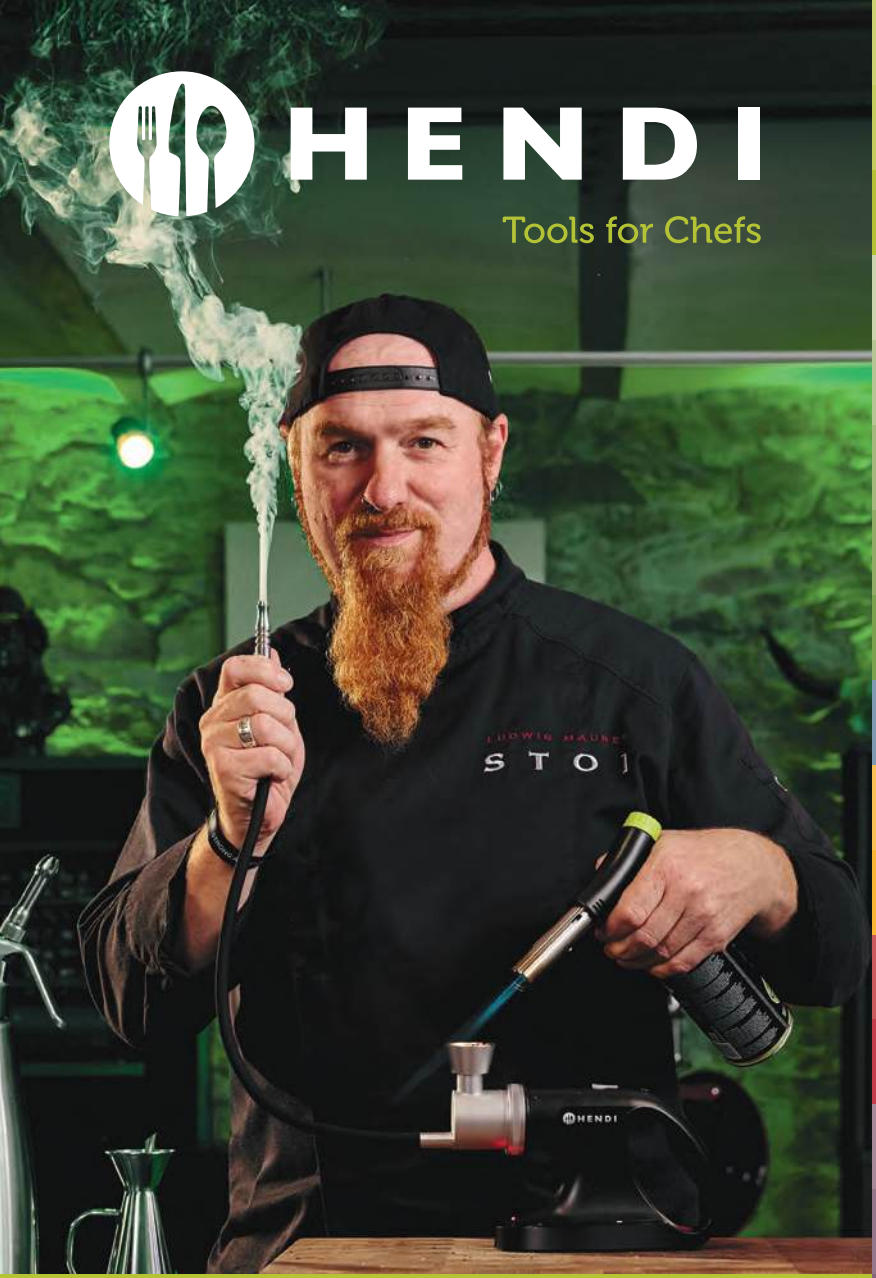
HENDI

Tools for Chefs



Catalogue 2025/26

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

HENDI

Tools for Chefs

CATALOGUE

2025 | 2026

October 2025

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

Tools for Chefs.
Trusted quality.
Preferred by professionals.

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

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

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

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

HENDI

Tools for Chefs

HENDI Netherlands

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

HENDI Austria

Ehring 15
5112 Lamprechtshausen, Austria
T: +43 6274 200 10 0
F: +43 6274 200 10 20
office.see@hendi.eu

HENDI Romania

Str. Sânzienei FN, DE 305, 507075,
Ghimbav, Brașov, Romania
T: +40 268 320 330
F: +40 268 320 335
office@hendi.ro

HENDI Poland

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

HENDI Italy

Via Leonardo da Vinci 4,
39100 Bolzano (BZ), Italy
T: 800 727 483
office.italy@hendi.eu

HENDI Hong Kong

1202, 12/F, Exchange Tower
33 Wang Chiu Road, Kowloon Bay
Hong Kong
info-hk@hendi.eu

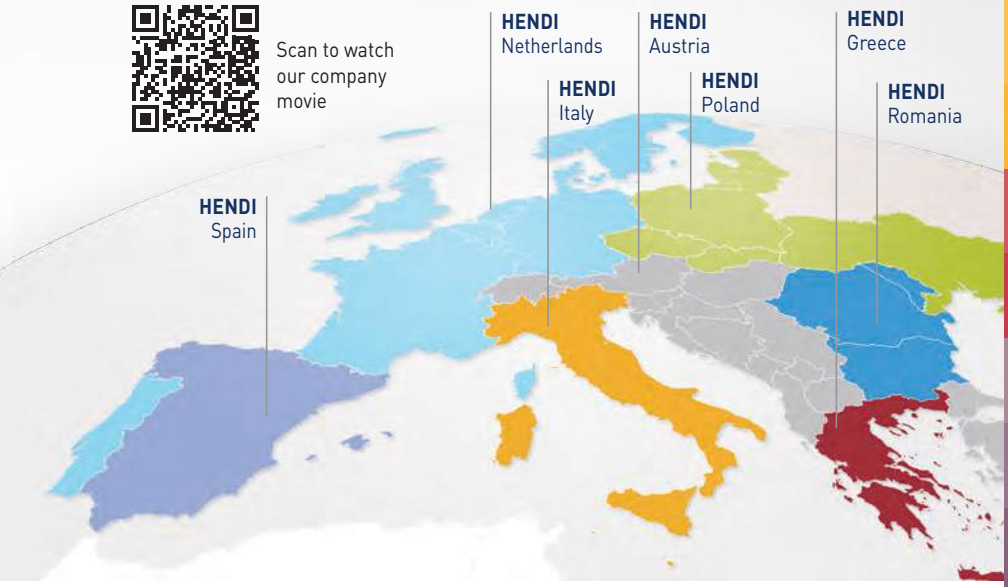
HENDI Greece

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

HENDI Spain

Polígono Campollano Calle B, 120
02007 Albacete, Spain
T: +34 967 48 61 93
espana@hendi.eu

Scan to watch our company movie



HENDI
LUDWIG MAURER
STOI

Ludwig Maurer, head chef and owner of STOI

Where the Bavarian countryside meets innovation

Rooted in Bavaria, driven by innovation, Ludwig "Lucki" Maurer, known for his bold cooking style and deep respect for ingredients, is one of the most influential culinary voices in the German-speaking world. Now, in partnership with HENDI, he's bringing his passion and philosophy to a wider audience – championing quality, innovation, and sustainability in the professional kitchen.

Born into a family of restaurateurs, Lucki's culinary journey began early. "The kitchen was always the centre of our home." After formal training and mentorship from icons like Stefan Marquard, he quickly made a name for himself – not only as a chef but as a meat expert, educator, and ethical food advocate.

In 2007, alongside his wife Stephanie, Lucki launched an ambitious venture: breeding organic Wagyu cattle in Europe. What began as a bold idea is now one of the continent's most respected Wagyu herds – built on principles of animal welfare and transparency. "For me, great meat is about responsibility, not just flavour." That mindset has guided every step of his career. He contributes regularly to industry-leading publications such as *BEEF!* and *Rolling Pin*, teaches at the *Master Chef Academy*, and has written several acclaimed books including *Fleisch, verEDELung*, and *Wilder Wald* – all celebrating ethical butchery and culinary craftsmanship.

Television viewers recognise him from shows like *The Taste, Kitchen Impossible*, and his own travel-food series *In 80 Steaks um die Welt*, on their search for the best steaks. But his most personal project is STOI – a 300-year-old farmhouse reimagined as a culinary hub, home to a pop-up restaurant, cooking school, Wagyu factory, wine boutique, and more.

Through his collaboration with HENDI, Lucki aims to empower chefs, restaurateurs, and hospitality professionals with the tools, insight, and inspiration they need to thrive. "HENDI stands for dependability in the kitchen – and that's what professionals need."

Together, HENDI and Ludwig Maurer are committed to elevating the craft of cooking while setting a higher standard for what it means to cook with purpose.

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

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

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

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

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

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

design by
Robert Bronwasser

The right fit for every need:
HENDI Profi, Kitchen and Budget Line

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

PROFI LINE

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

KITCHEN LINE

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

BUDGET LINE

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

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

Always up-to-date!

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

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

Scan and explore

HENDI

30

40

50

54

64

71
POTS, PANS GN CONTAINERS

80

84

132

138

141

144
KNIVES KITCHEN TOOLS

158

164

172

176

177

180
ICE CREAM PASTRY

198

202

207

210

214

rb
217
FOOD PROCESSING

230

232

235

235

237

237
VACUUM PACKING

240

250

273

276

280

283
THERMAL PROCESSING

308

314

317

325

328

330
OVENS OVEN TRAYS

335

338

344

354

351

355
PIZZA & PASTA KEBAB

360

366

373

376

383

402
COOLING

406

420

426

441

456

460
TABLE PRESENTATION

476

488

492

496

498

511
BUFFET PRESENTATION

523

534

538

552

556

559
BAR

562

564

562

568

571

rb
576
COFFEE ACCESSORIES HOT DRINKS

582

586

590

592

598

602
THERMOBOXES TROLLEYS

608

619

622

625

627

628
DISHWASHERS HYGIENE

642

645

646

649

651

652
FURNITURE

656

663

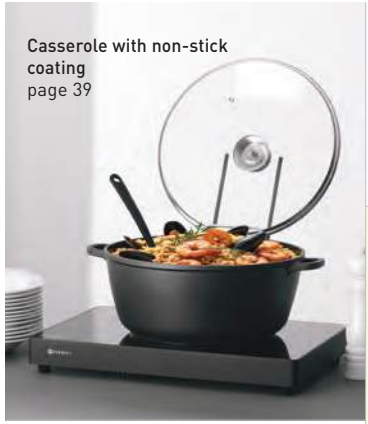
664

665

670

671
BARBECUES

Selection of new products for 2025/2026



Casserole with non-stick coating
page 39

Carbon steel woks and frying pans
page 44

Meat tenderizing hammer XL
page 114

Pineapple slicer
page 93

Mechanical kitchen scale
page 141

Fish scaler
page 111

Foldable kitchen scale
page 140

Gastronorm container holder
page 75

Thermo whipper
page 162

NEW

Rotating bubble waffle maker
page 184

stöckel

Falafel scoop
page 205

Planetary Mixer Blackbolt PRO
page 224

Set of reusable food safety labels with a dispenser
page 74

Analogue thermometer
page 146

Strip vacuum packaging machine
page 232

Rise and fall heat lamp conical
page 246

French fries warmer
page 271

Selection of new products for 2025/2026

Open multi-shelf display 75 L
page 261

Induction cooker 3500 D XL
page 254

Sausage and hot-dog buns warmer
page 296

Sous vide cooker 50
page 286

High-speed oven CombiTurbo™
page 306

Pasta cooker
page 357

Pizza shear heavy-duty
page 345

Sausage rolling grill - 2 zones with energy-saving cover
page 297

NEW

arktic

Refrigerators and freezers
Kitchen Line 580 l and 1 300 l
page 363

arktic

Sushi display
page 382

arktic

Heated buffet
page 381

Salad buffet
page 381

arktic

Counter top wine cooler,
2-zone Cellar
page 397

Dry aging cabinet
page 374

Wine coolers, dual zone
page 398

Greaseproof paper
page 428

Tabletop trash bin
with swing cover
page 448

Selection of new products for 2025/2026

Food warmer
page 479

Champagne bowl
page 538

Juice dispensers UNIQ
page 472

Muddler
page 533

Slush machines Kitchen Line
page 545

NEW

Automatic coffee machine
page 562

Trolley for chairs
page 517

Thermo-insulated container with heating function – catering
page 593

3-shelf polypropylene service cart
page 588

Fiesta XL
page 663

Rinse tap
page 617

Wall-mounted extractor hood - bolted
page 652

INDEX A-Z

50x60 dishwasher for trays and pots – electronically controlled, with detergent dosing system and drain pump 616
2 lamp infrared food warmer bridge 247
3-shelf polypropylene service cart 588
3-shelf polypropylene service cart, large 588
3-shelf polypropylene service cart, small 588
3-shelf polypropylene service cart with side panel, large..... 588
3-tier glass rimmer 529
5 wheel dough cutter 182
7 Wheel dough cutter..... 182

A

Acrylic pepper mill..... 455
Acrylic salt grinder 455
Adaptor bar for GN containers ..59, 61, 265
Additional stoppers for vacuum wine saver 546
Agitators for milkshake mixers – Design by Bronwasser..... 169
Air pot..... 445
Aluminium rolling pin..... 177
Aluminium scoop 120
Aluminium storage rack..... 604
Aluminium storage rack for GN containers 604
Analog kitchen timer 148
Analogue thermometer 146
Angled frying spatula..... 128
Anti-slip mat 82
Apple corer..... 100
Ash shovel..... 343
Ashtray..... 462
Ashtray with fire rim 462
Ashtray with funnel..... 463
Ashtray with lid 462
Ashtray with lower tray..... 462
Ashtray with push button..... 462
Asparagus pan XL..... 37
Asparagus peeler..... 91
Automatic coffee machine 562

B

Back bar refrigerators.....392-393
Back bar refrigerators stainless steel .. 396
Back bar refrigerators with a backlit panel.....394-395
Back bar refrigerator with double sliding doors 396
Back bar refrigerator with single door ... 396
Bag rolls attachment for 975374 vacuum packaging machine Kitchen Line 235
Baguette basket..... 438
Baguette board 82
Bain-marie HENDI Ranger 264
Bain-marie pan.....37, 178, 481
Bain-marie with drain tap HENDI Ranger..... 264
Bake- & Grill-Master 661
Bake-Master Maxi..... 661
Bake-Master Mini 661
Bakers' sieve 182
Bakery basket 441
Bakery basket angled 441
Bakery basket GN size 437
Bakery basket oval..... 441
Bakery basket with bag..... 436
Baking pan, closed..... 328
Baking tray with non-stick coating CONVECTOMAT BAKE..... 327
Ball measured pourer..... 525
Banquet tray GN 1/1, with decorative rim .. 507
Banquet tray GN 1/1 with smooth rim.. 506
Barbecue apron 664
Barbecue skewers 658
Bar blade..... 522
Bar blender..... 553
Bar blender digital..... 553
Bar blender jar..... 553
Bar blender jar BPA-free..... 553
Bar blenders 222, 552
Bar blender with sound enclosure 552
Bar Caddy - 6 compartments 529
Bar condiment holder..... 528
Barkit in tube 537
Bar mat 547
Bar scoop 540
Bar spoon..... 531
Bar spoon with muddler 531
Bar strainer..... 532
Bar strainer conical 532
Bar table 514
Bartender bag..... 535
Basket riser..... 441
Baskets 438, 440
Baskets with woven sides..... 436
Basket with roll top cover 438
Basting spoon 131
Beer bucket..... 555
Beer glass carrier..... 555
Beer skimmer..... 555
Beer tray 506
Bench 514
Bent wooden spatula - set of 2..... 128
Beverage dispenser..... 571
Blackboard markers 15 mm..... 461
Blackboard markers 3 mm..... 461
Blackboard markers 6 mm..... 461
Blackboards..... 460
Blackboard with easel 461
Blackboard with stand 461
Blast chiller 3x GN 2/3..... 379
Blast chillers..... 378
Blender shaft for stick blender 220
Boston shaker..... 535
Boston shaker glass 535
Bottle for sauce warmer..... 189
Bottle opener with catcher bin 522
Bowl ashtray black 462
Bowl rectangular 430
Bowl Vanilla..... 423
Brass & stainless steel wire brush set - 2 pcs..... 672
Bread bag, round 439
Bread bags..... 439
Bread basket display GN 1/2 438
Bread basket GN 1/1..... 438
Bread basket - oval..... 438, 440
Bread basket - rectangular 440
Bread basket - round..... 440
Bread cutting board..... 83
Bread display basket..... 437
Breadroll dispenser..... 403
Bread roll holder – perforated..... 403
Brushes for glass polisher – 2 pcs..... 625
Bucket 118, 432
Bucket Budget Line 119
Bucket Kitchen Line..... 119
Bucket miniatures..... 432
Buckets with handle 434
Bucket with reinforced base Profi Line.. 119
Budget Line cooling and freezing display cabinets 364-365
Budget Line cooling cabinet in a stainless steel casing..... 364

Budget Line freezing cabinet in a stainless steel casing ... 364
Budget Line freezing cabinet in a white painted steel casing ... 365
Budget Line strip vacuum packaging machine with a roll feeder ... 234
Buffet platter, oval ... 413
Buffet table ... 515
Buffet table foldable ... 514
Buffet table round foldable ... 516
Built-in induction heater, 1000 W ... 257
Bullet ice machine ... 559
Bullet ice maker ... 557
Butcher's hooks – a set of 4 hooks ... 113
Butcher's twine ... 113
Butcher's twine red & white ... 113
Butter and fat brush, flat ... 178
Butter and fat brush flat silicone ... 178
Butter and fat brush with natural bristles – set of 2 pcs. ... 178
Butter curler ... 100
Butter & Sauce dish - 3 pcs ... 435

C

Cake cooler ... 179
Cake displays ... 389
Cake mould ... 174
Cake scoop/cutter ... 501
Cake server ... 501
Cake stand ... 502
Cake tong ... 127
Can opener ... 112
Cappuccino cup ... 413, 415, 417, 419
Carafe ... 495
Carbon steel pans ... 46
Carbon steel woks and frying pans ... 44
Cart for 500×500 mm universal racks ... 621
Carving board ... 82
Carving fork ... 131, 493
Casserole dish, enamelled ... 51
Casserole with non-stick coating ... 39
Cast iron casserole enamelled ... 38
Cast iron grid ... 329, 658
Cast iron griddle ... 329, 658
Cast iron grill pan ... 48-49
Cast iron platter with wooden underliner and gripper ... 49
Cast iron pot ... 49
Cast iron skillet ... 48
Cast Iron Tortilla Press ... 205
Catering chair ... 517
Catering chair - black ... 517
Catering furniture foldable ... 514
Central and wall tables – bolted Kitchen Line ... 644
Central and wall tables – bolted Profi Line ... 642
Central table with shelf – bolted ... 642
Central table with shelf – bolted, depth 600 mm ... 644
Central work table Budget Line ... 641
Chafing dish electric Pollina ... 478
Chafing dish electric Tellano ... 478
Chafing dish electric Tesino ... 479
Chafing dishes Profi Line ... 484, 486
Chafing Dish fuel ... 488
Chafing dish fuel bottle ... 490
Chafing dish fuel bucket ... 490
Chafing dish fuel can ... 488
Chafing dish fuel can holder – 2 pcs. ... 490
Chafing dish fuel jerry can ... 490
Chafing dish Gastronorm 1/1 ... 480-481
Chafing dish Gastronorm 1/2 ... 480
Chafing dish GN 1/1 mirror finish ... 486
Chafing dish GN 1/1 satin finish ... 485
Chafing dish GN 1/2 satin finish ... 485
Chafing dish GN 2/3 satin finish ... 485
Chafing dish heater ... 483
Chafing dish HENDI UNIQ ... 466-467
Chafing dish ladles and serving spoons ... 493
Chafing dish - round ... 480
Chafing dish round satin finish ... 485
Chafing Dish Set ... 481
Chafing dish – set of 4 ... 482
Champagne bowl ... 538
Champagne cooler ... 538-539
Champagne cooler holder ... 539
Champagne stopper ... 526
Channel knife ... 100
Charcoal barbecue Patio ... 670
Charcoal barbecue Resto ... 670
Charcoal barbecues ... 670
Cheese grater ... 101
Cheese-grating machine ... 356
Cheese knife for hard cheese ... 101
Cheese knife for soft cheese ... 101
Cheese slicer ... 101
Cheese slicer for soft cheese ... 101
Cheese/sugar dish ... 458
Chef plating set, 6 pcs, black ... 96
Chef plating set, 6 pcs, satined ... 96
Chef's hat - 10 pcs ... 623
Chefs' torch ... 187
Chest freezer ... 380
Children's plate "Bear" ... 423
Chips bag holder ... 427
Chips colander aluminium ... 116
Chips colander stainless steel ... 116
Chips scoop ... 116
Chips shovel ... 116
Chocolate fountain ... 195
Cigarette receptacle ... 462
Citrus juicer electric ... 554
Citrus peeler ... 100
Citrus squeezer ... 549
Clamp bottle stopper ... 526
Clearing trolley 15x ... 583
Clearing trolley – 15x 600x400 ... 582
Clearing trolley 15x 600x400mm ... 583
Clearing trolley - 15 x GN 1/1 ... 582
Clearing trolley - 7 x GN 1/1 ... 582
Clearing trolley compact storage - 15 x GN 1/1 ... 585
Cloth strainer ... 137
Cobbler shaker 3-part ... 534-535
Cocktail mug ... 534
Coffee automat cleaner, 120 tabs ... 630
Coffee cup ... 413, 415, 417, 419
Coffee decanter ... 567
Coffee distributor ... 564
Coffee machine cleaner ... 630
Coffee tamper ... 564
Coffee tamper with spring ... 564
Coffee/ tea pot with lid ... 446
Coin tokens – 100 pcs. ... 555
Colander ... 139
Colander Kitchen Line ... 139
Colander Profi Line ... 139
Colanders ... 139
Collapsible tray stand ... 508
Condiment holder - 3 containers ... 528
Condiment holder - 4 containers ... 528
Condiment holder - 5 containers ... 528
Condiment holder - 6 containers ... 528
Condiment rack black ... 453
Condiment rack round ... 453
Condiment set ... 456-457
Confectionary tray - black ... 402
Confectionery display tray ... 262, 402
Confectionery funnel Kitchen Line ... 149
Confectionery funnel Profi Line ... 149
Conical strainer ... 137
Conical strainer, wire mesh ... 137

Conical strainer with wire mesh..... 137
Conical strainer with wire mesh, reinforced..... 137
Contact grill - double grill..... 282
Contact grill - double version..... 282
Contact grill for hot dogs and wraps..... 279
Contact grill „Panini"..... 281
Contact grill „Panini" XL..... 282
Contact grills..... 280
Contact grill – single version..... 280
Container for service cart..... 588
Container GN 1/2 polypropylene..... 69
Container GN 1/3 polypropylene..... 69
Container GN 1/4 polypropylene..... 69
Container GN 1/6 polypropylene..... 69
Container GN 1/9 polypropylene..... 69
Container with non-stick coating..... 329
Convection bakery ovens with humidity 600x400 mm..... 315
Convection oven H90..... 310
Convection oven H100..... 308
Convection ovens 429x345 mm..... 314
Convection oven with humidification H100S..... 309
Convection oven with humidification H90S..... 311
Convection steam oven Contact 5x GN1/1..... 320-321
Convection steam ovens Contact..... 319
Convection steam ovens Control..... 318
Convection steam oven Snack 5 x GN 2/3..... 316-317
Convection steam ovens, Touch..... 323
Convection steam oven with grill 4x GN 2/3..... 313
Conveyor toaster double..... 294
Conveyor toaster single..... 294
Cook's knife..... 73
Cooled display with cover - Gastronorm 1/1..... 498
Cooling adaptor GN 1/1..... 598
Cooling cabinet in white painted steel housing Budget Line..... 365
Cooling display tray..... 498, 507
Cooling display UNIQ..... 468
Cooling element..... 597
Cordless kebab knife electric..... 353
Cordless Stick blender Smart Pressure..... 219
Corkscrew..... 523
Cotton candy machine..... 192, 194
Countertop display freezer 90L..... 396
Countertop display fridge..... 383
Countertop heating display cabinets..... 260
Countertop salad display..... 385
Counter top wine cooler, 2-zone Cellar..... 397
Cover for cotton candy machine..... 192, 194
Cream jug..... 447
Cream whipper chargers..... 163, 527
Cream whipper Kitchen Line..... 159-160, 527
Cream whipper Profi Line..... 158
Crêpe maker..... 189
Crêpe pan..... 42, 44, 46, 47
Crepes and waffle makers..... 183
Crêpes pan Titanium Professional..... 41
Cup..... 430
Cupcake mould..... 174
Curved serving tong..... 126
Cutlery basket..... 436, 505, 623
Cutlery basket holder..... 505
Cutlery box..... 453
Cutlery holder..... 505
Cutlery tray..... 505
Cut resistant gloves, certified..... 115
Cutting board..... 82
Cutting board HACCP..... 78-79
Cutting board HACCP 450x300..... 78, 80
Cutting board HACCP 600x400..... 73, 78, 80
Cutting board HACCP Gastronorm 1/1..... 73, 79
Cutting board HACCP Gastronorm 1/2..... 79
Cutting board HACCP GN 1/1..... 80
Cutting board HACCP GN 1/2..... 80
Cutting board rack..... 83
Cutting boards HACCP..... 80
Cutting boards HACCP Gastronorm 1/1 - set of 6 colours..... 79
Cutting board with grip..... 82
Cutting board with handle..... 81, 529

D

Decorating and injector tips Profi Line..... 158
Decoration knife..... 101
Decoration toolset - 6 pcs..... 96
Deep fryer Profi Line, 2 × 8 l..... 273
Deep fryer Profi Line, 8 l..... 273
Deep fryer Profi Line with drain tap, 2 × 8 l..... 273
Deep fryer Profi Line with drain tap, 8 l..... 273
Deep fryers digital Profi Line..... 272
Deep fryers Kitchen Line..... 274
Deep fryers Profi Line..... 269, 273
Deep fryer with drain tap digital - 8 l..... 272
Deep fryer with drain tap digital - 2 x 8 l..... 272
Deep Fryer XL with drain tap, 10 L..... 269
Deep fryer XL with drain tap HENDI GOLIATH..... 270-271
Deep frying basket miniatures..... 426
Deep frying basket miniatures stackable..... 426
Deep frying basket miniatures stackable black..... 427
Deep plate..... 413, 430
Degreaser foam..... 631
Delta..... 419
Descaler concentrate..... 630
Descaler powder..... 630
Detachable poultry shears..... 92
Dicing disc..... 198
Digital bar blender with sound enclosure..... 552
Digital kitchen timer..... 148
Digital scale up to 200 kg..... 140
Digital thermometer with foldable probe..... 146
Dinner plate..... 413, 415, 417, 419
Discover the world of professional bartending accessories..... 521
Dish warmer with 2 candle holders..... 483
Dish warmer with 3 candle holders..... 483
Dishwasher 50x50..... 610
Dishwasher 50x50 – electronic control..... 608
Dishwasher basket for cutlery..... 622
Dishwasher basket for glasses..... 623
Dishwasher basket for glassware..... 622
Dishwasher basket for plates..... 622
Dishwasher basket for trays..... 623
Dishwasher universal basket..... 622
Dispenser bottles..... 150
Dispensers and jugs..... 496
Display tray..... 262, 402-403
Display trays aluminium..... 402
Display trays melamine..... 402
Display trays stainless steel..... 403
Door sign..... 451
Double deck pizza oven 3000W..... 334
Double handled cheese knife..... 89
Double induction cooker Kitchen Line..... 251
Double mobile trolley - 12 x GN 1/1..... 583
Double roll-top cooling display Duo, UNIQ..... 471
Double timer..... 148
Double trolley - 30 x GN 1/1..... 585
Double wall shelf, adjustable, with 2 brackets..... 649

Dough cutter 173, 349
Dough cutter serrated blade 100
Doughnut deep fryer 188, 268
Dough roller 179
Dough scraper 173, 349
Dough scraper flexible - 6 pcs 173, 349
Dough scrapers 173
Dough scraper trapezoidal 173, 349
Drainage mat 547
Dressing pot 504
Driptray for food dehydrator 267
Dry aging cabinet 376
Dry aging cabinets 376
Dumplings maker 354

E

Egg container HENDI OVOBOX 120 71
Egg cup - 6 pcs 452
Egg ring with handle 278
Egg slicer – oval 111
Egg slicer – rectangular 111
Egg spoon - 6 pcs 452
Ejector disc for Vegetable Cutter 198
Electric dough rollers 336
Electric juice extractors 550-551
Electric kebab grill 352
Electric kettle cordless 568-569
Electric kettle cordless with temperature control 569
Electric meat tenderiser 204
Electric soup kettles 476
Embossed vacuum bags 237, 283
Embossed vacuum seal bags 237
Enamelled 430
Enamelled paella bowls 51, 431
Enamelled pan 51, 431
Enamelled roasting tray 663
Enamelled roasting tray for Bake & Grill - Master Mini 669
Espresso cup 413, 415, 417, 419
Extendable sink colander 139
Extender for dishwasher basket 622

F

Falafel scoop 205
Fast food trays 510
Fast response thermometer 145
Fat skimmer 117
Fibreglass 508
Fiesta 664
Fiesta 600 664
Fiesta 800 664
Fiesta XL 663
Filter coffee maker 566-567
Filter coffee makers 566
Fish bone tweezer pointed 123
Fish bone tweezer, slanted tip 123
Fish bone tweezers, slanted head 123
Fish frying pan - oval 42
Fish frying pan - oval Titanium Professional 41
Fish scaler 111
Flake ice machine 559
Flame tamer 329, 659
Flat plate 430
Flexible heat lamp 246
Flora 415
Flour sifter 182
Foldable kitchen scale 140
Folding chair cover 517
Fondue-burner - 2 pcs 490
Food container round 5,6 L for round chafing dish 480
Food container with a divider 70
Food dehydrator Kitchen Line 266
Food dehydrator Profi Line 267
Food pan GN 1/1, with 2 compartments 481
Food ring 174
Food ring and pusher square 174
Food ring round 174
Food safety daily stickers, reusable 74
Food safety reusable sticker, "USE BEFORE" 74
Food safety reusable sticker, "USE BY" 74
Food safety reusable sticker, "USE FIRST" 74
Food sprayer electric 121
Food warmer 479
Free-flow pourer 524-525
Free-flow pourer - 3 pieces 458, 524
Free-flow pourer long 524
Free flow pourers 525
Free-standing paper towel dispenser 632
Freezing element 596
French corkscrew 523
French fries and nachos funnel scoop 117
French fries cutter 110
French fries cutting disc 199
French fries oven basket, waved CONVECTOMAT FRY 327
French fries warmer 271
French whisk 132
French whisk with 8 stiff wires 132
Fresh pasta drying box 337, 356
Fries knife for french fries cutter 110
Fruit basket angled round black 442
Frying basket 269
Frying pan 42-44, 47
Frying pans aluminium 'Marble Professional' 42
Frying pans aluminum 'Platinum Professional' 43
Frying pans die-cast aluminium 'Titanium Professional' 40-41
Frying pans traditional 47
Frying pan Titanium Professional 41
Frying pan, with non-stick coating - without lid 33
Frying pan - without lid 33, 35
Frying spatula 128
Fuel dispenser 490
Fuel for fondue-burners - 3 pcs 490
Funnel 118

G

Galvanised buckets 434
Garlic press 93
Gas barbecue Atlanta 666
Gas barbecue Europa 666
Gas barbecue Tampa 667
Gas canister 187
Gas cooker - 5 burners, open frame 242
Gas cooker - 5 burners with electric oven 242
Gas cooker 4-burner with convection oven GN 1/1 240
Gas cooker Kitchen Line 6-burner with convection oven GN 1/1 241
Gas grill hob, smooth, on a cabinet enclosed on 3 sides 245
Gas hose assembly Bake-, Grill- & Roast-master 669
Gas hose assembly Green Fire Barbecues 658
Gas hose assembly Hokkers 245
Gas hose assembly Xenon Pro & Fiesta barbecues 667
Gas kebab grill 352
Gas lighter – set of 2 pcs. 153, 245, 482
Gastronorm container holder 75
Gastronorm containers Budget Line 60
Gastronorm containers Kitchen Line 58
Gastronorm containers Kitchen Line – perforated 59

Gastronorm containers – perforated..... 56
Gastronorm containers polycarbonate black..... 62
Gastronorm containers polycarbonate transparent..... 64
Gastronorm containers polycarbonate white..... 63
Gastronorm containers polypropylene... 65
Gastronorm containers Profi Line..... 55
Gastronorm containers with handles Budget Line..... 61
Gastronorm grid..... 330
Gastronorm pan GN 1/1..... 504
Gastronorm pan GN 1/2..... 504
Gastronorm pan GN 1/3..... 504
Gastronorm storage containers HACCP.. 66
Gastronorm tray Profi Line..... 330
Gastronorm tray Profi Line GN 2/1..... 330
Glass brush..... 547
Glass brushes..... 547
Glass dishwasher 40x40..... 610
Glass dome..... 153
Glass dome with vent..... 153
Glass hanging rack..... 546
Glass holder..... 546
Glass jug..... 495
Glass mug..... 495
Glass polisher..... 625
Glass washer..... 546
Gloves and mitts..... 325
GN 1/1 tray..... 503
GN banquet tray..... 503
GN container 1/1 polypropylene..... 68
GN container 2/3 polypropylene..... 68
GN containers made of porcelain..... 504
GN containers with dropped handles..... 57
GN HACCP polypropylene containers, with lids, sealed..... 68
Grapefruit knife..... 100
Grater 4-sided..... 109
Grater 6-sided..... 109
Grater 4-sided with container..... 109
Grating disc..... 198
Gravy boat..... 423
Grease filter holder for deep fryer..... 118
Grease filters – 50 pcs..... 118
Greaseproof paper..... 428-429
Grease trap..... 620
Green Fire with 2 burners..... 656
Green Fire with 3 burners..... 656
Green Fire with 4 burners..... 657
Grid..... 330, 659
Griddle..... 276-278
Griddle 1/3 ribbed..... 276-277
Griddle for induction cookers..... 40
Griddle half ribbed..... 276-278
Griddle ribbed..... 276-278
Griddles Budget Line..... 278
Griddle scraper..... 276, 672
Griddles Kitchen Line..... 277
Griddles Profi Line..... 276
Grid for Grill master..... 668
Grid for Grill-Master Mini..... 668
Grid for ovens H90 and H90S..... 331
Grid for Roast Master Maxi 50/50..... 668
Grill barbecue Green Fire..... 656
Grill grate CONVECTOMAT GRILL..... 327
Grill-Master Maxi..... 661
Grill-Master Mini..... 661
Grill-Master Pro gas grills..... 660
Grill-Master Quattro..... 663
Grill pan - ridged surface Titanium Professional..... 41
Grill pan, square..... 44
Grill plate, ribbed CONVECTOMAT GRILLPLATE..... 327
Grill plates and grates CONVECTOMAT.. 327
Group head cleaning brush – set of 2 pcs..... 564

H

HACCP Cutting mat set - 6 pieces..... 81
Hamburger film patty dividers..... 203
Hamburger paper patty dividers..... 203
Hamburger press..... 203
Hamburger turner..... 128-129
Ham holder..... 209
Hand dryer..... 620
Hanging cabinets – welded, with sliding doors Profi Line..... 646
Hawthorne strainer..... 530
Heated buffet..... 381
Heated countertop cabinet..... 260
Heated countertop display..... 259-261
Heated countertop display two levels... 260
Heating element..... 596
Heat resistant barbecue gloves - 2 pcs.. 671
Heat resistant leather barbecue gloves - 2 pcs..... 671
Heat resistant leather barbecue mitts - 2 pcs..... 671
Heavy-duty storage rack..... 605
HENDI Jet chefs' torch..... 186
High-speed oven CombiTurbo™..... 306-307
High speed oven tray, non-stick..... 328
High speed oven tray, non-stick, reinforced..... 328
High voltage insect killer..... 628
Hokker Kitchen Line..... 244
Hokker Kitchen Line XL..... 244
Hokker Profi Line..... 244
Hokker stand..... 244
Honey dispenser..... 458
Hood dishwasher 50x50..... 614
Hood dishwasher - electronic controller..... 612
Horeca markers..... 69
Horizontal universal peeler..... 91
Hose with rinse head for appliances..... 618
Hot chocolate dispenser..... 571
Hot drinks boiler..... 570, 578
Hot drinks boiler double-walled... 572, 579
Hot drinks boiler single-walled..... 573
Hot drinks boilers UNIQ..... 475, 576
Hot tray..... 255

I

Ice bucket..... 540
Ice bucket double walled..... 540
Ice cream bowl Clown..... 423
Ice cream cones stand..... 161
Ice cream container Kitchen Line..... 167
Ice cream container lid Polycarbonate.. 166
Ice cream container lid, round..... 167
Ice cream container, round..... 167
Ice-cream cup..... 447
Ice cream dipper..... 166
Ice cream display freezer..... 385
Ice cream maker..... 161
Ice cream scoop for left-handers..... 165
Ice cream scoop Kitchen Line..... 164
Ice cream scoop Profi Line..... 164
Ice cream scoop Stöckel..... 164
Ice cream scoop washer..... 161
Ice cream spatula..... 166
Ice crusher..... 556
Ice cube machine..... 558-559
Ice cube maker..... 401, 557
Ice cube mould gem-shaped..... 541
Ice cube mould mini cube..... 541
Ice cube mould with lid..... 541
Ice cube mould XL..... 541
Ice cube tongs – 2 pcs..... 127, 540

Ice scoop slotted 540
Ice shot glass mould 541
Icing tips 171-172
Icing tips - round 172
Icing tips - serrated 171-172
Icing tips - smooth 171-172
Icing tips - star 172
Induction cooker 3500 D XL 254
Induction cooker 2000W Kitchen Line .. 250
Induction cooker 3500W Kitchen Line .. 250
Induction cooker model 1800 255
Induction cooker model 2000 255
Induction cooker model 7000 253
Induction cooker model 3500 D 252
Induction cooker model 5000 D 253
Induction cooker model 3500 D XL 252
Induction cooker model 3500 M 253
Induction cookers black Kitchen Line .. 250
Induction deepfryer 275
Induction deep fryer with drain tap, 8 l .. 275
Induction deep fryer with drain tap - 2 x 8 l 275
Induction frying pan 40
Induction heater 800W 257
Induction hokker high power 245
Induction hot plate Kitchen Line... 251, 255
Induction stove with 4 hobs 243
Induction stove with 6 hobs 243
Induction wok model 3500 252
Infrared heat bulb 247
Infrared thermometer 144
Infrared thermometer with probe 144
Ingredient boxes 528
Ingredient trolley 590
Insect killer 300 m² 628
Insect killers for indoor use 628
Insect killers for outdoor use 629
Insect killers for use in the kitchen & restaurant 628
Insect killer water resistant 629
Insect killer with adhesive plate 120 m² ... 629
Insect killer with adhesive plate 100 m² .. 628
Insulated beverage dispenser with tap ... 594
Insulated catering container GN 1/1, top-loaded 594
Insulated ice container - 110 L 589
Insulated portable container Kitchen Line 601
Insulated portable container Profi Line .. 603
Insulated portable container – with a tap Profi Line 603

J

Japanese knives 99
Japanese mandoline Samurai 104
Japanese mandoline Shōgun 将軍 107
Japanese mandoline Shōgun 将軍 PRO .. 107
Japanese sharpening stone HENDI by Naniwa 103
Jigger 25/35 ml 536
Jigger 25/50 ml 536
Jigger 30/50 ml 536
Juice dispenser 496-497
Juice dispenser 2x12L 543
Juice dispensers UNIQ 473
Juice extractor Compact 551
Juice extractor Titan 550
Juice jug 495
Julep strainer 530
Julienne disc 199

K

Karizma 413
Kebab knife electric 353
Kebab shovel 352
Kettle 568
Kitchen bowl 134
Kitchen Line 408
Kitchen Line | 600 series 368
Kitchen Line | 700 series 369
Kitchen scale 10 kg 141
Kitchen scale 15 kg 141
Kitchen scale 3 kg 140
Kitchen scale 5 kg 140
Kitchen shears 92
Kitchen sink – with knee-operated faucet 620
Knife magnet with hooks 97
Knife set – 4-piece 95
Knife set - 9-piece 94
Knife sharpener 102
Knives and sharpening tool set 95
Knives carrying case 97
Knives HACCP 86
Knives Kitchen line 85
Knives Profi Line 84
Knock box drawer 565
Knock box GN 565
Knock box in wooden frame 565

L

Ladle 131
Ladle non-drip 131
Ladles and serving spoons, heat resistant 494
Ladles & skimmers Kitchen Line 131
Ladles & skimmers Profi Line 131
Laundry bag for laundry trolley. 632
Laundry Trolley 632
Lava rocks - coarse 659
Lava rocks - fine 659
Lemon Zester 100
Lid clips for HACCP storage containers ... 67
Lid for bucket with reinforced base Profi Line 119
Lid for food container 70
Lid for GN containers 57, 59, 61, 64
Lid for GN containers black polycarbonate 62
Lid for GN containers made of polypropylene, with seal 65
Lid for GN containers polypropylene .. 65, 67
Lid for GN containers purple 73
Lid for GN containers white polycarbonate 63
Lid for GN containers with handle recess 57, 59, 61
Lid for GN containers with silicone rim 57, 59, 61
Lid for GN containers with sous vide stick recess 64, 286
Lid for GN containers with spoon recess .. 57
Lid for pot 32
Lid for racks 621
Lid for round waste bin 634
Lid for trash container 633
Lid holder 39
Lids for stew pans 35
Lid spacer for pizzas - 500 pcs 340
Lid with handle recess 57, 59, 61
Lift Salamander 450 292
Lift Salamander 600 292
Liquid fuel with wick 489
Loading table with sink for dishwasher .. 653
Lobster and crab cracker 459
Lobster forks - 6 pcs 459
Low pot with lid 36
Low temperature oven 155
LPG gas cartridge 186
Lyonnaise pan 46

M

Mandoline 104
Mandoline V-type 105

Manual Citrus Juicer 548
Measuring cup 135
Measuring jug 120
Measuring jug polypropylene 120
Measuring jug stackable 120
Meat axe 113
Meat Mincer 198 202
Meat mincer 12 Kitchen Line 200-201
Meat mincer 22 Kitchen Line 201
Meat mincer Kitchen Line 201
Meat mincer knife 201
Meat tenderiser Profi Line 115
Meat Tenderizers 114
Meat tenderizing hammer 114
Meat tenderizing hammer XL 114
Meat tray 402-403
Mechanical kitchen scale 141
Melamine 503
Melon scoop double 100
Melon scoop serrated 100
Menu and cutlery box 453
Menu card holder - 2 pcs 452
Menu card table stand 452
Menu card table stand - 6 pcs 452
Menu clipboard 449
Mesh food cover 501
Milk dispenser - 10,5 l 497
Milk frothing thermometer 146, 565
Milk jug 446
Milk jug black 446, 565
Milk jug – matt black 446, 565
Milk jug with measure 446, 565
Milkshake mixer BPA Free - Design by Bronwasser 168
Milkshake mixer - Design by Bronwasser 168
Mincing knife 108
Mini griddle pan Little Chef 425
Mini oval pan Little Chef 425
Mini round pan Little Chef 425
Mini sauce dispenser - set of 4 pcs. 150
Mini saucepan Little Chef 425
Mixing bowl 134
Mixing bowl with rubber base 134
Mobile table, with shelf – bolted 652
Mobile trolley for dishwasher baskets - 7 x 500x500 mm 621
Mop bucket 632
Mounting bracket for scoop washer 161
Mounting frame for induction heater, 800W 257
Muddler 533
Muesli dispenser 497
Muesli/salad bowl 415
Mug 417, 430
Multipurpose jugs 446, 565
Multipurpose tweezers 122-123
Multirack 504
Multi Toaster 6 tongs 293
Mussel & gravy pans 50
Mussel pan - with lid 50

N

Nacho warmer 193
Napkin holder 449
Non-drip bracket wall mounted 525
Non-drip pourer 525
Non-drip sauce bottle 150
Non-slip display stands 502
Non-slip pastry bags 170
Non-stick coated blade 211
Non-stick mat for rice cookers 288
Non-stick silicone baking mat 175
Nut and seafood cracker matt black 459

O

Oak serving board 420
Oak serving board, end-grain 420
Offset tweezers 122
Oil and vinegar set 458
Olive oil dispenser 458
Open cover for round waste bin 634
Open multi-shelf display 75 L 261
Oval dish 415, 419
Oven dishes cream porcelain 421
Oven dishes white porcelain 421
Oven dish round 421
Oven grid GN1/1 330
Oven mitts 671
Oven mitts - 2 pcs 325
Oven mitts, cotton - 2 pcs 325
Oven mitts, fiberglass - 2 pcs 325
Oven thermometer 147
Oven tray with non-stick coating CONVECTOMAT ROAST 327
Oyster knife round 97
Oyster knife straight 97

P

Paella pan 43, 664
Palette knife 179
Pancake pan 46
Pan gripper 340
Pan series Budget Line 36
Pan support adapter 33, 242
Paper bread bags 439
Paper coffee filters for filter coffee makers 567
Paring knife with wooden handle 89
Paring knives 90
Paring knives, set of 6 colours 89
Party pan 295
Party tub 434, 538-539
Pass-through cupboards with sliding doors 651
Pass-through cupboard with partition and sliding doors – bolted 651
Pass-through cupboard with sliding doors – bolted 651
Pasta and dumplings cooker 356
Pasta and pizza plates 346
Pasta cooker 356-357
Pasta cooker basket 37
Pasta maker 355
Pasta maker electric 355
Pasta plate 419
Pasta plate Barocco 346
Pasta plate Drops Collection 347
Pastry bag nylon 171
Pastry bags 170
Pastry bags – set of 2 pcs. 171
Pastry cutters, round – set 175
Pastry tong 126-127
Pavement blackboard 460
Pedal bin 635
Peeler 91
Pepper shaker & Salt shaker 456
Percolator double walled 579
Percolator single-walled 578
Percolators UNIQ 475, 574
Perfect for preparing freddo cappuccino, frappé and milkshakes 169
Perforated drip shelf for GN containers 59, 61
Perforated drip shelf for GN containers polycarbonate 64
Perforated pizza pan 348
Perforated plate 201
Piano mixing whisk 132
Piano whisk 132-133
Piano whisk with 12 piano wires 133
Pie cutter 182
Pineapple slicer 93

Pitcher ... 495
Pitcher with ice tube ... 495
Pitta bread basket - oval ... 440
Pitta bread basket - round ... 440
Pizza bench scraper heavy-duty ... 345
Pizza board ... 348
Pizza board with handle ... 340
Pizza counters ... 370, 372
Pizza cutter ... 101, 340
Pizza cutter heavy-duty HENDI Pizzer ... 344
Pizza delivery bag 35 cm ... 350
Pizza delivery bag 45 cm Kitchen Line ... 350
Pizza dough box ... 337
Pizza dough box 600x400 ... 337
Pizza dough box GN 1/1 ... 337
Pizza & food delivery backpack insulated ... 351
Pizza oven ... 295
Pizza oven BASIC ... 335
Pizza oven cleaning brush ... 343
Pizza oven compact ... 334
Pizza pan ... 348
Pizza pan rectangular ... 349
Pizza peel ... 342
Pizza peel round ... 342
Pizza peel squared ... 342-343
Pizza peel squared with short handle ... 341
Pizza peel with short handle, squared, perforated ... 341
Pizza plate Barocco ... 346
Pizza plate Crete ... 347
Pizza plate Drops Collection ... 347
Pizza plate Granite ... 347
Pizza plate Recipe Collection Black ... 346
Pizza plate Recipe Collection Brick Red ... 346
Pizza plate Speciale ... 347
Pizza plate Traditional ... 347
Pizza sauce ladle heavy-duty ... 345
Pizza sauce spoon ... 341
Pizza scoop, wooden ... 342
Pizza screen ... 348
Pizza screen/pan rack ... 349
Pizza shear heavy-duty ... 345
Pizza spatula heavy-duty ... 345
Pizza thermobox Profi Line ... 598
Placemat, frame – set ... 411
Placemat, geometric pattern – set ... 411
Placemat, leaves – set ... 411
Placemat – set ... 411
Planetary Mixer Blackbolt PRO ... 225
Planetary Mixers Kitchen Line ... 214
Plastic spice mat for food dehydrators ... 266
Plate Bark ... 423
Plate trolley ... 591
Plate warmer double ... 258
Plate warmer single ... 258
Plate with high rim Oslo ... 422
Platform trolley ... 605
Platter, rectangular ... 503
Pocket thermometer with probe ... 144
Polycarbonate ice cream container ... 166
Polycarbonate mixing cup for milkshakers – Design by Bronwasser ... 169
Polyester tray for self-service restaurants ... 509
Polyester tray, non-slip, oval ... 508
Polyester tray, non-slip, rectangular ... 508
Polyester tray, non-slip, round ... 508
Polyester tray, oval, XL ... 508
Polyethylene butcher block with base ... 113
Polypropylene cutlery basket ... 505
Polypropylene Euronorm ... 509
Polypropylene fast food tray GN 1/1 ... 510
Polypropylene fast food tray, large ... 510
Polypropylene fast food tray, medium ... 510
Polypropylene fast food tray, oval ... 510
Polypropylene fast food tray, small ... 510
Popcorn machine ... 190, 193
Popcorn machine with cart ... 191
Potato masher ... 136
Potato mashers and ricers ... 136
Potato peeler ... 101
Potato peeler 10 kg ... 208
Potato peeler 18 kg ... 208
Potato peeler 5 kg ... 208
Potato peelers Kitchen Line ... 208
Potato ricer ... 136
Pots and pans Profi Line ... 106
Pots and pans Profi Line, sandwich bottom ... 30, 32
Pots and pans with capsule bottom Kitchen Line ... 34
Pot stand ... 649
Poultry shears ... 92
Pourer with flip top ... 524
Prep tray ... 75
Presentation cover GN 1/1 ... 500-501
Presentation displays and covers ... 498
Presentation miniatures ... 425-426
Pressure food sprayer ... 121
Pressure regulator 50 mBar ... 245, 669
Pressure regulator 37mBar ... 669
Professional grill and oven cleaner ... 331, 631
Profi Line | 800 series ... 360
Profi Line Food dehydrator ... 267
Profi Line ice cream container ... 167
Profi line insulated portable containers ... 602
Pull-out basin tap ... 619
Push lid for round waste bin ... 634

Q

Quartz heated countertop display ... 259
Quartz salamander MAXI GN 1/1 ... 291

R

Rack for 18 vegetable cutter discs ... 199
Ramekin ... 187, 435
Rasping disc ... 199
Receipt holder ... 103, 452
Reception bell ... 449
Rectangular serving tray ... 506
Refrigerated countertop server ... 373
Refrigerated countertop server GN 1/3 ... 373
Refrigerated countertop server GN 1/4 ... 373
Refrigerated display cabinet, 270 l ... 388
Refrigerated display cabinet, 58 l ... 386
Refrigerated display cabinet, 68 l ... 386
Refrigerated display cabinet, 78 l ... 387
Refrigerated display cabinet, 98 l ... 387
Refrigerated display cabinets ... 386-388
Refrigerated display cabinets with 2 shelves ... 391
Refrigerated display cabinets with 3 slanted shelves ... 390
Refrigerated display cabinets with back access ... 390-391
Refrigerator counter Profi Line | 700 series ... 367
Refrigerator & freezer counters Profi Line | 700 series ... 366
Refrigerators and freezers Kitchen Line 580 l and 1 300 l ... 363
Refrigerators and freezers Profi Line 420+420 L ... 362
Refrigerators & Freezers Profi Line | 700 series ... 361
Refrigerator thermometer ... 147
Replacement knife for kebab knifes ... 353
Replacement lamp for fly killers ... 629
Restaurant calling system ... 513
Restaurant pagers – set of 10 pcs. ... 513
Reusable food safety stickers ... 74
Rice cooker 10 L ... 289

Rice cooker 4.2 L ... 289
Rice cooker & warmer 5.4 l ... 288
Rice cooker with steamer function ... 288
Ring for Hokker ... 244
Rinse tap ... 617
Rinse tap, extendible ... 619
Rinse tap, wall-mounted ... 617
Rise and fall heat lamp conical ... 246
Rise and fall heat lamp cylindrical ... 247
Roasting pan ... 37
Roasting thermometer with timer ... 145
Roast-Master Maxi ... 662
Roast-Master Maxi 50/50 ... 662
Roast-Master Pro Black ... 660
Roast-Master Pro Gas barbecue ... 660
Rollers for poultry ... 204
Rollers for shoarma ... 204
Rolling pin with non-stick coating ... 177
Rolltop-Chafing dish Gastronorm 1/1 .. 487
Rolltop-Chafing dish - round ... 487
Roll-top cooling display Duo UNIQ ... 471
Roll Top Display ... 499
Roll top display – double ... 499
Roll top display – single ... 499
Rolltop presentation cover ... 500
Rotating bubble waffle maker ... 184
Rotating cake stand ... 501
Round cake display ... 389
Round display with roll-top cover ... 500
Round knock box ... 564
Round pedal waste bin with inner bin .. 636
Round tip tweezers ... 123
Round tray with cover ... 500
Round waste bin ... 634
Rubber band for Trash bag holder ... 635
Rubber seal for pressure regulator ... 669
Rustica oven dish oval ... 421
Rustica oven dish rectangular ... 421
Rustica oven dish round ... 421
Rustica oven dish square ... 421

S

Safe can opener ... 112
Salad bowl ... 413, 417, 419, 430
Salad buffet ... 381
Salad counters ... 374-375
Salad fork ... 494
Salad spinner ... 119
Salad spoon ... 494
Salad tong ... 127
Salad tongs ... 124
Salamander ... 290
Salamander GN 1/1 ... 290
Salamander wall mountable ... 290
Salamander with quartz infrared heating elements GN 1/1 ... 291
Salt and pepper shaker set ... 456
Salt grinders & pepper mills ... 454
Salt & pepper shakers ... 117
Salt tablets for water softening ... 627
Sand paper for knife sharpener ... 102
Sandwich toaster ... 293
Saturn ... 417
Sauce boat ... 423
Sauce dispenser with pump ... 151
Sauce ladle ... 494
Saucepan - without lid ... 33, 35
Saucer ... 415
Saucer for cappuccino cup ... 413, 417, 419
Saucer for coffee cup ... 413, 415, 417, 419
Saucer for espresso cup .. 413, 415, 417, 419
Saucer for soup bowl ... 413, 417, 419
Sauce stand ... 151
Sauce warmers ... 189
Sausage and hot-dog buns warmer ... 296
Sausage cutter ... 202
Sausage cutter - electric ... 202
Sausage cutter - manual ... 202
Sausage filling machine Profi Line ... 207
Sausage filling machines ... 207
Sausage rolling grill - 2 zones ... 297
Sausage rolling grill - 2 zones with energy-saving cover ... 297
Sausage rolling grill, 1-zone with energy-saving cover ... 297
Sausage rolling grills ... 297
Sausage rolling grill XL - 2 zones ... 297
Sausage warmer ... 296
Sauté pan Titanium Professional ... 41
Sauté pan - without lid ... 33-34
Scales ... 140
Scoop ... 120, 190, 540
Scraper ... 128
Scraper Kitchen Line ... 130
Scraper Profi Line ... 130
Scraper spoon shaped Kitchen Line ... 130
Seafood platter ... 502
Sealer film PET/PE peel 12/40 ... 231
Serving baskets fast food style ... 439
Serving dish ... 507
Serving pan ... 44
Serving spoon ... 492-493
Serving stand for plates ... 502
Serving stands ... 502
Serving tong ... 126
Serving tong HACCP 250 mm ... 73, 125
Serving tongs ... 124-125
Serving tongs – 2 pcs ... 126
Serving tongs HACCP 300 mm ... 125
Serving tray GN 1/1 ... 506
Serving tray GN 1/1, with slanted rim .. 506
Serving tray, oval ... 506
Serving tray, oval, non-slip, laminated .. 511
Serving tray, rectangular, non-slip, black ... 509
Serving tray, rectangular, non-slip, laminated ... 511
Serving tray, round ... 507
Serving tray, round, non-slip ... 509
Serving tray, round, non-slip, high rim, black ... 509
Serving tray, round, non-slip, high rim, laminated ... 511
Serving trays, non-slip ... 511
Serving tray with melamine laminate, non slip, with wood design ... 511
Serving trolley ... 586
Serving trolley 3-shelf – welded ... 587
Serving trolley matt black ... 586
Serving trolley with 4 shelves ... 587
Serving trolley with 5 shelves ... 587
Set: Bain-marie HENDI Ranger + 2x 4L container with lid ... 265
Set: Bain-marie HENDI Ranger + 3x GN 1/3 with lid ... 265
Set: Bain-marie HENDI Ranger with drain tap + 3x GN 1/3 with lid ... 265
Set: Induction cooker 3500W + saucepan + frying pan ... 254
Set of 6 cutting boards HACCP with rack .. 80
Set of 4 egg trays for HENDI OVOBOX 120 ... 71
Set of 4 feet for refrigerators and freezers ... 361
Set of reusable food safety labels with a dispenser ... 74
Set: Stick blender 350 with variable speed + whisk + wall-mounted rack ... 223
Shaker ... 456
Shelf for cooling and freezing cabinets GN 2/1, white ... 403
Shelf for cooling and freezing cabinets GN 2/1, white ... 360, 363

Shelf for counter refrigerator & freezers Profi Line ... 366
Shellfish cutlery ... 459
Sieve ... 138
Sieve, double mesh ... 138
Sieve – set of 3 pcs. ... 532
Silicone mould HEART ... 176
Silicone mould MINI-MUFFIN ... 176
Silicone mould MUFFIN ... 176
Silicone mould OVAL ... 176
Silicone moulds ... 176
Silicone mould SEMI-SPHERE ... 176
Silicone mould SQUARE ... 176
Silicone tong for cooking ... 124
Single basin, depth 600 mm, height 300 mm ... 648
Single basin, depth 700 mm, height 300 mm ... 648
Single pastry guitar ... 180
Single Pedestal Pre-Rinser ... 618
Single roll-top cooling display Duo, UNIQ ... 471
Sink ... 641
Sink strainer ... 619
Sink table – bolted ... 643
Sink table – bolted, depth 600 mm ... 645
Sink table, cabinet – welded, with hinged doors ... 647
Sink tables – bolted Kitchen Line ... 645
Sink tables – bolted Profi Line ... 643
Sink tables, cabinets – welded Profi Line ... 647
Sink table with shelf and space for undercounter dishwasher ... 653
Sink table with shelf – bolted ... 643
Sink table with shelf – bolted, depth 600 mm ... 645
Sink tap ... 618
Sink tap with long lever ... 618
Skimmer ... 131, 493
Skimmer, round ... 493
Slicer 250 Kitchen Line ... 213
Slicer 300 Kitchen Line ... 213
Slicer 195 Profi Line ... 210
Slicer 220 Profi Line ... 210
Slicer 250 Profi Line ... 211
Slicer 220 Red Edition Profi Line ... 212
Slicer 250 Red Edition Profi Line ... 212
Slicer 250 teflon coated Kitchen Line ... 213
Slicer Profi Line ... 210, 212
Slicer Profi Line 300 ... 211
Slicers Kitchen Line ... 213
Slicing disc ... 198
Slim waste bin ... 635
Slotted spatula ... 131, 493
Slotted spoon ... 131, 492
Slush machine 1x12 L Kitchen Line ... 545
Slush machine 2x12 L Kitchen Line ... 545
Slush machine 3x12 L Kitchen Line ... 545
Slush machine 2x12L Profi Line ... 544
Slush machine Profi Line ... 544
Slush machines Kitchen Line ... 545
Small frying pan ... 433
Small sauce pan with spout ... 433
Smash burger press ... 279
Smoke Infuser ... 153
Smoke oven electric ... 155
Smoking gun rechargeable – 3 speeds of smoke infusion ... 152
Snack can ... 432
Snail fork - 6 pcs ... 459
Snail tongs - 2 pcs ... 459
Soda chargers ... 527
Soda siphon ... 527
Soft serve and whipped cream machine cleaner ... 631
Soup and sauce bowls ... 434
Soup bowl ... 413, 415, 417, 419, 434
Soup bowl Lionhead ... 423
Soup chafing dish ... 480
Soup chafing dish mirror finish ... 486
Soup & gravy pan - with lid ... 50, 431
Soup kettle, 8 l ... 476
Soup kettle HENDI UNIQ ... 466-467
Soup kettle waterless, 10L ... 477
Soup ladle ... 492-493
Soup pan for electric soup kettle ... 476
Soup plate ... 415, 417, 419
Soup strainer ... 138
Soup tureen ... 423
Sous vide cooker 30 ... 286
Sous vide cooker 50 ... 286
Sous vide cooker 80 ... 287
Sous-vide cooker HENDI MASTERVIDE ... 285
Sous-vide cooking bags for vacuum packing machines ... 237
Sous-vide cooking balls – 500 pcs ... 285, 287
Sous-vide system ... 283
Sous vide system GN 1/1 ... 283
Sous-vide system GN 2/3 ... 283
Spaghetti tong ... 127
Spare blade for 855201 ... 276
Spare parts set ... 158-159
Spatula ... 128, 131, 179
Spatulas & Dippers ... 166
Speed peeler ... 91
Sphere ice mould ... 541
Spice mat for Food Dehydrator ... 267
Spiral mixers ... 338
Spiral mixers with 2 speeds ... 339
Spiral mixer with fixed bowl and 2 speeds ... 339
Spiral mixer with fixed head and bowl ... 338
Spiral mixer with rising head and removable bowl ... 338
Spiral whisk ... 132
Sponge cake saw ... 181
Spoon ... 129
Spoon holder ... 493
Spreader - serrated ... 100
Square bowl ... 503
Stainless steel cleaner ... 631
Stainless steel furniture ... 641
Stainless steel mixing cup for milkshakers – Design by Bronwasser ... 169
Stainless steel rolling pin ... 177
Stand for convection steam oven with grill 4x GN 2/3 ... 313
Standing Ashtray Pole ... 463, 637
Standing waste bin with ashtray ... 463, 636
Steak cutlery ... 410
Steak fork - 6 pcs ... 410
Steak knife - 6 pcs ... 410
Steak knife XL - 6 pcs ... 410
Steak thermometer – set of 4 pcs. ... 146
Stew pan high - with lid ... 31, 34
Stew pan high - without lid ... 32, 35
Stew pan low - with lid ... 31, 34
Stew pan low - without lid ... 32, 35
Stew pan medium – with lid ... 34
Stew pan middle - with lid ... 31, 36
Stew pan middle - without lid ... 32, 35
Stew pan with lid ... 36
Stick blender 250 - with adjustable speed ... 216
Stick blender HENDI BLEND ... 217
Stick blender Kitchen Line 160 with adjustable speed ... 221
Stick blender Profi Line 400 - adjustable speed Set with storage rack ... 216
Stick blenders Kitchen Line ... 220
Stick blenders Profi Line ... 215
Stick blender with spiral cord ... 218

Stöckel ice cream dipper 166
Stöckel ice cream scoop 165
Stöckel oval ice cream scoop..... 165
Stopper..... 526
Stopper with cap 526
Storage rack with 4 full shelves – bolted 651
Storage rack with 5 shelves..... 605
Store & pour bottle 526
Strainer reinforced..... 138
Strip vacuum packaging machine 234
Strip vacuum packaging machine Profi Line..... 235
Sugar bowl 447
Sugar cube tongs - 2 pcs 127, 447
Sugar dispenser..... 458
Sugar/whipped cream dish..... 447
Sushi display 382
Sushi display 5x GN 1/3 383

T

Table caddy 434, 453
Tablecloth clip - 4 pcs 449
Table cover, rectangular 515
Table cover, round..... 515-516
Table sign 'No smoking'..... 451
Table sign reserved..... 450
Tablestand numbers 451
Tables with wash troughs – welded Profi Line..... 648
Tabletop blackboard - 2 pcs..... 461
Tabletop litterbin..... 448
Tabletop litterbin or cutlery holder 448
Tabletop trash bin with swing cover 448
Table with 2 sinks and shelf – bolted 643, 645
Table with 2 sinks – bolted..... 645
Table with 2 sinks, cabinet – welded, with sliding doors..... 647
Table with 2 sinks – welded 646
Table with single wash trough, without splashback – bolted, depth 600 mm..... 648
Taco holder..... 151, 403
Tamping mat 564
Tamping mat double 564
Tamping stand..... 564
Tapas dish Cacerole - 6 pcs 424
Tapas dish Concha - 6 pcs 424
Tapas dish Cuadrado - 6 pcs..... 424
Tapas dish Cuchara - 6 pcs..... 424
Tapas dish Huevo - 6 pcs 424
Tapas dish Leon - 6 pcs 424
Tapas dish oval..... 421
Tapas dish Plato - 6 pcs..... 424
Tapas dish Redondo - 6 pcs 424
Tapas dish Triangolo - 6 pcs 424
Tapas mini..... 424
Tap with pull out rinser..... 617
Tea box 569
Tea & herb strainer..... 447
Tea strainer - with hinged handle..... 447
Teflon tape for top sealbar..... 233
Teppanyaki turner..... 129
Thermo box 9x 600x400mm..... 595
Thermobox Profi Line 598-599
Thermo catering box..... 596-597
Thermo catering container 2x GN 1/1 200 592
Thermo front loaders..... 596
Thermo-insulated container with heating function – catering..... 593
Thermometer with foldable probe..... 144
Thermometer with probe..... 145
Thermostat cable for party pan..... 295
Thermosystem 263
Thermosystem 1 263
Thermosystem 2 263
Thermosystem 4 263
Thermo Whipper 162
Tiered stand 502
Timer..... 148
Tin-on-Tin Boston shaker..... 534
Toaster 4-slice 292
Toaster tong 293
Tomato knife offset 101
Tomato slicer 111
Tong for Sandwich toaster..... 293
Top grid for charcoal barbecues..... 670
Top grid for Roast-master 668
Top grid for Xantos barbecue..... 668
Tortilla Press..... 205
Tote box..... 623
Trash bag holder..... 635
Trash container..... 633
Tray CONVECTOMAT 329
Tray CONVECTOMAT CLASSIC 600x400..326
Tray CONVECTOMAT CLASSIC GN 1/1..326
Tray CONVECTOMAT CLASSIC GN 2/3..326
Tray for french bread 328
Trays CONVECTOMAT CLASSIC..... 326
Tray sealer Compact..... 231
Tray sealer matrix..... 231
Tray - with 3 rims..... 328
Tray - with 4 rims..... 328
Tray with non-stick coating CONVECTOMAT EGGPLATE 327
Triangle cocktail strainer..... 530
Trolley for chairs..... 517
Trolley for dishwasher racks 621
Trolley for dishwasher racks with handle..... 621
Trolley for round waste bin 634
Trolley for tables 516
Trolley for thermo container..589, 592-593
Truffle slicer..... 93
Tumbler..... 430
Turner flexible..... 129
Turner flexible, perforated..... 129
Tweezer, curved, with profiled handle..122
Tweezer, round head..... 122
Tweezers curved 122
Tweezer, square head 122

U

Undercounter dry aging cabinet..... 377
Universal cutting board 81
Universal cutting board white..... 81
Universal cutting board with groove..... 81
Universal peelers..... 91
Universal peeler with serrated blade..... 91
Universal tongs 124-125
Unloading table for dishwashers..... 653
Utility knives..... 89
UV sterilizer 619

V

Vacuum chamber packaging machine Kitchen Line 232
Vacuum chamber packaging machine Profi Line..... 232
Vacuum jug..... 443-444, 567
Vacuum jugs..... 444
Vacuum jug with glass inner bottle 444
Vacuum packaging machine Kitchen Line 235
Vacuum packaging machines..... 233
Vacuum packing bags, for chamber vacuum packing machines 237
Vacuum wine saver 546
Vegetable corer 100
Vegetable cutter heavy duty..... 199
Vegetable cutter Profi Line..... 198
Vegetable dish..... 434

Vegetable spoon 131
Vegetable strainer 135
Velocity slanted bowls 435

W

Waffle maker 'Brussels' 183
Waffle maker corn dog 185
Waffle maker 'Heart' 183
Waffle maker 'Liège' 183
Waffle maker lollypop 185
Waffle maker round 184
Waiter's corkscrew 523
Wall blackboard 460
Wall clock 147
Wall Mounted Ashtray 463, 637
Wall mounted bottle opener 522
Wall-mounted extractor hood, angled .. 652
Wall-mounted extractor hood - bolted .. 652
Wall-mounted paper towel dispenser .. 632
Wall mounted storage rack 215
Wall rack for pastry bags 175
Wall shelf adjustable, single, with 2 brackets 649
Wall shelf, with 2 brackets 649
Wall table cabinet with sliding doors – welded 646
Wall table with shelf – bolted 642
Wall table with shelf – bolted, depth 600 mm 644
Wall work table cabinets – welded 646
Washbasin knee operated 620
Waterproof thermometer 145
Water softener 627
Water softener, automatic 626
Water softener, semi-automatic 626
Water softeners Manual 627
Water softeners (semi-)automatic 626
Wet floor sign 632
Whisk attachment for stick blender 222140 221
Whisk attachment for stick blenders ... 220
Whisk for stick blender Profi Line 300, 400 & 500 215
Whisks 132
Wine and champagne bucket 539
Wine cooler 540
Wine cooler, 1-zone, 300 bottles 399
Wine coolers, dual zone 398
Wine cooler stand 539
Wine cooler table bracket 539
Wire basket deco oval 442
Wire brush 672
Wire brush set narrow - 3 pcs 672
Wire brush Y-shaped 672
Wok 42, 45, 244, 253
Wok 3-ply - without lid 50
Wok Titanium Professional 41
Wok with wooden handle 45
Wooden pepper mill 454
Wooden rolling pin 177
Wooden salt grinder 454
Wooden spatula - set of 4 128
Wooden spoon - set of 3 129
Wooden spreader for crêpe makers 189
Wood fibre cutting board 83
Work table with backsplash Budget Line 641
Worm shaft 201

X

Xantos Black Gas grill 665
Xantos Gas grill 665
Xenon Pro 667

Z

Zester 108

01

Pots, pans, GN containers

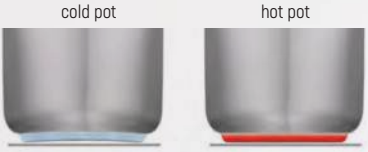
Cook with passion, serve with perfection

POTS AND PANS PROFI LINE, SANDWICH BOTTOM

Watch the video

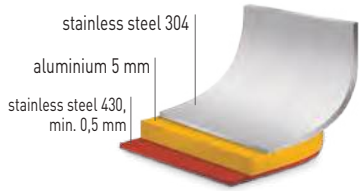
SANDWICH TYPE MULTI-LAYERED BOTTOM

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



Al aluminium | 18/8 stainless steel | ceramic | electro | gas | induction

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



STEW PAN HIGH - WITH LID

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

832400

STEW PAN MIDDLE - WITH LID

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

831205

STEW PAN LOW - WITH LID

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

830208

NEW

STEW PAN HIGH, WITHOUT LID

code	liters	thickness (mm)	mm
830529	3	0.6	ø160x(H)156
830536	5.9	0.6	ø200x(H)196
830543	9.8	0.8	ø240x(H)226
830567	15.9	0.8	ø280x(H)266
830574	24	1	ø320x(H)306
830581	36.5	1	ø360x(H)106
830628	50	1	ø400x(H)406
830635	71	1.2	ø450x(H)456

STEW PAN MIDDLE WITHOUT LID

code	liters	thickness (mm)	mm
830307	2.1	0.6	ø160x(H)116
830314	4	0.6	ø200x(H)136
830321	6.7	0.8	ø240x(H)156
830338	10.3	0.8	ø280x(H)176
830345	15.1	0.8	ø320x(H)196
830390	23.2	1	ø360x(H)236

STEW PAN LOW, WITHOUT LID

code	liters	thickness (mm)	mm
830130	1.5	0.6	ø160x(H)81
830147	2.8	0.6	ø200x(H)96
830161	4.7	0.6	ø240x(H)111
830178	7.3	0.8	ø280x(H)126
830185	12	0.8	ø320x(H)156

LID FOR POT

code	thickness (mm)	mm
833919	0.6	ø160x(H)46
833926	0.6	ø200x(H)47
833933	0.6	ø240x(H)50
833940	0.6	ø280x(H)52
833957	0.8	ø320x(H)53
833964	0.8	ø360x(H)55
833971	0.8	ø400x(H)56
833988	0.8	ø450x(H)68

SAUCEPAN - WITHOUT LID

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

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

830048

SAUTÉ PAN - WITHOUT LID

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

code	liters	wall (mm)	mm
830352	0.9	0.7	ø160x(H)60
830376	1.5	0.7	ø200x(H)60

830352

FRYING PAN - WITHOUT LID

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

code	wall (mm)	mm	
835449	0.6	ø215x(H)52	N
835432	0.7	ø240x(H)45	
835531	0.7	ø280x(H)50	
835630	0.7	ø320x(H)55	

835432

FRYING PAN, WITH NON-STICK COATING - WITHOUT LID

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

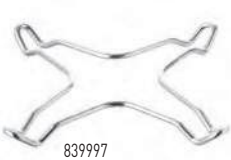
code	wall (mm)	mm	
835456	0.6	ø215x(H)52	N
835401	0.7	ø240x(H)45	
835500	0.7	ø280x(H)50	
835609	0.7	ø320x(H)55	

835401

PAN SUPPORT ADAPTER

- For placing small pans on large pan supports.

code	mm
839997	255x255x(H)25

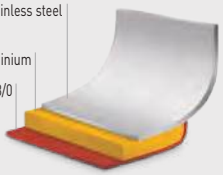


839997

POTS AND PANS WITH CAPSULE BOTTOM KITCHEN LINE

Al aluminium | S.S. stainless steel | 18/0 stainless steel | 18/8 stainless steel | ceramic | electro | gas | induction

- 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

837306

STEW PAN HIGH – WITH LID

code	liters	wall (mm)	mm	
837108	2.8	0.6	ø160x(H)140	
837207	5	0.6	ø200x(H)160	
837306	9	0.7	ø240x(H)200	
837405	13.5	0.7	ø280x(H)220	
837603	21	0.8	ø320x(H)270	
837139	32	1	ø360x(H)320	N
837146	45	1	ø400x(H)360	N

836309

STEW PAN MEDIUM – WITH LID

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

836026

STEW PAN LOW - WITH LID

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

839409

SAUTÉ PAN - WITHOUT LID

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

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

STEW PAN HIGH - WITHOUT LID

code	liters	wall (mm)	mm	
837757	2.8	0.6	ø160x(H)140	
837764	5	0.6	ø215x(H)164	
837771	9	0.6	ø240x(H)200	
837788	13.5	0.7	ø280x(H)220	
837795	21	0.8	ø320x(H)270	
837115	32	1	ø360x(H)320	N
837122	45	1	ø400x(H)360	N

837771

STEW PAN MIDDLE - WITHOUT LID

code	liters	wall (mm)	mm
837696	1.9	0.6	ø160x(H)95
837719	3.5	0.6	ø200x(H)115
837726	6	0.6	ø240x(H)135
837733	9.5	0.7	ø280x(H)155
837740	15	0.8	ø320x(H)190

837726

STEW PAN LOW - WITHOUT LID

code	liters	wall (mm)	mm
837641	1.5	0.6	ø160x(H)75
837658	2.9	0.6	ø200x(H)95
837665	4.9	0.6	ø240x(H)110
837672	7.3	0.7	ø280x(H)120
837689	12	0.8	ø320x(H)150

837665

LIDS FOR STEW PANS

code	mm	
837818	ø160	
837825	ø200	
837832	ø240	
837849	ø280	
837856	ø320	
837863	ø360	N
837870	ø400	N

837832

SAUCEPAN - WITHOUT LID

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

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

838105

FRYING PAN - WITHOUT LID

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

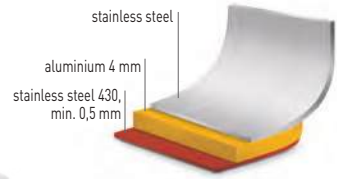
code	wall (mm)	mm	
837153	0.6	ø200x(H)45	N
838501	0.6	ø240x(H)50	
838600	0.6	ø280x(H)50	
838617	0.7	ø320x(H)50	

838501

PAN SERIES BUDGET LINE

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

Al aluminium | S.S. stainless steel | 18/0 stainless steel | ceramic | electro | gas | induction



STEW PAN WITH LID

- Lid with steam release holes.

code	liters	wall (mm)	mm	
832882	17	0.8	ø280x(H)280	N
832899	21	0.8	ø300x(H)300	N
834206	25	0.8	ø345x(H)350	
834404	36	1	ø360x(H)360	
834701	50	1	ø400x(H)400	
834909	71	1	ø450x(H)450	
835104	98	1	ø500x(H)500	

STEW PAN MIDDLE - WITH LID NEW

- Lid with steam release holes.

code	liters	wall (mm)	mm
832820	9	0.8	ø250x(H)180
832837	14	0.8	ø300x(H)200
832844	23	1	ø350x(H)240
832851	32	1	ø400x(H)260

LOW POT WITH LID NEW

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

Sandwich type bottom

Riveted handle

Handles don't get hot

HENDI

833032

BAIN-MARIE PAN

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

code	liters	mm
833032	1	330x165x(H)95

833506

Watch the video

With extra hook to support while draining

18/8
stainless steel

PASTA COOKER BASKET

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

code	liters	mm
833506	1.5	160x160x(H)230

833100

Al
aluminium
S.S.
stainless steel
18/0
stainless steel
ceramic
electro
gas
induction

ASPARAGUS PAN XL

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

code	liters	wall (mm)	mm
833100	5.5	0.6	ø162x(H)280

ROASTING PAN

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

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

508503

CAST IRON CASSEROLE ENAMELLED

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

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

NEW

CASSEROLE WITH NON-STICK COATING

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

code	liters	mm
611029	7	367x290x(H)122
611036	7.5	387x310x(H)130
611043	9	405x332x(H)138
611012	4.3	425x332x(H)70

LID HOLDER

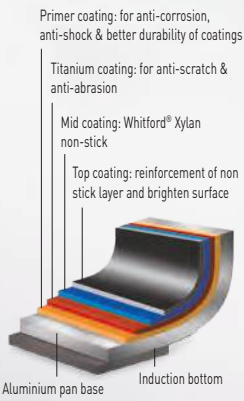
NEW

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

code	mm
470534	224x52x(H)105

FRYING PANS DIE-CAST ALUMINIUM 'TITANIUM PROFESSIONAL'

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



INDUCTION FRYING PAN

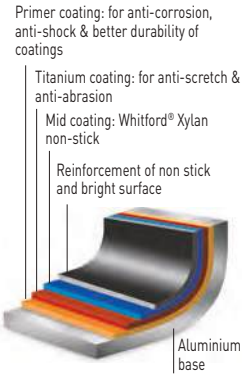
code	ø bottom (mm)	mm
629154	190	ø250x(H)50
629253	220	ø290x(H)55
629345	260	ø330x(H)60

GRIDDLE FOR INDUCTION COOKERS

code	mm
629130	390x260x(H)35

FRYING PANS DIE-CAST ALUMINIUM 'TITANIUM PROFESSIONAL'

- Made of cast aluminium, suitable for all heat sources except induction and even suitable for use in ovens (up to 250°C).
- Cast aluminium excels at conducting heat.
- The 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.



629208

FRYING PAN TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm
629109	180	ø240x(H)55
629307	260	ø320x(H)55
629208	220	ø280x(H)55
629352	300	ø360x(H)55
629390	340	ø400x(H)55

839010

WOK TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm
839010	157	ø320x(H)100

629505

SAUTÉ PAN TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm
629505	225	ø280x(H)85

629802

GRILL PAN - RIDGED SURFACE TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm
629802	220	550x290x(H)55

629604

FISH FRYING PAN - OVAL TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm
629604	175	400x275 x(H)35

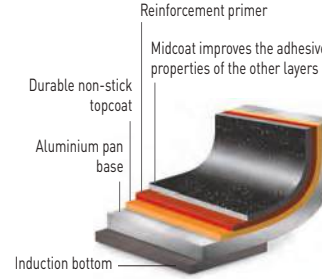
629413

CRÊPES PAN TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm
629413	260	ø320x(H)20

FRYING PANS ALUMINIUM 'MARBLE PROFESSIONAL'

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



FRYING PAN

code	ø bottom (mm)	mm
627600	140	ø200x(H)40
627617	180	ø240x(H)42
627662	200	ø260x(H)45
627624	220	ø280x(H)50
627631	260	ø320x(H)50
627648	280	ø360x(H)50
627655	300	ø390x(H)50

627631

627747 627686 627716

WOK

code	ø bottom (mm)	mm
627730	210	ø280x(H)75
627747	210	ø320x(H)95

CRÊPE PAN

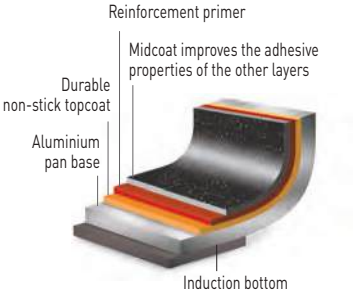
code	ø bottom (mm)	mm
627679	240	ø280x(H)25
627686	280	ø320x(H)20

FISH FRYING PAN - OVAL

code	ø bottom (mm)	mm
627716	185	280x400x(H)55

FRYING PANS ALUMINUM 'PLATINUM PROFESSIONAL'

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



FRYING PAN

code	ø bottom (mm)	mm
621103	140	ø200x(H)44
621110	180	ø240x(H)50
621127	200	ø260x(H)52
621134	200	ø280x(H)52
621158	215	ø320x(H)60

PAELLA PAN

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

code	Suitable for Fiesta gas grill	mm	
622094		ø300x(H)110	
622100		ø340x(H)40	
622117		ø380x(H)120	N
622216		ø420x(H)120	N
622308		ø460x(H)40	
622353		ø550x(H)100	N
622407	146002	ø600x(H)40	
622605	146804	ø800x(H)50	

CARBON STEEL WOKS AND FRYING PANS

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

NEW

628058

FRYING PAN

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

code	ø bottom (mm)	mm
628058	254	ø327x593

628003

FRYING PAN

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

code	ø bottom (mm)	mm
628003	156	ø204x385
628010	186	ø244x470
628027	205	ø264x490
628034	230	ø282x504
628041	238	ø306x530

627976

CRÊPE PAN

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

code	ø bottom (mm)	mm
627976	255	520x282x(H)85

627983

GRILL PAN, SQUARE

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

code	mm
627983	480x282x(H)80

627945

SERVING PAN

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

code	ø bottom (mm)	mm
627914	95	ø144x170
627921	110	ø164x195
627938	125	ø184x216
627945	140	ø204x240
627952	170	ø243x280
627969	185	ø264x297

NEW

ceramic | electro | gas | induction | oven | wash

627990

627907

WOK

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

code	ø bottom (mm)	mm
627990	180	ø304x530

WOK WITH WOODEN HANDLE

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

code	ø bottom (mm)	mm
627907	110	ø324x565

STEP-BY-STEP GUIDE:

Step 1

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

Step 2

Thoroughly dry before use.

Step 3

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

Step 4

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

Step 5

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

Step 6

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

CARBON STEEL PANS

- Made of carbon steel.
- Ergonomic handle made of carbon steel with a hanging hole.
- Suitable for various heat sources including induction, gas, electric and ceramic.
- Not dishwasher safe.
- Excellent thermal conductivity.
- Solid construction, very long service life.
- Note: Must be seasoned before use.

NEW

629420 – 629475

629482

LYONNAISE PAN

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

code	mm
629420	ø210x(H)100
629437	ø220x(H)100
629444	ø240x(H)100
629451	ø270x(H)130
629468	ø280x(H)130
629475	ø320x(H)130
629482	ø360x(H)140

NEW

629499

CRÊPE PAN

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

code	mm
629499	ø290x(H)100

NEW

629529

PANCAKE PAN

- Sharp bottom angle designed for flipping pancakes.

code	mm
629512	ø120x(H)100
629529	ø140x(H)100
629536	ø180x(H)100

FRYING PANS TRADITIONAL

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

Fe carbon steel | ceramic | electro | gas | induction | wash | stackable

Watch the video

628614

FRYING PAN

code	ø bottom (mm)	mm
628638	180	ø240x(H)45
628614	220	ø280x(H)50
628706	240	ø300x(H)50
628621	260	ø320x(H)50

628805

CRÊPES PAN

code	ø bottom (mm)	mm
628805	200	ø230x(H)25

BEFORE FIRST USE:

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

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

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

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

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

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

CAST IRON SKILLET

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

code	mm
629314	ø165x(H)35
629321	ø200x(H)40
629338	ø250x(H)40

Fe carbon steel | ceramic | electro | gas | induction | oven | wash

NEW

629925

CAST IRON GRILL PAN

- Cast iron handle.
- With 2 spouts.

code	mm
629925	510x274x(H)27

629376

CAST IRON POT

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

code	liters	wall (mm)	mm
629376	7.2	4	ø310x(H)155

629291

CAST IRON POT

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

code	mm
629291	ø245x(H)280

CAST IRON PLATTER WITH WOODEN UNDERLINER AND GRIPPER

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

code	mm
629383	280x140x(H)30

629383

629932

CAST IRON GRILL PAN

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

code	mm
629932	230x230x(H)25

629369

CAST IRON GRILL PAN

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

code	mm
629369	250x250x(H)50

MUSSEL & GRAVY PANS

MUSSEL PAN - WITH LID

- Black enamel.
- Flanged stainless steel rim.

code	max. contents in kg.	liters	mm
625002	1	2.5	ø200x(H)180
625057	1.5	3.4	ø220x(H)195
625101	2	5.2	ø260x(H)210

625057

625804

625705

SOUP & GRAVY PAN - WITH LID

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

code	-	liters	mm
625804	blue	0.6	ø120x(H)95
625705	black	0.8	ø140x(H)110

839003

WOK 3-PLY - WITHOUT LID

- 3-Ply construction that sandwiches a layer of aluminium (1.5 mm) betweeen an exterior layer of 18/0 stainless steel (0.5 mm) and an interior layer of 18/8 stainless steel (0,4 mm) from base to rim.
- Fast heating and excellent heat distribution.
- Very durable through high wear resistance.
- Long hollow handle made of stainless steel.
- Flat bottom of Ø 145 mm.

code	mm
839003	ø360x(H)90

Fe carbon steel | ceramic | electro | gas

ENAMELLED PAN

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

code	mm	
622704	ø100x(H)20	
622711	ø120x(H)25	
622728	ø150x(H)27	
622735	ø200x(H)36	
622742	ø240x(H)40	
622773	ø300x(H)50	N
622780	ø340x(H)50	N

Fe carbon steel | ceramic | electro | gas

ENAMELLED PAELLA BOWLS

- Deep model.
- Made of enamelled steel.

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

NEW

CASSEROLE DISH, ENAMELLED

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

code	mm
622551	ø200x(H)45
622544	ø160x(H)45
622537	ø140x(H)45
622520	ø120x(H)40
622513	ø100x(H)40

Gastronorm containers

	GASTRONORM CONTAINER PROFI LINE	GASTRONORM CONTAINER KITCHEN LINE	GASTRONORM CONTAINER BUDGET LINE	GASTRONORM CONTAINER POLYCARBONATE TRANSPARENT
SUITABLE FOR:				
Convection ovens	✔	✔	✔	
Bain-marie system	✔	✔	✔	
Chafing dishes	✔	✔	✔	
Refrigerators	✔	✔	✔	✔
Food storage	✔	✔	✔	✔
Dishwasher cleaning	✔	✔	✔	✔
PROPERTIES:				
For use at temperatures	-40°C / 300°C	-40°C / 300°C	-40°C / 300°C	-40°C / 110°C
Stackable	✔	✔	✔	✔
CONSTRUCTION:				
Made of	stainless steel 18/10	stainless steel	stainless steel	polycarbonate
Thickness (mm)	0,7–0,8	0,6–0,7	0,6–0,7	2–3
Available heights (mm)	20–200	20–200	20–200	65–200
ACCESSORIES:				
Perforated containers	✔	✔		
Lids	✔	✔	✔	✔
Lids with silicone rim	✔	✔	✔	
Lids with spoon recess	✔	✔		
Driping tray		✔		✔
Adaptor bar	✔	✔	✔	
ADDITIONAL INFO:				
Easy to clean	✔	✔	✔	✔
Gastronorm size engraved		✔		✔
With capacity scale				✔
Doesn't absorb odours or flavours	✔	✔	✔	✔
	Compliant with the most strict food contact regulations (for hospitals) • Excellent corrosion resistance (salt & sour resistant) • Reduced radius to ensure maximum content • Very strong and durable	Reinforced corners to add strenght • If treated correctly corrosion resistant	If treated correctly corrosion resistant	High impact resistance, very durable • Crystal clear material

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

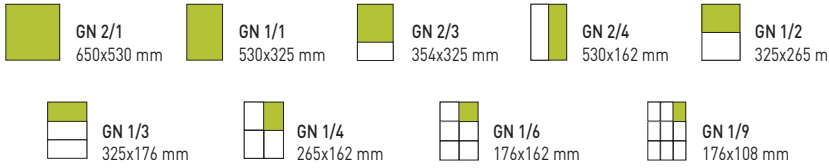
GN GASTRONORM SYSTEM

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

height (mm)

20 40 65 100 150 200

DIMENSIONS OF GN CONTAINERS:



GASTRONORM CONTAINERS PROFI LINE

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

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

2/1

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

1/1

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

2/3

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

2/4

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

1/2

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

1/3

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

1/4

801628

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

1/6

801727

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

1/9

801826

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

GASTRONORM CONTAINERS – PERFORMED

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

1/1

802229

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

- Perforated bottom.

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

2/3

802328

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

- Perforated bottom.

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

1/2

802427

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

- Perforated bottom.

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

1/3

802526

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

- Perforated bottom.

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

GN CONTAINERS WITH DROPPED HANDLES

NEW

1/1

803202

code	liters	thickness (mm)	height (mm)
803202	28	0.8	200
803240	14	0.7	100

1/2

803400

code	liters	thickness (mm)	height (mm)
803400	12.5	0.8	200
803257	6,25	0,7	100

1/3

803509

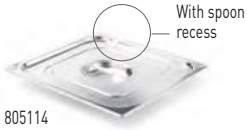
code	liters	thickness (mm)	height (mm)
803509	7.8	0.8	200
803264	3.9	0.7	100

804100

LID FOR GN CONTAINERS

- Fits on HENDI Profi Line and Polycarbonate GN containers.

code	thickness (mm)	GN	mm
804100	0.8	GN 1/1	530x325
804117	0.7	GN 2/3	354x325
804179	0.8	GN 2/4	530x162
804124	0.7	GN 1/2	265x325
804131	0.7	GN 1/3	325x176
804148	0.7	GN 1/4	265x162
804155	0.7	GN 1/6	176x162
804162	0.7	GN 1/9	176x108



805114

LID FOR GN CONTAINERS WITH SPOON RECESS

- Fits on HENDI Profi Line and Polycarbonate GN containers.

code	thickness (mm)	GN	mm
805138	0.7	GN 1/3	325x176
805107	0.7	GN 1/1	530x325
805114	0.7	GN 2/3	354x325
805121	0.7	GN 1/2	265x325
805145	0.7	GN 1/4	265x162
805152	0.7	GN 1/6	176x162

802601

LID FOR GN CONTAINERS WITH SILICONE RIM

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

code	GN	mm
802601	GN 1/1	530x325
802618	GN 2/3	354x325
802625	GN 1/2	265x325
802632	GN 1/3	325x176
802649	GN 1/4	265x162
802656	GN 1/6	176x162

NEW

804209

LID FOR GN CONTAINERS WITH HANDLE RECESS

code	GN	mm
804209	GN 1/1	530x325
804223	GN 1/2	265x325
804230	GN 1/3	325x176

NEW

804322

LID WITH HANDLE RECESS

code	GN	mm
804322	GN 1/2	265x325
804339	GN 1/3	325x176

GASTRONORM CONTAINERS KITCHEN LINE

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

S.S. stainless steel | oven | stackable

-40°C 300°C

Extra strong due to reinforced corners.

