



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

13. March 2024

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Did you know that you can order **samples** right here online? It is easy and only takes a few minutes. After we have received your sample order, we are getting in touch with you to discuss shipping and possible documentation needed for your clearing.

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Our **library of production recipes** is available to all visitors without prior registration or log-in. Many recipes are at your disposal in convenient MS Excel® format that allows you to change the total recipe weight according to your individual batch.

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We do not believe in **minimum order quantities**. 1 unit can be ordered from every item in our webshop, unless clearly specified.

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Sincerely,

friedrich ingredients gmbh

FLAVOUR & FUNCTION FOR YOUR SUCCESS

PS. Don't forget to check out our latest addition **fiSundries**. Knives-shoes-boots-clothing and many more. World-wide shipping by ups® at preferred rates, or at no extra charge with your ingredients order.

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Your category **Doner [Döner]**

11.076 **AGAGEL® 370** from 8.20 €/kg

Functional Compound for Meat Preparations

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.
For more tenderness and extra yield of 10-25%.



Salt, maltodextrin, acidity regulator - sodium acetate [E 262], sodium carbonate [E 500], stabilizer-sodium citrate [E 331], spice extracts.

Salt-free version: AGAGEL® 371

15-25 g/kg finished product [meat + brine] Recipes with Brine Calculator
MOQ may apply

1 kg	9.50 €/kg
10 kg	9.50 €/kg
100 kg	9.00 €/kg
200 kg	8.75 €/kg
500 kg	8.50 €/kg
1000 kg	8.40 €/kg
2000 kg	8.30 €/kg
5000 kg	8.20 €/kg

bags @ 10 kg

11.176 **AGAGEL® 371** from 8.15 €/kg

Functional Compound for Meat Preparations

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.
For more tenderness and extra yield of 10-25%.



Acidity regulator - sodium acetate [E 262], sodium carbonates [E 500], maltodextrin, stabilizer - sodium citrate [E 331], diphosphate [E 450], spices extracts, separating agent - silica [E 551].

MOQ:

none, item is always in stock.

5-10 g/kg finished product.

Brines: use 3% addition if 25% brine is added [4% if 20% is injected]

Recipes with Brine Calculator

1 kg	9.35 €/kg
4 kg	9.35 €/kg
100 kg	8.85 €/kg
200 kg	8.60 €/kg
500 kg	8.35 €/kg
1000 kg	8.25 €/kg
2000 kg	8.15 €/kg
5000 kg	8.20 €/kg

bags @ 4 kg

11.152 **AGAGEL® 372** from 6.90 €/kg

Functional Compound for Meat Preparations

Your category **Doner [Döner]**

11.152 AGAGEL® 372 (continued)

from 6.90 €/kg

Functional Compound for Meat Preparations

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.
For more tenderness and extra yield of 15-50%.

Salt, stabilizers [E 331, E 262, E 451, E 450], sugar, acidity regulator [E 500], antioxidant [E 301], separating agent [E 551], rapeseed oil.

Without carrageenan, without soya.

MOQ:

none, item is always in stock.

1.8% in the finished product [meat + brine]Recipes

Watch the Recipe Video here:

bags @ 25 kg



1 kg	8.20 €/kg
25 kg	8.20 €/kg
100 kg	7.70 €/kg
200 kg	7.45 €/kg
500 kg	7.20 €/kg
1000 kg	7.10 €/kg
2000 kg	7.00 €/kg
5000 kg	6.90 €/kg

10.007 BouillonMaxx Beef

from 4.95 €/kg

Universal beef flavouring

Universal favouring for all foodstuffs. Use as a basic flavour for meat products, such as sausages and burgers. Especially suitable for fast food, QSR foods, ready meals and vegan products. No added yeast.

Salt, flavour enhancer-MSG [E 621], modified starch, palm fat, anti-caking agent-silica [E 551], flavouring, turmeric, colouring agent-caramel [E 150c].

