

The Bergner story starts with a shared fascination to make everyday life extraordinary. Today we are doing just that by putting better products into your home.

By combining the use of cutting-edge and innovative technology, uncompromised quality and functional design, Bergner creates products to improve your experience in the kitchen and home. The Bergner brand is synonymous with innovation, quality and value. Our goal is to continue being creative and progressing in our product design and manufacturing descipline, to deliver better living to every home.

REFINING EVERYDAY LIFE

### **CONTENTS**

### STAINLESS STEEL COOKWARE ARGENT -----ACIFR -----OR ACIER -----**ALUMINIUM COOKWARE** INFINITY CHEFS -----SCARLETT -----CARBON TT -----ALLURE -----DIAMANTI -----BELLINI -----KNIFES & SCISSORS & CUTTING BOARD NATURE -----KEOPS MARBLE -----SHARK -----CUTY -----GLASS CUTTING BOARD ..... COOL -----KITCHEN ACCESSORIES TIDY HOME ----COMFORT -----MULTIROLL -----OLIVIA -----



### About Vikas Khanna

James Beard Award Nominee and Michelin Star Chef Vikas Khanna is an internationally acclaimed Indian chef, award-winning author, poet and filmmaker. He is the recipient of Access to Freedom Award, Eleanor Roosevelt's Shining Star Award, GQ Man of the Year and was featured as "10 Global Legendary Chefs who've revolutionized our eating habits" by Deutsche Welle.

He is host of Master Chef India, Twist of Taste and National Geographic's Mega Kitchens. He has been a guest on MasterChef Australia, Martha Stewart, Hell's Kitchen, Beat Bobby Flay and many more shows. Gordon Ramsay featured him as "Top Indian Chef in New York City" on Kitchen Nightmares.

Chef Khanna has established himself as a top authority on Indian Cuisine, hosting successful cooking shows and has written more than 25 cookbooks. His book Flavors First won the prestigious Benjamin Franklin Award. Chef Khanna Sutra, My Great India and Savor Mumbai won Gourmand World Cookbook Awards.

UTSAV- A Culinary Epic of Indian Festivals has become the world's most expensive cookbook. UTSAV was launched at 68th Cannes Film Festival and has been presented to President Obama, HH Dalai Lama, Pope Francis, PM Modi and most recently Chef Khanna was invited to Buckingham Palace to present UTSAV to Her Majesty Queen Elizabeth II.

New York Times has called his "cooking style inventive" and New York Magazine quoted "an instinctive chef whose dishes just get it right" in a review.



### MICHELIN STAR CHEF

Chef Khanna was featured on the covers of Forbes Life, Good Housekeeping, Men's Health, GQ and many more. He was recently awarded "Stardust Global Icon" and "Best TV Chef" by Indian Telly Awards.

His documentary series Holy Kitchens, which explores the bond between faith and food, has been showcased at Harvard, Princeton, Columbia, Oxford and many other Universities and Film Festivals. His documentary "Kitchens of Gratitude" was featured at Marche du Film during 69th Cannes Film Festival.

Chef Khanna developed workshops "Vision of Palate", to create awareness of favors and aromas for the visually impaired. He has honored with Proclamation from Mayor Bloomberg and Comptroller William Thompson of New York City. He was also the first Indian to be featured as New Yorker of the Week

Chef Khanna has been featured on Eyewitness, ABC News, NBC, Fox for his work with foundations like Save the Children, Habitat for Humanity, Red Cross and Smile Foundation through which he raises funds and awareness for hunger and education.

His initiatives through SAKIV have hosted fundraisers for South Asian Tsunami, Katrina, Haiti and many more with some of the most influential chefs including Daniel Boulud, Jean Georges and Alain Ducasse.

Chef Khanna has been documenting Indian cuisine, rituals and customs for decades. His most ambitious project is opening in 2018 in Manipal (India) - "Museum of Culinary Arts at WGSHA". It will be one of a kind institution, which showcases the rich Indian heritage, history and diversity through kitchen equipment. It is dedicated to his late father, Mr. Davinder Chef Khanna.

He lives in New York City with his prized collection of thousands of cookbooks.

He is a huge admirer of Petite Philips, Jonathan Livingston Seagull and Tarla Dalal. Pink Floyd, Lata Mangeshkar, Simon and Garfunkel are on his playlist. His favorite place in the world is Golden Temple, Amritsar.