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

Corrosion-resistant (when used properly).

Thickness 0,6-0,7 mm.

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

1/1

806135

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

2/3

806234

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

1/2

806333

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

1/3

806432

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

1/4

806531

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

1/6

806630

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

1/9

806722

code	liters	thickness (mm)	height (mm)	
806746	1.3	0.7	150	N
806739	1	0.7	100	
806722	0.6	0.6	65	

GASTRONORM CONTAINERS KITCHEN LINE – PERFORATED

1/1

807132

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

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

- Perforated bottom.

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

2/3

807224

- Perforation diameter 3 mm.
- Perforated bottom.

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

1/2

807330

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

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

- Perforated bottom.

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

806845

LID FOR GN CONTAINERS

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

806937

LID FOR GN CONTAINERS WITH LADLE RECESS

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

804209

LID FOR GN CONTAINERS WITH HANDLE RECESS

code	GN	mm
804209	GN 1/1	530x325
804223	GN 1/2	265x325
804230	GN 1/3	325x176

807606

LID FOR GN CONTAINERS WITH SILICONE RIM

- With silicone rim for airtight sealing.
- The airtight seal helps to keep the food fresh and prevents leaking during transportation.
- Fits on Gastronorm container Kitchen & Budget Line, containers must be deeper than 65 mm in order to provide a secure seal.

code	GN	mm
807606	GN 1/1	530x325
807613	GN 2/3	354x325
807620	GN 1/2	265x325
807637	GN 1/3	325x176
807644	GN 1/4	265x162
807651	GN 1/6	156x142

806197

PERFORATED DRIP SHELF FOR GN CONTAINERS

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

804322

LID WITH HANDLE RECESS

code	GN	mm
804322	GN 1/2	265x325
804339	GN 1/3	325x176

ADAPTOR BAR FOR GN CONTAINERS

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

code	GN	mm
808108	GN 1/2	325x22x(H)10
808153	GN 1/1	530x22x(H)10

GASTRONORM CONTAINERS BUDGET LINE

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

S.S. stainless steel | oven | stackable

-40°C 300°C

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

Corrosion-resistant (when used properly).

Thickness 0,6-0,7 mm.

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

1/1

800133

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

2/3

800232

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

1/2

800331

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

1/3

800430

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

1/4

800539

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

1/6

800638

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

1/9

800737

code	liters	height (mm)	
800744	1.3	150	N
800737	1	100	
800720	0.6	65	

HENDI

GASTRONORM CONTAINERS WITH HANDLES BUDGET LINE

1/1

817148

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

1/2

817346

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

1/3

817445

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

806845

LID FOR GN CONTAINERS

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

806937

LID FOR GN CONTAINERS WITH LADLE RECESS

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

817810

LID FOR GN CONTAINERS

- With cut-out for the handles.

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

807613

LID FOR GN CONTAINERS WITH SILICONE RIM

- With silicone rim for airtight sealing.
- The airtight seal helps to keep the food fresh and prevents leaking during transportation.
- Fits on Gastronorm container Kitchen & Budget Line, containers must be deeper than 65 mm in order to provide a secure seal.

code	GN	mm
807606	GN 1/1	530x325
807613	GN 2/3	354x325
807620	GN 1/2	265x325
807637	GN 1/3	325x176
807644	GN 1/4	265x162
807651	GN 1/6	156x142

806197

PERFORATED DRIP SHELF FOR GN CONTAINERS

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

NEW

804322

LID WITH HANDLE RECESS

code	GN	mm
804322	GN 1/2	265x325
804339	GN 1/3	325x176

808153
808108

ADAPTOR BAR FOR GN CONTAINERS

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

code	GN	mm
808108	GN 1/2	325x22x(H)10
808153	GN 1/1	530x22x(H)10

GASTRONORM CONTAINERS POLYCARBONATE BLACK

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

PC polycarbonate

stackable

-40°C 110°C

Watch the video

For use at temperatures -40°C / 110°C

Gradated

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

1/1

862223

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

1/2

862421

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

1/3

862520

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

1/4

862629

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

1/6

862728

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

1/9

862827

code	liters	height (mm)
862827	1	100

LID FOR GN CONTAINERS BLACK POLYCARBONATE

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

862902

GASTRONORM CONTAINERS POLYCARBONATE WHITE

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

PC polycarbonate | stackable

-40°C 110°C

For use at temperatures -40°C / 110°C

Gradated

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

1/1

862285

code	liters	height (mm)
862285	9	65

1/2

862476

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

1/3

862575

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

1/4

862674

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

1/6

862773

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

862964

LID FOR GN CONTAINERS WHITE POLYCARBONATE

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

GASTRONORM CONTAINERS POLYCARBONATE TRANSPARENT

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

PC polycarbonate · stackable

-40°C 110°C

For use at temperatures -40°C / 110°C

Gradated

2/1

861196

code	liters	height (mm)
861196	58	200

1/1

861226

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

1/2

861424

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

1/3

861523

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

1/4

861622

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

1/6

861721

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

1/9

861820

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

864104

LID FOR GN CONTAINERS

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

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

868522

PERFORATED DRIP SHELF FOR GN CONTAINERS POLYCARBONATE

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

864203

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

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

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

GASTRONORM CONTAINERS POLYPROPYLENE

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

PP polypropylene | stackable

-40°C 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

1/1

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

1/2

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

1/3

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

1/4

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

1/6

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

1/9

code	liters	height (mm)
880524	1	100

LID FOR GN CONTAINERS POLYPROPYLENE

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

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

LID FOR GN CONTAINERS MADE OF POLYPROPYLENE, WITH SEAL

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

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

GASTRONORM STORAGE CONTAINERS HACCP

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

PP polypropylene

stackable

-40°C 80°C

Watch the video

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

1/1

880050

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

1/2

880159

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

1/3

880258

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

1/4

880371

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

1/6

880456

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

1/9

880555

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

LID FOR GN CONTAINERS POLYPROPYLENE

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

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

880623

LID CLIPS FOR HACCP STORAGE CONTAINERS

- 12 pcs.
- In blister pack.

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

880661 880685 880692 880678 880869

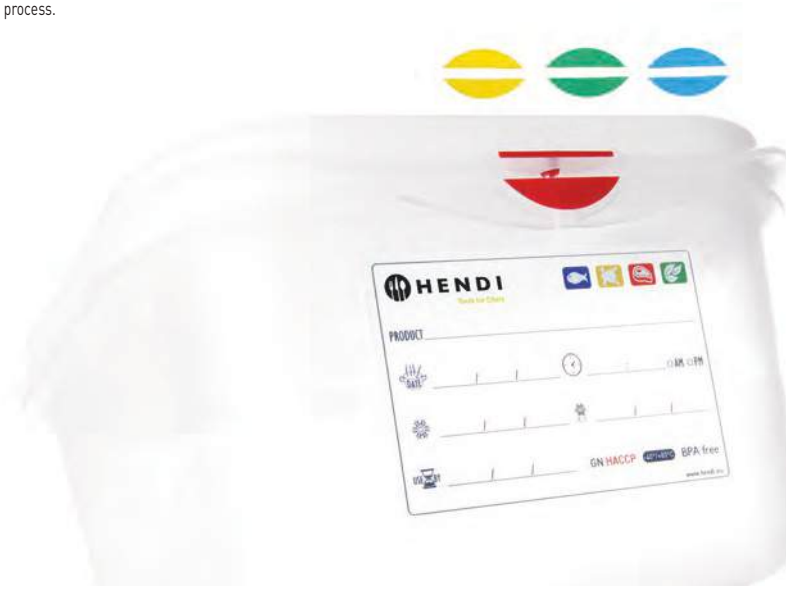
GN HACCP POLYPROPYLENE CONTAINERS, WITH LIDS, SEALED

NEW

PP polypropylene

stackable

- Made of polypropylene.
- Does not absorb odours.
- Colour clips included (green, yellow, blue and red).
- Stackable.
- With lid.
- Label embedded in the material for monitoring the storage process.
- Washable labels.
- Secure, leak-resistant seal.
- Markers for filling in labels must be ordered separately.
- Temperature resistance: from -20° to +90°C.



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

1/1

873342

2/3

873298

GN CONTAINER 1/1 POLYPROPYLENE

code	liters	height (mm)
873366	28	200
873359	21	150
873342	13	100
873335	8	65

GN CONTAINER 2/3 POLYPROPYLENE

code	liters	height (mm)
873328	19	200
873311	13.5	150
873298	9	100

1/2

873267

CONTAINER GN 1/2 POLYPROPYLENE

code	liters	height (mm)
873281	12.5	200
873267	6.5	100
873274	10	150
873250	4	65

1/3

873236

CONTAINER GN 1/3 POLYPROPYLENE

code	liters	height (mm)
873243	6	150
873236	4	100
873229	2.5	65

1/4

873199

CONTAINER GN 1/4 POLYPROPYLENE

code	liters	height (mm)
873212	4.3	150
873199	2.8	100
873182	1.8	65

1/6

873168

CONTAINER GN 1/6 POLYPROPYLENE

code	liters	height (mm)
873175	2.6	150
873168	1.7	100
873151	1.1	65

1/9

873137

CONTAINER GN 1/9 POLYPROPYLENE

code	liters	height (mm)
873144	1.5	150
873137	1	100
873120	0.6	65

871546

HORECA MARKERS

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

code	packed per
871546	2

FOOD CONTAINER WITH A DIVIDER

NEW

PP polypropylene

stackable

1,9 l 870907 | 3,8 l 870914 | 5,7 l 870921 | 7,6 l 870938 | 11,4 l 870945 | 17,2 l 870952 | 20,8 l 870969

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

code	liters	mm
870907	1.9	190x190x(H)95
870914	3.8	190x190x(H)180
870921	5.7	235x235x(H)180
870938	7.6	235x235x(H)230
870945	11.4	290x290x(H)210
870952	17.2	290x290x(H)320
870969	20.8	290x290x(H)400

PP polypropylene

stackable

NEW

LID FOR FOOD CONTAINER

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

code	mm	compatible with containers
870976	190x190	870907, 870914
870983	235x235	870921, 870938
870990	290x290	870945, 870952, 870969

EGG CONTAINER HENDI OVOBOX 120

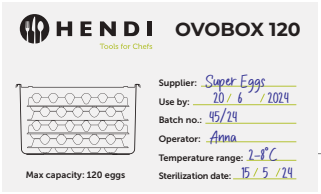
- Intended for safe storage of sterilised eggs in a cold chamber - without the risk of transferring salmonella again onto eggs or into the cold chamber.
- Perfectly transparent container made of polypropylene - the contents of the container are always visible.
- GN 2/3 sized container, suitable for 4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

code	liters	mm
870785	18	355x325x(H)200

870785

included

8x



SET OF 4 EGG TRAYS FOR HENDI OVOBOX 120

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

code	mm
870792	291x288x(H)41

870792

FOOD ALLERGY

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

-40°C 80°C

Watch the video

PP polypropylene stackable

1/1

880050

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

1/2

880159

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

1/3

880258

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

1/4

880371

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

1/6

880456

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

1/9

880555

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

DAIRY FREE GLUTEN FREE EGG FREE PEANUT FREE

881705

PP polypropylene | stackable

LID FOR GN CONTAINERS PURPLE

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

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

171882

S.S. stainless steel | wash

SERVING TONG HACCP 250 MM

code	colour	mm
171882	Purple	(L)250

826164

826065

HDPE polyethylene

CUTTING BOARD HACCP GASTRONORM 1/1

- One side smooth and other side with groove.

code	colour		mm	thickness (mm)
826065	Purple	GN 1/1	530x325	15
826164	Purple	GN 2/3	325x265	12

825570

825662

HDPE polyethylene

CUTTING BOARD HACCP 600X400

- Both sides are smooth and suitable for use.

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

842775

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

COOK'S KNIFE

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

REUSABLE FOOD SAFETY STICKERS

- Reusable.
- Label in 3 languages: German, Italian and English.
- Easy to remove from plastic, metal and glass.
- Every day of week marked with a different colour.
- Remove the sticker before washing the containers.
- Self-adhesive labels for easy identification of semi-finished and finished products; use in order to meet food service safety standards.

NEW

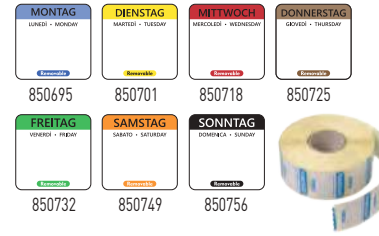
850794

SET OF REUSABLE FOOD SAFETY LABELS WITH A DISPENSER

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

code	mm
850794	240x80x(H)100

NEW



850695 850701 850718 850725

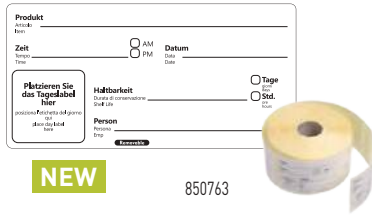
850732 850749 850756

FOOD SAFETY DAILY STICKERS, REUSABLE

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

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

NEW



850763

FOOD SAFETY REUSABLE STICKER, "USE BY"

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

code	packed per	mm
850763	500	100x50

850787

FOOD SAFETY REUSABLE STICKER, "USE FIRST"

- Number of stickers per roll: 500 pcs.

code	packed per	mm
850787	500	ø50

FOOD SAFETY REUSABLE STICKER, "USE BEFORE"

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

code	packed per	mm
850770	500	ø50

NEW

850770

NEW S.S. stainless steel

GASTRONORM CONTAINER HOLDER

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

code	mm
820049	745x245x(H)215
820032	512x245x(H)215

820032

3x GN 1/6

2x GN 1/9 + 3x GN 1/6 820049

NEW

873410

873427

873434

873441

PE polyethylene | stackable | wash

PREP TRAY

- Made of polyethylene.
- Dishwasher safe.

code	liters	mm
873410	3	340x235x(H)70
873427	6	430x285x(H)75
873434	8	480x330x(H)80
873441	12	535x385x(H)85

02

Knives, kitchen tools

Precision in every cut

CUTTING BOARD HACCP

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

HDPE polyethylene

VERY HARD POLY-ETHYLENE

CUTTING BOARD HACCP 600X400

- Both sides are smooth and suitable for use.

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

CUTTING BOARD HACCP 450X300

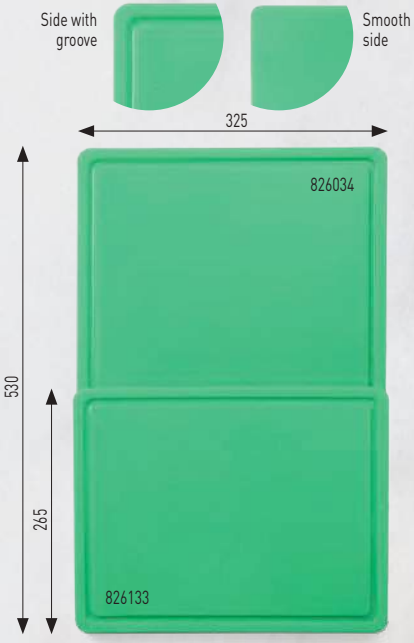
- Both sides are smooth and suitable for use.

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

CUTTING BOARD HACCP

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

HDPE polyethylene



VERY HARD POLY-ETHYLENE

CUTTING BOARD HACCP GASTRONORM 1/1

- One side smooth and other side with groove.

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

CUTTING BOARD HACCP GASTRONORM 1/2

- One side smooth and other side with groove.

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

826676

HDPE polyethylene

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

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

code	thickness (mm)	mm
826676	10	530x325

LDPE polyethylene | wash

NEW

CUTTING BOARDS HACCP

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

CUTTING BOARD HACCP 600X400

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

CUTTING BOARD HACCP GN 1/1

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

CUTTING BOARD HACCP GN 1/2

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

CUTTING BOARD HACCP 450X300

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

825686

LDPE polyethylene | PP polypropylene | wash

SET OF 6 CUTTING BOARDS HACCP WITH RACK

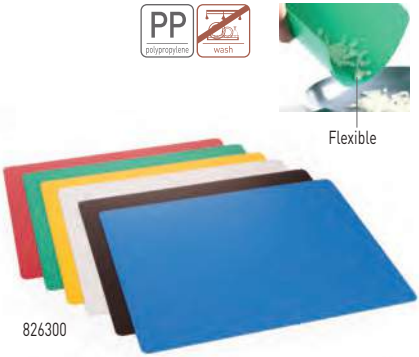
- The set includes:
  - 6 cutting boards made of LDPE (low-density polyethylene),
  - 1 rack made of PP (polypropylene).
- Both sides of each board are smooth and suitable for use.
- Rack can also be purchased separately (code: 825693).

code	thickness (mm)	mm
825686	10	450x300

CUTTING BOARD WITH HANDLE

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

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



HACCP CUTTING MAT SET - 6 PIECES

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

code	thickness (mm)	mm
826300	1	380x305

UNIVERSAL CUTTING BOARD WHITE

UNIVERSAL CUTTING BOARD

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

code	thickness (mm)	mm
826379	20	450x300
826386	18	500x350
826393	20	600x400

UNIVERSAL CUTTING BOARD WITH GROOVE

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

code	mm
826362	355x250x(H)15

ANTI-SLIP MAT

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

code	mm
598047	1500x300

BAGUETTE BOARD

NEW

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

code	thickness (mm)	mm
505403	18	530x325

CARVING BOARD

- Solid beech wood.
- Grooved.

code	thickness (mm)	mm
505205	16	390x230

CUTTING BOARD WITH GRIP

- Solid beech wood.

code	thickness (mm)	mm
505106	13	390x160

CUTTING BOARD

- Rubberwood.
- With handles.

code	thickness (mm)	mm
506905	45	530x325
506912	45	265x325

HDPE polyethylene

wash

WOOD FIBRE CUTTING BOARD

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

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

505731

505762

wash

BREAD CUTTING BOARD

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

code	thickness (mm)	mm
505502	20	475x322

505502

826201

S.S. stainless steel

CUTTING BOARD RACK

- For 6 cutting boards up to 20 mm thick.

code	mm
826201	315x212x(H)200

825693

PP polypropylene

wash

CUTTING BOARD RACK

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

code	mm
825693	320x230x(H)160

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	Chef's knife	3.3	250	390
844212	2		3.3	200	335
844250	3	Utility knife	2	148	262
844311	4	Carving knife	2.7	250	380
844304	5		2.6	202	330
844267	6	Boning knife, flexible	2	150	270
844236	7	Paring knife	1.9	88	198

code			thickness (mm)	blade length (mm)	length (mm)
844328	8	Ham/salmon knife, half flexible	2.6	300	430
844298	9	Bread knife	2.4	213	345
844281	10		2.4	220	350
844335	11	Cleaver, Granton	3	165	300
844274	12	Santoku knife	3	180	310
844229	13	Carving fork	9	150	285
844403	14	Knife sharpener diamond	10.4	310	450

S.S. stainless steel | POM POM plastic

KNIVES KITCHEN LINE

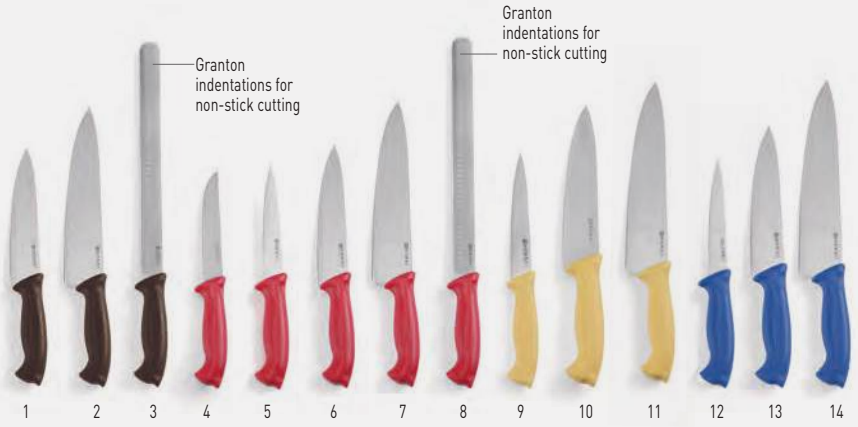
- Made of one piece of hard, forged chrome molybdenum steel.
- Due to the highest quality of the workmanship, HENDI knives are durable and resistant to corrosion with long-lasting sharpness of the blade.
- A unique design of the handle prevents depositing of food residues in the handle/blade transition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

code			thickness (mm)	blade length (mm)	length (mm)
781319	1	Chef's knife	3.3	200	340
781357	2		3.3	150	285
781340	3	Carving knife	3.3	200	330
781371	4	Boning knife	2.8	150	285
781333	5	Bread knife	3.3	210	335
781388	6	Kitchen knife	3.5	125	240

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

KNIVES HACCP

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



BROWN - COOKED MEAT

code			length (mm)	blade length (mm)	thickness (mm)
842669	1	Chef's knife	320	180	2.5
842799	2	Chef's knife	385	240	2.5
842966	3	Ham/salmon knife with granton edge	490	350	1.7

RED - RAW MEAT

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

YELLOW - POULTRY

code			length (mm)	blade length (mm)	thickness (mm)
842539	9	Filleting knife	300	150	0.9
842638	10	Chef's knife	320	180	2.5
842737	11	Chef's knife	385	240	2.5

BLUE - FISH

code			length (mm)	blade length (mm)	thickness (mm)
842546	12	Filleting knife	300	150	0.9
842645	13	Chef's knife	320	180	2.5
842744	14	Chef's knife	385	240	2.5

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

ERGONOMIC NON SLIP HANDLE

WHITE - CHEESE & BREAD

code			length (mm)	blade length (mm)	thickness (mm)
842256	15	Universal knife with granton edge	190	90	1.2
842355	16	Universal knife with granton edge	230	130	1.2
842553	17	Filleting knife	300	150	0.9
842652	18	Chef's knife	320	180	2.5
842751	19	Chef's knife	385	240	2.5
843055	20	Bread knife, serrated	385	250	1.5
843154	21	Bread knife, serrated	430	300	1.5

GREEN - FRUITS & VEGETABLES

code			length (mm)	blade length (mm)	thickness (mm)
842218	22	Multipurpose knife with the Granton edge	190	90	1.2
842119	23	Multipurpose knife	205	100	1.2
842317	24	Multipurpose knife with the Granton edge	230	130	1.2
842614	25	Chef's knife	320	180	2.5
842713	26	Chef's knife	385	240	2.5

PURPLE - ALLERGENS

code			length (mm)	blade length (mm)	thickness (mm)
842676	27	Chef's knife	320	180	2.5
842775	28	Chef's knife	385	240	2.5

BLACK - UNIVERSAL

– Polypropylene handle in accordance with HACCP guidelines.

PP polypropylene S.S. stainless steel

Watch the video

code			thickness (mm)	blade length (mm)	length (mm)
842201	1	Universal knife	1.2	90	200
842102	2		1.2	100	210
842409	3	Carving knife	2.5	150	290
842607	4	Chef's knife	2.5	180	320
842706	5		2.5	240	380
842904	6	Ham/kebab knife with the Granton	1.7	350	490

code			thickness (mm)	blade length (mm)	length (mm)
843000	7	Bread knife	1.5	250	380
843109	8		1.5	300	430
844427	9	Butcher's knife	2.5	200	330
844410	10		2.5	250	380
844441	11	Boning knife	1.8	150	280
844434	12	Fillet knife	1.8	150	260
781418	13	Knife sharpener	10	230	350

PP polypropylene | S.S. stainless steel | wash

PARING KNIVES, SET OF 6 COLOURS

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

code	thickness (mm)	blade length (mm)	length (mm)
842003	1.2	75	175
842010	2.5	90	185

842003

841020

S.S. stainless steel | wash

PARING KNIFE WITH WOODEN HANDLE

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

842010

UTILITY KNIVES

- Blade made of German stainless steel X50CRMoV-15.
- Handle made of polypropylene.
- Blade thickness: 1,3 mm.
- Dishwasher safe.

German Steel X50CrMoV15 | PP polypropylene

code			blade length (mm)	length (mm)
842447	1	Paring knife, curved	60	170
842454	2	Paring knife, straight	70	180
842461	3	Paring knife, pointed	85	195
842485	4	Steak knife, serrated	117	227
842492	5	Utility knife	105	215

842447 842454 842461 842485 842492

856413

S.S. stainless steel | PP polypropylene

DOUBLE HANDLED CHEESE KNIFE

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

code	thickness (mm)	blade length (mm)	length (mm)
856413	3	380	655

PARING KNIVES

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

German Steel X50CrMoV15 | PP polypropylene

code			colour	blade length (mm)
841129	1	Tourne knife	Black	(L)158
841532	2		Red	(L)158
841549	3		Green	(L)158
841105	4	Paring knife	Black	(L)180
841556	5		Red	(L)180
841563	6		Green	(L)180
841136	7	Tomato knife	Black	(L)214
841594	8		Red	(L)214
841600	9		Green	(L)214

code			colour	blade length (mm)
841112	10	Paring knife pointed	Black	(L)192
841570	11		Red	(L)192
841587	12		Green	(L)192
841617	13	Utility knife	Black	(L)211
841624	14		Red	(L)211
841631	15		Green	(L)211

UNIVERSAL PEELERS

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

HORIZONTAL UNIVERSAL PEELER

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

UNIVERSAL PEELER WITH SERRATED BLADE

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

841228

SPEED PEELER

- Transverse model.

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

841235

PEELER

- Pendulum model.

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

ASPARAGUS PEELER

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

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

856406

856314

POULTRY SHEARS

- High carbon steel.
- Softgrip.

code	mm
856314	(L)240

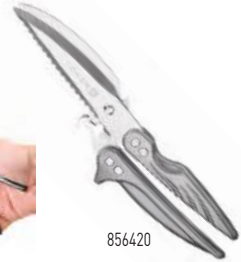
782590

NEW

KITCHEN SHEARS

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

code	mm
782590	(L)252



856420

NEW

DETACHABLE POULTRY SHEARS

- Made of stainless steel and aluminium.
- Detachable.

code	thickness (mm)	blade length (mm)	length (mm)
856420	3.5	100	265

856307

856284

KITCHEN SHEARS

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

code	mm
856307	(L)200

KITCHEN SHEARS

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

code	mm
856284	(L)225

S.S. stainless steel

TRUFFLE SLICER

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

code	mm
229835	220x85

229835

18/0 stainless steel

856260

GARLIC PRESS

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

code	mm
856260	105x50

570715

Al aluminium | wash

GARLIC PRESS

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

code	mm
570715	175x30

856123

PP polypropylene | S.S. stainless steel

GARLIC PRESS

- Easy to clean.
- Two removable grids.

code	mm
856123	180x25

ABS plastic | 18/0 stainless steel | wash | NEW

PINEAPPLE SLICER

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

code	mm
856437	240x100x(H)240

856437

S.S.
stainless steel

KNIFE SET - 9-PIECE

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

code	mm
975770	445x260x(H)65

S.S. stainless steel

KNIFE SET – 4-PIECE

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

code
781029

S.S. stainless steel | PP polypropylene | Fe carbon steel

NEW

KNIVES AND SHARPENING TOOL SET

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

code
842683

856291

DECORATION TOOLSET - 6 PCS.

PP polypropylene S.S. stainless steel

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

code	mm
856291	280x100x(H)50

400081

S.S. stainless steel PP polypropylene wash

CHEF PLATING SET, 6 PCS, SATINED

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

code	mm
400081	255x25x(H)100

400074

S.S. stainless steel PP polypropylene wash

CHEF PLATING SET, 6 PCS, BLACK

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

code	mm
400074	255x25x(H)100

POM POM plastic | S.S. stainless steel

781913

OYSTER KNIFE ROUND

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

PP polypropylene | S.S. stainless steel

781920

OYSTER KNIFE STRAIGHT

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

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

856383

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

856277

KNIFE MAGNET WITH HOOKS

- With 2 magnetic strips.

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

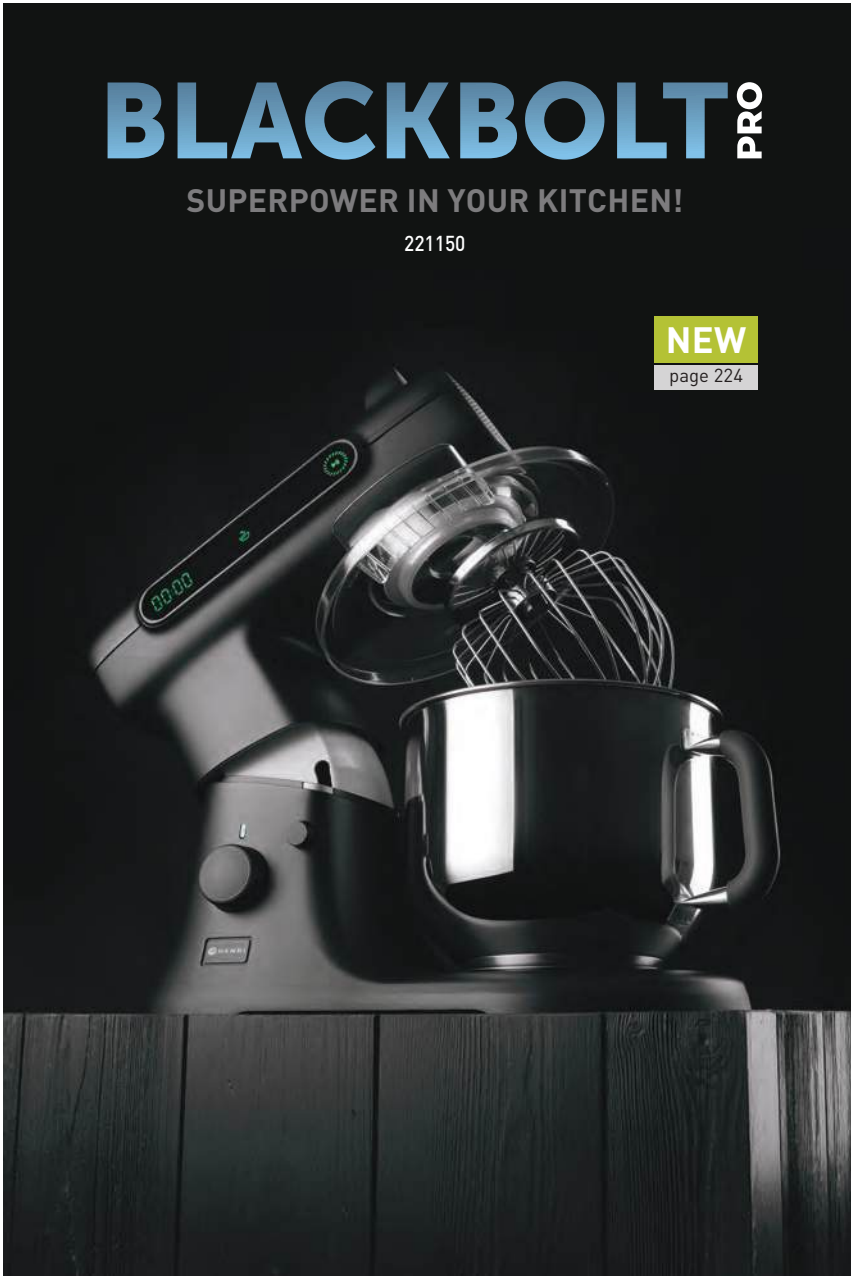
BLACKBOLT PRO

SUPERPOWER IN YOUR KITCHEN!

221150

NEW

page 224



S.S. stainless steel

wash

JAPANESE KNIVES

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

code			thickness (mm)	blade length (mm)	length (mm)
845035	1	Santoku	1.5	165	290
845097	2	Deba	3	150	275
845028	3	Nakiri	1.5	165	290
845059	4	Sashimi	2	210	335
845042	5	Sashimi	2.5	240	375
845127	6	Sashimi	2.5	270	405

Watch the video

PP polypropylene S.S. stainless steel

LEMON ZESTER

code	mm
856031	(L)155

GRAPEFRUIT KNIFE

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

VEGETABLE CORER

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

CITRUS PEELER

code	mm
856055	(L)175

APPLE CORER

code	ø	length (mm)
856079	20	(L)215

MELON SCOOP SERRATED

code	ø	length (mm)
856024	22	(L)150

MELON SCOOP DOUBLE

code	-	mm
856000	ø 22-25 mm	(L)165

CHANNEL KNIFE

code	mm
856048	(L)155

DOUGH CUTTER SERRATED BLADE

code	ø	length (mm)
856154	60	(L)188

BUTTER CURLER

- Serrated.

code	mm
856192	(L)194

SPREADER - SERRATED

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

PP polypropylene S.S. stainless steel

POTATO PEELER

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

DECORATION KNIFE

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

TOMATO KNIFE OFFSET

code	blade length (mm)	length (mm)
856253	116	228

CHEESE SLICER

code	mm
856208	(L)200

CHEESE SLICER FOR SOFT CHEESE

code	mm
856215	(L)160

CHEESE GRATER

code	mm
856222	(L)170

Watch the video

CHEESE KNIFE FOR SOFT CHEESE

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

CHEESE KNIFE FOR HARD CHEESE

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

PIZZA CUTTER

code	ø	length (mm)
617007	100	(L)230

PIZZA CUTTER

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

code	ø	length (mm)
617014	100	(L)230

224403

KNIFE SHARPENER

ABS plastic

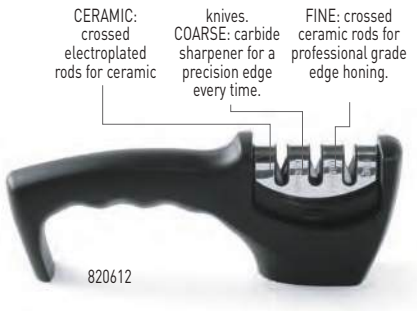
- Suitable for quick and easy sharpening of knives.
- Sand paper easy to change.

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

SAND PAPER FOR KNIFE SHARPENER

- Replacement sand paper belt for knife sharper (224403).

code	mm
224410	200x50
229828	200x50



820612

820605

KNIFE SHARPENER

ABS plastic

- 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

KNIFE SHARPENER

PP polypropylene

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

code	mm
820605	140x15x(H)65

wash

JAPANESE SHARPENING STONE HENDI BY NANIWA

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

code	mm
820667	185x65x(H)30
820674	185x65x(H)30

820667

820674

SHARPENING KNIVES ON A JAPANESE WHETSTONE

Step 1

Soak the sharpener in water for 3–5 minutes.

Step 2

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

Step 3

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

Step 4

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

Al
aluminium

513750

RECEIPT HOLDER

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

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

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

237922

JAPANESE MANDOLINE SAMURAI

- Sturdy construction, made from stainless steel, ABS and Polypropylene.
- Surface finished with a non-stick PTFE coating for smooth slicing.
- Ultra-sharp main blades, switch easily between the smooth or crinkle blade.
- Slicing thickness can be set between 0,5 and 9 mm.
- With integrated blades for 3mm julienne and 13 mm thick fries.
- Possibility to remove the julienne blades for cleaning, unlock position printed on the dial.
- With retractable foot and bowl hook, can be used free standing, placed on a bowl or even in the hand.
- Bowl hook and feet lined with non-slip TPR (thermoplastic rubber), ensures stability during use.
- Comes with a product holder to protect the fingers during slicing and blade shields for safe storage.

code	mm
237922	395x165x(H)115

ABS plastic | 18/0 stainless steel | PP polypropylene

222652

MANDOLINE

- Made of stainless steel.
- Handle and dial made of ABS.
- Ultra-sharp main blade, slicing thickness can be set between 1 and 9 mm.
- Possibility to remove the blade for cleaning, unlock position printed on the dial.
- Retractable feet are lined with non-slip TPR (thermoplastic rubber), ensures stability during use.
- With interchangeable blades for julienne 4,5 mm and 9 mm thick.
- Comes with a produce holder which protects the fingers during.
- Dishwasher safe.

code	mm
222652	418x135x(H)135

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

MANDOLINE V-TYPE

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

code	mm	
222614	130x335x(H)75	
229903	Set of 5 spare cutting discs for mandoline 222614	NEW

V-shaped cutting blade for fast slicing

222614

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

222676

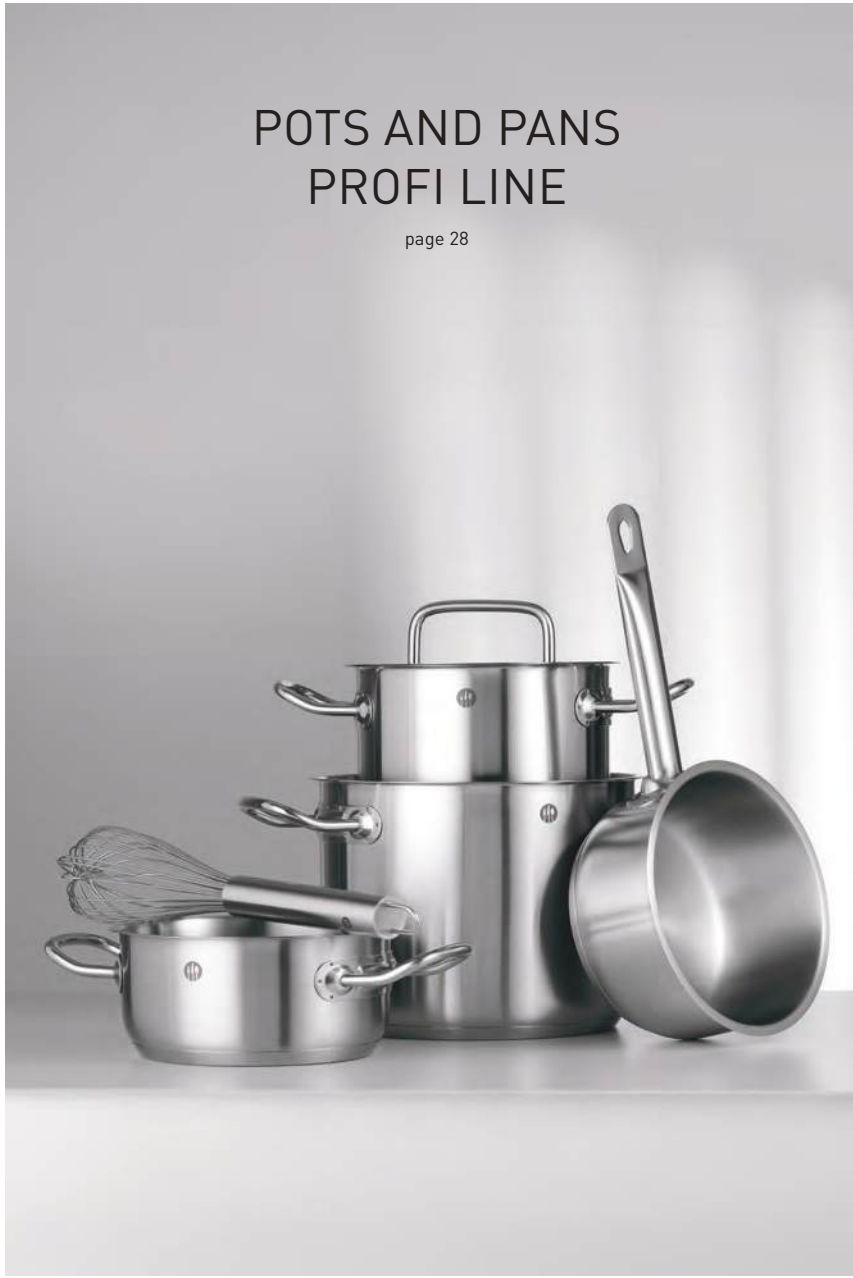
MANDOLINE V-TYPE

- Made of AISI 304 stainless steel and ABS.
- The thickness can be changed by replacing the pad, 1.5 mm, 2.5 mm, and 3.5 mm.
- With 2 pads for julienne: 3.5 mm and 7 mm thick.
- Unlock the pads with the single lock/release button.
- Retractable feet are lined with non-slip rubber, ensures stability during use.
- Can be used free standing, placed on a bowl or even in the hand.
- Comes with a pad storage box, produce holder to protect the fingers during slicing and blade shield for safe storage.
- Dishwasher safe.

code	mm
222676	405x135x(H)145

POTS AND PANS
PROFI LINE

page 28



JAPANESE MANDOLINES SHŌGUN 将軍

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

JAPANESE MANDOLINE SHŌGUN 将軍

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

code	mm
221280	380x158x(H)47

Thickness 1-5 mm

JAPANESE MANDOLINE SHŌGUN 将軍 PRO

- Wide cutting surface suitable for large vegetables and fruit.

code	mm
221297	380x180x(H)45

Thickness 1-5 mm

Extremely sharp,
laser cut rasps

PP polypropylene | 18/8 stainless steel

856352 856369 856376

856321 856338 856345

ZESTER

– Laser cut blades, high precision and extremely sharp.

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

ZESTER

– Laser cut blades, high precision and extremely sharp.

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

PP polypropylene | S.S. stainless steel

MINCING KNIFE

code	-	blade length (mm)	mm
844359	single blade	220	215x150
844366	double blade	220	215x150

GRATER 4-SIDED

- Solid construction.

code	mm
443002	90x65x(H)200

443002

GRATER 4-SIDED WITH CONTAINER

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

code	mm
443026	158x130x(H)310

443026

GRATER 6-SIDED

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

code	mm
443033	135x113x(H)215

443033

Al die-cast | S.S. stainless steel | wash

FRENCH FRIES CUTTER

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

code	mm
630402	430x168x(H)290

With suction cup feet

wash

FRIES KNIFE FOR FRENCH FRIES CUTTER

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

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

570159

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

570104

EGG SLICER – RECTANGULAR

code	mm
570104	130x85x(H)30

570012

EGG SLICER – OVAL

code	mm
570012	120x115x(H)35

NEW

680223

FISH SCALER

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

code	blade length (mm)	length (mm)
680223	105	240

690000

S.S. stainless steel

CAN OPENER

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

code	mm
690000	250x115x(H)550

Cr chrome plated | S.S. stainless steel

CAN OPENER

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

code	mm
856116	(L)180

856116

PP polypropylene | S.S. stainless steel

SAFE CAN OPENER

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

code	mm
856161	(L)190

856161

S.S. stainless steel | PE polyethylene

MEAT AXE

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

code	blade length (mm)	length (mm)	
843390	125	450	
843383	79	250	N

S.S. stainless steel

BUTCHER'S HOOKS – A SET OF 4 HOOKS

code	mm
513538	90x4
513545	110x5
513569	150x6

S.S. stainless steel | HDPE polyethylene

POLYETHYLENE BUTCHER BLOCK WITH BASE

- Made of HDPE500 polyethylene.
- Stainless steel stand.

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

BUTCHER'S TWINE

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

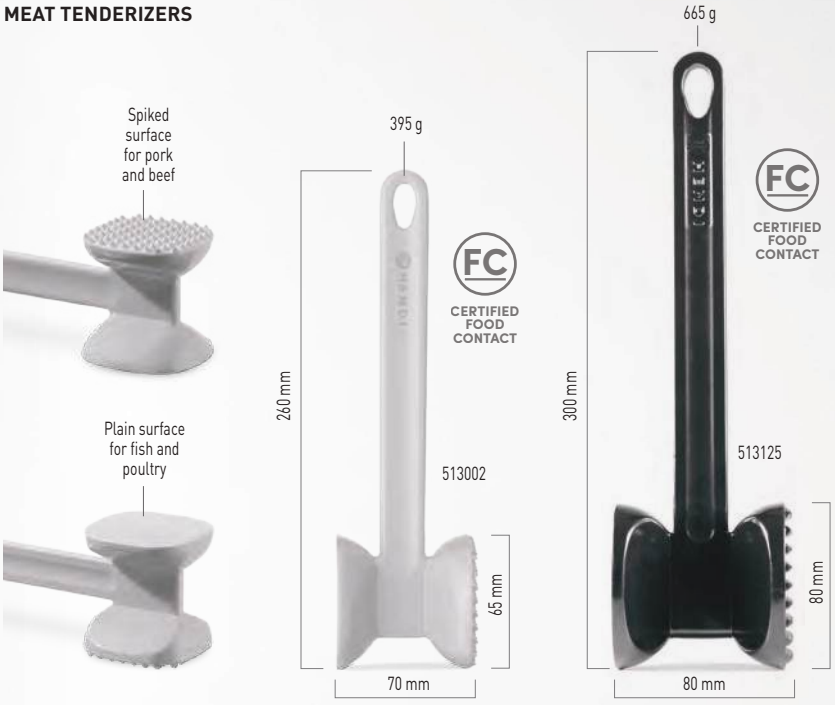
code	-
559208	70 m
559222	140 m

BUTCHER'S TWINE RED & WHITE

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

code	-
559239	132 m

MEAT TENDERIZERS



NEW

MEAT TENDERIZING HAMMER

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

code	colour	mm
513002	Light grey	255x65x(H)70
513118	Black	255x65x(H)70

MEAT TENDERIZING HAMMER XL

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

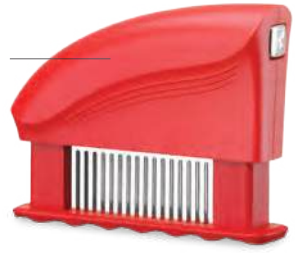
code	colour	mm
513057	Light grey	300x80x(H)80
513125	Black	300x80x(H)80

ABS plastic | 18/8 stainless steel

MEAT TENDERISER PROFI LINE

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

code	colour	mm
843451	Red	42x150x(H)118



843451

Watch the video

556641

CUT RESISTANT GLOVES, CERTIFIED – SET OF 2 PCS.

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

code	packed per	mm
556641	2	(L)260

556665

S.S. stainless steel

CUT RESISTANT GLOVES, CERTIFIED

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

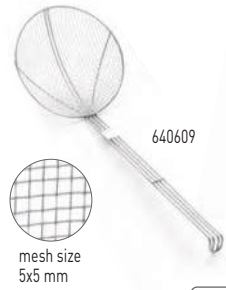
code	-	mm
556672	Large	(L)330
556665	Medium	(L)305

PA polyamide | S.S. stainless steel

CHIPS SCOOP

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

code	mm
640913	ø240x640
640920	ø260x650



S.S. stainless steel

CHIPS SCOOP

- With reinforced wire handle.

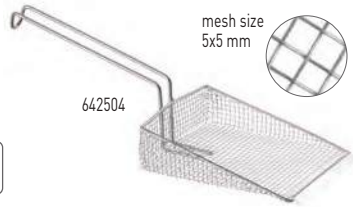
code	mm
640401	ø160x470
640500	ø180x470
640609	ø200x510
640708	ø220x540
640807	ø240x540

S.S. stainless steel

CHIPS SCOOP

- With wire handle.

code	mm
640104	ø100x310
640203	ø125x360

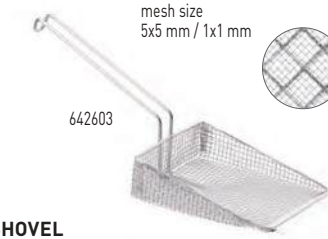


S.S. stainless steel

CHIPS SHOVEL

- With 150 mm long wire handle.

code	mm
642504	455x160



S.S. stainless steel

CHIPS SHOVEL

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

code	mm
642603	335x175

Al aluminium | wash

CHIPS COLANDER ALUMINIUM

- Fixed bottom and removable strainer.

code	mm
630006	ø400x(H)170

S.S. stainless steel

CHIPS COLANDER STAINLESS STEEL

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

code	mm
630808	ø410x(H)170

SALT & PEPPER SHAKERS

S.S. stainless steel

- With screw cap.

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

SALT & PEPPER SHAKERS

Al aluminium — wash

- With screw cap.

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

S.S. stainless steel

FAT SKIMMER

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

code	mm
646205	ø125x350
646304	ø150x440

18/8 stainless steel — PP polypropylene

FRENCH FRIES AND NACHOS FUNNEL SCOOP

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

code	mm
642559	230x220

PC polycarbonate

FRENCH FRIES AND NACHOS FUNNEL SCOOP

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

code	mm
642566	233x205

632901

S.S. stainless steel

GREASE FILTER HOLDER FOR DEEP FRYER

code	mm
632901	ø250x(H)240

632802

GREASE FILTERS – 50 PCS

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

code	packed per	mm
632802	50	254x254

PP polypropylene

196007

BUCKET

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

code	liters	mm
196007	11.5	ø300x(H)230

518700

S.S. stainless steel

FUNNEL

code	mm
518700	ø128x(H)115

567616

PE polyethylene

FUNNEL

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

BUCKET WITH REINFORCED BASE PROFI LINE

- Graduated.

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

516713

LID FOR BUCKET WITH REINFORCED BASE PROFI LINE

code	-	mm
516690	516683	ø280x(H)15
516713	516706	ø300x(H)15
516737	516720	ø305x(H)15

516744

BUCKET KITCHEN LINE

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

code	liters	mm
516744	12	ø310x(H)300

516768

BUCKET BUDGET LINE

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

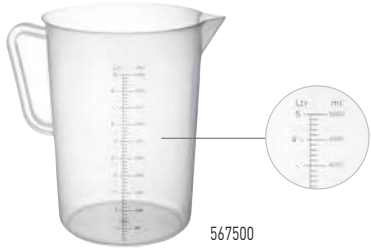
code	liters	mm
516768	10	ø278x(H)235

222560

SALAD SPINNER

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

code	liters	mm
222553	12	ø335x(H)430
222560	25	ø430x(H)530



567500

MEASURING JUG POLYPROPYLENE

PP polypropylene

- With gradation.

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

567852

MEASURING JUG STACKABLE

PP polypropylene

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

code	liters	mm
567814	0.5	ø95x(H)136
567821	1	ø124x(H)170
567838	2	ø160x(H)205
567845	3	ø181x(H)233
567852	5	ø210x(H)270

516300

MEASURING JUG

18/10 stainless steel

- Top quality.
- Scale inside the jug.

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

PP polypropylene

Al aluminium — wash

S.S. stainless steel — NEW

562079

521502

521489

SCOOP

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

ALUMINIUM SCOOP

code	liters	mm
521205	0.125	180x65x(H)33
521304	0.2	205x68x(H)35
521403	0.3	245x90x(H)50
521502	0.5	265x95x(H)50
521601	0.65	310x108x(H)60
521809	2	390x150x(H)80

SCOOP

- Made of stainless steel.
- Handle with hook.
- Dishwasher safe.

code	liters	mm
521441	0.11	235x70
521458	0.19	263x80
521465	0.36	335x100
521472	0.54	360x117
521489	0.92	432x140

bent
nozzle extension

round jet nozzle

flat fan nozzle

270882

FOOD SPRAYER ELECTRIC

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

S.S. stainless steel | HDPE polyethylene

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

code	V	W	mm
270882	230	60	220x90x(H)240

PRESSURE FOOD SPRAYER

HDPE polyethylene | in- & outdoor | wash

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

code	liters	mm
270875	1.5	140x220x(H)330

270875

Watch the video

18/0 stainless steel

wash

680025

MULTIPURPOSE TWEEZERS

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

680186

TWEEZER, CURVED, WITH PROFILED HANDLE

code	mm
680186	(L)240

680063

TWEEZERS CURVED

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

680162

TWEEZER, SQUARE HEAD

code	mm
680162	(L)145

680087

OFFSET TWEEZERS

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

680124

TWEEZER, ROUND HEAD

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

680155

FISH BONE TWEEZER POINTED

code	mm
680155	(L)155

680131

MULTIPURPOSE TWEEZERS

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

code	mm
680131	(L)300

ROUND TIP TWEEZERS

- Black PVD coating.

code	mm
680216	(L)305

680117 680100

FISH BONE TWEEZERS, SLANTED HEAD

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

680148

FISH BONE TWEEZER, SLANTED TIP

code	mm
680148	(L)100

SOLID DESIGN - THICKNESS 1 MM

171806

S.S. stainless steel

SALAD TONGS

- With fastening clip.
- Solid design.

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

171318

SIL silicone | 18/0 stainless steel

SERVING TONGS

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

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

SIL silicone

171349

SILICONE TONG FOR COOKING

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

code	mm
171349	(L)290

524008

UNIVERSAL TONGS

- With fastening clip.
- Detachable.

Al aluminium | wash

code	mm
524008	(L)270

Watch the video

SERVING TONG HACCP 250 MM

- For professional food service - HACCP compliant handpiece colours.

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

SERVING TONGS HACCP 300 MM

- For professional food service - HACCP compliant handpiece colours.

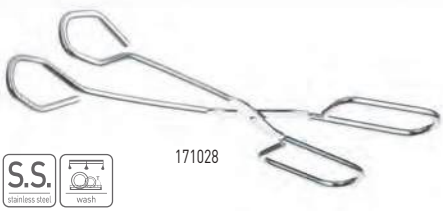
code	colour	mm
171721	Red	(L)300
171738	Blue	(L)300
171745	Green	(L)300
171783	Purple	(L)300
171790	Yellow	(L)300

SERVING TONGS

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

UNIVERSAL TONGS

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



S.S. stainless steel | wash

SERVING TONGS – 2 PCS

code	mm
171028	(L)240
171127	(L)300

S.S. stainless steel | wash

CURVED SERVING TONG

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

S.S. stainless steel | wash

SERVING TONG

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

S.S. stainless steel | wash

PASTRY TONG

code	mm
171622	(L)276
171608	(L)220

S.S. stainless steel | wash

CAKE TONG

code	mm
171615	(L)220

S.S. stainless steel | wash

PASTRY TONG

code	mm
523018	(L)215

S.S. stainless steel | wash

SALAD TONG

code	mm
523315	(L)212

S.S. stainless steel | wash

SPAGHETTI TONG

code	mm
523216	(L)200

S.S. stainless steel | wash

SUGAR CUBE TONGS - 2 PCS

code	mm
523629	(L)160

S.S. stainless steel | wash

ICE CUBE TONGS – 2 PCS

code	mm
523520	(L)180

525159

525142

658000

BENT WOODEN SPATULA - SET OF 2

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

code	mm
525159	320x70

WOODEN SPATULA - SET OF 4

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

code	mm
525142	300x55

FRYING SPATULA

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

code	mm
658000	280x70

659502

SPATULA

- Slotted.
- Made of reinforced polyamide.

code	mm
659502	300x90

659601

ANGLED FRYING SPATULA

code	mm
659601	325x90

855713

855119

855508

SCRAPER

- Black plastic handle.

code	blade length (mm)	mm
855713	120	249x101

SCRAPER

- With wooden handle.

code	blade length (mm)	mm
855119	118	251x100

HAMBURGER TURNER

- With wooden handle.

code	blade length (mm)	mm
855508	120	270x75
855607	150	305x110

855676

PP polypropylene S.S. stainless steel

HAMBURGER TURNER

- Handle made of black plastic.

code	blade length (mm)	mm
855676	145	274x76
855652	174	313x108

855669

PP polypropylene S.S. stainless steel

TURNER FLEXIBLE

- Handle made of black plastic.
- Flexible.

code	blade length (mm)	mm
855737	239	368x76
855669	160	310x96

855720

PP polypropylene S.S. stainless steel

TURNER FLEXIBLE, PERFORATED

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

code	blade length (mm)	mm
855720	239	368x76

855799

S.S. stainless steel

TEPPANYAKI TURNER

code	blade length (mm)	mm
855799	85	240x105

WOODEN SPOON - SET OF 3

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

wash

code	mm
525005	(L)400, 350, 300

525005

563106

PBT heat-resistant micro

SPOON

code	mm
563007	375x70
563106	450x80
563205	575x105

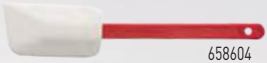
659809

PA polyamide

SPOON

- Made of reinforced polyamide.

code	mm
659700	305x50
659809	385x60


658604

SCRAPER PROFI LINE

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

code	blade length (mm)	mm
658604	90	260x55

658901

SCRAPER PROFI LINE

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

code	blade length (mm)	mm
658703	90	320x75
658802	90	425x75
658901	150	515x100

659403

ABS plastic

SCRAPER KITCHEN LINE

- ABS handle, blade made of synthetic rubber.

code	blade length (mm)	mm
659205	90	257x52
659304	116	358x70
659403	116	406x70

659472

ABS plastic

SCRAPER SPOON SHAPED KITCHEN LINE

- ABS handle.
- Blade made of synthetic rubber.

code	blade length (mm)	mm
659472	117	408x75
659458	88	254x57
659465	117	357x75

659106

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

SCRAPER KITCHEN LINE

- PA handle.
- Silicone blade.

code	blade length (mm)	mm
659014	90	266x55
659007	105	354x70
659106	105	420x70

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

LADLE NON-DRIP

- With non-drip pouring rim.

code	liters	mm
540107	0.06	ø60x360
540305	0.12	ø80x400
540404	0.25	ø100x430
540503	0.5	ø120x555
540602	0.75	ø145x575
540701	1	ø165x630

SLOTTED SPOON

code	mm
541104	ø80x390
541203	ø100x400
541302	ø120x460
541500	ø160x530

VEGETABLE SPOON

code	mm
542507	485x75

CARVING FORK

code	mm
542705	465x32

BASTING SPOON

code	mm
542606	410x100

SPATULA

code	blade length (mm)	mm
542200	120	510x100

LADLES & SKIMMERS KITCHEN LINE

S.S. stainless steel

1.5 MM THICKNESS

LADLE

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

SKIMMER

code	mm
528105	ø90x310
528204	ø115x370

SLOTTED SPATULA

code	blade length (mm)	mm
526118	85	370x70

SPATULA

code	blade length (mm)	mm
526101	85	370x70

CARVING FORK

code	mm
526200	350x35

VEGETABLE SPOON

code	mm
526309	325x60

WHISKS

S.S. stainless steel — 1 MM THICKNESS

PIANO WHISK

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

code	mm
509470	(L)285

S.S. stainless steel — 2.2 MM THICKNESS

FRENCH WHISK

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

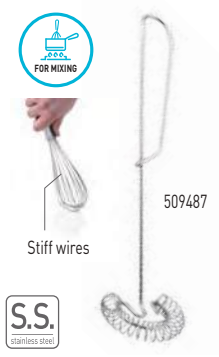
code	mm
510001	(L)290
510100	(L)335
510209	(L)380
510308	(L)435
510407	(L)490
511503	(L)540
511701	(L)640

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

FRENCH WHISK WITH 8 STIFF WIRES

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

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



SPIRAL WHISK

code	mm
509487	(L)280

SPIRAL WHISK

code	mm
856109	(L)300

PIANO MIXING WHISK

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

code	mm
509494	(L)160

532201

Extremely flexible wires perfect for whipping

S.S. stainless steel 1.4 MM THICKNESS

PIANO WHISK

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

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

511732

Extremely flexible wires perfect for whipping

S.S. stainless steel 1.4 MM THICKNESS

PIANO WHISK

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

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

509449

Extremely flexible wires perfect for whipping

PP polypropylene S.S. stainless steel 1.4 MM THICKNESS

PIANO WHISK WITH 12 PIANO WIRES

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

code	mm
509418	(L)250
509425	(L)270
509432	(L)320
509449	(L)360
509456	(L)410
509463	(L)460

567562

S.S. stainless steel

wash

MIXING BOWL WITH RUBBER BASE

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

code	liters	mm
567562	3	ø265x(H)125
567579	6	ø330x(H)155

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

Measurement markings inside the bowl

530702

S.S. stainless steel

KITCHEN BOWL

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

517604

S.S. stainless steel

MIXING BOWL

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

MEASURING CUP

- Made of stainless steel.
- Flat bottom to ensure stability and prevent tipping.
- 2 spouts on each cup for easy pouring of the contents.
- Fitted with ergonomic handles with eyelets.
- Engraved capacity markings in 2 spots – no rubbing off, well visible:
  – on the side of the cup, capacity in the American unit – cups,
  – on the handle, capacity in 2 units: cups and millilitres.
- The cups are stackable – for saving storage space.
- Dishwasher safe.

596487

MEASURING CUP - SET OF 7 PCS.

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

code	mm
596487	140x85x(H)52

596494

MEASURING CUP - SET OF 4 PCS.

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

code	mm
596494	135x80x(H)45

515501

Fitted with 2 scraping wires on the bottom

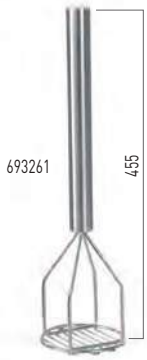
18/10 stainless steel

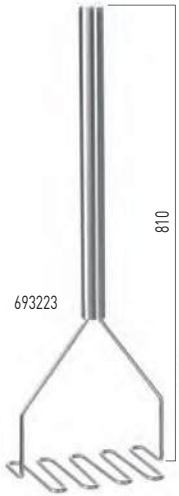
VEGETABLE STRAINER

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

code	mm
515501	400x215x(H)175

S.S. stainless steel





POTATO MASHER

code	mm
693254	ø118x310
693261	ø118x455

POTATO MASHER

code	mm
693001	355x130x(H)85
693100	600x180x(H)85
693209	770x180x(H)85

POTATO MASHER

code	mm
693216	610x200x(H)130
693223	810x200x(H)130

PP polypropylene S.S. stainless steel

POTATO MASHER

- Comfortable handle made of polypropylene.

code	mm
856147	ø95x230

POTATO RICER

code	mm
515181	270x100x(H)95

POTATO RICER

code	mm
515105	320x110x(H)110

647516

mesh size
0,5x0,5 mm

647554

mesh size
0,5x0,5 mm

547304

mesh size:
ø2 mm

CONICAL STRAINER, WIRE MESH

- Fine mesh.

code	ø	length (mm)
647516	160	360x160x(H)105
647509	180	415x160x(H)105

CONICAL STRAINER WITH WIRE MESH

- Fine mesh.

code	ø	length (mm)
647554	205	460x205x(H)170
647561	245	500x245x(H)210

CONICAL STRAINER

code	ø	length (mm)
547304	180	380x180x(H)150
547502	235	435x235x(H)220

CONICAL STRAINER WITH WIRE MESH, REINFORCED

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

code	ø	length (mm)
567555	250	505x250x(H)200

567555

556719

CLOTH STRAINER

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

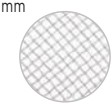
code	mm
556719	700x700

635605

639023

638903

mesh size
1x1 mm



Sn tin plated | wash

SIEVE

- With wire handle.

code	ø	length (mm)
635001	120	280x125x(H)47
635155	160	323x160x(H)65
635209	180	343x190x(H)85
635308	200	360x210x(H)80
635407	230	395x260x(H)90
635605	255	413x280x(H)110

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

Sn tin plated | wash

SIEVE, DOUBLE MESH

- Wooden handle.
- Reinforcing bracket.

code	ø	length (mm)
639009	260	605x260x(H)120
639016	305	788x305x(H)150
639023	355	840x355x(H)190

mesh size
0,5x0,5 mm

S.S. stainless steel | wash

SIEVE

- With wire handle.

code	ø	length (mm)
638309	105	250x105x(H)40
638507	145	350x145x(H)50
638705	210	430x210x(H)80
638903	230	450x230x(H)80

637609

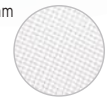
639238

NEW

639252

NEW

mesh size
1x1 mm



S.S. stainless steel | wash

SIEVE

- With wire handle.

code	ø	length (mm)
637104	160	325x160x(H)70
637203	182	344x190x(H)80
637302	200	360x210x(H)80
637401	215	385x215x(H)90
637500	240	405x250x(H)110
637609	255	425x255x(H)120

mesh size
1x1 mm

S.S. stainless steel | wash

SOUP STRAINER

- Made of stainless steel.
- With an additional handle for secure placement over a bowl or pot.

code	ø	length (mm)
639238	260	535x260x(H)111

mesh size
1x1 mm

S.S. stainless steel | wash

STRAINER REINFORCED

- Made of stainless steel.
- Very fine mesh, reinforced.
- With wire handle.
- Fitted with additional supporting handles for secure placement over a bowl or pot.
- Dishwasher safe.

code	ø	length (mm)
639252	260	560x260x(H)145
639269	305	595x305x(H)145
639276	345	700x345x(H)145

COLANDERS

COLANDER PROFI LINE

- With base and 2 riveted handles.

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

535516

NEW

535424

535301

639283

COLANDER

- 2 handles and a base.

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

COLANDER KITCHEN LINE

- With base and 2 handles.

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

COLANDER

- Made of stainless steel.
- Dishwasher safe.

code	mm
639283	ø257x(H)110
639290	ø310x(H)126
639306	ø363x(H)147

EXTENDABLE SINK COLANDER

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

code	mm
535219	360x240x(H)115

535219

SCALES

580011

KITCHEN SCALE 3 KG

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

code	max. kg	mm
580011	3	165x180x(H)31

580226

KITCHEN SCALE 5 KG

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

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

580035

FOLDABLE KITCHEN SCALE

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

code	max. kg	mm
580035	5	219x180x(H)16

580462

DIGITAL SCALE UP TO 200 KG

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

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

RECHARGEABLE BATTERY

ABS plastic

S.S. stainless steel

18/8 stainless steel

580028

580233

KITCHEN SCALE 10 KG

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

code	max. kg	mm
580028	10	160x210x(H)19

KITCHEN SCALE 15 KG

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

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

S.S. stainless steel

MECHANICAL KITCHEN SCALE

- Made of stainless steel.
- Mechanical dial display, no batteries required.
- Graduation: 20 g.
- Read out in kg.
- Bowl dimensions: Ø207x(H)42 mm
- Max capacity: 5 kg
- Manual zero reset.
- Accuracy:
  - <1 kg, ±2d(40 g)
  - 1 kg-3 kg, ±3d(60 g)
  - 3 kg-5 kg, ±4d(80 g)

code	max. kg	mm
580042	5	207x231x(H)254

NEW

max 5 kg

580042

Thermometers

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

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

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

-60°C 350°C

INFRARED THERMOMETER WITH PROBE

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

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

-32°C 400°C

INFRARED THERMOMETER

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

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

-50°C 300°C

THERMOMETER WITH FOLDABLE PROBE

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

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

-40°C 200°C

POCKET THERMOMETER WITH PROBE

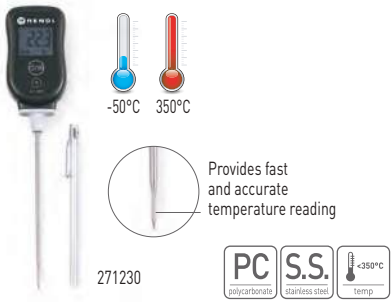
- Temperature range -40°C to 200°C.
- Unit of measurement °C or °F.
- Gradation 1°C.
- Accuracy 1°C between -20°C and 100°C.
- Hold function - saves momentary temperature.
- 65 mm stainless steel probe.
- Turns off automatically.
- With probe cover.
- Battery included.

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

THERMOMETER WITH PROBE

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

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



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

ROASTING THERMOMETER WITH TIMER

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

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

WATERPROOF THERMOMETER

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

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

DIGITAL THERMOMETER WITH FOLDABLE PROBE

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

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

STEAK THERMOMETER – SET OF 4 PCS.

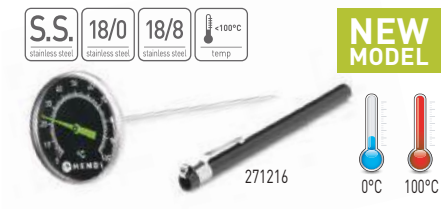
- The range is: rare – medium – well done.
- Accuracy: ≈2%.
- Stainless steel 50 mm probe.
- Can be used in ovens.

code	packed per	mm
271339	4	ø25x(H)70

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



ANALOGUE THERMOMETER

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

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

ANALOGUE THERMOMETER

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

code	range	mm
271384	0/300°C	ø52x(H)140

271261

-40°C 20°C

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

-40°C 40°C

271117

REFRIGERATOR THERMOMETER

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

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

50°C 300°C

271179

S.S. stainless steel

OVEN THERMOMETER

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

code	range	mm
271179	50/300°C	60x40x(H)70

-50°C 25°C

271186

S.S. stainless steel

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

-50°C 50°C

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

WALL CLOCK

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

code	mm
271322	ø356x(H)45

582039

ABS plastic

TIMER

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

code	mm
582039	82x20x(H)88

582046

ABS plastic

DOUBLE TIMER

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

code	mm
582046	82x20x(H)86

582015

ABS plastic S.S. stainless steel

ANALOG KITCHEN TIMER

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

code	mm
582015	ø80x(H)30

582022

DIGITAL KITCHEN TIMER

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

code	mm
582022	65x70x(H)17

With clip

Magnetic

ABS plastic

DIGITAL KITCHEN TIMER

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

code	mm
271155	67x20x(H)67

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

Ergonomic polypropylene handle

551806

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

ABS plastic

S.S. stainless steel

Watch the video

CONFECTIONERY FUNNEL PROFI LINE

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

code	liters	mm
551806	1.5	ø212x(H)315

558003 558010 558027

Easily returns to its original shape

DISPENSER BOTTLES

PE polyethylene

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

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

PE polyethylene

557990

MINI SAUCE DISPENSER - SET OF 4 PCS.

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

code	liters	mm
557990	0.05	ø35x(H)100
557891	0.03	ø30x(H)85

rb design by Robert Bronwasser

PE polyethylene

NON-DRIP SAUCE BOTTLE

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

code	liters	mm
558096	0.23	ø50x(H)160

558096

Non-drip tip

18/0 stainless steel

557969

SAUCE STAND

- Quality finish.
- Suitable for HENDI dispenser bottles.

code	-	mm
557969	3 holes ø 50 mm	209x80x(H)78
557976	3 holes ø57 mm	229x90x(H)78
557983	3 holes ø70 mm	274x102x(H)98

429457

429440

S.S. stainless steel

TACO HOLDER

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

ABS plastic

203521

203538

203545

SAUCE DISPENSER WITH PUMP

- Pump dispenser for various types of sauces.
- For use in snack bars, buffets, restaurants, and during catering events.
- ABS housing, removable sauce container completely BPA-free – does not affect the taste and smell of its contents.
- Sauce container has a measuring scale, lid and removable pump, all made from polypropylene.
- Pump fitted with lock to prevent accidental dispensing during transport.
- Capacity: 2.5 l.
- Dosage: 20 ml.
- Temperature resistance up to +70°C.
- Easy to disassemble and stackable.
- Available in red, yellow and white.

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

SMOKING GUN RECHARGEABLE – 3 SPEEDS OF SMOKE INFUSION

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

code	mm
199640	215x70x(H)160

ABS plastic

Al aluminium

wash

RECHARGEABLE BATTERY

199640

199992

SMOKE INFUSER

- The aluminium body functions as a heat sink, cooling the smoke before expelling it.
- Wood requires no pre-soaking prior to smoking.
- Can also be used with tea or spices.
- Removable smoking chamber with removable filter.
- Large woodchip holder.
- Flexible rubber hose (30 cm long) for easy injection of smoke into resealable bags and containers.
- Compact and lightweight enough to use with one hand.
- Gentle enough for use on delicate fruits and vegetables without changing their texture of temperature.
- Powered by 2 AA batteries, not included.
- Wood or herbs for smoking not included.

code	mm
199992	90x54x(H)122

199664 199657

GLASS DOME WITH VENT

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

code	-	mm
199664	Plate dome	ø260x(H)175
199657	Cocktail dome	ø130x(H)282

199978

GLASS DOME

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

code	mm
199978	ø275x(H)140

198124

GAS LIGHTER – SET OF 2 PCS.

- Refillable.
- Supplied empty.

code	packed per	mm
198124	2	(L)230

238486

SMOKE OVEN ELECTRIC

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

code	V	W	mm
238486	230	1600	540x380x(H)725

225479

LOW TEMPERATURE OVEN

- Designed for slowly preparing or regenerating food, by means of a very accurately set and controlled process.
- With core temperature probe, separately adjustable.
- Recessed handles in the sides.
- Easy to clean door seal.
- Oven chamber is heated on 4 sides, uniformly distributing the heat throughout the chamber.
- Energy efficient due to extra insulation.
- Seamless oven chamber with rounded corners, easy to clean.
- Temperature adjustable by 1 degree increments - oven chamber up to 120°C, core temperature and keep warm up to 100°C.
- Door hinges left or right, easy to convert.
- Digital setting and readout of time, set temperature, and current core/chamber temperatures.
- Stainless steel pan and tray holder, suitable for GN 1/1 containers, grids and trays as well as 600x400 mm bakery trays, on 3 levels.

code	V	W	mm
225479	230	1200	495x690x(H)413

03

Pastry, ice cream

Sweet masterpieces – art in every detail

max. 0.50L
HENDI

Watch the video

588017

588024

S.S. stainless steel

SPARE PARTS SET

589205

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

for cream for liquid for decorating

S.S. stainless steel wash

S.S. stainless steel wash

CREAM WHIPPER PROFI LINE

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

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

DECORATING AND INJECTOR TIPS PROFI LINE

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

code	-
589106	Profi Line

Al aluminium | wash | micro

CREAM WHIPPER KITCHEN LINE

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

code	liters	mm
588031	0.25	ø80x(H)200
588369	0.5	ø80x(H)260
588376	0.95	ø95x(H)320

Al aluminium | wash | micro

CREAM WHIPPER KITCHEN LINE

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

code	liters	mm
588420	0.5	ø80x(H)260
588598	0.95	ø95x(H)320

SPARE PARTS SET

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

589007

PP polypropylene

975855 975893 975886 975862 975879

Al aluminium

wash

CREAM WHIPPER KITCHEN LINE

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

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

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

R600a COOLANT • COOLANT • COOLANT

274231

ICE CREAM MAKER

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

code	V	W	mm
274231	230	180	285x340x(H)357

802007

802014

ICE CREAM SCOOP WASHER

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

code	mm
802007	270x111x(H)115

MOUNTING BRACKET FOR SCOOP WASHER

code	mm
802014	302x115x(H)122

755730

ICE CREAM CONES STAND

- Fits 3 cones.

code	mm
755730	200x95x(H)85

588697

ABS plastic | 18/8 stainless steel | wash

NEW

THERMO WHIPPER

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

code	liters	mm
588697	0.5	ø95x(H)275

UNIVERSAL FOR ALL CREAM WHIPPERS

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
588215	24	25
586907	50	12

PA polyamide | S.S. stainless steel | wash

ICE CREAM SCOOP PROFI LINE

- Made of stainless steel.
- Polyamide handle.

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

18/8 stainless steel

ICE CREAM SCOOP KITCHEN LINE

- Made of stainless steel.

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

stöckel

S.S. stainless steel

ICE CREAM SCOOP STÖCKEL

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

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

stöckel

PA polyamide S.S. stainless steel

STÖCKEL ICE CREAM SCOOP

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

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

STÖCKEL OVAL ICE CREAM SCOOP

S.S. stainless steel

stöckel

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

PA polyamide 18/10 stainless steel NEW

ICE CREAM SCOOP FOR LEFT-HANDERS

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

code	-	mm
755204	1/30	ø49
755211	1/36	ø46
755228	1/40	ø45

SPATULAS & DIPPERS

18/10 stainless steel

ICE CREAM SPATULA

- With Tritan handle.

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

Al aluminium · wash

ICE CREAM DIPPER

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

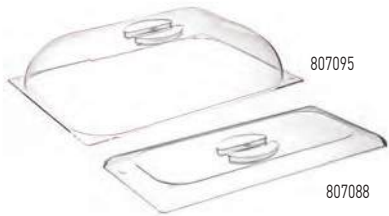
code	-	mm
759301	1/30	ø56x225

stöckel

Al aluminium · wash

STÖCKEL ICE CREAM DIPPER

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



ICE CREAM CONTAINER LID POLYCARBONATE

PC polycarbonate

- Suitable for polycarbonate ice cream containers.

code	mm
807088	360x165
807095	360x250

PC polycarbonate

POLYCARBONATE ICE CREAM CONTAINER

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

ICE CREAM CONTAINER KITCHEN LINE

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

code	liters	mm
807019	5	360x165x(H)120

807019

802038

802045

802052

PROFI LINE ICE CREAM CONTAINER

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

code	liters	mm
802045	3.6	360x165x(H)80
802052	5	360x250x(H)80
802038	5	360x165x(H)120

ICE CREAM CONTAINER, ROUND

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

code	liters	mm
807002	7	ø200x(H)245

802076

807002
802083

ICE CREAM CONTAINER, ROUND

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

code	liters	mm
802083	7.3	ø200x(H)250

ICE CREAM CONTAINER LID, ROUND

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

code	length (mm)
802076	ø190

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

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

design by
Robert Bronwasser

221600 221617 221624 221631 221648 221655

2 sets of replaceable polycarbonate stirrers (2 pieces each)

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

221631

MILKSHAKE MIXER - DESIGN BY BRONWASSER

- Designed by Dutch Designer Robert Bronwasser and available in 6 attractive colours.
- Make Freddo cappuccinos, Frappés and of course milkshakes without effort.
- The housing is made from ABS plastic.
- The base is weighted for extra stability and is fitted with rubber feet.
- The motor can spin the agitator disc at two speeds, 15.000 and 19.000 RPM.
- Control the milkshake mixer with the two-speed switch on the top which is easily accessible.
- The milkshake mixer is fitted with a micro switch so it can only operate when the cup is properly placed.
- Choose between two different stirrers to control the level of aeration.
- Very complete, comes with a stainless steel mixing cup (usable volume: 0.5 liter) and polycarbonate mixing cup (usable volume: 0.5 liter) and 2 sets of 2 stirrers.
- Cups and stirrers are dishwasher safe.

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

MILKSHAKE MIXER BPA FREE - DESIGN BY BRONWASSER

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

PERFECT FOR PREPARING FREDDO CAPPUCCINO, FRAPPÉ AND MILKSHAKES

221617

221600

221624

961124

PC polycarbonate

961117

S.S. stainless steel

961131

PC polycarbonate

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

STAINLESS STEEL MIXING CUP FOR MILKSHAKERS – DESIGN BY BRONWASSER

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

code	liters	mm
961117	0.5	ø113x(H)160

AGITATORS FOR MILKSHAKE MIXERS – DESIGN BY BRONWASSER

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

code		mm
961131		32x27x(H)50
957066	BPA-free	32x27x(H)50

PASTRY BAGS

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

code	mm
557112	445x220
557105	530x285

NON-SLIP PASTRY BAGS

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

code	mm
557303	515x280

NON-SLIP PASTRY BAGS

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

code	mm
557150	520x280

PASTRY BAGS – SET OF 2 PCS.

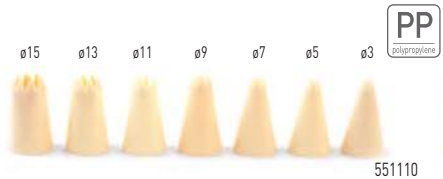
- Reusable (suitable for cleaning in boiling water).
- Made of cotton, inside coated with polyurethane.
- With an eyelet.

code	packed per	mm
550120	2	(L)300
550229	2	(L)350
550328	2	(L)400
550427	2	(L)450
550526	2	(L)500

PASTRY BAG NYLON

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

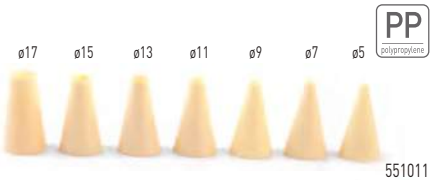
code	packed per	mm
550106	1	(L)300
550205	1	(L)350
550304	1	(L)400
550403	1	(L)450
550502	1	(L)500



ICING TIPS - SERRATED

- Set of 7 sizes.

code	-
551110	ø 3-5-7-9-11-13-15



ICING TIPS - SMOOTH

- Set of 7 sizes.

code	-
551011	ø 5-7-9-11-13-15-17

ICING TIPS

- Set of 12 different icing tips in a box.

code	-
551400	ø 6-8-10-12

ICING TIPS - SERRATED

ICING TIPS - SERRATED

- Set of 5 sizes.

code	-
551790	ø6-8-10-12-14

ICING TIPS - SMOOTH

18/8 stainless steel

ICING TIPS - SMOOTH

- Set of 5 sizes.

code	-
551691	ø2-4-6-8-10

ICING TIPS - STAR

- Set of 7 sizes.

code	-
551714	ø6-8-10-12-14-16-18

ICING TIPS - ROUND

- Set of 7 sizes.

code	-
551615	ø4-6-8-10-12-14-16

551592

18/8 stainless steel

ICING TIPS

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

code
551592

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

DOUGH SCRAPERS

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

PP polypropylene

554166

DOUGH SCRAPER FLEXIBLE - 6 PCS

- Flexible.

code	packed per	mm
554166	6	120x88

554364

DOUGH SCRAPERS TRAPEZOIDAL – SET OF 6 PCS.

code	packed per	mm
554364	6	120x96

DOUGH SCRAPER TRAPEZOIDAL

code	packed per	mm
554432	3	216x128

554432

855751

PP polypropylene S.S. stainless steel

DOUGH CUTTER

- Stainless steel with polypropylene handle.

code	mm
855751	150x110

553404

S.S. stainless steel

DOUGH SCRAPER

- Made of stainless steel.

code	mm
553404	150x110

CUPCAKE MOULD

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

CAKE MOULD

– Rectangular.

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

FOOD RING AND PUSHER SQUARE

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

FOOD RING

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

FOOD RING ROUND

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

PASTRY CUTTERS, ROUND – SET

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

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

673416

674413

NON-STICK SILICONE BAKING MAT

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

677810

550113

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

SILICONE MOULDS

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

SIL silicone micro

677261

SILICONE MOULD SQUARE

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

code	moulds	mm
677261	35	570x375x(H)25

677254

SILICONE MOULD HEART

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

code	moulds	mm
677254	20	570x375x(H)35

677247

SILICONE MOULD OVAL

- Oval moulds with dimensions 5x3 cm.

code	moulds	mm
677247	50	570x375x(H)20

677230

SILICONE MOULD MINI-MUFFIN

- Round moulds with diameter ø3,5 cm, perfect for for example mini muffins.

code	moulds	mm
677230	48	570x375x(H)25

677223

SILICONE MOULD MUFFIN

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

code	moulds	mm
677223	24	570x375x(H)40

677216

SILICONE MOULD SEMI-SPHERE

- Semi-circular moulds with diameter ø7 cm.

code	moulds	mm
677216	24	600x395x(H)35

WOODEN ROLLING PIN

- Made of solid beech wood.
- With smoothly running nickel-plated steel ball bearings.
- Ergonomic, contoured handles.
- A sturdy metal shaft inside reinforces the roller structure.
- Rolling pin with code 515020 due to its size and weight is suitable for rolling a large amount of dough at once.
- Not dishwasher safe.

code	mm
515020	ø75x640
515167	ø90x667

Made of solid beech wood

Smoothly running nickel-plated steel ball bearings

ALUMINIUM ROLLING PIN

- Made of aluminium.
- With smoothly running ball bearings.
- Ergonomic, contoured handles.
- A sturdy metal shaft inside reinforces the roller structure.
- Due to its size and weight it is suitable for rolling a large amount of dough at once.

code	mm
515174	ø90x545

STAINLESS STEEL ROLLING PIN

- With slide bearings.

code	mm
515006	ø62x470

ROLLING PIN WITH NON-STICK COATING

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

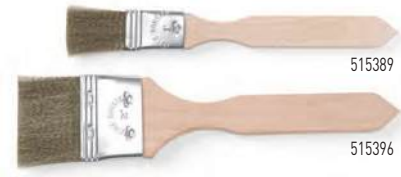
Watch the video

code	mm
515013	ø62x470

BUTTER AND FAT BRUSH, FLAT

- Bristles made of pure brass wire.
- Wooden handle.
- Resistant to high temperatures.

code	mm
515389	200x25
515396	220x50



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

- Pig bristle.
- Handle made of beech wood.

code	packed per	mm
515228	2	190x20
515327	2	210x40

BUTTER AND FAT BRUSH FLAT SILICONE

- Polypropylene handle.

code	mm
515358	220x32
515365	230x45

833032

BAIN-MARIE PAN

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

code	liters	mm
833032	1	330x165x(H)95

PALETTE KNIFE

- With flexible offset blade.

code	thickness (mm)	blade length (mm)	length (mm)
855775	0.7	110	220
855782	0.7	198	325
855683	0.7	249	376

SPATULA

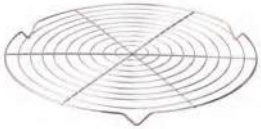
- For confectionery substances.
- Smooth flexible blade.

code	thickness (mm)	blade length (mm)	length (mm)
855706	0.5	110	220
855690	0.5	205	335
855744	0.5	258	389

DOUGH ROLLER

- 60 mm wide roller with 32 long, robust plastic spikes for punching dough.
- Ideal for deaerating shortcrust pastry and pizza dough.
- Prevents air bubbles and ensures better baking results.
- Made of polypropylene.

code	mm
515037	210x73



CAKE COOLER

- Made of stainless steel with integrated feet.
- Multipurpose:
  - for cooling cakes – it prevents gathering excess humidity in the cake as a result of heat vaporization,
  - for decorating cakes, for example when pouring glaze or chocolate,
  - as a grilling grate and a grate for roasting pan – it makes it easier to flow away the fat from roasted meats,
  - as a protection for table worktop on which a hot dish is to be put,
  - as a stable base for silicone moulds.
- Wire thickness – rim: 3 mm.
- Wire thickness – grid: 1,7 mm.

code	mm
594032	ø320x(H)20

SINGLE PASTRY GUITAR

- The tool for precise longitudinal and transversal cutting and fast portioning soft confectionery goods, such as ganache, custards, marshmallows, pralines and confection of banquet cakes.
- Eye-catching black design: base frame and strings frame made of black anodised aluminium.
- Working area and plate made of stainless steel – durability and easy cleaning guaranteed.
- Strings made of hygienic surgical steel.
- Profiled working area and sharp strings guarantee extraordinary precise operation; cutting with surgical precision.
- Specially designed hinges made of brass – long product life unlike other products on the market which have hinges made of plastic.
- Non-slip feet ensuring stability during operation.
- Included in set:
  - 1 base measuring 600×400×(H)100 mm,
  - 3 cutting frames:
    - 9 strings with 45 mm spacing
    - 13 strings with 30 mm spacing
    - 17 strings with 22,5 mm spacing
  - steel plate,
  - wrench for changing strings.

code	mm
195789	636x441x(H)109

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

Benefits:

- Improving production in pastry shops, bakeries, and caterings.
- High precision: cutting pastry, cakes, mousses to many even pieces without deforming and tearing - with the help of stainless steel strings placed in various dimensional combinations.
- Efficient and effortless applying pastry and taking the cut product off thanks to the stainless steel plate included in the set.
- It's possible to precisely determine the weight of every cut end product with adequate structuring the grammage of pastry.
- Simple operating principle enables perfect pastry cutting even for those who are less experienced.
- Easy assembly, disassembly and maintaining hygiene.

Al aluminium | 18/10 stainless steel

SPONGE CAKE SAW

- Eye-catching black design: body made of hygienic anodised aluminium.
- Stainless steel blade, the only one on the market with food contact certificate, easily removable and dishwasher safe – guaranteeing high work hygiene.
- Feet made of PTFE, ensuring comfortable work on every countertop.
- Saw blade properly tightened and fixed on a milled element – it does not bend and rotate during operation.
- Holes for the blade are the same on both sides – the cap can be attached on both left and right side.
- Fitted with a measure located on the body – for regulating thickness of sponge cake layers: from 1 cm to 6 cm.
- The range of effortless sponge cake cutting, compliant with the confectionery standard: 60x40 cm.
- Possible to precisely cut a round sponge cake of diameter: from ø5 cm to ø40 cm.
- Blade length: 57 cm, with regulated height according to the measure.

code	mm
400098	620x120x(H)130

Benefits:

- Speeding up the sponge cake cutting process up to 50%.
- Reducing production losses during sponge cake cutting by 20%.
- The measure enables precise cutting without the necessity for using additional tools – always the same visual effect is achieved, every sponge cake layer is identical.
- Comfortable operation: the saw blade is properly tightened and fixed on a milled element – it does not bend and rotate during operation.

400098

637791

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

for flour and meal mesh size 1x1 mm

for bread-crumbs mesh size 3x3 mm

637852

18/0 stainless steel | 18/8 stainless steel

FLOUR SIFTER

- Body made of stainless steel, mesh made of stainless steel.
- 2 layers of very fine mesh.
- With a squeeze handle (spring-loaded mechanism).
- Capacity: ~ 550 g.
- Dishwasher safe.

code	mm
637852	187x125x(H)127

BAKERS' SIEVE

S.S. stainless steel

- Made of stainless steel.
- Dishwasher safe.
- Fitted with an eyelet for convenient storage.

code	-	mm	
637791	for powdered sugar	ø250x(H)75	
637821	for powdered sugar	ø410x(H)80	
637814	for bread-crumbs	ø250x(H)75	
637845	for bread-crumbs	ø410x(H)80	
637807	for flour and meal	ø250x(H)75	
637838	for flour and meal	ø410x(H)80	
639313	flour sieve	ø308x(H)74	N
639320	flour sieve	ø358x(H)76	N

S.S. stainless steel

512517

PIE CUTTER

- For slicing a round pie or cake in equal parts.

code	-	mm
512517	12 portions	ø320

515044

5 WHEEL DOUGH CUTTER

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

code	mm
515044	222x56x(H)55

515150

7 WHEEL DOUGH CUTTER

- Cutting width can easily adjusted. With 7 smooth ø55 mm stainless steel cutting wheels.

code	mm
515150	222x80x(H)55

CREPES AND WAFFLE MAKERS

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

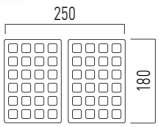
212103 212127 212134

WAFFLE MAKER 'LIÈGE'

- Liège waffles, two 4x6 rectangular patterns.

code	V	W	mm
212103	230	1500	330x437x(H)251

Liege waffles

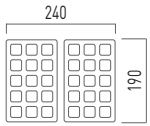


WAFFLE MAKER 'BRUSSELS'

- Brussels waffles, two 3x5 rectangular patterns.

code	V	W	mm
212127	230	2200	330x520x(H)277

Brussels waffles



WAFFLE MAKER 'HEART'

- Flower waffles, five conjoined heart-shaped patterns.

code	V	W	mm
212134	230	2200	330x543x(H)251

Flower waffles

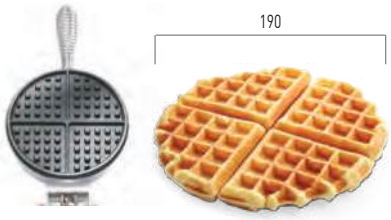
Al die-cast | 18/0 stainless steel

212172

Al aluminium | 18/0 stainless steel

NEW

212196



WAFFLE MAKER ROUND

- Make delicious Belgian style waffles without a hassle, ideal for a self-serve waffle station.
- You can make up to 20 waffles per hour.
- The round waffle iron is made of cast aluminium and coated with a durable Teflon® non-stick coating.
- The waffles measure Ø 190 mm and up to 23 mm thick.
- The temperature can be set steplessly between 50°C and 210°C.
- The timer can be set up to 15 minutes.

