



# Professional Meal Service 2013



## Outstanding food packaging solutions

*Our mission consists of helping to make your operation more efficient and enhancing your customers' experience. We can help you achieve the goal of building your brand. How? By providing unique solutions that noticeably add value to your business. And we are making significant advances in protecting the environment. Our successful initiative "Our Green Challenge" is intensifying these efforts. At Duni, design, function and sustainability go hand in hand. Enjoy the 2013 Meal Service range!*



## Code of Conduct

Since autumn 2005, Duni's Code of Conduct defines social, quality, environmental and ethical requirements that Duni sites and all suppliers must comply with. Our ethical guidelines are based on the International Labor Organization conventions which are well recognized worldwide.

- We care that products are not produced by children and that workers have a good and safe working environment.
- It is important for us that no dangerous or harmful chemicals are used in products, or contaminate land.
- We require that products are produced in a clean and organized production.
- We care about the source of our products and take responsibility towards the end users. We secure that our products do not contain any harmful substances which can migrate to food.
- We require strict hygiene rules in manufacturing so products are not contaminated.
- We put a lot of effort into educating suppliers to comply with Duni's requirements for safe products.
- We also perform audits and monitoring visits at all our suppliers to secure that they implement and understand our requirements.
- Our Code of Conduct has been translated into some 20 languages as we think it is important that every employee at a supplier should be able to read our Code of Conduct.

For more information, visit [Duni.com](http://Duni.com)

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# 2013 Highlights

We are inspired by the needs and demands of our customers. With new designs, form and functionality, we deliver new products to make your food presentation unforgettable each year. We have again expanded our ecoecho™ Range and added even more FSC®-certified products. We think you will really like all of our 2012 innovations. Enjoy the collection!



## Brilliance

Glasses with a touch of Brilliance - unique differentiation for your event! Adding sparkling pigments to some of our most popular glasses gives an unexpected surprise factor to your event – see for yourself!

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## Bagasse

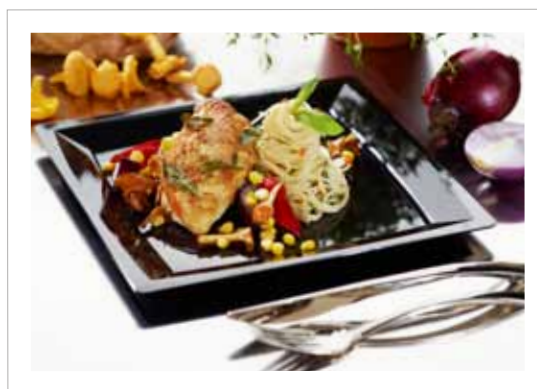
We take our duty of contributing to sustainable development very seriously. Therefore we are continuing to extend our Duni ecoecho™ range with more bagasse products. This years addition brings more plates and convenient take away boxes – all made from renewable & compostable material.

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## Premium Catering Concept

The ideal choice when you have the need for a disposable solution without compromising on quality or looks. With a superb stability and a full range this is a solution to count on. Combine with our premium napkin offer for a perfect look at your event.

**Pages 34 – 41**



## Duni Amuse-bouche®

Besides adding new exciting shapes, the usage of the range is extended with the introduction of convenient transport & display solutions. Show off your creations in the best possible way!

**Pages 38 – 40**



## NEW DF 46

DF 46 is an automatic tray sealing machine developed for small to medium sized businesses in food industry, such as professional kitchens, caterers, supermarkets with in-house production, elderly care and many more.

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# Building your brand with Duni

Raise brand awareness and stand out from the crowd with our tailor-made solutions for your customers. We offer several levels of branding with our personalised product customisation and profile print solutions to help you achieve maximum awareness. Ranging from simple, cost-effective adaptations of standard products to completely original tailor-made designs.



## Creative printing – for a lasting impression

Stylishly printed items are better than any business card for conveying excellent cuisine, the best service, an appealing ambience and an establishment's overall standards. Objects with high quality printing project the image of your company and are an integral part of successful advertising.





## Customise your success with our staff of experts in 4 steps

Our staff has many years of experience implementing customisation projects for a large range of customers and look forward to every new project. To be absolutely certain you are getting a design that matches your business perfectly, we follow this simple step-by-step customisation process:

### Step 1| First ideas

Our designers sketch out first ideas according to your wishes and needs, inspired by examples of menus, interior photos, signage and more.

### Step 2| Prototype

A prototype is then built and subjected to a reality test. On this basis, you decide if further adjustments are needed.

### Step 3| Feedback and adjustment

You put in your feedback, for example that you would prefer a different colour or size. We'll modify the product until you're completely satisfied with the design.

### Step 4| Production

Time to scale up production! Soon we'll be supplying your restaurants with a unique, branded food packaging or take-away solution.



## Development of a new packaging concept

### Bagasse packaging

The delivery time is approximately 5 to 6 months from approval. As to tool costs and minimum quantity, please contact your local Duni sales representative for further information.

### Cardboard packaging

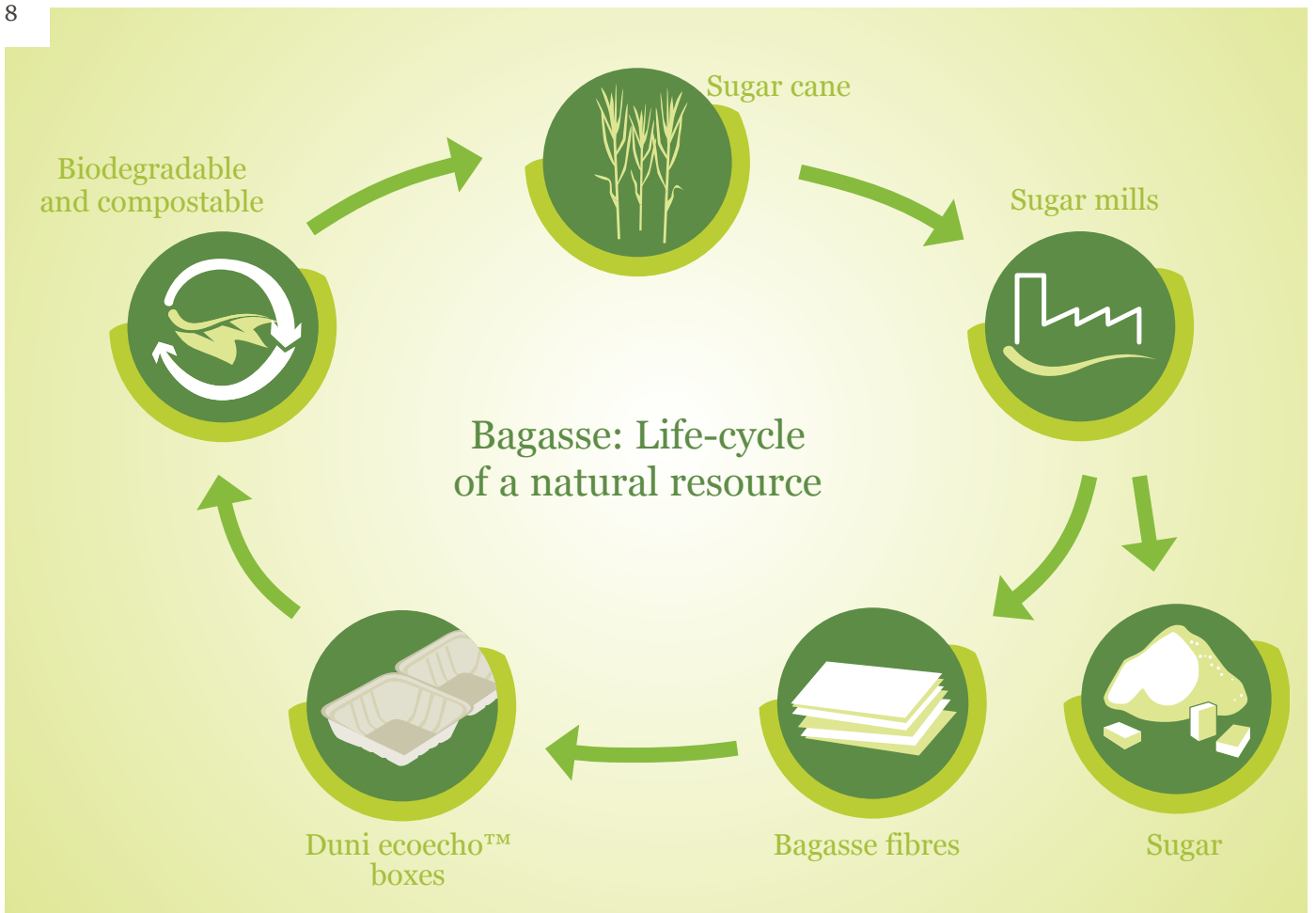
Minimum quantity: 25,000 pieces per annum with a 3-year contract, with exceptions  
 Tool costs: € 550.00 to € 2,500.00  
 Delivery time: approx. 2 months, after approval

### Plastic Packaging

Minimum quantity: 250,000 pieces per annum with a 3-year contract  
 Tool costs: vary according to complexity and cost of the article  
 Delivery time: approx. 5 - 6 months, after approval



Duni specialists will be happy to advise you. Phone +46 40 10 62 00



Duni.com 

# Bagasse: a by-product of sugarcane

When sugarcane is processed to extract sugar, a fibrous material remains called bagasse. This by-product is a valuable resource for a variety of products. Bagasse products are suitable for hot fill, and can also safely be used in microwave. With all these qualities, Bagasse products are the ideal environmental choice.

## Back to nature in just 8 weeks

Let's have a look at a bagasse take-away box: it is designed to carry meals cleanly and safely. But what happens after it has been used? The bagasse box starts to decompose and when composted it turns into soil in just 8 weeks.







## The environment wins while you build your brand

If your goal is to limit your business's impact on the environment, then Duni has some extremely attractive solutions for your food operation. With our bagasse range, you can choose from either a standard collection or a large selection of customised options. And we can even develop a fibre product according to your needs or customise with embossing. Duni has an increasing number of satisfied customers now using bagasse as a way to build their brand with us.

## Our focus is on the environment



*We take our duty of contributing to sustainable development very seriously. This is why Duni offers a competitive product range developed according to our environmental commitment and a solid eco line, as well. We believe renewable products are, without doubt, the only long-term option. Therefore we put a lot of effort into finding new materials, technologies and business opportunities to perfect the development of sustainable products. This is how Bagasse caught our attention.*



## Fine Catering

In the Fine Catering business, good preparation and speed is everything. At Duni, we have the knowledge and products to help you be extremely competitive. Sealing machines that use modified atmosphere packaging (MAP) for small to large trays provide you with the advantage of planning ahead while still maintaining freshness.

## Deli/Food Processor

Shelf exposure and attractive packaging design will draw the attention of your customers. Regardless of whether you serve over the counter or provide chilled meals and salads for your customers to take from the shelf. We offer crystal clear packaging for cold dishes or packaging for reheating. Duni has a solution for you.

# Customer Groups

*Duni's expertise lies in helping you find the right combination of convenient, attractive products that offer form and functionality in one – in a variety of qualities. Whether you are in the Fine Catering, Deli, Take-Away or Social Catering business. We have the right product solutions for absolutely any of your requirements.*



## Take-Away

In the take-away business, secure closing is important as well as the possibility of reheating when the food is transported to a site of consumption outside the restaurant.

Duni offers a variety of solutions and materials for your take-away business, including both sealable and non-sealable ecocho™ products that are for immediate use, as well. For more durable and versatile products, we have a variety of different materials at hand.

## Social Catering

For institutions, solutions have to be economical, efficient and must minimise waste.

Duni Social Catering does it all: for delivery of hot food to the consumer, we offer single portion trays, large multiple portion trays and sealable trays for secure deliveries, top hygiene and food safety.





## Boxes

We can provide you with a very large array of boxes in many sizes and shapes for all types of fresh and hot foods. Boxes for sushi, salads, soups, sandwiches, vegetables and all kinds of desserts.

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## Snack Sacchetto

Snack Sacchetto: the all-in-one sandwich-to-go packaging solution. It's a snack bag with a practical and hygienic integrated napkin. Customers can be served with just a flick of the wrist, so the time for serving is cut significantly. In addition, the material is grease resistant and leak-proof so there will be no more stained clothing or furniture.

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## Duni ecoecho™

We take our duty of contributing to sustainable development very seriously. This is why Duni offers a competitive product range developed according to our environmental commitment and a solid eco line, as well. We believe renewable products are, without doubt, the only long-term option. Therefore we put a lot of effort into finding new materials, technologies and business opportunities to perfect the development of sustainable products. This is how Bagasse caught our attention. In this range you will find everything you need for your eco friendly offer to your customers.

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# Take away

*In the take-away business, secure closing is important as well as the possibility of reheating when the food is transported to a site of consumption outside the restaurant. Duni offers a variety of solutions and materials for your take-away business, including both sealable and non-sealable environmentally friendly ecoecho™ products that are for immediate use, as well. For more durable and versatile products, we have a variety of different materials at hand.*





# Boxes

[Duni.com](https://www.duni.com)

*We can provide you with a very large array of boxes in many sizes and shapes for all types of fresh and hot foods. Boxes for sushi, salads, soups, sandwiches, vegetables and all kinds of desserts. Every year, we come up with new ideas and solutions to meet all types of customer needs. And with Duni, you can expect fast delivery from a professional.*



# Octaview® boxes

Black bottom section combined with a clear lid: Octaview® is the line for perfect food presentation. These high performance, leak resistant food containers come in two qualities. Hot Use boxes can be heated in a microwave oven. For salads and other cold foods, choose Octaview® Cold Use. Some even include a secure dressing glass to dress the salad right before eating it. Now also available in lower quantities!



- Convenient one-piece design
- Secure and functional stacking
- Hot fill & microwarmable

Material: PS -4°C to +100°C, max 30 min\*



## Octaview® & Octabowl® : Hot Use

No.	Article	Description	Colour	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	149871	Octaview®	Black/Transparent	1	160x160x80	580	405
2	148049	Octaview®	Black/Transparent	1	160x160x80	580	6x35
3	149864	Octabowl®	Black/Transparent	1	160x160x72	500	405
4	149869	Octaview®	Black/Transparent	2	190x190x60	350/200	290
5	149865	Octabowl®	Black/Transparent	1	190x190x71	700	290
6	163227	Octabowl®	Black/Transparent	1	190x190x71	700	9x20
7	149870	Octaview®	Black/Transparent	2	230x230x50	580/280	170
8	163228	Octaview®	Black/Transparent	2	230x230x50	580/280	5x30
9	149872	Octaview®	Black/Transparent	3	230x230x60	220/220/650	160
10	163229	Octaview®	Black/Transparent	3	230x230x60	220/220/650	5x30
11	149866	Octabowl®	Black/Transparent	1	230x230x72	1050	170



\* The maximum time the product is food approved to at maximum temperature. Always test the product to see if it suits your purpose at your specific temperature of use.

- Convenient one-piece design with tear-away function on selected boxes
- Secure and functional stacking
- Anti-fog feature on selected boxes

Material: PS -4°C to +70°C and hot fill, max 120 min\*

### Octaview®: Cold Use

No.	Article	Description	Colour	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	866013	Octaview®	Black/Transparent	1	118x118x60	200	375
2	148055	Octaview®	Black/Transparent	1	118x118x60	200	8x35
3	116630	Octaview®	Black/Transparent	1	118x118x80	265	375
4	127765	Octaview®	Black/Transparent	1	160x160x60	400	405
5	163226	Octaview®	Black/Transparent	1	160x160x60	400	9x20
6	127763	Octaview®	Black/Transparent	1	160x160x80	580	405
7	149867	Octaview® with glass	Black/Transparent	1	160x160x60	450/65	360
8	127800	Octaview®	Black/Transparent	1	190x190x60	640	270
9	157573	Octaview®	Black/Transparent	1	190x190x60	640	6x35
10	127801	Octaview®	Black/Transparent	1	190x190x80	850	270
11	157541	Octaview® with glass	Black/Transparent	1	190x190x70	950/90	240
12	157571	Octaview® with glass	Black/Transparent	1	190x190x70	950/90	6x35
13	127766	Octaview®	Black/Transparent	1	230x230x50	1000	190
14	157572	Octaview®	Black/Transparent	1	230x230x50	1000	4x35
15	127767	Octaview®	Black/Transparent	1	230x230x80	1300	180
16	149868	Octaview® with glass	Black/Transparent	1	230x230x70	1250/65	160
17	149873	Octaview®	Black/Transparent	1	305x315x60	1800	75
18	149874	Octaview®	Black/Transparent	1	305x315x80	2500	75
19	118846	Octaview® insert	Black/Transparent	7	284x284x25	140/6x180/1	150



\* The maximum time the product is food approved to at maximum temperature. Always test the product to see if it suits your purpose at your specific temperature of use.

## Duni Gourmet®



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2

- Excellent shelf impact
- Bottom suitable for hot fill & microwarmable
- Sealable – DUNIFORM® compatible\*\*

Material: PP -20°C to +100°C, max 240 min\*



### Duni Gourmet® square

No.	Article	Description	Colour	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	163222	Meal Box square	Black	197x197x33	750	450
2	163223	Meal Box square	Black	197x197x44	1000	450
3	159112*	Lid for 159114 / 159115 / 159853 / 163222 / 163223	Transparent	198x198x18	-	450

\* Max 70°C

\*\* Do not fit in DF10/20



1/3



4

2

- Excellent shelf impact
- Superb transparency and strength
- Sealable – DUNIFORM® compatible\*\*

Material: APET -40°C to +70°C, max 120 min\*



### Duni Gourmet® square

No.	Article	Description	Colour	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	159114	Salad Box square	Black	197x197x33	750	450
2	159115	Salad Box square	Transparent	197x197x44	1000	450
3	159853	Salad Box square	Black	197x197x44	1000	450
4	159112*	Lid for 159114 / 159115 / 159853 / 163222 / 163223	Transparent	198x198x18	-	450

\*\* Do not fit in DF10/20



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- Quick and easy to fill
- Superb transparency and strength
- Leak resistant

Material: APET -40°C to +70°C, max 120 min\*



### Duni Gourmet® round

No.	Article	Description	Colour	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	163081	Bowl round	Transparent	140x140x65	500	10x50
2	163066	Bowl round	Transparent	185x185x60	750	4x50
3	163067	Bowl round	Black	185x185x60	750	4x50
4	163068	Bowl round	Transparent	185x185x75	1000	4x50
5	163069	Bowl round	Black	185x185x75	1000	4x50
6	163070	Lid for 163081	Transparent	140x140x20	-	10x50
7	163071	Lid for 163066/163067/163068/163069	Transparent	185x185x25	-	4x50

\* The maximum time the product is food approved to at maximum temperature. Always test the product to see if it suits your purpose at your specific temperature of use.



## Salad Bowls and Deli Boxes

- Tamper-proof
- Leak resistant
- Excellent content presentation
- One-piece design with tear off function

Material: APET -40°C to +70°C, max 120 min\*



### Salad Box, tamper-proof

No.	Article	Description	Colour	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	163063	Salad Box, tamper-proof	Transparent	140x140x58	250	6x50
2	163064	Salad Box, tamper-proof	Transparent	140x140x71	375	6x50
3	163065	Salad Box, tamper-proof	Transparent	140x140x85	500	6x50



- Convenient one-piece design with place holder for a fork on selected bowls
- Superb transparency
- Leak resistant

Material: APET -40°C to +70°C, max 120 min\*



### Salad Bowls

No.	Article	Description	Colour	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	161174	Salad Bowl, hinged lid + fork	Transparent	178x115x40	250	400
2	161175	Salad Bowl, hinged lid + fork	Transparent	178x115x48	350	400
3	161176	Salad Bowl, hinged lid + fork	Transparent	190x140x52	500	200
4	161177	Salad Bowl, hinged lid + fork	Transparent	190x140x70	750	200
5	161178	Salad Bowl, hinged lid	Transparent	190x140x70	1000	144
6	163062	Insert for salad bowl 161178	Transparent	170x120x20	-	200



- Two-piece design

Material: PS -4°C to +70°C, max 120 min\*



### Basic Salad Bowl

No.	Article	Description	Colour	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	102970	Salad Bowl	Transparent	180x180x75	1000	6x50
2	102971	Lid for 102970	Transparent	186x186x12	-	6x50



\* The maximum time the product is food approved to at maximum temperature.  
Always test the product to see if it suits your purpose at your specific temperature of use.





## Duni Trigo® Bowls and DUO Box

- No spillage and no burned hands
- Double-chamber thermal function
- Customer freedom to reheat at home
- Hot fill & microwarmable

Material: PP -20°C to +100°C, max 120 min\*



### Trigo® Hot

No.	Article	Description	Colour	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	159873	Trigo® Hot, insulating, leak resistant	White	175x165x55	450	250
2	159874	Lid for 159873	Transparent	175x165x10	-	250



- Appealing design that stands out
- Leak resistant
- Excellent food presentation

Material: APET -40°C to +70°C, max 120 min\*



### Trigo® Cold

No.	Article	Description	Colour	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	162460	Trigo® Cold	Transparent	149x149x58	400	250
2	162461	Trigo® Cold	Black	149x149x58	400	250
3	162462	Trigo® Lid for 162460 / 162461	Transparent	149x149x14	-	250
4	162463	Trigo® Cold	Transparent	195x195x72	950	250
5	162464	Trigo® Cold	Black	195x195x72	950	250
6	162465	Trigo® Lid for 162463 / 162464	Transparent	195x195x14	-	250



- Convert from 1 to 2 compartments
- Bottom + divider + lid in same package
- Customer freedom to reheat at home
- Hot fill & microwarmable

Material: PP -20°C to +120°C, max 60 min\*



### DUO Box Hot

No.	Article	Description	Comp	Colour	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	168657	DUO Box	1/2	White/Transparent	179x179x66	950	6x30



1 New

\* The maximum time the product is food approved to at maximum temperature. Always test the product to see if it suits your purpose at your specific temperature of use.

