



www.turkay.com

TP TÜRKAY®
plastik

PROFESSIONAL KITCHEN EQUIPMENT

***Quality, Service, Trust
Since 1968***

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COMPANY AND PRODUCT INFORMATION

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COMPANY AND PRODUCT INFORMATION

8-15

A HISTORY SINCE 1968

1968

The story of *Türkay Plastik* began in 1968 in İzmir, Türkiye, as a small lathe workshop driven by determination and innovation. At a time when shoe machinery was scarce and typically imported, its founder, Nazım Türkay, identified this critical market gap and acted decisively to fill it. *Türkay Plastik* became the first company in the country to manufacture domestic shoe machines, establishing itself as a pioneer and making a significant contribution to local production. This success marked the beginning of the company's journey into the field of technical plastics.

1980

Inspired by the polyethylene sheets used in shoe machinery, Nazım Türkay envisioned broader applications for this material. *Türkay Plastik* expanded its operations to produce technical plastic components and engineering plastics. As the company's expertise deepened, it recognized a need to address hygiene challenges in food preparation. At a time when food cutting and preparation in Türkiye relied on unhygienic wooden surfaces, *Türkay Plastik* pioneered the production of polyethylene boards designed for safe food contact. Building on this success, the company entered the HORECA sector, introducing polyethylene kitchen equipment that enhanced both hygiene and efficiency in industrial kitchens.



1968



1980



1997, Türkiye



2002, Italy

1992

In 1992, Mr. Ahmet Turkey, Nazım's son, began working with his father in the company. They started collaborating and embracing innovative ideas brought by the new generation.

1997

In 1997, they participated in their first trade fair in Türkiye to reach the right target audience for their products.

2002

Due to positive feedback at trade fairs and increasing demand for their polyethylene kitchen equipment, they also started to participate in fairs in Italy and Germany. This marked the beginning of *Türkay Plastik*'s exports to European countries.

Since that time, *Türkay Plastik* have been regularly participating in fairs to welcome their customers.

2014

On June 1, 2014, after the loss of its founder, Nazım Türkay, the Türkay Plastik family continued its operations under the leadership of his son, Ahmet Türkay.

2015

Türkay Plastik family is committed to enhancing their services for their valued customers. To this end, they have expanded their open area from 32,000 m² to 42,000 m² and the covered area from 10,000 m² to 20,000 m². This significant expansion allowed them to continue developing new products and improving their offerings, ensuring that they provide the best possible service to their customers.



2004, Germany



2023, Türkiye



2024, Germany

2022

On April 1, 2022, Şule Türkay, Mr. Ahmet Türkay's daughter, began working at Türkay Plastik, followed by her son, Nazım Türkay. The integration of new generations into Türkay Plastik is a strategic advantage, leveraging the extensive industry knowledge of Mr. Ahmet Türkay and the company's over 55 years of experience and strength with the innovative and forward thinking ideas of the younger generation. This development has enabled the Türkay Plastik family to continue their efforts towards the future with stronger bonds and even more solid steps.

Present

The company, which was initially passed down from grandfather Nazım Türkay to his son and then to his grandchildren, remains firmly committed to the principles that have remained unchanged since its founding. As a large family, Türkay continues its operations while maintaining its honesty and quality in the industry.

TOP 5 REASONS TO CHOOSE US

1 Market Leader Since 1968

As Turkey Plastik, we have been a leading company in this sector since 1968 worldwide, specializing in the manufacturing of High-density Polyethylene (HDPE) Cutting Boards, Service and Preparation equipments, and Worktables for Industrial kitchens. All of our products are manufactured in our factory using HDPE material, also we offer the flexibility to produce our items in custom sizes and shapes to meet our customers' specific needs.

Our customers play a crucial role as our colleagues, helping us to innovate and grow in market by researching the needs of consumers and we fulfill their requirements by offering unlimited options. This cooperation leads us to grow together constantly; therefore, we expand our product range and export volume, reaching over 70 countries.



At Türkiye Plastik,
We export to over 70 Countries

2

We Put Quality First

From material to production and then from production to delivery, we are highly committed to ensuring quality and customer satisfaction. To achieve this, we continuously engage in research and development activities in line with our ISO 9001:2015 quality management system certification. This dedication to R&D ensures our processes and products meet the highest standards, allowing us to innovate and improve, guaranteeing that our customers receive only the best.

3

Competitive Prices with the Highest Quality

We offer fair prices while prioritizing quality. We understand the importance of our customers' competitiveness in the market, and our commitment to both quality and affordability makes them stand out amongst their competitors.

4

Excellent Customer Service

We ensure fast and reliable service by keeping our customers informed at every step, from production to delivery.

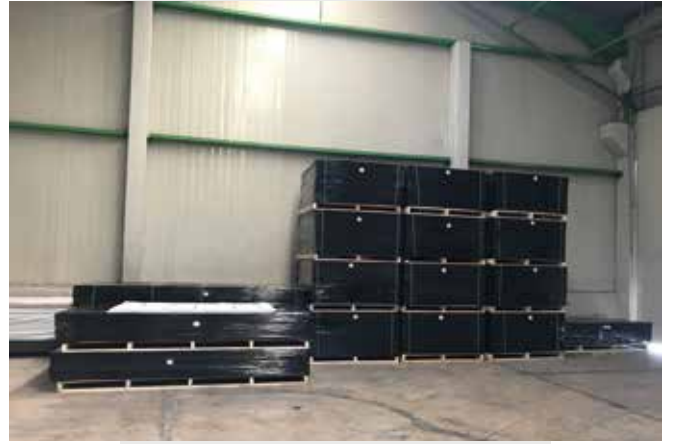
We value our customers' feedback and put their needs first. By continuously developing our customer service based on their input, we strive to deliver an exceptional customer experience.

With over 55 years of experience and growth, our customers trust us and are delighted to be a part of our extended family. We prioritize the strong bond we share with them and remain steadfast in our commitment. As we continue our successful business journey, we are grateful to customers who have trusted us for many years and eagerly anticipate serving many more in the future.

5 On-time Deliveries

Our priority is to deliver products on time while maintaining a high level of quality. To achieve this, we have invested in a large production line spanning 42,000 m², including 20,000 m² of indoor area, equipped with the latest technology. We have a wide range of products in stock, which we cut, shape, and deliver quickly. With a team of over 100 people, we are able to expedite the delivery of our products, ensuring timely and efficient service.





FAIRS



2024, Ambiente Frankfurt



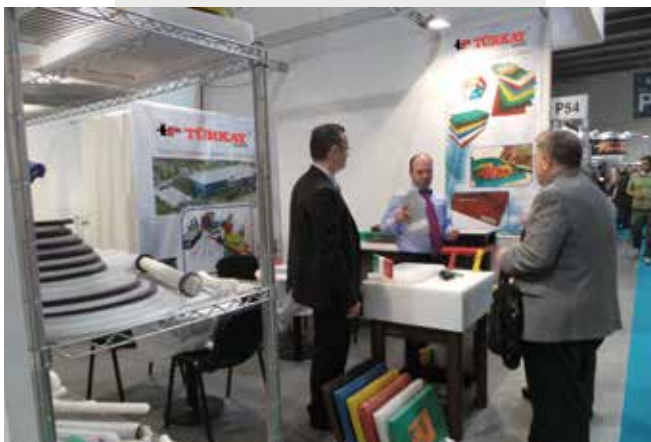
2023, Hostech Istanbul



2023, NRA Chicago



2023, NAFEM Orlando



2013, Host Milano



2009, Hostech Istanbul

PRODUCT INFORMATION

- When it comes to products in contact with food, safety is the top priority. Our ISO 22000:2018 certified company exclusively uses high-density polyethylene (HDPE), a material considered perfectly safe for food contact.
- HDPE is known for being non-porous, resistant to liquid absorption, and inhibiting bacterial growth, ensuring the heightened hygiene essential in food-related industries.
- All products manufactured in our factory ensures long-lasting durability and customer satisfaction while adhering to HACCP standards and complying with the legal regulations outlined in the European Regulations for Plastic Materials in contact with food.
- Its chemical inertness, cleanliness, and resistance to moisture and temperature make HDPE an excellent choice for food-related industries, enhancing the safety and integrity of the food supply chain.
- Our products offer additional benefits beyond hygiene. With high impact strength and a slightly textured surface on both sides, they are knife-friendly, reducing slippage during use and helping to maintain blade sharpness.
- These items are lightweight, easy to clean, and highly durable, with strong resistance to wear and tear.



ISO 22000:2018



ISO 9001:2015

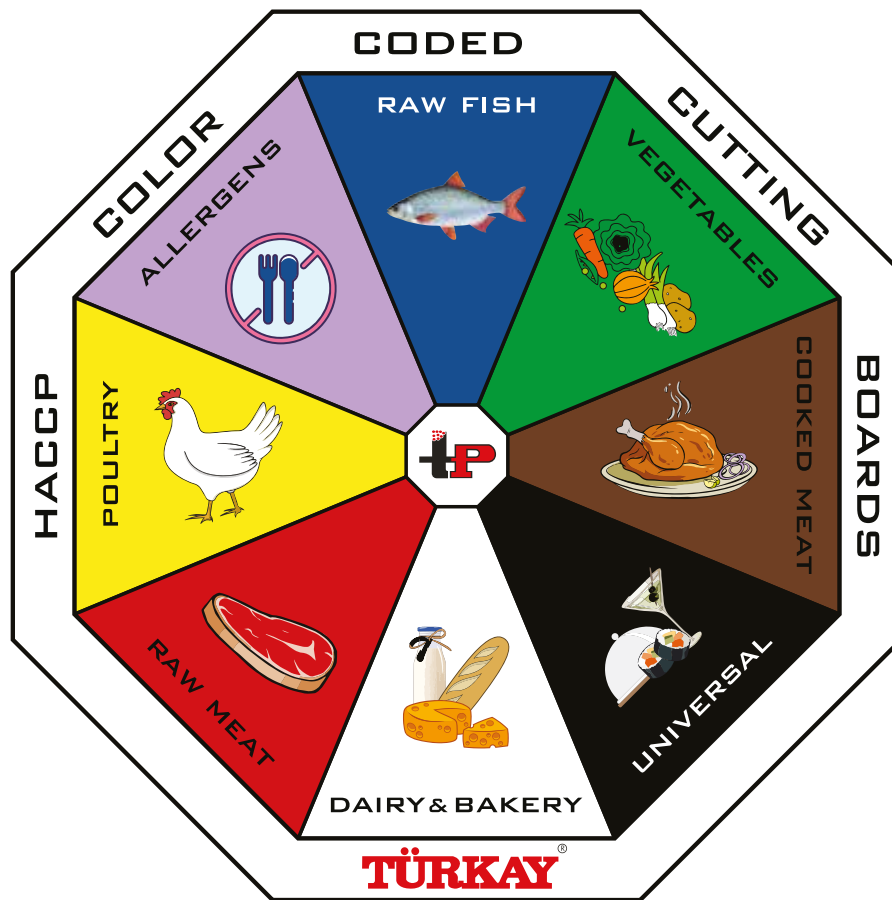


HACCP



TS EN ISO 14632





 **USE CORRECT COLOR CODED BOARDS
TO PREVENT CROSS-CONTAMINATION**

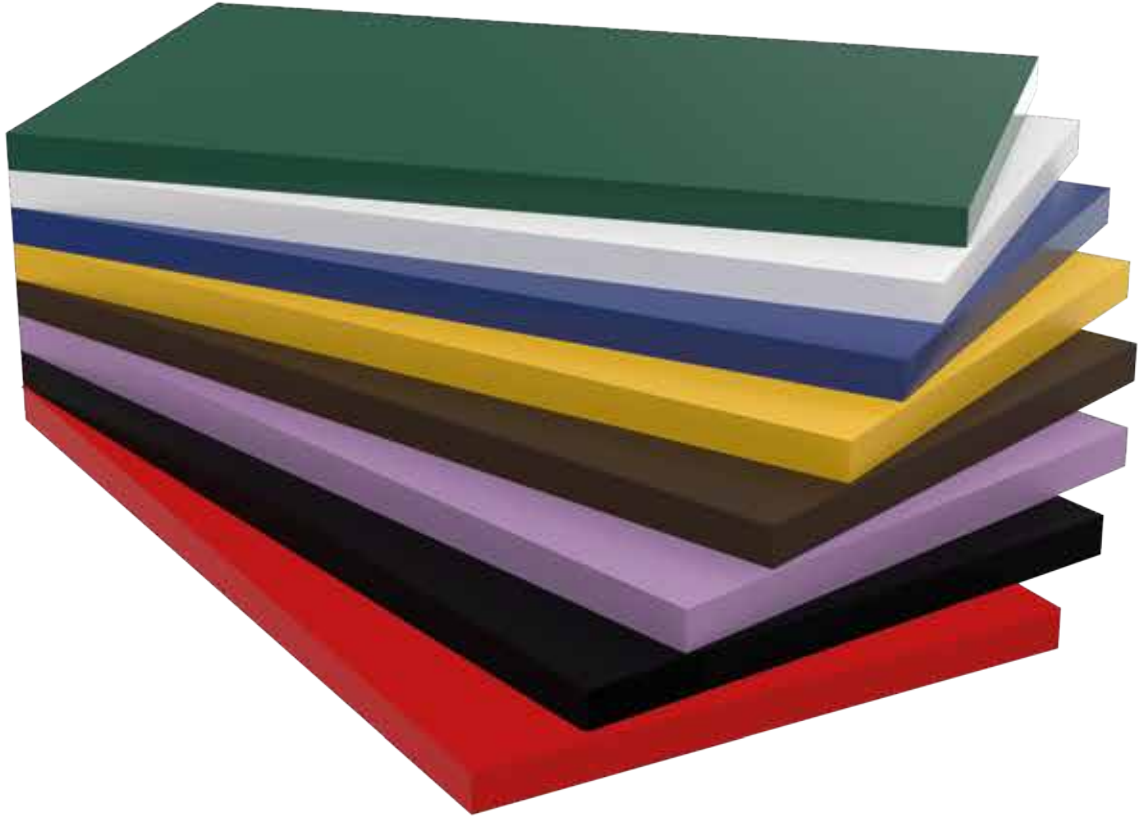
- ✓ Made from HDPE (high-density polyethylene)
- ✓ HACCP compliant
- ✓ ISO certified
- ✓ Suitable for use on both sides
- ✓ Custom sizes and shapes available upon request
- ✓ Available in 8 colors



