

THE PROFESSIONAL
TABLETOP COLLECTION

Brighten up the fine dining with the
exclusive collection of Hyperlux Tableware.
Bon Appetit !

THE PROFESSIONAL TABLETOP COLLECTION
STACKABLE BANQUET TRAY



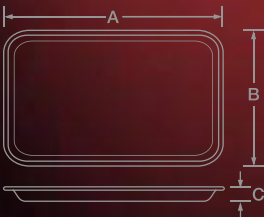
Stackable Banquet Tray

Item	A	B	C	D	E	F (mm)
664BT	148	378	508	570	22	92
665BT	148	425	559	620	24	94
666BT	175	472	610	670	25	95
667BT	175	501	660	720	26	96

- Tray & Platter
- Bread Basket & Bowl
- Tabletop Accessories
- Plate & Dome Cover
- Soup Tureen & Vegetable Bowl
- Candelabra
- Cake / Pastry Stand
- High-tea Stand & Accessories
- Table No. Stand / Buffet Tag
- Glass Condiment Set
- Croissant / Pastry Warmer
- Centerpiece / Seafood Station

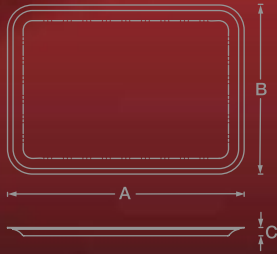
THE PROFESSIONAL TABLETOP COLLECTION

TRAY & PLATTER



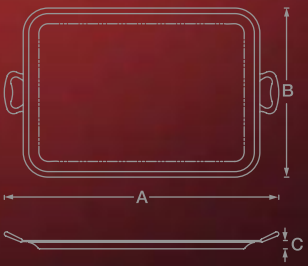
| OBLONG TRAY |

Item	A	B	C (mm)
667	660	501	26
668	770	550	28



| OBLONG TRAY |

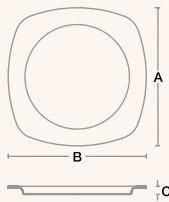
Item	A	B	C (mm)
661	306	254	17
662	385	290	18
663	459	333	21
664	508	378	22
665	559	425	24
666	610	472	25



| OBLONG TRAY W/HANDLE |

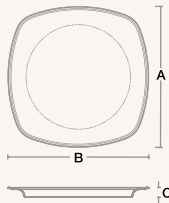
Item	A	B	C (mm)
663H	576	333	21
664H	620	378	22
665H	686	425	24
666H	740	472	25
667H	790	501	26
668H	893	550	28

TRAY & PLATTER



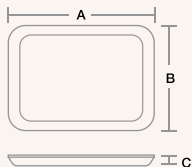
| SQUARE TRAY ROLL EDGE |

Item	A	B	C (mm)
731RE	300	300	17
732RE	368	368	17



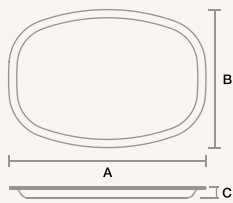
| SQUARE TRAY STRAIGHT EDGE |

Item	A	B	C (mm)
731SE	306	306	20.5
732SE	374	374	20.5



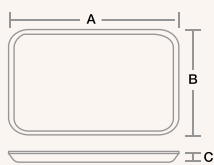
| OBLONG TRAY |

Item	A	B	C (mm)
669	325	265	14



| OBLONG TRAY |

Item	A	B	C (mm)
0-U440	531	370	30

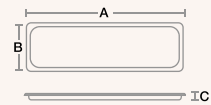


| OBLONG TRAY |

Item	A	B	C (mm)
0-U441	530	325	18
0-U441A	325	265	17

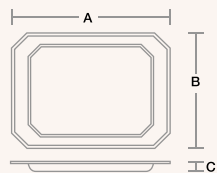


TRAY & PLATTER



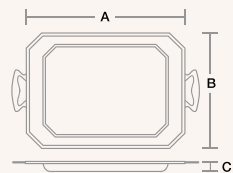
| OBLONG TRAY |

Item	A	B	C (mm)
788-SS42	530	165	21



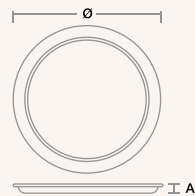
| OCTAGONAL TRAY |

Item	A	B	C (mm)
0-U415	252	197	18
0-U416	310	235	21
0-U417	370	271	21
0-U418	410	312	23
0-U419	461	352	24
0-U420	511	393	25



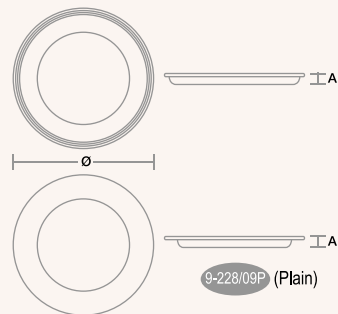
| OCTAGONAL TRAY W/HANDLE |

Item	A	B	C (mm)
0-U419H	461	352	24
0-U420H	511	395	25



| ROUND TRAY |

Item	A	Ø (mm)
9-222	20	321



| SHOW PLATE |

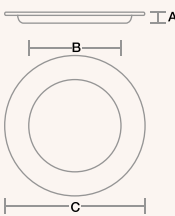
Item	A	Ø (mm)
9-228/07	14	300
9-228/09	14	300
9-228/09P (Plain)	14	300

TRAY & PLATTER



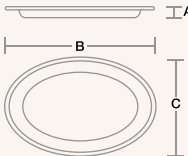
| ROUND TRAY |

Item	A	BØ	CØ (mm)
9-223	18	228	299
0-U305	18	290	368
0-U340	20	330	409



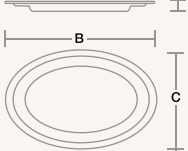
| OVAL PLATTER |

Item	A	B	C (mm)
0-U12	18	312	221
0-U14	20	360	259
0-U16	19	416	301
0-U18	18	465	336
0-U20	21	512	374



