



HENDI

Tools for Chefs



POTS, PANS,
GN CONTAINERS



KNIVES,
KITCHEN TOOLS



ICE CREAM,
PASTRY



FOOD
PROCESSING



VACUUM
PACKING



THERMAL
PROCESSING



OVENS,
OVEN TRAYS



PIZZA, PASTA,
KEBAB



COOLING



TABLE
PRESENTATION



BUFFET
PRESENTATION



BAR



HOT DRINKS



TRANSPORT,
STORAGE



HYGIENE



STAINLESS
STEEL
FURNITURE



BARBECUES



CATALOGUE 2025 | 2026



HENDI

Tools for Chefs

CATALOGUE 2025 | 2026

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Tools for Chefs.

Trusted quality.

Preferred by professionals.

With nearly 90 years of experience, we've built our name on delivering professional food equipment for the HoReCa and food equipment industry that meets the highest standards. Our focus has always been on quality, innovation, and reliability – because that's what it takes to support progress in the kitchen.

In this catalogue, you'll find over 3,600 products, from best-sellers to new innovations.

Each one is developed with purpose, drawing on industry insights and a passion for practical design.

We're proud that our equipment is trusted in professional kitchens worldwide and that chefs rely on our products every day to build their business.



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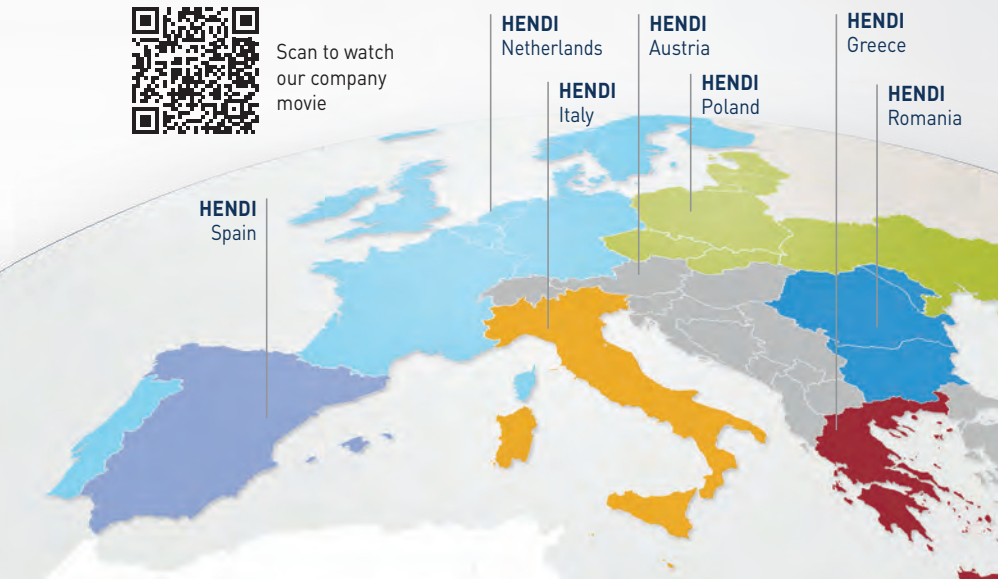
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Crafting flavour with purpose:

Chef for HENDI Fabian Lehner's culinary journey





Passionate, original, and driven, Fabian Lehner is a dynamic culinary talent who followed a non-traditional path to find his calling. Continuously evolving, Fabian challenges norms, embraces change, and sees mistakes as stepping stones – always pushing the limits of culinary tradition and bringing a distinct signature to every dish. His food reflects his character: confident, surprising, and full of purpose.

Born in Upper Austria in 1994, Fabian began his career with a technical apprenticeship before enrolling in economics studies in Vienna. Yet it was the kitchen – not the classroom – that truly inspired him. In 2018, he committed fully to the culinary world, starting his training at the prestigious Hotel Imperial in Vienna, where he quickly made a name for himself by winning the renowned Amuse-Bouche competition. From there, his career flourished with positions in Michelin-starred restaurants across Austria, France, and Italy. These experiences deepened

his appreciation for regional produce and sharpened his instinct for creating simple, elegant, and expressive dishes.

Fabian's cooking philosophy mirrors his professional journey – genuine, regional, and full of innovation. He effortlessly blends classic techniques with new approaches, always striving for clarity on the plate. Grounded in authenticity yet open to global inspiration, his work strikes a thoughtful balance between refinement and simplicity. With every dish, he creates a sensory story that resonates with emotion and precision, offering guests a memorable, honest culinary experience.

At HENDI, we thrive on fresh perspectives – those who challenge the ordinary and set new standards through passion and professionalism. We're excited to collaborate with him on this inspiring journey and proudly present: Chef for HENDI Fabian Lehner.



We cooperate with the talented Dutch designer **Robert Bronwasser**

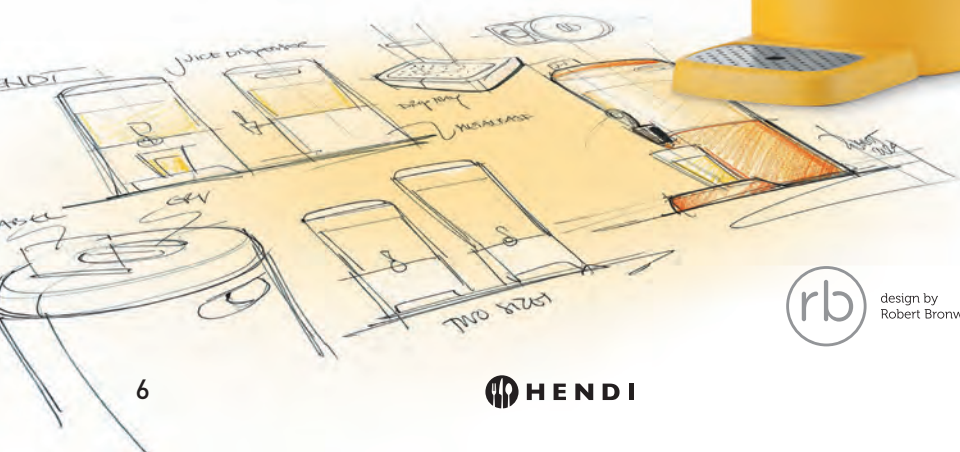
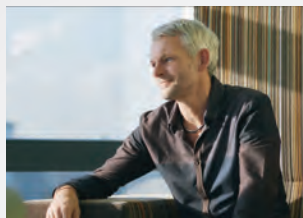
Thanks to this, our surprising, original, and highly functional equipment has a truly unique design.

Our collection of **HENDI** products designed by **Robert Bronwasser** is constantly growing.

Introducing the expanded HENDI UNIQ line designed by Robert Bronwasser, combining functional innovation with contemporary design to elevate the modern catering experience.

Originally recognised with the **Red Dot Award 2024** for its standout collection of chafing dishes and soup kettles, the UNIQ range has now grown to include juicers, roll top displays, and more, offering a complete, cohesive setup for buffets and food service environments. Designed to enhance presentation and performance, the collection brings together energy efficiency, sustainable materials, and a stylish, unified aesthetic that reflects the evolving needs of the HoReCa industry.

With HENDI UNIQ, the standard buffet becomes a modern concept – Buffet Reinvented.



design by
Robert Bronwasser

The right fit for every need:

HENDI Profi, Kitchen and Budget Line

Each of them fulfills different requirements and is profiled towards the specific needs of different levels of chefs and cooks.



PROFI LINE

The ideal partner for professionals, ideally suited for even the most demanding kitchens. Well thought-out and solid constructions made of the highest quality materials and components. Ready for intensive everyday usage. The long-term operational reliability and ease of maintenance result in lower costs over time.

KITCHEN LINE

Reliable tools for professional kitchens. Made of standardized materials, high quality at a reasonable price. Intended for regular, balanced use, guarantee reliable gastronomic results with an energy-saving focus.

BUDGET LINE

When money counts these are our most cost-efficient tools for daily use in professional kitchens. They're made from basic but good materials with a more basic finish. A well-thought-out design facilitates simple and uncomplicated use.

All lines meet safety standards, come with standard warranty, and are covered by after-sales service.



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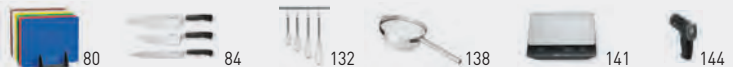
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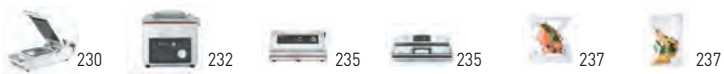
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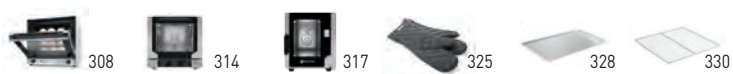
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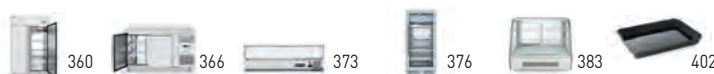
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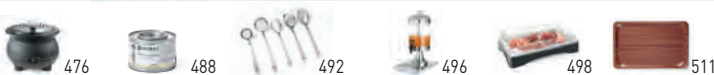
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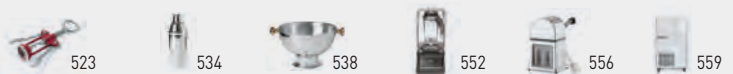
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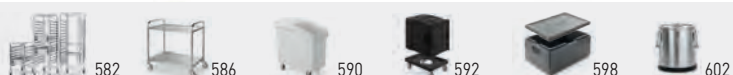
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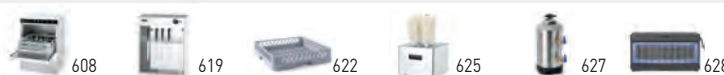
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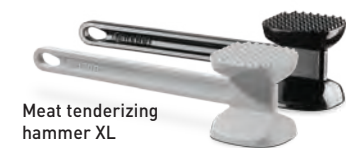
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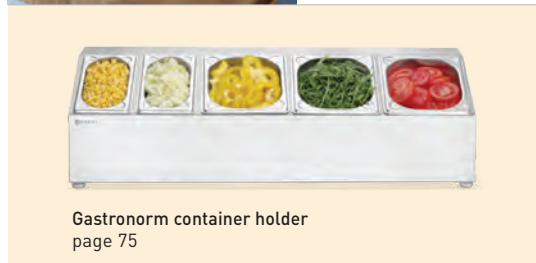
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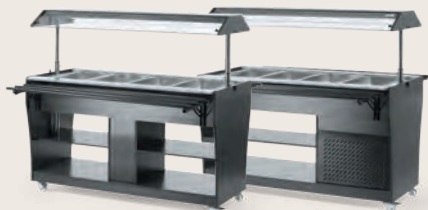
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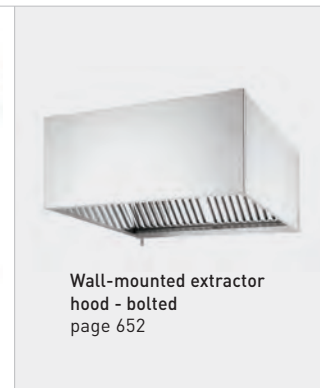
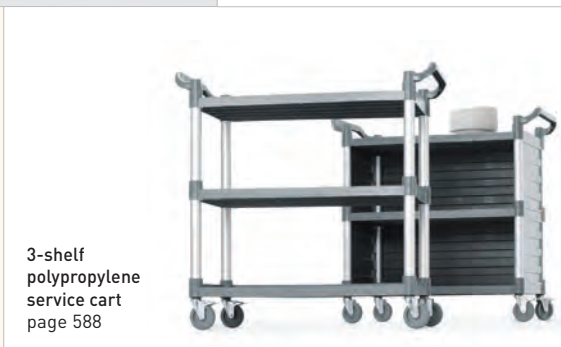
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01

Pots, pans, GN containers

Cook with passion,
serve with perfection





POTS AND PANS PROFI LINE, SANDWICH BOTTOM

Sandwich type
bottom formed
by special
impact bonding

Handles don't
get hot



Watch the video

831007

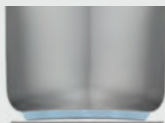
832004

830055

SANDWICH TYPE MULTI-LAYERED BOTTOM

- Perfect integration – the bottom is formed by special
- Impact bonding, which ensures perfect joining of layers
- Corrosion resistance
- Energy savings up to 30% - faster heat distribution
- Faster cooking
- Optimal heat distribution over the entire bottom surface even cooking without a burn pot
- Sandwich bottom forged by impact bonding under a weight of 2,500 tons
- Aluminum purity - 95%
- Over 99% bonding efficiency of 3 layers

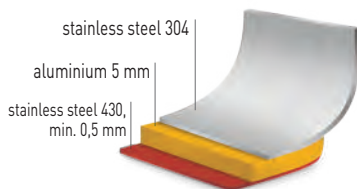
cold pot



hot pot



- The thick sandwich base (stainless steel/aluminium/stainless steel) combines the heat-spreading properties of aluminium with the durability and magnetic properties of stainless steel, making it suitable for use on induction stoves.
- The base is formed using high-impact bonding, which welds the entire surface of the layers seamlessly.
- The hollow handles ensure that the heat from the pans isn't transferred into the handles.
- The pans are easy to clean.



STEW PAN HIGH - WITH LID

code	liters	wall (mm)	mm	€
832004	3	0.7	ø160x(H)150	29,35
832202	6	0.7	ø200x(H)190	39,25
832400	10	0.7	ø240x(H)220	58,50
832509	16	0.7	ø280x(H)260	79,45
832608	24	0.8	ø320x(H)300	112,75
832707	37	1	ø360x(H)360	145,75
832806	50	1	ø400x(H)400	180,45
832929	70	1	ø450x(H)450	231,65



STEW PAN MIDDLE - WITH LID

code	liters	wall (mm)	mm	€
831007	2	0.7	ø160x(H)110	26,45
831205	4	0.7	ø200x(H)130	35,35
831403	7	0.7	ø240x(H)150	49,20
831502	10	0.7	ø280x(H)170	63,00
831601	15	0.8	ø320x(H)190	82,05
831700	23.5	1	ø360x(H)230	120,80



STEW PAN LOW - WITH LID

code	liters	wall (mm)	mm	€
830000	1.5	0.7	ø160x(H)75	25,70
830208	2.8	0.7	ø200x(H)90	32,75
830406	4.8	0.7	ø240x(H)105	41,80
830505	7.5	0.7	ø280x(H)120	55,10
830604	12	0.8	ø320x(H)150	75,30





POTS AND PANS PROFI LINE, SANDWICH BOTTOM

NEW



STEW PAN HIGH, WITHOUT LID

code	liters	thickness (mm)	mm	€
830529	3	0.6	ø160x(H)156	23,25
830536	5.9	0.6	ø200x(H)196	30,20
830543	9.8	0.8	ø240x(H)226	49,10
830567	15.9	0.8	ø280x(H)266	69,85
830574	24	1	ø320x(H)306	98,85
830581	36.5	1	ø360x(H)106	123,80
830628	50	1	ø400x(H)406	149,30
830635	71	1.2	ø450x(H)456	193,00



STEW PAN MIDDLE WITHOUT LID

code	liters	thickness (mm)	mm	€
830307	2.1	0.6	ø160x(H)116	20,05
830314	4	0.6	ø200x(H)136	27,70
830321	6.7	0.8	ø240x(H)156	38,85
830338	10.3	0.8	ø280x(H)176	50,10
830345	15.1	0.8	ø320x(H)196	63,50
830390	23.2	1	ø360x(H)236	98,00



STEW PAN LOW, WITHOUT LID

code	liters	thickness (mm)	mm	€
830130	1.5	0.6	ø160x(H)81	19,30
830147	2.8	0.6	ø200x(H)96	24,70
830161	4.7	0.6	ø240x(H)111	31,40
830178	7.3	0.8	ø280x(H)126	42,95
830185	12	0.8	ø320x(H)156	56,75



LID FOR POT

code	thickness (mm)	mm	€
833919	0.6	ø160x(H)46	6,30
833926	0.6	ø200x(H)47	7,50
833933	0.6	ø240x(H)50	9,25
833940	0.6	ø280x(H)52	10,95
833957	0.8	ø320x(H)53	15,50
833964	0.8	ø360x(H)55	18,25
833971	0.8	ø400x(H)56	21,80
833988	0.8	ø450x(H)68	26,80

SAUCEPAN - WITHOUT LID

- Long, stay-cool handle made from stainless steel.

code	liters	wall (mm)	mm	€
830048	1	0.7	ø140x(H)70	17,40
830055	1.5	0.7	ø160x(H)75	19,20
830154	2	0.7	ø180x(H)80	21,90
830253	3	0.7	ø200x(H)90	25,05



830048

SAUTÉ PAN - WITHOUT LID

- Long, stay-cool handle made from stainless steel.
- Ideal for pouring thanks to the sharply formed edge.

code	liters	wall (mm)	mm	€
830352	0.9	0.7	ø160x(H)60	18,15
830376	1.5	0.7	ø200x(H)60	23,00



830352

FRYING PAN - WITHOUT LID

- Long, stay-cool handle made from stainless steel.

code	wall (mm)	mm	€
835449	0.6	ø215x(H)52	21,10 N
835432	0.7	ø240x(H)45	27,25
835531	0.7	ø280x(H)50	33,30
835630	0.7	ø320x(H)55	39,40



835432

FRYING PAN, WITH NON-STICK COATING - WITHOUT LID

- Teflon® Platinum Plus non-stick coating.
- Long, stay-cool handle made from stainless steel.
- Handle attached with rivets.

code	wall (mm)	mm	€
835456	0.6	ø215x(H)52	24,40 N
835401	0.7	ø240x(H)45	30,80
835500	0.7	ø280x(H)50	37,15
835609	0.7	ø320x(H)55	45,45



835401



PAN SUPPORT ADAPTER

- For placing small pans on large pan supports.

code	mm	€
839997	255x255x(H)25	4,75



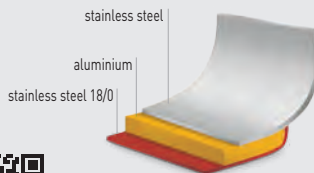
839997





POTS AND PANS WITH CAPSULE BOTTOM KITCHEN LINE

- Encapsulated sandwich type bottom.
- Combines the heat distribution of aluminium with the durability and magnetic properties of steel to allow induction cooking.
- Satin finish of all outer surfaces.
- Steel handles affixed with multi-point welding stay cool enough to touch.



Watch the video



STEW PAN HIGH - WITH LID

code	liters	wall (mm)	mm	€
837108	2.8	0.6	ø160x(H)140	22,55
837207	5	0.6	ø200x(H)160	30,20
837306	9	0.7	ø240x(H)200	43,85
837405	13.5	0.7	ø280x(H)220	56,35
837603	21	0.8	ø320x(H)270	79,45
837139	32	1	ø360x(H)320	99,85
837146	45	1	ø400x(H)360	143,75



STEW PAN MEDIUM - WITH LID

code	liters	wall (mm)	mm	€
836101	1.9	0.6	ø160x(H)95	19,75
836200	3.5	0.6	ø200x(H)115	24,80
836309	6	0.6	ø240x(H)135	32,80
836408	9.5	0.7	ø280x(H)155	42,95
836507	15	0.8	ø320x(H)190	59,65



STEW PAN LOW - WITH LID

code	liters	wall (mm)	mm	€
836002	1.5	0.6	ø160x(H)75	18,65
836019	2.9	0.6	ø200x(H)95	23,80
836026	4.9	0.6	ø240x(H)110	30,10
836033	7.3	0.7	ø280x(H)120	37,75
836040	12	0.8	ø320x(H)150	53,95



SAUTÉ PAN - WITHOUT LID

- Long, stay-cool handle made from stainless steel.

code	liters	wall (mm)	mm	€
839300	1	0.6	ø160x(H)60	12,65
839409	1.7	0.6	ø200x(H)65	15,50

STEW PAN HIGH - WITHOUT LID

code	liters	wall (mm)	mm	€
837757	2.8	0.6	ø160x(H)140	16,65
837764	5	0.6	ø215x(H)164	23,55
837771	9	0.6	ø240x(H)200	33,55
837788	13.5	0.7	ø280x(H)220	46,65
837795	21	0.8	ø320x(H)270	64,60
837115	32	1	ø360x(H)320	85,40 N
837122	45	1	ø400x(H)360	126,60 N



837771

STEW PAN MIDDLE - WITHOUT LID

code	liters	wall (mm)	mm	€
837696	1.9	0.6	ø160x(H)95	14,60
837719	3.5	0.6	ø200x(H)115	19,00
837726	6	0.6	ø240x(H)135	26,15
837733	9.5	0.7	ø280x(H)155	33,00
837740	15	0.8	ø320x(H)190	45,30



837726

STEW PAN LOW - WITHOUT LID

code	liters	wall (mm)	mm	€
837641	1.5	0.6	ø160x(H)75	13,70
837658	2.9	0.6	ø200x(H)95	17,95
837665	4.9	0.6	ø240x(H)110	22,55
837672	7.3	0.7	ø280x(H)120	28,00
837689	12	0.8	ø320x(H)150	39,70



837665

LIDS FOR STEW PANS

code	mm	€
837818	ø160	6,35
837825	ø200	7,20
837832	ø240	8,30
837849	ø280	9,60
837856	ø320	12,60
837863	ø360	14,30 N
837870	ø400	16,50 N



837832

SAUCEPAN - WITHOUT LID

- Long, stay-cool handle made from stainless steel.

code	liters	wall (mm)	mm	€
838105	1.5	0.6	ø160x(H)75	13,50
838204	2.9	0.6	ø200x(H)95	17,55
838303	4.9	0.6	ø240x(H)110	23,40



838105

FRYING PAN - WITHOUT LID

- Long, stay-cool handle made from stainless steel.

code	wall (mm)	mm	€
837153	0.6	ø200x(H)45	15,30 N
838501	0.6	ø240x(H)50	18,60
838600	0.6	ø280x(H)50	23,35
838617	0.7	ø320x(H)50	29,40



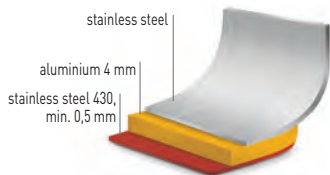
838501





PAN SERIES BUDGET LINE

- Sandwich type bottom (stainless steel / aluminium / 18/0 stainless steel) combines the heat distribution of aluminium with the durability and magnetic properties of stainless steel to allow induction cooking.
- Satin finish of all outer surfaces.
- Riveted stainless steel handles which don't get hot.



STEW PAN WITH LID

- Lid with steam release holes.

code	liters	wall (mm)	mm	€
832882	17	0.8	ø280x(H)280	63,00
832899	21	0.8	ø300x(H)300	67,75
834206	25	0.8	ø345x(H)350	77,50
834404	36	1	ø360x(H)360	99,50
834701	50	1	ø400x(H)400	117,50
834909	71	1	ø450x(H)450	145,00
835104	98	1	ø500x(H)500	195,00

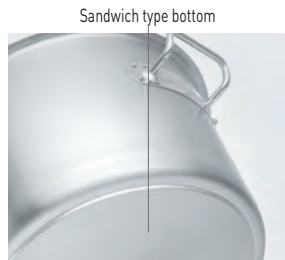
STEW PAN MIDDLE - WITH LID

- Lid with steam release holes.

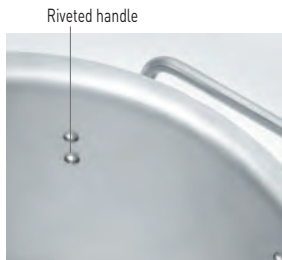
code	liters	wall (mm)	mm	€
832820	9	0.8	ø250x(H)180	49,00
832837	14	0.8	ø300x(H)200	63,05
832844	23	1	ø350x(H)240	83,10
832851	32	1	ø400x(H)260	102,80

LOW POT WITH LID

code	liters	mm	€
836514	14,1	ø360x(H)139	54,50
836521	15,8	ø380x(H)139	64,50



Sandwich type bottom



Riveted handle



Handles don't get hot



833032

BAIN-MARIE PAN

- Double walled, with reservoir for water.
- Fill the reservoir with water to melt chocolate au bain-marie.
- With stainless steel handle.

code	liters	mm	€
833032	1	330x165x(H)95	18,95

18/0
stainless steel

833506

18/8
stainless steel

Watch the video

With extra hook to support while draining

PASTA COOKER BASKET

- Suitable for stew pan Ø 360 mm - 831700.
- With extra hook to support while draining.

code	liters	mm	€
833506	1.5	160x160x(H)230	42,95



833100

Al
aluminiumS.S.
stainless steel18/0
stainless steel**ASPARAGUS PAN XL**

- Extra height allows the steaming of extra long asparagus.
- Can also be used for steaming other vegetables, steaming fish, cooking pasta, keeping hot dogs warm, etc.
- Set consists of pan, steamer basket and lid.

code	liters	wall (mm)	mm	€
833100	5.5	0.6	ø162x(H)280	42,50

ROASTING PAN

- With handles.
- Only suitable for ovens, not for direct contact heating.

code	mm	€
508503	310x240x(H)50	12,50
508510	385x275x(H)60	15,25
508527	430x310x(H)60	19,95

S.S.
stainless steel

508503

Prices net of VAT

HENDI

37



NEW

CAST IRON CASSEROLE ENAMELLED

- Made from cast iron, with enamel coating on the outside.
- Lid with bumps on the inside that force water droplets (steam) to fall back, keeping the dish moist and aromatic.
- Suitable for all heat sources including induction.
- Not dishwasher safe.
- Available in different sizes; the smallest can be used as a serving dish [code: 626856, 626894].

code	colour	liters	mm	€
626856	Red	0.27	130x100x(H)48	22,50
626894	Black	0.27	130x100x(H)48	22,50 N
626832	Red	3.7	317x240x(H)105	59,50
626870	Black	3.7	317x240x(H)105	59,50 N
626849	Red	4.4	365x290x(H)115	62,50
626887	Black	4.4	365x290x(H)115	62,50 N
626825	Red	6.88	405x255x(H)134	99,50
626863	Black	6.88	405x255x(H)134	99,50 N



NEW

CASSEROLE WITH NON-STICK COATING

- Made of die-cast aluminium with a heat-resistant coating.
- PTFE non-stick coating.
- Knob made of stainless steel.
- Suitable for use on gas, induction, electric and ceramic stoves.
- Induction base.
- Dishwasher safe.
- Casserole is oven safe.
- Lid is not oven safe.

code	liters	mm	€
611029	7	367x290x(H)122	32,00
611036	7.5	387x310x(H)130	34,50
611043	9	405x332x(H)138	41,00
611012	4.3	425x332x(H)70	35,00



LID HOLDER

- Made of stainless steel.
- Non-slip coating.
- Dishwasher safe.

code	mm	€
470534	224x52x(H)105	9,75

NEW



FRYING PANS DIE-CAST ALUMINIUM 'TITANIUM PROFESSIONAL'

- Made of cast aluminium, suitable for all heat sources and even suitable for use in ovens (up to 250°C).
- Cast aluminium excels at conducting heat, the pan is quickly ready for use.
- The handle is made from 18/10 stainless steel and remains cool during use.
- The "Teflon™ Platinum Plus" non-stick coating has a high temperature resistance (up to 250°C).
- The coating is applied in three layers which increases the wear resistance and makes the pan ideal for intensive use.
- Very easy to clean after use.

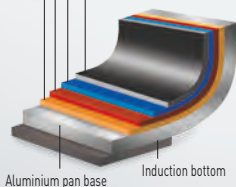


Primer coating: for anti-corrosion, anti-shock & better durability of coatings

Titanium coating: for anti-scratch & anti-abrasion

Mid coating: Whitford® Xylan non-stick

Top coating: reinforcement of non stick layer and brighten surface



INDUCTION FRYING PAN

code	ø bottom (mm)	mm	€
629154	190	ø250x(H)50	37,95
629253	220	ø290x(H)55	47,95
629345	260	ø330x(H)60	54,95



GRIDDLE FOR INDUCTION COOKERS

code	mm	€
629130	390x260x(H)35	24,95



FRYING PANS DIE-CAST ALUMINIUM 'TITANIUM PROFESSIONAL'

- Made of cast aluminium, suitable for all heat sources except induction and even suitable for use in ovens (up to 250°C).
- Cast aluminium excels at conducting heat.
- The handle is made from 18/10 stainless steel and remains cool during use.
- The Whitford® Xylan non-stick coating has a high temperature resistance (up to 250°C).
- Adhesion of the non-stick coating is improved by a layer of titanium between the aluminium and the coating.
- This double-layer procedure improves the service life of the coating and provides additional scratch-resistance.
- Very easy to clean after use.

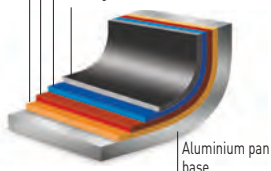


Primer coating: for anti-corrosion, anti-shock & better durability of coatings

Titanium coating: for anti-scratch & anti-abrasion

Mid coating: Whitford® Xylan non-stick

Reinforcement of non stick and bright surface



FRYING PAN TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm	€
629109	180	ø240x(H)55	33,25
629307	260	ø320x(H)55	44,50
629208	220	ø280x(H)55	38,50
629352	300	ø360x(H)55	60,95
629390	340	ø400x(H)55	74,50



839010

WOK TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm	€
839010	157	ø320x(H)100	49,95



629505

SAUTÉ PAN TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm	€
629505	225	ø280x(H)85	39,50



629802

GRILL PAN - RIDGED SURFACE TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm	€
629802	220	550x290x(H)55	42,75



629604

FISH FRYING PAN - OVAL TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm	€
629604	175	400x275 x(H)35	45,25



629413

CRÊPES PAN TITANIUM PROFESSIONAL

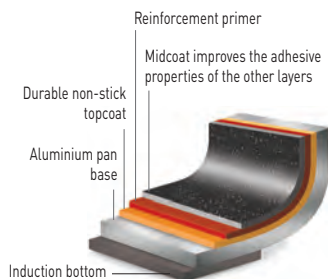
code	ø bottom (mm)	mm	€
629413	260	ø320x(H)20	43,95





FRYING PANS ALUMINIUM 'MARBLE PROFESSIONAL'

- Made of durable aluminium, suitable for all heat sources, even suitable for use in ovens.
- Aluminium offers even heat conduction, the pan is quickly ready for use.
- The handle is made of epoxy coated steel.
- The 'Marble' non-stick coating has a high temperature resistance (up to 260°C).
- The coating is applied in 3 layers and is wear-resistant.
- Very easy to clean after use.



FRYING PAN

code	ø bottom (mm)	mm	€
627600	140	ø200x(H)40	14,75
627617	180	ø240x(H)42	18,75
627662	200	ø260x(H)45	21,50
627624	220	ø280x(H)50	24,95
627631	260	ø320x(H)50	31,75
627648	280	ø360x(H)50	38,75
627655	300	ø390x(H)50	48,95



627631



627747



627686



627716

WOK

code	ø bottom (mm)	mm	€
627730	210	ø280x(H)75	30,25
627747	210	ø320x(H)95	38,95

CRÊPE PAN

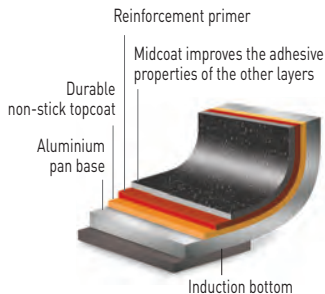
code	ø bottom (mm)	mm	€
627679	240	ø280x(H)25	21,50
627686	280	ø320x(H)20	27,95

FISH FRYING PAN - OVAL

code	ø bottom (mm)	mm	€
627716	185	280x400x(H)55	45,25

FRYING PANS ALUMINUM 'PLATINUM PROFESSIONAL'

- Made of durable aluminium, suitable for all heat sources.
- Aluminium excels at conducting heat, the pan is quickly ready for use.
- Stainless steel handle with insulating silicon handle for a good grip.
- The 'Teflon' Platinum Plus' non-stick coating has a high temperature resistance (up to 260°C).
- The coating is applied in three layers which increases the wear resistance and makes the pan ideal for intensive use.
- Very easy to clean after use.



FRYING PAN

code	ø bottom (mm)	mm	€
621103	140	ø200x(H)44	25,95
621110	180	ø240x(H)50	31,95
621127	200	ø260x(H)52	35,95
621134	200	ø280x(H)52	41,95
621158	215	ø320x(H)60	49,50



PAELLA PAN

- Made of carbon steel.
- With 2 handles.
- Not dishwasher safe.



code	Suitable for Fiesta gas grill	mm	€
622094		ø300x(H)110	9,50
622100		ø340x(H)140	11,75
622117		ø380x(H)120	15,95
622216		ø420x(H)120	18,95
622308		ø460x(H)40	21,95
622353		ø550x(H)100	39,95
622407	146002	ø600x(H)40	44,95
622605	146804	ø800x(H)50	109,50





CARBON STEEL WOKS AND FRYING PANS

- Made of carbon steel.
- Suitable for all types of cookers, including induction.
- Not dishwasher safe.
- NOTE: should be seasoned before use.



NEW



628058

FRYING PAN

- Ergonomic handle made of carbon steel, with a hanging hole.
- Can be used in an oven in temperature up to 220°C.

code	ø bottom (mm)	mm	€
628058	254	ø327x593	28,25



628003

FRYING PAN

- Ergonomic handle made of carbon steel, with a hanging hole.
- Can be used in an oven in temperature up to 220°C.

code	ø bottom (mm)	mm	€
628003	156	ø204x385	14,95
628010	186	ø244x470	17,50
628027	205	ø264x490	19,25
628034	230	ø282x504	20,75
628041	238	ø306x530	22,75



627976

CRÊPE PAN

- Ergonomic handle made of carbon steel, with a hanging hole.
- Flat bottom, perfect for making crepes and also tortillas.
- Can be used in an oven in temperature up to 220°C.

code	ø bottom (mm)	mm	€
627976	255	520x282x(H)85	21,75



627983

GRILL PAN, SQUARE

- Ribbed surface.
- Ergonomic handle made of carbon steel, with a hanging hole.
- With a spout for easy pouring out excess oil.
- Can be used in an oven in temperature up to 220°C.

code	mm	€
627983	480x282x(H)80	25,75



627945

SERVING PAN

- Pan made of carbon steel.
- Two handles made of stainless steel.
- Can be used in an oven in temperature up to 250°C.

code	ø bottom (mm)	mm	€
627914	95	ø144x170	11,25
627921	110	ø164x195	12,25
627938	125	ø184x216	13,25
627945	140	ø204x240	14,50
627952	170	ø243x280	17,25
627969	185	ø264x297	18,75

NEW



627990

WOK

- Ergonomic handle made of carbon steel, with a hanging hole.
- Can be used in an oven in temperature up to 220°C.

code	ø bottom (mm)	mm	€
627990	180	ø304x530	26,25



627907

WOK WITH WOODEN HANDLE

- Handles made of rubber wood mounted on a steel core, one with a hanging hole.

code	ø bottom (mm)	mm	€
627907	110	ø324x565	41,95

STEP-BY-STEP GUIDE:



Step 1

Before first use, wash the pan with hot soapy water using a sponge



Step 2

Thoroughly dry before use.



Step 3

Heat the pan and add oil. Do not overheat the pan.



Step 4

For cleaning, use hot running water and a sponge or scrub brush. Dry immediately.



Step 5

Before storing, rub the pan with a little oil to strengthen the patina layer that prevents sticking.



Step 6

For burnt-on residue, scrub the pan with salt and paper towels. Never soak this pan or put it in the dishwasher.



CARBON STEEL PANS

- Made of carbon steel.
- Ergonomic handle made of carbon steel with a hanging hole.
- Suitable for various heat sources including induction, gas, electric and ceramic.
- Not dishwasher safe.



- Excellent thermal conductivity.
- Solid construction, very long service life.
- Note: Must be seasoned before use.

NEW



629420 – 629475



629482

LYONNAISE PAN

- Classic round carbon steel frying pan with Lyonnaise shape.
- Perfect for a variety of cooking techniques, from browning and frying to searing and sautéing.
- Lightweight and easy to handle – perfect for daily cooking.
- Develops natural non-stick surface over time through seasoning.
- Heats quickly – excellent for searing and caramelising.
- French-style handle for comfortable grip.
- Equipped with a hanging hole for easy storage.
- It can be used in an oven for up to 10 minutes at a maximum temperature of 200°C.

code	mm	€
629420	ø210x(H)100	15,35
629437	ø220x(H)100	16,65
629444	ø240x(H)100	18,50
629451	ø270x(H)130	20,50
629468	ø280x(H)130	24,50
629475	ø320x(H)130	27,95
629482	ø360x(H)140	37,95

NEW



629499

CRÊPE PAN

- Rim's specially designed for easy slip of pancakes.

code	mm	€
629499	ø290x(H)100	22,95

NEW



629529

PANCAKE PAN

- Sharp bottom angle designed for flipping pancakes.

code	mm	€
629512	ø120x(H)100	8,50
629529	ø140x(H)100	9,75
629536	ø180x(H)100	11,75

FRYING PANS TRADITIONAL

- Traditional frying pans made of rolled steel.
- Favourite pans of cooking masters.
- Simplicity, quality, firmness and versatility, features appreciated by many generations.
- Oil well to keep it ready for use.
- The handle is welded which ensures that it doesn't break.



Watch the video



628614

FRYING PAN

code	ø bottom (mm)	mm	€
628638	180	ø240x(H)45	17,95
628614	220	ø280x(H)50	22,95
628706	240	ø300x(H)50	24,95
628621	260	ø320x(H)50	28,95



628805

CRÊPES PAN

code	ø bottom (mm)	mm	€
628805	200	ø230x(H)25	13,95

BEFORE FIRST USE:



Step 1

Put cooking oil in the pan and heat it. Add potato peelings and a lot of salt, then let it fry a bit.



Step 2

Take a kitchen towel and carefully rub the mixture around the inside of the pan.



Step 3

After rubbing the pan thoroughly, empty the pan. Now there will be residue of the potato peelings left in the pan.



Step 4

To remove the residue put a lot of salt in the pan and rub the salt around the pan with a kitchen towel to remove the residue. Don't do this on the stove.



Step 5

Remove the dirty salt, wipe the pan clean and pour a thin layer of oil in the pan.



Step 6

Spread the oil in the pan with a clean kitchen towel. The pan is now ready for first use or storage.





CAST IRON SKILLET

- With 2 spouts - 1 on each side.
- Large handle with a hanging hole.
- Available in 3 sizes (629314, 629321, 629338).

code	mm	€
629314	ø165x(H)35	9,50
629321	ø200x(H)40	12,50
629338	ø250x(H)40	15,95



NEW



629925

CAST IRON GRILL PAN

- Cast iron handle.
- With 2 spouts.

code	mm	€
629925	510x274x(H)27	23,50



629376

CAST IRON POT

- Complete set with a lid and a handle.
- Handle is ideal for moving and for hanging over fire.

code	liters	wall (mm)	mm	€
629376	7.2	4	ø310x(H)155	54,95



629291

CAST IRON POT

- Complete set with a lid and a handle.
- Handle is ideal for moving and for hanging the pot above fire.
- On 3 legs - traditional design descended from South Africa.
- Capacity: 6 L.

code	mm	€
629291	ø245x(H)280	49,50

CAST IRON PLATTER WITH WOODEN UNDERLINER AND GRIPPER

- Platter and gripper handle made of cast iron.
- Underliner made of birch wood.
- Oven safe platter.
- With detachable handle.
- The set is not dishwasher safe.

code	mm	€
629383	280x140x(H)30	17,25



629383



629932

CAST IRON GRILL PAN

- Cast iron handle.
- With 1 spout.
- 358x244x53mm.

code	mm	€
629932	230x230x(H)25	16,95



629369

CAST IRON GRILL PAN

- Ribbed surface for grilling.
- With a spout for easy pouring out excess oil/fat.
- Handle with a hanging hole.

code	mm	€
629369	250x250x(H)50	20,95



MUSSEL & GRAVY PANS



625057



MUSSEL PAN - WITH LID

- Black enamel.
- Flanged stainless steel rim.

code	max. contents in kg.	liters	mm	€
625002	1	2.5	ø200x(H)180	12,75
625057	1.5	3.4	ø220x(H)195	15,50
625101	2	5.2	ø260x(H)210	21,50



625804



625705

SOUP & GRAVY PAN - WITH LID

- Enamelled.
- Flanged stainless steel rim.
- Low lid.

code	-	liters	mm	€
625804	blue	0.6	ø120x(H)95	10,50
625705	black	0.8	ø140x(H)110	11,50



839003

18/8 stainless steel (0.4 mm)
aluminium (1.5 mm)
18/0 stainless steel (0.5 mm)

WOK 3-PLY - WITHOUT LID

- 3-Ply construction that sandwiches a layer of aluminium (1.5 mm) between an exterior layer of 18/0 stainless steel (0.5 mm) and an interior layer of 18/8 stainless steel (0.4 mm) from base to rim.
- Fast heating and excellent heat distribution.
- Very durable through high wear resistance.
- Long hollow handle made of stainless steel.
- Flat bottom of Ø 145 mm.

code	mm	€
839003	ø360x(H)90	75,00



622742

ENAMELLED PAN

- With two convenient handles.
- Made of enamelled steel.

code	mm	€
622704	ø100x(H)20	5,60
622711	ø120x(H)25	5,95
622728	ø150x(H)27	7,40
622735	ø200x(H)36	8,95
622742	ø240x(H)40	9,60
622773	ø300x(H)50	17,95
622780	ø340x(H)50	22,25

N



622858

ENAMELLED PAELLA BOWLS

- Deep model.
- Made of enamelled steel.

code	mm	€
622810	ø145x(H)40	7,30
622827	ø170x(H)40	7,95
622834	ø185x(H)43	9,00
622841	ø205x(H)57	8,85
622858	ø245x(H)70	9,95

NEW

CASSEROLE DISH, ENAMELLED

- Made of carbon steel.
- Enamelled finish.
- 2 handles.
- Suitable for gas, ceramic & electric stoves.
- Dishwasher safe.

code	mm	€
622551	ø200x(H)45	9,95
622544	ø160x(H)45	8,75
622537	ø140x(H)45	8,25
622520	ø120x(H)40	7,15
622513	ø100x(H)40	6,50





Gastronorm containers



**GASTRONORM
CONTAINER
PROFI LINE**

**GASTRONORM
CONTAINER
KITCHEN LINE**

**GASTRONORM
CONTAINER
BUDGET LINE**

**GASTRONORM
CONTAINER
POLYCARBONATE
TRANSPARENT**

SUITABLE FOR:

Convection ovens	✓	✓	✓	
Bain-marie system	✓	✓	✓	
Chafing dishes	✓	✓	✓	
Refrigerators	✓	✓	✓	✓
Food storage	✓	✓	✓	✓
Dishwasher cleaning	✓	✓	✓	✓

PROPERTIES:

For use at temperatures	-40°C / 300°C	-40°C / 300°C	-40°C / 300°C	-40°C / 110°C
Stackable	✓	✓	✓	✓

CONSTRUCTION:

Made of	stainless steel 18/10	stainless steel	stainless steel	polycarbonate
Thickness (mm)	0,7-0,8	0,6-0,7	0,6-0,7	2-3
Available heights (mm)	20-200	20-200	20-200	65-200

ACCESSORIES:

Perforated containers	✓	✓		
Lids	✓	✓	✓	✓
Lids with silicone rim	✓	✓	✓	
Lids with spoon recess	✓	✓		
Dripping tray		✓		✓
Adaptor bar	✓	✓	✓	

ADDITIONAL INFO:

Easy to clean	✓	✓	✓	✓
Gastronorm size engraved		✓		✓
With capacity scale				✓
Doesn't absorb odours or flavours	✓	✓	✓	✓

Compliant with the most strict food contact regulations (for hospitals)

- Excellent corrosion resistance (salt & sour resistant)
- Reduced radius to ensure maximum content
- Very strong and durable

Reinforced corners to add strenght

- If treated correctly corrosion resistant

If treated correctly corrosion resistant

High impact resistance, very durable

- Crystal clear material



**GASTRONORM
CONTAINER
POLYCARBONATE**



**GASTRONORM
CONTAINER
POLYPROPYLENE**



**HACCP
STORAGE
CONTAINER**



**PORCELAIN
CONTAINER**

			✓
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓
-40°C / 110°C	-40°C / 80°C	-40°C / 80°C	under 600°C
✓	✓	✓	✓
polycarbonate	polypropylene	polypropylene	porcelain
2-3	2-2,9	2-2,9	
65-150	100-200	65-200	20-65
✓	✓	✓	
	✓		
✓			✓
✓	✓	✓	
✓	✓	✓	
✓	✓	✓	✓
Perfect for presentation	Transaprant material	With integrated HACCP label for monitoring of food storage process	Special porcelain type, toughest type available
• High impact resistance, very durable		• Transaprant material	• Thermal shock resistant, can withstand extreme temperature changes
		• Coloured lid clips according to HACCP sold separately	• High-impact and wear resistance and still relatively light-weight
			• Extremely pure and brilliant white





GN GASTRONORM SYSTEM










- Designation of standard size containers used in food industry, determined in PN-EN 631-1:1996 standard.
- Standardisation of container dimensions makes it easier to use them in various kitchen appliances which are designed based on these dimensions, e.g. in ovens, insulated containers, refrigerated cabinets, bain-maries, transport trolleys.



height (mm)



DIMENSIONS OF GN CONTAINERS:

 GN 2/1 650x530 mm	 GN 1/1 530x325 mm	 GN 2/3 354x325 mm	 GN 2/4 530x162 mm	 GN 1/2 325x265 mm
 GN 1/3 325x176 mm	 GN 1/4 265x162 mm	 GN 1/6 176x162 mm	 GN 1/9 176x108 mm	

GASTRONORM CONTAINERS PROFI LINE

- Made of high grade stainless steel 18/10.
- Very solid design.
- Smooth edges, easy to clean.
- Can be used in convection ovens, refrigerators, bain-marie systems and chafing dishes.



Very strong and durable.

For use at temperatures
-40°C / 300°C.

Excellent resistance
to corrosion.

Reduced inner radius increases
maximum capacity.



GN 2/1 GN 1/1 GN 2/3 GN 1/2 GN 1/3 GN 1/4 GN 1/6 GN 1/9

650x530 530x325 354x325 325x265 325x176 265x162 176x162 176x108
mm mm mm mm mm mm mm mm

2/1



801109

code	liters	thickness (mm)	height (mm)	€
801109	58	0.8	200	129,50
801116	43	0.8	150	107,50
801123	30	0.8	100	79,50
801130	19	0.8	65	67,50
801147	11	0.8	40	57,50
801154	5.5	0.8	20	55,25

1/1



801222

code	liters	thickness (mm)	height (mm)	€
801208	28	0.8	200	67,50
801215	21	0.8	150	57,50
801222	14	0.8	100	41,50
801239	9	0.8	65	30,75
801246	5	0.8	40	27,50
801253	2.5	0.8	20	23,75

2/3



801321

code	liters	thickness (mm)	height (mm)	€
801307	18	0.8	200	55,25
801314	13	0.8	150	45,75
801321	9	0.7	100	28,95
801338	5.5	0.7	65	21,75
801345	3	0.7	40	19,95
801352	1.5	0.7	20	17,75

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801666

code	liters	thickness (mm)	height (mm)	€
801840	8.6	0.7	150	46,50
801666	5.8	0.7	100	34,95
801857	4	0.7	65	23,95
801864	2.5	0.7	40	20,25
801871	1.2	0.7	20	15,25

1/2



801420

code	liters	thickness (mm)	height (mm)	€
801406	12.5	0.8	200	43,25
801413	9.5	0.7	150	33,25
801420	6.5	0.7	100	21,95
801437	4	0.7	65	17,95
801444	2	0.7	40	15,95
801451	1	0.7	20	12,95

1/3



801529

code	liters	thickness (mm)	height (mm)	€
801505	7.8	0.8	200	35,75
801512	5.7	0.7	150	25,95
801529	4	0.7	100	17,95
801536	2.5	0.7	65	14,95
801543	1.5	0.7	40	12,50
801550	0.8	0.7	20	10,75



1/4



801628

code	liters	thickness (mm)	height (mm)	€
801604	5.5	0.8	200	28,75
801611	4	0.7	150	22,50
801628	2.8	0.7	100	15,95
801635	1.8	0.7	65	13,25
801642	1.7	0.7	40	11,95
801659	0.9	0.7	20	9,75

1/6



801727

code	liters	thickness (mm)	height (mm)	€
801703	3.4	1	200	29,75
801710	2.4	0.8	150	18,95
801727	1.6	0.7	100	13,25
801734	1	0.7	65	10,75

1/9

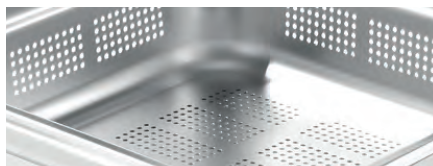


801826

code	liters	thickness (mm)	height (mm)	€
801826	1	0.7	100	13,95
801833	0.6	0.7	65	9,95

GASTRONORM CONTAINERS – PERFORATED

- Perforated bottom.
- Perforated sides with a height of 100mm or higher.



1/1



802229

code	liters	thickness (mm)	height (mm)	€
802205	28	0.8	200	78,50
802212	21	0.8	150	66,25
802229	14	0.8	100	43,50

- Perforated bottom.

code	liters	thickness (mm)	height (mm)	€
802236	9	0.8	65	32,95
802243	5	0.8	40	29,50
802168	2.5	0.8	20	25,95

2/3



802328

code	liters	thickness (mm)	height (mm)	€
802328	9	0.7	100	32,95

- Perforated bottom.

code	liters	thickness (mm)	height (mm)	€
802335	5.5	0.7	65	22,95
802342	3	0.7	40	20,75

1/2



802427

code	liters	thickness (mm)	height (mm)	€
802427	6.5	0.7	100	24,75

- Perforated bottom.

code	liters	thickness (mm)	height (mm)	€
802434	4	0.7	65	18,75
802441	2	0.7	40	16,75

1/3



802526

code	liters	thickness (mm)	height (mm)	€
802502	7.8	0.7	200	39,95
802519	5.7	0.7	150	29,95
802526	4	0.7	100	19,95

- Perforated bottom.

code	liters	thickness (mm)	height (mm)	€
802533	2.5	0.7	65	14,95
802540	1.2	0.7	40	12,50

GN CONTAINERS WITH DROPPED HANDLES

NEW

1/1



803202

code	liters	thickness (mm)	height (mm)	€
803202	28	0.8	200	63,50
803240	14	0.7	100	39,50

1/2



803400

code	liters	thickness (mm)	height (mm)	€
803400	12.5	0.8	200	43,50
803257	6,25	0,7	100	24,95

1/3



803509

code	liters	thickness (mm)	height (mm)	€
803509	7.8	0.8	200	37,75
803264	3.9	0.7	100	22,50

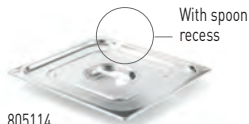


804100

LID FOR GN CONTAINERS

- Fits on HENDI Profi Line and Polycarbonate GN containers.

code	thickness (mm)	GN	mm	€
804100	0.8	GN 1/1	530x325	24,50
804117	0.7	GN 2/3	354x325	16,25
804179	0.8	GN 2/4	530x162	15,95
804124	0.7	GN 1/2	265x325	13,25
804131	0.7	GN 1/3	325x176	9,75
804148	0.7	GN 1/4	265x162	8,25
804155	0.7	GN 1/6	176x162	6,60
804162	0.7	GN 1/9	176x108	5,95



805114

LID FOR GN CONTAINERS WITH SPOON RECESS

- Fits on HENDI Profi Line and Polycarbonate GN containers.

code	thickness (mm)	GN	mm	€
805138	0.7	GN 1/3	325x176	11,25
805107	0.7	GN 1/1	530x325	25,95
805114	0.7	GN 2/3	354x325	17,75
805121	0.7	GN 1/2	265x325	14,75
805145	0.7	GN 1/4	265x162	9,50
805152	0.7	GN 1/6	176x162	7,95



802601

LID FOR GN CONTAINERS WITH SILICONE RIM

- With silicone rim for airtight sealing.
- Only suitable for 'Profi-Line' and polycarbonate gastronorm containers.
- The airtight cover structure helps keep food fresh and avoid leaking during transportation.

code	GN	mm	€
802601	GN 1/1	530x325	57,50
802618	GN 2/3	354x325	41,50
802625	GN 1/2	265x325	37,50
802632	GN 1/3	325x176	28,75
802649	GN 1/4	265x162	23,75
802656	GN 1/6	176x162	21,50

NEW



804209

LID FOR GN CONTAINERS WITH HANDLE RECESS

code	GN	mm	€
804209	GN 1/1	530x325	23,95
804223	GN 1/2	265x325	15,25
804230	GN 1/3	325x176	12,35

NEW



804322

LID WITH HANDLE RECESS

code	GN	mm	€
804322	GN 1/2	265x325	44,15
804339	GN 1/3	325x176	32,80





GASTRONORM CONTAINERS KITCHEN LINE

- Extra strong due to reinforced corners.
- Gastronorm size is engraved.
- Smooth edges, easy to clean.
- Can be used in convection ovens, refrigerators, bain-marie systems and chafing dishes.



-40°C 300°C



Extra strong due to reinforced corners.

For use at temperatures -40°C / 300°C.

Corrosion-resistant (when used properly).

Thickness 0,6-0,7 mm.

GN 1/1	GN 2/3	GN 1/2	GN 1/3	GN 1/4	GN 1/6	GN 1/9
530x325 mm	354x325 mm	325x265 mm	325x176 mm	265x162 mm	176x162 mm	176x108 mm



806135



806234



806333

code	liters	thickness (mm)	height (mm)	€
806159	28	0.7	200	24,45
806142	21	0.7	150	19,90
806135	14	0.6	100	13,70
806128	9	0.6	65	10,15
806111	5	0.6	40	9,00
806104	2.5	0.6	20	7,90

code	liters	thickness (mm)	height (mm)	€
806258	15.5	0.7	200	22,45
806241	13	0.7	150	17,50
806234	9	0.6	100	11,65
806227	5.5	0.6	65	8,65
806210	3	0.6	40	7,45
806203	1.5	0.6	20	6,60

code	liters	thickness (mm)	height (mm)	€
806357	12.5	0.7	200	16,20
806340	9.5	0.7	150	13,00
806333	6.5	0.6	100	9,40
806326	4	0.6	65	6,45
806319	2	0.6	40	5,60
806302	1	0.6	20	4,45



806432



806531



806630

code	liters	thickness (mm)	height (mm)	€
806449	5.7	0.7	150	10,30
806456	7.8	0.7	200	13,35
806432	4	0.6	100	7,10
806425	2.5	0.6	65	4,95
806418	1.5	0.6	40	4,60
806401	0.6	0.6	20	4,20

code	liters	thickness (mm)	height (mm)	€
806555	5.5	0.7	200	11,25
806548	4	0.7	150	9,30
806531	2.8	0.6	100	6,50
806524	1.8	0.6	65	4,75

code	liters	thickness (mm)	height (mm)	€
806654	3.4	0.7	200	10,50
806647	2.4	0.7	150	6,85
806630	1.6	0.6	100	4,75
806623	1	0.6	65	3,90

1/9



806722

code	liters	thickness (mm)	height (mm)	€
806746	1.3	0.7	150	6,60
806739	1	0.7	100	4,60
806722	0.6	0.6	65	3,15

GASTRONORM CONTAINERS KITCHEN LINE – PERFORATED

1/1



807132

- Perforated bottom.
- Perforated sides with a height of 100mm or higher.

code	liters	thickness (mm)	height (mm)	€
807132	14	0.6	100	18,25
807125	9	0.6	65	14,35

- Perforated bottom.

code	liters	thickness (mm)	height (mm)	€
807118	5	0.6	40	12,95



806845

2/3



807224

- Perforation diameter 3 mm.
- Perforated bottom.

code	liters	thickness (mm)	height (mm)	€
807224	5.5	0.6	65	11,50



806937

1/2



807330

- Perforation diameter 3 mm.
- Perforated sides with a height of 100mm or higher.

code	liters	thickness (mm)	height (mm)	€
807330	6.5	0.6	100	11,75

- Perforated bottom.

code	liters	thickness (mm)	height (mm)	€
807323	4	0.6	65	8,45



804209

LID FOR GN CONTAINERS

code	thickness (mm)	GN	mm	€
806814	0.7	GN 1/1	530x325	8,40
806821	0.7	GN 2/3	354x325	7,90
806838	0.7	GN 1/2	265x325	4,70
806845	0.7	GN 1/3	325x176	4,45
806852	0.7	GN 1/4	265x162	3,65
806869	0.7	GN 1/6	176x162	2,50
806876	0.7	GN 1/9	176x108	2,00



806197

LID FOR GN CONTAINERS WITH LADLE RECESS

code	thickness (mm)	GN	mm	€
806913	0.7	GN 1/1	530x325	9,00
806920	0.7	GN 2/3	354x325	8,25
806937	0.7	GN 1/2	265x325	4,95
806944	0.7	GN 1/3	325x176	4,75
806951	0.7	GN 1/4	265x162	3,90
806968	0.7	GN 1/6	176x162	2,85
806975	0.7	GN 1/9	176x108	2,30



804322

LID FOR GN CONTAINERS WITH HANDLE RECESS

code	GN	mm	€
804209	GN 1/1	530x325	23,95
804223	GN 1/2	265x325	15,25
804230	GN 1/3	325x176	12,35



807606

PERFORATED DRIP SHELF FOR GN CONTAINERS

code	GN	€
806197	GN 1/1	14,75
806296	GN 2/3	12,10
806395	GN 1/2	8,45
806494	GN 1/3	7,10
806593	GN 1/4	6,25
806692	GN 1/6	4,45



808153

808108

LID WITH HANDLE RECESS

code	GN	mm	€
804322	GN 1/2	265x325	44,15
804339	GN 1/3	325x176	32,80

ADAPTOR BAR FOR GN CONTAINERS

- For fitting small GN-containers in bain-maries, chafing dishes etc.

code	GN	mm	€
808108	GN 1/2	325x22x(H)10	4,65
808153	GN 1/1	530x22x(H)10	4,95



GASTRONORM CONTAINERS BUDGET LINE

- Very solid design.
- Smooth edges, easy to clean.
- Intended for use in convection ovens, refrigerators, bain-marie systems and chafing dishes.



-40°C 300°C



For use at temperatures
-40°C / 300°C.

Corrosion-resistant
(when used properly).

Thickness 0,6-0,7 mm.

GN 1/1	GN 2/3	GN 1/2	GN 1/3	GN 1/4	GN 1/6	GN 1/9
530x325 mm	354x325 mm	325x265 mm	325x176 mm	265x162 mm	176x162 mm	176x108 mm



1/1



800133



2/3



800232



1/2



800331

code	liters	height (mm)	€
800157	28	200	22,05
800140	21	150	17,95
800133	14	100	12,40
800126	9	65	9,20
800119	5	40	8,10
800102	2.5	20	7,15

code	liters	height (mm)	€
800225	5.5	65	7,80
800249	13	150	15,80
800232	9	100	10,55
800218	3	40	6,75

code	liters	height (mm)	€
800355	12.5	200	14,60
800348	9.5	150	11,70
800331	6.5	100	8,50
800324	4	65	5,85
800317	2	40	5,05
800300	1	20	4,00



1/3



800430



1/4



800539



1/6



800638

code	liters	height (mm)	€
800454	7.8	200	12,05
800447	5.7	150	9,30
800430	4	100	6,40
800423	2.5	65	4,45
800416	1.5	40	4,15
800409	0.8	20	3,80

code	liters	height (mm)	€
800553	5.5	200	10,15
800546	4	150	8,40
800539	2.8	100	5,85
800522	1.8	65	4,25

code	liters	height (mm)	€
800652	3.4	200	9,45
800645	2.4	150	6,20
800638	1.6	100	4,30
800621	1	65	3,55



1/9



800737

code	liters	height (mm)	€
800744	1.3	150	5,95
800737	1	100	4,15
800720	0.6	65	2,80

GASTRONORM CONTAINERS WITH HANDLES BUDGET LINE



code	liters	height (mm)	€
817155	28	200	26,75
817148	21	150	22,20

code	liters	height (mm)	€
817353	12.5	200	18,45
817346	9.5	150	15,30

code	liters	height (mm)	€
817452	7.8	200	15,60
817445	5.7	150	12,60



806845



806937



817810

LID FOR GN CONTAINERS

code	thickness (mm)	GN	mm	€
806814	0.7	GN 1/1	530x325	8,40
806821	0.7	GN 2/3	354x325	7,90
806838	0.7	GN 1/2	265x325	4,70
806845	0.7	GN 1/3	325x176	4,45
806852	0.7	GN 1/4	265x162	3,65
806869	0.7	GN 1/6	176x162	2,50
806876	0.7	GN 1/9	176x108	2,00

LID FOR GN CONTAINERS WITH LADLE RECESS

code	thickness (mm)	GN	mm	€
806913	0.7	GN 1/1	530x325	9,00
806920	0.7	GN 2/3	354x325	8,25
806937	0.7	GN 1/2	265x325	4,95
806944	0.7	GN 1/3	325x176	4,75
806951	0.7	GN 1/4	265x162	3,90
806968	0.7	GN 1/6	176x162	2,85
806975	0.7	GN 1/9	176x108	2,30

LID FOR GN CONTAINERS

- With cut-out for the handles.

code	GN	mm	€
817834	GN 1/2	325x265	5,10
817841	GN 1/3	325x176	4,85
817810	GN 1/1	530x325	8,90



806197



804322

PERFORATED DRIP SHELF FOR GN CONTAINERS

code	GN	€
806197	GN 1/1	14,75
806296	GN 2/3	12,10
806395	GN 1/2	8,45
806494	GN 1/3	7,10
806593	GN 1/4	6,25
806692	GN 1/6	4,45



808108

LID WITH HANDLE RECESS

code	GN	mm	€
804322	GN 1/2	265x325	44,15
804339	GN 1/3	325x176	32,80

ADAPTOR BAR FOR GN CONTAINERS

- For fitting small GN-containers in bain-maries, chafing dishes etc.

code	GN	mm	€
808108	GN 1/2	325x22x(H)10	4,65
808153	GN 1/1	530x22x(H)10	4,95

NEW



807613

LID FOR GN CONTAINERS WITH SILICONE RIM

- With silicone rim for airtight sealing.

- The airtight seal helps to keep the food fresh and prevents leaking during transportation.

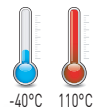
- Fits on Gastronorm container Kitchen & Budget Line, containers must be deeper than 65 mm in order to provide a secure seal.

code	GN	mm	€
807606	GN 1/1	530x325	32,50
807613	GN 2/3	354x325	27,95
807620	GN 1/2	265x325	20,95
807637	GN 1/3	325x176	15,95
807644	GN 1/4	265x162	13,75
807651	GN 1/6	156x142	9,95



GASTRONORM CONTAINERS POLYCARBONATE BLACK

- High quality professional Gastronorm containers made of black polycarbonate.
- Doesn't absorb odours or flavours.
- Temperature resistant from -40°C to 110°C.



Watch the video



For use at temperatures
-40°C / 110°C

Gradated

GN 1/1 GN 1/2 GN 1/3 GN 1/4 GN 1/6 GN 1/9

530x325 mm 325x265 mm 325x176 mm 265x162 mm 176x162 mm 176x108 mm

1/1



862223

code	liters	height (mm)	€
862216	21	150	23,75
862223	14	100	21,75
862209	9	65	16,95

1/2



862421

code	liters	height (mm)	€
862407	12.5	200	15,75
862414	9.5	150	13,50
862421	6.5	100	9,50
862438	4	65	8,25

1/3



862520

code	liters	height (mm)	€
862506	7.8	200	12,25
862513	5.7	150	9,95
862520	4	100	7,75
862537	2.5	65	6,25

1/4



862629

code	liters	height (mm)	€
862612	4	150	7,95
862629	2.8	100	6,95
862636	1.8	65	5,50

1/6



862728

code	liters	height (mm)	€
862704	3.4	200	7,25
862711	2.4	150	6,45
862728	1.6	100	4,95
862735	1	65	4,50

1/9



862827

code	liters	height (mm)	€
862827	1	100	3,95

LID FOR GN CONTAINERS BLACK POLYCARBONATE

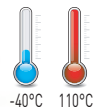
code	GN	mm	€
862902	GN 1/1	530x325	11,95
862926	GN 1/2	325x265	6,50
862933	GN 1/3	325x176	4,95
862940	GN 1/4	265x162	4,50
862957	GN 1/6	176x162	4,25



862902

GASTRONORM CONTAINERS POLYCARBONATE WHITE

- High quality professional Gastronorm containers made of white polycarbonate.
- Doesn't absorb odours or flavours.
- Temperature resistant from -40°C to 110°C.



For use at temperatures
-40°C / 110°C

Gradated

GN 1/1 GN 1/2 GN 1/3 GN 1/4 GN 1/6

530x325 mm 325x265 mm 325x176 mm 265x162 mm 176x162 mm

1/1



862285

code	liters	height (mm)	€
862285	9	65	16,95

1/2



862476

code	liters	height (mm)	€
862476	6.5	100	9,50
862483	4	65	8,25

1/3



862575

code	liters	height (mm)	€
862568	5.7	150	9,95
862575	4	100	7,75
862582	2.5	65	6,25

1/4



862674

code	liters	height (mm)	€
862674	2.8	100	6,95
862681	1.8	65	5,50

1/6



862773

code	liters	height (mm)	€
862766	2.4	150	6,45
862773	1.6	100	4,95
862780	1	65	4,50



862964

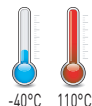
LID FOR GN CONTAINERS WHITE POLYCARBONATE

code	GN	mm	€
862919	GN 1/1	530x325	11,95
862964	GN 1/2	265x325	6,50
862971	GN 1/3	325x176	4,95
862988	GN 1/4	265x162	4,50
862995	GN 1/6	176x162	4,25



GASTRONORM CONTAINERS POLYCARBONATE TRANSPARENT

- High quality professional Gastronorm containers made of transparent polycarbonate.
- Doesn't absorb odours or flavours.
- Temperature resistant from -40°C to 110°C.



For use at temperatures
-40°C / 110°C

Gradated

2/1

1/1



861226

code	liters	height (mm)	€
861202	24	200	28,25
861219	21	150	20,95
861226	14	100	18,75
861233	9	65	14,25

1/2



861424

code	liters	height (mm)	€
861400	12.5	200	14,50
861417	9.5	150	11,95
861424	6.5	100	8,95
861431	4	65	7,95

1/3



861523

code	liters	height (mm)	€
861509	7.8	200	11,50
861516	5.7	150	9,25
861523	4	100	7,35
861530	2.5	65	5,95

1/4



861622

code	liters	height (mm)	€
861608	5.5	200	10,25
861615	4	150	7,75
861622	2.8	100	6,60
861639	1.8	65	5,20

1/6



861721

code	liters	height (mm)	€
861707	3.4	200	6,95
861714	2.4	150	5,95
861721	1.6	100	4,75
861738	1	65	4,25

1/9



861820

code	liters	height (mm)	€
861820	1	100	3,75
861837	0.6	65	3,25

864104

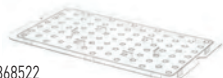


LID FOR GN CONTAINERS

- Without spoon recess.
- Also suitable for stainless steel Profi Line Gastronorm containers.

code	GN	mm	€
864098	GN 2/1	650x530	31,50
864104	GN 1/1	530x325	11,50
864128	GN 1/2	265x325	6,25
864135	GN 1/3	325x176	4,75
864142	GN 1/4	265x162	4,25
864159	GN 1/6	176x162	4,10
864166	GN 1/9	176x108	2,85

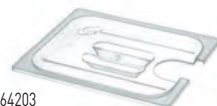
868522



PERFORATED DRIP SHELF FOR GN CONTAINERS POLYCARBONATE

code	GN	mm	€
868522	GN 1/1	467x263	8,50
868546	GN 1/2	265x206	5,40
868553	GN 1/3	266x116	2,50
868577	GN 1/6	118x106	1,65

864203



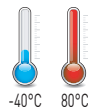
LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

- With recess for sous vide stick 221129.
- Also suitable for stainless steel Profi Line Gastronorm containers.

code	GN	mm	€
864210	GN 1/2	265x325	15,95
864203	GN 1/1	530x325	19,95

GASTRONORM CONTAINERS POLYPROPYLENE

- Doesn't absorb odours or flavours.
- Temperature resistant from -40°C to 80°C.



For use at temperatures
-40°C / 80°C

Gradated

GN 1/1 GN 1/2 GN 1/3 GN 1/4 GN 1/6 GN 1/9

530x325 mm	325x265 mm	325x176 mm	265x162 mm	176x162 mm	176x108 mm
---------------	---------------	---------------	---------------	---------------	---------------

1/1



880029

code	liters	height (mm)	€
880005	28	200	17,50
880012	21	150	13,75
880029	14	100	12,25

1/2



880128

code	liters	height (mm)	€
880104	12.5	200	8,95
880111	9.5	150	7,50
880128	6.5	100	5,85

1/3



880227

code	liters	height (mm)	€
880203	7.8	200	7,45
880210	5.7	150	6,20
880227	4	100	4,75

1/4



880326

code	liters	height (mm)	€
880302	5.5	200	6,00
880319	4	150	5,25
880326	2.8	100	4,25

1/6



880425

code	liters	height (mm)	€
880401	3.4	200	4,75
880418	2.4	150	4,15
880425	1.6	100	2,95

1/9



880524

code	liters	height (mm)	€
880524	1	100	2,30



880609

LID FOR GN CONTAINERS POLYPROPYLENE

- Suitable for all HENDI polypropylene Gastronorm containers, including HACCP storage containers.

code	GN	mm	€
880609	GN 1/1	530x325	5,55
880616	GN 1/2	325x265	3,30
880623	GN 1/3	325x176	2,65
880630	GN 1/4	265x162	1,85
880647	GN 1/6	176x162	1,30
880654	GN 1/9	176x108	1,15



881811

LID FOR GN CONTAINERS MADE OF POLYPROPYLENE, WITH SEAL

- Lid with hermetic santoprene seal; the seal is tight enough to prevent leaking when the container is tilted.
- With lip to break the airtight seal for easy opening.
- Fits on HENDI GN containers Polypropylene

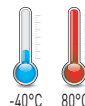


code	GN	mm	€
881804	GN 1/1	530x325	14,25
881811	GN 1/2	325x265	10,25
881828	GN 1/3	325x176	7,15
881835	GN 1/4	265x162	5,75
881842	GN 1/6	176x162	5,25
881859	GN 1/9	176x108	4,75



GASTRONORM STORAGE CONTAINERS HACCP

- Gastronorm containers only - lids not included.
- Airtight sealing.
- Doesn't absorb odours or flavours.
- Lids and lid clips (green, yellow, blue, red or purple as per HACCP guidelines) available separately.
- Wear-proof label for monitoring of food storage process.
- Special erasable markers to write on the labels are not included.
- Temperature resistant from -40°C to 80°C.



Watch the video



GN 1/1

530x325 mm



GN 1/2

325x265 mm



GN 1/3

325x176 mm



GN 1/4

265x162 mm



GN 1/6

176x162 mm



GN 1/9

176x108 mm



1/1



880050



1/2



880159

code	liters	height (mm)	€
880050	28	200	18,25
880067	21	150	14,25
880074	12	100	12,75
880036	9	65	10,50

code	liters	height (mm)	€
880159	12.5	200	10,25
880166	9.5	150	8,35
880173	6.5	100	6,95

1/3



880258

code	liters	height (mm)	€
880258	7.8	200	8,50
880265	5.7	150	7,30
880272	4	100	6,20
880289	2.5	65	5,10

1/4



880371

code	liters	height (mm)	€
880357	5.5	200	7,80
880364	4	150	6,45
880371	2.8	100	4,50
880388	1.8	65	4,15

1/6



880456

code	liters	height (mm)	€
880456	3.4	200	5,25
880463	2.4	150	4,90
880470	1.6	100	4,05
880487	1	65	3,45

1/9



880555

code	liters	height (mm)	€
880555	0.9	100	3,25
880562	0.6	65	2,90

LID FOR GN CONTAINERS POLYPROPYLENE

- Suitable for all HENDI polypropylene Gastronorm containers, including HACCP storage containers.

code	GN	mm	€
880609	GN 1/1	530x325	5,55
880616	GN 1/2	325x265	3,30
880623	GN 1/3	325x176	2,65
880630	GN 1/4	265x162	1,85
880647	GN 1/6	176x162	1,30
880654	GN 1/9	176x108	1,15



880623

LID CLIPS FOR HACCP STORAGE CONTAINERS

- 12 pcs.
- In blister pack.

code	colour	packed per	€
880661	Red	12	5,25
880678	Green	12	5,25
880685	Yellow	12	5,25
880692	Blue	12	5,25
880869	Purple	12	5,25



880661

880685

880692

880678

880869





GN HACCP POLYPROPYLENE CONTAINERS, WITH LIDS, SEALED

NEW



- Made of polypropylene.
- Does not absorb odours.
- Colour clips included (green, yellow, blue and red).
- Stackable.
- With lid.
- Label embedded in the material for monitoring the storage process.

- Washable labels.
- Secure, leak-resistant seal.
- Markers for filling in labels must be ordered separately.
- Temperature resistance: from -20° to +90°C.



GN 1/1	GN 2/3	GN 1/2	GN 1/3	GN 1/4	GN 1/6	GN 1/9
530x325 mm	354x325 mm	325x265 mm	325x176 mm	265x162 mm	176x162 mm	176x108 mm

1/1



873342

2/3



873298

GN CONTAINER 1/1 POLYPROPYLENE

code	liters	height (mm)	€
873366	28	200	26,55
873359	21	150	23,95
873342	13	100	20,95
873335	8	65	19,95

GN CONTAINER 2/3 POLYPROPYLENE

code	liters	height (mm)	€
873328	19	200	20,75
873311	13.5	150	18,50
873298	9	100	16,30

1/2



873267

CONTAINER GN 1/2 POLYPROPYLENE

code	liters	height (mm)	€
873281	12.5	200	16,10
873267	6.5	100	12,15
873274	10	150	14,00
873250	4	65	11,85

1/3



873236

CONTAINER GN 1/3 POLYPROPYLENE

code	liters	height (mm)	€
873243	6	150	10,85
873236	4	100	9,40
873229	2.5	65	8,45

1/4



873199

CONTAINER GN 1/4 POLYPROPYLENE

code	liters	height (mm)	€
873212	4.3	150	8,60
873199	2.8	100	7,90
873182	1.8	65	7,45

1/6



873168

CONTAINER GN 1/6 POLYPROPYLENE

code	liters	height (mm)	€
873175	2.6	150	6,95
873168	1.7	100	6,45
873151	1.1	65	5,85

1/9



873137

CONTAINER GN 1/9 POLYPROPYLENE

code	liters	height (mm)	€
873144	1.5	150	6,10
873137	1	100	5,60
873120	0.6	65	4,95

871546

**HORECA MARKERS**

- 2 pieces on blistercard.
- For writing on food containers.
- Erasable.

code	packed per	€
871546	2	9,75



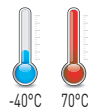


FOOD CONTAINER WITH A DIVIDER

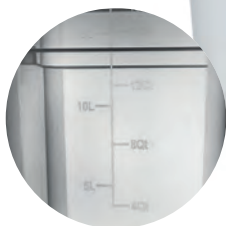
NEW



Stackable



Made of food contact safe polypropylene resistant to chemical agents



- Made of transparent polypropylene.
- BPA-free.
- Volume graduated scale on the container wall.
- Temperature resistance: -40°C to +70°C.
- Stackable.
- Suitable for use in the microwaves.
- Dishwasher safe.
- Recyclable.
- Lid can be purchased separately.

code	liters	mm	€
870907	1.9	190x190x(H)95	3,10
870914	3.8	190x190x(H)180	4,25
870921	5.7	235x235x(H)180	6,05
870938	7.6	235x235x(H)230	6,80
870945	11.4	290x290x(H)210	9,55
870952	17.2	290x290x(H)320	12,50
870969	20.8	290x290x(H)400	16,55



NEW



LID FOR FOOD CONTAINER

- Made of polypropylene.
- Completely BPA-free material.
- Temperature resistance from -40°C up to +70°C.
- Suitable for use in the microwave.
- Dishwasher safe.
- Recyclable.

code	mm	compatible with containers	€
870976	190x190	870907, 870914	1,40
870983	235x235	870921, 870938	1,85
870990	290x290	870945, 870952, 870969	2,75

EGG CONTAINER HENDI OVOBOX 120

- Intended for safe storage of sterilised eggs in a cold chamber - without the risk of transferring salmonella again onto eggs or into the cold chamber.
- Perfectly transparent container made of polypropylene - the contents of the container are always visible.
- GN 2/3 sized container, suitable for 4 trays filled with eggs.
- The set includes: container, lid, 8 egg trays.
- Trays made of PET, stackable, with profiled cuts on both sides for easy taking off the trays from the container.
- Each tray can hold 30 eggs (5x6 rows) - the whole container can hold 120 eggs in total.
- Temperature resistance: -40°C - $+80^{\circ}\text{C}$.
- Container and trays are dishwasher safe.
- Additional trays can be purchased separately.
- CAUTION: Eggs must be sterilised before being placed on the trays and in the container to prevent salmonella contamination.
- Place the egg trays alternately in the container, rotating each one 90 degrees from the previous one.

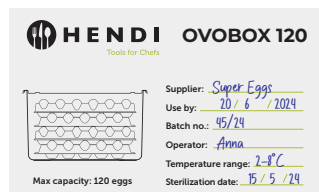
code	liters	mm	€
870785	18	355x325x(H)200	27,50



870785

included

8x



SET OF 4 EGG TRAYS FOR HENDI OVOBOX 120

- Made of PET.
- Each tray can hold 30 eggs (5x6 rows) - the whole set can hold 120 eggs in total.
- Easily stackable.
- Temperature resistance: -40°C - $+80^{\circ}\text{C}$.
- Dishwasher safe.
- Recommended for use with the HENDI Egg container OVOBOX 120 (code: 870785).
- ATTENTION: before putting eggs onto the trays they must be sterilised to prevent salmonella contamination.

code	mm	€
870792	291x288x(H)41	5,95



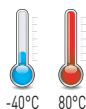
870792





FOOD ALLERGY

When preparing food for customers with food allergies it's important to prevent cross contamination. With the new purple addition to the HACCP colours you now have tools to safely produce meals for people with allergies.



Watch the video



1/1



880050

code	liters	height (mm)	€
880050	28	200	18,25
880067	21	150	14,25
880074	12	100	12,75
880036	9	65	10,50

1/2



880159

code	liters	height (mm)	€
880159	12.5	200	10,25
880166	9.5	150	8,35
880173	6.5	100	6,95

1/3



880258

code	liters	height (mm)	€
880258	7.8	200	8,50
880265	5.7	150	7,30
880272	4	100	6,20
880289	2.5	65	5,10

1/4



880371

code	liters	height (mm)	€
880357	5.5	200	7,80
880364	4	150	6,45
880371	2.8	100	4,50
880388	1.8	65	4,15

1/6



880456

code	liters	height (mm)	€
880456	3.4	200	5,25
880463	2.4	150	4,90
880470	1.6	100	4,05
880487	1	65	3,45

1/9



880555

code	liters	height (mm)	€
880555	0.9	100	3,25
880562	0.6	65	2,90

**DAIRY FREE****GLUTEN FREE****EGG FREE****PEANUT FREE**

881705

**LID FOR GN CONTAINERS PURPLE**

- Suitable for all HENDI polypropylene Gastronorm containers, including HACCP storage containers.

code	GN	mm	€
881705	GN 1/1	530x325	5,75
881712	GN 1/2	325x265	3,45
881729	GN 1/3	325x176	2,75
881736	GN 1/4	265x162	1,95
881743	GN 1/6	176x162	1,45
881750	GN 1/9	176x108	1,25



171882

SERVING TONG HACCP 250 MM

code	colour	mm	€
171882	Purple	(L)250	3,95

826164



826065

**CUTTING BOARD HACCP GASTRONORM 1/1**

- One side smooth and other side with groove.

code	colour		mm	thickness (mm)	€
826065	Purple	GN 1/1	530x325	15	20,95
826164	Purple	GN 2/3	325x265	12	9,75

825570



825662

**CUTTING BOARD HACCP 600X400**

- Both sides are smooth and suitable for use.

code	colour	mm	€
825662	Purple	600x400x(H)18	33,50
825570	Purple	450x300x(H)12,7	11,25



842775

**COOK'S KNIFE**

code	thickness (mm)	blade length (mm)	length (mm)	€
842676	2.5	180	320	6,65
842775	2.5	240	385	7,90





REUSABLE FOOD SAFETY STICKERS

- Reusable.
- Label in 3 languages: German, Italian and English.
- Easy to remove from plastic, metal and glass.
- Every day of week marked with a different colour.

NEW



850794

SET OF REUSABLE FOOD SAFETY LABELS WITH A DISPENSER

- Dispenser made of durable, thick cardboard.
- Number of stickers per roll: 7000 pcs.
- Capacity: 7 label rolls.
- Label size: 25x25 mm.
- Included in set: dispenser, 7 label rolls for each day of the week.

code	mm	€
850794	240x80x(H)100	23,95

Produkt
Anzahl: _____
Basis: _____

Zeit
Tag: _____
Monat: _____
Jahr: _____

Datum
Tag: _____
Monat: _____
Jahr: _____

☐ Tag
☐ Std.
☐ Min.

Haltbarkeit
Dauer: _____
Zeit: _____

Person
Name: _____
Firma: _____

Platzieren Sie das Tagelabel hier
auf dem Produkt oder der Verpackung

NEW

850763

FOOD SAFETY REUSABLE STICKER, "USE BY"

- Space for date, time and additional notes.
- Number of stickers per roll: 500 pcs.

code	packed per	mm	€
850763	500	100x50	5,95

FOOD SAFETY REUSABLE STICKER, "USE BEFORE"

- Space for date, time and additional notes.
- Number of stickers per roll: 500 pcs.

code	packed per	mm	€
850770	500	ø50	5,95

- Remove the sticker before washing the containers.
- Self-adhesive labels for easy identification of semi-finished and finished products; use in order to meet food service safety standards.

NEW



850695

850701

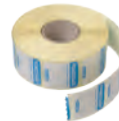
850718

850725

850732

850749

850756



FOOD SAFETY DAILY STICKERS, REUSABLE

- Space for extra notes.
- Number of stickers per roll: 1000 pcs.

code	-	packed per	mm	€
850695	Monday	1000	25x25	3,15
850701	Tuesday	1000	25x25	3,15
850718	Wednesday	1000	25x25	3,15
850725	Thursday	1000	25x25	3,15
850732	Friday	1000	25x25	3,15
850749	Saturday	1000	25x25	3,15
850756	Sunday	1000	25x25	3,15



NEW

850787

FOOD SAFETY REUSABLE STICKER, "USE FIRST"

- Number of stickers per roll: 500 pcs.

code	packed per	mm	€
850787	500	ø50	5,95



NEW



850770



NEW

S.S.
stainless steel

GASTRONORM CONTAINER HOLDER

- Made of stainless steel.
- For organising GN containers (not included).
- Non-slip rubber feet.
- Optional wall mounting.

code	mm	€
820049	745x245x(H)215	79,50
820032	512x245x(H)215	59,50



820032

3x GN 1/6



820049

2x GN 1/9 + 3x GN 1/6



NEW



873410



873427



873434



873441



PREP TRAY

- Made of polyethylene.
- Dishwasher safe.

code	liters	mm	€
873410	3	340x235x(H)70	4,70
873427	6	430x285x(H)75	5,70
873434	8	480x330x(H)80	8,05
873441	12	535x385x(H)85	11,45

Prices net of VAT

HENDI

75



02

Knives, kitchen tools

Precision in every cut





CUTTING BOARD HACCP

- Made of polyethylene HDPE 500.
- Meets HACCP standards.
- Both sides suitable for cutting.
- Dishwasher safe for short programme.



**VERY HARD
POLY-
ETHYLENE**

CUTTING BOARD HACCP 600X400

- Both sides are smooth and suitable for use.

code	colour	mm	thickness (mm)	€
825600	White	600x400	18	33,50
825617	Red	600x400	18	33,50
825624	Blue	600x400	18	33,50
825631	Green	600x400	18	33,50
825648	Brown	600x400	18	33,50
825655	Yellow	600x400	18	33,50
825662	Purple	600x400	18	33,50

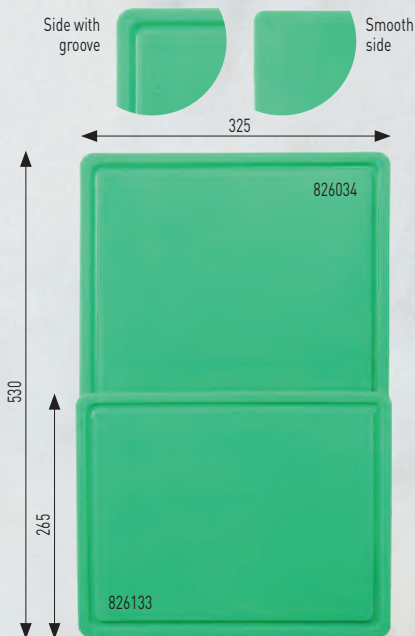
CUTTING BOARD HACCP 450X300

- Both sides are smooth and suitable for use.

code	colour	mm	thickness (mm)	€
825518	White	450x300	13	11,25
825525	Red	450x300	13	11,25
825532	Blue	450x300	13	11,25
825549	Green	450x300	13	11,25
825556	Brown	450x300	13	11,25
825563	Yellow	450x300	13	11,25
825570	Purple	450x300	13	11,25

CUTTING BOARD HACCP

- Made of polyethylene HDPE 500.
- Meets HACCP standards.
- Both sides suitable for cutting.
- Dishwasher safe for short programme.



VERY HARD
POLY-
ETHYLENE



CUTTING BOARD HACCP GASTRONORM 1/1

- One side smooth and other side with groove.

code	colour	mm	thickness (mm)	€
826003	White	530x325	15	20,95
826010	Red	530x325	15	20,95
826027	Blue	530x325	15	20,95
826034	Green	530x325	15	20,95
826041	Brown	530x325	15	20,95
826058	Yellow	530x325	15	20,95
826065	Purple	530x325	15	20,95

CUTTING BOARD HACCP GASTRONORM 1/2

- One side smooth and other side with groove.

code	colour	mm	thickness (mm)	€
826102	White	325x265	12	9,75
826119	Red	325x265	12	9,75
826126	Blue	325x265	12	9,75
826133	Green	325x265	12	9,75
826140	Brown	325x265	12	9,75
826157	Yellow	325x265	12	9,75
826164	Purple	325x265	12	9,75
826171	Black	325x265	12	9,75



826676



CUTTING BOARDS HACCP GASTRONORM 1/1 - SET OF 6 COLOURS

- Set of 6 in the colours red, brown, blue, green, white, yellow.
- Each cuttingboard is 10 mm thick.

code	thickness (mm)	mm	€
826676	10	530x325	89,50



**NEW****CUTTING BOARDS HACCP**

- Made of LDPE (low-density polyethylene).
- Both sides are smooth and suitable for use.
- Compliant with the HACCP standard.
- Available in 6 colours.
- Dishwasher safe on short cycles.



825686

CUTTING BOARD HACCP 600X400

code	colour	mm	thickness (mm)	€
827109	White	600x400	15	19,95
827116	Red	600x400	15	19,95
827123	Blue	600x400	15	19,95
827130	Green	600x400	15	19,95
827147	Brown	600x400	15	19,95
827154	Yellow	600x400	15	19,95

CUTTING BOARD HACCP GN 1/1

code	colour	mm	thickness (mm)	€
826805	White	530x325	10	9,95
826812	Red	530x325	10	9,95
826850	Yellow	530x325	10	9,95
826829	Blue	530x325	10	9,95
826836	Green	530x325	10	9,95
826843	Brown	530x325	10	9,95

CUTTING BOARD HACCP GN 1/2

code	colour	mm	thickness (mm)	€
826904	White	325x265	10	4,50
826911	Red	325x265	10	4,50
826928	Blue	325x265	10	4,50
826935	Green	325x265	10	4,50
826942	Brown	325x265	10	4,50
826959	Yellow	325x265	10	4,50

CUTTING BOARD HACCP 450X300

code	colour	mm	thickness (mm)	€
827000	White	450x300	10	7,50
827017	Red	450x300	10	7,50
827024	Blue	450x300	10	7,50
827031	Green	450x300	10	7,50
827048	Brown	450x300	10	7,50
827055	Yellow	450x300	10	7,50

**SET OF 6 CUTTING BOARDS HACCP WITH RACK**

- The set includes:
 - 6 cutting boards made of LDPE (low-density polyethylene),
 - 1 rack made of PP (polypropylene).
- Both sides of each board are smooth and suitable for use.
- Rack can also be purchased separately (code: 825693).

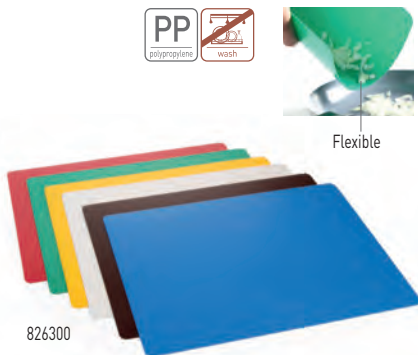
code	thickness (mm)	mm	€
825686	10	450x300	53,50



CUTTING BOARD WITH HANDLE

- Made of polyethylene HDPE.
- Both sides suitable for cutting.

code	colour	mm	thickness (mm)	€
826348	White	250x150	10	3,25
826478	Black	250x150	10	3,25
826355	White	300x200	10	5,25
826485	Black	300x200	10	5,25



HACCP CUTTING MAT SET - 6 PIECES

- Colour coded set of 6 mats to facilitate kitchen hygiene.
- White, red, blue, green, brown, yellow.
- Flexible, allowing easy pouring of cut products.
- Lightweight and easy to store and transport.

code	thickness (mm)	mm	€
826300	1	380x305	12,95

UNIVERSAL CUTTING BOARD WHITE



UNIVERSAL CUTTING BOARD

- Made of polyethylene HDPE.
- Non-slip feet.

code	thickness (mm)	mm	€
826379	20	450x300	22,95
826386	18	500x350	26,95
826393	20	600x400	39,50



UNIVERSAL CUTTING BOARD WITH GROOVE

- Made of HDPE (high-density polyethylene).
- Groove around the perimeter to collect liquid - prevents spills onto a countertop.
- Dishwasher safe only in professional dishwashers on a short cycle.

code	mm	€
826362	355x250x(H)15	12,95





ANTI-SLIP MAT

- Multifunctional anti-slip mat.
- Made of PVC foam.
- Easy to cut to size.
- Wash by hand at 40°C.
- Not suitable for direct food contact.

code	mm	€
598047	1500x300	3,25



BAGUETTE BOARD

- Solid beech wood.
- Combined model, 1 side grooved and 1 side ribbed.
- Not dishwasher safe.

code	thickness (mm)	mm	€
505403	18	530x325	25,95

NEW

CARVING BOARD

- Solid beech wood.
- Grooved.

code	thickness (mm)	mm	€
505205	16	390x230	11,95

CUTTING BOARD WITH GRIP

- Solid beech wood.

code	thickness (mm)	mm	€
505106	13	390x160	9,95



CUTTING BOARD

- Rubberwood.
- With handles.

code	thickness (mm)	mm	€
506905	45	530x325	34,95
506912	45	265x325	18,95



WOOD FIBRE CUTTING BOARD

- Made of wood fibre composite, denser and more durable than regular natural wood.
- Groove around the perimeter for liquid collection - reduces spilling on countertops.
- Fitted with silicone anti-slip feet.
- With a hanging hole.
- Dishwasher safe.

code	colour	mm	€
505724	Brown	300x235x(H)6	15,75
505731	Brown	370x275x(H)6	20,95
505748	Brown	440x325x(H)6	25,95
505755	Black	300x235x(H)6	15,75
505762	Black	370x275x(H)6	20,95
505779	Black	440x325x(H)6	25,95



505731



505762



BREAD CUTTING BOARD

- Made of rubberwood.
- Removable grid - horizontal rifling.
- 4 non-slip feet ensuring stability during cutting.
- Not dishwasher safe.

code	thickness (mm)	mm	€
505502	20	475x322	37,95



505502



CUTTING BOARD RACK

- For 6 cutting boards up to 20 mm thick.

code	mm	€
826201	315x212x(H)200	16,95



826201



825693



CUTTING BOARD RACK

- Made of PP (polypropylene).
- Holds 6 boards up to 2,6 cm thick.
- Not dishwasher safe.

code	mm	€
825693	320x230x(H)160	7,95





KNIVES PROFI LINE

- All knives are precision hot drop forged from a single blank of high carbon German stainless steel.
- The specialized Chromium-Molybdenum-Vanadium surgical alloy steel X50CrMoV15 guarantees the following characteristics: - razor sharp - long-lasting cutting edge - easily restorable edge - high stain resistance. Some 50 major manufacturing steps are required to produce each knife.

- Traditional skills and precision machinery continue the grinding and polishing operations until the final cutting edge is applied at the most appropriate blade angle.
- The handle combines balance, safety, heft and control with an exclusive look.
- Each knife is individually packed in a PET presentation blister.

1 2 3 4 5 6 7					8 9 10 11 12 13 14								
code			thickness (mm)	blade length (mm)	length (mm)	€	code			thickness (mm)	blade length (mm)	length (mm)	€
844205	1	Chef's knife	3.3	250	390	35,95	844328	8	Ham/salmon knife, half flexible	2.6	300	430	36,50
844212	2		3.3	200	335	32,95	844298	9	Bread knife	2.4	213	345	30,75
844250	3	Utility knife	2	148	262	25,25	844281	10		2.4	220	350	30,75
844311	4	Carving knife	2.7	250	380	32,95	844335	11	Cleaver, Granton	3	165	300	43,95
844304	5		2.6	202	330	30,75	844274	12	Santoku knife	3	180	310	33,25
844267	6	Boning knife, flexible	2	150	270	25,95	844229	13	Carving fork	9	150	285	25,95
844236	7	Paring knife	1.9	88	198	16,50	844403	14	Knife sharpener diamond	10.4	310	450	36,95



KNIVES KITCHEN LINE

- Made of one piece of hard, forged chrome molybdenum steel.
- Due to the highest quality of the workmanship, HENDI knives are durable and resistant to corrosion with long-lasting sharpness of the blade.
- A unique design of the handle prevents depositing of food residues in the handle/blade transition area.
- Each knife is individually packed in a PET presentation blister.
- With safe, profiled black POM plastic handle.

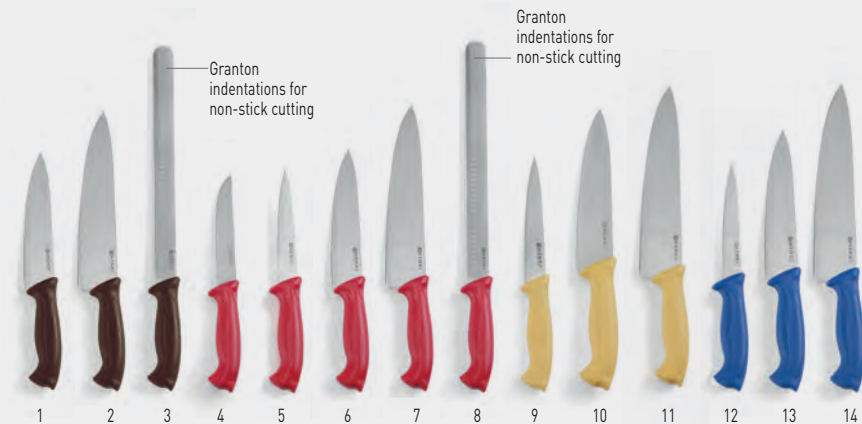
code		thickness (mm)	blade length (mm)	length (mm)	€
781319	1	3.3	200	340	14,75
781357	2	3.3	150	285	11,25
781340	3	3.3	200	330	10,50
781371	4	2.8	150	285	9,25
781333	5	3.3	210	335	11,35
781388	6	3.5	125	240	6,25
code		thickness (mm)	blade length (mm)	length (mm)	€
781395	7	3	90	200	6,25
781401	8	5.8	140	260	12,65
781364	9	1.9	175	290	10,50
781302	10	2.4	180	300	19,95
781326	11	2.4	215	350	11,25
781418	12	10	230	350	6,25





KNIVES HACCP

- Polypropylene handle in accordance with HACCP guidelines.
- Each knife is individually packed in a PET blister.



BROWN - COOKED MEAT



code			length (mm)	blade length (mm)	thickness (mm)	€
842669	1	Chef's knife	320	180	2.5	6,65
842799	2	Chef's knife	385	240	2.5	7,90
842966	3	Ham/salmon knife with granton edge	490	350	1.7	10,50

RED - RAW MEAT



code			length (mm)	blade length (mm)	thickness (mm)	€
842423	4	Carving knife	285	150	2.5	4,95
842522	5	Filleting knife	300	150	0.9	4,40
842621	6	Chef's knife	320	180	2.5	6,65
842720	7	Chef's knife	385	240	2.5	7,90
842928	8	Ham/kebab knife with the Granton edge	490	350	1.7	10,50

YELLOW - POULTRY



code			length (mm)	blade length (mm)	thickness (mm)	€
842539	9	Filleting knife	300	150	0.9	4,40
842638	10	Chef's knife	320	180	2.5	6,65
842737	11	Chef's knife	385	240	2.5	7,90

BLUE - FISH



code			length (mm)	blade length (mm)	thickness (mm)	€
842546	12	Filleting knife	300	150	0.9	4,40
842645	13	Chef's knife	320	180	2.5	6,65
842744	14	Chef's knife	385	240	2.5	7,90

**ERGONOMIC
NON SLIP
HANDLE**



Granton
indentations for
non-stick cutting

Granton
indentations for
non-stick cutting



WHITE - CHEESE & BREAD



code		length (mm)	blade length (mm)	thickness (mm)	€
842256	15	190	90	1.2	3,65
842355	16	230	130	1.2	4,05
842553	17	300	150	0.9	4,40
842652	18	320	180	2.5	6,65
842751	19	385	240	2.5	7,90
843055	20	385	250	1.5	6,10
843154	21	430	300	1.5	6,10

GREEN - FRUITS & VEGETABLES



code		length (mm)	blade length (mm)	thickness (mm)	€
842218	22	190	90	1.2	3,65
842119	23	205	100	1.2	3,45
842317	24	230	130	1.2	4,05
842614	25	320	180	2.5	6,65
842713	26	385	240	2.5	7,90

PURPLE - ALLERGENS



code		length (mm)	blade length (mm)	thickness (mm)	€
842676	27	320	180	2.5	6,65
842775	28	385	240	2.5	7,90

**ERGONOMIC
NON SLIP
HANDLE**

BLACK - UNIVERSAL

- Polypropylene handle in accordance with HACCP guidelines.



