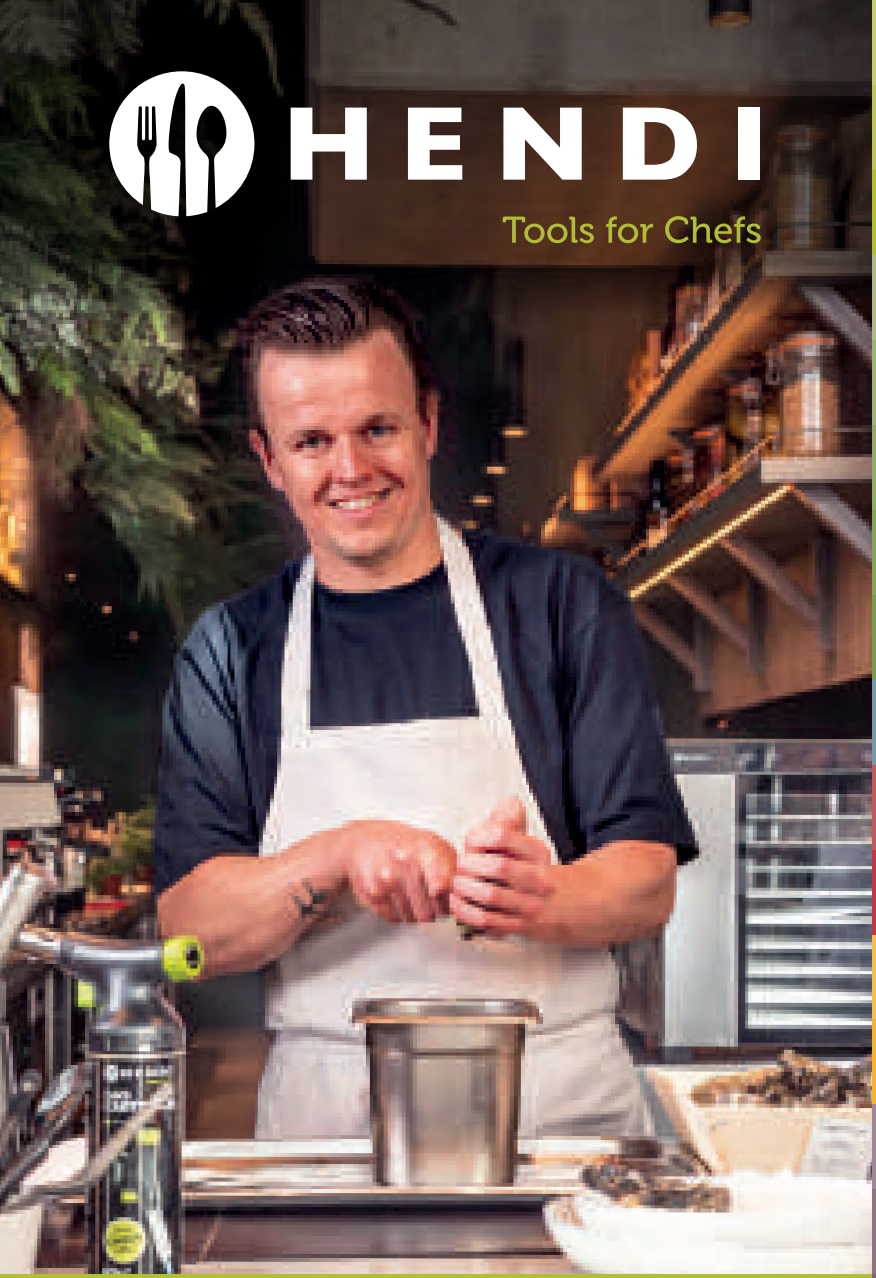
HENDI

Tools for Chefs



Catalogue 2024 2025

- POTS & PANS GN CONTAINERS
- KNIVES KITCHEN TOOLS
- ICE CREAM PASTRY
- FOOD PROCESSING
- VACUUM PACKING
- THERMAL PROCESSING
- OVENS OVEN TRAY
- PIZZA & PASTA KEBAB
- COOLING
- TABLE PRESENTATION
- BUFFET PRESENTATION
- BAR
- COFFEE ACCESSORIES HOT DRINKS
- THERMOBOXES TROLLEYS
- DISHWASHERS HYGIENE
- FURNITURE
- BARBECUES

HENDI

Tools for Chefs

Professional Tools for Chefs

Catalogue **2024|2025**

September 2024

For the latest price information consult our digital catalogue on www.hendi.eu or consult your dealer. Our General Terms and Conditions of Sale, Delivery & Payment, as registered with the Chamber of Commerce of Utrecht with Reference 30053484, apply to all transactions. A copy of these terms will be made available free of charge upon first request.

On the cover: Chris Blom, head chef of Le Pristine* Antwerp

Where Zeeland's Sea meets pure Italian delights

Le Pristine Antwerp is one of 3 global Le Pristine restaurants based on the concept created by the Sergio Herman Group. Chris Blom, Sergio's protégé, has been recognized as the ideal kitchen leader, and shares the kitchen with Gianluca Vetrugno and a dedicated team. The menu, developed by Chris, showcases a groundbreaking concept of New Italian Cuisine, blending Italian flavours with Sergio's deep-rooted Zeeland heritage.

There are not many certainties in life. However, for Chris, a career as a chef became one of them. A stone's throw from HENDI's Dutch headquarters is the Oude Politiebureau, where Chris took his first steps on his culinary journey. "I was born in Bennekom and wanted to work in a kitchen, so I applied to the Oude Politiebureau, known for its culinary refinement. My dream to be a cook was confirmed there, leading me to culinary school. In my final year I was keen to arrange an internship at a Michelin-starred restaurant. After sending numerous letters, Sergio Herman was the only one to offer me an internship." It was the start of a loyal relationship. What Chris didn't know was that this was to be the turning point in his culinary career.

After travelling the world from Australia to Asia, and working at Restaurant André in Singapore, Sérgio Herman invited him to join Le Pristine Antwerp. Chris didn't hesitate to take up the challenge. Now a prominent figure in the culinary world, he leads Le Pristine as Head Chef and is committed to maintaining the Michelin star, which was awarded in 2021, year after year. Despite the challenges posed by the Covid pandemic, Chris's resilient and down-to-earth approach helped overcome the difficulties the pandemic brought as the restaurant was ready to open its doors in July 2020. Now a father of two young boys, Chris is more committed than ever to working with his team to secure Le Pristine's place among the world's finest restaurants.











HENDI UNIQ collection wins prestigious Red Dot Award 2024

It's with great pride that we announce our innovative UNIQ collection of chafing dishes and soup kettles, designed by Robert Bronwasser, has received the esteemed Red Dot Award 2024 for Product Design in the category of catering appliances. For over 60 years, the Red Dot Awards have recognized excellence in product design, innovation, and functionality. Our award-winning products have set a new benchmark in the catering industry, showcasing how it's possible to create UNIQue buffet presentations.

Developed in close collaboration between HENDI and the talented Dutch designer Robert Bronwasser, the UNIQ line not only offers an enhanced dining experience but also contributes to sustainable practices in the hospitality industry. The jury praised UNIQ as an energy-efficient alternative to traditional heat-retaining containers, perfectly meeting the needs of the catering industry and highlighting its exceptional design and practical benefits. This recognition underlines our commitment to delivering cutting-edge, high-quality products that meet the evolving needs of the Horeca industry.



Meet HENDI Profi, Kitchen and Budget Line

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



PROFI LINE

The partner for professionals ideally suited for the most demanding kitchens. Well thought out and solid construction made of the highest quality materials and components. Ready for intensive everyday use. The guarantee of long operation and ease of maintenance translates into lower costs.

KITCHEN LINE

Reliable tools for professional kitchens. Made of standardized materials, high quality at a reasonable price. Intended for regular, balanced use, it guarantees 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 - facilitating simple and uncomplicated use.

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

Always up-to-date!

Our catalogue is also available online with nice features like:
+ powerful search tool
+ easy navigation
+ fast sharing.

But most important of all, **up-to-date prices.**
Scan the QR-code and bookmark the page.

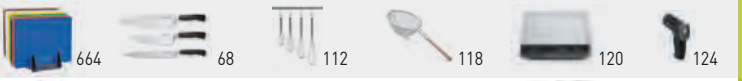
Scan and explore



HENDI



POTS, PANS
GN CONTAINERS



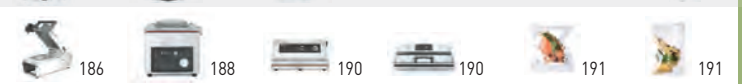
KNIVES
KITCHEN TOOLS



ICE CREAM
PASTRY



FOOD
PROCESSING



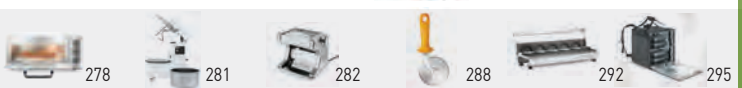
VACUUM
PACKING



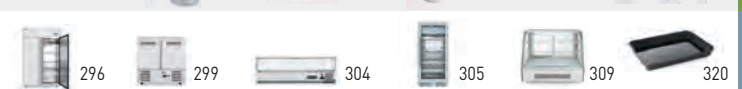
THERMAL
PROCESSING



OVENS
OVEN TRAYS



PIZZA & PASTA
KEBAB



COOLING

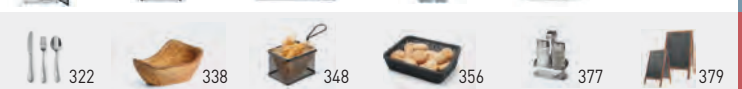
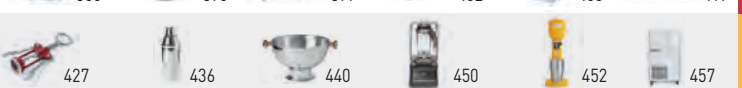


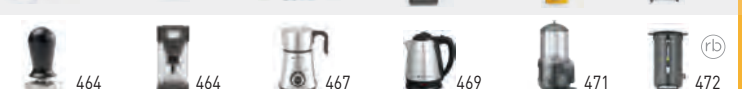
TABLE
PRESENTATION



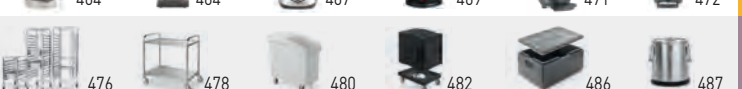
BUFFET
PRESENTATION



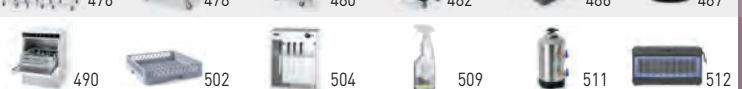
BAR



COFFEE
ACCESSORIES
HOT DRINKS



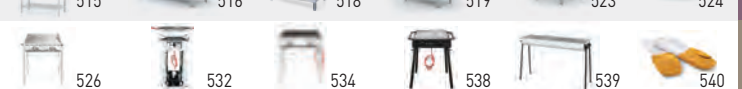
THERMOBOXES
TROLLEYS



DISHWASHERS
HYGIENE



FURNITURE



BARBECUES

Selection of new products for 2024

Cast iron pot
page 39



Cast iron
grill pan
page 38





Japanese
sharpening stone
page 87



Egg container
HENDI OVOBOX 120
page 60



Wood fibre cutting
board
page 65



Knife set – 4-piece
page 79

Mixing bowl
with silicone base
page 114





Japanese mandoline
HENDI Shōgun 将軍
page 93

NEW



Digital thermometer with foldable probe
page 126



Double timer
page 128



Flour sifter
page 149



Single pastry guitar
page 158



Deep fryer XL with drain tap HENDI GOLIATH
page 214



Cordless Stick blender Smart Pressure
page 177



Flexible heat lamp
page 199

Selection of new products for 2024



Set: Induction cooker 3500W + saucepan + frying pan
page 204



Set: Bain-marie HENDI RANGER + 3x GN 1/3 with lid
page 209



Sous-vide cooking balls – 500 pcs
page 227



Griddles Kitchen Line
page 221



Toaster 4-slice
page 240

Immersion circulator for sous vide cooking HENDI MASTERVIDE
page 227





Convection steam oven Touch 5 x GN 2/3
page 267



GN 1/1 aluminum trays with non-stick coating CONVECTOMAT
page 273

NEW



Pizza cutter
heavy-duty
HENDI Pizzer
page 288

Ash shovel
page 285





Pizza plate Recipe
Collection Brick Red
page 293



Pizza dough
box GN1/1
page 283



Ice cube maker
page 319

arktic



Dry aging cabinet
page 305

Selection of new products for 2024



Bread display basket
page 359



Decorative olive wood bowl
page 338

Milk jug with measure
page 367

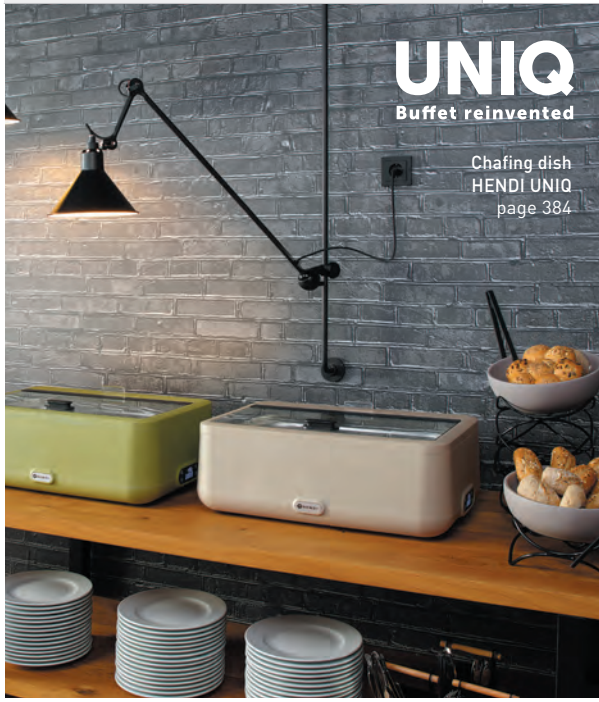




Citrus squeezer
page 447



Ashtray with funnel
page 383





BARUP

Bar blade
page 426



BARUP

French corkscrew
page 427

NEW



Hawthorne strainer
page 432



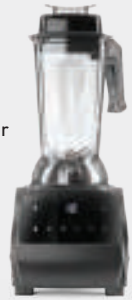
BARUP

Vacuum wine saver
page 444

BARUP



Glass washer
page 444



Bar blender digital
page 451



Citrus juicer electric
page 448

BARUP



Barkit in tube
page 439



Water dispenser
page 471



Xantos Black Gas grill
page 538

50x60 dishwasher for trays and pots.... 498
2-Door pizza cooling table with
7 drawers, with granite worktop..... 303
2 lamp infrared food warmer bridge 199
9-piece Knives set..... 78
3-shelf polypropylene service cart 479
3-tier glass rimmer 442
5 wheel dough cutter 156

A

Acrylic pepper mill..... 375
Acrylic salt grinder 375
Adaptor bar for GN containers 49, 209
Additional stoppers for vacuum wine
saver..... 444
Air pot..... 365
Aluminium ice scoop..... 457
Aluminium Ice scoop slotted 457
Aluminium rolling pin 151
Aluminium scoop 102
Aluminium storage rack 488
Aluminium storage rack for GN
containers 488
Analog kitchen timer 128
Angled frying spatula..... 108
Anti-slip mat 66
Apple corer..... 88
Aromatic wood chips..... 234
Ash shovel..... 285
Ashtray..... 382
Ashtrays & ash collector..... 382
Ashtray with fire rim 382
Ashtray with funnel..... 383
Ashtray with lid 382
Ashtray with lower tray..... 382
Ashtray with push button..... 382
Asparagus and pasta pan XL 31
Asparagus peeler..... 77

B

Back bar refrigerators..... 315, 460
Bag rolls attachment for 975374 vacuum
packaging machine Kitchen Line 190
Baguette basket..... 358
Bain-marie HENDI Ranger..... 208-209
Bain-marie pan..... 31, 157, 390
Bain-marie with drain tap
HENDI Ranger..... 209
Bake- & Grill-Master..... 534
Bake-Master Maxi..... 534
Bake-Master Mini 534
Bakers' sieve..... 149
Bakery basket 356
Bakery basket angled 356
Bakery basket GN size..... 359
Bakery basket oval..... 356
Bakery basket with bag..... 357
Baking tray enamelled for Bake &
Grill-master mini 537
Baking tray with non-stick coating
Convectomat Bake..... 273
Ball measuring pourer - 2 pcs..... 429
Banquet tray GN 1/1, with decorative
rim..... 414
Banquet tray GN 1/1 with smooth rim.. 413
Barbecue apron 532
Barbecue mitts 540
Barbecue skewers 530
Bar blade..... 426
Bar blender 451
Bar blender digital..... 451
Bar blender digital with sound
enclosure 450
Bar blender jar..... 451
Bar blender jar BPA-free..... 451
Bar blenders 450
Bar blender with sound enclosure 450
Bar Caddy - 6 compartments 442
Bar condiment holder..... 431
Barkit in tube 439
Bar mat 445
Bar scoop 435
Bar spoon..... 433
Bar spoon with muddler..... 433
Bar strainer..... 434
Bar strainer conical..... 434
Bartender bag..... 437
Basic wire basket, oval 361
Basket riser..... 356
Baskets 358, 360
Baskets with woven sides..... 357
Basket with roll top cover 358
Basting spoon 111
Beer bucket..... 454
Beer glass carrier..... 454
Beer skimmer – 6 pcs..... 454
Beer tray 413
Bench 423
Bent wooden spatula - set of 2..... 108
Big chunks 235
Bird's nest shaped strainer 99
Blackboard markers 15 mm..... 381
Blackboard markers 3 mm..... 381
Blackboard markers 6 mm..... 381
Blackboards..... 379
Blackboard with easel 380
Blackboard with stand..... 380
Blast chiller 3x GN 2/3..... 307
Blast chillers..... 306
Blender shaft for stick blender 179, 182
Boston shaker..... 437
Boston shaker glass 437
Bottle opener with catcher bin 426
Bowl ashtray black 382
Bowl rectangular 350
Bowl Vanilla..... 341
Brass & stainless steel wire brush 541
Bread bag, round 362
Bread bags..... 362
Bread basket display GN 1/2 358
Bread basket GN 1/1..... 358
Bread basket oval 358
Bread basket - oval..... 360
Bread basket - rectangular 360
Bread basket - round..... 360
Bread cutting board..... 66
Bread display basket 359
Breadroll dispenser..... 321
Brown - cooked meat..... 72
Brushes for glass polisher – 2 pcs..... 500
Bucket..... 100-101, 499
Bucket miniatures..... 352
Buckets with handle 354
Bucket with reinforced base..... 101
Budget Line..... 325
Budget Line tableS – screwed..... 518
Buffet platter, oval 329
Buffet table 420-421
Buffet table foldable 420
Buffet table round foldable..... 423
Built-in induction heater, 1000 W..... 205
Bullet ice machine 459
Bullet ice maker 458
Butcher's hooks – a set of 4 hooks..... 97
Butter and fat brush flat silicone..... 157
Butter and fat brush with natural
bristles – set of 2 pcs..... 157
Butter and fat brush with stainless
steel bristles 157
Butter curler..... 88
Butter & Sauce dish - 3 pcs..... 355

C

Cake displays 309
Cake mould 154
Cake scoop/cutter..... 406
Cake server 406
Cake stand cover..... 406
Cake tongs 401
Cannele Bordelais..... 152
Can opener..... 85
Cappuccino cup..... 329, 331, 333, 335
Carafe..... 407
Carving board..... 66
Carving fork 111, 399
Carving knife..... 59
Cast iron casserole enamelled..... 37
Cast iron grid 528
Cast iron griddle 528
Cast iron grill pan 38

Cast iron platter with wooden underliner and gripper....39
Cast iron pot....39
Cast iron skillet....38
Catering chair....423
Catering chair - black....423
Catering furniture foldable....420
Central work table....516
Central work table with a shelf Budget Line....518
Chafing dish electric Pollina....387
Chafing dish electric Tellano....387
Chafing dish electric Tesino....387
Chafing dishes Profi Line....392, 394
Chafing Dish fuel....396
Chafing dish fuel bottle....398
Chafing dish fuel bucket....398
Chafing dish fuel can....396
Chafing dish fuel can holder – 2 pcs. ...398
Chafing dish fuel jerry can....398
Chafing dish Gastronorm 1/1....388-389
Chafing dish Gastronorm 1/2....390
Chafing dish GN 1/1 mirror finish....394
Chafing dish GN 1/2 mirror finish....394
Chafing dish GN 2/3 mirror finish....394
Chafing dish GN 1/1 satin finish....393
Chafing dish GN 1/2 satin finish....393
Chafing dish GN 2/3 satin finish....393
Chafing dish heater....391
Chafing dish HENDI UNIQ....385
Chafing dish ladles and serving spoons..399
Chafing dish - round....390
Chafing dish round satin finish....393
Chafing Dish set....389
Chafing dish – set of 4....388
Champagne cooler....440
Champagne stopper....430
Channel knife....88
Charcoal barbecue Patio....539
Charcoal barbecue Resto....539
Charcoal barbecues....539
Cheese board with handle, olive wood, rectangular....337
Cheese board with hole, olive wood....337
Cheese grater....89
Cheese-grating machine....280
Cheese knife for hard cheese....89
Cheese knife for soft cheese....89
Cheese slicer....89
Cheese slicer for soft cheese....89
Cheese/sugar dish....378
Chef plating set, 6 pcs, black....80
Chef plating set, 6 pcs, satined....80
Chef's hat - 10 pcs....504
Chefs Torch....129
Children's plate "Bear"....341
Chips bag holder....349
Chips basket....349
Chips colander aluminium....99
Chips colander stainless steel....99
Chip scoop....98
Chips shovel....98
Chocolate fountain....251
Cigarette receptacle....383
Citrus juicer....446
Citrus juicer electric....448
Citrus peeler....88
Citrus squeezer....447
Clamp bottle stopper....430
Clearing trolley – 15x 600x400....476
Clearing trolley - 15 x GN 1/1....476
Clearing trolley - 7 x GN 1/1....476
Clearing trolley compact storage - 15 x GN 1/1....477
Cloth strainer....117
Cobbler shaker 3-part....436-437
Cocktail mug....436
Coffee automat cleaner, 120 tabs....508
Coffee cup....329, 331, 333, 335
Coffee distributor....464
Coffee machine cleaner....508
Coffee makers design by Bronwasser..473
Coffee tamper....464
Coffee tamper with spring....464
Coffee/ tea pot with lid....366
Coin tokens – 100 pcs.....454
Colander....119
Colander Kitchen Line....119
Colander Profi Line....119
Collapsible tray stand....415
Condiment holder - 3 containers....431
Condiment holder - 4 containers....431
Condiment holder - 5 containers....431
Condiment holder - 6 containers....431
Condiment rack black....373
Condiment rack round....373
Condiment set....376-377
Confectionery display tray....320
Confectionery funnel Kitchen Line....134
Confectionery funnel Profi Line....134
Conical strainer....117
Conical strainer, wire mesh....117
Conical strainer with wire mesh....117
Conical strainer with wire mesh, reinforced....117
Contact grill - double grill....223
Contact grill - double version....223
Contact grill „Panini"....223
Contact grill „Panini" XL....223
Contact grills....222
Contact grill – single version....222
Container with non-stick coating....276
Container with non-stick coating....47
Convection bakery ovens with humidity 600x400 mm....265
Convection oven H90....262
Convection ovens 429x345 mm....264
Convection oven with humidification H90S....263
Convection steam oven Control....268
Convection steam oven Control 5 x GN 2/3....266
Convection steam ovens Touch....269
Convection steam oven Touch 5 x GN 2/3....267
Convection steam oven with grill 4x GN 2/3....261
Conveyor toaster double....242
Conveyor toaster single....242
Cook's knife....59
Cooled display with cover - Gastronorm 1/1....402
Cooling adaptor GN 1/1....486
Cooling display tray....402, 414
Cooling element....485
Cordless kebab knife electric....225
Cordless Stick blender Smart Pressure..177
Corkscrew....427
Corkscrews & bottle openers....426
Cotton candy machine....248
Countertop display freezer 90L....309
Countertop display fridge....309
Countertop heating display cabinets....207
Countertop salad display....308
Cover for cotton candy machine....248
Cream jug....366
Cream whipper....140
Cream whipper chargers....141
Cream whipper Kitchen Line....138
Cream whipper Profi Line....138
Cream whippers....138
Crêpe maker....248
Crêpes pan....34, 36
Crêpes pan Titanium Professional....33
Cup....350
Cupcake mould....154
Cutlery basket....357, 412, 503
Cutlery basket holder....412
Cutlery box....373
Cutlery holder....412
Cutlery tray....412
Cut resistant gloves, certified....84
Cutting board....66
Cutting board HACCP....59, 62-63
Cutting board HACCP 450x300....62
Cutting board HACCP 600x400....62
Cutting board HACCP Gastronorm 1/1....63
Cutting board HACCP Gastronorm 1/2....63
Cutting board HACCP GN1/1....64
Cutting board rack....64, 66
Cutting board with grip....66
Cutting board with handle....65, 442

D
Decanter....467
Decoration knife....89
Decoration toolset - 6 pcs....80
Decorative olive wood bowl....338
Deep fryer Kitchen Line....218
Deep fryer Profi Line, 2 × 8 l....217
Deep fryer Profi Line, 8 l....217
Deep fryer Profi Line with drain tap, 2 × 8 l....217
Deep fryer Profi Line with drain tap, 8 l217
Deep fryer Profi Line with drain tap digital - 8 l....216
Deep fryer Profi Line with drain tap digital - 2 x 8 l....216
Deep fryers Profi Line....213, 217
Deep fryers Profi Line Digital....216
Deep Fryer XL Profi Line with drain tap, 10 l, 400 V....213
Deep fryer XL with drain tap HENDI GOLIATH....215
Deep frying basket miniatures....348
Deep frying basket miniatures stackable black....349
Deep plate....329, 350
Degreaser foam....509, 519
Delta....335
Descaler concentrate....508
Descaler powder....508
Design by Bronwasser cookers....472
Dicing disc....164
Digital kitchen timer....128
Digital scale up to 200 kg....121
Digital thermometer with foldable probe....126
Dinner plate....329, 331, 333, 335
Dish warmer 2 burners....391
Dish warmer 3 burners....391
Dishwasher 50x50....492
Dishwasher 50x50 – electronic control....490
Dishwasher basket for cutlery....502
Dishwasher basket for glasses....503
Dishwasher basket for glassware....502
Dishwasher basket for plates....502
Dishwasher basket for trays....503
Dishwasher racks & tote box Profi Line....502
Dishwasher universal basket....502
Dispenser bottles....136
Dispensers....135
Dispensers and jugs....408
Display refrigerators with lightbox....318, 461
Display tray....320-321
Display trays aluminium....320
Display trays melamine....320
Display trays stainless steel....321
Door sign....371
Double adjustable wall shelf, with two steel brackets....515
Double bucket with handle....354
Double deck pizza oven 3000W....278
Double induction cooker Kitchen Line....201
Double mobile trolley - 12 x GN 1/1....477
Double sink table with cabinet – welded....519
Double sink table with shelf Budget Line – screwed....518
Double sink table with shelf - for self-assembly....517
Double timer....128
Double trolley - 30 x GN 1/1....477
Dough cutter....155
Dough cutter serrated blade....88
Doughnut deep fryer....212
Dough punch roller....156
Dough scraper....155
Dough scraper flexible - 6 pcs....155
Dough scrapers....155
Dough scrapers rectangular – set of 6 pcs.....155
Dough scrapers trapezoidal – set of 3 pcs.....155
Drainage mat....445
Drawer with rails – 2-piece set....297
Dressing pot....411
Drip coffee maker....466
Driptray for food dehydrator....211
Dry aging cabinet....305
Dry aging cabinets....305
Dumplings maker....292
Dynamic devices....184

E
Egg container HENDI OVOBOX 120....60
Egg cup - 6 pcs....372
Egg slicer – oval....87
Egg slicer – rectangular....87
Egg spoon - 6 pcs....372
Ejector disc for Vegetable Cutter....165
Electric dough rollers....280
Electric kettle cordless....103, 468-469
Electric kettle cordless with temperature control....103, 469
Electric kettles....103
Electric meat tenderizer....168
Electric milk frother....467
Electric soup kettles....386
Embossed vacuum bags....191, 226
Embossed vacuum bags on roll....191
Enamelled....350
Enamelled frying pan....536
Enamelled paella bowls....41, 351
Enamelled pan....41, 351
Espresso cup....329, 331, 333, 335
Extendable sink colander....119
Extender for dishwasher basket....502

F
Fast food trays....416
Fast response thermometer....125
Fat skimmer....99
Fibreglass....415
Fiesta....532
Fiesta 600....532
Fiesta 800....532
Film for Pet/CPP peel 12/40 sealers....187
Fish bone tweezer pointed....105
Fish bone tweezer, slanted tip....105
Fish bone tweezers, slanted head....105
Fish frying pan - oval....34
Fish frying pan - oval Titanium Professional....33
Flake ice machine....459
Flame tamer....529
Flat plate....350
Flexible heat lamp....199
Flora....331
Flour sifter....149
Folding chair cover....423
Fondue-burner - 2 pcs....398
Food container round 5,6 L for round chafing dish....390
Food dehydrator Profi Line....211
Food pan GN 1/1, with 2 compartments....391
Food ring....154
Food ring and pusher square....154
Food ring round....154
Food sprayer electric....159
Free-flow pourer....428-429
Free-flow pourer - 3 pieces....378, 428
Free flow pourers....429
Freezing element....484
French corkscrew....427
French fries and nachos funnel scoop....98, 249
French fries cutter....95
French fries cutting disc....164
French fries oven basket, waved Convectomat Fry....273
French whisk....112
French whisk with 8 stiff wires....112
Fruit basket....361
Fruit basket angled round black....361
Frying Basket....213
Frying pan....34-36, 40
Frying pans aluminium ‚Marble Professional'....34
Frying pans aluminum ‚Platinum Professional'....35
Frying pans die-cast aluminium ‚Titanium Professional'....32-33
Frying pans traditional....36
Frying pan Titanium Professional....33
Frying pan, with non-stick coating - without lid....27

Frying pan - without lid ... 27, 29
Frying spatula ... 108
Fuel dispenser ... 398
Fuel for fondue-burners - 3 pcs ... 398
Funnel ... 100

G

Galvanized buckets ... 354
Garlic press ... 67
Gas barbecue Atlanta ... 530
Gas barbecue 'Europa' ... 530
Gas canister ... 129
Gas cooker - 5 burners, open frame ... 194
Gas cooker - 5 burners with electric oven ... 194
Gas cooker 4-burner with convection oven GN 1/1 ... 192
Gas cooker Kitchen Line 6-burner with convection electric oven GN 1/1 ... 193
Gas hose assembly Bake-, Grill- & Roast-master ... 537
Gas hose assembly Green Fire Barbecues ... 528
Gas hose assembly Hokkers ... 197
Gas hose assembly Xenon Pro & Fiesta barbecues ... 531
Gas lighter – set of 2 pcs. ... 133, 197, 233
Gastronorm container enamelled ... 47
Gastronorm container enamelled GN 2/3 ... 47
Gastronorm containers Budget Line ... 50
Gastronorm containers Budget Line with handles ... 51
Gastronorm containers Kitchen Line ... 48
Gastronorm containers Kitchen Line – perforated ... 49
Gastronorm containers – perforated ... 46
Gastronorm containers polycarbonate black ... 52
Gastronorm containers polycarbonate transparent ... 54
Gastronorm containers polycarbonate white ... 53
Gastronorm containers polypropylene ... 55
Gastronorm containers Profi Line ... 45
Gastronorm grid ... 276
Gastronorm pan GN 1/1 ... 411
Gastronorm pan GN 1/2 ... 411
Gastronorm pan GN 1/3 ... 411
Gastronorm storage containers HACCP ... 56
Gastronorm tray GN 2/3 ... 275
Gastronorm tray Profi Line ... 47, 275
Gastronorm tray Profi Line GN 2/1 ... 47, 275
Glass brush ... 445
Glass cover for sausage roller grills ... 244
Glass dishwasher 40x40 ... 492
Glass dome ... 133, 233
Glass dome with vent ... 133, 233
Glass hanging rack ... 444
Glass holder ... 444
Glass polisher ... 500
Glass washer ... 444
Gloves and mitts ... 271
GN 1/1 aluminum trays with non-stick coating Convectomat ... 273
GN 1/1 tray ... 410
GN banquet tray ... 410
GN containers made of porcelain ... 411
Granite form ... 418
Grapefruit knife ... 88
Grater, four-sided ... 94
Grating disc ... 164
Gravy boat ... 341
Grease filter for deep fryer ... 100, 499
Grease filter holder for deep fryer ... 100, 499
Greaseproof paper ... 345
Greaseproof paper lining pre-shaped ... 345
Greaseproof paper placemat - 500 pcs ... 345
Grease trap ... 499
Green Fire with 2 burners ... 526
Green Fire with 3 burners ... 527
Green Fire with 4 burners ... 527
Green - fruits & vegetables ... 73
Grid ... 276, 529
Griddle ... 220-221
Griddle 1/3 ribbed ... 220-221
Griddle for induction cookers ... 32
Griddle half ribbed ... 220-221
Griddle ribbed ... 220-221
Griddle scraper ... 220, 541
Griddles Kitchen Line ... 221
Griddles Profi Line ... 220
Grid for Grill master ... 536-537
Grid for Grill-Master Mini ... 537
Grid for ovens H90 and H90S ... 263
Grid for Roast Master 50/50 ... 536
Grill barbecue Green Fire ... 526
Grill grate Convectomat Grill ... 273
Grill-Master Maxi ... 534
Grill-Master Mini ... 534
Grill-Master Pro gas grills ... 533
Grill-Master Quattro ... 535
Grill pan - ridged surface Titanium Professional ... 33
Grill plate, ribbed Convectomat Grillplate ... 273
Group head cleaning brush ... 464

H

HACCP Cutting mat set - 6 pieces ... 65
Hamburger press ... 169
Hamburger turner ... 109
Ham holder ... 82
Hand dryer ... 500
Hawthorne strainer ... 432
Heated countertop cabinet ... 207
Heated countertop display ... 206
Heated countertop display double ... 207
Heated countertop display single ... 207
Heating element ... 484
Heat resistant barbecue gloves - 2 pcs ... 540
Heat resistant leather barbecue gloves ... 540
Heat resistant leather barbecue mitts - 2 pcs ... 540
Heavy-duty storage rack ... 489
HENDI Jet chefs' torch ... 130
High voltage insect killer ... 512
Hokker Kitchen Line ... 196
Hokker Kitchen Line XL ... 196
Hokker Profi Line ... 196
Hokker stand ... 197
Homogenising blending shaft for stick blenders ... 180
Honey dispenser ... 378
Hood dishwasher 50x50 ... 496
Hood dishwasher - electronic controller ... 494
Horeca markers ... 57
Horizontal universal peeler ... 77
Hot chocolate dispenser ... 471
Hot drinks boiler ... 470, 474
Hot drinks boiler - Design by Bronwasser ... 472
Hot drinks boiler double-walled ... 475
Hot drinks boiler matt black - Design by Bronwasser ... 472
Hot tray ... 205, 485

I

Ice bucket ... 441
Ice bucket double walled ... 441
Ice cream bowl Clown ... 341
Ice cream cones stand ... 148
Ice cream container lid Polycarbonate ... 144
Ice-cream cup ... 368
Ice cream dipper ... 148
Ice cream dipper Stöckel ... 148
Ice cream display freezer ... 145, 308
Ice cream maker ... 144
Ice cream scoop Stöckel ... 146
Ice cream scoop washer ... 147
Ice cream spatula ... 148
Ice crusher ... 455
Ice crusher – manual ... 455
Ice cube machine ... 319, 458-459
Ice cube maker ... 319, 457
Ice cube mould gem-shaped ... 456
Ice cube mould mini cube ... 456
Ice cube mould with lid ... 456
Ice cube mould XL ... 456
Ice cube tongs ... 435
Ice scoop slotted ... 435
Ice shot glass mould ... 456
Icing tips ... 162-163

Icing tips - serrated 162-163
Icing tips - smooth 162-163
Immersion circulator for sous vide cooking HENDI Mastervide 227
Induction cooker 2000W Kitchen Line .. 200
Induction cooker 3500W Kitchen Line .. 200
Induction cooker model 1800 204
Induction cooker model 2000 204
Induction cooker model 7000 203
Induction cooker model 3500 D 202
Induction cooker model 5000 D 203
Induction cooker model 3500 D XL 202
Induction cooker model 3500 M 203
Induction cookers black Kitchen Line .. 200
Induction deep fryer with drain tap, 8 l .. 219
Induction deep fryer with drain tap - 2 x 8 l 219
Induction frying pan 32
Induction heater 800W 205
Induction hokker high power 195
Induction hot plate Kitchen Line... 201, 205
Induction stove with 4 hobs 195
Induction wok model 3500 202
Infrared heat bulb 198
Infrared thermometer 124
Infrared thermometer with probe 124
Ingredient boxes 431
Ingredient trolley 480
Insect killer 300 m² 512
Insect killers for indoor use 512
Insect killers for outdoor use 513
Insect killers for use in the kitchen & restaurant 512
Insect killer water resistant 513
Insect killer with adhesive plate 100 m² .. 512
Insect killer with adhesive plate 120 m² ... 513
Insulated beverage dispenser with tap .. 483
Insulated catering container GN 1/1, top-loaded 483
Insulated ice container - 110 L 480
Insulated portable container Profi Line .. 487
iVide circulator stick for Sous-Vide 2.0 cooking 228
iVide Plus Junior 228
iVide Plus Sous vide thermal circulator .. 229

J

Japanese knives 74
Japanese mandoline HENDI Samurai 90
Japanese mandoline HENDI Shōgun 将軍 93
Japanese mandoline HENDI Shōgun 将軍 PRO 93
Japanese sharpening stone 87
Japanese sharpening stone HENDI by Naniwa 87
Jigger 25/35 ml 438
Jigger 25/50 ml 438
Juice dispencer 2x12L 443
Juice dispenser 408-409
Juice extractor 449
Juice jug 407
Julep strainer 432
Julienne disc 165

K

Karizma 329
Kebab grill gas Profi Line 224
Kebab grill & knife 224
Kebab knife electric 225
Kettle 103, 468
Kitchen bowl 114
Kitchen Line 324
Kitchen Line | 600 series 298
Kitchen Line | 700 series 299
Kitchen Line cream whipper 139
Kitchen Line Food dehydrator 210
Kitchen Line ice cream container 145
Kitchen Line ice cream scoop 146
Kitchen Line Potato peeler, 10 kg 171
Kitchen Line potato peeler, 5 kg 171
Kitchen scale 10 kg 120
Kitchen scale 15 kg 121
Kitchen scale 3 kg 120
Kitchen scale 5 kg 120
Kitchen shears 83
Kitchen sink – with knee-operated faucet 501
Knife for french fries cutter 95
Knife magnet with hooks 83
Knife set – 4-piece 79
Knife sharpener 86
Knives carrying case 81
Knives HACCP 72
Knives Kitchen line 70
Knives Profi Line 69
Knock box drawer 465
Knock box GN 465
Knock box in wooden frame 465

L

Ladle 111
Ladle non-drip 111
Ladles and serving spoons, heat resistant 400
Ladles & skimmers Kitchen Line 111
Ladles & skimmers Profi Line 111
Laundry bag for laundry trolley 505
Laundry Trolley 505
Lava rocks - coarse 529
Lava rocks - fine 529
Lemon Zester 88
Lid clips for HACCP storage containers .. 57
Lid for GN containers 47, 49, 51-52, 54
Lid for GN containers black polycarbonate 52
Lid for GN containers made of polypropylene, with seal 55
Lid for GN containers polypropylene .. 55, 57
Lid for GN containers purple 59
Lid for GN containers white polycarbonate 53
Lid for GN containers with silicone rim 47, 51
Lid for GN containers with soup/sauce ladle recess 49
Lid for GN containers with sous vide stick recess 47, 54, 228-229
Lid for GN containers with spoon recess 47, 53
Lid for racks 503
Lid for round waste bin 506
Lids for stew pans 29
Lid spacer for pizza's - 500 pcs 287
Lid with dispenser for GN containers 51, 135
Lid with opening for 60 l rectangular container 507
Lift Salamander 450 240
Lift Salamander 600 240
Lionhead 342
Liquid fuel with wick 397
Loading table with sink for dishwasher .. 522
Lobster and crab cracker 327
Lobster forks - 6 pcs 327
Low temperature oven 260
LPG gas cartridge – set of 4 pcs. 131

M

Madeleines 152
Mandoline 90
Mandoline V-type 91
Measuring cup 115
Measuring cup - set of 4 pcs. 115
Measuring cup - set of 7 pcs. 115
Measuring jug 102
Measuring jug polypropylene 102
Measuring jug stackable 102
Meat axe 97
Meat Mincer 198 167
Meat mincer Kitchen Line 12 Kitchen Line 166
Meat mincer Kitchen Line 22 Kitchen Line 166
Meat mincer knife 167
Meat tenderizer Profi Line 96
Meat Tenderizers 96
Meat tenderizing hammer 96
Meat tray 320-321
Melamine 410
Melon scoop double 88
Melon scoop oval 88
Melon scoop serrated 88
Menu and cutlery box 373

Menu card holder - 2 pcs 372
Menu card table stand 372
Menu card table stand - 6 pcs 372
Menu clipboard 369
Milk dispenser - 10,5 l 409
Milk frothing thermometer 126, 465
Milk jug 366-367
Milk jug black 366, 465
Milk jug – matt black 366, 465
Milk jug with measure 367, 465
Milkshake mixer BPA Free - Design by Bronwasser 142, 452
Milkshake mixer - Design by Bronwasser 142, 452
Mincing knife 94
Mini-cake 152
Mini griddle pan Little Chef 347
Mini oval pan Little Chef 347
Mini round pan Little Chef 347
Mini sauce dispenser - set of 4 pcs. 136
Mini saucepan Little Chef 347
Mixing bowl 114
Mixing bowl with silicone base 114
Mobile table with a shelf - screwed, depth 700 mm 523
Mobile trolley for dishwasher baskets - 7 x 500x500 mm 504
Mounting bracket for scoop washer 147
Mounting frame for induction heater, 800 W 205
Muddler 435
Muesli dispenser 409
Muesli/salad bowl 331
Muffins 152
Mug 333, 350
Multipurpose jugs 366, 465
Multipurpose tweezers 104-105
Multirack 411
Multi Toaster 6 tongs 241
Mussel & gravy pans 40
Mussel pan - with lid 40

N

Nacho warmer 249
Napkin holder 369
Non-drip bracket wall mounted 429
Non-drip pourer 429
Non-drip sauce bottle 136
Non-slip display stands 406
Non-stick coated blade 173
Non-stick mat for rice cookers 236
Non-stick silicone baking mat 155
Nut and seafood cracker matt black 327

O

Oak serving board 339
Oak serving board, end-grain 339
Offset tweezers 104
Oil and vinegar set 378
Olive oil dispenser 378
Olive wood bowl 338
Olive wood bowl oblong 338
Olive wood holder 338
Olive wood serving board 336
Olive wood serving boardS 336
Onion goggles 87
Open cover for round waste bin 506
Oval dish 331, 335
Oven dishes cream porcelain 341
Oven dishes white porcelain 340
Oven dish round 341
Oven grid GN 1/1 276
Oven mitts - 2 pcs 271
Oven mitts, cotton - 2 pcs 271
Oven mitts, fiberglass - 2 pcs 271
Oven thermometer 127
Oven tray with non-stick coating Convectomat Roast 273
Oyster knife round 84
Oyster knife straight 84

P

Paella pan 35, 532
Palette knife 156
Pan gripper 286
Pan series Budget Line 30
Pan series copper 40
Pan series Kitchen Line 28
Pan series Profi Line 26
Pan support adapter 27, 194
Paper bread bags 362
Paper coffee filter for drip brewers 467
Paring knife with wooden handle 75
Paring knives 75-76
Paring knives, set of 6 colours 75
Party pan 243
Party tub 354, 440
Pass-through cupboards with sliding doors 524
Pass-through cupboard with partition and sliding doors 524
Pass-through cupboard with sliding doors 524
Pasta and dumplings cooker 291
Pasta and pizza plates 293
Pasta cooker 291
Pasta cooker basket 27
Pasta maker 282
Pasta maker electric 282
Pasta plate 335
Pasta plate Drops Collection 293
Pastry bag anti slip - 100 pcs. 160
Pastry bags 160-161
Pastry bags – set of 2 pcs. 161
Pastry cutters, round – set 155
Pastry tong 401
Patty dividers 169
Pavement blackboard 379-380
Pedal bin 507
Peeler 77
Percolator – Design by Bronwasser 473
Percolator double walled 475
Percolator single-walled 474
Perfect for preparing freddo cappuccino, frappé and milkshakes 143, 453
Perforated drip shelf for GN containers. 49
Perforated drip shelf for GN containers polycarbonate 54
Perforated pizza pan 290
Perforated plate 167
Piano whisk 113
Piano whisk with 12 piano wires 113
Pitcher 407
Pitcher with ice tube 407
Pitta bread basket - oval 360
Pitta bread basket - round 360
Pizza bench scraper heavy-duty 289
Pizza board 291
Pizza board with handle 287
Pizza counters 302-303
Pizza cutter 89, 287
Pizza cutter heavy-duty HENDI Pizzer 288
Pizza delivery bag 294
Pizza delivery bag 45 cm Kitchen Line 294
Pizza dough box 283
Pizza dough box 600x400 283
Pizza dough box GN1/1 283
Pizza & food delivery backpack insulated 295
Pizza oven 277, 287
Pizza oven BASIC 279
Pizza oven cleaning brush 285
Pizza oven compact 278
Pizza ovens compact 278
Pizza pan 290
Pizza plate Barocco 293
Pizza plate Crete 293
Pizza plate Drops Collection 293
Pizza plate Granite 293
Pizza plate Recipe Collection Black 293
Pizza plate Recipe Collection Brick Red 293
Pizza plate Speciale 293
Pizza plate Traditional 293
Pizza sauce ladle heavy-duty 289
Pizza sauce spoon 289
Pizza scoop 284
Pizza scoop round 284
Pizza scoop, round, perforated 284
Pizza scoop squared 284-285
Pizza scoop, squared 285
Pizza scoop squared with short handle 286

Pizza scoop with short handle, squared, perforated 286
Pizza scoop, wooden 284
Pizza screen 290
Pizza screen/pan rack 291
Pizza slicer 287
Pizza spatula heavy-duty 289
Pizza thermobox Profi Line 486
Placemat, frame – set 343
Placemat, geometric pattern – set 343
Placemat, leaves – set 343
Placemat – set 343
Planetary Mixers Kitchen Line 175
Plastic driptray for food dehydrators ... 210
Plate Bark 341
Plate trolley 481
Plate warmer double 253
Plate warmer single 253
Platform trolley 489
Platter, rectangular 410
Pocket thermometer 126
Pocket thermometer with probe 124
Polycarbonate ice cream container 144
Polycarbonate mixing cup for milkshakers – Design by Bronwasser 143, 453
Polyester tray for self-service restaurants 418
Polyester tray, non-slip, oval 415
Polyester tray, non-slip, rectangular 415
Polyester tray, non-slip, round 415
Polyester tray, oval, XL 415
Polyethylene butcher block with base 97
Polypropylene cutlery basket 412
Polypropylene Euronorm 417
Polypropylene fast food tray, large 416
Polypropylene fast food tray, medium .. 416
Polypropylene fast food tray, oval 416
Polypropylene fast food tray, small 416
Popcorn machine 250
Potato masher 116
Potato mashers and ricer 116
Potato peeler 89
Potato peelers Kitchen Line 171
Potato ricer 116
Pot stand 523
Poultry shears 83
Pourers 428
Pourer wth flip top 428
Presentation cover GN 1/1 405
Presentation displays and covers 402
Presentation miniatures 347-348
Pressure food sprayer 115
Pressure regulator 37 mBar 537
Pressure regulator 50 mBar 197
Pressure regulator 50 mBar for gas barbecue propane/butane 537
Professional grill and oven cleaner 509
Profi Line | 800 series 296
Profi Line decorating and injector tips . 139
Profi Line Food dehydrator 211
Profi Line ice cream container 145
Profi Line ice cream scoop 146
Profi Line lid for bucket with reinforced base 101
Profi Line rice cooker & warmer 5.4 l .. 236
Profi Line sausage filling machine 170
Profi Line slicer 172, 174
Profi Line strip vacuum packaging machine 190
Protective cover 536
Pull-out basin tap 501
Purple - allergens 73
Push lid for round waste bin 506

Q

Quartz heated countertop display 206
Quartz salamander MAXI GN 1/1 239

R

Rack for 18 vegetable cutter discs 165
Ramekin 129, 355
Rasping disc 165
Rasps 94
Rear shelf for Green Fire grills 528
Receipt holder 372
Receipt holder - 3 pcs 372
Reception bell 369
Refrigerated countertop server 304
Refrigerated countertop server GN 1/3 Arktic 304
Refrigerated countertop server GN 1/4 Arktic 304
Refrigerated display cabinet, 270 l 311
Refrigerated display cabinet, 58 l 310
Refrigerated display cabinet, 68 l 310
Refrigerated display cabinet, 78 l 311
Refrigerated display cabinet, 98 l 311
Refrigerated display cabinets 310
Refrigerated display cabinets with 2 shelves 313
Refrigerated display cabinets with 3 slanted shelves 313
Refrigerated display cabinets with back access 312-313
Refrigerator & freezer counters Profi Line | 700 series 297
Refrigerator thermometer 127
Replacement knife for electric meat slicers 173
Replacement knife for kebab knifes 225
Replacement lamp for fly killers 513
Restaurant calling system 419
Restaurant pagers – set of 10 pcs. 419
Rice cooker 10 L Kitchen Line 237
Rice cooker 4.2 L Kitchen Line 237
Rice cooker with steamer function Profi Line 236
Ring for Hokker 197
Rise and fall heat lamp conical 198
Rise and fall heat lamp cylindrical 198
Roasting pan 31
Roasting thermometer with timer 125
Roast-Master Maxi 535
Roast-Master Maxi 50 50 535
Roast-Master Pro Black 533
Roast-Master Pro Gas barbecue 533
Rollers for beef and pork 168
Rollers for poultry 168
Rollers for shoarma 168
Rolling pin with non-stick coating 151
Rolltop-Chafing dish Gastronorm 1/1 .. 395
Rolltop-Chafing dish - round 395
Roll-top cooling display double 403
Roll-top cooling display single 403
Roll Top Display 403
Roll top display – double 404
Roll top display – single 404
Rolltop presentation cover 405
Rolltop presentation cover GN 2/3 405
Rotating cake stand 406
Roulade string 97
Roulade string red & white 97
Round bar table 421
Round cake display 312
Round display with roll-top cover 404
Round knock box 464
Round tip tweezers 105
Round tray with cover 404
Round waste bin 506
Rubber seal for pressure regulator 537
Rustica oven dish oval 340
Rustica oven dish rectangular 340
Rustica oven dish round 340
Rustica oven dish square 340

S

Safe can opener 85
Salad bowl 329, 333, 335, 350
Salad counters 300-301
Salad cutlery 400
Salad spinner 101
Salad spoon 400
Salad tongs 108, 401
Salamander 238
Salamander GN 1/1 238
Salamander wall mountable 238
Salamander with quartz infrared heating elements GN 1/1 239
Salt and pepper shaker 99, 376
Salt and pepper shaker set 376
Salt grinders & pepper mills 374
Salt tablets for water softening 511
Sandwich toaster 241
Saturn 333

Sauce bain-marie with dispenser 135, 249
Sauce boat 342
Sauce dispenser with pump 137
Sauce ladle 400
Saucepan - without lid 27, 29
Saucer 331
Saucer for cappuccino cup 329, 333, 335
Saucer for coffee cup 329, 331, 333, 335
Saucer for espresso cup 329, 331, 333, 335
Saucer for soup bowl 329, 331, 333, 335
Sauce stand 137
Sausage cutter 243
Sausage cutter - electric 243
Sausage cutter - manual 243
Sausage filling machines 170
Sausage rolling grill – one zone 244
Sausage warmer 245
Sauté pan Titanium Professional 33
Sauté pan - without lid 27, 29
Scales 120
Scoop 102, 250
Scraper 109-110, 150
Scraper spoon shaped 110, 150
Sea food tray stand 407
Semi-sphere 152
Serving baskets fast food style 362
Serving board, olive wood 336
Serving board with groove, olive wood, rectangular 337
Serving dish 368, 414
Serving spoon 399
Serving stand for plates 407
Serving stands 407
Serving tong 106
Serving tong HACCP 250 mm 59, 107
Serving tongs 106-107, 401
Serving tongs – 2 pcs 106
Serving tongs curved 106
Serving tongs HACCP 300 mm 107
Serving tray GN 1/1 413
Serving tray GN 1/1, with slanted rim 413
Serving tray, oval 413
Serving tray, oval, non-slip, laminated 417
Serving tray, rectangular, non-slip, black 417
Serving tray, rectangular, non-slip, laminated 417
Serving tray, round 414
Serving tray, round, non-slip 417
Serving tray, round, non-slip, high rim, black 417
Serving tray, round, non-slip, high rim, laminated 417
Serving trays, non-slip 417
Serving tray with melamine laminate, non slip, with wood design 418
Serving trolley 478
Serving trolley heavy duty 478
Serving trolley matt black 478
Serving trolley with 4 shelves 479
Serving trolley with 5 shelves 479
Set: 2 x Stainless steel sauce container with dispenser 135
Set: Bain-marie HENDI RANGER + 3x GN 1/3 with lid 209
Set: Bain-marie HENDI Ranger with drain tap + 3x GN 1/3 with lid 209
Set: Induction cooker 3500W + saucepan + frying pan 204
Set of 6 cutting boards HACCP with rack 64
Set of 4 egg trays for HENDI OVOBOX 120 60
Set of 4 feet for refrigerators and freezers 296
Set: Stick blender 350 with variable speed + whisk + wall-mounted rack 181
Shaker 376
Shelf for Blast chillers 306
Shelf for counter refrigerator & freezers 2-doors Kitchen Line 303
Side table for Green Fire barbecues 528
Sieve 118
Sieve, double mesh 118
Sieve Profi Line 118
Sieve – set of 3 pcs 434
Silicone mould HEART 153
Silicone mould MINI-MUFFIN 153
Silicone mould MUFFIN 153
Silicone mould OVAL 153
Silicone moulds 152-153
Silicone mould SEMI-SPHERE 153
Silicone mould SQUARE 153
Silicone tong for cooking 106
Single basin table – welded 521
Single pastry guitar 158
Single Pedestal Pre-Rinser 501
Single sink table Budget Line – screwed 521
Single sink table with cabinet – welded 519
Single sink table with shelf - for self-assembly 517
Sink 517
Sink tables – screwed Kitchen Line 517
Sink table - welded, 2 sinks 520
Sink table with cabinet – welded 519
Sink tap 500
Sink tap with long lever 500
Skimmer 111, 399
Skimmer, round 399
Slicer Profi Line 195 172
Slicer Profi Line 220 172
Slicer Profi Line 250 173
Slicer Profi Line 300 173
Slicer Profi Line 220 Red Edition 174
Slicer Profi Line 250 Red Edition 174
Slicing disc 164
Slim Rectangle Container 60L 507
Slotted spatula 111, 399
Slotted spoon 111, 399
Slush machine 443
Slush machine 2x12L 443
Small frying pan 353
Small sauce pan with spout 353
Smoke Infuser 133, 233
Smoke oven electric 277
Smoking chips 277
Smoking dust assortment - set of 9 flavors 235
Smoking gun rechargeable – 3 speeds of smoke infusion 132, 232
Snack can 352
Snack pan 352
Snail fork - 6 pcs 327
Snail tongs - 2 pcs 327
Soda chargers 442
Soda siphon 442
Soft serve and whipped cream machine cleaner 509
Solid design – Thickness 1 mm 108
Soup bowl 329, 331, 333, 335, 342
Soup chafing dish 390
Soup chafing dish mirror finish 394
Soup & gravy pan - with lid 40, 351
Soup kettle 386
Soup kettle HENDI UNIQ 385
Soup ladle 399
Soup pan for electric soup kettle 386
Soup plate 331, 333, 335
Soup tureen 342
Sous-vide cooking bags for vacuum packing machines 191
Sous-vide cooking balls – 500 pcs 227
Sous-vide system 226
Sous vide system GN 1/1 226
Sous-vide system GN 2/3 226
Spaghetti tongs 401
Spare blade for 855201 220
Spare parts set 139
Spatula 108, 111, 156
Spatulas & Dippers 148
Speed peeler 77
Sphere ice mould 456
Spice mat for Food Dehydrator 211
Spiral mixers 281
Spiral mixer with fixed head and bowl 281
Spiral mixer with rising head and removable bowl 281
Spiral whisk 112
Sponge cake saw 159
Spoon 110, 150
Spoon holder 401
Spreader - serrated 88
Spring for coffee filter holder 467
Square bowl 410

Stainless steel cleaner 509, 520
Stainless steel mixing cup for milkshakers – Design by Bronwasser 143, 453
Stainless steel rolling pin 151
Stainless steel sauce container with dispenser 135
Stand for convection steam oven with grill 4x GN 2/3 261
Stand for ovens H90 and H90S 263
Standing Ashtray Pole 383
Standing waste bin with ashtray ... 383, 507
Steak cutlery HENDI 326
Steak fork - 6 pcs 326
Steak knife - 6 pcs 326
Steak knife XL - 6 pcs 326
Steak thermometer – set of 4 pcs. 126
Stew pan high - with lid 26
Stew pan high – with lid 28
Stew pan high - without lid 29
Stew pan low - with lid 26, 28
Stew pan low - without lid 29
Stew pan (medium) – with lid 28
Stew pan middle - with lid 26
Stew pan middle - without lid 29
Stew pan with lid 30
Stick blender 250W - with adjustable speed 181
Stick blender drive unit - variable speed 350W 179
Stick blender drive unit - variable speed 500W 179
Stick blender HENDI BLEND 178
Stick blender Kitchen Line 179
Stick blender Kitchen Line 160 with adjustable speed 183
Stick blender Profi Line 400 - adjustable speed Set with storage rack 181
Stick blenders Kitchen Line 182
Stick blenders Profi Line 180
Stick blender with spiral cord 176
Stirrers BPA-free for milkshake mixers – Design by Bronwasser ... 143, 453
Stirrers for milkshake mixers – Design by Bronwasser 143, 453
Stöckel ice cream dipper 148
Stöckel ice cream scoop 147
Stöckel oval ice cream scoop 147
Stopper 430
Stopper with cap 430
Storage rack with 5 shelves 489
Storage rack with 4 shelves - for self-assembly 515
Store & pour bottle 430
Sugar bowl 367
Sugar cube tongs - 2 pcs 367
Sugar dispenser 378
Sugar/whipped cream dish 367
Suitable for commercially available cream dispensers 141
Suitable for containers with max. capacity 56 L 227
Sushi display 5x GN 1/3 308

T

Tab grabber 67
Table caddy 354, 373
Table caddy black 373
Tablecloth clip - 4 pcs 369
Table cover Symposium, rectangular ... 421
Table cover Symposium, round 421
Table sign ‚No smoking' 371
Table sign reserved 370
Table sign Reserved - 4 pcs 370
Tablestand numbers 371
Tabletop blackboard - 2 pcs 381
Tabletop litterbin 368
Tabletop litterbin or cutlery holder 368
Table with 1 sink bowl and a shelf – screwed, depth: 600 mm 518
Table with sink, dishwasher space and shelf 522
Taco holder 137, 321
Tampa gas grill 531
Tamping mat 464
Tamping mat double 464
Tamping stand 464
Tapas dish Cacerole - 6 pcs 346
Tapas dish Concha - 6 pcs 346
Tapas dish Cuadrado - 6 pcs 346
Tapas dish Cuchara - 6 pcs 346
Tapas dish Huevo - 6 pcs 346
Tapas dish Leon - 6 pcs 346
Tapas dish oval 340
Tapas dish Plato - 6 pcs 346
Tapas dish rectangular 340
Tapas dish Redondo - 6 pcs 346
Tapas dish Triangolo - 6 pcs 346
Tapasmini 346
Tap with pull out rinser 501
Tartelette 152
Tea box 368
Tea & herb strainer 367
Tea strainer - with hinged handle 367
Teflon tape for top sealbar 189
The ideal temperature of specific wines (from reds to whites): 317, 463
Thermal processing 230
Thermobox Profi Line 486
Thermo catering box 484-485
Thermo catering container 2x GN 1/1 200 482
Thermo front loaders 484
Thermometer with foldable probe 124
Thermometer with probe 125
Thermostat cable for party pan 243
Thermo system 245
Thermosystem 1 245
Thermosystem 2 245
Three door pizza counter with cooling display 380+40L 303
Tiered stand 407
Timer 128
Tin-on-Tin Boston shaker 436
Toaster 4-slice 240
Toaster tong 241
Tomato knife offset 89
Tomato slicer 96
Tong for Sandwich toaster 241
Top grid for charcoal barbecues 539
Top grid for Roast-master 536
Top grid for Xantos barbecue 537
Tortilla press 169
Tote box 504
Trash bag holder 505
Tray 274
Tray Convectomat Classic GN 1/1 272
Tray Convectomat Classic GN 2/3 272
Tray for eggs, with non-stick coating Convectomat Eggplate 273
Tray for french bread 275
Tray for ovens H90 and H90S 263
Tray GN 1/1 - with 4 rims 274
Tray perforated 274
Tray perforated GN 1/1 - with 4 rims 274-275
Tray perforated GN 2/3 - with 4 rims 274-275
Trays Convectomat Classic® 272
Tray sealer Compact 187
Tray sealer matrix 187
Triangle cocktail strainer 432
Trolley for dishwasher racks 503
Trolley for dishwasher racks with handle 503
Trolley for round waste bin 506
Trolley for tables 420
Trolley for thermo container 482
Truffle slicer 67
Tumbler 350
Turner flexible 109
Turner flexible, perforated 109
Tweezer, curved, with profiled handle .. 104
Tweezer, cylindrical head 105
Tweezer, round head 104
Tweezers curved 104
Tweezer, square head 104

U

Undercounter dry aging cabinet 305
Universal knife 59
Universal peelers 77
Universal peeler with serrated blade 77
Universal tongs 106-107, 401
Unloading table for dishwashers 522

Utility knives....75
UV sterilizer....81, 504

V

Vacuum chamber packaging machine Kitchen Line....188
Vacuum chamber packaging machine Profi Line....188
Vacuum jug....363-364
Vacuum jug with glass inner bottle....364
Vacuum packaging machine Kitchen Line....190
Vacuum packaging machines....189
Vacuum packing bags....191
Vacuum packing bags, for chamber vacuum packing machines....191
Vacuum wine saver....444
Vegetable corer....88
Vegetable cutter heavy duty....165
Vegetable cutter Profi Line....164
Vegetable dish....342
Vegetable spoon....111
Vegetable strainer....117
Velocity slanted bowls....355

W

Waffle maker ‚Brussels' 247
Waffle maker corn dog....246
Waffle maker ‚Heart'....247
Waffle maker ‚Liège'....247
Waffle maker lollypop....246
Waffle maker round....246
Waffle makers....247
Waiter's corkscrew....427
Wall blackboard....379
Wall clock....127
Wall Mounted Ashtray....383
Wall mounted bottle opener....426
Wall mounted cabinet with sliding doors - welded....523
Wall-mounted extractor hood....524
Wall mounted storage rack....180
Wall rack for pastry bags....161
Wall shelf, with two steel brackets....515
Wall work table cabinets – welded....520
Wall work table cabinet with sliding doors - welded....520
Wall work table with shelf Budget Line....518
Wall work table with upstand and shelf Kitchen Line....516
Washbasin knee operated....501
Water dispenser....471
Waterproof thermometer....125
Water softener....511
Water softener, automatic....510
Water softener, semi-automatic....510
Water softeners Manual....511
Water softeners (semi-)automatic....510
Wet floor sign....505
What should an ideal pizza dough proofing box be?....283
Whisk attachment for stick blender 222140....183
Whisk attachment for stick blender motor 221884 & 221891....179, 182
Whisk for stick blender Profi Line 300, 400 & 500....180
Whisks....112
White - cheese & bread....73
Wine cooler....441
Wine coolers, dual zone....317, 463
Wine cooler stand....441
Wine cooler table bracket....441
Wire basket deco oval....361
Wire basket deco rectangular....361
Wire baskets....361
Wire brush....541
Wire brush - 2 pcs....541
Wire brush set narrow - 3 pcs....541
Wire brush Y-shaped....541
Wok....34, 197, 203
Wok 3-ply - without lid....41
Wok Titanium Professional....33
Wooden pepper mill....375
Wooden rolling pin....151
Wooden salt grinder....375
Wooden spatula - set of 4....108
Wooden spoon - set of 3, various sizes....109
Wooden spreader for crêpe makers....248
Wood fibre cutting board....65
Work table and shelf heavy duty Kitchen Line....516
Work tables self-assembly Kitchen Line....516
Worm shaft....167

X

Xantos Black Gas grill....538
Xantos Gas grill....538
Xenon Pro....531

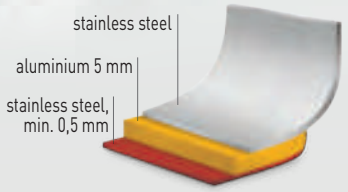


18/10 stainless steel | ceramic | electro | gas | induction | wash

PAN SERIES PROFI LINE

- Thick sandwich bottom (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 bottom is formed by high impact bonding, causing the whole surface of the layers to weld seamlessly.
- Solid handles, thanks to the clever way of mounting the heat from the pans isn't transferred into the handles.
- The pans are acid resistant and easy to clean.