POLYETHYLENE BOARDS AND ACCESSORIES

18-44

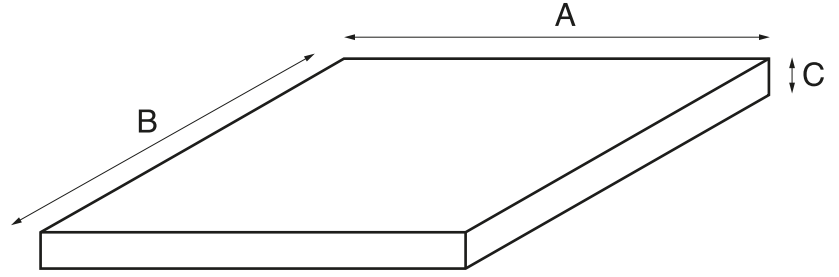
CUTTING BOARDS



Please specify the dimensions of your request.

We can produce lengths (A), widths (B), and thicknesses (C) in any dimensions.

Standard sizes are listed in the table below.



| Item Code | Length x Width (A x B) | Thickness (C) | Net Weight of Item | Pcs Per Box | Box Dimension |
|-----------|---------------------------|------------------|-----------------------|----------------|------------------|
| TP-5426 | 300X200 mm | 8 mm | 0,45 kg | 50 | 410X310X220 mm |
| TP-5297 | 300X200 mm | 10 mm | 0,60 kg | 40 | 410X310X220 mm |
| TP-4610 | 325X265 mm | 10 mm | 0,85 kg | 40 | 540X335X220 mm |
| TP-4627 | 400X250 mm | 10 mm | 1,00 kg | 40 | 510X410X220 mm |
| TP-4634 | 400X300 mm | 10 mm | 1,20 kg | 40 | 610X410X220 mm |
| TP-4641 | 400X250 mm | 12 mm | 1,20 kg | 34 | 510X410X220 mm |
| TP-4658 | 400X300 mm | 12 mm | 1,40 kg | 34 | 610X410X220 mm |
| TP-4665 | 500X300 mm | 12 mm | 1,75 kg | 17 | 510X310X220 mm |
| TP-4672 | 400X250 mm | 15 mm | 1,50 kg | 26 | 510X410X220 mm |
| TP-4689 | 400X300 mm | 15 mm | 1,80 kg | 26 | 610X410X220 mm |
| TP-4696 | 500X300 mm | 15 mm | 2,20 kg | 13 | 510X310X220 mm |
| TP-5372 | 300X200 mm | 20 mm | 1,15 kg | 40 | 610X410X220 mm |
| TP-4702 | 325X265 mm | 20 mm | 1,70 kg | 20 | 540X335X220 mm |
| TP-4719 | 400X250 mm | 20 mm | 1,95 kg | 20 | 510X410X220 mm |
| TP-4726 | 400X300 mm | 20 mm | 2,35 kg | 20 | 610X410X220 mm |
| TP-4733 | 500X300 mm | 20 mm | 2,95 kg | 10 | 510X310X220 mm |
| TP-4740 | 530X325 mm | 20 mm | 3,40 kg | 10 | 540X335X220 mm |
| TP-4757 | 600X400 mm | 20 mm | 4,70 kg | 10 | 610X410X220 mm |
| TP-4764 | 400X250 mm | 40 mm | 3,90 kg | 10 | 510X410X220 mm |
| TP-4771 | 400X300 mm | 40 mm | 4,70 kg | 10 | 610X410X220 mm |
| TP-4788 | 500X300 mm | 40 mm | 5,90 kg | 5 | 510X310X220 mm |
| TP-4795 | 600X400 mm | 40 mm | 9,40 kg | 5 | 610X410X220 mm |

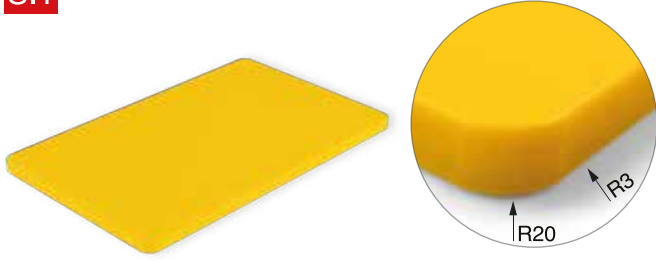
Available in 8 colors.

All cutting boards have straight corners and edges unless otherwise requested.

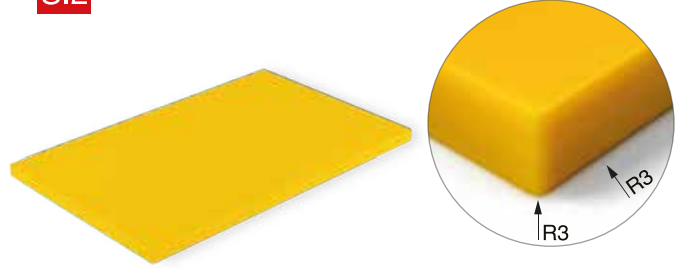
Standard-sized cutting boards come with Türkay hot stamp unless otherwise requested.

Cutting Boards Specifications

S.1



S.2



Rounded Corner and Edge

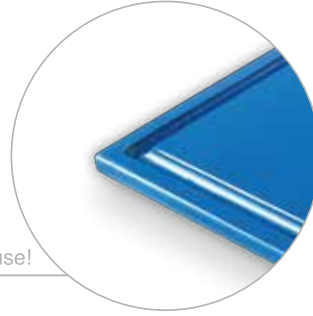
Straight Corner and Edge

Please specify your corner-edge preference for the cutting board.

S.3



one side with groove,
one side smooth
both sides are suitable to use!



With Groove

These boards feature a groove on one side, designed to catch juices and prevent spills over the edges. This helps keep your workspace cleaner and more hygienic.

S.4



With Groove and Juice Rim

Building upon the standard groove design, these boards also include a juice rim. This additional feature enhances juice collection and containment.

S.5



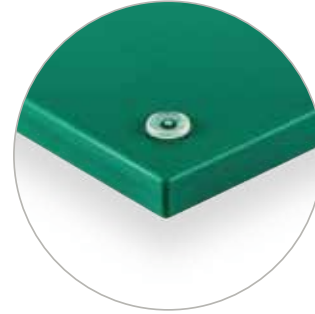
it comes with 2 PE stoppers
and 4 stainless steel screws



With PE Stoppers

These boards come with two PE stoppers, enhancing stability during use and providing a secure grip on countertops. This feature reduces the risk of accidents while slicing and is suitable for all countertops. It can be assembled or disassembled according to your request.

S.6



With Anti-slip Feet

The addition of anti-slip feet on one side ensures stability by preventing the board from slipping during use, enhances safety while cutting, and protects countertops from scratches.

S.7



one side with groove,
one side smooth
both sides are suitable to use!



Both sides with Anti-slip Feet

Offering the benefits of anti-slip feet on both sides, these cutting boards provide a non-slip surface regardless of which side is in use.

The standard product does not include a groove. Please specify if you require a groove on one side.

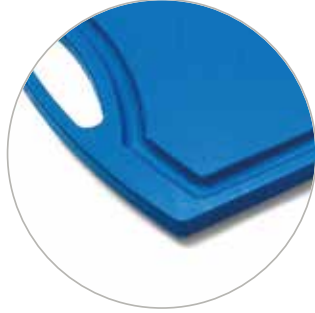
S.8



With Handle

Handles make it easier to carry the cutting board, especially when it's loaded with food or ingredients. It allows for greater stability, and convenient hanging storage.

S.9



With Handle and Groove

Building upon the standard handle design, these cutting boards also include a groove. This additional feature helps to catch juices, preventing spills over the edges of the board.

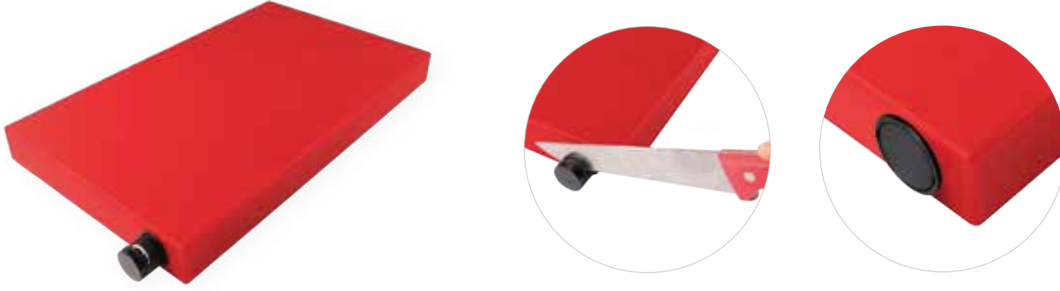
S.10



With Hook

It allows for easy hanging storage to save counter space, ensures better organization in the kitchen, and makes the board more accessible for quick use.

S.11



With Blade Sharpener (suitable for min. 50 mm thick boards)

Integrated with a blade sharpener, these boards allow for convenient knife maintenance, ensuring your blades stay sharp for precise cutting every time. By obtaining these cutting boards, you get two functions in one single product.

S.12



Cutting board with Gastronorm Pan (400X600X110 mm)

A cutting board top combined with a gastronorm pan is a perfect match, making the cutting and preparation process easier by allowing you to pour the chopped food directly into the gastronorm pan.

S.13



S.14



Please specify the distance between the sledges,
if you require them assembled.

With Sledge

- **Single-Side Sledge:** The sledge on one side functions as a stopper, ensuring a secure grip for enhanced stability.
- **Double-Side Sledges:** Featuring sledges on both sides, this design not only increases durability but also allows for easy sliding on deli counters, providing a more flexible and efficient workspace.

Please note that we offer special cuts, holes, and patterns for an extra fee; all boards are plain and straight-edged unless otherwise requested, with additional costs for any other types.

Cutting Boards Sets

Cutting Board Sets with Changeable Pads

This set includes a 500x300x20 mm cutting board with anti-slip feet and six 500x300x2 mm changeable pads in different colors. These changeable pads help minimize the risk of cross-contamination by allowing you to use the appropriate colored pad for each task.

Available in 2 options:



Easy to mount, click !