Watch the video

Granton
indentations for
non-stick cutting



code		thickness (mm)	blade length (mm)	length (mm)	€
842201	1	1.2	90	200	3,65
842102	2	1.2	100	210	3,45
842409	3	2.5	150	290	4,95
842607	4	2.5	180	320	6,65
842706	5	2.5	240	380	7,90
842904	6	1.7	350	490	10,50

code		thickness (mm)	blade length (mm)	length (mm)	€
843000	7	1.5	250	380	6,10
843109	8	1.5	300	430	6,10
844427	9	2.5	200	330	6,45
844410	10	2.5	250	380	7,75
844441	11	1.8	150	280	5,25
844434	12	1.8	150	260	5,25
781418	13	10	230	350	6,25



PARING KNIVES, SET OF 6 COLOURS

- Polypropylene handle in accordance with HACCP guidelines.
- Set with 6 different colours: white, red, blue, green, black and yellow.
- Made of rolled steel.

code	thickness (mm)	blade length (mm)	length (mm)	€
842003	1.2	75	175	14,75
842010	2.5	90	185	15,35



842003



841020



PARING KNIFE WITH WOODEN HANDLE

code	blade length (mm)	length (mm)	€
841020	60	165	3,25



842010

UTILITY KNIVES

- Blade made of German stainless steel X50CrMoV-15.
- Handle made of polypropylene.
- Blade thickness: 1,3 mm.
- Dishwasher safe.



code		blade length (mm)	length (mm)	€
842447	1	60	170	2,95
842454	2	70	180	2,95
842461	3	85	195	2,95
842485	4	117	227	2,95
842492	5	105	215	2,95



842447 842454 842461 842485 842492



856413



DOUBLE HANDLED CHEESE KNIFE

- Long, rigid blade made of stainless steel.
- Ergonomic handles made of polypropylene.
- Not dishwasher safe.

code	thickness (mm)	blade length (mm)	length (mm)	€
856413	3	380	655	19,50





PARING KNIVES

- Blade made of high-quality chromium-molybdenum-vanadium stainless steel (X50CrMoV15).
- Handle made of PP (polypropylene).
- Available in 3 colours: black, red, green.
- Dishwasher safe.



code	colour	blade length (mm)	€	code	colour	blade length (mm)	€
841129 1	Black	(L)158	3,95	841112 10	Black	(L)192	3,95
841532 2	Red	(L)158	3,95	841570 11	Red	(L)192	3,95
841549 3	Green	(L)158	3,95	841587 12	Green	(L)192	3,95
841105 4	Black	(L)180	3,95	841617 13	Black	(L)211	3,95
841556 5	Red	(L)180	3,95	841624 14	Red	(L)211	3,95
841563 6	Green	(L)180	3,95	841631 15	Green	(L)211	3,95
841136 7	Black	(L)214	3,95				
841594 8	Red	(L)214	3,95				
841600 9	Green	(L)214	3,95				

UNIVERSAL PEELERS

- Blade made of stainless steel.
- Handle made of PP (polypropylene).
- Available in 3 colours: black, red, green.
- Dishwasher safe.



841501

841518

841525

HORIZONTAL UNIVERSAL PEELER

code	-	blade length (mm)	mm	€
841501	Black	50	(L)110	4,95
841518	Red	50	(L)110	4,95
841525	Green	50	(L)110	4,95



841471



841488



841495

UNIVERSAL PEELER WITH SERRATED BLADE

code	-	blade length (mm)	mm	€
841471	Black	50	(L)175	4,95
841488	Red	50	(L)175	4,95
841495	Green	50	(L)175	4,95



841228

SPEED PEELER

- Transverse model.



code	blade length (mm)	length (mm)	€
841228	50	110	2,25



856406

PEELER

- Pendulum model.



code	blade length (mm)	length (mm)	€
841235	50	150	2,25



ASPARAGUS PEELER

- Made of stainless steel.
- Ergonomic grip, fits nicely in the hand for comfortable use.
- Included blade shields made of PP (polypropylene).
- Dishwasher safe.

code	blade length (mm)	mm	€
856406	43	200x50x(H)30	4,95



856406





856314

POULTRY SHEARS

- High carbon steel.
- Softgrip.

code	mm	€
856314	(L)240	13,95



782590

NEW**KITCHEN SHEARS**

- 2 blades made of stainless steel:
1 serrated and 1 smooth.
- Handle made of polypropylene.
- Includes additional serrated edges for cracking nuts.
- Dishwasher safe.

code	mm	€
782590	(L)252	4,50



856420

**NEW****DETACHABLE POULTRY SHEARS**

- Made of stainless steel and aluminium.
- Detachable.

code	thickness (mm)	blade length (mm)	length (mm)	€
856420	3.5	100	265	14,95



856307



Bottle opener integrated

856284

KITCHEN SHEARS

- Serrated blade, made of stainless steel.
- Handle made of polypropylene, soft inside.
- Shears can be disassembled into 2 parts for easy cleaning.

code	mm	€
856307	(L)200	9,95

KITCHEN SHEARS

- Serrated blade, made of stainless steel.
- Handle made of polypropylene, soft inside.
- Additional serrated edges in the handle for removing caps from bottles.
- Shears can be disassembled into 2 parts for easy cleaning.

code	mm	€
856284	(L)225	13,95

TRUFFLE SLICER

- The perfect tool for slicing thin slices of truffle.
- Blade made of stainless steel - 55HRC hardness.
- Blade housing made of stainless steel.
- Slice thickness adjustable with a screw from 0.2 to 3 mm.

code	mm	€
229835	220x85	24,50



229835



856260

GARLIC PRESS

- Made of stainless steel - durable and easy to clean.
- Its curved arch enables quick and effortless crushing of multiple cloves at once.
- Can be used for other produce, like ginger.
- Hole diameter: ø3 mm

code	mm	€
856260	105x50	12,95



570715



GARLIC PRESS

- Solid construction made from a single piece of aluminum.
- CAUTION: Not dishwasher safe.

code	mm	€
570715	175x30	8,95



856123



GARLIC PRESS

- Easy to clean.
- Two removable grids.

code	mm	€
856123	180x25	9,95



NEW

PINEAPPLE SLICER

- Central rod made of 18/0 stainless steel.
- Handle made of ABS.
- Not dishwasher safe.

code	mm	€
856437	240x100x(H)240	9,95



856437





KNIFE SET - 9-PIECE

- Made of one piece of hard, stainless steel 3Cr13.
- Handle made of stainless steel 430 with anti-slip rubber coating.
- Due to the highest quality of the workmanship, knives are durable and resistant to corrosion with long-lasting sharpness of the blade.
- With safe, profiled handle.
- Included:
 - 1 - Paring knife 193 mm
 - 2 - Boning knife 285 mm
 - 3 - Bread knife 333 mm
 - 4 - Carving knife 331 mm
 - 5 - Chef's knife 330 mm
 - 6 - Chef's knife 370 mm
 - 7 - Santoku knife 336 mm
 - 8 - Knife sharpener 340 mm
 - 9 - Carving fork curved 320 mm
 - 10 - Convenient carrying case

code	mm	€
975770	445x260x(H)65	78,50





KNIFE SET - 4-PIECE

- Made from a single piece of stainless steel 3CR13.
- Solid design and corrosion resistance.
- Durable blade.
- Comfortable shaped handle, for safe use.
- The set includes:
 - 1 - Chef's knife 373 mm.
 - 2 - Chef's knife 333 mm.
 - 3 - Carving knife 333 mm.
 - 4 - Peeler 195 mm.

code	€
781029	24,95



NEW

KNIVES AND SHARPENING TOOL SET

- Including 2 knives and 1 sharpening tool.
- Knife blades made of stainless steel, sharpening tool made of carbon steel.
- Handles made of PP.
- Dishwasher safe for knives only.
- Set contains:
 - 18 cm Chef Knife [blade dimensions: 180x38 mm, handle 140 mm, thickness 2,5 mm].
 - 24 cm Chef Knife [blade dimensions: 240x50 mm, handle 140 mm, thickness 2,5 mm].
 - 23 cm sharpening tool (rod/sharpener dimensions: 230x10 mm, handle 125 mm).

code	€
842683	17,65





856291

**DECORATION
TOOLSET - 6 PCS.**

- The set includes:
- Fruit baller double-ended
- Fruit coring knife ø20 mm
- Decoration knife
- Fruit baller serrated
- Citrus zester
- Channel knife



code	mm	€
856291	280x100x(H)50	48,95



400081

**CHEF PLATING SET, 6 PCS, SATINED**

- Perfect for plating dishes, cakes and other desserts, as well as sushi.
- Made of satin stainless steel.
- Tweezers are perfect for gripping very delicate ingredients and optimised for effortless use.
- The drawing spoon with a spout for precise pouring of sauces.
- With compact roll-up case for protecting against damage.
- Straight tweezers: 23 cm
- Curved tweezers: 20 cm
- Offset tweezers (sushi): 21 cm
- Drawing spoon: 22,5 cm
- Small spoon: 15 cm
- Spatula: 19 cm
- Dishwasher safe.

code	mm	€
400081	255x25x(H)100	32,50



400074

**CHEF PLATING SET, 6 PCS, BLACK**

- Perfect for plating dishes, cakes and other desserts, as well as sushi.
- Made of stainless steel with black PVD coating.
- Tweezers are perfect for gripping very delicate ingredients and optimised for effortless use.
- The drawing spoon with a spout for precise pouring of sauces.
- With compact roll-up case for protecting against damage.
- Straight tweezers: 23 cm
- Curved tweezers: 20 cm
- Offset tweezers (sushi): 21 cm
- Drawing spoon: 22,5 cm
- Small spoon: 15 cm
- Spatula: 19 cm
- Not dishwasher safe.

code	mm	€
400074	255x25x(H)100	37,50



781913

OYSTER KNIFE ROUND

code	thickness (mm)	blade length (mm)	length (mm)	€
781913	2.3	60	170	5,95



781920

OYSTER KNIFE STRAIGHT

code	thickness (mm)	blade length (mm)	length (mm)	€
781920	1.6	60	160	2,95

KNIVES CARRYING CASE

- Briefcase model for 6 knives (max. length 400 mm).
- Knives are held in place by elastic bands.
- Case reinforced with plastic for a solid construction.
- Dimensions open (LxW): 450x400 mm.
- Knives not included.

code	mm	€
856383	450x70x(H)110	22,95



KNIVES CARRYING CASE

- Compact case with plenty of room for knives and accessories.
- Space for 10 knives (max length 450 mm), knives are held in place by elastic.
- The knives are protected by additional covers which are held in place by either a zipper or velcro, this ensures that knives don't make direct contact when the case is folded to a close.
- With 1 big pocket for note pads, 4 small pockets for business cards and space for 3 pens or other small accessories.
- The shoulder strap length can be adjusted between 770 mm and 1270 mm.
- Dimensions unfolded: 515x675 mm.
- Knives not included.

code	mm	€
856277	510x50x(H)170	39,95



KNIFE MAGNET WITH HOOKS

- With 2 magnetic strips.

code	-	mm	€
820209	3 hooks	(L)340	7,25
820308	5 hooks	(L)470	9,25
820407	6 hooks	(L)620	11,75

820209



820308



820407



BLACKBOLT^{PRO}

SUPERPOWER IN YOUR KITCHEN!

221150

NEW

page 224





JAPANESE KNIVES

- Manufactured in Japan – traditional Japanese design.
- All knives from this line form a complete set for traditional sushi preparation.
- Blade made of Japanese stainless steel SUS 420J2.
- Handle made of poplar wood.
- Blade hardness: approx. 53 HRC.
- Not dishwasher safe.

code			thickness (mm)	blade length (mm)	length (mm)	€
845035	1	Santoku	1.5	165	290	26,50
845097	2	Deba	3	150	275	35,00
845028	3	Nakiri	1.5	165	290	26,50
845059	4	Sashimi	2	210	335	29,50
845042	5	Sashimi	2.5	240	375	42,50
845127	6	Sashimi	2.5	270	405	49,50





Watch the video



LEMON ZESTER

code	mm	€
856031	(L)155	5,45



GRAPEFRUIT KNIFE

code	blade length (mm)	length (mm)	€
856185	100	210	7,95



VEGETABLE CORER

code	blade length (mm)	length (mm)	€
856086	110	220	5,45



CITRUS PEELER

code	mm	€
856055	(L)175	5,75



APPLE CORER

code	ø	length (mm)	€
856079	20	(L)215	5,45



MELON SCOOP SERRATED

code	ø	length (mm)	€
856024	22	(L)150	5,45



MELON SCOOP DOUBLE

code	-	mm	€
856000	ø 22-25 mm	(L)165	7,95



CHANNEL KNIFE

code	mm	€
856048	(L)155	5,45



DOUGH CUTTER SERRATED BLADE

code	ø	length (mm)	€
856154	60	(L)188	6,95



BUTTER CURLER

- Serrated.

code	mm	€
856192	(L)194	6,75



SPREADER - SERRATED

code	blade length (mm)	length (mm)	€
855768	85	210	4,95



POTATO PEELER

code	blade length (mm)	length (mm)	€
856178	65	175	5,45



DECORATION KNIFE

code	blade length (mm)	length (mm)	€
856062	90	200	7,25



TOMATO KNIFE OFFSET

code	blade length (mm)	length (mm)	€
856253	116	228	7,50



CHEESE SLICER

code	mm	€
856208	(L)200	6,95



CHEESE SLICER FOR SOFT CHEESE

code	mm	€
856215	(L)160	6,75



CHEESE GRATER

code	mm	€
856222	(L)170	7,75



CHEESE KNIFE FOR SOFT CHEESE

code	blade length (mm)	length (mm)	€
856246	160	270	7,50



Watch the video



CHEESE KNIFE FOR HARD CHEESE

code	blade length (mm)	length (mm)	€
856239	130	250	7,50



PIZZA CUTTER

code	ø	length (mm)	€
617007	100	(L)230	4,75



PIZZA CUTTER

- Stainless steel knife blade, polypropylene handle.
- With HACCP color coding system, coloured clips are not removable after placing.

code	ø	length (mm)	€
617014	100	(L)230	6,75





DEEP GUIDERAIL
Reinforced deep guiderail – facilitates blade guidance.

224403

ABRASIVE DISCS
Sharpening and smoothing in 1 process.

VERSATILITY
The wide grinding track allows sharpening of very thick blades and various types of knives.

KNIFE SHARPENER

- Suitable for quick and easy sharpening of knives.
- Sand paper easy to change.



code	V	W	mm	€
224403	230	50	295x110x(H)110	189,50

SAND PAPER FOR KNIFE SHARPENER

- Replacement sand paper belt for knife sharpener [224403].

code	mm	€
224410	200x50	7,95
229828	200x50	10,95

CERAMIC:
crossed
electroplated
rods for ceramic

knives.
COARSE: carbide
sharpener for a
precision edge
every time.

FINE: crossed
ceramic rods for
professional grade
edge honing.



820612

KNIFE SHARPENER

- Ergonomic handle and non-slip base provide safety and comfort.
- 3 functions for sharpening all kinds of knives, even ceramic knives.
- Do not use to sharpen serrated blades or scissors.



code	mm	€
820612	200x46x(H)75	11,50



820605

KNIFE SHARPENER

- Sharpening blades made of carbide.
- For all kinds of knives, including knives with serrated blades.
- With a finger guard.
- Dishwasher safe.



code	mm	€
820605	140x15x(H)65	14,95



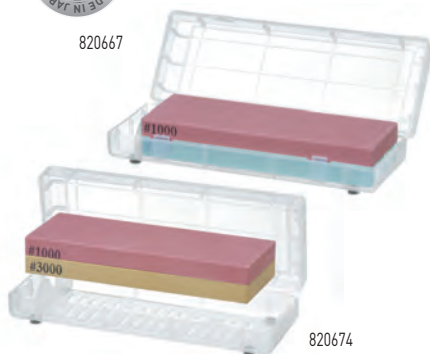
JAPANESE SHARPENING STONE HENDI BY NANIWA

- The double-sided stone consists of 2 plates with 2 different grit sizes:
 - 220/1000 (820667)
 - 1000/3000 (820674)
- Stone grit - with its purpose:
 - 220: blade edge grinding and regeneration.
 - 1000: basic blade sharpening.
 - 3000: blade edge polishing and finishing.
- Before use wet the stone with water.
- The set includes a plastic box for safe storage.

code	mm	€
820667	185x65x(H)30	28,95
820674	185x65x(H)30	32,95



820667



820674

SHARPENING KNIVES ON A JAPANESE WHETSTONE



Step 1

Soak the sharpener in water for 3-5 minutes.



Step 2

Place the knife on the whetstone at a 10-15° angle and move the knife back and forth across the stone, maintaining a consistent angle and light pressure. Check the consistency of the angle by the sound.



Step 3

Repeat on both sides of the blade until the burrs are gone.



Step 4

Do not wipe off the wet slurry from the stone during sharpening.



513750



RECEIPT HOLDER

- Made of satin aluminium.
- Mounted with screws or adhesive - included in the set.

code	mm	€
513736	(L)455	9,95
513705	(L)610	13,75
513712	(L)915	18,75
513743	(L)1015	21,95
513750	(L)1220	24,95

Prices net of VAT



103





237922



JAPANESE MANDOLINE SAMURAI

- Sturdy construction, made from stainless steel, ABS and Polypropylene.
- Surface finished with a non-stick PTFE coating for smooth slicing.
- Ultra-sharp main blades, switch easily between the smooth or crinkle blade.
- Slicing thickness can be set between 0,5 and 9 mm.
- With integrated blades for 3mm julienne and 13 mm thick fries.
- Possibility to remove the julienne blades for cleaning, unlock position printed on the dial.

- With retractable foot and bowl hook, can be used free standing, placed on a bowl or even in the hand.
- Bowl hook and feet lined with non-slip TPR (thermoplastic rubber), ensures stability during use.
- Comes with a product holder to protect the fingers during slicing and blade shields for safe storage.

code	mm	€
237922	395x165x(H)115	24,95



222652



MANDOLINE

- Made of stainless steel.
- Handle and dial made of ABS.
- Ultra-sharp main blade, slicing thickness can be set between 1 and 9 mm.
- Possibility to remove the blade for cleaning, unlock position printed on the dial.
- Retractable feet are lined with non-slip TPR (thermoplastic rubber), ensures stability during use.

- With interchangeable blades for julienne 4,5 mm and 9 mm thick.
- Comes with a produce holder which protects the fingers during.
- Dishwasher safe.

code	mm	€
222652	418x135x(H)135	57,50





MANDOLINE V-TYPE

- Made of hard black PP and ABS.
- Including 5 high quality stainless steel blades.
- Foldable stand with rubber feet.
- V-shaped main cutting blade.
- Blades for julienne or french fries, 6 or 9 mm wide.
- Adjustable slice thickness from 1-9 mm.
- Product holder with metal pins.
- Height: 140 mm with raised support.

code	mm	€
222614	130x335x(H)75	26,95
229903	Set of 5 spare cutting discs for mandoline 222614	14,50

NEW

V-shaped cutting blade for fast slicing

222614



222676



MANDOLINE V-TYPE

- Made of AISI 304 stainless steel and ABS.
- The thickness can be changed by replacing the pad, 1.5 mm, 2.5 mm, and 3.5 mm.
- With 2 pads for julienne: 3.5 mm and 7 mm thick.
- Unlock the pads with the single lock/release button.
- Retractable feet are lined with non-slip rubber, ensures stability during use.

- Can be used free standing, placed on a bowl or even in the hand.
- Comes with a pad storage box, produce holder to protect the fingers during slicing and blade shield for safe storage.
- Dishwasher safe.

code	mm	€
222676	405x135x(H)145	52,50





POTS AND PANS PROFI LINE

page 28



JAPANESE MANDOLINES SHŌGUN 将軍

- Blades made of Japanese stainless steel SUS 420J2.
- Body made of ABS.
- Smooth and easy adjustment of cutting thickness: 1-5 mm.
- Fitted with:
 - flat, built-in blade which can cut very thin, almost transparent slices,
 - finger guard/holder made of polypropylene, for protecting fingers and holding down vegetables/fruits during cutting.
- Not dishwasher safe.



JAPANESE MANDOLINE SHŌGUN 将軍

- Included: 3 interchangeable serrated blades for cutting julienne: 1 mm, 2 mm, 8 mm thick.

code	mm	€
221280	380x158x(H)47	57,50



Thickness 1-5 mm



JAPANESE MANDOLINE SHŌGUN PRO 将軍 PRO

- Wide cutting surface suitable for large vegetables and fruit.

code	mm	€
221297	380x180x(H)45	49,50



Thickness 1-5 mm





Extremely sharp,
laser cut rasps

PP 18/8
polypropylene stainless steel



856352

856369

856376

ZESTER

- Laser cut blades, high precision and extremely sharp.

code	-	blade length (mm)	mm	€
856352	Fine	220	36x395	14,25
856369	Coarse	220	35x405	14,25
856376	Ribbon	220	36x395	14,25



856321

856338

856345

ZESTER

- Laser cut blades, high precision and extremely sharp.

code	-	blade length (mm)	mm	€
856321	Coarse	134	65x318	11,95
856338	Ribbon	135	65x318	11,95
856345	Shaver	134	65x330	11,95



844366

844359

PP S.S.
polypropylene stainless steel

MINCING KNIFE

code	-	blade length (mm)	mm	€
844359	single blade	220	215x150	12,95
844366	double blade	220	215x150	19,50

GRATER 4-SIDED

- Solid construction.

code	mm	€
443002	90x65x(H)200	6,50



443002

GRATER 4-SIDED WITH CONTAINER

- Grater made of stainless steel, with ABS handle and non-slip base.
- Collection container made of PP.
- 4 different grating sides: fine, medium, coarse and slicing.
- Dishwasher safe.



code	mm	€
443026	158x130x(H)310	9,95



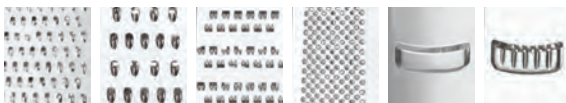
443026

GRATER 6-SIDED

- Made of stainless steel.
- 4 different grating sides and 2 for slicing.
- Dishwasher safe.



code	mm	€
443033	135x113x(H)215	4,95



443033





Special mounting plate allows easy removal and cleaning



FRENCH FRIES CUTTER

- Knives made of stainless steel.
- Comes with 4 blades: 6, 9 and 13 mm, as well as a knife for 8 parts.
- Mountable to working table or wall.
- Handle covered by plastic for easier pressing.
- Stainless steel mounting plate allows easy removal and cleaning.
- With rubber feet to hold firmly when using on table.

code	mm	€
630402	430x168x(H)290	159,50

With suction cup feet



13x13

932926



11x11

630419



9x9

932919



6x6

932902



8 wedges

932933



FRIES KNIFE FOR FRENCH FRIES CUTTER

- Fits HENDI French fries cutter 630402.
- Comes with pressing plate.

code	mm	€
932902	6x6	14,75
932919	9x9	14,75
630419	11x11	14,75
932926	13x13	14,75
932933	8 wedges	14,75



TOMATO SLICER

- Only for cutting tomato or soft vegetables/ fruits.
- Slice thickness ≈ 5 mm.
- Easy to clean.
- With suction cup feet.
- Screw tightening tools such as Hex socket wrench not included.

code	mm	€
570159	432x202x(H)210	149,50



EGG SLICER – RECTANGULAR

code	mm	€
570104	130x85x(H)30	9,50



EGG SLICER – OVAL

code	mm	€
570012	120x115x(H)35	9,75



680223

NEW

FISH SCALER

- Made of stainless steel.
- Very sharp and specially shaped blade for efficient and smooth removal of scales without tearing.

code	blade length (mm)	length (mm)	€
680223	105	240	14,50





CAN OPENER

- Includes a table mount.
- Suitable for worktops with max. 55 mm thickness.
- Opens cans with max. 335 mm height.

code	mm	€
690000	250x115x(H)550	92,50

690000



CAN OPENER

- Made of stainless steel.
- Equipped with a comfortable polypropylene handle.
- Dishwasher safe.

code	mm	€
856116	(L)180	7,75



856116



SAFE CAN OPENER

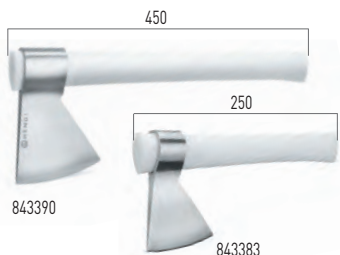
- This safe can opener removes the lid without leaving sharp edges and provides the possibility to place the lid back on the can.
- The cutting mechanism operates by cutting the side of the can just below the lid.

code	mm	€
856161	(L)190	9,95



856161





MEAT AXE

- Blade made of stainless steel.
- Handle made of PE (polyethylene) – contrary to wooden handles, it does not break, crumble, or leave splinters.
- Dishwasher safe.

code	blade length (mm)	length (mm)	€
843390	125	450	102,50
843383	79	250	54,40 N



BUTCHER'S HOOKS – A SET OF 4 HOOKS

code	mm	€
513538	90x4	3,95
513545	110x5	4,75
513569	150x6	6,75



513538



505656

505670



Reinforced
base

POLYETHYLENE BUTCHER BLOCK WITH BASE

- Made of HDPE500 polyethylene.
- Stainless steel stand.

code		mm	€
505687	505656 + 505670	500x400x(H)800	285,00
505656	Butcher block HDPE	500x400x(H)50	79,50
505663	Butcher block HDPE	500x400x(H)80	112,50
505670	Base for butcher block	500x400x(H)750	198,50



559208

BUTCHER'S TWINE

- Soft and flexible, easy to bind and knot.
- Spool with 100g of string, about 70 meters.
- Made of unbleached cotton.

code	-	€
559208	70 m	3,95
559222	140 m	7,50



559239

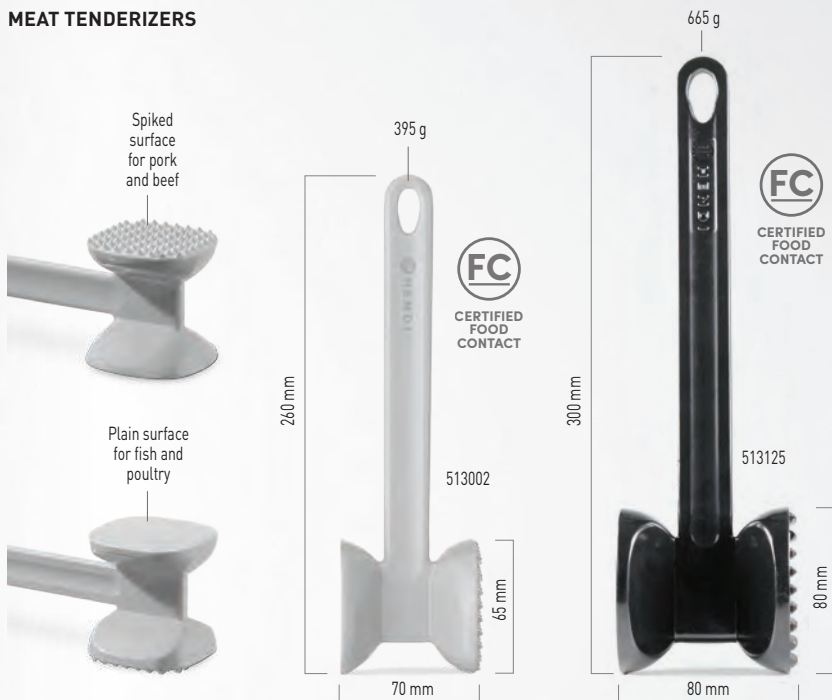
BUTCHER'S TWINE RED & WHITE

- Soft and flexible, easy to bind and knot.
- Spool with 200g of string, about 132 meters.
- Made of red and white, unbleached cotton.

code	-	€
559239	132 m	5,75



MEAT TENDERIZERS



MEAT TENDERIZING HAMMER

- Made of aluminium alloy.
- Double sided: flat side for flattening, spiked side for tenderizing.
- Long handle with an eyelet.

code	colour	mm	€
513002	Light grey	255x65x(H)70	9,75
513118	Black	255x65x(H)70	9,25



MEAT TENDERIZING HAMMER XL

- Made of aluminium alloy.
- Double sided: flat side for flattening, spiked side for tenderizing.
- Long handle with an eyelet.

code	colour	mm	€
513057	Light grey	300x80x(H)80	16,50
513125	Black	300x80x(H)80	16,50



MEAT TENDERISER PROFI LINE

- Modern and effective tool for meat improvement, the interspaced vertical blades reduce the length of meat fibers.
- Perfectly tenderises meat by softening the tissue and flattening meat at the same time.
- Marinating time can be reduced by up to 25%, because the surface area of the meat is significantly increased.
- During frying, the subtle perforation will allow sauces poured over the meat to penetrate.
- Soft springs, easier use, better result.

Specially designed grip



843451



Watch the video

51 stainless steel blades for cutting meat

Wave-shaped tabs on the bottom for flattening meat



556641



CUT RESISTANT GLOVES, CERTIFIED – SET OF 2 PCS.

- Offer protection during handling and replacing sharp blades in cutting equipment used in professional kitchen.
- The combination of HPPE, polyester and nylon fibres makes the gloves durable and comfortable.
- Level 4 cut resistance.
- Level 3 abrasion resistance.

code	packed per	mm	€
556641	2	(L)260	14,75



556655



CUT RESISTANT GLOVES, CERTIFIED

- Consists of 2 gloves, a HPPE inner glove and the chain mail outer glove.
- Outer glove made of stainless steel, durable, cut resistant and food contact approved.
- Soft and comfortable HPPE inner glove.
- Suitable for right and left hand use.
- Grade F straight cut resistance.

code	-	mm	€
556672	Large	(L)330	31,95
556665	Medium	(L)305	30,95





mesh size
7,5x7,5 mm



CHIPS SCOOP

- Made of stainless steel with PA handle.
- With extra deep scoop.

code	mm	€
640913	ø240x640	25,75
640920	ø260x650	26,95



mesh size
5x5 mm



CHIPS SCOOP

- With reinforced wire handle.

code	mm	€
640401	ø160x470	14,75
640500	ø180x470	16,50
640609	ø200x510	16,95
640708	ø220x540	18,50
640807	ø240x540	20,50



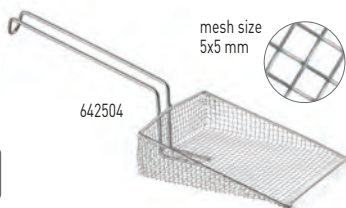
mesh size
5x5 mm



CHIPS SCOOP

- With wire handle.

code	mm	€
640104	ø100x310	7,25
640203	ø125x360	8,25



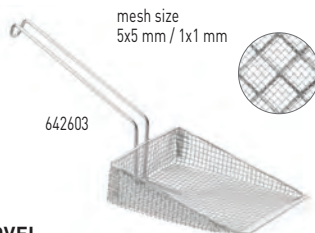
mesh size
5x5 mm



CHIPS SHOVEL

- With 150 mm long wire handle.

code	mm	€
642504	455x160	24,25



mesh size
5x5 mm / 1x1 mm



CHIPS SHOVEL

- With 225 mm long wire handle.
- Double mesh.

code	mm	€
642603	335x175	23,50



CHIPS COLANDER ALUMINIUM

- Fixed bottom and removable strainer.

code	mm	€
630006	ø400x(H)170	26,50



CHIPS COLANDER STAINLESS STEEL

- Completely made of stainless steel.
- With removable bottom tray.

code	mm	€
630808	ø410x(H)170	38,95



630808



SALT & PEPPER SHAKERS

- With screw cap.



code		mm	€
630235	Pepper shaker	ø63x(H)100	4,25
630136	Salt shaker	ø80x(H)175	9,85



SALT & PEPPER SHAKERS

- With screw cap.



code		mm	€
630204	Pepper shaker	ø65x(H)105	3,75
630105	Salt shaker	ø80x(H)175	8,75



FAT SKIMMER

- Made of stainless steel.
- With wire handle.
- Fine mesh.

code	mm	€
646205	ø125x350	10,65
646304	ø150x440	11,75



FRENCH FRIES AND NACHOS FUNNEL SCOOP

- With detachable handles Fill opening 80 mm.
- Left and right handed.

code	mm	€
642559	230x220	12,95



FRENCH FRIES AND NACHOS FUNNEL SCOOP

- Fill opening 75 mm.
- Left and right handed.

code	mm	€
642566	233x205	9,75





GREASE FILTER HOLDER FOR DEEP FRYER

code	mm	€
632901	ø250x(H)240	15,95



GREASE FILTERS - 50 PCS

- Essential in professional gastronomy - effectively extends oil life thanks to efficient filtration.
- Made of synthetic silk.
- Extremely durable, with thermal resistance up to 200°C.
- Efficiently capture impurities, including food particles that can lead to grease ignition.
- As a result, they optimise the use of deep frying equipment.
- With food contact declaration of compliance.

code	packed per	mm	€
632802	50	254x254	17,95



196007

BUCKET

- Suitable for storing frying oil and sauces.
- Made of white polypropylene.
- High heat resistance - can be filled with liquids at temperatures between 85-95°C.

code	liters	mm	€
196007	11.5	ø300x(H)230	5,25



FUNNEL

code	mm	€
518700	ø128x(H)115	7,50



FUNNEL

code	mm	€
567616	ø100x(H)115	0,95
567630	ø130x(H)117	1,35
567654	ø150x(H)140	2,25



Graduated

516720

Wide, reinforced base for stability and hygiene



BUCKET WITH REINFORCED BASE PROFI LINE

- Graduated.

code	liters	mm	€
516683	10	ø280x(H)265	42,95
516706	12	ø300x(H)310	49,95
516720	15	ø305x(H)330	54,50



516713

LID FOR BUCKET WITH REINFORCED BASE PROFI LINE

code	-	mm	€
516690	516683	ø280x(H)15	12,25
516713	516706	ø300x(H)15	12,95
516737	516720	ø305x(H)15	16,50



SALAD SPINNER

- Ideal for drying large amounts of vegetables and fruits after washing.
- With an easy to use water draining system.
- Removable inner basket.
- Not available in France.

code	liters	mm	€
222553	12	ø335x(H)430	99,50
222560	25	ø430x(H)530	119,50

Prices net of VAT



516744

BUCKET KITCHEN LINE

- Made of stainless steel
- Shape of the edge ensures easy control of the liquid while pouring

code	liters	mm	€
516744	12	ø310x(H)300	29,95



516768

BUCKET BUDGET LINE

- Made of stainless steel.
- The edge shape ensures easy control over the liquid during pouring.

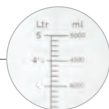
code	liters	mm	€
516768	10	ø278x(H)235	16,95



222560



567500

**MEASURING JUG POLYPROPYLENE**

- With gradation.

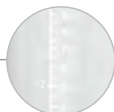
code	liters	mm	€
567104	0.5	ø90x(H)140	1,95
567203	1	ø110x(H)170	3,25
567302	2	ø140x(H)215	5,25
567401	3	ø160x(H)240	6,95
567500	5	ø190x(H)270	9,95



567852



Stackable

**MEASURING JUG STACKABLE**

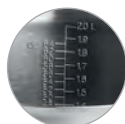
- Scale embossed in the side of the jug.

- Shape of the handle allows multiple jugs to be stacked.

code	liters	mm	€
567814	0.5	ø95x(H)136	1,50
567821	1	ø124x(H)170	2,50
567838	2	ø160x(H)205	4,25
567845	3	ø181x(H)233	5,25
567852	5	ø210x(H)270	7,95



516300

**MEASURING JUG**

- Top quality.

- Scale inside the jug.

code	liters	mm	€
516102	0.5	ø90x(H)105	13,95
516201	1	ø120x(H)130	19,95
516300	2	ø140x(H)170	24,95



562079



521502

**NEW**

521489

SCOOP

code	liters	mm	€
562000	0.125	(L)187	1,55
562017	0.25	(L)250	2,65
562079	0.65	(L)330	5,75

ALUMINIUM SCOOP

code	liters	mm	€
521205	0.125	180x65x(H)33	3,25
521304	0.2	205x68x(H)35	3,65
521403	0.3	245x90x(H)50	4,95
521502	0.5	265x95x(H)50	7,25
521601	0.65	310x108x(H)60	7,95
521809	2	390x150x(H)80	17,95

SCOOP

- Made of stainless steel.

- Handle with hook.

- Dishwasher safe.

code	liters	mm	€
521441	0.11	235x70	6,75
521458	0.19	263x80	8,15
521465	0.36	335x100	13,50
521472	0.54	360x117	15,95
521489	0.92	432x140	21,75



270882

FOOD SPRAYER ELECTRIC

- Piston made of stainless steel, container made of HDPE.
- Intended for liquids of low to medium viscosity, such as: oils, egg wash, jelly, sauces, marinades.
- Uniformly spraying a product - from very thin layer to very thick.
- Adjustable product flow.
- Non-electric parts can be cleaned in a dishwasher, after disassembly.
- Container is microwave safe - up to 70°C.



- Included in set:
 - screwed-in container with capacity of 700 ml,
 - flat fan nozzle,
 - round jet nozzle,
 - bent nozzle extension.

code	V	W	mm	€
270882	230	60	220x90x(H)240	595,00

PRESSURE FOOD SPRAYER

- Ideal for: greasing baking molds, applying food additives and flavourings, wetting bread dough.
- Spraying a perfectly even layer of a product.
- Pressure sprayer function in the kitchen without the need to use heavy appliances.
- Made of very durable polymer - HDPE.
- Wide bottom of the bottle, ensuring stability.
- Silicone seals which do not require greasing.
- An adjustable nozzle able to change its position in 360°.
- The suction pipe has a filter to prevent clogging.
- A measuring scale for easy control of liquid level.
- A breather protecting against the lid sucking-in.
- Pressure: 2,2 bar.
- Weight: 0,59 kg.



270875

code	liters	mm	€
270875	1.5	140x220x(H)330	39,50





Watch the video

18/0
stainless steel



680025

MULTIPURPOSE TWEEZERS

code	mm	€
680049	(L)160	3,35
680032	(L)215	3,95
680025	(L)230	4,75
680018	(L)300	5,50



680186

TWEEZER, CURVED, WITH PROFILED HANDLE

code	mm	€
680186	(L)240	5,95



680063

TWEEZERS CURVED

code	mm	€
680070	(L)160	3,70
680063	(L)240	4,95
680056	(L)305	5,95



680162

TWEEZER, SQUARE HEAD

code	mm	€
680162	(L)145	3,50



680087

OFFSET TWEEZERS

code	mm	€
680087	(L)210	4,05
680094	(L)160	3,85



680124

TWEEZER, ROUND HEAD

code	mm	€
680124	(L)150	4,75
680193	(L)305	5,75



18/0
stainless steel



680155

FISH BONE TWEEZER POINTED

code	mm	€
680155	(L)155	3,95



680131

MULTIPURPOSE TWEEZERS

- With, by means of PVD applied,
black coating.

code	mm	€
680131	(L)300	7,25



ROUND TIP TWEEZERS

- Black PVD coating.

code	mm	€
680216	(L)305	7,95



680117

680100

FISH BONE TWEEZERS, SLANTED HEAD

code	mm	€
680117	(L)120	2,75
680100	(L)130	4,75



680148

FISH BONE TWEEZER, SLANTED TIP

code	mm	€
680148	(L)100	2,95



SALAD TONGS

- With fastening clip.
- Solid design.

code	mm	€
171707	(L)240	3,85
171806	(L)310	4,50
171905	(L)400	5,50



171806

**SOLID
DESIGN -
THICKNESS
1 MM**



SERVING TONGS

- With heat resistant silicone tongs.
- Soft-grip with lock.

code	mm	€
171301	(L)267	5,75
171318	(L)345	6,95
171325	(L)445	8,25



171318



SILICONE TONG FOR COOKING

- Made of high temperature resistant silicone.
- Can withstand temperatures up to 280°C making it ideal for use during cooking.
- The tongs provide plenty of grip and are comfortable to use.
- Dishwasher safe.

code	mm	€
171349	(L)290	8,95



171349



524008

UNIVERSAL TONGS

- With fastening clip.
- Detachable.



code	mm	€
524008	(L)270	7,95



Watch the video



SERVING TONG HACCP 250 MM

- For professional food service - HACCP compliant handpiece colours.

code	colour	mm	€
171837	Red	(L)250	3,95
171929	Brown	(L)250	3,95
171844	Blue	(L)250	3,95
171875	Green	(L)250	3,95
171882	Purple	(L)250	3,95
171899	Yellow	(L)250	3,95

SERVING TONGS HACCP 300 MM

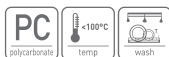
- For professional food service - HACCP compliant handpiece colours.

code	colour	mm	€
171721	Red	(L)300	4,50
171738	Blue	(L)300	4,50
171745	Green	(L)300	4,50
171783	Purple	(L)300	4,50
171790	Yellow	(L)300	4,50



SERVING TONGS

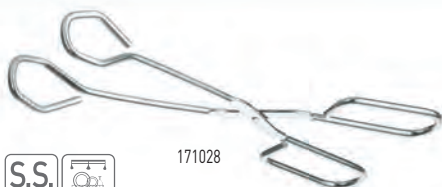
code	colour	mm	€
171752	Black	(L)250	3,95
171851	Black	(L)300	4,50



UNIVERSAL TONGS

code	colour	mm	€
657621	Transparent	(L)230	3,10
657607	Black	(L)230	3,10





171028

SERVING TONGS - 2 PCS

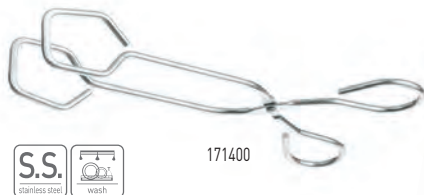
code	mm	€
171028	(L)240	6,95
171127	(L)300	8,95



171417

CURVED SERVING TONG

code	mm	€
171417	(L)235	5,95
171516	(L)295	7,40



171400

SERVING TONG

code	mm	€
171509	(L)292	4,25
171400	(L)220	3,45



171622

PASTRY TONG

code	mm	€
171622	(L)276	4,90
171608	(L)220	4,35



171615



CAKE TONG

code	mm	€
171615	(L)220	4,80



523018



PASTRY TONG

code	mm	€
523018	(L)215	3,50



523315



SALAD TONG

code	mm	€
523315	(L)212	3,50



523216



SPAGHETTI TONG

code	mm	€
523216	(L)200	3,75



523629



SUGAR CUBE TONGS - 2 PCS

code	mm	€
523629	(L)160	4,95



523520



ICE CUBE TONGS - 2 PCS

code	mm	€
523520	(L)180	4,50





525159



525142



658000

BENT WOODEN SPATULA - SET OF 2

- Made of beech wood - not only durable, but also lightweight.
- Resistant to high temperatures.
- Suitable for pans with non-stick coating - not damaging their delicate surface.

code	mm	€
525159	320x70	2,95

WOODEN SPATULA - SET OF 4

- For professional use in gastronomy
- Versatile use
- Made of beech wood
- Flat handle with a hole
- Length: 300 mm
- Set of 4

code	mm	€
525142	300x55	4,95

FRYING SPATULA

- Frying spatula is a versatile kitchen accessory.
- Made of polyamide.
- High thermal resistance (up to 200°C).
- Dishwasher safe.

code	mm	€
658000	280x70	4,95



659502

SPATULA

- Slotted.
- Made of reinforced polyamide.

code	mm	€
659502	300x90	12,95



659601

ANGLED FRYING SPATULA

code	mm	€
659601	325x90	12,95



855713



855119



855508

**SCRAPER**

- Black plastic handle.

code	blade length (mm)	mm	€
855713	120	249x101	6,95

**SCRAPER**

- With wooden handle.

code	blade length (mm)	mm	€
855119	118	251x100	4,85

**HAMBURGER TURNER**

- With wooden handle.

code	blade length (mm)	mm	€
855508	120	270x75	6,75
855607	150	305x110	8,50



855676

HAMBURGER TURNER

- Handle made of black plastic.

code	blade length (mm)	mm	€
855676	145	274x76	8,95
855652	174	313x108	11,95



855669

TURNER FLEXIBLE

- Handle made of black plastic.

- Flexible.

code	blade length (mm)	mm	€
855737	239	368x76	8,25
855669	160	310x96	8,95



855720

TURNER FLEXIBLE, PERFORATED

- Handle made of black plastic.
- Perforated.
- Flexible.

code	blade length (mm)	mm	€
855720	239	368x76	8,25



855799

TEPPANYAKI TURNER

code	blade length (mm)	mm	€
855799	85	240x105	7,50

WOODEN SPOON - SET OF 3

- For professional use in gastronomy
- Versatile use
- Made of beech wood



code	mm	€
525005	(L)400, 350, 300	4,25



525005



563106



SPOON

code	mm	€
563007	375x70	4,95
563106	450x80	7,50
563205	575x105	11,75



659809



SPOON

- Made of reinforced polyamide.

code	mm	€
659700	305x50	9,95
659809	385x60	13,95



Ergonomic handle made of glass-fibre reinforced nylon with a matt finish for enhanced user comfort.

Flexible spatula made of natural rubber – makes it easier to scoop dough, and less sticky.

658901



658604

SCRAPER PROFI LINE

- Ergonomic handle made of glass-fiber reinforced nylon, with a matte finish for increased comfort of use.
- Flexible scraping element made of natural rubber – easier dough scraping and dough doesn't stick to scraper.
- Only suitable for cold food preparation.

code	blade length (mm)	mm	€
658604	90	260x55	4,95



658901

SCRAPER PROFI LINE

- Ergonomic handle made of glass-fiber reinforced nylon, with a matte finish for increased comfort of use.
- Flexible scraping element made of natural rubber – easier dough scraping and dough doesn't stick to scraper.
- Only suitable for cold food preparation.

code	blade length (mm)	mm	€
658703	90	320x75	10,95
658802	90	425x75	10,95
658901	150	515x100	19,95



659403



SCRAPER KITCHEN LINE

- ABS handle, blade made of synthetic rubber.

code	blade length (mm)	mm	€
659205	90	257x52	2,45
659304	116	358x70	3,80
659403	116	406x70	4,85



659472



SCRAPER SPOON SHAPED KITCHEN LINE

- ABS handle.
- Blade made of synthetic rubber.

code	blade length (mm)	mm	€
659472	117	408x75	5,95
659458	88	254x57	3,50
659465	117	357x75	4,85



659106



SCRAPER KITCHEN LINE

- PA handle.
- Silicone blade.

code	blade length (mm)	mm	€
659014	90	266x55	5,75
659007	105	354x70	7,75
659106	105	420x70	8,95

LADLES & SKIMMERS PROFI LINE

- Professional, seamless one piece, in accordance with HACCP standards.
- Heavy-duty stainless steel.
- Thickness 2,7 mm

2.7 MM
THICKNESS



LADLE NON-DRIP

- With non-drip pouring rim.

code	liters	mm	€
540107	0.06	ø60x360	6,50
540305	0.12	ø80x400	9,25
540404	0.25	ø100x430	10,75
540503	0.5	ø120x555	15,50
540602	0.75	ø145x575	18,50
540701	1	ø165x630	20,75

SLOTTED SPOON

code	mm	€
541104	ø80x390	5,95
541203	ø100x400	6,75
541302	ø120x460	8,75
541500	ø160x530	12,95

BASTING SPOON

code	mm	€
542606	410x100	11,25

VEGETABLE SPOON

code	mm	€
542507	485x75	11,25

CARVING FORK

code	mm	€
542705	465x32	7,75

SPATULA

code	blade length (mm)	mm	€
542200	120	510x100	12,75

LADLES & SKIMMERS KITCHEN LINE



1.5 MM
THICKNESS



LADLE

code	liters	mm	€
527108	0.05	ø60x320	3,50
527207	0.17	ø90x390	4,75
527306	0.25	ø100x420	5,50

SKIMMER

code	mm	€
528105	ø90x310	3,95
528204	ø115x370	4,95

SLOTTED SPATULA

code	blade length (mm)	mm	€
526118	85	370x70	3,95

SPATULA

code	blade length (mm)	mm	€
526101	85	370x70	3,95

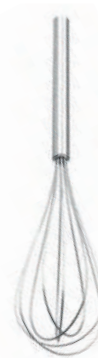
CARVING FORK

code	mm	€
526200	350x35	3,95

VEGETABLE SPOON

code	mm	€
526309	325x60	3,50

WHISKS



509470



Stiff wires



PIANO WHISK

- 5 flexible piano wires, with thin handle.
- Wire thickness: 1 mm.

code	mm	€
509470	(L)285	2,75



510100



Stiff wires



FRENCH WHISK

- 8 heavy stiff wires, with eyelet.
- Wire thickness: 2,2 mm.

code	mm	€
510001	(L)290	6,50
510100	(L)335	6,75
510209	(L)380	7,75
510308	(L)435	8,50
510407	(L)490	9,25
511503	(L)540	10,95
511701	(L)640	12,75



509104



Stiff wires



FRENCH WHISK WITH 8 STIFF WIRES

- 8 stiff wires.
- Polypropylene handle with eyelet.
- Wire thickness: 2 mm.

code	mm	€
509005	(L)270	5,50
509104	(L)320	6,95
509203	(L)365	7,75
509302	(L)415	7,95
509401	(L)465	8,75



509487

Stiff wires



SPIRAL WHISK

code	mm	€
509487	(L)280	2,95



856109

Stiff wires



SPIRAL WHISK

code	mm	€
856109	(L)300	7,50



NEW



Extremely flexible wires perfect for whipping

509494

PIANO MIXING WHISK

- Made of stainless steel.
- 5 flexible wires, intended for small portions.
- Handle with a hanging hole.
- Wire thickness: 1.4 mm.
- Dishwasher safe.

code	mm	€
509494	(L)160	2,50



532201

Extremely flexible
wires perfect for
whipping



1.4 MM
THICKNESS

PIANO WHISK

- 7 flexible piano wires, with eyelet.
- Wire thickness: 1.4 mm.

code	mm	€
532003	(L)230	3,25
532102	(L)275	3,75
532201	(L)330	4,25
532300	(L)375	4,75



511732

Extremely flexible
wires perfect for
whipping



1.4 MM
THICKNESS

PIANO WHISK

- 12 flexible piano wires.
- Stainless steel handle with eyelet.

code	mm	€
511718	(L)285	3,85
511725	(L)335	4,45
511732	(L)385	4,95
511749	(L)435	5,45
511756	(L)485	6,25



509449

Extremely flexible
wires perfect for
whipping



1.4 MM
THICKNESS

PIANO WHISK WITH 12 PIANO WIRES

- 12 flexible piano wires.
- Polypropylene handle with eyelet.
- Piano wire thickness: 1.4 mm.

code	mm	€
509418	(L)250	4,35
509425	(L)270	4,95
509432	(L)320	5,50
509449	(L)360	6,75
509456	(L)410	7,95
509463	(L)460	8,95





567562

**MIXING BOWL WITH RUBBER BASE**

- Bowl made of stainless steel.
- Non-slip rubber base.
- With a measure inside the bowl.
- Dishwasher safe.

code	liters	mm	€
567562	3	ø265x(H)125	10,95
567579	6	ø330x(H)155	16,95



The base of the bowl features a non-slip layer made of rubber



Measurement markings inside the bowl



530702

**KITCHEN BOWL**

code	liters	mm	€
530108	0.7	ø160x(H)63	3,35
530207	1.2	ø205x(H)74	4,25
530306	1.5	ø227x(H)83	5,50
530405	2.6	ø254x(H)95	5,75
530504	3.3	ø281x(H)100	8,50
530603	4.4	ø310x(H)107	11,50
530702	5.7	ø340x(H)113	13,75



517604

**MIXING BOWL**

code	liters	mm	€
517109	0.7	ø158x(H)55	2,25
517208	1.4	ø197x(H)68	3,10
517307	2.3	ø240x(H)88	4,75
517406	3.3	ø259x(H)92	5,50
517604	4.9	ø300x(H)118	6,45

MEASURING CUP

- Made of stainless steel.
- Flat bottom to ensure stability and prevent tipping.
- 2 spouts on each cup for easy pouring of the contents.
- Fitted with ergonomic handles with eyelets.



596487

MEASURING CUP - SET OF 7 PCS.

- 7 different capacities included in the set: $\frac{1}{8}$ cup = 30 ml, $\frac{1}{4}$ cup = 60 ml, $\frac{1}{2}$ cup = 80 ml, $\frac{1}{2}$ cup = 120 ml, $\frac{3}{4}$ cup = 160 ml, $\frac{3}{4}$ cup = 180 ml, 1 cup = 240 ml.

code	mm	€
596487	140x85x(H)52	14,95



- Engraved capacity markings in 2 spots - no rubbing off, well visible:
 - on the side of the cup, capacity in the American unit - cups,
 - on the handle, capacity in 2 units: cups and millilitres.
- The cups are stackable - for saving storage space.
- Dishwasher safe.



596494

MEASURING CUP - SET OF 4 PCS.

- 4 different capacities included in the set: $\frac{1}{8}$ cup = 30 ml, $\frac{1}{2}$ cup = 80 ml, $\frac{1}{2}$ cup = 120 ml, $\frac{3}{4}$ cup = 180 ml.

code	mm	€
596494	135x80x(H)45	7,95



515501



Fitted with
2 scraping wires
on the bottom

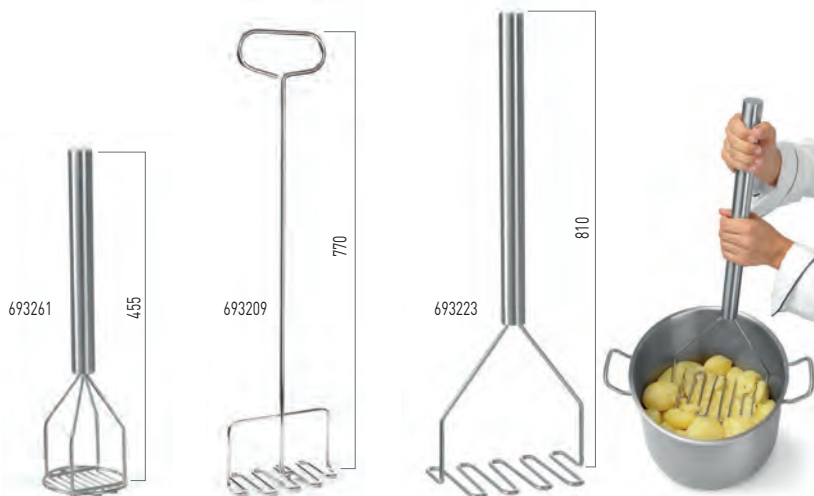
18/10
stainless steel

VEGETABLE STRAINER

- Perfect for preparation of cream soups and tomato sauces.
- Including 2 straining discs (Ø 140 mm), coarse and fine.

code	mm	€
515501	400x215x(H)175	49,95

POTATO MASHERS AND RICERS



POTATO MASHER

code	mm	€
693254	ø118x310	16,95
693261	ø118x455	17,95

POTATO MASHER

code	mm	€
693001	355x130x(H)85	28,95
693100	600x180x(H)85	31,25
693209	770x180x(H)85	35,95

POTATO MASHER

code	mm	€
693216	610x200x(H)130	20,50
693223	810x200x(H)130	23,95



856147



POTATO MASHER

- Comfortable handle made of polypropylene.

code	mm	€
856147	ø95x230	7,95



515181

POTATO RICER

code	mm	€
515181	270x100x(H)95	11,50



515105



POTATO RICER

code	mm	€
515105	320x110x(H)110	39,95



647516



647554



547304



CONICAL STRAINER, WIRE MESH

- Fine mesh.

code	ø	length (mm)	€
647516	160	360x160x(H)105	10,65
647509	180	415x160x(H)105	12,75



mesh size
0,5x0,5 mm



CONICAL STRAINER WITH WIRE MESH

- Fine mesh.

code	ø	length (mm)	€
647554	205	460x205x(H)170	24,50
647561	245	500x245x(H)210	29,95



mesh size
0,5x0,5 mm



CONICAL STRAINER

code	ø	length (mm)	€
547304	180	380x180x(H)150	16,95
547502	235	435x235x(H)220	19,50



mesh size:
ø2 mm



CONICAL STRAINER WITH WIRE MESH, REINFORCED

- Entirely made of satin stainless steel.
- Very fine mesh, reinforced.
- Flat handle with a hole, reinforced.
- Fitted with an additional supporting handle.
- Everted rim.
- Dishwasher safe.

code	ø	length (mm)	€
567555	250	505x250x(H)200	21,95



567555

CLOTH STRAINER

- 100% Cotton.
- Washable up to 95°C.
- Ideal for clarifying broth.

code	mm	€
556719	700x700	13,75



556719





635605

mesh size
1x1 mm**SIEVE**

- With wire handle.

code	ø	length (mm)	€
635001	120	280x125x(H)47	1,95
635155	160	323x160x(H)65	2,65
635209	180	343x190x(H)85	3,30
635308	200	360x210x(H)80	3,65
635407	230	395x260x(H)90	5,10
635605	255	413x280x(H)110	6,35



639023

mesh size 4x4
mm/1,5x1,5 mm**SIEVE, DOUBLE MESH**

- Wooden handle.

- Reinforcing bracket.

code	ø	length (mm)	€
639009	260	605x260x(H)120	18,75
639016	305	788x305x(H)150	23,50
639023	355	840x355x(H)190	27,50



638903

mesh size
0,5x0,5 mm**SIEVE**

- With wire handle.

code	ø	length (mm)	€
638309	105	250x105x(H)40	3,95
638507	145	350x145x(H)50	7,95
638705	210	430x210x(H)80	13,95
638903	230	450x230x(H)80	16,95



637609

mesh size
1x1 mm**SIEVE**

- With wire handle.

code	ø	length (mm)	€
637104	160	325x160x(H)70	5,50
637203	182	344x190x(H)80	6,25
637302	200	360x210x(H)80	7,50
637401	215	385x215x(H)90	8,95
637500	240	405x250x(H)110	10,75
637609	255	425x255x(H)120	11,95



639238

mesh size
1x1 mm**SOUP STRAINER**

- Made of stainless steel.

- With an additional handle for secure placement over a bowl or pot.

code	ø	length (mm)	€
639238	260	535x260x(H)111	17,50



639252

mesh size
1x1 mm**STRAINER REINFORCED**

- Made of stainless steel.

- Very fine mesh, reinforced.

- With wire handle.

- Fitted with additional supporting handles for secure placement over a bowl or pot.

- Dishwasher safe.

code	ø	length (mm)	€
639252	260	560x260x(H)145	16,50
639269	305	595x305x(H)145	21,50
639276	345	700x345x(H)145	27,50

COLANDERS

COLANDER PROFI LINE

- With base and 2 riveted handles.

code	mm	€
535523	ø415x(H)210	59,50
535516	ø365x(H)185	49,50
535509	ø325x(H)175	43,50



535516

NEW



535424



535301



639283

COLANDER

- 2 handles and a base.

code	mm	€
535400	ø225x(H)90	8,95
535417	ø285x(H)100	15,00
535424	ø315x(H)120	15,95



COLANDER KITCHEN LINE

- With base and 2 handles.

code	mm	€
535103	ø240x(H)110	5,50
535202	ø280x(H)135	7,95
535301	ø340x(H)160	10,75



COLANDER

- Made of stainless steel.
- Dishwasher safe.

code	mm	€
639283	ø257x(H)110	7,95
639290	ø310x(H)126	11,95
639306	ø363x(H)147	17,95



EXTENDABLE SINK COLANDER

- Entirely made of stainless steel.
- Extendable handles, non-slip - covered with rubber.
- Support-legs to place it directly in the sink.
- Fine mesh.
- Adjustable to max. sink width: 545 mm.
- Dishwasher safe.

code	mm	€
535219	360x240x(H)115	23,50



535219



SCALES

ABS
plastic

S.S.
stainless steel

ABS
plastic



580011



580226



580035

KITCHEN SCALE 3 KG

- Housing made of ABS and stainless steel.
- Built-in LED display.
- Measuring up to 3000 g.
- Readout in grams (g), millilitres (ml), ounces (oz) or pounds (lb).
- Available functions control panel: on/off, tare, changing the unit.
- Auto power off and reset (auto tare).
- Overload and low battery notifications.
- Power: 3 x 1.5V AAA batteries - included in the set.
- Accuracy:
 - up to 200 g accuracy 0,1 g,
 - 200-1000 g accuracy 0,5 g,
 - over 1000 g accuracy 1 g.

code	max. kg	mm	€
580011	3	165x180x(H)31	18,75

KITCHEN SCALE 5 KG

- Housing made of stainless steel.
- Built-in digital LCD display.
- Measuring up to 5000 g.
- Readout in grams (g), ounces (oz) or pounds (lb).
- Auto power off and reset (auto tare).
- Overload and low battery notifications.
- Power: 1 x 3V lithium battery - included in the set.
- Accuracy:
 - up to 1 kg: ± 4 g.
 - 1 kg-3 kg: ± 8 g.
 - 3 kg-5 kg: ± 10 g.

code	max. kg	mm	€
580226	5	169x218x(H)13	18,95

FOLDABLE KITCHEN SCALE

- Made of metal and ABS.
- LCD display indicates overload and low battery.
- Taring and zeroing function, automatic switch-off.
- Option to change units from g to oz or lb.
- Powered by 1x CR2032 battery (not included).
- Weighing range: from 0 to 5 kg.
- Accuracy:
 - up to 1 kg: ± 4 g.
 - 1 kg-3 kg: ± 8 g.
 - 3 kg-5 kg: ± 10 g.

code	max. kg	mm	€
580035	5	219x180x(H)16	29,95



580462

DIGITAL SCALE UP TO 200 KG

- Stainless steel scale.
- Precise measurement thanks to advanced technology - from 200 g to 200 kg (440 lb).
- Reading in kg or lb.
- Tare function.
- Operation via separate digital display with 4 buttons.
- Energy-saving LCD display with battery charge indicator.
- Fingerprint-resistant coating.
- Power supply: 2 AAA batteries (included).
- USB-C port - kit includes cable.
- NOTE: Power adapter not included.
- Accuracy:
 - up to 25 kg: ± 40 g.
 - 25 kg-50 kg: ± 100 g.
 - 50 kg-100 kg: ± 200 g.
 - 100 kg-150 kg: ± 300 g.
 - 150 kg-200 kg: ± 400 g.

code	max. kg	mm	€
580462	200	298x248x(H)37	56,95



RECHARGEABLE
BATTERY



580028



580233

KITCHEN SCALE 10 KG

- Waterproof housing made of ABS and stainless steel.
- Built-in LED display.
- Measuring up to 10 000 g.
- Readout in grams (g), millilitres (ml), ounces (oz) or pounds (lb).
- Available functions on the touchscreen panel: on/off, tare, changing the unit.
- Auto power off and reset (auto tare).
- Overload and low battery notifications.
- Power: built-in rechargeable lithium battery.
- USB cable for recharging included in the set.
- Waterproof and dustproof rate: IP67.
- Accuracy:
 - up to 1 kg: ± 4 g.
 - 1 kg-3 kg: ± 8 g.
 - 3 kg-5 kg: ± 10 g.
 - 5 kg-8 kg: ± 15 g.
 - 8 kg-10 kg: ± 20 g.

code	max. kg	mm	€
580028	10	160x210x(H)19	21,95

KITCHEN SCALE 15 KG

- Weighs up to 15.000g with gradation of 1g with a minimum of 2g.
- Seamless stainless steel surface, housing made of HIPS plastic with integrated display.
- High precision strain gauge sensor for accurate measurements.
- Readout in grams.
- Touch control with on-off and tare buttons.
- With auto tare, overload and low power indication.
- Auto power off.
- Powered by 3 AAA batteries (not included).
- Accuracy:
 - up to 500 g: ± 2 g.
 - 500 g-2 kg: ± 5 g.
 - 2 kg-5 kg: ± 14 g.
 - 5 kg-10 kg: ± 29 g.
 - 10 kg-15 kg: ± 44 g.

code	max. kg	mm	€
580233	15	266x269x(H)34	32,50



MECHANICAL KITCHEN SCALE

- Made of stainless steel.
- Mechanical dial display, no batteries required.
- Graduation: 20 g.
- Read out in kg.
- Bowl dimensions: $\varnothing 207 \times (H) 42$ mm
- Max capacity: 5 kg
- Manual zero reset.
- Accuracy:
 - <1 kg, $\pm 2d(40$ g)
 - 1 kg-3 kg, $\pm 3d(60$ g)
 - 3 kg-5 kg, $\pm 4d(80$ g)

code	max. kg	mm	€
580042	5	207x231x(H)254	28,50

NEW



580042



Thermometers



	Infrared thermometer	Infrared thermometer with probe HACCP	Shock proof thermometer with probe	Fast response thermometer
Code	271148	271254	271407	271230
Unit	°C / °F	°C / °F	°C / °F	°C / °F
Reaction time	quick	quick	medium	quick
Temperature min.	-32°C	-60°C	-50°C	-50°C
Temperature max.	400°C	350°C	300°C	350°C
Accuracy	±1,5°C	±1,5°C	±1°C	±0,8°C
Gradation	0,1°C	0,2°C	0,1°C	0,1°C
Hold function	✓	✓	✓	✓
Probe length		96 mm	213 mm	130 mm
Probe material		stainless steel	stainless steel	stainless steel
Suitable for use in the oven				
Waterproof			✓	✓
Auto off	✓	✓	✓	✓
Battery included	✓		✓	✓
Additional information	Distance and spot size ratio 12:1 Laser pointer for accurate measurement target.	Distance and spot size ratio 8:1	Min / Max temperature function. With table stand, including protection case.	IP65 waterproof. With probe cover.





Thermometer with foldable probe

271308
°C / °F
medium
-50°C
300°C
±1°C
0,1°C
✓
110 mm
stainless steel

Min / Max temperature function.

Digital thermometer with foldable probe

271315
°C / °F
medium
-50°C
300°C
±1°C
0,1°C
115 mm
stainless steel

Max. and min. temperatures are recorded during measurements.

Pocket thermometer with probe

271209
°C / °F
medium
-40°C
200°C
±1°C
0,1°C
✓
65 mm
stainless steel

With probe cover.

Waterproof thermometer

271162
°C / °F
medium
-50°C
300°C
±1°C
0,1°C
✓
120 mm
stainless steel

Measures temperature in one second. With cover and ergonomic handle.

Roasting thermometer/timer

271346
°C / °F
slowly
-50°C
250°C
±1°C
1°C
✓
150 mm
stainless steel

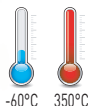
With timer function. With temperature alert setting.



	Pocket thermometer	Steak thermometer	Oven thermometer	Refrigerator thermometer	Refrigerator thermometer	Refrigerator thermometer	Milk frothing thermometer
Code	271216	271339	271179	271186	271117	271124	271247
Unit	°C	°C / °F	°C	°C	°C	°C	°C
Reaction time	medium	slowly	slowly	slowly	slowly	slowly	slowly
Temperature min.	0°C		50°C	-50°C	-40°C	-50°C	-10°C
Temperature max.	100°C		300°C	25°C	40°C	50°C	110°C
Gradation	1°C		10°C	10°C	1°C	1°C	1°C
Probe length	127 mm	50 mm					140 mm
Probe material	stainless steel	stainless steel					stainless steel
Suitable for use in the furnace		✓	✓				
Additional information	Probe cover with clip	With indication rare-medium-well done.	With special hook and support. Easy to read.	With special hook and support. Easy to read.	Fitted with hook to hang from	Fitted with hook to hang from	With clip to fasten the thermometer to the milk jug



271254

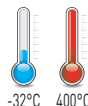
**INFRARED THERMOMETER WITH PROBE**

- Temperature scan by infrared or foldable probe.
- HACCP check lights provide instant recognition of safe/unsafe temperatures.
- With foldable 90 mm long stainless steel probe.
- Measuring range -60°C to 350°C.
- Gradation 0,2°C.
- Infrared accuracy: -60/65°C \approx 1°C, 65/350°C \approx 1.5%.
- Probe accuracy: -60/-5°C \approx 1°C, -5/65°C \approx 0.5°C, 65/350°C \approx 1%.
- Distance spot ratio (D:S) 8:1.
- Auto power off after 15 seconds.
- Battery: 2xAAA [excluded].

code	range	mm	€
271254	-60/350°C	39x53x(H)158	92,50



271148

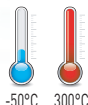
**INFRARED THERMOMETER**

- Laser pointer for accurate targeting.
- Measuring range: -32 to +400°C.
- Gradation: 0.1°C, accuracy: up to \approx 1.5°C \approx 1.5%.
- The ratio of the measuring distance to the area to be measured: 12:1.
- "Lock mode" function for continuous temperature monitoring.
- Automatic switch off.
- 9 V battery, included.

code	range	mm	€
271148	-32/400°C	37x70x(H)150	57,50



271308

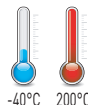
**THERMOMETER WITH FOLDABLE PROBE**

- Temperature range from -50° to 300°C.
- Unit of measurement °C or °F.
- Gradation 0,1°C, accuracy 1°C between 0° and 100°C.
- Lock mode - for continuous monitoring of temperatures.
- Min/max temperature function.
- With foldable 110 mm long stainless steel probe.
- Turns off automatically after 60 minutes.
- Battery included.

code	range	mm	€
271308	-50/300°C	160x40x(H)25	24,95



271209

**POCKET THERMOMETER WITH PROBE**

- Temperature range -40°C to 200°C.
- Unit of measurement °C or °F.
- Gradation 1°C.
- Accuracy 1°C between -20°C and 100°C.
- Hold function - saves momentary temperature.
- 65 mm stainless steel probe.
- Turns off automatically.
- With probe cover.
- Battery included.



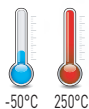
code	range	mm	€
271209	-40/200°C	150x20x(H)15	15,95



THERMOMETER WITH PROBE

- Temperature range -50°C to 300°C / -58°F to +572°F
- Unit of measurement °C or °F.
- Readability: 0.1° for -19.9° ~ +199.9°, otherwise 1°
- Gradation: $\approx 1^\circ\text{C}$ in the range of -30°C ~ +250°C, otherwise more than $\approx 2^\circ\text{C}$
- Lock mode for continuous monitoring of temperatures.
- Min/max temperature function.
- 164 \pm 3 mm removable stainless steel probe.
- Turns off automatically.
- With table stand, including protection case.
- Alarm for the set temperature.
- Battery included.

code	range	mm	€
271407	-50/300°C	195x85x(H)45	79,50



ROASTING THERMOMETER WITH TIMER

- Timer function with countdown.
- Measuring range: from -50 to +250°C.
- Interchangeable between: °C and °F.
- 1°C gradation, accuracy $\approx 1^\circ\text{C}$ from 0°C to +100°C, $\approx 2^\circ\text{C}$ in other ranges.
- Possibility of continuous temperature monitoring.
- Max./min. temperature function.
- With acoustic signal informing about reaching the set temperature.
- Stainless steel probe 150 mm (heat resistant), can be left in the oven during baking.
- 1 AAA 1.5 V alkaline battery included (disposable).

code	range	mm	€
271346	-50/250°C	65x70x(H)17	13,75



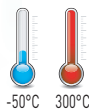
Provides fast and accurate temperature reading



FAST RESPONSE THERMOMETER

- Provides fast and accurate temperature readings.
- IP65 waterproof.
- Measuring range -50°C to 350°C, unit of measurement °C or °F.
- Gradation 0,1°C, accuracy $\approx 0,8\%/0,8^\circ\text{C}$.
- Hold function - saves momentary temperature.
- 130 mm stainless steel probe.
- Turns off automatically.
- With probe cover.
- Battery included.

code	range	mm	€
271230	-50/350°C	204x42x(H)20	57,50



WATERPROOF THERMOMETER

- Waterproof.
- Temperature range -50°C to 300°C.
- Gradation 0,1°C between -19,9°C and 199,9°C, for other temperature ranges 1°C.
- Accuracy 1°C between -20°C and 100°C.
- Lock mode - for continuous monitoring of temperatures.
- 120 mm stainless steel probe.
- Measures temperature in one second.
- With cover and ergonomic handle.
- Turns off automatically after 10 minutes.
- Battery included.

code	range	mm	€
271162	-50/300°C	290x48x(H)40	15,25



DIGITAL THERMOMETER WITH FOLDABLE PROBE

- Foldable probe made of stainless steel AISI 304, 115 mm long.
- Unit of temperature can be set to °C or °F.
- Temperature range: -50°C to 300°C.
- Measurement accuracy:
 - ≈1°C in the range of -19,9°C to 119,9°C,
 - ≈2°C in the range of -50°C to -20°C and 120 to 199,9°C,
 - ≈3°C in the range of 200°C to 250°C,
 - ≈5°C in the range of 250°C to 300°C.
- Readout resolution: 0,1°C (the temperature measurement result is displayed to one decimal point).
- Auto power-off after 45 minutes of inactivity.
- Operating ambient temperature range: 0°C to 50°C.
- Max. and min. temperatures are recorded during measurements.
- Powered with 1x AAA battery (included).

code	range	mm	€
271315	-50/300°C	160x55x(H)20	12,95



ANALOGUE THERMOMETER

- Probe made of 18/8 stainless steel, dial case is 18/0 and 127 mm long.
- Analogue display.
- Temperature range: 0°C to 100°C.
- Unit of measurement: °C.
- Accuracy: ≈2°C.
- Includes a cover with a metal clip.

code	range	mm	€
271216	0/100°C	ø44.5x(H)140	4,75



STEAK THERMOMETER – SET OF 4 PCS.

- The range is: rare – medium – well done.
- Accuracy: ≈2%.
- Stainless steel 50 mm probe.
- Can be used in ovens.

code	packed per	mm	€
271339	4	ø25x(H)70	8,25



MILK FROTHING THERMOMETER

- With a clip to fasten the thermometer to the milk jug.
- Green marking indicates the perfect milk temperature for cappuccino etc.
- Temperature adjustable from -10°C to 110°C.
- 1°C gradation, accuracy: ≈2%.
- Stainless steel probe, cover with clip.
- Easy to read.

code	range	mm	€
271247	-10/110°C	ø44x(H)140	5,25



ANALOGUE THERMOMETER

- Probe made of 18/8 stainless steel, dial case is 18/0 and 126 mm long.
- Analogue display.
- Temperature range: 0°C to 300°C.
- Unit of measurement: °C.
- Accuracy:
 - ± 3°C: 0°C to 75°C.
 - ± 5°C: 75°C to 225°C.
 - ± 10°C: 225°C to 300°C.
- Includes a cover with a metal clip.
- Includes sealing ring.

code	range	mm	€
271384	0/300°C	ø52x(H)140	5,25

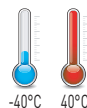
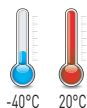


271261

REFRIGERATOR THERMOMETER

- Horizontal model, with hooks.
- Temperature range -40 to 20 °C.
- Graduation 1°C.

code	range	mm	€
271261	-40/20 °C	123x30x(H)19	3,50



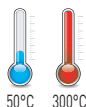
REFRIGERATOR THERMOMETER

- With hook.
- Temperature range -40 to 40 °C.
- Graduation 1°C.

code	range	mm	€
271117	-40/40°C	150x23x(H)9	2,25



271117



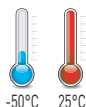
271179



OVEN THERMOMETER

- Measuring range: from +50 to +300°C.
- 10 °C gradation, accuracy: ±5%.
- Stainless steel housing.
- Equipped with special hook and support.
- Easy to read.

code	range	mm	€
271179	50/300°C	60x40x(H)70	4,95



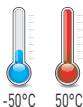
271186



REFRIGERATOR THERMOMETER

- Temperature range from -50°C to +25°C.
- Gradation 2,5°C.
- Stainless steel housing with special hook and support.
- Easy to read.

code	range	mm	€
271186	-50/25°C	60x40x(H)70	4,95



271124



REFRIGERATOR THERMOMETER

- With hook.
- Temperature range -50 °C to 50 °C.
- Gradation 1°C.
- Easy to read.

code	range	mm	€
271124	-50/50°C	ø72x(H)21	3,25



WALL CLOCK

- Designed by the renowned Dutch designer Robert Bronwasser.
- Powered with 1 AA battery 1,5 V (not included).

code	mm	€
271322	ø356x(H)45	13,50





ABS
plastic



ABS
plastic

TIMER

- Housing made of ABS, with a fold-out stand, a hanging hole, and also a magnet to hang on metal surfaces.
- 3 alarm modes: quiet, moderate, loud.
- After the set time:
 - a red light flashes in each mode,
 - in moderate and loud modes, the alarm goes off.
- The light and sound alarm turn off automatically after 1 minute.
- Max. set time: 100 min. with 10 sec. accuracy.
- 2 functions: counting down (99-0 min.), counting up (0-99 min.).
- Powered with 3x AAA batteries – not included.

code	mm	€
582039	82x20x(H)88	11,95

DOUBLE TIMER

- Housing made of ABS, with a fold-out stand, a hanging hole, and also a magnet to hang on metal surfaces.
- 3 alarm modes: quiet, moderate, loud.
- After the set time passes:
 - a red light flashes in each mode,
 - also a sound alarm turns on in the moderate and loud mode.
- The light and sound alarm turn off automatically after 1 minute.
- Possibility to set 2 independent times, with the diode/alarm setting off after each one.
- Max. set time: 100 min. with 1 sec. accuracy.
- 2 functions: counting down (99-0 min.), counting up (0-99 min.).
- Memory function: user can save their setting for each of the 2 timers and turn it on with 1 push of a button.
- Powered with 3x AAA batteries – not included.

code	mm	€
582046	82x20x(H)86	11,95



ABS
plastic

S.S.
stainless steel

ANALOG KITCHEN TIMER

- Max. 60 minutes.
- Accurate to 1 minute.
- Magnetic rear.
- Red marking indicates remaining time.
- Well visible from a distance.

code	mm	€
582015	ø80x(H)30	9,95

582022



DIGITAL KITCHEN TIMER

- With stand and magnet.
- 99 min. 59 s. count down.

code	mm	€
582022	65x70x(H)17	7,95



With clip



Magnetic

ABS
plastic

DIGITAL KITCHEN TIMER

- With magnetic clip.
- 99 min 59s count down.
- 1 X 1.5V AAA Alkaline Battery included(non-rechargeable).

code	mm	€
271155	67x20x(H)67	5,95



551813

With three different
nozzles (4, 5 and 6 mm)



18/8

stainless steel

CONFECTIONERY FUNNEL KITCHEN LINE

- With ergonomic handle, design of stop valve ensures a tight seal.
- With three different nozzles (Ø 4, 5 and 6 mm).
- Designed for dosing sauces of various consistency and decorating of dishes and confectionery.
- With wire stand.

code	liters	mm	€
551813	1.5	270x195x(H)270	49,95



Ergonomic
polypropylene
handle

551806

With three different nozzles (4, 5 and 6 mm)

ABS
plastic

S.S.
stainless steel

CONFECTIONERY FUNNEL PROFI LINE

- Ergonomic handle made of ABS.
- Design of stop valve ensures a tight seal.
- With three different nozzles (Ø 4, 5 and 6 mm).
- Wire stand and dripping dish.
- Designed for dosing sauces of various consistencies and decorating of dishes and confectionery.

code	liters	mm	€
551806	1.5	ø212x(H)315	67,50



Watch the video





558003

558010

558027



Easily returns
to its original
shape

DISPENSER BOTTLES

- Made of polyethylene.
- The cap ensures that the sauce stays fresh and hygiene is maintained.

code	packed per	colour	liters	mm	€
558003	1	Yellow	0.2	ø50x(H)185	1,00
558010	1	Red	0.2	ø50x(H)185	1,00
558027	1	Transparent	0.2	ø50x(H)185	1,00
557808	1	Yellow	0.35	ø55x(H)205	1,25
557815	1	Red	0.35	ø55x(H)205	1,25
557822	1	Transparent	0.35	ø55x(H)205	1,25
557907	1	Yellow	0.7	ø70x(H)240	1,65
557914	1	Red	0.7	ø70x(H)240	1,65
557921	1	Transparent	0.7	ø70x(H)240	1,65
558058	3	Transparent	0.2	ø50x(H)185	3,45
557853	3	Transparent	0.35	ø55x(H)205	4,50
557952	3	Transparent	0.7	ø70x(H)240	6,25



design by
Robert Bronwasser



NON-DRIP SAUCE BOTTLE

- Designed by Robert Bronwasser.
- Clear bottle with specially designed dosing cap.
- Thanks to the construction of this piece of equipment, the bottle can be placed upside down without the risk of sauce spillage.

code	liters	mm	€
558096	0.23	ø50x(H)160	1,70



558096

Non-drip tip



557990

MINI SAUCE DISPENSER - SET OF 4 PCS.

- Made of half-transparent polyethylene.
- Screw cap with a stopper.
- Reusable product.
- Dishwasher safe.
- 2 capacities available: 30 ml (code: 557981), 50 ml (code: 557990).

code	liters	mm	€
557990	0.05	ø35x(H)100	10,95
557891	0.03	ø30x(H)85	9,95



18/0
stainless steel

557969

SAUCE STAND

- Quality finish.
- Suitable for HENDI dispenser bottles.

code	-	mm	€
557969	3 holes ø 50 mm	209x80x(H)78	11,95
557976	3 holes ø 57 mm	229x90x(H)78	12,95
557983	3 holes ø 70 mm	274x102x(H)98	14,95



429457

429440

S.S.
stainless steel

TACO HOLDER

code	-	mm	€
429440	2 slots	135x115x(H)50	6,95
429457	4 slots	225x115x(H)50	10,25



203521

203538

203545

ABS
plastic

SAUCE DISPENSER WITH PUMP

- Pump dispenser for various types of sauces.
- For use in snack bars, buffets, restaurants, and during catering events.
- ABS housing, removable sauce container completely BPA-free - does not affect the taste and smell of its contents.
- Sauce container has a measuring scale, lid and removable pump, all made from polypropylene.
- Pump fitted with lock to prevent accidental dispensing during transport.

- Capacity: 2.5 l.
- Dosage: 20 ml.
- Temperature resistance up to +70°C.
- Easy to disassemble and stackable.
- Available in red, yellow and white.

code	colour	liters	mm	€
203521	Red	2.5	230x210x(H)327	21,95
203545	White	2.5	230x210x(H)327	21,95
203538	Yellow	2.5	230x210x(H)327	21,95



SMOKING GUN RECHARGEABLE – 3 SPEEDS OF SMOKE INFUSION

- Smoking is a very flavorful addition to your meat, fish and vegetable dishes, but can also create a wow-factor when serving.
- The cold smoke is gentle for delicate fruits and vegetables, smoke without changing the texture or temperature.
- One button operation, the smoking gun has 3 speeds
- The aluminium fan chamber functions as a heat sink, cooling the smoke before expelling it.
- Wood requires no pre-soaking prior to smoking.
- Can also be used with tea or spices.
- Removable smoking chamber with integrated mesh filter.
- Flexible silicone hose (50 cm long) for easy injection of smoke into resealable bags and containers.
- Lightweight with a comfortable handle making it easy to use with one hand.
- Powered by a rechargeable Lithium battery of 1000mAh.
- Very complete, comes with 3 spare filter meshes, a tweezer and USB charging cable.
- Wood or herbs for smoking not included.

code	mm	€
199640	215x70x(H)160	76,50





199992

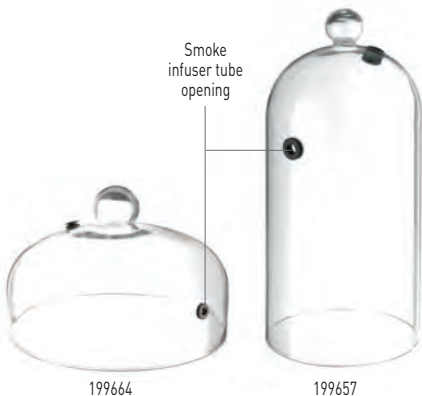


SMOKE INFUSER

- The aluminium body functions as a heat sink, cooling the smoke before expelling it.
- Wood requires no pre-soaking prior to smoking.
- Can also be used with tea or spices.
- Removable smoking chamber with removable filter.
- Large woodchip holder.
- Flexible rubber hose (30 cm long) for easy injection of smoke into resealable bags and containers.

- Compact and lightweight enough to use with one hand.
- Gentle enough for use on delicate fruits and vegetables without changing their texture or temperature.
- Powered by 2 AA batteries, not included.
- Wood or herbs for smoking not included.

code	mm	€
199992	90x54x(H)122	24,95

Smoke
infuser tube
opening

199664

199657

GLASS DOME WITH VENT

- Made from borosilicate glass, fitted with rubber vent to hold the tube of a smoking gun.
- Ideal to use in combination with a smoking gun.

code	-	mm	€
199664	Plate dome	ø260x(H)175	79,50
199657	Cocktail dome	ø130x(H)282	32,50



199978

GLASS DOME

- Ideal for use in combination with the smoking gun.
- With a seal on the bottom rim.

code	mm	€
199978	ø275x(H)140	19,95



198124

GAS LIGHTER - SET OF 2 PCS.

- Refillable.
- Supplied empty.

code	packed per	mm	€
198124	2	(L)230	7,95







238486



SMOKE OVEN ELECTRIC

- The smoke oven is ideal for smoking a variety of foods such as fish, beef, ham and vegetables.
- Made of stainless steel, with a magnetically closing double-insulated door.
- Temperature adjustable with a thermostat, thermometer integrated in door.
- Equipped with a hot air vent on the rear.
- Supplied with 3 grids (400x279 mm) and 3 meat hooks.

code	V	W	mm	€
238486	230	1600	540x380x(H)725	325,00



225479



LOW TEMPERATURE OVEN

- Designed for slowly preparing or regenerating food, by means of a very accurately set and controlled process.
- With core temperature probe, separately adjustable.
- Recessed handles in the sides.
- Easy to clean door seal.
- Oven chamber is heated on 4 sides, uniformly distributing the heat throughout the chamber.
- Energy efficient due to extra insulation.
- Seamless oven chamber with rounded corners, easy to clean.
- Temperature adjustable by 1 degree increments - oven chamber

- up to 120°C, core temperature and keep warm up to 100°C.
- Door hinges left or right, easy to convert.
- Digital setting and readout of time, set temperature, and current core/chamber temperatures.
- Stainless steel pan and tray holder, suitable for GN 1/1 containers, grids and trays as well as 600x400 mm bakery trays, on 3 levels.

code	V	W	mm	€
225479	230	1200	495x690x(H)413	1 398,50



03

Pastry, ice cream

Sweet masterpieces
– art in every detail







Watch the video

**CREAM WHIPPER PROFI LINE**

- Makes delicious whipped cream, mousses, desserts, cold foams and sauces easily.
- Perfect for garnishing cappuccinos, coffees, shakes and ice cream.
- Suitable for dispensing warm creams and sauces up to 70°C.
- Keeps contents fresh for up to 14 days in the refrigerator.
- Includes 3 stainless steel nozzles and a cleaning brush.
- Requires cream charger (N₂O) to operate, not included.

code	liters	mm	€
588017	0.5	ø85x(H)235	67,50
588024	1	ø98x(H)330	78,50

**SPARE PARTS SET**

code	-	mm	€
589205	Profi Line	120x30x(H)240	15,75



589205



for cream



for liquid



for decorating

**DECORATING AND INJECTOR TIPS PROFI LINE**

- Ideal for decorating, filling, injecting, marinating, etc.
- Set of 4 stainless steel tips:
 - 1 long injector tip ø3x(H)106 mm.
 - 1 long injector tip ø5x(H)106 mm.
 - 1 short injector tip ø3x(H)40 mm.
 - 1 short injector tip ø5x(H)40 mm.
- Suitable for use only with HENDI Profi Line cream whippers.

code	-	€
589106	Profi Line	14,75



CREAM WHIPPER KITCHEN LINE

- Aluminium head and white coated aluminium bottle.
- With 3 different nozzles, charger holder as well as a cleaning brush.
- Not suitable for hot sauces.
- Requires cream charger (N_2O) to operate, not included.

code	liters	mm	€
588031	0.25	ø80x(H)200	29,95
588369	0.5	ø80x(H)260	31,95
588376	0.95	ø95x(H)320	34,95

SPARE PARTS SET

code	-	mm	€
589007	Kitchen Line	120x30x(H)240	9,75



CREAM WHIPPER KITCHEN LINE

- Matte black coated aluminium bottle and head.
- Not suitable for preparing hot sauces.
- Supplied with: 3 different polypropylene nozzles and a cleaning brush.
- To be used with cream whipper chargers (N_2O) (chargers not included).

code	liters	mm	€
588420	0.5	ø80x(H)260	31,95
588598	0.95	ø95x(H)320	34,95





975855

975893

975886

975862

975879



CREAM WHIPPER KITCHEN LINE

- Completely made of aluminium
- Set of 3 polypropylene nozzle, as well as a cleaning brush.
- Not suitable for hot sauces.
- Requires cream charger (N₂O) to operate, not included

code	colour	liters	mm	€
975855	Pastel yellow	0.5	ø80x(H)260	31,95
975862	Pastel blue	0.5	ø80x(H)260	31,95
975879	Pastel green	0.5	ø80x(H)260	31,95
975886	Pastel pink	0.5	ø80x(H)260	31,95
975893	Taupe	0.5	ø80x(H)260	31,95



274231

ICE CREAM MAKER

- Ideal for making ice cream, sorbets and frozen yoghurt in up to 90 minutes.
- 2L ice cream container made of stainless steel.
- Air-cooled compressor with temperature range: -10°C to -35°C.
- With 2 hours cooling extension function to help keep the ice's consistency after it's ready.
- Prior chilling of ingredients not necessary.
- Large, back-lit digital display showing working time, freezing temperature and motion of the mixer.
- Easy to mount mixing paddle made of POM.
- Transparent polycarbonate lid with "Twist-Lock" safe close system.
- Measuring cup and spoon included.
- Refrigerant: R600a.

code	V	W	mm	€
274231	230	180	285x340x(H)357	465,00



802007

802014

ICE CREAM SCOOP WASHER

- Facilitates quick and thorough washing of ice cream scoops and other small ice-cream accessories.
- Enables cleaning with low water consumption.
- Very easy to use and clean.
- Can be mounted on a wall with item 802014 or on refrigerated display counters and food equipment.
- 3/8" water supply line, 3/4" drainage line.
- Made of 18/8 stainless steel.

code	mm	€
802007	270x111x(H)115	59,50

MOUNTING BRACKET FOR SCOOP WASHER

code	mm	€
802014	302x115x(H)122	25,95



755730

ICE CREAM CONES STAND

- Fits 3 cones.

code	mm	€
755730	200x95x(H)85	11,65





Non-slip silicone base

Double wall made of durable stainless steel, providing excellent insulation



588697



ABS
plastic

18/8
stainless steel

wash

NEW

THERMO WHIPPER

- Made of double-walled stainless steel.
- Non-slip silicone base ring.
- Siphon is suitable for both hot and cold sauces.
- Includes 3 different stainless steel nozzles, a gas cap, and a cleaning brush.
- Suitable for use with HENDI cream whipper chargers 588208, 588215, 586907 (not included).
- Not dishwasher safe.

code	liters	mm	€
588697	0.5	ø95x(H)275	82,50



UNIVERSAL
FOR ALL
CREAM
WHIPPERS



CREAM WHIPPER CHARGERS

- Suitable for commercially available cream dispensers.
- N₂O
- Best before 5 years after production date.

code	packed per	order unit	€
588208	10	36	4,65
588215	24	25	10,50
586907	50	12	20,50





ICE CREAM SCOOP PROFI LINE

- Made of stainless steel.
- Polyamide handle.

code	-	mm	€
759233	1/24	ø51	33,50
759240	1/30	ø49	33,50
759257	1/36	ø46	33,50
759264	1/40	ø44	33,50



18/8

stainless steel

ICE CREAM SCOOP KITCHEN LINE

- Made of stainless steel.

code	-	mm	€
572016	1/10	ø70	12,85
572313	1/20	ø56	12,85
572115	1/12	ø66	12,85
572214	1/16	ø59	12,85
572412	1/24	ø53	12,85
572511	1/30	ø50	12,85
572610	1/36	ø48	12,85
572719	1/40	ø44	12,85



ICE CREAM SCOOP STÖCKEL

- Perfect choice not only for ice cream, but also for serving mashed potatoes.
- Easy to keep portions identical in size.

code	-	mm	€
755006	1/4	ø100	51,75
755013	1/8	ø80	51,75
755020	1/10	ø70	51,75
755037	1/12	ø67	48,75
755044	1/16	ø59	48,75
755051	1/20	ø56	48,75
755068	1/24	ø51	48,75
755075	1/30	ø49	48,75
755082	1/36	ø47	48,75
755099	1/40	ø45	48,75
755105	1/50	ø43	48,75
755112	1/60	ø40	48,75
755143	1/100	ø30	48,75





STÖCKEL ICE CREAM SCOOP

- Fiberglass-reinforced nylon handle.
- Better portion size identification thanks to colored markers.
- Made of stainless steel.

code	-	mm	€
755334	1/12	ø67	48,75
755341	1/16	ø59	48,75
755358	1/20	ø56	48,75
755365	1/24	ø51	48,75
755372	1/30	ø49	48,75
755389	1/36	ø47	48,75
755396	1/40	ø45	48,75



Identify the portion size with ease.

STÖCKEL OVAL ICE CREAM SCOOP

code	-	mm	€
755259	1/20	70x52	59,50
755273	1/30	62x43	59,50



755259

755273

ICE CREAM SCOOP FOR LEFT-HANDERS

- Handle designed specifically for left-handed users.
- Fiberglass-reinforced nylon handle.
- Better portion size identification thanks to coloured markers.
- Made of stainless steel.
- Dishwasher safe.

code	-	mm	€
755204	1/30	ø49	74,50
755211	1/36	ø46	74,50
755228	1/40	ø45	74,50



Identify the portion size with ease

755228





SPATULAS & DIPPERS

18/10
stainless steel

ICE CREAM SPATULA

- With Tritan handle.

code	colour	mm	€
755808	Blue	(L)260	6,25
755815	Red	(L)260	6,25
755822	Yellow	(L)260	6,25
755839	Purple	(L)260	6,25



ICE CREAM DIPPER

- Made of aluminum.
- Light weight.
- Long and comfortable handle filled with oil for better portioning
- the oil heats up through the heat of the hand, making it easier and quicker to release the ice cream.
- NOTE: Not dishwasher safe.

code	-	mm	€
759301	1/30	ø56x225	16,95

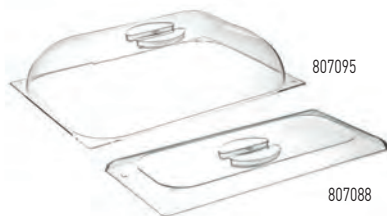


STÖCKEL ICE CREAM DIPPER

code	-	mm	€
755556	1/20	ø56x120	39,50
755563	1/24	ø51x120	39,50
755570	1/30	ø49x120	39,50



stöckel



ICE CREAM CONTAINER LID POLYCARBONATE

- Suitable for polycarbonate ice cream containers.

code	mm	€
807088	360x165	5,25
807095	360x250	7,50



POLYCARBONATE ICE CREAM CONTAINER

code	colour	liters	mm	€
807026	Transparent	5	360x165x(H)120	8,50
807057	Transparent	5	360x250x(H)80	9,45
807033	Black	5	360x165x(H)120	9,45
807071	Black	5	360x250x(H)80	9,95

ICE CREAM CONTAINER KITCHEN LINE

- Solid design.
- Rounded edges for easy cleaning.
- Can be used in refrigerators and freezers.
- Made of stainless steel.



code	liters	mm	€
807019	5	360x165x(H)120	13,50



807019



PROFI LINE ICE CREAM CONTAINER

- Stainless steel 0.8 mm thick.
- Robust construction.
- Rounded edges for easy cleaning.
- Can be used in refrigerators and freezers.

code	liters	mm	€
802045	3.6	360x165x(H)80	20,25
802052	5	360x250x(H)80	19,25
802038	5	360x165x(H)120	20,25



802038

802045

802052



ICE CREAM CONTAINER, ROUND

- Made of polished stainless steel.
- Thickness: 0.9 mm.
- Can be used in refrigerators and freezers.
- Dishwasher safe.
- Lid (802076) sold separately.

code	liters	mm	€
807002	7	ø200x(H)245	29,50



NEW



802076

807002
802083



NEW

ICE CREAM CONTAINER, ROUND

- Made of 18/8 polished stainless steel, thickness: 0.8 mm.
- Rounded edges for easy cleaning.
- Can be used in refrigerators and freezers.
- Dishwasher safe.
- Lid (802076) sold separately.

code	liters	mm	€
802083	7.3	ø200x(H)250	42,25

NEW

ICE CREAM CONTAINER LID, ROUND

- Made of polycarbonate.
- Dishwasher safe.
- For use with ice cream containers 802083, 807002.



code	length (mm)	€
802076	ø190	7,80

Powerful motor with two speeds:
15,000 and 19,000 rpm.



design by
Robert Bronwasser



2 sets of replaceable
polycarbonate
stirrers (2 pieces
each)



2 cups: made of stainless
steel (capacity: 0.95 l)
and of polycarbonate
(capacity: 0.9 l)

221631



221600

221617

221624

221631

221648

221655

MILKSHAKE MIXER - DESIGN BY BRONWASSER

- Designed by Dutch Designer Robert Bronwasser and available in 6 attractive colours.
- Make Freddo cappuccinos, Frappés and of course milkshakes without effort.
- The housing is made from ABS plastic.
- The base is weighted for extra stability and is fitted with rubber feet.
- The motor can spin the agitator disc at two speeds, 15,000 and 19,000 RPM.
- Control the milkshake mixer with the two-speed switch on the top which is easily accessible.
- The milkshake mixer is fitted with a micro switch so it can only operate when the cup is properly placed.
- Choose between two different stirrers to control the level of aeration.
- Very complete, comes with a stainless steel mixing cup (usable volume: 0.5 liter) and polycarbonate mixing cup (usable volume: 0.5 liter) and 2 sets of 2 stirrers.
- Cups and stirrers are dishwasher safe.

code	colour	V	W	mm	€
221617	White	220-240	400	170x196x(H)490	137,50
221600	Black	220-240	400	170x196x(H)490	137,50
221624	Caramel	220-240	400	170x196x(H)490	137,50
221631	Yellow	220-240	400	170x196x(H)490	137,50
221648	Red	220-240	400	170x196x(H)490	137,50
221655	Blue	220-240	400	170x196x(H)490	137,50

MILKSHAKE MIXER BPA FREE - DESIGN BY BRONWASSER

code	colour	V	W	mm	€
221495	Black	230	400	170x196x(H)490	137,50
221372	Yellow	230	400	170x210x(H)485	137,50
221389	Red	230	400	170x210x(H)485	137,50
221358	White	230	400	170x210x(H)485	137,50
221365	Caramel	230	400	170x210x(H)485	137,50
221396	Blue	230	400	170x210x(H)485	137,50



221617

221600

221624



961124



961117



961131

POLYCARBONATE MIXING CUP FOR MILKSHAKERS - DESIGN BY BRONWASSER

- Made of durable polycarbonate.
- To be used with milkshakers: 221600, 221617, 221624, 221631, 221648, 221655.
- Dishwasher safe.

code	mm	€
961124	ø116x(H)161	7,95

STAINLESS STEEL MIXING CUP FOR MILKSHAKERS - DESIGN BY BRONWASSER

- Made of stainless steel.
- To be used with milkshakers: 221600, 221617, 221624, 221631, 221648, 221655.
- Dishwasher safe.

code	liters	mm	€
961117	0.5	ø113x(H)160	16,95

AGITATORS FOR MILKSHAKE MIXERS - DESIGN BY BRONWASSER

- Made of polycarbonate.
- The set includes 2 pieces: single and double stirrer.
- Specially created for the HENDI Milkshake mixers - Design by Bronwasser
- Dishwasher safe.

code	mm	€
961131	32x27x(H)50	6,95
957066	BPA-free 32x27x(H)50	9,50





Strong and durable

Non-toxic

Odourless

For warm and cold ingredients

**NEW****PASTRY BAGS**

- Made of LDPE, BPA free.
- Disposable.
- Suitable for warm and cold ingredients.
- Complies with HACCP standards.
- Film thickness: 80 microns.
- Roll of 100 pcs.

code	mm	€
557112	445x220	14,75
557105	530x285	19,75

NON-SLIP PASTRY BAGS

- Made of TPE, BPA free.
- Disposable.
- Suitable for warm and cold ingredients.
- Complies with HACCP standards.
- Film thickness: 80 micron.
- Roll of 100 pcs.

code	mm	€
557303	515x280	20,95

NON-SLIP PASTRY BAGS

- Made of TPE, BPA free.
- Disposable.
- Suitable for hot and cold ingredients, up to 100°C.
- Complies with HACCP standards.
- Film thickness: 115 microns.
- Roll of 70 pcs.

code	mm	€
557150	520x280	20,95



PASTRY BAGS – SET OF 2 PCS.

