



DBCE

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www.dbce.net.au

PRODUCT CATALOGUE

Direct Bakery & Catering Equipment

**The
Bakery and Catering
Equipment Specialists**

Direct Bakery & Catering Equipment (DBCE) are the Bakery & Catering Equipment Specialists. Built from years of industry experience you can be assured that DBCE will offer your business the best products and the right advice to ensure your success at what you do best. Carefully selected, our product range from Europe, Taiwan and Asia is designed to offer customers with the highest quality, competitively priced options to assure your business with the highest value outcomes.

DBCE is a family owned and operated business, which demonstrates real industry experience and appreciates the needs of today's bakery and catering specialist. Our customer commitment is to offer a vast range of quality products and services along with customer service second to none.

From deck ovens, rack ovens, provers, prover-retarders, rounders, planetary mixers, bench sheeters, floor sheeters, spiral mixers, bread slicers and moulders to all small bakery equipment including pie pallets, trays, bread tins, cake tins, cooling wires, muffin trays, racks and utensils. Custom made products such as coolrooms, stainless steel benches, oven racks and canopies are readily available and can be made to order at short notice.

In addition DBCE has an extensive range of catering equipment suitable for restaurants, hotels and cafes. DBCE has a range that can make your bakery or catering business a success.

Feel free to visit our showroom, website or give us a call.

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OVENS

MODEL

DESCRIPTION

Deck Ovens

 **Ramalhos**

WACHTEL
BACKÖFEN UND KÄLTETECHNIK

- 2,3 or 4 decks available
- Tray Capacity: 2, 3, 4, 8, 9, 12 and 15
- Products of Europe
- Underbuilt provers also available
- Live steam and tiles standard
- Further information available on enquiry



Rack Ovens

 **Ramalhos**

WACHTEL
BACKÖFEN UND KÄLTETECHNIK

- Fan Forced
- Electric or Gas
- Suitable for trays and bread pans
- Tray size: 457mm x 737mm and 406mm x 737mm
- Products of Europe
- ICT (Infrared Ceramic Technology) available in selected Wachtel ovens
- Further information available on enquiry



UNOX Combi Ovens


OVENS PLANET®

- LineMiss, Bakertop and Cheftop lines available
- Tray sizes available include: Euronorm 600 x 400, 460 x 330 and Gastronorm 525mm x 325mm
- Product Demonstrations available



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PLANETARY MIXERS

MODEL	DESCRIPTION
CHEF7.5	<p>7.5 Litre Planetary Mixer</p> <ul style="list-style-type: none">• Single phase, 240 volts, 50Hz, ½ Hp <p>Overall Dimensions:</p> <ul style="list-style-type: none">• 400mm w x 460mm d x 620mm h• Weight: 33 kgs <p>Accessories</p> <ul style="list-style-type: none">• Hook, whisk, beater and stainless steel bowl <p>Made In Italy</p>
CHEF-10	<p>10 Litre Planetary Mixer</p> <ul style="list-style-type: none">• Single phase, 240 volts, 50Hz, 0.55 Kw <p>Overall Dimensions:</p> <p>560mm W x 600mm D x 775mm H</p> <ul style="list-style-type: none">• Weight: 55 kgs• 6 speeds <p>Accessories</p> <ul style="list-style-type: none">• Hook, whisk, beater and stainless steel bowl <p>Made in Italy</p>
CHEF-20	<p>20 Litre Planetary Mixer</p> <ul style="list-style-type: none">• Single phase, 240 volts, 50Hz, 0.75 Kw <p>Overall Dimensions:</p> <p>605mm W x 735mm D x 840mm H</p> <ul style="list-style-type: none">• Weight: 80 kgs• 6 speeds <p>Accessories</p> <ul style="list-style-type: none">• Hook, whisk, beater and stainless steel bowl <p>Made in Italy</p>



PLANETARY MIXERS

MODEL	DESCRIPTION
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RCS-20

20 Litre Planetary Mixer

- Single phase, 240 volts, 50Hz, ½ Hp

Overall Dimensions:

390mm W x 450mm D x 910mm H

- Weight: 100 kgs
- Equipped with safety guard, timer, start and emergency stop buttons
- 24 volt safety system to start/stop station
- 3 speed, gear box driven

Accessories

- Hook, whisk, beater and stainless steel bowl
- 10 litre reducing kit available

Made in Taiwan



RCS-40

40 Litre Planetary Mixer

- Single phase, 240 volts, 50Hz, 1.5 Hp

Overall Dimensions:

530mm W x 600mm D x 1200mm H

- Weight: 205 kgs
- Equipped with safety guard, timer, start and emergency stop buttons
- 24 volt safety system to start/stop operation
- 3 speed, gear box driven

Accessories

- Hook, whisk, beater and stainless steel bowl

Made in Taiwan



PLANETARY MIXERS

MODEL	DESCRIPTION
CHEF-30	<p>30 Litre Planetary Mixer</p> <ul style="list-style-type: none">• Single phase, 240 volts, 50Hz, 1.1 Kw <p>Overall Dimensions: 605mm W x 735mm D x 1180mm H</p> <ul style="list-style-type: none">• Weight: 100 kgs• 6 speed <p>Accessories</p> <ul style="list-style-type: none">• Hook, whisk, beater and stainless steel bowl <p>Made in Italy</p>
CHEF-40	<p>40 Litre Planetary Mixer</p> <ul style="list-style-type: none">• Single phase, 240 volts, 50Hz, 1.25 Kw <p>Overall Dimensions: 700mm W x 910mm D x 1355mm H</p> <ul style="list-style-type: none">• Weight: 160 kgs• 6 speeds <p>Accessories</p> <ul style="list-style-type: none">• Hook, whisk, beater and stainless steel bowl <p>Made in Italy</p>
CHEF-60	<p>60 Litre Planetary Mixer</p> <ul style="list-style-type: none">• Single phase, 240 volts, 50Hz, 2.2 Kw <p>Overall Dimensions: 730mm W x 985mm D x 1490mm H</p> <ul style="list-style-type: none">• Weight: 240 kgs• 6 speeds <p>Accessories</p> <ul style="list-style-type: none">• Hook, whisk, beater and stainless steel bowl <p>Made in Italy</p>



PLANETARY MIXERS

MODEL	DESCRIPTION
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RCS-60

60 Litre Planetary Mixer

- Three phase - 3hp
- Overall Dimensions:**
- 650mm W x 900mm D x 1330mm H
- Weight: 300 kgs
- Equipped with safety guard, start/stop and emergency stop buttons

Accessories

- Hook, whisk , beater, bowl lift, stainless steel bowl and bowl dolly

Made in Taiwan



BTF-080

80 Litre Planetary Mixer

- Three phase, 415 volts, 3 Kw
- Overall Dimensions:**
- 840mm W x 1110mm D x 1600mm H
- Weight: 552kgs
- Equipped with safety guard, start/stop and emergency stop buttons

Accessories

- Hook, whisk , beater and stainless steel bowl
- Includes bowl trolley

Made in Italy



SPIRAL MIXERS

MODEL	DESCRIPTION
RCS-1	<p>25Kg Spiral Mixer</p> <ul style="list-style-type: none"> • Three phase, 415 volts, 50 Hz • 3 ½ HP, 24 volt safety system to start/stop station • Bowl ½ HP <p>Overall Dimensions:</p> <ul style="list-style-type: none"> • 980mm x 600mm x 1090mm • Weight: 325kgs <p>Made in Taiwan</p>
RCS-2	<p>50Kg Spiral Mixer</p> <ul style="list-style-type: none"> • Three phase, 415 volts, 50 Hz • 6 ¾ HP, 24 volt safety system to start/stop station • Bowl 3/4 HP <p>Overall Dimensions:</p> <ul style="list-style-type: none"> • 1100mm x 680mm x 1175mm • Weight: 435 kgs <p>Made in Taiwan</p>
RCS-3	<p>75Kg Spiral Mixer</p> <ul style="list-style-type: none"> • Three phase, 415 volts, 50 Hz • 8 HP, 24 volt safety system to start/stop station <p>Overall Dimensions:</p> <ul style="list-style-type: none"> • 1200mm x 795mm x 1260mm • Weight: 520kgs <p>Made in Taiwan</p>
DOMIX 25M DOX-35 DOX-45	<p>Water Meter</p> <ul style="list-style-type: none"> • Water flow from 40 litres/minute • Working temperature +2°C / +60°C