### O & A

- Q: What made you want to become a chef?
- A: I think it was the power of kitchens and farms. When I witness the power of food and how it was so uniting it nature, I wanted to be close to it.
- Q: Who has influenced your cooking style or your philosophy on food?
- A: Initially it was about homecoming. Then during my admission at WGSHA in Manipal, it was South Indian cuisine that influenced my cooking style. But, it was always about home cooking that inspired me.
- Q: What inspires you or where do you get your
- A: Simple rituals, cooking cooking, seasons and most importantly the spices.
- Q: What is your favourite method of cookery or preparation?
- A: I love searing. It helps to give a great texture and restore the moisture's inside.
- Q: What is your favourite ingredient? A: Black pepper.
- Q: What is your favourite kitchen tool? A: Pacojet.
- Q: What is your favourite section in the kitchen to
- work on during your apprenticeship?

  A: I loved the butchery. The way the different parts
  were divided and cooked for particular recipes.
- Q: Where you like to eat out? A: I love the versatility of simple street foods in any city I visit.
- Q: What would you like to see change with the cooking schools?
- A: More focus on regional Indian cooking.
- Q: Your advice to young chefs?
  A: Practice and Observe as much as you can.
  Discipline will take you forward.
- Q: What do you look for when hiring staff?
- A: Honesty ang commitment.
- Q: What would you like to see change in the
- More focus on regional cuisines of India.
- Q: How do you deal with awkward guests? A: Patience.
- Q: What is your first memory of food that blew your /mind?
- A: Puffing of breads.
- Q: What is your favourite escape to relax?
- A: Varanasi.
- Q: What drives your ambition?
- A: The thought that the opportunities don't last too
- Q: What is your signature dish? A: Rendered duck breasts with Pepper sauce.
- Q: How do you motivate your team?
- A: There is a lot of explore in the food and cultures of India. Let's bring the best to the world.
- Q: How do you think restaurants should be rated?
- Q: If you had to build the best kitchen team who
- would be in your kitchen all stars? A: Everyone who works with discipline, honesty and devotion is a star.





# ARGENT EFFICIENCY SHINES

Cooking difference with Argent, our new 3-ply cookware collection that sets the new standard of rapid induction.





















### STAINLESS STEEL

ENERGY SAVING. EVEN HEAT DISTRIBUTION

Stainless Steel is an exceptionally durable material that is virtually impossible to wear. Bonded with an aluminium capsuled bottom, it boasts satisfying heat conductivity.

### ARGENT















### **CASSEROLES**



BG-6334: ø20 x 10 cm 3.1L BG-6335: ø22 x 11 cm 4.1L BG-6336: ø24 x 12 cm 5.3L

### **FRYPANS**



BG-6337: ø20 x 3.8 cm BG-6338: ø24 x 4.5 cm

### **WOKS**



BG-6331: ø20 x 7 cm 1.5L BG-6332: ø24 x 8 cm 2.5L BG-6333: ø26 x 9 cm 3.9L BG-9951: ø32 x 9.7 cm 5.8L

### **TOPES**



BG-9948: ø14 x 7.0 cm 1.0L BG-9949: ø16 x 8.0 cm 1.6L BG-9952: ø18 x 9.0 cm 2.2L BG-9953: ø02 x10 cm 3.1L BG-9954: ø22 x 11 cm 4.1L BG-9955: ø24 x 12 cm 5.3L BG-9956: ø28 x 14 cm 8.6L

### **SAUCEPANS**



BG-6326: ø14 x 7 cm 1L BG-6327: ø16 x 8 cm 1.6L BG-6328: ø18 x 9 cm 2.2L

### **SAUTE PANS**



BG-6329: ø22 x 5 cm 1.8L BG-6330: ø26 x 6 cm 3.1L

### **TASRAS**



BG-9957: ø20 x 7 cm 1.5L BG-9958: ø24 x 8.0 cm 2.5L BG-9959: ø26 x 9.0 cm 3.6L BG-9960: ø28 x 9.0 cm 3.9L





### OR ACIER





### **CASSEROLES**



BGIN-1150: ø16 x 9.5 cm 1.5L BGIN-1151: ø18 x 10 cm 2.0L BGIN-1152: ø20 x 10.5 cm 2.5L

