HENDI

2022/2023 | Tools for Chefs

CHEF & RESTAURATEUR
CARMINE DE MICHELE I #CHEFSFORHENDI

Online version with up-to-date prices

POTS, PANS & GN CONTAINERS
KITCHEN TOOLS
CREAM WHIPPERS & PASTRY
FOOD PROCESSING
VACUUM PACKING
THERMAL PROCESSING
CONVECTION OVENS
PIZZA, PASTA & KEBAB
COOLING
TRANSPORT
FURNITURE
HYGIENE
TABLEWARE
BUFFET PRODUCTS
BAR & COLD DRINKS
HOT DRINKS
BARBECUES & HEATERS

HENDI

Tools for Chefs

Professional Tools for Chefs

Catalogue **2022|2023**

July 2022

For the latest price information consult our digital catalogue on www.hendi.si or consult your dealer.

HENDI
Your needs - our tools

Choose the best-in-class #toolsforchefs!

We've got the best tools for the horeca and food service industry.
We always strive to offer professional equipment of high-level quality.
Our global strategy and almost 90 years of experience helped us build an assortment that follows the latest trends but is also influenced by your needs. We are where the chefs need us. We're constantly evolving to stay a reliable partner for your business.

This catalogue includes over 3.000 products, including lots of novelties and best-sellers. We're proud that chefs from all over the world use our tools on a daily basis and trust them to build their business.

HENDI

Tools for Chefs

Watch our company movie

HENDI The Netherlands

Innovatielaan 6, 6745 XW
De Klomp, The Netherlands
T: +31 (0)317 68 10 40
F: +31 (0)317 68 10 45
info@hendi.eu
www.hendi.eu

HENDI Austria

Gewerbegebiet Ehring 15
5112 Lamprechtshausen, Austria
T: +43 (0) 6274 200 10 0
F: +43 (0) 6274 200 10 20
office.austria@hendi.eu
www.hendi.at

HENDI Poland

ul. Firmowa 12,
62-023 Robakowo, Polska
T: +48 61 658 70 00
F: +48 61 658 70 01
info@hendi.pl
www.hendi.pl

HENDI Greece

5 Metsovou Str.
18346 Moschato, Athens, Greece
T: +30 210 483 97 00
F: +30 210 483 97 10
office.greece@hendi.eu
www.hendi.eu

HENDI Italy

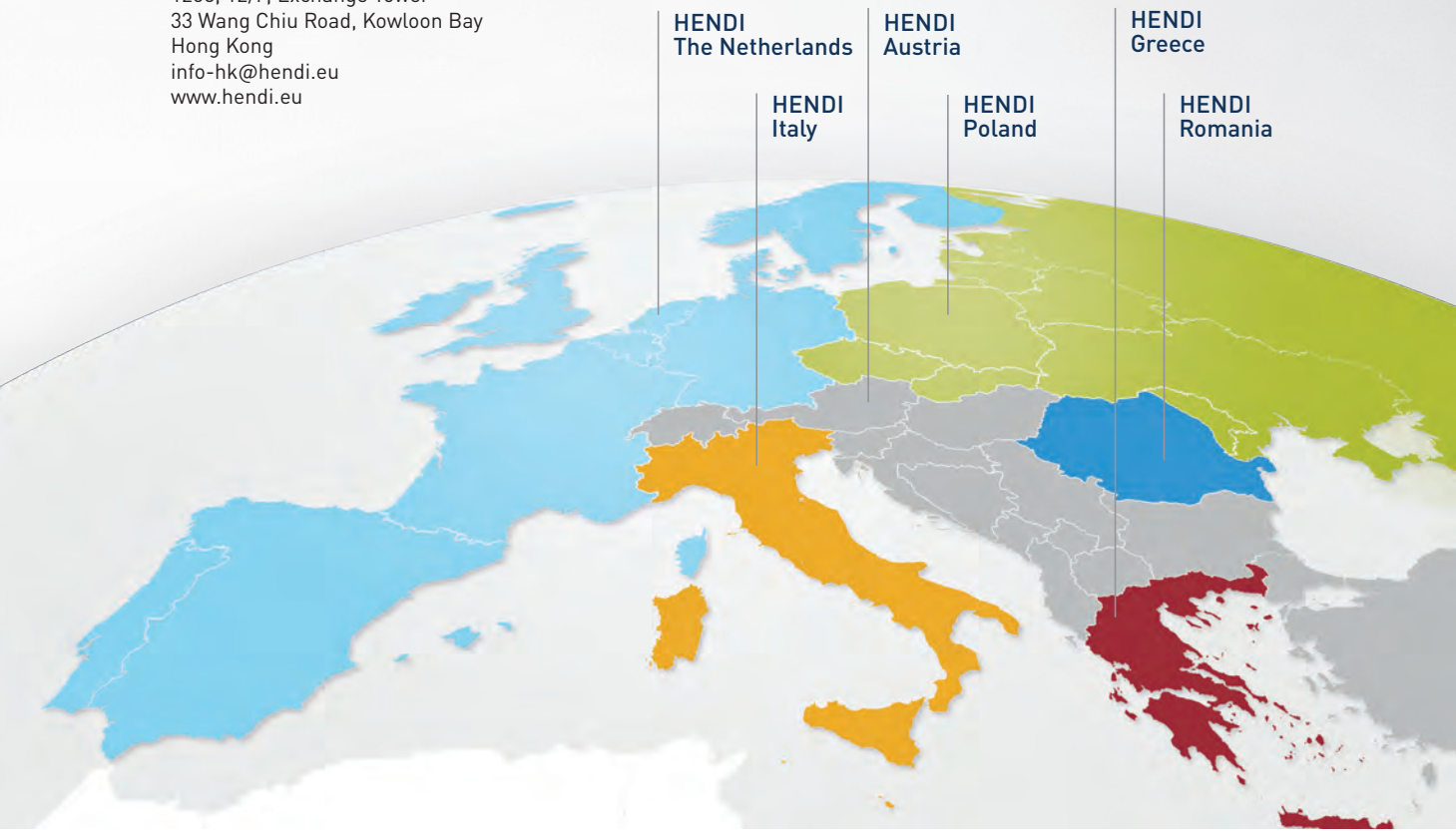
Via Leonardo da Vinci 4,
39100 Bolzano (BZ) Italia
T: +39 800727483
office.italy@hendi.eu
www.hendi.it

HENDI Romania

Str. 13 decembrie 94A, Hala 14
Brașov 500164 RO, Romania
T: +40 268 320330
F: +40 268 320335
office@hendi.ro
www.hendi.ro

HENDI Hong Kong

1208, 12/F, Exchange Tower
33 Wang Chiu Road, Kowloon Bay
Hong Kong
info-hk@hendi.eu
www.hendi.eu



On the cover of the HENDI 2022 assortment catalogue: Martin Kilga and Carmine de Michele.

Two chefs for HENDI and one strong

HENDI continues its success story of the last few years and counts on the support of two truly exceptional experts and masters of their game: gourmet chef and self-made restaurateur Martin Kilga and pizza world champion and innovative businessman Carmine de Michele.

Martin Kilga and Carmine de Michele are two unique chefs for HENDI and exactly what HENDI stands for: versatile, creative, professional and reliable.

Martin Kilga has, amongst others, worked with Jörg Wörther and Marc Veyrat, at the Tantris in Munich and the Hangar in Salzburg. In 2016, he opened his own restaurant called „Paradoxon" in Salzburg and created a modern company with a focus on quality and professional development with a lot of passion and heart and soul. He dedicated himself to the guiding idea of offering guests and staff a new image of gastronomy and management and can now be considered one of the most exciting addresses in Austria – besides being an award-winning gourmet establishment. Martin Kilga and his team create taste experiences

shared passion.

and a place of pleasure. They celebrate purism and combine culinary adventures with excellent service and a warm, feel-good atmosphere.

Carmine de Michele's career is similarly successful, but under different circumstances: born in 1990 in Naples in southern Italy, he was destined for creating legendary pizza and being a great culinary ambassador for his home country. After several stations at home and abroad, he opened his own restaurant, the „De Michele", in 2018 and shortly afterwards expanded his gastronomic repertoire with „De Michele Catering" and a "Pizza-Ape". This innovative business spirit in combination with outstanding culinary skills earned Carmine de Michele the title of Austria's best pizzaiolo and one of the best pizza chefs in the world. With a lot of heart, soul and charm, he and his team specialized in what they do best: Making guests happy.

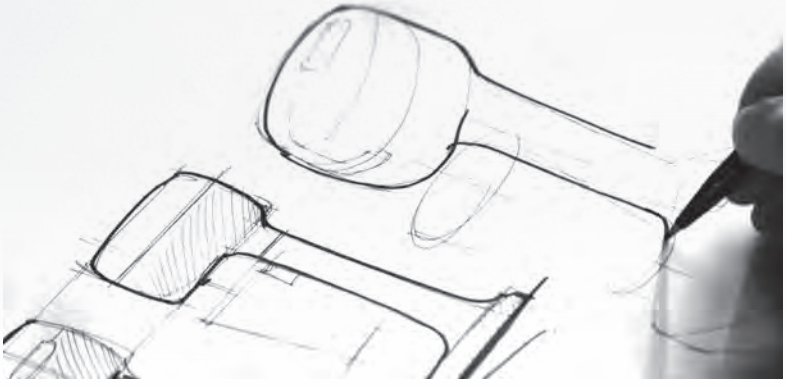
HENDI is the only brand in the Food Service Equipment industry that works together with industrial designer Robert Bronwasser

"It all started when Robert Bronwasser was asked to redesign the Hendi mixer. And after that to apply the new concept to several other products. He decided to go a step further and offered a analysis of the brand and its assets that included the market, competition and end users. The goal was to find out where the potential improvements and opportunities lie. He proposed a clear product design and identity strategy to define the direction for all existing and future Hendi products ".
Roel Stavorinus

2021: good industrial design

The collection designed by Robert Bronwasser for HENDI was rewarded with a **GIO AWARD** (Good Industrial Design Awards 2021). The GIO quality mark is given to well-designed products which meet the following important guidelines: technical functionality, ease of use, safety and ergonomical design, and social responsibility. **HENDI's continuing cooperation with Robert Bronwasser results in surprising and extremely well-received products.** You will find them in this catalog - they're marked with the logo.

rb design by Robert Bronwasser



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:
+ powerfull search tool
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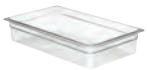
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KITCHEN TOOLS

Precision kitchen scale 10 kg
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RECHARGEABLE BATTERY

KITCHEN TOOLS

Non-drip sauce dispenser bottle
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rb design by Robert Bronwasser

KITCHEN TOOLS

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THERMAL PROCESSING

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THERMAL PROCESSING

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PIZZA, PASTA & KEBAB

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PIZZA, PASTA & KEBAB

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PIZZA, PASTA & KEBAB

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design by Robert Bronwasser

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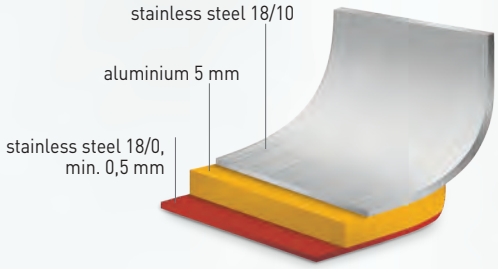
18/10 stainless steel | ceramic | electro | gas | induction | wash

PAN SERIES PROFI LINE

- Every ‚Profi Line' pan comes with 10 years of warranty on material, construction, and finishing errors. Damage due to improper use, accidents and / or wear and tear due to daily use are excluded from the warranty.
- 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.
- All lids are made of 1 mm stainless steel with steam release holes.

STEW PAN HIGH - WITH LID

code	liters	wall (mm)	mm	€
832004	3	0.7	ø160x(H)150	**32,95**
832202	6	0.7	ø200x(H)190	**45,75**
832400	10	0.7	ø240x(H)220	**65,95**
832509	16	0.7	ø280x(H)260	**93,50**
832608	24	0.8	ø320x(H)300	**124,50**
832707	37	1	ø360x(H)360	**198,50**
832806	50	1	ø400x(H)400	**247,50**
832929	70	1	ø450x(H)450	**295,00**
833025	95	1	ø500x(H)500	**375,00**



STEW PAN MIDDLE - WITH LID

code	liters	wall (mm)	mm	€
831007	2	0.7	ø160x(H)110	**29,95**
831205	4	0.7	ø200x(H)130	**39,95**
831403	7	0.7	ø240x(H)150	**53,95**
831502	10	0.7	ø280x(H)170	**72,50**
831601	15	0.8	ø320x(H)190	**98,50**
831700	23.5	1	ø360x(H)230	**159,50**

STEW PAN LOW - WITH LID

code	liters	wall (mm)	mm	€
830000	1.5	0.7	ø160x(H)75	**29,75**
830208	2.8	0.7	ø200x(H)90	**36,95**
830406	4.8	0.7	ø240x(H)105	**49,95**
830505	7.5	0.7	ø280x(H)120	**64,95**
830604	12	0.8	ø320x(H)150	**89,50**

833506 With extra hook to support while draining

PASTA COOKER BASKET

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

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

SAUCEPAN - WITHOUT LID

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

code	liters	wall (mm)	mm	€
830048	1	0.7	ø140x(H)70	**17,95**
830055	1.5	0.7	ø160x(H)75	**20,50**
830154	2	0.7	ø180x(H)80	**23,95**
830253	3	0.7	ø200x(H)90	**30,95**

830048
830055
830154
830253

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	**16,95**
830376	1.5	0.7	ø200x(H)60	**24,95**

830352
830376

FRYING PAN - WITHOUT LID

– Long hollow handle of stainless steel.

code	wall (mm)	mm	€
835432	0.7	ø240x(H)45	**26,95**
835531	0.7	ø280x(H)50	**32,50**
835630	0.7	ø320x(H)55	**49,95**

835432
835531
835630

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	€
835401	0.7	ø240x(H)45	**31,95**
835500	0.7	ø280x(H)50	**42,50**
835609	0.7	ø320x(H)55	**59,95**

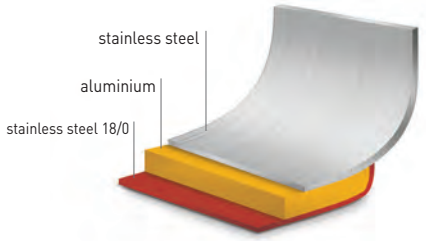
835401
835500
835609

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.

Watch the video

S.S. stainless steel | ceramic | electro | gas | induction



STEW PAN HIGH - WITH LID

code	liters	wall (mm)	mm	€
837108	2.8	0.6	ø160x(H)140	**23,95**
837207	5	0.6	ø200x(H)160	**32,95**
837306	9	0.7	ø240x(H)200	**50,75**
837405	13.5	0.7	ø280x(H)220	**62,50**
837603	21	0.8	ø320x(H)270	**98,50**

STEW PAN MIDDLE - WITH LID

code	liters	wall (mm)	mm	€
836101	1.9	0.6	ø160x(H)95	**18,95**
836200	3.5	0.6	ø200x(H)115	**24,50**
836309	6	0.6	ø240x(H)135	**34,95**
836408	9.5	0.7	ø280x(H)155	**49,95**
836507	15	0.8	ø320x(H)190	**72,50**

STEW PAN LOW - WITH LID

code	liters	wall (mm)	mm	€
836002	1.5	0.6	ø160x(H)75	**17,75**
836019	2.9	0.6	ø200x(H)95	**23,25**
836026	4.9	0.6	ø240x(H)110	**33,75**
836033	7.3	0.7	ø280x(H)120	**42,95**
836040	12	0.8	ø320x(H)150	**62,50**

LIDS FOR STEW PANS

code	mm	€
837818	ø160	4,75
837825	ø200	5,95
837832	ø240	7,25
837849	ø280	9,45
837856	ø320	12,75

STEW PAN HIGH - WITHOUT LID

code	liters	mm	€
837757	2.8	ø160x(H)140	20,20
837764	5	ø200x(H)160	28,00
837771	9	ø240x(H)200	44,50
837788	13.5	ø280x(H)220	54,05
837795	21	ø320x(H)270	86,75

STEW PAN MIDDLE - WITHOUT LID

code	liters	mm	€
837696	1.9	ø160x(H)95	15,20
837719	3.5	ø200x(H)115	19,55
837726	6	ø240x(H)135	28,70
837733	9.5	ø280x(H)155	41,50
837740	15	ø320x(H)190	60,75

STEW PAN LOW - WITHOUT LID

code	liters	mm	€
837641	1.5	ø160x(H)75	13,95
837658	2.9	ø200x(H)95	18,25
837665	4.9	ø240x(H)110	27,50
837672	7.3	ø280x(H)120	34,50
837689	12	ø320x(H)150	50,75

SAUCEPAN - WITHOUT LID

– Long hollow handle of stainless steel.

code	liters	wall (mm)	mm	€
838105	1.5	0.6	ø160x(H)75	12,55
838204	2.9	0.6	ø200x(H)95	18,85
838303	4.9	0.6	ø240x(H)110	25,75

SAUTÉ PAN - WITHOUT LID

– Long hollow handle of stainless steel.

code	liters	wall (mm)	mm	€
839300	1	0.6	ø160x(H)60	12,95
839409	1.7	0.6	ø200x(H)65	15,95

FRYING PAN - WITHOUT LID

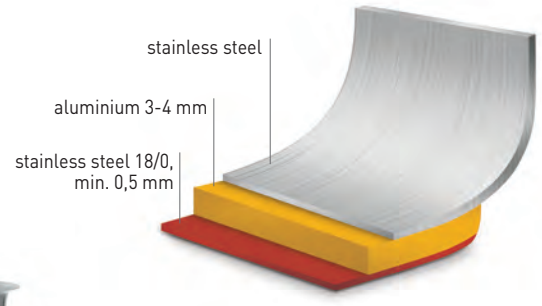
– Long hollow handle of stainless steel.

code	wall (mm)	mm	€
838501	0.6	ø240x(H)50	19,45
838600	0.6	ø280x(H)50	24,10
838617	0.7	ø320x(H)50	34,15

PAN SERIES BUDGET LINE

S.S. stainless steel | ceramic | electro | gas | induction

- 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.
- Lid with steam release holes.



STEW PAN WITH LID

code	liters	wall (mm)	mm	€
834206	25	0.8	ø320x(H)320	**82,50**
834404	36	1	ø360x(H)360	**112,50**
834701	50	1	ø400x(H)400	**142,50**
834909	71	1	ø450x(H)450	**179,50**
835104	98	1	ø500x(H)500	**212,50**

Sandwich type bottom

Riveted handle

Handles don't get hot

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	**18,95**

833100

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	**42,50**

508527

ROASTING PAN

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

code	mm	€
508503	310x240x(H)50	**11,50**
508510	385x275x(H)60	**15,25**
508527	430x310x(H)60	**17,75**

PAELLA PAN

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

code	Suitable for Fiesta gas grill	mm	€
622100		ø340x(H)40	**9,95**
622308		ø460x(H)40	**17,75**
622407	146002	ø600x(H)40	**38,95**
622605	146804	ø800x(H)50	**93,50**

PAN SUPPORT ADAPTER

- For placing small pans on large pan supports.

code	mm	€
839997	255x255x(H)25	**4,75**

839997

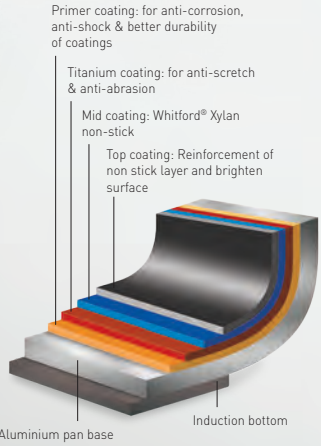
FRYING PANS DIE-CAST ALUMINIUM ‚TITANIUM PROFESSIONAL'

- Made of cast aluminium, suitable for all heat sources and even suitable for use in ovens (up to 260°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 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.

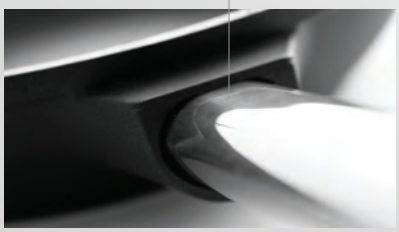
INDUCTION FRYING PAN

code	bottom (mm)	mm	€
629154	ø190	ø250x(H)50	**37,95**
629253	ø220	ø290x(H)55	**47,95**
629345	ø230	ø320x(H)60	**54,95**

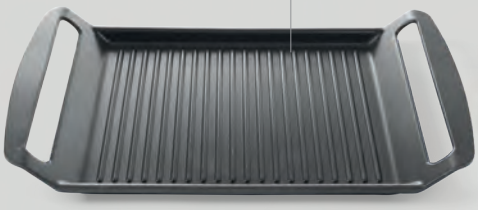
629154
629253
629345



Induction bottom



With strong stainless steel handle



GRIDDLE TITANIUM PROFESSIONAL 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.

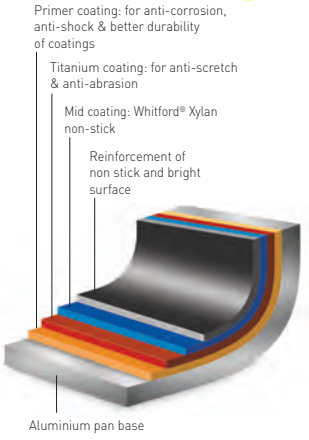
code	mm	€
629130	390x260x(H)35	**24,95**

HENDI

Prices without VAT and not binding

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.



629109
629307
629390

FRYING PAN TITANIUM PROFESSIONAL

code	bottom (mm)	mm	€
629109	ø180	ø240x(H)55	**33,25**
629208	ø220	ø280x(H)55	**38,50**
629307	ø260	ø320x(H)55	**44,50**
629352	ø300	ø360x(H)55	**60,95**
629390	ø340	ø400x(H)55	**74,50**

839010

WOK TITANIUM PROFESSIONAL

code	bottom (mm)	mm	€
839010	ø157	ø320x(H)100	**49,95**

629505

SAUTÉ PAN TITANIUM PROFESSIONAL

code	bottom (mm)	mm	€
629505	ø225	ø280x(H)85	**39,50**

629802

629604

629413

GRILL PAN - RIDGED SURFACE TITANIUM PROFESSIONAL

code	bottom (mm)	mm	€
629802	ø220	550x290x(H)55	**42,75**

FISH FRYING PAN - OVAL TITANIUM PROFESSIONAL

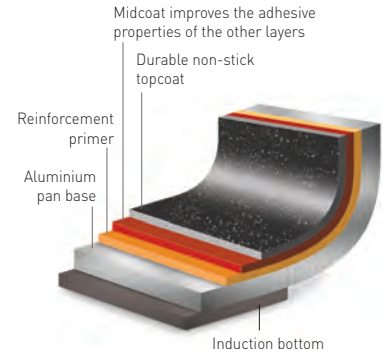
code	bottom (mm)	mm	€
629604	ø175	400x275x(H)35	**45,25**

CRÊPES PAN TITANIUM PROFESSIONAL

code	bottom (mm)	mm	€
629413	ø260	ø320x(H)20	**43,95**

FRYING PANS ALUMINIUM ‚MARBLE PROFESSIONAL'

- Made of durable aluminium, suitable for all heat sources, even suitable for use in ovens.
- 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.



627600
627624
627655

FRYING PAN

code	bottom (mm)	mm	€
627600	ø140	ø200x(H)40	**14,75**
627617	ø180	ø240x(H)42	**18,75**
627662	ø200	ø260x(H)45	**21,50**
627624	ø220	ø280x(H)50	**24,95**
627631	ø260	ø320x(H)50	**31,75**
627648	ø280	ø360x(H)50	**38,75**
627655	ø300	ø390x(H)50	**48,95**

627747

627686

627716

WOK

code	bottom (mm)	mm	€
627730	ø210	ø280x(H)75	**30,25**
627747	ø210	ø320x(H)95	**38,95**

CRÊPES PAN

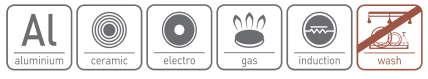
code	bottom (mm)	mm	€
627679	ø240	ø280x(H)25	**21,50**
627686	ø280	ø320x(H)20	**27,95**

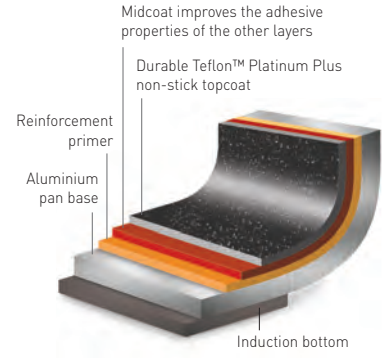
FISH FRYING PAN - OVAL

code	bottom (mm)	mm	€
627716	ø185	280x400x(H)55	**45,25**

FRYING PANS ALUMINUM ‚PLATINUM PROFESSIONAL'

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





Insulated silicon handle for a good grip

FRYING PANS

code	bottom (mm)	mm	€
621103	ø140	ø200x(H)44	**25,95**
621110	ø180	ø240x(H)50	**31,95**
621127	ø200	ø260x(H)52	**35,95**
621134	ø200	ø280x(H)52	**41,95**
621158	ø215	ø320x(H)60	**49,50**

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.

ceramic | electro | gas | induction | wash

FRYING PAN

code	bottom (mm)	mm	€
628638	ø180	ø240x(H)45	**17,95**
628614	ø220	ø280x(H)50	**22,95**
628706	ø240	ø300x(H)50	**24,95**
628621	ø260	ø320x(H)50	**28,95**

628621
628614
628638

Watch the video

628805

CRÊPES PAN

code	bottom (mm)	mm	€
628805	ø200	ø230x(H)25	**13,95**

BEFORE FIRST USE

Step 1
Put cooking oil in the pan and heat it. Add potato peelings and a lot of salt, then let it fry a bit.

Step 2
Take a kitchen towel and carefully rub the mixture around the inside of the pan.

Step 3
After rubbing the pan thoroughly, empty the pan. Now there will be residue of the potato peelings left in the pan.

Step 4
To remove the residue put a lot of salt in the pan and rub the salt around the pan with a kitchen towel to remove the residue. Don't do this on the stove.

Step 5
Remove the dirty salt, wipe the pan clean and pour a thin layer of oil in the pan.

Step 6
Spread the oil in the pan with a clean kitchen towel. The pan is now ready for first use or storage.

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.

607060

607053

FRYING PAN

code	thickness (mm)	mm	€
607060	2.5	ø240x(H)50	**62,50**

SAUCEPAN

– Without lid.

code	liters	mm	€
607053	1.5	ø160x(H)80	**49,95**

MUSSEL & GRAVY PANS

625002

625057

MUSSEL PAN - WITH LID

– Black enamel.
– Flanged stainless steel rim.

code	max. contents in kg.	liters	mm	€
625606	0.5	0.8	ø140x(H)150	**11,95**
625002	1	2.3	ø200x(H)190	**12,75**
625057	1.5	3	ø220x(H)200	**15,50**
625101	2	5	ø260x(H)210	**21,50**

625804

625705

SOUP & GRAVY PAN - WITH LID

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

code	-	liters	mm	€
625804	blue	0.5	ø115x(H)95	**10,50**
625705	black	0.65	ø135x(H)110	**11,50**

839003

ceramic | electro | gas | induction | wash

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	**75,00**

Fe carbon steel | ceramic | electro | gas

ENAMELLED PAELLA PAN WITH COMPARTMENTS

- Pan is divided into multiple compartments to allow simultaneous preparation of different dishes.

code	mm	€
622759	ø430x(H)47	**66,50**
622766	ø430x(H)47	**75,00**

622759 622766

622841 622858 622704 622728 622742

ENAMELLED PAELLA BOWLS

- Deep model.
- Enamelled sheet steel.

code	mm	€
622810	ø145x(H)40	**6,10**
622827	ø170x(H)40	**6,65**
622834	ø185x(H)43	**7,50**
622841	ø205x(H)57	**8,05**
622858	ø245x(H)70	**8,65**

ENAMELLED PAELLA PANS

- With 2 handles.
- Enamelled sheet steel.

code	mm	€
622704	ø100x(H)20	**5,35**
622711	ø120x(H)25	**5,80**
622728	ø150x(H)27	**6,45**
622735	ø200x(H)36	**7,95**
622742	ø240x(H)40	**8,95**

GASTRONORM CONTAINERS

	GASTRONORM CONTAINER PROFI LINE	GASTRONORM CONTAINER KITCHEN LINE	GASTRONORM CONTAINER BUDGET LINE	GASTRONORM CONTAINER TRITAN BPA FREE	GRILAMID GN CONTAINER FOR HIGH TEMPERATURES
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° / 90°C	-40°C / 150°C
Stackable	✔	✔	✔	✔	✔
CONSTRUCTION:					
Made of	stainless steel 18/10	stainless steel	stainless steel	tritan	grilamid
Thickness (mm)	0,6-0,8	0,6-0,7	0,6-0,7	2-3	2-2,9
Available heights (mm)	20 up to 200	20 up to 200	20 up to 200	65 up to 200	65 up to 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	Bisphenol A Free • High impact resistance, very durable • Cristal clear material	Can be used in bain-marie system and chafing dishes • Stable in cooking water, sterilizable at steam 134°C > 200 cycles • High impact resistance, very durable

GASTRONORM CONTAINER POLYCARBONATE TRANSPARENT	**GASTRONORM CONTAINER POLYCARBONATE BLACK & WHITE**	**GASTRONORM CONTAINER POLYPROPYLENE**	**HACCP STORAGE CONTAINER**	**PORCELAIN CONTAINER**
				✔
✔	✔	✔	✔	✔
✔	✔	✔	✔	
✔	✔	✔	✔	✔
-40°C / 110°C	-40°C / 110°C	-40°C / 80°C	-40°C / 80°C	under 600°C
✔	✔	✔	✔	✔
polycarbonate	polycarbonate	polypropylene	polypropylene	porcelain
2-3	2-3	2-2,9	2-2,9	
65 up to 200	65 up to 150	100 up to 200	65 up to 200	20 up to 65
✔	✔	✔	✔	
		✔		
✔				
✔	✔			✔
✔	✔	✔	✔	
✔	✔	✔	✔	
✔	✔	✔	✔	✔
High impact resistance, very durable • Crystal clear material	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)

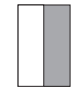
20 40 65 100 150 200

DIMENSIONS OF GN CONTAINERS:

GN 2/1
650x530 mm

GN 1/1
530x325 mm

GN 2/3
354x325 mm



GN 2/4
530x162 mm

GN 1/2
325x265 mm

GN 1/3
325x176 mm

GN 1/4
265x162 mm

GN 1/6
176x162 mm

GN 1/9
176x108 mm

HENDI

Prices without VAT and not binding

GASTRONORM CONTAINERS PROFI LINE

304 stainless steel | stackable | food contact | oven

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

CONTAINER GN 2/1

code	liters	thickness (mm)	height (mm)	€
801154	5.5	0.8	20	**59,50**
801147	11	0.8	40	**61,95**
801130	19	0.8	65	**72,50**
801123	30	0.8	100	**86,50**
801116	43	0.8	150	**112,50**
801109	58	0.8	200	**129,50**

CONTAINER GN 1/1

code	liters	thickness (mm)	height (mm)	€
801253	2.5	0.8	20	**25,50**
801246	5	0.8	40	**29,50**
801239	9	0.8	65	**32,95**
801222	14	0.8	100	**44,50**
801215	21	0.8	150	**59,50**
801208	28	0.8	200	**69,50**

CONTAINER GN 2/3

code	liters	thickness (mm)	height (mm)	€
801352	1.5	0.7	20	**18,50**
801345	3	0.7	40	**20,75**
801338	5.5	0.7	65	**22,75**
801321	9	0.7	100	**30,75**
801314	13	0.8	150	**47,50**
801307	18	0.8	200	**57,50**

CONTAINER GN 2/4

code	liters	thickness (mm)	height (mm)	€
801871	1.2	0.7	20	**15,75**
801864	2.5	0.7	40	**21,25**
801857	4	0.7	65	**24,95**
801666	5.8	0.7	100	**34,95**
801840	8.6	0.7	150	**47,50**

CONTAINER GN 1/2

code	liters	thickness (mm)	height (mm)	€
801451	1	0.7	20	**13,75**
801444	2	0.7	40	**16,75**
801437	4	0.7	65	**18,95**
801420	6.5	0.7	100	**23,50**
801413	9.5	0.7	150	**33,95**
801406	12.5	0.8	200	**44,50**

CONTAINER GN 1/3

code	liters	thickness (mm)	height (mm)	€
801550	0.8	0.7	20	**11,25**
801543	1.5	0.7	40	**12,95**
801536	2.5	0.7	65	**15,75**
801529	4	0.7	100	**19,25**
801512	5.7	0.7	150	**26,95**
801505	7.8	0.8	200	**36,95**

801628

CONTAINER GN 1/4

code	liters	thickness (mm)	height (mm)	€
801659	0.9	0.7	20	**9,75**
801642	1.7	0.7	40	**12,25**
801635	1.8	0.7	65	**13,75**
801628	2.8	0.7	100	**16,95**
801611	4	0.7	150	**22,95**
801604	5.5	0.8	200	**29,50**

801727

CONTAINER GN 1/6

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

801826

CONTAINER GN 1/9

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

GASTRONORM CONTAINERS PROFI LINE – PERFORATED

802229

CONTAINER GN 1/1 PERFORATED

– Suitable for polycarbonate Gastronorm lids

code	liters	thickness (mm)	height (mm)	€
802229	14	0.8	100	**46,50**
802212	21	0.8	150	**66,95**
802205	28	0.8	200	**79,95**

802328

CONTAINER GN 2/3 PERFORATED

– Suitable for polycarbonate Gastronorm lids

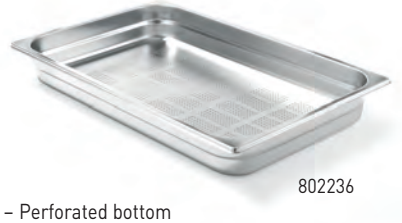
code	liters	thickness (mm)	height (mm)	€
802328	9	0.7	100	**34,50**

802427

CONTAINER GN 1/2 PERFORATED

– Suitable for polycarbonate Gastronorm lids

code	liters	thickness (mm)	height (mm)	€
802427	6.5	0.7	100	**25,75**



802236

– Perforated bottom

code	liters	thickness (mm)	height (mm)	€
802168	2.5	0.8	20	**26,95**
802243	5	0.8	40	**31,50**
802236	9	0.8	65	**34,50**

802328

– Perforated bottom

code	liters	thickness (mm)	height (mm)	€
802342	3	0.7	40	**21,50**
802335	5.5	0.7	65	**24,50**

802427

– Perforated bottom

code	liters	thickness (mm)	height (mm)	€
802441	2	0.7	40	**17,50**
802434	4	0.7	65	**19,75**

802526

CONTAINER GN 1/3 PERFORATED

– Suitable for polycarbonate Gastronorm lids

code	liters	thickness (mm)	height (mm)	€
802526	4	0.7	100	**21,25**
802519	5.7	0.7	150	**30,50**
802502	7.8	0.7	200	**41,50**

802533

– Perforated bottom

code	liters	thickness (mm)	height (mm)	€
802540	1.2	0.7	40	**13,25**
802533	2.5	0.7	65	**15,95**

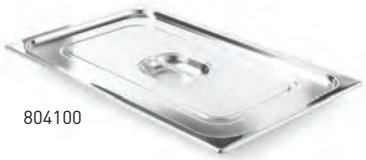
808153

808108

ADAPTOR BAR FOR GN CONTAINERS

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

code	GN	mm	€
808108	GN 1/2	325x25	**4,65**
808153	GN 1/1	532x25	**4,95**

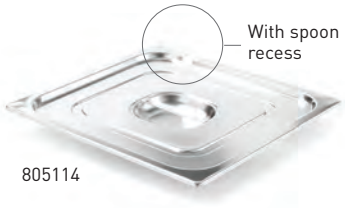


804100

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	**25,95**
804117	0.7	GN 2/3	354x325	**16,95**
804179	0.8	GN 2/4	530x162	**16,75**
804124	0.7	GN 1/2	265x325	**13,95**
804131	0.7	GN 1/3	325x176	**10,25**
804148	0.7	GN 1/4	265x162	**8,50**
804155	0.7	GN 1/6	176x162	**6,75**
804162	0.7	GN 1/9	176x108	**5,95**

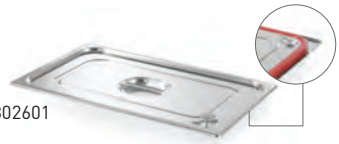


805114

LID FOR GN CONTAINERS WITH SPOON RECESS

– Fits on HENDI Profi Line and Polycarbonate GN containers.

code	thickness (mm)	GN	mm	€
805107	0.7	GN 1/1	530x325	**27,50**
805114	0.7	GN 2/3	354x325	**18,75**
805121	0.7	GN 1/2	265x325	**15,25**
805138	0.7	GN 1/3	325x176	**11,75**
805145	0.7	GN 1/4	265x162	**9,75**
805152	0.7	GN 1/6	176x162	**8,25**



802601

LID FOR GN CONTAINERS WITH SILICONE RIM

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

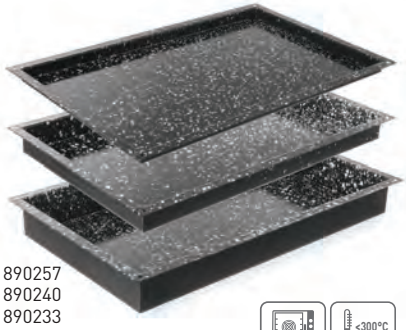
code	GN	mm	€
802601	GN 1/1	530x325	**57,50**
802618	GN 2/3	354x325	**41,50**
802625	GN 1/2	265x325	**37,50**
802632	GN 1/3	325x176	**29,50**
802649	GN 1/4	265x162	**24,50**
802656	GN 1/6	176x162	**23,50**

864203

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

– With recess for sous vide stick 222645 or 222997.
– Also suitable for stainless steel Profi Line Gastronorm containers.

code	suitable for	GN	mm	€
864210	222645	GN 1/2	265x325	**14,95**
864203	222645	GN 1/1	530x325	**18,95**
864234	222997	GN 1/2	265x325	
864227	222997	GN 1/1	530x325	

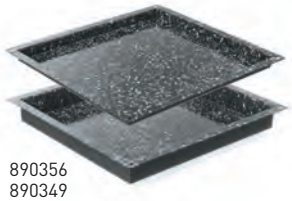


890257
890240
890233

oven | <300°C temp

GASTRONORM CONTAINER ENAMELLED

code	GN	mm	€
890257	GN 1/1	530x325x(H)20	**38,95**
890240	GN 1/1	530x325x(H)40	**40,95**
890233	GN 1/1	530x325x(H)60	**44,95**



890356
890349

oven | <300°C temp

GASTRONORM CONTAINER ENAMELLED GN 2/3

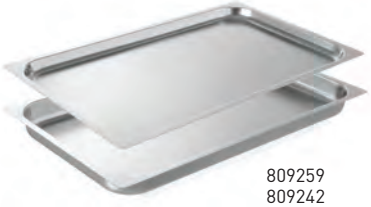
code	GN	mm	€
890356	GN 2/3	345x325x(H)20	**32,75**
890349	GN 2/3	345x325x(H)40	**37,95**

805558
805541
805534

Al aluminium | oven

CONTAINER WITH NON-STICK COATING

code	GN	mm	€
805558	GN 1/1	530x325x(H)20	**39,50**
805541	GN 1/1	530x325x(H)40	**44,95**
805534	GN 1/1	530x325x(H)65	**49,50**



809259
809242

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

GASTRONORM TRAY PROFI LINE

code	GN	mm	€
809259	GN 1/1	530x325x(H)20	**25,25**
809242	GN 1/1	530x325x(H)40	**29,95**

809150

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

GASTRONORM TRAY PROFI LINE GN 2/1

code	GN	mm	€
809150	GN 2/1	650x530x(H)20	**61,50**

GASTRONORM CONTAINERS KITCHEN LINE

201 stainless steel | -40°C 300°C temp | wash | stackable

– 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.

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

806142

CONTAINER GN 1/1

code	liters	thickness (mm)	height (mm)	€
806159	28	0.7	200	**31,75**
806142	21	0.7	150	**26,75**
806135	14	0.6	100	**18,10**
806128	9	0.6	65	**13,60**
806111	5	0.6	40	**12,05**
806104	2.5	0.6	20	**9,25**

806241

CONTAINER GN 2/3

code	liters	thickness (mm)	height (mm)	€
806258	15.5	0.7	200	**26,80**
806241	13	0.7	150	**20,35**
806234	9	0.6	100	**14,65**
806227	5.5	0.6	65	**11,80**
806210	3	0.6	40	**10,25**
806203	1.3	0.6	20	**8,95**

806340

CONTAINER GN 1/2

code	liters	thickness (mm)	height (mm)	€
806357	12.5	0.7	200	**20,75**
806340	9.5	0.7	150	**16,40**
806333	6.5	0.6	100	**12,95**
806326	4	0.6	65	**8,65**
806319	2	0.6	40	**7,90**
806302	1	0.6	20	**6,15**

806449

CONTAINER GN 1/3

code	liters	thickness (mm)	height (mm)	€
806456	7.8	0.7	200	**15,60**
806449	5.7	0.7	150	**13,20**
806432	4	0.6	100	**9,70**
806425	2.5	0.6	65	**6,90**
806418	1.5	0.6	40	**6,05**
806401	0.6	0.6	20	**4,55**

CONTAINER GN 1/4

code	liters	thickness (mm)	height (mm)	€
806555	5.5	0.7	200	**12,65**
806548	4	0.7	150	**10,95**
806531	2.8	0.6	100	**7,50**
806524	1.8	0.6	65	**6,05**

CONTAINER GN 1/6

code	liters	thickness (mm)	height (mm)	€
806654	3.4	0.7	200	**10,75**
806647	2.4	0.7	150	**8,65**
806630	1.6	0.6	100	**6,05**
806623	1	0.6	65	**5,65**

CONTAINER GN 1/9

code	liters	thickness (mm)	height (mm)	€
806739	1	0.7	100	**5,75**
806722	0.6	0.6	65	**3,65**

CONTAINER GN 1/1 PERFORATED

– Perforation diameter 4 mm

code	liters	thickness (mm)	height (mm)	€
807132	13.2	0.6	100	**18,25**
807125	8.6	0.6	65	**15,80**

CONTAINER GN 2/3 PERFORATED

– Perforation diameter 4 mm

code	liters	thickness (mm)	height (mm)	€
807224	5	0.6	65	**13,40**

PERFORATED DRIP SHELF FOR GN CONTAINERS

code	GN	€
806197	GN 1/1	**13,15**
806296	GN 2/3	**12,10**
806395	GN 1/2	**8,45**
806494	GN 1/3	**7,10**
806593	GN 1/4	**6,25**
806692	GN 1/6	**4,45**

– Perforated bottom

code	liters	thickness (mm)	height (mm)	€
807118	5.3	0.6	40	**14,35**

CONTAINER GN 1/2 PERFORATED

– Perforation diameter 4 mm

code	liters	thickness (mm)	height (mm)	€
807330	5.6	0.6	100	**13,15**
807323	3.6	0.6	65	**9,95**

ADAPTOR BAR FOR GN CONTAINERS

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

code	GN	mm	€
808108	GN 1/2	325x25	**4,65**
808153	GN 1/1	532x25	**4,95**

LID FOR GN CONTAINERS

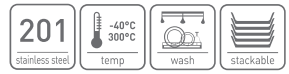
code	thickness (mm)	GN	mm	€
806814	0.7	GN 1/1	530x325	**12,35**
806821	0.7	GN 2/3	354x325	**9,40**
806838	0.7	GN 1/2	265x325	**7,90**
806845	0.7	GN 1/3	325x176	**5,50**
806852	0.7	GN 1/4	265x162	**4,45**
806869	0.7	GN 1/6	176x162	**3,10**
806876	0.7	GN 1/9	176x108	**2,50**

LID FOR GN CONTAINERS WITH SOUP/SAUCE LADLE RECESS

code	thickness (mm)	GN	mm	€
806913	0.7	GN 1/1	530x325	**12,85**
806920	0.7	GN 2/3	354x325	**8,90**
806937	0.7	GN 1/2	265x325	**8,35**
806944	0.7	GN 1/3	325x176	**5,95**
806951	0.7	GN 1/4	265x162	**5,00**
806968	0.7	GN 1/6	176x162	**3,45**
806975	0.7	GN 1/9	176x108	**3,00**

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

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.

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

CONTAINER GN 1/1

code	liters	height (mm)	€
800157	28	200	**27,45**
800140	21	150	**24,15**
800133	14	100	**16,45**
800126	9	65	**10,95**
800119	5	40	**9,85**
800102	2.5	20	**8,50**

CONTAINER GN 2/3

code	liters	height (mm)	€
800249	13	150	**19,50**
800232	9	100	**13,95**
800225	5.5	65	**9,35**
800218	3	40	**7,95**

CONTAINER GN 1/2

code	liters	height (mm)	€
800355	12.5	200	**16,95**
800348	9.5	150	**14,75**
800331	6.5	100	**10,45**
800324	4	65	**6,75**
800317	2	40	**5,80**
800300	1	20	**4,60**

CONTAINER GN 1/3

code	liters	height (mm)	€
800454	7.8	200	**13,45**
800447	5.7	150	**11,25**
800430	4	100	**8,05**
800423	2.5	65	**5,55**
800416	1.5	40	**4,95**
800409	0.6	20	**4,05**

800539

CONTAINER GN 1/4

code	liters	height (mm)	€
800553	5.5	200	**11,35**
800546	4	150	**10,25**
800539	2.8	100	**6,80**
800522	1.8	65	**4,75**

800638

CONTAINER GN 1/6

code	liters	height (mm)	€
800652	3.4	200	**10,60**
800645	2.4	150	**7,45**
800638	1.6	100	**5,35**
800621	1	65	**3,70**

800737

CONTAINER GN 1/9

code	liters	height (mm)	€
800737	1	100	**4,50**
800720	0.6	65	**3,10**

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.

code	GN	mm	€
807606	GN 1/1	530x325	**32,50**
807613	GN 2/3	354x325	**27,95**
807620	GN 1/2	265x325	**20,95**
807637	GN 1/3	325x176	**15,95**
807651	GN 1/6	176x162	**9,95**
807644	GN 1/4	265x162	**13,75**

GASTRONORM CONTAINERS BUDGET LINE WITH HANDLES

817148

CONTAINER GN 1/1 WITH HANDLES

code	liters	height (mm)	€
817155	28	200	**29,60**
817148	21	150	**25,65**

817247

CONTAINER GN 2/3 WITH HANDLES

code	liters	height (mm)	€
817254	17	200	**25,25**
817247	13	150	**21,45**

817810

LID FOR GN CONTAINERS

code	GN	mm	€
817841	GN 1/3	325x176	**4,75**
817810	GN 1/1	530x325	**12,35**
817827	GN 2/3	354x325	**9,40**
817834	GN 1/2	325x265	**6,95**

817346

CONTAINER GN 1/2 WITH HANDLES

code	liters	height (mm)	€
817353	12.5	200	**19,30**
817346	9.5	150	**16,50**

817445

CONTAINER GN 1/3 WITH HANDLES

code	liters	height (mm)	€
817452	7.8	200	**15,25**
817445	5.7	150	**13,45**

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.

783009

GASTRONORM PAN GN 1/1

code	-	order unit	mm	€
783009	GN 1/1	3	530x325x(H)65	**69,50**

783016

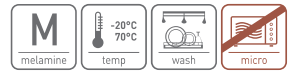
GASTRONORM PAN GN 1/2

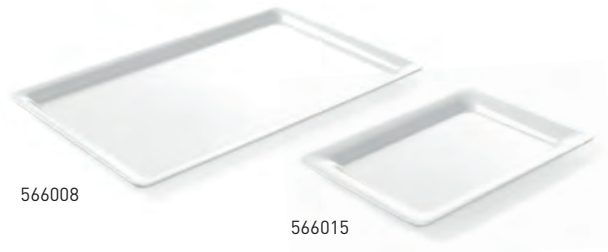
code	-	order unit	mm	€
783016	GN 1/2	6	325x265x(H)65	**27,25**

783023

GASTRONORM PAN GN 1/3

code	-	order unit	mm	€
783023	GN 1/3	8	325x176x(H)65	**16,75**





566008

566015

GASTRONORM TRAYS WITH SLIM RIM

code	-	mm	€
566046	GN 1/4	265x152x(H)20	**5,75**
566022	GN 1/3	325x177x(H)20	**8,75**
566015	GN 1/2	325x265x(H)20	**9,55**
566053	GN 2/4	530x163x(H)20	**12,50**
566930	GN 2/3	354x325x(H)20	**14,25**
566008	GN 1/1	530x325x(H)20	**18,95**

GASTRONORM CONTAINERS POLYCARBONATE BLACK

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

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

862209

CONTAINER GN 1/1 BLACK POLYCARBONATE

code	liters	height (mm)	€
862216	21	150	**24,95**
862223	14	100	**22,50**
862209	9	65	**17,50**

862421

CONTAINER GN 1/2 BLACK POLYCARBONATE

code	liters	height (mm)	€
862407	12.5	200	**16,25**
862414	9.5	150	**13,95**
862421	6.5	100	**9,95**
862438	4	65	**8,75**

862513

CONTAINER GN 1/3 BLACK POLYCARBONATE

code	liters	height (mm)	€
862506	7.8	200	**12,75**
862513	5.7	150	**10,25**
862520	4	100	**8,25**
862537	2.5	65	**6,50**

862629

CONTAINER GN 1/4 BLACK POLYCARBONATE

code	liters	height (mm)	€
862612	4	150	**8,50**
862629	2.8	100	**7,25**
862636	1.8	65	**5,75**

862711

CONTAINER GN 1/6 BLACK POLYCARBONATE

code	liters	height (mm)	€
862704	3.4	200	**7,50**
862711	2.4	150	**6,50**
862728	1.6	100	**5,25**
862735	1	65	**4,75**

862827

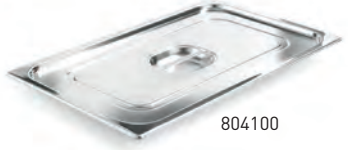
CONTAINER GN 1/9 BLACK POLYCARBONATE

code	liters	height (mm)	€
862827	1	100	**4,65**

862902

LID FOR GN CONTAINERS BLACK POLYCARBONATE

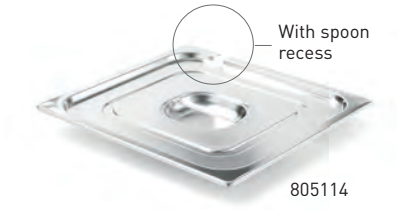
code	GN	mm	€
862902	GN 1/1	530x325	**12,50**
862926	GN 1/2	325x265	**6,75**
862933	GN 1/3	325x176	**5,25**
862940	GN 1/4	265x162	**4,75**
862957	GN 1/6	176x162	**4,50**


804100

LID FOR GN CONTAINERS

- Fits on HENDI Profi Line and Polycarbonate GN containers.

code	thickness (mm)	GN	mm	€
804100	0.8	GN 1/1	530x325	**25,95**
804117	0.7	GN 2/3	354x325	**16,95**
804179	0.8	GN 2/4	530x162	**16,75**
804124	0.7	GN 1/2	265x325	**13,95**
804131	0.7	GN 1/3	325x176	**10,25**
804148	0.7	GN 1/4	265x162	**8,50**
804155	0.7	GN 1/6	176x162	**6,75**
804162	0.7	GN 1/9	176x108	**5,95**



805114

LID FOR GN CONTAINERS WITH SPOON RECESS

- Fits on HENDI Profi Line and Polycarbonate GN containers.

code	thickness (mm)	GN	mm	€
805107	0.7	GN 1/1	530x325	**27,50**
805114	0.7	GN 2/3	354x325	**18,75**
805121	0.7	GN 1/2	265x325	**15,25**
805138	0.7	GN 1/3	325x176	**11,75**
805145	0.7	GN 1/4	265x162	**9,75**
805152	0.7	GN 1/6	176x162	**8,25**

GASTRONORM CONTAINERS POLYCARBONATE WHITE

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

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

862285

CONTAINER GN 1/1 WHITE POLYCARBONATE

code	liters	height (mm)	€
862285	9	65	**17,50**

862476

CONTAINER GN 1/2 WHITE POLYCARBONATE

code	liters	height (mm)	€
862483	4	65	**8,75**
862476	6.5	100	**9,95**

862575

CONTAINER GN 1/3 WHITE POLYCARBONATE

code	liters	height (mm)	€
862568	5.7	150	**10,25**
862575	4	100	**8,25**
862582	2.5	65	**6,50**

862674

CONTAINER GN 1/4 WHITE POLYCARBONATE

code	liters	height (mm)	€
862674	2.8	100	**7,25**
862681	1.8	65	**5,75**

862773

CONTAINER GN 1/6 WHITE POLYCARBONATE

code	liters	height (mm)	€
862766	2.4	150	**6,50**
862773	1.6	100	**5,25**
862780	1	65	**4,75**

862964

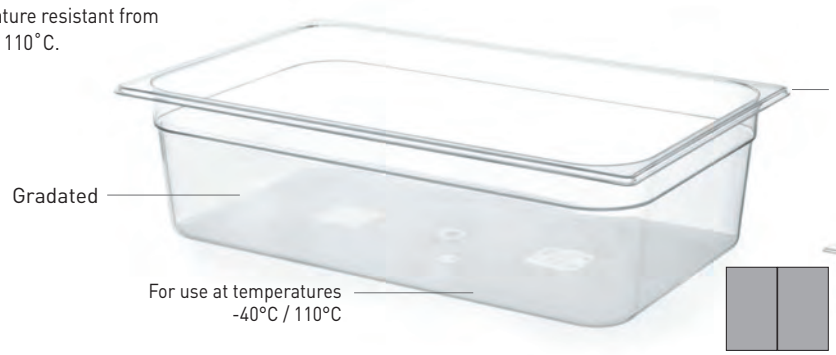
LID FOR GN CONTAINERS WHITE POLYCARBONATE

code	GN	mm	€
862919	GN 1/1	530x325	**12,50**
862964	GN 1/2	265x325	**6,75**
862971	GN 1/3	325x176	**5,25**
862988	GN 1/4	265x162	**4,75**
862995	GN 1/6	176x162	**4,50**

GASTRONORM CONTAINERS POLYCARBONATE TRANSPARENT

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

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



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

861196

CONTAINER GN 2/1

code	liters	height (mm)	€
861196	58	200	**54,95**

861202

CONTAINER GN 1/1 POLYCARBONATE

code	liters	height (mm)	€
861202	28	200	**29,50**
861219	21	150	**21,95**
861226	14	100	**19,50**
861233	9	65	**14,95**

861424

CONTAINER GN 1/2 POLYCARBONATE

code	liters	height (mm)	€
861400	12.5	200	**14,95**
861417	9.5	150	**12,50**
861424	6.5	100	**9,50**
861431	4	65	**8,25**

861523

CONTAINER GN 1/3 POLYCARBONATE

code	liters	height (mm)	€
861509	7.8	200	**11,95**
861516	5.7	150	**9,75**
861523	4	100	**7,75**
861530	2.5	65	**6,25**

861622

CONTAINER GN 1/4 POLYCARBONATE

code	liters	height (mm)	€
861608	5.5	200	**10,75**
861615	4	150	**7,95**
861622	2.8	100	**6,95**
861639	1.8	65	**5,50**

861721

CONTAINER GN 1/6 POLYCARBONATE

code	liters	height (mm)	€
861707	3.4	200	**7,25**
861714	2.4	150	**5,95**
861721	1.6	100	**4,95**
861738	1	65	**4,50**

861820

CONTAINER GN 1/9 POLYCARBONATE

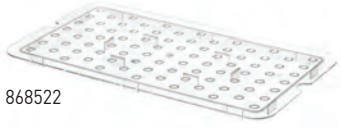
code	liters	height (mm)	€
861820	1	100	**4,45**
861837	0.6	65	**3,95**

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	**32,50**
864104	GN 1/1	530x325	**11,95**
864128	GN 1/2	265x325	**6,50**
864135	GN 1/3	325x176	**4,85**
864142	GN 1/4	265x162	**4,50**
864159	GN 1/6	176x162	**4,25**
864166	GN 1/9	176x108	**2,95**


868522

PERFORATED DRIP SHELF FOR GN CONTAINERS POLYCARBONATE

code	GN	mm	€
868522	GN 1/1	467x263	**8,95**
868546	GN 1/2	265x206	**5,75**
868553	GN 1/3	266x116	**2,65**
868577	GN 1/6	118x106	**1,75**

864203

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

- With recess for sous vide stick 222645 or 222997.
- Also suitable for stainless steel Profi Line Gastronorm containers.

code	suitable for	GN	mm	€
864210	222645	GN 1/2	265x325	**14,95**
864203	222645	GN 1/1	530x325	**18,95**
864234	222997	GN 1/2	265x325	
864227	222997	GN 1/1	530x325	

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GASTRONORM CONTAINERS POLYPROPYLENE PROFI LINE

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

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

880012

CONTAINER GN 1/1 POLYPROPYLENE

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

880111

CONTAINER GN 1/2 POLYPROPYLENE

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

880210

CONTAINER GN 1/3 POLYPROPYLENE

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

880319

CONTAINER GN 1/4 POLYPROPYLENE

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

880418

CONTAINER GN 1/6 POLYPROPYLENE

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

880524

CONTAINER GN 1/9 POLYPROPYLENE

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

880609

LID FOR GN CONTAINERS POLYPROPYLENE

– Suitable for all Hendi polypropylene Gastronorm containers, including HACCP storage containers.

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

881811

SIL silicone

LID FOR GN CONTAINERS MADE OF POLYPROPYLENE, WITH SEAL

– Lid with hermetic silicone seal; the seal is tight enough to prevent leaking when the container is tilted. With lip to break the airtight seal for easy opening.

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

GASTRONORM STORAGE CONTAINERS HACCP

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

- 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.

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

880050

880159

CONTAINER GN 1/1 HACCP

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

CONTAINER GN 1/2 HACCP

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

880258

CONTAINER GN 1/3 HACCP

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

880371

CONTAINER GN 1/4 HACCP

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

880456

CONTAINER GN 1/6 HACCP

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

880555

CONTAINER GN 1/9 HACCP

code	liters	height (mm)	€
880555	1	100	**3,25**
880562	0.6	65	**2,90**

LID FOR GN CONTAINERS POLYPROPYLENE

– Suitable for all Hendi polypropylene Gastronorm containers, including HACCP storage containers.

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

880623

LID CLIPS FOR HACCP STORAGE CONTAINERS

– 12 pcs.
– In blister pack

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

HORECA MARKERS

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

code	packed per	€
871546	2	**9,75**

871546

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.

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

880050

CONTAINER GN 1/1 HACCP

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

880159

CONTAINER GN 1/2 HACCP

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

880258

CONTAINER GN 1/3 HACCP

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

880371

CONTAINER GN 1/4 HACCP

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

880456

CONTAINER GN 1/6 HACCP

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

880555

CONTAINER GN 1/9 HACCP

code	liters	height (mm)	€
880555	1	100	**3,25**
880562	0.6	65	**2,90**

171882

SERVING TONGS HACCP 250 MM

– Handle covered with coloured PVC.

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

881705

LID FOR GN CONTAINERS PURPLE

– Suitable for all Hendi polypropylene Gastronorm containers, including HACCP storage containers.

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

826164

826065

CUTTING BOARD HACCP

– Both sides suitable for cutting

– Can be cleaned in professional dishwashers (short program)

code	colour	mm	€
826065	Purple	GN 1/1 – 530x325x(H)15	20,95
826164	Purple	GN 1/2 – 265x325x(H)12	9,75

825570

825662

CUTTING BOARD HACCP

– Both sides suitable for cutting

– Can be cleaned in professional dishwashers (short program)

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

880869

LID CLIPS FOR HACCP STORAGE CONTAINERS

– 12 pcs.