SPIRAL MIXERS

MODEL

DESCRIPTION

SL80

50 kg Spiral Mixer

- Three phase, 415 volts, 50Hz
- Weight: 330 kgs

Overall Dimensions

- 720mm w x 1120mm d x 1250mm h

Made in Italy



SL120

75 kg Spiral Mixer

- 3 phase, 415 volts, 50Hz
- Weight: 490 kgs

Overall Dimensions

- 780mm w x 1370mm d x 1450mm h

Made in Italy



SL160

100 kg Spiral Mixer

- 3 phase, 415 volts, 50Hz
- Weight: 690 kgs

Overall Dimensions:

- 910mm w x 1500mm d x 1600mm h

Made in Italy



SHEETERS

MODEL	DESCRIPTION
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- | | |
|----------|--|
| RCS-B500 | <p>Bench Sheeter - 500</p> <ul style="list-style-type: none">• Belt size – 515mm• 3 phase, 415 volts, 50Hz• Weight: 130 kgs• Equipped with safety guard, start and emergency stop buttons. Reset switch on safety guard.• 24 volt safety system |
|----------|--|



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- | | |
|----------|---|
| RCS-F500 | <p>Floor Sheeter – 500</p> <ul style="list-style-type: none">• Belt size – 515mm• 3 phase, 415 volts, 50Hz• Weight: 180 kgs• Equipped with safety guard, start and emergency stop buttons. Reset switch on safety guard• 24 volt safety system |
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- | | |
|----------|---|
| RCS-F600 | <p>Floor Sheeter - 600</p> <ul style="list-style-type: none">• Belt size – 630mm• 3 phase, 415 volts, 50Hz• Weight: 200 kgs• Equipped with safety guard, start and emergency stop buttons. Reset switch on safety guard• 24 volt safety system |
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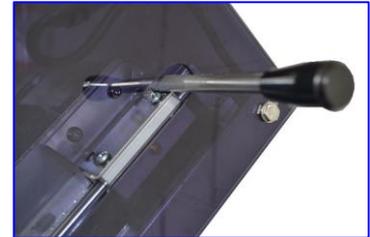
BREAD SLICERS

MODEL	DESCRIPTION
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TA-AL

Bread Slicer

- DBCE Patented safety guard and loaf pusher
- 24 volt safety system, emergency stop button
- Stainless Steel blades
- Bread Bagger attachment available
- Various slice thickness available



BSTAND

Bread Slicer Stand

- Stainless Steel structure with crumb drawer

Overall Dimensions:

- 520mm x 520mm x 700mm



VARIFILLERS, DEPOSITORS AND MINI FILLS

MODEL	DESCRIPTION
VARI	<p>Varifiller</p> <ul style="list-style-type: none"> • 60 Litre Capacity • Ideal for hot or cold fillings including pie mince, juices, sauces, jams • Up to 80 deposits per minute • Power: 240 volts, 1 Hp <p>Overall Dimensions:</p> <ul style="list-style-type: none"> • 600mm w x 1200mm h
VVF	<p>Volumetric Vari Filler</p> <ul style="list-style-type: none"> • Stainless Steel construction • Applications: depositing of cooked meat for pies, cake batters, muffins, jams & more • 45 litre hopper capacity • Up to 90 deposits per minute • Power: 240 volts <p>Overall Dimensions:</p> <ul style="list-style-type: none"> • 450mm x 900mm x 720mm
MCBD ACBD	<p>Manual & Auto Cake Batter Depositors</p> <ul style="list-style-type: none"> • Stainless Steel construction • Output: approx: 7500 units/hr • Products: muffins and cakes • Variable pitch to suit any tray format • Optional nozzle attachments • Manual or fully programmable • 80 litre hopper
BMF	<p>Mini Fill Touch</p> <ul style="list-style-type: none"> • Compact electric filling machine for depositing, injection and layering • Applications: depositing of cake batter, fruit filling, jelly, jams • Up to 50 deposits per minute • 8 L or 15 L hoppers available • Power: 110/220 Volts, 50Hz • Product demonstrations available



PROVERS

MODEL	DESCRIPTION
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Provers

- 2,3 and 4 rack provers available
- Sliding doors
- Includes humidity unit as specified below

Overall Dimensions (W x D x H)

2 Rack Prover

- 1500mm x 1200mm x 2100mm

3 Rack Prover

- 2000mm x 1200mm x 2100mm

4 Rack Prover

- 2565mm x 1200mm x 2100mm



Humidity Unit

- All Stainless Steel construction
- Complete control over heat and humidity
- Up to 4 double racks per unit capacity
- Power: 240 Volts, 15 amp, single phase

Overall Dimensions:

- 265mm x 1610mm



DOUGH DIVIDERS AND DIVIDER ROUNDERS

MODEL	DESCRIPTION
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Dough Divider Rounder

- Available for various weight ranges
- Products of Europe and Taiwan available



Dough Divider

- 20 piece dividers
- Stainless Steel Blades
- Products of Europe or Taiwan available



Divider Plates

FP45

EP45

- Fortuna Divider Plates – No. 35 & 45
- Erica Divider Plates – No. 35 & 45



MOULDERS

MODEL	DESCRIPTION
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Moulders

- Various models available including Versatile, Sottoriva and Bertrand.

FCL4

Sottoriva

Overall Dimensions:

- 920mm W x 1130mm D x 1200mm H
- Weight: 182kgs
- Power: 400-415V, 3P + E, 50Hz, 0.75 kW
- Supplied with 4 pin, 10 amp plug
- Perfect for the production of long rolls, flat rolls and baguettes
- 600mm roller width
- Fitted with infeed conveyor
- Weight range: 20-500 gms



VMARS

Versatile Moulder

Overall Dimensions:

- 1005mm W x 930mm D x 1970mm H
- Weight: 340 kgs
- Power: 400 -415V, 3P + E, 50Hz, 1.0 kW.
- Supplied with 4 pin, 10 amp plug
- Four piece fitted as standard
- Emergency stop button
- Weight range: 35-1000gms
- Maximum output: 900 loaves/hr, 1800 rolls/hr



MOULDER
GUARDS

Patented Dough Moulder Roller

Protection Systems

- Suitable for a range of moulders
- Mechanical Safety Guard or
- Fully integrated conveyor system



PIE LINES & DOUGH PRESSES

MODEL	DESCRIPTION
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Retailer Pie Machine

- Stainless Steel and Anodised construction
- Mobile with locking castors
- Manufacture meat pies at output speed of 1500 pies per hour.
- Power: 240 volts, 10amp, .3Kw

Overall Dimensions:

- 3000mm L x 600mm w x 1200mm H (plus 1500mm take-off extension)
- 10 cfm compressed air required
- ½" water supply flexible
- Deposit range: 30 – 900 gram with infinite adjustment

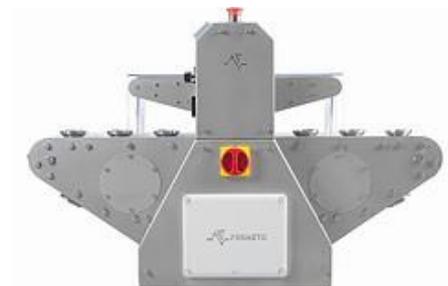


Dough Press

- Designed to press dough for tarts and pies
- Suitable for puff, short crust and brioche pastries/doughs
- Based on small row of tins, stamps up to 1900 units per hour