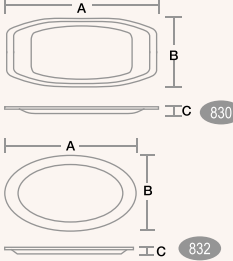
| OVAL PLATTER |

Item	A	B	C (mm)
0-U356	19	316	216
0-U357	19	364	250
0-U358	21	412	282
0-U359	23	460	316



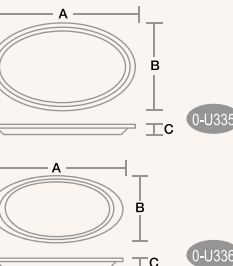
| TRAY |

Item	A	B	C (mm)
830	231	134	10
832	198	120	15

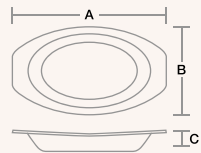


| OVAL TRAY |

Item	A	B	C (mm)
0-U335	268	210	12
0-U336	233	157	12

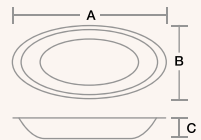


BREAD BASKET & BOWL



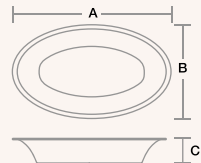
ROLL TRAY

Item	A	B	C (mm)
0-U307M	274	159	37



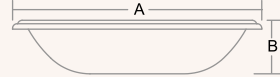
OVAL BREAD TRAY

Item	A	B	C (mm)
0-U322	307	164	50



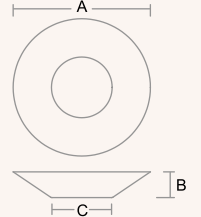
OVAL BREAD TRAY

Item	A	B	C (mm)
774	210	310	44



ROUND BREAD TRAY

Item	AØ	B (mm)
773	219	47



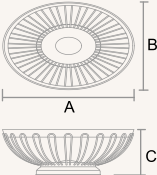
BREAD / SALAD BOWL

Item	AØ	B	C (mm)
0-U423	167	42	62
0-U425	301	57	137

BREAD BASKET & BOWL

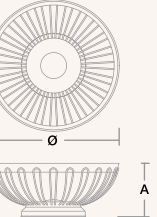


OVAL BREAD BASKET



Item	A	B	C (mm)
ZC922	200	150	65
ZC923	235	190	90
ZC924	273	218	100

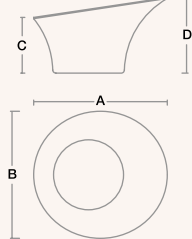
BREAD BASKET



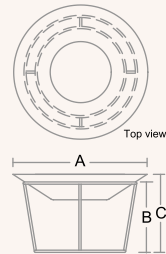
Item	A	Ø (mm)
ZC919	95	255
ZC920	85	205
ZC921	70	175

BREAD / SALAD BOWL

Item	A	B	C	D (mm)
790-14-B	141	134	59	80
790-16-B	168	160	70	95
790-21-B	216	207	93	122
790-26-B	265	254	114	150



TABLETOP ACCESSORIES

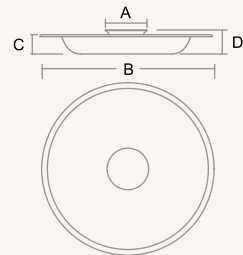


| SEAFOOD / OYSTER STAND |

Item	A	B	C (mm)
0-U425-OY	301	158	175
Item	QTY		
0-U425	1 BOWL		
0-U425-OST	1 STAND		
0-U324	4 SMALL BOWL		
9-222	1 BASE TRAY		

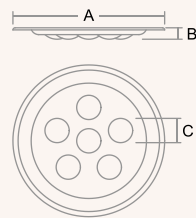
| OYSTER DISH W/SAUCE CUP |

Item	A	B	C	D (mm)
770	73	303	34	42



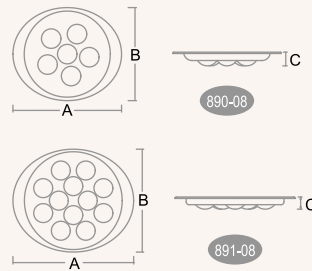
| ESCARGOT DISH |

Item	A	B	C (mm)
771	250	19	40



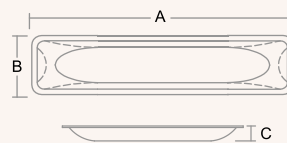
| ESCARGOT DISH |

Item	A	B	C (mm)
890-08	195	167	26
891-08	216	185	22



| TOWEL DISH |

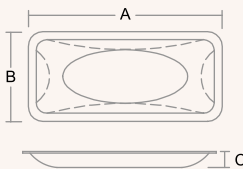
Item	A	B	C (mm)
0-U363	220	60	12



TABLETOP ACCESSORIES

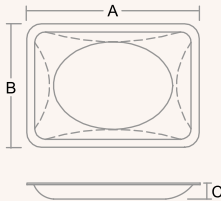
| TOWEL DISH |

Item	A	B	C (mm)
0-U361	145	67	12



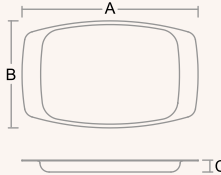
| TOWEL DISH |

Item	A	B	C (mm)
0-U362	130	93	12



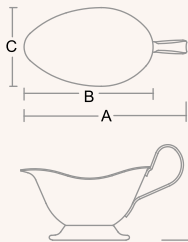
| CASH TRAY |

Item	A	B	C (mm)
0-U360	237	144	15



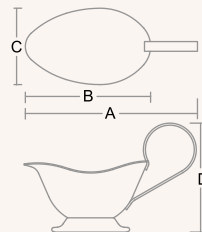
| GRAVY BOAT |

Item	A	B	C	D (mm)	Cap. (L / OZ)
0-U306A	156	123	75	89	0.15 / 5
0-U303A	192	150	88	102	0.30 / 9
0-U315A	225	177	106	117	0.45 / 15