Watch the video



STEW PAN HIGH - WITH LID

code	liters	wall (mm)	mm
832004	3	0.7	ø160x(H)150
832202	6	0.7	ø200x(H)190
832400	10	0.7	ø240x(H)220
832509	16	0.7	ø280x(H)260
832608	24	0.8	ø320x(H)300
832707	37	1	ø360x(H)360
832806	50	1	ø400x(H)400
832929	70	1	ø450x(H)450
833025	95	1	ø500x(H)500

STEW PAN MIDDLE - WITH LID

code	liters	wall (mm)	mm
831007	2	0.7	ø160x(H)110
831205	4	0.7	ø200x(H)130
831403	7	0.7	ø240x(H)150
831502	10	0.7	ø280x(H)170
831601	15	0.8	ø320x(H)190
831700	23.5	1	ø360x(H)230

STEW PAN LOW - WITH LID

code	liters	wall (mm)	mm
830000	1.5	0.7	ø160x(H)75
830208	2.8	0.7	ø200x(H)90
830406	4.8	0.7	ø240x(H)105
830505	7.5	0.7	ø280x(H)120
830604	12	0.8	ø320x(H)150

Watch the video

18/10 stainless steel

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



833506 With extra hook to support while draining

SAUCEPAN - WITHOUT LID

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

code	liters	wall (mm)	mm
830055	1.5	0.7	ø160x(H)75
830048	1	0.7	ø140x(H)70
830154	2	0.7	ø180x(H)80
830253	3	0.7	ø200x(H)90



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
830376	1.5	0.7	ø200x(H)60



830352

FRYING PAN - WITHOUT LID

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

code	wall (mm)	mm
835432	0.7	ø240x(H)45
835531	0.7	ø280x(H)50
835630	0.7	ø320x(H)55



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
835500	0.7	ø280x(H)50
835401	0.7	ø240x(H)45
835609	0.7	ø320x(H)55



835401

PAN SUPPORT ADAPTER

- For placing small pans on large pan supports.

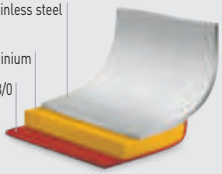
code	mm
839997	255x255x(H)25



839997

PAN SERIES 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.




837306

STEW PAN HIGH – WITH LID

code	liters	wall (mm)	mm
837108	2.8	0.6	ø160x(H)140
837207	5	0.6	ø200x(H)160
837306	9	0.7	ø240x(H)200
837405	13.5	0.7	ø280x(H)220
837603	21	0.8	ø320x(H)270


836309

STEW PAN (MEDIUM) – WITH LID

code	liters	wall (mm)	mm
836101	1.9	0.6	ø160x(H)95
836200	3.5	0.6	ø200x(H)115
836309	6	0.6	ø240x(H)135
836408	9.5	0.7	ø280x(H)155
836507	15	0.8	ø320x(H)190


836026

STEW PAN LOW - WITH LID

code	liters	wall (mm)	mm
836002	1.5	0.6	ø160x(H)75
836019	2.9	0.6	ø200x(H)95
836026	4.9	0.6	ø240x(H)110
836033	7.3	0.7	ø280x(H)120
836040	12	0.8	ø320x(H)150

Watch the video



LIDS FOR STEW PANS

code	mm
837818	ø160
837825	ø200
837832	ø240
837849	ø280
837856	ø320


837832

STEW PAN HIGH - WITHOUT LID

code	liters	mm
837757	2.8	ø160x(H)140
837764	5	ø200x(H)160
837771	9	ø240x(H)200
837788	13.5	ø280x(H)220
837795	21	ø320x(H)270


837771

STEW PAN MIDDLE - WITHOUT LID

code	liters	mm
837696	1.9	ø160x(H)95
837719	3.5	ø200x(H)115
837726	6	ø240x(H)135
837733	9.5	ø280x(H)155
837740	15	ø320x(H)190


837726

STEW PAN LOW - WITHOUT LID

code	liters	mm
837641	1.5	ø160x(H)75
837658	2.9	ø200x(H)95
837665	4.9	ø240x(H)110
837672	7.3	ø280x(H)120
837689	12	ø320x(H)150


837665

SAUCEPAN - WITHOUT LID

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

code	liters	wall (mm)	mm
838105	1.5	0.6	ø160x(H)75
838204	2.9	0.6	ø200x(H)95
838303	4.9	0.6	ø240x(H)110


838105

SAUTÉ PAN - WITHOUT LID

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

code	liters	wall (mm)	mm
839300	1	0.6	ø160x(H)60
839409	1.7	0.6	ø200x(H)65


839409

FRYING PAN - WITHOUT LID

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

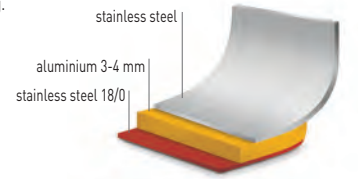
code	wall (mm)	mm
838501	0.6	ø240x(H)50
838600	0.6	ø280x(H)50
838617	0.7	ø320x(H)50


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.







834701

834206

STEW PAN WITH LID

code	liters	wall (mm)	mm
834206	25	0.8	ø345x(H)350
834404	36	1	ø360x(H)360
834701	50	1	ø400x(H)400
834909	71	1	ø450x(H)450
835104	98	1	ø500x(H)500

Sandwich type bottom



Riveted handle



Handles don't get hot





833032

18/0 stainless steel | ceramic | electro | gas | induction

BAIN-MARIE PAN

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

code	liters	mm
833032	1	330x165x(H)95

18/0 stainless steel | ceramic | electro | gas | induction

ASPARAGUS AND PASTA 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	mm
833100	5.5	ø162x(H)280



833100

S.S. stainless steel | oven

ROASTING PAN

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

code	mm
508503	310x240x(H)50
508510	385x275x(H)60
508527	430x310x(H)60



508527

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.



INDUCTION FRYING PAN

code	bottom (mm)	mm
629154	ø190	ø250x(H)50
629253	ø220	ø290x(H)55
629345	ø260	ø330x(H)60



GRIDDLE FOR INDUCTION COOKERS

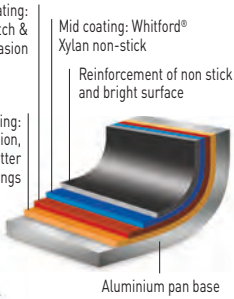
- Suitable for use on induction stoves.
- Made of die cast aluminum with Teflon® non-stick coating.
- Suitable for heat-sources up to 250°C.

code	mm
629130	390x260x(H)35

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 pan is quickly ready for use.
- 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.







FRYING PAN TITANIUM PROFESSIONAL

code	bottom (mm)	mm
629109	ø180	ø240x(H)55
629307	ø260	ø320x(H)55
629208	ø220	ø280x(H)55
629352	ø300	ø360x(H)55
629390	ø340	ø400x(H)55



WOK TITANIUM PROFESSIONAL

code	bottom (mm)	mm
839010	ø157	ø320x(H)100



SAUTÉ PAN TITANIUM PROFESSIONAL

code	bottom (mm)	mm
629505	ø225	ø280x(H)85



GRILL PAN - RIDGED SURFACE TITANIUM PROFESSIONAL

code	bottom (mm)	mm
629802	ø220	550x290x(H)55



FISH FRYING PAN - OVAL TITANIUM PROFESSIONAL

code	bottom (mm)	mm
629604	ø175	400x275x(H)35

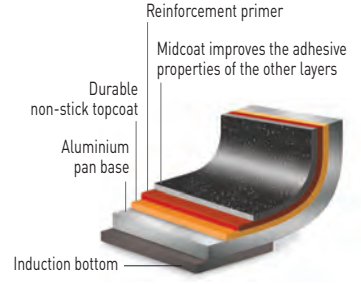


CRÊPES PAN TITANIUM PROFESSIONAL

code	bottom (mm)	mm
629413	ø260	ø320x(H)20

FRYING PANS ALUMINIUM ‚MARBLE PROFESSIONAL'

- Made of durable aluminium, suitable for all heat sources, even suitable for use in ovens.
- Aluminum 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 three layers and is wear-resistant.
- Very easy to clean after use.





FRYING PAN

code	bottom (mm)	mm
627600	ø140	ø200x(H)40
627617	ø180	ø240x(H)42
627662	ø200	ø260x(H)45
627624	ø220	ø280x(H)50
627631	ø260	ø320x(H)50
627648	ø280	ø360x(H)50
627655	ø300	ø390x(H)50



WOK

code	bottom (mm)	mm
627730	ø210	ø280x(H)75
627747	ø210	ø320x(H)95

CRÊPES PAN

code	bottom (mm)	mm
627679	ø240	ø280x(H)25
627686	ø280	ø320x(H)20

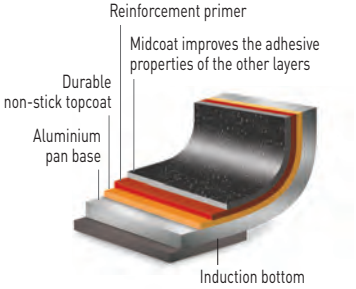
FISH FRYING PAN - OVAL

code	bottom (mm)	mm
627716	ø185	280x400x(H)55

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	bottom (mm)	mm
621103	ø140	ø200x(H)44
621110	ø180	ø240x(H)50
621127	ø200	ø260x(H)52
621134	ø200	ø280x(H)52
621158	ø215	ø320x(H)60



PAELLA PAN

- Top-quality frying pans made of sheet steel.
- With 2 handles.

code	Suitable for Fiesta gas	mm
622100		ø340x(H)40
622308		ø460x(H)40
622407	grill 146002	ø600x(H)40
622605	grill 146804	ø800x(H)50



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.
- Rusts easily, oil well to keep it ready for use.
- The handle is welded which ensures that it doesn't break.

ceramic | electro | gas | induction | wash

Watch the video



628614

FRYING PAN

code	bottom (mm)	mm
628638	ø180	ø240x(H)45
628614	ø220	ø280x(H)50
628706	ø240	ø300x(H)50
628621	ø260	ø320x(H)50



628805

CRÊPES PAN

code	bottom (mm)	mm
628805	ø200	ø230x(H)25

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 CASSEROLE ENAMELLED

- Made from cast iron, with red 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).

code	liters	mm
626856	0.27	130x100x(H)48
626832	3.7	317x240x(H)105
626849	4.4	365x290x(H)115
626825	6.88	405x255x(H)134



NEW

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
629321	ø200x(H)40
629338	ø250x(H)40



629369

NEW

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	265x265x(H)50

ceramic | electro | gas | induction | food contact | oven | wash

NEW

CAST IRON PLATTER WITH WOODEN UNDERLINER AND GRIPPER

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

code	mm
629383	280x140x(H)30



629383

NEW

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



629291

NEW

CAST IRON POT

- Complete set with a lid and a handle.
- Handle is ideal for moving and for hanging over fire.
- Capacity: 9 L.

code	mm
629376	ø310x(H)155



629376

PAN SERIES COPPER

- 2,5 mm thick 3-ply construction consists of stainless steel (0,4 mm), aluminium (1,5 mm) and copper (0,4 mm).
- Handles are attached by rivets.

Al aluminium | 18/10 stainless steel | ceramic | electro | gas | induction | wash | micro



607060

FRYING PAN

code	thickness (mm)	mm
607060	2.5	ø240x(H)50

MUSSEL & GRAVY PANS

S.S. stainless steel | gas





625057

MUSSEL PAN - WITH LID

- Black enamel.
- Flanged stainless steel rim.

code	max. contents in kg.	liters	mm
625002	1	2.5	ø200x(H)190
625057	1.5	3.5	ø220x(H)200
625101	2	5	ø260x(H)210



625804



625705

SOUP & GRAVY PAN - WITH LID

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

code	-	liters	mm
625804	blue	0.5	ø115x(H)95
625705	black	0.65	ø135x(H)110

ceramic | electro | gas | induction | wash



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) betweeen 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

Fe carbon steel | ceramic | electro | gas



622742



622858

ENAMELLED PAN

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

code	mm
622704	ø100x(H)20
622711	ø120x(H)25
622728	ø150x(H)27
622735	ø200x(H)36
622742	ø240x(H)40

ENAMELLED PAELLA BOWLS

- Deep model.
- Enamelled sheet steel.

code	mm
622810	ø145x(H)40
622827	ø170x(H)40
622834	ø185x(H)43
622841	ø205x(H)57
622858	ø245x(H)70



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)	0,6–0,8	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	✔	✔		
Driping 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 BLACK & WHITE	**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 • High impact resistance, very durable	Transparant material	With integrated HACCP label for monitoring of food storage process • Transparant material • Coloured lid clips according to HACCP sold separately	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

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

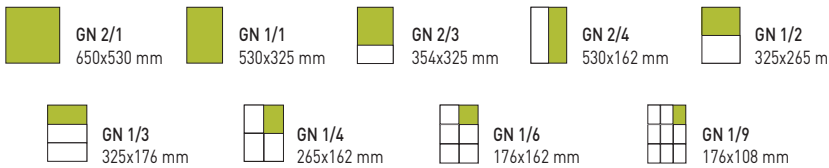


height (mm)



20 40 65 100 150 200

DIMENSIONS OF GN CONTAINERS:



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.



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

300°C
-40°C

2/1



code	liters	thickness (mm)	height (mm)
801109	58	0.8	200
801116	43	0.8	150
801123	30	0.8	100
801130	19	0.8	65
801147	11	0.8	40
801154	5.5	0.8	20

1/1



code	liters	thickness (mm)	height (mm)
801208	28	0.8	200
801215	21	0.8	150
801222	14	0.8	100
801239	9	0.8	65
801246	5	0.8	40
801253	2.5	0.8	20

2/3



code	liters	thickness (mm)	height (mm)
801307	18	0.8	200
801314	13	0.8	150
801321	9	0.7	100
801338	5.5	0.7	65
801345	3	0.7	40
801352	1.5	0.7	20

2/4



code	liters	thickness (mm)	height (mm)
801840	8.6	0.7	150
801666	5.8	0.7	100
801857	4	0.7	65
801864	2.5	0.7	40
801871	1.2	0.7	20

1/2



code	liters	thickness (mm)	height (mm)
801406	12.5	0.8	200
801413	9.5	0.7	150
801420	6.5	0.7	100
801437	4	0.7	65
801444	2	0.7	40
801451	1	0.7	20

1/3



code	liters	thickness (mm)	height (mm)
801505	7.8	0.8	200
801512	5.7	0.7	150
801529	4	0.7	100
801536	2.5	0.7	65
801543	1.5	0.7	40
801550	0.8	0.7	20

1/4



801635

code	liters	thickness (mm)	height (mm)
801604	5.5	0.8	200
801611	4	0.7	150
801628	2.8	0.7	100
801635	1.8	0.7	65
801642	1.7	0.7	40
801659	0.9	0.7	20

1/6



801727

code	liters	thickness (mm)	height (mm)
801703	3.4	1	200
801710	2.4	0.8	150
801727	1.6	0.7	100
801734	1	0.7	65

1/9



801826

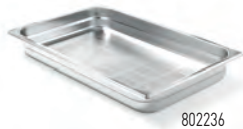
code	liters	thickness (mm)	height (mm)
801826	1	0.7	100
801833	0.6	0.7	65

GASTRONORM CONTAINERS – PERFORMATED

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



1/1



802236

code	liters	thickness (mm)	height (mm)
802205	28	0.8	200
802212	21	0.8	150
802229	14	0.8	100

- Perforated bottom

code	liters	thickness (mm)	height (mm)
802236	9	0.8	65
802243	5	0.8	40
802168	2.5	0.8	20

2/3



802328

code	liters	thickness (mm)	height (mm)
802328	9	0.7	100

- Perforated bottom

code	liters	thickness (mm)	height (mm)
802335	5.5	0.7	65
802342	3	0.7	40

1/2



802427

code	liters	thickness (mm)	height (mm)
802427	6.5	0.7	100

- Perforated bottom

code	liters	thickness (mm)	height (mm)
802434	4	0.7	65
802441	2	0.7	40

1/3



802526

code	liters	thickness (mm)	height (mm)
802502	7.8	0.7	200
802519	5.7	0.7	150
802526	4	0.7	100

- Perforated bottom

code	liters	thickness (mm)	height (mm)
802533	2.5	0.7	65
802540	1.2	0.7	40

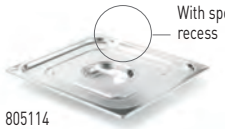


804100

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
804117	0.7	GN 2/3	354x325
804179	0.8	GN 2/4	530x162
804124	0.7	GN 1/2	265x325
804131	0.7	GN 1/3	325x176
804148	0.7	GN 1/4	265x162
804155	0.7	GN 1/6	176x162
804162	0.7	GN 1/9	176x108



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
805107	0.7	GN 1/1	530x325
805114	0.7	GN 2/3	354x325
805121	0.7	GN 1/2	265x325
805145	0.7	GN 1/4	265x162
805152	0.7	GN 1/6	176x162



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
802618	GN 2/3	354x325
802625	GN 1/2	265x325
802632	GN 1/3	325x176
802649	GN 1/4	265x162
802656	GN 1/6	176x162

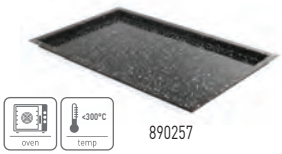


864210

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

- With recess for sous vide stick 222645.
- Also suitable for stainless steel Profi Line Gastronorm containers.

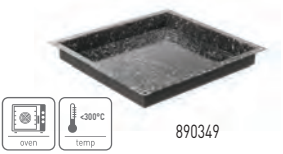
code	GN	mm
864210	GN 1/2	265x325
864203	GN 1/1	530x325



890257

GASTRONORM CONTAINER ENAMELLED

code	GN	mm
890257	GN 1/1	530x325x(H)20
890240	GN 1/1	530x325x(H)40
890233	GN 1/1	530x325x(H)60



890349

GASTRONORM CONTAINER ENAMELLED GN 2/3

code	GN	mm
890356	GN 2/3	345x325x(H)20
890349	GN 2/3	345x325x(H)40



805541

CONTAINER WITH NON-STICK COATING

code	GN	mm
805558	GN 1/1	530x325x(H)20
805541	GN 1/1	530x325x(H)40
805534	GN 1/1	530x325x(H)65



809242

GASTRONORM TRAY PROFI LINE

code	GN	mm
809259	GN 1/1	530x325x(H)20
809242	GN 1/1	530x325x(H)40



809150

GASTRONORM TRAY PROFI LINE GN 2/1

code	GN	mm
809150	GN 2/1	650x530x(H)20

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.

S.S. stainless steel | -40°C 300°C temp | wash | stackable

300°C
-40°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



code	liters	thickness (mm)	height (mm)
806159	28	0.7	200
806142	21	0.7	150
806135	14	0.6	100
806128	9	0.6	65
806111	5	0.6	40
806104	2.5	0.6	20

2/3



code	liters	thickness (mm)	height (mm)
806258	15.5	0.7	200
806241	13	0.7	150
806234	9	0.6	100
806227	5.5	0.6	65
806210	3	0.6	40
806203	1.5	0.6	20

1/2



code	liters	thickness (mm)	height (mm)
806357	12.5	0.7	200
806340	9.5	0.7	150
806333	6.5	0.6	100
806326	4	0.6	65
806319	2	0.6	40
806302	1	0.6	20

1/3



code	liters	thickness (mm)	height (mm)
806449	5.7	0.7	150
806456	7.8	0.7	200
806432	4	0.6	100
806425	2.5	0.6	65
806418	1.5	0.6	40
806401	0.6	0.6	20

1/4



code	liters	thickness (mm)	height (mm)
806555	5.5	0.7	200
806548	4	0.7	150
806531	2.8	0.6	100
806524	1.8	0.6	65

1/6



code	liters	thickness (mm)	height (mm)
806654	3.4	0.7	200
806647	2.4	0.7	150
806630	1.6	0.6	100
806623	1	0.6	65

1/9



code	liters	thickness (mm)	height (mm)
806739	1	0.7	100
806722	0.6	0.6	65

HENDI



806197

PERFORATED DRIP SHELF FOR GN CONTAINERS

code	GN
806296	GN 2/3
806197	GN 1/1
806395	GN 1/2
806494	GN 1/3
806593	GN 1/4
806692	GN 1/6



808153

808108

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
808153	GN 1/1	530x22x(H)10

Adaptor bar for fitting small GN-containers in bain-maries, chafing dishes, salad counters etc.



GASTRONORM CONTAINERS KITCHEN LINE – PERFORATED

1/1



807132

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

code	liters	thickness (mm)	height (mm)
807132	14	0.6	100
807125	9	0.6	65

- Perforated bottom.

code	liters	thickness (mm)	height (mm)
807118	5	0.6	40

2/3



807224

- Perforation diameter 3 mm.
- Perforated bottom.

code	liters	thickness (mm)	height (mm)
807224	5.5	0.6	65

1/2



807330

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

code	liters	thickness (mm)	height (mm)
807330	6.5	0.6	100

- Perforated bottom.

code	liters	thickness (mm)	height (mm)
807323	4	0.6	65



806845

LID FOR GN CONTAINERS

code	thickness (mm)	GN	mm
806814	0.7	GN 1/1	530x325
806821	0.7	GN 2/3	354x325
806838	0.7	GN 1/2	265x325
806845	0.7	GN 1/3	325x176
806852	0.7	GN 1/4	265x162
806869	0.7	GN 1/6	176x162
806876	0.7	GN 1/9	176x108



806968

LID FOR GN CONTAINERS WITH SOUP/SAUCE LADLE RECESS

code	thickness (mm)	GN	mm
806913	0.7	GN 1/1	530x325
806920	0.7	GN 2/3	354x325
806937	0.7	GN 1/2	265x325
806944	0.7	GN 1/3	325x176
806951	0.7	GN 1/4	265x162
806968	0.7	GN 1/6	176x162
806975	0.7	GN 1/9	176x108

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.

S.S. stainless steel | -40°C 300°C temp | wash | stackable

300°C
-40°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



code	liters	height (mm)
800157	28	200
800140	21	150
800133	14	100
800126	9	65
800119	5	40
800102	2.5	20

2/3



code	liters	height (mm)
800225	5.5	65
800249	13	150
800232	9	100
800218	3	40

1/2



code	liters	height (mm)
800355	12.5	200
800348	9.5	150
800331	6.5	100
800324	4	65
800317	2	40
800300	1	20

1/3



code	liters	height (mm)
800454	7.8	200
800447	5.7	150
800430	4	100
800423	2.5	65
800416	1.5	40
800409	0.8	20

1/4



code	liters	height (mm)
800553	5.5	200
800546	4	150
800539	2.8	100
800522	1.8	65

1/6



code	liters	height (mm)
800652	3.4	200
800645	2.4	150
800638	1.6	100
800621	1	65

1/9



code	liters	height (mm)
800737	1	100
800720	0.6	65

HENDI



558140

LID WITH DISPENSER FOR GN CONTAINERS

- Housing, spring in the dispenser and mechanical system made of AISI 304 stainless steel.
- The lower element of the dispenser made of polypropylene.
- Removable: lid, dispenser pump.
- Dispensed sauce portion: 35 ml.
- Not dishwasher safe.
- Suitable for GN containers with a height of 200 mm (not included).

code	GN	mm
558133	GN 1/6	180x165
558140	GN 1/4	270x165
558157	GN 1/3	330x180



807606

LID FOR GN CONTAINERS WITH SILICONE RIM

- With silicone rim for airtight sealing.
- The airtight cover structure helps keep food fresh and avoid leaking during transportation.
- Fits on Gastronorm container Kitchen & Budget Line

code	GN	mm
807637	GN 1/3	325x176
807606	GN 1/1	530x325
807613	GN 2/3	354x325
807620	GN 1/2	265x325
807651	GN 1/6	176x162
807644	GN 1/4	265x162

GASTRONORM CONTAINERS BUDGET LINE WITH HANDLES

1/1



817148

code	liters	height (mm)
817155	28	200
817148	21	150

2/3



817247

code	liters	height (mm)
817254	17	200
817247	13	150



1/2



817346

code	liters	height (mm)
817353	12.5	200
817346	9.5	150

1/3



817445

code	liters	height (mm)
817452	7.8	200
817445	5.7	150



817810

LID FOR GN CONTAINERS

code	GN	mm
817834	GN 1/2	325x265
817841	GN 1/3	325x176
817810	GN 1/1	530x325
817827	GN 2/3	354x325

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.

PC polycarbonate | -40°C 110°C temp | wash | stackable

110°C
-40°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


862209

code	liters	height (mm)
862216	21	150
862223	14	100
862209	9	65

1/2


862421

code	liters	height (mm)
862407	12.5	200
862414	9.5	150
862421	6.5	100
862438	4	65

1/3


862513

code	liters	height (mm)
862506	7.8	200
862513	5.7	150
862520	4	100
862537	2.5	65

1/4


862629

code	liters	height (mm)
862612	4	150
862629	2.8	100
862636	1.8	65

1/6


862711

code	liters	height (mm)
862704	3.4	200
862711	2.4	150
862728	1.6	100
862735	1	65

1/9


862827

code	liters	height (mm)
862827	1	100

LID FOR GN CONTAINERS BLACK POLYCARBONATE

code	GN	mm
862902	GN 1/1	530x325
862926	GN 1/2	325x265
862933	GN 1/3	325x176
862940	GN 1/4	265x162
862957	GN 1/6	176x162



LID FOR GN CONTAINERS

- Fits on HENDI Profi Line and Polycarbonate GN containers.

code	GN	mm
804100	GN 1/1	530x325
804117	GN 2/3	354x325
804179	GN 2/4	530x162
804124	GN 1/2	265x325
804131	GN 1/3	325x176
804148	GN 1/4	265x162
804155	GN 1/6	176x162
804162	GN 1/9	176x108

HENDI

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.

PC polycarbonate | -40°C 110°C temp | wash | stackable

110°C
-40°C



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

1/1



code	liters	height (mm)
862285	9	65

1/2



code	liters	height (mm)
862483	4	65
862476	6.5	100

1/3



code	liters	height (mm)
862568	5.7	150
862575	4	100
862582	2.5	65

1/4



code	liters	height (mm)
862674	2.8	100
862681	1.8	65

1/6

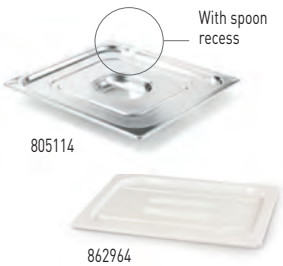


code	liters	height (mm)
862766	2.4	150
862773	1.6	100
862780	1	65

LID FOR GN CONTAINERS WITH SPOON RECESS

- Fits on HENDI Profi Line and Polycarbonate GN containers.

code	GN	mm
805138	GN 1/3	325x176
805107	GN 1/1	530x325
805114	GN 2/3	354x325
805121	GN 1/2	265x325
805145	GN 1/4	265x162
805152	GN 1/6	176x162



LID FOR GN CONTAINERS WHITE POLYCARBONATE

code	GN	mm
862919	GN 1/1	530x325
862964	GN 1/2	265x325
862971	GN 1/3	325x176
862988	GN 1/4	265x162
862995	GN 1/6	176x162

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.

PC polycarbonate | -40°C 110°C temp | wash | stackable

110°C
-40°C



Gradated

For use at temperatures -40°C / 110°C



861196

2/1

code	liters	height (mm)
861196	58	200

1/1



861202

code	liters	height (mm)
861202	24	200
861219	21	150
861226	14	100
861233	9	65

1/2



861424

code	liters	height (mm)
861400	12.5	200
861417	9.5	150
861424	6.5	100
861431	4	65

1/3



861523

code	liters	height (mm)
861509	7.8	200
861516	5.7	150
861523	4	100
861530	2.5	65

1/4



861622

code	liters	height (mm)
861608	5.5	200
861615	4	150
861622	2.8	100
861639	1.8	65

1/6



861721

code	liters	height (mm)
861707	3.4	200
861714	2.4	150
861721	1.6	100
861738	1	65

1/9



861820

code	liters	height (mm)
861820	1	100
861837	0.6	65

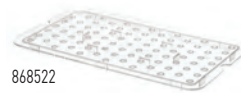


864104

LID FOR GN CONTAINERS

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

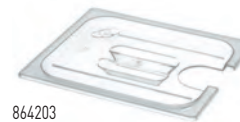
code	GN	mm
864098	GN 2/1	650x530
864104	GN 1/1	530x325
864128	GN 1/2	265x325
864135	GN 1/3	325x176
864142	GN 1/4	265x162
864159	GN 1/6	176x162
864166	GN 1/9	176x108



868522

PERFORATED DRIP SHELF FOR GN CONTAINERS POLYCARBONATE

code	GN	mm
868522	GN 1/1	467x263
868546	GN 1/2	265x206
868553	GN 1/3	266x116
868577	GN 1/6	118x106



864203

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

- With recess for sous vide stick 222645.
- Also suitable for stainless steel Profi Line Gastronorm containers.

code	GN	mm
864210	GN 1/2	265x325
864203	GN 1/1	530x325

GASTRONORM CONTAINERS POLYPROPYLENE

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

PP polypropylene | -40°C 80°C temp | wash | stackable

80°C
-40°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


880012

code	liters	height (mm)
880005	28	200
880012	21	150
880029	14	100

1/2


880111

code	liters	height (mm)
880104	12.5	200
880111	9.5	150
880128	6.5	100

1/3


880210

code	liters	height (mm)
880203	7.8	200
880210	5.7	150
880227	4	100

1/4


880319

code	liters	height (mm)
880302	5.5	200
880319	4	150
880326	2.8	100

1/6


880418

code	liters	height (mm)
880401	3.4	200
880418	2.4	150
880425	1.6	100

1/9


880524

code	liters	height (mm)
880524	1	100


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
880616	GN 1/2	325x265
880623	GN 1/3	325x176
880630	GN 1/4	265x162
880647	GN 1/6	176x162
880654	GN 1/9	176x108


SIL silicone
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
881828	GN 1/3	325x176
881804	GN 1/1	530x325
881811	GN 1/2	325x265
881835	GN 1/4	265x162
881842	GN 1/6	176x162
881859	GN 1/9	176x108

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.

PP polypropylene | -40°C 80°C temp | wash | stackable

80°C
-40°C








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


880050

code	liters	height (mm)
880050	28	200
880067	21	150
880074	12	100
880036	9	65

1/2


880159

code	liters	height (mm)
880159	12.5	200
880166	9.5	150
880173	6.5	100

1/3



880258

code	liters	height (mm)
880258	7.8	200
880265	5.7	150
880272	4	100
880289	2.5	65

1/4



880371

code	liters	height (mm)
880357	5.5	200
880364	4	150
880371	2.8	100
880388	1.8	65

1/6



880456

code	liters	height (mm)
880456	3.4	200
880463	2.4	150
880470	1.6	100
880487	1	65

1/9



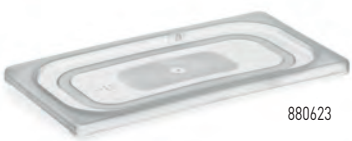
880555

code	liters	height (mm)
880555	0.9	100
880562	0.6	65

LID FOR GN CONTAINERS POLYPROPYLENE

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

code	GN	mm
880609	GN 1/1	530x325
880616	GN 1/2	325x265
880623	GN 1/3	325x176
880630	GN 1/4	265x162
880647	GN 1/6	176x162
880654	GN 1/9	176x108



880623

HORECA MARKERS

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

code	packed per
871546	2



871546

LID CLIPS FOR HACCP STORAGE CONTAINERS

- 12 pcs. in blister pack

code	colour	packed per
880661	Red	12
880678	Green	12
880685	Yellow	12
880692	Blue	12
880869	Purple	12

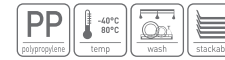


FOOD ALLERGY

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 allergic people.







1/1



880050

code	liters	height (mm)
880050	28	200
880067	21	150
880074	12	100
880036	9	65

1/2



880159

code	liters	height (mm)
880159	12.5	200
880166	9.5	150
880173	6.5	100

1/3



880258

code	liters	height (mm)
880258	7.8	200
880265	5.7	150
880272	4	100
880289	2.5	65

1/4



880371

code	liters	height (mm)
880357	5.5	200
880364	4	150
880371	2.8	100
880388	1.8	65

1/6



880456

code	liters	height (mm)
880456	3.4	200
880463	2.4	150
880470	1.6	100
880487	1	65

1/9



880555

code	liters	height (mm)
880555	0.9	100
880562	0.6	65

ALLERGEN FREE
DAIRY FREE

ALLERGEN FREE
GLUTEN FREE

ALLERGEN FREE
EGG FREE

ALLERGEN FREE
PEANUT FREE

SERVING TONG HACCP 250 MM

- For professional food service - HACCP compliant handpiece colors
- Length: 250 mm

code	colour	mm
171882	Purple	(L)250





LID FOR GN CONTAINERS PURPLE

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

code	GN	mm
881705	GN 1/1	530x325
881712	GN 1/2	325x265
881729	GN 1/3	325x176
881736	GN 1/4	265x162
881743	GN 1/6	176x162
881750	GN 1/9	176x108



CARVING KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
842478	2.5	150	280



COOK'S KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
842676	2.5	180	320
842775	2.5	240	385



UNIVERSAL KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
842270	1.2	90	190
842171	1.2	100	205



CUTTING BOARD HACCP

- One side smooth and other side with groove.

code	colour	mm
826065	Purple	GN 1/1 – 530x325x(H)15
826164	Purple	GN 1/2 – 265x325x(H)12



CUTTING BOARD HACCP

- Both sides suitable for cutting.

code	colour	mm
825662	Purple	600x400x(H)18
825570	Purple	450x300x(H)12,7

PP polypropylene | food contact

NEW



870785

EGG CONTAINER HENDI OVOBOX 120

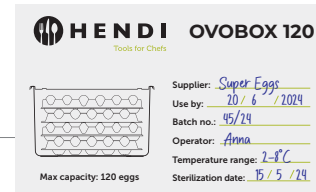
- Intended for safe storage of sterilised eggs in a cold chamber - without the risk of transferring salmonella again onto eggs or into the cold chamber.
- Perfectly transparent container made of polypropylene - the contents of the container are always visible.
- GN 2/3 sized container, suitable for 4 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°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

included

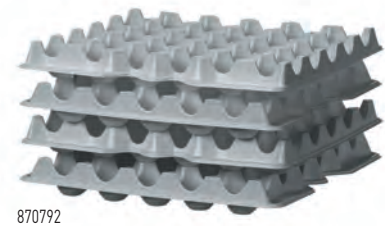
8x





food contact

NEW



870792

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°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



page 472



page 68

HENDI – BE INSPIRED!

Tools for Chefs



page 174



page 140



CUTTING BOARD HACCP

- Made of polyethylene HDPE 500.
- Meets HACCP standards.
- Both sides suitable for cutting.
- Can be cleaned in professional dishwashers (short program).



VERY HARD POLY-ETHYLENE

CUTTING BOARD HACCP 600X400

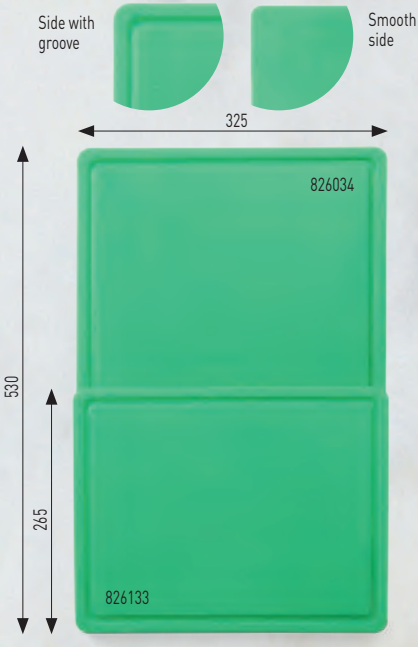
code	colour	mm	thickness (mm)
825600	White	600x400x(H)18	18
825617	Red	600x400x(H)18	18
825624	Blue	600x400x(H)18	18
825631	Green	600x400x(H)18	18
825648	Brown	600x400x(H)18	18
825655	Yellow	600x400x(H)18	18
825662	Purple	600x400x(H)18	18

CUTTING BOARD HACCP 450X300

code	colour	mm	thickness (mm)
825518	White	450x300x(H)13	13
825525	Red	450x300x(H)13	13
825532	Blue	450x300x(H)13	13
825549	Green	450x300x(H)13	13
825556	Brown	450x300x(H)13	13
825563	Yellow	450x300x(H)13	13
825570	Purple	450x300x(H)13	13

CUTTING BOARD HACCP

- Made of polyethylene HDPE 500.
- Meets HACCP standards.
- Both sides suitable for cutting.
- Can be cleaned in professional dishwashers (short program).





CUTTING BOARD HACCP GASTRONORM 1/1

- One side smooth and other side with groove.

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

CUTTING BOARD HACCP GASTRONORM 1/2

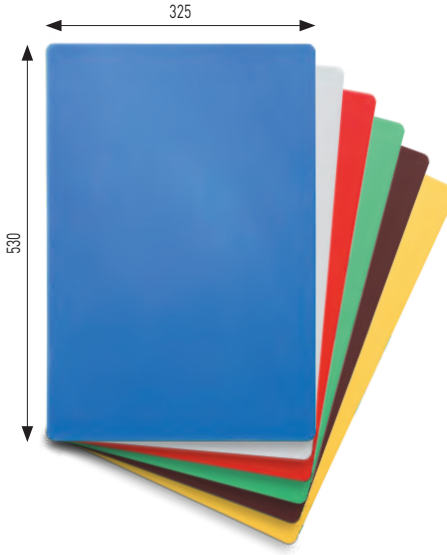
- One side smooth and other side with groove.

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

VERY HARD POLY-ETHYLENE

Groove to prevent leaking





NEW

LDPE polyethylene

food contact

CUTTING BOARD HACCP GN1/1

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

code	colour	mm
826805	White	530x325x(H)10
826812	Red	530x325x(H)10
826850	Yellow	530x325x(H)10
826829	Blue	530x325x(H)10
826836	Green	530x325x(H)10
826843	Brown	530x325x(H)10

LDPE polyethylene PP polypropylene NEW



825686

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.
- Colour-coded boards, compliant with the HACCP standards:
  - blue board recommended for raw fish,
  - white board for dairy products,
  - brown board for cooked meat,
  - red board for raw meat,
  - yellow board for poultry,
  - green board for vegetables and fruit.
- Rack can also be purchased separately (code: 825693).
- Dishwasher safe only in professional dishwashers on a short cycle.

code	mm
825686	450x300x(H)10

PP polypropylene NEW



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





CUTTING BOARD WITH HANDLE

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

code	colour	mm	thickness (mm)
826348	White	250x150	10
826478	Black	250x150	10
826355	White	300x200	10
826485	Black	300x200	10

CUTTING BOARD HACCP GASTRONORM 1/2

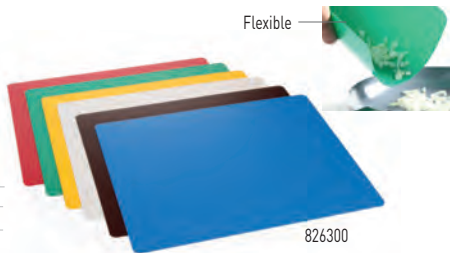
code	colour	mm	thickness (mm)
826706	White	265x325	9
826713	Red	265x325	9
826720	Blue	265x325	9
826737	Green	265x325	9
826744	Brown	265x325	9
826751	Yellow	265x325	9

PP
polypropylene
HACCP
compliant
wash

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	380x305x(H)6



HDPE
polyethylene
wash

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.
- Available in 3 sizes and 2 colours:
  - black (codes: 505755, 505762, 505779),
  - natural wooden (codes: 505724, 505731, 505748).
- Dishwasher safe.

code	colour	mm
505724	Brown	300x235x(H)6
505731	Brown	370x275x(H)6
505748	Brown	440x325x(H)6
505755	Black	300x235x(H)6
505762	Black	370x275x(H)6
505779	Black	440x325x(H)6





505205

CARVING BOARD

- Solid beech wood.
- Grooved.

code	thickness (mm)	mm
505205	16	390x230



505106

CUTTING BOARD WITH GRIP

- Solid beech wood.

code	thickness (mm)	mm
505106	13	390x160



506912

506905

CUTTING BOARD

- Rubberwood.
- With handles.

code	mm
506905	530x325x(H)45
506912	265x325x(H)45



505502

BREAD CUTTING BOARD

- Made of natural wood in a dark shade.
- Removable grid – horizontal rifling.
- 4 non-slip feet ensuring stability during cutting.
- Not dishwasher safe.

code	thickness (mm)	mm
505502	20	475x322



826201

CUTTING BOARD RACK

- For 6 cutting boards up to 20 mm thick.

code	mm
826201	303x211x(H)205



598047

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

S.S.
stainless steel

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





229835



856260

18/0
stainless steel

food contact

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



570715

Al
aluminium

wash

GARLIC PRESS

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

code	mm
570715	175x30



856123

PP
polypropylene

S.S.
stainless steel

wash

GARLIC PRESS

- Easy to clean.
- Two removable grids.

code	mm
856123	180x25

513750



TAB GRABBER

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

Al
aluminium

code	mm
513736	(L)455
513705	(L)610
513712	(L)915
513743	(L)1015
513750	(L)1220






1
2
3
4
5
6
7
8
9
10
11
12
13
14



German Steel X50CrMoV15 | POM POM plastic

KNIVES PROFI LINE

- All knives are precision hot drop forged from a single blank of high carbon German stainless steel.
- The specialized Chromium-Molybdenium-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.

code			thickness (mm)	blade length (mm)	length (mm)
844205	1	Cook's knife	3,3	250	390
844212	2	Cook's knife	3,3	200	335
844250	3	Utility knife	2	150	265
844311	4	Carving knife	2,7	250	380
844304	5	Carving knife	2,6	200	332
844267	6	Boning knife, flexible.	2	150	270
844236	7	Paring knife	1,9	90	195

code			thickness (mm)	blade length (mm)	length (mm)
844328	8	Ham/salmon knife, half flexible., granton	2,6	300	430
844298	9	Bread knife	2,4	215	340
844281	10	Bread knife	2,4	215	340
844335	11	Cleaver, granton	3	165	300
844274	12	Santoku knife, granton	3	180	310
844229	13	Carving fork	9	150	285
844403	14	Knife sharpener diamond	10,4	310	450



KNIVES KITCHEN LINE

S.S. stainless steel | POM POM plastic

- 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	Chef's knife	3.3	200	340
781357	2	Nóż kucharski	3.3	150	285
781340	3	Carving knife	3.3	200	330
781371	4	Boning knife	2.8	150	285
781333	5	Bread knife	3.3	210	335
781388	6	Kitchen knife	3.5	125	240

code			thickness (mm)	blade length (mm)	length (mm)
781395	7	Paring knife	3	90	200
781401	8	Poultry shears	5.8	140	260
781364	9	Carving fork	1.9	175	290
781302	10	Cleaver	2.4	180	300
781326	11	Ham/salmon knife	2.4	215	350
781418	12	Knife sharpener	10	230	350



BLACK - UNIVERSAL

– Polypropylene handle in accordance with HACCP guidelines.

PP polypropylene S.S. stainless steel



code			thickness (mm)	blade length (mm)	length (mm)
842201	1	Universal knife	1,2	90	200
842102	2		1,2	100	210
842409	3	Carving knife	2,5	150	290
842607	4	Cook's knife	2,5	180	320
842706	5		2,5	240	380
842904	6	Ham/kebab knife with the granton edge	1,7	350	490

code			thickness (mm)	blade length (mm)	length (mm)
843000	7	Bread knife	1,5	250	380
843109	8		1,5	300	430
844427	9	Butcher's knife	2,5	200	330
844410	10		2,5	250	380
844441	11	Boning knife	1,8	150	280
844434	12	Fillet knife	1,8	150	260
781418	13	Knife sharpener		230	350

KNIVES HACCP

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



BROWN - COOKED MEAT



code			blade/knife length (mm)	thickness (mm)
842669	1	Cook's knife	180/320	2,5
842799	2	Cook's knife	240/385	2,5
842966	3	Ham/salmon knife with granton edge	350/490	1,7

RED - RAW MEAT



code			blade/knife length (mm)	thickness (mm)
842423	4	Carving knife	150/290	2,5
842522	5	Filleting knife	150/300	0,9
842621	6	Cook's knife	180/320	2,5
842720	7	Cook's knife	240/385	2,5
842928	8	Ham/salmon knife with granton edge	350/490	1,7

YELLOW - POULTRY



code			blade/knife length (mm)	thickness (mm)
842539	9	Filleting knife	150/300	0,9
842638	10	Cook's knife	180/320	2,5
842737	11	Cook's knife	240/385	2,5

BLUE - FISH



code			blade/knife length (mm)	thickness (mm)
842546	12	Filleting knife	150/300	0,9
842645	13	Cook's knife	180/320	2,5
842744	14	Cook's knife	240/385	2,5

PP polypropylene | S.S. stainless steel | HACCP compliant | wash

ERGONOMIC NON SLIP HANDLE



WHITE - CHEESE & BREAD



code			blade/knife length (mm)	model	thickness (mm)
842256	15	Universal knife with granton edge	90/190	short model	1,2
842355	16	Universal knife	130/230	long model	1,2
842553	17	Filleting knife	150/300		0,9
842652	18	Cook's knife	180/320		2,5
842751	19	Cook's knife	240/385		2,5
843055	20	Bread knife	250/385		1,5
843154	21	Bread knife	300/430		1,5

GREEN - FRUITS & VEGETABLES



code			blade/knife length (mm)	model	thickness (mm)
842218	22	Universal knife with granton edge	90/190	short model	1,2
842119	23	Universal knife	100/205	serrated	1,2
842317	24	Universal knife	130/230	long model	1,2
842614	25	Cook's knife	180/320		2,5
842713	26	Cook's knife	240/385		2,5

PURPLE - ALLERGENS



code			blade/knife length (mm)	thickness (mm)
842270	27	Universal knife	90/190	1,2
842171	28	Universal knife	180/205	1,2
842478	29	Carving knife	150/280	2,5
842676	30	Cook's knife	180/320	2,5
842775	31	Cook's knife	240/385	2,5

NEW

NEW



S.S. stainless steel

wash

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	4	165	295	
845097	2	Deba	3	150	275	N
845028	3	Nakiri	4	180	325	
845059	4	Sashimi	3	210	340	
845042	5	Sashimi	4	240	370	
845127	6	Sashimi	2,5	270	405	N

PARING KNIVES, SET OF 6 COLOURS

- Polypropylene handle in accordance with HACCP guidelines.



842003

PARING KNIVES

- 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



842010

PARING KNIVES

- Set with 6 different colours: white, red, blue, green, black and yellow.
- Made of rolled steel.

code	thickness (mm)	blade length (mm)	length (mm)
842010	2.5	90	185

NEW

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	Paring knife, curved	60	170
842454	2	Paring knife, straight	70	180
842461	3	Paring knife, pointed	85	195
842485	4	Steak knife, serrated	117	227
842492	5	Utility knife	105	215



842447 842454 842461 842485 842492

PARING KNIFE WITH WOODEN HANDLE

- "Made in Germany".

code	blade length (mm)	length (mm)
841020	60	165



841020



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.

NEW

German Steel X50CrMoV15 | PP polypropylene | food contact



code			colour	length (mm)
841129	1	Tourne knife	black	158
841532	2		red	158
841549	3		green	158
841105	4	Paring knife	black	180
841556	5		red	180
841563	6		green	180
841136	7	Tomato knife	black	214
841594	8		red	214
841600	9		green	214

code			colour	length (mm)
841112	10	Paring knife pointed	black	192
841570	11		red	192
841587	12		green	192
841617	13	Utility knife	black	211
841624	14		red	211
841631	15		green	211

UNIVERSAL PEELERS

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

NEW

S.S. stainless steel | PP polypropylene | food contact



841501 841518 841525



841471 841488 841495

HORIZONTAL UNIVERSAL PEELER

code	-	blade length (mm)	mm
841501	black	50	(L)110
841518	red	50	(L)110
841525	green	50	(L)110

UNIVERSAL PEELER WITH SERRATED BLADE

code	-	blade length (mm)	mm
841471	black	50	(L)175
841488	red	50	(L)175
841495	green	50	(L)175



841228



841235

SPEED PEELER

S.S. stainless steel

- Transverse model.

code	blade length (mm)	length (mm)
841228	50	110

PEELER

S.S. stainless steel

- Pendulum model.

code	blade length (mm)	length (mm)
841235	50	150

18/0 stainless steel | PP polypropylene | food contact

NEW

ASPARAGUS PEELER

- Body made of stainless steel, blades stainless steel.
- Ergonomic grip, fits nicely in the hand for comfortable use.
- Blade shields made of PP (polypropylene) included.
- Dishwasher safe.

code	blade length (mm)	mm
856406	43	200x50x(H)30





856406



S.S.
stainless steel

9-PIECE KNIVES SET

- 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



HENDI





1 2 3 4

NEW

S.S. stainless steel | food contact

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 370 mm.
  2 – chef's knife 330 mm.
  3 – carving knife 330 mm.
  4 – peeler 190 mm.

code
781029



856291

DECORATION TOOLSET - 6 PCS.

PP polypropylene | S.S. stainless steel

- 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

S.S. stainless steel | PP polypropylene | food contact | wash



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

S.S. stainless steel | PP polypropylene | food contact | wash



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

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



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



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

PMMA plexiglas S.S. stainless steel



NEW



499948

18/0 stainless steel | 18/10 stainless steel | food contact | user assembly

HAM HOLDER

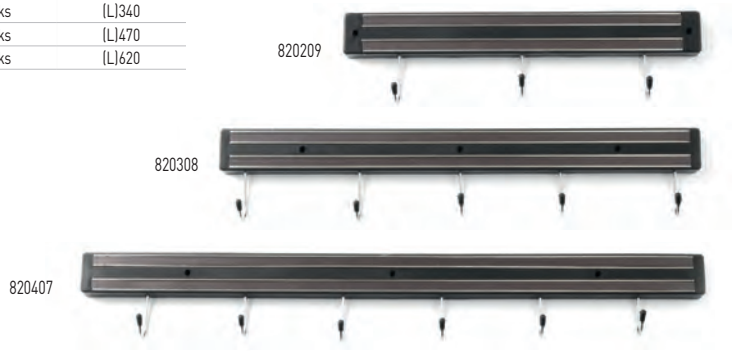
- Stand and base made from stainless steel with a satin finish.
- The ham is secured in place with one screw in the ring (ø80mm). The ring allows the ham to be rotated providing easy access to every piece of meat.
- Holding element with a tilting system.
- Distance between the mounting screws: approx. 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

KNIFE MAGNET WITH HOOKS

- With 2 magnetic strips.

code	-	mm
820209	3 hooks	(L)340
820308	5 hooks	(L)470
820407	6 hooks	(L)620



POULTRY SHEARS

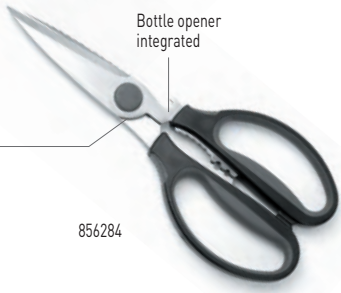
- High carbon steel.
- Softgrip.

code	mm
856314	(L)240



PP polypropylene S.S. stainless steel





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

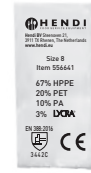
KITCHEN SHEARS

- 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



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 circular cut resistance, grade C straight cut resistance.
- Level 3 abrasion resistance.

code	packed per
556641	2



556665





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
556665	Medium	(L)305



POM plastic | S.S. stainless steel

781913

OYSTER KNIFE ROUND

code	thickness (mm)	blade length (mm)	length (mm)
781913	2.3	60	170



PP polypropylene | S.S. stainless steel

781920

OYSTER KNIFE STRAIGHT

code	thickness (mm)	blade length (mm)	length (mm)
781920	1.6	60	160



690000

S.S. stainless steel | wash

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

PP polypropylene | S.S. stainless steel

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



856161

PP polypropylene | S.S. stainless steel | wash

CAN OPENER

code	mm
856116	(L)180



856116



ABS plastic

Watch the video

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
224410	Sand paper – grit 320		50x200
229828	Sand paper – grit 1000		50x200





820612

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



ABS plastic

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

NEW MODEL



820605



KNIFE SHARPENER

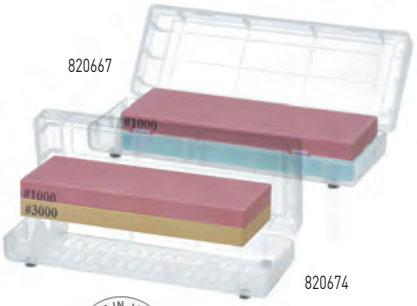
- With finger protection.
- Reversible double sharpening blades made of carbide.

code	mm
820605	140x15x(H)65

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
820674	185x65x(H)30



820667

820674

JAPANESE SHARPENING STONE

NEW

- The double-sided stone consists of 2 plates with different grit sizes: 220/1000.
- Purpose of stone grits:
  - 220: blade edge grinding and regeneration,
  - 1000: basic blade sharpening.
- Before use wet the stone with water.

code	mm
845134	180x50x(H)40


845134


570104

Al aluminium

wash

EGG SLICER – RECTANGULAR

code	mm
570104	130x85x(H)30


570012

Al aluminium

wash

EGG SLICER – OVAL

code	mm
570012	120x115x(H)35



ONION GOGGLES

- Wear the goggles during the cutting of onions to prevent teary eyes.

code	mm
570906	150x160x(H)45


570906

Watch the video

PP polypropylene | S.S. stainless steel | wash



LEMON ZESTER

code	mm
856031	(L)155



GRAPEFRUIT KNIFE

code	blade length (mm)	length (mm)
856185	100	210



VEGETABLE CORER

code	blade length (mm)	length (mm)
856086	110	220



CITRUS PEELER

code	mm
856055	(L)175



MELON SCOOP OVAL

code	ø	length (mm)
856017	ø26	(L)160



MELON SCOOP SERRATED

code	ø	length (mm)
856024	ø22	(L)150



MELON SCOOP DOUBLE

code	-	mm
856000	ø 22-25 mm	(L)165



CHANNEL KNIFE

code	mm
856048	(L)155



APPLE CORER

code	ø	length (mm)
856079	ø20	(L)215



DOUGH CUTTER SERRATED BLADE

code	ø	length (mm)
856154	ø60	(L)188



BUTTER CURLER

- Serrated.

code	mm
856192	(L)190



SPREADER - SERRATED

code	blade length (mm)	length (mm)
855768	85	210

PP polypropylene | S.S. stainless steel | wash



POTATO PEELER

code	blade length (mm)	length (mm)
856178	65	175



DECORATION KNIFE

code	blade length (mm)	length (mm)
856062	90	200



TOMATO KNIFE OFFSET

code	blade length (mm)	length (mm)
856253	110	224



CHEESE SLICER

code	mm
856208	(L)200



CHEESE SLICER FOR SOFT CHEESE

code	mm
856215	(L)160



CHEESE GRATER

code	mm
856222	(L)170



Watch the video

CHEESE KNIFE FOR SOFT CHEESE

code	blade length (mm)	length (mm)
856246	160	270



CHEESE KNIFE FOR HARD CHEESE

code	blade length (mm)	length (mm)
856239	130	250



PIZZA CUTTER

code	ø	length (mm)
617007	ø100	(L)230



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	ø100	(L)230

ABS plastic | 18/0 stainless steel | 18/8 stainless steel | PP polypropylene | food contact | wash





237922

JAPANESE MANDOLINE HENDI 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 jullienne 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 produce holder which protects the fingers during use and blade shields for safe storage.

code	mm
237922	395x165x(H)115

NEW MODEL



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

ABS plastic | PP polypropylene | S.S. stainless steel

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



V-shaped cutting blade for fast slicing

222614



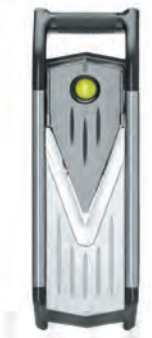
NEW MODEL

ABS plastic | PP polypropylene | S.S. stainless steel



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



JAPANESE MANDOLINES HENDI SHŌGUN 将軍

ABS plastic | S.S. stainless steel | PP polypropylene | food contact | wash

- 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.



