HENDI

2023/2024 | Tools for Chefs



Online version of the catalogue

CHEF & RESTAURATEUR
CARMINE DE MICHELE I #CHEFSFORHENDI

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

HENDI

Tools for Chefs

Catalogue **2023 | 2024**

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HENDI
Your needs - our tools

Choose the best-in-class #toolsforchefs!

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

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



HENDI

Tools for Chefs

Watch our company movie

HENDI The Netherlands

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

HENDI Austria

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

HENDI Poland

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

HENDI Greece

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

HENDI Italy

Via Leonardo da Vinci 4,
39100 Bolzano (BZ) Italy
T: 800 727 438
F: +43 (0)6274 200 10 20
office.italy@hendi.eu
www.hendi.it

HENDI Romania

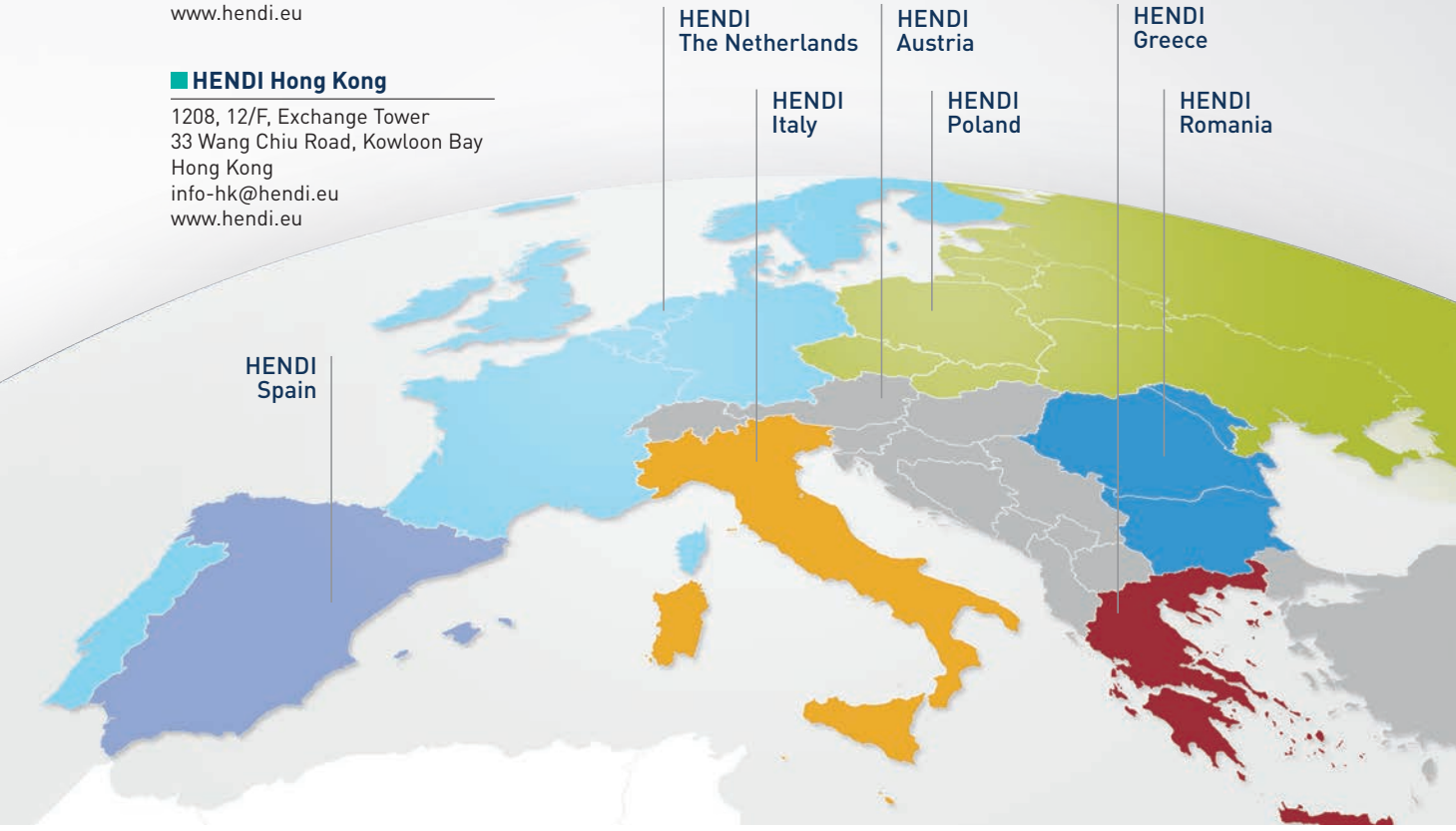
Str. 13 decembrie 94A, Hala 14
Brașov 500164 RO, Romania
T: +40 268 320330
F: +40 268 320335
office@hendi.ro
www.hendi.ro

HENDI Spain

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

HENDI Hong Kong

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



Chef for HENDI and cover hero of the assortment catalogue 2023: Carmine de Michele.

Carmine de Michele & HENDI – shared







HENDI is growing and relying on its usual strengths on its way to becoming Europe's leading gastronomy, hotel and catering equipment supplier ... and new approaches. Service, design, choice, availability, reliability, new ways of doing business and a familiar face – a master of his trade, pizza runner-up, entrepreneurial spirit and of course Chef for HENDI: Carmine de Michele.

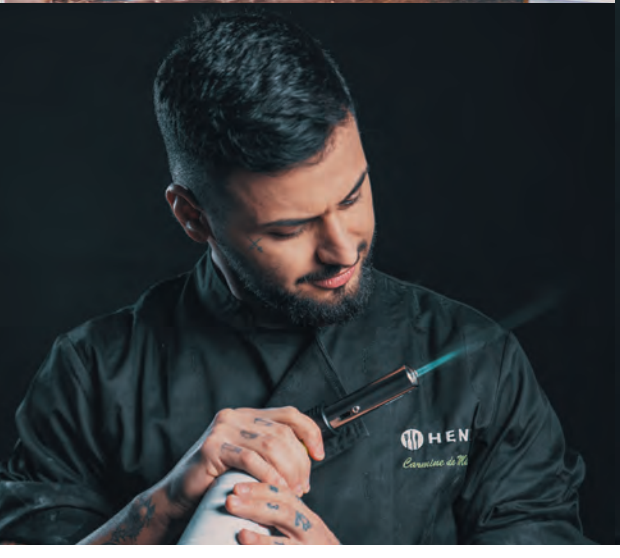
When it comes to honest yet exclusive feel-good gastronomy, there is currently no getting around him in the Austrian restaurant scene, the chef and owner of „De Michele – verace Pizza napoletana".

Carmine de Michele is anything but mainstream and stands for lots of bella vita. He is Italy in the heart of Austria ... and chef for HENDI. In other words, Italian lifestyle and the most beautiful culinary sides of the Mediterranean country paired with regionality, gastronomic perfection and entrepreneurial innovation.

Born in 1990 in Naples in southern Italy, he and his passion for forbidden good pizza do his hometown great service as culinary ambassadors. Be it with the restaurant „De Michele", which opened in 2018, „De Michele Ca-

values, lived practice.







tering", pizza courses or a pizza ape for events.

This mixture of innovative spirit and the courage to take risks proved to be the right decision: De Michele has recently flourished, earning him the title of Austria's best pizza chef and one of the best pizzaiolos in the world, among others, several times. And rightly so, because with a lot of charm and personality, he and his team do exactly what they do best: Making guests happy ... and enjoying great dishes, prepared with love and high-quality ingredients in the atmosphere of an Italian enclave in the heart of Upper Austria, a very special experience.

This requires professionalism, reliability, authenticity and a strong sense of service: shared values and lived practice, in other words, which make Carmine de Michele and HENDI an excellent combination and definitely anything but grey everyday life.

UNIQ
a new HENDI design classic



Unique buffet presentations with the new chafing dish and soup kettle designed by Robert Bronwasser.

Up till now electric chafing dishes and soup kettles have been functional. But, as often with functional products, the design could hardly be described as beautiful and doesn't do justice to the delicious food served from them.

rb design by Robert Bronwasser

For over three years HENDI and Robert Bronwasser have been working extensively on this new range. The effort is not only visible in the design but also in the functionality.

Notable features:

1. The lid guides condensation moisture back into the water container.
2. No more loose lids lying around thanks to the hinged glass lid which is mounted in the container cover.
3. The display keeps track of the total operation time, reducing the risk of having it out too long.
4. Chafing dish and soup kettle are available in 3 colours, black, off white and green.



All models on page 366

Meet HENDI Profi, Kitchen and Budget Line

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



PROFI LINE

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

KITCHEN LINE

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

BUDGET LINE

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

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

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HENDI


20

27

32

37

46

48
POTS, PANS & GN CONTAINERS


50

54

74

86

92

96
KITCHEN TOOLS


104

108

116

123

124


126
CREAM WHIPPERS & PASTRY


128

131

132

134

137


138
FOOD PROCESSING


144

147

147

148

148

149
VACUUM PACKING


151

154

165

171

172

176
THERMAL PROCESSING


210

212

218

221

222

223
CONVECTION OVENS

225

227

228

232

235

237
PIZZA, PASTA & KEBAB

238

241

242

246

251

260
COOLING

262

264

267

269

272

273
TRANSPORT

277

278

279

281

287

287
FURNITURE

288

300

302

307

309

310
HYGIENE

312

317

318

342

355

362
TABLEWARE

367

376

380

387

394

402
BUFFET PRODUCTS

408

415

417

426

428

434
BAR & COLD DRINKS

436

438

441

442

443

444
HOT DRINKS

448

453

454

458

461

463
BARBECUES & HEATERS

Selection of new products for 2023

POTS, PANS & GN CONTAINERS

Cast iron casserole enamelled
page 31



KITCHEN TOOLS

Japanese sharpening stone HENDI by Naniwa
page 62



KITCHEN TOOLS

Garlic press
page 63



KITCHEN TOOLS

Chef plating set, 6 pcs, black
page 66



KITCHEN TOOLS

Bucket Budget Line
page 76



KITCHEN TOOLS

Pressure food sprayer
page 78



KITCHEN TOOLS

Bent wooden spatula - set of 2
page 82



KITCHEN TOOLS

Conical strainer with wire mesh, reinforced
page 89



KITCHEN TOOLS

Extendable sink colander
page 91



NEW

KITCHEN TOOLS

Digital scale up to 200 kg
page 93



KITCHEN TOOLS

Sauce bain-marie with dispenser
page 99



KITCHEN TOOLS

Mini sauce dispenser - set of 4 pcs.
page 100



KITCHEN TOOLS

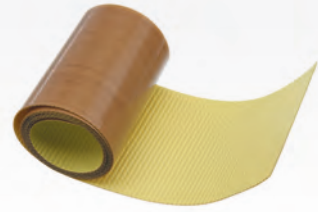
Milkshake mixer BPA Free - Design by Bronwasser
page 113

design by
Robert Bronwasser



VACUUM PACKING

Teflon tape for top sealbar
page 147



THERMAL PROCESSING

Pressure regulator 50 mBar
page 153



THERMAL PROCESSING

Salamander GN 1/1 wall mountable
page 190



THERMAL PROCESSING

Nacho warmer
page 195



THERMAL PROCESSING

Popcorn machine
page 197



Selection of new products for 2023

CONVECTION OVENS

Stand for ovens
page 212



PIZZA, PASTA & KEBAB

Perforated pizza pan
page 235



COOLING

Dry aging cabinet
page 247



HYGIENE

Grease trap
page 297



HYGIENE

Pull-out basin tap
page 298



HYGIENE

Round container body
page 304



HYGIENE

Professional grill and oven cleaner
page 307



TABLEWARE

Placemat – set
page 335



TABLEWARE

Wooden pepper mill
page 352



NEW

BUFFET PRODUCTS

UNIQ Chafing dish
page 366

design by Robert Bronwasser



BUFFET PRODUCTS

UNIQ Soup kettle
page 367

design by Robert Bronwasser



BUFFET PRODUCTS

Roll Top Display, double-purpose, Single Deck
page 388



BUFFET PRODUCTS

Restaurant calling system
page 407



BAR & COLD DRINKS

Bartender bag
page 416



BAR & COLD DRINKS

Slush machine
page 423



HOT DRINKS

Electric milk frother
page 439



BARBECUES & HEATERS

Grid for Grill master
page 456



BARBECUES & HEATERS

Charcoal Marabu
page 458



INDEX A-Z

50x60 dishwasher for trays and pots – electronically controlled, with detergent dosing system and drain pump ... 296
2-Door pizza cooling table with 7 drawers, with granite worktop ... 245
2 lamp infrared food warmer bridge ... 170
9-piece Knives set ... 57
3-shelf polypropylene service cart ... 265
3-tier glass rimmer ... 416
5 wheel dough cutter ... 119

A

Acrylic pepper mill ... 353
Acrylic salt grinder ... 353
Adaptor bar for GN containers ... 38, 41
Air pot ... 348
Aluminium ice scoop ... 431
Aluminium Ice scoop slotted ... 431
Aluminium scoop ... 77
Aluminium storage rack ... 274
Aluminium storage rack for GN containers ... 274
Analog kitchen timer ... 98
Angled frying spatula ... 82
Anti-slip mat ... 52
Apple corer ... 64
Aromatic wood chips ... 182
Ash collector ... 364
Ashtray ... 364
Ashtrays & ash collector ... 364
Ashtray with fire rim ... 364
Ashtray with lid - 3 pcs ... 364
Ashtray with lower tray ... 364
Ashtray with push button ... 364
Asparagus and pasta pan XL ... 25
Automatic cleaning system for Nano Drive ovens and their Bakery versions ... 215
Automatic fill boiler ... 443

B

Back bar refrigerators ... 256, 434
Bag rolls attachment for 975374 vacuum packaging machine Kitchen Line ... 148
Baguette basket ... 385
Bain-marie gastronorm ... 187
Bain-marie pan ... 25, 120, 371
Bake- & Grill-Master ... 454
Bake-Master Maxi ... 454
Bake-Master Mini ... 454
Bakers' sieve ... 123
Bakery basket ... 342
Bakery basket angled ... 384
Bakery basket angled round ... 384
Bakery basket GN size ... 385
Bakery basket oval ... 342
Bakery basket with bag ... 342
Bakery basket with stainless steel rim ... 384
Baking tray enamelled for Bake & Grill-master mini ... 456
Ball measuring pourer - 2 pcs ... 410
Banquet tray GN 1/1, with decorative rim ... 398
Banquet tray GN 1/1 with smooth rim ... 398
Barbecue apron ... 453
Barbecue skewers ... 450
Bar blade ... 409
Bar Caddy ... 412
Bar mat ... 420
Bar sieve ... 414
Bar sieve conical ... 414
Bar sieve conical PVD coated ... 414
Bar sieve PVD coated ... 414
Bar spoon ... 414
Bar spoon twisted ... 414
Bartender bag ... 416
Base for butcher block ... 53
Basic wire basket, oval ... 345
Basket display ... 385
Basket riser ... 384
Baskets ... 344, 386
Baskets with woven sides ... 342
Basket with roll top cover ... 386
Basting spoon ... 85
Beer bucket ... 433
Beer glass carrier ... 433
Beer skimmer ... 433
Beer tray ... 399
Bench ... 406
Bent wooden spatula - set of 2 ... 82
Big chunks ... 184, 459
Bins and ashtray stands ... 305
Bird's nest shaped strainer ... 74
Blackboard markers 15 mm ... 363
Blackboard markers 1 mm ... 363
Blackboard markers 3 mm ... 363
Blackboard markers with narrow tip ... 363
Blackboards ... 362
Blackboard with easel ... 363
Blackboard with stand ... 363
BLACKBOLT planetary mixer HENDI ... 142
Blast chiller 3x GN 2/3 ... 248
Blast chillers ... 249
Blender Jar BPA free ... 427
Blender Jar with titanium coated blade ... 427
Blender shaft for stick blender ... 139
Blender with noise cover ... 426
Bola patio infrared radiant heater ... 464
Boston shaker ... 415
Boston shaker black ... 415
Bottle cap perforator ... 411
Bottle opener with catcher bin ... 408
Bottle stopper – 3 pcs. ... 411
Bowl ashtray black ... 364
Bowl rectangular ... 326
Bowl Vanilla ... 328
Brass & stainless steel wire brush set - 2 pcs ... 461
Bread bag, round ... 346
Bread bags ... 346
Bread basket display GN 1/2 ... 386
Bread basket GN 1/1 ... 386
Bread basket oval ... 386
Bread basket - oval ... 344
Bread basket - rectangular ... 344
Bread basket - round ... 344, 383
Bread cutting board ... 53
Breadroll dispenser ... 261
Bucket ... 76, 297
Bucket Budget Line ... 76
Bucket miniatures ... 338
Buckets with handle ... 340
Bucket with reinforced base ... 76
Budget Line tables – screwed ... 280
Buffet platter, oval ... 319, 323
Buffet table ... 404-405
Buffet table foldable ... 404
Buffet table round foldable ... 406
Built-in induction heater, 1000 W ... 159
Bullet ice cube maker ... 432
Butcher block HDPE ... 53
Butcher's hooks – a set of 4 hooks ... 73
Butter and fat brush flat silicone ... 121
Butter and fat brush with natural bristles – set of 2 pcs ... 121
Butter and fat brush with stainless steel bristles ... 121
Butter curler ... 64
Butter & Sauce dish - 3 pcs ... 341

C

Cake displays ... 251
Cake knife ... 119
Cake mould ... 118
Cake scoop/cutter ... 230, 391
Cake server ... 230, 391
Cake stand cover ... 391
Cake tongs ... 382
Candle holder ... 375
Cannele Bordelais ... 124
Can opener ... 63
Can opener Kitchen Line ... 63
Cappuccino cup ... 319, 321, 323, 325
Carafe ... 393
Carving board ... 52
Carving fork ... 85, 380
Cast iron casserole enamelled ... 31
Cast iron grid ... 450
Catering chair - black ... 406
Catering chair - light grey ... 406
Catering furniture foldable ... 404
Central work table ... 278
Central work table with a shelf Budget Line – screwed ... 280
Centrifugal juice extractor ... 425
Chafing dish electric Pollina ... 369
Chafing dish electric Tellano ... 369
Chafing dish electric Tesino ... 369
Chafing dishes Profi Line ... 372
Chafing Dish fuel ... 376-377
Chafing dish fuel bottle ... 377
Chafing dish fuel bucket ... 377
Chafing dish fuel can holder – 2 pcs. ... 377
Chafing dish fuel can ... 376
Chafing dish fuel jerry can ... 377
Chafing dish Gastronorm 1/1 ... 370-371
Chafing dish Gastronorm 1/2 ... 370
Chafing dish GN 1/1 mirror finish ... 373
Chafing dish GN 1/2 mirror finish ... 373
Chafing dish GN 2/3 mirror finish ... 373
Chafing dish GN 1/1 satin finish ... 372
Chafing dish GN 1/2 satin finish ... 372
Chafing dish GN 2/3 satin finish ... 372
Chafing dish heater ... 374-375
Chafing dish ladles and serving spoons ... 380
Chafing dish - round ... 370
Chafing dish round satin finish ... 372
Chafing Dish Set ... 371
Champagne cooler ... 417
Champagne stopper ... 411
Channel knife ... 64
Charcoal barbecue Patio ... 458
Charcoal barbecue Resto ... 458
Charcoal barbecues ... 458
Charcoal Marabu ... 458
Cheese grater ... 65
Cheese-grating machine ... 226
Cheese knife for hard cheese ... 65
Cheese knife for soft cheese ... 65
Cheese slicer ... 65
Cheese slicer for soft cheese ... 65
Cheese/sugar dish ... 354
Chef plating set, 6 pcs, black ... 66
Chef plating set, 6 pcs, satined ... 66
Chef's hat - 10 pcs ... 302
Chefs Torch ... 125
Children ... 331
Children's plate „Bear" ... 331
Chips bag holder ... 336-337
Chips basket ... 336
Chips colander aluminium ... 75
Chips colander stainless steel ... 75
Chip scoop ... 74
Chips serving stand for 3 bags ... 337
Chips shovel ... 74
Chocolate fountain ... 197, 379
Citrus juicer ... 421
Citrus juicer electric ... 424
Citrus peeler ... 64
Citrus Squeezers ... 421
Clearing trolley – 15x 600x400 ... 262
Clearing trolley - 15 x GN 1/1 ... 262
Clearing trolley - 7 x GN 1/1 ... 262
Clearing trolley compact storage - 15 x GN 1/1 ... 263
Cloth strainer ... 89
Cocktail shaker ... 415
Cocktail shaker conical ... 415
Coffee automat cleaner, 120 tabs ... 306
Coffee cup ... 319, 321, 323, 325
Coffee filters Ø 25 cm - 1000 pcs. ... 438
Coffee machine ... 438-439
Coffee machine cleaner ... 306
Coffee tamper ... 436
Coffee tamper with spring ... 436
Coffee/ tea pot with lid ... 350
Coin tokens – 100 pcs. ... 433
Colander ... 91
Colander Kitchen Line ... 91
Colander Profi Line ... 91