Overall Dimensions

427mm w x 986mm d x 677mm h



PIE WARMERS

MODEL	DESCRIPTION
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Kam 8	<p>KAM 8 Pie Warmer All Stainless Steel Overall Dimensions 895mm w x 575mm d x 825mm h</p> <ul style="list-style-type: none">• Single phase, 240 Volt• Internal lighting• 240 pie capacity
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1040092	<p>Birko Medium Pie Warmer Overall Dimensions 745mm w x 350mm d x 600mm h</p> <ul style="list-style-type: none">• Single phase, 10 amp, 240 Volt• No internal lights• 100 pie capacity
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1040091	<p>Birko Small Pie Warmer Overall Dimensions 585mm w x 350mm d x 500mm h</p> <ul style="list-style-type: none">• Single phase, 10 amp, 240 Volt• No internal lights• 50 pie capacity
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COFFEE MACHINES AND ACCESSORIES

MODEL	DESCRIPTION
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ES100

Coffee Machines

- Magister range
- 2 Group ES100
- Overall Dimensions:
- 795mm x 535mm x 500mm
- 11 litre boiler capacity
- Power: 4500 watt
- 230/400 volt
- 1, 2, 3 and 4 groups available



GRRR55BLK

Coffee Grinder

- Gino Rossi Silent RR45 Grinder



07256

Milk Jugs

- Stainless Steel Milk 1 litre Jugs



49201

Coffee Thermometers

- Small coffee thermometers

STAINLESS STEEL BENCHES

MODEL	DESCRIPTION
	<p>Stainless Steel Benches</p> <ul style="list-style-type: none">• Made to order• Stainless Steel frame and shelves• Bench top backed with melamine and stud welded• Available with or without castors• Benches available with shelves, drawers or plastic tubs <p>Recommended Dimensions:</p> <ul style="list-style-type: none">• 1100mm D x 2300mm L x 900mm H



CANOPIES

MODEL	DESCRIPTION
	<p>Stainless Steel Canopies</p> <ul style="list-style-type: none">• Made to measure

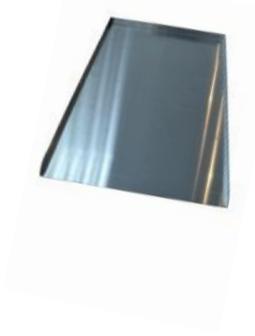
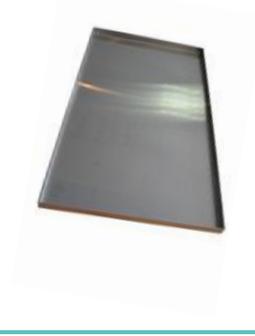


SHELVING

MODEL	DESCRIPTION
	<p>Epoxy or Chrome shelving</p> <ul style="list-style-type: none">• Epoxy shelving suitable for coolrooms• 4 shelves• Available with/without castors <p>Overall Dimensions:</p> <ul style="list-style-type: none">• 1524mm x 610mm x 1800mm



OVEN TRAYS

MODEL	DESCRIPTION	
OT3-18 OT3-16	3 sided Aluminium Trays <ul style="list-style-type: none"> • 737mm x 457mm x 25mm OR • 737mm x 406mm x 25mm 	
OT4-18 OT4-16	4 sided Aluminium Trays <ul style="list-style-type: none"> • 737mm x 457mm x 25 mm OR • 737mm x 406mm x 25mm 	
LT-18 LT-16	Lamington Trays <ul style="list-style-type: none"> • 737mm x 457mm x 50mm OR • 737mm x 406mm x 50mm 	
LTH-18 LTH-16	Half Lamington Trays <ul style="list-style-type: none"> • 380mm x 457mm x 50mm OR • 380mm x 406mm x 50mm 	
PT-18 PT-16	Perforated Aluminium Oven Trays 2mm thick <ul style="list-style-type: none"> • Teflon coated • 737mm x 457mm OR • 737mm x 406mm 	

OVEN TRAYS

MODEL	DESCRIPTION
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- | | |
|-----------|--|
| TT4-18-13 | Tapered 4 Sided Oven Tray <ul style="list-style-type: none"> • 460mm x 330mm x 30mm OR • 660mm x 460mm x 30mm |
| TT4-26-18 | |



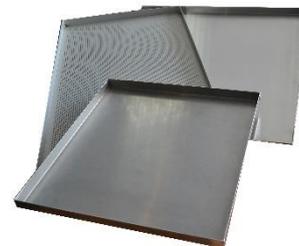
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| ST5-18 | Perforated French Stick Trays <ul style="list-style-type: none"> • 5 channels • Silicon / Teflon coated • 737mm l x 450mm w x 37mm d |
| ST5-16 | |



- | | |
|--------|--|
| SN1587 | Teflon coated Trays
600mm x 400mm <ul style="list-style-type: none"> • 4 sided - angled sides • 4 sided – 15mm edge • 4 sided – 20mm edge • 5 channel baguette tray • Muffin trays |
| SN1097 | |
| SN1048 | |
| SN1072 | |



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|---|
| Custom Made Orders <ul style="list-style-type: none"> • Custom made trays to specifications |
|---|



CAKE TINS & MUFFIN TRAYS

MODEL	DESCRIPTION	
CTRA-set CTSA - set	5 Piece Round or Square Topsy Turvy Cake Tin Set <ul style="list-style-type: none"> • 6", 8", 10", 12" and 14" • 3" high • Each size can be purchased individually 	
CTS-6-6-3 CTS-7-7-3 CTS-8-8-3 CTS-10-10-3 CTS-12-12-3 CTS-14-14-3	Square Cake Tins <ul style="list-style-type: none"> • 3" high • Sizes available: 3", 4", 5", 6", 7", 8", 9", 10", 11", 12", 13", 14", 15", 16", 18" and 20". 	
CTR-6-6-3 CTR-7-7-3 CTR-8-8-3 CTR-10-10-3 CTR-12-12-3 CTR-14-14-3	Round Cake Tins <ul style="list-style-type: none"> • 3" high • Sizes available: 2", 3", 4", 5", 6", 7", 8", 9", 10", 11", 12", 13", 14", 15", 16" and 18" 	
SN6833	Angle Cake Tin <ul style="list-style-type: none"> • 7" wide 	
ST7-1.5 ST7-2	Sponge Tins <ul style="list-style-type: none"> • 1.5" or 2" high • 7" wide 	

CAKE TINS & MUFFIN TRAYS

MODEL	DESCRIPTION	
HCT-6-3 HCT-8-3 HCT-10-3 HCT-12-3	Heart Shaped Cake Tin <ul style="list-style-type: none"> • 3" high • Sizes available: 6", 8", 10", 12", 14" and 16" 	
BST	Sponge Slab Cake Tin <ul style="list-style-type: none"> • Tinplate • 356mm X 190mm x 64mm 	
	Cake Rings and Frames <ul style="list-style-type: none"> • Round, Square or Rectangle • Standard sizes or made to order 	
FTRD-10-2 FTRD-8 FTRD-8-2 FTRD-9.5 FTRT-11 FTST-9-9-1	Quiche Tins <ul style="list-style-type: none"> • 10"x2" Fluted Round Quiche Tin • 8" Fluted Round Quiche Tin • 8"x2" Fluted Round Quiche Tin • 9.5" Fluted Round Quiche Tin • 11" Fluted Rectangle Quiche Tin • 9" Fluted Square Quiche Tin 	
	Cupcake Tray <ul style="list-style-type: none"> • Tray size : 600mm x 400mm and 737mm x 406mm • Tin configuration: 4 x 6 • Top inside cup width: 70mm • Cup Depth: 35mm 	
	Texas Muffin Tray <ul style="list-style-type: none"> • Tray size: 737mm x 457mm and 737mm x 406mm • Tin configuration: 4 x 6 • Top inside cup: 90mm • Cup depth: 50mm 	