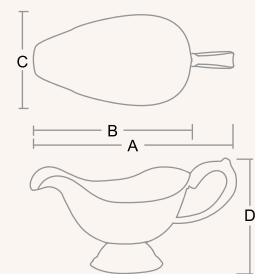


| GRAVY BOAT W/ROUND HANDLE |

Item	A	B	C	D (mm)	Cap. (L / OZ)
0-U306H	169	123	75	107	0.15 / 5
0-U303H	198	150	88	115	0.30 / 9
0-U315H	224	177	106	129	0.45 / 15

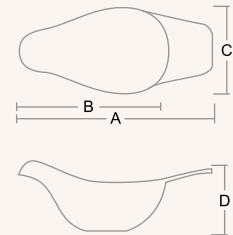


TABLETOP ACCESSORIES



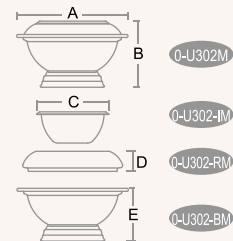
| GRAVY BOAT |

Item	A	B	C	D (mm)	Cap. (L / Oz)
746-04	175	130	80	84	0.15 / 5
746-08	218	165	100	102	0.30 / 9



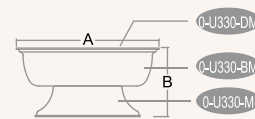
| GRAVY BOAT |

Item	A	B	C	D (mm)	Cap. (L / Oz)
841M	190	154	88	51	0.20 / 7



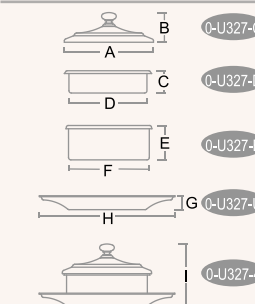
| CAVIAR/SUPREME BOWL STAND |

Item	A	B	C	D	E (mm)
0-U302M	150	89	97	27	71
0-U302-IM					
0-U302-RM					
0-U302-BM					



| UTILITY DISH |

Item	A	B (mm)
0-U330M	128	62
0-U330-BM		
0-U330-DM		



| 4-PC BANQUET BUTTER DISH |

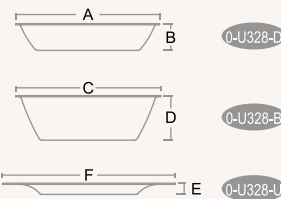
Item	A	B	C	D	E (mm)
0-U327-4	96	32	24	84	38
0-U327-C					
0-U327-D					
0-U327-B					
0-U327-U					
	F	G	H	I (mm)	
	87	15	146	68	

TABLETOP ACCESSORIES



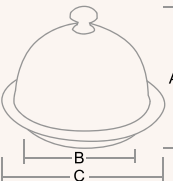
| 3-PC BANQUET BUTTER DISH |

Item	A	B	C	D	E	F (mm)
0-U328	129	24	129	40	10	155
0-U328-D						
0-U328-B						
0-U328-U						



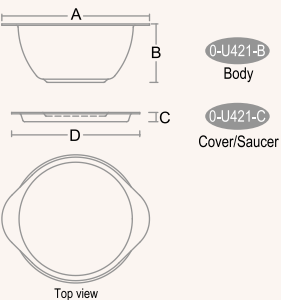
| BUTTER BELL |

Item	A	B	C (mm)
0-U329CE	70	ø73	ø90



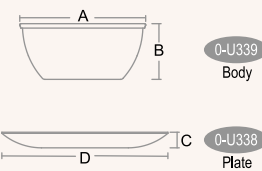
| DOUBLE-WALL SOUP BOWL |

Item	A	B	C	D (mm)
0-U421	159	63	10	138



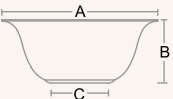
| FINGER BOWL SET |

Item	A	B	C	D (mm)
0-U338/9	112	50	14	149

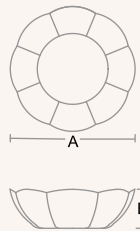


| FINGER / NUT BOWL |

Item	A	B	C (mm)
0-U364PM	136	57	57

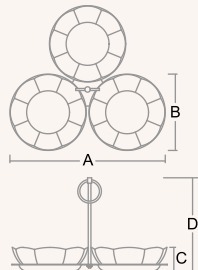


TABLETOP ACCESSORIES



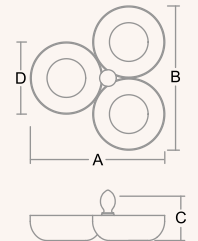
| SCALLOP BOWL |

Item	A	B (mm)
0-U324	112	35



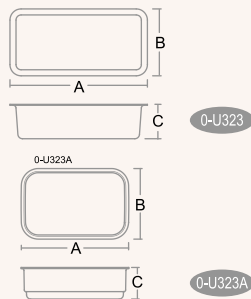
| 2-PC NUT / SALAD DRESSING HOLDER |

Item	A	B	C	D (mm)
0-U348/3	230	113	35	138
0-U348 (Holder) 0-U324 (Scallop Bow)				



