

Steel King

NEW PRODUCT LISTINGS

2026





MODULAR SHELVING SYSTEMS

Our modular shelving units combine the strength of steel with the durability of polypropylene, delivering a rust-free, NSF-certified and SGS-approved storage solutions for cold, frozen, or humid environments. The key components include posts, post connectors, traverses and vented shelves. Posts and traverses are constructed of a steel core with a smooth polypropylene exterior surface resulting in a strong, stable and durable frame. All units can be easily configured to custom build shelving to maximize space.

Key Features and Configuration Options :

- Modular design available as singular units with add-on units allowing flexibility to build any configuration, including L-shaped or U-shaped layouts by sharing posts with adjacent units.
- All units have a height of 1800mm and shelves are available in lengths of 910mm, 1060mm & 1220mm with depths of 455mm & 610mm. The traverses on both the 1 and 2 units share the middle post. Corner connectors can be used to build a 90-degree angle L-shaped corner unit or a U-shaped unit.
- There is no loss of weight bearing capacity when two units are built in a straight line sharing posts.
- Traverses and posts are constructed of a steel core with a thick polypropylene outer surface which provides stability and durability.
- Shelves are weldless, with no exposed metal so remain rust free and are corrosion-resistant, making them suitable for high-moisture environments like walk-in fridges and freezers.
- NSF and SGS certified, dishwasher-safe vented shelves made of polypropylene.
- Temperature Range: Engineered to withstand temperatures ranging from -38°C to $+88^{\circ}\text{C}$.
- Load Capacity depends on the specific configuration. Individual shelves can typically hold 250 kg per tier, but the weight bearing capacity will differ when add on units are attached to a base unit.
- When adding onto a base unit, the traverses on the first and second unit share the middle post, as a result, only two additional posts (instead of four posts) are needed. This simplifies assembly and reduces costs without any loss of weight bearing capacity.



SHELVING UNIT BASE UNIT

2.SU91045 : 910X455X1800MM	R 5650.00
2.SU10645 : 1060X455X1800MM	R 6500.00
2.SU12245 : 1220X455X1800MM	R 7200.00
2.SU91061 : 910X610X1800MM	R 7100.00
2.SU10661 : 1060X610X1800MM	R 7850.00
2.SU12261 : 1220X610X1800MM	R 8350.00

Available Colors:



SHELVING UNIT ADD ON

2.SAD91045 : 910X455X1800MM	R 4800.00
2.SAD10645 : 1060X455X1800MM	R 5450.00
2.SAD12245 : 1220X455X1800MM	R 6100.00
2.SAD91061 : 910X610X1800MM	R 6000.00
2.SAD10661 : 1060X610X1800MM	R 6750.00
2.SAD12261 : 1220X610X1800MM	R 7650.00

Available Colors:



SHELVING UNIT CORNER CONNECT

2.SCC	R 113.00
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Available Colors:



2.DR60

Load capacity 600 kgs : 300X533X760MM

R 3550.00

2.DR120

Load capacity 1200 kgs : 300X533X1200MM

R 5750.00



DUNNAGE RACKS

Dunnage racks are heavy-duty, low-profile platforms designed to lift bulk inventory approximately 12 inches (30.5cm) off the ground. This elevation significantly improves sanitation, organisation, and safety in warehouses and kitchens. Key benefits include enhanced airflow for product freshness, protection against floor moisture and contaminants, and improved workplace efficiency by keeping heavy items accessible. One piece construction and sturdy legs provide strength and stability. Constructed from heavy duty polyethylene which can be used in environments of up to -38°C without rusting, corroding or bending.

Key Features :

- **Moisture Protection and Airflow:** The perforated design allows for superior air circulation, which is critical for keeping perishables fresh and preventing mould or mildew growth in walk-in fridges.
- **Improved Sanitation and Safety:** By raising goods off the floor, racks assist in preventing contamination from pests, dirt, and moisture, making it easier to clean under stored items. They also reduce tripping hazards in commercial kitchens.
- **Enhanced Organisation:** by providing a dedicated, sturdy space for storing heavy, bulky, or boxed items, racks save space and help declutter floor space.
- **Durability and High Capacity:** These racks can support up to 1200 kgs depending on model size , preventing inventory damage from crushing.
- **Rust and Corrosion-Proof:** Made of high-grade, durable, rotomolded grey polyethylene, these dunnage racks are resistant to rust, corrosion, and high humidity levels.
- **Versatility:** Suitable for various industries including food service, warehousing, and logistics, accommodating products ranging from food items to industrial equipment.

2.SD15

SAUCE DISPENSER 1.5LT WHITE **190X78X360MM**

R 900.00



2.SD25

SAUCE DISPENSER 2.5LT WHITE **190X115X360MM**

R 1100.00



SAUCE & CONDIMENT DISPENSERS

Interested in smart dispensing and perfect presentation?