221280



NEW

JAPANESE MANDOLINE HENDI SHŌGUN 将軍

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

code	mm
221280	380x158x(H)47



1 mm bars



2 mm bars



8 mm bars



thickness 1-5 mm



221297



NEW

JAPANESE MANDOLINE HENDI SHŌGUN 将軍 PRO

- Wide cutting surface suitable for large vegetables and fruit.

code	mm
221297	380x180x(H)45



thickness 1-5 mm

Extremely sharp,
laser cut rasps

PP polypropylene | 18/8 stainless steel



856352 856369 856376



856321 856338 856345

RASPS

- Laser cut blades, high precision and extremely sharp.

code	-	blade length (mm)	mm
856352	Fine	220	35x405
856369	Coarse	220	35x405
856376	Ribbon	220	35x410

RASPS

- Laser cut blades, high precision and extremely sharp.

code	-	blade length (mm)	mm
856321	Coarse	134	65x330
856338	Ribbon	135	65x330
856345	Shaver	134	65x330

S.S. stainless steel | wash

443002



GRATER, FOUR-SIDED

code	mm
443002	90x65x(H)200

PP polypropylene | S.S. stainless steel

844366



844359

MINCING KNIFE

code	-	mm
844359	single blade	(L)215
844366	double blade	(L)215











ABS plastic | PP polypropylene | S.S. stainless steel

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

With suction cup feet

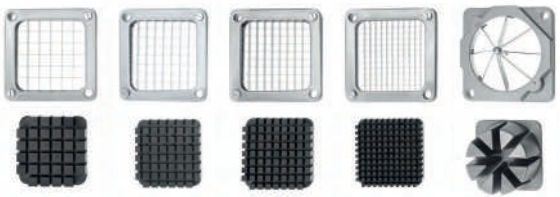




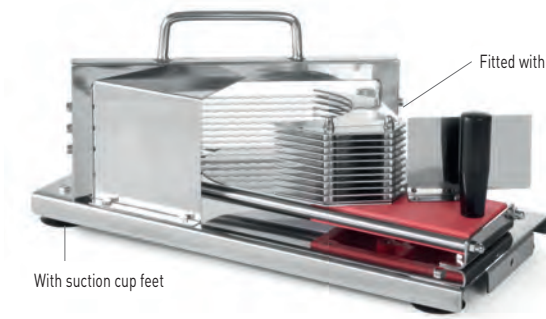
KNIFE FOR FRENCH FRIES CUTTER

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

code	
932926	13x13
630419	11x11
932919	9x9
932902	6x6
932933	8 wedges



13x13 932926 | 11x11 630419 | 9x9 932919 | 6x6 932902 | 8 wedges 932933







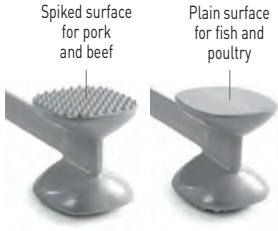
TOMATO SLICER

- 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

MEAT TENDERIZERS





MEAT TENDERIZING HAMMER

- Firm grip.
- Spiked surface for pork and beef.
- Plain surface for fish and poultry.

code	colour	mm	
513002	Light grey	(L)260	
513118	Black	(L)260	NEW





MEAT TENDERIZER PROFI LINE

- Modern and effective tool for meat improvement, the interspaced vertical blades reduce the length of meat fibers.
- Perfectly tenderizes 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.

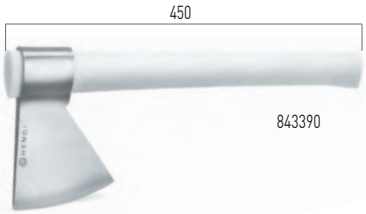
code	colour	mm
843451	Red	42x150x(H)118

S.S. stainless steel | PE polyethylene

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



843390



505656

505670

HDPE polyethylene | S.S. stainless steel

POLYETHYLENE BUTCHER BLOCK WITH BASE

- Made of HDPE500 polyethylene.
- Stainless steel stand.

code	-	mm
505687	Set 505656+505670	500x400x(H)800
505656	Butcher block HDPE	500x400x(H)50
505663	Butcher block HDPE	500x400x(H)80
505670	Base	500x400x(H)750



559239

ROULADE STRING 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



559208

ROULADE STRING

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

code	-
559208	70 m
559222	144 m



513538

S.S. stainless steel

BUTCHER'S HOOKS – A SET OF 4 HOOKS

code	mm
513538	90x4
513545	110x5
513552	130x5
513569	150x6



PA polyamide · S.S. stainless steel · wash

CHIP SCOOP

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

code	mm
640913	ø240x640
640920	ø260x650

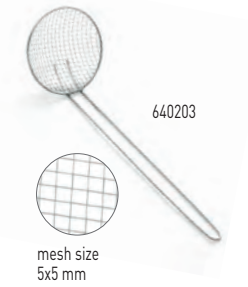


S.S. stainless steel · wash

CHIP SCOOP

- With reinforced wire handle.

code	mm
640401	ø160x470
640500	ø180x470
640609	ø200x510
640708	ø220x540
640807	ø240x540

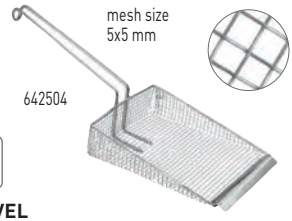


S.S. stainless steel · wash

CHIP SCOOP

- With wire handle.

code	mm
640104	ø100x310
640203	ø125x360

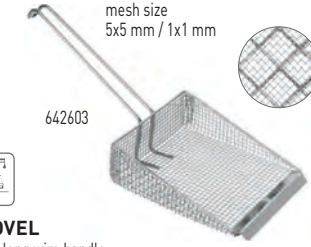


S.S. stainless steel · wash

CHIPS SHOVEL

- With 150 mm long wire handle.

code	mm
642504	470x180



S.S. stainless steel · wash

CHIPS SHOVEL

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

code	mm
642603	335x175



S.S. stainless steel

FRENCH FRIES AND NACHOS FUNNEL SCOOP

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

code	mm
642559	230x220



PC polycarbonate

FRENCH FRIES AND NACHOS FUNNEL SCOOP

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

code	mm
642566	233x205



630006

CHIPS COLANDER ALUMINIUM

- Fixed bottom and removable strainer.

code	mm
630006	ø400x(H)170



630808

CHIPS COLANDER STAINLESS STEEL

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

code	mm
630808	ø410x(H)170



630808



630136

630235

SALT AND PEPPER SHAKER

- With screw cap.

code	-	mm
630235	Pepper shaker	ø63x(H)100
630136	Salt shaker	ø80x(H)175



630105

630204

SALT AND PEPPER SHAKER

- With screw cap.

code	-	mm
630204	Pepper shaker	ø65x(H)105
630105	Salt shaker	ø80x(H)195



646304

FAT SKIMMER

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

code	mm
646205	ø125x350
646304	ø150x440



646601

BIRD'S NEST SHAPED STRAINER

- With wire handle and fastening clip.

code	mm
646601	ø100x390



Effectively extend oil life

632901

GREASE FILTER HOLDER FOR DEEP FRYER

code	mm
632901	ø250x(H)240



632802

GREASE FILTER FOR DEEP FRYER - 50 PCS

- HENDI filters are essential in professional gastronomy – they effectively extend oil life.
- They are made of synthetic silk which is classified to the synthetic fibres group, made of natural ingredients.
- HENDI grease filters are extremely durable. Their thermal resistance reaches up to 200 °C.
- Apart from directly affecting the quality maintenance of oil, HENDI filters also optimize the lifespan of deep frying appliances.
- HENDI grease filters have food contact declaration of compliance.

code	packed per	mm
632802	50	254x254



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
- Side surface suitable for offset printing or labeling
- Useable volume: 11.3 l ≈ 120 ml
- Stackable (max load capacity of lower bucket: up to 45 kg)

code	liters	mm
196007	11.5	ø300x(H)230



518700

FUNNEL

code	mm
518700	ø128x(H)115



567616

FUNNEL

code	mm
567616	ø100x(H)115
567630	ø130x(H)117
567654	ø150x(H)140



516713

S.S. stainless steel

PROFI LINE LID FOR BUCKET WITH REINFORCED BASE

code	-	mm
516690	516683	ø280x(H)15
516713	516706	ø290x(H)15
516737	516720	ø305x(H)15



BUCKET WITH REINFORCED BASE

- Graduated.

code	liters	mm
516676	7	ø230x(H)245
516683	10	ø280x(H)265
516706	12	ø300x(H)310
516720	15	ø305x(H)330



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
222560	25	ø430x(H)530



S.S. stainless steel

516744

BUCKET

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

code	liters	mm
516744	12	ø310x(H)300

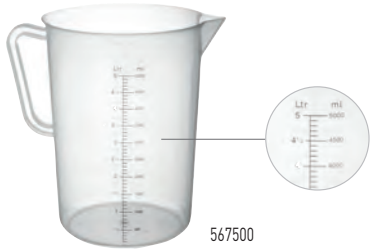


516768

BUCKET

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

code	liters	mm
516768	10	ø278x(H)235



567500

MEASURING JUG POLYPROPYLENE

PP polypropylene

- With gradation.

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



Stackable

567852

MEASURING JUG STACKABLE

PP polypropylene

- 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
567821	1	ø124x(H)170
567838	2	ø160x(H)205
567845	3	ø181x(H)233
567852	5	ø210x(H)270



516300

MEASURING JUG

18/10 stainless steel

- Top quality.
- Scale inside the jug.

code	liters	mm
516102	0.5	ø90x(H)105
516201	1	ø120x(H)130
516300	2	ø140x(H)170



562079

PP polypropylene

SCOOP

code	liters	mm
562000	0.125	(L)187
562017	0.25	(L)250
562079	0.65	(L)330



521502

Al aluminium

wash

ALUMINIUM SCOOP

code	liters	mm
521205	0.125	(L)180
521304	0.2	(L)205
521403	0.3	(L)245
521502	0.5	(L)265
521601	0.65	(L)310
521809	2	(L)390

ELECTRIC KETTLES

- 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.

PP polypropylene | 18/8 stainless steel



209981

Watch the video

External water level indicator



ELECTRIC KETTLE CORDLESS

code	liters	V	W	mm
209981	1.8	230	2150	226x165x(H)310

209936



S.S. stainless steel | PP polypropylene | indoor

ELECTRIC KETTLE CORDLESS

code	liters	V	W	mm
209936	2.5	230	2150	242x172x(H)294



209998

Internal maximum water level indicator

ELECTRIC KETTLE CORDLESS

code	liters	V	W	mm
209998	4.2	230	2000	341x226x(H)305



Control panel with digital display



209943

S.S. stainless steel | PP polypropylene | indoor

ELECTRIC KETTLE CORDLESS WITH TEMPERATURE CONTROL

- For preparing beverages with indicated brewing conditions, such as green tea, white tea, or yerba mate.
- 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.
- Kettle can be rotated – 360° base.
- CAUTION: intended for boiling water only, boiling other liquids may damage the kettle.

code	liters	V	W	mm
209943	1.8	230	1800	230x165x(H)255



624302

S.S. stainless steel | gas

KETTLE

code	liters	mm
624302	6	ø245x(H)290



Watch the video



18/0 stainless steel

680025

MULTIPURPOSE TWEEZERS

code	mm
680049	(L)160
680032	(L)215
680025	(L)230
680018	(L)300



18/0 stainless steel

680186

TWEEZER, CURVED, WITH PROFILED HANDLE

code	mm
680186	(L)240



18/0 stainless steel

680063

TWEEZERS CURVED

code	mm
680070	(L)160
680063	(L)240
680056	(L)305



18/0 stainless steel

680162

TWEEZER, SQUARE HEAD

code	mm
680162	(L)145



680087

OFFSET TWEEZERS

code	mm
680087	(L)210
680094	(L)160



680124

TWEEZER, ROUND HEAD

code	mm
680124	(L)150
680193	(L)305



18/0 stainless steel

680155

FISH BONE TWEEZER POINTED

code	mm
680155	(L)155



18/0 stainless steel | wash

680131

MULTIPURPOSE TWEEZERS

- With, by means of PVD applied, black coating.
- High quality and lasting.

code	mm
680131	(L)300



18/0 stainless steel | wash

680216

ROUND TIP TWEEZERS

- Made of 18/0 stainless steel.
- Black PVD coating.
- High quality and durability.

code	mm
680216	(L)305



18/0 stainless steel

680179

TWEEZER, CYLINDRICAL HEAD

code	mm
680179	(L)170



680117 680100

FISH BONE TWEEZERS, SLANTED HEAD

code	mm
680117	(L)120
680100	(L)130



18/0 stainless steel

680148

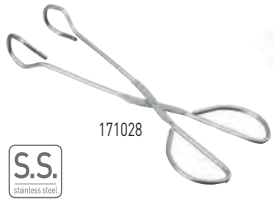
FISH BONE TWEEZER, SLANTED TIP

code	mm
680148	(L)100







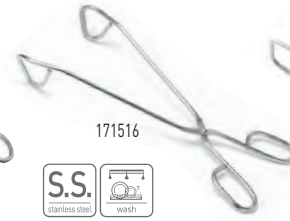


171028

S.S. stainless steel

SERVING TONGS – 2 PCS

code	packed per	mm
171127	2	(L)300
171028	2	(L)240

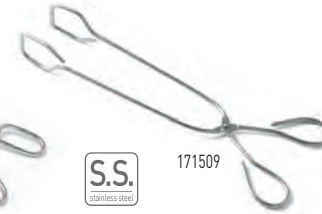


171516

S.S. stainless steel | wash

SERVING TONGS CURVED

code	mm
171417	(L)235
171516	(L)295



171509

S.S. stainless steel

SERVING TONG

code	mm
171509	(L)292
171400	(L)220



171318

SIL silicone | 18/0 stainless steel

SERVING TONGS

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

code	mm
171301	(L)267
171318	(L)345
171325	(L)445



171349

SIL silicone | food contact

SILICONE TONG FOR COOKING

- Made from 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.

code	mm
171349	(L)290



524008

UNIVERSAL TONGS

- With fastening clip.
- Detachable.

Al aluminium | wash

code	mm
524008	(L)270

Watch the video



SERVING TONG HACCP 250 MM

- For professional food service - HACCP compliant handpiece colors
- Length: 250 mm
- CAUTION: Not dishwasher safe

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

SERVING TONGS HACCP 300 MM

- For professional food service - HACCP compliant handpiece colors
- Length: 300 mm
- CAUTION: Not dishwasher safe

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

SERVING TONGS

code	colour	mm
171752	Black	(L)250
171851	Black	(L)300





UNIVERSAL TONGS

code	colour	mm
657621	Transparent	(L)230
657607	Black	(L)230



171806

SOLID DESIGN – THICKNESS 1 MM

SALAD TONGS

- With fastening clip.
- Solid design.

S.S. stainless steel

code	mm
171707	(L)240
171806	(L)310
171905	(L)400





525159



525142



658000

BENT WOODEN SPATULA - SET OF 2

- Made of beech wood - not only durable, but also lightweight.
- Resistant to high temperatures.
- Bent for easy flipping ingredients in a frying pan.

code	packed per	mm
525159	2	(L)320

WOODEN SPATULA - SET OF 4

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

ATTENTION: Not dishwasher safe

code	packed per	mm
525142	4	(L)300

FRYING SPATULA

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

code	mm
658000	(L)280



659502

SPATULA

- Slotted.
- Made of reinforced polyamide.

code	mm
659502	(L)300



659601

PA polyamide · <200°C temp · wash

ANGLED FRYING SPATULA

code	mm
659601	(L)325



PP polypropylene | S.S. stainless steel | wash

SCRAPER
- Black plastic handle

code	blade length (mm)	mm
855713	124	102x265



S.S. stainless steel | wash

SCRAPER
- With wooden handle.

code	blade length (mm)	mm
855119	118	100x251



S.S. stainless steel | <200°C temp | wash

HAMBURGER TURNER
- With wooden handle

code	blade length (mm)	mm
855508	120	75x270
855607	150	110x305



HAMBURGER TURNER
- Handle made of black plastic.

code	blade length (mm)	mm
855676	143	77x283
855652	174	108x313



TURNER FLEXIBLE
- Handle made of black plastic.
- Flexible.

code	thickness (mm)	mm
855737	1	375x73
855669	1.2	320x96



PP polypropylene | S.S. stainless steel | wash

TURNER FLEXIBLE, PERFORATED
- Handle made of black plastic.
- Perforated.
- Flexible.

code	thickness (mm)	mm
855720	1	375x75

wash

WOODEN SPOON - SET OF 3, VARIOUS SIZES
- Versatile use
- Elegant, classic shape
- Made of beech wood

code	mm
525005	(L)400, 350, 300





SCRAPER

- ABS handle, blade made of synthetic rubber.

ABS plastic | <110°C temp | wash

code	blade length (mm)	mm
659205	90	52x257
659304	116	70x358
659403	116	70x410

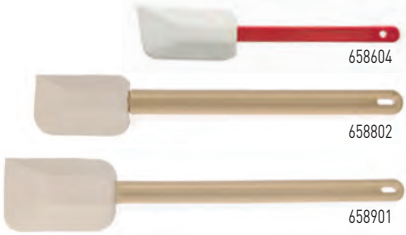


SCRAPER

- PA handle.
- Silicone blade.

PA polyamide | SIL silicone | -60°C 260°C temp | wash

code	blade length (mm)	mm
659014	90	55x266
659007	105	70x354
659106	105	70x420



SCRAPER

- Handle made of glass-fiber reinforced nylon.
- Blade made of natural rubber.
- Only suitable for cold food preparation.

wash

code	blade length (mm)	mm
658604	90	55x260
658703	90	75x320
658802	90	75x425
658901	150	100x515



SCRAPER SPOON SHAPED

- ABS handle.
- Blade made of synthetic rubber.

ABS plastic | <110°C temp | wash

code	blade length (mm)	mm
659472	117	75x408
659458	88	57x254
659465	117	75x357



PBT heat-resistant | micro

SPOON

code	mm
563007	375x70
563106	450x80
563205	575x105



SPOON

- Made of reinforced polyamide.

PA polyamide

code	mm
659700	(L)305
659809	(L)385

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
540305	0.12	ø80x400
540404	0.25	ø100x430
540503	0.5	ø120x555
540602	0.75	ø145x575
540701	1	ø165x630

SLOTTED SPOON

code	mm
541104	ø80x390
541203	ø100x400
541302	ø120x460
541500	ø160x530

BASTING SPOON

code	mm
542606	410x100

VEGETABLE SPOON

code	mm
542507	485x75

CARVING FORK

code	mm
542705	(L)350

SPATULA

code	mm
542200	510x100

LADLES & SKIMMERS KITCHEN LINE

1.5 MM THICKNESS



LADLE

code	liters	mm
527108	0.05	ø60x320
527207	0.17	ø90x390
527306	0.25	ø100x420

SKIMMER

code	mm
528105	ø90x310
528204	ø115x370

SLOTTED SPATULA

code	mm
526118	(L)355

SPATULA

code	mm
526101	(L)350

CARVING FORK

code	mm
526200	350x35

VEGETABLE SPOON

code	mm
526309	(L)325

WHISKS



S.S. stainless steel | wash | 2.2 MM THICKNESS

FRENCH WHISK

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

code	mm
510001	(L)290
510100	(L)335
510209	(L)380
510308	(L)435
510407	(L)490
511503	(L)540
511701	(L)640

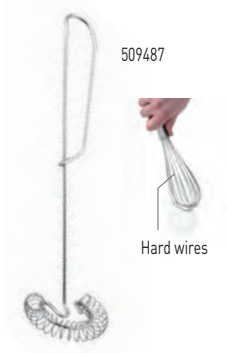


PP polypropylene | S.S. stainless steel | wash | 2 MM THICKNESS

FRENCH WHISK WITH 8 STIFF WIRES

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

code	mm
509005	(L)270
509104	(L)320
509203	(L)365
509302	(L)415
509401	(L)465



S.S. stainless steel

SPIRAL WHISK

code	mm
509487	(L)280



PP polypropylene | S.S. stainless steel | wash

SPIRAL WHISK

code	mm
856109	(L)300



S.S. stainless steel | wash | 1.4 MM THICKNESS

PIANO WHISK

- 7 flexible piano wires, with eyelet.
- Wire thickness: 1,4 mm.

code	mm
532003	(L)230
532102	(L)275
532201	(L)330
532300	(L)375

S.S. stainless steel | wash | 1.4 MM THICKNESS

PIANO WHISK

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

code	mm
511718	(L)285
511725	(L)335
511732	(L)385
511749	(L)435
511756	(L)485

PP polypropylene | S.S. stainless steel | wash | 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
509425	(L)270
509432	(L)320
509449	(L)360
509456	(L)410
509463	(L)460

509470



1 MM THICKNESS

S.S. stainless steel | wash

PIANO WHISK

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

code	mm
509470	(L)285



567562

NEW

S.S. stainless steel | SIL silicone

MIXING BOWL WITH SILICONE BASE

- Bowl made of stainless steel.
- Base with a non-slip silicone layer.
- With a measure inside the bowl.
- Dishwasher safe.

code	mm
567562	ø265x(H)125
567579	ø330x(H)155







530702

S.S. stainless steel

KITCHEN BOWL

code	liters	mm
530108	0.7	ø160x(H)63
530207	1.2	ø205x(H)74
530306	1.5	ø227x(H)83
530405	2.6	ø254x(H)95
530504	3.3	ø281x(H)100
530603	4.4	ø310x(H)107
530702	5.7	ø340x(H)113



517604

S.S. stainless steel

MIXING BOWL

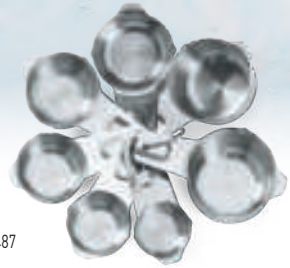
code	liters	mm
517109	0.7	ø158x(H)55
517208	1.4	ø197x(H)68
517307	2.3	ø240x(H)88
517406	3.3	ø259x(H)92
517604	4.9	ø300x(H)118



NEW

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.
- 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.



596487



596494

MEASURING CUP - SET OF 7 PCS.

- 7 different capacities included in the set: ⅛ cup = 30 ml, ¼ cup = 60 ml, ⅓ cup = 80 ml, ½ cup = 120 ml, ⅔ cup = 160 ml, ¾ cup = 180 ml, 1 cup = 240 ml.

code	mm
596487	140x85x(H)52

MEASURING CUP - SET OF 4 PCS.

- 4 different capacities included in the set: ⅛ cup = 30 ml, ⅓ cup = 80 ml, ½ cup = 120 ml, ¾ cup = 180 ml.

code	mm
596494	135x80x(H)45

HDPE polyethylene | in- & outdoor | food contact | wash

PRESSURE FOOD SPRAYER

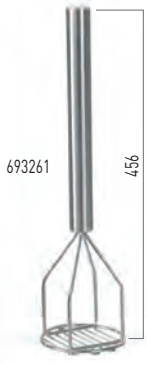
- Ideal for: greasing baking molds, applying food additives and flavourings, wetting bread dough.
- Spraying a perfectly even layer of a product.
- Pressure sprayer function in the kitchen without the need to use heavy appliances.
- Made of very durable polymer – HDPE.
- Wide bottom of the bottle, ensuring 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.

code	mm
270875	140x220x(H)330

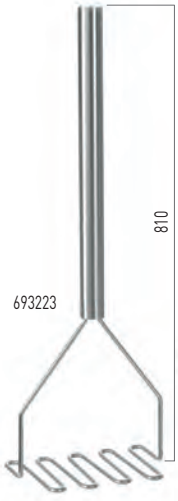


270875

POTATO MASHERS AND RICER









POTATO MASHER

code	mm
693254	ø118x(H)310
693261	ø118x(H)455

POTATO MASHER

code	mm
693001	130x85x(H)355
693100	180x85x(H)600
693209	180x85x(H)770

POTATO MASHER

code	mm
693216	200x130x(H)610
693223	200x130x(H)810



PP polypropylene S.S. stainless steel

POTATO MASHER

– Comfortable handle made of polypropylene.

code	mm
856147	ø95x(H)230



S.S. stainless steel

POTATO RICER

code	mm
515105	320x110



647516

mesh size
0,5x0,5 mm



S.S. stainless steel

CONICAL STRAINER, WIRE MESH

- Fine mesh.

code	mm
647516	ø160x360
647509	ø180x415



647554

mesh size
0,5x0,5 mm



S.S. stainless steel

CONICAL STRAINER WITH WIRE MESH

- Fine mesh.

code	mm
647554	ø205x460
647561	ø245x500



547304

mesh size:
ø2 mm



S.S. stainless steel

CONICAL STRAINER

code	mm
547304	ø180x380
547502	ø235x435



567555

S.S. stainless steel

CONICAL STRAINER WITH WIRE MESH, REINFORCED

- Entirely made of AISI 201 satined stainless steel.
- Very fine mesh, reinforced.
- Flat handle with a hole, reinforced.
- Fitted with an additional supporting handle.
- Everted rim.
- Dishwasher safe.

code	mm
567555	505x250x(H)200



556719

CLOTH STRAINER

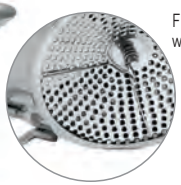
- 100% Cotton.
- Washable up to 95°C.

code	mm
556719	700x700





515501



Fitted with 2 scraping wires on the bottom

18/10 stainless steel

VEGETABLE STRAINER

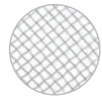
- Perfect for preparation of cream soups and tomato sauces.
- Including 2 straining discs (Ø 140 mm), coarse and fine.

code	mm
515501	400x215x(H)175



Sn tin plated

wash



mesh size
1x1 mm

SIEVE

- With wire handle.

code	mm
635001	ø120x290
635155	ø160x340
635209	ø180x355
635308	ø200x365
635407	ø230x395
635605	ø250x420



Sn tin plated

wash



mesh size
4x4 mm/1,5x1,5 mm

SIEVE, DOUBLE MESH

- Wooden handle.
- Reinforcing bracket.

code	mm
639009	ø260x580
639016	ø310x800
639023	ø360x850



S.S. stainless steel



mesh size
0,5x0,5 mm

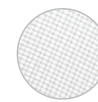
SIEVE PROFI LINE

- With wire handle.

code	mm
638309	ø100x255
638507	ø145x340
638705	ø210x450
638903	ø230x455



S.S. stainless steel



mesh size
1x1 mm

SIEVE PROFI LINE

- With wire handle.

code	mm
637104	ø160x325
637203	ø185x350
637302	ø200x365
637401	ø220x385
637500	ø240x405
637609	ø260x425

COLANDER PROFI LINE

COLANDER PROFI LINE

- With base and 2 riveted handles.

code	mm
535523	ø415x(H)210
535516	ø365x(H)185
535509	ø325x(H)175



535516



535424



535301

COLANDER

- 2 handles and a base.

code	mm
535400	ø225x(H)90
535417	ø285x(H)100
535424	ø315x(H)120

COLANDER KITCHEN LINE

- With base and 2 handles.

code	mm
535103	ø240x(H)110
535202	ø280x(H)135
535301	ø340x(H)160

EXTENDABLE SINK COLANDER

- Entirely made of stainless steel AISI 201.
- 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



535219



ABS plastic

Al aluminium



580011

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.

code	mm
580011	165x180x(H)31



580226

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.

code	max. kg	mm
580226	5	169x218x(H)13

RECHARGEABLE BATTERY



580028

ABS plastic

S.S. stainless steel

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.

code	mm
580028	160x210x(H)19

18/8
stainless steel

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).

code	max. kg	mm
580233	15	266x269x(H)34



580233



580462

DIGITAL SCALE UP TO 200 KG

- Stainless steel scale.
- Precise measurement thanks to advanced. technology - from 200 g to 200 kg (440 lb).
- Accuracy: 10-50g / 0,02-0,1lb.
- 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.

code	max. kg	mm
580462	200	298x248x(H)37



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	Digital thermometer with foldable probe	Pocket thermometer with probe	Waterproof thermometer	Roasting thermometer/timer
271308	271315	271209	271162	271346
°C / °F	°C / °F	°C / °F	°C / °F	°C / °F
medium	medium	medium	medium	slowly
-50°C	-50°C	-40°C	-50°C	-50°C
300°C	300°C	200°C	300°C	250°C
±1°C	±1°C	±1°C	±1°C	±1°C
0,1°C	0,1°C	0,1°C	0,1°C	1°C
✔		✔	✔	✔
110 mm	115 mm	65 mm	120 mm	150 mm
stainless steel	stainless steel	stainless steel	stainless steel	stainless steel
				only probe
			✔	✔
✔	✔	✔	✔	✔
✔		✔	✔	✔
Min / Max temperature function.	Max. and min. temperatures are recorded during measurements.	With probe cover.	Measures temperature in one second. With cover and ergonomic handle.	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



-60°C 350°C

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 ≈1°C, 65/350°C ≈1.5%.
- Probe accuracy: -60/-5°C ≈1°C, -5/65°C ≈0.5°C, 65/350°C ≈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



-32°C 400°C

INFRARED THERMOMETER

- Laser pointer for accurate targeting.
- Measuring range: -32 to +400°C.
- Gradation: 0.1°C, accuracy: up to ≈ 1.5°C/≈ 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.
- Power supply: 9 V battery, included in the set.

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



-50°C 300°C

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



-40°C 200°C

POCKET THERMOMETER WITH PROBE

- Temperature range -40°C to 200°C.
- Unit of measurement °C or °F.
- Gradation 1°C.
- Accuracy ≈ 2°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



271407

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°
- Accuracy: ≈1°C in the range of -30°C ~ +250°C, otherwise more than ≈2°C
- Lock mode for continuous monitoring of temperatures.
- Min/max temperature function.
- 164 +/-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

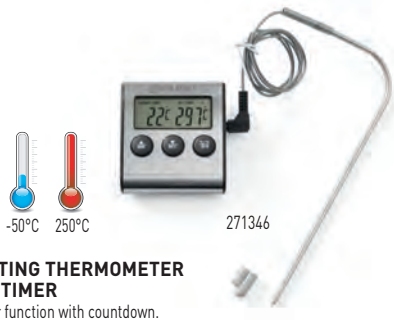


271230

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 ≈0,8%/0,8˚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



271346

ROASTING THERMOMETER WITH TIMER

- Timer function with countdown.
- Measuring range: from -50 to +250°C.
- Interchangeable between: °C and °F.
- 1°C gradation, accuracy ≈ 1°C from 0°C to +100°C, ≈ 2°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



271162

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, for other temperature ranges ≈ 2°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



NEW

S.S. stainless steel

-50°C 300°C

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	mm
271315	160x55x(H)20



S.S. stainless steel

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



0°C 100°C

POCKET THERMOMETER

- Temperature range: from 0°C to 100°C.
- Gradation 1°C/33.8°F.
- 127 mm stainless steel probe.
- Probe cover with clip.
- Easy to read.

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



-10°C 110°C

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



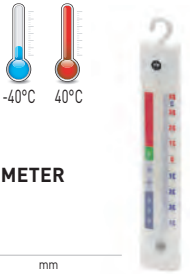


271261

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



271117

REFRIGERATOR THERMOMETER

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

code	range	mm
271117	-40/40°C	150x23x(H)9



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

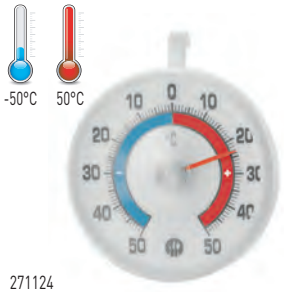


271186

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



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

design by
Robert Bronwasser

NEW

WALL CLOCK

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

code	mm
271322	ø355x(H)45



271322

NEW



582039

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

NEW



582046

ABS plastic

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



582015

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



582022

DIGITAL KITCHEN TIMER

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

code	mm
582022	65x70x(H)17





With clip



Magnetic

DIGITAL KITCHEN TIMER

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

ABS plastic

code	mm
271155	67x20x(H)67



Watch the video

198209



198223



199046

CHEFS TORCH

- Gas, refillable - automatic ignition.
- Torch is supplied empty.
- Complete with base.

code	mm
198209	145x70x(H)190

CHEFS TORCH

- Gas, refillable - automatic ignition.
- Torch is supplied empty.
- Complete with base.

code	mm
198223	115x50x(H)155

GAS CANISTER

- With various filling nozzles.

code	packed per	liters
199046	4	0.2



783153



783160



783177



RAMEKIN

- Ribbed, made of porcelain.

code	order unit	mm
783153	12	ø70x(H)35
783160	6	ø90x(H)48
783627	6	ø100x(H)25
783177	6	ø120x(H)55



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



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

PRECISE FLAME CONTROL
Ideal for browning: sugars, proteins, cheeses, fruit, vegetables and meat
SMOOTH FLAME LENGTH CONTROL FROM 15 TO 150 MM

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.
- Cartridges can be purchased separately, code: 199039.

code	-	mm
198247		185x65x(H)100
198254	set with cartridge	175x68x(H)260



198254



VERTICAL WORK – Gen 2.0
- intense – DIRECTIONAL spray / 360 degrees.
- the flame does not retract towards the burner and the hand

VERSATILE AND SAFE

DESIGNED TO BE EASY TO SPOT
Contrasting colours allow you to immediately locate the device among your kitchen utensils

GAS COVER
Made from a cover plate and a single--pass valve, it provides permanent protection against the interference of flames from the browned materials with the gas valve during work
SAFETY

RELIABLE
The flame initiator uses the electrical discharge that appears on the crystal surface as a result of a mechanical interaction
JUST PUSH IT AND IT WORKS – NO NEED TO REPLACE THE ABRASIVE STONES OR BUY ANOTHER BURNER

DESIGNED TO MEET CULINARY CHALLENGES
The lightweight and durable structure of the burner is due to the high quality materials.
Heavy duty body with gas cover
DON'T BUY TOYS – CHOOSE A TOOL THAT WILL LAST YOU FOR YEARS



199039

LPG GAS CARTRIDGE – SET OF 4 PCS.

- Suitable for use in combination with HENDI Chefs torches 198247 & 198216.
- 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

SMOKING GUN RECHARGEABLE – 3 SPEEDS OF SMOKE INFUSION

- Smoking is a very flavourful 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

ABS plastic | Al aluminium | wash

RECHARGEABLE BATTERY



199640





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 of temperature.
- Powered by 2 AA batteries, not included.
- Wood or herbs for smoking not included.

code	mm
199992	90x54x(H)122



199664 199657

GLASS DOME WITH VENT

- Made from borosilicate glass, fitted with silicone 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)174
199657	Cocktail dome	ø130x(H)282



199978

GLASS DOME

- Ideal to use in combination with the smoking gun.

code	mm
199978	ø275x(H)140



198124

GAS LIGHTER – SET OF 2 PCS.

- Refillable.
- Supplied empty.

code	packed per	mm
198124	2	(L)230



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



551806

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

ABS plastic

S.S. stainless steel



Watch the video





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

DISPENSERS



558102



558119



558140

STAINLESS STEEL SAUCE CONTAINER WITH DISPENSER

- Housing, spring in the dispenser and mechanical system made of AISI 304 stainless steel.
- The lower element of the dispenser made of polypropylene.
- Removable: lid, dispenser pump.
- Lid fitted with 2 snap latch locks.
- Dispensed sauce portion: 35 ml
- Not dishwasher safe.

code	liters	mm
558102	4.5	ø180x(H)420

SET: 2 X STAINLESS STEEL SAUCE CONTAINER WITH DISPENSER

- Housing, spring in the dispenser and mechanical system made of AISI 304 stainless steel.
- The lower element of the dispenser made of polypropylene.
- Removable: lid, dispenser pump.
- Each lid fitted with 2 snap latch locks.
- Dispensed sauce portion: 35 ml
- Not dishwasher safe.
- Stand with adapter included in set.

code	liters	mm
558119	9	400x200x(H)440

LID WITH DISPENSER FOR GN CONTAINERS

- Housing, spring in the dispenser and mechanical system made of AISI 304 stainless steel.
- The lower element of the dispenser made of polypropylene.
- Removable: lid, dispenser pump.
- Dispensed sauce portion: 35 ml.
- Not dishwasher safe.
- Suitable for GN containers with a height of 200 mm (not included).

code	GN	mm
558133	GN 1/6	180x165
558140	GN 1/4	270x165
558157	GN 1/3	330x180

SAUCE BAIN-MARIE WITH DISPENSER

- Housing, spring in the dispenser and mechanical system made of AISI 304 stainless steel.
- The lower element of the dispenser made of polypropylene.
- Removable: lid, dispenser pump.
- Lid fitted with 2 snap latch locks.
- With overheating protection sensor – it turns on the sound alarm and automatically cuts the heating off.
- Adjustable heating temperature: up to 90°C.
- Dispensed sauce portion: 35 ml.
- Not dishwasher safe.

code	liters	V	W	mm
558126	3	230	900	ø180x(H)502



558126

DISPENSER BOTTLES

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









558003 558010 558027

PE polyethylene



557990



PE polyethylene | food contact

DISPENSER BOTTLES

code	packed per	colour	liters	mm
558003	1	Yellow	0.2	ø50x(H)185
558010	1	Red	0.2	ø50x(H)185
558027	1	Transparent	0.2	ø50x(H)185
557808	1	Yellow	0.35	ø55x(H)205
557815	1	Red	0.35	ø55x(H)205
557822	1	Transparent	0.35	ø55x(H)205
557907	1	Yellow	0.7	ø70x(H)240
557914	1	Red	0.7	ø70x(H)240
557921	1	Transparent	0.7	ø70x(H)240
558058	3	Transparent	0.2	ø50x(H)185
557853	3	Transparent	0.35	ø55x(H)205
557952	3	Transparent	0.7	ø70x(H)240

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
557891	0.03	ø30x(H)85



558096

Non-drip tip

rb design by Robert Bronwasser

PE polyethylene

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





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
557976	3 holes ø57 mm	229x90x(H)78
557983	3 holes ø70 mm	274x102x(H)98



429457

429440

S.S. stainless steel

TACO HOLDER

code	-	mm
429440	2 slots	135x115x(H)50
429457	4 slots	225x115x(H)50



ABS plastic | outdoor | in- & outdoor | food contact

203521

203538

203545

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 from -40°C 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
203545	White	2.5	230x210x(H)327
203538	Yellow	2.5	230x210x(H)327

CREAM WHIPPERS

Watch the video



588017

588024



588369

588376

S.S. stainless steel

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 (N_2O) to operate, not included.

code	liters	mm
588017	0.5	ø85x(H)235
588024	1	ø98x(H)330

Al aluminium | wash | micro

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
588369	0.5	ø80x(H)260
588376	0.95	ø95x(H)320

NEW



Al aluminium | wash | micro

KITCHEN LINE CREAM WHIPPER

- 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	
588598	0.95	ø95x(H)320	NEW



SPARE PARTS SET 589205

code	-	mm
589205	Profi Line	120x30x(H)240



SPARE PARTS SET 589007

code	-	mm
589007	Kitchen Line	120x30x(H)240

S.S. stainless steel



for cream | for liquid | for decorating

PROFI LINE DECORATING AND INJECTOR TIPS

- 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



975855 975893 975886 975879 975862

Al aluminium **NEW**

CREAM WHIPPER

- Completely made of aluminium
- Set of 3 polypropylene nozzle, as well as a cleaning brush
- Not suitable for hot sauces.
- Requires cream charger (N_2O) to operate, not included

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



SUITABLE FOR COMMERCIALLY AVAILABLE CREAM DISPENSERS

588208



588215





586907

CREAM WHIPPER CHARGERS

- Suitable for commercially available cream dispensers.
- N_2O
- Best before 5 years after production date.

code	packed per
588208	10
588215	24
586907	50



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

ABS plastic | S.S. stainless steel | PC polycarbonate | indoor

design by
Robert Bronwasser



221600 221495 | 221617 221358 | 221624 221365 | 221631 221372 | 221648 221389 | 221655 221396



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

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	230	400	170x210x(H)485
221600	Black	230	400	170x210x(H)485
221624	Caramel	230	400	170x210x(H)485
221631	Yellow	230	400	170x210x(H)485
221648	Red	230	400	170x210x(H)485
221655	Blue	230	400	170x210x(H)485

MILKSHAKE MIXER BPA FREE - DESIGN BY BRONWASSER

NEW

- Included in the set: stainless steel mixing cup (usable volume: 0.5 liter) and a set of 2 tritan stirrers.

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



PERFECT FOR PREPARING FREDDO CAPPUCCINO, FRAPPÉ AND MILKSHAKES

221617
221358

221600
221495

221624
221365

PC polycarbonate food contact

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



961124

S.S. stainless steel food contact

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	mm
961117	ø113x(H)160



961117

BPA free food contact

STIRRERS BPA-FREE FOR MILKSHAKE MIXERS – DESIGN BY BRONWASSER

- Made of tritan – BPA-free material.
- The set includes 2 pieces: single and double stirrer.
- Specially created for the HENDI Milkshake mixer – Design by Bronwasser, code: 221495.
- Dishwasher safe.

code	mm
957066	32x27x(H)50



957066

PC polycarbonate food contact

STIRRERS 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: codes 221600, 221617, 221624, 221631, 221648, 221655, 221495.
- Dishwasher safe.

code	mm
961131	32x27x(H)50



961131



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 polypropylene.
- 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

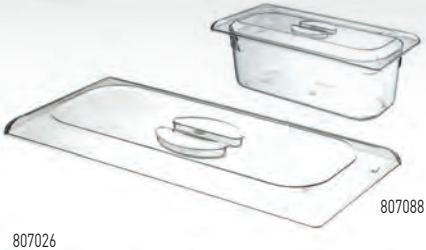


Measuring cup and spoon included

ICE CREAM CONTAINER LID POLYCARBONATE

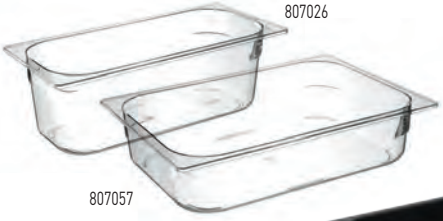
- Suitable for polycarbonate ice cream containers.

code	mm
807088	360x165
807095	360x250



807088

807026



807057

POLYCARBONATE ICE CREAM CONTAINER

code	colour	liters	mm
807026	Transparent	5	360x165x(H)120
807033	Black	5	360x165x(H)120
807057	Transparent	5	360x250x(H)80
807071	Black	5	360x250x(H)80

807033



807071

ICE CREAM DISPLAY FREEZER

- Intended for presentation and serving up to 4 hours.
- Not intended for long term storage of frozen produce.
- Body made of high-quality stainless steel, fitted with triple glazed 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.
- Digital temperature controller and display.
- Refrigerant: R290.
- Climate class: 4.
- Energielabel: E (A-G).

code	range	V	W	mm
233689	-24/-20°C	230	220	805x666x(H)305



KITCHEN LINE ICE CREAM CONTAINER

- 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


807019


802021

802038

802045

802052

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
802052	5	360x250x(H)80
802038	5	360x165x(H)120
802021	6.5	360x165x(H)150



PA polyamide | S.S. stainless steel | wash

PROFI LINE ICE CREAM SCOOP

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



18/8 stainless steel



KITCHEN LINE ICE CREAM SCOOP

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





S.S. stainless steel

stöckel

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
755013	1/8	ø80
755020	1/10	ø70
755037	1/12	ø67
755044	1/16	ø59
755051	1/20	ø56
755068	1/24	ø51
755075	1/30	ø49
755082	1/36	ø47
755099	1/40	ø45
755105	1/50	ø43
755112	1/60	ø40
755143	1/100	ø30





stöckel

PA polyamide S.S. stainless steel



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
755341	1/16	ø59
755358	1/20	ø56
755365	1/24	ø51
755372	1/30	ø49
755389	1/36	ø47
755396	1/40	ø45

Identify the portion size with ease



STÖCKEL OVAL ICE CREAM SCOOP

S.S. stainless steel

stöckel

code	-	mm
755259	1/20	70x52
755273	1/30	62x43

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 stainless steel AISI 304.

code	mm
802007	270x111x(H)115

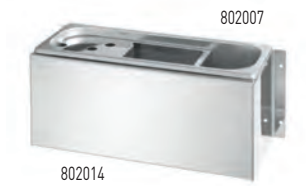


802007

MOUNTING BRACKET FOR SCOOP WASHER

- Secure your HENDI scoop washer 802007 securely with this mounting bracket.
- Mounting holes: ø4.5 mm.
- Number of mounting holes: 2 x 2.
- Steel thickness: 0.8 mm.

code	mm
802014	302x115x(H)122



802007

802014

SPATULAS & DIPPERS



18/10 stainless steel

ICE CREAM SPATULA

- With Tritan handle.

code	colour	mm
755808	Blue	(L)260
755815	Red	(L)260
755822	Yellow	(L)260
755839	Purple	(L)260

stöckel

Al aluminium — wash



STÖCKEL ICE CREAM DIPPER

code	-	mm
755556	1/20	ø56x120
755563	1/24	ø51x120
755570	1/30	ø49x120

ICE CREAM DIPPER STÖCKEL

- With ceramic coating.

code	-	mm
755686	1/20	ø56x170

ICE CREAM DIPPER STÖCKEL

- With extra long handle.

code	-	mm
755655	1/20	ø56x170



Al aluminium — wash

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



S.S. stainless steel

ICE CREAM CONES STAND

- Fits 3 cones.

code	mm
755730	200x95x(H)85



637838



637791

BAKERS' SIEVE

- With hanging loop.

code	-	mm
637791	for powdered sugar	ø250x(H)75
637821	for powdered sugar	ø410x(H)80
637807	for flour and meal	ø250x(H)75
637838	for flour and meal	ø410x(H)80
637814	for bread-crumbs	ø250x(H)75
637845	for bread-crumbs	ø410x(H)80



for powdered sugar mesh size 0,5x0,5 mm

for flour and meal mesh size 1x1 mm

for bread-crumbs mesh size 3x3 mm

NEW

18/0 stainless steel | 18/10 stainless steel | food contact

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



637852





SCRAPER

- ABS handle, blade made of synthetic rubber.

ABS plastic · <110°C temp · wash

code	blade length (mm)	mm
659205	90	52x257
659304	116	70x358
659403	116	70x410

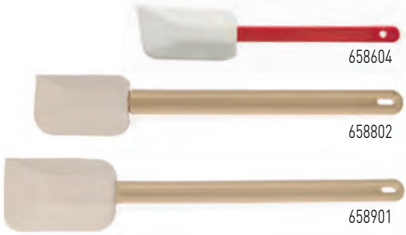


SCRAPER

- PA handle.
- Silicone blade.

PA polyamide · SIL silicone · -60°C 260°C temp · wash

code	blade length (mm)	mm
659014	90	55x266
659007	105	70x354
659106	105	70x420



SCRAPER

- Handle made of glass-fiber reinforced nylon.
- Blade made of natural rubber.
- Only suitable for cold food preparation.

wash

code	blade length (mm)	mm
658604	90	55x260
658703	90	75x320
658802	90	75x425
658901	150	100x515



SCRAPER SPOON SHAPED

- ABS handle.
- Blade made of synthetic rubber.

ABS plastic · <110°C temp · wash

code	blade length (mm)	mm
659472	117	75x408
659458	88	57x254
659465	117	75x357



SPOON

PBT heat-resistant · micro

code	mm
563007	375x70
563106	450x80
563205	575x105



SPOON

- Made of reinforced polyamide.

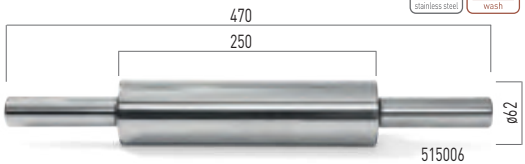
PA polyamide

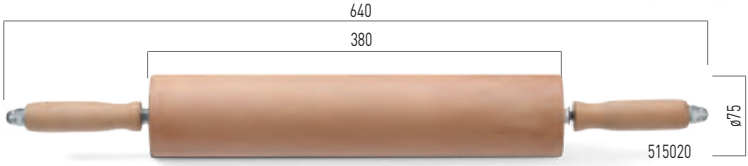
code	mm
659700	(L)305
659809	(L)385

STAINLESS STEEL ROLLING PIN

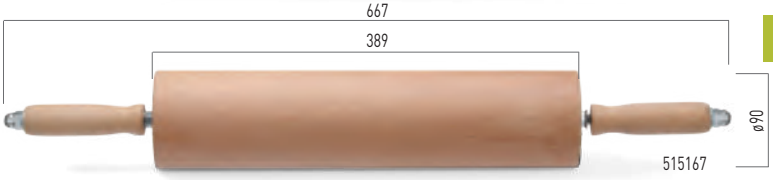
- With slide bearings.

code	mm
515006	ø62x470





NEW



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
515167	ø90x667



Made of solid beech wood



Smoothly running nickel-plated steel ball bearings

ALUMINIUM ROLLING PIN

- Made of aluminium.
- With smoothly running nickel-plated steel 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.
- Not dishwasher safe.

code	mm
515174	ø90x545

NEW



ROLLING PIN WITH NON-STICK COATING

- With slide bearings.
- Including chrome-plated storage stand.

Watch the video

code	mm
515013	ø62x470



SILICONE MOULDS

- Made of 100% non-stick silicone.
- Perfect for: baking, freezing, creating monoportions.

SIL silicone | -60°C 220°C temp | oven | micro | wash



SEMI-SPHERE

code		baking (mm)	moulds
676202	GN 1/3	ø70x(H)32	6



MINI-CAKE

code		baking (mm)	moulds
677001	GN 1/3	80x30x(H)33	9



TARTELETTE

code		baking (mm)	moulds
676509	GN 1/3	ø50x(H)17	15



MUFFINS

code		baking (mm)	moulds
677209	GN 1/3	ø69x(H)40	6
676905	GN 1/3	ø53x(H)30	11



CANNELE BORDELAIS

code		baking (mm)	moulds
677506	GN 1/3	ø54x(H)48	8



MADELEINES

code		baking (mm)	moulds
676707	GN 1/3	70x47x(H)17	9

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.

NEW

SILICONE MOULD SQUARE

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

code	moulds	mm
677261	35	570x375x(H)25


677261

SILICONE MOULD HEART

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

code	moulds	mm
677254	20	570x375x(H)35


677254

SILICONE MOULD OVAL

- Oval moulds with dimensions 5x3 cm.

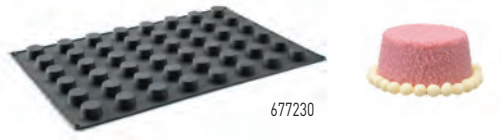
code	moulds	mm
677247	50	570x375x(H)20


677247

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


677230

SILICONE MOULD MUFFIN

- Round moulds with diameter ø7 cm, perfect for for example muffins.

code	moulds	mm
677223	24	570x375x(H)40


677223

SILICONE MOULD SEMI-SPHERE

- Semi-circular moulds with diameter ø7 cm.

code	moulds	mm
677216	24	600x395x(H)35


677216

CUPCAKE MOULD

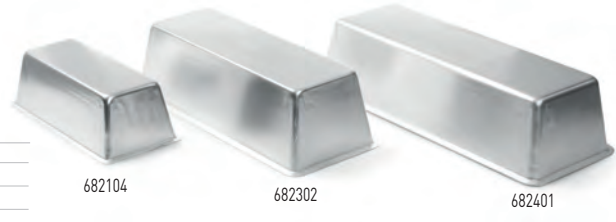
code	-	mm
689806	with smooth rim	ø70x(H)68
689608	with rolled rim	ø70x(H)68



CAKE MOULD

- Rectangular.

code	mm
682104	180x80x(H)60
682302	260x100x(H)75
682401	300x110x(H)75







FOOD RING AND PUSHER SQUARE

- Perfect for plating food in refined shapes.

code	-	mm
512166	food ring	65x65x(H)45
512173	food ring	80x80x(H)45
512227	pusher	63x63x(H)55
512234	pusher	80x80x(H)55

FOOD RING

- Made of AISI 430 stainless steel.
- Dishwasher safe.

code	-	mm
512142	food ring	ø80x(H)45
512159	food ring	ø100x(H)45
512203	pusher	ø80x(H)55
512210	pusher	ø100x(H)55

FOOD RING ROUND

- Made of AISI 430 stainless steel.
- Dishwasher safe.

code	mm
512135	ø60x(H)45
512104	ø70x(H)45
512302	ø90x(H)45

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.

PP polypropylene · food contact



554166



554364



554432

DOUGH SCRAPER FLEXIBLE - 6 PCS

code	packed per	mm
554166	6	120x88

DOUGH SCRAPERS RECTANGULAR – SET OF 6 PCS.

code	packed per	mm
554364	6	120x96

DOUGH SCRAPERS TRAPEZOIDAL – SET OF 3 PCS.

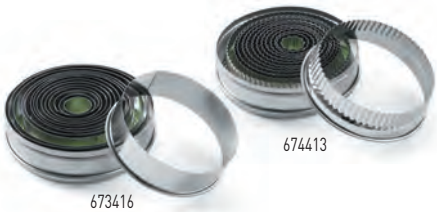
code	packed per	mm
554432	3	216x128

S.S. stainless steel

PASTRY CUTTERS, ROUND – SET

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

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



674413

673416



855751



553404

PP polypropylene · S.S. stainless steel

DOUGH CUTTER

- Stainless steel with polypropylene handle.

code	mm
855751	150x110

S.S. stainless steel

DOUGH SCRAPER

- Made of stainless steel.

code	mm
553404	150x110



-40°C 250°C temp · oven · micro · wash

NON-STICK SILICONE BAKING MAT

code	thickness (mm)	mm
677827	0.7	600x400
677810	0.7	530x325
677834	0.7	300x400



677810



PALETTE KNIFE

- With flexible offset blade.

code	thickness (mm)	blade length (mm)	length (mm)
855775	0.7	110	220
855782	0.7	200	343
855683	0.7	254	390





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



SPATULA

- For confectionery substances.
- Smooth flexible blade.

code	thickness (mm)	blade length (mm)	length (mm)
855706	0.5	110	220
855690	0.5	203	345
855744	0.5	255	400



DOUGH PUNCH 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

BUTTER AND FAT BRUSH WITH STAINLESS STEEL BRISTLES

- High temperature resistant.
- Wooden handle.

code	mm
515389	200x25
515396	220x50







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
515327	2	210x40





BUTTER AND FAT BRUSH FLAT SILICONE

- Polypropylene handle.

code	mm
515358	220x32
515365	230x45



833032

BAIN-MARIE PAN

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

code	liters	mm
833032	1	330x165x(H)95



NEW

Al aluminium | S.S. stainless steel | wash

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 600×400×(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.

code	mm
195789	636x441x(H)109

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.



3 cutting frames with Zip Pitch to cut in 22.5 mm (17 strings), 30 mm (13 strings) and 45 mm (9 strings) increments

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 ø5 cm to ø40 cm.
- Blade length: 57 cm, with regulated height according to the measure.

code	mm
400098	620x120x(H)130

Al aluminium 18/10 stainless steel

NEW



841068

bent nozzle extension



round jet nozzle



flat fan nozzle

NEW



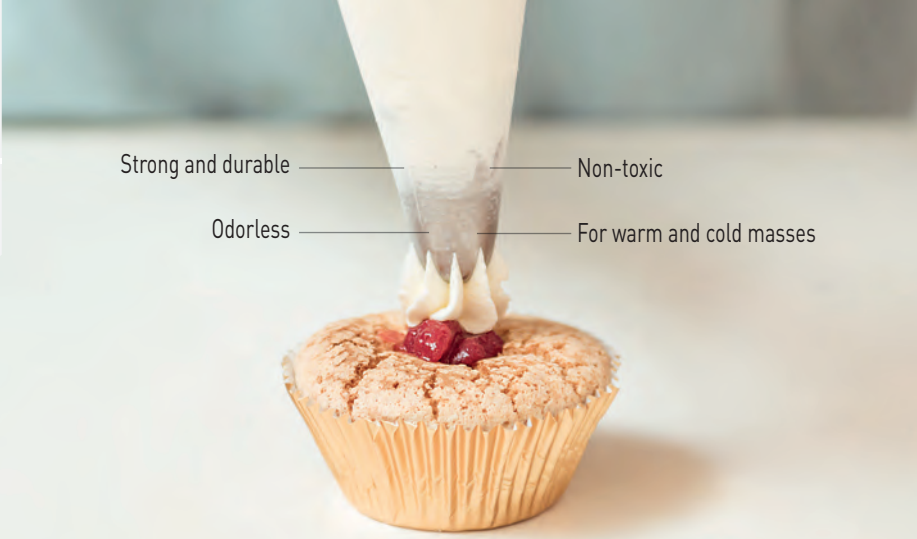
270882

S.S. stainless steel HDPE polyethylene

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	240x90x(H)220





557105

LDPE
polyethylene

PASTRY BAGS

- Disposable.
- Suitable for hot and cold mass.
- Meets HACCP standards.
- Film thickness: 80 microns.
- Package – roll of 100 pcs.

code	mm
557112	445x220
557105	530x285



557303

LDPE
polyethylene

PASTRY BAG ANTI SLIP - 100 PCS

- Disposable bags.
- Suitable for hot and cold preparation.
- Meets hygienic HACCP standards.
- Material thickness 80 micron.
- Roll of 100 in box.

code	packed per	mm
557303	100	515x280



550120

550328

550526



550106

550304

550502

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
550229	2	(L)350
550328	2	(L)400
550427	2	(L)450
550526	2	(L)500

PASTRY BAGS

- 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
550205	1	(L)350
550304	1	(L)400
550403	1	(L)450
550502	1	(L)500



550113

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

18/10
stainless steel

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



ICING TIPS - SERRATED

- Set of 5 sizes.

code	-
551790	ø6-8-10-12-14



ICING TIPS - SMOOTH

- Set of 5 sizes.

code	-
551691	ø2-4-6-8-10



HENDI



18/10
stainless steel

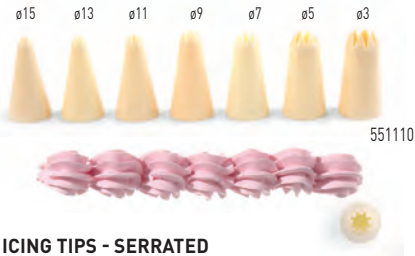
ICING TIPS

- A set of 5 different icing tips for:
  - filling.
  - macarons.
  - decorating.
  - basket weave.
  - writing.
- Extra precise thanks to sharp edges.

code
551592



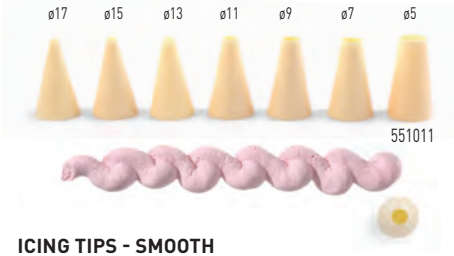
PP
polypropylene



ICING TIPS - SERRATED

- Set of 7 sizes.

code	-
551110	ø 3-5-7-9-11-13-15



ICING TIPS - SMOOTH

- Set of 7 sizes.

code	-
551011	ø 5-7-9-11-13-15-17



PP
polypropylene



ICING TIPS

- Set of 12 different icing tips in a box.

code	-
551400	ø 6-8-10-12



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

Watch the video



231807

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



280096



280317



234730



234754

SLICING DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)
280126	4
280096	1
280102	2
280201	6
280218	8
280225	10

GRATING DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)
280317	7
280294	2
280300	3
280416	4.5

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
234730	8

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
234754	8



5 discs included, 2 for slicing 3 for grating

ABS plastic | Al aluminium | S.S. stainless steel | indoor



Small inlet for inserting small pieces of vegetables

Big inlet for inserting big pieces of vegetables

231852

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



280423

JULIENNE DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)
280423	3



280621

S.S. stainless steel

RASPING DISC

- For vegetable cutter 231807 & 231852.

code
280621



918500

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 & 231852.

code	mm
918500	ø220



280690

RACK FOR 18 VEGETABLE CUTTER DISCS

- Capacity: 18 discs.
- Discs not included in the price.

code	mm
280690	400x250x(H)90

Watch the video

PERFORMANCE
temporarily to
220 kg/h

Al aluminium | PE polyethylene | S.S. stainless steel



MEAT MINCER KITCHEN LINE 12
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.
- Output ≈1,7 kg/min.
- Not for continuous use.

code	V	W	mm
210802	230	550	240x393x(H)560

MEAT MINCER KITCHEN LINE 22
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 82 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.
- Output ≈3,7 kg/min.
- Not for continuous use.

code	V	W	mm
210819	230	750	239x424x(H)571







933367

WORM SHAFT

S.S. stainless steel | wash

code	suitable for
933367	210819
931257	210802

PERFORMED PLATE

- Ø 70 mm.

S.S. stainless steel | wash

code	suitable for	mm
282229	210802	ø8
282250	210802	ø3
282243	210802	ø4.5
282236	210802	ø6
282267	210802	ø2

PERFORMED PLATE

- Ø 82 mm.