MOULDS

MODEL	DESCRIPTION	
SN6046 SN6047 SN6048	Half Sphere Mould <ul style="list-style-type: none"> • 3 Sizes Dimensions: <ul style="list-style-type: none"> • 51mm d x 25mm h • 61mm d x 30mm h • 71mm d x 35mm h 	
158/680/3	Flower Mould <ul style="list-style-type: none"> • 3 Sizes Dimensions: <ul style="list-style-type: none"> • 51mm d x 25mm h • 61mm d x 30mm h • 71mm d x 35mm h 	
SN6301	Tart Tins <ul style="list-style-type: none"> • Various Sizes 	
SN3570	Terrine Moulds <ul style="list-style-type: none"> • Various Shapes 	
SN6151	Savoury Boat <ul style="list-style-type: none"> • Various Sizes 	
SN4161	Cream Horn <ul style="list-style-type: none"> • 1" diameter x 5" long 	

For full listing of available moulds visit www.dbce.net.au and download San Neng Bakeware catalogue

BREAD TINS

MODEL	DESCRIPTION
059/900/3	<p>059/900g Bread Pan</p> <ul style="list-style-type: none"> • 3 Strap <p>Dimensions:</p> <ul style="list-style-type: none"> • Top Inside: 295mm x 116mm • Base: 279mm x 106mm • Depth: 108mm
158/680/3	<p>158/680g Bread Pan</p> <ul style="list-style-type: none"> • 3 Strap <p>Dimensions:</p> <ul style="list-style-type: none"> • Top Inside: 281mm x 115mm • Base: 267mm x 102mm • Depth: 115mm
122B/680/3	<p>122B/680g Bread Pan</p> <ul style="list-style-type: none"> • 3 Strap <p>Dimensions:</p> <ul style="list-style-type: none"> • Top Inside: 266mm x 108mm • Base: 253mm x 98mm • Depth: 106mm
109/450/3	<p>109/450g Bread Pan</p> <ul style="list-style-type: none"> • 3 Strap <p>Dimensions:</p> <ul style="list-style-type: none"> • Top Inside: 234mm x 100mm • Base: 223mm x 90mm • Depth: 95mm
046/340/3	<p>046/340g Bread pan</p> <ul style="list-style-type: none"> • 3 Strap <p>Dimensions:</p> <ul style="list-style-type: none"> • Top Inside: 171mm x 102mm • Base: 153mm x 89mm • Depth: 102mm
193B/2-02 193B/2-02 EB	<p>700- 900g Bread Pan</p> <ul style="list-style-type: none"> • 2 Strap • Available with or without brace <p>Dimensions:</p> <ul style="list-style-type: none"> • Top Inside: 268mm x 133mm • Base: 252mm x 124mm • Depth: 127mm •



BREAD TINS

MODEL	DESCRIPTION	
T229/450/3	450g Tank Loaf Pan <ul style="list-style-type: none">• 3 Strap Dimensions: <ul style="list-style-type: none">• Top Inside: 229mm x 102mm• Base: as above• Depth: 48mm	
FHS/4-02	Farmhouse Loaf Pans <ul style="list-style-type: none">• 4 Strap Dimensions: <ul style="list-style-type: none">• Top Inside: 176mm x 122mm• Base: 164mm x 110mm• Depth: 75mm	
BPL	Bread Pan Lids <ul style="list-style-type: none">• to suit any of the above bread pans	
BPD	Bread Pan Dolly <ul style="list-style-type: none">• Available with handle and heavy duty castors	
	Re Teflon Coating Bread Pans <ul style="list-style-type: none">• Premium Teflon coating• Minimum quantity 20	

PIE PALLETS - BAKERY

MODEL	DESCRIPTION
TS-28-18	<p>Square Bakery Pie Pallets</p> <ul style="list-style-type: none"> • 16" or 18" • Teflon Coated • Tin Layout: 18" - 4 x 7, 16" - 3 x 7 <p>Overall Dimensions:</p> <ul style="list-style-type: none"> • 755mm x 457mm or 755mm x 406mm
TRD-28-18	<p>Round Deep Bakery Pie Pallets</p> <ul style="list-style-type: none"> • 16" or 18" • Teflon Coated • Tin Layout: 18" - 4 x 7, 16" - 3 x 7 <p>Overall Dimensions:</p> <ul style="list-style-type: none"> • 750mm x 457mm or 752mm x 406mm
TRDW-24-18	<p>Round Deep Wide Bakery Pie Pallets</p> <ul style="list-style-type: none"> • 16" or 18" • Teflon Coated • Tin Layout: 18" - 4 x 6, 16" - 3 x 6 <p>Overall Dimensions:</p> <ul style="list-style-type: none"> • 680mm x 457mm or 680mm x 406mm
PPT-55-16 PPT-66-18 TPP-66-18	<p>Party Bakery Pie Pallets</p> <ul style="list-style-type: none"> • 16" or 18" • Teflon Coated • Tin Layout: 18" - 6 x 11, 16" - 5 x 11 <p>Overall Dimensions:</p> <ul style="list-style-type: none"> • 740mm x 406mm or • 742mm x 457mm



PIE PALLETS - BAKERY

MODEL	DESCRIPTION
DO-21-16 DO-20-18	<p>Deep Oval Bakery Pie Pallets</p> <ul style="list-style-type: none">• 16" or 18"• Teflon Coated• Tin Layout: 18" – 4 x 5, 16" – 3 x 7 <p>Overall Dimensions:</p> <ul style="list-style-type: none">• 752mm x 406mm or• 665mm x 457mm
SO-20-16 SO-20-18	<p>Shallow Oval Bakery Pie Pallets</p> <ul style="list-style-type: none">• 16" or 18"• Teflon Coated• Tin Layout: 18" and 16" – 5 x 4 <p>Overall Dimensions:</p> <ul style="list-style-type: none">• 655mm x 406mm or• 655mm x 457mm
AO-20-18	<p>Aussie Oval Bakery Pie Pallets</p> <ul style="list-style-type: none">• 18"• Teflon coated• Tin Layout: 18" – 5 x 4 <p>Overall Dimensions:</p> <ul style="list-style-type: none">• 665mm x 457mm
	<p>Custom Made Orders</p> <ul style="list-style-type: none">• Custom made pallets made to specifications available



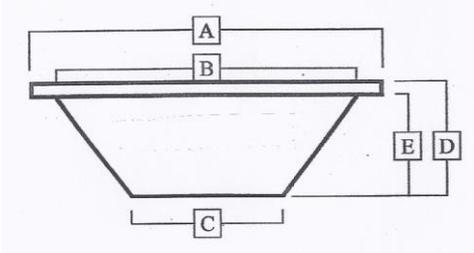
PIE PALLETS - EURONORM

MODEL	DESCRIPTION	
ENSPP	<p>Square Euronorm Pie Pallets</p> <ul style="list-style-type: none"> • Teflon Coated • Tin Layout: 3 x 5 <p>Overall Dimensions: 600mm x 400mm</p>	
ERWPP	<p>Round Wide Deep Euronorm Pie Pallets</p> <ul style="list-style-type: none"> • Teflon Coated • Tin Layout: 3 x 6 <p>Overall Dimensions: 600mm x 400mm</p>	
ESPP	<p>Shallow Oval Euronorm Pie Pallets</p> <ul style="list-style-type: none"> • Teflon coated • Tin Layout: 3 x 5 <p>Overall Dimensions: 600mm x 400mm</p>	
EPPP	<p>Party Euronorm Pie Pallets</p> <ul style="list-style-type: none"> • Teflon coated • Tin Layout: 5 x 8 <p>Overall Dimensions: 600mm x 400mm</p>	