– in blister pack

code	colour	packed per	€
880869	Purple	12	5,25

842775

COOK'S KNIFE

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

842270

842171

UNIVERSAL KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
842270	1.2	90	190	3,65
842171	1.2	100	205	3,45

842478

CARVING KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
842478	2.5	150	280	4,95

CUTTING BOARD HACCP

HDPE polyethylene · HACCP compliant

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

CUTTING BOARD HACCP 600X400

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

CUTTING BOARD HACCP 450X300

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

826201

S.S. stainless steel

CUTTING BOARD RACK

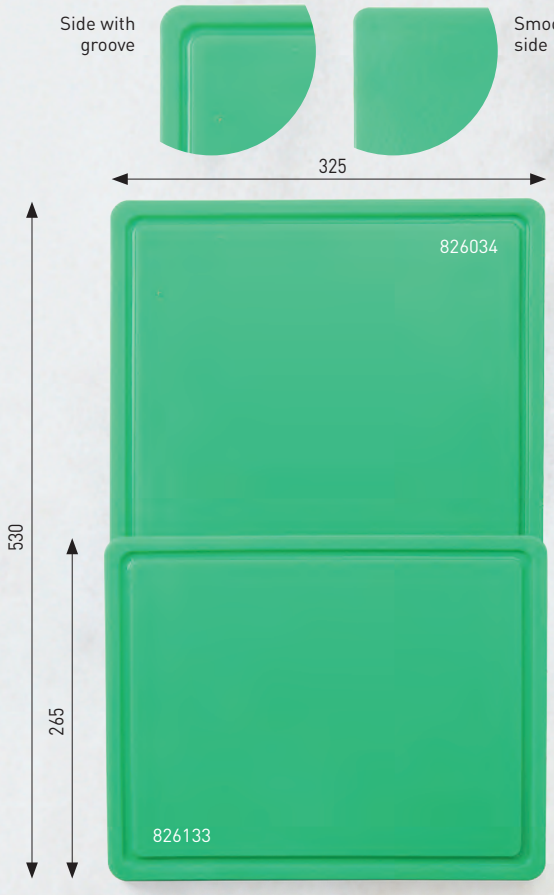
– For 6 cutting boards up to 20 mm thick.

code	mm	€
826201	303x211x(H)205	**16,95**

CUTTING BOARD HACCP

HDPE polyethylene | HACCP compliant

- 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	**20,95**
826010	Red	530x325	15	**20,95**
826027	Blue	530x325	15	**20,95**
826034	Green	530x325	15	**20,95**
826041	Brown	530x325	15	**20,95**
826058	Yellow	530x325	15	**20,95**
826065	Purple	530x325	15	**20,95**

CUTTING BOARD HACCP GASTRONORM 1/2

– One side smooth and other side with groove.

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

Groove to prevent leaking

CUTTING BOARD HACCP GASTRONORM 1/2

code	colour	mm	thickness (mm)	€
826706	White	265x325	9	**7,50**
826713	Red	265x325	9	**7,50**
826720	Blue	265x325	9	**7,50**
826737	Green	265x325	9	**7,50**
826744	Brown	265x325	9	**7,50**
826751	Yellow	265x325	9	**7,50**

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	€
826331	1	300x200x(H)6	**7,95**
826300	1	380x305x(H)6	**12,95**

CUTTING BOARD

- Rubberwood.
- With handles.

code	-	mm	€
506912	GN 1/2	265x325x(H)45	**18,95**
506905	GN 1/1	530x325x(H)45	**34,95**

ANTI-SLIP MAT

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

code	mm	€
598047	1500x300x(H)	**3,25**

CARVING BOARD

- Solid beech wood.
- Grooved.

code	thickness (mm)	mm	€
505205	16	390x230	**10,95**

CUTTING BOARD WITH GRIP

- Solid beech wood.

code	thickness (mm)	mm	€
505106	13	390x160	**6,95**

CUTTING BOARD WITH HANDLE

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

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

505502

BAGUETTE BOARD

– Wooden with removable grid

code	mm	thickness (mm)	€
505502	475x322	20	**36,50**

570906

ONION GOGGLES

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

code	mm	€
570906	150x160x(H)45	**10,75**

PP polypropylene

S.S. stainless steel

844366

844359

MINCING KNIFE

code	-	mm	€
844359	single blade	(L)215	**12,95**
844366	double blade	(L)215	**19,50**

Convenient carrying case

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 – Cook's knife 330 mm
6 – Cook's knife 370 mm
7 – Santoku knife 336 mm
8 – Knife sharpener 340 mm
9 – Carving fork curved 320 mm
10 - Convenient carrying case

code	mm	€
975770	445x260x(H)65	**78,50**

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	**35,95**
844212	2	Cook's knife	3,3	200	335	**32,95**
844311	3	Carving knife	2,7	250	380	**32,95**
844304	4	Carving knife	2,6	200	332	**30,75**
844229	5	Carving fork	9	150	285	**25,95**
844267	6	Boning knife, Flexible.	2	150	270	**25,95**
844250	7	Utility knife	2	150	265	**25,25**

code			thickness (mm)	blade length (mm)	length (mm)	€
844236	8	Paring knife	1,9	90	195	**16,50**
844328	9	Ham/salmon knife, Half flexible., granton	2,6	300	430	**36,50**
844298	10	Bread knife	2,4	215	340	**30,75**
844281	11	Bread knife	2,4	215	340	**30,75**
844335	12	Cleaver, granton	3	165	300	**43,95**
844274	13	Santoku knife, granton	3	180	310	**33,25**
844403	14	Knife sharpener diamond		310	450	**36,95**

S.S. stainless steel | POM POM plastic

KNIVES KITCHEN LINE

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

code			blade length (mm)	length (mm)	€
781319	1	Chef's knife	200	340	**14,75**
781357	2	Chef's knife	150	285	**11,25**
781340	3	Carving knife	200	330	**10,50**
781364	4	Carving fork	175	290	**10,50**
781371	5	Boning knife	150	285	**9,25**
781333	6	Bread knife	210	335	**11,35**

code			blade length (mm)	length (mm)	€
781388	7	Kitchen knife	125	240	**6,25**
781395	8	Paring knife	90	200	**6,25**
781401	9	Poultry shears	140	260	**12,65**
781302	10	Cleaver	180	300	**19,95**
781326	11	Ham/salmon knife	215	350	**11,25**
781418	12	Knife sharpener	230	350	**6,25**

BLACK - UNIVERSAL

– Polypropylene handle in accordance with HACCP guidelines.

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

code			thickness (mm)	blade length (mm)	length (mm)	€
842706	1	Cook's knife	2,5	240	380	**7,90**
842607	2	Cook's knife	2,5	180	320	**6,65**
844441	3	Boning knife	1,8	150	280	**5,25**
844434	4	Fillet knife	1,8	150	260	**5,25**
842409	5	Carving knife	2,5	150	290	**4,95**
842102	6	Universal knife	1,2	100	210	**3,45**
842201	7	Universal knife	1,2	90	200	**3,65**

code			thickness (mm)	blade length (mm)	length (mm)	€
842904	8	Ham/salmon knife	1,7	350	490	**10,50**
843000	9	Bread knife	1,5	250	380	**6,10**
843109	10	Bread knife	1,5	300	430	**6,10**
844427	11	Butcher's knife	2,5	200	330	**6,45**
844410	12	Butcher's knife	2,5	250	380	**7,75**
781418	13	Knife sharpener		230	350	**6,25**

Watch the video

JAPANESE KNIVES

S.S. stainless steel · wash

- Top end series of drop forged knives.
- Made of the high carbon steel alloy X50CrMoV15.
- Produced in 50 major manufacturing steps.
- Traditional wooden handle.
- Each knife is individually packed in a PET presentation blister.
- Limited edition, specially made for Hendi.

code			thickness (mm)	blade length (mm)	length (mm)	€
845035	1	Knife ‚Santoku'	4	165	295	**25,50**
845028	2	Vegetable knife ‚Usuba'	4	180	325	**37,95**
845059	3	Knife ‚Sashimi'	3	210	340	**35,45**
845042	4	Nóż Yanagiba	4	240	370	**36,50**

229835

S.S. stainless steel

NEW

TRUFFLE SLICER

- The perfect tool for slicing thin slices of truffles.
  Blade made of stainless steel (AISI 420) – 55HRC hardness.
  Blade housing made of stainless steel (AISI 430).
  Blade adjustment by screw.
  Slice thickness: from 0.2 to 3 mm.

code	mm	€
229835	220x85	**24,50**

505656

505670

HDPE polyethylene · S.S. stainless steel

POLYETHYLENE BUTCHER BLOCK

- Made of polyethylene HDPE500.
- Reinforced frame made of stainless steel.

code	-	mm	€
505687	set	500x400x(H)800	**285,00**
505656	block	500x400x(H)50	**79,50**
505663	block	500x400x(H)80	**112,50**
505670	stand	500x400x(H)750	**172,50**

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	**6,65**
842799	2	Cook's knife	240/385	2,5	**7,90**
842966	3	Ham/salmon knife	350/490	1,7	**10,50**

RED - RAW MEAT

code			blade/knife length (mm)	thickness (mm)	€
842423	4	Carving knife	150/290	2,5	**4,95**
842522	5	Filleting knife	150/300	0,9	**4,40**
842621	6	Cook's knife	180/320	2,5	**6,65**
842720	7	Cook's knife	240/385	2,5	**7,90**
842928	8	Ham/salmon knife	350/490	1,7	**10,50**

YELLOW - POULTRY

code			blade/knife length (mm)	thickness (mm)	€
842539	9	Filleting knife	150/300	0,9	**4,40**
842638	10	Cook's knife	180/320	2,5	**6,65**
842737	11	Cook's knife	240/385	2,5	**7,90**

BLUE - FISH

code			blade/knife length (mm)	thickness (mm)	€
842546	12	Filleting knife	150/300	0,9	**4,40**
842645	13	Cook's knife	180/320	2,5	**6,65**
842744	14	Cook's knife	240/385	2,5	**7,90**

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

ERGONOMIC NON SLIP HANDLE

WHITE - CHEESE & BREAD

code			blade/knife length (mm)	model	thickness (mm)	€
842256	15	Universal knife	90/190	short model	1,2	**3,65**
842355	16	Universal knife	130/230	long model	1,2	**4,05**
842553	17	Filleting knife	150/300		0,9	**4,40**
842652	18	Cook's knife	180/320		2,5	**6,65**
842751	19	Cook's knife	240/385		2,5	**7,90**
843055	20	Bread knife	250/385		1,5	**6,10**
843154	21	Bread knife	300/430		1,5	**6,10**

GREEN - FRUITS & VEGETABLES

code			blade/knife length (mm)	model	thickness (mm)	€
842218	22	Universal knife	90/190	short model	1,2	**3,65**
842119	23	Universal knife	100/205	serrated	1,2	**3,45**
842317	24	Universal knife	130/230	long model	1,2	**4,05**
842614	25	Cook's knife	180/320		2,5	**6,65**
842713	26	Cook's knife	240/385		2,5	**7,90**

PURPLE - ALLERGENS

code			blade/knife length (mm)	thickness (mm)	€
842270	27	Universal knife	90/190	1,2	**3,65**
842171	28	Universal knife	100/205	1,2	**3,45**
842478	29	Carving knife	130/280	2,5	**4,05**
842676	30	Cook's knife	180/320	2,5	**6,65**
842775	31	Cook's knife	240/385	2,5	**7,90**

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	blade length (mm)	length (mm)	€
842003	75	175	**14,75**

841105 841112 841129 841136

841020

841228

841235

842010

PARING KNIVES

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

code	blade length (mm)	length (mm)	€
842010	90	185	**15,35**

PARING KNIVES AND PEELERS

– High quality

PARING KNIFE

code	-	blade length (mm)	mm	€
841105	straight model	75	(L)180	**2,75**
841112	pointed model	87	(L)190	**2,75**
841129	curved model	60	(L)165	**2,50**

TOMATO KNIFE

– Polypropylene handle.
– "Made in Germany".

code	blade length (mm)	length (mm)	€
841136	110	215	**3,75**

PARING KNIFE WITH WOODEN HANDLE

– "Made in Germany".

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

SPEED PEELER

– Transverse model.

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

PEELER

– Pendulum model.

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

856383

KNIVES CARRYING CASE

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

code	mm	€
856383	450x70x(H)110	**22,95**

856390

KNIVES CARRYING CASE

- Compact case with a total of 17 slots.
- Fits 4 knives with a maximum length of 450 mm and 13 smaller tools.
- Divider reinforced with plastic.
- Knives and tools are held in place by elastic bands.
- Dimensions unfolded: 500x510 mm.
- With shoulder strap.
- Knives not included.

code	mm	€
856390	500x120x(H)225	**47,50**

856277

KNIVES CARRYING CASE

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

code	mm	€
856277	510x50x(H)170	**39,95**

281246

PMMA plexiglas S.S. stainless steel

UV STERILIZER HENDI 14

- 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)610	**225,00**

856314

856307

opener

856284

PP polypropylene | S.S. stainless steel

POULTRY SHEARS

- High carbon steel.
- Softgrip.

code	mm	€
856314	(L)240	**13,95**

KITCHEN SCISSORS

- Detachable - easy to clean.
- Softgrip.

code	mm	€
856307	(L)200	**9,95**

KITCHEN SCISSOR SOFTGRIP

- Detachable - easy to clean.
- With softgrip.

code	mm	€
856284	(L)225	**13,95**

556641

CUT RESISTANT GLOVES - 2 PCS

- Offers protection for handling sharp blades in the professional kitchen, like kitchen knives.
- The mix of HPPE, polyester fibres and nylon makes these gloves durable and comfortable.
- Level 4 cut resistance.
- Level 3 abrasion resistance.

code	packed per	€
556641	2	**14,75**

556665

OYSTER GLOVE

- 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.

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

781913

POM POM plastic | S.S. stainless steel

OYSTER KNIFE ROUND

code	mm	€
781913	(L)170	**5,95**

781920

PP polypropylene | S.S. stainless steel

OYSTER KNIFE STRAIGHT

code	mm	€
781920	(L)160	**2,95**

844458

POM POM plastic | S.S. stainless steel

OYSTER KNIFE LONG

code	mm	€
844458	(L)215	**3,95**

224403

ABS plastic

KNIFE SHARPENER

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

code	V	W	mm	€
224403	230	50	295x110x(H)110	**189,50**
224410	Sand paper – grit 320		50x200	**5,95**
229828	Sand paper – grit 1000		50x200	**7,95**

Watch the video

820605

KNIFE SHARPENER

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

code	mm	€
820605	140x15x(H)65	**14,95**

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

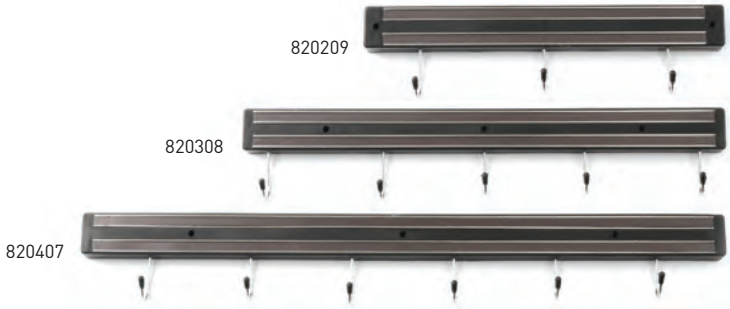
– Ergonomic handle and non-slip base provide safety and comfort.
– 3 functions for sharpening all kinds of knives, even ceramic knives.
– Do not use to sharpen serrated blades or scissors.

code	mm	€
820612	200x46x(H)75	**11,50**

KNIFE MAGNET WITH HOOKS

– With 2 magnetic strips.

code	-	mm	€
820209	3 hooks	(L)340	**7,25**
820308	5 hooks	(L)470	**9,25**
820407	6 hooks	(L)625	**11,75**



820209

820308

820407

Watch the video

PP polypropylene | S.S. stainless steel | wash

LEMON ZESTER

code	mm	€
856031	(L)155	**5,45**

GRAPEFRUIT KNIFE

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

VEGETABLE CORER

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

CITRUS PEELER

code	mm	€
856055	(L)175	**5,75**

MELON SCOOP OVAL

code	ø	length (mm)	€
856017	ø26	(L)160	**5,45**

MELON SCOOP SERRATED

code	ø	length (mm)	€
856024	ø22	(L)150	**5,45**

MELON SCOOP DOUBLE

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

CHANNEL KNIFE

code	mm	€
856048	(L)155	**5,45**

APPLE CORER

code	ø	length (mm)	€
856079	ø20	(L)215	**5,45**

DOUGH CUTTER SERRATED BLADE

code	ø	length (mm)	€
856154	ø60	(L)188	**6,95**

BUTTER CURLER

– Serrated.

code	mm	€
856192	(L)190	**6,75**

SPREADER - SERRATED

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

POTATO PEELER

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

DECORATION KNIFE

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

PP polypropylene S.S. stainless steel wash

TOMATO KNIFE OFFSET

code	blade length (mm)	length (mm)	€
856253	110	224	**7,50**

CHEESE SLICER

code	mm	€
856208	(L)200	**6,95**

CHEESE SLICER FOR SOFT CHEESE

code	mm	€
856215	(L)160	**6,75**

CHEESE GRATER

code	mm	€
856222	(L)170	**7,75**

CHEESE KNIFE FOR HARD CHEESE

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

Watch the video

CHEESE KNIFE FOR SOFT CHEESE

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

PIZZA SLICER

code	mm	€
617007	ø100x240	**4,75**

PP polypropylene S.S. stainless steel

DECORATION TOOLSET - 6 PCS.

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

code	mm	€
856291	280x100x(H)50	**48,95**

856291

NEW

PIZZA SLICER

- 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	**6,75**

Watch the video

680025

18/0 stainless steel

MULTIPURPOSE TWEEZERS

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

NEW

680186

18/0 stainless steel

TWEEZER CURVED HANDLE

code	mm	€
680186	(L)240	**5,95**

680063

18/0 stainless steel

TWEEZERS CURVED

code	mm	€
680070	(L)160	**3,70**
680063	(L)235	**4,95**
680056	(L)300	**5,95**

NEW

680162

18/0 stainless steel

TWEEZER WITH SQUARE HEAD

code	mm	€
680162	(L)145	**3,50**

680087

OFFSET TWEEZERS

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

680124

TWEEZERS, ROUND HEAD

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

680179

18/0 stainless steel

TWEEZER WITH CYLINDRICAL HEAD

code	mm	€
680179	(L)170	**4,95**

680131

18/0 stainless steel | wash

MULTIPURPOSE TWEEZER COATED

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

code	mm	€
680131	(L)300	**7,25**

680216

18/0 stainless steel | wash

TWEEZER WITH ROUND HEAD COATED

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

code	mm	€
680216	(L)305	**6,95**

NEW

680155

18/0 stainless steel

FISH BONE TWEEZER POINT HEAD

code	mm	€
680155	(L)155	**3,95**

680117 680100

FISH BONE TWEEZERS, SLANTED HEAD

code	mm	€
680117	(L)115	**2,75**
680100	(L)135	**4,75**

680148

18/0 stainless steel

FISH BONE TWEEZER SMALL FLAT HEAD

code	mm	€
680148	(L)100	**2,95**

856352 856369 856376

RASPS

– Laser cut blades, high precision and extremely sharp.

code	-	blade length (mm)	mm	€
856352	Fine	220	35x405	**14,25**
856369	Coarse	220	35x405	**14,25**
856376	Ribbon	220	35x410	**14,25**

Extremely sharp, laser cut rasps

PP polypropylene | 18/8 stainless steel

856321 856338 856345

RASPS

– Laser cut blades, high precision and extremely sharp.

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

S.S. stainless steel | wash

443002

GRATER, FOUR-SIDED

code	mm	€
443002	90x65x(H)200	**7,50**

Al aluminium | wash

570104

EGG SLICER – RECTANGULAR

code	mm	€
570104	130x85x(H)30	**9,50**

Al aluminium | wash

570012

EGG SLICER – OVAL

code	mm	€
570012	120x115x(H)35	**9,75**

VEGETABLE CUTTER V-TYPE

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

code	mm	€
222614	130x335x(H)75	**26,95**

V-shaped cutting blade for fast slicing

222614

VEGETABLE CUTTER V-TYPE DOUBLE BLADED

- Made of stainless steel and black ABS.
- V-shaped main slicing blade, crinkled secondary slicing blade.
- Easy to adjust the slicing thickness of both blades.
- Foldable stand with rubber feet.
- Comes with two extra blades for julienne or french fries, 6 or 9 mm wide.
- Storage box included to safely store the blades.
- Polypropylene product holder with metal pins.

code	mm	€
222676	530x165x(H)203	**52,50**

222676

VEGETABLE CUTTER

- 2 blades for slicing (1 crinkle blade) and 3 blades for jullienne (5, 7, 10 mm).
- Sliding product holder and storage box for blades.
- With non-slip stand.

code	mm	€
222652	395x125x(H)200	**57,50**

Comes complete with product holder, 5 blades and blade storage box

222652

S.S. stainless steel | wash

570159

With suction cup feet

Fitted with hand protection

TOMATO SLICER

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

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

Special mounting plate allows easy removal and cleaning

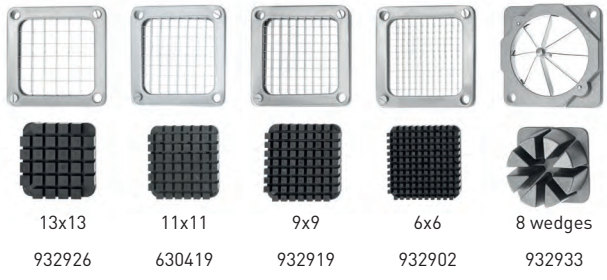
With suction cup feet

FRENCH FRIES CUTTER

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

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

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



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

FRIES KNIFE FOR FRENCH FRIES CUTTER

wash

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

code		€
932926	13x13	**12,75**
630419	11x11	**12,75**
932919	9x9	**12,75**
932902	6x6	**12,75**
932933	8 wedges	**12,75**

MEAT TENDERIZERS

MEAT TENDERIZING HAMMER

Al aluminium | wash

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

code	mm	€
513002	(L)260	**9,75**

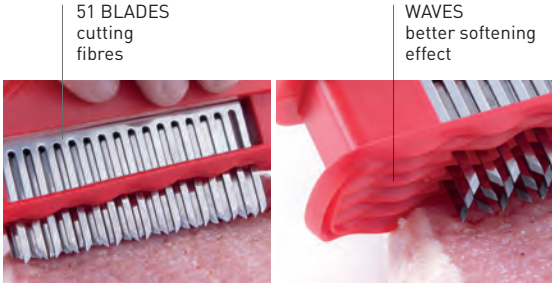
MEAT TENDERIZER PROFI LINE

- 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	**24,95**

Watch the video

ABS plastic | 18/8 stainless steel



S.S. stainless steel

513538

559239

559208

BUTCHER'S HOOKS – A SET OF 4 HOOKS

code	mm	€
513538	90x4	**3,50**
513545	110x5	**4,25**
513552	130x5	**4,50**
513569	150x6	**5,95**

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	**5,75**

ROULADE STRING

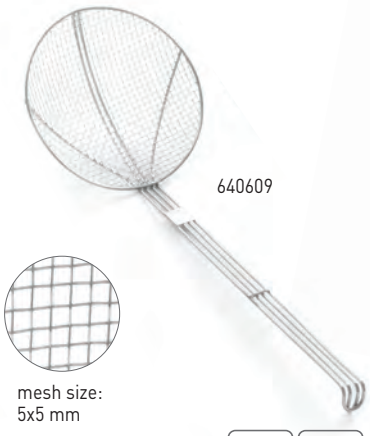
- Soft and flexible, easy to bind and knot.
- Spool with 100g of string, about 70 meters.
- Made of unbleached cotton.

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

PA polyamide · S.S. stainless steel · wash

CHIP SCOOP
– Made of stainless steel with PA handle.
– With extra deep scoop.

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



S.S. stainless steel · wash

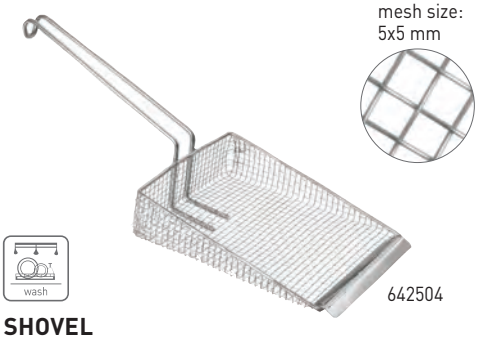
CHIP SCOOP
– With reinforced wire handle.

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

S.S. stainless steel · wash

CHIP SCOOP
– With wire handle.

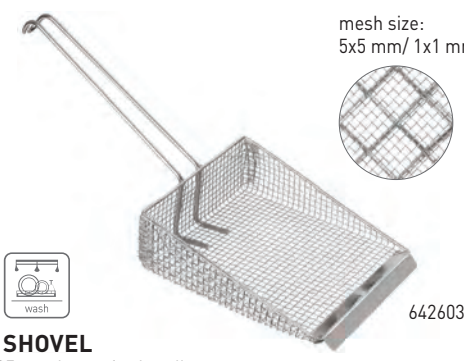
code	mm	€
640104	ø100x310	**7,25**
640203	ø125x360	**8,25**



S.S. stainless steel · wash

CHIPS SHOVEL
– With 150 mm long wire handle.

code	mm	€
642504	470x180	**24,25**



S.S. stainless steel · wash

CHIPS SHOVEL
– With 225 mm long wire handle.
– Double mesh.

code	mm	€
642603	335x175	**23,50**

S.S. stainless steel

FAT SKIMMER - FINE MESH
– With wire handle.

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

18/10 stainless steel · wash

BIRD'S NEST SHAPED STRAINER
– With wire handle and fastening clip.

code	mm	€
646601	ø100x390	**11,95**

642566

PC polycarbonate

FRENCH FRIES FUNNEL SCOOP

– Fill opening 70 mm.
– Left and right handed.

code	mm	€
642566	233x205	**9,75**

642559

S.S. stainless steel

FRENCH FRIES FUNNEL SCOOP

– With detachable handles Fill opening 75 mm.
– Left and right handed.

code	mm	€
642559	230x220	**12,95**

630136

630235

SALT AND PEPPER SHAKER

S.S. stainless steel | wash

– With screw cap.

code	-	mm	€
630235	Pepper shaker	ø63x(H)100	**4,25**
630136	Salt shaker	ø80x(H)175	**9,50**

630105

630204

SALT AND PEPPER SHAKER

Al aluminium | wash

– With screw cap.

code	-	mm	€
630204	Pepper shaker	ø65x(H)105	**3,50**
630105	Salt shaker	ø80x(H)195	**8,25**

630006

Al aluminium | wash

CHIPS COLANDER ALUMINIUM

– Fixed bottom and removable strainer.

code	mm	€
630006	ø400x(H)170	**26,50**

630808

S.S. stainless steel | wash

CHIPS COLANDER STAINLESS STEEL

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

code	mm	€
630808	ø410x(H)170	**38,95**

630808

516713

LID FOR BUCKET WITH REINFORCED BASE

code	-	mm	€
516690	516683	ø280x(H)15	**12,25**
516713	516706	ø290x(H)15	**12,95**
516737	516720	ø305x(H)15	**16,50**

516683 516720

BUCKET WITH REINFORCED BASE

– Graduated.

code	liters	mm	€
516676	7	ø230x(H)245	**36,95**
516683	10	ø280x(H)265	**42,95**
516706	12	ø300x(H)310	**49,95**
516720	15	ø305x(H)330	**54,50**

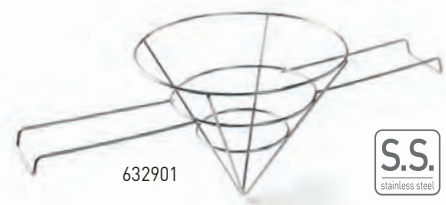
516744

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	**29,95**

632802



632901

GREASE FILTER FOR DEEP FRYER - 50 PCS

– Made of rayon (synthetic silk).

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

GREASE FILTER HOLDER FOR DEEP FRYER

code	mm	€
632901	ø250x(H)240	**11,75**

196007

BUCKET

– With lid.
– Suitable as fat storage bucket.

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

MEASURING JUG POLYPROPYLENE

– With gradation.

code	liters	mm	€
567104	0.5	ø90x(H)140	**2,50**
567203	1	ø110x(H)170	**4,25**
567302	2	ø140x(H)215	**6,75**
567401	3	ø160x(H)240	**8,95**
567500	5	ø190x(H)270	**13,95**

567104 567302 567500

MEASURING JUG STACKABLE

– Scale embossed in the side of the jug.
– Shape of the handle allows multiple jugs to be stacked.

code	liters	mm	€
567814	0.5	ø95x(H)136	**1,75**
567821	1	ø124x(H)170	**2,85**
567838	2	ø160x(H)205	**4,25**
567845	3	ø181x(H)233	**5,75**
567852	5	ø210x(H)270	**8,75**

567821 567838 567845 567852

MEASURING JUG STAINLESS STEEL

– Heavy duty.

code	liters	mm	€
516102	0.5	ø90x(H)105	**13,50**
516201	1	ø120x(H)130	**17,95**
516300	2	ø140x(H)170	**28,95**

516102 516201 516300

ALUMINIUM SCOOP

code	liters	mm	€
521205	0.125	(L)180	**3,25**
521304	0.2	(L)205	**3,65**
521403	0.3	(L)245	**4,95**
521502	0.5	(L)265	**7,25**
521601	0.65	(L)310	**7,95**
521809	2	(L)390	**17,95**

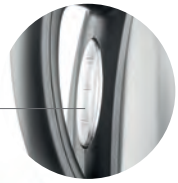
521304 521502

POLYPROPYLENE SCOOP

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

562000 562017 562079

PP polypropylene | 18/8 stainless steel



Watch the video

209981

ELECTRIC KETTLE - 1,8 L

- 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	221x163x(H)249	**23,95**

S.S. stainless steel | PP polypropylene | indoor

NEW

209943

CORDLESS ELECTRIC KETTLE 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	221x163x(H)249	**35,95**

462904

S.S. stainless steel | wash

OIL JUG

- With semi-hinged lid.

code	liters	mm	€
462904	0.3	ø70x(H)115	**6,75**

518700

S.S. stainless steel | wash

FUNNEL WITH HANDLE

code	mm	€
518700	ø120x(H)115	**7,50**

567616

PP polypropylene | wash

FUNNEL

code	mm	€
567616	ø100x(H)115	**0,95**
567630	ø127x(H)130	**1,35**
567654	ø150x(H)140	**2,25**

690000

CAN OPENER KITCHEN LINE

- Including table mounting device.
- Suitable for cans up to 335 mm.

code	mm	€
690000	250x115x(H)550	**89,50**

570715

GARLIC PRESS

code	mm	€
570715	175x30	**8,95**

856123

GARLIC PRESS

- Easy to clean.
- Two removable grids.

code	mm	€
856123	180x25	**9,95**

856116

CAN OPENER

code	mm	€
856116	(L)180	**7,75**

SAFE CAN OPENER

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

code	mm	€
856161	(L)190	**9,95**

856161

TAB GRABBER

- Glossy aluminium.
- Screws for mounting included.

code	mm	€
513736	(L)455	**10,95**
513705	(L)610	**14,75**
513712	(L)915	**19,95**
513743	(L)1015	**21,95**
513750	(L)1220	**24,95**

513750

S.S. stainless steel

SERVING TONGS – 2 PCS

code	packed per	mm	€
171028	2	(L)240	**6,95**
171127	2	(L)300	**8,95**

S.S. stainless steel | wash

SERVING TONGS CURVED

code	mm	€
171417	240	**5,95**
171516	300	**7,40**

S.S. stainless steel

SERVING TONGS – 2 PCS

code	mm	€
171400	(L)240	**3,25**
171509	(L)300	**4,25**

SOLID DESIGN – THICKNESS 1 MM

SALAD TONGS

– With fastening clip.
– Solid design.

S.S. stainless steel

code	mm	€
171707	(L)250	**3,25**
171806	(L)310	**4,50**
171905	(L)400	**5,50**

SIL silicone | 18/0 stainless steel

SERVING TONGS

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

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

Watch the video

SERVING TONGS HACCP 250 MM

– Handle covered with coloured PVC.

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

SERVING TONGS HACCP 300 MM

– Handle covered with coloured PVC.

code	colour	mm	€	
171721	Red	(L)300	4,50	
171936	Brown	(L)300	4,50	NEW
171738	Blue	(L)300	4,50	
171745	Green	(L)300	4,50	
171783	Purple	(L)300	4,50	
171790	Yellow	(L)300	4,50	

SERVING TONGS

– Handle covered with PVC.

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

UNIVERSAL TONGS

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

UNIVERSAL TONGS

code	colour	mm	€
657669	Black	(L)250	3,25
657676	Black	(L)300	3,40

524008

UNIVERSAL TONGS
- With fastening clip.
- Detachable.

code	mm	€
524008	(L)270	**7,95**

524039

UNIVERSAL TONGS WITH TEFLON COATING
- With fastening clip.

code	mm	€
524039	(L)270	**8,50**

NEW
171349
171332

SILICONE TWEEZER 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	€
171332	(L)170	**5,95**
171349	(L)290	**8,95**

658000

FRYING SPATULA

code	mm	€
658000	(L)280	**4,50**

525142

SPATULA
- Wood.

code	packed per	mm	€
525142	4	(L)300	**4,95**

659502

SPATULA
- Slotted.
- Made of reinforced polyamide.

code	mm	€
659502	(L)300	**10,95**

659601

ANGLED FRYING SPATULA

code	mm	€
659601	(L)325	**10,95**

PP polypropylene | S.S. stainless steel | wash

SCRAPER

– Black plastic handle

code	blade length (mm)	mm	€
855713	124	102x265	**6,95**

S.S. stainless steel | wash

SCRAPER

– With wooden handle.

code	blade length (mm)	mm	€
855119	118	100x251	**4,85**

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

HAMBURGER TURNER

– With wooden handle.

code	blade length (mm)	mm	€
855508	120	75x270	**6,75**
855607	150	110x305	**8,50**

HAMBURGER TURNER

– Black plastic handle

code	blade length (mm)	mm	€
855676	143	77x283	**8,95**
855652	174	108x313	**11,95**

TURNER FLEXIBLE

– Black plastic handle

code	thickness (mm)	mm	€
855737	1	375x73	**8,25**
855669	1.2	320x96	**8,95**

PP polypropylene | S.S. stainless steel | wash

TURNER FLEXIBLE, PERFORATED

– Black plastic handle

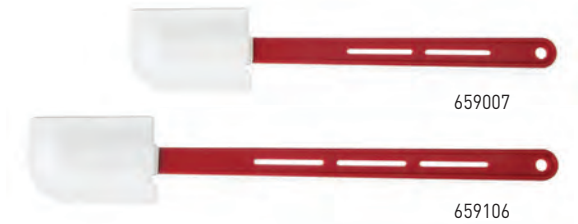
code	thickness (mm)	mm	€
855720	1	375x75	**8,25**

SCRAPER

- ABS handle, blade made of synthetic rubber.

ABS plastic · <110°C temp · wash

code	blade length (mm)	mm	€
659205	90	52x257	**2,45**
659304	116	70x358	**3,80**
659403	116	70x410	**4,85**

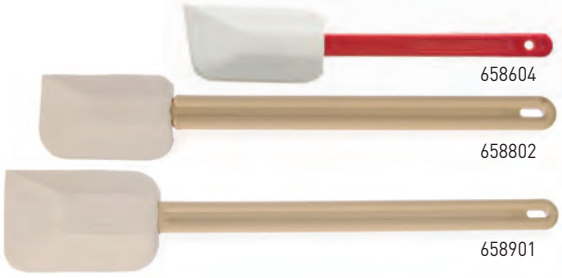


SCRAPER

- ABS handle.
- Silicone blade.

ABS plastic · SIL silicone · -60°C 260°C temp · wash

code	blade length (mm)	mm	€
659014	90	55x270	**5,75**
659007	105	70x360	**7,75**
659106	105	70x420	**8,95**



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	**4,65**
658703	90	75x320	**8,95**
658802	90	75x425	**10,75**
658901	150	100x515	**18,75**

SCRAPER SPOON SHAPED

- ABS handle.
- Blade made of synthetic rubber.

ABS plastic · <110°C temp · wash

code	blade length (mm)	mm	€
659458	88	57x254	**3,50**
659465	117	75x357	**4,85**
659472	117	75x408	**5,95**

KITCHEN SPOON

-40°C 220°C temp · micro · wash

code	mm	€
563007	375x70	**4,45**
563106	450x80	**6,25**
563205	575x105	**9,95**

SPOON

- Made of reinforced polyamide.

<200°C temp · wash

code	mm	€
659700	(L)305	**7,95**
659809	(L)385	**11,50**

WOODEN SPOON

- Made of wood.
- Set of 3 different sizes, L 300/350/400 mm.

wash

code	€
525005	**4,25**

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

S.S. stainless steel | wash

LADLE NON-DRIP

– With non-drip pouring rim.

code	liters	mm	€
540107	0.05	ø60x360	**6,50**
540305	0.125	ø80x400	**9,25**
540404	0.25	ø100x430	**10,75**
540503	0.5	ø120x555	**14,50**
540602	0.75	ø145x575	**17,50**
540701	1	ø165x630	**20,75**

SLOTTED SPOON

code	mm	€
541104	ø80x390	**5,45**
541203	ø100x400	**6,25**
541302	ø120x460	**7,75**
541500	ø160x530	**12,95**

BASTING SPOON

code	mm	€
542606	410x100	**11,25**

SERVING SPOON

code	mm	€
542507	485x75	**11,25**

CARVING FORK

code	mm	€
542705	(L)350	**7,75**

SPATULA

code	mm	€
542200	510x100	**12,75**

LADLES & SKIMMERS KITCHEN LINE

1.5 MM THICKNESS

LADLE

code	liters	mm	€
527108	0.05	ø60x320	**3,50**
527207	0.18	ø90x390	**3,95**
527306	0.21	ø100x420	**4,95**

SKIMMER

code	mm	€
528105	ø90x310	**3,50**
528204	ø115x370	**4,50**

SLOTTED SPATULA

code	mm	€
526118	(L)355	**3,95**

SPATULA

code	mm	€
526101	(L)350	**3,95**

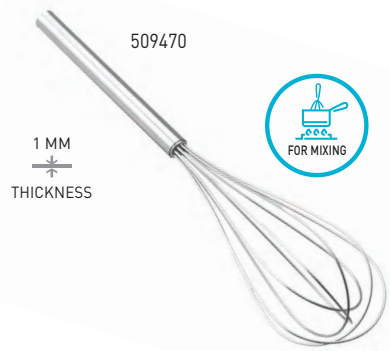
CARVING FORK

code	mm	€
526200	350x35	**3,95**

VEGETABLE SPOON

code	mm	€
526309	(L)325	**3,50**

WHISKS



PIANO WHISK

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

code	mm	€
509470	(L)280	**2,75**

DRESSING- AND PANWHISK

code	mm	€
509487	(L)260	**2,95**

DRESSING- AND PANWHISK

code	mm	€
856109	(L)300	**7,50**

S.S. stainless steel wash — 2.2 MM THICKNESS

FRENCH WHISK

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

code	mm	€
510100	(L)340	**6,75**
510001	(L)300	**6,50**
510209	(L)380	**7,75**
510308	(L)430	**8,50**
510407	(L)480	**9,25**
511503	(L)540	**10,95**
511701	(L)640	**12,75**

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

FRENCH WHISK WITH PP HANDLE

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

code	mm	€
509012	(L)230	**4,50**
509005	(L)270	**5,50**
509104	(L)310	**6,95**
509203	(L)350	**7,75**
509302	(L)410	**7,95**
509401	(L)450	**8,75**

S.S. stainless steel

KITCHEN BOWL

code	liters	mm	€
530108	0.8	ø160x(H)63	**3,35**
530207	1.3	ø205x(H)70	**4,25**
530306	1.6	ø225x(H)83	**5,50**
530405	2.3	ø250x(H)84	**5,75**
530504	3.1	ø280x(H)99	**8,50**
530603	5	ø315x(H)108	**11,50**
530702	6	ø345x(H)118	**13,75**

HENDI

Prices without VAT and not binding

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	**3,25**
532102	(L)280	**3,75**
532201	(L)325	**4,25**
532300	(L)375	**4,75**

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

PIANO WHISK

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

code	mm	€
511718	(L)290	**3,85**
511725	(L)330	**4,45**
511732	(L)380	**4,95**
511749	(L)430	**5,45**
511756	(L)470	**6,25**

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

PIANO WHISK

- 12 flexible piano wires.
- Polypropylene handle with eyelet.
- Wire thickness: 1,4 mm.

code	mm	€
509418	(L)270	**4,35**
509425	(L)290	**4,95**
509432	(L)330	**5,50**
509449	(L)380	**6,75**
509456	(L)420	**7,95**
509463	(L)470	**8,95**

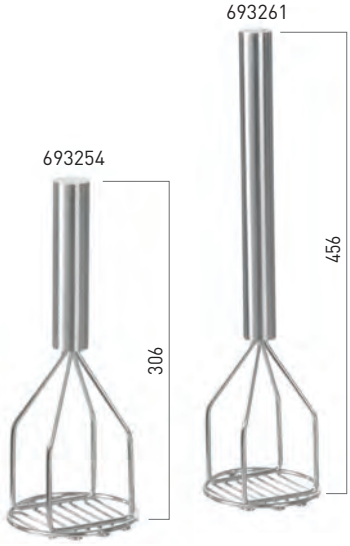
Extremely flexible wires prefect for whipping

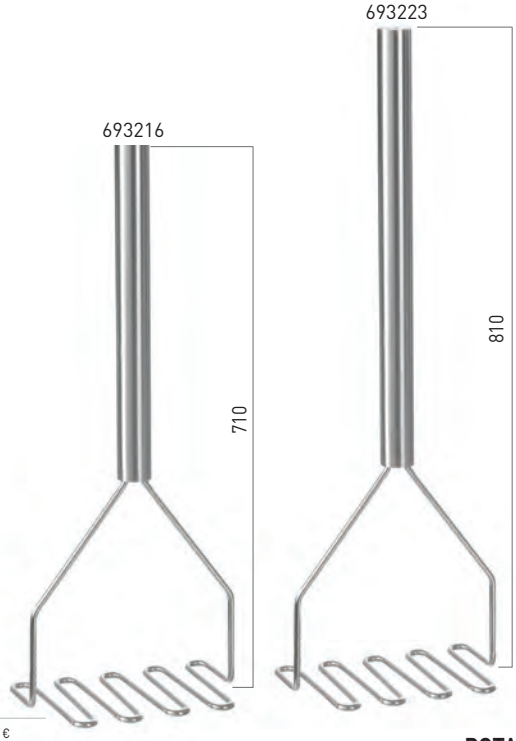
Extremely flexible wires prefect for whipping

Extremely flexible wires prefect for whipping

MIXING BOWL WITH ROUNDED BASE

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





S.S. stainless steel

POTATO MASHERS

code	mm	€
693254	ø118x(H)310	**16,95**
693261	ø118x(H)455	**17,95**

S.S. stainless steel

POTATO MASHERS

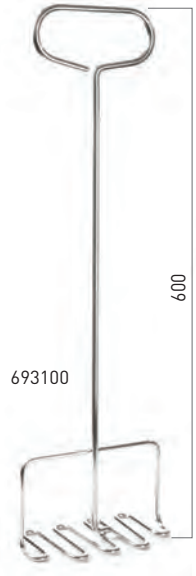
code	mm	€
693216	200x130x(H)610	**20,50**
693223	200x130x(H)810	**23,95**

PP polypropylene S.S. stainless steel

POTATO MASHER

– Comfortable handle made of polypropylene.

code	mm	€
856147	ø95x(H)230	**7,95**



S.S. stainless steel

POTATO RICER

code	mm	€
515105	320x110	**37,95**

S.S. stainless steel

POTATO MASHERS

code	mm	€
693001	130x85x(H)355	**28,95**
693100	180x85x(H)600	**31,25**
693209	180x85x(H)770	**35,95**

mesh size:
0,5x0,5 mm

S.S. stainless steel

CONICAL STRAINER, WIRE MESH

– Fine wire mesh with wire handle.

code	mm	€
647516	ø160x360	**10,65**
647509	ø180x415	**12,75**

mesh size:
0,5x0,5 mm

S.S. stainless steel

CONICAL STRAINER, HALF WIRE MESH

– Fine wire mesh.

code	mm	€
647554	ø205x460	**24,50**
647561	ø245x500	**29,95**

mesh size:
ø2 mm

S.S. stainless steel

CONICAL STRAINER

code	mm	€
547304	ø180x380	**16,95**
547502	ø235x435	**19,50**

515501

556719

CLOTH STRAINER

– 100% Cotton.
– Washable up to 95°C.

code	mm	€
556719	700x700	**13,75**

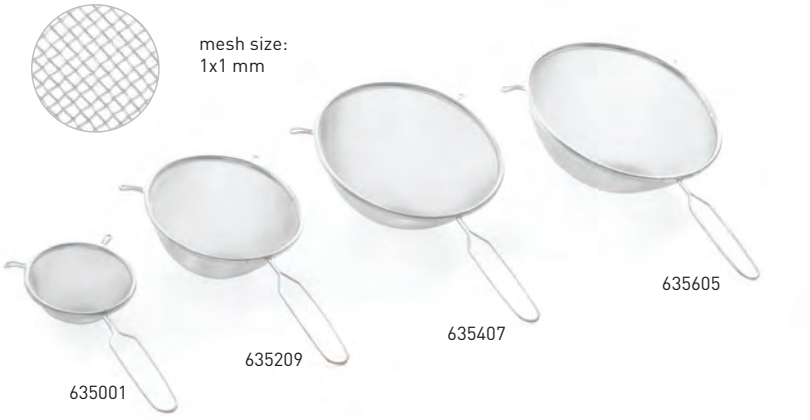
Fitted with
2 scraping wires
on the bottom

18/10 stainless steel

VEGETABLE STRAINER

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

code	mm	€
515501	400x215x(H)175	**49,95**



Sn tin plated — wash

SIEVE

– With wire handle.

code	mm	€
635001	ø120x290	**1,95**
635155	ø160x340	**2,65**
635209	ø180x355	**3,30**
635308	ø200x365	**3,65**
635407	ø230x395	**5,10**
635605	ø250x420	**6,35**

Sn tin plated — wash

SIEVE, DOUBLE MESH

– Wooden handle.
– Reinforcing bracket.

code	mm	€
639009	ø260x580	**18,75**
639016	ø310x800	**21,95**
639023	ø360x850	**25,75**

S.S. stainless steel

SIEVE - FINE MESH

– With wire handle.

code	mm	€
638309	ø100x255	**5,25**
638507	ø145x340	**9,35**
638705	ø210x450	**16,75**
638903	ø250x455	**22,95**

S.S. stainless steel

SIEVE

– With wire handle.

code	mm	€
637104	ø160x325	**5,50**
637203	ø185x350	**6,25**
637302	ø200x365	**7,50**
637401	ø220x385	**8,95**
637500	ø240x405	**10,75**
637609	ø260x425	**11,95**

COLANDERS

COLANDER PROFI LINE
– With base and 2 riveted handles.

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

535516

535301

535103

535202

COLANDER KITCHEN LINE
– With base and 2 handles.

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

535424

535417

535400

COLANDER PERFORATED
– With base and 2 handles.

code	mm	€
535295	ø165x(H)65	**5,75**
535400	ø225x(H)90	**8,95**
535417	ø285x(H)100	**15,00**
535424	ø315x(H)120	**15,95**

535431

COLANDER PERFORATED
– With base and 2 handles.

code	mm	€
535431	ø180x(H)90	**11,95**
535448	ø220x(H)110	**16,95**
535455	ø260x(H)140	**22,50**

535271

COLANDER SQUARE PERFORATED
– Square model, with base and 2 handles.

code	mm	€
535271	240x169x(H)65	**9,75**
535288	290x218x(H)80	**10,95**

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	**112,50**
222560	25	ø430x(H)530	**149,50**

SCALES

max 3 kg

NEW

580011

ABS plastic

HIGH PRECISION SCALE 3000G. WITH TIMER

- Weighs up to 3.000 grams with 0.1 gram increments with a minimum of 0.5 grams.
- The measurements are provided by a high precision strain gauge sensor.
- Read out in grams (g), pounds (lb) or ounces (oz).
- The scale is completely made of black ABS and has a backlit LCD display.
- With auto power off, auto tare, overload and low power indication.
- The timer can count down or up with a maximum of 20 minutes.
- Powered by 2 AAA batteries (not included).

code	mm	€
580011	130x190x(H)25	**18,75**

max 5 kg

580226

Al aluminium

KITCHEN SCALE

- Weighs up to 5.000g with gradation of 1g with a minimum of 5g.
- Seamless aluminium surface with built-in digital display.
- High precision strain gauge sensor for accurate measurements.
- Readout in g, kg, oz or lb˙oz.
- Touch control with on-off/tare and unit buttons.
- With auto tare, overload and low power indication.
- Auto power off, powered by 2 CR2032 Lithium batteries, included.

code	max. kg	mm	€
580226	5	200x151x(H)11	**26,95**

max 10 kg

RECHARGEABLE BATTERY

NEW

580028

ABS plastic S.S. stainless steel

PRECISION KITCHEN SCALE 10 KG

- Weighs up to 10 kg with 1 gram increments with a minimum of 3 grams.
- The measurements are provided by a precision strain gauge sensor.
- Read out in grams (g), kilograms (kg), millilitres (ml), pounds (lb) or ounces (oz).
- The housing is made of black ABS with a satin stainless steel platform.
- Easy to clean thanks to the splash-proof housing.
- Fitted with a clear backlit LCD display.
- With auto power off, auto tare, overload and low power indication.
- Powered by build-in rechargeable lithium battery (450mAh). USB-cable included for recharging.

code	mm	€
580028	160x210x(H)30	**20,95**

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	**29,95**

580233

580301

S.S.
stainless steel

LARGE DIGITAL SCALE

- Capacity max. 100kg (220lb).
- Graduation 50g (2oz).
- Readout in kg or lb.
- Strain gauge technology for accurate measurement.
- Stainless steel surface.
- Operation through separate digital display with 4 buttons.
- With power saving LCD display with battery indicator.
- Powered by 2 AAA batteries, included.

code	max. kg	mm	€
580301	100	300x255x(H)35	**109,75**

Thermometers

	Infrared thermometer		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			splash proof	✔
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	Pocket thermometer with probe	Waterproof thermometer	Roasting thermometer/timer
	271308	271209	271162	271162
	°C / °F	°C / °F	°C / °F	°C / °F
	medium	medium	medium	slowly
	-50°C	-40°C	-50°C	-50°C
	300°C	200°C	300°C	250°C
	±1°C	±1°C	±1°C	±1°C
	0,1°C	0,1°C	0,1°C	1°C
	✔	✔	✔	✔
	110 mm	65 mm	120 mm	150 mm
	stainless steel	stainless steel	stainless steel	stainless steel
				only probe
			✔	✔
	✔	✔	✔	✔
	✔	✔	✔	✔
	Min / Max temperature function.	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	Refrigerator thermometer	Milk frothing thermometer
Code	271216	271339	271179	271186	271117	271124	271261	271247
Unit	°C	°C / °F	°C	°C	°C	°C	°C	°C
Reaction time	medium	slowly	slowly	slowly	slowly	slowly	slowly	slowly
Temperature min.	0°C		50°C	-50°C	-40°C	-50°C	-40°C	-10°C
Temperature max.	100°C		300°C	25°C	40°C	50°C	20°C	110°C
Gradation	1°C		10°C	10°C	1°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	Horizontal model, with hooks	With clip to fasten the thermometer to the milk jug

271148

INFRARED THERMOMETER

- Laser pointer for accurate target aiming.
- Measuring range -32°C to 400°C.
- Gradation 0,1°C, accuracy ±1,5°C/±1,5%.
- Distance spot ratio 12:1.
- Lock mode for continuous temperature monitoring.
- Turns off automatically.
- Battery included.

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

271254

INFRARED THERMOMETER WITH PROBE

- Temperature scan by infrared or foldable probe.
- HACCP check lights provide instant recognition of safe/unsafe temperatures.
- With foldable 96 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	**92,50**

271407

SHOCK PROOF THERMOMETER WITH PROBE

- Splash proof.
- Temperature range -50°C to 300°C.
- Unit of measurement °C or °F.
- Gradation 0,1°, accuracy 1°C between -30°C and 150°C.
- Lock mode for continuous monitoring of temperatures.
- Min/max temperature function.
- 213 mm removable stainless steel probe.
- Turns off automatically.
- With table stand, including protection case.
- Battery included.

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

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	**57,50**

271308

THERMOMETER WITH FOLDABLE PROBE

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

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

271209

POCKET THERMOMETER WITH PROBE

- Temperature range -40°C to 200°C.
- Unit of measurement °C or °F.
- Gradation 1°C.
- Accuracy ± 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	**15,95**

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	**15,25**

271346

ROASTING THERMOMETER/TIMER

- With timer function.
- Temperature range from –50°C to 250°C.
- Unit of measurement °C or °F.
- Gradation 1°C.
- Lock mode – for continuous monitoring of temperatures.
- Min/max temperature function.
- Temperature alert setting.
- 150 mm stainless steel probe suitable for the oven (heat resistant).
- 1 X 1.5V AAA Alkaline Battery included (non-rechargeable).

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

271216

POCKET THERMOMETER

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

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

271179

OVEN THERMOMETER

- Temperature range from 50°C to 300°C.
- Gradation 10°C.
- Stainless steel housing with special hook and support.
- Easy to read.

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

271339

STEAK THERMOMETER - 4 PCS

- With indication rare-medium-well done.
- 50 mm stainless steel probe.
- Suitable for use in the oven.

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

S.S. stainless steel

271186

REFRIGERATOR THERMOMETER

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

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

271117

REFRIGERATOR THERMOMETER

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

code	range	mm	€
271117	-40/40°C	150x23x(H)9	**1,95**

271124

REFRIGERATOR THERMOMETER

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

code	range	mm	€
271124	-50/50°C	ø72x(H)21	**2,95**

271261

REFRIGERATOR THERMOMETER

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

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

271247

MILK FROTHING THERMOMETER

- With clip to fasten the thermometer to the milk jug.
- Green marking indicates the ideal milk temperature for cappuccino etc.
- Temperature range -10 to 110°C.
- Gradation 1°C.
- Stainless steel probe with protective cover.
- Easy to read.

code	range	mm	€
271247	-10/110°C	ø44x(H)140	**4,50**

271155

With clip

Magnetic

582022

DIGITAL KITCHEN TIMER

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

code	mm	€
582022	65x70x(H)17	**7,95**

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	**9,95**

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	**5,95**

551813

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

18/8 stainless steel

CONFECTIONERY FUNNEL KITCHEN LINE

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

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

Ergonomic polypropylene handle

Watch the video

551806

With three different nozzles (2, 4 and 6 mm)

S.S. stainless steel

CONFECTIONERY FUNNEL PROFI LINE

- Ergonomic handle made of polypropylene.
- Design of stop valve ensures a tight seal.
- With three different nozzles (Ø 2, 4 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	ø190x(H)220	**67,50**

DISPENSER BOTTLES

- Bottle made of polyethylene, cap made of polypropylene.
- The cap helps the sauce stay fresh and maintains hygiene.

PP polypropylene

558003 558010 558027 557808 557815 557822 557907 557914 557921

DISPENSER BOTTLES

code	packed per	colour	liters	mm	€
558003	1	Yellow	0.2	ø50x(H)185	**1,05**
558010	1	Red	0.2	ø50x(H)185	**1,05**
558027	1	Transparent	0.2	ø50x(H)185	**1,05**
557808	1	Yellow	0.35	ø55x(H)205	**1,35**
557815	1	Red	0.35	ø55x(H)205	**1,35**
557822	1	Transparent	0.35	ø55x(H)205	**1,35**
557907	1	Yellow	0.7	ø70x(H)240	**1,85**
557914	1	Red	0.7	ø70x(H)240	**1,85**
557921	1	Transparent	0.7	ø70x(H)240	**1,85**

DISPENSER BOTTLE SET - 3 PCS

code	packed per	colour	liters	mm	€
558058	3	Transparent	0.2	ø50x(H)185	**3,50**
557853	3	Transparent	0.35	ø55x(H)205	**4,75**
557952	3	Transparent	0.7	ø70x(H)240	**6,50**

NEW

203521 203538 203545

ABS plastic | in- & outdoor | food contact

SAUCE DISPENSER WITH PUMP

- Pump dispenser for various types of sauces.
- For use in snack bars, buffets, restaurants, and during catering events.
- ABS housing.
- Container with a measuring scale, lid and removable pump made of polypropylene.
- Container material completely BPA-free – does not affect the taste and smell of its contents.
- Pump lock prevents accidental pressing during transport.
- Capacity: 2.5 l.
- Dosage: 20 ml.
- Temperature resistance from -40°C up to +70°C.
- Easy to disassemble and stackable.
- Dishwasher safe.

code	colour	liters	mm	€
203545	White	2.5	230x210x(H)250	**21,95**
203521	Red	2.5	230x210x(H)250	**21,95**
203538	Yellow	2.5	230x210x(H)250	**21,95**

design by
Robert Bronwasser

PE polyethylene

NEW

558096

Pointe
anti-goutte

NON-DRIP SAUCE DISPENSER BOTTLE

- Designed by Robert Bronwasser.
- Transparent bottle with specially designed dispensing cap.
- The bottle can be placed upside down which ensures that it is always ready for use.
- The special design prevents leaking when placed upside down.

code	liters	mm	€
558096	0.23	ø50x(H)160	**1,75**

630648

18/0 stainless steel

HOTDOG STAND

- Quality finish.
- 2 dispenser bottle slots and 2 hotdog slots.
- Suitable for Hendi Dispenser bottles 70 cl.

code	mm	€
630648	260x110x(H)118	**15,95**

557976

18/0 stainless steel

SAUCE STAND

- Quality finish.
- Suitable for Hendi dispenser bottles.
- Available with 3 and 5 slots.

code	-	mm	€
557969	3 holes ø50 mm	209x80x(H)78	**11,95**
557976	3 holes ø57 mm	229x90x(H)78	**12,95**
557983	3 holes ø70 mm	274x102x(H)98	**14,95**

429457

429440

S.S. stainless steel

TACO HOLDER

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

NEW

ABS plastic | Al aluminium | wash

SMOKING GUNS – 3 SPEEDS OF SMOKE INFUSION

- Smoking is a very good way to add a unique flavor to meat, fish and vegetable dishes.
- Smoke can also be used for the purpose of serving food in an original way to create a WOW effect.
- Cold smoke is gentle on delicate fruits and vegetables and does not alter their texture or temperature.
- The aluminum fan chamber acts as a heat sink, cooling the smoke.
- Operation via one button.
- 3 speeds of smoke infusion.
- The fan can also be reversed to draw in air.
- Scented woodchips do not need to be soaked before burning.
- Tea or spices can also be used for smoking.
- Smoking chamber with integrated mesh filter, removable – easy cleaning.
- Flexible silicone hose (50 cm long) for easy blowing of smoke into resealable bags and containers.
- Lightweight, with a comfortable handle for easy one-hand operation.
- Powered by a 1000 mAh lithium battery.
- Supplied with replacement mesh filters, USB charging cable and tweezers.
- The set does not include woodchips or smoking herbs.

code	mm	€
199640	215x70x(H)160	**72,50**

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	**24,95**

199664 199657

GLASS DOME WITH VENT

- Made from borosilicate glass, fitted with silicone vent to hold the tube of a smoke infuser.
- Ideal to use in combination with the smoke infuser, create a spectacular way to present dishes to customers.

code	-	mm	€
199657	Cocktail dome	ø130x(H)282	**32,50**
199664	Plate dome	ø260x(H)174	**79,50**

199978

GLASS DOME

- Ideal to use in combination with the smoke infuser, create a spectacular way to present dishes to customers.

code	mm	€
199978	ø245x(H)150	**16,95**

198124

GAS LIGHTER - 2 PCS

- Refillable.
- Supplied empty.

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

beech wood
199671

alder wood GOLD
199688

oak wood
199695

cherry wood
199701

applewood
199718

plum-tree wood
199725

maple wood
199732

apricot wood
199749

alder and beech wood SPECIAL
199763

AROMATIC WOOD CHIPS

– For hot smoking in a smoke box or smoke oven.

code	-	liters	€
199671	beech wood	1	**2,95**
199732	maple wood	1	**2,95**
199688	alder wood GOLD	1	**2,95**
199695	oak wood	1	**2,95**
199701	cherry wood	1	**2,95**
199718	applewood	1	**2,95**
199725	plum-tree wood	1	**2,95**
199749	apricot wood	1	**2,95**
199763	alder and beech wood SPECIAL	1	**2,95**

199787

SMOKER WOOD DUST

– Very fine aromatic oak chips.
– For use with cold smoke infusers/smoking guns.

code	weight (kg)	€
199787	0.5	**6,50**

NEW

199268

SMOKING DUST

- Perfect for cold smoking all kinds of dishes and even drinks, gives a unique smoky aroma.
- Made from the best wood or from the best aging barrels.
- For cold smoking with a smoking gun or smoke generator.

code	-	weight (kg)	€
199268	Cognac	0.45	**6,50**
199183	Beech	0.45	**6,50**
199190	Olive	0.45	**6,50**
199213	Citrus	0.45	**6,50**
199220	Almond	0.45	**6,50**
199237	Peach	0.45	**6,50**
199244	Red wine	0.45	**6,50**
199251	Whisky	0.45	**6,50**

NEW

SMOKING DUST ASSORTMENT

- 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	**39,95**

NEW

199336

SMOKING CHIPS SMALL

- 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.

code	-	weight (kg)	€
199336	Red wine	0.7	**10,95**
199343	Whisky	0.7	**10,95**
199275	Beech	0.7	**10,95**
199350	Cognac	0.7	**10,95**
199282	Oak	0.7	**10,95**
199299	Olive	0.7	**10,95**
199305	Citrus	0.7	**10,95**
199312	Almond	0.7	**10,95**
199329	Peach	0.7	**10,95**

NEW

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.