# Thermo Bowl and Meal Boxes

- Secure closure design
- Hot fill & microwarmable
- Venting holes in lids for steam release

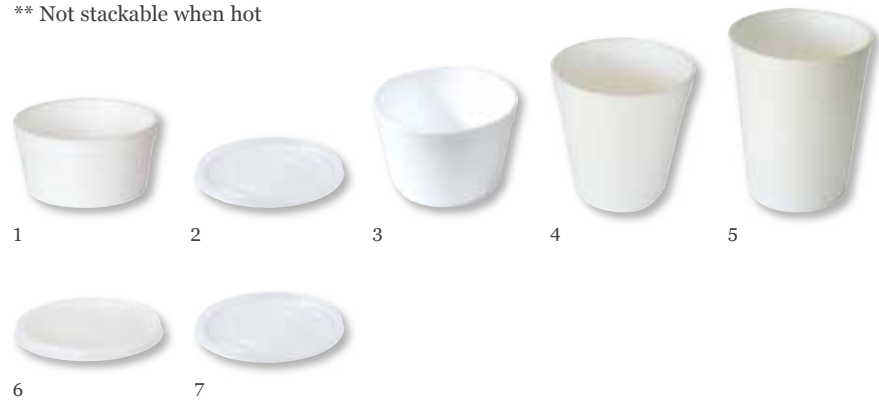
Material: EPS/PS -4°C to +100°C, max 30 min\*



## Thermo Bowl

No.	Article	Description	Colour	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	<small>New</small> 161753	Thermo Bowl (EPS)	White	99x99x49	240	20x25
2	<small>New</small> 161754	Lid (PS) for 161753	Transparent	99x99x7	-	10x50
3	778194	Thermo Bowl (EPS)	White	115x115x76	460	20x25
4	<small>New</small> 169878	Thermo Bowl (EPS)	White	114x114x117	710	20x25
5	<small>New</small> 169879	Thermo Bowl (EPS)	White	114x114x143	950	24x10
6	<small>New</small> 169880	Lid (EPS) for 778194 / 169878-79	White	114x114x20	-	10x50
7	778195**	Lid (PS) for 778194 / 169878-79	Transparent	115x115x7	-	10x50

\*\* Not stackable when hot



- One lid fits all
- Venting hole in the lid for steam release
- Hot fill & microwarmable
- Sealable – DUNIFORM® compatible

Material: PP -20°C to +100°C, max 240 min\*



## Meal Boxes

No.	Article	Description	Colour	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	161182	Meal Box	Black	1	240x150x40	800	5x50
2	161179	Meal Box	Black	2	240x150x40	500/ 250	5x50
3	161180	Meal Box	Black	3	240x150x40	500/ 2x110	5x50
4	161181	Lid for 161182 / 161179 / 161180	Transparent	-	240x150x20	-	5x50



\* The maximum time the product is food approved to at maximum temperature.  
Always test the product to see if it suits your purpose at your specific temperature of use.





## Sushi solutions and lunch Boxes

- High lid protects content
- Authentic oriental embossment
- Anti-fog feature

Material: PS -4°C to +70°C and hot fill, max 120 min\*



### Sushi Box

No.	Article	Description	Colour	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	144209	Box "Sushi" Embossed	Black/Transparent	1	185x135x54	500	200



1

- Easy opening system
- One-piece design

Material: PS -4°C to +70°C and hot fill, max 120 min\*



### Lunch Boxes

No.	Article	Description	Colour	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	112205	Lunch Box	Black/Transparent	1	270x135x54	750	200
2	161973	Insert for 112205**	Black	8	262,5x123x18	8x50	300
3	118962	Lunch Box	Blue/Transparent	1	270x135x54	750	160
4	127806	Lunch Box	Blue/Transparent	1	272x188x53	1100	160
5	127803	Lunch Box	White/Transparent	1	338x250x63	1800	100
6	127805	Lunch Box	White/Transparent	4	338x250x51	1800	100
7	127802	Lunch Box	White/Transparent	4	338x250x63	1800	100
8	127804	Lunch Box	Black/Transparent	4	338x250x63	1800	100

\*\* Material: PP -20°C to +100°C, max 240 min



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6 / 7



8



\* The maximum time the product is food approved to at maximum temperature. Always test the product to see if it suits your purpose at your specific temperature of use.

## Fixpack®



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- Multipurpose & sturdy
- One lid fits all
- Secure closure design
- Hot fill & microwarmable

Material: PP -20°C to +100°C, max 240 min\*



### Fixpack® round

No.	Article	Description	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	159141	Fixpack® round	112x112x40	200	14x50
2	159142	Fixpack® round	112x112x61	300	14x50
3	160510	Fixpack® round	112x112x85	500	14x50
4	159143	Lid for 159141/159142/160510	112x112x6	-	14x50

- Multipurpose & sturdy
- One lid fits all
- Secure closure design
- Hot fill & microwarmable

Material: PP -20°C to +100°C, max 240 min\*



### Fixpack® rectangular



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No.	Article	Description	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	159144	Fixpack® rectangular	146x110x41	350	10x50
2	159145	Fixpack® rectangular	146x110x54	500	10x50
3	160512	Fixpack® rectangular	146x110x83	750	10x50
4	170513	Fixpack® rectangular + Lid	145x110x110	1000	10x25
5	159146	Lid for 159144/159145/160512	146x110x6	-	10x50

- Multipurpose
- Secure closure design
- Superb transparency & strength

Material: APET -40°C to +70°C, max 120 min\*



### Fixpack® portion cup



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No.	Article	Description	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	161088	Fixpack® portion cup round	80x80x46	110	20x50
2	161089	Lid for 161088	92,7x92,7x8,6	-	20x50

\* The maximum time the product is food approved to at maximum temperature.  
Always test the product to see if it suits your purpose at your specific temperature of use.



## Delipack

- Multipurpose
- One lid fits all
- Secure closure design
- Hot fill & microwarmable

Material: PP -20°C to +70°C and hot fill, max 120 min\*



### Delipack round

No.	Article	Description	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	156421	Delipack round	101x101x30	125	20x50
2	156422	Delipack round	101x101x37	200	20x50
3	156423	Delipack round	101x101x48	250	20x50
4	156424	Delipack round	101x101x61	300	20x50
5	156425	Delipack round	101x101x102	500	20x50
6	156426	Lid for 156421-25	101x101	-	20x50



- Multipurpose
- One lid fits all
- Secure closure design
- Hot fill & microwarmable

Material: PP -20°C to +70°C and hot fill, max 120 min\*



### Delipack rectangular

No.	Article	Description	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	156427	Delipack rectangular	108x82x30	125	20x50
2	156428	Delipack rectangular	108x82x50	250	20x50
3	156430	Delipack rectangular	108x82x56	300	20x50
4	156420	Delipack rectangular	108x82x100	500	20x50
5	156429	Lid for 156427-28/156430/156420	108x82	-	20x50



\* The maximum time the product is food approved to at maximum temperature.  
Always test the product to see if it suits your purpose at your specific temperature of use.

## Cardboard and Viking® Boxes

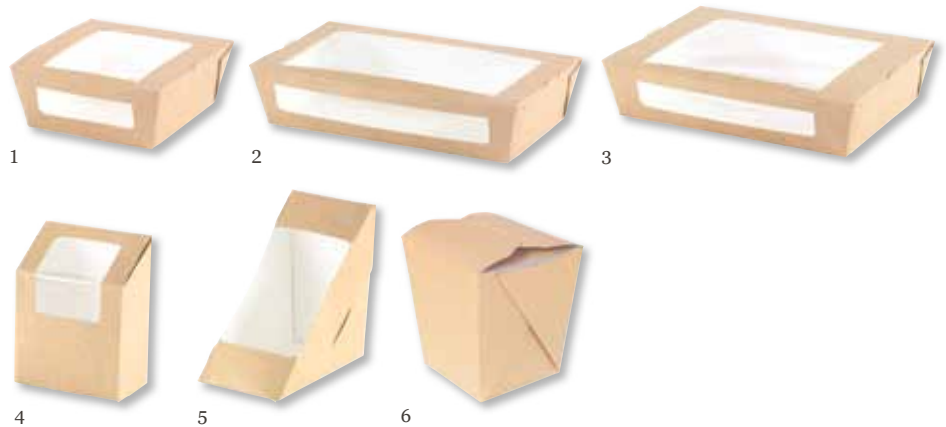
- Grease resistant
- Crystal clear windows
- FSC®-certified cardboard
- Hot fill & microwarmable

Material: Cardboard/PE ±0°C to +100°C, max 15 min\*  
+70°C max 120 min\*



### Cardboard / PE Boxes

No.	Article	Description	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	162670	Box rectangular with window	120x110x45	450	200
2	162671	Box rectangular with window	200x120x45	900	250
3	162672	Box rectangular with window	200x155x45	1200	200
4	162673	Wrap Box with window	90x50x130	-	1000
5	162674	Sandwich Box double wedge with window	175x75x90	-	500
6	162677	Cardboard Wok Box	100x100x110	950	200



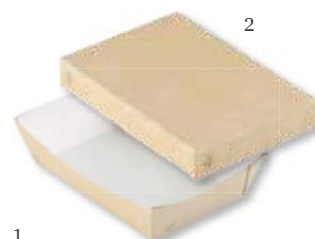
- 2 piece design
- FSC®-certified paper
- Rigid design
- Hot fill & microwarmable

Material: Cardboard/PE ±0°C to +100°C, max 15 min\*  
+70°C max 120 min\*



### Viking® Boxes

No.	Article	Description	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	162916	Viking® Box	200x140x48	1100	2 x 125
2	162917	Viking® Lid	200x140x30	-	2 x 125



\* The maximum time the product is food approved to at maximum temperature.  
Always test the product to see if it suits your purpose at your specific temperature of use.



# Cardboard

- Venting holes in lids for steam release
- Hot fill
- Printable

Material: Cardboard/PE  $\pm 0^{\circ}\text{C}$  to  $+70^{\circ}\text{C}$  and hot fill, max 120 min\*



## Cardboard / PE Soup Cups

No.	Article	Description	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	168006	Soup Cup round	91x91x85	355	20x25
2	168007	Soup Cup round	97x97x99	485	24x40
3	168008	Soup Cup round	115x115x107	775	10x25
4	168009	Soup Cup round	115x115x142	1030	20x25
5	168010	Lid for 168006	90x90x17	-	24x18
6	168011	Lid for 168007	97x97x16	-	20x25
7	168012	Lid for 168008 / 168009	116x116x20	-	10x25
8	168013	Wok Box round/square	95x95x110	810	15x29



- Crystal clear lid
- Printable

Material: Cardboard/PE  $\pm 0^{\circ}\text{C}$  to  $+40^{\circ}\text{C}$ , max 10 days\*



## Cardboard / PE Salad Boxes

No.	Article	Description	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	168000	Box round	124x124x73	625	13x45
2	168001	Box round	150x150x60	775	9x58
3	168002	Box round	184x184x65	1260	6x46
4	168003	Lid (APET) for 168000	134x134x9	-	8x100
5	168004	Lid (APET) for 168001	158x158x20	-	5x78
6	168005	Lid (APET) for 168002	190x190x28	-	4x80



\* The maximum time the product is food approved to at maximum temperature. Always test the product to see if it suits your purpose at your specific temperature of use.



# Aluminium Boxes

- Tray oven-proof up to 250°C
- Various shapes and sizes
- Matching lids

Material: Alu -20°C to +250°C

Material: PAP/PP -20°C to +100°C, max 30 min\*

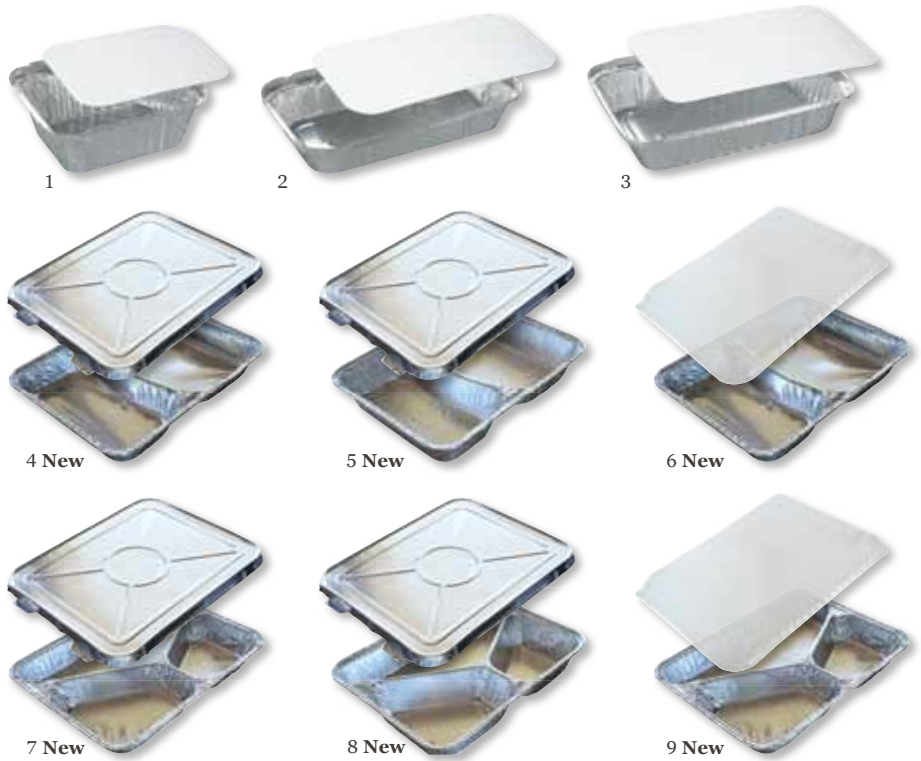
Material Lid: PS -4°C to +70°C, max 120min\*



## Aluminium Boxes

No.	Article	Description	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	150404	Box + white paper Lid	1	140x115x35	450	8x50
2	150405	Box + white paper Lid	1	220x128x33	700	8x50
3	150406	Box + white paper Lid	1	220x155x38	850	8x50
4	New 169885**	Box + Aluminium Lid	2	227x177x30	330/500	16x50
5	New 169886**	Box + Aluminium Lid	2	227x177x38,5	480/540	8x50
6	New 169887**	Box + Transparent PS Lid	2	227x177x30	330/500	12x50
7	New 169888**	Box + Aluminium Lid	3	227x177x30	220/160/380	16x50
8	New 169889**	Box + Aluminium Lid	3	227x177x38,5	280/200/480	8x50
9	New 169890**	Box + Transparent PS Lid	3	227x177x30	220/160/380	12x50

\*\* Remove lid before microwarming



\* The maximum time the product is food approved to at maximum temperature.  
Always test the product to see if it suits your purpose at your specific temperature of use.



# Snack Sacchetto

[Duni.com](https://www.duni.com)

*Snack Sacchetto: the all-in-one sandwich-to-go packaging solution. It's a snack bag with a practical and hygienic integrated napkin. Customers can be served with just a flick of the wrist, so the time for serving is cut significantly. In addition, the material is grease resistant and leak-proof so there will be no more stained clothing or furniture.*

# Snack Sacchetto including Tissue Napkin, 2-ply

- Practical and hygienic integrated napkin
- Grease resistant
- Leak-proof

Material: Paper/PE

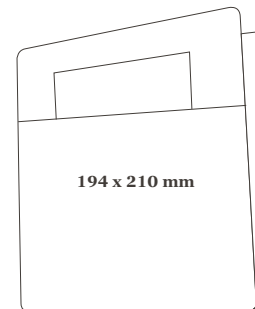
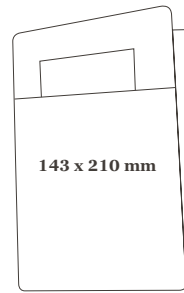
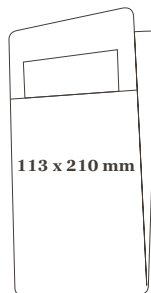
## Snack Sacchetto & Tissue Napkin

No.	Article	Description	Colour	Size (mm) LxWxH	Qty/ Cart.
1	163712	Snack Sacchetto, Napkin White	Neutral	113x210	250
1	163714	Snack Sacchetto, Napkin White	Neutral	143x210	250
1	163716	Snack Sacchetto, Napkin White	Neutral	194x210	200
2	163713	Snack Sacchetto, Napkin White	Red Checks	113x210	250
2	163715	Snack Sacchetto, Napkin White	Red Checks	143x210	250
2	163717	Snack Sacchetto, Napkin White	Red Checks	194x210	200



1

2



# ecoecho™ product range



Environmental benefits throughout the lifecycle

## Raw materials

- Materials include PLA which is made from cornstarch, Fibre Plastics made from surplus sugarcane fibres, and rPET made entirely from recycled water bottles
- Fibres used for cardboard are harvested from forests that are FSC certified for responsible management
- Limited use of non-renewable resources
- Seek out innovative materials that are renewable, recycled and/or compostable



## Production

- Modern production units
- On-site audits
- Code of conduct for social responsibility



## Waste

ecoecho™ products can either be:

- Incinerated as bio-fuel
- Composted
- Recycled



## Product use

- No water used for washing
- No use of detergents
- No emissions



Learn about our never-ending effort to go greener at [duni.com](https://www.duni.com)

# Paper cups & PLA Glasses

- Made of 100% renewable resources
- Insulating triple wall

Material: PAP/PBS/PLA -4°C to +70°C and hot fill, max 60 min\*  
Material Lids: CPLA -4°C to +70°C, max 120 min\*



## Hot Drink Cups

No.	Article	Description	Vol (cl)	Qty/ Cart.
1	161197	Triple Wall Hot Drink Cup, Brown	24	20x25
2	161198	Triple Wall Hot Drink Cup, Brown	35	12x30
3	161199	Triple Wall Hot Drink Cup, Brown	47	12x20
4	159709	Triple Wall Hot Drink Cup	24	20x25
5	159710	Triple Wall Hot Drink Cup	35	12x30
6	159711	Triple Wall Hot Drink Cup	47	12x20
7	159712	Lid, heat resistant, for 24 cl	-	20x50
8	159713	Lid, heat resistant, for 35 cl & 47 cl	-	25x50

- Made of 100% renewable resources

Material: PAP/PBS/PLA -4°C to +70°C and hot fill, max 60 min\*  
Material Lids: CPLA -4°C to +70°C, max 120 min\*



## Hot Drink Cups

No.	Article	Description	Vol (cl)	Qty/ Cart.
1	159924	Hot Drink Cup	12	20x50
2	159706	Hot Drink Cup	24	20x50
3	159707	Hot Drink Cup	35	16x50
4	159708	Hot Drink Cup	47	16x35
5	159712	Lid, heat resistant, for 24 cl	-	20x50
6	159713	Lid, heat resistant, for 35 cl & 47 cl	-	25x50

- Made of 100% renewable resources
- Superb transparency

Material: PLA -4°C to +50°C, max 1 day\*



## Glasses

No.	Article	Description	Vol (cl)	Qty/ Cart.
1	157857	Glass	16	20x50
2	157858	Glass	25	20x50
3	159717	Hygiene packed Trend glass	25	1x500
4	157859	Glass	39	20x50
5	157860	Glass	57,5	16x40
6	157862	Lid, for 57,5 cl	-	16x80
7	158631	Lid, dome for 57,5 cl	-	6x40
8	153763	Straw, basic, 21 cm	-	100x100

\* The maximum time the product is food approved to at maximum temperature.  
Always test the product to see if it suits your purpose at your specific temperature of use.



## Salad Bowls, Deli Boxes, Dressing Cups & Cutlery

- Made of 100% renewable resources
- Superb transparency

Material: PLA -20°C to +40°C, max 10 days\*



### Salad Bowls, Deli Boxes and Dressing Cups

No.	Article	Description	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	159862	Salad Bowl	220x220x45	700	6x45
2	159863	Salad Bowl	220x220x60	950	6x45
3	159864	Lid for 159862 / 159863	230x230x30	-	6x45
4	159859	Deli Box	150x125x30	230	12x50
5	159860	Deli Box	150x125x50	350	12x50
6	159861	Lid for 159859 / 159860	150x125x10	-	12x50
7	159865	Dressing Cup	62x30	60	12x250
8	159866	Lid for 159865	65x5	-	12x250
9	159867	Dressing Cup	74x35	100	10x250
10	159868	Dressing Cup	74x47	120	10x250
11	159869	Lid for 159867 / 159868	78x6	-	10x250



Material: CPLA -4°C to +70°C, hotfill,  
Time: +70°C < 120min, -4°C unlimited\*



### Cutlery

No.	Article	Description	Size (mm)	Qty/ Cart.
1	162023	Knife, heat resistant	150	10x100
2	162024	Fork, heat resistant	150	10x100
3	162025	Spoon, heat resistant	150	10x100
4	161203	Cutlery Pack, White with Napkin, Knife, Fork	150/150	1x250
5	<span style="background-color: black; color: white; padding: 2px;">New</span> 165592	Duni Sacchetto® Tissue, Napkin White	190x85	4x100



\* The maximum time the product is food approved to at maximum temperature.  
Always test the product to see if it suits your purpose at your specific temperature of use.