TP-5358

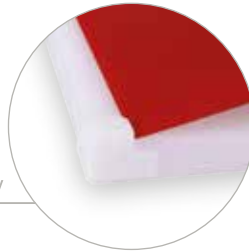


TP-5365

Changeable Pads in 6 colors for replacement



Fit into place (corners) easily



TP-5471



TP-5488

Changeable Pads in 6 colors for replacement

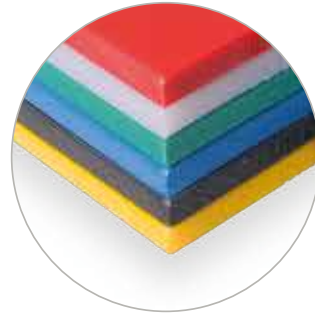
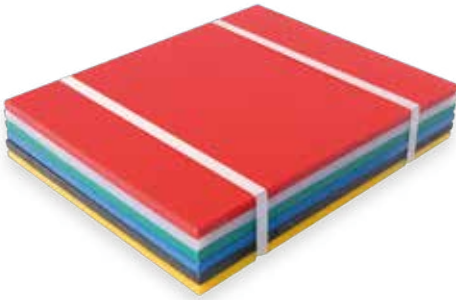
Cutting Board Sets of 6 Pieces



Flexible

TP-1275

The 6-piece set of 300x200x2 mm cutting boards can be customized in various colors or same color according to your preferences. These flexible mats are designed for convenient pouring of chopped ingredients.



TP-5648

A set of 320x265x10 mm cutting boards, available in six colors, bundled together.



TP-2371

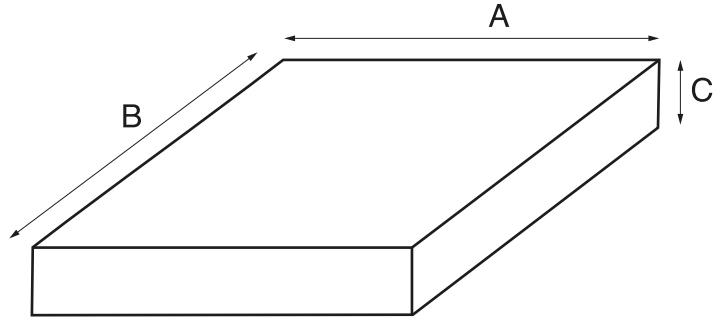
This cutting board set includes six HACCP color-coded boards, each measuring 370x230x10 mm and featuring a finger hole for easy removal. The boards are stored in a polyethylene case measuring 400x110x210 mm, ensuring convenient organization and accessibility.

BUTCHER BLOCKS



Please specify the dimensions of your request.
We can produce lengths (A), widths (B), and thicknesses (C) in any sizes.

Standard sizes are listed in the table below.



| Item Code | Length x Width (A x B) | Thickness (C) | Net Weight of Item ~ |
|-----------|------------------------|---------------|----------------------|
| TP-1077 | 500X500 mm | 50 mm | 12,25 kg |
| TP-1084 | 600X600 mm | 50 mm | 17,65 kg |
| TP-1091 | 700X700 mm | 50 mm | 24,00 kg |
| TP-1107 | 800X800 mm | 50 mm | 31,35 kg |
| TP-1114 | 500X500 mm | 60 mm | 14,70 kg |
| TP-1121 | 600X600 mm | 60 mm | 21,15 kg |
| TP-1138 | 700X700 mm | 60 mm | 28,80 kg |
| TP-1145 | 800X800 mm | 60 mm | 37,60 kg |
| TP-1152 | 500X500 mm | 80 mm | 19,60 kg |
| TP-1169 | 600X600 mm | 80 mm | 28,20 kg |
| TP-1176 | 700X700 mm | 80 mm | 38,40 kg |
| TP-1183 | 800X800 mm | 80 mm | 50,15 kg |
| TP-1237 | 500X500 mm | 100 mm | 24,50 kg |
| TP-1244 | 600X600 mm | 100 mm | 35,30 kg |
| TP-1251 | 700X700 mm | 100 mm | 48,00 kg |
| TP-1268 | 800X800 mm | 100 mm | 62,70 kg |

Available in 8 colors.



All cutting boards have straight corners and edges.

Boards come with Türkay hot stamp unless otherwise requested.

Item codes listed in the table refer only to the boards and do not include legs.

Butcher Blocks Specifications



Standard

S.15



With Back-side Splashback

S.16



With 3-sided Splashback

S.17



With Back and Left-side Splashback

S.18



With Back and Right-side Splashback

With Splashback

S.19



With Knife Holder

Please specify the desired side for the knife holder if you wish to include this feature.

S.20



With Back-side Splashback
and Knife Holder

S.21



With 3-sided Splashback
and Knife Holder

S.22



With Back & Left-side Splashback
and Knife Holder

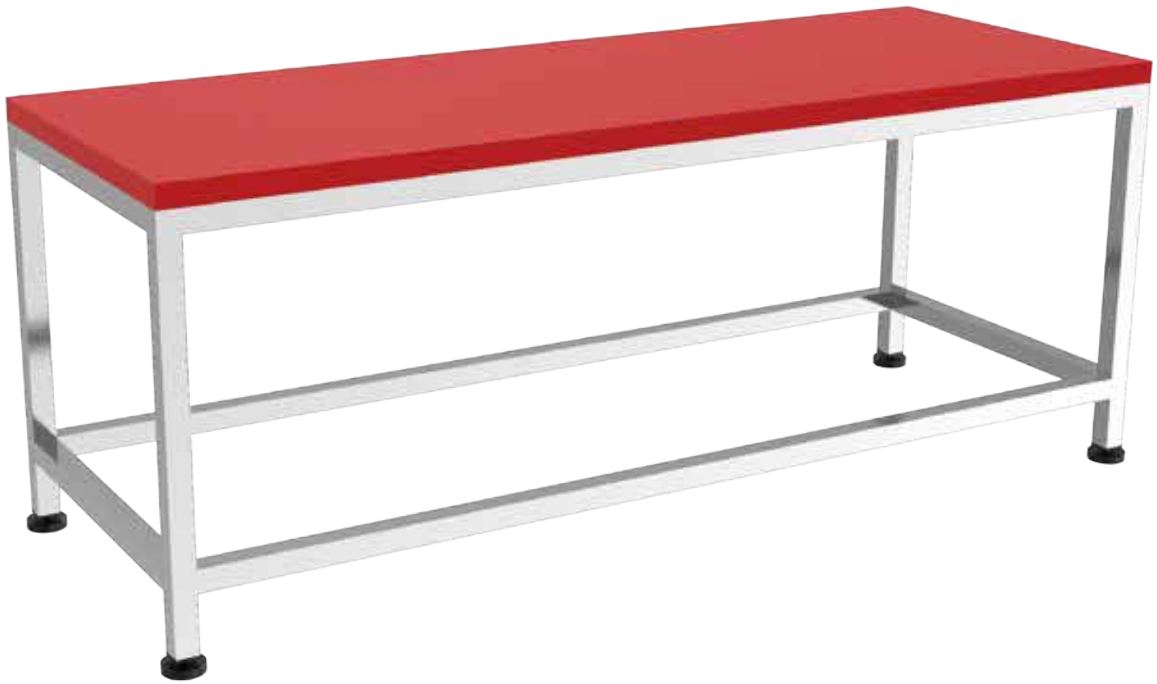
S.23



With Back & Right-side Splashback
and Knife Holder

With Splashback and Knife Holder

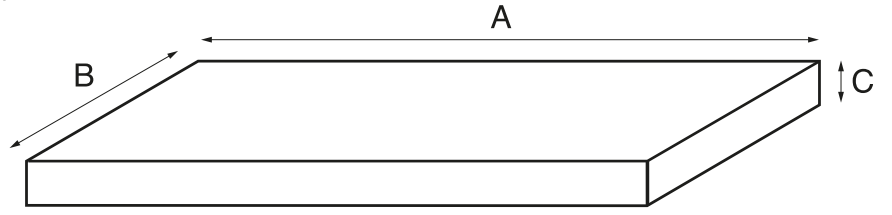
COUNTERTOPS



Please specify the dimensions of your request.

We can produce lengths (A), widths (B), and thicknesses (C) in any dimensions.

Standard sizes are listed in the table below.



| Item Code | Length x Width (A x B) | Thickness (C) | Net Weight of Item ~ |
|-----------|---------------------------|------------------|-------------------------|
| TP-5518 | 1000X300 mm | 40 mm | 11,75 kg |
| TP-5525 | 1200X300 mm | 40 mm | 14,10 kg |
| TP-5532 | 1400X300 mm | 40 mm | 16,45 kg |
| TP-5549 | 1500X300 mm | 40 mm | 17,50 kg |
| TP-5556 | 1600X300 mm | 40 mm | 18,80 kg |
| TP-5563 | 1800X300 mm | 40 mm | 21,20 kg |
| TP-5570 | 1900X300 mm | 40 mm | 22,35 kg |
| TP-5587 | 2000X300 mm | 40 mm | 23,50 kg |
| TP-1374 | 1000X600 mm | 40 mm | 23,50 kg |
| TP-1381 | 1200X600 mm | 40 mm | 28,20 kg |
| TP-1398 | 1400X600 mm | 40 mm | 32,90 kg |
| TP-1404 | 1500X600 mm | 40 mm | 35,30 kg |
| TP-1411 | 1600X600 mm | 40 mm | 37,60 kg |
| TP-1428 | 1800X600 mm | 40 mm | 42,35 kg |
| TP-1435 | 1900X600 mm | 40 mm | 44,70 kg |
| TP-1442 | 2000X600 mm | 40 mm | 47,00 kg |
| TP-1459 | 1000X700 mm | 40 mm | 27,45 kg |
| TP-1466 | 1200X700 mm | 40 mm | 32,90 kg |
| TP-2067 | 1400X700 mm | 40 mm | 38,40 kg |
| TP-2210 | 1500X700 mm | 40 mm | 41,15 kg |
| TP-2227 | 1600X700 mm | 40 mm | 44,00 kg |
| TP-2234 | 1800X700 mm | 40 mm | 49,50 kg |
| TP-2302 | 1900X700 mm | 40 mm | 52,15 kg |
| TP-5167 | 2000X700 mm | 40 mm | 54,90 kg |

The most commonly used countertop thickness is 40 mm. However, we also offer thicknesses of 50 mm, 60 mm, 80 mm, and 100 mm or more upon request. Please contact us for more details and to discuss your specific needs.

Available in 8 colors.

Boards come with Turkey hot stamp unless otherwise requested.

Item codes listed in the table refer only to the boards and do not include legs.

Countertops Specifications



Standard

S.15



With Back-side Splashback

S.16



With 3-sided Splashback

S.17



With Back and Left-side Splashback

S.18



With Back and Right-side Splashback

With Splashback

S.19



With Knife Holder

Please specify the desired side for the knife holder if you wish to include this feature.

S.20



With Back-side Splashback
and Knife Holder

S.21



With 3-sided Splashback
and Knife Holder

S.22



With Back & Left-side Splashback
and Knife Holder

S.23



With Back & Right-side Splashback
and Knife Holder

With Splashback and Knife Holder

S.24



It comes disassembled
with 4 PE stoppers and 8 SS screws.

With PE Stoppers

- Polyethylene stoppers on the edges allow you to use any worktable with a polyethylene top. The stoppers enhance stability during cutting and provide a secure grip.
- It is suitable for all worktables and can be custom-made to your specifications—just share your worktable dimensions with us! Once you're done, you can easily lift the board and continue using your worktable as needed.

S.25



With Sink, Tap Hole and Outgoing Channel

This specification must be ordered along with the S.16 feature.

S.26



With Stretch Film Cutting Apparatus

This specification must be ordered along with the S.15 feature.

S.27



With Garbage Hole

S.28



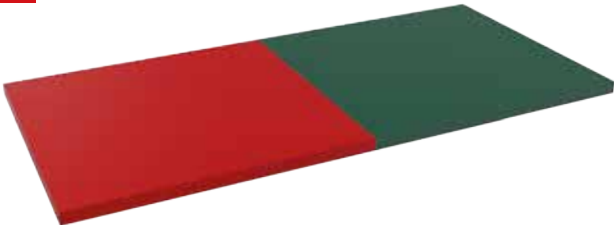
With Faucet

S.29



With Sink

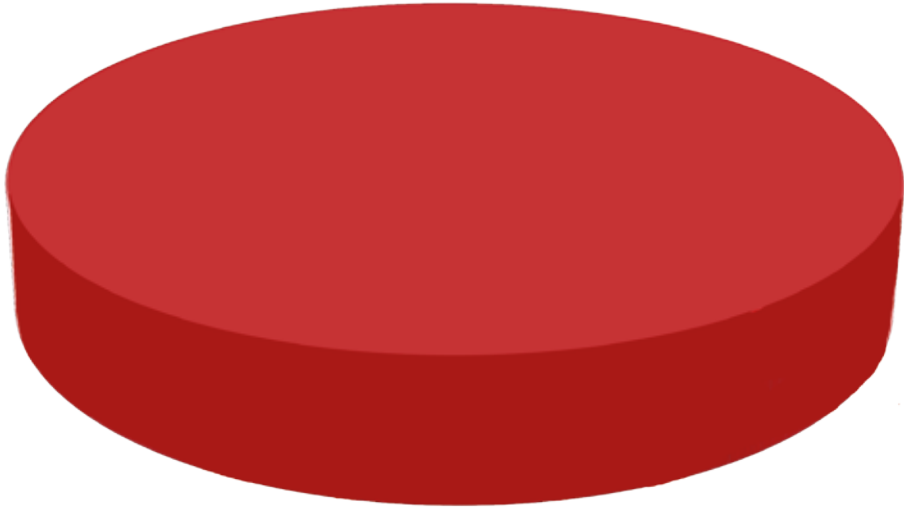
S.30



With Welding

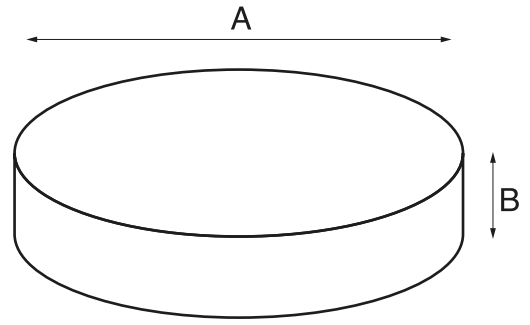
- Different colors can be welded together. If you're interested, contact us.
- We guarantee a seamless, one-piece board produced with advanced welding technology!