### **4PC COOKWARE SET**

**BGIN-1180** 

Casserole with lid: ø16 x 9.0 cm 1.5L Casserole with lid: ø18 x 10 cm 2.0L



### **5PC COOKWARE SET**

**BGIN-1181** 

Saucepan: ø14 x 8.0 cm 1.0L Casserole with lid: ø16 x 9.0 cm 1.5L Casserole with lid: ø18 x 10 cm 2.0L



#### **SAUCEPANS**



### **6PC COOKWARE SET**

**BGIN-1182** 

Casserole with lid: ø16 x 9.0 cm 1.5L Casserole with lid: ø18 x 10 cm 2.0L Casserole with lid: ø20 x 9.5 cm 2.5L



### STAINLESS STEEL

ENERGY SAVING. EVEN HEAT DISTRIBUTION

Stainless Steel is an exceptionally durable material that is virtually impossible to wear. Bonded with an aluminium capsuled bottom, it boasts satisfying heat conductivity.

### COOK-N-SERVE POT











### **CASSEROLES**



BGIN-1200: ø16 x 9.6 cm 1.5L BGIN-1201: ø18 x 10.5 cm 2.0L BGIN-1202: ø20 x 11.6 cm 2.5L

### **4PC COOOKWARE SET**

**BGIN-1203** 

Casserole with lid: ø16 x 9.6 cm 1.5L Casserole with lid: ø18 x 10.5 cm 2.0L





### **6PC COOOKWARE SET**

**BGIN-1204** 

Casserole with lid: ø16 x 9.6 cm 1.5L Casserole with lid: ø18 x 10.5 cm 2.0L Casserole with lid: ø20 x 11.6 cm 2.5L













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### MICHELIN STAR CHEF **VIKAS KHANNA RECOMMENDED**

















**BOUNDLESS PASSION** 

Share our passion for cooking beyond bounds!



From design to materials, Infinity is born from the wisdom of our top chefs around the globe. The combination of 18/10 Stainless Steel, forged aluminium and Quantanium coating guarantees first-class performance while our universal assortment serves any chef regardless of the dish they create!

Stay-cool Silicone Handle

Body: 0.3 cm thick

Bottom: 0.4 cm thick

360° Edge to edge Full Induction

Optimum thickness enables SUPERB heat retention







### FORGED ALUMINIUM

EVEN HEAT DISTRIBUTION. CORROSION RESISTANT

Forged Aluminium is unique in shaping a thick base, evenly enhancing heat distribution of the cookware with no hot spots.



### QUANTANIUM TITANIUM REINFORCED MULTI-COAT

QuanTanium is the first and only multi-coat non-stick with Titanium. With multiple layers, it out-performs all conventional coatings on scatch, abrasion, wear resistance - giving you a coating that stands up to almost anything.

### Infinity

#### **CASSEROLES**



BGIC-1092B: ø16 x 8.5 cm BGIC-1093B: ø18 x 9.0 cm BGIC-1094B: ø20 x 10 cm

#### 第250 是我的最后的我来看到是500mm

### **FRYPANS**



BGIC-1001B: ø20 x 4.5 cm BGIC-1002B: ø24 x 4.8 cm BGIC-1003B: ø28 x 5.2 cm

#### **KADAIS**



BGIC-1090B: ø24 x 7.0 cm BGIC-1091B: ø28 x 8.0 cm

### PANCAKE PAN



BGIC-1089B: ø28 x 2.0 cm



Colour box

### **SQUARE GRILLPAN**



BGIC-1004B: ø28 x 28 x 4.5 cm





# **SCARLETT**





















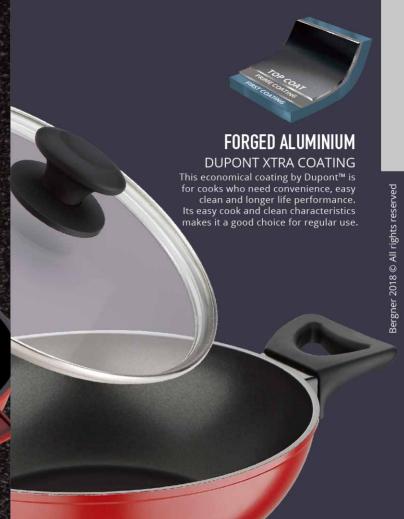














BG-2485: ø16 x 8.5 cm

### CAST ALUMINIUM

HEAT RETENTION. ENERGY SAVING

Cast Aluminium can be moulded into a thick strategic shape for the best heat distribution and retention, saving you energy and giving you excellent durability.