# Bagasse Plates

- Resource efficient & compostable
- Made of by-products
- Sturdy design

Material: Bagasse bleached  $\pm 0^{\circ}\text{C}$  to  $+100^{\circ}\text{C}$ , max 15 min\*, same day use

Material: Bagasse unbleached  $-4^{\circ}\text{C}$  to  $+90^{\circ}\text{C}$ , max 2h\*

Material: PLA  $-20^{\circ}\text{C}$  to  $+40^{\circ}\text{C}$ , max 10 days\*



## Plates

No.	Article	Description	Colour	Size Ø (mm)	Qty/ Cart.
1	New 164768	Plate	White	150	8x125
2	161206	Plate, deep	White	160	10x50
3	161207	Plate	White	170	10x50
4	161205	Plate	White	220	8x50
5	161204	Plate	White	260	8x50
6	New 164769	Plate	White	170	8x125
7	New 164770	Plate	White	250	4x125
8	New 164771**	Lid (PLA) for plate, 5 cm high	Transparent	250	5x50
9	New 164772	Catering tray, 5 compartments	White	200x250	4x125
10	157179	Plate, oval	Brown	220	10x50
11	157180	Plate	Brown	220	9x50
12	157181	Plate, deep	Brown	160	10x50
13	157182	Plate	Brown	180	8x50
14	157183	Plate	Brown	260	10x50

\*\* Not microwarmable



\* The maximum time the product is food approved to at maximum temperature. Always test the product to see if it suits your purpose at your specific temperature of use.

# Cardboard Boxes



1



2



3



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5



6



7

- Crystal clear windows of renewable material
- Superior product presentation
- FSC®-certified cardboard
- 100% renewable resources

Material: Cardboard  $\pm 0^{\circ}\text{C}$  to  $+100^{\circ}\text{C}$ , same day use

Material: PLA/Cellulose  $\pm 0^{\circ}\text{C}$  to  $+40^{\circ}\text{C}$ , same day use



## Cardboard Boxes

No.	Article	Description	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	159908***	Box rectangular with windows	120x110x45	450	200
2	159910***	Box rectangular with windows	200x120x45	900	250
3	159909***	Box rectangular with windows	200x155x45	1200	200
4	159911***	Wrap Box with window	90x50x130	-	1000
5	159912***	Sandwich Box double wedge with window	175x75x90	-	500
6	159913***	Paper Bag for roll/bagel/muffin**	280x150x55	-	1000
7	159914***	Paper Bag for baguette**	355x100x55	-	1000

\*\* Window made of cellulose.

\*\*\* Separate cup for dressing is recommended.



1



3



2



4



5



6



7



8

- Resource efficient & compostable
- Made of 100% renewable by-products
- One-piece design
- Hot fill & microwarmable

Material: Bagasse  $\pm 0^{\circ}\text{C}$  to  $+100^{\circ}\text{C}$ , max 15 min\*, same day use



## Bagasse Boxes ecoecho™, Compostable

No.	Article	Description	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	163073	Hamburger Box	1	162x152x80	475	4x50
2	163080	Meal Box rectangular	1	185x143x62	530	6x50
3	163079	Meal Box rectangular	1	239x156x63	850	4x60
4	163078	Meal Box rectangular	2	241x163x65	470/300	4x50
5	163075	Meal Box rectangular	1	225x201x85	1000	3x50
6	163074	Meal Box rectangular	3	225x201x85	325/70/60	2x60
7	163076	Meal Box square	1	236x231x81	1200	2x55
8	163077	Meal Box square	3	236x231x81	350/120/120	2x50

\* The maximum time the product is food approved to at maximum temperature. Always test the product to see if it suits your purpose at your specific temperature of use.



# Bagasse Boxes, Sandwich Boxes and Accessories

- Resource efficient & compostable
- Made of 100% renewable resources
- Hot fill & microwarmable

Material: Bagasse  $\pm 0^{\circ}\text{C}$  to  $+100^{\circ}\text{C}$ , max 15 min\*, same day use

Material Lids: PLA  $-20^{\circ}\text{C}$  to  $+40^{\circ}\text{C}$ , max 10 days\*



## Bagasse Boxes, Compostable

No.	Article	Description	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	New 169865	Dressing Cup	63x63x18	30	10x150
2	New 169866	Dressing Cup	63x63x32	60	10x150
3	New 169867	Dressing Cup	63x63x53	85	10x150
4	159866**	Lid for 169865-67	65x65x5	-	12x250
5	New 169868**	Sushi Box, PLA laminated	180x111x22	250	4x125
6	New 169869**	Lid for 169868	185x115x30	-	4x125
7	New 169870	Meal Box rectangular	228x207x45	1100	2x125
8	New 169871**	Lid for 169870	235x210x55	-	6x50
9	New 169872	Meal Box rectangular	275x202x45	150/125/ 150/750	4x50
10	New 169873**	Lid for 169872	280x207x40	-	4x50

\*\* Not microwarmable. Lids sensitive to heat and steam

- Superb transparency and strength
- Made of recycled PET
- Easy opening system in a one-piece design

Material: rPET  $-40^{\circ}\text{C}$  to  $+70^{\circ}\text{C}$ , max 120 min\*



## Sandwich, Bagel Boxes & Sandwich Wedges

No.	Article	Description	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	159416**	Baguette Box small	170x80x75	350	700
2	159417**	Baguette Box medium	225x80x75	500	350
3	156645**	Baguette Box large	324x80x75	850	250
4	157107	Sandwich Wedge standard	160x55x85	350	600
5	157108	Sandwich Wedge double	160x65x85	500	500
6	157109	Sandwich Wedge triple	160x75x85	600	600
7	159567	Bagel Box small	118x85x60	400	700
8	157111	Bagel Box large	128x98x65	600	450

\*\* Stackable

- Made of 100% renewable resources

Material: PLA



## Accessories ecoecho™

No.	Article	Description	Colour	Size (mm)	Vol (l)	Qty/ Cart.
1	161201	Take-Away Bag	White	410x500	20	500



1 New 2 New 3 New 4



5 New 6 New



7 New 8 New



9 New 10 New



1 2



3



4 5 6



7 8



1

\* The maximum time the product is food approved to at maximum temperature. Always test the product to see if it suits your purpose at your specific temperature of use.



## Premium Catering Concept

For occasions where there is no compromise on quality or functionality.  
**Pages 36 – 37**



## Duni Amuse-bouche®

With Duni Amuse-bouche®, your food can be presented playful and extremely attractive.  
**Pages 38 – 40**



## Glasses & Cups

A complete range of high-quality drinking utensils for every need.  
**Pages 42 – 49**



## Plates

Plates for any event and different qualities, too. A full range.  
**Pages 51 – 52**



## Cutlery

For a formal sit-down or casual gathering. We've got cutlery for any occasion.  
**Pages 53 – 54**



## Accessories

Salt, pepper, refreshing towels and more – the small things that completes your event.  
**Pages 50, 55 – 59**

[Duni.com](http://Duni.com)

# Fine Catering

*A comprehensive set of products focused on events where looks and quality is of extra importance. Duni carries a full range of plates, glasses and cutleries and everything needed for events where emphasis is put on finger food & showing your creations off! New for this year is also a modular transport system – perfect for Delis & Take-Away outlets looking to extend their business.*



## Premium Catering Concept

The perfect range for those events and occasions where there is no room for compromise when it comes to looks, stability and functionality - a true 1st choice complement to porcelain & glassware!

## Duni Amuse-bouche®

The French term Amuse-bouche can literally be translated as “mouth amuser”, and this range is about being playful with food. Truly eye-catching design and superb transparency. Cover your table with a whole setting.



## Quality

When you choose Duni, you are choosing high-quality products. To make it easier for you to decide what quality best meets your needs, we have placed our products into 3 quality categories using the star system (see below). Look for the quality level tag to guide you through the assortment.



When only the best will do.  
Durable and beautiful.



The fine balance between good looks and good value for money.



The big winner when it comes to large events and price is an important factor.



# Premium Catering Concept

- 1st choice complement to porcelain & glassware
- Superb stability
- Full coherent range & design

Material: PS -4°C to +70°C and hot fill, max 120 min\*



## Premium Catering Concept

No.	Article	Description	Colour	Size (mm)	Vol (ml)	Qty/ Cart.
1	159728	Knife Flair	Silver	200	-	10x40
2	159729	Fork Flair	Silver	190	-	10x40
3	159730	Spoon Flair	Silver	190	-	10x40
4	163112	Dessert Spoon Flair	Silver	130	-	8x100
5	159731	Mini Fork Flair	Silver	110	-	50x40
6	159732	Mini Spoon Flair	Silver	110	-	50x40
7	New 165202	Mini spoon Esprazza	Silver	100	-	50x40
8	New 165186	Cocktail plate Milan Large with hole	White	210x210	-	16x12
9	New 165187	Dinner plate Milan Extra Large	White	240x240	-	16x12
10	New 165188	Dinner plate Milan Extra Large	Black	240x240	-	16x12
11	New 165189	Dinner plate Milan Large	White	210x210	-	16x12
12	New 165190	Dinner plate Milan Large	Black	210x210	-	16x12
13	New 165191	Sidedish plate Milan Medium	White	170x170	-	16x24
14	New 165192	Sidedish plate Milan Medium	Black	170x170	-	16x24
15	New 165193	Deep plate Milan Medium	White	170x170	350	8x12
16	New 165194	Deep plate Milan Medium	Black	170x170	350	8x12
17	New 165195	Dessert plate Milan Small	White	140x140	-	16x24
18	New 165196	Dessert plate Milan Small	Black	140x140	-	16x24
19	New 165197	Amuse plate Milan Extra Small	White	70x70	-	4x50
20	New 165198	Amuse plate Milan Extra Small	Black	70x70	-	4x50
21	New 165199	Champagne glass Celebrations	Transp./ Silver	-	15	12x12
22	New 165200	Wine glass Celebrations	Transp./ Silver	-	18	12x12
23	New 165201	Juice glass Celebrations	Transp./ Silver	-	25	12x12



8 New



9 New



10 New



11 New



12 New



13 New



14 New



15 New



16 New



17 New



18 New



19 New



20 New



21 New



22 New



23 New

\* The maximum time the product is food approved to at maximum temperature. Always test the product to see if it suits your purpose at your specific temperature of use.



## Duni Amuse-bouche®

- Eye-catching design
- Superb transparency

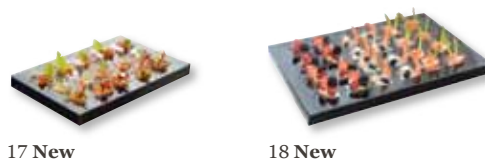
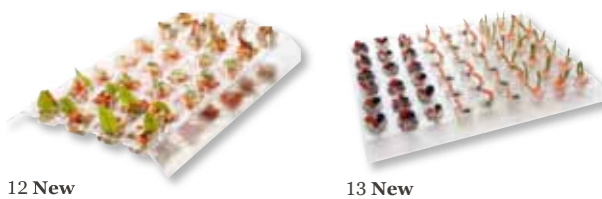
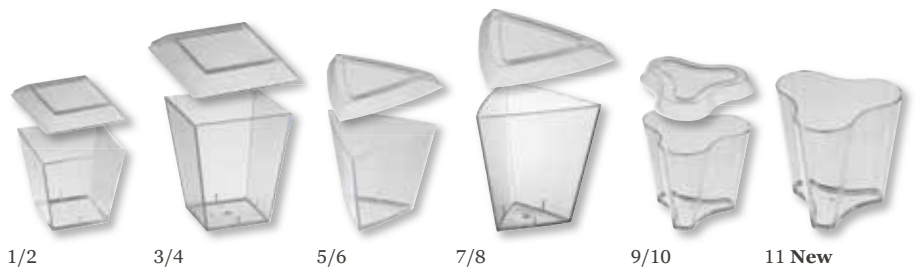
Material: PS -4°C to +70°C and hot fill max 120 min\*

Material: PET -4°C to +70°C, max 4 h, -4°C unlimited\*



### Duni Amuse-bouche®

No.	Article	Description	Size (mm) LxWxH	Vol. (cl)	Qty/ Cart.
1	157491	Square	50x50x40	6	6x100
2	157499	Lid for Square	50x50x10	-	6x100
3	159721	Square Large	60x60x70	15	6x38
4	159723	Lid for Square Large	60x60x10	-	6x38
5	157492	Tri	50x50x40	4,5	6x90
6	157500	Lid for Tri	60x60x10	-	6x90
7	159722	Tri Large	60x60x70	11	6x54
8	159724	Lid for Tri Large	60x60x10	-	6x54
9	157497	Organic Puzzle	50x50x40	5	6x100
10	157501	Lid for Organic Puzzle	50x50x10	-	6x100
11	New 123454	Organic Puzzle Large	70x60x60	12,5	4x68
12	New 165203	1/1 GN Display for 28 pcs Amuse-bouche containers	530x330x40	-	5x1
13	New 165204	2/1 GN Display for 54 pcs Amuse-bouche containers	650x530x40	-	5x1
14	New 165207	Catering transport box Small	360x250x80	-	10x10
15	New 165206	Catering transport box Medium	460x310x80	-	10x10
16	New 165205	Catering transport box Large	550x370x80	-	7x10
17	New 165208	Catering box insert Small	360x250x30	-	10x10
18	New 165209	Catering box insert Medium	460x310x30	-	10x10



\* The maximum time the product is food approved to at maximum temperature.  
Always test the product to see if it suits your purpose at your specific temperature of use.

# Duni Amuse-bouche®

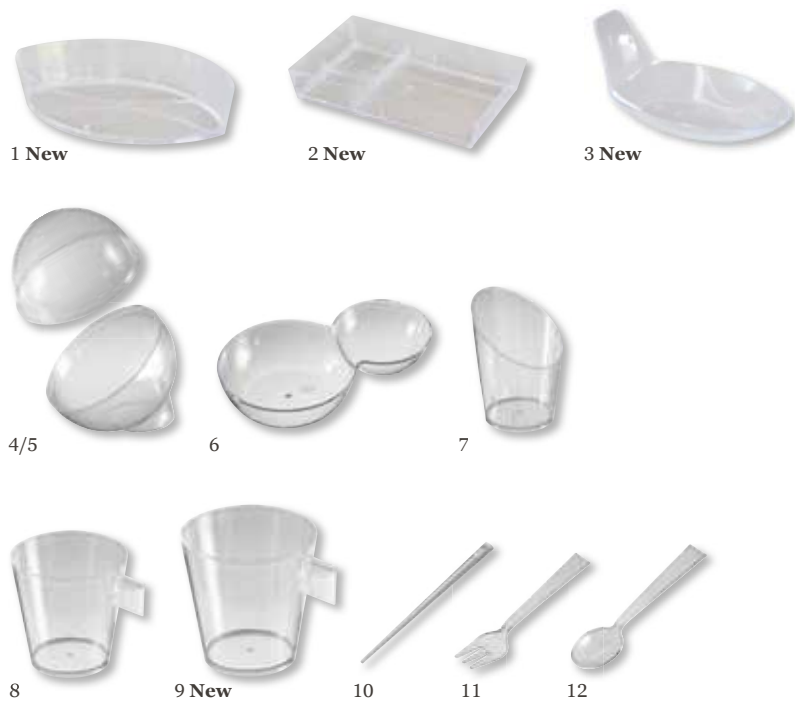
- Eye-catching design
- Superb transparency

Material: PS -4°C to +70°C and hot fill max 120 min\*  
 Material: PET -4°C to +70°C, max 4 h, -4°C unlimited\*



## Duni Amuse-bouche®

No.	Article	Description	Size (mm) LxWxH	Vol. (cl)	Qty/ Cart.
1	<b>New</b> 123455	Leaf	20x90x60	5	6x62
2	<b>New</b> 123456	3C	20x90x60	6,5	6x48
3	<b>New</b> 123457	Taster	70x50x30	1,5	6x135
4	157489	Globe	60x60x50	2,5	6x30
5	157498	Lid for Globe	60x60x40	-	6x60
6	157487	Lake	97x60x17	3,5	6x90
7	157488	Food Tube	45x45x57	2,5	6x65
8	157493	Espresso	47x47x45	5	6x48
9	<b>New</b> 123458	Espresso Large	70x60x60	12,5	4x44
10	159720	Stick	9	-	6x1200
11	157502	Mini Fork	96	-	6x250
12	157503	Mini Spoon	95	-	6x250



\* The maximum time the product is food approved to at maximum temperature.  
 Always test the product to see if it suits your purpose at your specific temperature of use.



## Duni Amuse-bouche®

- Eye-catching design
- Superb transparency

Material: PS -4°C to +70°C and hot fill max 120 min\*

Material: Surlyn -4°C to +70°C, max 60 min, -4°C unlimited\*



### Duni Amuse-bouche®

No.	Article	Description	Size (mm) LxWxH	Vol. (cl)	Qty/ Cart.
1	161210	Spobe**	80x40x20	2,5	6x54
2	161209	Cover	60x60x60	5	6x22
3	161211	Pipette**	70x60x50	8	6x18
4	161208	Egg	60x60x70	6	6x10
5	161214	Oval XL	130x110x70	46	4x30
6	161217	Lid for Oval XL	130x120x30	-	4x30
7	161212	Square XL	120x120x70	68	4x29
8	161215	Lid for Square XL	120x120x30	-	4x29
9	161213	Tri XL	130x130x70	48	4x20
10	161216	Lid for Tri XL	130x130x30	-	4x20

\*\* Only to be used up to +70°C



\* The maximum time the product is food approved to at maximum temperature.  
Always test the product to see if it suits your purpose at your specific temperature of use.



# Fine Food Line

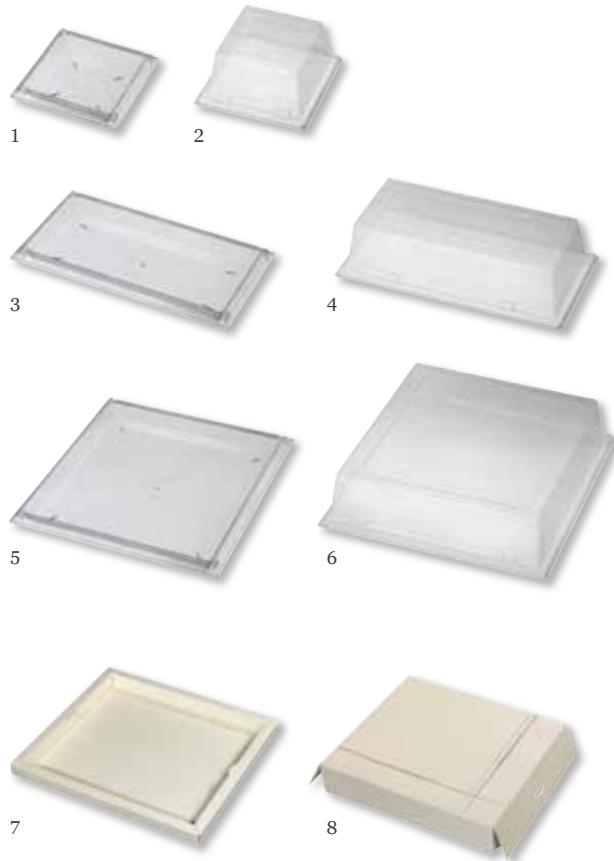
- Sophisticated and elegant design
- Enhances the dining experience

Material: PS -4°C to +70°C and hot fill, max 120 min\*  
Material Transport box: Cardboard



## Fine Food Line

No.	Article	Description	Size	Size (mm) LxWxH	Qty/ Cart.
1	150839	Side Plate	S	90x90x20	24x65
2	149889	Side Plate Lid for 150839	S	100x100x50	24x65
3	150838	Side Plate	M	180x90x20	12x65
4	149891	Side Plate Lid for 150838	M	190x100x50	12x65
5	150840	Plate	L	180x180x20	6x70
6	149893	Plate Lid for 150840	L	190x190x50	6x70
7	149894	Transport Box	-	410x370x29	1x100
8	149895	Lid for Transport Box	-	360x333x80	1x100



\* The maximum time the product is food approved to at maximum temperature.  
Always test the product to see if it suits your purpose at your specific temperature of use.



# Glasses & Cups

*We can provide you with a wide array of glasses for champagne, wine or liquors in different qualities. From full premium ranges when only the best will do, to more cost efficient solutions where price is an important factor.*

*Also in cups we offer a comprehensive range – from highly functional triple wall paper cups to standard vending cups.*

# Glasses

Material: PS -4°C to +70°C and hot fill, max 120min\*



## Glasses

No.	Article	Description	Vol (cl)	Qty/ Cart.
1	159881	Wine Glass Millésime	10	76x12
2	159882	Wine Glass Millésime	15	60x10
3	159883	Wine Glass Millésime	17,5	51x10
4	159884	Wine Glass Millésime	20	45x10
5	155820	Wine Glass (one-piece)	23	6x18
6	101383	Wine Glass	24 (21)	20x12
7	119334	Champagne Glass	12 (7,5)	16x10
8	120145	Champagne Glass, shrink wrapped	13,5 (10)	10x10
	107002	Champagne Glass, in display box	13,5 (10)	10x10
9	119102	Liquor Glass Château	5 (2/4)	75x12
10	121417	Wine Glass Château	17	60x12
11	119499	Beer Glass Bavaria	27,5 (20)	35x30
12	127732	Beer Glass Bavaria	45 (40)	28x22
13	149147	Glass Tumbler, Diamond	25	35x30
14	159700	Longdrink Glass	20	48x10
15	119691	Longdrink Glass	28	50x10



· Sparkling pigments

Material: PS -4°C to +70°C and hot fill,  
max 120 min\*



New



## Brilliance Glasses

No.	Article	Description	Vol (cl)	Qty/ Cart.
1	New 164175	Champagne Glass Brilliance	13,5 (10)	10x10
2	New 164176	Juice Glass Brilliance	20	45x30
3	New 164177	Wine Glass Brilliance	18,5 (15)	60x15
4	New 164178	Coupe Glass Brilliance	26 (20)	24x20
5	New 164711	Liqueur Glass Brilliance	5	75x12

### Brilliance Concept

For more information about the new Sensia® Sparkling Tête-à-Tête and Dunilin® Napkins with a touch of brilliance, see our Professional Table Top 2013 Catalogue.



