



# signature <sup>FSE LIMITED</sup>

Listen. Advise. Support.

Supporting leading European brands of food service equipment.

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# marlux

Marlux is a French manufacturer of pepper, salt and spice mills since 1875.

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A great choice of salt & pepper mills in different materials and styles: wood, acrylic and chrome-plated ABS, and mechanisms: steel, stainless steel and ceramic.

## *Java*

The Java model is a traditional wooden salt and pepper mill made of sustainable beech wood, available in a choice of colours.



*Snoa*

Chrome-plated ABS mill giving a modern design



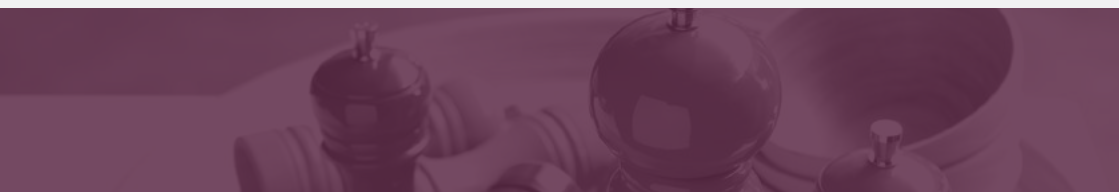
*Valse*

Ebony black/Havana with silver plated top



*Tota*

Ebony/Natural Wood



A leading manufacturer of stainless-steel products since 1929, Pinti Inox specialises in high-quality cutlery, presentation and buffet equipment.

Pinti Inox cutlery is available in a range of finishes:

- Mirror polished
- Silver plated
- Stonewashed and stonewashed TxT (Vintage collection)
- Sandblasted (Mystique collection)
- PVD gold, titanium & bronze (Treasure collection)
- PVD stonewashed (Alchimique collection)

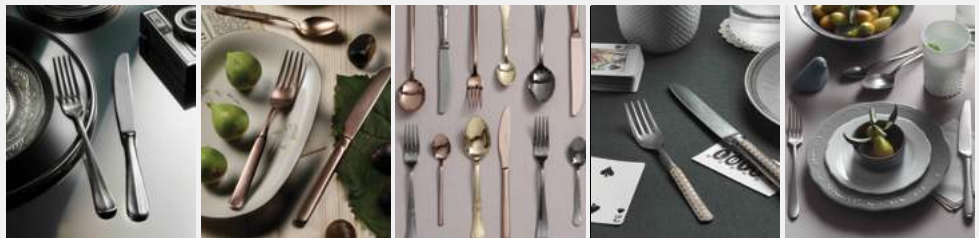


*Stile*

*Excelsior*

*Buffet Caleido*

A wide range of bases and tops can be combined to create buffet presentations. Base colours available: sage, cream, coffee, coal.



*Baguette  
StoneWashed*

*Casali  
Alchimique  
Bronze*

*Treasure Gold,  
Titanium,  
Bronze*

*Casali TxT  
StoneWashed*

*Palladium  
Mystique*



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*Portable Immersion Circulator*

The Clifton Food Range® Immersion Circulator is a portable space-saving clip on heater/stirrer unit. It can be fitted in seconds onto a gastronorm container of up to 56 litres or stored away when not in use.



*Digital Water Baths*

The Clifton Food Range® unstirred water baths are ideal for sous vide and low temperature cooking. Available in various capacities: 4, 8, 14, 28 or 56 litres.

Use Duobaths™ to cook at two temperatures simultaneously.



*Sauce Bottlewarmer™*

To keep sauces warm for dressing plates





De Buyer is a French manufacturer specialising in the design and manufacture of high-quality cooking, food preparation equipment and pastry utensils for professional chefs.



*Non-stick Aluminium*



*Stainless Steel*



*Steel*

*Cookware*

De Buyer manufactures cookware in steel, stainless steel, copper as well as non-stick aluminium adapted to all types of heat sources, including induction.



*Prima Matera, copper for induction*

*Pastry*

De Buyer pastry products include: silicone moulds, baking trays/mats, rings/moulds, nozzles, whisks and spatulas.



*Food Preparation*

Revolution is a true all-in-one mandoline as it offers a great variety of cuts: cubes, diamonds, julienne and waffle cuts, and plain or crinkle cuts.



*De Buyer Sponsors:*



Association of Pastry Chefs



UK PAstry CLUB

UK Pastry Club



Claire Clark Academy



Berlin-based Büchlin Design has created Venta, an intelligent buffet system.

*Modular Buffet System*

The Venta intelligent buffet system is ideal for restaurants and hotels in need of innovative buffet display equipment. It offers options for keeping food warm, cool or at ambient temperature.



Based in Switzerland, Gastros specialises in buffet induction hobs – a flexible and compact solution for keeping food warm.



*InductWarm@ Series 200 Tabletop*

The Swiss company has developed a unique technology, InductWarm@, that allows users to select the right temperature for each dish and accepts any induction-compatible presentation dish, including Gastros' own InductWarm@ porcelain range. The induction hobs can accept GN 1/1, GN 1/2 and GN 1/3 dishes.

Also available as an inset model.



**livecookintable®**

livecookintable®, by German company MEC2 GmbH, is a range of portable cooking furniture, the ideal solution for front-of-house cooking.

livecookintable® is designed around The Baukasten System... which is more than just modular:

- Standardised elements, processes and standards
- Everything follows a system
- Unlimited number of creative and logical solutions
- Boundless creativity from as few components as possible
- Simplified logistics

livecookintable® enables you to put together an infinite number of pop-up concepts by using just a few standardised components with full gastronomic compatibility.



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Listen. Advise. Support.

Signature FSE Limited supports leading European brands of premium quality food service equipment for cooking, preparation, display and serving. Established since 2003, the company has become a specialist in light equipment and buffet presentation.

Our team will advise you in selecting the right products for your operations' requirements thanks to their 30 years' experience in the food service equipment industry.



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