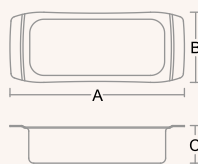
| 3-PC NUT/SALAD DRESSING HOLDER |

Item	A	B	C	D (mm)
745	177	190	58	95



| SUGAR PACKET HOLDER |

Item	A	B	C (mm)
0-U323	148	72	37
0-U323A	116	76	35



| SUGAR PACKET HOLDER |

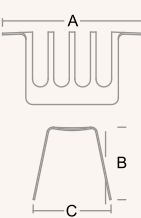
Item	A	B	E (mm)
0-U301M	174	71	40

TABLETOP ACCESSORIES



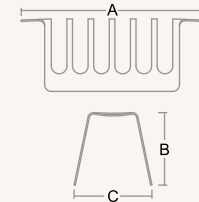
| TOAST RACK 4 - SLICES |

Item	A	B	C (mm)
804ST	123	62	74



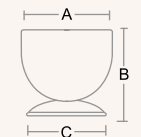
| TOAST RACK - 6 SLICES |

Item	A	B	C (mm)
803ST	163	62	74



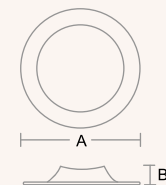
| EGG CUP |

Item	A	B	C (mm)
0-U470E	46	42	40



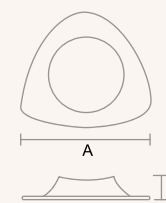
| EGG CUP |

Item	A	B (mm)
802	94	23

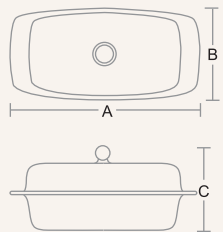


| EGG CUP |

Item	A	B (mm)
802A	101	23

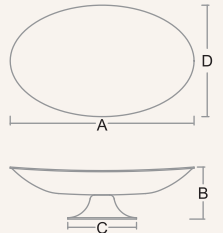


TABLETOP ACCESSORIES



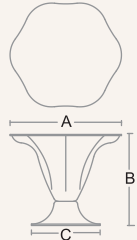
| BUTTER DISH |

Item	A	B	C (mm)
0-U576	195	106	71



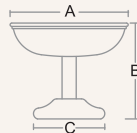
| BANANA SPLIT DISH |

Item	A	B	C	D (mm)
0-U345	198	56	74	120



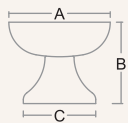
| TULIP SUNDAE CUP |

Item	A	B	C (mm)
0-U347M	120	99	74



| ICE CREAM CUP |

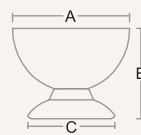
Item	A	B	C (mm)
0-U320	106	86	64



| ICE CREAM CUP |

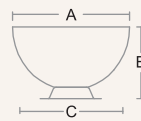
Item	A	B	C (mm)
0-U316M	91	73	65

TABLETOP ACCESSORIES



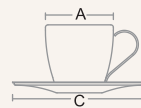
| ICE CREAM CUP |

Item	A	B	C (mm)
0-U304	105	81	78



| UTILITY BOWL |

Item	A	B	C (mm)
0-U302-HBM	125	74	93



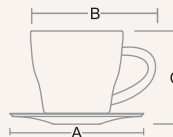
| DOUBLE-WALL CUP & SAUCER |

Item	A	B	C (mm)	Cap. (L / OZ)
P-412C	61	61	120	0.09/3
P-414C	78	77	135	0.18/6
P-407C	87	91	141	0.27/9



| DOUBLE-WALL CUP & SAUCER |

Item	A	B	C	D	E (mm)	Cap. (L / OZ)
726C	135	77	105	68	68	0.15 / 5
728C	145	85	113	78	78	0.23 / 8



| DOUBLE-WALL CUP & SAUCER |

Item	A	B	C (mm)	Cap. (L / OZ)
P-414CH	135	105	78	0.18 / 6

TABLETOP ACCESSORIES



| BUD VASE |

Item	A	B	C (mm)
0-U314M	25	188	66



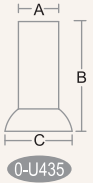
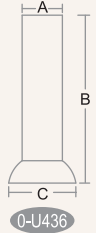
| BUD VASE |

Item	A	B	C (mm)
0-U325	29	210	71



| TOOTHPICK HOLDER |

Item	A	B	C (mm)
0-U314TPM	22	90	65



| TOOTHPICK / STRAW HODER |

Item	A	B	C (mm)
0-U435	36	86	60
0-U436	36	150	60



| BUD VASE |

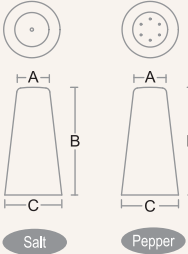
Item	A	B	C (mm)
579	28	176	92

TABLETOP ACCESSORIES



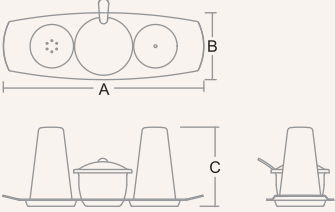
| SALT & PEPPER |

Item	A	B	C (mm)
0-U426	22	70	39
0-U426S (Salt)			
0-U426P (Pepper)			
0-U427	22	91	44
0-U427S (Salt)			
0-U427P (Pepper)			



| CONDIMENT SET |

Item	A	B	C (mm)
0-U426-CS	180	60	71



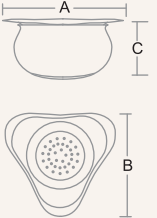
| TEA STRAINER |

Item	A	B	C (mm)
ZR-941	105	77	35



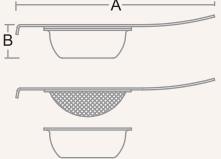
| TEA STRAINER |

Item	A	B	C (mm)
ZR-942	100	95	38

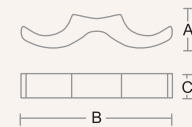


| TEA STRAINER W/BOWL |

Item	A	B (mm)
9-227	125	21

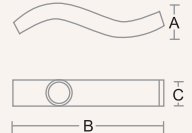


TABLETOP ACCESSORIES



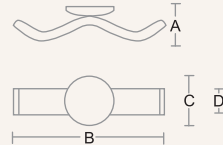
| CHOPSTICK STAND |

Item	A	B	C (mm)
ZY-SC817	17	80	11



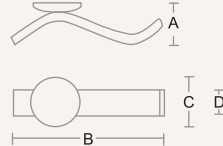
| CHOPSTICK STAND |

Item	A	B	C (mm)
ZY-SC804	16	80	15



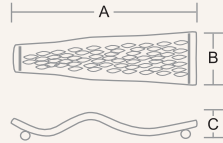
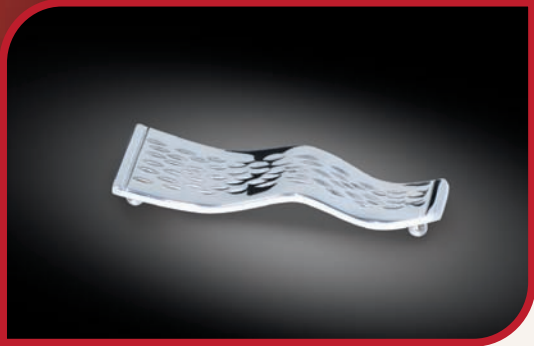
| CHOPSTICK STAND |

