AWE

INDUSTRIAL HYGIENE








CATALOGUE 2026

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INDUSTRIAL

We are pleased to present the product catalogue of AWE POLAND – a manufacturer of specialist stainless steel hygiene equipment, designed to ensure the highest standards of cleanliness, hygiene and safety in areas with increased sanitary requirements.
Our solutions are used wherever the production area meets the social area and it is essential to maintain the highest standards of cleanliness, hygiene and safety – in particular in the food, cosmetics and pharmaceutical industries, as well as in production facilities requiring strict sanitary control.
Each of our devices meets the applicable quality and





HYGIENE

safety standards, and the design process takes into account the individual needs and specific nature of our customers' activities. By combining modern and innovative technologies with many years of engineering experience, we deliver reliable and functional solutions that effectively support the maintenance of the highest hygiene standards in production facilities.
We encourage you to familiarise yourself with our full range of products and to contact our sales department – we will be happy to help you choose the solutions best suited to your needs.

Yours sincerely,
The AWE Team





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LEGEND



Hand washing



Hand disinfection



Hand drying



Washing low shoes



Disinfection of low shoes



Drying low shoes



Washing medium-height shoes



Disinfection of medium-height shoes



Drying medium-height shoes



Washing high boots



Disinfection of high boots



Drying high boots



Washing gloves



Sterilizing gloves



Drying gloves



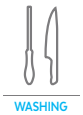
Washing aprons



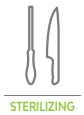
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Sterilizing small equipment



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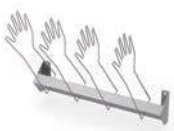

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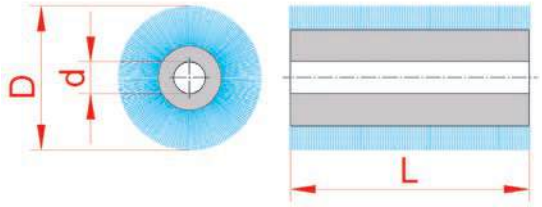
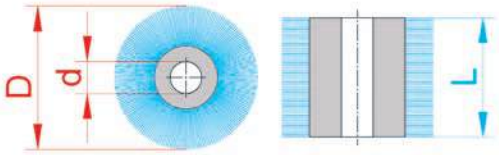
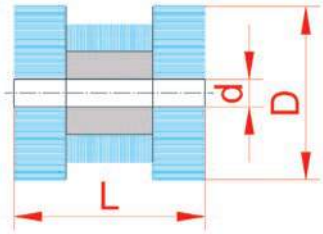
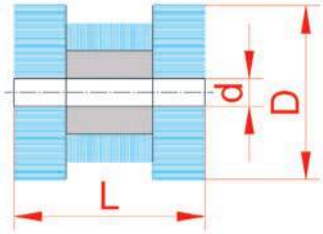




1

Shoe cleaners

AVAILABLE TYPES AND SIZES OF BRUSHES

BRUSH TYPE		DIMENSIONS		PRICE
		L	D	€
horizontal brush		300	180	148,00
		600		295,00
		900		442,00
		1200		590,00
		1500		738,00
vertical brush		70	210	127,00
			300	158,00
		150	210	141,00
			300	196,00
		300	210	188,00
			300	227,00
disc brush	 3-piece set	275	250	522,00
Compact disc brush	 3-piece set	230	250	478,00

Prices net of VAT

SHOE WASHERS

The AWE shoe washer family has been designed for all sizes and types of production and processing plants where sanitary control has a direct impact on the quality and safety of the final product.
Our washers combine:

- Hygienic design – made of AISI 304 stainless steel, resistant to chemicals and easy to maintain, exceptionally durable and smooth,
- Modern design
- Cleaning efficiency – thanks to specially designed rotating brushes, automatic detergent or disinfectant dosing systems,
- Safety of use – the devices undergo full CE certification.

The range includes both compact single-station washers and extensive access control transition modules that can be integrated into the facility's traffic management system.
Choosing the right shoe washer is not only a matter of compliance with regulations, but above all, an investment in quality, safety and the image of a modern facility.



low shoes



medium-height shoes

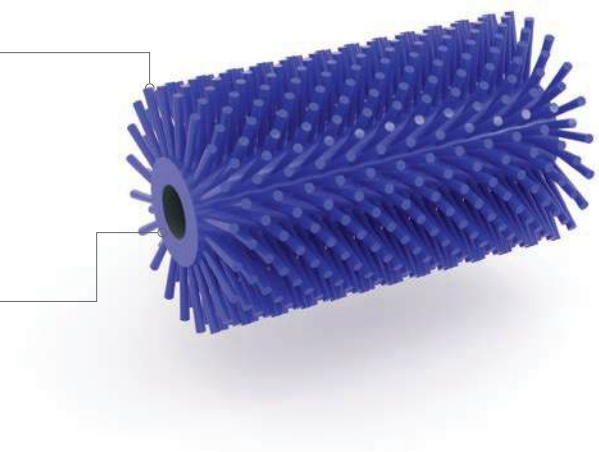


high boots

OUR BRUSHES
The brushes in washers and hygienic stations are made of the best materials

PBT BRISTLE – 0.8 mm (Polyester)
Almost no water absorption, very good resilience, exceptional smoothness and ease of cleaning, very good chemical resistance to organic mineral acids and aqueous alkalis, operating temperature -30°C - +100°C.

PVC BODY (Polyvinyl chloride)
Chemically resistant, mechanically durable, smooth surface for easy cleaning, operating temperature up to 80°C.



SCRUBO MANUAL SHOE CLEANER

WASHING WASHING WASHING

Manual shoe washers are an effective, easy-to-use and handy solution for facilities that require a high level of hygiene but do not need complex automatic systems.
Designed for quick and effective cleaning of footwear in smaller facilities or areas with low traffic, these devices offer:

- Compact and ergonomic design for easy installation and daily use,
- High durability – made of AISI 304 stainless steel, resistant to cleaning agents and mechanical damage,
- Effective cleaning using manually operated brushes, connected to water and disinfectant,
- Low operating costs and minimal maintenance requirements.

It is an ideal solution for smaller processing plants, technical areas or as a supplement to the hygiene system on site. A manual boot cleaner is a sensible investment in maintaining cleanliness without the need to implement automation.

Technical parameters

Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2” / ø50 mm (PCV)
Washer activation	pressing the pedal



550102
Scrubo Pro



550101
Scrubo

code	automatic washing fluid intake	dimensions (mm)	kg	€
550102	yes	650x400x(H)660	11,0	**824,-**
550101	–	500x400x(H)300	10,0	**590,-**

Prices net of VAT

SOLEMATIC SHOE SOLE CLEANER

WASHING

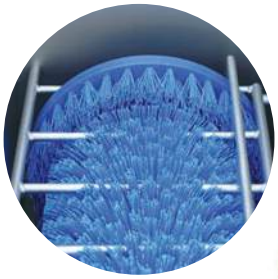
The automatic sole cleaner is a modern and compact device designed for effective cleaning of shoe soles in facilities where hygiene control and prevention of contamination transfer between zones is of key importance.
Equipped with a single, precision-engineered rotating brush, it ensures fast and effective cleaning of soles, effectively removing dirt, deposits, bacteria and other microorganisms. Thanks to its design, the device is ideal for narrow passageways and as part of hygiene station.
Distinguishing features:

- Effective cleaning of soles in a short time,
- Compact single-brush design – space-saving,
- High-quality AISI 304 stainless steel construction,
- Automatic dispenser with adjustable cleaning or disinfecting agent,
- Easy operation and maintenance.

This is a reliable solution for production plants in the food, cosmetics and pharmaceutical industries, and wherever an effective hygienic barrier between „dirty" and „clean" areas is required.

Technical parameters

Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2" / ø50 mm (PVC, side)
Power	400 V, 50 Hz
Drive	250 W – 550201M, 550203M 200 W – 550204M
Washing and disinfecting liquid intake	automatic, dosage adjustment
Washer activation	switch located in the handle



550203 – additional cleaning of shoe toes



550201M
Solematic



550203M
Solematic Shoe



550204M
Solematic Compact

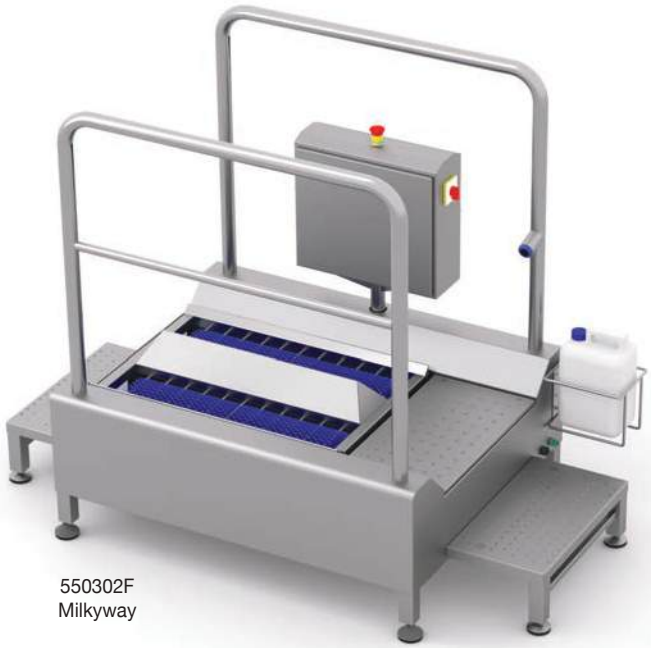
code	cleaning of shoe toes	dimensions (mm)	kg	€
550201M	no	560x650x(H)1100	38,0	**2 902,-**
550203M	yes	400x770x(H)1170	40,0	**3 088,-**
550204M	no	650x440x(H)1100	28,0	**2 375,-**

MILKYWAY SHOE SOLE WALK-THROUGH WASHER

WASHING

The walk-through shoe sole cleaner is a reliable solution for use in areas with high employee traffic. It enables quick and effective removal of dirt from shoe soles when passing between areas with increased hygiene requirements.
The device operates automatically, minimising the need for the user to stop, which allows for smooth movement while meeting sanitary and epidemiological requirements. Ideal for integration with check-in control systems.
the user to stop, which allows for smooth traffic flow while meeting sanitary and epidemiological requirements. Ideal for integration with hygiene and check-in control systems.

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2" / ø50 mm (PCV)
Power	400 V, 50 Hz
Drive	2x 250 W, IP 55
Washing and disinfecting liquid intake	automatic, dosage control
Activation of brushes	photocell



550302F
Milkyway



550308-LT
Milkyway

code	brush length (mm)	dimensions (mm)	kg	€
One-way version				
550301F	300	1350x850x(H)1100	86,0	**7 165,-**
550302F	600	1650x850x(H)1100	105,0	**8 117,-**
550303F	900	1950x850x(H)1100	138,0	**9 136,-**
550304F	1200	2300x850x(H)1100	147,5	**10 198,-**
550305F	1500	2650x850x(H)1100	180,0	**11 326,-**
Two-way version				
550301/2F	300	1350x850x(H)1100	86,0	**7 737,-**
550302/2F	600	1650x850x(H)1100	105,0	**8 705,-**
550303/2F	900	1950x850x(H)1100	138,0	**9 739,-**
550304/2F	1200	2300x850x(H)1100	147,5	**10 816,-**
550305/2F	1500	2650x850x(H)1100	180,0	**11 958,-**

code	brush length (mm)	dimensions (mm)	kg	€
One-way version, without steps				
550307LT	300	740x760x(H)1080	72,0	**6 306,-**
550308LT	600	1050x760x(H)1080	91,0	**7 228,-**
550309LT	900	1380x760x(H)1080	112,0	**8 193,-**
550310LT	1200	1720x760x(H)1080	129,0	**9 230,-**
Two-way version, without steps				
550307LT/2F	300	740x760x(H)1080	72,0	**6 836,-**
550308LT/2F	600	1050x760x(H)1080	91,0	**7 786,-**
550309LT/2F	900	1380x760x(H)1080	112,0	**8 756,-**
550310LT/2F	1200	1720x760x(H)1080	129,0	**9 803,-**

Prices net of VAT

TWISTER SHOE SOLE AND UPPER CLEANER

WASHING

The sole and upper cleaner is a professional device designed for comprehensive cleaning of work, protective and rubber footwear.
Thanks to the use of tall, rotating brushes, the device effectively removes dirt from the soles and uppers, ensuring a high level of hygiene with each user passing through.
It is a reliable solution for food processing plants, the meat, dairy and pharmaceutical industries — wherever minimising the risk of transferring dirt to clean areas is an absolute priority.
The COMPACT model is a compact version of a professional shoe sole and upper cleaner, designed for effective cleaning of work, protective and rubber footwear in confined spaces. Despite its small size, the device remains highly effective thanks to the use of specially designed rotating brushes that thoroughly clean the soles. The ideal solution for entrance areas with limited space, where there can be no compromise on hygiene.

Technical parameters

Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2" / ø50 mm (PCV)
Power	400 V, 50 Hz
Drive	3x 250 W, IP 55
Washing and disinfecting liquid intake	automatic, dosage control
Activation of brushes	switch located in the handle



550401M
Twister



550402M
Twister Compact

code	vertical brushes (mm)	dimensions (mm)	kg	€
550401M	ø300	850x850x(H)1100	81,0	**6 661,-**
550402M	ø250	650x650x(H)1100	63,0	**6 382,-**

WALK-THROUGH CLEANER FOR THE SOLES AND UPPERS OF HIGH BOOTS

WASHING WASHING

An innovative walk-through washer designed for automatic cleaning of high footwear (e.g. wellies, safety boots) in hightraffic areas.
The device is equipped with a set of 5 rotating brushes that thoroughly clean both the soles and uppers of footwear along their entire length. The walk-through system allows the user to pass through smoothly without having to stop, which maintains continuity of movement and meets the stringent hygiene requirements in food processing plants, slaughterhouses and the pharmaceutical industry.
The COMPACT model is a compact solution for effective cleaning of high footwear in spaces where standard devices cannot be used.
Thanks to its compact design and high brushes, the device ensures efficiency and complete hygiene without the need to stop during passage.

Technical parameters	
Cleaning of shoe uppers	up to 350 mm in height
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2" / ø50 mm (PCV)
Power	400 V, 50 Hz
Drive	5x 250 W, IP 55
Cleaning fluid intake	automatic, dosage control
Activation of brushes	photocell



550501F



code	brushes (mm)	dimensions (mm)	kg	€
One-way version				
550501F	ø300	1350x1200x(H)1100	128,5	**11 322,-**
550502F	ø250	1250x1050x(H)1100	107,0	**10 781,-**
Two-way version				
550501/2F	ø300	1350x1200x(H)1100	128,5	**11 846,-**
550502/2F	ø250	1250x1050x(H)1100	107,0	**11 305,-**

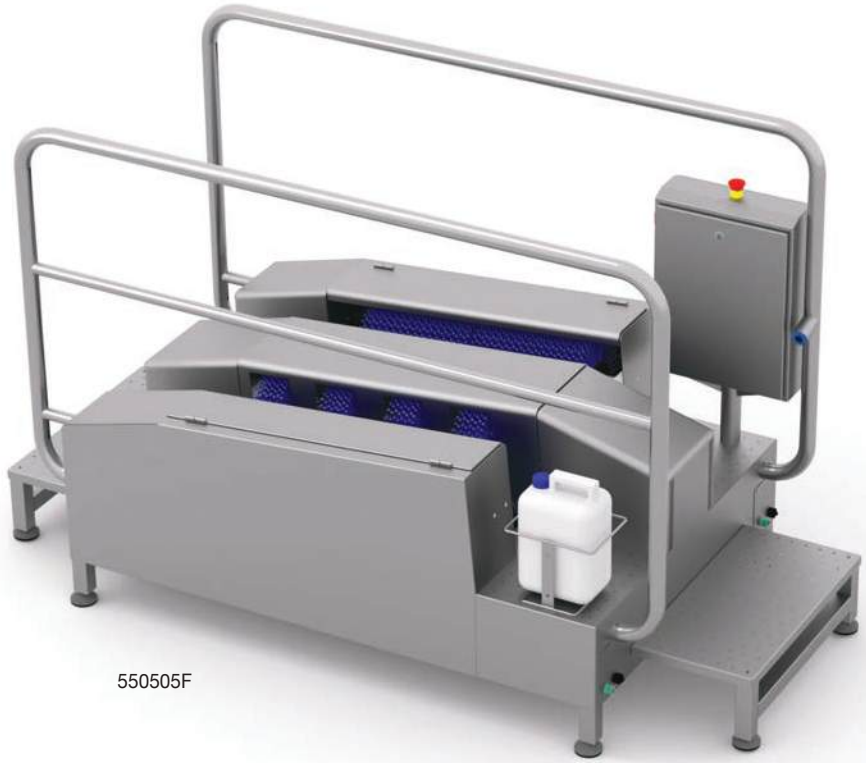
Prices net of VAT

WALK-THROUGH WASHER FOR THE SOLES AND UPPERS OF HIGH BOOTS, SLANTED BRUSHES

WASHING WASHING

Pass-through washer equipped with slanted brushes, enabling thorough cleaning of the soles and uppers of work footwear during passage.
This solution works well in areas with high hygiene requirements, eliminating contaminants and bacteria at the entrance to production areas. The uppers are washed from top to bottom, ensuring the highest standards of hygiene.

Technical parameters	
Cleaning of shoe uppers	up to 350 mm in height
6 rotating brushes	2 horizontal brushes, 4 angled brushes with variable diameter
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2" / ø50 mm (PCV)
Power	400 V, 50 Hz
Drive	6x 250 W, IP 55
Cleaning fluid intake	automatic, dosage control
Activation of brushes	photocell



550505F



code	brush length (mm)	dimensions (mm)	kg	€
One-way version				
550505F	600	2000x950x(H)1100	165,0	**15 955,-**
Two-way version				
550505/2F	600	2000x950x(H)1100	165,0	**16 495,-**

BOOTREX LOW SHOE SOLE AND UPPER CLEANER

WASHING

A device for cleaning low footwear, equipped with a specially designed disc brush.
The disc design effectively removes dirt from the sole and lower part of the upper, ensuring complete hygiene.
The COMPACT model is a compact version of the low footwear washer – effective and easy to use.
The reduced design allows for installation in confined spaces, ensuring fast and hygienic cleaning without compromise.

Technical parameters	
One profiled brush	3-segment
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2” / ø50 mm (PCV)
Power	400 V, 50 Hz
Drive	250W – 550601M 200W – 550602M
Cleaning fluid intake	automatic, dosage control
Activation of brushes	button located in the handle



550601M
Bootrex



550602M
Bootrex Compact

code	dimensions (mm)	kg	€
550601M	600x400x(H)1100	46,0	**3 319,-**
550602M	550x400x(H)1100	31,0	**2 782,-**

Prices net of VAT

PASS-THROUGH WASHER FOR THE SOLES AND UPPERS OF LOW SHOES

WASHING

Walk-through washer for soles and uppers of low footwear, designed for facilities with high traffic.
The device ensures effective cleaning of work footwear during passage, without the need to stop, guaranteeing a high level of hygiene in controlled cleanliness zones.

Technical parameters	
2 rotating segmented brushes	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2" / ø50 mm (PCV)
Power	400 V, 50 Hz
Drive	250 W, IP 55
Cleaning fluid intake	automatic, dosage control
Activation of brushes	photocell



550701F



code	dimensions (mm)	kg	€
One-way version			
550701F	700x980x1100	86,0	**7 225,-**
Two-way version			
550701/2F	700x980x1100	86,0	**7 979,-**

SERIAL PASS-THROUGH WASHER, ALSO WITH DISINFECTION OF LOW SHOES

WASHING DISINFECTION

An advanced serial shoe washer that combines mechanical cleaning and immersion disinfection in one device. Two rotating brushes remove dirt from hard-to-reach areas, and then the shoes are immersed in a disinfectant bath. An additional drip tray allows excess liquid to be drained from the surface of the footwear.
This comprehensive solution ensures complete hygiene and sanitary safety even in the most demanding environments.

Technical parameters	
2 rotating washing brushes	300, 600 or 900 mm long
Sole disinfection tank	depth 30 mm
Drip grid	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2" / ø50 mm (PCV)
Power	400 V, 50 Hz
Drive	2x 250 W, IP 55
Washing and disinfecting liquid intake	automatic, dosage control
Activation of brushes	photocell



552202



code	brush length (mm)	disinfection/ drip zone length (mm)	dimensions (mm)	kg	€
552201	300	400/500	2300x850	140,0	**11 151,-**
552202	600	400/500	2600x850	160,0	**12 040,-**
552203	900	400/500	2950x850	185,0	**12 929,-**

Prices net of VAT

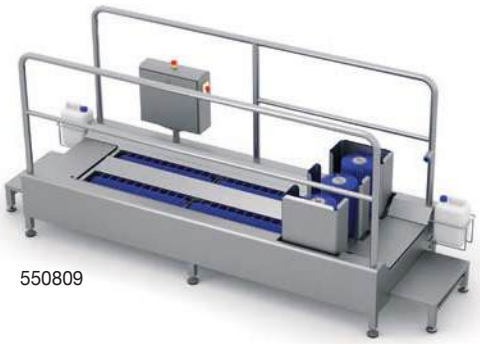
UNIVERSAL PASS-THROUGH WASHERS

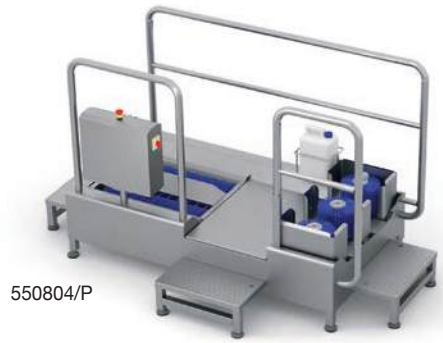


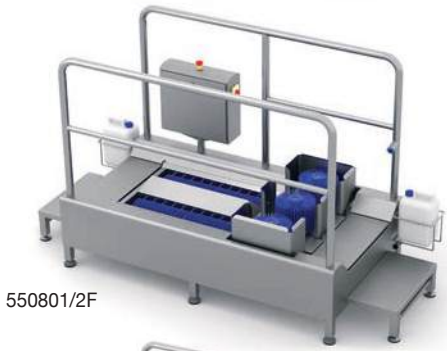
The family of universal washers is a modern hygienic solution designed for effective cleaning of various types of footwear – low, high, work and protective – in a single pass. Thanks to the use of vertical brushes of varying heights and a side exit from the cleaning line, these devices enable comprehensive cleaning of shoe soles and uppers, regardless of their type and height. Ideal for high-traffic areas, they ensure a quick cleaning process without the need to stop, guaranteeing the highest level of hygiene.

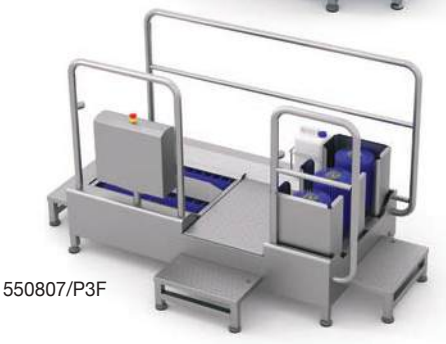
Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2" / ø50 mm (PCV)
Power	400 V, 50 Hz
Drive	5x 250 W, IP 55
Cleaning fluid intake	automatic, dosage adjustment
Brush activation	photocell

code	vertical brush height (mm)	length of horizontal brushes (mm)	dimensions (mm)	kg	€
One-way version					
550801	70	600	2180x850	159,0	**12 725,-**
550802	70	900	2530x850	171,0	**13 952,-**
550803	70	1200	2930x850	198,0	**15 226,-**
550804	150	600	2180x850	160,0	**13 024,-**
550805	150	900	2530x850	172,0	**14 259,-**
550806	150	1200	2930x850	201,0	**15 539,-**
550807	300	600	2180x850	161,0	**13 717,-**
550808	300	900	2530x850	173,0	**14 968,-**
550809	300	1200	2930x850	202,0	**16 265,-**
One-way version, side exit					
550804/P	150	600	2180x1120	164,0	**14 007,-**
550805/P	150	900	2530x1120	176,0	**15 265,-**
550806/P	150	1200	2930x1120	205,0	**16 569,-**
550807/P	300	600	2180x1120	165,0	**14 700,-**
550808/P	300	900	2530x1120	177,0	**15 974,-**
550809/P	300	1200	2930x1120	206,0	**17 294,-**
Two-way version					
550801/2F	70	600	2180x850	159,0	**13 358,-**
550802/2F	70	900	2530x850	171,0	**14 600,-**
550803/2F	70	1200	2930x850	198,0	**15 889,-**
550804/2F	150	600	2180x850	160,0	**13 657,-**
550805/2F	150	900	2530x850	172,0	**14 906,-**
550806/2F	150	1200	2930x850	201,0	**16 202,-**
550807/2F	300	600	2180x850	161,0	**14 350,-**
550808/2F	300	900	2530x850	173,0	**15 616,-**
550809/2F	300	1200	2930x850	202,0	**16 928,-**
Two-way version, side exit					
550804/P3F	150	600	2180x1120	165,0	**15 273,-**
550805/P3F	150	900	2530x1120	177,0	**16 560,-**
550806/P3F	150	1200	2930x1120	206,0	**17 894,-**
550807/P3F	300	600	2180x1120	166,0	**15 965,-**
550808/P3F	300	900	2530x1120	178,0	**17 270,-**
550809/P3F	300	1200	2930x1120	207,0	**18 620,-**


550809


550804/P


550801/2F


550807/P3F

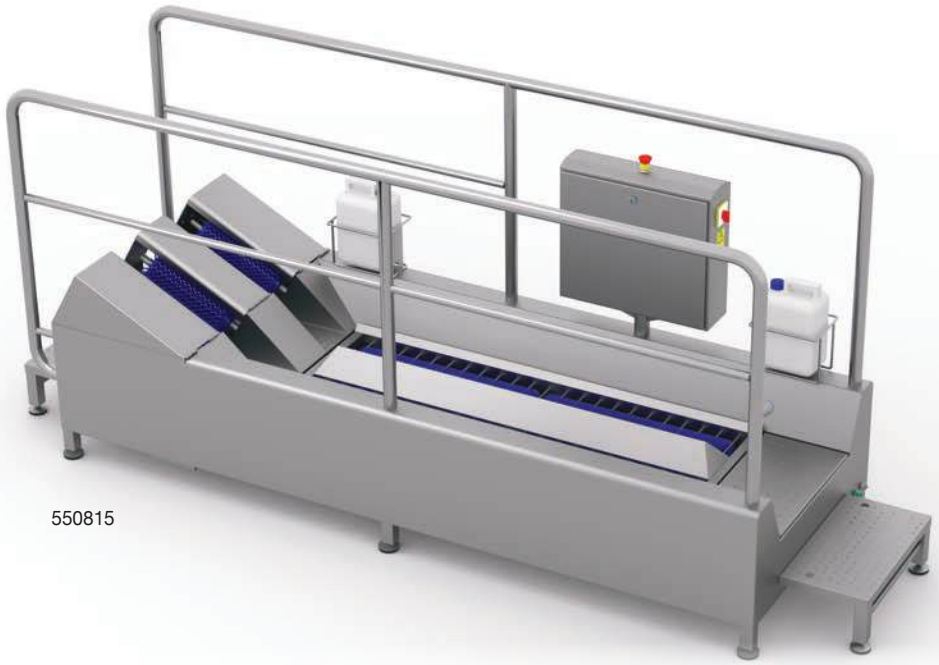
Prices net of VAT

UNIVERSAL PASS-THROUGH WASHERS – ANGLED BRUSHES

WASHING

The walk-through cleaner with angled brushes is a modern device for effective cleaning of the soles and uppers of high footwear. Equipped with angled brushes, it effectively cleans footwear in a single pass. Ideal for high-traffic areas, it allows for quick cleaning without stopping, ensuring a high level of hygiene.

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2” / ø50 mm (PCV)
Power	400 V, 50 Hz
Drive	5x 250 W, IP 55
Cleaning fluid intake	automatic, dosage control
Activation of brushes	photocell



550815



code	length of horizontal brushes (mm)	dimensions (mm)	kg	€
One-way version				
550813	600	2330x850	173,0	**14 753,-**
550814	900	2660x850	188,0	**16 045,-**
550815	1200	2990x850	207,0	**17 383,-**
Two-way version				
550813/2F	600	2330x850	173,0	**15 400,-**
550814/2F	900	2660x850	188,0	**16 708,-**
550815/2F	1200	2990x850	207,0	**18 061,-**

MULTI-STATION SHOE SOLE CLEANER

WASHING

The multi-station shoe sole cleaner is an innovative solution designed for production and processing plants where it is essential to clean a large number of pairs of shoes quickly, efficiently and simultaneously. Thanks to its compact design, the device allows several people to wash their shoes at the same time, which significantly reduces the time spent passing through hygiene zones and increases the efficiency of the entire process.

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2" / ø50 mm (PCV)
Power	400 V, 50 Hz
Drive	5x 250 W, IP 55
Washing and disinfecting liquid intake	automatic, dosage control
Activation of brushes	photocell



550902

code	type	dimensions (mm)	kg	€
550901	2 persons	1400x400x(H)1170	58,30	**6 809,-**
550902	4 persons	2160x400x(H)1170	76,4	**9 434,-**

SHOWER TRAY FOR DISINFECTING SHOES OR WHEELS OF TROLEYS



551502

Construction made of AISI 304 stainless steel (DIN 1.4301).
Water connection: 1/2".
Central drain: PVC ø50 mm.
Removable grates.
Disinfection depth: 30 mm.
Total depth: 200 mm.

code	dimensions (mm)	kg	€
551501	800x800	29,0	**1 118,-**
551502	1000x800	31,5	**1 301,-**

SHOE DISINFECTION STATION

A simple and effective walk-through station for immersion disinfection of footwear, designed for areas with increased hygiene requirements, such as the food and pharmaceutical industries and laboratories.
Employees walk through a tub containing a disinfectant solution, which eliminates bacteria, viruses and dirt from the soles of their shoes.
Passing through the drip grid allows drainage through the drip grid, which allows excess fluid to drain away and limits its spread to other areas.
• Effective immersion disinfection
• Minimal maintenance, fast process
• Simple maintenance and refilling of the agent
• Robust construction in AISI 304 stainless steel
This is a reliable, economical and compact solution for facilities that want to increase their level of biosecurity without the need for automatic systems.

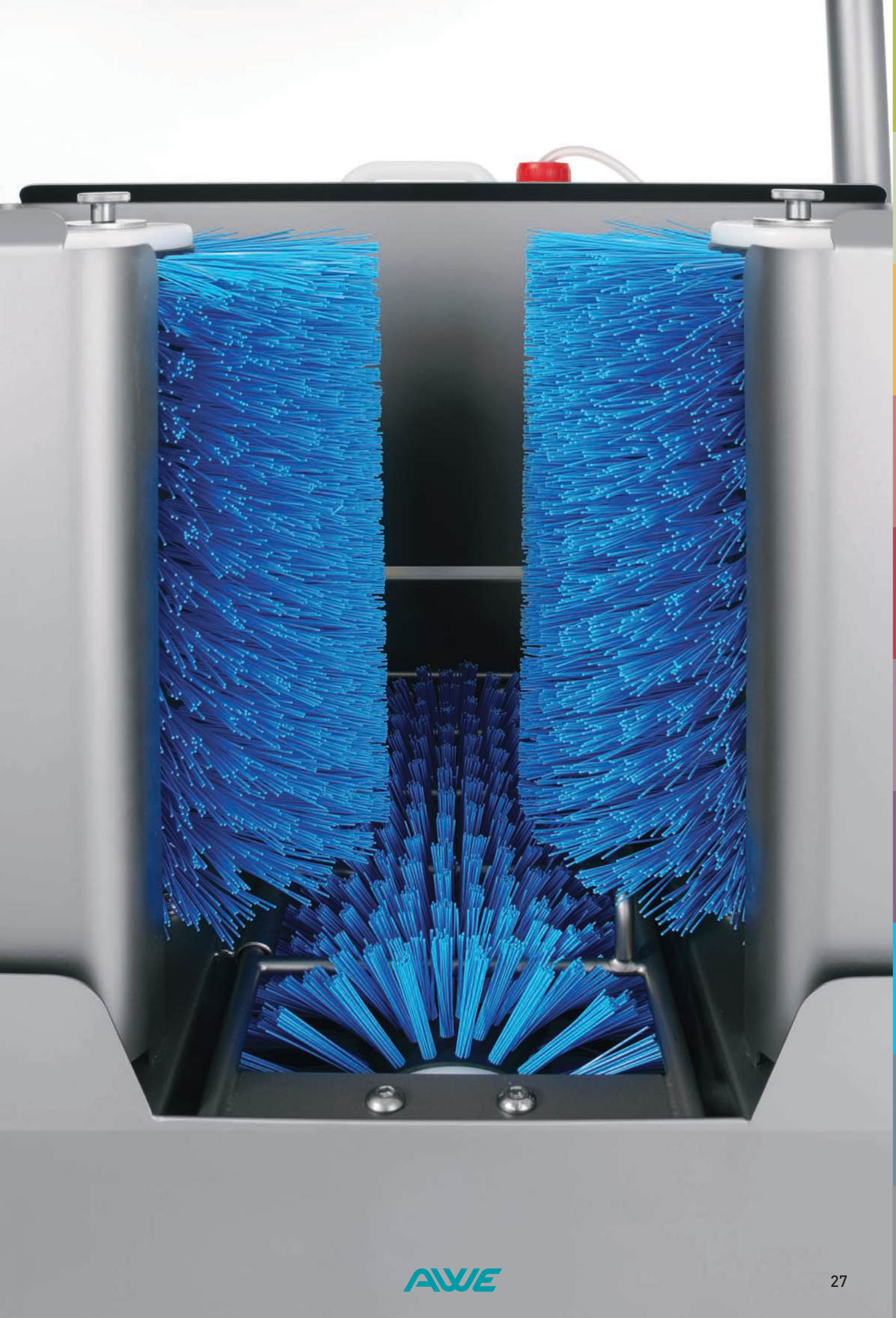
Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2" / ø50 mm (PCV)
Power	230 V, 50 Hz; 24 V control
Automatic water and disinfectant intake and water refill	