S.S. stainless steel | wash

code	suitable for	mm
282014	210819	ø8
282021	210819	ø6
282038	210819	ø4.5
282045	210819	ø3
282052	210819	ø2



282359

S.S. stainless steel | wash

MEAT MINCER KNIFE

code	suitable for
282359	210802
282076	210819

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

Al aluminium | S.S. stainless steel | indoor

Watch the video



Meat dish with dust cover



Three sausage stuffing tubes included



Worm screw made of aluminium, blade made of stainless steel



Beef and pork tenderizer included

Watch the video



975305

ELECTRIC MEAT TENDERIZER

- Max. meat portion size: 160 mm wide x 30 mm thick.
- Stainless steel housing.
- Supplied with a beef and pork tenderizer attachment.
- Speed of the softening knife units: 75 rpm
- Capacity: up to 800 pieces/h
- Motor cooled by a built-in fan.
- 4 rubber feet.

code	V	W	mm
975305	230	350	514x224x(H)430



975329

ROLLERS FOR POULTRY

- For use with HENDI Electric meat tenderizer 975305.
- Stainless steel case.
- 2 polypropylene pressing rollers.
- Roller length 180 mm.

code	mm
975329	235x130x(H)120



975312

ROLLERS FOR SHOARMA

- For use with HENDI Electric meat tenderizer 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



976180

ROLLERS FOR BEEF AND PORK

- For use with HENDI Electric meat tenderizer 975305.
- Stainless steel case and knives.
- Maximum dimensions of the meat are 160 mm wide and 30 mm thick.

code	mm
976180	235x130x(H)120



282113

HAMBURGER PRESS

- For use in professional gastronomy
- Lower housing made of anodized aluminium
- Press ram and tray made of stainless steel
- The press makes hamburgers up to ø130 mm
- A practical lever to release formed meat from the tray
- With integrated patty divider container
- Patty dividers are included in set

code	mm
282113	320x250x(H)300

PATTY DIVIDERS

- Made of transparant cellulose.
- High temperature resistant and biodegradable.
- ø130 mm.
- Packed per ≈1255 pieces.

code	packed per	mm
282120	1255	ø130



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





513033



TORTILLA PRESS

- Makes max. Ø 200 mm tortillas.
- Made of aluminium alloy with red powder coating on the exterior.

code	mm
513033	685x250x(H)200

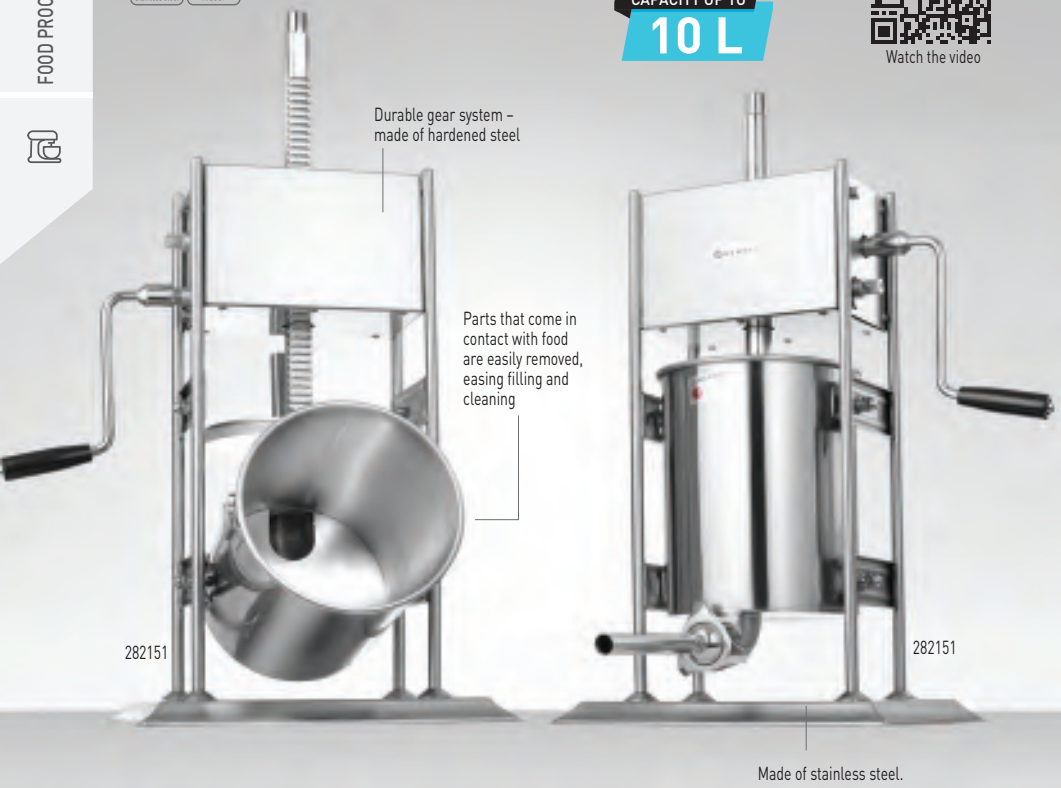
SAUSAGE FILLING MACHINES

18/8 stainless steel

indoor

CAPACITY UP TO 10 L

Watch the video



PROFI LINE SAUSAGE FILLING MACHINE

- 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
282588	5	304x304x(H)640
282090	7	300x340x(H)830
282151	10	415x315x(H)690

With a set of 4 stainless steel funnels 16/22/32/38 mm



POTATO PEELERS KITCHEN LINE

S.S. stainless steel | PC polycarbonate | indoor

- 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.



229217



229200

KITCHEN LINE 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	620x525x(H)833

KITCHEN LINE POTATO PEELER, 5 KG

- Maximum load: 5 kg.
- Volume: 12 L.
- Output: 70-100 kg/h.
- Weight: 37.5 kg.

code	V	W	mm
229200	230	550	620x525x(H)787







PROFI LINE SLICER

- 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.

Al aluminium | S.S. stainless steel | indoor



210031

SLICER PROFI LINE 195

- 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



210048

SLICER PROFI LINE 220

- Blade diameter: 220 mm.
- Steplessly adjustable cutting thickness up to 15 mm.
- Maximum slicing diameter: 150 mm.

code	V	W	mm
210048	230	280	506x435x(H)347



Acrylic safety shield



Carriage with locking mechanism



Built-in sharpener



Blade protection

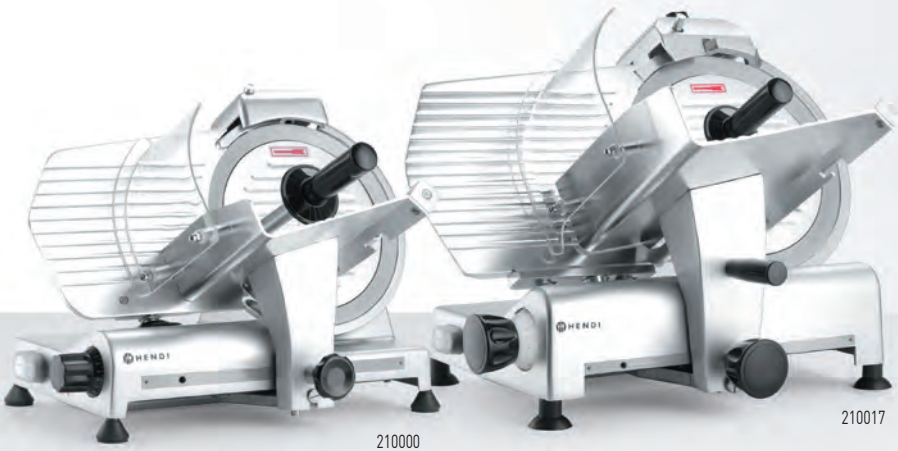


Sealed safety on/off switch



Air cooled engine protected by metal cover

Watch the video



210000

210017

SLICER PROFI LINE 250

- Blade diameter: 250 mm.
- Steplessly adjustable cutting thickness up to 15 mm.
- Maximum slicing diameter: 180 mm.

code	V	W	mm
210000	230	320	514x484x(H)373

SLICER PROFI LINE 300

- Blade diameter: 300 mm.
- Steplessly adjustable cutting thickness up to 15 mm.
- Maximum slicing diameter: 200 mm.

code	V	W	mm
210017	230	420	602x573x(H)456



NON-STICK COATED BLADE

- For slicing cheese.

code	suitable for	mm
975800	210031 970294	ø195
975732	210048 210086	ø220
975749	210000 210086	ø250
975756	210017	ø300



975732

REPLACEMENT KNIFE FOR ELECTRIC MEAT SLICERS

- Replace your knife to extend the service life of your electric slicer.
- For use with HENDI Slicers Profi Line 210000, 210086, 210017.

code	mm
901915	ø250
901922	ø300



901915

PROFI LINE SLICER

- 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 PROFI LINE 220 RED EDITION

- Blade diameter: 220 mm.
- Steplessly adjustable cutting thickness up to 15 mm.
- Maximum slicing diameter: 150 mm.
- Finished with a special red coating.

code	V	W	mm
970294	230	280	506x435x(H)347

SLICER PROFI LINE 250 RED EDITION

- Blade diameter: 250 mm.
- Steplessly adjustable cutting thickness up to 15 mm.
- Maximum slicing diameter: 180 mm.

code	V	W	mm
210086	220-240	320	514x484x(H)373



Slicing thickness is easy to adjust



Carriage with locking mechanism



Acrylic safety shield



Built-in sharpener



Heavy product holder

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	240x420x(H)425 mm	380x470x(H)730 mm	490x580x(H)780 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

NEW

ABS plastic | S.S. stainless steel | 18/10 stainless steel

STICK BLENDER WITH SPIRAL CORD

- Housing made of AISI 304 stainless steel and ABS.
- Removable 225 mm long blending shaft made of AISI 304 stainless steel.
- Double blade made of SUS 420J2 stainless steel.
- Power controlled by dial, LCD display shows the speed in 7 steps.
- Speed: from approx. 8500 RPM to 16 500 RPM.
- Overheating protection.
- Suitable for up to 3 L.

code	V	W	mm
221181	230	1000	ø65x425





RECHARGEABLE BATTERY

ABS plastic S.S. stainless steel

NEW

CORDLESS STICK BLENDER SMART PRESSURE

- Made of satined 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	mm
221419	ø65x(H)390







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

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

ABS plastic | S.S. stainless steel

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	230	250	ø71x(H)450

FOR CONTAINERS WITH A CAPACITY OF 1 TO 8 LITRES

222157

TITANIUM-COATED BLADES
3 times more durable
and resistant to blunting
TITANIC DURABILITY

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

STICK BLENDER KITCHEN LINE

- For professional use like preparation of vegetable soups, sauces, stuffing, mayonnaise, tomato purée, ice-cream mixtures, etc.
- Mixing speed variable: 4,000-16,000 RPM.
- Ventilated durable motor in a polyamide matt black housing.
- With 2,5 m long cord with an earthed plug.

ABS plastic PA polyamide



STICK BLENDER DRIVE UNIT - VARIABLE SPEED 350W

code	V	W	mm
221884	230	350	ø100x416

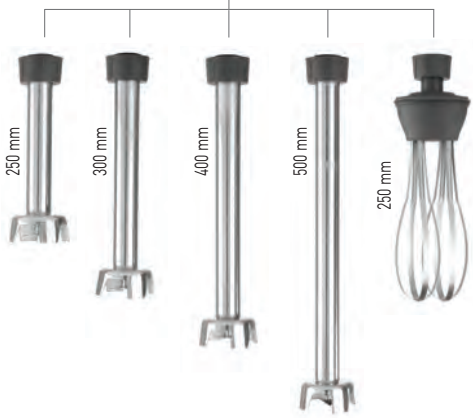
STICK BLENDER DRIVE UNIT - VARIABLE SPEED 500W

code	V	W	mm
221891	230	500	ø100x416

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
222232	(L)300
222249	(L)400
222256	(L)500



WHISK ATTACHMENT FOR STICK BLENDER MOTOR 221884 & 221891

- Consists of two stainless steel whisks.
- Safe and easy attachment to the driving unit.
- Suitable for: 221884, 221891, 221198, 221327, 221334, 221341.

code	mm
222263	(L)250

STICK BLENDERS PROFI LINE

- Professional version.
- Housing made of fiber reinforced nylon.
- Stainless steel shaft and blade.
- Easy to clean.

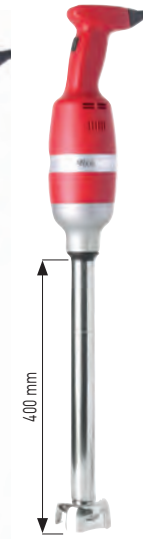
PA polyamide S.S. stainless steel

Equipped with a digital display













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 set
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)285	ø100x(H)350	ø100x(H)350	ø100x(H)350	ø100x(H)350
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

NEW



237762

HOMOGENISING BLENDING SHAFT FOR STICK BLENDERS

- Stainless steel arm and blade. 3 arm lengths available: 300, 400, 500 mm,
- Suitable for mixer drives: 224335, 224397, 224359, 224052, 224380 and 282311.

code	mm
237762	(L)300



224342

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

S.S. stainless steel



934029

WALL MOUNTED STORAGE RACK

code	mm
934029	365x130x(H)70

HENDI

PA polyamide S.S. stainless steel

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



224380

PA polyamide S.S. stainless steel

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	ø100x110



222393

PA polyamide S.S. stainless steel

STICK BLENDER 250W - 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



224373

STICK BLENDERS KITCHEN LINE

- Drive unit housing made of durable black polyamide reinforced with fibreglass.
- Removable blade made of AISI304 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
222232	(L)300
222249	(L)400
222256	(L)500

WHISK ATTACHMENT FOR STICK BLENDER MOTOR 221884 & 221891

- Consists of two stainless steel whisks.
- Safe and easy attachment to the driving unit.
- Suitable for: 221884, 221891, 221198, 221327, 221334, 221341.

code	mm
222263	(L)250



PA polyamide 18/10 stainless steel

NEW






code	221198	221327	221334	221341
	Stick blender 350 with variable speed and blending shaft 250mm	Stick blender 350 with variable speed and blending shaft 300mm	Stick blender 500 with variable speed and blending shaft 400mm	Stick blender 500 with variable speed and blending shaft 500mm
suitable for dishes up to (l)	20	30	80	100
dimensions (mm)	ø100x(H)666	ø100x(H)716	ø100x816	ø100x916
shaft length (mm)	250	300	400	500
speed (rpm)	from 4 000 to 16 000	from 4 000 to 16 000	from 4 000 to 16 000	from 4 000 to 16 000
power/voltage (W/V)	350/230	350/230	500/230	400/230

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

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

222140



PA polyamide 18/10 stainless steel

NEW

222164



BAR BLENDERS

ABS plastic | PC polycarbonate | S.S. stainless steel

- Suitable for: blending fruit and vegetables, preparing cocktails, smoothies, and even crushed ice.
- Housing made of ABS.
- Jar with 2,5 L volume, made of durable transparent polycarbonate, temperature resistant from -40 to 90°C.
- Lid made of polycarbonate.
- Removable blade made of AISI 420 stainless steel, with titanium coating.
- Pulse blending function.
- Overheating and overcurrent protection.
- Safety Lock system: prevents an accidental activation of the appliance without the jar.

Watch the video



230688

BAR BLENDER WITH SOUND ENCLOSURE

- Sound enclosure made of polycarbonate.
- Manual, stepless speed regulation with a knob.
- Motor with variable speed: 16000 RPM - 24800 RPM (without load).
- Additional safety feature: the blender only works when the cover is completely closed.

code		V	W	mm
230688		230	1680	252x258x(H)547
230602	BPA free	230	1680	252x258x(H)547

Watch the video

SUPER SILENCE



230695

BAR BLENDER DIGITAL WITH SOUND ENCLOSURE

- Sound enclosure made of polycarbonate.
- 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 timer settings: 30, 45, 90 seconds.
- Additional safety feature: the blender only works when the cover is completely closed.

code		V	W	mm
230695		230	1680	252x258x(H)547
230664	BPA free	230	1680	252x258x(H)547

ABS plastic | PC polycarbonate | S.S. stainless steel

NEW



230718

Very powerfull, can even crush ice

Comes complete with 2,5L break-resistant jug, pusher and firm lid



238097

BAR BLENDER

- Manual, 10-step speed regulation with a knob.
- Motor with variable speed: 16.000 RPM – 24.800 RPM (without load).
- Included in the set: pusher made of polypropylene for thicker ingredients.

code		V	W	mm
230718		230	1680	320x250x(H)532
230213	BPA free	230	1680	320x250x(H)532

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
238103	BPA free	230	1680	220x240x(H)535

ABS plastic | BPA free | S.S. stainless steel

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



933688

PC polycarbonate | S.S. stainless steel

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



943489

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.

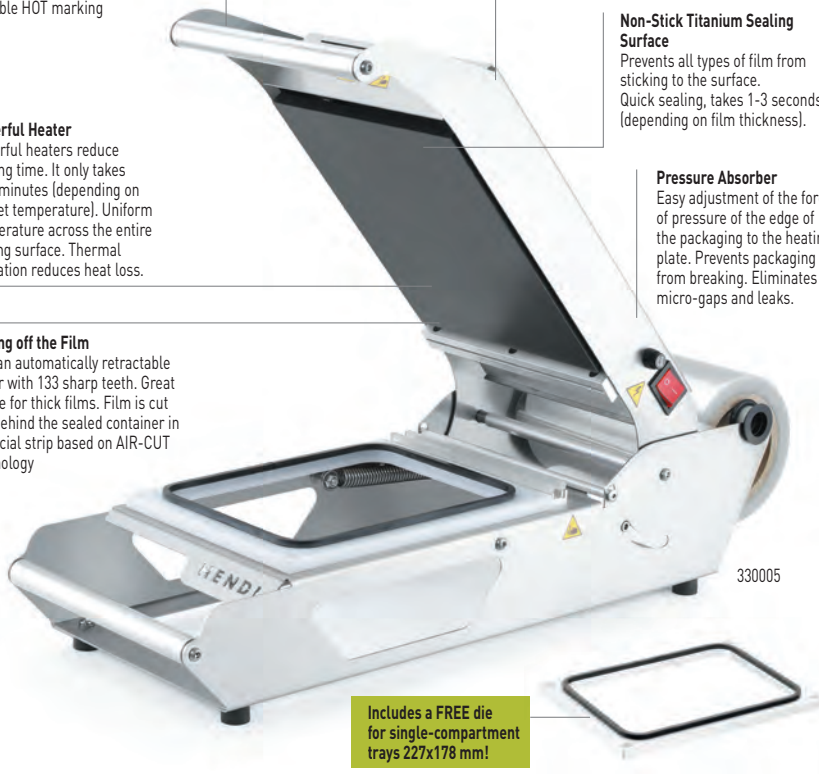
Robust Design
The frame is made of acid-resistant steel with a thickness of over 2 mm. Solid and robust design.

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.

Cutting off the Film
with an automatically retractable cutter with 133 sharp teeth. Great choice for thick films. Film is cut just behind the sealed container in a special strip based on AIR-CUT technology



330005

Includes a FREE die for single-compartment trays 227x178 mm!

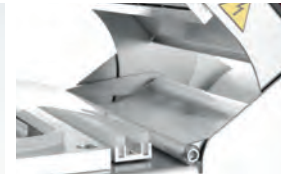
Maintenance/Safe Zone
Frame base insulated from high temperature and electrical voltage. High quality materials and seamless design for quick cleaning of the bottom part of the body, without having to turn off the device.



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.
- 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)170 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



TRAY SEALER MATRIX

- Made of polished aluminium.
- Black silicone seal.

shape	code	type
	805572	for a single-compartment 227x178 mm tray
	805589	for two 178x113 mm trays
	805596	for a 227x178 mm two-compartment tray
	805619	for large soup container ø165 mm
	805626	for a three-container 227x178 mm tray

shape	code	type
	805633	for two soup containers ø115 mm
	805640	for a colt 227x178 mm two-compartment tray
	805657	for a single-compartment 178x113 mm tray + ø115 mm container
	805664	for a single-compartment 187x137 mm tray

SEALER FILM PET/PE PEEL 12/40

- Designed for packaging PET 12 / CPP 40 food trays.
- PEEL layer for easy peeling off the sealed film.
- Film dimensions: width: 18.5 cm, length: 250 lm.
- Roll diameter: ø15 cm.
- Film roll weight: approx. 2.9 kg.
- Suitable for the HENDI tray sealer (330005).



970720

code
970720

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
- Seal strip is 290 mm long and 3,5 mm wide.

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 AISI 304 stainless steel
- Transparent lid made of durable high-quality ABS plastic makes it possible to control the packaging process
- Convex lid 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



975398



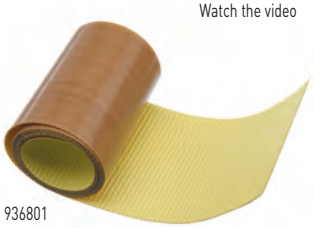
975268

code	975398	975268	975275
dimensions	429x359x(H)345 mm	370x480x(H)435 mm	425x560x(H)460 mm
chamber dimensions	350×300×(H)110 mm	320×370×(H)185 mm	370x450x(H)220 mm
seal strip	295 mm	300 mm	350 mm
pump performance	77 l/min	133 l/min	333 l/min
power/voltage	630 W/230 V	370 W/230 V	750 W/230 V
weight	24,4 kg	38 kg	62 kg

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 AISI 304 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



201435

High-quality stainless steel casing and chamber

code	201435	201442
dimensions	359x425x(H)356 mm	505x567x(H)465 mm
chamber dimensions	300x350x(H)80 mm	425x457x(H)100 mm
seal strip	300 mm	410 mm
pump performance	8 m^3/h – 133,3 l/min	20 m^3/h – 333,3 l/min
power/voltage	950 W/230 V	1100 W/230 V
weight	25,2 kg	59 kg

PROFI LINE STRIP VACUUM PACKAGING MACHINE

- For packaging of food and non-food products, excluding liquids.
- Housing made of AISI 304 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.



970362

code	seal strip (mm)	V	W	mm
970362	350	230	250	383x293x(H)175



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	410	230	550	570x263x(H)150



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

VACUUM PACKING BAGS





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
970652	100	250x150
970683	100	300x200
970669	100	350x250
970690	100	400x300

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
970386	100	230x160
970614	100	300x200
970393	100	350x250
970621	100	400x300





EMBOSSED VACUUM BAGS ON ROLL - 2 PCS

- 2 layers.
- 60 µm inner layer made from food grade Polyethylene.
- 15 µm outer layer made from Polyamide (nylon) – increases strength and guarantees airtightness.
- Total thickness: 75 µm.
- The materials used act as a UV filter.
- Embossing for easier air extraction and obtaining vacuum.
- Can be used in temperatures from -20˚ to +100˚C.
- Suitable for chamber vacuum and strip packing machines.

code	packed per	mm
971062	2	6000x200
971079	2	6000x280

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
971017	100	150x250
971024	100	200x300
971055	100	250x350
971031	100	300x400

GAS COOKER 4-BURNER WITH CONVECTION OVEN GN 1/1

S.S. stainless steel

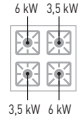
- Made from stainelss steel.
- Fitted with 4 burners:
  - 2 burners of 6.0 kW
  - 2 burners of 3.5 kW
- Burners are fitted with thermocouple.
- Suitable for pans from ø 120 up to 300 mm.
- Pan supports and burners made from cast iron.
- Height adjustable legs fitted with non-slip feet.
- Suitable for natural gas, conversion set for LPG included.
- Note: No pilot light or ignition, needs to be lit with matches or lighter.

CONVECTION OVEN GN 1/1:
- 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.











code	227381	225882
dimensions	800x700x(H)310 mm	800x700x(H)900 mm
oven dimensions	–	640×370×(H)350 mm
burner power	2x 3,5 kW + 2x 6 kW	2x 3,5 kW + 2x 6 kW
type of oven	–	convection, electric
oven power	–	3 kW
total power	19 kW [HS]	19 kW [HS]
voltage	–	230 V
weight	35 kg	82 kg

GAS COOKER KITCHEN LINE 6-BURNER WITH CONVECTION ELECTRIC OVEN GN 1/1

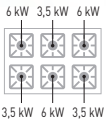
S.S. stainless steel

- Made from stainelss 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.

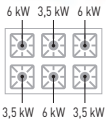
CONVECTION OVEN GN 1/1:
- 3000 W electric convection oven.
- Temperature can be set up to 270°C.
- Oven is fitted with 120 minute timer.
- Chamber made from stainless steel, measures 640x370x(H)350 mm.
- Fits GN 1/1 trays and grids, comes with 1 grids.
- 4 tray supports, spaced 75 mm apart.





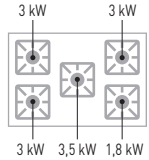






code	226094	225899
dimensions	1200x700x(H)900 mm	1200x700x(H)900 mm
oven dimensions	–	640×370×(H)350 mm
burner power	3×3,5 kW + 3×6 kW	3×3,5 kW + 3×6 kW
type of oven	–	convection, electric
oven power	–	3 kW
total power	28,5 kW [HS]	28,5 kW [HS]
voltage	–	230 V
weight	95 kg	105 kg





GAS COOKER - 5 BURNERS WITH ELECTRIC OVEN

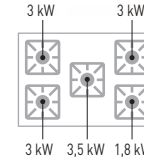
- Made from stainelss steel.
- Fitted with 5 burners:
  - 3 burners of 3.0 kW
  - 1 small burner of 1.8 kW
  - 1 wok burner of 3.5 kW.
- Burners are fitted with thermocouple and piezo ignition.
- 3-part cast iron pan support.
- Suitable for natural gas.
- Weight: 78 kg.

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





GAS COOKER - 5 BURNERS, OPEN FRAME

- Made from stainelss 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



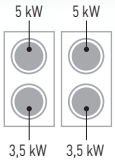
PAN SUPPORT ADAPTER

- For placing small pans on large pan supports.

code	mm
839997	255x255x(H)25

18/8 stainless steel | indoor





237687

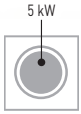
INDUCTION STOVE WITH 4 HOBS

- Made of durable stainless steel, reinforced with frame.
- 2 separate induction cooktops, 320x560 mm each, made of 5 mm thick tempered glass.
- Equipped with 2 5000 W and 2 3500 W induction burners.
- Up to 60% energy savings when compared to standard electric cookers.
- 4 independent control knobs, 11 power levels to choose from.
- Suitable for induction pots and pans with base diameter of ø160 - 260 mm.
- Maximum allowable load for cooktops: 100 kg.
- Adjustable feet (≈30mm) for perfect leveling of the cooker.
- Rack provides ample storage space for pots, pans or other accessories.
- With easily cleanable grease filter.
- 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

18/8 stainless steel | indoor





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 sis 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

18/0 stainless steel | outdoor



147108

6,7 kW

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

18/0 stainless steel | in- & outdoor



147801

6 kW

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



147276

10,8 kW

18/0 stainless steel | in- & outdoor

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



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

RING FOR HOKKER

- To adapt Hokker 147108 to use with wok 626504.

code	mm
147207	ø360x(H)80

HOKKER STAND

- Only suitable for Hokker Big Flame: 147108.

code	mm
147306	425x425x(H)400


152157

PRESSURE REGULATOR 50 MBAR

- For HENDI gas barbecues & Hokkers.

code
152157


147139

GAS HOSE ASSEMBLY HOKKERS

- For HENDI Hokker Profi & Kitchen Line 147108 147801.

code
147139

GAS LIGHTER – SET OF 2 PCS.

- Refillable.
- Supplied empty.

code	packed per	mm
198124	2	(L)230


198124



273869 273876 273845 273883 273890 273852

RISE AND FALL HEAT LAMP CONICAL

Al aluminium

- 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	mm
273845	ø275x(H)250
273869	ø275x(H)250
273876	ø275x(H)250

RISE AND FALL HEAT LAMP CYLINDRICAL

Al aluminium

- 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	mm
273883	ø175x(H)250
273890	ø175x(H)250
273852	ø175x(H)250





919217

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	mm
919217	ø125x(H)170



919200

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	mm
919200	ø125x(H)170



273838

NEW

FLEXIBLE HEAT LAMP

- Made of iron.
- Lampshade fitted on a flexible arm.
- Infrared shatterproof lightbulb included – suitable for keeping food warm.
- Fits E27 bulbs.

code	mm
273838	268x200x(H)660



273906

Infrared heat bulb
919200 included

273913

2 LAMP INFRARED FOOD WARMER BRIDGE

Al aluminium

- Designed to keep food warm between preparing and serving.
- Height is easily adjustable between 590 and 790 mm.
- Shatterproof infrared lightbulbs included.

code	mm
273906	453x360x(H)790
273913	453x360x(H)790



INDUCTION COOKERS BLACK KITCHEN LINE

S.S. stainless steel

- Very clean design suitable for live cooking.
- Very flat housing with black coated stainless steel frame.
- Surface of ceramic glass with integrated digital display.





min Ø120 mm 2000 W
max Ø220 mm 230 V

239391



min Ø140 mm 3500 W
max Ø280 mm 230 V

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

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



Sturdy stainless steel frame



High quality ventilation



Touch-sensitive controls





min Ø120 mm	3500 W	239414
max Ø220 mm	230 V	



Works also with a GN tray up to 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

INDUCTION HOT PLATE KITCHEN LINE

- Unique induction hot plate with a rectangular induction coil which keeps pans warm while providing freedom of placement.
- 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



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



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



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.



code	-	V	W	mm
239766	induction unit	230	3500	340x450x(H)130
239681	induction wok+wok pan	230	3500	340x450x(H)295



min ø140 mm 5000 W
max ø280 mm 400 V

239322

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



min ø140 mm 5000, 3500 W
max ø280 mm 400 V

239346

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



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



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



NEW

S.S. stainless steel | 18/0 stainless steel | indoor

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	230	3500	320x395x(H)95



239209

ABS plastic | indoor

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



239230

S.S. stainless steel | indoor

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



239384

INDUCTION HOT PLATE KITCHEN LINE

- Unique induction hot plate with a rectangular induction coil which keeps pans warm while providing freedom of placement.
- 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



209509

Al aluminium

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



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)68



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	350x350



239186

MOUNTING FRAME FOR INDUCTION HEATER, 800W

- Suitable for induction heater 239193.

code	mm
239186	ø270x(H)17





233962

S.S. stainless steel

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



233726



233733

Cr chrome plated S.S. stainless steel

HEATED COUNTERTOP DISPLAY

- Fitted with double 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.

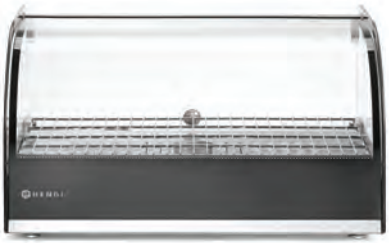
code	-	V	W	mm
233726	120 Liter	230	1100	685x575x(H)680
233733	160 Liter	230	1500	885x570x(H)680



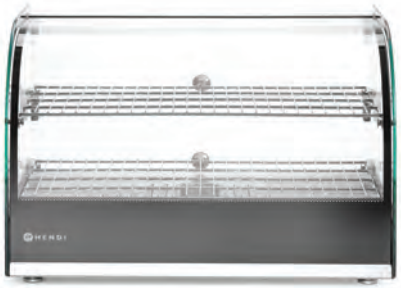
COUNTERTOP HEATING DISPLAY CABINETS

S.S. stainless steel

- 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 SINGLE

code	V	W	mm
273982	230	800	556x376x(H)315

HEATED COUNTERTOP DISPLAY DOUBLE

code	V	W	mm
273999	230	800	554x376x(H)376

Water container for humidification



Control panel





233740

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

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.

NEW MODEL

S.S. stainless steel



Heating system with a heat mat. This ensures 20% of energy saved in comparison to traditional solutions, as well as even temperature distribution

UP TO 20% OF ENERGY SAVINGS





BAIN-MARIE HENDI RANGER

– GN containers are not included in the set.

code	V	W	mm
238905	230	1000	574x334x(H)241



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



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



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	604x332x(H)242

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
808153	GN 1/1	530x22x(H)10



PP polypropylene S.S. stainless steel



229064

KITCHEN LINE FOOD DEHYDRATOR

- 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	7 trays	230	500	347x505x(H)320

Easy controls

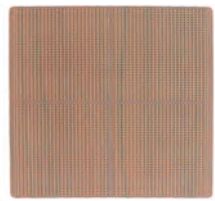


Easy to open



With fine mesh for drying small items





941461

PLASTIC DRIPTRAY FOR FOOD DEHYDRATORS

- For use with HENDI food dehydrators 229002 229019 229033 229064.

code
941461

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

6 trays
600 W
230 V

PP polypropylene | S.S. stainless steel | indoor



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

Watch the video

10 trays
1000 W
230 V



229026

Drying chamber with space for 10 trays



Residu pad included



DRIPTRAY FOR FOOD DEHYDRATOR

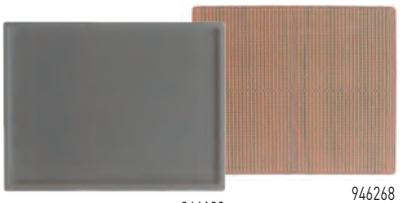
- For HENDI Profi Line Food dehydrator 229026

code
946190

SPICE MAT FOR FOOD DEHYDRATOR

- For HENDI food dehydrator Profi Line 229026

code
946268



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

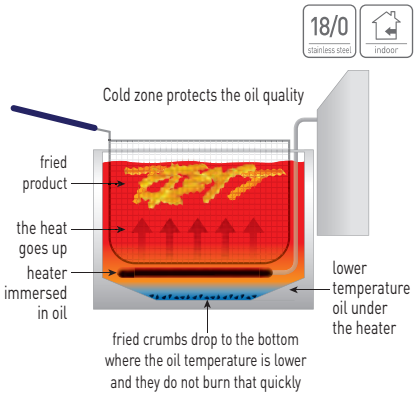
- The appliance is ideal for frying donuts, angel wings and various other dishes that are fried in deep fat.
- Designed for intensive use.
- Entirely Made of stainless steel.
- Large oil tank 400x400x(H)160 mm with a max. capacity of 12 liters.
- Welded oil tank with equipped with drain tap at the bottom.
- 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



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 PROFI LINE WITH DRAIN TAP, 10 L, 400 V

- 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


209424

FRYING BASKET

code	-
930618	4 litre deep fryers 205808 205846
930632	6 liter friteuses 205815 205853
930656	8 liter deep fryer 205822 205839
933664	8 liter deep fryer 207208 207307 209202 209301
944387	Induction deep fryers 215012 215029
961247	10 liter deep fryer 209424



XL

10 liters

great power

10 kW

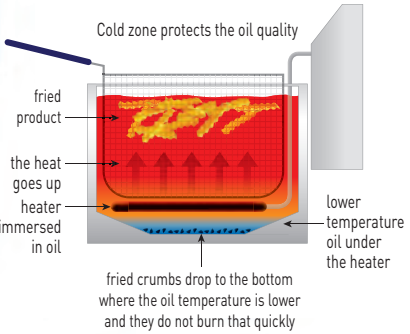
1 kg of fries even in

3 minutes





209431







18/0 stainless steel

indoor

NEW

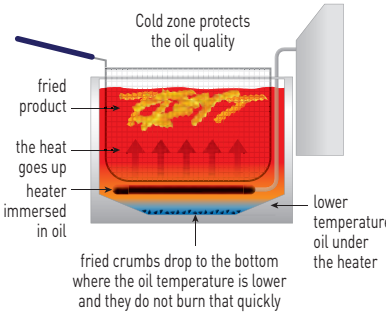
DEEP FRYER XL WITH DRAIN TAP HENDI GOLIATH

- 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 stainless steel wire. The basket is equipped with a long non-heating handle – 200 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 of 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	299x584x(H)375

DEEP FRYERS PROFI LINE DIGITAL

- 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

indoor

Frying baskets at page **213**







207369



207376

DEEP FRYER PROFI LINE 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

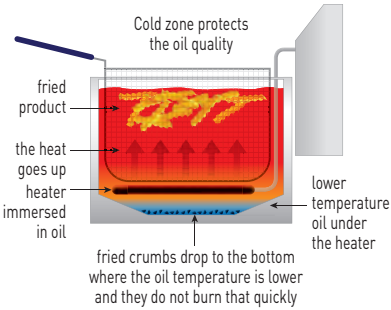
DEEP FRYER PROFI LINE WITH DRAIN TAP DIGITAL - 2 X 8 L

- Clear digital control panel with temperature and timer function.

code	liters	V	W	mm
207376	16	230	7000	605x515x(H)350

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.



18/0 stainless steel | indoor



207208

DEEP FRYER PROFI LINE, 8 L

code	liters	V	W	mm
207208	8	230	3500	305x460x(H)369



207307

DEEP FRYER PROFI LINE, 2 × 8 L

code	liters	V	W	mm
207307	16	230	7000	605x460x(H)369



209202

DEEP FRYER PROFI LINE WITH DRAIN TAP, 8 L

code	liters	V	W	mm
209202	8	230	3500	305x515x(H)354



209301

DEEP FRYER PROFI LINE WITH DRAIN TAP, 2 × 8 L

code	liters	V	W	mm
209301	16	230	7000	610x515x(H)369

18/0 stainless steel | indoor



205815



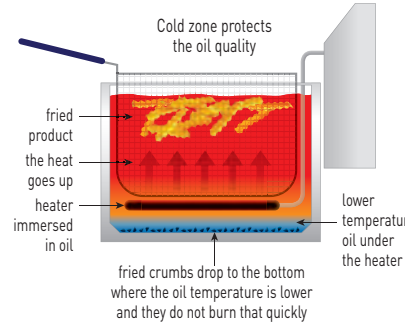
205839

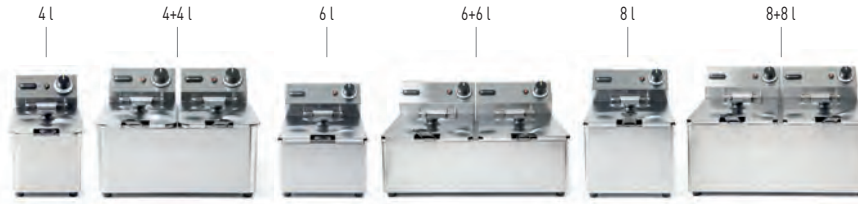
DEEP FRYER KITCHEN LINE

- 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.

Frying baskets at page **213**

code	liters	V	W	mm
205808	4	230	3000	217x380x(H)300
205846	4+4	230	3000+3000*	470x420x(H)330
205815	6	230	3300	265x430x(H)290
205853	6+6	230	3300+3300*	550x430x(H)290
205822	8	230	3500	265x430x(H)345
205839	8+8	230	3500+3500*	550x430x(H)345





205808 205846 205815 205853 205822 205839

HENDI



215012

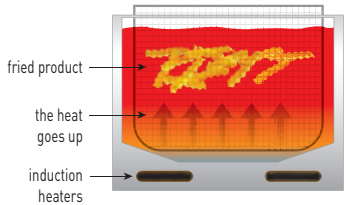


215029

INDUCTION DEEP FRYER WITH DRAIN TAP

- 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.

Frying baskets at page **213**



INDUCTION DEEP FRYER WITH DRAIN TAP, 8 L

code	liters	V	W	mm
215012	8	230	3500	288x619x(H)408

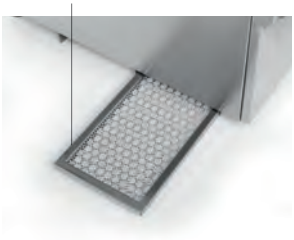
INDUCTION DEEP FRYER WITH DRAIN TAP - 2 X 8 L

code	liters	V	W	mm
215029	16	230	7000	577x609x(H)410

Drain tap makes emptying easy



With filter for the induction motor



Convenient edge for hanging basket



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 continous use.
- Power switch with integrated indication lamp.
- Non-slip feet.

9 MM THICK HARD CHROMED GRIDDLE EASY TO CLEAN

18/0 stainless steel



203125

GRIDDLE

- Griddle area 330x270 mm, entirely smooth.

code	-	V	W	mm
203125	flat	230	2000	300x452x(H)227



203149

GRIDDLE

- Griddle area 518x328 mm, entirely smooth.

code	-	V	W	mm
203149	flat	230	2400	550x455x(H)244



203156

GRIDDLE HALF RIBBED

- Grill surface: 518x328 mm, left 259 mm smooth and right 259 mm ribbed.

code	-	V	W	mm
203156	1/2 flat, 1/2 ribbed	230	2400	550x435x(H)245



203170

GRIDDLE RIBBED

- Griddle area 518x328 mm, entirely ribbed.

code	-	V	W	mm
203170	entirely ribbed	230	2400	550x435x(H)245



203163

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	720x550x(H)245

Scrapers & turners on page **109**



855201

855218

GRIDDLE SCRAPER

code	mm
855201	100x320

SPARE BLADE FOR 855201

code
855218

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.

8 MM THICK SOLID STAINLESS STEEL GRIDDLE

S.S. stainless steel

NEW



154922

GRIDDLE

- Griddle measures 316x380 mm and is entirely smooth.

code	V	W	mm
154922	230	2000	326x445x(H)225



154939

GRIDDLE

- Griddle measures 518x330 mm and is entirely smooth.

code	V	W	mm
154939	230	2400	527x404x(H)233



154946

GRIDDLE HALF RIBBED

- Griddle measures 518x330 mm and is half ribbed and half smooth.

code	V	W	mm
154946	230	2400	527x404x(H)233



154953

GRIDDLE RIBBED

- Griddle measures 518x330 mm and is entirely ribbed.

code	V	W	mm
154953	230	2400	527x404x(H)233



154960

GRIDDLE 1/3 RIBBED

- Griddle measures 688x410 mm and is 1/3 ribbed and 2/3 smooth.
- Features two separately adjustable heating zones and a zone without heating elements which uses residual heat.

code	V	W	mm
154960	230	3500	697x474x(H)241



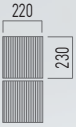
CONTACT GRILLS

S.S. stainless steel

- Perfect for grilling and heating bread, pieces of meat, sausages, vegetables, etc.
- Enamelled cast iron griddles, easy to clean and maintain.
- Housing made from 18/10 stainless steel guarantees durability.
- High power heating elements quickly heat up the grills.
- Temperature can be set continuously, using the thermostat, from 0°C 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.
- Fitted with mains switch with integrated indicator light, pre-heating light and 1.7 m power cable with earthed plug.
- With rubber feet, reducing accidental movement during use.
- Grill cleaning brush is included in the kit.



Watch the video



CONTACT GRILL – SINGLE VERSION

- Grill surface: 220x230 mm.
- Ribbed.

code	V	W	mm
263501	230	1800	310x426x(H)510

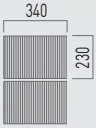


CONTACT GRILL – SINGLE VERSION

- Grill surface: 220x230 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm
263600	230	1800	310x400x(H)510

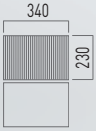




CONTACT GRILL „PANINI”

- Grill surface: 340x230 mm.
- Ribbed.

code	V	W	mm
263655	230	2200	432x396x(H)214



CONTACT GRILL „PANINI”

- Grill surface: 340x230 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm
263662	230	2200	430x370x(H)514



XL

545 mm

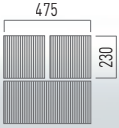


CONTACT GRILL „PANINI” XL

- 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.

code	V	W	mm
263624	230	2700	548x464x(H)231

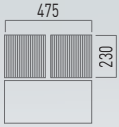




CONTACT GRILL - DOUBLE GRILL

- Thermostats independently adjustable.
- Grill surface bottom plate 475x230 mm.
- Entirely ribbed.

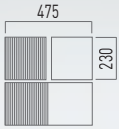
code	V	W	mm
263709	230	3600	570x395x(H)510



CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable.
- Grill surface bottom plate 475x230 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm
263808	230	3600	570x395x(H)510



CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable.
- Grill surface bottom plate 475x230 mm.
- 1/2 smooth, 1/2 ribbed.

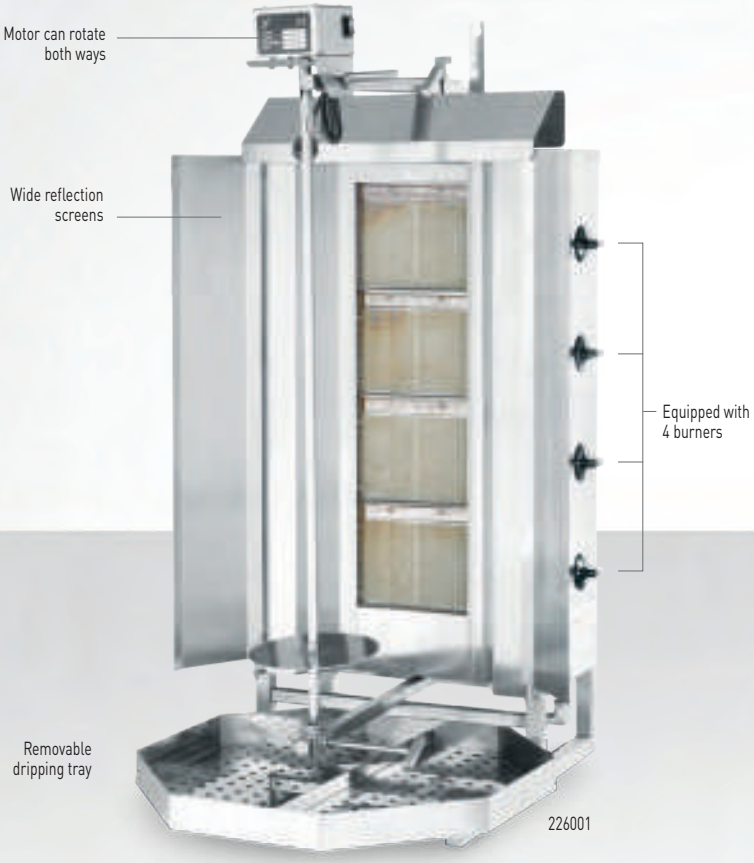
code	V	W	mm
263907	230	3600	575x430x(H)510



KEBAB GRILL & KNIFE

S.S. stainless steel

- For natural gas, can be converted to propane with included converter set.
- Fitted with thermocouple.
- Grill distance adjustment.
- 2 swing stainless steel insulated screens (right and left), removable.
- Stainless steel housing.
- Burner screen made of AISI-310 stainless steel.
- Power connection required.



KEBAB GRILL GAS PROFI LINE

- For natural gas, can be converted to propane with included converter set.
- Fitted with thermocouple.
- Grill distance adjustment.
- Burners power 12 kW.
- Delivered with reflection screens.
- Grill length: 900 mm.
- Capacity: up to 80 kg.
- Weight 30 kg.

code	kW(HS)	mm
226001	13	735x745x(H)1110

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.
- Overload protection with a reset button.
- Blade sharpening stone included.
- Weight 1 kg.

code	V	W	mm
267240	230	80	262x134x(H)189

18/0 stainless steel



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 1,3 kg.

code	V	W	mm
267257	230	80	155x127x(H)202

S.S. stainless steel



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

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

Al aluminium S.S. stainless steel



267264

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



225448

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

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



EMBOSSED VACUUM BAGS

code	packed per	mm
971048	100	150x400
971017	100	150x250
971024	100	200x300
971055	100	250x350
971031	100	300x400



IMMERSION CIRCULATOR FOR SOUS VIDE COOKING HENDI MASTERVIDE

PA polyamide | S.S. stainless steel | indoor

NEW

SUITABLE FOR CONTAINERS WITH MAX. CAPACITY 56 L



222546

- Enables cooking food without direct contact with water – in special vacuum bags, which enhaces the food's aroma, reduces loss in weight, and allows the stock produced in the pouch to be used for preparation of sauces.
- Possibility of flavouring of oil, fat, or other products using the sous vide method.
- Durable construction made of stainless steel.
- Control panel housing and handle made of durable polyamide reinforced with glass fibre.
- Simple, easy to use control panel.
- Suitable for containers with max. capacity 56 L, 150 mm height, and wall up to 30 mm thick.
- Precise temperature control system for achieving repeatable cooking results – temperature range 5°C - 95°C, with setting accuracy up to 0,1°C.
- Interchangeable temperature display unit: °C or °F.
- Powerful 2000 W motor.
- Timer: from 1 min to 99h, with 1 min interval.
- 3 work modes: continuous operation, continuous operation with timer, operation with set time.

code	liters	V	W	mm
222546	56	230	2000	137x215x(H)361

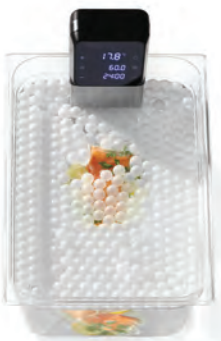
NEW

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

551998



sousvide tools.com

Wi-Fi

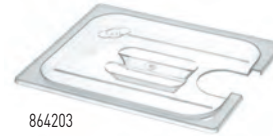


222645

IVIDE CIRCULATOR STICK FOR SOUS-VIDE 2.0 COOKING

- For safety the sous vide stick turns off when removed from the water bath.
- WiFi control possible, app available for iOS and.
- Android devices.
- The app helps users calculate the perfect time and temperature, pre-loaded with over 600 recipes.
- Temperature can be set between 5°C and 90°C in 0,1°C increments.
- Can heat and circulate up to 30 liters of water.
- Can circulate 12 liters of water per minute.
- Bright screen shows the working temperature and time, easy to operate.
- The whole body is IPX7 (submersion) water resistant.

code	V	W	mm
222645	230	1200	65x120x(H)340



864203

PC polycarbonate

stackable

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

- With recess for sous vide stick 222645.
- Also suitable for stainless steel Profi Line Gastronorm containers.

code	GN	mm
864210	GN 1/2	265x325
864203	GN 1/1	530x325



222638

Wi-Fi

IVIDE PLUS JUNIOR

- High precision sous vide thermal circulator with temperature control.
- 4 Inch high resolution touch screen interface.
- Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5 cm by means of a clamp.
- Best performances up to 45 litres.
- Working temperature 5°C to 99°C, accuracy 0.07°C.
- Timer can be set between 1 minute and 99 hours.
- WiFi enabled, can be controlled by the sousvidetools app.
- Multiple Machines can be managed from the App.
- Low level water protection device switches off the sous vide in case of accidental use without water.
- Circulating pump to eliminate cold and hot spots.
- IPX7, can withstand splashes and accidental submersion.

code	V	W	mm
222638	230	1500	165x119x(H)285

sousvide
tools.com



Wi-Fi





222997

S.S. stainless steel | indoor

IVIDE PLUS SOUS VIDE THERMAL CIRCULATOR

- High precision sous vide thermal circulator with temperature control.
- 4 inch Touch Screen interface.
- Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5 cm by means of a clamp.
- Best performances up to 80 litres.
- Working temperature 5°C to 99°C, accuracy 0.07°C.
- Timer can be set between 1 minute and 99 hours.
- Multiple Machines can be managed from the app.
- Offers exceptional temperature stability.
- Low level water protection device switches off the sous vide in case of accidental use without water.
- Circulating pump to eliminate cold and hot spots.
- Temperature sensor to prevent overload and overheating.
- IPX7, can withstand splashes and accidental submersion.

App:

- Precise temperature control from anywhere.
- A collection of over 600 recipes.
- Our Sous Vide Calculator: We've done all the testing and research for you, which means no more scouring the internet for information.
- Recipe Memory: Store your own times and temperatures.
- Cook history: For greater HACCP control store your last cook 10 times and temperatures.
- Multi device cooking: Control Several cookers form one app.
- Notifications to confirm when the water is at temperature, and the food is cooked.
- Cook time complete, don't worry the app will keep the food at the optimum temperature for holding.

code	V	W	mm
222997	230	2200	140x190x(H)276

PC polycarbonate | stackable

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

- With recess for sous vide stick 222997.
- Also suitable for stainless steel Profi Line Gastronorm containers.

code	GN	mm
864234	GN 1/2	265x325
864227	GN 1/1	530x325



864234

PP polypropylene 18/8 stainless steel



Internal maximum water level indicator

Watch the video



209998

PP polypropylene 18/8 stainless steel



External water level indicator

Watch the video



209981

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

ELECTRIC KETTLE CORDLESS

- Housing and heating element made of 304 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	liters	V	W	mm
209981	1.8	230	2150	226x165x(H)310



624302

S.S. stainless steel gas

KETTLE

code	liters	mm
624302	6	ø245x(H)290

S.S. stainless steel | PP polypropylene | indoor



Control panel with digital display



209936



209943

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.
- AISI 304 stainless steel housing and bottom.
- Weight: 1.12 kg

code	liters	V	W	mm
209936	2.5	230	2150	242x172x(H)294

ELECTRIC KETTLE CORDLESS WITH TEMPERATURE CONTROL

- For preparing beverages with indicated brewing conditions, such as green tea, white tea, or yerba mate.
- AISI304 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	liters	V	W	mm
209943	1.8	230	1800	230x165x(H)255

SMOKING GUN RECHARGEABLE – 3 SPEEDS OF SMOKE INFUSION

- Smoking is a very flavourful 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

ABS plastic · Al aluminium · wash

RECHARGEABLE BATTERY



199640





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 of temperature.
- Powered by 2 AA batteries, not included.
- Wood or herbs for smoking not included.

code	mm
199992	90x54x(H)122



199664 199657

GLASS DOME WITH VENT

- Made from borosilicate glass, fitted with silicone 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)174
199657	Cocktail dome	ø130x(H)282



199978

GLASS DOME

- Ideal to use in combination with the smoking gun.

code	mm
199978	ø275x(H)140



198124

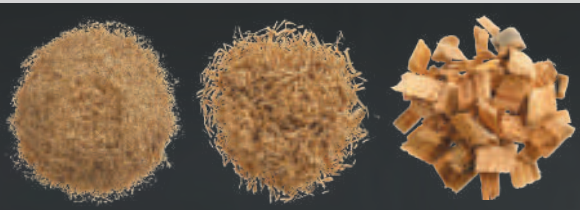
GAS LIGHTER – SET OF 2 PCS.

- Refillable.
- Supplied empty.

code	packed per	mm
198124	2	(L)230

AROMATIC WOOD CHIPS

Dust and wood chips were obtained from the wood of noble species of deciduous trees - fruit trees - and the wood of barrels of seasoned alcohols: red wine, whiskey and cognac.
We recommend the latter to connoisseurs of the above liquors, as they give an extraordinary taste experience. We confirm this is an authentic and unique solution for those who do not believe it. The products come from fragments of old oak barrels in which the abovementioned alcohols were aged for years!
In our offer, you will find delicate smoking dust and two types of wood chips - fine and slightly larger.
Use them in the smoking process, and you will not only gain an excellent taste and smell of any dish, but you can also present it exceptionally attractive, causing the WOW effect!



Smoking dust	Smoking chips small	Smoking chips
for use with smoke generators or a smoke gun	for use on the grill directly on charcoal or using a smoking tray or pipe smokehouse	

			OAK	BEECH	CITRUS	PEACH	ALMOND
Smoking dust		code	199787	199183	199213	199237	199220
		weight	450 g	450 g	450 g	450 g	450 g
Smoking chips small		code	199282	199275	199305	199329	199312
		weight	700 g	700 g	700 g	700 g	700 g
Smoking chips		code	199374	199367	199398	199411	199404
		weight	700 g	700 g	700 g	700 g	700 g
Big chunks		code	199466	199459	199480	199503	199497
		weight	3 kg	3 kg	3 kg	3 kg	3 kg



BIG CHUNKS

- Intended for medium to high temperatures
- Ideal for pizza ovens, outdoor ovens and barbecues - direct to charcoal
- Unique aroma
- Strengthen the taste of your favourite dishes
- Made from the best wood or from the best aging barrels.
- Our offer includes wood chunks made from:
  - wine, whisky, or cognac barrels.
  - beech, olive, citrus, almond, or peach wood.

	 OLIVE	 RED WINE	 WHISKY	 COGNAC
code	199190	199244	199251	199268
weight	450 g	450 g	450 g	450 g
code	199299	199336	199343	199350
weight	700 g	700 g	700 g	700 g
code	199381	199428	199435	199442
weight	700 g	700 g	700 g	700 g
code	199473	199510	199527	199534
weight	3 kg	3 kg	3 kg	3 kg



199794

SMOKING DUST ASSORTMENT - SET OF 9 FLAVORS

- For use with cold smoke infusers/smoking guns.
- Assortment of 9 different kinds of very fine aromatic chips.
- Flavours in this set: almond, beech, citrus, cognac, oak, olive, peach, red wine and whisky.

code	weight (kg)
199794	1.35





240410



240403

RICE COOKER WITH STEAMER FUNCTION PROFI LINE

- 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

PROFI LINE 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)775



930830

NON-STICK MAT FOR RICE COOKERS

- For HENDI rice cooker 240403.

code
930830





240441



240458

RICE COOKER 4.2 L KITCHEN LINE

- 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	391x372x(H)315

RICE COOKER 10 L KITCHEN LINE

- 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

S.S. stainless steel | indoor



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

S.S. stainless steel



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	230	2850	770x485x(H)305

S.S. stainless steel | indoor



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



HEATS UP IN 10s

S.S. stainless steel

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	765x490x(H)315

S.S. stainless steel

QUARTZ SALAMANDER MAXI GN 1/1

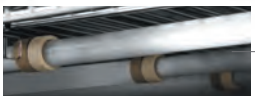
- Salamander grill with 9 quartz heaters for faster heating, grilling and gratinating food.
- Steel guard of heaters protecting against damage.
- Stainless steel housing.
- Two chrome-plated grates with dimensions of 530x340 mm and two removable handles.
- Two levels for vertical position of each grate 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



HEATS UP IN 10s

264331



With 9 quartz heaters for faster heating

S.S. stainless steel | indoor



264607



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

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



261187

ABS plastic | 18/0 stainless steel | PP polypropylene | indoor

NEW

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







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



262801

TOASTER TONG

code	mm
262801	100x340x(H)64

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



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



921500



261200

CONVEYOR TOASTER SINGLE

- One row of bread slices fit on the conveyor.
- Two separate heating elements, one bellow 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	230	1340	288x368x(H)410









261309



261354

CONVEYOR TOASTER DOUBLE

- Two rows of bread slices fit next to eachother 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.

S.S. stainless steel

code	colour	V	W	mm
261309	Steel	230	2240	418x365x(H)390
261354	Black	230	2240	418x368x(H)415

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
239605	230	1600	ø620x(H)170
239506	230	1400	ø400x(H)190



239605

THERMOSTAT CABLE FOR PARTY PAN

- Replace your broken or lost thermostat cable to extend the service life of your part pans.
- For use with HENDI Party pan 239506 & 239605.

code
239599



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	230x185x(H)325



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



630716

SAUSAGE CUTTER

code	mm
630716	(L)200

SAUSAGE ROLLING GRILL – ONE ZONE

- Stainless steel housing.
- Quick heating and heat recovery.
- Non-stick coated rollers.
- Removable, easy-to-clean drip tray.
- Roller width: 42 cm.
- Temperature control up to 150 °C.

S.S. stainless steel | indoor





268506



268704



268605



268735

code	-	V	W	mm
268506	7 rollers	230	740	525x365x(H)176
268605	9 rollers	230	940	520x425x(H)175

code	-	V	W	mm
268704	11 rollers	230	1180	530x525x(H)180
268735	14 rollers	230	1480	520x650x(H)176



268742

GLASS COVER FOR SAUSAGE ROLLER GRILLS

- Allows up to 20% reduction in consumed electricity.
- Reduces the time to grill sausages up to 15% thanks to heat accumulation under the glass cover.
- Maximum entry height 250 mm.
- Constructed from three glass elements, each 4 mm thick.
- Stainless steel structure supports the glass elements. 4 elements made of high temperature resistant plastic for mounting the cover to the grill.
- Warning: Glass cover fits only the new sausage roller grills with holes in frames.

code	for sausage rolling grill	mm
268551	7 (268506)	470x325x(H)240
268612	9 (268605)	470x401x(H)250
268711	11 (268704)	470x477x(H)250
268742	14 (268735)	470x591x(H)250

SAUSAGE WARMER

S.S. stainless steel | indoor





240502

18/0 stainless steel | indoor



265000

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

SAUSAGE WARMER

- Heats hotdog sausages and keeps them warm.
- Stainless steel housing, sausage container made of anodized aluminum and glass.
- With adjustable power.

code	V	W	mm
265000	220-240	450	239x335x(H)470

THERMO SYSTEM



201107

Works also without water



201206

18/0 stainless steel

THERMOSYSTEM 1

- Enamelled pan Ø 185 mm.
- Stainless steel bain-marie pan with lid.
- Fitted with power regulator and indicator light.

code	liters	V	W	mm
201107	4.2	230	200	254x310x(H)312

18/0 stainless steel

THERMOSYSTEM 2

- 2 enamelled pans Ø 185 mm.
- 2 stainless steel bain-marie pans with lids.
- Fitted with two power regulators and indicator lights.

code	liters	V	W	mm
201206	8.4	230	400	496x310x(H)312

Al die-cast | 18/0 stainless steel | indoor

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.
- Waffle irons made of enameled cast aluminum, can be cleaned with a brush.
- The waffles measure Ø 190 mm and up to 23 mm thick.
- The temperature can be set steplessly between 50°C and 220°C.
- The timer can be set up to 15 minutes.

code	V	W	mm
212172	230	1000	250x491x(H)285



- Perfect for all types of catering establishments who wants to add these fun waffles on a stick or corn dogs to their offer.
- 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 enameled cast aluminum, can be cleaned with a brush.
- 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.





WAFFLE MAKER CORN DOG

- It's possible to bake 6 lollypop waffles or corn dogs at the same time.
- Net weight: 10 kg.

code	V	W	mm
212189	230	1550	390x378x(H)229

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.
- Net weight: 10.5 kg.

code	V	W	mm
212165	230	1750	314x417x(H)229

WAFFLE MAKERS

- Waffle irons made of enameled cast iron, can be cleaned with a brush.
- Thermostatic temperature control.
- Including waffle fork.
- Insulated handle.

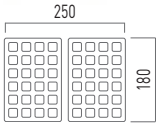


212103 212127 212134

WAFFLE MAKER 'LIÈGE'

- Liège waffles, two 4x6 rectangular patterns.

code	V	W	mm
212103	230	1500	330x360x(H)561

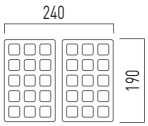


Liège waffles

WAFFLE MAKER 'BRUSSELS'

- Brussels waffles, two 3x5 rectangular patterns.

code	V	W	mm
212127	230	2200	330x520x(H)560



Brussels waffles

WAFFLE MAKER 'HEART'

- Flower waffles, five conjoined heart-shaped patterns.

code	V	W	mm
212134	230	2200	330x543x(H)550



Flower waffles



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

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



282755

282731

PMMA plexiglas

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

Al aluminium S.S. stainless steel

COTTON CANDY MACHINE

- Stainless steel removable bowl, suitable for dishwashers.
- The bowl is fastened by 4 secure clamps.
- Motor housing finished with a pink coating.
- 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.
- Weight: 11 kg.

code	V	W	mm
282731	230	1200	520x520x(H)480

NEW MODEL

Al aluminium | S.S. stainless steel | indoor

NACHO WARMER

- Housing made of stainless steel and smoked tempered glass.
- Inner chamber made of AISI 304 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	230	500	400x344x(H)525

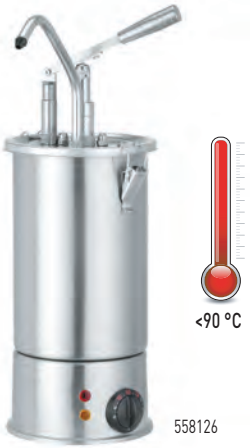


282779

SAUCE BAIN-MARIE WITH DISPENSER

- Housing, spring in the dispenser and mechanical system made of AISI 304 stainless steel.
- The lower element of the dispenser made of polypropylene.
- Removable: lid, dispenser pump.
- Lid fitted with 2 snap latch locks.
- With overheating protection sensor – it turns on the sound alarm and automatically cuts the heating off.
- Adjustable heating temperature: up to 90°C.
- Dispensed sauce portion: 35 ml.
- Not dishwasher safe.

code	liters	V	W	mm
558126	3	230	900	ø180x(H)502



558126

PC polycarbonate

FRENCH FRIES AND NACHOS FUNNEL SCOOP

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

code	mm
642566	233x205



642566



282748



282762

S.S. stainless steel

POPCORN MACHINE

- Professional popcorn machine, energy efficient and safe to operate.
- Frame made of aluminum alloy, robust housing made of tempered glass and red powder coated steel.
- The popcorn heating pan is fitted with a stirring unit and is easy to empty thanks to the use of a clamp.
- With convenient popcorn scooping flap at the service side.
- Large hinged service door made of acrylic glass.
- The interior is illuminated, and the bottom of the popcorn chamber is heated to ensure nice warm popcorn.
- With crumb drawer under the chamber for easy disposal of un-popped kernels and crumbs.
- It takes approximately 2 minutes to create a batch of popcorn.
- Net weight: ±25 kg.

code	colour	V	W	mm
282762	Black	230	1500	574x420x(H)778
282748	Red	230	1500	574x420x(H)778

With convenient collection drawer for crumbs and unpopped popcorn kernels.