Also available as MSG-free version => item # 51.007

MOQ may apply

Burgers: 3-4 g/kg

QSR foods: 3-5 g/kg

Cooked sausages: 5 g/kg

Sausages in brine: 5-6 g/kg

Sausages in cans: 3 g/kg

Liver sausage, Pâté: 3 g/kg

Max. pallet load: 600 kg



Your category **Doner [Döner]**

10.007	BouillonMaxx Beef (continued)	from 4.95 €/kg
	<i>Universal beef flavouring</i>	

bags @ 25 kg

1 kg	6.65 €/kg
20 kg	6.30 €/kg
100 kg	5.95 €/kg
200 kg	5.65 €/kg
500 kg	5.30 €/kg
1000 kg	4.95 €/kg

51.007	BouillonMaxx Beef [MSG-free]	from 7.40 €/kg
	<i>General food flavouring [stock seasoning]</i>	

MSG-free universal favouring for all foodstuffs. Use as a basic flavour for meat products, such as sausages and burgers. Especially suitable for fast food, QSR foods, ready meals and vegan products.

Salt, maltodextrin, yeast extract, modified starch, palm fat, separating agent [E 551], turmeric, colouring agent [E 150c], flavourings (garlic, onion).

MOQ may apply

Burgers: 3-4 g/kg

QSR foods: 3-5 g/kg

Cooked sausages: 5 g/kg

Sausages in brine: 5-6 g/kg

Sausages in cans: 3 g/kg

Liver sausage, Pâté: 3 g/kg

Max. pallet load: 600 kg

bags @ 25 kg



1 kg	9.90 €/kg
20 kg	9.40 €/kg
100 kg	8.90 €/kg
200 kg	8.40 €/kg
500 kg	7.90 €/kg
1000 kg	7.40 €/kg

51.014	BouillonMaxx Chicken	from 6.65 €/kg
	<i>Basic chicken flavouring</i>	

Universal chicken flavouring for all poultry applications, including chicken soup, chicken sausage, chicken burgers, ready meals, QSR foods and other (fast) food products. No animal ingredients. Visible parsley content.

Iodised salt, flavour enhancer-monosodium glutamate [E 621], disodium [E 631], disodium guanylate [E 627], starch, palm fat, flavouring, hydrolized vegetable protein, sugar, spice, caramel sugar syrup, maltodextrin, parsley.



Your category **Doner [Döner]**

51.014 **BouillonMaxx Chicken (continued)** **from 6.65 €/kg**

Basic chicken flavouring

	1 kg	8.90 €/kg
Chicken burgers: 3-4 g/kg	20 kg	8.45 €/kg
QSR foods: 3-5 g/kg	100 kg	8.00 €/kg
Chicken sausages: 5 g/kg	200 kg	7.55 €/kg
Chicken soup: 20 g/kg.	500 kg	7.10 €/kg
Max. pallet load: 600 kg	1000 kg	6.65 €/kg
MOQ may apply		

bags @ 25 kg

51.008 **BouillonMaxx Chicken [MSG-free]** **from 7.40 €/kg**

Basic food flavouring, stock seasoning

Concentrated granulated bouillon (stock seasoning) for poultry applications, including chicken soup, chicken sausage, chicken burgers, ready meals, QSR foods and other (fast) foods. No animal content.

Iodised salt (salt, potassium iodate), maltodextrin, starch, yeast extract, sugar, palm fat, flavourings, caramel sugar syrup.

Recipes

Chicken burgers: 3-4 g/kg
 QSR foods: 3-5 g/kg
 Chicken sausages: 5 g/kg
 Chicken soup: 20 g/kg.
 Max. pallet load: 600 kg
 MOQ may apply

bags @ 25 kg



1 kg	9.90 €/kg
20 kg	9.40 €/kg
100 kg	8.90 €/kg
200 kg	8.40 €/kg
500 kg	7.90 €/kg
1000 kg	7.40 €/kg

89.334 **Doner Footplate** **from 63.00 €/pcs**

stainless steel, with 2 handles

Doner footplate to carry doner skewers.

Specification:

Dimensions: 251 x 251 x 128 mm

Thickness of the Footplate: 4 mm



Your category **Doner [Döner]**

89.334 Doner Footplate (continued) **from 63.00 €/pcs**
stainless steel, with 2 handles

1 pcs 63.00 €/pcs

89.333 Doner Kebap Skewer **from 43.00 €/pcs**
stainless steel, with Spike and Plate

Doner Kebap skewer for easy spiking of Doner Kebap, Shawarma & Co.