### FORGED ALUMINIUM

EVEN HEAT DISTRIBUTION. CORROSION RESISTANT

Forged Aluminium is unique in shaping a thick base, evenly enhancing heat distribution of the cookware with no hot spots.



BG-2486: ø16 x 8.5 cm BG-2487: ø20 x 9.0 cm

BG-2488: ø24 x 11cm BG-2489: ø28 x 12.5 cm



### \* FORGED ALUMINIUM \*

BG-6654: ø20 x 6.5 cm BG-6654: ø24 x 7.0 cm BG-6656: ø28 x 8.0 cm



\* CAST ALUMINIUM \* BG-8315-BK: 24 cm



Colour box

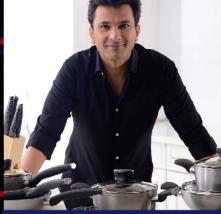


# Carbon 77

### **Technology Trending**

Designed with elements of the automobile world, Carbon TT modernize your kitchen with technology. Get behind the wheels now and travel with us down the road of imagination!

Vikas Thanne



MICHELIN STAR CHEF VIKAS KHANNA RECOMMENDED

STAINLESS STEEL INSERT

PRESTIGIOUS CARBON FIBRE LOOK

Bergner 2018 © All rights reserved

**INDUCTION BOTTOM** 

**STAY COOL KNOB & HANDLE** 



### FORGED ALUMINIUM

EVEN HEAT DISTRIBUTION. CORROSION RESISTANT

Forged Aluminium is unique in shaping a thick base, evenly enhancing heat distribution of the cookware with no hot spots.



### WHITFORD FUSIONTI REINFORCING WITH TITTANIUM. THE HIGHEST STRENGTH

New Fusion Titanium nonstick interior takes a giant step forward in durability and resistance to abrasion, far beyond any other sol-gel ceramic coating tested so far.

# Carbon 77

**FRYPANS** 



BG-9225-SL: ø20 x 4.3 cm BG-9226-SL: ø24 x 4.8 cm

**CASSEROLES** 



BG-9232-SL: ø20 x 9.5 cm

### WOK WITH LONG HANDLE



BG-9239-SL: ø26 x 8 cm





BG-9244-SL: ø24 x 7.5 cm BG-9245-SL: ø28 x 8.0 cm

**SAUCEPAN** 



BG-9230-SL: ø16 x 7.5 cm

#### PAN CAKE

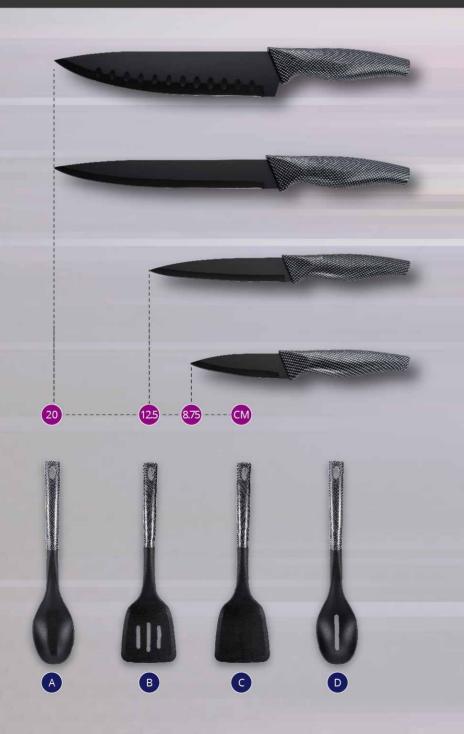


BG-9240-SL: ø26 x 1.5 cm

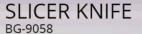


Colour sleeve





### CHEF KNIFE BG-9057



UTILITY KNIFE



Tie-Card

PARING KNIFE BG-9061

- A SOLID SPOON
  BG-4426
- B SLOTTED SPATULA
  BG-4427
- SOLID SPATULA
  BG-4428
- D SLOTTED SPOON
  BG-4430





### FORGED ALUMINIUM

EVEN HEAT DISTRIBUTION. CORROSION RESISTANT

Forged Aluminium is unique in shaping a thick base, evenly enhancing heat distribution of the cookware with no hot spots.