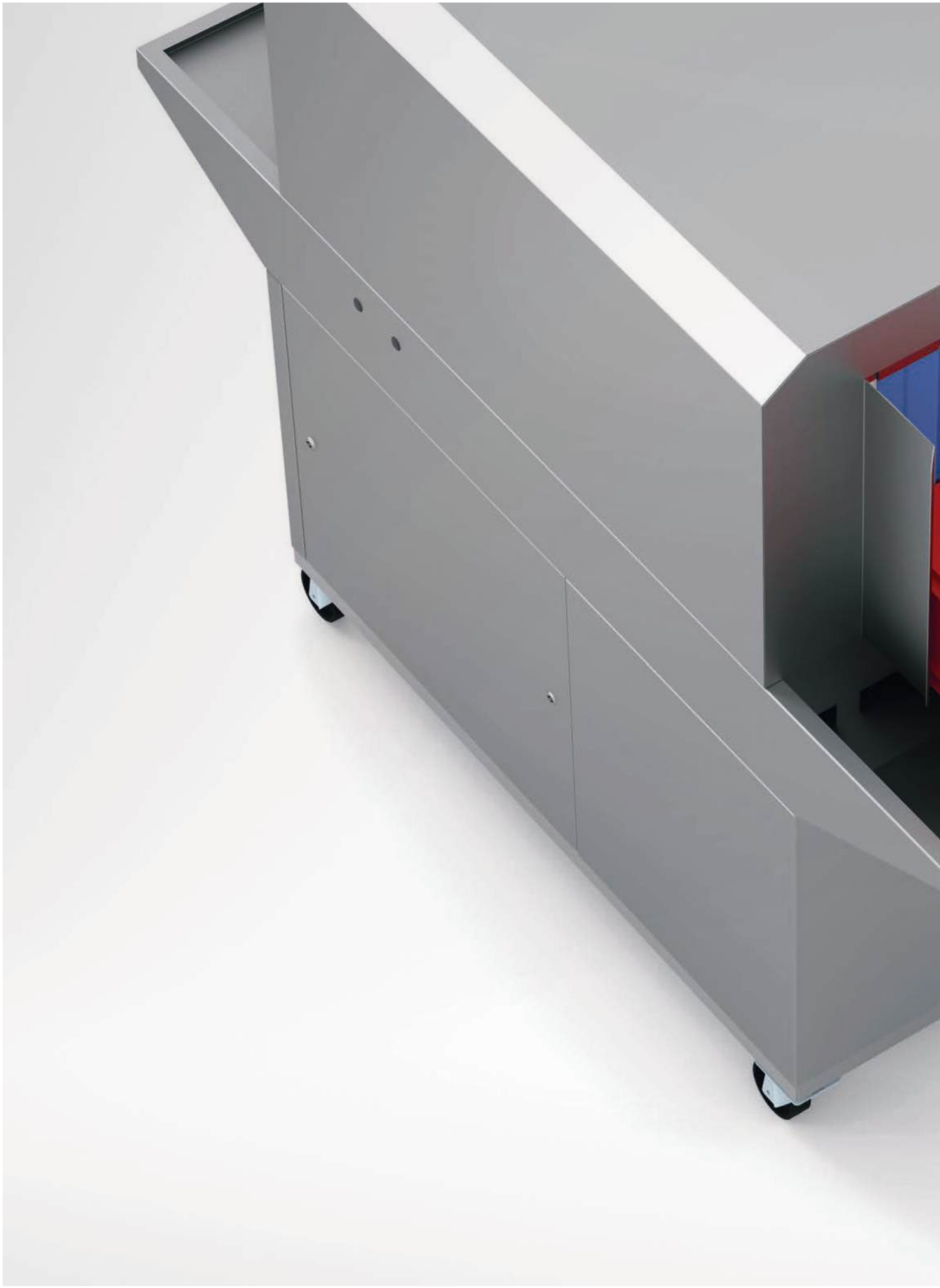


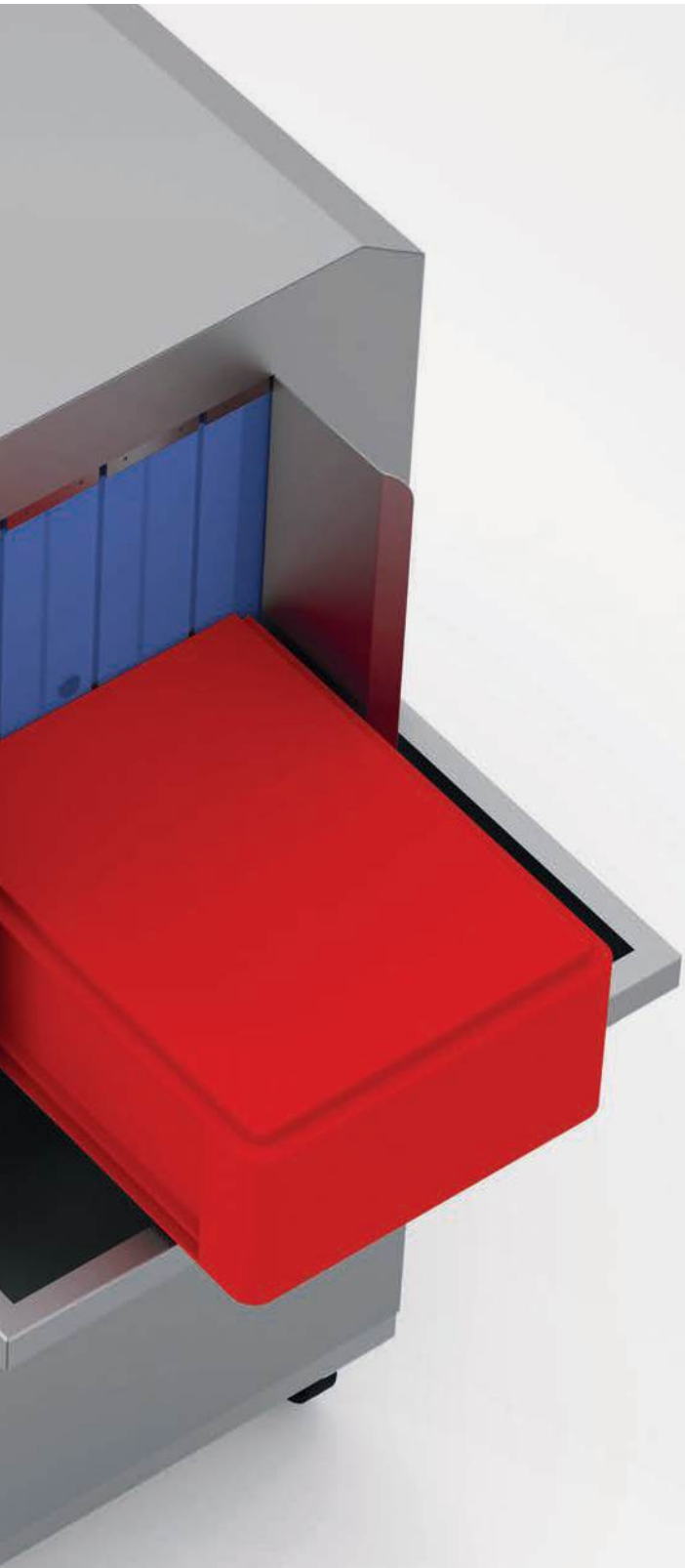
551602

code	disinfection/ drip length (mm)	dimensions (mm)	kg	€
Version with steps				
551601	600/400	1600x850	74,0	**4 486,-**
551602	800/400	1900x850	88,0	**4 791,-**
551603	1000/600	2300x850	112,0	**5 428,-**
Version without steps				
551701	600/400	1600x850	66,0	**4 161,-**
551702	800/400	1900x850	80,0	**4 447,-**
551703	1000/600	2300x850	104,0	**5 084,-**

Prices net of VAT





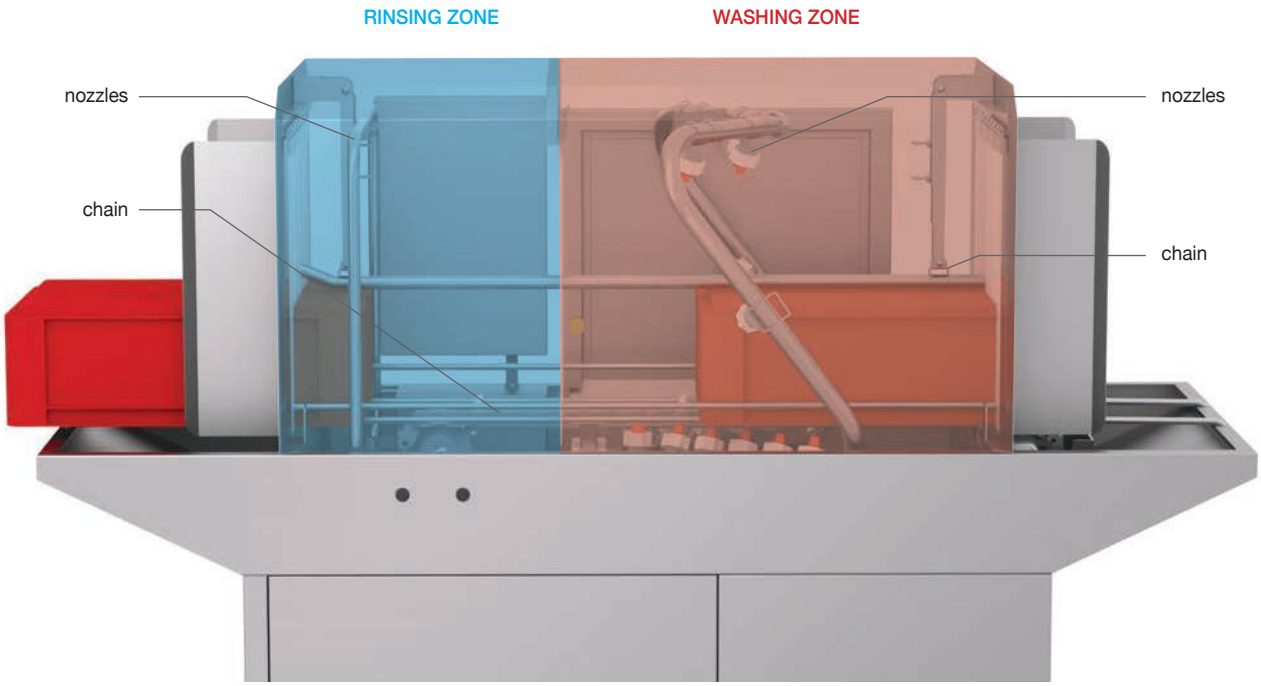


2

Tunnel washer for containers



551101



EUROWASH TUNNEL CONTAINER WASHING MACHINE

Efficiency. Reliability. Innovation. Economy.

Compact, fully automatic tunnel washer for EURO containers, designed for efficient and environmentally friendly cleaning with minimal media consumption and maximum ease of use.

- Adjustable capacity: from 120 to 180 containers per hour
- Tunnel system: automatic washing, rinsing and disinfection stages
- Precise nozzles: even distribution of water and detergent
- Intuitive control panel: easy configuration and operation monitoring
- Compact housing made of AISI 304 stainless steel
- Easy servicing: access to pumps, filters and nozzles via inspection doors.

Thanks to its well-thought-out design, the washer not only ensures high cleaning efficiency, but also saves in energy, water and chemicals.

It is the ideal solution for companies with limited space that are looking for a reliable device for washing EURO standard containers.

Technical parameters	
For washing Euro containers	600x400x(H)120 mm – E1 600x400x(H)200 mm – E2 600x400x(H)300 mm – E3 ABS trays in a special basket
Centrifugal pump	3 kW
Water tank	120 l
Water heating	electric
Washing temperature control	
Washing and rinsing time control	
Removable filter	
Adjustable washing liquid concentration depending on the degree of soiling	
Transport system with adjustable speed	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2” / ø50 mm (PCV)
Power	12 kW/400 V, 50 Hz; control 24 V
Control	control panel Siemens Logo! TDE; IP65





code	dimensions (mm)	kg	€
551101	2000x750x(H)1580	250	**20 572,-**





3

Hand hygiene and check-in stations



MOBILE HAND SANITISER SPRAYBOX

DISINFECTION

Mobile. Safe. Effective.

A mobile hand disinfection device designed for companies and institutions for which hygiene and safety are a priority. Thanks to its touchless spray system, the device applies disinfectant to both hands simultaneously, reducing the risk of pathogen transmission.
Built-in transport wheels ensure full mobility – ideal for dynamic environments such as production halls, warehouses, schools, reception areas, festivals, markets and temporary applications.

- Contactless disinfection of both hands
- High efficiency and comfort of use
- Mobile, stable construction with easy movement
- Housing made of durable, easy-to-disinfect materials.

The device does not require connection to the sewage system.

Technical parameters	
4 swivel castors, including 2 with brakes (front)	
Cabinet for two 5-litre containers of disinfectant (one spare) and a 5-litre container for used liquid residues	
Material	AISI 304 stainless steel (DIN 1.4301)
Power	230 V, 50 Hz
Control	24 V



551801/N

code		dimensions (mm)	kg	€
551801/N	stainless steel	460x360x(H)1000	22,0	**787,-**
551801/M	painted stainless steel	460x360x(H)1000	22,0	**787,-**

HAND WASHING AND DISINFECTION DEVICES

DOSAGE WASHING DISINFECTION DRYING

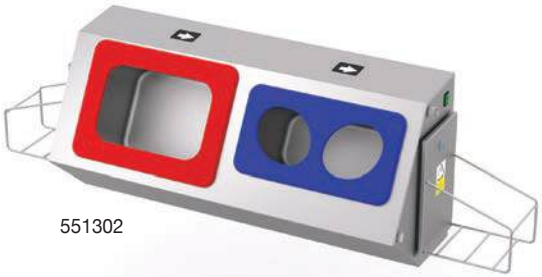
Devices designed to ensure the highest level of hand hygiene in environments with increased sanitary requirements.
They enable contactless dispensing of disinfectant liquid, liquid soap, as well as hand washing or drying. After placing both hands in the chambers, optical sensors automatically start the process of spraying the selected agent, followed by hand washing and drying.

- Mounting options:
  – on the wall,
  – on a shoe cleaner.
- The compact and safe design allows for installation in almost any room.
- Ideal for use in entrance areas, hygiene stations and passageways.

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2” / ø16 mm (PCV)
Power	230 V, 50 Hz; control 24 V
Control	control panel Siemens Logo! PLC; IP65
Vent buttons	
Compatible with check-in cards and door opening mechanisms	



551301



551302



551303



551304

code	type	dimensions (mm)	kg	€
551301	hand disinfection or soap dispensing	760x360x(H)435	16,5	**2 729,-**
551302	soap dispenser, hand washing (washbasin), hand disinfection	1395x360x(H)435	31,0	**4 041,-**
551303	soap dispenser and hand washing (washbasin)	770x360x(H)435	18,0	**2 515,-**
551304	soap dispenser, hand washing (washbasin), hand drying, hand disinfection	1800x360x(H)505	48,3	**4 878,-**

FREE-STANDING HAND WASHING AND DISINFECTION DEVICES

DOSAGE WASHING DISINFECTION DRYING

Devices designed to ensure the highest level of hand hygiene in environments with increased sanitary requirements.
Enables contactless dispensing of disinfectant, liquid soap, as well as hand washing or drying. After placing both hands in the chambers, optical sensors automatically start the process of spraying the selected agent, followed by hand washing and drying.

- Can be mounted:
  – on a shoe cleaner,
  – as a free-standing device (floor mounting).
- The compact and safe design allows for installation in almost any room.
- Ideal for use in entrance areas, hygiene station and passageways.

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2" / ø16 mm (PCV)
Power	230 V, 50 Hz; control 24 V
Control	control panel Siemens Logo! PLC; IP65
Vent buttons	
Compatible with check-in cards and door opening mechanisms	



551305



551306



551307



551308

code	type	dimensions (mm)	kg	€
551305	hand disinfection or soap dispensing	550x315x(H)1175	35,0	**3 326,-**
551306	soap dispenser, hand washing (washbasin)	550x315x(H)1215	36,0	**3 112,-**
551307*	soap dispenser and hand washing (washbasin), hand disinfection	970x315x(H)1215	43,0	**4 639,-***
551308*	soap dispenser, hand washing (washbasin), hand drying, hand disinfection	1370x315x(H)1310	85,0	**5 373,-***

* left and right versions available

CHECK-IN POINTS

DOSAGE WASHING DISINFECTION DRIVE

These devices block passage until hygiene procedures have been performed correctly:
- hand washing,
- hand disinfection,
- soap dispensing,
- soap dispensing, hand washing, drying and disinfection.

The devices can be mounted:
- on the wall,
- for barrier rails,
- on washers as a part of a hygiene lock.

The confirmation of the hygiene procedure is confirmed by a light control (red - green).
Can be configured with an check-in card. After each correctly performed hygiene procedure, the turnstile rotates by 1/3 of a turn, allowing only one person to pass.

Check-in stations can be equipped with two types of turnstile drives:



AWE.TURN MECHATRONIC
DRIVE NO. 551400-AT-01
- Siemens LOGO! PLC control and programming,
- bidirectional operation,
- can operate with three or two arms,
- mechanism: motor – gearbox,
- decisive ejection of the employee from the workstation,
- emergency passage in the event of a power failure,
- vandal-proof audible alarm,
- stainless steel housing.



CAM-SPRING DRIVE
SPRING.TURN NO. 551400-ST-01
- Siemens LOGO! PLC control and programming,
- bidirectional operation,
- electric spring mechanism,
- emergency passage in the event of a power failure,
- easy removal from the station.

TRIPOD CHECK-IN STATION

DRIVE

Three-arm check-in control system designed to secure restricted access areas and regulate the flow of people in industrial plants, logistics centres and public facilities. It works on the principle of a mechanical locking arm that can be unlocked by:

- light pressure with the hip,
- photocells,
- check-in cards, RFID reader or button.

The possibility of integration with time recording systems, hygiene gates and hand disinfection devices makes the tripod ideal for supporting traffic organisation and increasing the level of sanitary safety in the facility.

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Power	230 V, 50 Hz; control 24 V, IP 65
Traffic light signalling (red-green)	
Emergency crossing function in the event of a power failure	
Anti-vandalism audible alarm function	

551401-AT



code	drive	dimensions (mm)	kg	€
551401	mechatronic AWE.TURN	530x265/810x(H)395	25,0	**6 020,-**
	cam-spring SPRING.TURN	530x265/810x(H)395	28,0	**5 416,-**

CLEANGATE HAND HYGIENE CHECK-IN STATION

DRIVE DOSAGE WASHING DISINFECTION DRYING

An integrated check-in control and hand hygiene station that provides an increased level of sanitary safety before entering production areas.
The device enforces a specific sequence of hygiene actions (e.g. disinfection, washing or drying of hands) – only after they have been performed correctly does the tripod unlock the passage.

- Automatic dispensers provide hygiene products in a contactless manner, minimising the risk of pathogen transmission.
- Can be mounted on a wall, floor or shoe washer
- Compact, modular design – can be integrated with time recording or shoe washing systems.

This is an innovative solution for food processing plants, pharmaceutical companies, public and private institutions that require full control over the movement of people while ensuring compliance with hygiene rules. The device can be equipped with two TRIPODA drives to choose from:
AWE.TURN mechatronic drive
SPRING.TURN cam-spring drive

Technical parameters	
1 or 2 baskets for 5-litre containers of soap or disinfectant liquid	
Programming of individual cycle times and quantities of liquids dispensed	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2" / ø16 mm (PVC, side)
Power	230 V, 50 Hz; control 24 V
Control	Siemens Logo PLC control panel; IP65
Anti-vandalism audible alarm function	
Emergency passage function in case of power failure	
Vent buttons	
Devices equipped with SPRING.TURN drive require a dedicated cabinet to house the necessary control and power supply components. The cabinet is an integral part of the system, ensuring safe and effective operation of the device.	



code	drive	type	dimensions (mm)	kg	€
551403*	AWE.TURN	dispenses soap or disinfectant liquid onto both hands simultaneously, 1/3 turn	780x315/870x(H)525	32,0	**8 154,-**
	SPRING.TURN				**7 354,-**
551404*	AWE.TURN	soap dispenser, water, hand washing, disinfection for both hands, 1/3 turn	1420x315/870x(H)505	36,2	**10 198,-**
	SPRING.TURN				**9 400,-**
551405*	AWE.TURN	apply soap, water, wash hands, dry both hands simultaneously, apply disinfectant to both hands, 1/3 turn	1800x315/870x(H)505	43,8	**11 502,-**
	SPRING.TURN				**10 703,-**
551413*	AWE.TURN	application of soap or disinfectant liquid to both hands simultaneously, 1/3 turn	1160x315/870x(H)375	38,3	**8 153,-**
	SPRING.TURN				**7 354,-**
551414*	AWE.TURN	soap dispenser, water, hand washing, disinfection for both hands, 1/3 turn	1810x315/870x(H)415	41,6	**10 415,-**
	SPRING.TURN				**9 616,-**

* left and right versions available

Prices net of VAT

CLEANGATE HAND HYGIENE CHECK-IN STATION, FREE-STANDING

DRIVE DOSAGE WASHING DISINFECTION DRYING

An integrated check-in control and hand hygiene station that provides an increased level of sanitary safety before entering production areas.
The device enforces a specific sequence of hygiene actions (e.g. disinfection, washing or drying of hands) – only after they have been performed correctly does the tripod unlock the passage.

- Automatic dispensers provide hygiene products in a contactless manner, minimising the risk of pathogen transmission.
- Can be mounted on a wall, floor or shoe washer.
- Compact, modular design – can be integrated with time recording or shoe washing systems.

This is an innovative solution for food processing and pharmaceutical plants, as well as public and private institutions that require full control over the movement of people while ensuring compliance with hygiene rules.

The device can be equipped with a choice of two TRIPODA drives:
– AWE.TURN mechatronic drive
– SPRING.TURN cam-spring drive

Technical parameters	
1 or 2 baskets for 5-litre containers of soap or disinfectant liquid	
Programming of individual cycle times and quantities of liquids dispensed	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2" / ø16 mm (PVC, side)
Power	230 V, 50 Hz; control 24 V
Control	Siemens Logo PLC control panel; IP65
Anti-vandal audible alarm function	
Emergency passage function in the event of a power failure	
Vent buttons	


551408


551412


551410

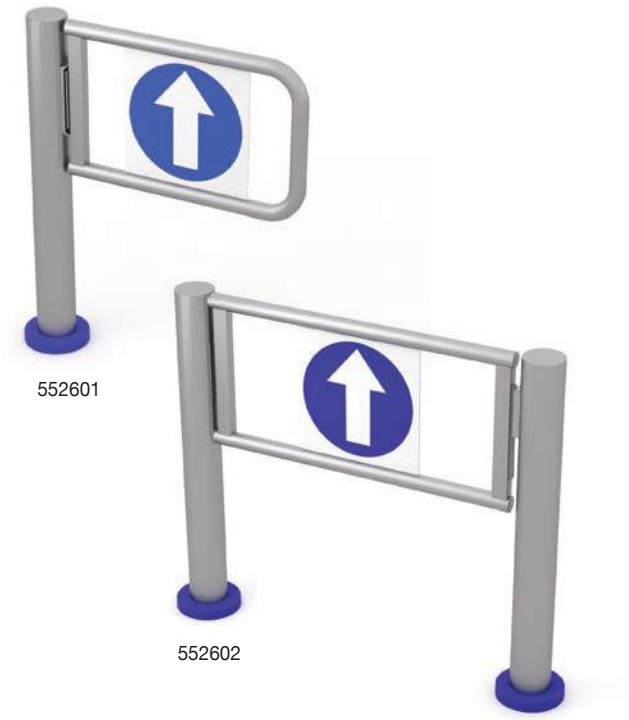

551415

code	drive	type	dimensions (mm)	kg	€
551408*	AWE.TURN	dispenses soap or disinfectant liquid onto both hands simultaneously, 1/3 turn	950x315/870x(H)1175	62,8	**9 010,-**
	SPRING.TURN				**8 211,-**
551410*	AWE.TURN	soap dispenser, water, hand washing, disinfection for both hands, 1/3 turn	1380x315/870x(H)1215	66,7	**11 286,-**
	SPRING.TURN				**10 473,-**
551412*	AWE.TURN	soap dispenser, water, hand washing, disinfection for both hands, 1/3 turn	990x315/870x(H)1310	65,4	**11 069,-**
	SPRING.TURN				**10 256,-**
551415*	AWE.TURN	application of soap, water, hand washing, drying of both hands simultaneously, application of disinfectant liquid to both hands, 1/3 turn	1370x315/870x(H)1310	92,0	**12 387,-**
	SPRING.TURN				**11 560,-**

* left and right versions available

Prices net of VAT

TILTING CHECK-IN GATE



552601

552602

A simple and reliable swing gate designed to direct pedestrian traffic and control one-way passage in industrial facilities, hygiene zones and production areas.
It ensures smooth and safe passage in one direction, while increasing access control to designated areas.
The 55602 model is additionally equipped with:
- an electric strike,
- an additional post with an authorisation system,

which allows the gate to be automatically unlocked after correct identification (e.g. with a card, photocell or button). An ideal solution for companies that need a functional and inexpensive entry/exit mechanism that integrates with check-in control or hygiene systems.

code	dimensions (mm)	kg	€
552601	740x900	13,0	**760,-**
552602	820x900	21,0	**1 493,-**

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Single-action stainless steel hinges	
Floor mounting	
Plastic cover concealing fastening screws	
Left- or right-hand version	
Additional post with electric strike (version 552602)	

MECHANICAL TURNSTILE



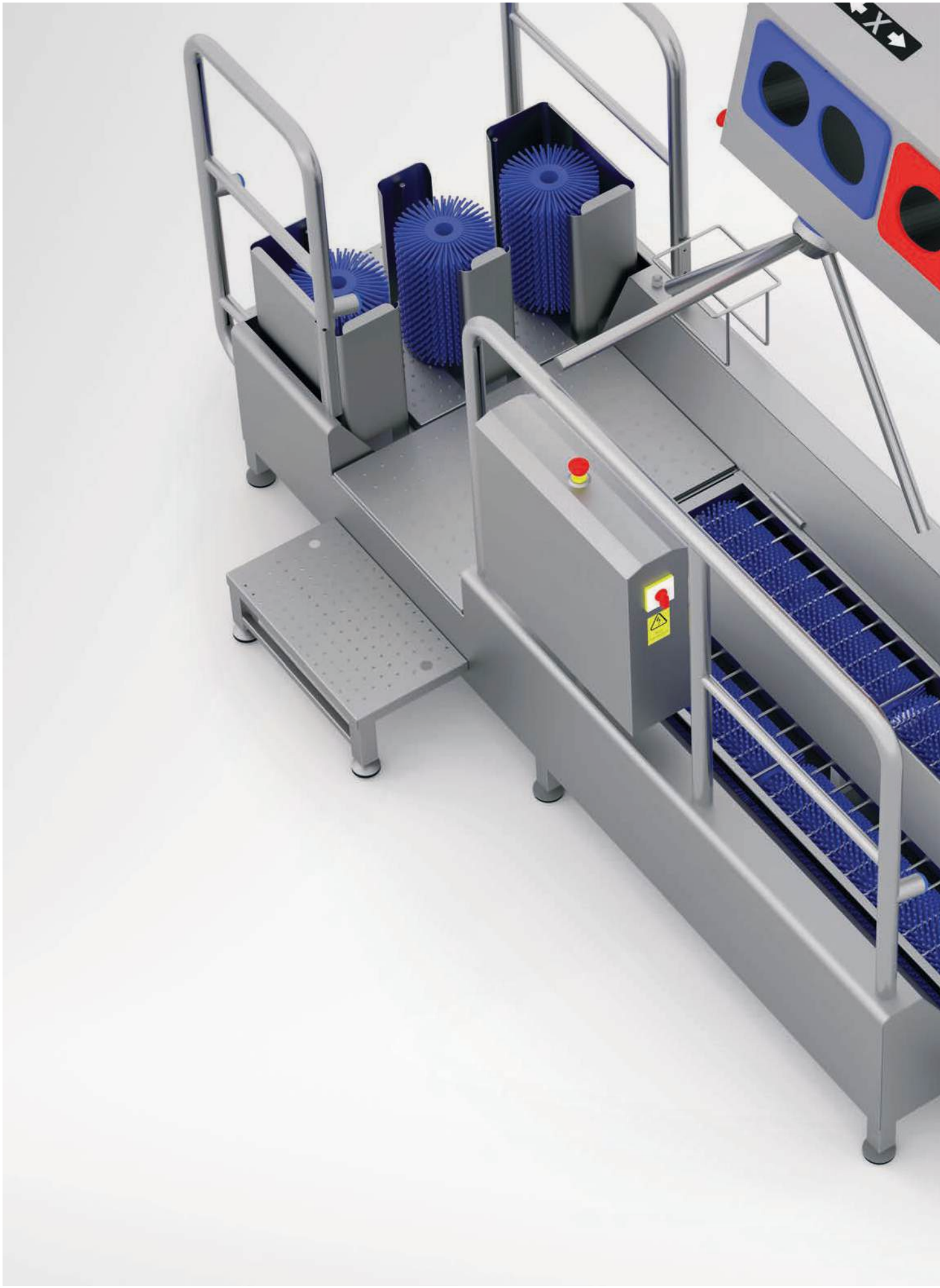
552603

A classic mechanical turnstile used in check-in control systems as a simple and reliable tool for managing pedestrian traffic.
Thanks to its design, the gate:
- enables one-way traffic,
- protects against unauthorised access to restricted areas,
- does not require a power supply — ideal for locations with limited technical infrastructure.

Its robust construction and intuitive operation make this model an excellent solution for production facilities, warehouses and restricted access areas where safety and ease of operation are priorities.

code	dimensions (mm)	kg	€
552603	820x800x(H)1000	14,0	**1 826,-**

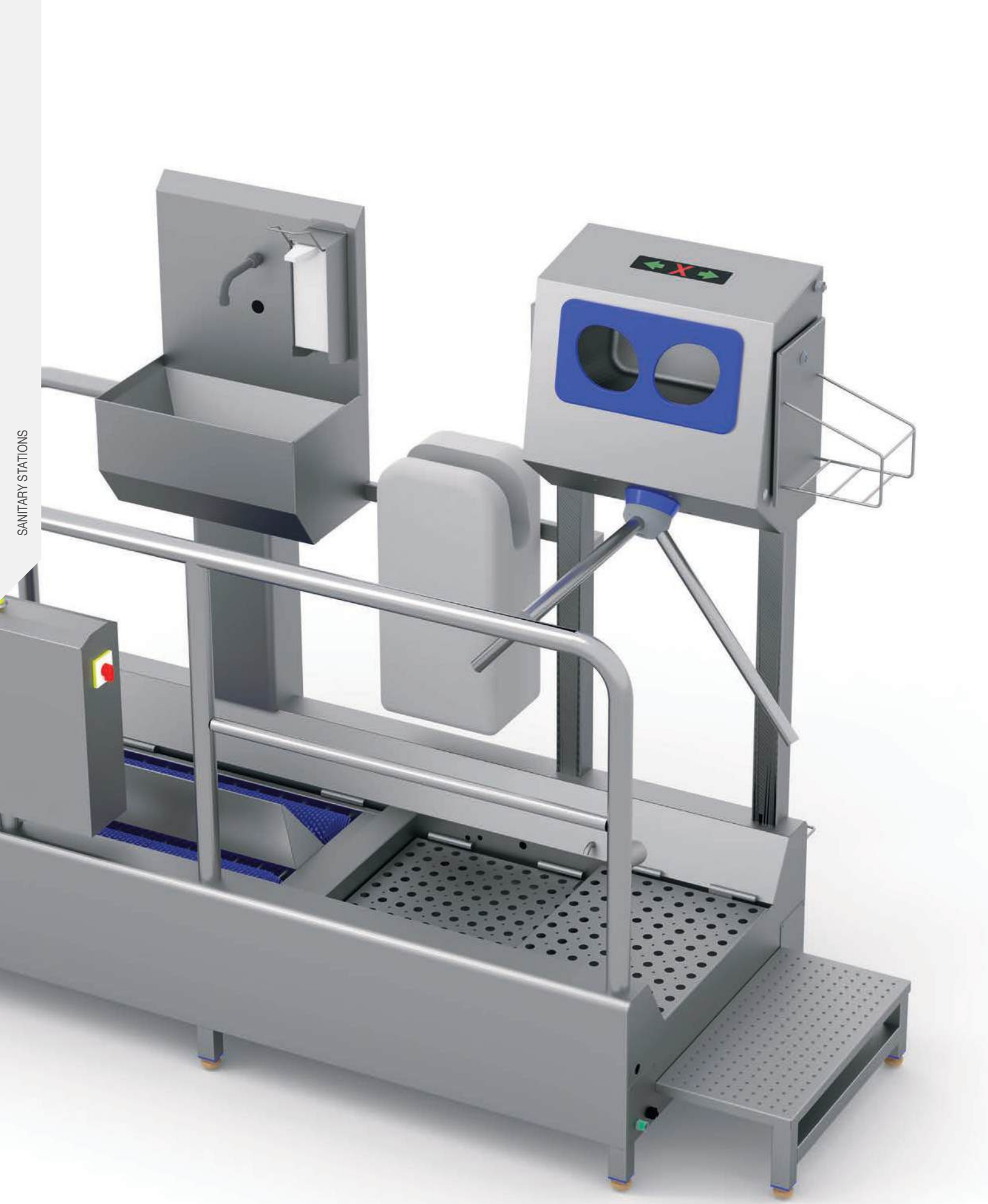
Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Left- or right-hand version	





4

Sanitary stations



SANITARY STATIONS

Sanitary stations are specialised systems designed to maintain the highest standards of hygiene and biosafety. They are used wherever there is a risk of contamination being transferred between areas with different levels of cleanliness, including in the food, pharmaceutical and chemical industries, laboratories and medical facilities.
Their main task is to limit the transmission of bacteria, viruses and other pathogens, which maintains employee health and the safety of end products.
The decontamination process in a sanitary station may include:
• washing and disinfecting footwear,
• contactless hand disinfection,
• additional equipment: washbasins, dryers, waste containers.

The modular design allows for flexible adjustment to the specific characteristics of the facility.
AISI 304 stainless steel (DIN 1.4301) guarantees durability, chemical resistance and ease of cleaning. Hygienic design with no hard-to-reach areas – reduces the accumulation of dirt and improves sanitary standards.
Automation increases efficiency, control and ease of use. Sanitary stations are an essential element of a modern hygiene management system in facilities where compliance with sanitary regulations is mandatory and auditable.

GUIDE TO SANITARY CHAMBERS

Sanitary stations must be installed at the interface between the production and social areas.
The choice of the right station depends on the individual needs of the food production plant.
Information about the size of the plant, the type of production process and the individual equipment of employees allows the optimal selection of washers, shoe and hand disinfection stations, etc. AWE devices allow for the assembly of sanitary station equipment components.
You can select the right equipment yourself or entrust this task to AWE specialists.

HOW TO READ AND SELECT EQUIPMENT



Catalogue number of the shoe cleaner, selected according to the type of shoes used in the facility.

Catalogue number of the device mounted on the shoe washer, e.g. hand disinfection device, hand washing device.

Additional equipment, e.g. washbasin, bin or dryer mounted on the station.

GUIDE TO HYGIENIC STATION

Hygienic stations are available in three basic lines:
– MiniMax line
– BigMax line
– FlexMax line

The functions, materials and technical solutions used are the same. The lines differ in the location of the control cabinet, soap and liquid containers, or the shape of the housing.

The table shows the basic types of stations.
The pictograms indicate the functions of the station. The length of the horizontal brushes, the total length and the width of the station are also given. Each station has been assigned a corresponding catalogue number.
When selecting a station, specify the catalogue number and the side of manufacture (left or right).

MINIMAX TYPE SANITARY STATIONS

This is a compact, economical sanitary station that combines full functionality with high efficiency in protecting clean areas from contamination. Thanks to its modular design, integrated shoe cleaning and hand disinfection systems, and full automation, the MINIMAX station is ideal for use wherever hygiene, safety and space saving are priorities. The flat, low design has been engineered to eliminate the need for entry/exit steps.

The MINIMAX station is made of high-quality 304 stainless steel.

It is ideal for use wherever hygiene, safety and space saving are priorities.

Key features:

- Washing and disinfection of low shoe soles – 2 rotating brushes Ø180 mm made of smooth PBT polyester with exceptional resistance to chemicals, rigidity and very low friction coefficient.
- Integrated with the washer, a hand disinfection check-in station for passage control – 4 stainless steel spray nozzles (top and bottom) simultaneously apply disinfectant to both hands (right and left),
- A simple and reliable spring-loaded cam drive ensures that only persons who have correctly performed the required sequence of actions can pass through the device.
- LED signalling system (green arrows, red X) – informs about the status of passage.
- The programmable Siemens LOGO controller allows for individual programming of the device's basic parameters.
- The device controls are located in a sealed IP 66 stainless steel enclosure.
- German drives with additional anti-corrosion coating located in the device body with easy but sealed access and a non-slip cover.
- Hygienic check-in windows of the hand disinfection housing are protected against water ingress by C-profiles and covers with stainless steel locks.
- Easy access to hygienic components – hinged drive cover with non-slip embossing,
- C-profile drainage channels – better sealing and hygiene.

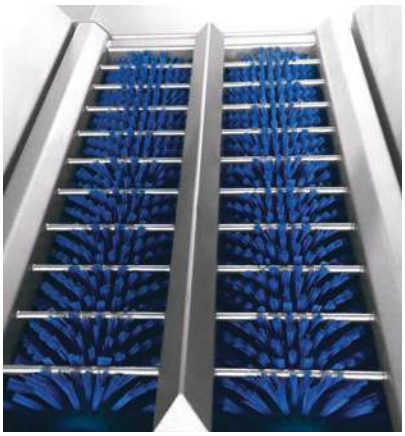
This is an advanced solution in a compact form that can be easily integrated into your existing check-in control system or security gates and adapted to your individual needs.

MINIMAX – Minimal dimensions, maximum results!