562017

PP polypropylene

SCOOP

code	liters	mm
562000	0.125	(L)187
562017	0.25	(L)250
562079	0.65	(L)330



S.S.
stainless steel

CHOCOLATE FOUNTAIN

- Made of stainless steel.
- With warming function, heats the chocolate to 45°C.
- With separate switch for motor and heating element.







	Chocolate fountain 3 tiers	Chocolate fountain 5 tiers	Chocolate fountain 6 tiers
code	274101	274156	274163
temperature control	45°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	ø210x(H)400 mm	ø330x(H)700 mm	ø370x(H)840 mm
power/voltage	170 W/230 V	265 W/230 V	300 W/230 V



page 384



page 177

HENDI – BE INSPIRED!

Tools for Chefs



page 142



page 112

NEW S.S. stainless steel



250167



250174

PLATE WARMER SINGLE

- Housing, shelves and heating elements made of stainless steel.
- For approx. 72 pcs. of 24 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

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 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 single is also available – code: 250167.

* 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







281710

MICROWAVE WITH GRILL
700 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



281352

MICROWAVE WITH GRILL
1000 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



281444

MICROWAVE PROGRAMMABLE 1000 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



281369

MICROWAVE PROGRAMMABLE 1800 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





281376

MICROWAVE PROGRAMMABLE WITH USB PORT 1800 W / 18 L

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



Code	281710	281352	281444	281369	281376
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
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					
Input power	1050 W	1550 W	1550 W	3000 W	3000 W
Output power	700 W	1000 W	1000 W	1800 W	1800 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

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

S.S.
stainless steel



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)415



225929

CONVECTION STEAM OVEN WITH GRILL 4X GN 2/3

- High-quality stainless-steel body and chamber.
- 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 two 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

STAND FOR CONVECTION STEAM OVEN WITH GRILL 4X GN 2/3

- For use in combination with convection steam oven with grill 225929.

code	mm
224823	580x390x(H)750



224823

S.S. stainless steel



227060



Watch the video

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 438x315 mm trays.
- Guides interspaced at: 70 mm.
- Supplied with 4 trays.

code	V	W	mm
227060	230	2670	595x595x(H)570

Fits four aluminium trays



Double, heat resistant glass



Fitted with interior lighting







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.
- Guides interspaced at: 70 mm.
- Fits 4 436x315 mm trays. Supplied with 4 trays.

code	V	W	mm
227077	230	2670	595x595x(H)570

Direct humidification



ACCESSORIES



801970

GRID FOR OVENS H90 AND H90S

- Suitable for 227060 and 227077.

code	mm
801970	433x338



943380

TRAY FOR OVENS H90 AND H90S

- Suitable for 227060 and 227077.

code	mm
943380	437x314x(H)8



223468

STAND FOR OVENS H90 AND H90S

- Suitable for H90 and H90S ovens 227060, 227077.

code	mm
223468	595x425x(H)700

CONVECTION OVENS 429X345 MM

- Housing and chamber made of AISI 304 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.

NEW



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

STAND FOR OVEN				
code	224670	224670	224670	224670
type	6 pairs of guides for 435x345, dimentions 540x460x700 mm			

CONVECTION BAKERY OVENS WITH HUMIDITY 600X400 MM

- Housing and chamber made of AISI 304 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.

NEW



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

STAND FOR OVEN		
code	224434	224434
type	6 pairs of guides for 600x400, dimensions 760x520x700 mm	

CONVECTION STEAM OVEN CONTROL 5 X GN 2/3



55 cm

EXTRA -NARROW ONLY 55 CM

NEW

	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
FLOOR STAND	
code	237977
dimensions	6 pairs of guides for GN 2/3, 550x465x(H)700 mm

- Housing and chamber made of AISI 304 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.
- Door features a position lock, holding the door in the 60°, 90°, 120° and 180° open position.
- Door hinged on the right side, possibility to order a left hinged version from factory, can't be changed after purchase.
- 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.
- Drip tray for condensation with a drain in the door.
- Feet adjustable to ensure a level placement of the oven.
- Water protection rating: IPX4.
- Connection to electricity, treated water, drain system required.

Operation
- Temperature can be set from 100°C up to 270°C.
- Timer can be set up to 120 minutes, continuous operation possible.
- Cooking/baking in 2 modes: convection, convection-steam (combi).
- Steam generated by spraying it directly on the fan, set in 5 steps, electronically controlled.

CONVECTION STEAM OVEN TOUCH 5 X GN 2/3



55 cm

EXTRA -NARROW ONLY 55 CM

NEW

	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
FLOOR STAND	
code	237977
dimensions	6 pairs of guides for GN 2/3, 550x465x(H)700 mm

- Housing and chamber made of AISI 304 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.
- Door features a position lock, holding the door in the 60°, 90°, 120° and 180° open position.
- Door hinged on the right side, possibility to order a left hinged version from factory, can't be changed after purchase.
- 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.
- Drip tray for condensation with a drain in the door.
- Feet adjustable to ensure a level placement of the oven.
- Features Airflow+, the redesigned deflector (fan cowl) improves air circulation ensuring the best results no matter where the food is placed in the oven.
- Also features Humid+, the water system feeds water directly behind the fan providing high humidity levels while reducing water consumption.
- Water protection rating: IPX4.
- Connection to electricity, treated water, sewerage system required.
- Water connection: 3/4", drain outlet: ø30 mm, with drain in the chamber.

Operation and programs
- Large control panel with 7-inch screen.
- Temperature can be set from 30°C up to 270°C.
- Timer can be set up to 11 h, 59 min, continuous operation possible.
- Cooking/baking in 3 modes: convection, steam, convection-steam (combi).
- Fan power: normal, semi-static, ½ power.
- Steam generated by spraying it directly on the fan, set in 10 steps (0-100%), electronically controlled.
- Save up to 100 recipes, each with up to 10 steps.
- Offers multilevel cooking, possibility to prepare various dishes in the same conditions, with different program times.
- Preheating function – pre-heats to 30°C higher than the set temperature.
- Holding function – automatically keeps food at serving conditions after the cooking program is finished.
- Holding cabinet function –maintain the correct temperature and proper moisture level of dishes until they are served.
- Cooldown function – rapid cooling of the chamber to be ready to start a new proces with which requires a lower temperature.
- Proofer function – use the oven to proof dough at a perfect temperature and humidity.
- USB port - upload and download recipes and HACCP data with ease.
- Delayed start - program a delayed start up to 24 hours.
- With probe for delta-t cooking, prepare every dish to perfection by monitoring the temperature inside the dishes.

CONVECTION STEAM OVEN CONTROL



NEW





	7x GN 1/1	11x GN 1/1
code	219928	219935
tray support spacing	68 mm	68 mm
external size	730×784×(H)850 mm	730×785×(H)1130 mm
number of fans with reverse	2	2
power/voltage	10,4 kW/400 V	15,4 kW/400 V
weight	96 kg	113,8 kg
FLOOR STAND		
code	229521	220795
dimensions	610×560×(H)770 mm	610×560×(H)620 mm
	5 pairs of guides for GN 1/1 containers	

- Housing and chamber made of AISI 304 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.
- Door features a position lock, holding the door in the 60°, 90°, 120° and 180° open position.
- Door hinged on the right side, possibility to order a left hinged version from factory, can't be changed after purchase.
- 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.
- Drip tray for condensation with a drain in the door.
- Feet adjustable to ensure a level placement of the oven.
- Water protection rating: IPX4.
- Connection to electricity, treated water, drain system required.

Operation
- Temperature can be set from 100°C up to 270°C.
- Timer can be set up to 120 minutes, continuous operation possible.
- Cooking/baking in 2 modes: convection, convection-steam (combi).
- Steam generated by spraying it directly on the fan, set in 5 steps, electronically controlled.

CONVECTION STEAM OVENS CONTACT



CLEANING SYSTEM INCLUDED

NEW





	7x GN 1/1	11x GN 1/1
code	219959	219966
tray support spacing	68 mm	68 mm
external size	730×784×(H)850 mm	730×785×(H)1130 mm
number of fans with reverse	2	2
power/voltage	10,4 kW/400 V	15,4 kW/400 V
weight	96 kg	113,8 kg
FLOOR STAND		
code	229521	220795
dimensions	610×560×(H)770 mm	610×560×(H)620 mm
	5 pairs of guides for GN 1/1 containers	

- Housing and chamber made of AISI 304 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.
- Door features a position lock, holding the door in the 60°, 90°, 120° and 180° open position.
- Door hinged on the right side, possibility to order a left hinged version from factory, can't be changed after purchase.
- 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.
- Drip tray for condensation with a drain in the door.
- Feet adjustable to ensure a level placement of the oven.
- Features Airflow+, the redesigned deflector (fan cowl) improves air circulation ensuring the best results no matter where the food is placed in the oven.
- Also features Humid+, the water system feeds water directly behind the fan providing high humidity levels while reducing water consumption.
- Water protection rating: IPX4.
- Connection to electricity, treated water, sewerage system required.
- Water connection: 3/4", drain outlet: ø30 mm, with drain in the chamber.

Operation and programs

- Large control panel with 7-inch screen.
- Temperature can be set from 30°C up to 270°C.
- Timer can be set up to 11 h, 59 min, continuous operation possible.
- Cooking/baking in 3 modes: convection, steam, convection-steam (combi).
- Fan power: normal, semi-static, ½ power.
- Steam generated by spraying it directly on the fan, set in 10 steps (0-100%), electronically controlled.
- Save up to 100 recipes, each with up to 10 steps.
- Offers multilevel cooking, possibility to prepare various dishes in the same conditions, with different program times.
- Preheating function – pre-heats to 30°C higher than the set temperature.
- Holding function – automatically keeps food at serving conditions after the cooking program is finished.
- Holding cabinet function –maintain the correct temperature and proper moisture level of dishes until they are served.
- Cooldown function – rapid cooling of the chamber to be ready to start a new proces with which requires a lower temperature.
- Proofer function – use the oven to proof dough at a perfect temperature and humidity.
- USB port - upload and download recipes and HACCP data with ease.
- Delayed start - program a delayed start up to 24 hours.
- With probe for delta-t cooking, prepare every dish to perfection by monitoring the temperature inside the dishes.



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).



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.



OVEN MITTS, COTTON - 2 PCS

- Heat resistant up to 250°C for 15 seconds.

code	packed per	mm
556603	2	(L)350



556603





OVEN MITTS, FIBERGLASS - 2 PCS

- Heat resistant up to 250°C for 15 seconds.

code	packed per	mm
556627	2	(L)360



556627



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

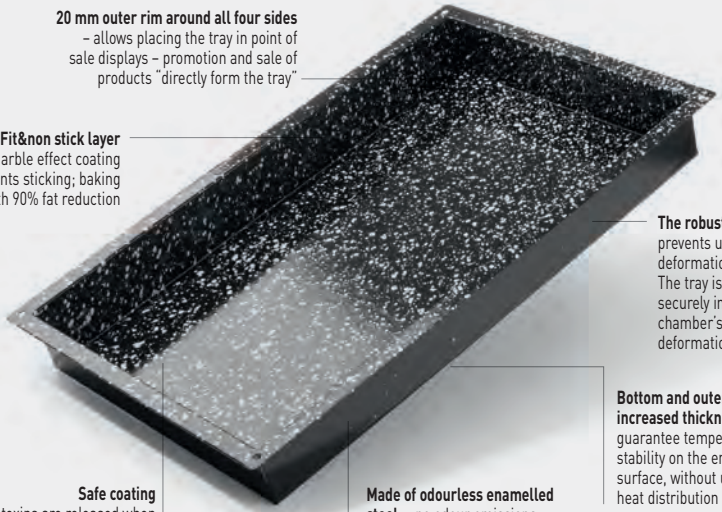


556610



TRAYS CONVECTOMAT CLASSIC®

oven



20 mm outer rim around all four sides – allows placing the tray in point of sale displays – promotion and sale of products "directly form 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

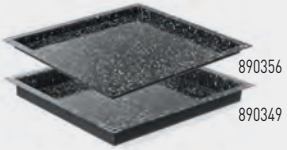
Bottom and outer walls with increased thickness of 1 mm guarantee temperature stability on the entire surface, without uneven heat distribution

Safe coating – no toxins are released when baking foodstuffs in high temperatures

Made of odourless enamelled steel – no odour emissions at high temperature ranges. Heat resistance up to 300°C

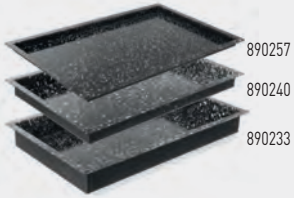


The tray has right angles allowing for maximum use of the finished product and easier food cost estimation, which translates into profit enabling exact portion sizes and higher return on investment



890356

890349



890257

890240

890233

TRAY CONVECTOMAT CLASSIC GN 2/3

code	mm
890356	345x325x(H)20
890349	345x325x(H)40

TRAY CONVECTOMAT CLASSIC GN 1/1

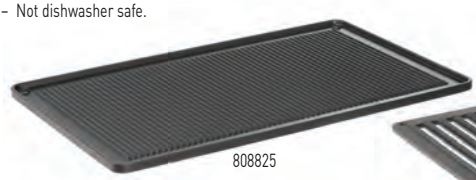
code	mm
890257	530x325x(H)20
890240	530x325x(H)40
890233	530x325x(H)60

GN1/1 ALUMINUM TRAYS WITH NON-STICK COATING CONVECTOMAT

- Made of aluminium.
- Surface finished with non-stick PTFE coating.
- Size: GN 1/1.
- Suitable for oven use in max. temperature 200°C.
- Not dishwasher safe.

Al aluminium | food contact | oven | wash | stackable

NEW



808825

GRILL PLATE, RIBBED CONVECTOMAT GRILLPLATE

- Made of cast aluminium.
- Thickness: 9 mm.

code	mm
808825	530x325x(H)15



808832

GRILL GRATE CONVECTOMAT GRILL

- 24 ribs, 9 mm thick.
- Space between the ribs: 13 mm.

code	mm
808832	530x325x(H)15



808849

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

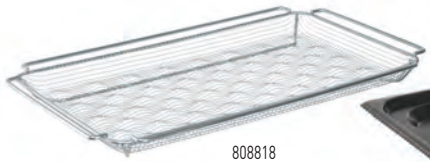


808863

BAKING TRAY WITH NON-STICK COATING CONVECTOMAT BAKE

- Narrow rim on all sides.
- Inner dimensions: 505x300 mm.

code	mm
808863	530x325x(H)10



808818

FRENCH FRIES OVEN BASKET, WAVED CONVECTOMAT FRY

- Mesh made of AISI 304 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



808856

TRAY FOR EGGS, 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

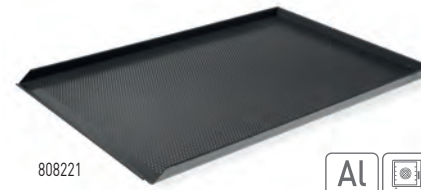


808429

TRAY GN 1/1 - WITH 4 RIMS

- With Teflon™ non-stick coating.

code	mm
808429	325x530x(H)10



808221

TRAY PERFORATED

- With Teflon™ non-stick coating.
- With 3 rims.

code	mm
808221	600x400

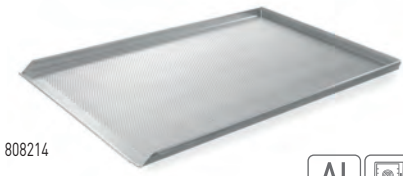


808207

TRAY

- With 3 rims.

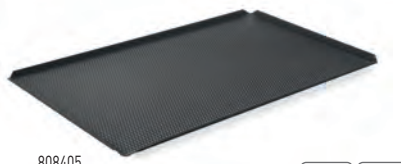
code	mm
808207	600x400x(H)20



808214

TRAY PERFORATED

code	mm
808214	600x400x(H)20

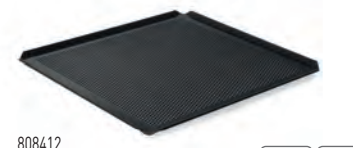


808405

TRAY PERFORATED GN 1/1 - WITH 4 RIMS

- With Teflon™ non-stick coating.

code	mm
808405	530x325x(H)10

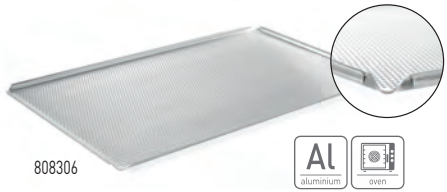


808412

TRAY PERFORATED GN 2/3 - WITH 4 RIMS

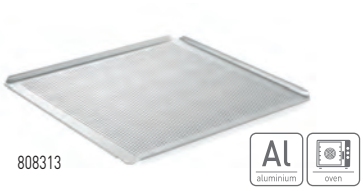
- With Teflon™ non-stick coating.

code	mm
808412	354x325x(H)10



TRAY PERFORATED GN 1/1 - WITH 4 RIMS

code	mm
808306	530x325x(H)10



TRAY PERFORATED GN 2/3 - WITH 4 RIMS

code	mm
808313	354x325x(H)10



TRAY FOR FRENCH BREAD

- Perforated.
- Fits 5 loaves of french bread.

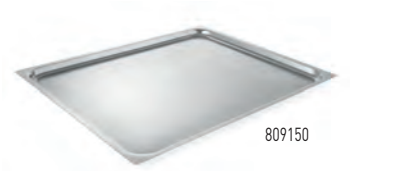
code	mm
808238	600x400



GASTRONORM TRAY GN 2/3

18/10 stainless steel · -40°C 300°C temp · oven · wash · stackable

code	mm
809280	354x325x(H)20
809273	354x325x(H)40



GASTRONORM TRAY PROFI LINE GN 2/1

code	GN	mm
809150	GN 2/1	650x530x(H)20



GASTRONORM TRAY PROFI LINE

code	GN	mm
809259	GN 1/1	530x325x(H)20
809242	GN 1/1	530x325x(H)40



805558

805541

805534

Al
aluminium

CONTAINER WITH NON-STICK COATING

code	GN	mm
805558	GN 1/1	530x325x(H)20
805541	GN 1/1	530x325x(H)40
805534	GN 1/1	530x325x(H)65

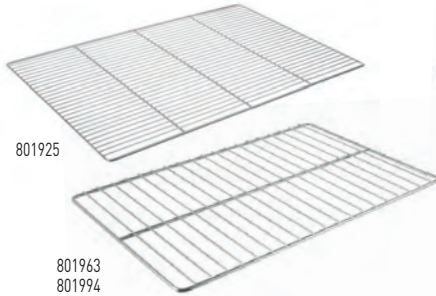


801932

304
stainless steel
oven

GASTRONORM GRID

code	mm
801932	354x325



801925

801963
801994



801918
801956

801901

18/10
stainless steel
oven

GRID

code	-	mm
801925	Grid transverse	600x400
801963	Chrome plated	600x400
801994		600x400

oven

OVEN GRID GN1/1

code	-	mm
801901	Stainless steel AISI 304	530x325
801956	Chrome plated - transverse grid	530x325
801918	Stainless steel 18/10	530x325



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)720



238486

SMOKING CHIPS

- Made from the best wood or from the best aging barrels.
- Unique aroma.
- Chips can be placed directly over charcoal or on a smoking tray or in a smoking tube.
- Our offer includes chips made from:
  - wine, whisky, or cognac barrels.
  - oak, beech, olive, citrus, almond, or peach wood.

code	-	weight (kg)
199411	peach	0.7
199398	citrus	0.7
199404	almond	0.7
199428	red wine	0.7
199435	whisky	0.7
199367	beech	0.7
199442	cognac	0.7
199374	oak	0.7
199381	olive	0.7



199442

S.S. stainless steel

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	480x420x(H)195



220306

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 410×420×(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.



220283

220290

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

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

Chamber bottom lined with chamotte stone



Doors open forwards



Timer can be set up to 120 min

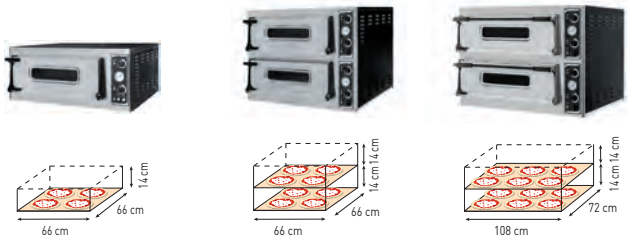


PIZZA OVEN BASIC

- 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.



226698



	4 (ø32 cm)	4+4 (ø32 cm)	6+6 (ø35 cm)
name	BASIC 4	BASIC 44	BASIC XXL 66
code	226681	226698	226995
number of chambers	1	2	2
dimensions ext.	975x814x(H)413 mm	975x814x(H)745 mm	1360x844x(H)745 mm
dimensions int.	660x660x(H)140 mm	2x 660x660x(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
power/voltage	4,7 kW/400 V	9,4 kW/400 V	18 kW/400 V
weight	75 kg	122 kg	176 kg
FLOOR STAND			
code	226797	227107	227107
dimensions	975x814x(H)960 mm	975x814x(H)860 mm	975x814x(H)860 mm

ELECTRIC DOUGH ROLLERS

HDPE polyethylene | S.S. stainless steel

- 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.
- Can operate continuously or can be started with the supplied foot pedal.
- Separate roller guards ensure easy and safe operation.



Electric foot pedal included

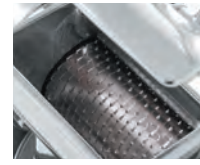
Watch the video



code	226612	226629	226636
number of pairs of rollers	1	2	2
weight of the dough portion	0,21-0,70 kg	0,08-0,21 kg	0,21-0,70 kg
rolled dough disc diameter	ø260-450 mm	ø140-300 mm	ø260-400 mm
dimensions	650x345x(H)430 mm	475x375x(H)660 mm	585x435x(H)790 mm
power	250 W	250 W	250 W
voltage	230 V	230 V	230 V
weight	27 kg	28 kg	37 kg



226827



Stainless steel roller

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	280x250x(H)310

SPIRAL MIXERS

S.S. stainless steel 18/10 stainless steel

- 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.
- 2 options to choose from: with fixed head and bowl or with rising head and removable bowl.



226209

4 wheels of which 2 have brakes



With integrated timer

226346

Removable bowl

SPIRAL MIXER WITH FIXED HEAD AND BOWL

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	hp
226315	290x590x(H)580	10	8	35	ø260x(H)200	40	230	370	0,5
226209	385x670x(H)725	22	17	56	ø360x(H)210	59	400	750	1,0
226308	435x750x(H)810	32	25	88	ø400x(H)260	82	400	1100	1,5

SPIRAL MIXER WITH RISING HEAD AND REMOVABLE BOWL

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	hp
226339	380x600x(H)645	10	8	35	ø260x(H)200	56	230	370	0,5
226346	390x670x(H)735	22	17	56	ø360x(H)210	81	400	750	1,0
226353	435x750x(H)810	32	25	88	ø400x(H)260	95	400	1100	1,5





224830

Al aluminium S.S. stainless steel

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

S.S. stainless steel

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

Watch the video



224847

PIZZA DOUGH BOX

AMER★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.

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.

Stackable
During proofing and fermentation, we keep multiple balls of dough at the same time. Stackable boxes take up less space in the kitchen. Stacked boxes are also easier to handle due to their stability.

HDPE polyethylene | food contact | stackable



880975

NEW

PIZZA DOUGH BOX GN1/1

- Made of poltethylene (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
880982	lid

PE polyethylene | stackable | food contact

880968

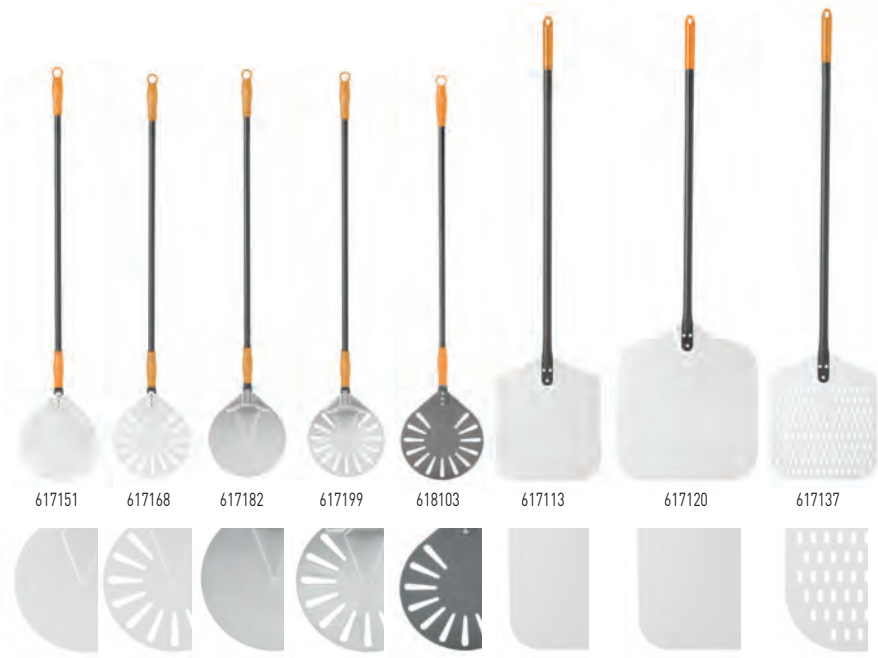


880906

PIZZA DOUGH BOX 600X400

- Made of food-grade polyethylene, harmless to human health.
- 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
880913	18	565x365x(H)90	600x400x(H)95
880920	24	565x365x(H)125	600x400x(H)130
880968		lid	600x400



Al aluminium | wash

PIZZA SCOOP

- Lightweight and durable, made of anodized aluminium.
- Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm
617151		230x1200
617168	perforated	230x1200

Al aluminium | wash

PIZZA SCOOP, ROUND, PERFORATED

- Made from hard anodised aluminium, making it more wear-resistant, abrasion-resistant and corrosion resistant.
- With sliding grip, which doubles as heat insulation.

code	-	mm
618103	perforated	230x1200

S.S. stainless steel

PIZZA SCOOP ROUND

- Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm
617182		230x1200
617199	perforated	230x1200

Al aluminium | wash

PIZZA SCOOP SQUARED

- Light and robust, made of anodised aluminium.

code	-	mm
617113		305x1320
617137	perforated	305x1320
617120		405x1320
617144	perforated	405x1320


617724

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



S.S. stainless steel

PIZZA SCOOP SQUARED

code	mm
617175	305x1320

Al aluminium | wash

PIZZA SCOOP, SQUARED

- For use in pizzerias and regular restaurants
- Long wooden handle
- Aluminium head
- Heat resistant

code	mm
617816	305x1320
618028	355x1320
617861	405x1320

Al aluminium

PIZZA OVEN CLEANING BRUSH

- Copper brush with aluminium handle.

code	mm
525593	(L)1320

PIZZA OVEN CLEANING BRUSH

- Brush made of brass wire.
- Steel scraper.
- Removable wooden handle with a screw.

code	mm
525630	930x260

Al aluminium | 18/0 stainless steel | NEW

ASH SHOVEL

- Shovel made of AISI 430 stainless steel.
- Handle made of anodized aluminium.
- Ergonomic grip made of polypropylene.
- With a hanging hole for easy storage.
- Dishwasher safe.

code	mm
618196	1320x215



Al aluminium | wash

PIZZA SCOOP WITH SHORT HANDLE, SQUARED, PERFORATED

- Ideal for use in small spaces
- Made of anodised aluminum
- Lightweight and durable
- Perforation to drain excess flour
- Short handle
- Non-heating silicone handle

code	mm
618073	300x660
618066	350x710

Al aluminium | wash

PIZZA SCOOP 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
618097	300x660

Al aluminium | wash

PIZZA SCOOP SQUARED WITH SHORT HANDLE

- Ideal for small spaces
- Short wooden handle
- Aluminium head
- High temperature resistance

code	mm
618035	305x660
618042	355x710
618059	405x760

* Dimensions may vary slightly, as the product is hand-made.



S.S. stainless steel

PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm
617700	(L)190



Al aluminium | wash

PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm
617731	(L)200

S.S.
stainless steel

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



220306

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.



code	mm
505533	ø305x(H)6
500040	ø356x(H)6
500057	ø406x(H)6

505533

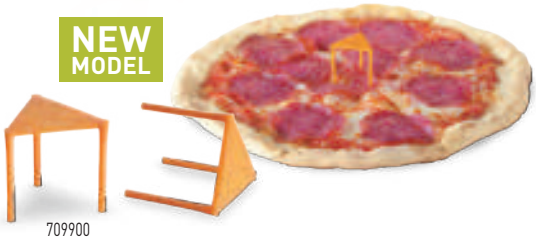
PP
polypropylene

LID SPACER FOR PIZZA'S - 500 PCS

- Height of the lid spacer: 35 mm.

code	packed per
709900	500

NEW MODEL



709900

18/0
stainless steel

PP
polypropylene



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	ø100	(L)230

18/0
stainless steel

PP
polypropylene



617007

PIZZA SLICER

- Stainless steel knife blade, polypropylene handle.

code	ø	length (mm)
617007	ø100	(L)230



NEW

18/10 stainless steel | PP polypropylene | food contact

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 AISI 304 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	length (mm)	g
618127	ø97x130	325



855621

NEW

18/10 stainless steel | PP polypropylene | food contact

PIZZA SAUCE LADLE HEAVY-DUTY

- Sauce ladle made of AISI 304 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



855638

NEW

18/8 stainless steel | PP polypropylene | food contact

PIZZA SPATULA HEAVY-DUTY

- For easy lifting and removing pizza dough from the box, dividing it, and scraping off.
- Working part made of AISI 301 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



855645

NEW

S.S. stainless steel | SIL silicone | food contact

PIZZA BENCH SCRAPER HEAVY-DUTY

- Blade made of AISI 301 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

NEW



855492

18/10 stainless steel | food contact

PIZZA SAUCE SPOON

- Made of stainless steel AISI 304.
- 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
855492	280x65





617069

PIZZA PAN

- Made of blue steel.
- Ideal for uniform pizza baking.
- Pan thickness: 0.75 mm
- Suitable for using in a wood-burning oven.

code	bottom (mm)	mm
617069	ø180	ø210x(H)23
617076	ø199	ø229x(H)24
617083	ø221	ø251x(H)24
617090	ø239	ø269x(H)22
617106	ø260	ø290x(H)24
617205	ø280	ø310x(H)23
617304	ø298	ø328x(H)23
617403	ø337	ø367x(H)21
617410	ø373	ø403x(H)26
617427	ø425	ø450x(H)27
617434	ø475	ø510x(H)30





616918

PERFORATED PIZZA PAN

- For use in restaurants, canteens and hotels serving pizza.
- The pizza screen is made of carbon steel covered with iron oxide which ensures excellent corrosion protection.
- Even baking thanks to special sheet perforation.
- Holes measuring: Ø 3mm.
- Heat resistance up to: 420°C.
- Food contact safe.
- Suitable for oven use.
  ATTENTION: Not dishwasher safe nor microwave safe.

code	bottom (mm)	mm
616918	ø261	ø291x(H)24
616901	ø240	ø270x(H)25
616925	ø281	ø311x(H)23
616932	ø324	ø352x(H)23
616949	ø381	ø411x(H)23





617533

PIZZA SCREEN

- Ideal for uniform pizza baking.
- Made of aluminium.

code	mm
617502	ø230
617519	ø250
617526	ø280
617533	ø300
617540	ø330
617557	ø360
617458	ø380
617564	ø400
617465	ø430
617571	ø450
617588	ø508
617595	ø600



505540



ø500 and 600 mm have a reinforced bottom

PIZZA BOARD

- Made of raw beech wood.
- With grooves to assist cutting into 6 equal parts.

code	mm
505540	ø300
505557	ø350
505564	ø400
505571	ø450
505588	ø500



810361

PIZZA SCREEN/PAN RACK

- Holds up to 14 pizza screens or pans.

code	mm
810361	300x305x(H)680

PASTA COOKER

- For cooking pasta, dumplings, and also vegetables.
- Upper part of the housing made of stainless steel AISI 304.
- Other parts of the housing (without the worktop) made of stainless steel AISI 430.
- Container made of stainless steel AISI 316, with 10 L capacity.
- Heating element is at the bottom of the chamber, with a cover.
- 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



230107

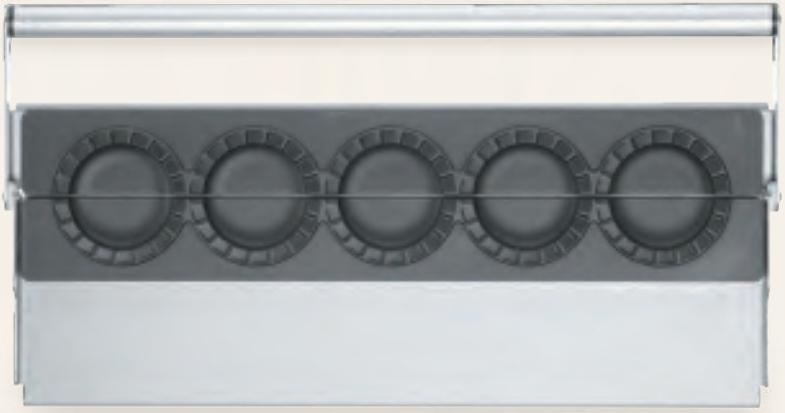
Al aluminium | S.S. stainless steel | food contact | wash

NEW

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



PASTA AND PIZZA PLATES

porcelain | food contact | micro | stackable

- Made of durable glazed porcelain.
- Microwave safe.
- Dishwasher safe.
- Not oven safe.



777855

PIZZA PLATE BAROCCO

code	mm
777855	ø330
768792	ø310

NEW



778937

PIZZA PLATE RECIPE COLLECTION BLACK

code	mm
778937	ø330
768761	ø310

NEW



778944

PIZZA PLATE RECIPE COLLECTION BRICK RED

code	mm
778944	ø330
768778	ø310

NEW



774885

PIZZA PLATE GRANITE

code	mm
774885	ø330
768815	ø310

NEW



778906

PIZZA PLATE DROPS COLLECTION

code	mm
778913	ø330
778906	ø310

NEW



778920

PASTA PLATE DROPS COLLECTION

code	mm
778920	ø275



769911



774892



774847 774861 774854 774878

PIZZA PLATE CRETE

code	mm	
769911	ø330	
768785	ø310	N

PIZZA PLATE TRADITIONAL

code	mm
774892	ø330
768808	ø310

PIZZA PLATE SPECIALE

code	colour	mm
774830	White	ø280
774847	White	ø330
774854	Dark grey	ø330
774861	Yellow	ø330
774878	Orange	ø330







709818

PIZZA DELIVERY BAG

- Tight shutter easy to adjust.
- Made of tough and easy to clean material.
- Top transparent pocket for bills.

code		dimensions (mm)
709825	4 boxes	360x360x(H)200
709818	4 boxes	460x460x(H)210



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

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

Al aluminium PE polyethylene PP polypropylene

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



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"

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

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

PROFI LINE | 800 SERIES

- 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

R600a R290 COOLANT • COOLANT • COOLANT

232118
232132



Chamber and outer housing made of stainless steel

232125
232149



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

	B	C	B	C
type	cooling, 1-door	freezing, 1-door	cooling, 2-door	freezing, 2-door
code	232118	232132	232125	232149
capacity	670 l	670 l	1300 l	1300 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	3 x GN 2/1 (650x530 mm)*	3 x GN 2/1 (650x530 mm)*	3+3 x GN 2/1 (650x530 mm)*	3+3 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	107 kg	115 kg	171 kg	177 kg
SHELF GN 2/1	936191	936191	936191	936191

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

REFRIGERATOR & FREEZER COUNTERS
PROFI LINE | 700 SERIES

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized 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).

R600a R290 COOLANT

Chamber and outer housing made of stainless steel



232040
232064



233764



232057
232699



232071

DRAWER WITH RAILS – 2-PIECE SET

code	mm
232071	300x545x(H)145

	A	B	C	A	C
type	cooling, 2-door	cooling, 4-door	freezing, 2-door	cooling, 3-door	freezing, 3-door
code	232040	233764	232064	232057	232699
capacity	280 l	280 l	280 l	420 l	420 l
dimensions	1360x700x(H)850 mm	1360x700x(H)850 mm	1360x700x(H)850 mm	1795x700x(H)850 mm	1795x700x(H)850 mm
chamber dimensions	822x570x(H)580 mm	822x570x(H)580 mm	822x570(H)580 mm	1257x570(H)580 mm	1257x570(H)580 mm
range	0/8°C	0/8°C	-22/-17°C	0/8°C	-22/-17°C
compressor	EMT65HLR power 1/4 KM	EMT65HLR power 1/4 KM	EGU130HLR power 1/2 KM	EGAS100HLR power 1/3 KM	NEK2140Z power 2/3 KM
coolant	R600a (120 g)	R600a (120 g)	R290 (140 g)	R290 (130 g)	R290 (140 g)
energy class	A	B	C	A	C
shelves	2+2 x GN 1/1*	4 szuflady	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	1,34 kWh	3,97 kWh	1,73 kWh	5,09 kWh
power/voltage	250 W/230 V	250 W/230 V	600 W/230 V	400 W/230 V	600 W/230 V
weight	95 kg	95 kg	95 kg	120 kg	120 kg
SHELF	941058		941058	941058	

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

KITCHEN LINE | 600 SERIES

- 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).

Chamber and outer housing made of stainless steel





233344
233351

233382
233399

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)800 mm	1200x600x(H)800 mm	1800x600x(H)800 mm		1800x600x(H)800 mm	
chamber dimensions	800x480x(H)580 mm	800x480x(H)580 mm	1400x480x(H)580 mm		1400x480x(H)580 mm	
range	0/8°C	-22/-17°C	0/8°C		-22/-17°C	
compressor	EMT65HLR power 1/4 KM	NE2134Z-263CA power 1/2 KM	FFI10HAK 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	270 W/230 V	550 W/230 V	270 W/230 V		550 W/230 V	
weight	74 kg	74 kg	100 kg		100 kg	
SHELF	949276	949276	954775	956113	954775	956113
			Left or right	Middle	Left or right	Middle

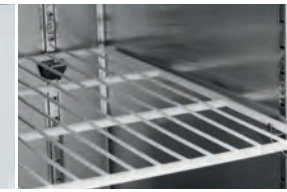
Electronic temperature controller



Forced air cooling



Shelve placing adjustable



* Maximum load capacity of the shelf approx. 15 kg (with evenly distributed load)

KITCHEN LINE | 700 SERIES

- 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.



232019 232026

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
SHELF	931561	931561

Shelve placing adjustable



Comfortable handles



Electronic temperature controller



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

Chamber and outer housing made of stainless steel



232798



232880





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
SHELF	956403	956403	956403

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.



232897

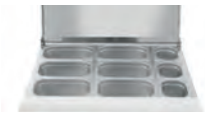


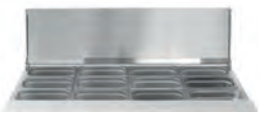
232804



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.	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	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	300 l	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	-2/8°C	-2/8°C
R600a	R600a	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
956403	931561	956403

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.





232859 232873

	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
SHELF	931561	956403

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.

2-DOOR PIZZA COOLING TABLE WITH 7 DRAWERS, WITH GRANITE WORKTOP

- Equipped with 7 uncooled drawers of 400x620x(H)65 mm.
- Chamber dimensions: 1480x670x(H)570 mm.
- 60 mm thick polyurethane foam insulation.
- 2 shelves (600x400mm) included.
- Spread load capacity of 15 kg each.
- Energy label (counter only): A (A+++-G).
- Weight: 367 kg.

code	range	V	W	mm
232842	-2/8°C	230	250	2020x802x(H)1000



232842



Chamber and outer housing made of stainless steel

THREE DOOR PIZZA COUNTER WITH COOLING DISPLAY 380+40L

- Chamber capacity: 254 l.
- Chamber dimensions: 1295x595x(H)475 mm.
- Includes 3 shelves 335x570 mm, maximum load capacity 15 kg (with evenly distributed load).
- Cooling top unit with static cooling.
- Cooling top unit for 6x GN 1/4, dimensions 1405x335x(H)435 mm.
- Climate class: table: 4, cooling top unit: 5.
- Refrigerant: R600a (70 g + 40 g).
- Average daily electricity consumption: 1.6 kW (table), 1.55 kW (top unit).
- Self-closing door.
- Energy label (counter only): A (A+++-G).
- Weight: 193+41 kg.

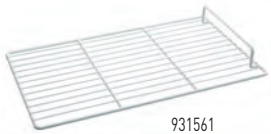
code	range	V	W	mm
232033	-2/8°C	230	400	1400x700x(H)1491



232033

SHELF FOR COUNTER REFRIGERATOR & FREEZERS 2-DOORS KITCHEN LINE

code
931561



931561

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



232965 **4x GN 1/3**



232903 **5x GN 1/4**



232972 **6x GN 1/3**



232910 **7x GN 1/4**



232989 **7x GN 1/3**



232927 **8x GN 1/4**



232996 **9x GN 1/3**

REFRIGERATED COUNTERTOP SERVER GN 1/4 ARKTIC

- 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
232910	7x GN 1/4	230	180	1505x335x(H)460
232927	8x GN 1/4	230	180	1805x335x(H)460

REFRIGERATED COUNTERTOP SERVER GN 1/3 ARKTIC

- 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
232972	6x GN 1/3	230	180	1405x420x(H)456
232989	7x GN 1/3	230	180	1605x420x(H)460
232996	9x GN 1/3	230	180	2005x420x(H)456



233948

REFRIGERATED COUNTERTOP SERVER GN 1/3 ARKTIC

- With stainless steel lid.
- Fits GN 1/3 containers with a max height of 150 mm.

code	-	V	W	mm
233948	4x GN1/3	230	180	1205x395x(H)290
233955	6x GN1/3	230	180	1405x395x(H)290
233979	7x GN1/3	230	180	1605x395x(H)290
233986	8x GN1/3	230	180	1805x395x(H)290
233993	9x GN1/3	230	180	2005x395x(H)290

DRY AGING CABINETS

arktic PROFESSIONAL REFRIGERATION | ABS plastic | 18/10 stainless steel | indoor

- Body, door frame, and door handle made of AISI 304 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.
- Notification on display and audible alarm to warn when humidity is below 15% for the user to fill the water container.
- 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 by means of 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.

COOLANT • COOLANT • R600a • COOLANT

NEW



221426

UNDERCOUNTER DRY AGING CABINET

- Max. load per shelf: 30 kg.
- In the cabinet there are:
  - shelf,
  - 1 hanging rod,
  - 3 hooks,
  - salt tray (salt not included),
- All elements above are made of AISI 304 stainless steel.

code	liters	V	W	mm
221426	98	230	170	595x620 x(H)830

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 AISI 304 stainless steel.

code	liters	V	W	mm
221433	233	230	170	595x760 x(H)1270



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 AISI 304 stainless steel.

code	liters	V	W	mm
204962	352	230	170	695x760 x(H)1720

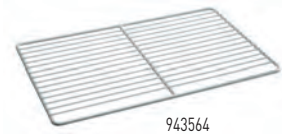
BLAST CHILLERS

- For quick chilling or freezing of prepared dishes.
- Chilling from 70°C to 3°C (90 mins), from 70°C to -18°C (240 mins) or within a pre-set time without indicating the target temperature.
- Effortless operation in the surrounding temperature up to 43°C and relative air humidity up to 65%.
- Housing and inner chamber made of high-quality stainless steel.
- Inner chamber with rounded corners for easier cleaning.
- Chamber with guide rails for GN 1/1 and baking trays 600x400 mm.
- 60 mm thick polyurethane foam insulation, inserted under pressure which guarantees high coefficient of thermal insulation.
- Removable top cover.
- Self-closing door with magnetic gasket.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Digital temperature controller and display.
- Probe included.
- Fitted with 4 adjustable stainless steel feet.
- Coolant: R290.



232170 232187 232491

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	5× GN 1/1 or 5× 600×400	65	15	10	230	749	640x400x(H)360	760x725x(H)850	76
232194	7× GN 1/1 or 7× 600×400	70	23	18	230	1180	640x452x(H)730	790x900x(H)1377	116
232187	10× GN 1/1 or 10× 600×400	75	25	20	230	1180	640x452x(H)870	790x900x(H)1535	120
232491	15× GN 1/1 or 15× 600×400	75	45	35	230	2080	640x452x(H)1245	790x943x(H)1975	173



943564

SHELF FOR BLAST CHILLERS

code
943564



237731

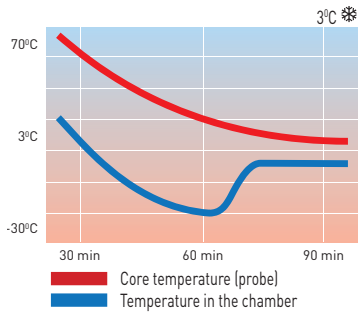
BLAST CHILLER 3X GN 2/3

- For quick cooling or freezing of prepared food, freezing cakes, desserts, fish or ice cream.
- Stainless steel exterior and chamber interior, galvanized steel base.
- Chamber with rounded internal corners for easy cleaning.
- 3 stainless steel guides suitable for GN 2/3.
- 60 mm polyurethane insulation, injected under high pressure.
- Self-sealing door with left hand hinges and magnetic seal.
- Front panel with electronic control and display.
- Easy access to capacitor for cleaning and maintenance.
- Manual defrosting with door open.
- Removable drip tray.
- Distance between guides: 80 mm.
- Cooling capacity at 9kg: (+65°C/+3°C) in max. 90 min.
- Freezing capacity at 7kg: (+65°C/-18°C) in 240 min.
- Cooling Agent: R455.
- Fan forced cooling.
- Chamber and Core Probe Included.
- Adjustable feet (up to 20 mm).

code	V	W	mm
237731	230	550	663x672x(H)415

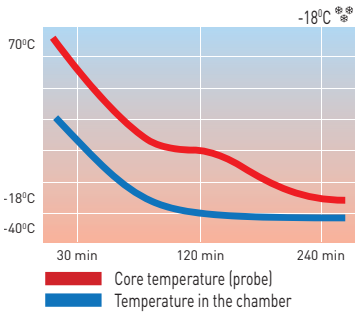
Blast chilling from +90°C to +3°C

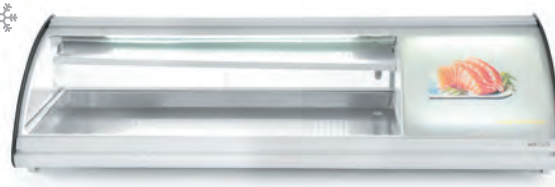
This process helps lower the food temperature to safe +3°C in a suitably short time, in line with HACCP standards.
The adequate chilling speed helps reduce bacteria growth in the range from +65°C to +10°C.
Blast chilling helps retain the quality, colour and smells of food and extends the storage period.



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 extends the storage period.





233757

B

S.S. stainless steel

Possibility to place a graphic

R600a COOLANT

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

R290 COOLANT

E



233689

S.S. stainless steel

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.
- Climate class: 4.
- Energy label: A.
- Includes 4 containers with capacity of 5L each and height of 150 mm.

code	range	V	W	mm
233689	-25/-18°C	230	210	800x680x(H)670



Watch the video



233672

C

S.S. stainless steel

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.
- 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

CAKE DISPLAYS

Cr chrome plated S.S. stainless steel

Watch the video

arktic cooling



233702 B



233719 B

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
233719	160	230	160	885x570x(H)680

COOLANT • COOLANT • R600a • COOLANT



PP polypropylene

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 feets.
- Energy label: C.

code	range	V	W	mm
233412	-14/-22°C	230	230	620x593x(H)680

COOLANT • COOLANT • R290 • COOLANT

D



233412

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

Watch the video



233610



233627



233634

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: C (A-G).
- Temperature range: 2 to 6°C.
- Refrigerant: R600a.

code	-	V	W	mm
233610	white	230	170	444x397x(H)795
233627	black	230	170	444x397x(H)795

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: C (A-G).
- Temperature range: 2 to 6°C.
- Refrigerant: R600a.

code	-	V	W	mm
233634	white	230	170	444x397x(H)875
233238	black	230	170	444x397x(H)875



Air duct outside glass to remove and prevent condensation



Double glazing and easy opening door



Digital controller



233641



233269



233696

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: C (A-G).
- Temperature range: 2 to 6°C.
- Refrigerant: R600a.

code	-	V	W	mm
233641	white	230	170	444x397x(H)940
233658	black	230	170	444x397x(H)940

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
233269	black	230	210	444x397x(H)1100



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
233290	black	230	290	550x520x(H)1870



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



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

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 shelve.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.
- Refrigerant: R290.

C 233306

B 233443 233320



233320

C 233337

B 233450 233375 233467



233450

REFRIGERATED DISPLAY CABINETS WITH 3 SLANTED SHELVES

- Fitted with 3 adjustable slightly slanted glass shelves.
- Energy label: C (233306), B (233443, 233320).
- Temperature range: 0°/6°C.

code	liters	V	W	mm
233306	300	230	490	650x833x(H)146
233443	500	230	490	900x833x(H)1460
233320	650	230	490	1200x833x(H)1460

REFRIGERATED DISPLAY CABINETS WITH 2 SHELVES

- Fitted with 2 adjustable glass shelves.
- Energy label: C (233337), B (233450, 233375, 233467).
- Temperature range: 0°/6°C.

code	liters	V	W	mm
233337	300	230	490	994x677x(H)1230
233450	410	230	490	1215x675x(H)1210
233375	510	230	490	1515x675x(H)1210
233467	610	230	500	1815x675x(H)1210



LED Lighting



Electronic temperature controller



4 spinning wheels


arktic

BACK BAR REFRIGERATORS

arktic

- Powder coated housing, embossed aluminium chamber, plastic lockable door(s) with toughened glass.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Chamber fitted with LED lighting.
- Digital display and temperature control.
- Fitted with 4 adjustable non-slip feet.
- Refrigerant: R600a.

Al aluminium | Cr chrome plated

R600a COOLANT







	1-door	2-door	Double sliding door
code	233900	235829	233917
capacity	103 L	198 L	197 L
dimensions	500x530x(H)865 mm	900x540x(H)890 mm	900x520x(H)865 mm
shelves	2 chrome plated	4 chrome plated	4 chrome plated
shelf dimensions	402x353 mm	399x346 mm	399x346 mm
coolant	R600a	R600a	R600a
power/voltage	120 W/230 V	160 W/230 V	160 W/230 V
weight	34 kg	55,50 kg	53,50 kg







	Triple sliding door	1-door	2-door
code	235836	233924	233931
capacity	308 L	287 L	477 L
dimensions	1350x520x(H)865 mm	600x528x(H)1820 mm	940x635x(H)1983 mm
shelves	6 chrome plated	4 chrome plated	8 chrome plated
shelf dimensions	2x 399x346 mm, 1x 446x346 mm	492x353 mm	392x353 mm
coolant	R600a	R600a	R290a
power/voltage	160 W/230 V	195 W/230 V	365 W/230 V
weight	76 kg	67 kg	89 kg







WINE COOLERS, DUAL ZONE

- Two cooling zones with the possibility to set different temperatures in each of them.
- Black powder-coated housing, frameless tempered glass door with stylish stainless steel handle.
- Static cooling supported with a fan, automatic defrosting, chiller located at the back of the cooler.
- LED light at the top of the chamber.
- Digital display and electronic thermostat.
- Temperature displayed in degrees Celsius, possibility to switch to Fahrenheit.
- 4 adjustable non-slip feet.
- Climatic class: N-ST.
- Refrigerant: R600a.

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



code	237588	237557	237564	237595
capacity	133 L max 46 bottles of wine	232 L max 72 bottles of wine	387 L max 135 bottles of wine	447 L max 160 bottles of wine
dimensions	595x588x(H)820 mm	595x605x(H)1225 mm	595x680x(H)1625 mm	595x685x(H)1795 mm
shelves	5 wooden	9 wooden	13 wooden	15 wooden
range	5/22°C	5/22°C	5/22°C	5/22°C
coolant	R600a	R600a	R600a	R600a
energy class	G	G	G	G
climate class	N-ST	N-ST	N-ST	N-ST
power/voltage	90 W/230 V	110 W/230 V	130 W/230 V	150 W/230 V

DISPLAY REFRIGERATORS WITH LIGHTBOX

arktic

Al aluminium · PP polypropylene · S.S. stainless steel

- Made of stainless steel, aluminium and polypropylene.
- Doors fitted with triple glazing of which one layer is tempered.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- With LED lighting in the chamber and in the lightbox.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.
- Climate class: N-ST.

R600a R290 COOLANT



233788



233795

	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

LED lighting in the lightbox.



LED lighting in the chamber.

Shelve placing adjustable



Fitted with 4 castors of which 2 have brakes.



arktic

S.S. stainless steel | indoor



R290 COOLANT

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	230	260	380x520x(H)637

NEW



R290 COOLANT

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: 42 kg.
- Production capacity: 90 kg/24 h.
- Refrigerant: R290.

code	V	W	mm
271360	230	900	730x600x(H)1136



R600a R290 COOLANT

271568

ABS plastic

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



271551

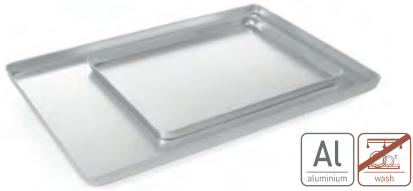
18/0 stainless steel

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

DISPLAY TRAYS ALUMINIUM



CONFECTIONERY DISPLAY TRAY

code	mm
808504	400x300x(H)20
808511	600x400x(H)20



CONFECTIONERY DISPLAY TRAY

code	mm
808566	400x300x(H)20
808573	600x400x(H)20

DISPLAY TRAYS MELAMINE



568200

MEAT TRAY

- Black melamine.

code	mm
568101	290x160x(H)35
568200	350x250x(H)40
568309	420x280x(H)60



568507

MEAT TRAY

- Black melamine.

code	mm
568408	290x160x(H)60
568507	300x190x(H)80



568804

MEAT TRAY

- Black melamine.

code	mm
568804	280x210x(H)60



569108

DISPLAY TRAY

- Black melamine.

code	mm
569009	270x210x(H)17
569016	300x150x(H)17
569108	300x190x(H)17
569207	350x240x(H)17

DISPLAY TRAYS STAINLESS STEEL



407202

DISPLAY TRAY

- With feet.

code	mm
407202	240x170



407400

DISPLAY TRAY

- Not suitable for high temperatures

code	mm
407400	345x245



408308

DISPLAY TRAY

code	mm
408308	310x230



508206

MEAT TRAY

code	mm
508107	260x200x(H)48
508206	310x240x(H)48



429419

BREADROLL DISPENSER

- For 7 rolls.

code	mm
429419	475x105x(H)60



429457

TACO HOLDER

code	-	mm
429440	2 slots	135x115x(H)50
429457	4 slots	225x115x(H)50

PROFI LINE



PROFI LINE

- Elegant yet sturdy.
- Hand polished, high gloss mirror finish.

18/0 stainless steel





code	№	name		length (mm)
764404	1	Table knife	6 pcs.	225
764411	2	Table fork	6 pcs.	205
764428	3	Table spoon	6 pcs.	205
764435	4	Dessert knife	6 pcs.	205
764442	5	Dessert fork	6 pcs.	186
764459	6	Dessert spoon	6 pcs.	186
764466	7	Cake fork	12 pcs.	136

code	№	name		length (mm)
764473	8	Tea spoon	12 pcs.	111
764480	9	Coffee spoon	12 pcs.	138
764497	10	Ice spoon	12 pcs.	135
764503	11	Sundae spoon	6 pcs.	198
764510	12	Butter knife	12 pcs.	158
764527	13	Steak knife	6 pcs.	215



KITCHEN LINE
– Hand polished mirror finish.

18/0
stainless steel



1 2 3 4 5 6 7

code	№	name		length (mm)
764206	1	Table knife	6 pcs.	215
764213	2	Table fork	6 pcs.	197
764220	3	Table spoon	6 pcs.	197
764237	4	Cake fork	12 pcs.	150
764244	5	Coffee spoon	12 pcs.	146
764251	6	Tea spoon	12 pcs.	131
764268	7	Sorbet spoon	6 pcs.	198



BUDGET LINE

– Machine polished

18/0
stainless steel



1 2 3 4 5 6 7

code	№	name		length (mm)
764039	1	Table spoon	12 pcs.	181
764022	2	Table fork	12 pcs.	183
764015	3	Table knife	12 pcs.	212
764084	4	Coffee spoon	24 pcs.	136
764091	5	Tea spoon	24 pcs.	110
764077	6	Cake fork	24 pcs.	145
764138	7	Sorbet spoon	12 pcs.	214



STEAK CUTLERY HENDI

- Stainless steel with ABS handle.



x6 781432

STEAK FORK - 6 PCS

code	packed per	mm
781432	6	(L)200



x6 781449

STEAK KNIFE - 6 PCS

code	packed per	mm
781449	6	(L)215



x6 781456

STEAK KNIFE XL - 6 PCS

code	packed per	mm
781456	6	(L)250



403747

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



403754

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



403716

LOBSTER FORKS - 6 PCS

code	packed per	mm
403716	6	(L)205



402528

SNAIL TONGS - 2 PCS

- Squeeze model.

code	packed per	mm
402528	2	(L)170



402221

SNAIL FORK - 6 PCS

code	packed per	mm
402221	6	(L)130

KARIZMA





KARIZMA

- White hotel porcelain
- Strengthened edges, high quality glazing
- High impact and wear resistance





DINNER PLATE

code	order unit	mm
795101	12	ø160
795309	12	ø200
795507	12	ø240
795705	6	ø280
795903	6	ø320



DEEP PLATE

code	order unit	mm
794500	6	ø300



BUFFET PLATTER, OVAL

code	order unit	mm
796306	6	290x200
796405	6	340x235



SALAD BOWL

code	order unit	mm
796603	12	ø150
796702	12	ø190



SOUP BOWL

code	order unit	liters	mm
798805	12	0.38	ø120

SAUCER FOR SOUP BOWL

code	order unit	mm
798904	12	ø180





CAPPUCCINO CUP

code	order unit	liters	mm
798249	12	0.23	ø85



COFFEE CUP

code	order unit	liters	mm
798164	12	0.17	ø80



ESPRESSO CUP

code	order unit	liters	mm
798010	12	0.09	ø64

SAUCER FOR CAPPUCCINO CUP

code	order unit	mm
798171	12	ø149

SAUCER FOR COFFEE CUP

code	order unit	mm
798171	12	ø149

SAUCER FOR ESPRESSO CUP

code	order unit	mm
798034	12	ø125

FLORA





FLORA

- White hotel porcelain
- Strengthened edges, high quality glazing
- High impact and wear resistance





DINNER PLATE

code	order unit	mm
787007	12	ø160
787014	12	ø200
787021	12	ø255
787038	12	ø270
787045	6	ø300



SOUP PLATE

code	order unit	mm
787052	12	ø235



OVAL DISH

code	order unit	mm
787069	6	280x180
787076	6	330x225



MUESLI/SALAD BOWL

code	order unit	liters	mm
787083	12	0.25	ø145x(H)45
787090	6	1	ø230x(H)65



SOUP BOWL

code	order unit	liters	mm
787267	12	0.25	ø100

SAUCER FOR SOUP BOWL

code	order unit	mm
787182	12	ø158





CAPPUCCINO CUP

code	order unit	liters	mm
787175	12	0.25	ø87



COFFEE CUP

code	order unit	liters	mm
787144	12	0.18	ø82



ESPRESSO CUP

code	order unit	liters	mm
787113	12	0.12	ø65

SAUCER

code	order unit	mm
787182	12	ø158

SAUCER FOR COFFEE CUP

code	order unit	mm
787151	12	ø138

SAUCER FOR ESPRESSO CUP

code	order unit	mm
787120	12	ø130

SATURN





SATURN

- White hotel porcelain.
- Strengthened edges, high quality glazing.
- High impact and wear resistance.

porcelain | micro | wash | stackable





DINNER PLATE

code	order unit	mm
794319	12	ø200
794326	12	ø240
794333	12	ø260
794340	6	ø280
794357	6	ø300
794364	6	ø320

SOUP PLATE

code	order unit	mm
794395	12	ø220
794517	6	ø300



SALAD BOWL

code	order unit	mm
794470	6	ø250
794463	12	ø150
794524	12	ø190







SOUP BOWL

code	order unit	liters	mm
794449	12	0.38	ø120

MUG

code	order unit	liters
794531	12	0.22

SAUCER FOR SOUP BOWL

code	order unit	mm
794456	12	ø190







CAPPUCCINO CUP

code	order unit	liters	mm
794487	12	0.23	ø87

COFFEE CUP

code	order unit	liters	mm
794401	12	0.17	ø79

ESPRESSO CUP

code	order unit	liters	mm
794425	12	0.09	ø63

SAUCER FOR CAPPUCCINO CUP

code	order unit	mm
794418	12	ø150

SAUCER FOR COFFEE CUP

code	order unit	mm
794418	12	ø150

SAUCER FOR ESPRESSO CUP

code	order unit	mm
794432	12	ø125

DELTA





DELTA

- White hotel porcelain.
- Strengthened edges, high quality glazing.
- High impact and wear resistance.