Cera+ brings eco-friendly non-stick performance to today's cookware. The ceramic-based coating can stand extreme heat levels, and is ideal for low-fat cooking.

## ALURE





BG-6592: ø20 x 9.0 cm BG-6720: ø16 x 7.5 cm

**SAUCEPAN** 





BG-6618: ø24 x 4.5 cm BG-6719: ø28 x 5.3 cm

WOK





BG-6588: ø24 x 7 cm





WOK WITH TWO HANLE WITH GLASS LID



BG-6614: ø16 x 7.5 cm



BG-6721: ø20 x 6.5 cm



BG-6722: ø24 x 7.5 cm



BG-6569: ø28 x 8.0 cm









### PRESSED ALUMINIUM

LIGHT WEIGHT. QUICK HEAT DISTRIBUTION

Press aluminium utilizes compressive force to shape a cookware from a sheet of aluminium, the result is a very quick-heating cookware.



### DIAMOND DIAMOND REINFORCED. EXTRA DURABLE

Diamond+ Coating is a breakthrough coating made with real shimmering diamond crystals. Diamond+ Coating features excellent durability for extended use. Featuring great non-stick capabilities for easy cooking and cleaning.

### **CASSEROLES**



BG-7785: ø20 x 8.0 cm BG-7786: ø24 x 8.5 cm

### **FRYPANS**



BG-7781: ø22 x 4.7 cm BG-7782: ø24 x 5.0 cm BG-7783: ø26 x 5.5 cm



#### **KADAIS**



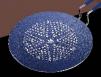
BG-7787: ø24 x 7.0 cm BG-7788: ø26 x 7.5 cm BG-7789: ø28 x 8.0 cm

### **FLAT TAWAS**



BG-7790: ø24 x 2.0 cm BG-7791: ø26 x 2.0 cm BG-7792: ø28 x 2.0 cm

### **CONCAVE TAWAS**



BG-7793: ø24 cm BG-7794: ø26 cm









**3PC COOKWARE SET** 

Flat tawa: ø26 x1.8 cm Kadai with lid: ø24 x 7.0 cm



**5PC COOKWARE SET** 

BG-7702-RD Flat tawa: ø26 x1.8 cm Kadai with lid: ø24 x 7.0 cm Round pan: ø26 x 3.0 cm Square pan: 22.5 x 22.5 x 4.5 cm



### **7PC COOKWARE SET**

BG-7703-RD Flat tawa: ø26 x1.8 cm Kadai with lid: ø24 x 7.0 cm Round pan: ø26 x 3.0 cm Square pan: 22.5 x 22.5 x 4.5 cm Frypan: ø24 x 5.0 cm Nylon turner





**4PC COOKWARE SET** 

BG-7062 Flat tawa: ø25 x1.8 cm Kadai with lid: ø24 x 7.0 cm Frypan: Ø24 x 5.0 cm



**3PC COOKWARE SET** 

BG-7073 Flat tawa: ø25 x 2.0 cm Kadai with lid: ø24 x 7 cm



### MARBLE+

DURABLE. SCRATCH RESISTANT

Marble+ coating is an excellent non-stick layer with hardened performance. Cooking with the Marble+ coating is fun and easy, the excellent release capability will let you cook and clean efficiently.



Colour sleeve



### CERA+

CERAMIC COATING. HEALTHY COOKING

Cera+ brings eco-friendly non-stick performance to today's cookware. The ceramic-based coating can stand extreme heat levels, and is ideal for low-fat

\*on Bellini Brown & Cream



Colour sleeve

### BE**LL**INI\*



#### **FRYPANS**



BG-7751: ø16 x 3.8 cm BG-7752: ø20 x 4.5 cm BG-7753: ø24 x 5.0 cm BG-7754: ø26 x 5.5 cm BG-7755: ø28 x 6.0 cm