Colanders ... 91
Collapsible tray stand ... 401
Condiment holder ... 412
Condiment holder - 3 containers ... 412
Condiment holder - 4 containers ... 412
Condiment holder - 5 containers ... 412
Condiment holder - 6 containers ... 412
Condiment rack black ... 356
Condiment rack rectangular ... 356
Condiment rack round ... 356
Condiment set ... 331, 354-355
Confectionery display tray ... 260
Confectionery funnel Kitchen Line ... 102
Confectionery funnel Profi Line ... 102
Conical strainer ... 89
Conical strainer, wire mesh ... 89
Conical strainer with wire mesh ... 89
Conical strainer with wire mesh, reinforced ... 89
Contact grill - double grill ... 173
Contact grill - double version ... 173
Contact grill „Panini" ... 173
Contact grill „Panini" XL ... 173
Contact grills ... 172
Contact grill – single version ... 172
Containers perforated ... 41
Container with non-stick coating ... 39, 222
Convection oven H90 ... 210
Convection oven multifunctional ... 213
Convection ovens & combi-ovens NANO 4x 450x340mm ... 216
Convection oven with humidification H90S ... 211
Convection steam ovens digital NANO GN-size ... 215
Convection steam ovens manual NANO GN-size ... 214
Convection steam oven with grill 4x GN 2/3 ... 209
Convectomat trays® ... 220
Conversion for 2 bain-marie pans ... 371
Conveyor toaster double ... 201, 383
Conveyor toaster single ... 201
Cooled display with cover - Gastronorm 1/1 ... 387
Cooling adaptor EPP GN 1/1 ... 272
Cooling display tray ... 387, 398
Cooling element ... 271
Cordless electric kettle with temperature control ... 79, 441
Cordless kebab knife electric ... 175
Corkscrew ... 409
Corkscrews & bottle openers ... 408
Cotton candy machine ... 194
Countertop display freezer 90L ... 259
Countertop display fridge ... 251
Countertop freezer display 77L ... 110, 250
Countertop salad display ... 250
Cover for cotton candy machine ... 194
Cream jug ... 351
Cream whipper chargers ... 106, 419
Cream whipper Kitchen Line ... 105
Cream whipper Profi Line ... 104
Cream whippers ... 104
Crêpe maker ... 194
Crêpes pan ... 28, 30
Crêpes pan Titanium Professional ... 27
Cup ... 326
Cupcake mould ... 118
Cutlery basket ... 266, 301, 343
Cutlery basket black ... 356
Cutlery basket holder ... 403
Cutlery box ... 356
Cutlery tray ... 403
Cut resistant gloves, certified ... 61
Cut resistant gloves, certified – set of 2 pcs ... 61
Cutting board ... 52
Cutting board HACCP ... 50-51
Cutting board HACCP 450x300 ... 50
Cutting board HACCP 600x400 ... 50
Cutting board HACCP Gastronorm 1/1 ... 51
Cutting board HACCP Gastronorm 1/2 ... 51-52
Cutting board rack ... 50
Cutting board with grip ... 52
Cutting board with handle ... 52, 413

D

Decanter ... 438
Decoration knife ... 65
Decoration toolset - 6 pcs ... 66
Deep fryer Kitchen Line ... 168
Deep fryer Profi Line, 2 × 8 l ... 167
Deep fryer Profi Line, 8 l ... 167
Deep fryer Profi Line with drain tap, 2 × 8 l ... 167
Deep fryer Profi Line with drain tap, 8 l ... 167
Deep fryer Profi Line with drain tap digital - 8 l ... 166
Deep fryer Profi Line with drain tap digital - 2 x 8 l ... 166
Deep fryers Profi Line ... 165, 167
Deep fryers Profi Line Digital ... 166
Deep Fryer XL Profi Line with drain tap, 10 l, 400 V ... 165
Deep frying basket miniatures ... 336
Deep frying basket miniatures stackable ... 337
Deep frying basket miniatures stackable black ... 337
Deep plate ... 319, 326
Degreaser foam ... 281, 285, 307
Delta ... 325
Descaler concentrate ... 306
Descaler powder ... 306
Dicing disc ... 128
Digital blender with noise cover ... 426
Digital kitchen timer ... 98
Digital scale up to 200 kg ... 93
Dinner plate ... 319, 321, 323, 325
Dish warmer 2 burners ... 375
Dish warmer 3 burners ... 375
Dishwasher 50x50 ... 290
Dishwasher 50x50 – electronic control ... 288
Dishwasher basket for cutlery ... 300
Dishwasher basket for glasses ... 301
Dishwasher basket for glassware ... 300
Dishwasher basket for plates ... 300
Dishwasher basket for trays ... 301
Dishwasher racks & tote box Profi Line ... 300
Dishwasher universal basket ... 300
Dispenser bottles ... 100
Dispensers and jugs ... 394
Display refrigerators with lightbox ... 257
Display tray ... 260-261
Display trays aluminium ... 260
Display trays melamine ... 260
Display trays stainless steel ... 261
Door sign ... 360
Double adjustable wall shelf, with two steel brackets ... 277
Double bucket with handle ... 340
Double deck pizza oven 3000W ... 224
Double induction cooker Kitchen Line ... 155
Double mobile trolley - 12 x GN 1/1 ... 263
Double sink table with cabinet – welded. ... 281
Double sink table with shelf Budget Line – screwed ... 280
Double sink table with shelf - for self-assembly ... 279
Double trolley - 30 x GN 1/1 ... 263
Dough cutter ... 119
Dough cutter serrated blade ... 64
Doughnut deep fryer ... 164
Dough punch roller ... 120
Dough scrapers ... 119
Dough scrapers rectangular – set of 6 pcs. ... 119
Dough scrapers semi-circular – set of 6 pcs. ... 119
Dough scrapers trapezoidal – set of 3 pcs. ... 119
Drainage mat ... 420
Drawer with rails – 2-piece set ... 239
Dressing- and panwhisk ... 86
Dressing pot ... 396
Driptray for food dehydrator ... 163
Dry aging cabinet ... 247
Dutch pancake griddle ... 451

E

Egg cup - 6 pcs ... 358
Egg slicer – oval ... 70
Egg slicer – rectangular ... 70
Egg spoon - 6 pcs ... 358
Egg sterilizer, 30 eggs ... 302
Ejector disc for Vegetable Cutter ... 129
Electric dough rollers ... 226
Electric kettle - 1,8 L ... 79, 440
Electric kettle - 2,5 L ... 79, 441
Electric kettle - 4,2 L ... 440
Electric kettles ... 79
Electric meat tenderizer ... 131
Electric milk frother ... 439
Electric soup kettles ... 368
Embossed vacuum bags ... 149, 176
Embossed vacuum bags on roll - 2 pcs ... 149
Enamelled ... 326
Enamelled frying pan ... 457
Enamelled paella bowls ... 33, 327
Enamelled paella pan with compartments ... 33, 327
Enamelled pan ... 33, 327
Espresso cup ... 319, 321, 323, 325
Extendable sink colander ... 91
Extender for dishwasher basket ... 300

F

Fast food trays ... 399
Fast response thermometer ... 96
Fat skimmer ... 74
Fibreglass ... 401
Fiesta ... 453
Fiesta 600 ... 453
Fiesta 800 ... 453
Film for Pet/CPP peel 12/40 sealers ... 145
Fish bone tweezer pointed ... 69
Fish bone tweezer, slanted tip ... 69
Fish bone tweezers, slanted head ... 69
Fish frying pan - oval ... 28
Fish frying pan - oval Titanium Professional ... 27
Flake ice maker ... 432
Flame tamer ... 451
Flat plate ... 326
Flip open cover ... 304
Flora ... 321
Folding chair cover ... 406
Fondue-burner - 2 pcs ... 377
Food dehydrator Profi Line ... 163
Food pan GN 1/1, with 2 compartments ... 371
Food ring ... 118
Food ring and pusher square ... 118
Food ring round ... 118
Free-flow pourer ... 409
Free-flow pourer - 6 pcs ... 409
Free-flow pourer - 3 pieces ... 354
Free-flow pourer set - 4 pcs ... 410
Freezing element ... 270
French fries and nachos funnel scoop ... 75, 195
French fries cutter ... 72
French fries cutting disc ... 128
French whisk ... 86
French whisk with 8 stiff wires ... 86
Fruit basket ... 346
Fruit basket angled round black ... 346
Fruit basket black ... 346
Frying Basket ... 165
Frying pan ... 28, 30, 32, 339
Frying pans ... 29
Frying pans aluminium ‚Marble Professional' ... 28
Frying pans aluminum ‚Platinum Professional' ... 29
Frying pans die-cast aluminium ‚Titanium Professional' ... 26-27
Frying pans traditional ... 30
Frying pan Titanium Professional ... 27
Frying pan, with non-stick coating - without lid ... 21
Frying pan - without lid ... 21, 23
Frying spatula ... 82
Fuel dispenser ... 377
Fuel for fondue-burners - 3 pcs ... 377
Funnel ... 78
Funnel with handle ... 78

G

Galvanized buckets ... 340
Garlic press ... 63
Gas barbecue Atlanta ... 452
Gas barbecue 'Europa' ... 452
Gas canister ... 125
Gas cooker - 5 burners, open frame ... 152
Gas cooker - 5 burners with electric oven ... 152
Gas cooker Kitchen Line with convection electric oven GN 1/1 ... 151
Gas hose assembly Bake-, Grill- & Roast-master ... 456
Gas hose assembly Green Fire Barbecues ... 450
Gas hose assembly Hokkers ... 153
Gas hose assembly Patio heaters ... 463

Gas hose assembly Xenon Pro & Fiesta barbecues..... 457
Gas lighter – set of 2 pcs. 103, 181, 375
Gas regulator with rubber seal Bake-, Grill- &
Roast-master..... 456
Gastronorm container enamelled 39, 220
Gastronorm container enamelled GN 2/3 39
Gastronorm container enamelled GN 2/3 220
Gastronorm containers..... 34
Gastronorm containers Budget Line..... 42
Gastronorm containers Budget Line with handles 43
Gastronorm containers Kitchen Line 40
Gastronorm containers polycarbonate black..... 44
Gastronorm containers polycarbonate transparent 46
Gastronorm containers polycarbonate white..... 45
Gastronorm containers polypropylene Profi Line 47
Gastronorm containers Profi Line.....37-38
Gastronorm grid 222
Gastronorm pan GN 1/1..... 396
Gastronorm pan GN 1/2..... 396
Gastronorm pan GN 1/3..... 396
Gastronorm storage containers HACCP..... 48
Gastronorm tray GN 2/3 222
Gastronorm tray Profi Line..... 39
Gastronorm tray Profi Line..... 222
Gastronorm tray Profi Line GN 2/1..... 39
Glass brush high..... 420
Glass brush round 420
Glass brush standard..... 420
Glass cover for sausage roller grills 198
Glass dome 103, 181
Glass dome with vent.....103, 181
Glasswasher 40x40..... 290
GN 1/1 tray..... 397
GN banquet tray..... 397
GN containers made of porcelain..... 396
Granite form..... 402
Grapefruit knife..... 64
Grater, four-sided 70
Grating disc..... 128
Gravy boat 331
Grease filter for deep fryer - 50 pcs.....76, 297
Grease filter holder for deep fryer 76, 297
Greaseproof paper - 500 pcs 334
Greaseproof paper lining pre-shaped - 150 pcs 334
Greaseproof paper placemat - 500 pcs 334
Grease trap 297
Green Fire with 2 burners..... 448
Green Fire with 3 burners..... 449
Green Fire with 4 burners..... 449
Grid.....222, 451
Griddle..... 171
Griddle 1/3 ribbed..... 171
Griddle for induction cookers 26
Griddle half ribbed..... 171
Griddle ribbed 171
Griddle scraper..... 461
Griddles Profi Line..... 171
Grid for Grill master 456-457
Grid for Grill-Master Mini 456
Grid for ovens H90 and H90S..... 211
Grid for Roast Master 50/50..... 457
Grill barbecue Green Fire..... 448
Grill-Master Maxi..... 454
Grill-Master Mini..... 454
Grill-Master Quattro 455
Grill pan - ridged surface Titanium Professional..... 27
Group head cleaning brush 436

H

HACCP Cutting mat set - 6 pieces..... 52
Hamburger press..... 133
Hamburger turner 83
Hand dryer 302
Heated countertop cabinet 161
Heated countertop display.....160-161
Heating element 270
Heavy-duty storage rack..... 275
HENDI Blend stick blender..... 138
HENDICHEF IPC multi-purpose food processor 186
HENDI Jet chefs' torch..... 126
HENDI Samurai Japanese mandoline..... 71
High power blender 427
High voltage insect killer..... 310
Hokker Kitchen Line 153
Hokker Kitchen Line XL 153
Hokker Profi Line..... 153
Hokker stand..... 152
Honey dispenser 354
Hood dishwasheer 50x50..... 294
Hood dishwasher - electronic controller 292
Horeca markers 49
Hose with rinse head for appliances..... 217
Hot Chocolate Dispenser 442
Hotdog stand..... 101
Hot drinks boiler 442, 446
Hot drinks boiler - Design by Bronwasser 445
Hot drinks boiler double-walled..... 447
Hot drinks boiler matt black - Design by Bronwasser.. 444
Hot tray.....158, 271

I

Ice bucket – double walled 416
Ice bucket white..... 416
Ice cream bowl Clown..... 331
Ice cream cones stand..... 107
Ice cream container lid Polycarbonate..... 111
Ice-cream cup..... 329
Ice cream dipper..... 107
Ice cream dipper Stöckel..... 107
Ice cream maker..... 110
Ice cream scoop Stöckel..... 108
Ice cream scoop washer 109
Ice cream spatula 107
Ice crusher – electric..... 430
Ice crusher – manual..... 430
Ice cube ball mould..... 418
Ice cube machine..... 432
Ice cube machine - 12 kg..... 431
Ice cube machine - Kitchen Line 15 431
Ice cube mould mini cube..... 418
Ice cube moulds assorted gems..... 418
Ice cube mould XL cube..... 418
Ice cube tongs..... 414
Ice cube tray with lid..... 418
Ice shot glass mould..... 418
Icing tips.....116-117
Icing tips - serrated 116-117
Icing tips - smooth 116-117
Induction cooker 2000W Kitchen Line 154
Induction cooker 3500W Kitchen Line 154
Induction cooker model 1800 158
Induction cooker model 2000 158
Induction cooker model 7000 157
Induction cooker model 3500 D 156
Induction cooker model 5000 D 157
Induction cooker model 3500 D XL..... 156
Induction cooker model 3500 M..... 156
Induction cookers Kitchen Line 154
Induction deep fryer with drain tap 169
Induction deep fryer with drain tap, 8 l 169
Induction deep fryer with drain tap - 2 x 8 l 169
Induction frying pan 26
Induction heater 800W..... 159
Induction hokker high power 150
Induction hot plate Kitchen Line.....155, 375
Induction stove with 4 hobs 150
Induction wok model 3500..... 156
Infrared heat bulb 170
Infrared thermometer 96
Infrared thermometer with probe HACCP..... 96
Ingredient boxes 412
Ingredient trolley 267
Insect killer 300 m²..... 310
Insect killers for indoor use 310
Insect killers for outdoor use 311
Insect killers for use in the kitchen & restaurant..... 310
Insect killer water resistant 311
Insect killer with adhesive plate 100 m²..... 310
Insect killer with adhesive plate 120 m²..... 311
Insulated beverage dispenser with tap 268
Insulated catering container GN 1/1, top-loaded..... 268
Insulated ice container - 110 L..... 267
Insulated portable container 273
iVide circulator stick for Sous-Vide 2.0 cooking..... 177
iVide Plus Junior 179
iVide Plus Sous vide thermal circulator 178

J

Japanese knives..... 57
Japanese sharpening stone HENDI by Naniwa..... 62
Jigger 415
Jigger black 415
Jigger with ring..... 415
Juice dispencer 2x12L 395, 422
Juice dispenser.....394-395
Juice jug 393
Julep strainer..... 414
Julienne disc..... 129

K

Karizma..... 319
Kebab grill gas Profi Line 174
Kebab grill & knife 174
Kebab knife electric 175
Kitchen bowl 86
Kitchen Line bain-marie..... 187
Kitchen Line bain-marie with drain tap..... 187
Kitchen Line cream whipper.....105, 419
Kitchen Line Food dehydrator 162
Kitchen Line ice cream container..... 111
Kitchen Line ice cream scoop..... 108
Kitchen Line pizza dough box 229
Kitchen Line potato peeler, 10 kg 136
Kitchen Line potato peeler, 5 kg 136
Kitchen Line soup kettle, 8 l 368
Kitchen scale 10 kg 92
Kitchen scale 15 kg..... 93
Kitchen scale 3 kg 92
Kitchen scale 5 kg..... 92
Kitchen scissors..... 61
Kitchen sink – with knee-operated faucet 299
Knife for french fries cutter..... 72
Knife magnet with hooks 53
Knife sharpener 62
Knives carrying case..... 67
Knives HACCP..... 58
Knives Kitchen line 55
Knives Profi Line..... 54
Knock box GN..... 437
Knock box in wooden frame 437
Knock box rectangular..... 437

L

Ladle 85
Ladle non-drip 85
Ladles and serving spoons buffet supreme 380
Ladles and serving spoons, heat resistant..... 381
Ladles & skimmers Kitchen Line 85
Ladles & skimmers Profi Line..... 85
Laundry bag for laundry trolley 303
Laundry Trolley 303
Lava rocks - coarse..... 451
Lava rocks - fine 451
Lemon Zester..... 64
Lid clips for HACCP storage containers 49
Lid for GN containers.....39, 41, 43-44, 46
Lid for GN containers black polycarbonate 44
Lid for GN containers made of polypropylene, with seal .. 47
Lid for GN containers polypropylene..... 47, 49
Lid for GN containers purple..... 49
Lid for GN containers white polycarbonate..... 45
Lid for GN containers with silicone rim..... 39, 43
Lid for GN containers with soup/sauce ladle recess 41
Lid for GN containers with sous vide stick
recess..... 39, 46, 177-178
Lid for GN containers with spoon recess 39, 45
Lid for racks..... 301
Lids for stew pans 23
Lid spacer for pizza's - 500 pcs 234
Lid with dispenser for GN containers..... 99
Lift Salamander 450 191
Lift Salamander 600 191
Lionhead 328
Liquid fuel with wick..... 378
Loading table with sink for dishwasher 286
Lobster and crab cracker 316
Lobster forks - 6 pcs..... 316

Lounge Heater ... 463
Low temperature oven ... 208
LPG gas cartridge ... 127

M

Madeleines ... 124
Measuring jug ... 77
Measuring jug polypropylene ... 77
Measuring jug stackable ... 77
Meat Mincer 198 ... 131
Meat mincer Kitchen Line 12 ... 130
Meat mincer Kitchen Line 22 ... 130
Meat mincer knife ... 130
Meat tenderizer Profi Line ... 73
Meat Tenderizers ... 73
Meat tenderizing hammer ... 73
Meat tray ... 260-261
Melamine ... 397
Melon scoop double ... 64
Melon scoop oval ... 64
Melon scoop serrated ... 64
Menu and cutlery box ... 356
Menu card holder - 2 pcs ... 359
Menu card table stand ... 359
Menu clipboard ... 360
Milk dispenser - 10,5 l ... 395
Milk frothing thermometer ... 98, 437
Milk jug ... 350
Milk jug black ... 351, 437
Milk jug – matt black ... 351, 437
Milkshake mixer BPA Free - Design by Bronwasser ... 113, 429
Milkshake mixer - Design by Bronwasser ... 112, 428
Mincing knife ... 65
Mini-cake ... 124
Mini griddle pan Little Chef ... 333
Mini oval pan Little Chef ... 333
Mini round pan Little Chef ... 333
Mini sauce dispenser - set of 4 pcs. ... 100
Mini saucepan Little Chef ... 333
Mixing bowl ... 87
Mobile trolley for dishwasher baskets - 7 x 500x500 mm ... 301
Mounting bracket for scoop washer ... 109
Mounting frame for induction heater, 800W ... 159
Movable tables with shelf ... 286
Muddler ... 413
Muesli dispenser ... 393
Muesli/salad bowl ... 321
Muffins ... 124
Mug ... 323, 326
Mug copper plated ... 414
Multipurpose jugs ... 350, 437
Multipurpose tweezer coated ... 69
Multipurpose tweezers ... 68
Multirack ... 393
Multi Toaster 6 tongs ... 200
Mussel & gravy pans ... 32
Mussel pan - with lid ... 32

N

Nacho warmer ... 195
Napkin holder ... 358
Napkin holder black ... 358
Napkin holder with 3 compartments ... 412
Non-drip bracket wall mounted ... 410
Non-drip pourer ... 410
Non-drip sauces dispenser ... 101
Non-slip display stands ... 392
Non-slip display stands round ... 392
Non-stick coated blade ... 135
Non-stick mat for rice cookers ... 188
Non-stick silicone baking mat ... 121
Nut and seafood cracker matt black ... 316

O

Offset tweezers ... 68
Oil and vinegar set ... 354
Olive oil dispenser ... 78
Olive wood holder ... 317
Onion goggles ... 53
Oval dish ... 321, 325
Oven dishes cream porcelain ... 331
Oven dishes white porcelain ... 330
Oven dish round ... 331
Oven glove heat resistant - 2 pcs ... 219, 460
Oven grid chrome plated ... 217
Oven grid GN 1/1 ... 222
Oven mitts ... 218
Oven mitts, cotton - 2 pcs ... 219, 460
Oven mitts, fiberglass - 2 pcs ... 219, 460
Oven mitts, flame retardant cotton - 2 pcs ... 219, 460
Oven thermometer ... 97
Oven tray 450x340 mm ... 217
Oven tray for Convection oven multifunctional ... 213
Oyster knife long ... 61
Oyster knife round ... 61
Oyster knife straight ... 61