ROUND BUTCHER BLOCKS



Please specify the dimensions of your request.
We can produce diameter (A) and thickness (B) in any sizes.

Standard sizes are listed in the table below.



| Item Code | Diameter (A) | Thickness (B) | Net Weight of Item ~ |
|-----------|--------------|---------------|----------------------|
| TP-1039 | Ø 500 mm | 80 mm | 15,5 kg |
| TP-1282 | Ø 600 mm | 80 mm | 22,5 kg |
| TP-1299 | Ø 700 mm | 80 mm | 30,0 kg |
| TP-1329 | Ø 500 mm | 100 mm | 19,5 kg |
| TP-1350 | Ø 600 mm | 100 mm | 28,0 kg |
| TP-1367 | Ø 700 mm | 100 mm | 38,0 kg |

Available in 8 colors.

Butcher blocks come with *Türkay* hot stamp unless otherwise requested.

The standard product does not include a knife holder. Please specify if you require.

S.19



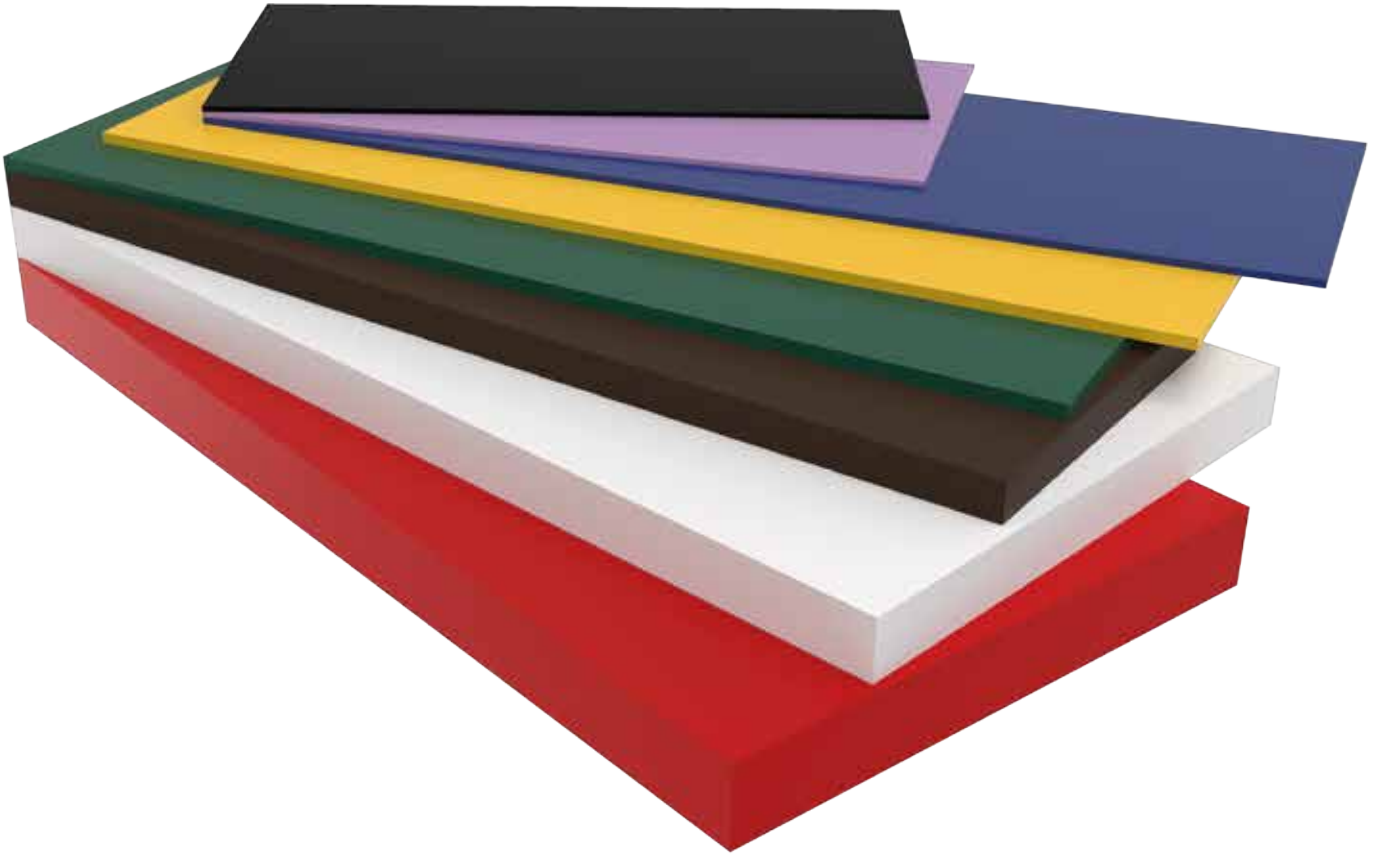
With Knife Holder

S.31



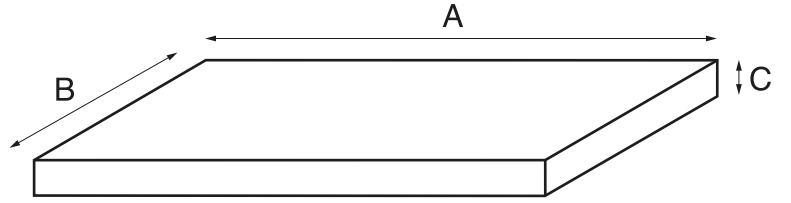
With Knife Holder on both sides

SHEETS



Please specify the dimensions of your request.

We can produce lengths (A), widths (B), and thicknesses (C) in any dimensions listed in the table below.



We offer the option to purchase large-sized sheets from us and have them cut to your specific requirements.

| Item Code | Length x Width (A x B) | Thickness (C) |
|-----------|------------------------|---------------|
| TP-4009 | 3000X1500 mm | max. 25 mm |
| TP-4832 | 3000X1000 mm | max. 200 mm |
| TP-4948 | 2000X1000 mm | max. 200 mm |

Available in 8 colors.



Item codes listed in the table refer to the corresponding dimensions. Please specify the code along with the thickness for the dimensions you require.

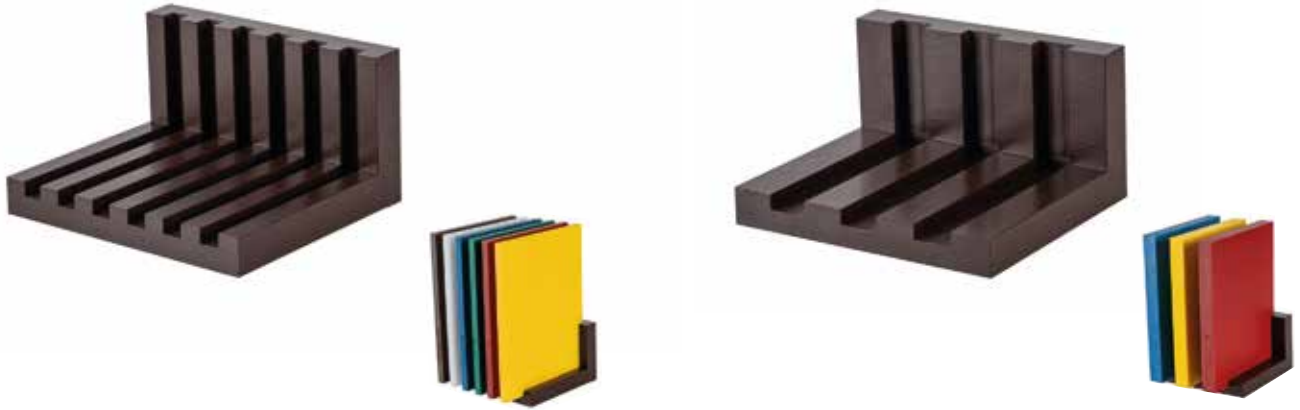
BOARD ACCESSORIES

Storage Racks for Cutting Boards

With dimensions designed to accommodate cutting boards of various sizes, our racks allow for saving counter space while keeping your boards organized and dry. It allows you to quickly identify which board to grab and helps keep your color-coded products separate to prevent cross-contamination.

Choose the best one for you from our 5 different racks, each designed for a specific purpose:

Standard Storage Rack



| Item Code | Description | Dimensions | Net Weight | MOQ |
|-----------|--------------------------------|--------------------------|------------|-----|
| TP-1893 | up to 20 mm boards (for 6 pcs) | 260 mm X 300 mm X 160 mm | 3,65 kg | 10 |
| TP-4054 | up to 40 mm boards (for 3 pcs) | 260 mm X 300 mm X 160 mm | 3,70 kg | 10 |

Slanted Storage Rack



| Item Code | Description | Dimensions | Net Weight | MOQ |
|-----------|--------------------------------|--------------------------|------------|-----|
| TP-1909 | up to 20 mm boards (for 6 pcs) | 370 mm X 400 mm X 180 mm | 2,15 kg | 10 |
| TP-4061 | up to 40 mm boards (for 6 pcs) | 370 mm X 525 mm X 180 mm | 2,50 kg | 10 |

Metal Storage Rack



| Item Code | Description | Dimensions | Net Weight | MOQ |
|-----------|--------------------------------|--------------------------|------------|-----|
| TP-5006 | up to 10 mm boards (for 6 pcs) | 100 mm X 220 mm X 120 mm | 0,27 kg | 10 |
| TP-5013 | up to 20 mm boards (for 6 pcs) | 155 mm X 235 mm X 115 mm | 0,29 kg | 10 |
| TP-5020 | up to 40 mm boards (for 6 pcs) | 275 mm X 280 mm X 115 mm | 0,33 kg | 10 |

Wall Mounted Storage Rack

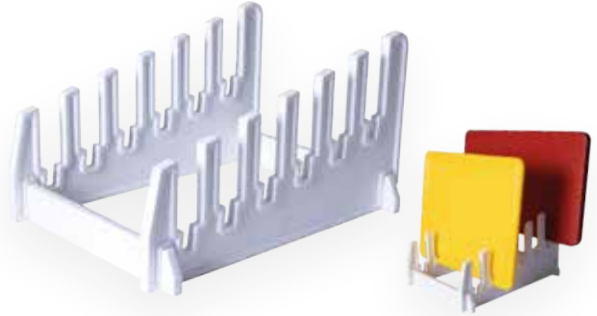
• The wall-mounted storage rack ensures your cutting boards remain clean, organized, and accessible. Designed for wall installation, it saves space and can be positioned in any desired location for maximum convenience.



| Item Code | Description | Dimensions | Net Weight | MOQ |
|-----------|--------------------------------|--------------------------|------------|-----|
| TP-5303 | up to 20 mm boards (for 6 pcs) | 370 mm X 900 mm X 100 mm | 3,50 kg | 10 |
| TP-5310 | up to 40 mm boards (for 6 pcs) | 370 mm X 900 mm X 100 mm | 3,35 kg | 10 |