Technical parameters	
2 baskets for 5-litre liquid containers	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2" / ø50 mm (PVC, side)
Power	400 V, 50 Hz
Drive	2x 250 W, IP 65
Control	Siemens Logo PLC control panel
Spray system vent button	
Device can operate in both directions	







MINIMAX TYPE SANITARY STATIONS

MINIMAX SANITARY STATION WITH CHECK-IN STATION + HAND DISINFECTION

code		length of brushes (mm)	total length (mm)	€
555501	551403-AT	300	734	**14 274,-**
	551403-ST			**13 475,-**
555502	551403-AT	600	1044	**15 197,-**
	551403-ST			**14 398,-**
555503	551403-AT	900	1375	**16 161,-**
	551403-ST			**15 362,-**
555504	551403-AT	1200	1720	**17 198,-**
	551403-ST			**16 399,-**

WASHING

DISINFECTION



MINIMAX SANITARY LOCK WITH CHECK-IN STATION + HAND WASHING + DISINFECTION

code		length of brushes (mm)	total length (mm)	€
555502	551404-AT	600	1044	**17 426,-**
	551404-ST			**16 628,-**
555503	551404-AT	900	1375	**18 391,-**
	551404-ST			**17 592,-**
555504	551404-AT	1200	1720	**19 428,-**
	551404-ST			**18 629,-**

WASHING

DISINFECTION

WASHING



The photos show right-hand stations.
When ordering, please specify the version (right or left).

BIG MAX TYPE SANITARY STATIONS

"BIG MAX" is a product line with a unique design. It has all possible and available utilities. Combining multifunctional, practical solutions, it meets the highest hygiene expectations.



WASHING
DISINFECTION

PASS-THROUGH WASHER WITH CHECK-IN STATION + HAND DISINFECTION

code		length of brushes (mm)	total length (mm)	€
550302F+	551408-AT	600	1650	**17 126,-**
	551408-ST			**16 328,-**
550303F+	551408-AT	900	1950	**18 146,-**
	551408-ST			**17 347,-**
550304F+	551408-AT	1200	2300	**19 207,-**
	551408-ST			**18 408,-**
550305F+	551408-AT	1500	2650	**20 335,-**
	551408-ST			**19 536,-**



WASHING
DISINFECTION
WASHING

PASS-THROUGH WASHING MACHINE WITH CHECK-IN STATION + WASHING + HAND DISINFECTION

code		length of brushes (mm)	total length (mm)	€
550302F+	551412-AT	600	1650	**19 186,-**
	551412-ST			**18 373,-**
550303F+	551412-AT	900	1950	**20 205,-**
	551412-ST			**19 392,-**
550304F+	551412-AT	1200	2300	**21 267,-**
	551412-ST			**20 454,-**
550305F+	551412-AT	1500	2650	**22 394,-**
	551412-ST			**21 581,-**



WASHING
DISINFECTION
WASHING
DRYING

PASS-THROUGH WASHING MACHINE WITH CHECK-IN STATION + WASHING + DRYING + HAND DISINFECTION

code		length of brushes (mm)	total length (mm)	€
550303F+	551415-AT	900	1950	**21 523,-**
	551415-ST			**20 696,-**
550304F+	551415-AT	1200	2300	**22 584,-**
	551415-ST			**21 757,-**
550305F+	551415-AT	1500	2650	**23 712,-**
	551415-ST			**22 885,-**

The photos show right-hand stations.
When ordering, please specify the version (right or left).

Prices net of VAT

BIG MAX TYPE SANITARY STATIONS

UNIVERSAL PASS-THROUGH WASHING MACHINE WITH CHECK-IN STATION + HAND DISINFECTION

code		length of brushes (mm)	height of brushes (mm)	total length (mm)	€
550801+	551408-AT	600	70	2180	21 735,-
	551408-ST				20 936,-
550802+	551408-AT	900	70	2530	22 962,-
	551408-ST				22 163,-
550803+	551408-AT	1200	70	2930	24 236,-
	551408-ST				23 437,-
550804+	551408-AT	600	150	2180	22 034,-
	551408-ST				21 235,-
550805+	551408-AT	900	150	2530	23 268,-
	551408-ST				22 469,-
550806+	551408-AT	1200	150	2930	24 549,-
	551408-ST				23 750,-
550807+	551408-AT	600	300	2180	22 726,-
	551408-ST				21 928,-
550808+	551408-AT	900	300	2530	23 977,-
	551408-ST				23 178,-
550809+	551408-AT	1200	300	2930	25 274,-
	551408-ST				24 476,-

WASHING
WASHING
WASHING
DISINFECTION



UNIVERSAL PASS-THROUGH WASHING MACHINE WITH CHECK-IN STATION + WASHING + HAND DISINFECTION

code		length of brushes (mm)	height of brushes (mm)	total length (mm)	€
550801+	551412-AT	600	70	2180	23 794,-
	551412-ST				22 981,-
550802+	551412-AT	900	70	2530	25 021,-
	551412-ST				24 208,-
550803+	551412-AT	1200	70	2930	26 295,-
	551412-ST				25 482,-
550804+	551412-AT	600	150	2180	24 093,-
	551412-ST				23 280,-
550805+	551412-AT	900	150	2530	25 327,-
	551412-ST				24 514,-
550806+	551412-AT	1200	150	2930	26 608,-
	551412-ST				25 795,-
550807+	551412-AT	600	300	2180	24 786,-
	551412-ST				23 973,-
550808+	551412-AT	900	300	2530	26 037,-
	551412-ST				25 224,-
550809+	551412-AT	1200	300	2930	27 334,-
	551412-ST				26 521,-

WASHING
WASHING
WASHING
DISINFECTION
WASHING



The photos show right-hand stations.
When ordering, please specify the version (right or left).

BIG MAX TYPE SANITARY STATIONS



WASHING
WASHING
WASHING
DISINFECTION
WASHING
DRYING

UNIVERSAL PASS-THROUGH WASHING MACHINE WITH CHECK-IN STATION + WASHING + DRYING + HAND DISINFECTION

code		length of brushes (mm)	height of brushes (mm)	total length (mm)	€
550803+	551415-AT	1200	70	2930	**27 612,-**
	551415-ST				**26 786,-**
550806+	551415-AT	1200	150	2930	**27 925,-**
	551415-ST				**27 099,-**
550809+	551415-AT	1200	300	2930	**28 651,-**
	551415-ST				**27 824,-**



WASHING
WASHING
WASHING
DISINFECTION

UNIVERSAL PASS-THROUGH WASHER WITH SIDE EXIT AND CHECK-IN STATION + HAND DISINFECTION

code		length of brushes (mm)	height of brushes (mm)	total length (mm)	€
550804/P+	551408-AT	600	150	2210	**23 016,-**
	551408-ST				**22 218,-**
550805/P+	551408-AT	900	150	2540	**24 274,-**
	551408-ST				**23 475,-**
550807/P+	551408-AT	600	300	2210	**23 709,-**
	551408-ST				**22 910,-**
550808/P+	551408-AT	900	300	2540	**24 983,-**
	551408-ST				**24 184,-**



WASHING
WASHING
WASHING
DISINFECTION
WASHING

UNIVERSAL PASS-THROUGH WASHING MACHINE WITH SIDE EXIT WITH CHECK-IN STATION + WASHING + HAND DISINFECTION

code		length of brushes (mm)	height of brushes (mm)	total length (mm)	€
550804/P+	551412-AT	600	150	2210	**25 076,-**
	551412-ST				**24 263,-**
550805/P+	551412-AT	900	150	2540	**26 333,-**
	551412-ST				**25 521,-**
550807/P+	551412-AT	600	300	2210	**25 769,-**
	551412-ST				**24 956,-**
550808/P+	551412-AT	900	300	2540	**27 043,-**
	551412-ST				**26 230,-**

The photos show right-hand stations.
When ordering, please specify the version (right or left).

BIG MAX TYPE SANITARY STATIONS

UNIVERSAL PASS-THROUGH WASHING MACHINE WITH SIDE EXIT WITH CHECK-IN STATION + WASHING + DRYING + HAND DISINFECTION

code		length of brushes (mm)	height of brushes (mm)	total length (mm)	€
550806/P	551415-AT	1200	150	2850	28 955,-
	551415-ST				28 128,-
550809/P	551415-AT	1200	300	2850	29 681,-
	551415-ST				28 854,-

WASHING
WASHING
WASHING
DISINFECTION
WASHING



PASS-THROUGH WASHER (ANGLED BRUSHES) WITH CHECK-IN STATION + HAND DISINFECTION

code		length of brushes (mm)	total length (mm)	€
550813+	551408-AT	600	2230	23 762,-
	551408-ST			22 963,-
550814+	551408-AT	900	2660	25 054,-
	551408-ST			24 255,-
550815+	551408-AT	1200	2990	26 393,-
	551408-ST			25 594,-

WASHING
DISINFECTION



PASS-THROUGH WASHER (ANGLED BRUSHES) WITH CHECK-IN STATION + WASHING + HAND DISINFECTION

code		length of brushes (mm)	total length (mm)	€
550813+	551412-AT	600	2230	25 821,-
	551412-ST			25 008,-
550814+	551412-AT	900	2660	27 113,-
	551412-ST			26 301,-
550815+	551412-AT	1200	2990	28 452,-
	551412-ST			27 639,-

WASHING
DISINFECTION
WASHING



The photos show right-hand stations.
When ordering, please specify the version (right or left).

BIG MAX TYPE SANITARY STATIONS



DISINFECTION

DISINFECTION

SHOE DISINFECTION WITH CHECK-IN STATION + HAND DISINFECTION

code		length disinfection/ drip (mm)	total length (mm)	€
551701F+	551408-AT	600/400	1000	**13 171,-**
	551408-ST			**12 372,-**
551702F+	551408-AT	800/400	1200	**13 456,-**
	551408-ST			**12 657,-**
551703F+	551408-AT	1000/600	1600	**14 093,-**
	551408-ST			**13 294,-**



DISINFECTION

DISINFECTION

WASHING

SHOE DISINFECTION WITH CHECK-IN STATION + HAND WASHING + HAND DISINFECTION

code		length disinfection/ drip (mm)	total length (mm)	€
551701F+	551412-AT	600/400	1000	**15 231,-**
	551412-ST			**14 418,-**
551702F+	551412-AT	800/400	1200	**15 516,-**
	551412-ST			**14 703,-**
551703F+	551412-AT	1000/600	1600	**16 152,-**
	551412-ST			**15 340,-**



DISINFECTION

DISINFECTION

WASHING

DRYING

SHOE DISINFECTION WITH CHECK-IN STATION + WASHING + DRYING + HAND DISINFECTION

code		length disinfection/ drip (mm)	total length (mm)	€
551703F+	551415-AT	1000/600	1600	**17 470,-**
	551415-ST			**16 643,-**

The photos show right-hand stations.
When ordering, please specify the version (right or left).

FLEX MAX SANITARY STATIONS

"FLEX MAX" are top-quality, durable hygienic stations designed for special applications and meeting various customer expectations.

PASS-THROUGH WASHING MACHINE (DISC BRUSHES) WITH CHECK-IN STATION + HAND DISINFECTION

WASHING

DISINFECTION

code		total length (mm)	€
550701F+	551403-AT	700	**15 378,-**
	551403-ST		**14 579,-**



5-BRUSH PASS-THROUGH WASHING MACHINE WITH PLATFORM AND CHECK-IN STATION + HAND DISINFECTION

WASHING

DISINFECTION

code		length of brushes (mm)	height of brushes (mm)	total length (mm)	€
550501/AE+	551403-AT	300	300	1800	**19 475,-**
	551403-ST				**18 676,-**



5-BRUSH PASS-THROUGH WASHING MACHINE WITH PLATFORM AND CHECK-IN STATION + HAND WASHING + HAND DISINFECTION

WASHING

DISINFECTION

WASHING

code		length of brushes (mm)	height of brushes (mm)	total length (mm)	€
550501/AE2+	551404-AT	300	300	1800	**21 520,-**
	551404-ST				**20 721,-**



The photos show right-hand stations.
When ordering, please specify the version (right or left).

FLEX MAX SANITARY STATIONS



SERIES WASHING MACHINE WITH SHOE WASHING AND DISINFECTION WITH CHECK-IN STATION + HAND DISINFECTION

code		length disinfection/ drip (mm)	total length (mm)	€
552202+	551408-AT	400/500	2600	21 049,-
	551408-ST			20 250,-
552203+	551408-AT	400/500	2950	21 939,-
	551408-ST			21 140,-



SERIES WASHING MACHINE WITH SHOE WASHING AND DISINFECTION WITH CHECK-IN STATION + HAND WASHING + DISINFECTION

code		length disinfection/ drip (mm)	total length (mm)	€
552202+	551412-AT	400/500	2600	23 109,-
	551412-ST			22 296,-
552203+	551412-AT	400/500	2950	23 998,-
	551412-ST			23 185,-



SERIES WASHING MACHINE WITH SHOE WASHING AND DISINFECTION WITH CHECK-IN STATION + WASHING + DRYING + HAND DISINFECTION

code		brush length/total (mm)	length disinfection/ drip (mm)	€
552202+	551415-AT	600/2600	400/500	24 426,-
	551415-ST			23 599,-
552203+	551415-AT	900/2950	400/500	25 316,-
	551415-ST			24 489,-

The photos show right-hand stations.
When ordering, please specify the version (right or left).

Prices net of VAT

FLEX MAX SANITARY STATIONS

SERIES WASHING MACHINE WITH SHOE WASHING AND DISINFECTION WITH CHECK-IN STATION + WASHING + DRYING + HAND DISINFECTION

code		brush length/total (mm)	disinfection/ drip length (mm)	€
552203+ 531001B/W + 520701 + 552701	551403-AT	900/2950	400/500	24 292,-
	551403-ST			23 492,-

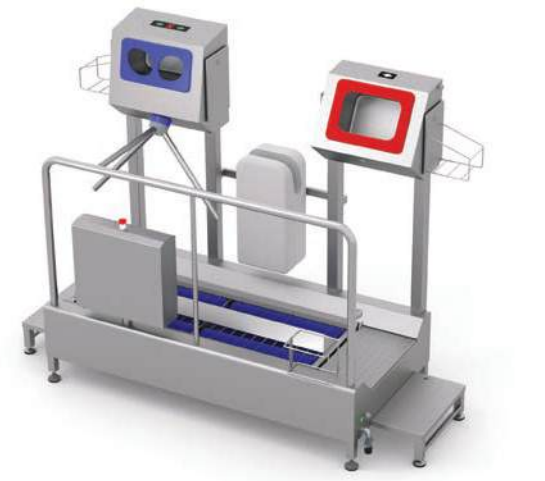
WASHING
DISINFECTION
DISINFECTION
WASHING
DRYING



PASS-THROUGH WASHING MACHINE WITH CHECK-IN STATION + WASHING + DRYING + HAND DISINFECTION

code		length of brushes (mm)	total length (mm)	€
550304F+ 551303+ 552701	551403-AT	1200	2300	23 207,-
	551403-ST			22 407,-
550305F+ 551303+ 552701	551403-AT	1500	2650	24 335,-
	551403-ST			23 535,-

WASHING
DISINFECTION
WASHING
DRYING



The photos show right-hand stations.
When ordering, please specify the version (right or left).

FLEX MAX SANITARY STATIONS

The TWIN model is a two-way, advanced hygiene station, designed for facilities where the separation of clean and dirty areas must be uncompromising
– especially with high traffic volumes.
Two independent process lines are housed in a single compact enclosure, including:
• shoe washing and disinfection,
• contactless hand disinfection.
Thanks to its modular design, the device can be easily integrated into the existing hygiene system of the facility and adapted to individual process requirements.

TWIN station configurations:
555601 / 555602 – double entry and return: shoe washing + disinfection and hand disinfection in both directions,
555603 / 555604 – one-way entry with shoe and hand disinfection return with shoe washing and hand disinfection.

High-quality stainless steel, modern automation and precision brushes make TWIN a reliable, safe solution that fully complies with HACCP, IFS and BRC requirements.

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1" / ø50 mm (PCV)
Power	400 V, 50 Hz, control 24 V
Drive	2x 0,3 kW or 4x 0,3 kW, IP 55
Automatic water and disinfectant fluid intake	



TWIN TWO-WAY STATION – SHOE WASHING AND DISINFECTION + CHECK-IN STATION + HAND DISINFECTION ON BOTH SIDES

code		brush length (mm)	total length (mm)	€
555601	AT	1200	2260	**33 397,-**
	ST			**31 799,-**
550602	AT	1500	2570	**35 004,-**
	ST			**33 407,-**



TWIN TWO-WAY STATION – SHOE WASHING + CHECK-IN STATION + HAND DISINFECTION AT THE ENTRANCE, FOOTWEAR IMMERSION DISINFECTION + CHECK-IN STATION + HAND DISINFECTION ON RETURN

code		brush length (mm)	total length (mm)	€
555603	AT	1200	2260	**29 709,-**
	ST			**28 111,-**
555604	AT	1500	2570	**30 226,-**
	ST			**28 627,-**

The photos show right-hand stations.
When ordering, please specify the version (right or left).

Prices net of VAT



AUTOMATIC HYGIENE CENTRE (ACH)

WASHING WASHING DISINFECTION

Advanced Automatic Hygiene Centre (ACH), designed for spaces with limited floor space, where maintaining a high level of hand and footwear hygiene is crucial for production quality and safety.
The following are integrated into a single, compact housing:
- segmented rotating brush for cleaning the soles and uppers of low footwear,
- automatic hand washing – soap and water dispenser,
- contactless hand disinfection in two independent spray chambers,
- paper towel dispenser, bin for used towels.

Full automation reduces preparation time and minimises physical contact.
Intuitive operation allows for a quick and smooth transition through the hygiene process, Compact dimensions allow installation in narrow corridors, vestibules and entrance areas.

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2" / ø50 mm (PCV)
Power	400 V, 50 Hz, control 24 V
Drive	250 W, IP 55
Control	24 V, PLC Siemens LOGO!
Additionally paper towel dispenser, removable bin	
Lockable cabinets for 5 litre containers of disinfectant and soap	
The device can work with an electric door lock, a swing gate or a turnstile	
Brush activation	photocell



552501

code	dimensions (mm)	kg	€
552501	1000x500x(H)1500	96,0	**9 143,-**

Prices net of VAT

SIMPLE HYGIENE CENTRE

WASHING WASHING DISINFECTION

A compact hygiene centre designed specifically for small production facilities and rooms with limited space, such as narrow corridors or changing rooms.
The most important elements necessary to maintain proper hygiene are integrated into a single, coherent design:

- segmented rotating brush for cleaning the soles and uppers of low footwear (activated by a button),
- washbasin with touchless water flow (photocell),
- soap and/or disinfectant dispensers,
- paper towel dispenser,
- waste bin for used towels.

This is the ideal solution for companies looking for a compact, functional and aesthetic personal hygiene system that guarantees efficiency, space saving and complete sanitary safety.

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2" / ø50 mm (PCV)
Power	400 V, 50 Hz, control 24 V
Drive	250 W, IP 55
Automatically dispensed cleaning fluid	
Hand washing in a washbasin with automatic water flow controlled by a photocell on the rear wall of the device	
Manual dispensing of hand soap and disinfectant liquid for hand disinfection	
Container for paper towels	
Bin for used paper towels	
Brush activation	switch located in the handle



552301

code	dimensions (mm)	kg	€
552301	910x440x(H)1420	50,0	**5 751,-**

FREE-STANDING SANITARY SET

WASHING STERILIZING

A compact, comprehensively equipped free-standing hygiene station made of stainless steel, designed for rooms with increased sanitary requirements. Integrated elements enable washing, disinfecting and drying of hands in one place.

The set consists of the following elements:
1. Hip or photocell-controlled washbasin with rear wall, manufactured as a monolithic, completely sealed unit
2. Knife steriliser with overflow 510101
3. Paper towel dispenser 520501
4. Liquid soap dispenser 520701
5. Disinfectant liquid container 520701
6. Paper towel bin 520901
7. Stainless steel pedestal with plate – for floor mounting. Height: 1450 mm.

Made entirely of AISI 304 (DIN 1.4301) stainless steel.



520803

code	type	kg	€
520801	set with hip-controlled washbasin	30,0	**1 685,-**
520802	set with photocell washbasin in the spout	30,0	**2 047,-**
520803	set with washbasin with photocell in the rear wall	30,0	**1 849,-**

WALL-MOUNTED SANITARY SET

WASHING STERILIZING

A compact, comprehensively equipped hygienic station made of stainless steel, designed for rooms with increased sanitary requirements. Integrated elements enable washing, disinfecting and drying hands in one place.

The hygiene wall consists of the following elements:
1. Stainless steel plate W×H = 530×580 mm
2. Washbasin controlled by knee or photocell
3. Knife steriliser with overflow 510101
4. Paper towel dispenser 520501
5. Liquid soap dispenser 520701
6. Paper towel bin 520901

Made entirely of AISI 304 (DIN 1.4301) stainless steel. Additionally, a container for disinfectant liquid 520701 can be installed.



520604

code	type	kg	€
520601	photocell in spout	24,0	**1 927,-**
520602	photocell in rear wall	24,0	**1 777,-**
520603	photocell in front wall	24,0	**1 777,-**
520604	elbow valve	24,0	**1 588,-**





5

Hygienic sinks

KLEANOX WALL-MOUNTED HYGIENIC SINK

A hygienic sink is an essential piece of equipment in any place where cleanliness and sanitary safety are of paramount importance – especially in food processing plants, laboratories, hospitals and the pharmaceutical industry.
Made of high-quality AISI 304 stainless steel, the sink is characterised by:
- resistance to corrosion and chemicals,
- an elegant appearance and ease of cleaning,
- durability and reliability in intensive use.

The following versions are available:
- single or multi-station,
- with various water flow activation options: elbow-activated, touch-free (photocell).

Thanks to their modern design and high functionality, hygienic sinks are a practical and aesthetic solution that fits perfectly into any professional work environment.

531001A



531002B



531003C



531004C



531005C





AISI 304 stainless steel spout

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (hot and cold)	1/2”, 1/2” tap mixer
Drain	1 1/2” on the left or right side, concealed drain trap ø 50 mm
Power	230 V, 12 V – sink with photocell
Rear wall	(H) 420 mm

code	number of stations	dimensions (mm)	kg	€
Photocell in spout				
531001A	1	500x450x(H)690	11,0	**1 222,-**
531002A	2	1000x450x(H)690	17,5	**1 791,-**
531003A	3	1500x450x(H)690	25,0	**2 477,-**
531004A	4	2000x450x(H)690	30,5	**3 030,-**
531005A	5	2500x450x(H)690	37,0	**3 580,-**
Photocell in rear wall				
531001B	1	500x450x(H)690	11,0	**950,-**
531002B	2	1000x450x(H)690	17,5	**1 334,-**
531003B	3	1500x450x(H)690	25,0	**1 924,-**
531004B	4	2000x450x(H)690	30,5	**2 374,-**
531005B	5	2500x450x(H)690	37,0	**2 773,-**
Photocell in front wall				
531001C	1	500x450x(H)690	11,0	**950,-**
531002C	2	1000x450x(H)690	17,5	**1 334,-**
531003C	3	1500x450x(H)690	25,0	**1 924,-**
531004C	4	2000x450x(H)690	30,5	**2 374,-**
531005C	5	2500x450x(H)690	37,0	**2 773,-**
Elbow valve				
531001D	1	500x450x(H)690	11,0	**764,-**
531002D	2	1000x450x(H)690	17,5	**1 122,-**
531003D	3	1500x450x(H)690	25,0	**1 562,-**
531004D	4	2000x450x(H)690	30,5	**1 946,-**
531005D	5	2500x450x(H)690	37,0	**2 269,-**

KLEANOX FREE-STANDING HYGIENIC SINK

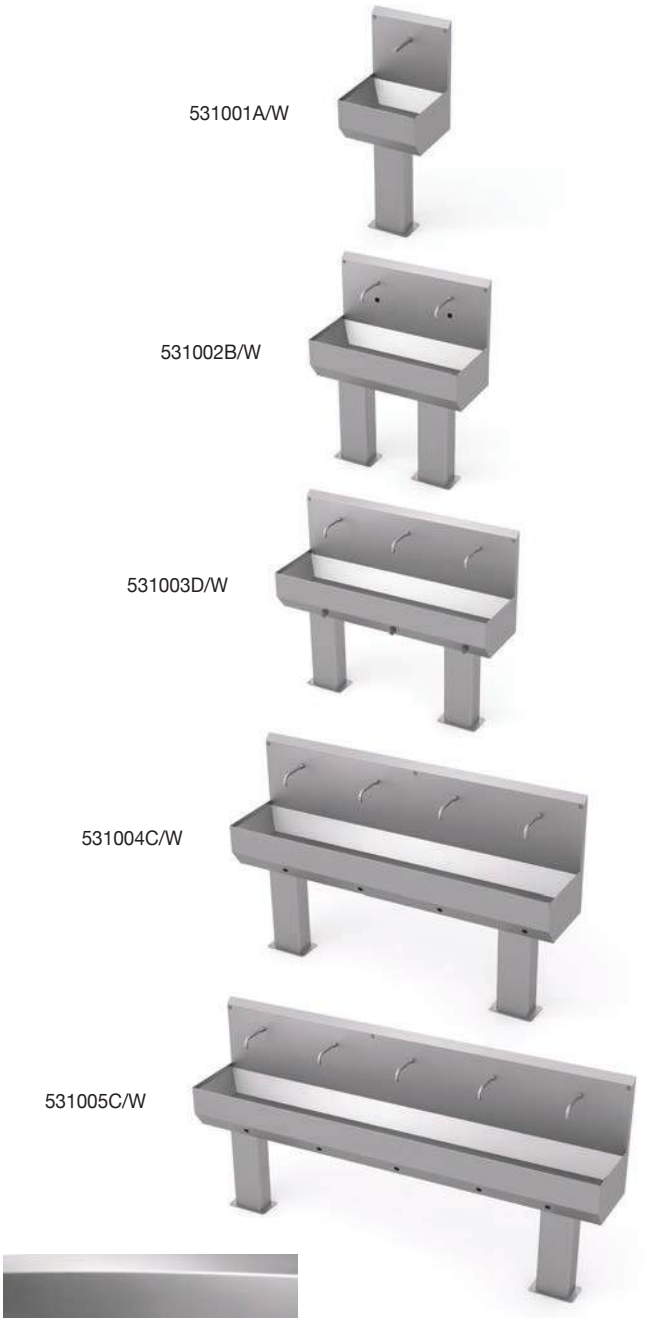
A hygienic sink is an essential piece of equipment in any place where cleanliness and sanitary safety are of paramount importance – especially in food processing plants, laboratories, hospitals and the pharmaceutical industry.
Made of high-quality AISI 304 stainless steel, the sink is characterised by:
- resistance to corrosion and chemicals,
- an elegant appearance and ease of cleaning,
- durability and reliability in intensive use.

The following versions are available:
- single or multi-station,
- with various water flow activation options: elbow-activated, touch-free (photocell).

Thanks to their modern design and high functionality, hygienic sinks are a practical and aesthetic solution that fits perfectly into any professional work environment.

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (hot and cold)	1/2”, 1/2” tap mixer
Drain	1 1/2” on the left or right side invisible drain trap ø 50 mm hidden in the leg
Power	230 V, 12 V – sink with photocell
Rear wall	(H) 420 mm

code	number of stations	dimensions (mm)	kg	€
Photocell in spout, free-standing				
531001A/W	1	500x450x(H)1270	14,5	**1 355,-**
531002A/W	2	1000x450x(H)1270	21,0	**2 061,-**
531003A/W	3	1500x450x(H)1270	28,5	**2 747,-**
531004A/W	4	2000x450x(H)1270	34,0	**3 271,-**
531005A/W	5	2500x450x(H)1270	40,5	**3 817,-**
Photocell in rear wall, free-standing				
531001B/W	1	500x450x(H)1270	14,5	**1 082,-**
531002B/W	2	1000x450x(H)1270	21,0	**1 605,-**
531003B/W	3	1500x450x(H)1270	28,5	**2 194,-**
531004B/W	4	2000x450x(H)1270	34,0	**2 621,-**
531005B/W	5	2500x450x(H)1270	40,5	**2 991,-**
Photocell in front wall, free-standing				
531001C/W	1	500x450x(H)1270	14,5	**1 082,-**
531002C/W	2	1000x450x(H)1270	21,0	**1 605,-**
531003C/W	3	1500x450x(H)1270	28,5	**2 194,-**
531004C/W	4	2000x450x(H)1270	34,0	**2 621,-**
531005C/W	5	2500x450x(H)1270	40,5	**2 991,-**
Elbow valve, free-standing				
531001D/W	1	500x450x(H)1270	14,5	**897,-**
531002D/W	2	1000x450x(H)1270	21,0	**1 391,-**
531003D/W	3	1500x450x(H)1270	28,5	**1 830,-**
531004D/W	4	2000x450x(H)1270	34,0	**2 198,-**
531005D/W	5	2500x450x(H)1270	40,5	**2 487,-**





AISI 304 stainless steel spout

KLEANOX WALL-MOUNTED HYGIENIC SINK

WASHING

A hygienic sink is an essential piece of equipment in any place where cleanliness and sanitary safety are of paramount importance – especially in food processing plants, laboratories, hospitals and the pharmaceutical industry.
Made of high-quality AISI 304 stainless steel, the sink is characterised by:
- resistance to corrosion and chemicals,
- an elegant appearance and ease of cleaning,
- durability and reliability in intensive use.

The following versions are available:
- single or multi-station,
- with various water flow activation options: elbow-activated, touch-free (photocell).

Thanks to their modern design and high functionality, hygienic sinks are a practical and aesthetic solution that fits perfectly into any professional work environment.

531101D



531102D



531103D



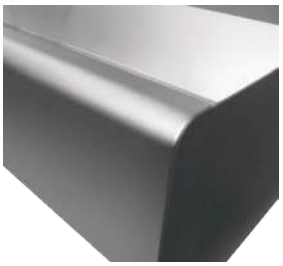
531104C



531105C



rounded hygienic rim



AISI 304 stainless steel spout



Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (hot and cold)	1/2”, 1/2” tap mixer
Drain	1 1/2” on the left or right side, concealed drain trap ø 50 mm
Power	230 V, 12 V – sink with photocell
Rear wall	(H) 420 mm

code	number of stations	dimensions (mm)	kg	€
Photocell in spout				
531101A	1	500x450x(H)690	11,0	**1 406,-**
531102A	2	1000x450x(H)690	17,5	**2 060,-**
531103A	3	1500x450x(H)690	25,0	**2 849,-**
531104A	4	2000x450x(H)690	30,5	**3 485,-**
531105A	5	2500x450x(H)690	37,0	**4 118,-**
Photocell in rear wall				
531101B	1	500x450x(H)690	11,0	**1 092,-**
531102B	2	1000x450x(H)690	17,5	**1 535,-**
531103B	3	1500x450x(H)690	25,0	**2 214,-**
531104B	4	2000x450x(H)690	30,5	**2 730,-**
531105B	5	2500x450x(H)690	37,0	**3 150,-**
Photocell in front wall				
531101C	1	500x450x(H)690	11,0	**1 092,-**
531102C	2	1000x450x(H)690	17,5	**1 535,-**
531103C	3	1500x450x(H)690	25,0	**2 214,-**
531104C	4	2000x450x(H)690	30,5	**2 730,-**
531105C	5	2500x450x(H)690	37,0	**3 150,-**
Elbow valve				
531101D	1	500x450x(H)690	11,0	**879,-**
531102D	2	1000x450x(H)690	17,5	**1 290,-**
531103D	3	1500x450x(H)690	25,0	**1 796,-**
531104D	4	2000x450x(H)690	30,5	**2 523,-**
531105D	5	2500x450x(H)690	37,0	**2 546,-**

Prices net of VAT

KLEANOX FREE-STANDING HYGIENIC SINK

A hygienic sink is an essential piece of equipment in any place where cleanliness and sanitary safety are of paramount importance – especially in food processing plants, laboratories, hospitals and the pharmaceutical industry.
Made of high-quality AISI 304 stainless steel, the sink is characterised by:
- resistance to corrosion and chemicals,
- an elegant appearance and ease of cleaning,
- durability and reliability in intensive use.

The following versions are available:
- single or multi-station,
- with various water flow activation options: elbow-activated, touch-free (photocell).

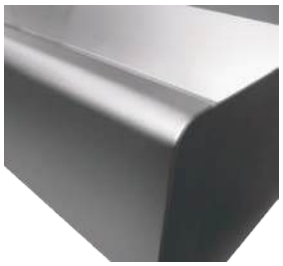
Thanks to their modern design and high functionality, hygienic sinks are a practical and aesthetic solution that fits perfectly into any professional work environment.

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (hot and cold)	1/2", 1/2" tap mixer
Drain	1 1/2" on the left or right side invisible drain trap ø 50 mm hidden in the leg
Power	230 V, 12 V – sink with photocell
Rear wall	(H) 420 mm

code	number of stations	dimensions (mm)	kg	€
Photocell in spout, free-standing				
531101A/W	1	500x450x(H)1270	14,5	**1 558,-**
531102A/W	2	1000x450x(H)1270	21,0	**2 369,-**
531103A/W	3	1500x450x(H)1270	28,5	**3 159,-**
531104A/W	4	2000x450x(H)1270	34,0	**3 761,-**
531105A/W	5	2500x450x(H)1270	40,5	**4 389,-**
Photocell in rear wall, free-standing				
531101B/W	1	500x450x(H)1270	14,5	**1 244,-**
531102B/W	2	1000x450x(H)1270	21,0	**1 845,-**
531103B/W	3	1500x450x(H)1270	28,5	**2 522,-**
531104B/W	4	2000x450x(H)1270	34,0	**3 015,-**
531105B/W	5	2500x450x(H)1270	40,5	**3 425,-**
Photocell in front wall, free-standing				
531101C/W	1	500x450x(H)1270	14,5	**1 244,-**
531102C/W	2	1000x450x(H)1270	21,0	**1 845,-**
531103C/W	3	1500x450x(H)1270	28,5	**2 522,-**
531104C/W	4	2000x450x(H)1270	34,0	**3 015,-**
531105C/W	5	2500x450x(H)1270	40,5	**3 425,-**
Elbow valve, free-standing				
531101D/W	1	500x450x(H)1270	14,5	**1 031,-**
531102D/W	2	1000x450x(H)1270	21,0	**1 599,-**
531103D/W	3	1500x450x(H)1270	28,5	**2 106,-**
531104D/W	4	2000x450x(H)1270	34,0	**2 722,-**
531105D/W	5	2500x450x(H)1270	40,5	**2 830,-**



rounded hygienic rim



AISI 304 stainless steel spout



HYGIENIC SINK WITH HAND DRYER TIP

WASHING DRYING

A modern washbasin set integrated with the innovative Dyson Airblade Wash+Dry tap, combining hand washing and drying functions in one place. This solution eliminates the need for separate dryers or paper towels, ensuring maximum hygiene, space savings and an elegant look for the washbasin area.

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (hot and cold)	1/2”, 1/2” tap mixer
Drain	1 1/2” on the left or right side, concealed drain trap ø 50 mm
Power / voltage	1600 W / 230 V
Rear wall	(H) 480 mm



code	number of stations	dimensions (mm)	kg	€
Straight edge, hanging				
531201	1	500x520x(H)1010	28,6	**4 261,-**
531202	2	1000x520x(H)1010	50,8	**8 370,-**
531203	3	1500x520x(H)1010	73,0	**12 490,-**
531204	4	2000x520x(H)1010	95,3	**16 623,-**
531205	5	2500x520x(H)1010	117,5	**20 770,-**

spout with Dyson dryer



Prices net of VAT

HYGIENIC SINK WITH FREE-STANDING HAND DRYER TIP

WASHING DRYING

A modern washbasin set integrated with the innovative Dyson Airblade Wash+Dry tap, combining hand washing and drying functions in one place. This solution eliminates the need for separate dryers or paper towels, ensuring maximum hygiene, space savings and an elegant look for the washbasin area.