P

Paella pan ... 29, 453
Palette knife ... 83, 120
Palm tamper adjustable ... 436
Pan gripper ... 235
Pan series Budget Line ... 24
Pan series copper ... 32, 339
Pan series Kitchen Line ... 22
Pan series Profi Line ... 20
Pan support adapter ... 25, 151
Paper bread bags ... 346
Paring knife ... 60, 413
Paring knife with wooden handle ... 60
Paring knives ... 60
Paring knives and peelers ... 60, 413
Paring knives, set of 6 colours ... 60
Party pan ... 185
Party tub ... 340, 417
Pass-through cupboards with sliding doors ... 287
Pass-through cupboard with partition and sliding doors ... 287
Pass-through cupboard with sliding doors ... 287
Pasta cooker basket ... 21
Pasta maker ... 228
Pasta maker electric ... 228
Pasta plate ... 325
Pastry bag anti slip - 100 pcs ... 114
Pastry bags ... 114-115
Pastry bags – set of 2 pcs. ... 115
Pastry cutters, round – set ... 119
Pastry tong ... 382
Patio Heater ... 462
Patio heater Pyramid ... 463
Patio Heater - retractable ... 462
Patty dividers ... 133
Pavement blackboard ... 362
Peeler ... 60
Pepper shaker ... 355
Percolator ... 446
Percolator and hot drinks boiler - Design by Bronwasser ... 445
Percolator and hot drinks boiler matt black - Design by Bronwasser ... 444
Percolator - Design by Bronwasser ... 445
Percolator double walled ... 447
Percolator matt black - Design by Bronwasser ... 444
Percolators and hot drinks boilers ... 446
Percolators and hot drinks boilers double walled ... 447
Perfect for preparing freddo cappuccino, frappé and milkshakes ... 112, 428
Perforated drip shelf for GN containers ... 41
Perforated drip shelf for GN containers polycarbonate ... 46
Perforated pizza pan ... 235
Perforated plate ... 130
Piano whisk ... 86-87
Piano whisk with 12 piano wires ... 87
Pitcher ... 393
Pitcher with ice tube ... 393
Pitta bread basket - oval ... 344
Pitta bread basket - round ... 344
Pizza board ... 235
Pizza board with handle ... 234
Pizza counters ... 244-245
Pizza delivery bag 35 cm ... 236
Pizza delivery bag 35 cm Kitchen Line ... 236
Pizza delivery bag 45 cm Kitchen Line ... 236
Pizza dough box ... 229
Pizza & food delivery backpack insulated ... 237
Pizza oven ... 223
Pizza oven Basic ... 225
Pizza oven cleaning brush ... 231
Pizza oven compact ... 224
Pizza ovens compact ... 224
Pizza pan ... 234
Pizza plate Speciale ... 233
Pizza plate Speciale Barocco ... 233
Pizza plate Speciale decorated ... 233
Pizza plate Speciale granite ... 233
Pizza plate Speciale gray ... 233
Pizza plate Speciale orange ... 233
Pizza plate Speciale yellow ... 233
Pizza plates Speciale ... 233
Pizza scoop ... 230
Pizza scoop round ... 230
Pizza scoop, round, perforated ... 230
Pizza scoop squared ... 230-231
Pizza scoop, squared ... 231
Pizza scoop squared with short handle ... 232
Pizza scoop with short handle, squared, perforated ... 232
Pizza scoop, wooden ... 231
Pizza screen ... 234
Pizza screen/pan rack ... 235
Pizza slicer ... 65, 232
Pizza thermobox Profi Line ... 272
Placemat – set ... 335
Planetary Mixers Kitchen Line ... 137
Plastic driptray for food dehydrators ... 162
Plate Bark ... 328
Plate trolley ... 266
Platform trolley ... 265
Platter, rectangular ... 397
Pocket thermometer ... 97
Pocket thermometer with probe ... 97
Polycarbonate ice cream container ... 111
Polycarbonate mixing cup for milkshakers – Design by Bronwasser ... 113, 429
Polyester tray, for self-service restaurants ... 402
Polyester tray, non-slip, oval ... 401
Polyester tray, non-slip, rectangular ... 401
Polyester tray, non-slip, round ... 401
Polyester tray, oval, XL ... 401
Polyethylene butcher block with base ... 53
Polypropylene cutlery basket ... 403
Polypropylene Euronorm ... 400
Polypropylene fast food tray, large ... 399
Polypropylene fast food tray, medium ... 399
Polypropylene fast food tray, oval ... 400
Polypropylene fast food tray, small ... 399
Polypropylene scoop ... 77
Popcorn machine ... 197
Potato masher ... 88
Potato peeler ... 65
Potato peelers Kitchen Line ... 136
Potato ricer ... 88
Pot stand ... 286
Poultry shears ... 61
Pourers ... 409
Presentation cover GN 1/1 ... 390
Presentation displays and covers ... 387
Presentation miniatures ... 333, 336
Pressure food sprayer ... 78
Pressure regulator 37 mBar ... 456, 463
Pressure regulator 50 mBar ... 153
Pressure regulator 50 mBar for gas barbecue propane/butane ... 456
Professional grill and oven cleaner ... 307
Profi Line decorating and injector tips ... 104
Profi Line Food dehydrator ... 163
Profi Line ice cream container ... 111
Profi Line ice cream scoop ... 108
Profi Line lid for bucket with reinforced base ... 76
Profi Line rice cooker & warmer 5.4 l ... 188
Profi Line sausage filling machine ... 132
Profi Line slicer ... 134
Profi Line strip vacuum packaging machine ... 148
Protective cover ... 455
Pull-out basin tap ... 298

Q

Quartz heated countertop display ... 160

Quartz salamander MAXI GN 1/1 ... 190

R

Rack for 18 vegetable cutter discs ... 129
Ramekin ... 125, 328, 341
Rasping disc ... 129
Rasps ... 70
Rear shelf for Green Fire grills ... 450
Receipt holder ... 359
Receipt holder - 3 pcs ... 359
Reception bell ... 358
Refrigerated countertop server ... 246
Refrigerated countertop server GN 1/3 Arktic ... 246
Refrigerated countertop server GN 1/4 Arktic ... 246
Refrigerated display cabinet, 270 l ... 253
Refrigerated display cabinet, 58 l ... 252
Refrigerated display cabinet, 68 l ... 252
Refrigerated display cabinet, 78 l ... 253
Refrigerated display cabinet, 98 l ... 253
Refrigerated display cabinets ... 252
Refrigerated display cabinets, Arktic ... 254
Refrigerated display cabinets with 2 shelves ... 255
Refrigerated display cabinets with 3 slanted shelves Arktic ... 255
Refrigerated display cabinets with back access ... 254
Refrigerator & freezer counters Profi Line | 700 series ... 239
Refrigerator thermometer ... 98
Replacement knife for electric meat slicers ... 135
Replacement knife for kebab knifes ... 175
Replacement lamp for fly killers ... 311
Restaurant calling system ... 407
Restaurant pagers – set of 10 pcs. ... 407
Rice cooker 10 L ... 189
Rice cooker 4.2 L ... 189
Rice cooker with steamer function ... 188
Ring for Hokker ... 152
Rise and fall heat lamp conical ... 170
Rise and fall heat lamp cylindrical ... 170
Roasting pan ... 25
Roasting thermometer with timer ... 97
Roast-Master Maxi ... 455
Roast-Master Maxi 50 50 ... 455
Rollers for beef and pork ... 131
Rollers for poultry ... 131
Rollers for shoarma ... 131
Rolling pin with non-stick coating ... 123
Rolltop-Chafing dish Gastronorm 1/1 ... 374
Rolltop-Chafing dish - round ... 374
Roll Top Cool Display Tray Double Deck ... 389
Roll-top cooling display double ... 388
Roll-top cooling display single ... 388
Roll Top Display, double-purpose, Single Deck ... 388
Roll top display – single ... 389
Roll top for bread basket round ... 383
Rolltop presentation cover ... 390
Rolltop presentation cover GN 2/3 ... 390
Rotating cake stand ... 391
Roulade string ... 73
Roulade string red & white ... 73
Round bar table ... 405
Round cake display, Arktic ... 254
Round container body ... 304
Round display roll-top cover ... 389
Round knock box ... 437
Round lid ... 304
Round open cover ... 304
Round tray with cover ... 389
Round trolley ... 304
Rustica oven dish oval ... 330
Rustica oven dish rectangular ... 330
Rustica oven dish round ... 330
Rustica oven dish square ... 330

S

Safe can opener ... 63
Salad bowl ... 319, 323, 325-326
Salad counters ... 242
Salad fork ... 381
Salad spinner ... 78
Salad spoon ... 381
Salad tongs ... 80, 382
Salamander ... 190
Salamander GN 1/1 wall mountable ... 190
Salamander wall mountable ... 190
Salamander with quartz infrared heating elements GN 1/1 ... 191
Salt and pepper shaker ... 75
Salt and pepper shaker set ... 355
Salt grinders & pepper mills ... 352
Salt shaker ... 355
Salt tablets for water softening ... 308
Sandwich toaster ... 200
Saturn ... 323
Sauce bain-marie with dispenser ... 99, 195
Sauce boat ... 329
Sauce dispenser with pump ... 100
Sauce ladle ... 381
Saucepan - without lid ... 21, 23, 32, 339
Saucer for cappuccino cup ... 319, 321, 323, 325
Saucer for coffee cup ... 319, 321, 323, 325
Saucer for espresso cup ... 319, 321, 323, 325
Saucer for soup bowl ... 319, 321, 323, 325
Sauce stand ... 101
Sausage cutter ... 199
Sausage cutter - electric ... 199
Sausage cutter - manual ... 199
Sausage rolling grill – one zone ... 198
Sausage rolling grills ... 198
Sausage rolling grill – two zones ... 198
Sausage warmer ... 199
Sauté pan Titanium Professional ... 27
Sauté pan - without lid ... 21, 23
Saves up to 20% of energy ... 447
Scales ... 92
Scraper ... 83-84, 122
Scraper spoon shaped ... 84, 122
Sea food tray stand ... 392
Semi-sphere ... 124
Serving basket ... 345
Serving basket black ... 345
Serving baskets fast food style ... 343
Serving board, olive wood, rectangular ... 317
Serving board, olive wood, rectangular, with groove ... 317
Serving board, olive wood, rectangular, with handle ... 317
Serving board, olive wood, rectangular, with opening ... 317
Serving dish ... 329, 399
Serving spoon ... 85, 380
Serving stand for plates ... 392
Serving stands ... 392
Serving tong HACCP 250 mm ... 81
Serving tongs ... 80-81, 382
Serving tongs – 2 pcs ... 80
Serving tongs curved ... 80
Serving tongs HACCP 300 mm ... 81
Serving tray GN 1/1 ... 398
Serving tray GN 1/1, with slanted rim ... 398
Serving tray, oval ... 399
Serving tray, oval, non-slip, laminated ... 402
Serving tray, rectangular, non-slip, black ... 400
Serving tray, rectangular, non-slip, laminated ... 402
Serving tray, round ... 398
Serving tray, round, non-slip ... 400
Serving tray, round, non-slip, high rim, laminated ... 402
Serving tray, round, non-slip, laminated ... 402
Serving trays, non-slip ... 402
Serving tray with melamine laminate, non slip, with wood design ... 400
Serving trolley ... 264
Serving trolley heavy duty ... 264
Serving trolley matt black ... 264
Serving trolley with 4 shelves ... 265
Serving trolley with 5 shelves ... 265
Set: 2 x Stainless steel sauce container with dispenser ... 99
Set of 4 feet for refrigerators and freezers ... 238
Shaker ... 354
Shelf for Blast chillers ... 249
Shelf for counter refrigerator & freezers 2-doors Kitchen Line ... 245
Shock proof thermometer with probe ... 96
Side table for Green Fire barbecues ... 450
Sieve ... 90
Sieve, double mesh ... 90
Silicone moulds ... 124
Silicone tong for cooking ... 82
Single basin table – welded ... 283
Single Pedestal Pre-Rinser ... 298
Single sink table Budget Line – screwed ... 282
Single sink table with cabinet – welded ... 281
Single sink table with shelf – for self-assembly ... 279
Sink ... 279
Sink tables – screwed ... 279
Sink table - welded, 2 sinks ... 284
Sink table with cabinet – welded ... 281
Sink tap ... 298
Sink tap with long lever ... 298
Skimmer ... 85, 380
Skimmer, round ... 380
Slicer Profi Line 195 ... 134
Slicer Profi Line 220 ... 134
Slicer Profi Line 250 ... 134
Slicer Profi Line 300 ... 134
Slicer Profi Line 220 Red Edition ... 135
Slicer Profi Line 250 Red Edition ... 135
Slicing disc ... 128
Slim Rectangle Container 60L ... 305
Slotted spatula ... 85, 380
Slotted spoon ... 85, 380
Slow pourer with flip top - 6 pieces ... 409
Slush machine ... 423
Slush machine 2x12L ... 423
Small frying pan ... 338
Small sauce pan with spout ... 338
Smoke Infuser ... 103, 181
Smoke oven electric ... 223
Smoking chips ... 223
Smoking dust assortment - set of 9 flavors ... 183
Smoking gun rechargeable – 3 speeds of smoke infusion ... 103
Smoking gun rechargeable – 3 speeds of smoke infusion ... 180
Snack basket ... 343
Snack can ... 338
Snack pan ... 339
Snail fork - 6 pcs ... 316
Snail tongs - 2 pcs ... 316
Soda chargers - 10 pcs ... 419
Soda siphon ... 419
Soft serve and whipped cream machine cleaner ... 307
Solid design - thickness 1 mm ... 80
Soup and sauce bowls ... 329
Soup bowl ... 319, 321, 323, 325, 328-329
Soup chafing dish ... 370
Soup chafing dish mirror finish ... 373
Soup & gravy pan - with lid ... 32, 327
Soup kettle ... 368
Soup ladle ... 380-381
Soup pan for electric soup kettle ... 368
Soup plate ... 321, 323, 325
Soup tureen ... 329
Sous-vide cooking bags for vacuum packing machines ... 149
Sous-vide system ... 176
Sous-vide system GN 1/1 ... 176
Sous-vide system GN 2/3 ... 176
Spaghetti tongs ... 382
Spare parts set ... 104-105
Spatula ... 82-83, 85, 120
Speed peeler ... 60
Spice mat for Food Dehydrator ... 163
Spiraalgarde ... 86
Spiral mixers ... 227
Spiral mixer with fixed head and bowl ... 227
Spiral mixer with rising head and removable bowl ... 227
Spoon ... 84, 122
Spoon holder ... 380
Spreader - serrated ... 64
Spring for coffee filter holder ... 439
Square bowl ... 397
Stainless steel cleaner ... 282, 307
Stainless steel cutlery basket ... 403
Stainless steel mixing cup for milkshakers – Design by Bronwasser ... 113, 429
Stainless steel rolling pin ... 123
Stainless steel sauce container with dispenser ... 99
Stand for convection steam oven with grill 4x GN 2/3 ... 209
Stand for ovens H90 & H90S ... 211
Standing Ashtray Pole ... 365

Standing waste bin with ashtray....305, 365
Steak cutlery....316
Steak fork - 6 pcs....316
Steak knife - 6 pcs....316
Steak knife XL - 6 pcs....316
Steak thermometer – set of 4 pcs....97
Steam convection oven....212
Step-on container....305
Stew pan high – with lid....20, 22
Stew pan high - without lid....23
Stew pan low - with lid....20, 22
Stew pan low - without lid....23
Stew pan (medium) – with lid....22
Stew pan middle - with lid....20
Stew pan middle - without lid....23
Stew pan with lid....24
Stick blender 250VV - with adjustable speed....141
Stick blender drive unit - variable speed 350 W....139
Stick blender drive unit - variable speed 500 W....139
Stick blender Kitchen Line....139
Stick blender Kitchen Line 160 with adjustable speed..139
Stick blender Profi Line 400 - adjustable speed set with storage rack....141
Stick blenders Profi Line....140
Stick blender variable speed with whisk and wall-mounted rack....141
Stirrers BPA-free for milkshake mixers – Design by Bronwasser....113, 429
Stirrers for milkshake mixers – Design by Bronwasser....113, 429
Stöckel ice cream dipper....107
Stöckel ice cream scoop....109
Stöckel oval ice cream scoop....109
Stopper – 6 pcs....411
Stopper with cap – 6 pcs....411
Storage racks with 4 shelves....277
Storage rack with 5 shelves....275
Store & pour bottle....411
Strainer....414
Sugar bowl....357
Sugar cube tongs - 2 pcs....357
Sugar dispenser....354
Sugar/whipped cream dish....357
Sushi display 5x GN 1/3....251

T

Tab grabber....53
Table beer tap....433
Table caddy....340, 356
Table caddy black....356
Tablecloth clip - 4 pcs....358
Table cover Symposium, rectangular....405
Table cover Symposium, round....405
Table cover Symposium, round ø70-85 cm....405
Table sign ‚No smoking'....360
Table sign Reserved....361
Table signs numbered....361
Tablestand numbers....361
Tabletop blackboard - 2 pcs....363
Tabletop litterbin....359
Tabletop litterbin or cutlery holder....359
Table with 1 sink bowl and a shelf – screwed, depth: 600 mm....284
Table with sink, dishwasher space and shelf....285
Taco holder....101, 261
Tampa gas grill....452
Tamping mat....436
Tamping mat double....436
Tamping stand....436
Tapas dish Cacerole - 6 pcs....332
Tapas dish Concha - 6 pcs....332
Tapas dish Cuadrado - 6 pcs....332
Tapas dish Cuchara - 6 pcs....332
Tapas dish Huevo - 6 pcs....332
Tapas dish Leon - 6 pcs....332
Tapas dish oval....330
Tapas dish Plato - 6 pcs....332
Tapas dish rectangular....330
Tapas dish Redondo - 6 pcs....332
Tapas dish Triangolo - 6 pcs....332
Tapasmini....332
Tap with pull out rinser....299
Tartelette....124
Tea box....357
Tea & herb strainer....357
Tea strainer - with hinged handle....357
Teflon tape for top sealbar....147
Tepan-yaki griddle....185
Thermobox Profi Line....272
Thermo catering box....270-271
Thermo catering container 2x GN 1/1 200....269
Thermo front loaders....270
Thermometer with foldable probe....96
Thermostat cable for party pan....185
Thermo system....187
Thermosystem 1....187
Thermosystem 2....187
Three door pizza counter with cooling display 380+40L..245
Tiered stand....392
Tin Tin cocktail shaker....415
Toaster tong....200
Tomato knife....60, 413
Tomato knife offset....65
Tomato slicer....72
Tong for Sandwich toaster....200
Top grid for charcoal barbecues....458
Top grid for Roast-master....457
Top grid for Xantos barbecue....456
Tornado infrared radiant heater....464
Tortilla press....133
Tote box....266
Trash bag holder....303
Trash bin 43 L....303
Tray....221
Tray for french bread....222
Tray for ovens H90 and H90S....211
Tray GN 1/1 - with 4 rims....221
Tray perforated....221
Tray perforated GN 1/1 - with 4 rims....221
Tray perforated GN 2/3 - with 4 rims....221
Tray sealer Compact....145
Tray sealer HENDI matrix....145
Tripod for Infrared patio heater....464
Trolley for dishwasher racks....301
Trolley for dishwasher racks with handle....301
Trolley for tables....404
Trolley for thermo container....269
Truffle slicer....57
Tumbler....326
Turner flexible....83
Turner flexible, perforated....83
Tweezer, curved, with profiled handle....68
Tweezer, cylindrical head....69
Tweezer, round head....68
Tweezers curved....68
Tweezer, square head....68
Tweezers, round head, coated....69

U

UNIQ Chafing dish....366
UNIQ Soup kettle....367
Universal tongs....81-82, 382
Universal tongs with teflon coating....82
Unloading table for dishwashers....286
UV sterilizer....67, 302

V

Vacuum chamber packaging machine Kitchen Line....146
Vacuum chamber packaging machine Profi Line....146-147
Vacuum jug....347, 349
Vacuum jug with glass inner bottle....348
Vacuum packaging machine Kitchen Line....148
Vacuum packing bags....149
Vacuum packing bags, for chamber vacuum packing machines....149
Vegetable corer....64
Vegetable cutter....71
Vegetable cutter heavy duty....129
Vegetable cutter Profi Line....128
Vegetable cutter V-type....71
Vegetable cutter V-type double bladed....71
Vegetable dish....329
Vegetable spoon....85
Vegetable strainer....89
Velocity slanted bowls....341
Very hard poly- ethylene....50-51

W

Waffle maker ‚Brussels'....193
Waffle maker corn dog....192
Waffle maker ‚Heart'....193
Waffle maker ‚Liège'....193
Waffle maker lollypop....192
Waffle maker round....192
Waffle makers....193
Waiter's corkscrew....408
Waiter's friend corkscrew....408
Wall blackboard....362
Wall Mounted Ashtray....365
Wall mounted bottle opener....408
Wall mounted cabinet with sliding doors - welded....283
Wall-mounted extractor hood....287
Wall mounted storage rack....140
Wall rack for pastry bags....115
Wall shelf, with two steel brackets....277
Wall work table cabinets – welded....281
Wall work table cabinet with sliding doors - welded....281
Wall work table with shelf Budget Line – screwed....280
Wall work table with upstand and shelf....278
Washbasin knee operated....299
Water kettle with lid....79, 440
Waterproof thermometer....97
Water softener....309
Water softener, automatic....308
Water softener, semi-automatic....308
Water softeners Manual....309
Wet floor sign....303
Whisk attachment for stick blender 222140....139
Whisk attachment for stick blender motor 221884 & 221891....139
Whisk attachment for stick blender Profi Line 300, 400 & 500....140
Whisks....86
Wine cooler....417
Wine cooler EPP....417
Wine coolers, dual zone....259, 435
Wine cooler stand....416
Wine cooler table bracket....417
Wire basket basic round....345
Wire basket deco oblong....345
Wire basket deco oval....345
Wire basket deco rectangular....345
Wire basket deco round....345
Wire baskets....345
Wire brush....461
Wire brush set narrow - 3 pcs....461
Wire brush Y-shaped....461
Wok....28, 152, 157
Wok 3-ply - without lid....33
Wok Titanium Professional....27
Wooden pepper mill....353
Wooden rolling pin....123
Wooden salt grinder....353
Wooden spatula - set of 4....82
Wooden spoon - set of 3, various sizes....84, 122
Wooden spreader for crêpe makers....194
Works also with a GN tray up to GN 1/2....155, 375
Work table heavy duty....278
Work tables self-assembly....278
Worm shaft....130

X

Xenon Pro....457

PAN SERIES PROFI LINE

- Thick sandwich bottom (stainless steel/aluminium/stainless steel) combines the heat spreading properties of aluminium with the durability and magnetic properties of stainless steel, making it suitable for use on induction stoves.
- The bottom is formed by high impact bonding, causing the whole surface of the layers to weld seamlessly.
- Solid handles, thanks to the clever way of mounting the heat from the pans isn't transferred into the handles.
- The pans are acid resistant and easy to clean.

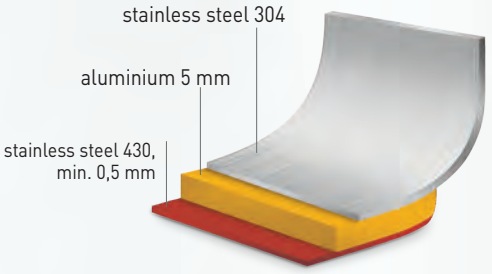
18/10 stainless steel | ceramic | electro | gas | induction | wash



Watch the video

STEW PAN HIGH - WITH LID

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



STEW PAN MIDDLE - WITH LID

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

STEW PAN LOW - WITH LID

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



833506

With extra hook to support while draining

Watch the video



PASTA COOKER BASKET

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

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

SAUCEPAN - WITHOUT LID

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

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



830048
830055
830154
830253

SAUTÉ PAN - WITHOUT LID

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

code	liters	wall (mm)	mm	€
830352	0.9	0.7	ø160x(H)60	**16,95**
830376	1.5	0.7	ø200x(H)60	**24,95**



830352
830376

FRYING PAN - WITHOUT LID

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

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



835432
835531
835630

FRYING PAN, WITH NON-STICK COATING - WITHOUT LID

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

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



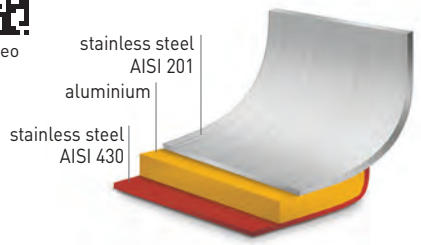
835401
835500
835609

PAN SERIES KITCHEN LINE

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

Watch the video

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



STEW PAN HIGH – WITH LID

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



STEW PAN (MEDIUM) – WITH LID

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



STEW PAN LOW - WITH LID

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

LIDS FOR STEW PANS

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



STEW PAN HIGH - WITHOUT LID

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

STEW PAN MIDDLE - WITHOUT LID

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



STEW PAN LOW - WITHOUT LID

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

SAUCEPAN - WITHOUT LID

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

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



SAUTÉ PAN - WITHOUT LID

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

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



FRYING PAN - WITHOUT LID

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

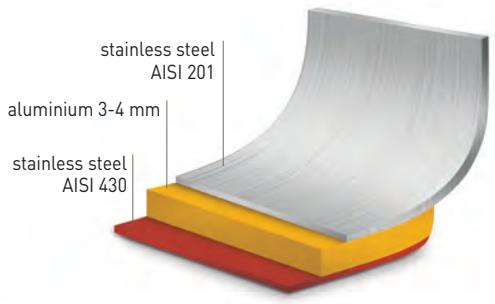
code	wall (mm)	mm	€
838501	0.6	ø240x(H)50	**19,45**
838600	0.6	ø280x(H)50	**24,10**
838617	0.7	ø320x(H)50	**34,15**



PAN SERIES BUDGET LINE

- 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.