Slanted Storage Rack

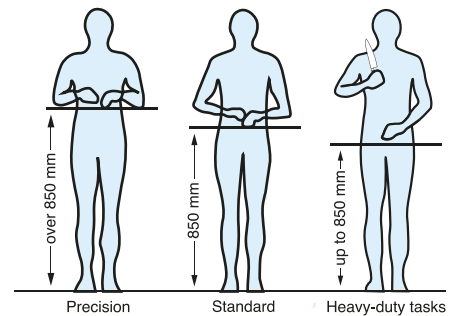
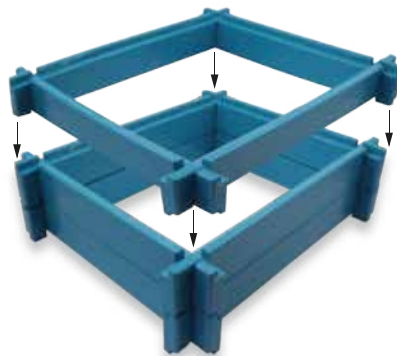
- It features a unique design that accommodates from 8 mm to 25 mm cutting boards, providing exceptional flexibility and eliminating the need for separate racks.
- With this rack, you get two functions in one product, making it a cost-effective and space-saving solution.
- It ensures a stable, secure hold for various board sizes with 6 slots.
- Lightweight



| Item Code | Description | Dimensions | Net Weight | MOQ |
|-----------|----------------------------|--------------------------|------------|-----|
| TP-4825 | up to 25 mm boards (black) | 310 mm X 230 mm X 170 mm | 0,50 kg | 10 |
| TP-5495 | up to 25 mm boards (white) | 310 mm X 230 mm X 170 mm | 0,50 kg | 10 |

Detachable Frame for Cutting Board Height Increase

- This stackable frame is designed to elevate your cutting boards, providing increased height for enhanced functionality and user comfort.
- Please note, the cutting board is not included—this item is specifically for height enhancement, offering a practical solution for professional kitchens seeking ergonomic efficiency.



| Item Code | Description | Dimensions | Net Weight | MOQ |
|-----------|-----------------------------------|-------------------------|------------|-----|
| TP-4504 | suitable for 325x265x20 mm boards | 390 mm X 330 mm X 60 mm | 1,30 kg | 10 |
| TP-4511 | suitable for 530x325x20 mm boards | 595 mm X 390 mm X 60 mm | 1,75 kg | 10 |
| TP-4528 | suitable for 600x400x20 mm boards | 665 mm X 465 mm X 60 mm | 2,00 kg | 10 |

Board Cleaning Scraper

- It is essential for maintaining hygiene and extending the lifespan of cutting boards.
- It removes (shaves off) food particles, grease, and residues, preventing bacterial buildup and contamination.
- Regular use ensures a smooth surface, preventing deep cuts and grooves, thus prolonging the board's lifespan.



2-sided Scraper features two sharp edges, allowing efficient use of both sides. When one side becomes dull, simply switch to the other for continued effectiveness.



4-sided Scraper features four sharp edges, enabling extended use by rotating through each side, enhancing its durability and prolonging its lifespan.

Spare parts allow you use the scraper countless times by simply changing the blades when they become dull

1 pack contains 10 pieces



| Item Code | Description | Dimensions | Net Weight | MOQ |
|-----------|---|-----------------------|------------|-------|
| TP-1848 | 2-sided Scraper | 75 mm X 75 mm X 95 mm | 0,43 kg | 10 |
| TP-5082 | 4-sided Scraper | 75 mm X 75 mm X 95 mm | 0,45 kg | 10 |
| TP-1855 | Spare part for 2-sided Scraper (10 pcs) | | 0,15 kg | 1 box |
| TP-5099 | Spare part for 4-sided Scraper (10 pcs) | | 0,40 kg | 1 box |

Cleaning Brush

- It easily reaches into cuts and grooves to remove food particles and prevents bacteria spread.
- Designed to clean effectively without damaging your cutting boards, this brush ensures a thorough and safe clean every time.



Cleaning Solution

- Our specialized solution is designed to sanitize and clean cutting boards effectively.
- It is formulated to eliminate bacteria and food residues, without damaging the cutting board. Ensures a hygienic food preparation area.



| Item Code | Description | Dimensions | Net Weight | MOQ |
|-----------|------------------------|------------------------|------------|-----|
| TP-1862 | Cleaning Brush (1 pcs) | 45 mm X 125 mm X 75 mm | 0,10 kg | 10 |
| TP-1879 | Cleaning Solution | 85 mm X 225 mm | 1,00 kg | 10 |

Anti Slip Mat For Cutting Boards

- Keep your cutting boards stable and stationary with this anti-slip cutting board mat.
- Designed to be used under a cutting board, it prevents slipping during food prep tasks, enhancing kitchen safety. Simply slide it under any sized cutting board on a flat surface for a secure grip.
- Its non-absorbent design prevents soaking up bacteria-laden juices, promoting sanitary conditions. Lightweight and compact, it features a hanging-hole design for easy storage and transport.



| Item Code | Description | Dimensions | Net Weight | MOQ |
|-----------|---------------|------------------------|------------|-----|
| TP-5501 | Anti Slip Mat | 350 mm X 250 mm X 7 mm | 0,10 kg | 10 |

WORKTABLES WITH POLYETHYLENE LEGS

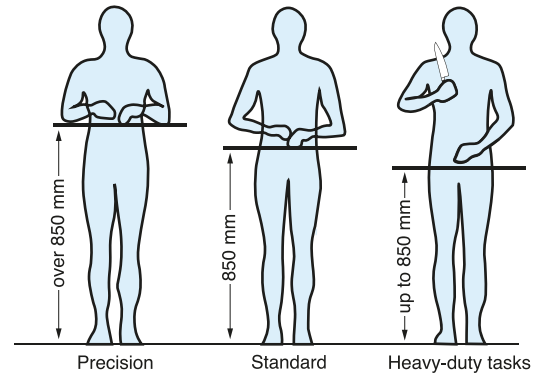
46-51

Enhancing Performance and Durability: The Benefits of using Worktables with Polyethylene Legs

- **Food safe:** The non-porous and smooth surface of HDPE resists bacteria and contaminants, ensuring compliance with health regulations and enhancing food safety.
- **Customizable sizing:** Worktables are available in requested sizes, allowing for efficient use of all available workspace and customization to fit specific areas.
- **Easy to clean:** HDPE material does not stain and can be thoroughly washed, making it easy to maintain cleanliness and hygiene in the work environment.
- **Chemical inertness:** The worktables are resistant to impact, scratches, and chemicals, ensuring longevity and robustness in various working conditions.
- **Stability:** The robust HDPE legs provide superior stability, minimizing sounds and preventing movement while working.
- **Versatile use:** Ideal for restaurants, catering services, and food processing plants, these worktables enhance kitchen efficiency and hygiene for a safe and reliable food preparation workspace. These benefits make Polyethylene Worktables a practical choice for industrial kitchens and food-related businesses.

Leg Details

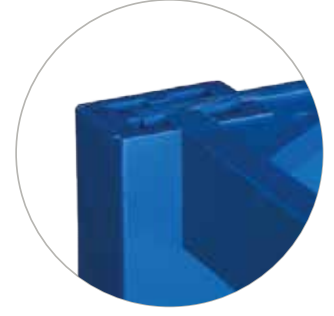
- Polyethylene worktables are designed with standard legs, and the total height, including the board on top, is 850 mm. However, we provide flexibility in leg height to accommodate various needs.
- Shorter legs can be ordered for heavy-duty tasks, or taller legs for precise cutting operations.
- The worktables can be shipped either assembled or disassembled, according to your preference.





TP-4801

It is designed to have the cutting board placed on the legs and secured with screws from underneath.



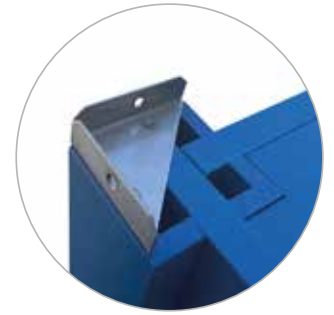
TP-4818

It is designed to have the cutting board placed on the legs and secured with screws from underneath.



TP-4849

It is designed to have the cutting board placed inside the legs, allowing the use of both sides.



TP-4856

It is designed to have the cutting board placed inside the legs, allowing the use of both sides, and secured with screws from the sides.



TP-4863

It is designed to have the cutting board placed on the legs and secured with screws from underneath.

Standard Worktable Models



Standard

Model 1



With Back-side Splashback

Model 2



With Back and Left-side Splashback

Model 3



With Back and Right-side Splashback

Model 4



With 3-sided Splashback

Model 5



With 3-sided Splashback,
Knife Holder and Bottom Shelf

Model 6

Specifications of Worktables



Various Types of Worktables



Model 7



Model 8



Model 9



Model 10



Model 11



Model 12



Model 13



Model 14



Model 15



Model 16



Model 17



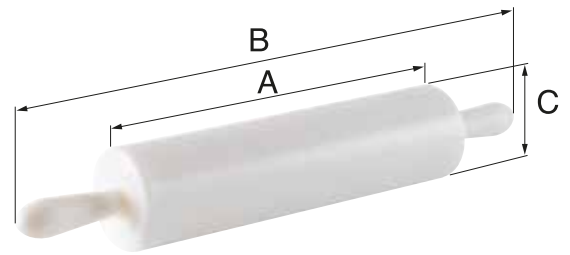
Model 18

SERVICE AND PREPARATION EQUIPMENT

54-65

Rolling Pin With Handles

- The rotating mechanism of the rolling pin reduces the effort required to roll out pastries and dough.
- You simply move the rolling pin back and forth, and the rotation mechanism helps distribute the pressure evenly. This makes it easy to achieve the desired thickness.



| Item Code | Description | Body Length (A) | Total Length (B) | Diameter (C) | Net Weight | MOQ |
|-----------|-------------|-----------------|------------------|--------------|------------|-----|
| TP-1572 | Oval | 250 mm | 450 mm | Ø 75 mm | 0.86 kg | 10 |
| TP-1589 | Small | 250 mm | 450 mm | Ø 75 mm | 0.90 kg | 10 |
| TP-1596 | Striped | 300 mm | 500 mm | Ø 75 mm | 0.86 kg | 10 |
| TP-1602 | Medium | 330 mm | 530 mm | Ø 75 mm | 1.10 kg | 10 |
| TP-1619 | Large | 370 mm | 570 mm | Ø 95 mm | 1.90 kg | 10 |
| TP-1626 | Ravioli | 300 mm | 500 mm | Ø 80 mm | 0,92 kg | 10 |



Rolling Pin Storage Rack

- Specially designed to store rolling pins, this rack features six slots, allowing you to display and organize various types of rolling pins.
- It can be conveniently placed on countertops, shelves, or inside cabinets.



| Item Code | Dimensions | Net Weight | MOQ |
|-----------|--------------------------|------------|-----|
| TP-2357 | 660 mm X 210 mm X 125 mm | 2,65 kg | 6 |



Mortar and Pestle

- A versatile kitchen tool used for grinding and mixing ingredients.
- Handy for crushing herbs, grinding spices and nuts, mashing soft vegetables etc.
- Non-sticky surface and easy to clean.

| Item Code | Description | Dimensions | Net Weight | MOQ |
|-----------|-------------|------------|------------|-----|
| TP-1640 | Small | Ø105x205 | 0,33 kg | 10 |
| TP-1664 | Large | Ø120x270 | 0,65 kg | 10 |

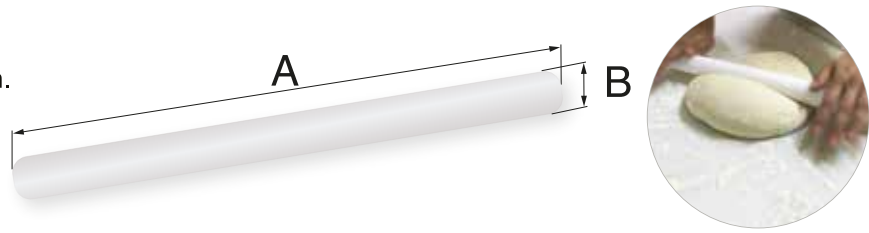
54

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TP TÜRKAY
plastik

Rolling Pin

- Essential tool in the kitchen, primarily used for flattening and shaping dough.
- Non-sticky smooth surface.
- Easy to use and clean.