Item	A	B	C	D (mm)
ZY-SC816	17	80	25	15



| CHOPSTICK STAND |

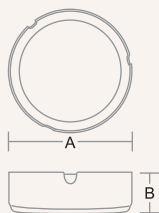
Item	A	B	C	D (mm)
ZY-SC822	19	80	25	15



| CHOPSTICK STAND |

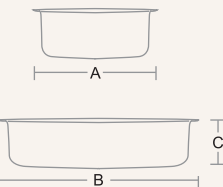
Item	A	B	C (mm)
ZY-SC806	100	28	15

TABLETOP ACCESSORIES



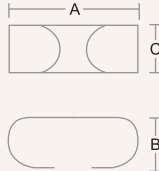
| ASHTRAY |

Item	A	B (mm)
ZR-939	100	30
ZR-926	80	30



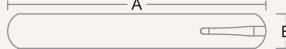
| SAUCER / DIP TRAY |

Item	A	B	C (mm)
O-U344L	69	122	27
O-U344	55	92	17



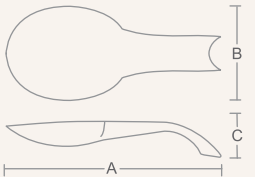
| TOWEL HOLDER |

Item	A	B	C (mm)
ZR-949	51	25	22



| TABLE CRUMBLER |

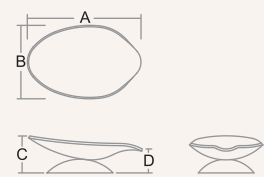
Item	A	B (mm)
O-U408	150	20



| SPOON REST |

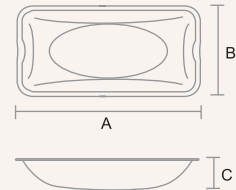
Item	A	B	C (mm)
ZW-YZP305	268	110	37

TABLETOP ACCESSORIES



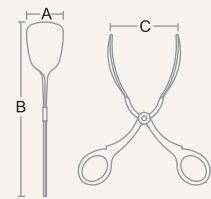
| SERVING SPOON HOLDER |

Item	A	B	C	D (mm)
65-670	103	67	35	21
65-670L	122	82	41	23



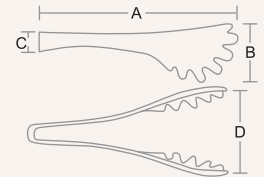
| UNDERLINER FOR SPOON |

Item	A	B	C (mm)
65-361-U	163	80	25



| CAKE SERVING TONG |

Item	A	B	C (mm)
S605	36	176	70



| SPAGHETTI TONG |

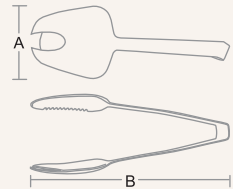
Item	A	B	C	D (mm)
S-200FM	216	50	19	105



| MULTI-PURPOSE TONG |

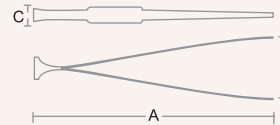
Item	A	B (mm)
S-37009	245	80

TABLETOP ACCESSORIES



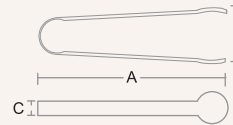
| SALAD TONG |

Item	A	B (mm)
ZS-7011	75	230



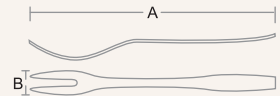
| MULTI-PURPOSE TONG |

Item	A	B	C (mm)
ZL-MPT31	310	68	20



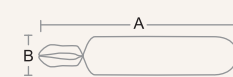
| TOWEL TONG |

Item	A	B	C (mm)
ZR-961	165	48	15



| ESCARGOT FORK |

Item	A	B (mm)
S404	135	12

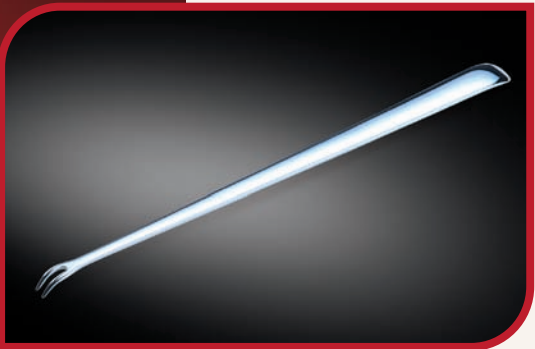


| ESCARGOT TONG |

Item	A	B (mm)
S405	167	31

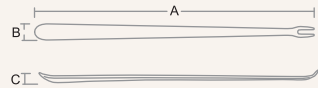


TABLETOP ACCESSORIES



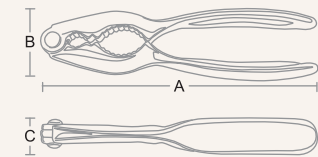
| LOBSTER PICK |

Item	A	B	C (mm)
ZY-MXDLF	211	13	5



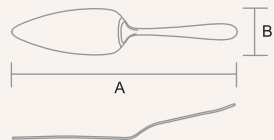
| LOBSTER CRACKER |

Item	A	B	C (mm)
ZY-MXDLC	164	42	22



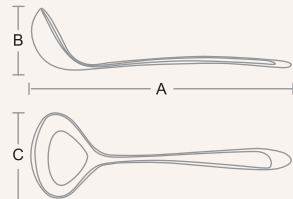