Specification:

Sleeve with Spike: 12 x 12 x 752 mm

Plate: Ø 300 mm

Top hole: Ø 7 mm

Payload: 20 kg



1 pcs 43.00 €/pcs

89.337 Doner Kebap Trolley, stainless steel, 2 Levels **from 1,070.00 €/pcs**
with 2 x 4 hanging bars

Stainless steel Doner Kebap trolley for internal transportation of Doner Kebap skewers, such as between production floor and freezer. USP: Both outside bars of the lower level are removable.

Specification:

Levels: 2, for skewers of up to 840 mm length

Dimensions: 1,280 x 800 x 1,950 mm

Wheel size: Ø 150 mm

Payload: 600 kg

Weight: ca. 54 kg



1 pcs 1,070.00 €/pcs

89.338 Doner Kebap Trolley, stainless steel, 3 Levels **from 1,265.00 €/pcs**
with 3 x 4 hanging bars

Stainless steel Doner Kebap trolley for internal transportation of Doner Kebap skewers, such as between production floor and freezer. USP: Both outside bars of both lower levels are removable.

Specification:

Levels: 3, for skewers of up to 560 mm length

Dimensions: 1,280 x 800 x 1,950 mm

Wheel size: Ø 150 mm

Payload: 600 kg

Weight: ca. 54 kg



Your category **Doner [Döner]**

89.338 Doner Kebap Trolley, stainless steel, 3 Levels (continued) **from 1,265.00 €/pcs**
with 3 x 4 hanging bars

1 pcs 1,265.00
 €/pcs

89.311 Doner Sleeves [Aluminium] - 350 mm **from 0.60 €/pcs**
square tube, for multiple use

Doner Sleeves (Sticks), made of aluminium to spike doner meat.
 Food proof. For multiple use.

Specification:

15 x 15 x 1.0 mm

Packaging Details:

cartons @ 90 sleeves = MOQ

Pallets @ XX cartons

Choose between 9 different lenghts.

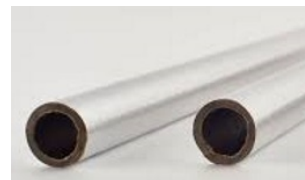


89.301 Doner Sleeves [Cardboard] 350mm - 350 mm **from 35.00 €/carton**
Alu/Alu coated, for singular use

Premium quality Doner Sleeves (Sticks), aluminium coated inside and outside.

Food proof. Made in Germany.

Doner Sleeves for multiple use, made of aluminium and stainless steel, are also available for multiple use.



Price per carton of 224 sleeves

When comparing prices, always compare the price per 1,000 sleeves, not the price per carton.

Specification:

Wall thickness: 2.5 mm

Inner core diameter: 17 mm

Packaging Details:

Pallets @ 20-40 cartons, depending on sleeve length. 1 pallet = MOQ

Choose between 9 different lenghts here:

Your category **Doner [Döner]**

89.301	Doner Sleeves [Cardboard] 350mm - 350 mm (continued)	from 35.00 €/carton
	<i>Alu/Alu coated, for singular use</i>	

cartons of 224 sleeves

1 carton 35.00
€/carton

89.332	Doner Spike (Skewering Aid) round	from 36.50 €/pcs
	<i>stainless steel, for round Doner sleeves</i>	

Round tube skewing aid for round Doner sleeves (sticks), like from cardboard.

Specification:
Ø 21.5 mm x 70 mm



1 pcs 36.50 €/pcs

89.331	Doner Spike (Skewering Aid) square tube	from 35.00 €/pcs
	<i>stainless steel, for square Doner sleeves</i>	

Square tube skewing aid for square Doner sleeves (sticks), like from aluminium and stainless steel

Specification:
15 x 15 x 70 mm



1 pcs 35.00 €/pcs

89.336	Doner Transport Trolley stainless steel	from 440.00 €/pcs
	<i>for Doner sleeves</i>	

Stainless steel transport trolley for Doner Kebap sleeves (sticks). Room for ca. 800 sleeves 15 x 15 mm. Bowl with 6 compartments, with drainage holes in the base.

Specification:
Dimensions: 600 x 410 x 750 mm
Wheel size: Ø 125 mm
Weight: ca. 18 kg



1 pcs 440.00 €/pcs

11.151	FibreMaxx EF 200	from 3.20 €/kg
	<i>Pea fibre for food applications</i>	

Medium-sized pea fibre for use as dietary fibre addition. Use also to add texture to processed meat products, such as burgers and sausages.