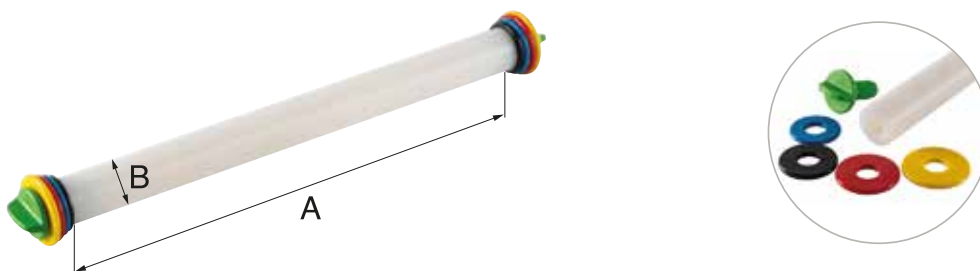


| Item Code | Length (A) | Diameter (B) | Net Weight | MOQ |
|-----------|------------|--------------|------------|-----|
| TP-1671 | 1000 mm | Ø25 mm | 0.49 kg | 10 |
| TP-4474 | 500 mm | Ø25 mm | 0.23 kg | 10 |
| TP-4016 | 330 mm | Ø25 mm | 0.16 kg | 10 |
| TP-4023 | 250 mm | Ø25 mm | 0.12 kg | 10 |
| TP-1688 | 1000 mm | Ø35 mm | 0.97 kg | 10 |
| TP-4603 | 500 mm | Ø35 mm | 0.46 kg | 10 |
| TP-4030 | 330 mm | Ø35 mm | 0.31 kg | 10 |
| TP-4047 | 250 mm | Ø35 mm | 0.22 kg | 10 |
| TP-5129 | 1000 mm | Ø50 mm | 0.98 kg | 10 |
| TP-5136 | 500 mm | Ø50 mm | 0.46kg | 10 |
| TP-5143 | 330 mm | Ø50 mm | 0.32 kg | 10 |
| TP-5150 | 250 mm | Ø50 mm | 0.24 kg | 10 |



Adjustable Rolling Pin

- Various-sized rings enable the rolling pin to elevate to different levels, ensuring you achieve the desired thickness effortlessly.



| Item Code | Description | Length (A) | Diameter (B) | Net Weight | MOQ |
|-----------|-------------|------------|--------------|------------|-----|
| TP-2272 | Small | 300 mm | Ø60 mm | 0,44 kg | 4 |
| TP-2296 | Large | 450 mm | Ø60 mm | 0,63 kg | 4 |



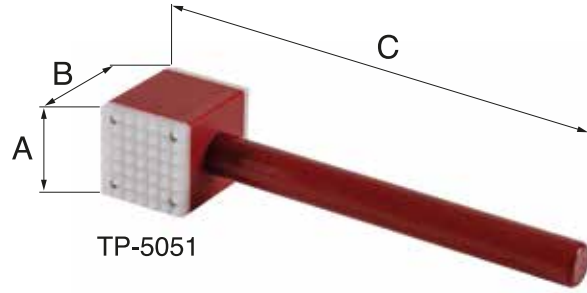
Meat Tenderizer Mallet

- The main reason to use meat tenderizer is to even out and break down the tough cuts and sections of meat. It helps to soften the fibers, making the meat more palatable and easier to chew.
- Tenderizing spare part is changeable; it can be replaced after long-term usage. Screws are stainless steel.



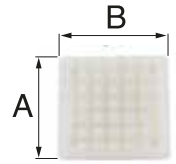
TP-1794

Both sides with spikes



TP-5051

Both sides with spikes



TP-5204



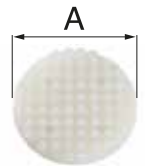
TP-5068

One-side is flat,
other side is spiked



TP-5075

One-side is flat,
other side is spiked



TP-5211

| Item Code | Descriptions | Dimensions (A x B x C) | Net Weight | MOQ |
|-----------|----------------------------------|--------------------------|------------|-----|
| TP-1794 | Square Meat Tenderizer - Natural | 70 mm X 100 mm X 350 mm | 0.62 kg | 10 |
| TP-5051 | Square Meat Tenderizer - Red | 70 mm X 100 mm X 350 mm | 0.62 kg | 10 |
| TP-5068 | Round Meat Tenderizer - Natural | Ø95 mm X 125 mm X 350 mm | 0.83 kg | 10 |
| TP-5075 | Round Meat Tenderizer - Red | Ø95 mm X 125 mm X 350 mm | 0.83 kg | 10 |
| TP-5204 | Square Spare part | 70 mm X 70 mm X 15 mm | 0.30 kg | 10 |
| TP-5211 | Round Spare part | Ø95 mm X 15 mm | 0.50 kg | 10 |



Mallet for Salt-Baked Fish

- A special mallet used for fish baked under salt; it enables you to crush salt crust.



| Item Code | Dimensions | Net Weight | MOQ |
|-----------|-------------------------|------------|-----|
| TP-2418 | 60 mm X 140 mm X 350 mm | 0.46 kg | 4 |



Schnitzel Mallet

- Perfect for schnitzel and squid, this mallet features an ergonomic design and flat surfaces for optimal tenderizing.

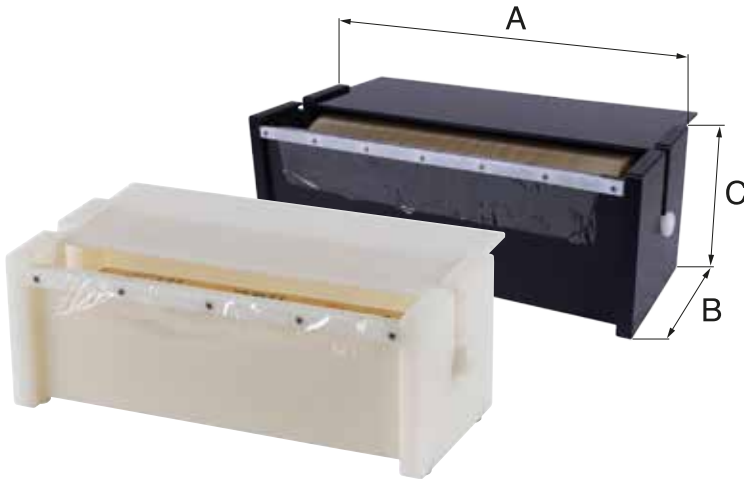


| Item Code | Dimensions | Net Weight | MOQ |
|-----------|-------------------------|------------|-----|
| TP-5112 | 350 mm X 100 mm X 20 mm | 0.50 kg | 6 |



Stretch Film Cutting Equipment

- Cut&Wrap your cling films.
- Since high-density polyethylene material provides both weight and stability, it is perfect for industrial kitchens.
- It remains stable during pulling, allowing you to cut the stretch film in one motion and wrap your foods easily.
- The protective lid effectively covers your stretch film, shielding it from external factors like bacteria and dust, ensuring its hygiene.



TP-5174

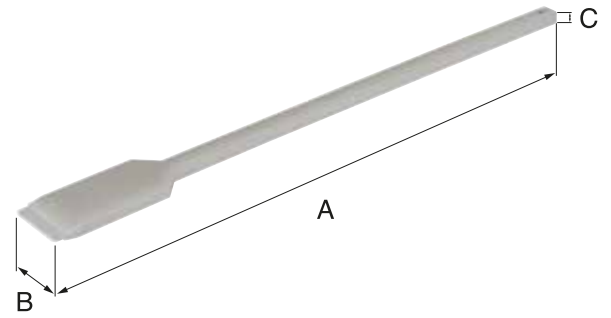
| Item Code | Description | Dimensions (A x B x C) | Net Weight | MOQ |
|-----------|--------------------|--------------------------|------------|-----|
| TP-1817 | Small (Natural) | 380 mm X 160 mm X 145 mm | 2.40 kg | 4 |
| TP-1824 | Medium (Natural) | 545 mm X 160 mm X 145 mm | 3.15 kg | 4 |
| TP-1831 | Large (Natural) | 545 mm X 210 mm X 205 mm | 5.00 kg | 4 |
| TP-5600 | Small (Black) | 380 mm X 160 mm X 145 mm | 2.40 kg | 4 |
| TP-5617 | Medium (Black) | 545 mm X 160 mm X 145 mm | 3.15 kg | 4 |
| TP-5624 | Large (Black) | 545 mm X 210 mm X 205 mm | 5.00 kg | 4 |
| TP-5174 | Spare cutting edge | 500 mm X 18 mm X 10 mm | 0.40 kg | 10 |



Long-Handled Spatula

- Paddle spoon for cooking in various sizes.
- Handy for mixing and stirring even in large pots.
- Heat-resistant tip enables the product to be used at high temperatures up to 260 degrees Celsius.

Don't forget to remove the spatula from the hot pot after using; short-term contact is advised for long-lasting usage.



| Item Code | Description | Length (A) | Width (B) | Thickness (C) | Net Weight | MOQ |
|-----------|-------------|------------|-----------|---------------|------------|-----|
| TP-1695 | NO 1 | 325 mm | 40 mm | 25 mm | 0.25 kg | 10 |
| TP-1701 | NO 2 | 375 mm | 50 mm | 25 mm | 0.30 kg | 10 |
| TP-1718 | NO 3 | 475 mm | 60 mm | 25 mm | 0.40 kg | 10 |
| TP-1725 | NO 4 | 575 mm | 70 mm | 25 mm | 0.50 kg | 10 |
| TP-1732 | NO 5 | 675 mm | 80 mm | 30 mm | 0.75 kg | 10 |
| TP-1749 | NO 6 | 775 mm | 90 mm | 30 mm | 1.10 kg | 10 |
| TP-1756 | NO 7 | 1025 mm | 100 mm | 30 mm | 1.45 kg | 10 |
| TP-1763 | NO 8 | 1225 mm | 110 mm | 30 mm | 1.75 kg | 10 |



Bread Cutting Board with Drawer

- A cutting board top designed for slicing bread; combined with removable drawer.
- Removable drawer catches crumbs directly which allows you to clean easily.



| Item Code | Length | Width | Height | Net Weight | MOQ |
|-----------|--------|--------|--------|------------|-----|
| TP-1558 | 520 mm | 345 mm | 90 mm | 7.05 kg | 4 |



Fish Scale Scraper

- It easily removes stubborn scales around fish.
- Handle is designed with the ergonomic shape to make the cleaning process more comfortable and effortless.



| Item Code | Descriptions | Dimensions | Net Weight | MOQ |
|-----------|---------------------|------------------------|------------|-------|
| TP-2074 | Fish Scale Scraper | 200 mm X 70 mm X 25 mm | 0.21 kg | 10 |
| TP-1855 | Spare Part (10 pcs) | | 0.15 kg | 1 box |



Knife Holder for Sterilization

- An essential tool in the food industry for hygienic purposes.
- Its chemical resistance feature comes from HDPE material which allows it to be used with sanitizing chemicals. It keeps your knives clean and sterilized while in storage.

Wall-mount apparatus is included in the box.



| Item Code | Description | Dimensions | Net Weight | MOQ |
|-----------|-------------|-------------------------|------------|-----|
| TP-1916 | Set | GN 1/3 H200 | 2.00 kg | 4 |
| TP-5181 | Set | GN 1/4 H200 | 1.70 kg | 4 |
| TP-4153 | Only Top | 300 mm X 150 mm X 20 mm | 0.65 kg | 10 |
| TP-3071 | Only Top | 240 mm X 135 mm X 20 mm | 0.45 kg | 10 |



Knife Storage Block

- This knife holder not only provides storage but also protects the blades of knives, keeping your working area free from sharp and dangerous objects.
- It is a useful tool for maintaining a clean and organized kitchen.
- It features a slanted design for easy access.



| Item Code | Description | Dimensions | Net Weight | MOQ |
|-----------|-----------------|--------------------------|------------|-----|
| TP-1923 | Small (Natural) | 160 mm X 220 mm X 80 mm | 2.35 kg | 4 |
| TP-1930 | Large (Red) | 170 mm X 265 mm X 120 mm | 4.40 kg | 4 |



Knife Storage Rack

- In addition to the knife storage block, it provides more flexibility for storing knives of various sizes, even larger knives can fit.
- Its one-side opened design makes it handy in the working area.



| Item Code | Description | Dimensions (A x B x C) | Net Weight | MOQ |
|-----------|-------------|--------------------------|------------|-----|
| TP-2173 | Natural | 200 mm X 300 mm X 500 mm | 4.78 kg | 4 |
| TP-4573 | Red | 200 mm X 300 mm X 500 mm | 4.78 kg | 4 |
| TP-4581 | Green | 200 mm X 300 mm X 500 mm | 4.78 kg | 4 |



Spatula/ Turner

- Useful for turning, slicing and serving food.
- Not easy to stick to the pan or your food due to its non-sticky surface.



| Item Code | Dimensions | Net Weight | MOQ |
|-----------|-------------------------|------------|-----|
| TP-1886 | 100 mm X 240 mm X 17 mm | 0.11 kg | 10 |



Manual Dessert Tool

- Useful for making churros, cookies, tulumba dessert, whipped cream etc.
- Different types of piping tips allow you to create a variety of desserts in different shapes.