199404

code	-	weight (kg)	€
199404	Almond	0.7	**10,50**
199411	Peach	0.7	**10,50**
199428	Red wine	0.7	**10,50**
199435	Whisky	0.7	**10,50**
199367	Beech	0.7	**10,50**
199442	Cognac	0.7	**10,50**
199374	Oak	0.7	**10,50**
199381	Olive	0.7	**10,50**
199398	Citrus	0.7	**10,50**

NEW

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.

199473

code	-	weight (kg)	€
199473	Olive	3	**22,50**
199480	Citrus	3	**22,50**
199497	Almond	3	**22,50**
199503	Peach	3	**22,50**
199510	Red wine	3	**22,50**
199459	Beech	3	**22,50**
199527	Whisky	3	**22,50**
199466	Oak	3	**22,50**
199534	Cognac	3	**22,50**

CHARCOAL MARABU

- For barbecuing meat, fish, seafood, vegetables and appetizers.
- Produced by carbonisation of hardwood at temperatures between 400 and 700°C, without air.
- Made from the invasive marabou plant that grows in Cuba – perfect raw material for environmentally and socially responsible production.
- 100% natural.
- Releases a smoky aroma during burning which gives food a unique flavour.
- High calorie content, low spark level.
- Twice the burning time compared to commonly used soft charcoal types.

NEW

199541

code	weight (kg)	€
199541	10	**25,95**

CREAM WHIPPERS

S.S. stainless steel

588017

588024

Watch the video

CREAM WHIPPER PROFI LINE

- Makes delicious whipped cream, mousses, desserts, cold foams and sauces easily.
- Perfect for garnishing cappuccinos, coffees, shakes and ice cream.
- Suitable for dispensing warm creams and sauces up to 70°C.
- Keeps contents fresh for up to 14 days in the refrigerator.
- Includes 3 stainless steel nozzles and a cleaning brush.
- Requires cream charger (N_2O) to operate, not included.

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

589205

SPARE PARTS SET

code	-	mm	€
589205	Profi Line	120x30x(H)240	**14,75**

for cream | for liquid | for decorating | for decorating

S.S. stainless steel

PROFI LINE DECORATING AND INJECTOR TIPS

- Ideal for decorating, filling, injecting, marinating, etc.
- Set of 4 stainless steel tips:
  - 1 long injector tip ø3×(H)106 mm.
  - 1 long injector tip ø5×(H)106 mm.
  - 1 short injector tip ø3×(H)40 mm.
  - 1 short injector tip ø5×(H)40 mm.
- Suitable for use only with Hendi Profi Line cream whippers.

code	€
589106	**14,75**

588376 588369 588031

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	**28,95**
588369	0.5	ø80x(H)260	**30,95**
588376	0.95	ø95x(H)320	**34,95**

SPARE PARTS SET

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

589007

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	**31,95**

588420

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

18/10 stainless steel

ICE CREAM SPATULA

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

stöckel

Al aluminium

wash

STÖCKEL ICE CREAM DIPPER

code	-	mm	€
755556	1/20	ø56x120	32,50
755563	1/24	ø51x120	32,50
755570	1/30	ø49x120	32,50

ICE CREAM DIPPER STÖCKEL

– With ceramic coating and extra long handle.

code	-	mm	€
755686	1/20	ø56x170	56,25
755693	1/30	ø49x170	56,25

ICE CREAM DIPPER STÖCKEL

– With extra long handle.

code	-	mm	€
755655	1/20	ø56x170	43,50
755679	1/30	ø49x170	43,50

Al aluminium

wash

ICE CREAM DIPPER KITCHEN LINE

– With extra long handle.
– Filled with oil, ice-cream slides off more easily.

code	-	mm	€
759301	1/30	ø49x225	16,95

S.S. stainless steel

ICE CREAM CONES STAND

– Fits 3 cones.

code	mm	€
755730	200x95x(H)85	10,50

PA polyamide | S.S. stainless steel

PROFI LINE ICE CREAM SCOOP

code	-	mm	€
759233	1/24	ø51	**30,95**
759240	1/30	ø49	**30,95**
759257	1/36	ø46	**30,95**
759264	1/40	ø44	**30,95**

18/8 stainless steel

KITCHEN LINE ICE CREAM SCOOP

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

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	**43,50**
755013	1/8	ø80	**43,50**
755020	1/10	ø70	**43,50**
755037	1/12	ø67	**39,95**
755044	1/16	ø59	**39,95**
755051	1/20	ø56	**39,95**
755068	1/24	ø51	**39,95**
755075	1/30	ø49	**39,95**
755082	1/36	ø47	**39,95**
755099	1/40	ø45	**39,95**
755105	1/50	ø43	**39,95**
755112	1/60	ø40	**39,95**
755143	1/100	ø30	**39,95**

stöckel

PA polyamide S.S. stainless steel

Easier identification of portion

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	**39,50**
755341	1/16	ø59	**39,50**
755358	1/20	ø56	**39,50**
755365	1/24	ø51	**39,50**
755372	1/30	ø49	**39,50**
755389	1/36	ø47	**39,50**
755396	1/40	ø45	**39,50**

STÖCKEL OVAL ICE CREAM SCOOP

code	-	mm	€
755259	1/20	70x52	**45,25**
755273	1/30	62x43	**45,25**

S.S. stainless steel

stöckel

SCOOP WASHER

- Facilitates quick and precise washing of 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 AISI 304 stainless steel

code	mm	€
802007	270x111x(H)115	**52,50**

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	**25,95**

802007

802014

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	272x315x(H)362	**442,50**

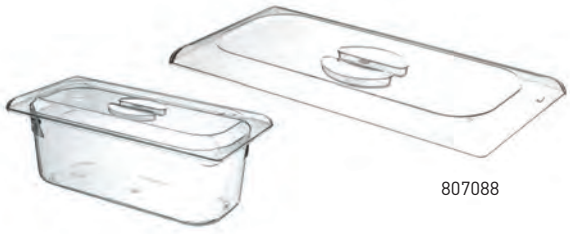
Measuring cup
and spoon included

274231

COUNTERTOP FREEZER DISPLAY 77L

- 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, fit 150 mm high containers; GN 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	**1 050,00**



807088

ICE CREAM CONTAINER LID POLYCARBONATE

PC polycarbonate

– Suitable for polycarbonate ice cream containers.

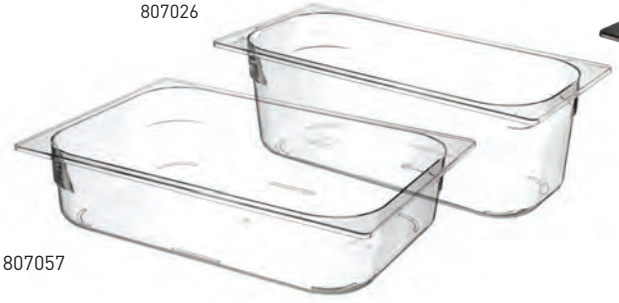
code	mm	€
807088	360x165	**5,50**
807095	360x250	**7,50**

807033

807071

PC polycarbonate

807026



807057

POLYCARBONATE ICE CREAM CONTAINER

code	colour	liters	mm	€
807026	Transparent	5	360x165x(H)120	**8,95**
807033	Black	5	360x165x(H)120	**9,95**
807071	Black	5	360x250x(H)80	**10,50**
807057	Transparent	5	360x250x(H)80	**9,95**

802021

802038

802045

802052

304 stainless steel

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	**21,50**
802038	5	360x165x(H)120	**22,50**
802021	6.5	360x165x(H)150	**28,95**
802052	5	360x250x(H)80	**20,50**

201 stainless steel

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	**12,95**

807019

557105

PASTRY BAG - 100 PCS

PE polyethylene

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

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

557303

PASTRY BAG ANTI SLIP - 100 PCS

PE polyethylene

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

code	mm	€
557303	515x280	**18,95**

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	**6,50**
550229	2	(L)350	**7,50**
550328	2	(L)400	**9,50**
550427	2	(L)450	**10,95**
550526	2	(L)500	**12,95**

PASTRY BAG - 100 PCS

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

code	packed per	mm	€
550106	100	(L)300	**5,25**
550205	100	(L)350	**5,75**
550304	100	(L)400	**6,05**
550403	100	(L)450	**7,25**
550502	100	(L)500	**8,25**

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	**67,50**

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	**14,95**

ICING TIPS - SERRATED

- Set of 5 sizes.

code	-	€
551790	ø6-8-10-12-14	**16,95**

ICING TIPS - SMOOTH

- Set of 5 sizes.

code	-	€
551691	ø2-4-6-8-10	**16,95**

HENDI

Prices without VAT and not binding

18/10
stainless steel

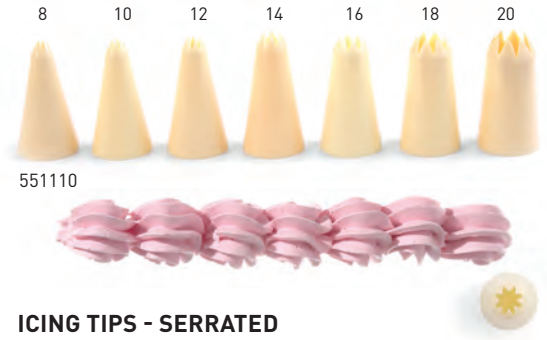
551592

ICING TIPS

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

code	€
551592	**16,95**

PP
polypropylene



551110

ICING TIPS - SERRATED

– Set of 7 sizes.

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

551011

ICING TIPS - SMOOTH

– Set of 7 sizes.

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

551400

PP
polypropylene

ICING TIPS

– Set of 12 different icing tips in a box.

code	-	€
551400	ø 6-8-10-12	**17,95**

Prices without VAT and not binding

CUPCAKE MOULD

Al aluminium | wash | micro

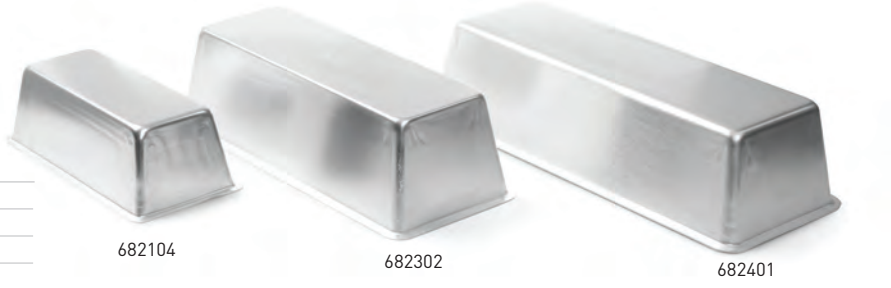
code	-	mm	€
689806	with smooth rim	ø70x(H)68	**3,45**
689608	With rolled rim	ø70x(H)68	**3,80**

CAKE MOULD

– Rectangular.

Al aluminium | wash | micro

code	mm	€
682104	180x80x(H)60	**9,25**
682302	260x100x(H)75	**11,50**
682401	300x110x(H)75	**14,50**



18/0 stainless steel

FOOD RING AND PUSHER SQUARE

– Perfect for plating food in refined shapes.

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

FOOD RING AND PUSHER ROUND

– Perfect for plating food in refined shapes.

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

FOOD RING ROUND

– Perfect for plating food in refined shapes.

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

DOUGH SCRAPERS

– For decorating cakes, mousses, pastes and creams.
– Made of polypropylene.

PP polypropylene

554432

554364

554166

DOUGH SCRAPERS TRAPEZOIDAL – SET OF 3 PCS.

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

DOUGH SCRAPERS RECTANGULAR – SET OF 6 PCS.

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

DOUGH SCRAPERS SEMI-CIRCULAR – SET OF 6 PCS.

– Flexible.

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

855751

PP polypropylene S.S. stainless steel

DOUGH CUTTER

– Stainless steel with polypropylene handle.

code	mm	€
855751	150x110	**5,75**

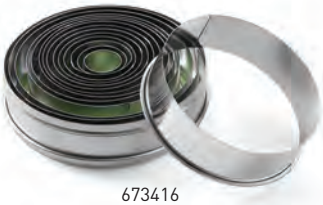
553404

S.S. stainless steel

CAKE KNIFE

– Made of stainless steel.

code	mm	€
553404	150x110	**4,75**


673416

674413

PASTRY CUTTERS, ROUND – SET

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

S.S. stainless steel

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

5 WHEEL DOUGH CUTTER

– Cutting width can easily be adjusted from 13 to 125 mm.
– With 5 smooth ø55 mm stainless steel cutting wheels.

18/8 stainless steel

code	mm	€
515044	222x56x(H)55	**69,50**

515044

PALETTE KNIFE

– With flexible offset blade.

code	blade length (mm)	mm	€
855775	110	19x220	**5,75**
855782	200	32x343	**6,95**
855683	254	37x390	**9,25**

NEW MODEL

SPATULA

– For confectionery substances.
– Smooth flexible blade.

code	blade length (mm)	mm	€
855706	110	17x220	**5,75**
855690	203	34x345	**6,95**
855744	255	37x400	**8,50**

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	**8,50**

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	**18,95**

Prices without VAT and not binding

NON-STICK SILICONE BAKING MAT

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

677810

BUTTER AND FAT BRUSH WITH STAINLESS STEEL BRISTLES

– High temperature resistant.
– Wooden handle.

code	mm	€
515389	200x25	**4,75**
515396	220x50	**5,95**

515389

515396

515228

515327

BUTTER AND FAT BRUSH WITH NATURAL BRISTLES – SET OF 2 PCS.

– Pig bristle.
– Handle made of beech wood.

code	mm	€
515228	210x20	**3,95**
515327	210x40	**6,45**

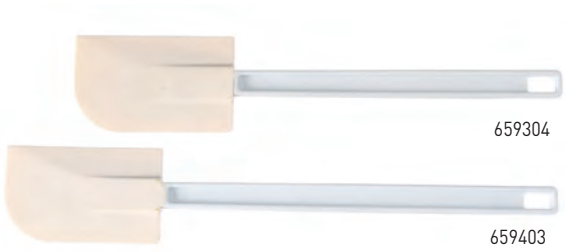
515358

515365

BUTTER AND FAT BRUSH WITH SILICONE BRISTLES

– Polypropylene handle.

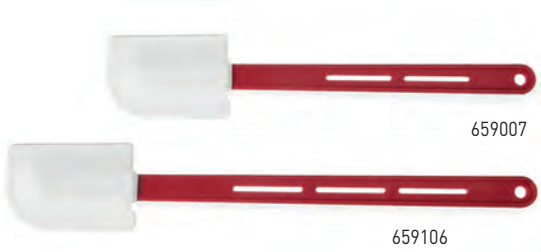
code	mm	€
515358	220x32	**3,95**
515365	230x45	**4,50**



SCRAPER
- ABS handle, blade made of synthetic rubber.

ABS plastic | <110°C temp | wash

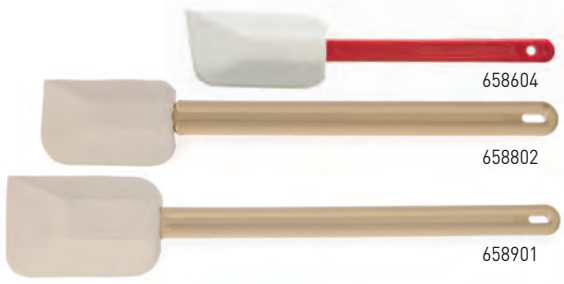
code	blade length (mm)	mm	€
659205	90	52x257	**2,45**
659304	116	70x358	**3,80**
659403	116	70x410	**4,85**



SCRAPER
- ABS handle.
- Silicone blade.

ABS plastic | SIL silicone | -60°C 260°C temp | wash

code	blade length (mm)	mm	€
659014	90	55x270	**5,75**
659007	105	70x360	**7,75**
659106	105	70x420	**8,95**



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

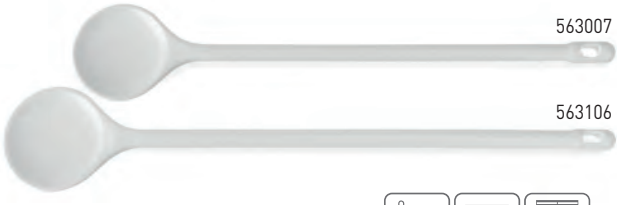
wash

code	blade length (mm)	mm	€
658604	90	55x260	**4,65**
658703	90	75x320	**8,95**
658802	90	75x425	**10,75**
658901	150	100x515	**18,75**

SCRAPER SPOON SHAPED
- ABS handle.
- Blade made of synthetic rubber.

ABS plastic | <110°C temp | wash

code	blade length (mm)	mm	€
659458	88	57x254	**3,50**
659465	117	75x357	**4,85**
659472	117	75x408	**5,95**



SPOON

-40°C 220°C temp | micro | wash

code	mm	€
563007	375x70	**4,45**
563106	450x80	**6,25**
563205	575x105	**9,95**

SPOON
- Made of reinforced polyamide.

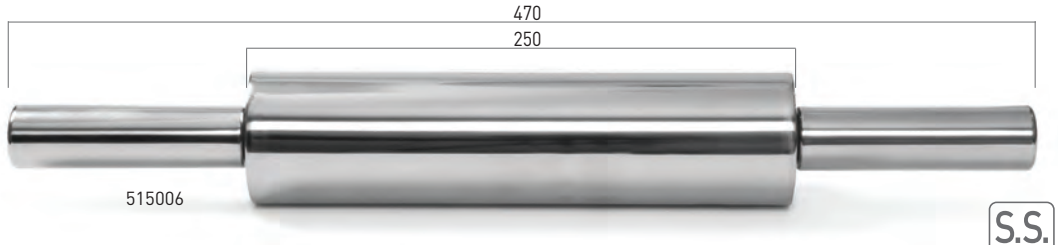
<200°C temp | wash

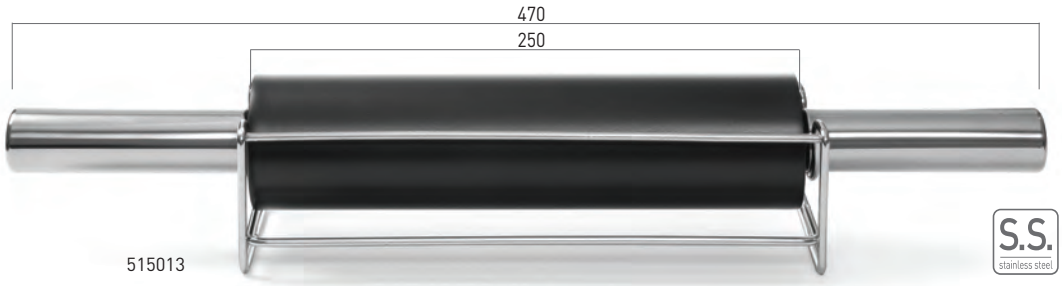
code	mm	€
659700	(L)305	**7,95**
659809	(L)385	**11,50**

WOODEN SPOON
- Made of wood.
- Set of 3 different sizes, L 300/350/400 mm.

wash

code	€
525005	**4,25**





STAINLESS STEEL ROLLING PIN

– With slide bearings.

code	mm	€
515006	ø65x470	**24,95**

STAINLESS STEEL ROLLING PIN WITH NON-STICK COATING

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

code	mm	€
515013	ø65x470	**32,95**

WOODEN ROLLING PIN

– Roller width: 380 mm.
– With ball bearings.

code	mm	€
515020	ø75x590	**37,95**

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

for flour and meal
mesh size
1x1 mm

for bread-crumbs
mesh size
3x3 mm

637791

BAKERS' SIEVE

– With hanging loop.

code	-	mm	€
637791	for powdered sugar	ø250x(H)75	**10,75**
637821	for powdered sugar	ø410x(H)80	**20,95**
637807	for flour and meal	ø250x(H)75	**10,75**
637838	for flour and meal	ø410x(H)80	**20,95**
637814	for bread-crumbs	ø250x(H)75	**10,75**
637845	for bread-crumbs	ø410x(H)80	**20,95**

SILICONE MOULDS

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

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

676202

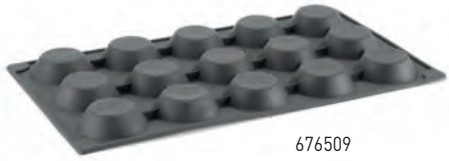
SEMI-SPHERE

code		baking (mm)	moulds	€
676202	GN 1/3	ø70x(H)32	6	**10,95**

677001

MINI-CAKE

code		baking (mm)	moulds	€
677001	GN 1/3	80x30x(H)33	9	**12,50**



676509

TARTELETTE

code		baking (mm)	moulds	€
676509	GN 1/3	ø50x(H)17	15	**10,95**

676905

MUFFINS

code		baking (mm)	moulds	€
677209	GN 1/3	ø69x(H)40	6	**12,50**
676905	GN 1/3	ø53x(H)30	11	**12,50**

677506

CANNELE BORDELAIS

code		baking (mm)	moulds	€
677506	GN 1/3	ø54x(H)48	8	**12,50**

676707

MADELEINES

code		baking (mm)	moulds	€
676707	GN 1/3	70x47x(H)17	9	**10,95**

HENDI

Prices without VAT and not binding

Watch the video

198209

198223

199008

CHEFS TORCH

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

code	mm	€
198209	145x70x(H)190	**31,95**

CHEFS TORCH

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

code	mm	€
198223	115x50x(H)155	**17,95**

GAS CANISTER - 4 PCS

- With various filling nozzles.

code	packed per	liters	€
199046	4	0,2	**9,95**

783153

783160

783177

RAMEKIN

- Ribbed, made of porcelain.

code	order unit	mm	€
783153	12	ø70x(H)35	**1,25**
783160	6	ø90x(H)48	**2,25**
783627	6	ø100x(H)25	**1,75**
783177	6	ø120x(H)55	**3,25**

design by
Robert Bronwasser

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

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

CHEFS TORCH ANTI FLARING DESIGN BY ROBERT BRONWASSER

- 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 and covers the whole top of the cartridge, this is also very hygenic.
- 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 in every angle, even upside down, thanks to the improved design of the burner that prevents flaring.

code	-	mm	€
198247	Burner only	185x65x(H)100	**19,95**
198254	Set burner and cartridge	175x68x(H)260	**22,95**

198247

199039

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 CARTRIDGE
- Only suitable for use in combination with crème-brûlée burner anti flaring (198216).
- Not suitable for refilling gas lighters etc.
- Packed per 4 canisters.
- Order unit: box with 7 sets of 4 cans.

code	packed per	weight (kg)	€
199039	4	0,227	**9,75**

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

- Suitable for cutting large quantities of vegetables.
- Contains 5 different discs for different cutting results: slices 2 and 4 mm and graters 3, 4.5 and 7 mm.
- Big inlet with lever for inserting big pieces.
- Small inlet with pusher for inserting smaller pieces.
- Cast aluminium housing.
- 2 security systems: first - screw locks the cover, second - electromagnetic sensor (opening the cover turns off the machine).
- Speed: 295 RPM.
- Productivity: 100 - 300 kg/h
- Weight: 24 kg

code	V	W	mm	€
231807	230	550	540x240x(H)450	**850,00**

280096

SLICING DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)	€
280096	1	**52,50**
280102	2	**52,50**
280126	4	**52,50**
280201	6	**52,50**
280218	8	**52,50**
280225	10	**52,50**

280317

GRATING DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)	€
280294	2	**45,95**
280300	3	**45,95**
280416	4.5	**45,95**
280317	7	**45,95**

234730

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	**107,50**
234730	8	**107,50**

234754

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	**89,95**
234754	8	**89,95**

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

5 discs included,
2 for slicing
3 for grating

Watch the video

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 Evacuation disc.
- 4 rubber anti-slip feet.
- Speed: 300 RPM.
- Productivity: 100 – 350 kg/h
- Weight: 25 kg.

code	V	W	mm	€
231852	230	750	500x250x(H)470	**1 075,00**

280423

JULIENNE DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)	€
280423	3	**82,50**

S.S. stainless steel

280621

RASPING DISC

- For vegetable cutter 231807 & 231852.

code	€
280621	**44,95**

NEW

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	**15,00**

280690

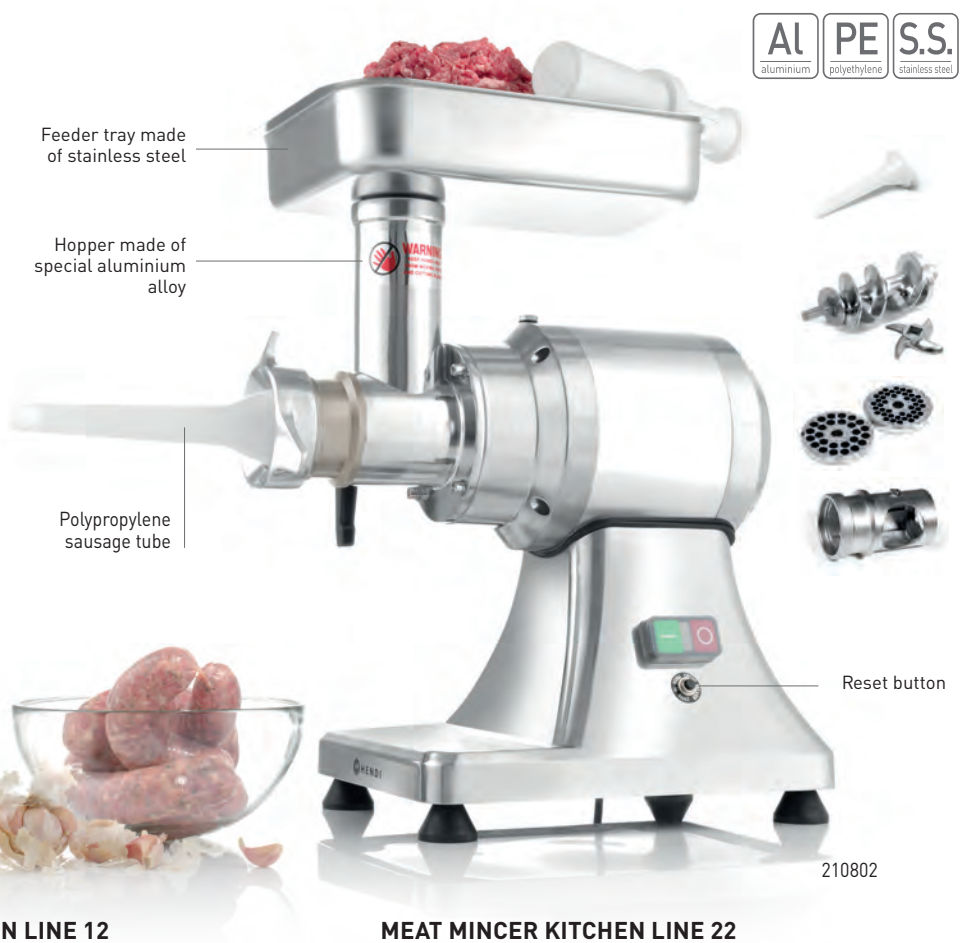
RACK FOR 18 VEGETABLE CUTTER DISCS

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

code	mm	€
280690	400x250x(H)90	**19,50**

Watch the video

PERFORMANCE
temporarily to
220 kg/h



MEAT MINCER KITCHEN LINE 12

- 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 100 kg/h.
- Not for continuous use.

code	V	W	mm	€
210802	230	550	432x261x(H)484	**589,50**

MEAT MINCER KITCHEN LINE 22

- 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 200-220 kg/h.
- Not for continuous use.

code	V	W	mm	€
210819	230	750	427x261x(H)486	**679,50**

282267

282014

933367

WORM SHAFT

S.S. stainless steel · wash

code	-	€
933367	210819	**60,00**
931257	210802	**65,00**

PERFORMATED PLATE – Ø 70 mm.

S.S. stainless steel · wash

code	-	mm	€
282229	210802	ø8	**17,95**
282250	210802	ø3	**17,95**
282243	210802	ø4.5	**17,95**
282236	210802	ø6	**17,95**
282267	210802	ø2	**17,95**

PERFORMATED PLATE – Ø 82 mm.

S.S. stainless steel · wash

code	-	mm	€
282014	210819	ø8	**25,00**
282021	210819	ø6	**25,00**
282038	210819	ø4.5	**25,00**
282045	210819	ø3	**25,00**
282052	210819	ø2	**39,50**

282359

MEAT MINCER KNIFE

S.S. stainless steel · wash

code	-	€
282359	210802	**7,95**
282076	210819	**12,50**

HENDI

Prices without VAT and not binding

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	275x190x(H)347	**159,50**

Meat dish with dust cover

Watch the video

210864

Three sausage stuffing tubes included

Worm screw made of aluminium, blade made of stainless steel

Beef and pork tenderizer included

Watch the video

ELECTRIC PORK CHOPPER

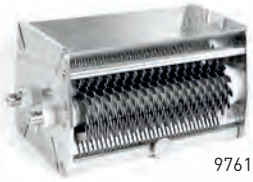
- Max. meat portion size: 160 mm wide × 30 mm thick.
- Stainless steel housing.
- Supplied with a beef and pork tenderizer attachment.
- Speed of the softening knife units: 75 rpm
- Capacity: up to 800 pork chops/h
- Motor cooled by a built-in fan.
- 4 rubber feet.

code	V	W	mm	€
975305	230	350	465x220x(H)430	**775,00**

975305

975329

975312



976180

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	**179,50**

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	**525,00**

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	**525,00**

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	**189,50**
282588	5	304x304x(H)640	**235,00**
282090	7	300x340x(H)830	**279,50**
282151	10	415x315x(H)690	**312,50**

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

HENDI

Prices without VAT and not binding

282113

HAMBURGER PRESS

- Makes Ø 130 mm hamburgers.
- Components in contact with meat are made of stainless steel.
- Bottom housing made of anodised aluminium.
- Handy lever for removing prepared hamburger patties from the press bowl.
- Container for patty dividers.

code	mm	€
282113	330x250x(H)300	**212,50**

PATTY DIVIDERS

- Made of transparant cellulose.
- High temperature resistant and biodegradable.
- ø130 mm.
- Packed per ±1400 pieces.

code	packed per	mm	€
282120	1255	ø130	**47,50**

513026

HAMBURGER PRESS

- Makes Ø 115 mm hamburgers.
- Made of aluminium alloy with non-stick coating.
- Handle made of polypropylene.

code	mm	€
513026	ø120x(H)80	**8,95**

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	**19,95**

PROFI LINE SLICER

- Designed for professional use.
- Housing made of coated aluminum, with non-slip feet.
- 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 non-stick knife. Knife sold separately (975800, 975732, 975749, 975756).

Al aluminium | S.S. stainless steel | indoor

Watch the video

210031

210048

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	400x400x(H)330	**389,50**

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	440x420x(H)350	**432,50**

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	485x420x(H)395	**498,50**

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	600x480x(H)450	**825,00**

Slicing thickness is easy to adjust

Built-in sharpener

Heavy product holder

970294

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	440x420x(H)350	**447,50**

210086

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	230	320	485x420x(H)395	**512,50**

975732

NON-STICK COATED BLADE

- For slicing cheese.

code	-	mm	€
975800	210031	ø195	**89,50**
975732	210048	ø220	**99,75**
975749	210000	ø250	**132,50**
975756	210017	ø300	**162,50**

901915

NEW

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 210215, 210017, 210086.

code	mm	€
901915	ø250	**149,50**
901922	ø300	**195,00**

NEW

S.S. stainless steel | PC polycarbonate | indoor

POTATO PEELERS KITCHEN LINE

- Designed for professional use, an essential accessory for any kitchen where potatoes and other root vegetables are peeled on a daily basis.
- Peel tubers of root vegetable thanks to an abrasive disc and pads on the inside of the drum.
- Housing, disc and pads made of high quality stainless steel for durability, efficiency and easy cleaning.
- The abrasive disc is equipped with aluminum alloy paddles.
- Lid made of durable polycarbonate; make it possible to observe the peeling process.
- Powerful motor enables peeling of a full load of potatoes in short, 2-3 minute cycles.
- Control panel with 8-minute timer and indicator lights.
- Very safe to use – a dedicated microswitch turns the unit off when the lid is opened.
- Equipped with water connection and drainage for rinsing vegetables with fresh water during peeling.
- Peel trap (a container with perforated insert) effectively reduces the risk of clogging the trap with water drained from the peeler.
- 4 legs with plastic feet, 2 of them equipped with mounting plates ensure stable mounting of the appliance to the floor.
- Waterproof class: IP23.

229217

229200

KITCHEN LINE POTATO PEELER, 10 KG

- Capacity: 22 l.
- Maximum load: 10 kg.
- Output: 140-200 kg/h.
- Net weight: 39.6 kg.

code	V	W	mm	€
229217	230	750	622x540x(H)857	**1 495,00**

KITCHEN LINE POTATO PEELER, 5 KG

- Capacity: 12 l.
- Maximum load: 5 kg.
- Output: 70-100 kg/h.
- Net weight: 39.2 kg.

code	V	W	mm	€
229200	230	550	622x540x(H)802	**1 395,00**

KITCHEN LINE PLANETARY MIXERS

Al aluminium

MAX CAPACITY
5 kg

- 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).

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	mechanical	mechanical
speed	128/252/545 rpm	148/244/480 rpm	197/317/462 rpm
power/voltage	650 W/230 V	600 W/230 V	1100 W/230 V
€	**769,50**	**945,00**	**1 275,00**

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 - DESIGN BY BRONWASSER

- 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 4 liters.

code	V	W	mm	€
222157	230	250	ø71x(H)444	**98,50**

FOR CONTAINERS WITH A CAPACITY OF 1 TO 4 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

Prices without VAT and not binding

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.

STICK BLENDER DRIVE UNIT - VARIABLE SPEED 350W

code	V	W	mm	€
221884	230	350	ø100x416	**122,50**

STICK BLENDER DRIVE UNIT - VARIABLE SPEED 500W

code	V	W	mm	€
221891	230	500	ø100x416	**139,50**

BLENDER SHAFT FOR STICK BLENDER

- Stainless steel shaft and blade.
- Fits stick blenders Kitchen Line 221884, 221891.
- Blade removal kit included.

code	mm	€
222225	(L)250	**79,50**
222232	(L)300	**89,50**
222249	(L)400	**98,50**
222256	(L)500	**109,95**

WHISK ATTACHMENT FOR STICK BLENDER MOTOR 221884 & 221891

- Consists of two stainless steel whisks.
- Safe and easy attachment to the driving unit.

code	mm	€
222263	(L)250	**98,50**

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	220	ø75x(H)464	**139,50**

WHISK ATTACHMENT FOR STICK BLENDER 222140

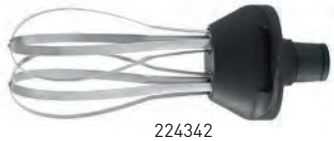
- Consists of two stainless steel whisks.
- Safe and easy attachment to the driving unit.

code	mm	€
222164	(L)185	**92,50**

STICK BLENDERS PROFI LINE

PA polyamide | S.S. stainless steel

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



224342

S.S. stainless steel

WHISK ATTACHMENT FOR STICK BLENDER PROFI LINE 300, 400 & 500

- Consists of two whisks.
- Easy and safe to attach.

code	mm	€
224342	ø120x(H)330	**189,50**

224328

Equipped with a digital display.

224335

224397

STICK BLENDER 250 - WITH FIXED SPEED

- Shaft length: 250 mm.
- Suitable for dishes up to 20 liters.
- Weight 1,45 kg.
- Speed 15.000 RPM.

code	V	W	mm	€
224328	230	250	ø75x(H)285	**279,50**

STICK BLENDER PROFI LINE 300 - WITH ADJUSTABLE SPEED

- Electronic control panel (9 speeds).
- Shaft length: 300 mm.
- Suitable for dishes up to 50 liters.
- Weight: 3,45 kg.
- Variable speed: 2000 - 9000 RPM.
- Maximum speed: 13.000 RPM.

code	V	W	mm	€
224335	230	300	ø100x(H)350	**457,50**

STICK BLENDER PROFI LINE 400 - WITH ADJUSTABLE SPEED

- Electronic control panel (9 speeds).
- Shaft length: 400 mm.
- Suitable for dishes up to 80 liters.
- Weight: 4,1 kg.
- Variable speed: 2000 - 9000 RPM.
- Maximum speed: 15.000 RPM.

code	V	W	mm	€
224397	230	400	ø100x(H)350	**525,00**

224359

224052

STICK BLENDER PROFI LINE 500 - WITH ADJUSTABLE SPEED

- Electronic control panel (9 speeds).
- Shaft length: 500 mm.
- Suitable for dishes up to 100 liters.
- Weight: 4,1 kg.
- Variable speed: 2000 - 9000 RPM.
- Maximum speed: 15.000 RPM.

code	V	W	mm	€
224359	230	400	ø100x(H)350	**537,50**

STICK BLENDER PROFI LINE 500, HIGH-POWER, WITH ADJUSTABLE SPEED

- Professional version.
- Very complete, comes with whisk and wall mounted storage rack.
- Housing made of fiber reinforced nylon.
- Stainless steel shaft and blade.
- Easy to clean.
- Electronic control panel (9 speeds)
- Shaft length: 500 mm
- Suitable for dishes up to 120 liters
- Weight: 4,25 kg
- Variable speed: 2000 - 9000 RPM
- Maximum speed: 15.000 RPM

code	V	W	mm	€
224052	230	500	ø100x(H)350	**655,00**

224342

224380

934029

WALL MOUNTED STORAGE RACK

code	mm	€
934029	365x130x(H)70	**42,50**

HENDI – BE INSPIRED!

Tools for Chefs

Prices without VAT and not binding

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)350	**687,50**

224380

PA polyamide | S.S. stainless steel

STICK BLENDER VARIABLE SPEED WITH WHISK AND WALL-MOUNTED RACK

- For professional use in ice cream parlours, restaurants, hotel kitchens to prepare ice cream mixtures, vegetable soups, purées, sauces, stuffing, mayonnaise, tomato purée, pesto, etc.
- Includes variable speed mixer drive, mixing arm, whipping arm, and a wall-mounted hanger.
- Housing made of durable polyamide, matte black.
- Whipping arm, 250 mm long, consists of two stainless steel whisks.
- 400 mm-long mixing arm and blade made of stainless steel.
- For dishes of up to 60 l for mixing and 50 l for whisking.
- Speed: 4,000–16,000 RPM.
- Weight (drive only): 2.35 kg.

code	V	W	mm	€
222393	230	350	ø100x416	**325,00**

222393

PA polyamide | S.S. stainless steel

STICK BLENDER 250VV - 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)555	**412,50**

224373

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.

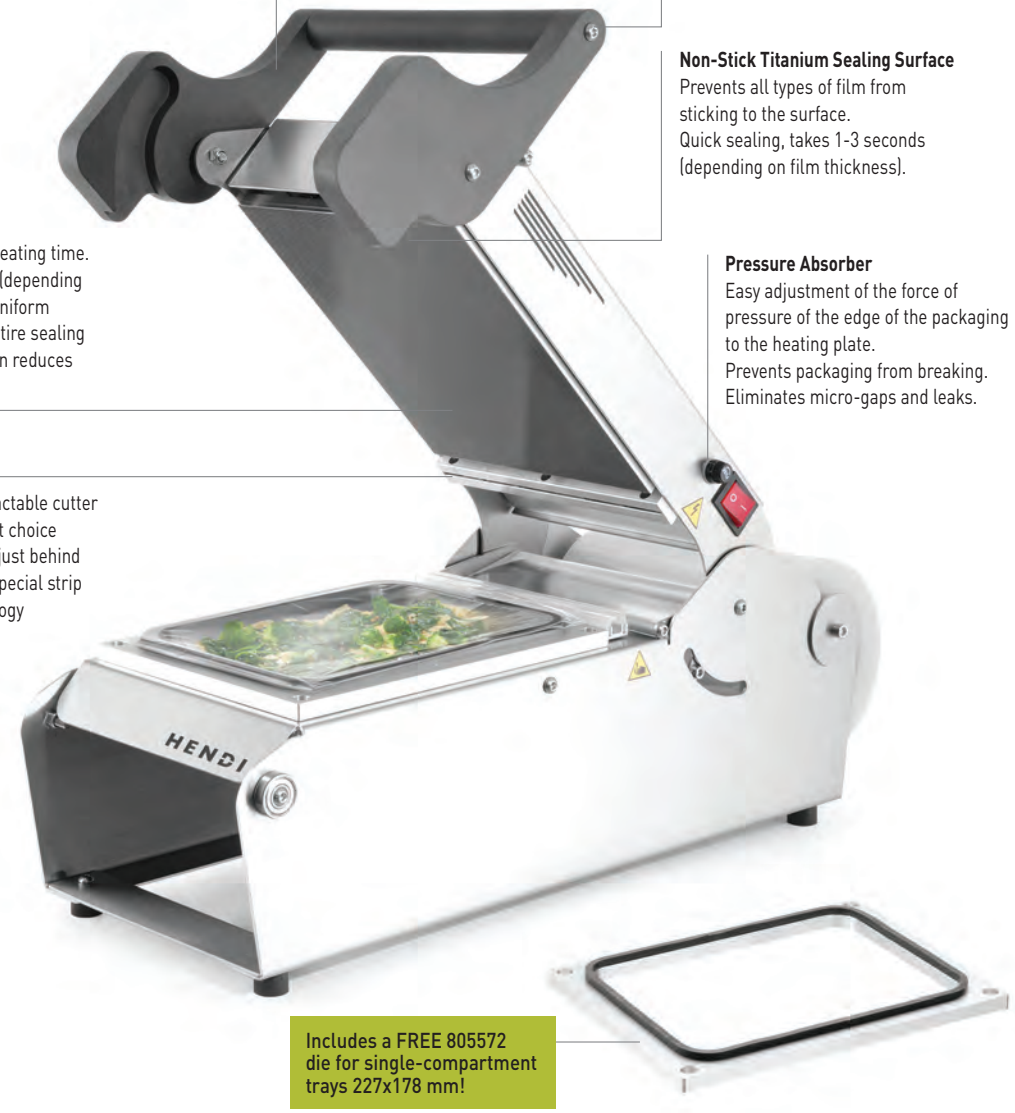
Robust Design
The frame is made of acid-resistant steel with a thickness of over 2 mm. Solid and robust design.

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



Includes a FREE 805572 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 SEALING MACHINE

- Seal the most popular tray types on the market with optional dies.
- Robust and stable stainless steel construction.
- Equipped with a lid with spring mechanism for easy and safe opening.
- Welding process is almost effortless; resistance is minimal due to bearings and special sliding material.
- Pressure absorber ensures a tight seal and prevents packages from crushing.
- 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).
- Film feeder with a stretcher prevents the film from curling up.
- Sealing surface has titanium coating that prevents film sticking and enables a fast seal in 1-3 seconds (depending on film thickness).
- High power heaters reduce heat-up time.
- Warm-up time after start-up to full operational mode – approximately 8-10 minutes.
- Knob with fine adjustment of sealing temperature from 50-210°C.
- Color-coded LEDs for monitoring appliance performance.
- Overheat lock, overheat protection, illuminated safety switch.
- Anti-slip feet ensure stability of the unit during operation and protect the tabletop from scratches.
- Sealing of trays up to tray size 235x190x(H)155 mm and cups up to (H)170 mm.
- Maximum film roll size: width 187 mm, ø170 mm – film sold separately (970720).
- Equipped with aluminium die for 227x178 mm containers (805572), without divider.
- Detachable power cord, 1.5 m, grounded.
- Net weight: 10 kg.

code	V	W	mm	€
976722	230	700	247x637x(H)258	**875,00**

TRAY SEALER MATRIX 976722

- Made of polished aluminium.
- Black silicone seal.

shape	code	type	€
	805572	for a single-compartment 227x178 mm tray	**107,50**
	805589	for two 178x113 mm trays	**107,50**
	805596	for a 227x178 mm two-compartment tray	**107,50**
	805619	for large soup container ø165 mm	**107,50**
	805626	for a three-container 227x178 mm tray	**107,50**

shape	code	type	€
	805633	for two soup containers ø115 mm	**107,50**
	805640	for a colt 227x178 mm two-compartment tray	**107,50**
	805657	for a single-compartment 178x113 mm tray + ø115 mm container	**107,50**
	805664	for a single-compartment 187x137 mm tray	**107,50**

FILM FOR PET/CPP PEEL 12/40 SEALERS

- 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.

code	€
970720	**39,95**

970720

VACUUM CHAMBER PACKAGING MACHINE KITCHEN LINE

- For professional use in the catering industry and other industries
- Durable design – high-quality stainless steel casing and chamber
- Transparent lid made of durable high-quality ABS plastic makes it possible to control the – packaging process
- Convex lid makes it possible to pack large portions
- Bag sealing time: 0-6 s
- 6 vacuum levels to choose from
- Sealing only function
- Marinating function: 11 cycles of extracting and letting air into the bag (one cycle takes 9 min); thanks to negative pressure, marinade penetrates into the product faster, which significantly speeds up the whole process
- The packing cycle starts automatically when the upper lid is closed
- Professional and highly efficient rotary pump
- Intended for continuous operation

VACUUM CHAMBER PACKAGING MACHINE PROFI LINE

- For professional use in the catering industry and other industries
- For packing food and technical products, including those with a high water content
- Durable design – casing and chamber made of high-quality 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 (975251) 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	359x429x(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
€	**975,00**	**1 195,00**	**1 395,00**

201435

Watch the video

VACUUM PACKAGING MACHINES 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 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

code	201435	201442
dimensions	359x425x(H)356 mm	505x567x(H)465 mm
chamber dimensions	300x350x(H)110 mm	425x457x(H)100 mm
seal strip	300 mm	410 mm
pump performance	8 m³/h – 133,3 l/min	20 m³/h – 333,3 l/min
power/voltage	950 W/230 V	1000 W/230 V
weight	27 kg	58,8 kg
€	**1 095,00**	**1 895,00**

970362

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.

code	seal strip (mm)	V	W	mm	€
970362	350	230	250	370x280x(H)170	**525,00**

975374

KITCHEN LINE STRIP VACUUM PACKAGING MACHINE

- 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	V	W	mm	€
975374	230	550	490x260x(H)145	**319,50**

970638

BAG ROLLS ATTACHMENT FOR 975374 VACUUM PACKAGING MACHINE KITCHEN LINE

- Can be attached to vacuum packaging machine Kitchen Line 975374 or as a stand-alone attachment for other vacuum packaging machines.
- Equipped with a removable knife to cut exactly the needed bag length.
- Internal dimensions: 412x101x(H)101 mm.
- For rolls with maximum dimensions of Ø 100x400 mm.
- Base made of ABS.
- Transparent polycarbonate cover for easy control of the roll.

code	mm	€
970638	487x122x(H)107	**22,95**

VACUUM COOKING BAGS

- Suitable for sous vide cooking.
- 2-ply, inside layer 60 µm food contact approved Polyethylene, outside layer 15µm Polyamide (Nylon).
- Total thickness is 75 µm.
- The used materials act as an UV filter.
- Bags can be used in temperatures from -20° up to 110°C.
- Suitable for chamber vacuum packing machines.

code	packed per	mm	€
970676	100	200x150	**7,15**
970652	100	250x150	**8,75**
970683	100	300x200	**12,65**
970669	100	350x250	**19,25**
970690	100	400x300	**24,50**
971314	50	450x350	**15,75**
971321	50	400x400	**17,25**
971338	50	500x380	**18,85**

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.

code	mm	€
970607	200x140	**4,95**
970386	230x160	**7,95**
970614	300x200	**10,75**
970393	350x250	**14,50**
970621	400x300	**18,95**

EMBOSSED VACUUM BAGS ON ROLL - 2 PCS

- 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	€
971062	2	6000x200	**8,95**
971079	2	6000x280	**12,25**

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	€
971017	100	150x250	**10,95**
971024	100	200x300	**16,95**
971048	100	150x400	**16,75**
971055	100	250x350	**24,95**
971031	100	300x400	**32,50**
971000	50	400x500	**28,50**

GAS COOKER KITCHEN LINE 4-BURNER OR 6-BURNER

S.S. stainless steel

- Burners: 2 x 3.5 kW + 2 x 6 kW or 3 x 3.5 kW + 3 x 6 kW
- Pots: Ø 120-300 mm.
- Cast iron pan support 335x300 mm, one for each burner.
- Thermocouple.
- Cooker top: AISI 304.
- Housing: AISI 430.
- Adjustable steel feet.

CONVECTION OVEN GN 1/1 (225882, 225899):
- Electric 3 kW/230 V.
- Stainless steel chamber: 640x370x(H)350 mm 4 rail pairs for GN 1/1.
- Distance between rails: 75 mm.
- 1 GN 1/1 grid included.
- Thermostat.

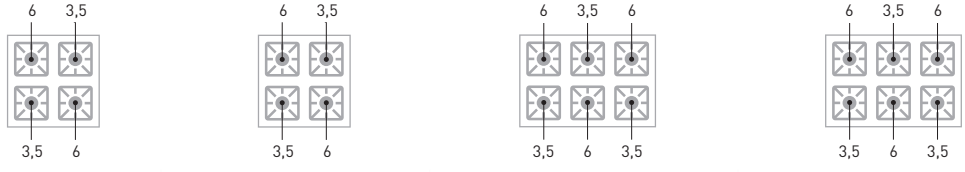
Cr chrome plated

839997

PAN SUPPORT ADAPTER

- For placing small pans on large pan supports.

code	mm	€
839997	255x255x(H)25	**4,75**



code	227381	225882	226094	225899
dimensions	800x700x(H)310 mm	800x700x(H)900 mm	1200x700x(H)900 mm	1200x700x(H)900 mm
oven dimensions	–	640×370×(H)350 mm	–	640×370×(H)350 mm
burner power	2x 3,5 kW + 2x 6 kW	2x 3,5 kW + 2x 6 kW	3×3,5 kW + 3×6 kW	3×3,5 kW + 3×6 kW
type of oven	–	convection, electric	–	convection, electric
oven power	–	3 kW	–	3 kW
total power	19 kW [HS]	19 kW [HS]	28,5 kW [HS]	28,5 kW [HS]
voltage	–	230 V	–	230 V
weight	35 kg	82 kg	95 kg	105 kg
€	**1 375,00**	**2 495,00**	**2 295,00**	**2 995,00**

225806

GAS COOKER - 5 BURNERS, OPEN STAND

- Suitable for natural gas.
- 3 burners of 3.0 kW.
- 1 small burner of 1.8 kW.
- 1 wok burner of 3.5 kW.
- With electronic ignition and thermocouples.
- Three-part cast iron pan support.
- Weight: 45 kg.

code	kW[HS]	mm	€
225806	14.3	900x600x(H)850	**1 425,00**

225707

GAS COOKER - 5 BURNERS WITH ELECTRIC OVEN

- Suitable for natural gas.
- Conversion set for propane gas included.
- 3 burners of 3.0 kW.
- 1 small burner of 1.8 kW.
- 1 wok burner of 3.5 kW.
- Piezo ignition and thermocouple.
- Three-part cast iron pan support.
- Convection oven 1/1 GN with a capacity of 2.7 kW fitted with two ventilators, thermostat to 275°C and timer.
- Includes 2 grids.
- Additional upper element of 2.5 kW for grilling.
- Stainless steel oven interior and inner door.
- Weight: 78 kg.

code	V	W	kW[HS]	mm	€
225707	230	2900	14.3	900x655x(H)900	**1 995,00**

NEW

237687

INDUCTION STOVE WITH 4 HOBS

- Ideal for the professional kitchen who needs allot of power at their fingertips.
- Made from durable stainless steel with extra strengthened frame.
- Fitted with two 5000W induction hobs and two 3500W induction hobs.
- Each hob has its own large control knob which all can be set in 11 power settings.
- With 2 separate cooking tops made from 5mm thick tempered glass which measures 320x560mm.
- Maximum spread load of the cooking tops is 100 kg.
- Suitable for pans with a bottom diameter from 160 up to 260 mm.
- Feet are height adjustable (±30mm) allowing for level placement of the induction stove.
- Frame fitted with a large storage space for pots, pans or other accessories.
- Supplied without plug, an electrician is needed to connect this appliance to the mains power.

code	V	W	mm	€
237687	400	17000	800x700x(H)870	**2595,00**

NEW

237670

INDUCTION HOKKER HIGH POWER

- Ideal for use with woks or extra large cooking pots.
- Made from durable stainless steel with extra strengthened frame.
- The large control knob can be set in 11 power settings.
- Cooking top made from 5mm thick tempered glass measures 340x340mm and can hold up to 40 kg.
- Suitable for pans with a bottom diameter from 160 up to 300 mm.
- Feet are height adjustable (±30mm) allowing for level placement of the hokker.
- Supplied without plug, an electrician is needed to connect this appliance to the mains power.

code	V	W	mm	€
237670	400	5000	400x400x(H)380	**695,00**

18/0 stainless steel | in- & outdoor

NEW MODEL

147801

18/0 stainless steel | in- & outdoor

NEW

147276

18/0 stainless steel | outdoor

147108

HOKKER KITCHEN LINE

- Model Kitchen Line - for propane/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	440x400x(H)390	**312,50**

HOKKER KITCHEN LINE XL

- XL model, works on propane/butane gas.
- Converter set included to make it also suitable for natural gas.
- Fitted with an extra large enamelled pan support.
- Frame completely out of stainless steel.
- Fitted with thermocouple and electronic ignition.
- Gas hose and pressure regulator included.

code	kW[HS]	mm	€
147276	10.8	580x650x(H)400	**398,50**

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	**575,00**

626504

147207

147306

WOK

wash

- 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	ø700x(H)235	**112,50**

RING FOR HOKKER

18/0 stainless steel

- To adapt Hokker 147108 to use with wok 626504.

code	mm	€
147207	ø360x(H)80	**69,95**

HOKKER STAND

18/0 stainless steel

- Only suitable for Hokker Big Flame: 147108.

code	mm	€
147306	425x425x(H)400	**179,50**

273869 273876 273845

Infrared heat bulb
919200 included

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	colour	V	W	mm	€
273869	Silver	230	250	ø275x(H)250	**76,50**
273876	Copper	230	250	ø275x(H)250	**76,50**
273845	Black	230	250	ø275x(H)250	**76,50**

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	colour	V	W	mm	€
273883	Silver	230	250	ø175x(H)250	**67,50**
273890	Copper	230	250	ø175x(H)250	**67,50**
273852	Black	230	250	ø175x(H)250	**67,50**

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	V	W	mm	€
919217	230	250	ø125x(H)170	**13,95**

919217

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	V	W	mm	€
919200	230	250	ø125x(H)170	**13,95**

273906

Infrared heat bulb
919200 included

273913

Al aluminium

2 LAMP INFRARED FOOD WARMER BRIDGE

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

code	colour	V	W	mm	€
273906	Silver	230	500	453x360x(H)790	**137,50**
273913	Black	230	500	453x360x(H)790	**145,00**

INDUCTION COOKERS

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.

239391

INDUCTION COOKER 2000W

– 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	293x373x(H)56	**98,50**

239421

INDUCTION COOKER 3500W

– 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	337x417x(H)85	**225,00**

Sturdy stainless steel frame

High quality ventilation

Touch-sensitive controls

min Ø120 mm
max Ø230 mm
3500 W
230 V

239414

Works also with a GN tray up to GN 1/2
800 W
230 V

239384

DOUBLE INDUCTION COOKER

- 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	608x370x(H)61	**207,50**

INDUCTION HOT PLATE

- 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)62	**147,50**

S.S. stainless steel | indoor

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	327x425x(H)100	**225,00**

S.S. stainless steel | indoor

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	390x387x(H)120	**312,50**

S.S. stainless steel | indoor

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 ventilation.
- 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	340x440x(H)120	**259,50**

S.S. stainless steel | indoor

INDUCTION WOK MODEL 3500

- Ideal for preparing nutritious meals.
- 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)120	**312,50**
239681	induction wok+wok pan	230	3500	340x450	**412,45**

239322

min ø140 mm
max ø280 mm
5000 W
400 V

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: 25 kg.

code	V	W	mm	€
239322	400	5000	398x515x(H)168	**475,00**

239346

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

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	405x698x(H)145	**975,00**

239681

239773

WOK

- 3-ply material.
- With stainless steel handle with softgrip.
- With stainless steel lid.
- Specifically for use with 239766.

code	mm	€
239773	ø360x(H)180	**99,95**

Watch the video

239278

min ø120 mm
max ø260 mm
2000 W
230 V

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	€
239278	230	2000	293x373x(H)56	**96,50**

239292

min ø140 mm
max ø280 mm
3500 W
230 V

INDUCTION COOKER 3500W KITCHEN LINE

- Touch-sensitive controls, power or temperature adjustable in 17 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	€
239292	230	3500	337x417x(H)85	**217,50**

239285

DOUBLE INDUCTION COOKER KITCHEN LINE

- Touch-sensitive controls, power or temperature adjustable in 10 steps.
- With boost mode which temporarily shifts some power from right hob to the left hob, providing up to 2000 W.
- The left side hob can output 1800 W, or 2000 W while the boost function is active.
- The right side hob can output 1700 W, or 1500 W while the boost function is active.
- Temperature range: 35°-240°C.
- Suitable for pans with bottom diameter between 120 and 220 mm.
- Maximum load of the induction cooker: 2x 15 kg.

code	V	W	mm	€
239285	230	3500	608x370x(H)61	**198,50**

Sturdy stainless steel frame

High quality ventilation

ABS plastic | indoor

239209

min ø120 mm
max ø260 mm
1800 W
230 V

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	315x345x(H)70	**75,00**

S.S. stainless steel | indoor

239230

min ø120 mm
max ø260 mm
2000 W
230 V

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	296x370x(H)46	**89,95**

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	**97,50**

239193

MOUNTING FRAME FOR INDUCTION HEATER 800W

- Accessory to integrate the induction cooker 800W (239193) in any heat resistant flat surface.
- Induction heater 800W is sold separately.

code	mm	€
239186	ø270x(H)17	**10,95**

239186

INDUCTION HEATER 1000W

- Heating surface made of black crystal glass.
- Plastic housing.
- Inductive heater for building in the worktop.
- 10-step power control fitted with electronic overheating protection.
- Touch panel and LED display.
- Maximum load of the induction cooker: 15 kg.
- Suitable for pots and pans with bottom diameter of ø120-200 mm.

code	V	W	mm	€
239551	230	1000	350x350	**112,50**

239551

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	650x467x(H)630	**698,50**

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	678x568x(H)686	**698,50**
233733	160 Liter	230	1500	857x568x(H)686	**798,50**

HENDI

Prices without VAT and not binding

273982

273999

HEATED COUNTERTOP DISPLAY

S.S. stainless steel

- Stainless steel housing.
- Tempered glass sides, curved front glass.
- One level.
- Infrared heating elements.
- Large glass door in the rear, full access to the inside.
- Easy to clean.
- With removable crumb tray.
- Temperature control up to 85 °C.
- Includes fine mesh GN 1/1 grid suitable for small products.

code	-	V	W	mm	€
273982	single level	230	400	554x376x(H)311	**372,50**

HEATED COUNTERTOP DISPLAY

S.S. stainless steel

- Stainless steel housing.
- Tempered glass sides, curved front glass.
- Two levels.
- Infrared heating elements.
- Large glass door in the rear, full access to the inside.
- Easy to clean.
- With removable crumb tray.
- Temperature control up to 85 °C.
- Includes 2 fine mesh GN 1/1 grids suitable for small products.

code	-	V	W	mm	€
273999	double level	230	400	554x376x(H)432	**475,00**

With moisture container
Perfect for puff party snacks

HEATED COUNTERTOP CABINET

Cr chrome plated S.S. stainless steel

- 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	460x448x(H)785	**657,50**

233740

HOT TRAY

Al aluminium

- 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)30	**167,50**

209509

PP polypropylene | S.S. stainless steel | indoor

7 trays
500 W
230 V

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 7 305×330 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	345x450x(H)315	**179,50**

6 trays
600 W
230 V

229033

PROFI LINE FOOD DEHYDRATOR

- Stainless steel housing.
- Digital control panel.
- Timer adjustable up to 24 hours, in 30-minute intervals.
- Temperature control: 35°-75°C, adjustable in 5°C increments.
- The quiet fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
- The set includes 6 305×330 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	340x450x(H)311	**249,50**

10 trays
1000 W
230 V

229026

Watch the video

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	417x535x(H)430	**359,50**

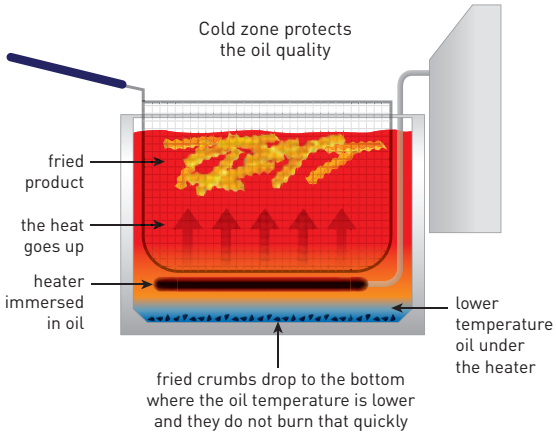
PROFI LINE DEEP FRYERS

NEW

18/0 stainless steel

indoor

- 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.