- Reusable (suitable for cleaning in boiling water).
- Made of cotton, inside coated with polyurethane.
- With an eyelet.

code	packed per	mm	€
550120	2	(L)300	6,50
550229	2	(L)350	7,50
550328	2	(L)400	9,50
550427	2	(L)450	10,95
550526	2	(L)500	12,95

PASTRY BAG NYLON

- Made of seamless super nylon.
- Heavy duty, with a hang tag.
- Suitable for cleaning in boiling water.

code	packed per	mm	€
550106	1	(L)300	6,25
550205	1	(L)350	6,85
550304	1	(L)400	7,65
550403	1	(L)450	8,65
550502	1	(L)500	9,40



551110

ICING TIPS – SERRATED

- Set of 7 sizes.

code	-	€
551110	ø 3-5-7-9-11-13-15	6,95



551011

ICING TIPS – SMOOTH

- Set of 7 sizes.

code	-	€
551011	ø 5-7-9-11-13-15-17	6,95



551400



ICING TIPS

- Set of 12 different icing tips in a box.

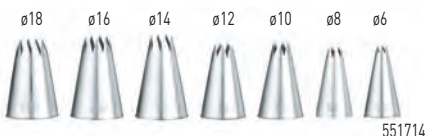
code	-	€
551400	ø 6-8-10-12	17,95



**ICING TIPS - SERRATED****ICING TIPS - SERRATED**

- Set of 5 sizes.

code	-	€
551790	ø6-8-10-12-14	9,95

**ICING TIPS - STAR**

- Set of 7 sizes.

code	-	€
551714	ø6-8-10-12-14-16-18	11,95

ICING TIPS - SMOOTH

18/8

stainless steel

**ICING TIPS - SMOOTH**

- Set of 5 sizes.

code	-	€
551691	ø2-4-6-8-10	9,50

**ICING TIPS - ROUND**

- Set of 7 sizes.

code	-	€
551615	ø4-6-8-10-12-14-16	11,95

551592



18/8

stainless steel

ICING TIPS

- A set of 5 different icing tips for:

- filling.
- macarons.
- decorating.
- basket weave.
- writing.

- Extra precise thanks to sharp edges.

code	€
551592	9,95

551202

**ICING TIPS**

- A set of 5 icing tips:

- 2 closed Star tips.
- 1 drop Flower tip.
- 1 french Star tip.
- 1 v-shaped tip.

- Extra precise thanks to sharp edges.

code	€
551202	14,95

DOUGH SCRAPERS

- Scraper made of polypropylene.
- Dishwasher safe.
- Rectangular, semi-circular and trapezoidal dough scrapers are available either separately or in sets of 6 pcs.



6x



554166

6x



554364

DOUGH SCRAPER FLEXIBLE - 6 PCS

- Flexible.

code	packed per	mm	€
554166	6	120x88	3,25

DOUGH SCRAPERS TRAPEZOIDAL - SET OF 6 PCS.

code	packed per	mm	€
554364	6	120x96	4,45

DOUGH SCRAPER TRAPEZOIDAL

code	packed per	mm	€
554432	3	216x128	4,95

3x



554432



855751



553404



DOUGH CUTTER

- Stainless steel with polypropylene handle.

code	mm	€
855751	150x110	5,75



DOUGH SCRAPER

- Made of stainless steel.

code	mm	€
553404	150x110	4,75



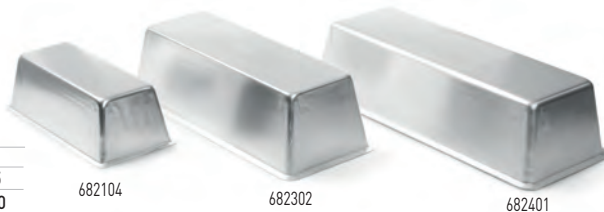
**CUPCAKE MOULD**

code	-	mm	€
689806	with smooth rim	ø70x(H)68	3,45
689608	with rolled rim	ø70x(H)68	3,80

**CAKE MOULD**

- Rectangular.

code	mm	€
682104	180x80x(H)60	9,75
682302	260x100x(H)75	11,50
682401	300x110x(H)75	14,95



512234



512210



512203



512104

18/0
stainless steel**FOOD RING AND PUSHER
SQUARE**

code	-	mm	€
512166	food ring	65x65x(H)45	3,85
512173	food ring	80x80x(H)45	4,95
512227	pusher	63x63x(H)55	2,25
512234	pusher	80x80x(H)55	2,65

FOOD RING

code	-	mm	€
512142	food ring	ø80x(H)45	3,25
512159	food ring	ø100x(H)45	4,25
512203	pusher	ø80x(H)55	2,25
512210	pusher	ø100x(H)55	2,65

FOOD RING ROUND

code	mm	€
512135	ø60x(H)45	2,75
512104	ø70x(H)45	2,95
512302	ø90x(H)45	3,75

PASTRY CUTTERS, ROUND - SET

- Round.
- 14-piece set, different sizes.

code	-	mm	€
673416	with plain edge, ø19-112	(H)35	11,50
674413	with serrated edge, ø18-108	(H)35	11,50



S.S.
stainless steel



NON-STICK SILICONE BAKING MAT

code	thickness (mm)	mm	€
677827	0.7	600x400	18,50
677810	0.7	530x325	14,75
677834	0.7	300x400	11,50



677810

S.S.
stainless steel

WALL RACK FOR PASTRY BAGS

- With 4 slots for hanging icing bags.
- There are also 31 supports for storing icing tips.
- Comes with 7 hooks to hang tools like spatula's and a small rack for little accessories.

code	mm	€
550113	500x360x(H)560	67,50



550113





SILICONE MOULDS

- Made of 100% non-stick silicone.
- Perfect for: baking, freezing, creating monoportions.
- Resistant to temperature: from -30°C to 230°C.
- Microwave and dishwasher safe.



677261



SILICONE MOULD SQUARE

- Square moulds with dimensions 5,5x5,5 cm.

code	moulds	mm	€
677261	35	570x375x(H)25	42,95



677254



SILICONE MOULD HEART

- Heart-shaped moulds with dimensions 7,5x6 cm.

code	moulds	mm	€
677254	20	570x375x(H)35	37,95



677247



SILICONE MOULD OVAL

- Oval moulds with dimensions 5x3 cm.

code	moulds	mm	€
677247	50	570x375x(H)20	44,95



677230



SILICONE MOULD MINI-MUFFIN

- Round moulds with diameter ø3,5 cm, perfect for for example mini muffins.

code	moulds	mm	€
677230	48	570x375x(H)25	37,95



677223



SILICONE MOULD MUFFIN

- Round moulds with diameter ø7 cm, perfect for for example muffins.

code	moulds	mm	€
677223	24	570x375x(H)40	43,95



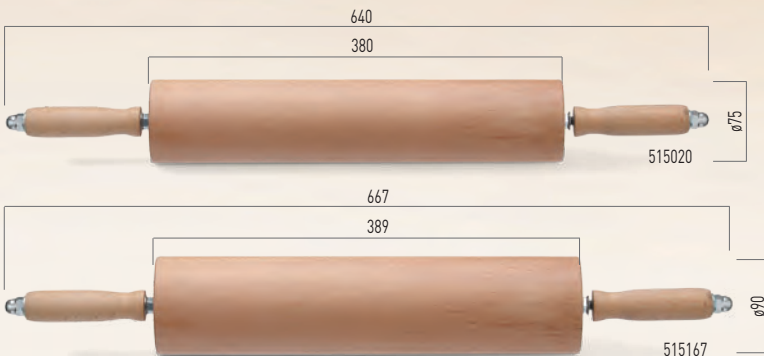
677216



SILICONE MOULD SEMI-SPHERE

- Semi-circular moulds with diameter ø7 cm.

code	moulds	mm	€
677216	24	600x395x(H)35	39,95



WOODEN ROLLING PIN

- Made of solid beech wood.
- With smoothly running nickel-plated steel ball bearings.
- Ergonomic, contoured handles.
- A sturdy metal shaft inside reinforces the roller structure.
- Rolling pin with code 515020 due to its size and weight is suitable for rolling a large amount of dough at once.
- Not dishwasher safe.

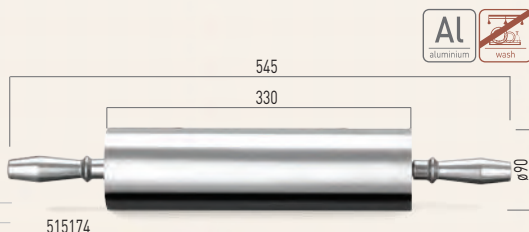
code	mm	€
515020	ø75x640	37,95
515167	ø90x667	42,50



ALUMINIUM ROLLING PIN

- Made of aluminium.
- With smoothly running ball bearings.
- Ergonomic, contoured handles.
- A sturdy metal shaft inside reinforces the roller structure.
- Due to its size and weight it is suitable for rolling a large amount of dough at once.

code	mm	€
515174	ø90x545	42,50



STAINLESS STEEL ROLLING PIN

- With slide bearings.

code	mm	€
515006	ø62x470	25,95



ROLLING PIN WITH NON-STICK COATING

- With slide bearings.
- Including chrome-plated storage stand.



Watch the video

code	mm	€
515013	ø62x470	43,50



**BUTTER AND FAT BRUSH, FLAT**

- Bristles made of pure brass wire.
- Wooden handle.
- Resistant to high temperatures.



code	mm	€
515389	200x25	4,75
515396	220x50	5,95



515389

515396



515228

515327

BUTTER AND FAT BRUSH WITH NATURAL BRISTLES – SET OF 2 PCS.

- Pig bristle.
- Handle made of beech wood.



code	packed per	mm	€
515228	2	190x20	3,95
515327	2	210x40	6,45



515358

515365

BUTTER AND FAT BRUSH FLAT SILICONE

- Polypropylene handle.



code	mm	€
515358	220x32	3,95
515365	230x45	4,50



833032

**BAIN-MARIE PAN**

- Double walled, with reservoir for water.
- Fill the reservoir with water to melt chocolate au bain-marie.
- With stainless steel handle.

code	liters	mm	€
833032	1	330x165x(H)95	18,95



PALETTE KNIFE

- With flexible offset blade.

code	thickness (mm)	blade length (mm)	length (mm)	€
855775	0.7	110	220	5,75
855782	0.7	198	325	6,95
855683	0.7	249	376	9,25



SPATULA

- For confectionery substances.

- Smooth flexible blade.

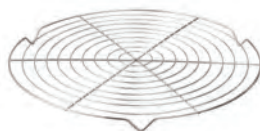
code	thickness (mm)	blade length (mm)	length (mm)	€
855706	0.5	110	220	5,75
855690	0.5	205	335	6,95
855744	0.5	258	389	8,50



DOUGH ROLLER

- 60 mm wide roller with 32 long, robust plastic spikes for punching dough.
- Ideal for deaerating shortcrust pastry and pizza dough.
- Prevents air bubbles and ensures better baking results.
- Made of polypropylene.

code	mm	€
515037	210x73	8,50



NEW

CAKE COOLER

- Made of stainless steel with integrated feet.
- Multipurpose:
 - for cooling cakes - it prevents gathering excess humidity in the cake as a result of heat vaporization,
 - for decorating cakes, for example when pouring glaze or chocolate,
 - as a grilling grate and a grate for roasting pan - it makes it easier to flow away the fat from roasted meats,
 - as a protection for table worktop on which a hot dish is to be put,
 - as a stable base for silicone moulds.
- Wire thickness - rim: 3 mm.
- Wire thickness - grid: 1,7 mm.

code	mm	€
594032	ø320x(H)20	7,95



195789

SINGLE PASTRY GUITAR

- The tool for precise longitudinal and transversal cutting and fast portioning soft confectionery goods, such as ganache, custards, marshmallows, pralines and confection of banquet cakes.
- Eye-catching black design: base frame and strings frame made of black anodised aluminium.
- Working area and plate made of stainless steel – durability and easy cleaning guaranteed.
- Strings made of hygienic surgical steel.
- Profiled working area and sharp strings guarantee extraordinary precise operation; cutting with surgical precision.
- Specially designed hinges made of brass – long product life unlike other products on the market which have hinges made of plastic.
- Non-slip feet ensuring stability during operation.
- Included in set:
 - 1 base measuring 600x400x(H)100 mm,
 - 3 cutting frames:
 - 9 strings with 45 mm spacing
 - 13 strings with 30 mm spacing
 - 17 strings with 22,5 mm spacing
 - steel plate,
 - wrench for changing strings.



3 cutting frames with Zip Pitch to Cut in 22.5 mm (17 strings), 30 mm (13 strings) and 45 mm (9 strings) increments

Benefits:

- Improving production in pastry shops, bakeries, and caterings.
- High precision: cutting pastry, cakes, mousses to many even pieces without deforming and tearing - with the help of stainless steel strings placed in various dimensional combinations.
- Efficient and effortless applying pastry and taking the cut product off thanks to the stainless steel plate included in the set.
- It's possible to precisely determine the weight of every cut end product with adequate structuring the grammage of pastry.
- Simple operating principle enables perfect pastry cutting even for those who are less experienced.
- Easy assembly, disassembly and maintaining hygiene.

code	mm	€
195789	636x441x(H)109	1 195,00



SPONGE CAKE SAW

- Eye-catching black design: body made of hygienic anodised aluminium.
- Stainless steel blade, the only one on the market with food contact certificate, easily removable and dishwasher safe – guaranteeing high work hygiene.
- Feet made of PTFE, ensuring comfortable work on every countertop.
- Saw blade properly tightened and fixed on a milled element – it does not bend and rotate during operation.
- Holes for the blade are the same on both sides – the cap can be attached on both left and right side.
- Fitted with a measure located on the body – for regulating thickness of sponge cake layers: from 1 cm to 6 cm.
- The range of effortless sponge cake cutting, compliant with the confectionery standard: 60x40 cm.
- Possible to precisely cut a round sponge cake of diameter: from $\varnothing 5$ cm to $\varnothing 40$ cm.
- Blade length: 57 cm, with regulated height according to the measure.

code	mm	€
400098	620x120x(H)130	148,50



Benefits:

- Speeding up the sponge cake cutting process up to 50%.
- Reducing production losses during sponge cake cutting by 20%.
- The measure enables precise cutting without the necessity for using additional tools – always the same visual effect is achieved, every sponge cake layer is identical.
- Comfortable operation: the saw blade is properly tightened and fixed on a milled element – it does not bend and rotate during operation.





637791



for powdered
sugar mesh size
0,5x0,5 mm

for flour and meal
mesh size 1x1 mm

for bread-crumbs
mesh size 3x3 mm

BAKERS' SIEVE

- Made of stainless steel.
- Dishwasher safe.
- Fitted with an eyelet for convenient storage.



code	-	mm	€
637791	for powdered sugar	ø250x(H)75	10,75
637821	for powdered sugar	ø410x(H)80	20,95
637814	for bread-crumbs	ø250x(H)75	10,75
637845	for bread-crumbs	ø410x(H)80	20,95
637807	for flour and meal	ø250x(H)75	10,75
637838	for flour and meal	ø410x(H)80	20,95
639313	flour sieve	ø308x(H)74	13,95
639320	flour sieve	ø358x(H)76	18,95

N
N

637852

18/0 18/8
stainless steel stainless steel

FLOUR SIFTER

- Body made of stainless steel, mesh made of stainless steel.
- 2 layers of very fine mesh.
- With a squeeze handle (spring-loaded mechanism).
- Capacity: ~ 550 g.
- Dishwasher safe.

code	mm	€
637852	187x125x(H)127	10,95

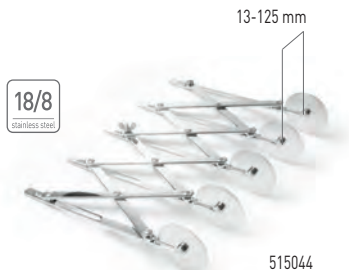


512517

**PIE CUTTER**

- For slicing a round pie or cake in equal parts.

code	-	mm	€
512517	12 portions	ø320	47,50



515044

18/8
stainless steel

5 WHEEL DOUGH CUTTER

- Cutting width can easily be adjusted from 13 to 125 mm.
- With 5 smooth ø55 mm stainless steel cutting wheels.

code	mm	€
515044	222x56x(H)55	69,50



515150

18/8
stainless steel

7 WHEEL DOUGH CUTTER

- Cutting width can easily adjusted. With 7 smooth ø55 mm stainless steel cutting wheels.

code	mm	€
515150	222x80x(H)55	99,50

CREPES AND WAFFLE MAKERS

- Waffle irons made of enameled cast iron, can be cleaned with a brush.
- Thermostatic temperature control.
- Including waffle fork.
- Insulated handle.



212103

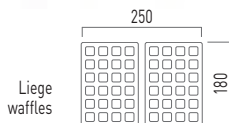
212127

212134

WAFFLE MAKER 'LIÈGE'

- Liège waffles, two 4x6 rectangular patterns.

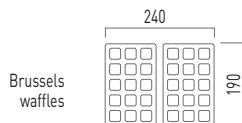
code	V	W	mm	€
212103	230	1500	330x437x(H)251	279,50



WAFFLE MAKER 'BRUSSELS'

- Brussels waffles, two 3x5 rectangular patterns.

code	V	W	mm	€
212127	230	2200	330x520x(H)277	279,50



WAFFLE MAKER 'HEART'

- Flower waffles, five conjoined heart-shaped patterns.

code	V	W	mm	€
212134	230	2200	330x543x(H)251	279,50

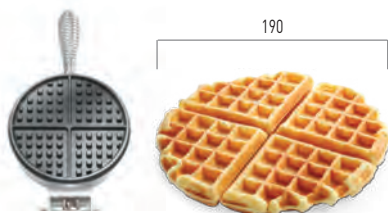




212172



212196

**NEW****WAFFLE MAKER ROUND**

- Make delicious Belgian style waffles without a hassle, ideal for a self-serve waffle station.
- You can make up to 20 waffles per hour.
- The round waffle iron is made of cast aluminium and coated with a durable Teflon® non-stick coating.
- The waffles measure Ø 190 mm and up to 23 mm thick.
- The temperature can be set steplessly between 50°C and 210°C.
- The timer can be set up to 15 minutes.

code	V	W	mm	€
212172	230	1000	250x491x(H)285	167,50

**ROTATING BUBBLE WAFFLE MAKER**

- Body and lifting lever made of stainless steel.
- Rotating head ensures an even distribution of batter.
- Plates made of cast aluminium with a non-stick Teflon coating.
- LED lights to indicate when the set temperature is reached.
- Removable stainless steel drip tray, dishwasher safe.
- Equipped with an overheating protection and a stay-cool handle.
- Hexagon shaped waffles measuring 170 mm across and 25 mm thick.
- Temperature range: from 50°C to 210°C.
- Fitted with a 15-minute timer.
- Efficiency: up to approx. 20 waffles per hour.

code	V	W	mm	€
212196	220-240	1500	255x560x(H)318	325,00

212189



212165



WAFFLE MAKER CORN DOG

- It's possible to bake 6 lollypop waffles or corn dogs at the same time.
- Grooves are cut out of the waffle iron so you can insert the stick and still close the waffle iron.
- Waffle irons made of cast aluminum and coated with a durable Teflon® non-stick coating.
- Open the waffle iron easily with the large, stay-cool, handle.
- The housing is made of 18/0 stainless steel, guaranteeing a long service life and easy cleaning.
- Fitted with a drip tray for dough and fat, helps you keep your work space clean.
- Ventilation slots in the housing protect the controls against overheating.
- The temperature is continuously adjustable from 50°C to 220°C.
- Timer can be set up to 15 minutes.
- Net weight: 10 kg.

code	V	W	mm	€
212189	230	1550	390x378x(H)229	232,50



WAFFLE MAKER LOLLYPOP

- It's possible to bake 4 lollypop waffles at the same time, each 255 mm long (without the stick) and shaped like an elongated cone.
- Grooves are cut out of the waffle iron so you can insert the stick and still close the waffle iron.
- Waffle irons made of cast aluminum and coated with a durable Teflon® non-stick coating.
- Open the waffle iron easily with the large, stay-cool, handle.
- The housing is made of 18/0 stainless steel, guaranteeing a long service life and easy cleaning.
- Ventilation slots in the housing protect the controls against overheating.
- The temperature is continuously adjustable from 50°C to 220°C.
- Timer can be set up to 15 minutes.
- Net weight: 10.5 kg.

code	V	W	mm	€
212165	230	1750	314x417x(H)229	232,50





TEMPERATURE STABILISER
From the first second of operation, the burner reaches the optimum flame temperature of 1300 °C
REPEATABILITY WITH BLUE HEAT

GILL-TYPE AIR INTAKE
Combustion chamber air inlets with increased capacity.
HIGH FLAME POWER, CARBON BLACK-FREE COMBUSTION



design by
Robert Bronwasser

PRECISE FLAME CONTROL
Ideal for browning: sugars, proteins, cheeses, fruit, vegetables and meat
SMOOTH FLAME LENGTH CONTROL FROM 15 TO 150 MM



198254

LONGEST FIRE NOZZLE 100 mm

- safe flambéing
 - precise placement of the fire zone and heat treatment zone
 - maximum separation of the hand from the high temperature
- COMFORT AND FREEDOM**

QUICK INSTALLATION

The indicator on the **SAFETY COVER** allows you to quickly install the container. One click and the container is **SAFELY** replaced.

WHEN TIME IS OF THE ESSENCE
– YOU CAN BE SURE THAT THE CONTAINER HAS BEEN INSTALLED CORRECTLY

HENDI JET CHEFS' TORCH

- Designed with chefs in mind by Robert Bronwasser.
- This torch is a pleasure to use thanks to the stylish matt black design with green accents and the ergonomic grip.
- The torch is easily and securely attached to the gas cartridge (it's possible to replace it after gas runs out) and covers the whole top of the cartridge.
- The piezo ignition makes it easy to ignite, the large gas dial allows for easy adjusting the flame size and intensity.
- This chefs torch can operate at every angle, even upside down, thanks to the improved design of the burner that prevents flaring.
- Precise flame control, flame length up to 150 mm.
- Gas cartridge is not included in the set.
- Cartridges can be purchased separately, code: 199039.

code	-	mm	€
198247		185x65x(H)100	19,95
198254	set with cartridge	175x68x(H)260	23,95



199039

LPG GAS CARTRIDGE

- Suitable for use in combination with HENDI Chefs torch 198247.
- Not suitable for refilling gas lighters etc.
- Packed per 4 canisters.
- Order unit: box with 7 sets of 4 cans.

code	packed per	€
199039	4	9,75



198209



198223



199046

CHEF'S TORCH

- Gas, refillable - automatic ignition.
- Torch is supplied empty.
- Complete with base.

code	mm	€
198209	145x70x(H)190	35,95

CHEFS' TORCH

- Gas, refillable - automatic ignition.
- Torch is supplied empty.
- Complete with base.

code	mm	€
198223	115x50x(H)155	17,95

GAS CANISTER

- With various filling nozzles.

code	packed per	liters	€
199046	4	0.2	9,95



783153

783160

783177

**RAMEKIN**

- Ribbed, made of porcelain.

code	order unit	mm	€
783153	12	ø70x(H)35	1,35
783160	6	ø90x(H)48	2,35
783627	6	ø100x(H)25	1,85
783177	6	ø120x(H)55	3,25



Foldable doughnut
rack

205914



Thanks to the "cold zone"
frying residues are collected
below the heater, increasing
the quality of the oil.



Drain tap

DOUGHNUT DEEP FRYER

- The appliance is ideal for frying donuts, angel wings and various other dishes that are fried in deep fat.
- Made of stainless steel.
- Large oil tank 400x400x(H)160 mm with a max. capacity of 12 liters.
- Welded oil tank with equipped with drain tap at the bottom.
- Removable control element with heater, with an additional safety feature that switches off the entire unit when removed.
- Temperature control: 50°-190°C.
- Overheating protection with reset function for better safety.
- "Cold zone" system separates frying residue below the heater level, increasing fat yield and preventing the fries from getting burnt.
- Rubber, non-slip feet.

code	liters	V	W	mm	€
205914	12	230	3500	630x860x(H)438	495,00





212028

525197

CRÊPE MAKER

- Designed for making crepes.
- Baking plate Ø 400 mm made of cast iron with a ceramic coating.
- Very even heat distribution across the surface.
- Including wooden spreader.
- Stainless steel housing.
- Thermostat continuously adjustable from 50 to 300°C.
- With protection from overheating and EGO thermostat.

code	V	W	mm	€
212028	230	3000	458x520x(H)165	239,50

WOODEN SPREADER FOR CRÊPE MAKERS

- Characteristic shape - perfect for spreading the dough on the cooking surface.
- Recommended for use with the pancake maker with the code: 212028

code	€
525197	7,95



201718



201725

SAUCE WARMERS

- Suitable for heating sauces and chocolate.
- Body made of stainless steel.
- Temperature adjustable with a 6-step dial, from 30°C to 65°C.
- Heating indicator light.
- Includes a 650 ml LDPE squeeze bottle, 1 per each heater.
- Overheating protection.

code	liters	V	W	mm	€
201718	0.65	220-240	200	150x223x(H)282	99,50
201725	1.3	220-240	400	270x223x(H)282	179,50



BOTTLE FOR SAUCE WARMER

- Made of LDPE.
- Intended for the HENDI Sauce warmers (codes: 201718, 201725).

code	mm	€
201732	ø68x(H)247	2,20



201732





282748



282762

POPCORN MACHINE

- Frame made of aluminium alloy.
- Robust housing made of tempered glass and powder coated steel in two colours available: red or black.
- With a hinged service door made of tempered glass.
- Popcorn heating pan with stirring unit.
- Lid with handles made of non-heating material.
- Popcorn scooping flap.
- Crumb drawer under the chamber for easy disposal of un-popped kernels and crumbs.
- Un-popped kernels and crumbs are collected underneath the crumb drawer.
- Illuminated interior. Heated bottom of the popcorn chamber.
- Cycle duration: ~2 min. - 150g of corn kernels per cycle.



code	colour	V	W	mm	€
282762	Black	230	1155	560x420x(H)760	375,00
282748	Red	230	1155	560x420x(H)760	375,00



With convenient collection drawer for crumbs and unpopped popcorn kernels.



SCOOP

code	liters	mm	€
562017	0.25	(L)250	2,65



562017

**NEW****POPCORN MACHINE WITH CART**

- Frame made of aluminium alloy.
- Housing made of tempered glass and powder coated steel.
- With a hinged service door made of tempered glass.
- Popcorn heating pan with stirring unit.
- Lid with handles made of non-heating material.
- Popcorn scooping flap.
- Crumb drawer under the chamber for disposal of un-popped kernels and crumbs.
- Illuminated interior.
- Heated bottom of the popcorn chamber.
- Cycle duration: ≈3,5 min. - 150g of corn kernels per cycle.
- Mobile cart featuring 2 large wheels and 2 swivel castors with locking brakes.

code	colour	V	W	mm	€
282830	Red	230	1155	940x510x(H)1553	495,00



282830



**NEW**

282755



282816



282823

**COTTON CANDY MACHINES**

- Made of stainless steel.
- Removable stainless steel bowl
- Bowl is dishwasher safe.
- The bowl is fastened by 4 secure clamps.
- Fitted with a drawer for sticks, sugar, dyes, etc.
- Separate switches for power on and the heating elements, with integrated lamps.
- Voltmeter showing actual voltage.
- Sugar dispenser included.
- Overload fuse protects the motor against burning in the event of a blockage.

COTTON CANDY MACHINE

- Motor housing finished with a black coating.

code	V	W	mm	€
282816	220-240	1130	520x520x(H)503	325,00



282755

COVER FOR COTTON CANDY MACHINE

- Protect the cotton candy machine from dust and dirt.
- Made of plexiglass.
- Suitable for HENDI cotton candy machine 282731, 282809, 282816.



code	mm	€
282755	ø520x(H)350	82,50



NEW



**NEW
MODEL**

282779



POPCORN MACHINE

- Frame made of carbon steel.
- Housing made of tempered glass.
- With a hinged service door made of tempered glass.
- Popcorn heating pan with stirring unit.
- Lid with handles made of non-heating material.
- Popcorn scooping flap.
- Crumb drawer under the chamber for disposal of un-popped kernels and crumbs.
- Illuminated interior.
- Heated bottom of the popcorn chamber.
- Cycle duration: ≈3,5 min. - 150g of corn kernels per cycle.

code	colour	V	W	mm	€
282823	Black	220-240	1155	560x445x(H)775	575,00



NACHO WARMER

- Frame made of carbon steel.
- Housing made of tempered glass.
- Inner chamber made of 18/8 stainless steel, with LED light.
- At the back - 2 hinged door, with a handle.
- Fitted with a crumb collecting tray.
- 1 power switch and 1 light switch.
- Max. heating temperature: 58°C.
- Max. load: 35 L.
- Waterproof rating: IPX3.

code	V	W	mm	€
282779	220-240	500	400x344x(H)525	245,00





282731



282809

COTTON CANDY MACHINES

- Made of stainless steel.
- Removable stainless steel bowl
- Bowl is dishwasher safe.
- The bowl is fastened by 4 secure clamps.
- Fitted with a drawer for sticks, sugar, dyes, etc.
- Separate switches for power on and the heating elements, with integrated lamps.
- Voltmeter showing actual voltage.
- Sugar dispenser included.
- Overload fuse protects the motor against burning in the event of a blockage.

COTTON CANDY MACHINE

- Motor housing finished with a pink coating.

code	V	W	mm	€
282731	220-240	1130	520x520x(H)503	325,00

COVER FOR COTTON CANDY MACHINE

- Protect the cotton candy machine from dust and dirt.
- Made of plexiglass.
- Suitable for HENDI cotton candy machine 282731.



code	mm	€
282755	ø520x(H)350	82,50

NEW



COTTON CANDY MACHINE

- Motor housing finished with a pink coating.
- Equipped with a trolley.
- Made of stainless steel.
- Removable stainless steel bowl
- Bowl is dishwasher safe.
- The bowl is fastened by 4 secure clamps.
- Fitted with a drawer for sticks, sugar, dyes, etc.
- Separate switches for power on and the heating elements, with integrated lamps.
- Voltmeter showing actual voltage.
- Sugar dispenser included.
- Overload fuse protects the motor against burning in the event of a blockage.

code	V	W	mm	€
282809	220-240	1130	948x520x(H)914	445,00



CHOCOLATE FOUNTAIN

- Housing made of stainless steel.
- Auger made of ABS.
- Separate switches for motor and heating element.
- Overheat protection.
- Removable auger and tower.



Chocolate fountain 3 tiers



Chocolate fountain 5 tiers



Chocolate fountain 6 tiers

code	274101	274156	274163
temperature control	40°C	110°C	150°C
min. capacity chocolate	1 kg	2,5 kg	2,5 kg
max capacity chocolate	1,5 kg	6 kg	8 kg
dimensions	ø215x(H)375 mm	ø332x(H)709 mm	ø372x(H)850 mm
power/voltage	190 W/230 V	265 W/230 V	300 W/230 V
€	59,95	425,00	625,00



04

Food processing

Looking to elevate culinary
experience





Big inlet for inserting big pieces of vegetables



Small inlet for inserting small pieces of vegetables



5 discs included, 2 for slicing 3 for grating

VEGETABLE CUTTER PROFI LINE

- Durable housing made of aluminium, with smooth and precise finish.
- Cutting disc fitted with a metal bayonet mount which wears out much more slowly than plastic bearing sleeves.
- Included in the set:
 - 5 blade discs to achieve different cutting results: 2 and 4 mm slices and 3, 4, 5 and 7 mm shavings,
 - ejector disc,
 - special cleaning brush.
- Safety features: the lid is fitted with a latch and a screw. The pusher arm of the large inlet and the cover screw are equipped with a microswitch (electromagnetic sensor); lifting the pusher arm or loosening the cover screw switches the appliance off.
- Speed: 295 RPM.
- Output: 100-300 kg/h.

code	V	W	mm	€
231807	230	550	615x239x(H)580	875,00



231807



Watch the video



280096



280317



234730



918500

SLICING DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)	€
280126	4	59,50
280096	1	59,50
280102	2	59,50
280201	6	59,50
280218	8	59,50
280225	10	59,50

GRATING DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)	€
280317	7	45,95
280294	2	45,95
280300	3	45,95
280416	4.5	45,95

DICING DISC

- For vegetable cutter 231807 & 231852.
- Must be used in combination with a slicing disc (234730 + 280218, 234747 + 280225).

code	thickness (mm)	€
234747	10	120,00
234730	8	120,00

EJECTOR DISC FOR VEGETABLE CUTTER

- Replace your broken or lost ejector disc and extend the service life of your vegetable cutter.
- Works with HENDI vegetables cutters 231807.

code	mm	€
918500	ø220	17,95



5 discs included,
2 for slicing 3 for grating

VEGETABLE CUTTER HEAVY DUTY

- Designed for cutting large amounts of vegetables.
- Large inlet for large vegetables, up to Ø 165 mm.
- Small inlet for long vegetables, i.e.
- carrots, cucumbers up to Ø 55 mm.
- Cutting chamber housing made of cast aluminium, bottom part of the housing made of stainless steel.
- Convenient pressing handle.
- 750W = 1hp air-cooled high-performance motor.
- Low-voltage control buttons: STOP, START (24 V).
- 2 security systems: cutter switches off upon lifting of the pressing handle and upon lifting of the upper cover of the chamber.
- Upon lowering of the pressing handle the cutter starts automatically.
- Easy and fast replacement of cutting disks.
- 5 cutting discs included: 2 mm slices [disc with 3 blades], 4 mm slices [disc with 3 blades], 3 mm grater, 4,5 mm grater, 7 mm grater, ejector disc.
- 4 rubber anti-slip feet.
- Speed: 300 RPM.
- Productivity: 100 - 350 kg/h
- Weight: 25 kg.

code	V	W	mm	€
231852	230	750	574x250x(H)472	995,00



Big inlet for inserting
big pieces of vegetables

Small inlet for
inserting small
pieces of vegetables



234754



280423



280621



280690

FRENCH FRIES CUTTING DISC

- For vegetable cutter 231807 & 231852.
- Must be used in combination with a slicing disc (234754 + 280218, 234761 + 280225).

code	thickness (mm)	€
234761	10	99,50
234754	8	99,50

JULIENNE DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)	€
280423	3	87,50

RASPING DISC

- For vegetable cutter 231807 & 231852.

code	€
280621	44,95

RACK FOR 18 VEGETABLE CUTTER DISCS

- Capacity: 18 discs.
- Discs not included in the price.

code	mm	€
280690	400x250x(H)90	19,50

MEAT MINCER 12 KITCHEN LINE



PERFORMANCE

temporarily to

220 kg/h

Feeder tray made of
stainless steel

Hopper made of special
aluminium alloy

Polypropylene
sausage tube

Reset button

210802

MEAT MINCER KITCHEN LINE

- Stainless steel feeder tray, hopper made of a special aluminium alloy.
- Knife and worm screw made of stainless steel and funnel of cast iron.
- Stuffing tube and two Ø 70 mm mincing discs with Ø 6 and 8 mm holes included.
- Easy disassembly for easy cleaning.
- Motor with an overheat protection mechanism.
- Anti-slip feet.
- Not for continuous use.



Watch the video

MEAT MINCER 12 KITCHEN LINE

- Motor with an overheat protection mechanism.
- Output ≈ 1,7 kg/min.

code	V	W	mm	€
210802	230	550	240x393x(H)560	589,50



PERFORATED PLATE

- Ø 70 mm.

code		€
282229	ø8	17,95
282236	ø6	17,95
282243	ø4.5	17,95
282250	ø3	17,95
282267	ø2	17,95



282229



MEAT MINCER KNIFE

code	€
282359	7,95



282359



WORM SHAFT

code	suitable for	€
931257	210802	65,00



933367

MEAT MINCER 22 KITCHEN LINE

- Output ≈ 3,7 kg/min.
- Not for continuous use.

code	V	W	mm	€
210819	230	750	239x424x(H)571	679,50

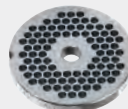


NEW

PERFORATED PLATE

- Ø 82,05 mm.

code	mm	€
282847	ø8	17,95
282854	ø6	17,95
282861	ø4.5	17,95
282885	ø3	17,95
282878	ø2	17,95



282847



MEAT MINCER KNIFE

code	€
282076	17,50



282076



WORM SHAFT

code	suitable for	€
933367	210819	60,00



933367



Watch the video



Meat dish with dust cover



Housing made of aluminium

210864

MEAT MINCER 198

- Ideal for small amounts and sausage making, not for commercial use.
- Aluminium housing.
- Die cast metal hopper with meat dish/dust cover.
- Pusher made of plastic.
- Aluminium worm screw and stainless steel knife.
- 2 mincing discs, diameter 65,8 mm included: 4 mm and 7 mm diameter holes.
- 3 sausage stuffing tubes: Ø 12, 15 and 20 mm.
- Steak tartare attachment.
- On/off/reverse switch.
- Not for continuous use.
- Weight 5,2 kg.

code	V	W	mm	€
210864	230	400	195x274x(H)430	159,50



Three sausage stuffing tubes included



Worm screw made of aluminium, blade made of stainless steel



265109

SAUSAGE CUTTER - ELECTRIC

- Electric sausage cutter with double blade knife and adjustable thickness.
- Extra long insertion tunnel for many types of sausages.
- Maximum diameter of 48 mm.

code	V	W	mm	€
265109	230	135	255x187x(H)330	225,00



630716

**SAUSAGE CUTTER**

code	mm	€
630716	(L)200	8,95



222805

**SAUSAGE CUTTER - MANUAL**

- Stable footing by suction cups.
- High-quality serrated blades.
- Easy to clean.
- Cuts 11 slices.

code	mm	€
222805	275x170x(H)235	127,50



513026

HAMBURGER PRESS

- Makes Ø 115 mm hamburgers.
- Made of aluminium alloy with non-stick coating.
- Handle made of polypropylene.

code	mm	€
513026	ø120x(H)80	8,95



NEW

513156

HAMBURGER PAPER PATTY DIVIDERS

- Made of paper.
- Temperature resistance:
- Conventional ovens: Up to 220 °C for 2 hours.
- Microwave ovens: Without time restriction.
- Freezer and fridge: Under -18 °C.
- Biodegradable.

code	packed per	mm	€
513156	1550	ø100	22,50
513163	911	ø130	22,50



282113

HAMBURGER PRESS

- Lower housing and upper press ram made of anodised aluminium.
- Automatically rises the burger after forming.
- A practical lever to release formed meat from the tray.
- Including paper patty dividers.
- Includes button to lower press.
- Anti-slip feet.
- The press makes hamburgers up to ø100 mm (282793), ø130 mm (282113).

code	-	mm	€
282793	ø100 mm	240x230x(H)250	149,50 N
282113	ø130 mm	250x230x(H)270	185,00



513170

HAMBURGER FILM PATTY DIVIDERS

- Made of transparent cellulose.
- High temperature resistant and biodegradable.
- Temperature resistance:
- Conventional ovens: Up to 220 °C for 2 hours.
- Microwave ovens: Without time restriction.
- Freezer and fridge: Under -18 °C.

code	packed per	mm	€
513170	2122	ø100	47,50
282120	1255	ø130	47,50 N





Watch the video



975305

Beef and pork
tenderiser
included

975312

**ROLLERS FOR POULTRY**

- For use with HENDI Electric meat tenderiser 975305.
- Stainless steel case.
- 2 polypropylene pressing rollers.
- Roller length 180 mm.

code	mm	€
975329	235x130x(H)120	179,50



975329

**ROLLERS FOR SHOARMA**

- For use with HENDI Electric meat tenderiser 975305.
- Stainless steel case and knives.
- 2 sets of knives cutting stripes 4 mm wide.
- Roller length 165 mm.

code	mm	€
975312	235x130x(H)120	525,00





513033



TORTILLA PRESS

- Made of aluminium alloy.
- Finished with epoxy powder coating.
- For tortillas up to 200 mm in diameter.

code	mm	€
513033	250x200x(H)95	19,95



NEW



611067

CAST IRON TORTILLA PRESS

- Made of cast iron.
- Finished with epoxy powder coating.
- For tortillas up to 260 mm in diameter.
- With rubber feet for extra stability.
- Not dishwasher safe.

code	mm	€
611067	350x265x(H)170	44,50



NEW



611050

CAST IRON TORTILLA PRESS

- Made of cast iron.
- Finished with epoxy powder coating.
- For tortillas up to 200 mm in diameter.
- Not dishwasher safe.

code	mm	€
611050	255x200x(H)110	27,50



NEW



stöckel

FALAFEL SCOOP

- Made of stainless steel.
- Fibreglass-reinforced nylon handle.
- Simple to disassemble for easy cleaning, all elements are dishwasher safe.

code	-	mm	€
755310	1/70	ø40x150	59,50
755303	1/45	ø50x150	59,50



HIGH-SPEED OVEN CombiTurbo™

281277



NEW

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SAUSAGE FILLING MACHINES

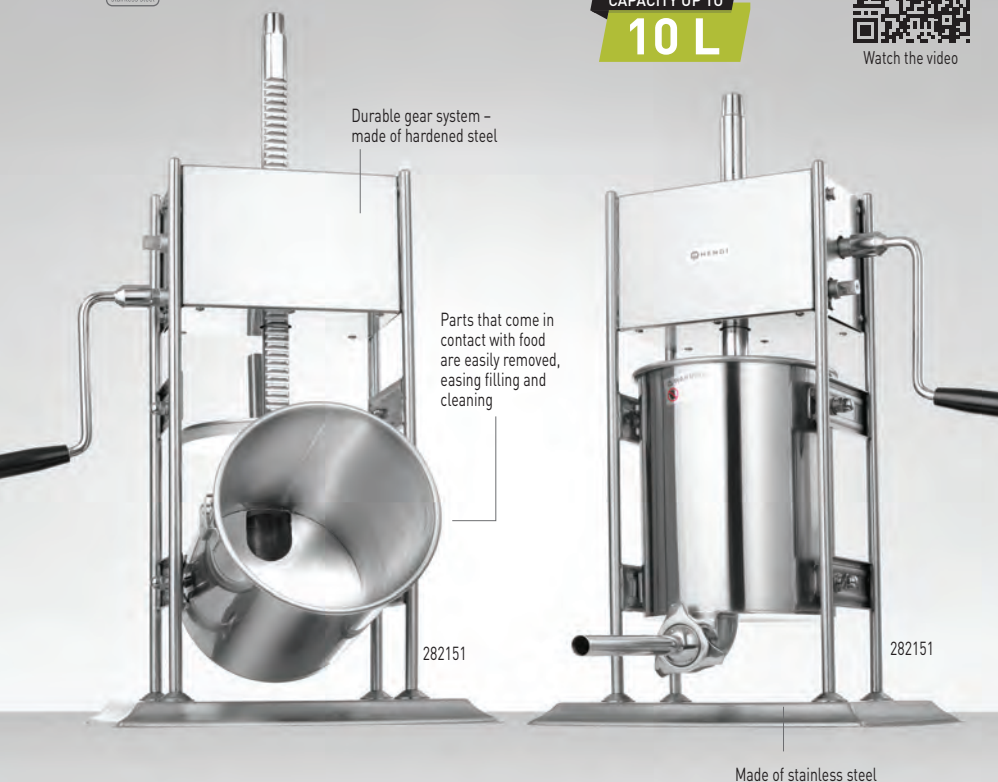
18/8
stainless steel

CAPACITY UP TO

10 L



Watch the video



SAUSAGE FILLING MACHINE PROFI LINE

- Made of stainless steel.
- Equipped with a two-speed filling system:
 - quick gear for lifting the piston
 - slow gear (low load) for filling the skins with stuffing.
- Parts that have contact with food are removable for easy filling and cleaning.
- Supplied with a set of 4 stainless steel funnels, diameter:
 - ø16, ø22, ø32 and ø38 mm, 180 mm long.
- Equipped with bearings and gear train made of hardened steel, resistant to pressure.

code	liters	mm	€
282571	3	304x304x(H)525	189,50
282588	5	304x304x(H)640	235,00
282090	7	300x340x(H)830	258,00
282151	10	415x315x(H)690	312,50

With a set of 4 stainless steel funnels





POTATO PEELERS KITCHEN LINE

- Intended for professional use, ideal for industrial kitchens, institutional kitchens or any kitchen that must peel fast amounts of potatoes and other root vegetables a day.
- Peels the potatoes by means of an abrasive disc and abrasive pads on the inside of the drum.
- Drum, disc and abrasive pads made of high-quality stainless steel, resulting in a very durable, efficient and easy to clean machine.
- Abrasive disc is fitted with aluminum alloy agitators.
- The lid is made of durable polycarbonate; lets you keep an eye on the peeling process.
- Thanks to the powerful engine peeling a single load only takes 2 to 3 minutes.
- Control panel fitted with an 8-minute timer and control lights.
- Very safe to operate, a micro switch stops the peeler when the cover is opened.
- Fitted with a freshwater and drain connection, for rinsing potatoes during peeling.
- With an effective peel collection trap, consists of 2 containers of which one is perforated, prevents the clogging of the sewage system.
- Legs are fitted with plastic feet for stability, two legs have mounting plates for secure mounting to the floor.
- Water resistance class: IP23.



229224



229217



229200

POTATO PEELER 18 KG

- Capacity: 28 l.
- Maximum load: 18 kg.
- Output: 240-360 kg/h.
- Net weight: 42.4 kg.

code	V	W	mm	€
229224	230	1100	622x540 x(H)997	1 595,00

POTATO PEELER 10 KG

- Maximum load: 10 kg.
- Volume: 22 L.
- Output: 140-200 kg/h.
- Weight: 39.6 kg.

code	V	W	mm	€
229217	230	750	620x525 x(H)833	1 495,00

POTATO PEELER 5 KG

- Maximum load: 5 kg.
- Volume: 12L
- Output: 70-100 kg/h.
- Weight: 37.5 kg.

code	V	W	mm	€
229200	230	550	620x525 x(H)787	1 395,00



HAM HOLDER

- Stand and base made from stainless steel with a satin finish.
- The ham is secured in place with one screw in the ring (ø80mm). The ring allows the ham to be rotated providing easy access to every piece of meat.
- Holding element with a tilting system.
- Distance between the mounting screws: approx. 480 mm.
- Dimensions of the base: 570x215x(H)35 mm.
- Intended for self-assembly (hex key included in the set).

code	mm	€
499948	595x215x(H)300	325,00



499948



SLICER PROFI LINE

- Housing made of coated aluminum.
- Hardened stainless steel blade, angled.
- Air-cooled motor with overheating protection.
- Powerful motor for slicing tough meats.
- Equipped with blade guard and built-in sharpener.
- Trolley with safety guard, clamping element and vertical locking device.
- Quick and easy disassembly for effortless cleaning.



- Meets all safety requirements for equipment for professional use, i.e.:
 - setting the knob to "0" slicing thickness keeps the blade behind the guard.
 - protection against unwanted start-up if the sharpener or the blade guard is removed.
 - possibility to lock and remove the trolley only with the blade set in "0" slicing thickness position.
- Not suitable for slicing cheese.
- Cheese slicing possible with a separately available non-stick knife.



210031

SLICER 195 PROFI LINE

- Blade diameter: 195 mm.
- Steplessly adjustable slicing thickness up to 12 mm.
- Maximum slicing diameter: 120 mm.

code	V	W	mm	€
210031	230	200	416x400x(H)335	389,50



210048

SLICER 220 PROFI LINE

- Blade diameter: 220 mm.
- Steplessly adjustable cutting thickness up to 12 mm.
- Maximum slicing diameter: 150 mm.

code	V	W	mm	€
210048	230	280	506x435x(H)347	432,50



Acrylic safety shield



Carriage with locking mechanism



Built-in sharpener



Blade protection

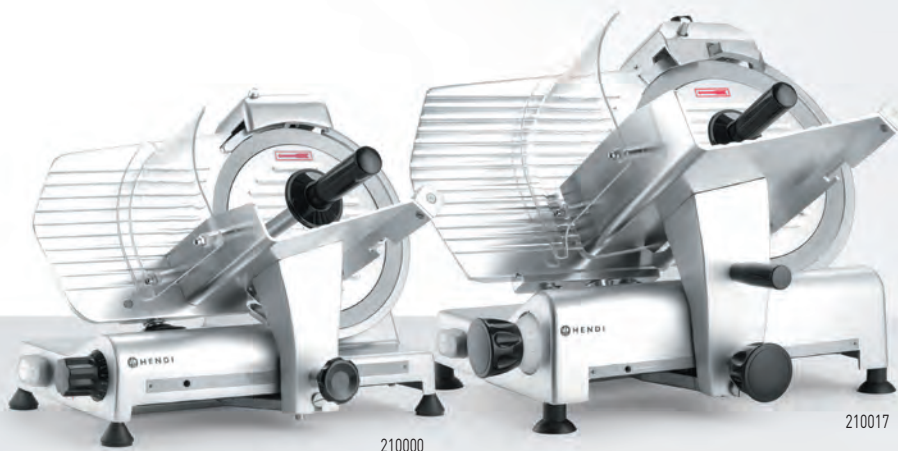


Sealed safety on/off switch

Air cooled engine
protected by metal cover



Watch the video



SLICER 250 PROFI LINE

- Blade diameter: 250 mm.
- Steplessly adjustable cutting thickness up to 12 mm.
- Maximum slicing diameter: 180 mm.

code	V	W	mm	€
210000	230	320	514x484x(H)373	498,50

SLICER PROFI LINE 300

- Blade diameter: 300 mm.
- Steplessly adjustable cutting thickness up to 14 mm.
- Maximum slicing diameter: 200 mm.

code	V	W	mm	€
210017	230	420	602x573x(H)456	825,00

NON-STICK COATED BLADE

- For slicing cheese.

code	-	mm	€
975800	210031 970294	ø195	99,50
975732	210048 210086	ø220	109,50
975749	210000 210086	ø250	132,50
975756	210017	ø300	162,50



975732

Prices net of VAT

 **HENDI**

211





SLICER PROFI LINE

- Housing made of coated aluminum.
- Hardened stainless steel blade, angled.
- Air-cooled motor with overheating protection.
- Powerful motor for slicing tough meats.
- Equipped with blade guard and built-in sharpener.
- Trolley with safety guard, clamping element and vertical locking device.
- Quick and easy disassembly for effortless cleaning.



- Meets all safety requirements for equipment for professional use, i.e.:
 - setting the knob to "0" slicing thickness keeps the blade behind the guard.
 - protection against unwanted start-up if the sharpener or the blade guard is removed.
 - possibility to lock and remove the trolley only with the blade set in "0" slicing thickness position.
- Not suitable for slicing cheese.
- Cheese slicing possible with a separately available non-stick knife.



970294



210086

SLICER 220 RED EDITION PROFI LINE

- Blade diameter: 220 mm.
- Steplessly adjustable cutting thickness up to 12 mm.
- Maximum slicing diameter: 150 mm.
- Finished with a special red coating.

code	V	W	mm	€
970294	230	280	506x435x(H)347	447,50

SLICER 250 RED EDITION PROFI LINE

- Blade diameter: 250 mm.
- Steplessly adjustable cutting thickness up to 12 mm.
- Maximum slicing diameter: 180 mm.

code	V	W	mm	€
210086	220-240	320	514x484x(H)373	512,50



Slicing thickness is easy to adjust



Carriage with locking mechanism



Built-in sharpener



Heavy product holder



Acrylic safety shield

SLICERS KITCHEN LINE

- Anodised aluminium housing.
- Transparent safety screen during operation.
- Easily removable parts for fast cleaning.
- Safe blade protection and built-in blade sharpener.
- Tilted model with high-quality blade.
- Blade secured against rotation during housing removal.
- 4 anti-slip plastic feet.



210215

SLICER 250 KITCHEN LINE

- 0,2 hp air-cooled motor, protected by a plastic cover.
- Blade diameter: 250 mm.
- Estimated maximum diameter of the cut product: 180 mm.
- Steplessly adjustable cutting thickness up to 8 mm.
- Net weight (approx.): 16,4 kg.

code	V	W	mm	€
210215	230	150	494x402x(H)398	383,50

SLICER 300 KITCHEN LINE

- 0,3 hp air-cooled motor, protected by a plastic cover.
- Blade diameter: 300 mm.
- Estimated maximum diameter of the cut product: 210 mm.
- Steplessly adjustable cutting thickness up to 13 mm.
- Weight: 24,5 kg.

code	V	W	mm	€
210246	230	250	615x494x(H)477	694,50



210246

SLICER 250 TEFLON COATED KITCHEN LINE

- Blade, blade protection and product plate are coated with Teflon for easy cheese cutting.
- 0,2 hp air-cooled motor, secured from below with a plastic cover.
- Removable tray for easy cleaning of food leftovers following cutting.
- Blade diameter: 250 mm.
- Estimated maximum diameter of the cut product: 180 mm.
- Stepless adjustment of cutting thickness, from 0 to 8 mm.
- Weight: 16,4 kg.

code	V	W	mm	€
210222	230	150	494x402x(H)398	451,00



210222

Teflon coated
for slicing
cheese

Acrylic
safety shield



Built-in
sharpener



Air cooled engine
protected by metal cover



Sealed safety
on/off switch





PLANETARY MIXERS KITCHEN LINE



- Aluminium housing (code: 222829) or cast iron housing on four supports (code: 222836, 222843).
- Robust bowl made of AISI201 stainless steel.
- Supplied with 3 accessories made of AISI430 stainless steel: a whisk, a mixer and a dough hook
- 3 speeds.
- Durable worm drive made of chrome-coated steel and bronze gears.
- A lever for lowering and raising the bowl.
- Easy-to-use digital control panel (code: 222829) or analog control (code: 222836, 222843).
- Protection against activation of the mixer with the guard up or the bowl in the wrong position.
- Resettable overheating protection.
- Timer that can be set up to 60 minutes (code: 222829).

MAX CAPACITY
5 kg


222829



222836



222843



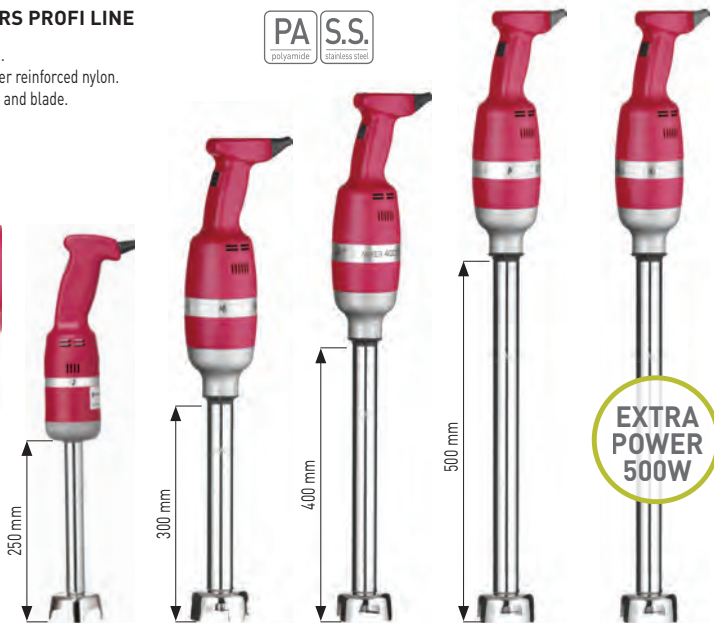
code	222829	222836	222843
liters	7 L	10 L	20 L
flour/dough load	0,8 kg/2 kg	2,5 kg/4 kg	5 kg/8 kg
dimensions	317x440x(H)490 mm	422x475x(H)710 mm	496x570x(H)880 mm
control	digital	manual	manual
speed	128/252/545 rpm	148/244/480 rpm	197/317/462 rpm
power/voltage	650 W/230 V	600 W/230 V	1100 W/230 V
€	769,50	945,00	1 275,00

STICK BLENDERS PROFI LINE

- Professional version.
- Housing made of fiber reinforced nylon.
- Stainless steel shaft and blade.
- Easy to clean.



Equipped with
a digital display



**EXTRA
POWER
500W**

code	224328	224335	224397	224359	224052
	Stick blender 250 - with fixed speed	Stick blender Profi Line 300 - with adjustable speed	Stick blender Profi Line 400 - with adjustable speed	Stick blender Profi Line 500 - with adjustable speed	Stick blender Profi Line 500
control panel		Electronic control panel (9 speeds)	Electronic control panel (9 speeds)	Electronic control panel (9 speeds)	Electronic control panel (9 speeds)
suitable for dishes up to (l)	20	50	80	100	120
dimensions (mm)	ø75x(H)514	ø100x(H)675	ø100x(H)350	ø100x(H)866	ø100x(H)863
shaft length (mm)	250	300	400	500	500
speed (rpm)	fixed 15 000	variables 2 000 - 9 000	variables 2 000 - 9 000	variables 2 000 - 9 000	variables 2 000 - 9 000
maximum speed (rpm)		13 000	15 000	15 000	15 000
power/voltage (W/V)	250/230	300/230	400/230	400/230	500/230
weight (kg)	1,45	3,45	4,1	4,1	4,25
€	285,00	465,00	545,00	550,00	675,00



WHISK FOR STICK BLENDER PROFI LINE 300, 400 & 500

- Consists of two whisks.
- Easy and safe to attach.
- Suitable for: 224335, 224397, 224359, 224052, 224380, 282311

code	mm	€
224342	ø120x(H)330	195,00



934029

WALL MOUNTED STORAGE RACK

code	mm	€
934029	365x130x(H)70	44,50





224380



STICK BLENDER PROFI LINE 400 - ADJUSTABLE SPEED SET WITH STORAGE RACK

- Professional version.
- Housing made of fiber reinforced nylon.
- Stainless steel shaft and blade.
- Easy to clean.
- With whisk attachment and wall mounted storage rack.
- Electronic control panel.
- 9 Speed settings between 2000 and 9000 RPM.
- Capacity up to 80 liter.
- Shaft length: 400 mm.
- Weight: 4,75 kg.

code	V	W	mm	€
224380	230	400	ø100x(H)765	699,50



224373



STICK BLENDER 250 - WITH ADJUSTABLE SPEED

- Professional version
- Housing made of fiber reinforced nylon
- Stainless steel shaft and blade
- Whisk attachment included (290 mm)
- Easy accessory changing clutch
- Easy to clean
- Ergonomic handle
- Shaft length: 250 mm
- Suitable for dishes up to 20 liters
- Speed control knob
- Speed: 2500 - 15000 RPM
- Weight 1,9 kg

code	V	W	mm	€
224373	230	250	ø75x(H)540	475,00



design by
Robert Bronwasser

6 pre-set programmes

Speed up. Increase your efficiency.
6 processing programmes
with appropriate rotations.
**YOU DON'T NEED TO BE
A PROFESSIONAL TO GET
REPEATABLE EFFECTS**



Ergonomic & lightweight body

Profiled handle for a FIRM and STRONG grip.
The right operating angle for
**COMFORTABLE OPERATION + NATURAL
POSITION OF THE INDEX FINGER
ON THE SWITCH**

Quiet

Silent drive operation for
OPEN KITCHENS
Popular with CHEFS



STICK BLENDER HENDI BLEND

- Designed with chefs in mind by Robert Bronwasser.
- ABS plastic housing and a stainless steel shaft.
- Stainless steel cross shaped blade with titanium coating.
- Powerful 250W motor, 6 speeds with LCD display.
- Maximum speed 13500 RPM.
- Suitable for processing 1 to 8 liters.

code	V	W	mm	€
222157	220-240	250	ø71x(H)450	98,50

**FOR
CONTAINERS
WITH A CAPACITY
OF 1 TO 4
LITRES**



222157

HD design

Increased body breakage
resistance thanks to ABS
TERPOLYMER
+ SCRATCH RESISTANCE

Impressive speed range

from 6,600 to 13,500 rpm
REDUCTION IN PREP TIME

More possibilities

Arm length 20 cm
allows you to work with
larger vessel capacities

Quiet

3 times more durable
and resistant to blunting
TITANIC DURABILITY

Prices net of VAT

HENDI

217





STICK BLENDER WITH SPIRAL CORD

- Housing made of 18/8 stainless steel and ABS.
- Removable 225 mm long blending shaft made of 18/8 stainless steel.
- Double blade made of SUS 420J2 stainless steel.
- Flexible spiral cord retracts to prevent tangling.
- Speed easily controlled by a large dial, LCD display shows the speed in 7 steps.
- Speed: from approx. 8500 RPM to 16 500 RPM. With a turbo function.
- Overheating protection.
- Suitable for up to 3 L.

code	V	W	mm	€
221181	220-240	1000	65x425	98,50





CORDLESS STICK BLENDER SMART PRESSURE

- Made of satin stainless steel and ABS.
- Detachable blending shaft with an S-shaped blade.
- Smart Pressure function: the harder the button is pushed, the more blade speed increases – stepless speed adjustment ensures better control over blending process.
- 5 gears: from 11 000 RPM (gear 1) to 16 000 RPM (gear 5).
- Cordless and rechargeable – with a built-in battery: 2000 mAh, 150 W, 7,4 V.
- Indicates 4 battery charge levels (100-75-50-25%).
- Operation time: up to 30 min when fully charged.
- Protection: after 3 sec without activity the blade is blocked.

code	V	W	mm	€
221419	230	150	ø65x(H)390	98,50



Battery level indicator

Smart Pressure function
- blade rotation intensity
is regulated with a button,
smooth speed control
provides better control over
the blending process

Wireless, rechargeable, with
built-in 2000 mAh battery

Safety feature: after
3 seconds of inactivity,
the blade is locked





STICK BLENDERS KITCHEN LINE

- Drive unit housing made of durable black polyamide reinforced with fibreglass.
- Removable blade made of 18/8 stainless steel.
- Included in the set: a small kit for disassembling the blade.
- Variable speed smoothly regulated with a knob: from 4000 to 16000 RPM.
- Ventilated motor.
- Safety button prevents accidental activation of the appliance.
- Lock button enables continuous operation without pushing the button.



BLENDER SHAFT FOR STICK BLENDER

- Stainless steel shaft and blade.
- Suitable for: 221884, 221891, 221198, 221327, 221334, 221341.
- Blade removal kit included.

code	mm	€
222225	(L)250	79,50
222232	(L)300	89,50
222249	(L)400	98,50
222256	(L)500	109,95

WHISK ATTACHMENT FOR STICK BLENDERS

- Compatible with Kitchen Line stick blenders codes 221884, 221891, 221198, 221327, 221334, 221341.
- Consists of two stainless steel whisks.
- Secure and easy to attach to the drive unit.

code	mm	€
222263	(L)250	98,50





code	221198	221327	221334	221341
	Stick blender 350 with variable speed and blending shaft 250 mm	Stick blender 350 with variable speed and blending shaft 300 mm	Stick blender 500 with variable speed and blending shaft 400 mm	Stick blender 500 with variable speed and blending shaft 500 mm
suitable for dishes up to (l)	20	30	80	120
dimensions (mm)	ø100x666	ø100x716	ø100x816	ø100x916
shaft length (mm)	250	300	400	500
speed (rpm)	4 000 - 16 000	4 000 - 16 000	4 000 - 16 000	4 000 - 16 000
power/voltage (W/V)	350/230	350/230	500/230	500/230
€	192,50	195,00	225,00	235,00

STICK BLENDER KITCHEN LINE 160 WITH ADJUSTABLE SPEED

- For professional use in ice-cream shops, restaurants, hotel kitchens for preparing ice cream mixes, vegetable soups, purees, sauces, stuffing, mayonnaise, tomato paste, pesto, etc.
- Ventilated motor.
- Housing with ergonomic handle made of durable plastic material.
- Stainless steel shaft and blade: length 160 mm, ø 25 mm.
- Speed: Approx. 4,000 - 20,000 RPM.
- Net weight, including shaft: approx. 1,61 kg.

code	V	W	mm	€
222140	230	270	140x76x(H)503	139,50

WHISK ATTACHMENT FOR STICK BLENDER 222140

- Consists of two stainless steel whisks.
- Safe and easy attachment to the driving unit.

code	mm	€
222164	(L)185	92,50

222140



160 mm

222164



185 mm



BAR BLENDERS

230688, 230695



NEW

page 552





SET: STICK BLENDER 350 WITH VARIABLE SPEED + WHISK + WALL-MOUNTED RACK

- Up to 80 L capacity.
- The set includes: blending shaft with 400 mm length, a whisking shaft with 250 mm length - made of AISI304 stainless steel, and a wall-mounted rack.
- Different shafts can be purchased separately: 222232, 222225, 222256, 222263.

code	V	W	mm	€
222393	230	350	110x324x(H)816	325,00



222393



BLACKBOLT^{PRO}

SUPERPOWER IN YOUR KITCHEN!



SELECTED FUNCTIONS



bread



sponge cake



whipping cream



whipping eggs

PLANETARY MIXER BLACKBOLT PRO

NEW

PA
polyamide

AL
die-cast

18/8
stainless steel

SIL
silicone

- Housing made of die-cast aluminium.
- Bowl made of stainless steel.
- Silicone-coated handle for a secure grip.
- Robust construction for stable operation.
- Quiet motor coupled with durability for long use.
- Cooling system allows continuous operation for up to 60 minutes.
- 11 speed settings.
- Timer function.
- Four preset programmes: Dough, Sponge Cake, Cream Whipping, Egg Whipping.
- Overheating protection.
- Capacity: 7 litres.
 - Flour: 0.2-1.5 kg.
 - Egg whites: 2-20.
 - Sweet cream: 150-1,500 ml.
 - Fresh cream: 0.1-2 l.

- Accessories included:
 - Stainless steel (18/8) whisk, paddle and dough hook
 - PA (polyamide/nylon) silicone edge paddle
- All accessories are dishwasher safe.
- Designed in accordance with the requirements of the MD (Machinery Directive).
- Microswitch ensures operation only when the bowl is correctly in place.
- Fixed transparent bowl cover with a secure ingredient insert designed to prevent finger pinching.
- Slow start: The planetary mixer gradually increases speed when switched on, ensuring a smooth transition to optimal mixing performance.

code	liters	V	W	mm	€
221150	7	220-240	800	470x263x(H)413	649,00

V-Shape Belt Module

Ready for extreme, long-lasting operation

Soft start

11-degree speed smoothly regulated with a knob, adjusted to the chosen program

Bowl - 7 litres

Made of 18/8 stainless steel. Fitted with a convenient handle with anti-slip coating

Housing

Robust, made of die cast aluminium

Gears

Very strong - made of stainless steel, responsible for uniform planetary rotation
Smooth transition to the demanded power level

Control panel

Designer, easy to read
Counting time required for cake baking
4 automatic programs:
- Slow mixing (speed 1-6)
- Standard mixing (speed 1-8)
- Gentle mixing (speed 1-9)
- Fast mixing (speed 1-11)

Lid with a dispenser

Convenient adding ingredients during operation without worrying about getting the worktop unclean



HOOK FOR HEAVY DOUGHS
18/8 stainless steel



EGG WHISK
18/8 stainless steel



MIXER 1
synthetic material
POM



MIXER 2
18/8 stainless steel



BOWL 7 L
18/8 stainless steel

BLACKBOLT

SUPERPOWER IN YOUR KITCHEN!



V-Shape Belt Module

Ready for extreme, long-lasting operation

Gears

Robust and powerful, made of stainless steel, uniform planetary rotation, smooth transition to the selected power level

Control panel

Easy to read, 4 automatic programs:

- Slow mixing (speed 1-6)
- Standard mixing (speed 1-8)
- Gentle mixing (speed 1-9)
- Fast mixing (speed 1-11)

Soft start

11-degree speed smoothly regulated with a knob, adjusted to the chosen program

Housing

Robust, made of die cast aluminium

Bowl - 7 litres

Made of AISI 304 stainless steel, fitted with a convenient handle with anti-slip coating

Lid with a dispenser

Convenient adding of ingredients during operation without worrying about getting the worktop unclean



HOOK FOR HEAVY DOUGHS
AISI 304 stainless steel



EGG WHISK
AISI 304 stainless steel



MIXER 1
synthetic material POM



MIXER 2
AISI 304 stainless steel



BOWL 7 L
AISI 304 stainless steel

PLANETARY MIXER BLACKBOLT

- For kneading dough and beating egg whites.
- Housing made of aluminium.
- Equipped with a high, lightweight stainless steel bowl for kneading different amounts of dough.
- Uniform mixing.
- The appliance is stable during operation.
- Quiet motor with guaranteed long service life.
- Cooling system allows the appliance to run continuously for 60 minutes.
- 11 possible speed settings.

- Capacity: 7 L.
- 0.2-1.5 kg of flour.
- 2-20 egg whites.
- 150-1,500 ml of sweet cream.
- 0.1-2 l of fresh cream.
- Timer.
- Handle coated with synthetic material in accordance with CE standards.
- 4 programs: Dough, Sponge cake, Cream whipping, Egg whipping.
- Accessories are dishwasher safe.

code	liters	V	W	mm	€
221570	7	230	1500	460x310x(H)379	649,00

BLACKBOLT 221570 ACCESSORIES



963234



230121



230114



ADDITIONAL BOWL FOR BLACKBOLT MIXER

- Made of AISI 304 stainless steel.
- Steel is polished on the outside, satined on the inside.
- Fitted with a sturdy, ergonomic vertical handle secured with flexible synthetic material for secure grip and protecting against slipping.
- Capacity: 7 L
- 0.2-1.5 kg flour
- 2-20 egg whites
- 150-1500 ml sweet cream
- 0.1-2 L fresh sour cream
- Fits to the HENDI BlackBolt planetary mixer (code: 221570).
- Dishwasher safe.

code	mm	€
963234	ø237x(H)208	49,50

PASTA ATTACHMENTS FOR BLACKBOLT MIXER – SET OF 3

- Housing, rolling pins, and cutting rollers made of stainless steel.
- Attachments included in the kit:
 - Pasta roller: 140 mm wide and 8 mm thick, adjustable from about 0.2 mm to 2 mm.
 - Spaghetti cutter: 1.6 mm thick.
 - Tagliatelle cutter: width 6.3 mm.
- The attachments are compatible only with the HENDI Blackbolt planetary mixer (code: 221570).

code	mm	€
230121	220x51x(H)88	157,50

MEAT MINCING ATTACHMENT FOR BLACKBOLT MIXER

- Complete meat mincing set.
- Hopper, auger, and tray made of aluminium.
- Blade and 3 grinding plates made of stainless steel.
- Pusher made of PP.
- Stuffing kit made of PP and POM.
- Grinding plates with holes with diameters: 3, 5, 7 mm.
- Feeding tube with a diameter of 43mm.
- Set includes: Mincer, food pusher, removable tray, stuffing kit, blade, and 3 grinding plates.
- The attachment is compatible only with the HENDI Blackbolt planetary mixer (code: 221570).

code	mm	€
230114	137x92x(H)266	52,95

05

Vacuum packing

Preserve freshness
- discover flavour





Be safe protection

- Overheating protection
- Retractable cutter
- Non-conductive hold-down arm
- Non-slip table stabilisers
- Swing guides with stops
- Overload fuse
- Illuminated switch
- Visible HOT marking

Auto lift

A system of stays for easier lifting of the heating plate. Increases efficiency.

Robust design

The frame is made of acid-resistant steel with a thickness of over 2 mm. Solid and robust design.

Non-stick titanium sealing surface

Prevents all types of film from sticking to the surface. Quick sealing, takes 1-3 seconds (depending on film thickness).

Powerful heater

Powerful heaters reduce heating time. It only takes 8-10 minutes (depending on the set temperature). Uniform temperature across the entire sealing surface. Thermal insulation reduces heat loss.

Pressure absorber

Easy adjustment of the force of pressure of the edge of the packaging to the heating plate. Prevents packaging from breaking. Eliminates micro-gaps and leaks.

Film cutting

Just behind and between the sealed containers in special strips based on AIR-CUT technology.

Holes in the housing facilitate removing the tray after sealing

330005

Includes a **FREE** die for single-compartment trays 227x178 mm!

Maintenance/Safe Zone

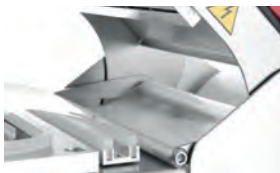
Frame base insulated from high temperature and electrical voltage. High quality materials and seamless design for quick cleaning of the bottom part of the body, without having to turn off the device.

Hot Point Temperature Controller

Temperature controller with a range of 50-210°C. For precise adjustment of bond strength for a wide range of packaging and sealing films.

Roller Truck Film Feeder with Tensioner

Versatile device for different roller widths - max. 187 mm. JUMBO rolls up to 170 mm in diameter. The tensioner ensures even positioning of the film, prevents unwinding and excessive feeding.



TRAY SEALER COMPACT

- Construction made of stainless steel.
- Equipped with a lid with spring mechanism for easy and safe opening.
- Insulated handle made of damage-resistant plastic.
- Automatic guillotine with safety knife in specially designed cover; cutting takes place just behind the sealed container in a special strip (air-cut technology).
- Anti-slip feet protecting the tabletop from scratching.
- Sealing surface has titanium coating that prevents film sticking and enables a fast seal in 1-3 seconds (depending on film thickness).
- Pressure absorber ensures a tight seal and prevents packages from crushing.

18/10
stainless steel






- Colour-coded LEDs for monitoring the performance.
- Overheat lock, overheat protection, illuminated safety switch.
- Warm-up time after start-up to full operational mode – approximately 8-10 minutes.
- Sealing of trays up to: 235x190x(H)155 mm and cups up to: (H)115 mm.
- Maximum film roll size: width 187 mm, ø170 mm – film sold separately (code: 970720).
- Equipped with PE matrix for 227x178 mm containers, without divider.





code	V	W	mm	€
330005	230	700	582x285x(H)185	875,00



TRAY SEALER MATRIX

- Made of polished aluminium.
- Black silicone seal.

	code		€
	805572	container 227x178 mm	129,50
	805589	2x container 178x113 mm	129,50
	805596	two-sectioned container 227x178 mm	129,50
	805619	soup container ø165 mm	129,50
	805626	three-section container 227x178 mm	129,50

	code		€
	805633	2x soup container ø115 mm	129,50
	805640	two-sectioned colt container 227x178 mm	129,50
	805657	2 containers [1x 178x113 mm, 1x ø115 mm]	129,50
	805664	container 187x137 mm	129,50

SEALER FILM PET/PE PEEL 12/40

- Designed for packaging PET 12 / PE 40 food trays.
- PEEL layer for easy peeling off the sealed film.
- Film dimensions: width: 18.5 cm (970720), length: 250 m.
- Roll diameter: ø15 cm.
- Suitable for the HENDI tray sealer (330005).



970720



code	mm	€
970720	185x	39,95



VACUUM CHAMBER PACKAGING MACHINE KITCHEN LINE

- Durable design – high-quality stainless steel casing and chamber
- Transparent lid made of durable high-quality ABS plastic makes it possible to control the – packaging process
- Convex lid makes it possible to pack large portions
- Bag sealing time: 0-6 s
- 6 vacuum levels to choose from
- Sealing only function
- Marinating function: 11 cycles of extracting and letting air into the bag (one cycle takes 9 min); thanks to negative pressure, marinade penetrates into the product faster, which significantly speeds up the whole process
- The packing cycle starts automatically when the upper lid is closed
- Professional and highly efficient rotary pump
- Intended for continuous operation

VACUUM CHAMBER PACKAGING MACHINE PROFI LINE

- For professional use in the catering industry and other industries
- For packing food and technical products, including those with a high water content
- Durable design – casing and chamber made of high-quality 18/8 stainless steel
- Transparent lid made of durable high-quality ABS plastic makes it possible to control the packaging process
- Convex lid and concave bottom make it possible to pack large portions
- V-shaped gasket with a low leak rate
- Clear indicators (digital display and dial gauge) make it possible to pinpoint the moment when the required vacuum level is reached in the chamber of the packaging machine
- Adjustable pump operation time makes it possible to obtain an appropriate vacuum level in 0-99 s
- Adjustable sealing time within the range of 0-3.5 s
- Adjustable pump cooling level within the range of 0-9.9 s
- The packing cycle starts automatically when the upper lid is closed
- Oil pump ensures a short and very efficient packing cycle
- To be used with smooth and embossed bags



code	975398	975251	975268	975275
dimensions	360x490x(H)365 mm	330x480x(H)360 mm	380x503x(H)444 mm	450x555x(H)480 mm
chamber dimensions	350x300x(H)110 mm	280x385x(H)130 mm	320x370x(H)185 mm	370x450x(H)220 mm
seal strip	295 mm	260 mm	300 mm	350 mm
pump performance	77 l/min	167 l/min	133 l/min	333 l/min
power/voltage	630 W/230 V	370 W/230 V	370 W/230 V	750 W/230 V
weight	22,3 kg	36 kg	38 kg	62 kg
€	975,00	1 275,00	1 375,00	1 550,00

VACUUM PACKAGING MACHINES

- For professional use in the catering industry and other industries
- For packing food and technical products, including those with a high water content
- Durable design - casing and chamber made of high-quality 18/8 stainless steel
- Transparent lid made of durable high-quality ABS plastic makes it possible to control the packaging process
- Convex lid and concave bottom make it possible to pack large portions
- Gasket in the lid has a low leak rate
- Clear indicators (digital display and dial gauge) make it possible to pinpoint the moment when the required vacuum level is reached in the chamber of the packaging machine
- Adjustable vacuum time 5-90 s
- Adjustable bag sealing time advances every 0.5 s up to 6 s
- Marinating function with adjustable time from 9 to 99 minutes (duration of one cycle: 9 min): the possibility to programme 11 cycles of extracting and letting air into the bag; thanks to negative pressure, marinade penetrates into the product faster, which significantly speeds up the whole process
- The packing cycle starts automatically when the upper lid is closed
- Oil pump ensures a short and very efficient packing cycle
- To be used with smooth and embossed bags



Watch the video



936801

TEFLON TAPE FOR TOP SEALBAR

- 65mm wide, 1 meter long.
- For HENDI Vacuum machines

code	€
936801	9,95



201435

High-quality stainless steel casing and chamber

code	201435	201442
dimensions	367x425x(H)364 mm	510x625x(H)455 mm
chamber dimensions	300x350x(H)80 mm	425x457x(H)100 mm
seal strip	300 mm	410 mm
pump performance	8 m³/h - 133,3 U/min	20 m³/h - 333,3 U/min
power/voltage	950 W/230 V	1100 W/230 V
weight	25,2 kg	59 kg
€	1 095,00	1 895,00

Prices net of VAT



233





STRIP VACUUM PACKAGING MACHINE

- For packaging of food and non-food products, excluding liquids.
- Made entirely of durable ABS plastic.
- The lid seal guarantees a tight seal during operation.
- User-friendly control panel.
- 2 bag sealing times.
- Vibration pump.
- Pump capacity: 5,5 L/min.
- Net weight: 1.74 kg.
- The vacuum packaging machine is not dedicated for continuous operation.
- To be used with embossed bag.

code	seal strip (mm)	V	W	mm	€
975350	310	220-240	100	390x160x(H)92	77,50

NEW


975350

BUDGET LINE STRIP VACUUM PACKAGING MACHINE WITH A ROLL FEEDER

- For packaging of food and non-food products, excluding liquids.
- Made entirely of durable ABS plastic.
- The lid seal guarantees a tight seal during operation.
- User-friendly control panel.
- 2 bag sealing times and 2 levels of air suction power.
- Bag holder in the housing.
- Vibration pump.
- Pump capacity: 6.5 l/min.
- Not dedicated for continuous operation.
- Suitable for bags up to 310mm wide.
- To be used with embossed bag.

code	seal strip (mm)	V	W	mm	€
201626	310	220-240	100	385x205x(H)95	109,50

NEW
ABS
plastic


201626



975374

VACUUM PACKAGING MACHINE KITCHEN LINE

- For packaging of food and non-food products, excluding liquids.
- Can be used with bag rolls attachment 970638.
- Stainless steel housing.
- The lid seal guarantees a tight seal during operation.
- User-friendly control panel.
- Countdown timer adjustment function: 0-6 s
- With marinate function.
- With pulse vacuum generation mode.
- Quick start buttons for vacuum and sealing on the handle.
- Automatic switch off after 10 minutes of idleness.
- Vibration pump.
- Pump capacity: 16 l/min.
- Net weight: 5 kg.
- The vacuum packaging machine is not dedicated for continuous operation.
- To be used with embossed bag.

code	seal strip (mm)	V	W	mm	€
975374	420	230	550	570x263x(H)150	319,50



970638

BAG ROLLS ATTACHMENT FOR 975374 VACUUM PACKAGING MACHINE KITCHEN LINE

- Can be attached to vacuum packaging machine Kitchen Line 975374 or as a stand-alone attachment for other vacuum packaging machines.
- Equipped with a removable knife to cut exactly the needed bag length.
- Internal dimensions: 412x101x(H)101 mm.
- For rolls with maximum dimensions of Ø 100x400 mm.
- Base made of ABS.
- Transparent polycarbonate cover for easy control of the roll.

code	mm	€
970638	487x122x(H)107	27,95

STRIP VACUUM PACKAGING MACHINE PROFI LINE

- For packaging of food and non-food products, excluding liquids.
- Housing made of 18/8 stainless steel.
- The lid seal guarantees a tight seal during operation.
- User-friendly control panel.
- Pressure gauge with a timer allows you to accurately determine when the required vacuum level is reached in the embossed bag.
- 9 vacuum levels, depending on bag size (no adjustment of vacuum time).
- Bag sealing time countdown.
- Vibration pump.
- Pump capacity: 20 l/min
- Net weight: 8 kg
- The vacuum packaging machine is not dedicated for continuous operation.
- To be used with embossed bag.

code	seal strip (mm)	V	W	mm	€
970362	350	230	250	383x293x(H)175	525,00



970362





NEW

page 537

BARUP
BARWARE





SOUS-VIDE COOKING BAGS FOR VACUUM PACKING MACHINES

- Suitable for sous vide cooking.
- 2-ply, inside layer 60 µm food contact approved Polyethylene, outside layer 15µm Polyamide (Nylon).
- Total thickness is 75 µm.
- The used materials act as an UV filter.
- Bags can be used in temperatures from -20° up to 110°C.
- Suitable for chamber vacuum packing machines.

code	packed per	mm	€
970676	100	200x150	7,15
970652	100	250x150	8,75
970683	100	300x200	12,65
970669	100	350x250	19,25
970690	100	400x300	24,50
971062	2	6000x200	8,95
971079	2	6000x280	12,25



EMBOSSED VACUUM SEAL BAGS

- Made of polyamide (inner layer) and polyethylene (outer layer).
- Knurled - with an embossing facilitating air extraction and vacuum production.
- BPA-free.
- Intended only for food storage, not for sous vide cooking.
- Temperature resistance: from -20°C to 40°C.
- Thickness: 75 µm.
- Welded on 3 sides.
- Quantity: 100pcs.

code	packed per	mm	€
297414	100	150x250	8,95
297421	100	150x400	13,95
297438	100	200x300	13,95
297445	100	250x350	19,95
297452	100	300x400	27,50
297469	2	6000x200	6,75
297476	2	6000x300	9,75



VACUUM PACKING BAGS, FOR CHAMBER VACUUM PACKING MACHINES

- 2 layers
- Inner layer made from food grade Polyethylene.
- Outer layer made from Polyamide (Nylon) - increases strength and guarantees airtightness
- Total thickness: 65 µm.
- Suitable for chamber vacuum packing machines.
- Not suitable for sous vide cooking.

code	packed per	mm	€
970607	100	200x140	4,95
970386	100	230x160	7,95
970614	100	300x200	10,75
970393	100	350x250	14,50
970621	100	400x300	18,95



EMBOSSED VACUUM BAGS

- 2-ply, inside layer 60 µm food contact approved Polyethylene, outside layer 15µm Polyamide (Nylon).
- Total thickness is 75 µm.
- The used materials act as an UV filter.
- Embossing improves the air flow out of the bag during the vacuum packing process.
- Bags can be used in temperatures from -20° up to 100°C.
- Suitable for chamber and external vacuum packing machines.

code	packed per	mm	€
971048	100	150x400	17,50
971017	100	150x250	11,50
971024	100	200x300	17,50
971055	100	250x350	26,50
971031	100	300x400	33,95

06

Thermal processing

Heat that inspires





GAS COOKER 4-BURNER WITH CONVECTION OVEN GN 1/1



- Made from stainless steel.
- Fitted with 4 burners:
 - 2 burners of 6.0 kW
 - 2 burners of 3.5 kW
- Burners are fitted with thermocouple.
- Suitable for pans from ø 120 up to 300 mm.
- Pan supports and burners made from cast iron.
- Height adjustable legs fitted with non-slip feet.
- Suitable for natural gas, conversion set for LPG included.
- Note: No pilot light or ignition, needs to be lit with matches or lighter.

OVEN SPECIFICATIONS

- 3000 W electric convection oven.
- Temperature can be set up to 270°C.
- Oven is fitted with 120 minute timer.
- Chamber made from stainless steel, measures 640x370x(h)350 mm.
- Fits GN 1/1 trays and grids, comes with 1 grid.
- 4 tray supports, spaced 75 mm apart.

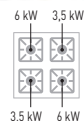
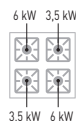
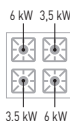
cast iron grates
335x300 mm,
separate for each
burner

for ø120-300 mm pots

countertop: 18/8,
housing: 18/0

electric oven GN 1/1

adjustable steel feet
100-165 mm



code	227381	227589	225882
dimensions	800x700x(H)310 mm	800x700x(H)900 mm	800x722x(H)900 mm
oven dimensions	-	-	640x370x(H)350 mm
burner power	2x 3,5 kW + 2x 6 kW	2x 3,5 kW + 2x 6 kW	2x 3,5 kW + 2x 6 kW
type of oven	-	-	convection, electric
oven power	-	-	3000 W
gas power	19 kW [HS]	19 kW [HS]	19 kW [HS]
voltage	-	-	230 V
weight	35 kg	72 kg	82 kg
€	1 475,00	2 295,00	2 595,00

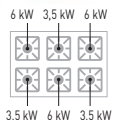
GAS COOKER KITCHEN LINE 6-BURNER WITH CONVECTION OVEN GN 1/1



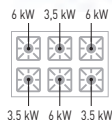
- Made from stainless steel.
- Fitted with 6 burners:
 - 3 burners of 6.0 kW
 - 3 burners of 3.5 kW
- Burners are fitted with thermocouple.
- Suitable for pans from ø 120 up to 300 mm.
- Pan supports and burners made from cast iron.
- Height adjustable legs fitted with non-slip feet.
- Suitable for natural gas, conversion set for LPG included.
- Note: No pilot light or ignition, needs to be lit with matches or lighter.

OVEN SPECIFICATIONS

- 3000 W electric convection oven.
- Temperature can be set up to 270 °C.
- Oven is fitted with 120 minute timer.
- Chamber made from stainless steel, measures 640x370x(h)350 mm.
- Fits GN 1/1 trays and grids, comes with 1 grids.
- 4 tray supports, spaced 75 mm apart.



226094



225899

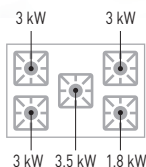
code	226094	225899
dimensions	1200x700x(H)900 mm	1200x722x(H)900 mm
oven dimensions	-	640x370x(H)350 mm
burner power	3x3,5 kW + 3x6 kW	3x3,5 kW + 3x6 kW
type of oven	-	convection, electric
oven power	-	3000 W
gas power	28.5 kW [HS]	28.5 kW [HS]
voltage	-	230 V
weight	95 kg	105 kg
€	2 395,00	3 150,00

Prices net of VAT





225707



GAS COOKER - 5 BURNERS WITH ELECTRIC OVEN

- Made from stainless steel.
- Fitted with 5 burners:
 - 3 burners of 3.0 kW.
 - 1 small burner of 1.8 kW.
 - 1 wok burner of 3.5 kW.
- Burners are fitted with thermocouple and piezo ignition.
- 3-part cast iron pan support.
- Suitable for natural gas.
- Weight: 78 kg.

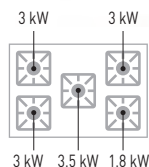
OVEN SPECIFICATIONS

- 2700 W electric convection oven with 2500 W grill.
- Temperature can be set up to 275°C.
- Oven is fitted with 120 minute timer.
- Chamber made from stainless steel.
- Fits GN 1/1 trays and grids, comes with 2 grids.
- With 4 tray supports.

code	V	W	kW[HS]	mm	€
225707	230	2900	14.3	900x653x(H)900	1 995,00



225806



GAS COOKER - 5 BURNERS, OPEN FRAME

- Made from stainless steel.
- Open frame offers lots of storage space.
- Fitted with 5 burners:
 - 3 burners of 3.0 kW.
 - 1 small burner of 1.8 kW.
 - 1 wok burner of 3.5 kW.
- Burners are fitted with thermocouple and piezo ignition.
- 3-part cast iron pan support.
- Suitable for natural gas.
- Weight: 45 kg.

code	kW[HS]	mm	€
225806	14.3	900x640x(H)910	1 425,00



839997

PAN SUPPORT ADAPTER

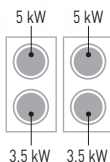
- For placing small pans on large pan supports.

code	mm	€
839997	255x255x(H)25	4,75

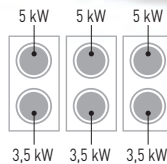


**NEW**

237687



237397

18/8
stainless steelS.S.
stainless steel
Indoor**INDUCTION STOVE WITH 4 HOBS**

- Housing made of stainless steel, reinforced with a frame.
- Matt tempered glass induction surface.
- 4 independent control knobs each one with 11 power levels.
- Maximum permitted load on the cooktop: 100 kg.
- 2x3.5 kW hobs.
- 2x5 kW hobs.
- Adjustable feet: ≈30mm.
- Suitable for pots and pans with a base diameter of up to 260 mm.
- Additional shelf for storage.
- Features a grease filter that is easy to remove and clean.
- Units is not supplied with a plug.
- Caution: the unit has to be connected to the power supply by an electrician.

code	V	W	mm	€
237687	400	17000	800x720x(H)854	2 595,00

INDUCTION STOVE WITH 6 HOBS

- Housing made of stainless steel, reinforced with a frame.
- Matt tempered glass induction surface.
- 6 independent control knobs each one with 11 power levels.
- Maximum permitted load on the cooktop: 150 kg.
- 3x3.5 kW hobs.
- 3x5 kW hobs.
- Adjustable feet: ≈30mm.
- Suitable for pots and pans with a base diameter of up to 260 mm.
- Additional shelf for storage.
- Features a grease filter that is easy to remove and clean.
- Units is not supplied with a plug.
- Caution: the unit has to be connected to the power supply by an electrician.

code	V	W	mm	€
237397	400	25500	1200x700x(H)890	3 895,00



6,7 kW



147108



6 kW



147801



10,8 kW



147276

HOKKER PROFI LINE

- For propane and butane gas.
- Very robust stainless steel frame to carry heavy loads.
- Fitted with thermocouple and electronic ignition.
- Fitted with cast iron pan carrier.
- Gas hose and pressure regulator included.
- Can be expanded with hokker base (147306), wok ring (147207) and wok (626504).

code	kW[HS]	mm	€
147108	6.7	425x425x(H)400	625,00

HOKKER KITCHEN LINE

- Model Kitchen Line - for propane and butane gas.
- Including converter set also suitable for natural gas.
- Fully stainless steel frame.
- Fitted with thermocouple and electronic ignition.
- Fitted with enamelled pan support.
- Gas hose and pressure regulator included.

code	kW[HS]	mm	€
147801	6	400x440x(H)390	312,50

HOKKER KITCHEN LINE XL

- XL model - for propane and butane gas.
- Converter set included to make it also suitable for natural gas.
- Fitted with an extra large enamelled pan support.
- Frame completely out of stainless steel.
- Fitted with thermocouple and electronic ignition.
- Gas hose and pressure regulator included.

code	kW[HS]	mm	€
147276	10.8	580x650x(H)400	398,50



147306

**WOK**

- With handles, sheet steel 1.5 mm thick.
- Especially suitable for stainless steel wok holder 149546 with Green Fire barbecues, and in combination with stainless steel ring 147207 and Hokker 147108.

code	mm	€
626504	ø710x(H)220	112,50

**RING FOR HOKKER**

- To adapt Hokker 147108 to use with wok 626504.

code	mm	€
147207	ø360x(H)80	84,50

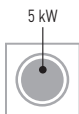
**HOKKER STAND**

- Only suitable for Hokker Big Flame: 147108.

code	mm	€
147306	425x425x(H)400	215,00



18/8
stainless steel



237670

INDUCTION HOKKER HIGH POWER

- Designed for use with woks or extra large induction pots.
- Made of durable stainless steel, reinforced with frame.
- Induction cooktop with 340x340 mm dimensions, made of 5 mm thick tempered glass.
- Up to 60% energy savings when compared to standard electric cookers.
- Convenient control knob, 11 power levels to choose from.
- Safe and comfortable working thanks to heat generation only on contact between the hob and the pot or pan.
- Suitable for induction pots and pans with base diameter of ø160 - 300 mm.
- Maximum allowable load for cooktop: 40 kg.
- Adjustable feet (≈30mm) for perfect leveling of the cooker.
- Unit is not supplied with a plug.
- Caution: the unit has to be connected to the power supply by an electrician.

code	V	W	mm	€
237670	400	5000	422x400x(H)366	695,00



S.S.
stainless steel

220207

GAS GRILL HOB, SMOOTH, ON A CABINET ENCLOSED ON 3 SIDES

- Excellent for fat-free grilling
- Hob made of S355J2 soft steel, smooth
- Two heating zones, controlled separately, each with 3 tubular multiramp burners made of stainless steel
- Gas power of one heating zone: 5 kW
- Temperature controlled by a thermocouple with safety valve that cuts off gas supply to the burners in case the flame goes out
- Electric igniter - connection to 230 V supply required
- The hob is slightly inclined frontwards to make rendered fat flow down during grilling, includes an opening and a slidable drawer
- Base made as an open cabinet made of AISI 430 steel, 380 mm high
- Device fitted as standard with NG50 (G30) gas nozzles
- Nozzles for cylinder LPG included
- Gas connection in the rear left part, at approx. 550 mm
- Steel feet adjustable from 100 to 165 mm

code	kW(HS)	mm	€
220207	10	800x700x(H)900	3 350,00

PRESSURE REGULATOR 50 MBAR

- For HENDI gas barbecues & Hokkers.

code	€
152157	18,95



GAS LIGHTER - SET OF 2 PCS.