Elevate your food service with our professional-grade sauce dispensers, engineered for precision, hygiene, and convenience.

Key Benefits of Sauce Dispensers:

- Ergonomic stainless steel nozzle for smooth, calibrated dispensing (30 ml per pump). PP base/body.
- Anti-jam ball-bearing system ensures uninterrupted flow.
- Clear measuring scale & labelling system for stock control and health and safety compliance.
- Universal handling: works with thin syrups, ketchup, BBQ sauce, and mayonnaise.
- Anti-jam mechanism prevents clogging with high-viscosity products.
- For use with sauces with a smooth consistency only. Not suitable for sauces that have particles of any nature.
- Compact design saves space in kitchens, cafes, and food trucks.
- Available in 1.5L and 2.5L

I.WID

Wine & Ice duo **206x130x180MM**

R 390.00



WINE & ICE BUCKET DUO

Strength, Elegance, and the Perfect Chill

Crafted from premium 430 stainless steel, this dual-compartment cooler is built for durability and space efficacy. With separate compartments for wine and ice, it keeps bottles chilled while ensuring they remain dry in the one compartment, while ice stays fresh and ready to serve in the other.

Key Features

- 430 Stainless Steel Construction: Heavy-duty, rust-resistant, and built to last.
- Space Saving Dual Compartments: The dual compartment saves table space by combining bottle chilling and serving ice in one unit, with one compartment functioning as a wine cooler and the other for serving ice for optimal table storage and convenience.
- Less Water Spillage when Serving: While condensation from chilling should be expected, the dual compartment prevents wine bottles from sitting in ice and water resulting in reduced water spillage on surfaces when bottles are removed from the cooler for serving.
- Elegant Design Sleek finish complements restaurants, hotels, catering, and home entertaining.
- Professional Grade: Designed for use in both hospitality and lifestyle settings.

7.COL40

S/S GIANT COLANDER 400x260x220mm

R 1450.00



S/S GIANT COLANDER

Colander, 201 stainless steel, satin polished finish, with spot welded foot, 5 mm holes in sides and base.

Key Features

- 201 Stainless Steel Construction: Heavy-duty, rust-resistant, and built to last.
- EASY-TO-GRIP HANDLES: This large colander is equipped with sturdy, dual handles that make it easy to lift up and strain your ingredients.
- RAISED BASE: Featuring a raised base, this stainless steel colander makes it hassle-free to drain and strain your foods.
- WIDE TOP DESIGN: Measuring 400MM wide, this large colander is perfect for draining pasta, washing vegetables, rinsing rice, and more. Makes draining and straining your ingredients a breeze!
- COMMERCIAL OR PERSONAL USE: Built to withstand long-term commercial use, these colanders are perfect for restaurants, hotels, catering companies, food trucks, or home chefs!
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18/8 SINGLE ROASTERS



Single Roaster – Premium Stainless Steel Design

Key Features

- Material: Crafted from high-quality 304 stainless steel (18/8), ensuring durability, food safety, and long-lasting performance.
- Surface Finish: Electro-polished for a sleek, hygienic, and easy-to-clean surface.
- Shape: Square design with optimal depth for efficient food storage and roasting.
- Edge: Smooth curled edge for safe handling and a refined finish.
- Capacity & Options: Available in various specifications with large capacity to suit diverse cooking needs.

6.SR1L	SINGLE ROASTER 268X208X42MM	R 175.00
6.SR2L	SINGLE ROASTER 298X236X50MM	R 200.00
6.SR3	SINGLE ROASTER 323X253X53MM	R 250.00
6.SR3L	SINGLE ROASTER 352X270X61MM	R 300.00
6.SR4	SINGLE ROASTER 415X294X62MM	R 370.00
6.SR5	SINGLE ROASTER 480X340X80MM	R 450.00
6.SR5S	SINGLE ROASTER 480X340X20MM	R 400.00
6.SR6D	SINGLE ROASTER 580X369X89MM	R 535.00

BLACK POLYCARBONATE GN FOODPANS

- Durable, lightweight and impact resistant black polycarbonate GN foodpan with a depth of 65mm.
- Non-porous, easy to clean and ideal for display, buffet service and prep stations.
- Maintains presentation under daily use – built for restaurants, caterers and buffets.



2.PCI1-65 : FULL 65MM - BLACK

R 165.00

2.PCI2-65 : HALF 65MM - BLACK

R 91.00

2.PCL1 : PC LID FULL 530X325MM

R 120.00

2.PCL2 : PC LID HALF 325X265MM

R 65.00

Best Seller

POLYCARBONATE ROLL TOP COVER

R 350.00

2.P2203 : 540X330X18MM

DISPLAY BASKET

R 320.00

2.P2204 : 530X325X80MM

CUTLERY BOX 4 COMPARTMENT GREY

R 95.00

2.CBOX : 520X290X95MM

TOTE BOX GREY

R 130.00

2.TB : 540X385X135MM