DINNER PLATE

code	order unit	mm
794050	12	ø160
794067	12	ø200
794074	12	ø240
794081	12	ø270
794098	6	ø300



SOUP PLATE

code	order unit	mm
799420	12	ø230



PASTA PLATE

code	order unit	mm
799406	6	ø260
799413	6	ø300



OVAL DISH

code	order unit	mm
799437	6	290x200
799444	6	340x240



SOUP BOWL

code	order unit	liters	mm
799383	12	0.34	ø160

SAUCER FOR SOUP BOWL

code	order unit	mm
799390	12	ø170



SALAD BOWL

code	order unit	mm
799451	12	ø120
799468	6	ø140
799475	1	ø230
799482	1	ø270





CAPPUCCINO CUP

code	order unit	liters	mm
799147	12	0.23	ø90



COFFEE CUP

code	order unit	liters	mm
799130	12	0.17	ø80



ESPRESSO CUP

code	order unit	liters	mm
799161	12	0.09	ø63

SAUCER FOR CAPPUCCINO CUP

code	order unit	mm
799154	12	ø145

SAUCER FOR COFFEE CUP

code	order unit	mm
799154	12	ø145

SAUCER FOR ESPRESSO CUP

code	order unit	mm
799178	12	ø83

OLIVE WOOD SERVING BOARDS

- Made of oiled olive wood, very hard and dense. It can have natural cracks due to the properties of wood which are not defects.
- Olive wood has antibacterial properties, doesn't absorb odours nor stain and is resistant to acids and fats.
- Not dishwasher safe – recommended handwashing with a gentle detergent, then drying with a cotton or microfibre cloth.
- To prevent cracking, once in a while apply olive oil or sunflower seed oil.
- Disclaimer: every item made of olive wood is unique, has different grain pattern, shades and shape – may vary from the picture.



NEW


505427

OLIVE WOOD SERVING BOARD

- Ideal for serving snacks, such as cold cuts, cheese, olives, canapés, fruit.
- The board length without the handle: 27 cm.

code	mm
505427	340x230x(H)22

NEW


505410

OLIVE WOOD SERVING BOARD

- Made of a single piece of wood.
- Ideal for serving snacks, such as cold cuts, cheese, olives, canapés, fruit.
- One side with perimeter gutter to prevent liquids spilling on the worktop.

code	mm
505410	335x205x(H)25


505168

SERVING BOARD, OLIVE WOOD

- Ideal for serving and presenting food.
- Comfortable, carved handles.
- Available in 3 sizes.

code	mm
505168	250x150x(H)18
505175	300x150x(H)18
505182	350x150x(H)18

NEW


505434

OLIVE WOOD SERVING BOARD

- Ideal for serving snacks, such as cold cuts, cheese, olives, canapés, fruit.
- The board length without the handle: 40 cm.

code	mm
505434	480x190x(H)22

NEW


505397

OLIVE WOOD SERVING BOARD

- Made of a single piece of wood.
- Ideal for serving snacks, such as cold cuts, cheese, olives, canapés, fruit.
- One side with perimeter gutter to prevent liquids spilling on the worktop.

code	mm
505397	ø260x(H)25

NEW


505380

OLIVE WOOD SERVING BOARD

- Ideal for serving snacks, such as cold cuts, cheese, olives, canapés, fruit.
- The board length without the handle: 32 cm.

code	mm
505380	ø320x(H)19





505212

SERVING BOARD WITH GROOVE, OLIVE WOOD, RECTANGULAR

- Perfect for serving and presenting dishes.
- Organic shape with a high quality finish.
- With convenient handles integrated.
- With carved groove for collecting crumbs and liquids after carving, prevents spillage.
- Available in 2 sizes.

code	mm
505199	300x210x(H)18
505212	400x250x(H)18



505229

CHEESE BOARD WITH HOLE, OLIVE WOOD

- Ideal for serving and presenting food.
- Natural, organic board shape and perfect craftsmanship.
- With an opening for convenient carrying of the board.
- Available in 2 sizes.

code	mm
505229	250x165x(H)18
505236	350x210x(H)18



505243

CHEESE BOARD WITH HANDLE, OLIVE WOOD, RECTANGULAR

- Ideal for serving and presenting food.
- With a comfortable handle for easy carrying of the board.
- Available in 3 sizes.

code	mm
505243	350x120x(H)18
505250	400x140x(H)18
505267	600x200x(H)18



NEW

OLIVE WOOD BOWL OBLONG

- Ideal for serving snacks, such as nuts, raisins, olive oils, nachos, fruit, and also dips and sauces or for table decoration.
- Can also serve as a cutlery container.

code	mm
505335	205x95x(H)50
505342	300x95x(H)60
505359	400x90x(H)80

NEW



DECORATIVE OLIVE WOOD BOWL

- Ideal for serving snacks, such as nuts, raisins, olives, nachos, fruit, and also for table decoration.
- The option with code 505366 has a wide base.

code	mm
505373	300x190x(H)110
505366	365x200x(H)290

NEW



OLIVE WOOD BOWL

- Ideal for serving snacks, such as nuts, raisins, olive oils, nachos, fruit, and also dips and sauces or for table decoration.

code	mm
505311	ø125x(H)60
505328	ø155x(H)75



OLIVE WOOD HOLDER

- Perfect for serving and presenting bread, cutlery, etc.
- With large handles for easy carrying.

code	mm
505274	245x198x(H)194





NEW



505472

505465

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
505465	370x270x(H)20

NEW



505489

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

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
505441	530x325x(H)35

NEW



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	order unit	mm
784006	6	200x107x(H)30
784013	6	262x140x(H)33
784020	3	324x185x(H)38



TAPAS DISH RECTANGULAR

- With handles.

code	order unit	mm
784105	6	160x101x(H)45
784112	4	236x126x(H)48
784129	3	328x189x(H)58



786321

RUSTICA OVEN DISH OVAL

code	order unit	mm
786321	1	223x132x(H)42
786338	1	245x145x(H)55



786352

RUSTICA OVEN DISH SQUARE

code	order unit	mm
786352	1	165x165x(H)65



786369

RUSTICA OVEN DISH RECTANGULAR

code	order unit	mm
786369	1	282x192x(H)65
786376	8	335x232x(H)62
786383	4	380x260x(H)70



786307

RUSTICA OVEN DISH ROUND

code	order unit	mm
786307	4	ø100x(H)50


786499

CHILDREN'S PLATE „BEAR"

- Ø 190 mm without ears.

code	order unit	mm
786499	4	ø265



786239

ICE CREAM BOWL CLOWN

code	order unit	mm
786239	6	226x145x(H)37


785553

PLATE BARK

- Rectangular.

code	mm
785546	218x105x(H)23
785553	352x146x(H)40


785560

BOWL VANILLA

code	mm
785560	225x111x(H)62
785577	290x136x(H)80



786437

GRAVY BOAT

code	mm
786437	180x55x(H)130



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.


785904

OVEN DISH ROUND

code	order unit	mm
785904	6	185x152x(H)40



434208

SOUP TUREEN

- With lid and serving spoon

code	liters	mm
434208	2.7	ø270x(H)175



432136

SAUCE BOAT

- On foot.

code	liters	mm
432143	0.085	120x72x(H)50
432006	0.14	135x76x(H)70
432105	0.23	160x98x(H)90
432129	0.28	200x100x(H)105
432136	0.46	240x120x(H)120



430002

SOUP BOWL

- With handles.

code	liters	mm
430002	0.35	ø120x(H)50



401200

VEGETABLE DISH

- With handles.

code	mm
401200	ø160x(H)40
401002	ø120x(H)30
401101	ø140x(H)35

LIONHEAD

- Special, toughest porcelain type available on the market
- High-impact and wear resistance and still relatively light-weight
- Shining white





784761

SOUP BOWL

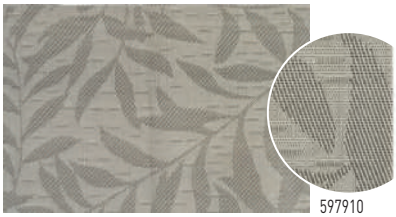
code	liters	mm
784778	0.125	ø90x(H)60
784761	0.25	ø120x(H)78
784754	0.5	ø138x(H)95

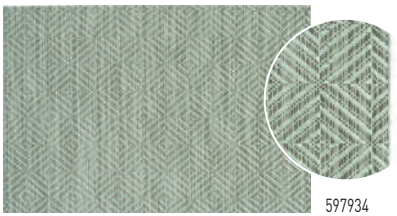


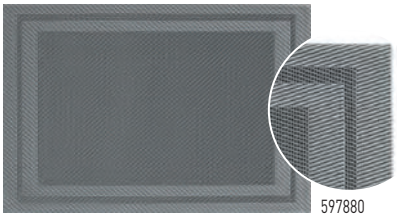
784730

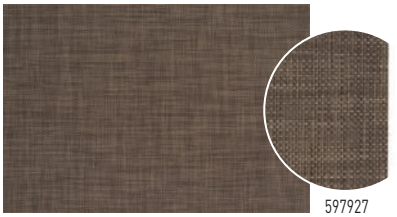
SOUP BOWL

code	liters	mm
784747	1	ø175x(H)120
784730	2	ø215x(H)155


597910


597934


597880


597927


597941


597897

PLACEMAT, LEAVES – SET

- Made from PVC (vinyl), in a woven pattern.
- Non-slip thanks to the material structure.
- Flexible, they don't deform after rolling up.

code	colour	packed per	mm
597910	Light grey	6	450x300

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.

code	colour	packed per	mm
597927	Brown	6	450x300

PLACEMAT, GEOMETRIC PATTERN – SET

- Made from PVC (vinyl), in a woven pattern.
- Non-slip thanks to the material structure.
- Flexible, they don't deform after rolling up.

code	colour	packed per	mm
597934	Green	6	450x300
597941	Silver	6	450x300

PLACEMAT, FRAME – SET

- Made from PVC (vinyl), in a woven pattern.
- Non-slip thanks to the material structure.
- Flexible, they don't deform after rolling up.

code	colour	packed per	mm
597880	Graphite	6	450x300
597897	Beige	6	450x300





678206



678220

GREASEPROOF PAPER - 500 PCS

- Packed per 500 sheets.

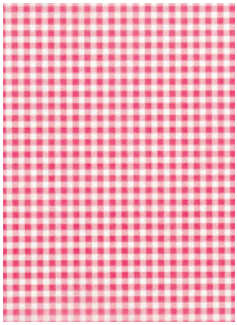
code	-	mm
678237	white	250x200
678220	chef food pattern	250x200
678213	white	263x380
678176	checked pattern	306x305

GREASEPROOF PAPER PLACEMAT - 500 PCS

- Packed per 500 sheets.

code	-	mm
678145	kitchen mayhem	420x275
678152	checked pattern	420x275

678237



678152



678190

GREASEPROOF PAPER LINING PRE-SHAPED - 150 PCS

- Pre-shaped in a basket form.
- With illustration of a chef with food in a pattern.
- Packed per 150 pieces.

code	mm
678190	160x160x(H)50



678121



678138

GREASEPROOF PAPER

- Packed per 500 sheets.

code	colour	mm
678138	Beige	200x250
678114	Beige	250x350
678121	Newspaper print	200x250
678107	Newspaper print	250x350

TAPASMINI

- Special, toughest porcelain type available on the market.
- High-impact and wear resistance and still relatively light-weight.
- Shining white.





784426

TAPAS DISH PLATO - 6 PCS

code	mm
784426	ø100x(H)25



784327

TAPAS DISH CUADRADO - 6 PCS

code	mm
784327	80x80x(H)35



784365

TAPAS DISH REDONDO - 6 PCS

code	mm
784365	ø75x(H)30



784433

TAPAS DISH LEON - 6 PCS

code	mm
784433	ø55x(H)45



784334

TAPAS DISH CONCHA - 6 PCS

code	mm
784334	90x50x(H)20



784419

TAPAS DISH CUADRADO - 6 PCS

code	mm
784419	59x59x(H)37



784389

TAPAS DISH CACEROLE - 6 PCS

code	mm
784389	ø60x(H)25



784372

TAPAS DISH HUEVO - 6 PCS

code	mm
784372	ø65x(H)15



784396

TAPAS DISH TRIANGOLO - 6 PCS

code	mm
784396	100x100x(H)25



785324

TAPAS DISH CUCHARA - 6 PCS

code	mm
785324	130x43x(H)26

PRESENTATION MINIATURES



564509

MINI SAUCEPAN LITTLE CHEF

code	mm
564509	162x121x(H)30



564516

MINI GRIDDLE PAN LITTLE CHEF

code	mm
564516	320x162x(H)20



564523

MINI ROUND PAN LITTLE CHEF

code	mm
564523	150x115x(H)37
564530	189x147x(H)37



564554

MINI OVAL PAN LITTLE CHEF

code	mm
564547	155x80x(H)37
564554	263x140x(H)37

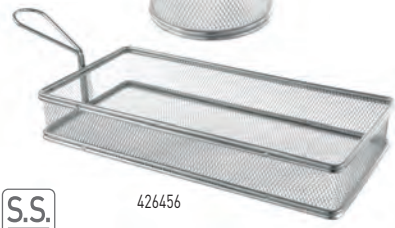


PRESENTATION MINIATURES


426425


426432


426449


426456

S.S. stainless steel

DEEP FRYING BASKET MINIATURES

code	mm
426449	90x90x(H)90
426425	100x80x(H)75
426432	125x100x(H)85
426456	255x135x(H)45


425619


425626


425633


425657

S.S. stainless steel

wash

DEEP FRYING BASKET MINIATURES

– Finished with a matt black coating.

code	mm
425633	90x90x(H)90
425619	100x80x(H)75
425626	125x100x(H)85
425657	255x135x(H)45


425688

DEEP FRYING BASKET MINIATURES STACKABLE

code	mm
425664	105x90x(H)60
425688	130x115x(H)80

DEEP FRYING BASKET MINIATURES STACKABLE BLACK

- Finished with a matt black coating.

code	mm
425671	105x90x(H)60
425695	130x115x(H)80



425671

425695



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





630938

CHIPS BAG HOLDER

- Black wire frame, fits 1 chip bag.

code	mm
630938	ø115x(H)172



426494

CHIPS BASKET

- Finished with a matt black powder coating.

code	mm
426494	ø115x(H)100



630907

CHIPS BAG HOLDER

code	mm
630907	ø110x(H)175

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.





621202

BOWL RECTANGULAR

- Dishes and desserts can be prepared in the bowl.

code	mm
621219	215x160
621202	175x130



621226

FLAT PLATE

code	mm
621226	ø200
621233	ø240



621257

DEEP PLATE

code	mm
621240	ø180
621257	ø200
621264	ø220
621271	ø240



621288

SALAD BOWL

code	mm
621288	ø160x(H)75



621295

MUG

code	liters	mm
621295	0.36	ø90x(H)80
621301	0.52	ø100x(H)90



621318

CUP

code	liters	mm
621318	0.12	ø70x(H)50



621332

TUMBLER

code	liters	mm
621325	0.3	ø90x(H)90
621332	0.4	ø90x(H)120





625804



625705

SOUP & GRAVY PAN - WITH LID

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

code	-	liters	mm
625804	blue	0.5	ø115x(H)95
625705	black	0.65	ø135x(H)110





622858



622742

ENAMELLED PAELLA BOWLS

- Deep model.
- Enamelled sheet steel.

code	mm
622810	ø145x(H)40
622827	ø170x(H)40
622834	ø185x(H)43
622841	ø205x(H)57
622858	ø245x(H)70

ENAMELLED PAN

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

code	mm
622704	ø100x(H)20
622711	ø120x(H)25
622728	ø150x(H)27
622735	ø200x(H)36
622742	ø240x(H)40





BUCKET MINIATURES

code	mm
426364	ø87x(H)93
426371	ø125x(H)127



SNACK CAN

code	mm
426463	ø45x(H)50
426470	ø70x(H)100



SNACK PAN

code	mm
426487	185x95x(H)45





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
607022	0.16	ø75x(H)40
607039	0.26	ø85x(H)50



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





GALVANIZED 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.



425947

DOUBLE BUCKET WITH HANDLE

- Handle is made of wood.

code	mm
425947	190x95x(H)90



425992

PARTY TUB

code	mm
425992	400x330x(H)220



425923

BUCKETS WITH HANDLE

code	mm
425909	ø70x(H)65
425916	ø100x(H)90
425923	ø120x(H)105
425985	ø160x(H)140



425978

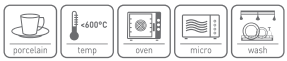
TABLE CADDY

- With wooden grip handle.

code	mm
425978	245x180x(H)130



783177



RAMEKIN

– Ribbed, made of porcelain.

code	order unit	mm
783153	12	ø70x(H)35
783160	6	ø90x(H)48
783627	6	ø100x(H)25
783177	6	ø120x(H)55

561720



RAMEKIN

– Ribbed.

code	-	order unit	mm
561492	35 ml	1	ø60x(H)25
565643	35 ml	4	ø60x(H)25
561706	50 ml	1	ø70x(H)35
565650	50 ml	4	ø70x(H)35
561713	80 ml	1	ø80x(H)40
561720	100 ml	1	ø85x(H)45

565605

565612



RAMEKIN - 12 PCS

code	packed per	colour	liters	mm
565605	12	Black	0.045	ø60x(H)35
565612	12	Ivory	0.045	ø60x(H)35

564592



VELOCITY SLANTED BOWLS

code	mm
564578	70x70x(H)60
564585	97x97x(H)80
564592	110x110x(H)100

564561



BUTTER & SAUCE DISH - 3 PCS

code	packed per	colour	mm
564561	3	Black	ø80x(H)30

RAMEKIN - 12 PCS

code	packed per	liters	mm
400029	12	0.07	ø62x(H)40
400012	12	0.045	ø62x(H)24
400036	12	0.115	ø73x(H)47
400043	12	0.175	ø85x(H)52
400050	12	0.23	ø93x(H)58
400067	12	0.34	ø100x(H)75

400067





PP polypropylene

BAKERY BASKET OVAL

code	colour	mm
426777	Black	190x120x(H)60
426760	Light grey	190x120x(H)60
426623	Black	250x190x(H)65
426616	Light grey	250x190x(H)65

BAKERY BASKET

code	colour	mm
426784	Light grey	190x130x(H)60
426791	Black	190x130x(H)60



PP polypropylene

BAKERY BASKET ANGLED

code	colour	mm
426678	Black	400x300x(H)120
426661	Light grey	400x300x(H)120



wash

BASKET RISER

code	mm
426814	ø250x(H)180
426821	ø250x(H)265

HENDI



BASKETS WITH WOVEN SIDES

code	-	mm
426258	round	200x200x(H)65
426234	oval	225x130x(H)55
426265	oval	320x230x(H)55
426227	square	190x190x(H)80
426241	rectangular	225x150x(H)65

BAKERY BASKET WITH BAG

- Finished with a matt black powder coating.
- Fitted with a grey, washable bag.

code	-	mm
427118	round	220x220x(H)80
427125	oval	250x160x(H)75
427149	square	190x190x(H)100
427132	rectangular	250x180x(H)85



CUTLERY BASKET

- With 4 compartments.

code	colour	mm
426074	Black	260x180x(H)150





CUTLERY BASKET

code	colour	mm
426098	Black	270x100x(H)45
426081	Light grey	270x100x(H)45



CUTLERY BASKET

code	colour	mm
426210	Black	ø100x(H)120
426197	Light grey	ø100x(H)120

BASKETS



561102

BREAD BASKET GN 1/1

- Reinforced with a stainless steel wire frame.

code	mm
561102	530x320x(H)90



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



561003

BREAD BASKET OVAL

- Reinforced with a stainless steel wire frame.

code	mm
561003	380x270x(H)90



426968

PC polycarbonate · PP polypropylene · wash

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

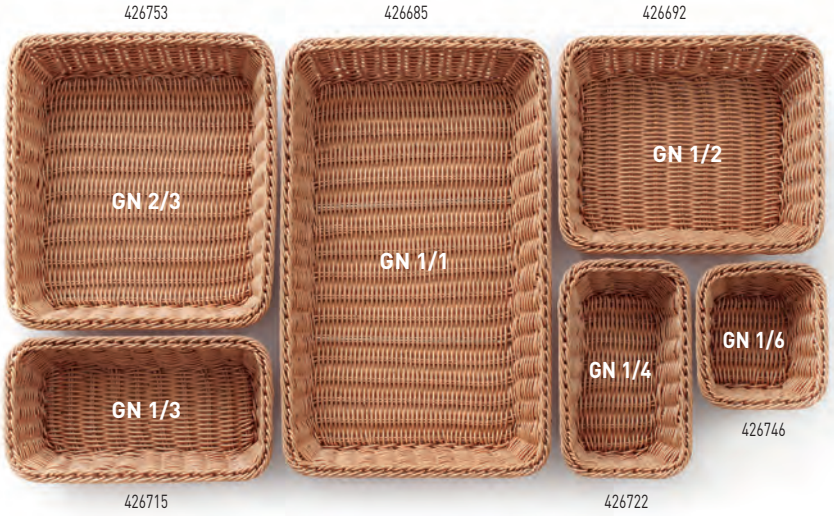


426517

PP polypropylene · S.S. stainless steel

BAGUETTE BASKET

code	mm
426517	305x320x(H)350



BAKERY BASKET GN SIZE

- Reinforced with a stainless steel frame.

code		mm
426746	GN 1/6	176x162x(H)65
426722	GN 1/4	265x162x(H)65
426715	GN 1/3	325x176x(H)65
426692	GN 1/2	325x265x(H)65
426753	GN 2/3	325x354x(H)65
426685	GN 1/1	530x325x(H)65



NEW

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
427231	295x395x(H)105



BASKETS

- Polyrattan.



BREAD BASKET - OVAL

code	mm
426500	225x130x(H)55

BREAD BASKET - RECTANGULAR

code	mm
426807	225x150x(H)65

BREAD BASKET - ROUND

code	mm
426609	ø200x(H)65

BREAD BASKET - OVAL

code	mm
426708	225x110x(H)60

BREAD BASKET - OVAL

code	mm
426906	375x140x(H)70





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
425800	ø200x(H)50





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
425602	255x190

WIRE BASKETS



425879

WIRE BASKET DECO OVAL

- With decorative rim.
- Finished with a matt black coating.

code	mm
425879	255x160x(H)80



425855

WIRE BASKET DECO RECTANGULAR

- With decorative rim.
- Finished with a matt black coating.

code	mm
425855	230x150x(H)80

BASIC WIRE BASKET, OVAL

- Finished in matte black.

code	mm
425831	230x180x(H)60



425831

FRUIT BASKET

- Chrome-plated wire.

code	mm
426418	ø215x(H)205



426418

FRUIT BASKET ANGLED ROUND BLACK

- Finished with a matt black powder coating.

code	mm
427095	ø150x(H)80
427088	ø280x(H)130
427071	ø300x(H)250



427088

427095

427071



PP polypropylene | stackable | food contact

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
426296	6	Brown	275x175x(H)38
426319	6	Red	275x175x(H)38



BREAD BAGS





PAPER BREAD BAGS

- Made of food grade washable kraft paper.

code	colour	mm
429228	Beige	170x170x(H)150
429211	Black	170x170x(H)150

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
429013	Dark grey	ø150x(H)150
429020	Beige	ø200x(H)200
429037	Dark grey	ø200x(H)200
429044	Beige	ø250x(H)160
429051	Dark grey	ø250x(H)160

PP
polypropylene

wash

VACUUM JUG

- Tight sealing lid with push button for pouring.
- Double walled with glass inner bottle.

code	liters	mm
449615	1	ø110x(H)289

449615







VACUUM JUG

- Double walled stainless steel.
- Seamless structure.
- Vacuum insulation.
- Metal chromed cover, lever, spout and handle.
- High insulation value.



445839



446706



446720

18/10 stainless steel

PP polypropylene | S.S. stainless steel | wash

PP polypropylene | S.S. stainless steel | wash

VACUUM JUG

code	liters	mm
445815	0.6	ø120x(H)168
445822	1	ø136x(H)188
445839	1.5	ø136x(H)258

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
446508	1	ø145x(H)205
446706	2	ø145x(H)260

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
446621	1.5	ø145x(H)230
446720	2	ø145x(H)260



449608

PP polypropylene | wash

VACUUM JUG WITH GLASS INNER BOTTLE

code	liters	mm
449608	1	ø140x(H)268



448908

18/10 stainless steel | PP polypropylene | wash

AIR POT

- The housing and inner walls are made of stainless steel.
- The cover is made of polypropylene, opening up to 125 degrees for easy cleaning.
- Equipped with a pump for easy dispensing of beverages with the push of a button.
- Handle for convenient carrying.

code	liters	mm
448908	2.2	ø150x(H)340





445877

PP polypropylene | 18/10 stainless steel | wash

AIR POT

- The housing and inner walls are made of stainless steel.
- The cover is made of polypropylene, opening up to 125 degrees for easy cleaning.
- The button (lever) is made of zinc alloy - very durable.
- On a rotating base made of polypropylene.
- Handle for convenient carrying.

code	liters	mm
445877	3	ø171x(H)373




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


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
451021	0.45	ø75x(H)111
451014	0.7	ø84x(H)130


451526

MULTIPURPOSE JUGS

code	liters	mm
451502	0.35	ø76x(H)93
451519	0.6	ø90x(H)112
451526	0.9	ø102x(H)125
451533	1.5	ø112x(H)161


458198

MILK JUG BLACK

- Made from stainless steel with a black non-stick coating.

code	liters	mm
458198	0.6	ø90x(H)112


450505

CREAM JUG

- Made of stainless steel.
- Shape with an easy-pour spout designed for clean and efficient work.
- Dishwasher safe.

code	liters	mm
450109	0.03	ø35x(H)35
450208	0.04	ø40x(H)40
450307	0.07	ø50x(H)55
450406	0.12	ø60x(H)60
450505	0.25	ø75x(H)75


453209

COFFEE/ TEA POT WITH LID

- With hinged lid.
- Straight model.

code	liters	mm
453001	0.2	ø74x(H)95
453100	0.3	ø74x(H)123
453209	0.6	ø97x(H)142
453308	0.9	ø120x(H)158
453407	1.4	ø126x(H)185

18/10 stainless steel | food contact

NEW



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

S.S. stainless steel



451106

MILK JUG

- Simple design.

code	liters	mm
451007	0.35	ø85x(H)110
451106	0.75	ø100x(H)120



570807

TEA STRAINER - WITH HINGED HANDLE

S.S. stainless steel

- For herbs and tea.
- With hinged handle.

code	mm
570807	ø45x165



638101

TEA & HERB STRAINER

18/10 stainless steel

- For herbs and tea.
- With wire handle.

code	mm
638101	ø70x225



523629

SUGAR CUBE TONGS - 2 PCS

S.S. stainless steel

code	packed per	mm
523629	2	(L)160



452325

SUGAR/WHIPPED CREAM DISH

S.S. stainless steel

code	packed per	mm
452714	6	ø65x(H)20
452325	4	ø100x(H)20



452103

SUGAR BOWL

S.S. stainless steel

- With hinged lid.

code	liters	mm
452103	0.3	ø85x(H)80



452202

SUGAR BOWL

S.S. stainless steel

- Without lid.

code	liters	mm
452202	0.3	ø85x(H)65



456514

wash

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



400203

18/0 stainless steel

SERVING DISH

code	mm
400203	205x155



441107

ICE-CREAM CUP

- On foot.

S.S. stainless steel

code	mm
441107	ø90x(H)50



440711

18/0 stainless steel

TABLETOP LITTERBIN

- With plastic top and stainless steel swing cover.

code	mm
440711	ø95x(H)130



can be used as a cutlery holder

421574

M melamine

TABLETOP LITTERBIN OR CUTLERY HOLDER

- Black container made of melamine

code	colour	mm
421574	Black	ø130x(H)160



595008

RECEPTION BELL

- Chrome-plated with metal base.

Cr chrome plated

code	mm
595008	ø85x(H)57



444023

TABLECLOTH CLIP - 4 PCS

18/0 stainless steel

code	packed per	mm
444023	4	50x10x(H)40



428511

NAPKIN HOLDER

- Matt finish.

S.S. stainless steel

code	mm
428511	170x30x(H)70



428528

NAPKIN HOLDER

- Chrome-plated wire.

Cr chrome plated

code	mm
428528	190x190x(H)65

MENU CLIPBOARD

- Made from durable MDF with metal clamping mechanism.
- Available in multiple sizes.

code	mm
664179	125x180
664162	185x245
664155	240x330





664179



664162



664155



663691

TABLE SIGN RESERVED - 4 PCS

code	-	packed per	mm	
663691	Gereserveerd / Reservé	4	50x35x(H)40	
663707	Reserviert	4	50x35x(H)40	
663936	Réservé	4	50x35x(H)40	NEW
663929	Gereserveerd	4	50x35x(H)40	NEW



663462

TABLE SIGN RESERVED

PMMA plexiglas · wash

- Black - white.
- Printed on 2 sides.

code	-	mm
663486	réservé	130x30x(H)38
663462	reserved	130x30x(H)38
663745	gereserveerd	130x30x(H)38
663479	reserviert	130x30x(H)38



664308

TABLE SIGN RESERVED

wash

- Made from durable wood.
- With slot to hold a menu.

code	-	mm
664308	„reserved"	152x44x(H)44



18/0 stainless steel

TABLESTAND NUMBERS

- Sets of multiple numbers 12 numbers per set.

code	-	mm
663844	Numbers 1-12	50x35x(H)40
663851	Numbers 13-24	50x35x(H)40
663868	Numbers 25-36	50x35x(H)40
663875	Numbers 37-48	50x35x(H)40
663882	Numbers 49-60	50x35x(H)40
663899	Numbers 61-72	50x35x(H)40



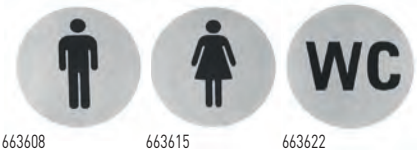
663844

S.S. stainless steel

DOOR SIGNS

- With self-adhesive strip.

code	-	mm
663608	men	ø75
663615	women	ø75
663622	toilets	ø75
663639	no smoking	ø75
663646	wheelchair	ø75



663608 663615 663622


663639 663646

S.S. stainless steel

DOOR SIGN

- Self-adhesive.

code	-	mm
663790	no smoking	ø75


663790

18/0 stainless steel

TABLE SIGN ‚NO SMOKING'

- 2 sides printed.

code	mm
663660	50x35x(H)40


663660



441466

EGG CUP - 6 PCS

- Low model.

code	packed per	mm
441466	6	ø85x(H)15



441367

EGG CUP - 6 PCS

- On foot.

code	packed per	mm
441367	6	ø50x(H)45



441503

EGG SPOON - 6 PCS

- White.
- ABS

code	packed per
441503	6



513729

RECEIPT HOLDER

code	mm
513729	ø80x(H)150



665510

MENU CARD TABLE STAND

code	mm
665503	ø75x(H)100
665510	ø75x(H)200

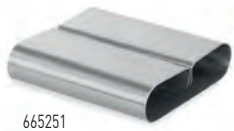


595305

MENU CARD HOLDER - 2 PCS

- With clamp.

code	mm
595305	ø40x(H)104



665251

MENU CARD TABLE STAND - 6 PCS

- Supplied without menu card.

code	packed per	mm
665251	6	80x77x(H)18



595206

RECEIPT HOLDER - 3 PCS

- With clamp.

code	packed per	mm
595206	3	152x110



664186

CUTLERY BOX

- Made from durable wood.

code	mm
664186	80x80x(H)95



664315

TABLE CADDY

- Made from durable wood.
- Has two compartments and a large handle.

code	mm
664315	190x160x(H)200



664148

MENU AND CUTLERY BOX

- Wooden box with integrated blackboard on two sides.
- Box has 4 compartments.

code	mm
664148	210x150x(H)150

18/0 stainless steel

wash



425787

CONDIMENT RACK ROUND

- Finished with a matt black powder coating.

code	mm
425787	ø165x(H)215



427170

CONDIMENT RACK BLACK

- Finished with a matt black powder coating.

code	mm
427170	135x65x(H)200

food contact

wash



427064



427057



427040

TABLE CADDY BLACK

- Fitted with a wooden handle.
- Finished with a matt black powder coating.

code	mm
427064	140x105x(H)190
427057	170x130x(H)160
427040	230x100x(H)240

SALT GRINDERS & PEPPER MILLS



P - pepper

Stainless steel pepper grinding mechanism



S - salt

Ceramic salt grinding mechanism



469613 469606 469590 469583 469576 469569 469552 469545



469682 469705 469729 469743 469767 469781 469804 469828
469699 469712 469736 469750 469774 469798 469811 469835

WOODEN PEPPER MILL

- Body made of rubber wood – lightweight, but durable.
- 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.
- Available in several colours: dark wood, light wood, black lacquered wood (glossy finish)

code	colour	mm
469576	Black	ø50x(H)113
469569	Black	ø55x(H)215
469552	Black	ø60x(H)315
469545	Black	ø65x(H)415
469682	Wood light	ø50x(H)113
469705	Wood light	ø57x(H)165
469729	Wood light	ø57x(H)215
469743	Wood light	ø60x(H)315
469767	Wood dark	ø50x(H)113
469781	Wood dark	ø57x(H)165
469804	Wood dark	ø57x(H)215
469828	Wood dark	ø60x(H)315

WOODEN SALT GRINDER

- Body made of rubber wood – lightweight, but durable.
- 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.
- Available in several colours: dark wood, light wood, white lacquered wood (glossy finish).

code	colour	mm
469613	White	ø50x(H)113
469606	White	ø55x(H)215
469590	White	ø60x(H)315
469583	White	ø65x(H)415
469699	Wood light	ø50x(H)113
469712	Wood light	ø57x(H)165
469736	Wood light	ø57x(H)215
469750	Wood light	ø60x(H)315
469774	Wood dark	ø50x(H)113
469798	Wood dark	ø57x(H)165
469811	Wood dark	ø57x(H)215
469835	Wood dark	ø60x(H)315



469620 469644 469668



469637 469651 469675

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
469644	ø50x(H)140
469668	ø60x(H)215

ACRYLIC SALT GRINDER

- Body made of transparent acrylic glass (PMMA) – a lighter 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
469651	ø50x(H)140
469675	ø60x(H)215



786413

porcelain micro

CONDIMENT SET

- 2-piece set: salt, pepper.

code	order unit	mm
786413	3	ø42x(H)80



786420

porcelain micro

CONDIMENT SET

- 3 piece set: salt, pepper, toothpick holder.

code	order unit	mm
786420	48	125x54x(H)90



465363

18/0 stainless steel

CONDIMENT SET

- 5-piece - salt, pepper, oil, vinegar, toothpick holder.
- Matt finish.

code	mm
465363	130x110x(H)185



631102

631300

631201

S.S. stainless steel

SHAKER

code	-	mm
631102	parmesan shaker	ø55x(H)75
631201	pepper and salt shaker	ø55x(H)75
631300	wire mesh powder shaker	ø55x(H)75



465387

S.S. stainless steel

SALT AND PEPPER SHAKER SET

- Glass shaker.
- Stainless steel lid with S and P shaped dispensing opening.

code	mm
465387	ø40x(H)70



461167

461266

S.S. stainless steel

SALT AND PEPPER SHAKER

- Body made of glass.
- Stainless steel lid with S and P shaped dispensing opening.

code		packed per	mm
461167	Pepper	6	ø40x(H)70
461266	Salt	6	ø40x(H)70



465301

18/0 stainless steel

CONDIMENT SET

- 2-piece - salt, pepper.
- Matt finish.

code	mm
465301	85x55x(H)115



465349

18/0 stainless steel

CONDIMENT SET

- 2-piece - oil, vinegar.
- Matt finish.

code	liters	mm
465349	0.15	120x75x(H)185



465332

18/0 stainless steel

CONDIMENT SET

- 3-piece - salt, pepper, mustard.
- With stainless steel mustard spoon.
- Matt finish.

code	mm
465332	100x95x(H)115



465318

18/0 stainless steel

CONDIMENT SET

- 3-piece - salt, pepper, napkin holder.
- Matt finish.

code	mm
465318	85x75x(H)115



465325

18/0 stainless steel

CONDIMENT SET

- 3-piece - salt, pepper, toothpick holder.
- Matt finish.

code	mm
465325	90x90x(H)115



465356

18/0 stainless steel

CONDIMENT SET

- 4-piece - salt, pepper, oil, vinegar.
- Matt finish.

code	mm
465356	130x110x(H)185



462904

S.S. stainless steel

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



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

FREE-FLOW POURER - 3 PIECES

18/8 stainless steel

- 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



599327



18/0 stainless steel



452400

SUGAR DISPENSER

- Glass dispenser.
- Spout made of stainless steel 18/0.

code	mm
452400	ø80x(H)140

S.S. stainless steel



452424

HONEY DISPENSER

- Glass dispenser.
- Stainless steel lever.

code	mm
452424	ø80x(H)115

18/0 stainless steel



465370

CHEESE/SUGAR DISH

- With glass dish.
- Including stainless steel spoon.

code	mm
465370	ø130x(H)90

BLACKBOARDS



664025



664032



664049

WALL BLACKBOARD

- Black, with wooden frame.
- Mounting hooks included.

code	mm
664025	300x400
664032	400x600
664049	600x800



664018

664001

PAVEMENT BLACKBOARD

- Black, with wooden frame.

code	mm
664001	500x450x(H)850
664018	700x600x(H)1200



664100

PAVEMENT BLACKBOARD

- Black, with steel frame.

code	mm
664100	700x500x(H)1100



664117

PAVEMENT BLACKBOARD

- Black, with steel frame.

code	mm
664117	500x550x(H)850



664131



664124



664070

BLACKBOARD WITH STAND

- Large format blackboard in wooden frame.
- Convenient stand included.

code	mm
664124	300x400
664131	400x600

BLACKBOARD WITH EASEL

- Black, with wooden easel.

code	mm
664070	220x210x(H)360

TABLETOP BLACKBOARD - 2 PCS

- Black, with wooden stand.

code	packed per	mm
664056	2	150x50x(H)230
664063	2	210x50x(H)320



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



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
664209	5 white markers



BLACKBOARD MARKERS 15 MM

- With wide flat nib, writing width 15 mm.

code	-
664223	3 white markers



ASHTRAYS & ASH COLLECTOR


440605

S.S. stainless steel | in- & outdoor

ASHTRAY WITH LOWER TRAY

code	mm
440605	ø140x(H)40

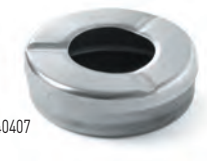

569757

M melamine | in- & outdoor | wash

ASHTRAY

- Made of black melamine.

code	mm
569757	ø146x(H)60


440407

S.S. stainless steel

ASHTRAY WITH LID

code	packed per	mm
440407	1	ø90x(H)28
440490	3	ø90x(H)28


440803

S.S. stainless steel | stackable | indoor

ASHTRAY

code	mm
440803	ø80x(H)30
440858	ø100x(H)30
440902	ø120x(H)30


440001

S.S. stainless steel | stackable | indoor

ASHTRAY WITH FIRE RIM

code	mm
440001	ø140x(H)30
440100	ø160x(H)30


440872

S.S. stainless steel | stackable | indoor

ASHTRAY

code	mm
440872	ø80x(H)30
440865	ø100x(H)30


440230

S.S. stainless steel

BOWL ASHTRAY BLACK

- Stainless steel, outside with a matt black coating.
- With remoavble rim.

code	mm
440230	ø105x(H)58


440209

Cr chrome plated | outdoor | wash

ASHTRAY WITH PUSH BUTTON

code	mm
440209	ø90x(H)45

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



440117

S.S. stainless steel | in- & outdoor

NEW



440506

S.S. stainless steel | wash

CIGARETTE RECEPTACLE

- With hinged lid.
- For safe emptying of ashtrays.
- Self-extinguishing.

code	mm
440506	202x170x(H)91



691380



691397

in- & outdoor

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
691397	33	ø240x(H)660

18/8 stainless steel

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



440223

18/8 stainless steel | outdoor

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



440216

UNIQ

Buffet reinvented

design by
Robert Bronwasser

reddot winner 2024



- Stylish and functional design by Dutch designer Robert Bronwasser.
- Body made from high temperature resistant polypropylene.
- Heating element made from AISI 304 stainless steel and placed in the water container for efficient heat transfer.
- Tempered glass lid fitted with insulated handle and aluminium hinge.
- The design of the two-part lid reduces the heat loss by opening, while maintaining optimal hygienic conditions.
- Integrated card holder on the lid for product name cards.
- Digital control panel with display to show working time, set temperature and actual temperature.
- The last temperature setting is saved in memory and will be selected every time the power is turned on.
- Temperature can be set from 35 up to 85˚C in 1˚ increments.
- Not intended for cooking, only for keeping warm.

Soup kettle HENDI UNIQ

- Removable 8 litre soup container made of AISI 304 stainless steel, easy to clean.
- Water container is embossed with a max. fill line, indicating ≈1.5 L.
- Lid fitted with a ladle notch.



Chafing dish HENDI UNIQ

- Removable GN1/1 container (H)100 mm made of AISI 304 stainless steel, easy to clean.
- Water container is embossed with a max. fill line, indicating ≈4 L.



design by
Robert Bronwasser



SOUP KETTLE HENDI UNIQ

code	colour	V	W	mm	
860526	Black	230	500	ø365x(H)325	
860533	White	230	500	ø365x(H)325	
860540	Green	230	500	ø365x(H)325	
860557	Taupe	230	500	ø365x(H)325	NEW



CHAFING DISH HENDI UNIQ

code	colour	V	W	mm	
470411	Black	230	700	607x402x(H)245	
470428	White	230	700	607x402x(H)245	
470435	Green	230	700	607x402x(H)245	
470442	Taupe	230	700	607x402x(H)245	NEW



ELECTRIC SOUP KETTLES

Al aluminium | PP polypropylene | 18/8 stainless steel

Lid with insulated handle and ladle recess

Soup name card holder in lid



860502

Digital touch panel with display that alternates between set and actual soup temperature

Thermostat adjustable from 65° to 95°C by 1° increments



Overheating protection – with alarm for low water level

SOUP KETTLE

- Thermal insulation reduces energy consumption and keeps the external housing cool.
- Reduction of energy consumption by up to 30%.
- Removable lid made of tough, transparent polycarbonate.
- 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.
- Soup name card holder in lid.

code	liters	V	W	mm
860502	8	230	450	ø370x(H)316

SOUP PAN FOR ELECTRIC SOUP KETTLE

- Soup pan for use with the HENDI soup kettle 860502.
- Made of stainless steel and therefor easy to clean.

code	mm
926574	ø280x(H)200



860083

NEW MODEL

SOUP KETTLE

- Soup container and lid made of stainless steel AISI 201.
- Water container made of stainless steel AISI 201.
- 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

PP polypropylene S.S. stainless steel

CHAFING DISH ELECTRIC TELLANO

- Gastronorm 1/1.
- Water pan made of heat-resistant polypropylene.
- Continuous settings up to 85°C.
- On/off switch, pilot light.
- Very silent whilest heating.
- Including GN 1/1 food pan 65 mm deep.

code	liters	V	W	mm
204825	9	230	900	573x347x(H)286



204825

PP polypropylene S.S. stainless steel

CHAFING DISH ELECTRIC TESINO

- Water pan made of heat-resistant polypropylene.
- Continuous settings up to 85°C.
- Very silent whilest 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



204832

S.S. stainless steel

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



204900



475904



CHAFING DISH GASTRONORM 1/1

18/0 stainless steel

- 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
475904	1	9	600x358x(H)295

NEW

S.S. stainless steel | indoor | food contact

CHAFING DISH – SET OF 4

- For self-assembly.
- Suitable for GN 1/1 - 65 mm deep (included).
- GN 1/1, water pan (555 mm x 350 mm), base for the frame, and lid made of AISI 201 stainless steel.
- Frame made of AISI 401 stainless steel.
- Lid handle made of polypropylene.
- Holder for chafing dish fuel can is not included.
- Not intended for cooking, only for keeping warm.
- All elements are dishwasher safe.

code	mm
238837	575x352x(H)296



238837

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



471005



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



471050



472507

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



475201

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



470619

CHAFING DISH - ROUND

- Glass lid.
- Including chafing dish fuel holder and stainless steel food pan.

code	liters	mm
470619	3.5	ø390x(H)270

NEW



470367

FOOD CONTAINER ROUND 5,6 L FOR ROUND CHAFING DISH

code	liters	mm
470367	5.6	ø390x(H)60



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
470909	bain-marie pan 4,2 l	ø220x(H)190

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



470190

DISH WARMER 2 BURNERS

- With stainless steel frame and grips.
- Anodized aluminium hotplate.
- Scratch-proof.
- Including 2 candle light holders.

code	mm
463000	330x180x(H)65



463000

DISH WARMER 3 BURNERS

- With stainless steel frame and grips.
- Anodized aluminium hotplate.
- Scratch-proof.
- Including 3 candle light holders.

code	mm
463109	450x180x(H)65



463109

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


809709

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



809600

CHAFING DISHES PROFI LINE

S.S. stainless steel

- 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.





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



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



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



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







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



470237

CHAFING DISH GN 2/3 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 2/3 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470237	6	395x405x(H)320



470220

CHAFING DISH GN 1/2 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 1/2 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470220	4	365x345x(H)345



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

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



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



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



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 have 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/CO_2 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



CHAFING DISH FUEL CAN

- 200 grams pack for chafing dish.
- Burning time: ≈ 3 hours.

code	packed per
194362	12
194300	24
194355	72



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: ± 4 hours for 145 gram cans, ± 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.

Burns 4 hours





Burns 6 hours

code	-	packed per	weight (kg)	order unit
193761	burns ± 4 hours	6	0.145	4
193952	burns ± 4 hours	24	0.145	1
193716	burns ± 6 hours	6	0.2	4
193938	burns ± 6 hours	24	0.2	1
193679	burns ± 8 hours	24	0.25	1



190029



195505



195109

CHAFING DISH FUEL BUCKET

- Bucket 4 kilos.

code	order unit
190401	3

CHAFING DISH FUEL JERRY CAN

- Jerry can 5 liter.

code	order unit
195505	4

CHAFING DISH FUEL BOTTLE

- Bottle 1 liter.

code	order unit
195109	12



470527

S.S. stainless steel

CHAFING DISH FUEL CAN HOLDER – 2 PCS.

code	packed per	mm
470527	2	ø90x(H)60

195604



FUEL DISPENSER

- Suitable for e.g. can of chafing dish fuel 195505

code	mm
195604	(L)280

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

111420



Cr chrome plated

FONDUE-BURNER - 2 PCS

- Suitable for fuel for fondue-burners.

code	packed per	mm
111420	2	ø92x(H)40



529089 529096 529058 529065 529072

18/10 stainless steel · wash

SERVING SPOON

code	mm
529058	305x60
529065	321x71

SOUP LADLE

code	liters	mm
529089	0.05	270x69
529096	0.09	308x85

SLOTTED SPOON

code	mm
529072	321x71

CHAFING DISH LADLES AND SERVING SPOONS

– With polypropylene handle

PP polypropylene · S.S. stainless steel



529003 529010 529300 529201 529041 529102 529409

SOUP LADLE

code	liters	mm
529003	0.09	335x90
529010	0.11	300x80

SKIMMER

code	mm
529201	345x75

CARVING FORK

code	mm
529102	345x32

SERVING SPOON

code	mm
529300	350x75

SKIMMER, ROUND

code	mm
529041	370x105

SLOTTED SPATULA

code	mm
529409	355x80

LADLES AND SERVING SPOONS, HEAT RESISTANT

PBT heat-resistant | micro



SALAD CUTLERY

code	-	mm
563908	Melamine salad spoon	(L)305
564004	Melamine salad fork	(L)305

SAUCE LADLE

code	colour	liters	mm
563502	White	0.07	235x75
563557	Black	0.07	235x75
563700	White	0.14	300x93
563755	Black	0.14	300x93

SAN plastic | <80°C temp



SALAD SPOON

code	colour	mm
564158	Black	235x55
564202	Transparent	235x55
564103	White	235x55

SAUCE LADLE

code	colour	liters	mm
563649	Black	0.03	180x70
563632	Ivory	0.03	180x70

SALAD SPOON

code	colour	mm
564400	White	335x70
564455	Black	335x70

SERVING TONGS



UNIVERSAL TONGS

code	colour	mm
657621	Transparent	(L)230
657607	Black	(L)230



PASTRY TONG

– Decorative and functional.

code	mm
171622	(L)280
171608	(L)220



PASTRY TONG

code	mm
523018	(L)215



CAKE TONGS

– Decorative tongs.

code	mm
171615	(L)220



SALAD TONGS

code	mm
523315	(L)212



SPAGHETTI TONGS

code	mm
523216	(L)200



SPOON HOLDER

code	mm
722107	115x270x(H)45

ABS plastic | PC polycarbonate | S.S. stainless steel | cooling



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
424193	cooling element for use with cooling tray 424186	528x324x(H)30



424193



COOLING DISPLAY TRAY

ABS plastic | cooling

- 5-piece set:
- Base made of polystyrene.
- Tray made of stainless steel, with a profiled rim.
- Transparent cover made of PP.
- 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).

code	mm
424155	430x290x(H)150



424155

ABS plastic | SAN plastic | cooling



871805



871812

ROLL-TOP COOLING DISPLAY SINGLE

- 5-piece set:
  - Base made of ABS.
  - Tray made of stainless steel, with a profiled rim.
  - Transparent roll-top cover made of SAN, opened upwards up to 90°.
  - 2 cooling elements.
- NOTE: Before freezing, fill in the cooling element with water up to 90% of its volume.

code	mm
871805	440x320x(H)205

ROLL-TOP COOLING DISPLAY DOUBLE

- 9-piece set:
  - 2-level base made of ABS.
  - 2 trays made of stainless steel, with a profiled rim.
  - 2 transparent roll-top covers made of SAN, opened upwards up to 90°.
  - 4 cooling elements.
- NOTE: Before freezing, fill in the cooling element with water up to 90% of its volume.

code	mm
871812	440x320x(H)440

S.S. stainless steel | PP polypropylene

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.

code	mm
871775	465x315x(H)195



871775

PP polypropylene | user assembly



871706



871713

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

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
871713	465x310x(H)410



424001

SAN plastic | S.S. stainless steel

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
427514	Round roll-top cover	ø380x(H)200



980101

S.S. stainless steel

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



427507

ROLLTOP PRESENTATION COVER

- Clear polycarbonate.

code	mm
427507	540x330x(H)180





866009

PRESENTATION COVER GN 1/1

code	mm
866009	545x335x(H)95





427538

ROLLTOP PRESENTATION COVER GN 2/3

- Clear polycarbonate.

code	-	mm
427538	Roll top cover only	365x335x(H)175





427415

PRESENTATION COVER GN 1/1

code	mm
427415	530x325x(H)76





523834

523827



S.S. stainless steel

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

CAKE STAND COVER

- Made of polystyrene.
- Transparent, with an extruded grip.
- Not dishwasher safe.
- Suitable for the HENDI Rotating cake stand (code: 523827).

code	mm
523834	ø300x(H)110



523902



523957

PP polypropylene · S.S. stainless steel · wash

CAKE SERVER

- With polypropylene handle.

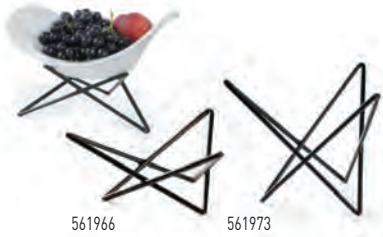
code	mm
523902	260x55

PP polypropylene · S.S. stainless steel · wash

CAKE SCOOP/CUTTER

- Black polypropylene handle.
- Thanks to its sharpened edges it can be used as a knife.

code	mm
523957	300x75



561966

561973

NON-SLIP DISPLAY STANDS

- Steel frame with PVC coating.
- Supports a variety of display trays and bowls.

code	mm
561973	265x230x(H)200
561966	260x230x(H)100

SERVING STANDS



425473



480519



429914

SERVING STAND FOR PLATES

code	-	mm
425473	plates max. Ø 275 mm	290x290 x(H)440

SEA FOOD TRAY STAND

- With two serving trays, Ø 300/400 mm.

code	-	mm
480519		ø400x(H)200
480502	Stand only	ø250x(H)190

TIERED STAND

- With 3 trays, Ø 166/220/268 mm.

code	mm
429914	ø268x(H)320



425138



425107



567906



425763

JUICE JUG

- Straight model of scratch resistant plastic with lid.

code	liters	mm
425138	2	ø120x(H)250

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
425121	3	ø170x(H)285

PITCHER

- Very break resistant.

code	liters	mm
567906	1.8	ø125x(H)210

CARAFE

- Cover with pourer.

code	liters	mm
425763	1	ø92x(H)245



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
425411	16	560x350x(H)580



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
425435	6	415x315x(H)490



PC polycarbonate | S.S. stainless steel | cooling

JUICE DISPENSER

- With ice cube cooling.
- Clear polycarbonate juice container.
- With non-drip tap.

code	liters	mm
425190	5	280x220x(H)510



425190



S.S. stainless steel | cooling

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



425343



PC polycarbonate | S.S. stainless steel

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



557402

MELAMINE

- Hygienic and shock resistant.
- Light weight.



PLATTER, RECTANGULAR

code	mm
561508	360x205x(H)38
561515	495x270x(H)56

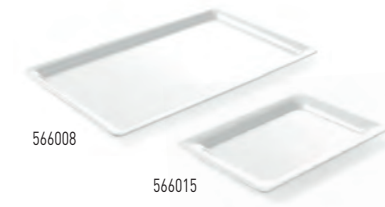


561607

GN 1/1 TRAY

code	mm
561607	530x325x(H)20





566008

566015

GN BANQUET TRAY

- Made of melamine moulding compound.

code	-	mm
566046	GN 1/4	265x162x(H)20
566022	GN 1/3	325x177x(H)20
566015	GN 1/2	325x265x(H)20
566053	GN 2/4	530x163x(H)20
566930	GN 2/3	354x325x(H)20
566008	GN 1/1	530x325x(H)20



561560

SQUARE BOWL

code	colour	mm
561560	White	130x130x(H)65
561577	White	190x190x(H)100
561584	White	270x270x(H)105

GN CONTAINERS MADE OF PORCELAIN.

porcelain | <600°C temp | micro | stackable

- 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.

GASTRONORM PAN GN 1/1

code	mm
783009	530x325x(H)65



783009

GASTRONORM PAN GN 1/2

code	mm
783016	325x265x(H)65



783016

GASTRONORM PAN GN 1/3

code	mm
783023	325x176x(H)65



783023

DRESSING POT

code	liters
785010	1



785010

SAN plastic | 18/0 stainless steel

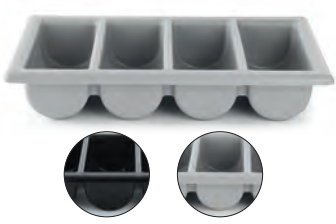
MULTIRACK

- Frame made of polished AISI 304 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



428245



552315 552308

PP polypropylene

CUTLERY TRAY

- 4 sections GN 1/1.

code	colour	mm
552315	Black	530x325x(H)100
552308	Light grey	530x325x(H)100



552360 552353

PP polypropylene

CUTLERY TRAY

- 6 sections.
- Suitable for coffee spoons, teaspoons and cake forks GN 1/1.

code	colour	mm
552353	Light grey	530x325x(H)105
552360	Black	530x325x(H)105



552407

CUTLERY BASKET HOLDER

S.S. stainless steel

- For 4 baskets.
- Baskets not included.

code	mm
552407	255x295x(H)215



871201 552490

PP polypropylene

POLYPROPYLENE CUTLERY BASKET

code	mm
871201	ø97x(H)137

S.S. stainless steel

CUTLERY BASKET

code	mm
552490	ø97x(H)137



NEW

552483

S.S. stainless steel

CUTLERY HOLDER

- Made of stainless steel with a satin finish.
- Perforated design for better air circulation.
- Dishwasher safe.

code	mm
552483	ø110x(H)130



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



807705

BANQUET TRAY GN 1/1 WITH SMOOTH RIM

code	mm
807705	530x325x(H)10



410110

SERVING TRAY GN 1/1, WITH SLANTED RIM

code	mm
410110	530x325x(H)20



480106

BEER TRAY

code	mm
480106	ø315x(H)45

SERVING TRAY, OVAL

- Satin finish.
- Made of stainless steel.

code	mm
405000	200x140
405208	265x195
405307	285x220



405000



SERVING TRAY, ROUND

- Decorative pattern.
- Made of stainless steel.

S.S. stainless steel

code	mm
480205	ø300x(H)17
480403	ø400x(H)19



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



871829

S.S. stainless steel | food contact

COOLING DISPLAY TRAY

- Made of stainless steel.
- With a profiled rim that holds the cover in place.
- Fits into set: the HENDI cooling tray with cover (code: 424155) and the HENDI cooling displays (codes: 871805 and 871812).

code	mm
871829	395x283



S.S. stainless steel

SERVING DISH

code	mm
404003	190x140
404102	245x170
404201	300x220
404300	350x240
404409	400x260
404508	450x290
404607	500x350



FIBREGLASS

- Fibreglass reinforced polyester.
- Ideal for heavy use scenarios.
- Non-slip rubber surface, effective both wet and dry.
- Shockproof, break resistant.
- Can be cleaned in a professional dishwasher with a short program. Can't be cleaned in a dishwasher intended for household use.





508657

POLYESTER TRAY, NON-SLIP, RECTANGULAR

- Black.

code	-	mm
508657		200x280
508626		325x530
508619	Euronorm	370x530



508817

POLYESTER TRAY, NON-SLIP, ROUND

- Black.

code	mm
508824	ø280x(H)22
508817	ø350x(H)22
508800	ø400x(H)22
508794	ø460x(H)22
508787	ø500x(H)22



508718

POLYESTER TRAY, NON-SLIP, OVAL

- Black.

code	mm
508718	160x230
508725	200x265
508732	210x290



508831



POLYESTER TRAY, OVAL, XL

- Black.

code	mm
508831	735x600



NEW MODEL

810507

S.S. stainless steel

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



FAST FOOD TRAYS



POLYPROPYLENE FAST FOOD TRAY, MEDIUM

code	colour	mm
878903	Light grey	305x415x(H)20
878910	Red	305x415x(H)20
878927	Blue	305x415x(H)20
878934	Green	305x415x(H)20
878941	Brown	305x415x(H)20
878958	Black	305x415x(H)20

POLYPROPYLENE FAST FOOD TRAY, LARGE

code	colour	mm
878804	Light grey	350x450x(H)20
878811	Red	350x450x(H)20
878828	Blue	350x450x(H)20
878835	Green	350x450x(H)20
878842	Brown	350x450x(H)20
878859	Black	350x450x(H)20



POLYPROPYLENE FAST FOOD TRAY, SMALL

code	colour	mm
878712	Red	265x345x(H)20
878705	Light grey	265x345x(H)20
878729	Blue	265x345x(H)20
878736	Green	265x345x(H)20
878743	Brown	265x345x(H)20
878750	Black	265x345x(H)20


878552

POLYPROPYLENE FAST FOOD TRAY, OVAL

- Oval, with low rim.
- Made of polypropylene.

code	colour	mm
878552	Black	265x195x(H)15

POLYPROPYLENE EURONORM

- Non-slip rubber surface, effective both wet and dry.
- Shockproof, break resistant


878101


878125


878606

SERVING TRAY, RECTANGULAR, NON-SLIP, BLACK

code	mm
878118	255x355
878101	530x325

SERVING TRAY, ROUND, NON-SLIP

code	mm
878125	ø280x(H)20
878132	ø360x(H)20
878149	ø410x(H)20

SERVING TRAY, ROUND, NON-SLIP, HIGH RIM, BLACK

code	mm
878606	ø320x(H)37
878408	ø360x(H)39

SERVING TRAYS, NON-SLIP

- Laminated trays with rubber non-slip coating.
- Resistant to chemicals, stains, and scratches.


507216


507933


507711

SERVING TRAY, RECTANGULAR, NON-SLIP, LAMINATED

code	mm
507216	325x530
507469	330x430
507117	370x530
507018	430x610

SERVING TRAY, OVAL, NON-SLIP, LAMINATED

code	mm
507964	230x160
507568	200x265
507933	290x210

SERVING TRAY, ROUND, NON--SLIP, HIGH RIM, LAMINATED

code	mm
507711	ø320x(H)35
507766	ø360x(H)30
507773	ø420x(H)30



melamine stackable

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
508916	Wood	240x340
508923	Wood dark	240x340
508862	Wood light	330x430
508879	Wood	330x430
508930	Wood light	370x530
508947	Wood	370x530
508954	Wood dark	370x530

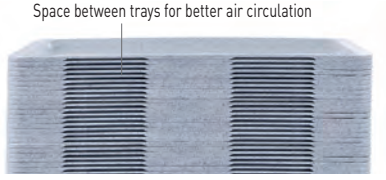
GRANITE FORM

stackable

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
876619	Granite	530x325









201633

3 notification modes

sound

LED light

vibration

ABS
plastic

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

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

CATERING FURNITURE FOLDABLE

AMER★BOX®

HDPE polyethylene

- Multi-functional foldable furniture for indoor and outdoor use.
- Tops made of HDPE polyethylene.
- Frame made of powder-coated metal profiles.
- Easy transport and storage.
- Easy to clean and stain resistant surfaces.