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (hot and cold)	1/2", 1/2" tap mixer
Drain	1 1/2" on the left or right side, concealed drain trap ø 50 mm
Power / voltage	1600 W / 230 V
Rear wall	(H) 480 mm

code	number of stations	dimensions (mm)	kg	€
Straight edge, free-standing				
531201/W	1	500x520x(H)1330	31,9	**4 553,-**
531202/W	2	1000x520x(H)1330	60,1	**8 917,-**
531203/W	3	1500x520x(H)1330	85,6	**13 253,-**
531204/W	4	2000x520x(H)1330	111,2	**17 566,-**
531205/W	5	2500x520x(H)1330	136,7	**21 854,-**

spout with Dyson dryer





HYGIENIC ROUNDED SINK WITH HAND DRYER TIP

WASHING DRYING

A modern washbasin set integrated with the innovative Dyson Airblade Wash+Dry tap, combining hand washing and drying functions in one place. The sink has a rounded, hygienic and ergonomic front edge. This solution eliminates the need for separate dryers or paper towels, ensuring maximum hygiene, space savings and an elegant look for the washbasin area.

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (hot and cold)	1/2", 1/2" tap mixer
Drain	1 1/2" on the left or right side, concealed drain trap ø 50 mm
Power / voltage	1600 W / 230 V
Rear wall	(H) 480 mm

531206



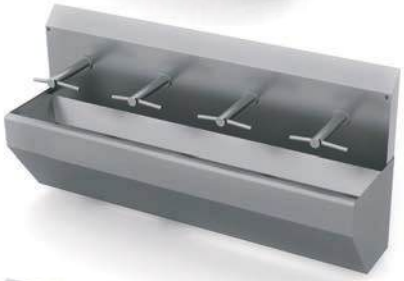
531207



531208



531209



531210

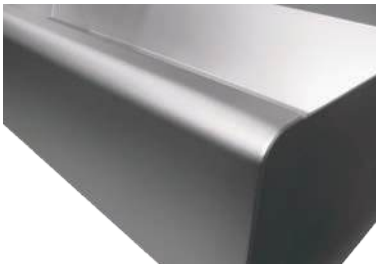


code	number of stations	dimensions (mm)	kg	€
Rounded front edge, hanging				
531206	1	500x520x(H)1010	28,6	**4 477,-**
531207	2	1000x520x(H)1010	50,8	**8 788,-**
531208	3	1500x520x(H)1010	73,0	**13 115,-**
531209	4	2000x520x(H)1010	95,3	**17 455,-**
531210	5	2500x520x(H)1010	117,5	**21 808,-**

spout with Dyson dryer



rounded hygienic rim



Prices net of VAT

ROUNDED HYGIENIC SINK WITH FREE-STANDING HAND DRYER TIP

WASHING DRYING

A modern washbasin set integrated with the innovative Dyson Airblade Wash+Dry tap, combining hand washing and drying functions in one place. The sink has a rounded, hygienic and ergonomic front edge. This solution eliminates the need for separate dryers or paper towels, ensuring maximum hygiene, space savings and an elegant look for the washbasin area.

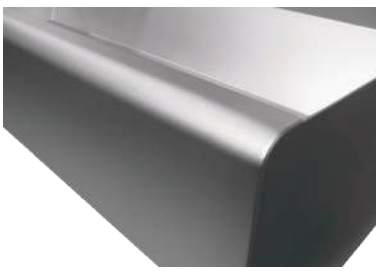
Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (hot and cold)	1/2", 1/2" tap mixer
Drain	1 1/2" on the left or right side, concealed drain trap ø 50 mm
Power / voltage	1600 W / 230 V
Rear wall	(H) 480 mm

code	number of stations	dimensions (mm)	kg	€
Rounded front edge, free-standing				
531206/W	1	500x520x(H)1330	31,9	**4 769,-**
531207/W	2	1000x520x(H)1330	60,1	**9 334,-**
531208/W	3	1500x520x(H)1330	85,6	**13 879,-**
531209/W	4	2000x520x(H)1330	111,2	**18 398,-**
531210/W	5	2500x520x(H)1330	136,7	**22 892,-**

spout with Dyson dryer



rounded hygienic rim





531206/W



531207/W



531208/W



531209/W



531210/W

SINK WITH 3-FUNCTION MODULE

WASHING DRYING

Soap dispenser – Washing – Hand drying

Advanced hygienic sink with a 3-function module that integrates soap dispensing, washing and drying of hands in one elegant and fully touch-free device.
It is the ideal solution for places where the following factors are important:
• time,
• process efficiency,
• the highest level of hygiene.
Key features:
• Touchless soap dispensing, water flow and dryer activation,
• Light indicator showing correct operation
• Integrated system eliminating the need to move between stations,
• Saves space, time and utilities,
• Made of high-quality AISI 304 stainless steel,
• Modern, compact design – ideal for modern hygiene areas.
This innovative solution effectively minimises the risk ofcontamination, raises hygiene standards and increases user comfort.

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (hot and cold)	3/8”
1 drain	1 1/2” in the centre of the washbasin
Cyclical flushing	approx. 60 s every 24 h since last activation
Power	230 V, 50 Hz
Control of all modules	photocell
Special surface finish	Super-Finish (SF)



531801



531801/S

code	dimensions (mm)	kg	€
Wall-mounted			
531801	625x450x(H)965	30,0	**3 387,-**
Free-standing			
531801/S	625x450x(H)1580	55,0	**3 934,-**

Prices net of VAT

KNEE WASHBASIN

Our stainless steel washbasins combine modern design, comfort and durability, ideal for places with high hygiene requirements.
Made of high-quality AISI 304 steel, they are resistant to corrosion, scratches and damage. They have a smooth, easy-to-clean surface that prevents dirt and bacteria from accumulating.
Operation is touch-free – water is activated with your knee. They can be equipped with additional accessories such as dispensers, towel holders, bins or dispensers. Ideal for the food industry, medical industry, catering, laboratories and clean rooms.

ADDITIONAL EQUIPMENT
To meet the highest hygiene requirements, we offer comprehensive additional equipment that complements and supports the functionality of our sanitary devices.
Our offer includes, among others:
- 5205- – Paper towel dispenser – made of stainless steel, resistant to intensive use,
- 5207- – Soap or disinfectant dispenser – compatible with our washbasins and hygiene centres,
- 5209- – Waste paper towel bin – aesthetic and easy to empty,
- 5210- – Dispenser for disposable personal protective equipment – for gloves, masks or caps.

Our hygiene walls are an example of the comprehensive use of the above accessories:
- 5206- and 5208-,

which feature integrated dispensers and are the perfect addition to washbasin areas in industrial and catering establishments.

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (hot and cold)	1/2”
1 drain	1 1/2”
Water temperature regulator	
Water flow time	3–6 s
Activated by pressing the front wall with your knee	



520101



520103

code	type	dimensions (mm)	kg	€
520101	with mixer	450x400x(H)250	6,0	**366,-**
520102	without mixer	450x400x(H)250	5,5	**339,-**
520103	with rear wall (height 580 mm) and mixer	450x400x(H)580	10,0	**410,-**

WASHBASIN WITH PHOTOCELL

WASHING

Our stainless steel washbasins combine modern design, comfort and durability, ideal for places with high hygiene requirements.
Made of high-quality AISI 304 steel, they are resistant to corrosion, scratches and damage. They have a smooth, easy-to-clean surface that prevents dirt and bacteria from accumulating.
Operation is touch-free – water is activated by means of photocells. They can be equipped with additional accessories such as dispensers, towel holders, bins or dispensers.
Ideal for the food, medical, catering, laboratory and clean room industries.

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (hot and cold)	1/2”
1 drain	1 1/2”
Power	230 V, operating voltage 24 V
Water temperature regulator	
Water flow time	6 s with adjustable setting
Water activation	photocell



520201



520203



520204

code	type	dimensions (mm)	kg	€
520201	photocell in spout, with mixer	450x400x(H)250	8,0	**756,-**
520202	photoelectric sensor in spout, without mixer tap	450x400x(H)250	8,0	**730,-**
520203	photocell and spout in the rear wall, (H)580 mm	450x400x(H)580	11,0	**661,-**
520204	photocell in the front wall	450x400x(H)250	8,0	**572,-**

ECO WASHBASIN

Our stainless steel washbasins combine modern design, comfort and durability, ideal for places with high hygiene requirements.
Made of high-quality AISI 304 steel, they are resistant to corrosion, scratches and damage. They have a smooth, easy-to-clean surface that prevents dirt and bacteria from accumulating.
Operation is touch-free – water is activated by your knee or using a photocell. They can be equipped with additional accessories such as dispensers, towel holders, bins or dispensers.
Ideal for the food industry, medical industry, catering, laboratories and clean rooms.

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (hot and cold)	1/2”
1 drain	1 1/2”
Water temperature regulator	
Water flow time	3-6 s
Activated by pressing the front wall with your knee or by a photocell	



520301



520302



520303

code	type	dimensions (mm)	kg	€
520301	elbow	450x320x(H)200	5,0	**351,-**
520302	elbow, with rear wall	450x320x(H)310	4,5	**388,-**
520303	photocell in rear wall	450x320x(H)310	7,0	**609,-**


L
M
S



6

Dispensers

PAPER TOWEL DISPENSER



520501



520502



520503



520504

Container made of AISI 304 stainless steel (DIN 1.4301).

code	capacity	dimensions (mm)	kg	€
520501	250 pcs.	260x120x(H)160	1,1	**69,-**
520502	500 pcs.	260x120x(H)270	1,9	**75,-**
520503	220 mm roll	285x270x(H)285	2,4	**144,-**
520504		270x130x(H)130	0,8	**35,-**

SOAP OR DISINFECTANT DISPENSER



520701



520702

The container housing, dispensing mechanism and pump are made of AISI 304 (DIN 1.4301) stainless steel. Activated by a handle.
Tank capacity: 0.5 l or 1.0 l.

code	capacity (l)	dimensions (mm)	kg	€
520701	0,5	80x80x(H)260	0,8	**153,-**
520702	1	94x92x(H)320	0,9	**178,-**

PAPER TOWEL BIN



520901



520902

Openwork basket made of AISI 304 stainless steel (DIN 1.4301).
Suspended from a washbasin or hygienic wall.

code	capacity (l)	dimensions (mm)	kg	€
520901	35	220x270x(H)400	2,5	**87,-**
520902	60	350x270x(H)550	6,0	**135,-**

DISTRIBUTORS OF DISPOSABLE PROTECTIVE EQUIPMENT

Containers made of AISI 304 stainless steel (DIN 1.4301).
The choice of container depends on the dimensions of the inserts. Intended for single use: gloves, caps, aprons, towels.



521001



521002



521013



521003



521004



521005



521006



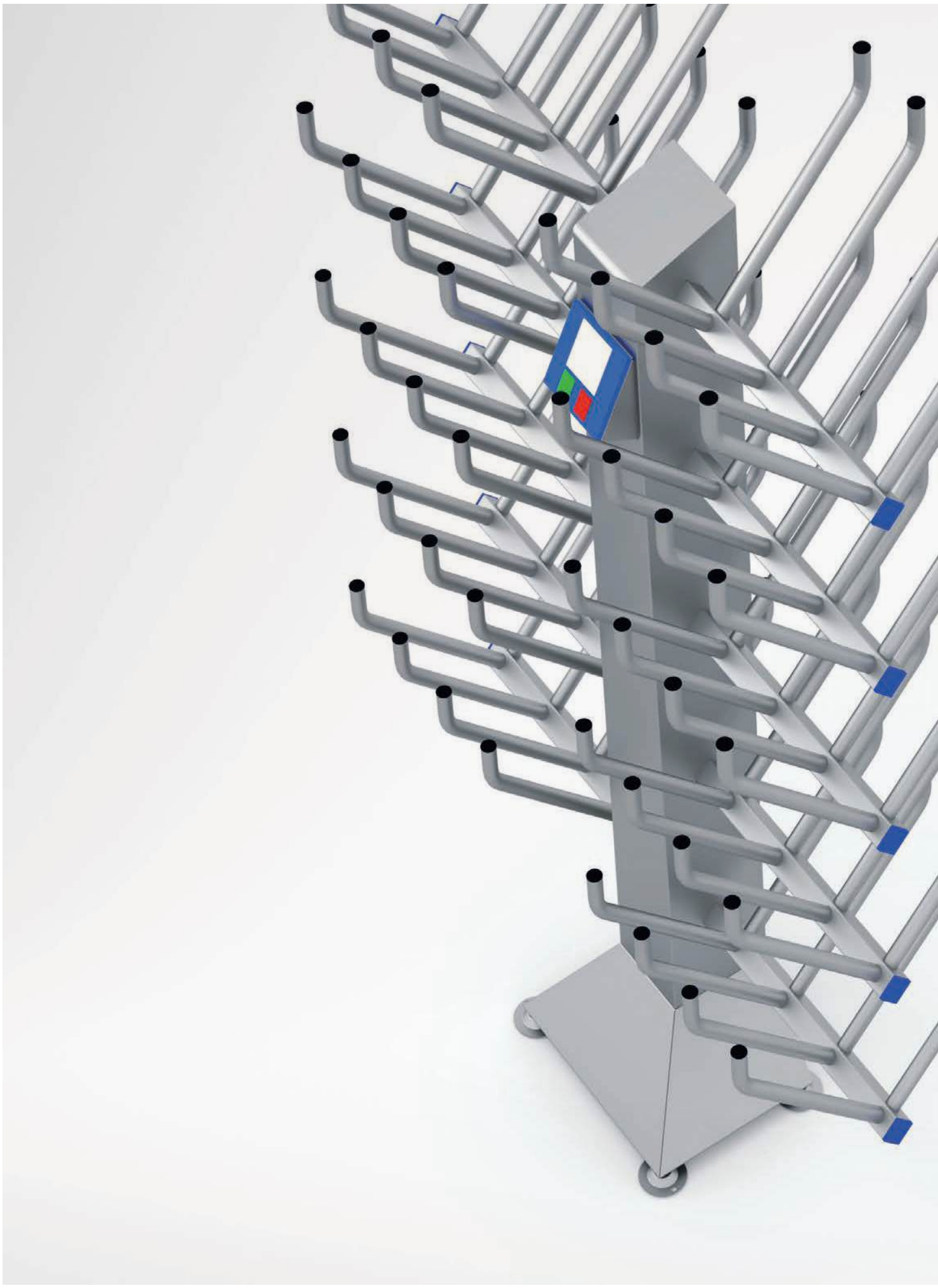
521007



521008

code	purpose	dimensions (mm)	kg	€
521001	gloves	260x96x(H)130	0,7	**23,-**
521002	gloves	260x96x(H)260	1,0	**28,-**
521013	gloves	260x96x(H)390	1,2	**32,-**
521003	gloves	255x80x(H)170	0,9	**91,-**
521004	swimming caps	300x280x(H)250	2,9	**113,-**
521005	aprons	350x140x(H)500	3,7	**141,-**
521006	gloves	400x230x(H)480	4,6	**224,-**
521007	gloves / swimming caps	400x230x(H)505	5,2	**187,-**
521008	swimming caps	400x230x(H)505	4,3	**165,-**

Prices net of VAT





7

Dryers and hangers for shoes and clothing

WORK SHOE DRYERS

DRYING DRYING DRYING O_3 OZONE STERILISATION

Work shoe dryers are innovative devices that ensure fast, effective and hygienic drying of shoes, especially after intensive work in demanding conditions.
The device uses warm air enriched with ozone, which:
- eliminates moisture,
- neutralises unpleasant odours,
- reduces the growth of bacteria and fungi.

Features and variants:
- Safe, adjustable temperature – no risk of damage to footwear,
- Overheating protection and efficient ventilation,
- Simple, intuitive operation,
- Drying capacity:
  – double-sided: 20 or 40 pairs,
  – single-sided: 20 or 30 pairs.

Arm types:
- pointing upwards – for low shoes,
- downward-facing – for high shoes,
- straight – for all types of footwear.

Arm tips (nozzles):
- Type A
- Type B
- Type C
- Type D (glove adapter).

This solution not only increases work comfort, but also improves the durability and hygiene of protective footwear in every workplace.

Technical parameters	
Drying with warm ozonated air	temp. 30 °C
Temperature controller and timer	
7-day work schedule programmer	
Material	AISI 304 stainless steel (DIN 1.4301)
Power	230 V, 50 Hz, control 24 V
Heater power	2 kW
Fan capacity	270 m³/h
Options	
Arms facing upwards/downwards	







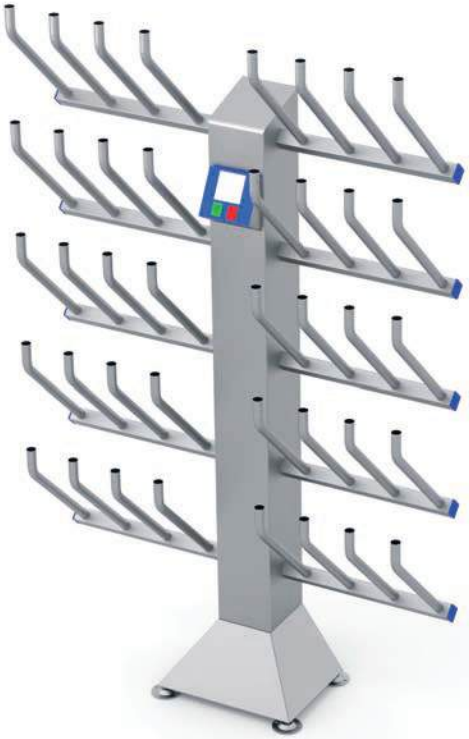


code	type	capacity	dimensions (mm)	kg	€
Type A					
552801A	double-sided	20 pairs	620x640x(H)1950	42,0	**3 486,-**
552802A	double-sided	40 pairs	1140x640x(H)1950	55,5	**4 127,-**
552901A	single-sided	20 pairs	1140x370x(H)1950	45,0	**3 617,-**
552902A	single-sided	30 pairs	1660x370x(H)1950	53,0	**3 872,-**
Type B					
552801B	double-sided	20 pairs	620x640x(H)1950	42,0	**3 502,-**
552802B	double-sided	40 pairs	1140x640x(H)1950	55,5	**4 158,-**
552901B	single-sided	20 pairs	1140x370x(H)1950	45,0	**3 633,-**
552902B	single-sided	30 pairs	1660x370x(H)1950	53,0	**3 895,-**
Type C					
552801C	double-sided	20 pairs	620x640x(H)1950	42,0	**4 048,-**
552802C	double-sided	40 pairs	1140x640x(H)1950	55,5	**5 819,-**
552901C	single-sided	20 pairs	1140x370x(H)1950	45,0	**4 152,-**
552902C	single-sided	30 pairs	1660x370x(H)1950	53,0	**4 986,-**
Type D – glove adapter					
552801D	double-sided	20 pairs	620x640x(H)1950	42,0	**4 515,-**
552802D	double-sided	40 pairs	1140x640x(H)1950	55,5	**5 203,-**
552901D	single-sided	20 pairs	1140x370x(H)1950	45,0	**4 645,-**
552902D	single-sided	30 pairs	1660x370x(H)1950	53,0	**5 414,-**

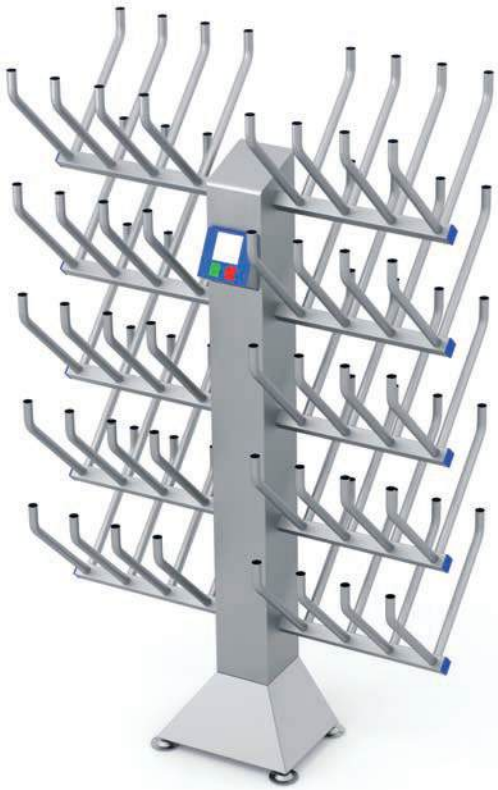


Programmer

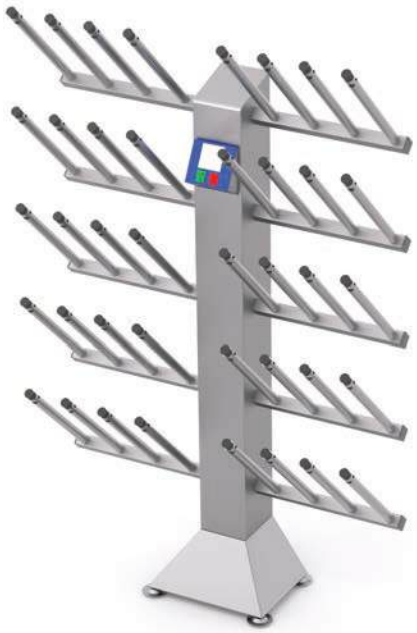
Prices net of VAT



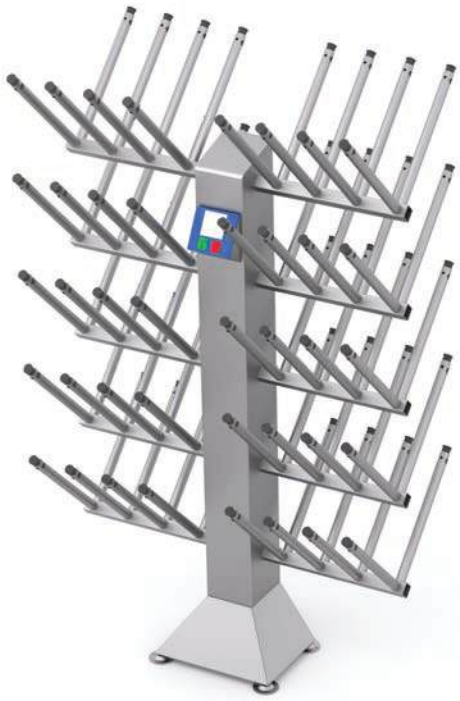
552901A



552802A



552901C



552802C

ECO WORK SHOE DRYER



Energy-efficient work shoe dryer that ensures effective, safe and quiet drying using a heating cable.
Key features:
- The heating element generates gentle, even heat.
- Effective for leather, rubber and waterproof boots
- Safe for work and protective footwear,
- No blower – quiet operation and lower energy consumption.

Available variants:
- 12 or 18 pairs of shoes,
- Wall-mounted or free-standing version,
- Compact dimensions – ideal for changing rooms and staff rooms.

The ideal solution for companies looking for an economical and reliable device for daily shoe drying in industrial environments.

Technical parameters	
Drying	temp. 40 °C
Temperature regulator and timer switch	
Material	AISI 304 stainless steel (DIN 1.4301)
Power	230 V, 50 Hz



553001



553002

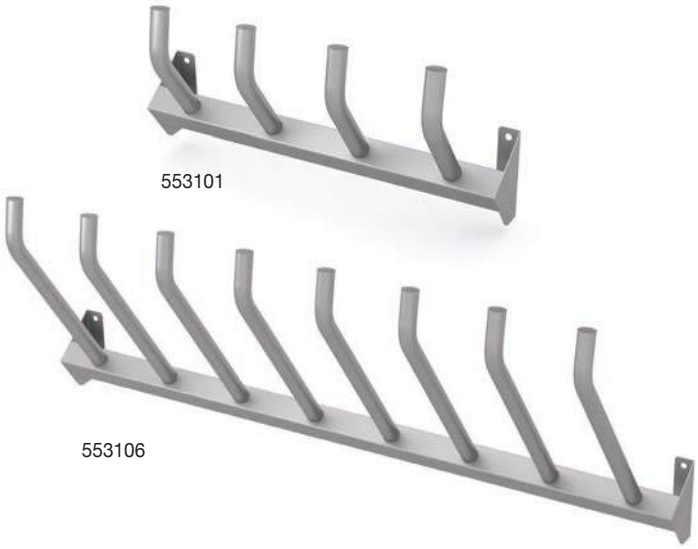
code	capacity	dimensions (mm)	power (kW)	kg	€
Wall-mounted					
553001	12 pairs	1000x400x(H)1000	0,6	32,5	**1 932,-**
553003	18 pairs	1000x400x(H)1400	0,9	46,0	**2 550,-**
Free-standing					
553002	12 pairs	1000x400x(H)1500	0,6	36,0	**2 038,-**
553004	18 pairs	1000x400x(H)1800	0,9	50,0	**2 656,-**

UNIVERSAL SHOE HANGER

Shoe hangers are an indispensable element of every professional hygiene area and cloakroom. They combine:
• solid construction,
• ease of cleaning,
• and practical adaptation to the workspace.
Made of high-quality AISI 304 stainless steel, the hangers are:
• resistant to moisture and intensive use,
• durable and aesthetically pleasing for years of use.

The modern, simple form fits perfectly with various types of interiors – from the food industry to laboratories and catering facilities.
Available in many sizes and configurations, they allow for ergonomic space management and maintain order in the workplace.

code	capacity	dimensions (mm)	kg	€
553101	2 pairs	520x140x(H)250	1,9	**136,-**
553102	3 pairs	780x140x(H)250	2,7	**186,-**
553103	4 pairs	1040x140x(H)250	3,5	**235,-**
High shoes				
553104	2 pairs	520x270x(H)430	2,7	**148,-**
553105	3 pairs	780x270x(H)430	3,9	**286,-**
553106	4 pairs	1040x270x(H)430	5,2	**385,-**



553101

553106

MULTI-LEVEL HANGER FOR LOW OR HIGH SHOES

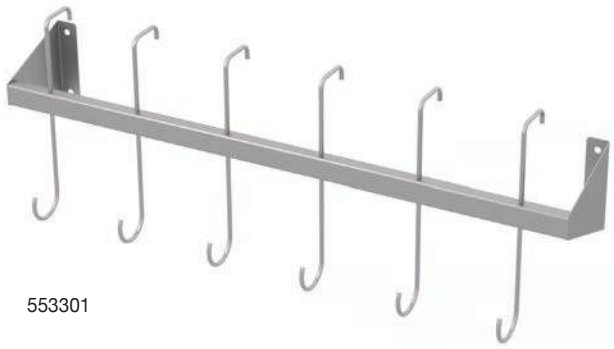
code	capacity	number of levels	dimensions (mm)	kg	€
553201	4 pairs	2	640x260x(H)690	4,2	**354,-**
553202	6 pairs	3	640x260x(H)1040	6,6	**523,-**
553203	8 pairs	4	640x260x(H)1390	9,4	**687,-**
553204	10 pairs	5	640x260x(H)1740	11,8	**852,-**
553205	12 pairs	6	640x260x(H)2090	15,0	**1 020,-**
553206	6 pairs	2	960x260x(H)690	5,8	**493,-**
553207	9 pairs	3	960x260x(H)1040	8,9	**726,-**
553208	12 pairs	4	960x260x(H)1390	12,2	**964,-**
553209	15 pairs	5	960x260x(H)1740	15,5	**1 197,-**
553210	18 pairs	6	960x260x(H)2090	18,5	**1 431,-**
553211	8 pairs	2	1280x260x(H)690	7,2	**631,-**
553212	12 pairs	3	1280x260x(H)1040	11,2	**933,-**
553213	16 pairs	4	1280x260x(H)1390	15,4	**1 240,-**
553214	20 pairs	5	1280x260x(H)1740	19,6	**1 543,-**
553215	24 pairs	6	1280x260x(H)2090	23,8	**1 845,-**

The rack is made of AISI 304 (DIN 1.4301) stainless steel.
Hanger designed for storing and drying low, medium or high work shoes.
Hanger width: 640, 960 or 1280 mm.
Wall mounting.
Numbering on special request.



553201

TYPE “S” WORK CLOTHES HANGER



553301

Hanger made of AISI 304 stainless steel (DIN 1.4301). The hanger is designed for aprons, caps and helmets. Wall mounting.
Numbering on special request.

code	number of hangers	dimensions (mm)	kg	€
553301	6	800x175x(H)280	1,8	**177,-**
553302	8	1070x175x(H)280	2,3	**232,-**
553303	10	1340x175x(H)280	2,8	**275,-**

TYPE “2S” WORK CLOTHES HANGER

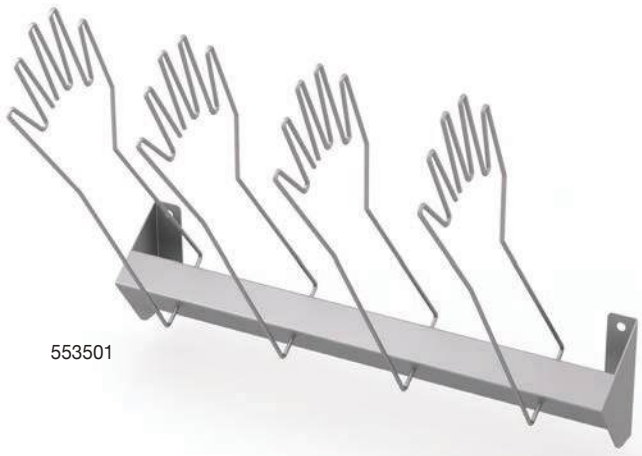


553401

Hanger made of AISI 304 stainless steel (DIN 1.4301).
Hanger designed for personal equipment and clothing.
Wall mounting.
Numbering on special request.

code	number of hangers	dimensions (mm)	kg	€
553401	6	800x180x(H)310	2,3	**317,-**
553402	8	1070x180x(H)310	3,0	**406,-**
553403	10	1340x180x(H)310	3,7	**495,-**

GLOVE HANGER



553501

Hanger made of AISI 304 stainless steel (DIN 1.4301). The hanger is designed for storing and drying gloves. Wall mounting.
Numbering on special request.

code	number of pairs	dimensions (mm)	kg	€
553501	2	520x320x(H)430	1,8	**178,-**
553502	3	780x320x(H)430	2,5	**261,-**
553503	4	1040x320x(H)430	3,3	**344,-**

CABINET FOR DRYING AND DISINFECTING APRONS

STERILIZING DRYING O_3 OZONE STERILISATION

A modern cabinet for drying and disinfecting work aprons, designed to maintain the highest standards of hygiene and organisation of protective clothing. Thanks to the use of warm, ozonated air, the device:

- effectively removes moisture,
- eliminates bacteria and unpleasant odours,
- prepares aprons for reuse in a short time.

Key features:

- Integrated disinfection and drying function,
- Apron hooks make it easy to hang up and keep things tidy,
- Smooth, easy-to-clean interior surfaces,
- Closed design protects clothing from re-contamination,
- Designed for use in food processing plants, pharmaceuticals, laboratories and catering.

The ideal solution for companies that expect reliable hygiene, safety and efficiency in workwear management.

Technical parameters	
Drying with warm ozonated air	temp. 35 °C
Temperature controller	
7-day operating time programmer	
Material	AISI 304 stainless steel (DIN 1.4301)
Power	230 V, 50 Hz, control 24 V
Heater power	2 kW
Fan capacity	380 m^3/h



554101

code	number of aprons	dimensions (mm)	kg	€
554101	20	1400x400x(H)2320	58,0	**5 962,-**
554102	40	1390x740x(H)2320	71,0	**8 137,-**

DRYER HANGER FOR APRONS



554001

A functional combination of a dryer and hanger for work aprons, ideal for environments where hygiene, organisation and ease of use are important.

Key features:

- Space for 10 aprons – hung on 10 individual, removable hangers,
- Made of AISI 304 stainless steel – corrosion resistance, easy to clean, durable,
- Effective drying of aprons after use – maintaining hygiene and comfort for employees,
- Compact design – ideal for changing rooms and back rooms in food processing plants, catering establishments and laboratories.

Drying and safe storage of protective clothing has never been so easy and aesthetic.

code	type	dimensions (mm)	kg	€
554001	free-standing	1200x800x(H)1800	26,0	**1 490,-**

APRONWASH APRON WASHER



551002



551003

A manual station for cleaning protective aprons, designed for industrial plants where a high level of hygiene is expected, without the need for full automation.

The user hangs the apron on hooks and cleans it manually with a brush and water flow. In addition, the washing gun generates a high-pressure water jet that effectively removes dirt from the surface of the clothing.

- The 551003 model is equipped with a rotating brush for cleaning the soles of shoes, making it even more versatile.
- Simple operation, high efficiency and compact design make the device ideal for use in confined spaces.

It is the ideal solution for food, meat and dairy processing areas, where quick and effective disinfection of protective clothing and footwear is essential.

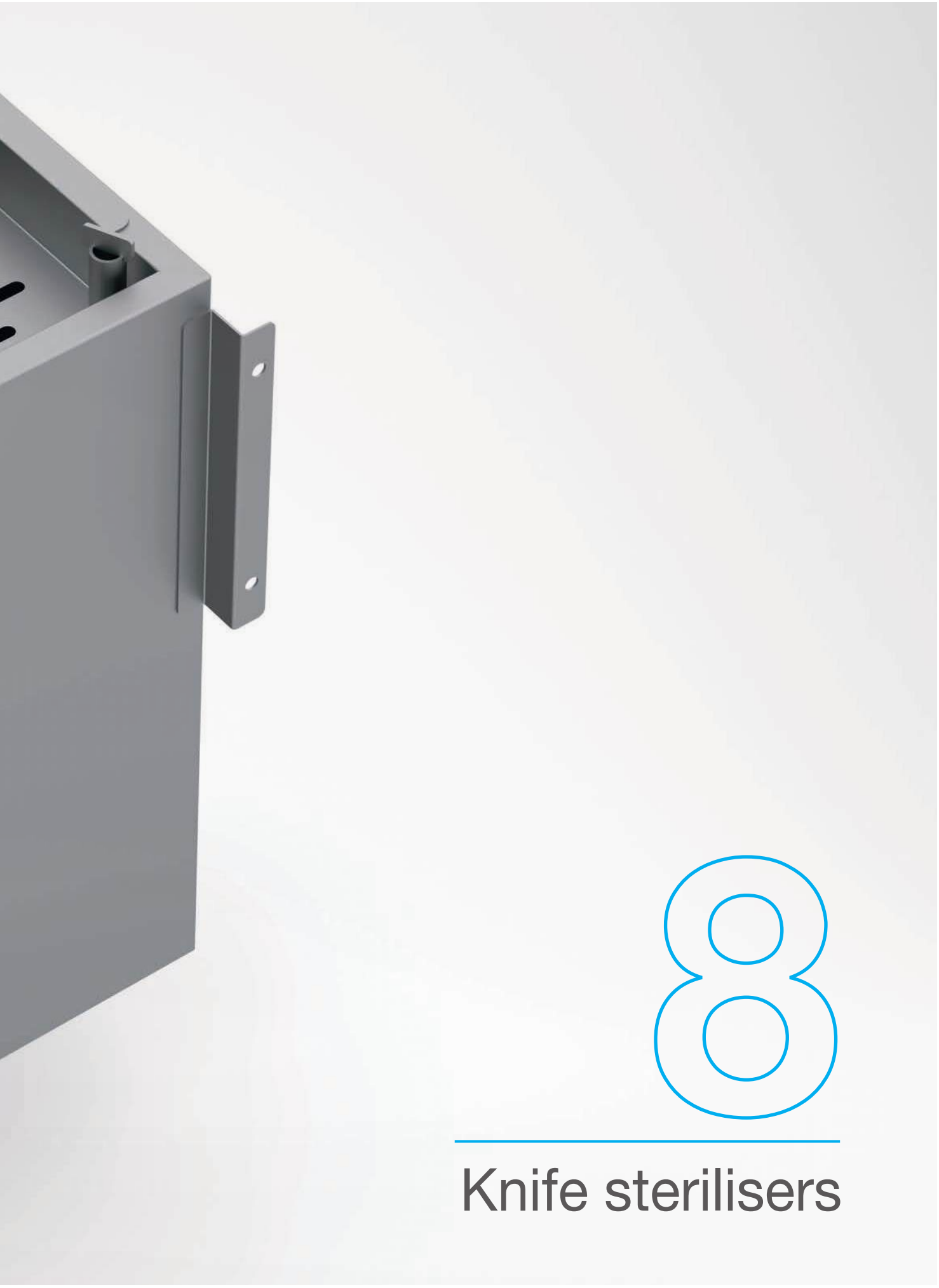
Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2" / ø50 mm (PCV)
Drive	200 W – 551003
Cleaning fluid intake	automatic – 551003

code	type	dimensions (mm)	kg	€
551002	hand brush and spray gun	1000x400x(H)1950	32,5	**1 576,-**
551003	hand brush and spray gun + rotary brush	1000x670x(H)1950	58,0	**4 371,-**

Prices net of VAT







8

Knife sterilisers

KNIFE STERILISER WITH LID

The knife steriliser with lid is a professional device designed for effective disinfection of cutting tools (knives and scalpels) in baskets.
Thanks to the use of high temperature (minimum 82°C) and a solid lid that limits evaporation and protects the contents from contamination, the device ensures maximum hygiene and safety in the sterilisation process – without the need for chemicals.
Product features:

- Made of high-quality AISI 304 stainless steel – durable, corrosion-resistant and easy to clean.
- Lockable lid to reduce evaporation and protect instruments from contamination,
- Capacity for up to 16 baskets with knives, steel or gloves (baskets available as an option),
- Ideal for large meat and fish processing plants, the food industry, slaughterhouses and production lines.