PIE PALLETS - GASTRONORM

MODEL	DESCRIPTION	
GNSPP	<p>Square Gastronorm Pie Pallets</p> <ul style="list-style-type: none">• Teflon Coated• Tin Layout: 2 x 4 <p>Overall Dimensions: 530mm x 325mm</p>	
GNRWPP	<p>Round Wide Deep Gastronorm Pie Pallets</p> <ul style="list-style-type: none">• Teflon Coated• Tin Layout: 2 rows of 4 and 1 x 3 <p>Overall Dimensions: 530mm x 325mm</p>	
GNSPP	<p>Shallow Oval Gastronorm Pie Pallets</p> <ul style="list-style-type: none">• Teflon coated• Tin Layout: 3 x 4 <p>Overall Dimensions: 530mm x 325mm</p>	
	<p>Party Euronorm Pie Pallets</p> <ul style="list-style-type: none">• Teflon coated• Tin Layout: 4 x 7 <p>Overall Dimensions: 530mm x 325mm</p>	

PIE TINS

TIN DIMENSION											
	Square Pie Tin Dimensions (mm) <table border="1"> <thead> <tr> <th>A</th> <th>B</th> <th>C</th> <th>D</th> <th>E</th> </tr> </thead> <tbody> <tr> <td>107</td> <td>97</td> <td>86</td> <td>26</td> <td>22</td> </tr> </tbody> </table>	A	B	C	D	E	107	97	86	26	22
	A	B	C	D	E						
	107	97	86	26	22						
	Deep Oval Pie Tin Dimensions (mm) <table border="1"> <thead> <tr> <th>A</th> <th>B</th> <th>C</th> <th>D</th> <th>E</th> </tr> </thead> <tbody> <tr> <td>103</td> <td>87</td> <td>61</td> <td>30</td> <td>25</td> </tr> </tbody> </table>	A	B	C	D	E	103	87	61	30	25
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	103	87	61	30	25						
	Shallow Oval Tin Dimensions (mm) <table border="1"> <thead> <tr> <th>A</th> <th>B</th> <th>C</th> <th>D</th> <th>E</th> </tr> </thead> <tbody> <tr> <td>98</td> <td>90</td> <td>78</td> <td>25</td> <td>20</td> </tr> </tbody> </table>	A	B	C	D	E	98	90	78	25	20
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Aussie Oval Pie Tin Dimensions (mm) <table border="1"> <thead> <tr> <th>A</th> <th>B</th> <th>C</th> <th>D</th> <th>E</th> </tr> </thead> <tbody> <tr> <td>103</td> <td>87</td> <td>61</td> <td>30</td> <td>25</td> </tr> </tbody> </table>	A	B	C	D	E	103	87	61	30	25	
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Party Pie Tin Dimensions (mm) <table border="1"> <thead> <tr> <th>A</th> <th>B</th> <th>C</th> <th>D</th> <th>E</th> </tr> </thead> <tbody> <tr> <td>65</td> <td>60</td> <td>40</td> <td>25</td> <td>21</td> </tr> </tbody> </table>	A	B	C	D	E	65	60	40	25	21	
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65	60	40	25	21							
Round Deep Pie Tin Dimensions (mm) <table border="1"> <thead> <tr> <th>A</th> <th>B</th> <th>C</th> <th>D</th> <th>E</th> </tr> </thead> <tbody> <tr> <td>106</td> <td>98</td> <td>79</td> <td>34</td> <td>30</td> </tr> </tbody> </table>	A	B	C	D	E	106	98	79	34	30	
A	B	C	D	E							
106	98	79	34	30							
Round Deep Wide Pie Tin Dimensions (mm) <table border="1"> <thead> <tr> <th>A</th> <th>B</th> <th>C</th> <th>D</th> <th>E</th> </tr> </thead> <tbody> <tr> <td>111</td> <td>99</td> <td>79</td> <td>36</td> <td>30</td> </tr> </tbody> </table>	A	B	C	D	E	111	99	79	36	30	
A	B	C	D	E							
111	99	79	36	30							

RACKS AND RACK COVERS

MODEL	DESCRIPTION	
SSPR	<p>Stainless Steel Pastry Rack</p> <ul style="list-style-type: none"> • Available in 16" or 18" • 17 runners • Overall Dimensions: • 525mm X 740mm x 1830mm OR • 475mm X 740mm x 1830mm 	
SSBR-16	<p>Stainless Steel Bread Pan Rack</p> <ul style="list-style-type: none"> • Available in 16" • 12 runners • Overall Dimensions: • 475mm X 740mm x 1830mm 	
SLBBR	<p>Stainless Steel Sloping Bread Basket Rack</p> <ul style="list-style-type: none"> • Complete with 5 chrome plated bread baskets • Also available without baskets • Overall Dimensions: • 980mm x 460mm x 1735mm 	
WDR	<p>Wooden Display Rack</p> <ul style="list-style-type: none"> • Complete with 5 chrome bread baskets & 1 cooling wire on top • Available in different wood stains • Overall Dimensions: • 990mm x 460mm x 1930m 	
SN1971 SN1997	<p>Racks Suitable for 600mm x 400mm trays</p> <ul style="list-style-type: none"> • Stainless Steel 16 shelf rack • Aluminium 20 or 9 shelf rack 	

RACKS & RACK COVERS

MODEL	DESCRIPTION
Custom made Racks	<p>Custom Made Racks</p> <ul style="list-style-type: none"> Made to order – all sizes and volumes Local and imported product available <p>(See page 50 for order details)</p>
7BR	<p>Stainless Steel 7 Bin Rack</p> <ul style="list-style-type: none"> Complete with 7 x 32 litre tubs Compact design – easy to reach top tubs <p>Overall Dimensions: 660mm x 475mm x 1670mm</p>
3BR	<p>Stainless Steel 3 Bin Rack</p> <ul style="list-style-type: none"> Complete with 3 x 32 litre tubs <p>Overall Dimensions: 660mm x 475mm x 815mm</p>
RIP STOP RC18	<p>White Rip Stop Rack Cover</p> <ul style="list-style-type: none"> with 4 zips Suits 16" and 18" S/S racks Standard sizes or made to order
CLEAR RC 18	<p>Clear Rack Cover</p> <ul style="list-style-type: none"> with 4 zips Suits 16" and 18" S/S racks



INGREDIENT BINS & PLASTIC TUBS

MODEL	DESCRIPTION	
MP07 MP10 MP10L	<p>Plastic Tubs</p> <ul style="list-style-type: none"> No. 7 Plastic tub – 32 litres <p>Overall Dimensions: 655mm x 420mm x 200mm</p> <ul style="list-style-type: none"> No. 10 Plastic Tub – 52 litres <p>Overall Dimensions: 655mm x 420mm x 290mm</p> <p>Lids to suit either tub available</p>	
IP015 IP018 IP016	<p>Ingredient Bins</p> <ul style="list-style-type: none"> 40kg Plastic Ingredient Bin – 67 litres 50kg Plastic Ingredient Bin – 84 litres Lids to suit either tub available 	
RMSBD	<p>Ingredient Bin Dolly</p> <ul style="list-style-type: none"> Plastic <p>Overall Dimensions: 450mm x 450mm</p>	
RM18TR	<p>Mobile Ingredient Bin</p> <ul style="list-style-type: none"> on castors Capacity: 90 litres 	
RM60DY	<p>Plastic Tub Dolly</p> <ul style="list-style-type: none"> To suit MP07 or MP10 plastic tubs <p>Overall Dimensions: 630mm x 400mm</p>	