Ø65 mm

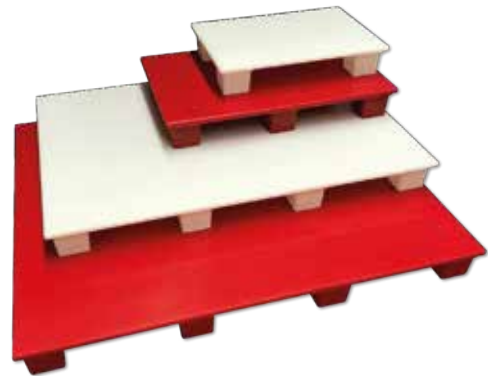
Ø80 mm

| Item Code | Description | Dimensions | Net Weight | MOQ |
|-----------|-------------|------------------|--------------|-----|
| TP-1770 | Small | Ø65 mm X 290 mm | 1.00 kg | 6 |
| TP-1787 | Large | Ø80 mm X 305 mm | 1.55 kg | 6 |
| TP-1497 | Piping Tips | Ø65 mm or Ø80 mm | 0.22-0.32 kg | 10 |



Flat Surface PE Pallet

- This pallet stands out from others due to its hygienic features as it is constructed from HDPE material. Therefore, it is suitable for storing items such as that come in contact with food.
- Specially designed for food industry, pharmaceuticals and cosmetics.
- Can be easily cleaned and sanitized.



| Item Code | Description | Dimensions | Net Weight | MOQ |
|-----------|-------------|------------------|------------|-----|
| TP-2104 | 4 Legs | 600 mm X 400 mm | 5.25 kg | 10 |
| TP-2111 | 5 Legs | 800 mm X 500 mm | 8.50 kg | 10 |
| TP-2128 | 9 Legs | 1200 mm X 800 mm | 20 kg | 10 |



Tortilla Pot

- It is used to keep tortillas warm, soft, and fresh.
- Great for serving tortillas, tacos, burritos and pancakes etc.



| Item Code | Dimensions | Net Weight | MOQ |
|-----------|-----------------|------------|-------|
| TP-2333 | Ø195 mm X 40 mm | 0.50 kg | 1 box |

1 box contains 12 tortilla pots.



Honey Spoon

- This honey dipper is in the perfect length to prevent hands from getting sticky while dipping into honey jar.
- The slotted spaces allow you to pick up lots of honey, and by twirling the dipper you can control the desired amount.
- Besides honey it can also be used with syrups and jams.



| Item Code | Dimensions | Net Weight | MOQ |
|-----------|-----------------|------------|-----|
| TP-1992 | Ø35 mm X 255 mm | 0.07 kg | 10 |



Cocktail Muddler

- Easy to grind and mash herbs, spices or fruit for use in your cocktails.
- Its smooth surface allows easy cleaning while transferring from drink to drink.
- It's a must-have tool for any bar and restaurant.

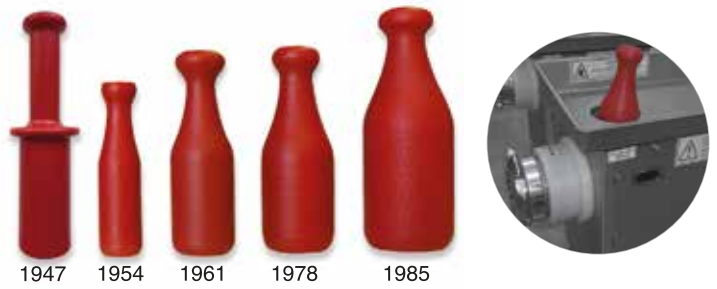


| Item Code | Color | Dimensions | Net Weight | MOQ |
|-----------|---------|-----------------|------------|-----|
| TP-2081 | Natural | Ø35 mm X 215 mm | 0.08 kg | 10 |
| TP-4597 | Black | Ø35 mm X 215 mm | 0.08 kg | 10 |



Pusher for Meat Grinder

- The pusher apparatus allows you to easily push the meat placed in the filling tray toward the blade safely.
- The production can be made for requested sizes.
- Our standard products are based on the most common hub sizes for commercial meat grinders which are #12, #22, #32, #42.

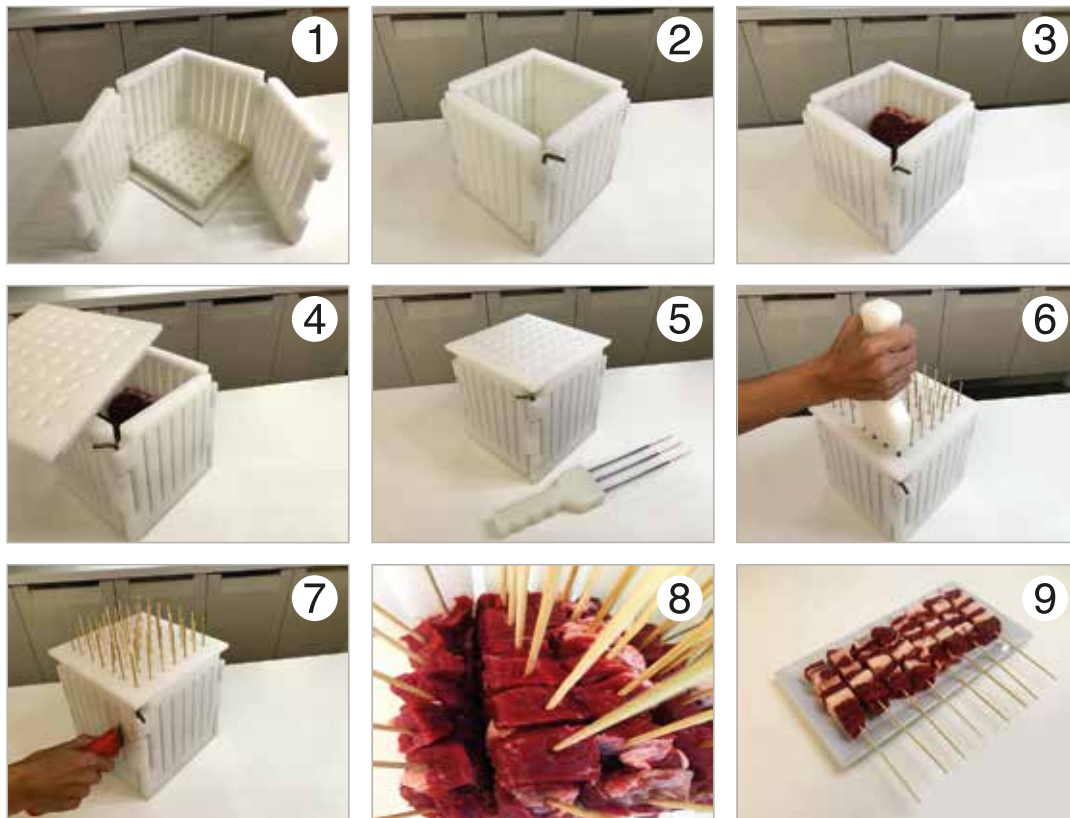


| Item Code | Description | Dimensions | Net Weight | MOQ |
|-----------|---------------------|-----------------|------------|-----|
| TP-1947 | With Hand Protector | Ø60 mm X 260 mm | 0.26 kg | 10 |
| TP-1954 | #12 | Ø45 mm X 185 mm | 0.20 kg | 10 |
| TP-1961 | #22 | Ø68 mm X 215 mm | 0.50 kg | 10 |
| TP-1978 | #32 | Ø80 mm X 220 mm | 0.70 kg | 10 |
| TP-1985 | #42 | Ø97 mm X 255 mm | 1.30 kg | 10 |



Kebab Skewer Maker Box

- With its simple design, our Kebab Maker is perfect for both beginners and experienced grillers. The 49-hole skewer box allows you to create 49 skewers at once, each in a perfect shape, and features a detachable lid and flexible walls for easy use and cleaning.



| Item Code | Dimensions | Net Weight | MOQ |
|-----------|--------------------------|------------|-----|
| TP-5105 | 218 mm X 218 mm X 220 mm | 5.2 kg | 4 |
| TP-2025 | 218 mm X 218 mm X 270 mm | 5.8 kg | 4 |



Pizza Plate

- Introducing our Polyethylene Pizza Plate, a durable and stylish choice for serving pizzas.
- Ideal for various occasions, its lightweight yet robust design ensures practicality and easy cleaning.
- It can also be used for cutting purposes with its one side Groove, other side even surface.



Codes 4245 and 4542 - pizza plate with slice grooves pre-cut sections.

- With this pizza plate with pre-cut sections you can easily divide the pizza into equal slices.



| Item Code | Dimensions | Net Weight | MOQ |
|-----------|-----------------|------------|-----|
| TP-2005 | Ø200 mm X 10 mm | 0.28 kg | 10 |
| TP-4252 | Ø220 mm X 10 mm | 0.33 kg | 10 |
| TP-2012 | Ø240 mm X 10 mm | 0.40 kg | 10 |
| TP-4269 | Ø260 mm X 10 mm | 0.47 kg | 10 |
| TP-2029 | Ø280 mm X 10 mm | 0.56 kg | 10 |
| TP-4276 | Ø300 mm X 10 mm | 0.65 kg | 10 |
| TP-2036 | Ø320 mm X 10 mm | 0.72 kg | 10 |
| TP-4283 | Ø340 mm X 10 mm | 0.82 kg | 10 |
| TP-2043 | Ø360 mm X 10 mm | 0.93 kg | 10 |
| TP-4290 | Ø380 mm X 10 mm | 1.00 kg | 10 |
| TP-2050 | Ø400 mm X 10 mm | 1.15 kg | 10 |
| TP-4306 | Ø420 mm X 10 mm | 1.27 kg | 10 |
| TP-4245 | Ø300 mm X 20 mm | 1.39 kg | 10 |
| TP-4542 | Ø360 mm X 20 mm | 2.00 kg | 10 |

Dough Press Mould

- Use this mold to press the dough; with its non-sticky surface, it is easy to remove after molding, allowing you to create a weave-like patterned crust.
- It is mostly used for making traditional Turkish Ramadan pide, a soft crust bread, baked during the month of Ramadan.



| Item Code | Dimensions | Net Weight | MOQ |
|-----------|-------------------------|------------|-----|
| TP-4146 | Ø100 mm X 55 mm | 0.06 kg | 4 |
| TP-4122 | Ø160 mm X 95 mm | 0.28 kg | 4 |
| TP-4481 | Ø200 mm X 95 mm | 0.35 kg | 4 |
| TP-4498 | 150 mm X 150 mm X 95 mm | 0.25 kg | 4 |



Fondant Smoother / Cake Flatter

- It helps you evenly spread and smooth fondant on cakes, giving them a flawless, professional appearance. Its easy-to-use design makes it perfect for achieving stunning cake decorations effortlessly.

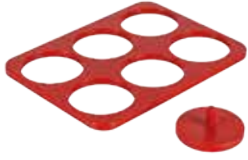


| Item Code | Dimensions | Net Weight | MOQ |
|-----------|------------------------|------------|-----|
| TP-2135 | 150 mm X 85 mm X 30 mm | 0.05 kg | 10 |



Meatball Mould

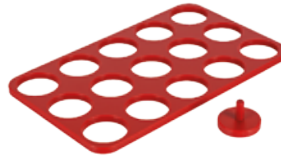
- A time saving kitchen tool for perfectly shaped meatballs.
- With a variety of differently shaped and sized molds, you can choose the one that best suits your needs.
- Also ideal for portioning and freezing cookie dough, chocolate and much more.