209424

XL

10 L

PROFI LINE DEEP FRYER XL WITH DRAIN TAP, MANUAL, 10 L, 400 V

- High-performance 400 V deep fryer.
- Powerful 6600 W heating element quickly heats up fat, even after inserting frozen food, making the finished product crispier.
- Supplied without plug, requires installation by an authorized person.

code	liters	V	W	mm	€
209424	10	400	6600	302x687x(H)375	**389,50**

NEW

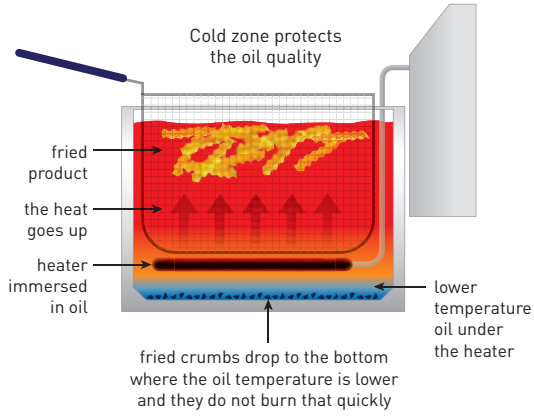
FRYING BASKET

code	-	€
944387	Induction deep fryers 215012 215029	**35,00**
930618	4 litre deep fryers 205808 205846	**15,00**
930632	6 liter friteuses 205815 205853	**16,50**
930656	8 liter deep fryer 205822 205839	**17,25**
961247	10 liter deep fryer 209424	**35,00**
933664	8 liter deep fryer 207208 207307 209202 209301	**30,00**

930618

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

8 l
3500 W
230 V

207369

2x 8 l
2x 3500 W
230 V

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	300x515x(H)345	**298,50**

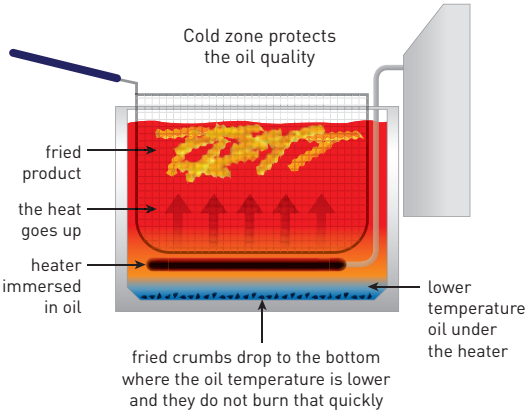
DEEP FRYER PROFI LINE WITH DRAIN TAP DIGITAL - 2 X 8 L

– Clear digital control panel with temperature and timer function.

code	liters	V	W	mm	€
207376	16	230	7000	605x515x(H)345	**589,50**

PROFI LINE DEEP FRYERS

- 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

8 l
3500 W
230 V

207208

PROFI LINE DEEP FRYER, 8 L

code	liters	V	W	mm	€
207208	8	230	3500	305x460x(H)350	**232,50**

2x 8 l
2x 3500 W
230 V

207307

PROFI LINE DEEP FRYER, 2 × 8 L

code	liters	V	W	mm	€
207307	16	230	7000	605x460x(H)350	**459,50**

8 l
3500 W
230 V

209202

PROFI LINE DEEP FRYER WITH DRAIN TAP, 8 L

code	liters	V	W	mm	€
209202	8	230	3500	305x515x(H)350	**269,50**

2x 8 l
2x 3500 W
230 V

209301

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

code	liters	V	W	mm	€
209301	16	230	3500	605x515x(H)350	**489,50**

18/0 stainless steel | indoor

NEW MODEL

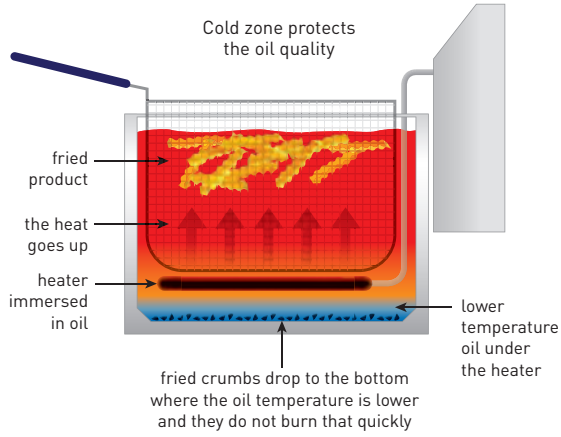
205808

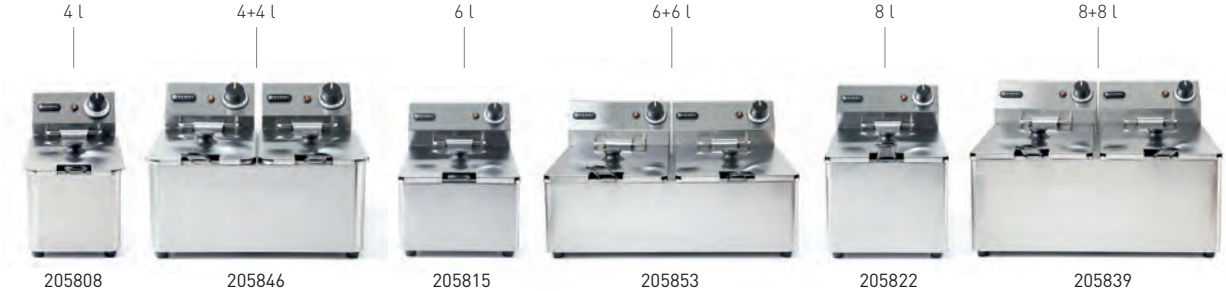
205839

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.

code	liters	V	W	mm	€
205808	4	230	3000	217x380x(H)300	**125,00**
205846	4+4	230	3000+3000	470x420x(H)330	**242,50**
205815	6	230	3300	265x430x(H)290	**137,50**
205853	6+6	230	3300+3300	550x430x(H)290	**267,50**
205822	8	230	3500	265x430x(H)345	**149,50**
205839	8+8	230	3500+3500	550x430x(H)345	**289,50**





205808 205846 205815 205853 205822 205839

8 l
3500 W
230 V

215012

2x 8 l
2x 3500 W
230 V

215029

INDUCTION DEEP FRYER WITH DRAIN TAP, 8 L

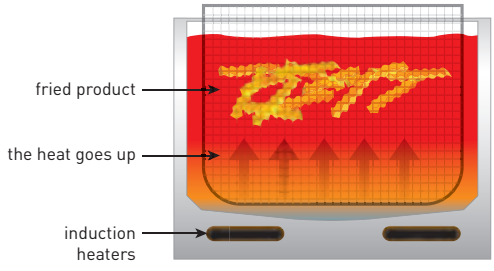
- Precise temperature control – thanks to induction, the set oil temperature is maintained.
- Timer.
- Efficient heat exchange.
- Stainless steel housing for easy cleaning.
- Overheating protection.
- Control panel with display shows the set oil temperature.
- Supplied with a frying basket, a lid and an oil filter.

INDUCTION DEEP FRYER WITH DRAIN TAP, 8 L

code	liters	V	W	mm	€
215012	8	230	3500	290x485x(H)405	**398,50**

INDUCTION DEEP FRYER WITH DRAIN TAP - 2 X 8 L

code	liters	V	W	mm	€
215029	16	230	7000	580x485x(H)406	**798,50**



Drain tap makes emtying easy

With filter for the induction motor

Convenient edge for hanging basket

S.S. stainless steel | indoor

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 400×400×(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)360	**495,00**

HENDI

Prices without VAT and not binding

NEW MODEL

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.

203125

18/0 stainless steel

GRIDDLE PROFI LINE

- Griddle area 330x270 mm, entirely smooth.

code	-	V	W	mm	€
203125	smooth	230	2000	300x420x(H)225	**275,00**

203156

PROFI LINE GRIDDLE

- Grill surface: 518×328 mm, left 259 mm smooth and right 259 mm ribbed.

code	-	V	W	mm	€
203156	1/2 flat, 1/2 ribbed	230	2400	550x380x(H)240	**389,50**

203170

GRIDDLE PROFI LINE

- Griddle area 518x328 mm, entirely ribbed.

code	-	V	W	mm	€
203170	entirely ribbed	230	2400	550x420x(H)240	**439,50**

203149

GRIDDLE PROFI LINE

- Griddle area 518x328 mm, entirely smooth.

code	-	V	W	mm	€
203149	flat	230	2400	550x420x(H)240	**369,50**

203163

GRIDDLE PROFI LINE

- 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	720x530x(H)250	**545,00**

PP polypropylene | S.S. stainless steel | wash

855713

SCRAPER

code	blade length (mm)	mm	€
855713	124	102x265	**6,95**

S.S. stainless steel | wash

855119

SCRAPER

- With wooden handle.

code	blade length (mm)	mm	€
855119	118	100x251	**4,85**

CONTACT GRILLS

S.S. stainless steel

- Perfect for grilling and heating bread, pieces of meat, sausages, vegetables, etc.
- Enameled 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: 220×230 mm.
- Ribbed.

code	V	W	mm	€
263501	230	1800	310x370x(H)210	**197,50**

CONTACT GRILL – SINGLE VERSION

- Grill surface: 220×230 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm	€
263600	230	1800	310x370x(H)210	**197,50**

263501

HENDI

Prices without VAT and not binding

CONTACT GRILL „PANINI”

– Grill surface: 340×230 mm.
– Ribbed.

code	V	W	mm	€
263655	230	2200	430x370x(H)210	**232,50**

CONTACT GRILL „PANINI”

– Grill surface: 340×230 mm.
– 1/2 ribbed and 1/2 smooth.

code	V	W	mm	€
263662	230	2200	430x370x(H)210	**232,50**

263655

XL
545 mm
NEW

CONTACT GRILL „PANINI” XL

code	V	W	mm	€
263624	230	2700	548x415x(H)210	**389,50**

263624

CONTACT GRILL - DOUBLE GRILL ENTIRELY RIBBED

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

code	V	W	mm	€
263709	230	3600	570x370x(H)210	**332,50**

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	570x370x(H)210	**332,50**

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	570x370x(H)210	**332,50**

263709

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

Watch the video

WAFFLE MAKER ROUND

- Make delicious Belgian style waffles without a hassle, ideal for a self-serve waffle station.
- You can make up to 20 waffles per hour.
- The round waffle iron is made of cast aluminium and coated with a durable Teflon® non-stick coating.
- The waffles measure Ø 190 mm and up to 23 mm thick.
- The temperature can be set steplessly between 50°C and 220°C.
- The timer can be set up to 15 minutes.

code	V	W	mm	€
212172	230	1000	250x380x(H)590	**167,50**

212172

212165

212189

WAFFLE MAKER LOLLYPOP

- Perfect for all types of catering establishments who wants to add these fun waffles on a stick to their offer.
- It's possible to bake 4 lollypop waffles at the same time, each 255 mm long (without the stick) and shaped like an elongated cone.
- Grooves are cut out of the waffle iron so you can insert the stick and still close the waffle iron.
- The thick waffle iron is made of cast aluminium and coated with a durable Teflon® non-stick coating.
- Open the waffle iron easily with the large, stay-cool, handle.
- The housing is made of 18/0 stainless steel, guaranteeing a long service life and easy cleaning.
- Ventilation slots in the housing protect the controls against overheating.
- The temperature is continuously adjustable from 50°C to 220°C.
- Timer can be set up to 15 minutes.
- Net weight: 10.5 kg.

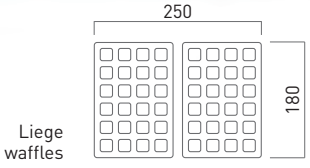
code	V	W	mm	€
212165	230	1750	310x395x(H)230	**232,50**

WAFFLE MAKER CORN DOG

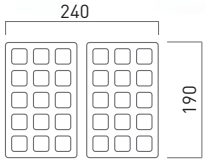
- Perfect for all types of catering establishments who wants to add these fun waffles on a stick or corn dogs to their offer.
- It's possible to bake 6 lollypop waffles or corn dogs at the same time.
- Grooves are cut out of the waffle iron so you can insert the stick and still close the waffle iron.
- The thick waffle iron is made of cast aluminium and coated with a durable Teflon® non-stick coating.
- Open the waffle iron easily with the large, stay-cool, handle.
- The housing is made of 18/0 stainless steel, guaranteeing a long service life and easy cleaning.
- Fitted with a drip tray for dough and fat, helps you keep your work space clean.
- Ventilation slots in the housing protect the controls against overheating.
- The temperature is continuously adjustable from 50°C to 220°C.
- Timer can be set up to 15 minutes.
- Net weight: 10 kg.

code	V	W	mm	€
212189	230	1550	390x335x(H)230	**232,50**

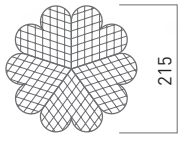
212103 212127 212134



Liege waffles



Brussels waffles



Flower waffles

WAFFLE MAKER ‚LIÈGE'

- Liège waffles, two 4x6 rectangular patterns.
- Cast iron non-stick coated surface Thermostatic temperature control.
- Including waffle fork.
- Insulated handle.

code	V	W	mm	€
212103	230	1500	320x437x(H)251	**279,50**

WAFFLE MAKER ‚BRUSSELS'

- Brussels waffles, two 3x5 rectangular patterns.
- Cast iron non-stick coated surface Thermostatic temperature control.
- Including waffle fork.
- Insulated handle.

code	V	W	mm	€
212127	230	2200	320x437x(H)277	**279,50**

WAFFLE MAKER ‚HEART'

- Flower waffles, five conjoined heart-shaped patterns.
- Cast iron non-stick coated surface Thermostatic temperature control.
- Including waffle fork.
- Insulated handle.

code	V	W	mm	€
212134	230	2200	320x437x(H)251	**279,50**

212028

CRÊPE MAKER

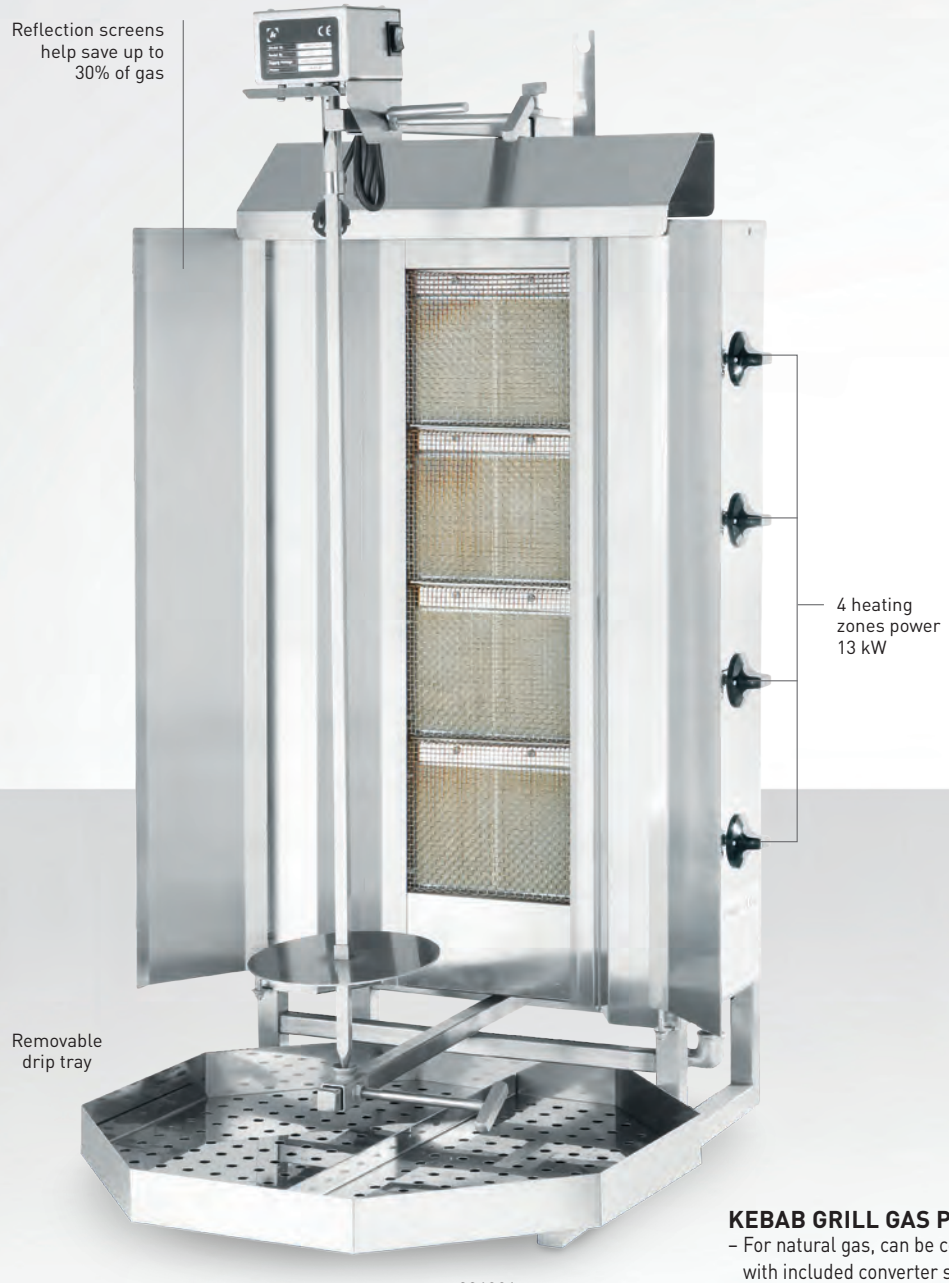
- Designed for making crepes.
- Baking plate Ø 400 mm made of cast iron with a ceramic coating.
- Very even heat distribution across the surface.
- Including wooden spreader.
- Stainless steel housing.
- Thermostat continuously adjustable from 50 to 250°C.
- With protection from overheating and EGO thermostat.

code	V	W	mm	€
212028	230	3000	470x509x(H)161	**239,50**

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.



226001

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	12	470x550x(H)1150	**1 175,00**

HENDI

Prices without VAT and not binding

18/0 stainless steel

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	194x113x(H)173	**132,50**

267240

Al aluminium S.S. stainless steel

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	199x114x(H)184	**198,50**

267257

REPLACEMENT KNIFE FOR KEBAB KNIFES

- Replace your broken or lost knife to extend the service life of your electric kebab knife.
- For use with HENDI Kebab knife electric 267240 & 267257.

code	€
267219	**42,50**

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)115	**298,50**

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	540x335x(H)310	**412,50**

SOUS-VIDE SYSTEM GN 2/3

- With handles.
- Supplied with a spacer with 4 stainless steel compartments.

code	liters	V	W	mm	€
225264	13	230	400	363x335x(H)290	**298,50**

EMBOSSED VACUUM BAGS

code	packed per	mm	€
971017	100	150x250	**10,95**
971024	100	200x300	**16,95**
971048	100	150x400	**16,75**
971055	100	250x350	**24,95**
971031	100	300x400	**32,50**
971000	50	400x500	**28,50**

Wi-Fi

222645

IVIDE CIRCULATOR STICK FOR SOUS-VIDE 2.0 COOKING

- Safe use: the sous vide stick turns off when removed from the water bath.
- Possibility to control the device with Wi-Fi module using a mobile application for iOS and Android devices.
- The app is pre-loaded with over 600 recipes and helps users calculate the perfect time and temperature for the selected dish.
- Temperature adjustable between 5°C and 90°C in 0.1°C increments.
- Can heat and circulate up to 30 liters of water.
- Circulation capacity: max. 12 l/min.
- The screen shows the working temperature and time and is easy to operate.
- Waterproof housing conforms to the IPX7 norm.

code	V	W	mm	€
222645	230	1200	63x97x(H)344	**149,50**

PC polycarbonate
stackable

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	**14,95**
864203	GN 1/1	530x325	**18,95**

sousvide tools.com

Wi-Fi

222997

S.S. stainless steel | indoor

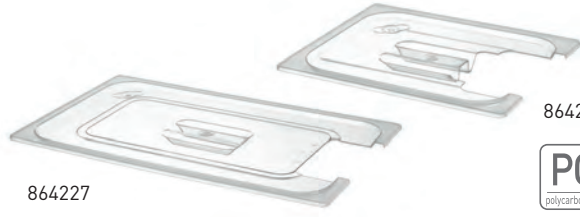
IVIDE PLUS SOUS VIDE THERMAL CIRCULATOR

- 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.
- Carry Case as Standard.
- 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.
- Multi-language Control: The first ever multilingual sous vide cooking app.

code	V	W	mm	€
222997	230	2200	130x145x(H)330	**675,00**



864234

864227

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	**13,95**
864227	GN 1/1	530x325	**17,95**

S.S. stainless steel

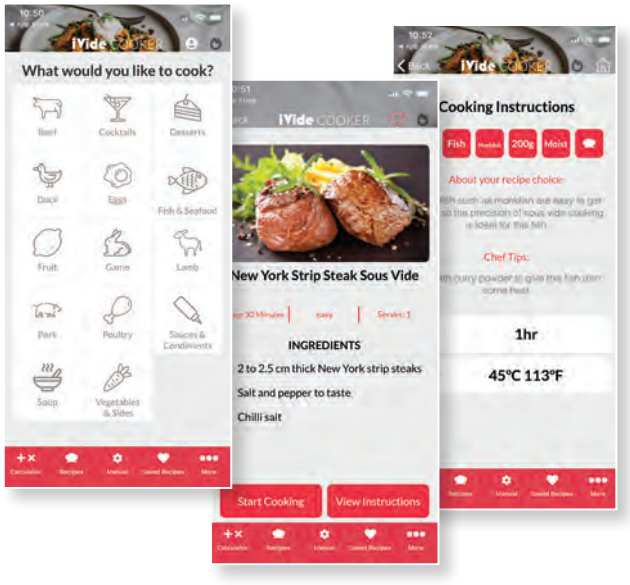
Wi-Fi

222638

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	159x121x(H)285	**398,50**



NEW

282755

282731

CANDY FLOSS 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	**325,00**

COTTON CANDY MACHINE LID

- Provides effective protection of the prepared cotton candy from external factors.
- Allows you to observe the production process.
- Made of plastic.
- Suitable for cotton candy machine 282731.

PMMA plexiglas

code	mm	€
282755	ø520x(H)350	**82,50**

282748

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	V	W	mm	€
282748	230	1500	560x420x(H)770	**375,00**

With convenient collection drawer for crumbs and unpopped popcorn kernels.

BAIN-MARIE GASTRONORM

238905

KITCHEN LINE BAIN-MARIE

S.S. stainless steel

- GN 1/1 container.
- Temperature control up to 85 °C.
- Stainless steel water tank with appropriately contoured inner corners for easy cleaning.
- Equipped with an on/off switch, a thermostat and an indicator light.
- Suitable for GN pans up to 150 mm deep.
- Supplied without GN pans.

code	V	W	mm	€
238905	230	1200	340x540x(H)250	**132,50**

238912

KITCHEN LINE BAIN-MARIE WITH DRAIN TAP

S.S. stainless steel

- GN 1/1 container.
- Temperature control up to 85 °C.
- Stainless steel water tank with appropriately contoured inner corners for easy cleaning.
- Equipped with an on/off switch, a thermostat and an indicator light.
- Suitable for GN pans up to 150 mm deep.
- Supplied without GN pans.

code	V	W	mm	€
238912	230	1200	340x540x(H)250	**162,50**

THERMO SYSTEM

201107

201206

THERMOSYSTEM 1

18/0 stainless steel

- 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	265x265x(H)245	**220,95**

THERMOSYSTEM 2

18/0 stainless steel

- 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	505x265x(H)245	**376,95**

NEW

ABS plastic | Al aluminium | wash

RECHARGEABLE BATTERY

SMOKING GUNS – 3 SPEEDS OF SMOKE INFUSION

- Smoking is a very good way to add a unique flavor to meat, fish and vegetable dishes.
- Smoke can also be used for the purpose of serving food in an original way to create a WOW effect.
- Cold smoke is gentle on delicate fruits and vegetables and does not alter their texture or temperature.
- The aluminum fan chamber acts as a heat sink, cooling the smoke.
- Operation via one button.
- 3 speeds of smoke infusion.
- The fan can also be reversed to draw in air.
- Scented woodchips do not need to be soaked before burning.
- Tea or spices can also be used for smoking.
- Smoking chamber with integrated mesh filter, removable – easy cleaning.
- Flexible silicone hose (50 cm long) for easy blowing of smoke into resealable bags and containers.
- Lightweight, with a comfortable handle for easy one-hand operation.
- Powered by a 1000 mAh lithium battery.
- Supplied with replacement mesh filters, USB charging cable and tweezers.
- The set does not include woodchips or smoking herbs.

code	mm	€
199640	215x70x(H)160	**72,50**

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	**24,95**

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	€
199657	Cocktail dome	ø130x(H)282	**32,50**
199664	Plate dome	ø260x(H)174	**79,50**

199978

GLASS DOME

- Ideal to use in combination with the smoking gun.

code	mm	€
199978	ø245x(H)150	**16,95**

198124

GAS LIGHTER – SET OF 2 PCS.

- Refillable.
- Supplied empty.

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

PP polypropylene | 18/8 stainless steel

Watch the video

209981

ELECTRIC KETTLE - 1,8 L

- 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	221x163x(H)249	**23,95**

S.S. stainless steel | PP polypropylene | indoor

NEW

209943

CORDLESS ELECTRIC KETTLE 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	221x163x(H)249	**35,95**

PP polypropylene | 18/8 stainless steel

209998

Watch the video

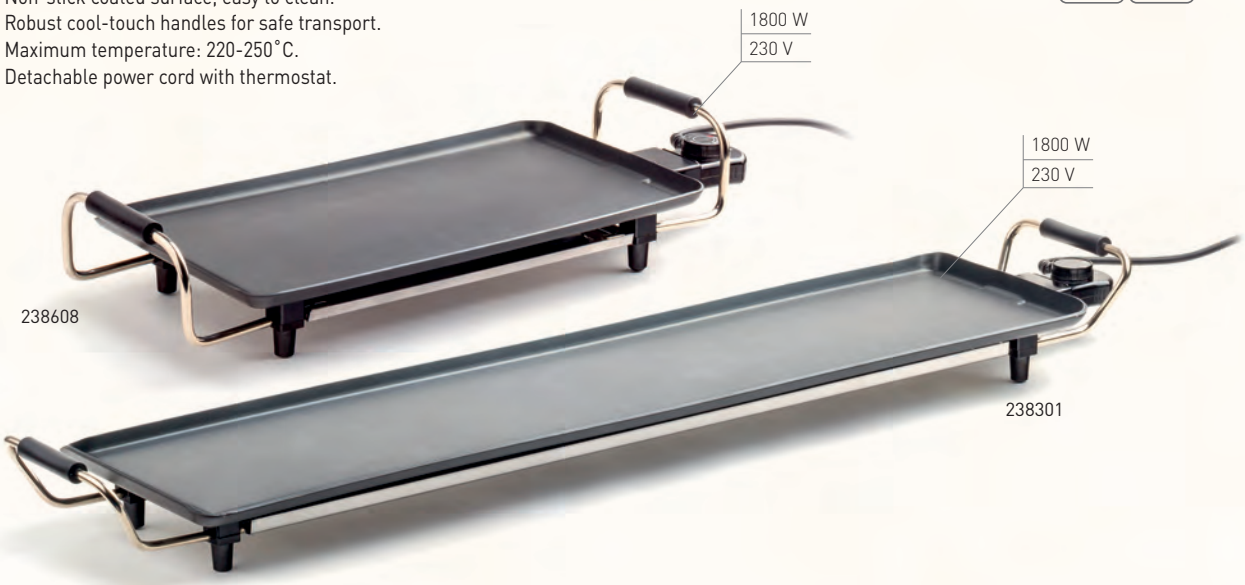
ELECTRIC KETTLE - 4,2 L

- 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	340x234x(H)290	**42,50**

TEPAN-YAKI GRIDDLE

- Non-stick coated surface, easy to clean.
- Robust cool-touch handles for safe transport.
- Maximum temperature: 220-250°C.
- Detachable power cord with thermostat.



TEPPANYAKI GRIDDLE

- Griddle surface dimensions: 440x230 mm.

code	V	W	mm	€
238608	230	1800	525x230x(H)110	**39,95**

TEPPANYAKI GRIDDLE

- Griddle surface dimensions: 900x220 mm.

code	V	W	mm	€
238301	230	1800	1020x220x(H)110	**87,50**

PARTY PAN

- Aluminium with non-stick coating.
- Removable thermostat.
- Suitable for frying, roasting and keeping hot.
- Including lid with clear glass and two insulated handles.

code	V	W	mm	€
239506	230	1400	ø500x(H)190	**49,95**
239605	230	1600	ø620x(H)190	**98,50**

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	12,95

239506

240410

PROFI LINE RICE COOKER & WARMER WITH STEAM COOKING FUNCTION 1.8 L

- Housing Made of stainless steel.
- Internal aluminum container with non-stick coating, removable, easy to clean.
- Polypropylene hinged lid with a comfortable grip, 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 10 cups of dry rice (15-20 servings of cooked rice).
- Steam basket, measuring cup and rice spoon included.

code	liters	V	W	mm	€
240410	1.8	230	700	ø280x(H)285	**52,50**

240403

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	455x455x(H)380	**207,50**

240441

240458

RICE COOKER 4.2 L

- Housing is made of rolled steel painted white, easy to clean.
- Inner pot made from aluminium with a non-stick coating, easy to clean.
- The twist lock, stainless steel lid is fitted with a stay cool handle.
- The handles have a special design allowing them to act as a lid holder, store a hot lid safely and always keep the lid at hand.
- Handles and legs are made of non-heating, durable polypropylene.
- Two operating modes - cooking and keeping warm; after cooking, the appliance goes into keep warm mode.
- Capacity: 23 scoops of dry rice (±46 servings of cooked rice).
- Included: rice measuring cup and spoon.
- Net weight: 4.8 kg.

RICE COOKER 10 L

- Housing is made of rolled steel painted white, easy to clean.
- Inner pot made from aluminium with a non-stick coating, easy to clean.
- The twist lock, stainless steel lid is fitted with a stay cool handle.
- The handles have a special design allowing them to act as a lid holder, store a hot lid safely and always keep the lid at hand.
- Handles and legs are made of non-heating, durable polypropylene.
- Two operating modes - cooking and keeping warm; after cooking, the appliance goes into keep warm mode.
- Capacity: 50 scoops of dry rice (±100 servings of cooked rice).
- Included: rice measuring cup and spoon.
- Net weight: 10.35 kg.

code	liters	V	W	mm	€
240441	4.2	230	1550	420x380x(H)240	**107,95**

code	liters	V	W	mm	€
240458	10	230	2900	555x495x(H)365	**179,50**

264607

264706

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	480x520x(H)530	**598,50**

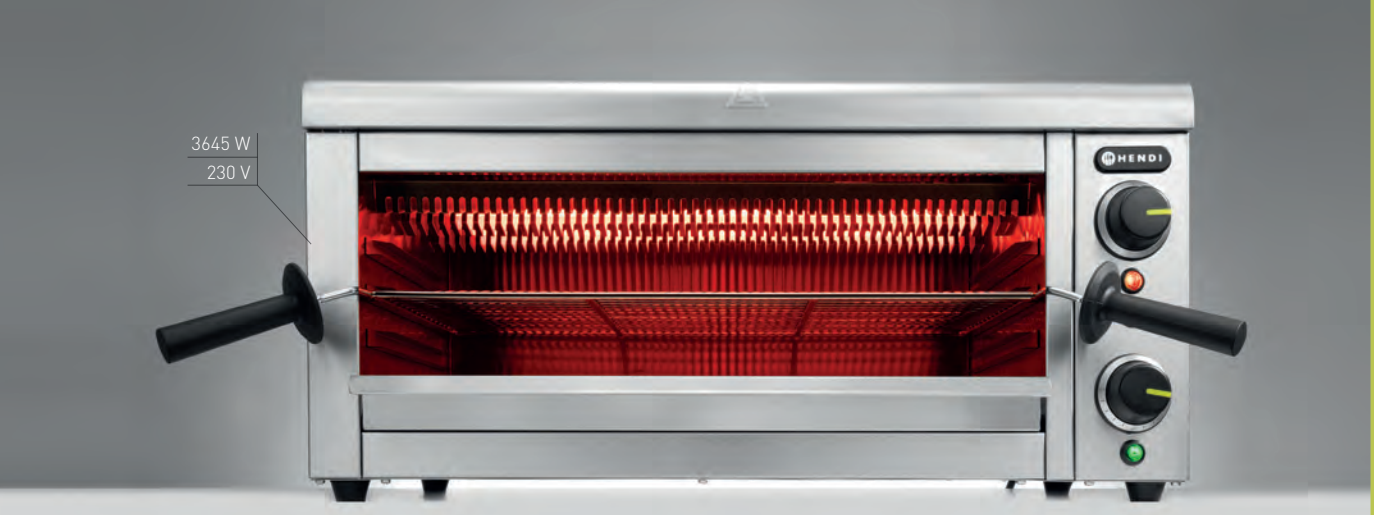
SALAMANDER 600

- 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	600x520x(H)530	**695,00**

264607

264706



SALAMANDER WITH QUARTZ INFRARED HEATING ELEMENTS GN 1/1

S.S. stainless steel

- Possibility to place GN 1/1 trays in the chamber.
- Perfect for grilling or heating up dishes or casseroles.
- With top & bottom Quartz infrared heating element.
- Fitted with thermostat, 15 min. timer and indicator lamp.
- 3 possible grid heights.
- Supplied with: grid handles fitted with heat shield, crumb tray.
- Conforms to the IPX3 norm.

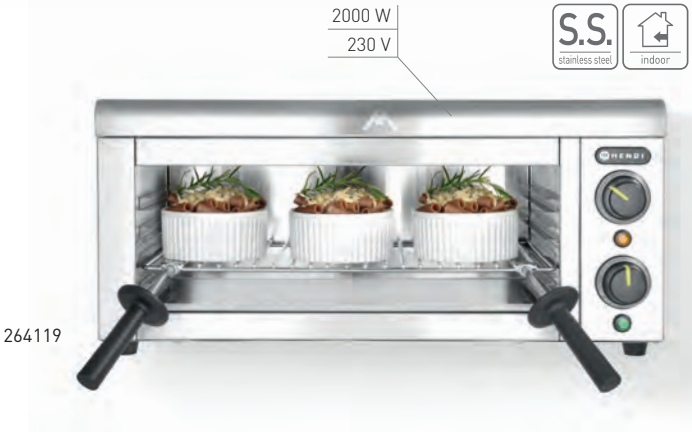
code	V	W	mm	€
264409	230	3645	689x397x(H)318	**398,50**

HEATS UP IN 10s

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: 460×265×(H)165 mm.
- Cable length: 1.3 m.
- Made of stainless steel.

code	V	W	mm	€
264119	230	2000	610x310x(H)280	**269,50**



264119

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: 646×408×(H)337 mm.
- Made of stainless steel.

code	V	W	mm	€
264300	230	3600	800x472x(H)456	**475,00**

264300

Prices without VAT and not binding

SAUSAGE ROLLING GRILLS

- 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.

268506

268735

SAUSAGE ROLLING GRILL – ONE ZONE

code	-	V	W	mm	€
268506	7 rollers	230	740	520x325x(H)175	**269,50**
268605	9 rollers	230	940	520x400x(H)175	**298,50**

SAUSAGE ROLLING GRILL – TWO ZONES

code	-	V	W	mm	€
268704	11 rollers	230	1180	520x477x(H)175	**379,00**
268735	14 rollers	230	1480	520x591x(H)175	**450,00**

268551

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	-	mm	€
268551	For sausage rolling grill 7 (268506)	470x325x(H)240	**59,95**
268612	For sausage rolling grill 9 (268605)	470x401x(H)250	**69,50**
268711	For sausage rolling grill 11 (268704)	470x477x(H)250	**82,50**
268742	For sausage rolling grill 14 (268735)	470x491x(H)250	**98,50**

240502

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	330x280x(H)250	**137,50**

265000

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	230	450	240x322x(H)466	**232,50**

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	**212,50**

222805

SAUSAGE CUTTER - MANUAL

- Stable footing by suction cups.
- High-quality serrated blades.
- Easy to clean.
- Cuts 11 slices.

code	mm	€
222805	214x155x(H)205	**127,50**

630716

SAUSAGE CUTTER

code	mm	€
630716	(L)200	**13,95**

3000 W
230 V

262214

S.S. stainless steel

262801

S.S. stainless steel

TOASTER TONG

code	mm	€
262801	100x340x(H)64	**11,50**

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	438x290x(H)402	**225,00**

1200 W
230 V

261163

S.S. stainless steel

indoor

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	200x300x(H)223	**169,50**

NEW

921500

S.S. stainless steel

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	**16,95**

NEW MODEL

S.S. stainless steel

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 2:50 and 5:30 minutes.

code	V	W	mm	€
261200	230	1340	288x418x(H)387	**437,50**

261200

261309

261347

261354

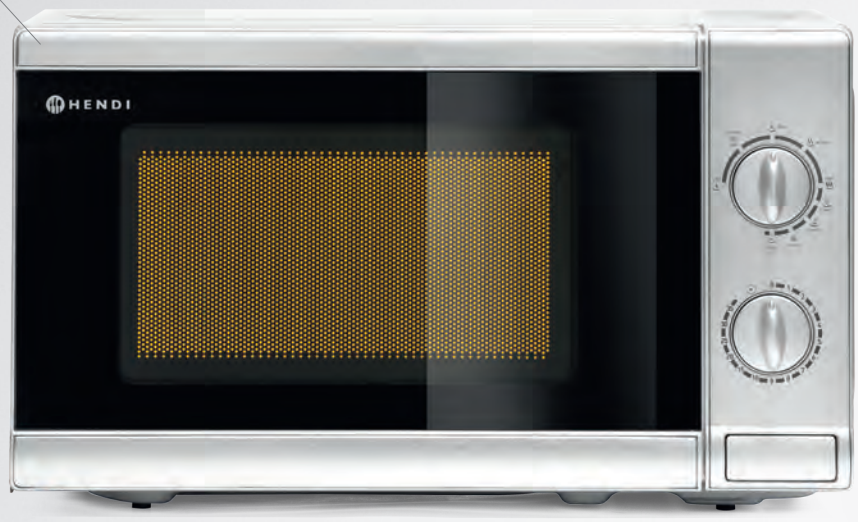
CONVEYOR TOASTER DOUBLE

- Possibility to fit two rows of bread slices next to each other on the conveyor.
- 2 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	418x368x(H)387	**498,50**	
261347	red	230	2240	418x368x(H)387	**525,00**	NEW
261354	black	230	2240	418x368x(H)387	**525,00**	NEW

20 l
1050 W
230 V



281444

MICROWAVE WITH GRILL HENDI 1050 W, 20 L

281710

- Stainless steel housing and front panel.
- Easy to read control panel.
- Electromechanical control with two knobs adjusting time and power – 9 levels.
- Top magnetron antenna with rotating shaft ensures uniform distribution of energy.
- Built-in air filter to protect against external factors and dust.
- Airtight door with a glass pane for observing processes in the illuminated microwave interior.
- Push-button opening for easy operation.
- Chamber interior:
  - dimensions 304x306x(H)206, capacity 20 l.
  - painted white.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
- Multifunctional use:
  - defrosting.
  - 4 levels of microwave power: Low, Medium, Medium High, High.
  - function of combining standard and grill mode: Combi (3 levels).
  - grill (power 1000 W).
  - the end of the cooking cycle is signalled by an acoustic alarm.
- Microwave power: 1,050 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	440x330x(H)259	**147,50**

25 l
1550 W
230 V

281352

MICROWAVE
HENDI 1000 W, 23 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 23 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: 1550 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	511x432x(H)311	**389,50**

281444

MICROWAVE PROGRAMMABLE 1000W HENDI 1550 W, 23 L

281444

- Housing and interior of the chamber with ceramic bottom made of stainless steel.
- Easy to read control panel.
- Electronic control.
- Lower rotating magnetron antenna for uniform energy distribution, no rotating disk.
- Built-in air filter to protect against external factors and dust.
- You can select the desired program on the touch panel.
- Door with large glass pane for observing processes in the illuminated microwave interior.
- Tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
  - dimensions 327x346x(H)200, capacity 23 l.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
  - ceramic bottom.
- Multifunctional use:
  - defrosting.
  - 10 default programs.
  - possibility to save up to 100 programs (up to 3 stages in one program).
  - automatic time conversion for double portions.
  - the end of the cooking cycle is signalled by an acoustic alarm.
- Microwave power: 1550 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	25	230	1550	511x432x(H)311	**432,50**

34 l
3000 W
230 V

281369

MICROWAVE PROGRAMMABLE HENDI 3000 W, 34 L

281369

- Housing and interior of the chamber made of stainless steel.
- Chamber with ceramic floor.
- Easy to read control panel.
- Lower and upper rotating magnetron antenna for uniform energy distribution, no rotating disk.
- Built-in air filter protects against dust and dirt.
- Select the desired program on the touch panel.
- Door with large glass pane 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 in one program).
  - automatic time conversion for double portions.
  - the end of the cooking cycle is signalled by an acoustic alarm.
- Microwave power: 3000 W.
- Suitable for round (up to ø355 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Fitted with a grounding plug.
- Weight: 32.3 kg.

code	V	W	mm	€
281369	230	3000	574x528x(H)368	**998,50**

18 l
3000 W
230 V

281376

MICROWAVE PROGRAMMABLE, WITH USB PORT HENDI 3000 W, 18 L

NEW

281376

- Housing and interior of the chamber with ceramic bottom made of stainless steel.
- Easy to read touch control panel with push buttons and digital display that shows time and power.
- Electronic control.
- Lower and upper rotating magnetron antenna for uniform energy distribution, no rotating disk.
- Built-in air and grease filter to protect against external factors.
- A special system that reminds you to clean the filter.
- You can select the desired program on the control panel with buttons.
- Multifunctional use:
  - defrosting.
  - 10 default programs.
  - 10 power levels.
  - possibility to save up to 100 programs, including uploading (from the control panel via a USB port) up to 20 custom, multistage programs.
  - automatic time conversion for double or triple portions.
  - the end of the cooking cycle is signalled by an acoustic alarm.
- Possibility to change the sound or turn it off completely.
  - door with large glass pane for observing processes in the illuminated microwave interior.
  - 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 bottom.
- Microwave power: 3000 W.
- Suitable for round (up to ø300 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Equipped with a cable with a grounding plug.
- Supplied USB card, software included.
- Weight: 31.8 kg.

code	V	W	mm	€
281376	230	3000	563x420x(H)340	**1 075,00**

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	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	23 l	23 l	34 l	18 l
Maximum plates diameter	280 mm	320 mm	320 mm	355 mm	300 mm
TECHNICAL PARAMETERS					
Power	1050 W	1550 W	1550 W	3000 W	3000 W
Voltage	230 V	230 V	230 V	230 V	230 V
Weight	11,1 kg	15,1 kg	15,5 kg	32,3 kg	31,8 kg
€	**147,50**	**389,50**	**432,50**	**998,50**	**1 075,00**

COOKING TIMES vs APPLIANCE POWER

Power	700	1000	1100	1400	1800
Cooking time	0:35	0:25	0:22	0:18	0:12
	1:05	0:52	0:48	0:37	0:27
	1:35	1:14	1:06	0:57	0:39
	2:05	1:39	1:29	1:10	0:52
	5:00	4:03	3:34	2:50	2:10
	10:00	8:15	7:23	5:40	4:00

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	**1 398,50**

227954

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	620x555x(H)585	**1 525,00**

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	**402,50**

224823

227060

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 4 438×315 mm trays.
- Guides interspaced at: 70 mm.
- Supplied with 4 trays.

code	V	W	mm	€
227060	230	2670	595x595x(H)570	**545,00**

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.
- Timer: 0-120 min.
- Fits 4 438×315 mm trays.
- Guides interspaced at: 70 mm.
- Supplied with 4 trays.

code	V	W	mm	€
227077	230	2670	595x595x(H)570	**625,00**

Direct humidification

ACCESSORIES

801970

943380

223468

GRID FOR OVENS H90 AND H90S

– Suitable for 227060 and 227077.

code	mm	€
801970	433x338	**16,95**

TRAY FOR OVENS H90 AND H90S

– Suitable for 227060 and 227077.

code	mm	€
943380	437x314x(H)8	**10,68**

STAND FOR OVENS H90 & H90S

– Suitable for H90 and H90S ovens 227060, 227077.

code	mm	€
223468	595x425x(H)700	**398,50**

CONVECTION BAKERY OVENS - 600X400 MM

S.S. stainless steel

- Ideal solution for businesses wishing to add fresh and tasty baked goods to their product range.
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere.
- Built-in humidifier makes the oven suitable for even the most sophisticated baked goods.
- Body and cooking chamber made of stainless steel.
- Glass door with gravity ventilation.
- Cooling system for controls.

TRAY 600x400

225523

	4x 600x400x(H)20
code	225523
type	three-phase
control	electromechanical
tray support spacing	83 mm
external size	790x750x(H)635 mm
number of fans with reverse	**2 – with reverse**
thermostat	50°C up to 300°C electromechanical
humidification	direct , 5-step, manually operated
power/voltage	6,4 kW/400 V
weight	58 kg
€	**2 075,00**

CONVECTION SNACK OVENS

S.S. stainless steel

- Ideal solution for businesses wishing to add fresh and tasty baked goods to their product range.
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere.
- Body and cooking chamber made of stainless steel.
- Glass door with gravity ventilation.
- Cooling system for controls.

225165

4x
600x400x(H)20

4x
429x345

code	225516	225165
type	convection oven	convection oven multifunctional
control	electromechanical	electromechanical
capacity	4 trays 600x400x(H)20 mm	4 trays 429x345x(H)9 mm
tray support spacing	83 mm	74 mm
external size	790x750x(H)635 mm	590x695x(H)590 mm
non-reversible fan	**2**	**1**
thermostat	50°C up to 300°C electromechanical	50°C up to 260°C electromechanical
multifunctional		8 baking options
humidification	indirect, manually operated with a button	
power/voltage	3,2 kW/230 V	2,6 kW/230 V
weight	50,4 kg	36,4 kg
€	**1 495,00**	**995,00**

CONVECTION STEAM OVENS MANUAL NANO GN-SIZE

S.S. stainless steel NANO

- A convection steam oven combines the efficiency of a convection oven with the capabilities of a steam oven.
- These modes can be used separately or in conjunction with one another.
- These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meat and poultry or perfectly steamed fish.
- Steam is generated by directly spraying water on the heaters.
- The steam levels in the chamber are controllable and the oven has multiple automated features to maintain the set levels.
- A direct water connection is needed: ¾", max 30°C, 150-200 kPa (2 bar), only treated, softened water.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan(s) have auto-reverse and can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence.
- The fan motor has double bearings and 250W of power.
- The manual control panel has thermostat and steaming indicator lights and three large knobs for setting the time, temperature and amount of steam.
- Timer can be set up to 120 minutes, temperature up to 260°C.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch.
- Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- The chamber is fitted removable GN-tray guides and halogen lighting.
  Comes with 4 trays.

	5x GN 2/3	7x GN 1/1	12x GN 1/1
code	223307	223116	223093
tray support spacing	67 mm	67 mm	67 mm
external size	700x714x(H)628 mm	920x834x(H)859 mm	920x834x(H)1195 mm
number of fans with reverse	**1**	**2**	**3**
power/voltage	5,4 kW/400 V	10,8 kW/400 V	16,1 kW/400 V
weight	64 kg	117 kg	151 kg
€	**1 995,00**	**3 450,00**	**4 795,00**
FLOOR STAND			
code	223666	223659	223642
dimensions	700x580x(H)700 mm	940x640x(H)700 mm	940x640x(H)500 mm
€	**525,00**	**557,50**	**539,50**

CONVECTION STEAM OVENS DIGITAL NANO GN-SIZE

S.S. stainless steel

NANO

- A convection steam oven combines the efficiency of a convection oven with the capabilities of a steam oven.
- These modes can be used separately or in conjunction with one another.
- These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavorful roasted meat and poultry or perfectly steamed fish.
- Steam is generated by directly spraying water on the heaters.
- The steam levels in the chamber are controllable and the oven has multiple automated features to maintain the set levels.
- Works with a direct water connection: ¾", max 30°C, 150-200 kPa (2 bar), only treated, softened water.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan(s) have auto-reverse and can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence.
- The fan motor has double bearings and 250W of power.
- The digital control panel has clear readouts for the different functions, time, temperature and cooking program.
- Electronic timer can be set up to 999 minutes, temperature up to 260˚C.
- The oven is programmable to ensures the same level of quality in day to day operations.
- It's possible to create 99 3-step programs, 4 if pre-heating is also added to the program.
- The oven is fitted with a removable temperature probe which can work in conjunction with the incorporated Delta-T cooking function.
- Keeps the chamber warm before pre-heating to ensure quick ready times.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch.
- Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- The chamber is fitted removable GN-tray guides and halogen lighting.
- Automatic chamber heating before "PRE-HEATING" cycle. Comes with 4 baking trays.

AUTOMATIC CLEANING SYSTEM

code	€
229477	825,00

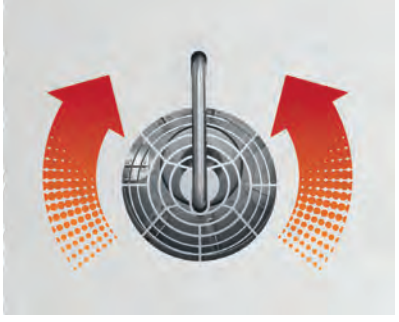
	5x GN 2/3	7x GN 1/1	12x GN 1/1
code	223291	223109	223086
tray support spacing	67 mm	67 mm	67 mm
external size	700x714x(H)628 mm	920x834x(H)859 mm	920x834x(H)1195 mm
number of fans with reverse	**1**	**2**	**3**
power/voltage	5,4 kW/400 V	10,8 kW/400 V	16,1 kW/400 V
weight	64 kg	117 kg	151 kg
€	**2 575,00**	**4 495,00**	**5 895,00**
FLOOR STAND			
code	223666	223659	223642
dimensions	700x580x(H)700 mm	940x640x(H)700 mm	940x640x(H)500 mm
€	**525,00**	**557,50**	**539,50**

CONVECTION OVENS & COMBI-OVENS NANO 4X 450X340MM

S.S. stainless steel NANO

- These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meats and poultry or perfectly steamed fish.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence.
- The fan motor has double bearings and 250W of power.
- Timer can be set up to 120 minutes, temperature up to 260°C.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch.
- Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- Chamber capacity of 4 trays (450x340mm), tray guides are placed 75 mm apart.
- Comes with 4 baking trays.

	Multi-functional manual convection oven with humidifier and grill function NANO	Convection oven manual NANO	Convection oven manual with humidifier NANO	Convection oven digital with humidifier NANO
code	223369	223376	223352	223345
	Manual control panel, three knobs for temperature, time and mode. With a humidifier button for indirect humidification.	Manual control panel, two knobs for temperature and time	Manual control panel, two knobs for temperature and time. With a humidifier button for indirect humidification.	Digital control panel, easy control over the time, temperature and humidification. The oven is programmable, possibility to create 99 3-step programs, 4 if pre-heating is added to the program.
tray support spacing	75 mm	75 mm	75 mm	75 mm
external size	560x595x(H)530 mm	920x834x(H)859 mm	560x603x(H)530 mm	560x603x(H)530 mm
number of fans	**1 non-reversible fan**	**1 non-reversible fan**	**1 reversible fan**	**1 reversible fan**
power/voltage	3,1 kW/230 V	3,1 kW/230 V	3,2 kW/230 V	3,1 kW/230 V
weight	40 kg	35 kg	38 kg	38 kg
€	**998,50**	**795,00**	**1 125,00**	**1 395,00**
FLOOR STAND				
code	223031	223031	223031	223031
dimensions	560x510x(H)800 mm	560x510x(H)800 mm	560x510x(H)800 mm	560x510x(H)800 mm
€	**359,50**	**359,50**	**359,50**	**359,50**



CONVECTION OVENS & COMBI-OVENS NANO 4X 450X340MM

NANO

- These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meats and poultry or perfectly steamed fish.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence.
- The fan motor has double bearings and 250 W of power.
- Timer can be set up to 120 minutes, temperature up to 260°C.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch.
- Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- Chamber capacity of 4 trays (450x340mm), tray guides are placed 75 mm apart.
- Comes with 4 baking trays.

229552

	4x 460x340
code	229958
control	electronic
tray support spacing	80 mm
external size	600x709x(H)577 mm
programmable	99 programs – 4 steps each
automatic chamber heating ("PRE-HEATING")	YES
number of fans with reverse	**1**
electronic timer	0 to 120 minutes
humidification	direct, digitally controlled
power/voltage	3,3 kW/230 V
weight	40 kg
€	**1450,00**

OVEN MITTS

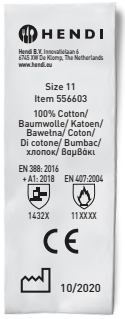
- Hendi protective gloves are certified personal protective equipment and comply with the requirements of REGULATION (EU) 2016/425 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 9 March 2016 on personal protective equipment and repealing Council Directive 89/686/EEC. The regulation defines hazard categories I through III, and for each category, methods, and certification requirements are specified. Hendi protective gloves are a category II protective equipment.
- They are CE marked as certified personal protective equipment.
- All our gloves meet the requirements of the general standard EN 420 Protective gloves – General requirements and test methods.
- They provide
  - thermal protection according to EN 407 Protective gloves and other hand protection against thermal risks (heat and/or fire) and
  - protection against mechanical risks according to EN 388 Protective gloves for mechanical protection, specifying levels of mechanical protection performance, and according to EN 13997 Protective clothing - mechanical properties - determination of resistance to cutting by sharp objects.

1432X

Protection against mechanical hazards.
Gloves that protect against mechanical hazards are marked with a pictogram and numbers describing the degree of protection provided, e.g:
– The first digit indicates the abrasion resistance, the second the disc cut resistance, the third the tear resistance, and the fourth the puncture resistance.
– An additional letter at the end (from A to F) indicates the degree of cut protection depending on the force applied (from 2 N to 30 N).

11 XX XX

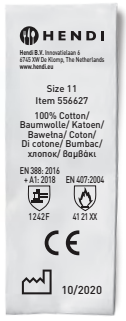
Protection against thermal hazards
Gloves that protect against thermal hazards are marked with a pictogram and numbers describing the degree of protection provided, e.g:
– The first digit indicates the burning behaviour, the second resistance to contact heat, the third resistance to convection heat, 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

– Certified protective gloves.
– 2 pcs.

code	packed per	mm	€
556603	2	(L)350	**10,95**



OVEN MITTS, FIBERGLASS - 2 PCS

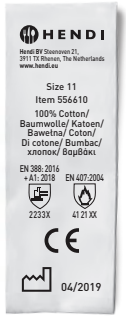
– 2 pcs.

code	packed per	mm	€
556627	2	(L)360	**21,95**

OVEN GLOVE HEAT RESISTANT - 2 PCS

– Heat resistant up to 250˚C.
– Comfortable fit.

code	packed per	mm	€
556634	2	(L)300	**20,50**



OVEN MITTS, FLAME RETARDANT COTTON - 2 PCS

– Extra long to protect the forearm.
– 2 pcs.

code	packed per	mm	€
556610	2	(L)380	**14,50**

OVEN GLOVES LEATHER - 2 PCS

– Heat resistant up to 250 °C.
– Made from cow leather.
– Extra long to protect the forearm.

code	packed per	mm	€
556689	2	(L)460	**24,95**

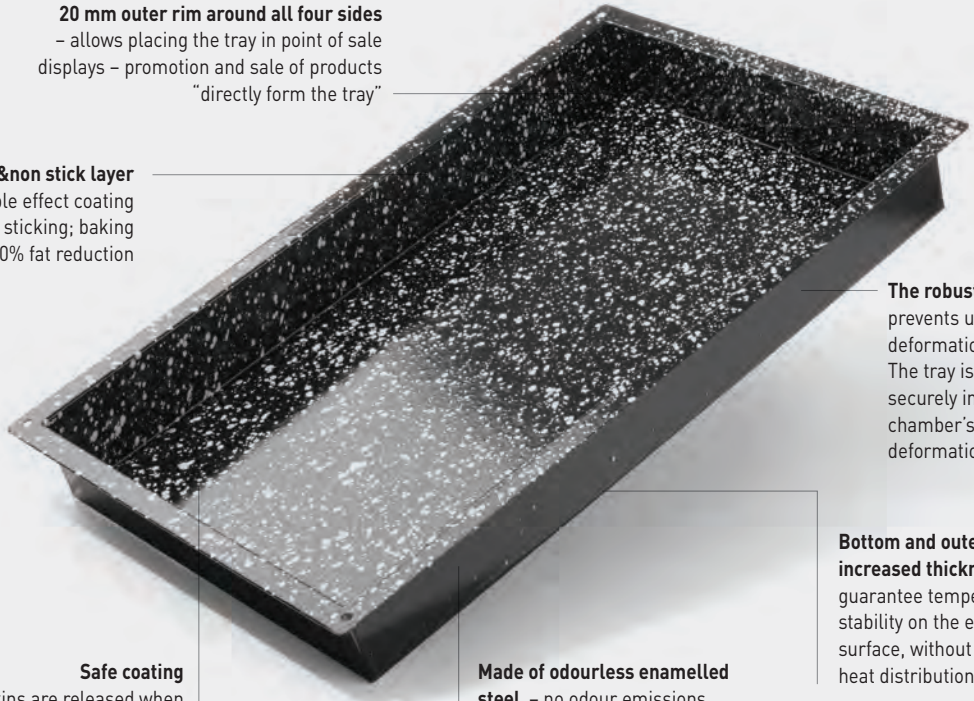
OVEN MITTS LEATHER - 2 PCS

– Heat resistant up to 250°C.
– Made from cow leather.
– Extra long to protect the forearm.

code	packed per	mm	€
556658	2	(L)460	**23,95**

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



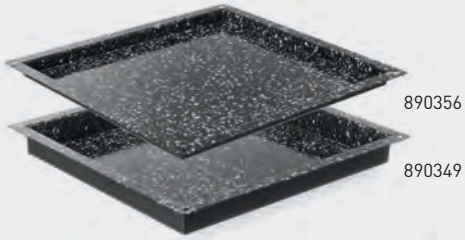
The robust structure prevents undesirable deformation. The tray is positioned securely in the oven chamber's guides and is deformation-resistant

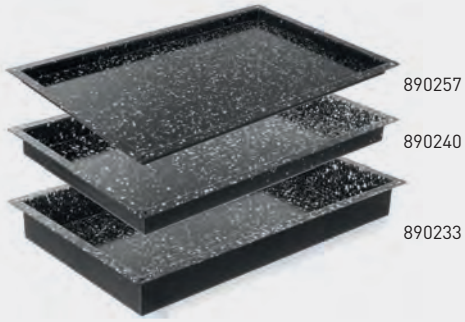
Bottom and outer walls with increased thickness of 1 mm guarantee temperature stability on the entire surface, without uneven heat distribution

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





GASTRONORM CONTAINER ENAMELLED GN 2/3

code	GN	mm	€
890356	GN 2/3	345x325x(H)20	**32,75**
890349	GN 2/3	345x325x(H)40	**37,95**

GASTRONORM CONTAINER ENAMELLED

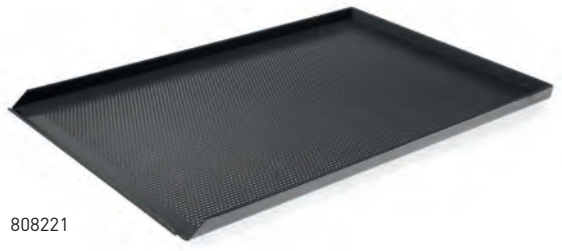
code	GN	mm	€
890257	GN 1/1	530x325x(H)20	**38,95**
890240	GN 1/1	530x325x(H)40	**40,95**
890233	GN 1/1	530x325x(H)60	**44,95**

808429

TRAY GN 1/1 - WITH 4 RIMS

– With Teflon™ non-stick coating.

code	mm	€
808429	325x530x(H)10	**31,50**



808221

TRAY PERFORATED

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

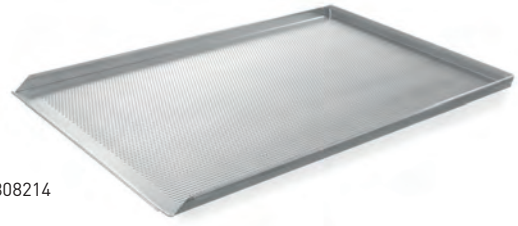
code	mm	€
808221	600x400	**47,95**

808207

TRAY

– With 3 rims.