| CAKE SERVER |

Item	A	B (mm)
ZAKK-788	250	55



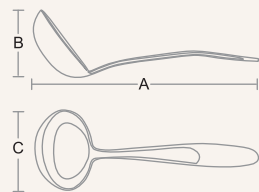
| GRAVY LADLE |

Item	A	B	C (mm)
ZKH80-GRL	188	45	58



| GRAVY LADLE |

Item	A	B	C (mm)
ZAKK-789	160	50	55

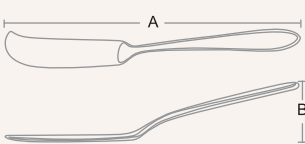


TABLETOP ACCESSORIES



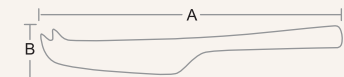
| BUTTER KNIFE |

Item	A	B (mm)
ZAKK-781	180	35



| CHEESE KNIFE |

Item	A	B (mm)
ZKH50-CHK	217	34



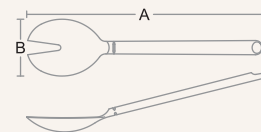
| CHEESE CHOPPER |

Item	A	B (mm)
ZKH50-CHC	190	44



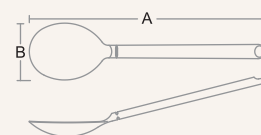
| SERVING FORK |

Item	A	B (mm)
65-243	249	60



| SERVING SPOON |

Item	A	B (mm)
65-244	249	60



TABLETOP ACCESSORIES



| SERVING SPOON |

Item	A	B (mm)
ZS-7030	62	378



| SLITTED SALAD SPOON |

Item	A	B (mm)
ZS-7031	62	378



| MEAT FORK |

Item	A	B (mm)
ZW-RS05	30	300



| SLOTTED SPOON |

Item	A	B (mm)
ZW-RS08	70	335



| PASTA LADLE |

Item	A	B (mm)
ZW-RS10	320	73

TABLETOP ACCESSORIES



| SALAD SPOON |

Item	A	B (mm)
ZAKK-792	56	230



| SALAD FORK |

Item	A	B (mm)
ZAKK-791	63	230



| POTATO SPOON |

Item	A	B (mm)
ZAKK-790	220	63



| SERVING FORK |

Item	A	B (mm)
ZAKK-793	230	42



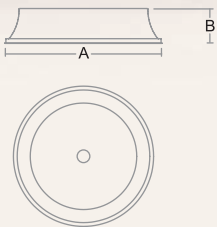
| ICE CREAM SHOVEL |

Item	A	B	C (mm)
S604	185	44	24

PLATE & DOME COVER

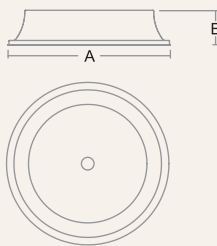
SOUP TUREEN & VEGETABLE BOWL

HYPERLUX®



| PLATE COVER |

Item	A	B (mm)
670	265	59
671	290	60
672	316	63



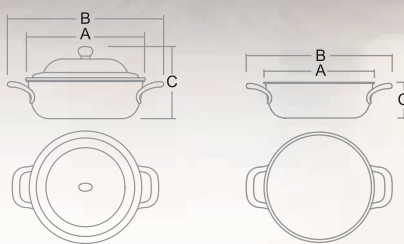
| PLATE COVER |

Item	A	B (mm)
673	286	70
674	305	68
675	336	70



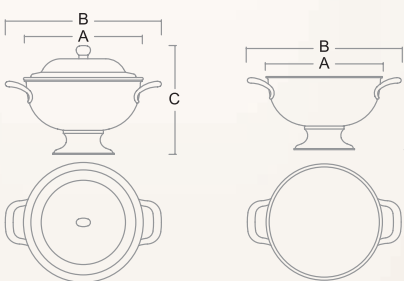
| DOME COVER |

Item	A	B (mm)
751	158	95
752	210	120
753	252	141



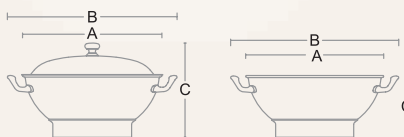
| VEGETABLE BOWL W/COVER |

Item	A	B	C (mm)
758	158	216	98
759	210	292	120
760	252	336	143
W/O COVER			
758-B	158	216	52
759-B	210	292	68
760-B	252	336	81



| SOUP TUREEN WITH COVER |

Item	A	B	C (mm)
755	158	214	145
756	210	292	185
757	252	340	217
W/O COVER			
755-B	158	214	99
756-B	210	292	133
757-B	252	340	155