Technical parameters

Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	1/2" / 1/2"
Power	400 V, 50 Hz
Heater	5 kW
Temperature controller	
Baskets ordered separately	



510204

code	type	dimensions (mm)	kg	€
510201	for 60 knives with plastic insert	1120x570x(H)850	85,0	**2 881,-**
510202	for 12 baskets	1120x570x(H)850	85,0	**2 923,-**
510203	for 16 baskets	1120x570x(H)850	85,0	**2 960,-**
510204	for 10 baskets	1120x570x(H)850	85,0	**2 893,-**

TOOL STERILISATION BASKET



510304

AISI 304 stainless steel basket suitable for immersion in water sterilisers. Designed for convenient and safe storage of instruments, knives, scalpels and other items requiring disinfection.

code	capacity	dimensions (mm)	kg	€
510303	3 knives, 2 steel rods, glove	120x480	1,6	**118,-**
510304	4 knives, 2 steel rods, glove	180x470	1,9	**123,-**

Prices net of VAT

SPRAY KNIFE STERILISER, THERMOBLADE

WASHING STERILIZING

The spray knife steriliser is a modern device designed for quick and efficient disinfection of knives and scalpels using an intense spray of hot water (min. 82°C).

Product features:
- Sterilisation of knives by spraying hot water onto the blade.
- Start-up by pressing a button.
- Ideal solution for production lines and high-traffic areas.

Technical parameters	
Hot water connection	1/2”
Water drain	ø 25 mm
Shower time	3-6 s

code	dimensions (mm)	kg	€
511001	210x210x(H)300	4,5	**765,-**



511001

PUREBLADE OVERFLOW KNIFE STERILISER

STERILIZING STERILIZING

The knife steriliser with overflow is a reliable device for disinfecting knives and scalpels using water at a temperature of 82-85°C, ensuring a continuous flow of fresh water.
Product features:
- Made of AISI 304 stainless steel – durability, corrosion resistance and easy to clean.
- Consistent sterilisation quality thanks to the overflowing hot water system hot water overflow system,
- Capacity:
  – ~10 knives (cat. no. 510101),
  – or 2 baskets (cat. no. 510102 / baskets 510304).

Ideal for use in:
- meat processing plants,
- slaughterhouses,
- the fishing industry,
- supermarkets,
- catering establishments.

Technical parameters	
Sterilising water overflow	
Steriliser walls insulated	
Steriliser operation indicator light	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (inlet/outlet)	3/8” / 1/2”
Power	230 V, 50 Hz
Heater with built-in temperature controller	1,5 kW, IP 44
Thermometer	

code	dimensions (mm)	kg	€
510101	300x160x(H)350	7,2	**516,-**
510102	360x250x(H)510	14,2	**590,-**



510101 510102

UV OR OZONE STERILISER FOR KNIVES

The knife steriliser is a modern device designed for quick and effective disinfection of knives and other cutting tools using UV-C radiation or ozone. Thanks to the use of UV light or ozone, the device eliminates up to 99.9% of bacteria, viruses and mould without the use of water, chemicals or high temperatures.

Product features:

- UV-C or ozone disinfection – effectively removes microorganisms from the surface of tools,
- AISI 304 stainless steel housing – durable, easy to clean and compliant with sanitary requirements,
- Plastic door – coloured, UV-resistant, ensures safe use
- Safety sensor – automatic shutdown when the door is opened,
- Capacity: disinfection of 5 to 20 knives (depending on the model),
- Adjustable cycle time,
- Compact dimensions – can be mounted on a wall.

Application:

Food processing plants, butcheries, meat shops, catering – wherever fast, safe and effective disinfection of cutting tools is required.

Technical parameters	
Housing	AISI 304 stainless steel (DIN 1.4301)
Plastic door	made of plastic, safe, coloured, resistant to radiation
Magnetic holder for sterilised instruments	
Safety switch for open doors	
Operating time programmer	
Power	230 V, 50 Hz



510401



510402

code	dimensions (mm)	kg	€
UV rays			
510401	500x120x(H)600	8,2	**377,-**
510402	1000x120x(H)600	12,8	**618,-**
Ozone			
510401/OZ	500x120x(H)600	8,2	**563,-**
510402/OZ	1000x120x(H)600	12,8	**800,-**

Prices net of VAT

CABINET FOR STERILISING INSTRUMENTS IN BASKETS

STERILIZING STERILIZING UV STERILIZING O_3 OZONE STERILISATION

The cabinet for sterilising tools in baskets is an efficient and hygienic solution designed for disinfecting large quantities of knives, steel tools, metal gloves and other accessories used in the food, catering and meat industries.
Thanks to the use of UV-C radiation or ozone (depending on the version), the device effectively eliminates bacteria, viruses and other microorganisms.
Replaceable baskets significantly speed up work organisation and tool rotation.
Product features:

- UV-C or OZONE disinfection – effective removal of microorganisms without chemicals,
- AISI 304 stainless steel housing – easy to clean, durable and compliant with sanitary standards,
- Safe, coloured plastic doors (models: 510701, 510702, 510703) or solid stainless steel doors (model 510704),
- Safety sensor – automatic radiation shutdown when the door is opened,
- Capacity: disinfection of 8 to 21 baskets simultaneously (baskets available separately),

Application:
Ideal for large slaughterhouses, food processing plants and catering establishments – where hygiene, efficiency and safety are paramount.
Simply insert the baskets with tools – the technology will do the rest!

Technical parameters	
Housing	AISI 304 stainless steel (DIN 1.4301)
Door	plastic, safe, coloured, UV-resistant or stainless steel (510704)
Operating time programmer	
Door open safety switch	
Power	230 V, 50 Hz
Baskets ordered separately	

code	number of baskets	dimensions (mm)	kg	€
UV rays				
510701	8	1170x300x(H)880	28,5	**1 509,-**
510702	10	1440x300x(H)880	35,5	**1 716,-**
510703	16	1170x300x(H)1335	43,0	**2 014,-**
510704	21	1040x300x(H)2100	51,0	**2 782,-**
Ozone				
510701/OZ	8	1170x300x(H)880	28,5	**1 599,-**
510702/OZ	10	1440x300x(H)880	35,5	**1 818,-**
510703/OZ	16	1170x300x(H)1335	43,0	**2 101,-**
510704/OZ	21	1040x300x(H)2100	51,0	**2 869,-**



510704

510701

TOOL STERILISATION BASKET

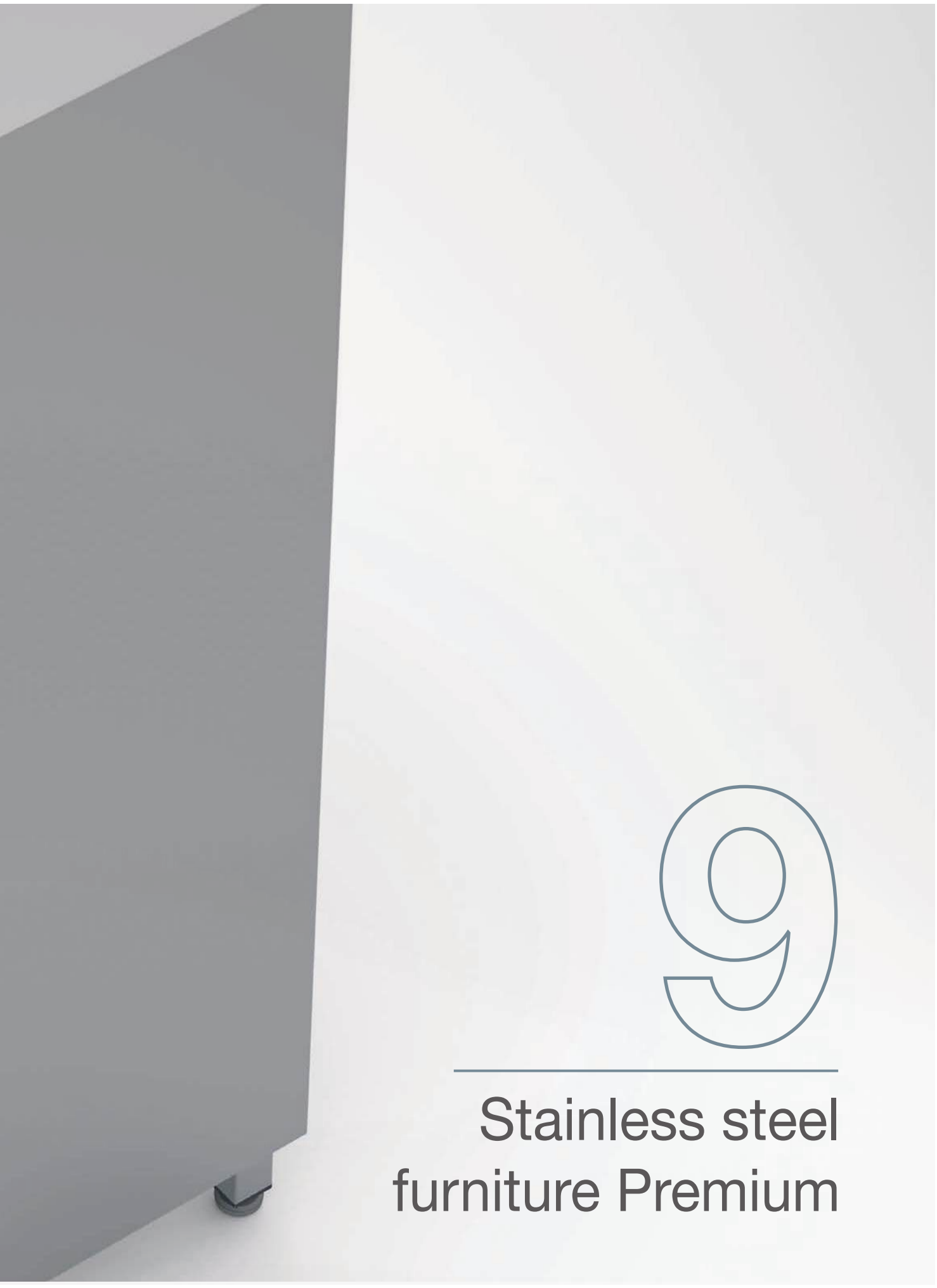
AISI 304 stainless steel basket designed for immersion in water sterilisers. Designed for convenient and safe storage of tools, knives, scalpels and other items requiring disinfection.

code	capacity	dimensions (mm)	kg	€
510303	3 knives, 2 steel rods, glove	120x480	1,6	**118,-**
510304	4 knives, 2 steel rods, glove	180x470	1,9	**123,-**



510304





9

Stainless steel furniture Premium

SMOOTH TABLE WITHOUT REINFORCEMENT

Table made of AISI 304 stainless steel (DIN 1.4301).
Reinforced table top.
Height: 850 mm.



100105

CENTRAL TABLE

length (mm)	width 600 mm			width 700 mm		
	code	kg	€	code	kg	€
600	100101	13,0	**197,-**	100110	14,0	**211,-**
700	100102	14,0	**211,-**	100111	15,0	**223,-**
800	100103	15,0	**222,-**	100112	16,0	**239,-**
900	100104	16,0	**234,-**	100113	17,0	**251,-**
1000	100105	17,0	**248,-**	100114	18,0	**265,-**
1200	100106	19,0	**271,-**	100115	20,0	**293,-**
1400	100107	22,0	**297,-**	100116	23,0	**319,-**
1600	100108	24,0	**322,-**	100117	25,0	**347,-**
1800	100109	27,0	**347,-**	100118	28,0	**375,-**



100105R

WALL TABLE – with edge

length (mm)	width 600 mm			width 700 mm		
	code	kg	€	code	kg	€
600	100101/R	13,0	**204,-**	100110/R	14,0	**219,-**
700	100102/R	14,0	**220,-**	100111/R	15,0	**232,-**
800	100103/R	15,0	**232,-**	100112/R	16,0	**246,-**
900	100104/R	16,0	**246,-**	100113/R	17,0	**263,-**
1000	100105/R	17,0	**260,-**	100114/R	18,0	**277,-**
1200	100106/R	19,0	**286,-**	100115/R	20,0	**308,-**
1400	100107/R	22,0	**314,-**	100116/R	23,0	**338,-**
1600	100108/R	24,0	**342,-**	100117/R	25,0	**367,-**
1800	100109/R	27,0	**368,-**	100118/R	28,0	**398,-**

Prices net of VAT

SMOOTH TABLE WITH REINFORCEMENT

Table made of AISI 304 stainless steel (DIN 1.4301).
Reinforced table top.
From a length of 2000 mm – 6 legs in the table.
Height: 850 mm.

CENTRAL TABLE

length (mm)	width 600 mm			width 700 mm		
	code	kg	€	code	kg	€
600	110101	13,0	**229,-**	110120	14,0	**244,-**
700	110102	14,0	**245,-**	110121	15,0	**262,-**
800	110103	15,0	**259,-**	110122	16,0	**276,-**
900	110104	16,0	**274,-**	110123	17,0	**292,-**
1000	110105	17,0	**290,-**	110124	18,0	**310,-**
1100	110106	18,0	**304,-**	110125	19,0	**326,-**
1200	110107	19,0	**318,-**	110126	20,0	**342,-**
1300	110108	20,0	**334,-**	110127	21,0	**359,-**
1400	110109	21,0	**348,-**	110128	22,0	**374,-**
1500	110110	22,0	**363,-**	110129	23,0	**389,-**
1600	110111	23,0	**379,-**	110130	24,0	**407,-**
1700	110112	24,0	**393,-**	110131	25,0	**423,-**
1800	110113	25,0	**407,-**	110132	26,0	**439,-**
1900	110114	26,0	**423,-**	110133	27,0	**457,-**
2000	110115	31,0	**513,-**	110134	32,0	**551,-**
2200	110116	32,0	**543,-**	110135	35,0	**585,-**
2400	110117	34,0	**571,-**	110136	37,0	**617,-**
2600	110118	36,0	**602,-**	110137	39,0	**649,-**
2800	110119	38,0	**632,-**	110138	41,0	**682,-**



110134

WALL TABLE – with edge

length (mm)	width 600 mm			width 700 mm		
	code	kg	€	code	kg	€
600	110101/R	13,0	**236,-**	110120/R	14,0	**251,-**
700	110102/R	14,0	**254,-**	110121/R	15,0	**270,-**
800	110103/R	15,0	**269,-**	110122/R	16,0	**287,-**
900	110104/R	16,0	**285,-**	110123/R	17,0	**304,-**
1000	110105/R	17,0	**302,-**	110124/R	18,0	**323,-**
1100	110106/R	18,0	**318,-**	110125/R	19,0	**340,-**
1200	110107/R	19,0	**333,-**	110126/R	20,0	**357,-**
1300	110108/R	20,0	**351,-**	110127/R	21,0	**375,-**
1400	110109/R	21,0	**366,-**	110128/R	22,0	**392,-**
1500	110110/R	22,0	**382,-**	110129/R	23,0	**410,-**
1600	110111/R	23,0	**400,-**	110130/R	24,0	**428,-**
1700	110112/R	24,0	**415,-**	110131/R	25,0	**445,-**
1800	110113/R	25,0	**431,-**	110132/R	26,0	**462,-**
1900	110114/R	26,0	**448,-**	110133/R	27,0	**481,-**
2000	110115/R	31,0	**539,-**	110134/R	32,0	**578,-**
2200	110116/R	32,0	**572,-**	110135/R	35,0	**614,-**
2400	110117/R	34,0	**604,-**	110136/R	37,0	**648,-**
2600	110118/R	36,0	**636,-**	110137/R	39,0	**684,-**
2800	110119/R	38,0	**669,-**	110138/R	41,0	**719,-**



110134R

SMOOTH TABLE, FULL SHELF

Table made of AISI 304 stainless steel (DIN 1.4301).
Reinforced table top.
From a length of 2000 mm – 6 legs in the table.
Height: 850 mm.



110207



110234

CENTRAL TABLE

length (mm)	width 600 mm			width 700 mm		
	code	kg	€	code	kg	€
600	110201	14,5	**265,-**	110220	15,0	**283,-**
700	110202	15,0	**287,-**	110221	17,0	**307,-**
800	110203	16,0	**309,-**	110222	18,0	**335,-**
900	110204	18,0	**335,-**	110223	20,0	**362,-**
1000	110205	19,0	**357,-**	110224	21,0	**388,-**
1100	110206	21,0	**381,-**	110225	23,0	**413,-**
1200	110207	23,0	**403,-**	110226	24,0	**439,-**
1300	110208	24,0	**427,-**	110227	26,0	**465,-**
1400	110209	25,0	**451,-**	110228	27,0	**490,-**
1500	110210	26,0	**474,-**	110229	29,0	**516,-**
1600	110211	28,0	**496,-**	110230	31,0	**544,-**
1700	110212	30,0	**521,-**	110231	32,0	**670,-**
1800	110213	32,0	**544,-**	110232	34,0	**595,-**
1900	110214	33,0	**566,-**	110233	36,0	**621,-**
2000	110215	37,0	**644,-**	110234	39,0	**700,-**
2200	110216	41,0	**688,-**	110235	43,0	**753,-**
2400	110217	45,0	**736,-**	110236	49,0	**805,-**
2600	110218	49,0	**782,-**	110237	52,0	**856,-**
2800	110219	51,0	**830,-**	110238	56,0	**911,-**



110207/R



110234/R

WALL TABLE – with edge

length (mm)	width 600 mm			width 700 mm		
	code	kg	€	code	kg	€
600	110201/R	14,5	**271,-**	110220/R	15,0	**290,-**
700	110202/R	15,0	**296,-**	110221/R	17,0	**316,-**
800	110203/R	16,0	**320,-**	110222/R	18,0	**345,-**
900	110204/R	18,0	**347,-**	110223/R	20,0	**374,-**
1000	110205/R	19,0	**370,-**	110224/R	21,0	**400,-**
1100	110206/R	21,0	**397,-**	110225/R	23,0	**429,-**
1200	110207/R	23,0	**421,-**	110226/R	24,0	**456,-**
1300	110208/R	24,0	**446,-**	110227/R	26,0	**483,-**
1400	110209/R	25,0	**471,-**	110228/R	27,0	**510,-**
1500	110210/R	26,0	**496,-**	110229/R	29,0	**538,-**
1600	110211/R	28,0	**520,-**	110230/R	31,0	**567,-**
1700	110212/R	30,0	**546,-**	110231/R	32,0	**593,-**
1800	110213/R	32,0	**570,-**	110232/R	34,0	**620,-**
1900	110214/R	33,0	**595,-**	110233/R	36,0	**649,-**
2000	110215/R	37,0	**673,-**	110234/R	39,0	**728,-**
2200	110216/R	41,0	**718,-**	110235/R	43,0	**782,-**
2400	110217/R	45,0	**767,-**	110236/R	49,0	**834,-**
2600	110218/R	49,0	**816,-**	110237/R	52,0	**888,-**
2800	110219/R	51,0	**864,-**	110238/R	56,0	**943,-**

SMOOTH TABLE, OPENWORK SHELF

Table made of AISI 304 stainless steel (DIN 1.4301).
Reinforced table top.
From a length of 2000 mm – 6 legs in the table.
Height: 850 mm.

CENTRAL TABLE

length (mm)	width 600 mm			width 700 mm		
	code	kg	€	code	kg	€
600	110301	16,0	**334,-**	110320	17,0	**362,-**
700	110302	17,0	**355,-**	110321	19,0	**382,-**
800	110303	18,0	**382,-**	110322	20,0	**416,-**
900	110304	20,0	**404,-**	110323	22,0	**437,-**
1000	110305	21,0	**434,-**	110324	23,0	**471,-**
1100	110306	23,0	**454,-**	110325	25,0	**493,-**
1200	110307	24,0	**484,-**	110326	26,0	**525,-**
1300	110308	25,0	**504,-**	110327	28,0	**547,-**
1400	110309	26,0	**531,-**	110328	29,0	**580,-**
1500	110310	28,0	**553,-**	110329	31,0	**602,-**
1600	110311	30,0	**583,-**	110330	32,0	**635,-**
1700	110312	32,0	**614,-**	110331	34,0	**671,-**
1800	110313	33,0	**634,-**	110332	36,0	**691,-**
1900	110314	34,0	**664,-**	110333	38,0	**724,-**
2000	110315	39,0	**761,-**	110334	41,0	**832,-**
2200	110316	42,0	**818,-**	110335	45,0	**897,-**
2400	110317	47,0	**879,-**	110336	50,0	**963,-**
2600	110318	50,0	**936,-**	110337	54,0	**1 028,-**
2800	110319	53,0	**995,-**	110338	58,0	**1 095,-**



110310

WALL TABLE – with edge

length (mm)	width 600 mm			width 700 mm		
	code	kg	€	code	kg	€
600	110301/R	16,0	**349,-**	110320/R	17,0	**322,-**
700	110302/R	17,0	**373,-**	110321/R	19,0	**400,-**
800	110303/R	18,0	**402,-**	110322/R	20,0	**436,-**
900	110304/R	20,0	**427,-**	110323/R	22,0	**460,-**
1000	110305/R	21,0	**458,-**	110324/R	23,0	**495,-**
1100	110306/R	23,0	**482,-**	110325/R	25,0	**521,-**
1200	110307/R	24,0	**514,-**	110326/R	26,0	**555,-**
1300	110308/R	25,0	**536,-**	110327/R	28,0	**579,-**
1400	110309/R	26,0	**565,-**	110328/R	29,0	**614,-**
1500	110310/R	28,0	**592,-**	110329/R	31,0	**640,-**
1600	110311/R	30,0	**627,-**	110330/R	32,0	**676,-**
1700	110312/R	32,0	**656,-**	110331/R	34,0	**713,-**
1800	110313/R	33,0	**679,-**	110332/R	36,0	**735,-**
1900	110314/R	34,0	**712,-**	110333/R	38,0	**773,-**
2000	110315/R	39,0	**812,-**	110334/R	41,0	**882,-**
2200	110316/R	42,0	**871,-**	110335/R	45,0	**949,-**
2400	110317/R	47,0	**934,-**	110336/R	50,0	**1 018,-**
2600	110318/R	50,0	**995,-**	110337/R	54,0	**1 087,-**
2800	110319/R	53,0	**1 056,-**	110338/R	58,0	**1 155,-**



110310/R

SMOOTH TABLE WITH EXTENSION

The frame, tabletop and table extension are made of AISI 304 stainless steel (DIN 1.4301).
Extension width: 300 mm.
Worktop height: 850 mm.
Total height: 1400 mm.



110401



110411



110421

WITHOUT SHELF

code	dimensions (mm)	kg	€
110401	1000x600x(H)1400	26,0	**381,-**
110402	1200x600x(H)1400	28,0	**419,-**
110403	1200x700x(H)1400	30,0	**443,-**
110404	1400x700x(H)1400	32,0	**487,-**
110405	1400x800x(H)1400	33,0	**514,-**
110406	1600x800x(H)1400	36,0	**559,-**
110407	1800x800x(H)1400	40,0	**605,-**
110408	2000x800x(H)1400	43,0	**649,-**

WITH FULL SHELF

code	dimensions (mm)	kg	€
110411	1000x600x(H)1400	31,0	**456,-**
110412	1200x600x(H)1400	33,5	**513,-**
110413	1200x700x(H)1400	36,0	**549,-**
110414	1400x700x(H)1400	39,5	**600,-**
110415	1400x800x(H)1400	41,0	**641,-**
110416	1600x800x(H)1400	46,0	**708,-**
110417	1800x800x(H)1400	51,0	**777,-**
110418	2000x800x(H)1400	56,0	**846,-**

WITH OPEN SHELF

code	dimensions (mm)	kg	€
110421	1000x600x(H)1400	28,5	**547,-**
110422	1200x600x(H)1400	31,0	**639,-**
110423	1200x700x(H)1400	33,0	**652,-**
110424	1400x700x(H)1400	36,0	**718,-**
110425	1400x800x(H)1400	37,0	**769,-**
110426	1600x800x(H)1400	41,0	**840,-**
110427	1800x800x(H)1400	46,0	**914,-**
110428	2000x800x(H)1400	49,0	**989,-**

SMOOTH TABLE ON WHEELS



110606

The frame, tabletop and shelf are made of AISI 304 stainless steel (DIN 1.4301).
Legs on ø 100 mm castors.
4 castors, including 2 with brakes.

code	dimensions (mm)	kg	€
110601	600x600x(H)600	16,0	**401,-**
110602	600x600x(H)850	16,5	**426,-**
110603	700x600x(H)600	17,0	**426,-**
110604	700x600x(H)850	17,5	**451,-**
110605	800x600x(H)600	18,0	**448,-**
110606	800x600x(H)850	18,5	**473,-**
110607	1000x600x(H)850	20,0	**495,-**

Prices net of VAT

TABLE FOR “BILLIARD” STUFFING MACHINE

Table made of AISI 304 stainless steel (DIN 1.4301).
With narrowing.
GN container for dripping liquid available on special order.



110906



110916



110926

WITHOUT SHELF

code	dimensions (mm)	kg	€
110905	1200x700x(H)850	22,0	**762,-**
110906	1400x700x(H)850	24,5	**817,-**
110907	1600x700x(H)850	27,0	**880,-**
110908	1800x800x(H)850	39,0	**1 015,-**

WITH FULL SHELF

code	dimensions (mm)	kg	€
110915	1200x700x(H)850	24,0	**849,-**
110916	1400x700x(H)850	30,0	**926,-**
110917	1600x700x(H)850	33,0	**1 025,-**
110918	1800x800x(H)850	47,0	**1 202,-**

WITH OPEN SHELF

code	dimensions (mm)	kg	€
110925	1200x700x(H)850	23,5	**891,-**
110926	1400x700x(H)850	26,5	**958,-**
110927	1600x700x(H)850	29,5	**1 055,-**
110928	1800x800x(H)850	42,0	**1 234,-**

SINGLE CHOPPING / CUTTING TABLE

The block is made of AISI 304 (DIN 1.4301)
stainless steel.
Plastic plate (PE), 60 mm thick, white or brick red.



121203

code	dimensions (mm)	plate thickness (mm)	kg	€
121201	500x500x(H)850	60	25,0	**500,-**
121203	600x600x(H)850	60	33,0	**654,-**

CHOPPING / CUTTING TABLE

Plate made of polyethylene.
White or brick red colour.



630203

code	dimensions (mm)	kg	€
630201	500x500x(H)60	15,0	**214,-**
630203	600x600x(H)60	21,6	**309,-**

CUTTING TABLE WITH PLASTIC (PE) TOP

The table frame and shelf are made of AISI 304 stainless steel (DIN 1.4301).
Plastic tabletop (PE), thickness 25 mm, white or brick red.



120203

WITHOUT SHELF

code	dimensions (mm)	kg	€
120201	1000x500x(H)850	25,5	**546,-**
120202	1000x600x(H)850	28,5	**579,-**
120203	1200x600x(H)850	33,5	**635,-**
120204	1400x600x(H)850	37,5	**681,-**
120205	1600x600x(H)850	41,5	**725,-**
120206	1200x700x(H)850	37,5	**681,-**
120207	1400x700x(H)850	42,5	**739,-**
120208	1600x700x(H)850	45,5	**783,-**
120209	1400x800x(H)850	47,5	**781,-**
120210	1600x800x(H)850	51,5	**869,-**



120303

WITH FULL SHELF

code	dimensions (mm)	kg	€
120301	1000x500x(H)850	30,0	**709,-**
120302	1000x600x(H)850	35,0	**819,-**
120303	1200x600x(H)850	40,0	**959,-**
120304	1400x600x(H)850	45,0	**1 098,-**
120305	1600x600x(H)850	50,0	**1 237,-**
120306	1200x700x(H)850	45,0	**1 091,-**
120307	1400x700x(H)850	51,5	**1 251,-**
120308	1600x700x(H)850	53,5	**1 409,-**
120309	1400x800x(H)850	57,5	**1 402,-**
120310	1600x800x(H)850	61,5	**1 583,-**



120406

WITH OPEN SHELF

code	dimensions (mm)	kg	€
120401	1000x500x(H)850	28,0	**646,-**
120402	1000x600x(H)850	32,5	**700,-**
120403	1200x600x(H)850	37,0	**770,-**
120404	1400x600x(H)850	42,0	**841,-**
120405	1600x600x(H)850	52,0	**982,-**
120406	1200x700x(H)850	41,5	**825,-**
120407	1400x700x(H)850	47,0	**906,-**
120408	1600x700x(H)850	58,0	**1 054,-**
120409	1400x800x(H)850	52,0	**974,-**
120410	1600x800x(H)850	62,0	**1 111,-**

CUTTING TABLE WITH SINGLE-SIDED PLASTIC INSERT (PE)

The table structure and shelf are made of AISI 304 stainless steel (DIN 1.4301).
Plastic insert (PE), width 400 mm, thickness 25 mm, white or brick red colour.
Edge height 150 mm.

WITHOUT SHELF

code	dimensions (mm)	kg	€
120501	1000x600x(H)850	28,0	**609,-**
120502	1200x600x(H)850	30,0	**631,-**
120503	1200x700x(H)850	35,5	**693,-**
120504	1400x700x(H)850	39,5	**739,-**
120505	1800x800x(H)850	51,5	**900,-**
120506	1500x900x(H)850	47,0	**839,-**
120507	1800x900x(H)850	54,5	**955,-**
120508	2000x800x(H)850	56,5	**974,-**
120509	2000x900x(H)850	59,0	**1 024,-**


120503

WITH FULL SHELF

code	dimensions (mm)	kg	€
120601	1000x600x(H)850	30,0	**681,-**
120602	1200x600x(H)850	33,0	**739,-**
120603	1200x700x(H)850	43,0	**832,-**
120604	1400x700x(H)850	48,5	**897,-**
120605	1800x800x(H)850	65,5	**1 176,-**
120606	1500x900x(H)850	60,0	**1 090,-**
120607	1800x900x(H)850	70,5	**1 259,-**
120608	2000x800x(H)850	72,0	**1 282,-**
120609	2000x900x(H)850	77,5	**1 365,-**


120603

WITH OPEN SHELF

code	dimensions (mm)	kg	€
120701	1000x500x(H)850	29,5	**769,-**
120702	1000x600x(H)850	34,5	**881,-**
120703	1200x600x(H)850	40,5	**927,-**
120704	1400x600x(H)850	45,5	**1 008,-**
120705	1600x600x(H)850	60,0	**1 237,-**
120706	1200x700x(H)850	54,0	**1 124,-**
120707	1400x700x(H)850	64,0	**1 289,-**
120708	1600x700x(H)850	65,5	**1 369,-**
120709	1400x800x(H)850	70,0	**1 428,-**


120706

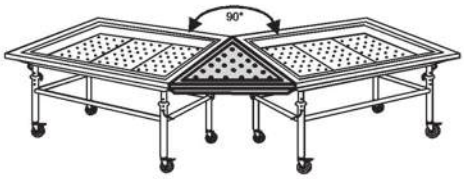
SHELLFISH / FISH DISPLAY TABLE “BALTYK” (FOR USE WITH ICE)

The table structure is made of AISI 304 (DIN 1.4301) stainless steel.
Stainless steel top with insulation and water drainage.
4 swivel castors, including 2 with brakes.
Perforated sheet metal inserts.
Table edge 60°.
Table height and tilt adjustable in 2 planes.
Maximum height: 1400 mm.

code	dimensions (mm)	kg	€
131302	1300x800x(H)1400	68,0	**1 990,-**
131304	2000x1000x(H)1400	96,0	**2 703,-**
131305	2200x1100x(H)1400	110,0	**3 043,-**



131305



Corner piece for BALTYK II display table

Corner made of AISI 304 stainless steel (DIN 1.4301).
Insulated tabletop. Perforated sheet metal inserts.
Dimensions adapted to display tables.

code		€
131306	corner for display table	**1 333,-**

ACCESSORIES FOR “BALTYK” TABLES

code		kg	€
131601	strip – connector, stainless steel AISI 304 (DIN 1.4301) – organic glass cover – L = 1000 mm	2,0	**48,-**
131602	organic glass cover – L = 1000 mm	4,0	**123,-**
131609	ice mould – 850x150x200 mm, made of AISI 304 stainless steel (DIN 1.4301)	5,0	**122,-**
131610	wave ice mould – 850x150x200 mm, made of AISI 304 stainless steel (DIN 1.4301)	6,0	**139,-**



131601



131602



131609



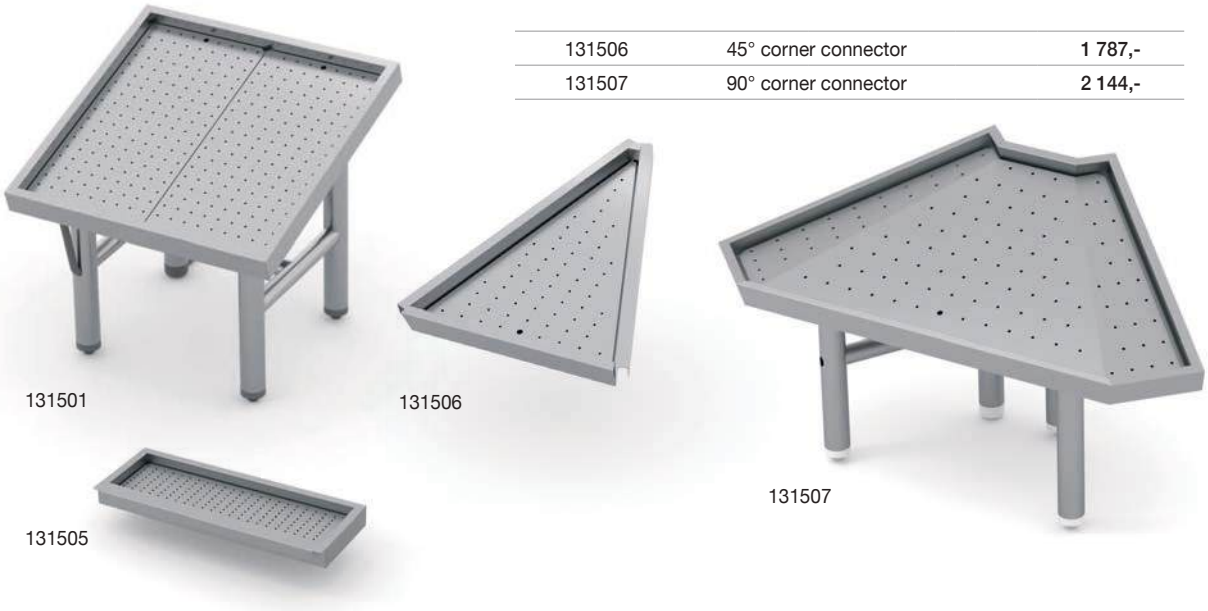
131610

Prices net of VAT

SHELLFISH / FISH DISPLAY TABLE “ADRIATIK” (FOR USE WITH ICE)

Table construction made of AISI 304 stainless steel (DIN 1.4301).
Stainless steel tabletop with insulation and water drainage in the table leg.
Perforated sheet metal inserts.
Fixed table inclination ~ 17°.

code		dimensions (mm)	kg	€
131501		1160x1160	87,0	**2 899,-**
131502		1160x1800	115,0	**3 337,-**
131503		1800x1160	115,0	**3 337,-**
131504		2400x1160	139,0	**4 259,-**
131505	pendant	1160x400	28,0	**1 504,-**
131506	45° corner connector			**1 787,-**
131507	90° corner connector			**2 144,-**



131501

131506

131505

131507

“ATLANTYK” TABLE FOR DISPLAYING FISH AND CHICKEN

Basic version

Display table made entirely of AISI 304 stainless steel (DIN 1.4301).
Insulated table top with a hole and a 25 mm diameter drip tube.
Perforated inserts.
Fixed table top tilt ~12°.

code	dimensions (mm)	kg	€
131801	1320x1157x(H)1070	100,0	**3 058,-**
131803	1870x1157x(H)1070	120,0	**3 628,-**
131804	2190x1157x(H)1070	140,0	**3 977,-**

Cooled version

Cooled table top.
Refrigeration unit with thermostat.
Refrigerant 404A.
Perforated inserts.
Glass covers.

code	dimensions (mm)	kg	€
131806	1320x1157x(H)1070	120,0	**5 267,-**
131808	1870x1157x(H)1070	140,0	**5 806,-**
131809	2190x1157x(H)1070	160,0	**6 138,-**



131808

FISH PROCESSING TABLE



131403

Table structure made of AISI 304 (DIN 1.4301) stainless steel.
White plastic (PE) tabletop, 25 mm thick.
150 mm high edge.
The worktop and stainless steel base feature a 100 mm diameter drain hole for waste and a 25 mm diameter hole for for water drainage.
Container ordered separately.

code		dimensions (mm)	kg	€
131401		550x550x(H)850	22,0	**596,-**
131402		800x500x(H)850	25,5	**691,-**
131403	on 4 legs	800x600x(H)850	27,5	**745,-**

MOBILE ICE MELTING TANK



541802

Tank made of AISI 304 stainless steel (DIN 1.4301).
Designed for melting flake ice.
Power supply: 400 V.
Power: 5 kW.
Capacity: 450 l.
4 wheels, 2 with brakes.

code	dimensions (mm)	kg	€
541802	1500x830x(H)950	66,0	**2 664,-**

PLASTIC CONTAINER ON WHEELS – LARGE



620302

Container made of grey polyethylene.
Drain valve.

code	capacity (l)	mm	kg	€
620302	550	1200x800x(H)850	29,5	**535,-**
620303	pokrywa	1200x800	6,5	**141,-**

ICE SHOVEL AND DUSTPAN



541702 541701

Material: white polyethylene.
541701 – handle length: 1120 mm.
541702 – capacity: 2 l.

code		chamber dimensions (mm)	kg	€
541701	shovel	260x280	1,45	**117,-**
541702	shovel	360x160	0,25	**29,-**

CHEESE CUTTING TABLE

The table structure is made of AISI 304 stainless steel (DIN 1.4301).
Table top: plastic board (PE), thickness 25 mm.
Cheese cutting knife.