\* The maximum time the product is food approved to at maximum temperature.  
Always test the product to see if it suits your purpose at your specific temperature of use.



# Glasses

Material: PS -4°C to +70°C and hot fill, max 120 min\*



## Plastic Glasses

No.	Article	Description	Vol (cl)	Qty/ Cart.
1	111251	Liquor Glass Crystallo	5 (4)	60x20
2	149146	Wine Glass Crystallo	18,5 (15)	60x15
3	127730	Coupe Glass Crystallo	6,5	85x40
4	127731	Lid for Coupe Glass 127730 (flat)	-	1x3400
5	127726	Juice Glass Crystallo	20	45x30
6	111258	Juice Glass Crystallo	23,6 (20)	41x30
7	127724	Coupe Glass Crystallo	26 (20)	24x20
8	111255	Lid for Coupe Glass 127724 (flat)	-	20x100
9	118890	Lid for Coupe Glass 127724 (dome)	-	25x20
10	507200	Glass	10	20x50
11	149149	Glass Tourmaline	23,6 (20)	25x40
12	149150	Glass Tourmaline	31 (25)	15x40
13	149148	Glass, hygiene wrapped, Tourmaline	23,6 (20)	1050x1
14	127727	Juice Glass	22,5	20x40
15	119484	Drinkspout for 127727	-	2x500
16	127729	Glass	26,5	45x30
17	116990	Sorbet Glass	20	1x150



### Clean and hygienic to use

Single wrapped glasses for bathrooms or higher hygienical requirements.

\* The maximum time the product is food approved to at maximum temperature. Always test the product to see if it suits your purpose at your specific temperature of use.

# Glasses

Material: PS -4°C to +70°C, hot fill, max <120min, -4°C unlimited



## Trend Glasses

No.	Article	Description	Vol (cl)	Qty/ Cart.
1	516301	Shotglass	5 (4)	20x50
2	156406	Glass	10	20x50
3	155729	Glass	12	20x50
4	153395	Glass	16	20x50
5	153396	Glass	25	20x50
6	163485	Lid for Glass 16 cl & 25 cl	-	10x100
7	153397	Glass	30	20x50
8	153398	Glass	39	20x50
9	153413	Lid for Glass 30 cl & 39 cl	-	10x100
10	153399	Glass	62	16x25
11	157174	Lid for Glass 62 cl	-	16x80



Material: PP -4°C to +80°C and hot fill, max 120 min\*  
 Material Lid: APET -4°C to +70°C, max 120 min\*,  
 +40°C , max 10 days\*



## Plastic Glasses

No.	Article	Description	Vol (cl)	Qty/ Cart.
1	154744	Beer Glass Festival	40	20x50
2	154745	Beer Glass Festival	50	20x40
3	154743	Beer Glass Festival	63	14x50
4	163484	Flat lid (APET) for Beer Glasses for 40 cl & 50 cl	-	10x100



\* The maximum time the product is food approved to at maximum temperature.  
 Always test the product to see if it suits your purpose at your specific temperature of use.





# Cups

Material: PS -4°C to +70°C and hot fill, max 30 min\*



## Coffee Cups

No.	Article	Description	Colour	Vol (cl)	Qty/ Cart.
1	116991	Coffee Cup	White	8	20x25
2	660389	Coffee Cup	White	17	33x25
3	118245	Coffee Cup	White	25	40x25
4	119503	Coffee Cup	White	37	24x20



Material: PS -4°C to +70°C, max 120 min, -4°C unlimited\*



## Coffee Cups

No.	Article	Description	Colour	Vol (cl)	Qty/ Cart.
1	100191	Duni Combi Cup	White	21	25x80
2	91892	Holder Duni Combi Cup for 21cl	Blue	-	15x10
	91893	Holder Duni Combi Cup for 21cl	Bordeaux	-	15x10
3	141749*	Wall dispenser for Duni Combi Cups	-	-	10x1
4	103538	One-o-matic for 12cl	-	-	6x1
	103539	One-o-matic for 20-21cl	-	-	6x1
5	808022*	Table dispenser Cup & Holder	-	-	1x1



\* The maximum time the product is food approved to at maximum temperature.  
 Always test the product to see if it suits your purpose at your specific temperature of use.  
 \*\* While stock last

# Cups

Material drinking cups: PS -4°C to +70°C and hot fill,  
max 120 min, -4°C unlimited\*

Material dressing cups and lid: PS -4°C to +70°C, max 60 min,  
-4°C unlimited\*



## Plastic Cups

No.	Article	Description	Colour	Vol (cl)	Qty/ Cart.
1	162406	Cup	White/Brown	18	20x100
2	162407	Cup	White/Silver	18	20x100
3	402900	Economy Cup	White	21	20x100
4	127740	Cup	White/Brown	21	20x100
5	402500	Cup	White	21	20x100
6	402600	Cup	White	21	20x100
7	401300	Cup	White	12	50x80
8	706401	Lid for Cup 12 cl	Transparent	-	20x100
9	111267	Dressing Cup	Transparent	3	48x50
10	127762	Lid for Dressing Cup 3 cl	Transparent	-	1x2400
11	141636	Dressing Cup	Transparent	6	1x2500
12	141637	Lid for Dressing Cup 6 cl	Transparent	-	1x2500
13	153779	Cup	White/Brown	18	16x50
14	153780	Cup	White	21	16x50
15	153778	Cup	White/Brown	21	16x50
16	162408	Cup	White/Silver	21	16x50



\* The maximum time the product is food approved to at maximum temperature.  
Always test the product to see if it suits your purpose at your specific temperature of use.



## Cups

- Lids with pull-back opening for secure transport
- Vented lids for steam release

Material: EPS -4°C to +100°C, hot fill and micro-warmable, max 30 min\*

Material Lids: PS -4°C to +100°C, hot fill, max 30 min\*



### Thermo Cups

No.	Article	Description	Vol (cl)	Qty/ Cart.
1	152118	Thermo Cup	19	40x25
	152112	Lid for Thermo Cup 19 cl	-	10x100
2	152119	Thermo Cup	23	40x25
	152113	Lid for Thermo Cup 23 cl	-	10x100
3	152120	Thermo Cup	30	20x25
	152114	Lid for Thermo Cup 30 cl	-	10x100
4	152121	Thermo Cup	33	20x25
	152115	Lid for Thermo Cup 33 cl	-	10x100



- Lids with pull-back opening for secure transport
- Vented lids for steam release
- Insulated cups

Material: PAP/PE -4°C to +70°C and hot fill, max 120 min\*

Material Lids: PS -4°C to +70°C and hot fill, max 120 min\*



### Hot Drink Cups

No.	Article	Description	Vol (cl)	Qty/ Cart.
1	159701	Heat Barrier Cup	24	20x50
2	159702	Heat Barrier Cup	35	16x50
3	159703	Heat Barrier Cup	47	16x35
4	159704	Lid for Heat Barrier Cup 24 cl	-	20x50
5	159705	Lid for Heat Barrier Cup 35 cl & 47 cl	-	20x50
6	New 169883	Lid for Heat Barrier Cup 24 cl	-	20x50
7	New 169884	Lid for Heat Barrier Cup 35 cl & 47 cl	-	20x50



\* The maximum time the product is food approved to at maximum temperature. Always test the product to see if it suits your purpose at your specific temperature of use.



## Cups

- Pull-back opening for secure transport on selected lids
- Vented lids for steam release

Material: PAP/PE -4°C to +70°C and hot fill, max 120 min\*  
Material Lids: PS -4°C to +70°C and hot fill, max 120 min\*



### Hot Drink Cups

No.	Article	Description	Vol (cl)	Qty/ Cart.
1	163516	Cup "Coffee Quick"	8	20x50
2	159920	Cup "Coffee Quick"	12	16x80
3	163517	Cup "Coffee Quick"	20	20x80
4	159921	Cup "Coffee Quick"	24	20x50
5	159922	Cup "Coffee Quick"	35	16x50
6	159923	Cup "Coffee Quick"	47	16x35
7	163600	Lid for "Coffee Quick" Cup for 12 cl	-	10x100
8	163601	Lid for "Coffee Quick" Cup for 20 cl	-	20x100
9	159704**	Lid for "Coffee Quick" Cup for 24 cl	-	20x50
10	159705**	Lid for "Coffee Quick" Cup for 35 cl & 47 cl	-	20x50
11	New 169883**	Lid for "Coffee Quick" Cup for 24 cl	-	20x50
12	New 169884**	Lid for "Coffee Quick" Cup for 35 cl & 47 cl	-	20x50

\*\* Pull-back opening for secure transport



Material: PAP/PE -4°C to +70°C and hot fill, max 120 min\*



### Paper Cups

No.	Article	Description	Vol (cl)	Qty/ Cart.
1	153760	Cup "Café Stripe"	20	30x75
2	153759	Cup with handle "Café Flower"	20	20x80
3	778206	Cup with handle, White	20	20x80
4	100514	Cup, White	20	30x75



\* The maximum time the product is food approved to at maximum temperature.  
Always test the product to see if it suits your purpose at your specific temperature of use.

## Accessories

Material: PS -4°C to +60°C and hot fill, max 120 min,  
-4°C unlimited\*

Material: Wood -4°C to +100°C, max 30 min\*



### Accessories

No.	Article	Description	Size (mm)	Qty/ Cart.
1	160391	Stirrer Wood, hygiene pack	114	50x100
2	163001	Stirrer Wood, in Dispenser box	114	6x2000
3	162999	Stirrer Wood	114	5x1000
4	153522	Stirrer in dispenser box	112	6x2000
5	153523	Stirrer	112	5x1000

Material: Fibre

New

### Cup Holders



1 New

2 New

No.	Article	Description	Colour	Qty/ Cart.
1	New 169881	Cup Holder, 2 Cups	Brown	2x200
2	New 169882	Cup Holder, 4 Cups	Brown	4x75

Material: Paper

New

### Take Away Bags



1 New

2 New

No.	Article	Description	Colour	Size (mm)	Vol (l)	Qty/ Cart.
1	New 169875	Bag	Brown	350x170x245	17	1x200
2	New 169876	Bag	White	350x170x245	17	1x200



1

Material: PP -4°C to +70°C, max 120 min\*



### Straw Flex

No.	Article	Description	Colour	Size (mm)	Vol (l)	Qty/ Cart.
1	155763	Straw Flex	Black	210	-	8x200

\* The maximum time the product is food approved to at maximum temperature.  
Always test the product to see if it suits your purpose at your specific temperature of use.

# Plastic Plates and Paper Plates

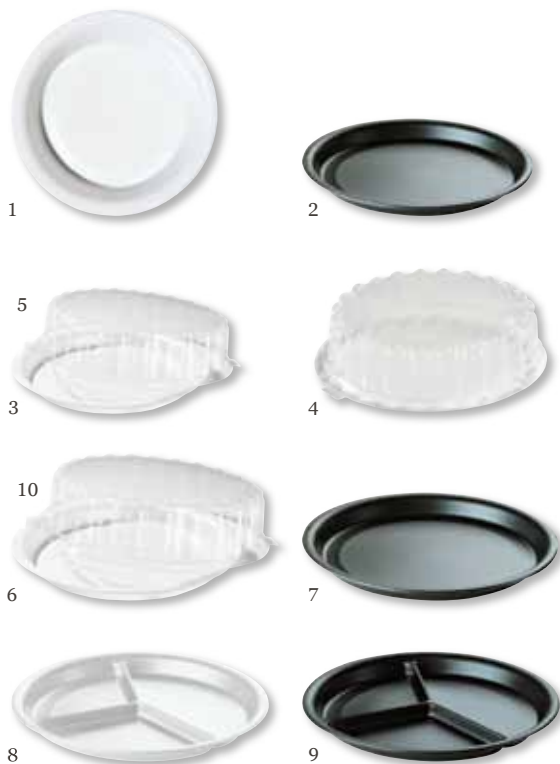
Material: PS -4°C to +70°C, max 120 min, -4°C unlimited\*



## Plastic Plates

No.	Article	Description	Colour	Size (cm)	Qty/ Cart.
1	142978	Party Tray with hole	Transparent	20x20	1x10
2	163489	Plate	White	Ø 23	6x20

Material: PS -4°C to +70°C, max 60 min, -4°C unlimited\*  
Material lids: APET -4°C to +70°C, max 60 min, -4°C unlimited\*



## Plastic Plates

No.	Article	Description	Colour	Size Ø (cm)	Qty/ Cart.
1	92341	Deep plate	White	18	12x50
2	141611	Plate	Black	22	10x50
3	92321	Plate	White	22	10x50
4	162559	Lid for plate Ø 22 cm, 6 cm high	Transparent	-	2x50
5	162560	Lid for plate Ø 22 cm, 4 cm high	Transparent	-	2x50
6	92360	Plate	White	26	2x50
7	141609	Plate	Black	26	2x50
8	92361	Plate, 3 compartments	White	26	2x50
9	141610	Plate, 3 compartments	Black	26	2x50
10	162561	Lid for plate Ø 26cm, 5cm high	Transparent	26	2x50

Material: PS -4°C to +70°C, max 60 min, -4°C unlimited\*



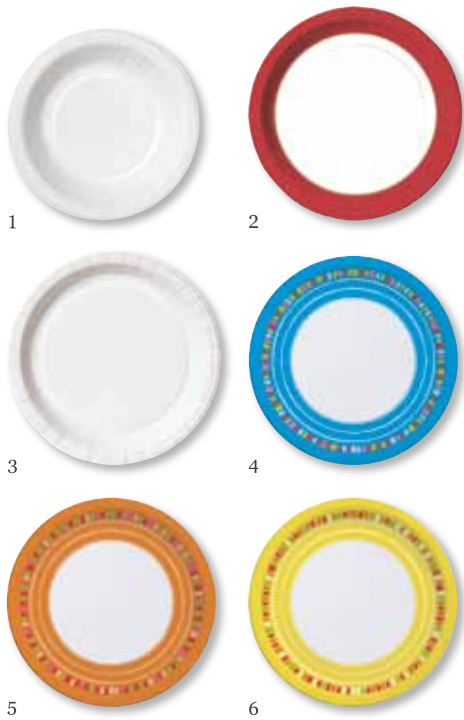
## Plastic Plates

No.	Article	Description	Colour	Size Ø (cm)	Qty/ Cart.
1	152116	Plate	White	18	10x50
2	461900	Egg cup	White	10	23x100
3	408500	Demo Plate	White	8	23x150

\* The maximum time the product is food approved to at maximum temperature.  
Always test the product to see if it suits your purpose at your specific temperature of use.

# Paper Plates

Material: Paper 0°C to +80°C



## Plates

No.	Article	Description	Colour	Size Ø (cm)	Qty/ Cart.
1	159738	Deep plate	White	18	8x100
2	106782	Plate	Red/Gold	22	10x50
3	159739	Plate	White	22	5x50
4	159740	Plate	Blue rim	22	5x50
5	159741	Plate	Orange rim	22	5x50
6	159742	Plate	Yellow rim	22	5x50

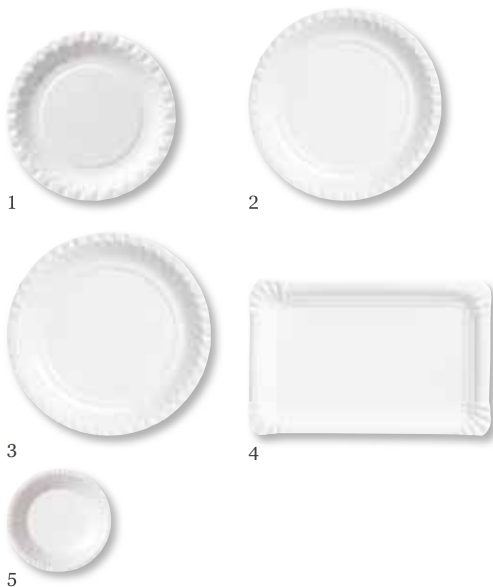


Material: Paper 0°C to +80°C



## Plates

No.	Article	Description	Colour	Size Ø (cm)	Qty/ Cart.
1	122660	Plate	Red/Gold	18	16x50
2	159736	Plate	White	18	12x50
3	134427	Plate	White	23	12x50
4	159737	Plate	White	23	12x100



Material: Paper 0°C to +20°C



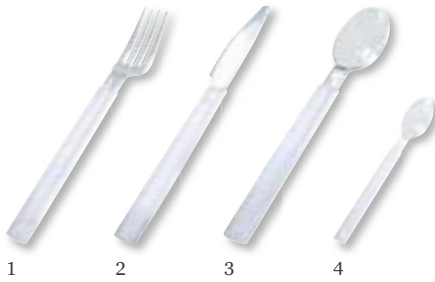
## Plates

No.	Article	Description	Colour	Size Ø (cm)	Qty/ Cart.
1	159733	Plate	White	15	6x100
2	159734	Plate	White	18	6x100
3	159735	Plate	White	23	6x100
4	142980	Sausage Plate	White	13x20	4x250
5	794506	Demo Plate	White	9	1x2000

# Cutlery

· Great stability

Material: PS -4°C to +70°C and hot fill, max 120 min\*



5

## Cutlery Libra

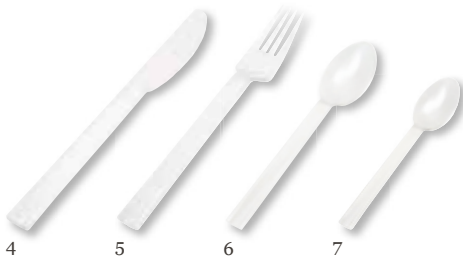
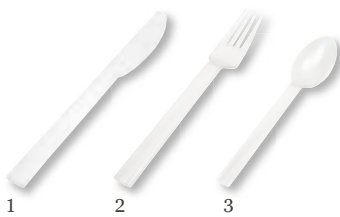
No.	Article	Description	Colour	Size (mm)	Qty/ Cart.
1	161189	Fork	Transparent	185	20x12
	161190	Fork	Transparent	185	20x40
2	161191	Knife	Transparent	188	20x12
	161192	Knife	Transparent	188	20x40
3	161193	Spoon	Transparent	185	20x12
	161194	Spoon	Transparent	185	20x40
4	161195	Coffee Spoon	Transparent	132	20x12
	161196	Coffee Spoon	Transparent	132	20x40
5	161964	Duni Sacchetto® Tissue, Napkin Champagne and Libra Cutlery	Bordeaux	185	5x30

Material: PS -4°C to +70°C and hot fill, max 120 min\*



## Cutlery Victoria

No.	Article	Description	Colour	Size (mm)	Qty/ Cart.
1	159725	Knife	Transparent	170	20x50
2	159726	Fork	Transparent	170	20x50
3	159727	Spoon	Transparent	170	20x50
4	154863	Knife	Transparent	190	10x50
	154864	Knife	Transparent	190	1x1000
5	154866	Fork	Transparent	190	10x50
	154865	Fork	Transparent	190	1x1000
6	154867	Spoon	Transparent	190	10x50
	154868	Spoon	Transparent	190	1x1000
7	154870	Dessert Spoon	Transparent	160	10x50
	154869	Dessert Spoon	Transparent	160	1x1000



Material: Bamboo



New

## Chopsticks

No.	Article	Description	Colour	Size (mm)	Qty/ Cart.
1	New 169874	Chopsticks	Beige	203	20x100



1 New

\* The maximum time the product is food approved to at maximum temperature. Always test the product to see if it suits your purpose at your specific temperature of use.

# Cutlery

Material: PS -4°C to +60°C and hot fill, max 120 min,  
-4°C unlimited\*



## Cutlery

No.	Article	Description	Colour	Size (mm)	Qty/ Cart.
1	154856	Knife Grand	White	180	30x100
2	154857	Fork Grand	White	180	30x100
3	154928	Spoon Grand	White	180	30x100
4	149136	Coffee Spoon Grand	White	130	30x100
	119011	Coffee Spoon Grand	White	130	1x2000
5	154860	Knife Petit	White	170	30x100
6	154861	Fork Petit	White	170	30x100
7	154862	Spoon Petit	White	170	30x100
8	143583	Coffee Spoon	White	120	8x250
	143582	Coffee Spoon	White	120	2x1000
9	118957	Chip Fork	Assorted colours	90	5x1000
10	157184	Combifork	White	140	4x250

Material: PS -4°C to +60°C, max 60 min\*



## Cutlery Packs



No.	Article	Description	Colour	Size (mm)	Qty/ Cart.
1	119007	Knife, Fork	Transparent	190/185	1x600
2	111278	Knife, Fork, White Napkin	White	160/160	1x250
3	119025	Knife, Fork, Coffee Spoon, White Napkin	White	160/160/ 125	1x250
4	119030	Knife, Fork, Pepper/Salt, White Napkin	White	160/160	1x250
5	120616	Knife, Fork, Coffee Spoon, Pepper/Salt, White Napkin	White	160/160/ 125	1x250
6	111279	Knife, Fork, Coffee Spoon, Pepper/Salt, White Napkin	White	160/160/ 160	1x250

Material: PS -4°C to +70°C, max 120 min\*



## Cutlery Single Wrapped



No.	Article	Description	Colour	Size (mm)	Qty/ Cart.
1	New 169877	Soup Spoon	Transparent	166	250x1
2	153985	Knife	Transparent	195	1x250
3	153984	Fork	Transparent	195	1x250
4	153982	Spoon	Transparent	165	1x250
5	153983	Coffee Spoon	Transparent	125	1x250

\* The maximum time the product is food approved to at maximum temperature.  
Always test the product to see if it suits your purpose at your specific temperature of use.