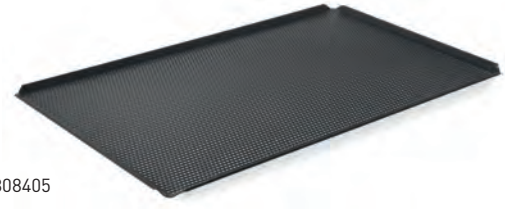
code	mm	€
808207	600x400x(H)20	**23,95**



808214

TRAY PERFORATED

code	mm	€
808214	600x400x(H)20	**28,50**



808405

TRAY PERFORATED GN 1/1 - WITH 4 RIMS

– With Teflon™ non-stick coating.

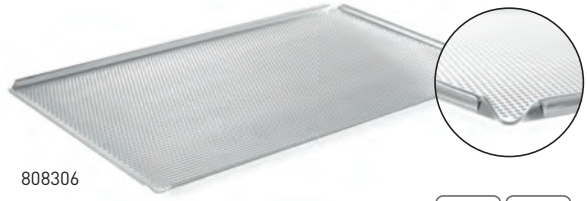
code	mm	€
808405	530x325x(H)10	**36,50**

808412

TRAY PERFORATED GN 2/3 - WITH 4 RIMS

– With Teflon™ non-stick coating.

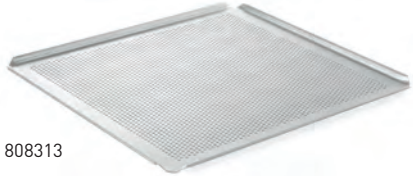
code	mm	€
808412	354x325x(H)10	**38,25**



808306

TRAY PERFORATED GN 1/1 - WITH 4 RIMS

code	mm	€
808306	530x325x(H)10	**20,95**



808313

TRAY PERFORATED GN 2/3 - WITH 4 RIMS

code	mm	€
808313	354x325x(H)10	**21,50**

808238

TRAY FOR FRENCH BREAD

- Perforated.
- Fits 5 loaves of french bread.

Al aluminium | oven

code	mm	€
808238	600x400	**52,50**

808245

TRAY FOR FRENCH BREAD

- With Teflon™ non-stick coating.
- Perforated.
- Fits 5 loaves of french bread.

Al aluminium | oven

code	mm	€
808245	600x400	**79,50**

809259

809242

GASTRONORM TRAY PROFI LINE

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

code	GN	mm	€
809259	GN 1/1	530x325x(H)20	**25,25**
809242	GN 1/1	530x325x(H)40	**29,95**
809150	GN 2/1	650x530x(H)20	**61,50**

809273

GASTRONORM TRAY GN 2/3

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

code	mm	€
809280	354x325	**18,95**
809273	354x325	**20,95**

805558

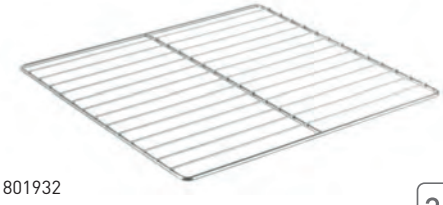
805541

805534

CONTAINER WITH NON-STICK COATING

Al aluminium

code	GN	mm	€
805558	GN 1/1	530x325x(H)20	**39,50**
805541	GN 1/1	530x325x(H)40	**44,95**
805534	GN 1/1	530x325x(H)65	**49,50**



801932

GASTRONORM GRID GN 2/3

304 stainless steel | oven

code	mm	€
801932	354x325	**21,95**

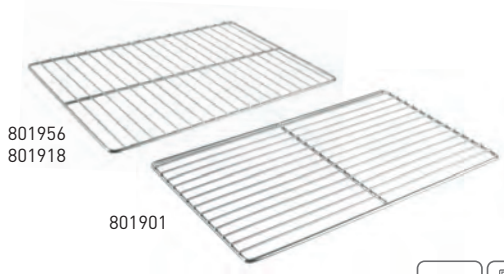
801925

801963
801994

GRID

430 stainless steel | oven

code	-	mm	€
801925	Grid transverse	600x400	**22,50**
801963	Chrome plated	600x400	**19,95**
801994		600x400	**38,95**



801956
801918

801901

GASTRONORM GRID

- GN 1/1.

304 stainless steel | oven

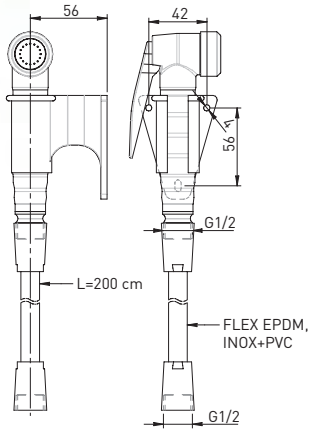
code	-	mm	€
801956	Chrome plated - transverse grid	530x325	**18,95**
801901		530x325	**20,95**
801918	Stainless steel 18/10	530x325	**32,95**

HOSE WITH RINSE HEAD FOR APPLIANCES

- Ideal for any chef to keep their appliances spotless.
- Suitable for cleaning any number of waterproof appliance parts and surfaces.
- A 2 meter long hose brings many objects into range.
- Ergonomic handle with valve lever is comfortable to hold.
- Supplied with a dedicated holder that can be placed on oven housing (as indicated by technician) or on the wall using 3 screws.
- Jet is divided into a number of smaller ones using a strainer which increases the cleaning area covered.
- Water temperatures from 5°C to 85°C are ideal.
- Maximum water flow rate up to 11 L/m at pressure of 3 bar.
- Recommended supply water pressure: 3 bar.
- Operating pressure of supply water: 0.5 to 7 bar.
- PA66 nylon housing, metal parts made of chrome-plated steel.
- Water supply connection: 1/2" inner diameter.

code	mm	€
810323	56x42x(H)2000	**57,50**

810323



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	**325,00**

238486

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	**149,50**

220306

PIZZA OVENS COMPACT

S.S. stainless steel | <350°C temp | indoor

- 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 415×400×(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.

NEW

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	**345,00**

DOUBLE DECK PIZZA OVEN 3000W

- Chambers are heated by 3 efficient heating elements; one above, one below and one in between the two chambers.

code	V	W	mm	€
220283	230	3000	580x560x(H)435	**437,50**

Chamber bottom lined with chamotte stone

Doors open forwards

Timer can be set up to 120 min

HENDI

Prices without VAT and not binding

PIZZA OVENS

- Stainless steel front panel and painted steel body. Insulation made of rock wool.
- Refractory bricks in the cooking chamber.
- Heating elements in the chamber (top and bottom).
- Separate thermostat for each heating element.

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.

226674

226698

1 (ø45 cm) | **1+1** (ø45 cm) | **4** (ø32 cm) | **4+4** (ø32 cm) | **6+6** (ø35 cm)

model	BASIC 1/50 VETRO	BASIC 2/50 VETRO	BASIC 4	BASIC 44	BASIC XXL 66
code	226889	226896	226681	226698	226995
number of chambers	1	2	1	2	2
dimensions	915x621x(H)357 mm	915x621x(H)527 mm	975x814x(H)413* mm	975x814x(H)745* mm	1360x844x(H)745* mm
dimensions int.	620x500x(H)120 mm	2x 620x500x(H)120 mm	660x660x(H)140 mm	2x 660x660x(H)140 mm	2x1080x720x(H)140 mm
range	from 45°C to 455°C	from 45°C to 455°C	from 45°C to 455°C	from 45°C to 455°C	from 45°C to 455°C
power/voltage	4 kW/400 V	6 kW/400 V	4,7 kW/400 V	9,4 kW/400 V	18 kW/400 V
weight			75 kg	122 kg	176 kg
€	**875,00**	**1 350,00**	**1 095,00**	**1 850,00**	**2995,00**
OVEN STAND					
code				227107	
dimensions				975x814x(H)860 mm	
€				**347,50**	

ELECTRIC DOUGH ROLLERS

- Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough.
- Adjustable dough thickness from 1 to 5 mm
- Separate roller guards ensure easy and safe operation.

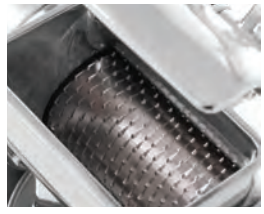
HDPE polyethylene | S.S. stainless steel

Watch the video

One set of rollers, electric foot pedal

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
€	**995,00**	**1 098,50**	**1 250,00**

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	**449,50**

SPIRAL MIXERS

S.S. stainless steel 18/10 stainless steel

– Housing made of high-quality white lacquered stainless steel.
– Mixing bowl, lid and spiral made of 18/10 stainless steel.
– Integrated timer.
– Mobile thanks to 4 wheels, 2 of which are braked.

226209

Mobile thanks to 4 wheels, 2 of which are braked

With integrated timer.

226346

Removable bowl

SPIRAL MIXER WITH FIXED BOWL

code	mm	bowl capacity (l)	dough load (kg)	capacity (kg/h)	bowl dimensions (mm)	kg	V	W	kM	€
226315	290x590x(H)580	10	8	35	ø260x(H)200	40	230	370	0,5	**1 175,00**
226209	385x670x(H)725	22	17	56	ø360x(H)210	59	400	750	1,0	**1 375,00**
226308	435x750x(H)810	32	25	88	ø400x(H)260	82	400	1100	1,5	**1 695,00**

SPIRAL MIXER WITH REMOVABLE BOWL

code	mm	bowl capacity (l)	dough load (kg)	capacity (kg/h)	bowl dimensions (mm)	kg	V	W	kM	€
226339	380x600x(H)645	10	8	35	ø260x(H)200	56	230	370	0,5	**1 650,00**
226346	390x670x(H)735	22	17	56	ø360x(H)210	81	400	750	1,0	**1 850,00**
226353	435x750x(H)810	32	25	88	ø400x(H)260	95	400	1100	1,5	**2 125,00**

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	382x440x(H)340	**32,95**

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	258x218x(H)232	**182,50**

Watch the video

224847

HENDI

Prices without VAT and not binding

PIZZA DOUGH BOX

– Made of food-grade polypropylene, harmless to human health.
– It maintains freshness of dough and continuity of proofing process.
– Stackable – with or without lids.
– Dishwasher safe.

AMER★BOX

WHAT SHOULD AN IDEAL PIZZA DOUGH PROOFING BOX BE?

Airtight
One of the most key features to look out for is whether your dough proofing box is airtight. This prevents the dough from drying out during prolonged fermentation and makes the dough easier to form.

Environmentally friendly
The use of airtight, resealable boxes reduces the use of foil, traditionally used to cover the dough during proofing. Plastic boxes are durable and can last for many years.

Made of suitable material
Traditional Italian dough proofing boxes were made of wood, but modern plastic boxes provide several benefits. They are airtight and they improve the shape and structure of the dough balls. The right amount of time for the dough to proof creates the right structure which translates into comfortable work – the dough is easier and quicker to stretch. This is not possible with metal containers that interfere with the dough proofing process.

The plastic surface is also smooth, which prevents the dough balls from sticking and makes it easy to remove them from the box after proofing.

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.

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.

880906

PE polyethylene | stackable | food contact

KITCHEN LINE PIZZA DOUGH BOX

– 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	**12,95**
880913	18	565x365x(H)90	600x400x(H)95	**14,25**
880920	24	565x365x(H)125	600x400x(H)130	**15,75**
880968		lid	600x400	**10,95**

NEW

PIZZA SCOOP

Al aluminium · wash

- Lightweight and durable, made of anodized aluminium.
- Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm	€
617151		230x1200	**32,95**
617168	perforated	230x1200	**38,95**

PIZZA SCOOP

S.S. stainless steel

- Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm	€
617199	perforated	230x1200	**43,95**
617182		230x1200	**37,75**

NEW

PIZZA SCOOP, ROUND, PERFORATED

Al aluminium · wash

- Made of durable anodized aluminum resistant to wear, abrasion and corrosion.
- Two heat-resistant plastic handles (including one sliding handle) protect against heat.

code	mm	€
618103	230x1200	**71,95**

PIZZA SCOOP SQUARED

Al aluminium · wash

- Light and robust, made of anodised aluminium.

code	-	mm	€
617113		305x1320	**36,95**
617120		405x1320	**43,95**
617137	perforated	305x1320	**46,95**
617144	perforated	405x1320	**59,95**

523902

PP polypropylene · S.S. stainless steel

CAKE SERVER

- With polypropylene handle.

code	mm	€
523902	265x55	**4,65**

HENDI

Prices without VAT and not binding

617144

617175

617861

617816

525593

525630

PIZZA SCOOP SQUARED

S.S. stainless steel

code	mm	€	
617175	305x1320	41,95	

PIZZA OVEN CLEANING BRUSH

- Copper brush.
- Aluminium handle.
- Steel scraper.

Al aluminium

code	mm	€	
525593	(L)1320	27,95	N

PIZZA SCOOP, SQUARED

- Long wooden handle.
- Heat resistant.

Al aluminium · wash

code	mm	€	
617816	305x1320	23,95	
618028	355x1320	27,95	N
617861	405x1320	31,95	

PIZZA OVEN CLEANING BRUSH

- Brush made of brass wire.
- Steel scraper.
- Removable wooden handle with a screw.

code	mm	€
525630	930x260	29,95

PP polypropylene · S.S. stainless steel

CAKE SCOOP/CUTTER

- Black polypropylene handle.
- Thanks to its sharpened edges it can be used as a knife.

code	mm	€
523957	300x75	6,95

523957

NEW

Al aluminium

wash

PIZZA SCOOP WITH SHORT HANDLE, SQUARED, PERFORATED

- Made of anodized aluminium, lightweight and durable.
- Thanks to the perforated surface, excess flour can be removed.
- Equipped with a short handle, perfect for small spaces.
- The silicone handle remains cool during use and protects against heat.

code	mm	€
618073	305x660	**37,95**
618066	305x560	**39,75**

NEW

Al aluminium

wash

PIZZA SCOOP WITH SHORT HANDLE, SQUARED, PERFORATED

- Made of durable anodized aluminum resistant to wear, abrasion and corrosion.
- Thanks to the perforated surface, excess flour can be removed.
- Equipped with a short handle, perfect for small spaces.
- The silicone handle remains cool during use and protects against heat.

code	mm	€
618080	305x560	**45,95**
618097	305x660	**42,95**

NEW

Al aluminium

wash

PIZZA SCOOP WITH SHORT HANDLE, SQUARED

- Equipped with a short wooden handle, perfect for small spaces.
- Heat resistant.

code	mm	€
618035	305x660	**20,95**
618042	355x710	**23,95**
618059	405x760	**29,50**

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	**15,95**

PIZZA PLATES SPECIALE

- Made of very durable porcelain, these plates are perfect for heavy use in professional catering establishments.
- The snow-white plates are available in sizes with the diameter of 28 and 33 cm and are complemented with elements in trendy colours; they go together perfectly and bring out the appearance of the dish, making it look even tastier.
- The decoration is protected by glaze, which makes the plates dishwasher and microwave safe.

774847

PIZZA PLATE SPECIALE

code	mm	€
774830	ø280	3,95
774847	ø330	5,50

774892

PIZZA PLATE SPECIALE DECORATED

code	mm	€
774892	ø330	6,25

774885

PIZZA PLATE SPECIALE GRANITE

code	mm	€
774885	ø330	5,75

774861

PIZZA PLATE SPECIALE YELLOW

code	packed per	mm	€
774861	6	ø330	5,75

774854

PIZZA PLATE SPECIALE GRAY

code	packed per	mm	€
774854	6	ø330	5,75

774878

PIZZA PLATE SPECIALE ORANGE

code	packed per	mm	€
774878	6	ø330	5,75

777855

PIZZA PLATE BLACKBOARD NAPOLI

code	packed per	mm	€
777855	6	ø330	6,95

PIZZA PAN

- Made of blue steel.
- Ideal for uniform pizza baking.
- Pan thickness: 0.75 mm
- Suitable for using in a wood-burning oven.

617069

code	mm	€
617069	ø200x(H)25	**4,35**
617076	ø220x(H)25	**4,95**
617083	ø240x(H)25	**5,45**
617090	ø260x(H)25	**5,80**
617106	ø280x(H)25	**6,35**
617205	ø300x(H)25	**6,75**
617304	ø320x(H)25	**7,75**
617403	ø360x(H)25	**7,85**
617410	ø400x(H)25	**10,75**
617427	ø450x(H)38	**13,25**
617434	ø500x(H)38	**16,25**

PIZZA SCREEN

- Ideal for uniform pizza baking.
- Made of aluminium.

617533

code	mm	€
617502	ø230	**2,95**
617519	ø250	**3,05**
617526	ø280	**3,65**
617533	ø300	**4,10**
617540	ø330	**4,55**
617557	ø360	**4,75**
617458	ø380	**4,95**
617564	ø400	**5,80**
617465	ø430	**6,05**
617571	ø450	**7,65**
617472	ø480	**7,65**
617588	ø500	**9,10**
617595	ø600	**13,25**

810361

PIZZA SCREEN/PAN RACK

- Holds up to 14 pizza screens or pans.

code	mm	€
810361	300x305x(H)680	**49,50**

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	**10,75**
505557	ø350	**12,75**
505564	ø400	**14,75**
505571	ø450	**17,25**
505588	ø500	**22,95**

505533

505526

PIZZA BOARD WITH HANDLE

- Made of compressed wood fibers.
- Resistant to temperature of up to 175 °C.
- The high pressure used during production makes the boards stronger than regular wood.
- Maintenance free (no need for oil or bleach).
- Handle with hole to hang the board.
- Darkens during use which gives it a natural look.

code	mm	€
505526	ø254x(H)6	**14,95**
505533	ø305x(H)6	**18,95**

PP polypropylene

709900

LID SPACER FOR PIZZA'S - 500 PCS

- Height of the lid spacer: 35 mm.

code	packed per	€
709900	500	**13,95**

617700

S.S. stainless steel

PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm	€
617700	(L)190	**6,50**

617731

Al aluminium

PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm	€
617731	(L)200	**6,75**

617007

18/0 stainless steel | PP polypropylene

PIZZA SLICER

- Stainless steel knife blade, polypropylene handle.

code	ø	length (mm)	€
617007	ø100	(L)230	**4,75**

NEW

617014

PP polypropylene | S.S. stainless steel

PIZZA SLICER

- 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	**6,75**

NEW

709887

709870

PIZZA DELIVERY BAG 35 CM KITCHEN LINE

- Fits 4 pizza boxes of 35x35 cm.
- 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	€
709887	360x360x(H)200	**18,95**

PIZZA DELIVERY BAG 45 CM KITCHEN LINE

- Fits 4 pizza boxes of 45x45 cm.
- 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	460x460x(H)210	**23,95**

709818

PIZZA DELIVERY BAG

- Tight shutter easy to adjust.
- Made of tough and easy to clean material.
- Top transparent pocket for bills.

code	capacity	mm	€
709825	4 boxes	360x360x(H)200	**23,95**
709818	4 boxes	460x460x(H)210	**32,95**

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

HENDI

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

NEW

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 shelve.
- Can hold up to 10 pizza-boxes.
- 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)490	**74,50**

PROFI LINE | 800 SERIES ARKTIC

- 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.
- Coolant: R600a.

Watch the video

232118
232132

232125
232149

Chamber and outer housing made of stainless steel

SET OF 4 FEET FOR REFRIGERATED AND FREEZER CABINETS

- 4 stainless steel feet, adjustable up to 60 mm
- Diameter: 55 mm
- For Profi Line and Kitchen Line refrigerated and freezer cabinets

code	€
941072	**65,00**

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	730x805x(H)1940 mm	730x805x(H)1940 mm	1314x805x(H)1940 mm	1314x805x(H)1940 mm
chamber dimensions	610x635x(H)1540 mm	610x635x(H)1540 mm	1194x635x(H)1540 mm	1194x635x(H)1540 mm
range	0/8°C	-22/-17°C	0/8°C	-22/-17°C
coolant	R600a (110 g)	R290 (120 g)	R600a (140 g)	R290 (150 g)
energy class	B	C	B	C
shelves	4 x GN 2/1 (650x530 mm)*	4 x GN 2/1 (650x530 mm)*	4+4 x GN 2/1 (650x530 mm)*	4+4 x GN 2/1 (650x530 mm)*
average daily power consumption	1,26 kW	4,99 kW	2,01 kW	8,19 kW
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
€	**1 895,00**	**2 095,00**	**2 995,00**	**3 295,00**

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

Fitted with wheels

Dynamic forced cooling

Self-closing, lockable door

- 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).

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	**398,50**

	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 kW	1,34 kW	3,97 kW	1,73 kW	5,09 kW
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
€	**1 775,00**	**2 375,00**	**2 045,00**	**2 095,00**	**2 225,00**

* 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

	B	C	B	C
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)850 mm	1200x600x(H)850 mm	1800x600x(H)850 mm	1800x600x(H)850 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 kW	4,5 kW	2,36 kW	5,48 kW
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
€	**1 395,00**	**1 495,00**	**1 795,00**	**1 925,00**

* Maximum load capacity of the shelf approx. 15 kg (with evenly distributed load)

Electronic temperature controller

Forced air cooling

Shelve placing adjustable

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.

Chamber and outer housing made of stainless steel

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
€	**1 095,00**	**1 575,00**

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
€	**1 325,00**	**1 895,00**	**1 175,00**

Shelve placing adjustable

Comfortable handles

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
	1 795,00	**1 095,00**	**1 575,00**

Electronic temperature controller

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.
- 35 mm thick polyurethane foam insulation.
- Spread load capacity of 15 kg each.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.

Chamber and outer housing made of stainless steel

232859

232873

type	two door pizza counter 300L	Three door pizza counter 380L
code	232859	232873
	With stainless steel cover around the GN space which fits 5x GN 1/6 containers (max. height 150 mm)	With glass cover around the GN space which fits 8x GN 1/6 containers (max. height 150 mm).
capacity	300 l	380 l
dimensions	900x700x(H)1100 mm	1365x700x(H)1120 mm
chamber dimensions	830x595x(H)500 mm	1295x595x(H)500 mm
range	-2/8°C	-2/8°C
coolant	R600a	R600a
shelves	2 shelves (335x570 mm)	3 shelves (335x570 mm)
power/voltage	310 W/230 V	220 W/230 V
weight	94 kg	180 kg
€	**1 225,00**	**1 795,00**

PIZZA COUNTERS

- Inner and outer housing are made of high-quality stainless steel, with granite worktop.
- Doors fitted with comfortable handles.
- Forced air cooling with auto defrost, compressor placed underneath the chamber.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.

Cooling top units on page **220**

232996

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	2010x800x(H)875	**2 995,00**

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	1365x700x(H)1012	**2 250,00**

232033

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)430	**525,00**
232910	7x GN 1/4	230	180	1505x335x(H)430	**625,00**
232927	8x GN 1/4	230	180	1805x335x(H)430	**698,50**

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	1205x395x(H)430	**569,50**
232972	6x GN 1/3	230	180	1405x395x(H)430	**625,00**
232989	7x GN 1/3	230	180	1605x395x(H)430	**689,50**
232996	9x GN 1/3	230	180	2006x395x(H)430	**795,00**

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	**598,50**
233955	6x GN1/3	230	180	1405x395x(H)290	**679,50**
233979	7x GN1/3	230	180	1605x395x(H)290	**759,50**
233986	8x GN1/3	230	180	1805x395x(H)290	**779,50**
233993	9x GN1/3	230	180	2005x395x(H)290	**892,50**

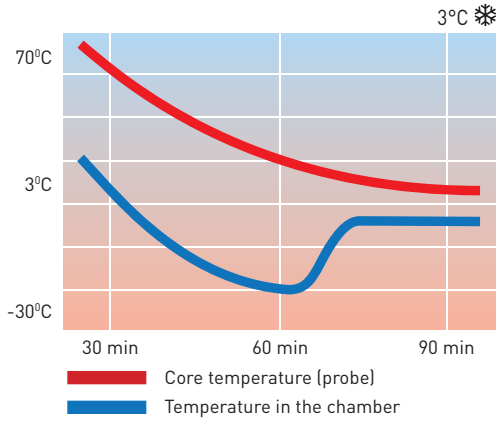
233948

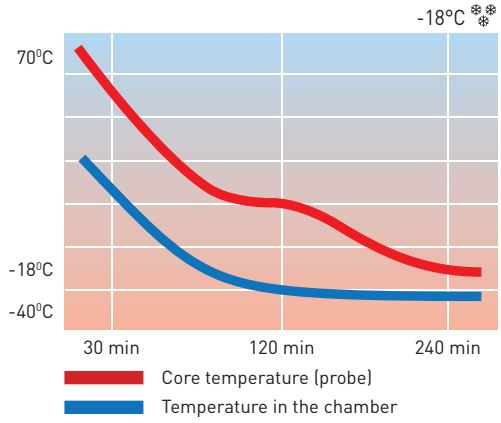
BLAST CHILLERS

- Enables 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).
- Outer housing and inner chamber made of high-quality stainless steel.
- Inner chamber with rounded corners for easier cleaning.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 60 mm thick polyurethane foam insulation.
- Removable top cover.
- Self-closing door with magnetic gasket.
- Digital temperature controller and display.
- Probe included.
- Fitted with 4 adjustable stainless steel feet.
- Climate class: SN-T Coolant: R404a/R507.

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.





232163

232170

232187

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	€
232163	3× GN 1/1 or 3× 600×400	70	14	11	230	1150	610×410×(H)280	750×740×(H)750	50	**3 195,00**
232170	5× GN 1/1 or 5× 600×400	70	20	15	230	1420	610×410×(H)410	750×740×(H)880	71	**3 595,00**
232194	7× GN 1/1 or 7× 600×400	105	25	20	230	1490	610×410×(H)760	750×740×(H)1290	90	**5 795,00**
232187	10× GN 1/1 or 10× 600×400	70	25	20	230	1490	610×410×(H)760	750×740×(H)1290	90	**5 985,00**

Compatible containers: 807019, 802038, 802045, see page **95**

233689

COUNTERTOP FREEZER DISPLAY 77L

- 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, fit 150 mm high containers; GN 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	**1 050,00**

233672

Watch the video

COUNTERTOP SALAD DISPLAY 67L, ARKTIC

- 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, fit 150 mm high containers; GN not included.
- With 4 adjustable stainless steel feet.
- Digital temperature controller and display.
- Refrigerant: R600a.
- Climate class: 4
- Energy label: C (A-G).

code	range	V	W	mm	€
233672	0/3°C	230	105	767x612x(H)328	**798,50**

Possibility to place a graphic

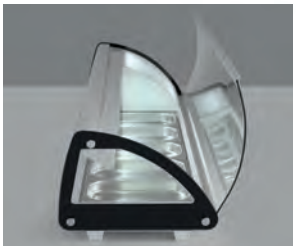
S.S. stainless steel

233757

SUSHI DISPLAY 5X GN 1/3 ARKTIC

- White coated stainless steel housing, fitted with double glazing and curved glass cover.
- Accessible through two sliding doors at the back or via the curved glass cover.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 5x GN 1/3 - (H) max. 40 mm trays.
- Fitted with LED lighting and evaporator at the top.
- Digital temperature controller and display.
- Refrigerant: R600a.
- Climate class: 3

code	range	V	W	mm	€
233757	3/7°C	230	160	1307x450x(H)330	**798,50**



CAKE DISPLAYS

Cr chrome plated

S.S. stainless steel

cooling

Counter top model

233702

B A↑G

233719

B A↑G

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: 2 to 6°C.
- Climate class: 4
- Refrigerant: R600a.
- Energy label: B (A-G).

code	liters	V	W	mm	€
233702	120	230	160	686x568x(H)686	**875,00**
233719	160	230	160	850x568x(H)686	**979,50**

Watch the video

Forced air cooling

Digital display

REFRIGERATED DISPLAY CABINETS

- Housing made of coated stainless steel fitted with double glazing.
- Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
- Forced air cooling with auto-defrost, compressor placed underneath 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, ARKTIC

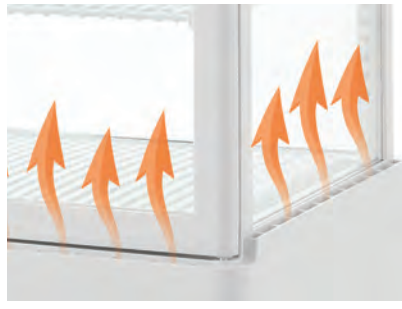
– With 2 shelves.

code	-	V	W	mm	€
233610	white	230	170	452x406x(H)816	**537,50**
233627	black	230	170	452x406x(H)816	**537,50**

REFRIGERATED DISPLAY CABINET, 68 L, ARKTIC

– With 3 shelves.

code	-	V	W	mm	€
233634	white	230	170	452x406x(H)891	**567,50**
233238	black	230	170	452x406x(H)891	**567,50**



Air duct outside glass to remove and prevent condensation

Double glazing and easy opening door

Digital controller

Adjustable feet

Internal lighting in the ceiling

LED lights

233641

233658

233665

REFRIGERATED DISPLAY CABINET, 78 L

– With 3 shelves.

code	-	V	W	mm	€
233641	☐ white	230	170	452x406x(H)966	**592,50**
233658	■ black	230	170	452x406x(H)966	**592,50**

REFRIGERATED DISPLAY CABINET, 98 L, ARKTIC

– With 4 shelves.

code	-	V	W	mm	€
233665	☐ white	230	210	452x406x(H)1116	**645,00**
233269	■ black	230	210	452x406x(H)1116	**645,00**

REFRIGERATED DISPLAY CABINET, 270 L

– With 5 shelves.
Frame made of ABS+PVC plastic with double glazing.
Chiller housing made of ABS.
Durable, adjustable steel shelves, PVC coated.
Interior lighting at the top.
Temperature range: 2/8°C.
Climatic class: 4.
Refrigerant: R290.

code	-	V	W	mm	€
233696	☐ white	230	290	556x526x(H)1913	**1 325,00**
233290	■ black	230	290	556x526x(H)1913	**1 395,00**

4 wheels, 2 with brakes
(233696, 233290)

Double glazing and easy
opening curved door

233696

233825

233832

233276

ROUND CAKE DISPLAY 100L, ARKTIC

- 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: 2/6°C.
- Climate class: 6
- Refrigerant: R600a.
- Energy label: C (A-G).

code	liters	V	W	mm	€
233825	100	230	210	ø480x(H)1030	**998,50**

ROUND CAKE DISPLAY 360L, ARKTIC

- 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: 2/6°C.
- Climate class: 4 Refrigerant: R290.
- Average daily electricity consumption: 7,23 kWh.
- Energy label: C (A-G).

code	liters	V	W	mm	€
233832	360	230	460	ø680x(H)1750	**2 950,00**

REFRIGERATED DISPLAY CABINETS

- Housing made of stainless steel fitted with triple glazing.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 3 adjustable chrome plated shelves.
- Bright LED lighting in the 4 posts.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 2/6°C.
- Climate class: 4.
- Refrigerant: R290.
- Energy label: C (A-G).

code	liters	V	W	mm	€
233276	400	230	495	650x650x(H)1908	**2 795,00**

233306

233337

REFRIGERATED DISPLAY CABINETS WITH 3 SLANTED SHELVES ARKTIC

- Fitted with 3 adjustable slightly slanted glass shelves.
- Temperature range: 2/6°C.
- Refrigerant: R290.
- Energy label: C (A-G).

code	liters	V	W	mm	€
233306	300	230	480	650x805x(H)1445	**2 595,00**
233443	500	230	490	900x805x(H)1445	**2 795,00**
233320	650	230	490	1200x805x(H)1445	**3 450,00**

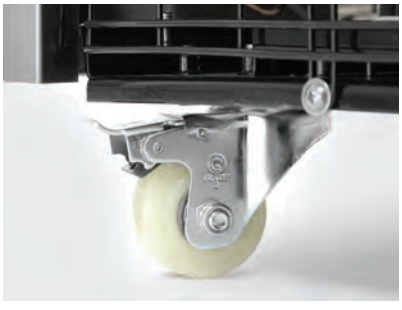
REFRIGERATED DISPLAY CABINETS WITH 2 SHELVES

- Fitted with 2 adjustable glass shelves.
- Refrigerant: R290.
- Energy label: C (A-G).

code	liters	V	W	mm	€
233337	300	230	480	915x675x(H)1210	**2 450,00**
233450	410	230	490	1215x675x(H)1210	**2 895,00**
233375	510	230	490	1515x675x(H)1210	**3 495,00**
233467	610	230	500	1815x675x(H)1210	**3 795,00**

LED lights

Electronic temperature controller



4 spinning wheels

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	93 L	180 L	197 L
dimensions	500x500x(H)900 mm	900x500x(H)900 mm	900x500x(H)900 mm
shelves	2 chrome plated	4 chrome plated	4 chrome plated
range	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a
energy class	D	D	E
power/voltage	130 W/230 V	160 W/230 V	220 W/230 V
€	**575,00**	**875,00**	**875,00**

	Triple sliding door	1-door	2-door
code	235836	233924	233931
capacity	303 L	287 L	448 L
dimensions	1335x500x(H)900 mm	600x515x(H)1820 mm	900x515x(H)1820 mm
shelves	6 chrome plated	5 chrome plated	10 chrome plated
range	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a
energy class	E	E	E
power/voltage	215 W/230 V	240 W/230 V	300 W/230 V
€	**1 225,00**	**1 175,00**	**1 650,00**

DISPLAY REFRIGERATORS WITH LIGHTBOX

- 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.

233788

233795

	1-door	2-door
code	233788	233795
capacity	313 L	618 L
dimensions	620x669x(H)1965 mm	1120x595x(H)1965 mm
shelves	4 adjustable PVC coated shelves	8 adjustable PVC coated shelves
shelf dimensions	498×442×(H)26 mm	442×498×(H)26 mm
range	2/10°C	2/10°C
coolant	R600a	R290
energy class	E	F
power/voltage	300 W/230 V	400 W/230 V
€	**1 195,00**	**1 895,00**

LED lighting in the lightbox.

LED lighting in the chamber.

Adjustable PVC coated shelves

Fitted with 4 castors of which 2 have brakes.

WINE COOLERS, DUAL ZONE

NEW

Arktic REFRIGERATION SINCE 1952

S.S. stainless steel

- 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
climatic 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
€	**998,50**	**1 195,00**	**1 625,00**	**1 795,00**

233412

COUNTERTOP DISPLAY FREEZER 90L

PP polypropylene

- 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: D (A-G).

code	range	V	W	mm	€
233412	-18/-14°C	230	230	620x575x(H)712	**895,00**

DISPLAY TRAYS ALUMINIUM

CONFECTIONERY DISPLAY TRAY

code	mm	€
808504	400x300x(H)20	**12,50**
808511	600x400x(H)20	**16,50**

CONFECTIONERY DISPLAY TRAY

code	mm	€
808566	400x300x(H)20	**20,95**
808573	600x400x(H)20	**26,50**

DISPLAY TRAYS MELAMINE

568200

MEAT TRAY
– Black melamine.

code	mm	€
568101	290x160x(H)35	**9,45**
568200	350x250x(H)40	**18,75**
568309	420x280x(H)60	**26,95**

568507

MEAT TRAY
– Black melamine.

code	mm	€
568408	290x160x(H)60	**11,95**
568507	300x190x(H)80	**17,50**

568804

MEAT TRAY
– Black melamine.

code	mm	€
568804	280x210x(H)60	**24,50**

569108

DISPLAY TRAY
– Black melamine.

code	mm	€
569009	270x210x(H)17	**10,25**
569016	300x150x(H)17	**8,75**
569108	300x190x(H)17	**9,85**
569207	350x240x(H)17	**14,65**

DISPLAY TRAYS STAINLESS STEEL

407202

DISPLAY TRAY
– With feet.

code	mm	€
407202	240x170	**8,95**

407400

DISPLAY TRAY
– Not suitable for high temperatures

code	mm	€
407400	345x245	**18,95**

408308

DISPLAY TRAY

code	mm	€
408308	310x230	**10,95**

508206

MEAT TRAY

code	mm	€
508107	260x200x(H)48	**15,95**
508206	310x240x(H)48	**21,95**

429419

BREADROLL DISPENSER
– For 7 rolls.

code	mm	€
429419	475x105x(H)60	**15,95**

429457

TACO HOLDER

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

S.S. stainless steel | user assembly

200 kg weight

15x GN 1/1

15x 600x400

7x GN 1/1

810668

810613

810651

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 200 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810668	380x550x(H)925	**169,50**

CLEARING TROLLEY - 15 X GN 1/1

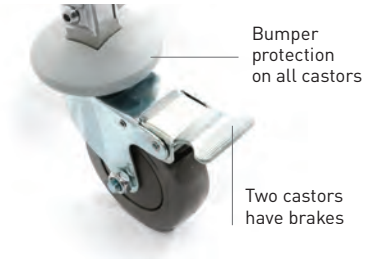
- GN 1/1 with 15 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 200 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810613	615x450x(H)1695	**227,50**

CLEARING TROLLEY – 15X 600X400

- 600x400 mm 15 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 200 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810651	690x515x(H)1695	**262,50**



HENDI

Prices without VAT and not binding

30x GN 1/1

810576

NEW

DOUBLE TROLLEY - 30 X GN 1/1

- GN 1/1 with 30 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.

code	mm	€
810576	740x550x(H)1730	**359,50**

15x GN 1/1

810606

In order to save space during storage trolleys can be pushed into one another

CLEARING TROLLEY COMPACT STORAGE - 15 X GN 1/1

- In order to save space during storage trolleys can be pushed into one another.
- GN 1/1 with 15 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.

code	mm	€
810606	380x550x(H)1700	**279,50**

12x GN 1/1

810569

NEW

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 200 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810569	740x550x(H)940	**225,00**

810002

810101

SERVING TROLLEY

- Made of stainless steel.
- Fitted with 2 shelves and sound insulation material underneath.
- Maximum load per shelve 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	910x590x(H)950	**129,50**

SERVING TROLLEY

- Made of stainless steel.
- 3 shelves with noise reducing material underneath.
- Maximum load per shelve 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 295 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm	€
810101	910x590x(H)950	**159,50**

NEW

811320

SERVING TROLLEY MATT BLACK

- Made of stainless steel with a matt black finish.
- 3 shelves with noise reducing material underneath.
- Maximum load per shelve 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 295 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm	€
811320	910x590x(H)950	**198,50**

810224

SERVING TROLLEY HEAVY DUTY

- Made of stainless steel, welded for extra strength.
- Fitted with 3 shelves.
- Maximum load per shelve 80 kg.
- Fitted 4 castors, of which 2 with brakes.

code	mm	€
810224	800x500x(H)850	**437,50**

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	910x590x(H)1260	**197,50**

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	910x590x(H)1560	**259,50**

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	**139,50**

810200

PLATE TROLLEY

PE polyethylene

- 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 170 to Ø 330 mm.

code	mm	€
877906	930x720x(H)785	**789,50**

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 ø230-335mm

6 columns - plates of ø118-230 mm

4 columns - plates of ø115 mm
2 columns - plates of ø140 mm
2 columns - plates of ø230 mm

5 columns - plates of ø128 mm
2 columns - plates of ø231 mm

5 columns - plates of ø102 mm
2 columns - plates of ø334 mm

871102

CUTLERY BASKET

PE polyethylene

- 8 sections with handle.

code	mm	€
871102	425x205x(H)150	**14,50**

552001

TOTE BOX

PP polypropylene

- Grey, with handles.

code	mm	€
552001	555x410x(H)130	**9,95**

871300

CUTLERY BASKET

PP polypropylene

code	mm	€
871300	110x110x(H)140	**2,35**

871324

CUTLERY BASKET

PP polypropylene

code	mm	€
871324	125x84x(H)135	**3,50**

AMER★BOX

MAX. 110 l

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	**787,50**

877883

drip tray

2 torsion wheels with brakes

tap

scoop

MAX. 98 l

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	**212,50**
877920	98	394x755x(H)735	**249,50**

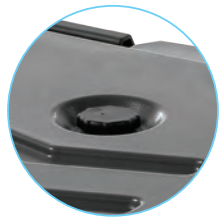
877920

scoop

transparent cover

four torsional wheels

AMER★BOX



4 latches

vent cup

HDPE polyethylene | stackable

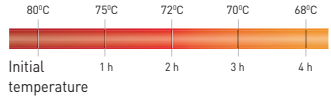
INSULATED CATERING CONTAINER GN 1/1, TOP-LOADED

- 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.

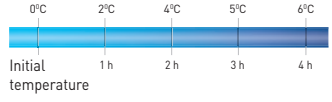
code	mm int.	mm	€
877852	530x325x(H)200	630x460x(H)305	**225,00**

Temperature retention

hot



cold



Example 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

INSULATED BEVERAGE DISPENSER WITH TAP

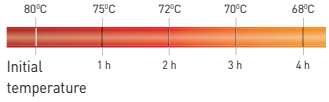
LDPE polyethylene | stackable

- 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.

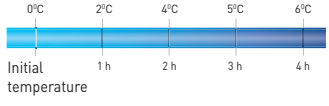
877869

Temperature retention

hot



cold



877876

code	liters	mm	€
877869	9.4	230x420x(H)470	**159,50**
877876	18	230x420x(H)620	**198,50**

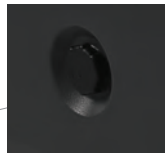
HENDI

Prices without VAT and not binding

AMER★BOX

877821

2 wheels
with brakes

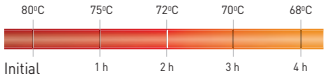


vent cup

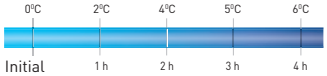
Door with seal.

Temperature retention

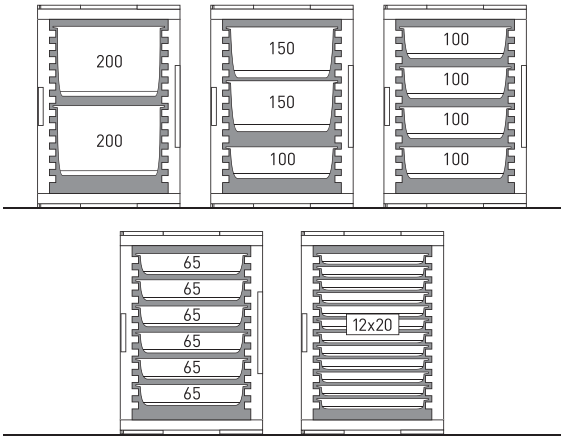
hot



cold



Examples of sets



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	**347,50**

TROLLEY FOR THERMO CONTAINER

code	mm	€
877821	530x710x(H)230	**139,50**

belt included

5x GN 1/1

707661

THERMO CATERING BOX

- Ultra-lightweight, durable container with perfectly sealable opening.
- Removable door – even if the boxes are stacked With 5 grooves spaced 65 mm apart to slide in containers, fits GN1/1 containers.
- The high stacking ledges with locking profile ensures stable stacking without sliding.
- Fits perfectly on Euro pallets – four boxes per layer

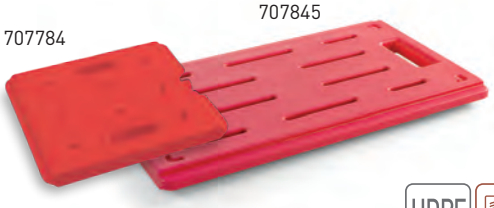
code	liters	mm int.	mm	€
707661	66	535x310x(H)400	600x400x(H)490	**123,75**

Examples of sets

Fits perfectly on Euro pallets
– four boxes per layer.

707784

707845



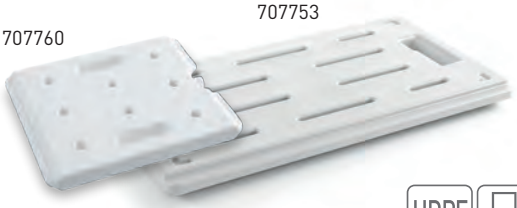
HEATING ELEMENT

- 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.

code	GN	mm	€
707784	GN 1/2	320x265x(H)30	**23,95**
707845	GN 1/1	530x325x(H)30	**42,50**

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.

code	GN	mm	€
707760	GN 1/2	320x265x(H)30	**16,95**
707753	GN 1/1	530x325x(H)30	**27,95**

PP 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	**223,95**

707999

Examples of sets

707821

707777

HDPE polyethylene

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.

code	GN	mm	€
707777	GN 1/2	320x265x(H)30	**16,25**
707821	GN 1/1	530x325x(H)30	**24,95**

209509

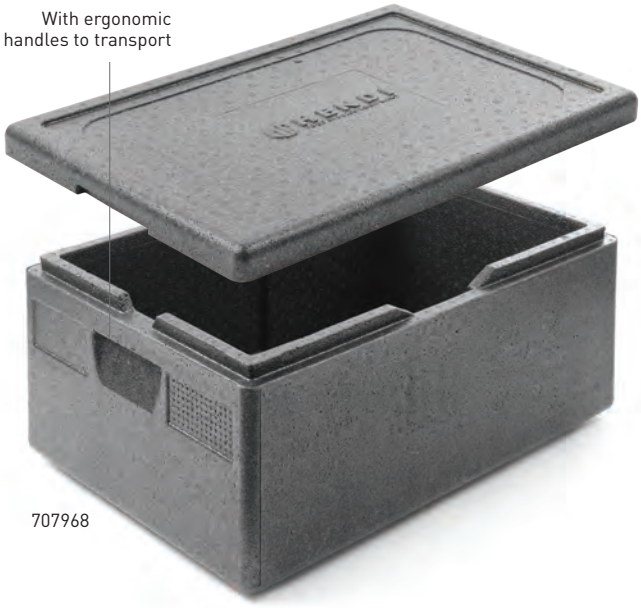
HOT TRAY

Al aluminium

- 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)30	**167,50**

With ergonomic handles to transport



707968

707975

PP polypropylene

stackable

THERMOBOX PROFI LINE

- Perfect for transport of hot or cold products.
- The shaped foam polypropylene (EPP) 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	€
707975	21	350x350x(H)175	410x410x(H)240	**35,95**
707906	40	538x338x(H)234	600x400x(H)285	**33,75**
707968	46	538x338x(H)257	600x400x(H)320	**40,75**
707951	53	625x425x(H)200	685x485x(H)260	**54,95**
707944	80	625x425x(H)300	685x485x(H)360	**68,50**

707814

COOLING ADAPTOR EPP GN 1/1

- Place this adaptor with cooling element on top of your Thermobox Kitchen Line 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	**21,25**

707982

Extremely smooth internal surface

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.
- Expanded polypropylene (EPP) 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	**72,25**

Very resistant and springy frame

With ergonomic handles to transport

Dedicated dimple for easy opening

The same diameters make them easier to stack and transport

6 latches – ideal for transporting liquid meals

710203

Flexible material protects the container and the floor against damage

Ergonomic handles

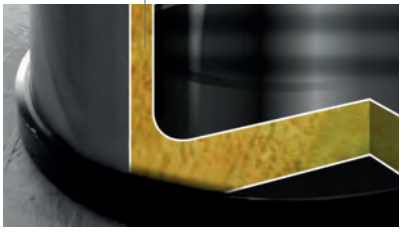
Air valve

Double lid secured with a seal and equipped with 6 latches

PROFI LINE INSULATED PORTABLE CONTAINER

- 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.
- 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.

Space between the walls is filled with special insulating material which keeps hot or cold temperature of food for up to 6-8 hours



code	liters	mm	€
710104	10	ø330x(H)220	**162,50**
710203	20	ø330x(H)360	**225,00**
710302	35	ø330x(H)570	**285,00**

Al aluminium | PP polypropylene | user assembly

812266

812273

ALUMINIUM STORAGE RACK FOR GN CONTAINERS

- GN 1/1 containers fit directly between the aluminum supports.
- Anodized aluminium frame.
- With dishwasher safe polypropylene shelves.
- Easily expandable.
- Carrying capacity 150 kg, distributed across the surface.

code	-	mm	€
812266		1120x355x(H)1685	**259,50**
812372	connecting hook	15x42x(H)42	**2,75**

812280

ALUMINIUM STORAGE RACK

- Anodized aluminium frame.
- With dishwasher safe polypropylene shelves.
- Easily expandable.
- Carrying capacity 150 kg, distributed across the surface.

code	-	mm	€
812273		1280x405x(H)1685	**298,50**
812280	connecting hook	15x42x(H)42	**2,75**

812280

Easily expandable

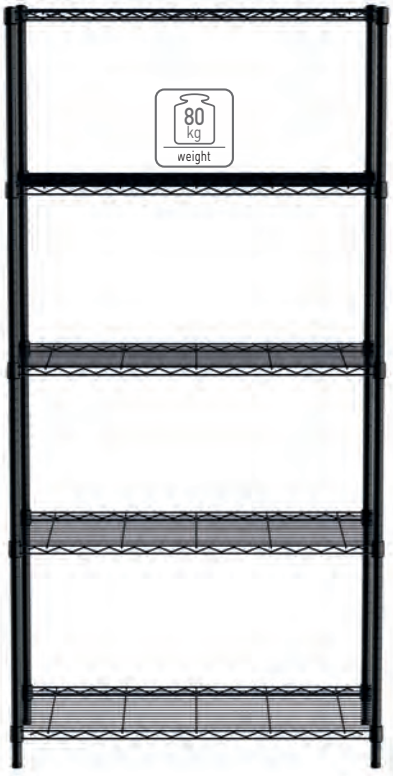
GN 1/1 containers fit directly between the aluminum supports

Plastic shelves can be cleaned in a dishwasher

Cr chrome plated | user assembly

NEW

812259



812990

812204

HEAVY-DUTY STORAGE RACK

- 4 adjustable shelves.
- Maximum load per shelf 125 kg.
- Fitted with adjustable feet.
- Chrome-plated iron.

code	mm	€
812259	910x455x(H)1830	**134,50**

STORAGE RACK WITH 5 SHELVES

- Maximum load per shelf 80 kg.
- Made of chrome-plated steel.

code	colour	mm	€
812990	Black	910x455x(H)1830	**118,95**
812204	Chrome	910x455x(H)1830	**125,00**

PLATFORM TROLLEY

PP polypropylene | S.S. stainless steel

- 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	**127,50**

Collapsable to minimize transport dimensions

810514

Stainless steel furniture for self-assembly.

Fast and easy fastening.

Compact packaging - low shipping costs.

1 KNOCKED-DOWN FURNITURE DELIVERED IN A HANDY PACKAGE

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
- Shelves reinforced with a steel profile
- Approximate maximum load per shelf – 70 kg/m²
- Adjustable feet – 25 mm upwards or 5 mm downwards

code	mm	€
812501	600x400x(H)1800	**298,50**
812518	800x400x(H)1800	**352,50**
812525	1000x400x(H)1800	**379,50**
812532	1000x500x(H)1800	**412,50**
812549	1200x500x(H)1800	**450,00**
812556	1000x600x(H)1800	**450,00**
812563	1200x600x(H)1800	**479,50**

812525

816486

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	**92,50**
816493	1000x300x(H)250	**102,50**
816509	1200x300x(H)250	**109,50**
816516	1400x300x(H)250	**119,50**

811726

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	**167,50**
811726	1000x300x(H)600	**182,50**
811733	1200x300x(H)600	**207,95**
811740	1400x300x(H)600	**212,50**
DEPTH 400 MM		
816592	1000x400x(H)600	**267,50**

SCREWED WORK TABLES

- Made of AISI 430 stainless steel.
- Screwed.
- Legs made of 40×40 mm profiles.
- Worktop filled from below with waterproof laminated board that reinforces the item and forms a soundproofing layer.
- With a 40 mm backsplash – to maintain hygiene.
- Rear legs moved from the wall by 150 mm to ensure easy wall-mounting.
- Adjustable feet – 25 mm upwards or 5 mm downwards.

811511

811467

WORK TABLE - FOR SELF-ASSEMBLY

- Stainless steel shelf mounted at 200 mm, non-adjustable, welded.
- Approximate maximum load per worktop and per shelf – 70 kg/m².

code	mm	€
WITH SHELF, DEPTH 600 MM		
811511	1000x600x(H)850	**297,50**
811528	1200x600x(H)850	**319,50**
811535	1400x600x(H)850	**342,50**
811542	1600x600x(H)850	**372,50**
811559	1800x600x(H)850	**412,50**
WITH SHELF, DEPTH 700 MM		
810705	1000x700x(H)850	**369,50**
810712	1200x700x(H)850	**398,50**
810729	1400x700x(H)850	**432,50**
810736	1600x700x(H)850	**465,00**
810743	1800x700x(H)850	**498,50**

WALL WORK TABLE WITH A SHELF – SCREWED

- Stainless steel shelf mounted at 200 mm, non–adjustable
- Approximate maximum load per worktop and per shelf – 70 kg/m².

code	mm	€
DEPTH 600 MM		
811450	800x600x(H)850	**298,50**
811467	1000x600x(H)850	**312,50**
811474	1200x600x(H)850	**349,50**
811481	1400x600x(H)850	**398,50**
811498	1600x600x(H)850	**425,00**
811504	1800x600x(H)850	**449,50**
DEPTH 700 MM		
812716	800x700x(H)850	**369,50**
812723	1000x700x(H)850	**398,50**
812730	1200x700x(H)850	**425,00**
812747	1400x700x(H)850	**450,00**
812754	1600x700x(H)850	**475,00**
812761	1800x700x(H)850	**497,50**

812440

WORK TABLE

- Worktop and shelve made from stainless steel, shelve connected to the stainless steel legs with a aluminium collar.
- Height-adjustable legs.
- Robust construction.
- Tabletop has a spread load capacity of 150 kg, the shelve has a spread load capacity of 120 kg.

code	mm	€
812440	1000x600x(H)880	**212,50**
812457	1200x600x(H)880	**232,50**
812464	1400x600x(H)880	**267,50**
812471	1600x600x(H)880	**298,50**
812488	1800x600x(H)880	**345,00**

SINK TABLES – SCREWED

- 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

811870

811887

SINK TABLE WITH SHELF - FOR SELF-ASSEMBLY

- Stainless steel shelf mounted at 200 mm, non-adjustable, welded.
- Approximate maximum load per worktop and per shelf – 70 kg/m².

code	mm	sink location	€
DEPTH 700 MM			
812938	1000x700x(H)850	on the right	**547,50**
812945	1000x700x(H)850	on the left	**546,50**

TWO SINK TABLE WITH SHELF - FOR SELF-ASSEMBLY

- Stainless steel shelf mounted at 200 mm, non-adjustable, welded.
- Approximate maximum load per worktop and per shelf – 70 kg/m².

code	mm	sink location	€
DEPTH 600 MM			
811887	1000x600x(H)850	in the middle	**595,00**
DEPTH 700 MM			
812969	1000x700x(H)850	in the middle	**675,00**

Worktop with 10 mm recess to prevent water from flowing out

811818

SINK

- AISI 304 acid resistant, stainless steel sink
- Wall-mounted
- Internal dimensions 350x250x(H)100 mm
- ø35 mm opening for Hendi 970522
- Tap ø52 mm drain compatible with standard traps

code	mm	€
811818	400x295x(H)145	**157,50**

BUDGET LINE TABLES – SCREWED

- Robust construction made entirely of AISI 430 stainless steel.
- Worktop reinforced from the bottom with a longitudinal profile.
- A 40 mm backsplash on one side of the table protects the walls from stains.
- Legs made of 40x40 mm profiles.
- Non-adjustable shelf, distance from the floor to the bottom edge of the shelf: 160 mm.
- Screwed structure allows for folding, storage
- and transport of the piece of equipment.
- 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.
- Flat pack delivery for self-assembly.

NEW

811511

811467

BUDGET LINE WORK TABLE WITH A SHELF – SCREWED, DEPTH: 600 MM

code	mm	€
817094	600x600x(H)850	**249,50**
817100	800x600x(H)850	**272,50**
817162	1000x600x(H)850	**297,50**
817179	1200x600x(H)850	**317,50**

BUDGET LINE WALL WORK TABLE WITH A SHELF – SCREWED, DEPTH: 600 MM

code	mm	€
817223	600x600x(H)850	**262,50**
817261	800x600x(H)850	**285,00**
817278	1000x600x(H)850	**307,50**
817285	1200x600x(H)850	**328,50**

BUDGET LINE TABLES – SCREWED

- Durable construction made entirely of AISI 430 stainless steel.
- Sink with the dimensions of 400x400x (H) 250mm.
- 2 sink bowls, each pressed from a single sheet of stainless steel, seamlessly welded into the worktop.
- Drain compatible with standard traps: ø50 mm.
- A special opening for installing a Ø30 mm tap.
- A 40 mm backsplash on one side of the table protects the walls from stains.
- Non-adjustable shelf, distance from the floor to the bottom edge of the shelf: 160 mm.
- Legs made of 40x40 mm profiles.
- Screwed structure allows for folding, storage and transport of the piece of equipment.
- Piece of equipment designed for work performed in the kitchen.
- Approximate maximum load per worktop: 70 kg/m².
- Adjustable feet: +25/-5 mm.

817032

BUDGET LINE TABLE WITH 2 SINK BOWLS AND A SHELF – SCREWED

code	mm	€
817032	1000x600x(H)850	**559,50**

WALL WORK TABLE CABINETS – WELDED

430 stainless steel

- 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

811658

SINK TABLE WITH CABINET – WELDED

430 stainless steel

- 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.