Improves texture and serves as a fat replacer. Flavour neutral.



Your category **Doner [Döner]**

11.151 **FibreMaxx EF 200 (continued)** from 3.20 €/kg *Pea fibre for food applications*

	1 kg	3.70 €/kg
Pea fibre (clean label - no E-number declaration needed)	12 kg	3.70 €/kg
	600 kg	3.60 €/kg
	1200 kg	3.50 €/kg
use as desired or according to recipe.	2400 kg	3.40 €/kg
Packaging details:	6600 kg	3.30 €/kg
pallets à 50 bags = 600 kg = MOQ	14400 kg	3.20 €/kg

bags @ 12 kg

11.055 **FibreMaxx WF 200** from 3.35 €/kg *Wheat fibre texture improver 200 µm fibre length*

Fine textured dietary fibre made from wheat. Especially suitable for whole meat product applications, but also for sausages, burgers and meat chunks. Improves texture and yield. Serves as a fat replacer.

Wheat fibre.
 GMO-free. 5 years shelf life

Use according to recipe; we recommend 1-3% in sausages and meat products.

Packaging details:
 pallets à 33 bags = 495 kg = MOQ

bags @ 15 kg
 pallets @ 495 kg



1 kg	3.85 €/kg
15 kg	3.85 €/kg
495 kg	3.75 €/kg
990 kg	3.65 €/kg
1980 kg	3.55 €/kg
5445 kg	3.45 €/kg
11385 kg	3.35 €/kg

11.162 **FibreMaxx WF 300** from 2.90 €/kg *Wheat fibre texture improver 300 µm fibre length*

Fine textured dietary fibre made from wheat. Especially suitable for whole meat product applications, but also for sausages, burgers and meat chunks. Improves texture and yield. Serves as a fat replacer.

Wheat fibre.
 GMO-free. 5 years shelf life



Your category **Doner [Döner]**

11.162 **FibreMaxx WF 300 (continued)** from 2.90 €/kg

Wheat fibre texture improver 300 µm fibre length

Use according to recipe; we recommend 1-3% in sausages and meat products.

Packaging details:

pallets à 39 bags = 390 kg = MOQ

bags @ 10 kg

pallets @ 390 kg

1 kg	3.40 €/kg
10 kg	3.40 €/kg
500 kg	3.30 €/kg
1000 kg	3.20 €/kg
2000 kg	3.10 €/kg
5500 kg	3.00 €/kg
11500 kg	2.90 €/kg

51.027 **FlavoMaxx Chicken** from 8.55 €/kg

Brine flavouring, completely water-soluble

Chicken flavoured extract seasoning for meat products, QSR foods and other (fast) food items. Use in brines and for sausages, soups, sauces and snack food.

FlavoMaxx Chicken is the chicken flavour booster!

Salt, maltodextrin, sugar, yeast extract, flavouring, flavour enhancer - disodium guanylate [E 627], disodium inosinate [E 631], disodium inosinate [E 631], anti caking agent - silica [E 551].
MOQ may apply

5-10 g/kg final product depending on intensity.

Usage rate in brines:

30-60 g/kg brine if 15% brine is added

25-50 g/kg brine if 20% brine is added

20-40 g/kg brine if 25% brine is added.

Not HALAL suitable.

sachets @ 1 kg



1 kg	11.40 €/kg
20 kg	10.80 €/kg
100 kg	10.25 €/kg
200 kg	9.65 €/kg
500 kg	9.10 €/kg
1000 kg	8.55 €/kg

10.516 **FlavoMaxx Fried Chicken [Hot & Spicy]** from 7.05 €/kg

Brine flavouring, completely water-soluble

Spicy Chicken flavoured extract seasoning for chicken parts and QSR foods from chicken. Use in brines.

Salt, flavour enhancer ? monosodium glutamate [E 621], spices, flavouring.