- Refillable.
- Supplied empty.

code	packed per	mm	€
198124	2	(L)230	7,95

GAS HOSE ASSEMBLY HOKKERS

- For HENDI Hokkers 147108 147801 147276.

code	€
147139	17,50



198124





RISE AND FALL HEAT LAMP CONICAL

- Thanks to the adjustable cord this heat lamp is very flexible, the length of the cord is adjustable from 70 to 150 cm.
- The amount of heat provided can be changed by adjusting the length of the cord.
- On/off switch located on top of the lamp.
- The included light bulb is shatterproof, making it suitable for keeping food warm.

code	colour	V	W	mm	€
273845	Black	230	250	ø275x(H)250	76,50
273869	Silver	230	250	ø275x(H)250	76,50
273920	Green	230	250	ø275x(H)250	76,50 N
273937	White	230	250	ø275x(H)250	76,50 N
273777	Beige	230	250	ø275x(H)250	76,50 N
273876	Copper	230	250	ø275x(H)250	76,50



FLEXIBLE HEAT LAMP

- Made of iron.
- With anti-rust coating.
- Lampshade fitted on a flexible arm.
- Infrared shatterproof lightbulb included - suitable for keeping food warm.
- Fits E27 bulbs.

code	colour	V	W	mm	€
273838	Black	230	250	268x200x(H)660	145,00
273739	Beige	230	250	268x203x(H)660	145,00
273746	Green	230	250	268x203x(H)660	145,00
273753	Copper	230	250	268x203x(H)660	145,00





RISE AND FALL HEAT LAMP CYLINDRICAL

- Thanks to the adjustable cord this heat lamp is very flexible, the length of the cord is adjustable from 70 to 150 cm.
- The amount of heat provided can be changed by adjusting the length of the cord.
- On/off switch located on top of the lamp.
- The included light bulb is shatterproof, making it suitable for keeping food warm.

code	colour	V	W	mm	€
273883	Silver	230	250	ø175x(H)250	67,50
273852	Black	230	250	ø175x(H)250	67,50
273791	Green	230	250	ø175x(H)250	67,50 N
273821	White	230	250	ø175x(H)250	67,50 N
273784	Beige	230	250	ø175x(H)250	67,50 N
273890	Copper	230	250	ø175x(H)250	67,50



2 LAMP INFRARED FOOD WARMER BRIDGE

- Designed to keep food warm between preparing and serving.
- Height is easily adjustable between 590 and 790 mm.
- Shatterproof infrared lightbulbs included.



code	colour	V	W	mm	€
273906	Silver	230	250	453x360x(H)790	137,50
273913	Black	230	250	453x360x(H)790	145,00



919217



919200

INFRARED HEAT BULB

- Infrared replacement bulb for heat lamps.
- Ideal for back of house use, emits warm red light.
- Shatterproof, with normal fitting (E27).

code	colour	V	W	mm	€
919217	Red	230	250	ø125x(H)170	13,95

INFRARED HEAT BULB

- Infrared replacement bulb for heat lamps.
- Ideal for front of house use, emits bright white light.
- Shatterproof, with normal fitting (E27).

code	colour	V	W	mm	€
919200	White	230	250	ø125x(H)170	13,95



NEW

221761

221792



20

functions

- cooking
- sautéing
- caramelisation
- grinding
- crushing
- grating
- emulsification
- slicing
- stirring
- sous vide
- kneading
- mixing
- folding
- whipping
- shredding
- blending
- steam cooking
- melting
- chopping
- weighing

HENDICHEF MULTI-PURPOSE FOOD PROCESSOR

A modern food processor that enables:

- automatic cooking using preloaded recipes – guarantees the preparation of tasty and healthy meals in a flash
- manual cooking, i.e. setting and changing the parameters on the fly during the cooking process

Technical parameters:

- Temperature control from 37°C to 130°C
- Timer: 0-90 min
- 12 stirrer speed settings
- Dimensions: 210x380x(H)320 mm
- Bowl volume: 4.5 l
- Total power supply: 1400 W
- Net/Gross weight: 8,2 kg /9,9 kg
- Dishwasher safe
- Can work with the Tuya app

code	V	W	mm	€
221761	230	1400	210x380x(H)320	598,50
221792	230	1400	210x380x(H)320	495,00
517123	Set: bowl and accessories for HENDICHEF			129,00

NEW

All information about the HENDICHEF is available at www.hendichef.com

3-piece steaming set; includes
(only 221761):

- 4.5 litre non-stick polymer steaming tray, mounted on the pot - for fast steam cooking
- Steam topping unit to double the working area
- Cover to reduce excess steam so that the food keeps its full aroma and crunchiness



**POT AND
ACCESSORIES
ARE DISHWASHER
SAFE**

Transparent polycarbonate cover with a start sensor allows control over the process without opening it (only 221761)



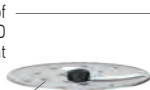
2 types of covers: HOT COVER for hot food processing and COLD COVER for cold food processing



Food stirrer for boiled dishes



4-blade knives made of hardened stainless steel of AISI 420 class in a 3D arrangement



2-function chopping disk - with 13 teeth; slicing option (only 221761)



4.5-litre multifunctional pot (working capacity 3 l) with a high-power heating element made of high-quality acid-resistant stainless steel (AISI 304 technology)



TUYA app



Silicone spatula resistant to abrasion and temperature



Measuring cup for precise dosing



Integrated scale (quartz) from 5 g to 5 kg with tare function

Motor housing - made of vibration-absorbing material; SLIDE LOCK technology prevents uncontrolled movement on the countertop (housing material - ABS)

Colour display of functions and parameters: TFT





INDUCTION COOKERS BLACK KITCHEN LINE

- Very clean design suitable for live cooking.
- Very flat housing with black coated stainless steel frame.
- Surface of ceramic glass with integrated digital display.



239391



239421

INDUCTION COOKER 2000W KITCHEN LINE

- Touch-sensitive controls, power or temperature adjustable in 11 steps.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 120 and 220 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.
- Maximum load of the induction cooker: 15 kg.

code	V	W	mm	€
239391	230	2000	297x411x(H)57	98,50

INDUCTION COOKER 3500W KITCHEN LINE

- Touch-sensitive controls, power or temperature adjustable in 10 steps.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.
- Maximum load of the induction cooker: 20 kg.

code	V	W	mm	€
239421	230	3500	339x444x(H)80	225,00



Sturdy stainless steel frame



High quality ventilation



Touch-sensitive controls



min Ø120 mm 3500 W
max Ø220 mm 230 V

239414



fits GN (max GN 1/2)
800 W
230 V

239384

DOUBLE INDUCTION COOKER KITCHEN LINE

- Touch-sensitive controls, power or temperature adjustable in 9 steps.
- With boost mode which temporarily shifts some power from right hob to the left hob, providing up to 2000W
- The left side hob can output 1800W, or 2000W while the boost function is active. The right side hob can output 1700W
- Temperature range: 35-240°C
- Suitable for pans with bottom diameter between 120 and 220 mm
- With timer function for 0-180 minutes
- Equipped with electronic protection against overheating
- Maximum load of the induction cooker: 2x15 kg

code	V	W	mm	€
239414	230	3500	608x405x(H)54	207,50

INDUCTION HOT PLATE KITCHEN LINE

- Unique induction hot plate with a round induction coil which keeps pans warm.
- Power adjustable in 11 steps by means of a knob.
- Temperature range: 40-100°C.
- Equipped with electronic protection against overheating.
- Maximum load of the induction cooker: 15 kg.



code	V	W	mm	€
239384	230	800	460x315x(H)61	147,50





min ø140 mm 3500 W
max ø280 mm 230 V

239711



min ø160 mm 3500 W
max ø300 mm 230 V

239698

INDUCTION COOKER MODEL 3500 D

- Digital power, temperature and timer setting via touch-sensitive controls.
- Stainless steel housing.
- With easily cleanable grease filter and double fan.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- Height adjustable feet.
- Maximum load of the induction cooker: 20 kg.

code	V	W	mm	€
239711	230	3500	342x431x(H)116	259,50

INDUCTION COOKER MODEL 3500 D XL

- Digital power, temperature and timer setting via touch-sensitive controls
- Stainless steel housing
- With easily cleanable grease filter and double ventilation
- Suitable for pans with bottom diameter between 160 and 300 mm
- Height adjustable feet
- Maximum load of the induction cooker: 20 kg

code	V	W	mm	€
239698	230	3500	390x560x(H)120	312,50



3500 W
230 V

239766

INDUCTION WOK MODEL 3500

- Stainless steel housing.
- With easily cleanable grease filter.
- Digital power setting.
- Settings immediately respond to high-low.
- Only suitable for use with wok pan 239773.
- Maximum load of the induction cooker: 20 kg.



239681



code	-	V	W	mm	€
239681	induction wok+wok pan	230	3500	340x450x(H)295	412,45
239766	induction unit	230	3500	340x450x(H)130	312,50



min ø140 mm 5000 W
max ø280 mm 400 V

239322



min ø140 mm 5000 i 3500 W
max ø280 mm 400 V

239346

INDUCTION COOKER MODEL 5000 D

- Digital power, temperature and timer setting via touch-sensitive controls.
- Stainless steel housing.
- With easily cleanable grease filter and double ventilation.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- Height adjustable feet.
- Works on 380 V, supplied without plug, an electrician is required for the installation.
- Maximum load of the induction cooker: 30 kg.

code	V	W	mm	€
239322	400	5000	398x525x(H)175	475,00

INDUCTION COOKER MODEL 7000

- Stainless steel housing with two hobs.
- Front hob has a maximum power of 5000 W, when the front hob operates at 5000 W the rear hob can only generate 2000 W.
- Rear hob has a maximum power of 3500 W only while the front hob doesn't exceed 3500 W.
- Electronic protection against overheating.
- With adjustable metal feet and removable air filter.
- Works on 380 V, supplied without plug, an electrician is required for the installation.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- Maximum load of the induction cooker: 20+20 kg.

code	V	W	mm	€
239346	400	7000	405x700x(H)145	975,00



239773

WOK

- 3-ply material.
- With stainless steel handle with softgrip.
- With stainless steel lid.
- Specifically for use with 239766.

code	mm	€
239773	ø360x(H)180	99,95

min ø120 mm
max ø260 mm
3500 W
230 V



239780

INDUCTION COOKER MODEL 3500 M

- Steplessly adjustable power dial.
- Stainless steel housing.
- Maximum load of the induction cooker: 20 kg.
- Suitable for pans with bottom diameter between 120 and 260 mm.

code	V	W	mm	€
239780	230	3500	329x435x(H)106	225,00




 min ø160 mm
 max ø280 mm
 3500 W
 230 V

**NEW**

239957

INDUCTION COOKER 3500 D XL

- Housing made of iron.
- Stove top and control panel made of high-quality tempered glass.
- With LED display.
- Suitable for induction pots and pans with a bottom diameter of ø160–280 mm.
- Effective induction area: 280 mm.
- Touch sensitive controls of the power, temperature and time.

- Temperature range: 60–240°C.
- 17-step power adjustment.
- Timer up to 180 minutes.
- Non-slip feet.
- Maximum allowable load: 20 kg.

code	V	W	mm	€
239957	230	3500	355x400x(H)100	167,50


 min ø120 mm
 max ø260 mm
 3500 W
 230 V



239889

SET: INDUCTION COOKER 3500W + SAUCEPAN + FRYING PAN

- Cooking surface made of matte black glass.
- Housing made of powder-coated steel.
- Power regulated with a knob.
- 31 power levels: from 500W to 3500W.
- Max. load: 20 kg.
- Cooker suitable for cookware with bottom with diameter: ø120–260 mm.
- Overheating protection.
- Included in the set:
 - frying pan with diameter ø28 cm, handle length 22 cm,

- saucepan with diameter ø16 cm, 1,5 L capacity, handle length 17 cm, both made of stainless steel, with a sandwich bottom which consists of 3 layers: stainless steel, aluminium, stainless steel.
- The pans are dishwasher safe, suitable for every heat source type and use in ovens in temperature up to 200°C.
- Waterproof rating: IPX3.



code	V	W	mm	€
239889	220–240	3500	320x395x(H)95	199,90

min ø120 mm
max ø260 mm
1800 W
230 V



239209

INDUCTION COOKER MODEL 1800

- ABS housing.
- Digital power, temperature and timer setting.
- Settings immediately respond to high-low.
- Maximum load of the induction cooker: 15 kg.
- Suitable for pans with bottom diameter between 120 and 260 mm.

code	V	W	mm	€
239209	230	1800	319x355x(H)67	75,00



min ø120 mm
max ø260 mm
2000 W
230 V



239230

INDUCTION COOKER MODEL 2000

- Very slim housing (32 mm) with stainless steel frame.
- Ceramic glass surface.
- Touch-sensitive control.
- Maximum load of the induction cooker: 15 kg.
- Suitable for pans with bottom diameter between 120 and 260 mm.

code	V	W	mm	€
239230	230	2000	295x400x(H)42	92,50



INDUCTION HOT PLATE KITCHEN LINE

- Unique induction hot plate with a round induction coil which keeps pans warm.
- Power adjustable in 11 steps by means of a knob.
- Temperature range: 40-100°C.
- Equipped with electronic protection against overheating.
- Maximum load of the induction cooker: 15 kg.

code	V	W	mm	€
239384	230	800	460x315x(H)61	147,50



239384

HOT TRAY

- GN 1/1 - aluminium.
- On insulated base.
- Automatically heats itself to 95°C.
- Can be used in combination with Thermobox Kitchen Line GN 1/1 and bigger (707906, 707968, 707951, 707944)

code	V	W	mm	€
209509	230	190	530x325x(H)45	186,50



209509





UNIQ

Buffet reinvented



design by
Robert Bronwasser

NEW

page 470





239193

INDUCTION HEATER 800W

- Black crystal glass top surface and plastic housing.
- Power regulation adjustable in 10 steps, fitted with electronic overheating protection.
- Control panel with LED display and touch control, can be mounted in a countersunk manner.
- Can be used as a heater chafing dishes equipped with special adapter.
- Also suitable for built-in installation with the optional separately available ring (239186).

code	V	W	mm	€
239193	230	800	ø245x(H)80	97,50



239186

MOUNTING FRAME FOR INDUCTION HEATER, 800W

- Suitable for induction heater 239193.

code	mm	€
239186	ø270x(H)17	12,95



239551

BUILT-IN INDUCTION HEATER, 1000 W

- Heating surface made of black crystal glass.
- Plastic housing.
- Induction heater for countertop installation.
- 10-step power adjustment.
- Equipped with electronic overheating protection.
- Touch panel and LED display.
- Maximum allowable load for the stove: 15 kg.
- Suitable for pots and pans with base diameter of ø120-200 mm.

code	V	W	mm	€
239551	230	1000	350x397x(H)85	112,50





250167



250174

PLATE WARMER SINGLE

- Housing, shelves and heating elements made of stainless steel.
- For approx. 72 pcs. of ø24 cm dinner plates (40 pcs. of ø33 cm pizza plates).*
- With 3 removable, non-adjustable shelves for plates included: 10 mm height and 340 mm width.
- Distance between shelves: 120 mm.
- Adjustable temperature from 30°C to 85°C.
- Door with magnetic seal.
- On/off switch with indication lights.
- Fitted with 4 wheels of which 2 have brakes.
- Plate warmer double is also available at HENDI – code: 250174.

* The numbers provided are general indications and may vary based on the size, height, and weight of the plates used.

code	V	W	mm	€
250167	230	400	393x571x(H)766	375,00

PLATE WARMER DOUBLE

- Housing, shelves and heating elements made of stainless steel.
- For approx. 108 pcs. of ø24 cm dinner plates (64 pcs. of pizza plates - ø33 cm).*
- With 3 removable, non-adjustable shelves, 340x200x(H)10 mm.
- Distance between shelves: 120 mm.
- Temperature adjustable from 30°C to 85°C.
- Equipped with a fan to ensure even temperatures throughout the chamber.
- Fitted with 4 wheels of which 2 have brakes.

* The numbers provided are general indications and may vary based on the size, height, and weight of the plates used.

code	V	W	mm	€
250174	230	800	735x589x(H)766	525,00





233962



QUARTZ HEATED COUNTERTOP DISPLAY

- Stainless steel housing, tempered glass sides, curved acrylic glass doors and mirror back panel.
- Two levels.
- Access via two curved glass doors at the front.
- The shelves fit up to 4 GN 1/2 containers (GN containers not included).
- Fitted with 2 quartz heating elements and an electric heating plate at the bottom.
- With mechanical temperature control.
- Light at the top of the chamber.
- Temperature range: 30°-90°C.

code	V	W	mm	€
233962	230	560	650x485x(H)630	675,00



233726



233733



HEATED COUNTERTOP DISPLAY

- Fitted with single glazing and curved front glass.
- Three levels.
- Two sliding doors at the back.
- Made of stainless steel.
- LED light at the top of the chamber.
- With 3 chrome-plated adjustable shelves.
- Temperature control knob and analogue thermometer.
- Temperature range: 30°-90°C.

code	-	V	W	mm	€
233726	120 Liter	230	1100	685x575x(H)680	625,00
233733	160 Liter	230	1500	885x570x(H)680	725,00



COUNTERTOP HEATING DISPLAY CABINETS

- Stainless steel housing.
- Tempered glass windows.
- Hinged glass doors located at the back of the unit - convenient access to the interior and easy cleaning.
- Removable crumb trays at the bottom of the chamber.
- Temperature adjustment capability up to 90°C.



273982



273999

HEATED COUNTERTOP DISPLAY

code	V	W	mm	€
273982	220-240	800	554x376x(H)311	350,00

HEATED COUNTERTOP DISPLAY TWO LEVELS

code	V	W	mm	€
273999	220-240	800	554x376x(H)376	395,00

Water container for humidification



Control panel

**HEATED COUNTERTOP CABINET**

- Fitted with door at the back and curved front glass.
- Lightbox with room for promotional graphics.
- Stainless steel housing.
- Internal lighting in the ceiling.
- With 3 chrome plated shelves, adjustable in height 400x335 mm.
- Water container for air humidification in the heating cabinet.
- Temperature controller and display.
- Temperature range: 30°C up to 90°C.

code	-	V	W	mm	€
233740	97 Liter	230	800	460x467x(H)785	625,00



233740



HEATED COUNTERTOP DISPLAY

- Body made of powder coated carbon steel.
- Doors made of tempered glass.
- Temperature adjustment range: from 50°C to 70°C.
- Heated with halogen lights.
- 3 shelves with heating lamps on each level.
- Individual level heating.
- With anti-slip rubber feet.

code	V	W	mm	€
273760	220-240	500	472x447x(H)775	398,50



273760



OPEN MULTI-SHELF DISPLAY 75 L

- Housing made of stainless steels fitted with hardened safety glass.
- Chamber capacity: 75L.
- With LED lighting at the top with on/off switch.
- Fitted with 3 adjustable glass shelves
- 8 shelf settings available spaced 45 mm apart.
- Black-painted steel bottom of the case with glass covering: 390x325 mm.
- Bottom glass shelf: 365x250 mm.
- Middle glass shelf: 365x230 mm.
- Top glass shelf: 360x195 mm.
- Black-painted steel top of the display case: 393x325 mm.
- 5 mm thick side glass.
- Absence of front glass for self-service.
- Magnetic, right-hinged rear glass door, opens to one side only.
- Practical bottom recess of 260x320x(H)85 mm to store goods.
- 4 rubber, non-adjustable feet: 15 mm high.

code	V	W	mm	€
233092	230	2	415x390x(H)716	340,00

Front and back-loading



233092



**CONFECTIONERY DISPLAY TRAY**

code	mm	€
808467	300x200x(H)20	16,50
808504	400x300x(H)20	15,25
808511	600x400x(H)20	19,25

**CONFECTIONERY DISPLAY TRAY**

code	mm	€
808559	300x200x(H)20	18,75
808566	400x300x(H)20	21,95
808573	600x400x(H)20	29,75



407202

DISPLAY TRAY

- With feet.



code	mm	€
407202	240x170	6,95



407400

DISPLAY TRAY

code	mm	€
407400	345x245	18,95



THERMOSYSTEM

- Body and water tank made of stainless steel.
- Independent thermostat for each heating element, controlled with a knob.
- 6-level temperature control: from approx. 30°C to 85°C.
- Light indicating active heating.
- With non-slip feet.

S.S. 18/0
stainless steel stainless steel



201107



201206

THERMOSYSTEM 1

- 4 L stainless steel pot with lid included, measuring Ø215x177 mm.

code	liters	V	W	mm	€
201107	4	220-240	200	256x312x(H)298	175,00

THERMOSYSTEM 2

- 2 x 4 L stainless steel pot with lid included, measuring Ø215x177 mm.

code	liters	V	W	mm	€
201206	8	220-240	400	506x312x(H)298	325,00

THERMOSYSTEM 4

- 4 x 4 L stainless steel pot with lid included, measuring Ø215x177 mm.

code	liters	V	W	mm	€
201466	16	220-240	800	506x509 x(H)298	575,00



201466

BAIN-MARIE HENDI RANGER

- Heating system with a heat mat. This ensures 20% of energy saved in comparison to traditional solutions, as well as even temperature distribution.
- Housing and water container made of stainless steel.
- Fits 1 GN 1/1 container with max. 150 mm height.
- Also suitable for combinations of smaller GN containers, such as 2x GN 1/2 or 3x GN 1/3.
- Placing GN 1/6 containers is possible provided that an adaptor bar is used (not included in the set, it can be purchased separately - codes: 808153, 808108).
- Temperature range: from 30°C to 85°C.
- Temperature regulated with a knob - 6 levels of heating.
- Fitted with a thermostat and indication light.
- Water container with min. and max. water level indicators.
- Overheating protection.
- Waterproof rating: IPX3.



Heating system with a heat mat. This ensures 20% of energy saved in comparison to traditional solutions, as well as even temperature distribution

**BAIN-MARIE HENDI RANGER**

- GN containers are not included in the set.

code	V	W	mm	€
238905	230	1000	574x334x(H)241	119,50

BAIN-MARIE WITH DRAIN TAP HENDI RANGER

- GN containers are not included in the set.

code	V	W	mm	€
238912	230	1000	576x334x(H)241	132,50



238967

SET: BAIN-MARIE HENDI RANGER + 3X GN 1/3 WITH LID

- Included in the set: 3 containers GN 1/3 with 100 mm height, with lid.

code	V	W	mm	€
238967	230	1000	590x332x(H)242	145,00



238868

SET: BAIN-MARIE HENDI RANGER WITH DRAIN TAP + 3X GN 1/3 WITH LID

- Included in the set: 3 containers GN 1/3 with 100 mm height, with lid.

code	V	W	mm	€
238868	230	1000	605x332x(H)242	149,50

NEW

SET: BAIN-MARIE HENDI RANGER + 2X 4L CONTAINER WITH LID

- The set includes: attachment for 2 round containers and 2 containers of 4L capacity with lids.
- Attachment and containers made of stainless steel.

code	V	W	mm	€
201473	220-240	1000	604x332x(H)315	195,00



201473

ADAPTOR BAR FOR GN CONTAINERS

- For fitting small GN-containers in bain-maries, chafing dishes etc.

code	GN	mm	€
808108	GN 1/2	325x22x(H)10	4,65
808153	GN 1/1	530x22x(H)10	4,95





229064

FOOD DEHYDRATOR KITCHEN LINE

- Double wall polypropylene casing increases thermal efficiency.
- The automatic fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
- The set includes 7 305x330 mm stainless steel grates, each with a max load of 500 g.
- Grates are evenly interspaced at 35 mm, easy to remove and clean.
- Transparent door allows the operator to observe the dehydration process.
- It comes with a transparent pad to prevent smaller fruit from falling during dehydration process - it can be also placed at the bottom of the dehydration chamber to collect residue.
- Digital display.
- Temperature control: 35°-70°C.
- Timer adjustable up to 24 hours, in 30-minute intervals.

code	V	W	mm	€
229064	230	500	347x505x(H)320	165,00

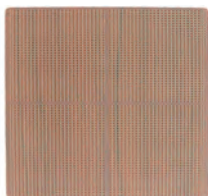
Easy controls



Easy to open



With fine mesh for drying small items



941461

PLASTIC SPICE MAT FOR FOOD DEHYDRATORS

- For use with HENDI food dehydrators 229002 229019 229033 229064.

code	€
941461	5,00

FOOD DEHYDRATOR PROFI LINE

- Stainless steel housing.
- Digital control panel.
- Timer adjustable up to 24 hours, in 30-minute intervals.
- Temperature control: 35°-75°C, adjustable in 5°C increments.
- The quiet fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
- The set includes 6 305x330 mm stainless steel grates.
- Grates are evenly interspaced, easy to remove and clean.
- Transparent door allows the operator to observe the dehydration process.

code	-	V	W	mm	€
229033	6 trays	230	650	342x485x(H)309	185,00

6 trays
600 W
230 V



229033

PROFI LINE FOOD DEHYDRATOR

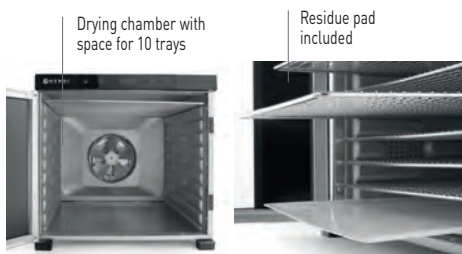
- Stainless steel housing.
- Digital control panel.
- Timer adjustable up to 24 hours, in 30-minute intervals.
- Temperature control: 35°-75°C, adjustable in 5°C increments.
- The quiet fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
- The set includes 10 395x380 mm stainless steel grates.
- Grates are evenly interspaced, easy to remove and clean.
- Transparent door allows the operator to observe the dehydration process.

code	-	V	W	mm	€
229026	10 trays	230	1000	430x550x(H)416	325,00

10 trays
1000 W
230 V



229026



Watch the video

DRIPTRAY FOR FOOD DEHYDRATOR

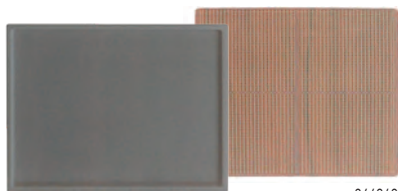
- For HENDI Profi Line Food dehydrator 229026

code	€
946190	6,00

SPICE MAT FOR FOOD DEHYDRATOR

- For HENDI Profi Line food dehydrator 229026

code	€
946268	5,00



946190

946268





Foldable doughnut rack



205914



Thanks to the "cold zone" frying residues are collected below the heater, increasing the quality of the oil.



Drain tap

DOUGHNUT DEEP FRYER

- The appliance is ideal for frying donuts, angel wings and various other dishes that are fried in deep fat.
- Made of stainless steel.
- Large oil tank 400x400x(H)160 mm with a max. capacity of 12 liters.
- Welded oil tank with equipped with drain tap at the bottom.
- Removable control element with heater, with an additional safety feature that switches off the entire unit when removed.
- Temperature control: 50°-190°C.
- Overheating protection with reset function for better safety.
- "Cold zone" system separates frying residue below the heater level, increasing fat yield and preventing the fries from getting burnt.
- Rubber, non-slip feet.

code	liters	V	W	mm	€
205914	12	230	3500	630x860x(H)438	495,00



DEEP FRYERS PROFI LINE

- Profi Line deep fryers are made of 18/0 stainless steel.
- Removable control element with an additional safety feature that switches off the fryer heater when it is removed.
- The grease container has a V-shaped bottom with an optimal "cold zone" for increased grease yield.
- Easy to read control panel with temperature control knob and indicator light.
- Overheating protection thanks to a resettable thermal fuse.
- Deep frying basket with extra-long, cool-touch handle for intensive use.
- All deep fryers are equipped with 1 deep frying basket and 1 lid for each chamber.



XL
10
liters



DEEP FRYER XL WITH DRAIN TAP, 10 L

- Very powerful 400V deep fryer, allows the heating element to use up to 6600W of power.
- Reduces the temperature recovery time after inserting frozen food, resulting in crispier food.
- Supplied without plug, an electrician is required for the installation.

code	liters	V	W	mm	€
209424	10	400	6600	300x680x(H)420	389,50

FRYING BASKET

code	handle (mm)	mm	€
930618	225	208x140x(H)125	15,00
930632	225	238x185x(H)100	22,00
930656	225	238x190x(H)140	25,00
933664	210	242x200x(H)140	30,00
944387	220	230x190x(H)145	35,00
961247	195	280x210x(H)140	35,00



DEEP FRYER XL WITH DRAIN TAP HENDI GOLIATH



XL
10
liters

great
power
10
kW

1 kg of fries
even in
3
minutes



THERMAL PROCESSING

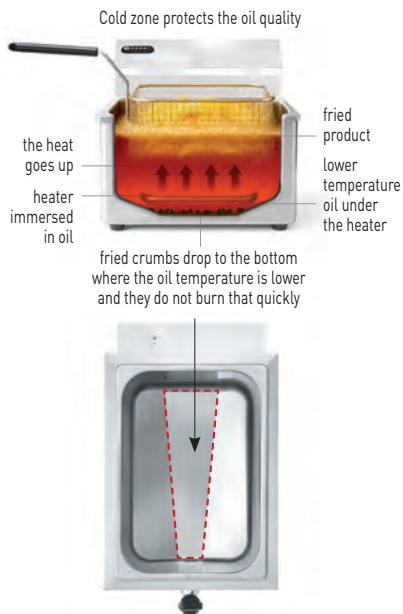




209431

DEEP FRYER XL WITH DRAIN TAP HENDI GOLIATH

- Deep fryer with the highest power on the market in its capacity range - HENDI GOLIATH boasts a power of 10,200 W.
- Prepares up to 1 kg of fries in about 3 minutes - thanks to the extremely efficient, extra-strong heating element.
- Very fast heating of oil: about 5 minutes (depends on ambient conditions).
- The housing, tank, and lid are made of stainless steel resistant to high temperatures.
- Capacious 10 L tank with a profiled bottom in the shape of the letter V - even more efficient "cold" zone enhancing the fryer's performance.
- The set includes a very sturdy frying basket with dimensions: 290x200x(H)142mm, made from nickel plated wire. The basket is equipped with a long non-heating handle - 162 mm.
- Support for safe placement of the frying basket in the chamber.
- High-quality thermostat from the German manufacturer EGO,



- with a control light indicating the heating element's operation.
- Removable control unit and heating element, with built-in protection that switches off the appliance when the unit is lifted.
- Temperature adjusted in the range: from 50°C to 190°C.
- Embossed min. and max. oil level indicators in the chamber.
- Drain tap for easy emptying of the oil container.
- Protection against overheating by means of a resettable thermal fuse.
- NOTE: Installation by an electrician is required - the device is supplied without a plug.

code	liters	V	W	mm	€
209431	10	400	10200	300x585x(H)392	425,00



NEW

FRENCH FRIES WARMER

- Housing, GN container and drip tray made of stainless steel.
- Infrared heating lamp.
- Removable GN 1/2 container with handles, 150 mm deep.
- Perforated drip tray with folded edges.

code	V	W	mm	€
209066	220-240	400	357x267x(H)376	145,00



209066

DEEP FRYERS DIGITAL PROFI LINE

- The Profi Line range of tabletop deep fryers is made of 18/0 stainless steel.
- Element with switch-off function when removed.
- Oil tank with a V-shaped bottom ensures an optimal cold zone, increases the useful life of the oil.
- Clear digital control panel with temperature and timer function.
- Protected against overheating by means of a re-settable thermal fuse.
- A frying basket with extra long handle turns this model into a fine piece of equipment for intensive use.
- All deep fryers come with frying basket(s) and lid(s).



18/0

stainless steel



8 liters
3500 W
230 V



2x 8 liters
2x 3500 W
230 V

207369

207376

DEEP FRYER WITH DRAIN TAP DIGITAL - 8 L

- Clear digital control panel with temperature and timer function.

code	liters	V	W	mm	€
207369	8	230	3500	305x515x(H)345	298,50

DEEP FRYER WITH DRAIN TAP DIGITAL - 2 X 8 L

- Clear digital control panel with temperature and timer function.

code	liters	V	W	mm	€
207376	16	230	7000	605x515x(H)350	589,50

DEEP FRYERS PROFI LINE

- Profi Line deep fryers are made of 18/0 stainless steel.
- Removable control element with an additional safety feature that switches off the fryer heater when it is removed.
- The grease container has a V-shaped bottom with an optimal "cold zone" for increased grease yield.
- Easy to read control panel with temperature control knob and indicator light.
- Overheating protection thanks to a resettable thermal fuse.
- Deep frying basket with extra-long, cool-touch handle for intensive use.
- All deep fryers are equipped with 1 deep frying basket and 1 lid for each chamber.



207208



207307

DEEP FRYER PROFI LINE, 8 L

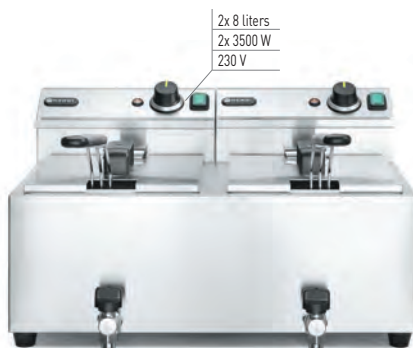
code	liters	V	W	mm	€
207208	8	230	3500	305x460x(H)369	232,50

DEEP FRYER PROFI LINE, 2 x 8 L

code	liters	V	W	mm	€
207307	16	230	7000	605x460x(H)369	459,50



209202



209301

DEEP FRYER PROFI LINE WITH DRAIN TAP, 8 L

code	liters	V	W	mm	€
209202	8	230	3500	305x515x(H)354	269,50

DEEP FRYER PROFI LINE WITH DRAIN TAP, 2 x 8 L

code	liters	V	W	mm	€
209301	16	230	7000	610x515x(H)369	489,50

18/0

stainless steel



205815



205839

DEEP FRYERS KITCHEN LINE

- Housing and oil tank made of stainless steel.
- Removable element with switch-off function when removed.
- Removable oil container, making it easier to clean.
- Heating indication lamp to show if the heating element is operating.
- The temperature can be set up to 190°C.
- A security thermostat ensures the deep fryer does not overheat.
- Overheat protection with reset for extra protection.
- A frying basket with heat insulated and extra long handle.
- Cold zone to protect oil quality.
- Supplied with frying basket and lid.

code	liters	V	W	mm	€
205808	4	230	3000	218x380x(H)310	125,00
205846	4+4	230	3000+3000	470x380x(H)315	242,50
205815	6	230	3300	269x430x(H)300	137,50
205853	6+6	230	3300+3300	550x430x(H)305	267,50
205822	8	230	3500	265x430x(H)350	149,50
205839	8+8	230	3500+3500	542x430x(H)351	289,50



Cold zone to
protect oil quality



Removable oil container,
making it easier to clean



Frying basket with heat
insulated and extra long handle



8 liters
3500 W
230 V



215012

2x 8 liters
2x 3500 W
230 V



215029

S.S.
stainless steel

INDUCTION DEEPPFRYER

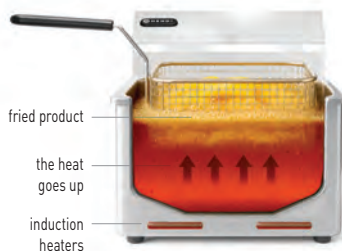
- Precise temperature control - thanks to induction, the set oil temperature is maintained.
- Timer.
- Efficient heat exchange.
- Stainless steel housing for easy cleaning.
- Overheating protection.
- Control panel with display shows the set oil temperature.
- Supplied with a frying basket, a lid and an oil filter.

INDUCTION DEEP FRYER WITH DRAIN TAP, 8 L

code	liters	V	W	mm	€
215012	8	230	3500	288x619x(H)408	398,50

INDUCTION DEEP FRYER WITH DRAIN TAP - 2 X 8 L

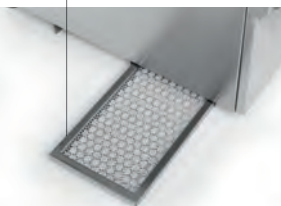
code	liters	V	W	mm	€
215029	16	230	7000	577x609x(H)410	798,50



Drain tap makes emptying easy



With filter for the induction motor



Convenient edge for hanging basket



18/0

stainless steel

GRIDDLES PROFI LINE

- Stainless steel housing.
- The hard chromed surface (9mm plate) facilitates cleaning.
- With removable dripping tray and high backsplashes.
- Stepless thermostat adjustable up to 300°C.
- Overheating protection.
- Suitable for continuous use.
- Power switch with integrated indication lamp.
- Non-slip feet.



203156

GRIDDLE HALF RIBBED

- Grill surface: 518x330 mm, left 259 mm smooth and right 259 mm ribbed.

code	-	V	W	mm	€
203156	1/2 flat, 1/2 ribbed	230	2400	527x404x(H)233	389,50



203149

GRIDDLE

- Griddle area 518x330 mm, entirely smooth.

code	-	V	W	mm	€
203149	flat	230	2400	527x404x(H)233	369,50



855201



855218

GRIDDLE

- Griddle area 330x270 mm, entirely smooth.

code	-	V	W	mm	€
203125	flat	230	2000	300x452x(H)227	275,00



203125

GRIDDLE RIBBED

- Griddle area 518x330 mm, entirely ribbed.

code	-	V	W	mm	€
203170	entirely ribbed	230	2400	527x404x(H)233	439,50



203170

GRIDDLE 1/3 RIBBED

- 2 independent working areas, 2 heating indication lamps.
- Griddle area 688x410 mm, left 462 mm smooth and right 226 mm ribbed.

code	-	V	W	mm	€
203163	2/3 flat, 1/3 ribbed	230	3500	697x474x(H)241	545,00



203163

GRIDDLE SCRAPER

code	mm	€
855201	100x320	15,75

SPARE BLADE FOR 855201

code	€
855218	5,25

GRIDDLES KITCHEN LINE

- Housing made of stainless steel.
- The solid 8 mm thick hardened steel plate offers excellent heat retention.
- Fitted with backsplashes and a removable drip tray.
- Temperature stepless adjustable up to 300°C.
- Overheating protection by means of a resettable thermal cutout.
- Power switch with integrated indication lamp.
- Fitted with non-slip feet.



154922

GRIDDLE

- Griddle measures 316x380 mm and is entirely smooth.

code	V	W	mm	€
154922	220-240	2000	326x445x(H)225	210,00



154939

GRIDDLE

- Griddle measures 518x330 mm and is entirely smooth.

code	V	W	mm	€
154939	220-240	2400	527x404x(H)233	275,00



154946

GRIDDLE HALF RIBBED

- Griddle measures 518x330 mm and is half ribbed and half smooth.

code	V	W	mm	€
154946	220-240	2400	527x404x(H)233	325,00



154953

GRIDDLE RIBBED

- Griddle measures 518x330 mm and is entirely ribbed.

code	V	W	mm	€
154953	220-240	2400	697x474x(H)241	310,00



154960

GRIDDLE 1/3 RIBBED

- Griddle measures 688x410 mm and is 1/3 ribbed and 2/3 smooth.

code	V	W	mm	€
154960	220-240	3500	697x474x(H)241	398,50



GRIDDLES BUDGET LINE

- Housing made of stainless steel.
- Fitted with backsplashes.
- Comes with a removable fat collection drawer.
- Temperature stepless adjustable up to 300°C.
- Overheating protection by means of a resettable thermal cutout.
- Fitted with non-slip feet.

NEW**S.S.**
stainless steel

154977

GRIDDLE

- Griddle measures 548x350 mm and is entirely smooth.
- The solid 8 mm thick hardened steel plate offers excellent heat retention.

code	V	W	mm	€
154977	220-240	3000	550x430x(H)240	235,00



154984

GRIDDLE RIBBED

- Griddle measures 548x350 mm and is entirely ribbed.
- The solid 8 mm thick hardened steel plate offers excellent heat retention.

code	V	W	mm	€
154984	220-240	3000	550x430x(H)240	280,00



154991

GRIDDLE HALF RIBBED

- Griddle measures 717x383 mm and is half ribbed.
- The solid 10 mm thick hardened steel plate offers excellent heat retention.
- Features two separately adjustable heating zones.
- Works on 400 V, supplied without plug, an electrician is required for installation.

code	V	W	mm	€
154991	400	4400	720x460x(H)241	380,00

S.S.
stainless steel**NEW**

512081

EGG RING WITH HANDLE

- Made of stainless steel.
- Long handle to prevent burns.
- Available in various sizes.

code	mm	€
512074	ø88x(H)125	2,25
512081	ø103x(H)125	2,65
512098	ø128x(H)125	2,95

**NEW**

CONTACT GRILL FOR HOT DOGS AND WRAPS

- Housing made of durable stainless steel.
- Designed for quick and even toasting and grilling of 4 French hot dog buns, paninis, and wraps at once.
- Heating surface: 250 x 217 mm – allows for the simultaneous preparation of 4 buns.
- High-power heating elements (230V/1800W) – fast heat-up time.
- Adjustable temperature control from 50 °C to 300 °C (dial scale in 50 °C increments) ensures optimal conditions for heating and grilling buns.
- Specially shaped, enamelled cast iron heating plates – ensure even browning and a visually appealing result.
- Unique plate design allows for toasting buns of various sizes without needing to turn them during the process.
- Grilling effect enhances both the appearance and taste of the toasted buns.
- Easy to clean thanks to its enamelled surface, ensuring hygiene with minimal maintenance.
- Hinged lid opens up to 90°.
- Equipped with a cool-touch handle.
- Space to toast 4 buns at a time.
- LED indicator lights show when the unit is powered on and heating.
- 4 non-slip feet ensure stability and prevent the unit from shifting during use.

code	V	W	mm	€
263594	230	1800	385x285x(H)254	360,00



263594

513132

18/8
stainless steel**NEW**

SMASH BURGER PRESS

- Made of 18/8 stainless steel.
- Dishwasher safe.

code	mm	€
513132	ø160x(H)78	14,95





CONTACT GRILLS

- Perfect for grilling and heating bread, pieces of meat, sausages, vegetables, etc.
- Enameled cast iron griddles, easy to clean and maintain.
- Housing made from stainless steel guarantees durability.
- High power heating elements quickly heat up the grills.
- Temperature can be set continuously, using the thermostat, up to 300°C.
- Ventilation openings protect the grill against overheating.
- Bottom grill fitted with rear and side edges and a removable dripping tray, making cleaning easier.
- Lift the top grill with the heat resistant handle and lock in any position thanks to the spring-loaded mechanism.
- With rubber feet, reducing accidental movement during use.
- Grill cleaning brush is included.

Convenient
hand grip

Fat and drip tray



263501



CONTACT GRILL – SINGLE VERSION

- Grill surface: 220x232 mm.
- Ribbed.

code	V	W	mm	€
263501	230	1800	310x375x(H)216	197,50



263600



CONTACT GRILL – SINGLE VERSION

- Grill surface: 220x232 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm	€
263600	230	1800	310x375x(H)216	197,50



The special bend prevents the handle from heating up

Heating surface made of cast iron with ceramic coating

Thermostat with smooth temperature control



Watch the video



2200 W
230 V



263655



CONTACT GRILL „PANINI“

- Grill surface: 340x235 mm.
- Ribbed.

code	V	W	mm	€
263655	230	2200	430x375 x(H)216	232,50

2200 W
230 V



263617



NEW

CONTACT GRILL

- Grill surface: 340x235 mm.
- Ribbed.

code	V	W	mm	€
263617	230	2200	430x375 x(H)216	232,50

2200 W
230 V



263662



CONTACT GRILL „PANINI“

- Grill surface: 340x235 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm	€
263662	230	2200	430x375 x(H)216	232,50

3000 W
230 V

XL
→ |548 mm| ←

CONTACT GRILL „PANINI“ XL

- Plenty of grilling space to fit original Italian panini's and give them the characteristic brown stripes.
- Both the top and bottom grill are grooved.
- Net weight: 25 kg

code	V	W	mm	€
263624	230	2700	548x464x(H)231	389,50

3600 W
230 V**CONTACT GRILL -
DOUBLE GRILL**

- Thermostats independently adjustable.
- Grill surface bottom plate 475x235 mm.
- Entirely ribbed.

code	V	W	mm	€
263709	230	3600	570x375 x(H)227	332,50

3600 W
230 V**CONTACT GRILL -
DOUBLE VERSION**

- Thermostats independently adjustable.
- Grill surface bottom plate 475x235 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm	€
263808	230	3600	570x375 x(H)216	332,50

**CONTACT GRILL -
DOUBLE VERSION**

- Thermostats independently adjustable.
- Grill surface bottom plate 475x235 mm.
- 1/2 smooth, 1/2 ribbed.

code	V	W	mm	€
263907	230	3600	570x375 x(H)216	332,50

SOUS-VIDE SYSTEM

- Culinary system in which vacuum-sealed food is cooked at a precisely controlled temperature.
- Ideal for à la carte restaurants.
- Exceptionally suitable for preparation outside peak times.
- Consistently high quality results.
- High precision thermostat adjustable (0,1°C) from 35° to 90°C.
- Housing made entirely of stainless steel.
- Can be sealed air- and watertight due to the lid with silicone rim.

S.S.
stainless steel

GN 1/1
600 W
230 V



225448

GN 2/3
400 W
230 V



225264

SOUS VIDE SYSTEM GN 1/1

- Equipped with handles and drain tap.
- Stainless steel spacer with 6 compartments included.

code	liters	V	W	mm	€
225448	20	230	600	350x680x(H)275	412,50

SOUS-VIDE SYSTEM GN 2/3

- With handles.
- Supplied with a spacer with 4 stainless steel compartments.

code	liters	V	W	mm	€
225264	13	230	400	343x395x(H)255	298,50



EMBOSSED VACUUM BAGS

code	packed per	mm	€
971048	100	150x400	17,50
971017	100	150x250	11,50
971024	100	200x300	17,50
971055	100	250x350	26,50
971031	100	300x400	33,95





Durable and efficient
Thick stainless-steel structure,
polyamide panel and handle

Precision temperature control system
measures temperature to the nearest
0.01 °C

Top-class precision extremely
important for cooking delicate products
such as fish, vegetables, or fruit

Extremely easy to use
Simple and intuitive control panel

User-friendly, waterproof colour
display; 4 buttons and TFT colour
display

3 Timer modes:

- continuous operation,
- operation with timer,
- operation with a pre-set probe
temperature

Circulator is equipped
with a mixer which puts water
into motion, so that the water
maintains a constant temperature
even in large containers





222546



SUITABLE FOR
CONTAINERS WITH
MAX. CAPACITY
56L

SOUS-VIDE COOKER HENDI MASTERVIDE

- Durable housing made of stainless steel and glass fibre reinforced polyamide.
- Designed to fit any round or square container/pan with a minimum depth of 15 cm.
- Suitable for containers up to 56 litres.
- Set the temperature and time on the easy-to-use control panel.
- Extremely precise temperature control system - can be set from 5°C up to 95°C in 0,1°C increments.
- Timer can be set from 1 minute up to 99 hours in 1 min increments.

- Fast pre-heating thanks to the 2000W heating element.
- The propeller operates continuously to ensure a stable water temperature throughout the container.
- Low water level protection switches off the appliance in case there's not enough water.
- Temperature sensor prevents overload and overheating.

code	liters	V	W	mm	€
222546	56	230	2000	137x215x(H)361	1 295,00



SOUS-VIDE COOKING BALLS - 500 PCS

- Made of polypropylene.
- Reducing evaporation and splashing of water during cooking, therefore reducing heat loss.
- Helping to keep sous vide bags under water.
- Can be used in temperatures up to 110°C.
- Ball diameter: ø20 mm.
- Packed per 500 pcs in a convenient bag for easy transport.

code	mm	€
551998	ø20	26,50



551998





221129

NEW



221136

NEW

SOUS VIDE COOKER 30

- Body made of PPO.
- Heating element made of stainless steel.
- Suitable for 30 L container with min. 200 mm height.
- Timer: 5 min-99 h 59 min (1 min intervals).
- Temperature setting: 5-90°C (0,1°C increments).
- Possibility to switch the temperature unit between °C and °F.
- Protection against overheating and dry heating.
- Min. and max. water level markings.



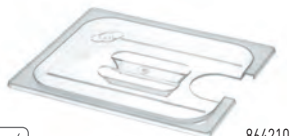
code	liters	V	W	mm	€
221129	30	220-240	1200	70x120x(H)330	125,00

SOUS VIDE COOKER 50

- Body made of 18/8 stainless steel.
- Heating element made of nickel alloy for extra durability.
- Suitable for 50 L container with min. 200 mm height.
- Timer: 5 min-99 h 59 min (1 min intervals).
- Temperature setting: 5-95°C (0,1°C intervals).
- Possibility to switch temperature unit between °C and °F.
- Overheating protection and protection against dry heating.
- Min. and max. water level markings.



code	liters	V	W	mm	€
221136	50	220-240	1500	71x145x(H)340	295,00



864210

**LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS**

- With recess for sous vide stick 221129.
- Also suitable for stainless steel Profi Line Gastronorm containers.

code	GN	mm	€
864210	GN 1/2	265x325	15,95
864203	GN 1/1	530x325	19,95



864234

**LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS**

- With recess for sous vide stick 221136.
- Also suitable for stainless steel Profi Line Gastronorm containers.

code	GN	mm	€
864234	GN 1/2	265x325	15,95
864227	GN 1/1	530x325	18,95



221143

NEW



SOUS VIDE COOKER 80

- Body made of 18/8 stainless steel.
- Heating element made of nickel alloy for extra durability, easily disassembled for quicker drying.
- Suitable for 80 L containers with min. 200 mm height.
- Timer: 5 min-99 h 59 min (1 min intervals).
- Temperature setting: 5-95°C (0,1°C intervals).
- Possibility to switch temperature unit between °C and °F.
- Overheating protection and protection against dry heating.
- Min. and max. water level markings.



code	liters	V	W	mm	€
221143	80	220-240	2300	155x175x(H)319	475,00



SOUS-VIDE COOKING BALLS - 500 PCS

- Made of polypropylene.
- Reducing evaporation and splashing of water during cooking, therefore reducing heat loss.
- Helping to keep sous vide bags under water.
- Can be used in temperatures up to 110°C.
- Ball diameter: ø20 mm.
- Packed per 500 pcs in a convenient bag for easy transport.

code	mm	€
551998	ø20	26,50



551998





Watch the video



240410



240403

RICE COOKER WITH STEAMER FUNCTION

- The housing is made of stainless steel.
- Removable inner pot made from aluminium with a non-stick coating, easy to clean.
- The hinged polypropylene lid is fitted with a convenient handle, airtight gasket, and vent valve.
- The lid is closed tightly thanks to the integrated latch.
- With integrated condensation collector prevents the workplace from getting wet.
- 2 operating modes - cooking and keeping warm; after cooking, the appliance goes into keep warm mode.
- Can also be used to steam vegetables with the included steam basket.
- Capacity: 10 scoops of dry rice (15-20 servings of cooked rice).
- Included: steamer basket, rice measuring cup and spoon.

code	liters	V	W	mm	€
240410	1.8	230	700	ø280x(H)285	49,50

RICE COOKER & WARMER 5.4 L

- Housing made of stainless steel.
- Internal aluminum container with non-stick coating, removable, easy to clean.
- Stainless steel hinged lid with a seal and vent valve.
- Snap fastener for an easy and tight closing of the cooker.
- A special container for collecting condensation that is dripping from the lid protects the work area from getting wet.
- 2 operating modes - cooking and temperature maintenance mode; when the cooking is finished, the device switches to temperature maintenance mode.
- Capacity: Suitable for 30 cups of dry rice (45-60 servings of cooked rice).
- Measuring cup, rice spoon and silicone non-stick pad included.

code	liters	V	W	mm	€
240403	5.4	230	1950	513x422x(H)380	198,50

**NON-STICK MAT FOR RICE COOKERS**

- For HENDI rice cooker 240403.

code	€
930830	5,75



240441

RICE COOKER 4.2 L

- Housing is made of rolled steel painted white, easy to clean.
- Inner pot made from aluminium with a non-stick coating, easy to clean.
- The twist lock, stainless steel lid is fitted with a stay cool handle.
- The handles have a special design allowing them to act as a lid holder, store a hot lid safely and always keep the lid at hand.
- Handles and legs are made of non-heating, durable polypropylene.
- Two operating modes - cooking and keeping warm; after cooking, the appliance goes into keep warm mode.
- Capacity: 23 scoops of dry rice (=46 servings of cooked rice).
- Included: rice measuring cup and spoon.
- Net weight: 4.8 kg.

code	liters	V	W	mm	€
240441	4.2	230	1550	420x380x(H)240	102,50



240458

RICE COOKER 10 L

- Housing is made of rolled steel painted white, easy to clean.
- Inner pot made from aluminium with a non-stick coating, easy to clean.
- The twist lock, stainless steel lid is fitted with a stay cool handle.
- The handles have a special design allowing them to act as a lid holder, store a hot lid safely and always keep the lid at hand.
- Handles and legs are made of non-heating, durable polypropylene.
- Two operating modes - cooking and keeping warm; after cooking, the appliance goes into keep warm mode.
- Capacity: 50 scoops of dry rice (=100 servings of cooked rice).
- Included: rice measuring cup and spoon.
- Net weight: 10.35 kg.

code	liters	V	W	mm	€
240458	10	230	2900	528x487x(H)370	172,50





2000 W
230 V



264119

SALAMANDER WALL MOUNTABLE

- Conforms to the IPX4 norm - full protection against dampness.
- Can be installed against the wall without requiring additional brackets, saves space in the kitchen.
- Perfect for grilling or heating up dishes or casseroles.
- Continuous temperature regulation: 50°-300°C.
- With top heating element.
- Fitted with thermostat, 30 min. timer and an indicator lamp.
- 4 possible grid heights.
- Supplied with: grid handles fitted with heat shield, crumb tray.
- Internal dimensions: 460x265x(H)165 mm.
- Cable length: 1.3 m.
- Made of stainless steel.

code	V	W	mm	€
264119	230	2000	610x450x(H)275	269,50



2850 W
230 V



264126

SALAMANDER GN 1/1

- Made of stainless steel.
- Possibility to place a GN 1/1 tray in the chamber (not included in the set).
- Heating element on top of the chamber.
- Possibility to place the grid on 4 different height levels.
- Wall-mountable without additional brackets for saving space in the kitchen.
- Fitted with a thermostat, a timer up to 30 min, and an indicator light.
- Smooth, stepless regulation - ensures precise setting of heating parameters.
- Temperature range: 50-300°C.
- Ingress protection rating: IPX4 - protection against water splashes.
- Accessories included in the set:
 - grid with 2 isolated grips,
 - crumb tray.

code	V	W	mm	€
264126	220-240	2850	770x485x(H)305	325,00



3600 W
230 V

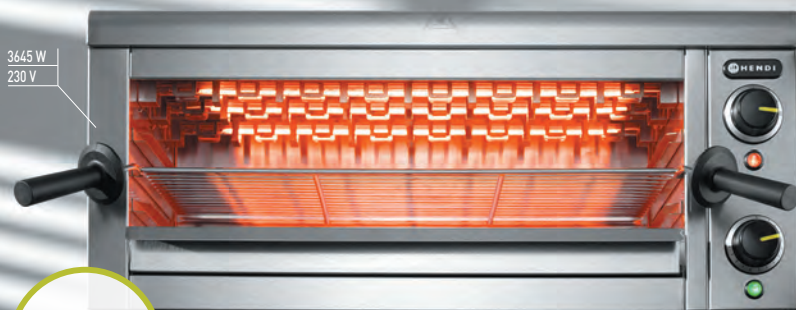


264300

SALAMANDER

- Ideal for casseroles, grilling and heating up dishes.
- Temperature control: 50°-300°C.
- With top heating element.
- Fitted with thermostat, 30 min. timer and indicator lamp.
- 4 possible grid heights.
- Supplied with: grid with handles and crumb tray.
- Internal dimensions: 646x408x(H)337 mm.
- Made of stainless steel.

code	V	W	mm	€
264300	230	3600	800x633x(H)453	475,00



HEATS UP
in **10s**

SALAMANDER WITH QUARTZ INFRARED HEATING ELEMENTS GN 1/1

- It is possible to place GN1/1 trays in the chamber.
- Ideal for grilling or heating up dishes or sandwiches.
- With top & bottom Quartz infrared heating element.
- Fitted with 15 min. timer and indicator lamp.
- 3 possible grid heights, grid handles fitted with heat shield.



- With crumb tray.
- Conforms to the IPX3 norm.

code	V	W	mm	€
264409	230	3645	689x397x(H)318	398,50



QUARTZ SALAMANDER MAXI GN 1/1

- Salamander grill with 9 quartz heaters for faster heating, grilling and gratinating food.
- Steel guard of heaters protecting against damage.
- Stainless steel housing.
- Two chrome-plated grates with dimensions of 530x340 mm and two removable handles.
- Two levels for vertical position of each grate with distance of 70 and 45 mm.
- Stainless steel crumbs tray Quartz heaters - 3 heaters on three independent levels.
- Heater timer - turns on for up to 15 min or continuous operation 1.3 m power cable without plug.

code	V	W	mm	€
264331	400	4500	682x528x(H)455	795,00

4500 W
400 V

HEATS UP
in **10s**

264331



With 9 quartz heaters for faster heating





2800 W
230 V



264607

3600 W
230 V



264706

LIFT SALAMANDER 450

- Type 450 - stainless steel frame.
- Ideal for grilling or keeping dishes/sandwiches warm and crisp.
- Thermostat continuously adjustable up to a maximum of 300°C, with indicator lights.
- Adjustable height by means of smoothly running lifting system.
- Removable dripping/crumb tray with 440x320 mm grid.

code	V	W	mm	€
264607	230	2800	485x525x(H)537	598,50

LIFT SALAMANDER 600

- Type 600 - stainless steel frame.
- Ideal for grilling or keeping dishes/sandwiches warm and crisp.
- Thermostat continuously adjustable up to a maximum of 300°C, with indicator lights.
- 2 independent heating areas.
- Adjustable height by means of smoothly running lifting system.
- Removable dripping/crumb tray with 590x350 mm grid.

code	V	W	mm	€
264706	230	3600	619x500x(H)525	695,00



261187

1500 W
230 V



TOASTER 4-SLICE

- Housing made of stainless steel, satined and glossy.
- Knobs made of ABS, buttons and pedals made of PP (polypropylene).
- Extra wide 4 toasting slots, 2 heating zones (2 slots in each), 2 removable crumb trays.
- High-lift lever to remove the toasts effortlessly.
- Capacity for 4 slices of bread at a time.
- 7 toasting levels adjusted with knobs - each heating zone can be set up differently.
- 3 pre-set programmes: toast, defrost, reheat.
- 3 function buttons for each heating zone: defrost, reheat, eject/cancel.

code	V	W	mm	€
261187	240	1500	295x335x(H)180	69,50



262214

MULTI TOASTER 6 TONGS

- 2 Layers with 6 toaster tongs - stainless steel.
- Infrared quartz tubes for prompt heating, temperature can reach maximum within 30 seconds.
- Tubes cool down in seconds.
- Switch for selecting different heating groups.
- 15 Minutes mechanical timer with bell.
- 6 Toaster tongs included.

code	V	W	mm	€
262214	230	3000	450x390x(H)400	225,00



262801

TOASTER TONG

code	mm	€
262801	100x340x(H)64	11,50



SANDWICH TOASTER

- Stainless steel housing.
- Tongs fitted with insulated handles made of PF resin.
- Left and right slot separately operable.
- Timer with alarm adjustable to a maximum of 8 minutes.
- Removable crumb tray.

code	V	W	mm	€
261163	230	1200	215x300x(H)270	169,50



261163

TONG FOR SANDWICH TOASTER

- For use with HENDI sandwich toaster 261163.
- Fitted with insulated handles made of PF resin.

code	mm	€
921500	180x60x(H)180	31,75



921500



**CONVEYOR TOASTER SINGLE**

- One row of bread slices fit on the conveyor.
- Two separate heating elements, one below and one above the conveyor.
- Suitable for continuous toasting of sliced bread.
- Supplied with front and back trays.
- Conveyor speed is adjustable, toasting time between 0:45 and 3:15 minutes.

code	V	W	mm	€
261200	220-240	1340	288x368x(H)410	437,50

**CONVEYOR TOASTER DOUBLE**

- Two rows of bread slices fit next to each other on the conveyor.
- Two separate heating elements.
- Suitable for continuous toasting of sliced bread.
- Supplied with front and back trays.
- Adjustable toasting time up to 3 minutes.



code	colour	V	W	mm	€
261309	Silver	230	2240	418x365x(H)390	498,50
261354	Black	230	2240	418x368x(H)415	525,00



PIZZA OVEN

- Suitable for heating up frozen products.
- Tray grid suitable for pizzas up to ø 30 cm.
- Timer adjustable up to 15 minutes.
- With 2 heating elements (top and bottom) and crumbs tray.

code	V	W	mm	€
220306	230	1450	484x590x(H)190	149,50



220306

PARTY PAN

- Aluminium with non-stick coating.
- Removable thermostat.
- Suitable for frying, roasting and keeping hot.
- Including lid with clear glass and two insulated handles.

code	V	W	mm	€
239506	230	1400	ø400x(H)190	44,95
239605	230	1600	ø620x(H)170	87,50



239605

THERMOSTAT CABLE FOR PARTY PAN

code	€
239599	15,95

239506



Prices net of VAT



SAUSAGE WARMER



265000



265031

SAUSAGE WARMER

- Housing, basket, and lid made of stainless steel.
- Container made of tempered glass.
- Sausage basket measures $\varnothing 200$ mm and holds sausages up to 24 cm in length.
- Temperature range: from 30°C to 100°C.
- Water container: 1.25 L.
- Heating indicator light.
- Overheating protection.

code	V	W	mm	€
265000	220-240	450	280x282x(H)387	232,50

SAUSAGE AND HOT-DOG BUNS WARMER

NEW

- Housing, basket with divider, and lid made of stainless steel.
- Heating rods for buns in aluminium, with dimensions: $\varnothing 25 \times (L) 198$ mm.
- Protective cylinder made of glass.
- Sausage basket measuring $\varnothing 175$ mm, for sausages up to 24 cm long.
- Water container capacity: 1 L
- Heating indicator light.
- Overheating protection.
- Adjustable temperature up to 100°C.

code	V	W	mm	€
265031	220-240	550	500x310x(H)395	235,00



SAUSAGE WARMER

- Stepless thermostat temperature control up to 85°C.
- With handles for easy transport.
- Sausage container capacity: 10 L.
- Lid with insulated, cool-touch handle.

code	V	W	mm	€
240502	230	1000	405x290x(H)254	137,50



240502

SAUSAGE ROLLING GRILLS

- Stainless steel housing and rollers.
- Quick heating and heat recovery.
- Removable, easy-to-clean drip tray.
- Temperature control up to 230 °C.

NEW

S.S.
stainless steel



268643

SAUSAGE ROLLING GRILL, 1-ZONE WITH ENERGY-SAVING COVER

- Roller length: 45 cm.
- Tempered glass lid for preventing heat loss.

code	-	V	W	mm	€
268636	7 rollers	230	620	566x375x(H)259	297,50
268643	9 rollers	230	790	566x450x(H)259	339,50



268650

SAUSAGE ROLLING GRILL - 2 ZONES WITH ENERGY-SAVING COVER

- Equipped with tempered glass lid for preventing heat loss.
- 2 heating zones that can be controlled separately.
- Roller length: 45 cm.

code	-	V	W	mm	€
268650	11 rollers	230	980	566x527x(H)259	425,00



268667

SAUSAGE ROLLING GRILL - 2 ZONES

- 2 heating zones that can be controlled separately.
- Roller length: 45 cm.

code	-	V	W	mm	€
268667	14 rollers	230	1230	566x640x(H)192	415,00



268674

SAUSAGE ROLLING GRILL XL - 2 ZONES

- Roller length: 65 cm.
- 2 heating zones that can be controlled separately.

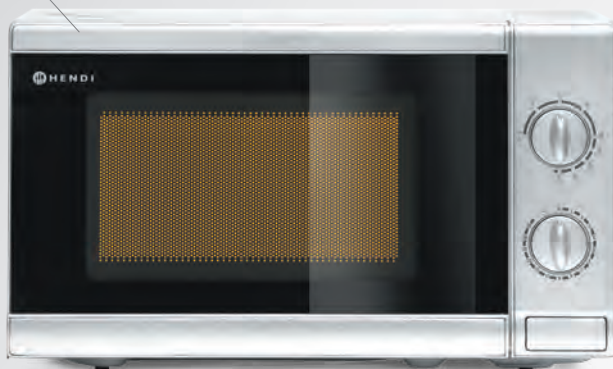
code	-	V	W	mm	€
268674	14 rollers	230	2000	732x590x(H)168	750,00

XL
↔ 650 mm ↔





20 liters
1050 W
230 V



281710

MICROWAVE WITH GRILL

HENDI 1050 W, 20 L

281710

- Stainless steel housing and front panel.
- Easy to read control panel.
- Electromechanical control with two knobs adjusting time and power – 9 levels.
- Top magnetron antenna with rotating shaft ensures uniform distribution of energy.
- Built-in air filter to protect against external factors and dust.
- Airtight door with a glass pane for observing processes in the illuminated microwave interior.
- Push-button opening for easy operation.
- Chamber interior:
 - dimensions 304x306x(H)206, capacity 20 l.
 - painted white.
 - easy to clean.
 - no breaking of plates thanks to appropriately rounded edges.
- Multifunctional use:
 - defrosting.
 - 4 levels of microwave power: Low, Medium, Medium High, High.
 - function of combining standard and grill mode: Combi (3 levels).
 - grill (power 1000 W).
 - the end of the cooking cycle is signalled by an acoustic alarm.
 - 4 power levels.
- Microwave power: 700 W.
- Includes 255 mm glass turntable plate and grill stand.
- Suitable for round (up to ø280 mm) plates.
- Maximum single operating time: 35 minutes.
- Equipped with a cable with a grounding plug.
- Weight: 11.1 kg.



code	liters	V	W	mm	€
281710	20	230	1050	435x360x(H)251	147,50

25 liters
1550 W
230 V



281352

MICROWAVE 1000W HENDI 1550 W, 25 L

281352

- Housing and interior of the chamber with ceramic bottom made of stainless steel.
- Easy to read control panel.
- Electromechanical control with one knob adjusting time from 15 s to 6 min.
- Lower rotating magnetron antenna for uniform energy distribution, no rotating disk.
- Built-in air filter to protect against external factors and dust.
- Door with large glass pane for observing processes in the illuminated microwave interior.
- Tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
 - dimensions 327x346x(H)200, capacity 25 L.
 - easy to clean.
 - no breaking of plates thanks to appropriately rounded edges.
 - ceramic bottom.
- Multifunctional use:
 - defrosting.
 - 6 suggested time programs for preparation of selected dishes/beverages.
 - the end of the cooking cycle is signalled by an acoustic alarm.
- Microwave power: 1000 W.
- Suitable for round (up to ø320 mm) and rectangular plates.
- Maximum single operating time: 6 minutes.
- Equipped with a cable with a grounding plug.
- Weight: 15.1 kg.



code	liters	V	W	mm	€
281352	25	230	1550	582x472x(H)374	389,50



23 liters
1550 W
230 V



281444

MICROWAVE PROGRAMMABLE 1000W HENDI 1550 W, 23 L

281444

- Housing and interior of the chamber with ceramic bottom made of stainless steel.
- Easy to read control panel.
- Electronic control.
- Lower rotating magnetron antenna for uniform energy distribution, no rotating disk.
- Built-in air filter to protect against external factors and dust.
- You can select the desired program on the touch panel.
- Door with large glass pane for observing processes in the illuminated microwave interior.
- Tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
 - dimensions 327x346x(H)200, capacity 23 l.
 - easy to clean.
 - no breaking of plates thanks to appropriately rounded edges.
 - ceramic bottom.
- Multifunctional use:
 - defrosting.
 - 10 default programs.
 - possibility to save up to 100 programs (up to 3 stages in one program).
 - automatic time conversion for double portions.
 - the end of the cooking cycle is signalled by an acoustic alarm.
 - 4 power levels.
- Microwave power: 1000 W.
- Suitable for round (up to ø320 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Equipped with a cable with a grounding plug.
- Weight: 15.5 kg.

code	liters	V	W	mm	€
281444	23	230	1550	509x572x(H)306	432,50



34 l
3000 W
230 V



281369

MICROWAVE PROGRAMMABLE 1800W HENDI 3000 W, 34 L

281369

- Housing and interior of the chamber made of stainless steel.
- Chamber fitted with a ceramic floor.
- Lower and upper rotating microwave antennas for uniform energy distribution, no rotating parts in the chamber.
- Built-in air filter protects against dust and dirt.
- Easy to read control panel, select the desired program on the touch panel.
- Door with large window for observing processes in the illuminated microwave chamber.
- Tight latch closure; easy opening - no locking mechanism.
- Chamber interior:
 - dimensions 360x409x(H)225 mm, capacity 34 L.
 - easy to clean.
 - no breaking of plates thanks to appropriately rounded edges.
 - ceramic bottom.
- Multifunctional use:
 - defrosting.
 - 10 default programs.
 - possibility to save up to 100 programs (up to 3 stages per program).
 - automatic time conversion for double portions.
 - the end of the cooking cycle is signalled by an acoustic alarm.
- Microwave power: 1800 W.
- Suitable for round (up to ø355 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Fitted with a grounded plug.
- Weight: 32.3 kg.

code	V	W	mm	€
281369	230	3000	572x520x(H)363	998,50





18 l
3000 W
230 V

HENDI
Tools for Chefs



281376

MICROWAVE PROGRAMMABLE, WITH USB PORT 1800W

281376

- Housing and interior of the chamber made of stainless steel.
- Chamber fitted with a ceramic floor.
- Easy to read touch control panel with push buttons and digital display that shows time and power.
- Lower and upper rotating microwave antennas for uniform energy distribution, no rotating parts in the chamber.
- Built-in air and grease filter to protect against external factors.
- A special system that reminds you to clean the filter.
- Door with large window for observing processes in the illuminated microwave chamber.
- Tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
 - dimensions 330x310x(H)175, capacity 18 l.
 - easy to clean.
 - no breaking of plates thanks to appropriately rounded edges.
 - ceramic floor.
- Multifunctional use:
 - defrosting.
 - 10 default programs.
 - 10 power levels.
 - upload programs via the USB port,
 - possibility to save up to 100 programs, including up to 20 custom, multistage programs.
 - automatic time conversion for double or triple portions.
 - the end of the program is signalled by an alarm.
 - Possibility to change the sound or turn it off completely.
- Microwave power: 1800 W.
- Suitable for round (up to ø300 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Fitted with a grounded plug.
- Comes with a USB card, software included.
- Weight: 31.8 kg.

code	liters	V	W	mm	€
281376	18	230	3000	560x419x(H)336	1 075,00



Code	281710	281352	281444	281369	281376
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COOKING AND PROGRAMMING

Control	electromechanical	electromechanical	electronic	electronic	electronic
Number of programs / stages	9/1	1/1	100/3	100/3	100/3
Number of power levels	9	1	4	4	10
Maximum time	35 min	6 min	60 min	60 min	60 min

STANDARD EQUIPMENT

Microwave source	top magnetron antenna	lower rotating magnetron antenna	lower rotating magnetron antenna	lower and upper rotating magnetron antenna	lower and upper rotating magnetron antenna
Number of magnetrons	1	1	1	2	2
Air filter	YES	YES	YES	YES	YES
USB port	-	-	-	YES	YES
Additional accessories	YES - grid	-	-	-	-


DIMENSIONS

External dimensions	440x330x(H)259 mm	511x432x(H)311 mm	511x432x(H)311 mm	574x528x(H)368 mm	563x420x(H)340 mm
Chamber dimensions	304x306x(H)206 mm	327x346x(H)200 mm	327x346x(H)200 mm	360x409x(H)225 mm	330x310x(H)175 mm
Chamber capacity	20 L	25 L	23 L	34 L	18 L
Maximum plates diameter	280 mm	320 mm	320 mm	355 mm	300 mm

TECHNICAL PARAMETERS

Power	1050 W	1550 W	1550 W	3000 W	3000 W
Voltage	230 V	230 V	230 V	230 V	230 V
Weight	11,1 kg	15,1 kg	15,5 kg	32,3 kg	31,8 kg
€	147,50	389,50	432,50	998,50	1 075,00

COOKING TIMES vs APPLIANCE POWER

Power	700	1000	1100	1400	1800
 Cooking time	0:35	0:25	0:22	0:18	0:12
	1:05	0:52	0:48	0:37	0:27
	1:35	1:14	1:06	0:57	0:39
	2:05	1:39	1:29	1:10	0:52
	5:00	4:03	3:34	2:50	2:10
	10:00	8:15	7:23	5:40	4:00



07

Ovens, oven trays

Innovations and performances





HIGH-SPEED OVEN CombiTurbo™

NEW

Designed for various
foodservice concepts

Does not require
a ventilation connection

→ | 40
cm | ←

Easy to install

Compact
dimensions

Simple to use

Ensures consistency of
prepared dishes thanks
to 20 default recipes

Equipped with 3 technologies for rapid
cooking: microwave, convection, and
impingement (jets of hot air directed
at the product)

Temperature range: 93°C-275°C
Microwave power setting: 0-100%
Hot air impingement: 10 levels

Croissants

35 s



Casserole

45 s



Burger
with fries

90 s



Chicken nuggets

105 s



3 DIFFERENT TECHNOLOGIES = IMPRESSIVE RESULTS



Microwaves

Instant heating, reduced cooking time



Convection

Enhances browning effect



Thermal Impingement

Boosts toasting and browning results



281277

HIGH-SPEED OVEN COMBITURBO

- CombiTurbo HENDI - 3 Technologies. 1 Goal: Lightning-Fast Results.
- The advanced Combiturbo HENDI convection-microwave oven is a revolution in professional kitchens - combining microwave power (1000 W), convection (2700 W), and concentrated thermal impingement to deliver cooking up to 15 times faster than traditional methods.

Key Features:

- 3 heating technologies: microwave, convection, thermal impingement
- Temperature range: 93-275°C
- Precise power adjustment:
 - Microwave: 0-100% (in 10% increments)
 - Convection: 20-100% (in 10% increments)
- Intuitive 7.8" touchscreen
- Programming for up to 1024 recipes, each with up to 6 stages
- Timer up to 10 minutes per stage
- USB port - fast import and update of recipes

Robust Construction:

- Powder-coated carbon steel housing

Included Accessories:

- Pizza stone
- Teflon baking sheets
- Stainless steel spatula
- Teflon-coated perforated basket
- Teflon-coated rack and tray

With the CombiTurbo HENDI oven, you receive a set of practical accessories that expand the unit's capabilities and support daily kitchen operations:

- Pizza stone - perfect for baking pizza, focaccia, casseroles, or bread. It absorbs and evenly distributes heat, delivering a crispy base and perfectly baked results.
- Teflon baking sheets - prevent food from sticking, make cleaning easier, and are ideal for preparing fried dishes without the need for oil.



- Stainless steel spatula - resistant to high temperatures and heavy use. Facilitates safe placement and removal of food, an essential kitchen tool.
- Teflon-coated perforated basket - designed for products with higher moisture or fat content. The perforation allows hot air to circulate freely, ensuring even cooking and a crispy finish.
- Teflon-coated tray - for universal baking and reheating of various types of dishes. It collects juices and fat, while the non-stick coating ensures easy cleaning.
- Rack - essential for operation, used for all types of cooking.

code	V	W	mm	€
281277	230	3000	402x735x(H)608	5 975,00



18/0

stainless steel

NEW

OVENS, OVEN TRAYS



229880

4x
GN 1/1

Two highly efficient fans, distributing hot air evenly

**CONVECTION OVEN H100**

- Housing made of stainless steel.
- Removable cool touch door with double glazing.
- Partially enamelled chamber with interior lighting.
- Heating by means of 2 heating elements and 2 fans.
- Temperature adjustable from 50°C to 300°C.
- Timer: 0-120 min.
- Fits 4x GN 1/1 trays.
- Guides interspaced at: 75 mm.
- Supplied with GN 1/1 pan 65 mm and GN 1/1 grid.
- GN-Behälter 1/1 65 mm und GN-Rost 1/1 im Lieferumfang enthalten.

code	V	W	mm	€
229880	230	3500	699x608x(H)550	595,00
237151	stand		690x480x(H)700	395,00

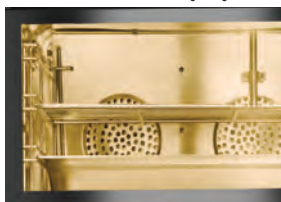
Fits four aluminium trays



Double, heat resistant glass



Fitted with interior lighting





4x
GN 1/1



229873

CONVECTION OVEN WITH HUMIDIFICATION H100S

- Housing made of stainless steel.
- Removable cool touch door with double glazing.
- Partially enamelled chamber with interior lighting.
- Heating by means of 2 heating elements and 2 fans.
- Temperature adjustable from 50°C to 300°C.
- Direct humidification, manually operated with a button.
- Water inlet, which can be connected to water supply, at the back.
- Timer: 0-120 min.
- Fits 4x GN 1/1 trays.
- Guides interspaced at: 75 mm.
- Supplied with GN 1/1 pan 65 mm and GN 1/1 grid.

code	V	W	mm	€
229873	230	3500	699x608x(H)550	645,00
237151	stand		690x480x(H)700	395,00

Direct humidification



Removable door eases cleaning



Glass stays cool enough to touch



Prices net of VAT

HENDI

309





OVENS, OVEN TRAYS



227060

4x
438x315



Two highly efficient fans, distributing hot air evenly



CONVECTION OVEN H90

- Housing made of stainless steel.
- Cool touch door with double glazing, which can be removed for easy cleaning.
- Partially enamelled chamber with interior lighting.
- Heating by means of 2 heating elements and 2 fans.
- Temperature adjustable from 50°C to 300 °C.
- Timer: 0-120 min.
- Fits 4 437x314 mm trays.
- Guides interspaced at: 70 mm.
- Supplied with 4 trays.
- Stand: 223468

code	V	W	mm	€
227060	230	2670	595x624x(H)572	495,00
223468		stand	595x425x(H)700	398,50
801970		grid	433x338	17,95
943380		tray	437x314x(H)8	13,95

Fits four aluminium trays



Double, heat resistant glass



Fitted with interior lighting





4x
438x315



227077



CONVECTION OVEN WITH HUMIDIFICATION H90S

- Housing made of stainless steel.
- Cool touch door with double glazing, which can be removed for easy cleaning.
- Partially enamelled chamber with interior lighting.
- Heating by means of 2 heating elements and 2 fans.
- Temperature adjustable from 50°C to 300°C.
- Direct humidification, manually operated with a button.
- Water inlet, which can be connected to water supply, at the back
- Timer: 0-120 min.
- Fits 4 437x314 mm trays.
- Guides interspaced at: 70 mm.
- Supplied with 4 trays.

Direct humidification



code	V	W	mm	€
227077	220-240	2670	595x595x(H)570	625,00
223468	stand		595x425x(H)700	398,50
801970	grid		433x338	17,95
943380	tray		437x314x(H)8	13,95

Removable door eases cleaning



Glass stays cool enough to touch



With clamp to remove hot trays



UNIQ

Buffet reinvented



design by
Robert Bronwasser

NEW

page 468





**NEW
MODEL**

Powerful heating elements,
including a grill heating element at
the top of the chamber

Sturdy function
knobs



4x
GN 2/3

Strong construction

Chamber made of 18/8
stainless steel

225929

CONVECTION STEAM OVEN WITH GRILL 4X GN 2/3

- High-quality stainless-steel body.
- Chamber made of 18/8 stainless steel.
- Manual control panel with knobs for function, temperature, time and amount of steam.
- Has functions for defrost, pre-heat, convection, grill, steam or a combination of those functions.
- Temperature can be set up to 280°C.
- Timer can be set up to 120 minutes.
- Convection by means of 2 heating elements and one fan.
- With top grill elements.
- Oven fits 4 GN 2/3 trays, distance between the trays is 70 mm.
- Supplied with 1 grid GN 2/3.
- Convection 3 kW, grill: 1.8 kW.
- Chamber heaters: bottom 1.6 kW, top 0.7 kW.
- Adjustable feet from 55 to 75 mm.

code	V	W	mm	€
225929	230	3000	625x585x(H)590	1 575,00



224823

STAND FOR CONVECTION STEAM OVEN WITH GRILL 4X GN 2/3

- Compatible with oven 225929.

code	mm	€
224823	580x390x(H)750	420,00





CONVECTION OVENS 429X345 MM

- Housing and chamber made of 18/8 stainless steel.
- Glass door is cool to the touch thanks to 2-layers of glass with gravity ventilation in between, hinges at the bottom.
- Fits 4 trays 429x345 mm, included in the set, made of aluminium.
- Temperature can be set from 100°C to 260°C.
- Fitted with overheating protection.
- Tray supports spaced at 74 mm.
- IPX3 waterproof rating.

219973

- Fitted with an USB port - for downloading HACCP data.
- Optional: wi-fi connection for software updates.
- Programmable: 99 programmes, with 4 steps each.
- Pre-heating function up to 180°C.



219997



4x
429x345

code	219980	219997	219973	225165
type	convection	with humidity	with humidity	multifunctional
control	electromechanical	electromechanical	touch control panel	electromechanical
	-	Indirect steam injection, controlled with a push pump, sprays water in the chamber. Fitted with a timer.	Direct steam injection, electronically controlled, sprays water directly on the fan. Touchscreen control panel with coloured icons.	Offers 8 modes: upper heater, lower heater, both heaters, convection, heaters with convection, grilling, grilling with convection, and defrosting.
thermostat	100°C up to 260°C	100°C up to 260°C	30°C up to 260°C	100°C up to 260°C
tray support spacing	74 mm	74 mm	74 mm	74 mm
external size	590x709x(H)589 mm	590x709x(H)589 mm	590x709x(H)589 mm	590x709x(H)589 mm
number of fans	1 non-reversible fan	1 non-reversible fan	1 fan with auto-reverse function, with 2 speeds	1 non-reversible fan
power/voltage	3,1 kW/230 V	3,1 kW/230 V	3,15 kW/230 V	2,6 kW/230 V
weight	33 kg	34 kg	38 kg	36,4 kg
€	875,00	1 125,00	1 750,00	995,00

STAND FOR OVEN

code	224670	224670	224670	224670
type	6 pairs of guides for 435x345, dimensions 540x460x(H)700 mm			
€	285,00	285,00	285,00	285,00

CONVECTION BAKERY OVENS WITH HUMIDITY 600X400 MM

- Housing and chamber made of 18/8 stainless steel.
- Oven chamber is pressed with rounded corners for easy cleaning.
- Glass door is cool to the touch thanks to 2-layers of glass with gravity ventilation in between, hinges at the bottom.
- Inside glass pane can be removed for easy cleaning.
- Door seal from thick silicone, mounted in the housing for easy servicing.
- Chamber fitted with LED lighting for a clear view of the process.
- Oven chamber insulated to keep the heat inside, safe and energy efficient.
- Fits 4 trays 600x400 mm, not included in the set.
- Temperature can be set from 100°C up to 260°C.
- Timer can be set up to 120 minutes, continuous operation possible.
- Water protection rating: IPX3.



225523

4x
600x400



code	225516	225523
type	with humidity	with humidity
control	electromechanical	electromechanical
	Indirect steam injection, controlled with a push pump, sprays water in the chamber.	Direct steam - water spraying directly on the fan, 5 degrees, regulated with a knob
thermostat	100°C up to 260°C	100°C up to 260°C
tray support spacing	73 mm	83 mm
external size	783x755x(H)634 mm	783x755x(H)634 mm
number of fans	2 non-reversible fans	2 fans with auto-reverse function
power/voltage	3,4 kW/230 V	6,4 kW/400 V
weight	58 kg	58 kg
€	1 625,00	2 155,00
STAND FOR OVEN		
code	224434	224434
type	6 pairs of guides for 600x400, dimensions 760x520x(H)700 mm	
€	425,00	425,00



CONVECTION STEAM OVEN SNACK 5X GN 2/3



→ 55 cm ←

**EXTRA
-NARROW**
ONLY 55 CM



5x

GN 2/3

code	219911
tray support spacing	80 mm
external size	550x754x(H)662 mm
number of fans with auto-reverse	1
thermostat	100-270°C
power/voltage	3,2 kW/230 V
weight	40 kg
€	1 950,00
FLOOR STAND	
code	237977
dimensions	6 pairs of guides for GN 2/3, 550x465x(H)700 mm
€	525,00

- Made of 18/8 stainless steel.
- Pressed chamber with rounded corners for easy cleaning.
- Insulated to retain heat – energy-efficient and safe.
- Fitted with LED lighting for a clear view of the cooking process.
- Drip tray with integrated drain in the door for effective condensation management.
- Adjustable feet ensure stable and level placement.

Door features:

- Double-glass door stays cool to the touch – gravity ventilation between layers.
- Lockable in 4 positions: 60°, 90°, 120°, and 180°.
- Hinged on the right side.
- Removable inner glass pane.
- Door seal made of thick silicone, mounted in the housing.

- Water protection rating: IPX4.
- Required connections: electricity, treated water, and drainage system.
- Operated electromechanically using 3 control knobs.
- Temperature resistance: 100°C to 270°C.
- Timer: up to 120 minutes, or continuous operation.
- 2 cooking modes:
 - Convection
 - Convection-steam (combi)
- Steam is generated by spraying water directly onto the fan.
- Electronically controlled in 5 steps for precise humidity regulation.



CONVECTION STEAM OVEN SNACK 5 X GN 2/3



→ 55 cm ←



5x
GN 2/3

code	219942
tray support spacing	80 mm
external size	550x754x(H)662 mm
number of fans with auto-reverse	1
thermostat	30-270°C
power/voltage	3,2 kW/230 V
weight	40 kg
€	2 475,00
FLOOR STAND	
code	237977
dimensions	6 pairs of guides for GN 2/3, 550x465x(H)700 mm
€	525,00

- Chamber made of 18/8 stainless steel.
- Double, heat-resistant glass with gasket for secure sealing.
- Right-hinged door with internal, energy-efficient LED lighting.
- User-friendly touchscreen control panel.
- Includes 99 programmable cooking settings.
- Temperature control with digital probe.
- Temperature range: 30-270°C.
- Adjustable steam level control from 10-100%.
- Includes preheat function with manual settings and delayed start option (up to 24 hours).
- Generates steam by spraying water directly onto the fan.
- Water connection: 3/4".
- Drainage outlet: ø30 mm with internal drain.
- Holds 5 GN 2/3 trays, not included in the set.
- Equipped with one auto-reversing fan.
- Waterproof class IPX4.
- Distance between tray supports: 80 mm.
- Removable guides for GN containers.
- GN 2/3 can be purchased separately.



CONVECTION STEAM OVENS CONTROL



5x
GN 1/1



7x
GN 1/1



11x
GN 1/1

code	229583	219928	219935
tray support spacing	68 mm	68 mm	68 mm
external size	730×784×(H)700 mm	730×784×(H)850 mm	730×785×(H)1130 mm
number of fans with reverse	1	2	2
power/voltage	7,8 kW/400 V	10,4 kW/400 V	15,4 kW/400 V
weight	78,4 kg	96 kg	113,8 kg
€	2 850,00	2 795,00	3 975,00
FLOOR STAND			
code	229521	229521	220795
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)620 mm
	5 pairs of guides for GN 1/1 containers		
€	625,00	625,00	575,00

- Made of 18/8 stainless steel.
- Pressed chamber with rounded corners for easy cleaning.
- Insulated to retain heat – energy-efficient and safe.
- Fitted with LED lighting for a clear view of the cooking process.
- Drip tray with integrated drain in the door for effective condensation management.
- Adjustable feet ensure stable and level placement.

Door features:

- Double-glass door stays cool to the touch – gravity ventilation between layers.
- Lockable in 4 positions: 60°, 90°, 120°, and 180°.
- Hinged on the right side.
- Removable inner glass pane.
- Door seal made of thick silicone, mounted in the housing.

- Water protection rating: IPX4.
- Required connections: electricity, treated water, and drainage system.
- Operated electromechanically using 3 control knobs.
- Temperature resistance: 100°C to 270°C.
- Timer: up to 120 minutes, or continuous operation.
- 2 cooking modes:
 - Convection
 - Convection-steam (combi)
- Steam is generated by spraying water directly onto the fan.
- Electronically controlled in 5 steps for precise humidity regulation.

CONVECTION STEAM OVENS CONTACT



CLEANING SYSTEM
INCLUDED



5x

GN 1/1



7x

GN 1/1



11x

GN 1/1

code	229606	219959	219966
tray support spacing	68 mm	68 mm	68 mm
external size	730×784×(H)700 mm	730×784×(H)850 mm	730×785×(H)1130 mm
number of fans with reverse	1	2	2
power/voltage	7,8 kW/400 V	10,4 kW/400 V	15,4 kW/400 V
weight	78,4 kg	96 kg	113,8 kg
€	4 250,00	4 175,00	5 475,00
FLOOR STAND			
code	229521	229521	220795
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)620 mm
	5 pairs of guides for GN 1/1 containers		
€	625,00	625,00	575,00

- Made of 18/8 stainless steel.
- Pressed chamber with rounded corners for easy cleaning.
- Equipped with LED lighting and thermal insulation - energy-efficient and safe.
- Condensation drip tray with drain integrated into the door.
- Adjustable feet ensure stable and level placement.

Door features:

- Double-glass door, cool to the touch - features gravity ventilation between layers.
- Door can be locked in 4 positions: 60°, 90°, 120°, and 180°.
- Hinged on the right side.
- Removable inner glass pane.
- Silicone gasket mounted in the housing.
- AirFlow+ - redesigned deflector ensures optimal air circulation, regardless of food placement.
- Humid+ - water system delivers water directly behind the fan, providing high humidity while minimizing water consumption.
- Water protection rating: IPX4.
- Required connections: electricity, treated water, and sewage system.
- Water inlet: 3/4", drain outlet: ø30 mm (including chamber drain).
- Large 7-inch touchscreen control panel.

- Temperature range: 30°C to 270°C.
- Timer: up to 11 hours and 59 minutes, or continuous operation.
- Cooking modes: convection, steam, and combi (convection + steam).
- Fan speed: 3 speeds, normal mode, semi-static mode.
- Steam generated by direct spray on the fan, electronically controlled in 10 steps (0-100%).
- Store up to 100 recipes, each with up to 10 steps.
- Multi-level cooking - prepare different dishes under the same conditions with independent timing.

Additional features:

- Preheating - heats up to 30°C above the set temperature.
- Holding - automatically maintains serving temperature after the program ends.
- Holding cabinet - keeps food warm and moist until served.
- Cooldown - rapid chamber cooling to quickly begin new processes at lower temperatures.
- Proofer - ideal temperature and humidity conditions for proofing dough.
- Delayed start - schedule startup up to 24 hours in advance.
- Delta-T probe - precision cooking by monitoring internal food temperature.
- USB port - easy upload/download of recipes and HACCP data.

CONVECTION STEAM OVEN CONTROL 5X GN 1/1

NEW



OVENS, OVEN TRAYS



	5x GN 1/1
code	229583
tray support spacing	68 mm
external size	730x855x(H)700 mm
number of fans with auto-reverse	1
thermostat	30-270°C
power/voltage	7,8 kW/400 V
€	2 850,00
FLOOR STAND	
code	229521
dimensions	5 pairs of guides for GN 1/1 containers 610x560x(H)770 mm
€	625,00

- Made of 18/8 stainless steel.
- Pressed chamber with rounded corners for easy cleaning.
- Insulated to retain heat - energy-efficient and safe.
- Fitted with LED lighting for a clear view of the cooking process.
- Drip tray with integrated drain in the door for effective condensation management.
- Adjustable feet ensure stable and level placement.

Door features:

- Double-glass door stays cool to the touch - gravity ventilation between layers.
- Lockable in 4 positions: 60°, 90°, 120°, and 180°.
- Hinged on the right side.
- Removable inner glass pane.
- Door seal made of thick silicone, mounted in the housing.

- Water protection rating: IPX4.
- Required connections: electricity, treated water, and drainage system.
- Operated electromechanically using 3 control knobs.
- Temperature resistance: 30°C to 270°C.
- Timer: up to 120 minutes, or continuous operation.
- 2 cooking modes:
 - Convection
 - Convection-steam (combi)
- Steam is generated by spraying water directly onto the fan.
- Electronically controlled in 5 steps for precise humidity regulation.

CONVECTION STEAM OVEN CONTACT 5X GN1/1

NEW



	5x GN 1/1
code	229606
tray support spacing	
external size	730x849x(H)700 mm
number of fans with auto-reverse	
thermostat	30-270°C
power/voltage	7,8 kW/400 V
€	4 250,00
FLOOR STAND	
code	229521
dimensions	5 pairs of guides for GN 1/1 containers 610x560x(H)770 mm
€	625,00

- Made of 18/8 stainless steel.
- Pressed chamber with rounded corners for easy cleaning.
- Equipped with LED lighting and thermal insulation - energy-efficient and safe.
- Condensation drip tray with drain integrated into the door.
- Adjustable feet ensure stable and level placement.

Door features:

- Double-glass door, cool to the touch - features gravity ventilation between layers.
- Door can be locked in 4 positions: 60°, 90°, 120°, and 180°.
- Hinged on the right side.
- Removable inner glass pane.
- Silicone gasket mounted in the housing.
- AirFlow+ - redesigned deflector ensures optimal air circulation, regardless of food placement.
- Humid+ - water system delivers water directly behind the fan, providing high humidity while minimizing water consumption.
- Water protection rating: IPX4.
- Required connections: electricity, treated water, and sewage system.
- Water inlet: 3/4", drain outlet: ø30 mm (including chamber drain).
- Large 7-inch touchscreen control panel.
- Temperature range: 30°C to 270°C.

- Timer: up to 11 hours and 59 minutes, or continuous operation.
- Cooking modes: convection, steam, and combi (convection + steam).
- Fan speed: 3 speeds, normal mode, semi-static mode.
- Steam generated by direct spray on the fan, electronically controlled in 10 steps (0-100%).
- Store up to 100 recipes, each with up to 10 steps.
- Multi-level cooking - prepare different dishes under the same conditions with independent timing.

Additional features:

- Preheating - heats up to 30°C above the set temperature.
- Holding - automatically maintains serving temperature after the program ends.
- Holding cabinet - keeps food warm and moist until served.
- Cooldown - rapid chamber cooling to quickly begin new processes at lower temperatures.
- Proofer - ideal temperature and humidity conditions for proofing dough.
- Delayed start - schedule startup up to 24 hours in advance.
- Delta-T probe - precision cooking by monitoring internal food temperature.
- USB port - easy upload/download of recipes and HACCP data.

DEEP FRYER XL WITH DRAIN TAP HENDI GOLIATH

209431

OVENS, OVEN TRAYS



CONVECTION STEAM OVENS, TOUCH

NEW



5x

GN 1/1



7x

GN 1/1



11x

GN 1/1

code	229620	229637	229842
tray support spacing	68 mm	68 mm	68 mm
external size	730×784×(H)700 mm	730×784×(H)850 mm	730×785×(H)1130 mm
number of fans with reverse	1	2	2
power/voltage	7,8 kW/400 V	11,4 kW/400 V	15,4 kW/400 V
weight	78,4 kg	96 kg	113,8 kg
€	5 500,00	5 975,00	6 695,00
FLOOR STAND			
code	229521	229521	220795
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)620 mm
	5 pairs of guides for GN 1/1 containers		
€	625,00	625,00	575,00

- Made of 18/8 stainless steel.
- Rounded edges for easy cleaning.
- Safety door with opening locks at 60°, 90°, 120°, and 180°.
- Double-glazed door with LED lighting and gravity cooling.
- Right-hinged door.
- Durable silicone gasket - easy to replace without service support.
- IPX5 rating (electric).
- Adjustable feet for stable and level installation.
- Temperature resistance: 30°C-270°C.
- 7-inch full-colour TFT touch panel.
- Menu available in 42 languages, including English and Polish.
- USB port and Wi-Fi for recipe transfer and software updates (including HACCP data).

Additional features:

- Preheating, holding, cooldown.
- Proofing and holding cabinet chamber.
- Delayed start (up to 24 hours).

- 500 built-in recipes, 5 fan speeds, 10 steam levels.
- DELTA T cooking mode.
- Multilevel Cooking - Prepare different dishes simultaneously under the same conditions; the oven notifies when to remove each tray.
- Multi-point Probe - Measures internal food temperature at three points for precision cooking.
- Automatic Washing System - 4 cleaning programs (ECO, NORMAL, INTENSE, RINSING) with up to 30% water savings.

Patented technologies:

- Flow+ - Redesigned fan deflector ensures perfect air circulation and even cooking across all tray levels.
- Humid+ - Efficient humidification system draws water directly from the fan for optimal moisture and reduced water consumption.
- Dry+ - Computer-controlled valve manages chamber humidity for ideal cooking conditions by removing excess moisture.





OVENS, OVEN TRAYS



GLOVES AND MITTS

- HENDI protective gloves are certified personal protective equipment and comply with the requirements of REGULATION (EU) 2016/425 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 9 March 2016 on personal protective equipment and repealing Council Directive 89/686/EEC. The regulation defines hazard categories I through III, and for each category, methods, and certification requirements are specified. HENDI protective gloves are a category II protective equipment.
- They are CE marked as certified personal protective equipment.
- All our gloves meet the requirements of the general standard EN 420 Protective gloves – General requirements and test methods.
- They provide thermal protection according to EN 407 Protective gloves and other hand protection against thermal risks (heat and/or fire).



OVEN MITTS, COTTON - 2 PCS

- Heat resistant up to 250°C for 15 seconds.

code	packed per	mm	€
556603	2	(L)350	9,95



OVEN MITTS, FIBERGLASS - 2 PCS

- Heat resistant up to 250°C for 15 seconds.

code	packed per	mm	€
556627	2	(L)360	21,95

OVEN MITTS - 2 PCS

- Extra long to protect the forearm.
- Heat resistant up to 250°C for 15 seconds.

code	packed per	mm	€
556610	2	(L)380	14,50



11 XX XX

Protection against thermal hazards.

Gloves that protect against thermal hazards are marked with a pictogram and numbers describing the degree of protection provided, e.g:

The first digit indicates the burning behaviour, the second resistance to contact heat, the third resistance to convection heat, the fourth resistance to radiation heat, the fifth resistance to small splashes of molten metal, the sixth resistance to large splash of molten metal.



556603



556627



556610



TRAYS CONVECTOMAT CLASSIC



20 mm outer rim around all four sides

- allows placing the tray in point of sale displays - promotion and sale of products "directly from the tray"

Fit&non stick layer

- the marble effect coating prevents sticking; baking with 90% fat reduction

The robust structure prevents undesirable deformation.