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





STEW PAN WITH LID

code	liters	wall (mm)	mm	€
834206	25	0.8	ø345x(H)350	**82,50**
834404	36	1	ø360x(H)360	**112,50**
834701	50	1	ø400x(H)400	**142,50**
834909	71	1	ø450x(H)450	**179,50**
835104	98	1	ø500x(H)500	**212,50**

Sandwich type bottom



Riveted handle



Handles don't get hot







833032

BAIN-MARIE PAN

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

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



833100



ASPARAGUS AND PASTA PAN XL

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

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



508527

ROASTING PAN

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

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

PAN SUPPORT ADAPTER

– For placing small pans on large pan supports.

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



839997

FRYING PANS DIE-CAST ALUMINIUM ‚TITANIUM PROFESSIONAL'



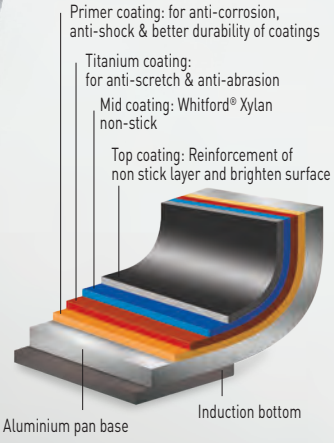
- Made of cast aluminium, suitable for all heat sources and even suitable for use in ovens (up to 250°C).
- Cast aluminium excels at conducting heat, the pan is quickly ready for use.
- The handle is made from 18/10 stainless steel and remains cool during use.
- The 'Teflon™ Platinum Plus' non-stick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

INDUCTION FRYING PAN

code	bottom (mm)	mm	€
629154	ø190	ø250x(H)50	**37,95**
629253	ø220	ø290x(H)55	**47,95**
629345	ø260	ø330x(H)60	**54,95**

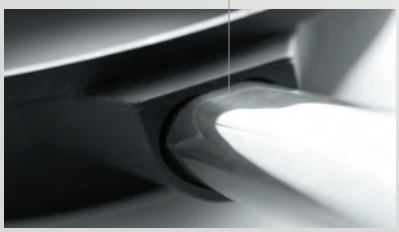


629154
629253
629345

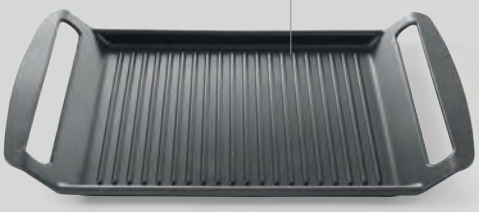




Induction bottom



With strong stainless steel handle





GRIDDLE FOR INDUCTION COOKERS

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

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

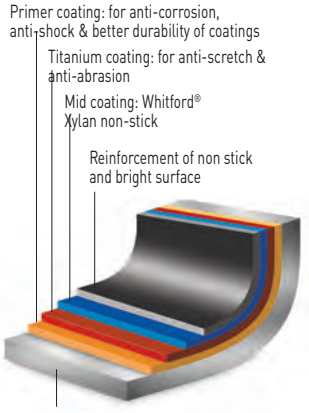


FRYING PANS DIE-CAST ALUMINIUM ‚TITANIUM PROFESSIONAL'

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









629109
629307
629390

FRYING PAN TITANIUM PROFESSIONAL

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



839010



629505

WOK TITANIUM PROFESSIONAL

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

SAUTÉ PAN TITANIUM PROFESSIONAL

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



629802



629604



629413

GRILL PAN - RIDGED SURFACE TITANIUM PROFESSIONAL

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

FISH FRYING PAN - OVAL TITANIUM PROFESSIONAL

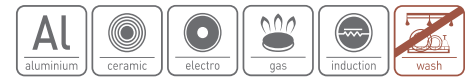
code	bottom (mm)	mm	€
629604	ø175	400x275x(H)35	**45,25**

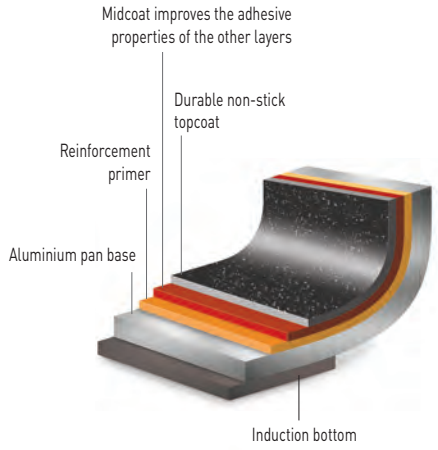
CRÊPES PAN TITANIUM PROFESSIONAL

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

FRYING PANS ALUMINIUM ‚MARBLE PROFESSIONAL'

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





627600
627624
627655



FRYING PAN

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



627747



627686



627716

WOK

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

CRÊPES PAN

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

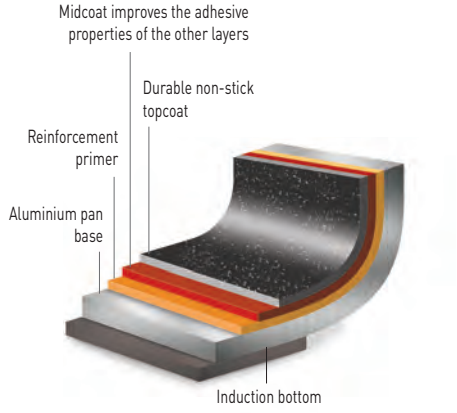
FISH FRYING PAN - OVAL

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

FRYING PANS ALUMINUM ‚PLATINUM PROFESSIONAL'

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







FRYING PANS

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



PAELLA PAN

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

code	Suitable for Fiesta gas grill	mm	€
622100		ø340x(H)40	**10,75**
622308		ø460x(H)40	**18,95**
622407	146002	ø600x(H)40	**41,25**
622605	146804	ø800x(H)50	**99,50**



FRYING PANS TRADITIONAL

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

ceramic | electro | gas | induction | wash

FRYING PAN

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



628621
628614
628638

Watch the video



628805

CRÊPES PAN

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

BEFORE FIRST USE



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



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



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



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



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



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



NEW

CAST IRON CASSEROLE ENAMELLED

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

code	liters	mm	€
626856	0.27	130x100x(H)48	**22,50**
626832	3.7	317x240x(H)105	**59,50**
626849	4.4	365x290x(H)115	**62,50**
626825	6.88	405x255x(H)134	**99,50**



626825

PAN SERIES COPPER

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

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



607060



607053

FRYING PAN

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

SAUCEPAN - WITHOUT LID

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

MUSSEL & GRAVY PANS

S.S. stainless steel | gas



625002



625057



MUSSEL PAN - WITH LID

- Black enamel.
- Flanged stainless steel rim.

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



625804



625705

SOUP & GRAVY PAN - WITH LID

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

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



839003

ceramic | electro | gas | induction | wash

WOK 3-PLY - WITHOUT LID

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

code	mm	€
839003	ø360x(H)90	**75,00**

Fe carbon steel | ceramic | electro | gas

ENAMELLED PAELLA PAN WITH COMPARTMENTS

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

code	mm	€
622759	ø430x(H)47	**69,50**
622766	ø430x(H)47	**79,50**



622759

622766



622841



622858



622704



622728



622742

ENAMELLED PAELLA BOWLS

- Deep model.
- Enamelled sheet steel.

code	mm	€
622810	ø145x(H)40	**7,30**
622827	ø170x(H)40	**7,95**
622834	ø185x(H)43	**9,00**
622841	ø205x(H)57	**8,85**
622858	ø245x(H)70	**9,50**

ENAMELLED PAN

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

code	mm	€
622704	ø100x(H)20	**5,60**
622711	ø120x(H)25	**5,95**
622728	ø150x(H)27	**7,40**
622735	ø200x(H)36	**8,95**
622742	ø240x(H)40	**9,60**



GASTRONORM CONTAINERS







	GASTRONORM CONTAINER PROFI LINE	GASTRONORM CONTAINER KITCHEN LINE	GASTRONORM CONTAINER BUDGET LINE
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
Stackable	✔	✔	✔
CONSTRUCTION:			
Made of	stainless steel 18/10	stainless steel	stainless steel
Thickness (mm)	0,6-0,8	0,6-0,7	0,6-0,7
Available heights (mm)	20 up to 200	20 up to 200	20 up to 200
ACCESSORIES:			
Perforated containers	✔	✔	
Lids	✔	✔	✔
Lids with silicone rim	✔	✔	✔
Lids with spoon recess	✔	✔	
Driping tray		✔	
Adaptor bar	✔	✔	✔
ADDITIONAL INFO:			
Easy to clean	✔	✔	✔
Gastronorm size engraved		✔	
With capacity scale			
Doesn't absorb odours or flavours	✔	✔	✔
	Compliant with the most strict food contact regulations (for hospitals) • Excellent corrosion resistance (salt & sour resistant) • Reduced radius to ensure maximum content • Very strong and durable	Reinforced corners to add strenght • If treated correctly corrosion resistant	If treated correctly corrosion resistant
PAGE	37	40	42






GASTRONORM CONTAINER POLYCARBONATE BLACK & WHITE	GASTRONORM CONTAINER POLYPROPYLENE	HACCP STORAGE CONTAINER	PORCELAIN CONTAINER
			✔
✔	✔	✔	✔
✔	✔	✔	
✔	✔	✔	✔
-40°C / 110°C	-40°C / 80°C	-40°C / 80°C	under 600°C
✔	✔	✔	✔
polycarbonate	polypropylene	polypropylene	porcelain
2-3	2-2,9	2-2,9	
65 up to 150	100 up to 200	65 up to 200	20 up to 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
44-45	46	47	396

GN GASTRONORM SYSTEM

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



height (mm)



20 40 65 100 150 200

DIMENSIONS OF GN CONTAINERS:



GN 2/1
650x530 mm



GN 1/1
530x325 mm



GN 2/3
354x325 mm



GN 2/4
530x162 mm



GN 1/2
325x265 mm



GN 1/3
325x176 mm



GN 1/4
265x162 mm



GN 1/6
176x162 mm



GN 1/9
176x108 mm

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.

304 stainless steel | stackable | food contact | oven



Very strong and durable.

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

Excellent resistance to corrosion.

Reduced inner radius increases maximum capacity.

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



2/1

801123

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



1/1

801222

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



2/3

801314

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



2/4

801666

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



1/2

801420

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



1/3

801529

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

1/4



801628

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

1/6



801727

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

1/9



801826

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

GASTRONORM CONTAINERS PROFI LINE

1/1



802229

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

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



802236

- Perforated bottom.

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

1/3



802526

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

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

2/3



802328

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

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



802342

- Perforated bottom.

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



802533

- Perforated bottom.

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

1/2



802427

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

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



802441

- Perforated bottom.

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



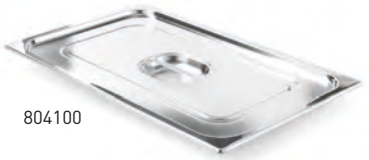
808153

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	**4,65**
808153	GN 1/1	530x22x(H)10	**4,95**

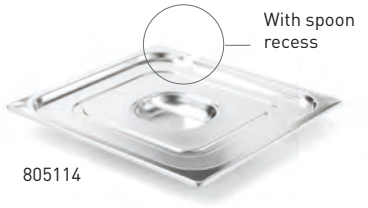


804100

LID FOR GN CONTAINERS

– Fits on HENDI Profi Line and Polycarbonate GN containers.

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

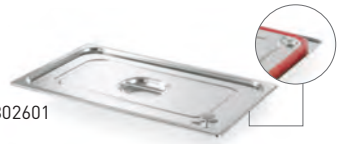


805114

LID FOR GN CONTAINERS WITH SPOON RECESS

– Fits on HENDI Profi Line and Polycarbonate GN containers.

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



802601

LID FOR GN CONTAINERS WITH SILICONE RIM

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

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

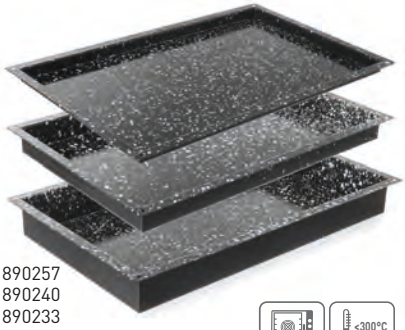


864210

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

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

code	GN	mm	€
864210	GN 1/2	265x325	**14,95**
864203	GN 1/1	530x325	**18,95**

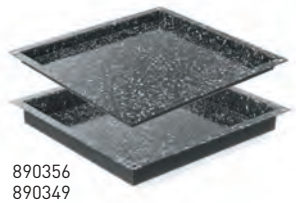


890257
890240
890233

oven · <300°C temp

GASTRONORM CONTAINER ENAMELLED

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



890356
890349

oven · <300°C temp

GASTRONORM CONTAINER ENAMELLED GN 2/3

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



805558
805541
805534

Al aluminium · oven

CONTAINER WITH NON-STICK COATING

code	GN	mm	€
805558	GN 1/1	530x325x(H)20	**43,50**
805541	GN 1/1	530x325x(H)40	**49,95**
805534	GN 1/1	530x325x(H)65	**54,50**

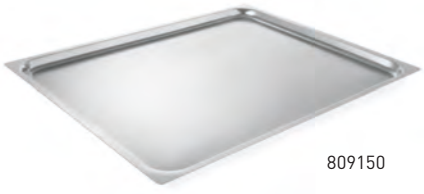


809259
809242

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

GASTRONORM TRAY PROFI LINE

code	GN	mm	€
809259	GN 1/1	530x325x(H)20	**23,75**
809242	GN 1/1	530x325x(H)40	**27,95**



809150

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

GASTRONORM TRAY PROFI LINE GN 2/1

code	GN	mm	€
809150	GN 2/1	650x530x(H)20	**56,50**

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.

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



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

1/1



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

2/3



code	liters	thickness (mm)	height (mm)	€
806258	15.5	0.7	200	**26,80**
806241	13	0.7	150	**20,35**
806234	9	0.6	100	**14,65**
806227	5.5	0.6	65	**11,80**
806210	3	0.6	40	**10,25**
806203	1.5	0.6	20	**8,95**

1/2



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

1/3



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

1/4



806548

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

1/6



806647

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

1/9



806739

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

CONTAINERS PERFORATED

1/1



807132

code	liters	thickness (mm)	height (mm)	€
807132	14	0.6	100	**18,25**

2/3



807224

code	liters	thickness (mm)	height (mm)	€
807224	5.5	0.6	65	**13,40**



806197

PERFORATED DRIP SHELF FOR GN CONTAINERS

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



807118

– Perforated bottom.

code	liters	thickness (mm)	height (mm)	€
807125	9	0.6	65	**15,80**
807118	5	0.6	40	**14,35**

1/2



807330

code	liters	thickness (mm)	height (mm)	€
807330	6.5	0.6	100	**13,15**
807323	4	0.6	65	**9,95**



808153

808108

ADAPTOR BAR FOR GN CONTAINERS

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

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



806845

LID FOR GN CONTAINERS

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



806968

LID FOR GN CONTAINERS WITH SOUP/SAUCE LADLE RECESS

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

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



GASTRONORM CONTAINERS BUDGET LINE

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



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

1/1



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

2/3



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

1/2



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

1/3



code	liters	height (mm)	€
800454	7.8	200	**13,45**
800447	5.7	150	**11,25**
800430	4	100	**8,05**
800423	2.5	65	**5,55**
800416	1.5	40	**4,95**
800409	0.8	20	**4,05**

1/4



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

1/6





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

1/9





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

LID FOR GN CONTAINERS WITH SILICONE RIM

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

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



GASTRONORM CONTAINERS BUDGET LINE WITH HANDLES



1/1





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

2/3





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

1/2





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

1/3





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



LID FOR GN CONTAINERS

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

GASTRONORM CONTAINERS POLYCARBONATE BLACK

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

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



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


862209

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

1/2


862421

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

1/3


862513

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

1/4


862629

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

1/6


862711

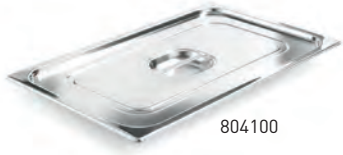
code	liters	height (mm)	€
862704	3.4	200	**7,25**
862711	2.4	150	**6,10**
862728	1.6	100	**4,95**
862735	1	65	**4,50**

1/9


862827

code	liters	height (mm)	€
862827	1	100	**4,50**


862902


804100

LID FOR GN CONTAINERS BLACK POLYCARBONATE

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

LID FOR GN CONTAINERS

– Fits on HENDI Profi Line and Polycarbonate GN containers.

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

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.



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


862285

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

1/2


862476

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

1/3


862575

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

1/4

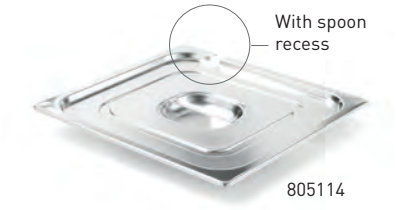

862674

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

1/6


862773

code	liters	height (mm)	€
862766	2.4	150	**6,10**
862773	1.6	100	**4,95**
862780	1	65	**4,50**



805114

LID FOR GN CONTAINERS WITH SPOON RECESS

– Fits on HENDI Profi Line and Polycarbonate GN containers.

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


862964

LID FOR GN CONTAINERS WHITE POLYCARBONATE

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

GASTRONORM CONTAINERS POLYCARBONATE TRANSPARENT

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

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



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

1/2


861196

code	liters	height (mm)	€
861196	58	200	**52,95**

1/1


861202

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

1/2


861424

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

1/3


861523

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

1/4


861622

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

1/6


861721

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

1/9


861820

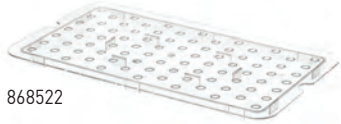
code	liters	height (mm)	€
861820	1	100	**4,25**
861837	0.6	65	**3,75**


864104

LID FOR GN CONTAINERS

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

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


868522

PERFORATED DRIP SHELF FOR GN CONTAINERS POLYCARBONATE

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


864210

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

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

code	GN	mm	€
864210	GN 1/2	265x325	**14,95**
864203	GN 1/1	530x325	**18,95**

GASTRONORM CONTAINERS POLYPROPYLENE PROFI LINE

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



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

1/1


880012

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

1/2


880111

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

1/3


880210

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

1/4


880319

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

1/6


880418

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

1/9


880524

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


880609

LID FOR GN CONTAINERS POLYPROPYLENE

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

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


881811

LID FOR GN CONTAINERS MADE OF POLYPROPYLENE, WITH SEAL

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



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

GASTRONORM STORAGE CONTAINERS HACCP

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

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



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	**18,25**
880067	21	150	**14,25**
880074	12	100	**12,75**
880036	9	65	**10,50**



1/2

880159

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

1/3



880258

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

1/4



880371

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

1/6



880456

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

1/9



880555

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



880623



881705

LID FOR GN CONTAINERS POLYPROPYLENE

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

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

LID FOR GN CONTAINERS PURPLE

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

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

LID CLIPS FOR HACCP STORAGE CONTAINERS

– 12 pcs. in blister pack

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



HORECA MARKERS

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

code	packed per	€
871546	2	**9,75**



871546



CUTTING BOARD HACCP

HDPE polyethylene · HACCP compliant

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



CUTTING BOARD HACCP 600X400

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

CUTTING BOARD HACCP 450X300

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

826201

S.S. stainless steel

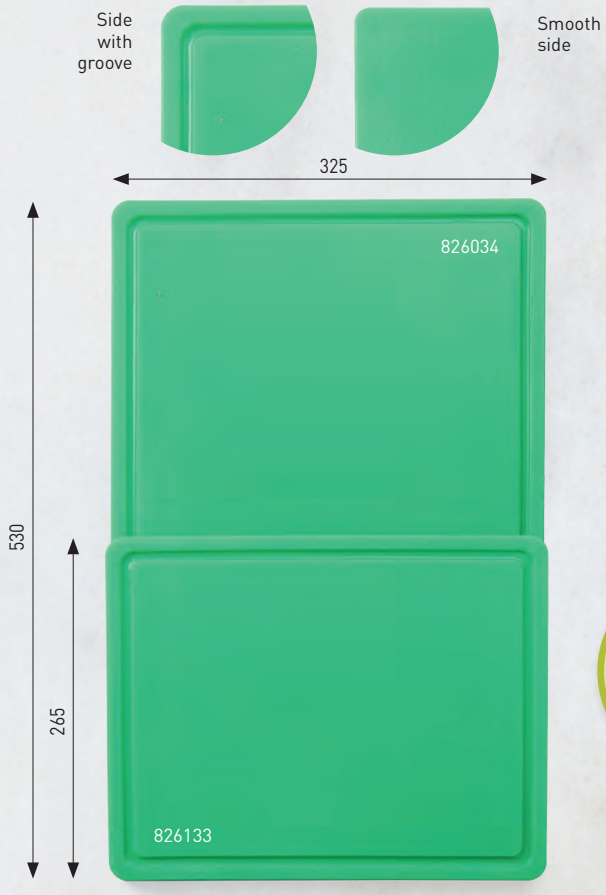
CUTTING BOARD RACK

– For 6 cutting boards up to 20 mm thick.

code	mm	€
826201	303x211x(H)205	16,95

CUTTING BOARD HACCP

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





VERY HARD POLY-ETHYLENE

CUTTING BOARD HACCP GASTRONORM 1/1

– One side smooth and other side with groove.