| SOUP TUREEN WITH COVER |

Item	A	B	C (mm)
754	284	345	191
W/O COVER			
754-B	284	345	127



THE PROFESSIONAL TABLETOP COLLECTION

TABLE NO. STAND / BUFFET TAG

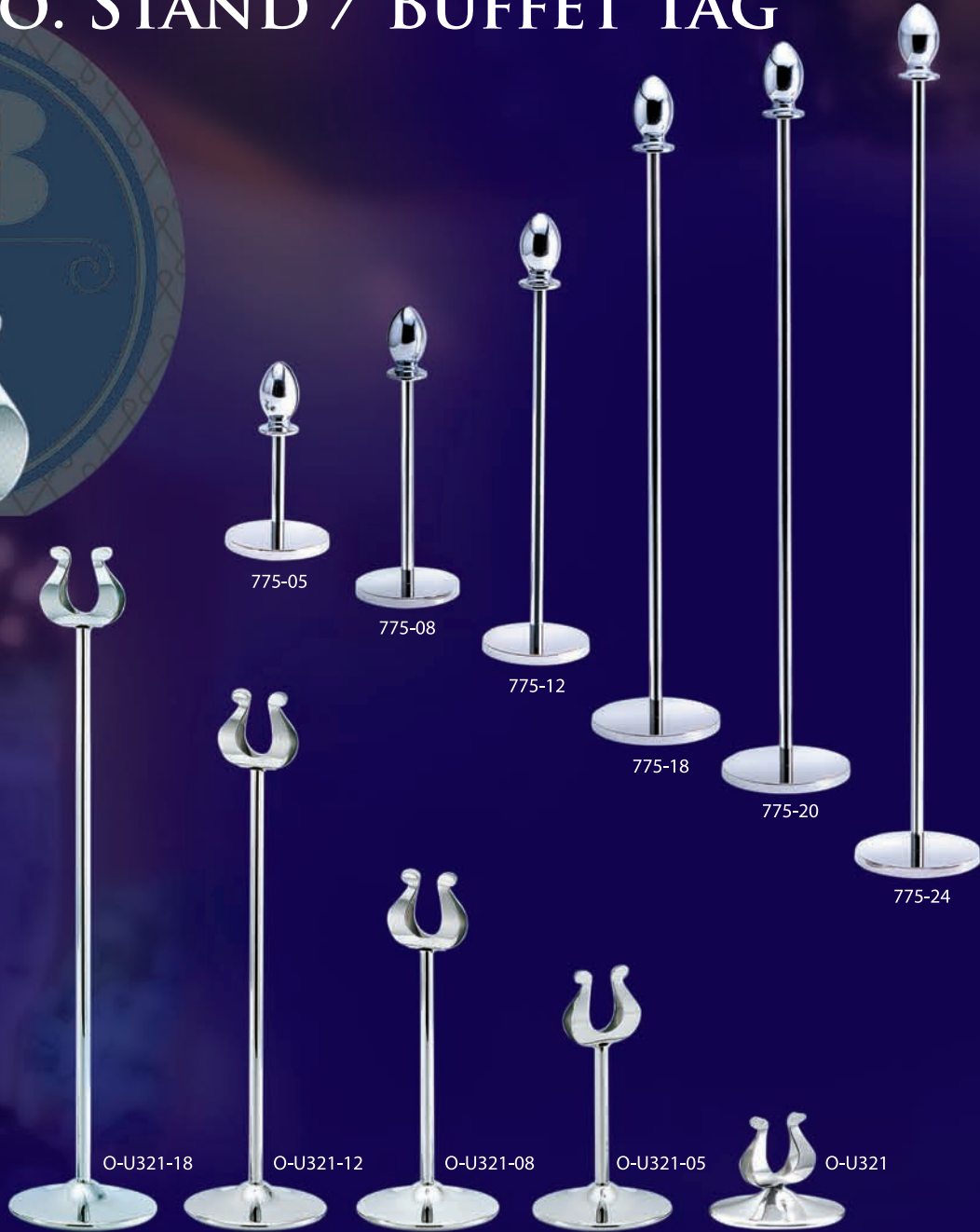
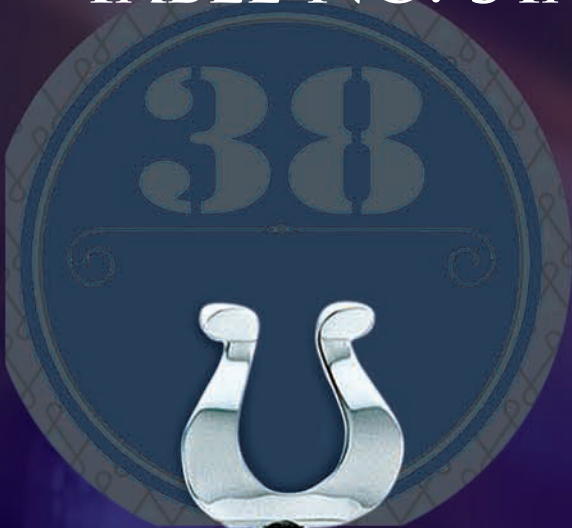


TABLE NO. STAND

Item	A	B	C	D (mm)
O-U321	78	43	60	-
O-U321-05	78	43	137	8
O-U321-08	78	43	190	8
O-U321-12	78	43	290	8
O-U321-18	78	43	460	8

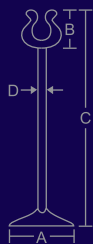


TABLE NO. STAND

Item	A	B (mm)
775-05	76	138
775-08	76	213
775-12	92	315
775-18	110	469
775-20	110	518
775-24	110	620



TABLE NO. STAND

Item	A	B (mm)
775-PT05	76	140
775-PT08	76	215
775-PT12	92	315
775-PT18	110	470
775-PT20	110	520
775-PT24	110	620



775-PT



775-OA2



775-LA



775-SH

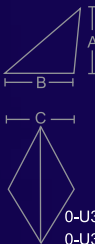
BUFFET TAG

Item	A	B	C (mm)
775-PT	ø22	45	-
775-OA2	31	45	-
775-LA	29	30	33
775-SH	50	60	48

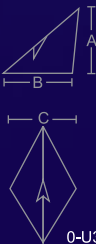


RESERVED STAND

Item	A	B	C (mm)
775-NC	100	50	55



O-U321-R



O-U321-T

BUFFET TAG / RESERVED STAND

Item	A	B	C (mm)
O-U321-T	62	75	75
O-U321-R	62	75	75
O-U321-NS	62	75	75



NO. PLATE

Item	A	B (mm)
S-TN7B	178	170



THE PROFESSIONAL TABLETOP COLLECTION

CANDELABRA

HYPERLUX®



Specification

Item	A	B	C	D	E (mm)
741-1	82	-	160	-	-
741-3	82	254	-	307	-
741-5	-	254	-	-	307
742-1	122	-	316	-	-
742-3	122	350	-	535	-
742-5	-	350	-	-	535
741RB-1	65	-	184	-	-
741RB-3	-	270	-	300	-
741RB-5	-	270	-	-	300