813690

WORK TABLE CABINET WITH SLIDING DOORS - WELDED

- Sliding doors mounted on roller bearings

code	mm	€
811641	800x600x(H)850	**598,50**
811658	1000x600x(H)850	**659,50**
811665	1200x600x(H)850	**759,50**
811672	1400x600x(H)850	**798,50**
811689	1600x600x(H)850	**849,50**

SINK TABLE WITH HINGED DOOR CABINET – WELDED, 1 SINK BASIN

- Hinged door cabinet, hinge on the left.
- Innovative magnetic latches.

code	mm	€
1 SINK BOWL, DEPTH 600 MM		
813522	600x600x(H)850	**642,50**
2 SINK BOWLS, DEPTH 700 MM		
813546	600x700x(H)850	**679,50**

TWO SINK TABLE WITH SLIDING DOOR CABINET – WELDED

- Sliding door cabinet.

code	mm	€
813690	1000x600x(H)850	**998,50**

NEW

976791

DEGREASER FOAM

- Thoroughly removes all greases, oils and dirt from grills, deep fryers, ovens, extractor hoods and tiles.
- Foam can be used on all washable, alkali-resistant surfaces.
- Not suitable for aluminum or painted surfaces!
- The thick foam is ideal for vertical surfaces.

code	liters	€
976791	1	**7,50**

NEW

304 stainless steel | 430 stainless steel | user assembly

811009

BUDGET LINE SINGLE BASIN TABLE WITHOUT FRONT COVER – SCREWED

- Basin made entirely of AISI 304 stainless steel.
- Basin height: 300 mm.
- Drain compatible with standard traps: ø50 mm.
- Embossed area – water flow towards the trap, envelope-shaped.
- A special, centrally-located opening for installing a Ø30 mm tap.
- A 40 mm backsplash on one side of the table protects the walls from stains and moisture.
- Legs made of 40x40 mm AISI 430 stainless steel profiles.
- Distance from the backsplash to the basin: 100 mm.
- Screwed structure allows for folding, storage and transport of the piece of equipment.
- Adjustable feet: +25/-5 mm.
- Version without front and side external covers.
- Flat pack delivery for self-assembly (wrench included).

code	mm	€
811009	800x600x(H)850	**457,50**
811023	1000x600x(H)850	**498,50**

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	liters	€
976784	0.5	**8,75**

NEW

976784

304 stainless steel | 430 stainless steel

813423

811207

SINGLE BASIN TABLE – WELDED

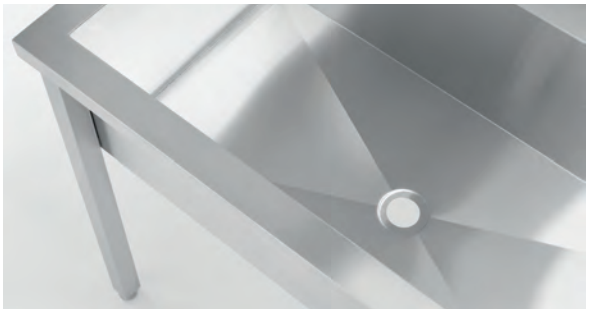
- Basin welded, made of AISI 304 stainless steel for high resistance to food acids and chemicals.
- Embossed area – drop towards the trap, envelope-shaped.
- Drain compatible with standard traps: ø50 mm.
- 40 mm backsplash to prevent water from flowing out.
- Framework and body made of standard AISI 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.

code	mm	basin size (mm)	€
SINGLE BASIN, DEPTH 600 MM, HEIGHT 300 MM			
811825	800x600x(H)850	686x443x(H)300	**432,50**
811832	1000x600x(H)850	886x443x(H)300	**479,50**
SINGLE BASIN, DEPTH 700 MM, HEIGHT 300 MM			
812853	800x700x(H)850	686x540x(H)300	**512,50**
812860	1000x700x(H)850	886x540x(H)300	**554,50**

HANGING CABINET WITH SLIDING DOORS – WELDED

- Made of AISI 430 stainless steel.
- Sliding doors prevent from hitting one's head.
- Door handles made of plastic for easy opening/closing and cleaning.
- Smooth internal surface for easy cleaning.
- Maximum load per shelf: 70 kg/m², provided that the load is distributed evenly.
- 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	**379,50**
811207	1000x300x(H)600	**442,50**
DEPTH 400 MM		
814178	800x400x(H)600	**425,00**
814185	1000x400x(H)600	**469,50**
811214	1200x400x(H)600	**507,50**



231777

LOADING TABLE WITH SINK FOR DISHWASHER

- Made of durable stainless steel, with a 510 mm wide basket guide, backsplash and integrated sink (400x400 mm).
- Equipped with a catch for hood dishwashers.
- The legs are adjustable in height to guarantee a level installment.
- Flat pack delivery, needs assembly.
- Versions available for left & right side instalment.

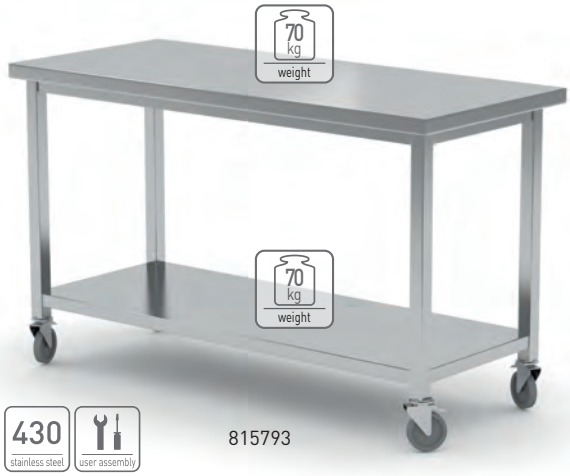
code		mm	€
231777	left side	1200x700x(H)850	**598,50**
231791	right side	1200x700x(H)850	**598,50**

231760

UNLOADING TABLE FOR DISHWASHERS

- Made of durable stainless steel, with a 510 mm wide basket guide and backsplash.
- Equipped with a catch for hood dishwashers.
- The legs are adjustable in height to guarantee a level installment.
- Flat pack delivery, needs assemblage.
- Versions available for left & right side installment.

code		mm	€
231760	left side	1000x700x(H)850	**475,00**
231784	right side	1000x700x(H)850	**475,00**



815793

MOVABLE TABLES WITH SHELF

- 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	€
815793	1200x600x(H)850	**485,00**

812044

POT STAND

- Made entirely of top-quality AISI 430 stainless steel.
- Robust welded construction guarantees stability and high durability of the stand.
- Worktop reinforced with a steel profile.
- Legs made of 40x40 mm profiles.
- Adjustable feet: +25/-5 mm.
- Approximate maximum load per worktop (when evenly distributed): 100 kg/m².

code	mm	€
815151	500x500x(H)450	**167,50**
812044	550x550x(H)450	**175,00**

PASS-THROUGH CUPBOARDS WITH SLIDING DOORS

- Made of AISI 430 stainless steel.
- 2 removable shelves, non-adjustable.
- 2 fixed shelves (bottom and middle shelf)
- 8 sliding doors
- 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 WITH PARTITION AND SLIDING DOORS

- Made of durable stainless steel (AISI 430).
- Fitted with 2, non adjustable, removable shelves and 2 fixed shelves (bottom and middle shelf).
- Equipped with 8 sliding doors with vertical handle, all on roller bearings.
- The legs are adjustable in height (-5/+25 mm) to guarantee a level instalment.
- Flat pack delivery, needs assembly.

code	mm	€
811634	800x500x(H)1800	**1425,00**
811108	1000x600x(H)1800	**1598,50**

PASS-THROUGH CUPBOARD WITH SLIDING DOORS

- Made of durable stainless steel (AISI 430).
- Fitted with 2, non adjustable, removable shelves and 2 fixed shelves (bottom and middle shelf).
- Equipped with 4 sliding doors with vertical handle, all on roller bearings.
- The legs are adjustable in height (-5/+25 mm) to guarantee a level instalment.
- Flat pack delivery, needs assembly.

code	mm	€
812402	800x700x(H)1800	**1375,00**

WALL-MOUNTED EXTRACTOR HOOD

- 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.
- Made from high-grade stainless steel (AISI 430).
- The hood isn't equipped with a fan, this needs to be done separately.

code	light	mm	kg	€
229286	–	1000x700x(H)450	32	**695,00**
229293	–	1200x700x(H)450	36	**749,50**
229309	YES	1000x700x(H)450	35	**795,00**
229316	YES	1200x700x(H)450	39	**849,50**

229286

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
- Maximum height of glass to be cleaned: 325 mm
- Maximum height of plates to be washed: 335 mm
- Washing water temperature 60°C
- Flushing water temperature 85°C
- Boiler (capacity/power): 6 l / 6 kW
- Bath (capacity/power): 35 l / 2.8 kW
- Washing pump: 0,75 kM
- 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
- Weight: 55 kg

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

Prices without VAT and not binding

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

NEW

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	detergent dispenser	drain pump	€
230299	electromechanical	40x40	230	YES			**1 295,00**
233009	electromechanical	40x40	230	YES	YES		**1 425,00**
233016	electromechanical	40x40	230	YES		YES	**1 425,00**
233023	electromechanical	40x40	230	YES	YES	YES	**1 525,00**
230268	electronic	40x40	230	YES	YES	YES	**1695,00**
230305	electromechanical	50x50	400	YES			**1 675,00**
233030	electromechanical	50x50	400	YES	YES		**1 775,00**
233047	electromechanical	50x50	400	YES		YES	**1 775,00**
233054	electromechanical	50x50	400	YES	YES	YES	**1 875,00**
237540	electronic	50x50	230	YES	YES	YES	**2095,00**
231753	electronic	50x50	400	YES	YES	YES	**2150,00**

		GLASS DISHWASHER 40X40		DISHWASHER 50X50	
CONTROL		electromechanical	electronic	electromechanical	electronic
INTENDED USE		mugs, cups, glasses, cutlery, plates		plates, cutlery, glasses, mugs, trays	
WASHING PARAMETERS					
Washing cycles number/duration	s	1 – 120[1]	3/60, 120, 180[1]	1 – 120[1]	3/60, 120, 180[1]
Capacity	baskets/h	30	60/30/20	30	60/30/20
Maximum height	mm	plate 290 / glass 295		plate 325 / glass 335	
Water consumption per cycle	l	2-2,5	1,7	2-2,5	
Washing water temperature	°C	62		62	
Rinse water temperature	°C	85		85	
Boiler (capacity/power)	l / kW	3,5/2,5		6/6	
Tank (capacity/power)	l / kW	17/2,5		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	
Detergent dispenser		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 (width x depth x height)	mm	470x510x(H)710		570x600x(H)830	
Power	kW	2,8		6	6,6 or 3,6 (230 V)
Pump power	KM	0,1	0,3	0,75	
Pump leakage rate		IP 44		IP 44	
Voltage	V	230		400	400 or 230
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		±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	
€		***222980***		***231050***	

[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
- Boiler capacity and output 13.5 l / 7.5 kW
- Tank capacity and power 68 l / 6.0 kW
- Cleaning pump power 1,5 kM
- 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"
- Weight: 131.5 kg
- 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:

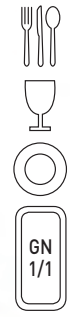
- 1 universal glass basket 500×500x(H)105 mm
- 1 basket with pins for deep and shallow plates with 5×8 pcs, 500×500x(H)105 mm
- 1 cutlery basket 110×110x(H)130 mm
- Rinse aid and detergent dispenser
- Drain pump
- Water hose 1.5 m long, with ¾" female thread connection.
- Drain hose
- Electric cable without plug

Prices without VAT and not binding

DISPENSER AND DRAIN PUMP INCLUDED
Single Pedestal Pre-Rinser
Loading table with sink for dishwasher
Round container body

HOOD DISHWASHEER 50X50

230312



max H
400 mm

231340

Separate stainless steel washing
and rinsing arms at the top

Separate stainless steel washing
and rinsing arms at the bottom

code	control	basket size	voltage (V)	rinse aid dispenser	detergent dispenser	drain pump	€
230312	electromechanical	50x50	400	YES			**3 495,00**
233061	electromechanical	50x50	400	YES	YES		**3 525,00**
231340	electronic	50x50	400	YES	YES	YES	**3695,00**

HENDI

Prices without VAT and not binding

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	
Detergent dispenser		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 (width x depth x height)	mm	750x880x(H)1390/1830	
Power	kW	8,6	
Pump power	KM	1,5	
Pump leakage rate	kW	IP 44	
Voltage	V	400	
Weight	kg	111	131,5
FUNCTIONS			
Dishwasher self-cleaning programme			YES
"SOFT START" system [2]			YES
THERMO-PROTECTOR system [3]			YES
Self-diagnosis system [4]			YES, 8-point
ECO system			YES
Door with microswitch for operation with the hood raised			YES
CONSTRUCTION			
Housing made of AISI 304 steel		YES	
Double-layer insulated doors		YES	
Vertically adjustable feet	mm	from 100 to 150 mm	

[1] Indicated time may be extended due to the time needed for the water in the boiler to reach 85°C

DISHWASHER FUNCTIONS

[2] "SOFT START" – activates the water pump at a lower pressure and gradually raises the pressure to avoid damaging delicate dishes

[3] "THERMO-PROTECTOR" system – prevents rinsing with cold water – guarantees that rinsing will start at 85°C

[4] Self-diagnosis system for a quick check of the dishwasher condition

50X60 DISHWASHER FOR TRAYS AND POTS – ELECTRONICALLY CONTROLLED, WITH DETERGENT DOSING SYSTEM AND DRAIN PUMP

NEW

- Specialised dishwasher, perfect for washing and scalding pots, GN containers, 600x400 mm confectionery trays, flasks, trays or cutlery.
- 3 electronically controlled washing cycles: 120s, 180s, 240s.
- Scalding temperature: 82°C. Washing temperature: 60°C.
- Boiler capacity/power: 7.4 L/6 kW.
- Basin capacity/power: 58 L/6 kW.
- Electronic touch panel.
- Automatic cleaning system.
- Pump tightness coefficient: IP 44.
- Large basket: 500x600 mm.
- Two-layer housing made of AISI 304 stainless steel.
- Washing and rinsing arms made of stainless steel.
- Weight: 57 kg.

- EQUIPMENT:
  - Detergent dispenser.
  - Rinse aid dispenser.
  - Electronic thermometer in boiler.
  - Electronic thermometer in basin.
  - 1,2 kW washing pump.
  - Drain pump.
  - Plate basket 500x600x(H)105 mm.
  - Universal basket 500x600x(H)105 mm.
  - Cutlery basket 110x110x(H)130 mm.

code	V	W	mm	€
236574	400	7100	595x730x(H)1340	**4795,00**

HENDI

Delivered
without siphon

231777

S.S. stainless steel

LOADING TABLE WITH SINK FOR DISHWASHER

- Made of durable stainless steel, with a 510 mm wide basket guide, backsplash and integrated sink (400x400 mm).
- Equipped with a catch for hood dishwashers.
- The legs are adjustable in height to guarantee a level installment.
- Flat pack delivery, needs assembly.
- Versions available for left & right side instalment.

code	-	mm	€
231777	left side	1200x700x(H)850	**598,50**
231791	right side	1200x700x(H)850	**598,50**

231760

S.S. stainless steel

UNLOADING TABLE FOR DISHWASHERS

- Made of durable stainless steel, with a 510 mm wide basket guide and backsplash.
- Equipped with a catch for hood dishwashers.
- The legs are adjustable in height to guarantee a level installment.
- Flat pack delivery, needs assemblage.
- Versions available for left & right side installment.

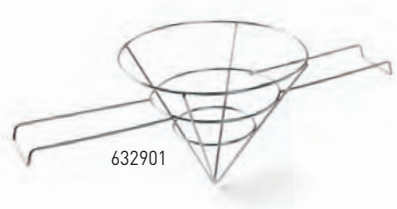
code	-	mm	€
231784	right side	1000x700x(H)850	**475,00**
231760	left side	1000x700x(H)850	**475,00**

632802

GREASE FILTER FOR DEEP FRYER - 50 PCS

- Made of rayon (synthetic silk).

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



632901

S.S. stainless steel

GREASE FILTER HOLDER FOR DEEP FRYER

code	mm	€
632901	ø250x(H)240	**11,75**

196007

PP polypropylene

BUCKET

- With lid.
- Suitable as fat storage bucket.

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

DISHWASHER RACKS & TOTE BOX PROFI LINE

PP polypropylene

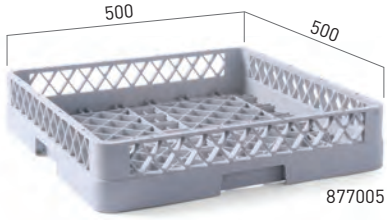
DISHWASHER BASKET FOR GLASSWARE

code	-	mm	€
877050	9 compartments	500x500x(H)104	**18,50**
877043	16 compartments	500x500x(H)104	**19,75**
877036	25 compartments	500x500x(H)104	**19,75**
877029	36 compartments	500x500x(H)104	**21,95**
877012	49 compartments	500x500x(H)104	**21,95**

EXTENDER FOR DISHWASHER BASKET

- For use with HENDI dishwasher baskets.
- Once installed not removable without breaking.

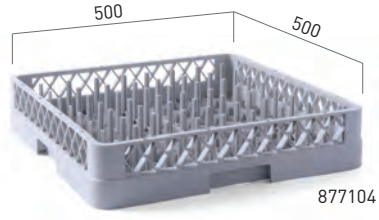
code	-	mm	€
877302	1 compartment	500x500x(H)45	**7,95**
877548	9 compartments	500x500x(H)45	**7,95**
877531	16 compartments	500x500x(H)45	**7,95**
877524	25 compartments	500x500x(H)45	**7,95**
877517	36 compartments	500x500x(H)45	**7,95**
877500	49 compartments	500x500x(H)45	**7,95**



DISHWASHER UNIVERSAL BASKET

- Suitable for cups, pots, bowls, etc.
- The structure allows for maximum flow of water between the dishes in all directions
- With coarse mesh bottom

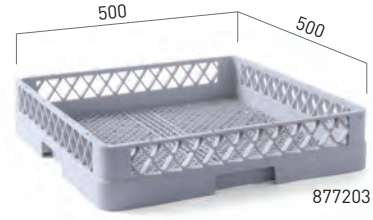
code	mm	€
877005	500x500x(H)100	**16,50**



DISHWASHER BASKET FOR PLATES

- The structure allows for maximum flow of water between the dishes in all directions.
- With pre-shaped pins.
- The spaces between separators create the optimum tilt of plates necessary for effective washing.

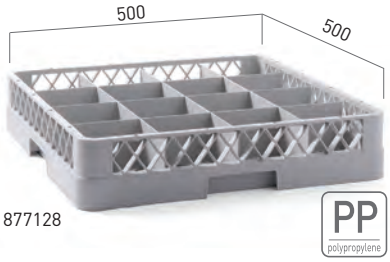
code	mm	€
877104	500x500x(H)100	**16,50**



DISHWASHER BASKET FOR CUTLERY

- The structure allows for maximum flow of water between the dishes in all directions.
- The fine mesh bottom prevents cutlery from falling through.

code	mm	€
877203	500x500x(H)100	**16,25**



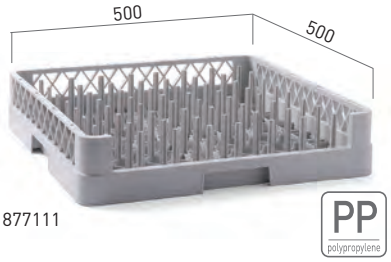
877128

PP polypropylene

DISHWASHER BASKET FOR CUPS

- The structure allows for maximum flow of water between the dishes in all directions 16 sections.

code	mm	€
877128	500x500x(H)100	**19,75**



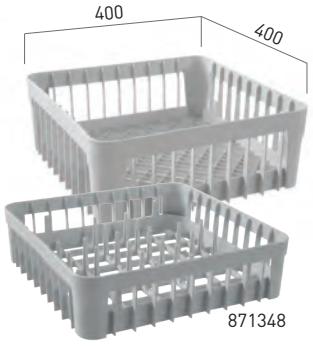
877111

PP polypropylene

DISHWASHER BASKET FOR TRAYS

- The structure allows for maximum flow of water between the trays in all directions.
- With pre-shaped pins.
- With one open end for trays and other long items.

code	mm	€
877111	500x500x(H)100	**17,40**



871331

871348

PP polypropylene

DISHWASHER BASKET FOR GLASSES

- The structure allows for maximum flow of water between the glasses in all directions.

code	-	mm	€
871331		400x400x(H)150	**15,95**
871348	with 40 support pins	400x400x(H)110	**15,95**

S.S. stainless steel | user assembly

NEW

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.

code	mm	€
810583	555x500x(H)1700	**237,50**

871102

PE polyethylene

CUTLERY BASKET

- 8 sections with handle.

code	mm	€
871102	425x205x(H)150	**14,50**

871300 871324

PP polypropylene

CUTLERY BASKET

code	mm	€
871300	110x110x(H)140	**2,35**

CUTLERY BASKET

code	mm	€
871324	125x84x(H)135	**3,50**

877180

LID FOR RACKS

code	mm	€
877180	500x500	**11,50**

877197

PP polypropylene

TROLLEY FOR DISHWASHER RACKS WITH HANDLE

- 4 wheels, 2 revolving with brake and 2 fixed.
- Stainless steel handle.

code	mm	€
877197	575x545x(H)920	**137,50**

877173

TROLLEY FOR DISHWASHER RACKS

PP polypropylene

- 4 wheels, 2 revolving with brake and 2 fixed.

code	mm	€
877173	575x545x(H)210	**85,00**

S.S. stainless steel

281208

NUMBER OF EGGS 30

281246

PMMA plexiglas S.S. stainless steel

EGG STERILIZER

- Indispensable for each kitchen in school, hotel, restaurant, canteen or pastry shop.
- Disinfects 30 eggs at a time.
- UV resistant grid fixed in bearing drawer.
- Eggs get sterilized in a process of irradiation with waves of 253,7 nm length.
- Irradiation (sterilization) takes around 2,30 minutes.
- Eggs can be used right after the disinfection process.
- Lamps are turned off automatically when opening the drawer.
- Stainless steel casing.
- Bearing-mounted egg rack made of stainless steel.
- UV radiator life: 7500 h.

code	V	W	mm	€
281208	230	78	358x512x(H)255	**289,50**

UV STERILIZER HENDI 14

- 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)610	**225,00**

CHEF'S HAT - 10 PCS

- Pleated nonwoven PP material.
- Perforated crown.
- Adjustable size

code	mm	€
560044	ø600x(H)230	**4,50**

FORAGE HAT – PAPER - 100 PCS

- White with blue stripe.
- Perforated crown.
- 600 mm circumference, fits all sizes.

code	mm	€
560037	ø190x(H)95	**7,95**

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	240x210x(H)265	**125,00**

PP
polypropylene

663950

WET FLOOR SIGN

– Warning in 5 languages.

code	mm	€
663950	300x460x(H)615	11,95

691083

S.S.
stainless steel

LAUNDRY TROLLEY

– Stainless steel structure with removable laundry bag.
– The laundry bag is made of oxford fabric and it is washable.
– 4 wheels of which 2 are castor wheels.

code	mm	€
691083	900x650x(H)850	169,50

LAUNDRY BAG FOR LAUNDRY TROLLEY

NEW

– Laundry bag for HENDI Laundry trolley 691090.
– Made of Oxford fabric.
– Can be cleaned in a washing machine.

code	€
691090	23,95

Foot-operated clamping mechanism keeps the bag closed

691021

S.S.
stainless steel

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	142,50

691120

S.S.
stainless steel

TRASH BIN 43 L

– Made of stainless steel.
– With swivel lid.

code	mm	€
691120	360x360x(H)740	289,50

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	weight (kg)	€
976739	0.24	**17,25**

976777

DESCALER POWDER

- Concentrated, professional descaling agent.
- Removes limescale deposits on commercial dishwashers, hot water devices, coffee machines and washing machines (washing program 40°C).
- Can also be used to clean stainless steel surfaces.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	weight (kg)	€
976777	1	**9,95**

976753

COFFEE MACHINE CLEANER

- The coffee machine cleaner is suitable for regular use in coffee, espresso and tea machines.
- Removes stubborn deposits such as coffee or tea oil.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	liters	€
976753	1	**11,95**

976760

DESCALER CONCENTRATE

- Highly concentrated, based on citric acid for the effective decalcification of hot water devices, coffee and washing machines, boilers, stainless steel pots and tiles.
- 1 liter bottle, dosage 100-200 ml per 1 liter of cold water.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	liters	€
976760	1	**8,25**

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	liters	€
976746	1	**7,50**

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	liters	€
976784	0.5	**8,75**

976784

DEGREASER FOAM

- Thoroughly removes all greases, oils and dirt from grills, deep fryers, ovens, extractor hoods and tiles.
- Foam can be used on all washable, alkali-resistant surfaces.
- Not suitable for aluminum or painted surfaces!
- The thick foam is ideal for vertical surfaces.

code	liters	€
976791	1	**7,50**

976791

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

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	195x360x(H)510	**279,50**

230459

WATER SOFTENER, AUTOMATIC

- The automatic resin bed regeneration process using brine is initiated automatically.
- Using the control panel the working time, regeneration time and water amount to be treated can be set.
- Automatic lock prevents unwanted access.
- Weight: 7.7 kg.

code	V	W	mm	€
230459	230	18	206x380x(H)480	**345,00**

231265

SALT TABLETS FOR WATER SOFTENING

- Ingredients: sodium chloride NaCl.
- Bag 25 kg.

code	weight (kg)	€
231265	25	**10,75**

WATER SOFTENERS MANUAL

- Hard water contains dissolved minerals - calcium and magnesium compounds, among others.
- Calcium and magnesium ions cause scale build-up, which is risky for objects and tools in contact with water or steam.
- Water softening is a process in which all calcium and magnesium compounds causing water hardness are removed.
- When passing through the resin column, calcium and magnesium ions are absorbed by resin particles.
- When ion-exchange ability of the resin wears off, it ought to be restored in an appropriate regeneration process with the use of a salt solution.
- Water softener may be installed wherever water temperature is below 45°C and the water input pressure does not exceed 2 bars
- Regeneration: uniodised salt only.
- For drinking water only.
- Suitable for softening water for coffee makers, combi steamers, dishwashers and ice cubers.
- Thanks to its small size it is perfect for bars and restaurants.
- Thanks to highest quality components used, the device remains fail-safe and operational for many years.
- Optimum working water pressure: 1-2 bar.

WATER SOFTENER

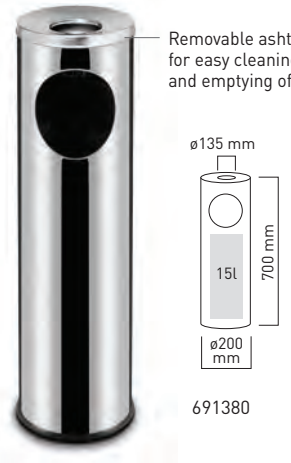
- During softener regeneration the connected machine must not be used.
- Maximum/minimum water pressure: from 1 to 8 bar.
- Nominal flow: 1000 L/h.
- Ambient temperature: from 4 °C to 35 °C.
- Supply water temperature: from 4 °C to 25 °C.
- Connection size: 3/8".

code	filter capacity (20°F/30°F/40°F)	liters	mm	€
231210	1200/1000/900	8	ø185x(H)400	**109,50**
231227	2520/1680/1260	12	ø185x(H)500	**129,50**
231234	3360/2240/1680	16	ø185x(H)600	**159,50**

BINS AND ASHTRAY STANDS

S.S. stainless steel

- Stainless steel body Polished surface finish Comfortable, hygienic opening
- Anti-slip pedal Innovative "click-lock" system locking the lid after opening
- Polypropylene inner bin - flexible, with a double handle to keep the bin liner in place



691380

in- & outdoor

691397

in- & outdoor

STANDING WASTE BIN WITH ASHTRAY

code	liters	mm	€
691380	15	ø200x(H)700	**49,50**

STANDING WASTE BIN WITH ASHTRAY

code	liters	mm	€
691397	33	ø240x(H)660	**98,50**

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	480x100x(H)285	**102,50**
270073	Adhesive plate for Insect killers – 10 sheets.			**28,95**
270028	2 Replacement lamps for Insect killers			**28,95**

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)263	**72,50**

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	335x90x(H)260	**45,00**
270165	230	40	485x90x(H)310	**59,95**
270172	230	45	640x90x(H)360	**69,50**

Chain included

Removable collection tray

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	475x80x(H)283	**65,00**
270233	Adhesive plate for Insect killers – 10 sheets.			**29,95**
270240	Replacement lamp for Insect killers			**27,50**

270196

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	510x105x(H)315	**79,50**
270141	150 m²	230	45	680x135x(H)310	**97,50**
935286	Replacement lamps for fly killers – set of 2				**15,95**

Chain included

Removable collection tray

REPLACEMENT LAMP FOR FLY KILLERS

- UV-A fluorescent tube.

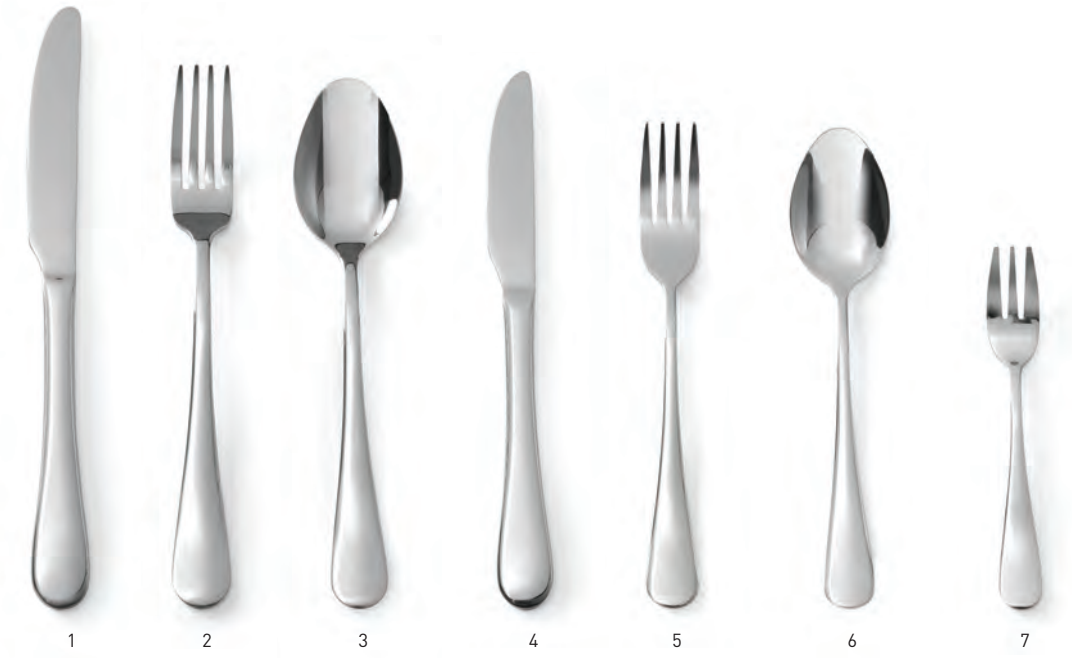
code	For	V	W	mm	€
934159	270158	230	8	285x15x(H)15	**6,95**
934166	270172 - 270141	230	20	570x20x(H)20	**6,95**

934159

PROFI LINE

PROFI LINE

– Elegant yet sturdy.
– Hand polished, high gloss mirror finish.



code	№	name		length (mm)	€
764404	1	Table knife	6 pcs	225	**9,95**
764411	2	Table fork	6 pcs	205	**5,85**
764428	3	Table spoon	6 pcs	205	**5,85**
764435	4	Dessert knife	6 pcs	205	**9,35**
764442	5	Dessert fork	6 pcs	186	**5,60**
764459	6	Dessert spoon	6 pcs	186	**5,60**
764466	7	Cake fork	12 pcs	136	**7,95**

code	№	name		length (mm)	€
764473	8	Coffee spoon	12 pcs	111	**7,65**
764480	9	Tea spoon	12 pcs	138	**7,95**
764497	10	Ice spoon	12 pcs	135	**7,95**
764503	11	Sundae spoon	6 pcs	198	**5,60**
764510	12	Butter knife	12 pcs	158	**8,15**
764527	13	Steak knife	6 pcs	215	**11,75**

KITCHEN LINE

– Hand polished mirror finish.

18/0 stainless steel

wash

1 2 3 4 5 6 7

code	№	name		length (mm)	€
764206	1	Table knife	6 pcs	215	**4,75**
764213	2	Table fork	6 pcs	197	**3,75**
764220	3	Table spoon	6 pcs	197	**3,75**
764237	4	Cake fork	12 pcs	150	**5,75**
764244	5	Tea spoon	12 pcs	146	**5,75**
764251	6	Coffee spoon	12 pcs	131	**5,50**
764268	7	Sorbet spoon	6 pcs	198	**3,75**

BUDGET LINE

– Machine polished

18/0 stainless steel

wash

1 2 3 4 5 6 7

code	№	name		length (mm)	€
764039	1	Table spoon	12 pcs	181	**3,50**
764022	2	Table fork	12 pcs	183	**3,50**
764015	3	Table knife	12 pcs	212	**5,25**
764084	4	Tea spoon	12 pcs	136	**3,85**
764091	5	Coffee spoon	12 pcs	110	**3,50**
764077	6	Cake fork	12 pcs	145	**3,85**
764138	7	Sorbet spoon	6 pcs	214	**2,85**

STEAK CUTLERY

- Stainless steel with.
- ABS handle.

781432

781449

781456

STEAK FORK - 6 PCS

code	packed per	mm	€
781432	6	(L)200	**5,55**

STEAK KNIFE - 6 PCS

code	packed per	mm	€
781449	6	(L)215	**6,25**

STEAK KNIFE XL - 6 PCS

code	packed per	mm	€
781456	6	(L)250	**10,50**

NEW

403747

food contact wash

NUT AND SEAFOOD CRACKER MATT BLACK

- Ideal for ripping nuts as well as opening hard shells of seafood.
- The long handles provide a good grip; thanks to them the tongs lie well in the hand.
- The arms of the tongs are connected with a durable hinge that allows you to crush nuts or shells of different sizes.
- Not dishwasher safe.

code	mm	€
403747	160x35	**4,75**

403716

18/0 stainless steel

LOBSTER FORKS - 6 PCS

code	packed per	mm	€
403716	6	(L)205	**10,95**

NEW

403754

food contact wash

LOBSTER AND CRAB TONGS

- Ideal for opening hard lobster and crab shells.
- Wide, appropriately contoured handle for easy and comfortable use.
- Robust stainless steel construction, powder coated – red.
- The arms of the tongs are connected with a durable hinge.
- Not dishwasher safe.

code	mm	€
403754	140x62	**4,95**

402528

S.S. stainless steel

SNAIL TONGS - 2 PCS

- Squeeze model.

code	packed per	mm	€
402528	2	(L)170	**6,75**

402221

18/0 stainless steel

SNAIL FORK - 6 PCS

code	packed per	mm	€
402221	6	(L)130	**5,95**

NEW

505168

NEW

505212

SERVING BOARD, OLIVE WOOD, RECTANGULAR

- Ideal for serving and presenting food.
- Comfortable, carved handles.

code	mm	€
505168	250x150x(H)18	**9,95**
505175	300x150x(H)18	**14,95**
505182	350x180x(H)18	**18,95**

SERVING BOARD, OLIVE WOOD, RECTANGULAR, WITH GROOVE

- Ideal for serving and presenting food.
- Natural, organic board shape and perfect craftsmanship.
- Comfortable, carved handles, with groove.

code	mm	€
505199	300x210x(H)18	**14,50**
505212	400x250x(H)18	**24,95**

NEW

505229

NEW

505243

NEW

505274

SERVING BOARD, OLIVE WOOD, RECTANGULAR, WITH OPENING

- Ideal for serving and presenting food.
- Natural, organic board shape and perfect craftsmanship.
- With an opening for convenient carrying of the board.

code	mm	€
505229	250x165x(H)18	**11,50**
505236	350x210x(H)18	**19,95**

SERVING BOARD, OLIVE WOOD, RECTANGULAR, WITH HANDLE

- Ideal for serving and presenting food.
- With a comfortable handle for easy carrying of the board.

code	mm	€
505243	350x120x(H)18	**16,95**
505250	400x140x(H)18	**19,95**
505267	600x200x(H)18	**32,50**

OLIVE WOOD HOLDER

- Ideal for serving and presenting food, bringing cutlery, etc.
- With convenient cut-out handles for easy carrying of the holder.

code	mm	€
505274	245x198x(H)194	**42,50**

KARIZMA

KARIZMA

– White hotel porcelain
– Strengthened edges, high quality glazing
– High impact and wear resistance

FLAT PLATE

code	mm	€
795101	ø160	2,40
795309	ø200	3,25
795507	ø240	3,50
795705	ø280	6,50
795903	ø320	10,50

DEEP PLATE

code	mm	€
794500	ø300	8,75

OVAL DISH

code	mm	€
796306	290x200	10,95
796405	340x235	14,95

SALAD BOWL

code	mm	€
796603	ø150	4,50
796702	ø190	6,50
796801	ø250	8,50

SOUP BOWL

code	-	liters	mm	€
798805	soup bowl	0.38	ø120	6,75
798904	saucer		ø180	2,95

CAPPUCCINO CUP AND SAUCER

code	-	liters	mm	€
798249	cup	0.23	ø85	2,95
798171	saucer		ø149	1,95

COFFEE CUP AND SAUCER

code	-	liters	mm	€
798164	cup	0.17	ø80	2,95
798171	saucer		ø149	1,95

ESPRESSO CUP AND SAUCER

code	-	liters	mm	€
798010	cup	0.09	ø64	1,95
798034	saucer		ø125	1,25

FLORA

FLORA

– White hotel porcelain
– Strengthened edges, high quality glazing
– High impact and wear resistance

FLAT PLATE

code	mm	€
787007	ø160	2,65
787014	ø200	3,25
787021	ø255	4,25
787038	ø270	5,25
787045	ø300	8,75

DEEP PLATE

code	mm	€
787052	ø235	3,95

OVAL DISH

code	mm	€
787069	280x180	10,75
787076	330x225	15,25

SALAD BOWL

code	liters	mm	€
787083	0.25	ø145x(H)45	3,90
787090	1	ø230x(H)65	8,75

SOUP BOWL

code	-	liters	mm	€
787182	saucer		ø158	2,45
787267	bowl	0.25	ø100	7,35

CAPPUCCINO CUP AND SAUCER

code	-	liters	mm	€
787175	cup	0.25	ø87	3,65
787151	saucer		ø138	1,95

COFFEE CUP AND SAUCER

code	-	liters	mm	€
787144	cup	0.18	ø82	3,15
787151	saucer		ø138	1,95

ESPRESSO CUP AND SAUCER

code	-	liters	mm	€
787113	cup	0.12	ø65	2,40
787120	saucer		ø130	1,65

SATURN

SATURN

– White hotel porcelain.
– Strengthened edges, high quality glazing.
– High impact and wear resistance.

porcelain | micro | wash | stackable

FLAT PLATE

code	mm	€
794319	ø200	3,10
794326	ø240	3,50
794333	ø260	4,15
794340	ø280	6,25
794357	ø300	7,85
794364	ø320	9,95

DEEP PLATE

code	mm	€
794395	ø220	3,25
794517	ø300	8,75

OVAL DISH

code	mm	€
794371	290x200	11,75
794388	340x240	16,50

SALAD BOWL

code	mm	€
794463	ø150	4,25
794470	ø250	6,95
794524	ø190	6,25

SOUP BOWL AND SAUCER

code	-	liters	mm	€
794449	bowl	0.38	ø120	6,95
794456	Saucer		ø190	2,95

MUG

code	liters	€
794531	0.22	3,25

CAPPUCCINO CUP AND SAUCER

code	-	liters	mm	€
794487	cup	0.23	ø87	3,15
794418	saucer		ø150	1,95

COFFEE CUP AND SAUCER

code	-	liters	mm	€
794401	cup	0.17	ø79	2,95
794418	saucer		ø150	1,95

ESPRESSO CUP AND SAUCER

code	-	liters	mm	€
794425	cup	0.09	ø63	1,95
794432	saucer		ø125	1,25

DELTA

DELTA

– White hotel porcelain.
– Strengthened edges, high quality glazing.
– High impact and wear resistance.

porcelain | micro | wash | stackable

FLAT PLATE

code	mm	€
794050	ø160	2,75
794067	ø200	2,95
794074	ø240	3,40
794081	ø270	4,35
794098	ø300	7,75

DEEP PLATE

code	mm	€
799420	ø230	3,50

PASTA PLATE

code	mm	€
799406	ø260	7,25
799413	ø300	8,50

OVAL DISH

code	mm	€
799437	290x200	9,75
799444	340x240	14,50

SOUP BOWL

code	-	liters	mm	€
799383	soup bowl	0.34	ø160	6,75
799390	saucer		ø170	2,75

SALAD BOWL

code	mm	€
799451	ø120	3,95
799468	ø140	4,50
799475	ø230	7,50
799482	ø270	11,75

ESPRESSO CUP AND SAUCER

code	-	liters	mm	€
799161	cup	0.09	ø63	1,90
799178	saucer		ø83	1,15

CAPPUCCINO CUP AND SAUCER

code	-	liters	mm	€
799154	saucer		ø145	1,90
799147	cup	0.23	ø90	2,85

COFFEE CUP AND SAUCER

code	-	liters	mm	€
799130	cup	0.17	ø80	2,75
799154	saucer		ø145	1,90

ENAMELLED

- Enamelled tableware has made a comeback.
- White enamelled steel with a nice blue border.
- High quality enamel.
- Abrasion resistant.

621202

BOWL RECTANGULAR

- Dishes and desserts can be prepared in the bowl.

code	mm	€
621219	215x160	**4,85**
621202	175x130	**3,55**

621226

FLAT PLATE

code	mm	€
621226	ø200	**3,95**
621233	ø240	**4,85**

621257

DEEP PLATE

code	mm	€
621240	ø180	**3,95**
621257	ø200	**4,50**
621264	ø220	**5,15**
621271	ø240	**5,60**

621288

SALAD BOWL

code	mm	€
621288	ø160x(H)75	**4,50**

621295

MUG

code	liters	mm	€
621295	0.36	ø90x(H)80	**3,80**
621301	0.52	ø100x(H)90	**4,70**

621318

CUP

code	liters	mm	€
621318	0.12	ø70x(H)50	**3,25**

621332

TUMBLER

code	liters	mm	€
621325	0.3	ø90x(H)90	**4,35**
621332	0.4	ø90x(H)120	**5,45**

625804

625705

SOUP & GRAVY PAN - WITH LID

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

code	-	liters	mm	€
625804	blue	0.5	ø115x(H)95	**10,50**
625705	black	0.65	ø135x(H)110	**11,50**

ENAMELLED PAELLA PAN WITH COMPARTMENTS

- Pan is divided into multiple compartments to allow simultaneous preparation of different dishes.

code	mm	€
622759	ø430x(H)47	**66,50**
622766	ø430x(H)47	**75,00**

622759

622766

622841

622858

622704

622728

622742

ENAMELLED PAELLA BOWLS

- Deep model.
- Enamelled sheet steel.

code	mm	€
622810	ø145x(H)40	**6,10**
622827	ø170x(H)40	**6,65**
622834	ø185x(H)43	**7,50**
622841	ø205x(H)57	**8,05**
622858	ø245x(H)70	**8,65**

ENAMELLED PAELLA PANS

- With 2 handles.
- Enamelled sheet steel.

code	mm	€
622704	ø100x(H)20	**5,35**
622711	ø120x(H)25	**5,80**
622728	ø150x(H)27	**6,45**
622735	ø200x(H)36	**7,95**
622742	ø240x(H)40	**8,95**

LIONHEAD

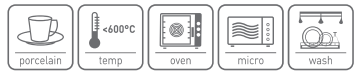
- Special, toughest porcelain type available on the market
- High-impact and wear resistance and still relatively light-weight
- Shining white

SOUP BOWL

code	liters	mm	€
784747	1	ø175x(H)120	**13,75**
784730	2	ø215x(H)155	**24,95**

SOUP BOWL

code	liters	mm	€
784778	0.125	ø90x(H)60	**2,25**
784761	0.25	ø120x(H)78	**3,50**
784754	0.5	ø138x(H)95	**5,50**



RAMEKIN

- Ribbed, made of porcelain.

code	order unit	mm	€
783153	12	ø70x(H)35	**1,25**
783160	6	ø90x(H)48	**2,25**
783627	6	ø100x(H)25	**1,75**
783177	6	ø120x(H)55	**3,25**

PLATE BARK

- Rectangular.

code	mm	€
785546	218x105x(H)23	**5,25**
785553	352x146x(H)40	**11,95**

BOWL VANILLA

code	mm	€
785560	225x111x(H)62	**7,95**
785577	290x136x(H)80	**14,95**

S.S. stainless steel

434208

SOUP TUREEN

– With lid and serving spoon.

code	liters	mm	€
434208	2.7	ø270x(H)120	**24,95**

432136

SAUCE BOAT

– On foot.

code	liters	mm	€
432143	0.085	120x72x(H)50	**2,50**
432006	0.14	135x76x(H)70	**3,15**
432105	0.23	160x98x(H)90	**4,05**
432129	0.28	200x100x(H)105	**4,45**
432136	0.46	240x120x(H)120	**6,50**

430002

SOUP BOWL

– With handles.

code	liters	mm	€
430002	0.35	ø120x(H)50	**2,75**

401200

VEGETABLE DISH

– With handles.

code	mm	€
401002	ø120x(H)30	**2,50**
401101	ø140x(H)35	**2,75**
401200	ø160x(H)40	**3,15**

400203

18/0 stainless steel

SERVING DISH

code	mm	€
400203	205x155	**3,95**

441107

S.S. stainless steel

ICE-CREAM CUP

– On foot.

code	mm	€
441107	ø90x(H)50	**2,75**

OVEN DISHES WHITE PORCELAIN

porcelain | stackable | micro | oven

- 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

stackable

– With handles.

code	order unit	mm	€
784006	6	200x107x(H)30	**3,45**
784013	6	262x140x(H)33	**5,95**
784020	3	324x185x(H)38	**10,75**

TAPAS DISH RECTANGULAR

stackable

– With handles.

code	order unit	mm	€
784105	6	160x101x(H)45	**3,50**
784112	4	236x126x(H)48	**6,75**
784129	3	328x189x(H)58	**13,95**

786321

RUSTICA OVEN DISH OVAL

code	mm	€
786321	223x132x(H)42	**6,25**
786338	245x145x(H)55	**8,95**

786352

RUSTICA OVEN DISH SQUARE

code	mm	€
786352	165x165x(H)65	**8,25**

786369

RUSTICA OVEN DISH RECTANGULAR

code	order unit	mm	€
786369		282x192x(H)65	**14,50**
786376	8	335x232x(H)62	**22,50**
786383	4	380x260x(H)70	**31,95**

786307

RUSTICA OVEN DISH ROUND

code	order unit	mm	€
786307	4	ø100x(H)50	**2,75**

786499

786239

CHILDREN'S PLATE „BEAR"

– Ø 190 mm without ears.

code	order unit	mm	€
786499	4	ø265	**9,75**

ICE CREAM BOWL CLOWN

code	order unit	mm	€
786239	6	226x145x(H)37	**8,50**

786413

porcelain micro

CONDIMENT SET

– 2-piece set: salt, pepper.

code	order unit	mm	€
786413	3	ø42x(H)80	**7,50**

786420

porcelain micro

CONDIMENT SET

– 3 piece set: salt, pepper, toothpick holder.

code	order unit	mm	€
786420	48	125x54x(H)90	**9,75**

porcelain micro

GRAVY BOAT

code	order unit	mm	€
786437	4	180x55x(H)130	**6,50**

786437

porcelain micro oven

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	**4,50**

TAPASMINI

porcelain | stackable | micro

- 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	packed per	mm	€
784426	6	ø100x(H)25	**8,95**

784327

TAPAS DISH CUADRADO - 6 PCS

code	packed per	mm	€
784327	6	80x80x(H)35	**9,95**

784365

TAPAS DISH REDONDO - 6 PCS

code	packed per	mm	€
784365	6	ø75x(H)30	**7,95**

784433

TAPAS DISH LEON - 6 PCS

code	packed per	mm	€
784433	6	ø55x(H)45	**9,75**

784334

TAPAS DISH CONCHA - 6 PCS

code	packed per	mm	€
784334	6	90x50x(H)20	**6,75**

784419

TAPAS DISH CUADRADO - 6 PCS

code	packed per	mm	€
784419	6	59x59x(H)37	**6,25**

784396

TAPAS DISH TRIANGOLO - 6 PCS

code	packed per	mm	€
784396	6	100x100x(H)25	**9,75**

784389

TAPAS DISH CACEROLE - 6 PCS

code	packed per	mm	€
784389	6	ø60x(H)25	**6,75**

784372

TAPAS DISH HUEVO - 6 PCS

code	packed per	mm	€
784372	6	ø65x(H)15	**6,75**

785324

TAPAS DISH CUCHARA - 6 PCS

code	packed per	mm	€
785324	6	133x43x(H)26	**8,25**

564509

MINI SAUCEPAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564509	162x121x(H)30	2,65

564516

MINI GRIDDLE PAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564516	320x162x(H)20	10,45

564523

MINI ROUND PAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564523	150x115x(H)37	2,65
564530	189x147x(H)37	4,15

564554

MINI OVAL PAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564547	155x80x(H)37	2,35
564554	263x140x(H)37	5,20

678206

678169

GREASEPROOF PAPER - 500 PCS

– Packed per 500 sheets.

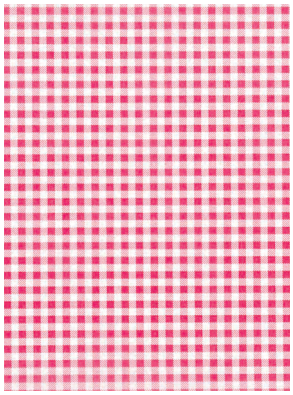
code	-	mm	€
678237	neutral	250x200	**14,25**
678220	chef food pattern	250x200	**18,25**
678213	neutral	263x380	**21,95**
678183	neutral	306x305	**21,95**
678169	chef food pattern	306x305	**24,95**
678176	checked pattern	306x305	**24,95**
678206	kitchen mayhem	258x425	**28,50**

GREASEPROOF PAPER PLACEMAT - 500 PCS

– Packed per 500 sheets.

code	-	mm	€
678145	kitchen mayhem	420x275	**32,95**
678152	checked pattern	420x275	**32,95**

678237



678152

678121

678138

GREASEPROOF PAPER - 500 PCS

– Packed per 500 sheets.

code	colour	mm	€
678138	Beige	200x250	**13,95**
678114	Beige	250x350	**21,25**
678121	Newspaper print	200x250	**18,25**
678107	Newspaper print	250x350	**29,50**

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	**9,65**

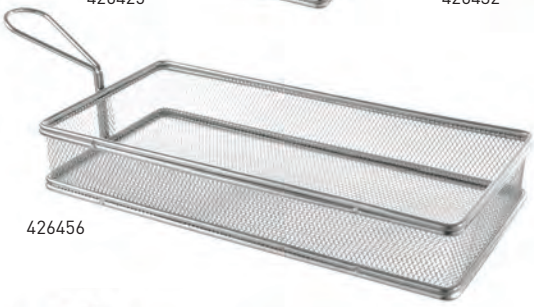
678190

S.S. stainless steel

426425

426432

426449



426456

DEEP FRYING BASKET MINIATURES

code	mm	€
426449	90x90x(H)90	**4,75**
426425	100x80x(H)75	**5,75**
426432	125x100x(H)85	**5,95**
426456	255x135x(H)45	**8,95**

425619

425626

425633

S.S. stainless steel

wash

425657

DEEP FRYING BASKET MINIATURES

– Finished with a matt black coating.

code	mm	€
425633	90x90x(H)90	**6,25**
425619	100x80x(H)75	**6,50**
425626	125x100x(H)85	**7,95**
425657	255x135x(H)45	**10,95**

630907

426494

CHIPS BAG HOLDER

code	mm	€
630907	ø110x(H)175	**6,25**

CHIPS BASKET

– Finished with a matt black powder coating.

code	mm	€
426494	ø115x(H)100	**3,75**

DEEP FRYING BASKET MINIATURES STACKABLE

code	mm	€
425664	105x90x(H)60	**5,40**
425688	130x115x(H)80	**6,50**

425664

425688

DEEP FRYING BASKET MINIATURES STACKABLE BLACK

– Finished with a matt black coating.

code	mm	€
425671	105x90x(H)60	**6,25**
425695	130x115x(H)80	**7,75**

425671

425695

630938

CHIPS BAG HOLDER

– Black wire frame, fits 1 chip bag.

code	mm	€
630938	ø115x(H)172	**5,95**

630914

CHIPS BAG HOLDER

– Black wire frame, with room for a saus bowl.
– Melamine ramekin 80 ml fits perfectly (561713), not included.

code	mm	€
630914	210x110x(H)172	**6,25**

630921

CHIPS BAGS HOLDER

– Black wire frame, fits 3 chips bags.

code	mm	€
630921	270x270x(H)280	**14,95**

426357

BUCKET MINIATURES

code	mm	€
426364	ø87x(H)93	**3,95**
426371	ø125x(H)127	**6,55**

426463

SNACK CAN

code	mm	€
426463	ø45x(H)50	**2,60**
426470	ø70x(H)100	**4,50**

607015 607022 607039

SMALL SAUCE PAN WITH SPOUT

- Made of 2.5 mm thick 3-ply material, copper/aluminium/stainless steel.
- Handle attached by rivets.

code	mm	€
607015	ø50x(H)30	**12,50**
607022	ø75x(H)40	**16,95**
607039	ø85x(H)50	**18,95**

607046

SMALL FRYING PAN

- Made of 2.5 mm thick 3-ply material, copper/aluminium/stainless steel.
- Handle attached by rivets.

code	mm	€
607046	ø120x(H)30	**26,95**

426388

STRAINER MINIATURES

code	mm	€
426395	ø130x(H)64	**3,50**

426487

SNACK PAN

code	mm	€
426487	185x95x(H)45	**5,50**

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.

607060

607053

FRYING PAN

code	thickness (mm)	mm	€
607060	2.5	ø240x(H)50	**62,50**

SAUCEPAN

- Without lid.

code	liters	mm	€
607053	1.5	ø160x(H)80	**49,95**

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

425954

DOUBLE BUCKET WITH HANDLE

– Handle is made of wood.

code	mm	€
425947	190x95x(H)90	**8,25**
425954	250x125x(H)105	**10,95**

425978

BAR CADDY

– With wooden grip handle.

code	mm	€
425978	245x180x(H)130	**14,95**

425992

PARTY TUB

code	mm	€
425992	400x330x(H)220	**21,95**

425909 425916 425923 425985

BUCKETS WITH HANDLE

code	mm	€
425909	ø70x(H)65	**1,55**
425916	ø100x(H)90	**2,15**
425923	ø120x(H)105	**2,80**
425985	ø160x(H)140	**3,25**

783153 783160 783177

RAMEKIN

– Ribbed, made of porcelain.

porcelain | <600°C temp | oven | micro | wash

code	order unit	mm	€
783153	12	ø70x(H)35	1,25
783160	6	ø90x(H)48	2,25
783627	6	ø100x(H)25	1,75
783177	6	ø120x(H)55	3,25

561706 561713 561720

RAMEKIN

– Ribbed.

M melamine | stackable | micro

code	-	packed per	mm	€	
561492	35 ml	1	ø60x(H)25	0,60	NEW
565643	35 ml	4	ø60x(H)25	2,45	NEW
561706	50 ml	1	ø70x(H)35	1,15	
565650	50 ml	4	ø70x(H)35	3,80	NEW
561713	80 ml	1	ø80x(H)40	1,45	
561720	100 ml	1	ø85x(H)45	1,60	

565605 565612

RAMEKIN - 12 PCS

PET plastic | -20°C 95°C temp | food contact | wash | stackable

code	packed per	colour	liters	mm	€
565605	12	Black	0.045	ø60x(H)35	6,85
565612	12	Ivory	0.045	ø60x(H)35	6,85

564578 564585 564592

VELOCITY SLANTED BOWLS

M melamine | micro

code	mm	€
564578	70x70x(H)60	1,55
564585	97x97x(H)80	2,40
564592	110x110x(H)100	3,65

S.S. stainless steel | stackable

400036 400067 400012

RAMEKIN - 12 PCS

code	packed per	liters	mm	€
400029	12	0.07	ø62x(H)40	7,65
400012	12	0.045	ø62x(H)24	6,50
400036	12	0.115	ø73x(H)47	10,95
400043	12	0.175	ø85x(H)52	14,25
400050	12	0.23	ø93x(H)58	17,50
400067	12	0.34	ø100x(H)75	18,65

M melamine

564561

BUTTER & SAUCE DISH - 3 PCS

code	packed per	colour	mm	€
564561	3	Black	ø80x(H)30	3,45

BAKERY BASKET OVAL

code	colour	mm	€
426777	Black	190x120x(H)60	**4,50**
426760	Light grey	190x120x(H)60	**4,50**
426623	Black	250x190x(H)65	**5,95**
426616	Light grey	250x190x(H)65	**5,95**
426654	Black	320x230x(H)70	**8,75**
426647	Light grey	320x230x(H)70	**8,75**

PP polypropylene

BAKERY BASKET

PP polypropylene

code	colour	mm	€
426784	Light grey	190x130x(H)60	**4,75**
426791	Black	190x130x(H)60	**4,75**

PP polypropylene

BASKETS WITH WOVEN SIDES

code	-	mm	€
426258	round	200x200x(H)65	**2,75**
426234	oval	225x130x(H)55	**2,50**
426265	oval	320x230x(H)55	**4,25**
426227	square	190x190x(H)80	**2,50**
426241	rectangular	225x150x(H)65	**2,75**

food contact wash

BAKERY BASKET WITH BAG

– Finished with a matt black powder coating.
– Fitted with a grey, washable bag.

code	-	mm	€
427118	round	220x220x(H)80	**11,95**
427125	oval	250x160x(H)75	**11,95**
427149	square	190x190x(H)100	**15,75**
427132	rectangular	250x180x(H)85	**16,95**

HENDI

Prices without VAT and not binding

426067

426074

CUTLERY BASKET

– With 4 compartments.

code	colour	mm	€
426074	Black	260x180x(H)150	**15,95**
426067	Light grey	260x180x(H)150	**15,95**

426043

426050

SNACK BASKET

code	colour	mm	€
426050	Black	ø130x(H)110	**4,50**
426043	Light grey	ø130x(H)110	**4,50**

426098

426081

CUTLERY BASKET

code	colour	mm	€
426098	Black	270x100x(H)45	**4,95**
426081	Light grey	270x100x(H)45	**4,95**

426197

426210

CUTLERY BASKET

code	colour	mm	€
426210	Black	ø100x(H)120	**4,75**
426197	Light grey	ø100x(H)120	**4,75**

NEW

BREAD BASKET, OVAL

– Designed for fast food restaurants.
– Made of polypropylene, easy to clean.
– Very lightweight.
– Stackable.
– Dishwasher safe.
– Set of 6 pcs.
– Available in 3 colors.

code	colour	mm	€
426296	brown	275x175x(H)38	**6,95**
426319	red	275x175x(H)38	**6,95**
426890	black	275x175x(H)38	**6,95**

426296

426319

426890

BASKETS

– Polyrattan.

BREAD BASKET - OVAL

code	mm	€
426500	225x130x(H)55	2,25

BREAD BASKET - RECTANGULAR

code	mm	€
426807	225x150x(H)65	2,50

BREAD BASKET - ROUND

code	mm	€
426609	ø200x(H)65	2,35

BREAD BASKET - OVAL

code	mm	€
426708	225x110x(H)60	2,15

BREAD BASKET - OVAL

code	mm	€
426906	375x140x(H)70	2,95

PITTA BREAD BASKET - ROUND

wash

code	mm	€
425701	ø150x(H)38	1,15
425800	ø200x(H)50	1,95

PITTA BREAD BASKET - OVAL

wash

code	mm	€
425503	195x140	1,85
425602	255x190	2,50

WIRE BASKETS

425831

425817 425824

WIRE BASKET BASIC OVAL

– Finished with a matt black coating.

code	mm	€
425831	230x180x(H)60	**5,45**

WIRE BASKET BASIC ROUND

– Finished with a matt black coating.

code	mm	€
425817	ø100x(H)90	**3,25**
425824	ø120x(H)110	**3,95**

425855

425862

WIRE BASKET DECO RECTANGULAR

– With decorative rim.
– Finished with a matt black coating.

code	mm	€
425855	230x150x(H)80	**6,95**

WIRE BASKET DECO ROUND

– With decorative rim.
– Finished with a matt black coating.

code	mm	€
425862	ø250x(H)80	**8,75**

425879

425886

WIRE BASKET DECO OVAL

– With decorative rim.
– Finished with a matt black coating.

code	mm	€
425879	255x160x(H)80	**8,25**

WIRE BASKET DECO OBLONG

– With decorative rim.
– Finished with a matt black coating.

code	mm	€
425886	385x160x(H)80	**9,95**

425565

425534

425572

425558

SERVING BASKET

code	mm	€
425565	310x125x(H)55	**4,50**
425534	290x220x(H)60	**4,95**

SERVING BASKET BLACK

– Finished with a matt black coating.

code	mm	€
425572	310x125x(H)55	**5,50**
425558	295x220x(H)60	**5,95**

BREAD BAGS

BREAD BAG ROUND

– Made of durable cotton.
– Available in the color combinations gray/beige and gray/dark gray.

code	colour	mm	€
429006	Beige	ø150x(H)150	**4,50**
429013	Dark grey	ø150x(H)150	**4,50**
429020	Beige	ø200x(H)200	**5,75**
429037	Dark grey	ø200x(H)200	**5,75**
429044	Beige	ø250x(H)160	**6,95**
429051	Dark grey	ø250x(H)160	**6,95**

PAPER BAGS

– Made of food grade washable kraft paper.

code	colour	mm	€
429228	Beige	170x170x(H)150	**8,25**
429211	Black	170x170x(H)150	**8,25**

FRUIT BASKET

– Chrome-plated wire.

chrome plated · wash

code	mm	€
426418	ø215x(H)205	**8,95**

FRUIT BASKET BLACK

– Finished with a matt black powder coating.

food contact · wash

code	mm	€
427187	ø230x(H)250	**14,25**

stackable · food contact · wash

FRUIT BASKET ANGLED ROUND BLACK

– Finished with a matt black powder coating.

code	mm	€
427095	ø150x(H)80	**5,75**
427088	ø280x(H)130	**13,75**
427071	ø300x(H)250	**14,95**

HENDI

Prices without VAT and not binding

PP polypropylene

wash

VACUUM JUG

– Tight sealing lid with push b
– Double walled with glass inner

code	liters	€
449615	1	**15,95**

PP polypropylene

VACUUM JUG WITH PUSH BUTTON

– Stylish vacuum jug, keeps the content hot or cool for long periods of time.
– Made of durable Polypropylene and fitted with a glass inner bottle.
– The lid is fitted with a push button to open and poor drinks, no need to remove the lid.
– Great heat insulation, 6 hours after adding 100˚C water, it still measures 78˚C.
– Available in white or black.

code	colour	liters	mm	€
445860	Black	1	ø134x(H)265	**17,95**
445853	White	1	ø134x(H)265	**17,95**

449615

448908

AIR POT

- Stainless steel mantle.
- With press system to tap drinks.

code	liters	mm	€
448908	2.2	ø150x(H)340	**29,95**

445877

AIR POT - 3L

- Double wall vacuum body and PP head.
- Rotatable on base.
- Zinc alloy lever designed for extra strength.
- Lid opens to 125 degrees for brewing and is also detachable for cleaning.
- Secure carrying handle.
- Drip tray optional.

code	mm	€
445877	(H)373	**68,50**

449608

VACUUM JUG WITH GLASS INNER BOTTLE

code	liters	mm	€
449608	1	ø140x(H)268	**12,95**

VACUUM JUG

- Double walled stainless steel.
- Seamless structure.
- Vacuum insulation.
- Metal chromed cover, lever, spout and handle.
- High insulation value.