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

CUTTING BOARD HACCP GASTRONORM 1/2

– One side smooth and other side with groove.

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

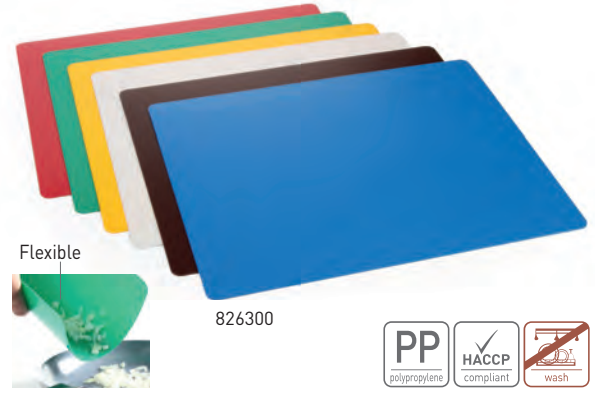
Groove to prevent leaking





CUTTING BOARD HACCP GASTRONORM 1/2

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



HACCP CUTTING MAT SET - 6 PIECES

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

code	thickness (mm)	mm	€
826300	1	380x305x(H)6	**12,95**



CUTTING BOARD

- Rubberwood.
- With handles.

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



ANTI-SLIP MAT

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

code	mm	€
598047	1500x300	**3,25**







CARVING BOARD

- Solid beech wood.
- Grooved.

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

CUTTING BOARD WITH GRIP

- Solid beech wood.

code	thickness (mm)	mm	€
505106	13	390x160	**7,50**

CUTTING BOARD WITH HANDLE

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

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



BREAD CUTTING BOARD

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

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



ONION GOGGLES

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

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

HDPE polyethylene | S.S. stainless steel

BUTCHER BLOCK HDPE

– Made of HDPE500 polyethylene.

code	mm	€
505663	500x400x(H)80	**112,50**
505656	500x400x(H)50	**79,50**

BASE FOR BUTCHER BLOCK

– Base for HENDI butcher block HDPE.
– With in height adjustable feet for level instalment.

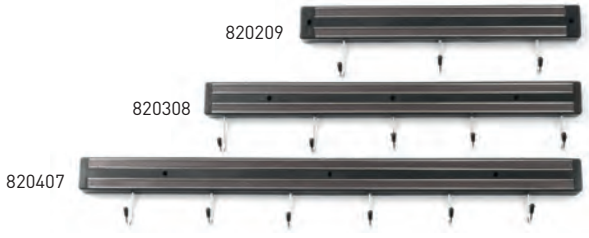
code	mm	€
505670	500x400x(H)750	**182,50**

POLYETHYLENE BUTCHER BLOCK WITH BASE

– Made of HDPE500 polyethylene.
– Stainless steel stand.

code	mm	€
505687	500x400x(H)800	**285,00**

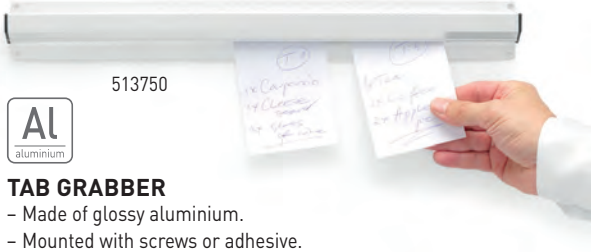




KNIFE MAGNET WITH HOOKS

– With 2 magnetic strips.

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



Al aluminium

TAB GRABBER

– Made of glossy aluminium.
– Mounted with screws or adhesive.

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



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.



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

code			thickness (mm)	blade length (mm)	length (mm)	€
844205	1	Cook's knife	3,3	250	390	**35,95**
844212	2	Chef's knife	3,3	200	335	**32,95**
844311	3	Carving knife	2,7	250	380	**32,95**
844304	4	Carving knife	2,6	200	332	**30,75**
844229	5	Carving fork	9	150	285	**25,95**
844267	6	Boning knife, Flexible.	2	150	270	**25,95**
844250	7	Utility knife	2	150	265	**25,25**

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



KNIVES KITCHEN LINE

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



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

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



ERGONOMIC NON SLIP HANDLE

PP polypropylene S.S. stainless steel

BLACK - UNIVERSAL

– Polypropylene handle in accordance with HACCP guidelines.

Granton indentations for non-stick cutting



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

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

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

Watch the video

JAPANESE KNIVES

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

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



9-PIECE KNIVES SET

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

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



Convenient carrying case



TRUFFLE SLICER

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

code	mm	€
229835	220x85	**24,50**



229835



KNIVES HACCP

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





BROWN - COOKED MEAT

code			blade/knife length (mm)	thickness (mm)	€
842669	1	Cook's knife	180/320	2,5	**6,65**
842799	2	Cook's knife	240/385	2,5	**7,90**
842966	3	Ham/salmon knife with granton edge	350/490	1,7	**10,50**



RED - RAW MEAT

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



YELLOW - POULTRY

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



BLUE - FISH

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

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

ERGONOMIC NON SLIP HANDLE





WHITE - CHEESE & BREAD

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



GREEN - FRUITS & VEGETABLES

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

PURPLE - ALLERGENS

code			blade/knife length (mm)	thickness (mm)	€
842270	27	Universal knife with granton edge	90/190	1,2	**3,65**
842171	28	Universal knife with granton edge	100/205	1,2	**3,45**
842478	29	Carving knife	130/280	2,5	**4,95**
842676	30	Cook's knife	180/320	2,5	**6,65**
842775	31	Cook's knife	240/385	2,5	**7,90**

PARING KNIVES, SET OF 6 COLOURS

– Polypropylene handle in accordance with HACCP guidelines.



842003

PARING KNIVES

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

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



842010

PARING KNIVES

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

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



841105 841112 841129 841136

PARING KNIVES AND PEELERS

– High quality

PARING KNIFE

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

TOMATO KNIFE

– Polypropylene handle.
– Made in Germany.

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



841020

PARING KNIFE WITH WOODEN HANDLE

– Made in Germany.

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



841228

SPEED PEELER

– Transverse model.

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



841235

PEELER

– Pendulum model.

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



856314



856307

Bottle opener integrated



856284

PP polypropylene S.S. stainless steel

POULTRY SHEARS

- High carbon steel.
- Softgrip.

code	mm	€
856314	(L)240	**13,95**

KITCHEN SCISSORS

- Detachable - easy to clean.
- Softgrip.

code	mm	€
856307	(L)200	**9,95**

KITCHEN SCISSORS

- Detachable. With soft grip.
- Easy to clean

code	mm	€
856284	(L)225	**13,95**



556641







556665



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	€
556641	2	**14,75**

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.

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



781913

POM POM plastic S.S. stainless steel



781920

PP polypropylene S.S. stainless steel



844458

POM POM plastic S.S. stainless steel

OYSTER KNIFE ROUND

code	mm	€
781913	(L)170	**5,95**

OYSTER KNIFE STRAIGHT

code	mm	€
781920	(L)160	**2,95**

OYSTER KNIFE LONG

code	mm	€
844458	(L)215	**3,95**



Watch the video

224403

ABS plastic

KNIFE SHARPENER

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

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





820612



820605



KNIFE SHARPENER

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

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

CERAMIC: crossed electroplated rods for ceramic knives

COARSE: carbide sharpener for a precision edge every time

FINE: crossed ceramic rods for professional grade edge honing



ABS plastic

KNIFE SHARPENER

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

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

JAPANESE SHARPENING STONE HENDI BY NANIWA

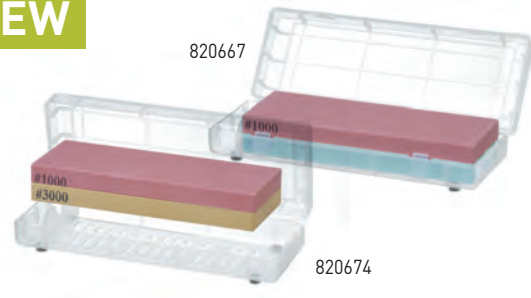
– The double-sided stone consists of 2 plates with 2 different grit sizes:
  – 220/1000 (820667).
  – 1000/3000 (820674).
– Stone grit - with its purpose:
  – 220: blade edge grinding and regeneration.
  – 1000: basic blade sharpening.
  – 3000: blade edge polishing and finishing.
– Before use wet the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

code	mm	€
820667	185x65x(H)30	**29,82**
820674	185x65x(H)30	**32,95**

NEW

NANIWA®

820667



820674

NEW



856260

18/0 stainless steel | food contact

GARLIC PRESS

- Made of stainless steel – durable and easy to clean.
- Its curved arch enables quick and effortless crushing.
- Crushing multiple garlic cloves at once is possible thanks to its size and many holes in its mesh.
- Useful also for other products than garlic, such as ginger.
- Hole diameter: ø3 mm

code	mm	€
856260	105x50	**12,95**



690000

S.S. stainless steel | wash

CAN OPENER KITCHEN LINE

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

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



570715

Al aluminium | wash

GARLIC PRESS

code	mm	€
570715	175x30	**8,95**



856123

PP polypropylene | S.S. stainless steel | wash

GARLIC PRESS

- Easy to clean.
- Two removable grids.

code	mm	€
856123	180x25	**9,95**

PP polypropylene | S.S. stainless steel | wash

CAN OPENER

code	mm	€
856116	(L)180	**7,75**



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	**9,95**



856161

Watch the video

PP polypropylene | S.S. stainless steel | wash



LEMON ZESTER

code	mm	€
856031	(L)155	**5,45**



GRAPEFRUIT KNIFE

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



VEGETABLE CORER

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



CITRUS PEELER

code	mm	€
856055	(L)175	**5,75**



MELON SCOOP OVAL

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



MELON SCOOP SERRATED

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



MELON SCOOP DOUBLE

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



CHANNEL KNIFE

code	mm	€
856048	(L)155	**5,45**



APPLE CORER

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



DOUGH CUTTER SERRATED BLADE

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



BUTTER CURLER

– Serrated.

code	mm	€
856192	(L)190	**6,75**



SPREADER - SERRATED

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



POTATO PEELER

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



DECORATION KNIFE

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



PP polypropylene | S.S. stainless steel | wash

TOMATO KNIFE OFFSET

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



CHEESE SLICER

code	mm	€
856208	(L)200	**6,95**



CHEESE SLICER FOR SOFT CHEESE

code	mm	€
856215	(L)160	**6,75**



CHEESE GRATER

code	mm	€
856222	(L)170	**7,75**



CHEESE KNIFE FOR HARD CHEESE

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



Watch the video

CHEESE KNIFE FOR SOFT CHEESE

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



PIZZA SLICER

code	ø	length (mm)	€
617007	ø100	(L)230	**4,75**



PIZZA SLICER

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

code	ø	length (mm)	€
617014	ø100	(L)230	**6,75**



844366

844359

PP polypropylene | S.S. stainless steel

MINCING KNIFE

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

NEW



400081

CHEF PLATING SET, 6 PCS, SATINED

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

code	€
400081	**32,50**

NEW



400074

CHEF PLATING SET, 6 PCS, BLACK

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

code	€
400074	**37,50**



856291

DECORATION TOOLSET - 6 PCS.

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

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



856383

KNIVES CARRYING CASE

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

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



856390

KNIVES CARRYING CASE

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

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



856277

KNIVES CARRYING CASE

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

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



281246

PMMA plexiglas S.S. stainless steel

UV STERILIZER

- Perfect for sterilizing knives, capacity for 14 knives.
- Made of stainless steel with plexiglass door.
- Fitted with stainless steel knife holder.
- Sterilizes by means of bactericidal ultraviolet light.
- Equipped with a microswitch to prevent operation while the door is open.
- Integrated timer adjustable up to 60 minutes.
- Accommodates the maximum size knives:
  - handle length – max 150 mm,
  - blade length – max 350 mm,
  - grip thickness - min 15 mm.

code	V	W	mm	€
281246	230	25	510x160x(H)610	**225,00**



Watch the video



680025

18/0 stainless steel

MULTIPURPOSE TWEEZERS

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



680186

18/0 stainless steel

TWEEZER, CURVED, WITH PROFILED HANDLE

code	mm	€
680186	(L)240	**5,95**



680063

18/0 stainless steel

TWEEZERS CURVED

code	mm	€
680070	(L)160	**3,70**
680063	(L)240	**4,95**
680056	(L)300	**5,95**



680162

18/0 stainless steel

TWEEZER, SQUARE HEAD

code	mm	€
680162	(L)145	**3,50**



680087

OFFSET TWEEZERS

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



680124

TWEEZER, ROUND HEAD

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



680179

18/0 stainless steel

TWEEZER, CYLINDRICAL HEAD

code	mm	€
680179	(L)170	**4,95**



680131

18/0 stainless steel | wash

MULTIPURPOSE TWEEZER COATED

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

code	mm	€
680131	(L)300	**7,25**



680216

18/0 stainless steel | wash

TWEEZERS, ROUND HEAD, COATED

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

code	mm	€
680216	(L)305	**6,95**



680155

18/0 stainless steel

FISH BONE TWEEZER POINTED

code	mm	€
680155	(L)155	**3,95**



680117 680100

FISH BONE TWEEZERS, SLANTED HEAD

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



680148

18/0 stainless steel

FISH BONE TWEEZER, SLANTED TIP

code	mm	€
680148	(L)100	**2,95**





856352 856369 856376

RASPS

– Laser cut blades, high precision and extremely sharp.

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

Extremely sharp, laser cut rasps

PP polypropylene | 18/8 stainless steel



856321 856338 856345

RASPS

– Laser cut blades, high precision and extremely sharp.

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

S.S. stainless steel | wash



443002

GRATER, FOUR-SIDED

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

Al aluminium | wash



570104

EGG SLICER – RECTANGULAR

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

Al aluminium | wash



570012

EGG SLICER – OVAL

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

HENDI SAMURAI JAPANESE MANDOLINE

NEW

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

- Sturdy construction: elements made of stainless steel, ABS and polypropylene.
- Flat steel surface is divided into 2 parts which can be opened for easy access to blades, in order to adjust, remove or clean them. The surface has non-stick PTFE coating which facilitates very smooth cutting (vegetables/fruits slide smoothly).
- Ultra-sharp blades in a few variants offering various – but always perfectly precise and consistent –cutting effects:
  - 2 flat blades located on a reversed piece: smooth or serrated blade,
  - removable and rotatable roller with serrated blades; cutting thickness and type are easily adjustable with a knob: from 0 mm to 9 mm, slices or julienne.

code	mm	€
237922	395x165x(H)115	**24,95**



237922

VEGETABLE CUTTER V-TYPE

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

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

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





V-shaped cutting blade for fast slicing

222614

VEGETABLE CUTTER V-TYPE DOUBLE BLADED

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

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

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



222676

VEGETABLE CUTTER

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

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

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



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



222652



570159

With suction cup feet

Fitted with hand protection





TOMATO SLICER

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

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



Special mounting plate allows easy removal and cleaning



With suction cup feet

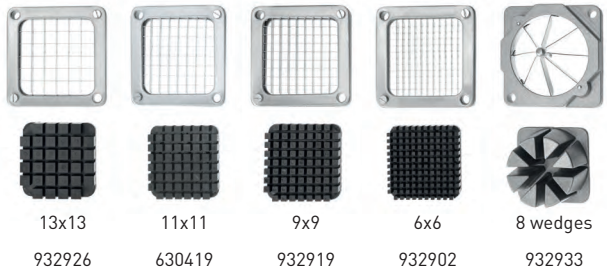
FRENCH FRIES CUTTER

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

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

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





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

KNIFE FOR FRENCH FRIES CUTTER

wash

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

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

MEAT TENDERIZERS



MEAT TENDERIZING HAMMER

Al aluminium | wash

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

code	mm	€
513002	(L)260	**9,75**

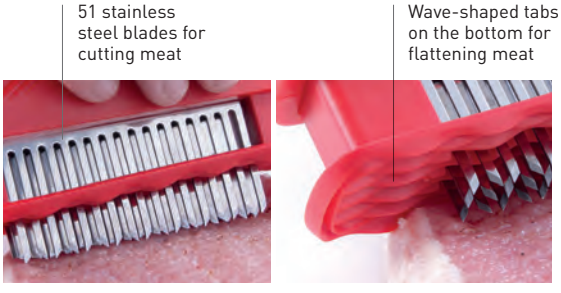
MEAT TENDERIZER PROFI LINE

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

ABS plastic | 18/8 stainless steel

Watch the video

code	colour	mm	€
843451	Red	42x150x(H)118	**24,95**





S.S. stainless steel


513538


559239


559208

BUTCHER'S HOOKS – A SET OF 4 HOOKS

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

ROULADE STRING RED & WHITE

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

code	-	€
559239	132 m	**5,75**

ROULADE STRING

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

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

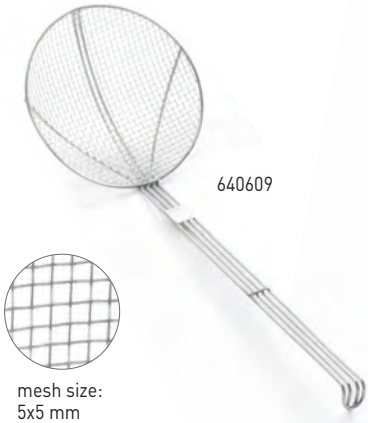


mesh size:
7,5x7,5 mm

PA polyamide | S.S. stainless steel | wash

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

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



mesh size:
5x5 mm

S.S. stainless steel | wash

CHIP SCOOP
– With reinforced wire handle.

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



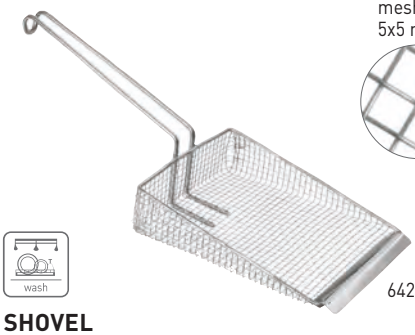
mesh size:
5x5 mm

S.S. stainless steel | wash

CHIP SCOOP
– With wire handle.

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

mesh size:
5x5 mm

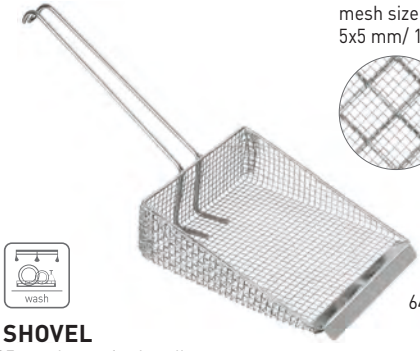


S.S. stainless steel | wash

CHIPS SHOVEL
– With 150 mm long wire handle.

code	mm	€
642504	470x180	**24,25**

mesh size:
5x5 mm/ 1x1 mm



S.S. stainless steel | wash

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

code	mm	€
642603	335x175	**23,50**



S.S. stainless steel

FAT SKIMMER
– Made of stainless steel.
– With wire handle.
– Fine mesh.

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



18/10 stainless steel | wash

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

code	mm	€
646601	ø100x390	**11,95**



642566

PC polycarbonate

FRENCH FRIES AND NACHOS FUNNEL SCOOP

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

code	mm	€
642566	233x205	**9,75**



642559

S.S. stainless steel

FRENCH FRIES AND NACHOS FUNNEL SCOOP

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

code	mm	€
642559	230x220	**12,95**



630136

630235

S.S. stainless steel | wash

SALT AND PEPPER SHAKER

– With screw cap.

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



630105

630204

Al aluminium | wash

SALT AND PEPPER SHAKER

– With screw cap.

code	-	mm	€
630204	Pepper shaker	ø65x(H)105	**3,75**
630105	Salt shaker	ø80x(H)195	**8,75**



630006

Al aluminium | wash

CHIPS COLANDER ALUMINIUM

– Fixed bottom and removable strainer.

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



630808

S.S. stainless steel | wash

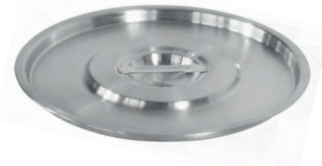
CHIPS COLANDER STAINLESS STEEL

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

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



630808



516713

PROFI LINE LID FOR BUCKET WITH REINFORCED BASE

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

NEW



516768

BUCKET BUDGET LINE

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

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



516683 516720

BUCKET WITH REINFORCED BASE

- Graduated.

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



516744

BUCKET

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

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





632802



632901

GREASE FILTER FOR DEEP FRYER - 50 PCS

- Made of rayon (synthetic silk).

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

GREASE FILTER HOLDER FOR DEEP FRYER

code	mm	€
632901	ø250x(H)240	**15,95**



196007

BUCKET

- Suitable for storing frying oil and sauces
- Made of white polypropylene
- High heat resistance - can be filled with liquids at temperatures between 85-95°C
- Polypropylene lid (included)
- Side surface suitable for offset printing or labeling
- Useable volume: 11.3 l ± 120 ml
- Printable / labeling area: 810 x 155 mm
- Stackable (max load capacity of lower bucket: up to 45 kg)

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

PP polypropylene

MEASURING JUG POLYPROPYLENE

– With gradation.

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



567104 567302 567500

PP polypropylene

MEASURING JUG STACKABLE

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

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



567821 567838 567845 567852

18/10 stainless steel

MEASURING JUG

– Top quality.
– Scale inside the jug.

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



516102 516201 516300

Al aluminium



ALUMINIUM SCOOP

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



521304 521502

PP polypropylene

POLYPROPYLENE SCOOP

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



562000 562017 562079

NEW MODEL



462904

OLIVE OIL DISPENSER

- Made of polished stainless steel.
- Conical shape ensuring stability.
- Removable stopper with a spout.

code	liters	mm	€
462904	0.25	ø84x(H)158	**9,95**



518700

S.S. stainless steel | wash

FUNNEL WITH HANDLE

code	mm	€
518700	ø120x(H)115	**7,50**



567616

PP polypropylene | wash

FUNNEL

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

NEW



270875

PRESSURE FOOD SPRAYER

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

code	€
270875	**35,00**



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



ELECTRIC KETTLES

- 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.