# Accessories and Condiments

## Condiments

No.	Article	Description	Size (mm)	Qty/ Cart.
1	121998	Cruet set Pepper/Salt (0,3/3g)	50x25x45	1x220
2	163513	Creamer Tube, 2,5g	100x10	1x3000
3	163514	Sugar Tube, 3,5g	100x10	1x3000
4	163515	Twinpack Pepper/Salt (0,2/1,0g)	70x40	1x5000



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## Accessories

No.	Article	Description	Size (mm)	Qty/ Cart.
1	353830	Dental Sticks	50	6x1000
2	778092	Dental Sticks	50	3x3000
3	119193	Refreshing Towel, lemon scent	71x51	1x1000
4	119194	Refreshing Towel	71x51	1x1000
5	142981	Dispenser box filled with Refreshing Towels, lemon scent	71x51	6x250
6	163512	Desinfecting Handtowel	71x51	1x3000
7	121296	Airsickness Bag, paper, White/Blue	250x120	1x500



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\* The maximum time the product is food approved to at maximum temperature. Always test the product to see if it suits your purpose at your specific temperature of use.

## Serving Platters with Lids

- Serving trays for excellent display of the food on the buffet
- Clear, tight lids perfect for transportation
- Made of recycled PET material

Material: rPET -4°C to +70°C, max 120 min\*

Material: APET -4°C to +70°C and hot fill max 120 min\*



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### Serving Platters with Lids

No.	Article	Description	Colour	Size (mm) LxWxH	Qty/ Cart.
1	151894	Platter (APET) oval	Silver	455x290	13x2
2	151895	Platter (APET) octagonal	Silver	310x310	10x2
3	159794	Platter (rPET) octagonal	Black	305x305x25	1x50
4	159798	Lid (rPET) for 159794	Transparent	305x305x49	1x50
5	159795	Platter (rPET) octagonal	Black	360x240x25	1x50
6	159799	Lid for (rPET) 159795	Transparent	360x240x49	1x50
7	159796	Platter (rPET) octagonal	Black	460x300x25	1x50
8	159800	Lid for (rPET) 159796	Transparent	460x300x63	1x50
9	159797	Platter (rPET) rectangular	Black	460x300x25	1x50
10	159801	Lid (rPET) for 159797	Transparent	460x300x63	1x50

- Various shapes and sizes

Material: ALU -4°C to +250°C and hot fill, max 60 min\*,  
+70°C max 120 min\*



1/2/3

### Serving Platters oval

No.	Article	Description	Colour	Size (mm) LxWxH	Qty/ Cart.
1	150400	Serving platter oval	Silver	333x233x25	10x8
2	150401	Serving platter oval	Silver	445x295x25	10x5
3	150402	Serving platter oval	Silver	545x360x25	8x5

## Doilies

### Doilies – Round



1

No.	Article	Description	Colour	Size (mm) LxWxH	Qty/ Cart.
1	180581	Doilies – Round	White	Ø 10 cm	8 x 250
1	180582	Doilies – Round	White	Ø 12 cm	8 x 250
1	180583	Doilies – Round	White	Ø 15 cm	8 x 250
1	180584	Doilies – Round	White	Ø 17 cm	8 x 250
1	180585	Doilies – Round	White	Ø 19 cm	8 x 250
1	180586	Doilies – Round	White	Ø 21 cm	8 x 250
1	180587	Doilies – Round	White	Ø 23 cm	8 x 250
1	180588	Doilies – Round	White	Ø 25 cm	8 x 250
1	180560	Doilies – Round	White	Ø 26,7 cm	8 x 250
1	180590	Doilies – Round	White	Ø 30 cm	8 x 250
1	180591	Doilies – Round	White	Ø 32 cm	4 x 250
1	180592	Doilies – Round	White	Ø 34 cm	4 x 250
1	160061	Doilies – Round	White	Ø 36,7 cm	4 x 250

\* The maximum time the product is food approved to at maximum temperature.  
Always test the product to see if it suits your purpose at your specific temperature of use.



# Doilies



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## Doilies – Round

No.	Article	Description	Colour	Size (mm) LxWxH	Qty/ Cart.
2	161612	Doilies – Round	Black	Ø 12 cm	8 x 250
2	161614	Doilies – Round	Black	Ø 19 cm	8 x 250
2	161615	Doilies – Round	Black	Ø 30 cm	8 x 250
3	180610	Doilies – Round	Gold	Ø 18 cm	10x100
3	100369	Doilies – Round	Gold	Ø 36 cm	5 x 100

## Doilies – Rectangular



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No.	Article	Description	Colour	Size (mm) LxWxH	Qty/ Cart.
1	180595	Doilies – Rectangular	White	20 x 30 cm	8 x 250
1	180596	Doilies – Rectangular	White	25 x 35 cm	8 x 250
1	180597	Doilies – Rectangular	White	30 x 40 cm	4 x 250
1	180598	Doilies – Rectangular	White	35 x 45 cm	4 x 250
1	180608	Doilies – Rectangular	White, Greaseproof	30 x 40 cm	4 x 250
1	180611	Doilies – Rectangular	Gold	30 x 40 cm	5 x 100
2	161616	Doilies – Rectangular	Black	30 x 40 cm	4 x 250

## Doilies – Oval



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No.	Article	Description	Colour	Size (mm) LxWxH	Qty/ Cart.
1	113778	Doilies – Oval	White	19 x 27 cm	8 x 250
1	113780	Doilies – Oval	White	14 x 22 cm	8 x 250
1	160062	Doilies – Oval	White	27,6 x 37 cm	4 x 250
1	180601	Doilies – Oval	White	37 x 50 cm	4x250
1	113779	Doilies – Oval	White	17 x 24 cm	8 x 250

## Doilies Dishpaper – Round



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No.	Article	Description	Colour	Size (mm) LxWxH	Qty/ Cart.
1	180612	Doilies Dishpaper – Round	White	Ø 13 cm	6 x 500
1	180613	Doilies Dishpaper – Round	White	Ø 16 cm	6 x 500
1	180614	Doilies Dishpaper – Round	White	Ø 18 cm	6 x 500
1	180616	Doilies Dishpaper – Round	White	Ø 24 cm	6 x 500
1	180551	Doilies Dishpaper – Round	White	Ø 30 cm	6 x 500

## Doilies Dishpaper – Oval



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No.	Article	Description	Colour	Size (mm) LxWxH	Qty/ Cart.
1	180552	Doilies Dishpaper – Oval	White	23 x 36 cm	3 x 500
1	180553	Doilies Dishpaper – Oval	White	30 x 45 cm	3 x 500
1	180554	Doilies Dishpaper – Oval	White	36 x 52 cm	3 x 500
1	180556	Doilies Dishpaper – Oval	White	16 x 24 cm	6 x 500

\* The maximum time the product is food approved to at maximum temperature. Always test the product to see if it suits your purpose at your specific temperature of use.

## Serving Bowls with Lids



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- Quick and easy to fill
- Superb transparency and strength
- Leak resistant

Material: APET -40°C to +70°C, max 120 min\*



### Duni Gourmet® round

No.	Article	Description	Colour	Size (mm) LxWxH	Vol (cl)	Qty/ Cart.
1	161166	Bowl Large	Transparent	223x223x91	240	1x120
2	161167	Bowl Large	Black	223x223x91	240	1x120
3	161168	Lid for 161166, 161167	Transparent	223x223x33	-	1x120

Material: PS -4°C to +70°C and hot fill, max 120 min,  
-4°C unlimited\*



### Dessert Bowls Trend



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No.	Article	Description	Vol (cl)	Qty/ Cart.
1	157175	Dessert Bowl	18	20x50
2	157177	Lid for 18 cl	-	20x50
3	157176	Dessert Bowl	23	20x50
4	157178	Lid for 23 cl	-	20x50
5	119568	Dessert Bowl	25	20x75
6	118872	Lid for 25 cl	-	15x100

## Aluminium boxes

- Tray oven-proof up to 250°C
- Various shapes and sizes
- Matching lids

Material trays/lids: ALU -4°C to +250°C and hot fill, max 60 min\*,  
+70°C max 120 min, -4°C unlimited\*

Material lid: PE/PAP -4°C to +180°C and hot fill, max 120 min,  
-4°C unlimited\*



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### Aluminium Boxes

No.	Article	Description	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	150407	Aluminium Box with white paper Lid	313x212x43	2200	10x10
2	150408	Aluminium Box with Aluminium Lid	323x262x43	2700	10x10
3	150409	Aluminium Box with Aluminium Lid	325x265x55	3500	10x10
4	150410	Aluminium Box with Aluminium Lid	527x326x37	5200	4x10
5	150412	Aluminium Box with Aluminium Lid	527x326x80	8500	4x10

\* The maximum time the product is food approved to at maximum temperature.  
Always test the product to see if it suits your purpose at your specific temperature of use.

# Plastic and Alu foil and Dispensers

Material: ALU/PE/PVC

## Plastic and Alu foil and Dispensers



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No.	Article	Description	Size WxL	Qty/ Cart.
1	716100	Pre-perforated clingfilm (1100 pcs)	40 cm x 400 m	6x1
2	716500	Dispenser box with cutter, with clingfilm	30 cm x 300 m	6x1
3	716520	Dispenser box with cutter, with clingfilm	30 cm x 300 m	6x1
4	716600	Dispenser box with cutter, with clingfilm	45 cm x 300 m	6x1
5	716610	Refill clingfilm to dispenser box with cutter	45 cm x 300 m	3x1
6	716620	Dispenser box with cutter, with clingfilm	45 cm x 300 m	6x1
7	717101	Dispenser for clingfilm and foil, grey	30 cm	1x1
8	717103	Dispenser for clingfilm and foil, grey	45 cm	1x1
9	719200	Dispenser with cutter, with foil, silver	30 cm x 150 m	6x1
10	719210	Refill foil for dispenser box with cutter	30 cm x 150 m	3x1
11	719400	Dispenser with cutter, with foil	45 cm x 150 m	6x1
12	719410	Refill foil for dispenser box with cutter	45 cm x 150 m	3x1

## Coffee Filters

### Coffee Filters



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No.	Article	Description	Size (mm)	Volume (ml)	Qty/ Cart.
1	506507	Bowl coffee filter Brewmatic	Ø 200	2x500	1x500
1	506509	Bowl coffee filter Brewmatic	Ø 230	2x1200	1x500
1	506501	Bowl coffee filter Brewmatic	Ø 90	180	4x250
1	506502	Bowl coffee filter Brewmatic	Ø 110	180	4x250
2	506511	Bowl coffee filter Brewmatic	Ø 90	180	4x250
2	506512	Bowl coffee filter Brewmatic	Ø 110	180	4x250
3	506504	Bag coffee filter	190x150	100	5x200
3	506513	Bag coffee filter	170x120	80	5x200
3	506514	Bag coffee filter	190x150	100	5x200
3	506516	Bag coffee filter	220x160	180	5x200
4	506515	Coffee filter Pyramid	260x160	180	5x100

\* The maximum time the product is food approved to at maximum temperature. Always test the product to see if it suits your purpose at your specific temperature of use.



## Cardboard Trays

Once again, we have a variety of products manufactured using cardboard made of FSC®-certified (Forest Stewardship Council) paper and PLA (polylactide) – a plastic made from renewable resources such as cornstarch – for the windows. This range is sealable in our DF Machines.

**Pages 61 – 63**

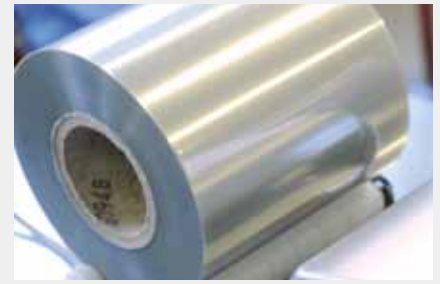


## Trays

The **DUNIFORM®** tray range comes in different materials, such as PP, CPET, APET, which all have specific properties, e.g. different temperature, durability and clarity levels.

- PP & CPET Soup Bowl Trays
- PP & PP/Mineral Trays
- APET Trays

**Pages 64 – 77**



## Films

The sealing film assortment is divided into three categories: film for PP trays, film for PET trays and Universal film that seals on PP and CPET as well as on APET. The properties differ between the categories when it comes to anti-fog, cold peel, hot peel, etc. You can also brand sealing film with your company's name.

- PP Film
- PET Film
- Universal Film

**Pages 78 – 79**



## Machines

The range covers machines from manual to semi-automatic machines with or without vacuum and gas properties. All machines are made of stainless steel for maximum durability and safety.

- Manual machines
- Semi-automatic machines
- MAP machines

**Pages 80 – 95**



## Transport

To keep food hot or cold during lengthy food transports, **DUNIFORM®** supplies a range of sturdy Thermo Bags, Boxes and Temperature Control Equipment. Ideal for Social Catering, too!

- Thermo Bags & Boxes
- Temperature Control Equipment

**Pages 96 – 97**

# DUNIFORM®

[Duni.com](http://Duni.com)

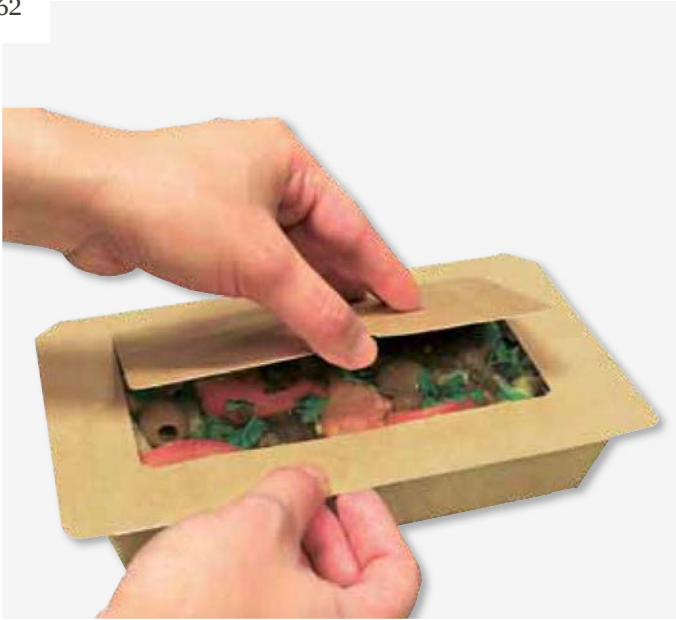
*People's lifestyles and the way they eat change every year. Nowadays, packaging has become much more than just a transport system and a part of the food product – and we've reacted correspondingly with **DUNIFORM®**. Consumers' expectations go beyond the surface today and insist on packaging being functional, as well. Our expertise lies in helping you find the right combination of tray, sealing machine and film that will allow your business to grow. And as you grow, the flexible **DUNIFORM®** concept grows with you.*



# ecoecho™ Cardboard Trays

*Our ecoecho™ Cardboard Trays are ideal for attractively transporting fresh food such as sandwiches, salads and ready meals. We have a variety of products manufactured using cardboard made of FSC paper and renewable resource PLA (polylactide) or PE for the windows. The trays with PLA are microwarmable when the window is removed. The whole range of trays is sealable in our DF machines. Thanks to a patented pending feature, there is no need to change the sealing plate in the machine for different cardboard trays, you only have to change a cassette, and that's it.*





## ecoecho™ Cardboard Trays

- 100% renewable resources
- Superior product presentation
- FSC®-certified Cardboard and clear windows of renewable PLA
- Hot fill & microwarmable without window

Material: Cardboard  $\pm 0^{\circ}\text{C}$  to  $+100^{\circ}\text{C}$ ,  
max 15 min without window\*

Material: PLA  $\pm 0^{\circ}\text{C}$  to  $+40^{\circ}\text{C}$ ,  
max 60 min with window\*



### Cardboard/PLA Trays

No.	Article	Description	Comp	Cassette	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	159791***	Cardboard Tray Sandwich**	1	160054 DF10 (2 cav.)	170x75x90	-	500
2	159790***	Cardboard Tray Square**	1	160053 DF10/20	115x115x50	550	250
3	159789***	Cardboard Tray Rectangular**	1	160051 DF10/20	200x120x45	900	250
4	159793***	Cardboard Tray Square**	1	160050 DF10/20	165x165x45	1000	250
5	159792***	Cardboard Tray Rectangular**	1	161267 DF10/20 160052 DF20	195x165x45	1200	250



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\*\* Remove lid before microwaving

\*\*\* Separate cup for dressing is recommended.



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## ecoecho™ Cardboard Trays

- FSC®-certified Cardboard and clear windows
- Superior product presentation
- Hot fill and microwarmable

Material: Cardboard/PE  $\pm 0^{\circ}\text{C}$  to  $+100^{\circ}\text{C}$ , max 15 min\*



### Cardboard/PE Trays

No.	Article	Description	Comp	Cassette	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	162678***	Cardboard Tray Sandwich**	1	160054 DF10 (2 cav.)	170x75x90	-	500
2	162679***	Cardboard Tray Square**	1	160053 DF10/20	115x115x50	550	250
3	162680***	Cardboard Tray Rectangular**	1	160051 DF10/20	200x120x45	900	250
4	162681***	Cardboard Tray Square**	1	160050 DF10/20	165x165x45	1000	250
5	162682***	Cardboard Tray Rectangular**	1	161267 DF10/20 160052 DF20	195x165x45	1200	250



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\*\* Remove lid before microwaving

\*\*\* Separate cup for dressing is recommended.



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\* The maximum time the box/bowl/tray is food approved to at maximum temperature.  
Always test the box/bowl/tray to see if it suits your purpose at your specific temperature of use.



# Trays for every purpose

*The market for prepared and take-away food is growing immensely, and the demand for high quality secure packaging is growing with it. The **DUNIFORM**® Tray range comes in a variety of materials, such as PP, CPET and APET, which all have specific properties, such as different temperature, durability and clarity levels. All tray solutions are accompanied by tailor-made sealing solutions.*





## PP - Side Dish Trays

- Strong wide rims
- Suitable for hot, cold, deli, vacuum and MAP
- Numerous size and colour options

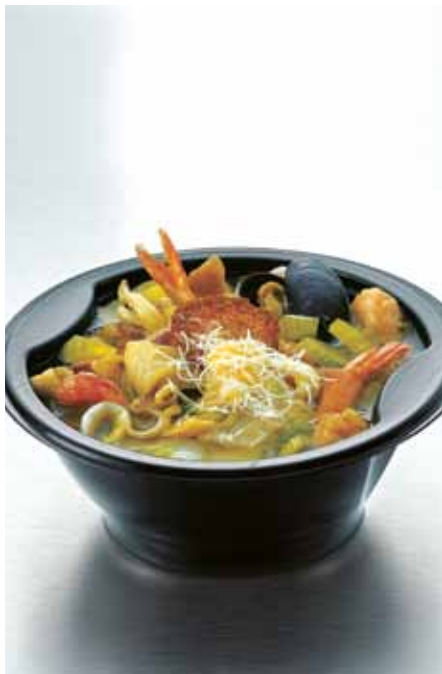
Material: PP -20°C to +120°C, max 60 min\*,  
+70°C max 240 min\*, +40°C max 10 days\*



### PP – Side Dish Trays

No.	Article	Description	Comp	Colour	Cassette DF10/20	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	758512	PP Tray	1	Black	140152 (2 cav.)**	138x114x35	350	300
2	758510	PP Tray	1	White	140152 (2 cav.)**	138x114x35	350	300
3	758516	PP Tray	1	Transparent	140152 (2 cav.)**	138x114x35	350	300
4	758002	PP Tray	1	Black	140152 (2 cav.)**	138x114x53	470	300
5	758000	PP Tray	1	White	140152 (2 cav.)**	138x114x53	470	300
6	758006	PP Tray	1	Transparent	140152 (2 cav.)**	138x114x53	470	300
7	758602	PP Tray	1	Black	140152 (2 cav.)**	138x114x70	630	276
8	758601	PP Tray	1	White	140152 (2 cav.)**	138x114x70	630	276
9	758606	PP Tray	1	Transparent	140152 (2 cav.)**	138x114x70	630	276
10	757502	PP Tray	2	Black	140153 (2 cav.)	138x114x53	240/120	480
11	757501	PP Tray	2	White	140153 (2 cav.)	138x114x53	240/120	480
12	757506	PP Tray	2	Transparent	140153 (2 cav.)	138x114x53	240/120	480

\*\* DF15/ DF25 cassette, 152411 (4 cav.), also available



10/11/12

- Suitable for hot, cold, deli, vacuum and MAP
- Perfect size for soup, with handles for easy transportation
- Extra wide sealing rim

Material: PP -20°C to +100°C, max 120 min\*,  
+40°C max 10 days\*



### PP – Soup Bowl Trays

No.	Article	Description	Comp	Colour	Cassette DF10/20	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	147908	Soup Bowl	1	Black	148354	153x153x60	500	8x60



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\* The maximum time the box/bowl/tray is food approved to at maximum temperature.  
Always test the box/bowl/tray to see if it suits your purpose at your specific temperature of use.



