



quality commercial  
catering equipment

# NEW PRODUCT RELEASE

## BAUSCHER. 'COMPLIMENTS'

Value for Money:  
Your Unique Look  
with Fewer Dishes





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# PROVEN VALUE FOR MONEY

The secret to real value for money, plus an individual look. Bauscher Compliments.

**Fact 1:** Independent laboratory testing has shown Bauscher hard porcelain will stand a minimum of 3,000 dish washings, which is approximately three times that of softer glaze products.

**Fact 2:** Bauscher use a glaze firing of approximately 1,440°C. This very high firing temperature makes the glaze scratch and cut resistant, meaning the surface stays hygienic and attractive.

**Fact 3:** Edges of plates are designed to be highly shock resistant, which means less chipping.

**Fact 4:** Bauscher have been making hotel porcelain for 126 years and offer long term availability of product.



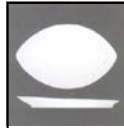
'Spiral Line' Plate  
2 sizes, 20, 27cm



'Exquisite'  
Flat Plate with Rim  
5 sizes, 16,21,28,31,24cm



'Exquisite'  
Deep Plate  
3 sizes, 16,24,28cm



'Leaf' Platter  
3 sizes, 158x99,332x210mm  
1 size tba



'Bloom' Bowl  
3 sizes, 241x191mm  
2 sizes tba