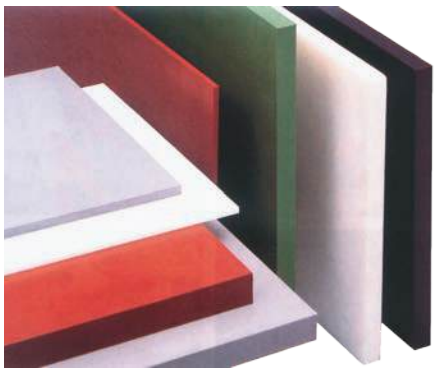
code	dimensions (mm)	kg	€
132202	ø900x(H)700	32,0	**819,-**


132202

TABLE TOP

The board is made of polyethylene.
Colour: white or brick red.
Dimensions according to order.

code	thickness (mm)	weight 1 m² (kg)	€
630101	25	25,0	**357,-**
630102	30	30,0	**429,-**
630103	40	40,0	**572,-**



STAINLESS STEEL SHELVING

The rack is made of AISI 304 stainless steel (DIN 1.4301).
Fully welded.
Height: 1800 mm, 4 shelves.
Permissible load 100 kg/metre of shelf.
Other numbers of shelves available on special order.



210101



210305

DEPTH 400 MM

code	dimensions (mm)	kg	€
210101	900x400x(H)1800	28,0	**418,-**
210102	1000x400x(H)1800	30,0	**447,-**
210103	1200x400x(H)1800	33,5	**507,-**
210104	1400x400x(H)1800	38,5	**567,-**
210105	1600x400x(H)1800	43,5	**711,-**
210106	1900x400x(H)1800	48,5	**815,-**
210107	2000x400x(H)1800	52,5	**902,-**
210108	2200x400x(H)1800	57,5	**973,-**
210109	2400x400x(H)1800	62,0	**1 043,-**

DEPTH 600 MM

code	dimensions (mm)	kg	€
210201	900x600x(H)1800	35,0	**520,-**
210202	1000x600x(H)1800	38,0	**562,-**
210203	1200x600x(H)1800	48,0	**642,-**
210204	1400x600x(H)1800	58,0	**721,-**
210205	1600x600x(H)1800	68,0	**918,-**
210206	1900x600x(H)1800	78,0	**1 061,-**
210207	2000x600x(H)1800	80,5	**1 160,-**
210208	2200x600x(H)1800	89,5	**1 254,-**
210209	2400x600x(H)1800	97,5	**1 349,-**

DEPTH 400 MM, WITH OPEN SHELF

code	dimensions (mm)	kg	€
210301	900x400x(H)1800	25,0	**459,-**
210302	1000x400x(H)1800	27,0	**493,-**
210303	1200x400x(H)1800	30,5	**557,-**
210304	1400x400x(H)1800	35,5	**622,-**
210305	1600x400x(H)1800	40,5	**998,-**
210306	1900x400x(H)1800	45,5	**1 153,-**
210307	2000x400x(H)1800	49,5	**1 261,-**
210308	2200x400x(H)1800	54,5	**1 363,-**
210309	2400x400x(H)1800	58,0	**1 466,-**

SMOOTH SHELF

Shelf made of AISI 304 stainless steel (DIN 1.4301).
50 mm high edge.



230201

code	dimensions (mm)	kg	€
230201	1000x300	5,0	**83,-**
230202	1200x300	5,5	**93,-**
230203	1400x300	6,5	**104,-**
230204	1600x300	7,5	**115,-**

APRON HANGER

Stainless steel handles mounted on a coloured plastic strip.

code	length (mm)	number of handles	kg	€
231101	500	3	1,8	**107,-**
231102	800	5	2,6	**172,-**
231103	1000	7	3,5	**216,-**



231103

TABLE-MOUNTED KNIFE HOLDER

Holder made of AISI 304 stainless steel (DIN 1.4301).
Plastic insert.
Holder suspended from the edge of the work table.

code	length (mm)	kg	€
231201	300	1,5	**25,-**



231201

MAGNETIC STRIP FOR KNIVES

Double magnetic strip in a plastic casing.

code	length (mm)	kg	€
231301	500	1,4	**17,-**



231301

DOUBLE SPICE SHELF

The shelf is made of AISI 304 stainless steel (DIN 1.4301).
Distance between shelves: 240 mm.

code	shelf dimensions (mm)	kg	€
231601	1000x300	6,0	**238,-**
231602	1200x300	8,0	**267,-**



231602

STANDING CABINET WITH SHELF

Cabinet made of AISI 304 (DIN 1.4301) stainless steel.
Shelf at half height.
Height: 850 mm.



310105

CENTRAL CABINET

length (mm)	width 600 mm			width 700 mm		
	code	kg	€	code	kg	€
1000	310101	32,0	**547,-**	310114	36,0	**609,-**
1100	310102	34,0	**599,-**	310115	38,0	**665,-**
1200	310103	36,0	**648,-**	310116	40,0	**717,-**
1300	310104	38,0	**698,-**	310117	42,0	**772,-**
1400	310105	40,0	**747,-**	310118	44,0	**809,-**
1500	310106	42,0	**801,-**	310119	46,0	**883,-**
1600	310107	44,0	**848,-**	310120	48,0	**935,-**
1700	310108	46,0	**917,-**	310121	50,0	**989,-**
1800	310109	48,0	**948,-**	310122	52,0	**1 043,-**
1900	310110	50,0	**1 001,-**	310123	54,0	**1 096,-**
2000	310111	53,0	**1 051,-**	310124	57,0	**1 155,-**



310105/R

WALL CABINET – with edge (H)50 mm

length (mm)	width 600 mm			width 700 mm		
	code	kg	€	code	kg	€
1000	310101/R	32,0	**559,-**	310114/R	36,0	**620,-**
1100	310102/R	34,0	**612,-**	310115/R	38,0	**677,-**
1200	310103/R	36,0	**661,-**	310116/R	40,0	**730,-**
1300	310104/R	38,0	**713,-**	310117/R	42,0	**786,-**
1400	310105/R	40,0	**762,-**	310118/R	44,0	**824,-**
1500	310106/R	42,0	**817,-**	310119/R	46,0	**900,-**
1600	310107/R	44,0	**866,-**	310120/R	48,0	**954,-**
1700	310108/R	46,0	**935,-**	310121/R	50,0	**1 007,-**
1800	310109/R	48,0	**969,-**	310122/R	52,0	**1 063,-**
1900	310110/R	50,0	**1 022,-**	310123/R	54,0	**1 118,-**
2000	310111/R	53,0	**1 073,-**	310124/R	57,0	**1 177,-**

STANDING CABINET WITH SHELF AND SLIDING DOORS

Cabinet made of AISI 304 stainless steel (DIN 1.4301).
Shelf at half height.
Sliding doors.
Height: 850 mm.

CENTRAL CABINET

length (mm)	width 600 mm code	kg	€	width 700 mm code	kg	€
1000	310201	49,5	**715,-**	310214	50,0	**765,-**
1100	310202	52,0	**762,-**	310215	54,0	**814,-**
1200	310203	56,0	**806,-**	310216	57,0	**859,-**
1300	310204	60,0	**856,-**	310217	61,0	**916,-**
1400	310205	64,0	**898,-**	310218	54,0	**962,-**
1500	310206	68,0	**945,-**	310219	72,0	**1 044,-**
1600	310207	72,0	**990,-**	310220	75,0	**1 057,-**
1700	310208	76,0	**1 035,-**	310221	78,0	**1 108,-**
1800	310209	80,0	**1 086,-**	310222	80,5	**1 160,-**
1900	310210	83,0	**1 133,-**	310223	84,0	**1 214,-**
2000	310211	89,5	**1 180,-**	310224	88,0	**1 262,-**


310201

WALL CABINET – with edge (H)50 mm

length (mm)	width 600 mm code	kg	€	width 700 mm code	kg	€
1000	310201/R	49,5	**727,-**	310214/R	50,0	**777,-**
1100	310202/R	52,0	**774,-**	310215/R	54,0	**826,-**
1200	310203/R	56,0	**819,-**	310216/R	57,0	**873,-**
1300	310204/R	60,0	**869,-**	310217/R	61,0	**930,-**
1400	310205/R	64,0	**913,-**	310218/R	54,0	**977,-**
1500	310206/R	68,0	**962,-**	310219/R	72,0	**1 061,-**
1600	310207/R	72,0	**1 007,-**	310220/R	75,0	**1 074,-**
1700	310208/R	76,0	**1 054,-**	310221/R	78,0	**1 126,-**
1800	310209/R	80,0	**1 106,-**	310222/R	80,5	**1 180,-**
1900	310210/R	83,0	**1 153,-**	310223/R	84,0	**1 234,-**
2000	310211/R	89,5	**1 202,-**	310224/R	88,0	**1 284,-**


310201/R

STANDING CABINET WITH DRAWERS

Cabinet made of AISI 304 stainless steel (DIN 1.4301).
Two or three drawers.
Height: 850 mm.

CENTRAL CABINET

code		dimensions (mm)	kg	€
310301	two drawers (H)300	450x600x(H)850	31,0	**697,-**
310302	two drawers (H)300	450x700x(H)850	33,5	**755,-**
310303	three drawers (H)200	450x600x(H)850	33,0	**814,-**
310304	three drawers (H)200	450x700x(H)850	36,0	**886,-**

WALL CABINET – with edge (H)50 mm

code		dimensions (mm)	kg	€
310301/R	two drawers (H)300	450x600x(H)850	31,0	**705,-**
310302/R	two drawers (H)300	450x700x(H)850	33,5	**764,-**
310303/R	three drawers (H)200	450x600x(H)850	33,0	**822,-**
310304/R	three drawers (H)200	450x700x(H)850	36,0	**894,-**


310301

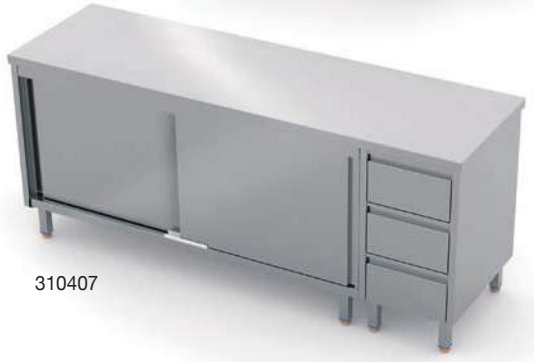

310301/R

STANDING CABINET WITH DRAWERS AND SLIDING DOORS

Cabinet made of AISI 304 stainless steel (DIN 1.4301).



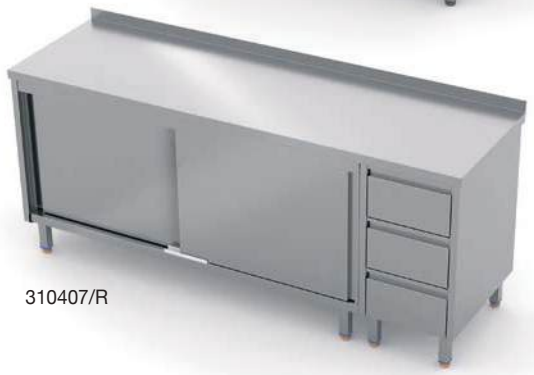
310403



310407



310403/R



310407/R

CENTRAL CABINET

code		dimensions (mm)	kg	€
310401	two drawers (H)300	1200x600x(H)850	50,0	**1 301,-**
310402	two drawers (H)300	1600x600x(H)850	60,0	**1 526,-**
310403	two drawers (H)300	2000x600x(H)850	74,0	**1 758,-**
310404	two drawers (H)300	2200x600x(H)850	80,0	**1 868,-**
310405	three drawers (H)200	1200x600x(H)850	51,0	**1 414,-**
310406	three drawers (H)200	1600x600x(H)850	82,5	**1 639,-**
310407	three drawers (H)200	2000x600x(H)850	98,0	**1 871,-**
310408	three drawers (H)200	2200x600x(H)850	105,5	**1 982,-**
310409	two drawers (H)300	1200x700x(H)850	68,0	**1 388,-**
310410	two drawers (H)300	1600x700x(H)850	82,0	**1 633,-**
310411	two drawers (H)300	2000x700x(H)850	99,0	**1 878,-**
310412	two drawers (H)300	2200x700x(H)850	107,0	**1 999,-**
310413	three drawers (H)200	1200x700x(H)850	74,0	**1 517,-**
310414	three drawers (H)200	1600x700x(H)850	90,0	**1 762,-**
310415	three drawers (H)200	2000x700x(H)850	108,0	**2 007,-**
310416	three drawers (H)200	2200x700x(H)850	116,0	**2 128,-**

WALL CABINET – with edge (H)50 mm

code		dimensions (mm)	kg	€
310401/R	two drawers (H)300	1200x600x(H)850	50,0	**1 314,-**
310402/R	two drawers (H)300	1600x600x(H)850	60,0	**1 543,-**
310403/R	two drawers (H)300	2000x600x(H)850	74,0	**1 779,-**
310404/R	two drawers (H)300	2200x600x(H)850	80,0	**1 892,-**
310405/R	three drawers (H)200	1200x600x(H)850	51,0	**1 428,-**
310406/R	three drawers (H)200	1600x600x(H)850	82,5	**1 656,-**
310407/R	three drawers (H)200	2000x600x(H)850	98,0	**1 893,-**
310408/R	three drawers (H)200	2200x600x(H)850	105,5	**2 005,-**
310409/R	two drawers (H)300	1200x700x(H)850	68,0	**1 402,-**
310410/R	two drawers (H)300	1600x700x(H)850	82,0	**1 650,-**
310411/R	two drawers (H)300	2000x700x(H)850	99,0	**1 900,-**
310412/R	two drawers (H)300	2200x700x(H)850	107,0	**2 023,-**
310413/R	three drawers (H)200	1200x700x(H)850	74,0	**1 530,-**
310414/R	three drawers (H)200	1600x700x(H)850	90,0	**1 779,-**
310415/R	three drawers (H)200	2000x700x(H)850	108,0	**2 029,-**
310416/R	three drawers (H)200	2200x700x(H)850	116,0	**2 151,-**

STANDING CABINET WITH DRAWERS AND WORK TABLE

Cabinet made of AISI 304 stainless steel (DIN 1.4301).
Three drawers H = 200 mm, width 400 mm.

CENTRAL CABINET

code	dimensions (mm)	kg	€
310501	1200x600x(H)850	42,0	**1 049,-**
310502	1400x600x(H)850	48,0	**1 105,-**
310503	1600x600x(H)850	52,0	**1 162,-**
310504	1800x700x(H)850	57,0	**1 330,-**
310505	2000x700x(H)850	61,0	**1 394,-**
310506	2200x700x(H)850	64,0	**1 456,-**


310501

WALL CABINET – with edge (H)50 mm

code	dimensions (mm)	kg	€
310501/R	1200x600x(H)850	42,0	**1 066,-**
310502/R	1400x600x(H)850	48,0	**1 123,-**
310503/R	1600x600x(H)850	52,0	**1 185,-**
310504/R	1800x700x(H)850	57,0	**1 353,-**
310505/R	2000x700x(H)850	61,0	**1 420,-**
310506/R	2200x700x(H)850	64,0	**1 484,-**


310501/R

STANDING CABINET WITH HINGED DOORS

Cabinet made of AISI 304 stainless steel (DIN 1.4301).
Hinged doors.

CENTRAL CABINET

code		dimensions (mm)	kg	€
310601	1 door	600x600x(H)850	32,0	**565,-**
310602	2 doors	800x600x(H)850	37,0	**721,-**
310603	3 doors	1000x600x(H)850	42,0	**847,-**


310602

WALL CABINET – with edge (H)50 mm

code		dimensions (mm)	kg	€
310601/R	1 door	600x600x(H)850	32,0	**573,-**
310602/R	2 doors	800x600x(H)850	37,0	**732,-**
310603/R	3 doors	1000x600x(H)850	42,0	**860,-**


310602/R

STANDING CABINET WITH THREE DRAWERS AND HINGED DOORS



310801

Cabinet made of AISI 304 stainless steel (DIN 1.4301).
Two drawers, 400 mm wide.
Hinged doors.

CENTRAL CABINET

code	dimensions (mm)	kg	€
310801	900x600x(H)850	51,0	**1 115,-**
310802	1000x600x(H)850	52,0	**1 176,-**
310803	900x700x(H)850	52,0	**1 212,-**
310804	1000x700x(H)850	53,0	**1 274,-**



310801/R

WALL CABINET – with edge (H)50 mm

code	dimensions (mm)	kg	€
310801/R	900x600x(H)850	51,0	**1 127,-**
310802/R	1000x600x(H)850	52,0	**1 189,-**
310803/R	900x700x(H)850	52,0	**1 224,-**
310804/R	1000x700x(H)850	53,0	**1 288,-**

WALL-MOUNTED CABINET WITH SHELF

Cabinet made of AISI 304 stainless steel (DIN 1.4301).
Shelf halfway up the cabinet.



320104

code	dimensions (mm)	kg	€
320101	800x300x(H)600	16,0	**296,-**
320102	1000x300x(H)600	18,0	**346,-**
320103	1200x300x(H)600	21,0	**403,-**
320104	1400x300x(H)600	23,5	**455,-**
320105	1600x300x(H)600	26,0	**511,-**
320106	1800x300x(H)600	28,5	**566,-**
320107	800x400x(H)600	18,0	**343,-**
320108	1000x400x(H)600	21,0	**408,-**
320109	1200x400x(H)600	23,5	**469,-**
320110	1400x400x(H)600	26,0	**531,-**
320111	1600x400x(H)600	29,0	**595,-**
320112	1800x400x(H)600	31,0	**655,-**

WALL CABINET WITH HINGED DOORS



320406

Cabinet made of AISI 304 stainless steel (DIN 1.4301).
Adjustable shelf.

code	dimensions (mm)	kg	€
320401	400x300x(H)600	11,0	**242,-**
320402	500x300x(H)600	12,0	**272,-**
320403	600x300x(H)600	13,0	**304,-**
320404	400x400x(H)600	12,0	**269,-**
320405	500x400x(H)600	14,0	**302,-**
320406	600x400x(H)600	16,0	**338,-**

WALL CABINET WITH SHELF AND SLIDING DOORS

Cabinet made of AISI 304 stainless steel (DIN 1.4301).
Shelf halfway up the cabinet.
Sliding doors.

code	dimensions (mm)	kg	€
320201	800x300x(H)600	23,0	**435,-**
320202	1000x300x(H)600	28,0	**505,-**
320203	1200x300x(H)600	32,0	**584,-**
320204	1400x300x(H)600	37,0	**652,-**
320205	1600x300x(H)600	42,0	**717,-**
320206	1800x300x(H)600	48,0	**808,-**
320207	800x400x(H)600	24,0	**482,-**
320208	1000x400x(H)600	30,0	**567,-**
320209	1200x400x(H)600	34,0	**650,-**
320210	1400x400x(H)600	39,0	**732,-**
320211	1600x400x(H)600	42,0	**816,-**
320212	1800x400x(H)600	49,0	**897,-**



320206

FIRST AID KIT CABINET

First aid kit made of AISI 304 stainless steel (DIN 1.4301).
2 shelves.
Lockable door.

code	dimensions (mm)	kg	€
320301	400x150x(H)450	7,5	**171,-**



320301

WORK DESK

The console structure is made of AISI 304 stainless steel (DIN 1.4301).
Liftable worktop.

code		dimensions (mm)	kg	€
350101	wallmounted	600x400x(H)1230	11,0	**376,-**
350103	free-standing on wheels	600x400x(H)1230	16,0	**512,-**



350101

WORK DESK WITH CABINET

The console structure is made of AISI 304 stainless steel (DIN 1.4301).
Liftable console top.
Lockable cabinet.

code		dimensions (mm)	kg	€
350202	free-standing on wheels	600x400x(H)1230	31,5	**762,-**



350202

SINGLE-DOOR STORAGE CABINET



330101

Cabinet made of AISI 304 stainless steel (DIN 1.4301).
Roof with a slope of ~25°.
4 shelves.
Single-leaf door lockable with a key.

code	dimensions (mm)	kg	€
330101	500x500x(H)2100	49,0	**864,-**

TWO-DOOR DISPLAY CABINET



330001

Cabinet made of AISI 304 stainless steel (DIN 1.4301)
Hygienic, ergonomic handle along the entire height.
3 shelves.
Lockable doors.

code	dimensions (mm)	kg	€
330001	800x400x(H)1400	78,0	**1 715,-**

TWO-DOOR STORAGE CABINET

Cabinet made of AISI 304 stainless steel (DIN 1.4301).
Roof with a slope of ~25°.
4 shelves.
No partition.
Double doors lockable with a key.

code	dimensions (mm)	kg	€
330201	1000x500x(H)2100	77,0	**1 526,-**
330202	1200x500x(H)2100	91,0	**1 723,-**



330201

TWO-DOOR STORAGE CABINET WITH PARTITION

Cabinet made of AISI 304 (DIN 1.4301) stainless steel.
Roof with a slope of ~25°.
Lockable doors.
Vertical partition inside.
4 shelves on the right-hand side.

code	dimensions (mm)	kg	€
330301	1000x500x(H)2100	76,0	**1 645,-**
330302	1200x500x(H)2100	87,0	**1 843,-**



330302

STORAGE CABINET WITH SLIDING DOORS



330401

Cabinet made of AISI 304 stainless steel (DIN 1.4301).
3 shelves.
Sliding doors.

code	dimensions (mm)	kg	€
330401	1200x600x(H)1700	84,0	**1 653,-**
330402	1400x600x(H)1700	92,0	**1 843,-**
330403	1600x600x(H)1700	101,0	**2 029,-**
330404	1800x600x(H)1700	110,0	**2 214,-**
330406	1200x700x(H)1700	87,0	**1 764,-**
330407	1400x700x(H)1700	95,0	**1 964,-**
330408	1600x700x(H)1700	104,0	**2 162,-**
330409	1800x700x(H)1700	113,0	**2 358,-**

SINGLE-ROW INDUSTRIAL CABINET



340104

Cabinet made of AISI 304 stainless steel (DIN 1.4301).
Roof with a slope of ~25°.
Lockable doors.
One shelf – 200 mm from the top of the cabinet.
Rail with 3 hooks.
Option: universal key.

code	number of doors	dimensions (mm)	kg	€
340101	1	310x500x(H)2100	24,0	**642,-**
340102	2	590x500x(H)2100	48,0	**1 065,-**
340103	3	870x500x(H)2100	71,0	**1 490,-**
340104	4	1155x500x(H)2100	94,0	**1 918,-**
340105	5	1440x500x(H)2100	119,0	**2 344,-**

INDUSTRIAL TWO-ROW CABINET

Cabinet made of AISI 304 stainless steel (DIN 1.4301).
Roof with a slope of ~25°.
Lockable doors.
Door divided into two parts, each with a lock.
Option: universal key.

code	number of doors	dimensions (mm)	kg	€
340201	1 + 1	310x500x(H)2100	31,0	**664,-**
340202	2 + 2	590x500x(H)2100	51,0	**1 115,-**
340203	3 + 3	870x500x(H)2100	56,5	**1 564,-**
340204	4 + 4	1155x500x(H)2100	72,5	**2 017,-**
340205	5 + 5	1440x500x(H)2100	150,0	**2 468,-**



340202

INDUSTRIAL CABINET FOR EQUIPMENT

Cabinet made of AISI 304 stainless steel (DIN 1.4301).
Roof with a slope of ~25°.
Lockable doors.
Option: universal key.

code	number of doors	dimensions (mm)	kg	€
340301	2 large, 40 small	2100x400x(H)2100	155,0	**4 111,-**
340302	2 large, 28 small	1600x400x(H)2100	98,0	**3 013,-**
340303	12 small	545x400x(H)2100	39,0	**1 283,-**
340304	16 small	1065x400x(H)1700	57,0	**1 765,-**



340301

CLOSET FOR DIRTY CLOTHES



340401



340402

Cabinet made of AISI 304 stainless steel (DIN 1.4301).
Hinged window in the front door.
Below the window, a holder for a bag for dirty clothes.
Bag capacity ~ 140 l or 120 l.
Additionally, a shelf above the window - cat. no. 340401.

code	dimensions (mm)	kg	€
340401	700x400x(H)1800	46,0	**900,-**
340402	400x400x(H)1600	30,0	**567,-**

DIRTY CLOTHES LOCKER SET

Cabinet made of AISI 304 stainless steel (DIN 1.4301).
Roof with a slope of ~25°.
Upper and side lockers with ID or numbering, lockable with a key, intended for personal belongings.
Seat made of plastic, H = 400 mm.

code	number of doors	dimensions (mm)	kg	€
340502	10 cabinets	1500x700x(H)2070	73,0	**1 915,-**
340504	15 cabinets	1500x700x(H)2070	85,0	**2 272,-**

WITH A SHOE RACK

code	number of doors	dimensions (mm)	kg	€
340502/P	10 cabinets	1500x700x(H)2070	73,0	**2 019,-**
340504/P	15 cabinets	1500x700x(H)2070	85,0	**2 376,-**



340502/P

Hanger



Cabinet numbering



– hanger ordered separately, cat. no. 341001
– numbering on lockers available on request
– choice of seat colour

Prices net of VAT

CLEAN CLOAKROOM SET

The structure of the set is made of AISI 304 (DIN 1.4301) stainless steel.
ECO cloakroom set – an economical cloakroom set designed for 3-4 people. Plastic seat (PE), shoe shelf, coat hangers.

code	dimensions (mm)	kg	€
340602	960x450x(H)1800	31,0	**651,-**



340602

SHELVING FOR CLEAN CLOTHING

The rack is made of AISI 304 stainless steel (DIN 1.4301).
Roof with a slope of ~25°.
Designed for clean work clothes.
Shelf size: 250x400x(H)300 mm.
Seat colour of your choice.

code	number of shelves	dimensions (mm)	kg	€
340701	10	575x400x(H)2016	39,0	**1 040,-**
340702	15	850x400x(H)2016	52,0	**1 436,-**
340703	20	1125x400x(H)2016	65,0	**1 862,-**
340704	25	1400x400x(H)2016	79,0	**2 262,-**

WITH SEAT

code	number of shelves	dimensions (mm)	kg	€
340705	8	575x650x(H)1970	56,0	**1 110,-**
340706	12	850x650x(H)1970	62,0	**1 504,-**
340707	16	1125x650x(H)1970	71,0	**1 902,-**
340708	20	1400x650x(H)1970	85,0	**2 300,-**



340701

340707

SINGLE-ROW BENCH WITH SHOE RACK



340802

Construction made of AISI 304 stainless steel (DIN 1.4301).
Seat made of plastic (PE).
Shelf for low, medium and high work shoes up to a height of 350 mm.

code	dimensions (mm)	kg	€
340801	1000x350x(H)420	15,0	**475,-**
340802	1500x350x(H)420	21,0	**639,-**
340803	2000x350x(H)420	30,0	**812,-**

TWO-ROW BENCH WITH SHOE STORAGE



340902

The structure is made of AISI 304 stainless steel (DIN 1.4301).
Seat made of plastic (PE). Shelf for low and medium work shoes.

code	number of pairs of shoes	dimensions (mm)	kg	€
340901	6	1000x350x(H)420	30,0	**787,-**
340902	10	1500x350x(H)420	42,0	**1 077,-**
340903	14	2000x350x(H)420	55,0	**1 383,-**

DINING ROOM SET

The table and stool construction is made of made of AISI 304 stainless steel (DIN 1.4301).
Table top and stool seat made of plastic (PE).
Stools slide under the table top.
Table height: 755 mm.

code		dimensions (mm)	kg	€
132401	for 6 stools	1200x800x(H)755	41,0	**1 029,-**
132402	for 8 stools	1800x800x(H)755	55,0	**1 164,-**
132403	stool	320x320x(H)450	1,5	**84,-**



132401



132403

PLATFORM TROLLEY, SMOOTH

Trolley made of AISI 304 stainless steel (DIN 1.4301).
2 fixed wheels, 2 swivel wheels.
Tabletop height: 160 mm.

code	dimensions (mm)	kg	€
410103	1200x700	19,5	**552,-**
410104	1200x600	19,0	**538,-**



410103

PLATFORM TROLLEY, SMOOTH – HIGH

Trolley made of AISI 304 stainless steel (DIN 1.4301).
Transport top at a height of 750 mm.
4 swivel wheels, including 2 with brakes.

code	dimensions (mm)	kg	€
410201	1000x600	23,0	**565,-**



410201

WAITER'S TROLLEY

The trolley is made of AISI 304 stainless steel (DIN 1.4301).
4 castors, including 2 with brakes.
Height: 900 mm.

code	number of levels	tray dimensions (mm)	kg	€
470601	2	800x500	14,0	**284,-**
470602	3	800x500	18,0	**347,-**
470603	2	1000x600	23,0	**373,-**
470604	3	1000x600	28,0	**456,-**



470602

FIXED LEVEL TROLLEY FOR ABS TRAYS



460302

Trolley made of AISI 304 stainless steel (DIN 1.4301).
4 swivel castors, including 2 with brakes.
Height: 920 mm.

code	dimensions (mm)	kg	€
460302	700x500x(H)920	32,5	**915,-**

TROLLEY FOR PLASTIC CONTAINERS



420101

The trolley is made of AISI 304 stainless steel (DIN 1.4301).
4 swivel castors made of plastic, ø 80 mm.
Designed for transporting plastic containers.
with dimensions of 600x400 mm or 800x600 mm.

code	dimensions (mm)	kg	€
420101	615x415	5,0	**117,-**

TROLLEY FOR PLASTIC CONTAINERS – HIGH



420201

Trolley made of AISI 304 stainless steel (DIN 1.4301).
Designed for transporting plastic containers
measuring 600x400 mm.
4 swivel wheels, including 2 with brakes.

code	dimensions (mm)	kg	€
420201	615x415x(H)850	12,0	**353,-**

CONTAINER TROLLEY – 6 WHEELS ROLLYBOX



420301

The trolley is made of AISI 304 stainless steel (DIN 1.4301).
6 fixed plastic castors.
Designed for transporting plastic containers measuring
600x400 mm.

code	dimensions (mm)	kg	€
420301	655x415x(H)130	3,5	**85,-**

TROLLEY FOR MINCED MEAT AND SMALL MEAT

Trolley made of AISI 304 stainless steel (DIN 1.4301).
4 plastic wheels.
Trolley base reinforced with sheet metal, edges reinforced with rods.
Lifting handles: spacing 720 mm, handle height from the floor 270 mm.
Capacity: 200 l.

code	type	dimensions (mm)	kg	€
430101	with handles for lift	690x670x(H)700	40,0	**695,-**
430102	without handles for lift	690x670x(H)700	39,5	**550,-**
430103	with drain hole in the bottom – 1 1/2”	690x670x(H)700	40,0	**753,-**


430103

BUTCHER’S TUB

The structure and tub are made of AISI 304 (DIN 1.4301) stainless steel.
2 fixed wheels, 2 swivel wheels.

code	capacity (l)	dimensions (mm)	kg	€
430301	150	1050x660x(H)850	22,0	**710,-**
430302	200	1300x660x(H)850	27,0	**798,-**


430302

TROLLEY FOR MEAT OR SHELLED ICE

Trolley made of AISI 304 stainless steel (DIN 1.4301).
2 fixed wheels, 2 swivel wheels with brakes.
Depth: 400 mm.
Drain valve at the bottom of the tank.

code	capacity (l)	dimensions (mm)	kg	€
430401	138	800x500x(H)800	22,0	**577,-**


430401

SMOKING TROLLEY, TYPE “Z”



440101

Trolley made of AISI 304 stainless steel (DIN 1.4301).
6 plastic wheels. Number of shelves: 5-8.

code	length/width (mm)	height (mm)	€
440101	as required	2000	**1 037,-**

* Price for a trolley measuring 1000x1000 mm, with 5 shelves

SMOKING TROLLEY, TYPE “H”



440201

Trolley made of AISI 304 stainless steel (DIN 1.4301).
6 plastic wheels.
Number of shelves: 5-8.

code	length/width (mm)	height (mm)	€
440201	as required	2000	**1 060,-**

* Price for a 1000x1000 mm trolley with 5 shelves

TROLLEY FOR ROTISSERIE RODS AND SMOKING RODS

Trolley made of AISI 304 stainless steel (DIN 1.4301).
4 plastic swivel castors – ø 100 mm, including 2 with brakes.
Drain valve in the bottom of the tank – 1/2".

code	dimensions (mm)	kg	€
440301	500x500x(H)900	22,0	**515,-**


440301

SMOKING STICK

code	dimensions (mm)	kg	€
440401	stick made of extruded aluminium	0,3	**12,-**
440402	stick made of AISI 304 stainless steel (DIN 1.4301) type „V"	0,5	**11,-**
440403	stick made of AISI 304 stainless steel (DIN 1.4301) star type	0,5	**16,-**

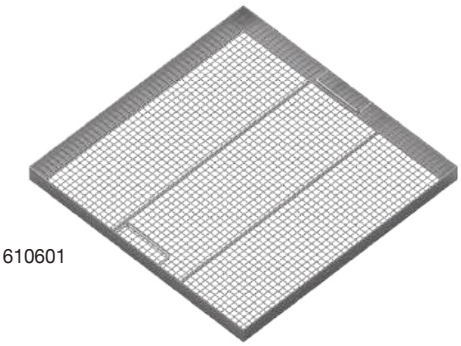

440401
440403
440402

TRAY FOR SMOKING TROLLEYS

Tray made of AISI 304 stainless steel (DIN 1.4301).
Designed for baking and smoking on smoking trolleys.
Dimensions: as ordered.

code	€
610601	**282,-**

* Price for dimensions 1000x1000 mm


610601

TROLLEY FOR RUBBISH BAGS

Trolley made of AISI 304 stainless steel (DIN 1.4301).
2 plastic wheels.

code	type	dimensions (mm)	kg	€
470201		340x410x(H)750	4,0	**190,-**
470202	with lid and pedal	500x500x(H)810	5,0	**390,-**


470201
470202

TROLLEY FOR ABS TRAYS AND GN CONTAINERS

Trolley made of AISI 304 stainless steel (DIN 1.4301).
4 swivel wheels, including 2 with brakes.
The trolley is designed for transporting ABS trays (600x400 mm) or GN 1/1 (530x325 mm) and GN 2/1 (650x530 mm) containers.