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

ROTATING BUBBLE WAFFLE MAKER

- Body and lifting lever made of stainless steel.
- Rotating head ensures an even distribution of batter.
- Plates made of cast aluminium with a non-stick Teflon coating.
- LED lights to indicate when the set temperature is reached.
- Removable stainless steel drip tray, dishwasher safe.
- Equipped with an overheating protection and a stay-cool handle.
- Hexagon shaped waffles measuring 170 mm across and 25 mm thick.
- Temperature range: from 50°C to 210°C.
- Fitted with a 15-minute timer.
- Efficiency: up to approx. 20 waffles per hour.

code	V	W	mm
212196	220-240	1500	255x560x(H)318

212189

212165

WAFFLE MAKER CORN DOG

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

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

WAFFLE MAKER LOLLYPOP

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

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

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

198254

QUICK INSTALLATION
The indicator on the SAFETY COVER allows you to quickly install the container. One click and the container is SAFELY replaced.
WHEN TIME IS OF THE ESSENCE – YOU CAN BE SURE THAT THE CONTAINER HAS BEEN INSTALLED CORRECTLY

HENDI JET CHEFS' TORCH

- Designed with chefs in mind by Robert Bronwasser.
- This torch is a pleasure to use thanks to the stylish matt black design with green accents and the ergonomic grip.
- The torch is easily and securely attached to the gas cartridge (it's possible to replace it after gas runs out) and covers the whole top of the cartridge.
- The piezo ignition makes it easy to ignite, the large gas dial allows for easy adjusting the flame size and intensity.
- This chefs torch can operate at every angle, even upside down, thanks to the improved design of the burner that prevents flaring.
- Precise flame control, flame length up to 150 mm.
- Gas cartridge is not included in the set.
- Cartridges can be purchased separately, code: 199039.

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

199039

LPG GAS CARTRIDGE

- Suitable for use in combination with HENDI Chefs torch 198247.
- Not suitable for refilling gas lighters etc.
- Packed per 4 canisters.
- Order unit: box with 7 sets of 4 cans.

code	packed per
199039	4

198209

198223

199046

CHEF'S TORCH

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

code	mm
198209	145x70x(H)190

CHEFS' TORCH

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

code	mm
198223	115x50x(H)155

GAS CANISTER

- With various filling nozzles.

code	packed per	liters
199046	4	0.2

783153

783160

783177

RAMEKIN

- Ribbed, made of porcelain.

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

205914

Thanks to the "cold zone" frying residues are collected below the heater, increasing the quality of the oil.

DOUGHNUT DEEP FRYER

- The appliance is ideal for frying donuts, angel wings and various other dishes that are fried in deep fat.
- Made of stainless steel.
- Large oil tank 400x400x(H)160 mm with a max. capacity of 12 liters.
- Welded oil tank with equipped with drain tap at the bottom.
- Removable control element with heater, with an additional safety feature that switches off the entire unit when removed.
- Temperature control: 50°-190°C.
- Overheating protection with reset function for better safety.
- "Cold zone" system separates frying residue below the heater level, increasing fat yield and preventing the fries from getting burnt.
- Rubber, non-slip feet.

code	liters	V	W	mm
205914	12	230	3500	630x860x(H)438

212028

525197

CRÊPE MAKER

- Designed for making crepes.
- Baking plate Ø 400 mm made of cast iron with a ceramic coating.
- Very even heat distribution across the surface.
- Including wooden spreader.
- Stainless steel housing.
- Thermostat continuously adjustable from 50 to 300°C.
- With protection from overheating and EGO thermostat.

code	V	W	mm
212028	230	3000	458x520x(H)165

WOODEN SPREADER FOR CRÊPE MAKERS

- Characteristic shape - perfect for spreading the dough on the cooking surface.
- Recommended for use with the pancake maker with the code: 212028

code
525197

201718

201725

SAUCE WARMERS

- Suitable for heating sauces and chocolate.
- Body made of stainless steel.
- Temperature adjustable with a 6-step dial, from 30˚C to 65˚C.
- Heating indicator light.
- Includes a 650 ml LDPE squeeze bottle, 1 per each heater.
- Overheating protection.

code	liters	V	W	mm
201718	0.65	220-240	200	150x223x(H)282
201725	1.3	220-240	400	270x223x(H)282

BOTTLE FOR SAUCE WARMER

- Made of LDPE.
- Intended for the HENDI Sauce warmers (codes: 201718, 201725).

code	mm
201732	ø68x(H)247

201732

282748

282762

POPCORN MACHINE

- Frame made of aluminium alloy.
- Robust housing made of tempered glass and powder coated steel in two colours available: red or black.
- With a hinged service door made of tempered glass.
- Popcorn heating pan with stirring unit.
- Lid with handles made of non-heating material.
- Popcorn scooping flap.
- Crumb drawer under the chamber for easy disposal of un-popped kernels and crumbs.
- Un-popped kernels and crumbs are collected underneath the crumb drawer.
- Illuminated interior.Heated bottom of the popcorn chamber.
- Cycle duration: ≈2 min. - 150g of corn kernels per cycle.

code	colour	V	W	mm
282762	Black	230	1155	560x420x(H)760
282748	Red	230	1155	560x420x(H)760

Al aluminium S.S. stainless steel

With convenient collection drawer for crumbs and unpopped popcorn kernels.

PP polypropylene

SCOOP

code	liters	mm
562017	0.25	(L)250

562017

Al aluminium S.S. stainless steel **NEW**

POPCORN MACHINE WITH CART

- Frame made of aluminium alloy.
- Housing made of tempered glass and powder coated steel.
- With a hinged service door made of tempered glass.
- Popcorn heating pan with stirring unit.
- Lid with handles made of non-heating material.
- Popcorn scooping flap.
- Crumb drawer under the chamber for disposal of un-popped kernels and crumbs.
- Illuminated interior.
- Heated bottom of the popcorn chamber.
- Cycle duration: ≈3,5 min. – 150g of corn kernels per cycle.
- Mobile cart featuring 2 large wheels and 2 swivel castors with locking brakes.

code	colour	V	W	mm
282830	Red	230	1155	940x510x(H)1553

282830

S.S.
stainless steel

COTTON CANDY MACHINES

- Made of stainless steel.
- Removable stainless steel bowl
- Bowl is dishwasher safe.
- The bowl is fastened by 4 secure clamps.
- Fitted with a drawer for sticks, sugar, dyes, etc.
- Separate switches for power on and the heating elements, with integrated lamps.
- Voltmeter showing actual voltage.
- Sugar dispenser included.
- Overload fuse protects the motor against burning in the event of a blockage.

COTTON CANDY MACHINE

- Motor housing finished with a black coating.

code	V	W	mm
282816	220-240	1130	520x520x(H)503

282755

PMMA
plexiglas

COVER FOR COTTON CANDY MACHINE

- Protect the cotton candy machine from dust and dirt.
- Made of plexiglass.
- Suitable for HENDI cotton candy machine 282731, 282809, 282816.

code	mm
282755	ø520x(H)350

Al die-cast S.S. stainless steel

POPCORN MACHINE

- Frame made of carbon steel.
- Housing made of tempered glass.
- With a hinged service door made of tempered glass.
- Popcorn heating pan with stirring unit.
- Lid with handles made of non-heating material.
- Popcorn scooping flap.
- Crumb drawer under the chamber for disposal of un-popped kernels and crumbs.
- Illuminated interior.
- Heated bottom of the popcorn chamber.
- Cycle duration: ≈3,5 min. – 150g of corn kernels per cycle.

code	colour	V	W	mm
282823	Black	220-240	1155	560x445x(H)775

S.S. stainless steel

NACHO WARMER

- Frame made of carbon steel.
- Housing made of tempered glass.
- Inner chamber made of 18/8 stainless steel, with LED light.
- At the back – 2 hinged door, with a handle.
- Fitted with a crumb collecting tray.
- 1 power switch and 1 light switch.
- Max. heating temperature: 58°C.
- Max. load: 35 L.
- Waterproof rating: IPX3.

code	V	W	mm
282779	220-240	500	400x344x(H)525

S.S. stainless steel

282755

282731

COTTON CANDY MACHINES

- Made of stainless steel.
- Removable stainless steel bowl
- Bowl is dishwasher safe.
- The bowl is fastened by 4 secure clamps.
- Fitted with a drawer for sticks, sugar, dyes, etc.
- Separate switches for power on and the heating elements, with integrated lamps.
- Voltmeter showing actual voltage.
- Sugar dispenser included.
- Overload fuse protects the motor against burning in the event of a blockage.

COTTON CANDY MACHINE

- Motor housing finished with a pink coating.

code	V	W	mm
282731	220-240	1130	520x520x(H)503

COVER FOR COTTON CANDY MACHINE

PMMA plexiglas

- Protect the cotton candy machine from dust and dirt.
- Made of plexiglass.
- Suitable for HENDI cotton candy machine 282731.

code	mm
282755	ø520x(H)350

282809

NEW S.S. stainless steel

COTTON CANDY MACHINE

- Motor housing finished with a pink coating.
- Equipped with a trolley.
- Made of stainless steel.
- Removable stainless steel bowl
- Bowl is dishwasher safe.
- The bowl is fastened by 4 secure clamps.
- Fitted with a drawer for sticks, sugar, dyes, etc.
- Separate switches for power on and the heating elements, with integrated lamps.
- Voltmeter showing actual voltage.
- Sugar dispenser included.
- Overload fuse protects the motor against burning in the event of a blockage.

code	V	W	mm
282809	220-240	1130	948x520x(H)914

S.S.
stainless steel

CHOCOLATE FOUNTAIN

- Housing made of stainless steel.
- Auger made of ABS.
- Separate switches for motor and heating element.
- Overheat protection.
- Removable auger and tower.

	Chocolate fountain 3 tiers	Chocolate fountain 5 tiers	Chocolate fountain 6 tiers
code	274101	274156	274163
temperature control	40°C	110°C	150°C
min. capacity chocolate	1 kg	2,5 kg	2,5 kg
max capacity chocolate	1,5 kg	6 kg	8 kg
dimensions	ø215x(H)375 mm	ø332x(H)709 mm	ø372x(H)850 mm
power/voltage	190 W/230 V	265 W/230 V	300 W/230 V

04

Food processing

Looking to elevate culinary experience

Big inlet for inserting big pieces of vegetables

Small inlet for inserting small pieces of vegetables

5 discs included, 2 for slicing 3 for grating

Al die-cast

Watch the video

231807

VEGETABLE CUTTER PROFI LINE

- Durable housing made of aluminium, with smooth and precise finish.
- Cutting disc fitted with a metal bayonet mount which wears out much more slowly than plastic bearing sleeves.
- Included in the set:
  - 5 blade discs to achieve different cutting results: 2 and 4 mm slices and 3, 4, 5 and 7 mm shavings,
  - ejector disc,
  - special cleaning brush.
- Safety features: the lid is fitted with a latch and a screw. The pusher arm of the large inlet and the cover screw are equipped with a microswitch (electromagnetic sensor); lifting the pusher arm or loosening the cover screw switches the appliance off.
- Speed: 295 RPM.
- Output: 100-300 kg/h.

code	V	W	mm
231807	230	550	615x239x(H)580

280096

280317

234730

S.S. stainless steel

918500

SLICING DISC

- For vegetable cutter 231807 & 231852.

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

GRATING DISC

- For vegetable cutter 231807 & 231852.

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

DICING DISC

- For vegetable cutter 231807 & 231852.
- Must be used in combination with a slicing disc (234730 + 280218, 234747 + 280225).

code	thickness (mm)
234747	10
234730	8

EJECTOR DISC FOR VEGETABLE CUTTER

- Replace your broken or lost ejector disc and extend the service life of your vegetable cutter.
- Works with HENDI vegetables cutters 231807.

code	mm
918500	ø220

5 discs included,
2 for slicing 3 for grating

VEGETABLE CUTTER HEAVY DUTY

- Designed for cutting large amounts of vegetables.
- Large inlet for large vegetables, up to Ø 165 mm.
- Small inlet for long vegetables, i.e.
- carrots, cucumbers up to Ø 55 mm.
- Cutting chamber housing made of cast aluminium, bottom part of the housing made of stainless steel.
- Convenient pressing handle.
- 750W = 1hp air-cooled high-performance motor.
- Low-voltage control buttons: STOP, START (24 V).
- 2 security systems: cutter switches off upon lifting of the pressing handle and upon lifting of the upper cover of the chamber.
- Upon lowering of the pressing handle the cutter starts automatically.
- Easy and fast replacement of cutting disks.
- 5 cutting discs included: 2 mm slices (disc with 3 blades), 4 mm slices (disc with 3 blades), 3 mm grater, 4,5 mm grater, 7 mm grater, ejector disc.
- 4 rubber anti-slip feet.
- Speed: 300 RPM.
- Productivity: 100 – 350 kg/h
- Weight: 25 kg.

code	V	W	mm
231852	230	750	574x250x(H)472

231852

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
234754	8

280423

JULIENNE DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)
280423	3

280621

RASPING DISC

- For vegetable cutter 231807 & 231852.

code
280621

280690

RACK FOR 18 VEGETABLE CUTTER DISCS

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

code	mm
280690	400x250x(H)90

MEAT MINCER 12 KITCHEN LINE

Al aluminium S.S. stainless steel

PERFORMANCE
temporarily to
220 kg/h

HENDI

MEAT MINCER KITCHEN LINE

- Stainless steel feeder tray, hopper made of a special aluminium alloy.
- Knife and worm screw made of stainless steel and funnel of cast iron.
- Stuffing tube and two Ø 70 mm mincing discs with Ø 6 and 8 mm holes included.
- Easy disassembly for easy cleaning.
- Motor with an overheat protection mechanism.
- Anti-slip feet.
- Not for continuous use.

Watch the video

MEAT MINCER 12 KITCHEN LINE

- Motor with an overheat protection mechanism.
- Output ≈1,7 kg/min.

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

S.S. stainless steel

PERFORATED PLATE

- Ø 70 mm.

code	
282229	ø8
282236	ø6
282243	ø4.5
282250	ø3
282267	ø2

282229

S.S. stainless steel

MEAT MINCER KNIFE

code
282359

282359

S.S. stainless steel

WORM SHAFT

code	suitable for
931257	210802

933367

MEAT MINCER 22 KITCHEN LINE

- Output ≈3,7 kg/min.
- Not for continuous use.

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

S.S. stainless steel NEW

PERFORATED PLATE

- Ø 82,05 mm.

code	mm
282847	ø8
282854	ø6
282861	ø4.5
282885	ø3
282878	ø2

282847

S.S. stainless steel

MEAT MINCER KNIFE

code
282076

282076

S.S. stainless steel

WORM SHAFT

code	suitable for
933367	210819

933367

Al aluminium S.S. stainless steel

Watch the video

MEAT MINCER 198

- Ideal for small amounts and sausage making, not for commercial use.
- Aluminium housing.
- Die cast metal hopper with meat dish/dust cover.
- Pusher made of plastic.
- Aluminium worm screw and stainless steel knife.
- 2 mincing discs, diameter 65,8 mm included: 4 mm and 7 mm diameter holes.
- 3 sausage stuffing tubes: Ø 12, 15 and 20 mm.
- Steak tartare attachment.
- On/off/reverse switch.
- Not for continuous use.
- Weight 5,2 kg.

code	V	W	mm
210864	230	400	195x274x(H)430

Three sausage stuffing tubes included

Worm screw made of aluminium, blade made of stainless steel

630716

18/8 stainless steel

SAUSAGE CUTTER

code	mm
630716	(L)200

S.S. stainless steel

265109

SAUSAGE CUTTER - ELECTRIC

- Electric sausage cutter with double blade knife and adjustable thickness.
- Extra long insertion tunnel for many types of sausages.
- Maximum diameter of 48 mm.

code	V	W	mm
265109	230	135	255x187x(H)330

222805

S.S. stainless steel — wash

SAUSAGE CUTTER - MANUAL

- Stable footing by suction cups.
- High-quality serrated blades.
- Easy to clean.
- Cuts 11 slices.

code	mm
222805	275x170x(H)235

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

282113

HAMBURGER PRESS

- Lower housing and upper press ram made of anodised aluminium.
- Automatically rises the burger after forming.
- A practical lever to release formed meat from the tray.
- Including paper patty dividers.
- Includes button to lower press.
- Anti-slip feet.
- The press makes hamburgers up to ø100 mm (282793), ø130 mm (282113).

code	-	mm	
282793	ø100 mm	240x230x(H)250	N
282113	ø130 mm	250x230x(H)270	

NEW

513156

HAMBURGER PAPER PATTY DIVIDERS

- Made of paper.
- Temperature resistance:
- Conventional ovens: Up to 220 – for 2 hours.
- Microwave ovens: Without time restriction.
- Freezer and fridge: Under -18 °C.
- Biodegradable.

code	packed per	mm
513156	1550	ø100
513163	911	ø130

513170

HAMBURGER FILM PATTY DIVIDERS

- Made of transparent cellulose.
- High temperature resistant and biodegradable.
- Temperature resistance:
- Conventional ovens: Up to 220 °C for 2 hours.
- Microwave ovens: Without time restriction.
- Freezer and fridge: Under -18 °C.

code	packed per	mm	
513170	2122	ø100	
282120	1255	ø130	N

Watch the video

ELECTRIC MEAT TENDERISER

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

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

975305

Beef and pork tenderiser included

975329

975312

ROLLERS FOR POULTRY

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

code	mm
975329	235x130x(H)120

ROLLERS FOR SHOARMA

- For use with HENDI Electric meat tenderiser 975305.
- Stainless steel case and knives.
- 2 sets of knives cutting stripes 4 mm wide.
- Roller length 165 mm.

code	mm
975312	235x130x(H)120

513033

TORTILLA PRESS

- Made of aluminium alloy.
- Finished with epoxy powder coating.
- For tortillas up to 200 mm in diameter.

code	mm
513033	250x200x(H)95

Al aluminium

wash

NEW

wash

611067

CAST IRON TORTILLA PRESS

- Made of cast iron.
- Finished with epoxy powder coating.
- For tortillas up to 260 mm in diameter.
- With rubber feet for extra stability.
- Not dishwasher safe.

code	mm
611067	350x265x(H)170

NEW

wash

611050

CAST IRON TORTILLA PRESS

- Made of cast iron.
- Finished with epoxy powder coating
- For tortillas up to 200 mm in diameter.
- Not dishwasher safe.

code	mm
611050	255x200x(H)110

NEW

PA polyamide

18/10 stainless steel

stöckel

FALAFEL SCOOP

- Made of stainless steel.
- Fibreglass-reinforced nylon handle.
- Simple to disassemble for easy cleaning, all elements are dishwasher safe.

code	-	mm
755310	1/70	ø40x150
755303	1/45	ø50x150

HIGH-SPEED OVEN CombiTurbo™

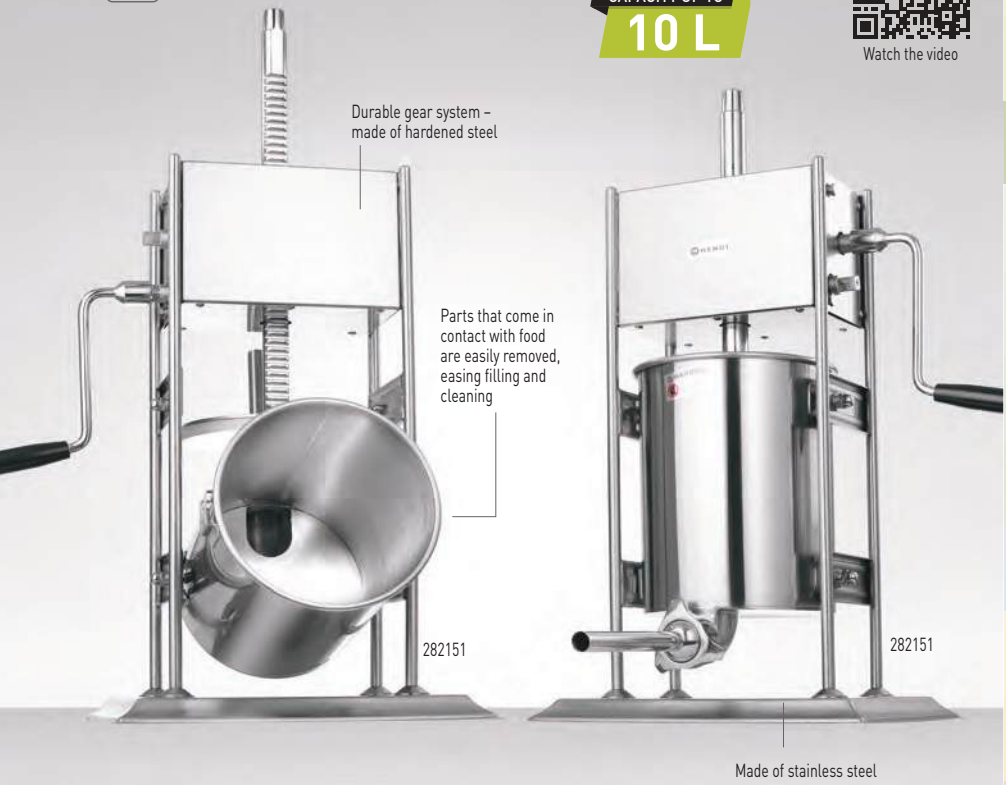
281277

SAUSAGE FILLING MACHINES

18/8 stainless steel

CAPACITY UP TO **10 L**

Watch the video



SAUSAGE FILLING MACHINE PROFI LINE

- Made of stainless steel.
- Equipped with a two-speed filling system:
  - quick gear for lifting the piston
  - slow gear (low load) for filling the skins with stuffing.
- Parts that have contact with food are removable for easy filling and cleaning.
- Supplied with a set of 4 stainless steel funnels, diameter: ø16, ø22, ø32 and ø38 mm, 180 mm long.
- Equipped with bearings and gear train made of hardened steel, resistant to pressure.

code	liters	mm
282571	3	304x304x(H)525
282588	5	304x304x(H)640
282090	7	300x340x(H)830
282151	10	415x315x(H)690

With a set of 4 stainless steel funnels

POTATO PEELERS KITCHEN LINE

S.S. stainless steel | PC polycarbonate

- Intended for professional use, ideal for industrial kitchens, institutional kitchens or any kitchen that must peel fast amounts of potatoes and other root vegetables a day.
- Peels the potatoes by means of an abrasive disc and abrasive pads on the inside of the drum.
- Drum, disc and abrasive pads made of high-quality stainless steel, resulting in a very durable, efficient and easy to clean machine.
- Abrasive disc is fitted with aluminum alloy agitators.
- The lid is made of durable polycarbonate; lets you keep an eye on the peeling process.
- Thanks to the powerful engine peeling a single load only takes 2 to 3 minutes.
- Control panel fitted with an 8-minute timer and control lights.
- Very safe to operate, a micro switch stops the peeler when the cover is opened.
- Fitted with a freshwater and drain connection, for rinsing potatoes during peeling.
- With an effective peel collection trap, consists of 2 containers of which one is perforated, prevents the clogging of the sewage system.
- Legs are fitted with plastic feet for stability, two legs have mounting plates for secure mounting to the floor.
- Water resistance class: IP23.

229224

POTATO PEELER 18 KG

- Capacity: 28 l.
- Maximum load: 18 kg.
- Output: 240-360 kg/h.
- Net weight: 42.4 kg.

code	V	W	mm
229224	230	1100	622x540x(H)997

229217

POTATO PEELER 10 KG

- Maximum load: 10 kg.
- Volume: 22 L.
- Output: 140-200 kg/h.
- Weight: 39.6 kg.

code	V	W	mm
229217	230	750	620x525x(H)833

229200

POTATO PEELER 5 KG

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

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

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

HAM HOLDER

- Stand and base made from stainless steel with a satin finish.
- The ham is secured in place with one screw in the ring (ø80mm). The ring allows the ham to be rotated providing easy access to every piece of meat.
- Holding element with a tilting system.
- Distance between the mounting screws: approx. 480 mm.
- Dimensions of the base: 570x215x(H)35 mm.
- Intended for self-assembly (hex key included in the set).

code	mm
499948	595x215x(H)300

MADE IN SPAIN

499948

SLICER PROFI LINE

- Housing made of coated aluminum.
- Hardened stainless steel blade, angled.
- Air-cooled motor with overheating protection.
- Powerful motor for slicing tough meats.
- Equipped with blade guard and built-in sharpener.
- Trolley with safety guard, clamping element and vertical locking device.
- Quick and easy disassembly for effortless cleaning.
- Meets all safety requirements for equipment for professional use, i.e.:
  - setting the knob to "0" slicing thickness keeps the blade behind the guard.
  - protection against unwanted start-up if the sharpener or the blade guard is removed.
  - possibility to lock and remove the trolley only with the blade set in "0" slicing thickness position.
- Not suitable for slicing cheese.
- Cheese slicing possible with a separately available non-stick knife.

Al aluminium S.S. stainless steel

210031

SLICER 195 PROFI LINE

- Blade diameter: 195 mm.
- Steplessly adjustable slicing thickness up to 12 mm.
- Maximum slicing diameter: 120 mm.

code	V	W	mm
210031	230	200	416x400x(H)335

210048

SLICER 220 PROFI LINE

- Blade diameter: 220 mm.
- Steplessly adjustable cutting thickness up to 12 mm.
- Maximum slicing diameter: 150 mm.

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

Acrylic safety shield

Carriage with locking mechanism

Built-in sharpener

Blade protection

Sealed safety on/off switch

Air cooled engine protected by metal cover

Watch the video

210000

210017

SLICER 250 PROFI LINE

- Blade diameter: 250 mm.
- Steplessly adjustable cutting thickness up to 12 mm.
- Maximum slicing diameter: 180 mm.

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

SLICER PROFI LINE 300

- Blade diameter: 300 mm.
- Steplessly adjustable cutting thickness up to 14 mm.
- Maximum slicing diameter: 200 mm.

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

NON-STICK COATED BLADE

- For slicing cheese.

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

975732

SLICER PROFI LINE

- Housing made of coated aluminum.
- Hardened stainless steel blade, angled.
- Air-cooled motor with overheating protection.
- Powerful motor for slicing tough meats.
- Equipped with blade guard and built-in sharpener.
- Trolley with safety guard, clamping element and vertical locking device.
- Quick and easy disassembly for effortless cleaning.
- Meets all safety requirements for equipment for professional use, i.e.:
  - setting the knob to "0" slicing thickness keeps the blade behind the guard.
  - protection against unwanted start-up if the sharpener or the blade guard is removed.
  - possibility to lock and remove the trolley only with the blade set in "0" slicing thickness position.
- Not suitable for slicing cheese.
- Cheese slicing possible with a separately available non-stick knife.

Al aluminium S.S. stainless steel

970294

210086

SLICER 220 RED EDITION PROFI LINE

- Blade diameter: 220 mm.
- Steplessly adjustable cutting thickness up to 12 mm.
- Maximum slicing diameter: 150 mm.
- Finished with a special red coating.

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

SLICER 250 RED EDITION PROFI LINE

- Blade diameter: 250 mm.
- Steplessly adjustable cutting thickness up to 12 mm.
- Maximum slicing diameter: 180 mm.

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

Slicing thickness is easy to adjust

Carriage with locking mechanism

Built-in sharpener

Heavy product holder

Acrylic safety shield

SLICERS KITCHEN LINE

- Anodised aluminium housing.
- Transparent safety screen during operation.
- Easily removable parts for fast cleaning.
- Safe blade protection and built-in blade sharpener.
- Tilted model with high-quality blade.
- Blade secured against rotation during housing removal.
- 4 anti-slip plastic feet.

Al aluminium S.S. stainless steel

SLICER 250 KITCHEN LINE

- 0,2 hp air-cooled motor, protected by a plastic cover.
- Blade diameter: 250 mm.
- Estimated maximum diameter of the cut product: 180 mm.
- Steplessly adjustable cutting thickness up to 8 mm.
- Net weight (approx.): 16,4 kg.

code	V	W	mm
210215	230	150	494x402x(H)398

210215

SLICER 300 KITCHEN LINE

- 0,3 hp air-cooled motor, protected by a plastic cover.
- Blade diameter: 300 mm.
- Estimated maximum diameter of the cut product: 210 mm.
- Steplessly adjustable cutting thickness up to 13 mm.
- Weight: 24,5 kg.

code	V	W	mm
210246	230	250	615x494x(H)477

210246

SLICER 250 TEFLON COATED KITCHEN LINE

- Blade, blade protection and product plate are coated with Teflon for easy cheese cutting.
- 0,2 hp air-cooled motor, secured from below with a plastic cover.
- Removable tray for easy cleaning of food leftovers following cutting.
- Blade diameter: 250 mm.
- Estimated maximum diameter of the cut product: 180 mm.
- Stepless adjustment of cutting thickness, from 0 to 8 mm.
- Weight: 16,4 kg.

code	V	W	mm
210222	230	150	494x402x(H)398

210222

Acrylic safety shield

Built-in sharpener

Air cooled engine protected by metal cover

Sealed safety on/off switch

PLANETARY MIXERS KITCHEN LINE

Al aluminium

- Aluminium housing (code: 222829) or cast iron housing on four supports (code: 222836, 222843).
- Robust bowl made of AISI201 stainless steel.
- Supplied with 3 accessories made of AISI430 stainless steel: a whisk, a mixer and a dough hook
- 3 speeds.
- Durable worm drive made of chrome-coated steel and bronze gears.
- A lever for lowering and raising the bowl.
- Easy-to-use digital control panel (code: 222829) or analog control (code: 222836, 222843).
- Protection against activation of the mixer with the guard up or the bowl in the wrong position.
- Resettable overheating protection.
- Timer that can be set up to 60 minutes (code: 222829).

MAX CAPACITY
5 kg

222829

222836

222843

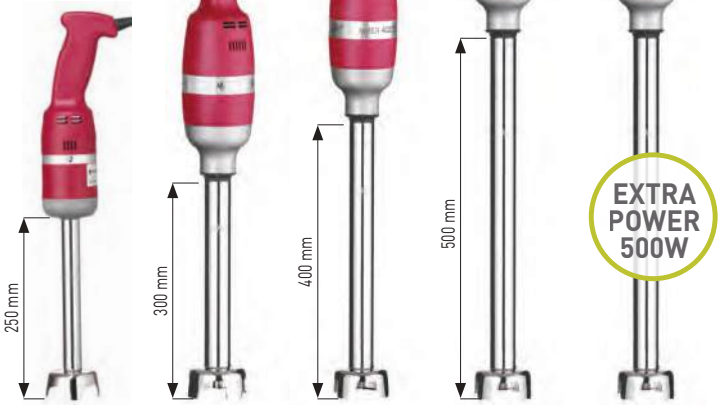
code	222829	222836	222843
liters	7 L	10 L	20 L
flour/dough load	0,8 kg/2 kg	2,5 kg/4 kg	5 kg/8 kg
dimensions	317x440x(H)490 mm	422x475x(H)710 mm	496x570x(H)880 mm
control	digital	manual	manual
speed	128/252/545 rpm	148/244/480 rpm	197/317/462 rpm
power/voltage	650 W/230 V	600 W/230 V	1100 W/230 V

STICK BLENDERS PROFI LINE

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

PA polyamide
S.S. stainless steel

Equipped with a digital display



code	224328	224335	224397	224359	224052
	Stick blender 250 - with fixed speed	Stick blender Profi Line 300 - with adjustable speed	Stick blender Profi Line 400 - with adjustable speed	Stick blender Profi Line 500 - with adjustable speed	Stick blender Profi Line 500
control panel		Electronic control panel (9 speeds)	Electronic control panel (9 speeds)	Electronic control panel (9 speeds)	Electronic control panel (9 speeds)
suitable for dishes up to (l)	20	50	80	100	120
dimensions (mm)	ø75x(H)514	ø100x(H)675	ø100x(H)350	ø100x(H)866	ø100x(H)863
shaft length (mm)	250	300	400	500	500
speed (rpm)	fixed 15 000	variables 2 000 – 9 000	variables 2 000 – 9 000	variables 2 000 – 9 000	variables 2 000 – 9 000
maximum speed (rpm)		13 000	15 000	15 000	15 000
power/voltage (W/V)	250/230	300/230	400/230	400/230	500/230
weight (kg)	1,45	3,45	4,1	4,1	4,25

S.S. stainless steel

WHISK FOR STICK BLENDER PROFI LINE 300, 400 & 500

- Consists of two whisks.
- Easy and safe to attach.
- Suitable for: 224335, 224397, 224359, 224052, 224380, 282311

code	mm
224342	ø120x(H)330

934029

WALL MOUNTED STORAGE RACK

code	mm
934029	365x130x(H)70

PA polyamide | S.S. stainless steel

STICK BLENDER PROFI LINE 400 - ADJUSTABLE SPEED SET WITH STORAGE RACK

- Professional version.
- Housing made of fiber reinforced nylon.
- Stainless steel shaft and blade.
- Easy to clean.
- With whisk attachment and wall mounted storage rack.
- Electronic control panel.
- 9 Speed settings between 2000 and 9000 RPM.
- Capacity up to 80 liter.
- Shaft length: 400 mm.
- Weight: 4,75 kg.

code	V	W	mm
224380	230	400	ø100x(H)765

STICK BLENDER 250 - WITH ADJUSTABLE SPEED

- Professional version
- Housing made of fiber reinforced nylon
- Stainless steel shaft and blade
- Whisk attachment included (290 mm)
- Easy accessory changing clutch
- Easy to clean
- Ergonomic handle
- Shaft length: 250 mm
- Suitable for dishes up to 20 liters
- Speed control knob
- Speed: 2500 - 15000 RPM
- Weight 1,9 kg

code	V	W	mm
224373	230	250	ø75x(H)540

design by
Robert Bronwasser

6 pre-set programmes
Speed up. Increase your efficiency.
6 processing programmes
with appropriate rotations.
YOU DON'T NEED TO BE
A PROFESSIONAL TO GET
REPEATABLE EFFECTS

Ergonomic & lightweight body
Profiled handle for a FIRM and STRONG grip.
The right operating angle for
COMFORTABLE OPERATION + NATURAL
POSITION OF THE INDEX FINGER
ON THE SWITCH

Quiet
Silent drive operation for
OPEN KITCHENS
Popular with CHEFS

ABS plastic
S.S. stainless steel

STICK BLENDER HENDI BLEND

- Designed with chefs in mind by Robert Bronwasser.
- ABS plastic housing and a stainless steel shaft.
- Stainless steel cross shaped blade with titanium coating.
- Powerful 250W motor, 6 speeds with LCD display.
- Maximum speed 13500 RPM.
- Suitable for processing 1 to 8 liters.

code	V	W	mm
222157	220-240	250	ø71x(H)450

FOR CONTAINERS WITH A CAPACITY OF 1 TO 4 LITRES

222157

HD design
Increased body breakage
resistance thanks to ABS
TERPOLYMER
+ SCRATCH RESISTANCE

Impressive speed range
from 6,600 to 13,500 rpm
REDUCTION IN PREP TIME

More possibilities
Arm length 20 cm
allows you to work with
larger vessel capacities

Quiet
3 times more durable
and resistant to blunting
TITANIC DURABILITY

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

STICK BLENDER WITH SPIRAL CORD

- Housing made of 18/8 stainless steel and ABS.
- Removable 225 mm long blending shaft made of 18/8 stainless steel.
- Double blade made of SUS 420J2 stainless steel.
- Flexible spiral cord retracts to prevent tangling.
- Speed easily controlled by a large dial, LCD display shows the speed in 7 steps.
- Speed: from approx. 8500 RPM to 16 500 RPM. With a turbo function.
- Overheating protection.
- Suitable for up to 3 L.

code	V	W	mm
221181	220-240	1000	⌀65x425

RECHARGEABLE BATTERY

ABS plastic | S.S. stainless steel

CORDLESS STICK BLENDER SMART PRESSURE

- Made of satin stainless steel and ABS.
- Detachable blending shaft with an S-shaped blade.
- Smart Pressure function: the harder the button is pushed, the more blade speed increases – stepless speed adjustment ensures better control over blending process.
- 5 gears: from 11 000 RPM (gear 1) to 16 000 RPM (gear 5).
- Cordless and rechargeable – with a built-in battery: 2000 mAh, 150 W, 7,4 V.
- Indicates 4 battery charge levels (100-75-50-25%).
- Operation time: up to 30 min when fully charged.
- Protection: after 3 sec without activity the blade is blocked.

code	V	W	mm
221419	230	150	ø65x(H)390

Battery level indicator

Smart Pressure function - blade rotation intensity is regulated with a button, smooth speed control provides better control over the blending process

Wireless, rechargeable, with built-in 2000 mAh battery

Safety feature: after 3 seconds of inactivity, the blade is locked

STICK BLENDERS KITCHEN LINE

- Drive unit housing made of durable black polyamide reinforced with fibreglass.
- Removable blade made of 18/8 stainless steel.
- Included in the set: a small kit for disassembling the blade.
- Variable speed smoothly regulated with a knob: from 4000 to 16000 RPM.
- Ventilated motor.
- Safety button prevents accidental activation of the appliance.
- Lock button enables continuous operation without pushing the button.

PA polyamide S.S. stainless steel

BLENDER SHAFT FOR STICK BLENDER

- Stainless steel shaft and blade.
- Suitable for: 221884, 221891, 221198, 221327, 221334, 221341.
- Blade removal kit included.

code	mm
222225	(L)250
222232	(L)300
222249	(L)400
222256	(L)500

WHISK ATTACHMENT FOR STICK BLENDERS

- Compatible with Kitchen Line stick blenders codes 221884, 221891, 221198, 221327, 221334, 221341.
- Consists of two stainless steel whisks.
- Secure and easy to attach to the drive unit.

code	mm
222263	(L)250

PA polyamide | 18/10 stainless steel

code	221198	221327	221334	221341
	Stick blender 350 with variable speed and blending shaft 250 mm	Stick blender 350 with variable speed and blending shaft 30 0mm	Stick blender 500 with variable speed and blending shaft 400 mm	Stick blender 500 with variable speed and blending shaft 500 mm
suitable for dishes up to (l)	20	30	80	120
dimensions (mm)	ø100x666	ø100x716	ø100x816	ø100x916
shaft length (mm)	250	300	400	500
speed (rpm)	4 000 – 16 000	4 000 – 16 000	4 000 – 16 000	4 000 – 16 000
power/voltage (W/V)	350/230	350/230	500/230	500/230

STICK BLENDER KITCHEN LINE 160 WITH ADJUSTABLE SPEED

- For professional use in ice-cream shops, restaurants, hotel kitchens for preparing ice cream mixes, vegetable soups, purees, sauces, stuffing, mayonnaise, tomato paste, pesto, etc.
- Ventilated motor.
- Housing with ergonomic handle made of durable plastic material.
- Stainless steel shaft and blade: length 160 mm, Ø 25 mm.
- Speed: Approx. 4,000 - 20,000 RPM.
- Net weight, including shaft: approx. 1,61 kg.

code	V	W	mm
222140	230	270	140x76x(H)503

PA polyamide | S.S. stainless steel

222140

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

222164

BAR BLENDERS

230688, 230695

SUPER SILENCE

NEW

page 552

PA polyamide | 18/10 stainless steel

SET: STICK BLENDER 350 WITH VARIABLE SPEED + WHISK + WALL-MOUNTED RACK

- Up to 80 L capacity.
- The set includes: blending shaft with 400 mm length, a whisking shaft with 250 mm length – made of AISI304 stainless steel, and a wall-mounted rack.
- Different shafts can be purchased separately: 222232, 222225, 222256, 222263.

code	V	W	mm
222393	230	350	110x324x(H)816

222393

BLACKBOLT PRO

SUPERPOWER IN YOUR KITCHEN!

SELECTED FUNCTIONS

bread | sponge cake | whipping cream | whipping eggs

PLANETARY MIXER BLACKBOLT PRO

NEW | PA polyamide | Al die-cast | 18/8 stainless steel | SIL silicone

- Housing made of die-cast aluminium.
- Bowl made of stainless steel.
- Silicone-coated handle for a secure grip.
- Robust construction for stable operation.
- Quiet motor coupled with durability for long use.
- Cooling system allows continuous operation for up to 60 minutes.
- 11 speed settings.
- Timer function.
- Four preset programmes: Dough, Sponge Cake, Cream Whipping, Egg Whipping.
- Overheating protection.
- Capacity: 7 litres.
  - Flour: 0.2–1.5 kg.
  - Egg whites: 2–20.
  - Sweet cream: 150–1,500 ml.
  - Fresh cream: 0.1–2 l.
- Accessories included:
  - Stainless steel (18/8) whisk, paddle and dough hook
  - PA (polyamide/nylon) silicone edge paddle
- All accessories are dishwasher safe.
- Designed in accordance with the requirements of the MD (Machinery Directive).
- Microswitch ensures operation only when the bowl is correctly in place.
- Fixed transparent bowl cover with a secure ingredient insert designed to prevent finger pinching.
- Slow start: The planetary mixer gradually increases speed when switched on, ensuring a smooth transition to optimal mixing performance.

code	liters	V	W	mm
221150	7	220-240	800	470x263x(H)413

V-Shape Belt Module
Ready for extreme, long-lasting operation

Soft start
11-degree speed smoothy regulated with a knob, adjusted to the chosen program

Bowl – 7 litres
Made of 18/8 stainless steel. Fitted with a convenient handle with anti-slip coating

Housing
Robust, made of die cast aluminium

Gears
Very strong – made of stainless steel, responsible for uniform planetary rotation
Smooth transition to the demanded power level

Control panel
Designer, easy to read
Counting time required for cake baking
4 automatic programs:
– Slow mixing (speed 1–6)
– Standard mixing (speed 1–8)
– Gentle mixing (speed 1–9)
– Fast mixing (speed 1–11)

Lid with a dispenser
Convenient adding ingredients during operation without worrying about getting the worktop unclean

HOOK FOR HEAVY DOUGHS
18/8 stainless steel

EGG WHISK
18/8 stainless steel

MIXER 1
synthetic material POM

MIXER 2
18/8 stainless steel

BOWL 7 L
18/8 stainless steel

BAR BLENDERS

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

- Housing made of ABS.
- Transparent polycarbonate jug with firm PP lid and small polycarbonate cover.
- Replaceable stainless steel blades with titanium coating.
- Pulse switch for blending function.
- Removable, break resistant jug withstands temperatures from -40°C to 90°C.
- Jug capacity: 2.5 L
- Overheating and overcurrent protection.
- This blender can do it all: fruit, vegetables, cocktails, smoothies, desserts and even crushed ice.

230688

SUPER SILENCE

Watch the video

230695

BAR BLENDER WITH SOUND ENCLOSURE

- Sound enclosure made of polycarbonate.
- Safety lock system to prevent accidental activation of the blender if the jug is not in place or the sound enclosure is not fully closed.
- Manual control panel.
- With stepless speed control.
- High speed motor with variable speed of the blade from 16000 RPM up to 24800 RPM (without load).

code		V	W	mm	
230688		230	1680	250x300x(H)540	
230602	BPA free	230	1680	250x300x(H)540	N

DIGITAL BAR BLENDER WITH SOUND ENCLOSURE

- Sound enclosure made of polycarbonate.
- Safety lock system to prevent accidental activation of the blender if the jug is not in place or the sound enclosure is not fully closed.
- Digital touch screen control panel.
- High speed motor with variable speed of the blade from 8350 RPM up to 24800 RPM (without load).
- 3 speed levels: LOW ca. 8350 RPM, MEDIUM ca. 13500 RPM, HIGH ca. 24800 RPM (without load).
- 3 timer settings: 30, 45, 90 seconds.

code		V	W	mm	
230695		230	1680	250x300x(H)546	
230664	BPA free	230	1680	250x300x(H)546	N

230718

Very powerfull, can even crush ice

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

238097

BAR BLENDER

- Safety lock system which prevents accidental activation of the blender without the jug.
- Manual control panel.
- With a 10-step power control knob.
- High speed motor with variable speed of the blade from 16000 RPM up to 24800 RPM (without load).
- Includes a polypropylene pusher for thicker ingredients.

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

BAR BLENDER DIGITAL

- LED digital touchscreen control panel.
- 3 speed levels: LOW ca. 8350 RPM, MEDIUM ca. 13.500 RPM, HIGH ca. 24.800 RPM (without load).
- 3 time settings: 30, 45, 90 seconds.
- Included in the set: pusher made of polypropylene.

code		V	W	mm	
238097		230	1680	220x240x(H)535	
238103	BPA free	230	1680	220x240x(H)535	N

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

BAR BLENDER JAR BPA-FREE

- Replacement jar for blender 230718/230695/230688/230213/230602/230664.
- 2,5L break-resistant BPA free Tritan jug, firm lid made of polypropylene and a small BPA free Tritan lid cover.
- Fitted with blades made of stainless steel with titanium coating.

code	mm
933688	200x170x(H)360

PC polycarbonate | S.S. stainless steel

BAR BLENDER JAR

- Replacement jar for blender 230718/230695/230688/230213/230602/230664.
- 2,5L break-resistant polycarbonate jug, firm lid made of polypropylene and a small polycarbonate lid cover.
- The jar is fitted with blades made of stainless steel with titanium coating.

code	mm
943489	200x170x(H)360

05

Vacuum packing

Preserve freshness - discover flavour

HENDI

Be safe protection
- Overheating protection
- Retractable cutter
- Non-conductive hold-down arm
- Non-slip table stabilisers
- Swing guides with stops
- Overload fuse
- Illuminated switch
- Visible HOT marking

Auto lift
A system of stays for easier lifting of the heating plate. Increases efficiency.

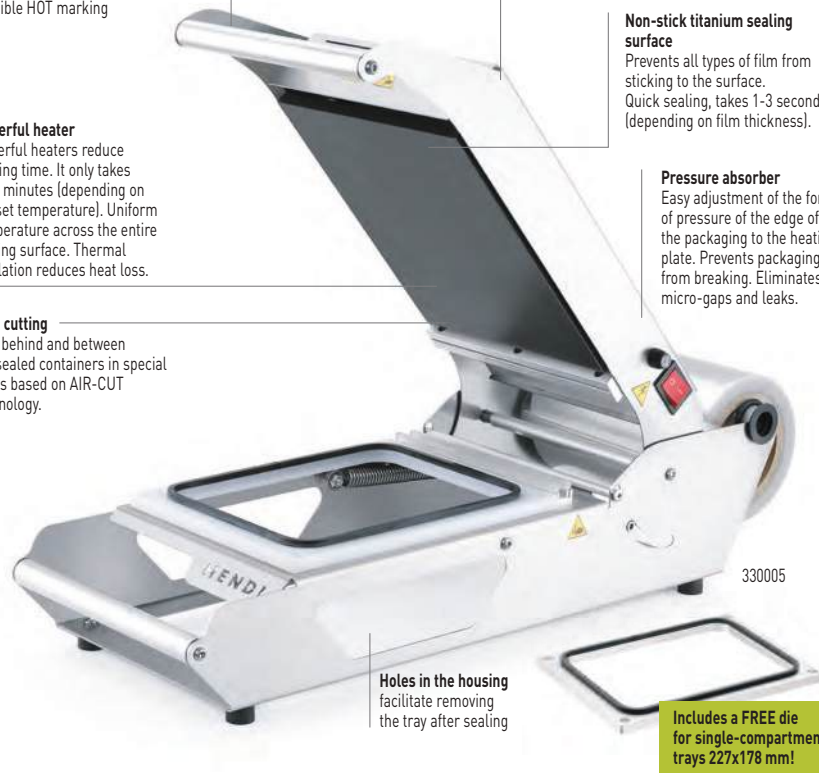
Robust design
The frame is made of acid-resistant steel with a thickness of over 2 mm. Solid and robust design.

Non-stick titanium sealing surface
Prevents all types of film from sticking to the surface.
Quick sealing, takes 1-3 seconds (depending on film thickness).

Powerful heater
Powerful heaters reduce heating time. It only takes 8-10 minutes (depending on the set temperature). Uniform temperature across the entire sealing surface. Thermal insulation reduces heat loss.

Pressure absorber
Easy adjustment of the force of pressure of the edge of the packaging to the heating plate. Prevents packaging from breaking. Eliminates micro-gaps and leaks.

Film cutting
Just behind and between the sealed containers in special strips based on AIR-CUT technology.



330005

Holes in the housing
facilitate removing the tray after sealing

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

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

Hot Point Temperature Controller
Temperature controller with a range of 50-210°C.
For precise adjustment of bond strength for a wide range of packaging and sealing films.

Roller Truck Film Feeder with Tensioner
Versatile device for different roller widths – max. 187 mm. JUMBO rolls up to 170 mm in diameter. The tensioner ensures even positioning of the film, prevents unwinding and excessive feeding.

TRAY SEALER COMPACT

- Construction made of stainless steel.
- Equipped with a lid with spring mechanism for easy and safe opening.
- Insulated handle made of damage-resistant plastic.
- Automatic guillotine with safety knife in specially designed cover; cutting takes place just behind the sealed container in a special strip (air-cut technology).
- Anti-slip feet protecting the tabletop from scratching.
- Sealing surface has titanium coating that prevents film sticking and enables a fast seal in 1-3 seconds (depending on film thickness).
- Pressure absorber ensures a tight seal and prevents packages from crushing.
- Colour-coded LEDs for monitoring the performance.
- Overheat lock, overheat protection, illuminated safety switch.
- Warm-up time after start-up to full operational mode – approximately 8-10 minutes.
- Sealing of trays up to: 235x190x(H)155 mm and cups up to: (H)115 mm.
- Maximum film roll size: width 187 mm, ø170 mm – film sold separately (code: 970720).
- Equipped with PE matrix for 227x178 mm containers, without divider.

code	V	W	mm
330005	230	700	582x285x(H)185

TRAY SEALER MATRIX

- Made of polished aluminium.
- Black silicone seal.

	code	
	805572	container 227x178 mm
	805589	2x container 178x113 mm
	805596	two-sectioned container 227x178 mm
	805619	soup container ø165 mm
	805626	three-section container 227x178 mm

	code	
	805633	2x soup container ø115 mm
	805640	two-sectioned colt container 227x178 mm
	805657	2 containers (1x 178x113 mm, 1x ø115 mm)
	805664	container 187x137 mm

SEALER FILM PET/PE PEEL 12/40

- Designed for packaging PET 12 / PE 40 food trays.
- PEEL layer for easy peeling off the sealed film.
- Film dimensions: width: 18.5 cm (970720), length: 250 m.
- Roll diameter: ø15 cm.
- Suitable for the HENDI tray sealer (330005).

970720

code	mm
970720	185x

VACUUM CHAMBER PACKAGING MACHINE KITCHEN LINE

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

VACUUM CHAMBER PACKAGING MACHINE PROFI LINE

- For professional use in the catering industry and other industries
- For packing food and technical products, including those with a high water content
- Durable design – casing and chamber made of high-quality 18/8 stainless steel
- Transparent lid made of durable high-quality ABS plastic makes it possible to control the packaging process
- Convex lid and concave bottom make it possible to pack large portions
- V-shaped gasket with a low leak rate
- Clear indicators (digital display and dial gauge) make it possible to pinpoint the moment when the required vacuum level is reached in the chamber of the packaging machine
- Adjustable pump operation time makes it possible to obtain an appropriate vacuum level in 0-99 s
- Adjustable sealing time within the range of 0-3.5 s
- Adjustable pump cooling level within the range of 0-9.9 s
- The packing cycle starts automatically when the upper lid is closed
- Oil pump ensures a short and very efficient packing cycle
- To be used with smooth and embossed bags

975398

975251

NEW

code	975398	975251	975268	975275
dimensions	360x490x(H)365 mm	330x480x(H)360 mm	380x503x(H)444 mm	450x555x(H)480 mm
chamber dimensions	350x300x(H)110 mm	280x385x(H)130 mm	320×370×(H)185 mm	370x450x(H)220 mm
seal strip	295 mm	260 mm	300 mm	350 mm
pump performance	77 l/min	167 l/min	133 l/min	333 l/min
power/voltage	630 W/230 V	370 W/230 V	370 W/230 V	750 W/230 V
weight	22,3 kg	36 kg	38 kg	62 kg

VACUUM PACKAGING MACHINES

- For professional use in the catering industry and other industries
- For packing food and technical products, including those with a high water content
- Durable design – casing and chamber made of high-quality 18/8 stainless steel
- Transparent lid made of durable high-quality ABS plastic makes it possible to control the packaging process
- Convex lid and concave bottom make it possible to pack large portions
- Gasket in the lid has a low leak rate
- Clear indicators (digital display and dial gauge) make it possible to pinpoint the moment when the required vacuum level is reached in the chamber of the packaging machine
- Adjustable vacuum time 5-90 s
- Adjustable bag sealing time advances every 0.5 s up to 6 s
- Marinating function with adjustable time from 9 to 99 minutes (duration of one cycle: 9 min): the possibility to programme 11 cycles of extracting and letting air into the bag; thanks to negative pressure, marinade penetrates into the product faster, which significantly speeds up the whole process
- The packing cycle starts automatically when the upper lid is closed
- Oil pump ensures a short and very efficient packing cycle
- To be used with smooth and embossed bags

Watch the video

936801

TEFLON TAPE FOR TOP SEALBAR

- 65mm wide, 1 meter long.
- For HENDI Vacuum machines

code
936801

201435

code	201435	201442
dimensions	367x425x(H)364 mm	510x625x(H)455 mm
chamber dimensions	300x350x(H)80 mm	425x457x(H)100 mm
seal strip	300 mm	410 mm
pump performance	8 m³/h - 133,3 l/min	20 m³/h - 333,3 l/min
power/voltage	950 W/230 V	1100 W/230 V
weight	25,2 kg	59 kg

STRIP VACUUM PACKAGING MACHINE

- For packaging of food and non-food products, excluding liquids.
- Made entirely of durable ABS plastic.
- The lid seal guarantees a tight seal during operation.
- User-friendly control panel.
- 2 bag sealing times.
- Vibration pump.
- Pump capacity: 5,5 L/min.
- Net weight: 1.74 kg.
- The vacuum packaging machine is not dedicated for continuous operation.
- To be used with embossed bag.

code	seal strip (mm)	V	W	mm
975350	310	220-240	100	390x160x(H)92

NEW

975350

BUDGET LINE STRIP VACUUM PACKAGING MACHINE WITH A ROLL FEEDER

- For packaging of food and non-food products, excluding liquids.
- Made entirely of durable ABS plastic.
- The lid seal guarantees a tight seal during operation.
- User-friendly control panel.
- 2 bag sealing times and 2 levels of air suction power.
- Bag holder in the housing.
- Vibration pump.
- Pump capacity: 6.5 l/min.
- Not dedicated for continuous operation.
- Suitable for bags up to 310mm wide.
- To be used with embossed bag.

code	seal strip (mm)	V	W	mm
201626	310	220-240	100	385x205x(H)95

NEW ABS plastic

201626

975374

970638

VACUUM PACKAGING MACHINE KITCHEN LINE

- For packaging of food and non-food products, excluding liquids.
- Can be used with bag rolls attachment 970638.
- Stainless steel housing.
- The lid seal guarantees a tight seal during operation.
- User-friendly control panel.
- Countdown timer adjustment function: 0-6 s
- With marinate function.
- With pulse vacuum generation mode.
- Quick start buttons for vacuum and sealing on the handle.
- Automatic switch off after 10 minutes of idleness.
- Vibration pump.
- Pump capacity: 16 l/min.
- Net weight: 5 kg.
- The vacuum packaging machine is not dedicated for continuous operation.
- To be used with embossed bag.

code	seal strip (mm)	V	W	mm
975374	420	230	550	570x263x(H)150

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

STRIP VACUUM PACKAGING MACHINE PROFI LINE

- For packaging of food and non-food products, excluding liquids.
- Housing made of 18/8 stainless steel.
- The lid seal guarantees a tight seal during operation.
- User-friendly control panel.
- Pressure gauge with a timer allows you to accurately determine when the required vacuum level is reached in the embossed bag.
- 9 vacuum levels, depending on bag size (no adjustment of vacuum time).
- Bag sealing time countdown.
- Vibration pump.
- Pump capacity: 20 l/min
- Net weight: 8 kg
- The vacuum packaging machine is not dedicated for continuous operation.
- To be used with embossed bag.

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

970362

NEW
page 537
BARUP
BARWARE
BARUP
50ml
BARUP
BARUP

COOKING

STORAGE

SOUS-VIDE COOKING BAGS FOR VACUUM PACKING MACHINES

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

code	packed per	mm
970676	100	200x150
970652	100	250x150
970683	100	300x200
970669	100	350x250
970690	100	400x300
971062	2	6000x200
971079	2	6000x280

NEW

STORAGE

EMBOSSED VACUUM SEAL BAGS

- Made of polyamide (inner layer) and polyethylene (outer layer).
- Knurled – with an embossing facilitating air extraction and vacuum production.
- BPA-free.
- Intended only for food storage, not for sous vide cooking.
- Temperature resistance: from -20°C to 40°C.
- Thickness: 75 µm.
- Welded on 3 sides.
- Quantity: 100pcs.

code	packed per	mm
297414	100	150x250
297421	100	150x400
297438	100	200x300
297445	100	250x350
297452	100	300x400
297469	2	6000x200
297476	2	6000x300

STORAGE

VACUUM PACKING BAGS, FOR CHAMBER VACUUM PACKING MACHINES

- 2 layers
- Inner layer made from food grade Polyethylene.
- Outer layer made from Polyamide (Nylon) – increases strength and guarantees airtightness
- Total thickness: 65 µm.
- Suitable for chamber vacuum packing machines.
- Not suitable for sous vide cooking.

code	packed per	mm
970607	100	200x140
970386	100	230x160
970614	100	300x200
970393	100	350x250
970621	100	400x300

COOKING

STORAGE

EMBOSSED VACUUM BAGS

- 2-ply, inside layer 60 µm food contact approved Polyethylene, outside layer 15µm Polyamide (Nylon).
- Total thickness is 75 µm.
- The used materials act as an UV filter.
- Embossing improves the air flow out of the bag during the vacuum packing process.
- Bags can be used in temperatures from -20˚ up to 100˚C.
- Suitable for chamber and external vacuum packing machines.

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

06

Thermal processing

Heat that inspires

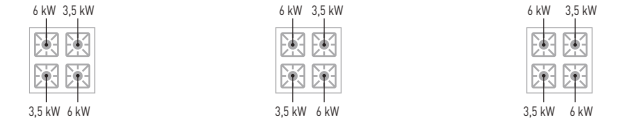
HENDI

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

S.S. stainless steel

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

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



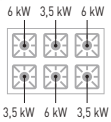
code	227381	227589	225882
dimensions	800x700x(H)310 mm	800x700x(H)900 mm	800x722x(H)900 mm
oven dimensions	–	–	640×370×(H)350 mm
burner power	2x 3,5 kW + 2x 6 kW	2x 3,5 kW + 2x 6 kW	2x 3,5 kW + 2x 6 kW
type of oven	–	–	convection, electric
oven power	–	–	3000 W
gas power	19 kW [HS]	19 kW [HS]	19 kW [HS]
voltage	–	–	230 V
weight	35 kg	72 kg	82 kg

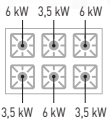
GAS COOKER KITCHEN LINE 6-BURNER WITH CONVECTION OVEN GN 1/1

S.S. stainless steel

- Made from stainelss steel.
- Fitted with 6 burners:
  - 3 burners of 6.0 kW
  - 3 burners of 3.5 kW
- Burners are fitted with thermocouple.
- Suitable for pans from ø 120 up to 300 mm.
- Pan supports and burners made from cast iron.
- Height adjustable legs fitted with non-slip feet.
- Suitable for natural gas, conversion set for LPG included.
- Note: No pilot light or ignition, needs to be lit with matches or lighter.

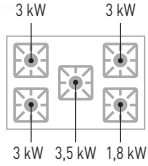
OVEN SPECIFICATIONS
- 3000 W electric convection oven.
- Temperature can be set up to 270°C.
- Oven is fitted with 120 minute timer.
- Chamber made from stainless steel, measures 640x370x(h)350 mm.
- Fits GN 1/1 trays and grids, comes with 1 grids.
- 4 tray supports, spaced 75 mm apart.





code	226094	225899
dimensions	1200x700x(H)900 mm	1200x722x(H)900 mm
oven dimensions	–	640×370×(H)350 mm
burner power	3×3,5 kW + 3×6 kW	3×3,5 kW + 3×6 kW
type of oven	–	convection, electric
oven power	–	3000 W
gas power	28.5 kW [HS]	28.5 kW [HS]
voltage	–	230 V
weight	95 kg	105 kg

225707



GAS COOKER - 5 BURNERS WITH ELECTRIC OVEN

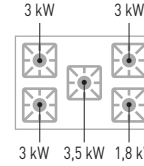
- Made from stainelss steel.
- Fitted with 5 burners:
  - 3 burners of 3.0 kW.
  - 1 small burner of 1.8 kW.
  - 1 wok burner of 3.5 kW.
- Burners are fitted with thermocouple and piezo ignition.
- 3-part cast iron pan support.
- Suitable for natural gas.
- Weight: 78 kg.

OVEN SPECIFICATIONS

- 2700 W electric convection oven with 2500 W grill.
- Temperature can be set up to 275°C.
- Oven is fitted with 120 minute timer.
- Chamber made from stainless steel.
- Fits GN 1/1 trays and grids, comes with 2 grids.
- With 4 tray supports.

code	V	W	kW[HS]	mm
225707	230	2900	14.3	900x653x(H)900

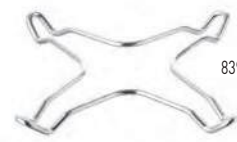
225806



GAS COOKER - 5 BURNERS, OPEN FRAME

- Made from stainelss steel.
- Open frame offers lots of storage space.
- Fitted with 5 burners:
  - 3 burners of 3.0 kW.
  - 1 small burner of 1.8 kW.
  - 1 wok burner of 3.5 kW.
- Burners are fitted with thermocouple and piezo ignition.
- 3-part cast iron pan support.
- Suitable for natural gas.
- Weight: 45 kg.

code	kW[HS]	mm
225806	14.3	900x640x(H)910



839997

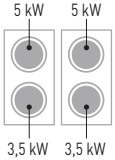
PAN SUPPORT ADAPTER

- For placing small pans on large pan supports.

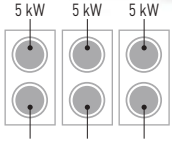
code	mm
839997	255x255x(H)25

NEW

237687



237397



18/8 stainless steel

S.S. stainless steel | indoor

INDUCTION STOVE WITH 4 HOBS

- Housing made of stainless steel, reinforced with a frame.
- Matt tempered glass induction surface.
- 4 independent control knobs each one with 11 power levels.
- Maximum permitted load on the cooktop: 100 kg.
- 2x3.5 kW hobs.
- 2x5 kW hobs.
- Adjustable feet: ≈30mm.
- Suitable for pots and pans with a base diameter of up to 260 mm.
- Additional shelf for storage.
- Features a grease filter that is easy to remove and clean.
- Units is not supplied with a plug.
- Caution: the unit has to be connected to the power supply by an electrician.

code	V	W	mm
237687	400	17000	800x720x(H)854

INDUCTION STOVE WITH 6 HOBS

- Housing made of stainless steel, reinforced with a frame.
- Matt tempered glass induction surface.
- 6 independent control knobs each one with 11 power levels.
- Maximum permitted load on the cooktop: 150 kg.
- 3x3.5 kW hobs.
- 3x5 kW hobs.
- Adjustable feet: ≈30mm.
- Suitable for pots and pans with a base diameter of up to 260 mm.
- Additional shelf for storage.
- Features a grease filter that is easy to remove and clean.
- Units is not supplied with a plug.
- Caution: the unit has to be connected to the power supply by an electrician.

code	V	W	mm
237397	400	25500	1200x700x(H)890

18/0 stainless steel | indoor

6,7 kW

147108

18/0 stainless steel | indoor

6 kW

147801

18/0 stainless steel | indoor

10,8 kW

147276

HOKKER PROFI LINE

- For propane and butane gas.
- Very robust stainless steel frame to carry heavy loads.
- Fitted with thermocouple and electronic ignition.
- Fitted with cast iron pan carrier.
- Gas hose and pressure regulator included.
- Can be expanded with hokker base (147306), wok ring (147207) and wok (626504).

code	kW[HS]	mm
147108	6.7	425x425x(H)400

HOKKER KITCHEN LINE

- Model Kitchen Line - for propane and butane gas.
- Including converter set also suitable for natural gas.
- Fully stainless steel frame.
- Fitted with thermocouple and electronic ignition.
- Fitted with enamelled pan support.
- Gas hose and pressure regulator included.

code	kW[HS]	mm
147801	6	400x440x(H)390

HOKKER KITCHEN LINE XL

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

code	kW[HS]	mm
147276	10.8	580x650x(H)400

626504

147207

147306

WOK

- With handles, sheet steel 1.5 mm thick.
- Especially suitable for stainless steel wok holder 149546 with Green Fire barbecues, and in combination with stainless steel ring 147207 and Hokker 147108.

code	mm
626504	ø710x(H)220

RING FOR HOKKER

- To adapt Hokker 147108 to use with wok 626504.

code	mm
147207	ø360x(H)80

HOKKER STAND

- Only suitable for Hokker Big Flame: 147108.

code	mm
147306	425x425x(H)400

237670

18/8 stainless steel

5 kW

S.S. stainless steel

220207

INDUCTION HOKKER HIGH POWER

- Designed for use with woks or extra large induction pots.
- Made of durable stainless steel, reinforced with frame.
- Induction cooktop with 340x340 mm dimensions, made of 5 mm thick tempered glass.
- Up to 60% energy savings when compared to standard electric cookers.
- Convenient control knob, 11 power levels to choose from.
- Safe and comfortable working thanks to heat generation only on contact between the hob and the pot or pan.
- Suitable for induction pots and pans with base diameter of ø160 - 300 mm.
- Maximum allowable load for cooktop: 40 kg.
- Adjustable feet (≈30mm) for perfect leveling of the cooker.
- Unit sis not supplied with a plug.
- Caution: the unit has to be connected to the power supply by an electrician.

code	V	W	mm
237670	400	5000	422x400x(H)366

GAS GRILL HOB, SMOOTH, ON A CABINET ENCLOSED ON 3 SIDES

- Excellent for fat-free grilling
- Hob made of S355J2 soft steel, smooth
- Two heating zones, controlled separately, each with 3 tubular multiramp burners made of stainless steel
- Gas power of one heating zone: 5 kW
- Temperature controlled by a thermocouple with safety valve that cuts off gas supply to the burners in case the flame goes out
- Electric igniter – connection to 230 V supply required
- The hob is slightly inclined frontwards to make rendered fat flow down during grilling, includes an opening and a slidable drawer
- Base made as an open cabinet made of AISI 430 steel, 380 mm high
- Device fitted as standard with NG50 (G30) gas nozzles
- Nozzles for cylinder LPG included
- Gas connection in the rear left part, at approx. 550 mm
- Steel feet adjustable from 100 to 165 mm

code	kW[HS]	mm
220207	10	800x700x(H)900

PRESSURE REGULATOR 50 MBAR

- For HENDI gas barbecues & Hokkers.

code
152157

GAS HOSE ASSEMBLY HOKKERS

- For HENDI Hokkers 147108 147801 147276.

code
147139

147139

GAS LIGHTER – SET OF 2 PCS.

- Refillable.
- Supplied empty.

code	packed per	mm
198124	2	(L)230

198124

273869 273876 273845 273777 273920 273937

RISE AND FALL HEAT LAMP CONICAL

- Thanks to the adjustable cord this heat lamp is very flexible, the length of the cord is adjustable from 70 to 150 cm.
- The amount of heat provided can be changed by adjusting the length of the cord.
- On/off switch located on top of the lamp.
- The included light bulb is shatterproof, making it suitable for keeping food warm.

code	colour	V	W	mm	
273845	Black	230	250	ø275x(H)250	
273869	Silver	230	250	ø275x(H)250	
273920	Green	230	250	ø275x(H)250	N
273937	White	230	250	ø275x(H)250	N
273777	Beige	230	250	ø275x(H)250	N
273876	Copper	230	250	ø275x(H)250	

273753 273746 273739

FLEXIBLE HEAT LAMP

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

code	colour	V	W	mm
273838	Black	230	250	268x200x(H)660
273739	Beige	230	250	268x203x(H)660
273746	Green	230	250	268x203x(H)660
273753	Copper	230	250	268x203x(H)660

273838

NEW NEW NEW

273883 273890 273852 273784 273791 273821

RISE AND FALL HEAT LAMP CYLINDRICAL

- Thanks to the adjustable cord this heat lamp is very flexible, the length of the cord is adjustable from 70 to 150 cm.
- The amount of heat provided can be changed by adjusting the length of the cord.
- On/off switch located on top of the lamp.
- The included light bulb is shatterproof, making it suitable for keeping food warm.

code	colour	V	W	mm	
273883	Silver	230	250	ø175x(H)250	
273852	Black	230	250	ø175x(H)250	
273791	Green	230	250	ø175x(H)250	N
273821	White	230	250	ø175x(H)250	N
273784	Beige	230	250	ø175x(H)250	N
273890	Copper	230	250	ø175x(H)250	

2 LAMP INFRARED FOOD WARMER BRIDGE

Al aluminium indoor

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

code	colour	V	W	mm
273906	Silver	230	250	453x360x(H)790
273913	Black	230	250	453x360x(H)790

919217 919200

INFRARED HEAT BULB

- Infrared replacement bulb for heat lamps.
- Ideal for back of house use, emits warm red light.
- Shatterproof, with normal fitting (E27).

code	colour	V	W	mm
919217	Red	230	250	ø125x(H)170

INFRARED HEAT BULB

- Infrared replacement bulb for heat lamps.
- Ideal for front of house use, emits bright white light.
- Shatterproof, with normal fitting (E27).

code	colour	V	W	mm
919200	White	230	250	ø125x(H)170

UNIQ

Buffet reinvented

211434

211472

PP polypropylene S.S. stainless steel

PERCOLATORS UNIQ

- Designed by the renowned Dutch designer Robert Bronwasser.
- Unique design and attention to detail make them stand out on every buffet.
- Single-walled construction made of stainless steel.
- Stylish handles made of polypropylene.
- Non-drip tap.
- Water level indicator made of glass.
- Drip tray attached with a magnet, easy to clean.
- Filtering basket for coarse ground coffee.
- Maximum liquid level indicator inside.

Unique non-drip tap design with integrated graduated glass

The drip tray is magnetic

Filter pan has built-in filter for coarsely ground coffee, filter paper not needed

design by
Robert Bronwasser

211557

211564

- Indicator light signalling the end of brewing.
- Warning light signalling overheating or the need for descaling.
- Maximum cup height: 100mm.
- Percolators automatically retain the heat after brewing.

code	colour	liters	V	W	mm	time to boil the wholebowser (min)	
211434	steel	7	230	1050	307x330x(H)450	52	
211441	steel	14	230	1750	354x418x(H)500	57	
211472	black	7	230	1050	307x330x(H)450	52	
211489	black	14	230	1750	357x380x(H)502	57	
211557	light gray	7	230	1050	307x330x(H)450	52	NEW
211571	light gray	14	230	1750	357x380x(H)502	57	NEW
211564	taupe	7	230	1050	307x330x(H)450	52	NEW
211588	taupe	14	230	1750	357x380x(H)502	57	NEW

INDUCTION COOKERS BLACK KITCHEN LINE

S.S. stainless steel

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

min Ø120 mm 2000 W
max Ø220 mm 230 V

239391

min Ø140 mm 3500 W
max Ø280 mm 230 V

239421

INDUCTION COOKER 2000W KITCHEN LINE

- Touch-sensitive controls, power or temperature adjustable in 11 steps.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 120 and 220 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.
- Maximum load of the induction cooker: 15 kg.

code	V	W	mm
239391	230	2000	297x411x(H)57

INDUCTION COOKER 3500W KITCHEN LINE

- Touch-sensitive controls, power or temperature adjustable in 10 steps.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.
- Maximum load of the induction cooker: 20 kg.

code	V	W	mm
239421	230	3500	339x444x(H)80

Sturdy stainless steel frame

High quality ventilation

Touch-sensitive controls

min Ø120 mm 3500 W
max Ø220 mm 230 V

239414

800 W
fits GN (max GN 1/2) 230 V

239384

DOUBLE INDUCTION COOKER KITCHEN LINE

- Touch-sensitive controls, power or temperature adjustable in 9 steps.
- With boost mode which temporarily shifts some power from right hob to the left hob, providing up to 2000W
- The left side hob can output 1800W, or 2000W while the boost function is active. The right side hob can output 1700W
- Temperature range: 35-240°C
- Suitable for pans with bottom diameter between 120 and 220 mm
- With timer function for 0-180 minutes
- Equipped with electronic protection against overheating
- Maximum load of the induction cooker: 2x15 kg

code	V	W	mm
239414	230	3500	608x405x(H)54

INDUCTION HOT PLATE KITCHEN LINE

- Unique induction hot plate with a round induction coil which keeps pans warm.
- Power adjustable in 11 steps by means of a knob.
- Temperature range: 40-100°C.
- Equipped with electronic protection against overheating.
- Maximum load of the induction cooker: 15 kg.

code	V	W	mm
239384	230	800	460x315x(H)61

INDUCTION COOKER MODEL 3500 D

- Digital power, temperature and timer setting via touch-sensitive controls.
- Stainless steel housing.
- With easily cleanable grease filter and double fan.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- Height adjustable feet.
- Maximum load of the induction cooker: 20 kg.

code	V	W	mm
239711	230	3500	342x431x(H)116

INDUCTION COOKER MODEL 3500 D XL

- Digital power, temperature and timer setting via touch-sensitive controls
- Stainless steel housing
- With easily cleanable grease filter and double ventilation
- Suitable for pans with bottom diameter between 160 and 300 mm
- Height adjustable feet
- Maximum load of the induction cooker: 20 kg

code	V	W	mm
239698	230	3500	390x560x(H)120

INDUCTION WOK MODEL 3500

- Stainless steel housing.
- With easily cleanable grease filter.
- Digital power setting.
- Settings immediately respond to high-low.
- Only suitable for use with wok pan 239773.
- Maximum load of the induction cooker: 20 kg.

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

min ø140 mm 5000 W
max ø280 mm 400 V

239322

INDUCTION COOKER MODEL 5000 D

- Digital power, temperature and timer setting via touch-sensitive controls.
- Stainless steel housing.
- With easily cleanable grease filter and double ventilation.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- Height adjustable feet.
- Works on 380 V, supplied without plug, an electrician is required for the installation.
- Maximum load of the induction cooker: 30 kg.

code	V	W	mm
239322	400	5000	398x525x(H)175

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

239346

INDUCTION COOKER MODEL 7000

- Stainless steel housing with two hobs.
- Front hob has a maximum power of 5000 W, when the front hob operates at 5000 W the rear hob can only generate 2000 W.
- Rear hob has a maximum power of 3500 W only while the front hob doesn't exceed 3500 W.
- Electronic protection against overheating.
- With adjustable metal feet and removable air filter.
- Works on 380 V, supplied without plug, an electrician is required for the installation.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- Maximum load of the induction cooker: 20+20 kg.

code	V	W	mm
239346	400	7000	405x700x(H)145

239773

WOK

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

code	mm
239773	ø360x(H)180

239780

min ø120 mm
max ø260 mm
3500 W
230 V

INDUCTION COOKER MODEL 3500 M

- Steplessly adjustable power dial.
- Stainless steel housing.
- Maximum load of the induction cooker: 20 kg.
- Suitable for pans with bottom diameter between 120 and 260 mm.

code	V	W	mm
239780	230	3500	329x435x(H)106

indoor

NEW

239957

INDUCTION COOKER 3500 D XL

- Housing made of iron.
- Stove top and control panel made of high-quality tempered glass.
- With LED display.
- Suitable for induction pots and pans with a bottom diameter of ø160–280 mm.
- Effective induction area: 280 mm.
- Touch sensitive controls of the power, temperature and time.
- Temperature range: 60–240°C.
- 17-step power adjustment.
- Timer up to 180 minutes.
- Non-slip feet.
- Maximum allowable load: 20 kg.

code	V	W	mm
239957	230	3500	355x400x(H)100

239889

SET: INDUCTION COOKER 3500W + SAUCEPAN + FRYING PAN

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

- Cooking surface made of matte black glass.
- Housing made of powder-coated steel.
- Power regulated with a knob.
- 31 power levels: from 500W to 3500W.
- Max. load: 20 kg.
- Cooker suitable for cookware with bottom with diameter: ø120-260 mm.
- Overheating protection.
- Included in the set:
  - frying pan with diameter ø28 cm, handle length 22 cm,
  - saucepan with diameter ø16 cm, 1,5 L capacity, handle length 17 cm, both made of stainless steel, with a sandwich bottom which consists of 3 layers: stainless steel, aluminium, stainless steel.
- The pans are dishwasher safe, suitable for every heat source type and use in ovens in temperature up to 200°C.
- Waterproof rating: IPX3.

code	V	W	mm
239889	220-240	3500	320x395x(H)95

239209

INDUCTION COOKER MODEL 1800

ABS plastic

- ABS housing.
- Digital power, temperature and timer setting.
- Settings immediately respond to high-low.
- Maximum load of the induction cooker: 15 kg.
- Suitable for pans with bottom diameter between 120 and 260 mm.

code	V	W	mm
239209	230	1800	319x355x(H)67

239230

INDUCTION COOKER MODEL 2000

S.S. stainless steel

- Very slim housing (32 mm) with stainless steel frame.
- Ceramic glass surface.
- Touch-sensitive control.
- Maximum load of the induction cooker: 15 kg.
- Suitable for pans with bottom diameter between 120 and 260 mm.

code	V	W	mm
239230	230	2000	295x400x(H)42

INDUCTION HOT PLATE KITCHEN LINE

S.S. stainless steel

- Unique induction hot plate with a round induction coil which keeps pans warm.
- Power adjustable in 11 steps by means of a knob.
- Temperature range: 40-100°C.
- Equipped with electronic protection against overheating.
- Maximum load of the induction cooker: 15 kg.

code	V	W	mm
239384	230	800	460x315x(H)61

239384

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)45

209509

UNIQ

Buffet reinvented

design by
Robert Bronwasser

NEW

page 470

239193

INDUCTION HEATER 800W

- Black crystal glass top surface and plastic housing.
- Power regulation adjustable in 10 steps, fitted with electronic overheating protection.
- Control panel with LED display and touch control, can be mounted in a countersunk manner.
- Can be used as a heater chafing dishes equipped with special adapter.
- Also suitable for built-in installation with the optional separately available ring (239186).

code	V	W	mm
239193	230	800	ø245x(H)80

239551

BUILT-IN INDUCTION HEATER, 1000 W

- Heating surface made of black crystal glass.
- Plastic housing.
- Induction heater for countertop installation.
- 10-step power adjustment.
- Equipped with electronic overheating protection.
- Touch panel and LED display.
- Maximum allowable load for the stove: 15 kg.
- Suitable for pots and pans with base diameter of ø120-200 mm.

code	V	W	mm
239551	230	1000	350x397x(H)85

239186

MOUNTING FRAME FOR INDUCTION HEATER, 800W

- Suitable for induction heater 239193.

code	mm
239186	ø270x(H)17

S.S. stainless steel

250167

250174

PLATE WARMER SINGLE

- Housing, shelves and heating elements made of stainless steel.
- For approx. 72 pcs. of ø24 cm dinner plates (40 pcs. of ø33 cm pizza plates).*
- With 3 removable, non-adjustable shelves for plates included: 10 mm height and 340 mm width.
- Distance between shelves: 120 mm.
- Adjustable temperature from 30°C to 85°C.
- Door with magnetic seal.
- On/off switch with indication lights.
- Fitted with 4 wheels of which 2 have brakes.
- Plate warmer double is also available at HENDI – code: 250174.

* The numbers provided are general indications and may vary based on the size, height, and weight of the plates used.

code	V	W	mm
250167	230	400	393x571x(H)766

PLATE WARMER DOUBLE

- Housing, shelves and heating elements made of stainless steel.
- For approx. 108 pcs. of ø24 cm dinner plates (64 pcs. of pizza plates - ø33 cm).*
- With 3 removable, non-adjustable shelves, 340x200x(H)10 mm.
- Distance between shelves: 120 mm.
- Temperature adjustable from 30°C to 85°C.
- Equiped with a fan to ensure even temperatures throughout the chamber.
- Fitted with 4 wheels of which 2 have brakes.

* The numbers provided are general indications and may vary based on the size, height, and weight of the plates used.

code	V	W	mm
250174	230	800	735x589x(H)766

233962

S.S. stainless steel

QUARTZ HEATED COUNTERTOP DISPLAY

- Stainless steel housing, tempered glass sides, curved acrylic glass doors and mirror back panel.
- Two levels.
- Access via two curved glass doors at the front.
- The shelves fit up to 4 GN 1/2 containers (GN containers not included).
- Fitted with 2 quartz heating elements and an electric heating plate at the bottom.
- With mechanical temperature control.
- Light at the top of the chamber.
- Temperature range: 30°-90°C.

code	V	W	mm
233962	230	560	650x485x(H)630

233726

233733

Cr chrome plated S.S. stainless steel

HEATED COUNTERTOP DISPLAY

- Fitted with single glazing and curved front glass.
- Three levels.
- Two sliding doors at the back.
- Made of stainless steel.
- LED light at the top of the chamber.
- With 3 chrome-plated adjustable shelves.
- Temperature control knob and analogue thermometer.
- Temperature range: 30°-90°C.

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

COUNTERTOP HEATING DISPLAY CABINETS

18/0 stainless steel · indoor

- Stainless steel housing.
- Tempered glass windows.
- Hinged glass doors located at the back of the unit - convenient access to the interior and easy cleaning.
- Removable crumb trays at the bottom of the chamber.
- Temperature adjustment capability up to 90°C.

273982

273999

HEATED COUNTERTOP DISPLAY

code	V	W	mm
273982	220-240	800	554x376x(H)311

HEATED COUNTERTOP DISPLAY TWO LEVELS

code	V	W	mm
273999	220-240	800	554x376x(H)376

Water container for humidification

Control panel

Cr chrome plated · S.S. stainless steel

HEATED COUNTERTOP CABINET

- Fitted with door at the back and curved front glass.
- Lightbox with room for promotional graphics.
- Stainless steel housing.
- Internal lighting in the ceiling.
- With 3 chrome plated shelves, adjustable in height 400x335 mm.
- Water container for air humidification in the heating cabinet.
- Temperature controller and display.
- Temperature range: 30°C up to 90°C.

code	-	V	W	mm
233740	97 Liter	230	800	460x467x(H)785

233740

Fe carbon steel | wash | micro | <70°C temp

NEW

HEATED COUNTERTOP DISPLAY

- Body made of powder coated carbon steel.
- Doors made of tempered glass.
- Temperature adjustment range: from 50°C to 70°C.
- Heated with halogen lights.
- 3 shelves with heating lamps on each level.
- Individual level heating.
- With anti-slip rubber feet.

code	V	W	mm
273760	220-240	500	472x447x(H)775

273760

S.S. stainless steel

NEW

OPEN MULTI-SHELF DISPLAY 75 L

- Housing made of stainless steels fitted with hardened safety glass.
- Chamber capacity: 75L.
- With LED lighting at the top with on/off switch.
- Fitted with 3 adjustable glass shelves
- 8 shelf settings available spaced 45 mm apart.
- Black-painted steel bottom of the case with glass covering: 390x325 mm.
- Bottom glass shelf: 365x250 mm.
- Middle glass shelf: 365x230 mm.
- Top glass shelf: 360x195 mm.
- Black-painted steel top of the display case: 393x325 mm.
- 5 mm thick side glass.
- Absence of front glass for self-service.
- Magnetic, right-hinged rear glass door, opens to one side only.
- Practical bottom recess of 260x320x(H)85 mm to store goods.
- 4 rubber, non-adjustable feet: 15 mm high.

code	V	W	mm
233092	230	2	415x390x(H)716

233092

Al aluminium | wash

CONFECTIONERY DISPLAY TRAY

code	mm
808467	300x200x(H)20
808504	400x300x(H)20
808511	600x400x(H)20

Al aluminium | wash

CONFECTIONERY DISPLAY TRAY

code	mm
808559	300x200x(H)20
808566	400x300x(H)20
808573	600x400x(H)20

407202

S.S. stainless steel

DISPLAY TRAY

– With feet.

code	mm
407202	240x170

407400

S.S. stainless steel

DISPLAY TRAY

code	mm
407400	345x245

THERMOSYSTEM

- Body and water tank made of stainless steel.
- Independent thermostat for each heating element, controlled with a knob.
- 6-level temperature control: from approx. 30°C to 85°C.
- Light indicating active heating.
- With non-slip feet.

201107

201206

THERMOSYSTEM 1

- 4 L stainless steel pot with lid included, measuring Ø215x177 mm.

code	liters	V	W	mm
201107	4	220-240	200	256x312x(H)298

THERMOSYSTEM 2

- 2 x 4 L stainless steel pot with lid included, measuring Ø215x177 mm.

code	liters	V	W	mm
201206	8	220-240	400	506x312x(H)298

201466

THERMOSYSTEM 4

- 4 x 4 L stainless steel pot with lid included, measuring Ø215x177 mm.

code	liters	V	W	mm
201466	16	220-240	800	506x509x(H)298

BAIN-MARIE HENDI RANGER

- Heating system with a heat mat. This ensures 20% of energy saved in comparison to traditional solutions, as well as even temperature distribution.
- Housing and water container made of stainless steel.
- Fits 1 GN 1/1 container with max. 150 mm height.
- Also suitable for combinations of smaller GN containers, such as 2x GN 1/2 or 3x GN 1/3.
- Placing GN 1/6 containers is possible provided that an adaptor bar is used (not included in the set, it can be purchased separately – codes: 808153, 808108).
- Temperature range: from 30°C to 85°C.
- Temperature regulated with a knob – 6 levels of heating.
- Fitted with a thermostat and indication light.
- Water container with min. and max. water level indicators.
- Overheating protection.
- Waterproof rating: IPX3.

UP TO 20% OF ENERGY SAVINGS

S.S. stainless steel | indoor

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

238905

238912

BAIN-MARIE HENDI RANGER

- GN containers are not included in the set.

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

BAIN-MARIE WITH DRAIN TAP HENDI RANGER

- GN containers are not included in the set.

code	V	W	mm
238912	230	1000	576x334x(H)241

238967

SET: BAIN-MARIE HENDI RANGER + 3X GN 1/3 WITH LID

- Included in the set: 3 containers GN 1/3 with 100 mm height, with lid.

code	V	W	mm
238967	230	1000	590x332x(H)242

238868

SET: BAIN-MARIE HENDI RANGER WITH DRAIN TAP + 3X GN 1/3 WITH LID

- Included in the set: 3 containers GN 1/3 with 100 mm height, with lid.

code	V	W	mm
238868	230	1000	605x332x(H)242

NEW

SET: BAIN-MARIE HENDI RANGER + 2X 4L CONTAINER WITH LID

- The set includes: attachment for 2 round containers and 2 containers of 4L capacity with lids.
- Attachment and containers made of stainless steel.

code	V	W	mm
201473	220-240	1000	604x332x(H)315

201473

ADAPTOR BAR FOR GN CONTAINERS

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

code	GN	mm
808108	GN 1/2	325x22x(H)10
808153	GN 1/1	530x22x(H)10

S.S. stainless steel stackable

PP polypropylene S.S. stainless steel

229064

FOOD DEHYDRATOR KITCHEN LINE

- Double wall polypropylene casing increases thermal efficiency.
- The automatic fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
- The set includes 7 305x330 mm stainless steel grates, each with a max load of 500 g.
- Grates are evenly interspaced at 35 mm, easy to remove and clean.
- Transparent door allows the operator to observe the dehydration process.
- It comes with a transparent pad to prevent smaller fruit from falling during dehydration process – it can be also placed at the bottom of the dehydration chamber to collect residue.
- Digital display.
- Temperature control: 35°-70°C.
- Timer adjustable up to 24 hours, in 30-minute intervals.

code	V	W	mm
229064	230	500	347x505x(H)320

Easy controls

Easy to open

With fine mesh for drying small items

941461

PLASTIC SPICE MAT FOR FOOD DEHYDRATORS

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

code
941461

FOOD DEHYDRATOR PROFI LINE

- Stainless steel housing.
- Digital control panel.
- Timer adjustable up to 24 hours, in 30-minute intervals.
- Temperature control: 35°-75°C, adjustable in 5°C increments.
- The quiet fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
- The set includes 6 305x330 mm stainless steel grates.
- Grates are evenly interspaced, easy to remove and clean.
- Transparent door allows the operator to observe the dehydration process.

code	-	V	W	mm
229033	6 trays	230	650	342x485x(H)309

PP polypropylene S.S. stainless steel

6 trays
600 W
230 V

229033

PROFI LINE FOOD DEHYDRATOR

- Stainless steel housing.
- Digital control panel.
- Timer adjustable up to 24 hours, in 30-minute intervals.
- Temperature control: 35°-75°C, adjustable in 5°C increments.
- The quiet fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
- The set includes 10 395x380 mm stainless steel grates.
- Grates are evenly interspaced, easy to remove and clean.
- Transparent door allows the operator to observe the dehydration process.

code	-	V	W	mm
229026	10 trays	230	1000	430x550x(H)416

PP polypropylene S.S. stainless steel

10 trays
1000 W
230 V

229026

Watch the video

DRIPTRAY FOR FOOD DEHYDRATOR

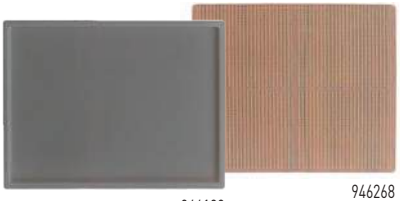
- For HENDI Profi Line Food dehydrator 229026

code
946190

SPICE MAT FOR FOOD DEHYDRATOR

- For HENDI Profi Line food dehydrator 229026

code
946268



946190 946268

Thanks to the "cold zone" frying residues are collected below the heater, increasing the quality of the oil.

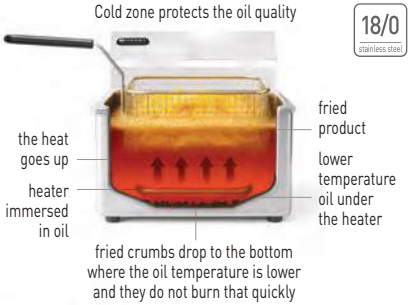
DOUGHNUT DEEP FRYER

- The appliance is ideal for frying donuts, angel wings and various other dishes that are fried in deep fat.
- Made of stainless steel.
- Large oil tank 400x400x(H)160 mm with a max. capacity of 12 liters.
- Welded oil tank with equipped with drain tap at the bottom.
- Removable control element with heater, with an additional safety feature that switches off the entire unit when removed.
- Temperature control: 50°-190°C.
- Overheating protection with reset function for better safety.
- "Cold zone" system separates frying residue below the heater level, increasing fat yield and preventing the fries from getting burnt.
- Rubber, non-slip feet.

code	liters	V	W	mm
205914	12	230	3500	630x860x(H)438

DEEP FRYERS PROFI LINE

- Profi Line deep fryers are made of 18/0 stainless steel.
- Removable control element with an additional safety feature that switches off the fryer heater when it is removed.
- The grease container has a V-shaped bottom with an optimal "cold zone" for increased grease yield.
- Easy to read control panel with temperature control knob and indicator light.
- Overheating protection thanks to a resettable thermal fuse.
- Deep frying basket with extra-long, cool-touch handle for intensive use.
- All deep fryers are equipped with 1 deep frying basket and 1 lid for each chamber.