The tray is positioned securely in the oven chamber's guides and is deformation-resistant

Bottom and outer walls with increased thickness of 1 mm guarantee temperature stability on the entire surface, without uneven heat distribution

Made of odourless enamelled steel

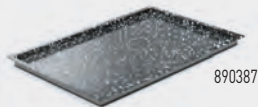
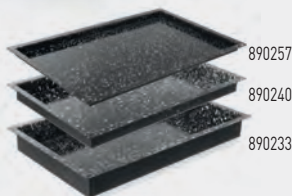
- no odour emissions at high temperature ranges. Heat resistance up to 300°C

Safe coating

- no toxins are released when baking foodstuffs in high temperatures



The tray has right angles allowing for maximum use of the finished product and easier food cost estimation, which translates into profit enabling exact portion sizes and higher return on investment



TRAY CONVECTOMAT CLASSIC GN 2/3

code	mm	€
890356	354x325x(H)20	34,75
890349	354x325x(H)40	39,95

TRAY CONVECTOMAT CLASSIC GN 1/1

code	mm	€
890257	530x325x(H)20	40,95
890240	530x325x(H)40	43,95
890233	530x325x(H)60	47,95

TRAY CONVECTOMAT CLASSIC 600X400

code	mm	€
890387	600x400x(H)20	59,50



GRILL PLATES AND GRATES CONVECTOMAT

- Made of aluminium alloy.
- Surface finished with PTFE coating.
- Suitable for oven use in max. temperature 200°C.
- Not dishwasher safe.



808825



808832

GRILL PLATE, RIBBED CONVECTOMAT GRILLPLATE

- Made of cast aluminium.
- Thickness: 9 mm.

code	mm	€
808825	530x325x(H)15	99,50

GRILL GRATE CONVECTOMAT GRILL

- 24 ribs, 9 mm thick.
- Space between the ribs: 13 mm.

code	mm	€
808832	530x325x(H)15	85,00



808849



808863

OVEN TRAY WITH NON-STICK COATING CONVECTOMAT ROAST

- Inner dimensions: 470x260 mm.
- Slightly flat, wide rim - prevents oil from spilling.

code	mm	€
808849	530x325x(H)17	48,50

BAKING TRAY WITH NON-STICK COATING CONVECTOMAT BAKE

- Narrow rim on all sides.
- Inner dimensions: 505x300 mm.

code	mm	€
808863	530x325x(H)10	47,95



808818



808856

FRENCH FRIES OVEN BASKET, WAVED CONVECTOMAT FRY

- Mesh made of 18/8 stainless steel.
- Frame and handles made of stainless steel.
- Waved bottom to prevent sticking. Mesh dimension: 7x7 mm.
- Baking surface: approx. 450x255 mm.
- Temperature resistant up to 200°C.
- Dishwasher safe.

code	mm	€
808818	530x325x(H)40	39,50

TRAY WITH NON-STICK COATING CONVECTOMAT EGGPLATE

- 8 moulds ideal for fried eggs, pancakes, omelettes.
- Moulds measure ø11 cm at the top, ø8 cm at the bottom and are 2 cm deep.

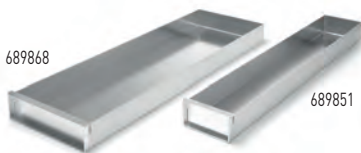
code	mm	€
808856	530x325x(H)26	37,50





			GN 1/1 530x325	GN 2/3 354x325	600x400
TRAY - WITH 4 RIMS	With Teflon™ non-stick coating.		code 808429		
			(H)10 mm		
			€ 43,50		
	Aluminum With Teflon™ non-stick coating. Perforated		code 808405	808412	
			(H)10 mm	(H)10 mm	
			€ 44,50	44,50	
TRAY - WITH 3 RIMS	Aluminum Perforated		code 808306	808313	
			(H)10 mm	(H)10 mm	
			€ 22,95	21,50	
	Aluminum With Teflon™ non-stick coating.		code		808221
			€		59,50
	Aluminum Perforated		code		808214
TRAY FOR FRENCH BREAD					(H)20 mm
			€		30,50
	Aluminum		code		808207
					(H)20 mm
			€		26,95
	Aluminum Perforated. Fits 5 loaves of french bread.		code		808238
			€		66,95

689868



689851

NEW**BAKING PAN, CLOSED**

code	mm	€
689851	580x100x(H)50	19,50
689868	580x200x(H)50	24,50



219744

**NEW****HIGH SPEED OVEN TRAY, NON-STICK**

code	mm	€
219744	280x280x(H)15	38,50

NEW

808351

HIGH SPEED OVEN TRAY, NON-STICK, REINFORCED

code	mm	€
808337	290x190x(H)30	42,95
808351	290x190x(H)30	42,95
808344	290x290x(H)20	53,75



CONTAINER WITH NON-STICK COATING

Aluminum
With 3 rims.



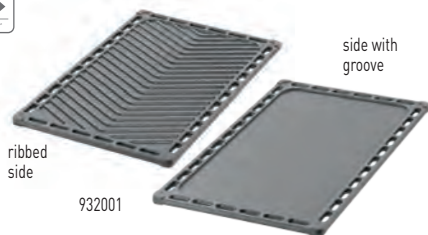
	GN 1/1 530x325	
code	805558	
	(H)20 mm	
€	44,50	
code	805541	
	(H)40 mm	
€	49,95	
code	805534	
	(H)65 mm	
€	54,50	

TRAY CONVECTOMAT

Made of enamel steel.
Rounded edges.
Sheet thickness 1 mm.
Temperature range: from
250°C to 300°C.



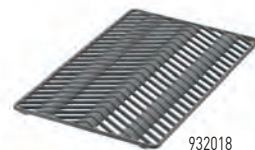
code	800164	
	(H)20 mm	
€	28,95	



CAST IRON GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.
- Both sides usable, one side smooth, one side ribbed.

code	GN	mm	€
932001	GN 1/1	325x530	57,50



CAST IRON GRID

- Suitable for all Green Fire Profi Line barbecues.

code	GN	mm	€
932018	GN 1/1	325x530	57,50



FLAME TAMER

- Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.
- Flame tamer made of stainless steel.
- Suitable for all Green Fire Profi Line barbecues.

code	mm	€
939956	650x530	36,95
939949	Grid 325x530	15,95





809150

GASTRONORM TRAY PROFI LINE GN 2/1

code	GN	mm	€
809150	GN 2/1	650x530x(H)20	56,50



809259

809242

**GASTRONORM TRAY PROFI LINE**

code	GN	mm	€
809259	GN 1/1	530x325x(H)20	23,75
809242	GN 1/1	530x325x(H)40	27,95



801949

**GASTRONORM GRID**

- GN 2/1

code	mm	€
801949	650x530	37,95



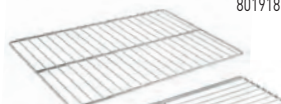
801932

**GASTRONORM GRID**

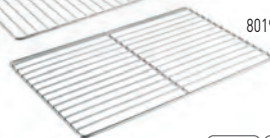
code	mm	€
801932	354x325	21,95

801925
801963**GRID**

code	-	mm	€
801925	Grid transverse	600x400	24,95
801963		600x400	19,95



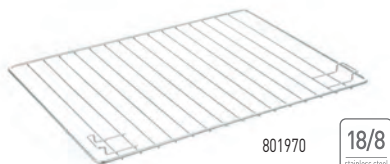
801918



801901

**OVEN GRID GN1/1**

code	mm	€
801901	530x325	20,95
801918	530x325	32,95



GRID FOR OVENS H90 AND H90S

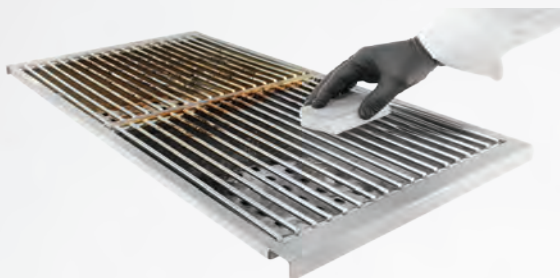
- Suitable for 227060 and 227077.

code	mm	€
801970	433x338	17,95



EXTREME

PROFESSIONAL



975039

PROFESSIONAL GRILL AND OVEN CLEANER

- Ready-to-use, strongly alkaline product for daily removal of oily and tarry deposits, burnt grease and organic discolourations.
- Cleans and degreases.
- Recommended for daily washing of grill, ovens, hoods.
- Helps keep the natural shine of surface.
- Fragrance free.
- pH 14.

code	liters	€
975039	1	5,95



08

Pizza, pasta, kebab

Crafting the perfect pizza







PIZZA OVENS COMPACT

- Ideal for baking pizzas, bread, lasagnas, etc.
- The compact dimensions make it perfect for small kitchens or even food trucks.
- The use of high-quality materials guarantees a long service life.
- Housing made of high-quality stainless steel AISI 430, easy to clean and maintain.
- Oven chamber measures 410x420x(H)120 mm for pizzas or other dishes.
- Chamber floor lined with chamotte stone; these accumulate the heat which results in crispy pizza bottoms.



- Each heating element is 1000W and can be set independently from 50°C to 350°C.
- The door is fitted with a window and the chamber has a light, this allows to follow the cooking process.
- The door can be opened without stopping the heating process.
- Can operate in continuous mode or with a timer.
- Timer can be set up to 120 minutes and when the times is finished the oven stops heating.
- Fitted with ± 1.7 m long power cable with earthed plug.



PIZZA OVEN COMPACT

- Chamber is heated by 2 efficient heating elements; one above and one below the chamber.

code	V	W	mm	€
220290	230	2000	580x560x(H)275	345,00

DOUBLE DECK PIZZA OVEN 3000W

- Chambers are heated by 3 efficient heating elements; one above, one below and one in between the two chambers.

code	V	W	mm	€
220283	230	3000	580x560x(H)435	437,50

Chamber bottom lined with chamotte stone



Doors open forward



Timer can be set up to 120 min



PIZZA OVEN BASIC

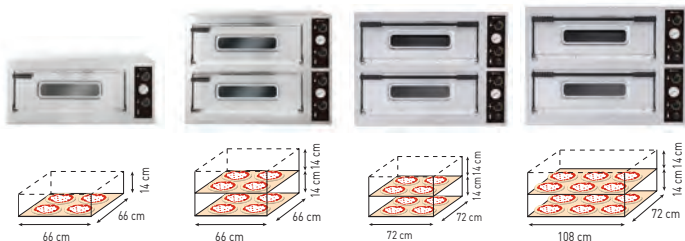
- Steel housing with a stainless steel front, insulated with rock wool.
- Analog control panel with individual controls for each heating element, two elements per oven chamber.
- Each oven chamber is fitted with refractory bricks,

- a thermometer and a light.
- Models with 2 chambers have full separate control panels for each oven chamber.
- Temperature range: 50°C up to 500°C.

* Oven dimension without protruding elements, e.g. handles and doors



226698



4 (ø32 cm)

4+4 (ø32 cm)

4+4 (ø35 cm)

6+6 (ø35 cm)

name	BASIC 4	BASIC 44	BASIC XL 44	BASIC XXL 66
code	226681	226698	226957	226995
number of chambers	1	2	2	2
dimensions ext.	975x930x(H)1413 mm	975x930x(H)1742 mm	1000x844x(H)1745 mm	1365x968x(H)1745 mm
dimensions int.	660x660x(H)140 mm	2x 660x660x(H)140 mm	2x 720x720x(H)140 mm	2x1080x720x(H)140 mm
temperature range	from 45°C to 455°C	from 45°C to 455°C	from 45°C to 455°C	from 45°C to 455°C
power/voltage	4,7 kW/400 V	9,4 kW/400 V	12 kW/400 V	18 kW/400 V
weight	75 kg	122 kg	139 kg	176 kg
€	1 095,00	1 850,00	2 095,00	2 995,00

FLOOR STAND

code	226797	227107	227169	227206
dimensions	975x814x(H)960 mm	975x814x(H)860 mm	1000x844x(H)860 mm	1360x844x(H)860 mm
€	395,00	395,00	395,00	395,00

Prices net of VAT



335





ELECTRIC DOUGH ROLLERS



- Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough.
- Two sets of adjustable rollers shape the dough into a disc of consistent thickness.



With electric foot pedal



Watch the video



226612



226629



226636

code	226599	226612	226629	226636	226643
number of pairs of rollers	1	1	2	2	2
weight of the dough portion	0,08-0,21 kg	0,21-0,70 kg	0,08-0,21 kg	0,21-0,70 kg	0,22-1,00 kg
rolled dough disc diameter	ø140-300 mm	ø260-450 mm	ø140-300 mm	ø260-400 mm	ø260-450 mm
dimensions	480x335x(H)430 mm	729x339x(H)418 mm	475x375x(H)684 mm	585x420x(H)790 mm	665x435x(H)715 mm
power	250 W	250 W	250 W	250 W	250 W
voltage	230 V	230 V	230 V	230 V	230 V
weight	18 kg	27 kg	28 kg	37 kg	41 kg
€	895,00	995,00	1 125,00	1 250,00	1 525,00

PATENTED
**TOUCH
AND GO**
MODEL



ELECTRIC DOUGH ROLLERS

- Ideal for rolling out cold dough.
- Do not heat the dough during rolling.
- Made of stainless steel.
- Patented "touch and go" model - the dough roller switches on automatically after inserting a portion of dough.
- Timer setting: 10-35 s.
- Two pairs of adjustable rollers allow for setting dough thickness from 0 to 5 mm and rounding the dough.
- Separate roller guards for easy and safe operation.
- Time-saving.

code	226605	220368
number of pairs of rollers	2	2
weight of the dough portion	0,21-0,70 kg	0,22-0,90 kg
rolled dough disc diameter	ø260-400 mm	ø260-400 mm
dimensions	585x435x(H)790 mm	585x435x(H)715 mm
power	250 W	250 W
voltage	230 V	230 V
weight	37 kg	38 kg
€	1 395,00	1 475,00

PIZZA DOUGH BOX

- Made of food-grade polypropylene, harmless to human health.
- It maintains freshness of dough and continuity of proofing process.
- Stackable - with or without lids.
- Dishwasher safe.

AMER★BOX

WHAT SHOULD AN IDEAL PIZZA DOUGH PROOFING BOX BE?

Airtight

One of the most key features to look out for is whether your dough proofing box is airtight. This prevents the dough from drying out during prolonged fermentation and makes the dough easier to form.

Environmentally friendly

The use of airtight, resealable boxes reduces the use of foil, traditionally used to cover the dough during proofing. Plastic boxes are durable and can last for many years.

Made of suitable material

Traditional Italian dough proofing boxes were made of wood, but modern plastic boxes provide several benefits. They are airtight and they improve the shape and structure of the dough balls. The right amount of time for the dough to proof creates the right structure which translates into comfortable work - the dough is easier and quicker to stretch. This is not possible with metal containers that interfere with the dough proofing process.

The plastic surface is also smooth, which prevents the dough balls from sticking and makes it easy to remove them from the box after proofing.

No rounded edges

Special pizza dough boxes make it easy to cut and pull the dough without misshaping it. GN containers, which are used in kitchens, have rounded edges, thus making it impossible to remove the dough balls without destroying their shape.



880982



PIZZA DOUGH BOX GN 1/1

- Made of polyethylene (HDPE), BPA-free.
- Intended for transport/storage of raw pizza dough.
- Rounded corners - easy to clean.
- Stackable (without lid).
- Temperature resistance: -40°C to 90°C.

code	mm	€
880975	530x325x(H)90	16,95
880982	Lid	12,95

880975



880999



NEW

FRESH PASTA DRYING BOX

- Made of HDPE, BPA-free.
- Temperature resistant: from -40°C to 90°C.

code	mm	€
880999	600x400x(H)70	17,50



880906



PIZZA DOUGH BOX 600X400

- Made of HDPE.
- It maintains freshness of dough and continuity of proofing process.
- Stackable - with or without lids.
- Lid sold separately (880968).
- Dishwasher safe.

code	liters	mm int.	mm	€
880906	14	565x365x(H)70	600x400x(H)75	12,95
880913	18	565x365x(H)90	600x400x(H)95	14,25
880920	24	565x365x(H)125	600x400x(H)130	15,75
880968		Lid		10,95





SPIRAL MIXERS

- For professional use.
- Ideal for pizzerias, bakeries, patisseries, dumplings bars, doughnut shops to mix heavy dough.
- Sturdy and robust housing made of white lacquered steel.
- The bowl, protection grid and spiral are made of AISI 304 stainless steel.
- Safety guard with a grid makes it easy to add ingredients during operation.
- With microswitch, operation stops when safety guard is lifted.
- Chain drive ensures efficient operation.
- Quiet work guaranteed thanks to oil bath gearmotor.
- The spiral design ensures perfect homogeneity and aeration of the dough.
- The mixer doesn't heat up the dough during operation.
- With built-in 30 minute timer.
- Fitted with 4 wheels of which 2 have brakes ensuring comfortable transport and easy use in the kitchen.



226209

4 wheels of which
2 have brakes



226346

With
integrated
timer

Removable bowl

SPIRAL MIXER WITH FIXED HEAD AND BOWL

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	hp	€
226315	240x590x(H)575	10	8	35	ø260x(H)200	40	230	370	0,5	1 225,00
226209	378x690x(H)730	22	17	56	ø360x(H)210	59	400	750	1,0	1 475,00
226308	431x740x(H)804	32	25	88	ø400x(H)260	82	230	1100	1,5	1 695,00

SPIRAL MIXER WITH RISING HEAD AND REMOVABLE BOWL

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	hp	€
226339	380x590x(H)575	10	8	35	ø260x(H)200	56	230	370	0,5	1 650,00
226346	400x672x(H)730	22	17	56	ø360x(H)210	81	400	750	1,0	1 850,00
226353	431x740x(H)804	32	25	88	ø400x(H)260	95	400	1100	1,5	2 225,00

SPIRAL MIXERS WITH 2 SPEEDS

- Housing made of white lacquered steel.
- The bowl, protection grid and spiral are made of 18/8 stainless steel.
- Fixed head and bowl - simple, tried-and-tested construction.
- Safety guard with a grid makes it easy to add ingredients during operation.
- With microswitch, operation stops when safety guard is lifted.
- Chain drive ensures efficient operation.
- 2-gear knob for changing the mixing speed - the 2nd gear enables achieving higher dough hydration and even better kneaded dough.
- Oil bath gearmotor.
- Spiral design.
- The mixer doesn't heat up the dough during operation.

18/10
stainless steel

- Includes built-in 30 minute timer.
- Fitted with 4 wheels of which 2 have brakes ensuring comfortable transport and easy use in the kitchen.
- Bowl dimensions (mm): ø400x (H)260.



222874

4 wheels of which
2 have brakes



With
integrated
timer

222911

Removable bowl

SPIRAL MIXER WITH FIXED BOWL AND 2 SPEEDS

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	rpm	€
222867	385x670x(H)725	22	16	56	ø360x(H)210	62	750/1100	400	86/169	1 995,00
222874	435x750x(H)810	32	24	88	ø400x(H)260	82	1100/1700	400	90/179	2 345,00
222898	480x805x(H)850	48	40	128	ø450x(H)300	98	1500/2200	400	92/182	2 745,00



PIZZA BOARD WITH HANDLE

- Made of compressed wood fibers.
- Temperature resistant up to 175°C for 2 minutes, up to 70°C for 2 hours.
- The high pressure used during production makes the boards stronger than regular wood.
- Maintenance free (no need for oil or bleach).
- Handle with a hole to hang the board.
- Darkens during use which gives it a natural look.
- Dishwasher safe.



505533



LID SPACER FOR PIZZAS - 500 PCS

- Height of the lid spacer: 35 mm.

code	packed per	€
709900	500	13,95



709900



617700



PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm	€
617700	(L)190	6,50



617731



PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm	€
617731	(L)200	6,75



617014



PIZZA CUTTER

- Stainless steel knife blade, polypropylene handle.
- With HACCP color coding system, coloured clips are not removable after placing.

code	ø	length (mm)	€
617014	100	(L)230	6,75



617007



PIZZA CUTTER

- Stainless steel knife blade, polypropylene handle.

code	ø	length (mm)	€
617007	100	(L)230	4,75



618073

618066

618097

618080

618035

618042

618059



PIZZA PEEL WITH SHORT HANDLE, SQUARED, PERFORATED

- Ideal for use in small spaces
- Made of anodised aluminium
- Lightweight and durable
- Perforation to drain excess flour
- Short handle
- Non-heating silicone handle

code	mm	€
618073	300x660	37,95
618066	350x710	39,75



PIZZA PEEL WITH SHORT HANDLE, SQUARED, PERFORATED

- Made from hard anodised aluminium, making it more wear-resistant, abrasion-resistant and corrosion resistant.
- Fitted with a short handle, ideal for compact spaces.
- The silicone handle remains cool during use and protects against heat.

code	mm	€
618080	350x710	45,95
618097	300x660	42,95



PIZZA PEEL SQUARED WITH SHORT HANDLE

- Ideal for small spaces
- Short wooden handle
- Aluminium head
- High temperature resistance

code	mm	€
618035	305x660	20,95
618042	355x710	23,95
618059	405x760	29,50



PIZZA SAUCE SPOON

- Made of 18/8 stainless steel.
- Bent handle and a flat bottom ease sauce portioning and spreading.
- Handle with a hanging hole for convenient storage.
- Dishwasher safe.
- Available in 2 sizes.

code	mm	€
855539	380x65	9,95
855492	280x65	8,95



855492

* Dimensions may vary slightly, as the product is hand-made.



617151

617168

617182

617199

**PIZZA PEEL**

- Lightweight and durable, made of anodised aluminium.
- Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm	€
617151		230x1200	32,95
617168	perforated	230x1200	38,95

**PIZZA PEEL ROUND**

- Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm	€
617182		230x1200	37,75
617199	perforated	230x1200	43,95

PIZZA SCOOP, WOODEN

- Can be used when removing pizza from the oven and for serving.
- Made of durable wood, resistant to high temperatures.

code	mm	€
617724	535x305x(H)10	15,95



617113

617120

617137

**PIZZA PEEL SQUARED**

- Light and robust, made of anodised aluminium.

code	-	mm	€
617113		305x1320	36,95
617137	perforated	305x1320	46,95
617120		405x1320	43,95
617144	perforated	405x1320	59,95



617724



PIZZA PEEL SQUARED

code	mm	€
617175	305x1320	41,95



PIZZA PEEL, SQUARED

- For use in pizzerias and regular restaurants
- Long wooden handle
- Aluminium head
- Heat resistant

code	mm	€
617816	305x1320	23,95
618028	355x1320	27,95
617861	405x1320	31,95

PIZZA OVEN CLEANING BRUSH

- Brush made of brass wire.
- Steel scraper.
- Removable wooden handle with a screw.

code	mm	€
525630	930x260	29,95



PIZZA OVEN CLEANING BRUSH

- Copper brush with aluminium handle.

code	mm	€
525593	(L)1320	27,95



ASH SHOVEL

- Shovel made of 18/0 stainless steel.
- Handle made of anodised aluminium.
- Ergonomic grip made of silicone.
- With a hanging hole for easy storage.
- Dishwasher safe.

code	mm	€
618196	1320x215	42,50





design by
Robert Bronwasser

Handle with
hanging hole

Ergonomic handle,
comfortable dough press

Thick, rigid blade

Strong, double-sided
mounting – ensuring
secure knife guidance

Weight 325 g

ø97 mm

Modern design
by Robert Bronwasser

Sturdy construction
with an extremely
effective blade

Rivets ensuring more
hygienic operation

618127

PIZZA CUTTER HEAVY-DUTY HENDI PIZZER

- HENDI PIZZER is a professional heavy-duty tool designed by the renowned Dutch designer Robert Bronwasser – it's functional, ergonomic, and stylish.
- The PIZZER features a high-quality, large and thick blade which enables smooth cutting of any type of pizza. Whether it's classic thin crust or thick pan-style, HENDI PIZZER ensures quick and effortless cutting.
- The product weighs a hefty 325 grams, indicating its strength and high quality.
- The handle is made of polypropylene, while the blade and other components are made of reliable 18/8 stainless steel – together they form a solid construction with an extremely effective blade,

capable of handling intensive use.

- The blade is secured with strong, flat rivets – unlike traditional screws, rivets provide higher hygiene standard as they do not accumulate residue from the sliced products.
- The cutter is slightly curved and perfectly balanced, resulting in a more ergonomic operation.
- The handle has a hanging hole for convenient storage by hanging the tool on the wall.
- Dishwasher safe – ensuring easy cleaning.



code	ø	length (mm)	€
618127	97	ø97x240	24,40



855621

**PIZZA SAUCE LADLE HEAVY-DUTY**

- Sauce ladle made of 18/10 stainless steel with a handle made of PP (polypropylene).
- Designed by the renowned Dutch designer Robert Bronwasser - functional, ergonomic, and sturdy.
- Flat bottom for easy portioning and spreading of sauce.
- Capacity: 90 ml.
- Dishwasher safe.

code	liters	mm	€
855621	0.09	330x72x(H)27	11,95



855638

**PIZZA SPATULA HEAVY-DUTY**

- For easy lifting and removing pizza dough from the box, dividing it, and scraping off.
- Working part made of 18/8 stainless steel.
- Handle made of PP (polypropylene).
- Designed by the renowned Dutch designer Robert Bronwasser - functional, ergonomic, and sturdy.
- Dishwasher safe.

code	mm	€
855638	263x132x(H)17	8,95



855645

**PIZZA BENCH SCRAPER HEAVY-DUTY**

- Blade made of stainless steel with a handle made of silicone.
- Blade is flexible.
- Designed by the renowned Dutch designer Robert Bronwasser - functional, ergonomic, and sturdy.
- Dishwasher safe.

code	mm	€
855645	130x95x(H)13	4,95



855577

**PIZZA SPATULA HEAVY-DUTY**

- Made of stainless steel.
- Handle made of Polypropylene.
- Dishwasher safe.
- Designed by Robert Bronwasser.

code	mm	€
855577	370x90	12,95

**PIZZA SHEAR HEAVY-DUTY**

- Made of stainless steel.
- Handle made of Polypropylene.
- Designed to cut Neapolitan pizza and cuts without moving ingredients.
- Dishwasher safe.

code	mm	€
618219	245x88	9,25

NEW

618219



PASTA AND PIZZA PLATES

- Made of durable glazed porcelain.
- Microwave safe.
- Dishwasher safe.
- Not oven safe.



777855

**PIZZA PLATE BAROCCO**

code	mm	€
777855	ø330	8,95
768792	ø310	8,25

778937

**PIZZA PLATE RECIPE COLLECTION BLACK**

code	mm	€
778937	ø330	8,95
768761	ø310	8,25

778944

**PIZZA PLATE RECIPE COLLECTION BRICK RED**

code	mm	€
778944	ø330	8,95
768778	ø310	8,25

769935

**PASTA PLATE BAROCCO**

code	mm	€
769935	ø275	14,95





774885

PIZZA PLATE GRANITE

code	mm	€
774885	ø330	7,75
768815	ø310	7,45



778906

PIZZA PLATE DROPS COLLECTION

code	mm	€
778913	ø330	8,95
778906	ø310	8,25



778920

PASTA PLATE DROPS COLLECTION

code	mm	€
778920	ø275	13,75



769911

PIZZA PLATE CRETE

code	mm	€
769911	ø330	8,95
768785	ø310	8,75



774892

PIZZA PLATE TRADITIONAL

code	mm	€
774892	ø330	8,75
768808	ø310	8,25



774847

774854

774861

774878

PIZZA PLATE SPECIALE

code	colour	mm	€
774830	White	ø280	5,25
774847	White	ø330	6,25
774854	Dark grey	ø330	7,75
774861	Yellow	ø330	7,75
774878	Orange	ø330	7,75





617069

PIZZA PAN

- Made of carbon steel covered with iron oxide which ensures excellent corrosion protection.
- Pan thickness: 0.75 mm.
- ATTENTION: Not dishwasher safe nor microwave safe.

code	ø bottom (mm)	mm	€
617069	180	ø210x(H)23	5,25
617076	199	ø229x(H)24	5,95
617083	221	ø251x(H)24	6,50
617090	239	ø269x(H)22	6,95
617106	260	ø290x(H)24	7,50
617205	280	ø310x(H)23	7,95
617304	298	ø328x(H)23	8,95
617403	337	ø367x(H)21	9,95
617410	373	ø403x(H)26	11,95
617427	425	ø450x(H)27	15,75
617434	475	ø510x(H)30	18,95



616918

PERFORATED PIZZA PAN

- Made of carbon steel covered with iron oxide which ensures excellent corrosion protection.
- Very even baking thanks to special perforation.
- Holes diameter: Ø 3mm.
- ATTENTION: Not dishwasher safe nor microwave safe.

code	ø bottom (mm)	mm	€
616918	261	ø291x(H)24	11,95
616901	240	ø270x(H)25	11,50
616925	281	ø311x(H)23	12,95
616932	324	ø352x(H)23	13,95
616949	381	ø411x(H)23	17,95



617533

PIZZA SCREEN

- Ideal for uniform pizza baking.
- Made of aluminium.

code	mm	€
617502	ø230	2,95
617519	ø250	3,05
617526	ø280	3,65
617533	ø300	4,10
617540	ø330	4,55
617557	ø360	4,75
617458	ø380	4,95
617564	ø400	5,80
617465	ø430	6,05
617571	ø450	7,65
617472	ø480	8,35
617588	ø508	9,10
617595	ø600	13,25

ø500 mm have
a reinforced bottom

505588

PIZZA BOARD

- Made of raw beech wood.
- With grooves to assist cutting into 6 equal parts.

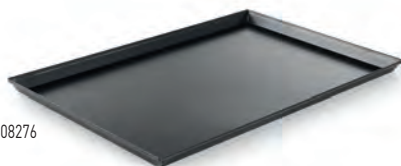
code	mm	€
505540	ø300	13,50
505557	ø350	15,95
505564	ø400	18,75
505571	ø450	21,95
505588	ø500	34,95



810361



808276



PIZZA PAN RECTANGULAR

- Made in blue steel.
- Uniform heat distribution when baking.

code	mm	€
808276	600x400x(H)25	24,95

PIZZA SCREEN/PAN RACK

- Holds up to 14 pizza screens or pans.

code	mm	€
810361	300x305x(H)680	49,50

6x



554166

DOUGH SCRAPER FLEXIBLE

- 6 PCS

- Flexible.

code	packed per	mm	€
554166	6	120x88	3,25

6x



554364

DOUGH SCRAPERS TRAPEZOIDAL - SET OF 6 PCS.

code	packed per	mm	€
554364	6	120x96	4,45

3x



554432

DOUGH SCRAPER TRAPEZOIDAL

code	packed per	mm	€
554432	3	216x128	4,95



855751



DOUGH CUTTER

- Stainless steel with polypropylene handle.

code	mm	€
855751	150x110	5,75



553404



DOUGH SCRAPER

- Made of stainless steel.

code	mm	€
553404	150x110	4,75





Top transparent
pocket for bills.

Anti-slip
plastic handle.

Removable frame.

Extra insulation.



709818

PIZZA DELIVERY BAG 35 CM

- Tight shutter easy to adjust.
- Made of tough and easy to clean material.
- Top transparent pocket for bills.

code		mm	€
709825	4 boxes	370x370x(H)200	19,95
709818	4 boxes	470x470x(H)210	25,75



709870

PIZZA DELIVERY BAG 45 CM KITCHEN LINE

- Made from durable and easy to clean polyester.
- Outside made from 600D polyester and the inside is made from 210D polyester.
- Pizza compartment is padded with 5 mm thick foam.
- Closed with velcro, easy to adjust.
- The large handle makes carrying comfortable.
- Fitted with top transparent pocket for bills.

code		mm	€
709870		470x470x(H)210	19,25

WATERPROOF COATING

The bag is made of a high-quality material that protects its contents against water and wind.
EASY DELIVERY EVEN WHEN IT RAINS OR SNOWS



UNIQUELY CAPACIOUS INTERIOR

The bag has a capacity of 72 litres, which means that you can deliver up to:
10 pizza boxes* or 8 salads* + 6 main courses* + 6 soups*
HIGH CAPACITY = HIGH PERFORMANCE =
LOWER COST OF DELIVERY = HIGHER PROFIT
* standard delivery packaging was used for the measurement.

ADJUSTABLE THERMAL SHELF

A shelf that divides the compartment into two parts.
Select a place for salads, coleslaws.
Put hot dishes in a separate compartment.
COOL AT THE BOTTOM, HOT AT THE TOP

SEPARATORS

The thermal bag has 5 semicircular separators in the lower shell.
They provide thermal insulation of the container compartment from the ground and prevent the outer fabric from becoming worn out.
DON'T WORRY ABOUT PUTTING IT DOWN
THE DISHES ARE SAFE

THREE-LAYER WALL WITH COMPARTMENT INSERT

Low temperature permeability thanks to the multi-layer system of walls where the PVC compartment insert plays an important role.
It stiffens the entire structure and provides effective thermal insulation.
THE THERMO INSTANT TECHNOLOGY KEEPS THE FOOD WARM FOR MORE THAN 1.5 HOURS

MULTIFUNCTIONAL CARRIER

Equipped with:

- Chest + belt tensioners
 - Hooks for payment terminals/on the straps
 - Comfort system - soft, ventilated cladding with light foam on the back and the harness
 - Waterproof bill pocket
- FUNCTIONALITY COMFORT
"HANDS-FREE"

STRUCTURAL AND SUPPORT BELTS IN AUTOMOTIVE TECHNOLOGY

Polypropylene weave strips in the belt.
Durable, strong, with a great design that will last for years.
NO FRAYING OR UNRAVELLING

PIZZA & FOOD DELIVERY BACKPACK INSULATED

- Lightweight backpack with large, adjustable, padded shoulder straps and padded back section for comfort.
- Fitted with adjustable waist band for extra stability.
- Waterproof thanks to the use of durable 600D polyester.
- Large compartment with adjustable, velcro mounted shelf.
- Compartment has two layers of insulation, PE foam and aluminium foil.
- One side of the backpack can be opened with a zipper for easy access.
- With large padded carrying handles on the top and a transparent card holder on the back.
- Reflector strip fitted on the outside for extra safety.

code	mm	€
709801	410x410x(H)480	59,75


S.S.
 stainless steel


226001

GAS KEBAB GRILL

- Housing made of stainless steel.
- Skewer made of 18/8 stainless steel.
- Top-mounted motor with reversible rotation.
- The distance between the rotating skewer and the heating elements is adjustable.
- Fitted with a thermocouple.
- For natural gas; can be converted to propane with the converter set (included).
- Removable drip tray for rendered fat.
- Two tilting stainless steel reflection screens on the right and left.
- Safety valve for the doner grill.
- IPX protection class: IP20.
- Fitted with thermocouple.
- 4 burners with a total power of 13 kW.
- Grill length: 900 mm.
- Meat capacity of up to 60kg.

code	kW[HS]	mm	€
226001	13	735x745x(H)1110	1 175,00



226018

ELECTRIC KEBAB GRILL

- Housing made of stainless steel.
- Skewer made of 18/8 stainless steel.
- Top-mounted motor with reversible rotation.
- The distance between the rotating skewer and the heating elements can be adjusted.
- 4 individual heating zones sealed in Robax glass (approx. 1.8 kW each).
- Each zone with a switch and 5 heat levels: 0-1-2-3-MAX.
- Skewer dimensions: 12 x 12 mm x (H) 890 mm, usable length: 650 mm.
- Plate diameter: 180 mm.
- Meat weight capacity of up to 60 kg.
- Maximum meat block dimensions: ø300 x (H) 650 mm.
- Removable drip tray for rendered fat.
- Two tilting stainless steel reflection screens on the right and left.
- IPX protection class: IP40.

code	V	W	mm	€
226018	400	7200	550x700x(H)1120	1 895,00

NEW


523964

18/0
 stainless steel

KEBAB SHOVEL

- Shovel made of 18/0 stainless steel.
- Handle made of phenol-formaldehyde resin.
- Easy to assemble.
- Shovel dimensions without the handle: 230x175x80 mm.

code	mm	€
523964	275x230	29,95

KEBAB KNIFE ELECTRIC

- Ideal for slicing any type of roasted meat like; kebab, shoarma, gyros, etc.
- Large Ø 80 mm smooth slicing disk with stainless steel guard.
- The blade cover ensures safety while slicing.
- Additional Ø 80 mm serrated slicing disk included.
- Disk spins at 8.000 RPM.
- Aluminium handle with 2.7 m power cord.
- Ingress protection: IPX4.
- Adapter with indicator lamp.
- Blade sharpening stone, knife stand and a screwdriver are included.

code	V	W	mm	€
267264	230	80	232x120x(H)140	298,50



267264



KEBAB KNIFE ELECTRIC

- For slicing döner kebab, shawarma, gyro, etc.
- 2 stainless steel Ø 100 mm blades, 1 smooth and 1 serrated.
- Blade spins at 2600 RPM and can slice up to 30 kg/h.
- Easily adjustable slicing thickness from 0 mm up to 8 mm.
- Blade cover made of stainless steel ensures safety during cutting.
- Handle and motor housing made of anti-slip material.
- ON/OFF switch integrated with the housing.
- Overload protection with a reset button.
- Blade sharpening stone included.
- Weight 1 kg.

code	V	W	mm	€
267240	230	80	262x134x(H)189	132,50



267240



CORDLESS KEBAB KNIFE ELECTRIC

- For slicing döner kebab, shawarma, gyro, etc.
- 2 stainless steel Ø 100 mm blades, 1 smooth and 1 serrated.
- Blade spins at 2600 RPM and can slice up to 60 kg/h.
- Easily adjustable slicing thickness from 0 mm up to 8 mm.
- Blade cover made of stainless steel ensures safety during cutting.
- Handle and motor housing made of anti-slip material.
- ON/OFF switch integrated with the housing.
- Charger with red and green light indicating battery level.
- Two 2,000 mAh battery packs included.
- Blade sharpening stone included.
- Weight 1,6 kg.

code	V	W	mm	€
267257	230	80	155x127x(H)202	215,00



267257



REPLACEMENT KNIFE FOR KEBAB KNIFES

- Replace your broken or lost knife to extend the service life of your electric kebab knife.
- For use with HENDI Kebab knife electric 267240 & 267257.

code	€
267219	42,50



267219



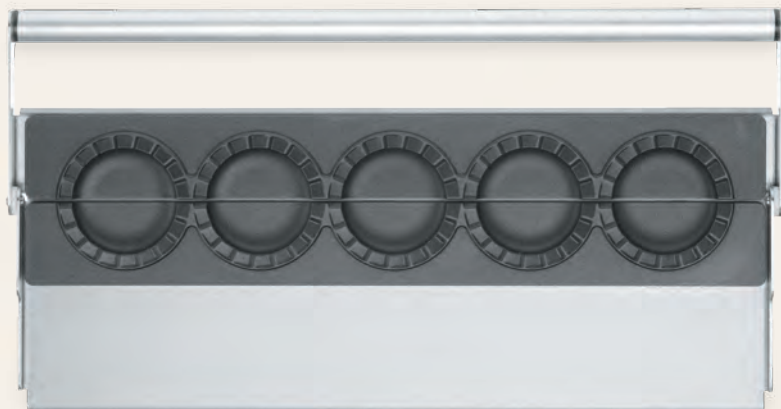
230107



DUMPLINGS MAKER

- For easy preparation of 5 dumplings at a time.
- Body made of stainless steel with brushed finish.
- Handle made of aluminium.
- With hinges made of stainless steel connecting 2 parts of the form.
- Mould surface finished with a non-stick coating - for effortless removal of the finished dumplings.
- Handle along the entire length of the form - for even pressure during forming.
- With 4 rubber anti-slip feet.
- Max. thickness and diameter of a dumpling: 21 mm, ø80 mm.
- Width of a dumpling "rim": 8 mm.
- Dimensions of the open dumpling maker: 470x245x80 mm.
- Not dishwasher safe.
- CAUTION: to prevent damage of the coating, do not use the dumpling maker without dough inside. Do not wash the coating with strong cleaning agents and coarse sponges.

code	mm	€
230107	470x140x(H)95	350,00





224830



PASTA MAKER

- Perfect for making fresh pasta (max. width: 140 mm).
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three aluminium alloy rollers/cutters: dough roller, tagliatelle cutter and fettuccine cutter.
- Includes a hand crank and a clamp for table mounting.

code	mm	€
224830	210x193x(H)135	32,95



PASTA MAKER ELECTRIC

- Perfect for making fresh pasta (max. width: 170 mm).
- Cover equipped with safety switch.
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three rollers/cutters: dough roller, tagliatelle cutter (6,25 mm) and fettuccine cutter (2 mm).
- The rollers and cutters are made of 430 stainless steel.

code	V	W	mm	€
224847	230	70	256x213x(H)232	182,50



Watch the video



224847





PASTA COOKER

- For cooking pasta, dumplings, and also vegetables.
- Upper part of the housing made of 18/8 stainless steel.
- Other parts of the housing (without the worktop) made of 18/0 stainless steel.
- Container made of 18/10 stainless steel, with 10 L capacity.
- Heating element is at the bottom of the container.
- Direct connection to water.
- Valve dial for fresh water at the front control panel.
- Temperature adjustment with a dial in the range: from 30°C to 120°C.
- Indicator light informing about reaching the set temperature.
- Removable spout for used water.
- Holder for baskets intended for draining the contents.
- Mechanical locking for preventing accidental drain tap opening.
- Overheating protection with a reset on the front control panel.
- Non-slip feet.
- Included: 2 baskets 100x292x(H)158 mm and a lid.
- The appliance is delivered without a plug.

238899



Includes a 2 baskets and a lid

PASTA AND DUMPLINGS COOKER

code	V	W	mm	€
238899	230	3500	330x600x(H)380	1 395,00



880999



NEW

FRESH PASTA DRYING BOX

- Made of HDPE, BPA-free.
- Temperature resistant: from -40°C to 90°C.

code	mm	€
880999	600x400x(H)70	17,50

CHEESE-GRATING MACHINE

- Capacity of 30 kilos per hour.
- Functional and practical, stable body.
- Despite its small size, the device offers high performance.
- Ideal for grating Parmesan cheese and other hard cheeses.
- Motor is protected against overloading.
- Provided with grated cheese container 1,3 L.
- Speed: 1400 RPM.
- Cylinder diameter Ø 110x60 mm.
- Weight 8 kg.

code	-	V	W	mm	€
226827	30 kg/h	230	380	292x226x(H)302	449,50



Stainless steel roller



226827

NEW



PASTA COOKER

- Water tank and pasta baskets made of 18/8 stainless steel.
- Including 5 baskets:
 - 1 large basket (170 x 263 x 306 mm).
 - 2 medium baskets (170 x 130 x 259 mm).
 - 2 small baskets (115 x 126 x 253 mm).
- Adjustable temperature range: from 45°C to 110°C.
- Water tank capacity: 25L.
- The heater is located at the bottom of the covered chamber.
- Control light indicates when the set temperature has been reached.
- Includes a tap to easily empty it of water.
- Anti-slip feet.
- Includes a mechanical lock to prevent the drain valve from being opened accidentally.
- Overheating protection.

code	liters	V	W	mm	€
240496	25	230	3500	601x326x(H)279	265,00



240496



Prices net of VAT

HENDI

357



09

Cooling

Feel the ice experience



PROFI LINE | 800 SERIES

arktic
REFRIGERATION TECHNOLOGY

S.S.
stainless steel

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Self-closing lockable door(s) with comfortable curved door handle(s).
- Forced air cooling with auto-defrost, compressor placed above the chamber.
- 60 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 2/1.
- Digital display and electronic thermostat.
- Fitted with 4 wheels of which 2 are castor wheels.
- Climate class: 5.



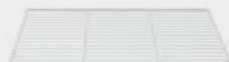
Watch the video



232118, 232132



232125, 232149



SHELF FOR COOLING AND FREEZING CABINETS GN 2/1, WHITE

- Steel shelf, covered with white polyethylene, wired. Size - GN 2/1.
- Net weight: 2.4 kg.

code	mm	€
801888	530x650	18,50

Chamber and outer housing made of stainless steel



type	cooling, 1-door	freezing, 1-door	cooling, 2-door	freezing, 2-door
code	232118	232132	232125	232149
capacity	670 l	670 l	1240 l	1240 l
dimensions	730x800x(H)2096 mm	730x800x(H)2096 mm	1314x800x(H)2082 mm	1314x800x(H)2082 mm
chamber dimensions	610x635x(H)1540 mm	610x635x(H)1540 mm	1194x635x(H)1540 mm	1194x635x(H)1540 mm
range	0/8°C	-22/-17°C	0/8°C	-22/-17°C
coolant	R600a (110 g)	R290 (120 g)	R600a (140 g)	R290 (150 g)
energy class	B	C	B	C
shelves	4 x GN 2/1 (650x530 mm)*	4 x GN 2/1 (650x530 mm)*	4+4 x GN 2/1 (650x530 mm)*	4+4 x GN 2/1 (650x530 mm)*
average daily power consumption	1,26 kWh	4,99 kWh	2,01 kWh	8,19 kWh
power/voltage	220 W/230 V	600 W/230 V	350 W/230 V	980 W/230 V
weight	120 kg	115 kg	171 kg	177 kg
€	1 560,00	1 770,00	2 385,00	2 645,00
SHELF GN 2/1	936191	936191	936191	936191
€	32,50	32,50	32,50	32,50



REFRIGERATORS & FREEZERS PROFI LINE | 700 SERIES

arktic
KITCHEN LINE

S.S.
stainless steel

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Self-closing lockable door(s) with comfortable curved door handle(s).
- Forced air cooling with auto-defrost, compressor placed above the chamber.

- 50 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- Fitted with 4 wheels of which 2 are castor wheels.
- Climate class: SN-ST.
- Coolant: R600a.



233108, 233115



233122, 233139

NEW



Chamber and outer housing
made of stainless steel

SET OF 4 FEET FOR REFRIGERATORS AND FREEZERS

- 4 stainless steel feet, adjustable up to 60 mm
- Diameter: 55 mm
- For Profi Line and Kitchen Line refrigerated and freezer cabinets

code	€
941072	65,00

	C A G	D A G	C A G	D A G
type	cooling, 1-door	freezing, 1-door	cooling, 2-door	freezing, 2-door
code	233108	233115	233122	233139
capacity	410 l	440 l	900 l	900 l
dimensions	600x740x(H)1950 mm	600x740x(H)1950 mm	1200x740x(H)1950 mm	1200x740x(H)1950 mm
chamber dimensions	500x540x(H)1380 mm	500x540x(H)1380 mm	1100x540x(H)1380 mm	1100x540x(H)1380 mm
range	-2/-8°C	-22/-17°C	-2/-8°C	-22/-17°C
compressor	EMT65HLT power 1/4 KM	NE2124Z power 1/2 KM	EG AS100HLR power 1/3 KM	NEK2150GK power 3/4 KM
coolant	R600a (80 g)	R290 (90 g)	R600a (130 g)	R290 (150 g)
energy class	C	D	C	D
climate class	5	4	5	4
shelves	4 x 485x525 mm*	4 x 485x525 mm*	4+4 x 525x530 mm*	4+4 x 525x530 mm*
average daily power consumption	1,43 kWh	5,78 kWh	2,18 kWh	9,17 kWh
power/voltage	290 W/230 V	600 W/230 V	450 W/230 V	750 W/230 V
weight	90 kg	90 kg	135 kg	135 kg
€	1 350,00	1 495,00	1 875,00	2 075,00

Electronic temperature controller

Chamber made of stainless steel

Ergonomic handle



Prices net of VAT

HENDI

* Maximum load capacity of the shelf
approx. 40 kg [with evenly distributed load]

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REFRIGERATORS AND FREEZERS PROFI LINE 420+420 L



- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Forced cooling.
- Insulation 50 mm thick (material: C5H10).
- Digital display and electronic thermostat.
- EMBRACO compressor.
- Automatic evaporation of condensation.
- Climatic class: 4
- Self-closing lockable door, opens on the left side.
- Comfortable curved door handle.
- Fitted with 4 wheels of which 2 are castor wheels.



NEW



Chamber and
outer housing
made of
stainless steel

233146



type	refrigerator-freezer, 2-door
code	233146
capacity	420+420 l
dimensions	1200x740x(H)1950 mm
chamber dimensions	refrigerator - 550x540x(H)1380 mm freezer - 550x540x(H)1380 mm
range	-2/8°C, -17/-22°C
compressor	refrigerator - EMT65HLR power 1/4 KM freezer - NE2134Z power 1/2 KM
coolant	refrigerator - R600a (80 g) freezer - R290 (90 g)
energy class	D
shelves	4+4 x 510x525 mm*
average daily power consumption	8,22 kWh
power/voltage	870 W/230 V
weight	158 kg
€	2 575,00

* Maximum load capacity of
the shelf approx. 40 kg
(with evenly distributed load)

Dynamic forced cooling



Self-closing, lockable door



REFRIGERATORS AND FREEZERS KITCHEN LINE 580 L AND 1 300 L

arktic
KITCHEN LINE

S.S.
stainless steel

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Fan-assisted static cooling, compressor in the bottom.
- With particle filter.
- Climate class: 4.
- Cooling chamber fits Gastronorm 2/1.

- Polyurethane foam insulation, 60 mm thick.
- Self-closing lockable door, opens on the left side.
- Comfortable curved door handle.
- Fitted with 4 wheels of which 2 are castor wheels.
- Digital display and electronic thermostat.



232729, 232514

232736

NEW






SHELF FOR COOLING AND FREEZING CABINETS GN 2/1, WHITE

- Steel shelf, covered with white polyethylene, wired. Size - GN 2/1. Net weight: 2.4 kg.

code	mm	€
801888	530x650	18,50

Chamber and outer housing made of stainless steel

	 cooling, 1-door	 freezing, 1-door	 cooling, 2-door
type	cooling, 1-door	freezing, 1-door	cooling, 2-door
code	232729	232514	232736
capacity	580 l	580 l	1300 l
dimensions	685x800x(H)2100 mm	685x800x(H)2100 mm	1382x800x(H)2100 mm
chamber dimensions	565x640x(H)1525 mm	565x640x(H)1525 mm	1262x640x(H)1525 mm
range	-5/5°C	-18/-12°C	-5/5°C
coolant	R600a (120 g)	R290 (120 g)	R290 (110 g)
energy class	D	D	D
shelves	4 x GN 2/1	4 x GN 2/1	4+4 x GN 2/1
average daily power consumption	2,5 kWh	6,79 kWh	3,77 kWh
power/voltage	350 W/230 V	550 W/230 V	320 W/230 V
weight	110 kg	120 kg	180 kg
€	1 350,00	1 450,00	1 998,00

Electronic temperature controller



Fan-assisted static cooling



Self-closing, lockable door



BUDGET LINE COOLING AND FREEZING DISPLAY CABINETS



- Outer housing made of stainless steel.
- Fan assisted cooling.
- Rear external wall and bottom made of galvanised sheet metal.
- Interior made of ABS plastic.
- Thick cyclopentane foam insulation (C5H10) (up to 65 mm), depending on the model, for greater temperature stability inside the cabinet.
- Highly accurate digital thermostat makes it possible to precisely determine storage temperature.
- Adjustable shelves with a load capacity of 30 kg each, provided that the weight in the cooling display cabinet is distributed evenly.
- Fixed shelves with freezing system components, with a load capacity of 25 kg each, provided that the weight in the freezing display cabinet is distributed evenly.
- Additional shelf at the bottom of the chamber to increase storage space (selected models only - see table).
- Electromechanical control with electronic display for indicating set and actual temperature.
- With 2 feet at the front allow for limited height adjustment and 2 castors at the back, ideal for moving the cabinet (only cabinets with the capacity of 400 and 600 l).
- Self-closing doors to reduce electricity consumption.
- Locking doors (with a key).

COOLING



236017
236079



236031
236093



236055
236116

BUDGET LINE COOLING CABINET IN A STAINLESS STEEL CASING

- Temperature range: 0/8°C

code	liter	mm	mm int.	shelves (mm)	energy class	coolant	insulation (mm)	V	W	kg	€
236017	200	598x623x(H)838	477x482x(H)652	2x 506x415	A	R600a	60	230	124	38,50	525,00
236031	400	600x701x(H)1875	460x466x(H)1643	3x 486x410 + 1x 450x210	C	R600a	70	230	157	75,50	845,00
236055	600	775x769x(H)1900	635x572x(H)1643	3x 660x525 + 1x 615x190	C	R600a	70	230	193	89,00	990,00

BUDGET LINE FREEZING CABINET IN A STAINLESS STEEL CASING

- Temperature range: -23/-18°C

code	liter	mm	mm int.	shelves (mm)	coolant	insulation (mm)	V	W	kg	€
236079	200	598x655x(H)838	493x477x(H)647	fixed shelves, 2x 458x445	R600a	50	230	111	38	580,00
236093	400	600x646x(H)1875	480x448x(H)1611	fixed shelves, 6x 452x412	R290	60	230	322	75	940,00
236116	600	775x710x(H)1900	645x528x(H)1643	fixed shelves, 6x 588x496	R290	65	230	436	95,5	1 095,00

BUDGET LINE COOLING AND FREEZING DISPLAY CABINETS

NEW **arktic** PROFESSIONAL REFRIGERATION

- External housing made of white coated steel.
- Fan assisted cooling.
- Rear external wall and bottom made of galvanised sheet metal.
- Interior made of ABS plastic.
- Thick cyclopentane foam insulation (C5H10) (up to 65 mm), depending on the model, for greater temperature stability inside the cabinet.
- Highly accurate digital thermostat makes it possible to precisely determine storage temperature.
- Adjustable shelves with a load capacity of 30 kg each, provided that the weight in the cooling display cabinet is distributed evenly.

- Fixed shelves with freezing system components, with a load capacity of 25 kg each, provided that the weight in the freezing display cabinet is distributed evenly.
- Additional shelf at the bottom of the chamber to increase storage space (selected models only - see table).
- Electromechanical control with electronic display for indicating set and actual temperature.
- With 2 feet at the front allow for limited height adjustment and 2 castors at the back, ideal for moving the cabinet (only cabinets with the capacity of 400 and 600 l).
- Self-closing doors to reduce electricity consumption.
- Locking doors (with a key).



COOLING CABINET IN WHITE PAINTED STEEL HOUSING BUDGET LINE

- Temperature range: 0/8°C

code	liter	mm	mm int.	shelves (mm)	energy class	coolant	insulation (mm)	V	W	kg	€
236000	200	598x623x(H)838	477x482x(H)652	2x 506x415	A	R600a	60	230	124	38,50	485,00
236024	400	600x701x(H)1876	460x466x(H)1643	3x 486x410, 1x 450x210	C	R600a	70	230	157	69,50	775,00
236048	600	775x769x(H)1900	635x572x(H)1643	3x 660x525, 1x 615x190	C	R600a	70	230	193	87,50	915,00

BUDGET LINE FREEZING CABINET IN A WHITE PAINTED STEEL CASING

- Temperature range: -23/-18°C

code	liter	mm	mm int.	shelves (mm)	coolant	insulation (mm)	V	W	kg	€
236062	200	598x655x(H)838	493x477x(H)647	fixed shelves, 2x 458x445	R600a	50	230	111	37,50	535,00
236086	400	600x646x(H)1875	480x448x(H)1611	fixed shelves, 6x 425x412	R290	60	230	322	71,50	865,00
236109	600	775x710x(H)1900	645x528x(H)1643	fixed shelves, 6x 588x496	R290	65	230	436	91,50	995,00

Prices net of VAT

HENDI

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REFRIGERATOR & FREEZER COUNTERS PROFI LINE | 700 SERIES

arktik
PROFESSIONAL REFRIGERATION

S.S.
stainless steel

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanised steel.
- Self-closing doors fitted with comfortable handles.
- Work surface fitted with a 40 mm high ridge at the back (except 233764).
- Forced air cooling with auto-defrost, compressor placed next to the chamber.

- 50 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable stainless-steel feet.
- Climate class: 5 (232040, 232057), 4 (232064, 232699).

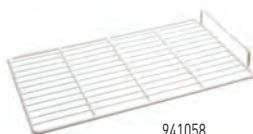


232040, 232064



232057, 232699

type	cooling, 2-door	freezing, 2-door	cooling, 3-door	freezing, 3-door
code	232040	232064	232057	232699
capacity	280 l	280 l	420 l	420 l
dimensions	1360x700x(H)879 mm	1360x700x(H)910 mm	1795x700x(H)879 mm	1796x700x(H)879 mm
chamber dimensions	822x570x(H)580 mm	822x570x(H)580 mm	1257x570(H)580 mm	1257x570(H)580 mm
range	-2/8°C	-22/-17°C	-2/8°C	-22/-17°C
compressor	EMT65HLR power 1/4 KM	EGU130HLR power 1/2 KM	EGAS100HLR power 1/3 KM	NEK2140Z power 2/3 KM
coolant	R600a (120 g)	R290 (140 g)	R290 (130 g)	R290 (140 g)
energy class	A	C	A	C
shelves	2+2 x GN 1/1*	2+2 x GN 1/1*	2+2+2 x GN 1/1*	2+2+2 x GN 1/1*
average daily power consumption	1,34 kWh	3,97 kWh	1,73 kWh	5,09 kWh
power/voltage	250 W/230 V	600 W/230 V	400 W/230 V	600 W/230 V
weight	95 kg	95 kg	120 kg	120 kg
€	1 450,00	1 800,00	1 755,00	1 970,00



941058

SHELF FOR COUNTER REFRIGERATOR & FREEZERS PROFI LINE

- For Arktik refrigerator & freezers counters Profi Line 232040 232057 232064.

code	€
941058	14,50

REFRIGERATOR COUNTER PROFI LINE | 700 SERIES



- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanised steel.
- Self-closing doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- 50 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable stainless-steel feet.



NEW



233764



237069



cooling, 4-door



cooling, 6-door

type	cooling, 4-door	cooling, 6-door
code	233764	237069
capacity	280 l	420 l
dimensions	1360x700x(H)858 mm	1795x700x(H)879 mm
chamber dimensions	822x570x(H)580 mm	1257x 570x(H)580 mm
range	-2/8°C	0/8°C
compressor	EMT65HLR power 1/4 KM	Cubigel compressor HP 1/5
coolant	R600a (120 g)	R290
energy class	B	A
drawers	4	6
average daily power consumption	1,34 kWh	1,98 kWh
power/voltage	250 W/230 V	400 W/230 V
weight	95 kg	116 kg
€	2 055,00	3 045,50

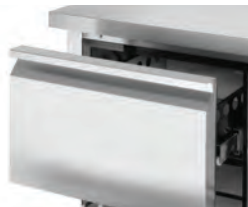
Electronic temperature controller



Refrigerated drawers with guides



Ergonomic handle



Prices net of VAT

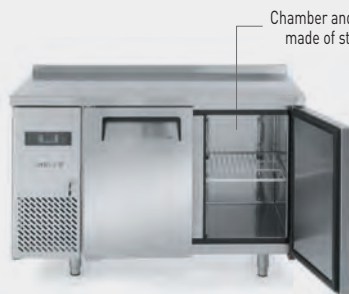


* Maximum load capacity of the shelf approx. 40 kg [with evenly distributed load]

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- Inner and outer housing are made of high-quality stainless steel
- Self-closing doors fitted with comfortable handles.
- Work surface fitted with a 40 mm high ridge at the back.
- Static refrigeration supported by internal fan, pollen filter.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 50 mm thick polyurethane foam insulation.
- With adjustable shelving.
- Digital display and electronic thermostat.
- With 4 adjustable stainless-steel feet.
- Climate class: 5 (233344, 233382), 4 (233351, 233399).
- Coolant: R600a (233344, 233382), R290 (233351, 233399).



233344, 233351

 Chamber and outer housing
 made of stainless steel


233382, 233399

COOLING



	B A	C A	B A	C A
type	cooling, 2-door	freezing, 2-door	cooling, 3-door	freezing, 3-door
code	233344	233351	233382	233399
capacity	166 l	166 l	291 l	291 l
dimensions	1200x600x(H)886 mm	1200x600x(H)886 mm	1800x600x(H)886 mm	1800x600x(H)886 mm
chamber dimensions	800x480x(H)580 mm	800x480x(H)580 mm	1400x480x(H)580 mm	1400x480x(H)580 mm
range	-2/-8°C	-22/-17°C	0/8°C	-22/-17°C
compressor	EMT65HLR power 1/4 KM	NE2134Z-263CA power 1/2 KM	FF110HAK power 1/3 KM	NEK2140GZ-269GA power 1/2 KM
coolant	R600a (100 g)	R290 (90 g)	R600a (100 g)	R290 (90 g)
energy class	B	C	B	C
climate class	5	4	5	4
shelves	1+1 x 390x428 mm*	1+1 x 390x428 mm*	2x 430x428 mm + 1x 490x428 mm*	2x 430x428 mm + 1x 490x428 mm*
average daily power consumption	2,06 kWh	4,5 kWh	2,36 kWh	5,48 kWh
power/voltage	300 W/230 V	550 W/230 V	270 W/230 V	550 W/230 V
weight	74 kg	74 kg	100 kg	100 kg
€	1 290,00	1 375,00	1 555,00	1 740,00
SHELF	949276	949276	954775	956113
			Left or right	Middle
€	9,95	9,95	13,50	14,50



KITCHEN LINE | 700 SERIES

arktic
PROFESSIONAL REFRIGERATION



- Inner and outer housing are made of high-quality stainless steel.
- Doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 35 mm thick polyurethane foam insulation.

- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic feet.
- Auto-defrost with condensation evaporator.
- Climate class: SN-T.
- Coolant: R600a.





Chamber and outer housing
made of stainless steel



232019



232026

	 cooling, 2-door	 cooling, 3-door
type	cooling, 2-door	cooling, 3-door
code	232019	232026
capacity	300 l	380 l
dimensions	900x700x(H)880 mm	1365x700x(H)880 mm
chamber dimensions	830x595x(H)500 mm	1295x595x(H)500 mm
range	-2/8°C	-2/8°C
coolant	R600a	R600a
energy class	A	A
shelves	2 shelves (335x570 mm)	3 shelves (335x570 mm)
power/voltage	220 W/230 V	220 W/230 V
weight	70 kg	91 kg
€	960,00	1 355,00
SHELF	931561	931561
€	14,50	14,50

Shelf placing adjustable



Comfortable handles



Electronic temperature controller



PIZZA COUNTERS

arktic 

S.S.
stainless steel

- Inner and outer housing are made of high-quality stainless steel, with granite worktop.
- Doors fitted with comfortable handles.
- Forced air cooling with auto defrost, compressor placed underneath the chamber.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- 60 mm thick polyurethane foam insulation.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.



NEW

Chamber and outer housing
made of stainless steel



220245

NEW



220252



type

Pizza cooling table
with granite worktop, 2-doors

code 220245

capacity 250 l

dimensions 1510x800x(H)875 mm

chamber dimensions 510x595x(H)830 mm

range -2/8°C

coolant R600a

energy class A

climate class 5

shelves 2

power/voltage 250 W/230 V

weight 70 kg

€ 1 875,00



Pizza cooling table
with granite worktop, 3-doors

code 220252

capacity 420 l

dimensions 2010x800x(H)875 mm

chamber dimensions 510x595x(H)830 mm

range -2/8°C

coolant R600a

energy class B

climate class 5

shelves 2

power/voltage 400 W/230 V

weight 70 kg

€ 1 825,00

Electronic temperature controller



Steel, plastic-coated grid-type shelves



Worktop made of granite





arktic
REFRIGERATION & COOLING

S.S.
stainless steel



Chamber and outer housing
made of stainless steel



220245



220252

type	2-Door pizza cooling table with 7 drawers, with granite worktop	Three door pizza counter with cooling display 380+40L
code	232842	232033
capacity	250 l	254 l
dimensions	2020x802x(H)1000 mm	1400x700x(H)1491 mm
chamber dimensions	1480x670x(H)570 mm	1295x595x(H)475 mm
range	-2/8°C	-2/8°C
coolant	R600a (120 g)	R600a (70 g + 40 g)
energy class	A	A
climate class	5	counter - 4, cooling display - 5
shelves	7 drawers	3 shelves
average daily power consumption	1,38 kWh	counter - 1,6 kW, cooling display - 1,55 kW
power/voltage	250 W/230 V	400 W/230 V
weight	300 kg	193+41 kg
	Equipped with 7 uncooled drawers of 400x620x(H)65 mm. Chamber dimensions: 1480x670x(H)570 mm.	Cooling top unit with static cooling. Cooling top unit for 6x GN 1/4, dimensions 1405x335x(H)435 mm.
€	2 485,00	2 265,00



PIZZA COUNTERS

- Inner and outer housing are made of high-quality stainless steel, with granite worktop.
- Doors fitted with comfortable handles.
- Forced air cooling with auto defrost, compressor placed underneath the chamber.

- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.

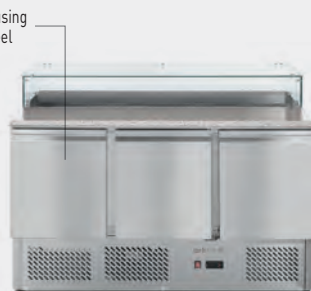
arktic
REFRIGERATION SYSTEMS

S.S.
stainless steel

cooling



232859



232873

Chamber and outer housing
made of stainless steel

Two door pizza counter 300L

Three door pizza counter 380L

code	232859	232873
	With stainless steel cover around the GN space which fits 5x GN 1/6 containers (max. height 150 mm)	With glass cover around the GN space which fits 8x GN 1/6 containers (max. height 150 mm)
capacity	300 l	380 l
dimensions	900x700x(H)1100 mm	1365x700x(H)1120 mm
chamber dimensions	830x595x(H)500 mm	1295x595x(H)500 mm
range	-2/-8°C	-2/-8°C
coolant	R600a	R600a
shelves	2 shelves (335x570 mm)	3 shelves (335x570 mm)
power/voltage	310 W/230 V	220 W/230 V
weight	94 kg	180 kg
€	1 055,00	1 510,00
SHELF	931561	956403
€	14,50	18,95

Electronic temperature controller

Steel, plastic-coated grid-type shelves

Worktop made of granite



REFRIGERATED COUNTERTOP SERVER

- Inner and outer casing made of high-grade stainless steel
- Static cooling - cooled bottom of the inner basin
- EMBRACO refrigeration unit
- Insulation thickness: 40 mm (material: C5H10)
- Digital display, electronic thermostat
- Climate class: 5
- Refrigerant: R600a (40 g)
- Average daily electricity consumption: 1.55 kW
- Temperature range: 0/8°C
- Compressor: EMT45HLR with 1/5 hp
- Automatic defrosting
- Smooth operation in ambient temperature of up to 32°C and relative humidity up to 60%
- 4 plastic feet

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PROFESSIONAL REFRIGERATION

S.S.
stainless steel



232903 **5x GN 1/4**



232910 **5x GN 1/4**



232927 **5x GN 1/4**



232965 **4x GN 1/3**



232972 **6x GN 1/3**



232989 **7x GN 1/3**



232996 **9x GN 1/3**

REFRIGERATED COUNTERTOP SERVER GN 1/4

- With hardened glass display.
- Fits GN 1/4 containers with a max height of 150 mm.

code	-	V	W	mm	€
232903	5x GN 1/4	230	180	1205x335x(H)460	495,00
232910	7x GN 1/4	230	180	1505x335x(H)460	595,00
232927	8x GN 1/4	230	180	1805x335x(H)460	680,00

REFRIGERATED COUNTERTOP SERVER GN 1/3

- With stainless steel lid.
- Fits GN 1/3 containers with a max height of 150 mm.

code	-	V	W	mm	€
233979	7x GN1/3	230	180	1605x420x(H)630	665,00
233986	8x GN1/3	230	180	1805x420x(H)630	710,00
233948	4x GN1/3	230	180	1205x420x(H)630	525,00
233955	6x GN1/3	230	180	1405x420x(H)630	610,00
233993	9x GN1/3	230	180	2005x420x(H)630	755,00

REFRIGERATED COUNTERTOP SERVER GN 1/3

- With hardened glass display.
- Fits GN 1/3 containers with a max height of 150 mm.

code	-	V	W	mm	€
232965	4x GN 1/3	230	180	1208x400x(H)456	525,00
232972	6x GN 1/3	230	180	1405x420x(H)456	610,00
232989	7x GN 1/3	230	180	1605x420x(H)460	665,00
232996	9x GN 1/3	230	180	2005x420x(H)456	755,00



233948

SALAD COUNTERS



- Inner and outer housing are made of high-quality stainless steel.
- Doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 35 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.



232781



232798



232880

Chamber and outer housing made of stainless steel



type	Two door salad counter with glass display	Three door salad counter with glass display	Two door salad counter with raised GN display
code	232781	232798	232880
	With stylish glass display, covers space for 2x GN 1/1 and 3x GN 1/6 containers (max. height 150 mm)	With stylish glass display, covers space for 4x GN 1/1 containers (max. height 150 mm)	With stainless steel lid which covers space for 5x GN 1/6 containers (max. height 150 mm) GN display dimensions: 900x265x(H)195 mm
capacity	300 l	380 l	300 l
dimensions	900x700x(H)1300 mm	1365x700x(H)1300 mm	900x700x(H)1055 mm
chamber dimensions	830x595x(H)500 mm	1295x595x(H)500 mm	830x595x(H)500 mm
range	-2/8°C	-2/8°C	-2/8°C
coolant	R600a	R600a	R600a
shelves	2 shelves (335x570 mm)	3 shelves (335x570 mm)	2 shelves (335x570 mm)
power/voltage	310 W/230 V	310 W/230 V	270 W/230 V
weight	80 kg	110 kg	100 kg
€	1 135,00	1 590,00	995,00
SHELF	956403	956403	956403
€	18,95	18,95	18,95



SALAD COUNTERS

arktic PROFESSIONAL REFRIGERATION

S.S.
stainless steel

cooling

- Inner and outer housing are made of high-quality stainless steel.
- Doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 35 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.

- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.



232897



232804



232811



Three door salad counter with raised GN display	Two door salad counter	Three door salad counter
232897	232804	232811
With stainless steel lid which covers space for 8x GN 1/6 containers (max. height 150 mm) GN display dimensions: 1365x265x(H)195 mm. 380 l	With stainless steel lid which covers space for 2x GN 1/1 and 3x GN 1/6 containers (max. height 150 mm) Plastic work counter: 900x135x(H)20 mm 300 l	With stainless steel lid which covers space for 4x GN 1/1 containers (max. height 150 mm) Plastic work counter: 1365x135x(H)20 mm 380 l
1365x700x(H)1055 mm	900x700x(H)888 mm	1365x700x(H)888 mm
1295x595x(H)500 mm	830x595x(H)500 mm	1295x595x(H)500 mm
-2/8°C R600a	-2/8°C R600a	-2/8°C R600a
3 shelves (335x570 mm)	2 shelves (335x570 mm)	3 shelves (335x570 mm)
310 W/230 V	310 W/230 V	310 W/230 V
105 kg	68 kg	87 kg
1 510,00	960,00	1 355,00
956403	931561	956403
18,95	14,50	18,95



DRY AGING CABINETS

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PROFESSIONAL REFRIGERATION

18/10
stainless steel

ABS
plastic

- Body, door frame, and door handle made of 18/8 stainless steel.
- Door made of 2 layers of Low-E tinted tempered glass which increases energy efficiency by blocking infrared light and UV from the outside while preventing the heat from transferring inside.
- Door lock is included.
- Distilled water container made of ABS - distilled water must be filled manually.
- Display notification and audible alarm when the water tank's humidity falls below 15%.
- Alarm indicating the door open for more than 3.5 minutes - protection against uncontrolled disruption of the conditions in the chamber.

- Built-in UVC sterilisation lamp to prevent bacterial growth and guarantee safe environment for the meat; when the door is opened during the seasoning process, bacteria do not have a chance to develop.
- Forced cooling using a ventilator which ensures the required level of air circulation.
- LED lights placed on both sides of the chamber and on the ceiling.
- Max. load per hook: 25 kg.
- Max. load of the hanging rod: 50 kg.
- Temperature range: 1-25 °C.
- Adjustable humidity range: 60-85%.
- Current humidity level is displayed on the panel.
- Refrigerant: R600a.

COOLING



NEW



221433

DRY AGING CABINET

- Max. load per shelf: 30 kg.
- In the cabinet there are:
 - 3 shelves,
 - 1 hanging rod,
 - 3 hooks,
 - salt tray (salt not included),
- all elements above are made of 18/8 stainless steel.

code	liters	V	W	mm	€
221433	233	230	170	595x760	2 695,00
x(H)1270					



204986

DRY AGING CABINET

- Housing made of black powder-coated metal.
- Max. load per shelf: 25 kg.
- In the cabinet there are:
 - 3 shelves,
 - 1 hanging rod,
 - 3 hooks,
 - salt tray (salt not included),
- all elements above are made of 18/8 stainless steel.

code	liters	V	W	mm	€
204986	352	230	170	695x760	3 295,00
x(H)1720					



204962

DRY AGING CABINET

- Max. load per shelf: 25 kg.
- In the cabinet there are:
 - 3 shelves,
 - 1 hanging rod,
 - 3 hooks,
 - salt tray (salt not included),
- all elements above are made of 18/8 stainless steel.

code	liters	V	W	mm	€
204962	352	230	170	695x760	3 195,00
x(H)1720					

UNDERCOUNTER DRY AGING CABINET

- Body, door frame, and door handle made of 18/8 stainless steel.
- Door made of 2 layers of Low-E tinted tempered glass.
- Door lock is included.
- Distilled water container made of ABS – distilled water must be filled manually.
- Display notification and audible alarm when the water tank's humidity falls below 15%.
- Alarm indicating the door open for more than 3.5 minutes.
- Built-in UVC sterilisation lamp.
- Forced cooling using a ventilator.
- LED lights placed on both sides of the chamber and on the ceiling.
- Max. load per hook: 25 kg.
- Max. load of the hanging rod: 50 kg.
- Temperature range: 1°C-25°C.
- Adjustable humidity range: 60-85%.
- Current humidity level displayed.
- Proper thermal, ventilation and humidity conditions for dry aging meat.
- Hooks and salt tray included.

code	liters	V	W	mm	€
204979	138	230	350	600x545x(H)900	1 195,00

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PROFESSIONAL REFRIGERATION

18/8 ABS
stainless steel plastic

NEW



204979



BLAST CHILLERS

arktic
PROFESSIONAL REFRIGERATION

S.S.
stainless steel

18/10
stainless steel

- Chamber suited for GN 1/1 containers and 600x400 mm trays.
- Probe supplied as standard, forced cooling, manual defrosting.
- Condensate tray under the device.
- Separate functions for the ice cream freezing cycle (-20 °C) and deep surface freezing (-40 °C).
- Inner LED lighting.
- Self-closing door fitted with a lock as standard.
- Sound and visual open-door alarm.

- Door opening direction adjustable.
- Micro-switch that trips the device when door open.
- Digital thermostat.
- Stainless steel housing and chamber.
- Climate class 5, smooth operation at an ambient temperature of up to +40°C.
- Refrigerant: R290.
- Adjustable height of stainless steel feet.



Chamber and outer housing
made of stainless steel



code	chamber capacity	tray support spacing (mm)	output at chilling to +3°C (kg/cycle)	output at freezing to -18°C (kg/cycle)	V	W	inside dimensions of the chamber (mm)	mm	kg	€
232170	5x GN 1/1 or 5x 600x400	65	15	10	230	749	640x400x(H)360	760x725x(H)850	76	2 565,00
232194	7x GN 1/1 or 7x 600x400	70	23	18	230	1180	640x452x(H)730	790x900x(H)1377	116	4 325,00
232187	10x GN 1/1 or 10x 600x400	75	25	20	230	1180	640x452x(H)870	790x900x(H)1535	120	4 245,00
232491	15x GN 1/1 or 15x 600x400	75	45	35	230	2080	640x452x(H)1245	790x943x(H)1975	173	7 595,00



arktic ❄️

S.S.
stainless steel

237731

BLAST CHILLER 3X GN 2/3

- Housing and chamber are made of 18/8 stainless steel.
- The chamber measures 340x365x(H)270 mm and fits 3x GN2/3 containers, the guides are placed 68 mm apart.
- With digital display.
- Thermostat measures the chamber temperature but can also measure core temperatures with the included probe.
- Forced air cooling, with manual defrosting.
- Automatic hold function - at the end of the cycle the device maintains the reached temperature.
- Evaporator protected against corrosion.

- Cooling efficiency: 7 kg (+90°C/+3°C)/cycle.
- Freezing efficiency: 5 kg (+90°C/-18°C)/cycle.
- Insulation made of 60 mm thick foamed cyclopentane.
- With visual and audible door open alarm, chilling stops when the door is open.
- Adjustable stainless steel feet.
- Climate class: 4, works in ambient temperatures up to 38°C.
- Refrigerant: R290.
- Net weight: 44 kg.

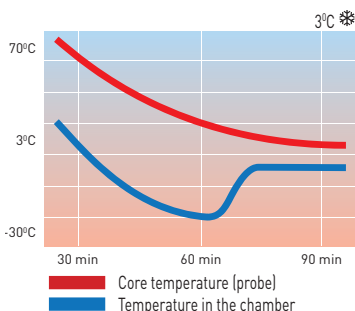
code	V	W	mm	€
237731	230	420	660x640x(H)525	1 895,00

Blast chilling from +90°C to +3°C

This process helps lower the food temperature to safe +3°C in a suitably short time, in line with HACCP standards.

The adequate chilling speed helps reduce bacteria growth in the range from +65°C to +10°C.

Blast chilling helps retain the quality, colour and smells of food and extends the storage period.

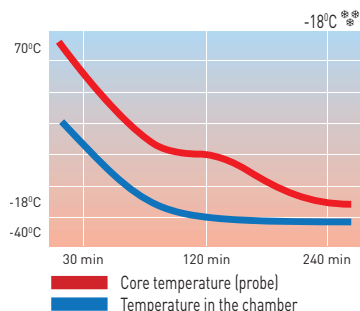


Blast freezing from +90°C to -18°C

Powerful chilling system and blowing air of -40°C into the chamber makes the core temperature of food quickly drop to -18°C.

It prevents large ice crystals from occurring, which damage the internal structure of food.

Blast freezing results in a large number of small crystals which preserves the original properties of food: flavour, colour, texture and nutrients, and helps extend the storage period.





235904



233856



CHEST FREEZER

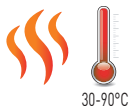
- Housing made of aluminium.
- Door is made of pre-painted steel sheet covered with PVC films.
- With self-closing lockable lid.
- Forced air cooling with manual-defrost, compressor placed underneath the chamber.
- 70 mm thick foam insulation.
- Bright LED lighting in the chamber.
- Digital temperature display and manual controller.
- Fitted with 2 wheels and 2 adjustable feet.
- Temperature range: -18°C to -26°C.

code	liters	V	W	mm	€
235904	93	230	105	574x608x(H)845	245,00
235911	140	230	70	754x608x(H)845	295,00

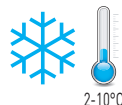
CHEST FREEZER

- Housing made of aluminium.
- The door is made of pre-painted steel sheet covered with PVC films.
- With self-closing lockable lid.
- Forced air cooling with manual-defrost, compressor placed underneath the chamber.
- 70 mm thick foam insulation.
- Bright LED lighting in the chamber.
- Digital temperature display and manual controller.
- Fitted with 2 wheels and 2 adjustable feet, or 6 wheels on larger models.
- Temperature range: -18°C to -26°C.

code	liters	V	W	mm	€
233856	190	230	120	953x607x(H)840	350,00
233863	282	230	130	1116x686x(H)840	410,00



30-90°C



2-10°C



274064

274057

NEW
S.S.
 stainless steel

HEATED BUFFET

- Housing made of stainless steel with black plywood.
- Suitable for 4 GN 1/1 containers - max. 150 mm deep.
- Supplied with 4 GN 1/1 containers.
- Fitted with a light in the canopy.
- Canopy can be lowered to act as a cover, secured with latches.
- Folding tray guides on both sides.
- 2 shelves under the counter.
- Equipped with 4 castors.
- Temperature adjustable from 30°C to 90°C.

code	range	V	W	mm	€
274064	30/90°C	230	2000	1490x765x(H)1370	2 295,00

NEW
S.S.
 stainless steel

SALAD BUFFET

- Housing made of stainless steel with black plywood.
- Suitable for 4 GN 1/1 containers - max. 150 mm deep.
- Supplied with 4 GN 1/1 containers.
- Fitted with a light in the canopy.
- Canopy can be lowered to act as a cover, secured with latches.
- Collapsible tray guides on both sides.
- Large shelf under the counter.
- Equipped with 4 castors.
- Temperature adjustable from 2°C to 10°C.
- Climatic class: 4.

code	range	V	W	mm	€
274057	2/10°C	230	170	1490x765x(H)1370	2 295,00



SUSHI DISPLAY

- Construction made of stainless steel.
- Casing made of ABS.
- With tempered glass.
- Convenient access to the chamber interior thanks to sliding doors located at the rear.

NEW

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PROFESSIONAL REFRIGERATION

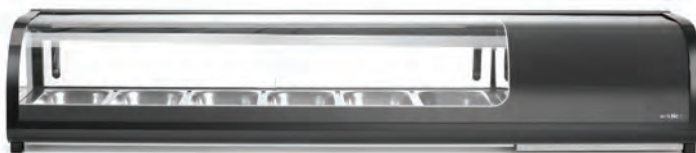
ABS
plastic

18/0
stainless steel

- Static cooling with automatic defrost function.
- Inside the chamber, LED light and an evaporator are installed.
- Digital display and electronic thermostat.
- Temperature range: 0°C-12°C.



274071



274088



274040

C
A
G

B
A
G

B
A
G

code	274040	274088	274071
dimensions	1800x420x(H)265	1529x426x(H)296	1177x426x(H)296
capacity	5x GN 1/2 (H)40 mm	6x GN 1/3 (H) 40 mm	4x GN 1/3 (H)40 mm
range	0/12°C	0/12°C	0/12°C
climate class	4	4	4
coolant	R600a	R600a	R600a
power/voltage	190 W/230 V	190 W/230 V	190 W/230 V
€	925,00	850,00	750,00





SUSHI DISPLAY 5X GN 1/3

- White coated stainless steel housing.
- Double, curved glass cover at the front.
- Accessible through two sliding doors at the back or via the lifted, curved glass cover.
- Static cooling with auto-defrost.
- Cools from 0° C to 6° C.
- Fits 5x GN 1/3 - max. (H)40 mm.
- Fitted with LED light and evaporator at the top.

- Digital temperature controller and display.
- Refrigerant: R600a.
- Energy efficiency class: B.
- Climate class: 3.
- GN containers are not included.

code	range	V	W	mm	€
233757	0/6° C	230	160	1307x445x(H)327	750,00



233702



233719

COUNTERTOP DISPLAY FRIDGE

- Housing made of stainless steel fitted with curved glass front cover and glass side panels.
- Accessible through two sliding glass doors at the back.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 2 chrome plated shelves included.
- Bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Temperature range: 0 to 6° C.
- Climate class: 4
- Refrigerant: R600a.
- Energy label: B.

code	liters	V	W	mm	€
233702	120	230	160	707x570x(H)680	810,00
233719	160	230	160	885x570x(H)680	885,00



Watch the video

Forced air cooling



Digital display



CONTACT GRILLS

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ICE CREAM DISPLAY FREEZER

- Housing made of stainless steel, with tempered glass.
- Static cooling with automatic defrost function.
- Digital display and temperature adjustment range: from -25°C to -18°C.
- Height-adjustable feet.
- Refrigerant: R290.



Watch the video

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PROFESSIONAL REFRIGERATION



233689

- Climate class: 4.
- Energy label: A.
- Includes 4 containers with capacity of 5L each and height of 150mm.

code	range	V	W	mm	€
233689	-25/-18°C	230	210	867x735x(H)373	1 235,00



COUNTERTOP SALAD DISPLAY

- Body made of high-quality stainless steel, fitted with curved glass cover with easy opening system.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 8x GN 1/6 GN containers or 4x GN 1/3 containers (max. height 100 mm), not included.
- With 4 adjustable stainless steel feet.



Watch the video



233672

- Digital temperature controller and display.
- Refrigerant: R600a.
- Climate class: 4.
- Energy label: C.

code	range	V	W	mm	€
233672	0/-3°C	230	105	775x615x(H)235	755,00



REFRIGERATED DISPLAY CABINETS

- Display cabinet frame made of ABS+PVC polymers, with double glass.
- Unit housing made of ABS.
- Forced cooling with automatic defrosting, compressor placed under the chamber.
- Air duct outside of the glass blows air over the glass to remove

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PERFORMANCE IN REFRIGERATION

ABS
plastic

S.S.
stainless steel

- and prevent condensation.
- Durable PVC coated shelves, adjustable in height.
- With bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Climate class: 4



Watch the video



233610



233627



233634



233238



REFRIGERATED DISPLAY CABINET, 58 L

- With 2 shelves.
- Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
- Energy label: B (A-G).
- Temperature range: 2 to 6°C.
- Refrigerant: R600a.

code	-	V	W	mm	€
233610	white	230	170	452x406x(H)830	525,00
233627	black	230	170	452x406x(H)830	525,00

REFRIGERATED DISPLAY CABINET, 68 L

- With 3 shelves.
- Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
- Energy label: B (A-G).
- Temperature range: 2 to 6°C.
- Refrigerant: R600a.

code	-	V	W	mm	€
233634	white	230	170	444x397x(H)875	535,00
233238	black	230	170	444x397x(H)875	535,00



Air duct outside glass to remove and prevent condensation



Double glazing and easy opening door



Digital controller



REFRIGERATED DISPLAY CABINETS

- Display cabinet frame made of ABS+PVC polymers, with double glass.
- Unit housing made of ABS.
- Forced cooling with automatic defrosting, compressor placed under the chamber.
- Air duct outside of the glass blows air over the glass to remove and prevent condensation.



- Durable PVC coated shelves, adjustable in height.
- With bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Climate class: 4



REFRIGERATED DISPLAY CABINET, 78 L

- With 3 shelves.
- Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
- Energy label: B (A-G).
- Temperature range: 2 to 6°C.
- Refrigerant: R600a.

code	-	V	W	mm	€
233641	white	230	170	444x397x(H)940	545,00
233658	black	230	170	444x397x(H)940	545,00

REFRIGERATED DISPLAY CABINET, 98 L

- With 4 shelves.
- Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
- Energy label: C (A-G).
- Temperature range: 2 to 6°C.
- Refrigerant: R600a.

code	-	V	W	mm	€
233665	white	230	210	444x397x(H)1100	595,00
233269	black	230	210	444x397x(H)1100	595,00



Convenient handle for opening the door



Forced cooling



LED Lighting



REFRIGERATED DISPLAY CABINETS

- Display cabinet frame made of ABS+PVC polymers, with double glass.
- Unit housing made of ABS.
- Forced cooling with automatic defrosting, compressor placed under the chamber.
- Air duct outside of the glass blows air over the glass to remove and prevent condensation.

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PROFESSIONAL REFRIGERATION

ABS
plastic

S.S.
stainless steel

- Durable PVC coated shelves, adjustable in height.
- With bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Climate class: 4



Watch the video



233696



233290



4 wheels, 2 with brakes
[233696, 233290]



Double glazing and easy
opening curved door
[233696, 233290]

REFRIGERATED DISPLAY CABINET, 270 L

- 5 shelves, dimensions 428x386x(h)18mm.
- Fitted with 4 wheels, 2 with brakes.
- Energy label: C.
- Temperature range: 0 to 6°C.
- Refrigerant: R290.

code	-	V	W	mm	€
233696	white	230	290	550x520x(H)1870	1 170,00
233290	black	230	290	556x526x(H)1913	1 170,00





Watch the video



233825

ROUND CAKE DISPLAY

- Housing made of stainless steel fitted with tempered double glazing.
- Accessible through self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 3 adjustable glass shelves.
- Bright LED lighting on 2 sides.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 0/6°C.
- Climate class: 6
- Refrigerant: R600a.
- Energy label: B.

code	liters	V	W	mm	€
233825	100	230	210	ø480x(H)1065	885,00



233832

ROUND CAKE DISPLAY

- Housing made of stainless steel fitted with tempered double glazing.
- Accessible through self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 4 adjustable glass shelves.
- Bright LED lighting on 2 sides.
- Fitted with 5 castors of which 2 has a brake.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 0/6°C.
- Climate class: 4 Refrigerant: R290.
- Average daily electricity consumption: 7,23 kWh.
- Energy label: B.

code	liters	V	W	mm	€
233832	360	230	460	ø680x(H)1755	2 625,00



REFRIGERATED DISPLAY CABINETS WITH BACK ACCESS

- Housing made of stainless steel fitted with double glazing.
- Accessible through a door at the back.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- With bright LED lighting at the top and under each shelf.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.
- Refrigerant: R290.

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PROFESSIONAL REFRIGERATION

S.S.
stainless steel



C
A
G
233306



233306

B
A
233443
233320



233320

REFRIGERATED DISPLAY CABINETS WITH 3 SLANTED SHELVES

- Fitted with 3 adjustable slightly slanted glass shelves.
- Energy label: C.
- Temperature range: 0° -6°C.

code	liters	V	W	mm	€
233306	300	230	480	650x833x(H)1460	2 235,00

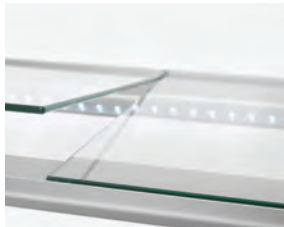
REFRIGERATED DISPLAY CABINETS WITH 3 SLANTED SHELVES

- Fitted with 3 adjustable slightly slanted glass shelves.
- Energy label: B.
- Temperature range: 0° -6°C.

code	liters	V	W	mm	€
233443	500	230	490	900x833x(H)1460	2 370,00
233320	650	230	490	1200x833x(H)1460	2 690,00



Rear access via double glazed doors



LED lighting under each shelf



Forced cooling



REFRIGERATED DISPLAY CABINETS WITH BACK ACCESS

- Housing made of stainless steel fitted with double glazing.
- Accessible through a door at the back.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- With bright LED lighting at the top and under each shelf.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.
- Refrigerant: R290.

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PROFESSIONAL REFRIGERATION

S.S.
stainless steel



Watch the video



C
233337



233337

B
233450
233375
233467



233375

REFRIGERATED DISPLAY CABINETS WITH 2 SHELVES

- Fitted with 2 adjustable glass shelves.
- Energy label: C.
- Temperature range: 0°/6°C.

code	liters	V	W	mm	€
233337	300	230	480	994x677x(H)1230	2 120,00



LED Lighting



Electronic temperature controller



4 spinning wheels

REFRIGERATED DISPLAY CABINETS WITH 2 SHELVES

- Fitted with 2 adjustable glass shelves.
- Energy label: B.
- Temperature range: 0° -6°C.

code	liters	V	W	mm	€
233450	410	230	490	1224x677x(H)1230	2 570,00
233375	510	230	490	1524x677x(H)1230	2 940,00
233467	610	230	500	1824x677x(H)1230	3 460,00



BACK BAR REFRIGERATORS



- Powder-coated black steel housing.
- Chamber made of embossed aluminum.
- Self-closing doors with double-pane glass and a plastic frame.
- Front pane made of tempered glass.
- Lock with a key.
- Ventilated cooling.
- Automatic defrosting.

- Unit located beneath the chamber.
- Temperature range: 2-10°C.
- Chamber equipped with LED light.
- Electronic control panel with a digital temperature display.
- 4 adjustable anti-slip feet.
- Climate class: 4.

NEW



1-door



1-door



2-door



Double sliding door

code	233900	226568	235829	233917
capacity	103 L	105 L	180 L	197 L
dimensions	500x530x(H)865 mm	600x530x(H)865 mm	900x540x(H)890 mm	900x520x(H)865 mm
shelves	2 chrome plated	3 chrome plated	4 chrome plated	4 chrome plated
shelf dimensions	402x353 mm	502x353 mm	399x346 mm	399x346 mm
coolant	R600a	R600a	R600a	R600a
power/voltage	120 W / 220-240 V	120 W / 220-240 V	160 W / 220-240 V	160 W / 220-240 V
weight	34 kg	50 kg	50 kg	52 kg
€	545,00	570,00	730,00	730,00



Triple sliding door



1-door



2-door

code	235836	233924	233931
capacity	308 L	300 L	477 L
dimensions	1350x520x(H)865 mm	600x528x(H)1820 mm	900x530x(H)1820 mm
shelves	6 chrome plated	4 chrome plated	8 chrome plated
shelf dimensions	4x 399x346 mm, 2x 446x346 mm	492x353 mm	392x353 mm
coolant	R600a	R600a	R290
power/voltage	160 W / 220-240 V	195 W / 220-240 V	365 W / 220-240 V
weight	72 kg	71 kg	95 kg
€	1 030,00	875,00	1 340,00



BACK BAR REFRIGERATORS





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PROFESSIONAL REFRIGERATION

- Powder-coated black steel housing.
- Chamber made of embossed aluminum.
- Self-closing doors with double-pane glass and a plastic frame.
- Front pane made of tempered glass.
- Lock with a key.
- Ventilated cooling.
- Automatic defrosting.




- Unit located beneath the chamber.
- Temperature range: 2-10°C.
- Chamber equipped with LED light.
- Electronic control panel with a digital temperature display.
- 4 adjustable anti-slip feet.
- Climate class: 4.

NEW



	 1-door	 1-door	 2-door	 Double sliding door
code	236871	236864	236895	236888
capacity	103 L	105 L	180 L	197 L
dimensions	500x530x(H)865 mm	600x530x(H)865 mm	900x540x(H)890 mm	900x520x(H)865 mm
shelves	2 chrome plated	3 chrome plated	4 chrome plated	4 chrome plated
shelf dimensions	402x353 mm	502x353 mm	399x346 mm	399x346 mm
coolant	R600a	R600a	R600a	R600a
power/voltage	120 W / 220-240 V	120 W / 220-240 V	160 W / 220-240 V	160 W / 220-240 V
weight	34 kg		50 kg	52 kg
€	545,00	575,00	725,00	725,00



	 Triple sliding door	 1-door	 2-door
code	236901	236956	237014
capacity	308 L	300 L	477 L
dimensions	1350x520x(H)865 mm	600x528x(H)1820 mm	900x530x(H)1820 mm
shelves	6 chrome plated	4 chrome plated	8 chrome plated
shelf dimensions	4x 399x346 mm, 2x 446x346 mm	492x353 mm	392x353 mm
coolant	R600a	R600a	R290
power/voltage	160 W / 220-240 V	195 W / 220-240 V	365 W / 220-240 V
weight	72 kg	71 kg	95 kg
€	1 030,00	875,00	1 340,00

Prices net of VAT

 **HENDI**

393



BACK BAR REFRIGERATORS WITH A BACKLIT PANEL



- Powder-coated black steel housing.
- Chamber made of embossed aluminum painted white.
- Self-closing doors with double-glazed glass and frame made of plastic.
- Front pane made of tempered glass.
- Lock with a key.
- Ventilated cooling.
- Automatic defrosting.

- Unit located under the chamber.
- Temperature range: 2-10°C.
- Chamber equipped with LED lighting.
- Electromechanical thermostat manually controlled by a dial.
- 4 swivel wheels, including 2 with brakes.
- Climate class: 4.
- Energy class as defined by the beverage cooler norm.



	1-door with lightbox	2-door with lightbox
code	233788	233795
capacity	254 L	512 L
dimensions	578x605x(H)1980 mm	1120x585x(H)1900 mm
shelves	4 adjustable PVC coated shelves	8 adjustable PVC coated shelves
shelf dimensions	492x353 mm	392x353 mm
coolant	R600a	R290
power/voltage	250 W/230 V	510 W/230 V
weight	75 kg	111 kg
€	890,00	1 385,00

LED lighting in the lightbox.



LED lighting in the chamber.



Fitted with 4 castors of which 2 have brakes.



BACK BAR REFRIGERATORS WITH A BACKLIT PANEL

- Powder-coated black steel housing.
- Chamber made of embossed aluminum painted white.
- Self-closing doors with double-glazed glass and frame made of plastic.
- Front pane made of tempered glass.
- Lock with a key.
- Ventilated cooling.
- Automatic defrosting.

arktic
commercial refrigeration

NEW

- Unit located under the chamber.
- Temperature range: 2-10°C.
- Chamber equipped with LED lighting.
- Electromechanical thermostat manually controlled by a dial.
- 4 swivel wheels, including 2 with brakes.
- Climate class: 4.
- Energy class as defined by the beverage cooler norm.



	1-door with lightbox 236932	2-door with lightbox 236949
code	236932	236949
capacity	254 L	512 L
dimensions	578x605x(H)1980 mm	1120x585x(H)1900 mm
shelves	4 adjustable PVC coated shelves	8 adjustable PVC coated shelves
shelf dimensions	492x353 mm	392x353 mm
coolant	R600a	R290
power/voltage	250 W/230 V	510 W/230 V
weight	75 kg	111 kg
€	895,00	1 385,00

LED lighting in the lightbox.



LED lighting in the chamber.



Fitted with 4 castors of which 2 have brakes.



Prices net of VAT

HENDI

395



BACK BAR REFRIGERATORS STAINLESS STEEL

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PROFESSIONAL REFRIGERATION

S.S.
stainless steel

NEW

- Stainless steel housing.
- Chamber made of embossed aluminum.
- Self-closing doors with double-pane glass and a plastic frame.
- Front pane made of tempered glass.
- Lock with a key.
- Ventilated cooling.

- Automatic defrosting.
- Unit located beneath the chamber.
- Temperature range: 2-10°C.
- Chamber equipped with LED light.
- Electronic control panel with a digital temperature display.
- 4 adjustable anti-slip feet.



236925

BACK BAR REFRIGERATOR WITH SINGLE DOOR

code	range	V	W	mm	€
236925	2/10°C	230	175	530x500x(H)835	635,00



236918

BACK BAR REFRIGERATOR WITH DOUBLE SLIDING DOORS

code	range	V	W	mm	€
236918	2/10°C	230	175	900x520x(H)840	845,00



233412



COUNTERTOP DISPLAY FREEZER 90L

- Inner housing made of High Impact Polystyrene (HIPS) and Polypropylene.
- Outer housing made of painted steel.
- Lockable door is fitted with triple glazing and heating element to prevent fogging up.
- Forced air cooling, compressor placed underneath the chamber.
- Fitted with 3 adjustable PVC coated shelves.
- With LED lighting at the top of the freezer.
- Digital temperature controller and display, with defrost button.
- Climate class: 4.
- Refrigerant: R290.
- Adjustable feet.
- Energy label: C.

code	range	V	W	mm	€
233412	-14/-22°C	230	230	620x593x(H)680	835,00



COOLING





8x



3-18°C



2 zones



3 colours

COUNTER TOP WINE COOLER, 2-ZONE CELLAR

- Housing made of stainless steel.
- Dual zone wine cooler.
- With touch screen control.
- Independently adjustable zones (3°C-18°C) keeps reds and whites at their correct serving temperatures.
- LED lights inside the chamber (3 colours to choose from: white, amber, cold blue).
- Capacity up to 8 bottles.
- Can be used for both open and closed bottles.
- Ensures consistent wine temperature.

code	range	V	W	mm	€
237380	3/18°C	220-240	60	800x350x(H)293	935,00



WINE COOLERS, DUAL ZONE

- 2 cooling zones with independent temperature control from 5°C to 18°C, suitable for storing both white and red wines.
- Cooler housing made of stainless steel with a black powder-coated finish.
- Frameless tempered glass door with a stainless steel handle.
- Door equipped with a lock and key.
- Static cooling system supported by a fan.
- Automatic defrost function.
- Digital display and electronic thermostat.
- Temperature displayed in Celsius, with an option to switch to Fahrenheit.
- Slide-out beechwood shelves resistant to humidity fluctuations.
- Available capacities: from 46 to 131 bottles (depending on the model).
- Blue LED lighting for an attractive wine presentation.
- 4 adjustable, anti-slip feet.
- Refrigerant: R600a.