18/10 stainless steel

VACUUM JUG

code	liters	mm	€
445815	0.6	ø120x(H)168	**48,95**
445822	1	ø136x(H)188	**52,50**
445839	1.5	ø136x(H)258	**56,50**

445815 445822 445839

PP polypropylene S.S. stainless steel wash

VACUUM JUG

- Double walled stainless steel.
- With black push-button cap.
- Top and lid made of polypropylene.

code	liters	mm	€
446508	1	ø145x(H)205	**17,75**
446607	1.5	ø145x(H)230	**18,95**
446706	2	ø145x(H)260	**21,50**

446508 446607 446706

PP polypropylene S.S. stainless steel wash

VACUUM JUG

- Double walled stainless steel.
- With yellow push-button cap.
- Top and lid made of polypropylene.

code	liters	mm	€
446522	1	ø145x(H)205	**17,75**
446621	1.5	ø145x(H)230	**18,95**
446720	2	ø145x(H)260	**21,50**

446522 446621 446720

451502 451519 451526 451533

MULTIPURPOSE JUGS

18/10 stainless steel

code	liters	mm	€
451502	0.35	ø76x(H)93	**7,50**
451519	0.6	ø90x(H)112	**10,25**
451526	0.9	ø102x(H)125	**12,95**
451533	1.5	ø112x(H)161	**17,75**

NEW

451045

MILK JUG – MATT BLACK

18/10 stainless steel · food contact · wash

- Made of stainless steel.
- 1 mm thick walls maintain liquid temperature.
- V-shaped spout for easy and precise pouring.
- Not dishwasher safe.

code	liters	mm	€
451045	0.7	ø84x(H)130	**18,95**

458198 451007 451106

MILK JUG BLACK

18/10 stainless steel · wash

- Made from stainless steel with a black non-stick coating.

code	liters	mm	€
458198	0.6	ø90x(H)112	**13,75**

MILK JUG

S.S. stainless steel

- Straight model.

code	liters	mm	€
451007	0.35	ø85x(H)110	**6,75**
451106	0.75	ø100x(H)120	**9,75**

NEW

451038 451021 451014

MILK JUG

18/10 stainless steel · food contact · wash

- Made of stainless steel.
- 1 mm thick walls maintain liquid temperature.
- V-shaped spout for easy and precise pouring.
- Dishwasher safe.

code	liters	mm	€
451038	0.35	ø65x(H)99	**11,50**
451021	0.45	ø75x(H)111	**12,75**
451014	0.7	ø84x(H)130	**14,95**

450109 450208 450307 450406 450505

CREAM JUG

S.S. stainless steel

- Straight model.

code	liters	mm	€
450109	0.03	ø35x(H)35	**1,55**
450208	0.04	ø40x(H)40	**2,35**
450307	0.07	ø50x(H)55	**2,50**
450406	0.12	ø60x(H)60	**2,85**
450505	0.25	ø75x(H)75	**4,25**

453001 453209 453407

COFFEE/ TEA POT WITH LID

S.S. stainless steel

- With hinged lid.
- Straight model.

code	liters	mm	€
453001	0.2	ø74x(H)95	**7,25**
453100	0.3	ø74x(H)123	**8,95**
453209	0.6	ø97x(H)142	**12,75**
453308	0.9	ø120x(H)158	**17,25**
453407	1.4	ø126x(H)185	**22,50**

Prices without VAT and not binding

SALT AND PEPPER MILLS

- Fitted with Lidrewa grinding gears for precision grinding of spices.
- Made from beechwood, knob and rod made of stainless steel.
- Upper cap with a deep thread and Helicoil insert, prevents accidental change of setting.
- Made in Germany.

Ceramic salt grinding mechanism

Stainless steel pepper grinding mechanism

PEPPER MILLS BROWN

code	colour	mm	€
469019	Brown	(H)180	**25,95**
469040	Brown	(H)300	**39,95**

PEPPER MILLS NATUREL

code	colour	mm	€
469156	Natural	(H)180	**25,95**
469187	Natural	(H)300	**39,95**

PEPPER MILLS GLOSS

code	colour	mm	€
469262	Black	(H)180	**33,75**
469132	Black	(H)300	**59,95**

SALT MILLS BROWN

code	colour	mm	€
469095	Brown	(H)180	**25,95**

SALT MILLS NATUREL

code	colour	mm	€
469217	Natural	(H)180	**28,50**

SALT MILLS GLOSS

code	colour	mm	€
469293	White	(H)180	**33,75**

ABS plastic | PMMA plexiglas

469385

PEPPER MILL – TRANSPARENT

- Made of acrylic glass (PMMA).
- Durable ceramic grinding mechanism, the precise placement of the grinding wheel leaves a gap between the teeth and reduces abrasion.
- Pepper mill fitted with unique grinding adjustment mechanism at the bottom of the mill, adjustable in 4 steps from fine to coarse.
- The cap is easy to remove for refilling.

code	-	mm	€
469385	pepper mill	ø45x(H)105	**6,95**
469507	pepper mill	ø58x(H)146	**7,95**
469521	pepper mill	ø63x(H)180	**9,95**

469392

SALT GRINDER

- Made of acrylic glass (PMMA).
- Durable ceramic grinding mechanism, the precise placement of the grinding wheel leaves a gap between the teeth and reduces abrasion.
- Non-adjustable salt grinder ensuring uniform grinding.
- The cap is easy to remove for refilling.

code	-	mm	€
469392	salt grinder	ø45x(H)105	**6,95**
469514	salt grinder	ø58x(H)146	**7,95**
469538	salt grinder	ø63x(H)180	**9,95**

SUGAR DISPENSER
- Glass dispenser.
- Spout made of stainless steel 18/0.

code	mm	€
452400	ø80x(H)140	**3,75**

HONEY DISPENSER
- Glass dispenser.
- Stainless steel lever.

code	mm	€
452424	ø80x(H)115	**5,50**

CHEESE/SUGAR DISH
- With glass dish.
- Including stainless steel spoon.

code	mm	€
465370	ø130x(H)90	**9,65**

SHAKER

code	-	mm	€
631102	parmesan shaker	ø55x(H)75	**5,25**
631201	pepper and salt shaker	ø55x(H)75	**5,25**
631300	wire mesh powder shaker	ø55x(H)75	**5,95**

CONDIMENT SET
- 2-piece set: salt, pepper.

code	mm	€
786413	ø42x(H)80	**7,50**

CONDIMENT SET
- 3 piece set: salt, pepper, toothpick holder.

code	mm	€
786420	125x54x(H)90	**9,75**

18/8
stainless steel

FREE-FLOW SELF-CLOSING OIL POURER – 3 PIECES
- Pourer with automatic flap.
- The flap of the pourer with counter weight automatically opens and closes the nozzle when the bottle is tilted.
- Easy dosing of precise amounts.
- Durable stainless steel construction.
- Suitable for standard 0.5-1.5 liter bottles, fits bottle openings up to 20 mm in diameter.

code	mm	€
599327	ø30x120	**6,25**

OIL AND VINEGAR SET
- Holder made of chrome-plated iron.
- Two oil/vinegar bottles with stainless steel pourers.

code	-	mm	€
460245	2x0,237L	115x60x(H)325	**10,75**

HENDI

Prices without VAT and not binding

465301

CONDIMENT SET

- 2-piece - salt, pepper.
- Matt finish.

code	mm	€
465301	85x55x(H)115	**4,25**

465349

CONDIMENT SET

- 2-piece - oil, vinegar.
- Matt finish.

code	liters	mm	€
465349	0.15	120x75x(H)185	**8,95**

465332

CONDIMENT SET

- 3-piece - salt, pepper, mustard.
- With stainless steel mustard spoon.
- Matt finish.

code	mm	€
465332	100x95x(H)115	**6,95**

465318

CONDIMENT SET

- 3-piece - salt, pepper, napkin holder.
- Matt finish.

code	mm	€
465318	85x75x(H)115	**5,50**

465325

CONDIMENT SET

- 3-piece - salt, pepper, toothpick holder.
- Matt finish.

code	mm	€
465325	90x90x(H)115	**5,75**

465356

CONDIMENT SET

- 4-piece - salt, pepper, oil, vinegar.
- Matt finish.

code	mm	€
465356	130x110x(H)185	**12,75**

465363

CONDIMENT SET

- 5-piece - salt, pepper, oil, vinegar, toothpick holder.
- Matt finish.

code	mm	€
465363	130x110x(H)185	**12,95**

465387

SALT AND PEPPER SHAKER SET

- Glass shaker.
- Stainless steel lid with S and P shaped dispensing opening.

code	mm	€
465387	ø40x(H)70	**1,95**

461167 461266

SALT AND PEPPER SHAKER - 6 PCS

- Glass shaker Stainless steel lid with S or P shaped dispensing opening.

code	-	packed per	mm	€
461167	pepper	6	ø40x(H)70	**9,25**
461266	salt	6	ø40x(H)70	**9,25**

664186

CUTLERY BOX

– Made from durable wood.

code	mm	€
664186	80x80x(H)95	**6,25**

427033

CUTLERY BASKET BLACK

– Finished with a matt black powder coating.

code	mm	€
427033	ø120x(H)150	**8,95**

664315

TABLE CADDY

– Made from durable wood.
– Has two compartments and a large handle.

code	mm	€
664315	190x160x(H)200	**14,95**

425770

CONDIMENT RACK RECTANGULAR

– Finished with a matt black powder coating.

code	mm	€
425770	205x90x(H)180	**5,95**

425787

CONDIMENT RACK ROUND

– Finished with a matt black powder coating.

code	mm	€
425787	ø165x(H)205	**6,25**

664148

MENU AND CUTLERY BOX

– Wooden box with integrated blackboard on two sides.
– Box has 4 compartments.

code	mm	€
664148	210x150x(H)150	**20,95**

427170

CONDIMENT RACK BLACK

– Finished with a matt black powder coating.

code	mm	€
427170	135x65x(H)200	**4,25**

427064

427040

TABLE CADDY BLACK

– Fitted with a wooden handle.
– Finished with a matt black powder coating.

code	mm	€
427064	140x105x(H)190	**14,95**
427057	170x130x(H)160	**14,95**
427040	230x100x(H)240	**14,95**

427057

456514

TEA BOX

– Wood with acrylic window 12 compartments.

code	mm	€
456514	300x280x(H)90	**36,95**

570807

TEA STRAINER - WITH HINGED HANDLE

– For herbs and tea.
– With hinged handle.

code	mm	€
570807	ø40x150	**2,65**

638101

TEA & HERB STRAINER

– For herbs and tea.
– With wire handle.

code	mm	€
638101	ø70x225	**3,20**

523629

SUGAR CUBE TONGS - 2 PCS

code	packed per	mm	€
523629	2	(L)160	**4,95**

452325

452714

SUGAR/WHIPPED CREAM DISH

code	packed per	mm	€
452714	6	ø65x(H)20	**4,65**
452325	4	ø100x(H)20	**5,75**

452103

SUGAR BOWL

– With hinged lid.

code	liters	mm	€
452103	0.3	ø85x(H)80	**5,35**

452202

SUGAR BOWL

– Without lid.

code	liters	mm	€
452202	0.3	ø85x(H)65	**4,75**

595008

RECEPTION BELL

– Chrome-plated with metal base.

Cr chrome plated

code	mm	€
595008	ø85x(H)60	**6,50**

444023

TABLECLOTH CLIP - 4 PCS

18/0 stainless steel

code	packed per	mm	€
444023	4	50x10x(H)40	**2,85**

428511

NAPKIN HOLDER

– Matt finish.

S.S. stainless steel

code	mm	€
428511	170x30x(H)70	**5,25**

428528

NAPKIN HOLDER

– Chrome-plated wire.

Cr chrome plated

code	mm	€
428528	190x190x(H)65	**7,95**

427163

NAPKIN HOLDER BLACK

– Finished with a matt black powder coating.

code	mm	€
427156	155x160	**6,25**
427163	205x210	**7,75**

441503

EGG SPOON - 6 PCS

– White.
– ABS

ABS plastic

code	packed per	€
441503	6	**2,75**

441466

EGG CUP - 6 PCS

– Low model.

S.S. stainless steel | stackable

code	packed per	mm	€
441466	6	ø85x(H)15	**10,95**

441367

EGG CUP - 6 PCS

– On foot.

S.S. stainless steel

code	packed per	mm	€
441367	6	ø50x(H)45	**4,75**

440704

S.S. stainless steel | wash

TABLETOP LITTERBIN

– Stainless steel container
– Black ABS tumble cover

code	mm	€
440704	ø120x(H)165	**10,95**

440711

18/0 stainless steel

TABLETOP LITTERBIN

– With plastic top and stainless steel swing cover.

code	mm	€
440711	ø95x(H)130	**9,95**

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	**9,75**

513729

S.S. stainless steel

RECEIPT HOLDER

code	mm	€
513729	ø80x(H)150	**3,55**

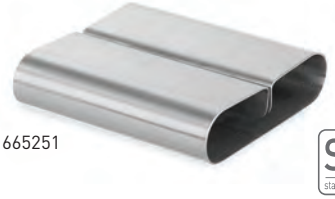
595206

S.S. stainless steel

RECEIPT HOLDER - 3 PCS

– With clamp.

code	packed per	mm	€
595206	3	152x110	**14,25**



665251

S.S. stainless steel

MENU CARD TABLE STAND - 6 PCS

– Supplied without menu card.

code	packed per	mm	€
665251	6	80x77x(H)18	**18,75**

665510

MENU CARD TABLE STAND

code	mm	€
665503	ø75x(H)100	**4,75**
665510	ø75x(H)200	**5,75**

595305

S.S. stainless steel

MENU CARD HOLDER - 2 PCS

– With clamp.

code	packed per	mm	€
595305	2	ø40x(H)104	**9,25**

664179 664162 664155

MENU CLIPBOARD

– Made from durable MDF with metal clamping mechanism.
– Available in multiple sizes.

code	mm	€
664179	125x180	**1,95**
664162	185x245	**2,25**
664155	240x330	**2,50**

663608 663615 663622

663639 663646 663653

DOOR SIGNS

– With self-adhesive strip.

S.S. stainless steel

code	-	mm	€
663608	men	ø75	**1,95**
663615	women	ø75	**1,95**
663622	toilets	ø75	**1,95**
663639	no smoking	ø75	**1,95**
663646	wheelchair	ø75	**1,95**
663653	mobile off	ø75	**1,95**

663820 663806

WALL SIGNS ROUND

– With self-adhesive strip.

S.S. stainless steel

code	-	mm	€
663790	no smoking	ø75	**2,25**
663820	smoking - big	ø160	**6,50**
663806	no smoking - big	ø160	**6,50**

TABLE SIGNS NUMBERED

– Made from durable wood.
– Set numbered from 1 to 10.

wash

code	-	mm	€
664322	Numbers 1-10	55x48x(H)44	**14,75**

664322

TABLE SIGN RESERVED

– Made from durable wood.
– With slot to hold a menu.

wash

code	-	mm	€
664308	„reserved"	152x44x(H)44	**2,75**

664308

TABLE SIGN ‚NO SMOKING'

– 2 sides printed.

18/0 stainless steel

wash

code	mm	€
663660	50x35x(H)40	**1,95**

663660

TABLE SIGN RESERVED

18/0 stainless steel

wash

code	-	packed per	mm	€
663691	"Gereserveerd"/ "Réservé"	4	50x35x(H)40	**7,25**
663707	"Reserviert"	4	50x35x(H)40	**7,25**

663707

663691

TABLE SIGN RESERVED

– Black - white.
– Printed on 2 sides.

PMMA plexiglas

wash

code	-	mm	€
663486	réservé	130x30x(H)38	**1,40**
663462	reserved	130x30x(H)38	**1,40**
663745	gereserveerd	130x30x(H)38	**1,50**
663479	reserviert	130x30x(H)38	**1,40**

663745

663462

TABLESTAND NUMBERS

– Sets of multiple numbers 12 numbers per set.

18/0 stainless steel

wash

code	-	mm	€
663844	Numbers 1-12	50x35x(H)40	**11,95**
663851	Numbers 13-24	50x35x(H)40	**11,95**
663868	Numbers 25-36	50x35x(H)40	**14,75**
663875	Numbers 37-48	50x35x(H)40	**14,75**
663882	Numbers 49-60	50x35x(H)40	**14,95**
663899	Numbers 61-72	50x35x(H)40	**14,95**

663844

664025

664032

664049

664018

664001

WALL BLACKBOARD

– Black, with wooden frame.

code	mm	€
664025	300x400	**9,95**
664032	400x600	**15,25**
664049	600x800	**27,95**

PAVEMENT BLACKBOARD

– Black, with wooden frame.

code	mm	€
664001	500x450x(H)850	**72,50**
664018	700x600x(H)1200	**159,50**

664100

664117

PAVEMENT BLACKBOARD

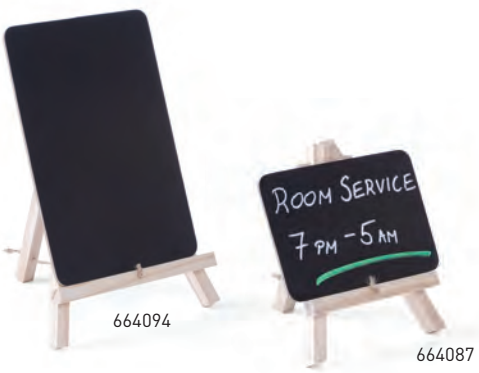
– Black, with steel frame.

code	mm	€
664100	700x500x(H)1100	**124,50**

PAVEMENT BLACKBOARD

– Black, with steel frame.

code	mm	€
664117	500x550x(H)850	**92,50**



664094

664087

TABLETOP BLACKBOARD - 2 PCS

– Black, with wooden standard.

code	mm	€
664087	148x130x(H)120	**11,25**
664094	210x190x(H)150	**13,95**

664063

664056

TABLETOP BLACKBOARD - 2 PCS

– Black, with wooden stand.

code	packed per	mm	€
664056	2	150x50x(H)230	**6,95**
664063	2	210x50x(H)320	**10,50**

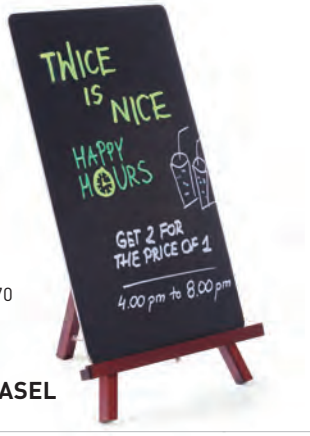
664124

664131

BLACKBOARD WITH STAND

– Large format blackboard in wooden frame.
– Convenient stand included.

code	mm	€
664124	300x400	**6,95**
664131	400x600	**11,75**



664070

BLACKBOARD WITH EASEL

– Black, with wooden easel.

code	mm	€
664070	220x210x(H)360	**11,50**

664278

BLACKBOARD MARKERS 3 MM

– 8 Markers with round nib, writing width 3 mm.

code	-	€
664278	1 white, 1 red, 1 blue, 1 green, 1 yellow, 1 purple, 1 orange and 1 pink marker	**10,95**

664209

664216

BLACKBOARD MARKERS 6 MM

– With oblique nib, writing width 2 to 6 mm.

code	-	€	
664292	2 white, 1 pink, 1 yellow and 1 bronze markers	**10,95**	N
664216	1 pink, 1 green, 1 blue and 2 white markers	**10,95**	
664209	5 white markers	**10,95**	

664223

BLACKBOARD MARKERS 15 MM

– With wide flat nib, writing width 15 mm.

code	-	€	
664223	3 white markers	**10,95**	
664339	1 white, 1 orange and 1 yellow marker	**10,95**	NEW

664285

NEW

BLACKBOARD MARKERS 1 MM

– 6 Markers with round nib, writing width 1 mm.

code	-	€
664285	3 white, 1 pink, 1 yellow and 1 bronze markers	**10,95**

ASHTRAYS & ASH COLLECTOR

440605

S.S. stainless steel · in- & outdoor

ASHTRAY WITH LOWER TRAY

code	mm	€
440605	ø140x(H)40	**4,35**

569757

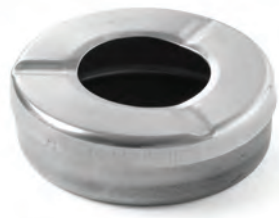
M melamine · in- & outdoor · wash

ASHTRAY

– Made of black melamine.

code	mm	€
569757	ø146x(H)60	**7,25**

440407



S.S. stainless steel

ASHTRAY WITH LID - 3 PCS

code	packed per	mm	€
440407	1	ø90x(H)28	**3,50**
440490	3	ø90x(H)28	**8,95**

440803

S.S. stainless steel · stackable · indoor

ASHTRAY

code	mm	€
440803	ø80x(H)30	**4,75**
440858	ø100x(H)30	**5,50**
440902	ø120x(H)30	**6,95**

440001

S.S. stainless steel · stackable · indoor

ASHTRAY WITH FIRE RIM

code	mm	€
440001	ø140x(H)30	**2,25**
440100	ø160x(H)30	**2,95**

440872

S.S. stainless steel · stackable · indoor

ASHTRAY

code	mm	€
440872	ø80x(H)30	**2,55**
440865	ø100x(H)30	**3,45**

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	**5,95**

440209

Cr chrome plated · outdoor · wash

ASHTRAY WITH PUSH BUTTON

code	mm	€
440209	ø90x(H)45	**5,25**

ASH COLLECTOR

– With hinged lid.
– For safe emptying of ashtrays.
– Self-extinguishing.

S.S. stainless steel · wash

code	mm	€
440506	202x170x(H)91	**21,75**

440506

440216

WALL MOUNTED ASHTRAY

- Very robust design, easy to mount against walls and poles.
- Easy to empty thanks to the bottom that can be opened and closed with a key.

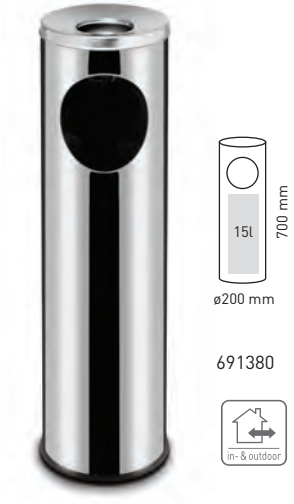
code	mm	€
440216	ø75x(H)460	**82,50**

440223

STANDING ASHTRAY POLE

- Very robust design, can be mounted on the floor or stand free.
- Easy to empty, upper part can be unlocked with a key and then emptied.
- Base is Ø 170 mm, pole is Ø 75 mm.

code	mm	€
440223	ø170x(H)920	**132,50**



691380

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	**49,50**

691397

STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body.
- Polished outer surface.
- Removable ashtray with a grid, 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	**98,50**

ELECTRIC SOUP KETTLES

Al aluminium | PP polypropylene | 18/8 stainless steel

SAVE ENERGY

Soup name card holder in lid

Lid with insulated handle and ladle recess

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, 8 L

- 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.
- Overheating protection – with low water level alarm.
- Soup name card holder in lid.

code	liters	V	W	mm	€
860502	8	230	450	ø370x(H)300	**99,95**

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	**27,50**

860083

S.S. stainless steel

KITCHEN LINE SOUP KETTLE, 8 L

- Body Made of stainless steel. (painted black).
- Lid and water pan Made of stainless steel.
- Heating power control.
- Suitable ladles: 527306, 529003, 540305.

code	liters	V	W	mm	€
860083	8	230	435	ø340x(H)360	**99,95**

204825

CHAFING DISH ELECTRIC TELLANO

PP polypropylene | S.S. stainless steel

- 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	573x348x(H)284	**125,00**

204900

CHAFING DISH ELECTRIC POLLINA

S.S. stainless steel

- 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	615x355x(H)280	**142,50**

204832

CHAFING DISH ELECTRIC TESINO

PP polypropylene | S.S. stainless steel

- 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)248	**98,50**

475904

18/0 stainless steel

CHAFING DISH GASTRONORM 1/1

- Model Economic.
- High-gloss polished lid and lid stand.
- Including chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Suitable for food pans up to 65 mm deep.

code	packed per	liters	mm	€
472613	2	9	600x358x(H)295	**125,00**
475904	1	9	600x358x(H)295	**69,50**

475201

18/0 stainless steel

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	**56,50**

470619

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

CHAFING DISH - ROUND

- Glass lid.
- Including chafing dish fuel holder and stainless steel food pan.

code	liters	mm	€
470619	3.5	ø390x(H)270	**52,50**

472507

S.S. stainless steel

SOUP CHAFING DISH

- Model Economic.
- Including chafing dish fuel holder and stainless steel soup pan with lid.

code	liters	mm	€
472507	8	ø370x(H)325	**62,50**

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

CHAFING DISH GASTRONORM 1/1

- Model Fiora.
- Stackable frame with high-gloss polished lid and lid stand.
- Including two chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Suitable for Gastronorm pans of up to 100 mm deep.

code	liters	mm	€
471005	9	585x385x(H)315	**67,50**

471005

470190

S.S. stainless steel

FOOD PAN GN 1/1, WITH 2 COMPARTMENTS

- This GN food pan has 2 compartments of 3.75 liter each.

code	liters	mm	€
470190	7.5	530x325x(H)65	**17,95**

S.S. stainless steel

BAIN-MARIE PAN

- Fits perfectly in Hendi Conversion for 2 bain maries pans 470930.
- Also suitable for: Thermosystem bain-maries (201107, 201206).
- Made of stainless steel.
- Lid fitted with a comfortable handle.

code	-	mm	€
470909	bain marie pan	220x220x(H)190	**21,95**
470930	conversion	530x325x(H)30	**22,95**

471050

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

CHAFING DISH SET

- Consists of: Chafing Dish "Fiora" as in 471005.
- 2 additional GN 1/2 pans 65 mm deep and 3 additional GN 1/3 pans 65 mm deep.

code	mm	€
471050	585x385x(H)315	**92,50**

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	**149,50**

470275

CHAFING DISH GN 2/3 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 2/3 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm	€
470275	6	395x430x(H)290	**122,50**

470268

CHAFING DISH GN 1/2 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/2 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm	€
470268	4	365x370x(H)280	**107,50**

470282

CHAFING DISH ROUND SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable round water pan, round 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm	€
470282	6	465x420x(H)320	**125,00**

470213

470237

CHAFING DISH GN 1/1 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/1 65 mm deep food pan and 2 chafing dish fuel can holders.

code	liters	mm	€
470213	9	570x405x(H)320	**159,50**

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	**142,50**

470220

470244

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	**129,50**

SOUP CHAFING DISH MIRROR FINISH

- The round soup container is placed in a large water pan which provides plenty of heat to easily keep the soup hot.
- Soup container fitted with two handles.
- The lid has a recess for the spoon.
- Supplied with removable water pan, round soup container and chafing dish fuel can holder.

code	liters	mm	€
470244	10	ø420x(H)380	**142,50**

470206

809709

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	**129,50**

CHAFING DISH HEATER FOR UNDERNEATH WATER PAN

- For chafing dish GN 1/1 470206.

code	V	W	mm	€
809709	230	380	300x200x(H)19	**64,50**

470305

S.S. stainless steel

ROLLTOP-CHAFING DISH GASTRONORM 1/1

- Elegant buffet chafing dish.
- Patented extra quiet opening mechanism.
- Roll-top cover retractable up to 180°.
- Optional installation of electrical heating element.
- Highly polished stainless steel.
- Steel frame 2.3 mm, cover 1.2 mm.
- Set includes two fuel can holders and a GN 1/1 – 65 mm food pan.

code	liters	mm	€
470305	9	660x490x(H)460	**179,50**

470312

S.S. stainless steel

ROLLTOP-CHAFING DISH - ROUND

- Elegant buffet chafing dish.
- Patented extra quiet opening mechanism.
- Roll-top cover retractable 180°.
- Set includes one fuel can holder and food pan (Ø 390x(H)60 mm).
- Highly polished stainless steel.
- Steel frame 2.3 mm, cover 1.2 mm thick.

code	liters	mm	€
470312	5.6	510x540x(H)480	**139,50**

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)62	**147,50**

Works also with a GN tray up to GN 1/2 — 800 W / 230 V

239384

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)100	**52,50**

809600

DISH WARMER 2 BURNERS

Al aluminium S.S. stainless steel

- With stainless steel frame and grips.
- Anodized aluminium hotplate.
- Scratch-proof.
- Including 2 candle light holders.

code	mm	€
463000	330x180x(H)65	**35,75**

463000

DISH WARMER 3 BURNERS

Al aluminium S.S. stainless steel

- With stainless steel frame and grips.
- Anodized aluminium hotplate.
- Scratch-proof.
- Including 3 candle light holders.

code	mm	€
463109	450x180x(H)65	**41,75**

463109

CANDLE HOLDER

S.S. stainless steel

code	mm	€
464809	ø46x(H)20	**1,00**

464809

GAS LIGHTER – SET OF 2 PCS.

- Refillable.
- Supplied empty.

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

198124

CHAFING DISH FUEL

- Burning gel is made of natural (bio) ethanol alcohol, mixed with water and a thickening agent to make it a solid or gel.
- Hendi burning gel is artificially made to taste so bitter that it is impossible to swallow.
- To safely and efficiently heat e.g. chafing dishes, we urgently advise burning gel to be used in special fuel holders.
- Hendi offers most common variants of burning gel.
- The heating capacity is equal through the range while the heating rate is dependent upon the size of the flame, determined by how far open the lid of the fuel holder is kept.
- „Blaze" brand has a shorter, more intense burn - it is recommended for applications where the burning time will be around 2 hours.
- „Hendi" brand burning gel is recommended when over 3 hours of heating will be required.
- All Hendi and Blaze burning gel burns soot and odour free.
- Cartouches and cans without special fuel holders become very hot during use, thus creating a significant risk of burns if they are not placed inside a fuel holder.
- Danger of burns! These fuel holders are both included with Hendi chafing dishes and separately available.
- Always read the instructions on the product before use.
- Make sure there are no open flames or hot objects nearby when working with burning gel.
- The flammable vapour easily escapes the container.
- Make sure no (condensation) water drips into the burning fuel.
- It can cause dangerous sputtering and splashing of fuel.
- Only light the fuel after the cans inside the fuel holders have been placed in the final location.
- The flames are almost entirely blue, making them very hard to see in light.
- Caution is advised.
- Only ever extinguish the fuel by closing the lid of the fuel holder.
- Refilling: Always make sure the can and its holder have completely cooled down.
- Remove the can from the holder to refill the can.
- Storage: Always store in closed containers in a dark, well ventilated location, below 20°C.
- For storing larger amounts of fuel please consult your local regulations.
- If the instructions above 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.

194355

CHAFING DISH FUEL CAN

- 200 grams pack for chafing dish.
- Burning time: ± 3 hours.
- Pallet: 50x 194355, 140x 194300.

code	packed per	€
194300	24	**29,95**
194362	12	**16,25**
194355	72	**85,00**

CHAFING DISH FUEL

195109

CHAFING DISH FUEL BOTTLE

– Bottle 1 liter.

code	order unit	€
195109	12	**3,75**

195505

CHAFING DISH FUEL JERRY CAN

– Jerry can 5 liter.

code	order unit	€
195505	4	**16,75**

190401

CHAFING DISH FUEL BUCKET

– Bucket 4 kilos

code	order unit	€
190401	4	**17,25**

470527

CHAFING DISH FUEL PASTE CAN HOLDER – 2 PCS.

S.S. stainless steel

code	packed per	mm	€
470527	2	ø90x(H)60	**11,50**

195604

FUEL DISPENSER

– Suitable for e.g. can of chafing dish fuel 195505

code	mm	€
195604	(L)280	**18,95**

190036

FUEL FOR FONDUE-BURNERS

– For gourmet, fondue, rechauds and stone grills.
– 80 grams portion packs.
– Burning time: ± 2 hours.
– For use with 111420.

code	packed per	€
190036	3	**3,25**

111420

Cr chrome plated

FONDUE-BURNER

– Suitable for fuel for fondue-burners.

code	packed per	mm	€
111420	2	ø95x(H)50	**9,95**

LIQUID FUEL WITH WICK

- Hendi tin with wick, contains 100% diethylene glycol.
- Burns up completely.
- Soot and odour free.
- Special wick provides proper burning temperature and time.
- The can does not overheat, no fuel holder needed.
- Equal flame temperature and height during the whole burning process.
- Box 4x6 tins.
- Due to the special cap, it is possible to use the same can several times, store it and transport it safely.

Burns ± 4 hours 193761

Burns ± 6 hours 193716

LIQUID FUEL WITH WICK

code	-	packed per	weight (kg)	€
193761	burns ± 4 hours	6	0.145	**10,95**
193952	burns ± 4 hours	24	0.145	**40,95**
193716	burns ± 6 hours	6	0.2	**11,95**
193938	burns ± 6 hours	24	0.2	**43,95**
193679	burns ± 8 hours	24	0.25	**46,95**

Adjustable wick length

The can doesn't get hot and doesn't leak when tilted

Use the same can several times

CHOCOLATE

- Made of stainless steel.
- With warming function, heats the chocolate to 45˚C.
- Minimal chocolate capacity: 1 kg.
- Maximal chocolate capacity: 1,5 kg.
- With separate switch for motor and heating element.

Watch the video

S.S. stainless steel

	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)390	ø330x(H)700	ø370x(H)840
power/voltage	170 W/230 V	265 W/230 V	300 W/230 V
€	**59,95**	**425,00**	**625,00**

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LADLES AND SERVING SPOONS BUFFET SUPREME

18/10 stainless steel | wash

SERVING SPOON

code	mm	€
529058	305x60	**7,35**
529065	71x321	**7,35**

SLOTTED SPOON

code	mm	€
529072	71x321	**7,50**

SOUP LADLE

code	liters	mm	€
529089	0.05	69x270	**8,50**
529096	0.09	85x308	**10,50**

CHAFING DISH LADLES AND SERVING SPOONS

– With polypropylene handle

PP polypropylene | S.S. stainless steel

SKIMMER

code	mm	€
529201	(L)345	**6,25**

SOUP LADLE

code	liters	mm	€
529003	0.09	ø90x(H)335	**7,95**
529010	0.11	ø80x(H)300	**7,25**

SERVING SPOON

code	mm	€
529300	(L)350	**6,25**

SKIMMER, ROUND

code	mm	€
529041	(L)370	**7,25**

CARVING FORK

code	mm	€
529102	(L)345	**5,75**

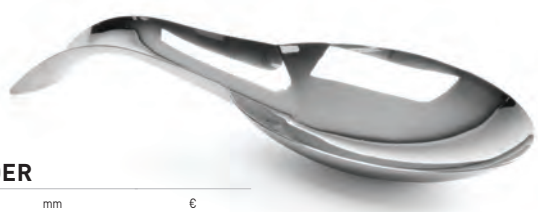
SLOTTED SPATULA

code	mm	€
529409	(L)355	**6,65**

S.S. stainless steel

SPOON HOLDER

code	mm	€
722107	115x270x(H)45	**7,95**



LADLES AND SERVING SPOONS, HEAT RESISTANT

PBT heat-resistant | micro

SALAD CUTLERY

code	-	mm	€
563908	Salad spoon	(L)305	**3,05**
564004	Salad fork	(L)305	**3,05**

SOUP LADLE

code	colour	liters	mm	€
563502	White	0.07	(L)235	**3,05**
563557	Black	0.07	(L)235	**3,05**
563700	White	0.14	(L)300	**3,30**
563755	Black	0.14	(L)300	**3,30**

SAN plastic | <80°C temp

SALAD SPOON

code	colour	liters	mm	€
564158	Black	0.03	(L)235	**1,45**
564202	Transparent	0.03	(L)235	**1,45**
564103	White	0.03	(L)235	**1,45**

SALAD SPOON

code	colour	liters	mm	€
564455	Black	0.06	(L)335	**2,35**
564400	White	0.06	(L)335	**2,35**

SAUCE LADLE

code	colour	liters	mm	€
563649	Black	0.03	(L)180	**1,55**
563632	Ivory	0.03	(L)180	**1,55**

SERVING TONGS

PC polycarbonate | <100°C temp | wash

UNIVERSAL TONGS

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

PC polycarbonate

UNIVERSAL TONGS

code	colour	mm	€
657669	Black	(L)250	**3,25**
657676	Black	(L)300	**3,40**

CAKE TONGS
– Decorative tongs

S.S. stainless steel | wash

code	mm	€
171608	(L)220	**3,50**
171622	(L)280	**3,95**

CAKE TONGS
– Decorative tongs.

S.S. stainless steel

code	mm	€
171615	(L)220	**4,50**

PASTRY TONG

S.S. stainless steel

code	mm	€
523018	(L)215	**3,50**

SALAD TONGS

S.S. stainless steel

code	mm	€
523315	(L)212	**3,50**

SPAGHETTI TONGS

S.S. stainless steel

code	mm	€
523216	(L)200	**3,75**

261309

261347

261354

CONVEYOR TOASTER DOUBLE

- Possibility to fit two rows of bread slices next to each other on the conveyor.
- 2 separate heating elements.
- Suitable for continuous toasting of sliced bread.
- Supplied with front and back trays.
- Adjustable toasting time up to 3 minutes.

code	colour	V	W	mm	€	
261309	steel	230	2240	418x368x(H)387	498,50	
261347	red	230	2240	418x368x(H)387	525,00	NEW
261354	black	230	2240	418x368x(H)387	525,00	NEW

426982

426920

426999

BREAD BASKET ROUND

- Reinforced with a stainless-steel wire frame.
- Available in multiple colours.

code	colour	mm	€
426920	Beige	ø400x(H)90	14,95
426982	Black	ø400x(H)90	14,95
426999	Brown	ø400x(H)90	14,95

426289

ROLL TOP FOR BREAD BASKET ROUND

- Fits bread basket 426920, 426982 & 426999.
- With easy opening.

code	mm	€
426289	ø405x(H)230	39,50

426562

426586

426579

426593

BAKERY BASKET ANGLED ROUND

code	colour	mm	€
426562	Light grey	ø310x(H)120	**11,95**
426579	Black	ø310x(H)120	**11,95**
426586	Light grey	ø370x(H)120	**13,50**
426593	Black	ø370x(H)120	**13,50**

BASKET RISER

code	mm	€
426814	ø250x(H)180	**5,75**
426821	ø250x(H)265	**6,95**

426821

426814

426524

426555

426661

426678

BAKERY BASKET WITH STAINLESS STEEL RIM

code	colour	mm	€
426555	Black	400x300x(H)50	**16,95**
426524	Light grey	400x300x(H)50	**16,95**

BAKERY BASKET ANGLED

code	colour	mm	€
426678	Black	400x300x(H)120	**16,95**
426661	Light grey	400x300x(H)120	**16,95**

426272

BASKET DISPLAY

– Set of powder coated steel frame and 3 baskets.
– Baskets: 335x215x(H)80 mm

code	mm	€
426272	350x215x(H)600	**52,50**

426517

BAGUETTE BASKET

code	mm	€
426517	305x320x(H)350	**33,95**

426753 426685 426692

426746

426715 426722

BAKERY BASKET GN SIZE

– Reinforced with a stainless steel frame.

code	-	mm	€
426746	GN 1/6	176x162x(H)65	**5,95**
426722	GN 1/4	265x162x(H)65	**7,25**
426715	GN 1/3	325x176x(H)65	**7,95**
426692	GN 1/2	325x265x(H)65	**9,95**
426753	GN 2/3	325x354x(H)65	**13,75**
426685	GN 1/1	530x325x(H)65	**17,95**

426722 426715

561102

BREAD BASKET GN 1/1

– Reinforced with a stainless steel wire frame.

code	mm	€
561102	530x320x(H)90	**16,95**

561003

BREAD BASKET OVAL

– Reinforced with a stainless steel wire frame.

code	mm	€
561003	380x270x(H)90	**9,95**

561201

BREAD BASKET DISPLAY GN 1/2

– Set of 2 baskets with chrome-plated stand.
– Baskets reinforced with a stainless-steel wire frame.
– Basket dimensions: 360x280x(H)90 mm.
– Stand isn't dishwasher safe.

code	mm	€
561201	360x280x(H)290	**30,95**

BASKET WITH ROLL TOP COVER

– Basket made of heavy duty polypropylene (poly-rattan).
– Roll top hood made of polycarbonate.

code	GN	mm	€
426968	GN 2/3	365x335x(H)245	**72,50**

426968

561102

561003

426968

561201

424186

COOLED DISPLAY WITH COVER - GASTRONORM 1/1

- Cooling by included ice pack, to go below 0°C.
- Stainless steel Gastronorm 1/1 serving tray included.
- With transparent polycarbonate cover.
- ABS housing.

code	-	mm	€
424186	set	555x357x(H)175	**125,00**
424193	cooling element	528x324x(H)30	**21,95**

424193

424155

COOLING TRAY

- 5-piece set.
- Transparent made of ABS plastic cover.
- Polystyrene base.
- Stainless steel tray.
- 2 cooling elements.
- The tray is also available separately (871829).

code	mm	€
424155	430x290x(H)150	**32,50**

ABS plastic | SAN plastic | cooling

871805

ROLL TOP DISPLAY COOLED

– ABS plastic with transparent SAN plastic rolltop cover.
– Including stainless steel tray and 2 cooling elements.

code	mm	€
871805	440x320x(H)205	**57,50**

871812

ROLL TOP DISPLAY COOLED

– Double tray.
– ABS plastic with transparent SAN rolltop cover.
– Including 2 stainless steel trays and 4 cooling elements

code	mm	€
871812	440x320x(H)440	**117,50**

871706

ABS plastic | SAN plastic

ROLL TOP DISPLAY – SINGLE

– Made of ABS plastic.
– Transparent SAN plastic rolltop cover.

code	mm	€
871706	465x310x(H)190	**36,95**

871713

ABS plastic | SAN plastic

ROLL TOP DISPLAY

– Double tray.
– ABS plastic with transparent SAN plastic rolltop cover.

code	mm	€
871713	465x310x(H)410	**65,50**

427507

ROLLTOP PRESENTATION COVER

– Clear polycarbonate.

code	-	mm	€
427507	GN 1/1	540x330x(H)180	**47,50**

866009

PRESENTATION COVER GN 1/1

code	-	mm	€
866009	GN 1/1	545x335x(H)95	**54,50**

427538

ROLLTOP PRESENTATION COVER GN 2/3

– Clear polycarbonate.

code	-	mm	€
427538	Roll top cover only	365x335x(H)175	**32,50**

427415

PRESENTATION COVER GN 1/1

code	-	mm	€
427415	GN 1/1	530x325x(H)76	**20,95**

424001

ROUND ROLL TOP DISPLAY WITH COVER

SAN plastic | S.S. stainless steel

- Stainless steel tray.
- Top cover with chrome button (can be bought separately, code 427514).

code	-	mm	€
424001	Plateau + roll-top hood	ø380x(H)240	**52,50**
427514	Top cover only	ø380x(H)200	**32,50**

980101

CAKE PLATE WITH COVER

S.S. stainless steel

- With polystyrene cover.
- Stainless steel tray.

code	mm	€
980101	ø300x(H)110	**10,50**

S.S. stainless steel

CAKE PLATEAU ROTATABLE

- Stainless steel base.

code	mm	€
523827	ø300x(H)90	**57,50**

523834

523827

CAKE PLATEAU COVER

- For use in combination cake plate rotatable 523827.

code	mm	€
523834	ø300x(H)110	**5,25**

PP polypropylene | S.S. stainless steel | wash

CAKE SERVER

- With polypropylene handle.

code	mm	€
523902	265x55	**4,65**

523902

523957

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	**6,95**

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	**89,75**

557402

SAN plastic | 18/0 stainless steel

428245

MULTI RACK

- 3 Layers for holding cups and bags of condiments.
- Polished stainless steel stand with three 1 liter bowls.

code	mm	€
428245	190x240x(H)410	**64,75**

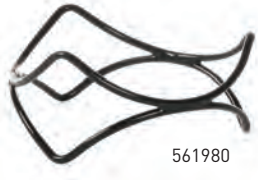
561966

561973

NON-SLIP DISPLAY STANDS

- Steel frame with PVC coating.
- Supports a variety of display trays and bowls.

code	mm	€
561966	260x230x(H)100	**8,50**
561973	265x230x(H)200	**12,95**



561980

561997

NON-SLIP DISPLAY STANDS ROUND

- Steel frame with PVC coating.
- Supports a variety of display trays and bowls.

code	mm	€
561980	ø200x(H)100	**12,50**
561997	ø200x(H)200	**19,75**

SERVING STANDS

Cr chrome plated · wash · 18/0 stainless steel · S.S. stainless steel

SERVING STAND FOR PLATES

code	plates max.	mm	€
425466	Ø 170 mm	185x175x(H)260	**14,95**
425473	Ø 275 mm	290x290x(H)440	**23,95**

SEA FOOD TRAY STAND

– With two serving trays, Ø 300/400 mm.

code	-	mm	€
480519		ø400x(H)200	**32,85**
480502	Stand only	ø250x(H)190	**8,95**

TIERED STAND

– With 3 trays, Ø 166/220/268 mm.

code	mm	€
429914	ø268x(H)320	**37,95**

SAN plastic · wash · SAN plastic

425138

425107

PC polycarbonate

567906

425763

JUICE JUG

– Straight model of scratch resistant plastic with lid.

code	liters	mm	€
425138	2	ø120x(H)250	**15,95**

PITCHER WITH ICE TUBE

– Pear shaped model of scratch resistant clear SAN plastic with lid.
– With ice cube tube for cooling.

code	liters	mm	€
425107	2.2	ø150x(H)260	**18,50**
425121	3	ø170x(H)285	**22,95**

PITCHER

– Very break resistant.

code	liters	mm	€
567906	1.8	ø125x(H)210	**9,95**

CARAFE

– Cover with pourer.

code	liters	mm	€
425763	1	ø92x(H)245	**8,50**

PC polycarbonate | S.S. stainless steel | cooling

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	260x360x(H)560	**98,50**
425411	16	580x350x(H)560	**198,50**

425428

425435

JUICE DISPENSER

- With ice cylinder cooling.
- Easy to clean dripping tray.
- Clear polycarbonate juice container.
- With non-drip tap.

code	liters	mm	€
425428	3	215x315x(H)490	**87,50**
425435	6	415x315x(H)490	**169,50**

425190

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	**98,50**

425343

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	**232,50**

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	430x430x(H)640	**998,50**

425206

GN CONTAINERS MADE OF PORCELAIN

- Made of white, glossy porcelain.
- Made of the most durable porcelain available on the market.
- Resistance to extreme temperature changes.
- High resistance to physical impacts.

783009

GASTRONORM PAN GN 1/1

code	-	order unit	mm	€
783009	GN 1/1	3	530x325x(H)65	**69,50**

783016

GASTRONORM PAN GN 1/2

code	-	order unit	mm	€
783016	GN 1/2	6	325x265x(H)65	**27,25**

783023

GASTRONORM PAN GN 1/3

code	-	order unit	mm	€
783023	GN 1/3	8	325x176x(H)65	**16,75**

785003 785010

DRESSING POT

code	order unit	liters	€
785010	18	1	**8,95**
785003	8	1.8	**15,95**

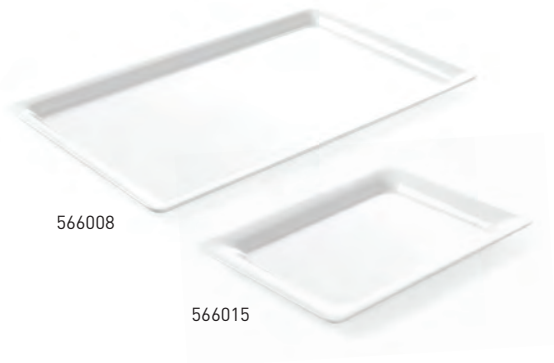
566008

GASTRONORM TRAYS WITH SLIM RIM

code	-	mm	€
566046	GN 1/4	265x152x(H)20	**5,75**
566022	GN 1/3	325x177x(H)20	**8,75**
566015	GN 1/2	325x265x(H)20	**9,55**
566053	GN 2/4	530x163x(H)20	**12,50**
566930	GN 2/3	354x325x(H)20	**14,25**
566008	GN 1/1	530x325x(H)20	**18,95**

MELAMINE

– Hygienic and shock resistant.
– Light weight.



GN BANQUET TRAY, PORCELAIN

code	-	mm	€
566046	GN 1/4	265x152x(H)20	**5,75**
566022	GN 1/3	325x177x(H)20	**8,75**
566015	GN 1/2	325x265x(H)20	**9,55**
566053	GN 2/4	530x163x(H)20	**12,50**
566930	GN 2/3	354x325x(H)20	**14,25**
566008	GN 1/1	530x325x(H)20	**18,95**

PLATTER, RECTANGULAR

code	mm	€
561508	360x205x(H)38	**14,95**
561515	495x270x(H)56	**27,95**

GN 1/1 TRAY

code	mm	€
561607	530x325x(H)20	**20,95**

BOWL SQUARE

code	colour	mm	€
561560	White	130x130x(H)65	**4,25**
561577	White	190x190x(H)100	**9,95**
561584	White	270x270x(H)105	**18,95**

Tray lids on page **352**

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	**17,50**

SERVING TRAY, ROUND

- Decorative pattern.
- Made of stainless steel.

code	mm	€
480205	ø300x(H)17	**7,95**
480403	ø400x(H)19	**15,95**

405000

SERVING TRAY, OVAL

- Satin finish.
- Made of stainless steel.

code	mm	€
405000	200x140	**1,95**
405208	265x195	**3,25**
405307	285x220	**3,95**

410110

807705

SERVING TRAY GN 1/1

code	mm	€
807705	530x325x(H)10	**23,95**

807804

BANQUET TRAY GN 1/1, WITH DECORATIVE RIM

- With a decorative rim.
- Made of stainless steel.

code	-	mm	€
807804	GN 1/1	530x325	**21,95**

480106

BEER TRAY

code	mm	€
480106	ø315x(H)45	**10,95**

SERVING TRAY GN 1/1, WITH SLANTED RIM

code	mm	€
410110	530x325x(H)20	**8,95**

Prices without VAT and not binding

871829

COOLING DISPLAY TRAY

S.S. stainless steel | food contact

- Made of stainless steel.
- Compatible with cooling tray set with lid (424155).
- Also suitable for cooling displays (871805 and 871812).

code	mm	€
871829	395x283	**9,95**

SERVING DISH

S.S. stainless steel

code	mm	€
404003	190x140	**2,40**
404102	245x170	**3,50**
404201	300x220	**4,50**
404300	350x240	**5,95**
404409	400x260	**7,95**
404508	450x290	**9,95**
404607	500x350	**12,50**

SERVING TRAY WITH MELAMINE LAMINATE, WITH WOOD DESIGN

M melamine | stackable

- Finished with melamine laminate.
- Excellent resistance to chemicals, stains, and scratches.
- Available in 3 different, elegant designs.

code	colour	mm	€
508909	Wood light	240x350	**7,50**
508916	Wood	240x350	**7,50**
508923	Wood dark	240x350	**7,50**
508862	Wood light	330x430	**12,95**
508879	Wood	330x430	**12,95**
508886	Wood dark	330x430	**12,95**
508930	Wood light	370x530	**14,75**
508947	Wood	370x530	**14,75**
508954	Wood dark	370x530	**14,75**

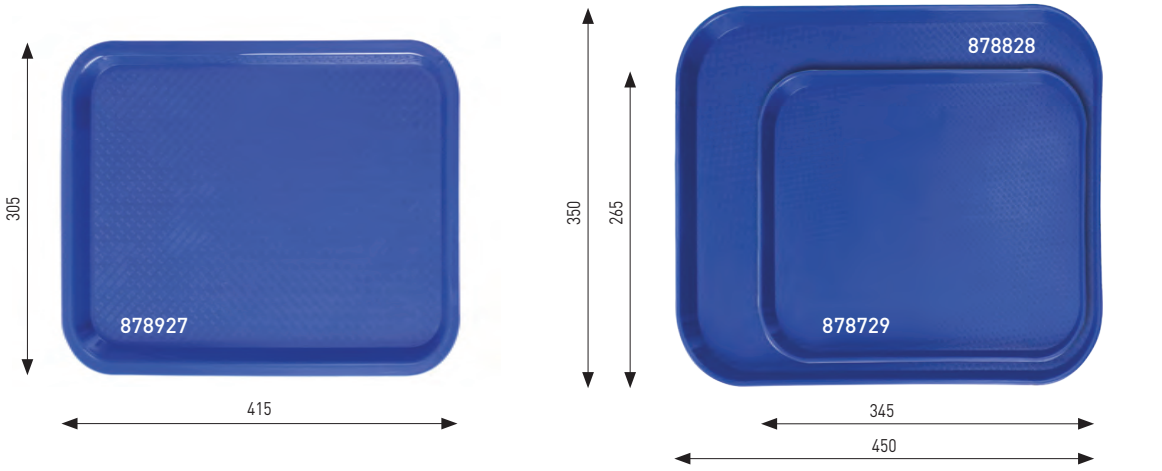
508893

MELAMINE SERVING TRAY WITH GRANITE PRINT

- Excellent resistance to chemicals, stains, and abrasion.

code	mm	€
508893	330x430	**12,95**

FAST FOOD TRAYS



POLYPROPYLENE FAST FOOD TRAY, SMALL

code	colour	mm	€
878705	Light grey	265x345x(H)20	**3,45**
878712	Red	265x345x(H)20	**3,45**
878729	Blue	265x345x(H)20	**3,45**
878736	Green	265x345x(H)20	**3,45**
878743	Brown	265x345x(H)20	**3,45**
878750	Black	265x345x(H)20	**3,45**

POLYPROPYLENE FAST FOOD TRAY, MEDIUM

code	colour	mm	€
878903	Light grey	305x415x(H)20	**3,65**
878910	Red	305x415x(H)20	**3,65**
878927	Blue	305x415x(H)20	**3,65**
878934	Green	305x415x(H)20	**3,65**
878941	Brown	305x415x(H)20	**3,65**
878958	Black	305x415x(H)20	**3,65**

POLYPROPYLENE FAST FOOD TRAY, LARGE

code	colour	mm	€
878804	Light grey	350x450x(H)20	**4,65**
878811	Red	350x450x(H)20	**4,65**
878828	Blue	350x450x(H)20	**4,65**
878835	Green	350x450x(H)20	**4,65**
878842	Brown	350x450x(H)20	**4,65**
878859	Black	350x450x(H)20	**4,65**

POLYPROPYLENE EURONORM

878101

878125

878606

SERVING TRAY, RECTANGULAR, NON-SLIP, BLACK

– Black.

code	mm	€
878118	255x355	**3,95**
878101	530x325	**7,25**

SERVING TRAY, ROUND, NON-SLIP, BLACK

– Black.

code	mm	€
878125	ø280x(H)20	**4,55**
878132	ø360x(H)20	**5,25**
878149	ø410x(H)20	**5,95**

SERVING TRAY, ROUND, NON-SLIP, BLACK

– Black.

code	mm	€
878606	ø320x(H)37	**7,25**
878408	ø360x(H)39	**7,95**

878507

878552

POLYPROPYLENE FAST FOOD TRAY, OVAL

– Oval-shaped, with a low rim

code	colour	mm	€
878507	Light grey	265x195x(H)20	**2,50**
878552	Black	265x195x(H)20	**2,50**

Prices without VAT and not binding

FIBREGLASS

- Fibreglass reinforced polyester.
- Ideal for heavy use scenarios.
- Non-slip rubber surface, effective both wet and dry.
- Shockproof, break resistant.

508657

POLYESTER TRAY, NON-SLIP, RECTANGULAR

- Black.

code	-	mm	€
508657		200x280	**6,95**
508626	GN 1/1	325x530	**12,50**
508619	Euronorm	370x530	**15,25**

508817

POLYESTER TRAY, NON-SLIP, ROUND

- Black.

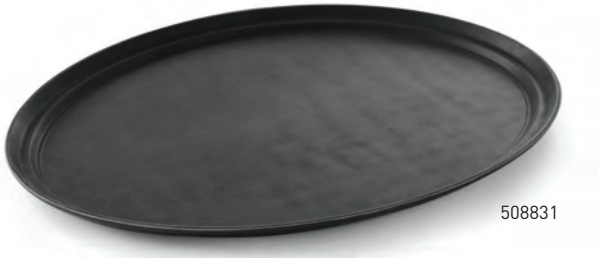
code	mm	€
508824	ø280x(H)22	**6,25**
508817	ø350x(H)22	**7,75**
508800	ø400x(H)22	**10,50**
508794	ø460x(H)22	**16,25**
508787	ø500x(H)22	**17,50**

508718

POLYESTER TRAY, NON-SLIP, OVAL

- Black.

code	mm	€
508718	160x230	**3,55**
508725	200x265	**4,35**
508732	210x290	**5,50**



508831

POLYESTER TRAY, OVAL, XL

- Black.

code	mm	€
508831	735x600	**41,95**

810507

S.S.
stainless steel

COLLAPSIBLE TRAY STAND

- High quality materials, sturdy construction.
- Fitted with black belts, easy to set up.

code	mm	€
810507	520x410x(H)800	**59,50**

SERVING TRAYS, NON-SLIP

– Laminated trays with rubber non-slip coating.
– Resistant to chemicals, stains, and scratches.

507216

507865

507711

SERVING TRAY, RECTANGULAR, NON-SLIP, LAMINATED

code	mm	€
507216	325x530	**14,95**
507469	330x430	**12,95**
507117	370x530	**13,95**
507018	430x610	**19,95**

SERVING TRAY, ROUND, NON-SLIP, LAMINATED

code	mm	€
507865	ø380x(H)15	**11,95**

SERVING TRAY, ROUND, NON-SLIP, HIGH RIM, LAMINATED

code	mm	€
507711	ø320x(H)35	**12,95**
507766	ø360x(H)30	**16,95**
507773	ø420x(H)30	**22,95**

SERVING TRAY, OVAL, NON-SLIP, LAMINATED

code	mm	€
507964	230x160	**5,50**
507568	200x265	**5,95**
507933	290x210	**7,75**

507933

507568

GRANITE FORM

876602

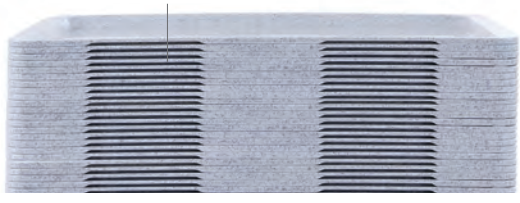
stackable

POLYESTER TRAY, FOR SELF-SERVICE RESTAURANTS

– Perfect for canteens and self-service bars.
– Rectangular, smooth, colour: granite.
– Professional quality, exceptional material durability.

code	-	mm	€
876602	GN 1/2	265x325	**7,75**
876619	GN 1/1	530x325	**11,95**

Space between trays for better air circulation.