# PP - Mineral Trays & PP - Take-Away Trays



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- Same properties as other PP-trays
- Less plastic is used
- Resource efficient

Material: PP/Mineral -20°C to +120°C, max 60 min\*,  
+70°C max 240 min\*, +40°C max 10 days\*



## PP – Mineral Trays

No.	Article	Description	Comp	Colour	Cassette DF10/20	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	161149	Take-Away Tray	1	Black	150020*	250x159x43	1100	246
2	161150	Take-Away Tray	2	Black	150021	250x159x45	700/400	246
3	161151	Take-Away Tray	3	Black	150022	250x159x48	550/350/200	246
4	161164	Take-Away Tray	1	Black	161171**	215x148x41	900	336
5	161165	Take-Away Tray	2	Black	161172	215x148x47	500/400	332
6	161152	Tray ½ GN	1	Black	141550 DF15/DF25	325x265x60	4000	100

\* DF15/DF25 cassette, 165911 (2 cav.) also available.

\*\* DF15/DF25 cassette, 165913 (2 cav.) also available.

- Strong wide rims
- Suitable for hot, cold, deli, vacuum and MAP
- Numerous size and colour options

Material: PP -20°C to +120°C, max 60 min\*,  
+100°C max 120 min\*, +70°C max 240 min\*,  
+40°C max 10 days\*



## PP – Take-Away Trays

No.	Article	Description	Comp	Colour	Cassette DF10/20	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	149882	PP Take-Away Tray	1	Black	150020*	250x159x43	1100	246
2	155054	PP Take-Away Tray	1	White	150020*	250x159x43	1100	246
3	154063	PP Take-Away Tray	1	Black	150020*	250x159x55	1400	228
4	154486	PP Take-Away Tray	1	White	150020*	250x159x55	1400	228
5	154064	PP Take-Away Tray	1	Black	150020*	250x159x70	1750	220
6	154487	PP Take-Away Tray	1	White	150020*	250x159x70	1750	220
7	149883	PP Take-Away Tray	2	Black	150021	250x159x45	700/400	246
8	155055	PP Take-Away Tray	2	White	150021	250x159x45	700/400	246
9	149884	PP Take-Away Tray	3	Black	150022	250x159x48	550/350/ 200	246
10	155056	PP Take-Away Tray	3	White	150022	250x159x48	550/350/ 200	246
11	154755	PP Take-Away Tray	5	Black	155621	250x159x46	85/115/180/ 270/290	240

\* DF15/25 cassette, 165911 (2 cav.) also available



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- Enables reclosure of the tray
- Gives the possibility to save unfinished meals

Material: APET -40°C to +70°C, max 120 min\*, +40°C max 10 days\*

## APET – Lid for Take-Away Trays

No.	Article	Description	Comp	Colour	Cassette DF10/20	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	155620	Lid	-	Transparent	-	256x163x12	-	246

\* The maximum time the box/bowl/tray is food approved to at maximum temperature.  
Always test the box/bowl/tray to see if it suits your purpose at your specific temperature of use.



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## PP – Take-Away Trays & PP – HMR Trays

- Strong wide rims
- Suitable for hot, cold, deli, vacuum and MAP
- Optimal meal size

Material: PP -20°C to +120°C, max 60 min\*,  
+100°C max 120 min\*, +70°C max 240 min\*,  
+40°C max 10 days\*



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### PP – Take-Away Trays, small

No.	Article	Description	Comp	Colour	Cassette DF10/20	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	161097	PP Take-Away Tray	1	Black	161171*	215x148x41	900	336
2	161098	PP Take-Away Tray	2	Black	161172	215x148x47	500/400	332

\* DF15 / DF25 cassette, 165913 (2 cav.) also available

- Strong wide rims
- Suitable for hot, cold, deli, vacuum and MAP

Material: PP -20°C to +120°C, max 120 min\*,  
+100°C max 240 min\*, +40°C max 10 days\*



1/2



3/4



5



6/7

### PP – HMR Trays

No.	Article	Description	Comp	Colour	Cassette DF10/20	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	171000	PP HMR Tray	1	Black	140156*	215x148x40	840	328
2	171001	PP HMR Tray	1	White	140156*	215x148x40	840	328
3	171002	PP HMR Tray	1	Black	140156*	215x148x50	1035	312
4	171003	PP HMR Tray	1	White	140156*	215x148x50	1035	312
5	171004	PP HMR Tray	1	Black	140156*	215x148x70	1395	232
6	171005	PP HMR Tray	2	Black	140155	215x148x50	540/400	312
7	171006	PP HMR Tray	2	White	140155	215x148x50	540/400	312

\* DF15 / DF25 cassette, 152415 (2 cav.), also available

- Enables reclosure of the tray
- Gives the possibility to save unfinished meals

Material: APET -40°C to +70°C, max 120 min\*, +40°C max 10 days\*

New

### APET – Lid for PP HMR Trays



1 New

No.	Article	Description	Comp	Colour	Cassette DF10/20	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	New 175050	Lid	-	Transparent	-	221x154x14	-	312

\* The maximum time the box/bowl/tray is food approved to at maximum temperature.  
Always test the box/bowl/tray to see if it suits your purpose at your specific temperature of use.

# PP - Cater Line Trays

- Space efficient
- Suitable for hot, cold, deli, vacuum and MAP
- Optimal meal size

Material: PP -20°C to +120°C, max 60 min\*,  
+100°C max 120 min\*, +70°C max 240 min\*,  
+40°C max 10 days\*



## PP - Cater Line Trays

No.	Article	Description	Comp	Colour	Cassette DF10/20	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	162146	Cater Line Tray	1	Black	140162**	227x178x32	920	216
2	159179	Cater Line Tray	1	White	140162**	227x178x32	920	216
3	162150	Cater Line Tray	1	Black	140162**	227x178x40	1115	216
4	162153	Cater Line Tray	1	White	140162**	227x178x40	1115	216
5	160063	Cater Line Tray	1	Black	140162**	227x178x50	1345	216
6	162343	Cater Line Tray	1	White	140162**	227x178x50	1345	216
7	162147	Cater Line Tray	2	Black	159176***	227x178x32	440/370	216
8	159180	Cater Line Tray	2	White	159176***	227x178x32	440/370	216
9	162151	Cater Line Tray	2	Black	159176***	227x178x40	550/480	216
10	162154	Cater Line Tray	2	White	159176***	227x178x40	550/480	216
11	160064	Cater Line Tray	2	Black	159176***	227x178x50	645/540	216
12	162344	Cater Line Tray	2	White	159176***	227x178x50	645/540	216
13	162303	Cater Line Tray	3	Black	159177****	227x178x32	350/225/170	216
14	159178	Cater Line Tray	3	White	159177****	227x178x32	350/225/170	216
15	162152	Cater Line Tray	3	Black	159177****	227x178x40	445/280/205	216
16	162155	Cater Line Tray	3	White	159177****	227x178x40	445/280/205	216
17	160065	Cater Line Tray	3	Black	159177****	227x178x50	530/325/235	216
18	162345	Cater Line Tray	3	White	159177****	227x178x50	530/325/235	216

\*\* DF15/DF25 cassette, 153432 (2 cav.), also available

\*\*\* DF15/DF25 cassette, 163449 (2 cav.), also available

\*\*\*\* DF15/DF25 cassette, 163450 (2 cav.), also available

- Enables reclosure of the tray
- Gives the possibility to save unfinished meals

Material: APET -40°C to +70°C, max 120 min\*, +40°C max 10 days\*

New

## APET – Lid for Cater Line Trays

No.	Article	Description	Comp	Colour	Cassette DF10/20	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	New 171200	Lid	-	Transparent	-	232x183x16	-	372



1 New

\* The maximum time the box/bowl/tray is food approved to at maximum temperature. Always test the box/bowl/tray to see if it suits your purpose at your specific temperature of use.

## PP – ¼ GN Trays



1



2



3



4/5



6/7

- Strong, wide rims
- Suitable for hot, cold, deli, vacuum and MAP
- Space-efficient gastronorm sizes

Material: PP -20°C to +120°C, max 60 min\*,  
+70°C max 240 min\*,  
+40°C max 10 days\*



### PP – ¼ GN Menu Trays (flat rim)

No.	Article	Description	Comp	Colour	Cassette DF10/20, DF25	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	757102	PP ¼ GN Tray	1	Black	140149 DF10/20 152407 DF15/25 (2 cav.)	265x162x40	1180	225
2	757110	PP ¼ GN Tray	1	White	140149 DF10/20 152407 DF15/25 (2 cav.)	265x162x40	1180	225
3	757106	PP ¼ GN Tray	1	Transp.	140149 DF10/20 152407 DF15/25 (2 cav.)	265x162x40	1180	225
4	757202	PP ¼ GN Tray	2	Black	140150 DF10/20 152407 DF15/25 (2 cav.)	265x162x43	630/500	225
5	757210	PP ¼ GN Tray	2	White	140150 DF10/20 152407 DF15/25 (2 cav.)	265x162x43	630/500	225
6	757302	PP ¼ GN Tray	3	Black	140151 DF10/20 152407 DF15/25 (2 cav.)	265x162x45	500/380/ 210	225
7	757310	PP ¼ GN Tray	3	White	140151 DF10/20 152407 DF15/25 (2 cav.)	265x162x45	500/380/ 210	225

- Strong, wide rims
- Suitable for hot, cold, deli, vacuum and MAP
- Space-efficient gastronorm sizes

Material: PP -20°C to +120°C, max 60 min\*,  
+70°C max 240 min\*,  
+40°C max 10 days\*



### PP – ¼ GN Trays

No.	Article	Description	Comp	Colour	Cassette DF15 / DF25	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	152345	PP ¼ GN Tray	1	Black	147611 (2 cav.)**	265x161x60	1650	200
2	152344	PP ¼ GN Tray	1	White	147611 (2 cav.)**	265x161x60	1650	200
3	115580	PP ¼ GN Tray	1	Black	147611 (2 cav.)***	265x161x80	2000	200
4	115680	PP ¼ GN Tray	1	White	147611 (2 cav.)***	265x161x80	2000	200
5	117100	PP ¼ GN Tray	1	Black	147611 (2 cav.)***	265x161x100	2600	192
6	118100	PP ¼ GN Tray	1	White	147611 (2 cav.)***	265x161x100	2600	192

\*\* DF10/20 cassette, 147609, also available

\*\*\* Can also be sealed in DF10 with cassette 147609



1/2



3/4



5/6

\* The maximum time the box/bowl/tray is food approved to at maximum temperature.  
Always test the box/bowl/tray to see if it suits your purpose at your specific temperature of use.

# Duni Sous Scellage®

## Duni Sous Scellage® – A truly innovative way of cooking

With the Sous Scellage® tray, food can be prepared, cooked, distributed and served using the same tray. Use an insert, and two layers of food can be cooked at the same time in the same tray. The food is gently cooked in a sealed atmosphere at low temperatures (preferably below 75°C), which keeps all the delicious flavour and juices in the cooked product intact. The result is tender food cooked to perfection.

## Improve your distribution and handling immensely with the Duni Sous Scellage®

### Benefits:

- One tray for preparation, cooking and serving – also means less risk of contamination
- MAP enables longer shelf life, so preparation can take place well in advance
- No risk of contamination due to the hermetically sealed tray
- Improved storage, since less space is needed, you can store 1/1 GN on the same space as 1/2 GN, due to the dual layer in the tray
- Reduced transport; no steel canteens have to be returned or washed

## Maximise the quality of your food with Duni Sous Scellage®

### Benefits:

- The gentle cooking in Duni Sous Scellage® retains vitamins in the food
- Flavour and texture will still be good even if the food is cooked too long
- Food can stay warm without drying out
- Always new hygienic trays with Duni Sous Scellage®
- No additional staff training needed for baking the food after it has been prepared and packaged

## Duni Sous Scellage® provides the benefits of a combi-oven in a conventional oven

- Satellite kitchens only need to have a conventional oven to reach the same high-end result as in a combi-oven. This is possible due to the construction and the hermetically sealed Duni Sous Scellage® tray.

- Improves quality, distribution and handling
- Cook in tray
- Two level cooking

Material: PP -20°C to +120°C, max 60 min\*,  
+70°C max 240 min\*,  
+40°C max 10 days\*



## PP – 1/2 GN Duni Sous Scellage® Trays

No.	Article	Description	Comp	Colour	Cassette DF15/DF25	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	155600	PP Tray	1	Silver	141550	325x265x87	5200	1x96
2	155601	Insert, PP/Mineral	-	White	-	332x227x3	-	2x100
3	160546	Bain Marie stand Stainless steel	-	Silver	-	325x265x87	-	1x1



\* The maximum time the box/bowl/tray is food approved to at maximum temperature. Always test the box/bowl/tray to see if it suits your purpose at your specific temperature of use.







## PP – 1/3 & 1/2 GN Trays



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2



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4



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7



8



9 New



9 New

- Suitable for hot, cold, deli, vacuum and MAP
- Space efficient gastronorm sizes

Material: PP -20°C to +120°C, max 60 min\*,  
+70°C max 240 min\*,  
+40°C max 10 days\*



### PP – 1/3 & 1/2 GN Trays

No.	Article	Description	Comp	Colour	Cassette DF15/25	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	142529	PP Tray 1/3 GN	1	White	150023	325x176x65	2500	144
2	133726	PP Tray 1/2 GN	1	Black	141550	325x265x40	2700	100
	114040	PP Tray 1/2 GN	1	White	141550	325x265x40	2700	100
3	114050	PP Tray 1/2 GN	1	White	141550	325x265x50	3400	100
4	115542	PP Tray 1/2 GN	1	Black	141550	325x265x60	4000	100
	114060	PP Tray 1/2 GN	1	White	141550	325x265x60	4000	100
	115543	PP Tray 1/2 GN	1	Black	141550	325x265x80	5000	96
5	114080	PP Tray 1/2 GN	1	White	141550	325x265x80	5000	96
6	143309	PP Tray 1/2 GN	1	Blue	141550	325x265x80	5000	96
7	115544	PP Tray 1/2 GN	1	Black	141550	325x265x100	6300	92
	114100	PP Tray 1/2 GN	1	White	141550	325x265x100	6300	92
8	152510	PP Tray 1/2 GN	3	Black	141550	325x265x50	800/800/800	100
9	New 162534	PP Tray 1/2 GN	5	Black	141550	325x265x80	1442/822/564 795/783	96
10	New 162535	PP Tray 1/2 GN	5	Black	141550	325x265x50	959/550/384 535/524	100

- Improves presentation
- Enables reclosure after seal is broken

Material: APET -40°C to +70°C, max 120 min\*  
+40°C max 10 days\*

### APET – Lid for 1/2 GN Trays



1

No.	Article	Description	Comp	Colour	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	160801	APET Lid 1/2 GN	1	Transparent	325x266	-	60

\* The maximum time the box/bowl/tray is food approved to at maximum temperature.  
Always test the box/bowl/tray to see if it suits your purpose at your specific temperature of use.



## CPET – Small Portion Trays

- Strong, wide rims
- Suitable for hot, cold, deli, vacuum and MAP
- Oven-safe

Material: CPET -40°C to +220°C, max 30 min\*,  
+200°C max 60 min\*, +70°C max 120 min\*,  
+40°C max 10 days\*



### CPET – Small Portion Trays

No.	Article	Description	Comp	Colour	Cassette DF10/20	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	157356	Small Portion Tray	1	Black	157385	160x103x35	370	750
2	145689	Small Portion Tray	1	White	157385	160x103x35	370	750
3	115483	Small Portion Tray	1	Black	140249 (2 cav.)	171x127x35	510	900
4	115482	Small Portion Tray	1	White	140249 (2 cav.)	171x127x35	510	900
5	148217	Small Portion Tray	1	Black	140249 (2 cav.)	171x127x50	670	840
6	151221	Small Portion Tray	1	White	140249 (2 cav.)	171x127x50	670	840
7	151304	Small Portion Tray	1	Black	140163	187x137x34	600	520
8	151375	Small Portion Tray	1	Black	140163	187x137x40	700	480
9	151376	Small Portion Tray	1	White	140163	187x137x40	700	480
10	115489	Small Portion Tray	2	White	140189	187x137x36	260/300	640
11	115490	Small Portion Tray	1	White	140164**	188x119x36	525	750
12	115491	Small Portion Tray	1	White	140164**	188x119x54	760	480
13	138005	Small Portion Tray square	1	White	152401	100x100x50	300	1320
14	138007	Small Portion Tray rect.	1	White	152405	210x100x50	685	660

\*\* DF10/20 cassette, 140169 (2 cav.), also available



\* The maximum time the box/bowl/tray is food approved to at maximum temperature.  
Always test the box/bowl/tray to see if it suits your purpose at your specific temperature of use.

## CPET – Menu Trays



1/2

- Strong, wide rims
- Suitable for hot, cold, deli, vacuum and MAP
- Oven-safe

Material: CPET -40°C to +220°C, max 30 min\*,  
+200°C max 60 min\*, +70°C max 120 min\*,  
+40°C max 10 days\*



3/4



5/6



7/8



9/10



11



12/13



14/15



16

### CPET – Menu Trays

No.	Article	Description	Comp	Colour	Cassette DF10/20	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	115495	CPET Menu Tray	1	Black	140162**	225x175x34	960	300
2	115494	CPET Menu Tray	1	White	140162**	225x175x34	960	300
3	122018	CPET Menu Tray	1	Black	140162**	225x175x43	1200	300
4	115503	CPET Menu Tray	1	White	140162**	225x175x43	1200	300
5	153414	CPET Menu Tray	1	Black	140162**	225x175x54	1500	270
6	153422	CPET Menu Tray	1	White	140162**	225x175x54	1500	270
7	151305	CPET Menu Tray	2	Black	140160***	225x175x35	515/370	250
8	151306	CPET Menu Tray	2	White	140160***	225x175x35	515/370	250
9	115505	CPET Menu Tray	2	Black	140160***	225x175x43	655/455	300
10	115504	CPET Menu Tray	2	White	140160***	225x175x43	655/455	300
11	115502	CPET Menu Tray	3	White	140159	225x175x34	350/300/200	350
12	151307	CPET Menu Tray	3	Black	140158****	225x175x34	430/225/165	250
13	151728	CPET Menu Tray	3	White	140158****	225x175x34	430/225/165	250
14	115506	CPET Menu Tray	3	Black	140158****	225x175x43	525/275/205	300
15	132346	CPET Menu Tray	3	White	140158****	225x175x43	525/275/205	300
16	147599	CPET Menu Trays	3	Black	147600	225x175x43	220/220/560	300

\*\* DF15/DF25 cassette, 153432 (2 cav.), also available

\*\*\* DF15/DF25 cassette, 153433 (2 cav.), also available

\*\*\*\* DF15/DF25 cassette, 152440 (2 cav.), also available

- Enables reclosure of the tray
- Gives the possibility to save unfinished meals

Material: PP -20°C to +100°C, max 120 min\*, +40°C max 10 days\*

**New**

### PP – Lid for 1-comp CPET Trays



1 New

No.	Article	Description	Colour	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	New 159110	Lid for 1 comp CPET Tray 225x175 mm	Transparent	-	-	300

\* The maximum time the box/bowl/tray is food approved to at maximum temperature.  
Always test the box/bowl/tray to see if it suits your purpose at your specific temperature of use.

## CPET – 1/2 GN Trays & APET – Trays



- Strong, wide rims
- Suitable for hot, cold, deli, vacuum and MAP
- Oven-safe

Material: CPET -40°C to +220°C, max 30 min\*,  
+200°C max 60 min\*, +70°C max 120 min\*,  
+40°C max 10 days\*



### CPET – 1/2 GN Trays

No.	Article	Description	Comp	Colour	Cassette DF25	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	115511	CPET 1/2 GN Tray	1	Black	141550	325x265x50	3350	90
2	159586	CPET 1/2 GN Tray	1	White	141550	325x265x50	3350	120
3	131280	CPET 1/2 GN Tray	1	Black	141550	325x265x79	5100	80
4	103726	CPET 1/2 GN Tray	1	White	141550	325x265x79	5100	80



1/3



2/4

- Improves presentation
- Excellent clarity

Material: APET -40°C to +70°C, max 120 min\*, +40°C max 10 days\*



### APET – Trays

No.	Article	Description	Comp	Colour	Cassette DF10/20	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	106793	APET Tray	1	Transparent	147601	160x122x39	395	816
2	160759	APET Tray	1	Transparent	140249 (2 cav.)	171x127x35	500	840
3	108025	APET Tray	1	Transparent	140249 (2 cav.)	171x127x50	660	768
4	160760	APET Tray	2	Transparent	147604	171x127x38	315/215	816
5	153515	APET Tray**	1	Transparent	140156***	215x148x25	400	200
6	134146	APET Tray**	1	Transparent	140156***	215x148x60	1200	200
7	108026	APET Tray	1	Transparent	149999	227x178x50	1415	228
8	112060	APET Tray	1	Transparent	140157****	260x110x68	1150	350

\*\* Same design also available in PP. No extra cassette needed. See on page 66 PP – HMR Tray.

\*\*\* DF15 / DF25 cassette, 152415 (2 cav.), also available

\*\*\*\* DF15 / DF25 cassette, 152414 (3 cav.), also available



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\* The maximum time the box/bowl/tray is food approved to at maximum temperature. Always test the box/bowl/tray to see if it suits your purpose at your specific temperature of use.