Specification

Item	A	B	C (mm)
740-1	100	244	-
740-3	210	370	344
740-5	210	374	344

THE PROFESSIONAL TABLETOP COLLECTION
CAKE / PASTRY STAND



Specification

Item	Description	Size (mm)
0-U337	Cake Stand	ø307
0-U337RD	Cake Stand	ø300
0-U342	Cake Stand	ø357
0-U342RD	Cake Stand	ø368
749	Cake/Pastry Stand	ø305
747	3-Tier Cake Stand	H670 x ø512
747F	w/Flat Top	Upper tray: ø258 Middle tray: ø385 Lower tray: ø512
748	Cake Stand	ø512
748RD	Cake Stand	ø512
809	Cake Plate	ø310

THE PROFESSIONAL TABLETOP COLLECTION
HIGH-TEA STAND & ACCESSORIES

HYPERLUX®



Specification

Item	Description	Size (mm)
583	High-Tea Stand	H254 x ø185 / Plate: ø139
583L	High-Tea Stand	H398 x ø291 / Plate: ø230
743	Petit Four Stand	H60 x ø125
744	Petit Four Stand	H211 x ø158 Upper tray: ø125 Base tray: ø158
0-U490	Petit Four Stand	H81 x ø146
JS4-09	Jam / Condiment Set	H160 x 492 x 120 / Container: ø85 / (Capacity: 0.28L / 9oz)
JS3-09	Jam / Condiment Set	H160 x 394 x 120 / Container: ø85 / (Capacity: 0.28L / 9oz)

		A	B	C (mm)	Cap. (L/OZ)
C-562TC	Turkish Coffee Pot	77	114	211	0.35/12
C-563TC	Turkish Coffee Pot	92	129	235	0.6/20



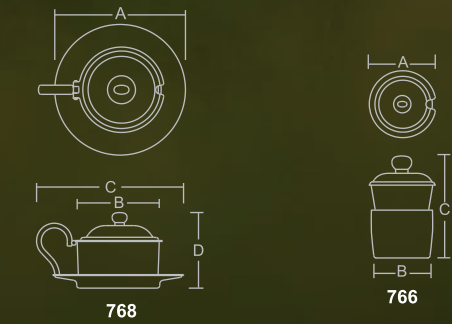
THE PROFESSIONAL TABLETOP COLLECTION
GLASS CONDIMENT SET



Specification

Item	A	B	C	D	E	F (mm)
0-U343-SP	120	69	191	-	-	-
764	47	92	-	-	-	-
765	133	83	150	-	-	-
766	55	50	93	-	-	-
767	185	115	231	-	-	-
768	137	88	158	81	-	-
787	120	60	ø46	130	69	116

* Fruit jam bottles of model 787 not included



THE PROFESSIONAL TABLETOP COLLECTION
CROISSANT / PASTRY WARMER

HYPERLUX®

FEATURES

- Superb presentation for croissant and pastry
- Revolving container with dome cover
- Opening at 2 sides for easy serving
- Heated by 3 to 6 tea-light to keep warm
- Durable and hygienic for day-to-day use
- Made from the finest 18/10 stainless steel
- High Mirror finish

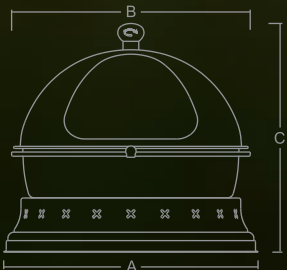


65-603-CE
Optional Accessory: Porcelain Insert
H: 70mm Cap.: 5.8L

Specification

Item	A	B	C (mm)
783	484	454	435

* Porcelain Insert not included



THE PROFESSIONAL TABLETOP COLLECTION

CENTERPIECE / SEAFOOD STATION

FEATURES

- Superb presentation for salads or assorted appetizers
- Revolving round container with 2 exquisite handles
- Trendy see-through lid with tempered glass
- Matching inserts for multi-purpose serving
- Heated by 6 tea-light to keep warm
- Chilled by crush ice to serve salads or seafood
- Available in 2 sizes: 42cm and 54cm
- Durable and hygienic for day-to-day use
- Made from the finest 18/10 stainless steel
- High Mirror finish



781SF
782SF



785
786



781GL
782GL



65-781-CCE
Porcelain Insert



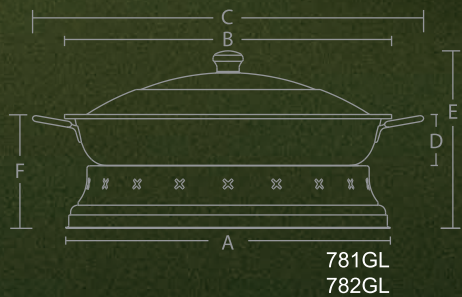
65-781-CSI
Stainless Steel Insert



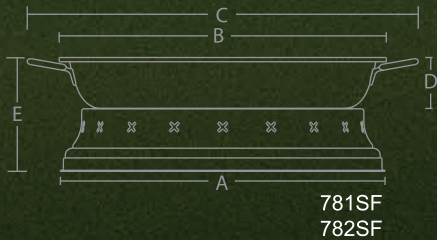
65-781-SSI
Stainless Steel Insert



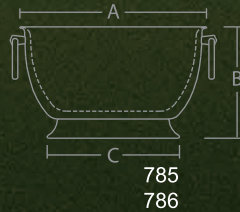
65-781-SCE
Porcelain Insert



781GL
782GL



781SF
782SF



785
786

| Specification |

Item	Description	A	B	C	D	E	F (mm)
781GL	Centerpiece	535	539	644	84	292	185
782GL	Centerpiece	420	424	536	76	263	153
781SF	Centerpiece without Lid & Insert	535	539	644	84	185	-
782SF	Centerpiece without Lid & Insert	420	424	536	76	153	-
785	Double-Wall " Non-Sweat" Seafood Station	535	292	380	-	-	-
786	Double-Wall " Non-Sweat" Seafood Station	420	250	298	-	-	-