XL 10 liters

DEEP FRYER XL WITH DRAIN TAP, 10 L

- Very powerful 400V deep fryer, allows the heating element to use up to 6600W of power.
- Reduces the temperature recovery time after inserting frozen food, resulting in crispier food.
- Supplied without plug, an electrician is required for the installation.

code	liters	V	W	mm
209424	10	400	6600	300x680x(H)420

FRYING BASKET

code	handle (mm)	mm
930618	225	208x140x(H)125
930632	225	238x185x(H)100
930656	225	238x190x(H)140
933664	210	242x200x(H)140
944387	220	230x190x(H)145
961247	195	280x210x(H)140

DEEP FRYER XL WITH DRAIN TAP HENDI GOLIATH

18/0 stainless steel

indoor

XL

10 liters

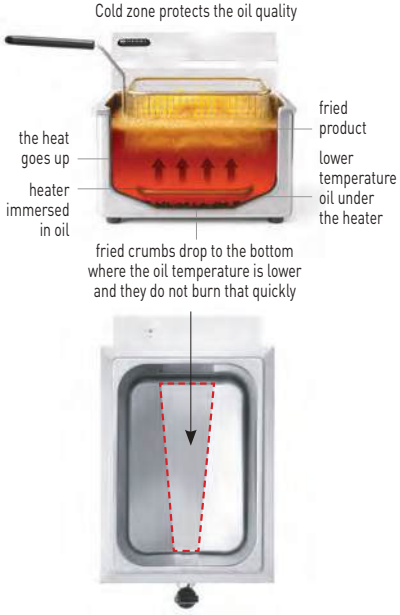
great power

10 kW

1 kg of fries even in

3 minutes

209431



DEEP FRYER XL WITH DRAIN TAP HENDI GOLIATH

- Deep fryer with the highest power on the market in its capacity range – HENDI GOLIATH boasts a power of 10,200 W.
- Prepares up to 1 kg of fries in about 3 minutes – thanks to the extremely efficient, extra-strong heating element.
- Very fast heating of oil: about 5 minutes (depends on ambient conditions).
- The housing, tank, and lid are made of stainless steel resistant to high temperatures.
- Capacious 10 L tank with a profiled bottom in the shape of the letter V – even more efficient "cold" zone enhancing the fryer's performance.
- The set includes a very sturdy frying basket with dimensions: 290x200x(H)142mm, made from nickel plated wire. The basket is equipped with a long non-heating handle – 162 mm.
- Support for safe placement of the frying basket in the chamber.
- High-quality thermostat from the German manufacturer EGO, with a control light indicating the heating element's operation.
- Removable control unit and heating element, with built-in protection that switches off the appliance when the unit is lifted.
- Temperature adjusted in the range: from 50°C to 190°C.
- Embossed min. and max. oil level indicators in the chamber.
- Drain tap for easy emptying of the oil container.
- Protection against overheating by means of a resettable thermal fuse.
- NOTE: Installation by an electrician is required – the device is supplied without a plug.

code	liters	V	W	mm
209431	10	400	10200	300x585x(H)392

S.S. stainless steel

NEW

FRENCH FRIES WARMER

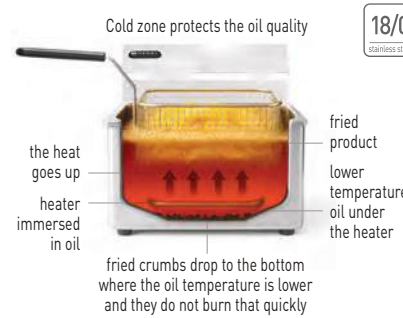
- Housing, GN container and drip tray made of stainless steel.
- Infrared heating lamp.
- Removable GN 1/2 container with handles, 150 mm deep.
- Perforated drip tray with folded edges.

code	V	W	mm
209066	220-240	400	357x267x(H)376

209066

DEEP FRYERS DIGITAL PROFI LINE

- The Profi Line range of tabletop deep fryers is made of 18/0 stainless steel.
- Element with switch-off function when removed.
- Oil tank with a V-shaped bottom ensures an optimal cold zone, increases the useful life of the oil.
- Clear digital control panel with temperature and timer function.
- Protected against overheating by means of a re-settable thermal fuse.
- A frying basket with extra long handle turns this model into a fine piece of equipment for intensive use.
- All deep fryers come with frying basket(s) and lid(s).



207369

DEEP FRYER WITH DRAIN TAP DIGITAL - 8 L

- Clear digital control panel with temperature and timer function.

code	liters	V	W	mm
207369	8	230	3500	305x515x(H)345

207376

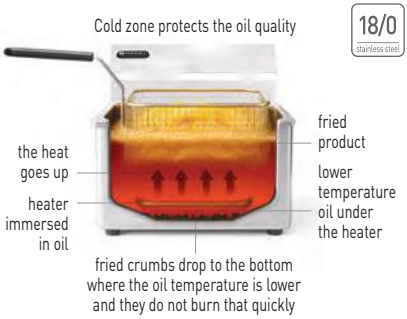
DEEP FRYER WITH DRAIN TAP DIGITAL - 2 X 8 L

- Clear digital control panel with temperature and timer function.

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

DEEP FRYERS PROFI LINE

- Profi Line deep fryers are made of 18/0 stainless steel.
- Removable control element with an additional safety feature that switches off the fryer heater when it is removed.
- The grease container has a V-shaped bottom with an optimal "cold zone" for increased grease yield.
- Easy to read control panel with temperature control knob and indicator light.
- Overheating protection thanks to a resettable thermal fuse.
- Deep frying basket with extra-long, cool-touch handle for intensive use.
- All deep fryers are equipped with 1 deep frying basket and 1 lid for each chamber.



207208

DEEP FRYER PROFI LINE, 8 L

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

207307

DEEP FRYER PROFI LINE, 2 × 8 L

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

209202

DEEP FRYER PROFI LINE WITH DRAIN TAP, 8 L

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

209301

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

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

18/0 stainless steel

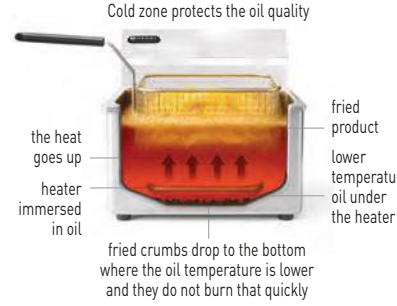
205815

205839

DEEP FRYERS KITCHEN LINE

- Housing and oil tank made of stainless steel.
- Removable element with switch-off function when removed.
- Removable oil container, making it easier to clean.
- Heating indication lamp to show if the heating element is operating.
- The temperature can be set up to 190°C.
- A security thermostat ensures the deep fryer does not overheat.
- Overheat protection with reset for extra protection.
- A frying basket with heat insulated and extra long handle.
- Cold zone to protect oil quality.
- Supplied with frying basket and lid.

code	liters	V	W	mm
205808	4	230	3000	218x380x(H)310
205846	4+4	230	3000+3000	470x380x(H)315
205815	6	230	3300	269x430x(H)300
205853	6+6	230	3300+3300	550x430x(H)305
205822	8	230	3500	265x430x(H)350
205839	8+8	230	3500+3500	542x430x(H)351



Cold zone to protect oil quality

Removable oil container, making it easier to clean

Frying basket with heat insulated and extra long handle

8 liters
3500 W
230 V

215012

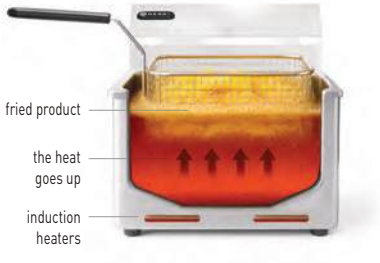
2x 8 liters
2x 3500 W
230 V

215029

S.S. stainless steel

INDUCTION DEEPFRYER

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



INDUCTION DEEP FRYER WITH DRAIN TAP, 8 L

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

INDUCTION DEEP FRYER WITH DRAIN TAP - 2 X 8 L

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

Drain tap makes emptying easy

With filter for the induction motor

Convenient edge for hanging basket

18/0 stainless steel

GRIDDLES PROFI LINE

- Stainless steel housing.
- The hard chromed surface (9mm plate) facilitates cleaning.
- With removable dripping tray and high backsplashes.
- Stepless thermostat adjustable up to 300°C.
- Overheating protection.
- Suitable for continous use.
- Power switch with integrated indication lamp.
- Non-slip feet.

203125

GRIDDLE

- Griddle area 330x270 mm, entirely smooth.

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

203156

GRIDDLE HALF RIBBED

- Grill surface: 518x330 mm, left 259 mm smooth and right 259 mm ribbed.

code	-	V	W	mm
203156	1/2 flat, 1/2 ribbed	230	2400	527x404x(H)233

203170

GRIDDLE RIBBED

- Griddle area 518x330 mm, entirely ribbed.

code	-	V	W	mm
203170	entirely ribbed	230	2400	527x404x(H)233

203149

GRIDDLE

- Griddle area 518x330 mm, entirely smooth.

code	-	V	W	mm
203149	flat	230	2400	527x404x(H)233

203163

GRIDDLE 1/3 RIBBED

- 2 independent working areas, 2 heating indication lamps.
- Griddle area 688x410 mm, left 462 mm smooth and right 226 mm ribbed.

code	-	V	W	mm
203163	2/3 flat, 1/3 ribbed	230	3500	697x474x(H)241

wash

855201

855218

GRIDDLE SCRAPER

code	mm
855201	100x320

SPARE BLADE FOR 855201

code
855218

GRIDDLES KITCHEN LINE

- Housing made of stainless steel.
- The solid 8 mm thick hardened steel plate offers excellent heat retention.
- Fitted with backsplashes and a removable drip tray.
- Temperature stepless adjustable up to 300°C.
- Overheating protection by means of a resettable thermal cutout.
- Power switch with integrated indication lamp.
- Fitted with non-slip feet.

154922

GRIDDLE

- Griddle measures 316x380 mm and is entirely smooth.

code	V	W	mm
154922	220-240	2000	326x445x(H)225

154939

GRIDDLE

- Griddle measures 518x330 mm and is entirely smooth.

code	V	W	mm
154939	220-240	2400	527x404x(H)233

154946

GRIDDLE HALF RIBBED

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

code	V	W	mm
154946	220-240	2400	527x404x(H)233

154953

GRIDDLE RIBBED

- Griddle measures 518x330 mm and is entirely ribbed.

code	V	W	mm
154953	220-240	2400	697x474x(H)241

154960

GRIDDLE 1/3 RIBBED

- Griddle measures 688x410 mm and is 1/3 ribbed and 2/3 smooth.

code	V	W	mm
154960	220-240	3500	697x474x(H)241

GRIDDLES BUDGET LINE

NEW

S.S. stainless steel

- Housing made of stainless steel.
- Fitted with backsplashes.
- Comes with a removable fat collection drawer.
- Temperature stepless adjustable up to 300°C.
- Overheating protection by means of a resettable thermal cutout.
- Fitted with non-slip feet.

154977

GRIDDLE

- Griddle measures 548x350 mm and is entirely smooth.
- The solid 8 mm thick hardened steel plate offers excellent heat retention.

code	V	W	mm
154977	220-240	3000	550x430x(H)240

154984

154991

GRIDDLE RIBBED

- Griddle measures 548x350 mm and is entirely ribbed.
- The solid 8 mm thick hardened steel plate offers excellent heat retention.

code	V	W	mm
154984	220-240	3000	550x430x(H)240

GRIDDLE HALF RIBBED

- Griddle measures 717x383 mm and is half ribbed.
- The solid 10 mm thick hardened steel plate offers excellent heat retention.
- Features two separately adjustable heating zones.
- Works on 400 V, supplied without plug, an electrician is required for installation.

code	V	W	mm
154991	400	4400	720x460x(H)241

S.S. stainless steel

NEW

512081

EGG RING WITH HANDLE

- Made of stainless steel.
- Long handle to prevent burns.
- Available in various sizes.

code	mm
512074	ø88x(H)125
512081	ø103x(H)125
512098	ø128x(H)125

S.S. stainless steel | indoor | NEW

CONTACT GRILL FOR HOT DOGS AND WRAPS

- Housing made of durable stainless steel.
- Designed for quick and even toasting and grilling of 4 French hot dog buns, paninis, and wraps at once.
- Heating surface: 250 × 217 mm – allows for the simultaneous preparation of 4 buns.
- High-power heating elements (230V/1800W) – fast heat-up time.
- Adjustable temperature control from 50 °C to 300 °C (dial scale in 50 °C increments) ensures optimal conditions for heating and grilling buns.
- Specially shaped, enamelled cast iron heating plates – ensure even browning and a visually appealing result.
- Unique plate design allows for toasting buns of various sizes without needing to turn them during the process.
- Grilling effect enhances both the appearance and taste of the toasted buns.
- Easy to clean thanks to its enamelled surface, ensuring hygiene with minimal maintenance.
- Hinged lid opens up to 90°.
- Equipped with a cool-touch handle.
- Space to toast 4 buns at a time.
- LED indicator lights show when the unit is powered on and heating.
- 4 non-slip feet ensure stability and prevent the unit from shifting during use.

code	V	W	mm
263594	230	1800	385x285x(H)254

263594

513132

18/8 stainless steel | NEW

SMASH BURGER PRESS

- Made of 18/8 stainless steel.
- Dishwasher safe.

code	mm
513132	ø160x(H)78

S.S. stainless steel

CONTACT GRILLS

- Perfect for grilling and heating bread, pieces of meat, sausages, vegetables, etc.
- Enameled cast iron griddles, easy to clean and maintain.
- Housing made from stainless steel guarantees durability.
- High power heating elements quickly heat up the grills.
- Temperature can be set continuously, using the thermostat, up to 300°C.
- Ventilation openings protect the grill against overheating.
- Bottom grill fitted with rear and side edges and a removable dripping tray, making cleaning easier.
- Lift the top grill with the heat resistant handle and lock in any position thanks to the spring-loaded mechanism.
- With rubber feet, reducing accidental movement during use.
- Grill cleaning brush is included.

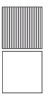
263501

CONTACT GRILL – SINGLE VERSION

- Grill surface: 220x232 mm.
- Ribbed.

code	V	W	mm
263501	230	1800	310x375x(H)216

263600



CONTACT GRILL – SINGLE VERSION

- Grill surface: 220x232 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm
263600	230	1800	310x375x(H)216

Watch the video

2200 W
230 V

263655

CONTACT GRILL „PANINI"

- Grill surface: 340x235 mm.
- Ribbed.

code	V	W	mm
263655	230	2200	430x375x(H)216

2200 W
230 V

263617

NEW

CONTACT GRILL

- Grill surface: 340x235 mm.
- Ribbed.

code	V	W	mm
263617	230	2200	430x375x(H)216

2200 W
230 V

263662

CONTACT GRILL „PANINI"

- Grill surface: 340x235 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm
263662	230	2200	430x375x(H)216

3000 W
230 V

XL
548 mm

CONTACT GRILL „PANINI" XL

- Plenty of grilling space to fit original Italian panini's and give them the characteristic brown stripes.
- Both the top and bottom grill are grooved.
- Net weight: 25 kg

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

3600 W
230 V

3600 W
230 V

CONTACT GRILL - DOUBLE GRILL

- Thermostats independently adjustable.
- Grill surface bottom plate 475x235 mm.
- Entirely ribbed.

code	V	W	mm
263709	230	3600	570x375x(H)227

CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable.
- Grill surface bottom plate 475x235 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm
263808	230	3600	570x375x(H)216

CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable.
- Grill surface bottom plate 475x235 mm.
- 1/2 smooth, 1/2 ribbed.

code	V	W	mm
263907	230	3600	570x375x(H)216

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.

SOUS VIDE SYSTEM GN 1/1

- Equipped with handles and drain tap.
- Stainless steel spacer with 6 compartments included.

code	liters	V	W	mm
225448	20	230	600	350x680x(H)275

SOUS-VIDE SYSTEM GN 2/3

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

code	liters	V	W	mm
225264	13	230	400	343x395x(H)255

EMBOSSED VACUUM BAGS

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

Durable and efficient
Thick stainless-steel structure, polyamide panel and handle

Precision temperature control system measures temperature to the nearest 0.01 °C
Top-class precision extremely important for cooking delicate products such as fish, vegetables, or fruit

Extremely easy to use
Simple and intuitive control panel
User-friendly, waterproof colour display; 4 buttons and TFT colour display
3 Timer modes:
– continuous operation,
– operation with timer,
– operation with a pre-set probe temperature

Circulator is equipped with a mixer which puts water into motion, so that the water maintains a constant temperature even in large containers

PA polyamide S.S. stainless steel

MADE IN SPAIN

SUITABLE FOR CONTAINERS WITH MAX. CAPACITY 56 L

SOUS-VIDE COOKER HENDI MASTERVIDE

- Durable housing made of stainless steel and glass fibre reinforced polyamide.
- Designed to fit any round or square container/pan with a minimum depth of 15 cm.
- Suitable for containers up to 56 litres.
- Set the temperature and time on the easy-to-use control panel.
- Extremely precise temperature control system – can be set from 5°C up to 95°C in 0,1°C increments.
- Timer can be set from 1 minute up to 99 hours in 1 min increments.
- Fast pre-heating thanks to the 2000W heating element.
- The propeller operates continuously to ensure a stable water temperature throughout the container.
- Low water level protection switches off the appliance in case there's not enough water.
- Temperature sensor prevents overload and overheating.

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

PP polypropylene

SOUS-VIDE COOKING BALLS – 500 PCS

- Made of polypropylene.
- Reducing evaporation and splashing of water during cooking, therefore reducing heat loss.
- Helping to keep sous vide bags under water.
- Can be used in temperatures up to 110°C.
- Ball diameter: ø20 mm.
- Packed per 500 pcs in a convenient bag for easy transport.

code	mm
551998	ø20

551998

221129

NEW

221136

NEW

SOUS VIDE COOKER 30

S.S. stainless steel | indoor

- Body made of PPO.
- Heating element made of stainless steel.
- Suitable for 30 L container with min. 200 mm height.
- Timer: 5 min-99 h 59 min (1 min intervals).
- Temperature setting: 5-90°C (0,1°C increments).
- Possibility to switch the temperature unit between °C and °F.
- Protection against overheating and dry heating.
- Min. and max. water level markings.

code	liters	V	W	mm
221129	30	220-240	1200	70x120x(H)330

SOUS VIDE COOKER 50

18/8 stainless steel | indoor

- Body made of 18/8 stainless steel.
- Heating element made of nickel alloy for extra durability.
- Suitable for 50 L container with min. 200 mm height.
- Timer: 5 min-99 h 59 min (1 min intervals).
- Temperature setting: 5-95°C (0,1°C intervals).
- Possibility to switch temperature unit between °C and °F.
- Overheating protection and protection against dry heating.
- Min. and max. water level markings.

code	liters	V	W	mm
221136	50	220-240	1500	71x145x(H)340

864210

PC polycarbonate | stackable

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

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

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

864234

PC polycarbonate | stackable

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

- With recess for sous vide stick 221136.
- Also suitable for stainless steel Profi Line Gastronorm containers.

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

221143

NEW

SOUS VIDE COOKER 80

18/8 stainless steel | indoor

- Body made of 18/8 stainless steel.
- Heating element made of nickel alloy for extra durability, easily disassembled for quicker drying.
- Suitable for 80 L containers with min. 200 mm height.
- Timer: 5 min-99 h 59 min (1 min intervals).
- Temperature setting: 5-95°C (0,1°C intervals).
- Possibility to switch temperature unit between °C and °F.
- Overheating protection and protection against dry heating.
- Min. and max. water level markings.

code	liters	V	W	mm
221143	80	220-240	2300	155x175x(H)319

PP polypropylene

SOUS-VIDE COOKING BALLS – 500 PCS

- Made of polypropylene.
- Reducing evaporation and splashing of water during cooking, therefore reducing heat loss.
- Helping to keep sous vide bags under water.
- Can be used in temperatures up to 110°C.
- Ball diameter: ø20 mm.
- Packed per 500 pcs in a convenient bag for easy transport.

code	mm
551998	ø20

551998

S.S. stainless steel PP polypropylene

Watch the video

240410

240403

RICE COOKER WITH STEAMER FUNCTION

- The housing is made of stainless steel.
- Removable inner pot made from aluminium with a non-stick coating, easy to clean.
- The hinged polypropylene lid is fitted with a convenient handle, airtight gasket, and vent valve.
- The lid is closed tightly thanks to the integrated latch.
- With integrated condensation collector prevents the workplace from getting wet.
- 2 operating modes - cooking and keeping warm; after cooking, the appliance goes into keep warm mode.
- Can also be used to steam vegetables with the included steam basket.
- Capacity: 10 scoops of dry rice (15-20 servings of cooked rice).
- Included: steamer basket, rice measuring cup and spoon.

code	liters	V	W	mm
240410	1.8	230	700	ø280x(H)285

RICE COOKER & WARMER 5.4 L

- Housing made of stainless steel.
- Internal aluminum container with non-stick coating, removable, easy to clean.
- Stainless steel hinged lid with a seal and vent valve.
- Snap fastener for an easy and tight closing of the cooker.
- A special container for collecting condensation that is dripping from the lid protects the work area from getting wet.
- 2 operating modes – cooking and temperature maintenance mode; when the cooking is finished, the device switches to temperature maintenance mode.
- Capacity: Suitable for 30 cups of dry rice (45-60 servings of cooked rice).
- Measuring cup, rice spoon and silicone non-stick pad included.

code	liters	V	W	mm
240403	5.4	230	1950	513x422x(H)380

930830

NON-STICK MAT FOR RICE COOKERS

- For HENDI rice cooker 240403.

code
930830

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.

code	liters	V	W	mm
240441	4.2	230	1550	420x380x(H)240

RICE COOKER 10 L

- Housing is made of rolled steel painted white, easy to clean.
- Inner pot made from aluminium with a non-stick coating, easy to clean.
- The twist lock, stainless steel lid is fitted with a stay cool handle.
- The handles have a special design allowing them to act as a lid holder, store a hot lid safely and always keep the lid at hand.
- Handles and legs are made of non-heating, durable polypropylene.
- Two operating modes - cooking and keeping warm; after cooking, the appliance goes into keep warm mode.
- Capacity: 50 scoops of dry rice (≈100 servings of cooked rice).
- Included: rice measuring cup and spoon.
- Net weight: 10.35 kg.

code	liters	V	W	mm
240458	10	230	2900	528x487x(H)370

S.S. stainless steel

264119

SALAMANDER WALL MOUNTABLE

- Conforms to the IPX4 norm – full protection against dampness.
- Can be installed against the wall without requiring additional brackets, saves space in the kitchen.
- Perfect for grilling or heating up dishes or casseroles.
- Continuous temperature regulation: 50°-300°C.
- With top heating element.
- Fitted with thermostat, 30 min. timer and an indicator lamp.
- 4 possible grid heights.
- Supplied with: grid handles fitted with heat shield, crumb tray.
- Internal dimensions: 460x265x(H)165 mm.
- Cable length: 1.3 m.
- Made of stainless steel.

code	V	W	mm
264119	230	2000	610x450x(H)275

S.S. stainless steel

264126

SALAMANDER GN 1/1

- Made of stainless steel.
- Possibility to place a GN 1/1 tray in the chamber (not included in the set).
- Heating element on top of the chamber.
- Possibility to place the grid on 4 different height levels.
- Wall-mountable without additional brackets for saving space in the kitchen.
- Fitted with a thermostat, a timer up to 30 min, and an indicator light.
- Smooth, stepless regulation – ensures precise setting of heating parameters.
- Temperature range: 50-300°C.
- Ingress protection rating: IPX4 – protection against water splashes.
- Accessories included in the set:
  - grid with 2 isolated grips,
  - crumb tray.

code	V	W	mm
264126	220-240	2850	770x485x(H)305

S.S. stainless steel

264300

SALAMANDER

- Ideal for casseroles, grilling and heating up dishes.
- Temperature control: 50°-300°C.
- With top heating element.
- Fitted with thermostat, 30 min. timer and indicator lamp.
- 4 possible grid heights.
- Supplied with: grid with handles and crumb tray.
- Internal dimensions: 646x408x(H)337 mm.
- Made of stainless steel.

code	V	W	mm
264300	230	3600	800x633x(H)453

HEATS UP in 10s

S.S. stainless steel

SALAMANDER WITH QUARTZ INFRARED HEATING ELEMENTS GN 1/1

- It is possible to place GN1/1 trays in the chamber.
- Ideal for grilling or heating up dishes or sandwiches.
- With top & bottom Quartz infrared heating element.
- Fitted with 15 min. timer and indicator lamp.
- 3 possible grid heights, grid handles fitted with heat shield.
- With crumb tray.
- Conforms to the IPX3 norm.

code	V	W	mm
264409	230	3645	689x397x(H)318

S.S. stainless steel

QUARTZ SALAMANDER MAXI GN 1/1

- Salamander grill with 9 quartz heaters for faster heating, grilling and gratinating food.
- Steel guard of heaters protecting against damage.
- Stainless steel housing.
- Two chrome-plated grates with dimensions of 530x340 mm and two removable handles.
- Two levels for vertical position of each grate with distance of 70 and 45 mm.
- Stainless steel crumbs tray Quartz heaters - 3 heaters on three independent levels.
- Heater timer - turns on for up to 15 min or continuous operation 1.3 m power cable without plug.

code	V	W	mm
264331	400	4500	682x528x(H)455

264607

264706

LIFT SALAMANDER 450

- Type 450 - stainless steel frame.
- Ideal for grilling or keeping dishes/sandwiches warm and crisp.
- Thermostat continuously adjustable up to a maximum of 300°C, with indicator lights.
- Adjustable height by means of smoothly running lifting system.
- Removable dripping/crumb tray with 440x320 mm grid.

code	V	W	mm
264607	230	2800	485x525x(H)537

LIFT SALAMANDER 600

- Type 600 - stainless steel frame.
- Ideal for grilling or keeping dishes/sandwiches warm and crisp.
- Thermostat continuously adjustable up to a maximum of 300°C, with indicator lights.
- 2 independent heating areas.
- Adjustable height by means of smoothly running lifting system.
- Removable dripping/crumb tray with 590x350 mm grid.

code	V	W	mm
264706	230	3600	619x500x(H)525

261187

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

TOASTER 4-SLICE

- Housing made of stainless steel, satined and glossy.
- Knobs made of ABS, buttons and pedals made of PP (polypropylene).
- Extra wide 4 toasting slots, 2 heating zones (2 slots in each), 2 removable crumb trays.
- High-lift lever to remove the toasts effortlessly.
- Capacity for 4 slices of bread at a time.
- 7 toasting levels adjusted with knobs – each heating zone can be set up differently.
- 3 pre-set programmes: toast, defrost, reheat.
- 3 function buttons for each heating zone: defrost, reheat, eject/cancel.

code	V	W	mm
261187	240	1500	295x335x(H)180

S.S. stainless steel

262214

MULTI TOASTER 6 TONGS

- 2 Layers with 6 toaster tongs - stainless steel.
- Infrared quartz tubes for prompt heating, temperature can reach maximum within 30 seconds.
- Tubes cool down in seconds.
- Switch for selecting different heating groups.
- 15 Minutes mechanical timer with bell.
- 6 Toaster tongs included.

code	V	W	mm
262214	230	3000	450x390x(H)400

S.S. stainless steel

262801

TOASTER TONG

code	mm
262801	100x340x(H)64

S.S. stainless steel

SANDWICH TOASTER

- Stainless steel housing.
- Tongs fitted with insulated handles made of PF resin.
- Left and right slot separately operable.
- Timer with alarm adjustable to a maximum of 8 minutes.
- Removable crumb tray.

code	V	W	mm
261163	230	1200	215x300x(H)270

261163

TONG FOR SANDWICH TOASTER

- For use with HENDI sandwich toaster 261163.
- Fitted with insulated handles made of PF resin.

code	mm
921500	180x60x(H)180

921500

CONVEYOR TOASTER SINGLE

- One row of bread slices fit on the conveyor.
- Two separate heating elements, one bellow and one above the conveyor.
- Suitable for continuous toasting of sliced bread.
- Supplied with front and back trays.
- Conveyor speed is adjustable, toasting time between 0:45 and 3:15 minutes.

code	V	W	mm
261200	220-240	1340	288x368x(H)410

CONVEYOR TOASTER DOUBLE

- Two rows of bread slices fit next to eachother on the conveyor.
- Two separate heating elements.
- Suitable for continuous toasting of sliced bread.
- Supplied with front and back trays.
- Adjustable toasting time up to 3 minutes.

S.S. stainless steel

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

S.S.
stainless steel

PIZZA OVEN

- Suitable for heating up frozen products.
- Tray grid suitable for pizzas up to ø 30 cm.
- Timer adjustable up to 15 minutes.
- With 2 heating elements (top and bottom) and crumbs tray.

code	V	W	mm
220306	230	1450	484x590x(H)190

220306

PARTY PAN

Al
aluminium

- Aluminium with non-stick coating.
- Removable thermostat.
- Suitable for frying, roasting and keeping hot.
- Including lid with clear glass and two insulated handles.

code	V	W	mm
239506	230	1400	ø400x(H)190
239605	230	1600	ø620x(H)170

239605

THERMOSTAT CABLE FOR PARTY PAN

code
239599

239506

SAUSAGE WARMER

18/0 stainless steel

<100°C temp

265000

265031

SAUSAGE WARMER

- Housing, basket, and lid made of stainless steel.
- Container made of tempered glass.
- Sausage basket measures ø200 mm and holds sausages up to 24 cm in length.
- Temperature range: from 30°C to 100°C.
- Water container: 1.25 L.
- Heating indicator light.
- Overheating protection.

code	V	W	mm
265000	220-240	450	280x282x(H)387

SAUSAGE AND HOT-DOG BUNS WARMER

NEW

- Housing, basket with divider, and lid made of stainless steel.
- Heating rods for buns in aluminium, with dimensions: Ø25x(L)198mm.
- Protective cylinder made of glass.
- Sausage basket measuring ø175 mm, for sausages up to 24 cm long.
- Water container capacity: 1 L
- Heating indicator light.
- Overheating protection.
- Adjustable temperature up to 100°C.

code	V	W	mm
265031	220-240	550	500x310x(H)395

S.S. stainless steel

SAUSAGE WARMER

- Stepless thermostat temperature control up to 85°C.
- With handles for easy transport.
- Sausage container capacity: 10 l.
- Lid with insulated, cool-touch handle.

code	V	W	mm
240502	230	1000	405x290x(H)254

240502

SAUSAGE ROLLING GRILLS

- Stainless steel housing and rollers.

Quick heating and heat recovery.
Removable, easy-to-clean drip tray.
Temperature control up to 230 °C.

NEW S.S. stainless steel

268643

268650

SAUSAGE ROLLING GRILL, 1-ZONE WITH ENERGY-SAVING COVER

- Roller length: 45 cm.
- Tempered glass lid for preventing heat loss.

code	-	V	W	mm
268636	7 rollers	230	620	566x375x(H)259
268643	9 rollers	230	790	566x450x(H)259

SAUSAGE ROLLING GRILL - 2 ZONES WITH ENERGY-SAVING COVER

- Equipped with temper glass lid for preventing heat loss.
- 2 heating zones that can be controlled separately.
- Roller length: 45 cm.

code	-	V	W	mm
268650	11 rollers	230	980	566x527x(H)259

XL
650 mm

268667

268674

SAUSAGE ROLLING GRILL - 2 ZONES

- 2 heating zones that can be controlled separately.
- Roller length: 45 cm.

code	-	V	W	mm
268667	14 rollers	230	1230	566x640x(H)192

SAUSAGE ROLLING GRILL XL - 2 ZONES

- Roller length: 65 cm.
- 2 heating zones that can be controlled separately.

code	-	V	W	mm
268674	14 rollers	230	2000	732x590x(H)168

281710

MICROWAVE WITH GRILL HENDI 1050 W, 20 L

281710

- Stainless steel housing and front panel.
- Easy to read control panel.
- Electromechanical control with two knobs adjusting time and power – 9 levels.
- Top magnetron antenna with rotating shaft ensures uniform distribution of energy.
- Built-in air filter to protect against external factors and dust.
- Airtight door with a glass pane for observing processes in the illuminated microwave interior.
- Push-button opening for easy operation.
- Chamber interior:
  - dimensions 304x306x(H)206, capacity 20 l.
  - painted white.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
- Multifunctional use:
  - defrosting.
  - 4 levels of microwave power: Low, Medium, Medium High, High.
  - function of combining standard and grill mode: Combi (3 levels).
  - grill (power 1000 W).
  - the end of the cooking cycle is signalled by an acoustic alarm.
  - 4 power levels.
- Microwave power: 700 W.
- Includes 255 mm glass turntable plate and grill stand.
- Suitable for round (up to ø280 mm) plates.
- Maximum single operating time: 35 minutes.
- Equipped with a cable with a grounding plug.
- Weight: 11.1 kg.

code	liters	V	W	mm
281710	20	230	1050	435x360x(H)251

25 liters
1550 W
230 V

281352

MICROWAVE 1000W
HENDI 1550 W, 25 L

281352

- Housing and interior of the chamber with ceramic bottom made of stainless steel.
- Easy to read control panel.
- Electromechanical control with one knob adjusting time from 15 s to 6 min.
- Lower rotating magnetron antenna for uniform energy distribution, no rotating disk.
- Built-in air filter to protect against external factors and dust.
- Door with large glass pane for observing processes in the illuminated microwave interior.
- Tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
  - dimensions 327x346x(H)200, capacity 25 l.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
  - ceramic bottom.
- Multifunctional use:
  - defrosting.
  - 6 suggested time programs for preparation of selected dishes/beverages.
  - the end of the cooking cycle is signalled by an acoustic alarm.
- Microwave power: 1000 W.
- Suitable for round (up to ø320 mm) and rectangular plates.
- Maximum single operating time: 6 minutes.
- Equipped with a cable with a grounding plug.
- Weight: 15.1 kg.

code	liters	V	W	mm
281352	25	230	1550	582x472x(H)374

281444

MICROWAVE PROGRAMMABLE 1000W HENDI 1550 W, 23 L

281444

- Housing and interior of the chamber with ceramic bottom made of stainless steel.
- Easy to read control panel.
- Electronic control.
- Lower rotating magnetron antenna for uniform energy distribution, no rotating disk.
- Built-in air filter to protect against external factors and dust.
- You can select the desired program on the touch panel.
- Door with large glass pane for observing processes in the illuminated microwave interior.
- Tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
  - dimensions 327x346x(H)200, capacity 23 l.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
  - ceramic bottom.
- Multifunctional use:
  - defrosting.
  - 10 default programs.
  - possibility to save up to 100 programs (up to 3 stages in one program).
  - automatic time conversion for double portions.
  - the end of the cooking cycle is signalled by an acoustic alarm.
  - 4 power levels.
- Microwave power: 1000 W.
- Suitable for round (up to ø320 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Equipped with a cable with a grounding plug.
- Weight: 15.5 kg.

code	liters	V	W	mm
281444	23	230	1550	509x572x(H)306

34 l
3000 W
230 V

281369

MICROWAVE PROGRAMMABLE 1800W HENDI 3000 W, 34 L

281369

- Housing and interior of the chamber made of stainless steel.
- Chamber fitted with a ceramic floor.
- Lower and upper rotating microwave antennas for uniform energy distribution, no rotating parts in the chamber.
- Built-in air filter protects against dust and dirt.
- Easy to read control panel, select the desired program on the touch panel.
- Door with large window for observing processes in the illuminated microwave chamber.
- Tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
  - dimensions 360x409x(H)225 mm, capacity 34 l.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
  - ceramic bottom.
- Multifunctional use:
  - defrosting.
  - 10 default programs.
  - possibility to save up to 100 programs (up to 3 stages per program).
  - automatic time conversion for double portions.
  - the end of the cooking cycle is signalled by an acoustic alarm.
- Microwave power: 1800 W.
- Suitable for round (up to ø355 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Fitted with a grounded plug.
- Weight: 32.3 kg.

code	V	W	mm
281369	230	3000	572x520x(H)363

18 l
3000 W
230 V

281376

MICROWAVE PROGRAMMABLE, WITH USB PORT 1800W

281376

- Housing and interior of the chamber made of stainless steel.
- Chamber fitted with a ceramic floor.
- Easy to read touch control panel with push buttons and digital display that shows time and power.
- Lower and upper rotating microwave antennas for uniform energy distribution, no rotating parts in the chamber.
- Built-in air and grease filter to protect against external factors.
- A special system that reminds you to clean the filter.
- Door with large window for observing processes in the illuminated microwave chamber.
- Tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
  - dimensions 330x310x(H)175, capacity 18 l.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
  - ceramic floor.
- Multifunctional use:
  - defrosting.
  - 10 default programs.
  - 10 power levels.
  - upload programs via the USB port,
  - possibility to save up to 100 programs, including up to 20 custom, multistage programs.
  - automatic time conversion for double or triple portions.
  - the end of the program is signalled by an alarm. Possibility to change the sound or turn it off completely.
- Microwave power: 1800 W.
- Suitable for round (up to ø300 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Fitted with a grounded plug.
- Comes with a USB card, software included.
- Weight: 31.8 kg.

code	liters	V	W	mm
281376	18	230	3000	560x419x(H)336

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	25 L	23 L	34 L	18 L
Maximum plates diameter	280 mm	320 mm	320 mm	355 mm	300 mm
TECHNICAL PARAMETERS					
Power	1050 W	1550 W	1550 W	3000 W	3000 W
Voltage	230 V	230 V	230 V	230 V	230 V
Weight	11,1 kg	15,1 kg	15,5 kg	32,3 kg	31,8 kg

COOKING TIMES vs APPLIANCE POWER

Power	700	1000	1100	1400	1800
Cooking time	0:35	0:25	0:22	0:18	0:12
	1:05	0:52	0:48	0:37	0:27
	1:35	1:14	1:06	0:57	0:39
	2:05	1:39	1:29	1:10	0:52
	5:00	4:03	3:34	2:50	2:10
	10:00	8:15	7:23	5:40	4:00

07

Ovens, oven trays

Innovations and performances

HENDI
HENDI

HIGH-SPEED OVEN CombiTurbo™

NEW

40 cm

Designed for various foodservice concepts

Does not require a ventilation connection

Easy to install

Compact dimensions

Simple to use

Ensures consistency of prepared dishes thanks to 20 default recipes

Equipped with 3 technologies for rapid cooking: microwave, convection, and impingement (jets of hot air directed at the product)

Temperature range: 93°C–275°C
Microwave power setting: 0–100%
Hot air impingement: 10 levels

Croissants 35 s

Casserole 45 s

Burger with fries 90 s

Chicken nuggets 105 s

3 DIFFERENT TECHNOLOGIES = IMPRESSIVE RESULTS

Microwaves
Instant heating, reduced cooking time

Convection
Enhances browning effect

Thermal Impingement
Boosts toasting and browning results

281277

HIGH-SPEED OVEN COMBITURBO

- CombiTurbo HENDI – 3 Technologies. 1 Goal: Lightning-Fast Results.
- The advanced Combiturbo HENDI convection-microwave oven is a revolution in professional kitchens – combining microwave power (1000 W), convection (2700 W), and concentrated thermal impingement to deliver cooking up to 15 times faster than traditional methods.

Key Features:
- 3 heating technologies: microwave, convection, thermal impingement
- Temperature range: 93–275°C
- Precise power adjustment:
  - Microwave: 0–100% (in 10% increments)
  - Convection: 20–100% (in 10% increments)
- Intuitive 7.8" touchscreen
- Programming for up to 1024 recipes, each with up to 6 stages
- Timer up to 10 minutes per stage
- USB port – fast import and update of recipes

Robust Construction:
- Powder-coated carbon steel housing

Included Accessories:
- Pizza stone
- Teflon baking sheets
- Stainless steel spatula
- Teflon-coated perforated basket
- Teflon-coated rack and tray

With the CombiTurbo HENDI oven, you receive a set of practical accessories that expand the unit's capabilities and support daily kitchen operations:
- Pizza stone – perfect for baking pizza, focaccia, casseroles, or bread. It absorbs and evenly distributes heat, delivering a crispy base and perfectly baked results.
- Teflon baking sheets – prevent food from sticking, make cleaning easier, and are ideal for preparing fried dishes without the need for oil.

- Stainless steel spatula – resistant to high temperatures and heavy use. Facilitates safe placement and removal of food, an essential kitchen tool.
- Teflon-coated perforated basket – designed for products with higher moisture or fat content. The perforation allows hot air to circulate freely, ensuring even cooking and a crispy finish.
- Teflon-coated tray – for universal baking and reheating of various types of dishes. It collects juices and fat, while the non-stick coating ensures easy cleaning.
- Rack – essential for operation, used for all types of cooking.

code	V	W	mm
281277	230	3000	402x735x(H)608

18/0 stainless steel

NEW

4x GN 1/1

229880

Two highly efficient fans, distributing hot air evenly

CONVECTION OVEN H100

- Housing made of stainless steel.
- Removable cool touch door with double glazing.
- Partially enamelled chamber with interior lighting.
- Heating by means of 2 heating elements and 2 fans.
- Temperature adjustable from 50°C to 300°C.
- Timer: 0-120 min.
- Fits 4x GN 1/1 trays.
- Guides interspaced at: 75 mm.
- Supplied with GN 1/1 pan 65 mm and GN 1/1 grid.
- GN-Behälter 1/1 65 mm und GN-Rost 1/1 im Lieferumfang enthalten.

code	V	W	mm
229880	230	3500	699x608x(H)550
237151		stand	690x480x(H)700

Fits four aluminium trays

Double, heat resistant glass

Fitted with interior lighting

NEW

18/0 stainless steel

4x GN 1/1

229873

CONVECTION OVEN WITH HUMIDIFICATION H100S

- Housing made of stainless steel.
- Removable cool touch door with double glazing.
- Partially enamelled chamber with interior lighting.
- Heating by means of 2 heating elements and 2 fans.
- Temperature adjustable from 50°C to 300°C.
- Direct humidification, manually operated with a button.
- Water inlet, which can be connected to water supply, at the back.
- Timer: 0-120 min.
- Fits 4x GN 1/1 trays.
- Guides interspaced at: 75 mm.
- Supplied with GN 1/1 pan 65 mm and GN 1/1 grid.

code	V	W	mm
229873	230	3500	699x608x(H)550
237151		stand	690x480x(H)700

Direct humidification

Removable door eases cleaning

Glass stays cool enough to touch

Al aluminium S.S. stainless steel

4x
438x315

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 437x314 mm trays.
- Guides interspaced at: 70 mm.
- Supplied with 4 trays.
- Stand: 223468

code	V	W	mm
227060	230	2670	595x624x(H)572
223468	stand		595x425x(H)700
801970	grid		433x338
943380	tray		437x314x(H)8

Fits four aluminium trays

Double, heat resistant glass

Fitted with interior lighting

227077

CONVECTION OVEN WITH HUMIDIFICATION H90S

- Housing made of stainless steel.
- Cool touch door with double glazing, which can be removed for easy cleaning.
- Partially enamelled chamber with interior lighting.
- Heating by means of 2 heating elements and 2 fans.
- Temperature adjustable from 50°C to 300°C.
- Direct humidification, manually operated with a button.
- Water inlet, which can be connected to water supply, at the back
- Timer: 0-120 min.
- Fits 4 437x314 mm trays.
- Guides interspaced at: 70 mm.
- Supplied with 4 trays.

code	V	W	mm
227077	220-240	2670	595x595x(H)570
223468	stand		595x425x(H)700
801970	grid		433x338
943380	tray		437x314x(H)8

Direct humidification

Removable door eases cleaning

Glass stays cool enough to touch

With clamp to remove hot trays

UNIQ

Buffet reinvented

design by
Robert Bronwasser

NEW

page 468

S.S. stainless steel | indoor

NEW MODEL

225929

4x GN 2/3

CONVECTION STEAM OVEN WITH GRILL 4X GN 2/3

- High-quality stainless-steel body.
- Chamber made of 18/8 stainless steel.
- Manual control panel with knobs for function, temperature, time and amount of steam.
- Has functions for defrost, pre-heat, convection, grill, steam or a combination of those functions.
- Temperature can be set up to 280°C.
- Timer can be set up to 120 minutes.
- Convection by means of 2 heating elements and one fan.
- With top grill elements.
- Oven fits 4 GN 2/3 trays, distance between the trays is 70 mm.
- Supplied with 1 grid GN 2/3.
- Convection 3 kW, grill: 1.8 kW.
- Chamber heaters: bottom 1.6 kW, top 0.7 kW.
- Adjustable feet from 55 to 75 mm.

code	V	W	mm
225929	230	3000	625x585x(H)590

224823

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

- Compatible with oven 225929.

code	mm
224823	580x390x(H)750

CONVECTION OVENS 429X345 MM

- Housing and chamber made of 18/8 stainless steel.
- Glass door is cool to the touch thanks to 2-layers of glass with gravity ventilation in between, hinges at the bottom.
- Fits 4 trays 429x345 mm, included in the set, made of aluminium.
- Temperature can be set from 100°C to 260°C.
- Fitted with overheating protection.
- Tray supports spaced at 74 mm.
- IPX3 waterproof rating.

219973
- Fitted with an USB port - for downloading HACCP data.
- Optional: wi-fi connection for software updates.
- Programmable: 99 programmes, with 4 steps each.
- Pre-heating function up to 180°C.

219997

4x
429x345

code	219980	219997	219973	225165
type	convection	with humidity	with humidity	multifunctional
control	electromechanical	electromechanical	touch control panel	electromechanical
	-	Indirect steam injection, controlled with a push pump, sprays water in the chamber. Fitted with a timer.	Direct steam injection, electronically controlled, sprays water directly on the fan. Touchscreen control panel with coloured icons.	Offers 8 modes: upper heater, lower heater, both heaters, convection, heaters with convection, grilling, grilling with convection, and defrosting.
thermostat	100°C up to 260°C	100°C up to 260°C	30°C up to 260°C	100°C up to 260°C
tray support spacing	74 mm	74 mm	74 mm	74 mm
external size	590x709x(H)589 mm	590x709x(H)589 mm	590x709x(H)589 mm	590x709x(H)589 mm
number of fans	1 non-reversible fan	1 non-reversible fan	1 fan with auto-reverse function, with 2 speeds	1 non-reversible fan
power/voltage	3,1 kW/230 V	3,1 kW/230 V	3,15 kW/230 V	2,6 kW/230 V
weight	33 kg	34 kg	38 kg	36,4 kg
STAND FOR OVEN				
code	224670	224670	224670	224670
type	6 pairs of guides for 435x345, dimentions 540x460x(H)700 mm			

CONVECTION BAKERY OVENS WITH HUMIDITY 600X400 MM

- Housing and chamber made of 18/8 stainless steel.
- Oven chamber is pressed with rounded corners for easy cleaning.
- Glass door is cool to the touch thanks to 2-layers of glass with gravity ventilation in between, hinges at the bottom.
- Inside glass pane can be removed for easy cleaning.
- Door seal from thick silicone, mounted in the housing for easy servicing.
- Chamber fitted with LED lighting for a clear view of the process.
- Oven chamber insulated to keep the heat inside, safe and energy efficient.
- Fits 4 trays 600x400 mm, not included in the set.
- Temperature can be set from 100°C up to 260°C.
- Timer can be set up to 120 minutes, continuous operation possible.
- Water protection rating: IPX3.

225523

4x
600x400

code	225516	225523
type	with humidity	with humidity
control	electromechanical	electromechanical
	Indirect steam injection, controlled with a push pump, sprays water in the chamber.	Direct steam - water spraying directly on the fan, 5 degrees, regulated with a knob
thermostat	100°C up to 260°C	100°C up to 260°C
tray support spacing	73 mm	83 mm
external size	783x755x(H)634 mm	783x755x(H)634 mm
number of fans	2 non-reversible fans	2 fans with auto-reverse function
power/voltage	3,4 kW/230 V	6,4 kW/400 V
weight	58 kg	58 kg
STAND FOR OVEN		
code	224434	224434
type	6 pairs of guides for 600x400, dimensions 760x520x(H)700 mm	

CONVECTION STEAM OVEN SNACK 5X GN 2/3

55 cm

EXTRA -NARROW ONLY 55 CM

	5x GN 2/3
code	219911
tray support spacing	80 mm
external size	550x754x(H)662 mm
number of fans with auto-reverse	1
thermostat	100-270°C
power/voltage	3,2 kW/230 V
weight	40 kg
FLOOR STAND	
code	237977
dimensions	6 pairs of guides for GN 2/3, 550x465x(H)700 mm

- Made of 18/8 stainless steel.
- Pressed chamber with rounded corners for easy cleaning.
- Insulated to retain heat – energy-efficient and safe.
- Fitted with LED lighting for a clear view of the cooking process.
- Drip tray with integrated drain in the door for effective condensation management.
- Adjustable feet ensure stable and level placement.

Door features:
- Double-glass door stays cool to the touch – gravity ventilation between layers.
- Lockable in 4 positions: 60°, 90°, 120°, and 180°.
- Hinged on the right side.
- Removable inner glass pane.
- Door seal made of thick silicone, mounted in the housing.

- Water protection rating: IPX4.
- Required connections: electricity, treated water, and drainage system.
- Operated electromechanically using 3 control knobs.
- Temperature resistance: 100°C to 270°C.
- Timer: up to 120 minutes, or continuous operation.
- 2 cooking modes:
  - Convection
  - Convection-steam (combi)
- Steam is generated by spraying water directly onto the fan.
- Electronically controlled in 5 steps for precise humidity regulation.

CONVECTION STEAM OVEN SNACK 5 X GN 2/3

MADE IN ITALY

55 cm

EXTRA -NARROW ONLY 55 CM

	5x GN 2/3
code	219942
tray support spacing	80 mm
external size	550x754x(H)662 mm
number of fans with auto-reverse	1
thermostat	30-270°C
power/voltage	3,2 kW/230 V
weight	40 kg
FLOOR STAND	
code	237977
dimensions	6 pairs of guides for GN 2/3, 550x465x(H)700 mm

- Chamber made of 18/8 stainless steel.
- Double, heat-resistant glass with gasket for secure sealing.
- Right-hinged door with internal, energy-efficient LED lighting.
- User-friendly touchscreen control panel.
- Includes 99 programmable cooking settings.
- Temperature co ntrol with digital probe.
- Temperature range: 30-270°C.
- Adjustable steam level control from 10-100%.
- Includes preheat function with manual settings and delayed start option (up to 24 hours).
- Generates steam by spraying water directly onto the fan.
- Water connection: 3/4".
- Drainage outlet: ø30 mm with internal drain.
- Holds 5 GN 2/3 trays, not included in the set.
- Equipped with one auto-reversing fan.
- Waterproof class IPX4.
- Distance between tray supports: 80 mm.
- Removable guides for GN containers.
- GN 2/3 can be purchased separately.

CONVECTION STEAM OVENS CONTROL

	5x GN 1/1	7x GN 1/1	11x GN 1/1
code	229583	219928	219935
tray support spacing	68 mm	68 mm	68 mm
external size	730×784×(H)700 mm	730×784×(H)850 mm	730×785×(H)1130 mm
number of fans with reverse	1	2	2
power/voltage	7,8 kW/400 V	10,4 kW/400 V	15,4 kW/400 V
weight	78,4 kg	96 kg	113,8 kg
FLOOR STAND			
code	229521	229521	220795
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)620 mm
	5 pairs of guides for GN 1/1 containers		

- Made of 18/8 stainless steel.
- Pressed chamber with rounded corners for easy cleaning.
- Insulated to retain heat – energy-efficient and safe.
- Fitted with LED lighting for a clear view of the cooking process.
- Drip tray with integrated drain in the door for effective condensation management.
- Adjustable feet ensure stable and level placement.

Door features:
- Double-glass door stays cool to the touch – gravity ventilation between layers.
- Lockable in 4 positions: 60°, 90°, 120°, and 180°.
- Hinged on the right side.
- Removable inner glass pane.
- Door seal made of thick silicone, mounted in the housing.

- Water protection rating: IPX4.
- Required connections: electricity, treated water, and drainage system.
- Operated electromechanically using 3 control knobs.
- Temperature resistance: 100°C to 270°C.
- Timer: up to 120 minutes, or continuous operation.
- 2 cooking modes:
  - Convection
  - Convection-steam (combi)
- Steam is generated by spraying water directly onto the fan.
- Electronically controlled in 5 steps for precise humidity regulation.

CONVECTION STEAM OVENS CONTACT

CLEANING SYSTEM INCLUDED

	5x GN 1/1	7x GN 1/1	11x GN 1/1
code	229606	219959	219966
tray support spacing	68 mm	68 mm	68 mm
external size	730×784×(H)700 mm	730×784×(H)850 mm	730×785×(H)1130 mm
number of fans with reverse	1	2	2
power/voltage	7,8 kW/400 V	10,4 kW/400 V	15,4 kW/400 V
weight	78,4 kg	96 kg	113,8 kg
FLOOR STAND			
code	229521	229521	220795
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)620 mm
	5 pairs of guides for GN 1/1 containers		

- Made of 18/8 stainless steel.
- Pressed chamber with rounded corners for easy cleaning.
- Equipped with LED lighting and thermal insulation – energy-efficient and safe.
- Condensation drip tray with drain integrated into the door.
- Adjustable feet ensure stable and level placement.

Door features:
- Double-glass door, cool to the touch – features gravity ventilation between layers.
- Door can be locked in 4 positions: 60°, 90°, 120°, and 180°.
- Hinged on the right side.
- Removable inner glass pane.
- Silicone gasket mounted in the housing.

- AirFlow+ – redesigned deflector ensures optimal air circulation, regardless of food placement.
- Humid+ – water system delivers water directly behind the fan, providing high humidity while minimizing water consumption.
- Water protection rating: IPX4.
- Required connections: electricity, treated water, and sewage system.
- Water inlet: 3/4", drain outlet: ø30 mm (including chamber drain).
- Large 7-inch touchscreen control panel.
- Temperature range: 30°C to 270°C.
- Timer: up to 11 hours and 59 minutes, or continuous operation.
- Cooking modes: convection, steam, and combi (convection + steam).
- Fan speed: 3 speeds, normal mode, semi-static mode.
- Steam generated by direct spray on the fan, electronically controlled in 10 steps (0–100%).
- Store up to 100 recipes, each with up to 10 steps.
- Multi-level cooking – prepare different dishes under the same conditions with independent timing.

Additional features:
- Preheating – heats up to 30°C above the set temperature.
- Holding – automatically maintains serving temperature after the program ends.
- Holding cabinet – keeps food warm and moist until served.
- Cooldown – rapid chamber cooling to quickly begin new processes at lower temperatures.
- Proofer – ideal temperature and humidity conditions for proofing dough.
- Delayed start – schedule startup up to 24 hours in advance.
- Delta-T probe – precision cooking by monitoring internal food temperature.
- USB port – easy upload/download of recipes and HACCP data.

CONVECTION STEAM OVEN CONTROL 5X GN 1/1

NEW

	5x GN 1/1
code	229583
tray support spacing	68 mm
external size	730x855x(H)700 mm
number of fans with auto-reverse	1
thermostat	30-270°C
power/voltage	7,8 kW/400 V
FLOOR STAND	
code	229521
dimensions	5 pairs of guides for GN 1/1 containers 610×560×(H)770 mm

- Made of 18/8 stainless steel.
- Pressed chamber with rounded corners for easy cleaning.
- Insulated to retain heat – energy-efficient and safe.
- Fitted with LED lighting for a clear view of the cooking process.
- Drip tray with integrated drain in the door for effective condensation management.
- Adjustable feet ensure stable and level placement.

Door features:
- Double-glass door stays cool to the touch – gravity ventilation between layers.
- Lockable in 4 positions: 60°, 90°, 120°, and 180°.
- Hinged on the right side.
- Removable inner glass pane.
- Door seal made of thick silicone, mounted in the housing.

- Water protection rating: IPX4.
- Required connections: electricity, treated water, and drainage system.
- Operated electromechanically using 3 control knobs.
- Temperature resistance: 30°C to 270°C.
- Timer: up to 120 minutes, or continuous operation.
- 2 cooking modes:
  - Convection
  - Convection-steam (combi)
- Steam is generated by spraying water directly onto the fan.
- Electronically controlled in 5 steps for precise humidity regulation.

CONVECTION STEAM OVEN CONTACT 5X GN1/1

NEW

	5x GN 1/1
code	229606
tray support spacing	
external size	730x849x(H)700 mm
number of fans with auto-reverse	1
thermostat	30-270°C
power/voltage	7,8 kW/400 V
FLOOR STAND	
code	229521
dimensions	5 pairs of guides for GN 1/1 containers 610×560×(H)770 mm

- Made of 18/8 stainless steel.
- Pressed chamber with rounded corners for easy cleaning.
- Equipped with LED lighting and thermal insulation – energy-efficient and safe.
- Condensation drip tray with drain integrated into the door.
- Adjustable feet ensure stable and level placement.

Door features:
- Double-glass door, cool to the touch – features gravity ventilation between layers.
- Door can be locked in 4 positions: 60°, 90°, 120°, and 180°.
- Hinged on the right side.
- Removable inner glass pane.
- Silicone gasket mounted in the housing.

- AirFlow+ – redesigned deflector ensures optimal air circulation, regardless of food placement.
- Humid+ – water system delivers water directly behind the fan, providing high humidity while minimizing water consumption.
- Water protection rating: IPX4.
- Required connections: electricity, treated water, and sewage system.
- Water inlet: 3/4", drain outlet: ø30 mm (including chamber drain).
- Large 7-inch touchscreen control panel.
- Temperature range: 30°C to 270°C.
- Timer: up to 11 hours and 59 minutes, or continuous operation.
- Cooking modes: convection, steam, and combi (convection + steam).
- Fan speed: 3 speeds, normal mode, semi-static mode.
- Steam generated by direct spray on the fan, electronically controlled in 10 steps (0–100%).
- Store up to 100 recipes, each with up to 10 steps.
- Multi-level cooking – prepare different dishes under the same conditions with independent timing.

Additional features:
- Preheating – heats up to 30°C above the set temperature.
- Holding – automatically maintains serving temperature after the program ends.
- Holding cabinet – keeps food warm and moist until served.
- Cooldown – rapid chamber cooling to quickly begin new processes at lower temperatures.
- Proofer – ideal temperature and humidity conditions for proofing dough.
- Delayed start – schedule startup up to 24 hours in advance.
- Delta-T probe – precision cooking by monitoring internal food temperature.
- USB port – easy upload/download of recipes and HACCP data.

DEEP FRYER XL WITH DRAIN TAP
HENDI GOLIATH

209431

CONVECTION STEAM OVENS, TOUCH

NEW

	5x GN 1/1	7x GN 1/1	11x GN 1/1
code	229620	229637	229842
tray support spacing	68 mm	68 mm	68 mm
external size	730×784×(H)700 mm	730×784×(H)850 mm	730×785×(H)1130 mm
number of fans with reverse	1	2	2
power/voltage	7,8 kW/400 V	11,4 kW/400 V	15,4 kW/400 V
weight	78,4 kg	96 kg	113,8 kg
FLOOR STAND			
code	229521	229521	220795
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)620 mm
	5 pairs of guides for GN 1/1 containers		

- Made of 18/8 stainless steel.
- Rounded edges for easy cleaning.
- Safety door with opening locks at 60°, 90°, 120°, and 180°.
- Double-glazed door with LED lighting and gravity cooling.
- Right-hinged door.
- Durable silicone gasket – easy to replace without service support.
- IPX5 rating (electric).
- Adjustable feet for stable and level installation.
- Temperature resistance: 30°C–270°C.
- 7-inch full-colour TFT touch panel.
- Menu available in 42 languages, including English and Polish.
- USB port and Wi-Fi for recipe transfer and software updates (including HACCP data).

Additional features:
- Preheating, holding, cooldown.
- Proofing and holding cabinet chamber.
- Delayed start (up to 24 hours).
- 500 built-in recipes, 5 fan speeds, 10 steam levels.
- DELTA T cooking mode.
- Multilevel Cooking – Prepare different dishes simultaneously under the same conditions; the oven notifies when to remove each tray.
- Multi-point Probe – Measures internal food temperature at three points for precision cooking.
- Automatic Washing System – 4 cleaning programs (ECO, NORMAL, INTENSE, RINSING) with up to 30% water savings.

Patented technologies:
- Flow+ – Redesigned fan deflector ensures perfect air circulation and even cooking across all tray levels.
- Humid+ – Efficient humidification system draws water directly from the fan for optimal moisture and reduced water consumption.
- Dry+ – Computer-controlled valve manages chamber humidity for ideal cooking conditions by removing excess moisture.

GLOVES AND MITTS

- HENDI protective gloves are certified personal protective equipment and comply with the requirements of REGULATION (EU) 2016/425 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 9 March 2016 on personal protective equipment and repealing Council Directive 89/686/EEC. The regulation defines hazard categories I through III, and for each category, methods, and certification requirements are specified. HENDI protective gloves are a category II protective equipment.
- They are CE marked as certified personal protective equipment.
- All our gloves meet the requirements of the general standard EN 420 Protective gloves – General requirements and test methods.
- They provide thermal protection according to EN 407 Protective gloves and other hand protection against thermal risks (heat and/or fire).

Protection against thermal hazards.
Gloves that protect against thermal hazards are marked with a pictogram and numbers describing the degree of protection provided, e.g:
The first digit indicates the burning behaviour, the second resistance to contact heat, the third resistance to convection heat, and the fourth resistance to radiation heat, the fifth resistance to small splashes of molten metal, the sixth resistance to large splash of molten metal.

OVEN MITTS, COTTON - 2 PCS

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

code	packed per	mm
556603	2	(L)350

556603

OVEN MITTS, FIBERGLASS - 2 PCS

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

code	packed per	mm
556627	2	(L)360

556627

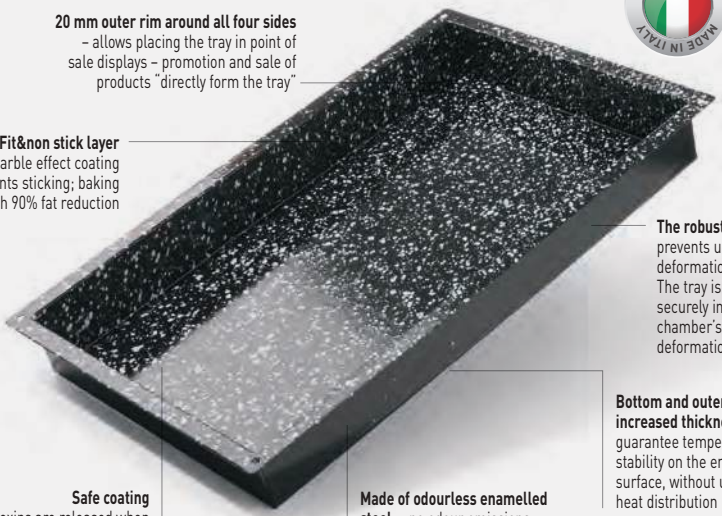
OVEN MITTS - 2 PCS

- Extra long to protect the forearm.
- Heat resistant up to 250°C for 15 seconds.

code	packed per	mm
556610	2	(L)380

556610

TRAYS CONVECTOMAT CLASSIC



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

Fit&non stick layer – the marble effect coating prevents sticking; baking with 90% fat reduction

The robust structure prevents undesirable deformation. The tray is positioned securely in the oven chamber's guides and is deformation-resistant

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

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

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

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

890356

890349

890257

890240

890233

890387

TRAY CONVECTOMAT CLASSIC GN 2/3

code	mm
890356	354x325x(H)20
890349	354x325x(H)40

TRAY CONVECTOMAT CLASSIC GN 1/1

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

TRAY CONVECTOMAT CLASSIC 600X400

code	mm
890387	600x400x(H)20

GRILL PLATES AND GRATES CONVECTOMAT

- Made of aluminium alloy.
- Surface finished with PTFE coating.
- Suitable for oven use in max. temperature 200°C.
- Not dishwasher safe.

808825

GRILL PLATE, RIBBED CONVECTOMAT GRILLPLATE

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

code	mm
808825	530x325x(H)15

808832

GRILL GRATE CONVECTOMAT GRILL

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

code	mm
808832	530x325x(H)15

808849

OVEN TRAY WITH NON-STICK COATING CONVECTOMAT ROAST

- Inner dimensions: 470x260 mm.
- Slightly flat, wide rim - prevents oil from spilling.

code	mm
808849	530x325x(H)17

808863

BAKING TRAY WITH NON-STICK COATING CONVECTOMAT BAKE

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

code	mm
808863	530x325x(H)10

808818

FRENCH FRIES OVEN BASKET, WAVED CONVECTOMAT FRY

- Mesh made of 18/8 stainless steel.
- Frame and handles made of stainless steel.
- Waved bottom to prevent sticking. Mesh dimension: 7x7 mm.
- Baking surface: approx. 450x255 mm.
- Temperature resistant up to 200°C.
- Dishwasher safe.

code	mm
808818	530x325x(H)40

808856

TRAY WITH NON-STICK COATING CONVECTOMAT EGGPLATE

- 8 moulds ideal for fried eggs, pancakes, omelettes.
- Moulds measure ø11 cm at the top, ø8 cm at the bottom and are 2 cm deep.

code	mm
808856	530x325x(H)26

				GN 1/1 530x325	GN 2/3 354x325	600x400
TRAY - WITH 4 RIMS	With Teflon™ non-stick coating.		code	808429		
				(H)10 mm		
	Aluminum With Teflon™ non-stick coating. Perforated		code	808405	808412	
				(H)10 mm	(H)10 mm	
	Aluminum Perforated		code	808306	808313	
				(H)10 mm	(H)10 mm	
TRAY - WITH 3 RIMS	Aluminum With Teflon™ non-stick coating.		code			808221
	Aluminum Perforated		code			808214
						(H)20 mm
	Aluminum		code			808207
						(H)20 mm
TRAY FOR FRENCH BREAD	Aluminum Perforated. Fits 5 loaves of french bread.		code			808238

NEW

BAKING PAN, CLOSED

code	mm
689851	580x100x(H)50
689868	580x200x(H)50

NEW

HIGH SPEED OVEN TRAY, NON-STICK

code	mm
219744	280x280x(H)15

NEW

HIGH SPEED OVEN TRAY, NON-STICK, REINFORCED

code	mm
808337	290x190x(H)30
808351	290x190x(H)30
808344	290x290x(H)20

oven

			GN 1/1 530x325
CONTAINER WITH NON-STICK COATING	Aluminum With 3 rims.		code 805558 (H)20 mm
			code 805541 (H)40 mm
			code 805534 (H)65 mm
TRAY CONVECTOMAT	Made of enamel steel. Rounded edges. Sheet thickness 1 mm. Temperature range: from 250°C to 300°C.		code 800164 (H)20 mm

outdoor

CAST IRON GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.
- Both sides usable, one side smooth, one side ribbed.

code	GN	mm
932001	GN 1/1	325x530

CAST IRON GRID

- Suitable for all Green Fire Profi Line barbecues.

code	GN	mm
932018	GN 1/1	325x530

Cr chrome plated | 18/0 stainless steel | outdoor

FLAME TAMER

- Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.
- Flame tamer made of stainless steel.
- Suitable for all Green Fire Profi Line barbecues.

code		mm
939956		650x530
939949	Grid	325x530

GASTRONORM TRAY PROFI LINE GN 2/1

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

GASTRONORM TRAY PROFI LINE

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

GASTRONORM GRID

- GN 2/1

code	mm
801949	650x530

GASTRONORM GRID

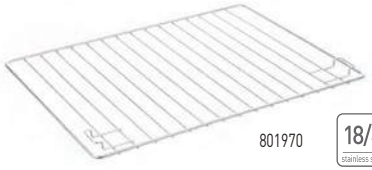
code	mm
801932	354x325

GRID

code	-	mm
801925	Grid transverse	600x400
801963		600x400

OVEN GRID GN1/1

code	mm
801901	530x325
801918	530x325



801970

18/8 stainless steel

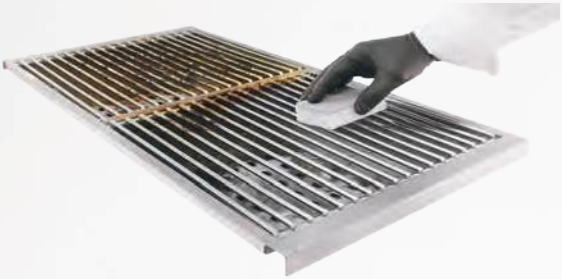
GRID FOR OVENS H90 AND H90S

- Suitable for 227060 and 227077.

code	mm
801970	433x338

HENDI Tools for Chefs

EXTREME PROFESSIONAL



PROFESSIONAL GRILL AND OVEN CLEANER

- Ready-to-use, strongly alkaline product for daily removal of oily and tarry deposits, burnt grease and organic discolourations.
- Cleans and degreases.
- Recommended for daily washing of grill, ovens, hoods.
- Helps keep the natural shine of surface.
- Fragrance free.
- pH 14.

code	liters
975039	1

975039

08

Pizza, pasta, kebab

Crafting the perfect pizza

PIZZA OVENS COMPACT

- Ideal for baking pizzas, bread, lasagnas, etc.
- The compact dimensions make it perfect for small kitchens or even food trucks.
- The use of high-quality materials guarantees a long service life.
- Housing made of high-quality stainless steel AISI 430, easy to clean and maintain.
- Oven chamber measures 410×420×(H)120 mm for pizzas or other dishes.
- Chamber floor lined with chamotte stone; these accumulate the heat which results in crispy pizza bottoms.
- Each heating element is 1000W and can be set independently from 50°C to 350°C.
- The door is fitted with a window and the chamber has a light, this allows to follow the cooking process.
- The door can be opened without stopping the heating process.
- Can operate in continuous mode or with a timer.
- Timer can be set up to 120 minutes and when the times is finished the oven stops heating.
- Fitted with ± 1.7 m long power cable with earthed plug.

220283

220290

PIZZA OVEN COMPACT

- Chamber is heated by 2 efficient heating elements; one above and one below the chamber.

code	V	W	mm
220290	230	2000	580x560x(H)275

DOUBLE DECK PIZZA OVEN 3000W

- Chambers are heated by 3 efficient heating elements; one above, one below and one in between the two chambers.

code	V	W	mm
220283	230	3000	580x560x(H)435

Chamber bottom lined with chamotte stone

Doors open forward

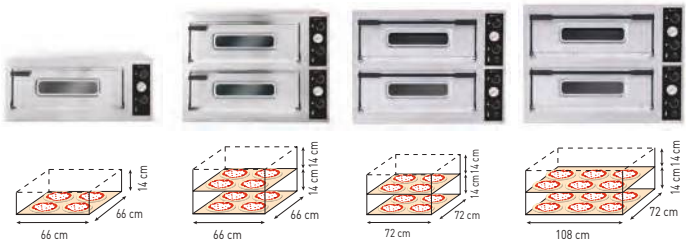
Timer can be set up to 120 min

PIZZA OVEN BASIC

- Steel housing with a stainless steel front, insulated with rock wool.
- Analog control panel with individual controls for each heating element, two elements per oven chamber.
- Each oven chamber is fitted with refractory bricks, a thermometer and a light.
- Models with 2 chambers have full separate control panels for each oven chamber.
- Temperature range: 50°C up to 500°C.

* Oven dimension without protruding elements, e.g. handles and doors

226698



	4 (ø32 cm)	**4+4** (ø32 cm)	**4+4** (ø35 cm)	**6+6** (ø35 cm)
name	BASIC 4	BASIC 44	BASIC XL 44	BASIC XXL 66
code	226681	226698	226957	226995
number of chambers	1	2	2	2
dimensions ext.	975x930x(H)413 mm	975x930x(H)742 mm	1000x844x(H)745 mm	1365x968x(H)745 mm
dimensions int.	660x660x(H)140 mm	2x 660x660x(H)140 mm	2x 720x720x(H)140 mm	2x1080x720x(H)140 mm
temperature range	from 45°C to 455°C	from 45°C to 455°C	from 45°C to 455°C	from 45°C to 455°C
power/voltage	4,7 kW/400 V	9,4 kW/400 V	12 kW/400 V	18 kW/400 V
weight	75 kg	122 kg	139 kg	176 kg
FLOOR STAND				
code	226797	227107	227169	227206
dimensions	975x814x(H)960 mm	975x814x(H)860 mm	1000x844x(H)860 mm	1360x844x(H)860 mm

ELECTRIC DOUGH ROLLERS

S.S. stainless steel

- Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough.
- Two sets of adjustable rollers shape the dough into a disc of consistent thickness.

With electric foot pedal

Watch the video

226612

226629

226636

code	226599	226612	226629	226636	226643
number of pairs of rollers	1	1	2	2	2
weight of the dough portion	0,08-0,21 kg	0,21-0,70 kg	0,08-0,21 kg	0,21-0,70 kg	0,22-1,00 kg
rolled dough disc diameter	ø140-300 mm	ø260-450 mm	ø140-300 mm	ø260-400 mm	ø260-450 mm
dimensions	480x335x(H)430 mm	729x339x(H)418 mm	475x375x(H)684 mm	585x420x(H)790 mm	665x435x(H)715 mm
power	250 W	250 W	250 W	250 W	250 W
voltage	230 V	230 V	230 V	230 V	230 V
weight	18 kg	27 kg	28 kg	37 kg	41 kg

PATENTED TOUCH AND GO MODEL

ELECTRIC DOUGH ROLLERS

- Ideal for rolling out cold dough.
- Do not heat the dough during rolling.
- Made of stainless steel.
- Patented "touch and go" model – the dough roller switches on automatically after inserting a portion of dough.
- Timer setting: 10-35 s.
- Two pairs of adjustable rollers allow for setting dough thickness from 0 to 5 mm and rounding the dough.
- Separate roller guards for easy and safe operation.
- Time-saving.

code	226605	220368
number of pairs of rollers	2	2
weight of the dough portion	0,21-0,70 kg	0,22-0,90 kg
rolled dough disc diameter	ø260-400 mm	ø260-400 mm
dimentions	585x435x(H)790 mm	585x435x(H)715 mm
power	250 W	250 W
voltage	230 V	230 V
weight	37 kg	38 kg

PIZZA DOUGH BOX

AMER★BOX

- Made of food-grade polypropylene, harmless to human health.
- It maintains freshness of dough and continuity of proofing process.
- Stackable – with or without lids.
- Dishwasher safe.

WHAT SHOULD AN IDEAL PIZZA DOUGH PROOFING BOX BE?

Airtight
One of the most key features to look out for is whether your dough proofing box is airtight. This prevents the dough from drying out during prolonged fermentation and makes the dough easier to form.

Environmentally friendly
The use of airtight, resealable boxes reduces the use of foil, traditionally used to cover the dough during proofing. Plastic boxes are durable and can last for many years.

880982

Made of suitable material
Traditional Italian dough proofing boxes were made of wood, but modern plastic boxes provide several benefits. They are airtight and they improve the shape and structure of the dough balls. The right amount of time for the dough to proof creates the right structure which translates into comfortable work – the dough is easier and quicker to stretch. This is not possible with metal containers that interfere with the dough proofing process.

The plastic surface is also smooth, which prevents the dough balls from sticking and makes it easy to remove them from the box after proofing.

No rounded edges
Special pizza dough boxes make it easy to cut and pull the dough without misshaping it. GN containers, which are used in kitchens, have rounded edges, thus making it impossible to remove the dough balls without destroying their shape.

HDPE polyethylene | stackable

880975

PIZZA DOUGH BOX GN 1/1

- Made of polyethylene (HDPE), BPA-free.
- Intended for transport/storage of raw pizza dough.
- Rounded corners – easy to clean.
- Stackable (without lid).
- Temperature resistance: -40°C to 90°C.

code	mm
880975	530x325x(H)90
880982	Lid

HDPE polyethylene | stackable

880906

PIZZA DOUGH BOX 600X400

- Made of HDPE.
- It maintains freshness of dough and continuity of proofing process.
- Stackable – with or without lids.
- Lid sold separately (880968).
- Dishwasher safe.

code	liters	mm int.	mm
880906	14	565x365x(H)70	600x400x(H)75
880913	18	565x365x(H)90	600x400x(H)95
880920	24	565x365x(H)125	600x400x(H)130
880968		Lid	

HDPE polyethylene | stackable

NEW

880999

FRESH PASTA DRYING BOX

- Made of HDPE, BPA-free.
- Temperature resistant: from -40°C to 90°C.

code	mm
880999	600x400x(H)70

SPIRAL MIXERS

S.S. stainless steel 18/10 stainless steel

- For professional use.
- Ideal for pizzerias, bakeries, patisseries, dumplings bars, doughnut shops to mix heavy dough.
- Sturdy and robust housing made of white lacquered steel.
- The bowl, protection grid and spiral are made of AISI 304 stainless steel.
- Safety guard with a grid makes it easy to add ingredients during operation.
- With microswitch, operation stops when safety guard is lifted.
- Chain drive ensures efficient operation.
- Quiet work guaranteed thanks to oil bath gearmotor.
- The spiral design ensures perfect homogeneity and aeration of the dough.
- The mixer doesn't heat up the dough during operation.
- With built-in 30 minute timer.
- Fitted with 4 wheels of which 2 have brakes ensuring comfortable transport and easy use in the kitchen.

226209

4 wheels of which 2 have brakes

With integrated timer

226346

Removable bowl

SPIRAL MIXER WITH FIXED HEAD AND BOWL

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	hp
226315	240x590x(H)575	10	8	35	ø260x(H)200	40	230	370	0,5
226209	378x690x(H)730	22	17	56	ø360x(H)210	59	400	750	1,0
226308	431x740x(H)804	32	25	88	ø400x(H)260	82	230	1100	1,5

SPIRAL MIXER WITH RISING HEAD AND REMOVABLE BOWL

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	hp
226339	380x590x(H)575	10	8	35	ø260x(H)200	56	230	370	0,5
226346	400x672x(H)730	22	17	56	ø360x(H)210	81	400	750	1,0
226353	431x740x(H)804	32	25	88	ø400x(H)260	95	400	1100	1,5

SPIRAL MIXERS WITH 2 SPEEDS

- Housing made of white lacquered steel.
- The bowl, protection grid and spiral are made of 18/8 stainless steel.
- Fixed head and bowl – simple, tried-and-tested construction.
- Safety guard with a grid makes it easy to add ingredients during operation.
- With microswitch, operation stops when safety guard is lifted.
- Chain drive ensures efficient operation.
- 2-gear knob for changing the mixing speed - the 2nd gear enables achieving higher dough hydration and even better kneaded dough.
- Oil bath gearmotor.
- Spiral design.
- The mixer doesn't heat up the dough during operation.
- Includes built-in 30 minute timer.
- Fitted with 4 wheels of which 2 have brakes ensuring comfortable transport and easy use in the kitchen.
- Bowl dimensions (mm): ø400x (H)260.

18/10 stainless steel

222874

4 wheels of which 2 have brakes

With integrated timer

222911

Removable bowl

SPIRAL MIXER WITH FIXED BOWL AND 2 SPEEDS

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	rpm
222867	385x670x(H)725	22	16	56	ø360x(H)210	62	750/1100	400	86/169
222874	435x750x(H)810	32	24	88	ø400x(H)260	82	1100/1700	400	90/179
222898	480x805x(H)850	48	40	128	ø450x(H)300	98	1500/2200	400	92/182

PIZZA BOARD WITH HANDLE

- Made of compressed wood fibers.
- Temperature resistant up to 175°C for 2 minutes, up to 70°C for 2 hours.
- The high pressure used during production makes the boards stronger than regular wood.
- Maintenance free (no need for oil or bleach).
- Handle with a hole to hang the board.
- Darkens during use which gives it a natural look.
- Dishwasher safe.

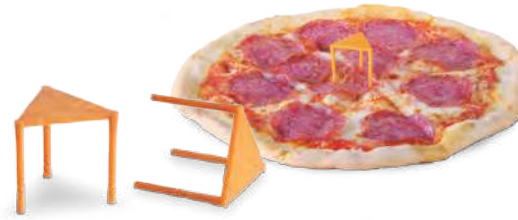
code	mm
505533	ø305x(H)6
500040	ø356x(H)6
500057	ø406x(H)6

PP polypropylene

LID SPACER FOR PIZZAS - 500 PCS

- Height of the lid spacer: 35 mm.

code	packed per
709900	500



S.S. stainless steel

PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm
617700	(L)190

Al aluminium — wash

PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm
617731	(L)200

PP polypropylene — S.S. stainless steel

PIZZA CUTTER

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

code	ø	length (mm)
617014	100	(L)230

18/0 stainless steel — PP polypropylene

PIZZA CUTTER

- Stainless steel knife blade, polypropylene handle.

code	ø	length (mm)
617007	100	(L)230

Al aluminium | wash

PIZZA PEEL WITH SHORT HANDLE, SQUARED, PERFORATED

- Ideal for use in small spaces
- Made of anodised aluminum
- Lightweight and durable
- Perforation to drain excess flour
- Short handle
- Non-heating silicone handle

code	mm
618073	300x660
618066	350x710

Al aluminium | wash

PIZZA PEEL WITH SHORT HANDLE, SQUARED, PERFORATED

- Made from hard anodised aluminium, making it more wear-resistant, abrasion-resistant and corrosion resistant.
- Fitted with a short handle, ideal for compact spaces.
- The silicone handle remains cool during use and protects against heat.

code	mm
618080	350x710
618097	300x660

Al aluminium | wash

PIZZA PEEL SQUARED WITH SHORT HANDLE

- Ideal for small spaces
- Short wooden handle
- Aluminium head
- High temperature resistance

code	mm
618035	305x660
618042	355x710
618059	405x760

* Dimensions may vary slightly, as the product is hand-made.

18/8 stainless steel

PIZZA SAUCE SPOON

- Made of 18/8 stainless steel.
- Bent handle and a flat bottom ease sauce portioning and spreading.
- Handle with a hanging hole for convenient storage.
- Dishwasher safe.
- Available in 2 sizes.

code	mm
855539	380x65
855492	280x65

PIZZA PEEL

- Lightweight and durable, made of anodised aluminium.
- Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm
617151		230x1200
617168	perforated	230x1200

PIZZA PEEL SQUARED

- Light and robust, made of anodised aluminium.

code	-	mm
617113		305x1320
617137	perforated	305x1320
617120		405x1320
617144	perforated	405x1320

PIZZA PEEL ROUND

- Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm
617182		230x1200
617199	perforated	230x1200

PIZZA SCOOP, WOODEN

- Can be used when removing pizza from the oven and for serving.
- Made of durable wood, resistant to high temperatures.

code	mm
617724	535x305x(H)10

S.S. stainless steel

PIZZA PEEL SQUARED

code	mm
617175	305x1320

Al aluminium | wash

PIZZA PEEL, SQUARED

- For use in pizzerias and regular restaurants
- Long wooden handle
- Aluminium head
- Heat resistant

code	mm
617816	305x1320
618028	355x1320
617861	405x1320

PIZZA OVEN CLEANING BRUSH

- Brush made of brass wire.
- Steel scraper.
- Removable wooden handle with a screw.

code	mm
525630	930x260

Al aluminium

PIZZA OVEN CLEANING BRUSH

- Copper brush with aluminium handle.

code	mm
525593	(L)1320

Al aluminium | 18/0 stainless steel

ASH SHOVEL

- Shovel made of 18/0 stainless steel.
- Handle made of anodised aluminium.
- Ergonomic grip made of silicone.
- With a hanging hole for easy storage.
- Dishwasher safe.

code	mm
618196	1320x215

18/8 stainless steel PP polypropylene

PIZZA CUTTER HEAVY-DUTY HENDI PIZZER

- HENDI PIZZER is a professional heavy-duty tool designed by the renowned Dutch designer Robert Bronwasser – it's functional, ergonomic, and stylish.
- The PIZZER features a high-quality, large and thick blade which enables smooth cutting of any type of pizza. Whether it's classic thin crust or thick pan-style, HENDI PIZZER ensures quick and effortless cutting.
- The product weighs a hefty 325 grams, indicating its strength and high quality.
- The handle is made of polypropylene, while the blade and other components are made of reliable 18/8 stainless steel – together they form a solid construction with an extremely effective blade, capable of handling intensive use.
- The blade is secured with strong, flat rivets – unlike traditional screws, rivets provide higher hygiene standard as they do not accumulate residue from the sliced products.
- The cutter is slightly curved and perfectly balanced, resulting in a more ergonomic operation.
- The handle has a hanging hole for convenient storage by hanging the tool on the wall.
- Dishwasher safe - ensuring easy cleaning.

code	ø	length (mm)
618127	97	ø97x240

PIZZA SAUCE LADLE HEAVY-DUTY

- Sauce ladle made of 18/10 stainless steel with a handle made of PP (polypropylene).
- Designed by the renowned Dutch designer Robert Bronwasser – functional, ergonomic, and sturdy.
- Flat bottom for easy portioning and spreading of sauce.
- Capacity: 90 ml.
- Dishwasher safe.

code	liters	mm
855621	0.09	330x72x(H)27

PIZZA SPATULA HEAVY-DUTY

- For easy lifting and removing pizza dough from the box, dividing it, and scraping off.
- Working part made of 18/8 stainless steel.
- Handle made of PP (polypropylene).
- Designed by the renowned Dutch designer Robert Bronwasser – functional, ergonomic, and sturdy.
- Dishwasher safe.

code	mm
855638	263x132x(H)17

PIZZA BENCH SCRAPER HEAVY-DUTY

- Blade made of stainless steel with a handle made of silicone.
- Blade is flexible.
- Designed by the renowned Dutch designer Robert Bronwasser – functional, ergonomic, and sturdy.
- Dishwasher safe.

code	mm
855645	130x95x(H)13

PIZZA SPATULA HEAVY-DUTY

- Made of stainless steel.
- Handle made of Polypropylene.
- Dishwasher safe.
- Designed by Robert Bronwasser.

code	mm
855577	370x90

PIZZA SHEAR HEAVY-DUTY

- Made of stainless steel.
- Handle made of Polypropylene.
- Designed to cut Neapolitan pizza and cuts without moving ingredients.
- Dishwasher safe.

code	mm
618219	245x88

PASTA AND PIZZA PLATES

- Made of durable glazed porcelain.
- Microwave safe.
- Dishwasher safe.
- Not oven safe.

porcelain | micro | stackable

777855

PIZZA PLATE BAROCCO

code	mm
777855	ø330
768792	ø310

778937

PIZZA PLATE RECIPE COLLECTION BLACK

code	mm
778937	ø330
768761	ø310

778944

PIZZA PLATE RECIPE COLLECTION BRICK RED

code	mm
778944	ø330
768778	ø310

769935

PASTA PLATE BAROCCO

code	mm
769935	ø275

774885

PIZZA PLATE GRANITE

code	mm
774885	ø330
768815	ø310

778906

PIZZA PLATE DROPS COLLECTION

code	mm
778913	ø330
778906	ø310

778920

PASTA PLATE DROPS COLLECTION

code	mm
778920	ø275

769911

PIZZA PLATE CRETE

code	mm
769911	ø330
768785	ø310

774892

PIZZA PLATE TRADITIONAL

code	mm
774892	ø330
768808	ø310

774847 774854 774861 774878

PIZZA PLATE SPECIALE

code	colour	mm
774830	White	ø280
774847	White	ø330
774854	Dark grey	ø330
774861	Yellow	ø330
774878	Orange	ø330

617069

PIZZA PAN

- Made of carbon steel covered with iron oxide which ensures excellent corrosion protection.
- Pan thickness: 0.75 mm.
- ATTENTION: Not dishwasher safe nor microwave safe.

code	ø bottom (mm)	mm
617069	180	ø210x(H)23
617076	199	ø229x(H)24
617083	221	ø251x(H)24
617090	239	ø269x(H)22
617106	260	ø290x(H)24
617205	280	ø310x(H)23
617304	298	ø328x(H)23
617403	337	ø367x(H)21
617410	373	ø403x(H)26
617427	425	ø450x(H)27
617434	475	ø510x(H)30

616918

PERFORATED PIZZA PAN

- Made of carbon steel covered with iron oxide which ensures excellent corrosion protection.
- Very even baking thanks to special perforation.
- Holes diameter: Ø 3mm.
- ATTENTION: Not dishwasher safe nor microwave safe.

code	ø bottom (mm)	mm
616918	261	ø291x(H)24
616901	240	ø270x(H)25
616925	281	ø311x(H)23
616932	324	ø352x(H)23
616949	381	ø411x(H)23

617533

PIZZA SCREEN

- Ideal for uniform pizza baking.
- Made of aluminium.

code	mm
617502	ø230
617519	ø250
617526	ø280
617533	ø300
617540	ø330
617557	ø360
617458	ø380
617564	ø400
617465	ø430
617571	ø450
617472	ø480
617588	ø508
617595	ø600

ø500 mm have a reinforced bottom

505588

PIZZA BOARD

- Made of raw beech wood.
- With grooves to assist cutting into 6 equal parts.

code	mm
505540	ø300
505557	ø350
505564	ø400
505571	ø450
505588	ø500

810361

Cr
chrome plated

PIZZA SCREEN/PAN RACK

- Holds up to 14 pizza screens or pans.

code	mm
810361	300x305x(H)680

808276

PIZZA PAN RECTANGULAR

- Made in blue steel.
- Uniform heat distribution when baking.

code	mm
808276	600x400x(H)25

PP
polypropylene

6x

554166

DOUGH SCRAPER FLEXIBLE - 6 PCS

- Flexible.

code	packed per	mm
554166	6	120x88

6x

554364

DOUGH SCRAPERS TRAPEZOIDAL – SET OF 6 PCS.

code	packed per	mm
554364	6	120x96

3x

554432

DOUGH SCRAPER TRAPEZOIDAL

code	packed per	mm
554432	3	216x128

855751

PP
polypropylene

S.S.
stainless steel

DOUGH CUTTER

- Stainless steel with polypropylene handle.

code	mm
855751	150x110

553404

S.S.
stainless steel

DOUGH SCRAPER

- Made of stainless steel.

code	mm
553404	150x110

709818

PIZZA DELIVERY BAG 35 CM

- Tight shutter easy to adjust.
- Made of tough and easy to clean material.
- Top transparent pocket for bills.

code		mm
709825	4 boxes	370x370x(H)200
709818	4 boxes	470x470x(H)210

709870

PIZZA DELIVERY BAG 45 CM KITCHEN LINE

- Made from durable and easy to clean polyester.
- Outside made from 600D polyester and the inside is made from 210D polyester.
- Pizza compartment is padded with 5 mm thick foam.
- Closed with velcro, easy to adjust.
- The large handle makes carrying comfortable.
- Fitted with top transparent pocket for bills.

code	mm
709870	470x470x(H)210

WATERPROOF COATING
The bag is made of a high-quality material that protects its contents against water and wind.
EASY DELIVERY EVEN WHEN IT RAINS OR SNOWS

Al aluminium | PE polyethylene | PP polypropylene

UNIQUELY CAPACIOUS INTERIOR
The bag has a capacity of 72 litres, which means that you can deliver up to:
10 pizza boxes* or 8 salads* + 6 main courses* + 6 soups*
HIGH CAPACITY = HIGH PERFORMANCE = LOWER COST OF DELIVERY = HIGHER PROFIT
* standard delivery packaging was used for the measurement.

ADJUSTABLE THERMAL SHELF
A shelf that divides the compartment into two parts.
Select a place for salads, coleslaws.
Put hot dishes in a separate compartment.
COOL AT THE BOTTOM, HOT AT THE TOP

SEPARATORS
The thermal bag has 5 semicircular separators in the lower shell.
They provide thermal insulation of the container compartment from the ground and prevent the outer fabric from becoming worn out.
DON'T WORRY ABOUT PUTTING IT DOWN THE DISHES ARE SAFE

MULTIFUNCTIONAL CARRIER
Equipped with:
- Chest + belt tensioners
- Hooks for payment terminals/on the straps
- Comfort system – soft, ventilated cladding with light foam on the back and the harness
- Waterproof bill pocket

FUNCTIONALITY COMFORT "HANDS-FREE"

THREE-LAYER WALL WITH COMPARTMENT INSERT
Low temperature permeability thanks to the multi-layer system of walls where the PVC compartment insert plays an important role.
It stiffens the entire structure and provides effective thermal insulation.
THE THERMO INSTANT TECHNOLOGY KEEPS THE FOOD WARM FOR MORE THAN 1.5 HOURS

STRUCTURAL AND SUPPORT BELTS IN AUTOMOTIVE TECHNOLOGY
Polypropylene weave strips in the belt.
Durable, strong, with a great design that will last for years.
NO FRAYING OR UNRAVELLING

PIZZA & FOOD DELIVERY BACKPACK INSULATED

- Lightweight backpack with large, adjustable, padded shoulder straps and padded back section for comfort.
- Fitted with adjustable waist band for extra stability.
- Waterproof thanks to the use of durable 600D polyester.
- Large compartment with adjustable, velcro mounted shelf.
- Compartment has two layers of insulation, PE foam and aluminium foil.
- One side of the backpack can be opened with a zipper for easy access.
- With large padded carrying handles on the top and a transparent card holder on the back.
- Reflector strip fitted on the outside for extra safety.

code	mm
709801	410x410x(H)480

226001

226018

GAS KEBAB GRILL

- Housing made of stainless steel.
- Skewer made of 18/8 stainless steel.
- Top-mounted motor with reversible rotation.
- The distance between the rotating skewer and the heating elements is adjustable.
- Fitted with a thermocouple.
- For natural gas; can be converted to propane with the converter set (included).
- Removable drip tray for rendered fat.
- Two tilting stainless steel reflection screens on the right and left.
- Safety valve for the doner grill.
- IPX protection class: IP20.
- Fitted with thermocouple.
- 4 burners with a total power of 13 kW.
- Grill length: 900 mm.
- Meat capacity of up to 60kg.