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PROFESSIONAL REFRIGERATION



NEW

THE IDEAL TEMPERATURE OF SPECIFIC WINES (FROM REDS TO WHITES):

Temperature	Types of wine
18°C	Bordeaux, Cabernet Sauvignon, Shiraz
16°C	Rioja, Pinot Noir
15°C	Chianti, Zinfandel
14°C	Chinon, Porto, Madeira
10°C	Chardonnay, Sauternes
9°C	Sauvignon Blanc
6°C	Champagne Non Vintage, Prosecco, Cava, Asti



max 46x

max 91x

max 124x

max 131x

code	237106	237113	237120	237137
capacity	137 l max 46 bottles of wine	230 l max 91 bottles of wine	265 l max 124 bottles of wine	418 l max 131 bottles of wine
dimensions	570x595x(H)820 mm	569x595x(H)1215 mm	570x595x(H)1400 mm	680x595x(H)1760 mm
shelves	4+1	9+1	10+2	15
range	5/18°C	5/18°C	5/18°C	5/18°C
coolant	R600a	R600a	R600a	R600a
energy class	G	G	G	G
climate class	N-ST	N-ST	N-ST	N-ST
voltage	230 V	230 V	230 V	230 V
€	798,00	1 120,00	1 220,00	1 535,00

WINE COOLER, 1-ZONE, 300 BOTTLES

- Equipped with a single cooling zone with adjustable temperature ranging from 5°C to 22°C.
- The cabinet is made of stainless steel with a black powder-coated finish.
- Features black chrome wire shelves that allow flexible stacking of bottles.
- Ideal for professional Horeca applications.
- Perfect for long-term wine storage in optimal thermal conditions.
- Frameless tempered glass door with a robust stainless steel handle.
- Door includes a lock with a key for added security.
- Fan-assisted static cooling ensures even temperature distribution.
- Automatic defrost function for convenience and low maintenance.
- Digital display and electronic thermostat for precise temperature control.
- Total capacity: up to 224 bottles (542 litres).
- Energy efficiency class: G (scale A-G).
- 4 adjustable, non-slip feet for stable installation.
- Uses R600a refrigerant.



NEW



max 224x 

code	237144
capacity	542 l max 224 bottles of wine
dimensions	690x700x(H)1833
shelves	14
range	5/22°C
coolant	R600a
energy class	G
climate class	N-ST
voltage	230 V
€	2 050,00



237144



CONVEYOR TOASTER DOUBLE

page 294



COOLING





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PROFESSIONAL REFRIGERATION

S.S.
stainless steel

 indoor



271353

ICE CUBE MAKER

- Housing made of stainless steel.
- Produces clear ice cubes which melt slower than other kinds of ice.
- Air cooled - fan assisted static cooling.
- Low water level and full ice container indicators.
- Auto-defrost and auto-cleaning functions.
- Ice container capacity: 6 kg.
- Production capacity: 22 kg/24 h.
- Refrigerant: R290.

code	V	W	mm	€
271353	220-240	385	380x520x(H)637	875,00



271360

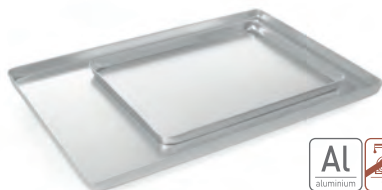
ICE CUBE MAKER

- Housing made of stainless steel.
- Produces clear ice cubes which melt more slowly than other kinds of ice.
- Air cooled - fan assisted static cooling.
- Low water level and full ice container indicators.
- Auto-defrost and auto-cleaning functions.
- Ice container capacity: 45 kg.
- Production capacity: 80 kg/24 h.
- Refrigerant: R290.

code	V	W	mm	€
271360	220	900	730x600x(H)1136	1 950,00

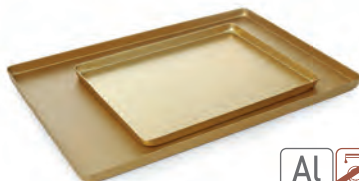


DISPLAY TRAYS ALUMINIUM



CONFECTIONERY DISPLAY TRAY

code	mm	€
808467	300x200x(H)20	16,50
808504	400x300x(H)20	15,25
808511	600x400x(H)20	19,25



CONFECTIONERY DISPLAY TRAY

code	mm	€
808559	300x200x(H)20	18,75
808566	400x300x(H)20	21,95
808573	600x400x(H)20	29,75

DISPLAY TRAYS MELAMINE



808542



568200

MEAT TRAY

- Black melamine.



code	mm	€
568101	290x160x(H)35	9,75
568200	350x250x(H)40	19,95
568309	420x280x(H)60	29,95



568804

MEAT TRAY

- Black melamine.



code	mm	€
568804	280x210x(H)60	24,50

CONFECTIONARY TRAY - BLACK



code	mm	€
808528	300x200x(H)20	23,75
808535	400x300x(H)20	29,75
808542	600x400x(H)20	42,75



568507

MEAT TRAY

- Black melamine.



code	mm	€
568408	290x160x(H)60	12,75
568507	300x190x(H)80	17,50



569108

DISPLAY TRAY

- Black melamine.



code	mm	€
569009	270x210x(H)17	10,95
569016	300x150x(H)17	10,95
569108	300x190x(H)17	12,25
569207	350x240x(H)17	14,95



DISPLAY TRAYS STAINLESS STEEL



407202

DISPLAY TRAY

- With feet.



code	mm	€
407202	240x170	6,95



407400

DISPLAY TRAY



code	mm	€
407400	345x245	18,95



408308

DISPLAY TRAY



code	mm	€
408308	310x230	10,95

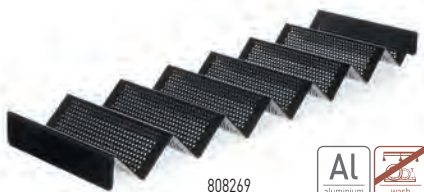


508206

MEAT TRAY



code	mm	€
508107	260x200x(H)48	16,95
508206	310x240x(H)48	21,95



808269



BREAD ROLL HOLDER - PERFORATED

- Made of aluminium.
- Can hold 7 bread rolls.
- Not dishwasher safe.

code	mm	€
808269	580x170x(H)40	42,95



429419

BREADROLL DISPENSER

- For 7 rolls.



code	mm	€
429419	475x105x(H)60	15,95

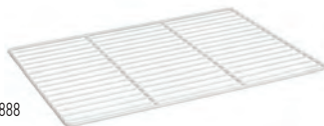


429457

TACO HOLDER



code	-	mm	€
429440	2 slots	135x115x(H)50	6,95
429457	4 slots	225x115x(H)50	10,25



801888

SHELF FOR COOLING AND FREEZING CABINETS GN 2/1, WHITE

- Steel shelf, covered with white polyethylene, wired.
- Size - GN 2/1.
- Net weight: 2.4 kg.

code	mm	€
801888	530x650	18,50



10

Table presentation

Elegance that enhances
every setting





PROFI LINE

TABLE PRESENTATION



PROFI LINE

- Elegant yet sturdy.
- Hand polished, high gloss mirror finish.

18/0
stainless steel



code		mm	€
764404	1 Table knife - 6 pcs	(L)225	9,95
764411	2 Table fork - 6 pcs	(L)205	5,85
764428	3 Tablespoon - 6 pcs	(L)205	5,85
764435	4 Dessert knife - 6 pcs	(L)205	9,35
764442	5 Dessert fork - 6 pcs	(L)186	5,60
764459	6 Dessert spoon - 6 pcs	(L)186	5,60
764466	7 Cake fork - 12 pcs	(L)136	7,95

code		mm	€
764473	8 Espresso spoon - 12 pcs	(L)111	7,65
764480	9 Tea and Coffee spoon - 12 pcs	(L)138	7,95
764497	10 Ice spoon - 12 pcs	(L)135	7,95
764503	11 Sundae spoon - 6 pcs	(L)198	5,60
764510	12 Butter knife - 12 pcs	(L)158	8,15
764527	13 Steak knife - 6 pcs	(L)215	11,75



**KITCHEN LINE**

- Hand polished mirror finish.

18/0
stainless steel

1



2



3



4



5



6



7

	code		mm	€
	764206	1 Table knife - 6 pcs	(L)215	4,75
	764213	2 Table fork - 6 pcs	(L)197	3,75
	764220	3 Table spoon - 6 pcs	(L)197	3,75
	764237	4 Cake fork - 12 pcs	(L)150	5,75
	764244	5 Tea and Coffee spoon - 12 pcs	(L)146	5,75
	764251	6 Espresso spoon - 12 pcs	(L)131	5,50
	764268	7 Sorbet spoon - 6 pcs	(L)198	3,75



BUDGET LINE

- Machine polished

18/0
stainless steel



	code		mm	€
1	764039	1 Table spoon - 12 pcs	(L)181	3,50
2	764022	2 Table fork - 12 pcs	(L)183	3,50
3	764015	3 Table knife - 12 pcs	(L)212	5,25
4	764084	4 Tea and Coffee spoon - 24 pcs	(L)136	3,85
5	764091	5 Espresso spoon - 24 pcs	(L)110	3,50
6	764077	6 Cake fork - 24 pcs	(L)145	3,85
7	764138	7 Sorbet spoon - 12 pcs	(L)198	2,85

Prices net of VAT

 **HENDI**

409



**STEAK CUTLERY**

- Stainless steel with ABS handle.

**x6**

781432

783078

NEW**STEAK FORK - 6 PCS**

- Stainless steel with ABS handle.

code	colour	mm	€
781432	Black	(L)200	5,55
783078	Brown	(L)200	7,50

**x6**

781449

783085

NEW**STEAK KNIFE - 6 PCS**

- Stainless steel with ABS handle.

code	colour	mm	€
781449	Black	(L)215	6,25
783085	Brown	(L)210	7,50

**x6**

781456

STEAK KNIFE XL - 6 PCS

- Stainless steel with ABS handle.

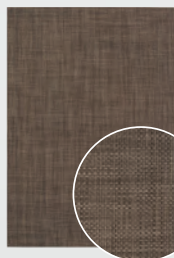
code	colour	mm	€
781456	Black	(L)250	10,50

PLACEMAT – SET

- Made from PVC (vinyl), in a woven pattern.
- Non-slip thanks to the material structure.
- Flexible, they don't deform after rolling up.



597910



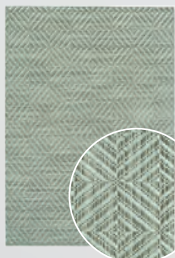
597927

PLACEMAT, LEAVES – SET

code	colour	packed per	mm	€
597910	Light grey	6	450x300	14,95

PLACEMAT – SET

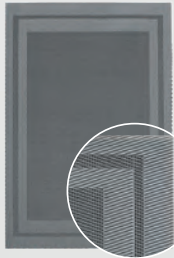
code	colour	packed per	mm	€
597927	Brown	6	450x300	14,95



597934



597941



597880



597897

PLACEMAT, GEOMETRIC PATTERN – SET

code	colour	packed per	mm	€
597934	Green	6	450x300	14,95
597941	Silver	6	450x300	14,95

PLACEMAT, FRAME – SET

code	colour	packed per	mm	€
597880	Graphite	6	450x300	14,95
597897	Beige	6	450x300	14,95



KARIZMA

TABLE PRESENTATION



KARIZMA

- White hotel porcelain
- Strengthened edges, high quality glazing
- High impact and wear resistance



DINNER PLATE

code	order unit	mm	€
795101	12	ø160	3,05
795309	12	ø200	3,95
795507	12	ø240	4,45
795705	6	ø280	7,75
795903	6	ø320	12,50

DEEP PLATE

code	order unit	mm	€
794500	6	ø300	10,75

BUFFET PLATTER, OVAL

code	order unit	mm	€
796306	6	290x200	12,75
796405	6	340x235	17,45



SALAD BOWL

code	order unit	mm	€
796603	12	ø150	5,15
796702	12	ø190	7,70



SOUP BOWL

code	order unit	liters	mm	€
798805	12	0.38	ø120	8,20

SAUCER FOR SOUP BOWL

code	order unit	mm	€
798904	12	ø180	3,60



CAPPUCCINO CUP

code	order unit	liters	mm	€
798249	12	0.23	ø85	3,85



COFFEE CUP

code	order unit	liters	mm	€
798164	12	0.17	ø80	3,60



ESPRESSO CUP

code	order unit	liters	mm	€
798010	12	0.09	ø64	2,50

SAUCER FOR CAPPUCCINO CUP

code	order unit	mm	€
798171	12	ø149	2,50

SAUCER FOR COFFEE CUP

code	order unit	mm	€
798171	12	ø149	2,50

SAUCER FOR ESPRESSO CUP

code	order unit	mm	€
798034	12	ø125	1,65

FLORA

TABLE PRESENTATION



FLORA

- White hotel porcelain
- Strengthened edges, high quality glazing
- High impact and wear resistance



DINNER PLATE

code	order unit	mm	€
787007	12	ø160	3,25
787014	12	ø200	3,95
787021	12	ø255	5,10
787038	12	ø265	6,35
787045	6	ø300	10,45



SOUP PLATE

code	order unit	mm	€
787052	12	ø235	4,95



OVAL DISH

code	order unit	mm	€
787069	6	280x180	12,95
787076	6	330x225	17,75



MUESLI/SALAD BOWL

code	order unit	liters	mm	€
787083	12	0.25	ø145x(H)45	4,75
787090	6	1	ø230x(H)65	10,45



SOUP BOWL

code	order unit	liters	mm	€
787267	12	0.25	ø100	8,70

SAUCER

code	order unit	mm	€
787182	12	ø158	3,05



CAPPUCCINO CUP

code	order unit	liters	mm	€
787175	12	0.25	ø87	4,40



COFFEE CUP

code	order unit	liters	mm	€
787144	12	0.18	ø82	3,85



ESPRESSO CUP

code	order unit	liters	mm	€
787113	12	0.12	ø65	2,95

SAUCER

code	order unit	mm	€
787182	12	ø158	3,05

SAUCER FOR COFFEE CUP

code	order unit	mm	€
787151	12	ø138	2,40

SAUCER FOR ESPRESSO CUP

code	order unit	mm	€
787120	12	ø130	2,10



SATURN

TABLE PRESENTATION



SATURN

- White hotel porcelain.
- Strengthened edges, high quality glazing.
- High impact and wear resistance.



DINNER PLATE

code	order unit	mm	€
794319	12	ø200	3,85
794326	12	ø240	4,25
794333	12	ø260	4,95
794340	6	ø280	7,50
794357	6	ø300	9,25
794364	6	ø320	11,85

SOUP PLATE

code	order unit	mm	€
794395	12	ø220	3,95
794517	6	ø300	10,75

SALAD BOWL

code	order unit	mm	€
794470	6	ø250	8,45
794463	12	ø150	4,95
794524	12	ø190	7,50



SOUP BOWL

code	order unit	liters	mm	€
794449	12	0.38	ø120	8,45

MUG

code	order unit	liters	€
794531	12	0.22	3,95

SAUCER FOR SOUP BOWL

code	order unit	mm	€
794456	12	ø190	3,55



CAPPUCCINO CUP

code	order unit	liters	mm	€
794487	12	0.23	ø87	3,85

COFFEE CUP

code	order unit	liters	mm	€
794401	12	0.17	ø79	3,60

ESPRESSO CUP

code	order unit	liters	mm	€
794425	12	0.09	ø63	2,45

SAUCER FOR CAPPUCCINO CUP

code	order unit	mm	€
794418	12	ø150	2,45

SAUCER FOR COFFEE CUP

code	order unit	mm	€
794418	12	ø150	2,45

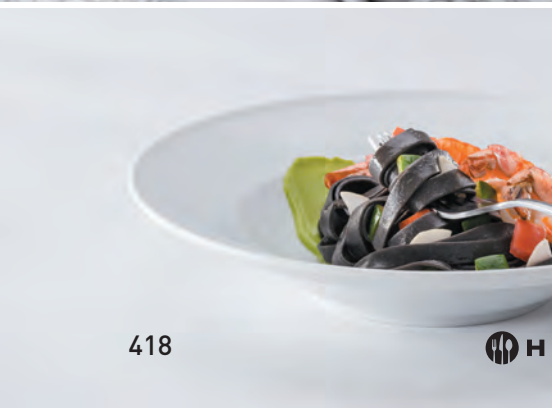
SAUCER FOR ESPRESSO CUP

code	order unit	mm	€
794432	12	ø125	1,60



DELTA

TABLE PRESENTATION



DELTA

- White hotel porcelain.
- Strengthened edges, high quality glazing.
- High impact and wear resistance.



DINNER PLATE

code	order unit	mm	€
794050	12	ø160	3,25
794067	12	ø200	3,75
794074	12	ø240	4,10
794081	12	ø270	5,20
794098	6	ø300	9,15



SOUP PLATE

code	order unit	mm	€
799420	12	ø230	4,20



PASTA PLATE

code	order unit	mm	€
799406	6	ø260	8,50
799413	6	ø300	10,50

OVAL DISH

code	order unit	mm	€
799437	6	290x200	11,50
799444	6	340x240	16,95



SOUP BOWL

code	order unit	liters	mm	€
799383	12	0.34	ø160	8,20



SALAD BOWL

code	order unit	mm	€
799451	12	ø120	4,80
799468	6	ø140	5,40
799475	6	ø230	8,90
799482	6	ø270	13,80

SAUCER FOR SOUP BOWL

code	order unit	mm	€
799390	12	ø170	3,40



CAPPUCCINO CUP

code	order unit	liters	mm	€
799147	12	0.23	ø90	3,60



COFFEE CUP

code	order unit	liters	mm	€
799130	12	0.17	ø80	3,40



ESPRESSO CUP

code	order unit	liters	mm	€
799161	12	0.09	ø63	2,35

SAUCER FOR CAPPUCCINO CUP

code	order unit	mm	€
799154	12	ø145	2,35

SAUCER FOR COFFEE CUP

code	order unit	mm	€
799154	12	ø145	2,35

SAUCER FOR ESPRESSO CUP

code	order unit	mm	€
799178	12	ø83	1,50





505472



505465



505489

OAK SERVING BOARD

- Single sided.
- Glued stile construction: the middle part (horizontal wood fibres) is reinforced with side frames (vertical wood fibres).

code	mm	€
505472	270x270x(H)20	37,50
505465	370x270x(H)20	47,50

OAK SERVING BOARD

- Double-sided.
- Constructed with carefully selected oak pieces that are glued together creating a stylish natural pattern.

code	mm	€
505489	420x280x(H)40	29,75

OAK SERVING BOARD, END-GRAIN

- Double-sided.
- Made with the end-grain method: oak squares are glued together in a stylish checkerboard pattern.
- Vertical placement of wood fibres, perpendicularly to the working surface - increased durability, resistance to scratches, and preventing dulling knives (blade goes in between wood fibres).

code	mm	€
505458	325x265x(H)30	39,75
505441	530x325x(H)35	64,50



505441

OVEN DISHES WHITE PORCELAIN

- Special porcelain type, toughest type available.
- Thermal shock resistant, can withstand extreme temperature changes.
- High-impact and wear resistance and still relatively light-weight.
- Extremely pure and brilliant white.



TAPAS DISH OVAL

- With handles.

code	liters	mm	€
784006	0.19	200x107x(H)30	3,45
784013	0.35	262x140x(H)33	5,95
784020	0.8	324x185x(H)38	10,75



786321

RUSTICA OVEN DISH OVAL

code	liters	mm	€
786321	0.62	223x132x(H)42	6,25
786338	1	245x145x(H)55	8,95



786369

RUSTICA OVEN DISH RECTANGULAR

code	liters	mm	€
786369	2.3	282x192x(H)65	14,50
786376	3	335x232x(H)62	22,50
786383	4.8	380x260x(H)70	31,95



786352

RUSTICA OVEN DISH SQUARE

code	mm	€
786352	165x165x(H)65	8,25

RUSTICA OVEN DISH ROUND

code	mm	€
786307	ø100x(H)50	2,75



786307

OVEN DISHES CREAM PORCELAIN

- Special porcelain type, toughest type available.
- Thermal shock resistant, can withstand extreme temperature changes.
- High-impact and wear resistance and still relatively light-weight.
- Cream white.



OVEN DISH ROUND

code	mm	€
785904	185x152x(H)40	4,50



785904





PLATE WITH HIGH RIM OSLO

- Made of glazed white porcelain.
- High rim prevents spilling liquids (sauces, etc.).
- Microwave safe.
- Dishwasher safe.
- Not oven safe.



768730

code	mm	€
768730	ø200x(H)25	7,50
768747	ø240x(H)26	8,50
768754	ø280x(H)28	11,50



434208



432136

SOUP TUREEN

- With lid and serving spoon

code	liters	mm	€
434208	2.7	ø270x(H)175	26,50

SAUCE BOAT

- On foot.

code	liters	mm	€
432143	0.085	120x72x(H)50	2,50
432006	0.14	135x76x(H)70	3,15
432105	0.23	160x98x(H)90	4,05
432129	0.28	200x100x(H)105	4,95
432136	0.46	240x120x(H)120	6,50



785553



785560



786437



PLATE BARK

- Rectangular.

code	mm	€
785546	218x105x(H)23	5,25
785553	352x146x(H)40	11,95

BOWL VANILLA

code	mm	€
785560	225x111x(H)62	7,95
785577	290x136x(H)80	14,95

GRAVY BOAT

code	mm	€
786437	180x55x(H)130	6,50



SOUP BOWL LIONHEAD

- Special, toughest porcelain type available on the market High-impact and wear resistance and still relatively light-weight Shining white

code	liters	mm	€
784778	0.125	ø90x(H)60	2,25
784761	0.25	ø120x(H)78	3,50
784754	0.5	ø138x(H)95	5,50



784761



786239



ICE CREAM BOWL CLOWN

code	mm	€
786239	226x145x(H)37	8,50



786499



CHILDREN'S PLATE "BEAR"

- Ø 190 mm without ears.

code	mm	€
786499	ø265	10,25



TAPAS MINI

- Special, toughest porcelain type available on the market.
- High-impact and wear resistance and still relatively light-weight.
- Shining white.



784426



784327



784365

TAPAS DISH PLATO - 6 PCS

code	mm	€
784426	ø100x(H)25	8,95

TAPAS DISH CUADRADO - 6 PCS

code	mm	€
784327	80x80x(H)35	9,95

TAPAS DISH REDONDO - 6 PCS

code	mm	€
784365	ø75x(H)30	7,95



784433



784334



784419

TAPAS DISH LEON - 6 PCS

code	mm	€
784433	ø55x(H)45	9,75

TAPAS DISH CONCHA - 6 PCS

code	mm	€
784334	90x50x(H)20	6,75

TAPAS DISH CUADRADO - 6 PCS

code	mm	€
784419	59x59x(H)37	6,25



784389



784372



784396

TAPAS DISH CACEROLE - 6 PCS

code	mm	€
784389	ø60x(H)25	6,75

TAPAS DISH HUEVO - 6 PCS

code	mm	€
784372	ø65x(H)15	6,75

TAPAS DISH TRIANGOLO - 6 PCS

code	mm	€
784396	100x100x(H)25	9,75



785324

TAPAS DISH CUCHARA - 6 PCS

code	mm	€
785324	130x43x(H)26	8,25

PRESENTATION MINIATURES



564509



MINI SAUCEPAN LITTLE CHEF

code	mm	€
564509	162x121x(H)30	2,65

564516



MINI GRIDDLE PAN LITTLE CHEF

code	mm	€
564516	320x162x(H)20	10,45

564523



MINI ROUND PAN LITTLE CHEF

code	mm	€
564523	150x115x(H)37	2,65
564530	189x147x(H)37	4,15

564554



MINI OVAL PAN LITTLE CHEF

code	mm	€
564547	155x80x(H)37	2,35
564554	263x140x(H)37	5,20



Prices net

HENDI

425



PRESENTATION MINIATURES

426425



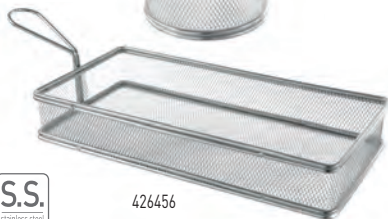
426432



426449



426456



DEEP FRYING BASKET MINIATURES

code	mm	€
426449	90x90x(H)90	4,75
426425	100x80x(H)75	5,75
426432	125x100x(H)85	5,95
426456	255x135x(H)45	8,95

425619



425626



425633



425657



DEEP FRYING BASKET MINIATURES

- Finished with a matt black coating.

code	mm	€
425633	90x90x(H)90	6,25
425619	100x80x(H)75	6,50
425626	125x100x(H)85	7,95
425657	255x135x(H)45	10,95



425688

DEEP FRYING BASKET MINIATURES STACKABLE

code	mm	€
425664	105x90x(H)60	5,40
425688	130x115x(H)80	6,50





DEEP FRYING BASKET MINIATURES STACKABLE BLACK

– Finished with a matt black coating.

code	mm	€
425671	105x90x(H)60	6,25
425695	130x115x(H)80	7,75



630914

CHIPS BAG HOLDER

- Black wire frame, with room for a sauce bowl.
- Melamine ramekin 80 ml fits perfectly (561713), not included.

code	mm	€
630914	210x110x(H)172	6,50



630938

CHIPS BAG HOLDER

- Black wire frame, fits 1 chip bag.

code	mm	€
630938	ø115x(H)172	5,95

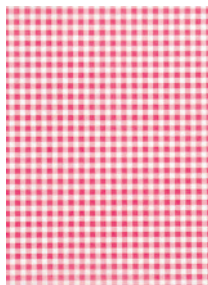


630907

CHIPS BAG HOLDER

code	mm	€
630907	ø110x(H)175	6,25





678251

GREASEPROOF PAPER

- Red and white chequered pattern.
- Packed per 500 sheets.

code	mm	€
678244	200x250	18,25
678251	250x350	29,50
678176	305x305	27,95



678121

GREASEPROOF PAPER

- Packed per 500 sheets.

code	mm	€
678121	200x250	15,25
678107	250x350	29,50

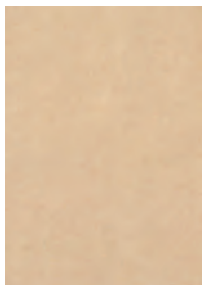


678268

NEW**GREASEPROOF PAPER**

- Black and white pattern with hamburger illustrations.
- Packed per 500 sheets.

code	mm	€
678268	200x250	18,25
678275	250x350	29,50
678282	305x305	32,25



678138

GREASEPROOF PAPER

- Packed per 500 sheets.

code	mm	€
678138	200x250	13,95
678114	250x350	21,25



ENAMELLED

- Made of steel with white enamel, with a blue rim.
- High quality enamel, resistant to abrasion.
- Stackable for convenient storage.

- Dishwasher safe.
- Oven safe.
- Not microwave safe.



621202



621226



621257

BOWL RECTANGULAR

- Dishes and desserts can be prepared in the bowl.

code	mm	€
621219	215x160	4,85
621202	175x130	3,55

FLAT PLATE

code	mm	€
621226	ø200	3,95
621233	ø240	4,85

DEEP PLATE

code	mm	€
621240	ø180	3,95
621257	ø200	4,50
621264	ø220	5,15
621271	ø240	5,60



621288

SALAD BOWL

code	mm	€
621288	ø160x(H)75	4,50



621295

MUG

code	liters	mm	€
621295	0.36	ø90x(H)80	3,80
621301	0.52	ø100x(H)90	4,70



621318

CUP

code	liters	mm	€
621318	0.12	ø70x(H)50	3,25



621332

TUMBLER

code	liters	mm	€
621325	0.3	ø90x(H)90	4,35
621332	0.4	ø90x(H)120	5,45





625804



625705

SOUP & GRAVY PAN - WITH LID

- Enamelled.
- Flanged stainless steel rim.
- Low lid.

code	-	liters	mm	€
625804	blue	0.6	ø120x(H)95	10,50
625705	black	0.8	ø140x(H)110	11,50



622742

ENAMELLED PAN

- With two convenient handles.
- Made of enamelled steel.

code	mm	€
622704	ø100x(H)20	5,60
622711	ø120x(H)25	5,95
622728	ø150x(H)27	7,40
622735	ø200x(H)36	8,95
622742	ø240x(H)40	9,60
622773	ø300x(H)50	17,95 N
622780	ø340x(H)50	22,25 N



622858

ENAMELLED PAELLA BOWLS

- Deep model.
- Made of enamelled steel.

code	mm	€
622810	ø145x(H)40	7,30
622827	ø170x(H)40	7,95
622834	ø185x(H)43	9,00
622841	ø205x(H)57	8,85
622858	ø245x(H)70	9,95



**BUCKET MINIATURES**

code	mm	€
426364	ø87x(H)93	3,95
426371	ø125x(H)127	6,55

**SNACK CAN**

code	mm	€
426463	ø45x(H)50	2,60
426470	ø70x(H)100	4,50

**SNACK PAN**

code	mm	€
426487	196x95x(H)70	5,50

S.S.
 stainless steel
**NEW****BUCKET**

- Made of stainless steel.
- Includes handle.
- Dishwasher safe.

code	mm	€
425718	ø75x(H)66	2,25
425725	ø90x(H)85	2,95
425732	ø130x(H)110	5,50





607039

SMALL SAUCE PAN WITH SPOUT

- Made of 2.5 mm thick 3-ply material, copper/aluminium/stainless steel.
- Handle attached by rivets.

code	liters	mm	€
607015	0.05	ø50x(H)30	12,50
607022	0.16	ø75x(H)40	16,95
607039	0.26	ø85x(H)50	18,95



607046

SMALL FRYING PAN

- Made of 2.5 mm thick 3-ply material, copper/aluminium/stainless steel.
- Handle attached by rivets.

code	mm	€
607046	ø120x(H)30	26,95



GALVANISED BUCKETS

- Made of galvanized sheet steel, this creates a rustic look.
- Galvanized steel isn't intended for food contact, line the buckets with our greaseproof paper sheets when using it for SERVING FOOD.



425992

PARTY TUB

code	mm	€
425992	400x330x(H)220	21,95



425923

BUCKETS WITH HANDLE

code	mm	€
425909	ø70x(H)65	1,55
425916	ø100x(H)90	2,15
425923	ø120x(H)105	2,80
425985	ø160x(H)140	3,25



425978

TABLE CADDY

- With wooden grip handle.

code	mm	€
425978	245x180x(H)130	14,95

SOUP AND SAUCE BOWLS

430002



401200



401002



401101

SOUP BOWL

- Made of stainless steel.
- With handles.
- Dishwasher safe.



code	liters	mm	€
430002	0.35	ø120x(H)50	2,75

VEGETABLE DISH

- With handles.



code	mm	€
401200	ø160x(H)40	3,15
401002	ø120x(H)30	2,50
401101	ø140x(H)35	2,75



783177



RAMEKIN

- Ribbed, made of porcelain.

code	order unit	mm	€
783153	12	ø70x(H)35	1,35
783160	6	ø90x(H)48	2,35
783627	6	ø100x(H)25	1,85
783177	6	ø120x(H)55	3,25



565605



565612



RAMEKIN - 12 PCS

code	packed per	colour	liters	mm	€
565605	12	Black	0.045	ø60x(H)35	6,85
565612	12	Ivory	0.045	ø60x(H)35	6,85



564561



BUTTER & SAUCE DISH - 3 PCS

code	packed per	colour	mm	€
564561	3	Black	ø80x(H)30	3,95



561720

RAMEKIN

- Ribbed.



code	-	packed per	mm	€
561492	35 ml	1	ø60x(H)25	0,60
565643	35 ml	4	ø60x(H)25	2,75
561706	50 ml	1	ø70x(H)35	1,15
565650	50 ml	4	ø70x(H)35	3,95
561713	80 ml	1	ø80x(H)40	1,45
561720	100 ml	1	ø85x(H)45	1,60



564592



VELOCITY SLANTED BOWLS

code	mm	€
564578	70x70x(H)60	1,55
564585	97x97x(H)80	2,40
564592	110x110x(H)100	3,65



400043



RAMEKIN - 12 PCS

code	packed per	liters	mm	€
400029	12	0.07	ø62x(H)40	7,95
400012	12	0.045	ø62x(H)24	6,50
400036	12	0.115	ø73x(H)47	11,95
400043	12	0.175	ø85x(H)52	15,95

**BASKETS WITH WOVEN SIDES**

code	-	mm	€
426258	round	200x200x(H)65	2,75
426234	oval	225x130x(H)55	2,50
426265	oval	320x230x(H)55	4,25
426227	square	190x190x(H)80	2,50
426241	rectangular	225x150x(H)65	2,75

**BAKERY BASKET WITH BAG**

- Finished with a matt black powder coating.
- Fitted with a grey, washable bag.

code	-	mm	€
427125	oval	250x160x(H)75	11,95
427149	square	190x190x(H)100	15,75
427132	rectangular	250x180x(H)85	16,95

**CUTLERY BASKET**

- With 4 compartments.

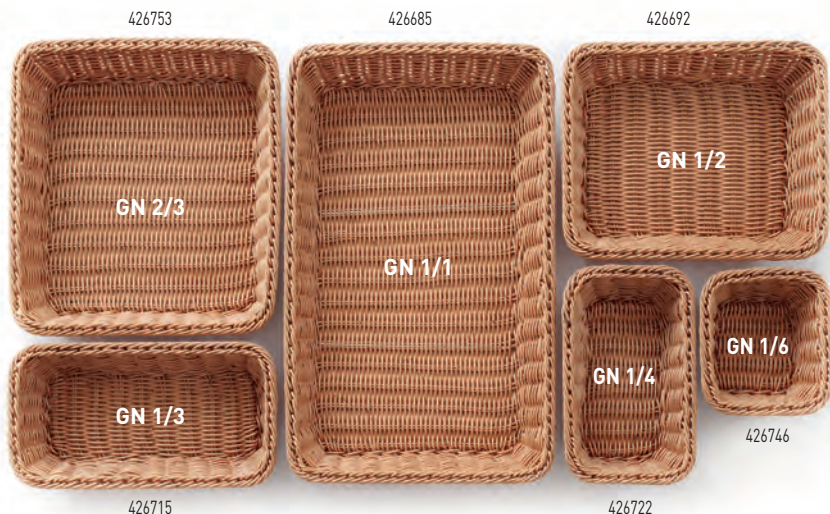
code	colour	mm	€
426074	Black	260x180x(H)150	15,95

**CUTLERY BASKET**

code	colour	mm	€
426098	Black	270x100x(H)45	4,95
426081	Light grey	270x100x(H)45	4,95

**CUTLERY BASKET**

code	colour	mm	€
426210	Black	ø100x(H)120	4,75
426197	Light grey	ø100x(H)120	4,75



BAKERY BASKET GN SIZE

- Reinforced with a stainless steel frame.

code	GN	mm	€
426746	GN 1/6	176x162x(H)65	5,95
426722	GN 1/4	265x162x(H)65	7,25
426715	GN 1/3	325x176x(H)65	7,95
426692	GN 1/2	325x265x(H)65	9,95
426753	GN 2/3	325x354x(H)65	13,75
426685	GN 1/1	530x325x(H)65	17,95



BREAD DISPLAY BASKET

- Large-sized basket - perfect for displaying bread and other baked goods in bakeries, grocery shops, and buffets.
- Made of polyrattan, reinforced with a stainless steel frame.
- Dishwasher safe.

code	mm	€
427248	595x395x(H)105	32,50
427231	295x395x(H)105	21,50



BASKETS



561102

BREAD BASKET GN 1/1

- Reinforced with a stainless steel wire frame.

code	mm	€
561102	530x320x(H)90	16,95



561003

BREAD BASKET OVAL

- Reinforced with a stainless steel wire frame.

code	mm	€
561003	380x270x(H)90	9,95



426968

**BASKET WITH ROLL TOP COVER**

- Basket made of heavy duty polypropylene (poly-rattan).

- Roll top hood made of polycarbonate.

code	GN	mm	€
426968	GN 2/3	365x335x(H)245	72,50



561201

BREAD BASKET DISPLAY GN 1/2

- Set of 2 baskets with chrome-plated stand.

- Baskets reinforced with a stainless-steel wire frame.

- Basket dimensions: 360x280x(H)90 mm.

- Stand isn't dishwasher safe.

code	mm	€
561201	360x280x(H)290	30,95



426517

**BAGUETTE BASKET**

code	mm	€
426517	305x320x(H)350	33,95



SERVING BASKETS FAST FOOD STYLE

- Ideal for fast food restaurant, diners and street food vendors.
- Set of 6 polypropylene serving baskets.
- Light weight, stackable and easy to clean.
- Available in multiple colours.

code	packed per	colour	mm	€
426890	6	Black	275x175x(H)38	4,95
426319	6	Red	275x175x(H)38	4,95



BREAD BAGS



PAPER BREAD BAGS

- Made of food grade washable kraft paper.

code	colour	mm	€
429228	Beige	170x170x(H)150	8,25
429211	Black	170x170x(H)150	8,25

BREAD BAG, ROUND

- Made of durable cotton.
- Available in gray/beige and gray/dark blue color combinations.

code	colour	mm	€
429006	Beige	ø150x(H)150	4,50
429013	Dark grey	ø150x(H)150	4,50
429020	Beige	ø200x(H)200	5,75
429037	Dark grey	ø200x(H)200	5,75
429044	Beige	ø250x(H)160	6,95
429051	Dark grey	ø250x(H)160	6,95



BASKETS

- Polyrattan.



BREAD BASKET - OVAL

code	mm	€
426500	225x130x(H)55	2,25

BREAD BASKET - RECTANGULAR

code	mm	€
426807	225x150x(H)65	2,50

BREAD BASKET - ROUND

code	mm	€
426609	ø200x(H)65	2,35

BREAD BASKET - OVAL

code	mm	€
426708	225x110x(H)60	2,15

BREAD BASKET - OVAL

code	mm	€
426906	375x140x(H)70	2,95



425800



425602

PITTA BREAD BASKET - ROUND

- Not intended for food contact, line the basket with our greaseproof paper sheets when using it for serving food.

code	mm	€
425701	ø150x(H)38	1,15
425800	ø200x(H)50	1,95

PITTA BREAD BASKET - OVAL

- Not intended for food contact, line the basket with our greaseproof paper sheets when using it for serving food.

code	mm	€
425503	195x140	1,85
425602	255x190	2,50



BAKERY BASKET OVAL

code	colour	mm	€
426777	Black	190x120x(H)60	4,50
426760	Light grey	190x120x(H)60	4,50
426623	Black	250x190x(H)65	5,95
426616	Light grey	250x190x(H)65	5,95



BAKERY BASKET

code	colour	mm	€
426784	Light grey	190x130x(H)60	4,75
426791	Black	190x130x(H)60	4,75



426821

BASKET RISER

code	mm	€
426814	ø250x(H)180	5,75
426821	ø250x(H)265	6,95



426678

426661

BAKERY BASKET ANGLED

code	colour	mm	€
426678	Black	400x300x(H)120	16,95
426661	Light grey	400x300x(H)120	16,95





425879

WIRE BASKET DECO OVAL

- With decorative rim.
- Finished with a matt black coating.



code	mm	€
425879	255x160x(H)80	8,25

**FRUIT BASKET ANGLED ROUND BLACK**

- Finished with a matt black powder coating.

code	mm	€
427095	ø150x(H)80	5,75
427088	ø280x(H)130	13,75
427071	ø300x(H)205	14,95



427088



427095



427071





449615



VACUUM JUG

- Tight sealing lid with push button for pouring.

Double walled with glass inner bottle.

code	liters	mm	€
449615	1	ø110x(H)289	15,95



Prices net of VAT

 **HENDI**

443



VACUUM JUGS

- Double walled stainless steel.
- Seamless structure.
- Vacuum insulation.
- Metal chromed cover, lever, spout and handle.
- High insulation value.



445839



446706



446720

**VACUUM JUG**

code	liters	mm	€
445815	0.6	ø120x(H)168	48,95
445822	1	ø136x(H)188	52,50
445839	1.5	ø136x(H)258	56,50

VACUUM JUG

- Double walled stainless steel.
- With black push-button cap.
- Top and lid made of polypropylene.

code	liters	mm	€
446607	1.5	ø145x(H)230	18,95
446508	1	ø145x(H)205	17,75
446706	2	ø145x(H)260	21,50

VACUUM JUG

- Double walled stainless steel.
- With yellow push-button cap.
- Top and lid made of polypropylene.

code	liters	mm	€
446522	1	ø145x(H)205	17,75
446621	1.5	ø145x(H)230	18,95
446720	2	ø145x(H)260	21,50

449608

**VACUUM JUG WITH GLASS INNER BOTTLE**

code	liters	mm	€
449608	1	ø140x(H)268	12,95



448908



445877

AIR POT

- Housing and inner walls made of stainless steel.
- Lid made of polypropylene, opens to 125 degrees for easy filling and cleaning.
- Lid with a push pump for easy beverage dispensing.
- Handle for convenient carrying.
- Capacity: 2.2 L.

code	liters	mm	€
448908	2.2	ø150x(H)340	29,95

AIR POT

- Housing and inner walls made of stainless steel.
- Lid made of polypropylene, opens to 125 degrees for easy filling and cleaning.
- Lid fitted with lever pump for easy beverage dispensing.
- Lever pump made of zinc alloy - very durable.
- On a rotating base made of polypropylene.
- Handle for convenient carrying.
- Capacity: 3 L.

code	liters	mm	€
445877	3	ø171x(H)373	68,50



18/8

stainless steel



451526

MULTIPURPOSE JUGS

code	liters	mm	€
451502	0.35	ø76x(H)93	7,50
451519	0.6	ø90x(H)112	10,25
451526	0.9	ø102x(H)125	12,95
451533	1.5	ø112x(H)161	17,75

18/8

stainless steel



wash



451045

MILK JUG – MATT BLACK

- Made of extra thick stainless steel, helps keep the content hot.
- V-shaped spout gives extra control during pouring.

code	liters	mm	€
451045	0.7	ø84x(H)130	18,95

18/0

stainless steel

18/8

stainless steel



451014

MILK JUG

- Made of extra thick stainless steel, helps keep the content hot.
- V-shaped spout gives extra control during pouring.

code	liters	mm	€
451038	0.35	ø65x(H)99	11,50
451021	0.45	ø75x(H)111	12,75
451014	0.7	ø84x(H)130	14,95

18/8

stainless steel



wash



458198

MILK JUG BLACK

- Made from stainless steel with a black non-stick coating.

code	liters	mm	€
458198	0.6	ø90x(H)112	13,75

S.S.

stainless steel



451106

MILK JUG

- Simple design.

code	liters	mm	€
451007	0.35	ø85x(H)110	6,75
451106	0.75	ø100x(H)120	9,75

18/8

stainless steel



451052

MILK JUG WITH MEASURE

- Made of stainless steel.
- Shape with an easy-pour spout designed for clean and efficient work.
- Dishwasher safe.

code	liters	mm	€
451052	0.55	130x77x(H)115	10,95

COFFEE/ TEA POT WITH LID

- With hinged lid.
- Straight model.

code	liters	mm	€
453001	0.2	ø74x(H)95	7,25
453100	0.3	ø74x(H)123	8,95
453209	0.6	ø97x(H)142	12,75
453308	0.9	ø120x(H)158	17,25
453407	1.4	ø126x(H)185	22,50

S.S.

stainless steel



453209



TEA STRAINER - WITH HINGED HANDLE

- For herbs and tea.
- With hinged handle.

code	mm	€
570807	ø45x165	2,65



TEA & HERB STRAINER

- For herbs and tea.
- With wire handle.

code	mm	€
638101	ø70x225	3,20



SUGAR CUBE TONGS - 2 PCS

code	mm	€
523629	(L)160	4,95



SUGAR/WHIPPED CREAM DISH

code	packed per	mm	€
452714	6	ø65x(H)20	4,65
452325	4	ø100x(H)20	5,75



SUGAR BOWL

- With hinged lid.

code	liters	mm	€
452103	0.3	ø85x(H)80	5,35



SUGAR BOWL

- Without lid.

code	liters	mm	€
452202	0.3	ø85x(H)65	4,75



CREAM JUG

- Made of stainless steel.
- Shape with an easy-pour spout designed for clean and efficient work.
- Dishwasher safe.

code	liters	mm	€
450109	0.02	ø32x(H)24	1,95
450208	0.03	ø35x(H)35	2,35
450307	0.07	ø45x(H)45	2,50
450406	0.12	ø55x(H)55	3,25
450505	0.25	ø70x(H)70	6,25



ICE-CREAM CUP

- On foot.

code	mm	€
441107	ø90x(H)50	2,75





440773



440780



440797

NEW**TABLETOP TRASH BIN WITH SWING COVER**

- Made of powder coated metal.
- Removable swing cover.
- Available in 3 colours.

code	colour	mm	€
440773	Black	ø120x(H)165	9,95
440780	Green	ø120x(H)165	9,95
440797	Beige	ø120x(H)165	9,95



440711

18/0
stainless steel**TABLETOP LITTERBIN**

- With plastic top and stainless steel swing cover.

code	mm	€
440711	ø95x(H)130	9,95



421574

M
melaminecan be used
as a cutlery
holder**TABLETOP LITTERBIN OR CUTLERY HOLDER**

- Black container made of melamine

code	colour	mm	€
421574	Black	ø130x(H)160	9,75

595008

**RECEPTION BELL**

- Chrome-plated with metal base.



code	mm	€
595008	ø85x(H)57	6,50



444023

18/0

stainless steel

TABLECLOTH CLIP - 4 PCS

code	packed per	mm	€
444023	4	50x10x(H)40	2,85

428528

**NAPKIN HOLDER**

- Chrome-plated wire.



code	mm	€
428528	190x190x(H)65	7,95

428511

**NAPKIN HOLDER**

- Matt finish.



code	mm	€
428511	170x30x(H)70	5,25

**MENU CLIPBOARD**

- Made from durable MDF with metal clamping mechanism.
- Available in multiple sizes.

code	mm	€
664179	125x180	1,95
664162	185x245	2,25
664155	240x330	2,50



664179



664162



664155



663691

**TABLE SIGN RESERVED - 4 PCS**

code	-	mm	€
663691	Gereserveerd / 50x35x(H)40		7,25
663707	Reserviert	50x35x(H)40	7,25
663936	Réservé	50x35x(H)40	7,25
663929	Gereserveerd	50x35x(H)40	7,25

663462

**TABLE SIGN RESERVED**

- Black - white.
- Printed on 2 sides.

code	-	mm	€
663486	réserve	130x30x(H)38	1,50
663462	reserved	130x30x(H)38	1,50
663745	gereserveerd	130x30x(H)38	1,50
663479	reserviert	130x30x(H)38	1,50



664308

**TABLE SIGN RESERVED**

- Made from durable wood.
- With slot to hold a menu.

code	-	mm	€
664308	"reserved"	152x44x(H)44	2,75





TABLESTAND NUMBERS

- Sets of multiple numbers 12 numbers per set.

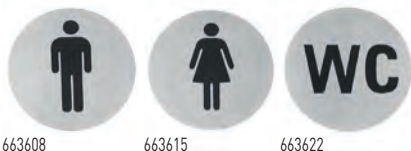
code	-	mm	€
663844	Numbers 1-12	50x35x(H)40	13,95
663851	Numbers 13-24	50x35x(H)40	13,95
663868	Numbers 25-36	50x35x(H)40	14,75
663875	Numbers 37-48	50x35x(H)40	14,75
663882	Numbers 49-60	50x35x(H)40	14,95
663899	Numbers 61-72	50x35x(H)40	14,95



DOOR SIGNS

- With self-adhesive strip.

code	-	mm	€
663608	men	ø75	1,95
663615	women	ø75	1,95
663622	toilets	ø75	1,95
663639	no smoking	ø75	1,95
663646	wheelchair	ø75	1,95



DOOR SIGN

- Self-adhesive.

code	-	mm	€
663790	no smoking	ø75	2,25



663790



TABLE SIGN 'NO SMOKING'

- 2 sides printed.

code	mm	€
663660	50x35x(H)40	1,95



663660





441466

**EGG CUP - 6 PCS**

- Low model.

code	packed per	mm	€
441466	6	ø85x(H)15	10,95



441367

**EGG CUP - 6 PCS**

- On foot.

code	packed per	mm	€
441367	6	ø50x(H)45	5,75



441503

**EGG SPOON - 6 PCS**

- White.

- ABS

code	packed per	€
441503	6	2,75



513729

**RECEIPT HOLDER**

code	mm	€
513729	ø80x(H)150	3,55



665510

MENU CARD TABLE STAND

code	mm	€
665503	ø75x(H)100	4,75
665510	ø75x(H)200	5,75



595305

**MENU CARD HOLDER - 2 PCS**

- With clamp.

code	packed per	mm	€
595305	2	ø40x(H)104	9,25



665251

**MENU CARD TABLE STAND - 6 PCS**

- Supplied without menu card.

code	packed per	mm	€
665251	6	80x77x(H)18	18,75



595206

**RECEIPT HOLDER - 3 PCS**

- With clamp.

code	packed per	mm	€
595206	3	152x110	14,25



664186

CUTLERY BOX

- Made of durable wood.
- Cutlery is not included.

code	mm	€
664186	80x80x(H)95	6,25



664315

TABLE CADDY

- Made of durable wood.
- With 2 compartments and a large handle.
- Accessories shown in the photo are not included.

code	mm	€
664315	190x160x(H)200	14,95



664148

MENU AND CUTLERY BOX

- Wooden box with integrated blackboard on two sides.
- Box has 4 compartments.
- Accessories shown in the photo are not included.

code	mm	€
664148	210x150x(H)150	20,95



425787

CONDIMENT RACK ROUND

- Finished with a matt black powder coating.

code	mm	€
425787	ø165x(H)215	6,50



427170

CONDIMENT RACK BLACK

- Finished with a matt black powder coating.

code	mm	€
427170	135x65x(H)200	4,25

**TABLE CADDY**

- Fitted with a wooden handle.
- Finished with a matt black powder coating.
- Accessories shown in the photo are not included.

code	mm	€
427064	140x105x(H)190	14,95
427057	170x130x(H)160	14,95
427040	230x100x(H)240	14,95



427064



427057



427040

SALT GRINDERS & PEPPER MILLS



WOODEN SALT GRINDER

- Body made of rubber wood – lightweight, but durable.
- Ceramic grinding mechanism (burr) – non-corrosive (suitable for salt), manual and adjustable with a knob.
- Lid protected from falling off with a screwed knob.
- Knob with a printed "S" letter – for marking salt.
- Available in several colours: dark wood, light wood, white lacquered wood (glossy finish).

code	colour	mm	€
469613	White	ø50x(H)113	7,50
469606	White	ø55x(H)215	10,50
469590	White	ø60x(H)315	14,50
469583	White	ø65x(H)415	19,50
469699	Wood light	ø50x(H)113	6,50
469712	Wood light	ø57x(H)165	7,95
469736	Wood light	ø57x(H)215	8,95
469750	Wood light	ø60x(H)315	10,95
469774	Wood dark	ø50x(H)113	6,95
469798	Wood dark	ø57x(H)165	8,75
469811	Wood dark	ø57x(H)215	9,25
469835	Wood dark	ø60x(H)315	12,50

WOODEN PEPPER MILL

- Body made of rubber wood – lightweight, but durable.
- Grinding mechanism (burr) made of stainless steel, manual and adjustable with a knob.
- Lid protected from falling off with a screwed knob.
- Knob with a printed "P" letter – for marking pepper.
- Available in several colours: dark wood, light wood, black lacquered wood (glossy finish)

code	colour	mm	€
469576	Black	ø50x(H)113	7,50
469569	Black	ø55x(H)215	10,50
469552	Black	ø60x(H)315	14,50
469545	Black	ø65x(H)415	19,50
469682	Wood light	ø50x(H)113	6,50
469705	Wood light	ø57x(H)165	7,95
469729	Wood light	ø57x(H)215	8,95
469743	Wood light	ø60x(H)315	10,95
469767	Wood dark	ø50x(H)113	6,95
469781	Wood dark	ø57x(H)165	8,75
469804	Wood dark	ø57x(H)215	9,25
469828	Wood dark	ø60x(H)315	12,50



Ceramic salt grinding mechanism

Stainless steel pepper grinding mechanism



469682
469699

469705
469712

469729
469736

469743
469750

469767
469774

469781
469798

469804
469811

469828
469835



ACRYLIC PEPPER MILL

- Body made of transparent acrylic glass (PMMA) - a lighter substitute for glass, but more resistant to scratching and breakage.
- Grinding mechanism (burrs) made of stainless steel, manual and adjustable with a knob.
- Lid protected from falling off with a screwed knob.
- Knob with a printed "P" letter - for marking pepper.

code	mm	€
469620	ø50x(H)113	5,95
469644	ø50x(H)140	6,50
469668	ø60x(H)215	8,95

ACRYLIC SALT GRINDER

- Body made of transparent acrylic glass (PMMA) - a tighter substitute for glass, but more resistant to scratching and breakage.
- Ceramic grinding mechanism (burrs) - non-corrosive (suitable for salt), manual and adjustable with a knob.
- Lid protected from falling off with a screwed knob.
- Knob with a printed "S" letter - for marking salt.

code	mm	€
469637	ø50x(H)113	5,95
469651	ø50x(H)140	6,50
469675	ø60x(H)215	8,95





786413

**CONDIMENT SET**

- 2-piece set: salt, pepper.

code	order unit	mm	€
786413	3	ø42x(H)80	7,50



786420

**CONDIMENT SET**

- 3 piece set: salt, pepper, toothpick holder.

code	order unit	mm	€
786420	48	125x54x(H)90	9,75



465363

**CONDIMENT SET**

- 5-piece - salt, pepper, oil, vinegar, toothpick holder.
- Matt finish.

code	mm	€
465363	130x110x(H)185	12,95

**SHAKER**

code	-	mm	€
631102	parmesan shaker	ø55x(H)75	5,25
631201	pepper and salt shaker	ø55x(H)75	5,25
631300	wire mesh powder shaker	ø55x(H)75	5,95



465387

**SALT AND PEPPER SHAKER SET**

- Glass shaker.
- Stainless steel lid with S and P shaped dispensing opening.

code	mm	€
465387	ø40x(H)70	2,25



461167

461266

**PEPPER SHAKER & SALT SHAKER**

- Body made of glass.
- Stainless steel lid with P-shaped dispensing opening.

code	-	packed per	mm	€
461167	Pepper shaker	6	ø40x(H)70	9,25
461266	Salt shaker	6	ø40x(H)70	9,25



465301

CONDIMENT SET

- 2-piece - salt, pepper.
- Matt finish.

code	mm	€
465301	85x55x(H)115	4,50

18/0
stainless steel



465349

CONDIMENT SET

- 2-piece - oil, vinegar.
- Matt finish.

code	liters	mm	€
465349	0.15	120x75x(H)185	8,95

18/0
stainless steel



465332

CONDIMENT SET

- 3-piece - salt, pepper, mustard.
- With stainless steel mustard spoon.
- Matt finish.

code	mm	€
465332	100x95x(H)115	7,25

18/0
stainless steel



465318

CONDIMENT SET

- 3-piece - salt, pepper, napkin holder.
- Matt finish.

code	mm	€
465318	85x75x(H)115	5,50

18/0
stainless steel



465325

CONDIMENT SET

- 3-piece - salt, pepper, toothpick holder.
- Matt finish.

code	mm	€
465325	90x90x(H)115	5,75

18/0
stainless steel



465356

CONDIMENT SET

- 4-piece - salt, pepper, oil, vinegar.
- Matt finish.

code	mm	€
465356	130x110x(H)185	12,75

18/0
stainless steel



18/8
stainless steel

462904

OLIVE OIL DISPENSER

- Made of polished stainless steel.
- Conical shape ensuring stability.
- Removable stopper with a spout.

code	liters	mm	€
462904	0.25	ø84x(H)158	9,95



460245

S.S.
stainless steel**OIL AND VINEGAR SET**

- Holder made of chrome-plated iron.
- Two oil/vinegar bottles with stainless steel pourers.

code	-	mm	€
460245	2x0,237L	115x60x(H)325	10,75

FREE-FLOW POURER - 3 PIECES

- For use in bars, pubs and restaurants
- Durable stainless steel construction
- Counterbalanced pouring flap, which causes the nozzle to open and close automatically when the bottle is tilted
- Facilitates precise dispensing
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm	€
599327	3	ø30x120	6,25



599327

18/8
stainless steel18/0
stainless steel

452400

SUGAR DISPENSER

- Glass dispenser.
- Spout made of stainless steel 18/0.

code	mm	€
452400	ø80x(H)140	3,75

S.S.
stainless steel

452424

HONEY DISPENSER

- Glass dispenser.
- Stainless steel lever.

code	mm	€
452424	ø80x(H)115	5,75

18/0
stainless steel

465370

CHEESE/SUGAR DISH

- With glass dish.
- Including stainless steel spoon.

code	mm	€
465370	ø130x(H)90	9,95

SHELLFISH CUTLERY



NUT AND SEAFOOD CRACKER MATT BLACK

- Ideal for cracking nuts, but also very suitable for sea food.
- Finished with a black powder coating.
- The large handle fits nicely in the hand and provides plenty of grip.
- The two halves are connected by a durable hinge, suitable for multiple sizes of nuts.
- Not dishwasher safe.

code	mm	€
403747	155x35	4,95



LOBSTER AND CRAB CRACKER

- Ideal for opening hard lobster and crab shells.
- Wide, appropriately contoured handle for easy and comfortable use.
- Robust aluminium construction, powder coated - red.
- The arms of the tongs are connected with a durable hinge.
- Not dishwasher safe.

code	mm	€
403754	140x62	4,95



403716



LOBSTER FORKS - 6 PCS

code	packed per	mm	€
403716	6	(L)205	10,95



402528



SNAIL TONGS - 2 PCS

- Squeeze model.

code	packed per	mm	€
402528	2	(L)170	8,75



402221



SNAIL FORK - 6 PCS

code	packed per	mm	€
402221	6	(L)130	5,95



BLACKBOARDS



WALL BLACKBOARD

- Black, with wooden frame.
- Mounting hooks included.

code	mm	€
664025	300x400	9,95
664032	400x600	15,25
664049	600x800	27,95

PAVEMENT BLACKBOARD

- Black, with wooden frame.

code	mm	€
664001	500x450x(H)850	72,50
664018	700x600x(H)1200	159,50



PAVEMENT BLACKBOARD

- Black, with steel frame.

code	mm	€
664100	700x500x(H)1100	124,50



PAVEMENT BLACKBOARD

- Black, with steel frame.

code	mm	€
664117	500x550x(H)850	92,50



TABLETOP BLACKBOARD - 2 PCS

- Black, with wooden stand.

code	packed per	mm	€
664056	2	150x50x(H)230	6,95
664063	2	210x50x(H)320	10,50



BLACKBOARD WITH EASEL

- Black, with wooden easel.

code	mm	€
664070	220x210x(H)360	11,50

664070



BLACKBOARD WITH STAND

- Large format blackboard in wooden frame.
- Convenient stand included.

code	mm	€
664124	300x400	6,95
664131	400x600	11,75



664209



664216

BLACKBOARD MARKERS 6 MM

- With oblique nib, writing width 2 to 6 mm.

code		€
664216	1 pink, 1 green, 1 blue and 2 white markers	10,95
664209	5 white markers	10,95



664223

BLACKBOARD MARKERS 15 MM

- With wide flat nib, writing width 15 mm.

code		€
664223	3 white markers	10,95



664278

BLACKBOARD MARKERS 3 MM

- 8 Markers with round nib, writing width 3 mm.

code		€
664278	1 white, 1 red, 1 blue, 1 green, 1 yellow, 1 purple, 1 orange and 1 pink marker	10,95





440605

**ASHTRAY WITH LOWER TRAY**

code	mm	€
440605	ø140x(H)40	4,35



569757

**ASHTRAY**

- Made of black melamine.

code	mm	€
569757	ø146x(H)60	7,25



440407

**ASHTRAY WITH LID**

code	packed per	mm	€
440407	1	ø90x(H)28	3,50
440490	3	ø90x(H)28	8,95



440803

**ASHTRAY**

code	mm	€
440803	ø80x(H)30	3,95
440858	ø100x(H)30	5,50



440001

**ASHTRAY WITH FIRE RIM**

code	mm	€
440001	ø140x(H)30	2,25
440100	ø160x(H)30	2,95



440872

**ASHTRAY**

code	mm	€
440872	ø80x(H)30	2,55
440865	ø100x(H)30	3,45



440230

**BOWL ASHTRAY BLACK**

- Stainless steel, outside with a matt black coating.
- With removable rim.

code	mm	€
440230	ø105x(H)58	5,95



440209

**ASHTRAY WITH PUSH BUTTON**

code	mm	€
440209	ø90x(H)45	5,25



440506

**CIGARETTE RECEPTACLE**

- With hinged lid.
- For safe emptying of ashtrays.
- Self-extinguishing.

code	mm	€
440506	202x170x(H)91	21,75



440216

WALL MOUNTED ASHTRAY

- Very robust design, easy to mount against walls and poles.
- Easy to empty thanks to the bottom that can be opened and closed with a key.

code	mm	€
440216	ø75x(H)460	82,50



440223

STANDING ASHTRAY POLE

- Very robust design, can be mounted on the floor or stand free.
- Easy to empty, upper part can be unlocked with a key and then emptied.
- Base is Ø 170 mm, pole is Ø 75 mm.

code	mm	€
440223	ø170x(H)920	132,50



440117

ASHTRAY WITH FUNNEL

- 2 separate elements:
 - body made of glass, high-temperature resistant,
 - funnel made of stainless steel.
- With 3 cigarette slots.
- Funnel directs ash into the ashtray and serves as a lid: when used indoor - reduces smoke odours, when used outdoor - protects against wind raising ash.

code	mm	€
440117	ø98x(H)99	4,95



691380



691397



STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body.
- Polished surface finish.
- Removable ashtray placed over the bin for easy cleaning and emptying of the bin.
- Bin opening Ø 135 mm.
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm	€
691380	15	ø200x(H)700	59,50
691397	33	ø240x(H)660	114,50



11

Buffet presentation

Buffet reinvented







design by
Robert Bronwasser

UNIQ

Buffet reinvented

- modern design by Robert Bronwasser
- housing made of high-temperature resistant polypropylene
- heating element made of 18/8 stainless steel
- lid made of transparent, tempered glass,
- equipped with an insulated handle



reddot winner 2024



- cover designed for directing
- condensed steam back into the container
- cover equipped with a ladle notch and aluminum hinge

- electronic, easy to read control panel
- holder for a dish description label
- non-slip feet

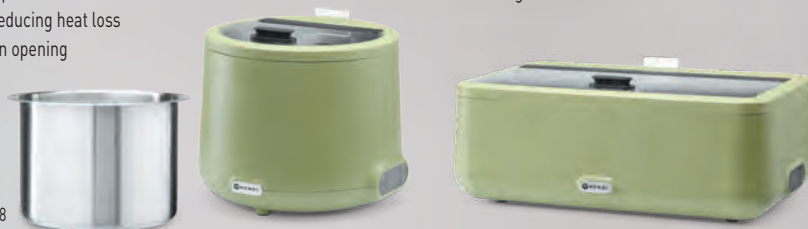
Soup kettle HENDI UNIQ

- removable 8-liter container made of
- 18/8 stainless steel, easy to clean
- two-piece construction
- lid reducing heat loss
- when opening

Chafing dish HENDI UNIQ

- water level sensor
- water tank with a marked line
- indicating maximum water level

963388



466





design by
Robert Bronwasser



SOUP KETTLE HENDI UNIQ

code	colour	V	W	mm	€
860540	Green	230	500	405x365x(H)325	149,50
860526	Black	230	500	405x365x(H)325	149,50
860533	White	230	500	405x365x(H)325	149,50
860557	Beige	230	500	405x365x(H)325	149,50
860571	Red	230	500	405x365x(H)325	149,50
963388	Inner pot				54,50

**NEW
NEW**



CHAFING DISH HENDI UNIQ

code	colour	V	W	mm	€
470435	Green	230	700	607x402x(H)245	195,00
470411	Black	230	700	607x402x(H)245	195,00
470428	White	230	700	607x402x(H)245	195,00
470442	Beige	230	700	607x402x(H)245	195,00
470459	Red	230	700	607x402x(H)245	195,00

NEW



UNIQ

Buffet reinvented



design by
Robert Bronwasser

BUFFET PRESENTATION



COOLING DISPLAY UNIQ

- Modern design by Robert Bronwasser.
- Perfectly complements food presentation on buffet lines.
- Suitable for dishes that require chilled temperatures.
- Housing made of durable polypropylene.
- Quick and easy assembly and disassembly for simple hygiene maintenance.
- Transparent roll-top ABS lid enables dish selection without lifting the cover.
- Convenient handle for opening the lid.
- Roll-top lid opens up to 90 degrees.
- Easy refilling of GN 1/1 trays with food.
- Cutout in the housing allows for easy grip when removing the tray.
- Ergonomic edges for easy transportation of the display unit.
- Includes a GN 1/1 stainless steel tray and a gel-filled cooling element.



code	871928
colour	Green
mm	593x389x[H]147
€	99,50

code	871904
colour	Black
mm	593x389x[H]147
€	99,50



NEW

ABS
plastic

S.S.
stainless steel

PP
polypropylene

 **in- & outdoor**



- Available in 4 colours consistent with other elements of the UNIQ collection: black, green, beige, and white.
- Additional cooling insert available for purchase, item code: 424193.
- The HENDI cooling display is part of the award-winning UNIQ collection from the Buffet Reinvented line.



871911
White
593x389x(H)147
99,50



871935
Beige
593x389x(H)147
99,50

UNIQ

Buffet reinvented



design by
Robert Bronwasser

BUFFET PRESENTATION



NEWABS
plasticS.S.
stainless steelPP
polypropylene

in- & outdoor

ROLL-TOP COOLING DISPLAY DUO UNIQ

- Housing made of durable polypropylene.
- Transparent roll-top ABS lid enables dish selection without lifting the cover.
- Roll-top lid opens up to 90 degrees.
- Convenient handle for easy lid opening.
- Suitable for dishes that require chilled temperatures.
- Quick and easy assembly and disassembly for simple hygiene maintenance.

- Modern design by Robert Bronwasser.
- Perfectly complements food presentation on buffet lines.
- Housing cut-out for a convenient grip when removing the tray.
- Available in 3 colours to match other items in the UNIQ collection: black, green, beige.
- Roll-top cooling display Duo UNIQ is part of the award-winning UNIQ collection from the Buffet Reinvented line.

SINGLE ROLL-TOP COOLING DISPLAY DUO, UNIQ

- Single unit with 1 level for buffet food presentation.
- Included in the set: 1 base, 1 roll-top lid with handle, 1 stainless steel tray measuring 400 x 300 mm, 2 cooling elements.



code	871966	871805	871942
colour	Green	Black	Beige
mm	460x355x(H)220	460x355x(H)220	460x355x(H)220
€	56,50	56,50	56,50

DOUBLE ROLL-TOP COOLING DISPLAY DUO, UNIQ

- Double unit with 2 levels for buffet food presentation.
- Included in the set: 2 bases, 2 roll-top lids with handles, 2 stainless steel trays, each measuring 400 x 300 mm, 4 cooling elements.
- Plastic stacking frame for 2 display units.



code	871973	871812	871959
colour	Green	Black	Beige
mm	480x355x(H)480	480x355x(H)480	480x355x(H)480
€	99,50	99,50	99,50

Prices net of VAT

HENDI**471**

UNIQ

Buffet reinvented



design by
Robert Bronwasser



BUFFET PRESENTATION



NEW**ABS**
plastic**S.S.**
stainless steel**PP**
polypropylene

JUICE DISPENSERS UNIQ

- Housing made of durable ABS.
- Magnetic drip tray with colour-matched housing, easy to clean, with a perforated stainless steel insert.
- Removable stainless steel cooling rod for ice helps keep beverages cold.
- Quick assembly and disassembly ensure ease of hygiene maintenance.
- Beverage container designed to minimize residue at the bottom.
- Convenient carrying handles for easy transport of the dispenser.
- Colourful base made of polypropylene.
- Label holder for drink identification.
- Drip-free tap positioned 130 mm above the base.
- Easy beverage dispensing.
- Transparent body allows for easy monitoring of liquid level.
- Offered in two capacities - 4 and 8 litres.
- Available in three colours that match other elements of the UNIQ collection: black, white, and yellow.
- Modern design by Robert Bronwasser.
- Timeless colour palette, perfectly complements the presentation of cold beverages on a buffet.
- The HENDI Juicer is part of the award-winning UNIQ collection from the Buffet Reinvented line.



425015



425039



425053

code	425008	425015	425022	425039	425046	425053
colour	Black	Black	Yellow	Yellow	White	White
liters	4	8	4	8	4	8
mm	315x211x(H)431	318x216x(H)532	315x211x(H)431	318x216x(H)532	315x211x(H)431	318x216x(H)532
€	89,50	99,50	89,50	99,50	89,50	99,50

UNIQ

Buffet reinvented



design by
Robert Bronwasser



BUFFET PRESENTATION



PERCOLATORS UNIQ



code	colour	liters	V	W	mm	time to boil the wholebowser (min)	€
211434	steel	7	230	1050	307x330x(H)450	52	99,50
211441	steel	14	230	1750	354x418x(H)500	57	109,50
211472	black	7	230	1050	307x330x(H)450	52	119,50
211489	black	14	230	1750	357x380x(H)502	57	134,50
211557	light gray	7	230	1050	307x330x(H)450	52	119,50 NEW
211571	light gray	14	230	1750	357x380x(H)502	57	134,50 NEW
211564	taupe	7	230	1050	307x330x(H)450	52	119,50 NEW
211588	taupe	14	230	1750	357x380x(H)502	57	134,50 NEW

HOT DRINKS BOILERS UNIQ



code	colour	liters	V	W	mm	time to boil the wholebowser (min)	€
211410	steel	9	230	950	307x330x(H)450	58	89,50
211427	steel	16	230	1650	352x357x(H)380	63	99,50
211458	black	9	230	950	307x330x(H)450	58	109,50
211465	black	16	230	1650	357x380x(H)502	63	122,50
211519	light gray	9	230	950	307x330x(H)450	58	109,50 NEW
211533	light gray	16	230	1650	357x380x(H)502	63	122,50 NEW
211526	taupe	9	230	950	307x330x(H)450	58	109,50 NEW
211540	taupe	16	230	1650	357x380x(H)502	63	122,50 NEW



ELECTRIC SOUP KETTLES



Lid with insulated handle and ladle recess

Digital touch panel with display that alternates between set and actual soup temperature

Thermostat adjustable from 65° to 95°C by 1° increments

Soup name card holder in lid



860502

NEW

926574



Overheating protection – with alarm for low water level

SOUP KETTLE, 8 L

- Thermal insulation reduces energy consumption and keeps the external housing cool.
- Temperature control from 65° to 95°C by 1° increments.
- Reduction of energy consumption by up to 30%.
- Digital control panel with display showing the set temperature and actual soup temperature alternately.
- Removable lid made of tough, transparent polycarbonate.
- Lid with insulated handle and ladle recess.
- Aluminium water pan for efficient heat transfer.
- Food pan made of 18/8 stainless steel.
- Housing of polypropylene.
- Ring allows safe and easy removal of food pan.
- Overheating protection – with low water level alarm.
- Soup name card holder in lid.

code	liters	V	W	mm	€
860502	8	230	450	ø370x(H)316	92,50

SOUP PAN FOR ELECTRIC SOUP KETTLE

- Made of stainless steel.
- For use with the HENDI soup kettle 860502.

18/8
stainless steel

code	mm	€
926574	ø280x(H)200	27,50



860083

SOUP KETTLE, 8 L

- Soup container and lid made of stainless steel.
- Water container made of stainless steel.
- Housing made of metal with black powder coating.
- Lid with a cool-touch handle and a ladle notch.
- Temperature range: 30-85°C.
- Overheating protection at 105°C.
- Temperature adjustment with a dial – 5 levels.
- Capacity: 8 L.

code	liters	V	W	mm	€
860083	8	230	400	ø330x(H)363	79,50





860564



HEATING WITHOUT
A WATER BATH!



NEW

SOUP KETTLE WATERLESS, 10L

- Body made of carbon steel with powder coating finish.
- Lid and pot made of stainless steel.
- Digital display.
- Temperature range: from 40°C to 90°C.
- Waterless soup kettle.
- With rubber feet.

code	liters	V	W	mm	€
860564	10	230	450	ø378x(H)398	298,50



The insert is suitable for induction,
gas, and electric cookers



Heating without
the use of water



Large 10-litre insert





204900



CHAFING DISH ELECTRIC POLLINA

- Gastronorm 1/1.
- Temperature adjustable up to 85°C.
- With lid stand.
- On/off switch with integrated indication light.
- Including Gastronorm 1/1 food pan 65 mm deep.
- Suitable for pans up to 100 mm deep.

code	liters	V	W	mm	€
204900	9	230	850	610x450x(H)278	142,50



204825



CHAFING DISH ELECTRIC TELLANO

- Water container made of polypropylene.
- Stainless steel lid with a non-heating handle.
- Adjustable temperature with a dial in the range: from approx. 30°C to 85°C.
- Heating indicator light.
- Including a GN 1/1 food pan 65 mm deep.

code	liters	V	W	mm	€
204825	9	220-240	900	575x349x(H)278	109,50





CHAFING DISH ELECTRIC TESINO

- Water pan made of heat-resistant polypropylene.
- Continuous settings up to 85°C.
- Very silent while heating.
- On/off switch, pilot light.
- Including 6,8 ltr food pan.

code	liters	V	W	mm	€
204832	6.8	230	500	ø405x(H)240	98,50



204832



201749



NEW

FOOD WARMER

- Made of stainless steel.
- Includes 3 stainless steel GN1/3, 65 mm high with lids.
- Temperature range: 40-75°C.
- It can also be used as a buffet warmer or hot plate without the GN containers.

code	V	W	mm	€
201749	220-240	400	657x381x(H)161	99,50





475904

18/0
stainless steel



475201

S.S. 18/0
stainless steel stainless steel



470619

S.S.
stainless steel



472507



18/0
stainless steel

CHAFING DISH GASTRONORM 1/1

- Model Economic.
- High-gloss polished lid and lid stand.
- Including chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Suitable for food pans up to 65 mm deep.

code	packed per	liters	mm	€
472613	2	9	600x358x(H)295	89,50
475904	1	9	600x358x(H)295	49,50

CHAFING DISH GASTRONORM 1/2

- Model Economic.
- High-gloss polished lid and lid stand.
- Including chafing dish fuel holder and stainless steel food pan 65 mm deep.
- Suitable for food pans up to 65 mm deep.

code	liters	mm	€
475201	4.5	385x295x(H)310	49,50

CHAFING DISH - ROUND

- Glass lid.
- Including chafing dish fuel holder and stainless steel food pan.

code	liters	mm	€
470619	3.5	ø390x(H)270	52,50

470367



FOOD CONTAINER ROUND 5,6 L FOR ROUND CHAFING DISH

code	liters	mm	€
470367	5.6	ø390x(H)160	34,50

SOUP CHAFING DISH

- Model Economic.
- Including chafing dish fuel holder and stainless steel soup pan with lid.

code	liters	mm	€
472507	8	ø370x(H)325	62,50



S.S.
stainless steel

18/0
stainless steel

CHAFING DISH GASTRONORM 1/1

- Model Fiora.
- Stackable frame with high-gloss polished lid and lid stand.
- Including two chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Suitable for Gastronorm pans of up to 100 mm deep.

code	liters	mm	€
471005	9	585x385x(H)315	67,50



471005



470190

S.S.
stainless steel

FOOD PAN GN 1/1, WITH 2 COMPARTMENTS

- This GN food pan has 2 compartments of 3.75 liter each.

code	liters	mm	€
470190	7.5	530x325x(H)65	17,95



471050



470909

470909

470930

S.S.
stainless steel

BAIN-MARIE PAN

- Fits perfectly in HENDI Conversion for 2 bain maries pans 470930.
- Also suitable for: Thermosystem bain-maries (201107, 201206).
- Made of stainless steel.
- Lid fitted with a comfortable handle.

code	-	mm	€
470930	conversion	530x325x(H)30	22,95
470909	Bain-marie pan	ø215x(H)177	24,95

S.S.
stainless steel

18/0
stainless steel

CHAFING DISH SET

- Consists of: Chafing Dish "Fiora" as in 471005.
- 2 additional GN 1/2 pans 65 mm deep and 3 additional GN 1/3 pans 65 mm deep.

code	mm	€
471050	585x385x(H)315	92,50





238837

NEW



CHAFING DISH - SET OF 4

- Frame made of stainless steel.
- For self-assembly.
- Suitable for GN 1/1 - 65 mm deep (included).
- Holder for chafing dish fuel can is included.
- Not intended for cooking, only for keeping warm.
- Dishwasher safe.

Compact packaging



code	liters	mm	€
238837	7.5	600x355x(H)305	145,00



198124

GAS LIGHTER - SET OF 2 PCS.

- Refillable.
- Supplied empty.

code	packed per	mm	€
198124	2	(L)230	7,95

DISH WARMER WITH 2 CANDLE HOLDERS

- With stainless steel frame and grips.
- Including 2 candle light holders.
- Hotplate size/thickness: 330x180x4mm.

code	mm	€
463000	330x180x(H)65	38,50



463000

DISH WARMER WITH 3 CANDLE HOLDERS

- With stainless steel frame and grips.
- Including 3 candle light holders.
- Hotplate size/thickness: 450x180x4mm.

code	mm	€
463109	450x180x(H)65	44,50



463109

CHAFING DISH HEATER

- For use as an alternative to conventional fuel holder.
- Only suitable for chafing dishes with a flat bottom.
- Extremely suitable for chafing dishes without preparation for electrical elements.
- Specifically suitable for HENDI chafing dishes with item number 470008, 475201, 470206 and 471005.

code	V	W	mm	€
809600	230	500	ø130x(H)125	52,50

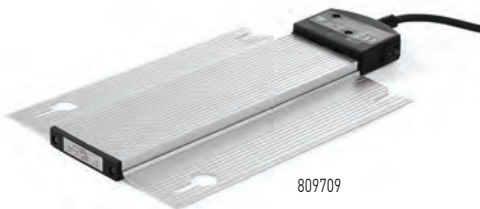


809600

CHAFING DISH HEATER

- The heater features a single and stable power level output (it does not have a temperature regulating function).
- Not intended for cooking, only for keeping warm.
- Also suitable for the HENDI Rolltop-Chafing dish GN 1/1 (code: 470206) and any other GN 1/1 chafing dishes if a water pan is fitted with bolts.

code	V	W	mm	€
809709	230	380	300x200x(H)40	64,50



809709



CHAFING DISHES PROFI LINE

- Ideal for buffets and catering.
- By using high-quality material and a beautiful finish, these chafing dishes give every presented dish a certain allure.
- The chafing dishes and accessories are entirely made from durable stainless steel.



BUFFET PRESENTATION





470251

CHAFING DISH GN 1/1 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/1 65 mm deep food pan and 2 chafing dish fuel can holders.

code	liters	mm	€
470251	9	570x430x(H)290	139,50



470275

CHAFING DISH GN 2/3 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 2/3 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm	€
470275	6	395x430x(H)290	122,50



470268

CHAFING DISH GN 1/2 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/2 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm	€
470268	4	365x370x(H)280	107,50



470282

CHAFING DISH ROUND SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable round water pan, round 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm	€
470282	6	465x420x(H)320	125,00





CHAFING DISHES PROFI LINE

- Ideal for buffets and catering.
- By using high-quality material and a beautiful finish, these chafing dishes give every presented dish a certain allure.
- The chafing dishes and accessories are entirely made from durable stainless steel.



470213

CHAFING DISH GN 1/1 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/1 65 mm deep food pan and 2 chafing dish fuel can holders.

code	liters	mm	€
470213	9	570x405x(H)320	159,50



470244

SOUP CHAFING DISH MIRROR FINISH

- The round soup container is placed in a large water pan which provides plenty of heat to easily keep the soup hot.
- Soup container fitted with two handles.
- The lid has a recess for the spoon.
- Supplied with removable water pan, round soup container and chafing dish fuel can holder.

code	liters	mm	€
470244	10	ø420x(H)380	142,50

18/0
stainless steel

ROLLTOP-CHAFING DISH GASTRONORM 1/1

- Model Rental-Top.
- Solid base with high-gloss polished roll top lid made of 18/0 stainless steel.
- Includes two chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Bottom fitted with fastening bolts for electric heating element 809709.
- Suitable for Gastronorm pans up to 100 mm deep.

code	liters	mm	€
470206	9	590x340x(H)400	139,50



470206

S.S.
stainless steel

ROLLTOP-CHAFING DISH GASTRONORM 1/1

- Elegant buffet chafing dish.
- Patented extra quiet opening mechanism.
- Roll-top cover retractable up to 180°.
- Optional installation of electrical heating element.
- Highly polished stainless steel.
- Steel frame 2.3 mm, cover 1.2 mm.
- Set includes two fuel can holders and a GN 1/1 - 65 mm food pan.

code	liters	mm	€
470305	9	660x490x(H)460	179,50



470305

S.S.
stainless steel

ROLLTOP-CHAFING DISH - ROUND

- Elegant buffet chafing dish.
- Patented extra quiet opening mechanism.
- Roll-top cover retractable 180°.
- Set includes one fuel can holder and food pan (Ø 390x(H)60 mm).
- Highly polished stainless steel.
- Steel frame 2.3 mm, cover 1.2 mm thick.

code	liters	mm	€
470312	5.6	510x540x(H)480	139,50



470312





CHAFING DISH FUEL

- Chafing dish fuel is made from natural ethanol alcohol, mixed with water and a thickening agent to make it a solid or gel.
- HENDI chafing dish fuel is artificially made to taste so bitter that it is impossible to swallow.
- To safely and efficiently warm chafing dishes, we urgently advise to place the chafing dish fuel can in the indicated fuel holders.
- The heating capacity is equal throughout the range while the heating rate depends on the size of the flame, determined by the distance the lid of the chafing dish fuel can holder is kept open.
- All HENDI chafing dish fuel burn soot and odourless.
- Cartouches and cans burning without the chafing dish fuel can holder become very hot during use, creating a significant risk of burns if they are not placed inside the chafing dish fuel can holder. Danger of burns!
- These chafing dish fuel can holders are included with the HENDI chafing dishes and available separately.
- Always read the product instructions before use.
- Make sure there are no open flames or hot objects nearby when working with chafing dish fuel.
- The flammable vapour easily escapes from the container.
- Make sure that no water (condensation) drips into the burning fuel. It can cause dangerous sputtering and splashing of fuel.
- Only light the fuel after placing the chafing dish fuel can holder with can in the final location.
- The flames are almost entirely blue, making them very hard to see in the light. Caution is advised.
- Only ever extinguish the fuel by closing the lid of the chafing dish fuel can holder.
- Refilling: Always make sure the can and its holder are completely cooled down.
- Remove the can from the chafing dish fuel can holder to refill the can.
- Storage: Always store it in closed containers in a dark and well-ventilated location, below 20°C.
- To store larger amounts of fuel, please consult your local regulations.
- If the above instructions are followed, the risk of accidents will be minimal.
- In case of a starting/small fire: use a fire blanket (or a large, wet blanket) to cover the fire and deprive it of oxygen.
- In case of fire on clothes/body: use a fire blanket or a powder/CO₂ fire extinguisher.
- Never try to extinguish the fire with a small towel as this would only spread the fuel and the flames! After extinguishing the fire keep the body cool for 15 minutes or until medical assistance arrives.
- Leave clothes in place.
- Always seek medical assistance immediately.

Benefits:

- + Doesn't contain toxic methanol
- + Safe to use indoors
- + No toxic fumes or bad odours

**DOES NOT
CONTAIN
THE TOXIC
METHANOL**

**HAS
A VERY HIGH
ETHANOL
CONCENTRATION**



CHAFING DISH FUEL CAN

- 200 grams pack for chafing dish.
- Burning time: ≈ 3 hours.

code	packed per	€
194362	12	17,25
194300	24	29,95
194355	72	88,75



LIQUID FUEL WITH WICK

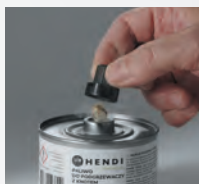
- Burns without soot or odours.
- This fuel is made of pure diethylene glycol (DEG), which is also used as antifreeze in radiators.
- By using a wick the DEG can be vaporized and burned despite its relatively high flame point of 143°C.
- HENDI sells this fuel in closed, non-refillable metal cans of 145 or 200 grams.
- The burning time of a can is inversely proportional to the intensity of its flame, which may be adjusted by changing the exposed height of the wick.
- Use: place the can directly below a chafing dish or other heating appliance suitable for use with liquid fuel open flames.
- Burning time: \pm 4 hours for 145 gram cans, \pm 6 hours for 198 and 200 grams cans.
- Heat output: about 50% of ethanol-based burning gel.
- Advantages in comparison to burning gel:
 - Safer to use. No hazardous refilling. Flame is more visible and predictable.

- Cans stay cool enough to touch safely. May be used without fuel holder.
- Safer in case of accidents. Any spillage will be minimal and difficult to ignite.
- Properly re-sealable and re-usable.
- Easy to extinguish by blowing or replacing the cap.
- Cost per burning hour comparable to ethanol-based burning gel.
- Less intense flame. Reduces chance that Chafing Dish water pans will boil dry.

CAUTION:

- Diethylene Glycol is a hazardous irritant.
- Always wash hands after skin contact with the liquid, preferably wear latex gloves to adjust the wick height.
- A Material Safety Data Sheet (MSDS) is available on the HENDI website, we recommend printing a copy and keeping it nearby.

Special wick provides proper burning temperature and time.
Use the same can several times



The can does not overheat, no fuel holder needed.

**Burns
4 hours**



**Burns
6 hours**



code	-	packed per	weight (kg)	order unit	€
193761	burns \pm 4 hours	6	0.145	4	10,95
193952	burns \pm 4 hours	24	0.145	1	40,95
193716	burns \pm 6 hours	6	0.2	4	11,95
193938	burns \pm 6 hours	24	0.2	1	43,95





190401

CHAFING DISH FUEL BUCKET

- Bucket 4 kilos.

code	order unit	€
190401	3	18,50



195505

CHAFING DISH FUEL JERRY CAN

- Jerry can 5 liter.

code	order unit	€
195505	4	18,50



195109

CHAFING DISH FUEL BOTTLE

- Bottle 1 liter.

code	order unit	€
195109	12	4,25



470527



CHAFING DISH FUEL CAN HOLDER - 2 PCS.

code	packed per	mm	€
470527	2	ø90x(H)60	11,50



195604

FUEL DISPENSER

- Suitable for e.g. can of chafing dish fuel 195505

code	mm	€
195604	(L)280	21,95



190036

FUEL FOR FONDUE-BURNERS - 3 PCS

- For gourmet, fondue, rechauds and stone grills.
- 80 grams portion packs.
- Burning time: ≈ 2 hours.
- For use with 111420.

code	packed per	€
190036	3	4,25



111420



FONDUE-BURNER - 2 PCS

- Suitable for fuel for fondue-burners.

code	packed per	mm	€
111420	2	ø92x(H)40	9,95

Paste or fuel?



PASTE

Gel based on the highest quality ethanol 96%
HENDI paste contains 70% of ethanol

Burning occurs within a can

During burning,
flame intensity is reduced.

Heating efficiency reduced
during burning

The can heats up

Possibility to refill the can

Can be reused

Burning time 200 g – 3 h

FUEL

Liquid – diethylene glycol

Burning occurs on top of the can by a wick.
The height of the wick can be adjusted
to regulate the size of the flame.

Consistent, steady burning with an intense flame
until the fuel is fully consumed

Efficient burning until
the very end, in 100%

The can doesn't heat up
No need to use a fuel can holder

Possibility to close the can with a cap –
use the rest of the fuel later

The can cannot be reused after
the fuel is burnt out

Burning time 200 g – 6 h

Do not emit toxins
Do not leave soot on cookware

For enclosed spaces
For outdoor events





SOUP LADLE

code	liters	mm	€
529089	0.05	270x69	8,50
529096	0.09	308x85	10,50

SERVING SPOON

code	mm	€
529058	305x60	7,50
529065	321x71	7,75

SLOTTED SPOON

code	mm	€
529072	321x71	7,95



CHAFING DISH LADLES AND SERVING SPOONS

- With polypropylene handle



SOUP LADLE

code	liters	mm	€
529003	0.09	335x90	7,95
529010	0.11	300x80	7,75

SKIMMER, ROUND

code	mm	€
529041	370x105	7,75

SLOTTED SPATULA

code	mm	€
529409	355x80	7,65

SKIMMER

code	mm	€
529201	345x75	7,25

SERVING SPOON

code	mm	€
529300	350x75	7,25

CARVING FORK

code	mm	€
529102	345x32	6,50



SPOON HOLDER

code	mm	€
722107	115x270x(H)45	7,95



Prices net of VAT



LADLES AND SERVING SPOONS, HEAT RESISTANT



SALAD SPOON

code	mm	€
563908	(L)305	3,50

SALAD FORK

code	mm	€
564004	305x65	3,50

SAUCE LADLE

code	colour	liters	mm	€
563502	White	0.07	235x75	3,30
563557	Black	0.07	235x75	3,30
563700	White	0.14	300x93	3,50
563755	Black	0.14	300x93	3,50



SALAD SPOON

code	colour	mm	€
564158	Black	235x55	1,45
564202	Transparent	235x55	1,45
564103	White	235x55	1,45

SAUCE LADLE

code	colour	liters	mm	€
563649	Black	0.03	180x70	1,55
563632	Ivory	0.03	180x70	1,55

SALAD SPOON

code	colour	mm	€
564400	White	335x70	2,35
564455	Black	335x70	2,35





425138

JUICE JUG

- Straight model of scratch resistant plastic with lid.

code	liters	mm	€
425138	2	ø120x(H)250	15,95



425107

PITCHER WITH ICE TUBE

- Pear shaped model of scratch resistant clear SAN plastic with lid.
- With ice cube tube for cooling.

code	liters	mm	€
425107	2.2	ø150x(H)260	18,50
425121	3	ø170x(H)285	22,95



567906

PITCHER

- Very break resistant.

code	liters	mm	€
567906	1.8	ø125x(H)210	8,95



425763

CARAFE

- Cover with pourer.

code	liters	mm	€
425763	1	ø92x(H)245	8,50

NEW

424490

GLASS MUG

- Made from durable glass.
- Suitable for hot and cold drinks
- Dishwasher safe.

code	liters	mm	€
424490	0.24	ø73x(H)88	8,25

NEW

424469



424476



424483

GLASS JUG

code	liters	mm	€
424469	0.5	ø77x(H)141	3,95
424476	1	ø100x(H)198	5,45
424483	1.3	ø103x(H)210	5,95



Prices net of VAT

HENDI**495**

DISPENSERS AND JUGS



425299



425411



JUICE DISPENSER

- With ice cylinder cooling.
- Easy to clean dripping tray.
- Clear polycarbonate juice container.
- With non-drip tap.

code	liters	mm	€
425299	8	265x350x(H)580	98,50
425411	16	560x350x(H)580	198,50



BUFFET PRESENTATION

425428



425435



JUICE DISPENSER

- With ice cylinder cooling.
- Easy to clean dripping tray.
- Clear polycarbonate juice container.
- With non-drip tap.

code	liters	mm	€
425428	3	215x315x(H)490	87,50
425435	6	415x315x(H)490	169,50



JUICE DISPENSER

- With ice cube cooling.
- Clear polycarbonate juice container.
- With non-drip tap.

code	liters	mm	€
425190	5	280x220x(H)510	104,50



MILK DISPENSER - 10,5 L

- Stainless steel housing.
- With ice cylinder cooling.
- Removable container with non-drip tap.
- Stable bottom plate with dripping tray.

code	liters	mm	€
425343	10.5	260x360x(H)536	239,50



MUESLI DISPENSER

- Designed for dispensing bulk products.
- Stainless steel stand.
- Polycarbonate dispenser.
- Airtight lid to retain long freshness of the ingredients.
- Hygienic, controlled dosing prevents spillage.
- Dispenser opening located at a height of 140 mm.
- Mountable - can be placed on a worktop or wall-mounted.

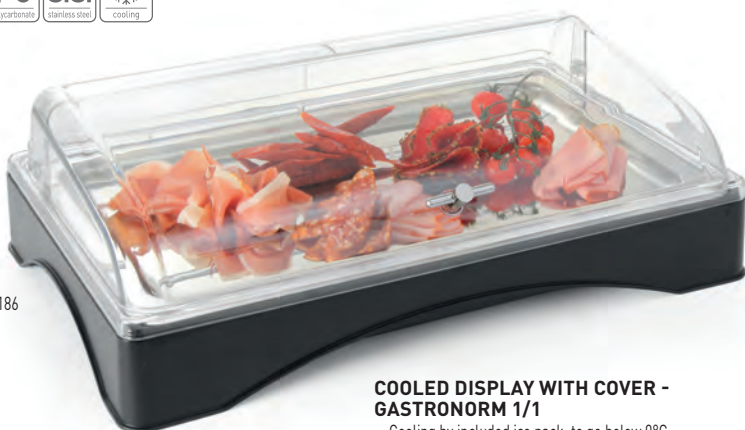
code	liters	mm	€
557402	4	184x240x(H)600	89,75



PRESENTATION DISPLAYS AND COVERS



424186



COOLED DISPLAY WITH COVER - GASTRONORM 1/1

- Cooling by included ice pack, to go below 0°C.
- Stainless steel Gastronorm 1/1 serving tray included.
- With transparent polycarbonate cover.
- ABS housing.

code	-	mm	€
424186	set	555x357x(H)175	125,00
424193	cooling element for use with cooling tray 424186	430x280x(H)30	21,95

BUFFET PRESENTATION

424193



COOLING DISPLAY TRAY



- 5-piece set:
- Base made of polystyrene.
- Tray made of stainless steel, with a profiled rim.
- Transparent cover made of polystyrene.
- 2 cooling elements.
- NOTE: Before freezing, fill in the cooling element with water up to 90% of its volume.
- The tray is also sold separately (code: 871829).

424155



code	mm	€
424155	430x290x(H)150	35,50

ROLL TOP DISPLAY

- Made of polypropylene with a stainless steel insert.
- Transparent rolltop cover made of polystyrene.
- Convenient access to served food from both sides of the display case.
- Suitable for keeping content cold or warm.
- Cooling/heating element placed under the stainless steel tray to maintain the temperature in the compartment.
- Easy to clean.
- Designed and produced 100% in Italy.
- The set includes 2 gel inserts for cooling or heating.
- Dishwasher safe.



871775

code	mm	€
871775	465x315x(H)195	72,50



871706

ROLL TOP DISPLAY - SINGLE

- Transparent Roll Top cover made of polystyrene.
- Convenient access to served food from both sides of the display case.
- Easy to clean.
- Dishwasher safe.

code	mm	€
871706	465x310x(H)190	36,95



871713

ROLL TOP DISPLAY - DOUBLE

- Transparent Roll Top cover made of polystyrene.
- Convenient access to served food from both sides of the display case.
- Easy to clean.
- Dishwasher safe.

code	mm	€
871768	380x260x(H)355	39,50
871713	465x310x(H)410	65,50





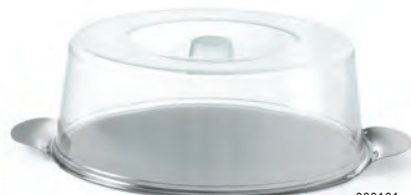
424001



ROUND DISPLAY WITH ROLL-TOP COVER

- Tray made of stainless steel, with a profiled rim.
- Cover made of SAN, with a chrome button, opened one-sidedly up to 90° (included in set).
- Tray is dishwasher safe.
- The cover is also sold separately (code: 427514).

code	mm	€
424001	ø380x(H)240	52,50
427514	Round roll-top cover	32,50



980101



ROUND TRAY WITH COVER

- Tray made of stainless steel, with handles.
- Cover made of SAN, with an extruded grip.
- Both elements of the set are dishwasher safe.

code	mm	€
980101	ø300x(H)110	12,75



427507



ROLLTOP PRESENTATION COVER

- Clear polycarbonate.

code	mm	€
427507	540x330x(H)180	34,50



866009



PRESENTATION COVER GN 1/1

- Made of polycarbonate.

code	mm	€
866009	545x335x(H)95	54,50



427415

PRESENTATION COVER GN 1/1



code	mm	€
427415	530x325x(H)76	20,95

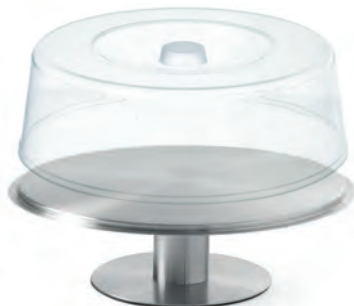


ROTATING CAKE STAND



- Made of stainless steel.
- Effortless base rotation in both directions facilitating decorating and cutting cakes.
- On a stable foot with non-slip base.
- The cover is also sold separately (code: 523834).

code	mm	€
523827	ø300x(H)90	62,50
523834	Cake stand cover ø300x(H)110	5,50



523834

523827

MESH FOOD COVER



- Made of stainless steel.

code	mm	€
639214	ø255x(H)135	8,25
639221	ø305x(H)170	11,25



NEW

639214



CAKE SERVER

- With polypropylene handle.

code	mm	€
523902	260x55	4,65



CAKE SCOOP/CUTTER

- Black polypropylene handle.
- Thanks to its sharpened edges it can be used as a knife.

code	mm	€
523957	296x75	6,95

523902

523957

SERVING STANDS



425473



SERVING STAND FOR PLATES

code	-	mm	€
425473	plates max. 290x290x(H)440 Ø 275 mm		23,95



480519



SEAFOOD PLATTER

- Stand with two platters, Ø 300/400 mm.

code	-	mm	€
480519		ø400x(H)200	32,85
480502	Stand only	ø250x(H)190	8,95



429914



TIERED STAND

- With 3 trays, Ø 166/220/268 mm.

code	-	mm	€
429914		ø268x(H)320	37,95

CAKE STAND

- Housing made of stainless steel.
- Wide base.
- Assembly screw included.
- Dishwasher safe.

code	ø	length (mm)	€
523858	322	ø322x(H)175	16,95



523858

NEW

NON-SLIP DISPLAY STANDS

- Steel frame with PVC coating.
- Supports a variety of display trays and bowls.

code	-	mm	€
561973		265x230x(H)200	12,95
561966		260x230x(H)100	8,50



561966



561973



MELAMINE

- Hygienic and shock resistant.
- Light weight.