## Duni Gourmet™ – Salad & Meal Boxes

- Excellent shelf impact
- Superb transparency and strength
- Lid 159112 with anti-fog also available , for non-sealed boxes, see page 16

Material: APET -40°C to +70°C, max 120 min\*,  
+40°C max 10 days\*



### APET – Duni Gourmet™ square

No.	Article	Description	Colour	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	159114	Salad Box square**	Black	197x197x33	750	450
2	159115	Salad Box square**	Transparent	197x197x44	1000	450
3	159853	Salad Box square**	Black	197x197x44	1000	450

\*\* Cassettes on demand, do not fit in DF10/20



1

2/3

- Excellent shelf impact
- Hot fill & microwarmable
- Lid 159112 with anti-fog also available  
for non-sealed boxes, see page 16

Material: PP -20°C to +100°C, max 240 min\*  
+40°C max 10 days\*



### PP – Duni Gourmet™ square

No.	Article	Description	Colour	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
1	163222	Meal Box square**	Black	197x197x33	750	450
2	163223	Meal Box square**	Black	197x197x44	1000	450

\*\* Cassettes on demand, do not fit in DF10/20



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2

\* The maximum time the box/bowl/tray is food approved to at maximum temperature.  
Always test the box/bowl/tray to see if it suits your purpose at your specific temperature of use.



# Films, the key to freshness

*DUNIFORM® offers a complete line of films for a myriad of applications. And now we even offer innovative printing solutions on our sealing film, e.g. for branding. Choose from many different product colours to perfectly meet your individual needs for any occasion.*

## **Tips about DUNIFORM® films and sealing:**

The most important questions when choosing the right film and tray are always:

- What task should the tray and film perform?
- What temperature will the tray and film be exposed to?

## **For example:**

CPET trays can be heated up to 220°C. PP up to 120°C and APET up to 70°C. Our trays remain food safe below those temperatures, however, you still need to test if the combination of your chosen tray and film fits your purpose since the trays get softer with increased temperature and might lose their stability. Therefore, attention must also be paid to the maximum cooking temperature for the film. Please note: it is not recommended to cook in CPET trays and then seal after cooking. This is due to the fact that the tray shrinks slightly and that the seal might not be 100% airtight after cooking.

- When you seal steaming food, please use a spike roll. It perforates the sealing film and allows the pressure to be released.
- Please perforate the film before you reheat it in an oven or microwave. Some films are selfventing which means that they will automatically open up to release steam, hence, there is no need for perforation. If you reheat the tray in an oven (applies to PET film) before transporting it to its final destination, please use low temperatures. Low temperature will prevent the pressure in the tray from building up too fast and too high, which can cause the film to break or come off.



· Peelable films



## Sealing Film for PP Trays

No.	Article	Cooking temp. max °C*	Sealing temp.	DF 10	DF 20	DF 15/25	DF 22	DF 32	DF 36	DF 44	DF 46	Anti-fog	Thick-ness µm	Size mm x m	Roll Ø mm	Qty/ Cart.	Max time min*
1	147974	100	150 – 160°C	•	•	•	•	-	-	-	-	•	65	154x250	174	1	30
2	700050	100	150 – 170°C	•	•	•	•	-	-	-	-	-	72	170x150	148	1	60
3	147975	100	150 – 160°C	•	•	•	•	-	-	-	-	•	65	172x250	174	1	30
4	147910	100	150 – 160°C	•	•	•	•	-	-	-	-	•	65	185x250	174	1	30
5	108078	100	150 – 160°C	-	-	•	•	•	-	-	-	•	65	230x500	227	1	30
6	107074	100	150 – 160°C	-	-	•	-	•	-	-	-	•	65	272x500	227	1	30
7	106576	100	150 – 160°C	-	-	-	-	•	•	•	•	•	65	315x500	227	1	30
8	107075	100	150 – 160°C	-	-	-	-	•	•	•	•	•	65	340x500	227	1	30
9	107073	100	150 – 160°C	-	-	-	-	•	•	•	•	•	65	380x500	227	1	30
10	191010	100	150 – 160°C	-	-	-	-	•	•	•	•	•	65	390x500	227	1	30
11	151548	100	150 – 160°C	-	-	-	-	-	-	•	•	•	65	415x500	227	1	30
12	759100	100	150 – 170°C	-	-	-	-	-	-	•	•	-	72	430x300	190	1	60

· Peelable films  
· High barrier  
· Anti-fog



## Sealing Film for PET Trays

No.	Article	Cooking temp. max °C*	Sealing temp.	DF 10	DF 20	DF 15/25	DF 22	DF 32	DF 36	DF 44	DF 46	Thick-ness µm	Size mm x m	Roll Ø mm	Qty/ Cart.	Max time min*
1	162792	210	180 – 250°C	•	•	-	•	-	-	-	-	40	115x400	175	1	30
2	162793	210	180 – 250°C	•	•	•	•	-	-	-	-	40	154x400	175	1	30
3	162800	210	180 – 250°C	•	•	•	•	-	-	-	-	40	185x400	175	1	30
4	162801	210	180 – 250°C	-	-	•	•	•	-	-	-	40	240x400	175	1	30
5	162802	210	180 – 250°C	-	-	•	-	•	-	-	-	40	272x400	175	1	30
6	162803	210	180 – 250°C	-	-	-	-	•	•	-	-	40	290x400	175	1	30
7	162804	210	180 – 250°C	-	-	-	-	•	•	•	•	40	340x400	175	1	30
8	162805	210	180 – 250°C	-	-	-	-	•	•	•	•	40	380x400	175	1	30
9	162806	210	180 – 250°C	-	-	-	-	•	•	•	•	40	390x400	175	1	30
10	162807	210	180 – 250°C	-	-	-	-	-	-	•	•	40	410x400	175	1	30
11	162808	210	180 – 250°C	-	-	-	-	-	-	•	•	40	446x400	175	1	30

· Peelable films  
· Anti-fog



•

No.	Article	Cooking temp. max °C*	Sealing temp.	DF 10	DF 20	DF 15/25	DF 22	DF 32	DF 36	DF 44	DF 46	Thick-ness µm	Size mm x m	Roll Ø mm	Qty/ Cart.	Max time min*
1	159847	180	160 – 210°C	•	•	-	•	-	-	-	-	42	154x400	177	1	30
2	159848	180	160 – 210°C	•	•	•	•	-	-	-	-	42	185x400	177	1	30
3	159849	180	160 – 210°C	-	-	•	•	•	-	-	-	42	230x400	177	1	30
4	159850	180	160 – 210°C	-	-	•	-	•	-	-	-	42	272x400	177	1	30
5	159851	180	160 – 210°C	-	-	-	•	•	•	•	-	42	340x400	177	1	30
6	159843	180	160 – 210°C	-	-	-	•	•	•	•	-	42	380x400	177	1	30
7	159844	180	160 – 210°C	-	-	-	•	•	•	•	-	42	390x400	177	1	30
8	159845	180	160 – 210°C	-	-	-	-	-	-	•	•	42	415x400	177	1	30
9	159846	180	160 – 210°C	-	-	-	-	-	-	•	•	42	445x400	177	1	30

\* The maximum time the box/bowl/tray is food approved to at maximum temperature.  
Always test the box/bowl/tray to see if it suits your purpose at your specific temperature of use.

# Matrix of DF-Machines

General Information	DF10	DF15	DF20	DF22	DF22 F	New
Article number	700080	163140	700095	163141	164795	
Machine weight	13 kg	25 kg	20 kg	30 kg	30 kg	
Cassette weight	0,5 kg	2,5 kg	0,5 kg	1,0 kg	1,0 kg	
Electrical data	230 V~, AC 50 Hz 10 A	230 V~, AC 50 Hz 10 A	230 V~, AC 50 Hz 10 A	230 V~, AC 50 Hz 10 A	230 V~, AC 50 Hz 10 A	
Maximum power consumption	0,7 kW	1,0 kW	0,75 kW	0,8 kW	1,0 kW	
Lengths of cable/ connection plug	2,5 m / 1-phase grounded	2,5 m / 1-phase grounded	2,5 m / 1-phase grounded	2,0 m / 1-phase grounded	2,0 m / 1-phase grounded	
Pressing force	930 N	930 N	1003 N	1400 N	1400 N	
Capacity	up to 8 cycles/min	up to 8 cycles/min	up to 10 cycles/min	2 – 4 cycles/min	2 – 4 cycles/min	
Start-up heating time	15 min	20 min	15 min	10 min	10 min	
Dimensions	DF10	DF15	DF20	DF22	DF22 F	New
Length	640 mm (with handle) 540 mm (base)	830 mm (with handle) 740 mm (base)	615 mm	550 mm	550 mm	
Width	240 mm	560 mm	220 mm	325 mm	325 mm	
Height	260 mm (closed) 500 mm (open)	270 mm (closed) 660 mm (open)	220 mm (closed) 520 mm (open)	450 mm	450 mm	
Trays/Film/Sealing	DF10	DF15	DF20	DF22	DF22 F	New
Maximum sealable tray dimension (length x width x depth)	265x175x100 mm (>¼ GN)	325x265x100 mm (>¼ GN)	265x175x70 mm (>¼ GN)	230x280x100 mm (>¼ GN)	230x280x100 mm (>¼ GN)	
Maximum film width	185 mm	272 mm	185 mm	240 mm	240 mm	
Sealing temperature	max 210°C	max 210°C	max 190°C	max 210°C	max 210°C	
Sealing technique	Manual	Manual	Semi-automatic	Semi-automatic	Semi-automatic	
Number of rolls	1	1	1	1	1	
MAP - Modified Atmosphere Packaging	-	-	-	-	-	
Vacuum chambers	-	-	-	-	-	
Figure cutting	-	-	-	-	Yes	
Compressors	DF10	DF15	DF20	DF22	DF22 F	New
152556 Compressor 100/24	-	-	-	-	-	

# Machines

*Duni offers a variety of machines in its **DUNIFORM®** Sealing Concept. Whatever your requirements or budget, we are certain you will find the right sealing solution for your operation.*



DF10

DF15

DF20

DF22

DF22 F

DF25

\* available upon request



General Information	DF25	DF32	DF32 F	DF36	DF44	DF46	New
Article number	700090	160900	159788	191000	160901	163142	
Machine weight	43 kg	approx. 40 kg	approx. 40 kg	approx. 100 kg	approx. 190 kg	approx. 550 kg	
Cassette weight	2,5 kg	approx. 1,5 – 2,5 kg	approx. 3 – 4 kg	approx. 3 – 4 kg	approx. 4 – 6 kg	approx. 3 – 5 kg	
Electrical data	230 V~, AC 50 Hz 10 A	230 V~, AC 50/60 Hz	230 V~, AC 50/60 Hz	230 V~, AC 50/60 Hz	400 V~, AC 50/60 Hz	400 V~, AC 50/60 Hz	
Maximum power consumption	1 kW	1,8 kW	1,8 kW	2,5 kW	4,3 kW	6,3 kW	
Lengths of cable/ connection plug	2 – 3 m / 1-phase grounded	2 m / 1-phase grounded	2 m / 1-phase grounded	1,5 m / 1-phase grounded	- / 3-phase grounded	- / 3-phase grounded	
Pressing force	1003 N	2000 N	2000 N	2000 N	7000 N	-	
Capacity	up to 10 cycles/min	2 – 4 cycles/min	2 – 4 cycles/min	2 with MAP, 2 – 6 without MAP	3 with MAP, 2 – 6 without MAP	2-4 with MAP, 5-8 without MAP	
Start-up heating time	20 min	10 min	10 min	10 min	20 min	10 min	
Dimensions	DF25	DF32	DF32 F	DF36	DF44	DF46	New
Length	760 mm	550 mm	550 mm	650 mm	970 mm	2580 mm	
Width	355 mm	475 mm	475 mm	530 mm	675 mm	905 mm	
Height	350 mm (closed) 650 mm (open)	450 mm	450 mm	625 mm	1570 mm	1640 mm	
Trays/Film/Sealing	DF25	DF32	DF32 F	DF36	DF44	DF46	New
Maximum sealable tray dimension (length x width x depth)	325x265x100 mm (½ GN)	380x280x100 mm (>½ GN)	370x275x100 mm (>½ GN)	360x270x100 mm (>½ GN)	430x315x95 mm (150 mm deep optional)	360x270x100 mm (>½ GN)	
Maximum film width	272 mm	390 mm	390 mm	390 mm	470 mm	446 mm	
Sealing temperature	max 180°C	max 200°C	max 200°C	max 200°C	max 200°C	max 200°C	
Sealing technique	Semi-automatic	Semi-automatic	Semi-automatic	Semi-automatic	Semi-automatic	Automatic	
Number of rolls	1	1	1	1	1	1	
MAP - Modified Atmosphere Packaging	-	-	-	Yes	Yes	Yes	
Vacuum chambers	-	-	-	1	1	1	
Figure cutting	-	-	Yes	Yes	Yes	Yes	
Compressors	DF25	DF32	DF32 F	DF36	DF44	DF46	New
152556 Compressor 100/24	-	-	-	-	Yes	-	



DF32



DF32F



DF36



DF44



DF46



# DF10 DUNIFORM®

- Fits 60 cm standard kitchen counters
- Easy and precise sealing
- Light and compact, which makes it ideal for smaller businesses
- Built of stainless steel
- Built ready for use with regular 230 V
- Easy to operate and clean



## General Information DF10

Article number	700080
Machine weight	13 kg
Cassette weight	0,5 kg
Electrical data	230 V~, AC 50 Hz 10 A
Maximum power consumption	0,7 kW
Lengths of cable / connection plug	2,5 m / 1-phase grounded
Pressing force	930 N
Capacity	up to 8 cycles/min
Start-up heating time	15 min

## Dimensions DF10

Length	640 mm (with handle) 540 mm (base)
Width	240 mm
Height	260 mm (closed) 500 mm (open)

## Trays/Film/Sealing DF10

Maximum sealable tray dimension (length x width x depth)	265 x 175 x 100 mm (>¼ GN)
Maximum film width	185 mm
Sealing temperature	max 210°C
Sealing technique	Manual
Number of rolls	1
MAP - Modified Atmosphere Packaging	N/A
Vacuum chambers	N/A
Figure cutting	N/A



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## Accessories for DF10

No.	Article	Description	Benefits	Size (mm) LxWxH	Qty/ Cart.
1	various	Extra Cassettes DF10	-	271,5x193x16	1
2	155198	Spike Roll DF10	Venting	221x95x66	1

The Spike Roll is a roll with sharp, integrated pins that perforate the sealing film before the tray is sealed. This device is useful when there is a need for "breathable" packing. The sealed tray remains leak-proof and only lets the steam come out.

3	887120	Trolley Stand	-	600x400x800	1
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# DF15 DUNIFORM®

- A robust manual machine
- Seals sizes up to ½ GN
- Easy and precise sealing
- Built of stainless steel
- Built ready for use with regular 230 V
- Easy to operate and clean



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4

## General Information DF15

Article number	163140
Machine weight	25 kg
Cassette weight	2,5 kg
Electrical data	230 V~, AC 50 Hz 10 A
Maximum power consumption	1,0 kW
Lengths of cable / connection plug	2,5 m / 1-phase grounded
Pressing force	930 N
Capacity	up to 8 cycles/min
Start-up heating time	20 min

## Dimensions DF15

Length	740 mm
Width	560 mm
Height	270 mm (closed) 660 mm (open)

## Trays/Film/Sealing DF15

Maximum sealable tray dimension (length x width x depth)	325 x 265 x 100 mm (>¼ GN)
Maximum film width	272 mm
Sealing temperature	max 210°C
Sealing technique	Manual
Number of rolls	1
MAP - Modified Atmosphere Packaging	N/A
Vacuum chambers	N/A
Figure cutting	N/A

## Accessories for DF15

No.	Article	Description	Benefits	Size (mm) LxWxH	Qty/ Cart.
1	various	Extra Cassettes DF15	from ½ to ¼ GN	378x290x22	1
2	141549	Adapter for DF20/10 Cassettes	-	379x290x22	1
3	108824	Spike Rolls DF25 Cassettes	Venting	320x100x68	1
<p>The Spike Roll is a roll with sharp, integrated pins that perforate the sealing film before the tray is sealed. This device is useful when there is a need for "breathable" packing. The sealed tray remains leak-proof and only lets the steam come out.</p>					
4	887100	Trolley Stand	-	600x400x800	1

# DF20 DUNIFORM®

- Can be used on standard kitchen counters
- Semi-automatic for precise, continuous sealing
- Light and compact
- Changeover of tray configurations in seconds
- Built of stainless steel for professional use
- Digitised settings for easy operation
- Built ready for use with regular 230 V
- Easy to operate and clean



## General Information DF20

Article number	700095
Machine weight	20 kg
Cassette weight	0,5 kg
Electrical data	230 V~, AC 50 Hz 10 A
Maximum power consumption	0,75 kW
Lengths of cable / connection plug	2,5 m / 1-phase grounded
Pressing force	1003 N
Capacity	up to 10 cycles/min
Start-up heating time	15 min

## Dimensions DF20

Length	615 mm
Width	220 mm
Height	220 mm (closed) 520 mm (open)

## Trays/Film/Sealing DF20

Maximum sealable tray dimension (length x width x depth)	265 x 175 x 70 mm (>¼ GN)
Maximum film width	185 mm
Sealing temperature	100°C – 190°C
Sealing technique	Semi-automatic
Number of rolls	1
MAP - Modified Atmosphere Packaging	N/A
Vacuum chambers	N/A
Figure cutting	N/A



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## Accessories for DF20

No.	Article	Description	Benefits	Size (mm) LxWxH	Qty/ Cart.
1	various	Extra Cassettes DF20	-	271,5x193x16	1
2	102014	Cassette Rack for under DF20	Holds 2 cassettes	555x220x67	1
3	102903	Spike Roll DF20	Venting	221x95x66	1
4	887120	Trolley Stand	-	600x400x800	1

The Spike Roll is a roll with sharp, integrated pins that perforate the sealing film before the tray is sealed. This device is useful when there is a need for "breathable" packing. The sealed tray remains leak-proof and only lets the steam come out.

# DF22 DUNIFORM®

- Semi-automatic for easy operating
- Change cassette in no time
- Fits 60 cm standard kitchen counters
- Easy and precise sealing
- Light and compact, which makes it ideal for smaller businesses
- Built of stainless steel
- Built ready for use with regular 230 V
- Easy to operate and clean



## General Information DF22

Article number	163141
Machine weight	30 kg
Cassette weight	1 kg
Electrical data	230 V~, AC 50 Hz 10 A
Maximum power consumption	0,8 kW
Lengths of cable / connection plug	2,0 m / 1-phase grounded
Pressing force	1400 N
Capacity	2 – 4 cycles/min
Start-up heating time	10 min

## Dimensions DF22

Length	550 mm
Width	320 mm
Height	450

## Trays/Film/Sealing DF22

Maximum sealable tray dimension (length x width x depth)	230 x 280 x 100 mm (>¼ GN)
Maximum film width	240 mm
Sealing temperature	max 210°C
Sealing technique	Semi-automatic
Number of rolls	1
MAP - Modified Atmosphere Packaging	N/A
Vacuum chambers	N/A
Figure cutting	N/A



1



2

## Accessories for DF22

No.	Article	Description	Benefits	Size (mm) LxWxH	Qty/ Cart.
1	887100	Trolley Stand	-	900x650x670	1
2	161965	Trolley	-	600x600x800	1
3	various	Extra Cassettes DF22	-	-	1
4		Spike Roll DF22	Venting	-	1

The Spike Roll is a roll with sharp, integrated pins that perforate the sealing film before the tray is sealed. This device is useful when there is a need for "breathable" packing. The sealed tray remains leak-proof and only lets the steam come out.

# DF22 F DUNIFORM®

- Can be used on standard kitchen counters
- Semi-automatic for precise, continuous sealing
- Light and compact
- Built of stainless steel for professional use
- Digitised settings for easy operation
- Built ready for use with regular 230 V
- Easy to operate and clean
- Figure cutting



## General Information DF22 F

New

Article number	164795
Machine weight	30 kg
Cassette weight	1,0 kg
Electrical data	230 V~, AC 50 Hz 10 A
Maximum power consumption	1,0 kW
Lengths of cable / connection plug	2,0 m / 1-phase grounded
Pressing force	1400 N
Capacity	2 – 4 cycles/min
Start-up heating time	10 min

## Dimensions DF20

Length	550 mm
Width	325 mm
Height	450 mm

## Trays/Film/Sealing DF22 F

Maximum sealable tray dimension (length x width x depth)	230 x 280 x 100 mm (>1/4 GN)
Maximum film width	240 mm
Sealing temperature	max 210°C
Sealing technique	Semi-automatic
Number of rolls	1
MAP - Modified Atmosphere Packaging	N/A
Vacuum chambers	N/A
Figure cutting	Yes



1



2

## Accessories for DF22 F

No.	Article	Description	Benefits	Size (mm) LxWxH	Qty/ Cart.
1	887100	Trolley Stand	-	900x650x670	1
2	161965	Trolley	-	600x600x800	1
3		Spike Roll DF22 F	Venting	-	1

The Spike Roll is a roll with sharp, integrated pins that perforate the sealing film before the tray is sealed. This device is useful when there is a need for “breathable” packing. The sealed tray remains leak-proof and only lets the steam come out.