BREAD BASKETS & COOLING WIRES

MODEL	DESCRIPTION	
CCB362 CCB366	<p>Bread Baskets</p> <ul style="list-style-type: none"> • Chrome plated <p>Overall Dimensions:</p> <ul style="list-style-type: none"> • 36" x 18" x 2" • 36" x 18" x 6" • 29" x 18" x 2" • 29" x 18" x 6" 	
150PBC	<p>Bread Crate</p> <ul style="list-style-type: none"> • Plastic <p>Overall Dimensions:</p> <ul style="list-style-type: none"> • 680mm x 590mm 	
RM80	<p>Bread Crate Dolly</p> <ul style="list-style-type: none"> • Plastic <p>Overall Dimensions:</p> <ul style="list-style-type: none"> • 660mm x 750mm • Various colours available 	
CCW2618	<p>Cooling Wires</p> <ul style="list-style-type: none"> • Chrome <p>Overall Dimensions:</p> <ul style="list-style-type: none"> • 26" x 18" 	
SSCW16 SSCW18 SN1575	<p>Cooling Wires</p> <ul style="list-style-type: none"> • Stainless Steel <p>Overall Dimensions:</p> <ul style="list-style-type: none"> • 29" x 18", 29" x 16", 600mm x 400mm or 530mm x 325mm 	

SCALES & MEASURES

MODEL	DESCRIPTION
	Face Scales <ul style="list-style-type: none"> • 5kg Face Scales • 10kg Face Scales • 22kg Face Scales
5363 5365	
	Digital Scales <ul style="list-style-type: none"> • 30kg Plastic Digital Scales
SW30	
	Digital Scales <ul style="list-style-type: none"> • 30kg Stainless Steel Digital Scales • Waterproof
SS30	
	Platform Scales <ul style="list-style-type: none"> • 60kg Platform Scales
KW4030/60	
	Measuring Jugs <ul style="list-style-type: none"> • Plastic Measuring Jug 250ml • Plastic Measuring Jug 500ml • Plastic Measuring Jug 1 litre • Plastic Measuring Jug 2 litres • Plastic Measuring Jug 3 litres • Plastic Measuring Jug 5 litres
Pro-Jug 250ml Pro-Jug 500ml Pro-Jug 1000ml Pro-Jug 2000ml Pro-Jug 3000ml Pro-Jug 5000ml	
	Scoops <ul style="list-style-type: none"> • 12oz Aluminium round scoop • 24oz Aluminium round scoop • 38oz Aluminium round scoop • 57oz Aluminium round scoop • 84oz Aluminium round scoop
66016 66020 66023 66026 66030	



DONUT ACCESSORIES

MODEL	DESCRIPTION	
DODR	<p>Donut Dropper</p> <ul style="list-style-type: none">• Manufacturer: Belshaw Hand Donut Dispenser Model: TYPE 'K'• Weight: 2 kg• Production rate: up to approx. 50 portions per hopper• Hand held Donut dispenser that forms Plain, Star, Cake (depending on attachment)	
JADE	<p>Jam Depositor</p> <ul style="list-style-type: none">• Jam/Custard Depositor for Donuts• Single or double piston available• Other accessories available	
FD10	<p>Donut Fryer</p> <p>Overall Dimensions</p> <ul style="list-style-type: none">• 380mm w x 485mm d x 290mm h• 8.5 litre tank• 10 amps	

UTENSILS

MODEL	DESCRIPTION	
7WDSN4226	7 Wheel Divider <ul style="list-style-type: none">Teflon coated	
LP44745	Board Brush <ul style="list-style-type: none">12" with plastic handle	
LP35065 CM10/12	Cake Markers <ul style="list-style-type: none">Plastic Cake Marker 10 piecePlastic Cake Marker 10/12 pieces	
05000 05000 - W 05000 - B	Can Opener <ul style="list-style-type: none">Bonza Heavy Duty Can OpenerSpare WheelsSpare Blades	
CBP	Poly Cutting Board <ul style="list-style-type: none">737mm x 457mm x 10mmOther sizes available on request	

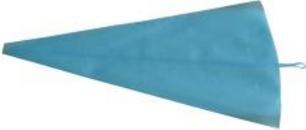
UTENSILS

MODEL	DESCRIPTION	
	Cutters	
SN4240	• Croissant Cutter	
SN4241	• Pizza Cutter	
SN4183	• Donut Cutter	
SN3840	• 8 piece round cutter set	
7PC	• Pastie Cutter	
SCC	• Scone Cutter	
	Kaiser Roll Marker	
KM		
	Knives	
5.0431	• Red Paring Knife	
5.4233.30	• 30cm Knife Wavy Edge	
5.4233.36	• Black Round Tip	
5.4433.25	• 36cm Knife Wavy Edge	
5.7403.20	• Pointed Tip Wave Edge Knife	
	• Dough Knife	
	Lattice Cutters	
31023	• Roller Lattice Cutter	
31025	• 2 Piece Lattice Cutter	
	Oven Mitts and Gloves	
OML	• Oven gloves – long	
OMS	• Oven gloves – short	
TCP-2	• Slotted Tray holders (pair)	
	For full listing of available utensils visit www.dbce.net.au and download San Neng Bakeware catalogue	

UTENSILS

MODEL	DESCRIPTION	
	Mixing Bowls	
07202	• Stainless Steel Mixing Bowl – 1.1L	
07203	• Stainless Steel Mixing Bowl – 2.2L	
07205	• Stainless Steel Mixing Bowl – 3.6L	
07208	• Stainless Steel Mixing Bowl – 6.5L	
07209	• Stainless Steel Mixing Bowl – 8L	
07213	• Stainless Steel Mixing Bowl – 10L	
07217	• Stainless Steel Mixing Bowl – 13L	
	Pallet Knives	
SN4773	• Pallet Knife – blade length 145mm	
SN4774	• Pallet Knife – blade length 175mm	
	Pastry Bags - Thermtex	
01794	• 16" (400mm)	
01796	• 18" (460mm)	
01797	• 20" (500mm)	
01799	• 23.5" (600mm)	
	Pastry Brushes	
LP40225	• 25mm Pastry brush	
LP40250	• 50mm Pastry brush	
LP40275	• 75mm Pastry brush	
	Piping Nozzles	
00720-7S	• 7 piece star plastic piping nozzles	
00740-7P	• 7 piece plain plastic piping nozzles	
00743-P	• Plain plastic piping nozzle – size 3	

UTENSILS

MODEL	DESCRIPTION	
DPB-12-100 DPB-18-100	Piping Bags - Disposable <ul style="list-style-type: none"> • 12" disposable piping bags • 18" disposable piping bags 	
SPB13 SPB16 SPB18 SPB20	Piping Bags <ul style="list-style-type: none"> • 13" Silicon piping bag • 16" Silicon piping bag • 18" Silicon piping bag • 20" Silicon piping bag 	
SN4510 SN4511 SN4512 SN4513 SN4514 SN4515	Rattan Proving Baskets <ul style="list-style-type: none"> • Round or Oval • Individual or sets 	
03667R 3667	Rolling Pins <ul style="list-style-type: none"> • Aluminium rolling pin – rubber coated • Aluminium rolling pin 	
SN4218	Roller Docker <ul style="list-style-type: none"> • High Strength Nylon 	

For full listing of available utensils
visit www.dbce.net.au and download
San Neng Bakeware catalogue