810347



810910

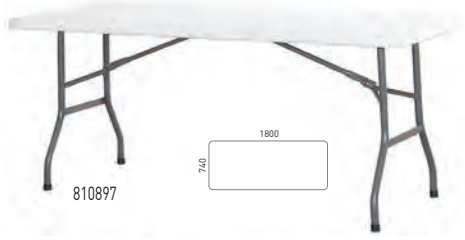


BUFFET TABLE FOLDABLE

- Foldable to suitcase model for easy transporting and storage.

code	mm
810927	1520x700x(H)740
810910	1830x750x(H)740

AMER★BOX®



810897

BUFFET TABLE

- Max. load up to 150 kg with even load distribution

code	mm
810347	870x870x(H)740
810897	1800x740x(H)740



811221

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

AMER★BOX®



810958

ROUND BAR TABLE

code	mm
810958	ø800x(H)1100



810934

BUFFET TABLE

- Max. load up to 130 kg with even load distribution

code	mm
810934	1220x610x(H)740



813157 813171 813164 813829 813850 813836

TABLE COVER SYMPOSIUM, ROUND

OEKO-TEX® CONFIDENCE IN TEXTILES

- Fabric: plain jersey 160 g/m².
- 90% micro polyester, 10% elastan.
- No ironing needed.
- Excellent color fastness.
- Fits tables with table top diameters ø800-850.

code	colour	mm
813157	White	ø850x(H)1150
813171	Cream	ø850x(H)1150
813164	Black	ø850x(H)1150

TABLE COVER SYMPOSIUM, ROUND Ø70-85 CM

OEKO-TEX® CONFIDENCE IN TEXTILES

- Fabric: plain jersey 160 g/m².
- 90% micro polyester, 10% elastan.
- No ironing needed.
- Excellent color fastness.
- Fits tables with table top diameters ø700-850.

code	colour	mm
813829	White	ø850x(H)1150
813850	Cream	ø850x(H)1150
813836	Black	ø850x(H)1150

TABLE COVER SYMPOSIUM, RECTANGULAR

- Fabric: plain jersey 160 g/m².
- 90% micro polyester, 10% elastan.
- No ironing needed.
- Excellent color fastness.

code	colour	-	mm
814376	Black	810934	1200x760x(H)730
814390	White	810927	1500x760x(H)730
814406	Black	810927	1500x760x(H)730
814420	White	810910 810897	1830x760x(H)730
814437	Black	810910 810897	1830x760x(H)730



814437 814420


UNIQ
Buffet reinvented
design by
Robert Bronwasser
reddot winner 2024

AMER★BOX®





811191

BENCH

- Foldable to suitcase model for easy transporting and storage.

code	mm
811191	1830x300x(H)430



810996

HDPE
polyethylene



813096

BUFFET TABLE ROUND FOLDABLE

- Foldable to suitcase model for easy transporting and storage.

code	mm
810996	ø1500x(H)740

FOLDING CHAIR COVER

- Fabric: President 170 g/m².
- 100% polyester.
- No ironing needed.

code	colour	mm
813096	White	540x440x(H)840

CATERING CHAIR

- Max. load up to 180 kg with even load distribution

code	mm
810965	540x440x(H)840

CATERING CHAIR - BLACK

- Max. load up to 180 kg with even load distribution

code	mm
810989	540x440x(H)840



810965

810989


BARUP
25ml



BAR UP

BARWARE

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!

NEW NEW BARUP BARWARE



596746



596388



596371

S.S. stainless steel

BAR BLADE

code	mm
596746	179x40x(H)2

S.S. stainless steel | wash

BAR BLADE

- Black powder coating.
- Not dishwasher safe.

code	mm
596388	180x40

S.S. stainless steel | wash

BAR BLADE

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm
596371	180x40x(H)2

Watch the video



643914

PP polypropylene

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



596883

S.S. stainless steel

WALL MOUNTED BOTTLE OPENER

code
596883





596807

ABS plastic

Cr chrome plated

WAITER'S CORKSCREW

- Chrome plated, with ABS handle.
- 4 functions.
- With separate bottle-opener.

code	mm
596807	(L)140



S.S. stainless steel

597200

WAITER'S CORKSCREW

- Curved model 3 functions.

code	mm
597200	(L)110



Foil cutter

597323

ABS plastic

S.S. stainless steel

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



Cr chrome plated

CORKSCREW

- Lever model.
- Chrome-plated.
- With bottle-opener.

code	mm
597507	(L)170



597507



Watch the video

WAITER'S CORKSCREW

S.S. stainless steel

- With metal handle.
- 3 functions.
- With extra kink in lever for long corks.

code	mm
597316	(L)120



Ni nickel plated

wash

NEW

594025

FRENCH CORKSCREW

- Handle made of durable chrome-platec 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

POURERS

BARUP BARWARE



POURER WTH FLIP TOP

18/8 stainless steel

- 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

code	packed per	mm
599334	6	ø30x120

599334



599372

FREE-FLOW POURER

- EVA plastic.

code	packed per
599372	6



599488 599464 599471

FREE-FLOW POURER

18/8 stainless steel | food contact

code	-	packed per
599488	Fast flow	6
599464	Slow flow	6
599471	With flip top	6





599327

FREE-FLOW POURER - 3 PIECES

18/8 stainless steel

- 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



599426

FREE-FLOW POURER

- EVA plastic.

code	-	packed per
599426	transparent	4



599440 599457

FREE FLOW POURERS

- Made of EVA material.

code	-	packed per
599440	2 black, 2 white, 2 red	6
599457	2 blue, 2 red , 2 green	6



598719 shelf mounted



598818 wall mounted





NON-DRIP BRACKET WALL MOUNTED

- Bottle height: 240-350 mm.
- For shelves up to 35 mm thick.

code	-
598719	shelf mounted
598818	wall mounted



598016 598214 598313 598412

NON-DRIP POURER

code	liters
598016	0.02
598214	0.035
598313	0.04
598412	0.05



599013 599112 599198 599211

BALL MEASURING POURER - 2 PCS

code	packed per	liters
599013	2	0.02
599112	2	0.035
599198	2	0.04
599211	2	0.05



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



595589

Cr chrome plated
SIL silicone

CHAMPAGNE STOPPER

- For storing opened bottles.
- With silicone gasket.

code
595589



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



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



557600

PP polypropylene

STORE & POUR BOTTLE

- Intended for storing and serving juices and pre-mixes.
- Made of polypropylene and polystyrene.
- Completely detachable, all parts have a secure fit.
- The bottle neck and spout are interchangeable.
- Spout provides an even flow thanks to the air hole.
- Comes with a lid to place instead of the bottle neck.
- Suitable for dishwasher cleaning.

code	liters	mm
557600	0.8	ø90x(H)300

INGREDIENT BOXES

- 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

ABS plastic | PP polypropylene | food contact

BARUP BARWARE




552018


552025


552131


552032

CONDIMENT HOLDER - 3 CONTAINERS

- 3 polypropylene containers to store fruit or spice additives separately

code	mm
552018	480x150x(H)100

CONDIMENT HOLDER - 4 CONTAINERS

- 4 polypropylene containers to store fruit or spice additives separately

code	mm
552025	480x150x(H)100

CONDIMENT HOLDER - 5 CONTAINERS

- 5 polypropylene containers to store fruit or spice additives separately

code	mm
552131	480x150x(H)100

CONDIMENT HOLDER - 6 CONTAINERS

- 6 polypropylene containers to store fruit or spice additives separately.

code	mm
552032	480x150x(H)100

PP polypropylene | S.S. stainless steel


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



596685 596524 596531 596753 596456 596463

JULEP STRAINER

code	mm
596685	158x75

JULEP STRAINER

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm
596524	160x76

JULEP STRAINER

- Black powder coating.
- Not dishwasher safe.

code	mm
596531	160x76

HAWTHORNE STRAINER

- Dishwasher safe.

code	mm
596753	82x28x(H)165

HAWTHORNE STRAINER

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm
596456	160x75x(H)15

HAWTHORNE STRAINER

- Black powder coating.
- Not dishwasher safe.

code	mm
596463	160x75x(H)15



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



S.S.
stainless steel

NEW NEW NEW NEW



596968 596555 596562 593097 596579 596586

BAR SPOON

code	mm
596968	(L)380

BAR SPOON WITH MUDDLER

- Dishwasher safe.

code	mm
593097	27x27x(H)266

BAR SPOON

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm
596555	385x35

BAR SPOON WITH MUDDLER

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm
596579	280x35

BAR SPOON

- Black powder coating.
- Not dishwasher safe.

code	mm
596562	385x35

BAR SPOON WITH MUDDLER

- Black powder coating.
- Not dishwasher safe.

code	mm
596586	280x35



SIEVE – SET OF 3 PCS.

- Made of powder coated AISI204 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: 1×1 mm,
  - silver coloured sieve: 1×1 mm,
  - copper coloured sieve: 1,5×1,5 mm.
- Not dishwasher safe.

code
635612

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

BAR STRAINER

- 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
638132	ø65x220
638149	ø75x220

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



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



BARUP
BARWARE



ABS
plastic

MUDDLER

- Made of ABS.
- For grinding and crushing drink ingredients, e.g. raspberries, limes, mint etc.

code	-	mm
596944	smooth	ø34x207
596739	profiled, grid	ø34x207
596951	profiled, star-shaped	ø34x207



Al
aluminium

BAR SCOOP

code	mm
521410	220x80



Al
aluminium

ICE SCOOP SLOTTED

code	mm
521434	220x80

ICE CUBE TONGS

- Packed per 2.

S.S.
stainless steel

code	mm
523520	(L)180





593004 596425 596432 596401 593318 596418

COBBLER SHAKER 3-PART

- Dishwasher safe.

code	liters	mm
593004	0.75	ø80x(H)240

TIN-ON-TIN BOSTON SHAKER

- Dishwasher safe.

code	liters	mm
596401	0.8	ø90x(H)303

COBBLER SHAKER 3-PART

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm
596425	ø85x(H)240

TIN-ON-TIN BOSTON SHAKER

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm
593318	ø90

COBBLER SHAKER 3-PART

- Black powder coating.
- Not dishwasher safe.

code	mm
596432	ø85x(H)240

TIN-ON-TIN BOSTON SHAKER

- Black powder coating.
- Not dishwasher safe.

code	mm
596418	ø90



596982 596975

COCKTAIL MUG

- Made of copper plated stainless steel.
- Polished finish.

code	-	liters	mm
596975	Mule mug	0.5	ø97x(H)100
596982	Beer mug	0.4	ø85x(H)105

NEW



593035 593066 593042 596395 596678

COBBLER SHAKER 3-PART

code	liters	mm
593035	0.75	ø90x(H)255

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

BOSTON SHAKER

code	liters
593042	0.8

BARTENDER BAG

- Made of thick cotton with plain weave. The bag has a rim with overstitching 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.

code	mm
700259	210x370x(H)70

BOSTON SHAKER

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm
596395	ø90

BOSTON SHAKER

code	liters
596678	0.8



700259



JIGGER 25/50 ML

- Made of stainless steel with extra ring for weight and stability.
- Dual, 25 ml and 50 ml.

code	mm
596920	ø43x(H)110

JIGGER 25/50 ML

- Made of copper plated stainless steel.
- Polished finish.
- Fitted with a banded ring for extra grip.
- Capacities: 25/50 ml.
- Not dishwasher safe.

code	mm
593332	ø43x(H)110

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	ø45x(H)110

JIGGER 25/50 ML

- Made of stainless steel with matte finish.
- Capacities: 25/50 ml.
- Dishwasher safe.

code	mm
596722	ø43x(H)85

JIGGER 25/35 ML

- Made of stainless steel.
- Capacities: 25/35 ml.
- Dishwasher safe.

code	mm
596715	ø40x(H)73

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

JIGGER 25/50 ML

- Made of stainless steel with black powder coating with matte finish.
- Capacities: 25/50 ml.
- Not dishwasher safe.

code	ml	mm
596630	25/35	ø40x(H)75
596647	25/50	ø45x(H)86



NEW

BARKIT IN TUBE

- Muddler tip is made of polypropylene (PP).
- 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 piece 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.

596616



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

596623



BARKIT IN TUBE

- Consists of 5 elements, made of AISI 201 stainless steel with shiny coating in a copper colour.
- Elements of the set are not dishwasher safe.

code	mm
596623	ø120x(H)320



471500

S.S. stainless steel

PARTY TUB

code	liters	mm
471500	13.5	ø370x(H)230



471524

S.S. stainless steel

PARTY TUB

code	liters	mm
471524	9.5	ø350x(H)230



593165

SAN plastic

PARTY TUB

- Made of transparent plastic.
- Transparent.
- Oval.

code	mm
593165	470x290x(H)230



593158

SAN plastic

CHAMPAGNE COOLER

- Transparent.
- Compatible with wine cooler table bracket 593905.

code	liters	mm
593158	3	220x185x(H)226



593103

S.S. stainless steel

CHAMPAGNE COOLER

- With tulip handles.

code	liters	mm
593103	3.5	ø210x(H)210



593202

S.S. stainless steel

CHAMPAGNE COOLER

- With ring handles.
- The large format ensures that most wine bottles fit without problems.

code	liters	mm
593202	3.3	ø220x(H)190



S.S. stainless steel | user assembly

WINE COOLER STAND

- Very compactly packed 4-part assembly.

593608

code	mm
593608	ø185x(H)750



593905

Cr chrome plated

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



594742



594704

S.S. stainless steel

ICE BUCKET

code	liters	mm
594742	5	ø190x(H)200
594759	10	ø292x(H)220

ICE BUCKET DOUBLE WALLED

code	liters	mm
594704	5	ø200x(H)230





For use without ice cubes

593806

S.S. stainless steel

WINE COOLER

- Double-walled stainless steel.
- For use without ice cubes.
- Inside diameter: 105 mm.

code	mm
593806	ø120x(H)180



SODA SIPHON

- Stainless steel soda siphon.
- Makes fresh carbonated water in no time.
- Requires carbon dioxide chargers for use.

code	liters	mm
588574	1	ø100x(H)320



SODA CHARGERS

- Contains 8 grams of CO_2, a single filling of a 1L soda siphon.

code	packed per
588406	10



CUTTING BOARD WITH HANDLE

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

code	colour	mm	thickness (mm)
826348	White	250x150	10
826478	Black	250x150	10
826355	White	300x200	10
826485	Black	300x200	10



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



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



274255

PC polycarbonate

SLUSH MACHINE

- 12 liter container with quick dispense tap, the lids are lit.
- 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.

code	liters	V	W	mm
274255	12	230	400	270x422x(H)815



274224

S.S. stainless steel PC polycarbonate

SLUSH MACHINE 2X12L

- Two 12 liter containers with quick dispense tap, the lids are lit.
- 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.

code	liters	V	W	mm
274224	24	230	740	470x515x(H)780

S.S. stainless steel PC polycarbonate

JUICE DISPENCER 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



425206

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

ABS plastic

BARUP BARWARE

NEW



595541

ADDITIONAL STOPPERS FOR VACUUM WINE SAVER

code	mm
595534	ø40x(H)40



595534



596517

NEW

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



696064

NEW

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 telescopic 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.
- Compliant with the HACCP standards.
- No maintenance/service procedures are required apart from the basic hygiene maintenance.
- Included in set: 3/8" water supplying hose with 70 cm length.

code	mm
696064	370x200x(H)360



596500

NEW

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


696002

GLASS BRUSHES
- Polypropylene with 3 nylon brushes.
- Bottom plate fitted with 4 suction pads.

PP polypropylene

code	mm
696002	190x100x(H)180


696040

GLASS BRUSHES
- Polypropylene with 3 nylon brushes.
- Bottom plate fitted with 4 suction pads.

PP polypropylene

code	mm
696040	190x100x(H)250


552681

Al aluminium

GLASS BRUSH
- Aluminium with nylon brush.
- Bottom plate fitted with 4 suction pads.

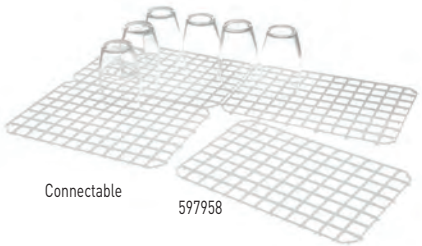
code	mm
552681	ø150x(H)190


597972

597989

BAR MAT

code	mm
597989	300x150x(H)9
597965	610x85x(H)15
597972	453x305x(H)15


Connectable

597958

DRAINAGE MAT
- Made of white polypropylene.
- Connectable.
- HACCP compliant.

PP polypropylene

code	packed per	mm
597958	5	313x209







Cr chrome plated S.S. stainless steel

CITRUS JUICER

695906

- Lever model, chrome-plated.
- Made of high quality zinc alloy.
- With handle for increased stability.
- Lever folds back easily using a spring.
- Stainless steel juice bowl and cone.

code	mm
695906	225x180x(H)510

BARUP
BARWARE

NEW



S.S.
stainless steel

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

NEW



Al
aluminium

wash

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



Al
aluminium

CITRUS SQUEEZER

- Aluminium alloy with powder coating.

code	-	mm
592045	green (for limes)	203x60x(H)40
592052	yellow (for lemons)	223x75x(H)45
592069	orange (for oranges)	232x91x(H)60







NEW



221228



221204



221099

Al aluminium | PC polycarbonate | 18/10 stainless steel

CITRUS JUICER ELECTRIC

- Made of AISI 304 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	213x207x(H)417

ABS plastic | PC polycarbonate | S.S. stainless steel

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	218x307x(H)466

Al aluminium | S.S. stainless steel

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	210x330x(H)585



221228 & 221204
3 cones for different sizes of fruit



Splash screen
Stainless steel bowl



Top with lever provides easy and safe operation

ABS plastic | PP polypropylene | S.S. stainless steel



221105

JUICE EXTRACTOR

- For making juice of hard and soft fruits or vegetables.
- With a large, 7 liter, pulp container.
- Very powerful, can juice up to 120 kg per hour.
- Housing, bowl, juicer basket and grating disk made of stainless steel.
- Feeder tube and pusher made of ABS, pulp container and lid made of polypropylene.
- Motor spins the grating disk at 3000rpm.
- Safe in operation, will only work if the lid and safety arm are locked into place.
- Very easy to disassemble and clean.
- Not suitable for ice or frozen fruits/vegetables.

code	V	W	mm
221105	230	700	246x439x(H)525

BAR BLENDERS

ABS plastic | PC polycarbonate | S.S. stainless steel

- Suitable for: blending fruit and vegetables, preparing cocktails, smoothies, and even crushed ice.
- Housing made of ABS.
- Jar with 2,5 L volume, made of durable transparent polycarbonate, temperature resistant from -40 to 90°C.
- Lid made of polycarbonate.
- Removable blade made of AISI 420 stainless steel, with titanium coating.
- Pulse blending function.
- Overheating and overcurrent protection.
- Safety Lock system: prevents an accidental activation of the appliance without the jar.

Watch the video



230688

Watch the video

SUPER SILENCE



230695

BAR BLENDER WITH SOUND ENCLOSURE

- Sound enclosure made of polycarbonate.
- Manual, stepless speed regulation with a knob.
- Motor with variable speed: 16000 RPM - 24800 RPM (without load).
- Additional safety feature: the blender only works when the cover is completely closed.

code		V	W	mm
230688		230	1680	252x258x(H)547
230602	BPA free	230	1680	252x258x(H)547

BAR BLENDER DIGITAL WITH SOUND ENCLOSURE

- Sound enclosure made of polycarbonate.
- 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 timer settings: 30, 45, 90 seconds.
- Additional safety feature: the blender only works when the cover is completely closed.

code		V	W	mm
230695		230	1680	252x258x(H)547
230664	BPA free	230	1680	252x258x(H)547

ABS plastic | PC polycarbonate | S.S. stainless steel

NEW



230718

Very powerfull, can even crush ice

Comes complete with 2,5L break-resistant jug, pusher and firm lid



238097

BAR BLENDER

- Manual, 10-step speed regulation with a knob.
- Motor with variable speed: 16.000 RPM – 24.800 RPM (without load).
- Included in the set: pusher made of polypropylene for thicker ingredients.

code		V	W	mm
230718		230	1680	320x250x(H)532
230213	BPA free	230	1680	320x250x(H)532

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
238103	BPA free	230	1680	220x240x(H)535

ABS plastic | BPA free | S.S. stainless steel

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



933688

PC polycarbonate | S.S. stainless steel

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



943489

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

ABS plastic | S.S. stainless steel | PC polycarbonate | indoor

design by Robert Bronwasser



221600 221495 | 221617 221358 | 221624 221365 | 221631 221372 | 221648 221389 | 221655 221396



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

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	230	400	170x210x(H)485
221600	Black	230	400	170x210x(H)485
221624	Caramel	230	400	170x210x(H)485
221631	Yellow	230	400	170x210x(H)485
221648	Red	230	400	170x210x(H)485
221655	Blue	230	400	170x210x(H)485

MILKSHAKE MIXER BPA FREE - DESIGN BY BRONWASSER

NEW

- Included in the set: stainless steel mixing cup (usable volume: 0.5 liter) and a set of 2 tritan stirrers.

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



PERFECT FOR PREPARING FREDDO CAPPUCCINO, FRAPPÉ AND MILKSHAKES

221617
221358

221600
221495

221624
221365

PC polycarbonate food contact

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



961124

S.S. stainless steel food contact

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	mm
961117	ø113x(H)160



961117

BPA free food contact

STIRRERS BPA-FREE FOR MILKSHAKE MIXERS – DESIGN BY BRONWASSER

- Made of tritan – BPA-free material.
- The set includes 2 pieces: single and double stirrer.
- Specially created for the HENDI Milkshake mixer – Design by Bronwasser, code: 221495.
- Dishwasher safe.

code	mm
957066	32x27x(H)50



957066

PC polycarbonate food contact

STIRRERS 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: codes 221600, 221617, 221624, 221631, 221648, 221655, 221495.
- Dishwasher safe.

code	mm
961131	32x27x(H)50



961131



ABS plastic

COIN TOKENS – 100 PCS.

code	packed per	colour	mm
665145	100	Red	ø25
665138	100	Green	ø25
665121	100	Blue	ø25
665152	100	White	ø25
665169	100	Black	ø25
665381	100	Yellow	ø25



696200

ABS plastic

BEER GLASS CARRIER

- For 12 glasses, 55 mm hole diameter.

code	mm
696200	ø315x(H)35

BEER SKIMMER – 6 PCS.

SAN plastic

- White, made of plastic.

code	mm
565360	235x26



565360



516751

wash food contact

BEER BUCKET

- With bottle opener integrated in the handle.

code	mm
516751	ø230x(H)180



S.S.
stainless steel



Watch the video



695708

ICE CRUSHER – MANUAL

- Chrome-plated zinc alloy.
- Stainless steel blade.
- Ice scoop included.
- Removable container.

code	mm
695708	160x140x(H)270

ABS plastic | PP polypropylene | S.S. stainless steel



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

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.



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.

271599

18/8
stainless steel

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 ≈30 s.
- Output: 160 kg/h.
- Water protection rating: IP23.

code	V	W	mm
271599	230	200	189x344x(H)525



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



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



ICE CUBE MOULD XL

- For preparing 6 large slow-melting ice cube balls (≈5x5x5 cm).
- Made of durable, food-grade silicone.

code	mm
679036	170x110x(H)52



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



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



ICE SHOT GLASS MOULD

- For preparing 4 shot glass-shaped ice cubes.
- Made of durable, food-grade silicone.

code	mm
679067	122x122x(H)60

ICE CUBE MOULD WITH LID

- Made of soft rubber.
- Capacity: 32 cubes.

code	mm
679005	335x180



Soft rubber in holder

NEW



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	260	380x520x(H)637



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: 42 kg.
- Production capacity: 90 kg/24 h.
- Refrigerant: R290.

code	V	W	mm
271360	220	900	730x600x(H)1136



521410

Al aluminium

ALUMINIUM ICE SCOOP

code	mm
521410	220x80



521434

Al aluminium

ALUMINIUM ICE SCOOP SLOTTED

code	mm
521434	220x80



271568



3 ice cube sizes possible



271551



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

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



271292



NEW

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: ≈ 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	230	100	242x358x(H)328

Electronic control





Bullet shaped ice cubes

271773



271797

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.

code	-	V	W	mm
271773	~26 kg/day	230	241	400x600x(H)675
271780	~50 kg/day	230	293	400x600x(H)675

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.

code	-	V	W	mm
271797	~85 kg/day	230	430	557x650x(H)840

Cubes need to be separated from each other



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	300	448x400x(H)795



271575

BACK BAR REFRIGERATORS

- Powder coated housing, embossed aluminium chamber, plastic lockable door(s) with toughened glass.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Chamber fitted with LED lighting.
- Digital display and temperature control.
- Fitted with 4 adjustable non-slip feet.
- Refrigerant: R600a.

Al aluminium | Cr chrome plated







	1-door	2-door	Double sliding door
code	233900	235829	233917
capacity	103 L	198 L	197 L
dimensions	500x530x(H)865 mm	900x540x(H)890 mm	900x520x(H)865 mm
shelves	2 chrome plated	4 chrome plated	4 chrome plated
shelf dimensions	402x353 mm	399x346 mm	399x346 mm
coolant	R600a	R600a	R600a
power/voltage	120 W/230 V	160 W/230 V	160 W/230 V
weight	34 kg	55,50 kg	53,50 kg







	Triple sliding door	1-door	2-door
code	235836	233924	233931
capacity	308 L	287 L	477 L
dimensions	1350x520x(H)865 mm	600x528x(H)1820 mm	940x635x(H)1983 mm
shelves	6 chrome plated	4 chrome plated	8 chrome plated
shelf dimensions	2x 399x346 mm, 1x 446x346 mm	492x353 mm	392x353 mm
coolant	R600a	R600a	R290a
power/voltage	160 W/230 V	195 W/230 V	365 W/230 V
weight	76 kg	67 kg	89 kg

DISPLAY REFRIGERATORS WITH LIGHTBOX

arktic

Al aluminium | PP polypropylene | S.S. stainless steel

- Made of stainless steel, aluminium and polypropylene.
- Doors fitted with triple glazing of which one layer is tempered.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- With LED lighting in the chamber and in the lightbox.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.
- Climate class: N-ST.

R600a R290 COOLANT



233788



233795

	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

LED lighting in the lightbox.



LED lighting in the chamber.

Shelve placing adjustable



Fitted with 4 castors of which 2 have brakes.









WINE COOLERS, DUAL ZONE

- Two cooling zones with the possibility to set different temperatures in each of them.
- Black powder-coated housing, frameless tempered glass door with stylish stainless steel handle.
- Static cooling supported with a fan, automatic defrosting, chiller located at the back of the cooler.
- LED light at the top of the chamber.
- Digital display and electronic thermostat.
- Temperature displayed in degrees Celsius, possibility to switch to Fahrenheit.
- 4 adjustable non-slip feet.
- Climatic class: N-ST.
- Refrigerant: R600a.

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



code	237588	237557	237564	237595
capacity	133 L max 46 bottles of wine	232 L max 72 bottles of wine	387 L max 135 bottles of wine	447 L max 160 bottles of wine
dimensions	595x588x(H)820 mm	595x605x(H)1225 mm	595x680x(H)1625 mm	595x685x(H)1795 mm
shelves	5 wooden	9 wooden	13 wooden	15 wooden
range	5/22°C	5/22°C	5/22°C	5/22°C
coolant	R600a	R600a	R600a	R600a
energy class	G	G	G	G
climate class	N-ST	N-ST	N-ST	N-ST
power/voltage	90 W/230 V	110 W/230 V	130 W/230 V	150 W/230 V

NEW



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



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



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



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



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



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



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



208618

ROUND KNOCK BOX

- Made from stainless steel.
- Fitted with removable knock bar.

code	mm
208618	153x185x(H)165





208694

KNOCK BOX DRAWER

- Drawer model made from carbon steel.
- Fitted with removable knock bar and perforated top.

code	mm
208694	350x250x(H)90



208335

S.S. stainless steel

KNOCK BOX GN

- Made from stainless steel.
- Removable knock bar fitted with silicone sleeve.

code	mm
208342	265x162x(H)100
208335	176x162x(H)100



208380

SIL silicone · S.S. stainless steel

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

S.S. stainless steel · <110°C temp



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°C	ø44x(H)140

18/10 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



451045

18/10 stainless steel · food contact · wash

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



18/10 stainless steel · food contact · NEW



451052

MILK JUG WITH MEASURE

code	liters	mm
451052	0.55	130x77x(H)115

18/10 stainless steel



451533

MULTIPURPOSE JUGS

code	liters	mm
451502	0.35	ø76x(H)93
451519	0.6	ø90x(H)112
451526	0.9	ø102x(H)125
451533	1.5	ø112x(H)161

PP polypropylene S.S. stainless steel

S.S. stainless steel



208304



208533





DRIP COFFEE MAKER

- Top and bottom hotplate, indicator light.
- Fast filtering system with flow-through element - 1.8 litres in 5 minutes.
- Continuous temperature of 93 - 96°C.
- Casing and filter holder made of stainless steel.
- 2 x 1.8 l decanters and 25 (90/250) filters are included.

code	V	W	mm
208304	230	2100	195x370x(H)598





DRIP 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

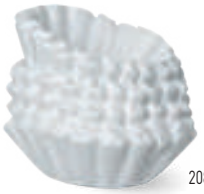


445907

DECANTER

- Toughened glass with polypropylene handle and lid.

code	liters	mm
445907	1.8	ø160x(H)185



208656

PAPER COFFEE FILTER FOR DRIP BREWERS

- For i.e. HENDI, Bravilor and Animo coffee machines.
- Diameter of the entire filter - 250 mm.
- Bottom diameter of the filter - 110 mm.

code	packed per	mm
208656	1000	ø250x(H)70

SPRING FOR COFFEE FILTER HOLDER

code
904206



904206

ELECTRIC MILK FROTHER

- Housing and milk jug made of stainless steel with a handle made of ABS.
- 6 functions: hot thick milk foam, hot thin milk foam, cold milk foam, warm milk, hot chocolate, tea with hot milk.
- The milk jug is detachable for easy pouring.
- Capacity – frothing: 300 ml / heating: 600 ml.
- Jug diameter: 130 mm.
- For use with cold milk.
- Lid and whisk are dishwasher safe.
- Included in the set: lid, whisk accessories.
- The frothing effect also can be achieved with vegan milks, such as oats, almond, soya; preferably "Barista" type. The effect may vary depending on the milk producer.

code	V	W	mm
209097	230	500	200x167x(H)250



PP polypropylene | 18/8 stainless steel



Internal maximum water level indicator

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

PP polypropylene | 18/8 stainless steel



External water level indicator

Watch the video



209981

ELECTRIC KETTLE CORDLESS

- Housing and heating element made of 304 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	liters	V	W	mm
209981	1.8	230	2150	226x165x(H)310



624302

S.S. stainless steel | gas

KETTLE

code	liters	mm
624302	6	ø245x(H)290

S.S. stainless steel | PP polypropylene | indoor



Control panel with digital display



209936



209943

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.
- AISI 304 stainless steel housing and bottom.
- Weight: 1.12 kg

code	liters	V	W	mm
209936	2.5	230	2150	242x172x(H)294

ELECTRIC KETTLE CORDLESS WITH TEMPERATURE CONTROL

- For preparing beverages with indicated brewing conditions, such as green tea, white tea, or yerba mate.
- AISI304 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	liters	V	W	mm
209943	1.8	230	1800	230x165x(H)255



240700

PP polypropylene S.S. stainless steel

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	442x426x(H)491



240601

PP polypropylene S.S. stainless steel

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	435x441x(H)500

NEW

S.S. stainless steel | 18/10 stainless steel

WATER DISPENSER

- Body made of AISI 410 stainless steel, inside made of AISI 304 stainless steel, with PU (polyurethane foam) insulation.
- Suitable for both hot and cold water.
- Temperature resistant in the range of -10 to 100°C.
- With non-drip tap.
- Capacity: 10 L.

code	liters	mm
425336	10	ø226x(H)360



425336

Watch the video

PC polycarbonate | S.S. stainless steel

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
274149	10	230	1006	415x300x(H)580

Bain-Marie heating system prevents hot chocolate from being burned to the bottom



274125

274149

DESIGN BY BRONWASSER COOKERS

S.S. stainless steel | PP polypropylene | indoor

- 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.
- Available in two versions: satin stainless steel or black stainless steel with a matte finish.
- Single-walled housing made of stainless steel.
- Stylish handles made of polypropylene.
- Non-drip tap.
- Glass water 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.
- 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.

rb design by Robert Bronwasser



211410



211458

HOT DRINKS BOILER - DESIGN BY BRONWASSER

- Housing made of satined stainless steel.

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)
211410	9	230	950	303x360x(H)450	58
211427	16	230	1650	352x397x(H)500	63

HOT DRINKS BOILER MATT BLACK - DESIGN BY BRONWASSER

- Housing made of stainless steel, in black with a matte finish.

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)
211458	9	230	950	309x333x(H)450	58
211465	16	230	1650	356x400x(H)510	63

Unique non-drip tap design with integrated graduated glass



The drip tray is magnetic



The boiler keeps the drink at serving temperature after heating



COFFEE MAKERS DESIGN BY BRONWASSER

- Designed by the renowned Dutch designer Robert Bronwasser.
- Unique design and attention to detail make them stand out on every buffet.
- Available in 2 versions: satin stainless steel or steel with a matte black finish.
- Single-walled construction made of stainless steel.
- Stylish handles made of polypropylene.

PP polypropylene | S.S. stainless steel | indoor

- 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.
- 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.

rb design by Robert Bronwasser



211434



211472

PERCOLATOR – DESIGN BY BRONWASSER

- Housing made of satined stainless steel.

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)
211434	7	230	1050	303x353x(H)450	57
211441	14	230	1750	354x418x(H)500	52

PERCOLATOR - DESIGN BY BRONWASSER

- Housing made of stainless steel in a black colour, with a matte finish.

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)
211472	7	230	1050	305x350x(H)451	52
211489	14	230	1750	352x420x(H)500	57

Unique non-drip tap design with integrated graduated glass



The drip tray is magnetic



Filter basket



PERCOLATOR SINGLE-WALLED

S.S. stainless steel

- 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.



208007



209882

PERCOLATOR SINGLE-WALLED

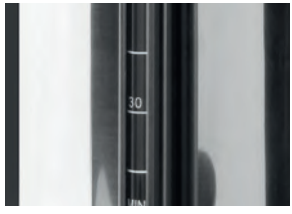
- Single walled stainless steel body.
- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.
- With graduated glass, non-drip tap and fitted with automatic reset.
- The indicator light signals the end of the brewing process and if descaling is needed.

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)
208007	6	230	1500	340x227x(H)468	21
208106	10	230	1500	387x275x(H)530	34
208205	15	230	1500	387x275x(H)595	51

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	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)
209882	10	230	2200	340x227x(H)468	23
209899	20	230	2200	387x267x(H)595	52
209905	30	230	2200	500x465x(H)490	76







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.

UP TO 20% OF ENERGY SAVINGS



211205



211403

PERCOLATOR DOUBLE WALLED

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)
211106	6	230	1500	316x350x(H)480	20
211205	10	230	1500	370x390x(H)525	32
211304	16	230	1500	360x401x(H)647	50

HOT DRINKS BOILER DOUBLE-WALLED

- Thermostatic temperature control adjustable up to 110°C.
- Not suitable for chocolate milk.

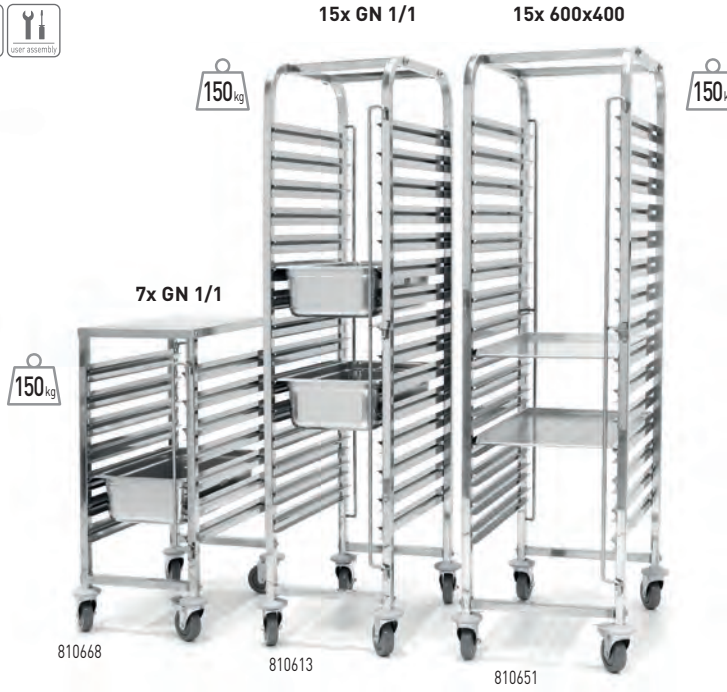
code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)
211403	9	230	2200	322x390x(H)522	22
211502	18	230	2200	386x393x(H)666	50

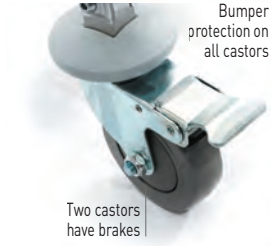






S.S. stainless steel | user assembly









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 150 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm
810668	445x615x(H)945

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

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

30x GN 1/1



810576

15x GN 1/1



810606

S.S. stainless steel | user assembly



In order to save space during storage trolleys can be pushed into one another

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	740x550x(H)1730

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

12x GN 1/1



810569

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	740x550x(H)940



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



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



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

NEW MODEL



810224

SERVING TROLLEY HEAVY DUTY

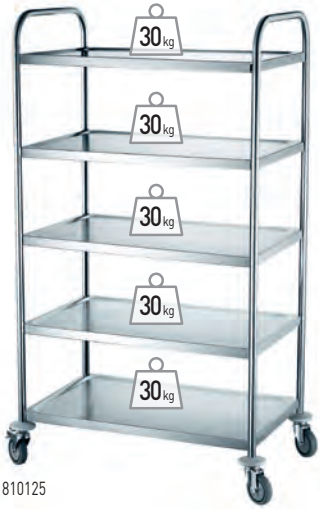
- Made of stainless steel, welded for extra strength.
- Fitted with 3 shelves.
- Maximum load per shelf 80 kg.
- Fitted 4 castors, of which 2 with brakes.

code	mm
810224	800x500x(H)850



810118





810125

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

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

PP
polypropylene
user assembly

3-SHELF POLYPROPYLENE SERVICE CART

- Can be used as a mobile tool, suitable for storing.
- Moves smoothly over uneven surfaces, in elevators or walkways.
- Top shelf placed at an ergonomic height for greater comfort.
- Shelf spacing: 340 mm.
- Maximum load per shelf (provided that the load is distributed evenly): 50 kg.
- Fitted with 4 swivel castors with corner protection, 2 with brakes.
- Rounded corners.

code	mm
810200	800x410x(H)950



810200



877920



scoop



transparent cover



four torsional wheels

PC polycarbonate | PP polypropylene | food contact

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 polyethylene 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.

code	liters	mm
877913	81	333x743x(H)711
877920	98	394x755x(H)735



877883



drip tray



2 torsion wheels with brakes



tap



scoop

HDPE polyethylene | food contact

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



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

LDPE polyethylene



877906



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 ø225-330 mm



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

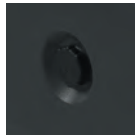


5 columns - plates of ø115 mm
3 columns - plates of ø175-225 mm



AMER★BOX

HDPE polyethylene | stackable



Vent cup



Door with seal

THERMO CATERING CONTAINER 2X GN 1/1 200

- Double-walled insulated polyethylene LDPE - impact resistant hard polyethylene.
- 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	335x533x(H)590	477x680x(H)620

877814



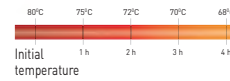
877821



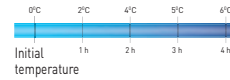
2 torsion wheels with brakes

Temperature retention

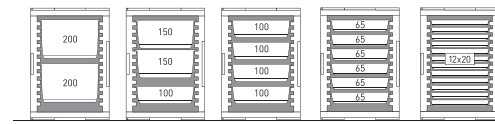
hot



cold



Examples of sets





belt

TROLLEY FOR THERMO CONTAINER

code	mm
877821	530x710x(H)230

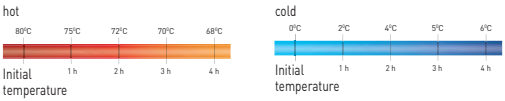
INSULATED BEVERAGE DISPENSER WITH TAP

- 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
877876	18	230x420x(H)620



Temperature retention



HDPE polyethylene · stackable

INSULATED CATERING CONTAINER GN 1/1, TOP-LOADED

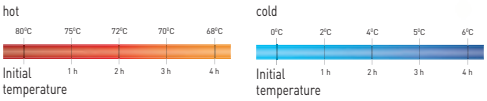
- Made of HDPE polyethylene.
- Double walls filled with high quality polyurethane foam assure perfect insulation and long holding of food temperature.
- Tight lid with 4 clamps made of tough nylon.

code	mm int.	mm
877852	530x325x(H)200	630x460x(H)305





Temperature retention



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

THERMO FRONT LOADERS



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

Fits perfectly on Euro pallets – four boxes per layer.

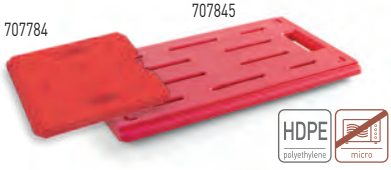


Examples of sets





707784



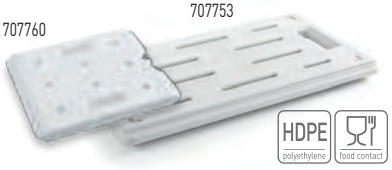
707845

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
707845	GN 1/1	530x325x(H)30

707760



707753

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
707760	GN 1/2	320x265x(H)30

EPP polypropylene | stackable

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



707999





Examples of sets



707777

707821



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
707821	GN 1/1	530x325x(H)30


209509

Al aluminium

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



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 int.	mm
707975	21	350x350x(H)175	410x410x(H)240



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
707968	46	538x338x(H)257	600x400x(H)320
707951	53	625x425x(H)200	685x485x(H)260
707944	80	625x425x(H)300	685x485x(H)360



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



707982

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 int.	mm
707982	39	538x338x(H)217	674x400x(H)287

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

INSULATED PORTABLE CONTAINER PROFI LINE

- Designed for catering establishments to keep food and drinks warm during transport.
- The space between the walls is filled with a special insulating material, which ensures that the temperature is maintained for 6 to 8 hours.
- Housing and lid made of AISI 430 steel, satin finish, thickness: 0.8 mm.
- The interior and lid of the container made of AISI 304 steel, thickness: 0.8 mm.
- Container interior made of high gloss polished steel, satin finished lid interior.
- Two ergonomic handles, each fixed with nine seals for safe handling.
- Insulated lid with handle and large vent valve for easy opening.
- Thick silicone seal, removable – hygienic.
- Lid with 6 snap fasteners.
- Stainless steel tap with a spout placed at approximately 45 mm.
- Container bottom equipped with a black rubber ring fixed with screws, which ensures easier stacking of containers and protects the container as well as the ground against damage.
- Stackable – different models up to 35 l.

code	liters	mm
710104	10	ø330x(H)220
710203	20	ø330x(H)360
710302	35	ø330x(H)570

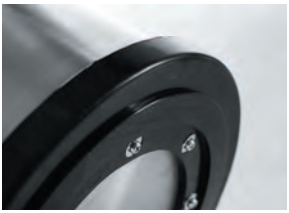
Ergonomic handles



Air valve



Double lid secured with a seal and equipped with 6 latches



Flexible material protects the container and the floor against damage

Al aluminium | PP polypropylene | user assembly



812266

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
812372	connecting hook	15x42x(H)42



812273

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
812280	connecting hook	15x42x(H)42
812341	shelf	

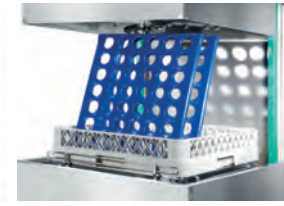
Easily expandable

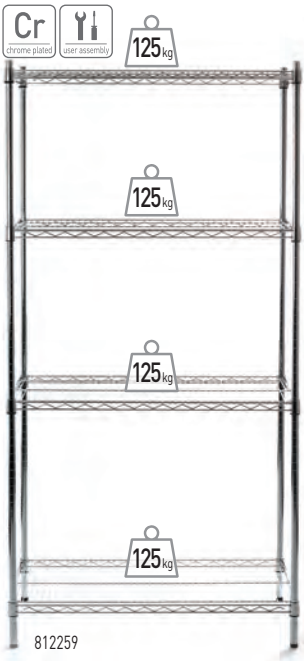


GN 1/1 containers fit directly between the aluminum supports



Plastic shelves can be cleaned in a dishwasher





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



812204

STORAGE RACK WITH 5 SHELVES

- Made from steel, available in a chrome plated finish or black powder coated finish.
- Easy to assemble, shelf height is easily set.
- Supplied with 5 wire shelves.
- Spread load capacity per shelf: 80 kg.
- Fitted with adjustable feet.

code	colour	mm
812990	Black	910x455 x(H)1830
812204	Chrome	

Assembly instruction



PP polypropylene
S.S. stainless steel

PLATFORM TROLLEY

- Despite its low weight it can carry up to 150 kg.
- Collapsable to minimize transport dimensions.
- With two castor wheels.

code	mm
810514	730x480x(H)825



Collapsable to minimize transport dimensions

810514

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, ø40 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 500×500x(H)105 mm
- 1 basket with pins for deep and shallow plates with 5×8 pcs, 500×500x(H)105 mm
- 1 cutlery basket 110×110x(H)130 mm
- Electric detergent and rinse aid dyspenser
- Water hose 1. 5 m long, with ¾" female thread connection
- Drain pump
- Drain hose
- Electric cable without plug



max H
335 mm



Dishwasher 50x50
– electronic control

Floor stand


Single Pedestal
Pre-Rinser
Unloading table
for dishwashers
Loading table with sink
for dishwasher
Round container
body
Trolley for
dishwasher
racks
Dishwasher basket
for glassware
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		
233009	electromechanical	40x40	230	YES	YES	
233016	electromechanical	40x40	230	YES		YES
233023	electromechanical	40x40	230	YES	YES	YES
230268	electronic	40x40	230	YES	YES	YES
230305	electromechanical	50x50	400	YES		
233030	electromechanical	50x50	400	YES	YES	
233047	electromechanical	50x50	400	YES		YES
233054	electromechanical	50x50	400	YES	YES	YES
237540	electronic	50x50	230	YES	YES	YES
231753	electronic	50x50	400	YES	YES	YES

		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	

[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 500×500x(H)105 mm
- 1 basket with pins for deep and shallow plates with 5×8 pcs, 500×500x(H)105 mm
- 1 cutlery basket 110×110x(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




DISPENSER AND DRAIN PUMP INCLUDED
Single Pedestal Pre-Rinser
Loading table with sink for dishwasher
Round container body
HENDI

HOOD DISHWASHER 50X50



230312



231340



Separate stainless steel washing and rinsing arms at the top



Separate stainless steel washing and rinsing arms at the bottom

code	control	basket size	voltage (V)	rinse aid dispenser	dispenser of washing detergent	drain pump
230312	electromechanical	50x50	400	YES		
233061	electromechanical	50x50	400	YES	YES	
231340	electronic	50x50	400	YES	YES	YES

		HOOD DISHWASHEER 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	kW	1,5	
Pump leakage rate		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.
- 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	595x730x(H)1340	7,4 L/6 kW	58 L/6 kW





975718

GREASE TRAP

- Prevents grease from blocking the sewer system.
- For indoor use (dishwashing areas, kitchens).
- Compact size, completely made from stainless steel.
- The gasketed lid secured in place with four clamps.
- Water in & out connections Ø50 mm.
- Two vertical interior baffles separating grease and silt.
- Grease removal drain fitted with a ball valve.

code	-	liters	mm
975718	300l/h	30	650x346x(H)308
975725	600l/h	60	728x416x(H)398
979945	1800l/h	180	903x548x(H)629



632802

GREASE FILTER FOR DEEP FRYER - 50 PCS

- HENDI filters are essential in professional gastronomy – they effectively extend oil life.
- They are made of synthetic silk which is classified to the synthetic fibres group, made of natural ingredients.
- HENDI grease filters are extremely durable. Their thermal resistance reaches up to 200 °C.
- Apart from directly affecting the quality maintenance of oil, HENDI filters also optimize the lifespan of deep frying appliances.
- HENDI grease filters have food contact declaration of compliance.

code	packed per	mm
632802	50	254x254



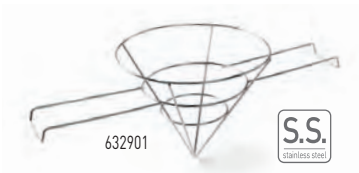
196007

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
- Side surface suitable for offset printing or labeling
- Useable volume: 11.3 l ≈ 120 ml
- Stackable (max load capacity of lower bucket: up to 45 kg)

code	liters	mm
196007	11.5	ø300x(H)230





632901

GREASE FILTER HOLDER FOR DEEP FRYER

code	mm
632901	ø250x(H)240

NEW



236666

GLASS POLISHER

Al aluminium | S.S. stainless steel | indoor

- 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

BRUSHES FOR GLASS POLISHER – 2 PCS

wash

- 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	210x25
230145	240x25



NEW

230138



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



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



HAND DRYER

- Electric activation by motion detector.
- Fitted with lead and plug Impact resistant metal casing in white epoxy finish.

code	V	W	mm
221808	230	1500	239x208x(H)265



970300

SINGLE PEDESTAL PRE-RINSER

- 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



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



970515

user assembly

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



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



810316

S.S. stainless steel

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

DISHWASHER RACKS & TOTE BOX PROFI LINE



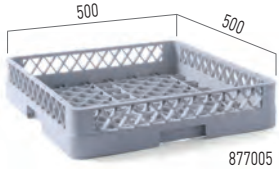


DISHWASHER BASKET FOR GLASSWARE

code	-	mm
877050	9 compartments	500x500x(H)104
877043	16 compartments	500x500x(H)104
877036	25 compartments	500x500x(H)104
877029	36 compartments	500x500x(H)104
877012	49 compartments	500x500x(H)104

EXTENDER FOR DISHWASHER BASKET

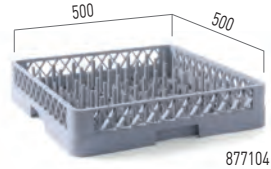
code	-	mm
877302	1 compartment	500x500x(H)45
877548	9 compartments	500x500x(H)45
877531	16 compartments	500x500x(H)45
877524	25 compartments	500x500x(H)45
877517	36 compartments	500x500x(H)45
877500	49 compartments	500x500x(H)45



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

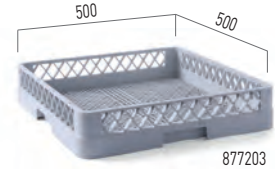
code	mm
877005	500x500x(H)100



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.

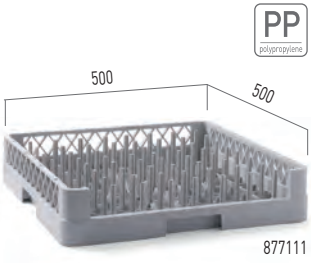
code	mm
877104	500x500x(H)100



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.

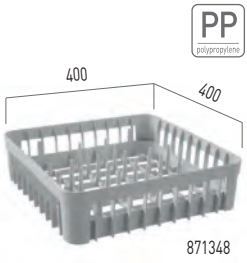
code	mm
877203	500x500x(H)100



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

DISHWASHER BASKET FOR GLASSES

- The structure allows for maximum flow of water between the glasses in all directions.

code	-	mm
871331		400x400x(H)150
871348	with 20 support pins	400x400x(H)110



877197

877197

877173

TROLLEY FOR DISHWASHER RACKS WITH HANDLE

- 4 wheels, 2 revolving with brake and 2 fixed.
- Stainless steel handle.

code	mm
877197	575x545x(H)920

TROLLEY FOR DISHWASHER RACKS

- 4 wheels, 2 revolving with brake and 2 fixed.

code	mm
877173	575x545x(H)210



877180

LID FOR RACKS

code	mm
877180	500x500



871102

CUTLERY BASKET

- 8 sections with handle.

code	mm
871102	425x205x(H)150



871324

CUTLERY BASKET

code	mm
871324	125x84x(H)135



871300

CUTLERY BASKET

code	mm
871300	110x110x(H)140



810583

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)1700



552001

TOTE BOX

- Grey, with handles.

code	mm
552001	555x410x(H)130



560044

CHEF'S HAT - 10 PCS

- Pleated nonwoven PP material.
- Perforated crown.
- Adjustable size

code	mm
560044	ø600x(H)230



281246

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

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



691083

LAUNDRY BAG FOR LAUNDRY TROLLEY

- Laundry bag for HENDI Laundry trolley 691083.
- Made of Oxford fabric.
- Can be cleaned in a washing machine.

code
691090



Foot-operated clamping mechanism keeps the bag closed

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 caster wheels with brakes.

code	mm
691021	420x580x(H)960
944660	Rubber band for Trash bag holder



691021

WET FLOOR SIGN

- Warning in 5 languages.

code	mm
663950	300x460x(H)615



663950

AMER★BOX®







691045

LID FOR ROUND WASTE BIN

PP polypropylene

code	-	mm
691045	fits 691038	ø570x(H)35
691410	fits 691403	ø505x(H)35



691052

OPEN COVER FOR ROUND WASTE BIN

code	-	mm
691052	fits 691038	ø570x(H)135
691427	fits 691403	ø510x(H)120



691069

PUSH LID FOR ROUND WASTE BIN

code	-	mm
691069	fits 691038	ø580x(H)190
691434	fits 691403	ø505x(H)190



691038



691076

TROLLEY FOR ROUND WASTE BIN

code	-	mm
691076	fits 691038	ø455x(H)165
691441	fits 691403	ø400x(H)165

ROUND WASTE BIN

code	liters	mm
691038	120	ø550x(H)690
691403	80	ø490x(H)620

PP polypropylene



691137

SLIM RECTANGLE CONTAINER 60L

code	liters	mm
691137	60	455x315x(H)580

PP polypropylene

AMER★BOX®

DESIGNED IN USA



691151

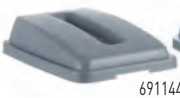
PEDAL BIN

code	liters	mm
691151	68	490x410x(H)660
691168	87	500x410x(H)815





NEW



691144



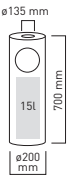
691175

LID WITH OPENING FOR 60 L RECTANGULAR CONTAINER

code	-	mm
691144	rectangular opening	660x470x(H)30
691175	round opening	660x470x(H)30



Removable ashtray for easy cleaning and emptying of the bin



691380

in- & outdoor

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



Removable ashtray for easy cleaning and emptying of the bin



691397

in- & outdoor

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





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



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



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



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

HENDI



976746



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



STAINLESS STEEL CLEANER

- Clean all kinds of stainless steel and aluminum surfaces.
- Ready for use, just spray and wipe.
- Comes in a 500 ml 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



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	order unit	liters
976791	12	1



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	order unit	liters
975039	12	1

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.
- 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.







230442



230459

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

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

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.





231234 231227 231210

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°C/30°C/40°C)	liters	mm
231210	1200/1000/900	8	ø185x(H)400
231227	2520/1680/1260	12	ø185x(H)500
231234	3360/2240/1680	16	ø185x(H)600

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



231265

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
270028	230	2x15	2 replacement lamps

INSECT KILLERS FOR INDOOR USE



270097

INSECT KILLER 300 M²

- Makes use of durable UV-A LED light, avarage 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



ABS plastic | Al aluminium | indoor

270172

270165

270158

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
270165	230	40	515x104x(H)315
270172	230	45	655x90x(H)360





Removable collection tray

ABS plastic

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
270233	Adhesive plate for Insect killers – 10 sheets.		
270240	Replacement lamp for insect killers		



270196



ABS plastic | in- & outdoor

INSECT KILLERS FOR OUTDOOR USE



270066

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 m²	230	40	510x135x(H)305
270141	150 m²	230	45	680x140x(H)305
935286	Replacement lamps for fly killers – set of 2			



Chain included



Removable collection tray

REPLACEMENT LAMP FOR FLY KILLERS

- UV-A fluorescent tube.
- Set of 2.

code	for	V	W	mm
934159	270158	230	8	300x15x(H)15
934166	270172 - 270141	230	20	602x24x(H)24



934159

Stainless steel furniture for self-assembly.
Fast and easy fastening.
Compact packaging - low shipping costs.



KNOCKED-DOWN
FURNITURE DELIVERED
IN A HANDY PACKAGE

1



ALL ELEMENTS
ARE READY-TO-ASSEMBLE,
SCREWS AND HEX KEY INCLUDED

2



QUICK ASSEMBLY OF LEGS
USING HEX KEY
AND SCREWS

3



SOLID MODEL
READY TO USE
IN 5 MINUTES!

4



ADJUSTMENT HEX KEY
FOR QUICK ASSEMBLY



SOLID FASTENING OF LEGS
USING TWO SCREWS



STABLE LEVELLING
AND HEIGHT ADJUSTMENT

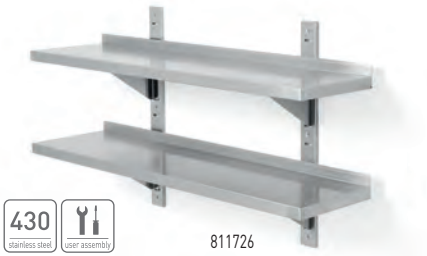
STORAGE RACK WITH 4 SHELVES - FOR SELF-ASSEMBLY

- Made of AISI 430 stainless steel
- Feet made of 30×30 mm profiles
- Approximate maximum load per shelf – 70 kg/m²
- Adjustable feet – 25 mm upwards or 5 mm downwards

code	mm
812501	600x400x(H)1800
812518	800x400x(H)1800
812525	1000x400x(H)1800
812532	1000x500x(H)1800
812556	1000x600x(H)1800
812549	1200x500x(H)1800
812563	1200x600x(H)1800



812525


811726


816486

DOUBLE ADJUSTABLE WALL SHELF, WITH TWO STEEL BRACKETS

- Made of AISI 430 stainless steel.
- The backsplash prevents the goods from falling down.
- Removable shelf with smooth surface for easy cleaning.
- Maximum load per shelf (provided that the load is distributed evenly): 25 kg.
- Welded for high durability and stability.
- Delivered with 2 steel brackets for wall-mounting.

code	mm
DEPTH 300 MM	
811771	800x300x(H)600
811726	1000x300x(H)600
811733	1200x300x(H)600
811740	1400x300x(H)600
DEPTH 400 MM	
816592	1000x400x(H)600

WALL SHELF, WITH TWO STEEL BRACKETS

- Made of AISI 430 stainless steel.
- Welded for high durability and stability.
- Approximate maximum load per shelf – 25 kg/m².
- 30 mm backsplash prevents the goods from falling down.
- Delivered with 2 steel brackets for wall-mounting.

code	mm
816486	800x300x(H)250
816493	1000x300x(H)250
816509	1200x300x(H)250
816516	1400x300x(H)250

WORK TABLES SELF-ASSEMBLY KITCHEN LINE

- For use in professional catering.
- Entirely made in AISI 430 stainless steel.
- Worktop filled with laminated and waterproof plate to reinforce and soundproof the unit.
- Legs made from 40x40 mm profiles.
- Screwed construction that allows the furniture to be folded, stored and transported.
- Access to workspace from all sides.
- Maximum load capacity of tabletop and shelf: approx. 70 kg/m²
- Adjustable feet: +25/-5 mm.



811511



811467

WORK TABLE AND SHELF HEAVY DUTY KITCHEN LINE

- Stainless steel shelf mounted at 160 mm, non-adjustable, welded.
- Maximum load capacity of tabletop and shelf: approx. 70 kg/m²

code	mm
WITH SHELF, DEPTH 600 MM	
811511	1000x600x(H)850
811528	1200x600x(H)850
811535	1400x600x(H)850
811542	1600x600x(H)850
811559	1800x600x(H)850
WITH SHELF, DEPTH 700 MM	
810705	1000x700x(H)850
810712	1200x700x(H)850
810729	1400x700x(H)850
810736	1600x700x(H)850
810743	1800x700x(H)850

WALL WORK TABLE WITH UPSTAND AND SHELF KITCHEN LINE

- Stainless steel shelf mounted at 160 mm, non-adjustable, welded.
- Maximum load capacity of tabletop and shelf: approx. 70 kg/m²

code	mm
DEPTH 600 MM	
811450	800x600x(H)850
811467	1000x600x(H)850
811474	1200x600x(H)850
811481	1400x600x(H)850
811498	1600x600x(H)850
811504	1800x600x(H)850
DEPTH 700 MM	
812716	800x700x(H)850
812723	1000x700x(H)850
812730	1200x700x(H)850
812747	1400x700x(H)850
812754	1600x700x(H)850
812761	1800x700x(H)850

CENTRAL WORK TABLE

- 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)880
812440	1000x600x(H)880
812464	1400x600x(H)880
812471	1600x600x(H)880
812488	1800x600x(H)880



812440

SINK TABLES – SCREWED KITCHEN LINE

- Sink bowls pressed from a single sheet of stainless steel characterised by high resistance to food acids and chemicals
- Sink bowl seamlessly welded into the worktop
- Sink dimensions: 400×400×(H)250 mm
- Drain compatible with standard traps: Ø50 mm
- Tap opening Ø30 mm
- Worktop with 10 mm recess to prevent water from flowing out
- Screwed
- Feet made of 40×40 mm profiles
- 40 mm backsplash prevents the walls from being stained
- Feet legs moved from the wall by 50 mm to ensure easy wall-mounting
- Adjustable feet – 25 mm upwards or 5 mm downwards



811863



811887

SINGLE SINK TABLE WITH SHELF - FOR SELF-ASSEMBLY

- Stainless steel shelf mounted at 160 mm, non-adjustable, welded.
- Maximum load capacity of tabletop and shelf: approx. 70 kg/m²

code	mm	sink location
DEPTH 600 MM		
811863	800x600x(H)850	on the right
812495	800x600x(H)850	on the left
DEPTH 700 MM		
812938	1000x700x(H)850	on the right
812945	1000x700x(H)850	on the left

DOUBLE SINK TABLE WITH SHELF - FOR SELF-ASSEMBLY

- Stainless steel shelf mounted at 160 mm, non-adjustable, welded.
- Maximum load capacity of tabletop and shelf: approx. 70 kg/m²

code	mm
DEPTH 600 MM	
811887	1000x600x(H)850
DEPTH 700 MM	
812969	1000x700x(H)850



811818

SINK

- Made of durable stainless steel (AISI 304).
- Intended for wall-mounting.
- Internal dimensions 350x250x(H)100mm.
- ø35mm opening for tap instalment, fits HENDI 970522 tap.
- ø52mm drain compatible with standard traps

code	mm
811818	400x295x(H)145

BUDGET LINE TABLES – SCREWED

- Robust construction made entirely of AISI 430 stainless steel.
- Worktop reinforced from the bottom with a longitudinal profile.
- Legs made of 40x40 mm profiles.
- Screwed structure allows for folding, storage and transport of the piece of equipment.
- A practical piece of equipment – the worktop can be accessed from all sides of the table.
- The item can be used for heavy-duty work and small appliances can be put on the worktop.
- Approximate maximum load per worktop and per shelf: 70 kg/m².
- Adjustable feet: +25/-5 mm.