Recipes



Your category **Doner [Döner]**

10.516	FlavoMaxx Fried Chicken [Hot & Spicy] (continued)	from 7.05 €/kg
	<i>Brine flavouring, completely water-soluble</i>	

5-10 g/kg final product depending on intensity.
 Recommended usage rate in brines:
 30-60 g/kg brine if 15% brine is added
 25-50 g/kg brine if 20% brine is added
 20-40 g/kg brine if 25% brine is added.
 MOQ may apply

1 kg	9.45 €/kg
20 kg	8.95 €/kg
100 kg	8.50 €/kg
200 kg	8.00 €/kg
500 kg	7.55 €/kg
1000 kg	7.05 €/kg

sachets @ 1 kg

10.044	Hot Seasoning	from 13.40 €/kg
	<i>Additional seasoning to boost heat</i>	

Tastefully balanced seasoning to add heat to all food products requiring extra heat to (seasoned) meat products and ethnic foods.
 Use in addition to the regular seasoning.



Spices, dextrose, sugar, salt, flavour enhancer - monosodium glutamate [E 621], spice extracts.
 MOQ may apply

1 kg	17.90 €/kg
20 kg	17.00 €/kg
100 kg	16.10 €/kg
200 kg	15.20 €/kg
500 kg	14.30 €/kg
1000 kg	13.40 €/kg

Use carefully according to desired heat level.
 Usage recommendation:
 2-3 g/kg for spicy sausage / Frankfurters
 5 g/kg for spicy burgers and QSR meats
 MOQ may apply

sachets @ 1 kg

52.051	Kebap Seasoning	from 9.45 €/kg
	<i>Spice blend for Kebap and Doner Kebap</i>	

Seasoning with salt for the authentic kebab meats, for lamb and poultry cuts. Use to add value to all meat products.



Spices, salt, dextrose, flavour enhancer [E 621].Recipes

Use as desired; we recommend 10 g/kg.
 MOQ may apply

Your category **Doner [Döner]**

52.051	Kebap Seasoning (continued)	from 9.45 €/kg
	<i>Spice blend for Kebap and Doner Kebap</i>	

	1 kg	12.65 €/kg
sachets @ 1 kg	20 kg	12.00 €/kg
	100 kg	11.35 €/kg
	200 kg	10.75 €/kg
	500 kg	10.10 €/kg
	1000 kg	9.45 €/kg

89.068	Knife Robocut H 7000 by Potis	from 530.00 €/pcs
	<i>Rotating Knife for Doner, Gyros, Shawarma & Co.</i>	

Electric rotating knife for professional cutting of Gyros, Doner Kebap, Shawarma & Co.

Cutting capacity up to 60 kg per day

Fully automatic washing programme

Functional, ergonomic design. Waterproof



1 pcs 530.00 €/pcs

Nominal speed: 7,000 rpm

Power: 120 W

Handset weight: 900 g

Cutting depth: 0-10 mm, continuously adjustable

Each unit supplied includes

spare knife

sharpening tool

grease for moving

12 months parts warranty

Available Systems

Robocut H 7000 for 60 kg daily capacity

Robocut H 8000 for 90 kg daily capacity

Robocut R 9000 for 200 kg daily capacity

89.066	Knife Robocut H 8000 by Potis	from 729.00 €/pcs
	<i>Rotating Knife for Doner, Gyros, Shawarma & Co.</i>	

Electric rotating knife for professional cutting of Gyros, Doner Kebap, Shawarma & Co.

Cutting capacity up to 90 kg per day

Fully automatic washing programme

Functional, ergonomic design. Waterproof



Your category **Doner [Döner]**

89.066 Knife Robocut H 8000 by Potis (continued)	from 729.00 €/pcs
<i>Rotating Knife for Doner, Gyros, Shawarma & Co.</i>	

1 pcs 729.00 €/pcs

Nominal speed: 7,000 rpm
 Power: 200 W
 Handset weight: 910 g
 Cutting depth: 0-10 mm, continuously adjustable
 Each unit supplied includes
 spare knife
 sharpening tool
 grease for moving

12 months parts warranty
 Available Systems
 Robocut H 7000 for 60 kg daily capacity
 Robocut H 8000 for 90 kg daily capacity
 Robocut R 9000 for 200 kg daily capacity

51.001 Meister Glutafix	from 7.40 €/kg
<i>Flavour enhancer for food</i>	

Premium flavour enhancer based on mono sodium glutamate [MSG].
 For all food products. Eliminates unwanted salt flavour and balances flavour profile in general. Especially suitable for meat products and QSR foods. Premium product.