UTENSILS

MODEL	DESCRIPTION	
SK	<p>Scoring Knife</p> <ul style="list-style-type: none"> Stainless Steel blades to score dough – unique shape prevents dough sticking to blades Various sizes and shapes 	
30852 31420 BSS LS37193 T2013 LS3612 SN4108	<p>Scrapers</p> <ul style="list-style-type: none"> Small Scraper Double Sided Comb Scraper Bowl Scraper Small Large Plastic Scraper Heavy Duty Bench Scraper SS Flexible Scraper Heavy Duty Bench Scraper with Edge 	
39316 31116 SN4264 SN4254	<p>Sieves</p> <ul style="list-style-type: none"> Stainless Steel Sieve 400 x 75 Plastic Sieve 305 x 100 Stainless Steel Sieve – Coarse Stainless Steel Sieve – Fine 	
20306 20308 20310 20312 51426 22308 22310 22312	<p>Spatulas</p> <ul style="list-style-type: none"> 6" Straight Spatula 8" Straight Spatula 10" Straight Spatula 12" Straight Spatula 6" Cranked Spatula 8" Cranked Spatula 10" Cranked Spatula 12" Cranked Spatula 	
Ptemp 16794 16792	<p>Thermometers</p> <ul style="list-style-type: none"> Pocket Thermometer Infra red & Probe thermometers 	

UTENSILS

MODEL	DESCRIPTION	
TSB400 TSB450	Teflon Baking Sheets <ul style="list-style-type: none"> • 16" wide x 29" long • 18" wide x 29" long • By the roll 	
T1 Timer	Timers <ul style="list-style-type: none"> • Digital Timer 	
7124PT	Tongs <ul style="list-style-type: none"> • Flat Pastry Tong • Double sided Pastry Tong 	
SSW-12 SSW-14 SSW-16 LW81145 LW81160	Whisks <ul style="list-style-type: none"> • 12" Whisk • 14" Whisk • 16" Whisk • 18" Whisk • 24" Whisk 	
03452 03456 03460	Wooden Spoons <ul style="list-style-type: none"> • 300mm wooden spoon • 400mm wooden spoon • 500mm wooden spoon 	
30380 30382 30386	Wooden Paddles <ul style="list-style-type: none"> • 450mm • 600mm • 900mm 	
<p>For full listing of available utensils visit www.dbce.net.au and download San Neng Bakeware catalogue</p>		

DISPLAY BASKETS

MODEL	DESCRIPTION
	Plastic Rectangular Baskets – Deep
SN4543	<ul style="list-style-type: none"> • Tan, Natural or Black
SN4544	<ul style="list-style-type: none"> • 400mm x 300mm x 80mm
SN4553	<ul style="list-style-type: none"> • 400mm x 340mm x 80mm
	
	Plastic Rectangular Baskets – Shallow
SN4541	<ul style="list-style-type: none"> • Tan, Natural or Black
SN4542	<ul style="list-style-type: none"> • 400mm x 300mm x 40mm
SN4551	<ul style="list-style-type: none"> • 400mm x 340mm x 40mm
	
	Plastic Oval Baskets
SN4543	<ul style="list-style-type: none"> • Tan, Natural or Black
SN4546	<ul style="list-style-type: none"> • 400mm x 300mm x 80mm
SN4555	<ul style="list-style-type: none"> • 450mm x 340mm x 80mm
	
	Plastic French Stick Baskets
SN4508	<ul style="list-style-type: none"> • Round
SN4509	<ul style="list-style-type: none"> • Square
SN4519	<ul style="list-style-type: none"> • Tear Drop – Right
SN4529	<ul style="list-style-type: none"> • Tear Drop – Left
SN4518	<ul style="list-style-type: none"> • Spiral – Right
SN4528	<ul style="list-style-type: none"> • Spiral - Left
	
	Display Stands with baskets
	<ul style="list-style-type: none"> • Available in various display shapes
SN4280	<ul style="list-style-type: none"> • Round or flat baskets
SN4281	<ul style="list-style-type: none"> • 1, 2 or 3 baskets
SN4282	
SN4283	
SN4284	
SN4285	
	
	For full listing of available display baskets visit www.dbce.net.au and download San Neng Bakeware catalogue

CAKE DECORATING

MODEL	DESCRIPTION
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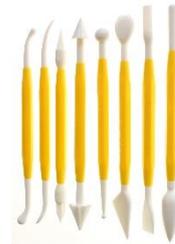
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|--------|--|
| SN4158 | Cake Turntables <ul style="list-style-type: none"> • Plastic round turntable on stand • Casting Aluminium turntable • Casting Aluminium Anodized • Revolving cake stands – coloured bases |
| SN4151 | |
| SN4173 | |
| SN4157 | |



- | | |
|--------|--|
| SN7011 | Decorating Tip Set <ul style="list-style-type: none"> • 80 stainless steel decorating tips in plastic case |
|--------|--|



- | | |
|--------|--|
| MTS-12 | Modelling Tool Set <ul style="list-style-type: none"> • 6 piece plastic modelling tool set |
|--------|--|



- | | |
|---------|--|
| RPP-20P | French Rolling Pins <ul style="list-style-type: none"> • 20" French Rolling Pin • 14" French Rolling Pin • 7.5" French Rolling Pin |
| RPP-14P | |
| RPP-75P | |



CATERING

MODEL	DESCRIPTION
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84031

84111

84004

Chafers/Food Warmers

- Stackable Rectangle Chafer
- Round Chafer
- Chafer Fuel – 4 burning hours



61744

61797

Stock Pots

- 44lt Aluminium Stock Pot with lid
- 60lt Aluminium Stock Pot with lid



RG-50S

Vegetable Cutters

- Up to 2kg per minute
- Speed 400rpm
- Includes 2 discs
- 10 amp power
- Other models available



XP020ER

Grills

- UNOX Glassceramic Contact Grill
- Available with flat plates, ribbed top plates and flat transparent plates
- Single or Double plates available



CATERING

MODEL

DESCRIPTION

1005100
1005101

Meat Slicers

- Gravity Fed Meat Slicers with stainless steel blades
- Medium (250mm blade) and Large (300mm blade)



1030601

Soup Kettle

- 9 litre temperature controlled soup kettle

Dimensions:

- 380mm h x 345mm diameter



1009010
1009020
1009030
1009040

Commercial Urn

- 10, 20, 30 and 40 litre commercial urns
- Polished stainless steel body with vented cool to touch, twist to lock lid



Gastronorm Pans

- Various sizes including 1/9, 1/6, 1/3, 1/4, 1/2, 1/1
- Various depths
- Lids



PTB
PTW

Plastic Tray

- Available in white or Black
- ### Overall Dimensions:
- 355mm x 455mm



TERMS AND CONDITIONS

1. INTERPRETATION

1.1. In these Conditions -

'Buyer' means the buyer of the Goods set out on the invoice, their servants, contractors, agents and employees.

'Goods' means the products and services set out on invoice.

'Price' means the cost of the Goods.

'Seller' means Direct Bakery & Catering Equipment ABN 71 152 732 048

1.2. Nothing in these Conditions will be applied so as to exclude, restrict or modify any condition, warranty, guarantee, right or remedy implied by law which by law cannot be excluded, restricted or modified.

2. TERMS OF SALE

The Goods are sold by the Seller to the Buyer on the terms and conditions set out on our website.

3. SELLER'S QUOTE

3.1 The Seller's quote is open for acceptance within the period stated in the quote or, where no period is stated, within 30 days after the date of the quote.

3.2 The Seller reserves the right to refuse any order based on a quote within 7 days after the receipt of the order.

3.3 The Price is subject to the Buyer's order being for the whole quantity referred to in the quote.

4. PAYMENT

The Buyer must pay the Price to the Seller on delivery unless other arrangements are made with the seller.

5. INTEREST ON OVERDUE PAYMENTS

If the Buyer has not paid for the Goods on the due date, without prejudice to any other right or remedy, the Seller may charge the Buyer interest on all outstanding money at the rate of 2% per calendar month calculated from the date of the invoice.

6. DRAWINGS, ETC.

The descriptions, illustrations and performances contained in catalogues and price lists do not form part of the contract of sale of the Goods.