PP
polypropylene

CUTLERY TRAY

– 4 sections GN 1/1.

code	colour	mm	€
552315	Black	530x325x(H)100	**6,95**
552308	Light grey	530x325x(H)100	**6,95**

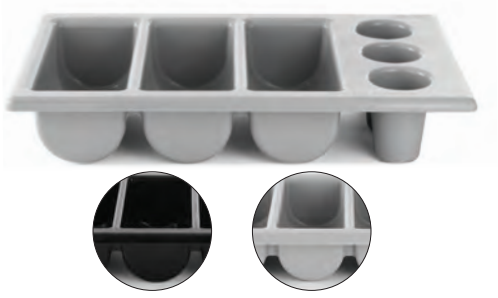
552315 552308

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	**9,95**
552360	Black	530x325x(H)105	**9,95**



552360 552353

CUTLERY BASKET HOLDER

S.S.
stainless steel

– For 4 baskets.
– Baskets not included.

code	mm	€
552407	255x295x(H)215	**43,95**

552407

POLYPROPYLENE CUTLERY BASKET

PP
polypropylene

code	mm	€
871201	ø97x(H)137	**2,05**

STEEL CUTLERY BASKET

S.S.
stainless steel

code	mm	€
552490	ø97x(H)137	**4,75**

871201 552490

CATERING FURNITURE FOLDABLE

HDPE polyethylene

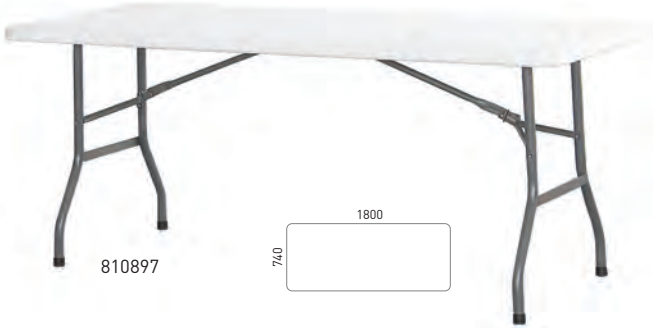
– Multi-functional foldable furniture for indoor and outdoor use.
– Tops made of HDPE polyethylene.
– Frame made of powder-coated metal profiles.
– Easy transport and storage.
– Easy to clean and stain resistant surfaces.

810910

BUFFET TABLE FOLDABLE

– Foldable to suitcase model for easy transporting and storage.

code	mm	€
810927	1520x700x(H)740	**79,50**
810910	1830x750x(H)740	**89,50**



810897

BUFFET TABLE

– Max. load up to 150 kg with even load distribution

code	mm	€
810897	1800x740x(H)740	**89,50**
810347	870x870x(H)740	**69,50**

811221

TROLLEY FOR TABLES

– Eases transport of round and square tables.
– Can hold up to 10 round tables upright or 20+ rectangular tables stacked.

code	mm	€
811221	1800x850x(H)990	**269,50**

810958

ROUND BAR TABLE

code	mm	€
810958	ø800x(H)1100	**69,50**

810934

BUFFET TABLE

– Max. load up to 130 kg with even load distribution

code	mm	€
810934	1220x610x(H)740	**59,50**

813157 813164

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	810958	ø850x(H)1150	**19,95**
813171	Cream	810958	ø850x(H)1150	**19,95**
813164	Black	810958	ø850x(H)1150	**19,95**

813829 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 ø700-850.

code	colour	mm	€
813829	White	ø850x(H)1150	**19,95**
813850	Cream	ø850x(H)1150	**19,95**
813836	Black	ø850x(H)1150	**19,95**

TABLE COVER SYMPOSIUM RECTANGULAR

– Fabric: Plain Jersey 160 g/m².
– 90% micro polyester / 10% elastan.
– No ironing needed.
– Fits rectangular buffet tables.

code	colour	-	mm	€
814376	Black	810934	1200x760x(H)730	**26,95**
814390	White	810927	1500x760x(H)730	**29,95**
814406	Black	810927	1500x760x(H)730	**29,95**
814420	White	810910 810897	1830x760x(H)730	**32,50**
814437	Black	810910 810897	1830x760x(H)730	**32,50**

814437

814420

810996

HDPE polyethylene

BUFFET TABLE ROUND FOLDABLE

– Foldable to suitcase model for easy transporting and storage.

code	mm	€
810996	ø1500x(H)740	**157,50**

811191

HDPE polyethylene

BENCH

– Foldable to suitcase model for easy transporting and storage.

code	mm	€
811191	1830x300x(H)430	**52,50**

810965

CATERING CHAIR - LIGHT GREY

– Max. load up to 180 kg with even load distribution

code	mm	€
810965	540x440x(H)840	**36,50**

810989

CATERING CHAIR - BLACK

– Max. load up to 180 kg with even load distribution

code	mm	€
810989	540x440x(H)840	**36,50**

813096

FOLDING CHAIR COVER

– Fabric: President 170 g/m².
– 100% polyester.
– No ironing needed.

code	colour	mm	€
813096	White	540x440x(H)840	**18,95**

810378

810392

810385

RETRACTABLE BELT BARRIER SILVER

- Barrier system with integrated retractable belt.
- Easy to set up, belt is connected to the post with a clip system.
- Belt: length approx. 2.7 m, width 5 cm.

code	-	mm	€
810378	post + base	ø360x(H)1010	**75,45**

BARRIER POST MIRROR FINISH

- Made of stainless steel, very stable and sturdy.
- For use in combination with barrier ropes.

code	-	mm	€
810392	post + base	ø360x(H)1010	**66,45**

BARRIER POST GOLD FINISH

- Made of stainless steel, very stable and sturdy.
- For use in combination with barrier ropes.

code	-	mm	€
810385	post + base	ø360x(H)1010	**72,45**

810453 810460 810477

BARRIER ROPES

- Made of durable rope with stainless steel hooks at each end.
- For use in combination with barrier posts.

code	-	mm	€
810453	red with polished hook	(L)1500	**22,95**
810460	blue with polished hook	(L)1500	**22,95**
810477	red with gold coloured hook	(L)1500	**24,75**

810477

810385

ABS plastic | Cr chrome plated

WAITER'S CORKSCREW
- Chrome plated, with.
- ABS handle 4 functions
- With separate bottle-opener

code	mm	€
596807	(L)140	**1,75**

S.S. stainless steel

WAITER'S CORKSCREW
- Curved model 3 functions.

code	mm	€
597200	(L)110	**3,10**

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	**7,95**

S.S. stainless steel | PP polypropylene

WAITER'S FRIEND CORKSCREW
- Waiters friend with corkscrew, blade and bottle cap opener.
- The long corksrew allows to open bottles without breaking or bending the cork.
- The small blade cuts through foil with ease.
- With a durable steel frame which is covered with a gripped casing.
- Folds away compact and is easy to carry in a pocket.

code	mm	€
594018	110x25	**3,95**

Watch the video

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	**11,75**

S.S. stainless steel

WALL MOUNTED BOTTLE OPENER

code	€
596883	**1,95**

Watch the video

S.S. stainless steel

WAITER'S CORKSCREW
- With metal handle.
- 3 functions.
- With extra kink in lever for long corks.

code	mm	€
597316	(L)120	**7,95**

597507

CORKSCREW
- Lever model.
- Chrome-plated.
- With bottle-opener.

code	mm	€
597507	(L)170	**4,50**

596746

BAR BLADE

code	mm	€
596746	179x40x(H)2	**1,95**

POURERS

599488 599464 599471

FREE-FLOW POURER

code	-	packed per	€
599488	Fast flow	6	**5,75**
599464	Slow flow	6	**5,50**
599471	With flip top	6	**5,95**

NEW

599334

FREE-FLOW POURER WITH A FLAP – 6 PCS.
- Easy dosing of precise amounts.
- Made of stainless steel with rubber stopper.
- Suitable for standard 0.5-1.5 liter bottles, fits bottle openings up to 20 mm in diameter.

code	packed per	mm	€
599334	6	ø30x120	**6,95**

599372

FREE-FLOW POURER - 6 PCS
- EVA plastic.

code	packed per	€
599372	6	**5,25**

599402 599419 599426 599433

FREE-FLOW POURER SET - 4 PCS

– EVA plastic.

code	-	packed per	€
599402	Blue	4	**4,75**
599419	Red	4	**4,75**
599426	Transparent	4	**4,75**
599433	Yellow	4	**4,75**

599440 599457

FREE-FLOW POURER SET - 6 PCS

– EVA plastic.

code	-	packed per	€
599440	2 black, 2 white, 2 red	6	**1,75**
599457	2 blue, 2 red, 2 green	6	**1,75**

ABS plastic

598818 598719

wall mounted shelf mounted

NON-DRIP BRACKET

– For bottle height from 240 to 350 mm.

code	-	€
598719	shelf mounted	**9,55**
598818	wall mounted	**8,15**

598016 598214 598313 598412

NON-DRIP POURER

code	liters	€
598016	0.02	**12,75**
598214	0.035	**12,75**
598313	0.04	**12,75**
598412	0.05	**12,75**

599013 599112 599198 599211

SAN plastic

BALL MEASURING POURER

code	packed per	liters	€
599198	2	0.04	**7,50**
599013	2	0.02	**7,50**
599112	2	0.035	**7,50**
599211	2	0.05	**7,50**

NEW

552049

BOTTLE STOPPER – 3 PCS.

- Prevents spills and leaks.
- Airtight seal extends the life of the remaining product in the already opened bottle.
- Made of nylon; lever made of very durable ABS plastic.
- Integrated silicone ring seals the bottle tightly when the lever is pressed.
- Suitable for standard 0.5-1.5 liter bottles, fits bottle openings up to 20 mm in diameter.
- The set includes 3 stoppers in green, white and red.

code	packed per	mm	€
552049	3	ø36x81	**4,50**

595572

BOTTLE CAP PERFORATOR

- "Prikit".
- Peforates bottlecaps and cans easily with a Ø 6,5 mm hole.
- Passing a straw through the hole keeps insects out of the drink.
- Reduces spillage if a drink is knocked over.
- Suitable for 6 mm biodegradable straws.

code	mm	€
595572	ø45x(H)80	**9,95**

595589

Cr chrome plated | SIL silicone

CHAMPAGNE STOPPER

- For storing opened bottles.
- With silicone gasket.

code	€
595589	**3,95**

NEW

595558

STOPPER – 6 PCS.

- Prevents spills and leaks.
- Tight seal extends the life of the remaining product in the already opened bottle.
- Made of hard and flexible EVA plastic in black.
- Suitable for standard 0.5-1.5 liter bottles, fits bottle openings up to 20 mm in diameter.

code	packed per	mm	€
595558	6	ø31x31	**2,85**

NEW

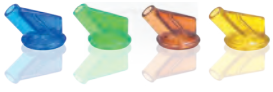
595565

STOPPER WITH CAP – 6 PCS.

- Prevents spills and leaks.
- Tight seal extends the life of the remaining product in the already opened bottle.
- Made of hard and flexible EVA plastic.
- Suitable for standard 0.5-1.5 liter bottles, fits bottle openings up to 20 mm in diameter.

code	packed per	€
595565	6	**3,95**

557600



PP polypropylene

STORE & POUR BOTTLE

- Intended for storing and serving juices and pre-mixes.
- Supplied with 5 coloured spouts, red, blue, green, orange, yellow.
- Made of polypropylene and polystyrene.
- Completely detachable, all parts have a secure fit.
- Spout provides an even flow thanks to the air hole.
- Comes with a screw on lid for storing.
- Suitable for dishwasher cleaning.

code	colour	liters	mm	€
557600	Red	0.8	ø90x(H)300	**5,95**

INGREDIENT BOXES

- Black HIPS holder with transparent ABS lid.
- The containers can be easily lifted out of the holder.
- Containers are dishwasher safe.

NEW

552018

INGREDIENT BOX – 3 CONTAINERS

- With 3 polypropylene storage containers.

code	mm	€
552018	480x150x(H)100	**21,95**

NEW

552025

INGREDIENT BOX – 4 CONTAINERS

- With 4 polypropylene storage containers.

code	mm	€
552025	480x150x(H)100	**22,95**

552131

CONDIMENT HOLDER – 5 CONTAINERS

- With 5 polypropylene storage containers.

code	mm	€
552131	480x150x(H)100	**23,95**

NEW

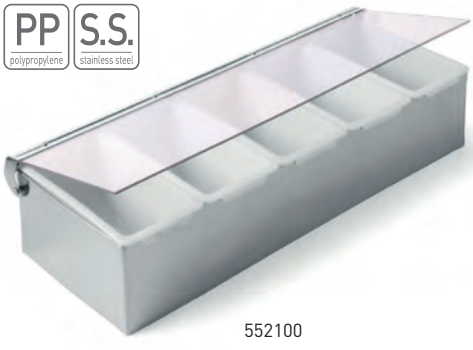
552032

INGREDIENT BOX – 6 CONTAINERS

- With 6 polypropylene storage containers.

code	mm	€
552032	480x150x(H)100	**24,95**

PP polypropylene S.S. stainless steel



552100

CONDIMENT HOLDER

- Stainless steel with transparent polypropylene lid.
- With polypropylene storage containers.
- The containers can be easily lifted out of the holder.
- Containers are dishwasher safe.

code	-	mm	€
552100	5 containers	375x140x(H)90	**25,50**

NEW

596890

NAPKIN HOLDER WITH 3 COMPARTMENTS

- Large napkin compartment – 135x135 mm.
- Two smaller compartments (24x115 mm) for straws, stirrers, etc.

code	mm	€
596890	193x143x(H)136	**5,95**

ABS plastic

596760

BAR CADDY

- 6 compartments for organizing straws, napkins, stirrers etc.
- Container for napkins 130x130 mm, 2 compartments 51x48 mm, 2 compartments 51x44 mm, 1 compartment 102x46 mm.
- Made of ABS plastic.

code	mm	€
596760	240x145x(H)105	**6,95**

CUTTING BOARD WITH HANDLE

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

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

826485

826348

PARING KNIVES AND PEELERS

- High quality

PARING KNIFE

- "Made in Germany".

code	-	blade length (mm)	mm	€
841105	straight model	75	(L)180	**2,75**
841112	pointed model	87	(L)190	**2,75**
841129	curved model	60	(L)165	**2,50**

TOMATO KNIFE

- Polypropylene handle.
- "Made in Germany".

code	blade length (mm)	length (mm)	€
841136	110	215	**3,75**

841105 841112 841129 841136

NEW

MUDDLER

- Made of black polypropylene.
- For creaming and mashing ingredients for drinks such as raspberries, lime, mint, etc.

code	-	mm	€
596944	smooth	ø34x207	**3,95**
596739	profiled, grid	ø34x207	**3,95**
596951	profiled, star-shaped	ø34x207	**3,95**

596944

596739

596951

593097

BAR SPOON

– Made of stainless steel

code	mm	€
593097	27x27x(H)266	**6,50**

593325

BAR SPOON

– Made of copper-plated stainless steel.

code	mm	€
593325	27x20x(H)450	**12,95**

NEW

596968

BAR SPOON TWISTED

code	mm	€
596968	(L)380	**7,95**

523520

ICE CUBE TONGS

– Packed per 2.

code	mm	€
523520	(L)180	**4,50**

NEW

596685

JULEP STRAINER

code	€
596685	**2,95**

638118

BAR SIEVE

– Fine mesh sieve with wire handle.

code	mm	€
638118	ø65x220	**1,95**

638149

BAR SIEVE PVD COATED

– Stainless steel finished with an exclusive black PVD coating.
– Fine mesh sieve with wire handle.

code	mm	€
638149	ø75x220	**3,95**
638132	ø65x220	**2,95**

638170

BAR SIEVE CONICAL PVD COATED

– Stainless steel finished with an exclusive black PVD coating.
– Fine mesh sieve with wire handle.

code	mm	€
638170	ø75x220	**3,95**

638163

BAR SIEVE CONICAL

– Fine mesh sieve with wire handle.

code	mm	€
638163	ø75x220	**2,95**

NEW

596753

STRAINER

– Made of stainless steel

code	mm	€
596753	82x28x(H)165	**3,95**

NEW

596982

596975

COPPER PLATED MUG

code	liters	mm	€
596982	0.4	ø85x(H)105	**5,95**
596975	0.5	ø97x(H)100	**6,95**

593035

3-PIECE COCKTAIL SHAKER

– Made of stainless steel.

code	liters	mm	€
593035	0.75	ø90x(H)255	**8,75**

593004

3-PIECE COCKTAIL SHAKER

– Made of stainless steel.

code	liters	mm	€
593004	0.75	ø80x(H)240	**12,95**

50 ml

596722

25 ml

JIGGER

– Dual, 25 ml and 50 ml.

code	mm	€
596722	ø43x(H)85	**3,95**

NEW

50 ml

596920

25 ml

JIGGER WITH RING

– Made of stainless steel with extra ring for weight and stability.
– Dual, 25 ml and 50 ml.

code	mm	€
596920	ø70x(H)75	**4,95**

593318

TIN TIN COCKTAIL SHAKER

– Made of copper-plated stainless steel.
– 2-piece.
– 2 shakers 600/800 ml: ø90x(H)140 mm / ø92x(H)174 mm.

code	mm	€
593318	ø92	**29,95**

50 ml

593332

25 ml

JIGGER

– Made of copper-plated stainless steel with ring for extra weight and stability.
– Dual, 25 ml and 50 ml.

code	€
593332	**12,95**

NEW

50 ml

596654

25 ml

JIGGER BLACK WITH RING

– Made of stainless steel with extra ring for weight and stability.
– Finished with a stylish black coating.
– Dual, 25 ml and 50 ml.

code	mm	€
596654	ø75x(H)70	**5,95**

593066

593042

BOSTON SHAKER

code	-	liters	€
593066	mixing glass	0.45	**2,75**
593042	shaker	0.8	**5,25**

593042

BOSTON SHAKER BLACK

code	liters	€
596678	0.8	**5,95**

NEW

35 ml

596715

25 ml

JIGGER

– Made of stainless steel.
– Dual, 25 ml and 35 ml.

code	mm	€
596715	ø40x(H)73	**3,95**

NEW

35 ml

596647

25 ml

JIGGER BLACK

– Made of stainless steel with a stylish black finish.
– Available in 2 sizes; 25 and 35 ml; 25 and 50 ml.

code	mm	€
596630	ø70x(H)75	**4,75**
596647	ø40x(H)85	**4,75**

679012

ICE CUBE MOULDS ASSORTED GEMS

- For preparing 6 gem-shaped ice cubes.
- Made of durable, food-grade silicone.
- 2 moulds in a set.

code	mm	€
679012	190x105x(H)30	**7,75**

679043

ICE CUBE MOULD MINI CUBE

- For preparing 15 small ice cubes (±3×3×3 cm).
- Made of durable, food-grade silicone.

code	mm	€
679043	190x120x(H)35	**6,75**

679036

ICE CUBE MOULD XL CUBE

- For preparing 6 large slow-melting ice cube balls (±5×5×5 cm).
- Made of durable, food-grade silicone.

code	mm	€
679036	170x110x(H)52	**6,75**

679029

ICE CUBE BALL MOULD

- For preparing 6 large slow-melting ice cube balls (± ø4.5 cm).
- 2 parts with sealing ring to prevent leakage during refilling.
- Made of durable, food-grade silicone.

code	mm	€
679029	180x125x(H)50	**11,25**

679050

ICE SHOT GLASS MOULD

- For preparing 6 shot glass-shaped ice cubes.
- Made of durable, food-grade silicone.

code	mm	€
679050	125x190x(H)60	**16,50**

679067

ICE SHOT GLASS MOULD

- For preparing 4 shot glass-shaped ice cubes.
- Made of durable, food-grade silicone.

code	mm	€
679067	122x122x(H)60	**8,50**

471500

PARTY TUB

S.S. stainless steel

code	liters	mm	€
471500	13.5	ø370x(H)230	**59,50**

471524

PARTY TUB

S.S. stainless steel

code	liters	mm	€
471524	9.5	ø350x(H)230	**19,95**

593165

PARTY TUB

SAN plastic

- Made of transparent plastic.
- Transparent.
- Oval.

code	mm	€
593165	470x290x(H)230	**24,95**

593202

WINE COOLER

S.S. stainless steel

- With ring handles.
- The large format ensures that most wine bottles fit without problems.

code	liters	mm	€
593202	3.3	ø220x(H)190	**10,75**

593103

WINE COOLER

S.S. stainless steel

- With tulip handles.

code	liters	mm	€
593103	3.5	ø210x(H)210	**9,95**

593158

CHAMPAGNE COOLER

SAN plastic

- Transparent.
- Made of transparent plastic.
- Compatible with champagne cooler table bracket 593905.

code	liters	mm	€
593158	3	220x185x(H)226	**12,95**

593905

WINE COOLER TABLE BRACKET

Cr chrome plated

- The ring is Ø 185 mm, so most wine coolers will fit.
- The mounting rods are finished with rubber ends to prevent damage.
- Wine cooler not included.

code	mm	€
593905	ø195x(H)510	**12,95**

For use without ice cubes

593806

WINE COOLER

S.S. stainless steel

- Double-walled stainless steel.
- For use without ice cubes.
- Inside diameter: 105 mm.

code	mm	€
593806	ø120x(H)180	**11,95**

Light weight but highly insulating

593813

WINE COOLER EPP

- Made of EPP, highly insulating.
- Stable heavy bottom, unbreakable.
- The temperature of the wine rises at about 1.5°C per hour, keeps wine cool longer than regular steel coolers.

code	mm	€
593813	ø142x(H)210	**11,50**

594742

ICE BUCKET WHITE

code	liters	mm	€
594742	5	ø190x(H)200	**14,75**
594759	10	ø292x(H)220	**31,95**

S.S. stainless steel

594704

ICE BUCKET – DOUBLE WALLS

code	liters	mm	€
594704	5	ø200x(H)230	**76,50**

593608

S.S. stainless steel | user assembly

WINE COOLER STAND

– Very compactly packed 5-part assembly.

code	mm	€
593608	ø185x(H)740	**79,50**

S.S. stainless steel | PC polycarbonate

Watch the video

274224

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 -7°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	470x520x(H)810	**2 395,00**

S.S. stainless steel | PC polycarbonate

425206

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	430x430x(H)640	**998,50**

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	**75,00**

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	**31,95**

SODA CHARGERS - 10 PCS

- Contains 8 grams of CO_2, a single filling of a 1L soda siphon.

code	packed per	€
588406	10	**5,75**

CREAM WHIPPER CHARGERS

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

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

696002

GLASS BRUSH STANDARD

- Polypropylene with 3 nylon brushes.
- Bottom plate fitted with 4 suction pads.

PP polypropylene

code	mm	€
696002	190x100x(H)180	**8,95**

696040

GLASS BRUSH HIGH

- Polypropylene with 3 nylon brushes.
- Bottom plate fitted with 4 suction pads.

PP polypropylene

code	mm	€
696040	190x100x(H)250	**9,95**

552681

GLASS BRUSH ROUND

- Aluminium with nylon brush.
- Bottom plate fitted with 4 suction pads.

Al aluminium

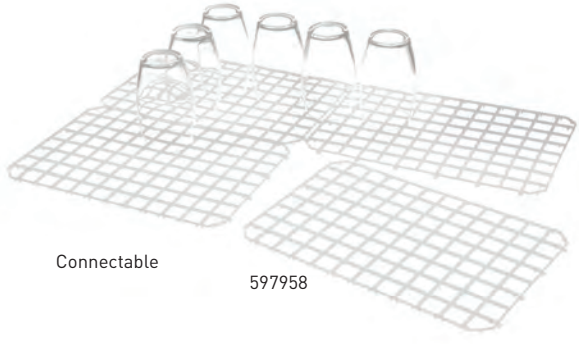
code	mm	€
552681	ø150x(H)190	**17,50**

597972

597989

BAR MAT

code	mm	€
597989	300x150x(H)9	**5,50**
597965	610x85x(H)15	**6,95**
597972	453x305x(H)15	**12,50**



Connectable

597958

DRAINAGE MAT

- Made of white polypropylene.
- Connectable.
- HACCP compliant.

PP polypropylene

code	packed per	mm	€
597958	5	313x209	**7,95**

695906

Cr chrome plated S.S. stainless steel

CITRUS JUICER

– 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	**69,50**

592069

592052

592045

Al aluminium

CITRUS SQUEEZERS

– Aluminium alloy with powder coating.

code	-	mm	€
592045	green (for limes)	203x60x(H)40	**7,95**
592052	yellow (for lemons)	223x75x(H)45	**8,95**
592069	orange (for oranges)	232x91x(H)60	**9,95**

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

Al aluminium | S.S. stainless steel

221204

221099

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	308x218x(H)463	**172,50**

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	280x200x(H)470	**312,50**

3 cones for different sizes of fruit

Splash screen
Stainless steel bowl

Top with lever provides easy and safe operation

Prices without VAT and not binding

NEW

221105

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

CENTRIFUGAL 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 3000 rpm.
- 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	220-240	700	246x480x(H)531	**745,00**

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

HIGH POWER BLENDER BPA FREE

- This high power blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
- Replaceable stainless steel blades with titanium coating.
- Manual control panel power setting knob and a pulse switch.
- Comes with 2,5L break-resistant BPA free Tritan jug, firm lid made of polypropylene and a small BPA-free Tritan lid cover.
- Detachable jug can withstand temperatures of -40°C up to 90°C.
- Hi-speed motor with variable speed and pulse function drives the blades from 16000 RPM up to 24800 RPM (without load).
- Equipped with over-heat and over-current protection.

code	V	W	mm	€
230213	230	1680	270x250x(H)550	**245,50**

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

Very powerfull, can even crush ice

230213

BLENDER WITH NOISE COVER

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

- This blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
- Replaceable stainless steel blades with titanium coating.
- Noise cover made of polycarbonate, for safety the blender only works when the cover is completely closed.
- 230688 and 230695 – comes with 2,5L break-resistant polycarbonate jug, firm lid made of polypropylene and a small polycarbonate lid cover.
- 230602 and 230664 – comes with 2,5L break-resistant BPA free Tritan jug, firm lid made of polypropylene and a small BPA free Tritan lid cover.
- Detachable jug can withstand temperatures of -40˚C up to 90˚C.
- Hi-speed motor with variable speed and pulse function drives the blades from 8350 RPM up to 24800 RPM (without load).
- Equipped with over-heat and over-current protection.

SUPER SILENCE

Watch the video

230688
230602

Watch the video

Noise cover reduces sound significantly

Anti-slip base

230695
230664

BLENDER WITH NOISE COVER

- Manual control panel power setting knob and a pulse switch.

code		V	W	mm	€
230688		230	1680	252x258x(H)547	**398,50**
230602	BPA free	230	1680	252x258x(H)547	**416,50**

DIGITAL BLENDER WITH NOISE COVER

- Digital control panel has touch control for three power settings, three time settings and a pulse function.

code		V	W	mm	€
230695		230	1680	252x258x(H)547	**498,50**
230664	BPA free	230	1680	252x258x(H)547	**516,50**

Break-resistant polycarbonate jug

Stainless steel knife with titanium coating

Solid construction of the gear

Durable metal gear socket

BAR

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

HIGH POWER BLENDER

- Designed for blending fruits and vegetables.
- Supplied with: with 2.5 l break-resistant jug, pusher and solid lid.
- Detachable jug made of polycarbonate, which can withstand temperatures of -40°C up to 90°C.
- Replaceable knife Made of stainless steel., housing and lid made of ABS plastic.
- Hi-speed motor with variable speed and pulse function – speed: 8350-24800 rpm (without load).
- Equipped with over-heat and over-current protection.

code	V	W	mm	€
230	230	1680	270x250x(H)550	**227,50**

Very powerfull, can even crush ice

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

230718

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

BLENDER JAR BPA FREE

- Replacement jar for blender 230718/230695/230688.
- 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	**107,50**

933688

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

BLENDER JAR WITH TITANIUM COATED BLADE

- Replacement jar for blender 230718/230695/230688.
- 2,5L break-resistant polycarbonate jug, firm lid made of polypropylene and a small polycarbonate lid cover.
- The jar is fitted with blades made of stainless steel with titanium coating.

code	mm	€
943489	200x170x(H)360	**89,50**

943489

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

design by
Robert Bronwasser

NEW

PERFECT FOR PREPARING FREDDO CAPPUCCINO, FRAPPÉ AND MILKSHAKES

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

2 sets of replaceable polycarbonate stirrers (2 pieces each)

221600

221600 221617 221624 221631 221648 221655

MILKSHAKER – DESIGN BY BRONWASSER

- Designed by Dutch designer Robert Bronwasser, the milkshaler is stylish and functional; the appliance is available in 6 attractive colors.
- Ideal for preparing freddo cappuccino, frappé and milkshakes.
- Housing made of durable ABS plastic.
- Powerful motor with two speeds. 15,000 and 19,000 rpm.
- Convenient operation with a two-speed switch located on top of the unit.
- Milk frother equipped with a microswitch ensures that the appliance works only when the cup in the right position.
- Weighted base provides additional stability.
- Rubber feet absorb vibration and protect the worktop from scratches.
- Supplied with a comprehensive set of accessories:
  2 cups: made of stainless steel (capacity: 0.95 l) and of polycarbonate (capacity: 0.9 l).
- 2 sets of replaceable polycarbonate stirrers (2 pieces each).
- The stirrers will help you puff up the product.
- Both cups and stirrers are dishwasher safe.

code	colour	V	W	mm	€
221600	black	230	400	170x196x(H)490	**137,50**
221617	white	230	400	170x196x(H)490	**137,50**
221624	caramel	230	400	170x196x(H)490	**137,50**
221631	yellow	230	400	170x196x(H)490	**137,50**
221648	red	230	400	170x196x(H)490	**137,50**
221655	blue	230	400	170x196x(H)490	**137,50**

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

NEW

PC polycarbonate | food contact

961131

STIRRERS FOR MILKSHAKERS – DESIGN BY BRONWASSER

- Set of stirrers, easy to replace.
- Made of durable polycarbonate, dishwasher safe.
- Includes two stirrers: double and single.
- Designed for milkshakers – Design by Bronwasser (221600, 221617, 2216241, 221631, 221648, 221655).

code	mm	€
961131	32x27x(H)50mm	**5,45**

NEW

961124

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	**7,75**

NEW

961117

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	**13,95**

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

S.S. stainless steel

271520

Watch the video

695708

ICE CRUSHER – ELECTRIC

- Brushed stainless steel housing.
- Large ABS plastic ice chute.
- Durable grinding mechanism with stainless steel blades.
- Transparent container with capacity for 12 cups (2,7 l) of crushed ice.
- Capacity: up to 12 kg/h.
- The appliance is not dedicated for continuous operation.

code	V	W	mm	€
271520	230	80	170x260x(H)460	**78,50**

ICE CRUSHER – MANUAL

- Chrome-plated zinc alloy.
- Stainless steel blade.
- Ice scoop included.
- Removable container.

code	mm	€
695708	160x140x(H)270	**40,95**

ICE CRUSHER – ELECTRIC

- Professional ice crusher perfect for preparing ice for granitas, mojitos, iced coffee and other iced beverages.
- Supplied with a cup and a set of stainless blades.
- Cup capacity: 3 l.
- Speed: 850 rpm.
- Cup wall thickness: 0.8 mm.
- Cast aluminium motor housing.
- Lid equipped with a microswitch.
- Water protection rating: IPX 1

code	V	W	mm	€
271599	230	200	194x329x(H)523	**352,50**

SAFETY SENSOR.
It makes it impossible to start up in an open processing space.

HORIZONTAL BREAKER.
Stainless steel blades set on horizontal drive plates – fast and effective processing up to 120 kg/h.

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

HENDI

Prices without VAT and not binding

ABS
plastic

18/0
stainless steel

271568

3 ice cube sizes possible

271551

3 ice cube sizes possible

ICE CUBE MACHINE - 12 KG

- 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	297x367x(H)378	**232,50**

ICE CUBE MACHINE - KITCHEN LINE 15

- 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	380x435x(H)431	**325,00**

521410

Al
aluminium

ALUMINIUM ICE SCOOP

code	mm	€
521410	220x80	**4,75**

NEW

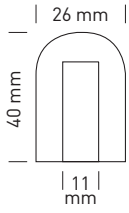
521434

Al
aluminium

ALUMINIUM ICE SCOOP WITH HOLES

code	mm	€
521434	220x80	**5,65**

271773



Bullet shaped ice cubes

S.S. stainless steel

BULLET ICE CUBE MAKER

- 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	398x546x(H)682	**695,00**
271780	~50 kg/day	230	293	398x546x(H)682	**812,50**

271797

S.S. stainless steel

FLAKE ICE MAKER

- 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	548x612x(H)867	**2 075,00**

271575

Cubes need to be separated from each other

PP polypropylene

ICE CUBE MACHINE

- Stainless steel casing suitable for installation under the counter.
- Can produce up to 35 kg of ice per day and has buffer stock for 15 kg.
- Produces 45 square ice cubes per cycle of 13-16 minute.
- Cubes need to be separated from each other.
- Comes with supply hose and ice scoop.
- Air-cooled injection system, coolant R290.

code	V	W	mm	€
271575	230	300	448x400x(H)798	**695,00**

Watch the video

598955

598962

TABLE BEER TAP

PMMA plexiglas

– Plexiglas.
– With strong non-drip tap.

code	liters	mm	€
598955	3	ø100x(H)815	**72,50**
598962	5	ø100x(H)1150	**89,50**

696200

BEER GLASS CARRIER

ABS plastic

– Holds 12 glasses, holes Ø 55 mm.

code	mm	€
696200	ø315x(H)35	**5,75**

565360

BEER SKIMMER

SAN plastic

– White, made of plastic.

code	mm	€
565360	235x26	**3,65**

COIN TOKENS – 100 PCS.

ABS plastic

code	packed per	colour	mm	€
665145	100	Red	ø25	**4,95**
665138	100	Green	ø25	**4,95**
665121	100	Blue	ø25	**4,95**
665152	100	White	ø25	**4,95**
665169	100	Black	ø25	**4,95**
665381	100	Yellow	ø25	**4,95**

516751

wash food contact

BEER BUCKET

– With bottle opener integrated in the handle.

code	mm	€
516751	ø230x(H)180	**9,75**

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	93 L	180 L	197 L
dimensions	500x500x(H)900 mm	900x500x(H)900 mm	900x500x(H)900 mm
shelves	2 chrome plated	4 chrome plated	4 chrome plated
range	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a
energy class	D	D	E
power/voltage	130 W/230 V	160 W/230 V	220 W/230 V
€	**575,00**	**875,00**	**875,00**

	Triple sliding door	1-door	2-door
code	235836	233924	233931
capacity	303 L	287 L	448 L
dimensions	1335x500x(H)900 mm	600x515x(H)1820 mm	900x515x(H)1820 mm
shelves	6 chrome plated	5 chrome plated	10 chrome plated
range	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a
energy class	E	E	E
power/voltage	215 W/230 V	240 W/230 V	300 W/230 V
€	**1 225,00**	**1 175,00**	**1 650,00**

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.

NEW Arktic REFRIGERATION SINCE 1952 S.S. stainless steel

- 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
climatic 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
€	**998,50**	**1 195,00**	**1 625,00**	**1 795,00**

208632

PALM TAMPER ADJUSTABLE

- Suitable for most portafilters.
- Pre-tamper made of stainless steel, handle made of black aluminium.
- The depth is adjustable.

code	mm	€
208632	ø58x(H)35	**18,95**

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	**19,95**

208731

COFFEE TAMPER

- Used to compact coffee, suitable for most espresso machines.
- Tamper made of stainless steel.
- Wooden painted handle.
- Weight: 380 g.

code	mm	€
208731	ø58x(H)95	**19,95**

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	100x150x(H)45	**8,50**

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	**10,95**

208687

TAMPING STAND

- With recess for placing a portafilter during tamping.
- With a socket to place the tamper in.

code	mm	€
208687	93x142x(H)60	**16,25**

208724

GROUP HEAD CLEANING BRUSH

- Easily brush coffee residue from the group head and portafilter of espresso machines.
- Tough brush made of nylon.
- Measuring spoon for cleaning agents.
- Splash screen keeps the handle dry.
- Set of 2 pcs.

code	mm	€
208724	(L)225	**7,50**

208694

208335

208380

KNOCK BOX RECTANGULAR

- Drawer model made from carbon steel.
- Fitted with removable knock bar and perforated top.

code	mm	€
208694	350x250x(H)90	**78,50**

KNOCK BOX GN

- Made from stainless steel.
- Removable knock bar fitted with silicone sleeve.

code	mm	€
208335	176x162x(H)100	**17,95**
208342	265x162x(H)100	**23,95**

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	**31,95**

271247

MILK FROTHING THERMOMETER

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

code	range	mm	€
271247	-10/110°C	ø44x(H)140	**4,50**

458198

MILK JUG BLACK

- Made from stainless steel with a black non-stick coating.

code	liters	mm	€
458198	0.6	ø90x(H)112	**13,75**

451045

MILK JUG – MATT BLACK

- Made of stainless steel.
- 1 mm thick walls maintain liquid temperature.
- V-shaped spout for easy and precise pouring.
- Not dishwasher safe.

code	liters	mm	€
451045	0.7	ø84x(H)130	**18,95**

208618

ROUND KNOCK BOX

- Made from stainless steel.
- Fitted with removable knock bar.

code	mm	€
208618	153x185x(H)165	**31,95**

451533

MULTIPURPOSE JUGS

code	liters	mm	€
451502	0.35	ø76x(H)93	**7,50**
451519	0.6	ø90x(H)112	**10,25**
451526	0.9	ø102x(H)125	**12,95**
451533	1.5	ø112x(H)161	**17,75**

208304

COFFEE MACHINE KITCHEN LINE

- 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)430	**259,50**

COFFEE MACHINE PROFI LINE

- 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.

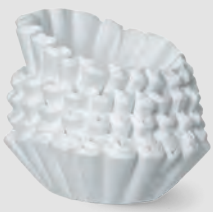
code	V	W	mm	€
208533	230	2020	204x380x(H)425	**175,00**

445907

DECANTER

- Toughened glass with polypropylene handle and lid.

code	liters	mm	€
445907	1.8	ø160x(H)185	**13,95**



208656

COFFEE FILTERS Ø 25 CM - 1000 PCS

- Unbleached.
- 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	**28,95**

Prices without VAT and not binding

PP polypropylene | 18/8 stainless steel

Watch the video

209981

ELECTRIC KETTLE - 1,8 L

- 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	221x163x(H)249	**23,95**

S.S. stainless steel | PP polypropylene | indoor

NEW

209943

CORDLESS ELECTRIC KETTLE 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.

code	liters	V	W	mm	€
209943	1.8	230	1800	221x163x(H)249	**35,95**

PP polypropylene | 18/8 stainless steel

209998

Watch the video

ELECTRIC KETTLE - 4,2 L

- 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	340x234x(H)290	**42,50**

Bain-Marie heating system prevents hot chocolate from being burned to the bottom

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	410x280x(H)465	**475,00**
274149	10	230	1006	410x280x(H)580	**525,00**

274149

274125

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	447x441x(H)485	**139,50**

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	447x441x(H)485	**132,50**

AUTOMATIC FILL BOILER

NEW

S.S. stainless steel | PP polypropylene | <100°C temp | indoor

- Made from brushed stainless steel with polypropylene lid and handles.
- The double walled kettle increases heating efficiency and insulation.
- When connected to the water mains the boiler will refill automatically.
- Fitted with two waterlevel sensors.
- Control panel fitted with digital display and heating and keep warm indicator lights.
- Temperature can be set from 30°C up to 100°C.
- With keep warm function, auto power down and overflow prevention sensor.
- The non-drip tap is made from stainless steel, has a cool touch handle, and is installed so a pot can be placed underneath it.
- Lid fitted with a twist-lock and cool touch handles.
- Comes with a removable drip tray.
- Available in 2 sizes:
  - 240717 – max. capacity 8.5 l, can boil up to 23 l/h.
  - 240724 – max. capacity 17.5 l, can boil up to 33 l/h.

240717

240724

code	liters	V	W	mm	€
240717	8.5	230	2000	(H)497	**298,50**
240724	17.5	230	2600	ø342x(H)598	**379,50**

Connection to the water supply

Control panel with digital display

The tap is made of stainless steel with a nice-to-touch handle

HOT DRINKS BOILER MATT BLACK - DESIGN BY BRONWASSER

PP polypropylene | S.S. stainless steel

- Designed with your guests in mind by renowned Dutch designer Robert Bronwasser.
- The unique design and attention for details make this appliance an eye-catcher on any buffet.
- Single walled matt black coated stainless steel body, with stylish polypropylene handles and lid.
- Unique non-drip tap design with integrated graduated glass.
- The drip tray is magnetic, it can be removed without lifting or spilling.
- The boiler keeps the drink at serving temperature after boiling.
- The indicator light signals the end of the boiling process and if descaling is needed.

rb design by Robert Bronwasser

211472

211458

PERCOLATOR MATT BLACK - DESIGN BY BRONWASSER

- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.

code	liters	V	W	mm	€
211472	7	230	1650	307x330x(H)450	**132,50**
211489	14	230	1650	357x380x(H)502	**157,50**

HOT DRINKS BOILER MATT BLACK - DESIGN BY BRONWASSER

- The percolator keeps the coffee at serving temperature after brewing.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
211458	9	230	950	307x330x(H)450	**123,50**
211465	16	230	1650	357x380x(H)502	**147,50**

Unique non-drip tap design with integrated graduated glass

The drip tray is magnetic

The boiler keeps the drink at serving temperature after heating

PERCOLATORS SINGLE-WALLED

PP polypropylene S.S. stainless steel

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design by
Robert Bronwasser

- Unique non-drip tap design with integrated graduated glass.
- The drip tray is magnetic, it can be removed without lifting or spilling.
- The boiler keeps the drink at serving temperature after heating.
- The indicator light signals the end of the heating process and if descaling is needed.
- Not suitable for chocolate milk.

211434

211410

PERCOLATOR - DESIGN BY BRONWASSER

- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.

code	liters	V	W	mm	€
211434	7	230	1650	307x330x(H)450	**112,50**
211441	14	230	1650	357x380x(H)502	**132,50**

HOT DRINKS BOILER - DESIGN BY BRONWASSER

- The percolator keeps the coffee at serving temperature after brewing.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
211410	9	230	950	307x330x(H)450	**98,50**
211427	16	230	1650	357x380x(H)502	**122,50**

Unique non-drip tap design with integrated graduated glass

The drip tray is magnetic

The boiler keeps the drink at serving temperature after heating

PERCOLATOR

- 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

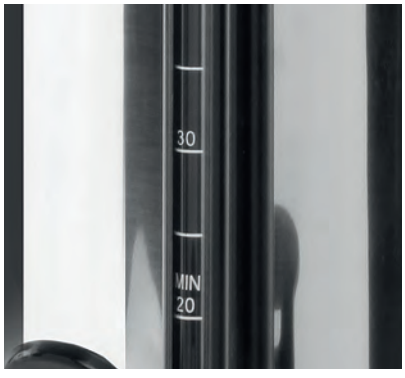
- Single walled stainless steel body.
- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.
- With graduated glass, non-drip tap and fitted with automatic reset.
- The indicator light signals the end of the brewing process and if descaling is needed.

code	liters	V	W	mm	€
208007	6	230	1500	340x227x(H)468	**122,50**
208106	10	230	1500	387x275x(H)530	**162,50**
208205	16	230	1500	387x275x(H)595	**182,50**

HOT DRINKS BOILER

- Single-walled.
- Ideal for mulled wine and boiling water for tea.
- Time to boiling: 209882 - 10 liter ± 23 min / 209899 - 20 liter ± 52 min.
- Maximum temperature 94-99°C.
- Protected against boiling dry.
- Not suitable for hot chocolate.

code	liters	V	W	mm	€
209882	9	230	2200	340x227x(H)468	**109,50**
209899	18	230	2200	387x267x(H)595	**152,50**
209905	30	230	2200	500x465x(H)490	**197,50**



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	liters	V	W	mm	€
211106	6	230	1500	øx(H)517	**138,50**
211205	10	230	1500	ø295x(H)576	**182,50**
211304	16	230	1500	ø295x(H)641	**205,00**

HOT DRINKS BOILER DOUBLE-WALLED

- Thermostatic temperature control adjustable up to 110°C.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
211403	9	230	2200	ø241x(H)517	**129,50**
211502	18	230	2200	ø288x(H)602	**182,50**

18/0 stainless steel

outdoor

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	mm	€
149621	2 Stainless steel Gastronorm 1/1 barbecue grids	11.6	740x612x(H)825	**637,40**

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	mm	€
149508	Enamelled cast iron Gastronorm 1/1 griddle and grid	11.6	740x615x(H)825	**690,00**

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.

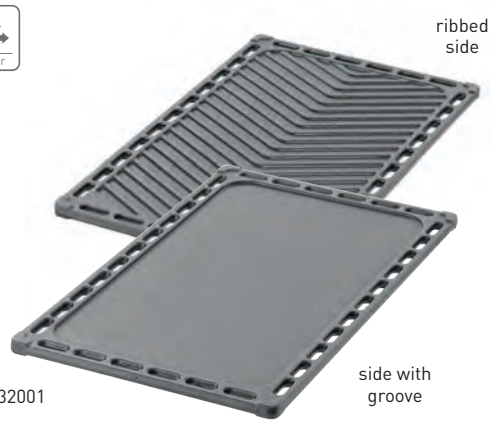
code	kW	mm	€
149591	17.4	1078x612x(H)825	**1 167,50**

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	mm	€
149614	on wheeled base	22	1400x612x(H)825	**1 680,00**

Prices without VAT and not binding



932001

932018

CAST IRON GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.
- Both sides usable, one side smooth, one side ribbed.

code	-	mm	€
932001	GN 1/1	325x530	**57,50**

CAST IRON GRID

- Suitable for all Green Fire Profi Line barbecues.

code	-	mm	€
932018	GN 1/1	325x530	**57,50**

REAR TABLE FOR GREEN FIRE BARBECUES

- Suitable for: 149508, 149621, 149607, 149614.
- Rear top 149539 is half as wide as the Green Fire with 4 burners.
- Two of these make one full-width rear top for the Green Fire with 4 burners.

code	mm	€
149539	650x298x(H)160	**79,95**

SIDE TABLE FOR GREEN FIRE BARBECUES

- Suitable for: 149508, 149591, 149607, 149614, 149621

code	mm	€
149522	480x298x(H)160	**85,00**

170045

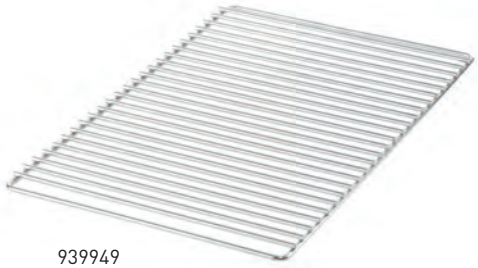
BARBECUE SKEWERS

code	packed per	mm	€
170045	24	(L)210	**6,25**

170120

BARBECUE SKEWERS

code	packed per	mm	€
170120	6	(L)250	**4,50**
170328	6	(L)350	**6,25**



939949

939956

GRID & FLAME TAMER

- Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.
- Chrome plated grid.
- Flame tamer made of stainless steel.
- Suitable for all Green Fire Profi Line barbecues.

code	-	mm	€
939949	Grid	325x530	**14,95**
939956	Flame tamer	650x530	**32,50**

152706

152805

152904

LAVA ROCKS - FINE

- Suitable for various types of gas barbecues.
- Fine, relatively small rocks.

code	-	weight (kg)	€
152706	box	3	**7,75**

LAVA ROCKS - COARSE

- Suitable for various types of gas barbecues.
- Coarse, relatively large rocks.

code	-	weight (kg)	€
152805	box	5	**13,25**
152904	bag	9	**17,25**

DUTCH PANCAKE GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.

code	-	€
149553	GN 2/1	**1 325,00**

149553

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	mm	€
154601	5.8	340x540x(H)300	**169,50**

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	mm	€
154618	11.6	650x540x(H)300	**269,50**

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	mm	€
154700	5.8	340x540x(H)840	**212,50**

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	mm	€
154717	11.6	650x540x(H)840	**337,50**

Cr chrome plated | 18/0 stainless steel | outdoor

ROAST-MASTER HEAVY DUTY

- 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	mm	€
154878	11.6	650x540x(H)840	**298,50**

154878

144923

PROTECTIVE COVER

- Made of UV-resistant PEVA.

code	-	mm	€
144923	Grill- / Roast- Master Maxi 154717 154878	720x560x(H)360	**16,75**

154908

18/0 stainless steel | outdoor

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	mm	€
154908	22	1330x600x(H)920	**595,00**

154656

ENAMELLED FRYING PAN

outdoor

- Inner dimensions: 590x480 mm.

code	mm	€
154656	700x520x(H)55	**89,50**

NEW

148624

S.S. stainless steel | outdoor

XANTOS

- 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	mm	€
148624	9	760x720x(H)900	**1 595,00**

NEW

700051

S.S. stainless steel | user assembly | outdoor

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	mm	€
700051	21.6	1260x580x(H)900	**2 995,00**

S.S. stainless steel | outdoor

NEW

INFERNO GAS GRILL

- The Inferno 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 Inferno 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	mm	€
700044	10	1260x580x(H)900	**2 225,00**

700044

S.S. stainless steel | outdoor

NEW

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	mm	€
700105	13	1285x770x(H)917	**3 250,00**

700105

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	mm	€
146002	4.8	600x600x(H)870	**695,00**

FIESTA 800

- Stainless steel base and sheet steel paella pan Ø 800 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- The space underneath is suitable for gas cylinders of 5 or 11 kg.
- Suitable for propane gas, consumption 489 g/h.

code	kW	mm	€
146804	7	800x800x(H)900	**825,00**

622407

PAELLA PAN

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

code	suitable for	mm	€
622100		ø340x(H)40	**9,95**
622308		ø460x(H)40	**17,75**
622407	Fiesta gas grill 146002	ø600x(H)40	**38,95**
622605	Fiesta gas grill 146804	ø800x(H)50	**93,50**

556696

BARBECUE APRON

- Canvas 280 g/m².
- Flame retardant coating.

code	mm	€
556696	810x660	**14,95**

Prices without VAT and not binding

148105

18/0 stainless steel | outdoor

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	mm	€
148105	7.5	1120x410x(H)900	**579,50**

CHARCOAL BARBECUES

- 18/0 stainless steel with removable stands.

18/0 stainless steel | outdoor

150603

150801

CHARCOAL BARBECUE PATIO

- Fitted with 2 grids of 345x345 mm each.
- Inside dimensions basin: 710x350x(H)max110 mm.
- Double bottom for ash collection.

code	mm	€
150603	770x380x(H)760	**198,50**

CHARCOAL BARBECUE RESTO

- Fitted with 3 grids of 345x345 mm each.
- Inside dimensions basin: 1070x350x(H)max110 mm.
- Double bottom for ash collection.

code	mm	€
150801	1145x380x(H)770	**259,50**

OVEN MITTS, COTTON - 2 PCS

– 2 pcs.

code	packed per	mm	€
556603	2	(L)350	**10,95**

OVEN MITTS, FIBERGLASS - 2 PCS

– 2 pcs.

code	packed per	mm	€
556627	2	(L)360	**21,95**

OVEN GLOVE HEAT RESISTANT - 2 PCS

– Heat resistant up to 250˚C.
– Comfortable fit.

code	packed per	mm	€
556634	2	(L)300	**20,50**

OVEN MITTS, FLAME RETARDANT COTTON - 2 PCS

– Extra long to protect the forearm.
2 pcs.

code	packed per	mm	€
556610	2	(L)380	**14,50**

OVEN GLOVES LEATHER - 2 PCS

– Heat resistant up to 250 °C.
– Made from cow leather.
– Extra long to protect the forearm.

code	packed per	mm	€
556689	2	(L)460	**24,95**

OVEN MITTS LEATHER - 2 PCS

– Heat resistant up to 250°C.
– Made from cow leather.
– Extra long to protect the forearm.

code	packed per	mm	€
556658	2	(L)460	**23,95**

PP polypropylene

WIRE BRUSH SET NARROW - 3 PCS

- Set of 3 different narrow wire brushes.
- Consists of one brush with stainless steel bristles, one with brass bristles and one with nylon bristles.

code	packed per	mm	€
525524	3	(L)178	**3,25**
525531	3	(L)230	**3,65**

BRASS & STAINLESS STEEL WIRE BRUSH SET - 2 PCS

- Set of 2 different wire brushes with 4 rows of 14 bristles.
- Consists of one brush with stainless steel bristles and one with brass bristles.

code	packed per	mm	€
525555	2	(L)290	**5,95**

PP polypropylene | 18/0 stainless steel

WIRE BRUSH

- Polypropylene with 8 rows of 8 stainless steel wire bristles.
- With steel scraper and long handle.

code	mm	€
525548	70x310x(H)85	**3,75**

PP polypropylene | S.S. stainless steel

WIRE BRUSH Y-SHAPED

- Stainless steel wires, with comfartable handle fitted with a loop.

code	mm	€
525425	310x170	**3,75**
525432	520x170	**5,25**

PP polypropylene | S.S. stainless steel

WIRE BRUSH

- Comfortable black plastic handle with steel bristles.

code	mm	€
525562	150x55	**2,75**

PP polypropylene | 18/0 stainless steel

WIRE BRUSH

- Polypropylene with 8 rows of 9 stainless steel wire bristles.
- Steel scraper for grids.

code	mm	€
525418	70x190x(H)80	**3,25**

S.S. stainless steel | wash

WIRE BRUSH - 2 PCS

- Wood with 4 rows of 14 steel wire bristles.

code	packed per	mm	€
525517	2	(L)290	**4,25**

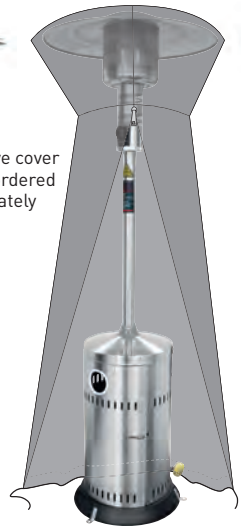
wash

GRIDDLE SCRAPER

code	mm	€
855201	100x315	**15,75**
855218	Spare blade for 855201 – 5 pieces.	**5,25**

PATIO HEATER

272602



Protective cover – to be ordered separately

144916

Easy to transport thanks to its 2 wheels

Including electronic ignition, gas hose and pressure regulator

Height-adjustable heater - model 272701

272701

PATIO HEATER

- Lamp for restaurant terraces.
- It can accommodate a 12 "gas cylinder with 11 kg capacity.
- Easy to transport thanks to its 2 wheels.
- Including electronic ignition, gas hose and pressure regulator.
- With anti-tilt protection.
- Weight: 18,8 kg.

code	kW	mm	€
272602	12.5	ø770x(H)2200	**325,00**
144916	Protective cover	ø790x(H)2220	**27,95**

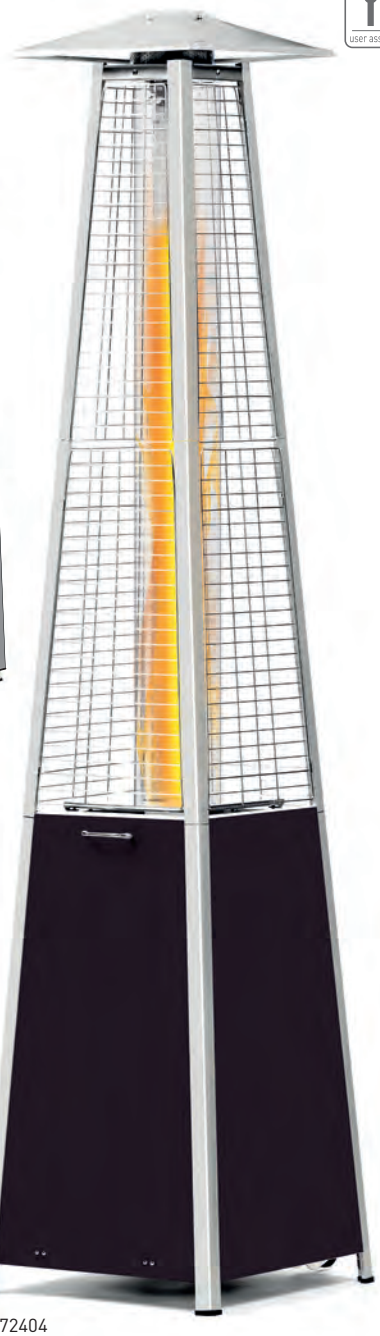
PATIO HEATER - RETRACTABLE

- Suitable for propane or butane gas.
- Easy to transport thanks to the 2 wheels.
- Retractable shaft to facilitate transport and storage.
- Including electronic ignition, gas hose and pressure regulator.
- With anti-tilt protection.
- Retractable to (H)160 cm for storage and transport purposes.
- Weight: 16,5 kg.

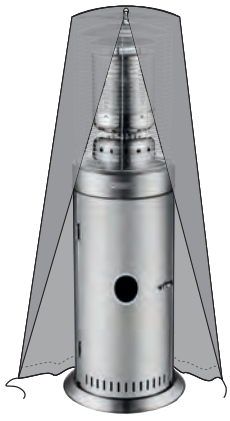
code	kW	mm	€
272701	12.5	ø770x(H)1580	**332,50**
144916	Protective cover	ø790x(H)2220	**27,95**

Protective cover – to be ordered separately

144909



272404



Protective cover – to be ordered separately

144954

272411

PATIO HEATER PYRAMID

- Heating with a real flame in a glass tube, improves ambiance.
- Aluminium structure with black metal side panels and quartz glass tube.
- Gas tank fits in the base.
- Includes electronic ignition, gas hose and pressure regulator.
- With anti-tilt protection.
- Suitable for propane or butane gas.
- Weight: 22,6 kg.

code	kW	mm	€
272404	11.2	500x500x(H)2220	**569,50**
144909	Protective cover	480x480x(H)2220	**27,95**

LOUNGE HEATER

- Suitable for propane or butane gas, max. 15 liter gas bottles.
- Compact design with hinged door for easily replacing the gas bottle.
- With tilt switch, flame failure device and flame guard for enhanced safety.
- Including electronic ignition, gas hose and pressure regulator.
- Easy to transport thanks to the 2 wheels.
- Weight: 14 kg.

code	kW	mm	€
272411	8.5	ø556x(H)1430	**389,50**
144954	Protective cover	ø580x(H)1460	**19,95**

272428

NEW

Al aluminium | outdoor

BOLA PATIO INFRARED RADIANT HEATER

- Suitable for heating and warming up patios on cold days.
- Powerful – will keep your guests comfortable even when the temperature is low.
- Designed for wall mounting, it can heat an area from about 16 to 32 m².
- The heating lamp uses modern carbon fiber, which translates into longer life and high heating efficiency with low energy consumption.
- Robust housing with protective grid made of heat-resistant aluminium.
- Supplied with remote control for easy adjustment of settings.
- You can choose between 4 heating power levels.
- With built-in timer for up to 25 hours.

code	W	V	mm	€
272428	2000	230	130x90x(H)900	**198,50**

Al aluminium | in- & outdoor

NEW

TORNADO INFRARED RADIANT HEATER

- Suitable for heating and warming up both indoor and outdoor areas.
- Powerful – will keep your guests comfortable even when the temperature is low.
- Free-standing, with a stable base, it can heat an area from about 16 to 32 m².
- The heating lamp uses modern carbon fiber, which translates into longer life and high heating efficiency with low energy consumption.
- Robust housing with protective grid made of heat-resistant aluminium.
- Supplied with remote control for easy adjustment of settings.
- LED display indicating the current heating level.
- You can choose between 2 heating power levels.
- With built-in timer for up to 25 hours.

code	W	V	mm	€
272435	2000	230	130x90x(H)900	**198,50**

272435

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LEGEND OF THE ICONS USED IN THIS CATALOGUE

Energy saving product	Food Contact compliant	High density polyethylene
HACCP compliant	Not Food Contact compliant	Low density polyethylene
New product	Cooling	Polypropylene
For indoor and outdoor use	Self-assembly	Expanded Polypropylene
For indoor use only	Temperature resistance	Polycarbonate
For outdoor use only	Temperature resistance range	ABS plastic
Suitable for gas stoves	Aluminium	POM plastic
Suitable for gas stoves only	Aluminium casting	Polyamide
Suitable for electric stoves	Stainless steel	SAN plastic
Suitable for ceramic stoves	Stainless steel 18/0	Hard polymer heat resistant
Suitable for induction stoves	Stainless steel 18/8	Silicone
Not suitable for induction stoves	Stainless steel 18/10	Plexiglas
Microwave proof	German steel X50CrMoV15	BPA free – no Bisphenol A
Not microwave proof	Carbon steel	Fiberglass
Diswasher proof	Tin plated	Melamine
Not diswasher proof	Chrome plated	Porcelain
Suitable for use in ovens	Nickel plated	Non slip
Stackable	Polyethylene	Magnetic

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