#### **DEEP FRYPAN** WITH GLASS LID



BG-7756; ø24 x 7.0 cm







BG-6931: ø20 x 4.5 cm BG-6932: ø22 x 5.0 cm BG-6933: ø24 x 5.0 cm



BG-6936: ø20 x 7.0 cm

**SAUCEPAN** 

WITH GLASS LID

#### **CASSEROLES** WITH GLASS LID



BG-7773: ø26 x 12 cm BG-7811: ø24 x 12 cm

### **WOKS**



BG-7812: ø20 x 7.0 cm BG-7813: ø22 x 7.0 cm



SAUCEPAN WITH GLASS LID



BG-7809: ø16 x 7.5 cm

KADAIS



BG-7814: ø24 x 7.0 cm BG-7816: ø28 x 8.0 cm



#### **CASSEROLES** WITH GLASS LID



BG-6930: ø24 x 8.5 cm

**FLAT TAWAS** 



BG-7068-AA: ø25 x 2.0 cm



BG-6928: ø16 x 8.5 cm

**KADAIS** 



BG-6940: ø28 x 8.0 cm

#### **CONCAVE TAWA**



BG-6944: ø25 cm



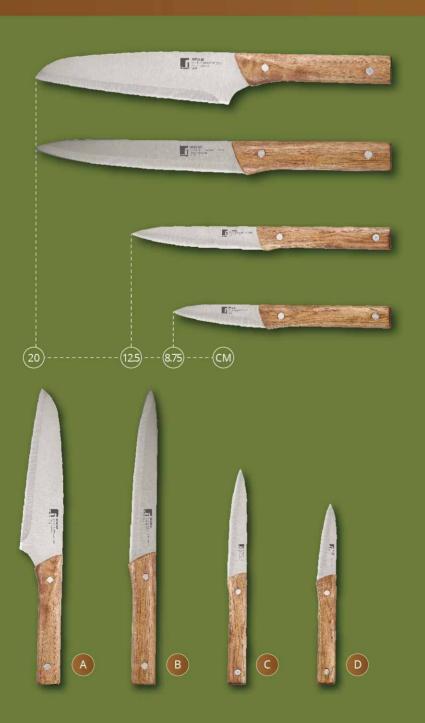




### **NATURE**

Tools from the Woods: Embrace nature with our top quality blades, encased in smooth wooden handles.





### CHEF KNIFE BG-8853-MM

SLICER KNIFE BG-8855-MM

UTILITY KNIFE BG-8857-MM

PARING KNIFE BG-8856-MM



Tie-Care

- Chef knife: A larger size all purpose knife for making classic cuts such as Julienne, dice and fine chop of fruits and vegetables. Also good for chopping delicate herbs to shredding head of Cabbage.
- B Slicer knife: is a much thinner blade than chef knive, enabling to carve thinner and more precise slices of vegetables.
- Utility Knife: A medium size all Purpose knife
   ideal for cutting Cheese, chopping fruit and
  vegetables and slicing.
- Paring Knife: A short knife, handy for dozens of small and delicate jobs such as peeling of garlic, trilling mushrooms, paring green chilies and slicing small fruits like strawberries.



### KEOPS MARBLE

The Well-Dressed In a stylish 3-layer marble coating.



CHEF KNIFE BG-8829-MBB

CARVING KNIFE BG-8830-MBB

UTILLTY KNIFE BG-8832-MBB

PARING KNIFE BG-8833-MBB



- Tie-Card
- Chef knife: A larger size all purpose knife for making classic cuts such as Julienne, dice and fine chop of fruits and vegetables. Also good for chopping delicate herbs to shredding head of Cabbage.
- B Carving knife: is a much thinner blade than chef knive, enabling to carve thinner and more precise slices of vegetables.
- Utility Knife: A medium size all Purpose knife

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- Paring Knife: A short knife, handy for dozens of small and delicate jobs such as peeling of garlic, trilling mushrooms, paring green chilies and slicing small fruits like strawberries.

# BERGNER

#### HIGH QUALITY MATERIALS

Durable materials are chosen for lasting performance, to ensure Shark is worth every cent you pay.

### USER-FRIENDLY DESIGN

From the adjusted weight balance, to the anti-skid feature, care into details makes Shark comfortable to use.

#### PERFECT ASSORTMENT

Shark is here to cover all common tasks that everything you need sit readily in one block

#### **EASY CARE**

Great products should also be easy-to-maintain. Shark is made from high quality stainless steel.