PP polypropylene 18/8 stainless steel



209981

Watch the video

External water level indicator



ELECTRIC KETTLE - 1,8 L

code	liters	V	W	mm	€
209981	1.8	230	2150	221x163x(H)249	**23,95**



209936

S.S. stainless steel PP polypropylene

ELECTRIC KETTLE - 2,5 L

code	liters	V	W	mm	€
209936	2.5	230	2150	225x168x(H)288	**28,95**

CORDLESS ELECTRIC KETTLE WITH TEMPERATURE CONTROL

- For preparing beverages with indicated brewing conditions, such as green tea, white tea, or yerba mate.
- AISI304 stainless steel housing and heater.
- Polypropylene handle, lid, and base.
- Temperature regulation and maintenance – water can be heated to one of these temperatures: 40°C, 60°C, 80°C, 100°C.
- Heater placed under the bottom, protected against scale.
- Control panel with digital display.
- Thermostat indicator light.
- Internal maximum water level indicator.
- Automatic shut-off function after the water boiled.
- Double protection against switching on an empty kettle.
- Kettle can be rotated – 360° base.
- CAUTION: intended for boiling water only, boiling other liquids may damage the kettle.

code	liters	V	W	mm	€
209943	1.8	230	1800	225x168x(H)288	**35,95**

18/8 stainless steel PP polypropylene



209943

Control panel with digital display



S.S. stainless steel gas only wash

WATER KETTLE WITH LID

code	liters	mm	€
624302	6	ø245x(H)290	**36,95**



624302







S.S. stainless steel

S.S. stainless steel | wash

S.S. stainless steel

SERVING TONGS – 2 PCS

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

SERVING TONGS CURVED

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

SERVING TONGS – 2 PCS

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



SOLID DESIGN - THICKNESS 1 MM



SALAD TONGS

– With fastening clip.
– Solid design.

S.S. stainless steel

code	mm	€
171707	(L)240	**3,25**
171806	(L)310	**4,50**
171905	(L)400	**5,50**



SIL silicone | 18/0 stainless steel

SERVING TONGS

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

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

Watch the video



SERVING TONG HACCP 250 MM

– For professional food service - HACCP compliant handpiece colors
– Colored PVC Coated Handle

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

SERVING TONGS HACCP 300 MM

– For professional food service - HACCP compliant handpiece colors
– Colored PVC Coated Handle

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

SERVING TONGS

– Handle covered with PVC.

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





UNIVERSAL TONGS

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

UNIVERSAL TONGS

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



UNIVERSAL TONGS

- With fastening clip.
- Detachable.

code	mm	€
524008	(L)270	**7,95**



UNIVERSAL TONGS WITH TEFLON COATING

- With fastening clip.

code	mm	€
524039	(L)270	**8,50**



SILICONE TONG FOR COOKING

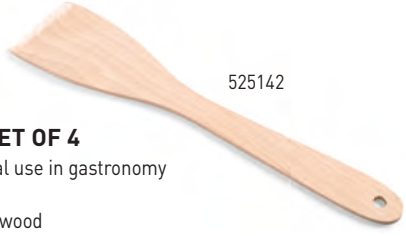
- Made from high temperature resistant silicone.
- Can withstand temperatures up to 280˚C making it ideal for use during cooking.
- The tongs provide plenty of grip and are comfortable to use.

code	mm	€
171332	(L)170	**5,95**
171349	(L)290	**8,95**



FRYING SPATULA

code	mm	€
658000	(L)280	**4,50**



WOODEN SPATULA - SET OF 4

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

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



BENT WOODEN SPATULA - SET OF 2

- Made of beech wood - not only durable, but also lightweight.
- Resistant to high temperatures.
- Bent for easy flipping ingredients in a frying pan.
- Flat handle with a hanging hole.
- Suitable for pans with non-stick coating - not damaging their delicate surface.

code	packed per	mm	€
525159	2	(L)320	**2,95**



SPATULA

- Slotted.
- Made of reinforced polyamide.

code	mm	€
659502	(L)300	**11,65**



ANGLED FRYING SPATULA

code	mm	€
659601	(L)325	**11,65**







PP polypropylene | S.S. stainless steel | wash

SCRAPER

– Black plastic handle

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

S.S. stainless steel | wash

SCRAPER

– With wooden handle.

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

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

HAMBURGER TURNER

– With wooden handle

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







PP polypropylene | S.S. stainless steel | wash

HAMBURGER TURNER

– Handle made of black plastic.

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

PP polypropylene | S.S. stainless steel | wash

TURNER FLEXIBLE

– Handle made of black plastic.
– Flexible.

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

PP polypropylene | S.S. stainless steel | wash

TURNER FLEXIBLE, PERFORATED

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

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



PP polypropylene | S.S. stainless steel

PALETTE KNIFE

– With flexible offset blade.

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



PP polypropylene | S.S. stainless steel | wash

SPATULA

– For confectionery substances.
– Smooth flexible blade.

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



SCRAPER

- ABS handle.
- Silicone blade.

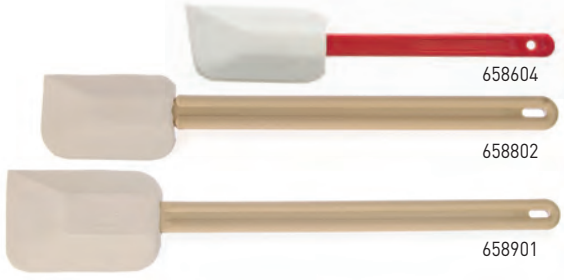
code	blade length (mm)	mm	€
659205	90	52x257	**2,45**
659304	116	70x358	**3,80**
659403	116	70x410	**4,85**



SCRAPER

- ABS handle.
- Silicone blade.

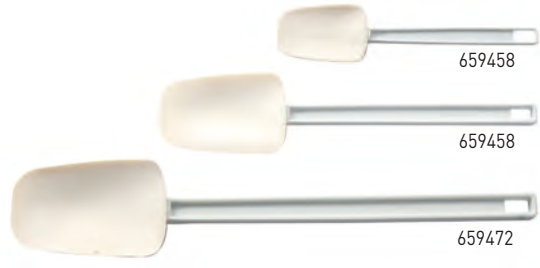
code	blade length (mm)	mm	€
659014	90	55x266	**5,75**
659007	105	70x354	**7,75**
659106	105	70x420	**8,95**



SCRAPER

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

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



SCRAPER SPOON SHAPED

- ABS handle.
- Blade made of synthetic rubber.

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



SPOON

code	mm	€
563106	450x80	**6,75**
563007	375x70	**4,45**
563205	575x105	**10,25**



SPOON

- Made of reinforced polyamide.

code	mm	€
659700	(L)305	**8,50**
659809	(L)385	**12,25**



WOODEN SPOON - SET OF 3, VARIOUS SIZES

- For professional use in gastronomy
- Versatile use
- Elegant, classic shape
- Made of beech wood
- Set of 3
- ATTENTION: Not dishwasher safe

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

LADLES & SKIMMERS PROFI LINE

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

2.7 MM THICKNESS

S.S. stainless steel | wash



LADLE NON-DRIP

– With non-drip pouring rim.

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

SLOTTED SPOON

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

BASTING SPOON

code	mm	€
542606	410x100	**11,25**

SERVING SPOON

code	mm	€
542507	485x75	**11,25**

CARVING FORK

code	mm	€
542705	(L)350	**7,75**

SPATULA

code	mm	€
542200	510x100	**12,75**

LADLES & SKIMMERS KITCHEN LINE

1.5 MM THICKNESS



LADLE

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

SKIMMER

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

SLOTTED SPATULA

code	mm	€
526118	(L)355	**3,95**

SPATULA

code	mm	€
526101	(L)350	**3,95**

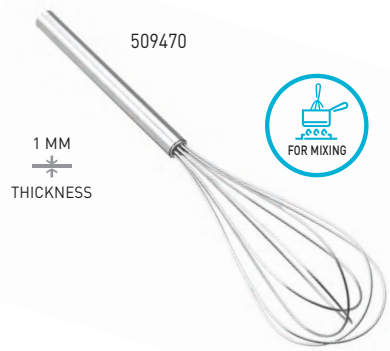
CARVING FORK

code	mm	€
526200	350x35	**3,95**

VEGETABLE SPOON

code	mm	€
526309	(L)325	**3,50**

WHISKS



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

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

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

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

FRENCH WHISK WITH 8 STIFF WIRES
- 8 stiff wires.
- Polypropylene handle with eyelet.
- Wire thickness: 2 mm.

code	mm	€
509012	(L)245	**4,50**
509005	(L)270	**5,50**
509104	(L)320	**6,95**
509203	(L)365	**7,75**
509302	(L)415	**7,95**
509401	(L)465	**8,75**

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

code	mm	€
509470	(L)285	**2,75**



SPIRAALGARDE

code	mm	€
509487	(L)280	**2,95**











PP polypropylene | S.S. stainless steel | wash — 856109

DRESSING- AND PANWHISK

code	mm	€
856109	(L)300	**7,50**





S.S. stainless steel

KITCHEN BOWL

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

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

PIANO WHISK

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

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

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

PIANO WHISK

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

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

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

PIANO WHISK WITH 12 PIANO WIRES

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

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





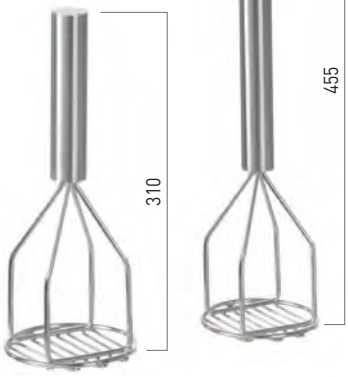


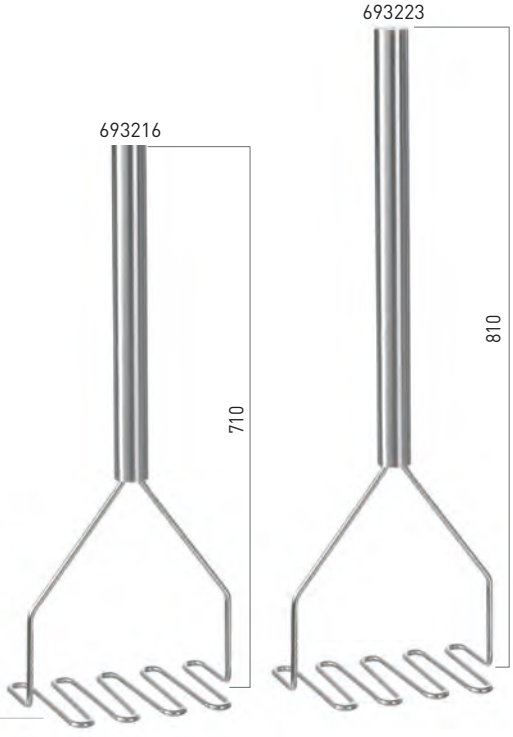


MIXING BOWL

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









S.S. stainless steel

POTATO MASHER

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

S.S. stainless steel

POTATO MASHER

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

PP polypropylene S.S. stainless steel

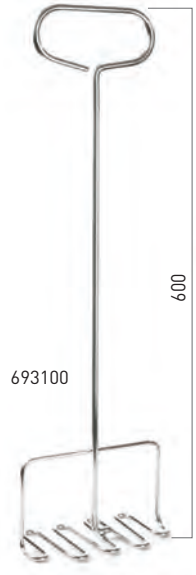
POTATO MASHER

– Comfortable handle made of polypropylene.

code	mm	€
856147	ø95x(H)230	**7,95**











S.S. stainless steel

POTATO RICER

code	mm	€
515105	320x110	**39,95**

S.S. stainless steel

POTATO MASHER

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



mesh size
0,5x0,5 mm



S.S. stainless steel

CONICAL STRAINER, WIRE MESH

– Fine mesh.

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



mesh size
0,5x0,5 mm



S.S. stainless steel

CONICAL STRAINER WITH WIRE MESH

– Fine mesh.

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



mesh size:
ø2 mm



S.S. stainless steel

CONICAL STRAINER

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



556719

CLOTH STRAINER

– 100% Cotton.
– Washable up to 95°C.

code	mm	€
556719	700x700	**13,75**

NEW

S.S. stainless steel



567555

CONICAL STRAINER WITH WIRE MESH, REINFORCED

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

code	mm	€
567555	505x250x(H)200	**19,95**



515501





Fitted with
2 scraping wires
on the bottom

18/10 stainless steel

VEGETABLE STRAINER

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

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



Sn tin plated — wash

SIEVE

– With wire handle.

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



Sn tin plated — wash

SIEVE, DOUBLE MESH

– Wooden handle.
– Reinforcing bracket.

code	mm	€
639009	ø260x580	**18,75**
639016	ø310x800	**22,95**
639023	ø360x850	**25,75**



S.S. stainless steel

SIEVE

– With wire handle.

code	mm	€
638309	ø100x255	**5,25**
638507	ø145x340	**9,35**
638705	ø210x450	**16,75**
638903	ø230x455	**22,95**



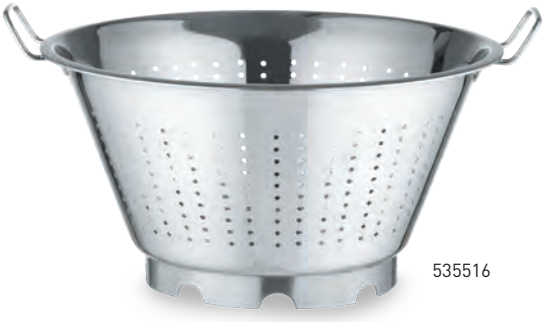
S.S. stainless steel

SIEVE

– With wire handle.

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

COLANDERS



COLANDER PROFI LINE
– With base and 2 riveted handles.

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





COLANDER KITCHEN LINE
– With base and 2 handles.

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

COLANDER
– 2 handles and a base.

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



EXTENDABLE SINK COLANDER
– Entirely made of stainless steel AISI 201.
– Extendable handles, non-slip – covered with rubber.
– Support-legs to place it directly in the sink.
– Fine mesh.
– Adjustable to max. sink width: 545 mm.
– Dishwasher safe.

code	mm	€
535219	360x240x(H)115	**22,50**

NEW



max 3 kg

NEW MODEL



580011

ABS plastic

KITCHEN SCALE 3 KG

- Housing made of ABS and stainless steel.
- Built-in LED display.
- Measuring up to 3000 g.
- Readout in grams (g), kilograms (kg), 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 tara).
- Overload and low battery notifications.
- Power: 3 x 1.5V AAA batteries – included in the set.

code	mm	€
580011	165x180x(H)31	**18,75**

max 5 kg

NEW MODEL



580226

Al aluminium

KITCHEN SCALE 5 KG

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

code	max. kg	mm	€
580226	5	169x218x(H)13	**26,95**

max 10 kg

NEW MODEL



580028

ABS plastic S.S. stainless steel

KITCHEN SCALE 10 KG

- Waterproof housing made of ABS and stainless steel.
- Built-in LED display.
- Measuring up to 10 000 g.
- Readout in grams (g), kilograms (kg), 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 tara).
- Overload and low battery notifications.
- Power: built-in rechargeable lithium battery.
- USB cable for recharging included in the set.
- Waterproof and dustproof rate: IP67.

code	mm	€
580028	160x210x(H)19	**20,95**

18/8
stainless steel

KITCHEN SCALE 15 KG

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

code	max. kg	mm	€
580233	15	266x269x(H)34	**29,95**



580233

NEW



580462

S.S.
stainless steel

DIGITAL SCALE UP TO 200 KG

- Stainless steel scale.
- Precise measurement thanks to advanced. technology - from 200 g to 200 kg (440 lb).
- Accuracy: 10-50g / 0,02-0,1lb.
- Reading in kg or lb.
- Tare function.
- Operation via separate digital display with 4 buttons.
- Energy-saving LCD display with battery charge indicator.
- Fingerprint-resistant coating.
- Power supply: 2 AAA batteries (included).
- USB-C port - kit includes cable.
- NOTE: Power adapter not included.

code	max. kg	mm	€
580462	200	298x248x(H)37	**99,50**



Thermometers






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











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



	Pocket thermometer	Steak thermometer	Oven thermometer	Refrigerator thermometer	Refrigerator thermometer	Refrigerator thermometer	Refrigerator thermometer	Milk frothing thermometer
Code	271216	271339	271179	271186	271117	271124	271261	271247
Unit	°C	°C / °F	°C	°C	°C	°C	°C	°C
Reaction time	medium	slowly	slowly	slowly	slowly	slowly	slowly	slowly
Temperature min.	0°C		50°C	-50°C	-40°C	-50°C	-40°C	-10°C
Temperature max.	100°C		300°C	25°C	40°C	50°C	20°C	110°C
Gradation	1°C		10°C	10°C	1°C	1°C	1°C	1°C
Probe length	127 mm	50 mm						140 mm
Probe material	stainless steel	stainless steel						stainless steel
Suitable for use in the furnace		✔	✔					
Additional information	Probe cover with clip	With indication rare-medium-well done.	With special hook and support. Easy to read.	With special hook and support. Easy to read.	Fitted with hook to hang from	Fitted with hook to hang from	Horizontal model, with hooks	With clip to fasten the thermometer to the milk jug



271148

INFRARED THERMOMETER

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

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



271254

INFRARED THERMOMETER WITH PROBE HACCP

- 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	**92,50**



271407

SHOCK PROOF THERMOMETER WITH PROBE

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

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



271230

Provides fast and accurate temperature reading

FAST RESPONSE THERMOMETER

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

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



271308

THERMOMETER WITH FOLDABLE PROBE

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

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





271209

POCKET THERMOMETER WITH PROBE

- Temperature range -40°C to 200°C.
- Unit of measurement °C or °F.
- Gradation 1°C.
- Accuracy ± 2°C.
- Hold function - saves momentary temperature.
- 65 mm stainless steel probe.
- Turns off automatically.
- With probe cover.
- Battery included.

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



271162

WATERPROOF THERMOMETER

- Waterproof.
- Temperature range -50°C to 300°C.
- Gradation 0,1°C between -19,9°C and 199,9°C, for other temperature ranges 1°C.
- Accuracy 1°C between -20°C and 100°C, for other temperature ranges ± 2°C.
- Lock mode – for continuous monitoring of temperatures.
- 120 mm stainless steel probe.
- Measures temperature in one second.
- With cover and ergonomic handle.
- Turns off automatically after 10 minutes.
- Battery included.

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



271346

ROASTING THERMOMETER 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	**13,75**



271216

POCKET THERMOMETER

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

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



271179

OVEN THERMOMETER

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

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



271339

STEAK THERMOMETER – SET OF 4 PCS.

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

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





271186

REFRIGERATOR THERMOMETER

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

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



271117

REFRIGERATOR THERMOMETER

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

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



271124

REFRIGERATOR THERMOMETER

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

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



271261

REFRIGERATOR THERMOMETER

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

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



271247

MILK FROTHING THERMOMETER

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

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



271155



With clip



Magnetic

DIGITAL KITCHEN TIMER

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

ABS plastic

code	mm	€
271155	67x20x(H)67	**5,95**



582022

DIGITAL KITCHEN TIMER

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

code	mm	€
582022	65x70x(H)17	**7,95**



582015

ANALOG KITCHEN TIMER

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

code	mm	€
582015	ø80x(H)30	**9,95**

NEW



558102

STAINLESS STEEL SAUCE CONTAINER WITH DISPENSER

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

code	liters	mm	€
558102	4.5	(H)420	**275,00**

NEW



558119

SET: 2 X STAINLESS STEEL SAUCE CONTAINER WITH DISPENSER

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

code	liters	mm	€
558119	9	400x200x(H)440	**675,00**

NEW

PC polycarbonate | 18/8 stainless steel



558140

LID WITH DISPENSER FOR GN CONTAINERS

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

code	GN	mm	€
558133	GN 1/6	180x165	**215,00**
558140	GN 1/4	270x165	**230,00**
558157	GN 1/3	330x180	**245,00**

NEW

SAUCE BAIN-MARIE WITH DISPENSER

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

code	V	W	mm	€
558126	230	900	ø180x(H)500	**495,00**



<90 °C

558126

DISPENSER BOTTLES

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



PP polypropylene



558003 558010 558027 557808 557815 557822

DISPENSER BOTTLES

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



557990



PE polyethylene food contact

NEW

MINI SAUCE DISPENSER - SET OF 4 PCS.

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

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



203521 203538 203545

ABS plastic in- & outdoor food contact

SAUCE DISPENSER WITH PUMP

- Pump dispenser for various types of sauces.
- For use in snack bars, buffets, restaurants, and during catering events.
- ABS housing, removable sauce container completely BPA-free – does not affect the taste and smell of its contents.
- Sauce container has a measuring scale, lid and removable pump, all made from polypropylene.
- Pump fitted with lock to prevent accidental dispensing during transport.
- Capacity: 2.5 l.
- Dosage: 20 ml.
- Temperature resistance from -40°C up to +70°C.
- Easy to disassemble and stackable.
- Available in red, yellow and white.

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

design by
Robert Bronwasser

PE
polyethylene

558096



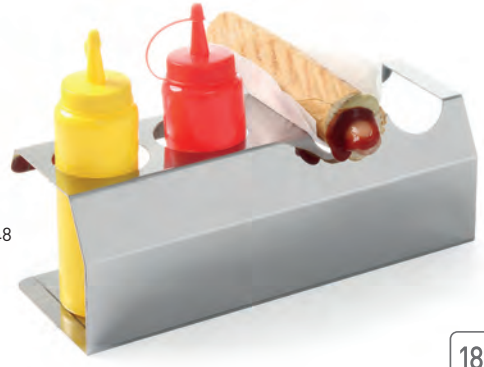


NON-DRIP SAUCES DISPENSER

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

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

Non-drip tip



630648

18/0
stainless steel

HOTDOG STAND

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

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



557976

18/0
stainless steel

SAUCE STAND

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

code	-	mm	€
557969	3 holes ø 50 mm	209x80x(H)78	**11,95**
557976	3 holes ø57 mm	229x90x(H)78	**12,95**
557983	3 holes ø70 mm	274x102x(H)98	**14,95**



429457

429440

S.S.
stainless steel

TACO HOLDER

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



551813

18/8 stainless steel

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







CONFECTIONERY FUNNEL KITCHEN LINE

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

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



Ergonomic polypropylene handle

Watch the video

551806



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

ABS plastic

S.S. stainless steel



CONFECTIONERY FUNNEL PROFI LINE

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

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





199992

SMOKE INFUSER

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

code	mm	€
199992	90x54x(H)122	**24,95**



199640

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	**76,50**



199664 199657

GLASS DOME WITH VENT

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

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



199978

GLASS DOME

- Ideal to use in combination with the smoking gun.

code	mm	€
199978	ø275x(H)140	**18,95**



198124

GAS LIGHTER – SET OF 2 PCS.