TP-4238



TP-4429



TP-4436



TP-4460



| Item Code | Dimensions | Net Weight | MOQ |
|-----------|-------------------------------|------------|-----|
| TP-4238 | 400 mm X 300 mm X 15 mm (Ø12) | 0.88 kg | 4 |
| TP-4429 | 500 mm X 300 mm X 15 mm (Ø10) | 1.35 kg | 4 |
| TP-4436 | 500 mm X 300 mm X 15 mm (Ø8) | 1.10 kg | 4 |
| TP-4460 | 500 mm X 300 mm X 15 mm (8x8) | 0.90 kg | 4 |

TECHNICAL PLASTICS



LDPE - HDPE Sheets and Blocks



LDPE - HDPE Rods

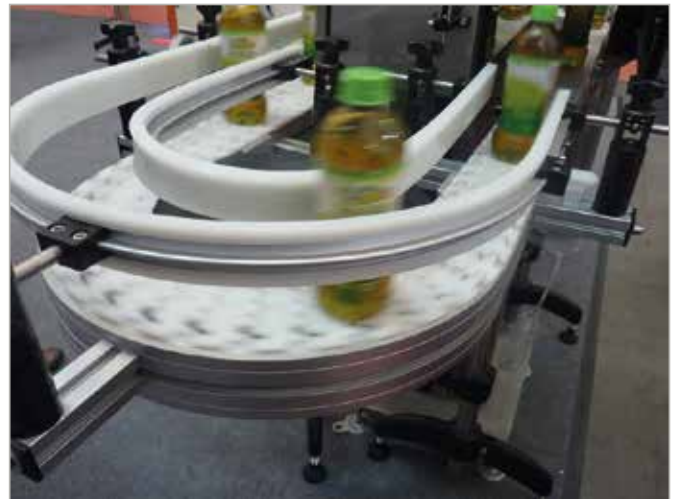
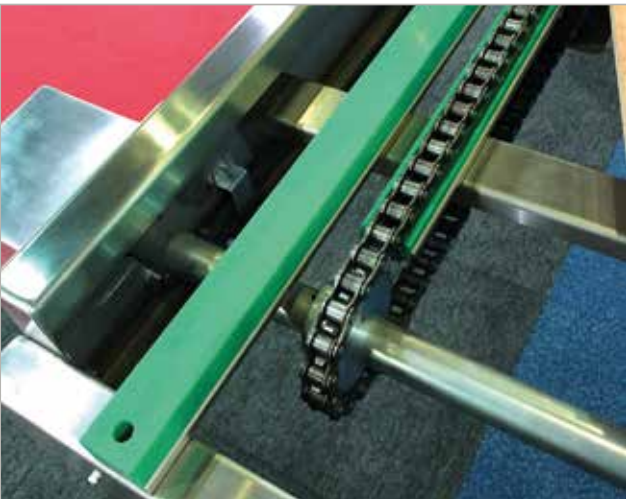
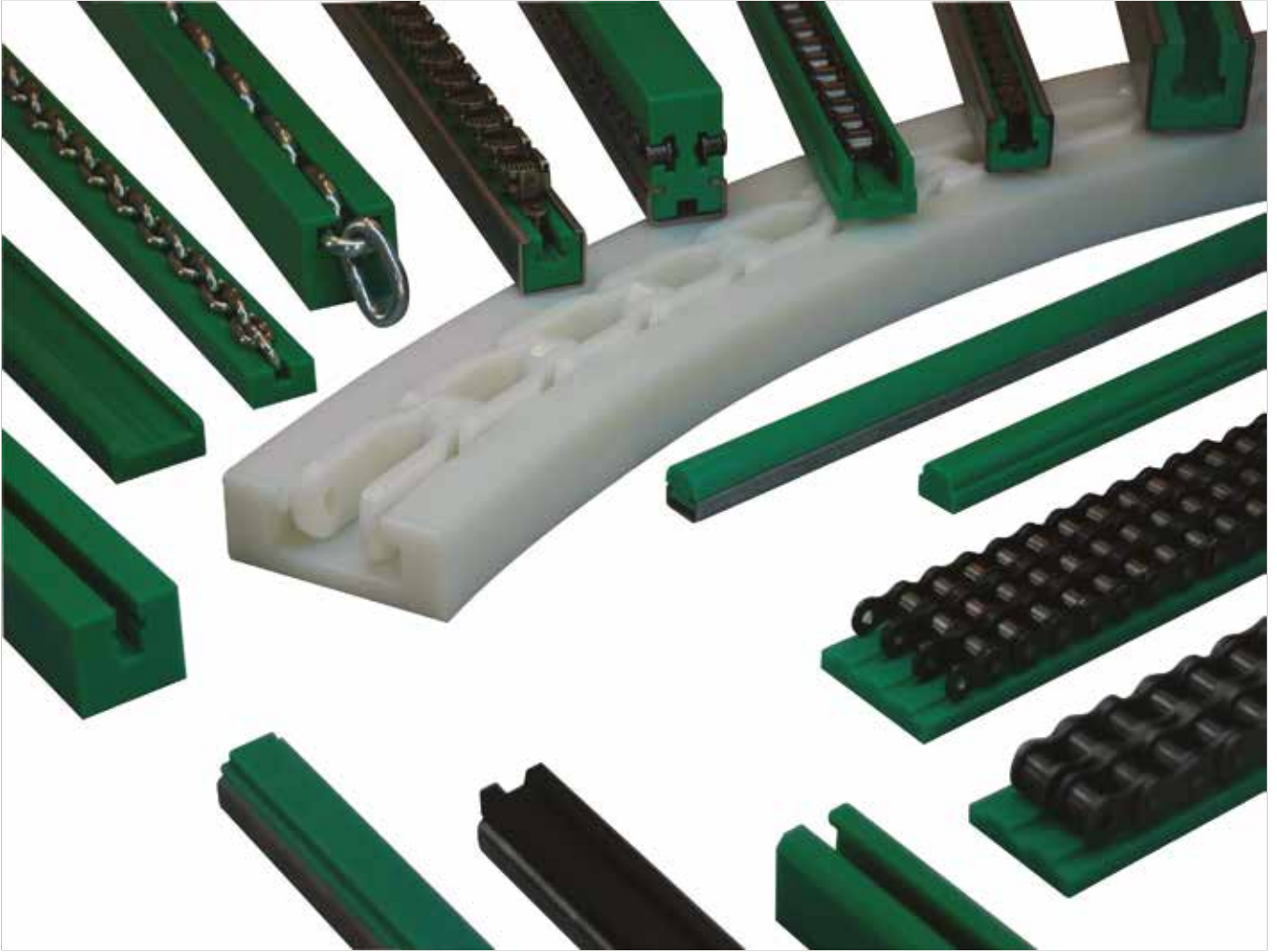


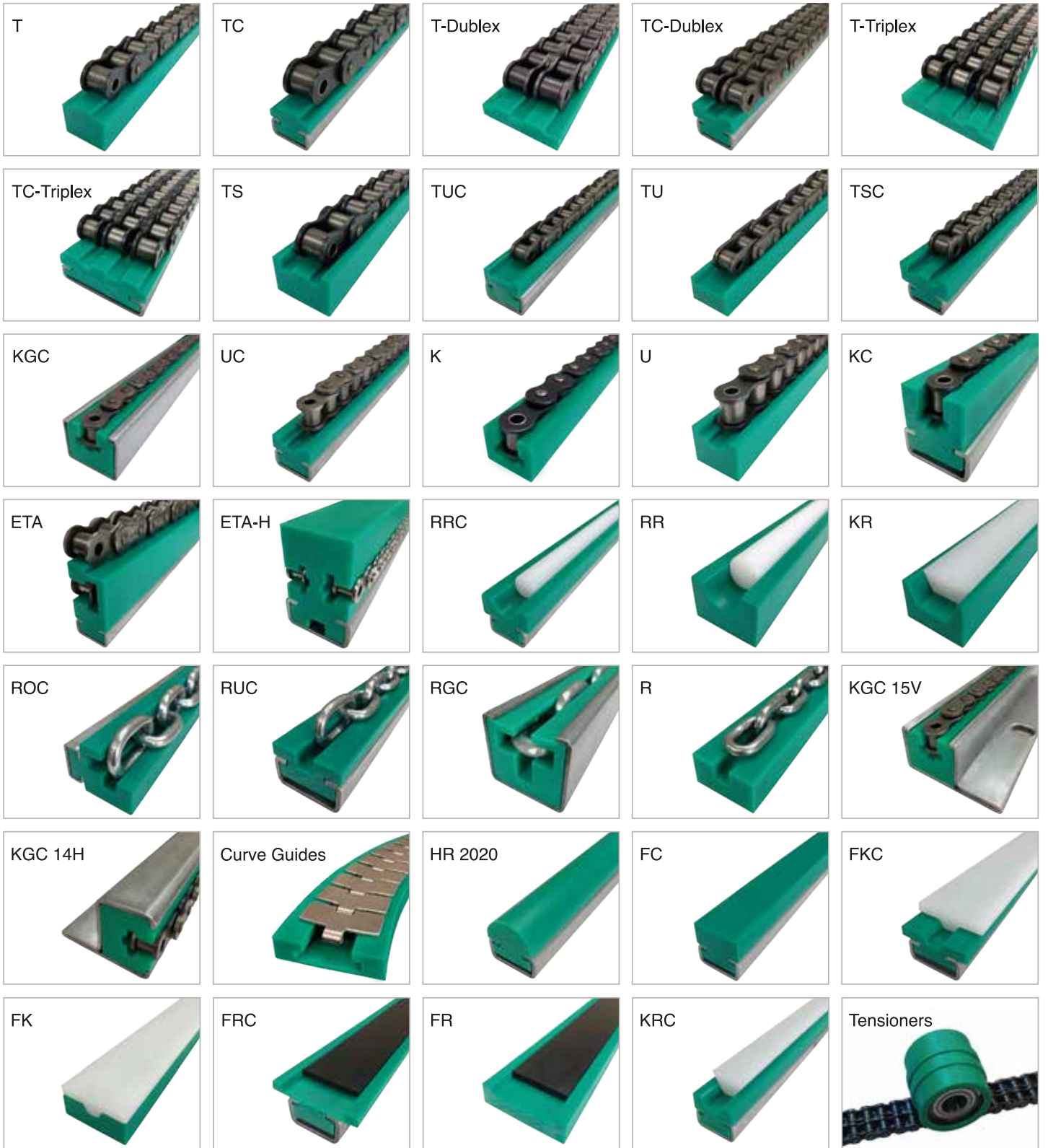
LDPE - HDPE Rolls



LDPE - HDPE Bants

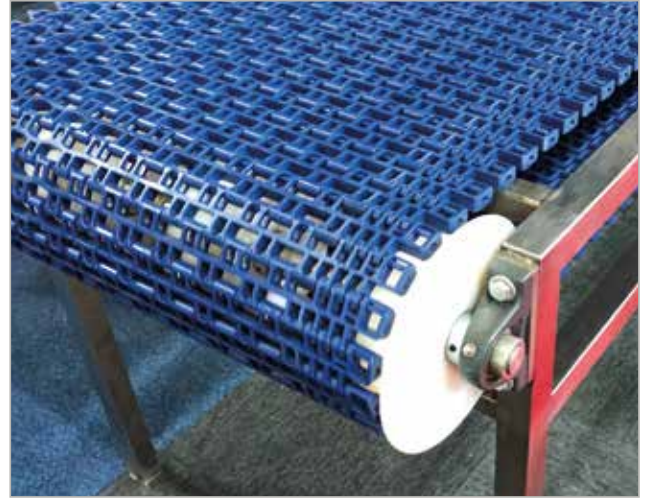
CHAIN GUIDES, TENSIONERS AND PROFILES



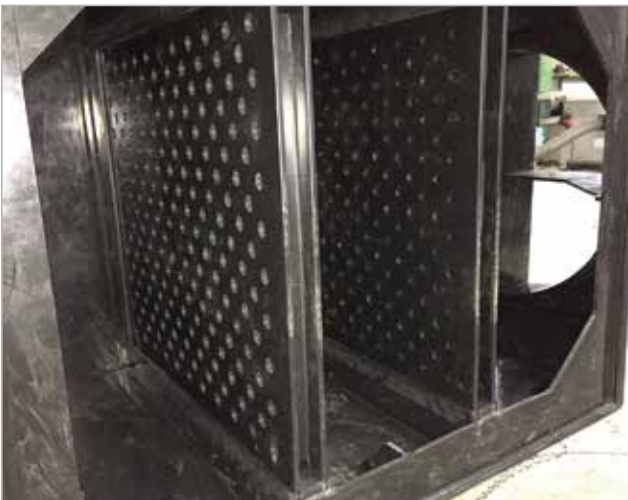
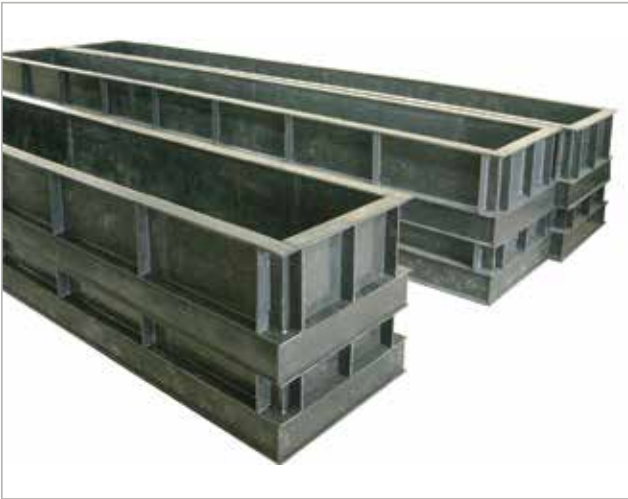


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APPLICATIONS





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NOTES

Date: _____

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