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

ELECTRIC KEBAB GRILL

- Housing made of stainless steel.
- Skewer made of 18/8 stainless steel.
- Top-mounted motor with reversible rotation.
- The distance between the rotating skewer and the heating elements can be adjusted.
- 4 individual heating zones sealed in Robax glass (approx. 1.8 kW each).
- Each zone with a switch and 5 heat levels: 0-1-2-3-MAX.
- Skewer dimensions: 12 x 12 mm x (H) 890 mm, usable length: 650 mm.
- Plate diameter: 180 mm.
- Meat weight capacity of up to 60 kg.
- Maximum meat block dimensions: ø300 x (H) 650 mm.
- Removable drip tray for rendered fat.
- Two tilting stainless steel reflection screens on the right and left.
- IPX protection class: IP40.

code	V	W	mm
226018	400	7200	550x700x(H)1120

NEW

523964

KEBAB SHOVEL

- Shovel made of 18/0 stainless steel.
- Handle made of phenol-formaldehyde resin.
- Easy to assemble.
- Shovel dimensions without the handle: 230x175x80 mm.

code	mm
523964	275x230

KEBAB KNIFE ELECTRIC

- Ideal for slicing any type of roasted meat like; kebab, shoarma, gyros, etc.
- Large Ø 80 mm smooth slicing disk with stainless steel guard.
- The blade cover ensures safety while slicing.
- Additional Ø 80 mm serrated slicing disk included.
- Disk spins at 8.000 RPM.
- Aluminium handle with 2.7 m power cord.
- Ingress protection: IPX4.
- Adapter with indicator lamp.
- Blade sharpening stone, knife stand and a screwdriver are included.

code	V	W	mm
267264	230	80	232x120x(H)140

267264

KEBAB KNIFE ELECTRIC

- For slicing döner kebab, shawarma, gyro, etc.
- 2 stainless steel Ø 100 mm blades, 1 smooth and 1 serrated.
- Blade spins at 2600 RPM and can slice up to 30 kg/h.
- Easily adjustable slicing thickness from 0 mm up to 8 mm.
- Blade cover made of stainless steel ensures safety during cutting.
- Handle and motor housing made of anti-slip material.
- ON/OFF switch integrated with the housing.
- Overload protection with a reset button.
- Blade sharpening stone included.
- Weight 1 kg.

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

267240

CORDLESS KEBAB KNIFE ELECTRIC

- For slicing döner kebab, shawarma, gyro, etc.
- 2 stainless steel Ø 100 mm blades, 1 smooth and 1 serrated.
- Blade spins at 2600 RPM and can slice up to 60 kg/h.
- Easily adjustable slicing thickness from 0 mm up to 8 mm.
- Blade cover made of stainless steel ensures safety during cutting.
- Handle and motor housing made of anti-slip material.
- ON/OFF switch integrated with the housing.
- Charger with red and green light indicating battery level.
- Two 2,000 mAh battery packs included.
- Blade sharpening stone included.
- Weight 1,6 kg.

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

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

267219

230107

Al aluminium | S.S. stainless steel | wash

DUMPLINGS MAKER

- For easy preparation of 5 dumplings at a time.
- Body made of stainless steel with brushed finish.
- Handle made of aluminium.
- With hinges made of stainless steel connecting 2 parts of the form.
- Mould surface finished with a non-stick coating – for effortless removal of the finished dumplings.
- Handle along the entire length of the form – for even pressure during forming.
- With 4 rubber anti-slip feet.
- Max. thickness and diameter of a dumpling: 21 mm, ø80 mm.
- Width of a dumpling "rim": 8 mm.
- Dimensions of the open dumpling maker: 470x245x80 mm.
- Not dishwasher safe.
- CAUTION: to prevent damage of the coating, do not use the dumpling maker without dough inside. Do not wash the coating with strong cleaning agents and coarse sponges.

code	mm
230107	470x140x(H)95

224830

Al aluminium S.S. stainless steel

PASTA MAKER

- Perfect for making fresh pasta (max. width: 140 mm).
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three aluminium alloy rollers/cutters: dough roller, tagliatelle cutter and fettuccine cutter.
- Includes a hand crank and a clamp for table mounting.

code	mm
224830	210x193x(H)135

S.S. stainless steel

PASTA MAKER ELECTRIC

- Perfect for making fresh pasta (max. width: 170 mm).
- Cover equipped with safety switch.
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three rollers/cutters: dough roller, tagliatelle cutter (6,25 mm) and fettuccine cutter (2 mm).
- The rollers and cutters are made of 430 stainless steel.

code	V	W	mm
224847	230	70	256x213x(H)232

Watch the video

224847

PASTA COOKER

- For cooking pasta, dumplings, and also vegetables.
- Upper part of the housing made of 18/8 stainless steel.
- Other parts of the housing (without the worktop) made of 18/0 stainless steel.
- Container made of 18/10 stainless steel, with 10 L capacity.
- Heating element is at the bottom of the container.
- Direct connection to water.
- Valve dial for fresh water at the front control panel.
- Temperature adjustment with a dial in the range: from 30°C to 120°C.
- Indicator light informing about reaching the set temperature.
- Removable spout for used water.
- Holder for baskets intended for draining the contents.
- Mechanical locking for preventing accidental drain tap opening.
- Overheating protection with a reset on the front control panel.
- Non-slip feet.
- Included: 2 baskets 100x292x(H)158 mm and a lid.
- The appliance is delivered without a plug.

18/0 stainless steel | 18/10 stainless steel

238899

Includes a 2 baskets and a lid

PASTA AND DUMPLINGS COOKER

code	V	W	mm
238899	230	3500	330x600x(H)380

880999

HDPE polyethylene | stackable | NEW

FRESH PASTA DRYING BOX

- Made of HDPE, BPA-free.
- Temperature resistant: from -40°C to 90°C.

code	mm
880999	600x400x(H)70

CHEESE-GRATING MACHINE

- Capacity of 30 kilos per hour.
- Functional and practical, stable body.
- Despite its small size, the device offers high performance.
- Ideal for grating Parmesan cheese and other hard cheeses.
- Motor is protected against overloading.
- Provided with grated cheese container 1,3 L.
- Speed: 1400 RPM.
- Cylinder diameter Ø 110x60 mm.
- Weight 8 kg.

code	-	V	W	mm
226827	30 kg/h	230	380	292x226x(H)302

Stainless steel roller

226827

NEW

S.S. stainless steel | indoor | <110°C temp

PASTA COOKER

- Water tank and pasta baskets made of 18/8 stainless steel.
- Including 5 baskets:
  - 1 large basket (170 x 263 x 306 mm).
  - 2 medium baskets (170 x 130 x 259 mm).
  - 2 small baskets (115 x 126 x 253 mm).
- Adjustable temperature range: from 45°C to 110°C.
- Water tank capacity: 25L.
- The heater is located at the bottom of the covered chamber.
- Control light indicates when the set temperature has been reached.
- Includes a tap to easily empty it of water.
- Anti-slip feet.
- Includes a mechanical lock to prevent the drain valve from being opened accidentally.
- Overheating protection.

code	liters	V	W	mm
240496	25	230	3500	601x326x(H)279

240496

09

Cooling

Feel the ice experience

PROFI LINE | 800 SERIES

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Self-closing lockable door(s) with comfortable curved door handle(s).
- Forced air cooling with auto-defrost, compressor placed above the chamber.
- 60 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 2/1.
- Digital display and electronic thermostat.
- Fitted with 4 wheels of which 2 are castor wheels.
- Climate class: 5.

Watch the video

232118, 232132

232125, 232149

Chamber and outer housing made of stainless steel

SHELF FOR COOLING AND FREEZING CABINETS GN 2/1, WHITE

- Steel shelf, covered with white polyethylene, wired. Size - GN 2/1.
- Net weight: 2.4 kg.

code	mm
801888	530x650

	B	C	B	C
type	cooling, 1-door	freezing, 1-door	cooling, 2-door	freezing, 2-door
code	232118	232132	232125	232149
capacity	670 l	670 l	1240 l	1240 l
dimensions	730x800x(H)2096 mm	730x800x(H)2096 mm	1314x800x(H)2082 mm	1314x800x(H)2082 mm
chamber dimensions	610x635x(H)1540 mm	610x635x(H)1540 mm	1194x635x(H)1540 mm	1194x635x(H)1540 mm
range	0/8°C	-22/-17°C	0/8°C	-22/-17°C
coolant	R600a (110 g)	R290 (120 g)	R600a (140 g)	R290 (150 g)
energy class	B	C	B	C
shelves	4 x GN 2/1 (650x530 mm)*	4 x GN 2/1 (650x530 mm)*	4+4 x GN 2/1 (650x530 mm)*	4+4 x GN 2/1 (650x530 mm)*
average daily power consumption	1,26 kWh	4,99 kWh	2,01 kWh	8,19 kWh
power/voltage	220 W/230 V	600 W/230 V	350 W/230 V	980 W/230 V
weight	120 kg	115 kg	171 kg	177 kg
SHELF GN 2/1	936191	936191	936191	936191

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

REFRIGERATORS & FREEZERS PROFI LINE | 700 SERIES

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Self-closing lockable door(s) with comfortable curved door handle(s).
- Forced air cooling with auto-defrost, compressor placed above the chamber.
- 50 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- Fitted with 4 wheels of which 2 are castor wheels.
- Climate class: SN-ST.
- Coolant: R600a.

NEW

R600a R290 COOLANT

233108, 233115

233122, 233139

Chamber and outer housing made of stainless steel

SET OF 4 FEET FOR REFRIGERATORS AND FREEZERS

- 4 stainless steel feet, adjustable up to 60 mm
- Diameter: 55 mm
- For Profi Line and Kitchen Line refrigerated and freezer cabinets

code
941072

	C	D	C	D
type	cooling, 1-door	freezing, 1-door	cooling, 2-door	freezing, 2-door
code	233108	233115	233122	233139
capacity	410 l	440 l	900 l	900 l
dimensions	600x740x(H)1950 mm	600x740x(H)1950 mm	1200x740x(H)1950 mm	1200x740x(H)1950 mm
chamber dimensions	500x540x(H)1380 mm	500x540x(H)1380 mm	1100x540x(H)1380 mm	1100x540x(H)1380 mm
range	-2/8°C	-22/-17°C	-2/8°C	-22/-17°C
compressor	EMT65HLT power 1/4 KM	NE2124Z power 1/2 KM	EG AS100HLR power 1/3 KM	NEK2150GK power 3/4 KM
coolant	R600a (80 g)	R290 (90 g)	R600a (130 g)	R290 (150 g)
energy class	C	D	C	D
climate class	5	4	5	4
shelves	4 x 485x525 mm*	4 x 485x525 mm*	4+4 x 525x530 mm*	4+4 x 525x530 mm*
average daily power consumption	1,43 kWh	5,78 kWh	2,18 kWh	9,17 kWh
power/voltage	290 W/230 V	600 W/230 V	450 W/230 V	750 W/230 V
weight	90 kg	90 kg	135 kg	135 kg

Electronic temperature controller

Chamber made of stainless steel

Ergonomic handle

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

REFRIGERATORS AND FREEZERS PROFI LINE 420+420 L

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Forced cooling.
- Insulation 50 mm thick (material: C5H10).
- Digital display and electronic thermostat.
- EMBRACO compressor.
- Automatic evaporation of condensation.
- Climatic class: 4
- Self-closing lockable door, opens on the left side.
- Comfortable curved door handle.
- Fitted with 4 wheels of which 2 are castor wheels.

233146

type	refrigerator-freezer, 2-door
code	233146
capacity	420+420 l
dimensions	1200x740x(H)1950 mm
chamber dimensions	refrigerator – 550x540x(H)1380 mm freezer – 550x540x(H)1380 mm
range	-2/8°C, -17/-22°C
compressor	refrigerator – EMT65HLR power 1/4 KM freezer – NE2134Z power 1/2 KM
coolant	refrigerator – R600a (80 g) freezer – R290 (90 g)
energy class	D
shelves	4+4 x 510x525 mm*
average daily power consumption	8,22 kWh
power/voltage	870 W/230 V
weight	158 kg

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

Dynamic forced cooling

Self-closing, lockable door

REFRIGERATORS AND FREEZERS KITCHEN LINE 580 L AND 1 300 L

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Fan-assisted static cooling, compressor in the bottom.
- With particle filter.
- Climate class: 4.
- Cooling chamber fits Gastronorm 2/1.
- Polyurethane foam insulation, 60 mm thick.
- Self-closing lockable door, opens on the left side.
- Comfortable curved door handle.
- Fitted with 4 wheels of which 2 are castor wheels.
- Digital display and electronic thermostat.

R600a R290 COOLANT

NEW

Chamber and outer housing made of stainless steel

232729, 232514 232736

SHELF FOR COOLING AND FREEZING CABINETS GN 2/1, WHITE

- Steel shelf, covered with white polyethylene, wired. Size – GN 2/1. Net weight: 2.4 kg.

code	mm
801888	530x650

	D	D	D
type	cooling, 1-door	freezing, 1-door	cooling, 2-door
code	232729	232514	232736
capacity	580 l	580 l	1300 l
dimensions	685x800x(H)2100 mm	685x800x(H)2100 mm	1382x800x(H)2100 mm
chamber dimensions	565x640x(H)1525 mm	565x640x(H)1525 mm	1262x640x(H)1525 mm
range	-5/5°C	-18/-12°C	-5/5°C
coolant	R600a (120 g)	R290 (120 g)	R290 (110 g)
energy class	D	D	D
shelves	4 x GN 2/1	4 x GN 2/1	4+4 x GN 2/1
average daily power consumption	2,5 kWh	6,79 kWh	3,77 kWh
power/voltage	350 W/230 V	550 W/230 V	320 W/230 V
weight	110 kg	120 kg	180 kg

Electronic temperature controller

Fan-assisted static cooling

Self-closing, lockable door

BUDGET LINE COOLING AND FREEZING DISPLAY CABINETS

NEW arktic PROFESSIONAL REFRIGERATION

- Outer housing made of stainless steel.
- Fan assisted cooling.
- Rear external wall and bottom made of galvanised sheet metal.
- Interior made of ABS plastic.
- Thick cyclopentane foam insulation (C5H10) (up to 65 mm), depending on the model, for greater temperature stability inside the cabinet.
- Highly accurate digital thermostat makes it possible to precisely determine storage temperature.
- Adjustable shelves with a load capacity of 30 kg each, provided that the weight in the cooling display cabinet is distributed evenly.
- Fixed shelves with freezing system components, with a load capacity of 25 kg each, provided that the weight in the freezing display cabinet is distributed evenly.
- Additional shelf at the bottom of the chamber to increase storage space (selected models only – see table).
- Electromechanical control with electronic display for indicating set and actual temperature.
- With 2 feet at the front allow for limited height adjustment and 2 castors at the back, ideal for moving the cabinet (only cabinets with the capacity of 400 and 600 l).
- Self-closing doors to reduce electricity consumption.
- Locking doors (with a key).

COOLANT • COOLANT • R600a R290 COOLANT

236017
236079

236031
236093

236055
236116

BUDGET LINE COOLING CABINET IN A STAINLESS STEEL CASING

- Temperature range: 0/8°C

code	liter	mm	mm int.	shelves (mm)	energy class	coolant	insulation (mm)	V	W	kg
236017	200	598x623x(H)838	477x482x(H)652	2x 506x415	A	R600a	60	230	124	38,50
236031	400	600x701x(H)1875	460x466x(H)1643	3x 486x410 + 1x 450x210	C	R600a	70	230	157	75,50
236055	600	775x769x(H)1900	635x572x(H)1643	3x 660x525 + 1x 615x190	C	R600a	70	230	193	89,00

BUDGET LINE FREEZING CABINET IN A STAINLESS STEEL CASING

- Temperature range: -23/-18°C

code	liter	mm	mm int.	shelves (mm)	coolant	insulation (mm)	V	W	kg
236079	200	598x655x(H)838	493x477x(H)647	fixed shelves, 2x 458x445	R600a	50	230	111	38
236093	400	600x646x(H)1875	480x448x(H)1611	fixed shelves, 6x 452x412	R290	60	230	322	75
236116	600	775x710x(H)1900	645x528x(H)1643	fixed shelves, 6x 588x496	R290	65	230	436	95,5

BUDGET LINE COOLING AND FREEZING DISPLAY CABINETS

NEW arktic

- External housing made of white coated steel.
- Fan assisted cooling.
- Rear external wall and bottom made of galvanised sheet metal.
- Interior made of ABS plastic.
- Thick cyclopentane foam insulation (C5H10) (up to 65 mm), depending on the model, for greater temperature stability inside the cabinet.
- Highly accurate digital thermostat makes it possible to precisely determine storage temperature.
- Adjustable shelves with a load capacity of 30 kg each, provided that the weight in the cooling display cabinet is distributed evenly.
- Fixed shelves with freezing system components, with a load capacity of 25 kg each, provided that the weight in the freezing display cabinet is distributed evenly.
- Additional shelf at the bottom of the chamber to increase storage space (selected models only – see table).
- Electromechanical control with electronic display for indicating set and actual temperature.
- With 2 feet at the front allow for limited height adjustment and 2 castors at the back, ideal for moving the cabinet (only cabinets with the capacity of 400 and 600 l).
- Self-closing doors to reduce electricity consumption.
- Locking doors (with a key).

R600a R290 COOLANT

236000
236062

236024
236086

236048
236109

COOLING CABINET IN WHITE PAINTED STEEL HOUSING BUDGET LINE

- Temperature range: 0/8°C

code	liter	mm	mm int.	shelves (mm)	energy class	coolant	insulation (mm)	V	W	kg
236000	200	598x623x(H)838	477x482x(H)652	2x 506x415	A	R600a	60	230	124	38,50
236024	400	600x701x(H)1876	460x466x(H)1643	3x 486x410, 1x 450x210	C	R600a	70	230	157	69,50
236048	600	775x769x(H)1900	635x572x(H)1643	3x 660x525, 1x 615x190	C	R600a	70	230	193	87,50

BUDGET LINE FREEZING CABINET IN A WHITE PAINTED STEEL CASING

- Temperature range: -23/-18°C

code	liter	mm	mm int.	shelves (mm)	coolant	insulation (mm)	V	W	kg
236062	200	598x655x(H)838	493x477x(H)647	fixed shelves, 2x 458x445	R600a	50	230	111	37,50
236086	400	600x646x(H)1875	480x448x(H)1611	fixed shelves, 6x 425x412	R290	60	230	322	71,50
236109	600	775x710x(H)1900	645x528x(H)1643	fixed shelves, 6x 588x496	R290	65	230	436	91,50

REFRIGERATOR & FREEZER COUNTERS PROFI LINE | 700 SERIES

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanised steel.
- Self-closing doors fitted with comfortable handles.
- Work surface fitted with a 40 mm high ridge at the back (except 233764).
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- 50 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable stainless-steel feet.
- Climate class: 5 (232040, 232057), 4 (232064, 232699).

R600a R290 COOLANT

Chamber and outer housing made of stainless steel

232040, 232064

232057, 232699

	A	C	A	C
type	cooling, 2-door	freezing, 2-door	cooling, 3-door	freezing, 3-door
code	232040	232064	232057	232699
capacity	280 l	280 l	420 l	420 l
dimensions	1360x700x(H)879 mm	1360x700x(H)910 mm	1795x700x(H)879 mm	1796x700x(H)879 mm
chamber dimensions	822x570x(H)580 mm	822x570(H)580 mm	1257x570(H)580 mm	1257x570(H)580 mm
range	-2/8°C	-22/-17°C	-2/8°C	-22/-17°C
compressor	EMT65HLR power 1/4 KM	EGU130HLR power 1/2 KM	EGAS100HLR power 1/3 KM	NEK2140Z power 2/3 KM
coolant	R600a (120 g)	R290 (140 g)	R290 (130 g)	R290 (140 g)
energy class	A	C	A	C
shelves	2+2 x GN 1/1*	2+2 x GN 1/1*	2+2+2 x GN 1/1*	2+2+2 x GN 1/1*
average daily power consumption	1,34 kWh	3,97 kWh	1,73 kWh	5,09 kWh
power/voltage	250 W/230 V	600 W/230 V	400 W/230 V	600 W/230 V
weight	95 kg	95 kg	120 kg	120 kg

941058

SHELF FOR COUNTER REFRIGERATOR & FREEZERS PROFI LINE

- For Arktic refrigerator & freezers counters Profi Line 232040 232057 232064.

code
941058

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

REFRIGERATOR COUNTER PROFI LINE | 700 SERIES

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanised steel.
- Self-closing doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- 50 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable stainless-steel feet.

R600a R290 COOLANT

NEW

Chamber and outer housing made of stainless steel

233764

237069

	B	A
type	cooling, 4-door	cooling, 6-door
code	233764	237069
capacity	280 l	420 l
dimensions	1360x700x(H)858 mm	1795x700x(H)879 mm
chamber dimensions	822x570x(H)580 mm	1257x 570x(H)580 mm
range	-2/8°C	0/8°C
compressor	EMT65HLR power 1/4 KM	Cubigel compressor HP 1/5
coolant	R600a (120 g)	R290
energy class	B	A
drawers	4	6
average daily power consumption	1,34 kWh	1,98 kWh
power/voltage	250 W/230 V	400 W/230 V
weight	95 kg	116 kg

Electronic temperature controller

Refrigerated drawers with guides

Ergonomic handle

HENDI

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

- 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)886 mm	1200x600x(H)886 mm	1800x600x(H)886 mm	1800x600x(H)886 mm
chamber dimensions	800x480x(H)580 mm	800x480x(H)580 mm	1400x480x(H)580 mm	1400x480x(H)580 mm
range	-2/8°C	-22/-17°C	0/8°C	-22/-17°C
compressor	EMT65HLR power 1/4 KM	NE2134Z-263CA power 1/2 KM	FFI10HAK power 1/3 KM	NEK2140GZ-269GA power 1/2 KM
coolant	R600a (100 g)	R290 (90 g)	R600a (100 g)	R290 (90 g)
energy class	B	C	B	C
climate class	5	4	5	4
shelves	1+1 x 390x428 mm*	1+1 x 390x428 mm*	2x 430x428 mm + 1x 490x428 mm*	2x 430x428 mm + 1x 490x428 mm*
average daily power consumption	2,06 kWh	4,5 kWh	2,36 kWh	5,48 kWh
power/voltage	300 W/230 V	550 W/230 V	270 W/230 V	550 W/230 V
weight	74 kg	74 kg	100 kg	100 kg

SHELF	949276	949276	954775	956113	954775	956113
			Left or right	Middle	Left or right	Middle

* Maximum load capacity of the shelf approx. 15 kg (with evenly distributed load)

arktic

cooling

- Inner and outer housing are made of high-quality stainless steel.
- Doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 35 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic feet.
- Auto-defrost with condensation evaporator.
- Climate class: SN-T.
- Coolant: R600a.

COOLANT • COOLANT • R600a • COOLANT

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
SHELF	931561	931561

Shelve placing adjustable

Comfortable handles

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.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- 60 mm thick polyurethane foam insulation.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.

NEW

Chamber and outer housing made of stainless steel

220245

NEW

220252

type	Pizza cooling table with granite worktop, 2-doors	Pizza cooling table with granite worktop, 3-doors
code	220245	220252
capacity	250 l	420 l
dimensions	1510x800x(H)875 mm	2010x800x(H)875 mm
chamber dimensions	510x595x(H)830 mm	510x595x(H)830 mm
range	-2/8°C	-2/8°C
coolant	R600a	R600a
energy class	A	B
climate class	5	5
shelves	2	2
power/voltage	250 W/230 V	400 W/230 V
weight	70 kg	70 kg

Electronic temperature controller

Steel, plastic-coated grid-type shelves

Worktop made of granite

Chamber and outer housing made of stainless steel

220245

220252

type	2-Door pizza cooling table with 7 drawers, with granite worktop	Three door pizza counter with cooling display 380+40L
code	232842	232033
capacity	250 l	254 l
dimensions	2020x802x(H)1000 mm	1400x700x(H)1491 mm
chamber dimensions	1480x670x(H)570 mm	1295x595x(H)475 mm
range	-2/8°C	-2/8°C
coolant	R600a (120 g)	R600a (70 g + 40 g)
energy class	A	A
climate class	5	counter – 4, cooling display – 5
shelves	7 drawers	3 shelves
average daily power consumption	1,38 kWh	counter – 1,6 kW, cooling display – 1,55 kW
power/voltage	250 W/230 V	400 W/230 V
weight	300 kg	193+41 kg
	Equipped with 7 uncooled drawers of 400x620x(H)65 mm. Chamber dimensions: 1480x670x(H)570 mm.	Cooling top unit with static cooling. Cooling top unit for 6x GN 1/4, dimensions 1405x335x(H)435 mm.

PIZZA COUNTERS

- Inner and outer housing are made of high-quality stainless steel, with granite worktop.
- Doors fitted with comfortable handles.
- Forced air cooling with auto defrost, compressor placed underneath the chamber.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.

232859

232873

	Two door pizza counter 300L	Three door pizza counter 380L
code	232859	232873
	With stainless steel cover around the GN space which fits 5x GN 1/6 containers (max. height 150 mm)	With glass cover around the GN space which fits 8x GN 1/6 containers (max. height 150 mm)
capacity	300 l	380 l
dimensions	900x700x(H)1100 mm	1365x700x(H)1120 mm
chamber dimensions	830x595x(H)500 mm	1295x595x(H)500 mm
range	-2/8°C	-2/8°C
coolant	R600a	R600a
shelves	2 shelves (335x570 mm)	3 shelves (335x570 mm)
power/voltage	310 W/230 V	220 W/230 V
weight	94 kg	180 kg
SHELF	931561	956403

Electronic temperature controller

Steel, plastic-coated grid-type shelves

Worktop made of granite

REFRIGERATED COUNTERTOP SERVER

- Inner and outer casing made of high-grade stainless steel
- Static cooling – cooled bottom of the inner basin
- EMBRACO refrigeration unit
- Insulation thickness: 40 mm (material: C5H10)
- Digital display, electronic thermostat
- Climate class: 5
- Refrigerant: R600a (40 g)
- Average daily electricity consumption: 1.55 kW
- Temperature range: 0/8°C
- Compressor: EMT45HLR with 1/5 hp
- Automatic defrosting
- Smooth operation in ambient temperature of up to 32°C and relative humidity up to 60%
- 4 plastic feet

232965 **4x GN 1/3**

232903 **5x GN 1/4**

232972 **6x GN 1/3**

232910 **5x GN 1/4**

232989 **7x GN 1/3**

232927 **5x GN 1/4**

232996 **9x GN 1/3**

REFRIGERATED COUNTERTOP SERVER GN 1/4

- With hardened glass display.
- Fits GN 1/4 containers with a max height of 150 mm.

code	-	V	W	mm
232903	5x GN 1/4	230	180	1205x335x(H)460
232910	7x GN 1/4	230	180	1505x335x(H)460
232927	8x GN 1/4	230	180	1805x335x(H)460

REFRIGERATED COUNTERTOP SERVER GN 1/3

- With hardened glass display.
- Fits GN 1/3 containers with a max height of 150 mm.

code	-	V	W	mm
232965	4x GN 1/3	230	180	1208x400x(H)456
232972	6x GN 1/3	230	180	1405x420x(H)456
232989	7x GN 1/3	230	180	1605x420x(H)460
232996	9x GN 1/3	230	180	2005x420x(H)456

REFRIGERATED COUNTERTOP SERVER GN 1/3

- With stainless steel lid.
- Fits GN 1/3 containers with a max height of 150 mm.

code	-	V	W	mm
233979	7x GN1/3	230	180	1605x420x(H)630
233986	8x GN1/3	230	180	1805x420x(H)630
233948	4x GN1/3	230	180	1205x420x(H)630
233955	6x GN1/3	230	180	1405x420x(H)630
233993	9x GN1/3	230	180	2005x420x(H)630

233948

SALAD COUNTERS

- Inner and outer housing are made of high-quality stainless steel.
- Doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 35 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.

232781

Chamber and outer housing made of stainless steel

232798

232880

type	Two door salad counter with glass display	Three door salad counter with glass display	Two door salad counter with raised GN display
code	232781	232798	232880
	With stylish glass display, covers space for 2x GN 1/1 and 3x GN 1/6 containers (max. height 150 mm)	With stylish glass display, covers space for 4x GN 1/1 containers (max. height 150 mm)	With stainless steel lid which covers space for 5x GN 1/6 containers (max. height 150 mm) GN display dimensions: 900x265x(H)195 mm
capacity	300 l	380 l	300 l
dimensions	900x700x(H)1300 mm	1365x700x(H)1300 mm	900x700x(H)1055 mm
chamber dimensions	830x595x(H)500 mm	1295x595x(H)500 mm	830x595x(H)500 mm
range	-2/8°C	-2/8°C	-2/8°C
coolant	R600a	R600a	R600a
shelves	2 shelves (335x570 mm)	3 shelves (335x570 mm)	2 shelves (335x570 mm)
power/voltage	310 W/230 V	310 W/230 V	270 W/230 V
weight	80 kg	110 kg	100 kg
SHELF	956403	956403	956403

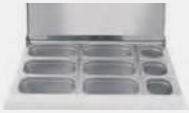
SALAD COUNTERS

- Inner and outer housing are made of high-quality stainless steel.
- Doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 35 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.

232897

232804

232811



Three door salad counter with raised GN display	Two door salad counter	Three door salad counter
232897	232804	232811
With stainless steel lid which covers space for 8x GN 1/6 containers (max. height 150 mm) GN display dimensions: 1365x265x(H)195 mm.	With stainless steel lid which covers space for 2x GN 1/1 and 3x GN 1/6 containers (max. height 150 mm) Plastic work counter: 900x135x(H)20 mm	With stainless steel lid which covers space for 4x GN 1/1 containers (max. height 150 mm) Plastic work counter: 1365x135x(H)20 mm
380 l	300 l	380 l
1365x700x(H)1055 mm	900x700x(H)888 mm	1365x700x(H)888 mm
1295x595x(H)500 mm	830x595x(H)500 mm	1295x595x(H)500 mm
-2/8°C	-2/8°C	-2/8°C
R600a	R600a	R600a
3 shelves (335x570 mm)	2 shelves (335x570 mm)	3 shelves (335x570 mm)
310 W/230 V	310 W/230 V	310 W/230 V
105 kg	68 kg	87 kg
956403	931561	956403

DRY AGING CABINETS

arktic PROFESSIONAL REFRIGERATION | 18/10 stainless steel | ABS plastic

- Body, door frame, and door handle made of 18/8 stainless steel.
- Door made of 2 layers of Low-E tinted tempered glass which increases energy efficiency by blocking infrared light and UV from the outside while preventing the heat from transferring inside.
- Door lock is included.
- Distilled water container made of ABS – distilled water must be filled manually.
- Display notification and audible alarm when the water tank's humidity falls below 15%.
- Alarm indicating the door open for more than 3.5 minutes – protection against uncontrolled disruption of the conditions in the chamber.
- Built-in UVC sterilisation lamp to prevent bacterial growth and guarantee safe environment for the meat; when the door is opened during the seasoning process, bacteria do not have a chance to develop.
- Forced cooling using a ventilator which ensures the required level of air circulation.
- LED lights placed on both sides of the chamber and on the ceiling.
- Max. load per hook: 25 kg.
- Max. load of the hanging rod: 50 kg.
- Temperature range: 1-25 °C.
- Adjustable humidity range: 60-85%.
- Current humidity level is displayed on the panel.
- Refrigerant: R600a.

221433

DRY AGING CABINET

- Max. load per shelf: 30 kg.
- In the cabinet there are:
  - 3 shelves,
  - 1 hanging rod,
  - 3 hooks,
  - salt tray (salt not included),
- all elements above are made of 18/8 stainless steel.

code	liters	V	W	mm
221433	233	230	170	595x760 x(H)1270

NEW

204986

DRY AGING CABINET

- Housing made of black powder-coated metal.
- Max. load per shelf: 25 kg.
- In the cabinet there are:
  - 3 shelves,
  - 1 hanging rod,
  - 3 hooks,
  - salt tray (salt not included),
- all elements above are made of 18/8 stainless steel.

code	liters	V	W	mm
204986	352	230	170	695x760 x(H)1720

204962

DRY AGING CABINET

- Max. load per shelf: 25 kg.
- In the cabinet there are:
  - 3 shelves,
  - 1 hanging rod,
  - 3 hooks,
  - salt tray (salt not included),
- all elements above are made of 18/8 stainless steel.

code	liters	V	W	mm
204962	352	230	170	695x760 x(H)1720

UNDERCOUNTER DRY AGING CABINET

- Body, door frame, and door handle made of 18/8 stainless steel.
- Door made of 2 layers of Low-E tinted tempered glass.
- Door lock is included.
- Distilled water container made of ABS – distilled water must be filled manually.
- Display notification and audible alarm when the water tank's humidity falls below 15%.
- Alarm indicating the door open for more than 3.5 minutes.
- Built-in UVC sterilisation lamp.
- Forced cooling using a ventilator.
- LED lights placed on both sides of the chamber and on the ceiling.
- Max. load per hook: 25 kg.
- Max. load of the hanging rod: 50 kg.
- Temperature range: 1°C-25°C.
- Adjustable humidity range: 60-85%.
- Current humidity level displayed.
- Proper thermal, ventilation and humidity conditions for dry aging meat.
- Hooks and salt tray included.

code	liters	V	W	mm
204979	138	230	350	600x545x(H)900

arktic PROFESSIONAL REFRIGERATION

18/8 stainless steel | ABS plastic

NEW

COOLANT • COOLANT • COOLANT R600a

204979

BLAST CHILLERS

- Chamber suited for GN 1/1 containers and 600x400 mm trays.
- Probe supplied as standard, forced cooling, manual defrosting.
- Condensate tray under the device.
- Separate functions for the ice cream freezing cycle (-20 ° C) and deep surface freezing (-40 ° C).
- Inner LED lighting.
- Self-closing door fitted with a lock as standard.
- Sound and visual open-door alarm.
- Door opening direction adjustable.
- Micro-switch that trips the device when door open.
- Digital thermostat.
- Stainless steel housing and chamber.
- Climate class 5, smooth operation at an ambient temperature of up to +40°C.
- Refrigerant: R290.
- Adjustable height of stainless steel feet.

232170 232187 232491

code	chamber capacity	tray support spacing (mm)	output at chilling to +3°C (kg/cycle)	output at freezing to -18°C (kg/cycle)	V	W	inside dimensions of the chamber (mm)	mm	kg
232170	5× GN 1/1 or 5× 600×400	65	15	10	230	749	640x400x(H)360	760x725x(H)850	76
232194	7× GN 1/1 or 7× 600×400	70	23	18	230	1180	640x452x(H)730	790x900x(H)1377	116
232187	10× GN 1/1 or 10× 600×400	75	25	20	230	1180	640x452x(H)870	790x900x(H)1535	120
232491	15× GN 1/1 or 15× 600×400	75	45	35	230	2080	640x452x(H)1245	790x943x(H)1975	173

237731

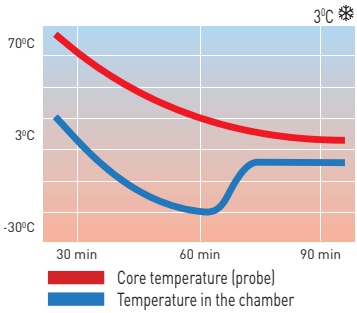
BLAST CHILLER 3X GN 2/3

- Housing and chamber are made of 18/8 stainless steel.
- The chamber measures 340x365x(H)270 mm and fits 3x GN2/3 containers, the guides are placed 68 mm apart.
- With digital display.
- Thermostat measures the chamber temperature but can also measure core temperatures with the included probe.
- Forced air cooling, with manual defrosting.
- Automatic hold function - at the end of the cycle the device maintains the reached temperature.
- Evaporator protected against corrosion.
- Cooling efficiency: 7 kg (+90°C/+3°C)/cycle.
- Freezing efficiency: 5 kg (+90°C/-18°C)/cycle.
- Insulation made of 60 mm thick foamed cyclopentane.
- With visual and audible door open alarm, chilling stops when the door is open.
- Adjustable stainless steel feet.
- Climate class: 4, works in ambient temperatures up to 38°C.
- Refrigerant: R290.
- Net weight: 44 kg.

code	V	W	mm
237731	230	420	660x640x(H)525

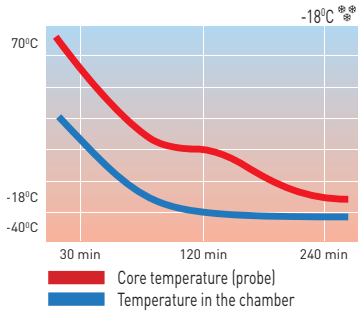
Blast chilling from +90°C to +3°C

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.



arktic

Al aluminium

NEW

R600a COOLANT

235904

233856

CHEST FREEZER

- Housing made of aluminium.
- Door is made of pre-painted steel sheet covered with PVC films.
- With self-closing lockable lid.
- Forced air cooling with manual-defrost, compressor placed underneath the chamber.
- 70 mm thick foam insulation.
- Bright LED lighting in the chamber.
- Digital temperature display and manual controller.
- Fitted with 2 wheels and 2 adjustable feet.
- Temperature range: -18°C to -26°C.

code	liters	V	W	mm
235904	93	230	105	574x608x(H)845
235911	140	230	70	754x608x(H)845

CHEST FREEZER

- Housing made of aluminium.
- The door is made of pre-painted steel sheet covered with PVC films.
- With self-closing lockable lid.
- Forced air cooling with manual-defrost, compressor placed underneath the chamber.
- 70 mm thick foam insulation.
- Bright LED lighting in the chamber.
- Digital temperature display and manual controller.
- Fitted with 2 wheels and 2 adjustable feet, or 6 wheels on larger models.
- Temperature range: -18°C to -26°C.

code	liters	V	W	mm
233856	190	230	120	953x607x(H)840
233863	282	230	130	1116x686x(H)840

30-90°C

2-10°C

274064

274057

NEW S.S. stainless steel

NEW S.S. stainless steel

HEATED BUFFET

- Housing made of stainless steel with black plywood.
- Suitable for 4 GN 1/1 containers – max. 150 mm deep.
- Supplied with 4 GN 1/1 containers.
- Fitted with a light in the canopy.
- Canopy can be lowered to act as a cover, secured with latches.
- Folding tray guides on both sides.
- 2 shelves under the counter.
- Equipped with 4 castors.
- Temperature adjustable from 30°C to 90°C.

code	range	V	W	mm
274064	30/90°C	230	2000	1490x765x(H)1370

SALAD BUFFET

- Housing made of stainless steel with black plywood.
- Suitable for 4 GN 1/1 containers - max. 150 mm deep.
- Supplied with 4 GN 1/1 containers.
- Fitted with a light in the canopy.
- Canopy can be lowered to act as a cover, secured with latches.
- Collapsible tray guides on both sides.
- Large shelf under the counter.
- Equipped with 4 castors.
- Temperature adjustable from 2°C to 10°C.
- Climatic class: 4.

code	range	V	W	mm
274057	2/10°C	230	170	1490x765x(H)1370

SUSHI DISPLAY

- Construction made of stainless steel.
- Casing made of ABS.
- With tempered glass.
- Convenient access to the chamber interior thanks to sliding doors located at the rear.

NEW arktic ABS plastic 18/0 stainless steel

- Static cooling with automatic defrost function.
- Inside the chamber, LED light and an evaporator are installed.
- Digital display and electronic thermostat.
- Temperature range: 0°C-12°C.

COOLANT • COOLANT • R600a • COOLANT

274071

274088

274040

	C	B	B
code	274040	274088	274071
dimensions	1800x420x(H)265	1529x426x(H)296	1177x426x(H)296
capacity	5x GN 1/2 (H)40 mm	6x GN 1/3 (H) 40 mm	4x GN 1/3 (H)40 mm
range	0/12°C	0/12°C	0/12°C
climate class	4	4	4
coolant	R600a	R600a	R600a
power/voltage	190 W/230 V	190 W/230 V	190 W/230 V

Possibility to place a graphic

233757

SUSHI DISPLAY 5X GN 1/3

- White coated stainless steel housing.
- Double, curved glass cover at the front.
- Accessible through two sliding doors at the back or via the lifted, curved glass cover.
- Static cooling with auto-defrost.
- Cools from 0°C to 6°C.
- Fits 5x GN 1/3 - max. (H)40 mm.
- Fitted with LED light and evaporator at the top.
- Digital temperature controller and display.
- Refrigerant: R600a.
- Energy efficiency class: B.
- Climate class: 3.
- GN containers are not included.

code	range	V	W	mm
233757	0/6°C	230	160	1307x445x(H)327

233702

233719

COUNTERTOP DISPLAY FRIDGE

- Housing made of stainless steel fitted with curved glass front cover and glass side panels.
- Accessible through two sliding glass doors at the back.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 2 chrome plated shelves included.
- Bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Temperature range: 0 to 6°C.
- Climate class: 4
- Refrigerant: R600a.
- Energy label: B.

code	liters	V	W	mm
233702	120	230	160	707x570x(H)680
233719	160	230	160	885x570x(H)680

Watch the video

Forced air cooling

Digital display

CONTACT GRILLS

page 280

Watch the video

233689

18/0 stainless steel

indoor

ICE CREAM DISPLAY FREEZER

- Housing made of stainless steel, with tempered glass.
- Static cooling with automatic defrost function.
- Digital display and temperature adjustment range: from -25°C to -18°C.
- Height-adjustable feet.
- Refrigerant: R290.
- Climate class: 4.
- Energy label: A.
- Includes 4 containers with capacity of 5L each and height of 150mm.

code	range	V	W	mm
233689	-25/-18°C	230	210	867x735x(H)373

Watch the video

233672

S.S. stainless steel

COUNTERTOP SALAD DISPLAY

- Body made of high-quality stainless steel, fitted with curved glass cover with easy opening system.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 8x GN 1/6 GN containers or 4x GN 1/3 containers (max. height 100 mm), not included.
- With 4 adjustable stainless steel feet.
- Digital temperature controller and display.
- Refrigerant: R600a.
- Climate class: 4.
- Energy label: C.

code	range	V	W	mm
233672	0/-3°C	230	105	775x615x(H)235

REFRIGERATED DISPLAY CABINETS

- Display cabinet frame made of ABS+PVC polymers, with double glass.
- Unit housing made of ABS.
- Forced cooling with automatic defrosting, compressor placed under the chamber.
- Air duct outside of the glass blows air over the glass to remove and prevent condensation.
- Durable PVC coated shelves, adjustable in height.
- With bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Climate class: 4

Watch the video

233610

233627

233634

233238

REFRIGERATED DISPLAY CABINET, 58 L

- With 2 shelves.
- Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
- Energy label: B (A-G).
- Temperature range: 2 to 6°C.
- Refrigerant: R600a.

code	-	V	W	mm
233610	white	230	170	452x406x(H)830
233627	black	230	170	452x406x(H)830

REFRIGERATED DISPLAY CABINET, 68 L

- With 3 shelves.
- Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
- Energy label: B (A-G).
- Temperature range: 2 to 6°C.
- Refrigerant: R600a.

code	-	V	W	mm
233634	white	230	170	444x397x(H)875
233238	black	230	170	444x397x(H)875

Air duct outside glass to remove and prevent condensation

Double glazing and easy opening door

Digital controller

REFRIGERATED DISPLAY CABINETS

- Display cabinet frame made of ABS+PVC polymers, with double glass.
- Unit housing made of ABS.
- Forced cooling with automatic defrosting, compressor placed under the chamber.
- Air duct outside of the glass blows air over the glass to remove and prevent condensation.
- Durable PVC coated shelves, adjustable in height.
- With bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Climate class: 4

233641

233658

233665

233269

REFRIGERATED DISPLAY CABINET, 78 L

- With 3 shelves.
- Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
- Energy label: B (A-G).
- Temperature range: 2 to 6°C.
- Refrigerant: R600a.

code	-	V	W	mm
233641	white	230	170	444x397x(H)940
233658	black	230	170	444x397x(H)940

REFRIGERATED DISPLAY CABINET, 98 L

- With 4 shelves.
- Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
- Energy label: C (A-G).
- Temperature range: 2 to 6°C.
- Refrigerant: R600a.

code	-	V	W	mm
233665	white	230	210	444x397x(H)1100
233269	black	230	210	444x397x(H)1100

Convenient handle for opening the door

Forced cooling

LED Lighting

REFRIGERATED DISPLAY CABINETS

- Display cabinet frame made of ABS+PVC polymers, with double glass.
- Unit housing made of ABS.
- Forced cooling with automatic defrosting, compressor placed under the chamber.
- Air duct outside of the glass blows air over the glass to remove and prevent condensation.
- Durable PVC coated shelves, adjustable in height.
- With bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Climate class: 4

R600a COOLANT

Watch the video

233696

C

233290

C

4 wheels, 2 with brakes (233696, 233290)

Double glazing and easy opening curved door (233696, 233290)

REFRIGERATED DISPLAY CABINET, 270 L

- 5 shelves, dimensions 428x386x(h)18mm.
- Fitted with 4 wheels, 2 with brakes.
- Energy label: C.
- Temperature range: 0 to 6°C.
- Refrigerant: R290.

code	-	V	W	mm
233696	white	230	290	550x520x(H)1870
233290	black	230	290	556x526x(H)1913

arktic PROFESSIONAL REFRIGERATION S.S. stainless steel

R600a R290 COOLANT

Watch the video

233825

233832

ROUND CAKE DISPLAY

- Housing made of stainless steel fitted with tempered double glazing.
- Accessible through self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 3 adjustable glass shelves.
- Bright LED lighting on 2 sides.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 0/6°C.
- Climate class: 6
- Refrigerant: R600a.
- Energy label: B.

code	liters	V	W	mm
233825	100	230	210	ø480x(H)1065

ROUND CAKE DISPLAY

- Housing made of stainless steel fitted with tempered double glazing.
- Accessible through self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 4 adjustable glass shelves.
- Bright LED lighting on 2 sides.
- Fitted with 5 castors of which 2 has a brake.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 0/6°C.
- Climate class: 4 Refrigerant: R290.
- Average daily electricity consumption: 7,23 kWh.
- Energy label: B.

code	liters	V	W	mm
233832	360	230	460	ø680x(H)1755

REFRIGERATED DISPLAY CABINETS WITH BACK ACCESS

- Housing made of stainless steel fitted with double glazing.
- Accessible through a door at the back.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- With bright LED lighting at the top and under each shelve.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.
- Refrigerant: R290.

C
233306

233306

B
233443
233320

233320

REFRIGERATED DISPLAY CABINETS WITH 3 SLANTED SHELVES

- Fitted with 3 adjustable slightly slanted glass shelves.
- Energy label: C.
- Temperature range: 0°-6°C.

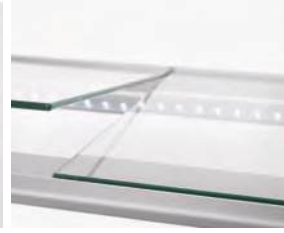
code	liters	V	W	mm
233306	300	230	480	650x833x(H)1460

REFRIGERATED DISPLAY CABINETS WITH 3 SLANTED SHELVES

- Fitted with 3 adjustable slightly slanted glass shelves.
- Energy label: B.
- Temperature range: 0°-6°C.

code	liters	V	W	mm
233443	500	230	490	900x833x(H)1460
233320	650	230	490	1200x833x(H)1460

Rear access via double glazed doors



LED lighting under each shelf

Forced cooling

REFRIGERATED DISPLAY CABINETS WITH BACK ACCESS

- Housing made of stainless steel fitted with double glazing.
- Accessible through a door at the back.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- With bright LED lighting at the top and under each shelve.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.
- Refrigerant: R290.

Watch the video

C
233337

233337

B
233450
233375
233467

233375

REFRIGERATED DISPLAY CABINETS WITH 2 SHELVES

- Fitted with 2 adjustable glass shelves.
- Energy label: C.
- Temperature range: 0°/6°C.

code	liters	V	W	mm
233337	300	230	480	994x677x(H)1230

REFRIGERATED DISPLAY CABINETS WITH 2 SHELVES

- Fitted with 2 adjustable glass shelves.
- Energy label: B.
- Temperature range: 0°-6°C.

code	liters	V	W	mm
233450	410	230	490	1224x677x(H)1230
233375	510	230	490	1524x677x(H)1230
233467	610	230	500	1824x677x(H)1230

LED Lighting

Electronic temperature controller

4 spinning wheels

BACK BAR REFRIGERATORS

- Powder-coated black steel housing.
- Chamber made of embossed aluminum.
- Self-closing doors with double-pane glass and a plastic frame.
- Front pane made of tempered glass.
- Lock with a key.
- Ventilated cooling.
- Automatic defrosting.
- Unit located beneath the chamber.
- Temperature range: 2-10°C.
- Chamber equipped with LED light.
- Electronic control panel with a digital temperature display.
- 4 adjustable anti-slip feet.
- Climate class: 4.

NEW

	1-door	1-door	2-door	Double sliding door
code	233900	226568	235829	233917
capacity	103 L	105 L	180 L	197 L
dimensions	500x530x(H)865 mm	600x530x(H)865 mm	900x540x(H)890 mm	900x520x(H)865 mm
shelves	2 chrome plated	3 chrome plated	4 chrome plated	4 chrome plated
shelf dimensions	402x353 mm	502x353 mm	399x346 mm	399x346 mm
coolant	R600a	R600a	R600a	R600a
power/voltage	120 W / 220-240 V	120 W / 220-240 V	160 W / 220-240 V	160 W / 220-240 V
weight	34 kg		50 kg	52 kg

	Triple sliding door	1-door	2-door
code	235836	233924	233931
capacity	308 L	300 L	477 L
dimensions	1350x520x(H)865 mm	600x528x(H)1820 mm	900x530x(H)1820 mm
shelves	6 chrome plated	4 chrome plated	8 chrome plated
shelf dimensions	4x 399x346 mm, 2x 446x346 mm	492x353 mm	392x353 mm
coolant	R600a	R600a	R290
power/voltage	160 W / 220-240 V	195 W / 220-240 V	365 W / 220-240 V
weight	72 kg	71 kg	95 kg

BACK BAR REFRIGERATORS

arktic
PROFESSIONAL REFRIGERATION

- Powder-coated black steel housing.
- Chamber made of embossed aluminum.
- Self-closing doors with double-pane glass and a plastic frame.
- Front pane made of tempered glass.
- Lock with a key.
- Ventilated cooling.
- Automatic defrosting.
- Unit located beneath the chamber.
- Temperature range: 2-10°C.
- Chamber equipped with LED light.
- Electronic control panel with a digital temperature display.
- 4 adjustable anti-slip feet.
- Climate class: 4.

NEW

	1-door	1-door	2-door	Double sliding door
code	236871	236864	236895	236888
capacity	103 L	105 L	180 L	197 L
dimensions	500x530x(H)865 mm	600x530x(H)865 mm	900x540x(H)890 mm	900x520x(H)865 mm
shelves	2 chrome plated	3 chrome plated	4 chrome plated	4 chrome plated
shelf dimensions	402x353 mm	502x353 mm	399x346 mm	399x346 mm
coolant	R600a	R600a	R600a	R600a
power/voltage	120 W / 220-240 V	120 W / 220-240 V	160 W / 220-240 V	160 W / 220-240 V
weight	34 kg		50 kg	52 kg

	Triple sliding door	1-door	2-door
code	236901	236956	237014
capacity	308 L	300 L	477 L
dimensions	1350x520x(H)865 mm	600x528x(H)1820 mm	900x530x(H)1820 mm
shelves	6 chrome plated	4 chrome plated	8 chrome plated
shelf dimensions	4x 399x346 mm, 2x 446x346 mm	492x353 mm	392x353 mm
coolant	R600a	R600a	R290
power/voltage	160 W / 220-240 V	195 W / 220-240 V	365 W / 220-240 V
weight	72 kg	71 kg	95 kg

BACK BAR REFRIGERATORS WITH A BACKLIT PANEL

- Powder-coated black steel housing.
- Chamber made of embossed aluminum painted white.
- Self-closing doors with double-glazed glass and frame made of plastic.
- Front pane made of tempered glass.
- Lock with a key.
- Ventilated cooling.
- Automatic defrosting.
- Unit located under the chamber.
- Temperature range: 2-10°C.
- Chamber equipped with LED lighting.
- Electromechanical thermostat manually controlled by a dial.
- 4 swivel wheels, including 2 with brakes.
- Climate class: 4.
- Energy class as defined by the beverage cooler norm.

233788

233795

	1-door with lightbox	2-door with lightbox
code	233788	233795
capacity	254 L	512 L
dimensions	578x605x(H)1980 mm	1120x585x(H)1900 mm
shelves	4 adjustable PVC coated shelves	8 adjustable PVC coated shelves
shelf dimensions	492x353 mm	392x353 mm
coolant	R600a	R290
power/voltage	250 W/230 V	510 W/230 V
weight	75 kg	111 kg

LED lighting in the lightbox.

LED lighting in the chamber.

Fitted with 4 castors of which 2 have brakes.

BACK BAR REFRIGERATORS WITH A BACKLIT PANEL

- Powder-coated black steel housing.
- Chamber made of embossed aluminum painted white.
- Self-closing doors with double-glazed glass and frame made of plastic.
- Front pane made of tempered glass.
- Lock with a key.
- Ventilated cooling.
- Automatic defrosting.
- Unit located under the chamber.
- Temperature range: 2-10°C.
- Chamber equipped with LED lighting.
- Electromechanical thermostat manually controlled by a dial.
- 4 swivel wheels, including 2 with brakes.
- Climate class: 4.
- Energy class as defined by the beverage cooler norm.

NEW

R600a R290 COOLANT

	1-door with lightbox	2-door with lightbox
code	236932	236949
capacity	254 L	512 L
dimensions	578x605x(H)1980 mm	1120x585x(H)1900 mm
shelves	4 adjustable PVC coated shelves	8 adjustable PVC coated shelves
shelf dimensions	492x353 mm	392x353 mm
coolant	R600a	R290
power/voltage	250 W/230 V	510 W/230 V
weight	75 kg	111 kg

LED lighting in the lightbox.

LED lighting in the chamber.

Fitted with 4 castors of which 2 have brakes.

BACK BAR REFRIGERATORS STAINLESS STEEL

arktic S.S. stainless steel

NEW

- Stainless steel housing.
- Chamber made of embossed aluminum.
- Self-closing doors with double-pane glass and a plastic frame.
- Front pane made of tempered glass.
- Lock with a key.
- Ventilated cooling.
- Automatic defrosting.
- Unit located beneath the chamber.
- Temperature range: 2-10°C.
- Chamber equipped with LED light.
- Electronic control panel with a digital temperature display.
- 4 adjustable anti-slip feet.

D A G

236925

BACK BAR REFRIGERATOR WITH SINGLE DOOR

code	range	V	W	mm
236925	2/10°C	230	175	530x500x(H)835

R600a COOLANT

D A G

236918

BACK BAR REFRIGERATOR WITH DOUBLE SLIDING DOORS

code	range	V	W	mm
236918	2/10°C	230	175	900x520x(H)840

R290 COOLANT

PP polypropylene

C A G

233412

COUNTERTOP DISPLAY FREEZER 90L

- Inner housing made of High Impact Polystyrene (HIPS) and Polypropylene.
- Outer housing made of painted steel.
- Lockable door is fitted with triple glazing and heating element to prevent fogging up.
- Forced air cooling, compressor placed underneath the chamber.
- Fitted with 3 adjustable PVC coated shelves.
- With LED lighting at the top of the freezer.
- Digital temperature controller and display, with defrost button.
- Climate class: 4.
- Refrigerant: R290.
- Adjustable feets.
- Energy label: C.

code	range	V	W	mm
233412	-14/-22°C	230	230	620x593x(H)680

arktic

ABS plastic | 18/8 stainless steel

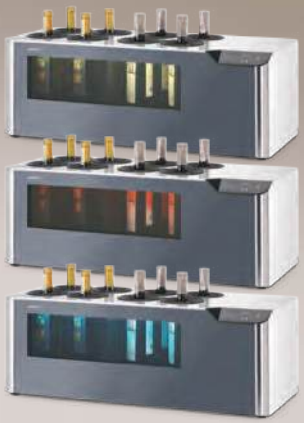
NEW

8x | 3-18°C | 2 zones | 3 colours

COUNTER TOP WINE COOLER, 2-ZONE CELLAR

- Housing made of stainless steel.
- Dual zone wine cooler.
- With touch screen control.
- Independently adjustable zones (3°C-18°C) keeps reds and whites at their correct serving temperatures.
- LED lights inside the chamber (3 colours to choose from: white, amber, cold blue).
- Capacity up to 8 bottles.
- Can be used for both open and closed bottles.
- Ensures consistent wine temperature.

code	range	V	W	mm
237380	3/18°C	220-240	60	800x350x(H)293



WINE COOLERS, DUAL ZONE

- 2 cooling zones with independent temperature control from 5°C to 18°C, suitable for storing both white and red wines.
- Cooler housing made of stainless steel with a black powder-coated finish.
- Frameless tempered glass door with a stainless steel handle.
- Door equipped with a lock and key.
- Static cooling system supported by a fan.
- Automatic defrost function.
- Digital display and electronic thermostat.
- Temperature displayed in Celsius, with an option to switch to Fahrenheit.
- Slide-out beechwood shelves resistant to humidity fluctuations.
- Available capacities: from 46 to 131 bottles (depending on the model).
- Blue LED lighting for an attractive wine presentation.
- 4 adjustable, anti-slip feet.
- Refrigerant: R600a.

arktic PROFESSIONAL REFRIGERATION

S.S. stainless steel

indoor

NEW

THE IDEAL TEMPERATURE OF SPECIFIC WINES (FROM REDS TO WHITES):

Temperature	Types of wine
18°C	Bordeaux, Cabernet Sauvignon, Shiraz
16°C	Rioja, Pinot Noir
15°C	Chianti, Zinfandel
14°C	Chinon, Porto, Madeira
10°C	Chardonnay, Sauternes
9°C	Sauvignon Blanc
6°C	Champagne Non Vintage, Prosecco, Cava, Asti

COOLANT • COOLANT • R600a • COOLANT

G A I G

	max 46x	max 91x	max 124x	max 131x
code	237106	237113	237120	237137
capacity	137 l max 46 bottles of wine	230 l max 91 bottles of wine	265 l max 124 bottles of wine	418 l max 131 bottles of wine
dimensions	570x595x(H)820 mm	569x595x(H)1215 mm	570x595x(H)1400 mm	680x595x(H)1760 mm
shelves	4+1	9+1	10 + 2	15
range	5/18°C	5/18°C	5/18°C	5/18°C
coolant	R600a	R600a	R600a	R600a
energy class	G	G	G	G
climate class	N-ST	N-ST	N-ST	N-ST
voltage	230 V	230 V	230 V	230 V

WINE COOLER, 1-ZONE, 300 BOTTLES

- Equipped with a single cooling zone with adjustable temperature ranging from 5°C to 22°C.
- The cabinet is made of stainless steel with a black powder-coated finish.
- Features black chrome wire shelves that allow flexible stacking of bottles.
- Ideal for professional Horeca applications.
- Perfect for long-term wine storage in optimal thermal conditions.
- Frameless tempered glass door with a robust stainless steel handle.
- Door includes a lock with a key for added security.
- Fan-assisted static cooling ensures even temperature distribution.
- Automatic defrost function for convenience and low maintenance.
- Digital display and electronic thermostat for precise temperature control.
- Total capacity: up to 224 bottles (542 litres).
- Energy efficiency class: G (scale A–G).
- 4 adjustable, non-slip feet for stable installation.
- Uses R600a refrigerant.

arktic PROFESSIONAL REFRIGERATION

S.S. stainless steel

NEW

237144

R600a COOLANT

	max 224x
code	237144
capacity	542 l max 224 bottles of wine
dimensions	690x700x(H)1833
shelves	14
range	5/22°C
coolant	R600a
energy class	G
climate class	N-ST
voltage	230 V

CONVEYOR TOASTER DOUBLE

page 294

271353

271360

ICE CUBE MAKER

- Housing made of stainless steel.
- Produces clear ice cubes which melt slower than other kinds of ice.
- Air cooled – fan assisted static cooling.
- Low water level and full ice container indicators.
- Auto-defrost and auto-cleaning functions.
- Ice container capacity: 6 kg.
- Production capacity: 22 kg/24 h.
- Refrigerant: R290.

code	V	W	mm
271353	220-240	385	380x520x(H)637

ICE CUBE MAKER

- Housing made of stainless steel.
- Produces clear ice cubes which melt more slowly than other kinds of ice.
- Air cooled – fan assisted static cooling.
- Low water level and full ice container indicators.
- Auto-defrost and auto-cleaning functions.
- Ice container capacity: 45 kg.
- Production capacity: 80 kg/24 h.
- Refrigerant: R290.

code	V	W	mm
271360	220	900	730x600x(H)1136

DISPLAY TRAYS ALUMINIUM

CONFECTIONERY DISPLAY TRAY

code	mm
808467	300x200x(H)20
808504	400x300x(H)20
808511	600x400x(H)20

CONFECTIONERY DISPLAY TRAY

code	mm
808559	300x200x(H)20
808566	400x300x(H)20
808573	600x400x(H)20

DISPLAY TRAYS MELAMINE

808542

CONFECTIONARY TRAY - BLACK

code	mm
808528	300x200x(H)20
808535	400x300x(H)20
808542	600x400x(H)20

568200

MEAT TRAY

- Black melamine.

code	mm
568101	290x160x(H)35
568200	350x250x(H)40
568309	420x280x(H)60

568507

MEAT TRAY

- Black melamine.

code	mm
568408	290x160x(H)60
568507	300x190x(H)80

568804

MEAT TRAY

- Black melamine.

code	mm
568804	280x210x(H)60

569108

DISPLAY TRAY

- Black melamine.

code	mm
569009	270x210x(H)17
569016	300x150x(H)17
569108	300x190x(H)17
569207	350x240x(H)17

DISPLAY TRAYS STAINLESS STEEL

407202

DISPLAY TRAY

- With feet.

code	mm
407202	240x170

407400

DISPLAY TRAY

code	mm
407400	345x245

408308

DISPLAY TRAY

code	mm
408308	310x230

508206

MEAT TRAY

code	mm
508107	260x200x(H)48
508206	310x240x(H)48

808269

BREAD ROLL HOLDER - PERFORATED

- Made of aluminium.
- Can hold 7 bread rolls.
- Not dishwasher safe.

code	mm
808269	580x170x(H)40

429419

BREADROLL DISPENSER

- For 7 rolls.

code	mm
429419	475x105x(H)60

429457

TACO HOLDER

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

801888

SHELF FOR COOLING AND FREEZING CABINETS GN 2/1, WHITE

- Steel shelf, covered with white polyethylene, wired.
- Size - GN 2/1.
- Net weight: 2.4 kg.

code	mm
801888	530x650

10

Table presentation

Elegance that enhances every setting

PROFI LINE

PROFI LINE

18/0 stainless steel

- Elegant yet sturdy.
- Hand polished, high gloss mirror finish.

code			mm
764404	1	Table knife - 6 pcs	(L)225
764411	2	Table fork - 6 pcs	(L)205
764428	3	Tablespoon - 6 pcs	(L)205
764435	4	Dessert knife - 6 pcs	(L)205
764442	5	Dessert fork - 6 pcs	(L)186
764459	6	Dessert spoon - 6 pcs	(L)186
764466	7	Cake fork - 12 pcs	(L)136

code			mm
764473	8	Espresso spoon – 12 pcs	(L)111
764480	9	Tea and Coffee spoon – 12 pcs	(L)138
764497	10	Ice spoon - 12 pcs	(L)135
764503	11	Sundae spoon - 6 pcs	(L)198
764510	12	Butter knife - 12 pcs	(L)158
764527	13	Steak knife - 6 pcs	(L)215

KITCHEN LINE

- Hand polished mirror finish.

18/0
stainless steel

1 2 3 4 5 6 7

code			mm
764206	1	Table knife - 6 pcs	(L)215
764213	2	Table fork - 6 pcs	(L)197
764220	3	Table spoon - 6 pcs	(L)197
764237	4	Cake fork - 12 pcs	(L)150
764244	5	Tea and Coffee spoon – 12 pcs	(L)146
764251	6	Espresso spoon – 12 pcs	(L)131
764268	7	Sorbet spoon - 6 pcs	(L)198

BUDGET LINE

- Machine polished

18/0 stainless steel

1 2 3 4 5 6 7

code			mm
764039	1	Table spoon - 12 pcs	(L)181
764022	2	Table fork - 12 pcs	(L)183
764015	3	Table knife - 12 pcs	(L)212
764084	4	Tea and Coffee spoon – 24 pcs	(L)136
764091	5	Espresso spoon – 24 pcs	(L)110
764077	6	Cake fork - 24 pcs	(L)145
764138	7	Sorbet spoon - 12 pcs	(L)198

STEAK CUTLERY

- Stainless steel with ABS handle.

ABS plastic | S.S. stainless steel | wash

781432 783078

STEAK FORK - 6 PCS

- Stainless steel with ABS handle.

code	colour	mm
781432	Black	(L)200
783078	Brown	(L)200

781449 783085

STEAK KNIFE - 6 PCS

- Stainless steel with ABS handle.

code	colour	mm
781449	Black	(L)215
783085	Brown	(L)210

781456

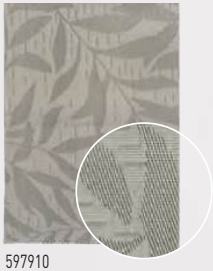
STEAK KNIFE XL - 6 PCS

- Stainless steel with. ABS handle.

code	colour	mm
781456	Black	(L)250

PLACEMAT – SET

- Made from PVC (vinyl), in a woven pattern.
- Non-slip thanks to the material structure.
- Flexible, they don't deform after rolling up.



597910

PLACEMAT, LEAVES – SET

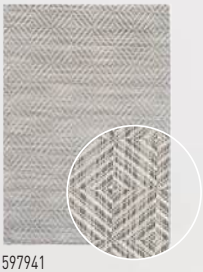
code	colour	packed per	mm
597910	Light grey	6	450x300

597927

PLACEMAT – SET

code	colour	packed per	mm
597927	Brown	6	450x300

597934



597941

PLACEMAT, GEOMETRIC PATTERN – SET

code	colour	packed per	mm
597934	Green	6	450x300
597941	Silver	6	450x300

597880

597897

PLACEMAT, FRAME – SET

code	colour	packed per	mm
597880	Graphite	6	450x300
597897	Beige	6	450x300

KARIZMA

KARIZMA

- White hotel porcelain
- Strengthened edges, high quality glazing
- High impact and wear resistance

DINNER PLATE

code	order unit	mm
795101	12	ø160
795309	12	ø200
795507	12	ø240
795705	6	ø280
795903	6	ø320

DEEP PLATE

code	order unit	mm
794500	6	ø300

BUFFET PLATTER, OVAL

code	order unit	mm
796306	6	290x200
796405	6	340x235

SALAD BOWL

code	order unit	mm
796603	12	ø150
796702	12	ø190

SOUP BOWL

code	order unit	liters	mm
798805	12	0.38	ø120

SAUCER FOR SOUP BOWL

code	order unit	mm
798904	12	ø180

CAPPUCCINO CUP

code	order unit	liters	mm
798249	12	0.23	ø85

SAUCER FOR CAPPUCCINO CUP

code	order unit	mm
798171	12	ø149

COFFEE CUP

code	order unit	liters	mm
798164	12	0.17	ø80

SAUCER FOR COFFEE CUP

code	order unit	mm
798171	12	ø149

ESPRESSO CUP

code	order unit	liters	mm
798010	12	0.09	ø64

SAUCER FOR ESPRESSO CUP

code	order unit	mm
798034	12	ø125

FLORA

FLORA

- White hotel porcelain
- Strengthened edges, high quality glazing
- High impact and wear resistance

DINNER PLATE

code	order unit	mm
787007	12	ø160
787014	12	ø200
787021	12	ø255
787038	12	ø265
787045	6	ø300

SOUP PLATE

code	order unit	mm
787052	12	ø235

OVAL DISH

code	order unit	mm
787069	6	280x180
787076	6	330x225

MUESLI/SALAD BOWL

code	order unit	liters	mm
787083	12	0.25	ø145x(H)45
787090	6	1	ø230x(H)65

SOUP BOWL

code	order unit	liters	mm
787267	12	0.25	ø100

SAUCER

code	order unit	mm
787182	12	ø158

CAPPUCCINO CUP

code	order unit	liters	mm
787175	12	0.25	ø87

SAUCER

code	order unit	mm
787182	12	ø158

COFFEE CUP

code	order unit	liters	mm
787144	12	0.18	ø82

SAUCER FOR COFFEE CUP

code	order unit	mm
787151	12	ø138

ESPRESSO CUP

code	order unit	liters	mm
787113	12	0.12	ø65

SAUCER FOR ESPRESSO CUP

code	order unit	mm
787120	12	ø130

SATURN

SATURN

- White hotel porcelain.
- Strengthened edges, high quality glazing.
- High impact and wear resistance.

DINNER PLATE

code	order unit	mm
794319	12	ø200
794326	12	ø240
794333	12	ø260
794340	6	ø280
794357	6	ø300
794364	6	ø320

SOUP PLATE

code	order unit	mm
794395	12	ø220
794517	6	ø300

SALAD BOWL

code	order unit	mm
794470	6	ø250
794463	12	ø150
794524	12	ø190

SOUP BOWL

code	order unit	liters	mm
794449	12	0.38	ø120

MUG

code	order unit	liters
794531	12	0.22

SAUCER FOR SOUP BOWL

code	order unit	mm
794456	12	ø190

CAPPUCCINO CUP

code	order unit	liters	mm
794487	12	0.23	ø87

COFFEE CUP

code	order unit	liters	mm
794401	12	0.17	ø79

ESPRESSO CUP

code	order unit	liters	mm
794425	12	0.09	ø63

SAUCER FOR CAPPUCCINO CUP

code	order unit	mm
794418	12	ø150

SAUCER FOR COFFEE CUP

code	order unit	mm
794418	12	ø150

SAUCER FOR ESPRESSO CUP

code	order unit	mm
794432	12	ø125

DELTA

DELTA

- White hotel porcelain.
- Strengthened edges, high quality glazing.
- High impact and wear resistance.

porcelain | stackable | micro

DINNER PLATE

code	order unit	mm
794050	12	ø160
794067	12	ø200
794074	12	ø240
794081	12	ø270
794098	6	ø300

SOUP PLATE

code	order unit	mm
799420	12	ø230

PASTA PLATE

code	order unit	mm
799406	6	ø260
799413	6	ø300

OVAL DISH

code	order unit	mm
799437	6	290x200
799444	6	340x240

SOUP BOWL

code	order unit	liters	mm
799383	12	0.34	ø160

SAUCER FOR SOUP BOWL

code	order unit	mm
799390	12	ø170

SALAD BOWL

code	order unit	mm
799451	12	ø120
799468	6	ø140
799475	6	ø230
799482	6	ø270

CAPPUCCINO CUP

code	order unit	liters	mm
799147	12	0.23	ø90

COFFEE CUP

code	order unit	liters	mm
799130	12	0.17	ø80

ESPRESSO CUP

code	order unit	liters	mm
799161	12	0.09	ø63

SAUCER FOR CAPPUCCINO CUP

code	order unit	mm
799154	12	ø145

SAUCER FOR COFFEE CUP

code	order unit	mm
799154	12	ø145

SAUCER FOR ESPRESSO CUP

code	order unit	mm
799178	12	ø83

505472

505465

OAK SERVING BOARD

- Single sided.
- Glued stile construction: the middle part (horizontal wood fibres) is reinforced with side frames (vertical wood fibres).

code	mm
505472	270x270x(H)20
505465	370x270x(H)20

505489

OAK SERVING BOARD

- Double-sided.
- Constructed with carefully selected oak pieces that are glued together creating a stylish natural pattern.

code	mm
505489	420x280x(H)40

OAK SERVING BOARD, END-GRAIN

- Double-sided.
- Made with the end-grain method: oak squares are glued together in a stylish checkerboard pattern.
- Vertical placement of wood fibres, perpendicularly to the working surface – increased durability, resistance to scratches, and preventing dulling knives (blade goes in between wood fibres).

code	mm
505458	325x265x(H)30
505441	530x325x(H)35

505441

OVEN DISHES WHITE PORCELAIN

- Special porcelain type, toughest type available.
- Thermal shock resistant, can withstand extreme temperature changes.
- High-impact and wear resistance and still relatively light-weight.
- Extremely pure and brilliant white.

TAPAS DISH OVAL

- With handles.

code	liters	mm
784006	0.19	200x107x(H)30
784013	0.35	262x140x(H)33
784020	0.8	324x185x(H)38

786321

RUSTICA OVEN DISH OVAL

code	liters	mm
786321	0.62	223x132x(H)42
786338	1	245x145x(H)55

786369

RUSTICA OVEN DISH RECTANGULAR

code	liters	mm
786369	2.3	282x192x(H)65
786376	3	335x232x(H)62
786383	4.8	380x260x(H)70

786352

RUSTICA OVEN DISH SQUARE

code	mm
786352	165x165x(H)65

RUSTICA OVEN DISH ROUND

code	mm
786307	ø100x(H)50

786307

OVEN DISHES CREAM PORCELAIN

- Special porcelain type, toughest type available.
- Thermal shock resistant, can withstand extreme temperature changes.
- High-impact and wear resistance and still relatively light-weight.
- Cream white.

OVEN DISH ROUND

code	mm
785904	185x152x(H)40

785904

768730

PLATE WITH HIGH RIM OSLO

- Made of glazed white porcelain.
- High rim prevents spilling liquids (sauces, etc.).
- Microwave safe.
- Dishwasher safe.
- Not oven safe.

code	mm
768730	ø200x(H)25
768747	ø240x(H)26
768754	ø280x(H)28

434208

SOUP TUREEN

- With lid and serving spoon

code	liters	mm
434208	2.7	ø270x(H)175

432136

SAUCE BOAT

- On foot.

code	liters	mm
432143	0.085	120x72x(H)50
432006	0.14	135x76x(H)70
432105	0.23	160x98x(H)90
432129	0.28	200x100x(H)105
432136	0.46	240x120x(H)120

785553

PLATE BARK

- Rectangular.

code	mm
785546	218x105x(H)23
785553	352x146x(H)40

785560

BOWL VANILLA

code	mm
785560	225x111x(H)62
785577	290x136x(H)80

786437

GRAVY BOAT

code	mm
786437	180x55x(H)130

SOUP BOWL LIONHEAD

- Special, toughest porcelain type available on the market High-impact and wear resistance and still relatively light-weight Shining white

code	liters	mm
784778	0.125	ø90x(H)60
784761	0.25	ø120x(H)78
784754	0.5	ø138x(H)95

784761

786239

ICE CREAM BOWL CLOWN

code	mm
786239	226x145x(H)37

786499

CHILDREN'S PLATE "BEAR"

- Ø 190 mm without ears.

code	mm
786499	ø265

TAPAS MINI

- Special, toughest porcelain type available on the market.
- High-impact and wear resistance and still relatively light-weight.
- Shining white.

784426

TAPAS DISH PLATO - 6 PCS

code	mm
784426	ø100x(H)25

784327

TAPAS DISH CUADRADO - 6 PCS

code	mm
784327	80x80x(H)35

784365

TAPAS DISH REDONDO - 6 PCS

code	mm
784365	ø75x(H)30

784433

TAPAS DISH LEON - 6 PCS

code	mm
784433	ø55x(H)45

784334

TAPAS DISH CONCHA - 6 PCS

code	mm
784334	90x50x(H)20

784419

TAPAS DISH CUADRADO - 6 PCS

code	mm
784419	59x59x(H)37

784389

TAPAS DISH CACEROLE - 6 PCS

code	mm
784389	ø60x(H)25

784372

TAPAS DISH HUEVO - 6 PCS

code	mm
784372	ø65x(H)15

784396

TAPAS DISH TRIANGOLO - 6 PCS

code	mm
784396	100x100x(H)25

785324

TAPAS DISH CUCHARA - 6 PCS

code	mm
785324	130x43x(H)26

564509

MINI SAUCEPAN LITTLE CHEF

code	mm
564509	162x121x(H)30

564516

MINI GRIDDLE PAN LITTLE CHEF

code	mm
564516	320x162x(H)20

564523

MINI ROUND PAN LITTLE CHEF

code	mm
564523	150x115x(H)37
564530	189x147x(H)37

564554

MINI OVAL PAN LITTLE CHEF

code	mm
564547	155x80x(H)37
564554	263x140x(H)37

426425

426432

426449

426456

S.S. stainless steel

425619

425626

425633

425657

S.S. stainless steel

wash

DEEP FRYING BASKET MINIATURES

code	mm
426449	90x90x(H)90
426425	100x80x(H)75
426432	125x100x(H)85
426456	255x135x(H)45

DEEP FRYING BASKET MINIATURES

– Finished with a matt black coating.

code	mm
425633	90x90x(H)90
425619	100x80x(H)75
425626	125x100x(H)85
425657	255x135x(H)45

425688

DEEP FRYING BASKET MINIATURES STACKABLE

code	mm
425664	105x90x(H)60
425688	130x115x(H)80

DEEP FRYING BASKET MINIATURES STACKABLE BLACK

- Finished with a matt black coating.

code	mm
425671	105x90x(H)60
425695	130x115x(H)80

425671

425695

630914

CHIPS BAG HOLDER

- Black wire frame, with room for a sauce bowl.
- Melamine ramekin 80 ml fits perfectly (561713), not included.

code	mm
630914	210x110x(H)172

630938

CHIPS BAG HOLDER

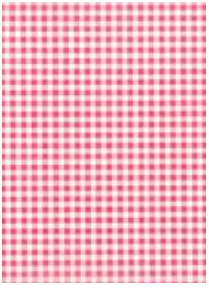
- Black wire frame, fits 1 chip bag.

code	mm
630938	ø115x(H)172

630907

CHIPS BAG HOLDER

code	mm
630907	ø110x(H)175



678251

GREASEPROOF PAPER

- Red and white chequered pattern.
- Packed per 500 sheets.

code	mm	
678244	200x250	N
678251	250x350	N
678176	305x305	

678121

GREASEPROOF PAPER

- Packed per 500 sheets.

code	mm
678121	200x250
678107	250x350

678268

GREASEPROOF PAPER

- Black and white pattern with hamburger illustrations.
- Packed per 500 sheets.

code	mm
678268	200x250
678275	250x350
678282	305x305

678138

GREASEPROOF PAPER

– Packed per 500 sheets.

code	mm
678138	200x250
678114	250x350

ENAMELLED

- Made of steel with white enamel, with a blue rim.
- High quality enamel, resistant to abrasion.
- Stackable for convenient storage.
- Dishwasher safe.
- Oven safe.
- Not microwave safe.

621202

BOWL RECTANGULAR

- Dishes and desserts can be prepared in the bowl.

code	mm
621219	215x160
621202	175x130

621226

FLAT PLATE

code	mm
621226	ø200
621233	ø240

621257

DEEP PLATE

code	mm
621240	ø180
621257	ø200
621264	ø220
621271	ø240

621288

SALAD BOWL

code	mm
621288	ø160x(H)75

621295

MUG

code	liters	mm
621295	0.36	ø90x(H)80
621301	0.52	ø100x(H)90

621318

CUP

code	liters	mm
621318	0.12	ø70x(H)50

621332

TUMBLER

code	liters	mm
621325	0.3	ø90x(H)90
621332	0.4	ø90x(H)120

625804

625705

SOUP & GRAVY PAN - WITH LID

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

code	-	liters	mm
625804	blue	0.6	ø120x(H)95
625705	black	0.8	ø140x(H)110

Fe carbon steel · ceramic · electro · gas

622742

622858

ENAMELLED PAN

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

code	mm	
622704	ø100x(H)20	
622711	ø120x(H)25	
622728	ø150x(H)27	
622735	ø200x(H)36	
622742	ø240x(H)40	
622773	ø300x(H)50	N
622780	ø340x(H)50	N

ENAMELLED PAELLA BOWLS

- Deep model.
- Made of enamelled steel.

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

BUCKET MINIATURES

code	mm
426364	ø87x(H)93
426371	ø125x(H)127

NEW

BUCKET

- Made of stainless steel.
- Includes handle.
- Dishwasher safe.

code	mm
425718	ø75x(H)66
425725	ø90x(H)85
425732	ø130x(H)110

SNACK CAN

code	mm
426463	ø45x(H)50
426470	ø70x(H)100

SNACK PAN

code	mm
426487	196x95x(H)70

607039

SMALL SAUCE PAN WITH SPOUT

- Made of 2.5 mm thick 3-ply material, copper/aluminium/ stainless steel.
- Handle attached by rivets.

code	liters	mm
607015	0.05	ø50x(H)30
607022	0.16	ø75x(H)40
607039	0.26	ø85x(H)50

607046

SMALL FRYING PAN

- Made of 2.5 mm thick 3-ply material, copper/aluminium/ stainless steel.
- Handle attached by rivets.

code	mm
607046	ø120x(H)30

GALVANISED BUCKETS

- Made of galvanized sheet steel, this creates a rustic look.
- Galvanized steel isn't intended for food contact, line the buckets with our greaseproof paper sheets when using it for SERVING FOOD.

425992

PARTY TUB

code	mm
425992	400x330x(H)220

425923

BUCKETS WITH HANDLE

code	mm
425909	ø70x(H)65
425916	ø100x(H)90
425923	ø120x(H)105
425985	ø160x(H)140

425978

TABLE CADDY

- With wooden grip handle.

code	mm
425978	245x180x(H)130

SOUP AND SAUCE BOWLS

430002

401200

401002

401101

SOUP BOWL

S.S. stainless steel

- Made of stainless steel.
- With handles.
- Dishwasher safe.

code	liters	mm
430002	0.35	ø120x(H)50

VEGETABLE DISH

18/8 stainless steel

- With handles.

code	mm
401200	ø160x(H)40
401002	ø120x(H)30
401101	ø140x(H)35

783177

porcelain | <600°C temp | oven | micro | wash

RAMEKIN

- Ribbed, made of porcelain.

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

565605 565612

PET plastic | -20°C 95°C temp | wash | stackable

RAMEKIN - 12 PCS

code	packed per	colour	liters	mm
565605	12	Black	0.045	ø60x(H)35
565612	12	Ivory	0.045	ø60x(H)35

564561

M melamine

BUTTER & SAUCE DISH - 3 PCS

code	packed per	colour	mm
564561	3	Black	ø80x(H)30

RAMEKIN - 12 PCS

code	packed per	liters	mm
400029	12	0.07	ø62x(H)40
400012	12	0.045	ø62x(H)24
400036	12	0.115	ø73x(H)47
400043	12	0.175	ø85x(H)52

561720

RAMEKIN

- Ribbed.

M melamine | micro

code	-	packed per	mm
561492	35 ml	1	ø60x(H)25
565643	35 ml	4	ø60x(H)25
561706	50 ml	1	ø70x(H)35
565650	50 ml	4	ø70x(H)35
561713	80 ml	1	ø80x(H)40
561720	100 ml	1	ø85x(H)45

564592

M melamine | micro

VELOCITY SLANTED BOWLS

code	mm
564578	70x70x(H)60
564585	97x97x(H)80
564592	110x110x(H)100

400043

S.S. stainless steel | stackable

BASKETS WITH WOVEN SIDES

PP polypropylene

code	-	mm
426258	round	200x200x(H)65
426234	oval	225x130x(H)55
426265	oval	320x230x(H)55
426227	square	190x190x(H)80
426241	rectangular	225x150x(H)65

wash

BAKERY BASKET WITH BAG

- Finished with a matt black powder coating.
- Fitted with a grey, washable bag.

code	-	mm
427125	oval	250x160x(H)75
427149	square	190x190x(H)100
427132	rectangular	250x180x(H)85

CUTLERY BASKET

PP polypropylene

- With 4 compartments.

code	colour	mm
426074	Black	260x180x(H)150

CUTLERY BASKET

PP polypropylene

code	colour	mm
426098	Black	270x100x(H)45
426081	Light grey	270x100x(H)45

CUTLERY BASKET

PP polypropylene

code	colour	mm
426210	Black	ø100x(H)120
426197	Light grey	ø100x(H)120

BAKERY BASKET GN SIZE

- Reinforced with a stainless steel frame.

code	GN	mm
426746	GN 1/6	176x162x(H)65
426722	GN 1/4	265x162x(H)65
426715	GN 1/3	325x176x(H)65
426692	GN 1/2	325x265x(H)65
426753	GN 2/3	325x354x(H)65
426685	GN 1/1	530x325x(H)65

BREAD DISPLAY BASKET

- Large-sized basket – perfect for displaying bread and other baked goods in bakeries, grocery shops, and buffets.
- Made of polyrattan, reinforced with a stainless steel frame.
- Dishwasher safe.

code	mm
427248	595x395x(H)105
427231	295x395x(H)105

BASKETS

561102

BREAD BASKET GN 1/1

- Reinforced with a stainless steel wire frame.

code	mm
561102	530x320x(H)90

561003

BREAD BASKET OVAL

- Reinforced with a stainless steel wire frame.

code	mm
561003	380x270x(H)90

426968

PC polycarbonate | PP polypropylene | wash

BASKET WITH ROLL TOP COVER

- Basket made of heavy duty polypropylene (poly-rattan).
- Roll top hood made of polycarbonate.

code	GN	mm
426968	GN 2/3	365x335x(H)245

PP polypropylene

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

426517

PP polypropylene | S.S. stainless steel

BAGUETTE BASKET

code	mm
426517	305x320x(H)350

SERVING BASKETS FAST FOOD STYLE

- Ideal for fast food restaurant, diners and street food vendors.
- Set of 6 polypropylene serving baskets.
- Light weight, stackable and easy to clean.
- Available in multiple colours.

code	packed per	colour	mm
426890	6	Black	275x175x(H)38
426319	6	Red	275x175x(H)38

BREAD BAGS

PAPER BREAD BAGS

- Made of food grade washable kraft paper.

code	colour	mm
429228	Beige	170x170x(H)150
429211	Black	170x170x(H)150

BREAD BAG, ROUND

- Made of durable cotton.
- Available in gray/beige and gray/dark blue color combinations.

code	colour	mm
429006	Beige	ø150x(H)150
429013	Dark grey	ø150x(H)150
429020	Beige	ø200x(H)200
429037	Dark grey	ø200x(H)200
429044	Beige	ø250x(H)160
429051	Dark grey	ø250x(H)160

BASKETS

- Polyrattan.

BREAD BASKET - OVAL

code	mm
426500	225x130x(H)55

BREAD BASKET - RECTANGULAR

code	mm
426807	225x150x(H)65

BREAD BASKET - ROUND

code	mm
426609	ø200x(H)65

BREAD BASKET - OVAL

code	mm
426708	225x110x(H)60

BREAD BASKET - OVAL

code	mm
426906	375x140x(H)70

425800

PITTA BREAD BASKET - ROUND

- Not intended for food contact, line the basket with our greaseproof paper sheets when using it for serving food.

code	mm
425701	ø150x(H)38
425800	ø200x(H)50

425602

PITTA BREAD BASKET - OVAL

- Not intended for food contact, line the basket with our greaseproof paper sheets when using it for serving food.

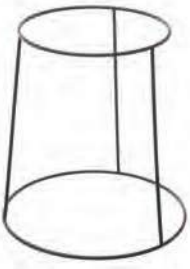
code	mm
425503	195x140
425602	255x190

BAKERY BASKET OVAL

code	colour	mm
426777	Black	190x120x(H)60
426760	Light grey	190x120x(H)60
426623	Black	250x190x(H)65
426616	Light grey	250x190x(H)65

BAKERY BASKET

code	colour	mm
426784	Light grey	190x130x(H)60
426791	Black	190x130x(H)60



BASKET RISER

code	mm
426814	ø250x(H)180
426821	ø250x(H)265

BAKERY BASKET ANGLED

code	colour	mm
426678	Black	400x300x(H)120
426661	Light grey	400x300x(H)120

425879

WIRE BASKET DECO OVAL

- With decorative rim.
- Finished with a matt black coating.

code	mm
425879	255x160x(H)80

427088

427095

427071

FRUIT BASKET ANGLED ROUND BLACK

- Finished with a matt black powder coating.

code	mm
427095	ø150x(H)80
427088	ø280x(H)130
427071	ø300x(H)205

PP
polypropylene

wash

VACUUM JUG

- Tight sealing lid with push button for pouring.
  Double walled with glass inner bottle.

code	liters	mm
449615	1	ø110x(H)289

449615

VACUUM JUGS

- Double walled stainless steel.
- Seamless structure.
- Vacuum insulation.
- Metal chromed cover, lever, spout and handle.
- High insulation value.