- Refillable.
- Supplied empty.

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

CREAM WHIPPERS

S.S. stainless steel



588017

588024

Watch the video



CREAM WHIPPER PROFI LINE

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

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

589205



SPARE PARTS SET

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



for cream | for liquid | for decorating | for decorating

S.S. stainless steel

PROFI LINE DECORATING AND INJECTOR TIPS

- Ideal for decorating, filling, injecting, marinating, etc.
- Set of 4 stainless steel tips:
  - 1 long injector tip 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	**14,75**



588376 588369 588031

CREAM WHIPPER KITCHEN LINE

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

code	liters	mm	€
588031	0.25	ø80x(H)200	**28,95**
588369	0.5	ø80x(H)260	**30,95**
588376	0.95	ø95x(H)320	**34,95**

SPARE PARTS SET

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



589007



KITCHEN LINE CREAM WHIPPER

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

code	liters	mm	€
588420	0.5	ø80x(H)260	**31,95**



588420

UNIVERSAL FOR ALL WHIPPED CREAM MAKERS

588208



588215



586907





CREAM WHIPPER CHARGERS

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

code	packed per	€
588208	10	**4,65**
588215	24	**10,50**
586907	50	**20,50**



18/10 stainless steel

ICE CREAM SPATULA

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



stöckel

Al aluminium

wash

STÖCKEL ICE CREAM DIPPER

code	-	mm	€
755556	1/20	ø56x120	**37,50**
755563	1/24	ø51x120	**37,50**
755570	1/30	ø49x120	**37,50**

ICE CREAM DIPPER STÖCKEL

– With ceramic coating and extra long handle.

code	-	mm	€
755686	1/20	ø56x170	**69,50**
755693	1/30	ø49x170	**69,50**

ICE CREAM DIPPER STÖCKEL

– With extra long handle.

code	-	mm	€
755655	1/20	ø56x170	**51,75**



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	**16,95**



S.S. stainless steel

ICE CREAM CONES STAND

– Fits 3 cones.

code	mm	€
755730	200x95x(H)85	**11,65**

PA polyamide | S.S. stainless steel

PROFI LINE ICE CREAM SCOOP

code	-	mm	€
759233	1/24	ø51	**32,50**
759240	1/30	ø49	**32,50**
759257	1/36	ø46	**32,50**
759264	1/40	ø44	**32,50**



18/8 stainless steel



KITCHEN LINE ICE CREAM SCOOP

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



S.S. stainless steel

stöckel

ICE CREAM SCOOP STÖCKEL

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

code	-	mm	€
755006	1/4	ø100	**49,25**
755013	1/8	ø80	**49,25**
755020	1/10	ø70	**49,25**
755037	1/12	ø67	**46,25**
755044	1/16	ø59	**46,25**
755051	1/20	ø56	**46,25**
755068	1/24	ø51	**46,25**
755075	1/30	ø49	**46,25**
755082	1/36	ø47	**46,25**
755099	1/40	ø45	**46,25**
755105	1/50	ø43	**46,25**
755112	1/60	ø40	**46,25**
755143	1/100	ø30	**46,25**



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.

Identify the portion size with ease



code	-	mm	€
755334	1/12	ø67	**46,25**
755341	1/16	ø59	**46,25**
755358	1/20	ø56	**46,25**
755365	1/24	ø51	**46,25**
755372	1/30	ø49	**46,25**
755389	1/36	ø47	**46,25**
755396	1/40	ø45	**46,25**

STÖCKEL OVAL ICE CREAM SCOOP

S.S. stainless steel

stöckel



code	-	mm	€
755259	1/20	70x52	**56,25**
755273	1/30	62x43	**56,25**

ICE CREAM SCOOP WASHER

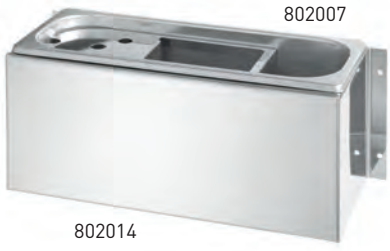
- Facilitates quick and thorough washing of ice cream scoops and other small ice-cream accessories.
- Enables cleaning with low water consumption.
- Very easy to use and clean.
- Can be mounted on a wall with item 802014 or on refrigerated display counters and food equipment.
- 3/8" water supply line, 3/4" drainage line.
- Made of stainless steel AISI 304.


802007

code	mm	€
802007	270x111x(H)115	**59,50**

MOUNTING BRACKET FOR SCOOP WASHER

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


802007
802014

code	mm	€
802014	302x115x(H)122	**23,95**



ICE CREAM MAKER

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

code	V	W	mm	€
274231	230	180	272x315x(H)362	**442,50**



Measuring cup and spoon included

274231





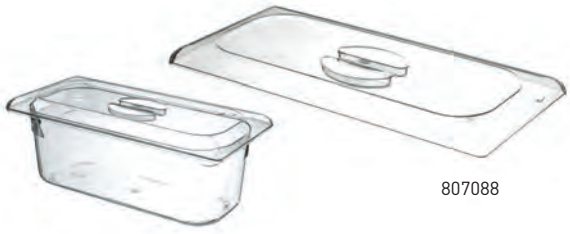


E A G

COUNTERTOP FREEZER DISPLAY 77L

- Intended for presentation and serving up to 4 hours. Not intended for long term storage of frozen produce.
- Body made of high-quality stainless steel, fitted with triple glazed cover with easy opening system.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 8x GN 1/6 GN containers or 4x GN 1/3 containers (max. height 100 mm), not included.
- With 4 adjustable stainless steel feet.
- Digital temperature controller and display.
- Refrigerant: R290.
- Climate class: 4.
- Energielabel: E (A-G).

code	range	V	W	mm	€
233689	-24/-20°C	230	220	805x666x(H)305	**1 050,00**



807088

ICE CREAM CONTAINER LID POLYCARBONATE

PC polycarbonate

– Suitable for polycarbonate ice cream containers.

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

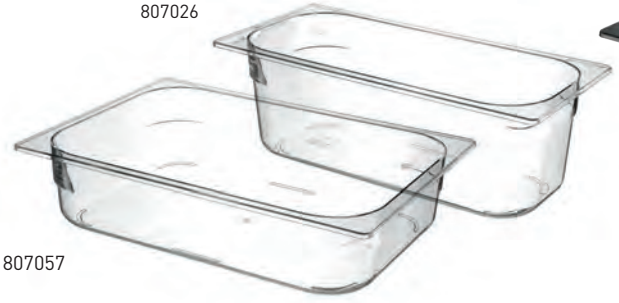


807033

807071

PC polycarbonate

807026



807057

POLYCARBONATE ICE CREAM CONTAINER

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



802021

802038

802045

802052

304 stainless steel

PROFI LINE ICE CREAM CONTAINER

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

code	liters	mm	€
802045	3.6	360x165x(H)80	**20,25**
802052	5	360x250x(H)80	**19,25**
802038	5	360x165x(H)120	**20,25**
802021	6.5	360x165x(H)150	**28,95**



201 stainless steel

KITCHEN LINE ICE CREAM CONTAINER

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

code	liters	mm	€
807019	5	360x165x(H)120	**12,95**



807019

PERFECT FOR PREPARING FREDDO CAPPUCCINO, FRAPPÉ AND MILKSHAKES

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

design by Robert Bronwasser



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

2 sets of replaceable polycarbonate stirrers (2 pieces each)

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

221631



221600 221617 221624 221631 221648 221655

MILKSHAKE MIXER - DESIGN BY BRONWASSER

- Designed by Dutch Designer Robert Bronwasser and available in 6 attractive colours.
- Make Freddo cappuccinos, Frappés and of course milkshakes without effort.
- The housing is made from ABS plastic.
- The base is weighted for extra stability and is fitted with rubber feet.
- The motor can spin the agitator disc at two speeds, 15.000 and 19.000 RPM.
- Control the milkshake mixer with the two-speed switch on the top which is easily accessible.
- The milkshake mixer is fitted with a micro switch so it can only operate when the cup is properly placed.
- Choose between two different stirrers to control the level of aeration.
- Very complete, comes with a stainless steel mixing cup (0.95 liter) and polycarbonate mixing cup (0.9 liter) and 2 sets of 2 stirrers.
- Cups and stirrers are dishwasher safe.

code	colour	V	W	mm	€
221617	White	230	400	170x196x(H)490	**137,50**
221600	Black	230	400	170x196x(H)490	**137,50**
221624	Caramel	230	400	170x196x(H)490	**137,50**
221631	Yellow	230	400	170x196x(H)490	**137,50**
221648	Red	230	400	170x196x(H)490	**137,50**
221655	Blue	230	400	170x196x(H)490	**137,50**

NEW



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

MILKSHAKE MIXER BPA FREE - DESIGN BY BRONWASSER

- Designed by Dutch Designer Robert Bronwasser.
- 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 agitators to control the level of aeration.
- Included in the set: stainless steel mixing cup (0.95 liter), tritan mixing cup (0.9 liter) and a set of 2 tritan stirrers.
- Cup and agitators are dishwasher safe.

code	colour	V	W	mm	€
221495	Black	230	400	170x196x(H)490	**137,50**

PC polycarbonate | food contact



961124

POLYCARBONATE MIXING CUP FOR MILKSHAKERS – DESIGN BY BRONWASSER

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

code	mm	€
961124	ø116x(H)161	**7,75**

S.S. stainless steel | food contact



961117

STAINLESS STEEL MIXING CUP FOR MILKSHAKERS – DESIGN BY BRONWASSER

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

code	mm	€
961117	ø113x(H)160	**13,95**

BPA free | food contact

NEW



957066

STIRRERS BPA-FREE FOR MILKSHAKE MIXERS – DESIGN BY BRONWASSER

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

code	mm	€
957066	32x27x(H)50	**8,50**

PC polycarbonate | food contact

NEW



961131

STIRRERS FOR MILKSHAKE MIXERS – DESIGN BY BRONWASSER

- Made of polycarbonate.
- The set includes 2 pieces: single and double stirrer.
- Specially created for the HENDI Milkshake mixers – Design by Bronwasser: codes 221600, 221617, 221624, 221631, 221648, 221655, 221495.
- Dishwasher safe.

code	mm	€
961131	32x27x(H)50	**5,95**





557105

PASTRY BAGS

LDPE polyethylene

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

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



557303

PASTRY BAG ANTI SLIP - 100 PCS

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

code	packed per	mm	€
557303	100	515x280	**18,95**



550120

550328

550526



550106

550304

550502

PASTRY BAGS – SET OF 2 PCS.

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

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

PASTRY BAGS

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

code	packed per	mm	€
550106	1	(L)300	**5,95**
550205	1	(L)350	**6,50**
550304	1	(L)400	**7,25**
550403	1	(L)450	**7,95**
550502	1	(L)500	**8,95**



550113

S.S.
stainless steel

WALL RACK FOR PASTRY BAGS

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

code	mm	€
550113	500x360x(H)560	**67,50**

18/10 stainless steel

551202



ICING TIPS

- A set of 5 icing tips:
  - 2 closed Star tips.
  - 1 drop Flower tip.
  - 1 french Star tip.
  - 1 v-shaped tip.
- Extra precise thanks to sharp edges.

code		€
551202		**14,95**



ICING TIPS - SERRATED

- Set of 5 sizes.

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



ICING TIPS - SMOOTH

- Set of 5 sizes.

code	-	€
551691	ø2-4-6-8-10	**16,95**



HENDI

Prices net of VAT

18/10
stainless steel

551592



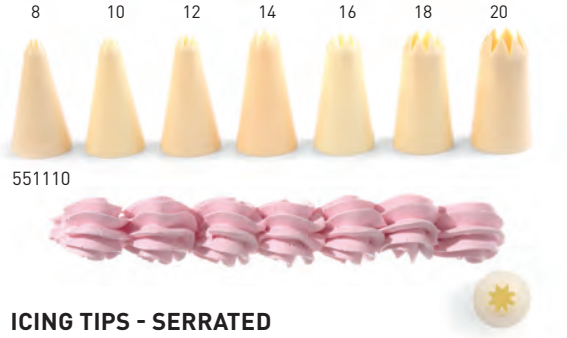
ICING TIPS

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

code	€
551592	**16,95**



PP
polypropylene

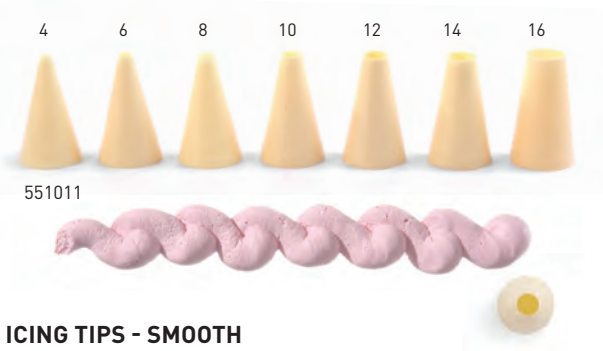


551110

ICING TIPS - SERRATED

- Set of 7 sizes.

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



551011

ICING TIPS - SMOOTH

- Set of 7 sizes.

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



551400

PP
polypropylene



ICING TIPS

- Set of 12 different icing tips in a box.

code	-	€
551400	ø 6-8-10-12	**17,95**

CUPCAKE MOULD

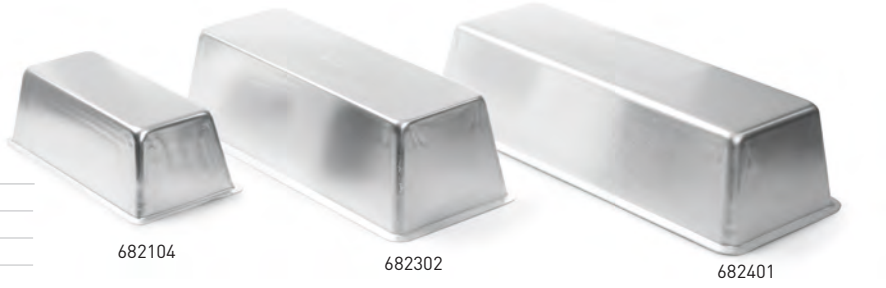
code	-	mm	€
689806	with smooth rim	ø70x(H)68	**3,45**
689608	with rolled rim	ø70x(H)68	**3,80**



CAKE MOULD

– Rectangular.

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











FOOD RING AND PUSHER SQUARE

– Perfect for plating food in refined shapes.

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

FOOD RING

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

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

FOOD RING ROUND

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

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

PP polypropylene


554432


554364


554166

DOUGH SCRAPERS TRAPEZOIDAL – SET OF 3 PCS.

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

DOUGH SCRAPERS RECTANGULAR – SET OF 6 PCS.

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

DOUGH SCRAPERS SEMI-CIRCULAR – SET OF 6 PCS.

– Flexible.

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


855751

PP polypropylene S.S. stainless steel

DOUGH CUTTER

– Stainless steel with polypropylene handle.

code	mm	€
855751	150x110	**5,75**

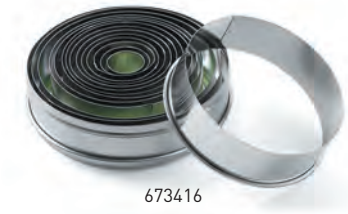

553404

S.S. stainless steel

CAKE KNIFE

code	mm	€
553404	150x110	**4,75**




673416


674413

PASTRY CUTTERS, ROUND – SET

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

S.S. stainless steel

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

5 WHEEL DOUGH CUTTER

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

18/8 stainless steel

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





515044





PALETTE KNIFE

– With flexible offset blade.

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



SPATULA

– For confectionery substances.
– Smooth flexible blade.

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



DOUGH PUNCH ROLLER

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

code	mm	€
515037	210x73	**8,50**



BAIN-MARIE PAN

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

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

NON-STICK SILICONE BAKING MAT

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



677810

BUTTER AND FAT BRUSH WITH STAINLESS STEEL BRISTLES

– High temperature resistant.
– Wooden handle.

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





515389

515396

515228

515327

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

– Pig bristle.
– Handle made of beech wood.

code	packed per	mm	€
515228	2	190x20	**3,95**
515327	2	210x40	**6,45**





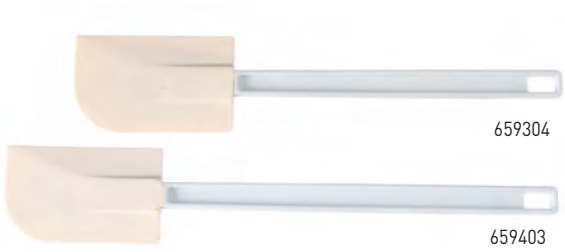
515358

515365

BUTTER AND FAT BRUSH FLAT SILICONE

– Polypropylene handle.

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



SCRAPER

- ABS handle, blade made of synthetic rubber.

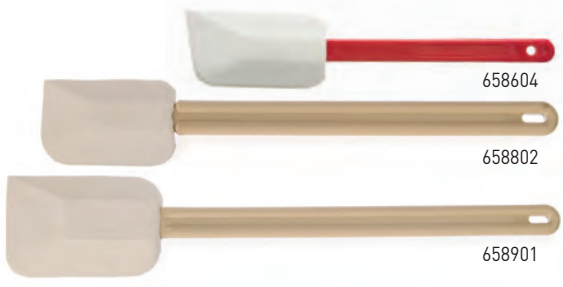
code	blade length (mm)	mm	€
659205	90	52x257	**2,45**
659304	116	70x358	**3,80**
659403	116	70x410	**4,85**



SCRAPER

- ABS handle.
- Silicone blade.

code	blade length (mm)	mm	€
659014	90	55x266	**5,75**
659007	105	70x354	**7,75**
659106	105	70x420	**8,95**



SCRAPER

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

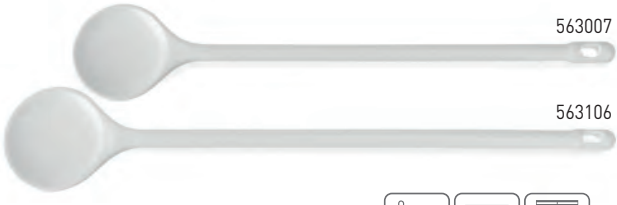
code	blade length (mm)	mm	€
658604	90	55x260	**4,65**
658703	90	75x320	**8,95**
658802	90	75x425	**10,75**
658901	150	100x515	**18,75**



SCRAPER SPOON SHAPED

- ABS handle.
- Blade made of synthetic rubber.

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



SPOON

code	mm	€
563106	450x80	**6,75**
563007	375x70	**4,45**
563205	575x105	**10,25**



SPOON

- Made of reinforced polyamide.

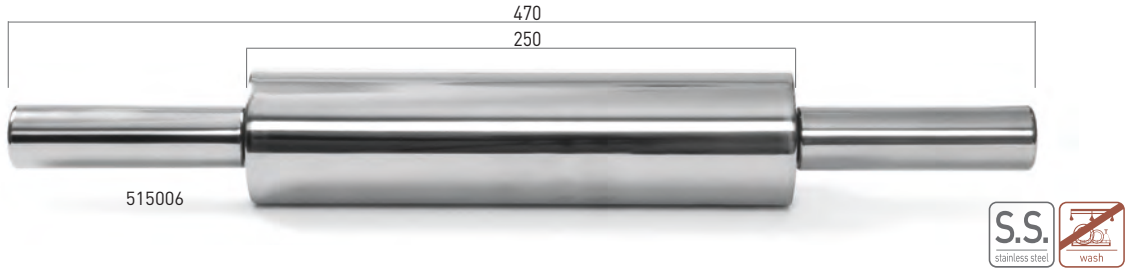
code	mm	€
659700	(L)305	**8,50**
659809	(L)385	**12,25**

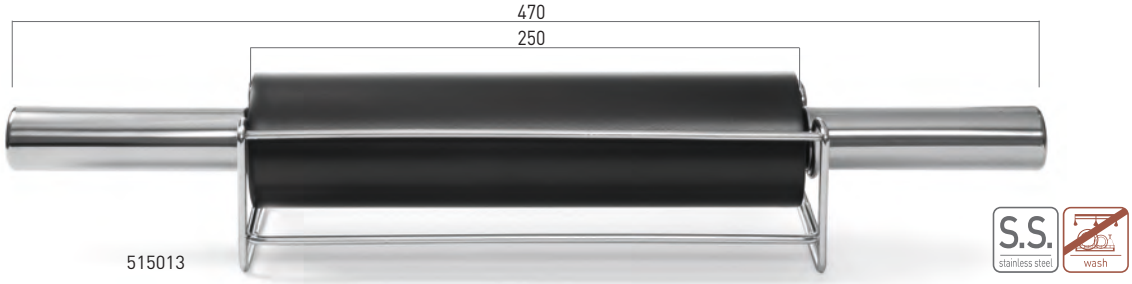


WOODEN SPOON - SET OF 3, VARIOUS SIZES

- For professional use in gastronomy
- Versatile use
- Elegant, classic shape
- Made of beech wood
- ATTENTION: Not dishwasher safe

code	mm	€
525005	(L)475	**4,25**







STAINLESS STEEL ROLLING PIN

– With slide bearings.

code	mm	€
515006	ø62x470	**24,95**

ROLLING PIN WITH NON-STICK COATING

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

code	mm	€
515013	ø62x470	**39,50**

WOODEN ROLLING PIN

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

code	mm	€
515020	ø75x590	**37,95**

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

for flour and meal mesh size 1x1 mm

for bread-crumbs mesh size 3x3 mm





BAKERS' SIEVE

– With hanging loop.

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

SILICONE MOULDS

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

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




676202

SEMI-SPHERE

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

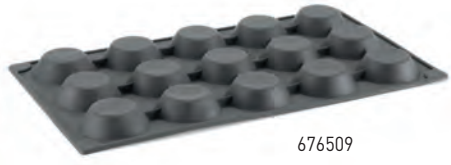



677001

MINI-CAKE

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




676509

TARTELETTE

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




676905

MUFFINS

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




677506

CANNELE BORDELAIS

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




676707

MADELEINES

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

Watch the video



198209



198223



199046

CHEFS TORCH

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

code	mm	€
198209	145x70x(H)190	**34,95**

CHEFS TORCH

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

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

GAS CANISTER

– With various filling nozzles.

code	packed per	liters	€
199046	4	0.2	**9,95**



783153



783160



783177



RAMEKIN

– Ribbed, made of porcelain.