# SHARK

**High Quality Stainless Steel Knife Set** 





### **SCISSORS**

For all cutting tasks in the kitchen

Color Box

### SHARPENER

Keep all your cutting edges sharp

### **CHEF KNIFE**

Multipurpose for cutting and chopping

#### **BREAD KNIFE**

Blade with special serrated edge cuts into the crust effortlessly

### **BONING KNIFE**

Thin, curved blade, Separates meat from bones

### UTILLTY KNIFE

Strong blade with smooth edge suitable for many tasks such as peeling and cutting

### PARING KNIFE

Light weight with sharp point for small intricate work such as peeling



### CUTY

### **More than Cutting**

Switch between scaling, boning or even peeling with just one tool

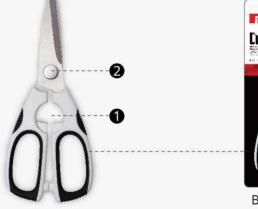
### **Stainless Steel Blade**

Premium steel with optimum content of carbon & chromium for superb hardness

### **Soft Touch Handle** for a comfortable grip



BG-3351 2 Colours



BG-3349



Buster card

#### KITCHEN SCISSORS BG-3351:

- 1 Bottle Opener
- (2) Screwdriver
- 3 Nutcracker
- (4) Fish Scaler
- (5) Peeler
- (6) Non-Stick Marble Coating
- (7) PP Cover included

### KITCHEN SCISSORS

- Bottle Opener
- 2 Seperable Blades for throughout cleaning

### KITCHEN SCISSORS BG-3353:

- Bottle Opener
- 2 Nutcracker



Buster card



PDQ display



### **CUTTING BOARDS**



Sustainable Resource

Bamboo, 100% Eco-Friendly

Incredibly Durable

Smooth Surface, Clean Easily



Color Paper



BG-4242: 23 x 15 x 0.9 cm



BG-4243: 30 x 22 x 0.9 cm



BG-4244: 38 x 30 x 0.9 cm

### **RECTANGLE GLASS UTTING BOARD**



Made of high-quality synthetic material and a meticulously designed surface, this cutting board boasts unprecedented anti-bacteria capability.



#### Anti-Slip base

This cutting board is non-slip coatings, will stays put on your kitchen surface while you chop, mince or dice with ease





TG-40018: 20 x 30 x 0.4 cm







### TIDY HOME STAINLESS STEEL CANISTER

- 1 Air-Tight Storage
- 2 Durable Body with Fingerprint-Proof Finish
- Window For Clear Visibility
- 4 With transparent color painting



BG-5016: ø9.5x15.4cm 1.1L ø11x17.8cm 1.65L



BG-5009: ø9.5x15.4cm 1.1L MRP: Rs. 839 BG-5015-MM: ø11x17.8cm 1.65L



BG-5008: ø9.5x15.4cm 1.1L BG-5010: ø11x17.8cm 1.65L BG-5011: ø12x19.6cm 2.2L BG-5012: ø13x21cm 2.75L



BG-5024: ø9.5x15.4cm 0.9L



### **COMFORT**









KITCHEN DISPENSER

Stainless steel blade Frame and handle abs material



BG-1624: 40 x 19 x 19.5 cm



### MULTIROLI









KITCHEN DISPENSER

Stainless steel Cover with film protector



BG-2625: 380 x 240 x 100 cm



### **OLIVIA**

### STAINLESS STEEL OIL POT Shiny / Single wall



BG-7099: 500ml BG-7100: 1000ml



Colour box

### DUSTPROOF LID KEEP OFF DIRTY AIR





STAINLESS STEEL BODY, EXCELLENT DURABILITY



This modern style oil pot is perfect for drizzling oil. It is great for storing and serving various types of oils. Its design allows you to drizzle drop by drop or pour more quickly. It has a unique and classy design which looks great on any table.

















### RENBERG COLLECTION



### MARBLE COATING

Interior marble coating for easy release and cleaning



### **BAKE RED**







ITEM NO.	ITEM NAME	DIAMETER x HEIGHT(cm)	
RB-3629 RB-3630	6-cup muffin pan 12-cup muffin pan	26x18.5x3.0cm 35x26.5x3cm	GEE
RB-3631 RB-3632 RB-3633	Springform pan Springform pan Springform pan	Ø20x6.5cm Ø24x6.5cm Ø28x6.5cm	
RB-3634 RB-3635	Bundform pan Bundform pan	Ø25.3x8.0cm Ø23x11.5cm	
RB-3636 RB-3637	Roaster pan Roaster pan	43x29x5.0cm 35.5x24x4.0cm	
RB-3638	Square baking pan	22.5x22.5x4.5cm	
RB-3639	Loaf pan	31x11.5x7.0cm	
RB-3640	Round pan	Ø26x3cm	
RB-3641	Jerry tart	Ø28x3.0cm	
RB-3641	Jerry tart	Ø28x3.0cm	