811511



811467

CENTRAL WORK TABLE WITH A SHELF BUDGET LINE – SCREWED, DEPTH: 600 MM

code	mm
817094	600x600x(H)850
817100	800x600x(H)850
817162	1000x600x(H)850
817179	1200x600x(H)850

WALL WORK TABLE WITH SHELF BUDGET LINE – SCREWED, DEPTH: 600 MM

code	mm
817223	600x600x(H)850
817261	800x600x(H)850
817278	1000x600x(H)850
817285	1200x600x(H)850



816998



817032

TABLE WITH 1 SINK BOWL AND A SHELF – SCREWED, DEPTH: 600 MM

code	mm	sink location
816998	800x600x(H)850	on the right
817001	800x600x(H)850	on the left

DOUBLE SINK TABLE WITH SHELF BUDGET LINE – SCREWED

code	mm
817032	1000x600x(H)850

SINK TABLE WITH CABINET – WELDED

- Sink bowls pressed from a single sheet of stainless steel characterised by high resistance to food acids and chemicals.
- Sink bowl seamlessly welded into the worktop.
- Sink dimensions: 400×400×(H)250 mm.
- Drain compatible with standard traps: Ø50 mm.
- Tap opening Ø30 mm.
- Worktop with 10 mm recess to prevent water from flowing out.
- Welded for high durability and stability.
- Approximate maximum load per worktop – 70 kg/m².
- 40 mm backsplash prevents the walls from being stained.
- Door handles made of plastic.
- Cabinet body moved from the wall by 100 mm, no rear wall to ensure access to water and sewage connection.
- Feet height: 160 mm, adjustable feet – 25 mm upwards or 5 mm downwards.

430 stainless steel



813546

430 stainless steel



813690

SINGLE SINK TABLE WITH CABINET – WELDED

- Hinged doors, hinges on the left.
- Doors are kept shut with magnetic latches.

code	mm
SINGLE SINK, DEPTH 600 MM	
813522	600x600x(H)850
SINGLE SINK, DEPTH 700 MM	
813546	600x700x(H)850

DOUBLE SINK TABLE WITH CABINET – WELDED.

- Sliding doors.

code	mm
813690	1000x600x(H)850

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	order unit	liters
976791	12	1



976791

SINK TABLE - WELDED, 2 SINKS

- Welded construction for extra strength.
- Sink measures 400x400x(H)250 mm, 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.

WALL WORK TABLE CABINETS – WELDED

- Made of AISI 430 stainless steel
- Welded for high durability and stability
- Worktop filled from below with waterproof laminated board that reinforces and soundproofs the item
- Approximate maximum load per worktop – 70 kg/m²
- 40 mm backsplash prevents the walls from being stained
- Door handles made of plastic
- Cabinet body moved from the wall by 100 mm to ensure easy wall-mounting
- Feet height: 160 mm, adjustable feet – 25 mm upwards or 5 mm downwards
- Removable shelf, non-adjustable



815007



811658

SINK TABLE - WELDED, 2 SINKS

- Approximate maximum load per worktop – 70 kg/m².
- 400x400x(H)250 mm sink.

code	mm
815007	1000x600x(H)850

WALL WORK TABLE CABINET WITH SLIDING DOORS - WELDED

- Sliding doors with vertical handle, all on roller bearings.

code	mm
811641	800x600x(H)850
811658	1000x600x(H)850
811665	1200x600x(H)850
811672	1400x600x(H)850
811689	1600x600x(H)850



976784

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

SINGLE SINK TABLE BUDGET LINE – SCREWED

- Basin made of stainless steel (AISI 304), frame made of stainless steel (AISI 430).
- Basin depth: 300 mm.
- Embossed area – water flow towards the sink, envelope-shaped.
- With a 40mm upstand.
- Distance from the upstand to the basin: 100 mm.
- The legs are adjustable in height to guarantee level installment (+25/-5 mm).
- ø30mm opening for tap instalment, fits HENDI 970515 and 970508 taps.
- ø52mm drain compatible with standard traps.
- Flat pack delivery for self-assembly (wrench included).



811009



code	mm
811009	800x600x(H)850
811023	1000x600x(H)850

SINGLE BASIN TABLE – WELDED

- Basin welded, made of AISI 304 stainless steel for high resistance to food acids and chemicals.
- Embossed area – drop towards the trap, envelope-shaped.
- Drain compatible with standard traps: ø50 mm.
- 40 mm backsplash to prevent water from flowing out.
- Framework and body made of standard AISI 430, dimensions 40x40 mm.
- Basin table front cover – made of AISI 430 steel.
- Welded for high durability and stability.
- Adjustable feet: +25/-5 mm.
- Tap opening: ø30 mm.



811832

code	mm	basin size (mm)
SINGLE BASIN, DEPTH 600 MM, HEIGHT 300 MM		
811825	800x600x(H)850	686x443x(H)300
811832	1000x600x(H)850	886x443x(H)300
SINGLE BASIN, DEPTH 700 MM, HEIGHT 300 MM		
812853	800x700x(H)850	686x540x(H)300
812860	1000x700x(H)850	886x540x(H)300



231791



231760

LOADING TABLE WITH SINK FOR DISHWASHER

- Made of durable stainless steel, with a 510 mm wide basket guide, upstand and integrated sink (400x400 mm).
- Equipped with a catch for hood dishwashers.
- The legs are adjustable in height to guarantee level installment (+25/-5 mm).
- Flat pack delivery, needs assembly.
- Versions available for left & right side instalment.

code	-	mm
231777	left side	1200x700x(H)850
231791	right side	1200x700x(H)850

UNLOADING TABLE FOR DISHWASHERS

- Made of durable stainless steel, with a 510 mm wide basket guide and upstand.
- Equipped with a catch for hood 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
231784	right side	1000x700x(H)850

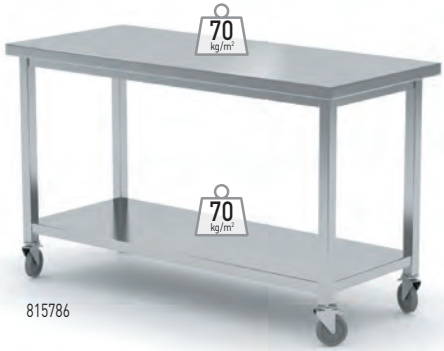
TABLE WITH SINK, DISHWASHER SPACE AND SHELF

- Made of high-quality stainless steel.
- Smooth and polished surfaces and joints for safe and easy cleaning.
- Reinforced worktop (AISI 430).
- Worktop with marine edge fitted with a 40 mm backsplash, prevents the buildup of dirt between the table and the wall.
- The integrated sink (AISI 304) measures 400x400x(H)250 mm.
- Comes with a pre-drilled tap hole of ø 30 mm.
- The reinforced shelf measurers 575x585 mm and is non-adjustable.
- The legs (AISI 430) are made of 40x40 mm tubes and fitted with adjustable feet (+25 / -5 mm).
- Available with a sink on the left side (237519) or on the right side (237526).
- Spread load capacity: ±70 kg/m².
- Bolted construction for self-assembly.
- Flatpack delivery.



237519

code	-	mm
237519	left	1200x700x(H)850
237526	right	1200x700x(H)850



815786

MOBILE TABLE WITH A SHELF - SCREWED, DEPTH 700 MM

- Made of AISI 430 stainless steel.
- Feet made of 40×40 mm profiles.
- Worktop filled from below with waterproof laminated board that reinforces and soundproofs the item.
- Steel wire shelf mounted at 200 mm, non-adjustable.
- Approximate maximum load per worktop and per shelf – 70 kg/m².
- Worktop without backsplash allows the user to use the table regardless of where they stand.
- 4 low-noise, swiveling castors Ø125 mm, two of which are equipped with a brake

code	mm
815786	1000x700x(H)850
815793	1200x600x(H)850



812044

POT STAND

- Made of durable stainless steel (AISI 430).
- Robust welded construction guarantees stability and high durability of the stand.
- Worktop reinforced with a steel profile.
- The legs are adjustable in height to guarantee level installment (+25/-5 mm).
- Approximate maximum load per worktop (when evenly distributed): 100 kg/m².

code	mm
815151	500x500x(H)450
812044	550x550x(H)450



811207

WALL MOUNTED CABINET WITH SLIDING DOORS - WELDED

- Made of durable stainless steel (AISI 430).
- Equipped with sliding doors with plastic handle, all on roller bearings.
- The smooth internal surface eases cleaning.
- Maximum spread load capacity per shelf: 70 kg/m².
- Welded for high durability and stability.
- Delivered with special strip brackets for mounting on the wall.

code	mm
DEPTH 300 MM	
814154	800x300x(H)600
811207	1000x300x(H)600
DEPTH 400 MM	
814178	800x400x(H)600
814185	1000x400x(H)600
811214	1200x400x(H)600

PASS-THROUGH CUPBOARDS WITH SLIDING DOORS

- Made of AISI 430 stainless steel.
- 2 removable shelves, non-adjustable.
- 2 fixed shelves (bottom and middle shelf)
- Approximate maximum load per shelf – 70 kg/m².
- Door handles made of plastic.
- Adjustable feet – 25 mm upwards or 5 mm downwards.



811108



812402

PASS-THROUGH CUPBOARD WITH PARTITION AND SLIDING DOORS

- Equipped with 8 sliding doors with vertical handle, all on roller bearings.

code	mm
811634	800x500x(H)1800
811108	1000x600x(H)1800

PASS-THROUGH CUPBOARD WITH SLIDING DOORS

- Equipped with 4 sliding doors with vertical handle, all on roller bearings.

code	mm
812402	800x700x(H)1800



229286

WALL-MOUNTED EXTRACTOR HOOD

- Made of durable stainless steel (AISI 430).
- Equipped with a set of stainless steel labyrinth filters which can be washed in dishwashers.
- With collection pan for catching fat and grime that comes from the filters.
- Fitted with an ø200 mm ventilation connection at the top.
- The hood isn't equipped with a fan, this needs to be done separately.

code	-	mm
229286	without lighting	1000x700x(H)450
229293	without lighting	1200x700x(H)450
229309	with LED lighting	1000x700x(H)450
229316	with LED lighting	1200x700x(H)450


design by
Robert Bronwasser
reddot winner 2024
UNIQ
Buffet reinvented
HENDI



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 CO_2 emissions.
- Removable legs.



149621

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



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
149508	Enamelled cast iron Gastronorm 1/1 griddle and grid	11.6	740x615x(H)825





149591



149614

GREEN FIRE WITH 3 BURNERS

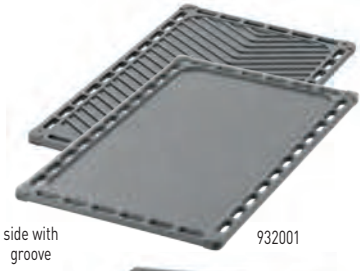
- Enamelled cast iron griddle and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	kW[HS]	mm
149591	17.4	1078x612x(H)825

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









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

CAST IRON GRID

- Suitable for all Green Fire Profi Line barbecues.

code	GN	mm
932018	GN 1/1	325x530

18/0 stainless steel

outdoor



REAR SHELF FOR GREEN FIRE GRILLS

- For gas grills: 149508, 149621, 149607, 149614.
- Rear shelf 149539 is half the length of a Green Fire 4-burner grill; install 2 full length shelves.

code	mm
149539	650x298x(H)160

SIDE TABLE FOR GREEN FIRE BARBECUES

- Suitable for: 149508, 149591, 149607, 149614, 149621.

code	mm
149522	480x298x(H)160



GAS HOSE ASSEMBLY GREEN FIRE BARBECUES

- For HENDI Green Fire barbecues 149607 149614 149621 149508 149591.

code
932094



939949



939956





GRID

- Chrome plated grid.
- Suitable for all Green Fire Profi Line barbecues.

code	mm
939949	325x530

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



152706

152805



152904

LAVA ROCKS - FINE

- Suitable for various types of gas barbecues.
- Fine, relatively small rocks.

code	-	weight (kg)
152706	box	3

LAVA ROCKS - COARSE

- Suitable for various types of gas barbecues.
- Coarse, relatively large rocks.

code	-	weight (kg)
152904	bag	9
152805	box	5

S.S. stainless steel | user assembly | outdoor



700051

GAS BARBECUE 'EUROPA'

- The Europa 3 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

S.S. stainless steel | outdoor



700105

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



170045

18/0 stainless steel

BARBECUE SKEWERS

code	packed per	mm
170045	24	(L)210

170328



170120

18/0 stainless steel

BARBECUE SKEWERS

code	packed per	mm
170120	6	(L)250
170328	6	(L)350

TAMPA GAS GRILL

- 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



700044

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



148105

GAS HOSE ASSEMBLY XENON PRO & FIESTA BARBECUES

- For HENDI Xenon Pro 148105.
- For HENDI Fiesta 600 146002 & Fiesta 800 146804.

code
152171



152171

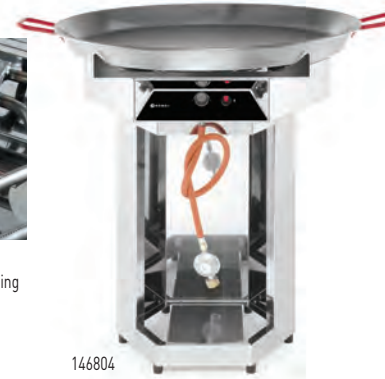
FIESTA



146002



Burner unit can be removed for easy cleaning



146804

FIESTA 600

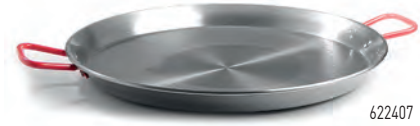
- Stainless steel base and sheet steel paella pan Ø 600 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- The space underneath is suitable for gas cylinders of 5 or 6 kg.
- Suitable for propane gas, consumption 334 g/h.

code	kW(HS)	mm
146002	4.8	600x600x(H)870

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



622407

PAELLA PAN

- Top-quality frying pans made of sheet steel.
- With 2 handles.

code	suitable for Fiesta gas grill	mm
622100		ø340x(H)40
622308		ø460x(H)40
622407	146002	ø600x(H)40
622605	146804	ø800x(H)50

BARBECUE APRON

- Canvas 280 g/m².
- Flame retardant coating.

code	mm
556696	810x660



556696

GRILL-MASTER PRO GAS GRILLS

NEW

18/10 stainless steel | Cr chrome plated | outdoor

- 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.



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

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

BAKE- & GRILL-MASTER



154601



154618

BAKE-MASTER MINI

- Frame made of 18/0 stainless steel.
- With enamelled frying pan.
- Inner dimensions of frying pan 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

BAKE-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With enamelled frying pan.
- Inner dimensions of frying pan 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

Enamelled frying pan included



154700



154717

GRILL-MASTER MINI

- Frame made of 18/0 stainless steel.
- With chrome plated grid and enamelled frying pan.
- Inner dimensions of frying pan 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

GRILL-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With chrome plated grid and enamelled frying pan.
- Inner dimensions of frying pan 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

Cr chrome plated | 18/0 stainless steel | outdoor



154878



154540

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

ROAST-MASTER MAXI 50 50

- Frame made of 18/0 stainless steel.
- With chrome plated grid and enamelled frying pan.
- Inner dimensions of frying pan 290x480x(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
154540	11.6	650x540x(H)840



18/0 stainless steel | outdoor



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 griddle (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



144923

PROTECTIVE COVER

- Made of UV-resistant PEVA.

code	-	mm
144923	Grill- / Roast- Master Maxi 154717 & 154878	720x560x(H)360



154656

outdoor

ENAMELLED FRYING PAN

- Inner dimensions: 590x480 mm.

code	mm
154656	590x480x(H)55

Cr chrome plated | 18/0 stainless steel | outdoor



155028

GRID FOR ROAST MASTER 50/50

- Made from chrome plated steel.

code	mm
155028	477x300



154885

TOP GRID FOR ROAST-MASTER

- For HENDI Roast-master barbecues 154878.

code
154885



154632

GRID FOR GRILL MASTER

- For HENDI Grill-master barbecues 154717 154878 154908.

code
154632

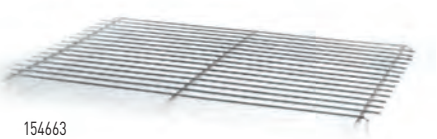


154632

GRID FOR GRILL MASTER

- For HENDI Grill-master barbecues 154717 154878 154908.

code
154632



154663

GRID FOR GRILL-MASTER MINI

- Grid made from stainless steel for HENDI Grill-Master Mini 154700

code	mm
154663	540x340



148723

TOP GRID FOR XANTOS BARBECUE

- For HENDI Xantos barbecue 148624

code
148723



154687

BAKING TRAY ENAMELLED FOR BAKE & GRILL-MASTER MINI

- For HENDI Bake- & Grill-master mini barbecues 154601 154700.

code
154687



145753

GAS HOSE ASSEMBLY BAKE-, GRILL- & ROAST-MASTER

- For HENDI Bake-, Grill- & Roast-master barbecues 154908 154502 154601 154618 154700 154717.

code
145753



152157

PRESSURE REGULATOR 50 MBAR FOR GAS BARBECUE PROPANE/BUTANE

- For HENDI gas barbecues & Hokkers.

code
152157



152188

PRESSURE REGULATOR 37 MBAR

- Pressure regulator 37 mBar uni with pillar and hose clamp.
- For use with barbecues and patio heaters.

code
152188



145678

RUBBER SEAL FOR PRESSURE REGULATOR

code
145678

NEW

S.S. stainless steel

outdoor



148624

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 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 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



148631

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 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 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

CHARCOAL BARBECUES

- 18/0 stainless steel with removable stands.

18/0 stainless steel | outdoor



150603

CHARCOAL BARBECUE PATIO

- Fitted with 2 grids of 345x345 mm each.
- Inside dimensions basin: 710x350 x(H)max110 mm.
- Double bottom for ash collection.

code	mm
150603	770x380x(H)760



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

Cr chrome plated

TOP GRID FOR CHARCOAL BARBECUES

- Fits HENDI charcoal barbecues 150603 150801.

code
151617



151617

BARBECUE 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)



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.

code	packed per	mm
556634	2	(L)300




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




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




556658



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
525531	3	(L)230

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



WIRE BRUSH

- Polypropylene with 8 rows of 8 stainless steel wire bristles.
- With steel scraper and long handle.

code	mm
525548	70x310x(H)85



WIRE BRUSH Y-SHAPED

- Stainless steel wires, with comfortable handle fitted with a loop.

code	mm
525425	310x170
525432	520x170



WIRE BRUSH

- Comfortable black plastic handle with steel bristles.

code	mm
525562	150x55



WIRE BRUSH

- Polypropylene with 8 rows of 9 stainless steel wire bristles.
- Steel scraper for grids.

code	mm
525418	70x200x(H)80



WIRE BRUSH - 2 PCS

- Wood with 4 rows of 14 steel wire bristles.

code	packed per	mm
525517	2	(L)290



GRIDDLE SCRAPER

code	mm
855201	100x320

GENERAL INFORMATION

This product is protected by copyright. Use for commercial activities is only allowed if the original context is left intact, unless explicit permission for adaptation is given in writing by the author. In all cases of (partial) reproduction HENDI BV is to be clearly credited as source. Because of our striving for continuous product development, we reserve the right to change a product's specification, price and appearance without prior warning. Printing and typesetting errors reserved. The printed colors of products in this catalogue may have a limited deviation from the physical product.
For more information see **www.hendi.eu**

LEGEND OF THE ICONS USED IN THIS CATALOGUE

- Energy saving product
- HACCP compliant
- NEW — 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
- Diswasher proof
- Not diswasher 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

INDEX OF CODES

code	page	code	page	code	page	code	page	code	page	code	page	code	page
1xxxx		170328	530	199213	234	203538	137	210819	166	221426	305	225479	260
111420	398	171028	106	199220	234	203545	137	210864	167	221433	305	225516	265
144923	536	171127	106	199237	234	204825	387	211106	475	221495	142, 452	225523	265
145678	537	171301	106	199244	234	204832	387	211205	475	221600	142, 452	225707	194
145753	537	171318	106	199251	234	204900	387	211304	475	221617	142, 452	225806	194
146002	532	171325	106	199268	234	204962	305	211403	475	221624	142, 452	225882	192
146804	532	171349	106	199275	234	205808	218	211410	472	221631	142, 452	225899	193
147108	196	171400	106	199282	234	205815	218	211427	472	221648	142, 452	225929	261
147139	197	171417	106	199299	234	205822	218	211434	473	221655	142, 452	226001	224
147207	197	171509	106	199305	234	205839	218	211441	473	221808	500	226094	193
147276	196	171516	106	199312	234	205846	218	211458	472	221884	179	226209	281
147306	197	171608	401	199329	234	205853	218	211465	472	221891	179	226308	281
147801	196	171615	401	199336	234	205914	212	211472	473	222140	183	226315	281
148105	531	171622	401	199343	234	207208	217	211489	473	222157	178	226339	281
148624	538	171707	108	199350	234	207307	217	211502	475	222164	183	226346	281
148631	538	171721	107	199367	234, 277	207369	216	212028	248	222225	179, 182	226353	281
148723	537	171738	107	199374	234, 277	207376	216	212103	247	222232	179, 182	226612	280
148808	533	171745	107	199381	234, 277	207390	464	212127	247	222249	179, 182	226629	280
148822	533	171752	107	199398	234, 277	208007	474	212134	247	222256	179, 182	226636	280
149508	526	171783	107	199404	234, 277	208106	474	212165	246	222263	179, 182	226681	279
149522	528	171790	107	199411	234, 277	208205	474	212172	246	222393	181	226698	279
149539	528	171806	108	199428	234, 277	208304	466	212189	246	222546	227	226797	279
149591	527	171837	107	199435	234, 277	208335	465	215012	219	222553	101	226827	280
149614	527	171844	107	199442	234, 277	208342	465	215029	219	222560	101	226995	279
149621	526	171851	107	199459	234	208380	465	219911	266	222614	91	227060	262
150603	539	171875	107	199466	234	208533	466	219928	268	222638	228	227077	263
150801	539	171882	59, 107	199473	234	208618	464	219935	268	222645	228	227107	279
151617	539	171899	107	199480	234	208625	464	219942	267	222652	90	227381	192
152157	197, 537	171905	108	199497	234	208649	464	219959	269	222676	91	229026	211
152171	531	171929	107	199503	234	208656	467	219966	269	222805	243	229033	211
152188	537	190036	398	199510	234	208670	464	219973	264	222829	175	229064	210
152706	529	190401	398	199527	234	208687	464	219980	264	222836	175	229200	171
152805	529	193679	397	199534	234	208694	465	219997	264	222843	175	229217	171
152904	529	193716	397	199640	132, 232	208724	464	220283	278	222980	493	229286	524
154540	535	193761	397	199657	133, 233	208731	464	220290	278	222997	229	229293	524
154601	534	193938	397	199664	133, 233	209097	467	220306	277, 287	223468	263	229309	524
154618	534	193952	397	199787	234	209202	217	220795	268-269	224052	180	229316	524
154632	536-537	194300	396	199794	235	209301	217	221099	448	224328	180	229521	268-269
154656	536	194355	396	199978	133, 233	209424	213	221105	449	224335	180	229828	86
154663	537	194362	396	199992	133, 233	209431	215	221181	176	224342	180	229835	67
154687	537	195109	398			209509	205, 485	221198	183	224359	180	230107	292
154700	534	195505	398	**2xxxx**		209882	474	221204	448	224373	181	230138	500
154717	534	195604	398	201107	245	209899	474	221228	448	224380	181	230145	500
154878	535	195789	158	201206	245	209905	474	221280	93	224397	180	230213	451
154885	536	196007	100, 499	201435	189	209936	103, 469	221297	93	224403	86	230268	492
154908	535	198124	133, 197	201442	189	209943	103, 469	221327	183	224410	86	230299	492
154922	221	198209	129	201633	419	209981	103, 468	221334	183	224434	265	230305	492
154939	221	198223	129	201640	419	209998	103, 468	221341	183	224670	264	230312	496
154946	221	198247	130	203125	220	210000	173	221358	142, 452	224823	261	230442	510
154953	221	198254	130	203149	220	210017	173	221365	142, 452	224830	282	230459	510
154960	221	199039	131	203156	220	210031	172	221372	142, 452	224847	282	230602	450
155028	536	199046	129	203163	220	210048	172	221389	142, 452	225165	264	230664	450
170045	530	199183	234	203170	220	210086	174	221396	142, 452	225264	226	230688	450
170120	530	199190	234	203521	137	210802	166	221419	177	225448	226	230695	450

code	page	code	page	code	page	code	page	code	page	code	page	code	page
230718	451	233290	311	237564	317, 463	263501	222	271292	458	282014	167	405307	413
231050	493	233306	313	237588	317, 463	263600	222	271308	124	282021	167	407202	321
231210	511	233320	313	237595	317, 463	263624	223	271315	126	282038	167	407400	321
231227	511	233337	313	237670	195	263655	223	271322	127	282045	167	408308	321
231234	511	233344	298	237687	195	263662	223	271339	126	282052	167	410110	413
231265	511	233351	298	237731	307	263709	223	271346	125	282076	167	421574	368
231340	496	233375	313	237762	180	263808	223	271353	319, 457	282090	170	424001	404
231753	492	233382	298	237922	90	263907	223	271360	319, 457	282113	169	424155	402
231760	522	233399	298	237977	266-267	264119	238	271407	125	282120	169	424186	402
231777	522	233412	309	238097	451	264126	238	271520	455	282151	170	424193	402
231784	522	233443	313	238103	451	264300	238	271551	319, 458	282229	167	425107	407
231791	522	233450	313	238486	277	264331	239	271568	319, 458	282236	167	425121	407
231807	164	233467	313	238837	388	264409	239	271575	459	282243	167	425138	407
231852	165	233610	310	238868	209	264607	240	271599	455	282250	167	425190	409
232019	299	233627	310	238899	291	264706	240	271773	459	282267	167	425206	443
232026	299	233634	310	238905	209	265000	245	271780	459	282359	167	425299	408
232033	303	233641	311	238912	209	265109	243	271797	459	282571	170	425336	471
232040	297	233658	311	238967	209	267219	225	273838	199	282588	170	425343	409
232057	297	233665	311	239186	205	267240	225	273845	198	282731	248	425411	408
232064	297	233672	308	239193	205	267257	225	273852	198	282748	250	425428	408
232071	297	233689	145, 308	239209	204	267264	225	273869	198	282755	248	425435	408
232118	296	233696	311	239230	204	268506	244	273876	198	282762	250	425473	407
232125	296	233702	309	239322	203	268551	244	273883	198	282779	249	425503	360
232132	296	233719	309	239346	203	268605	244	273890	198			425602	360
232149	296	233726	206	239384	201, 205	268612	244	273906	199	3xxxx		425619	348
232170	306	233733	206	239391	200	268704	244	273913	199	330005	187	425626	348
232187	306	233740	207	239414	201	268711	244	273982	207			425633	348
232194	306	233757	308	239421	200	268735	244	273999	207	4xxxx		425657	348
232491	306	233764	297	239506	243	268742	244	274101	251	400012	355	425664	348
232699	297	233788	318, 461	239551	205	270028	512	274125	471	400029	355	425671	349
232781	300	233795	318, 461	239599	243	270066	513	274149	471	400036	355	425688	348
232798	300	233825	312	239605	243	270080	512	274156	251	400043	355	425695	349
232804	300	233832	312	239681	202	270097	512	274163	251	400050	355	425701	360
232811	300	233900	315, 460	239698	202	270141	513	274224	443	400067	355	425763	407
232842	303	233917	315, 460	239711	202	270158	512	274231	144	400074	80	425787	373
232859	302	233924	315, 460	239766	202	270165	512	274255	443	400081	80	425800	360
232873	302	233931	315, 460	239773	203	270172	512	280096	164	400098	159	425831	361
232880	300	233948	304	239780	203	270196	513	280102	164	400203	368	425855	361
232897	300	233955	304	239889	204	270233	513	280126	164	401002	342	425879	361
232903	304	233962	206	240403	236	270240	513	280201	164	401101	342	425909	354
232910	304	233979	304	240410	236	270875	115	280218	164	401200	342	425916	354
232927	304	233986	304	240441	237	270882	159	280225	164	402221	327	425923	354
232965	304	233993	304	240458	237	271117	127	280294	164	402528	327	425947	354
232972	304	234730	164	240502	245	271124	127	280300	164	403716	327	425978	354
232989	304	234747	164	240601	470	271148	124	280317	164	403747	327	425985	354
232996	304	234754	164	240700	470	271155	128	280416	164	403754	327	425992	354
233009	492	234761	164	250167	253	271162	125	280423	165	404003	414	426074	357
233016	492	235829	315, 460	250174	253	271179	127	280621	165	404102	414	426081	357
233023	492	235836	315, 460	261163	241	271186	127	280690	165	404201	414	426098	357
233030	492	236574	498	261187	240	271209	124	281246	81, 504	404300	414	426197	357
233047	492	236666	500	261200	242	271216	126	281352	255, 259	404409	414	426210	357
233054	492	237519	522	261309	242	271230	125	281369	257, 259	404508	414	426227	357
233061	496	237526	522	261354	242	271247	126, 465	281376	258-259	404607	414	426234	357
233238	310	237540	492	262214	241	271254	124	281444	256, 259	405000	413	426241	357
233269	311	237557	317, 463	262801	241	271261	127	281710	254, 259	405208	413	426258	357

code	page	code	page	code	page	code	page	code	page	code	page	code	page
426265	357	428245	411	446706	364	469606	375	480403	414	506905	66	511503	112
426296	362	428511	369	446720	364	469613	375	480502	407	506912	66	511701	112
426319	362	428528	369	448908	365	469620	375	480519	407	507018	417	511718	113
426364	352	429006	362	449608	364	469637	375	499948	82	507117	417	511725	113
426371	352	429013	362	449615	363	469644	375			507216	417	511732	113
426418	361	429020	362	450109	366	469651	375	**5xxxx**		507469	417	511749	113
426425	348	429037	362	450208	366	469668	375	500040	287	507568	417	511756	113
426432	348	429044	362	450307	366	469675	375	500057	287	507711	417	512104	154
426449	348	429051	362	450406	366	469682	375	505106	66	507766	417	512135	154
426456	348	429211	362	450505	366	469699	375	505168	336	507773	417	512142	154
426463	352	429228	362	451007	367	469705	375	505175	336	507933	417	512159	154
426470	352	429419	321	451014	366	469712	375	505182	336	507964	417	512166	154
426487	352	429440	137, 321	451021	366	469729	375	505199	337	508107	321	512173	154
426494	349	429457	137, 321	451038	366	469736	375	505205	66	508206	321	512203	154
426500	360	429914	407	451045	366, 465	469743	375	505212	337	508503	31	512210	154
426517	358	430002	342	451052	367, 465	469750	375	505229	337	508510	31	512227	154
426609	360	432006	342	451106	367	469767	375	505236	337	508527	31	512234	154
426616	356	432105	342	451502	366, 465	469774	375	505243	337	508619	415	512302	154
426623	356	432129	342	451519	366, 465	469781	375	505250	337	508626	415	513002	96
426661	356	432136	342	451526	366, 465	469798	375	505267	337	508657	415	513026	169
426678	356	432143	342	451533	366, 465	469804	375	505274	338	508718	415	513033	169
426685	359	434208	342	452103	367	469811	375	505311	338	508725	415	513118	96
426692	359	436103	413	452202	367	469828	375	505328	338	508732	415	513538	97
426708	360	440001	382	452325	367	469835	375	505335	338	508787	415	513545	97
426715	359	440100	382	452400	378	470190	391	505342	338	508794	415	513552	97
426722	359	440117	383	452424	378	470206	395	505359	338	508800	415	513569	97
426746	359	440209	382	452714	367	470213	394	505366	338	508817	415	513705	67
426753	359	440216	383	453001	366	470220	394	505373	338	508824	415	513712	67
426760	356	440223	383	453100	366	470237	394	505380	336	508831	415	513729	372
426777	356	440230	382	453209	366	470244	394	505397	336	508862	418	513736	67
426784	356	440407	382	453308	366	470251	393	505410	336	508879	418	513743	67
426791	356	440490	382	453407	366	470268	393	505427	336	508909	418	513750	67
426807	360	440506	383	456514	368	470275	393	505434	336	508916	418	515006	151
426814	356	440605	382	458198	366, 465	470282	393	505441	339	508923	418	515013	151
426821	356	440711	368	460245	378	470305	395	505458	339	508930	418	515020	151
426890	362	440803	382	461167	376	470312	395	505465	339	508947	418	515037	156
426906	360	440858	382	461266	376	470367	390	505472	339	508954	418	515044	156
426968	358	440865	382	462904	378	470411	385	505489	339	509005	112	515105	116
427040	373	440872	382	463000	391	470428	385	505502	66	509104	112	515167	151
427057	373	440902	382	463109	391	470435	385	505533	287	509203	112	515174	151
427064	373	441107	368	465301	377	470442	385	505540	291	509302	112	515228	157
427071	361	441367	372	465318	377	470527	398	505557	291	509401	112	515327	157
427088	361	441466	372	465325	377	470619	390	505564	291	509418	113	515358	157
427095	361	441503	372	465332	377	470909	390	505571	291	509425	113	515365	157
427118	357	443002	94	465349	377	470930	390	505588	291	509432	113	515389	157
427125	357	444023	369	465356	377	471005	389	505656	97	509449	113	515396	157
427132	357	445815	364	465363	376	471050	389	505663	97	509456	113	515501	117
427149	357	445822	364	465370	378	471500	440	505670	97	509463	113	516102	102
427170	373	445839	364	465387	376	471524	440	505687	97	509470	113	516201	102
427231	359	445877	365	469545	375	472507	390	505724	65	509487	112	516300	102
427248	359	445907	467	469552	375	472613	388	505731	65	510001	112	516676	101
427415	405	446508	364	469569	375	475201	390	505748	65	510100	112	516683	101
427507	405	446522	364	469576	375	475904	388	505755	65	510209	112	516690	101
427514	404	446607	364	469583	375	480106	413	505762	65	510308	112	516706	101
427538	405	446621	364	469590	375	480205	414	505779	65	510407	112	516713	101

code	page	code	page	code	page	code	page	code	page	code	page	code	page
516720	101	529041	399	550427	161	557921	136	564509	347	572016	146	595206	372
516737	101	529058	399	550502	161	557952	136	564516	347	572115	146	595305	372
516744	101	529065	399	550526	161	557969	137	564523	347	572214	146	595534	444
516751	454	529072	399	551011	163	557976	137	564530	347	572313	146	595541	444
516768	101	529089	399	551110	163	557983	137	564547	347	572412	146	595558	430
517109	114	529096	399	551202	162	557990	136	564554	347	572511	146	595565	430
517208	114	529102	399	551400	163	558003	136	564561	355	572610	146	595589	430
517307	114	529201	399	551592	163	558010	136	564578	355	572719	146	596371	426
517406	114	529300	399	551691	162	558027	136	564585	355	580011	120	596388	426
517604	114	529409	399	551790	162	558058	136	564592	355	580028	120	596395	437
518700	100	530108	114	551806	134	558096	136	565360	454	580226	120	596401	436
521205	102	530207	114	551813	134	558102	135	565605	355	580233	121	596418	436
521304	102	530306	114	551998	227	558119	135	565612	355	580462	121	596425	436
521403	102	530405	114	552001	504	558126	135, 249	565643	355	582015	128	596432	436
521410	435, 457	530504	114	552018	431	558133	51, 135	565650	355	582022	128	596449	432
521434	435, 457	530603	114	552025	431	558140	51, 135	566008	410	582039	128	596456	432
521502	102	530702	114	552032	431	558157	51, 135	566015	410	582046	128	596463	432
521601	102	532003	113	552049	430	559208	97	566022	410	586907	141	596470	447
521809	102	532102	113	552100	431	559222	97	566046	410	588017	138	596487	115
523018	401	532201	113	552131	431	559239	97	566053	410	588024	138	596494	115
523216	401	532300	113	552308	412	560044	504	566930	410	588031	138	596500	444
523315	401	535103	119	552315	412	561003	358	567104	102	588208	141	596517	444
523520	435	535202	119	552353	412	561102	358	567203	102	588215	141	596524	432
523629	367	535219	119	552360	412	561201	358	567302	102	588369	138	596531	432
523827	406	535301	119	552407	412	561492	355	567401	102	588376	138	596548	438
523834	406	535400	119	552483	412	561508	410	567500	102	588406	442	596555	433
523902	406	535417	119	552490	412	561515	410	567555	117	588420	139	596562	433
523957	406	535424	119	552681	445	561560	410	567562	114	588574	442	596579	433
524008	106	535509	119	553404	155	561577	410	567579	114	588598	139	596586	433
525005	109	535516	119	554166	155	561584	410	567616	100	589007	139	596616	439
525142	108	535523	119	554364	155	561607	410	567630	100	589106	139	596623	439
525159	108	540107	111	554432	155	561706	355	567654	100	589205	139	596630	438
525197	248	540305	111	556603	271	561713	355	567814	102	592045	447	596647	438
525418	541	540404	111	556610	271	561720	355	567821	102	592052	447	596654	438
525425	541	540503	111	556627	271	561966	406	567838	102	592069	447	596678	437
525432	541	540602	111	556634	540	561973	406	567845	102	592076	447	596685	432
525517	541	540701	111	556641	84	562000	102, 250	567852	102	593004	436	596715	438
525524	541	541104	111	556658	540	562017	102, 250	567906	407	593035	437	596722	438
525531	541	541203	111	556665	84	562079	102, 250	568101	320	593042	437	596739	435
525548	541	541302	111	556672	84	563007	110, 150	568200	320	593066	437	596746	426
525555	541	541500	111	556689	540	563106	110, 150	568309	320	593097	433	596753	432
525562	541	542200	111	556696	532	563205	110, 150	568408	320	593103	440	596760	442
525593	285	542507	111	556719	117	563502	400	568507	320	593158	440	596777	442
525630	285	542606	111	557105	160	563557	400	568804	320	593165	440	596807	427
526101	111	542705	111	557112	160	563632	400	569009	320	593202	440	596883	426
526118	111	547304	117	557303	160	563649	400	569016	320	593318	436	596920	438
526200	111	547502	117	557402	409	563700	400	569108	320	593332	438	596944	435
526309	111	550106	161	557600	430	563755	400	569207	320	593608	441	596951	435
527108	111	550113	161	557808	136	563908	400	569757	382	593806	441	596968	433
527207	111	550120	161	557815	136	564004	400	570012	87	593905	441	596975	436
527306	111	550205	161	557822	136	564103	400	570104	87	594025	427	596982	436
528105	111	550229	161	557853	136	564158	400	570159	96	594704	441	597200	427
528204	111	550304	161	557891	136	564202	400	570715	67	594742	441	597316	427
529003	399	550328	161	557907	136	564400	400	570807	367	594759	441	597323	427
529010	399	550403	161	557914	136	564455	400	570906	87	595008	369	597507	427

code	page	code	page	code	page	code	page	code	page	code	page	code	page
597880	343	617175	285	621332	350	629369	38	639009	118	663745	370	677254	153
597897	343	617182	284	622100	35, 532	629376	39	639016	118	663790	371	677261	153
597910	343	617199	284	622308	35, 532	629383	39	639023	118	663844	371	677506	152
597927	343	617205	290	622407	35, 532	629390	33	640104	98	663851	371	677810	155
597934	343	617304	290	622605	35, 532	629413	33	640203	98	663868	371	677827	155
597941	343	617403	290	622704	41, 351	629505	33	640401	98	663875	371	677834	155
597958	445	617410	290	622711	41, 351	629604	33	640500	98	663882	371	678107	345
597965	445	617427	290	622728	41, 351	629802	33	640609	98	663899	371	678114	345
597972	445	617434	290	622735	41, 351	630006	99	640708	98	663929	370	678121	345
597989	445	617458	290	622742	41, 351	630105	99	640807	98	663936	370	678138	345
598016	429	617465	290	622810	41, 351	630136	99	640913	98	663950	505	678145	345
598047	66	617502	290	622827	41, 351	630204	99	640920	98	664001	379	678152	345
598214	429	617519	290	622834	41, 351	630235	99	642504	98	664018	379	678176	345
598313	429	617526	290	622841	41, 351	630402	95	642559	98	664025	379	678190	345
598412	429	617533	290	622858	41, 351	630419	95	642566	98, 249	664032	379	678213	345
598719	429	617540	290	624302	103, 468	630716	243	642603	98	664049	379	678220	345
598818	429	617557	290	625002	40	630808	99	643914	426	664056	381	678237	345
599013	429	617564	290	625057	40	630907	349	646205	99	664063	381	679005	456
599112	429	617571	290	625101	40	630914	349	646304	99	664070	380	679012	456
599198	429	617588	290	625705	40, 351	630938	349	646601	99	664100	380	679029	456
599211	429	617595	290	625804	40, 351	631102	376	647509	117	664117	380	679036	456
599327	378, 428	617700	286	626504	197	631201	376	647516	117	664124	380	679043	456
599334	428	617724	284	626825	37	631300	376	647554	117	664131	380	679050	456
599372	428	617731	286	626832	37	632802	100, 499	647561	117	664148	373	679067	456
599426	429	617816	285	626849	37	632901	100, 499	657607	107, 401	664155	369	680018	104
599440	429	617861	285	626856	37	635001	118	657621	107, 401	664162	369	680025	104
599457	429	618028	285	627600	34	635155	118	658000	108	664179	369	680032	104
599464	428	618035	286	627617	34	635209	118	658604	110, 150	664186	373	680049	104
599471	428	618042	286	627624	34	635308	118	658703	110, 150	664209	381	680056	104
599488	428	618059	286	627631	34	635407	118	658802	110, 150	664216	381	680063	104
		618066	286	627648	34	635605	118	658901	110, 150	664223	381	680070	104
6xxxx		618073	286	627655	34	635612	434	659007	110, 150	664278	381	680087	104
607015	353	618080	286	627662	34	637104	118	659014	110, 150	664308	370	680094	104
607022	353	618097	286	627679	34	637203	118	659106	110, 150	664315	373	680100	105
607039	353	618103	284	627686	34	637302	118	659205	110, 150	665121	454	680117	105
607046	353	618127	288	627716	34	637401	118	659304	110, 150	665138	454	680124	104
607060	40	618196	285	627730	34	637500	118	659403	110, 150	665145	454	680131	105
616901	290	621103	35	627747	34	637609	118	659458	110, 150	665152	454	680148	105
616918	290	621110	35	628614	36	637791	149	659465	110, 150	665169	454	680155	105
616925	290	621127	35	628621	36	637807	149	659472	110, 150	665251	372	680162	104
616932	290	621134	35	628638	36	637814	149	659502	108	665381	454	680179	105
616949	290	621158	35	628706	36	637821	149	659601	108	665503	372	680186	104
617007	89, 287	621202	350	628805	36	637838	149	659700	110, 150	665510	372	680193	104
617014	89, 287	621219	350	629109	33	637845	149	659809	110, 150	673416	155	680216	105
617069	290	621226	350	629130	32	637852	149	663462	370	674413	155	682104	154
617076	290	621233	350	629154	32	638101	367	663479	370	676202	152	682302	154
617083	290	621240	350	629208	33	638118	434	663486	370	676509	152	682401	154
617090	290	621257	350	629253	32	638132	434	663608	371	676707	152	689608	154
617106	290	621264	350	629291	39	638149	434	663615	371	676905	152	689806	154
617113	284	621271	350	629307	33	638163	434	663622	371	677001	152	690000	85
617120	284	621288	350	629314	38	638170	434	663639	371	677209	152	691021	505
617137	284	621295	350	629321	38	638309	118	663646	371	677216	153	691038	506
617144	284	621301	350	629338	38	638507	118	663660	371	677223	153	691045	506
617151	284	621318	350	629345	32	638705	118	663691	370	677230	153	691052	506
617168	284	621325	350	629352	33	638903	118	663707	370	677247	153	691069	506

code	page	code	page	code	page	code	page	code	page	code	page	code	page
691076	506	710203	487	764411	323	783177	129, 355	787175	331	799444	335	801345	45
691083	505	710302	487	764428	323	783627	129, 355	787182	331	799451	335	801352	45
691090	505	722107	401	764435	323	784006	340	787267	331	799468	335	801406	45
691137	507	755006	146	764442	323	784013	340	794050	335	799475	335	801413	45
691144	507	755013	146	764459	323	784020	340	794067	335	799482	335	801420	45
691151	507	755020	146	764466	323	784105	340	794074	335			801437	45
691168	507	755037	146	764473	323	784112	340	794081	335	**8xxxx**		801444	45
691175	507	755044	146	764480	323	784129	340	794098	335	800102	50	801451	45
691380	383, 507	755051	146	764497	323	784327	346	794319	333	800119	50	801505	45
691397	383, 507	755068	146	764503	323	784334	346	794326	333	800126	50	801512	45
691403	506	755075	146	764510	323	784365	346	794333	333	800133	50	801529	45
691410	506	755082	146	764527	323	784372	346	794340	333	800140	50	801536	45
691427	506	755099	146	768761	293	784389	346	794357	333	800157	50	801543	45
691434	506	755105	146	768778	293	784396	346	794364	333	800218	50	801550	45
691441	506	755112	146	768785	293	784419	346	794395	333	800225	50	801604	46
693001	116	755143	146	768792	293	784426	346	794401	333	800232	50	801611	46
693100	116	755259	147	768808	293	784433	346	794418	333	800249	50	801628	46
693209	116	755273	147	768815	293	784730	342	794425	333	800300	50	801635	46
693216	116	755334	147	769911	293	784747	342	794432	333	800317	50	801642	46
693223	116	755341	147	774830	293	784754	342	794449	333	800324	50	801659	46
693254	116	755358	147	774847	293	784761	342	794456	333	800331	50	801666	45
693261	116	755365	147	774854	293	784778	342	794463	333	800348	50	801703	46
695708	455	755372	147	774861	293	785010	411	794470	333	800355	50	801710	46
695906	446	755389	147	774878	293	785324	346	794487	333	800409	50	801727	46
696002	445	755396	147	774885	293	785546	341	794500	329	800416	50	801734	46
696040	445	755556	148	774892	293	785553	341	794517	333	800423	50	801826	46
696064	444	755563	148	777855	293	785560	341	794524	333	800430	50	801833	46
696200	454	755570	148	778906	293	785577	341	794531	333	800447	50	801840	45
		755655	148	778913	293	785904	341	795101	329	800454	50	801857	45
7xxxx		755686	148	778920	293	786239	341	795309	329	800522	50	801864	45
700044	531	755730	148	778937	293	786307	340	795507	329	800539	50	801871	45
700051	530	755808	148	778944	293	786321	340	795705	329	800546	50	801901	276
700105	530	755815	148	781029	79	786338	340	795903	329	800553	50	801918	276
700259	437	755822	148	781302	70	786352	340	796306	329	800621	50	801925	276
707661	484	755839	148	781319	70	786369	340	796405	329	800638	50	801932	276
707753	484	759233	146	781326	70	786376	340	796603	329	800645	50	801956	276
707760	484	759240	146	781333	70	786383	340	796702	329	800652	50	801963	276
707777	485	759257	146	781340	70	786413	376	798010	329	800720	50	801970	263
707784	484	759264	146	781357	70	786420	376	798034	329	800737	50	801994	276
707814	486	759301	148	781364	70	786437	341	798164	329	801109	45	802007	147
707821	485	764015	325	781371	70	786499	341	798171	329	801116	45	802014	147
707845	484	764022	325	781388	70	787007	331	798249	329	801123	45	802021	145
707906	486	764039	325	781395	70	787014	331	798805	329	801130	45	802038	145
707944	486	764077	325	781401	70	787021	331	798904	329	801147	45	802045	145
707951	486	764084	325	781418	70-71	787038	331	799130	335	801154	45	802052	145
707968	486	764091	325	781432	326	787045	331	799147	335	801208	45	802168	46
707975	486	764138	325	781449	326	787052	331	799154	335	801215	45	802205	46
707982	486	764206	324	781456	326	787069	331	799161	335	801222	45	802212	46
707999	485	764213	324	781913	84	787076	331	799178	335	801239	45	802229	46
709801	295	764220	324	781920	84	787083	331	799383	335	801246	45	802236	46
709818	294	764237	324	783009	411	787090	331	799390	335	801253	45	802243	46
709825	294	764244	324	783016	411	787113	331	799406	335	801307	45	802328	46
709870	294	764251	324	783023	411	787120	331	799413	335	801314	45	802335	46
709900	287	764268	324	783153	129, 355	787144	331	799420	335	801321	45	802342	46
710104	487	764404	323	783160	129, 355	787151	331	799437	335	801338	45	802427	46

code	page	code	page	code	page	code	page	code	page	code	page	code	page
802434	46	806326	48	807644	51	810736	516	812464	516	817148	51	826171	63
802441	46	806333	48	807651	51	810743	516	812471	516	817155	51	826201	66
802502	46	806340	48	807705	413	810897	420	812488	516	817162	518	826300	65
802519	46	806357	48	807804	414	810910	420	812495	517	817179	518	826348	65, 442
802526	46	806395	49	808108	49, 209	810927	420	812501	515	817223	518	826355	65, 442
802533	46	806401	48	808153	49, 209	810934	421	812518	515	817247	51	826478	65, 442
802540	46	806418	48	808207	274	810958	421	812525	515	817254	51	826485	65, 442
802601	47	806425	48	808214	274	810965	423	812532	515	817261	518	826706	65
802618	47	806432	48	808221	274	810989	423	812549	515	817278	518	826713	65
802625	47	806449	48	808238	275	810996	423	812556	515	817285	518	826720	65
802632	47	806456	48	808306	275	811009	521	812563	515	817346	51	826737	65
802649	47	806494	49	808313	275	811023	521	812716	516	817353	51	826744	65
802656	47	806524	48	808405	274	811108	524	812723	516	817445	51	826751	65
804100	47, 52	806531	48	808412	274	811191	423	812730	516	817452	51	826805	64
804117	47, 52	806548	48	808429	274	811207	523	812747	516	817810	51	826812	64
804124	47, 52	806555	48	808504	320	811214	523	812754	516	817827	51	826829	64
804131	47, 52	806593	49	808511	320	811221	420	812761	516	817834	51	826836	64
804148	47, 52	806623	48	808566	320	811320	478	812853	521	817841	51	826843	64
804155	47, 52	806630	48	808573	320	811450	516	812860	521	820209	83	826850	64
804162	47, 52	806647	48	808818	273	811467	516	812938	517	820308	83	830000	26
804179	47, 52	806654	48	808825	273	811474	516	812945	517	820407	83	830048	27
805107	47, 53	806692	49	808832	273	811481	516	812969	517	820605	86	830055	27
805114	47, 53	806722	48	808849	273	811498	516	812990	489	820612	86	830154	27
805121	47, 53	806739	48	808856	273	811504	516	813096	423	820667	87	830208	26
805138	47, 53	806814	49	808863	273	811511	516	813157	421	820674	87	830253	27
805145	47, 53	806821	49	809150	47, 275	811528	516	813164	421	825518	62	830352	27
805152	47, 53	806838	49	809242	47, 275	811535	516	813171	421	825525	62	830376	27
805534	47, 276	806845	49	809259	47, 275	811542	516	813522	519	825532	62	830406	26
805541	47, 276	806852	49	809273	275	811559	516	813546	519	825549	62	830505	26
805558	47, 276	806869	49	809280	275	811634	524	813690	519	825556	62	830604	26
805572	187	806876	49	809600	391	811641	520	813829	421	825563	62	831007	26
805589	187	806913	49	809709	391	811658	520	813836	421	825570	59, 62	831205	26
805596	187	806920	49	810002	478	811665	520	813850	421	825600	62	831403	26
805619	187	806937	49	810101	478	811672	520	814154	523	825617	62	831502	26
805626	187	806944	49	810118	479	811689	520	814178	523	825624	62	831601	26
805633	187	806951	49	810125	479	811726	515	814185	523	825631	62	831700	26
805640	187	806968	49	810200	479	811733	515	814376	421	825648	62	832004	26
805657	187	806975	49	810224	478	811740	515	814390	421	825655	62	832202	26
805664	187	807019	145	810255	501	811771	515	814406	421	825662	59, 62	832400	26
806104	48	807026	144	810309	501	811818	517	814420	421	825686	64	832509	26
806111	48	807033	144	810316	501	811825	521	814437	421	825693	64	832608	26
806128	48	807057	144	810347	420	811832	521	815007	520	826003	63	832707	26
806135	48	807071	144	810361	291	811863	517	815151	523	826010	63	832806	26
806142	48	807088	144	810507	415	811887	517	815786	523	826027	63	832929	26
806159	48	807095	144	810514	489	812044	523	815793	523	826034	63	833025	26
806197	49	807118	49	810569	477	812204	489	816486	515	826041	63	833032	31, 157
806203	48	807125	49	810576	477	812259	489	816493	515	826058	63	833100	31
806210	48	807132	49	810583	504	812266	488	816509	515	826065	59, 63	833506	27
806227	48	807224	49	810606	477	812273	488	816516	515	826102	63	834206	30
806234	48	807323	49	810613	476	812280	488	816592	515	826119	63	834404	30
806241	48	807330	49	810651	476	812341	488	816998	518	826126	63	834701	30
806258	48	807606	51	810668	476	812372	488	817001	518	826133	63	834909	30
806296	49	807613	51	810705	516	812402	524	817032	518	826140	63	835104	30
806302	48	807620	51	810712	516	812440	516	817094	518	826157	63	835401	27
806319	48	807637	51	810729	516	812457	516	817100	518	826164	59, 63	835432	27

code	page	code	page	code	page	code	page	code	page	code	page	code	page
835500	27	841228	77	842751	73	855713	109	861226	54	862957	52	877531	502
835531	27	841235	77	842775	59, 73	855720	109	861233	54	862964	53	877548	502
835609	27	841471	77	842799	72	855737	109	861400	54	862971	53	877814	482
835630	27	841488	77	842904	71	855744	156	861417	54	862988	53	877821	482
836002	28	841495	77	842928	72	855751	155	861424	54	862995	53	877852	483
836019	28	841501	77	842966	72	855768	88	861431	54	864098	54	877869	483
836026	28	841518	77	843000	71	855775	156	861509	54	864104	54	877876	483
836033	28	841525	77	843055	73	855782	156	861516	54	864128	54	877883	480
836040	28	841532	76	843109	71	856000	88	861523	54	864135	54	877906	481
836101	28	841549	76	843154	73	856017	88	861530	54	864142	54	877913	480
836200	28	841556	76	843390	97	856024	88	861608	54	864159	54	877920	480
836309	28	841563	76	843451	96	856031	88	861615	54	864166	54	878101	417
836408	28	841570	76	844205	69	856048	88	861622	54	864203	47, 54	878118	417
836507	28	841587	76	844212	69	856055	88	861639	54	864210	47, 54	878125	417
837108	28	841594	76	844229	69	856062	89	861707	54	864227	229	878132	417
837207	28	841600	76	844236	69	856079	88	861714	54	864234	229	878149	417
837306	28	841617	76	844250	69	856086	88	861721	54	866009	405	878408	417
837405	28	841624	76	844267	69	856109	112	861738	54	868522	54	878552	416
837603	28	841631	76	844274	69	856116	85	861820	54	868546	54	878606	417
837641	29	842003	75	844281	69	856123	67	861837	54	868553	54	878705	416
837658	29	842010	75	844298	69	856147	116	862209	52	868577	54	878712	416
837665	29	842102	71	844304	69	856154	88	862216	52	870785	60	878729	416
837672	29	842119	73	844311	69	856161	85	862223	52	870792	60	878736	416
837689	29	842171	59, 73	844328	69	856178	89	862285	53	871102	503	878743	416
837696	29	842201	71	844335	69	856185	88	862407	52	871201	412	878750	416
837719	29	842218	73	844359	94	856192	88	862414	52	871300	503	878804	416
837726	29	842256	73	844366	94	856208	89	862421	52	871324	503	878811	416
837733	29	842270	59, 73	844403	69	856215	89	862438	52	871331	503	878828	416
837740	29	842317	73	844410	71	856222	89	862476	53	871348	503	878835	416
837757	29	842355	73	844427	71	856239	89	862483	53	871546	57	878842	416
837764	29	842409	71	844434	71	856246	89	862506	52	871706	404	878859	416
837771	29	842423	72	844441	71	856253	89	862513	52	871713	404	878903	416
837788	29	842447	75	845028	74	856260	67	862520	52	871768	404	878910	416
837795	29	842454	75	845035	74	856277	81	862537	52	871775	403	878927	416
837818	29	842461	75	845042	74	856284	83	862568	53	871805	403	878934	416
837825	29	842478	59, 73	845059	74	856291	80	862575	53	871812	403	878941	416
837832	29	842485	75	845097	74	856307	83	862582	53	871829	414	878958	416
837849	29	842492	75	845127	74	856314	83	862612	52	876602	418	880005	55
837856	29	842522	72	845134	87	856321	94	862629	52	876619	418	880012	55
838105	29	842539	72	855119	109	856338	94	862636	52	877005	502	880029	55
838204	29	842546	72	855201	220, 541	856345	94	862674	53	877012	502	880036	56, 58
838303	29	842553	73	855218	220	856352	94	862681	53	877029	502	880050	56, 58
838501	29	842607	71	855492	289	856369	94	862704	52	877036	502	880067	56, 58
838600	29	842614	73	855508	109	856376	94	862711	52	877043	502	880074	56, 58
838617	29	842621	72	855539	289	856383	81	862728	52	877050	502	880104	55
839003	41	842638	72	855607	109	856406	77	862735	52	877104	502	880111	55
839010	33	842645	72	855621	289	860083	386	862766	53	877111	503	880128	55
839300	29	842652	73	855638	289	860502	386	862773	53	877173	503	880159	56, 58
839409	29	842669	72	855645	289	860526	385	862780	53	877180	503	880166	56, 58
839997	27, 194	842676	59, 73	855652	109	860533	385	862827	52	877197	503	880173	56, 58
841020	75	842706	71	855669	109	860540	385	862902	52	877203	502	880203	55
841105	76	842713	73	855676	109	860557	385	862919	53	877302	502	880210	55
841112	76	842720	72	855683	156	861196	54	862926	52	877500	502	880227	55
841129	76	842737	72	855690	156	861202	54	862933	52	877517	502	880258	57-58
841136	76	842744	72	855706	156	861219	54	862940	52	877524	502	880265	57-58

code	page	code	page	code	page	code	page	code	page	code	page	code	page
880272	57-58	880654	55, 57	890233	47, 272	932902	95	946268	211	970676	191	975770	78
880289	57-58	880661	57	890240	47, 272	932919	95	949276	298	970683	191	975800	173
880302	55	880678	57	890257	47, 272	932926	95	954775	298	970690	191	975855	140
880319	55	880685	57	890349	47, 272	932933	95	956113	298	970720	187	975862	140
880326	55	880692	57	890356	47, 272	933367	167	956403	300, 302	971017	191, 226	975879	140
880357	57-58	880869	57			933664	213	957066	143, 453	971024	191, 226	975886	140
880364	57-58	880906	283	**9xxxx**		933688	451	961117	143, 453	971031	191, 226	975893	140
880371	57-58	880913	283	901915	173	934029	180	961124	143, 453	971048	191, 226	976180	168
880388	57-58	880920	283	901922	173	934159	513	961131	143, 453	971055	191, 226	976739	508
880401	55	880968	283	904206	467	934166	513	961247	213	971062	191	976746	509
880418	55	880975	283	918500	165	935286	513	970294	174	971079	191	976753	508
880425	55	880982	283	919200	198	936191	296	970300	501	975039	509	976760	508
880456	57-58	881705	59	919217	198	936801	189	970362	190	975268	188	976777	508
880463	57-58	881712	59	921500	241	939949	529	970386	191	975275	188	976784	509, 520
880470	57-58	881729	59	926574	386	939956	529	970393	191	975305	168	976791	509, 519
880487	57-58	881736	59	930618	213	941058	297	970508	500	975312	168	979945	499
880524	55	881743	59	930632	213	941072	296	970515	501	975329	168	980101	404
880555	57-58	881750	59	930656	213	941461	210	970522	500	975374	190		
880562	57-58	881804	55	930830	236	943380	263	970607	191	975398	188		
880609	55, 57	881811	55	931257	167	943489	451	970614	191	975718	499		
880616	55, 57	881828	55	931561	299-300	943564	306	970621	191	975725	499		
880623	55, 57	881835	55	932001	528	944387	213	970638	190	975732	173		
880630	55, 57	881842	55	932018	528	944660	505	970652	191	975749	173		
880647	55, 57	881859	55	932094	528	946190	211	970669	191	975756	173		

HENDI

Tools for Chefs

Available at your catering equipment supplier

www.hendi.eu