PLATTER, RECTANGULAR

- Made of melamine moulding compound.

code	mm	€
561508	360x205x(H)38	14,95
561515	495x270x(H)56	27,95



561607

GN 1/1 TRAY

- Made of melamine moulding compound.

code	mm	€
561607	530x325x(H)20	21,95



566008

566015

GN BANQUET TRAY

- Made of melamine moulding compound.



code		mm	€
566046	GN 1/4	265x162x(H)20	5,75
566022	GN 1/3	325x177x(H)20	8,75
566015	GN 1/2	325x265x(H)20	9,55
566053	GN 2/4	530x163x(H)20	12,50
566930	GN 2/3	354x325x(H)20	14,25
566008	GN 1/1	530x325x(H)20	18,95



561560

SQUARE BOWL

- Made of melamine.
- Heat resistance: from -20°C to 70°C.
- Dishwasher safe.
- Not microwave safe.



code	colour	mm	€
561560	White	130x130x(H)65	4,25
561577	White	190x190x(H)100	9,95
561584	White	270x270x(H)105	18,95





GN CONTAINERS MADE OF PORCELAIN

- Made of white, glossy porcelain.
- Made of the most durable porcelain available on the market.
- Resistance to extreme temperature changes.
- High resistance to physical impacts.



783009

GASTRONORM PAN GN 1/1

code	mm	€
783009	530x325x(H)65	69,50



783016

GASTRONORM PAN GN 1/2

code	mm	€
783016	325x265x(H)65	27,25



783023

GASTRONORM PAN GN 1/3

code	mm	€
783023	325x176x(H)65	16,75



785010

DRESSING POT

code	liters	€
785010	1	8,95



428245



MULTIRACK

- Frame made of polished 18/8 stainless steel.
- 3 levels, for pre-packed products and condiments.
- 3 removable 1 L containers, made of SAN.
- Containers are dishwasher safe.

code	mm	€
428245	190x240x(H)410	64,75





CUTLERY TRAY

- 4 sections GN 1/1.

code	colour	mm	€
552315	Black	530x325x(H)100	7,50
552308	Light grey	530x325x(H)100	7,50



552315



552308



CUTLERY TRAY

- 6 sections.
- Suitable for coffee spoons, teaspoons and cake forks GN 1/1.

code	colour	mm	€
552353	Light grey	530x325x(H)105	7,50
552360	Black	530x325x(H)105	7,50



552360



552353



CUTLERY BASKET HOLDER

- For 4 baskets.
- Baskets not included.

code	mm	€
552407	255x295x(H)215	43,95



552407

POLYPROPYLENE CUTLERY BASKET

code	mm	€
871201	ø97x(H)137	2,05



871201



552490

CUTLERY BASKET

code	mm	€
552490	ø97x(H)137	4,75



CUTLERY HOLDER

- Made of stainless steel with a satin finish.
- Perforated design for better air circulation.
- Dishwasher safe.

code	mm	€
552483	ø110x(H)130	4,50



552483





436103



SERVING TRAY GN 1/1

- Polished, with matt rim.
- Made of stainless steel.
- Suitable for cooling tray 424186.

code	mm	€
436103	530x325x(H)13	18,50



807705



BANQUET TRAY GN 1/1 WITH SMOOTH RIM

- Made of stainless steel with polished finish.
- Matte finish of the rim.
- Dishwasher safe.
- Suitable for the HENDI Cooling tray (code: 424186).

code	mm	€
807705	530x325x(H)10	24,95



410110



SERVING TRAY GN 1/1, WITH SLANTED RIM

- With a wide slanted rim.
- Made of stainless steel.

code	mm	€
410110	530x325x(H)20	8,95



809181



RECTANGULAR SERVING TRAY

- Made of stainless steel.
- Includes handles.

code	mm	€
809181	530x325x(H)70	49,50



405000



SERVING TRAY, OVAL

- Satin finish.
- Made of stainless steel.

code	mm	€
405000	200x140	2,25
405208	265x195	3,25
405307	285x220	4,25



480106



BEER TRAY

- Made of stainless steel.

code	mm	€
480106	ø315x(H)45	11,50

480205

**SERVING TRAY, ROUND**

- Decorative pattern.
- Made of stainless steel.

code	mm	€
480205	ø300x(H)17	7,95
480410	ø360x(H)24	10,95
480403	ø400x(H)19	15,95



807804

18/0
stainless steel**BANQUET TRAY GN 1/1,
WITH DECORATIVE RIM**

- Made of stainless steel with a polished finish.
- Embellished rim with embossed decorative patterns.
- Dishwasher safe.
- Suitable for the HENDI Cooling tray (code: 424186).

code	mm	€
807804	530x325	22,95

871829

**COOLING DISPLAY TRAY**

- Made of stainless steel.
- With a profiled rim that holds the cover in place.
- Fits HENDI's cooling tray with cover (code: 424155).

code	mm	€
871829	395x283	13,25

404300

**SERVING DISH**

- Oval.
- Made of stainless steel.

code	mm	€
404003	190x140	2,60
404102	245x170	3,50
404201	300x220	4,75
404300	350x240	5,95
404409	400x260	7,95
404508	450x290	9,95
404607	500x350	12,50

400203

18/0
stainless steel**SERVING DISH**

code	mm	€
400203	205x155	4,10

Prices net of VAT



FIBREGLASS

- Fibreglass reinforced polyester.
- Ideal for heavy use scenarios.

- Non-slip rubber surface, effective both wet and dry.
- Shockproof, break resistant.



508657

POLYESTER TRAY, NON-SLIP, RECTANGULAR

- Black.

code	mm	€
508657	200x280	6,95
508626	325x530	12,50
508619	Euronorm 370x530	15,25



508817

POLYESTER TRAY, NON-SLIP, ROUND

- Black.

code	mm	€
508824	ø280x(H)22	6,25
508817	ø350x(H)22	7,75
508800	ø400x(H)22	10,50
508794	ø460x(H)22	16,25
508787	ø500x(H)22	17,50



508718

POLYESTER TRAY, NON-SLIP, OVAL

- Black.

code	mm	€
508718	160x230	3,55
508725	200x265	4,35
508732	210x290	5,50



508831



POLYESTER TRAY, OVAL, XL

- Black.

code	mm	€
508831	735x600	41,95



810507



COLLAPSIBLE TRAY STAND

- High quality materials, sturdy construction.
- Fitted with black belts, easy to set up.
- With non-slip rubber rings to keep the tray in place.

code	mm	€
810507	520x410x(H)800	59,50





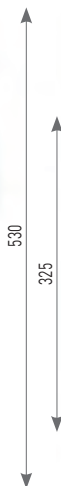
876619

POLYESTER TRAY FOR SELF-SERVICE RESTAURANTS

- Made of polyester laminate (fibreglass, resin).
- Granite colour and pattern.
- Stackable, with space between trays left to keep air circulation.
- Temperature resistance: -10-120°C.
- Dishwasher safe.



code	colour	mm	€
876602	Graphite	325x265	8,50
876619	Granite	530x325	14,50



Space between trays for better air circulation



POLYPROPYLENE EURONORM



878101



878125



878606

SERVING TRAY, RECTANGULAR, NON-SLIP, BLACK

code	mm	€
878118	255x355	3,95
878101	530x325	7,25

SERVING TRAY, ROUND, NON-SLIP

code	mm	€
878125	ø280x(H)20	4,55
878132	ø360x(H)20	5,25
878149	ø410x(H)20	5,95

SERVING TRAY, ROUND, NON-SLIP, HIGH RIM, BLACK

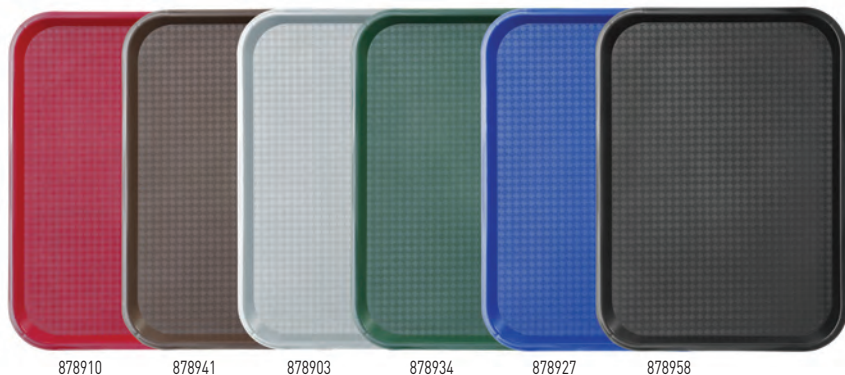
code	mm	€
878606	ø320x(H)37	7,25
878408	ø360x(H)39	7,95



FAST FOOD TRAYS

- Made of polypropylene.
- Resistant and suitable for daily use.
- Stackable.

- The spacing between stacked trays ensures proper air circulation and facilitates drying.
- Heat-resistant up to 80°C.



NEW

POLYPROPYLENE FAST FOOD TRAY GN 1/1

code	colour	mm	€
878545	Red	530x325x(H)20	5,30
878583	Brown	530x325x(H)20	5,30
878538	Light grey	530x325x(H)20	5,30
878576	Green	530x325x(H)20	5,30
878569	Blue	530x325x(H)20	5,30
878590	Black	530x325x(H)20	5,30

POLYPROPYLENE FAST FOOD TRAY, LARGE

code	colour	mm	€
878811	Red	350x450x(H)20	4,65
878842	Brown	350x450x(H)20	4,65
878804	Light grey	350x450x(H)20	4,65
878835	Green	350x450x(H)20	4,65
878828	Blue	350x450x(H)20	4,65
878859	Black	350x450x(H)20	4,65

POLYPROPYLENE FAST FOOD TRAY, MEDIUM

code	colour	mm	€
878910	Red	305x415x(H)20	3,65
878941	Brown	305x415x(H)20	3,65
878903	Light grey	305x415x(H)20	3,65
878934	Green	305x415x(H)20	3,65
878927	Blue	305x415x(H)20	3,65
878958	Black	305x415x(H)20	3,65

POLYPROPYLENE FAST FOOD TRAY, SMALL

code	colour	mm	€
878712	Red	265x345x(H)20	3,45
878743	Brown	265x345x(H)20	3,45
878705	Light grey	265x345x(H)20	3,45
878736	Green	265x345x(H)20	3,45
878729	Blue	265x345x(H)20	3,45
878750	Black	265x345x(H)20	3,45



878552



POLYPROPYLENE FAST FOOD TRAY, OVAL

- Oval, with low rim.
- Made of polypropylene.

code	colour	mm	€
878552	Black	265x195x(H)15	2,50



SERVING TRAYS, NON-SLIP

- Laminated trays with rubber non-slip coating.
- Resistant to chemicals, stains, and scratches.



507216



507933

SERVING TRAY, RECTANGULAR, NON-SLIP, LAMINATED

code	mm	€
507216	325x530	15,95
507469	330x430	14,50
507117	370x530	16,75
507018	430x610	21,95
507025	460x360	15,25

NEW

SERVING TRAY, OVAL, NON-SLIP, LAMINATED

code	mm	€
507964	230x160	7,45
507568	200x265	7,95
507933	290x210	9,00

SERVING TRAY, ROUND, NON-SLIP, HIGH RIM, LAMINATED

code	mm	€
507711	ø320x[H]35	18,25
507766	ø360x[H]30	22,50
507773	ø420x[H]30	27,95



507711



508930

508909



508947

508916



508954

508923



SERVING TRAY WITH MELAMINE LAMINATE, NON SLIP, WITH WOOD DESIGN

- Finished with melamine laminate
- Excellent resistance to chemicals, stains, and scratches.
- Available in 3 different, elegant designs.

code	colour	mm	€
508909	Wood light	240x340	10,25
508916	Wood	240x340	10,25
508923	Wood dark	240x340	10,25
508862	Wood light	330x430	14,75
508879	Wood	330x430	14,75
508930	Wood light	370x530	17,50
508947	Wood	370x530	17,50
508954	Wood dark	370x530	17,50





201633

RESTAURANT CALLING SYSTEM

- Digital displays on pagers for marking order/table number (programmable numbers from 001 to 998).
- Controller with a touch keypad.
- Built-in antenna in the controller ensuring no signal interference from other devices.
- 3 notification modes: vibration, sound, LED light.
- Combine notification modes – all switched off with one click.
- Space-saving charging: pagers are stacked on the charger.
- Reach: 500 m.
- Pager dimensions: 65x65x15 mm.
- Max. pagers programmable into 1 controller: 998.
- Included in set: controller, 10 pagers, charging station, charger and USB-C to USB-C cable.
- Pagers are also sold separately – 10 pcs. [code: 201640].

code	mm	€
201633	210x130x(H)40	325,00

3 notification modes



sound



LED light



vibration



RESTAURANT PAGERS – SET OF 10 PCS.

- Digital displays on pagers for marking order/table number (programmable numbers from 001 to 998).
- 3 notification modes: vibration, sound, LED light.
- Combining notification modes – all switched off with one click.
- Space-saving charging: pagers are stacked on the charger.
- Reach: 500 m.
- Pager dimensions: 65x65x15 mm.
- Included in set: 10 pagers, charging station, USB-C to USB-C cable.
- Pagers operate only with the controller from the HENDI Restaurant calling system – sold separately [code: 201633].

code	mm	€
201640	80x80x(H)100	245,00



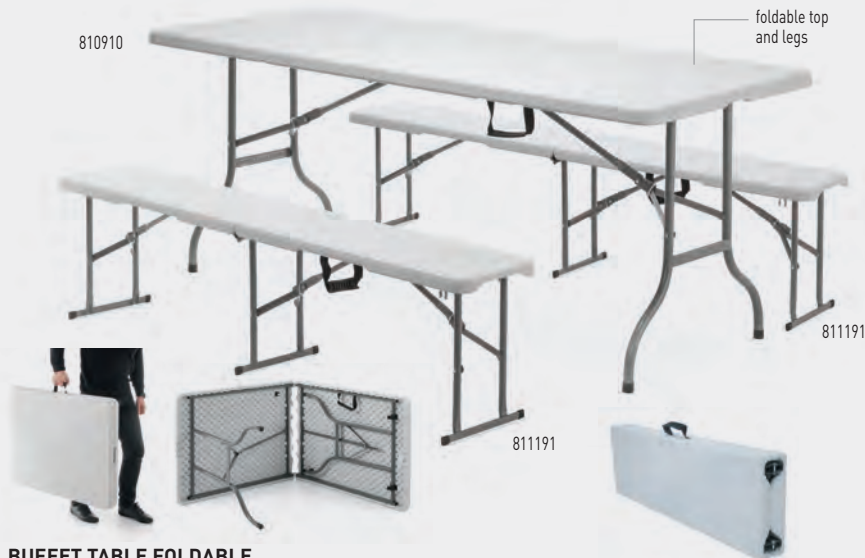
CATERING FURNITURE FOLDABLE

- Multi-functional foldable furniture for indoor and outdoor use.
- Frame made of powder-coated metal profiles.

AMER★BOX®

HDPE
polyethylene

- Easy transport and storage.
- Easy to clean and stain resistant surfaces.



BUFFET TABLE FOLDABLE

- Foldable to suitcase model for easy transporting and storage.

code	mm	€
810927	1520x700x(H)740	79,50
810910	1830x750x(H)740	89,50

BENCH

- Foldable to suitcase model for easy transporting and storage.

code	mm	€
811191	1830x300x(H)430	52,50

BUFFET PRESENTATION



BAR TABLE

- Tabletop made of HDPE polyethylene.
- Powder coated metal frame.
- Multifunctional, foldable table for indoor and outdoor use.
- Surface is easy to clean and stain resistant.
- Easy to transport and store.

code	colour	mm	€
811047	Black	ø800x(H)1100	69,50
810958	White	ø800x(H)1100	69,50



810934



810897

foldable legs

BUFFET TABLE

- Max. load up to 130 kg with even load distribution.

code	mm	€
810934	1220x610x(H)740	59,50

BUFFET TABLE

- Max. load up to 150 kg with even load distribution

code	mm	€
810347	870x870x(H)740	59,50
810897	1800x740x(H)740	89,50

TABLE COVER, RECTANGULAR

- Fabric: plain jersey 160 g/m².
- 90% polyester, 10% elastan.
- No ironing needed.
- Excellent color fastness.

code	colour	-	mm	€
814369	White	810934	1200x760x(H)730	19,50
814376	Black	810934	1200x760x(H)730	19,50
814390	White	810927	1500x760x(H)730	31,95
814406	Black	810927	1500x760x(H)730	31,95
814420	White	810910 810897	1830x760x(H)730	34,50
814437	Black	810910 810897	1830x760x(H)730	34,50

NEW


814420

814437



813157

813164

TABLE COVER, ROUND

- Fabric: plain jersey 160 g/m². 90% polyester, 10% elastan.
- No ironing needed.
- Excellent color fastness.
- Fits tables with table top diameters ø800-850.

code	colour	-	mm	€
813157	White	811047, 810958	ø850x(H)1150	20,95
813164	Black	811047, 810958	ø850x(H)1150	20,95



813829

813836

TABLE COVER, ROUND

- Fabric: plain jersey 160 g/m². 90% polyester, 10% elastan.
- No ironing needed.
- Excellent color fastness.
- Fits tables with table top diameters ø700-850.

code	colour	-	mm	€
813829	White	811047, 810958	ø850x(H)1150	20,95
813836	Black	811047, 810958	ø850x(H)1150	20,95



BUFFET TABLE ROUND FOLDABLE

- Foldable to suitcase model for easy transporting and storage.

code	mm	€
810996	ø1500x(H)740	157,50



TROLLEY FOR TABLES

- Eases transport of round and square tables.
- Can hold up to 10 round tables upright or 20+ rectangular tables stacked.
- Maximum load: 500kg

code	mm	€
811221	1800x850x(H)990	269,50



TABLE COVER ROUND

- Fabric: Plain Jersey 160 g/m².
- 90% polyester / 10% elastane.
- No ironing needed.
- Fits round buffet tables.

code	colour	-	mm	€
814468	Black	810941	ø1800x(H)760	29,50
814451	White	810941	ø1800x(H)760	29,50
814512	White	810996	ø1500x(H)760	28,50
814529	Black	810996	ø1500x(H)760	28,50





CATERING CHAIR

- Max. load up to 180 kg with even load distribution

code	mm	€
810965	540x440x(H)840	36,50

CATERING CHAIR - BLACK

- Max. load up to 180 kg with even load distribution

code	mm	€
810989	540x440x(H)840	36,50



NEW

TROLLEY FOR CHAIRS

- Housing made of powder coated carbon steel.
- 2 fixed and 2 swivel wheels with brakes.
- For chairs transport, storage and protection.
- Loading up to 25 chairs.

code	mm	€
811054	1140x490x(H)1900	195,00



NEW

FOLDING CHAIR COVER

- Fabric: Plain Jersey 160 g/m².
- 90% polyester/10% elastane.
- No ironing needed.

code	colour	mm	€
816363	White	540x440x(H)840	11,50
816370	Black	540x440x(H)840	11,50



12

Bar

Raise the bar





BARUP

B A R W A R E

Discover the world of professional bartending accessories.

We share our knowledge by presenting innovative and professionally designed products for comprehensive bar setups.

Our designs, resulting from the best bartending practices, are a professional response to the ever-changing, creative world of cocktail preparation.

The functionality and modern design of our shakers, muddlers, bar spoons, and citrus squeezers perfectly meet the needs of every bartender.

The BAR UP brand means eye-catching accessories which elevate the art of creating surprising alcoholic and non-alcoholic drinks and cocktails to a higher level.

BAR UP! BE INSPIRED!



596746

**BAR BLADE**

- Dishwasher safe.

code	mm	€
596746	179x40x(H)2	1,95

596388

**BAR BLADE**

- With an anti-slip silicone grip

code	mm	€
596388	180x40	2,45

596371

**BAR BLADE**

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm	€
596371	180x40x(H)2	3,45

**BAR BLADE**

- With an anti-slip silicone grip.
- Not dishwasher safe.

code	mm	€
596661	180x40	3,95



Watch the video



643914

BOTTLE OPENER WITH CATCHER BIN

- This bottle opener is intended to be mounted on the wall.
- Bin can be easily removed to ease emptying.
- Supplied with two screws and wall plugs.



code	mm	€
643914	135x70x(H)295	11,75



596883

WALL MOUNTED BOTTLE OPENER

code	€
596883	2,25





NEW



597033

WAITER'S CORKSCREW

- Made of stainless steel.
- Features a blade for cutting foil.
- 4 functions: foil-cutting blade, classic corkscrew, and a bottle opener.

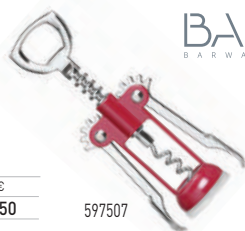
code	mm	€
597033	(L)142	3,55



CORKSCREW

- Lever model.
- Chrome-plated.
- With bottle-opener.

code	mm	€
597507	(L)170	4,50



597507

BARUP
BARWARE



Watch the video



594025

FRENCH CORKSCREW

- Handle made of durable chrome-plated zinc alloy.
- Screw made of nickel-plated carbon steel.
- High quality guaranteed without the risk of bending or breaking.
- The sharpened thread has a wider diameter (1cm) than typical corkscrews and thus reducing the risk of crushing or breaking the cork when pulling it out.
- Not dishwasher safe.

code	mm	€
594025	105x85x(H)10	3,45

NEW



597040

WAITER'S CORKSCREW

- Made of stainless steel.
- 3 functions: foil-cutting blade, classic corkscrew, and a bottle opener.
- Features handle.

code	mm	€
597040	(L)120	8,95



597316

WAITER'S CORKSCREW

- With metal handle.
- 3 functions.
- With extra kink in lever for long corks.

code	mm	€
597316	(L)120	7,95



596807

WAITER'S CORKSCREW

- Chrome plated, with ABS handle.
- 4 functions.
- With separate bottle-opener.

code	mm	€
596807	(L)140	1,95



597200

WAITER'S CORKSCREW

- Curved model 3 functions.

code	mm	€
597200	(L)110	3,10



597323

WAITER'S CORKSCREW

- Made of stainless steel, ABS grip.
- 3 functions.
- Patented lever, spiral for long corks and foil cutter.

code	mm	€
597323	37x130x(H)14	7,95



599334

POURER WITH FLIP TOP

- For use in bars, pubs and restaurants
- Facilitates precise dosing
- Made of stainless steel with rubber stopper
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

18/8

stainless steel

code	packed per	mm	€
599334	6	ø30x120	6,95



599488

599464

599471

FREE-FLOW POURER

code	-	packed per	€
599488	Fast flow	6	6,75
599464	Slow flow	6	6,25
599471	With flip top	6	6,95

18/8

stainless steel



599372

FREE-FLOW POURER

- EVA plastic.

code	packed per	€
599372	6	5,25

NEW



590140

FREE-FLOW POURER LONG

- With plastic stopper.

code	€
590140	1,95

S.S.

stainless steel



599327

18/8

stainless steel

FREE-FLOW POURER - 3 PIECES

- For use in bars, pubs and restaurants
- Durable stainless steel construction
- Counterbalanced pouring flap, which causes the nozzle to open and close automatically when the bottle is tilted
- Facilitates precise dispensing
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm	€
599327	3	ø30x120	6,25



599440

599457

FREE FLOW POURERS

- Made of EVA material.

code	-	packed per	€
599440	2 black, 2 white, 2 red	6	1,75
599457	2 blue, 2 red, 2 green	6	1,75



599426

FREE-FLOW POURER

- EVA plastic.

code	-	packed per	€
599426	Transparent	4	4,75



ABS
plastic

598719

shelf mounted



598818

wall mounted



NON-DRIP BRACKET WALL MOUNTED

- Bottle height: 240-350 mm.

code	-	€
598818	wall mounted	8,15
598719	shelf mounted	9,55

ABS
plastic

S.S.
stainless steel



NON-DRIP POURER

- Made of durable plastic with stainless steel elements.
- Suitable for standard 0.5-1.5 litre bottles.
- It fits bottle openings up to 20 mm in diameter.
- Dishwasher safe.
- Available in a variety of portion sizes, sold separately.

code	liters	€
598016	0.02	12,75
598214	0.035	12,75
598313	0.04	12,75
598412	0.05	12,75



BALL MEASURED POURER

code	packed per	liters	€
599013	2	0.02	7,50
599112	2	0.035	7,50
599198	2	0.04	7,50
599211	2	0.05	7,50





552049

CLAMP BOTTLE STOPPER

- Prevents leaks and spills of the beverage
- Hermetic seal extends the life of the product in an already opened bottle
- Made of nylon with a very durable ABS lever
- Integrated silicone ring that seals the bottle tightly when the lever is pressed
- Suitable for standard bottles with a capacity of 0.5 - 1.5 litres, holes up to ø20 mm in diameter
- Includes 3 caps in green, white and red



code	packed per	mm	€
552049	3	ø36x81	4,95



595558

STOPPER

- For use in bars, pubs and restaurants
- Made of hard and flexible black EVA
- Protect against spillage of open bottles
- Sealed closure to extend product life
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm	€
595558	6	ø31x31	2,85



595589

**CHAMPAGNE STOPPER**

- For storing opened bottles.
- With silicone gasket.

code	€
595589	3,95



595565

STOPPER WITH CAP

- For use in bars, pubs and restaurants
- Protect against spillage of open bottles
- Made of hard and flexible EVA
- Sealed closure to extend product life
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	€
595565	6	3,95



557600

**STORE & POUR BOTTLE**

- Intended for storing and serving juices and pre-mixes.
- Supplied with 5 coloured spouts, red, blue, green, orange, yellow.
- Made of polypropylene and polystyrene.
- Completely detachable, all parts have a secure fit.
- Spout provides an even flow thanks to the air hole.
- Comes with a screw on lid for storing.
- Suitable for dishwasher cleaning.

code	liters	mm	€
557600	0.8	ø90x(H)300	5,95



588420

588598

CREAM WHIPPER KITCHEN LINE

- Matte black coated aluminium bottle and head.
- Not suitable for preparing hot sauces.
- Supplied with: 3 different polypropylene nozzles and a cleaning brush.
- To be used with cream whipper chargers (N₂O) (chargers not included).

code	liters	mm	€
588420	0.5	ø80x(H)260	31,95
588598	0.95	ø95x(H)320	34,95



CREAM WHIPPER CHARGERS

- Suitable for commercially available cream dispensers.
- N₂O
- Best before 5 years after production date.

code	packed per	€
588208	10	4,65
588215	24	10,50
586907	50	20,50



588574

SODA SIPHON

- Made of stainless steel.
- Not dishwasher safe.
- Suitable for use with HENDI Soda chargers 588406.
- Supplied with a gas cap and a hook.

code	liters	mm	€
588574	1	ø95x(H)310	75,00



588406



SODA CHARGERS

- Contains 7,8 grams of CO₂, a single filling of a 1L soda siphon.

code	packed per	€
588406	10	5,75



INGREDIENT BOXES



BARUP
BARWARE

- For use in bars, pubs and restaurants
- Made of premium plastics
- HIPS enclosure and transparent ABS lid to protect food from contamination or insects
- Each container can be easily removed from the holder, e.g. to replenish the product
- Dishwasher safe containers



552018



552025



552131



552032

CONDIMENT HOLDER - 3 CONTAINERS

- 3 polypropylene containers to store fruit or spice additives separately

code	mm	€
552018	480x150 x(H)100	21,95

CONDIMENT HOLDER - 4 CONTAINERS

- 4 polypropylene containers to store fruit or spice additives separately.

code	mm	€
552025	480x150 x(H)100	22,95

CONDIMENT HOLDER - 5 CONTAINERS

- With 5 polypropylene storage containers.

code	mm	€
552131	480x150 x(H)100	23,95

CONDIMENT HOLDER - 6 CONTAINERS

- 6 polypropylene containers to store fruit or spice additives separately.

code	mm	€
552032	480x150 x(H)100	24,95



552100

BAR CONDIMENT HOLDER

- Made of top-quality materials.
- Stainless steel with transparent polypropylene lid to protect food from contamination or insects.
- Polypropylene storage containers for storing additives or spices separately. The containers can be easily lifted out of the holder.
- Containers are dishwasher safe.

code	-	mm	€
552100	5 containers	375x140x(H)90	26,50





CUTTING BOARD WITH HANDLE

- Made of polyethylene HDPE.
- Both sides suitable for cutting.

code	colour	mm	thickness (mm)	€
826348	White	250x150	10	3,25
826478	Black	250x150	10	3,25
826355	White	300x200	10	5,25
826485	Black	300x200	10	5,25



BAR CADDY - 6 COMPARTMENTS

- 6 compartments for organizing straws, napkins, stirrers etc.
- Container for napkins 130x130 mm, 2 compartments 51x48 mm, 2 compartments 51x44 mm, 1 compartment 102x46 mm.
- Made of ABS plastic.

code	mm	€
596760	240x145x(H)105	6,95



3-TIER GLASS RIMMER

- For decorating glass rims.
- 3 appropriately labelled tiers: lime juice, salt, sugar.
- Sponge in lime juice container to prevent spilling.
- Made of ABS plastic.

code	mm	€
596777	200x160x(H)75	8,50





596685



596524



596531



596753



596456



596463

JULEP STRAINER

- Dishwasher safe.

code	mm	€
596685	160x75	2,95

JULEP STRAINER

- Copper plated with a polished finish.

- Not dishwasher safe.

code	mm	€
596524	160x75	4,95

JULEP STRAINER

- Black powder coating.

- Not dishwasher safe.

code	mm	€
596531	160x76	3,50

HAWTHORNE STRAINER

- Dishwasher safe.

code	mm	€
596753	160x75x(H)15	3,95

HAWTHORNE STRAINER

- Copper plated with a polished finish.

- Not dishwasher safe.

code	mm	€
596456	160x75x(H)15	5,25

HAWTHORNE STRAINER

- Black powder coating.

- Not dishwasher safe.

code	mm	€
596463	160x75x(H)15	3,50

BAR



596449

TRIANGLE COCKTAIL STRAINER

- Made of stainless steel.

- Removable spring for easy cleaning.

- Spring can also be used as a spring whisk for the "dry shake" method.

- With an eyelet in the grip.

- Dishwasher safe.

code	mm	€
596449	97x105	5,25



596692

NEW**HAWTHORNE STRAINER**

- Made of stainless steel.

- Flat disc with 4 prongs.

- Removable spring.

- Strains chunks of ice, herbs and fruits (including seeds).

- Dishwasher safe.

code	mm	€
596692	150x115x(H)18	2,75



BAR SPOON

- Dishwasher safe.

code	mm	€
596968	385x35	7,95

BAR SPOON

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm	€
596555	385x35	7,95

BAR SPOON

- Black powder coating.
- Not dishwasher safe.

code	mm	€
596562	385x35	5,95

BAR SPOON WITH MUDDLER

- Dishwasher safe.

code	mm	€
593097	280x35	6,50

BAR SPOON WITH MUDDLER

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm	€
596579	280x35	5,95

BAR SPOON WITH MUDDLER

- Black powder coating.
- Not dishwasher safe.

code	mm	€
596586	280x35	4,95



**BARUP**
BARWARE

635612

638118

638132

638170

638163

**SIEVE – SET OF 3 PCS.**

- Made of powder coated stainless steel.
- With a small support to place the sieve on a pot or bowl, or to hang it.
- Dimensions:
 - black coloured sieve: ø74 mm, (L)215mm, (H)25 mm,
 - silver coloured sieve: ø105 mm, (L)245 mm, (H)30 mm,
 - copper coloured sieve: ø144 mm, (L)337 mm, (H)45 mm.
- Handle length:
 - black coloured sieve: 115 mm,
 - silver coloured sieve: 120 mm,
 - copper coloured sieve: 165 mm.
- Mesh size:
 - black coloured sieve: 1x1 mm,
 - silver coloured sieve: 1x1 mm,
 - copper coloured sieve: 1,5x1,5 mm.
- Not dishwasher safe.

code	€
635612	11,95

BAR STRAINER

- For use in bars, pubs, restaurants and patisseries.
- Made of stainless steel.
- Thin mesh with wire handle.
- Dishwasher safe.

code	mm	€
638118	ø65x220	1,95

BAR STRAINER

- For use in bars, pubs, restaurants and patisseries.
- Stainless steel finished with elegant black PVD coating.
- Thin mesh with wire handle.
- Not dishwasher safe.

code	mm	€
638132	ø65x220	2,95
638149	ø75x220	3,95

BAR STRAINER CONICAL

- For use in bars, pubs, restaurants and patisseries.
- Stainless steel finished with elegant black PVD coating.
- Thin mesh with wire handle.
- NOTE: Not dishwasher safe.

code	mm	€
638170	ø75x220	3,95

**BAR STRAINER CONICAL**

- For use in bars, pubs, restaurants and patisseries.
- Made of stainless steel.
- Thin mesh with wire handle.
- Dishwasher safe.

code	mm	€
638163	ø75x220	2,95



NEW

BARUP
BARWARE



596838

596852

596845



MUDDLER

- Bottom made of ABS.
- Body made of stainless steel.
- For grinding and crushing drink ingredients, e.g. raspberries, limes, mint etc.

code	colour	mm	€
596838	Silver	ø30x210	6,95
596852	Black	ø30x210	7,95
596845	Copper	ø30x210	7,95



596739

596951



MUDDLER

- Made of ABS.
- For grinding and crushing drink ingredients, e.g. raspberries, limes, mint etc.

code	-	mm	€
596739	profiled, grid	ø34x207	3,95
596951	profiled, star-shaped	ø34x207	3,95



Prices net of VAT

HENDI





COBBLER SHAKER 3-PART

- Dishwasher safe.

code	liters	mm	€
596999	0.5	ø79x(H)199	8,95

COBBLER SHAKER 3-PART

- Dishwasher safe.

code	liters	mm	€
593004	0.75	ø80x(H)240	12,95

COBBLER SHAKER 3-PART

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm	€
596425	ø85x(H)240	15,95

COBBLER SHAKER 3-PART

- Black powder coating.
- Not dishwasher safe.

code	mm	€
596432	ø85x(H)240	9,95

TIN-ON-TIN BOSTON SHAKER

- Dishwasher safe.

code	liters	mm	€
596401	0.8	ø90x(H)303	8,95

TIN-ON-TIN BOSTON SHAKER

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm	€
593318	ø90	24,50

TIN-ON-TIN BOSTON SHAKER

- Black powder coating.
- Not dishwasher safe.

code	mm	€
596418	ø90	10,95

COCKTAIL MUG

code	liters	mm	€
596975	0.5	ø97x(H)100	6,95
596982	0.4	ø85x(H)105	5,95





COBBLER SHAKER 3-PART

code	liters	mm	€
593035	0.75	ø90x(H)255	8,75

BOSTON SHAKER GLASS

- Made of tempered glass.
- Capacity: 0,45 L
- Stainless steel boston shaker cup can be purchased separately (codes: 593042, 596678).

code	liters	€
593066	0,45	2,95

BOSTON SHAKER

code	-	liters	mm	€
593042	shaker	0.8	ø90x(H)175	5,25



700259

BOSTON SHAKER

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm	€
596395	ø90	10,95

BOSTON SHAKER

- Black powder coating.
- Not dishwasher safe.

code	liters	€
596678	0.8	5,95

BARTENDER BAG

- Made of thick cotton with plain weave. The bag has a rim with over stitching for reinforcement and an elegant finish.
- Stainless steel fittings finished in an antique gold colour.
- Straps made from brown natural leather (suede).
- Black cotton shoulder strap adjustable in length and detachable.
- Secure fastening by means of buckles and leather straps.
- Lay-out:
 - 8 pockets (e.g. for bartending spoons, tweezers),
 - 8 elastic open compartments (e.g for jiggers),
 - 3 flaps secured with velcro,
 - zippered compartment for a shaker/boston shaker glass, measuring 37x15 cm.
- Dimensions of the internal part (with closed flaps): 37x33,5 cm.
- Bartender tools are not included.

code	mm	€
700259	210x370x(H)70	42,50

**JIGGER 25/50 ML**

- Made of stainless steel with extra ring for weight and stability.
- Dual, 25 ml and 50 ml.

code	mm	€
596920	ø44x(H)110	4,95

JIGGER 30/50 ML

- Made of copper plated stainless steel.
- Polished finish.
- Fitted with a banded ring for extra grip.
- Capacities: 30/50 ml.
- Not dishwasher safe.

code	mm	€
593332	ø45x(H)114	6,95

JIGGER 25/50 ML

- For use in bars, pubs and restaurants
- Made of stainless steel
- Ring for optimal weight and stability in the hand
- Elegant black colour
- Double-sided, 25 ml and 50 ml

code	mm	€
596654	ø44x(H)110	5,95

JIGGER 25/50 ML

- Made of stainless steel with matte finish.
- Capacities: 25/50 ml.
- Dishwasher safe.

code	mm	€
596722	ø43x(H)85	3,95

JIGGER 25/35 ML

- Made of stainless steel.
- Capacities: 25/35 ml.
- Dishwasher safe.

code	mm	€
596715	ø40x(H)73	3,95

S.S.
 stainless steel
**JIGGER 25/50 ML**

- Made of copper plated stainless steel.
- Polished finish.
- Capacities: 25/50 ml.
- Not dishwasher safe.

code	mm	€
596548	ø42x(H)86	4,95

JIGGER 25/35 ML

- Made of stainless steel with black powder coating with matte finish.
- Capacities: 25/35 ml.
- Not dishwasher safe.

code	mm	€
596630	ø40x(H)75	4,75
596647	ø45x(H)86	4,75



BARKIT IN TUBE

- Muddler tip is made of polyamide (PA).
- Tube made of thick cardboard.
- Boston shaker Tin-on-Tin: 2 weighted cups, with capacities 500 ml and 800 ml.
- Classic jigger with capacities 50 ml and 25 ml.
- Hawthorne strainer: with an ergonomic handle and a removable spring (for easy cleaning, can also be used as a "spring whisk"). Fits perfectly to the shaker, thoroughly strains pieces of ice, fruit and herbs.
- Muddler: with serrated surface for fast mashing pieces of fruit and herbs.
- Spiral bartending spoon of 27 cm length and 5 ml capacity, with a muddler (tip is disc-shaped): for fast mixing iced drinks without diluting them, pouring sodas without fizzing and precise creating of layered cocktails. The disc - muddler can also be used for mashing fruit and herbs.
- The set is put in a cardboard tube with and elegant artwork.



BARKIT IN TUBE

- Consists of 5 items, made of AISI 201 stainless steel.
- All elements of the set are dishwasher safe.

code	mm	€
596616	ø120x(H)320	32,50



BARKIT IN TUBE

- Made of copper plated stainless steel.
- Elements of the set are not dishwasher safe.

code	mm	€
596623	ø120x(H)320	32,50



NEW

BARKIT IN TUBE

- Made of stainless steel.
- Elements of the set are not dishwasher safe.

code	mm	€
596609	ø120x(H)320	32,50



596616



596623



596609





471500



PARTY TUB

code	liters	mm	€
471500	13.5	ø370x(H)230	59,50



471524



PARTY TUB

code	liters	mm	€
471524	9.5	ø350x(H)230	19,95



471548

NEW



CHAMPAGNE BOWL

- Made of stainless steel.

code	liters	mm	€
471548	13	ø393x(H)214	34,95



471531

NEW



CHAMPAGNE BOWL

- Made of stainless steel.

- With black powder coating.

- Not dishwasher safe.

code	liters	mm	€
471531	13	ø393x(H)214	49,95



593103



CHAMPAGNE COOLER

- With tulip handles.

code	liters	mm	€
593103	3.5	ø210x(H)210	10,95



593202



594049

NEW

CHAMPAGNE COOLER

- With ring handles.

- The large format ensures that most wine bottles fit without problems.



code	colour	liters	mm	€
593202	Silver	3.3	ø220x(H)190	10,75
594049	Black	3.3	ø220x(H)190	17,50



BAR





593165



PARTY TUB

- Transparent.
- Oval.

code	mm	€
593165	470x290x(H)230	24,95



593158



CHAMPAGNE COOLER

- Transparent.
- Compatible with wine cooler table bracket 593905.

code	liters	mm	€
593158	3	220x185x(H)226	14,95



521496

NEW



WINE AND CHAMPAGNE BUCKET

- Made of SAN.
- Not dishwasher safe.

code	mm	€
521496	300x240x(H)260	17,50



593905



WINE COOLER TABLE BRACKET

- The ring is Ø 185 mm, so most wine coolers will fit.
- The mounting rods are finished with rubber ends to prevent damage.
- Wine cooler not included.

code	mm	€
593905	Ø195x(H)510	12,95

BARUP
BARWARE



593608



WINE COOLER STAND

- Very compactly packed 4-part assembly.

code	mm	€
593608	Ø185x(H)750	79,50



639207

NEW



CHAMPAGNE COOLER HOLDER

- Made of chrome-plated iron.
- Designed for easy table mounting.
- Fitted with rubber elements to prevent tabletop scratches.
- Compatible with coolers up to 180 mm in diameter

code	mm	€
639207	Ø210x(H)210	10,50



NEW



594766

ICE BUCKET

- Made of stainless steel.
- Double-walled to maintain temperature.
- With lid and handle.
- Not dishwasher safe.

code	liters	mm	€
594766	2	ø153x(H)165	24,50



594742

ICE BUCKET

- Ice cylinder with perforated bottom, black lid with handle.
- Made of polystyrene.

code	liters	mm	€
594742	5	ø190x(H)200	14,75
594759	10	ø292x(H)220	31,95



For use
without
ice cubes

WINE COOLER

- Double-walled stainless steel.
- For use without ice cubes.
- Inside diameter: 105 mm.

code	mm	€
593806	ø120x(H)180	11,95



593806



594704



ICE BUCKET DOUBLE WALLED

code	liters	mm	€
594704	5	ø200x(H)230	76,50

BAR



521410



BAR SCOOP

code	liters	mm	€
521410	0.35	220x80	4,75



521434



ICE SCOOP SLOTTED

code	liters	mm	€
521434	0.35	220x80	5,65

NEW



521489



SCOOP

- Made of stainless steel.
- Handle with hook.
- Dishwasher safe.

code	liters	mm	€
521441	0.11	235x70	6,75
521458	0.19	263x80	8,15
521465	0.36	335x100	13,50
521472	0.54	360x117	15,95
521489	0.92	432x140	21,75



ICE CUBE TONGS - 2 PCS

code	mm	€
523520	[L]180	4,50



523520



SIL
silicone

ICE CUBE MOULD GEM-SHAPED

- Ideal for cocktails, a must have for bar professionals.
- Consists of 2 moulds, each creating 6 gem-shaped ice cubes.
- Made of durable, food-grade silicone.

code	mm	€
679012	190x105x(H)30	7,75



BARUP
BARWARE

SIL
silicone

ICE CUBE MOULD MINI CUBE

- For preparing 15 small ice cubes (≈3x3x3 cm).
- Made of durable, food-grade silicone.

code	mm	€
679043	190x120x(H)35	6,75



SIL
silicone

ICE CUBE MOULD XL

- For preparing 6 large slow-melting ice cubes (≈5x5x5 cm).
- Made of durable, food-grade silicone.

code	mm	€
679036	170x110x(H)52	6,75



SIL
silicone

SPHERE ICE MOULD

- Ideal for whisky, a must have for bar professionals.
- Creates 6 big spherical shaped (≈ Ø 4,5 cm), slow melting ice cubes.
- Consists of 2 parts with locking ring so the balls can be made without leaking.
- Made of durable, food grade silicone.

code	mm	€
679029	180x125x(H)50	11,25



SIL
silicone

ICE SHOT GLASS MOULD

- For preparing 4 shot glass-shaped ice cubes.
- Made of durable, food-grade silicone.

code	mm	€
679067	122x122x(H)60	8,50



SIL
silicone

ICE SHOT GLASS MOULD

- Ideal for serving shots, a must have for bar professionals.
- Creates 6 shot glass shaped ice cubes.
- Made of durable, food grade silicone.

code	mm	€
679050	125x190x(H)60	16,50



NEW

PP
polypropylene

SIL
silicone

ICE CUBE MOULD WITH LID

- Made of silicone.
- Lid made of polypropylene.
- For preparing 18 small ice cubes (≈2.6x2.6x2.6 cm).

code	mm	€
679074	217x114x(H)30	7,95

ICE CUBE MOULD WITH LID

- Made of soft rubber.
- Capacity: 32 cubes.

code	mm	€
679005	337x170	17,95



Soft rubber in holder





**NEW
MODEL**

425206



JUICE DISPENSER 2X12L

- Two 12 liter containers with quick dispense tap.
- With temperature controller, temperature can be set between 0°C and 10°C.
- Containers can be removed to ease cleaning.
- Refrigerant: R290.
- Drip tray included.

code	liters	V	W	mm	€
425206	24	230	370	485x415x(H)645	998,50



SLUSH MACHINE PROFI LINE

- Digital temperature controller with cold beverage and slush modes.
- Efficient compressor, in slush mode temperature varies between -10°C and -2°C.

- Containers can be removed to ease cleaning.
- Day and night mode.
- Refrigerant: R290.
- Drip tray included.



274255



274224

SLUSH MACHINE PROFI LINE

- 12 liter container with quick dispense tap, the lids are lit.

code	liters	V	W	mm	€
274255	12	230	380	270x422x(H)815	1 495,00

SLUSH MACHINE 2X12L PROFI LINE

- Two 12 liter containers with quick dispense tap, the lids are lit.

code	liters	V	W	mm	€
274224	24	230	710	470x515x(H)780	1 995,00



SLUSH MACHINES KITCHEN LINE

- High-end design.
- Each bowl capacity: 12 L.
- Digital temperature controller with cold beverage and slush modes.
- Efficient compressor, in slush mode temperature varies between -10°C and -2°C.

NEW

S.S.
stainless steel

- High quality metal handle.
- Removable tank and handle for easy clean.
- LED light illumination.
- Drip tray with float indicator included.
- Refrigerant: R290.



274354



274361



274378

SLUSH MACHINE 1X12 L KITCHEN LINE

code	liters	V	W	mm	€
274354	12	230	380	210x510x(H)810	1 295,00

SLUSH MACHINE 2X12 L KITCHEN LINE

code	liters	V	W	mm	€
274361	24	230	710	420x510x(H)810	1 745,00

SLUSH MACHINE 3X12 L KITCHEN LINE

code	liters	V	W	mm	€
274378	36	230	1080	610x490x(H)775	2 380,00



VACUUM WINE SAVER

- Can be used with all kinds of wines (still and sparkling) and wine bottles: standard - 750 ml and larger - 1000 ml.
- Pump and stoppers made of ABS and TPE.
- The pump quickly removes the air from the bottle - creating the optimal vacuum and hermetic seal for preserving the taste and aroma up to 7 days (when refrigerated).
- 2 stoppers included in the set.
- Stoppers fitted with a vacuum release button - easy extraction of a stopper.
- Pump and stoppers are not dishwasher safe.

code	mm	€
595541	140x65x(H)50	9,95

ABS
plastic



595541

BARUP
BARWARE



594534

ADDITIONAL STOPPERS FOR VACUUM WINE SAVER

code	packed per	mm	€
595534	2	ø40x(H)40	7,50

596517

S.S.
stainless steel



GLASS HOLDER

- Made of stainless steel.
- Possible to hang under a shelf.
- 1 row intended for placing glasses.
- Screws and wall plugs included.

code	mm	€
596517	408x115x(H)30	5,25



696064

ABS
plastic

LDPE
polyethylene

PP
polypropylene

GLASS WASHER

- For self-assembly, intended for sink placement.
- Suitable for glasses with 50-140 mm diameter and max. 240 mm height, including German Stein beer glasses (with an ear) or English pint glasses.
- Housing made of ABS, brush bristles made of polypropylene.
- Middle brush is removable.
- Fitted with a rinse system inside of one of the containers - it has jets for rinsing glasses, sprays the inside and outside of glasses at the same time.
- With direct water connection - efficiently wash glasses in cold water (below 30°C).
- With an overflow - helpful when excess water reaches over the brushes.
- Fitted with 4 suction feet made of PVC, ensuring stability.
- Included in set: 3/8" water supplying hose with 70 cm length.

code	mm	€
696064	370x200x(H)360	149,50

596500

S.S.
stainless steel



GLASS HANGING RACK

- Made of stainless steel.
- Possible to hang on a wall.
- 3 rows intended for placing glasses.
- Supplied with screws and wall plugs.

code	mm	€
596500	350x293x(H)50	26,50





BARUP
BARWARE



696002



GLASS BRUSHES

- Polypropylene with 3 nylon brushes.
- Bottom plate fitted with 4 suction pads.

code	mm	€
696002	190x100x(H)180	8,95



696040



GLASS BRUSHES

- Polypropylene with 3 nylon brushes.
- Bottom plate fitted with 4 suction pads.

code	mm	€
696040	190x100x(H)250	9,95



552681



GLASS BRUSH

- Aluminium with nylon brush.
- Bottom plate fitted with 4 suction pads.

code	mm	€
552681	ø150x(H)190	17,50



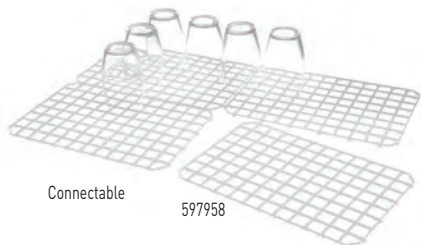
597972

597965

BAR MAT

- Perfect for use in bars and pubs
- Made of black rubber.
- High level of hygiene for drying and storing glasses.

code	mm	€
597989	300x150x(H)9	5,50
597965	610x85x(H)15	6,95
597972	453x305x(H)15	12,50



Connectable

597958



DRAINAGE MAT

- Made of white polypropylene.
- Connectable.
- HACCP compliant.

code	packed per	mm	€
597958	5	313x209	7,95



BARUP



MANUAL CITRUS JUICER

- Body made of cast iron.
- Press cup made of aluminum alloy.
- Juicing cup and strainer made of stainless steel 18/8.
- Finished with epoxy powder coating
- Press cup, juicing cup and strainer are dishwasher safe.

code	mm	€
695906	225x180x(H)510	69,50

NEW
MODEL

695906



596470

CITRUS SQUEEZER

- Multifunctional: for lemons, limes, mandarins, and small oranges.
- Made of stainless steel.
- Large handles offer plenty of leverage for easy pressing.
- Strong, durable hinge doesn't break easily.
- Bowl diameter: ø75 mm.
- Dishwasher safe.

code	mm	€
596470	215x70x(H)55	24,50



592076

CITRUS SQUEEZER

- Made of powder coated thick aluminium alloy.
- Double bowl design (for smaller and bigger citrus fruits): ø55 mm and ø70 mm.
- Not dishwasher safe.

code	mm	€
592076	225x80x(H)55	14,50



CITRUS SQUEEZER

- Aluminium alloy with powder coating.

code	-	mm	€
592045	green (for limes)	203x60x(H)40	7,95
592052	yellow (for lemons)	223x75x(H)45	8,95
592069	orange (for oranges)	232x91x(H)60	9,95



592052

592045

592069





ELECTRIC JUICE EXTRACTORS

- Housing, bowl, pulp container, and grating disc made of stainless steel.
- Feed chute opening and pusher made of ABS plastic.
- Pulp container and lid made of polypropylene.
- Internal diameter of the feed chute: 80 mm.
- To ensure safety, operation is only possible when the lid and safety arm are securely closed.
- For making juice from hard fruits and vegetables; not intended for ice or frozen ingredients.



221105

JUICE EXTRACTOR TITAN

- Speed: 3000 RPM.
- Production capacity approximately 120 kg/h.
- Pulp container capacity: 7 L.

code	V	W	mm	€
221105	230	700	246x439x(H)525	745,00

ELECTRIC JUICE EXTRACTORS

- Housing, bowl, pulp container, and grating disc made of stainless steel.
- Feed chute opening and pusher made of ABS plastic.
- Pulp container and lid made of polypropylene.
- Internal diameter of the feed chute: 80 mm.
- To ensure safety, operation is only possible when the lid and safety arm are securely closed.
- For making juice from hard fruits and vegetables; not intended for ice or frozen ingredients.

ABS
plastic

18/8
stainless steel

PP
polypropylene

indoor

wash

micro

NEW



220238



CAPACITY
100
kg/h

JUICE EXTRACTOR COMPACT

- Speed: 2800 RPM.
- Production capacity approximately 100 kg/h.
- Pulp container capacity: 4.4 L.

code	V	W	mm	€
220238	230	500	233x416x(H)493	498,50

BAR BLENDERS

- Housing made of ABS.
- Transparent polycarbonate jug with firm PP lid and small polycarbonate cover.
- Replaceable stainless steel blades with titanium coating.
- Pulse switch for blending function.



230688

- Removable, break resistant jug withstands temperatures from -40°C to 90°C.
- Jug capacity: 2.5 L
- Overheating and overcurrent protection.
- This blender can do it all: fruit, vegetables, cocktails, smoothies, desserts and even crushed ice.



Watch the video



230695

Noise cover reduces sound significantly

Anti-slip base

BAR BLENDER WITH SOUND ENCLOSURE

- Sound enclosure made of polycarbonate.
- Safety lock system to prevent accidental activation of the blender if the jug is not in place or the sound enclosure is not fully closed.
- Manual control panel.
- With stepless speed control.
- High speed motor with variable speed of the blade from 16000 RPM up to 24800 RPM (without load).

code		V	W	mm	€
230688		230	1680	250x300x(H)540	347,50
230602	BPA free	230	1680	250x300x(H)540	365,50

DIGITAL BAR BLENDER WITH SOUND ENCLOSURE

- Sound enclosure made of polycarbonate.
- Safety lock system to prevent accidental activation of the blender if the jug is not in place or the sound enclosure is not fully closed.
- Digital touch screen control panel.
- High speed motor with variable speed of the blade from 8350 RPM up to 24800 RPM (without load).
- 3 speed levels: LOW ca. 8350 RPM, MEDIUM ca. 13500 RPM, HIGH ca. 24800 RPM (without load).
- 3 timer settings: 30, 45, 90 seconds.

code	V	W	mm	€
230695	230	1680	250x300x(H)546	387,50
230664 BPA free	230	1680	250x300x(H)546	405,50





230718

Very
powerfull, can
even crush ice

Comes complete
with 2,5L break-
resistant jug,
pusher and firm lid



238097



BAR BLENDER

- Safety lock system which prevents accidental activation of the blender without the jug.
- Manual control panel.
- With a 10-step power control knob.
- High speed motor with variable speed of the blade from 16000 RPM up to 24800 RPM (without load).
- Includes a polypropylene pusher for thicker ingredients.

code	V	W	mm	€
230718	230	1680	320x250x(H)532	210,00
230213 BPA free	230	1680	320x250x(H)532	225,00 N



BAR BLENDER JAR BPA-FREE

- Replacement jar for blender 230718/230695/230688/230213/230602/230664.
- 2,5L break-resistant BPA free Tritan jug, firm lid made of polypropylene and a small BPA free Tritan lid cover.
- Fitted with blades made of stainless steel with titanium coating.

code	mm	€
933688	200x170x(H)360	109,50

BAR BLENDER DIGITAL

- LED digital touchscreen control panel.
- 3 speed levels: LOW ca. 8350 RPM, MEDIUM ca. 13.500 RPM, HIGH ca. 24.800 RPM (without load).
- 3 time settings: 30, 45, 90 seconds.
- Included in the set: pusher made of polypropylene.

code	V	W	mm	€
238097	230	1680	220x240x(H)535	215,00
238103 BPA free	230	1680	220x240x(H)535	230,00 N



BAR BLENDER JAR

- Replacement jar for blender 230718/230695/230688/230213/230602/230664.
- 2,5L break-resistant polycarbonate jug, firm lid made of polypropylene and a small polycarbonate lid cover.
- The jar is fitted with blades made of stainless steel with titanium coating.

code	mm	€
943489	200x170x(H)360	89,50





221228



CITRUS JUICER ELECTRIC

- Made of 18/8 stainless steel, aluminium, PC (polycarbonate).
- 3 pressing cones included in the set: small, medium, large (medium is default).
- Possible to operate up to 10 minutes continuously.
- Spout is placed at the height of 250 mm, offering the possibility to put high glasses or a jug directly under it.
- With overheating protection.
- Waterproof rating: IPX1.
- NOTE: no drip tray.

code	V	W	mm	€
221228	230	180	213x207 x(H)417	169,50



221204



CITRUS JUICER ELECTRIC

- Made of rust-resistant material.
- With stainless steel squeeze bowl.
- Including 3 interchangeable ABS cones for small and large citrus fruit.
- ABS sieve.
- Speed 1500 RPM.
- Manually operated by means of on/off switch.
- Including polycarbonate anti-splash cover.
- All elements except the body are dishwasher safe.

code	V	W	mm	€
221204	230	180	218x307 x(H)466	172,50



221099



CITRUS JUICER ELECTRIC

- Top with lever provides easy and safe operation.
- Removable bowl and cone of stainless steel.
- With splash screen.
- RPM: 980/min.

code	V	W	mm	€
221099	230	230	210x330 x(H)585	325,00



3 cones for different
sizes of fruit



Top with lever provides
easy and safe operation





BEER GLASS CARRIER

- Made of ABS.
- For 12 glasses.
- Hole diameter: 55mm.
- Dishwasher safe.

code	colour	mm	€
696200	Orange	ø315x(H)35	5,95
696217	Black	ø315x(H)35	5,95



NEW



BEER BUCKET

- With bottle opener integrated in the handle.

code	mm	€
516751	ø230x(H)180	9,75



BEER SKIMMER

- White, made of plastic.

code	mm	€
565360	235x26	3,95

565360



COIN TOKENS - 100 PCS.

code	packed per	colour	mm	€
665145	100	Red	ø25	4,95
665138	100	Green	ø25	4,95
665121	100	Blue	ø25	4,95
665152	100	White	ø25	4,95
665169	100	Black	ø25	4,95
665381	100	Yellow	ø25	4,95





695708



Watch the video

**ICE CRUSHER – MANUAL**

- Chrome-plated zinc alloy.
- Stainless steel blade.
- Ice scoop included.
- Removable container.

code	mm	€
695708	160x140x(H)270	44,95



271520

ICE CRUSHER

- Large ABS plastic ice chute and brushed stainless steel housing.
- Stainless steel blades and durable grinding mechanism.
- Clear, break resistant container with capacity for 12 cups of crushed ice.
- Crushes up to 12 kilos of ice per hour.
- Not for continuous use.

code	V	W	mm	€
271520	230	70	170x290x(H)462	78,50

Safety sensor

It makes it impossible to start up in an open processing space.

Horizontal breaker

Stainless steel blades set on horizontal drive plates – fast and effective processing up to 120 kg/h.



271599

Long service life of the drive unit

The fan uses the energy of rotation of the crushing axis while cooling the motor.

Base shock absorbers

They eliminate vibrations and prevent spontaneous movement of the device.

ICE CRUSHER

- Cup and stainless steel blades made of stainless steel.
- Motor housing made of cast aluminium.
- Powerful ventilated motor – it can handle a full cup of ice without overheating.
- Hinged lid, equipped with a safety microswitch.
- Cup capacity: 3 L.
- Cup wall thickness: 0.8 mm.
- Knife speed: 1000 RPM.
- Crushing a full cup of ice takes ≈35 s.
- Output: 160 kg/h.
- Water protection rating: IP23.



code	V	W	mm	€
271599	230	200	189x344x(H)525	365,00





arktic
PROTECT YOUR INVESTMENT

ABS
plastic

S.S.
stainless steel

indoor

BULLET ICE MAKER

- Made of stainless steel and ABS.
- Produces bullet ice (hollow ice).
- Static cooling with a compressor.
- Low water level and full ice container indicators.
- Cycle duration time: \approx 8-13 min.
- Ice container capacity: 0.7 kg.
- Production capacity: 12 kg / 24 h.
- Ice scoop included in the set.
- Refrigerant: R600a.

code	V	W	mm	€
271292	220-240	100	242x358x(H)328	169,50



271292



271353

ICE CUBE MAKER

- Housing made of stainless steel.
- Produces clear ice cubes which melt slower than other kinds of ice.
- Air cooled - fan assisted static cooling.
- Low water level and full ice container indicators.
- Auto-defrost and auto-cleaning functions.
- Ice container capacity: 6 kg.
- Production capacity: 22 kg/24 h.
- Refrigerant: R290.

code	colour	V	W	mm	€
271353	Silver	220-240	385	380x520x(H)637	875,00



S.S.
stainless steel

indoor



271360

ICE CUBE MAKER

- Housing made of stainless steel.
- Produces clear ice cubes which melt more slowly than other kinds of ice.
- Air cooled - fan assisted static cooling.
- Low water level and full ice container indicators.
- Auto-defrost and auto-cleaning functions.
- Ice container capacity: 45 kg.
- Production capacity: 80 kg/24 h.
- Refrigerant: R290.

code	W	mm	€
271360	900	730x600x(H)1136	1 950,00



271568



271551



3 ice cube sizes possible



3 ice cube sizes possible

ICE CUBE MACHINE

- Tabletop model.
- Body made of stainless steel, lid made from black ABS.
- Capacity of 12 kg per 24 hours, buffer stock of 3,2 kg - 9 cubes per cycle.
- No fixed water connection - coolant: R600A.
- Choice of 3 ice cube sizes, cubes are formed around cooling rods.
- Stores 100 ice cubes.

code	V	W	mm	€
271568	230	120	320x400x(H)575	225,00

ICE CUBE MACHINE

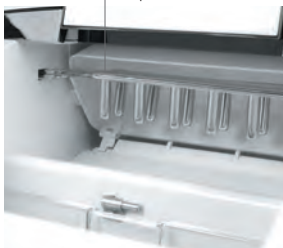
- Tabletop model.
- Body made of stainless steel.
- Capacity of 15 kg per 24 hours, buffer stock of 4,5 kg - 12 cubes per cycle.
- No fixed water connection - coolant: R290.
- Choice of 3 ice cube sizes, cubes are formed around cooling rods.
- Holds 150 ice cubes.

code	V	W	mm	€
271551	230	130	390x455x(H)699	305,00

Ice container



Cubes made with the pour method

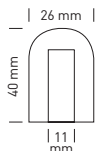


Compressor cooling (271551)



Electronic control

arktic
STAINLESS STEEL



Bullet shaped ice cubes



S.S.
stainless steel

271773

BULLET ICE MACHINE

- Makes bullet shaped ice cubes that are partially hollow.
- Housing completely made from stainless steel.
- Can store up to 7 kg of ice.
- Inlet & outlet hoses and ice scoop included.
- Climate class: ST.
- Refrigerant: R290.
- Fitted with blue LED light.

code	-	V	W	mm	€
271773	~26 kg/day	230	241	400x600x(H)675	685,00
271780	~50 kg/day	230	293	400x600x(H)675	810,00

S.S.
stainless steel

271797

FLAKE ICE MACHINE

- Produces flakes of ice.
- Housing made entirely of stainless steel.
- Ice container capacity: up to 20 kg.
- Inlet & outlet hoses and ice scoop included.
- Climatic class: ST.
- Refrigerant: R290.
- Fitted with blue LED light.

code	-	V	W	mm	€
271797	~85 kg/day	230	430	548x612x(H)820	2 075,00

Cubes need to be separated from each other



PP
polypropylene

ICE CUBE MACHINE

- Stainless steel casing suitable for installation under the counter.
- Can produce up to 35 kg of ice per day and has buffer stock for 15 kg.
- Produces 45 square ice cubes per cycle of 13-16 minute.
- Cubes need to be separated from each other.
- Comes with supply hose and ice scoop.
- Air-cooled injection system, coolant R290.

code	V	W	mm	€
271575	230	280	448x400x(H)795	675,00



271575

Prices net of VAT

HENDI

559

13

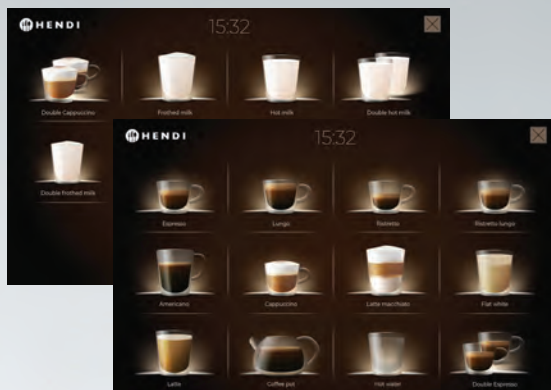
Coffee and accessories, hot drinks

Exceptional hot drinks
without compromise





NEW



Espresso

Lungo

Ristretto

Ristretto Lungo

Americano

Cappuccino

Latte Macchiato

Flat White

Latte

Coffee pot

Hot water

Double Espresso

Double Cappuccino

Frothed milk

Hot milk

Double hot milk

Double frothed milk

Large fresh water
container: 6 L



Backlit water container



Possibility to connect
to water supply

AUTOMATIC COFFEE MACHINE

- Housing made of ABS plastic.
- Up to 20+ programmable beverages.
- 6 L water tank or connecting directly to the water mains.
- Conical burr, 9 grinding levels, grinding speed 1,9 g/s.
- Hot milk and hot frothed milk with 2 temperature levels.
- 1 kg coffee grains container.
- Hourly output (per cup) - espresso 105, hot water: 75, cappuccino 105.
- Designed production capacity: 80-100 cups.
- Coffee grounds container: up to 30 portions.
- Movable coffee dispenser, adjustable height between 80-160 mm.
- USB connection.
- Water pump pressure 19 bar.

Accessories included:

- 1 milk hose, 50 cm.
- 1 universal key.
- 1 water drain hose with adapter, 100 cm.
- 1 water supply hose, 150 cm.
- 1 filter connector.

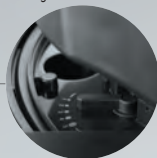
Adjustable features:

- Grinder levels adjustable: 5-9 levels.
- Coffee strength: choose from 7g to 16g per cup.
- Volume of coffee.
- Coffee temperature.
- "PRE-BREW" option.
- Hot water amount, temperature and dispensing time.
- Frothed milk dispensing time.
- Brewed coffee.

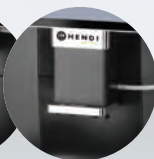
XXL coffee beans
container can contain
1 kg



Suitable also for
ground coffee



Hot milk and hot frothed milk
temperature adjustment
function



Movable coffee dispenser for
cup of up to 165 mm in height

- The HENDI Automatic coffee machine is a modern, fully automated machine ideal for medium-sized cafés, hotels, motels, hostels, fuel stations, offices, canteens, and catering environments looking for delicious, fast-brewed coffee.
- Its user-friendly, easy-to-read selection panel and one-touch brewing make it perfect for self-service. The machine features a large 10-inch colour touchscreen and digital controls for intuitive operation.
- With up to 17 programmable beverages—including espresso, lungo, ristretto, americano, cappuccino, latte macchiato, white coffee, coffee pot, hot water, and various double-serve and milk-based options—users can enjoy a wide variety of drinks. Each beverage can be individually adjusted to suit specific preferences.

- A metal condenser directs steam to the drip tray, maintaining cleanliness and safety during operation. The ability to brew two cups at once increases efficiency, while the adjustable coffee dispenser accommodates cups up to 165 mm tall.
- The machine includes automatic rinsing for both the brew unit and milk system. These features draw from the water tank, so regular refilling is required unless the unit is connected to a direct water supply for uninterrupted operation.
- A 19-bar vibration pump ensures optimal brewing pressure. The coffee grounds container holds up to 35 portions (depending on coffee type), and the 2-litre drip tray collects wastewater efficiently. A water filter adapter is also included for installation in the water tank.

code	V	W	mm	€
209950	230	3000	390x544x(H)578	2 995,00





Al 18/8
aluminium stainless steel

207390

COFFEE DISTRIBUTOR

- Distributor made of stainless steel, for all portafilters with 58 mm diameter.
- Grip made of black aluminium.
- With 3 angled slopes on the top to evenly distribute coffee grounds in a portafilter.

code	mm	€
207390	ø64x(H)35	27,95



Al 18/8
aluminium stainless steel

wash

208625

COFFEE TAMPER WITH SPRING

- Used to compact coffee, suitable for most portafilters.
- Tamper made of stainless steel with spring.
- Black aluminium handle.

code	mm	€
208625	ø58x(H)100	25,95



18/8
stainless steel

wash

208731

COFFEE TAMPER

- Used to compact coffee, suitable for most espresso machines.
- Tamper made of stainless steel.
- Wooden painted handle.
- Weight: 380 g.

code	mm	€
208731	ø58x(H)95	19,95



SIL
silicone

208670

TAMPING MAT

- Made of silicone, with recess for placing a portafilter during tamping.
- With a socket to place the tamper in.

code	mm	€
208670	125x140x(H)30	8,50



SIL
silicone

208649

TAMPING MAT DOUBLE

- Made of silicone, with recess for placing 2 portafilters during tamping.
- With two sockets to place the tampers in.

code	mm	€
208649	205x150x(H)45	12,95



SIL
silicone

208687

TAMPING STAND

- With recess for placing a portafilter during tamping.
- With a socket to place the tamper in.

code	mm	€
208687	93x142x(H)60	16,95



208724

GROUP HEAD CLEANING BRUSH - SET OF 2 PCS.

- Easily brush coffee residue from the group head and portafilter of espresso machines.
- Tough brush made of nylon.
- Measuring spoon for cleaning agents.
- Splash screen keeps the handle dry.
- Set of 2 pcs.

code	mm	€
208724	(L)225	7,50



S.S.
stainless steel

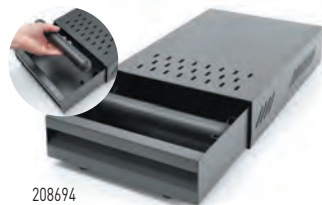
208618

ROUND KNOCK BOX

- Made from stainless steel.
- Fitted with removable knock bar.

code	mm	€
208618	153x185x(H)165	36,95





208694

KNOCK BOX DRAWER

- Drawer model made from carbon steel.
- Fitted with removable knock bar and perforated top.

code	mm	€
208694	350x250x(H)90	78,50



208335



KNOCK BOX GN

- Made from stainless steel.
- Removable knock bar fitted with silicone sleeve.

code	mm	€
208342	265x162x(H)100	23,95
208335	176x162x(H)100	19,95



208380



KNOCK BOX IN WOODEN FRAME

- Frame made from dark wood, with a stainless steel GN 1/4 knock box.
- Removable knock bar fitted with silicone sleeve.

code	mm	€
208380	275x175x(H)110	37,95



271247

MILK FROTHING THERMOMETER

- With a clip to fasten the thermometer to the milk jug.
- Green marking indicates the perfect milk temperature for cappuccino etc.
- Temperature adjustable from -10°C to 110°C.
- 1°C gradation, accuracy: ±2%.
- Stainless steel probe, cover with clip.
- Easy to read.

code	range	mm	€
271247	-10/110°	ø44x(H)140	5,25



458198

MILK JUG BLACK

- Made from stainless steel with a black non-stick coating.

code	liters	mm	€
458198	0.6	ø90x(H)112	13,75



451045

MILK JUG - MATT BLACK

- Made of extra thick stainless steel, helps keep the content hot.
- V-shaped spout gives extra control during pouring.

code	liters	mm	€
451045	0.7	ø84x(H)130	18,95



451052

MILK JUG WITH MEASURE

code	liters	mm	€
451052	0.55	130x77x(H)115	10,95



451533

MULTIPURPOSE JUGS

code	liters	mm	€
451502	0.35	ø76x(H)93	7,50
451519	0.6	ø90x(H)112	10,25
451526	0.9	ø102x(H)125	12,95
451533	1.5	ø112x(H)161	17,75



FILTER COFFEE MAKERS



208533



208304



FILTER COFFEE MAKER

- Makes a can of coffee in about 6 minutes.
- Design casing made of polypropylene with black rubber coating.
- With 1.8 liter glass decanter, polypropylene filter holder and lid.
- With 2 separately operated warming plates.
- With indicator light that shows when the coffee is ready.
- Suitable for 110/250 filters.

code	V	W	mm	€
208533	230	2020	204x400x(H)590	159,50

FILTER COFFEE MAKER

- 2 heating plates made of stainless steel (upper and lower), for keeping coffee warm after brewing.
- 2 separate switches, for upper heating plate and for water boiling/lower heating plate.
- Water tank: 1,8 L.
- Included in the set: 2x 1,8 L decanters and 100 pcs of paper filters.
- Decanters are not dishwasher safe.

code	V	W	mm	€
208304	230	1400	220x383x(H)465	259,50





211052

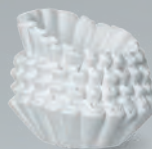


FILTER COFFEE MAKER

- Water tank: 2 L.
- Included in the set: 2 L vacuum jug and 100 pcs of paper filters.

code	liters	V	W	mm	€
211052	2	220-240	1400	215x410x(H)520	275,00

208656



PAPER COFFEE FILTERS FOR FILTER COFFEE MAKERS

- Set of 1000 filters for filter coffee makers.
- Made from bleached filter paper.
- Upper diameter: 245 mm.
- Bottom diameter: approx. 133 mm.
- Suitable for commercial filter coffee makers, e.g. HENDI.

code	packed per	mm	€
208656	1000	ø245x(H)62	34,95



445907



COFFEE DECANTER

- Suitable for the HENDI Drip coffee maker (code: 208304).
- Made of glass with a polypropylene handle and lid.
- Not dishwasher safe.

code	liters	mm	€
445907	1.8	200x185x(H)170	15,95



448526



VACUUM JUG

- Suitable for the HENDI Drip coffee maker (code: 211052).
- Made of stainless steel with a polypropylene handle and lid.
- Not dishwasher safe.

code	liters	mm	€
448526	2	150x180x(H)265	19,50





Watch the video



209998

ELECTRIC KETTLE CORDLESS

- Housing and heating element made of stainless steel.
- Handle, lid and base made of polypropylene.
- Concealed heating element protected against scale which extends the lifetime of the heater and the entire kettle.
- Indicator light informs that the heater is on.
- Internal maximum water level indicator.
- Automatic switch-off after boiling.
- Double dry-boil protection.

code	liters	V	W	mm	€
209998	4.2	230	2000	341x226x(H)305	42,50



209936

ELECTRIC KETTLE CORDLESS

- Perfect for intensive use.
- With fast-boil.
- Separate power base for easier kettle handling, enabling full 360° rotation of the kettle.
- Fitted with ergonomic polypropylene handle.
- With heating indicator light.
- Heater placed under the bottom, protected against limescale.
- Automatic switch-off when water boils.
- With dry-boil protection, doesn't work without water.
- 18/8 stainless steel housing and bottom.
- Weight: 1.12 kg

code	liters	V	W	mm	€
209936	2.5	230	2200	242x172x(H)294	28,95

HOT DRINKS



624302



KETTLE

- Designed for use on gas stoves.
- Made of stainless steel.
- With a lid and a comfortable handle for easy carrying.
- Capacity: 6 L.
- Dishwasher safe.

code	liters	mm	€
624302	6	ø245x(H)290	36,95



Watch the video



209981

ELECTRIC KETTLE CORDLESS

- Housing and heating element made of 18/8 stainless steel.
- Handle, lid and base made of polypropylene.
- 360-degree swivel base.
- Concealed heating element protected against scale which extends the lifetime of the heater and the entire kettle.
- Indicator light informs that the heater is on.
- External water level indicator.
- Internal maximum water level indicator.
- Automatic switch-off after boiling.
- Double dry-boil protection.
- Only suitable for boiling water, boiling other liquids will damage the appliance.

code	liter	V	W	mm	€
209981	1,8	230	2150	226x165x(H)310	23,95



209943

ELECTRIC KETTLE CORDLESS WITH TEMPERATURE CONTROL

- For preparing beverages with indicated brewing conditions, such as green tea, white tea, or yerba mate.
- 18/8 stainless steel housing and heater.
- Polypropylene handle, lid, and base.
- Temperature regulation and maintenance - water can be heated to one of these temperatures: 40°C, 60°C, 80°C, 100°C.
- Heater placed under the bottom, protected against scale.
- Control panel with digital display.
- Thermostat indicator light.
- Internal maximum water level indicator.
- Automatic shut-off function after the water boiled.
- Double protection against switching on an empty kettle.
- Kettle can be rotated - 360° base.
- CAUTION: intended for boiling water only, boiling other liquids may damage the kettle.

code	liter	V	W	mm	€
209943	1,8	230	1800	230x165x(H)255	35,95



456514

TEA BOX

- Box made of wood in a natural light shade.
- Lid: a wooden frame with an acrylic window, on hinges, opened upwards.
- 12 compartments in the box, each can store 12 tea bags.

code	mm	€
456514	300x280x(H)90	36,95





240700

**HOT DRINKS BOILER**

- Kettle made from stainless steel.
- Fitted with polypropylene insulated handles and non-drip tap.
- Thermostat adjustable up to 110°C.
- Ideal for mulled wine or hot water.
- Time needed for boiling ≈ 75 min.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
240700	25	230	2500	442x426 x(H)491	112,50



240601

**HOT DRINKS BOILER**

- Kettle made from coated stainless steel.
- Fitted with polypropylene insulated handles and non-drip tap.
- Thermostat adjustable up to 110°C.
- Ideal for mulled wine or hot water.
- Time needed for boiling ≈ 75 min.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
240601	25	230	2500	435x441 x(H)500	109,50



BEVERAGE DISPENSER

- Body made of AISI 410 stainless steel, inside made of 18/8 stainless steel, with PU (polyurethane foam) insulation.
- Suitable for both hot and cold drinks.
- Not suitable for hot chocolate or mulled wine.
- Temperature resistant in the range of -10 to 100°C.
- With non-drip tap.
- Capacity: 9 L.

code	liters	mm	€
425336	9	ø226x(H)360	46,50

425336



Watch the video



HOT CHOCOLATE DISPENSER

- Bain-Marie heating system prevents hot chocolate from being burned to the bottom.
- Bottom of the container is made of stainless steel.
- Side walls are made of Polycarbonate.
- Drip tray with float indicator warning when full.
- Protection against overheating.
- Continuous stirring guarantees homogeneous consistency of chocolate.
- Special anti-drip tap.
- Temperature range: 65 to 85°C.
- Required temperature of environment: 10 to 32°C.

code	liters	V	W	mm	€
274125	5	230	1006	440x360x(H)471	448,50
274149	10	230	1006	415x300x(H)580	498,50

Bain-Marie heating system prevents hot chocolate from being burned to the bottom

274149



274125



HOT DRINKS BOILER DOUBLE-WALLED

- Ideal for mulled wine and boiling water for tea.
- Operates automatically and keeps drinks at serving temperature.
- Heat loss and energy consumption are reduced by the insulated double-walled polished stainless steel housing.
- Lid with safe "twist-lock" system.
- Scale-protected heating element under the tank with overheat protection.
- Fitted with cool-touch grips, cover handle and anti-drip spout, all made of polypropylene.



- Clear level indicator in litres.
- Maximum cup height: 130 mm (without drip tray).
- With power switch and indicator lights for heating and troubleshooting.
- Temperature can be set from 30°C to 100°C.
- Drip tray included.
- Prepares ± 60 cups in 40 min.
- Not suitable for chocolate milk.

UP TO **20%**
OF ENERGY
SAVINGS

Drip tray
included



211168



211175

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)	€
211168	9	230	1500	340x315x(H)430	40 ±5	94,95
211175	17	230	2500	415x382x(H)480	37 ±5	119,50

HOT DRINKS



Double walled - up to 20% lower energy consumption



Maintenance-free heating element under the tank



Lid with safe "Twist-lock" system fitted with cool-touch, polypropylene grips



HOT DRINKS BOILER SINGLE-WALLED

- Ideal for mulled wine and boiling water for tea.
- Operates automatically and keeps drinks at serving temperature.
- Single-walled brushed stainless steel housing and lid with safe "Twist-lock" system.
- Scale-protected heating element under the tank with overheat protection.
- Fitted with cool-touch grips, cover handle and anti-drip spout, all made of polypropylene.



- Clear water level indicator in liters.
- Maximum cup height: 130 mm (without drip tray).
- With a power switch and indicator lights for heating and troubleshooting.
- Temperature can be set from 30° to 100°C.
- Brews ± 65 cups in 40 minutes.
- Not suitable for chocolate milk.



code	usable capacity (l)	V	W	mm	time to boil the wholebrowser (min)	€
211137	10	230	1500	340x315x(H)430	40 ±5	82,95
211144	20	230	2500	415x382x(H)480	42 ±5	108,00
211151	30	230	2500	415x382x(H)620	65 ±2	142,00
211298	Drip tray					8,95



211298

Dripping tray - to be ordered separately

Internal maximum water level indicator



With non-drip tap



Lid with safe "Twist-lock" system fitted with cool-touch, polypropylene grips



UNIQ

Buffet reinvented



211434



211472

PERCOLATORS UNIQ

- Designed by the renowned Dutch designer Robert Bronwasser.
- Unique design and attention to detail make them stand out on every buffet.
- Single-walled construction made of stainless steel.
- Stylish handles made of polypropylene.

- Non-drip tap.
- Water level indicator made of glass.
- Drip tray attached with a magnet, easy to clean.
- Filtering basket for coarse ground coffee.
- Maximum liquid level indicator inside.



Unique non-drip tap design with integrated graduated glass



The drip tray is magnetic



Filter pan has built-in filter for coarsely ground coffee, filter paper not needed





design by
Robert Bronwasser



211557



211564

- Indicator light signalling the end of brewing.
- Warning light signalling overheating or the need for descaling.
- Maximum cup height: 100mm.
- Percolators automatically retain the heat after brewing.

code	colour	liters	V	W	mm	time to boil the wholebowser (min)	€
211434	steel	7	230	1050	307x330x(H)450	52	99,50
211441	steel	14	230	1750	354x418x(H)500	57	109,50
211472	black	7	230	1050	307x330x(H)450	52	119,50
211489	black	14	230	1750	357x380x(H)502	57	134,50
211557	light gray	7	230	1050	307x330x(H)450	52	119,50
211571	light gray	14	230	1750	357x380x(H)502	57	134,50
211564	taupe	7	230	1050	307x330x(H)450	52	119,50
211588	taupe	14	230	1750	357x380x(H)502	57	134,50

Prices net of VAT

 **HENDI**

575

UNIQ

Buffet reinvented



211410



211458

HOT DRINKS BOILERS UNIQ

- Designed by the renowned Dutch designer Robert Bronwasser.
- Its unique construction and attention to detail make the appliance an eye-catching addition to any buffet.
- Single-walled housing made of stainless steel.
- Stylish handles made of polypropylene.
- Non-drip tap.

- Polycarbonate level indicator.
- Drip tray attached with a magnet, easy to clean.
- Thermostat indicator.
- Max liquid level indicator located inside the device.
- Temperature can be set in the range from 30°C to 100°C.
- Max cup height: 100mm.



Unique non-drip tap design with integrated graduated glass



The drip tray is magnetic



The boiler keeps the drink at serving temperature after heating





design by
Robert Bronwasser



211519



211526

- Reset button – for use in case of overheating.
- Warning light for overheating or when descaling is necessary.
- For boiling water or heating wine only – not suitable for other liquids such as milk or hot chocolate.

code	colour	liters	V	W	mm	time to boil the wholebrowser (min)	€
211410	steel	9	230	950	307x330x(H)450	58	89,50
211427	steel	16	230	1650	352x357x(H)380	63	99,50
211458	black	9	230	950	307x330x(H)450	58	109,50
211465	black	16	230	1650	357x380x(H)502	63	122,50
211519	light gray	9	230	950	307x330x(H)450	58	109,50
211533	light gray	16	230	1650	357x380x(H)502	63	122,50
211526	taupe	9	230	950	307x330x(H)450	58	109,50
211540	taupe	16	230	1650	357x380x(H)502	63	122,50

NEW
NEW
NEW
NEW





208007



209882

PERCOLATOR SINGLE-WALLED

- Single walled stainless steel body.
- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.
- With graduated glass, non-drip tap and fitted with automatic reset.
- The indicator light signals the end of the brewing process and if descaling is needed.

code	liters	V	W	mm	time to boil the wholebrowser (min)	€
208007	6	230	1500	355x355x(H)470	21	99,50
208106	10	230	1500	406x390x(H)522	34	139,50
208205	16	230	1500	407x382x(H)595	51	149,50

HOT DRINKS BOILER

- Single-walled.
- Ideal for mulled wine and boiling water for tea.
- Time to boiling: 209882 - 9liter ≈ 23 min /
209899 - 18 liter ≈ 52 min.
- Maximum temperature 94-99°C.
- Protected against boiling dry.
- Not suitable for hot chocolate.

code	liters	V	W	mm	time to boil the wholebrowser (min)	€
209882	9	230	2200	370x332x(H)472	23	129,50
209899	18	230	2200	385x385x(H)595	52	97,50
209905	28	230	2200	500x500x(H)488	76	169,50



PERCOLATORS DOUBLE-WALLED

S.S.
stainless steel

UP TO **20%**
OF ENERGY
SAVINGS



211205



211403

PERCOLATOR DOUBLE WALLED

- Insulated double-wall polished stainless steel structure reduces heat loss through conduction, convection and radiation.
- Up to 20% lower energy consumption compared to similar single-walled percolators.
- Body and tank made of stainless steel.
- Welded stainless steel handles with silicone grip.
- Anti-drip tap.
- Glass gauge.
- Descaling indicator.
- Dripping tray with stainless steel grid.
- Easy disassembly of parts for cleaning.

code	liters	V	W	mm	time to boil the wholebrowser (min)	€
211106	6	230	1500	316x350x(H)480	20	129,50
211205	10	230	1500	370x390x(H)525	32	167,50
211304	16	230	1500	360x401x(H)647	50	179,50

HOT DRINKS BOILER DOUBLE-WALLED

- Insulated double-wall polished stainless steel structure reduces heat loss through conduction, convection and radiation.
- Thermostatic temperature control adjustable up to 110°C.
- Up to 20% reduction in energy consumption compared to similar single-walled boilers.
- Body and tank made of stainless steel.
- Maintenance-free heating element under the tank.
- Parts can be easily disassembled to facilitate cleaning.
- Welded stainless steel handles with silicone grip.
- Anti-drip tap.
- Glass water gauge.
- Descaling indicator.
- Dripping tray with stainless steel grid.
- Not suitable for chocolate milk.

code	liters	V	W	mm	time to boil the wholebrowser (min)	€
211403	9	230	2200	322x390x(H)522	22	122,50
211502	18	230	2200	386x393x(H)666	50	159,50

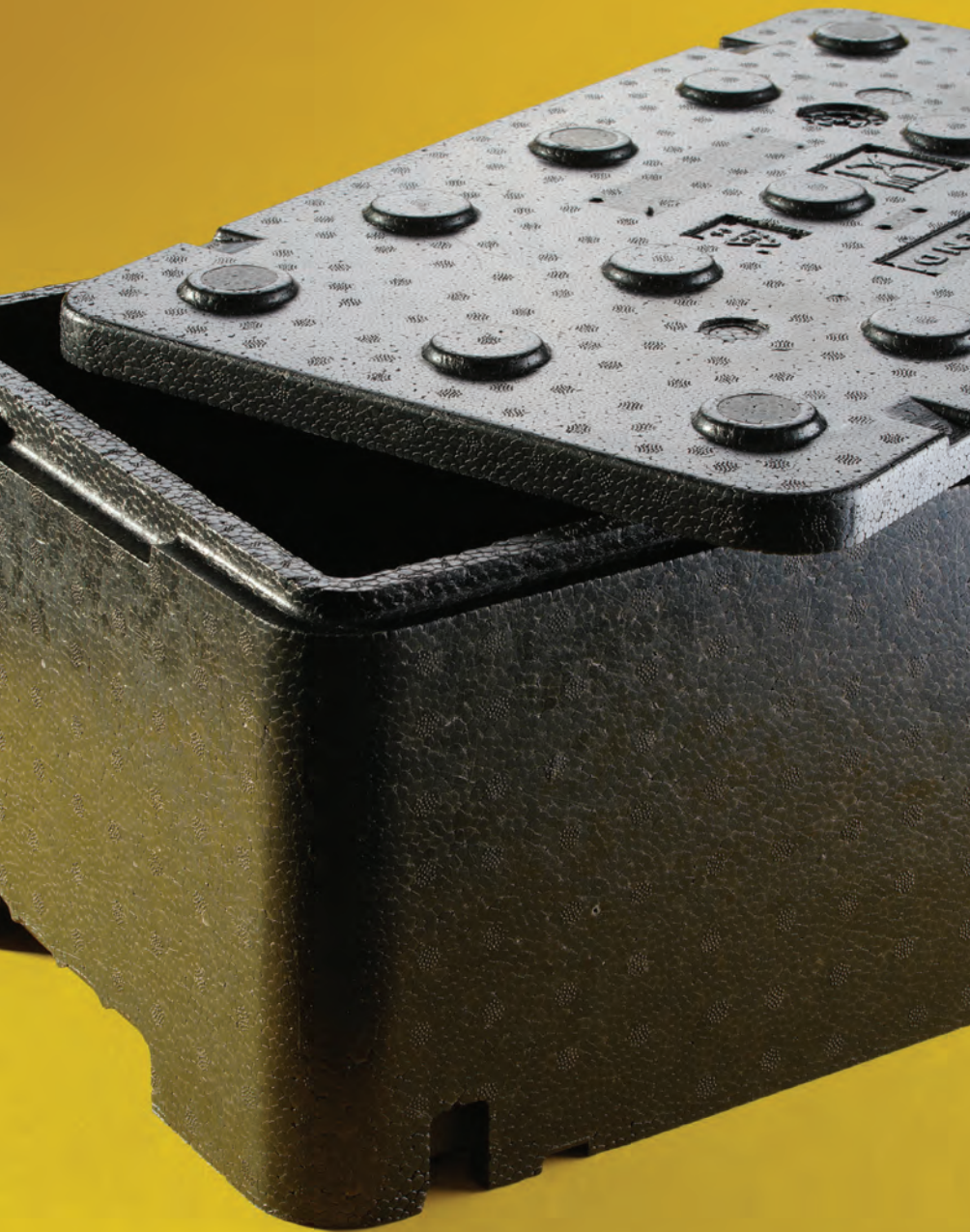


14

Thermoboxes, trolleys

Preserve quality,
wherever you are







15x GN 1/1

15x 600x400



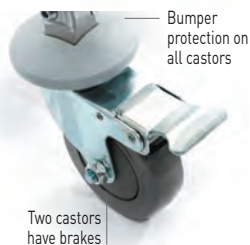
7x GN 1/1



810668

810613

810651



Bumper protection on all castors

Two castors have brakes



Equipped with a simple locking system



CLEARING TROLLEY - 7 X GN 1/1

- Designed to fit GN 1/1 Trays/containers - interspaced at 80 mm.
- With working surface.
- Tray locks on either side.
- Fitted with four castors of which two have brakes. GN 1/1 - 530x325.
- Permissible load of the trolley 70 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810668	445x615x(H)945	169,50

CLEARING TROLLEY - 15 X GN 1/1

- GN 1/1 with 15 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 150 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810613	440x610x(H)1710	227,50

CLEARING TROLLEY - 15X 600X400

- 600x400 mm 15 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 150 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810651	515x680x(H)1710	262,50





15x GN 1/1

813270



15x 600x400

813287



CLEARING TROLLEY 15X

- Housing made of stainless steel.
- Guides are placed 80 mm apart.
- Compatible with GN 1/1, GN 1/2, GN 1/3 trays.
- Fitted with 4 large rubber castors (ø100mm).
- Includes 4 rubber bumpers.
- Maximum load: 100kg.
- Maximum capacity: 15x GN 1/1, 30x GN 1/2, 45x GN 1/3.
- Comes flat packed.
- Tray guide dimensions: 600x400mm.

code	mm	€
813270	380x550x(H)1705	159,50

CLEARING TROLLEY 15X 600X400MM

- Housing made of stainless steel.
- Guides are placed 80 mm apart.
- Compatible with GN 1/1, GN 1/2, GN 1/3 trays.
- Fitted with 4 large rubber castors (ø100mm).
- Includes 4 rubber bumpers.
- Maximum load: 100kg.
- Maximum capacity: 15x GN 1/1, 30x GN 1/2, 45x GN 1/3.
- Comes flat packed.
- Tray guide dimensions: 600x400mm.

code	mm	€
813287	470x620x(H)1735	185,00

DOUBLE MOBILE TROLLEY - 12 X GN 1/1

- GN 1/1 with 12 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 150 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810569	810x610x(H)960	225,00



12x GN 1/1



810569





BARUP
BARWARE





30x GN 1/1



810576

DOUBLE TROLLEY - 30 X GN 1/1

- GN 1/1 with 30 layers - interspaced at 80mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.
- Permissible cart load capacity with uniform weight distribution - 150 kg.

code	mm	€
810576	798x610x(H)1710	359,50



15x GN 1/1

S.S.
stainless steel

user assembly



810606



In order to save space during storage trolleys can be pushed into one another

CLEARING TROLLEY COMPACT STORAGE - 15 X GN 1/1

- In order to save space during storage trolleys can be pushed into one another.
- GN 1/1 with 15 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.
- Permissible cart load capacity with uniform weight distribution - 150 kg.

code	mm	€
810606	445x610x(H)1710	279,50





810101

SERVING TROLLEY

- Made of stainless steel.
- 3 shelves with noise reducing material underneath.
- Maximum load per shelf 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 270 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm	€
810101	905x585x(H)945	129,50



811320

SERVING TROLLEY MATT BLACK

- Made of stainless steel with a matt black finish.
- 3 shelves with noise reducing material underneath.
- Maximum load per shelf 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 270 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm	€
811320	905x585x(H)945	198,50



810002



SERVING TROLLEY

- Made of stainless steel.
- Fitted with 2 shelves and sound insulation material underneath.
- Maximum load per shelf 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 550 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm	€
810002	905x585x(H)945	109,50



810118

SERVING TROLLEY WITH 4 SHELVES

- Made of stainless steel.
- Fitted with 4 shelves.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Flatpack delivery.

code	mm	€
810118	905x585x(H)1245	187,50



810125

SERVING TROLLEY WITH 5 SHELVES

- Made of stainless steel.
- Fitted with 5 shelves.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Flatpack delivery.

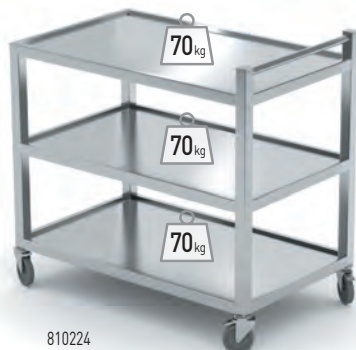
code	mm	€
810125	905x585x(H)1545	249,50



SERVING TROLLEY 3-SHELF - WELDED

- Made of stainless steel.
- Welded construction ensuring high strength and stability.
- 3 shelves with 10 mm embossment to protect dishes from falling.
- Total shelf size: 800x500 mm.
- Shelf dimensions without embossments: 750x450 mm.
- Distance between shelves: approx. 292 mm.
- Approximate permissible shelf load: 70 kg/m².
- Vertical stainless steel handle protruding 100 mm.
- 4 swivel castors ø100 mm with bumpers, including 2 castors with brakes.

code	mm	€
810224	800x500x(H)950	495,00



810224



3-SHELF POLYPROPYLENE SERVICE CART

- Can be used as a mobile tool, suitable for storage.
- Can be moved easily over uneven surfaces, in lifts or in corridors.
- Top shelf placed at an ergonomic height for greater comfort.
- Maximum load per shelf (evenly distributed): 50 kg.
- Fitted with 4 swivel castors, 2 with brakes.
- Rounded corners.