460101



460102/Z

HIGH TRAY TROLLEY

code	number of levels	dimensions (mm)	kg	€
460101	20 – ABS	1800	26,0	**591,-**
460102	15 – ABS	1800	21,0	**510,-**
460103	8 – ABS	1800	19,0	**397,-**
460104	20 – GN 1/1	1800	25,0	**588,-**
460105	15 – GN 1/1	1800	20,0	**507,-**
460106	8 – GN 1/1	1800	18,0	**394,-**
460107	20 – GN 2/1	1800	26,0	**633,-**
460108	15 – GN 2/1	1800	21,0	**545,-**
460109	8 – GN 2/1	1800	19,0	**421,-**

HIGH TROLLEY, "Z" VERSION – for economical storage

code	number of levels	dimensions (mm)	kg	€
460101/Z	20 – ABS	1800	26,0	**593,-**
460102/Z	15 – ABS	1800	21,0	**513,-**
460103/Z	8 – ABS	1800	19,0	**400,-**
460104/Z	20 – GN 1/1	1800	25,0	**592,-**
460105/Z	15 – GN 1/1	1800	20,0	**511,-**
460106/Z	8 – GN 1/1	1800	18,0	**398,-**
460107/Z	20 – GN 2/1	1800	26,0	**630,-**
460108/Z	15 – GN 2/1	1800	21,0	**542,-**
460109/Z	8 – GN 2/1	1800	19,0	**418,-**

CART FOR STERILISATION BASKETS



450202

Trolley made of AISI 304 stainless steel (DIN 1.4301).
4 plastic wheels, including 2 with brakes.
Baskets ordered separately.

code	number of baskets	dimensions (mm)	kg	€
450201	16	720x800x(H)1450	18,5	**820,-**
450202	24	1020x800x(H)1450	21,0	**921,-**
450203	32	1320x800x(H)1450	30,5	**1 010,-**

ABS TRAY TROLLEY WITH HOUSING

Trolley made of AISI 304 stainless steel (DIN 1.4301).
Opening door with lock. 4 swivel wheels,
including 2 with brakes.

code	number of levels	height (mm)	kg	€
460701	10	1800	43,0	**916,-**
460702	15	1800	48,0	**974,-**



460702

PLASTIC TRAY

ABS plastic tray.

code	colour	dimensions (mm)	kg	€
610101	white	600x400x(H)20	0,72	**21,-**
610102	red	600x400x(H)20	0,72	**21,-**



STAINLESS STEEL TRAY

Tray made of AISI 304 (DIN 1.4301) stainless steel.

code	dimensions (mm)	kg	€
610401	600x400	2,40	**40,-**
610402	400x300	1,20	**19,-**
610403	GN 1/1 – 530x325	1,70	**27,-**



RUBBISH BIN WITH HINGED LID



470802

The basket is made of AISI 304 stainless steel (DIN 1.4301).

code	capacity (l)	dimensions (mm)	kg	€
470801	60	350x350x(H)600	9,0	**245,-**
470802	80	350x350x(H)770	10,5	**272,-**

SQUARE WASTE BIN WITH PEDAL



470902

The bin is made of AISI 304 stainless steel (DIN 1.4301).
4 swivel castors.

code	capacity (l)	dimensions (mm)	kg	€
470902	80	400x400x(H)650	10,0	**492,-**

SMALL CONFISCATOR WITH TILTING INLET FLAP



471104

The confiscator is made of AISI 304 (DIN 1.4301) stainless steel.
2 swivel wheels, 2 fixed wheels.
Hinged inlet flap.
Lockable confiscator lid.

code	capacity (l)	dimensions (mm)	kg	€
471103	45	400x300x(H)475	11,0	**363,-**
471104	30	300x300x(H)475	9,0	**318,-**

ROUND WASTE CONTAINER



471201

Container made of AISI 304 stainless steel (DIN 1.4301).
Foot-operated opening.

code	capacity (l)	dimensions (mm)	kg	€
471201	50	ø400x(H)620	7,5	**344,-**

SINGLE-BOWL SINK

Sink made of AISI 304 stainless steel (DIN 1.4301).
Rear wall with rim.
Drain hole: 1 1/2”.

code	dimensions (mm)	chamber dimensions (mm)	kg	€
530101	700x600x(H)850	500x400x(H)250	16,0	**511,-**
530102	800x600x(H)850	500x400x(H)250	19,0	**620,-**
530103	900x600x(H)850	500x400x(H)250	20,0	**638,-**
530104	700x700x(H)850	500x500x(H)250	20,0	**751,-**
530105	800x700x(H)850	600x500x(H)250	21,0	**812,-**
530106	900x700x(H)850	600x500x(H)250	23,0	**832,-**


530101

WITH STORAGE SHELF ON THE RIGHT SIDE

code	dimensions (mm)	chamber dimensions (mm)	kg	€
530201P	1000x600x(H)850	500x400x(H)250	19,0	**676,-**
530202P	1200x600x(H)850	500x400x(H)250	20,5	**723,-**
530203P	1400x600x(H)850	500x400x(H)250	23,0	**768,-**
530204P	1000x700x(H)850	500x500x(H)250	21,0	**814,-**
530205P	1200x700x(H)850	500x500x(H)250	25,0	**863,-**
530206P	1400x700x(H)850	500x500x(H)250	78,0	**930,-**


530202P

WITH STORAGE SHELF ON THE LEFT SIDE

code	dimensions (mm)	chamber dimensions (mm)	kg	€
530201L	1000x600x(H)850	500x400x(H)250	19,0	**676,-**
530202L	1200x600x(H)850	500x400x(H)250	20,5	**723,-**
530203L	1400x600x(H)850	500x400x(H)250	23,0	**768,-**
530204L	1000x700x(H)850	500x500x(H)250	21,0	**814,-**
530205L	1200x700x(H)850	500x500x(H)250	25,0	**863,-**
530206L	1400x700x(H)850	500x500x(H)250	78,0	**930,-**


530202L

WITH A SHELF ON THE RIGHT SIDE, WITH A CABINET

code	dimensions (mm)	chamber dimensions (mm)	kg	€
530207P	1000x600x(H)850	500x400x(H)250	37,0	**1 133,-**
530208P	1200x600x(H)850	500x400x(H)250	43,0	**1 245,-**
530209P	1400x600x(H)850	500x400x(H)250	50,0	**1 358,-**
530210P	1000x700x(H)850	500x500x(H)250	42,0	**1 307,-**
530211P	1200x700x(H)850	500x500x(H)250	48,0	**1 425,-**
530212P	1400x700x(H)850	500x500x(H)250	54,0	**1 543,-**


530207P

WITH A SHELF ON THE LEFT SIDE, WITH A CABINET

code	dimensions (mm)	chamber dimensions (mm)	kg	€
530207L	1000x600x(H)850	500x400x(H)250	37,0	**1 133,-**
530208L	1200x600x(H)850	500x400x(H)250	43,0	**1 245,-**
530209L	1400x600x(H)850	500x400x(H)250	50,0	**1 358,-**
530210L	1000x700x(H)850	500x500x(H)250	42,0	**1 307,-**
530211L	1200x700x(H)850	500x500x(H)250	48,0	**1 425,-**
530212L	1400x700x(H)850	500x500x(H)250	54,0	**1 543,-**


530207L

DOUBLE-CHAMBER SINK

Sink made of AISI 304 stainless steel (DIN 1.4301).
Rear wall with rim.
Drain hole: 1 1/2”.



530306

code	dimensions (mm)	chamber dimensions (mm)	kg	€
530301	1000x600x(H)850	400x400x(H)250	27,6	**899,-**
530302	1200x600x(H)850	500x400x(H)250	30,3	**1 028,-**
530303	1400x600x(H)850	500x400x(H)250	32,9	**1 072,-**
530304	1000x700x(H)850	400x500x(H)250	29,0	**1 009,-**
530305	1200x700x(H)850	500x500x(H)250	32,4	**1 283,-**
530306	1400x700x(H)850	500x500x(H)250	38,0	**1 332,-**



530311

ON A CABINET WITH SLIDING DOORS

code	dimensions (mm)	chamber dimensions (mm)	kg	€
530307	1000x600x(H)850	400x400x(H)250	47,0	**1 356,-**
530308	1200x600x(H)850	500x400x(H)250	51,0	**1 552,-**
530309	1400x600x(H)850	500x400x(H)250	56,0	**1 664,-**
530310	1000x700x(H)850	400x500x(H)250	50,0	**1 501,-**
530311	1200x700x(H)850	500x500x(H)250	57,0	**1 845,-**
530312	1400x700x(H)850	500x500x(H)250	63,0	**1 963,-**

DOUBLE-CHAMBER SINK WITH ONE STORAGE SHELF

Sink made of AISI 304 stainless steel (DIN 1.4301).
Rear wall with rim.
Drain hole: 1 1/2”.



530403P

STORAGE SHELF ON THE RIGHT SIDE

code	dimensions (mm)	chamber dimensions (mm)	kg	€
530401P	1400x600x(H)850	400x400x(H)250	25,0	**959,-**
530402P	1600x600x(H)850	500x400x(H)250	26,0	**1 088,-**
530403P	1800x600x(H)850	500x400x(H)250	28,0	**1 128,-**
530404P	1400x700x(H)850	400x500x(H)250	26,0	**1 077,-**
530405P	1600x700x(H)850	500x500x(H)250	30,0	**1 347,-**
530406P	1800x700x(H)850	500x500x(H)250	32,0	**1 392,-**
530407P	2000x700x(H)850	600x500x(H)250	34,0	**1 548,-**



530403L

DEPOSIT PLATE ON THE LEFT SIDE

code	dimensions (mm)	chamber dimensions (mm)	kg	€
530401L	1400x600x(H)850	400x400x(H)250	25,0	**959,-**
530402L	1600x600x(H)850	500x400x(H)250	26,0	**1 088,-**
530403L	1800x600x(H)850	500x400x(H)250	28,0	**1 128,-**
530404L	1400x700x(H)850	400x500x(H)250	26,0	**1 077,-**
530405L	1600x700x(H)850	500x500x(H)250	30,0	**1 347,-**
530406L	1800x700x(H)850	500x500x(H)250	32,0	**1 392,-**
530407L	2000x700x(H)850	600x500x(H)250	34,0	**1 548,-**

DOUBLE-CHAMBER SINK WITH ONE DRYING RACK

Sink made of AISI 304 stainless steel (DIN 1.4301).
Rear wall with rim.
Drain hole: 1 1/2”.

STORAGE SHELF ON THE RIGHT SIDE, CABINET WITH SLIDING DOORS

code	dimensions (mm)	chamber dimensions (mm)	kg	€
530408P	1400x600x(H)850	400x400x(H)250	59,0	**1 590,-**
530409P	1600x600x(H)850	500x400x(H)250	63,0	**1 788,-**
530410P	1800x600x(H)850	500x400x(H)250	69,0	**1 897,-**
530411P	1400x700x(H)850	400x500x(H)250	67,0	**1 746,-**
530412P	1600x700x(H)850	500x500x(H)250	65,0	**2 096,-**
530413P	1800x700x(H)850	500x500x(H)250	72,0	**2 212,-**
530414P	2000x700x(H)850	600x500x(H)250	77,0	**2 437,-**



530410P

STORAGE SHELF ON THE LEFT SIDE, CABINET WITH SLIDING DOORS

code	dimensions (mm)	chamber dimensions (mm)	kg	€
530408L	1400x600x(H)850	400x400x(H)250	59,0	**1 590,-**
530409L	1600x600x(H)850	500x400x(H)250	63,0	**1 788,-**
530410L	1800x600x(H)850	500x400x(H)250	69,0	**1 897,-**
530411L	1400x700x(H)850	400x500x(H)250	67,0	**1 746,-**
530412L	1600x700x(H)850	500x500x(H)250	65,0	**2 096,-**
530413L	1800x700x(H)850	500x500x(H)250	72,0	**2 212,-**
530414L	2000x700x(H)850	600x500x(H)250	77,0	**2 437,-**



530410L

DOUBLE CHAMBER SINK WITH TWO STORAGE SHELVES

The basin is made of AISI 304 stainless steel (DIN 1.4301).
Rear wall with rim.
2 centrally located compartments.
2 storage shelves, on the right and left sides of the compartments.
Drain hole: 1 1/2”.

code	dimensions (mm)	chamber dimensions (mm)	kg	€
530501	2000x700x(H)850	400x500x(H)250	38,0	**1 445,-**
530502	2400x700x(H)850	600x500x(H)250	44,0	**1 894,-**
530503	2600x700x(H)850	600x500x(H)250	46,0	**1 947,-**



530501

SPECIAL SINGLE-CHAMBER POOL



530601

The pool is made of AISI 304 (DIN 1.4301) stainless steel.
The pool is designed for washing equipment or food products.
Rear wall with rim.
Drain hole: 1 1/2”.

code	dimensions (mm)	chamber dimensions (mm)	kg	€
530601	1100x600x(H)850	870x500x(H)380	30,0	**1 885,-**
530602	1200x600x(H)850	870x500x(H)380	33,0	**1 905,-**
530603	1400x600x(H)850	1285x500x(H)380	37,0	**2 394,-**
530604	1000x700x(H)850	870x500x(H)380	34,0	**1 895,-**
530605	1200x700x(H)850	870x500x(H)380	36,0	**1 936,-**
530606	1400x700x(H)850	1285x500x(H)380	40,0	**2 430,-**

SPECIAL TWO-CHAMBER POOL



530702

The basin is made of AISI 304 stainless steel (DIN 1.4301).
Designed for washing equipment or food products.
Rear wall with rim.
Drain hole: 1 1/2”.

code	dimensions (mm)	chamber dimensions (mm)	kg	€
530701	1500x700x(H)850	600x500x(H)300	32,0	**1 632,-**
530702	1600x700x(H)850	600x500x(H)300	34,0	**1 662,-**
530703	2100x700x(H)850	955x510x(H)380	50,5	**3 613,-**

UTILITY SET



530801

Set designed for cleaning services for washing brushes, mops, buckets and hands.
The device is made of 1.4301 stainless steel.
Hot and cold water connection.
Water activation: foot pedal or rotary tap lever.

code	type	dimensions (mm)	kg	€
530801	pedal	500x720x(H)650/870/1370	23,0	**1 491,-**
530802	battery	500x720x(H)650/870/1370	22,5	**1 543,-**

SINGLE-BOWL SINK WITH SHELF AND DRAWERS

Sink made of AISI 304 stainless steel (DIN 1.4301).
Rear wall with a 50 mm high rim. Drawer width 400 mm.
Drain hole: 1 1/2".

CABINET WITH TWO DRAWERS, ON THE RIGHT-HAND SIDE

code	dimensions (mm)	chamber dimensions (mm)	kg	€
531301P	1000x600x(H)850	400x400x(H)250	46,0	**1 475,-**
531302P	1200x600x(H)850	400x400x(H)250	49,0	**1 558,-**
531303P	1400x600x(H)850	400x400x(H)250	54,0	**1 638,-**
531304P	1600x600x(H)850	400x400x(H)250	57,0	**1 719,-**
531305P	1800x600x(H)850	400x400x(H)250	61,0	**1 801,-**
531306P	1000x700x(H)850	400x500x(H)250	53,0	**1 612,-**
531307P	1200x700x(H)850	400x500x(H)250	57,0	**1 715,-**
531308P	1400x700x(H)850	400x500x(H)250	61,0	**1 804,-**
531309P	1600x700x(H)850	400x500x(H)250	65,0	**1 894,-**
531310P	1800x700x(H)850	400x500x(H)250	69,0	**1 987,-**


531302P

CABINET WITH TWO DRAWERS, ON THE LEFT SIDE

code	dimensions (mm)	chamber dimensions (mm)	kg	€
531301L	1000x600x(H)850	400x400x(H)250	46,0	**1 475,-**
531302L	1200x600x(H)850	400x400x(H)250	49,0	**1 558,-**
531303L	1400x600x(H)850	400x400x(H)250	54,0	**1 638,-**
531304L	1600x600x(H)850	400x400x(H)250	57,0	**1 719,-**
531305L	1800x600x(H)850	400x400x(H)250	61,0	**1 801,-**
531306L	1000x700x(H)850	400x500x(H)250	53,0	**1 612,-**
531307L	1200x700x(H)850	400x500x(H)250	57,0	**1 715,-**
531308L	1400x700x(H)850	400x500x(H)250	61,0	**1 804,-**
531309L	1600x700x(H)850	400x500x(H)250	65,0	**1 894,-**
531310L	1800x700x(H)850	400x500x(H)250	69,0	**1 987,-**


531302L

CABINET WITH THREE DRAWERS, ON THE RIGHT SIDE

code	dimensions (mm)	chamber dimensions (mm)	kg	€
531311P	1000x600x(H)850	400x400x(H)250	46,0	**1 611,-**
531312P	1200x600x(H)850	400x400x(H)250	49,0	**1 694,-**
531313P	1400x600x(H)850	400x400x(H)250	54,0	**1 774,-**
531314P	1600x600x(H)850	400x400x(H)250	57,0	**1 855,-**
531315P	1800x600x(H)850	400x400x(H)250	61,0	**1 938,-**
531316P	1000x700x(H)850	400x500x(H)250	53,0	**1 764,-**
531317P	1200x700x(H)850	400x500x(H)250	57,0	**1 867,-**
531318P	1400x700x(H)850	400x500x(H)250	61,0	**1 956,-**
531319P	1600x700x(H)850	400x500x(H)250	65,0	**2 047,-**
531320P	1800x700x(H)850	400x500x(H)250	69,0	**2 139,-**


531312P

CABINET WITH THREE DRAWERS, ON THE LEFT SIDE

code	dimensions (mm)	chamber dimensions (mm)	kg	€
531311L	1000x600x(H)850	400x400x(H)250	46,0	**1 611,-**
531312L	1200x600x(H)850	400x400x(H)250	49,0	**1 694,-**
531313L	1400x600x(H)850	400x400x(H)250	54,0	**1 774,-**
531314L	1600x600x(H)850	400x400x(H)250	57,0	**1 855,-**
531315L	1800x600x(H)850	400x400x(H)250	61,0	**1 938,-**
531316L	1000x700x(H)850	400x500x(H)250	53,0	**1 764,-**
531317L	1200x700x(H)850	400x500x(H)250	57,0	**1 867,-**
531318L	1400x700x(H)850	400x500x(H)250	61,0	**1 956,-**
531319L	1600x700x(H)850	400x500x(H)250	65,0	**2 047,-**
531320L	1800x700x(H)850	400x500x(H)250	69,0	**2 139,-**


531312L

SINGLE-CHAMBER SINK WITH SHELF AND CABINET WITH HINGED DOOR

Sink made of AISI 304 stainless steel (DIN 1.4301).
Rear wall with a 50 mm high rim.
Hinged door.
Drain hole: 1 1/2”.
Two depths: 600 or 700 mm.



531401P

CABINET ON THE RIGHT SIDE

code	dimensions (mm)	chamber dimensions (mm)	kg	€
531401P	1000x600x(H)850	400x400x(H)250	46,0	**1 161,-**
531402P	1200x600x(H)850	400x400x(H)250	49,0	**1 232,-**
531403P	1400x600x(H)850	400x400x(H)250	54,0	**1 305,-**
531404P	1600x600x(H)850	400x400x(H)250	57,0	**1 379,-**
531405P	1800x600x(H)850	400x400x(H)250	61,0	**1 454,-**
531406P	1000x700x(H)850	400x500x(H)250	53,0	**1 275,-**
531407P	1200x700x(H)850	400x500x(H)250	57,0	**1 357,-**
531408P	1400x700x(H)850	400x500x(H)250	61,0	**1 436,-**
531409P	1600x700x(H)850	400x500x(H)250	65,0	**1 519,-**
531410P	1800x700x(H)850	400x500x(H)250	69,0	**1 605,-**



531401L

CABINET ON THE LEFT SIDE

code	dimensions (mm)	chamber dimensions (mm)	kg	€
531401L	1000x600x(H)850	400x400x(H)250	46,0	**1 161,-**
531402L	1200x600x(H)850	400x400x(H)250	49,0	**1 232,-**
531403L	1400x600x(H)850	400x400x(H)250	54,0	**1 305,-**
531404L	1600x600x(H)850	400x400x(H)250	57,0	**1 379,-**
531405L	1800x600x(H)850	400x400x(H)250	61,0	**1 454,-**
531406L	1000x700x(H)850	400x500x(H)250	53,0	**1 275,-**
531407L	1200x700x(H)850	400x500x(H)250	57,0	**1 357,-**
531408L	1400x700x(H)850	400x500x(H)250	61,0	**1 436,-**
531409L	1600x700x(H)850	400x500x(H)250	65,0	**1 519,-**
531410L	1800x700x(H)850	400x500x(H)250	69,0	**1 605,-**

SINGLE-BOWL SINK WITH CABINET WITH HINGED DOOR



531501

Sink made of AISI 304 stainless steel (DIN 1.4301).
Rear wall with 50 mm high rim.
Hinged door.
Drain hole: 1 1/2”.
Two depths: 600 or 700 mm.

CABINET ON THE RIGHT-HAND SIDE

code	dimensions (mm)	chamber dimensions (mm)	kg	€
531501	600x600x(H)850	400x400x(H)250	27,0	**886,-**
531502	600x700x(H)850	400x500x(H)250	29,0	**981,-**

DOUBLE-CHAMBER SINK WITH SHELF AND DRAWERS

Sink made of AISI 304 stainless steel (DIN 1.4301).
Rear wall with a 50 mm high rim.
Drawer width 400 mm.
Drain hole: 1 1/2”.

CABINET WITH TWO DRAWERS, ON THE RIGHT-HAND SIDE

code	dimensions (mm)	chamber dimensions (mm)	kg	€
531601P	1600x600x(H)850	400x400x(H)250	60,0	2 012,-
531602P	1800x600x(H)850	400x400x(H)250	64,0	2 094,-
531603P	2000x600x(H)850	400x400x(H)250	68,0	2 151,-
531604P	1600x700x(H)850	400x500x(H)250	69,0	2 234,-
531605P	1800x700x(H)850	400x500x(H)250	73,0	2 326,-
531606P	2000x700x(H)850	400x500x(H)250	77,0	2 387,-


531601P

CABINET WITH TWO DRAWERS, ON THE LEFT SIDE

code	dimensions (mm)	chamber dimensions (mm)	kg	€
531601L	1600x600x(H)850	400x400x(H)250	60,0	2 012,-
531602L	1800x600x(H)850	400x400x(H)250	64,0	2 094,-
531603L	2000x600x(H)850	400x400x(H)250	68,0	2 151,-
531604L	1600x700x(H)850	400x500x(H)250	69,0	2 234,-
531605L	1800x700x(H)850	400x500x(H)250	73,0	2 326,-
531606L	2000x700x(H)850	400x500x(H)250	77,0	2 387,-


531601L

CABINET WITH THREE DRAWERS, ON THE RIGHT SIDE

code	dimensions (mm)	chamber dimensions (mm)	kg	€
531607P	1600x600x(H)850	400x400x(H)250	60,0	2 148,-
531608P	1800x600x(H)850	400x400x(H)250	64,0	2 230,-
531609P	2000x600x(H)850	400x400x(H)250	68,0	2 287,-
531610P	1600x700x(H)850	400x500x(H)250	69,0	2 386,-
531611P	1800x700x(H)850	400x500x(H)250	73,0	2 478,-
531612P	2000x700x(H)850	400x500x(H)250	77,0	2 539,-


531607P

CABINET WITH THREE DRAWERS, ON THE LEFT SIDE

code	dimensions (mm)	chamber dimensions (mm)	kg	€
531607L	1600x600x(H)850	400x400x(H)250	60,0	2 148,-
531608L	1800x600x(H)850	400x400x(H)250	64,0	2 230,-
531609L	2000x600x(H)850	400x400x(H)250	68,0	2 287,-
531610L	1600x700x(H)850	400x500x(H)250	69,0	2 386,-
531611L	1800x700x(H)850	400x500x(H)250	73,0	2 478,-
531612L	2000x700x(H)850	400x500x(H)250	77,0	2 539,-


531607L

DOUBLE-CHAMBER SINK WITH SHELF AND CABINET WITH HINGED DOOR

Sink made of AISI 304 stainless steel (DIN 1.4301).
Rear wall with a 50 mm high rim.
Hinged door.
Drain hole: 1 1/2”.
Two depths: 600 or 700 mm.



531701P

CABINET ON THE RIGHT-HAND SIDE

code	dimensions (mm)	chamber dimensions (mm)	kg	€
531701P	1600x600x(H)850	400x400x(H)250	52,0	**1 672,-**
531702P	1800x600x(H)850	400x400x(H)250	56,0	**1 747,-**
531703P	2000x600x(H)850	400x400x(H)250	59,0	**1 821,-**
531704P	1600x700x(H)850	400x500x(H)250	57,0	**1 858,-**
531705P	1800x700x(H)850	400x500x(H)250	62,0	**1 944,-**
531706P	2000x700x(H)850	400x500x(H)250	66,0	**2 025,-**



531701L

CABINET ON THE LEFT SIDE

code	dimensions (mm)	chamber dimensions (mm)	kg	€
531701L	1600x600x(H)850	400x400x(H)250	52,0	**1 672,-**
531702L	1800x600x(H)850	400x400x(H)250	56,0	**1 747,-**
531703L	2000x600x(H)850	400x400x(H)250	59,0	**1 821,-**
531704L	1600x700x(H)850	400x500x(H)250	57,0	**1 858,-**
531705L	1800x700x(H)850	400x500x(H)250	62,0	**1 944,-**
531706L	2000x700x(H)850	400x500x(H)250	66,0	**2 025,-**

BASIN FOR WASHING BASKETS AND GLOVES

MYCIE MYCIE

A basin for washing baskets, gloves and small work equipment, which supports the maintenance of the highest hygiene standards in industrial, food and laboratory environments.
Equipped with a water pressure gun, it enables:
• thorough and quick cleaning,
• reduced water and detergent consumption,
• easy operation and maintenance.

Made of AISI 304 stainless steel, the basin is:
• resistant to chemicals,
• durable and hygienic,
• easy to keep clean.
It is a safe and economical solution for everyday use – ideal wherever the cleanliness of equipment and accessories has a direct impact on the quality and safety of work.



551201



551202

Technical parameters	
Material	AISI 304 stainless steel (DIN 1.4301)
Water connection (hot)	1/2”
Drain	ø50 mm (PCV)
Air connection	1/2”
Air pressure	6–20 bar

code	type	dimensions (mm)	kg	€
551201	wall-mounted	700x500x(H)900	30,0	**1 447,-**
551202	free-standing	700x500x(H)1500	34,5	**1 518,-**

SINK TAP

Made of stainless steel.
Single hole.
Swivel spout.
Connection hoses: 1/2”.
Required hole in the table: ø 30 mm.
Flow adjustment via valves.
Reach: 250 mm.

code	€
540101	**143,-**


540101

SINK TAP WITH LONG LEVER

Made of stainless steel.
Single-hole.
Connection hoses: 3/8”.
Long handle for temperature control.
Required hole in the table: ø 35 mm.
Projection: 215 mm.

code	€
540102	**164,-**


540102

TAP WITH PULL OUT RINSER

Single-hole, upright mixer tap.
Shower resistant to high water pressure.
Plastic shower cover.
Adjustable column bracket.
Wall bracket can be shortened.
Connection hoses: ø1/2”.
Max. water flow: 17 l/min at 4 bar pressure.
Required table hole: ø30 mm.
Spout projection: 280 mm.

code		kg	€
540501	spray device – gastro with spout	7,1	**434,-**
540301	spray gun	0,7	**137,-**


540501

SPRAY GUN

Spray gun made of brass and plastic.
Water connection: 1/2”.
Max. water temperature: 80°C.

code	dimensions (mm)	kg	€
540201	200x200	0,87	**87,-**


540201

WASHING STATION



541101

The hanger structure and plate are made of AISI 304 (DIN 1.4301) stainless steel.
Wall mounting.
Hose made of food-grade plastic, max. temperature: 70°C, max. pressure: 20 bar, stainless steel connection: 3/4".

code		distance from wall (mm)	length (m)	dimensions (mm)	kg	€
541101	hanger	100			1,0	**127,-**
541102	hanger	200			2,0	**142,-**
541103	hose		15		3,8	**570,-**
541104	hose		20		5,1	**708,-**
541105	panel			600x600	4,8	**141,-**

GASTRO APPLIANCE SPRAY SET



541401

Chrome-plated spray gun.
Stainless steel water supply hose.
Counterweight attached to the ceiling.

code		kg	€
541401	2 m – stainless steel hose, with counterweight	1,4	**562,-**
541402	2 m – stainless steel hose, without counterweight	1,0	**307,-**
541301	counterweight	0,4	**195,-**

SELF-REELING HOSE

541501
541502





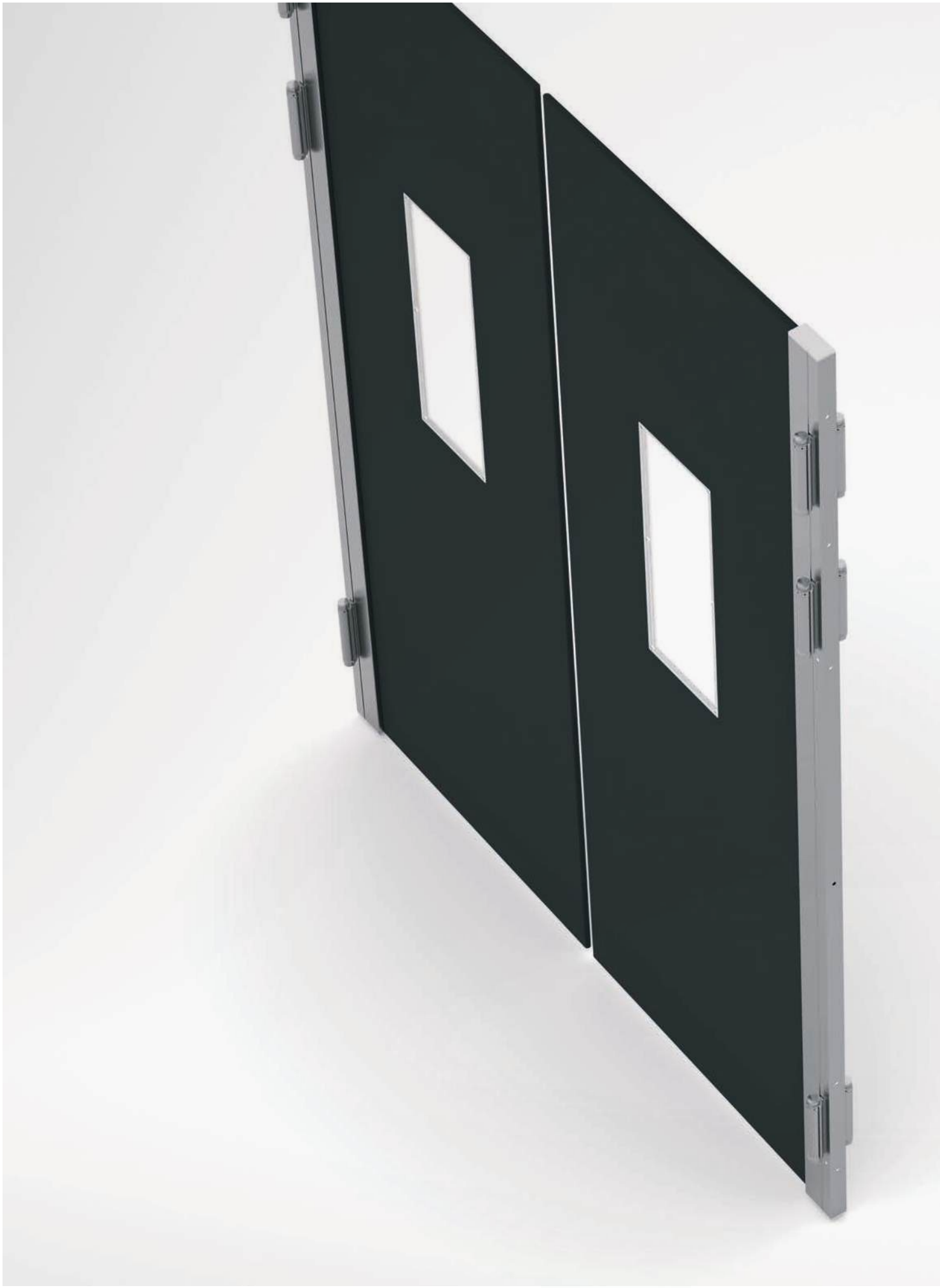
541503
541504

Stainless steel reel construction.
Water connection: 1/2" or 3/4" (541503 and 541504).
Spray gun connection: 1/2" or 3/4" (541503 and 541504).
Max. water temperature: 70°C.
Compatible with spray gun 540201.
Max. pressure: 8.5 bar or 20 bar (541503 and 541504).

code			kg	€
541501	closed design	15	18,0	**2 159,-**
541502	closed construction	10	14,5	**1 569,-**
541503	open design	15	22,2	**2 220,-**
541504	open design	20	24,5	**1 999,-**







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Stainless steel and plastic doors

STANDARD STAINLESS STEEL HINGED DOORS, SINGLE DOOR

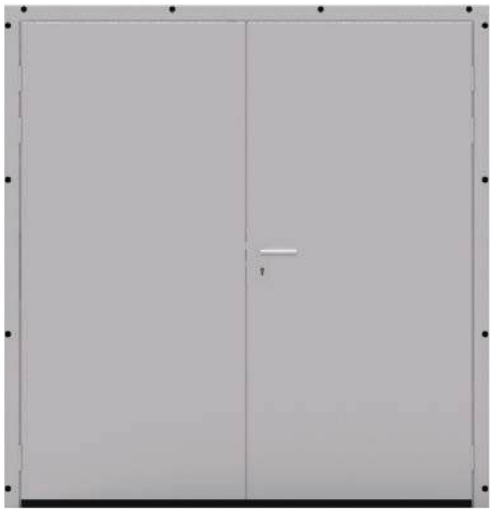


Door and frame made of AISI 304 stainless steel (DIN 1.4301).
Hinges, handle – stainless steel AISI 304 (DIN 1.4301).
Lock with stainless steel faceplate.
Door thickness: 40 mm.
Door leaf filling: PUR foam.
Dimensions according to order.
Max. height: 2800 mm, max. door leaf width: 1300 mm.

code	opening side	€
710101P	right	**1 207,-**
710101L	left	**1 207,-**

The price of the door and frame is calculated individually depending on the thickness and type of wall.
The price quoted applies only to the door leaf – 900x2000 mm.

STANDARD STAINLESS STEEL, DOUBLE SWING DOORS



Door and frame made of AISI 304 (DIN 1.4301) stainless steel.
Hinges, handle – stainless steel AISI 304 (DIN 1.4301).
Lock with stainless steel faceplate.
Door thickness: 40 mm.
Door leaf filling: PUR foam.
Dimensions according to order.
Max. height: 2800 mm, max. door leaf width: 1300 mm.

code	opening side	€
710201P	right	**2 759,-**
710201L	left	**2 759,-**

The price of the door and frame is calculated individually depending on the thickness and type of wall.
The price quoted applies only to door leaves – 1500x2000 mm.

SINGLE STAINLESS STEEL REFRIGERATION DOORS

The doors are made of AISI 304 stainless steel (DIN 1.4301).
Door leaf filling: PUR foam.
Stainless steel hinges with lift.
Stainless steel lock with emergency exit and patent insert on the warm side (80 mm door).
Dimensions according to order.
Max. height: 2800 mm, max. door leaf width: 1300 mm.