Flavour enhancer [E 621], starch, salt, sugar, spices, maltodextrin, HVP - hydrolysed vegetable protein (from soya), yeast powder, rape oil, separating agent [E 551], flavouring.

1 kg	9.90 €/kg
20 kg	9.40 €/kg
100 kg	8.90 €/kg
200 kg	8.40 €/kg
500 kg	7.90 €/kg
1000 kg	7.40 €/kg

0.5-2 g/kg food product. We recommend 1 g/kg for cured meats [5 g/kg brine when pumping 20%].
 MOQ may apply

sachets @ 1 kg

11.031 Meister Kut 88	from 3.00 €/kg
<i>Sausage and meat phosphate pH 8.8</i>	

Your category **Doner [Döner]**

11.031 **Meister Kut 88 (continued)** from 3.00 €/kg *Sausage and meat phosphate pH 8.8*

Combination of polyphosphates. Contains high percentage [85 %] of pyrophosphate, which results into optimum water binding, good colour development, and best spoilage protection.

Sodium diphosphate [E 450], Sodium triphosphate [E 451].

PRICES SUBJECT TO CONFIRMATION - PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO CURRENT SHORTAGE.

MOQ may apply

3-5 g/kg meat and fat [without water/ice content].

Packaging details:

pallets à 40 bags = 1,000 kg = MOQ

Choose item Meister Kut NC for smaller quantities.

bags @ 25 kg



1 kg	3.50 €/kg
25 kg	3.50 €/kg
1000 kg	3.20 €/kg
2000 kg	3.15 €/kg
4000 kg	3.10 €/kg
11000 kg	3.05 €/kg
23000 kg	3.00 €/kg

11.146 **RoMaxx MB liquid** from 7.40 €/kg *Natural Food Preservation*

100% natural preservation of food products based on spice extracts. Drastic reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages and QSR food.

Highly effective due to low usage rate.

Herb extract (rosemary), salt, spice.

Shelf-life:

24 months

MOQ may apply

Only 2 g/kg [0.2 %] provide drastic reduction of micro-biological activities which result into considerably extended shelf-life.

poly-cans @ 3 kg



1 kg	9.90 €/kg
20 kg	9.40 €/kg
100 kg	8.90 €/kg
200 kg	8.40 €/kg
500 kg	7.90 €/kg
1000 kg	7.40 €/kg

11.154 **RoMaxx MB Super** from 6.80 €/kg *Food Preservation*

Your category **Doner [Döner]**

11.154 **RoMaxx MB Super (continued)** from 6.80 €/kg

Food Preservation

Preservation of food products based on sodium bisulfite.
Maximum reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages, and QSR food.

Preservatives [E 223], acidity regulator [E 262, E 331].

2 g/kg [0.2 %] total recipe weight. Please observe possible legal maximum usage.

MOQ may apply

bags @ 5 kg



1 kg	9.10 €/kg
20 kg	8.60 €/kg
100 kg	8.15 €/kg
200 kg	7.70 €/kg
500 kg	7.25 €/kg
1000 kg	6.80 €/kg

10.042 **Smokin' Joe** from 5.55 €/kg

Smoked salt for food

Smoke flavour for food products, including potato salad, sauces, soups, dips, dressings, meat and poultry products, and fish. Especially suitable for frankfurter type sausage.

Salt, flavouring, anti caking agent - silica [E 551], dry-caramel-sugar-syrup [caramel, maltodextrin].

5-8 g/kg sausage

2-4 g/kg cooked ham

We recommend that the salt content is reduced by the same amount of added Smokin' Joe'.

MOQ may apply

sachets @ 2 kg



1 kg	7.40 €/kg
20 kg	7.00 €/kg
100 kg	6.65 €/kg
200 kg	6.25 €/kg
500 kg	5.90 €/kg
1000 kg	5.55 €/kg

89.335 **Star Base Square Tube** from 57.50 €/pcs

stainless steel

Basic star quare tube to be used as manufacturing aid for Doner Kebap.

Specification:

Dimensions: 350 x 350 x 120 mm

Square tube: 30 x 30 mm



Your category **Doner [Döner]**

89.335	Star Base Square Tube (continued)	from 57.50 €/pcs
	<i>stainless steel</i>	
	1 pcs	57.50 €/pcs