7. PASSING OF TITLE

7.1 Until all money owed by the Buyer to the Seller is paid in full, the Seller reserves the right to:

7.1.1. legal and equitable ownership of the Goods;

7.1.2. and enter the Buyer's premises (or the premises of any associated company or agent where the Goods are located) without liability for trespass or any damage and retake possession of the Goods;

7.1.3. and keep and resell any Goods repossessed in accordance with Clause 8 of these Conditions.

7.2. Notwithstanding the provisions of Clause 7.1. the Seller will be entitled to maintain an action against the Buyer for the Price and the risk of the Goods will pass to the Buyer on delivery.

8. REPOSSESSION OF GOODS

8.1 The Buyer's right to possession of Goods will cease if:

8.1.1 the Buyer, not being a company, commits an act of bankruptcy; or

8.1.2 the Buyer is a company, a Receiver or Manager becomes entitled to take possession of any assets of the Buyer or any proceedings are instituted for the winding up of the Buyer.

8.2 On the happening of an event set out in Clause 8.1, the Seller will be entitled to repossess the Goods and for this purpose the Seller must be able to enter onto any premises where the Seller reasonably believes the Goods to be.

9. BUYER'S PROPERTY

Any property of the Buyer under the Seller's custody or control must be entirely at the Buyer's risk as regards to loss or damage caused to the property or by it.

10. RETURNED GOODS

10.1. The Seller is not under any obligation to accept Goods returned by the Buyer and will do so only on terms to be agreed in writing in each individual case.

10.2. The Seller will not accept any Goods if returned after 14 days from the date of delivery.

10.3. Non-standard items made to order are not returnable

10.4. Standard products returned for credit will be subject to a 15% re-stocking fee.

11. CANCELLATION

No Order may be cancelled except with consent in writing and on terms which will indemnify the Seller against all losses.

12. EXCLUSION

12.1. The law implies terms, conditions and warranties ('Prescribed Terms') into contracts for the supply of goods and services and prohibits the exclusion, restriction or modification of certain Prescribed Terms.

12.2. Except as provided by Prescribed Terms:

12.2.1. the liability of the Seller in respect of a breach of a
Goods as limited to the:

Prescribed Term relating to the

(a) replacement;

(b) repair of; or

(c) payment to the Buyer of the cost of repairing or replacing, the Goods during any warranty period (Buyer must provide proof of purchase by delivery docket or invoice): and

12.2.2. the Seller will not be liable to the Buyer for claims or damages for any loss or damage of any kind, caused directly or indirectly by:

(a) any defect in material or workmanship of;

(b) or any other defect in; or

(c) unsuitability for any purpose,

of the Goods, or by default or negligence on the part of the Seller relating to the supply, delivery of, or otherwise concerning the Goods.

12.2.3. All warranties exclude travel, freight charges and damage caused by negligence or misuse.

13. EXCLUSION OF REPRESENTATIONS AND ARRANGEMENT

These conditions exclude all prior and other discussions, representations (contractual or otherwise) and arrangements relating to the supply of the Goods, including, but not limited to, those relating to the performance of the Goods or the results that ought to be expected from using the Goods.

14. LIMITATIONS

The total liability of the Seller for loss or damage of every kind in relation to the Goods is limited to the Price.

15. WAIVER

The failure of any party to enforce any of these Conditions or to exercise any right set out in these Conditions will not be a waiver of those Conditions or rights and will not affect the enforcement of these Conditions.

16. GENERAL

These Conditions, unless varied in writing signed by the Seller, prevail over all conditions of the Buyer's order to the extent of any inconsistency.

REQUEST FOR QUOTATION FOR SPECIAL ORDER RACK

The form below can be completed and sent to DBCE Pty Ltd as a request for quotation for special custom order racks. Please complete all details below and send to DBCE Pty Ltd via

FAX (03) 9791 3224
EMAIL: admin@dbce.net.au

Customer details

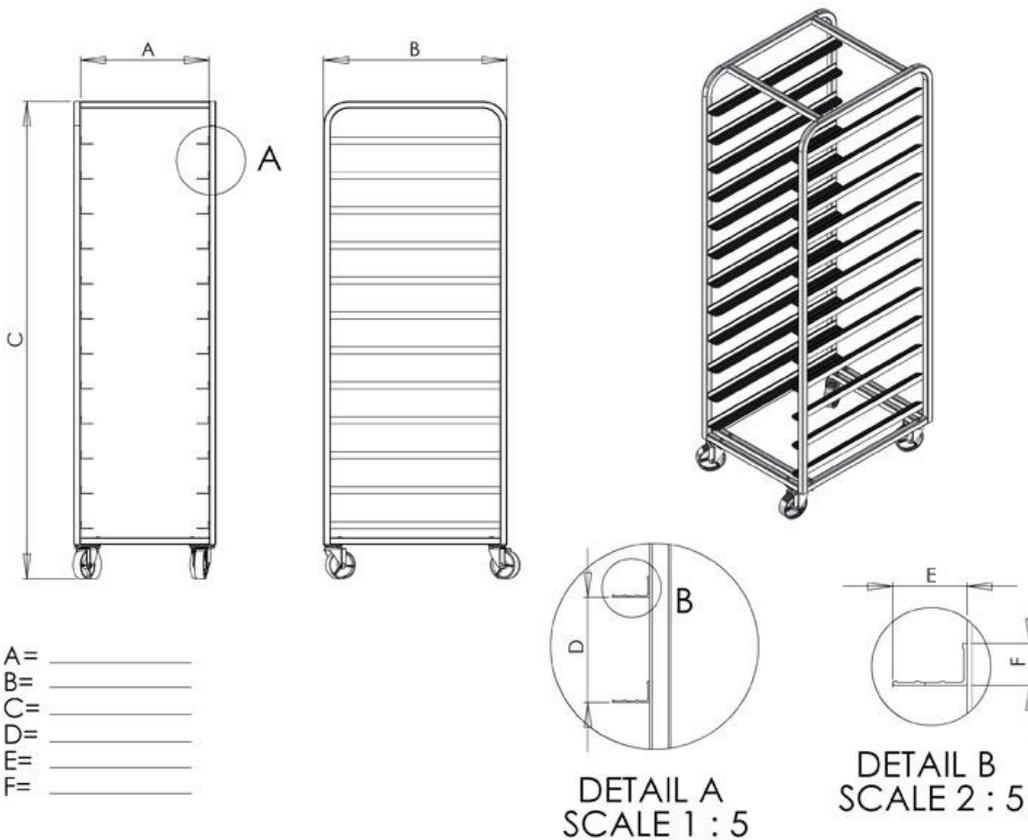
Business Name: _____

Address: _____

Contact Person: _____

Contact Phone: _____

Contact Email: _____



A= Rack width
 B= Rack Depth
 C=Rack Height
 D= Space between runners
 E= Runner width
 F=Runner height

166 Cheltenham Rd, Dandenong, 3175
 PH: 03 9791 3223
www.dbce.net.au



24 HOUR SALES AND SERVICE

At DBCE our sales and service team has over 40 years combined experience in the bakery and catering equipment industry.

Our service team is dedicated to providing a high quality service with a minimum of inconvenience to our customers.

Our aim is to provide a competitive low cost service charge without compromise to the standards you expect.

The DBCE Office/Showroom is open between 9.00 am – 5.00pm Monday to Friday, with the Service Department on call and available to you 24 hours a day, 7 days a week.



Direct Bakery & Catering Equipment

**The
Bakery and Catering
Equipment Specialists**

DBCE Pty Ltd

166 Cheltenham Rd, Dandenong

Victoria, Australia, 3175

Email: admin@dbce.net.au

www.dbce.net.au

Ph: 03 9791 3223

Fax: 03 9791 3224

ABN: 71 152 732 048