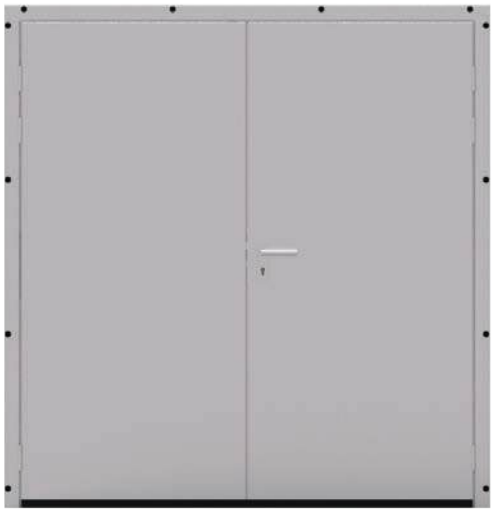


code	opening side	thickness (mm)	€
720101P	right	60	**1 760,-**
720101L	left	60	**1 760,-**
720102P	right	80	**1 914,-**
720102L	left	80	**1 914,-**

The price of the door and frame is calculated individually depending on the thickness and type of wall.
The price quoted applies only to the door leaf – 900x2000 mm.

STAINLESS STEEL DOUBLE REFRIGERATION DOORS

Doors made of AISI 304 (DIN 1.4301) stainless steel.
Door leaf filling: PUR foam.
Stainless steel hinges with lift.
Stainless steel lock with emergency exit and patent insert on the warm side (80 mm door).
Dimensions according to order.
Max. height: 2800 mm, max. door leaf width: 1300 mm.



code	opening side	thickness (mm)	€
720201P	right	60	**3 799,-**
720201L	left	60	**3 799,-**
720202P	right	80	**4 042,-**
720202L	left	80	**4 042,-**

The price of the door and frame is calculated individually depending on the thickness and type of wall.
The price quoted applies only to door leaves – 1500x2000 mm.

SINGLE STAINLESS STEEL FREEZER DOORS



Doors made of AISI 304 stainless steel (DIN 1.4301).
Door leaf filling: PUR foam.
Stainless steel hinges with lift.
Stainless steel lock with emergency exit and patent insert on the warm side.
Electrically heated door frame and threshold: 230 V, 25 W/mb or 50 W/mb.
Dimensions according to order.

code	opening side	€
720301P	right	**2 667,-**
720301L	left	**2 667,-**
720302P	right	**2 710,-**
720302L	left	**2 710,-**

The price of the door and frame is calculated individually depending on the thickness and type of wall.
The price quoted applies only to the door leaf – 900x2000 mm.

STAINLESS STEEL SWING DOORS



Doors made of AISI 304 (DIN 1.4301) stainless steel.
AISI 304 (DIN 1.4301) stainless steel swing hinges.
Round window: ø350 mm.
Door thickness: 22 mm.
Dimensions according to order.
Max. height: 2900 mm, max. door leaf width: 1400 mm.

code	opening side	type	€
730101P	right	single	**1 554,-**
730101L	left	single	**1 554,-**
730102P	right	double	**3 218,-**
730102L	left	double	**3 218,-**

The price of the door and frame is calculated individually depending on the thickness and type of wall.
The price quoted applies only to the door leaf – 900x2000 mm.

SWING DOORS MADE OF RIGID PLASTIC

The door is made of 15 mm thick PE plastic board.
Stainless steel swing hinges 1.4301.
Dimensions: as ordered.
Max. height: 3000 mm, max. door leaf width: 1500 mm.
Colours: green, blue, white, brick red, yellow, black.

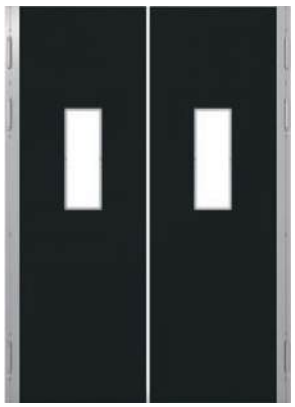
Options:
- oval window – 350x600 mm
- round window d = 350 mm, window surface flush with the surface of the sash, without a seal

code	opening side	type	window type	€
730201P/OV	right	single	oval	**1 661,-**
730201P/OK	right	single	round	**1 661,-**
730201L/OV	left	single	oval	**1 661,-**
730201L/OK	left	single	round	**1 661,-**
730202/OV		double	oval	**3 321,-**
730202/OK		double	round	**3 321,-**

The price of the door and frame is calculated individually depending on the thickness and type of wall.
The price quoted applies only to the door leaf: single – 900x2000 mm, double – 1500x2000 mm.


730201/OV


730201/OK



LIGHTWEIGHT SWING DOORS MADE OF RIGID PLASTIC

Doors made of 15 mm thick PE plastic sheet.
Aluminium and plastic swing hinges.
Dimensions: as ordered.
Max. height: 2500 mm, max. door leaf width: 1400 mm.
Colours: green, blue, white, brick red, yellow, black.

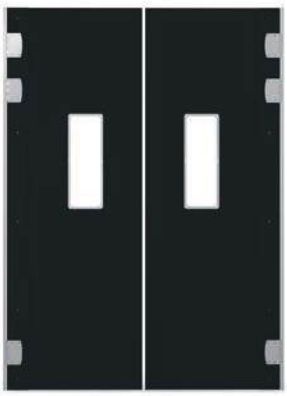
Options:
- oval window – 350x600 mm
- round window d = 350 mm, window surface flush with the leaf surface, without a seal

code	opening side	type	window type	€
730401P/OV	right	single	oval	**1 452,-**
730401P/OK	right	single	round	**1 452,-**
730401L/OV	left	single	oval	**1 452,-**
730401L/OK	left	single	round	**1 452,-**
730402/OV		double	oval	**2 905,-**
730402/OK		double	round	**2 905,-**

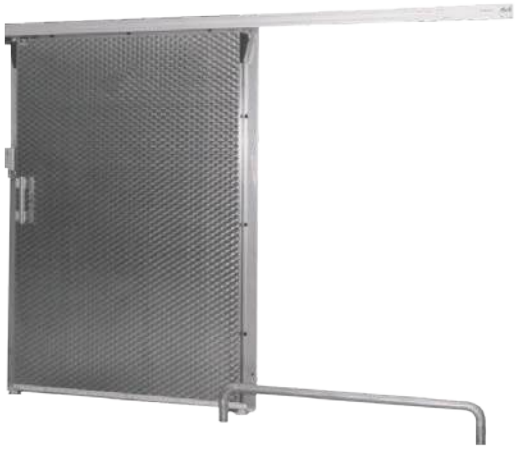
The price of the door and frame is calculated individually depending on the thickness and type of wall.
The price quoted applies only to the door leaf: single – 900x2000 mm, double – 1500x2000 mm.


730401/OV


730401/OK


730402

LIGHTWEIGHT STAINLESS STEEL SLIDING DOORS



AISI 304 (DIN 1.4301) stainless steel roller beam.
AISI 304 (DIN 1.4301) stainless steel door envelope.
Door filling: PUR foam.
Single perimeter seal. Internal and external handle.

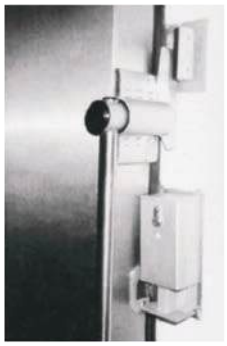
Optional extras:
– patent lock
– patent lock with safety lock
– lever – external push bar
– lever – internal repeller
– double perimeter seal

code	opening side	stainless steel envelope (mm)	€
740101P	right	50	**4 201,-**
740101L	left	50	**4 201,-**
740101P	right	60	**4 201,-**
740101L	left	60	**4 201,-**

The price of the door and frame is calculated individually depending on the thickness and type of wall.
The price quoted applies only to the door leaf – 900x2000 mm.

STAINLESS STEEL SLIDING DOORS FOR REFRIGERATION AND FREEZING







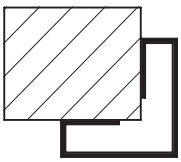
AISI 304 (DIN 1.4301) stainless steel roller bar.
AISI 304 (DIN 1.4301) stainless steel door frame.
Door filling: PUR foam.
Single perimeter seal. Lever – external push bar and internal handle (cassette).
Version for freezers, up to -25°C with heated door frame and threshold.

Optional extras:
– patent lock
– patent lock with safety lock
– lever – internal repeller
– double perimeter seal
– automatic version

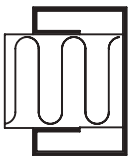
code	opening side	stainless steel envelope (mm)	€
740201P	right	80	**4 829,-**
740201L	left	80	**4 829,-**
740202P	right	100	**5 291,-**
740202L	left	100	**5 291,-**
740203P	right	120	**5 395,-**
740203L	left	120	**5 395,-**

The price of the door and frame is calculated individually depending on the thickness and type of wall.
The price quoted applies only to the door leaf – 900x2000 mm.

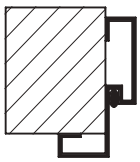
DOOR FRAMES



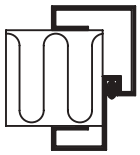
TYPE 01
– AISI 304 stainless steel door frame (DIN 1.4301)
– angle bracket



TYPE 02
– AISI 304 stainless steel door frame (DIN 1.4301)
– channel section covering



TYPE 03
– stainless steel door frame AISI 304 (DIN 1.4301)
– angle profile with seal



TYPE 04
– stainless steel door frame AISI 304 (DIN 1.4301)
– channel section with seal

TYPE OF SHEET METAL FINISH



ground sheet metal



patterned sheet metal

STAINLESS STEEL RAILING



750103

Barrier made of AISI 304 (DIN 1.4301) stainless steel.
Height: 900 mm.

code	type (mm)	length (mm)	weight (kg)	€
750101-48,3	ø48,3	1100	7	**289,-**
750102-48,3	ø48,3	1200	7,5	**300,-**
750103-48,3	ø48,3	1400	8	**324,-**
750104-48,3	ø48,3	1700	9,5	**359,-**
750101-60,3	ø60,3	1100	14,0	**312,-**
750102-60,3	ø60,3	1200	15,0	**340,-**
750103-60,3	ø60,3	1400	16,0	**370,-**
750104-60,3	ø60,3	1700	18,0	**413,-**
750101-76,1	ø76,1	1100	18,0	**364,-**
750102-76,1	ø76,1	1200	19,0	**396,-**
750103-76,1	ø76,1	1400	21,0	**428,-**
750104-76,1	ø76,1	1700	23,0	**477,-**
750101-88,9	ø88,9	1100	21,0	**535,-**
750102-88,9	ø88,9	1200	22,0	**587,-**
750103-88,9	ø88,9	1400	24,0	**640,-**
750104-88,9	ø88,9	1700	27,0	**718,-**

STAINLESS STEEL POST



750201

Post made of AISI 304 stainless steel (DIN 1.4301).
Height: 900 mm.

code	pipe diameter (mm)	weight (kg)	€
750201	ø60,3	3,0	**79,-**
750202	ø76,1	4,0	**89,-**
750203	ø88,9	4,5	**135,-**
750204	ø48,3	2,0	**66,-**

FLOOR BUMPER



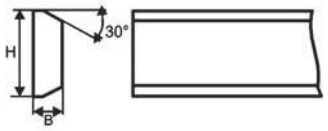
750301

Bumper made of AISI 304 stainless steel pipe (DIN 1.4301).
Mounting: to the floor.
Length: as ordered.
Height: 220 mm.

code	pipe diameter (mm)	weight (kg)	€
750301	ø48,3	3,0	**97,-**
750302	ø60,3	4,0	**100,-**

WALL BUMPER STRIP

Material: plastic.
Colours: white, granite, green, blue, brick red, yellow.





code	profil	dimensions (mm)	weight (kg)	€
750401	A1	2000x100x15	2,7	**42,-**
750402	A2	2000x150x15	4,1	**62,-**
750403	A3	2000x150x20	6,0	**80,-**
750404	A4	2000x200x20	7,4	**106,-**

STAINLESS STEEL PROTECTIVE CORNER

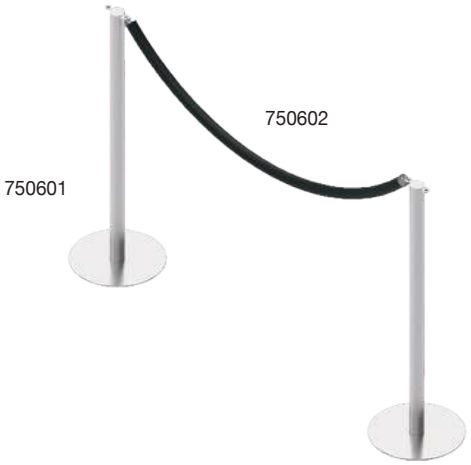
Corner made of AISI 304 stainless steel (DIN 1.4301).
Height: 220 mm.
Mounted to the floor or wall.


750501

code	pipe diameter (mm)	weight (kg)	€
750501	ø48,3	2,5	**82,-**

STAINLESS STEEL POST WITH CORD

The post is made of AISI 304 (DIN 1.4301) stainless steel.
Post height: 900 mm.
Tube diameter: 30 mm.
Cord length: 1500 mm.



code		weight (kg)	€
750601	post	8,0	**146,-**
750602	cord	0,3	**13,-**

MAINTENANCE AND CLEANING OF STAINLESS STEEL

1. INTRODUCTION

Our products are made of 304 grade stainless steel.
304 stainless steel is an austenitic chromium-nickel steel with low carbon content. It is used, among others, in food and chemical industry equipment. It is resistant to corrosion in atmospheric environments, natural water, alkaline solutions, and some organic and inorganic acids.
Chemical composition of 304 stainless steel:
C < 0,03%;
Si < 1,0%;
Mn < 2,0%;
P < 0,045%;
S < 0,015%;
N < 0,011%;
Cr = 18,0%-20,0%;
Ni = 10,0%-12,0%

2. PASSIVE LAYER

In stainless steels, oxygen reacts with the chromium atoms contained in the steel. Chromium and oxygen atoms form a layer of chromium oxide, which provides natural protection against corrosion. The phenomenon described above is called surface passivation, hence the protective layer formed as a result is called a passive layer.

3. CORROSION

Despite the formation of a passive layer on the surface of stainless steel, there are cases of corrosion caused by factors such as:

- the effects of hydrochloric acid and chlorine,
- lack of ongoing maintenance, which causes strong acid solutions to form on the steel walls (the water evaporates and only the acid solution remains),
- an environment more aggressive than that for which the steel grade is intended,
- contamination during assembly and production (lime, cement, foreign metal inclusions resulting from the use of angle grinders nearby or the use of unsuitable assembly tools),
- contact with ordinary carbon steel (scratches with black steel during transport or storage),
- insufficient ventilation of rooms or even its absence in aggressive environments (there must always be air flow in ventilation ducts).

The symptoms of corrosion in stainless steels vary. It can be observed that corrosion usually occurs on all kinds of internal metal inhomogeneities (non-metallic inclusions, segregations, deformations) and external ones (edges, scratches, dents, scale residues, deposits, etc.). On the other hand, smooth and homogeneous surfaces are much more resistant to corrosion. That is why proper etching and passivation of surfaces is so important.
The mechanism of destruction and the type of corrosion depend on the specific environment and the type of steel exposed to it. Depending on the environment and the type of stainless steel, the following types of corrosion may occur:

- surface (uniform),
- pitting,
- intergranular,
- stress,
- crevice corrosion.

The most common type of corrosion caused by improper maintenance of stainless steel, or more specifically by the use of chlorinated cleaning agents, is pitting corrosion.

Pitting corrosion is a form of localised environmental attack, resulting in localised defects – pits – in the material. It is caused by galvanic cells forming between the passivated surface of the steel and clearly localised areas without passivation. Oxygen or oxidising substances in the cathode zone (passivated) of the cell are necessary for pitting corrosion to occur. In their absence, the cathode zones polarise and the cell ceases to function.
The solutions that most commonly cause pitting corrosion in stainless steels are chloride solutions. In the case of this type of corrosion, the condition of the steel surface is very important. The smoother and cleaner the surface, the lower the intensity of the corrosion in question.
It is difficult to assess the quality of the effects of this type of corrosion, as even a slight loss of mass can cause very serious damage. It has been accepted that certain indicators can be the average number of pits per unit area and their maximum depth.

4. MAINTENANCE AND CLEANING

When using stainless steel furniture and appliances, care should be taken to preserve the chromium oxide layer on the steel surface. Compounds used in catering that damage the passive layer (chromium oxide) include compounds containing chlorides – salt, disinfectants and acids (water from sauerkraut, cucumbers, acidic juices, vinegar, etc.). The best agent for neutralising the effects of chlorides and weak acids is water.
Of course, every material needs to be kept clean. Stainless steel is no exception to this rule, and every user must be aware of the need for regular cleaning and maintenance of stainless steel products.
Cleaning should remove dirt and deposits which, if left on the stainless steel surface for too long, can cause corrosion and tarnishing. In heavily contaminated or aggressive environments (coastal areas, rooms with high humidity and temperature, rooms requiring frequent use of disinfectants, especially those containing chlorine compounds), cleaning should be performed more frequently.
The frequency of cleaning should be determined empirically. To prevent damage to the surface of stainless steel appliances due to improper use, please follow these recommendations:

- Do not use the following for cleaning: agents containing chlorides and bleach, and under no circumstances silver cleaning agents.
- Do not use steel wool, sandpaper, rough scourers, scouring powders, grinding and polishing powders, etc., as they will scratch the surfaces.
- Do not use steel scouring pads or wire brushes, as they may leave carbon steel deposits on the surface, which will cause the material to rust.
- The first discolourations and dust appearing during the use of the material can be easily removed with a regular cloth, suede leather or, for larger stains, a nylon sponge.
- If iron particles appear on stainless steel elements, for example during installation, they should be removed immediately. Such particles will eventually rust themselves and, as a result, may break off the passive layer protecting the stainless steel, which will lead to rusting.
  Such deposits should be removed mechanically or with stainless steel cleaning agents.
- If pitting appears on the element, it is necessary to etch it with acid or use mechanical methods.
- Local discolouration, grease marks – if they are small, ordinary soapy water is sufficient to remove them. For larger stains, use a suitable stainless steel cleaning and maintenance product.
- You can use stainless steel cleaning products and alcohol-based products for cleaning – they do not affect the anti-corrosive properties of stainless steel.
- After cleaning, it is always advisable to polish with a dry cloth.

The table below shows the most common types of contamination and how to deal with them:

Types of stains	Cleaning agents
Fingerprints	Soapy water or detergent Chloride-free glass cleaners
Limescale	Descaling acid and water solution
Oils and greases	Alcohol-based agents (only with methylated spirits, isopropyl alcohol) Solvents, e.g. acetone Chrome cleaner
Paints	Paint strippers based on alkali compounds or solvents
Cement and mortar	Solution containing a small amount of phosphoric acid, followed by water
Iron particles from tools or contact with structural steel	At an early stage – mechanically In the event of pitting – etching and passivation pastes

The frequency of cleaning stainless steel elements is a very individual matter – it all depends on the degree of use and the degree of soiling. It should be done at intervals that minimise the risk of rusting of stainless steel elements. It is recommended to clean every 12 months for light soiling and every 6 months for heavy soiling.

5. HEALTH AND SAFETY RULES

Before cleaning, it is essential to read the safety data sheets for the cleaning products used and follow the manufacturer's recommendations. Personal protective equipment must be used, good ventilation must be ensured and attention must be paid to fire hazards.

CERTIFICATES



NARODOWY INSTYTUT ZDROWIA PUBLICZNEGO PZH
– Państwowy Instytut Badawczy
NATIONAL INSTITUTE OF PUBLIC HEALTH NIH – National Research Institute
ZAKŁAD BEZPIECZEŃSTWA ŻYWNOŚCI
DEPARTMENT OF FOOD SAFETY

ŚWIADECTWO JAKOŚCI ZDROWOTNEJ
CERTIFICATE OF HEALTH QUALITY

F.FB.60411.203.2023

Niniejszym zaświadcza się, że niżej wymieniony wyrób o zadeklarowanym przez producenta składzie, wykorzystywany zgodnie z przeznaczeniem, nie stanowi zagrożenia dla zdrowia człowieka

This is to certify that the below named product, having composition as declared by the manufacturer does not pose hazard to human health when used according to its purpose

Wyrób/Product: 1. Stoły:
- stoły gładkie: 10- 11-
- stoły robocze specjalne: 1304- (bez pojemników GN); 1306-; 1312- ; 1313-; 1315-; 1318-; 1320-; 1321-;
2. Meble do degustacji: 1328-

Zawierający/Containing: stal nierdzewna gat. 1.4301 wg DIN (blaty, półki)

Przeznaczony do/Destined for: stosowania w zakładach przemysłu spożywczego, supermarketach

Wytwórca/Manufacturer: AWE POLAND Sp. z o.o.
85-749 Bydgoszcz, ul. Inwalidów 3

Niniejszy dokument wydano dla/This certificate was issued to: AWE POLAND Sp. z o.o.
85-749 Bydgoszcz, ul. Inwalidów 3

Niniejsze świadectwo może być zmienione lub unieważnione po przedstawieniu odpowiednich dowodów przez zainteresowane strony. Świadectwo traci ważność w przypadku wprowadzenia zmian w składzie wyrobu lub technologii jego produkcji. Świadectwo nie dotyczy cech użytkowych wyrobu ani spełniania przez niego wymogów bhp.

This certificate may be corrected or cancelled after appropriate evidence is presented by any party. Any change in composition of the above mentioned product or in its manufacturing technology cancels this certificate. This certificate does not concern functional and work safety characteristics of the product.

Data wystawienia świadectwa: 2023-10-30
/Date of issue/
Świadectwo ważne do: 2026-10-30
/This certificate is valid until/

KIEROWNIK
Zakładu Bezpieczeństwa Żywności

Zakład Bezpieczeństwa Żywności NIZP PZH – PIB / Department of Food Safety NIPH NIH – NRI
ul. Chocimska 24, 00-791 Warszawa / Chocimska 24, 00-791 Warsaw, Poland
e-mail: sekr.zbzy@pzh.gov.pl, tel.: +48 22 542 13 14



NARODOWY INSTYTUT ZDROWIA PUBLICZNEGO PZH
– Państwowy Instytut Badawczy
NATIONAL INSTITUTE OF PUBLIC HEALTH NIH – National Research Institute
ZAKŁAD BEZPIECZEŃSTWA ŻYWNOŚCI
DEPARTMENT OF FOOD SAFETY

ŚWIADECTWO JAKOŚCI ZDROWOTNEJ
CERTIFICATE OF HEALTH QUALITY

F.FB.60411.222.2023

Niniejszym zaświadcza się, że niżej wymieniony wyrób o zadeklarowanym przez producenta składzie, wykorzystywany zgodnie z przeznaczeniem, nie stanowi zagrożenia dla zdrowia człowieka

This is to certify that the below named product, having composition as declared by the manufacturer does not pose hazard to human health when used according to its purpose

Wyrób/Product: 1. Regały nierdzewne 21-
2. Półki 23 -

Zawierający/Containing: stal nierdzewna gat. 1.4301 wg DIN

Przeznaczony do/Destined for: stosowania w zakładach przemysłu spożywczego, supermarketach

Wytwórca/Manufacturer: AWE POLAND Sp. z o.o.
85-749 Bydgoszcz, ul. Inwalidów 3

Niniejszy dokument wydano dla/This certificate was issued to: AWE POLAND Sp. z o.o.
85-749 Bydgoszcz, ul. Inwalidów 3

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Data wystawienia świadectwa: 2023-10-30
/Date of issue/
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KIEROWNIK
Zakładu Bezpieczeństwa Żywności

Zakład Bezpieczeństwa Żywności NIZP PZH – PIB / Department of Food Safety NIPH NIH – NRI
ul. Chocimska 24, 00-791 Warszawa / Chocimska 24, 00-791 Warsaw, Poland
e-mail: sekr.zbzy@pzh.gov.pl, tel.: +48 22 542 13 14



NARODOWY INSTYTUT ZDROWIA PUBLICZNEGO PZH
– Państwowy Instytut Badawczy
NATIONAL INSTITUTE OF PUBLIC HEALTH NIH – National Research Institute
ZAKŁAD BEZPIECZEŃSTWA ŻYWNOŚCI
DEPARTMENT OF FOOD SAFETY

ŚWIADECTWO JAKOŚCI ZDROWOTNEJ
CERTIFICATE OF HEALTH QUALITY

F.FB.60411.223.2023

Niniejszym zaświadcza się, że niżej wymieniony wyrób o zadeklarowanym przez producenta składzie, wykorzystywany zgodnie z przeznaczeniem, nie stanowi zagrożenia dla zdrowia człowieka

This is to certify that the below named product, having composition as declared by the manufacturer does not pose hazard to human health when used according to its purpose

Wyrób/Product: 1. Szafki stojące 31- : z półką; z półką i drzwiami przesuwnymi; z szufladami; szufladami i drzwiami przesuwnymi; szufladami i stołem roboczym; z drzwiami skrzydłowymi; z dwiema lub trzema szufladami i drzwiami na zawiasie
2. Szafki wiszące 32-: z półką; z półką i drzwiami przesuwnymi, z drzwiami skrzydłowymi; apteczki

Zawierający/Containing: stal nierdzewna gat. 1.4301 wg DIN

Przeznaczony do/Destined for: stosowania w zakładach przemysłu spożywczego, supermarketach

Wytwórca/Manufacturer: AWE POLAND Sp. z o.o.
85-749 Bydgoszcz, ul. Inwalidów 3

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DEPARTMENT OF FOOD SAFETY

ŚWIADECTWO JAKOŚCI ZDROWOTNEJ
CERTIFICATE OF HEALTH QUALITY

F.FB.60411.224.2023

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This is to certify that the below named product, having composition as declared by the manufacturer does not pose hazard to human health when used according to its purpose

Wyrób/Product: 1. Szafy magazynowe 33 -: jedno i dwudrzwiowe: z przegrodą i bez przegrody; z drzwiami przesuwnymi
2. Szafy przemysłowe 34-: jednorzędowe; dwurzędowe; na sprzęt; na brudne ubrania
3. Zestawy stanowe 34-: szatni: brudnej i czystej; regały na odzież czystą; ławki

Zawierający/Containing: stal nierdzewna gat. 1.4301 wg DIN

Przeznaczony do/Destined for: stosowania w zakładach przemysłu spożywczego, supermarketach

Wytwórca/Manufacturer: AWE POLAND Sp. z o.o.
85-749 Bydgoszcz, ul. Inwalidów 3

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DEPARTMENT OF FOOD SAFETY

ŚWIADECTWO JAKOŚCI ZDROWOTNEJ
CERTIFICATE OF HEALTH QUALITY

F.FB.60411.225.2023

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Wyrób/Product: 1. Wózki platformowe 41- : gładkie, z profili
2. Wózki do pojemników 42- (bez pojemników)
3. Wózki do farszu, mięsa i wędlin 43- : wózki do farszu i mięsa drobnego; baseny z korkiem; wanny masarskie; wózki: do mięsa lub łoju luskowanego, na tusze mięsne, na elementy mięsne
4. Wózki wędzarnicze 44- : typ: Z; H; wózki na kije do ruszta i kije wędzarnicze; kije wędzarnicze ze stali nierdzewnej
5. Wózki do haków i kuszy 45-
6. Wózki tuszowe 46-: (bez tac i pojemników GN)
7. Wózki specjalne: do mąki – 4701-; do worków na śmieci – 4702-; wózki kelnerskie – 4706-; wózki do ruszta – 4707-; do śmieci – 4708-; pojemniki na śmieci – 4709 – 4712-; kanfiskatory: 4710 - 4711-; stojaki zaciskowe – 4713 -

Zawierający/Containing: stal nierdzewna gat. 1.4301 wg DIN

Przeznaczony do/Destined for: stosowania w zakładach przemysłu spożywczego, supermarketach

Wytwórca/Manufacturer: AWE POLAND Sp. z o.o.
85-749 Bydgoszcz, ul. Inwalidów 3

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ŚWIADECTWO JAKOŚCI ZDROWOTNEJ
CERTIFICATE OF HEALTH QUALITY

F.FB.60411.226.2023

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Wyrób/Product: 1. Umywalki 52- (z wyłączeniem wyrobów 5207-): kolanowe, na fotokomórkę, ECO, monolityczne
2. Pojemniki na ręczniki 5205-; leśny higieniczne 5206-; zestawy sanitarne wolnostojące 5208-; kosze na ręczniki 5209-; dystrybutory środków ochrony 5210-
3. Zlewy higieniczne 53 -
4. Zlewozmywaki 53 -: jednokomorowe: z płytą odkładczą i bez płyty, z półką i szafką lub szafką; dwukomorowe: z płytą odkładczą (jedną i z dwoma płytami) i bez płyty, z półką i szafką
5. Baseny 53 -: specjalne: jednokomorowe i dwukomorowe; gospodarcze

Zawierający/Containing: stal nierdzewna gat. 1.4301 wg DIN

Przeznaczony do/Destined for: stosowania w zakładach przemysłu spożywczego, supermarketach

Wytwórca/Manufacturer: AWE POLAND Sp. z o.o.
85-749 Bydgoszcz, ul. Inwalidów 3

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ŚWIADECTWO JAKOŚCI ZDROWOTNEJ
CERTIFICATE OF HEALTH QUALITY

F.FB.60411.228.2023

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Wyrób/Product: 1. Myjki 55- :
- butów, podeszw, cholewek butów, przechodnie, szerzgowe, fartuchów
- myjki pojemników - tunelowe
2. Mobilne i wolnostojące urządzenia do dezynfekcji i mycia rąk 55-:
3. Słupy sanitarne 55-.
4. Suszarki 55-: do rąk, obuwia
5. Uchylne bramki dostępu 55-
6. Baseny do mycia koszyków i rękawic 5512 -

Zawierający/Containing: stal nierdzewna gat. 1.4301 wg DIN

Przeznaczony do/Destined for: stosowania w zakładach przemysłu spożywczego, supermarketach

Wytwórca/Manufacturer: AWE POLAND Sp. z o.o.
85-749 Bydgoszcz, ul. Inwalidów 3

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DEPARTMENT OF FOOD SAFETY

ŚWIADECTWO JAKOŚCI ZDROWOTNEJ
CERTIFICATE OF HEALTH QUALITY

F.FB.60411.227.2023

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Wyrób/Product: 1. Pulpity 35-: robocze oraz robocze z szafką
2. Zbiorniki do topienia lodu 5418 -
3. Palety nierdzewne 4801 –

Zawierający/Containing: stal nierdzewna gat. 1.4301 wg DIN

Przeznaczony do/Destined for: stosowania w zakładach przemysłu spożywczego, supermarketach

Wytwórca/Manufacturer: AWE POLAND Sp. z o.o.
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ŚWIADECTWO JAKOŚCI ZDROWOTNEJ
CERTIFICATE OF HEALTH QUALITY

F.FB.60411.230.2023

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This is to certify that the below named product, having composition as declared by the manufacturer does not pose hazard to human health when used according to its purpose

Wyrób/Product: 1. Tace: 6103-; 6104-; 6105-; 6106-
2. Odbojnice 75-
3. Studzienki i kanały odwodnieniowe 56-

Zawierający/Containing: stal nierdzewna gat. 1.4301 wg DIN

Przeznaczony do/Destined for: stosowania w zakładach przemysłu spożywczego, supermarketach

Wytwórca/Manufacturer: AWE POLAND Sp. z o.o.
85-749 Bydgoszcz, ul. Inwalidów 3

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ŚWIADECTWO JAKOŚCI ZDROWOTNEJ
CERTIFICATE OF HEALTH QUALITY

F.FB.60411.229.2023

Niniejszym zaświadcza się, że niżej wymieniony wyrób o zadeklarowanym przez producenta składzie, wykorzystywany zgodnie z przeznaczeniem, nie stanowi zagrożenia dla zdrowia człowieka

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Wyrób/Product: 1. Drzwi rozwierane zwykłe 71-
2. Drzwi rozwierane chłodnicze i mroźnicze 72-
3. Drzwi wahadłowe 73-
4. Drzwi przesuwne tworzywowe 7305-
5. Drzwi przesuwne nierdzewne 74-

Zawierający/Containing:
- stal nierdzewna gat. 1.4301 wg DIN
- polietylen: Orbilan PE 500, PE1000 firmy Orbilan Kunststoffwerk GmbH, Niemcy (drzwi)

Przeznaczony do/Destined for: stosowania w zakładach przemysłu spożywczego, supermarketach

Wytwórca/Manufacturer: AWE POLAND Sp. z o.o.
85-749 Bydgoszcz, ul. Inwalidów 3

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GENERAL TERMS AND CONDITIONS OF SALE AND DELIVERY

Supplier – AWE POLAND Sp. z o.o.
Ordering Party – an entity that places an order based on this catalogue.
Contractor – a party placing an order with the intention of concluding a separate contract.
The visualisations, drawings and samples presented in the catalogue are for illustrative purposes only. Actual products may differ from those shown in the catalogue. AWE is not responsible for any mistakes or errors in printing. AWE reserves the right to change prices, designs and withdraw products from sale.

1. Scope of validity

1.1 Confirmation of an order is binding for the Ordering Party and will have legal consequences for both parties if, within 3 days of receiving confirmation from AWE, the Ordering Party does not submit any written objections to the confirmation or declare their withdrawal from the order.

1.2 If, within the time limit specified in point 1, the Ordering Party submits reservations, changes or additions to the confirmation, this will be treated as a new order, and the previous one will become invalid.

1.3 All verbal agreements must be confirmed in writing by both parties in order to be valid.

2. Prices and terms of payment

2.1 All prices quoted in the catalogue are net prices, to which the current VAT rate must be added.

2.2 AWE reserves the right to change prices, designs and withdraw products from sale. The information contained in the catalogue does not constitute a commercial offer within the meaning of the law.

2.3 Prices will be presented in detail in each order confirmation.

2.4 Contractors associated with AWE under separate agreements will be granted an additional price discount.

2.5 Payments are due within 14 days of the invoice date, unless other terms and methods of payment are specified in the order confirmation.

2.6 Packaging and transport costs shall be borne by the Ordering Party, unless the parties agree otherwise in a separate agreement.

2.7 Delay in payment for a delivered part of the order may result in the suspension of the entire order and the setting of an additional payment deadline, and after the ineffective expiry of this deadline, AWE may withdraw from the agreement.

3. Delivery times

3.1 The delivery date specified in the order confirmation is binding for both parties, unless it is disputed within the period specified in section 1.1.

4. Force majeure

4.1 In the event of events such as war, epidemic, fire, strike (even illegal) and others that AWE could not have foreseen and had no influence on, the supplier shall not be liable for unfulfilled orders until such obstacles are removed.

5. Guarantee and warranty

5.1 The goods being delivered should be inspected by the Ordering Party upon receipt, and any quality or quantity defects found should be reported in writing within 48 hours of receipt. After this period, the rights under the guarantee and warranty shall expire.

5.2 If, despite exercising due diligence, defects in the item cannot be detected upon receipt, they should be reported immediately after their detection, but no later than one year from the date of receipt.

6. Retention of title

6.1 The goods being delivered or sold remain the property of AWE until full payment has been made. During this time, they may not be seized or pledged to third parties. If such circumstances arise, the supplier must be notified immediately.

6.2 Technical documentation remains the property of AWE; it may not be reproduced or used by third parties.

7. Disputes

7.1 Any disputes arising from agreements with AWE shall be settled by the court competent for the supplier's registered office, and Polish law shall apply.

8. Final provisions

8.1 In matters not covered herein, the provisions of the Polish Civil Code shall apply.

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531310L	139	531605P	141	550204M	15	550801/2F	23	550809/2F	23	551414-AT	40
531310P	139	531606L	141	550301/2F	16	550801+551408	51	550809/P	23	551414	40
531311L	139	531606P	141	550301F	16	550801+551412	51	550809/P+551415	53	551415	41
531311P	139	531607L	141	550302/2F	16	550802	23	550809/P3F	23	551415	41
531312L	139	531607P	141	550302F	16	550802/2F	23	550809+551408	51	551501	26
531312P	139	531608L	141	550302F+551408	50	550802+551408	51	550809+551412	51	551502	26
531313L	139	531608P	141	550302F+551412	50	550802+551412	51	550809+551415	52	551601	26
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531316L	139	531611P	141	550304/2F	16	550804	23	550814/2F	24	551702	26
531316P	139	531612L	141	550304F	16	550804/2F	23	550814+551408	53	551702F+551408	54
531317L	139	531612P	141			550804/P	23	550814+551412	53	551702F+551412	54

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