# DF25 DUNIFORM®

- Seals sizes up to 1/2 GN (catering)
- Semi-automatic for precise, continuous sealing
- Changeover of tray configurations in seconds
- Built of stainless steel for professional use
- Built ready for use with regular 230 V
- Easy to operate and clean



1

2



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4

## General Information DF25

Article number	700090
Machine weight	43 kg
Cassette weight	2,5 kg
Electrical data	230 V~, AC 50 Hz 10 A
Maximum power consumption	1 kW
Lengths of cable / connection plug	2 – 3 m / 1-phase grounded
Pressing force	1003 N
Capacity	up to 10 cycles/min
Start-up heating time	20 min

## Dimensions DF25

Length	760 mm
Width	355 mm
Height	350 mm (closed) 650 mm (open)

## Trays/Film/Sealing DF25

Maximum sealable tray dimension (length x width x depth)	325 x 265 x 100 mm (1/2 GN)
Maximum film width	272 mm
Sealing temperature	100°C – 180°C
Sealing technique	Semi-automatic
Number of rolls	1
MAP - Modified Atmosphere Packaging	N/A
Vacuum chambers	N/A
Figure cutting	N/A

## Accessories for DF25

No.	Article	Description	Benefits	Size (mm) LxWxH	Qty/ Cart.
1	various	Extra Cassettes DF25	from 1/2 to 1/8 GN	378x290x22	1
2	141549	Adapter for DF20/10 Cassettes	-	379x290x22	1
3	108824	Spike Roll DF25	Venting	320x100x68	1
4	887100	Trolley Stand	-	900x650x670	1

The Spike Roll is a roll with sharp, integrated pins that perforate the sealing film before the tray is sealed. This device is useful when there is a need for "breathable" packing. The sealed tray remains leak-proof and only lets the steam come out.



# DF32 DUNIFORM®

- Semi-automatic for easy operation
- Change cassette and tray shape in no time
- Ideal for small to medium-sized businesses in the food industry
- Small foot-print makes it easy to place
- Seals trays up to 380 x 280 x 100 mm (½ GN, 325 x 265 mm)
- Can seal all trays in the **DUNIFORM®** Sealing Concept
- Runs without compressor and on normal one-phase power supply
- Made of stainless steel



## General Information DF32

Article number	160900
Machine weight	approx. 40 kg
Cassette weight	2 – 3 kg
Electrical data	1/N/PE 230 V~, AC 50/60 Hz
Maximum power consumption	1,8 kW
Lengths of cable / connection plug	2 m / 1-phase grounded
Pressing force	2000 N
Capacity	2 – 4 cycles/min
Start-up heating time	10 min

## Dimensions DF32

Length	550 mm
Width	475 mm
Height	450 mm

## Trays/Film/Sealing DF32

Maximum sealable tray dimension (length x width x depth)	380 x 280 x 100 mm
Maximum film width	390 mm
Sealing temperature	max 200°C
Sealing technique	Semi-automatic
Number of rolls	1
MAP - Modified Atmosphere Packaging	N/A
Vacuum chambers	N/A
Figure cutting	N/A



## Accessories for DF32

No.	Article	Description	Benefits	Size (mm) LxWxH	Qty/ Cart.
1	various	Extra Cassettes DF32	-	-	1
2		Spike Roll DF32	Venting	482x96x62	1

The Spike Roll is a roll with sharp, integrated pins that perforate the sealing film before the tray is sealed. This device is useful when there is a need for “breathable” packing. The sealed tray remains leak-proof and only lets the steam come out.

3	887100	Trolley Stand	-	900x650x670	1
4	161965	Trolley	-	600x600x800	1

# DF32 F DUNIFORM®

- Semi-automatic for easy operation
- Change cassette and tray shape in no time
- Ideal for small to medium-sized businesses in the food industry
- Small foot-print makes it easy to place
- Seals trays up to 370 x 275 x 100 mm (½ GN, 325 x 265 mm)
- Can seal all trays in the **DUNIFORM®** Sealing Concept
- Runs without compressor and on normal one-phase power supply
- Made of stainless steel
- Figure cutting



## General Information DF32 F

Article number	159788
Machine weight	approx. 40 kg
Cassette weight	3 – 4 kg
Electrical data	230 V~, AC 50/60 Hz
Maximum power consumption	1,8 kW
Lengths of cable / connection plug	2 m / 1-phase grounded
Pressing force	2000 N
Capacity	2 – 4 cycles/min
Start-up heating time	10 min

## Dimensions DF32 F

Length	550 mm
Width	475 mm
Height	450 mm

## Trays/Film/Sealing DF32 F

Maximum sealable tray dimension (length x width x depth)	370 x 275 x 100 mm (>½ GN)
Maximum film width	390 mm
Sealing temperature	max 200°C
Sealing technique	Semi-automatic
Number of rolls	1
MAP - Modified Atmosphere Packaging	N/A
Vacuum chambers	N/A
Figure cutting	Yes



## Accessories for DF32 F

No.	Article	Description	Benefits	Size (mm) LxWxH	Qty/ Cart.
1	various	Extra Cassettes DF32 F	-	-	1
2		Spike Roll DF32 F	Venting	482x96x62	1

The Spike Roll is a roll with sharp, integrated pins that perforate the sealing film before the tray is sealed. This device is useful when there is a need for “breathable” packing. The sealed tray remains leak-proof and only lets the steam come out.

3	887100	Trolley Stand	-	900x650x670	1
4	161965	Trolley	-	600x600x800	1

# DF36 DUNIFORM®

- Semi-automatic for easy operation
- Easy to change tool, cassette and tray shape
- Ideal for the professional kitchens, smaller food processors, supermarkets with in-house production, etc.
- A footprint of just 480 x 480 mm and fits nearly anywhere
- Nine programmable cycles for packaging of different products, including soft vacuum function for vacuum sensitive foods e.g. mashed potatoes and whipped cream
- Low gas consumption when using MAP and low energy consumption
- External vacuum pump included (20 m<sup>3</sup>/h)
- High oxygen vacuum pump as option
- Runs without compressor and on normal one-phase power supply
- Delivered with figure cutting
- Made of stainless steel
- Can seal all trays in the **DUNIFORM®** range



## General Information DF36

Article number	191000
Machine weight	approx. 100 kg
Cassette weight	3– 4 kg
Electrical data	1/N/PE 230 V~, AC – 50/60 Hz
Maximum power consumption	2,5 kW
Lengths of cable / connection plug	1,5 m / 1-phased grounded
Pressing force	2000 N
Capacity	2 with MAP, 2 – 6 without MAP
Start-up heating time	10 min

## Dimensions DF36

Length	650 mm
Width	530 mm
Height	625 mm

## Trays/Film/Sealing DF36

Maximum sealable tray dimension (length x width x depth)	360 x 270 x 100 mm (>1/2 GN)
Maximum film width	390 mm
Sealing temperature	max 200°C
Sealing technique	Semi-automatic
Number of rolls	1
MAP - Modified Atmosphere Packaging	Yes
Vacuum chambers	1
Figure cutting	Yes

## Accessories for DF36

No.	Article	Description	Benefits	Size (mm) LxWxH	Qty/ Cart.
1	various	Extra Cassettes DF36	-	-	1
2		Spike Roll DF36	Venting	-	1

The Spike Roll is a roll with sharp, integrated pins that perforate the sealing film before the tray is sealed. This device is useful when there is a need for “breathable” packing. The sealed tray remains leak-proof and only lets the steam come out.

3	887100	Trolley Stand	-	900x650x670	1
4	161965	Trolley	-	600x600x800	1



3



4

# DF44 DUNIFORM®

- Semi-automatic; intended for large-scale kitchens and smaller food processors
- Can seal all trays in the range
- Delivered with figure cutting/profile cutting
- The excess film material is automatically wound up
- Nine programmable cycles for packaging of different products, including soft vacuum function for vacuum-sensitive foods e.g. whipped cream
- Adjustable lower chamber enables lower gas consumption
- Standard operating settings leave less than 0,5 % oxygen in the tray
- Suitable for modified atmosphere packaging and high oxygen
- Easy to change the mold for tray changeover
- Easy to use. No difficult adjustments
- Built-in vacuum pump (40 m<sup>3</sup>/h)
- Built-in silent air compressor as option



## General Information DF44

Article number	160901
Machine weight	approx. 190 kg
Cassette weight	4 – 6 kg
Electrical data	3/N/PE 400 V~ , AC- 50/60 Hz
Maximum power consumption	4,3 kW
Lengths of cable / connection plug	- / 3-phase
Pressing force	7000 N
Capacity	3 with MAP, 2 – 6 without MAP
Start-up heating time	20 min

## Dimensions DF44

Length	970 mm
Width	675 mm
Height	1570 mm

## Trays/Film/Sealing DF44

Maximum sealable tray dimension (length x width x depth)	430 x 315 x 95 mm (150 mm deep optional)
Maximum film width	470 mm
Sealing temperature	max 200°C
Sealing technique	Semi-automatic
Number of rolls	1
MAP - Modified Atmosphere Packaging	Yes
Vacuum chambers	1
Figure cutting	Yes

## Accessories for DF44

No.	Article	Description
1	152556	External Compressor 100/24

# DF46 DUNIFORM®

- Automatic tray sealing machine developed for small to medium sized businesses in the food industry, such as professional kitchens, caterers, supermarkets with in-house production, elderly care and many more.
- Small and flexible
- Compact design
- Figure cutting
- Automatic machine
- MAP
- Can seal all trays in the Duniform® range

## General Information DF46

New

Article number	163142
Machine weight	approx. 550 kg
Cassette weight	3 – 5 kg
Electrical data	400 V~, AC- 50/60 Hz
Maximum power consumption	6,3 kW
Lengths of cable / connection plug	- / 3-phase grounded
Pressing force	-
Capacity	2 – 4 with MAP, 5– 8 without MAP
Start-up heating time	10 min

## Dimensions DF46

Length	2580 mm
Width	905 mm
Height	1640 mm

## Trays/Film/Sealing DF46

Maximum sealable tray dimension (length x width x depth)	360 x 270 x 100 mm (> ½ GN)
Maximum film width	446 mm
Sealing temperature	max 200°C
Sealing technique	Automatic
Number of rolls	1
MAP - Modified Atmosphere Packaging	Yes
Vacuum chambers	1
Figure cutting	Yes





# MAP – Modified Atmosphere Packaging

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*In order to prevent loss of natural freshness and quality, an effective and intelligent food preservation concept called Modified Atmosphere Packaging (MAP) has been developed. The use of natural gases together with proper packaging materials and machines help to maintain the quality of the food and prolong their shelf life. The MAP gas mixtures usually consist of the gases already present in the air that we breathe but in different compositions: carbon dioxide (CO<sub>2</sub>), nitrogen (N<sub>2</sub>) and oxygen (O<sub>2</sub>). The gas mixture is added before the trays are sealed.*

## MAP

"Discover the ultimate combination for freshness – MAPAX® prolongs shelf life the natural way," according to Linde Gas, the leading producer of gases in Europe.

## The trend

Customers nowadays are more aware of quality than ever before. Thus, the demand for good, high quality, minimally processed and attractively packaged food is rapidly increasing. As a result, food manufacturers and producers have to work hard to meet this demand. People want freshly produced

convenience food, often as smart ready-to-eat meals – as if they had been freshly prepared directly from the kitchen. Time is obviously an essential factor in the handling of the food, so this makes it increasingly difficult to live up to the high expectations of consumers.

## Maintaining freshness

The race against time begins the moment fruit is picked, the corn is harvested or the fish is caught. From precisely that point on, natural deterioration and spoilage constitute a risk to the quality and shelf life of the food. Threats to

product freshness, such as hygienic conditions while processing and temperature issues are things that must be taken into account. That is why the food packaging process as well as the package itself are crucial to freshness and quality.

## Long-term profits

By packaging food in a modified atmosphere, it is possible to maintain high quality and extend shelf life by days or even weeks. Products that could not previously be distributed or stored fresh throughout the distribution chain can now be put on the shelves at retail outlets without sacrificing quality.

# Benefits of MAP

## Reduced spoilage

MAP makes it possible for products to maintain a safe level of quality and results in less spoilage and fewer returns due to longer shelf life. The cost of the gas is just a small part of the overall cost, but it provides huge leverage.

### Cost relations – Rules of thumb

Gas	Machine	Package	Food			
1	:	5	:	10	:	100

## Low temperature is a highly effective inhibitor

Temperature is one of the most important factors in controlling microbiological activity. Most microorganisms multiply optimally within the range of 20 °C to 30 °C and show a reduced growth pattern at lower temperatures. Careful temperature monitoring is, therefore, vital during all food handling and distribution stages. Chilling alone, however, will not solve all microbiological problems. But, when combined with MAP, they can be kept to a minimum.

## Deterioration processes

Food is a sensitive, biological substance. Original freshness and shelf life are affected by the inherent properties of the product just as much as by external factors.

### Internal factors affecting quality:

- the type and quantity of microorganisms
- water activity
- pH-value
- cell respiration
- food composition

### External factors affecting quality:

- temperature
- hygienic conditions
- gas atmosphere
- processing methods

## Preservation

The chart below depicts the increase in shelf life duration of different foods when using MAP technique. The ranges expressed here are under ideal conditions and may vary.

From food preservation to the protection of natural quality, present developments are moving away from preservative methods that physically or chemically alter the product. MAP is a natural shelf life-enhancing method that is growing rapidly on an international scale. It often complements other methods. Nevertheless, when selecting the correct gas atmosphere, it is necessary to take the foodstuff and its specific properties into account.

This table shows shelf life for products packaged in air vs. those packed using MAPAX®.

Food	Typical shelf life in air	Typical shelf life with MAPAX®
Raw red meat	2 – 4 days	5 – 8 days
Raw light poultry	4 – 7 days	16 – 21 days
Raw dark poultry	3 – 5 days	7 – 14 days
Sausages	2 – 4 days	2 – 5 weeks
Sliced cooked meat	2 – 4 days	2 – 5 weeks
Raw fish	2 – 3 days	5 – 9 days
Cooked fish	2 – 4 days	3 – 4 weeks
Hard cheese	2 – 3 weeks	4 – 10 weeks
Soft cheese	4 – 14 days	1 – 3 weeks
Cakes	several weeks	up to one year
Bread	several days	2 weeks
Pre-baked bread	5 days	20 days
Fresh cut salad mix	2 – 5 days	5 – 10 days
Fresh pasta	1 – 2 weeks	3 – 4 weeks
Pizza	7 – 10 days	2 – 4 weeks
Pies	3 – 5 days	2 – 3 weeks
Sandwiches	2 – 3 days	7 – 10 days
Ready meals	2 – 5 days	7 – 20 days
Dried foods	4 – 8 months	1 – 2 years





## Thermo Bag and Boxes

- Load from the side or from the top
- Two or more can be connected on top of each other with buckles
- Maintains food temperature
- Heavy duty and hard wearing

### Thermo Bag, Nylon Black

No.	Article	Description	Comp	Benefits	Size (mm) LxWxH	Qty/ Cart.
1	163086	Thermo Bag	1	2 ¼ GN Tray	290x200x130	5x1
2	163085	Thermo Bag	1	Economy 5 ¼ GN Tray	275x200x240	5x1
3	163087	Thermo Bag	1	5 ¼ GN Tray	275x200x240	5x1
4	163088	Thermo Bag	1	HMR	310x240x260	5x1
5	163089	Thermo Bag	1	Large	420x200x260	5x1



Please contact us for order details



## Temperature Control Equipment

No.	Article	Description	Size (mm) LxWxH	Qty/ Cart.
1	149403	Cooling Plate ¼ GN, matte Silver, Alu	164x265x15,5	5
2	153490	Heating Plate ¼ GN, matte Silver, Alu	164x265x15,5	5
3	154767	Cooling Plate ½ GN, matte Silver, Alu, Coaster included	530x325x15,5	1
4	157530	Small Heating Plate, matte Silver, Alu	155x155x15,5	5
5	160542	Stand for Heating Plate, stainless steel	180x145x52	1
6	115396	Temperature Button		

The Temperature Button is the tool that gathers temperature data when placed in the food or storage room. It can store up to 2048 measurements and take up to 1400 temperature measurements per day in temperatures from -20 to +85 °C. The measuring interval can be set from 1 minute to over 4 hours if necessary, and the life expectancy of the button is approximately 1 million measurements.

7	115399	Temperature Dataprogram		1
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By connecting the Temperature Button to the Connection Device, the statistical data gathered can easily be downloaded onto a computer where the readings can be interpreted with various graphs and statistical tools included with the Connection Device.

System requirements:

- Windows XP SP2 or newer (x86) / Vista (x86) / Windows 7 (x86, 32-bit)
- 512 MB, recommended at least 1 GB free internal memory (RAM)
- 100 MB free space on hard disk
- S VGA graphic, XGA (1024 x 768 pixel) recommended
- connection USB

8	115401	Temperature Button holder		1
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After the data has been gathered, the Button is placed in the Button Holder for easier connection to the Connection Device.





# Transport & Thermo Boxes

- Allowed in the kitchen
- Approved for food contact
- Washable

## Transport Box

No.	Article	Description	Size (mm) LxWxH	Qty/ Cart.
1	159591	Transport Box for Trays, White	350x290x250	20
The ideal carrying box for your sealed trays. It is lightweight, resistant to moisture and approved for direct food contact. The box is made of a composition of minerals and PP plastic.				
2	159592	Lid for Transport Box, White	370x300x40	20



1/2



## EPP - Thermo Boxes

No.	Article	Comp	Description	Benefits	Size (mm) LxWxH*	Qty/ Cart.
1	161169	1	Thermo Box - EPP	1/1 GN	635x335x214	1
2	161170	1	Thermo Box - EPP	1/2 GN	345x265x214	1
3	113500	3	Thermo Box - EPP	Single Portion	390x320x105	6
4	751500	3	Thermo Box - EPP	Single Portion	460x325x115	5

\* Outer dimension



1



2



3



4



## EPS - Thermo Boxes

No.	Article	Comp	Description	Benefits	Size (mm) LxWxH*	Qty/ Cart.
5	752103	1	Thermo Box - EPS	1/1 GN	730x435x350	1
6	753103	2	Thermo Box - EPS	2x163087	550x450x340	1



5



6





# A wide choice of materials

*Duni products have a myriad of functions and uses. The symbols and definitions below will help you find the ideal products for your operation. Each year, more and more of our products are manufactured with the environment as first priority. Temperatures can deviate depending on the raw material that is used.*

Symbol	Name	Best for	Temp. °C	Raw material	Renewable or recycled material	Compostable
	CPET	Oven use, cold food, hot fill, microwave	-40°C to +220°C	Refined oil or natural gas		
	PP	Cold food, hot fill, microwave	-20°C to +120°C	Refined oil or natural gas		
	PS-MW	Cold food, hot fill, microwave	-4°C to +100°C	Refined oil or natural gas		
	PS	Cold food, hot fill	-4°C to +70°C	Refined oil or natural gas		
	PLA	Cold food	-20°C to +40°C	Plant Starch	Yes, 100 %	Yes, EN 13432 *
	APET	Cold food	-40°C to +70°C	Refined oil or natural gas		
	rPET	Cold food	-40°C to +70°C	50 % recycled PET, 50 % refined oil or gas	Yes, min 50 %	
	CPLA	Cold food, hot fill, hot food	-4°C to +70°C	Plant Starch	Yes, 100 %	Yes, EN 13432 *
	Bagasse-MW	Cold food, hot fill, microwave	±0°C to +100°C	Sugar cane fibres (by-product)	Yes, 100 %	Yes, EN 13432 *
	Bagasse	Cold food	-4°C to +90°C	Sugar cane fibres (by-product)	Yes, 100 %	Yes, EN 13432 *
	ALU	High heat oven use	-40°C to +250°C	Bauxite		
	PAP (Paper)	Cold food, Microwave	-20°C to +125°C	Forest fibres/pulp	Yes	100 % renewable material
	NatureFlex™	Cold food	±0°C to +40°C	Plant/tree cellulose fibres	Yes, > 90 %	Yes, EN 13432 *

\* Compostable in industrial facilities, may depend on thickness and colour for specific product



Meeting today's challenges with tomorrow's solutions.

Duni ecoecho™ products are made with an emphasis on sustainability, innovation and CO<sub>2</sub> footprint reduction. Duni ecoecho™ products show clear environmental advantages, such as being made from compostable (biodegradable) or recycled materials.



# Symbols to guide you

*These symbols will provide you with an instant idea as to the products' practical benefits and uses.*



Uniquely designed for optimum stackability. Space-saving in the kitchen. Makes food preparation easier. Prepared meals can be stacked during transport in a cold state.



Leak resistant. Ideal for transport. Featured in a selected range of Duni Boxes.



Boxes and trays are microwave safe.



Ensures the lid or sealing film stays clear. Customers can see the food is fresh.



Hinged lid for convenient meal preparation. Easy storage. Easy to tear off.



Trays especially adapted for heating, cooking or baking. Max temp. depends on the used material.



Product can be sealed in a **DUNIFORM®** machine.



Film must be warmed or heated for easy peel, otherwise it can tear.



Film can be peeled off cold.



Individual, tailor-made product packaging.



Product is microwave safe.



Product provides excellent insulation, keeping drinks hot or cold longer.



An important part of Duni's environmental strategy is responsible forestry. Since 2009, Duni brand napkins and table covering are FSC® certified and the assortment is constantly growing. Buying a FSC® certified product means that trees are replanted and biodiversity is protected.



For more ideas and inspiration, visit [Duni.com](https://www.duni.com)

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