PACKAGE REFERENCE (color lable )









# BLAZE



RB-2670 PARING KNIFE 8.75cm



rb-2671 UTILITY KNIFE 12.5cm



<sub>RB-2672</sub> CARVING KNIFE 20cm



RB-2673 CHEF KNIFE 20cm







Passed food testing Anti-bacterial and anti-corrosive



RB-8810 6PCS KNIFE SET



Packaging: Color Box







Passed food testing Anti-bacterial and anti-corrosive



RB-8811 **6PCS KNIFE SET** 



Packaging: Color Box



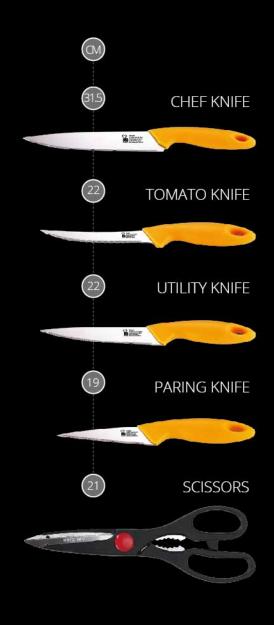




Passed food testing
Anti-bacterial and anti-corrosive
Ergonomic design handle
Easy to clean
Sharp cutting edges



### RB-2560 6PCS KNIFE SET



Packaging: Color Box

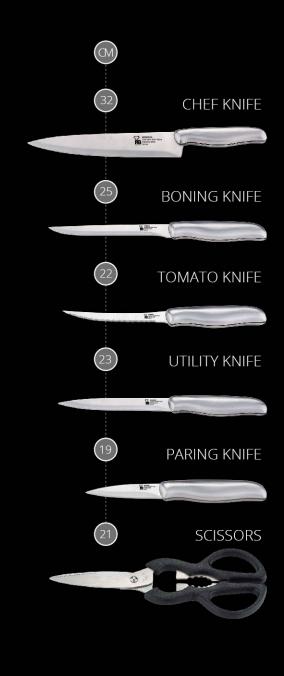




Passed food testing
Anti-bacterial and anti-corrosive
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### RB-2561 7PCS KNIFE SET











This Renberg Kettle is designed with an energy-saving bottom that transmits

# WHISTLING



PACKAGE REFERENCE (hang tag)



Color box



It's easy to use and makes great coffee in minutes and you will love it. Just place your water in the bottom, coffee in the middle, and heat it up! The top portion fills with a deep flavored mocha brew. Great to drink however you like. Makes excellent coffee drinks like lattes and cappuccinos - an old world Italian favorite.



# CHESS

ПЕМ NO.	ITEM NAME	CAPACITY (L)	
RB-3200	Coffee maker	3 cups	
RB-3201	Coffee maker	6 cups	TIP

PACKAGE REFERENCE (color box)





Color box

Color box





RB-4050

ITEM NO. ITEM NAME DIAMETER x HEIGHT(cm)

Pepper mill and bottle opener

4.5x19.5cm









# WOOD

ITEM NO.	ITEM NAME	DIAMETER x HEIGHT(cm)
RB-4054	2pc salt shaker and pepper mill set	Salt: 12cm(H) / pepper: 13cm(H)
RB-4055	2pc salt shaker and pepper mill set	Height: 10cm
RB-4056	2pc salt shaker and pepper mill set	Height: 10cm
RB-4120 KH1894	Pepper mill	Ø5x11.5cm
RB-4121 KH1895	Pepper mill	Ø5x16cm
RB-4122 BG-3070	2pc salt shaker and pepper mill set	Pepper mill: Ø5x16cm Salt shaker: Ø5x15cm
RB-4124 KH1896	Pepper mill	Ø5.5x14.5cm

PACKAGE REFERENCE (hang tag)





box PVC b



### **ECCO**

ITEM NO.	ITEM NAME	DIAMETER x HEIGHT(cm)	CAPACITY (L)
RB-9502	Pedal bin	16.8x16.8x24.5cm	3.0L
RB-9503	Pedal bin 	20x20x26.5cm	5.0L
RB-9504	Pedal bin	20.5x20.5x30.3cm	7.0L