445839

18/8 stainless steel

446706

PP polypropylene | S.S. stainless steel | wash

446720

PP polypropylene | S.S. stainless steel | wash

VACUUM JUG

code	liters	mm
445815	0.6	ø120x(H)168
445822	1	ø136x(H)188
445839	1.5	ø136x(H)258

VACUUM JUG

- Double walled stainless steel.
- With black push-button cap.
- Top and lid made of polypropylene.

code	liters	mm
446607	1.5	ø145x(H)230
446508	1	ø145x(H)205
446706	2	ø145x(H)260

VACUUM JUG

- Double walled stainless steel.
- With yellow push-button cap.
- Top and lid made of polypropylene.

code	liters	mm
446522	1	ø145x(H)205
446621	1.5	ø145x(H)230
446720	2	ø145x(H)260

449608

PP polypropylene | wash

VACUUM JUG WITH GLASS INNER BOTTLE

code	liters	mm
449608	1	ø140x(H)268

18/8 stainless steel | PP polypropylene | wash

448908

AIR POT

- Housing and inner walls made of stainless steel.
- Lid made of polypropylene, opens to 125 degrees for easy filling and cleaning.
- Lid with a push pump for easy beverage dispensing.
- Handle for convenient carrying.
- Capacity: 2.2 L.

code	liters	mm
448908	2.2	ø150x(H)340

18/8 stainless steel | PP polypropylene | wash

445877

AIR POT

- Housing and inner walls made of stainless steel.
- Lid made of polypropylene, opens to 125 degrees for easy filling and cleaning.
- Lid fitted with lever pump for easy beverage dispensing.
- Lever pump made of zinc alloy – very durable.
- On a rotating base made of polypropylene.
- Handle for convenient carrying.
- Capacity: 3 L.

code	liters	mm
445877	3	ø171x(H)373

18/8 stainless steel

451526

MULTIPURPOSE JUGS

code	liters	mm
451502	0.35	ø76x(H)93
451519	0.6	ø90x(H)112
451526	0.9	ø102x(H)125
451533	1.5	ø112x(H)161

18/8 stainless steel | wash

451045

MILK JUG – MATT BLACK

- Made of extra thick stainless steel, helps keep the content hot.
- V-shaped spout gives extra control during pouring.

code	liters	mm
451045	0.7	ø84x(H)130

18/0 stainless steel | 18/8 stainless steel

451014

MILK JUG

- Made of extra thick stainless steel, helps keep the content hot.
- V-shaped spout gives extra control during pouring.

code	liters	mm
451038	0.35	ø65x(H)99
451021	0.45	ø75x(H)111
451014	0.7	ø84x(H)130

18/8 stainless steel | wash

458198

MILK JUG BLACK

- Made from stainless steel with a black non-stick coating.

code	liters	mm
458198	0.6	ø90x(H)112

S.S. stainless steel

451106

MILK JUG

- Simple design.

code	liters	mm
451007	0.35	ø85x(H)110
451106	0.75	ø100x(H)120

18/8 stainless steel

451052

MILK JUG WITH MEASURE

- Made of stainless steel.
- Shape with an easy-pour spout designed for clean and efficient work.
- Dishwasher safe.

code	liters	mm
451052	0.55	130x77x(H)115

COFFEE/ TEA POT WITH LID

- With hinged lid.
  Straight model.

code	liters	mm
453001	0.2	ø74x(H)95
453100	0.3	ø74x(H)123
453209	0.6	ø97x(H)142
453308	0.9	ø120x(H)158
453407	1.4	ø126x(H)185

S.S. stainless steel

453209

TEA STRAINER - WITH HINGED HANDLE

- For herbs and tea.
- With hinged handle.

code	mm
570807	ø45x165

TEA & HERB STRAINER

- For herbs and tea.
- With wire handle.

code	mm
638101	ø70x225

SUGAR CUBE TONGS - 2 PCS

code	mm
523629	(L)160

SUGAR/WHIPPED CREAM DISH

code	packed per	mm
452714	6	ø65x(H)20
452325	4	ø100x(H)20

SUGAR BOWL

- With hinged lid.

code	liters	mm
452103	0.3	ø85x(H)80

SUGAR BOWL

- Without lid.

code	liters	mm
452202	0.3	ø85x(H)65

CREAM JUG

- Made of stainless steel.
- Shape with an easy-pour spout designed for clean and efficient work.
- Dishwasher safe.

code	liters	mm
450109	0.02	ø32x(H)24
450208	0.03	ø35x(H)35
450307	0.07	ø45x(H)45
450406	0.12	ø55x(H)55
450505	0.25	ø70x(H)70

ICE-CREAM CUP

- On foot.

code	mm
441107	ø90x(H)50

440773

440780

440797

NEW

indoor

TABLETOP TRASH BIN WITH SWING COVER

- Made of powder coated metal.
- Removable swing cover.
- Available in 3 colours.

code	colour	mm
440773	Black	ø120x(H)165
440780	Green	ø120x(H)165
440797	Beige	ø120x(H)165

440711

18/0
stainless steel

TABLETOP LITTERBIN

- With plastic top and stainless steel swing cover.

code	mm
440711	ø95x(H)130

421574

can be used as a cutlery holder

M
melamine

TABLETOP LITTERBIN OR CUTLERY HOLDER

- Black container made of melamine

code	colour	mm
421574	Black	ø130x(H)160

595008

RECEPTION BELL

- Chrome-plated with metal base.

code	mm
595008	ø85x(H)57

444023

TABLECLOTH CLIP - 4 PCS

code	packed per	mm
444023	4	50x10x(H)40

428528

NAPKIN HOLDER

- Chrome-plated wire.

code	mm
428528	190x190x(H)65

428511

NAPKIN HOLDER

- Matt finish.

code	mm
428511	170x30x(H)70

MENU CLIPBOARD

- Made from durable MDF with metal clamping mechanism.
- Available in multiple sizes.

code	mm
664179	125x180
664162	185x245
664155	240x330

664179 664162 664155

663691

18/0 stainless steel

wash

TABLE SIGN RESERVED - 4 PCS

code	-	mm
663691	Gereserveerd / Reservé	50x35x(H)40
663707	Reserviert	50x35x(H)40
663936	Réservé	50x35x(H)40
663929	Gereserveerd	50x35x(H)40

663462

PMMA plexiglas

wash

TABLE SIGN RESERVED

- Black - white.
- Printed on 2 sides.

code	-	mm
663486	réservé	130x30x(H)38
663462	reserved	130x30x(H)38
663745	gereserveerd	130x30x(H)38
663479	reserviert	130x30x(H)38

664308

wash

TABLE SIGN RESERVED

- Made from durable wood.
- With slot to hold a menu.

code	-	mm
664308	"reserved"	152x44x(H)44

18/0 stainless steel

TABLESTAND NUMBERS

– Sets of multiple numbers 12 numbers per set.

code	-	mm
663844	Numbers 1-12	50x35x(H)40
663851	Numbers 13-24	50x35x(H)40
663868	Numbers 25-36	50x35x(H)40
663875	Numbers 37-48	50x35x(H)40
663882	Numbers 49-60	50x35x(H)40
663899	Numbers 61-72	50x35x(H)40

S.S. stainless steel

DOOR SIGNS

– With self-adhesive strip.

code	-	mm
663608	men	ø75
663615	women	ø75
663622	toilets	ø75
663639	no smoking	ø75
663646	wheelchair	ø75

663608 663615 663622

663639 663646

S.S. stainless steel

DOOR SIGN

– Self-adhesive.

code	-	mm
663790	no smoking	ø75

663790

18/0 stainless steel

TABLE SIGN 'NO SMOKING'

– 2 sides printed.

code	mm
663660	50x35x(H)40

663660

441466

S.S. stainless steel | stackable

EGG CUP - 6 PCS

- Low model.

code	packed per	mm
441466	6	ø85x(H)15

441367

S.S. stainless steel

EGG CUP - 6 PCS

- On foot.

code	packed per	mm
441367	6	ø50x(H)45

441503

ABS plastic

EGG SPOON - 6 PCS

- White.
- ABS

code	packed per
441503	6

513729

S.S. stainless steel

RECEIPT HOLDER

code	mm
513729	ø80x(H)150

665510

MENU CARD TABLE STAND

code	mm
665503	ø75x(H)100
665510	ø75x(H)200

595305

MENU CARD HOLDER - 2 PCS

S.S. stainless steel

- With clamp.

code	packed per	mm
595305	2	ø40x(H)104

665251

MENU CARD TABLE STAND - 6 PCS

S.S. stainless steel

- Supplied without menu card.

code	packed per	mm
665251	6	80x77x(H)18

595206

RECEIPT HOLDER - 3 PCS

S.S. stainless steel

- With clamp.

code	packed per	mm
595206	3	152x110

664186

CUTLERY BOX

- Made of durable wood.
- Cutlery is not included.

code	mm
664186	80x80x(H)95

664315

TABLE CADDY

- Made of durable wood.
- With 2 compartments and a large handle.
- Accessories shown in the photo are not included.

code	mm
664315	190x160x(H)200

664148

MENU AND CUTLERY BOX

- Wooden box with integrated blackboard on two sides.
- Box has 4 compartments.
- Accessories shown in the photo are not included.

code	mm
664148	210x150x(H)150

425787

CONDIMENT RACK ROUND

- Finished with a matt black powder coating.

code	mm
425787	ø165x(H)215

427170

CONDIMENT RACK BLACK

- Finished with a matt black powder coating.

code	mm
427170	135x65x(H)200

TABLE CADDY

- Fitted with a wooden handle.
- Finished with a matt black powder coating.
- Accessories shown in the photo are not included.

code	mm
427064	140x105x(H)190
427057	170x130x(H)160
427040	230x100x(H)240

427064

427057

427040

SALT GRINDERS & PEPPER MILLS

WOODEN SALT GRINDER

- Body made of rubber wood – lightweight, but durable.
- Ceramic grinding mechanism (burrs) – non-corrosive (suitable for salt), manual and adjustable with a knob.
- Lid protected from falling off with a screwed knob.
- Knob with a printed "S" letter – for marking salt.
- Available in several colours: dark wood, light wood, white lacquered wood (glossy finish).

code	colour	mm
469613	White	ø50x(H)113
469606	White	ø55x(H)215
469590	White	ø60x(H)315
469583	White	ø65x(H)415
469699	Wood light	ø50x(H)113
469712	Wood light	ø57x(H)165
469736	Wood light	ø57x(H)215
469750	Wood light	ø60x(H)315
469774	Wood dark	ø50x(H)113
469798	Wood dark	ø57x(H)165
469811	Wood dark	ø57x(H)215
469835	Wood dark	ø60x(H)315

WOODEN PEPPER MILL

- Body made of rubber wood – lightweight, but durable.
- Grinding mechanism (burrs) made of stainless steel, manual and adjustable with a knob.
- Lid protected from falling off with a screwed knob.
- Knob with a printed "P" letter – for marking pepper.
- Available in several colours: dark wood, light wood, black lacquered wood (glossy finish)

code	colour	mm
469576	Black	ø50x(H)113
469569	Black	ø55x(H)215
469552	Black	ø60x(H)315
469545	Black	ø65x(H)415
469682	Wood light	ø50x(H)113
469705	Wood light	ø57x(H)165
469729	Wood light	ø57x(H)215
469743	Wood light	ø60x(H)315
469767	Wood dark	ø50x(H)113
469781	Wood dark	ø57x(H)165
469804	Wood dark	ø57x(H)215
469828	Wood dark	ø60x(H)315

Ceramic salt grinding mechanism

Stainless steel pepper grinding mechanism

469682 469699 | 469705 469712 | 469729 469736 | 469743 469750 | 469767 469774 | 469781 469798 | 469804 469811 | 469828 469835

ACRYLIC PEPPER MILL

- Body made of transparent acrylic glass (PMMA) - a lighter substitute for glass, but more resistant to scratching and breakage.
- Grinding mechanism (burrs) made of stainless steel, manual and adjustable with a knob.
- Lid protected from falling off with a screwed knob.
- Knob with a printed "P" letter – for marking pepper.

code	mm
469620	ø50x(H)113
469644	ø50x(H)140
469668	ø60x(H)215

ACRYLIC SALT GRINDER

- Body made of transparent acrylic glass (PMMA) – a lighter substitute for glass, but more resistant to scratching and breakage.
- Ceramic grinding mechanism (burrs) – non-corrosive (suitable for salt), manual and adjustable with a knob.
- Lid protected from falling off with a screwed knob.
- Knob with a printed "S" letter – for marking salt.

code	mm
469637	ø50x(H)113
469651	ø50x(H)140
469675	ø60x(H)215

786413

porcelain

CONDIMENT SET

- 2-piece set: salt, pepper.

code	order unit	mm
786413	3	ø42x(H)80

786420

porcelain

CONDIMENT SET

- 3 piece set: salt, pepper, toothpick holder.

code	order unit	mm
786420	48	125x54x(H)90

465363

18/0 stainless steel

CONDIMENT SET

- 5-piece - salt, pepper, oil, vinegar, toothpick holder.
- Matt finish.

code	mm
465363	130x110x(H)185

631102

631300

631201

18/8 stainless steel

SHAKER

code	-	mm
631102	parmesan shaker	ø55x(H)75
631201	pepper and salt shaker	ø55x(H)75
631300	wire mesh powder shaker	ø55x(H)75

465387

S.S. stainless steel

SALT AND PEPPER SHAKER SET

- Glass shaker.
- Stainless steel lid with S and P shaped dispensing opening.

code	mm
465387	ø40x(H)70

461167

461266

S.S. stainless steel

PEPPER SHAKER & SALT SHAKER

- Body made of glass.
- Stainless steel lid with P-shaped dispensing opening.

code	-	packed per	mm
461167	Pepper shaker	6	ø40x(H)70
461266	Salt shaker	6	ø40x(H)70

465301

18/0 stainless steel

CONDIMENT SET

- 2-piece - salt, pepper.
- Matt finish.

code	mm
465301	85x55x(H)115

465349

18/0 stainless steel

CONDIMENT SET

- 2-piece - oil, vinegar.
- Matt finish.

code	liters	mm
465349	0.15	120x75x(H)185

465332

18/0 stainless steel

CONDIMENT SET

- 3-piece - salt, pepper, mustard.
- With stainless steel mustard spoon.
- Matt finish.

code	mm
465332	100x95x(H)115

465318

18/0 stainless steel

CONDIMENT SET

- 3-piece - salt, pepper, napkin holder.
- Matt finish.

code	mm
465318	85x75x(H)115

465325

18/0 stainless steel

CONDIMENT SET

- 3-piece - salt, pepper, toothpick holder.
- Matt finish.

code	mm
465325	90x90x(H)115

465356

18/0 stainless steel

CONDIMENT SET

- 4-piece - salt, pepper, oil, vinegar.
- Matt finish.

code	mm
465356	130x110x(H)185

462904

OLIVE OIL DISPENSER

- Made of polished stainless steel.
- Conical shape ensuring stability.
- Removable stopper with a spout.

code	liters	mm
462904	0.25	ø84x(H)158

460245

OIL AND VINEGAR SET

- Holder made of chrome-plated iron.
  Two oil/vinegar bottles with stainless steel pourers.

code	-	mm
460245	2x0,237L	115x60x(H)325

FREE-FLOW POURER - 3 PIECES

- For use in bars, pubs and restaurants
- Durable stainless steel construction
- Counterbalanced pouring flap, which causes the nozzle to open and close automatically when the bottle is tilted
- Facilitates precise dispensing
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm
599327	3	ø30x120

599327

452400

SUGAR DISPENSER

- Glass dispenser.
- Spout made of stainless steel 18/0.

code	mm
452400	ø80x(H)140

452424

HONEY DISPENSER

- Glass dispenser.
- Stainless steel lever.

code	mm
452424	ø80x(H)115

465370

CHEESE/SUGAR DISH

- With glass dish.
- Including stainles steel spoon.

code	mm
465370	ø130x(H)90

SHELLFISH CUTLERY

403747

NUT AND SEAFOOD CRACKER MATT BLACK

- Ideal for cracking nuts, but also very suitable for sea food.
- Finished with a black powder coating.
- The large handle fits nicely in the hand and provides plenty of grip.
- The two halves are connected by a durable hinge, suitable for multiple sizes of nuts.
- Not dishwasher safe.

code	mm
403747	155x35

403754

LOBSTER AND CRAB CRACKER

- Ideal for opening hard lobster and crab shells.
- Wide, appropriately contoured handle for easy and comfortable use.
- Robust aluminium construction, powder coated – red.
- The arms of the tongs are connected with a durable hinge.
- Not dishwasher safe.

code	mm
403754	140x62

403716

LOBSTER FORKS - 6 PCS

code	packed per	mm
403716	6	(L)205

402221

SNAIL FORK - 6 PCS

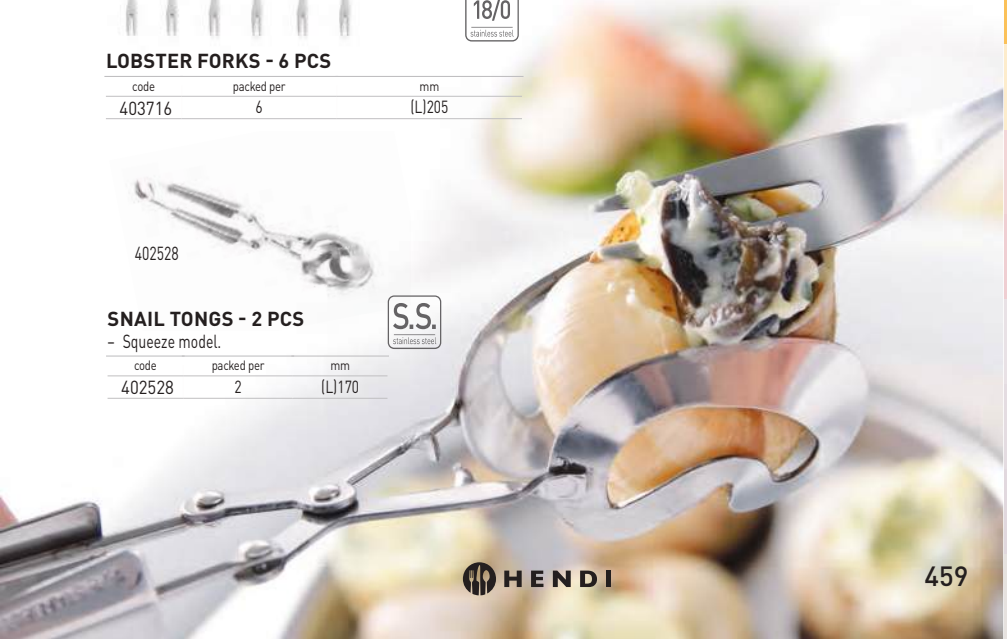
code	packed per	mm
402221	6	(L)130

402528

SNAIL TONGS - 2 PCS

- Squeeze model.

code	packed per	mm
402528	2	(L)170



BLACKBOARDS

664025

664032

664049

664018

664001

WALL BLACKBOARD

- Black, with wooden frame.
- Mounting hooks included.

code	mm
664025	300x400
664032	400x600
664049	600x800

PAVEMENT BLACKBOARD

- Black, with wooden frame.

code	mm
664001	500x450x(H)850
664018	700x600x(H)1200

664100

664117

PAVEMENT BLACKBOARD

- Black, with steel frame.

code	mm
664100	700x500x(H)1100

PAVEMENT BLACKBOARD

- Black, with steel frame.

code	mm
664117	500x550x(H)850

664063 664056

TABLETOP BLACKBOARD - 2 PCS

- Black, with wooden stand.

code	packed per	mm
664056	2	150x50x(H)230
664063	2	210x50x(H)320

664070

BLACKBOARD WITH EASEL

- Black, with wooden easel.

code	mm
664070	220x210x(H)360

664131 664124

BLACKBOARD WITH STAND

- Large format blackboard in wooden frame.
- Convenient stand included.

code	mm
664124	300x400
664131	400x600

664209 664216

BLACKBOARD MARKERS 6 MM

- With oblique nib, writing width 2 to 6 mm.

code	-
664216	1 pink, 1 green, 1 blue and 2 white markers
664209	5 white markers

664223

BLACKBOARD MARKERS 15 MM

- With wide flat nib, writing width 15 mm.

code	-
664223	3 white markers

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

440605

S.S. stainless steel | in- & outdoor

ASHTRAY WITH LOWER TRAY

code	mm
440605	ø140x(H)40

569757

M melamine | in- & outdoor | wash

ASHTRAY

- Made of black melamine.

code	mm
569757	ø146x(H)60

440407

S.S. stainless steel

ASHTRAY WITH LID

code	packed per	mm
440407	1	ø90x(H)28
440490	3	ø90x(H)28

440803

S.S. stainless steel | in- & outdoor | stackable

ASHTRAY

code	mm
440803	ø80x(H)30
440858	ø100x(H)30

440001

S.S. stainless steel | in- & outdoor | stackable

ASHTRAY WITH FIRE RIM

code	mm
440001	ø140x(H)30
440100	ø160x(H)30

440872

S.S. stainless steel | in- & outdoor | stackable

ASHTRAY

code	mm
440872	ø80x(H)30
440865	ø100x(H)30

440230

S.S. stainless steel

BOWL ASHTRAY BLACK

- Stainless steel, outside with a matt black coating.
- With remoavble rim.

code	mm
440230	ø105x(H)58

440209

Cr chrome plated | in- & outdoor | wash

ASHTRAY WITH PUSH BUTTON

code	mm
440209	ø90x(H)45

CIGARETTE RECEPTACLE

- With hinged lid.
- For safe emptying of ashtrays.
- Self-extinguishing.

code	mm
440506	202x170x(H)91

S.S. stainless steel | wash

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

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

440117

ASHTRAY WITH FUNNEL

- 2 separate elements:
  - body made of glass, high-temperature resistant,
  - funnel made of stainless steel.
- With 3 cigarette slots.
- Funnel directs ash into the ashtray and serves as a lid: when used indoor – reduces smoke odours, when used outdoor – protects against wind raising ash.

code	mm
440117	ø98x(H)99

691380

691397

STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body.
- Polished surface finish.
- Removable ashtray placed over the bin for easy cleaning and emptying of the bin.
- Bin opening Ø 135 mm.
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm
691380	15	ø200x(H)700
691397	33	ø240x(H)660

11

Buffet presentation

Buffet reinvented

HENDI
HENDI

design by
Robert Bronwasser

reddot winner 2024

UNIQ

Buffet reinvented

- modern design by Robert Bronwasser
- housing made of high-temperature resistant polypropylene
- heating element made of 18/8 stainless steel
- lid made of transparent, tempered glass,
- equipped with an insulated handle

- cover designed for directing
- condensed steam back into the container
- cover equipped with a ladle notch and aluminum hinge

- electronic, easy to read control panel
- holder for a dish description label
- non-slip feet

Soup kettle HENDI UNIQ

- removable 8-liter container made of
- 18/8 stainless steel, easy to clean
- two-piece construction
- lid reducing heat loss
- when opening

963388

Chafing dish HENDI UNIQ

- water level sensor
- water tank with a marked line
- indicating maximum water level

HENDI

design by
Robert Bronwasser

SOUP KETTLE HENDI UNIQ

code	colour	V	W	mm	
860540	Green	230	500	405x365x(H)325	
860526	Black	230	500	405x365x(H)325	
860533	White	230	500	405x365x(H)325	
860557	Beige	230	500	405x365x(H)325	
860571	Red	230	500	405x365x(H)325	NEW
963388			Inner pot		NEW

CHAFING DISH HENDI UNIQ

code	colour	V	W	mm	
470435	Green	230	700	607x402x(H)245	
470411	Black	230	700	607x402x(H)245	
470428	White	230	700	607x402x(H)245	
470442	Beige	230	700	607x402x(H)245	
470459	Red	230	700	607x402x(H)245	NEW

UNIQ

Buffet reinvented

design by
Robert Bronwasser

COOLING DISPLAY UNIQ

- Modern design by Robert Bronwasser.
- Perfectly complements food presentation on buffet lines.
- Suitable for dishes that require chilled temperatures.
- Housing made of durable polypropylene.
- Quick and easy assembly and disassembly for simple hygiene maintenance.
- Transparent roll-top ABS lid enables dish selection without lifting the cover.
- Convenient handle for opening the lid.
- Roll-top lid opens up to 90 degrees.
- Easy refilling of GN 1/1 trays with food.
- Cutout in the housing allows for easy grip when removing the tray.
- Ergonomic edges for easy transportation of the display unit.
- Includes a GN 1/1 stainless steel tray and a gel-filled cooling element.

code	871928	871904
colour	Green	Black
mm	593x389x(H)147	593x389x(H)147

- Available in 4 colours consistent with other elements of the UNIQ collection: black, green, beige, and white.
- Additional cooling insert available for purchase, item code: 424193.
- The HENDI cooling display is part of the award-winning UNIQ collection from the Buffet Reinvented line.

871911	871935
White	Beige
593x389x(H)147	593x389x(H)147

UNIQ

Buffet reinvented

design by
Robert Bronwasser

HENDI

NEW ABS plastic S.S. stainless steel PP polypropylene in- & outdoor

ROLL-TOP COOLING DISPLAY DUO UNIQ

- Housing made of durable polypropylene.
- Transparent roll-top ABS lid enables dish selection without lifting the cover.
- Roll-top lid opens up to 90 degrees.
- Convenient handle for easy lid opening.
- Suitable for dishes that require chilled temperatures.
- Quick and easy assembly and disassembly for simple hygiene maintenance.
- Modern design by Robert Bronwasser.
- Perfectly complements food presentation on buffet lines.
- Housing cut-out for a convenient grip when removing the tray.
- Available in 3 colours to match other items in the UNIQ collection: black, green, beige.
- Roll-top cooling display Duo UNIQ is part of the award-winning UNIQ collection from the Buffet Reinvented line.

SINGLE ROLL-TOP COOLING DISPLAY DUO, UNIQ

- Single unit with 1 level for buffet food presentation.
- Included in the set: 1 base, 1 roll-top lid with handle, 1 stainless steel tray measuring 400 x 300 mm, 2 cooling elements.

code	871966	871805	871942
colour	Green	Black	Beige
mm	460x355x(H)220	460x355x(H)220	460x355x(H)220

DOUBLE ROLL-TOP COOLING DISPLAY DUO, UNIQ

- Double unit with 2 levels for buffet food presentation.
- Included in the set: 2 bases, 2 roll-top lids with handles, 2 stainless steel trays, each measuring 400 x 300 mm, 4 cooling elements.
- Plastic stacking frame for 2 display units.

code	871973	871812	871959
colour	Green	Black	Beige
mm	480x355x(H)480	480x355x(H)480	480x355x(H)480

UNIQ

Buffet reinvented

design by
Robert Bronwasser

NEW ABS plastic S.S. stainless steel PP polypropylene

JUICE DISPENSERS UNIQ

- Housing made of durable ABS.
- Magnetic drip tray with colour-matched housing, easy to clean, with a perforated stainless steel insert.
- Removable stainless steel cooling rod for ice helps keep beverages cold.
- Quick assembly and disassembly ensure ease of hygiene maintenance.
- Beverage container designed to minimize residue at the bottom.
- Convenient carrying handles for easy transport of the dispenser.
- Colourful base made of polypropylene.
- Label holder for drink identification.
- Drip-free tap positioned 130 mm above the base.
- Easy beverage dispensing.
- Transparent body allows for easy monitoring of liquid level.
- Offered in two capacities – 4 and 8 litres.
- Available in three colours that match other elements of the UNIQ collection: black, white, and yellow.
- Modern design by Robert Bronwasser.
- Timeless colour palette, perfectly complements the presentation of cold beverages on a buffet.
- The HENDI Juicer is part of the award-winning UNIQ collection from the Buffet Reinvented line.

425015

425039

425053

code	425008	425015	425022	425039	425046	425053
colour	Black	Black	Yellow	Yellow	White	White
liters	4	8	4	8	4	8
mm	315x211x(H)431	318x216x(H)532	315x211x(H)431	318x216x(H)532	315x211x(H)431	318x216x(H)532

UNIQ

Buffet reinvented

design by
Robert Bronwasser

HENDI

PERCOLATORS UNIQ

code	colour	liters	V	W	mm	time to boil the wholebowser (min)	
211434	steel	7	230	1050	307x330x(H)450	52	
211441	steel	14	230	1750	354x418x(H)500	57	
211472	black	7	230	1050	307x330x(H)450	52	
211489	black	14	230	1750	357x380x(H)502	57	
211557	light gray	7	230	1050	307x330x(H)450	52	NEW
211571	light gray	14	230	1750	357x380x(H)502	57	NEW
211564	taupe	7	230	1050	307x330x(H)450	52	NEW
211588	taupe	14	230	1750	357x380x(H)502	57	NEW

HOT DRINKS BOILERS UNIQ

code	colour	liters	V	W	mm	time to boil the wholebowser (min)	
211410	steel	9	230	950	307x330x(H)450	58	
211427	steel	16	230	1650	352x357x(H)380	63	
211458	black	9	230	950	307x330x(H)450	58	
211465	black	16	230	1650	357x380x(H)502	63	
211519	light gray	9	230	950	307x330x(H)450	58	NEW
211533	light gray	16	230	1650	357x380x(H)502	63	NEW
211526	taupe	9	230	950	307x330x(H)450	58	NEW
211540	taupe	16	230	1650	357x380x(H)502	63	NEW

ELECTRIC SOUP KETTLES

Al aluminium | PP polypropylene | 18/8 stainless steel

Lid with insulated handle and ladle recess

Digital touch panel with display that alternates between set and actual soup temperature

Thermostat adjustable from 65° to 95°C by 1° increments

Soup name card holder in lid

Overheating protection – with alarm for low water level

860502

NEW

926574

SOUP KETTLE, 8 L

- Thermal insulation reduces energy consumption and keeps the external housing cool.
- Temperature control from 65° to 95°C by 1° increments.
- Reduction of energy consumption by up to 30%.
- Digital control panel with display showing the set temperature and actual soup temperature alternately.
- Removable lid made of tough, transparent polycarbonate.
- Lid with insulated handle and ladle recess.
- Aluminium water pan for efficient heat transfer.
- Food pan made of 18/8 stainless steel.
- Housing of polypropylene.
- Ring allows safe and easy removal of food pan.
- Overheating protection – with low water level alarm.
- Soup name card holder in lid.

code	liters	V	W	mm
860502	8	230	450	ø370x(H)316

SOUP PAN FOR ELECTRIC SOUP KETTLE

18/8 stainless steel

- Made of stainless steel.
- For use with the HENDI soup kettle 860502.

code	mm
926574	ø280x(H)200

860083

SOUP KETTLE, 8 L

- Soup container and lid made of stainless steel.
- Water container made of stainless steel.
- Housing made of metal with black powder coating.
- Lid with a cool-touch handle and a ladle notch.
- Temperature range: 30-85°C.
- Overheating protection at 105°C.
- Temperature adjustment with a dial – 5 levels.
- Capacity: 8 L.

code	liters	V	W	mm
860083	8	230	400	ø330x(H)363

860564

HEATING WITHOUT
A WATER BATH!

S.S. stainless steel | Fe carbon steel | wash | micro

NEW

SOUP KETTLE WATERLESS, 10L

- Body made of carbon steel with powder coating finish.
- Lid and pot made of stainless steel.
- Digital display.
- Temperature range: from 40°C to 90°C.
- Waterless soup kettle.
- With rubber feet.

code	liters	V	W	mm
860564	10	230	450	ø378x(H)398

The insert is suitable for induction, gas, and electric cookers

Heating without the use of water

Large 10-litre insert

204900

S.S. stainless steel

CHAFING DISH ELECTRIC POLLINA

- Gastronorm 1/1.
- Temperature adjustable up to 85°C.
- With lid stand.
- On/off switch with integrated indication light.
- Including Gastronorm 1/1 food pan 65 mm deep.
- Suitable for pans up to 100 mm deep.

code	liters	V	W	mm
204900	9	230	850	610x450x(H)278

PP polypropylene | S.S. stainless steel | indoor

204825

CHAFING DISH ELECTRIC TELLANO

- Water container made of polypropylene.
- Stainless steel lid with a non-heating handle.
- Adjustable temperature with a dial in the range: from approx. 30°C to 85°C.
- Heating indicator light.
- Including a GN 1/1 food pan 65 mm deep.

code	liters	V	W	mm
204825	9	220-240	900	575x349x(H)278

PP polypropylene S.S. stainless steel

CHAFING DISH ELECTRIC TESINO

- Water pan made of heat-resistant polypropylene.
- Continuous settings up to 85°C.
- Very silent whilest heating.
- On/off switch, pilot light.
- Including 6,8 ltr food pan.

code	liters	V	W	mm
204832	6.8	230	500	ø405x(H)240

204832

201749

S.S. stainless steel PP polypropylene indoor **NEW**

FOOD WARMER

- Made of stainless steel.
- Includes 3 stainless steel GN1/3, 65 mm high with lids.
- Temperature range: 40-75°C.
- It can also be used as a buffet warmer or hot plate without the GN containers.

code	V	W	mm
201749	220-240	400	657x381x(H)161

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
475904	1	9	600x358x(H)295

18/0 stainless steel

475201

CHAFING DISH GASTRONORM 1/2

- Model Economic.
- High-gloss polished lid and lid stand.
- Including chafing dish fuel holder and stainless steel food pan 65 mm deep.
- Suitable for food pans up to 65 mm deep.

code	liters	mm
475201	4.5	385x295x(H)310

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

470619

CHAFING DISH - ROUND

- Glass lid.
- Including chafing dish fuel holder and stainless steel food pan.

code	liters	mm
470619	3.5	ø390x(H)270

470367

FOOD CONTAINER ROUND 5,6 L FOR ROUND CHAFING DISH

code	liters	mm
470367	5.6	ø390x(H)60

S.S. stainless steel

472507

SOUP CHAFING DISH

- Model Economic.
- Including chafing dish fuel holder and stainless steel soup pan with lid.

code	liters	mm
472507	8	ø370x(H)325

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

CHAFING DISH GASTRONORM 1/1

- Model Fiora.
- Stackable frame with high-gloss polished lid and lid stand.
- Including two chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Suitable for Gastronorm pans of up to 100 mm deep.

code	liters	mm
471005	9	585x385x(H)315

471005

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

S.S. stainless steel

BAIN-MARIE PAN

- Fits perfectly in HENDI Conversion for 2 bain maries pans 470930.
- Also suitable for: Thermosystem bain-maries (201107, 201206).
- Made of stainless steel.
- Lid fitted with a comfortable handle.

code	-	mm
470930	conversion	530x325x(H)30
470909	Bain-marie pan	ø215x(H)177

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

NEW

S.S. stainless steel

indoor

CHAFING DISH – SET OF 4

- Frame made of stainless steel.
- For self-assembly.
- Suitable for GN 1/1 - 65 mm deep (included).
- Holder for chafing dish fuel can is included.
- Not intended for cooking, only for keeping warm.
- Dishwasher safe.

code	liters	mm
238837	7.5	600x355x(H)305

GAS LIGHTER – SET OF 2 PCS.

- Refillable.
- Supplied empty.

code	packed per	mm
198124	2	(L)230

DISH WARMER WITH 2 CANDLE HOLDERS

- With stainless steel frame and grips.
- Including 2 candle light holders.
- Hotplate size/thickness: 330x180x4mm.

code	mm
463000	330x180x(H)65

463000

DISH WARMER WITH 3 CANDLE HOLDERS

- With stainless steel frame and grips.
- Including 3 candle light holders.
- Hotplate size/thickness: 450x180x4mm.

code	mm
463109	450x180x(H)65

463109

CHAFING DISH HEATER

- For use as an alternative to conventional fuel holder.
- Only suitable for chafing dishes with a flat bottom.
- Extremely suitable for chafing dishes without preparation for electrical elements.
- Specifically suitable for HENDI chafing dishes with item number 470008, 475201, 470206 and 471005.

code	V	W	mm
809600	230	500	ø130x(H)125

809600

CHAFING DISH HEATER

- The heater features a single and stable power level output (it does not have a temperature regulating function).
- Not intended for cooking, only for keeping warm.
- Also suitable for the HENDI Rolltop-Chafing dish GN 1/1 (code: 470206) and any other GN 1/1 chafing dishes if a water pan is fitted with bolts.

code	V	W	mm
809709	230	380	300x200x(H)40

809709

CHAFING DISHES PROFI LINE

- Ideal for buffets and catering.
- By using high-quality material and a beautiful finish, these chafing dishes give every presented dish a certain allure.
- The chafing dishes and accessories are entirely made from durable stainless steel.

470251

CHAFING DISH GN 1/1 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/1 65 mm deep food pan and 2 chafing dish fuel can holders.

code	liters	mm
470251	9	570x430x(H)290

470275

CHAFING DISH GN 2/3 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 2/3 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470275	6	395x430x(H)290

470268

CHAFING DISH GN 1/2 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/2 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470268	4	365x370x(H)280

470282

CHAFING DISH ROUND SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable round water pan, round 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470282	6	465x420x(H)320

CHAFING DISHES PROFI LINE

- Ideal for buffets and catering.
- By using high-quality material and a beautiful finish, these chafing dishes give every presented dish a certain allure.
- The chafing dishes and accessories are entirely made from durable stainless steel.

S.S. stainless steel

470213

CHAFING DISH GN 1/1 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/1 65 mm deep food pan and 2 chafing dish fuel can holders.

code	liters	mm
470213	9	570x405x(H)320

470244

SOUP CHAFING DISH MIRROR FINISH

- The round soup container is placed in a large water pan which provides plenty of heat to easily keep the soup hot.
- Soup container fitted with two handles.
- The lid has a recess for the spoon.
- Supplied with removable water pan, round soup container and chafing dish fuel can holder.

code	liters	mm
470244	10	ø420x(H)380

18/0
stainless steel

ROLLTOP-CHAFING DISH GASTRONORM 1/1

- Model Rental-Top.
- Solid base with high-gloss polished roll top lid made of 18/0 stainless steel.
- Includes two chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Bottom fitted with fastening bolts for electric heating element 809709.
- Suitable for Gastronorm pans up to 100 mm deep.

code	liters	mm
470206	9	590x340x(H)400

470206

S.S.
stainless steel

ROLLTOP-CHAFING DISH GASTRONORM 1/1

- Elegant buffet chafing dish.
- Patented extra quiet opening mechanism.
- Roll-top cover retractable up to 180°.
- Optional installation of electrical heating element.
- Highly polished stainless steel.
- Steel frame 2.3 mm, cover 1.2 mm.
- Set includes two fuel can holders and a GN 1/1 – 65 mm food pan.

code	liters	mm
470305	9	660x490x(H)460

470305

S.S.
stainless steel

ROLLTOP-CHAFING DISH - ROUND

- Elegant buffet chafing dish.
- Patented extra quiet opening mechanism.
- Roll-top cover retractable 180°.
- Set includes one fuel can holder and food pan (Ø 390x(H)60 mm).
- Highly polished stainless steel.
- Steel frame 2.3 mm, cover 1.2 mm thick.

code	liters	mm
470312	5.6	510x540x(H)480

470312

CHAFING DISH FUEL

- Chafing dish fuel is made from natural ethanol alcohol, mixed with water and a thickening agent to make it a solid or gel.
- HENDI chafing dish fuel is artificially made to taste so bitter that it is impossible to swallow.
- To safely and efficiently warm chafing dishes, we urgently advise to place the chafing dish fuel can in the indicated fuel holders.
- The heating capacity is equal throughout the range while the heating rate depends on the size of the flame, determined by the distance the lid of the chafing dish fuel can holder is kept open.
- All HENDI chafing dish fuel burn soot and odourless.
- Cartouches and cans burning without the chafing dish fuel can holder become very hot during use, creating a significant risk of burns if they are not placed inside the chafing dish fuel can holder. Danger of burns!
- These chafing dish fuel can holders are included with the HENDI chafing dishes and available separately.
- Always read the product instructions before use.
- Make sure there are no open flames or hot objects nearby when working with chafing dish fuel.
- The flammable vapour easily escapes from the container.
- Make sure that no water (condensation) drips into the burning fuel. It can cause dangerous sputtering and splashing of fuel.
- Only light the fuel after placing the chafing dish fuel can holder with can in the final location.
- The flames are almost entirely blue, making them very hard to see in the light. Caution is advised.
- Only ever extinguish the fuel by closing the lid of the chafing dish fuel can holder.
- Refilling: Always make sure the can and its holder have completely cooled down.
- Remove the can from the chafing dish fuel can holder to refill the can.
- Storage: Always store it in closed containers in a dark and well-ventilated location, below 20°C.
- To store larger amounts of fuel, please consult your local regulations.
- If the above instructions are followed, the risk of accidents will be minimal.
- In case of a starting/small fire: use a fire blanket (or a large, wet blanket) to cover the fire and deprive it of oxygen.
- In case of fire on clothes/body: use a fire blanket or a powder/CO_2 fire extinguisher.
- Never try to extinguish the fire with a small towel as this would only spread the fuel and the flames! After extinguishing the fire keep the body cool for 15 minutes or until medical assistance arrives.
- Leave clothes in place.
- Always seek medical assistance immediately.

Benefits:

+ Doesn't contain toxic methanol
+ Safe to use indoors
+ No toxic fumes or bad odours

DOES NOT CONTAIN THE TOXIC METHANOL

HAS A VERY HIGH ETHANOL CONCENTRATION

CHAFING DISH FUEL CAN

- 200 grams pack for chafing dish.
- Burning time: ≈ 3 hours.

code	packed per
194362	12
194300	24
194355	72

LIQUID FUEL WITH WICK

- Burns without soot or odours.
- This fuel is made of pure diethylene glycol (DEG), which is also used as antifreeze in radiators.
- By using a wick the DEG can be vaporized and burned despite its relatively high flame point of 143°C.
- Hendi sells this fuel in closed, non-refillable metal cans of 145 or 200 grams.
- The burning time of a can is inversely proportional to the intensity of its flame, which may be adjusted by changing the exposed height of the wick.
- Use: place the can directly below a chafing dish or other heating appliance suitable for use with liquid fuel open flames.
- Burning time: ± 4 hours for 145 gram cans, ± 6 hours for 198 and 200 grams cans.
- Heat output: about 50% of ethanol-based burning gel.
  - Advantages in comparison to burning gel:
    - Safer to use. No hazardous refilling. Flame is more visible and predictable.
    - Cans stay cool enough to touch safely. May be used without fuel holder.
    - Safer in case of accidents. Any spillage will be minimal and difficult to ignite.
    - Properly re-sealable and re-usable.
    - Easy to extinguish by blowing or replacing the cap.
    - Cost per burning hour comparable to ethanol-based burning gel.
    - Less intense flame. Reduces chance that Chafing Dish water pans will boil dry.

CAUTION:
- Diethylene Glycol is a hazardous irritant.
- Always wash hands after skin contact with the liquid, preferably wear latex gloves to adjust the wick height.
- A Material Safety Data Sheet (MSDS) is available on the HENDI website, we recommend printing a copy and keeping it nearby.

Special wick provides proper burning temperature and time. Use the same can several times

The can does not overheat, no fuel holder needed.

Burns 4 hours

Burns 6 hours

code	-	packed per	weight (kg)	order unit
193761	burns ± 4 hours	6	0.145	4
193952	burns ± 4 hours	24	0.145	1
193716	burns ± 6 hours	6	0.2	4
193938	burns ± 6 hours	24	0.2	1

190401

CHAFING DISH FUEL BUCKET
- Bucket 4 kilos.

code	order unit
190401	3

195505

CHAFING DISH FUEL JERRY CAN
- Jerry can 5 liter.

code	order unit
195505	4

195109

CHAFING DISH FUEL BOTTLE
- Bottle 1 liter.

code	order unit
195109	12

470527

S.S. stainless steel

CHAFING DISH FUEL CAN HOLDER – 2 PCS.

code	packed per	mm
470527	2	ø90x(H)60

195604

FUEL DISPENSER
- Suitable for e.g. can of chafing dish fuel 195505

code	mm
195604	(L)280

190036

FUEL FOR FONDUE-BURNERS - 3 PCS
- For gourmet, fondue, rechauds and stone grills.
- 80 grams portion packs.
- Burning time: ≈ 2 hours.
- For use with 111420.

code	packed per
190036	3

111420

S.S. stainless steel

FONDUE-BURNER - 2 PCS
- Suitable for fuel for fondue-burners.

code	packed per	mm
111420	2	ø92x(H)40

Paste or fuel?

PASTE	FUEL
Gel based on the highest quality ethanol 96% HENDI paste contains 70% of ethanol	Liquid – diethylene glycol
Burning occurs within a can	Burning occurs on top of the can by a wick. The height of the wick can be adjusted to regulate the size of the flame.
During burning, flame intensity is reduced.	Consistent, steady burning with an intense flame until the fuel is fully consumed
Heating efficiency reduced during burning	Efficient burning until the very end, in 100%
The can heats up	The can doesn't heat up **No need to use a fuel can holder**
Possibility to refill the can	Possibility to close the can with a cap – use the rest of the fuel later
Can be reused	The can cannot be reused after the fuel is burnt out
Burning time 200 g – 3 h	Burning time 200 g – 6 h
Do not emit toxins Do not leave soot on cookware	
For enclosed spaces For outdoor events	

SOUP LADLE

code	liters	mm
529089	0.05	270x69
529096	0.09	308x85

SERVING SPOON

code	mm
529058	305x60
529065	321x71

SLOTTED SPOON

code	mm
529072	321x71

CHAFING DISH LADLES AND SERVING SPOONS

– With polypropylene handle

PP polypropylene S.S. stainless steel

SOUP LADLE

code	liters	mm
529003	0.09	335x90
529010	0.11	300x80

SKIMMER

code	mm
529201	345x75

SERVING SPOON

code	mm
529300	350x75

SKIMMER, ROUND

code	mm
529041	370x105

CARVING FORK

code	mm
529102	345x32

SLOTTED SPATULA

code	mm
529409	355x80

S.S. stainless steel

SPOON HOLDER

code	mm
722107	115x270x(H)45

LADLES AND SERVING SPOONS, HEAT RESISTANT

PBT heat-resistant | micro

SALAD SPOON

code	mm
563908	(L)305

SALAD FORK

code	mm
564004	305x65

SAUCE LADLE

code	colour	liters	mm
563502	White	0.07	235x75
563557	Black	0.07	235x75
563700	White	0.14	300x93
563755	Black	0.14	300x93

SAN plastic | -80°C temp

SAUCE LADLE

code	colour	liters	mm
563649	Black	0.03	180x70
563632	Ivory	0.03	180x70

SALAD SPOON

code	colour	mm
564158	Black	235x55
564202	Transparent	235x55
564103	White	235x55

SALAD SPOON

code	colour	mm
564400	White	335x70
564455	Black	335x70

425138

JUICE JUG

- Straight model of scratch resistant plastic with lid.

code	liters	mm
425138	2	ø120x(H)250

425107

PITCHER WITH ICE TUBE

- Pear shaped model of scratch resistant clear SAN plastic with lid.
- With ice cube tube for cooling.

code	liters	mm
425107	2.2	ø150x(H)260
425121	3	ø170x(H)285

567906

PITCHER

- Very break resistant.

code	liters	mm
567906	1.8	ø125x(H)210

425763

CARAFE

- Cover with pourer.

code	liters	mm
425763	1	ø92x(H)245

NEW

424490

GLASS MUG

- Made from durable glass.
- Suitable for hot and cold drinks
- Dishwasher safe.

code	liters	mm
424490	0.24	ø73x(H)88

NEW

424469

424476

424483

GLASS JUG

code	liters	mm
424469	0.5	ø77x(H)141
424476	1	ø100x(H)198
424483	1.3	ø103x(H)210

DISPENSERS AND JUGS

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	265x350x(H)580
425411	16	560x350x(H)580

425428

PC polycarbonate | 18/8 stainless steel

425435

JUICE DISPENSER

- With ice cylinder cooling.
- Easy to clean dripping tray.
- Clear polycarbonate juice container.
- With non-drip tap.

code	liters	mm
425428	3	215x315x(H)490
425435	6	415x315x(H)490

PC polycarbonate | S.S. stainless steel | cooling

JUICE DISPENSER

- With ice cube cooling.
- Clear polycarbonate juice container.
- With non-drip tap.

code	liters	mm
425190	5	280x220x(H)510

425190

S.S. stainless steel | cooling

MILK DISPENSER - 10,5 L

- Stainless steel housing.
- With ice cylinder cooling.
- Removable container with non-drip tap.
- Stable bottom plate with dripping tray.

code	liters	mm
425343	10.5	260x360x(H)536

425343

PC polycarbonate | S.S. stainless steel

MUESLI DISPENSER

- Designed for dispensing bulk products.
- Stainless steel stand.
- Polycarbonate dispenser.
- Airtight lid to retain long freshness of the ingredients.
- Hygienic, controlled dosing prevents spillage.
- Dispenser opening located at a height of 140 mm.
- Mountable – can be placed on a worktop or wall-mounted.

code	liters	mm
557402	4	184x240x(H)600

557402

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

424186

COOLED DISPLAY WITH COVER - GASTRONORM 1/1

- Cooling by included ice pack, to go below 0°C.
- Stainless steel Gastronorm 1/1 serving tray included.
- With transparent polycarbonate cover.
- ABS housing.

code	-	mm
424186	set	555x357x(H)175
424193	cooling element for use with cooling tray 424186	430x280x(H)30

424193

COOLING DISPLAY TRAY

S.S. stainless steel

- 5-piece set:
  - Base made of polystyrene.
  - Tray made of stainless steel, with a profiled rim.
  - Transparent cover made of polystyrene.
  - 2 cooling elements.
- NOTE: Before freezing, fill in the cooling element with water up to 90% of its volume.
- The tray is also sold separately (code: 871829).

code	mm
424155	430x290x(H)150

424155

ROLL TOP DISPLAY

- Made of polypropylene with a stainless steel insert.
- Transparent rolltop cover made of polystyrene.
- Convenient access to served food from both sides of the display case.
- Suitable for keeping content cold or warm.
- Cooling/heating element placed under the stainless steel tray to maintain the temperature in the compartment.
- Easy to clean.
- Designed and produced 100% in Italy.
- The set includes 2 gel inserts for cooling or heating.
- Dishwasher safe.

code	mm
871775	465x315x(H)195

871775

871706

871713

ROLL TOP DISPLAY – SINGLE

- Transparent Roll Top cover made of polystyrene.
- Convenient access to served food from both sides of the display case.
- Easy to clean.
- Dishwasher safe.

code	mm
871706	465x310x(H)190

ROLL TOP DISPLAY – DOUBLE

- Transparent Roll Top cover made of polystyrene.
- Convenient access to served food from both sides of the display case.
- Easy to clean.
- Dishwasher safe.

code	mm
871768	380x260x(H)355
871713	465x310x(H)410

424001

SAN plastic | S.S. stainless steel

ROUND DISPLAY WITH ROLL-TOP COVER

- Tray made of stainless steel, with a profiled rim.
- Cover made of SAN, with a chrome button, opened one-sidedly up to 90° (included in set).
- Tray is dishwasher safe.
- The cover is also sold separately (code: 427514).

code	mm
424001	ø380x(H)240
427514	Round roll-top cover

980101

S.S. stainless steel

ROUND TRAY WITH COVER

- Tray made of stainless steel, with handles.
- Cover made of SAN, with an extruded grip.
- Both elements of the set are dishwasher safe.

code	mm
980101	ø300x(H)110

427507

PC polycarbonate | wash

ROLLTOP PRESENTATION COVER

- Clear polycarbonate.

code	mm
427507	540x330x(H)180

866009

PC polycarbonate | wash

PRESENTATION COVER GN 1/1

- Made of polycarbonate.

code	mm
866009	545x335x(H)95

427415

PC polycarbonate

wash

PRESENTATION COVER GN 1/1

code	mm
427415	530x325x(H)76

S.S. stainless steel

ROTATING CAKE STAND

- Made of stainless steel.
- Effortless base rotation in both directions facilitating decorating and cutting cakes.
- On a stable foot with non-slip base.
- The cover is also sold separately (code: 523834).

code		mm
523827		ø300x(H)90
523834	Cake stand cover	ø300x(H)110

523834

523827

S.S. stainless steel

MESH FOOD COVER

- Made of stainless steel.

code	mm
639214	ø255x(H)135
639221	ø305x(H)170

NEW

639214

PP polypropylene

S.S. stainless steel

CAKE SERVER

- With polypropylene handle.

code	mm
523902	260x55

523902

PP polypropylene

S.S. stainless steel

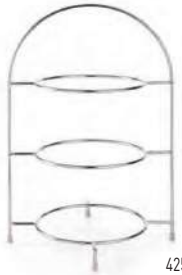
CAKE SCOOP/CUTTER

- Black polypropylene handle.
- Thanks to its sharpened edges it can be used as a knife.

code	mm
523957	296x75

523957

SERVING STANDS



425473

SERVING STAND FOR PLATES

code	-	mm
425473	plates max. Ø 275 mm	290x290x(H)440

480519

429914

SEAFOOD PLATTER

- Stand with two platters, Ø 300/400 mm.

code	-	mm
480519		ø400x(H)200
480502	Stand only	ø250x(H)190

TIERED STAND

- With 3 trays, Ø 166/220/268 mm.

code	mm
429914	ø268x(H)320

CAKE STAND

- Housing made of stainless steel.
- Wide base.
- Assembly screw included.
- Dishwasher safe.

code	ø	length (mm)
523858	322	ø322x(H)175

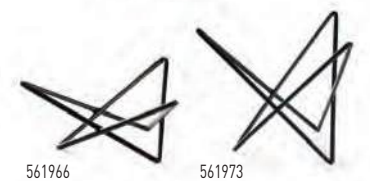
NEW

523858

NON-SLIP DISPLAY STANDS

- Steel frame with PVC coating.
- Supports a variety of display trays and bowls.

code	mm
561973	265x230x(H)200
561966	260x230x(H)100



561966

561973

MELAMINE

- Hygienic and shock resistant.
- Light weight.

PLATTER, RECTANGULAR

- Made of melamine moulding compound.

code	mm
561508	360x205x(H)38
561515	495x270x(H)56

561607

GN 1/1 TRAY

- Made of melamine moulding compound.

code	mm
561607	530x325x(H)20

566008

566015

GN BANQUET TRAY

- Made of melamine moulding compound.

code		mm
566046	GN 1/4	265x162x(H)20
566022	GN 1/3	325x177x(H)20
566015	GN 1/2	325x265x(H)20
566053	GN 2/4	530x163x(H)20
566930	GN 2/3	354x325x(H)20
566008	GN 1/1	530x325x(H)20

561560

SQUARE BOWL

- Made of melamine.
- Heat resistance: from -20°C to 70°C.
- Dishwasher safe.
- Not microwave safe.

code	colour	mm
561560	White	130x130x(H)65
561577	White	190x190x(H)100
561584	White	270x270x(H)105

porcelain | micro | oven | stackable

GN CONTAINERS MADE OF PORCELAIN

- Made of white, glossy porcelain.
- Made of the most durable porcelain available on the market.
- Resistance to extreme temperature changes.
- High resistance to physical impacts.

783009

GASTRONORM PAN GN 1/1

code	mm
783009	530x325x(H)65

783016

GASTRONORM PAN GN 1/2

code	mm
783016	325x265x(H)65

783023

GASTRONORM PAN GN 1/3

code	mm
783023	325x176x(H)65

785010

DRESSING POT

code	liters
785010	1

428245

SAN plastic | 18/0 stainless steel

MULTIRACK

- Frame made of polished 18/8 stainless steel.
- 3 levels, for pre-packed products and condiments.
- 3 removable 1 L containers, made of SAN.
- Containers are dishwasher safe.

code	mm
428245	190x240x(H)410

PP
polypropylene

CUTLERY TRAY

- 4 sections GN 1/1.

code	colour	mm
552315	Black	530x325x(H)100
552308	Light grey	530x325x(H)100

PP
polypropylene

CUTLERY TRAY

- 6 sections.
- Suitable for coffee spoons, teaspoons and cake forks GN 1/1.

code	colour	mm
552353	Light grey	530x325x(H)105
552360	Black	530x325x(H)105

S.S.
stainless steel

CUTLERY BASKET HOLDER

- For 4 baskets.
- Baskets not included.

code	mm
552407	255x295x(H)215

POLYPROPYLENE CUTLERY BASKET

PP
polypropylene

code	mm
871201	ø97x(H)137

CUTLERY BASKET

S.S.
stainless steel

code	mm
552490	ø97x(H)137

CUTLERY HOLDER

S.S.
stainless steel

- Made of stainless steel with a satin finish.
- Perforated design for better air circulation.
- Dishwasher safe.

code	mm
552483	ø110x(H)130

436103

S.S. stainless steel

SERVING TRAY GN 1/1

- Polished, with matt rim.
- Made of stainless steel.
- Suitable for cooling tray 424186.

code	mm
436103	530x325x(H)13

807705

18/10 stainless steel

BANQUET TRAY GN 1/1 WITH SMOOTH RIM

- Made of stainless steel with polished finish.
- Matte finish of the rim.
- Dishwasher safe.
- Suitable for the HENDI Cooling tray (code: 424186).

code	mm
807705	530x325x(H)10

410110

S.S. stainless steel | stackable

SERVING TRAY GN 1/1, WITH SLANTED RIM

- With a wide slanted rim.
- Made of stainless steel.

code	mm
410110	530x325x(H)20

809181

S.S. stainless steel

RECTANGULAR SERVING TRAY

- Made of stainless steel.
- Includes handles.

code	mm
809181	530x325x(H)70

405000

S.S. stainless steel | stackable

SERVING TRAY, OVAL

- Satin finish.
- Made of stainless steel.

code	mm
405000	200x140
405208	265x195
405307	285x220

480106

S.S. stainless steel | stackable

BEER TRAY

- Made of stainless steel.

code	mm
480106	ø315x(H)45

480205

SERVING TRAY, ROUND

S.S. stainless steel

- Decorative pattern.
- Made of stainless steel.

code	mm	
480205	ø300x(H)17	
480410	ø360x(H)24	N
480403	ø400x(H)19	

807804

18/0 stainless steel

BANQUET TRAY GN 1/1, WITH DECORATIVE RIM

- Made of stainless steel with a polished finish.
- Embellished rim with embossed decorative patterns.
- Dishwasher safe.
- Suitable for the HENDI Cooling tray (code: 424186).

code	mm
807804	530x325

871829

S.S. stainless steel

COOLING DISPLAY TRAY

- Made of stainless steel.
- With a profiled rim that holds the cover in place.
- Fits HENDI's cooling tray with cover (code: 424155).

code	mm
871829	395x283

404300

S.S. stainless steel

SERVING DISH

- Oval.
- Made of stainless steel.

code	mm
404003	190x140
404102	245x170
404201	300x220
404300	350x240
404409	400x260
404508	450x290
404607	500x350

400203

18/0 stainless steel

SERVING DISH

code	mm
400203	205x155

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
508626		325x530
508619	Euronorm	370x530

508817

POLYESTER TRAY, NON-SLIP, ROUND

- Black.

code	mm
508824	ø280x(H)22
508817	ø350x(H)22
508800	ø400x(H)22
508794	ø460x(H)22
508787	ø500x(H)22

508718

POLYESTER TRAY, NON-SLIP, OVAL

- Black.

code	mm
508718	160x230
508725	200x265
508732	210x290

508831

POLYESTER TRAY, OVAL, XL

- Black.

code	mm
508831	735x600

S.S.
stainless steel

810507

COLLAPSIBLE TRAY STAND

- High quality materials, sturdy construction.
- Fitted with black belts, easy to set up.
- With non-slip rubber rings to keep the tray in place.

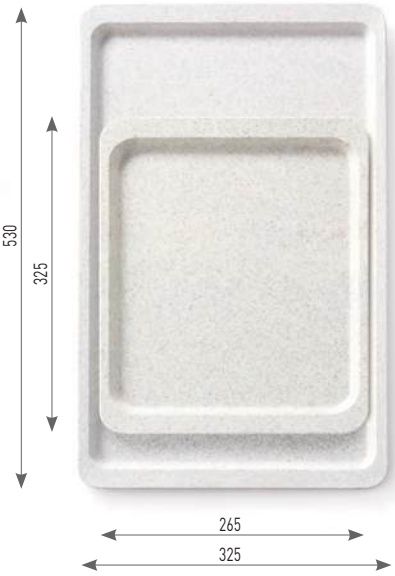
code	mm
810507	520x410x(H)800

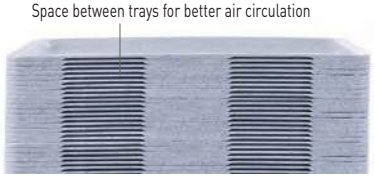
876619

POLYESTER TRAY FOR SELF-SERVICE RESTAURANTS

- Made of polyester laminate (fibreglass, resin).
- Granite colour and pattern.
- Stackable, with space between trays left to keep air circulation.
- Temperature resistance: -10-120°C.
- Dishwasher safe.

code	colour	mm
876602	Graphite	325x265
876619	Granite	530x325





POLYPROPYLENE EURONORM

SERVING TRAY, RECTANGULAR, NON-SLIP, BLACK

code	mm
878118	255x355
878101	530x325

SERVING TRAY, ROUND, NON-SLIP

code	mm
878125	ø280x(H)20
878132	ø360x(H)20
878149	ø410x(H)20

SERVING TRAY, ROUND, NON-SLIP, HIGH RIM, BLACK

code	mm
878606	ø320x(H)37
878408	ø360x(H)39

FAST FOOD TRAYS

- Made of polypropylene.
- Resistant and suitable for daily use.
- Stackable.
- The spacing between stacked trays ensures proper air circulation and facilitates drying.
- Heat-resistant up to 80°C.

878910 878941 878903 878934 878927 878958

NEW

POLYPROPYLENE FAST FOOD TRAY GN 1/1

code	colour	mm
878545	Red	530x325x(H)20
878583	Brown	530x325x(H)20
878538	Light grey	530x325x(H)20
878576	Green	530x325x(H)20
878569	Blue	530x325x(H)20
878590	Black	530x325x(H)20

POLYPROPYLENE FAST FOOD TRAY, LARGE

code	colour	mm
878811	Red	350x450x(H)20
878842	Brown	350x450x(H)20
878804	Light grey	350x450x(H)20
878835	Green	350x450x(H)20
878828	Blue	350x450x(H)20
878859	Black	350x450x(H)20

POLYPROPYLENE FAST FOOD TRAY, MEDIUM

code	colour	mm
878910	Red	305x415x(H)20
878941	Brown	305x415x(H)20
878903	Light grey	305x415x(H)20
878934	Green	305x415x(H)20
878927	Blue	305x415x(H)20
878958	Black	305x415x(H)20

POLYPROPYLENE FAST FOOD TRAY, SMALL

code	colour	mm
878712	Red	265x345x(H)20
878743	Brown	265x345x(H)20
878705	Light grey	265x345x(H)20
878736	Green	265x345x(H)20
878729	Blue	265x345x(H)20
878750	Black	265x345x(H)20

878552

POLYPROPYLENE FAST FOOD TRAY, OVAL

- Oval, with low rim.
- Made of polypropylene.

code	colour	mm
878552	Black	265x195x(H)15

SERVING TRAYS, NON-SLIP

- Laminated trays with rubber non-slip coating.
- Resistant to chemicals, stains, and scratches.

non slip | wash | stackable

507216

507933

SERVING TRAY, RECTANGULAR, NON-SLIP, LAMINATED

code	mm	
507216	325x530	
507469	330x430	
507117	370x530	
507018	430x610	
507025	460x360	NEW

SERVING TRAY, OVAL, NON-SLIP, LAMINATED

code	mm
507964	230x160
507568	200x265
507933	290x210

SERVING TRAY, ROUND, NON-SLIP, HIGH RIM, LAMINATED

code	mm
507711	ø320x(H)35
507766	ø360x(H)30
507773	ø420x(H)30

507711

M melamine | stackable

SERVING TRAY WITH MELAMINE LAMINATE, NON SLIP, WITH WOOD DESIGN

- Finished with melamine laminate
- Excellent resistance to chemicals, stains, and scratches.
- Available in 3 different, elegant designs.

code	colour	mm
508909	Wood light	240x340
508916	Wood	240x340
508923	Wood dark	240x340
508862	Wood light	330x430
508879	Wood	330x430
508930	Wood light	370x530
508947	Wood	370x530
508954	Wood dark	370x530

HENDI

201633

3 notification modes

ABS plastic

PC polycarbonate

sound

LED light

vibration

RESTAURANT CALLING SYSTEM

- Digital displays on pagers for marking order/table number (programmable numbers from 001 to 998).
- Controller with a touch keypad.
- Built-in antenna in the controller ensuring no signal interference from other devices.
- 3 notification modes: vibration, sound, LED light.
- Combine notification modes – all switched off with one click.
- Space-saving charging: pagers are stacked on the charger.
- Reach: 500 m.
- Pager dimensions: 65x65x15 mm.
- Max. pagers programmable into 1 controller: 998.
- Included in set: controller, 10 pagers, charging station, charger and USB-C to USB-C cable.
- Pagers are also sold separately – 10 pcs. (code: 201640).

code	mm
201633	210x130x(H)40

RESTAURANT PAGERS – SET OF 10 PCS.

- Digital displays on pagers for marking order/table number (programmable numbers from 001 to 998).
- 3 notification modes: vibration, sound, LED light.
- Combining notification modes – all switched off with one click.
- Space-saving charging: pagers are stacked on the charger.
- Reach: 500 m.
- Pager dimensions: 65x65x15 mm.
- Included in set: 10 pagers, charging station, USB-C to USB-C cable.
- Pagers operate only with the controller from the HENDI Restaurant calling system – sold separately (code: 201633).

code	mm
201640	80x80x(H)100

CATERING FURNITURE FOLDABLE

AMER★BOX®

HDPE polyethylene

- Multi-functional foldable furniture for indoor and outdoor use.
- Frame made of powder-coated metal profiles.
- Easy transport and storage.
- Easy to clean and stain resistant surfaces.

BUFFET TABLE FOLDABLE

- Foldable to suitcase model for easy transporting and storage.

code	mm
810927	1520x700x(H)740
810910	1830x750x(H)740

BENCH

- Foldable to suitcase model for easy transporting and storage.

code	mm
811191	1830x300x(H)430

HDPE polyethylene | in- & outdoor

BAR TABLE

- Tabletop made of HDPE polyethylene.
- Powder coated metal frame.
- Multifunctional, foldable table for indoor and outdoor use.
- Surface is easy to clean and stain resistant.
- Easy to transport and store.

code	colour	mm
811047	Black	ø800x(H)1100
810958	White	ø800x(H)1100

AMER★BOX®

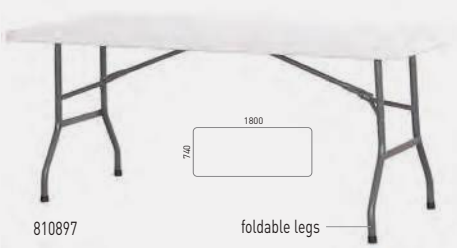
HDPE polyethylene

810934

BUFFET TABLE

- Max. load up to 130 kg with even load distribution.

code	mm
810934	1220x610x(H)740



810897

BUFFET TABLE

- Max. load up to 150 kg with even load distribution

code	mm
810347	870x870x(H)740
810897	1800x740x(H)740

NEW

TABLE COVER, RECTANGULAR

- Fabric: plain jersey 160 g/m².
- 90% polyester, 10% elastan.
- No ironing needed.
- Excellent color fastness.

code	colour	-	mm
814369	White	810934	1200x760x(H)730
814376	Black	810934	1200x760x(H)730
814390	White	810927	1500x760x(H)730
814406	Black	810927	1500x760x(H)730
814420	White	810910 810897	1830x760x(H)730
814437	Black	810910 810897	1830x760x(H)730

814420

814437

813157

813164

TABLE COVER, ROUND

- Fabric: plain jersey 160 g/m². 90% polyester, 10% elastan.
- No ironing needed.
- Excellent color fastness.
- Fits tables with table top diameters ø800-850.

code	colour	-	mm
813157	White	811047, 810958	ø850x(H)1150
813164	Black	811047, 810958	ø850x(H)1150

813829

813836

TABLE COVER, ROUND

- Fabric: plain jersey 160 g/m². 90% polyester, 10% elastan.
- No ironing needed.
- Excellent color fastness.
- Fits tables with table top diameters ø700-850.

code	colour	-	mm
813829	White	811047, 810958	ø850x(H)1150
813836	Black	811047, 810958	ø850x(H)1150

HDPE
polyethylene

BUFFET TABLE ROUND FOLDABLE

- Foldable to suitcase model for easy transporting and storage.

code	mm
810996	ø1500x(H)740

TROLLEY FOR TABLES

- Eases transport of round and square tables.
- Can hold up to 10 round tables upright or 20+ rectangular tables stacked.
- Maximum load: 500kg

code	mm
811221	1800x850x(H)990

TABLE COVER ROUND

- Fabric: Plain Jersey 160 g/m².
- 90% polyester / 10% elastane.
- No ironing needed.
- Fits round buffet tables.

code	colour	-	mm
814468	Black	810941	ø1800x(H)760
814451	White	810941	ø1800x(H)760
814512	White	810996	ø1500x(H)760
814529	Black	810996	ø1500x(H)760

NEW

CATERING CHAIR

- Max. load up to 180 kg with even load distribution

code	mm
810965	540x440x(H)840

CATERING CHAIR - BLACK

- Max. load up to 180 kg with even load distribution

code	mm
810989	540x440x(H)840

FOLDING CHAIR COVER

- Fabric: Plain Jersey 160 g/m^2.
- 90% polyester/10% elastane.
- No ironing needed.

code	colour	mm
816363	White	540x440x(H)840
816370	Black	540x440x(H)840

indoor user assembly NEW

TROLLEY FOR CHAIRS

- Housing made of powder coated carbon steel.
- 2 fixed and 2 swivel wheels with brakes.
- For chairs transport, storage and protection.
- Loading up to 25 chairs.

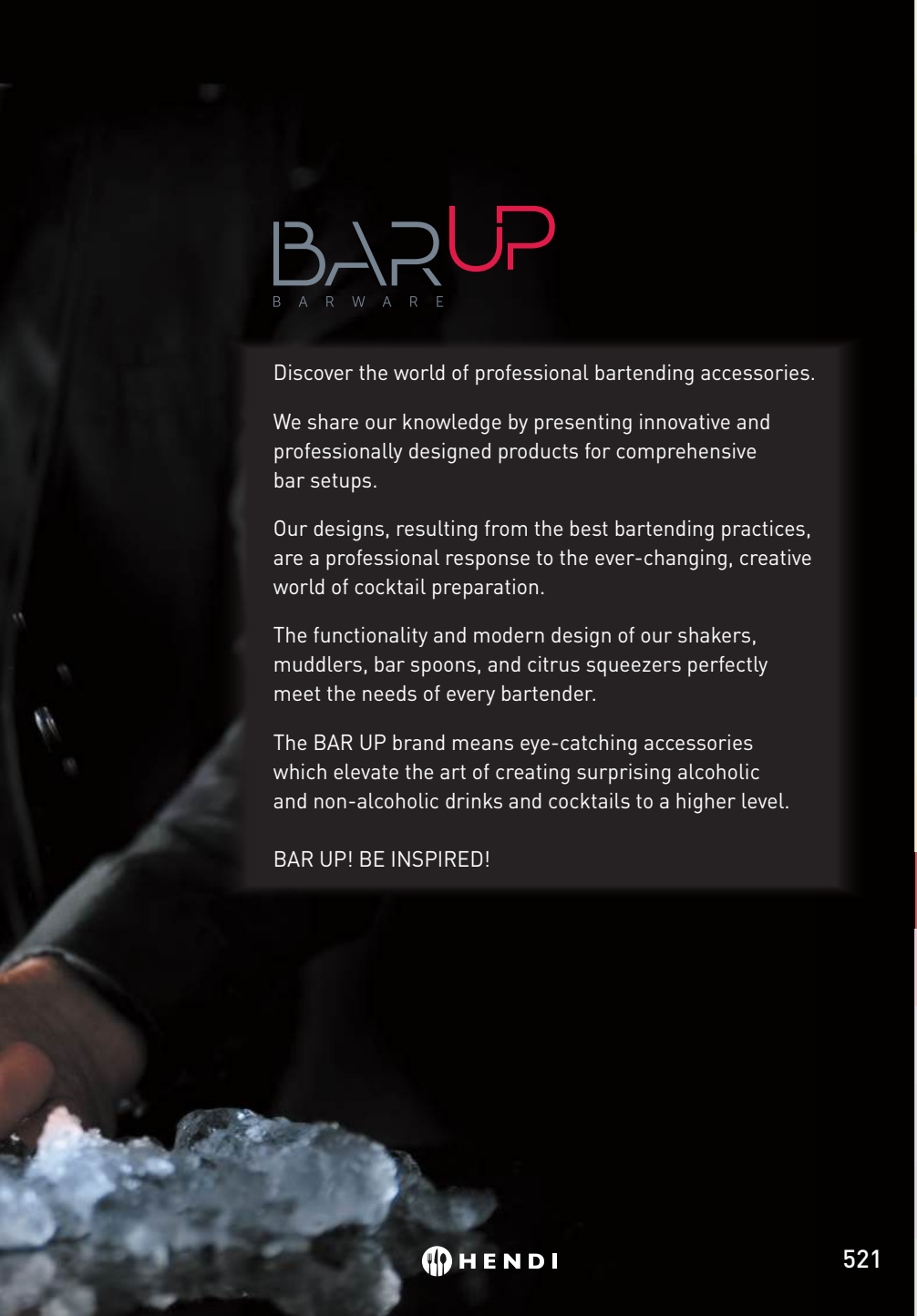
code	mm
811054	1140x490x(H)1900

12

Bar

Raise the bar

BARUP
25ml
45ml



BAR UP

BARWARE

Discover the world of professional bartending accessories.

We share our knowledge by presenting innovative and professionally designed products for comprehensive bar setups.

Our designs, resulting from the best bartending practices, are a professional response to the ever-changing, creative world of cocktail preparation.

The functionality and modern design of our shakers, muddlers, bar spoons, and citrus squeezers perfectly meet the needs of every bartender.

The BAR UP brand means eye-catching accessories which elevate the art of creating surprising alcoholic and non-alcoholic drinks and cocktails to a higher level.

BAR UP! BE INSPIRED!

596746

596388

596371

BAR BLADE
- Dishwasher safe.

code	mm
596746	179x40x(H)2

BAR BLADE
- With an anti-slip silicone grip

code	mm
596388	180x40

BAR BLADE
- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm
596371	180x40x(H)2

BAR BLADE
- With an anti-slip silicone grip.
- Not dishwasher safe.

code	mm
596661	180x40

Watch the video

643914

BOTTLE OPENER WITH CATCHER BIN
- This bottle opener is intended to be mounted on the wall.
- Bin can be easily removed to ease emptying.
- Supplied with two screws and wall plugs.

code	mm
643914	135x70x(H)295

596883

WALL MOUNTED BOTTLE OPENER

code
596883

NEW

597033

18/0 stainless steel

wash

WAITER'S CORKSCREW

- Made of stainless steel.
- Features a blade for cutting foil.
- 4 functions: foil-cutting blade, classic corkscrew, and a bottle opener.

code	mm
597033	(L)142

Cr chrome plated

CORKSCREW

- Lever model.
- Chrome-plated.
- With bottle-opener.

code	mm
597507	(L)170

597507

BARUP BARWARE

Watch the video

NEW

597040

18/0 stainless steel

wash

WAITER'S CORKSCREW

- Made of stainless steel.
- 3 functions: foil-cutting blade, classic corkscrew, and a bottle opener.
- Features handle.

code	mm
597040	(L)120

597316

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

594025

Ni nickel plated

wash

FRENCH CORKSCREW

- Handle made of durable chrome-plated zinc alloy.
- Screw made of nickel-plated carbon steel.
- High quality guaranteed without the risk of bending or breaking.
- The sharpened thread has a wider diameter (1cm) than typical corkscrews and thus reducing the risk of crushing or breaking the cork when pulling it out.
- Not dishwasher safe.

code	mm
594025	105x85x(H)10

596807

Cr chrome plated

WAITER'S CORKSCREW

- Chrome plated, with ABS handle.
- 4 functions.
- With separate bottle-opener.

code	mm
596807	(L)140

597200

S.S. stainless steel

WAITER'S CORKSCREW

- Curved model 3 functions.

code	mm
597200	(L)110

597323

ABS plastic

S.S. stainless steel

WAITER'S CORKSCREW

- Made of stainless steel, ABS grip.
- 3 functions.
- Patented lever, spiral for long corks and foil cutter.

code	mm
597323	37x130x(H)14

599334

POURER WITH FLIP TOP

18/8 stainless steel

- For use in bars, pubs and restaurants
- Facilitates precise dosing
- Made of stainless steel with rubber stopper
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm
599334	6	ø30x120

599372

FREE-FLOW POURER

- EVA plastic.

code	packed per
599372	6

599488 599464 599471

18/8 stainless steel

FREE-FLOW POURER

code	-	packed per
599488	Fast flow	6
599464	Slow flow	6
599471	With flip top	6

NEW

590140

FREE-FLOW POURER LONG

S.S. stainless steel

- With plastic stopper.

code
590140

599327

18/8 stainless steel

FREE-FLOW POURER - 3 PIECES

- For use in bars, pubs and restaurants
- Durable stainless steel construction
- Counterbalanced pouring flap, which causes the nozzle to open and close automatically when the bottle is tilted
- Facilitates precise dispensing
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm
599327	3	ø30x120

599440 599457

FREE FLOW POURERS

- Made of EVA material.

code	-	packed per
599440	2 black, 2 white, 2 red	6
599457	2 blue, 2 red , 2 green	6

599426

FREE-FLOW POURER

- EVA plastic.

code	-	packed per
599426	Transparent	4

ABS plastic

598719 shelf mounted

598818 wall mounted

NON-DRIP BRACKET WALL MOUNTED

- Bottle height: 240-350 mm.

code	-
598818	wall mounted
598719	shelf mounted

ABS plastic S.S. stainless steel

NON-DRIP POURER

- Made of durable plastic with stainless steel elements.
- Suitable for standard 0.5–1.5 litre bottles.
- It fits bottle openings up to 20 mm in diameter.
- Dishwasher safe.
- Available in a variety of portion sizes, sold separately.

code	liters
598016	0.02
598214	0.035
598313	0.04
598412	0.05

BALL MEASURED POURER

code	packed per	liters
599013	2	0.02
599112	2	0.035
599198	2	0.04
599211	2	0.05

552049

CLAMP BOTTLE STOPPER

ABS plastic | PA polyamide

- Prevents leaks and spills of the beverage
- Hermetic seal extends the life of the product in an already opened bottle
- Made of nylon with a very durable ABS lever
- Integrated silicone ring that seals the bottle tightly when the lever is pressed
- Suitable for standard bottles with a capacity of 0.5 - 1.5 litres, holes up to ø20 mm in diameter
- Includes 3 caps in green, white and red

code	packed per	mm
552049	3	ø36x81

595589

S.S. stainless steel | SIL silicone

CHAMPAGNE STOPPER

- For storing opened bottles.
- With silicone gasket.

code
595589

595558

STOPPER

- For use in bars, pubs and restaurants
- Made of hard and flexible black EVA
- Protect against spillage of open bottles
- Sealed closure to extend product life
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm
595558	6	ø31x31

595565

STOPPER WITH CAP

- For use in bars, pubs and restaurants
- Protect against spillage of open bottles
- Made of hard and flexible EVA
- Sealed closure to extend product life
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per
595565	6

PP polypropylene

557600

STORE & POUR BOTTLE

- Intended for storing and serving juices and pre-mixes.
- Supplied with 5 coloured spouts, red, blue, green, orange, yellow.
- Made of polypropylene and polystyrene.
- Completely detachable, all parts have a secure fit.
- Spout provides an even flow thanks to the air hole.
- Comes with a screw on lid for storing.
- Suitable for dishwasher cleaning.

code	liters	mm
557600	0.8	ø90x(H)300

Al aluminium | wash | micro

588598

588420

CREAM WHIPPER KITCHEN LINE

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

code	liters	mm
588420	0.5	ø80x(H)260
588598	0.95	ø95x(H)320

CREAM WHIPPER CHARGERS

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

code	packed per
588208	10
588215	24
586907	50

ABS plastic | S.S. stainless steel | PC polycarbonate | PP polypropylene | PBT heat-resistant | wash

588574

SODA SIPHON

- Made of stainless steel.
- Not dishwasher safe.
- Suitable for use with HENDI Soda chargers 588406.
- Supplied with a gas cap and a hook.

code	liters	mm
588574	1	ø95x(H)310

Al aluminium

588406

SODA CHARGERS

- Contains 7,8 grams of CO_2, a single filling of a 1L soda siphon.

code	packed per
588406	10

INGREDIENT BOXES

- For use in bars, pubs and restaurants
- Made of premium plastics
- HIPS enclosure and transparent ABS lid to protect food from contamination or insects
- Each container can be easily removed from the holder, e.g. to replenish the product
- Dishwasher safe containers

552018

552025

552131

552032

CONDIMENT HOLDER - 3 CONTAINERS

- 3 polypropylene containers to store fruit or spice additives separately

code	mm
552018	480x150x(H)100

CONDIMENT HOLDER - 4 CONTAINERS

- 4 polypropylene containers to store fruit or spice additives separately.

code	mm
552025	480x150x(H)100

CONDIMENT HOLDER - 5 CONTAINERS

- With 5 polypropylene storage containers.

code	mm
552131	480x150x(H)100

CONDIMENT HOLDER - 6 CONTAINERS

- 6 polypropylene containers to store fruit or spice additives separately.

code	mm
552032	480x150x(H)100

552100

BAR CONDIMENT HOLDER

- Made of top-quality materials.
- Stainless steel with transparent polypropylene lid to protect food from contamination or insects.
- Polypropylene storage containers for storing additives or spices separately. The containers can be easily lifted out of the holder.
- Containers are dishwasher safe.

code	-	mm
552100	5 containers	375x140x(H)90

BARUP BARWARE

596760

ABS plastic

BAR CADDY - 6 COMPARTMENTS

- 6 compartments for organizing straws, napkins, stirrers etc.
- Container for napkins 130x130 mm, 2 compartments 51x48 mm, 2 compartments 51x44 mm, 1 compartment 102x46 mm.
- Made of ABS plastic.

code	mm
596760	240x145x(H)105

596777

ABS plastic

3-TIER GLASS RIMMER

- For decorating glass rims.
- 3 appropriately labelled tiers: lime juice, salt, sugar.
- Sponge in lime juice container to prevent spilling.
- Made of ABS plastic.

code	mm
596777	200x160x(H)75

826348

826485

HDPE polyethylene

wash

CUTTING BOARD WITH HANDLE

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

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

596685 596524 596531 596753 596456 596463

JULEP STRAINER
- Dishwasher safe.

code	mm
596685	160x75

JULEP STRAINER
- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm
596524	160x75

JULEP STRAINER
- Black powder coating.
- Not dishwasher safe.

code	mm
596531	160x76

HAWTHORNE STRAINER
- Dishwasher safe.

code	mm
596753	160x75x(H)15

HAWTHORNE STRAINER
- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm
596456	160x75x(H)15

HAWTHORNE STRAINER
- Black powder coating.
- Not dishwasher safe.

code	mm
596463	160x75x(H)15

596449

TRIANGLE COCKTAIL STRAINER
- Made of stainless steel.
- Removable spring for easy cleaning.
- Spring can also be used as a spring whisk for the "dry shake" method.
- With an eyelet in the grip.
- Dishwasher safe.

code	mm
596449	97x105

596692

HAWTHORNE STRAINER
- Made of stainless steel.
- Flat disc with 4 prongs.
- Removable spring.
- Strains chunks of ice, herbs and fruits (including seeds).
- Dishwasher safe.

code	mm
596692	150x115x(H)18

596968 596555 596562 593097 596579 596586

BAR SPOON

- Dishwasher safe.

code	mm
596968	385x35

BAR SPOON WITH MUDDLER

- Dishwasher safe.

code	mm
593097	280x35

BAR SPOON

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm
596555	385x35

BAR SPOON WITH MUDDLER

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm
596579	280x35

BAR SPOON

- Black powder coating.
- Not dishwasher safe.

code	mm
596562	385x35

BAR SPOON WITH MUDDLER

- Black powder coating.
- Not dishwasher safe.

code	mm
596586	280x35

SIEVE – SET OF 3 PCS.

- Made of powder coated stainless steel.
- With a small support to place the sieve on a pot or bowl, or to hang it.
- Dimensions:
  - black coloured sieve: ø74 mm, (L)215mm, (H)25 mm,
  - silver coloured sieve: ø105 mm, (L)245 mm, (H)30 mm,
  - copper coloured sieve: ø144 mm, (L)337 mm, (H)45 mm.
- Handle length:
  - black coloured sieve: 115 mm,
  - silver coloured sieve: 120 mm,
  - copper coloured sieve: 165 mm.
- Mesh size:
  - black coloured sieve: 1×1 mm,
  - silver coloured sieve: 1×1 mm,
  - copper coloured sieve: 1,5×1,5 mm.
- Not dishwasher safe.

code
635612

BAR STRAINER

- For use in bars, pubs, restaurants and patisseries.
- Made of stainless steel.
- Thin mesh with wire handle.
- Dishwasher safe.

code	mm
638118	ø65x220

BAR STRAINER

- For use in bars, pubs, restaurants and patisseries.
- Stainless steel finished with elegant black PVD coating.
- Thin mesh with wire handle.
- Not dishwasher safe.

code	mm
638132	ø65x220
638149	ø75x220

BAR STRAINER CONICAL

- For use in bars, pubs, restaurants and patisseries.
- Stainless steel finished with elegant black PVD coating.
- Thin mesh with wire handle.
- NOTE: Not dishwasher safe.

code	mm
638170	ø75x220

BAR STRAINER CONICAL

- For use in bars, pubs, restaurants and patisseries.
- Made of stainless steel.
- Thin mesh with wire handle.
- Dishwasher safe.

code	mm
638163	ø75x220

NEW

BARUP BARWARE

596838 596852 596845

ABS plastic | S.S. stainless steel

MUDDLER

- Bottom made of ABS.
- Body made of stainless steel.
- For grinding and crushing drink ingredients, e.g. raspberries, limes, mint etc.

code	colour	mm
596838	Silver	ø30x210
596852	Black	ø30x210
596845	Copper	ø30x210

ABS plastic

MUDDLER

- Made of ABS.
- For grinding and crushing drink ingredients, e.g. raspberries, limes, mint etc.

code	-	mm
596739	profiled, grid	ø34x207
596951	profiled, star-shaped	ø34x207

596999 593004 596425 596432 596401 593318 596418

COBBLER SHAKER 3-PART

- Dishwasher safe.

code	liters	mm
596999	0.5	ø79x(H)199

COBBLER SHAKER 3-PART

- Black powder coating.
- Not dishwasher safe.

code	mm
596432	ø85x(H)240

COBBLER SHAKER 3-PART

- Dishwasher safe.

code	liters	mm
593004	0.75	ø80x(H)240

TIN-ON-TIN BOSTON SHAKER

- Dishwasher safe.

code	liters	mm
596401	0.8	ø90x(H)303

COBBLER SHAKER 3-PART

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm
596425	ø85x(H)240

TIN-ON-TIN BOSTON SHAKER

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm
593318	ø90

TIN-ON-TIN BOSTON SHAKER

- Black powder coating.
- Not dishwasher safe.

code	mm
596418	ø90

596982 596975

COCKTAIL MUG

code	liters	mm
596975	0.5	ø97x(H)100
596982	0.4	ø85x(H)105

COBBLER SHAKER 3-PART

code	liters	mm
593035	0.75	ø90x(H)255

BOSTON SHAKER GLASS

- Made of tempered glass.
- Capacity: 0,45 L
- Stainless steel boston shaker cup can be purchased separately (codes: 593042, 596678).

code	liters
593066	0,45

BOSTON SHAKER

code	-	liters	mm
593042	shaker	0.8	ø90x(H)175

BOSTON SHAKER

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm
596395	ø90

BOSTON SHAKER

- Black powder coating.
- Not dishwasher safe.

code	liters
596678	0.8

BARTENDER BAG

- Made of thick cotton with plain weave. The bag has a rim with overstitching for reinforcement and an elegant finish.
- Stainless steel fittings finished in an antique gold colour.
- Straps made from brown natural leather (suede).
- Black cotton shoulder strap adjustable in length and detachable.
- Secure fastening by means of buckles and leather straps.
- Lay-out:
  - 8 pockets (e.g. for bartending spoons, tweezers),
  - 8 elastic open compartments (e.g for jiggers),
  - 3 flaps secured with velcro,
  - zippered compartment for a shaker/boston shaker glass, measuring 37x15 cm.
- Dimensions of the internal part (with closed flaps): 37x33,5 cm.
- Bartender tools are not included.

code	mm
700259	210x370x(H)70

700259

50 ml

25 ml
596920

50 ml

25 ml
593332

50 ml

25 ml
596654

50 ml

25 ml
596722

50 ml

25 ml
596548

50 ml

25 ml
596647

35 ml

25 ml
596715

S.S.
stainless steel

JIGGER 25/50 ML
- Made of stainless steel with extra ring for weight and stability.
- Dual, 25 ml and 50 ml.

code	mm
596920	ø44x(H)110

JIGGER 30/50 ML
- Made of copper plated stainless steel.
- Polished finish.
- Fitted with a banded ring for extra grip.
- Capacities: 30/50 ml.
- Not dishwasher safe.

code	mm
593332	ø45x(H)114

JIGGER 25/50 ML
- For use in bars, pubs and restaurants
- Made of stainless steel
- Ring for optimal weight and stability in the hand
- Elegant black colour
- Double-sided, 25 ml and 50 ml

code	mm
596654	ø44x(H)110

JIGGER 25/50 ML
- Made of stainless steel with matte finish.
- Capacities: 25/50 ml.
- Dishwasher safe.

code	mm
596722	ø43x(H)85

JIGGER 25/35 ML
- Made of stainless steel.
- Capacities: 25/35 ml.
- Dishwasher safe.

code	mm
596715	ø40x(H)73

JIGGER 25/50 ML
- Made of copper plated stainless steel.
- Polished finish.
- Capacities: 25/50 ml.
- Not dishwasher safe.

code	mm
596548	ø42x(H)86

JIGGER 25/35 ML
- Made of stainless steel with black powder coating with matte finish.
- Capacities: 25/35 ml.
- Not dishwasher safe.

code	mm
596630	ø40x(H)75
596647	ø45x(H)86

BARKIT IN TUBE

- Muddler tip is made of polyamide (PA).
- Tube made of thick cardboard.
- Boston shaker Tin-on-Tin: 2 weighted cups, with capacities 500 ml and 800 ml.
- Classic jigger with capacities 50 ml and 25 ml.
- Hawthorne strainer: with an ergonomic handle and a removable spring (for easy cleaning, can also be used as a "spring whisk"). Fits perfectly to the shaker, thoroughly strains pieces of ice, fruit and herbs.
- Muddler: with serrated surface for fast mashing pieces of fruit and herbs.
- Spiral bartending spoon of 27 cm length and 5 ml capacity, with a muddler (tip is disc-shaped): for fast mixing iced drinks without diluting them, pouring sodas without fizzing and precise creating of layered cocktails. The disc – muddler can also be used for mashing fruit and herbs.
- The set is put in a cardboard tube with and elegant artwork.