NEW


3-SHELF POLYPROPYLENE SERVICE CART, LARGE

- Shelf dimensions: 842x486 mm.
- Shelf spacing: 308 mm.

code	mm	€
816264	1010x500x(H)960	99,50

3-SHELF POLYPROPYLENE SERVICE CART WITH SIDE PANEL, LARGE

- Shelf dimensions: 842x486 mm.
- Shelf spacing: 308 mm.
- Includes shelf side panels.

code	mm	€
816271	1010x500x(H)960	158,50

3-SHELF POLYPROPYLENE SERVICE CART, SMALL

- Shelf spacing: 293 mm.
- Shelf dimensions: 625x400mm.

code	mm	€
810200	800x420x(H)945	67,50


NEW

CONTAINER FOR SERVICE CART

- Bottom dimensions: 238x173 mm.
- Compatible with products: 810200, 816264, 816271

code	mm	€
816288	325x240x(H)447	12,25



816288


NEW

CONTAINER FOR SERVICE CART

- Bottom dimensions: 294x185 mm.
- Compatible with products: 810200, 816264, 816271.

code	mm	€
816295	325x240x(H)180	5,95



816295



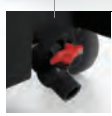
MAX.
110 L



drip tray



2 torsion wheels
with brakes



tap



scoop

87783

INSULATED ICE CONTAINER - 110 L

- Ideal to transport ice cubes or flakes over long distances.
- Robust polyethylene housing resistant to shocks and impact.
- Thick foam insulation to keep ice temperature as long as possible.
- Inner walls resistant to scratches and stains.
- Sliding, sealed lid allowing easy scooping of ice.
- Ergonomic grip integrated with housing.
- Two large wheels resistant to uneven ground and two smaller

- castor wheels with brake.
- Profiled drain for melted ice in chamber, with tap.
- Delivered ready-to-use, does not require assembly.
- 4 wheels, 2 with brakes (large Ø 20 mm, small Ø 10 mm).
- Tap, scoop and drip tray included.

code	liters	mm	€
877883	110	585x800x(H)745	787,50

TROLLEY FOR THERMO CONTAINER

code	mm	€
877821	530x710x(H)230	139,50



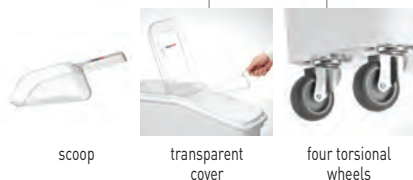


NEW



INGREDIENT TROLLEY

- Useful in any large kitchen to store, transport and quick measure of quantities of dry food such as: flour, sugar, salt, groats, rice.
- One-piece, solid and sturdy polypropylene structure.
- Rounded corners and smooth inner walls are ideal for easy cleaning.
- Guides located in the upper, inner part of the trolley permit the comfortable fitting of the scoop.
- Transparent polycarbonate lid for easy identification or product type and quantity.
- Four wide, rubber wheels Ø 75 mm, including two castor wheels with brakes for easier transport.
- Ergonomic height of 71 cm ideal to put under a worktable.



scoop

transparent cover

four torsional wheels

code	liters	mm	€	
877210	62	345x720x(H)570	99,50	N
877913	82	355x720x(H)600	134,50	
877920	102	600x720x(H)700	149,50	



flour



sugar



salt



groats



rice





PLATE TROLLEY

- Assures safe transport of tableware.
- Mobile polyethylene guards make it possible to load plates of various sizes.
- Extremely robust design made of polyethylene protects the tableware from chipping or breaking.
- Number of plates stacks: 6.
- Number of plates per stack: 50.
- Wheels resistant to uneven ground, non-marking even at full load.
- Two castor wheels with brakes Ø 10 mm, large wheels Ø 20 mm.
- Shock and impact resistant.
- Vinyl cover to meet strict sanitary standards included.
- Plates diameter from Ø 115 to Ø 330 mm.

code	mm	€
877906	930x720x(H)785	789,50



LDPE
polyethylene



includes vinyl cover
with every caddy for
sanitary storage



up to 50 plates
in one stack



front wheels
with brakes

Examples of sets



4 columns - plates of
ø230-335mm



6 columns - plates of
ø140-225 mm

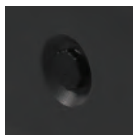


4 columns - plates of ø115 mm
2 columns - plates of ø140-175 mm
2 columns - plates of ø175-225 mm



5 columns - plates of ø115 mm
3 columns - plates of ø175-225 mm





vent cup



Door with seal.


AMER★BOX

**THERMO CATERING CONTAINER
2X GN 1/1 200**

- Double-walled insulated polyethylene LDPE.
- Keeps hot and cold.
- With 2 sturdy carrying handles.
- Press-formed guides fitted in chamber housing.
- Inside dimensions: 335x533x(H)590 mm.
- Suitable for 1/1 Gastronorm trays:
 - 12 GN trays, 10 mm deep;
 - 6 GN trays, 65 mm deep;
 - 4 GN trays, 100 mm deep;
 - 3 GN trays, 150 mm deep;
 - 2 GN trays, 200 mm deep.

code	mm int.	mm	€
877814	477x680x(H)620	877814	329,50

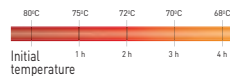
877814



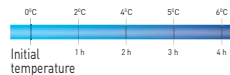
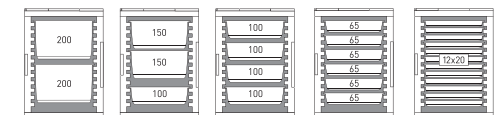
877821

2 wheels with
brakes
Temperature retention

hot



cold


Examples of sets

TROLLEY FOR THERMO CONTAINER

code	mm	€
877821	530x710x(H)230	139,50

fastening strap
included

877821

NEW


707692

**THERMO-INSULATED CONTAINER
WITH HEATING FUNCTION – CATERING**

- Double HDPE impact-resistant insulating walls
- Possibility to set the chamber heating temperature after connecting to the power supply
- Two large ergonomic handles
- Large and easy-to-read LED display indicating the temperature in the chamber
- Maintains both high and low content temperature
- Punched rails in the chamber housing
- Outer dimensions: 335x533x(H)590 mm

- Suitable for 1/1 GN containers:
 - GN 1/1 (H) 20 mm: 12 pcs.
 - GN 1/1 (H) 65 mm: 6 pcs.
 - GN 1/1 (H) 100 mm: 4 pcs.
 - GN 1/1 (H) 150 mm: 3 pcs.
 - GN 1/1 (H) 200 mm: 2 pcs.
 - GN 1/2 (H) 150 mm: 6 pcs.
- Max. temperature: 68°C
- Water resistance class: IPX3

code	mm	€
707692	477x680x(H)620	795,00

TROLLEY FOR THERMO CONTAINER

code	mm	€
877821	530x710x(H)230	139,50


fastening strap
included

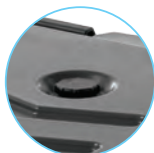
877821

4 latches

place for sticker



877869



4 latches

vent cup



stackable

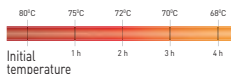
INSULATED BEVERAGE DISPENSER WITH TAP

- Ideal for storage, transport and serving of hot and cold drinks.
- Robust LDPE polyethylene housing.
- Good polyurethane foam insulation.
- 4 heavy duty clamps, 25 mm wide, at either side of the jug, for easy and quick opening and closing.
- Comfortable transport grips.
- Tap distance from the floor: 95 mm.
- Recessed tap - protection against transport damage.
- Delivered with stickers for quick identification of drinks.
- Vent for easier lid opening.
- Shock and impact resistant.
- Rounded chamber with grooves leading to the tap.

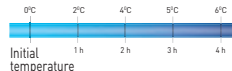
code	liters	mm	€
877869	9.4	230x420x(H)470	159,50
877876	18	230x420x(H)620	198,50

Temperature retention

hot



cold



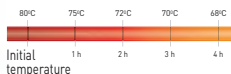
INSULATED CATERING CONTAINER GN 1/1, TOP-LOADED

- Made of HDPE polyethylene.
- Double walls filled with high quality polyurethane foam assure perfect insulation and long holding of food temperature.
- Tight lid with 4 clamps made of tough nylon.

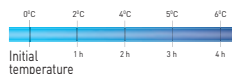
code	mm int.	mm	€
877852	530x325x(H)200	630x460x(H)305	199,50

Temperature retention

hot



cold



Examples of sets



1x GN 1/1



2x GN 1/2



2x GN 1/4
1x GN 1/2



1x GN 2/3
1x GN 1/3



3x GN 1/3



4x GN 1/4



2x GN 1/6
2x GN 1/3



6x GN 1/6



9x 600x400



707685

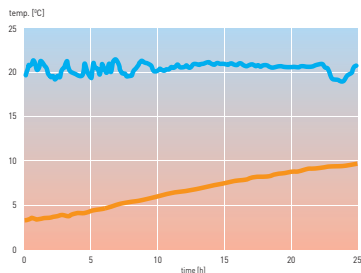


NEW

THERMO BOX 9X 600X400MM

- Box made of EPP.
- Ultra-lightweight, front-closing with a separate lid.
- High temperature resistance.
- Suitable for transporting and storing hot and cold food.
- Stackable.
- Rounded corners.
- 9 rails for 600x400mm trays (trays not included).
- Distance between rails: 50 mm.
- Dishwasher safe up to 80°C.

code	liters	mm int.	€
707685	128	540x700x(H)640	345,00



Temperature decrease in the insulated container, at full load
 — initial temperature 20°C
 — ambient temperature 2.3°C



THERMO FRONT LOADERS

5x GN 1/1



707661



THERMO CATERING BOX

- Ultra-lightweight, durable container with perfectly sealable opening.
- Removable door - even if the boxes are stacked With 5 grooves spaced 65 mm apart to slide in containers, fits GN1/1 containers.
- The high stacking ledges with locking profile ensures stable stacking without sliding.
- Fits perfectly on Euro pallets - four boxes per layer

code	liters	mm int.	mm	€
707661	66	535x310x(H)400	600x400x(H)490	145,00

Examples of sets



Fits perfectly on Euro pallets
- four boxes per layer.



HEATING ELEMENT

- Can be heated up to 90°C.
- To heat the element, place it on a stainless steel tray or in a container and place in a convection oven, max 90°C for max. 40 minutes.
- Contains paraffin wax.

code	GN	mm	€
707784	GN 1/2	320x265x(H)30	23,95
707845	GN 1/1	530x325x(H)30	42,50



FREEZING ELEMENT

- For use in thermoboxes, keeps the temperature between -12 to -10°C for 3 to 4 hours thanks to the eutectic plate.
- Before use: freeze at -18°C for 24 hours or until frozen solid.
- To check if ready, shake the element and when you feel and hear nothing moving inside it's ready.
- Contains water & sodium polyacrylate.

code	GN	mm	€
707753	GN 1/1	530x325x(H)30	27,95
707760	GN 1/2	320x265x(H)30	16,95





THERMO CATERING BOX

- Ultra-lightweight, durable container with perfectly sealable opening.
- Suitable for Gastronorm 1/1 containers.
- With 8 grooves spaced 61 mm apart to slide in GN containers.
- The high stacking ledges with locking profile ensures stable stacking without sliding.

code	liters	mm int.	mm	€
707999	100	550x335x(H)545	635x465x(H)660	275,00



707999

Examples of sets



COOLING ELEMENT

- For use in thermoboxes, keeps the temperature between 0 to 4°C for 3 to 4 hours thanks to the eutectic plate.
- Before use: freeze at -18°C for 24 hours or until frozen solid.
- To check if ready, shake the element and when you feel and hear nothing moving inside it's ready.
- Contains water & sodium polyacrylate.

code	GN	mm	€
707777	GN 1/2	320x265x(H)30	16,25
707821	GN 1/1	530x325x(H)30	24,95



With ergonomic handles to transport



707968



THERMOBOX PROFI LINE

- Perfect for transport of hot or cold products.
- Containers offer high insulation levels.
- Withstands temperatures ranging from -20°C to +110°C.
- With recessed handles at the side.

code	liters	mm int.	mm	€
707906	40	538x338x(H)234	600x400x(H)285	37,25
707968	46	538x338x(H)257	600x400x(H)320	47,50
707951	53	625x425x(H)200	685x485x(H)260	59,50
707944	80	625x425x(H)300	685x485x(H)360	61,95



707814

COOLING ADAPTOR GN 1/1

- Place this adaptor with cooling element on top of your Thermobox GN 1/1 and keep the goods cold for extra long periods of time.
- Supplied without cooling element.
- Fits on top of 707906 and 707968.

code	mm	€
707814	600x400x(H)85	25,75



707975

PIZZA THERMOBOX PROFI LINE

- Made of polypropylene.
- Integrated grips for easier carrying.
- Special profile in the inside for easier unloading.
- Sturdy and stable structure designed for long-term use.
- Ultralight, closed from the top with a separate lid.
- Stackable thanks to grooves in housing.

code	liters	mm	mm int.	€
707975	21	410x410x(H)240	350x350x(H)175	39,50



707982

EPP
polypropylene

stackable



Very resistant and
springy frame



With ergonomic handles to transport



Dedicated dimple
for easy opening

THERMOBOX PROFI LINE

- Perfect for transport of hot or cold products.
- The special heat-sealed inner lining provides reinforcement, facilitates easy cleaning and substantially improves the useful life.
- The thermobox is suitable for containers sizes up to Gastronorm 1/1.
- Boxes have a sealed structure which provides exceptional insulation, up to 50% better than other HENDI thermoboxes.
- Temperature resistant from -20°C up to 110°C.
- Practical integrated handles allow for comfortable carrying.
- The thermoboxes are stackable both with and without lids.

code	liters	mm	mm int.	€
707982	39	674x400x(H)287	538x338x(H)217	92,50



Extremely smooth
internal surface

Prices net of VAT

HENDI

599



arktic

PROFESSIONAL REFRIGERATION



TRANSPORT, STORAGE



INSULATED PORTABLE CONTAINER KITCHEN LINE

**NEW
MODEL**



- Thermos housing and lid made of stainless steel with satin finish.
- Inner made of stainless steel, thickness 0.5 mm.
- Keep food and drinks warm during transport.
- The space between the walls is filled insulating material.
- 2 handles.
- Insulated lid with handle.
- Removable profile gasket.
- Lid with 2 snap fasteners and 1 fixed.
- Non-stackable.
- Not dishwasher safe.

code	liters	mm	€
708071	11	ø300x(H)345	49,50
708088	19	ø350x(H)400	59,50
708095	31	ø400x(H)445	79,50
710241	23	ø350x(H)440	69,50 N
710258	36	ø400x(H)500	84,50 N



PROFI LINE INSULATED PORTABLE CONTAINERS

6 latches - ideal for transporting liquid meals



710203

The same diameters make them easier to stack and transport



Space between the walls is filled with special insulating material which keeps hot or cold temperature of food for up to 6-8 hours



710326

710234

710227



710333

710135

710128

Stainless steel tap

602

 HENDI





710203

- Container and lid exterior made of 0.7 mm thick satin-finished stainless steel.
- Container interior and lid interior made of 0.7 mm thick high-gloss polished 18/8 stainless steel.
- Fitted with 2 ergonomic insulated handles, each fixed with 7 welds.
- The insulated lid is fitted with a handle and air release valve for easy opening.



710227

- Lid seal is profiled and removable for easy cleaning.
- The lid is securely closed with 6 latches.
- Bottom fitted with a black rubber rim, this protects the container and makes it possible to stack multiple containers on top of each other.
- Designed for catering companies to keep food and liquids warm.
- Keeps the content on temperature for up to 6 hours.
- Stackable.

NEW

INSULATED PORTABLE CONTAINER PROFI LINE

code	liters	mm	€
710104	10	ø330x(H)220	125,00
710111	15	ø330x(H)280	129,50 N
710203	20	ø330x(H)360	137,00
710210	25	ø330x(H)430	145,00 N
710302	35	ø330x(H)570	160,00
710319	50	ø480x(H)380	189,50 N

INSULATED PORTABLE CONTAINER - WITH A TAP PROFI LINE

- Tap made of stainless steel.
- Spout placed at approximately 45 mm.

code	liters	mm	€
710128	10	ø330x(H)220	139,50
710135	15	ø330x(H)280	145,00
710227	20	ø330x(H)360	152,50
710234	25	ø330x(H)430	162,50
710326	35	ø330x(H)570	179,50
710333	50	ø480x(H)380	209,50

Ergonomic handles



Air valve



Double lid secured with a seal
and equipped with 6 latches



Flexible material protects the
container and the floor against damage



812266



812273

ALUMINIUM STORAGE RACK FOR GN CONTAINERS

- GN 1/1 containers fit directly between the aluminum supports.
- Anodized aluminium frame.
- With dishwasher safe polypropylene shelves.
- Easily expandable.
- Carrying capacity 150 kg, distributed across the surface.

code	-	mm	€
812266		1120x355x(H)1685	259,50
812372	Connecting hook for aluminium storage rack for GN1/1 containers	15x42x(H)42	4,70

ALUMINIUM STORAGE RACK

- Frame made of corrosion resistant anodized aluminium.
- With 4 shelves, each shelf consists of 3 removable polypropylene elements which are dishwasher safe.
- Adjustable feet to ensure level placement.
- Connect racks to each other or create corner racks with the connecting hook available in the assortment (code: 812280).
- Max. spread load capacity per shelf: 150 kg.

code	-	mm	€
812273		1280x405x(H)1685	298,50
812280	Extension hook	15x42x(H)42	3,45
812341	Shelf for Aluminium storage rack		10,00

Easily expandable



GN 1/1 containers fit directly between the aluminum supports

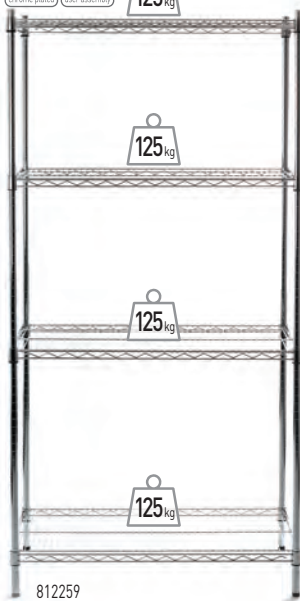


Plastic shelves can be cleaned in a dishwasher





125 kg



812259

HEAVY-DUTY STORAGE RACK

- 4 adjustable shelves.
- Maximum load per shelf 125 kg.
- Fitted with adjustable feet.
- Chrome-plated iron.

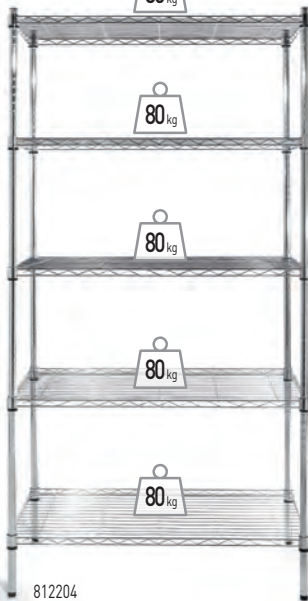
code	mm	€
812259	910x455x(H)1830	134,50

STORAGE RACK WITH 5 SHELVES

- Made of steel.
- Available in a chrome plated finish or black powder coated finish.
- Easy to assemble, shelf height is easily set.
- Includes 5 wire shelves.
- Spread load capacity per shelf: 80 kg.
- Fitted with adjustable feet.

code	colour	mm	€
812990	Black	910x455x(H)1830	129,50
812204	Chrome	910x455x(H)1830	125,00

80 kg



812204

Assembly instruction



PLATFORM TROLLEY

- Foldable to minimise transport dimensions.
- Dimensions before folding: 720x480x845(H)mm.
- Dimensions when folded: 742x480x235(H)mm.
- Maximum load: 200 kg.

code	mm	€
810514	742x480x(H)845	99,50



Collapsible to minimize transport dimensions



810514



15

Dishwashers, hygiene

Cutting-edge technology





DISHWASHER 50X50 – ELECTRONIC CONTROL

- Extremely easy to use, clean and service
- Ideal for washing plates, cutlery, glassware, cups, trays
- Electronic control, touch control, electronic panel
- Detergent and rinse aid dispensers and pump as standard
- AISI 304 stainless steel housing
- Bottom rotating, separate plastic washing and stainless steel rinsing arms
- At the top stationary plastic wash arms, rotating stainless steel rinse arms
- Robust double-skinned door with microswitch for operation at opening
- Safety thermostat for boiler/bath: up to 105°C / 99°C
- Electronic boiler and bath water thermometer
- Sealing factor of the pump: IP 44
- Vertically adjustable feet ± 10 mm, $\varnothing 40$ mm

FUNCTIONS:

- Three washing programs: 60, 120, 180 s. (The washing program can be automatically extended by the time of warming up the rinsing water to +85°C)
- Dishwasher compartment washing programme
- Can be rinsed with cold water - especially suitable for glass washing
- THERMO-PROTECTOR" system to prevent cold flushing water - guarantees the start of rinsing at temp. 85°
- SOFT START" system starts the water pump at a lower level pressure and a gradual increase in pressure to protect delicate vessels
- 8-point self-diagnostic system
- ECO system - for reduced power consumption

EQUIPMENT:

- 1 universal glass basket 500x500x(H)105 mm
- 1 basket with pins for deep and shallow plates with 5x8 pcs, 500x500x(H)105 mm
- 1 cutlery basket 110x110x(H)130 mm
- Electric detergent and rinse aid dispenser
- Water hose 1.5 m long, with 3/4" female thread connection
- Drain pump
- Drain hose
- Electric cable without plug



max H
335 mm

Dishwasher 50x50
– electronic control



Floor stand



Unloading table
for dishwashers

Single pedestal
pre-rinser

Loading table with sink
for dishwasher

Dishwasher basket
for glassware

Trolley for
dishwasher
racks

Round container
body

**DISPENSER
AND DRAIN
PUMP
INCLUDED**



GLASS DISHWASHER 40X40



 max H
290 mm



electromechanical control



electronic control

Separate stainless steel washing and rinsing arms at the top



Separate stainless steel washing and rinsing arms at the bottom

DISHWASHER 50X50




 max H
335 mm

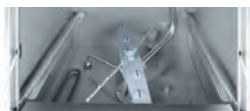


electromechanical control



electronic control

Separate stainless steel washing and rinsing arms at the top



Separate plastic washing arms and stainless steel rinsing arms at the bottom

code	control	basket size	voltage [V]	rinse aid dispenser	dispenser of washing detergent	drain pump	€
230299	electromechanical	40x40	230	YES			1 425,00
233009	electromechanical	40x40	230	YES	YES		1 495,00
233016	electromechanical	40x40	230	YES		YES	1 495,00
233023	electromechanical	40x40	230	YES	YES	YES	1 595,00
230268	electronic	40x40	230	YES	YES	YES	1 850,00
230305	electromechanical	50x50	400	YES			1 825,00
233030	electromechanical	50x50	400	YES	YES		1 875,00
233047	electromechanical	50x50	400	YES		YES	1 875,00
233054	electromechanical	50x50	400	YES	YES	YES	1 975,00
231753	electronic	50x50	400	YES	YES	YES	2 275,00
237540	electronic	50x50	230	YES	YES	YES	2 275,00

GLASS DISHWASHER 40X40				DISHWASHER 50X50	
CONTROL		electromechanical	electronic	electromechanical	electronic
INTENDED USE		mugs, cups, glasses, cutlery, plates		plates, cutlery, glasses, mugs, trays	
WASHING PARAMETERS					
Washing cycles number/duration	s	1 – 120 ¹⁾	3/60, 120, 180 ¹⁾	1 – 120 ¹⁾	3/60, 120, 180 ¹⁾
Capacity	baskets/h	30	60/30/20	30	60/30/20
Maximum height	mm	plate 290 / glass 295		plate 325 / glass 335	
Water consumption per cycle	l	2-2,5	1,7	2-2,5	
Washing water temperature	°C	62		62	
Rinse water temperature	°C	85		85	
Boiler (capacity/power)	l / kW	3,5/2,5		6/6 (400 V) or 6/3 (230 V)	6/6
Tank (capacity/power)	l / kW	17/2,5		35/2,8 (400 V) or 35/3,6 (230 V)	35/2,8
Safety thermostat for boiler	°C	105		105	
Safety thermostat for tank	°C	99		99	
STANDARD EQUIPMENT					
Water thermometer in the boiler			electronic	analog	electronic
Separate washing/rinsing arms		washing and rinsing stainless steel arms		plastic washing arms, stainless steel rinsing arms	
Rinse aid dispenser		YES		YES	
Dispenser of washing detergent		OPTION	YES	OPTION	YES
Drain pump		OPTION	YES	OPTION	YES
Equipment		1x universal baskets 400x400x(H)150 mm for glasses 1x basket with pins 400x400x(H)110 mm for plates 1x cutlery basket 110x110x(H)130 mm water supply hose length 1,5 m, with connection 3/4" inner thread drain hose length 2 m, Ø25 mm		1x universal baskets 500x500x(H)105 mm for glasses 1x basket with pins 500x500x(H)105 mm for plates 1x cutlery basket 110x110x(H)130 mm water supply hose length 1,5 m, with connection 3/4" inner thread drain hose length 2 m, Ø25 mm	
TECHNICAL PARAMETERS					
Dimensions	mm	470x510x(H)710		570x600x(H)830	
Power	kW	2,8		6 (400 V) or 3,6 (230 V)	6,6
Pump power	KM	0,1	0,3	0,75	
Pump leakage rate		IP 44		IP 44	
Voltage	V	230		400 or 230	400
Weight	kg	39		57	55
FUNCTIONS					
Dishwasher self-cleaning programme			YES		YES
"SOFT START" system ²⁾			YES		YES
THERMO-PROTECTOR system ³⁾			YES		YES
Self-diagnosis system ⁴⁾			YES		YES, 8-point
ECO system					YES
CONSTRUCTION					
Housing made of AISI 304 steel		YES		YES	
Double-layer insulated doors		YES		YES	
Vertically adjustable feet ø40 mm	mm	±10		±10	
FLOOR STAND		222980		231050	
Dimensions	mm	470x500x(H)500		560x560x(H)500	
Capacity		For 2 baskets 400x400x(H)150 mm		For 2 baskets 500x500x(H)105 mm	
€		225,00		225,00	

¹⁾ Indicated time may be extended due to the time needed for the water in the boiler to reach 85°C

DISHWASHER FUNCTIONS

²⁾ "SOFT START" – activates the water pump at a lower pressure and gradually raises the pressure to avoid damaging delicate dishes

³⁾ "THERMO-PROTECTOR" system – prevents rinsing with cold water – guarantees that rinsing will start at 85°C

⁴⁾ Self-diagnosis system for a quick check of the dishwasher condition

HOOD DISHWASHER - ELECTRONIC CONTROLLER

- Extremely easy to use, clean and service
- Ideal for washing plates, cutlery, glassware, cups, trays, GN 1/1 containers
- Electronic control
- Detergent and rinse aid dispensers and drain pump as standard
- Maximum height of washed plates 400 mm
- Maximum height of glass to be cleaned 395 mm
- Touch electronic control panel
- AISI 304 stainless steel housing
- Stainless steel upper and lower washing and rinsing arms
- Lifting of the hood facilitated by built-in springs
- Washing water temperature 60°C
- Temperature of rinsing, scalding water 85°C
- Electronic water thermometers for the boiler and bath separately
- Safety thermostat for boiler/bath up to 105°C / 99°C
- Sealing factor of the pump: IP 44
- Corner installation of dishwasher possible
- Water connection: ¾"
- Adjustable stainless steel feet from 100 to 150 mm

FUNCTIONS:

- Three washing programs: 60, 120, 240 s
- Dishwasher compartment washing programme
- Possibility of a final rinse with cold water - especially useful when washing glass
- „THERMO-PROTECTOR“ system to prevent rinsing with cold water
- 8-point self-diagnostic system
- „SOFT START“ function to start the water pump at a lower pressure and raise it gradually so as not to damage delicate dishes
- Door with microswitch for operation when hood is raised
- ECO function - reduces power consumption when the device is not used for more than 15 minutes

EQUIPMENT:

- 1 universal glass basket 500x500x(H)105 mm
- 1 basket with pins for deep and shallow plates with 5x8 pcs, 500x500x(H)105 mm
- 1 cutlery basket 110x110x(H)130 mm
- Rinse aid and detergent dispenser
- Drain pump
- Water hose 1.5 m long, with ¾" female thread connection.
- Drain hose
- Electric cable without plug



max H
400 mm

Hood dishwasher - electronic controller

Unloading table for dishwashers



Dishwasher basket for glassware

Trolley for dishwasher racks

**DISPENSER
AND DRAIN
PUMP
INCLUDED**

Single pedestal pre-rinser

Loading table
with sink
for dishwasher



Round container body



HOOD DISHWASHER 50X50



230312



max H
400 mm



231340



Separate stainless steel washing
and rinsing arms at the top



Separate stainless steel washing
and rinsing arms at the bottom

HYGIENE



code	control	basket size	voltage (V)	rinse aid dispenser	dispenser of washing detergent	drain pump	€
230312	electromechanical	50x50	400	YES			3 675,00
233061	electromechanical	50x50	400	YES	YES		3 695,00
231340	electronic	50x50	400	YES	YES	YES	3 875,00

HOOD DISHWASHER 50X50

CONTROL		electromechanical	electronic
INTENDED USE		plates, cutlery, glasses, mugs, trays, GN containers	
WASHING PARAMETERS			
Washing cycles number/duration	s	1 – 120 ¹⁾	3/60, 120, 180 ¹⁾
Capacity	baskets/h	30	60/30/15
Maximum height	mm	glass 395 / plate 400	
Water consumption per cycle	l	2-2,5	1,7
Washing water temperature	°C	62	
Rinse water temperature	°C	85	
Boiler (capacity/power)	l / kW	7,4/7,5	13,5/7,5
Tank (capacity/power)	l / kW	68/6	
Safety thermostat for boiler	°C	105	
Safety thermostat for tank	°C	99	
STANDARD EQUIPMENT			
Electronic touch control panel			YES
Water thermometer in the boiler and the basin		analog	electronic
Separate washing/rinsing arms		stainless steel washing and rinsing arms at the bottom and top	
Rinse aid dispenser		YES	
Dispenser of washing detergent		OPTION	YES
Equipment		1x universal basket 500x500x(H)105 mm for glasses 1x basket with pins 500x500x(H)105 mm for plates 1x cutlery basket 110x110x(H)130 mm	
Surface filters above water level in the basin		4 pcs	
Additional screen in front of the pump inlet		YES	
Water supply hose, length 1.5 m, with 3/4" female thread		YES	
Power cord without plug		YES	
TECHNICAL PARAMETERS			
Dimensions	mm	750x880x(H)1390/1830	
Power	kW	8,6	
Pump power	KM	1,5	
Pump leakage rate	kW	IP 44	
Voltage	V	400	
Weight	kg	111	131,5
FUNCTIONS			
Dishwasher self-cleaning programme			YES
"SOFT START" system ²⁾			YES
THERMO-PROTECTOR system ³⁾			YES
Self-diagnosis system ⁴⁾			YES, 8-point
ECO system			YES
Door with microswitch for operation with the hood raised			YES
CONSTRUCTION			
Housing made of AISI 304 steel		YES	
Double-layer insulated doors		YES	
Vertically adjustable feet	mm	from 100 to 150 mm	

¹⁾ Indicated time may be extended due to the time needed for the water in the boiler to reach 85°C

DISHWASHER FUNCTIONS

²⁾ "SOFT START" – activates the water pump at a lower pressure and gradually raises the pressure to avoid damaging delicate dishes

³⁾ "THERMO-PROTECTOR" system – prevents rinsing with cold water – guarantees that rinsing will start at 85°C

⁴⁾ Self-diagnosis system for a quick check of the dishwasher condition

**50X60 DISHWASHER FOR TRAYS AND POTS – ELECTRONICALLY CONTROLLED,
WITH DETERGENT DOSING SYSTEM AND DRAIN PUMP**



236574

- Specialised dishwasher, perfect for washing and scalding pots, GN containers, 600x400 mm confectionery trays, flasks, trays or cutlery.
- 3 electronically controlled washing cycles: 120s, 180s, 240s.
- Scalding temperature: 82°C. Washing temperature: 60°C.
- Boiler capacity/power: 7.4 L/6 kW.
- Basin capacity/power: 58 L/6 kW.
- Electronic touch panel.
- Automatic cleaning system.
- Pump tightness coefficient: IP 44.
- Large basket: 500x600 mm.
- Two-layer housing made of AISI 304 stainless steel.
- Washing and rinsing arms made of stainless steel.
- Weight: 57 kg.

EQUIPMENT:

- Detergent dispenser.
- Rinse aid dispenser.
- Electronic thermometer in boiler.
- Electronic thermometer in basin.
- 1,2 kW washing pump.
- Drain pump.
- Plate basket 500x600x(H)105 mm.
- Universal basket 500x600x(H)105 mm.
- Cutlery basket 110x110x(H)130 mm.

code	V	W	mm	boiler capacity/ power	basin capacity/ power	€
236574	400	7100	595x777x(H)1335	7,4 l/6 kW	58 l/6 kW	4 795,00



TAP WITH PULL OUT RINSER

- Single-hole pillar tap.
- Rinser resistant to high pressure water flow.
- Plastic rinser casing.
- Adjustable column support.
- Wall mount (optional shortening).
- Connection hoses: 1/2".
- Table hole required: Ø 30 mm.
- Spout reach 280 mm.

code	€
970515	297,50



NEW

RINSE TAP, WALL-MOUNTED

- Made from stainless steel.
- Shower resistant to high-pressure water stream.
- Traditional wall connection separately for cold and hot water, rotary spout.
- Plastic shield.
- Wall-mounted handle that can be shortened.
- Tap height: 1010 mm.

code	€
810293	390,00



NEW

RINSE TAP

- Made of stainless steel.
- Shower resistant to high-pressure water stream
- Single-hole tap, rotary spout
- Plastic shield
- Wall-mounted handle that can be shortened
- Required table opening: 32.5 mm
- Connector hoses: 3/8", length: 400 mm
- Tap height: 1060 mm

code	€
810279	510,00



NEW

RINSE TAP

- Made of stainless steel.
- Shower resistant to high-pressure water stream.
- Plastic shield.
- Wall-mounted handle that can be shortened.
- Required table opening: 27 mm.
- Connector hoses: 1/2", length: 400 mm.
- Tap height: 1030 mm.

code	€
810262	330,00





970508

SINK TAP

- Single-hole, separate knobs for hot and cold.
- Connection hoses: 1/2".
- Mounting hole required: ø30 mm.
- Swivel spout, radius 250 mm.

code	€
970508	89,50



970522

SINK TAP WITH LONG LEVER

- Long lever for mixing hot and cold water.
- Connection hoses: 3/8".
- Mounting hole required: ø35 mm.
- Swivel spout, radius 215 mm.

code	€
970522	112,50

SINGLE PEDESTAL PRE-RINSE

- Single pedestal pillar tap.
- Rinser resistant to high pressure water flow.
- Maximum water flow: 17 L/min. at a pressure of 4 bar.
- Plastic rinser handle.
- Adjustable column support.
- Wall mount (optional shortening).
- Connection hoses: 1/2", 400 mm long each.
- Table hole required: Ø 27 mm.

code	€
970300	207,50



970300

HOSE WITH RINSE HEAD FOR APPLIANCES

- Ideal for any chef to keep their appliances spotless.
- Suitable for cleaning any number of waterproof appliance parts and surfaces.
- A 2 meter long hose brings many objects into range.
- Ergonomic handle with valve lever is comfortable to hold.
- Supplied with a dedicated holder that can be placed on oven housing (as indicated by technician) or on the wall using 3 screws.
- Jet is divided into a number of smaller ones using a strainer which increases the cleaning area covered.
- Water temperatures from 5°C to 85°C are ideal.
- Maximum water flow rate up to 11 L/m at pressure of 3 bar.
- Recommended supply water pressure: 3 bar.



810323

NEW

- Operating pressure of supply water: 0.5 to 7 bar.
- PA66 nylon housing, metal parts made of chrome-plated steel.
- Water supply connection: 1/2" inner diameter.

code	mm	€
810323	56x42x(H)2000	57,50





810170

NEW

RINSE TAP, EXTENDIBLE

- Housing made of polished stainless steel.
- Single hole, rotary spout.
- Stream control.
- Required table opening: 30 mm.
- Connector hoses: 3/8", length: 350 mm.
- Tap height: 445 mm.

code	€
810170	435,00



SINK STRAINER

- Made of stainless steel.
- Effectively filters out food residues to prevent drain clogs.
- Dishwasher safe.

code	mm	€
639245	ø110x(H)35	2,25



UV STERILIZER

- Perfect for sterilizing knives, capacity for 14 knives.
- Made of stainless steel with plexiglass door.
- Fitted with stainless steel knife holder.
- Sterilizes by means of bactericidal ultraviolet light.
- Equipped with a microswitch to prevent operation while the door is open.
- Integrated timer adjustable up to 60 minutes.
- Accommodates the maximum size knives:
 - handle length - max 150 mm,
 - blade length - max 350 mm,
 - grip thickness - min 15 mm.

code	V	W	mm	€
281246	230	25	510x160x(H)625	225,00



810255

PULL-OUT BASIN TAP

- Made from stainless steel
- Single hole, rotary spout
- Stream control
- Shower length: 120 cm
- Required table opening: 32 mm
- Connector hoses: 3/8", length: 350 mm
- Spout range: 230 mm
- Tap height: 230 mm

code	€
810255	205,00



639245

NEW



281246





GREASE TRAP

- Prevents sewage from clogging with grease.
- Made of stainless steel.
- Cover with seal closed with 4 clasps.
- Input and output connections: ø50 mm.
- 2 vertical internal compartments for separating fat and sludge.
- Equipped with a ball valve for emptying the fat compartment.

code	-	liters	mm	€
975718	300l/h	30	650x346x(H)308	445,00
975725	600l/h	60	728x416x(H)398	575,00
979945	1800l/h	180	903x548x(H)629	925,00



975725

HAND DRYER

- Electric activation by motion detector.
- Fitted with white lead and plug Impact resistant metal casing in white epoxy finish.

code	V	W	mm	€
221808	230	1500	239x208x(H)265	125,00

221808



810316



WASHBASIN KNEE OPERATED

- Made of stainless steel, button made from chrome plated plastic and the valve from copper.
- The basin has a diameter of 350 mm and a depth of 123 mm.
- Easy to operate with a knee.
- Connecting materials included.

code	mm	€
810316	400x400x(H)450	207,50



With
knee-operated
faucet

810309

18/10
stainless steel

KITCHEN SINK - WITH KNEE-OPERATED FAUCET

- Turn on the water in a hygienic way by simply pressing your knee against the front panel.
- Equipped with hot and cold water mixer which is located under the front panel.
- Basin and backsplash made of 18/10 stainless steel.
- Comes with spout and soap dispenser.
- Front panel dimensions: 285x(H)185 mm.
- Sink dimensions: 330x230x(H)120 mm.
- Water connection: 1/2", drain hole Ø 52 mm.

code	mm	€
810309	400x335x(H)570	237,50



877197



877197



877173



877180



TROLLEY FOR DISHWASHER BASKETS WITH HANDLE

- 4 wheels, 2 revolving with brake and 2 fixed.
- Stainless steel handle.

code	mm	€
877197	575x545x(H)920	137,50

TROLLEY FOR DISHWASHER RACKS

- 4 wheels, 2 revolving with brake and 2 fixed.

code	mm	€
877173	575x545x(H)210	85,00

LID FOR RACKS

code	mm	€
877180	500x500	12,50



MOBILE TROLLEY FOR DISHWASHER BASKETS - 7 X 500X500 MM

- For dishwasher baskets 500x500 mm.
- Keep the work area around the dishwasher organised.
- 7 layers - basket supports interspaced at 200 mm.
- Fitted with basket locks on both sides.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.
- Permissible cart load capacity with uniform weight distribution - 100 kg.

code	mm	€
810583	615x560x(H)1710	237,50



810583



AMER★BOX®



877807

CART FOR 500×500 MM UNIVERSAL RACKS

- Made of polypropylene.
- 4 swivel castors.
- Designed to transport 500x500 mm universal racks.

code	mm	€
877807	500x500x(H)180	67,85

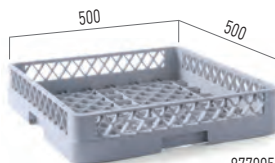


**DISHWASHER BASKET FOR GLASSWARE**

code	compartments	mm	€
877050	9	500x500x(H)104	18,50
877043	16	500x500x(H)104	19,75
877036	25	500x500x(H)104	19,75
877029	36	500x500x(H)104	21,95
877012	49	500x500x(H)104	22,95

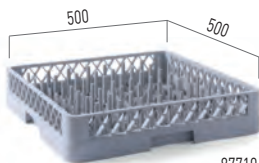
EXTENDER FOR DISHWASHER BASKET

code	compartments / size	mm	€
877500	49/62x62mm	500x500x(H)45	8,95
877517	36 / 73x73 mm	500x500x(H)45	8,50
877524	25 / 88x88 mm	500x500x(H)45	8,50
877531	16 / 112x112 mm	500x500x(H)45	8,50
877548	9 / 150x150 mm	500x500x(H)45	8,50
877302	1	500x500x(H)45	7,95

**DISHWASHER UNIVERSAL BASKET**

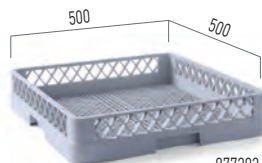
- Suitable for cups, pots, bowls, etc.
- The structure allows for maximum flow of water between the dishes in all directions
- With coarse mesh bottom

code	mm	€
877005	500x500x(H)100	16,50

**DISHWASHER BASKET FOR PLATES**

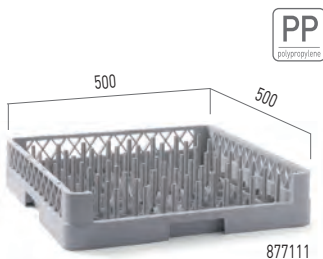
- The structure allows for maximum flow of water between the dishes in all directions.
- With pre-shaped pins.
- The spaces between separators create the optimum tilt of plates necessary for effective washing.

code	mm	€
877104	500x500x(H)100	16,50

**DISHWASHER BASKET FOR CUTLERY**

- The structure allows for maximum flow of water between the dishes in all directions.
- The fine mesh bottom prevents cutlery from falling through.

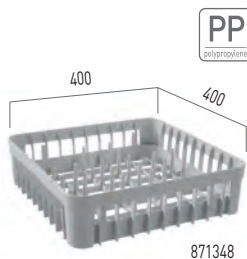
code	mm	€
877203	500x500x(H)100	16,25



877111



871331



871348

DISHWASHER BASKET FOR TRAYS

- The structure allows for maximum flow of water between the trays in all directions.
- With pre-shaped pins.
- With one open end for trays and other long items.

code	mm	€
877111	500x500x(H)100	17,40

DISHWASHER BASKET FOR GLASSES

- The structure allows for maximum flow of water between the glasses in all directions.

code	-	mm	€
871331		400x400x(H)150	15,95
871348	with 20 support pins	400x400x(H)110	15,95



871324



871300



871102



CUTLERY BASKET

code	mm	€
871324	125x84x(H)135	3,75

CUTLERY BASKET

code	mm	€
871300	110x110x(H)140	2,35

CUTLERY BASKET

- 8 sections with handle.

code	mm	€
871102	425x205x(H)150	14,50



552001



560044



TOTE BOX

- Grey, with handles.

code	mm	€
552001	555x410x(H)130	9,95

CHEF'S HAT - 10 PCS

- Pleated nonwoven PP material.
- Perforated crown.
- Adjustable size

code	mm	€
560044	300x(H)230	4,95



CREAM WHIPPER

page 160



HYGIENE





GLASS POLISHER

- Housing made of stainless steel.
- Brushes made of aluminium and POM, bristles made of microfibre.
- Polishes up to 330 glasses per hour, polishes and dries at the same time.
- Included: 4 brushes 220 mm long, and 1 brush 190 mm long.
- Brushes are not dishwasher safe.

code	mm	€
236666	305x330x(H)504	895,00



236666



230138



BRUSHES FOR GLASS POLISHER – 2 PCS

- Intended for use with the HENDI glass polisher (code: 236666).
- Bristles made of microfibre.
- Shafts made of aluminium and POM (polyoxymethylene).
- Not dishwasher safe.

code	-	mm	€
230138	Medium	205x55	74,50
230145	Large	235x55	78,50

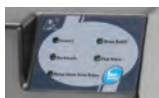


WATER SOFTENERS (SEMI-)AUTOMATIC

- Using water softeners helps extend the life cycle of catering equipment.
- The softeners are based on an ion-exchange process wherein the calcium and magnesium ions that cause water hardness are captured by ion exchange resin inside the softener.
- It helps reduce maintenance costs thanks to effective prevention of lime scale deposits. The device is fitted with a control head that makes it possible to configure working parameters of the water softening system as required.
- The elements inside the head are made of high quality ceramics, resistant to abrasion, corrosion and build-up of impurities (e.g. iron).
- This technology assures perfect seal inside the controller and therefore long and trouble-free operation.



230442



WATER SOFTENER, SEMI-AUTOMATIC

- The semi-automatic resin bed regeneration process using brine is initiated manually.
- Weight: 8 kg.

code	V	W	mm	€
230442	230	18	216x404x(H)504	285,00

- Navy blue housing.
- Water connection diameter 3/4".
- Working pressure: 1.5-6.0 bar.
- Working ambient temperature: 5 - 38°C.
- Max. supply water temperature: 38°C.
- Regeneration time: 37 min.
- Output for 10°dH - 1200 L.
- Resin bed 4,0 L.
- Regeneration tank: 8 kg.
- Maximum water flow: 5 L/min.
- Regeneration salt consumption per 1 cycle: 0.5 kg.



230459



WATER SOFTENER, AUTOMATIC

- The automatic resin bed regeneration process using brine is initiated automatically.
- Using the control panel the working time, regeneration time and water amount to be treated can be set.
- Automatic lock prevents unwanted access.
- Weight: 7.7 kg.

code	V	W	mm	€
230459	230	18	214x417x(H)505	365,00

WATER SOFTENERS MANUAL

- Hard water contains dissolved minerals - calcium and magnesium compounds, among others.
- Calcium and magnesium ions cause scale build-up, which is risky for objects and tools in contact with water or steam.
- Water softening is a process in which all calcium and magnesium compounds causing water hardness are removed.
- When passing through the resin column, calcium and magnesium ions are absorbed by resin particles.
- When ion-exchange ability of the resin wears off, it ought to be restored in an appropriate regeneration process with the use of a salt solution.

- Water softener may be installed wherever water temperature is below 45°C and the water input pressure does not exceed 2 bars.
- Regeneration: uniodised salt only.
- For drinking water only.
- Suitable for softening water for coffee makers, combi steamers, dishwashers and ice cubers.
- Thanks to its small size it is perfect for bars and restaurants.
- Thanks to highest quality components used, the device remains fail-safe and operational for many years.
- Optimum working water pressure: 1-2 bar.

WATER SOFTENER

- During softener regeneration the connected machine must not be used.
- Maximum/minimum water pressure: from 1 to 8 bar.
- Nominal flow: 1000 L/h.
- Ambient temperature: from 4 °C to 35 °C.
- Supply water temperature: from 4 °C to 25 °C.
- Connection size: 3/8".

code	filter capacity (20° dH/30° dH/40° dH)	liters	mm	€
231210	1200/1000/900	8	ø185x(H)400	112,00
231227	2520/1680/1260	12	ø185x(H)500	129,50
231234	3360/2240/1680	16	ø185x(H)600	161,00



SALT TABLETS FOR WATER SOFTENING

- Made of compressed salt – raw material composition is only sodium chloride NaCl.
- Tablet shape – salt dissolves evenly without clumping.
- Intended for:
 - softening water and preventing limescale,
 - water disinfection,
 - extending service life of appliances.
- Great for food service appliances, car washes, water plants, and many other purposes. Can be used in all kinds of water softeners.

code	weight (kg)	€
231265	25	19,50
237984	10	9,50



THE PUREST
SALT ON THE
MARKET, OVER
99,9%



INSECT KILLERS FOR USE IN THE KITCHEN & RESTAURANT



270080

INSECT KILLER WITH ADHESIVE PLATE 100 M²

- Suitable for use in food preparation and serving areas.
- Metal casing including wall mounting.
- 2x15 W UV-A shatter-proof fluorescent tubes.
- Adhesive plate at the rear to catch the insects.
- Maximum range approx. 100 m².
- Adhesive plate included.

code	V	W	mm	€
270080	230	30	544x285x(H)92	107,50
270028	230	2x 15W	2 replacement lamps for Insect killers	35,00

INSECT KILLERS FOR INDOOR USE



270097

INSECT KILLER 300 M²

- Makes use of durable UV-A LED light, average working life of 20.000 hours.
- Body made of fire resistant.
- ABS for high safety.
- Insects are electrocuted with 4000 V.
- Removable collection tray, easy to clean.
- Can be mounted to ceiling by chain or used free standing.

code	V	W	mm	€
270097	230	13	470x100x(H)265	72,50



270172

270165

270158



HYGIENE



Chain included



Removable collection tray

HIGH VOLTAGE INSECT KILLER

- For indoor use.
- Body made of special treated aluminum alloy and ABS, fire resistant materials for high safety.
- 2x UV-A tubes.
- Insects are electrocuted with 2000 - 2500 V.
- Removable collection tray, easy to clean.
- Can be mounted to ceiling by chain or used free standing.

code	V	W	mm	€
270158	230	26	379x103x(H)265	45,00
270165	230	40	515x104x(H)315	59,95
270172	230	45	655x90x(H)360	69,50



INSECT KILLER WITH ADHESIVE PLATE 120 M²

- Suitable for use in food preparation and serving areas.
- ABS fire-resistant casing, back panel of metal, suitable for wall mounting.
- 1x36 W UV-A shatter-proof fluorescent tubes.
- Adhesive plate at the rear to catch the insects.
- Lamp and adhesive plate are easily replaceable.
- Maximum range approx. 120 m².
- Adhesive plate (390x270 mm) included.

code	V	W	mm	€
270196	230	36	540x80x(H)281	65,00
270233	Adhesive plate for insect killers x10			29,95
270240	Replacement lamp for Insect killers			27,50



270196



INSECT KILLERS FOR OUTDOOR USE

INSECT KILLER WATER RESISTANT

- ABS fire proof material for high safety.
- 2x UV-A tube.
- Insects are electrocuted with 2000 V.
- IPX4 waterproof, can be used indoor or outdoor.
- Removable collection tray, easy to clean.
- Chain mounting.

code	-	V	W	mm	€
270066	100 m ²	230	40	510x135x(H)305	87,50
270141	150 m ²	230	45	680x140x(H)305	97,50



270066



Chain included



Removable collection tray

REPLACEMENT LAMP FOR FLY KILLERS

- UV-A fluorescent tube.

code	For	V	W	mm	€
934159	270158	230	8	300x15x(H)15	8,50
934166	270172 & 270141	230	20	602x24x(H)24	11,50
935286	270066 & 270165	230	2x 15	450x25x(H)25	15,95



934159





976739



COFFEE AUTOMAT CLEANER, 120 TABS

- The coffee automat cleaner is suitable for regular use in coffee, espresso and tea machines.
- Removes stubborn deposits such as coffee or tea oil.
- Can also be used for cleaning thermo flasks.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	order unit	weight (kg)	€
976739	12	0.24	17,25

976777



DESCALER POWDER

- Concentrated, professional descaling agent.
- Removes limescale deposits on commercial dishwashers, hot water devices, coffee machines and washing machines (washing program 40°C).
- Can also be used to clean stainless steel surfaces.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	order unit	weight (kg)	€
976777	12	1	12,95

976753



COFFEE MACHINE CLEANER

- The coffee machine cleaner is suitable for regular use in coffee, espresso and tea machines.
- Removes stubborn deposits such as coffee or tea oil.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	order unit	weight (kg)	€
976753	12	1	11,95

976760



DESCALER CONCENTRATE

- Highly concentrated, based on citric acid for the effective decalcification of hot water devices, coffee and washing machines, boilers, stainless steel pots and tiles.
- 1 liter bottle, dosage 100-200 ml per 1 liter of cold water.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	order unit	liters	€
976760	12	1	8,25

SOFT SERVE AND WHIPPED CREAM MACHINE CLEANER

- Cleaner for all common cream & ice cream makers.
- Dissolves fat and protein residues.
- Can also be used on the outer surfaces of the device.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	order unit	liters	€
976746	12	1	7,50



976746

STAINLESS STEEL CLEANER

- Clean all kinds of stainless steel and aluminum surfaces.
- Ready for use, just spray and wipe.
- Comes in a 500ml spray bottle.
- Removes fingerprints and has an anti-static effect.
- After use the treated surfaces are dirt and water repellent.

code	order unit	liters	€
976784	12	0,5	8,75



976784



DEGREASER FOAM

- Thoroughly removes all greases, oils and dirt from grills, deep fryers, ovens, extractor hoods and tiles.
- Foam can be used on all washable, alkali-resistant surfaces.
- Not suitable for aluminum or painted surfaces!
- The thick foam is ideal for vertical surfaces.

code	liters	€
976791	1	7,50



976791



975039

PROFESSIONAL GRILL AND OVEN CLEANER

- Ready-to-use, strongly alkaline product for daily removal of oily and tarry deposits, burnt grease and organic discolourations.
- Cleans and degreases.
- Recommended for daily washing of grill, ovens, hoods.
- Helps keep the natural shine of surface.
- Fragrance free.
- pH 14.

code	liters	€
975039	1	5,95





NEW

809952



WALL-MOUNTED PAPER TOWEL DISPENSER

- Made of stainless steel.
- Serrated limiter for easy tearing off a single paper towel leaf.
- Max. width of a paper towel roll: 297 mm.
- Screws for wall-mounting included.

code	mm	€
809952	395x290x(H)260	35,00



809914

NEW



FREE-STANDING PAPER TOWEL DISPENSER

- Made of stainless steel.
- Serrated limiter for easy tear-off of paper sheets.
- Max. width of a paper towel roll: 430 mm.

code	mm	€
809914	540x395x(H)975	75,00



663950

WET FLOOR SIGN

- Warning in 5 languages.

code	mm	€
663950	300x460x(H)615	11,95



691083



LAUNDRY TROLLEY

- Stainless steel structure with removable laundry bag.
- The laundry bag is made of oxford fabric and it is washable.
- 4 wheels of which 2 are castor wheels.

code	mm	€
691083	900x650x(H)850	169,50

LAUNDRY BAG FOR LAUNDRY TROLLEY.

code	€
691090	28,95



873397

NEW

MOP BUCKET

- Made of plastic.
- Includes large wringer.
- 4 wheels.
- Includes handle.
- Capacity: 16L.

code	liters	€
873397	16	21,90



873458



NEW

TRASH CONTAINER

- Made of Polypropylene.
- Pedal-operated.
- Includes handle and wheels.
- Lids sold separately in 6 colours.

code	liters	mm	€
873458	120	510x425x(H)875	68,00



NEW

LID FOR TRASH CONTAINER

- Lid for waste bin, code 873458.

code	colour	€
873465	Green	14,60
873472	Black	14,60
873489	Yellow	14,60
873496	Red	14,60
873502	Blue	14,60
873519	Brown	14,60



873465

873472

873489

873496

873502

873519





691045

LID FOR ROUND WASTE BIN

code	-	mm	€
691045	fits 691038	ø570x(H)35	15,95
691410	fits 691403	ø505x(H)35	12,95



691052

OPEN COVER FOR ROUND WASTE BIN

code	-	mm	€
691052	fits 691038	ø570x(H)135	22,95
691427	fits 691403	ø510x(H)120	20,95



691069

PUSH LID FOR ROUND WASTE BIN

code	-	mm	€
691069	fits 691038	ø580x(H)190	32,95
691434	fits 691403	ø505x(H)190	21,95



691038



691076

TROLLEY FOR ROUND WASTE BIN

code	-	mm	€
691076	fits 691038	ø455x(H)165	35,95
691441	fits 691403	ø400x(H)165	27,95

ROUND WASTE BIN

code	liters	mm	€
691038	120	ø550x(H)690	98,50
691403	80	ø490x(H)620	59,50



AMER★BOX®



691151



691137

PEDAL BIN

code	liters	mm	€
691151	68	490x410x(H)660	62,50
691168	87	500x410x(H)815	76,50

SLIM WASTE BIN

code	liters	mm	€
691137	60	455x315x(H)580	34,95



TRASH BAG HOLDER

- Frame made of stainless steel.
- Intended for 60x90 cm, 70/80L garbage bags.
- Foot-operated clamping mechanism keeps the bag closed.
- 2 castors with brakes.

code	mm	€
691021	420x580x(H)960	142,50

RUBBER BAND FOR TRASH BAG HOLDER

- For HENDI Trash bag holder 691021.

code	liters	€
944660	120	7,00



Foot-operated
clamping mechanism
keeps the bag closed



691021

Prices net of VAT

HENDI

635

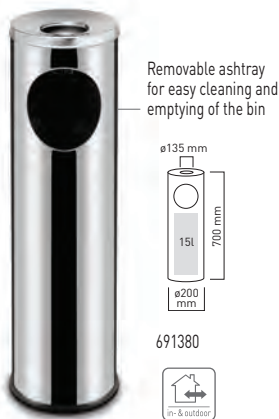


NEW

ROUND PEDAL WASTE BIN WITH INNER BIN

- Body made of stainless steel.
- Polished surface finish.
- Comfortable, hygienic opening.
- Anti-slip pedal Innovative "click-lock" system locking the lid after opening.
- Polypropylene inner bin with a double handle to keep the bin liner in place.

code	liters	mm	€
691311	5	ø210x(H)280	25,50
691335	20	ø300x(H)440	52,50
691342	30	ø300x(H)650	69,50



STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body.
- Polished surface finish.
- Removable ashtray placed over the bin for easy cleaning and emptying of the bin.
- Bin opening Ø 135 mm.
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm	€
691380	15	ø200x(H)700	59,50



STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body.
- Polished surface finish.
- Removable ashtray placed over the bin for easy cleaning and emptying of the bin.
- Bin opening Ø 135 mm.
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm	€
691397	33	ø240x(H)660	114,50



WALL MOUNTED ASHTRAY

- Very robust design, easy to mount against walls and poles.
- Easy to empty thanks to the bottom that can be opened and closed with a key.

code	mm	€
440216	ø75x(H)460	82,50



440216



STANDING ASHTRAY POLE

- Very robust design, can be mounted on the floor or stand free.
- Easy to empty, upper part can be unlocked with a key and then emptied.
- Base is Ø 170 mm, pole is Ø 75 mm.

code	mm	€
440223	ø170x(H)920	132,50



440223



16

Furniture

Durability you can rely on



Stainless steel furniture for self-assembly.
Fast and easy fastening.
Compact packaging - low shipping costs.



STAINLESS STEEL FURNITURE



812457



817568

CENTRAL WORK TABLE BUDGET LINE

- Worktop and shelf made of stainless steel, shelf connected to the stainless steel legs with an aluminium collar.
- Height-adjustable legs.
- Robust construction.
- Tabletop and shelf both have a spread load capacity of 130 kg.

code	mm	€
812457	1200x600x(H)850	232,50
812440	1000x600x(H)850	212,50
812464	1400x600x(H)850	267,50
812471	1600x600x(H)850	298,50
812488	1800x600x(H)850	345,00

WORK TABLE WITH BACKSPASH BUDGET LINE

- Worktop and shelf made of stainless steel.
- Shelf connected to legs with aluminium collar.
- Height-adjustable legs.
- With backsplash.
- Load capacity: 130kg.

code	mm	€
817568	1000x600x(H)950	195,00
817575	1200x600x(H)950	215,00
817582	1400x600x(H)950	240,00
817599	1600x600x(H)950	260,00
817605	1800x600x(H)950	285,00

SINK

- Made of durable stainless steel (AISI 304).
- Intended for wall-mounting.
- Internal dimensions 350x250x(H)103mm.
- ø35mm opening for tap instalment, fits HENDI 970522 tap.
- ø51mm drain compatible with standard traps

code	mm	€
811818	400x290x(H)145	105,00



811818



CENTRAL AND WALL TABLES – BOLTED PROFI LINE

- Made of stainless steel.
- Bolted construction for self-assembly, enabling easy transport and storage.
- The worktop is filled with a laminated, waterproof strengthening and soundproofing board.
- Approximate permissible load on the countertop: 70 kg/m².
- Legs made of 40 x 40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.



811511



811467

CENTRAL TABLE WITH SHELF – BOLTED

- Non-adjustable shelf – the distance from the floor to the lower edge of the shelf is 160 mm.
- Access to the workspace from all sides.
- Approximate permissible shelf load: 70 kg/m².

code	mm	€
WITH SHELF, DEPTH 600 MM		
811511	1000x600x(H)850	312,50
811535	1400x600x(H)850	335,50
811542	1600x600x(H)850	360,00
811559	1800x600x(H)850	395,00
811528	1200x600x(H)850	435,00

WITH SHELF, DEPTH 700 MM

810705	1000x700x(H)850	387,50
810712	1200x700x(H)850	425,00
810729	1400x700x(H)850	455,00
810736	1600x700x(H)850	488,50
810743	1800x700x(H)850	525,00

WALL TABLE WITH SHELF – BOLTED

- Splashback 40 mm high protecting the wall against stains.
- Non-adjustable shelf – the distance from the floor to the lower edge of the shelf is 160 mm.
- Approximate permissible shelf load: 70 kg/m².

code	mm	€
DEPTH 600 MM		
811467	1000x600x(H)850	315,00
811474	1200x600x(H)850	335,00
811481	1400x600x(H)850	365,00
811498	1600x600x(H)850	425,00
811504	1800x600x(H)850	447,50
811450	800x600x(H)850	475,00

DEPTH 700 MM

812716	800x700x(H)850	410,00
812723	1000x700x(H)850	435,00
812730	1200x700x(H)850	460,00
812747	1400x700x(H)850	485,00
812754	1600x700x(H)850	510,00
812761	1800x700x(H)850	535,00



SINK TABLES – BOLTED PROFI LINE

- Bolted construction for self-assembly, enabling easy transport and storage.
- Made of stainless steel.
- The chamber is welded seamlessly into the countertop, pressed from one sheet of stainless steel.
- Sink dimensions: 400x400x(H)250 mm.
- Standard embossing in the bottom for the siphon: ø50 mm.
- Tap hole: ø30 mm.



- 10 mm embossing of the worktop to prevent water from spilling out.
- The approximate permissible load on the countertop is 70 kg/m².
- Splashback 40 mm high to protect the wall against stains.
- The rear legs of the table are moved away from the wall by 50 mm to facilitate wall installation.
- Legs made of 40x40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.



811849



811870

NEW

SINK TABLE – BOLTED

- With a beam connecting the rear legs for stabilisation.

code	mm	sink location	€
DEPTH 600 MM			
811849	600x600x(H)850	in the middle	395,00



811887

TABLE WITH 2 SINKS AND SHELF – BOLTED

- Shelf without filling, non-adjustable – distance from the floor to the lower edge of the shelf is 160 mm.

code	mm	€
DEPTH 600 MM		
811887	1000x600x(H)850	660,00

DEPTH 700 MM		
812969	1000x700x(H)850	720,00

SINK TABLE WITH SHELF – BOLTED

- Shelf without filling, non-adjustable – distance from the floor to the lower edge of the shelf is 160 mm.

code	mm	sink location	€
DEPTH 600 MM			
811856	600x600x(H)850	in the middle	450,00 N
811863	800x600x(H)850	on the right	500,00
812495	800x600x(H)850	on the left	510,00
811870	1000x600x(H)850	on the right	565,00 N
812631	1000x600x(H)850	on the left	570,00 N

DEPTH 700 MM			
812938	1000x700x(H)850	on the right	590,00
812945	1000x700x(H)850	on the left	590,00



CENTRAL AND WALL TABLES – BOLTED KITCHEN LINE

- Bolted construction for self-assembly, enabling easy transport and storage.
- Made of stainless steel.
- The worktop is reinforced with a longitudinal profile at the bottom.

- Approximate permissible load on the countertop: 70 kg/m².
- Splashback 40 mm high to protect the wall against stains.
- Legs made of 40x40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.



817162



817278

CENTRAL TABLE WITH SHELF – BOLTED, DEPTH 600 MM

code	mm	€
817094	600x600x(H)850	265,00
817100	800x600x(H)850	285,00
817162	1000x600x(H)850	310,00
817179	1200x600x(H)850	335,00

WALL TABLE WITH SHELF – BOLTED, DEPTH 600 MM

code	mm	€
817223	600x600x(H)850	275,00
817261	800x600x(H)850	299,00
817278	1000x600x(H)850	325,00
817285	1200x600x(H)850	345,00

SINK TABLES – BOLTED KITCHEN LINE

- Bolted construction for self-assembly, enabling easy transport and storage.
- Made of stainless steel.
- Sink dimensions 400x400x(H)250mm.
- Standard hole in the bottom for the siphon: ø50 mm.
- Space for mounting the battery: ø30 mm.



- Splashback 40 mm high to protect the wall against stains.
- Approximate permissible load on the tabletop and shelf: 70 kg/m².
- Legs made of 40x40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.



NEW

816790



817025

SINK TABLE – BOLTED, DEPTH 600 MM

code	mm	sink location	€
816752	600x600x(H)850	in the middle	380,00
816769	800x600x(H)850	on the right	400,00
816776	800x600x(H)850	on the left	400,00
816783	1000x600x(H)850	on the right	420,00
816790	1000x600x(H)850	on the left	420,00

SINK TABLE WITH SHELF – BOLTED, DEPTH 600 MM

code	mm	sink location	€
816806	600x600x(H)850	in the middle	420,00 N
816998	800x600x(H)850	on the right	455,00
817001	800x600x(H)850	on the left	455,00
817018	1000x600x(H)850	on the right	495,00 N
817025	1000x600x(H)850	on the left	495,00 N



NEW

817049



817032

TABLE WITH 2 SINKS – BOLTED

- 2 sink chambers welded seamlessly into the countertop, each pressed from one sheet of stainless steel.

code	mm	€
817049	1000x600x(H)850	530,00

TABLE WITH 2 SINKS AND SHELF – BOLTED

code	mm	€
817032	1000x600x(H)850	605,00



TABLE WITH 2 SINKS – WELDED

- Welded construction for extra strength.
- Sink measures 400x400x (H) 250mm, pressed from a single sheet of steel and seamlessly welded into the worktop.
- Predrilled drain opening ø 50 mm, compatible with standard traps.
- Predrilled ø 30 mm tap instalment opening.
- Worktop fitted with 40 mm backsplash and 10 mm water edge.
- Feet placed 50 mm from the edge for easy wall instalment.
- Adjustable feet: +25/-5 mm.



815007

code	mm	€
815007	1000x600x(H)850	660,00

WALL WORK TABLE CABINETS – WELDED

- Made of stainless steel.
- Door handles made of synthetic material.
- Welded construction ensuring durability and stability.
- Worktop filled with a waterproof laminated board, strengthening and soundproofing the furniture.
- Removable shelf in the cabinet, not adjustable.
- Approximate permissible load on the tabletop and shelf is 70 kg/m².
- Splashback 40 mm high to protect the wall against stains.
- Cabinet moved away from the wall by 100 mm to facilitate wall installation.
- Leg height: 160 mm, with adjustable feet in the range of: +25/-5 mm.



811658

WALL TABLE CABINET WITH SLIDING DOORS – WELDED

code	mm	€
811641	800x600x(H)850	630,00
811658	1000x600x(H)850	695,00
811665	1200x600x(H)850	820,00
811672	1400x600x(H)850	848,50
811689	1600x600x(H)850	925,00

HANGING CABINETS – WELDED, WITH SLIDING DOORS PROFI LINE

- Welded construction ensuring durability and stability.
- Made of stainless steel.
- Sliding doors on running units.
- Door handles made of synthetic material.
- Approximate permissible shelf load: 70 kg/m².
- The set includes hangers to hang on the wall.

code	mm	€
DEPTH 300 MM		
814154	800x300x(H)600	410,00
811207	1000x300x(H)600	475,00
DEPTH 400 MM		
814178	800x400x(H)600	455,00
814185	1000x400x(H)600	505,00
811214	1200x400x(H)600	532,50



811207

SINK TABLES, CABINETS – WELDED PROFI LINE

- Welded construction ensuring durability and stability.
- The chamber is welded seamlessly into the countertop, pressed from one sheet of stainless steel.
- Cabinet door handles made of synthetic material.
- Sink dimensions: 400x400x(H)250 mm.
- Standard hole in the bottom for the siphon: Ø50 mm.
- Tap hole diameter: Ø30 mm.
- Approximate permissible load on the tabletop and shelf is 70 kg/m².

- Splashback 40 mm high to protect the wall against stains.
- The cabinet body is moved away from the wall by 100 mm and does not have a back wall to provide access to water and sewage.
- Legs made of 40x40 mm profiles.
- Leg height: 160 mm.
- Adjustable feet in the range: +25/-5 mm.



SINK TABLE, CABINET – WELDED, WITH HINGED DOORS

- Cabined with hinged doors, with hinges on the left.
- Magnetic latches.

code	mm	€
SINGLE SINK, DEPTH 600 MM		
813522	600x600x(H)850	680,00

SINGLE SINK, DEPTH 700 MM		
813546	600x700x(H)850	715,00

TABLE WITH 2 SINKS, CABINET – WELDED, WITH SLIDING DOORS

- Cabinet with sliding doors.

code	mm	€
813690	1000x600x(H)850	1 065,00





811832



811009

TABLES WITH WASH TROUGHS – WELDED PROFI LINE

- Made of stainless steel.
- Welded construction ensuring durability and stability.
- Embossing in the bottom of the trough - the so-called "envelope" to completely drain the water.
- Standard embossing in the bottom for the siphon: Ø50 mm.
- Tap hole: Ø30 mm.
- With a front cover.
- Legs made of 40x40 mm profiles.
- Approximate permissible load on the countertop: 70 kg/m².
- Splashback 40 mm high to protect the wall against stains. Rear legs moved 100 mm away from the wall to facilitate wall installation.
- Leg height: 160 mm.
- Adjustable feet in the range: +25/-5 mm.

code	mm	basin size (mm)	€
SINGLE BASIN, DEPTH 600 MM, HEIGHT 300 MM			
811825	800x600x(H)850	686x443x(H)300	458,50
811832	1000x600x(H)850	886x443x(H)300	510,00

SINGLE BASIN, DEPTH 700 MM, HEIGHT 300 MM

812853	800x700x(H)850	686x540x(H)300	550,00
812860	1000x700x(H)850	886x540x(H)300	595,00



TABLE WITH SINGLE WASH TROUGH, WITHOUT SPLASHBACK – BOLTED, DEPTH 600 MM

- Bolted construction for self-assembly, enabling easy transport and storage of the furniture.
- Made of stainless steel.
- Version without front cover and side covers.
- Embossment in the chamber - a slope towards the siphon, the so-called "envelope".
- Chamber height: 300 mm.
- Standard hole in the bottom for the siphon: ø50 mm.
- Centrally located place for mounting the battery: ø30 mm.
- Splashback 40 mm high to protect the wall against stains.
- Distance from the rear edge to the chamber: 100 mm.
- Legs made of 40x40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.

code	mm	€
811009	800x600x(H)850	485,00
811023	1000x600x(H)850	525,00



NEW



811719

S.S.
stainless steel

WALL SHELF ADJUSTABLE, SINGLE, WITH 2 BRACKETS

- Backsplash 30 mm high to protect the goods against falling off the shelf.
- Possibility to disassembly and a smooth surface ensure easy cleaning.
- Approximate permissible shelf load is 25 kg/m².
- The set includes 2 mounting rails for hanging on the wall.

code	mm	€
811719	800x300x(H)600	110,00
811788	1000x300x(H)600	105,00
811795	1200x300x(H)600	115,00
811801	1400x300x(H)600	122,50



811726

S.S.
stainless steel

DOUBLE WALL SHELF, ADJUSTABLE, WITH 2 BRACKETS

- Made of stainless steel.
- Splashback 30 mm high to protect the goods against falling off the shelf.
- The approximate permissible load on the shelf is 25 kg/m².
- The set includes 2 consoles for hanging on the wall.

code	mm	€
DEPTH 300 MM		
811771	800x300x(H)600	177,50
811726	1000x300x(H)600	193,50
811733	1200x300x(H)600	220,00
811740	1400x300x(H)600	225,00
DEPTH 400 MM		
816592	1000x400x(H)600	282,50



816486

S.S.
stainless steel

WALL SHELF, WITH 2 BRACKETS

- Made of stainless steel.
- Splashback 30 mm high to protect the goods against falling off the shelf.
- The approximate permissible load on the shelf is 25 kg/m².
- The set includes 2 consoles for hanging on the wall.

code	mm	€
816486	800x300x(H)250	96,50
816493	1000x300x(H)250	106,50
816509	1200x300x(H)250	115,00
816516	1400x300x(H)250	126,50



812044

18/0
stainless steel

POT STAND

- Made of stainless steel.
- Welded construction ensuring durability and stability.
- The tabletop is reinforced at the bottom with a steel profile.
- Approximate permissible uniform load on the countertop: 70 kg/m².
- Legs made of 30x30 mm profiles.
- Adjustable feet: +25/-5 mm.

code	mm	€
812044	550x550x(H)450	190,00





209950

PASS-THROUGH CUPBOARDS WITH SLIDING DOORS

- Bolted construction for self-assembly, enabling easy transport and storage.
- Made of stainless steel.
- 2 removable shelves, not adjustable.
- 2 non-removable shelves (bottom and middle shelf).
- Approximate permissible load on the tabletop and shelf: 70 kg/m².
- Adjustable feet in the range: +25/-5 mm.



811108



812402



PASS-THROUGH CUPBOARD WITH PARTITION AND SLIDING DOORS – BOLTED

- 8 sliding doors with vertical plastic handles, all on polyamide roller bearings.

code	mm	€
811634	800x500x(H)1800	1 535,00
811108	1000x600x(H)1800	1 695,00

PASS-THROUGH CUPBOARD WITH SLIDING DOORS – BOLTED

- 4 sliding doors with vertical handles made of synthetic material, all on polyamide roller bearings.

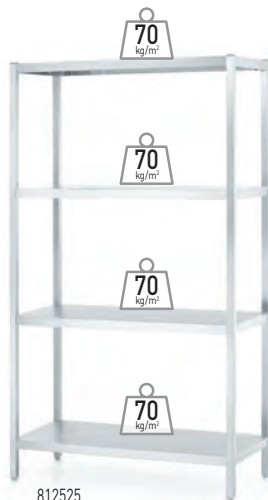
code	mm	€
812402	800x700x(H)1800	1 455,00



STORAGE RACK WITH 4 FULL SHELVES – BOLTED

- Made of AISI 430 stainless steel.
- Legs made of 30x30 mm profiles.
- Approximate permissible shelf load: 70 kg/m².
- Adjustable feet in the range: +25/-5 mm.

code	mm	€
812501	600x400x(H)1800	345,00
812518	800x400x(H)1800	390,00
812525	1000x400x(H)1800	420,00
812532	1000x500x(H)1800	465,00
812556	1000x600x(H)1800	480,00
812549	1200x500x(H)1800	480,00
812563	1200x600x(H)1800	535,00



812525



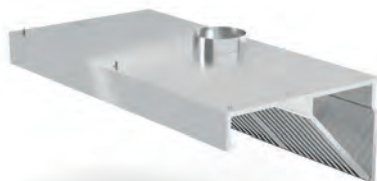
**NEW**

220986

WALL-MOUNTED EXTRACTOR HOOD - BOLTED

- Made of 18/0 stainless steel.
- Bolted construction for self-assembly.
- With spigot for connection to ventilation: 1x ø200 mm.
- Labyrinth filters made of stainless steel and dishwasher safe.
- Dirt and grease from the labyrinth filters collect in a built-in trough.
- System of holes and suspensions for assembly.
- Should be connected to the fan or ventilation system in the building.

code	-	mm	€
220986	Without lighting	1005x1000x(H)450	545,00
220993	Without lighting	1205x1000x(H)450	575,00



229286

WALL-MOUNTED EXTRACTOR HOOD, ANGLED

- Made of stainless steel.
- With spigot for connection to ventilation: 1x ø200 mm.
- A set of labyrinth filters made of stainless steel, dishwasher safe.
- Dirt and grease deposited on the labyrinth filters flow into a special trough.
- System of holes and suspensions for assembly.
- Should be connected to the fan or ventilation system in the building.

code	-	mm	€
229286	without lighting	1000x700x(H)450	725,00
229293	without lighting	1200x700x(H)450	775,00
229309	with LED lighting	1000x700x(H)450	825,00
229316	with LED lighting	1200x700x(H)450	875,00



815786

MOBILE TABLE, WITH SHELF - BOLTED

- Bolted construction for self-assembly, enabling easy transport and storage of the furniture.
- Made of stainless steel.
- Tabletop filled at the bottom with a waterproof laminated soundproofing board.
- Shelf mounted at a height of 200 mm, not adjustable.
- Approximate permissible load on the tabletop and shelf is 70 kg/m².
- Legs made of 40x40 mm profiles.
- 4 swivel castors with a diameter of 125 mm, two of which are equipped with a brake.

code	mm	€
815786	1000x700x(H)850	505,00
815793	1200x600x(H)850	510,00





231791

LOADING TABLE WITH SINK FOR DISHWASHER

- Made of durable stainless steel, with a 510 mm wide basket guide, integrated sink (400x400 mm) and upstand.
- Equipped with a clasp for connecting the table to hood-type dishwashers.
- The legs are adjustable in height to guarantee level installment (+25/-5 mm).
- Flat pack delivery, needs assemblage.
- Versions available for left & right side installment.

code	-	mm	€
231777	left side	1200x700x(H)850	645,00
231791	right side	1200x700x(H)850	645,00



231760

UNLOADING TABLE FOR DISHWASHERS

- Made of durable stainless steel, with a 510 mm wide basket guide and upstand.
- Equipped with a clasp for connecting the table to hood-type dishwashers.
- The legs are adjustable in height to guarantee level installment (+25/-5 mm).
- Flat pack delivery, needs assemblage.
- Versions available for left & right side installment.

code	-	mm	€
231760	left side	1000x700x(H)850	475,00
231784	right side	1000x700x(H)850	475,00

SINK TABLE WITH SHELF AND SPACE FOR UNDERCOUNTER DISHWASHER

- For placement over an undercounter appliance.
- Made of high-quality stainless steel (AISI 430).
- Worktop is reinforced and deepened, with a 40 mm upstand at the back. Spread load capacity: 70kg/m².
- The integrated sink (AISI 304) measures 400x400x(H)250 mm, comes with a ø30 mm pre-drilled tap hole.
- The reinforced shelf measures 575x585 mm and is non-adjustable.
- The legs are adjustable in height to guarantee level installment (+25/-5 mm).
- Spread load capacity: ≈70 kg/m².
- Versions available for left- & right-side installment.
- Flat pack delivery, assembly required.

code	-	mm	€
237519	left	1200x700x(H)850	595,00
237526	right	1200x700x(H)850	595,00



237519



17

Barbecues

Grill masters experience



18/0

stainless steel



outdoor

GRILL BARBECUE GREEN FIRE

- Much less sensitive to wind thanks to the improved air supply. Easy to clean, due to e.g. fully removable burners and removable Gastronorm 2/1 dripping tray.
- Improved burners grant 90% of the surface useful heat.
- Technical parts mounted out of sight.
- Very clean burning, low CO₂ emissions.
- Removable legs.



149508

GREEN FIRE WITH 2 BURNERS

- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	-	kW[HS]	mm	€
149621	2 Stainless steel Gastronorm 1/1 barbecue grids	11.6	740x612x-(H)825	795,00
149508	Enamelled cast iron Gastronorm 1/1 griddle and grid	11.6	740x615x-(H)825	845,00



149591

GREEN FIRE WITH 3 BURNERS

- Enamelled cast iron griddle and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	kW[HS]	mm	€
149591	17.4	1078x612x(H)825	1 295,00





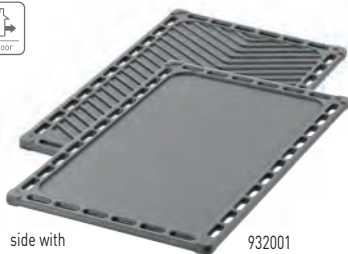
149614

GREEN FIRE WITH 4 BURNERS

- 2 Enamelled cast iron griddles and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	-	kW(HS)	mm	€
149614	on wheeled base	22	1400x612x(H)825	1 750,00



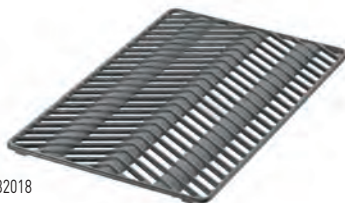


side with
groove

932001



ribbed
side



932018



CAST IRON GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.
- Both sides usable, one side smooth, one side ribbed.

code	GN	mm	€
932001	GN 1/1	325x530	57,50

CAST IRON GRID

- Suitable for all Green Fire Profi Line barbecues.

code	GN	mm	€
932018	GN 1/1	325x530	57,50



170045

18/0
stainless steel

BARBECUE SKEWERS

code	packed per	mm	€
170045	24	(L)210	6,95

170120



170328



18/0
stainless steel

BARBECUE SKEWERS

code	packed per	mm	€
170120	6	(L)250	4,50
170328	6	(L)350	6,25



932094

GAS HOSE ASSEMBLY GREEN FIRE BARBECUES

- For HENDI Green Fire barbecues 149607 149614 149621 149508 149591.

code	€
932094	32,50





939949



GRID

- Chrome plated grid.
- Suitable for all Green Fire Profi Line barbecues.

code	mm	€
939949	325x530	15,95



939956



FLAME TAMER

- Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.
- Flame tamer made of stainless steel.
- Suitable for all Green Fire Profi Line barbecues.

code	mm	€
939956	650x530	36,95



152706

152805



152904

LAVA ROCKS - FINE

- Suitable for various types of gas barbecues.
- Fine, relatively small rocks.

code	-	weight (kg)	€
152706	box	3	7,95

LAVA ROCKS - COARSE

- Suitable for various types of gas barbecues.
- Coarse, relatively large rocks.

code	-	weight (kg)	€
152904	bag	9	17,25
152805	box	5	13,25



GRILL-MASTER PRO GAS GRILLS

- Available in 2 versions: freestanding or countertop.
- 2 independent gas burners with a piezo ignition.
- 2 flame tamers made of stainless steel AISI 430.
- 2 chromed steel grids measuring 470x320 mm.
- A large drip tray which also helps to retain heat within the housing.
- Copper valves with an automatic gas shut-off system - stops the flow of gas when the flame is extinguished.
- Gas hose with a pressure regulator included.
- Suitable for propane and butane gas.

18/10
stainless steel

Cr
chrome plated



148822



148808

ROAST-MASTER PRO BLACK

- Housing made of stainless steel AISI 430 finished with black enamel.
- Front and 4 legs made of stainless steel AISI 201 finished with black powder coating.

code	kW[HS]	mm	€
148822	11.6	790x560x(H)900	350,00

ROAST-MASTER PRO GAS BARBECUE

- Housing made of stainless steel AISI 430.
- 4 legs made of stainless steel AISI 201.

code	kW[HS]	mm	€
148808	11.6	790x560x(H)900	350,00



BAKE- & GRILL-MASTER

154601



BAKE-MASTER MINI

- Frame made of 18/0 stainless steel.
- With enamelled roasting tray.
- Internal dimensions of roasting tray: 290x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,215 m³/h.

code	kW[HS]	mm	€
154601	5.8	340x540x(H)300	169,50

154618



BAKE-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With enamelled roasting tray.
- Internal dimensions of roasting tray: 590x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,430 m³/h.

code	kW[HS]	mm	€
154618	11.6	650x540x(H)300	269,50

154700



Enamelled frying pan included

GRILL-MASTER MINI

- Frame made of 18/0 stainless steel.
- With chrome-plated grill and enamelled roasting tray.
- Internal dimensions of roasting tray: 290x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,215 m³/h.

code	kW[HS]	mm	€
154700	5.8	340x540x(H)840	212,50

154717



GRILL-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With chrome-plated grill and enamelled roasting tray.
- Internal dimensions of roasting tray: 590x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,430 m³/h.

code	kW[HS]	mm	€
154717	11.6	650x540x(H)840	337,50





154878

**ROAST-MASTER MAXI**

- With chrome plated grid and heavy duty flame tamer.
- Frame and flame tamer made of 18/0 stainless steel.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane or butane gas.
- Consumption 0,430 m³/h.

code	kW[HS]	mm	€
154878	11	650x540x(H)840	298,50
144923	Protective cover	720x560x(H)360	16,75



144923



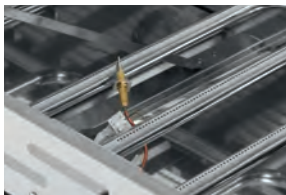
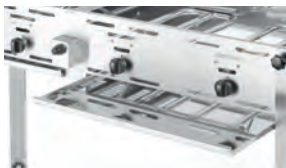
154540

**ROAST-MASTER MAXI 50/50**

- Frame made of stainless steel.
- Dual surface: half stainless steel grill, half enamelled roasting tray.
- Dimensions of roasting tray: 603x360x(H)60 mm.
- Cooking surface dimensions of the roasting tray: 290x480 mm.
- Piezoelectric ignition.
- Gas hose and pressure regulator included.

code	kW[HS]	mm	€
154540	11	850x675x(H)600	315,50





154908

GRILL-MASTER QUATTRO

- Fully stainless steel frame with 2 dripping trays.
- Suitable for propane and butane gas and fitted with 4 burners which can be regulated independently.
- Supplied with 2 nickel-plated grids and 1 enamelled roasting tray (590x480x(H)55 mm internal dimensions).
- Thermocouple and electronic ignition.
- Gas hose and pressure regulator included.
- Consumption 0,8 m³/h.
- On a base with bottom shelf and 4 wheels for easy moving.

code	kW(HS)	mm	€
154908	22	1330x600x(H)920	595,00



154656

ENAMELLED ROASTING TRAY

- Inner dimensions: 590x480 mm.



code	mm	€
154656	590x480x(H)55	89,50



FIESTA XL

- Frame made of powder coated steel.
- Stainless steel base and sheet steel paella pan Ø 800 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
- Suitable for propane gas, consumption 489 g/h.

code	mm	€
146842	1180x810x(H)1000	1 495,00



146842

NEW



FIESTA

18/0
stainless steel

outdoor



146002



Burner unit can be removed for easy cleaning



146804

FIESTA 600

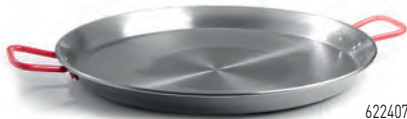
- Stainless steel base and sheet steel paella pan Ø 600 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- The space underneath is suitable for gas cylinders of 5 or 6 kg.
- Suitable for propane gas, consumption 334 g/h.

code	kW(HS)	mm	€
146002	4.8	600x600x(H)870	845,00

FIESTA 800

- Stainless steel base and sheet steel paella pan Ø 800 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- The space underneath is suitable for gas cylinders of 5 or 11 kg.
- Suitable for propane gas, consumption 489 g/h.

code	kW(HS)	mm	€
146804	7	800x800x(H)900	1 045,00



622407

PAELLA PAN

- Made of carbon steel.
- With 2 handles.

code	Suitable for Fiesta gas grill	mm	€
622094		ø300x(H)110	9,50
622100		ø340x(H)140	11,75
622117		ø380x(H)120	15,95
622216		ø420x(H)120	18,95
622308		ø460x(H)40	21,95
622353		ø550x(H)100	39,95
622407	146002	ø600x(H)40	44,95
622605	146804	ø800x(H)50	109,50



556696

BARBECUE APRON

- Canvas 280 g/m².
- Flame retardant coating.

code	mm	€
556696	810x660	14,95



148624



148631

XANTOS GAS GRILL

- This stainless steel power grill has 4 detachable legs which can be flat-packed into a compact unit for transport.
- The burners develop a high temperature in the windproof unit and therefore this barbecue is suitable for high volume production.
- The unit itself is easy to clean thanks to these high temperatures.
- The two burners can be operated independently.
- Fitted with a thermocouple and electronic ignition, gas hose and pressure regulator are included.
- Suitable for propane gas.
- Grid surface area 540x540 mm (2 grids of 540x270 mm).

code	kW[HS]	mm	€
148624	9.5	770x710x(H)870	750,00

XANTOS BLACK GAS GRILL

- This stainless steel power grill has 4 detachable legs which can be flat-packed into a compact unit for transport.
- The burners develop a high temperature in the windproof unit and therefore this barbecue is suitable for high volume production.
- The unit itself is easy to clean thanks to these high temperatures.
- The two burners can be operated independently.
- Fitted with a thermocouple and electronic ignition, gas hose and pressure regulator are included.
- Suitable for propane gas.
- Grid surface area 540x540 mm (2 grids of 540x270 mm).
- The main housing of the burners is enameled in black.
- Front panel and legs powder coated in black.

code	kW[HS]	mm	€
148631	9.5	770x710x(H)870	750,00





GAS BARBECUE EUROPA

- The Europa has excellent cooking properties. The high temperature sears meat evenly and quickly, reducing adhesion to the grid even when the grid hasn't been greased.
- The three, separately adjustable, lengthwise burners have thermocouple security and electronic ignition.
- The Europa 3 has a completely black epoxy coated frame with four wheels, two of which are caster wheels, and a secure gas bottle holder.
- Grease which is drained from meat during cooking is led through a special channel to a grease collector.
- Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
- The Europa 3 is supplied complete with lava rocks and a roasting pan.
- Griddle surface: 1100 x 500 mm.

code	kW(HS)	mm	€
700051	21.6	1260x580x(H)900	3 350,00



GAS BARBECUE ATLANTA

- The Atlanta has excellent cooking properties due to the optimal heat distribution and hot air circulation inside the burner enclosure. The high temperature sears meat evenly and quickly, reducing adhesion to the grid even when the grid hasn't been greased.
- The 3 separately adjustable transverse burners have thermocouple security and electronic ignition.
- The burner assembly is made entirely of stainless steel and the grids are removable for easy cleaning.
- The three burners also allow the surface to be divided in separate heat zones for simultaneous cooking of meat, vegetables & fish.
- The Atlanta has a completely black epoxy coated frame with four caster wheels and a secure gas bottle holder.
- Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
- Griddle surface: 1100 x 500 mm.

code	kW(HS)	mm	€
700105	13	1285x770x(H)917	3 250,00

GAS BARBECUE TAMPA

- The Tampa has excellent cooking properties due to the optimal heat distribution and hot air circulation inside the burner enclosure.
- The high temperature sears meat evenly and quickly, reducing adhesion to the grid even when the grid hasn't been greased.
- The burner assembly is made entirely of stainless steel and can be completely disassembled for easy cleaning.
- The single lengthwise burner is adjustable, has thermocouple security and piezo ignition.
- The Tampa has a completely black epoxy coated frame with four wheels, two of which are caster wheels, and a secure gas bottle holder.
- Grease which is drained from meat during cooking is led through a special channel to a grease collector.
- Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
- Griddle surface: 1022 x 500 mm.

code	kW[HS]	mm	€
700044	10	1260x580x(H)900	2 250,00



XENON PRO

- This stainless steel power grill with folding base is easy to move thanks to its wheels and can be flat-packed into a compact unit during transport.
- The burner develops a high temperature in the windproof unit and therefore this barbecue is suitable for high volume production.
- The unit itself is easy to clean thanks to these high temperatures.
- The grill is fitted with a thermocouple and electronic ignition, gas hose and pressure regulator are included.
- Suitable for propane gas.
- Grid surface area 860x260 mm (2 grids of 430x260 mm).
- Folding and mobile base.
- Gas hose, electronic ignition and pressure regulator included.
- Consumption 536 g/h.

code	kW[HS]	mm	€
148105	7.5	1120x410x(H)900	595,00



GAS HOSE ASSEMBLY XENON PRO & FIESTA BARBECUES

- For HENDI Xenon Pro 148105.
- For HENDI Fiesta 600 146002 & Fiesta 800 146804.

code	€
152171	15,00



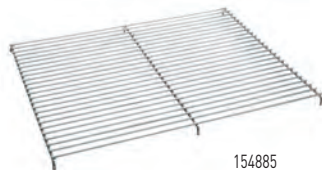


155028

GRID FOR ROAST MASTER MAXI 50/50

- Made from chrome plated steel.

code	mm	€
155028	477x300	18,95



154885

TOP GRID FOR ROAST-MASTER

- For HENDI Roast-master barbecues 154878.

code	€
154885	27,95

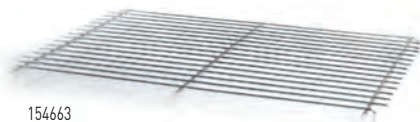


154632

GRID FOR GRILL MASTER

- For HENDI Grill-master barbecues 154717 154878 154908.

code	€
154632	16,95



154663

GRID FOR GRILL-MASTER MINI

- Grid made from stainless steel for HENDI Grill-Master Mini 154700

code	mm	€
154663	540x340	17,95



148723

TOP GRID FOR XANTOS BARBECUE

- For HENDI Xantos barbecue 148624

code	€
148723	69,50





154687

ENAMELLED ROASTING TRAY FOR BAKE & GRILL - MASTER MINI

- For HENDI Bake- & Grill-master mini barbecues 154601 154700.

code	€
154687	42,50



145753

GAS HOSE ASSEMBLY BAKE-, GRILL- & ROAST-MASTER

- For HENDI Bake-, Grill- & Roast-master barbecues 154908 154502 154601 154618 154700 154717.

code	€
145753	19,75



152157

PRESSURE REGULATOR 50 MBar

- For HENDI gas barbecues & Hokkers.

code	€
152157	18,95



152188

PRESSURE REGULATOR 37MBar

- Pressure regulator 37mBar uni with pillar and hose clamp.
- For use with barbecues and patio heaters.

code	€
152188	18,85

RUBBER SEAL FOR PRESSURE REGULATOR

code	€
145678	1,50



145678





CHARCOAL BARBECUES

- 18/0 stainless steel with removable stands.



150603

CHARCOAL BARBECUE PATIO

- Fitted with 2 grids of 345x345 mm each.
- Inside dimensions basin: 710x350x(H)max110 mm.
- Double bottom for ash collection.

code	mm	€
150603	770x380x(H)760	198,50

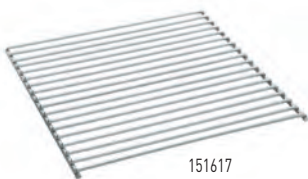


150801

CHARCOAL BARBECUE RESTO

- Fitted with 3 grids of 345x345 mm each.
- Inside dimensions basin: 1070x350x(H)max110 mm.
- Double bottom for ash collection.

code	mm	€
150801	1145x380x(H)770	259,50



151617



TOP GRID FOR CHARCOAL BARBECUES

- Fits HENDI charcoal barbecues 150603 150801.

code	€
151617	27,95



OVEN MITTS

- HENDI protective gloves are certified personal protective equipment and comply with the requirements of REGULATION (EU) 2016/425 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 9 March 2016 on personal protective equipment and repealing Council Directive 89/686/EEC. The regulation defines hazard categories I through III, and for each category, methods, and certification requirements are specified. HENDI protective gloves are a category II protective equipment.
- They are CE marked as certified personal protective equipment.
- All our gloves meet the requirements of the general standard EN 420 Protective gloves – General requirements and test methods.
- They provide thermal protection according to EN 407 Protective gloves and other hand protection against thermal risks (heat and/or fire)



Protection against thermal hazards
Gloves that protect against thermal hazards are marked with a pictogram and numbers describing the degree of protection provided, e.g:
- The first digit indicates the burning behaviour, the second resistance to contact heat, the third resistance to convection heat, and the fourth resistance to radiation heat, the fifth resistance to small splashes of molten metal, the sixth resistance to large splash of molten metal.



HEAT RESISTANT BARBECUE GLOVES - 2 PCS

- Heat resistant up to 250°C for 15 seconds.
- Comfortable fit.
- 2 pcs.

code	packed per	mm	€
556634	2	(L)300	20,50



556634

HEAT RESISTANT LEATHER BARBECUE GLOVES - 2 PCS

- Heat resistant up to 250°C for 10 seconds.
- Made from cow leather.
- Extra long to protect the forearm.

code	packed per	mm	€
556689	2	(L)460	25,95



556689

HEAT RESISTANT LEATHER BARBECUE MITTS - 2 PCS

- Heat resistant up to 250°C for 10 seconds.
- Made from cow leather.
- Extra long to protect the forearm.

code	packed per	mm	€
556658	2	(L)460	24,95



556658





525524

WIRE BRUSH SET NARROW - 3 PCS

- Set of 3 different narrow wire brushes.
- Consists of one brush with stainless steel bristles, one with brass bristles and one with nylon bristles.

code	packed per	mm	€
525524	3	(L)178	3,25
525531	3	(L)230	3,65

525531

525555

BRASS & STAINLESS STEEL WIRE BRUSH SET - 2 PCS

- Set of 2 different wire brushes with 4 rows of 14 bristles.
- Consists of one brush with stainless steel bristles and one with brass bristles.

code	packed per	mm	€
525555	2	(L)290	5,95



525548

**WIRE BRUSH**

- Polypropylene with 8 rows of 8 stainless steel wire bristles.
- With steel scraper and long handle.

code	mm	€
525548	70x310x(H)85	3,75



525425

525432

**WIRE BRUSH Y-SHAPED**

- Stainless steel wires, with comfortable handle fitted with a loop.

code	mm	€
525425	310x170	3,75
525432	520x170	5,25



525562

**WIRE BRUSH**

- Comfortable black plastic handle with steel bristles.

code	mm	€
525562	150x55	2,75



525418

**WIRE BRUSH**

- Polypropylene with 8 rows of 9 stainless steel wire bristles.
- Steel scraper for grids.

code	mm	€
525418	70x200x(H)80	3,25



525517

**WIRE BRUSH - 2 PCS**

- Wood with 4 rows of 14 steel wire bristles.

code	packed per	mm	€
525517	2	(L)290	4,25



855201

**GRIDDLE SCRAPER**

code	mm	€
855201	100x320	15,75



LEGEND OF THE ICONS USED IN THIS CATALOGUE



Energy saving product



HACCP compliant



New product



For indoor and outdoor use



For indoor use only



For outdoor use only



Suitable for gas stoves



Suitable for gas stoves only



Suitable for electric stoves



Suitable for ceramic stoves



Suitable for induction stoves



Not suitable for induction stoves



Microwave proof



Not microwave proof



Dishwasher proof



Not dishwasher proof



Suitable for use in ovens



Stackable



Food Contact compliant



Not Food Contact compliant



Cooling



Self-assembly



Temperature resistance



Temperature resistance range



Aluminium



Aluminium casting



Stainless steel



Stainless steel 18/0



Stainless steel 18/8



Stainless steel 18/10



German steel X50CrMoV15



Carbon steel



Tin plated



Chrome plated



Nickel plated



Polyethylene



High density polyethylene



Low density polyethylene



Polypropylene



Expanded Polypropylene



Polycarbonate



ABS plastic



POM plastic



Polyamide



SAN plastic



Hard polymer heat resistant



Silicone



Plexiglas



BPA free – no Bisphenol A



Fiberglass



Melamine



Porcelain



Non slip



Magnetic

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842539	86	845127	99	856208	101	862216	62	870785	71	873359	68	878576	510
842546	86	850695	74	856215	101	862223	62	870792	71	873366	68	878583	510
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880067	66, 72	880463	67, 72	881729	73	930830	288	944387	269	970638	235	975732	211
880074	66, 72	880470	67, 72	881736	73	931257	201	944660	635	970652	237	975749	211
880104	65	880487	67, 72	881743	73	931561	369, 372	946190	267	970669	237	975756	211
880111	65	880524	65	881750	73	932001	329, 658	946268	267	970676	237	975770	94
880128	65	880555	67, 72	881804	65	932018	329, 658	949276	368	970683	237	975800	211
880159	66, 72	880562	67, 72	881811	65	932094	658	954775	368	970690	237	975855	160
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880210	65	880630	65, 67	881859	65	932933	110	961117	169	971031	237, 283	975893	160
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