596616

PA polyamide | S.S. stainless steel | wash

BARKIT IN TUBE

- Consists of 5 items, made of AISI 201 stainless steel.
- All elements of the set are dishwasher safe.

code	mm
596616	ø120x(H)320

596623

PA polyamide | S.S. stainless steel | wash

BARKIT IN TUBE

- Made of copper plated stainless steel.
- Elements of the set are not dishwasher safe.

code	mm
596623	ø120x(H)320

596609

S.S. stainless steel | PP polypropylene | wash | NEW

BARKIT IN TUBE

- Made of stainless steel.
- Elements of the set are not dishwasher safe.

code	mm
596609	ø120x(H)320

471500

PARTY TUB

code	liters	mm
471500	13.5	ø370x(H)230

471524

PARTY TUB

code	liters	mm
471524	9.5	ø350x(H)230

471548

NEW

CHAMPAGNE BOWL

- Made of stainless steel.

code	liters	mm
471548	13	ø393x(H)214

471531

NEW

CHAMPAGNE BOWL

- Made of stainless steel.
- With black powder coating.
- Not dishwasher safe.

code	liters	mm
471531	13	ø393x(H)214

593103

CHAMPAGNE COOLER

- With tulip handles.

code	liters	mm
593103	3.5	ø210x(H)210

593202

NEW

594049

CHAMPAGNE COOLER

- With ring handles.
- The large format ensures that most wine bottles fit without problems.

code	colour	liters	mm
593202	Silver	3.3	ø220x(H)190
594049	Black	3.3	ø220x(H)190

593165

593158

SAN plastic

PARTY TUB

- Transparent.
- Oval.

code	mm
593165	470x290x(H)230

SAN plastic

CHAMPAGNE COOLER

- Transparent.
- Compatible with wine cooler table bracket 593905.

code	liters	mm
593158	3	220x185x(H)226

593608

S.S. stainless steel

user assembly

WINE COOLER STAND

- Very compactly packed 4-part assembly.

code	mm
593608	ø185x(H)750

NEW

521496

SAN plastic

WINE AND CHAMPAGNE BUCKET

- Made of SAN.
- Not dishwasher safe.

code	mm
521496	300x240x(H)260

593905

Cr chrome plated

WINE COOLER TABLE BRACKET

- The ring is Ø 185 mm, so most wine coolers will fit.
- The mounting rods are finished with rubber ends to prevent damage.
- Wine cooler not included.

code	mm
593905	ø195x(H)510

NEW

639207

Cr chrome plated

CHAMPAGNE COOLER HOLDER

- Made of chrome-plated iron.
- Designed for easy table mounting.
- Fitted with rubber elements to prevent tabletop scratches.
- Compatible with coolers up to 180 mm in diameter

code	mm
639207	ø210x(H)210

NEW

594766

ICE BUCKET

- Made of stainless steel.
- Double-walled to maintain temperature.
- With lid and handle.
- Not dishwasher safe.

code	liters	mm
594766	2	ø153x(H)165

594742

ICE BUCKET

- Ice cylinder with perforated bottom, black lid with handle.
- Made of polystyrene.

code	liters	mm
594742	5	ø190x(H)200
594759	10	ø292x(H)220

594704

ICE BUCKET DOUBLE WALLED

code	liters	mm
594704	5	ø200x(H)230

For use without ice cubes

593806

WINE COOLER

- Double-walled stainless steel.
- For use without ice cubes.
- Inside diameter: 105 mm.

code	mm
593806	ø120x(H)180

521410

521434

NEW

521489

BAR SCOOP

code	liters	mm
521410	0.35	220x80

ICE SCOOP SLOTTED

code	liters	mm
521434	0.35	220x80

SCOOP

- Made of stainless steel.
- Handle with hook.
- Dishwasher safe.

code	liters	mm
521441	0.11	235x70
521458	0.19	263x80
521465	0.36	335x100
521472	0.54	360x117
521489	0.92	432x140

523520

ICE CUBE TONGS – 2 PCS

code	mm
523520	(L)180

679012

ICE CUBE MOULD GEM-SHAPED

- Ideal for cocktails, a must have for bar professionals.
- Consists of 2 moulds, each creating 6 gem-shaped ice cubes.
- Made of durable, food-grade silicone.

code	mm
679012	190x105x(H)30

679043

ICE CUBE MOULD MINI CUBE

- For preparing 15 small ice cubes (≈3x3x3 cm).
- Made of durable, food-grade silicone.

code	mm
679043	190x120x(H)35

679036

ICE CUBE MOULD XL

- For preparing 6 large slow-melting ice cubes (≈5x5x5 cm).
- Made of durable, food-grade silicone.

code	mm
679036	170x110x(H)52

679029

SPHERE ICE MOULD

- Ideal for whisky, a must have for bar professionals.
- Creates 6 big spherical shaped (≈ Ø 4,5 cm), slow melting ice cubes.
- Consists of 2 parts with locking ring so the balls can be made without leaking.
- Made of durable, food grade silicone.

code	mm
679029	180x125x(H)50

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

679050

ICE SHOT GLASS MOULD

- Ideal for serving shots, a must have for bar professionals.
- Creates 6 shot glass shaped ice cubes.
- Made of durable, food grade silicone.

code	mm
679050	125x190x(H)60

679074

NEW

ICE CUBE MOULD WITH LID

- Made of silicone.
- Lid made of polypropylene.
- For preparing 18 small ice cubes (≈2.6x2.6x2.6 cm).

code	mm
679074	217x114x(H)30

ICE CUBE MOULD WITH LID

- Made of soft rubber.
- Capacity: 32 cubes.

code	mm
679005	337x170

679005

Soft rubber in holder

HENDI
OFF
ON

NEW MODEL

425206

S.S. stainless steel | PC polycarbonate

JUICE DISPENSER 2X12L

- Two 12 liter containers with quick dispense tap.
- With temperature controller, temperature can be set between 0°C and 10°C.
- Containers can be removed to ease cleaning.
- Refrigerant: R290.
- Drip tray included.

code	liters	V	W	mm
425206	24	230	370	485x415x(H)645

SLUSH MACHINE PROFI LINE

- Digital temperature controller with cold beverage and slush modes.
- Efficient compressor, in slush mode temperature varies between -10°C and -2°C.
- Containers can be removed to ease cleaning.
- Day and night mode.
- Refrigerant: R290.
- Drip tray included.

274255

274224

SLUSH MACHINE PROFI LINE

- 12 liter container with quick dispense tap, the lids are lit.

code	liters	V	W	mm
274255	12	230	380	270x422x(H)815

SLUSH MACHINE 2X12L PROFI LINE

- Two 12 liter containers with quick dispense tap, the lids are lit.

code	liters	V	W	mm
274224	24	230	710	470x515x(H)780

SLUSH MACHINES KITCHEN LINE

NEW S.S. stainless steel

- High-end design.
- Each bowl capacity: 12 L.
- Digital temperature controller with cold beverage and slush modes.
- Efficient compressor, in slush mode temperature varies between -10˚C and -2˚C.
- High quality metal handle.
- Removable tank and handle for easy clean.
- LED light illumination.
- Drip tray with float indicator included.
- Refrigerant: R290.

274354

274361

274378

SLUSH MACHINE 1X12 L KITCHEN LINE

code	liters	V	W	mm
274354	12	230	380	210x510x(H)810

SLUSH MACHINE 2X12 L KITCHEN LINE

code	liters	V	W	mm
274361	24	230	710	420x510x(H)810

SLUSH MACHINE 3X12 L KITCHEN LINE

code	liters	V	W	mm
274378	36	230	1080	610x490x(H)775

VACUUM WINE SAVER

- Can be used with all kinds of wines (still and sparkling) and wine bottles: standard – 750 ml and larger – 1000 ml.
- Pump and stoppers made of ABS and TPE.
- The pump quickly removes the air from the bottle – creating the optimal vacuum and hermetic seal for preserving the taste and aroma up to 7 days (when refrigerated).
- 2 stoppers included in the set.
- Stoppers fitted with a vacuum release button – easy extraction of a stopper.
- Pump and stoppers are not dishwasher safe.

code	mm
595541	140x65x(H)50

ABS plastic

BARUP BARWARE

595541

594534

ADDITIONAL STOPPERS FOR VACUUM WINE SAVER

code	packed per	mm
595534	2	ø40x(H)40

596517

S.S. stainless steel

GLASS HOLDER

- Made of stainless steel.
- Possible to hang under a shelf.
- 1 row intended for placing glasses.
- Screws and wall plugs included.

code	mm
596517	408x115x(H)30

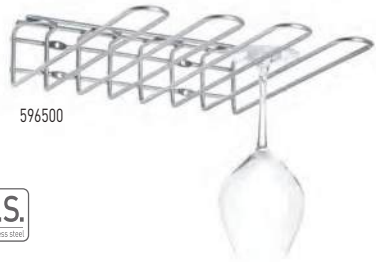
696064

ABS plastic | LDPE polyethylene | PP polypropylene

GLASS WASHER

- For self-assembly, intended for sink placement.
- Suitable for glasses with 50-140 mm diameter and max. 240 mm height, including German Stein beer glasses (with an ear) or English pint glasses.
- Housing made of ABS, brush bristles made of polypropylene.
- Middle brush is removable.
- Fitted with a rinse system inside of one of the containers – it has jets for rinsing glasses, sprays the inside and outside of glasses at the same time.
- With direct water connection – efficiently wash glasses in cold water (below 30°C).
- With an overflow – helpful when excess water reaches over the brushes.
- Fitted with 4 suction feet made of PVC, ensuring stability.
- Included in set: 3/8" water supplying hose with 70 cm length.

code	mm
696064	370x200x(H)360



596500

S.S. stainless steel

GLASS HANGING RACK

- Made of stainless steel.
- Possible to hang on a wall.
- 3 rows intended for placing glasses.
- Supplied with screws and wall plugs.

code	mm
596500	350x293x(H)50

696002

PP polypropylene

GLASS BRUSHES

- Polypropylene with 3 nylon brushes.
- Bottom plate fitted with 4 suction pads.

code	mm
696002	190x100x(H)180

696040

PP polypropylene

GLASS BRUSHES

- Polypropylene with 3 nylon brushes.
- Bottom plate fitted with 4 suction pads.

code	mm
696040	190x100x(H)250

552681

Al aluminium

wash

GLASS BRUSH

- Aluminium with nylon brush.
- Bottom plate fitted with 4 suction pads.

code	mm
552681	ø150x(H)190

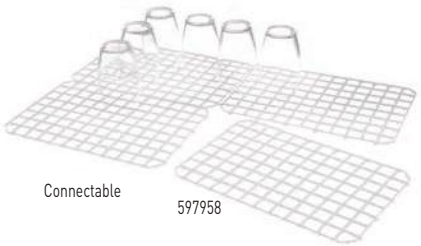
597972

597965

BAR MAT

- Perfect for use in bars and pubs
- Made of black rubber.
- High level of hygiene for drying and storing glasses.

code	mm
597989	300x150x(H)9
597965	610x85x(H)15
597972	453x305x(H)15



Connectable

597958

DRAINAGE MAT

PP polypropylene

- Made of white polypropylene.
- Connectable.
- HACCP compliant.

code	packed per	mm
597958	5	313x209

Cr chrome plated S.S. stainless steel

NEW MODEL

695906

MANUAL CITRUS JUICER

- Body made of cast iron.
- Press cup made of aluminum alloy.
- Juicing cup and strainer made of stainless steel 18/8.
- Finished with epoxy powder coating
- Press cup, juicing cup and strainer are dishwasher safe.

code	mm
695906	225x180x(H)510

S.S. stainless steel

CITRUS SQUEEZER

- Multifunctional: for lemons, limes, mandarins, and small oranges.
- Made of stainless steel.
- Large handles offer plenty of leverage for easy pressing.
- Strong, durable hinge doesn't break easily.
- Bowl diameter: ø75 mm.
- Dishwasher safe.

code	mm
596470	215x70x(H)55

Al aluminium | wash

CITRUS SQUEEZER

- Made of powder coated thick aluminium alloy.
- Double bowl design (for smaller and bigger citrus fruits): ø55 mm and ø70 mm.
- Not dishwasher safe.

code	mm
592076	225x80x(H)55

Al aluminium | wash

CITRUS SQUEEZER

- Aluminium alloy with powder coating.

code	-	mm
592045	green (for limes)	203x60x(H)40
592052	yellow (for lemons)	223x75x(H)45
592069	orange (for oranges)	232x91x(H)60

ELECTRIC JUICE EXTRACTORS

- Housing, bowl, pulp container, and grating disc made of stainless steel.
- Feed chute opening and pusher made of ABS plastic.
- Pulp container and lid made of polypropylene.
- Internal diameter of the feed chute: 80 mm.
- To ensure safety, operation is only possible when the lid and safety arm are securely closed.
- For making juice from hard fruits and vegetables; not intended for ice or frozen ingredients.

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

CAPACITY 120 kg/h

221105

JUICE EXTRACTOR TITAN

- Speed: 3000 RPM.
- Production capacity approximately 120 kg/h.
- Pulp container capacity: 7 L.

code	V	W	mm
221105	230	700	246x439x(H)525

ELECTRIC JUICE EXTRACTORS

- Housing, bowl, pulp container, and grating disc made of stainless steel.
- Feed chute opening and pusher made of ABS plastic.
- Pulp container and lid made of polypropylene.
- Internal diameter of the feed chute: 80 mm.
- To ensure safety, operation is only possible when the lid and safety arm are securely closed.
- For making juice from hard fruits and vegetables; not intended for ice or frozen ingredients.

ABS plastic | 18/8 stainless steel | PP polypropylene | indoor | wash | micro

NEW

CAPACITY 100 kg/h

220238

JUICE EXTRACTOR COMPACT

- Speed: 2800 RPM.
- Production capacity approximately 100 kg/h.
- Pulp container capacity: 4.4 L.

code	V	W	mm
220238	230	500	233x416x(H)493

BAR BLENDERS

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

- Housing made of ABS.
- Transparent polycarbonate jug with firm PP lid and small polycarbonate cover.
- Replaceable stainless steel blades with titanium coating.
- Pulse switch for blending function.
- Removable, break resistant jug withstands temperatures from -40°C to 90°C.
- Jug capacity: 2.5 L
- Overheating and overcurrent protection.
- This blender can do it all: fruit, vegetables, cocktails, smoothies, desserts and even crushed ice.

230688

SUPER SILENCE

Watch the video

230695

BAR BLENDER WITH SOUND ENCLOSURE

- Sound enclosure made of polycarbonate.
- Safety lock system to prevent accidental activation of the blender if the jug is not in place or the sound enclosure is not fully closed.
- Manual control panel.
- With stepless speed control.
- High speed motor with variable speed of the blade from 16000 RPM up to 24800 RPM (without load).

code		V	W	mm	
230688		230	1680	250x300x(H)540	
230602	BPA free	230	1680	250x300x(H)540	N

DIGITAL BAR BLENDER WITH SOUND ENCLOSURE

- Sound enclosure made of polycarbonate.
- Safety lock system to prevent accidental activation of the blender if the jug is not in place or the sound enclosure is not fully closed.
- Digital touch screen control panel.
- High speed motor with variable speed of the blade from 8350 RPM up to 24800 RPM (without load).
- 3 speed levels: LOW ca. 8350 RPM, MEDIUM ca. 13500 RPM, HIGH ca. 24800 RPM (without load).
- 3 timer settings: 30, 45, 90 seconds.

code		V	W	mm	
230695		230	1680	250x300x(H)546	
230664	BPA free	230	1680	250x300x(H)546	N

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

230718

Very powerfull, can even crush ice

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

238097

BAR BLENDER

- Safety lock system which prevents accidental activation of the blender without the jug.
- Manual control panel.
- With a 10-step power control knob.
- High speed motor with variable speed of the blade from 16000 RPM up to 24800 RPM (without load).
- Includes a polypropylene pusher for thicker ingredients.

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

BAR BLENDER DIGITAL

- LED digital touchscreen control panel.
- 3 speed levels: LOW ca. 8350 RPM, MEDIUM ca. 13.500 RPM, HIGH ca. 24.800 RPM (without load).
- 3 time settings: 30, 45, 90 seconds.
- Included in the set: pusher made of polypropylene.

code		V	W	mm	
238097		230	1680	220x240x(H)535	
238103	BPA free	230	1680	220x240x(H)535	N

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

BAR BLENDER JAR BPA-FREE

- Replacement jar for blender 230718/230695/230688/230213/230602/230664.
- 2,5L break-resistant BPA free Tritan jug, firm lid made of polypropylene and a small BPA free Tritan lid cover.
- Fitted with blades made of stainless steel with titanium coating.

code	mm
933688	200x170x(H)360

PC polycarbonate | S.S. stainless steel

BAR BLENDER JAR

- Replacement jar for blender 230718/230695/230688/230213/230602/230664.
- 2,5L break-resistant polycarbonate jug, firm lid made of polypropylene and a small polycarbonate lid cover.
- The jar is fitted with blades made of stainless steel with titanium coating.

code	mm
943489	200x170x(H)360

221228

221204

221099

Al aluminium | PC polycarbonate | 18/10 stainless steel

CITRUS JUICER ELECTRIC

- Made of 18/8 stainless steel, aluminium, PC (polycarbonate).
- 3 pressing cones included in the set: small, medium, large (medium is default).
- Possible to operate up to 10 minutes continuously.
- Spout is placed at the height of 250 mm, offering the possibility to put high glasses or a jug directly under it.
- With overheating protection.
- Waterproof rating: IPX1.
- NOTE: no drip tray.

code	V	W	mm
221228	230	180	213x207x(H)417

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

CITRUS JUICER ELECTRIC

- Made of rust-resistant material.
- With stainless steel squeeze bowl.
- Including 3 interchangeable ABS cones for small and large citrus fruit.
- ABS sieve.
- Speed 1500 RPM.
- Manually operated by means of on/off switch.
- Including polycarbonate anti-splash cover.
- All elements except the body are dishwasher safe.

code	V	W	mm
221204	230	180	218x307x(H)466

Al aluminium | S.S. stainless steel

CITRUS JUICER ELECTRIC

- Top with lever provides easy and safe operation.
- Removable bowl and cone of stainless steel.
- With splash screen.
- RPM: 980/min.

code	V	W	mm
221099	230	230	210x330x(H)585

3 cones for different sizes of fruit

Top with lever provides easy and safe operation

ABS
plastic

BEER GLASS CARRIER

- Made of ABS.
- For 12 glasses.
- Hole diameter: 55mm.
- Dishwasher safe.

code	colour	mm	
696200	Orange	ø315x(H)35	
696217	Black	ø315x(H)35	NEW

696200

696217

wash

food contact

BEER BUCKET

- With bottle opener integrated in the handle.

code	mm
516751	ø230x(H)180

516751

SAN
plastic

BEER SKIMMER

- White, made of plastic.

code	mm
565360	235x26

565360

ABS
plastic

COIN TOKENS – 100 PCS.

code	packed per	colour	mm
665145	100	Red	ø25
665138	100	Green	ø25
665121	100	Blue	ø25
665152	100	White	ø25
665169	100	Black	ø25
665381	100	Yellow	ø25

S.S. stainless steel

Watch the video

695708

ICE CRUSHER – MANUAL

- Chrome-plated zinc alloy.
- Stainless steel blade.
- Ice scoop included.
- Removable container.

code	mm
695708	160x140x(H)270

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

271520

ICE CRUSHER

- Large ABS plastic ice chute and brushed stainless steel housing.
- Stainless steel blades and durable grinding mechanism.
- Clear, break resistant container with capacity for 12 cups of crushed ice.
- Crushes up to 12 kilos of ice per hour.
- Not for continuous use.

code	V	W	mm
271520	230	70	170x290x(H)462

Safety sensor
It makes it impossible to start up in an open processing space.

Horizontal breaker
Stainless steel blades set on horizontal drive plates – fast and effective processing up to 120 kg/h.

Long service life of the drive unit
The fan uses the energy of rotation of the crushing axis while cooling the motor.

271599

Base shock absorbers
They eliminate vibrations and prevent spontaneous movement of the device.

18/8 stainless steel

ICE CRUSHER

- Cup and stainless steel blades made of stainless steel.
- Motor housing made of cast aluminium.
- Powerful ventilated motor – it can handle a full cup of ice without overheating.
- Hinged lid, equipped with a safety microswitch.
- Cup capacity: 3 L.
- Cup wall thickness: 0.8 mm.
- Knife speed: 1000 RPM.
- Crushing a full cup of ice takes ≈35 s.
- Output: 160 kg/h.
- Water protection rating: IP23.

code	V	W	mm
271599	230	200	189x344x(H)525

arktic

ABS plastic | S.S. stainless steel | indoor

271292

BULLET ICE MAKER

- Made of stainless steel and ABS.
- Produces bullet ice (hollow ice).
- Static cooling with a compressor.
- Low water level and full ice container indicators.
- Cycle duration time: ≈ 8-13 min.
- Ice container capacity: 0.7 kg.
- Production capacity: 12 kg / 24 h.
- Ice scoop included in the set.
- Refrigerant: R600a.

code	V	W	mm
271292	220-240	100	242x358x(H)328

R290 COOLANT

271353

S.S. stainless steel | indoor

R290 COOLANT

271360

ICE CUBE MAKER

- Housing made of stainless steel.
- Produces clear ice cubes which melt slower than other kinds of ice.
- Air cooled – fan assisted static cooling.
- Low water level and full ice container indicators.
- Auto-defrost and auto-cleaning functions.
- Ice container capacity: 6 kg.
- Production capacity: 22 kg/24 h.
- Refrigerant: R290.

code	colour	V	W	mm
271353	Silver	220-240	385	380x520x(H)637

ICE CUBE MAKER

- Housing made of stainless steel.
- Produces clear ice cubes which melt more slowly than other kinds of ice.
- Air cooled – fan assisted static cooling.
- Low water level and full ice container indicators.
- Auto-defrost and auto-cleaning functions.
- Ice container capacity: 45 kg.
- Production capacity: 80 kg/24 h.
- Refrigerant: R290.

code	W	mm
271360	900	730x600x(H)1136

ABS
plastic

18/0
stainless steel

271568

3 ice cube sizes possible

R600a
R290
COOLANT

271551

3 ice cube sizes possible

ICE CUBE MACHINE

- Tabletop model.
- Body made of stainless steel, lid made from black ABS.
- Capacity of 12 kg per 24 hours, buffer stock of 3,2 kg - 9 cubes per cycle.
- No fixed water connection - coolant: R600A.
- Choice of 3 ice cube sizes, cubes are formed around cooling rods.
- Stores 100 ice cubes.

code	V	W	mm
271568	230	120	320x400x(H)575

ICE CUBE MACHINE

- Tabletop model.
- Body made of stainless steel.
- Capacity of 15 kg per 24 hours, buffer stock of 4,5 kg - 12 cubes per cycle.
- No fixed water connection - coolant: R290.
- Choice of 3 ice cube sizes, cubes are formed around cooling rods.
- Holds 150 ice cubes.

code	V	W	mm
271551	230	130	390x455x(H)699

Ice container

Cubes made with the pour method

Compressor cooling (271551)

Electronic control

Bullet shaped ice cubes

271773

BULLET ICE MACHINE

- Makes bullet shaped ice cubes that are partially hollow.
- Housing completely made from stainless steel.
- Can store up to 7 kg of ice.
- Inlet & outlet hoses and ice scoop included.
- Climate class: ST.
- Refrigerant: R290.
- Fitted with blue LED light.

code	-	V	W	mm
271773	~26 kg/day	230	241	400x600x(H)675
271780	~50 kg/day	230	293	400x600x(H)675

271797

FLAKE ICE MACHINE

- Produces flakes of ice.
- Housing made entirely of stainless steel.
- Ice container capacity: up to 20 kg.
- Inlet & outlet hoses and ice scoop included.
- Climatic class: ST.
- Refrigerant: R290.
- Fitted with blue LED light.

code	-	V	W	mm
271797	~85 kg/day	230	430	548x612x(H)820

Cubes need to be separated from each other

ICE CUBE MACHINE

- Stainless steel casing suitable for installation under the counter.
- Can produce up to 35 kg of ice per day and has buffer stock for 15 kg.
- Produces 45 square ice cubes per cycle of 13-16 minute.
- Cubes need to be separated from each other.
- Comes with supply hose and ice scoop.
- Air-cooled injection system, coolant R290.

code	V	W	mm
271575	230	280	448x400x(H)795

271575

13

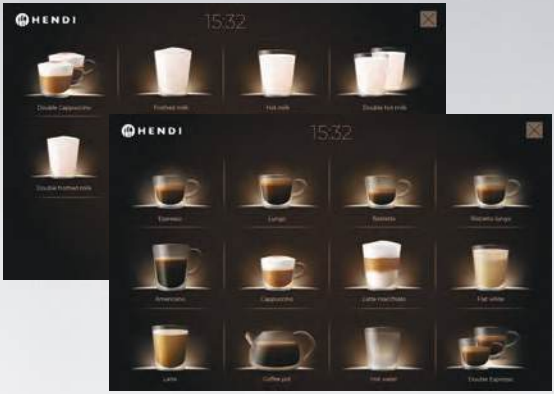
Coffee and accessories, hot drinks

Exceptional hot drinks without compromise

HENDI

NEW

ABS plastic indoor



Large fresh water container: 6 L

Backlit water container

Espresso	Latte Macchiato	Double Cappuccino
Lungo	Flat White	Frothed milk
Ristretto	Latte	Hot milk
Ristretto Lungo	Coffee pot	Double hot milk
Americano	Hot water	Double frothed milk
Cappuccino	Double Espresso	

Possibility to connect to water supply

AUTOMATIC COFFEE MACHINE

- Housing made of ABS plastic.
- Up to 20+ programmable beverages.
- 6 L water tank or connecting directly to the water mains.
- Conical burr, 9 grinding levels, grinding speed 1,9 g/s.
- Hot milk and hot frothed milk with 2 temperature levels.
- 1 kg coffee grains container.
- Hourly output (per cup) - espresso 105, hot water: 75, cappucino 105.
- Designed production capacity: 80-100 cups.
- Coffee grounds container: up to 30 portions.
- Movable coffee dispenser, adjustable height between 80-160 mm.
- USB connection.
- Water pump pressure 19 bar.

Accessories included:
- 1 milk hose, 50 cm.
- 1 universal key.
- 1 water drain hose with adapter, 100 cm.
- 1 water supply hose, 150 cm.
- 1 filter connector.

Adjustable features:
- Grinder levels adjustable: 5-9 levels.
- Coffee strength: choose from 7g to 16g per cup.
- Volume of coffee.
- Coffee temperature.
- "PRE-BREW" option.
- Hot water amount, temperature and dispensing time.
- Frothed milk dispensing time.
- Brewed coffee.

- The HENDI Automatic coffee machine is a modern, fully automated machine ideal for medium-sized cafés, hotels, motels, hostels, fuel stations, offices, canteens, and catering environments looking for delicious, fast-brewed coffee.
- Its user-friendly, easy-to-read selection panel and one-touch brewing make it perfect for self-service. The machine features a large 10-inch colour touchscreen and digital controls for intuitive operation.
- With up to 17 programmable beverages—including espresso, lungo, ristretto, americano, cappuccino, latte macchiato, white coffee, coffee pot, hot water, and various double-serve and milk-based options—users can enjoy a wide variety of drinks. Each beverage can be individually adjusted to suit specific preferences.
- A metal condenser directs steam to the drip tray, maintaining cleanliness and safety during operation. The ability to brew two cups at once increases efficiency, while the adjustable coffee dispenser accommodates cups up to 165 mm tall.
- The machine includes automatic rinsing for both the brew unit and milk system. These features draw from the water tank, so regular refilling is required unless the unit is connected to a direct water supply for uninterrupted operation.
- A 19-bar vibration pump ensures optimal brewing pressure. The coffee grounds container holds up to 35 portions (depending on coffee type), and the 2-litre drip tray collects wastewater efficiently. A water filter adapter is also included for installation in the water tank.

code	V	W	mm
209950	230	3000	390x544x(H)578

COFFEE DISTRIBUTOR

- Distributor made of stainless steel, for all portafilters with 58 mm diameter.
- Grip made of black aluminium.
- With 3 angled slopes on the top to evenly distribute coffee grounds in a portafilter.

code	mm
207390	ø64x(H)35

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

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

TAMPING MAT

- Made of silicone, with recess for placing a portafilter during tamping.
- With a socket to place the tamper in.

code	mm
208670	125x140x(H)30

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

TAMPING STAND

- With recess for placing a portafilter during tamping.
- With a socket to place the tamper in.

code	mm
208687	93x142x(H)60

GROUP HEAD CLEANING BRUSH – SET OF 2 PCS.

- Easily brush coffee residue from the group head and portafilter of espresso machines.
- Tough brush made of nylon.
- Measuring spoon for cleaning agents.
- Splash screen keeps the handle dry.
- Set of 2 pcs.

code	mm
208724	(L)225

ROUND KNOCK BOX

- Made from stainless steel.
- Fitted with removable knock bar.

code	mm
208618	153x185x(H)165

208694

KNOCK BOX DRAWER

- Drawer model made from carbon steel.
- Fitted with removable knock bar and perforated top.

code	mm
208694	350x250x(H)90

208335

S.S. stainless steel

KNOCK BOX GN

- Made from stainless steel.
- Removable knock bar fitted with silicone sleeve.

code	mm
208342	265x162x(H)100
208335	176x162x(H)100

208380

SIL silicone · S.S. stainless steel

KNOCK BOX IN WOODEN FRAME

- Frame made from dark wood, with a stainless steel GN 1/4 knock box.
- Removable knock bar fitted with silicone sleeve.

code	mm
208380	275x175x(H)110

S.S. stainless steel · <110°C temp

271247

MILK FROTHING THERMOMETER

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

code	range	mm
271247	-10/110°	ø44x(H)140

18/8 stainless steel · wash

458198

MILK JUG BLACK

- Made from stainless steel with a black non-stick coating.

code	liters	mm
458198	0.6	ø90x(H)112

18/10 stainless steel · wash

451045

MILK JUG – MATT BLACK

- Made of extra thick stainless steel, helps keep the content hot.
- V-shaped spout gives extra control during pouring.

code	liters	mm
451045	0.7	ø84x(H)130

18/8 stainless steel

451052

MILK JUG WITH MEASURE

code	liters	mm
451052	0.55	130x77x(H)115

18/8 stainless steel

451533

MULTIPURPOSE JUGS

code	liters	mm
451502	0.35	ø76x(H)93
451519	0.6	ø90x(H)112
451526	0.9	ø102x(H)125
451533	1.5	ø112x(H)161

208533

208304

FILTER COFFEE MAKER

- Makes a can of coffee in about 6 minutes.
- Design casing made of polypropylene with black rubber coating.
- With 1.8 liter glass decanter, polypropylene filter holder and lid.
- With 2 separately operated warming plates.
- With indicator light that shows when the coffee is ready.
- Suitable for 110/250 filters.

code	V	W	mm
208533	230	2020	204x400x(H)590

FILTER COFFEE MAKER

- 2 heating plates made of stainless steel (upper and lower), for keeping coffee warm after brewing.
- 2 separate switches, for upper heating plate and for water boiling/lower heating plate.
- Water tank: 1,8 L.
- Included in the set: 2x 1,8 L decanters and 100 pcs of paper filters.
- Decanters are not dishwasher safe.

code	V	W	mm
208304	230	1400	220x383x(H)465

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

211052

FILTER COFFEE MAKER

- Water tank: 2 L.
- Included in the set: 2 L vacuum jug and 100 pcs of paper filters.

code	liters	V	W	mm
211052	2	220-240	1400	215x410x(H)520

208656

PAPER COFFEE FILTERS FOR FILTER COFFEE MAKERS

- Set of 1000 filters for filter coffee makers.
- Made from bleached filter paper.
- Upper diameter: 245 mm.
- Bottom diameter: approx. 133 mm.
- Suitable for commercial filter coffee makers, e.g. HENDI.

code	packed per	mm
208656	1000	ø245x(H)62

445907

PP polypropylene

COFFEE DECANTER

- Suitable for the HENDI Drip coffee maker (code: 208304).
- Made of glass with a polypropylene handle and lid.
- Not dishwasher safe.

code	liters	mm
445907	1.8	200x185x(H)170

448526

18/8 stainless steel | PP polypropylene

VACUUM JUG

- Suitable for the HENDI Drip coffee maker (code: 211052).
- Made of stainless steel with a polypropylene handle and lid.
- Not dishwasher safe.

code	liters	mm
448526	2	150x180x(H)265

PP polypropylene | 18/8 stainless steel

Watch the video

209998

ELECTRIC KETTLE CORDLESS

- Housing and heating element made of stainless steel.
- Handle, lid and base made of polypropylene.
- Concealed heating element protected against scale which extends the lifetime of the heater and the entire kettle.
- Indicator light informs that the heater is on.
- Internal maximum water level indicator.
- Automatic switch-off after boiling.
- Double dry-boil protection.

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

S.S. stainless steel | PP polypropylene

209936

ELECTRIC KETTLE CORDLESS

- Perfect for intensive use.
- With fast-boil.
- Separate power base for easier kettle handling, enabling full 360° rotation of the kettle.
- Fitted with ergonomic polypropylene handle.
- With heating indicator light.
- Heater placed under the bottom, protected against limescale.
- Automatic switch-off when water boils.
- With dry-boil protection, doesn't work without water.
- 18/8 stainless steel housing and bottom.
- Weight: 1.12 kg

code	liters	V	W	mm
209936	2.5	230	2200	242x172x(H)294

624302

S.S. stainless steel | gas

KETTLE

- Designed for use on gas stoves.
- Made of stainless steel.
- With a lid and a comfortable handle for easy carrying.
- Capacity: 6 L.
- Dishwasher safe.

code	liters	mm
624302	6	ø245x(H)290

PP polypropylene | 18/8 stainless steel

Watch the video

209981

ELECTRIC KETTLE CORDLESS

- Housing and heating element made of 18/8 stainless steel.
- Handle, lid and base made of polypropylene.
- 360-degree swivel base.
- Concealed heating element protected against scale which extends the lifetime of the heater and the entire kettle.
- Indicator light informs that the heater is on.
- External water level indicator.
- Internal maximum water level indicator.
- Automatic switch-off after boiling.
- Double dry-boil protection.
- Only suitable for boiling water, boiling other liquids will damage the appliance.

code	liter	V	W	mm
209981	1,8	230	2150	226x165x(H)310

18/8 stainless steel | PP polypropylene

209943

ELECTRIC KETTLE CORDLESS WITH TEMPERATURE CONTROL

- For preparing beverages with indicated brewing conditions, such as green tea, white tea, or yerba mate.
- 18/8 stainless steel housing and heater.
- Polypropylene handle, lid, and base.
- Temperature regulation and maintenance – water can be heated to one of these temperatures: 40°C, 60°C, 80°C, 100°C.
- Heater placed under the bottom, protected against scale.
- Control panel with digital display.
- Thermostat indicator light.
- Internal maximum water level indicator.
- Automatic shut-off function after the water boiled.
- Double protection against switching on an empty kettle.
- Kettle can be rotated – 360° base.
- CAUTION: intended for boiling water only, boiling other liquids may damage the kettle.

code	liter	V	W	mm
209943	1,8	230	1800	230x165x(H)255

456514

TEA BOX

- Box made of wood in a natural light shade.
- Lid: a wooden frame with an acrylic window, on hinges, opened upwards.
- 12 compartments in the box, each can store 12 tea bags.

code	mm
456514	300x280x(H)90

240700

PP polypropylene S.S. stainless steel

HOT DRINKS BOILER

- Kettle made from stainless steel.
- Fitted with polypropylene insulated handles and non-drip tap.
- Thermostat adjustable up to 110°C.
- Ideal for mulled wine or hot water.
- Time needed for boiling ≈ 75 min.
- Not suitable for chocolate milk.

code	liters	V	W	mm
240700	25	230	2500	442x426x(H)491

240601

PP polypropylene S.S. stainless steel

HOT DRINKS BOILER

- Kettle made from coated stainless steel.
- Fitted with polypropylene insulated handles and non-drip tap.
- Thermostat adjustable up to 110°C.
- Ideal for mulled wine or hot water.
- Time needed for boiling ≈ 75 min.
- Not suitable for chocolate milk.

code	liters	V	W	mm
240601	25	230	2500	435x441x(H)500

S.S.
stainless steel

BEVERAGE DISPENSER

- Body made of AISI 410 stainless steel, inside made of 18/8 stainless steel, with PU (polyurethane foam) insulation.
- Suitable for both hot and cold drinks.
- Not suitable for hot chocolate or mulled wine.
- Temperature resistant in the range of -10 to 100°C.
- With non-drip tap.
- Capacity: 9 L.

code	liters	mm
425336	9	ø226x(H)360

425336

Watch the video

PC
polycarbonate
S.S.
stainless steel

HOT CHOCOLATE DISPENSER

- Bain-Marie heating system prevents hot chocolate from being burned to the bottom.
- Bottom of the container is made of stainless steel.
- Side walls are made of Polycarbonate.
- Drip tray with float indicator warning when full.
- Protection against overheating.
- Continuous stirring guarantees homogeneous consistency of chocolate.
- Special anti-drip tap.
- Temperature range: 65 to 85°C.
- Required temperature of environment: 10 to 32°C.

code	liters	V	W	mm
274125	5	230	1006	440x360x(H)471
274149	10	230	1006	415x300x(H)580

Bain-Marie heating system prevents hot chocolate from being burned to the bottom

274125

274149

HOT DRINKS BOILER DOUBLE-WALLED

- Ideal for mulled wine and boiling water for tea.
- Operates automatically and keeps drinks at serving temperature.
- Heat loss and energy consumption are reduced by the insulated double-walled polished stainless steel housing.
- Lid with safe "twist-lock" system.
- Scale-protected heating element under the tank with overheat protection.
- Fitted with cool-touch grips, cover handle and anti-drip spout, all made of polypropylene.
- Clear level indicator in litres.
- Maximum cup height: 130 mm (without drip tray).
- With power switch and indicator lights for heating and troubleshooting.
- Temperature can be set from 30°C to 100°C.
- Drip tray included.
- Prepares ± 60 cups in 40 min.
- Not suitable for chocolate milk.

UP TO **20%** OF ENERGY SAVINGS

Drip tray included

211168

211175

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)
211168	9	230	1500	340x315x(H)430	40 ±5
211175	17	230	2500	415x382x(H)480	37 ±5

Double walled - up to 20% lower energy consumption

Maintenance-free heating element under the tank

Lid with safe "Twist-lock" system fitted with cool-touch, polypropylene grips

HOT DRINKS BOILER SINGLE-WALLED

18/8 stainless steel | PP polypropylene | <100°C temp

- Ideal for mulled wine and boiling water for tea.
- Operates automatically and keeps drinks at serving temperature.
- Single-walled brushed stainless steel housing and lid with safe "Twist-lock" system.
- Scale-protected heating element under the tank with overheat protection.
- Fitted with cool-touch grips, cover handle and anti-drip spout, all made of polypropylene.
- Clear water level indicator in liters.
- Maximum cup height: 130 mm (without drip tray).
- With a power switch and indicator lights for heating and troubleshooting.
- Temperature can be set from 30° to 100°C.
- Brews ± 65 cups in 40 minutes.
- Not suitable for chocolate milk.

211137

211144

211151

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)
211137	10	230	1500	340x315x(H)430	40 ±5
211144	20	230	2500	415x382x(H)480	42 ±5
211151	30	230	2500	415x382x(H)620	65 ±2
211298				Drip tray	

211298

Dripping tray - to be ordered separately

Internal maximum water level indicator

With non-drip tap

Lid with safe "Twist-lock" system fitted with cool-touch, polypropylene grips

UNIQ

Buffet reinvented

211434

211472

PERCOLATORS UNIQ

PP polypropylene S.S. stainless steel

- Designed by the renowned Dutch designer Robert Bronwasser.
- Unique design and attention to detail make them stand out on every buffet.
- Single-walled construction made of stainless steel.
- Stylish handles made of polypropylene.
- Non-drip tap.
- Water level indicator made of glass.
- Drip tray attached with a magnet, easy to clean.
- Filtering basket for coarse ground coffee.
- Maximum liquid level indicator inside.

Unique non-drip tap design with integrated graduated glass

The drip tray is magnetic

Filter pan has built-in filter for coarsely ground coffee, filter paper not needed

design by
Robert Bronwasser

211557

211564

- Indicator light signalling the end of brewing.
- Warning light signalling overheating or the need for descaling.
- Maximum cup height: 100mm.
- Percolators automatically retain the heat after brewing.

code	colour	liters	V	W	mm	time to boil the wholebowser (min)	
211434	steel	7	230	1050	307x330x(H)450	52	
211441	steel	14	230	1750	354x418x(H)500	57	
211472	black	7	230	1050	307x330x(H)450	52	
211489	black	14	230	1750	357x380x(H)502	57	
211557	light gray	7	230	1050	307x330x(H)450	52	NEW
211571	light gray	14	230	1750	357x380x(H)502	57	NEW
211564	taupe	7	230	1050	307x330x(H)450	52	NEW
211588	taupe	14	230	1750	357x380x(H)502	57	NEW

UNIQ

Buffet reinvented

211410

211458

HOT DRINKS BOILERS UNIQ

S.S. stainless steel | PP polypropylene | <100°C temp

- Designed by the renowned Dutch designer Robert Bronwasser.
- Its unique construction and attention to detail make the appliance an eye-catching addition to any buffet.
- Single-walled housing made of stainless steel.
- Stylish handles made of polypropylene.
- Non-drip tap.
- Polycarbonate level indicator.
- Drip tray attached with a magnet, easy to clean.
- Thermostat indicator.
- Max liquid level indicator located inside the device.
- Temperature can be set in the range from 30°C to 100°C.
- Max cup height: 100mm.

Unique non-drip tap design with integrated graduated glass

The drip tray is magnetic

The boiler keeps the drink at serving temperature after heating

design by
Robert Bronwasser

211519

211526

- Reset button – for use in case of overheating.
- Warning light for overheating or when descaling is necessary.
- For boiling water or heating wine only – not suitable for other liquids such as milk or hot chocolate.

code	colour	liters	V	W	mm	time to boil the wholebowser (min)	
211410	steel	9	230	950	307x330x(H)450	58	
211427	steel	16	230	1650	352x357x(H)380	63	
211458	black	9	230	950	307x330x(H)450	58	
211465	black	16	230	1650	357x380x(H)502	63	
211519	light gray	9	230	950	307x330x(H)450	58	NEW
211533	light gray	16	230	1650	357x380x(H)502	63	NEW
211526	taupe	9	230	950	307x330x(H)450	58	NEW
211540	taupe	16	230	1650	357x380x(H)502	63	NEW

S.S. stainless steel

208007

209882

PERCOLATOR SINGLE-WALLED

- Single walled stainless steel body.
- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.
- With graduated glass, non-drip tap and fitted with automatic reset.
- The indicator light signals the end of the brewing process and if descaling is needed.

code	liters	V	W	mm	time to boil the wholebowser (min)
208007	6	230	1500	355x355x(H)470	21
208106	10	230	1500	406x390x(H)522	34
208205	16	230	1500	407x382x(H)595	51

HOT DRINKS BOILER

- Single-walled.
- Ideal for mulled wine and boiling water for tea.
- Time to boiling: 209882 - 9liter ≈ 23 min / 209899 - 18 liter ≈ 52 min.
- Maximum temperature 94-99°C.
- Protected against boiling dry.
- Not suitable for hot chocolate.

code	liters	V	W	mm	time to boil the wholebowser (min)
209882	9	230	2200	370x332x(H)472	23
209899	18	230	2200	385x385x(H)595	52
209905	28	230	2200	500x500x(H)488	76

S.S. stainless steel

UP TO 20% OF ENERGY SAVINGS

211205

211403

PERCOLATOR DOUBLE WALLED

- Insulated double-wall polished stainless steel structure reduces heat loss through conduction, convection and radiation.
- Up to 20% lower energy consumption compared to similar single-walled percolators.
- Body and tank made of stainless steel.
- Welded stainless steel handles with silicone grip.
- Anti-drip tap.
- Glass gauge.
- Descaling indicator.
- Dripping tray with stainless steel grid.
- Easy disassembly of parts for cleaning.

code	liters	V	W	mm	time to boil the wholebowser (min)
211106	6	230	1500	316x350x(H)480	20
211205	10	230	1500	370x390x(H)525	32
211304	16	230	1500	360x401x(H)647	50

HOT DRINKS BOILER DOUBLE-WALLED

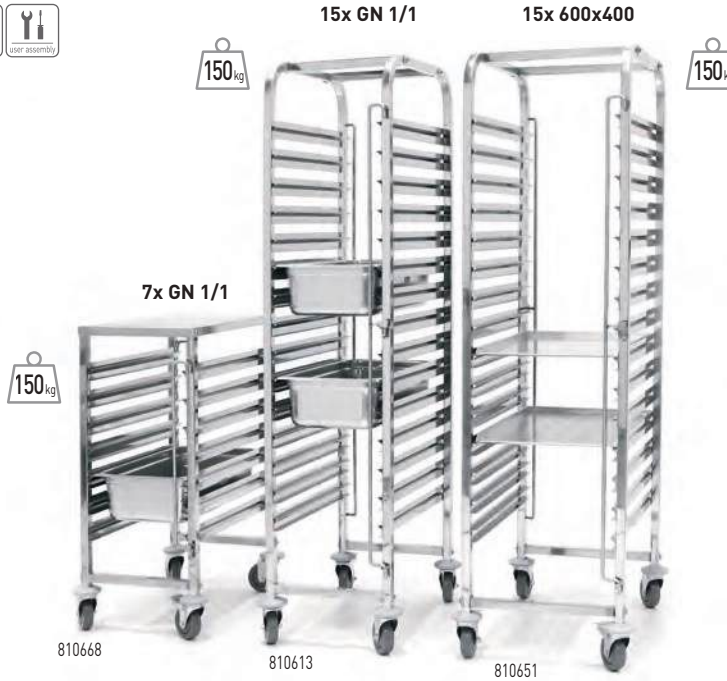
- Insulated double-wall polished stainless steel structure reduces heat loss through conduction, convection and radiation.
- Thermostatic temperature control adjustable up to 110°C.
- Up to 20% reduction in energy consumption compared to similar single-walled boilers.
- Body and tank made of stainless steel.
- Maintenance-free heating element under the tank.
- Parts can be easily disassembled to facilitate cleaning.
- Welded stainless steel handles with silicone grip.
- Anti-drip tap.
- Glass water gauge.
- Descaling indicator.
- Dripping tray with stainless steel grid.
- Not suitable for chocolate milk.

code	liters	V	W	mm	time to boil the wholebowser (min)
211403	9	230	2200	322x390x(H)522	22
211502	18	230	2200	386x393x(H)666	50

14

Thermoboxes, trolleys

Preserve quality, wherever you are



CLEARING TROLLEY - 7 X GN 1/1

- Designed to fit GN 1/1 Trays/containers - interspaced at 80 mm.
- With working surface.
- Tray locks on either side.
- Fitted with four castors of which two have brakes. GN 1/1 - 530x325.
- Permissible load of the trolley 70 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm
810668	445x615x(H)945

CLEARING TROLLEY - 15 X GN 1/1

- GN 1/1 with 15 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 150 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm
810613	440x610x(H)1710

CLEARING TROLLEY – 15X 600X400

- 600x400 mm 15 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 150 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm
810651	515x680x(H)1710

CLEARING TROLLEY 15X

- Housing made of stainless steel.
- Guides are placed 80 mm apart.
- Compatible with GN 1/1, GN 1/2, GN 1/3 trays.
- Fitted with 4 large rubber castors (ø100mm).
- Includes 4 rubber bumpers.
- Maximum load: 100kg.
- Maximum capacity: 15x GN 1/1, 30x GN 1/2, 45x GN 1/3.
- Comes flat packed.
- Tray guide dimensions: 600x400mm.

code	mm
813270	380x550x(H)1705

CLEARING TROLLEY 15X 600X400MM

- Housing made of stainless steel.
- Guides are placed 80 mm apart.
- Compatible with GN 1/1, GN 1/2, GN 1/3 trays.
- Fitted with 4 large rubber castors (ø100mm).
- Includes 4 rubber bumpers.
- Maximum load: 100kg.
- Maximum capacity: 15x GN 1/1, 30x GN 1/2, 45x GN 1/3.
- Comes flat packed.
- Tray guide dimensions: 600x400mm.

code	mm
813287	470x620x(H)1735

DOUBLE MOBILE TROLLEY - 12 X GN 1/1

- GN 1/1 with 12 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 150 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm
810569	810x610x(H)960

BARUP
BARWARE
BARUP

150kg

30x GN 1/1

810576

DOUBLE TROLLEY - 30 X GN 1/1

- GN 1/1 with 30 layers - interspaced at 80mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.
- Permissible cart load capacity with uniform weight distribution – 150 kg.

code	mm
810576	798x610x(H)1710

S.S. stainless steel | user assembly

150kg

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.
- Permissible cart load capacity with uniform weight distribution – 150 kg.

code	mm
810606	445x610x(H)1710

810101

SERVING TROLLEY

- Made of stainless steel.
- 3 shelves with noise reducing material underneath.
- Maximum load per shelf 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 270 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm
810101	905x585x(H)945

811320

SERVING TROLLEY MATT BLACK

- Made of stainless steel with a matt black finish.
- 3 shelves with noise reducing material underneath.
- Maximum load per shelf 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 270 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm
811320	905x585x(H)945

810002

SERVING TROLLEY

- Made of stainless steel.
- Fitted with 2 shelves and sound insulation material underneath.
- Maximum load per shelf 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 550 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm
810002	905x585x(H)945

810118

810125

SERVING TROLLEY WITH 4 SHELVES

- Made of stainless steel.
- Fitted with 4 shelves.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Flatpack delivery.

code	mm
810118	905x585x(H)1245

SERVING TROLLEY WITH 5 SHELVES

- Made of stainless steel.
- Fitted with 5 shelves.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Flatpack delivery.

code	mm
810125	905x585x(H)1545

SERVING TROLLEY 3-SHELF – WELDED

- Made of stainless steel.
- Welded construction ensuring high strength and stability.
- 3 shelves with 10 mm embossment to protect dishes from falling.
- Total shelf size: 800x500 mm.
- Shelf dimensions without embossments: 750x450 mm.
- Distance between shelves: approx. 292 mm.
- Approximate permissible shelf load: 70 kg/m².
- Vertical stainless steel handle protruding 100 mm.
- 4 swivel castors ø100 mm with bumpers, including 2 castors with brakes.

code	mm
810224	800x500x(H)950

810224

3-SHELF POLYPROPYLENE SERVICE CART

- Can be used as a mobile tool, suitable for storage.
- Can be moved easily over uneven surfaces, in lifts or in corridors.
- Top shelf placed at an ergonomic height for greater comfort.
- Maximum load per shelf (evenly distributed): 50 kg.
- Fitted with 4 swivel castors, 2 with brakes.
- Rounded corners.

NEW

816264

NEW

816271

810200

3-SHELF POLYPROPYLENE SERVICE CART, LARGE

- Shelf dimensions: 842x486 mm.
- Shelf spacing: 308 mm.

code	mm
816264	1010x500x(H)960

3-SHELF POLYPROPYLENE SERVICE CART WITH SIDE PANEL, LARGE

- Shelf dimensions: 842x486 mm.
- Shelf spacing: 308 mm.
- Includes shelf side panels.

code	mm
816271	1010x500x(H)960

3-SHELF POLYPROPYLENE SERVICE CART, SMALL

- Shelf spacing: 293 mm.
- Shelf dimensions: 625x400mm.

code	mm
810200	800x420x(H)945

PP polypropylene

NEW

CONTAINER FOR SERVICE CART

- Bottom dimensions: 238x173 mm.
- Compatible with products: 810200, 816264, 816271

code	mm
816288	325x240x(H)447

816288

PP polypropylene

NEW

CONTAINER FOR SERVICE CART

- Bottom dimensions: 294x185 mm.
- Compatible with products: 810200, 816264, 816271.

code	mm
816295	325x240x(H)180

816295

drip tray

2 torsion wheels with brakes

tap

scoop

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

TROLLEY FOR THERMO CONTAINER

code	mm
877821	530x710x(H)230

AMER★BOX

NEW

MAX. 102 l

PC polycarbonate PP polypropylene

INGREDIENT TROLLEY

- Useful in any large kitchen to store, transport and quick measure of quantities of dry food such as: flour, sugar, salt, groats, rice.
- One-piece, solid and sturdy polypropylene structure.
- Rounded corners and smooth inner walls are ideal for easy cleaning.
- Guides located in the upper, inner part of the trolley permit the comfortable fitting of the scoop.
- Transparent polycarbonate lid for easy identification or product type and quantity.
- Four wide, rubber wheels Ø 75 mm, including two castor wheels with brakes for easier transport.
- Ergonomic height of 71 cm ideal to put under a worktable.

code	liters	mm	
877210	62	345x720x(H)570	N
877913	82	355x720x(H)600	
877920	102	600x720x(H)700	

scoop

transparent cover

four torsional wheels

flour

sugar

salt

groats

rice

HENDI

PLATE TROLLEY

- Assures safe transport of tableware.
- Mobile polyethylene guards make it possible to load plates of various sizes.
- Extremely robust design made of polyethylene protects the tableware from chipping or breaking.
- Number of plates stacks: 6.
- Number of plates per stack: 50.
- Wheels resistant to uneven ground, non-marking even at full load.
- Two castor wheels with brakes Ø 10 mm, large wheels Ø 20 mm.
- Shock and impact resistant.
- Vinyl cover to meet strict sanitary standards included.
- Plates diameter from Ø 115 to Ø 330 mm.

code	mm
877906	930x720x(H)785

LDPE polyethylene

877906

includes vinyl cover with every caddy for sanitary storage

up to 50 plates in one stack

front wheels with brakes

Examples of sets

4 columns - plates of ø230–335mm

6 columns - plates of ø140-225 mm

4 columns - plates of ø115 mm
2 columns - plates of ø140-175 mm
2 columns - plates of ø175-225 mm

5 columns - plates of ø115 mm
3 columns - plates of ø175-225 mm

vent cup

Door with seal.

AMER★BOX

LDPE polyethylene | stackable

THERMO CATERING CONTAINER 2X GN 1/1 200

- Double-walled insulated polyethylene LDPE.
- Keeps hot and cold.
- With 2 sturdy carrying handles.
- Press-formed guides fitted in chamber housing.
- Inside dimensions: 335x533x(H)590 mm.
- Suitable for 1/1 Gastronorm trays:
  - 12 GN trays, 10 mm deep;
  - 6 GN trays, 65 mm deep;
  - 4 GN trays, 100 mm deep;
  - 3 GN trays, 150 mm deep;
  - 2 GN trays, 200 mm deep.

code	mm int.	mm
877814	477x680x(H)620	877814

877814

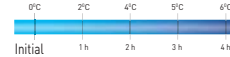
877821

2 wheels with brakes

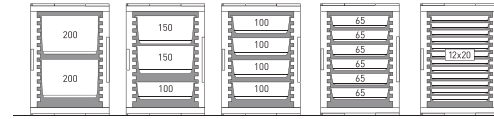
Temperature retention

hot

cold



Examples of sets



fastening strap included

877821

TROLLEY FOR THERMO CONTAINER

code	mm
877821	530x710x(H)230

NEW

707692

THERMO-INSULATED CONTAINER WITH HEATING FUNCTION – CATERING

- Double HDPE impact-resistant insulating walls
- Possibility to set the chamber heating temperature after connecting to the power supply
- Two large ergonomic handles
- Large and easy-to-read LED display indicating the temperature in the chamber
- Maintains both high and low content temperature
- Punched rails in the chamber housing
- Outer dimensions: 335x533x(H)590 mm
- Suitable for 1/1 GN containers:
  - GN 1/1 (H) 20 mm: 12 pcs.
  - GN 1/1 (H) 65 mm: 6 pcs.
  - GN 1/1 (H) 100 mm: 4 pcs.
  - GN 1/1 (H) 150 mm: 3 pcs.
  - GN 1/1 (H) 200 mm: 2 pcs.
  - GN 1/2 (H) 150 mm: 6 pcs.
- Max. temperature: 68°C
- Water resistance class: IPX3

code	mm
707692	477x680x(H)620

TROLLEY FOR THERMO CONTAINER

code	mm
877821	530x710x(H)230

877821

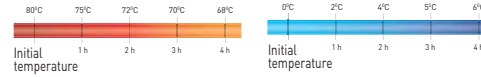
AMER★BOX

INSULATED BEVERAGE DISPENSER WITH TAP

- Ideal for storage, transport and serving of hot and cold drinks.
- Robust LDPE polyethylene housing.
- Good polyurethane foam insulation.
- 4 heavy duty clamps, 25 mm wide, at either side of the jug, for easy and quick opening and closing.
- Comfortable transport grips.
- Tap distance from the floor: 95 mm.
- Recessed tap - protection against transport damage.
- Delivered with stickers for quick identification of drinks.
- Vent for easier lid opening.
- Shock and impact resistant.
- Rounded chamber with grooves leading to the tap.

code	liters	mm
877869	9.4	230x420x(H)470
877876	18	230x420x(H)620

Temperature retention

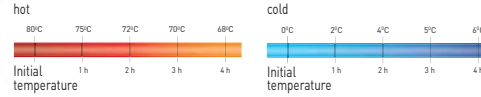


INSULATED CATERING CONTAINER GN 1/1, TOP-LOADED

- Made of HDPE polyethylene.
- Double walls filled with high quality polyurethane foam assure perfect insulation and long holding of food temperature.
- Tight lid with 4 clamps made of tough nylon.

code	mm int.	mm
877852	530x325x(H)200	630x460x(H)305

Temperature retention



Examples of sets

1x GN 1/1 | 2x GN 1/2 | 2x GN 1/4 1x GN 1/2 | 1x GN 2/3 1x GN 1/3 | 3x GN 1/3 | 4x GN 1/4 | 2x GN 1/6 2x GN 1/3 | 6x GN 1/6

HENDI

9x 600x400

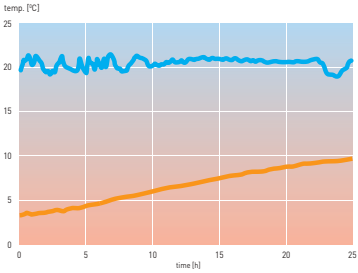
stackable

NEW

THERMO BOX 9X 600X400MM

- Box made of EPP.
- Ultra-lightweight, front-closing with a separate lid.
- High temperature resistance.
- Suitable for transporting and storing hot and cold food.
- Stackable.
- Rounded corners.
- 9 rails for 600x400mm trays (trays not included).
- Distance between rails: 50 mm.
- Dishwasher safe up to 80°C.

code	liters	mm int.
707685	128	540x700x(H)640



Temperature decrease in
the insulated container, at full load
initial temperature 20°C
ambient temperature 2,3°C

THERMO FRONT LOADERS

5x GN 1/1

707661

EPP polypropylene · stackable

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

Examples of sets

Fits perfectly on Euro pallets – four boxes per layer.

HDPE polyethylene · micro

HEATING ELEMENT

- Can be heated up to 90°C.
- To heat the element, place it on a stainless steel tray or in a container and place in a convection oven, max 90°C for max. 40 minutes.
- Contains paraffin wax.

code	GN	mm
707784	GN 1/2	320x265x(H)30
707845	GN 1/1	530x325x(H)30

HDPE polyethylene · micro

FREEZING ELEMENT

- For use in thermoboxes, keeps the temperature between -12 to -10°C for 3 to 4 hours thanks to the eutectic plate.
- Before use: freeze at -18°C for 24 hours or until frozen solid.
- To check if ready, shake the element and when you feel and hear nothing moving inside it's ready.
- Contains water & sodium polyacrylate.

code	GN	mm
707753	GN 1/1	530x325x(H)30
707760	GN 1/2	320x265x(H)30

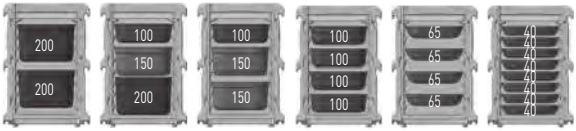
THERMO CATERING BOX

- Ultra-lightweight, durable container with perfectly sealable opening.
- Suitable for Gastronorm 1/1 containers.
- With 8 grooves spaced 61 mm apart to slide in GN containers.
- The high stacking ledges with locking profile ensures stable stacking without sliding.

code	liters	mm int.	mm
707999	100	550x335x(H)545	635x465x(H)660

707999

Examples of sets



COOLING ELEMENT

- For use in thermoboxes, keeps the temperature between 0 to 4°C for 3 to 4 hours thanks to the eutectic plate.
- Before use: freeze at -18°C for 24 hours or until frozen solid.
- To check if ready, shake the element and when you feel and hear nothing moving inside it's ready.
- Contains water & sodium polyacrylate.

code	GN	mm
707777	GN 1/2	320x265x(H)30
707821	GN 1/1	530x325x(H)30

With ergonomic handles to transport

707968

stackable

THERMOBOX PROFI LINE

- Perfect for transport of hot or cold products.
- Containers offer high insulation levels.
- Withstands temperatures ranging from -20°C to +110°C.
- With recessed handles at the side.

code	liters	mm int.	mm
707906	40	538x338x(H)234	600x400x(H)285
707968	46	538x338x(H)257	600x400x(H)320
707951	53	625x425x(H)200	685x485x(H)260
707944	80	625x425x(H)300	685x485x(H)360

EPP polypropylene

stackable

707814

COOLING ADAPTOR GN 1/1

- Place this adaptor with cooling element on top of your Thermobox GN 1/1 and keep the goods cold for extra long periods of time.
- Supplied without cooling element.
- Fits on top of 707906 and 707968.

code	mm
707814	600x400x(H)85

EPP polypropylene

707975

PIZZA THERMOBOX PROFI LINE

- Made of polypropylene.
- Integrated grips for easier carrying.
- Special profile in the inside for easier unloading.
- Sturdy and stable structure designed for long-term use.
- Ultralight, closed from the top with a separate lid.
- Stackable thanks to grooves in housing.

code	liters	mm	mm int.
707975	21	410x410x(H)240	350x350x(H)175

707982

Very resistant and springy frame

With ergonomic handles to transport

Dedicated dimple for easy opening

THERMOBOX PROFI LINE

- Perfect for transport of hot or cold products.
- The special heat-sealed inner lining provides reinforcement, facilitates easy cleaning and substantially improves the useful life.
- The thermobox is suitable for containers sizes up to Gastronorm 1/1.
- Boxes have a sealed structure which provides exceptional insulation, up to 50% better than other HENDI thermoboxes.
- Temperature resistant from -20°C up to 110°C.
- Practical integrated handles allow for comfortable carrying.
- The thermoboxes are stackable both with and without lids.

code	liters	mm	mm int.
707982	39	674x400x(H)287	538x338x(H)217

Extremely smooth internal surface

arktic
PROFESSIONAL REFRIGERATION

INSULATED PORTABLE CONTAINER KITCHEN LINE

NEW MODEL

S.S. stainless steel

wash

- Thermos housing and lid made of stainless steel with satin finish.
- Inner made of stainless steel, thickness 0.5 mm.
- Keep food and drinks warm during transport.
- The space between the walls is filled insulating material.
- 2 handles.
- Insulated lid with handle.
- Removable profile gasket.
- Lid with 2 snap fasteners and 1 fixed.
- Non-stackable.
- Not dishwasher safe.

code	liters	mm	
708071	11	ø300x(H)345	
708088	19	ø350x(H)400	
708095	31	ø400x(H)445	
710241	23	ø350x(H)440	N
710258	36	ø400x(H)500	N

PROFI LINE INSULATED PORTABLE CONTAINERS

6 latches – ideal for transporting liquid meals

710203

The same diameters make them easier to stack and transport

Space between the walls is filled with special insulating material which keeps hot or cold temperature of food for up to 6-8 hours

Stainless steel tap

710203

710227

- Container and lid exterior made of 0.7 mm thick satin-finished stainless steel.
- Container interior and lid interior made of 0.7 mm thick high-gloss polished 18/8 stainless steel.
- Fitted with 2 ergonomic insulated handles, each fixed with 7 welds.
- The insulated lid is fitted with a handle and air release valve for easy opening.
- Lid seal is profiled and removable for easy cleaning.
- The lid is securely closed with 6 latches.
- Bottom fitted with a black rubber rim, this protects the container and makes it possible to stack multiple containers on top of each other.
- Designed for catering companies to keep food and liquids warm.
- Keeps the content on temperature for up to 6 hours.
- Stackable.

NEW

INSULATED PORTABLE CONTAINER PROFI LINE

code	liters	mm	
710104	10	ø330x(H)220	
710111	15	ø330x(H)280	N
710203	20	ø330x(H)360	
710210	25	ø330x(H)430	N
710302	35	ø330x(H)570	
710319	50	ø480x(H)380	N

INSULATED PORTABLE CONTAINER – WITH A TAP PROFI LINE

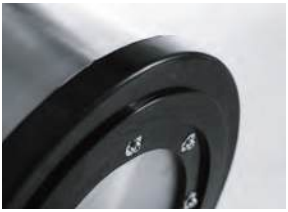
- Tap made of stainless steel.
- Spout placed at approximately 45 mm.

code	liters	mm
710128	10	ø330x(H)220
710135	15	ø330x(H)280
710227	20	ø330x(H)360
710234	25	ø330x(H)430
710326	35	ø330x(H)570
710333	50	ø480x(H)380

Ergonomic handles

Air valve

Double lid secured with a seal and equipped with 6 latches



Flexible material protects the container and the floor against damage

Al aluminium | PP polypropylene | user assembly

812266

ALUMINIUM STORAGE RACK FOR GN CONTAINERS

- GN 1/1 containers fit directly between the aluminum supports.
- Anodized aluminium frame.
- With dishwasher safe polypropylene shelves.
- Easily expandable.
- Carrying capacity 150 kg, distributed across the surface.

code	-	mm
812266		1120x355x(H)1685
812372	Connecting hook for aluminium storage rack for GN1/1 containers	15x42x(H)42

812273

ALUMINIUM STORAGE RACK

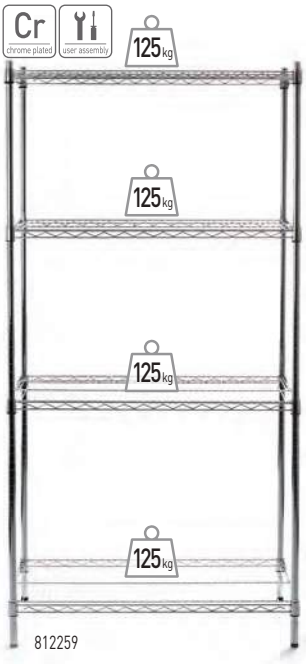
- Frame made of corrosion resistant anodized aluminium.
- With 4 shelves, each shelf consists of 3 removable polypropylene elements which are dishwasher safe.
- Adjustable feet to ensure level placement.
- Connect racks to each other or create corner racks with the connecting hook available in the assortment (code: 812280).
- Max. spread load capacity per shelf: 150 kg.

code	-	mm
812273		1280x405x(H)1685
812280	Extension hook	15x42x(H)42
812341	Shelf for Aluminium storage rack	

Easily expandable

GN 1/1 containers fit directly between the aluminum supports

Plastic shelves can be cleaned in a dishwasher



812259

812204

Assembly instruction

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

STORAGE RACK WITH 5 SHELVES

- Made of steel.
- Available in a chrome plated finish or black powder coated finish.
- Easy to assemble, shelf height is easily set.
- Includes 5 wire shelves.
- Spread load capacity per shelf: 80 kg.
- Fitted with adjustable feet.

code	colour	mm
812990	Black	910x455x(H)1830
812204	Chrome	910x455x(H)1830

PP
polypropylene
user assembly

PLATFORM TROLLEY

- Foldable to minimise transport dimensions.
- Dimensions before folding: 720x480x845(H)mm.
- Dimensions when folded: 742x480x235(H)mm.
- Maximum load: 200 kg.

code	mm
810514	742x480x(H)845

Collapsable to minimize transport dimensions

810514

15

Dishwashers, hygiene

Cutting-edge technology

HENDI

DISHWASHER 50X50 – ELECTRONIC CONTROL

- Extremely easy to use, clean and service
- Ideal for washing plates, cutlery, glassware, cups, trays
- Electronic control, touch control, electronic panel
- Detergent and rinse aid dispensers and pump as standard
- AISI 304 stainless steel housing
- Bottom rotating, separate plastic washing and stainless steel rinsing arms
- At the top stationary plastic wash arms, rotating stainless steel rinse arms
- Robust double-skinned door with microswitch for operation at opening
- Safety thermostat for boiler/bath: up to 105°C / 99°C
- Electronic boiler and bath water thermometer
- Sealing factor of the pump: IP 44
- Vertically adjustable feet ±10 mm, ø40 mm

FUNCTIONS:

- Three washing programs: 60, 120, 180 s. (The washing program can be automatically extended by the time of warming up the rinsing water to +85°C)
- Dishwasher compartment washing programme
- Can be rinsed with cold water - especially suitable for glass washing
- THERMO-PROTECTOR" system to prevent cold flushing water - guarantees the start of rinsing at temp. 85°
- SOFT START" system starts the water pump at a lower level pressure and a gradual increase in pressure to protect delicate vessels
- 8-point self-diagnostic system
- ECO system - for reduced power consumption

EQUIPMENT:

- 1 universal glass basket 500×500x(H)105 mm
- 1 basket with pins for deep and shallow plates with 5×8 pcs, 500×500x(H)105 mm
- 1 cutlery basket 110×110x(H)130 mm
- Electric detergent and rinse aid dyspenser
- Water hose 1. 5 m long, with ¾" female thread connection
- Drain pump
- Drain hose
- Electric cable without plug

max H
335 mm

Dishwasher 50x50
– electronic control

Floor stand

Unloading table for dishwashers
Single pedestal pre-rinser
Loading table with sink for dishwasher
Round container body
Trolley for dishwasher racks
Dishwasher basket for glassware
DISPENSER AND DRAIN PUMP INCLUDED

GLASS DISHWASHER 40X40

max H
290 mm

electromechanical control

electronic control

Separate stainless steel washing and rinsing arms at the top

Separate stainless steel washing and rinsing arms at the bottom

DISHWASHER 50X50

max H
335 mm

electromechanical control

electronic control

Separate stainless steel washing and rinsing arms at the top

Separate plastic washing arms and stainless steel rinsing arms at the bottom

code	control	basket size	voltage (V)	rinse aid dispenser	dispenser of washing detergent	drain pump
230299	electromechanical	40x40	230	YES		
233009	electromechanical	40x40	230	YES	YES	
233016	electromechanical	40x40	230	YES		YES
233023	electromechanical	40x40	230	YES	YES	YES
230268	electronic	40x40	230	YES	YES	YES
230305	electromechanical	50x50	400	YES		
233030	electromechanical	50x50	400	YES	YES	
233047	electromechanical	50x50	400	YES		YES
233054	electromechanical	50x50	400	YES	YES	YES
231753	electronic	50x50	400	YES	YES	YES
237540	electronic	50x50	230	YES	YES	YES

		GLASS DISHWASHER 40X40		DISHWASHER 50X50	
CONTROL		electromechanical	electronic	electromechanical	electronic
INTENDED USE		mugs, cups, glasses, cutlery, plates		plates, cutlery, glasses, mugs, trays	
WASHING PARAMETERS					
Washing cycles number/duration	s	1 – 120[1]	3/60, 120, 180[1]	1 – 120[1]	3/60, 120, 180[1]
Capacity	baskets/h	30	60/30/20	30	60/30/20
Maximum height	mm	plate 290 / glass 295		plate 325 / glass 335	
Water consumption per cycle	l	2-2,5	1,7	2-2,5	
Washing water temperature	°C	62		62	
Rinse water temperature	°C	85		85	
Boiler (capacity/power)	l / kW	3,5/2,5		6/6 (400 V) or 6/3 (230 V)	6/6
Tank (capacity/power)	l / kW	17/2,5		35/2,8 (400 V) or 35/3,6 (230 V)	35/2,8
Safety thermostat for boiler	°C	105		105	
Safety thermostat for tank	°C	99		99	
STANDARD EQUIPMENT					
Water thermometer in the boiler			electronic	analog	electronic
Separate washing/rinsing arms		washing and rinsing stainless steel arms		plastic washing arms, stainless steel rinsing arms	
Rinse aid dispenser		YES		YES	
Dispenser of washing detergent		OPTION	YES	OPTION	YES
Drain pump		OPTION	YES	OPTION	YES
Equipment		1x universal baskets 400x400x(H)150 mm for glasses 1x basket with pins 400x400x(H)110 mm for plates 1x cutlery basket 110x110x(H)130 mm water supply hose length 1,5 m, with connection 3/4" inner thread drain hose length 2 m, Ø25 mm		1x universal baskets 500x500x(H)105 mm for glasses 1x basket with pins 500x500x(H)105 mm for plates 1x cutlery basket 110x110x(H)130 mm water supply hose length 1,5 m, with connection 3/4" inner thread drain hose length 2 m, Ø25 mm	
TECHNICAL PARAMETERS					
Dimensions	mm	470x510x(H)710		570x600x(H)830	
Power	kW	2,8		6 (400 V) or 3,6 (230 V)	6,6
Pump power	KM	0,1	0,3	0,75	
Pump leakage rate		IP 44		IP 44	
Voltage	V	230		400 or 230	400
Weight	kg	39		57	55
FUNCTIONS					
Dishwasher self-cleaning programme			YES		YES
"SOFT START" system [2]			YES		YES
THERMO-PROTECTOR system [3]			YES		YES
Self-diagnosis system [4]			YES		YES, 8-point
ECO system					YES
CONSTRUCTION					
Housing made of AISI 304 steel		YES		YES	
Double-layer insulated doors		YES		YES	
Vertically adjustable feet ø40 mm	mm	±10		±10	
FLOOR STAND		222980		231050	
Dimensions	mm	470x500x(H)500		560x560x(H)500	
Capacity		For 2 baskets 400x400x(H)150 mm		For 2 baskets 500x500x(H)105 mm	

[1] Indicated time may be extended due to the time needed for the water in the boiler to reach 85°C

DISHWASHER FUNCTIONS

[2] "SOFT START" – activates the water pump at a lower pressure and gradually raises the pressure to avoid damaging delicate dishes

[3] "THERMO-PROTECTOR" system – prevents rinsing with cold water – guarantees that rinsing will start at 85°C

[4] Self-diagnosis system for a quick check of the dishwasher condition

HOOD DISHWASHER - ELECTRONIC CONTROLLER

- Extremely easy to use, clean and service
- Ideal for washing plates, cutlery, glassware, cups, trays, GN 1/1 containers
- Electronic control
- Detergent and rinse aid dispensers and drain pump as standard
- Maximum height of washed plates 400 mm
- Maximum height of glass to be cleaned 395 mm
- Touch electronic control panel
- AISI 304 stainless steel housing
- Stainless steel upper and lower washing and rinsing arms
- Lifting of the hood facilitated by built-in springs
- Washing water temperature 60°C
- Temperature of rinsing, scalding water 85°C
- Electronic water thermometers for the boiler and bath separately
- Safety thermostat for boiler/bath up to 105°C / 99°C
- Sealing factor of the pump: IP 44
- Corner installation of dishwasher possible
- Water connection: ¾"
- Adjustable stainless steel feet from 100 to 150 mm

FUNCTIONS:

- Three washing programs: 60, 120, 240 s
- Dishwasher compartment washing programme
- Possibility of a final rinse with cold water - especially useful when washing glass
- „THERMO-PROTECTOR" system to prevent rinsing with cold water
- 8-point self-diagnostic system
- „SOFT START" function to start the water pump at a lower pressure and raise it gradually so as not to damage delicate dishes
- Door with microswitch for operation when hood is raised
- ECO function - reduces power consumption when the device is not used for more than 15 minutes

EQUIPMENT:

- 1 universal glass basket 500×500x(H)105 mm
- 1 basket with pins for deep and shallow plates with 5×8 pcs, 500×500x(H)105 mm
- 1 cutlery basket 110×110x(H)130 mm
- Rinse aid and detergent dispenser
- Drain pump
- Water hose 1.5 m long, with ¾" female thread connection.
- Drain hose
- Electric cable without plug

DISPENSER AND DRAIN PUMP INCLUDED
Single pedestal pre-rinser
Loading table with sink for dishwasher
Round container body

HOOD DISHWASHER 50X50

230312

max H
400 mm

231340

Separate stainless steel washing
and rinsing arms at the top

Separate stainless steel washing
and rinsing arms at the bottom

code	control	basket size	voltage (V)	rinse aid dispenser	dispenser of washing detergent	drain pump
230312	electromechanical	50x50	400	YES		
233061	electromechanical	50x50	400	YES	YES	
231340	electronic	50x50	400	YES	YES	YES

		HOOD DISHWASHEER 50X50	
CONTROL		electromechanical	electronic
INTENDED USE		plates, cutlery, glasses, mugs, trays, GN containers	
WASHING PARAMETERS			
Washing cycles number/duration	s	1 – 120[1]	3/60, 120, 180[1]
Capacity	baskets/h	30	60/30/15
Maximum height	mm	glass 395 / plate 400	
Water consumption per cycle	l	2-2,5	1,7
Washing water temperature	°C	62	
Rinse water temperature	°C	85	
Boiler (capacity/power)	l / kW	7,4/7,5	13,5/7,5
Tank (capacity/power)	l / kW	68/6	
Safety thermostat for boiler	°C	105	
Safety thermostat for tank	°C	99	
STANDARD EQUIPMENT			
Electronic touch control panel			YES
Water thermometer in the boiler and the basin		analog	electronic
Separate washing/rinsing arms		stainless steel washing and rinsing arms at the bottom and top	
Rinse aid dispenser		YES	
Dispenser of washing detergent		OPTION	YES
Equipment		1x universal basket 500x500x(H)105 mm for glasses 1x basket with pins 500x500x(H)105 mm for plates 1x cutlery basket 110x110x(H)130 mm	
Surface filters above water level in the basin		4 pcs	
Additional screen in front of the pump inlet		YES	
Water supply hose, length 1.5 m, with 3/4" female thread		YES	
Power cord without plug		YES	
TECHNICAL PARAMETERS			
Dimensions	mm	750x880x(H)1390/1830	
Power	kW	8,6	
Pump power	KM	1,5	
Pump leakage rate	kW	IP 44	
Voltage	V	400	
Weight	kg	111	131,5
FUNCTIONS			
Dishwasher self-cleaning programme			YES
"SOFT START" system [2]			YES
THERMO-PROTECTOR system [3]			YES
Self-diagnosis system [4]			YES, 8-point
ECO system			YES
Door with microswitch for operation with the hood raised			YES
CONSTRUCTION			
Housing made of AISI 304 steel		YES	
Double-layer insulated doors		YES	
Vertically adjustable feet	mm	from 100 to 150 mm	

[1] Indicated time may be extended due to the time needed for the water in the boiler to reach 85°C

DISHWASHER FUNCTIONS

[2] "SOFT START" – activates the water pump at a lower pressure and gradually raises the pressure to avoid damaging delicate dishes

[3] "THERMO-PROTECTOR" system – prevents rinsing with cold water – guarantees that rinsing will start at 85°C

[4] Self-diagnosis system for a quick check of the dishwasher condition

50X60 DISHWASHER FOR TRAYS AND POTS – ELECTRONICALLY CONTROLLED, WITH DETERGENT DOSING SYSTEM AND DRAIN PUMP

236574

- Specialised dishwasher, perfect for washing and scalding pots, GN containers, 600x400 mm confectionery trays, flasks, trays or cutlery.
- 3 electronically controlled washing cycles: 120s, 180s, 240s.
- Scalding temperature: 82°C. Washing temperature: 60°C.
- Boiler capacity/power: 7.4 L/6 kW.
- Basin capacity/power: 58 L/6 kW.
- Electronic touch panel.
- Automatic cleaning system.
- Pump tightness coefficient: IP 44.
- Large basket: 500x600 mm.
- Two-layer housing made of AISI 304 stainless steel.
- Washing and rinsing arms made of stainless steel.
- Weight: 57 kg.

EQUIPMENT:
- Detergent dispenser.
- Rinse aid dispenser.
- Electronic thermometer in boiler.
- Electronic thermometer in basin.
- 1,2 kW washing pump.
- Drain pump.
- Plate basket 500x600x(H)105 mm.
- Universal basket 500x600x(H)105 mm.
- Cutlery basket 110x110x(H)130 mm.

code	V	W	mm	boiler capacity/ power	basin capacity/ power
236574	400	7100	595x777x(H)1335	7,4 l/6 kW	58 l/6 kW

970515

TAP WITH PULL OUT RINSER

- Single-hole pillar tap.
- Rinser resistant to high pressure water flow.
- Plastic rinser casing.
- Adjustable column support.
- Wall mount (optional shortening).
- Connection hoses: 1/2".
- Table hole required: Ø 30 mm.
- Spout reach 280 mm.

code
970515

NEW
810293

RINSE TAP, WALL-MOUNTED

- Made from stainless steel.
- Shower resistant to high-pressure water stream.
- Traditional wall connection separately for cold and hot water, rotary spout.
- Plastic shield.
- Wall-mounted handle that can be shortened.
- Tap height: 1010 mm.

code
810293

NEW
810279

RINSE TAP

- Made of stainless steel.
- Shower resistant to high-pressure water stream
- Single-hole tap, rotary spout
- Plastic shield
- Wall-mounted handle that can be shortened
- Required table opening: 32.5 mm
- Connector hoses: 3/8", length: 400 mm
- Tap height: 1060 mm

code
810279

NEW
810262

RINSE TAP

- Made of stainless steel.
- Shower resistant to high-pressure water stream.
- Plastic shield.
- Wall-mounted handle that can be shortened.
- Required table opening: 27 mm.
- Connector hoses: 1/2", length: 400 mm.
- Tap height: 1030 mm.

code
810262

SINK TAP

- Single-hole, separate knobs for hot and cold.
- Connection hoses: 1/2".
- Mounting hole required: ø30 mm.
- Swivel spout, radius 250 mm.

code
970508

SINK TAP WITH LONG LEVER

- Long lever for mixing hot and cold water.
- Connection hoses: 3/8".
- Mounting hole required: ø35 mm.
- Swivel spout, radius 215 mm.

code
970522

SINGLE PEDESTAL PRE-RINSER

- Single pedestal pillar tap.
- Rinser resistant to high pressure water flow.
- Maximum water flow: 17 L/min. at a pressure of 4 bar.
- Plastic rinser handle.
- Adjustable column support.
- Wall mount (optional shortening).
- Connection hoses: 1/2", 400 mm long each.
- Table hole required: Ø 27 mm.

code
970300

S.S. stainless steel

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

810170

NEW

RINSE TAP, EXTENDIBLE

- Housing made of polished stainless steel.
- Single hole, rotary spout.
- Stream control.
- Required table opening: 30 mm.
- Connector hoses: 3/8", length: 350 mm.
- Tap height: 445 mm.

code
810170

810255

PULL-OUT BASIN TAP

- Made from stainless steel
- Single hole, rotary spout
- Stream control
- Shower length: 120 cm
- Required table opening: 32 mm
- Connector hoses: 3/8", length: 350 mm
- Spout range: 230 mm
- Tap height: 230 mm

code
810255

S.S. stainless steel

wash

SINK STRAINER

- Made of stainless steel.
- Effectively filters out food residues to prevent drain clogs.
- Dishwasher safe.

code	mm
639245	ø110x(H)35

NEW

639245

PMMA plexiglas

S.S. stainless steel

UV STERILIZER

- Perfect for sterilizing knives, capacity for 14 knives.
- Made of stainless steel with plexiglass door.
- Fitted with stainless steel knife holder.
- Sterilizes by means of bactericidal ultraviolet light.
- Equipped with a microswitch to prevent operation while the door is open.
- Integrated timer adjustable up to 60 minutes.
- Accommodates the maximum size knives:
  - handle length – max 150 mm,
  - blade length – max 350 mm,
  - grip thickness - min 15 mm.

code	V	W	mm
281246	230	25	510x160x(H)625

281246

GREASE TRAP

- Prevents sewage from clogging with grease.
- Made of stainless steel.
- Cover with seal closed with 4 clasps.
- Input and output connections: ø50 mm.
- 2 vertical internal compartments for separating fat and sludge.
- Equipped with a ball valve for emptying the fat compartment.

code	-	liters	mm
975718	300l/h	30	650x346x(H)308
975725	600l/h	60	728x416x(H)398
979945	1800l/h	180	903x548x(H)629

975725

HAND DRYER

- Electric activation by motion detector.
- Fitted with lead and plug Impact resistant metal casing in white epoxy finish.

code	V	W	mm
221808	230	1500	239x208x(H)265

221808

810316

S.S. stainless steel

WASHBASIN KNEE OPERATED

- Made of stainless steel, button made from chrome plated plastic and the valve from copper.
- The basin has a diameter of 350 mm and a depth of 123 mm.
- Easy to operate with a knee.
- Connecting materials included.

code	mm
810316	400x400x(H)450

18/10 stainless steel

With knee-operated faucet

810309

KITCHEN SINK – WITH KNEE-OPERATED FAUCET

- Turn on the water in a hygienic way by simply pressing your knee against the front panel.
- Equipped with hot and cold water mixer which is located under the front panel.
- Basin and backsplash made of 18/10 stainless steel.
- Comes with spout and soap dispenser.
- Front panel dimensions: 285x(H)185 mm.
- Sink dimensions: 330x230x(H)120 mm.
- Water connection: 1/2", drain hole Ø 52 mm.

code	mm
810309	400x335x(H)570

TROLLEY FOR DISHWASHER RACKS WITH HANDLE

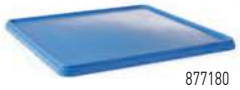
- 4 wheels, 2 revolving with brake and 2 fixed.
- Stainless steel handle.

code	mm
877197	575x545x(H)920

TROLLEY FOR DISHWASHER RACKS

- 4 wheels, 2 revolving with brake and 2 fixed.

code	mm
877173	575x545x(H)210



LID FOR RACKS

code	mm
877180	500x500

MOBILE TROLLEY FOR DISHWASHER BASKETS - 7 X 500X500 MM

- For dishwasher baskets 500x500 mm.
- Keep the work area around the dishwasher organised.
- 7 layers - basket supports interspaced at 200 mm.
- Fitted with basket locks on both sides.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.
- Permissible cart load capacity with uniform weight distribution – 100 kg.

code	mm
810583	615x560x(H)1710

CART FOR 500×500 MM UNIVERSAL RACKS

- Made of polypropylene.
- 4 swivel castors.
- Designed to transport 500×500 mm universal racks.

code	mm
877807	500x500x(H)180

DISHWASHER BASKET FOR GLASSWARE

code	compartments	mm
877050	9	500x500x(H)104
877043	16	500x500x(H)104
877036	25	500x500x(H)104
877029	36	500x500x(H)104
877012	49	500x500x(H)104

EXTENDER FOR DISHWASHER BASKET

code	compartments / size	mm
877500	49/62x62mm	500x500x(H)45
877517	36 / 73x73 mm	500x500x(H)45
877524	25 / 88x88 mm	500x500x(H)45
877531	16 / 112x112 mm	500x500x(H)45
877548	9 / 150x150 mm	500x500x(H)45
877302	1	500x500x(H)45

877005

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

877104

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.

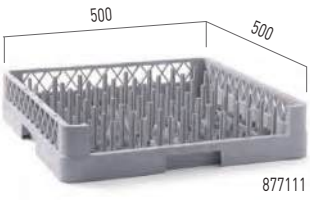
code	mm
877104	500x500x(H)100

877203

DISHWASHER BASKET FOR CUTLERY

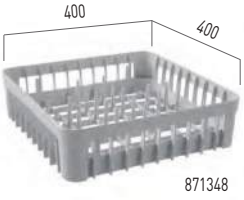
- The structure allows for maximum flow of water between the dishes in all directions.
- The fine mesh bottom prevents cutlery from falling through.

code	mm
877203	500x500x(H)100



877111

871331



871348

DISHWASHER BASKET FOR TRAYS

- The structure allows for maximum flow of water between the trays in all directions.
- With pre-shaped pins.
- With one open end for trays and other long items.

code	mm
877111	500x500x(H)100

DISHWASHER BASKET FOR GLASSES

- The structure allows for maximum flow of water between the glasses in all directions.

code	-	mm
871331		400x400x(H)150
871348	with 20 support pins	400x400x(H)110

871324

871300

871102

CUTLERY BASKET

code	mm
871324	125x84x(H)135

CUTLERY BASKET

code	mm
871300	110x110x(H)140

CUTLERY BASKET

- 8 sections with handle.

code	mm
871102	425x205x(H)150

552001

560044

TOTE BOX

- Grey, with handles.

code	mm
552001	555x410x(H)130

CHEF'S HAT - 10 PCS

- Pleated nonwoven PP material.
- Perforated crown.
- Adjustable size

code	mm
560044	ø300x(H)230

CREAM WHIPPER

page 160

Al aluminium S.S. stainless steel

GLASS POLISHER

- Housing made of stainless steel.
- Brushes made of aluminium and POM, bristles made of microfibre.
- Polishes up to 330 glasses per hour, polishes and dries at the same time.
- Included: 4 brushes 220 mm long, and 1 brush 190 mm long.
- Brushes are not dishwasher safe.

code	mm
236666	305x330x(H)504

236666

230138

wash

BRUSHES FOR GLASS POLISHER – 2 PCS

- Intended for use with the HENDI glass polisher (code: 236666).
- Bristles made of microfibre.
- Shafts made of aluminium and POM (polyoxymethylene).
- Not dishwasher safe.

code	-	mm
230138	Medium	205x55
230145	Large	235x55

WATER SOFTENERS (SEMI-)AUTOMATIC

NEW MODEL

- Using water softeners helps extend the life cycle of catering equipment.
- The softeners are based on an ion-exchange process wherein the calcium and magnesium ions that cause water hardness are captured by ion exchange resin inside the softener.
- It helps reduce maintenance costs thanks to effective prevention of lime scale deposits The device is fitted with a control head that makes it possible to configure working parameters of the water softening system as required.
- The elements inside the head are made of high quality ceramics, resistant to abrasion, corrosion and build-up of impurities (e.g. iron).
- This technology assures perfect seal inside the controller and therefore long and trouble-free operation.
- Navy blue housing.
- Water connection diameter 3/4".
- Working pressure: 1.5-6.0 bar.
- Working ambient temperature: 5 – 38°C.
- Max.supply water temperature: 38°C.
- Regeneration time: 37 min.
- Output for 10°dH – 1200 L.
- Resin bed 4,0 L.
- Regeneration tank: 8 kg.
- Maximum water flow: 5 L/min.
- Regeneration salt consumption per 1 cycle: 0.5 kg.

230442

230459

WATER SOFTENER, SEMI-AUTOMATIC

- The semi-automatic resin bed regeneration process using brine is initiated manually.
- Weight: 8 kg.

code	V	W	mm
230442	230	18	216x404x(H)504

WATER SOFTENER, AUTOMATIC

- The automatic resin bed regeneration process using brine is initiated automatically.
- Using the control panel the working time, regeneration time and water amount to be treated can be set.
- Automatic lock prevents unwanted access.
- Weight: 7.7 kg.

code	V	W	mm
230459	230	18	214x417x(H)505

WATER SOFTENERS MANUAL

- Hard water contains dissolved minerals - calcium and magnesium compounds, among others.
- Calcium and magnesium ions cause scale build-up, which is risky for objects and tools in contact with water or steam.
- Water softening is a process in which all calcium and magnesium compounds causing water hardness are removed.
- When passing through the resin column, calcium and magnesium ions are absorbed by resin particles.
- When ion-exchange ability of the resin wears off, it ought to be restored in an appropriate regeneration process with the use of a salt solution.
- Water softener may be installed wherever water temperature is below 45°C and the water input pressure does not exceed 2 bars.
- Regeneration: uniodised salt only.
- For drinking water only.
- Suitable for softening water for coffee makers, combi steamers, dishwashers and ice cubers.
- Thanks to its small size it is perfect for bars and restaurants.
- Thanks to highest quality components used, the device remains fail-safe and operational for many years.
- Optimum working water pressure: 1-2 bar.

WATER SOFTENER

- During softener regeneration the connected machine must not be used.
- Maximum/minimum water pressure: from 1 to 8 bar.
- Nominal flow: 1000 L/h.
- Ambient temperature: from 4 °C to 35 °C.
- Supply water temperature: from 4 °C to 25 °C.
- Connection size: 3/8".

code	filter capacity (20°dH/30°dH/40°dH)	liters	mm
231210	1200/1000/900	8	ø185x(H)400
231227	2520/1680/1260	12	ø185x(H)500
231234	3360/2240/1680	16	ø185x(H)600

SALT TABLETS FOR WATER SOFTENING

- Made of compressed salt – raw material composition is only sodium chloride NaCl.
- Tablet shape – salt dissolves evenly without clumping.
- Intended for:
  - softening water and preventing limescale,
  - water disinfection,
  - extending service life of appliances.
- Great for food service appliances, car washes, water plants, and many other purposes. Can be used in all kinds of water softeners.

code	weight (kg)
231265	25
237984	10

INSECT KILLERS FOR USE IN THE KITCHEN & RESTAURANT

270080

INSECT KILLER WITH ADHESIVE PLATE 100 M²

- Suitable for use in food preparation and serving areas.
- Metal casing including wall mounting.
- 2x15 W UV-A shatter-proof fluorescent tubes.
- Adhesive plate at the rear to catch the insects.
- Maximum range approx. 100 m².
- Adhesive plate included.

code	V	W	mm
270080	230	30	544x285x(H)92
270028	230	2x 15W	2 replacement lamps for Insect killers

INSECT KILLERS FOR INDOOR USE

270097

INSECT KILLER 300 M²

- Makes use of durable UV-A LED light, avarage working life of 20.000 hours.
- Body made of fire resistant.
- ABS for high safety.
- Insects are electrocuted with 4000 V.
- Removable collection tray, easy to clean.
- Can be mounted to ceiling by chain or used free standing.

code	V	W	mm
270097	230	13	470x100x(H)265

ABS plastic | Al aluminium | indoor

270172

270165

270158

HIGH VOLTAGE INSECT KILLER

- For indoor use.
- Body made of special treated aluminum alloy and ABS, fire resistant materials for high safety.
- 2x UV-A tubes.
- Insects are electrocuted with 2000 – 2500 V.
- Removable collection tray, easy to clean.
- Can be mounted to ceiling by chain or used free standing.

code	V	W	mm
270158	230	26	379x103x(H)265
270165	230	40	515x104x(H)315
270172	230	45	655x90x(H)360

Chain included

Removable collection tray

ABS plastic

INSECT KILLER WITH ADHESIVE PLATE 120 M²

- Suitable for use in food preparation and serving areas.
- ABS fire-resistant casing, back panel of metal, suitable for wall mounting.
- 1x36 W UV-A shatter-proof fluorescent tubes.
- Adhesive plate at the rear to catch the insects.
- Lamp and adhesive plate are easily replaceable.
- Maximum range approx. 120 m².
- Adhesive plate (390x270 mm) included.

code	V	W	mm
270196	230	36	540x80x(H)281
270233	Adhesive plate for insect killers x10		390x270
270240	Replacement lamp for Insect killers		

270196

ABS plastic | in- & outdoor

INSECT KILLERS FOR OUTDOOR USE

270066

INSECT KILLER WATER RESISTANT

- ABS fire proof material for high safety.
- 2x UV-A tube.
- Insects are electrocuted with 2000 V.
- IPX4 waterproof, can be used indoor or outdoor.
- Removable collection tray, easy to clean.
- Chain mounting.

code	-	V	W	mm
270066	100 m²	230	40	510x135x(H)305
270141	150 m²	230	45	680x140x(H)305

Chain included

Removable collection tray

REPLACEMENT LAMP FOR FLY KILLERS

- UV-A fluorescent tube.

code	For	V	W	mm
934159	270158	230	8	300x15x(H)15
934166	270172 & 270141	230	20	602x24x(H)24
935286	270066 & 270165	230	2x 15	450x25x(H)25

934159

976739

COFFEE AUTOMAT CLEANER, 120 TABS

- The coffee automat cleaner is suitable for regular use in coffee, espresso and tea machines.
- Removes stubborn deposits such as coffee or tea oil.
- Can also be used for cleaning thermo flasks.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	order unit	weight (kg)
976739	12	0.24

976777

DESCALER POWDER

- Concentrated, professional descaling agent.
- Removes limescale deposits on commercial dishwashers, hot water devices, coffee machines and washing machines (washing program 40°C).
- Can also be used to clean stainless steel surfaces.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	order unit	weight (kg)
976777	12	1

976753

COFFEE MACHINE CLEANER

- The coffee machine cleaner is suitable for regular use in coffee, espresso and tea machines.
- Removes stubborn deposits such as coffee or tea oil.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	order unit	weight (kg)
976753	12	1

976760

DESCALER CONCENTRATE

- Highly concentrated, based on citric acid for the effective decalcification of hot water devices, coffee and washing machines, boilers, stainless steel pots and tiles.
- 1 liter bottle, dosage 100-200 ml per 1 liter of cold water.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	order unit	liters
976760	12	1

SOFT SERVE AND WHIPPED CREAM MACHINE CLEANER

- Cleaner for all common cream & ice cream makers.
- Dissolves fat and protein residues.
- Can also be used on the outer surfaces of the device.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	order unit	liters
976746	12	1

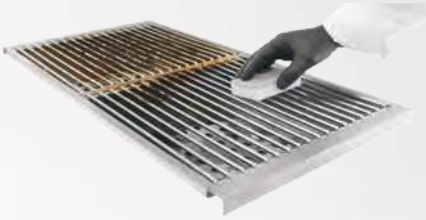
976746

STAINLESS STEEL CLEANER

- Clean all kinds of stainless steel and aluminum surfaces.
- Ready for use, just spray and wipe.
- Comes in a 500ml spray bottle.
- Removes fingerprints and has an anti-static effect.
- After use the treated surfaces are dirt and water repellent.

code	order unit	liters
976784	12	0,5

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

976791

975039

PROFESSIONAL GRILL AND OVEN CLEANER

- Ready-to-use, strongly alkaline product for daily removal of oily and tarry deposits, burnt grease and organic discolourations.
- Cleans and degreases.
- Recommended for daily washing of grill, ovens, hoods.
- Helps keep the natural shine of surface.
- Fragrance free.
- pH 14.

code	liters
975039	1

809952

NEW

S.S. stainless steel

WALL-MOUNTED PAPER TOWEL DISPENSER

- Made of stainless steel.
- Serrated limiter for easy tearing off a single paper towel leaf.
- Max. width of a paper towel roll: 297 mm.
- Screws for wall-mounting included.

code	mm
809952	395x290x(H)260

809914

NEW

S.S. stainless steel

FREE-STANDING PAPER TOWEL DISPENSER

- Made of stainless steel.
- Serrated limiter for easy tear-off of paper sheets.
- Max. width of a paper towel roll: 430 mm.

code	mm
809914	540x395x(H)975

PP polypropylene

663950

WET FLOOR SIGN

- Warning in 5 languages.

code	mm
663950	300x460x(H)615

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

LAUNDRY BAG FOR LAUNDRY TROLLEY.

code
691090

NEW

MOP BUCKET

- Made of plastic.
- Includes large wringer.
- 4 wheels.
- Includes handle.
- Capacity: 16L.

code	liters
873397	16

873397

873458

NEW

TRASH CONTAINER

- Made of Polypropylene.
- Pedal-operated.
- Includes handle and wheels.
- Lids sold separately in 6 colours.

code	liters	mm
873458	120	510x425x(H)875

NEW

LID FOR TRASH CONTAINER

- Lid for waste bin, code 873458.

code	colour
873465	Green
873472	Black
873489	Yellow
873496	Red
873502	Blue
873519	Brown

873465 873472 873489 873496 873502 873519

AMER★BOX®

691045

LID FOR ROUND WASTE BIN

code	-	mm
691045	fits 691038	ø570x(H)35
691410	fits 691403	ø505x(H)35

PP polypropylene

691052

OPEN COVER FOR ROUND WASTE BIN

code	-	mm
691052	fits 691038	ø570x(H)135
691427	fits 691403	ø510x(H)120

691069

PUSH LID FOR ROUND WASTE BIN

code	-	mm
691069	fits 691038	ø580x(H)190
691434	fits 691403	ø505x(H)190

691038

691076

TROLLEY FOR ROUND WASTE BIN

code	-	mm
691076	fits 691038	ø455x(H)165
691441	fits 691403	ø400x(H)165

ROUND WASTE BIN

code	liters	mm
691038	120	ø550x(H)690
691403	80	ø490x(H)620

AMER★BOX®

PP polypropylene

691151

691137

PEDAL BIN

code	liters	mm
691151	68	490x410x(H)660
691168	87	500x410x(H)815

SLIM WASTE BIN

code	liters	mm
691137	60	455x315x(H)580

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 castors with brakes.

code	mm
691021	420x580x(H)960

Foot-operated clamping mechanism keeps the bag closed

691021

RUBBER BAND FOR TRASH BAG HOLDER

- For HENDI Trash bag holder 691021.

code	liters
944660	120

S.S. stainless steel

NEW

ROUND PEDAL WASTE BIN WITH INNER BIN

- Body made of stainless steel.
- Polished surface finish.
- Comfortable, hygienic opening.
- Anti-slip pedal Innovative "click-lock" system locking the lid after opening.
- Polypropylene inner bin with a double handle to keep the bin liner in place.

code	liters	mm
691311	5	ø210x(H)280
691335	20	ø300x(H)440
691342	30	ø300x(H)650

691342

691380

in- & outdoor

STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body.
- Polished surface finish.
- Removable ashtray placed over the bin for easy cleaning and emptying of the bin.
- Bin opening Ø 135 mm.
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm
691380	15	ø200x(H)700

691397

in- & outdoor

STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body.
- Polished surface finish.
- Removable ashtray placed over the bin for easy cleaning and emptying of the bin.
- Bin opening Ø 135 mm.
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm
691397	33	ø240x(H)660

18/8 stainless steel | outdoor

WALL MOUNTED ASHTRAY

- Very robust design, easy to mount against walls and poles.
- Easy to empty thanks to the bottom that can be opened and closed with a key.

code	mm
440216	ø75x(H)460

440216

18/8 stainless steel

STANDING ASHTRAY POLE

- Very robust design, can be mounted on the floor or stand free.
- Easy to empty, upper part can be unlocked with a key and then emptied.
- Base is Ø 170 mm, pole is Ø 75 mm.

code	mm
440223	ø170x(H)920

440223

16 Furniture

Durability you can rely on

Stainless steel furniture for self-assembly.
Fast and easy fastening.
Compact packaging - low shipping costs.

KNOCKED-DOWN
FURNITURE DELIVERED
IN A HANDY PACKAGE

1

ALL ELEMENTS
ARE READY-TO-ASSEMBLE,
SCREWS AND HEX KEY INCLUDED

2

QUICK ASSEMBLY OF LEGS
USING HEX KEY
AND SCREWS

3

SOLID MODEL
READY TO USE
IN 5 MINUTES!

4

ADJUSTMENT HEX KEY
FOR QUICK ASSEMBLY

SOLID FASTENING OF LEGS
USING TWO SCREWS

STABLE LEVELLING
AND HEIGHT ADJUSTMENT

812457

817568

CENTRAL WORK TABLE BUDGET LINE

- Worktop and shelf made of stainless steel, shelf connected to the stainless steel legs with an aluminium collar.
- Height-adjustable legs.
- Robust construction.
- Tabletop and shelf both have a spread load capacity of 130 kg.

code	mm
812457	1200x600x(H)850
812440	1000x600x(H)850
812464	1400x600x(H)850
812471	1600x600x(H)850
812488	1800x600x(H)850

WORK TABLE WITH BACKSPLASH BUDGET LINE

- Worktop and shelf made of stainless steel.
- Shelf connected to legs with aluminium collar.
- Height-adjustable legs.
- With backsplash.
- Load capacity: 130kg.

code	mm
817568	1000x600x(H)950
817575	1200x600x(H)950
817582	1400x600x(H)950
817599	1600x600x(H)950
817605	1800x600x(H)950

SINK

18/8 stainless steel

- Made of durable stainless steel (AISI 304).
- Intended for wall-mounting.
- Internal dimensions 350x250x(H)103mm.
- ø35mm opening for tap instalment, fits HENDI 970522 tap.
- ø51mm drain compatible with standard traps

code	mm
811818	400x290x(H)145

811818

CENTRAL AND WALL TABLES – BOLTED PROFI LINE

- Made of stainless steel.
- Bolted construction for self-assembly, enabling easy transport and storage.
- The worktop is filled with a laminated, waterproof strengthening and soundproofing board.
- Approximate permissible load on the countertop: 70 kg/m².
- Legs made of 40 x 40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.

811511

811467

CENTRAL TABLE WITH SHELF – BOLTED

- Non-adjustable shelf – the distance from the floor to the lower edge of the shelf is 160 mm.
- Access to the workspace from all sides.
- Approximate permissible shelf load: 70 kg/m².

code	mm
WITH SHELF, DEPTH 600 MM	
811511	1000x600x(H)850
811535	1400x600x(H)850
811542	1600x600x(H)850
811559	1800x600x(H)850
811528	1200x600x(H)850
WITH SHELF, DEPTH 700 MM	
810705	1000x700x(H)850
810712	1200x700x(H)850
810729	1400x700x(H)850
810736	1600x700x(H)850
810743	1800x700x(H)850

WALL TABLE WITH SHELF – BOLTED

- Splashback 40 mm high protecting the wall against stains.
- Non-adjustable shelf – the distance from the floor to the lower edge of the shelf is 160 mm.
- Approximate permissible shelf load: 70 kg/m².

code	mm
DEPTH 600 MM	
811467	1000x600x(H)850
811474	1200x600x(H)850
811481	1400x600x(H)850
811498	1600x600x(H)850
811504	1800x600x(H)850
811450	800x600x(H)850
DEPTH 700 MM	
812716	800x700x(H)850
812723	1000x700x(H)850
812730	1200x700x(H)850
812747	1400x700x(H)850
812754	1600x700x(H)850
812761	1800x700x(H)850

SINK TABLES – BOLTED PROFI LINE

- Bolted construction for self-assembly, enabling easy transport and storage.
- Made of stainless steel.
- The chamber is welded seamlessly into the countertop, pressed from one sheet of stainless steel.
- Sink dimensions: 400x400x(H)250 mm.
- Standard embossing in the bottom for the siphon: ø50 mm.
- Tap hole: ø30 mm.
- 10 mm embossing of the worktop to prevent water from spilling out.
- The approximate permissible load on the countertop is 70 kg/m².
- Splashback 40 mm high to protect the wall against stains.
- The rear legs of the table are moved away from the wall by 50 mm to facilitate wall installation.
- Legs made of 40x40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.

S.S. stainless steel | user assembly

NEW

811849

811870

SINK TABLE – BOLTED

- With a beam connecting the rear legs for stabilisation.

code	mm	sink location
DEPTH 600 MM		
811849	600x600x(H)850	in the middle

811887

TABLE WITH 2 SINKS AND SHELF – BOLTED

- Shelf without filling, non-adjustable – distance from the floor to the lower edge of the shelf is 160 mm.

code	mm
DEPTH 600 MM	
811887	1000x600x(H)850
DEPTH 700 MM	
812969	1000x700x(H)850

SINK TABLE WITH SHELF – BOLTED

- Shelf without filling, non-adjustable – distance from the floor to the lower edge of the shelf is 160 mm.

code	mm	sink location	
DEPTH 600 MM			
811856	600x600x(H)850	in the middle	N
811863	800x600x(H)850	on the right	
812495	800x600x(H)850	on the left	
811870	1000x600x(H)850	on the right	N
812631	1000x600x(H)850	on the left	N
DEPTH 700 MM			
812938	1000x700x(H)850	on the right	
812945	1000x700x(H)850	on the left	

CENTRAL AND WALL TABLES – BOLTED KITCHEN LINE

- Bolted construction for self-assembly, enabling easy transport and storage.
- Made of stainless steel.
- The worktop is reinforced with a longitudinal profile at the bottom.
- Approximate permissible load on the countertop: 70 kg/m².
- Splashback 40 mm high to protect the wall against stains.
- Legs made of 40x40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.

817162

817278

CENTRAL TABLE WITH SHELF – BOLTED, DEPTH 600 MM

code	mm
817094	600x600x(H)850
817100	800x600x(H)850
817162	1000x600x(H)850
817179	1200x600x(H)850

WALL TABLE WITH SHELF – BOLTED, DEPTH 600 MM

code	mm
817223	600x600x(H)850
817261	800x600x(H)850
817278	1000x600x(H)850
817285	1200x600x(H)850

SINK TABLES – BOLTED KITCHEN LINE

- Bolted construction for self-assembly, enabling easy transport and storage.
- Made of stainless steel.
- Sink dimensions 400x400x(H)250mm.
- Standard hole in the bottom for the siphon: ø50 mm.
- Space for mounting the battery: ø30 mm.
- Splashback 40 mm high to protect the wall against stains.
- Approximate permissible load on the tabletop and shelf: 70 kg/m².
- Legs made of 40x40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.

NEW

816790

817025

SINK TABLE – BOLTED, DEPTH 600 MM

code	mm	sink location
816752	600x600x(H)850	in the middle
816769	800x600x(H)850	on the right
816776	800x600x(H)850	on the left
816783	1000x600x(H)850	on the right
816790	1000x600x(H)850	on the left

SINK TABLE WITH SHELF – BOLTED, DEPTH 600 MM

code	mm	sink location	
816806	600x600x(H)850	in the middle	N
816998	800x600x(H)850	on the right	
817001	800x600x(H)850	on the left	
817018	1000x600x(H)850	on the right	N
817025	1000x600x(H)850	on the left	N

NEW

817049

817032

TABLE WITH 2 SINKS – BOLTED

- 2 sink chambers welded seamlessly into the countertop, each pressed from one sheet of stainless steel.

code	mm
817049	1000x600x(H)850

TABLE WITH 2 SINKS AND SHELF – BOLTED

code	mm
817032	1000x600x(H)850

TABLE WITH 2 SINKS – WELDED

- Welded construction for extra strength.
- Sink measures 400x400x (H) 250mm, pressed from a single sheet of steel and seamlessly welded into the worktop.
- Predrilled drain opening ø 50 mm, compatible with standard traps.
- Predrilled ø 30 mm tap instalment opening.
- Worktop fitted with 40 mm backsplash and 10 mm water edge.
- Feet placed 50 mm from the edge for easy wall instalment.
- Adjustable feet: +25/-5 mm.

815007

code	mm
815007	1000x600x(H)850

WALL WORK TABLE CABINETS – WELDED

- Made of stainless steel.
- Door handles made of synthetic material.
- Welded construction ensuring durability and stability.
- Worktop filled with a waterproof laminated board, strengthening and soundproofing the furniture.
- Removable shelf in the cabinet, not adjustable.
- Approximate permissible load on the tabletop and shelf is 70 kg/m².
- Splashback 40 mm high to protect the wall against stains.
- Cabinet moved away from the wall by 100 mm to facilitate wall installation.
- Leg height: 160 mm, with adjustable feet in the range of: +25/-5 mm.

811658

WALL TABLE CABINET WITH SLIDING DOORS – WELDED

code	mm
811641	800x600x(H)850
811658	1000x600x(H)850
811665	1200x600x(H)850
811672	1400x600x(H)850
811689	1600x600x(H)850

HANGING CABINETS – WELDED, WITH SLIDING DOORS PROFI LINE

- Welded construction ensuring durability and stability.
- Made of stainless steel.
- Sliding doors on running units.
- Door handles made of synthetic material.
- Approximate permissible shelf load: 70 kg/m².
- The set includes hangers to hang on the wall.

code	mm
DEPTH 300 MM	
814154	800x300x(H)600
811207	1000x300x(H)600
DEPTH 400 MM	
814178	800x400x(H)600
814185	1000x400x(H)600
811214	1200x400x(H)600

811207

SINK TABLES, CABINETS – WELDED PROFI LINE

- Welded construction ensuring durability and stability.
- The chamber is welded seamlessly into the countertop, pressed from one sheet of stainless steel.
- Cabinet door handles made of synthetic material.
- Sink dimensions: 400x400x(H)250 mm.
- Standard hole in the bottom for the siphon: Ø50 mm.
- Tap hole diameter: Ø30 mm.
- Approximate permissible load on the tabletop and shelf is 70 kg/m².
- Splashback 40 mm high to protect the wall against stains.
- The cabinet body is moved away from the wall by 100 mm and does not have a back wall to provide access to water and sewage.
- Legs made of 40x40 mm profiles.
- Leg height: 160 mm.
- Adjustable feet in the range: +25/-5 mm.

S.S. stainless steel

813546

S.S. stainless steel

813690

SINK TABLE, CABINET – WELDED, WITH HINGED DOORS

- Cabined with hinged doors, with hinges on the left.
- Magnetic latches.

code	mm
SINGLE SINK, DEPTH 600 MM	
813522	600x600x(H)850
SINGLE SINK, DEPTH 700 MM	
813546	600x700x(H)850

TABLE WITH 2 SINKS, CABINET – WELDED, WITH SLIDING DOORS

- Cabinet with sliding doors.

code	mm
813690	1000x600x(H)850

811832

811009

TABLES WITH WASH TROUGHS – WELDED PROFI LINE

- Made of stainless steel.
- Welded construction ensuring durability and stability.
- Embossing in the bottom of the trough - the so-called "envelope" to completely drain the water.
- Standard embossing in the bottom for the siphon: Ø50 mm.
- Tap hole: Ø30 mm.
- With a front cover.
- Legs made of 40x40 mm profiles.
- Approximate permissible load on the countertop: 70 kg/m².
- Splashback 40 mm high to protect the wall against stains. Rear legs moved 100 mm away from the wall to facilitate wall installation.
- Leg height: 160 mm.
- Adjustable feet in the range: +25/-5 mm.

code	mm	basin size (mm)
SINGLE BASIN, DEPTH 600 MM, HEIGHT 300 MM		
811825	800x600x(H)850	686x443x(H)300
811832	1000x600x(H)850	886x443x(H)300
SINGLE BASIN, DEPTH 700 MM, HEIGHT 300 MM		
812853	800x700x(H)850	686x540x(H)300
812860	1000x700x(H)850	886x540x(H)300

TABLE WITH SINGLE WASH TROUGH, WITHOUT SPLASHBACK – BOLTED, DEPTH 600 MM

- Bolted construction for self-assembly, enabling easy transport and storage of the furniture.
- Made of stainless steel.
- Version without front cover and side covers.
- Embossment in the chamber - a slope towards the siphon, the so-called "envelope".
- Chamber height: 300 mm.
- Standard hole in the bottom for the siphon: ø50 mm.
- Centrally located place for mounting the battery: ø30 mm.
- Splashback 40 mm high to protect the wall against stains.
- Distance from the rear edge to the chamber: 100 mm.
- Legs made of 40x40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.

code	mm
811009	800x600x(H)850
811023	1000x600x(H)850

NEW

811719

WALL SHELF ADJUSTABLE, SINGLE, WITH 2 BRACKETS

- Backsplash 30 mm high to protect the goods against falling off the shelf.
- Possibility to disassembly and a smooth surface ensure easy cleaning.
- Approximate permissible shelf load is 25 kg/m².
- The set includes 2 mounting rails for hanging on the wall.

code	mm
811719	800x300x(H)600
811788	1000x300x(H)600
811795	1200x300x(H)600
811801	1400x300x(H)600

811726

DOUBLE WALL SHELF, ADJUSTABLE, WITH 2 BRACKETS

- Made of stainless steel.
- Splashback 30 mm high to protect the goods against falling off the shelf.
- The approximate permissible load on the shelf is 25 kg/m².
- The set includes 2 consoles for hanging on the wall.

code	mm
DEPTH 300 MM	
811771	800x300x(H)600
811726	1000x300x(H)600
811733	1200x300x(H)600
811740	1400x300x(H)600
DEPTH 400 MM	
816592	1000x400x(H)600

816486

WALL SHELF, WITH 2 BRACKETS

- Made of stainless steel.
- Splashback 30 mm high to protect the goods against falling off the shelf.
- The approximate permissible load on the shelf is 25 kg/m².
- The set includes 2 consoles for hanging on the wall.

code	mm
816486	800x300x(H)250
816493	1000x300x(H)250
816509	1200x300x(H)250
816516	1400x300x(H)250

812044

POT STAND

- Made of stainless steel.
- Welded construction ensuring durability and stability.
- The tabletop is reinforced at the bottom with a steel profile.
- Approximate permissible uniform load on the countertop: 70 kg/m².
- Legs made of 30x30 mm profiles.
- Adjustable feet: +25/-5 mm.

code	mm
812044	550x550x(H)450

209950

PASS-THROUGH CUPBOARDS WITH SLIDING DOORS

- Bolted construction for self-assembly, enabling easy transport and storage.
- Made of stainless steel.
- 2 removable shelves, not adjustable.
- 2 non-removable shelves (bottom and middle shelf).
- Approximate permissible load on the tabletop and shelf: 70 kg/m².
- Adjustable feet in the range: +25/-5 mm.

811108

812402

PASS-THROUGH CUPBOARD WITH PARTITION AND SLIDING DOORS – BOLTED

- 8 sliding doors with vertical plastic handles, all on polyamide roller bearings.

code	mm
811634	800x500x(H)1800
811108	1000x600x(H)1800

PASS-THROUGH CUPBOARD WITH SLIDING DOORS – BOLTED

- 4 sliding doors with vertical handles made of synthetic material, all on polyamide roller bearings.

code	mm
812402	800x700x(H)1800

STORAGE RACK WITH 4 FULL SHELVES – BOLTED

- Made of AISI 430 stainless steel.
- Legs made of 30x30 mm profiles.
- Approximate permissible shelf load: 70 kg/m².
- Adjustable feet in the range: +25/-5 mm.

code	mm
812501	600x400x(H)1800
812518	800x400x(H)1800
812525	1000x400x(H)1800
812532	1000x500x(H)1800
812556	1000x600x(H)1800
812549	1200x500x(H)1800
812563	1200x600x(H)1800

812525

S.S. stainless steel NEW

220986

S.S. stainless steel

229286

WALL-MOUNTED EXTRACTOR HOOD - BOLTED

- Made of 18/0 stainless steel.
- Bolted construction for self-assembly.
- With spigot for connection to ventilation: 1x ø200 mm.
- Labyrinth filters made of stainless steel and dishwasher safe.
- Dirt and grease from the labyrinth filters collect in a built-in trough.
- System of holes and suspensions for assembly.
- Should be connected to the fan or ventilation system in the building.

code	-	mm
220986	Without lighting	1005x1000x(H)450
220993	Without lighting	1205x1000x(H)450

WALL-MOUNTED EXTRACTOR HOOD, ANGLED

- Made of stainless steel.
- With spigot for connection to ventilation: 1x ø200 mm.
- A set of labyrinth filters made of stainless steel, dishwasher safe.
- Dirt and grease deposited on the labyrinth filters flow into a special trough.
- System of holes and suspensions for assembly.
- Should be connected to the fan or ventilation system in the building.

code	-	mm
229286	without lighting	1000x700x(H)450
229293	without lighting	1200x700x(H)450
229309	with LED lighting	1000x700x(H)450
229316	with LED lighting	1200x700x(H)450

S.S. stainless steel | user assembly

815786

MOBILE TABLE, WITH SHELF – BOLTED

- Bolted construction for self-assembly, enabling easy transport and storage of the furniture.
- Made of stainless steel.
- Tabletop filled at the bottom with a waterproof laminated soundproofing board.
- Shelf mounted at a height of 200 mm, not adjustable.
- Approximate permissible load on the tabletop and shelf is 70 kg/m^2.
- Legs made of 40x40 mm profiles.
- 4 swivel castors with a diameter of 125 mm, two of which are equipped with a brake.

code	mm
815786	1000x700x(H)850
815793	1200x600x(H)850

231791

LOADING TABLE WITH SINK FOR DISHWASHER

- Made of durable stainless steel, with a 510 mm wide basket guide, integrated sink (400x400 mm) and upstand.
- Equipped with a clasp for connecting the table to hood-type dishwashers.
- The legs are adjustable in height to guarantee level installment (+25/-5 mm).
- Flat pack delivery, needs assemblage.
- Versions available for left & right side installment.

code	-	mm
231777	left side	1200x700x(H)850
231791	right side	1200x700x(H)850

231760

UNLOADING TABLE FOR DISHWASHERS

- Made of durable stainless steel, with a 510 mm wide basket guide and upstand.
- Equipped with a clasp for connecting the table to hood-type dishwashers.
- The legs are adjustable in height to guarantee level installment (+25/-5 mm).
- Flat pack delivery, needs assemblage.
- Versions available for left & right side installment.

code	-	mm
231760	left side	1000x700x(H)850
231784	right side	1000x700x(H)850

SINK TABLE WITH SHELF AND SPACE FOR UNDERCOUNTER DISHWASHER

- For placement over an undercounter appliance.
- Made of high-quality stainless steel (AISI 430).
- Worktop is reinforced and deepened, with a 40 mm upstand at the back. Spread load capacity: 70kg/m².
- The integrated sink (AISI 304) measures 400x400x(H)250 mm, comes with a ø30 mm pre-drilled tap hole.
- The reinforced shelf measures 575x585 mm and is non-adjustable.
- The legs are adjustable in height to guarantee level instalment (+25/-5 mm).
- Spread load capacity: ≈70 kg/m².
- Versions available for left- & right-side instalment.
- Flat pack delivery, assembly required.

code	-	mm
237519	left	1200x700x(H)850
237526	right	1200x700x(H)850

237519

17

Barbecues

Grill masters experience

HENDI

HENDI

18/0 stainless steel | outdoor

GRILL BARBECUE GREEN FIRE

- Much less sensitive to wind thanks to the improved air supply. Easy to clean, due to e.g.fully removable burners and removable Gastronorm 2/1 dripping tray.
- Improved burners grant 90% of the surface useful heat.
- Technical parts mounted out of sight.
- Very clean burning, low CO_2 emissions.
- Removable legs.

149508

GREEN FIRE WITH 2 BURNERS

- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	-	kW(HS)	mm
149621	2 Stainless steel Gastronorm 1/1 barbecue grids	11.6	740x612x(H)825
149508	Enamelled cast iron Gastronorm 1/1 griddle and grid	11.6	740x615x(H)825

149591

GREEN FIRE WITH 3 BURNERS

- Enamelled cast iron griddle and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	kW(HS)	mm
149591	17.4	1078x612x(H)825

149614

GREEN FIRE WITH 4 BURNERS

- 2 Enamelled cast iron griddles and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	-	kW(HS)	mm
149614	on wheeled base	22	1400x612x(H)825

932001

932018

CAST IRON GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.
- Both sides usable, one side smooth, one side ribbed.

code	GN	mm
932001	GN 1/1	325x530

CAST IRON GRID

- Suitable for all Green Fire Profi Line barbecues.

code	GN	mm
932018	GN 1/1	325x530

170045

18/0 stainless steel

170120

170328

18/0 stainless steel

BARBECUE SKEWERS

code	packed per	mm
170045	24	(L)210

BARBECUE SKEWERS

code	packed per	mm
170120	6	(L)250
170328	6	(L)350

932094

GAS HOSE ASSEMBLY GREEN FIRE BARBECUES

- For HENDI Green Fire barbecues 149607 149614 149621 149508 149591.

code
932094

Cr chrome plated | 18/0 stainless steel | outdoor

939949

GRID

- Chrome plated grid.
- Suitable for all Green Fire Profi Line barbecues.

code	mm
939949	325x530

Cr chrome plated | 18/0 stainless steel | outdoor

939956

FLAME TAMER

- Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.
- Flame tamer made of stainless steel.
- Suitable for all Green Fire Profi Line barbecues.

code	mm
939956	650x530

152706

152805

152904

LAVA ROCKS - FINE

- Suitable for various types of gas barbecues.
- Fine, relatively small rocks.

code	-	weight (kg)
152706	box	3

LAVA ROCKS - COARSE

- Suitable for various types of gas barbecues.
- Coarse, relatively large rocks.

code	-	weight (kg)
152904	bag	9
152805	box	5

GRILL-MASTER PRO GAS GRILLS

- Available in 2 versions: freestanding or countertop.
- 2 independent gas burners with a piezo ignition.
- 2 flame tamers made of stainless steel AISI 430.
- 2 chromed steel grids measuring 470x320 mm.
- A large drip tray which also helps to retain heat within the housing.
- Copper valves with an automatic gas shut-off system - stops the flow of gas when the flame is extinguished.
- Gas hose with a pressure regulator included.
- Suitable for propane and butane gas.

18/10 stainless steel | Cr chrome plated

148822

ROAST-MASTER PRO BLACK

- Housing made of stainless steel AISI 430 finished with black enamel.
- Front and 4 legs made of stainless steel AISI 201 finished with black powder coating.

code	kW[HS]	mm
148822	11.6	790x560x(H)900

148808

ROAST-MASTER PRO GAS BARBECUE

- Housing made of stainless steel AISI 430.
- 4 legs made of stainless steel AISI 201.

code	kW[HS]	mm
148808	11.6	790x560x(H)900

BAKE- & GRILL-MASTER

154601

154618

BAKE-MASTER MINI

- Frame made of 18/0 stainless steel.
- With enamelled roasting tray.
- Internal dimensions of roasting tray: 290x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,215 m³/h.

code	kW(HS)	mm
154601	5.8	340x540x(H)300

BAKE-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With enamelled roasting tray.
- Internal dimensions of roasting tray: 590x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,430 m³/h.

code	kW(HS)	mm
154618	11.6	650x540x(H)300

Enamelled frying pan included

154700

154717

GRILL-MASTER MINI

- Frame made of 18/0 stainless steel.
- With chrome-plated grill and enamelled roasting tray.
- Internal dimensions of roasting tray: 290x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,215 m³/h.

code	kW(HS)	mm
154700	5.8	340x540x(H)840

GRILL-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With chrome-plated grill and enamelled roasting tray.
- Internal dimensions of roasting tray: 590x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,430 m³/h.

code	kW(HS)	mm
154717	11.6	650x540x(H)840

154878

Cr chrome plated | 18/0 stainless steel | outdoor

ROAST-MASTER MAXI

- With chrome plated grid and heavy duty flame tamer.
- Frame and flame tamer made of 18/0 stainless steel.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane or butane gas.
- Consumption 0,430 m³/h.

code	kW(HS)	mm
154878	11	650x540x(H)840
144923	Protective cover	720x560x(H)360

144923

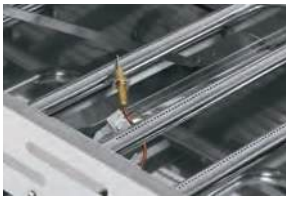
154540

S.S. stainless steel | outdoor

ROAST-MASTER MAXI 50/50

- Frame made of stainless steel.
- Dual surface: half stainless steel grill, half enamelled roasting tray.
- Dimensions of roasting tray: 603x360x(H)60 mm.
- Cooking surface dimensions of the roasting tray: 290x480 mm.
- Piezoelectric ignition.
- Gas hose and pressure regulator included.

code	kW(HS)	mm
154540	11	850x675x(H)600



18/0 stainless steel

outdoor

154908

GRILL-MASTER QUATTRO

- Fully stainless steel frame with 2 dripping trays.
- Suitable for propane and butane gas and fitted with 4 burners which can be regulated independently.
- Supplied with 2 nickel-plated grids and 1 enamelled roasting tray (590x480x(H)55 mm internal dimensions).
- Thermocouple and electronic ignition.
- Gas hose and pressure regulator included.
- Consumption 0,8 m³/h.
- On a base with bottom shelf and 4 wheels for easy moving.

code	kW(HS)	mm
154908	22	1330x600x(H)920

154656

ENAMELLED ROASTING TRAY

outdoor

- Inner dimensions: 590x480 mm.

code	mm
154656	590x480x(H)55

NEW

Fe carbon steel

FIESTA XL

- Frame made of powder coated steel.
- Stainless steel base and sheet steel paella pan Ø 800 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
- Suitable for propane gas, consumption 489 g/h.

code	mm
146842	1180x810x(H)1000

146842

FIESTA

146002

Burner unit can be removed for easy cleaning

146804

FIESTA 600

- Stainless steel base and sheet steel paella pan Ø 600 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- The space underneath is suitable for gas cylinders of 5 or 6 kg.
- Suitable for propane gas, consumption 334 g/h.

code	kW[HS]	mm
146002	4.8	600x600x(H)870

FIESTA 800

- Stainless steel base and sheet steel paella pan Ø 800 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- The space underneath is suitable for gas cylinders of 5 or 11 kg.
- Suitable for propane gas, consumption 489 g/h.

code	kW[HS]	mm
146804	7	800x800x(H)900

622407

PAELLA PAN

- Made of carbon steel.
- With 2 handles.

code	Suitable for Fiesta gas grill	mm	
622094		ø300x(H)110	
622100		ø340x(H)40	
622117		ø380x(H)120	N
622216		ø420x(H)120	N
622308		ø460x(H)40	
622353		ø550x(H)100	N
622407	146002	ø600x(H)40	
622605	146804	ø800x(H)50	

556696

BARBECUE APRON

- Canvas 280 g/m².
- Flame retardant coating.

code	mm
556696	810x660

148624

148631

XANTOS GAS GRILL

- This stainless steel power grill has 4 detachable legs which can be flat-packed into a compact unit for transport.
- The burners develop a high temperature in the windproof unit and therefore this barbecue is suitable for high volume production.
- The unit itself is easy to clean thanks to these high temperatures.
- The two burners can be operated independently.
- Fitted with a thermocouple and electronic ignition, gas hose and pressure regulator are included.
- Suitable for propane gas.
- Grid surface area 540x540 mm (2 grids of 540x270 mm).

code	kW(HS)	mm
148624	9.5	770x710x(H)870

XANTOS BLACK GAS GRILL

- This stainless steel power grill has 4 detachable legs which can be flat-packed into a compact unit for transport.
- The burners develop a high temperature in the windproof unit and therefore this barbecue is suitable for high volume production.
- The unit itself is easy to clean thanks to these high temperatures.
- The two burners can be operated independently.
- Fitted with a thermocouple and electronic ignition, gas hose and pressure regulator are included.
- Suitable for propane gas.
- Grid surface area 540x540 mm (2 grids of 540x270 mm).
- The main housing of the burners is enameled in black.
- Front panel and legs powder coated in black.

code	kW(HS)	mm
148631	9.5	770x710x(H)870

700051

GAS BARBECUE EUROPA

- The Europa has excellent cooking properties. The high temperature sears meat evenly and quickly, reducing adhesion to the grid even when the grid hasn't been greased.
- The three, separately adjustable, lengthwise burners have thermocouple security and electronic ignition.
- The Europa 3 has a completely black epoxy coated frame with four wheels, two of which are caster wheels, and a secure gas bottle holder.
- Grease which is drained from meat during cooking is led through a special channel to a grease collector.
- Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
- The Europa 3 is supplied complete with lava rocks and a roasting pan.
- Griddle surface: 1100 x 500 mm.

code	kW[HS]	mm
700051	21.6	1260x580x(H)900

700105

GAS BARBECUE ATLANTA

- The Atlanta has excellent cooking properties due to the optimal heat distribution and hot air circulation inside the burner enclosure. The high temperature sears meat evenly and quickly, reducing adhesion to the grid even when the grid hasn't been greased.
- The 3 separately adjustable transverse burners have thermocouple security and electronic ignition.
- The burner assembly is made entirely of stainless steel and the grids are removable for easy cleaning.
- The three burners also allow the surface to be divided in separate heat zones for simultaneous cooking of meat, vegetables & fish.
- The Atlanta has a completely black epoxy coated frame with four caster wheels and a secure gas bottle holder.
- Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
- Griddle surface: 1100 x 500 mm.

code	kW[HS]	mm
700105	13	1285x770x(H)917

GAS BARBECUE TAMPA

- The Tampa has excellent cooking properties due to the optimal heat distribution and hot air circulation inside the burner enclosure.
- The high temperature sears meat evenly and quickly, reducing adhesion to the grid even when the grid hasn't been greased.
- The burner assembly is made entirely of stainless steel and can be completely disassembled for easy cleaning.
- The single lengthwise burner is adjustable, has thermocouple security and piezo ignition.
- The Tampa has a completely black epoxy coated frame with four wheels, two of which are caster wheels, and a secure gas bottle holder.
- Grease which is drained from meat during cooking is led through a special channel to a grease collector.
- Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
- Griddle surface: 1022 x 500 mm.

code	kW(HS)	mm
700044	10	1260x580x(H)900

700044

XENON PRO

- This stainless steel power grill with folding base is easy to move thanks to its wheels and can be flat-packed into a compact unit during transport.
- The burner develops a high temperature in the windproof unit and therefore this barbecue is suitable for high volume production.
- The unit itself is easy to clean thanks to these high temperatures.
- The grill is fitted with a thermocouple and electronic ignition, gas hose and pressure regulator are included.
- Suitable for propane gas.
- Grid surface area 860x260 mm (2 grids of 430x260 mm).
- Folding and mobile base.
- Gas hose, electronic ignition and pressure regulator included.
- Consumption 536 g/h.

code	kW(HS)	mm
148105	7.5	1120x410x(H)900

148105

GAS HOSE ASSEMBLY XENON PRO & FIESTA BARBECUES

- For HENDI Xenon Pro 148105.
- For HENDI Fiesta 600 146002 & Fiesta 800 146804.

code
152171

152171

S.S.
stainless steel

155028

GRID FOR ROAST MASTER MAXI 50/50

- Made from chrome plated steel.

code	mm
155028	477x300

154885

TOP GRID FOR ROAST-MASTER

- For HENDI Roast-master barbecues 154878.

code
154885

154632

GRID FOR GRILL MASTER

- For HENDI Grill-master barbecues 154717 154878 154908.

code
154632

S.S.
stainless steel

154663

GRID FOR GRILL-MASTER MINI

- Grid made from stainless steel for HENDI Grill-Master Mini 154700

code	mm
154663	540x340

148723

TOP GRID FOR XANTOS BARBECUE

- For HENDI Xantos barbecue 148624

code
148723

154687

ENAMELLED ROASTING TRAY FOR BAKE & GRILL - MASTER MINI

- For HENDI Bake- & Grill-master mini barbecues 154601 154700.

code
154687

145753

GAS HOSE ASSEMBLY BAKE-, GRILL- & ROAST-MASTER

- For HENDI Bake-, Grill- & Roast-master barbecues 154908 154502 154601 154618 154700 154717.

code
145753

152157

PRESSURE REGULATOR 50 MBAR

- For HENDI gas barbecues & Hokkers.

code
152157

152188

PRESSURE REGULATOR 37MBAR

- Pressure regulator 37mBar uni with pillar and hose clamp.
- For use with barbecues and patio heaters.

code
152188

RUBBER SEAL FOR PRESSURE REGULATOR

code
145678

145678

CHARCOAL BARBECUES

- 18/0 stainless steel with removable stands.

150603

CHARCOAL BARBECUE PATIO

- Fitted with 2 grids of 345x345 mm each.
- Inside dimensions basin: 710x350x(H)max110 mm.
- Double bottom for ash collection.

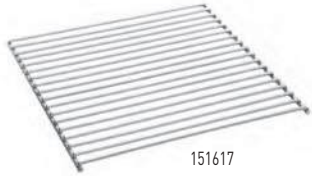
code	mm
150603	770x380x(H)760

150801

CHARCOAL BARBECUE RESTO

- Fitted with 3 grids of 345x345 mm each.
- Inside dimensions basin: 1070x350x(H) max110 mm.
- Double bottom for ash collection.

code	mm
150801	1145x380x(H)770



151617

TOP GRID FOR CHARCOAL BARBECUES

- Fits HENDI charcoal barbecues 150603 150801.

code
151617

OVEN MITTS

- Hendi protective gloves are certified personal protective equipment and comply with the requirements of REGULATION (EU) 2016/425 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 9 March 2016 on personal protective equipment and repealing Council Directive 89/686/EEC. The regulation defines hazard categories I through III, and for each category, methods, and certification requirements are specified. Hendi protective gloves are a category II protective equipment.
- They are CE marked as certified personal protective equipment.
- All our gloves meet the requirements of the general standard EN 420 Protective gloves – General requirements and test methods.
- They provide thermal protection according to EN 407 Protective gloves and other hand protection against thermal risks (heat and/or fire)

Protection against thermal hazards
Gloves that protect against thermal hazards are marked with a pictogram and numbers describing the degree of protection provided, e.g:
– The first digit indicates the burning behaviour, the second resistance to contact heat, the third resistance to convection heat, and the fourth resistance to radiation heat, the fifth resistance to small splashes of molten metal, the sixth resistance to large splash of molten metal.

HEAT RESISTANT BARBECUE GLOVES - 2 PCS

- Heat resistant up to 250°C for 15 seconds.
- Comfortable fit.
- 2 pcs.

code	packed per	mm
556634	2	(L)300

556634

HEAT RESISTANT LEATHER BARBECUE GLOVES - 2 PCS

- Heat resistant up to 250°C for 10 seconds.
- Made from cow leather.
- Extra long to protect the forearm.

code	packed per	mm
556689	2	(L)460

556689

HEAT RESISTANT LEATHER BARBECUE MITTS - 2 PCS

- Heat resistant up to 250°C for 10 seconds.
- Made from cow leather.
- Extra long to protect the forearm.

code	packed per	mm
556658	2	(L)460

556658

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
525531	3	(L)230

BRASS & STAINLESS STEEL WIRE BRUSH SET - 2 PCS

- Set of 2 different wire brushes with 4 rows of 14 bristles.
- Consists of one brush with stainless steel bristles and one with brass bristles.

code	packed per	mm
525555	2	(L)290

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

PP polypropylene | S.S. stainless steel

WIRE BRUSH Y-SHAPED

- Stainless steel wires, with comfortable handle fitted with a loop.

code	mm
525425	310x170
525432	520x170

PP polypropylene | S.S. stainless steel

WIRE BRUSH

- Comfortable black plastic handle with steel bristles.

code	mm
525562	150x55

18/0 stainless steel | PP polypropylene

WIRE BRUSH

- Polypropylene with 8 rows of 9 stainless steel wire bristles.
- Steel scraper for grids.

code	mm
525418	70x200x(H)80

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

wash

GRIDDLE SCRAPER

code	mm
855201	100x320

LEGEND OF THE ICONS USED IN THIS CATALOGUE

- Energy saving product
- HACCP compliant
- NEW — New product
- For indoor and outdoor use
- For indoor use only
- For outdoor use only
- Suitable for gas stoves
- Suitable for gas stoves only
- Suitable for electric stoves
- Suitable for ceramic stoves
- Suitable for induction stoves
- Not suitable for induction stoves
- Microwave proof
- Not microwave proof
- Diswasher proof
- Not diswasher proof
- Suitable for use in ovens
- Stackable
- Food Contact compliant
- Not Food Contact compliant
- Cooling
- Self-assembly
- Temperature resistance
- Temperature resistance range
- Aluminium
- Aluminium casting
- Stainless steel
- Stainless steel 18/0
- Stainless steel 18/8
- Stainless steel 18/10
- German steel X50CrMoV15
- Carbon steel
- Tin plated
- Chrome plated
- Nickel plated
- Polyethylene
- High density polyethylene
- Low density polyethylene
- Polypropylene
- Expanded Polypropylene
- Polycarbonate
- ABS plastic
- POM plastic
- Polyamide
- SAN plastic
- Hard polymer heat resistant
- Silicone
- Plexiglas
- BPA free – no Bisphenol A
- Fiberglass
- Melamine
- Porcelain
- Non slip
- Magnetic

GENERAL INFORMATION

This product is protected by copyright. Use for commercial activities is only allowed if the original context is left intact, unless explicit permission for adaptation is given in writing by the author. In all cases of (partial) reproduction HENDI is to be clearly credited as source. Because of our striving for continuous product development, we reserve the right to change a product's specification, price and appearance without prior warning. Printing and typesetting errors reserved. The printed colors of products in this catalogue may have a limited deviation from the physical product.
For more information see **www.hendi.eu**

INDEX OF CODES

code	page	code	page	code	page	code	page	code	page	code	page	code	page
1xxxxx		170045	658	199657	153	208625	564	211526	475, 577	221365	168	224830	355
111420	490	170120	658	199664	153	208649	564	211533	475, 577	221372	168	224847	355
144923	662	170328	658	199978	153	208656	567	211540	475, 577	221389	168	225165	314
145678	669	171028	126	199992	153	208670	564	211557	475, 575	221396	168	225264	283
145753	669	171127	126			208687	564	211564	475, 575	221419	219	225448	283
146002	664	171301	124	**2xxxxx**		208694	565	211571	475, 575	221433	376	225479	155
146804	664	171318	124	201107	263	208724	564	211588	475, 575	221495	168	225516	315
146842	663	171325	124	201206	263	208731	564	212028	189	221570	227	225523	315
147108	244	171349	124	201435	233	209066	271	212103	183	221600	168	225707	242
147139	245	171400	126	201442	233	209202	273	212127	183	221617	168	225806	242
147207	244	171417	126	201466	263	209301	273	212134	183	221624	168	225882	240
147276	244	171509	126	201473	265	209424	269	212165	185	221631	168	225899	241
147306	244	171516	126	201626	234	209431	271	212172	184	221648	168	225929	313
147801	244	171608	126	201633	513	209509	255	212189	185	221655	168	226001	352
148105	667	171615	127	201640	513	209882	578	212196	184	221761	248	226018	352
148624	665	171622	126	201718	189	209899	578	215012	275	221792	248	226094	241
148631	665	171707	124	201725	189	209905	578	215029	275	221808	620	226209	338
148723	668	171721	125	201732	189	209936	568	219744	328	222140	221	226308	338
148808	660	171738	125	201749	479	209943	569	219911	316	222157	217	226315	338
148822	660	171745	125	203125	276	209950	563	219928	318	222164	221	226339	338
149508	656	171752	125	203149	276	209981	569	219935	318	222225	220	226346	338
149591	656	171783	125	203156	276	209998	568	219942	317	222232	220	226353	338
149614	657	171790	125	203163	276	210000	211	219959	319	222249	220	226568	392
149621	656	171806	124	203170	276	210017	211	219966	319	222256	220	226599	336
150603	670	171837	125	203521	151	210031	210	219973	314	222263	220	226605	336
150801	670	171844	125	203538	151	210048	210	219980	314	222393	223	226612	336
151617	670	171851	125	203545	151	210086	212	219997	314	222546	285	226629	336
152157	245, 669	171875	125	204825	478	210215	213	220207	245	222553	119	226636	336
152171	667	171882	73, 125	204832	479	210222	213	220238	551	222560	119	226643	336
152188	669	171899	125	204900	478	210246	213	220245	370	222614	105	226681	335
152706	659	171905	124	204962	376	210802	201	220252	370	222652	104	226698	335
152805	659	171929	125	204979	377	210819	201	220283	334	222676	105	226797	335
152904	659	190036	490	204986	376	210864	202	220290	334	222805	202	226827	356
154540	662	190401	490	205808	274	211052	567	220306	295	222829	214	226957	335
154601	661	193716	489	205815	274	211106	579	220368	336	222836	214	226995	335
154618	661	193761	489	205822	274	211137	573	220795	318-319	222843	214	227060	310
154632	668	193938	489	205839	274	211144	573	220986	652	222867	339	227077	311
154656	663	193952	489	205846	274	211151	573	220993	652	222874	339	227107	335
154663	668	194300	488	205853	274	211168	572	221099	554	222898	339	227169	335
154687	669	194355	488	205914	188, 268	211175	572	221105	550	222980	611	227206	335
154700	661	194362	488	207208	273	211205	579	221129	286	223468	310-311	227381	240
154717	661	195109	490	207307	273	211298	573	221136	286	224052	215	227589	240
154878	662	195505	490	207369	272	211304	579	221143	287	224328	215	229026	267
154885	668	195604	490	207376	272	211403	579	221150	225	224335	215	229033	267
154908	663	195789	180	207390	564	211410	475, 577	221181	218	224342	215	229064	266
154922	277	196007	118	208007	578	211427	475, 577	221198	221	224359	215	229200	208
154939	277	198124	153, 245	208106	578	211434	475, 575	221204	554	224373	216	229217	208
154946	277	198209	187	208205	578	211441	475, 575	221228	554	224380	216	229224	208
154953	277	198223	187	208304	566	211458	475, 577	221280	107	224397	215	229286	652
154960	277	198247	186	208335	565	211465	475, 577	221297	107	224403	102	229293	652
154977	278	198254	186	208342	565	211472	475, 575	221327	221	224410	102	229309	652
154984	278	199039	186	208380	565	211489	475, 575	221334	221	224434	315	229316	652
154991	278	199046	187	208533	566	211502	579	221341	221	224670	314	229521	318-321
155028	668	199640	152	208618	564	211519	475, 577	221358	168	224823	313	229583	318, 320

code	page	code	page	code	page	code	page	code	page	code	page	code	page
229606	319, 321	232729	363	233702	383	237014	393	240502	296	271124	147	274088	382
229620	323	232736	363	233719	383	237069	367	240601	570	271148	144	274101	195
229637	323	232781	375	233726	259	237106	398	240700	570	271155	148	274125	571
229828	102	232798	375	233733	259	237113	398	250167	258	271162	145	274149	571
229835	93	232804	375	233740	260	237120	398	250174	258	271179	147	274156	195
229842	323	232811	375	233757	383	237137	398	261163	293	271186	147	274163	195
229873	309	232842	371	233764	367	237144	399	261187	292	271209	144	274224	544
229880	308	232859	372	233788	394	237151	308-309	261200	294	271216	146	274231	161
229903	105	232873	372	233795	394	237380	397	261309	294	271230	145	274255	544
230107	354	232880	375	233825	389	237397	243	261354	294	271247	146, 565	274354	545
230114	227	232897	375	233832	389	237519	653	262214	293	271254	144	274361	545
230121	227	232903	373	233856	380	237526	653	262801	293	271261	147	274378	545
230138	625	232910	373	233863	380	237540	610	263501	280	271292	557	280096	198
230145	625	232927	373	233900	392	237670	245	263594	279	271308	144	280102	198
230213	553	232965	373	233917	392	237687	243	263600	280	271315	146	280126	198
230268	610	232972	373	233924	392	237731	379	263617	281	271322	147	280201	198
230299	610	232989	373	233931	392	237922	104	263624	282	271339	146	280218	198
230305	610	232996	373	233948	373	237977	316-317	263655	281	271346	145	280225	198
230312	614	233009	610	233955	373	237984	627	263662	281	271353	401, 557	280294	198
230442	626	233016	610	233962	259	238097	553	263709	282	271360	401, 557	280300	198
230459	626	233023	610	233979	373	238103	553	263808	282	271384	146	280317	198
230602	552	233030	610	233986	373	238486	155	263907	282	271407	145	280416	198
230664	552	233047	610	233993	373	238837	482	264119	290	271520	556	280423	199
230688	552	233054	610	234730	198	238868	265	264126	290	271551	558	280621	199
230695	552	233061	614	234747	198	238899	356	264300	290	271568	558	280690	199
230718	553	233092	261	234754	199	238905	264	264331	291	271575	559	281246	619
231050	611	233108	361	234761	199	238912	264	264409	291	271599	556	281277	307
231210	627	233115	361	235829	392	238967	265	264607	292	271773	559	281352	299, 303
231227	627	233122	361	235836	392	239186	257	264706	292	271780	559	281369	301, 303
231234	627	233139	361	235904	380	239193	257	265000	296	271797	559	281376	302-303
231265	627	233146	362	235911	380	239209	255	265031	296	273739	246	281444	300, 303
231340	614	233238	386	236000	365	239230	255	265109	202	273746	246	281710	298, 303
231753	610	233269	387	236017	364	239322	253	267219	353	273753	246	282076	201
231760	653	233290	388	236024	365	239346	253	267240	353	273760	261	282090	207
231777	653	233306	390	236031	364	239384	251, 255	267257	353	273777	246	282113	203
231784	653	233320	390	236048	365	239391	250	267264	353	273784	247	282120	203
231791	653	233337	391	236055	364	239414	251	268636	297	273791	247	282151	207
231807	198	233344	368	236062	365	239421	250	268643	297	273821	247	282229	201
231852	199	233351	368	236079	364	239506	295	268650	297	273838	246	282236	201
232019	369	233375	391	236086	365	239551	257	268667	297	273845	246	282243	201
232026	369	233382	368	236093	364	239599	295	268674	297	273852	247	282250	201
232033	371	233399	368	236109	365	239605	295	270028	628	273869	246	282267	201
232040	366	233412	396	236116	364	239681	252	270066	629	273876	246	282359	201
232057	366	233443	390	236574	616	239698	252	270080	628	273883	247	282571	207
232064	366	233450	391	236666	625	239711	252	270097	628	273890	247	282588	207
232118	360	233467	391	236864	393	239766	252	270141	629	273906	247	282731	194
232125	360	233610	386	236871	393	239773	253	270158	628	273913	247	282748	190
232132	360	233627	386	236888	393	239780	253	270165	628	273920	246	282755	192, 194
232149	360	233634	386	236895	393	239889	254	270172	628	273937	246	282762	190
232170	378	233641	387	236901	393	239957	254	270196	629	273982	260	282779	193
232187	378	233658	387	236918	396	240403	288	270233	629	273999	260	282793	203
232194	378	233665	387	236925	396	240410	288	270240	629	274040	382	282809	194
232491	378	233672	385	236932	395	240441	289	270875	121	274057	381	282816	192
232514	363	233689	385	236949	395	240458	289	270882	121	274064	381	282823	193
232699	366	233696	388	236956	393	240496	357	271117	147	274071	382	282830	191

code	page	code	page	code	page	code	page	code	page	code	page	code	page
282847	201	424490	495	426371	432	429051	439	449608	444	469637	455	480410	507
282854	201	425008	473	426425	426	429211	439	449615	443	469644	455	480502	502
282861	201	425015	473	426432	426	429228	439	450109	447	469651	455	480519	502
282878	201	425022	473	426449	426	429419	403	450208	447	469668	455	499948	209
282885	201	425039	473	426456	426	429440	151, 403	450307	447	469675	455		
297414	237	425046	473	426463	432	429457	151, 403	450406	447	469682	454	**5xxxxx**	
297421	237	425053	473	426470	432	429914	502	450505	447	469699	454	500040	340
297438	237	425107	495	426487	432	430002	434	451007	446	469705	454	500057	340
297445	237	425121	495	426500	440	432006	423	451014	446	469712	454	505106	82
297452	237	425138	495	426517	438	432105	423	451021	446	469729	454	505205	82
297469	237	425190	497	426609	440	432129	423	451038	446	469736	454	505403	82
297476	237	425206	543	426616	441	432136	423	451045	446, 565	469743	454	505441	420
		425299	496	426623	441	432143	423	451052	446, 565	469750	454	505458	420
3xxxxx		425336	571	426661	441	434208	423	451106	446	469767	454	505465	420
330005	231	425343	497	426678	441	436103	506	451502	446, 565	469774	454	505472	420
		425411	496	426685	437	440001	462	451519	446, 565	469781	454	505489	420
4xxxxx		425428	496	426692	437	440100	462	451526	446, 565	469798	454	505502	83
400012	435	425435	496	426708	440	440117	463	451533	446, 565	469804	454	505533	340
400029	435	425473	502	426715	437	440209	462	452103	447	469811	454	505540	348
400036	435	425503	440	426722	437	440216	463, 637	452202	447	469828	454	505557	348
400043	435	425602	440	426746	437	440223	463, 637	452325	447	469835	454	505564	348
400074	96	425619	426	426753	437	440230	462	452400	458	470190	481	505571	348
400081	96	425626	426	426760	441	440407	462	452424	458	470206	487	505588	348
400098	181	425633	426	426777	441	440490	462	452714	447	470213	486	505656	113
400203	507	425657	426	426784	441	440506	462	453001	446	470244	486	505663	113
401002	434	425664	426	426791	441	440605	462	453100	446	470251	485	505670	113
401101	434	425671	427	426807	440	440711	448	453209	446	470268	485	505687	113
401200	434	425688	426	426814	441	440773	448	453308	446	470275	485	505724	83
402221	459	425695	427	426821	441	440780	448	453407	446	470282	485	505731	83
402528	459	425701	440	426890	439	440797	448	456514	569	470305	487	505748	83
403716	459	425718	432	426906	440	440803	462	458198	446, 565	470312	487	505755	83
403747	459	425725	432	426968	438	440858	462	460245	458	470367	480	505762	83
403754	459	425732	432	427040	453	440865	462	461167	456	470411	467	505779	83
404003	507	425763	495	427057	453	440872	462	461266	456	470428	467	506905	82
404102	507	425787	453	427064	453	441107	447	462904	458	470435	467	506912	82
404201	507	425800	440	427071	442	441367	452	463000	483	470442	467	507018	511
404300	507	425879	442	427088	442	441466	452	463109	483	470459	467	507025	511
404409	507	425909	434	427095	442	441503	452	465301	457	470527	490	507117	511
404508	507	425916	434	427125	436	443002	109	465318	457	470534	39	507216	511
404607	507	425923	434	427132	436	443026	109	465325	457	470619	480	507469	511
405000	506	425978	434	427149	436	443033	109	465332	457	470909	481	507568	511
405208	506	425985	434	427170	453	444023	449	465349	457	470930	481	507711	511
405307	506	425992	434	427231	437	445815	444	465356	457	471005	481	507766	511
407202	262, 403	426074	436	427248	437	445822	444	465363	456	471050	481	507773	511
407400	262, 403	426081	436	427415	501	445839	444	465370	458	471500	538	507933	511
408308	403	426098	436	427507	500	445877	445	465387	456	471524	538	507964	511
410110	506	426197	436	427514	500	445907	567	469545	454	471531	538	508107	403
421574	448	426210	436	428245	504	446508	444	469552	454	471548	538	508206	403
424001	500	426227	436	428511	449	446522	444	469569	454	472507	480	508503	37
424155	498	426234	436	428528	449	446607	444	469576	454	472613	480	508510	37
424186	498	426241	436	429006	439	446621	444	469583	454	475201	480	508527	37
424193	498	426258	436	429013	439	446706	444	469590	454	475904	480	508619	508
424469	495	426265	436	429020	439	446720	444	469606	454	480106	506	508626	508
424476	495	426319	439	429037	439	448526	567	469613	454	480205	507	508657	508
424483	495	426364	432	429044	439	448908	445	469620	455	480403	507	508718	508

code	page	code	page	code	page	code	page	code	page	code	page	code	page
508725	508	512302	174	517604	134	529058	492	550502	171	557907	150	564547	425
508732	508	512517	182	518700	118	529065	492	550526	171	557914	150	564554	425
508787	508	513002	114	521205	120	529072	492	551011	171	557921	150	564561	435
508794	508	513026	203	521304	120	529089	492	551110	171	557952	150	564578	435
508800	508	513033	205	521403	120	529096	492	551202	172	557969	151	564585	435
508817	508	513057	114	521410	540	529102	493	551400	171	557976	151	564592	435
508824	508	513118	114	521434	540	529201	493	551592	172	557983	151	565360	555
508831	508	513125	114	521441	120, 540	529300	493	551615	172	557990	150	565605	435
508862	511	513132	279	521458	120, 540	529409	493	551691	172	558003	150	565612	435
508879	511	513156	203	521465	120, 540	530108	134	551714	172	558010	150	565643	435
508909	511	513163	203	521472	120, 540	530207	134	551790	172	558027	150	565650	435
508916	511	513170	203	521489	120, 540	530306	134	551806	149	558058	150	566008	503
508923	511	513538	113	521496	539	530405	134	551813	149	558096	150	566015	503
508930	511	513545	113	521502	120	530504	134	551998	285, 287	559208	113	566022	503
508947	511	513569	113	521601	120	530603	134	552001	623	559222	113	566046	503
508954	511	513705	103	521809	120	530702	134	552018	528	559239	113	566053	503
509005	132	513712	103	523018	127	532003	133	552025	528	560044	623	566930	503
509104	132	513729	452	523216	127	532102	133	552032	528	561003	438	567104	120
509203	132	513736	103	523315	127	532201	133	552049	526	561102	438	567203	120
509302	132	513743	103	523520	127, 540	532300	133	552100	528	561201	438	567302	120
509401	132	513750	103	523629	127, 447	535103	139	552131	528	561492	435	567401	120
509418	133	515006	177	523827	501	535202	139	552308	505	561508	503	567500	120
509425	133	515013	177	523834	501	535219	139	552315	505	561515	503	567555	137
509432	133	515020	177	523858	502	535301	139	552353	505	561560	503	567562	134
509449	133	515037	179	523902	501	535400	139	552360	505	561577	503	567579	134
509456	133	515044	182	523957	501	535417	139	552407	505	561584	503	567616	118
509463	133	515105	136	523964	352	535424	139	552483	505	561607	503	567630	118
509470	132	515150	182	524008	124	535509	139	552490	505	561706	435	567654	118
509487	132	515167	177	525005	129	535516	139	552681	547	561713	435	567814	120
509494	132	515174	177	525142	128	535523	139	553404	173, 349	561720	435	567821	120
510001	132	515181	136	525159	128	540107	131	554166	173, 349	561966	502	567838	120
510100	132	515228	178	525197	189	540305	131	554364	173, 349	561973	502	567845	120
510209	132	515327	178	525418	672	540404	131	554432	173, 349	562000	120	567852	120
510308	132	515358	178	525425	672	540503	131	556603	325	562017	120, 190	567906	495
510407	132	515365	178	525432	672	540602	131	556610	325	562079	120	568101	402
511503	132	515389	178	525517	672	540701	131	556627	325	563007	129	568200	402
511701	132	515396	178	525524	672	541104	131	556634	671	563106	129	568309	402
511718	133	515501	135	525531	672	541203	131	556641	115	563205	129	568408	402
511725	133	516102	120	525548	672	541302	131	556658	671	563502	494	568507	402
511732	133	516201	120	525555	672	541500	131	556665	115	563557	494	568804	402
511749	133	516300	120	525562	672	542200	131	556672	115	563632	494	569009	402
511756	133	516683	119	525593	343	542507	131	556689	671	563649	494	569016	402
512074	278	516690	119	525630	343	542606	131	556696	664	563700	494	569108	402
512081	278	516706	119	526101	131	542705	131	556719	137	563755	494	569207	402
512098	278	516713	119	526118	131	547304	137	557105	170	563908	494	569757	462
512104	174	516720	119	526200	131	547502	137	557112	170	564004	494	570012	111
512135	174	516737	119	526309	131	550106	171	557150	170	564103	494	570104	111
512142	174	516744	119	527108	131	550113	175	557303	170	564158	494	570159	111
512159	174	516751	555	527207	131	550120	171	557402	497	564202	494	570715	93
512166	174	516768	119	527306	131	550205	171	557600	526	564400	494	570807	447
512173	174	517109	134	528105	131	550229	171	557808	150	564455	494	572016	164
512203	174	517123	248	528204	131	550304	171	557815	150	564509	425	572115	164
512210	174	517208	134	529003	493	550328	171	557822	150	564516	425	572214	164
512227	174	517307	134	529010	493	550403	171	557853	150	564523	425	572313	164
512234	174	517406	134	529041	493	550427	171	557891	150	564530	425	572412	164

code	page	code	page	code	page	code	page	code	page	code	page	code	page
572511	164	594766	540	596968	531	616932	348	621127	43	626887	38	629451	46
572610	164	595008	449	596975	534	616949	348	621134	43	626894	38	629468	46
572719	164	595206	452	596982	534	617007	101, 340	621158	43	627600	42	629475	46
580011	140	595305	452	596999	534	617014	101, 340	621202	430	627617	42	629482	46
580028	141	595534	546	597033	523	617069	348	621219	430	627624	42	629499	46
580035	140	595541	546	597040	523	617076	348	621226	430	627631	42	629505	41
580042	141	595558	526	597200	523	617083	348	621233	430	627648	42	629512	46
580226	140	595565	526	597316	523	617090	348	621240	430	627655	42	629529	46
580233	141	595589	526	597323	523	617106	348	621257	430	627662	42	629536	46
580462	140	596371	522	597507	523	617113	342	621264	430	627679	42	629604	41
582015	148	596388	522	597880	411	617120	342	621271	430	627686	42	629802	41
582022	148	596395	535	597897	411	617137	342	621288	430	627716	42	629925	48
582039	148	596401	534	597910	411	617144	342	621295	430	627730	42	629932	49
582046	148	596418	534	597927	411	617151	342	621301	430	627747	42	630006	116
586907	163, 527	596425	534	597934	411	617168	342	621318	430	627907	45	630105	117
588017	158	596432	534	597941	411	617175	343	621325	430	627914	44	630136	117
588024	158	596449	530	597958	547	617182	342	621332	430	627921	44	630204	117
588031	159	596456	530	597965	547	617199	342	622094	43, 664	627938	44	630235	117
588208	163, 527	596463	530	597972	547	617205	348	622100	43, 664	627945	44	630402	110
588215	163, 527	596470	549	597989	547	617304	348	622117	43, 664	627952	44	630419	110
588369	159	596487	135	598016	525	617403	348	622216	43, 664	627969	44	630716	202
588376	159	596494	135	598047	82	617410	348	622308	43, 664	627976	44	630808	116
588406	527	596500	546	598214	525	617427	348	622353	43, 664	627983	44	630907	427
588420	159, 527	596517	546	598313	525	617434	348	622407	43, 664	627990	45	630914	427
588574	527	596524	530	598412	525	617458	348	622513	51	628003	44	630938	427
588598	159, 527	596531	530	598719	525	617465	348	622520	51	628010	44	631102	456
588697	162	596548	536	598818	525	617472	348	622537	51	628027	44	631201	456
589007	159	596555	531	599013	525	617502	348	622544	51	628034	44	631300	456
589106	158	596562	531	599112	525	617519	348	622551	51	628041	44	632802	118
589205	158	596579	531	599198	525	617526	348	622605	43, 664	628058	44	632901	118
590140	524	596586	531	599211	525	617533	348	622704	51, 431	628614	47	635001	138
592045	549	596609	537	599327	458, 524	617540	348	622711	51, 431	628621	47	635155	138
592052	549	596616	537	599334	524	617557	348	622728	51, 431	628638	47	635209	138
592069	549	596623	537	599372	524	617564	348	622735	51, 431	628706	47	635308	138
592076	549	596630	536	599426	525	617571	348	622742	51, 431	628805	47	635407	138
593004	534	596647	536	599440	525	617588	348	622773	51, 431	629109	41	635605	138
593035	535	596654	536	599457	525	617595	348	622780	51, 431	629130	40	635612	532
593042	535	596661	522	599464	524	617700	340	622810	51, 431	629154	40	637104	138
593066	535	596678	535	599471	524	617724	342	622827	51, 431	629208	41	637203	138
593097	531	596685	530	599488	524	617731	340	622834	51, 431	629253	40	637302	138
593103	538	596692	530			617816	343	622841	51, 431	629291	49	637401	138
593158	539	596715	536	6xxxxx		617861	343	622858	51, 431	629307	41	637500	138
593165	539	596722	536	607015	433	618028	343	624302	568	629314	48	637609	138
593202	538	596739	533	607022	433	618035	341	625002	50	629321	48	637791	182
593318	534	596746	522	607039	433	618042	341	625057	50	629338	48	637807	182
593332	536	596753	530	607046	433	618059	341	625101	50	629345	40	637814	182
593608	539	596760	529	611012	39	618066	341	625705	50, 431	629352	41	637821	182
593806	540	596777	529	611029	39	618073	341	625804	50, 431	629369	49	637838	182
593905	539	596807	523	611036	39	618080	341	626504	244	629376	49	637845	182
594025	523	596838	533	611043	39	618097	341	626825	38	629383	49	637852	182
594032	179	596845	533	611050	205	618127	344	626832	38	629390	41	638101	447
594049	538	596852	533	611067	205	618196	343	626849	38	629413	41	638118	532
594704	540	596883	522	616901	348	618219	345	626856	38	629420	46	638132	532
594742	540	596920	536	616918	348	621103	43	626863	38	629437	46	638149	532
594759	540	596951	533	616925	348	621110	43	626870	38	629444	46	638163	532

code	page	code	page	code	page	code	page	code	page	code	page	code	page
638170	532	659465	130	665169	555	682302	174	707814	598	755358	165	769935	346
638309	138	659472	130	665251	452	682401	174	707821	597	755365	165	774830	347
638507	138	659502	128	665381	555	689608	174	707845	596	755372	165	774847	347
638705	138	659601	128	665503	452	689806	174	707906	598	755389	165	774854	347
638903	138	659700	129	665510	452	689851	328	707944	598	755396	165	774861	347
639009	138	659809	129	673416	175	689868	328	707951	598	755556	166	774878	347
639016	138	663462	450	674413	175	690000	112	707968	598	755563	166	774885	347
639023	138	663479	450	677216	176	691021	635	707975	598	755570	166	774892	347
639207	539	663486	450	677223	176	691038	634	707982	599	755730	161	777855	346
639214	501	663608	451	677230	176	691045	634	707999	597	755808	166	778906	347
639221	501	663615	451	677247	176	691052	634	708071	601	755815	166	778913	347
639238	138	663622	451	677254	176	691069	634	708088	601	755822	166	778920	347
639245	619	663639	451	677261	176	691076	634	708095	601	755839	166	778937	346
639252	138	663646	451	677810	175	691083	632	709801	351	759233	164	778944	346
639269	138	663660	451	677827	175	691090	632	709818	350	759240	164	781029	95
639276	138	663691	450	677834	175	691137	635	709825	350	759257	164	781302	85
639283	139	663707	450	678107	428	691151	635	709870	350	759264	164	781319	85
639290	139	663745	450	678114	429	691168	635	709900	340	759301	166	781326	85
639306	139	663790	451	678121	428	691311	636	710104	603	764015	409	781333	85
639313	182	663844	451	678138	429	691335	636	710111	603	764022	409	781340	85
639320	182	663851	451	678176	428	691342	636	710128	603	764039	409	781357	85
640104	116	663868	451	678244	428	691380	463, 636	710135	603	764077	409	781364	85
640203	116	663875	451	678251	428	691397	463, 636	710203	603	764084	409	781371	85
640401	116	663882	451	678268	428	691403	634	710210	603	764091	409	781388	85
640500	116	663899	451	678275	428	691410	634	710227	603	764138	409	781395	85
640609	116	663929	450	678282	428	691427	634	710234	603	764206	408	781401	85
640708	116	663936	450	679005	541	691434	634	710241	601	764213	408	781418	85, 88
640807	116	663950	632	679012	541	691441	634	710258	601	764220	408	781432	410
640913	116	664001	460	679029	541	693001	136	710302	603	764237	408	781449	410
640920	116	664018	460	679036	541	693100	136	710319	603	764244	408	781456	410
642504	116	664025	460	679043	541	693209	136	710326	603	764251	408	781913	97
642559	117	664032	460	679050	541	693216	136	710333	603	764268	408	781920	97
642566	117	664049	460	679067	541	693223	136	722107	493	764404	407	782590	92
642603	116	664056	461	679074	541	693254	136	755006	164	764411	407	783009	504
643914	522	664063	461	680018	122	693261	136	755013	164	764428	407	783016	504
646205	117	664070	461	680025	122	695708	556	755020	164	764435	407	783023	504
646304	117	664100	460	680032	122	695906	548	755037	164	764442	407	783078	410
647509	137	664117	460	680049	122	696002	547	755044	164	764459	407	783085	410
647516	137	664124	461	680056	122	696040	547	755051	164	764466	407	783153	187, 435
647554	137	664131	461	680063	122	696064	546	755068	164	764473	407	783160	187, 435
647561	137	664148	453	680070	122	696200	555	755075	164	764480	407	783177	187, 435
657607	125	664155	449	680087	122	696217	555	755082	164	764497	407	783627	187, 435
657621	125	664162	449	680094	122			755099	164	764503	407	784006	421
658000	128	664179	449	680100	123	**7xxxxx**		755105	164	764510	407	784013	421
658604	130	664186	453	680117	123	700044	667	755112	164	764527	407	784020	421
658703	130	664209	461	680124	122	700051	666	755143	164	768730	422	784327	424
658802	130	664216	461	680131	123	700105	666	755204	165	768747	422	784334	424
658901	130	664223	461	680148	123	700259	535	755211	165	768754	422	784365	424
659007	130	664278	461	680155	123	707661	596	755228	165	768761	346	784372	424
659014	130	664308	450	680162	122	707685	595	755259	165	768778	346	784389	424
659106	130	664315	453	680186	122	707692	593	755273	165	768785	347	784396	424
659205	130	665121	555	680193	122	707753	596	755303	205	768792	346	784419	424
659304	130	665138	555	680216	123	707760	596	755310	205	768808	347	784426	424
659403	130	665145	555	680223	111	707777	597	755334	165	768815	347	784433	424
659458	130	665152	555	682104	174	707784	596	755341	165	769911	347	784754	423

code	page	code	page	code	page	code	page	code	page	code	page	code	page
784761	423	794456	417	800324	60	801642	56	803400	57	806418	58	808108	59, 61
784778	423	794463	417	800331	60	801659	56	803509	57	806425	58	808153	59, 61
785010	504	794470	417	800348	60	801666	55	804100	57	806432	58	808207	328
785324	424	794487	417	800355	60	801703	56	804117	57	806449	58	808214	328
785546	423	794500	413	800409	60	801710	56	804124	57	806456	58	808221	328
785553	423	794517	417	800416	60	801727	56	804131	57	806494	59, 61	808238	328
785560	423	794524	417	800423	60	801734	56	804148	57	806524	58	808269	403
785577	423	794531	417	800430	60	801826	56	804155	57	806531	58	808276	349
785904	421	795101	413	800447	60	801833	56	804162	57	806548	58	808306	328
786239	423	795309	413	800454	60	801840	55	804179	57	806555	58	808313	328
786307	421	795507	413	800522	60	801857	55	804209	57, 59	806593	59, 61	808337	328
786321	421	795705	413	800539	60	801864	55	804223	57, 59	806623	58	808344	328
786338	421	795903	413	800546	60	801871	55	804230	57, 59	806630	58	808351	328
786352	421	796306	413	800553	60	801888	360, 363	804322	57, 59, 61	806647	58	808405	328
786369	421	796405	413	800621	60	801901	330	804339	57, 59, 61	806654	58	808412	328
786376	421	796603	413	800638	60	801918	330	805107	57	806692	59, 61	808429	328
786383	421	796702	413	800645	60	801925	330	805114	57	806722	58	808467	262, 402
786413	456	798010	413	800652	60	801932	330	805121	57	806739	58	808504	262, 402
786420	456	798034	413	800720	60	801949	330	805138	57	806746	58	808511	262, 402
786437	423	798164	413	800737	60	801963	330	805145	57	806814	59, 61	808528	402
786499	423	798171	413	800744	60	801970	310-311	805152	57	806821	59, 61	808535	402
787007	415	798249	413	801109	55	802007	161	805534	329	806838	59, 61	808542	402
787014	415	798805	413	801116	55	802014	161	805541	329	806845	59, 61	808559	262, 402
787021	415	798904	413	801123	55	802038	167	805558	329	806852	59, 61	808566	262, 402
787038	415	799130	419	801130	55	802045	167	805572	231	806869	59, 61	808573	262, 402
787045	415	799147	419	801147	55	802052	167	805589	231	806876	59, 61	808818	327
787052	415	799154	419	801154	55	802076	167	805596	231	806913	59, 61	808825	327
787069	415	799161	419	801208	55	802083	167	805619	231	806920	59, 61	808832	327
787076	415	799178	419	801215	55	802168	56	805626	231	806937	59, 61	808849	327
787083	415	799383	419	801222	55	802205	56	805633	231	806944	59, 61	808856	327
787090	415	799390	419	801239	55	802212	56	805640	231	806951	59, 61	808863	327
787113	415	799406	419	801246	55	802229	56	805657	231	806968	59, 61	809150	330
787120	415	799413	419	801253	55	802236	56	805664	231	806975	59, 61	809181	506
787144	415	799420	419	801307	55	802243	56	806104	58	807002	167	809242	330
787151	415	799437	419	801314	55	802328	56	806111	58	807019	167	809259	330
787175	415	799444	419	801321	55	802335	56	806128	58	807026	166	809600	483
787182	415	799451	419	801338	55	802342	56	806135	58	807033	166	809709	483
787267	415	799468	419	801345	55	802427	56	806142	58	807057	166	809914	632
794050	419	799475	419	801352	55	802434	56	806159	58	807071	166	809952	632
794067	419	799482	419	801406	55	802441	56	806197	59, 61	807088	166	810002	586
794074	419			801413	55	802502	56	806203	58	807095	166	810101	586
794081	419	8xxxxx		801420	55	802519	56	806210	58	807118	59	810118	587
794098	419	800102	60	801437	55	802526	56	806227	58	807125	59	810125	587
794319	417	800119	60	801444	55	802533	56	806234	58	807132	59	810170	619
794326	417	800126	60	801451	55	802540	56	806241	58	807224	59	810200	588
794333	417	800133	60	801505	55	802601	57	806258	58	807323	59	810224	587
794340	417	800140	60	801512	55	802618	57	806296	59, 61	807330	59	810255	619
794357	417	800157	60	801529	55	802625	57	806302	58	807606	59, 61	810262	617
794364	417	800164	329	801536	55	802632	57	806319	58	807613	59, 61	810279	617
794395	417	800218	60	801543	55	802649	57	806326	58	807620	59, 61	810293	617
794401	417	800225	60	801550	55	802656	57	806333	58	807637	59, 61	810309	620
794418	417	800232	60	801604	56	803202	57	806340	58	807644	59, 61	810316	620
794425	417	800249	60	801611	56	803240	57	806357	58	807651	59, 61	810323	618
794432	417	800300	60	801628	56	803257	57	806395	59, 61	807705	506	810347	515
794449	417	800317	60	801635	56	803264	57	806401	58	807804	507	810361	349

code	page	code	page	code	page	code	page	code	page	code	page	code	page
810507	508	811795	649	814178	646	817599	641	826676	79	831007	30-31	836521	36
810514	605	811801	649	814185	646	817605	641	826805	80	831205	31	837108	34
810569	583	811818	641	814369	515	817810	61	826812	80	831403	31	837115	35
810576	585	811825	648	814376	515	817834	61	826829	80	831502	31	837122	35
810583	621	811832	648	814390	515	817841	61	826836	80	831601	31	837139	34
810606	585	811849	643	814406	515	820032	75	826843	80	831700	31	837146	34
810613	582	811856	643	814420	515	820049	75	826850	80	832004	30-31	837153	35
810651	582	811863	643	814437	515	820209	97	826904	80	832202	31	837207	34
810668	582	811870	643	814451	516	820308	97	826911	80	832400	31	837306	34
810705	642	811887	643	814468	516	820407	97	826928	80	832509	31	837405	34
810712	642	812044	649	814512	516	820605	102	826935	80	832608	31	837603	34
810729	642	812204	605	814529	516	820612	102	826942	80	832707	31	837641	35
810736	642	812259	605	815007	646	820667	103	826959	80	832806	31	837658	35
810743	642	812266	604	815786	652	820674	103	827000	80	832820	36	837665	35
810897	515	812273	604	815793	652	825518	78	827017	80	832837	36	837672	35
810910	514	812280	604	816264	588	825525	78	827024	80	832844	36	837689	35
810927	514	812341	604	816271	588	825532	78	827031	80	832851	36	837696	35
810934	515	812372	604	816288	588	825549	78	827048	80	832882	36	837719	35
810958	514	812402	651	816295	588	825556	78	827055	80	832899	36	837726	35
810965	517	812440	641	816363	517	825563	78	827109	80	832929	31	837733	35
810989	517	812457	641	816370	517	825570	73, 78	827116	80	833032	37, 178	837740	35
810996	516	812464	641	816486	649	825600	78	827123	80	833100	37	837757	35
811009	648	812471	641	816493	649	825617	78	827130	80	833506	37	837764	35
811023	648	812488	641	816509	649	825624	78	827147	80	833919	32	837771	35
811047	514	812495	643	816516	649	825631	78	827154	80	833926	32	837788	35
811054	517	812501	651	816592	649	825648	78	830000	31	833933	32	837795	35
811108	651	812518	651	816752	645	825655	78	830048	33	833940	32	837818	35
811191	514	812525	651	816769	645	825662	73, 78	830055	30, 33	833957	32	837825	35
811207	646	812532	651	816776	645	825686	80	830130	32	833964	32	837832	35
811214	646	812549	651	816783	645	825693	83	830147	32	833971	32	837849	35
811221	516	812556	651	816790	645	826003	79	830154	33	833988	32	837856	35
811320	586	812563	651	816806	645	826010	79	830161	32	834206	36	837863	35
811450	642	812631	643	816998	645	826027	79	830178	32	834404	36	837870	35
811467	642	812716	642	817001	645	826034	79	830185	32	834701	36	838105	35
811474	642	812723	642	817018	645	826041	79	830208	31	834909	36	838204	35
811481	642	812730	642	817025	645	826058	79	830253	33	835104	36	838303	35
811498	642	812747	642	817032	645	826065	73, 79	830307	32	835401	33	838501	35
811504	642	812754	642	817049	645	826102	79	830314	32	835432	33	838600	35
811511	642	812761	642	817094	644	826119	79	830321	32	835449	33	838617	35
811528	642	812853	648	817100	644	826126	79	830338	32	835456	33	839003	50
811535	642	812860	648	817148	61	826133	79	830345	32	835500	33	839010	41
811542	642	812938	643	817155	61	826140	79	830352	33	835531	33	839300	34
811559	642	812945	643	817162	644	826157	79	830376	33	835609	33	839409	34
811634	651	812969	643	817179	644	826164	73, 79	830390	32	835630	33	839997	33, 242
811641	646	812990	605	817223	644	826171	79	830406	31	836002	34	841020	89
811658	646	813157	515	817261	644	826201	83	830505	31	836019	34	841105	90
811665	646	813164	515	817278	644	826300	81	830529	32	836026	34	841112	90
811672	646	813270	583	817285	644	826348	81, 529	830536	32	836033	34	841129	90
811689	646	813287	583	817346	61	826355	81, 529	830543	32	836040	34	841136	90
811719	649	813522	647	817353	61	826362	81	830567	32	836101	34	841228	91
811726	649	813546	647	817445	61	826379	81	830574	32	836200	34	841235	91
811733	649	813690	647	817452	61	826386	81	830581	32	836309	34	841471	91
811740	649	813829	515	817568	641	826393	81	830604	31	836408	34	841488	91
811771	649	813836	515	817575	641	826478	81, 529	830628	32	836507	34	841495	91
811788	649	814154	646	817582	641	826485	81, 529	830635	32	836514	36	841501	91

code	page	code	page	code	page	code	page	code	page	code	page	code	page
841518	91	843109	88	855676	129	860526	467	862766	63	871829	507	877180	621
841525	91	843154	87	855683	179	860533	467	862773	63	871904	468	877197	621
841532	90	843383	113	855690	179	860540	467	862780	63	871911	468	877203	622
841549	90	843390	113	855706	179	860557	467	862827	62	871928	468	877210	590
841556	90	843451	115	855713	128	860564	477	862902	62	871935	468	877302	622
841563	90	844205	84	855720	129	860571	467	862919	63	871942	471	877500	622
841570	90	844212	84	855737	129	861196	64	862926	62	871959	471	877517	622
841587	90	844229	84	855744	179	861202	64	862933	62	871966	471	877524	622
841594	90	844236	84	855751	173, 349	861219	64	862940	62	871973	471	877531	622
841600	90	844250	84	855768	100	861226	64	862957	62	873120	69	877548	622
841617	90	844267	84	855775	179	861233	64	862964	63	873137	69	877807	621
841624	90	844274	84	855782	179	861400	64	862971	63	873144	69	877814	592
841631	90	844281	84	855799	129	861417	64	862988	63	873151	69	877821	592-593
842003	89	844298	84	856000	100	861424	64	862995	63	873168	69	877852	594
842010	89	844304	84	856024	100	861431	64	864098	64	873175	69	877869	594
842102	88	844311	84	856031	100	861509	64	864104	64	873182	69	877876	594
842119	87	844328	84	856048	100	861516	64	864128	64	873199	69	877883	589
842201	88	844335	84	856055	100	861523	64	864135	64	873212	69	877906	591
842218	87	844359	108	856062	101	861530	64	864142	64	873229	69	877913	590
842256	87	844366	108	856079	100	861608	64	864159	64	873236	69	877920	590
842317	87	844403	84	856086	100	861615	64	864166	64	873243	69	878101	509
842355	87	844410	88	856109	132	861622	64	864203	64, 286	873250	69	878118	509
842409	88	844427	88	856116	112	861639	64	864210	64, 286	873267	69	878125	509
842423	86	844434	88	856123	93	861707	64	864227	286	873274	69	878132	509
842447	89	844441	88	856147	136	861714	64	864234	286	873281	69	878149	509
842454	89	845028	99	856154	100	861721	64	866009	500	873298	68	878408	509
842461	89	845035	99	856161	112	861738	64	868522	64	873311	68	878538	510
842485	89	845042	99	856178	101	861820	64	868546	64	873328	68	878545	510
842492	89	845059	99	856185	100	861837	64	868553	64	873335	68	878552	510
842522	86	845097	99	856192	100	862209	62	868577	64	873342	68	878569	510
842539	86	845127	99	856208	101	862216	62	870785	71	873359	68	878576	510
842546	86	850695	74	856215	101	862223	62	870792	71	873366	68	878583	510
842553	87	850701	74	856222	101	862285	63	870907	70	873397	632	878590	510
842607	88	850718	74	856239	101	862407	62	870914	70	873410	75	878606	509
842614	87	850725	74	856246	101	862414	62	870921	70	873427	75	878705	510
842621	86	850732	74	856253	101	862421	62	870938	70	873434	75	878712	510
842638	86	850749	74	856260	93	862438	62	870945	70	873441	75	878729	510
842645	86	850756	74	856277	97	862476	63	870952	70	873458	633	878736	510
842652	87	850763	74	856284	92	862483	63	870969	70	873465	633	878743	510
842669	86	850770	74	856291	96	862506	62	870976	70	873472	633	878750	510
842676	73, 87	850787	74	856307	92	862513	62	870983	70	873489	633	878804	510
842683	95	850794	74	856314	92	862520	62	870990	70	873496	633	878811	510
842706	88	855119	128	856321	108	862537	62	871102	623	873502	633	878828	510
842713	87	855201	276, 672	856338	108	862568	63	871201	505	873519	633	878835	510
842720	86	855218	276	856345	108	862575	63	871300	623	876602	509	878842	510
842737	86	855492	341	856352	108	862582	63	871324	623	876619	509	878859	510
842744	86	855508	128	856369	108	862612	62	871331	623	877005	622	878903	510
842751	87	855539	341	856376	108	862629	62	871348	623	877012	622	878910	510
842775	73, 87	855577	345	856383	97	862636	62	871546	69	877029	622	878927	510
842799	86	855607	128	856406	91	862674	63	871706	499	877036	622	878934	510
842904	88	855621	345	856413	89	862681	63	871713	499	877043	622	878941	510
842928	86	855638	345	856420	92	862704	62	871768	499	877050	622	878958	510
842966	86	855645	345	856437	93	862711	62	871775	499	877104	622	880005	65
843000	88	855652	129	860083	476	862728	62	871805	471	877111	623	880012	65
843055	87	855669	129	860502	476	862735	62	871812	471	877173	621	880029	65

code	page	code	page	code	page	code	page	code	page	code	page	code	page
880036	66, 72	880425	65	881705	73	930632	269	943380	310-311	970614	237	975718	620
880050	66, 72	880456	67, 72	881712	73	930656	269	943489	553	970621	237	975725	620
880067	66, 72	880463	67, 72	881729	73	930830	288	944387	269	970638	235	975732	211
880074	66, 72	880470	67, 72	881736	73	931257	201	944660	635	970652	237	975749	211
880104	65	880487	67, 72	881743	73	931561	369, 372	946190	267	970669	237	975756	211
880111	65	880524	65	881750	73	932001	329, 658	946268	267	970676	237	975770	94
880128	65	880555	67, 72	881804	65	932018	329, 658	949276	368	970683	237	975800	211
880159	66, 72	880562	67, 72	881811	65	932094	658	954775	368	970690	237	975855	160
880166	66, 72	880609	65, 67	881828	65	932902	110	956113	368	970720	231	975862	160
880173	66, 72	880616	65, 67	881835	65	932919	110	956403	372, 375	971017	237, 283	975879	160
880203	65	880623	65, 67	881842	65	932926	110	957066	169	971024	237, 283	975886	160
880210	65	880630	65, 67	881859	65	932933	110	961117	169	971031	237, 283	975893	160
880227	65	880647	65, 67	890233	326	933367	201	961124	169	971048	237, 283	976739	630
880258	67, 72	880654	65, 67	890240	326	933664	269	961131	169	971055	237, 283	976746	631
880265	67, 72	880661	67	890257	326	933688	553	961247	269	971062	237	976753	630
880272	67, 72	880678	67	890349	326	934029	215	963234	227	971079	237	976760	630
880289	67, 72	880685	67	890356	326	934159	629	963388	467	975039	331, 631	976777	630
880302	65	880692	67	890387	326	934166	629	970294	212	975251	232	976784	631
880319	65	880869	67			935286	629	970300	618	975268	232	976791	631
880326	65	880906	337	**9xxxxx**		936191	360	970362	235	975275	232	979945	620
880357	67, 72	880913	337	918500	198	936801	233	970386	237	975305	204	980101	500
880364	67, 72	880920	337	919200	247	939949	329, 659	970393	237	975312	204		
880371	67, 72	880968	337	919217	247	939956	329, 659	970508	618	975329	204		
880388	67, 72	880975	337	921500	293	941058	366	970515	617	975350	234		
880401	65	880982	337	926574	476	941072	361	970522	618	975374	235		
880418	65	880999	337, 356	930618	269	941461	266	970607	237	975398	232		

HENDI

Tools for Chefs

Available at your catering equipment supplier

www.hendi.eu