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



design by
Robert Bronwasser

TEMPERATURE STABILISER
From the first second of operation, the burner reaches the optimum flame temperature of 1300 °C.
BLUE HEAT REPEATABLE

GILL-TYPE AIR INTAKE
The air inlets on the burner increase the air intake capacity.
HIGH FLAME POWER,
SOOT FREE COMBUSTION



LONG 100 MM NOZZLE
- safe flambéing
- precise placement of the fire 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.
FLAME LENGTH ADJUSTABLE UP TO 150 MM

QUICK INSTALLATION
Quickly install the cannister thanks to the clear markings on the SAFETY COVER. One click and the cannister is SAFELY replaced.
YOU CAN BE SURE THAT THE CANNISTER HAS BEEN INSTALLED CORRECTLY

HENDI JET CHEFS' TORCH

- Designed with chefs in mind by Robert Bronwasser.
- This torch is a pleasure to use thanks to the stylish matt black design with green accents and the ergonomic grip.
- The torch is easily and securely attached to the gas cartridge (it's possible to replace it after gas runs out) and covers the whole top of the cartridge.
- The piezo ignition makes it easy to ignite, the large gas dial allows for easy adjusting the flame size and intensity.
- This chefs torch can operate at every angle, even upside down, thanks to the improved design of the burner that prevents flaring.
- Precise flame control, flame length up to 150 mm.
- Cartridges can be purchased separately, code: 199039.

code	-	mm	€
198247	HENDI Jet chefs' torch	185x65x(H)100	**19,95**
198254	HENDI Jet chefs' torch – set with gas cartridge	175x68x(H)260	**22,95**

198247



199039



VERTICAL WORK – Gen 2.0
- flame burns without flickering under every angle, even upside down / 360 degrees.
- the flame does not retract towards the burner and the hand

VERSATILE AND SAFE

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

GAS COVER
Made of a cover plate and a single pass-through valve, it prevents interference from flashback flames.
SAFETY

RELIABLE
Pressing the ignition button generates an electrical voltage that ignites the gas.
PULL THE TRIGGER AND IT WORKS – NO REPLACEMENT OF FLINTS NECESSARY

DESIGNED TO MEET CULINARY NEEDS
Thanks to the construction and materials, the burner is very strong and yet lightweight.
GO FOR QUALITY – USE A TOOL THAT WILL LAST FOR YEARS



199039

LPG GAS CARTRIDGE

- Suitable for use in combination with HENDI Chefs torches 198247 & 198216.
- Not suitable for refilling gas lighters etc.
- Packed per 4 canisters.
- Order unit: box with 7 sets of 4 cans.

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



Big inlet for inserting big pieces of vegetables



Small inlet for inserting small pieces of vegetables



5 discs included,
2 for slicing
3 for grating

Watch the video



231807

VEGETABLE CUTTER PROFI LINE

- Suitable for cutting large quantities of vegetables.
- 6 discs included: slices 2 mm thick (3 blades), slices 4 mm thick (2 blades), 3 mm grater, 4,5 mm grater ,7 mm grater, ejector disc.
- Big inlet with lever for inserting big pieces.
- Small inlet with pusher for inserting smaller pieces.
- Cast aluminium housing.
- 2 security systems: first - screw locks the cover, second - electromagnetic sensor (opening the cover turns off the machine).
- Speed: 295 RPM.
- Productivity: 100 - 300 kg/h
- Weight: 27.6 kg

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



280096



280317



234730



234754

SLICING DISC

- For vegetable cutter 231807 & 231852.

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

GRATING DISC

- For vegetable cutter 231807 & 231852.

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

DICING DISC

- For vegetable cutter 231807 & 231852.
- Must be used in combination with a slicing disc (234730 + 280218, 234747 + 280225).

code	thickness (mm)	€
234747	10	**107,50**
234730	8	**107,50**

FRENCH FRIES CUTTING DISC

- For vegetable cutter 231807 & 231852.
- Must be used in combination with a slicing disc (234754 + 280218, 234761 + 280225).

code	thickness (mm)	€
234761	10	**89,95**
234754	8	**89,95**

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



5 discs included,
2 for slicing
3 for grating

Watch the video



Small inlet for inserting small pieces of vegetables

Big inlet for inserting big pieces of vegetables

231852

VEGETABLE CUTTER HEAVY DUTY

- Designed for cutting large amounts of vegetables.
- Large inlet for large vegetables, up to Ø 165 mm.
- Small inlet for long vegetables, i.e. carrots, cucumbers up to Ø 55 mm.
- Cutting chamber housing made of cast aluminium, bottom part of the housing made of stainless steel.
- Convenient pressing handle.
- 750W = 1hp air-cooled high-performance motor.
- Low-voltage control buttons: STOP, START (24 V).
- 2 security systems: cutter switches off upon lifting of the pressing handle and upon lifting of the upper cover of the chamber.
- Upon lowering of the pressing handle the cutter starts automatically.
- Easy and fast replacement of cutting disks.
- 5 cutting discs included: 2 mm slices (disc with 3 blades) 4 mm slices (disc with 3 blades) 3 mm grater 4,5 mm grater 7 mm grater Evacuation disc.
- 4 rubber anti-slip feet.
- Speed: 300 RPM.
- Productivity: 100 – 350 kg/h
- Weight: 25 kg.

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



280423

JULIENNE DISC

- For vegetable cutter 231807 & 231852.

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



S.S. stainless steel

280621

RASPING DISC

- For vegetable cutter 231807 & 231852.

code	€
280621	**44,95**



918500

EJECTOR DISC FOR VEGETABLE CUTTER

- Replace your broken or lost ejector disc and extend the service life of your vegetable cutter.
- Works with HENDI vegetables cutters 231807 & 231852.

code	mm	€
918500	ø220	**17,95**



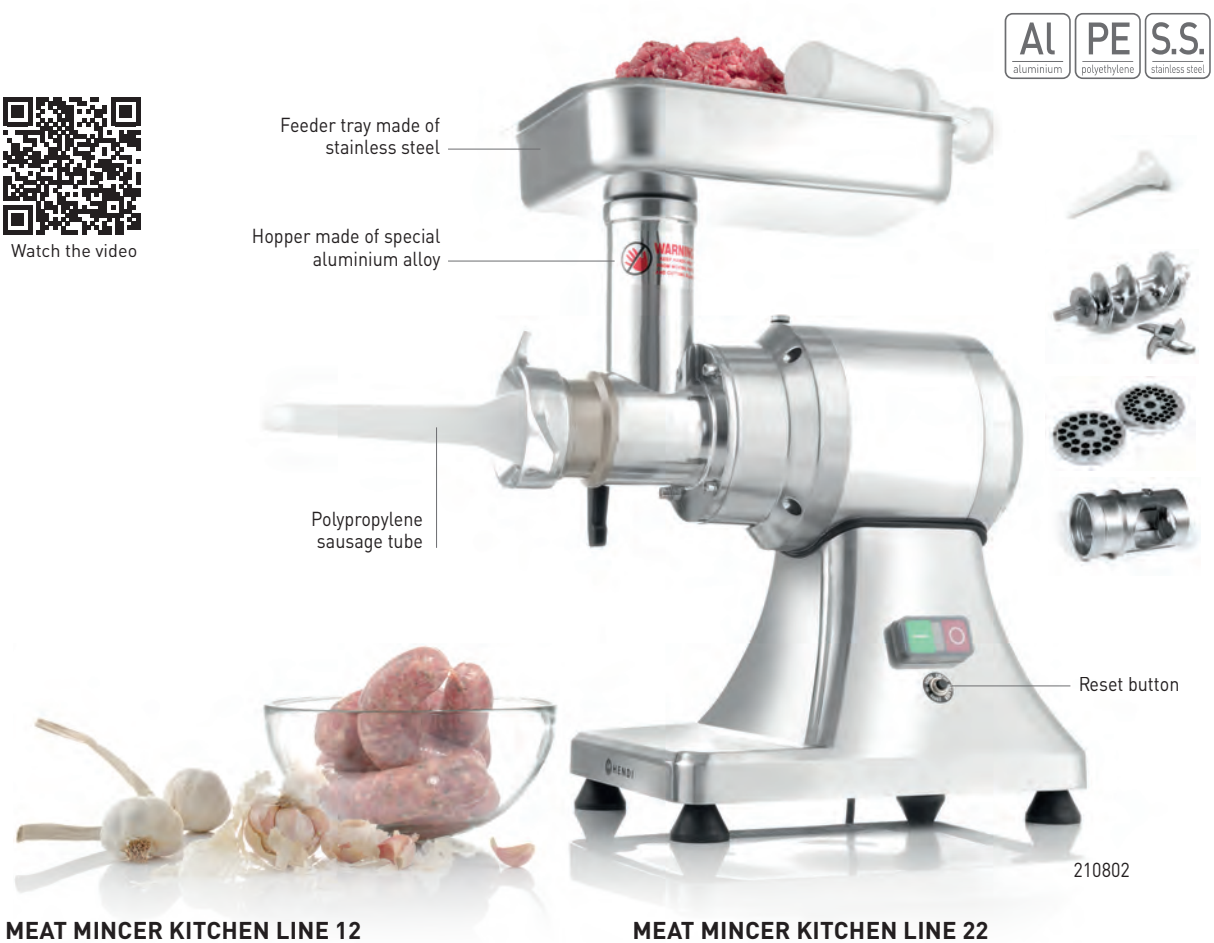
280690

RACK FOR 18 VEGETABLE CUTTER DISCS

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

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

Watch the video



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

MEAT MINCER KITCHEN LINE 12

- Stainless steel feeder tray, hopper made of a special aluminium alloy.
- Knife and worm screw made of stainless steel and funnel of cast iron.
- Stuffing tube and two Ø 70 mm mincing discs with Ø 6 and 8 mm holes included.
- Easy disassembly for easy cleaning.
- Motor with an overheat protection mechanism.
- Anti-slip feet.
- Output ±1,7 kg/min.
- Not for continuous use.

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

MEAT MINCER KITCHEN LINE 22

- Stainless steel feeder tray, hopper made of a special aluminium alloy.
- Knife and worm screw made of stainless steel and funnel of cast iron.
- Stuffing tube and two Ø 82 mm mincing discs with Ø 6 and 8 mm holes included.
- Easy disassembly for easy cleaning.
- Motor with an overheat protection mechanism.
- Anti-slip feet.
- Output ±3,7 kg/min.
- Not for continuous use.

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



282267

S.S. stainless steel | wash

PERFORATED PLATE

– Ø 70 mm.

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



282014

S.S. stainless steel | wash

PERFORATED PLATE

– Ø 82 mm.

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



933367

WORM SHAFT

S.S. stainless steel | wash

code	suitable for	€
933367	210819	**60,00**
931257	210802	**65,00**



282359

MEAT MINCER KNIFE

S.S. stainless steel | wash

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

MEAT MINCER 198

- Ideal for small amounts and sausage making, not for commercial use.
- Aluminium housing.
- Die cast metal hopper with meat dish/dust cover.
- Pusher made of plastic.
- Aluminium worm screw and stainless steel knife.
- 2 mincing discs, diameter 65,8 mm included: 4 mm and 7 mm diameter holes.
- 3 sausage stuffing tubes: Ø 12, 15 and 20 mm.
- Steak tartare attachment.
- On/off/reverse switch.
- Not for continuous use.
- Weight 5,2 kg.

code	V	W	mm	€
210864	230	400	275x190x(H)347	**159,50**



Meat dish with dust cover

Watch the video

210864



Three sausage stuffing tubes included



Worm screw made of aluminium, blade made of stainless steel



Beef and pork tenderizer included

Watch the video

ELECTRIC MEAT TENDERIZER

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

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



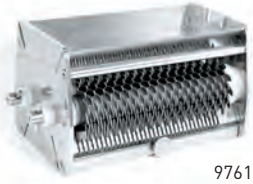
975305



975329



975312



976180

ROLLERS FOR POULTRY

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

code	mm	€
975329	235x130x(H)120	**179,50**

ROLLERS FOR SHOARMA

- For use with HENDI Electric meat tenderizer 975305.
- Stainless steel case and knives.
- 2 sets of knives cutting stripes 4 mm wide.
- Roller length 165 mm.

code	mm	€
975312	235x130x(H)120	**525,00**

ROLLERS FOR BEEF AND PORK

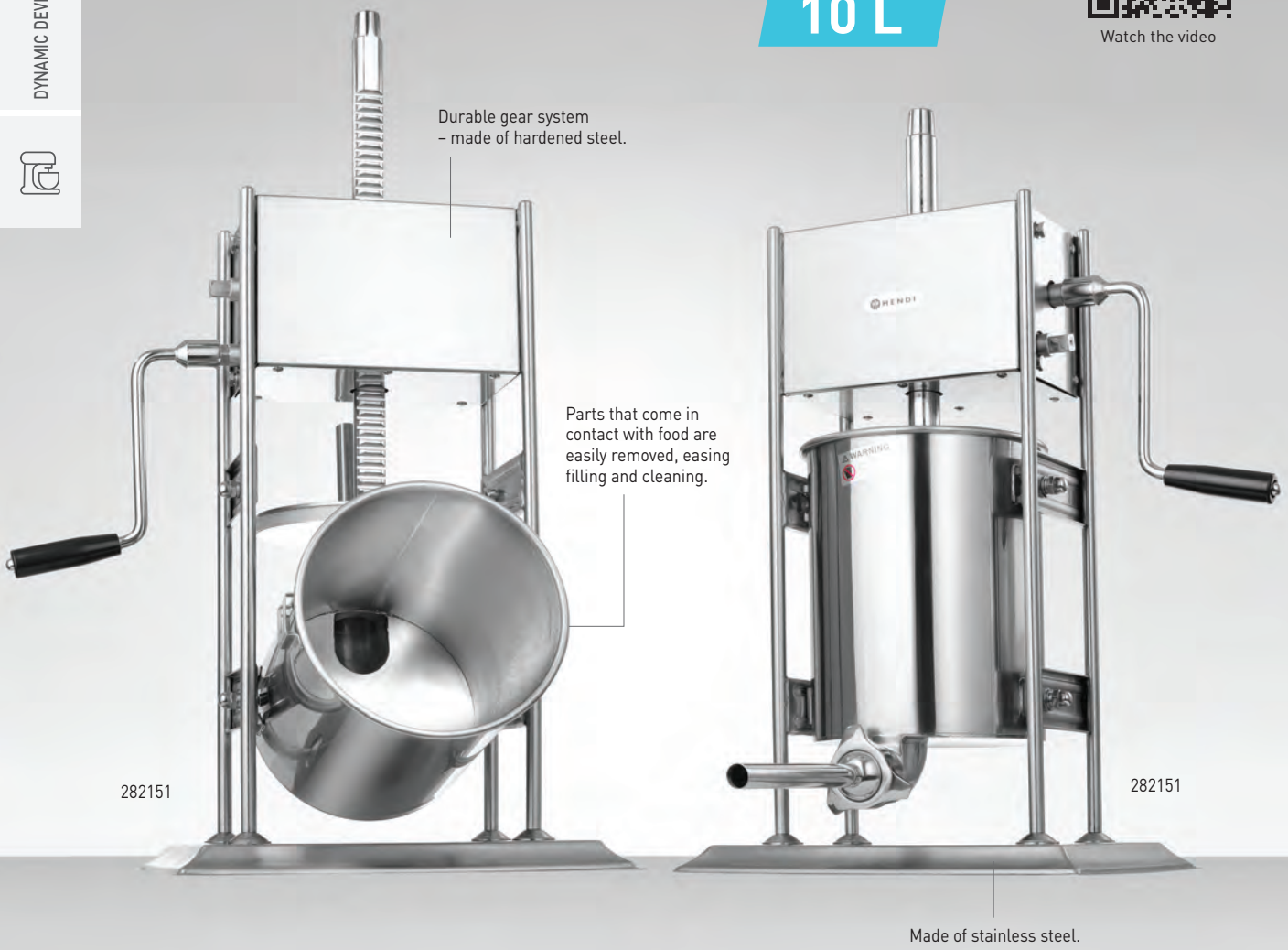
- For use with HENDI Electric meat tenderizer 975305.
- Stainless steel case and knives.
- Maximum dimensions of the meat are 160 mm wide and 30 mm thick.

code	mm	€
976180	235x130x(H)120	**232,50**

18/8 stainless steel

CAPACITY UP TO
10 L

Watch the video



PROFI LINE SAUSAGE FILLING MACHINE

- Made of stainless steel.
- Equipped with a two-speed filling system:
  - quick gear for lifting the piston
  - slow gear (low load) for filling the skins with stuffing.
- Parts that have contact with food are removable for easy filling and cleaning.
- Supplied with a set of 4 stainless steel funnels, diameter: ø16, ø22, ø32 and ø38 mm, 180 mm long.
- Equipped with bearings and gear train made of hardened steel, resistant to pressure.

code	liters	mm	€
282571	3	304x304x(H)525	**189,50**
282588	5	304x304x(H)640	**235,00**
282090	7	300x340x(H)830	**279,50**
282151	10	415x315x(H)690	**312,50**



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



282113

HAMBURGER PRESS

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

code	mm	€
282113	320x250x(H)300	**234,50**

PATTY DIVIDERS

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

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



513026

HAMBURGER PRESS

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

code	mm	€
513026	ø120x(H)80	**8,95**





513033



TORTILLA PRESS

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

code	mm	€
513033	685x250x(H)200	**19,95**

PROFI LINE SLICER

- Housing made of coated aluminum, with non-slip feet.
- Hardened stainless steel blade, angled.
- Air-cooled motor with overheating protection.
- Powerful motor for slicing tough meats.
- Equipped with blade guard and built-in sharpener.
- Trolley with safety guard, clamping element and vertical locking device.
- Quick and easy disassembly for effortless cleaning.
- Meets all safety requirements for equipment for professional use, i.e.:
  - setting the knob to "0" slicing thickness keeps the blade behind the guard.
  - protection against unwanted start-up if the sharpener or the blade guard is removed.
  - possibility to lock and remove the trolley only with the blade set in "0" slicing thickness position.
- Not suitable for slicing cheese.
- Cheese slicing possible with a separately available non-stick knife.

Al aluminium S.S. stainless steel

Watch the video



210031



210048

SLICER PROFI LINE 195

- Blade diameter: 195 mm.
- Steplessly adjustable slicing thickness up to 12 mm.
- Maximum slicing diameter: 120 mm.

code	V	W	mm	€
210031	230	200	400x400x(H)330	**389,50**

SLICER PROFI LINE 220

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

code	V	W	mm	€
210048	230	280	440x420x(H)350	**432,50**



210000



210017

SLICER PROFI LINE 250

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

code	V	W	mm	€
210000	230	320	485x420x(H)395	**498,50**

SLICER PROFI LINE 300

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

code	V	W	mm	€
210017	230	420	600x480x(H)450	**825,00**



Slicing thickness is easy to adjust



Carriage with locking mechanism



Heavy product holder



970294



210086

SLICER PROFI LINE 220 RED EDITION

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

code	V	W	mm	€
970294	230	280	440x420x(H)350	**447,50**

SLICER PROFI LINE 250 RED EDITION

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

code	V	W	mm	€
210086	230	320	485x420x(H)395	**512,50**



975732



901915

NON-STICK COATED BLADE

- For slicing cheese.

code	suitable for	mm	€
975800	210031	ø195	**89,50**
975732	210048	ø220	**109,50**
975749	210000	ø250	**132,50**
975756	210017	ø300	**162,50**

REPLACEMENT KNIFE FOR ELECTRIC MEAT SLICERS

- Replace your knife to extend the service life of your electric slicer.
- For use with HENDI Slicers Profi Line 210215, 210017, 210086.

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

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.



229217



229200

KITCHEN LINE POTATO PEELER, 10 KG

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

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

KITCHEN LINE POTATO PEELER, 5 KG

- Capacity: 5 kg of potatoes per load.
- Output: 70 to 100 kg per hour.
- Volume: 12L.
- Weight: 39,2 kg.

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







PLANETARY MIXERS KITCHEN LINE

Al
aluminium

MAX CAPACITEIT
5 kg

- Aluminium housing (code: 222829) or cast iron housing on four supports (code: 222836, 222843).
- Robust bowl made of AISI201 stainless steel.
- Supplied with 3 accessories made of AISI430 stainless steel: a whisk, a mixer and a dough hook
- 3 speeds.
- Durable worm drive made of chrome-coated steel and bronze gears.
- A lever for lowering and raising the bowl.
- Easy-to-use digital control panel (code: 222829) or analog control (code: 222836, 222843).
- Protection against activation of the mixer with the guard up or the bowl in the wrong position.
- Resettable overheating protection.
- Timer that can be set up to 60 minutes (code: 222829).



222829



222836



222843













code	222829	222836	222843
liters	7 l	10 l	20 l
flour/dough load	0,8 kg/2 kg	2,5 kg/4 kg	5 kg/8 kg
dimensions	240x420x(H)425 mm	380x470x(H)730 mm	490x580x(H)780 mm
control	digital	manual	manual
speed	128/252/545 rpm	148/244/480 rpm	197/317/462 rpm
power/voltage	650 W/230 V	600 W/230 V	1100 W/230 V
€	**769,50**	**945,00**	**1 275,00**

design by
Robert Bronwasser



6 SPEEDS
Speed up. Increase your efficiency. YOU'LL ALWAYS ACHIEVE REPEATABLE RESULTS

ERGONOMIC & LIGHTWEIGHT BODY
Profiled handle for a FIRM and STRONG grip. The correct operating angle. COMFORTABLE OPERATION THANKS TO THE NATURAL POSITION

QUIET
Silent drive operation for OPEN KITCHENS. Popular with CHEFS

ABS plastic | S.S. stainless steel

HENDI BLEND STICK BLENDER

- Designed with chefs in mind by Robert Bronwasser.
- ABS plastic housing and a stainless steel shaft.
- Stainless steel cross shaped blade with titanium coating.
- Powerful 250W motor, 6 speeds with LCD display.
- Maximum speed 13500 RPM.
- Suitable for processing 1 to 8 liters.

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

FOR CONTAINERS AND PANS WITH A CAPACITY OF 1 TO 4 LITRES

222157

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

HD DESIGN
Increased breakage and scratch resistance thanks to ABS TERPOLYMER

IMPRESSIVE SPEED RANGE
from 6,600 to 13,500 rpm. REDUCTION IN PREP TIME

MORE POSSIBILITIES
20 cm long blender shaft allows you to work with high pans and containers

STICK BLENDER KITCHEN LINE

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



STICK BLENDER DRIVE UNIT - VARIABLE SPEED 350W

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

STICK BLENDER DRIVE UNIT - VARIABLE SPEED 500W

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

BLENDER SHAFT FOR STICK BLENDER

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

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



WHISK ATTACHMENT FOR STICK BLENDER MOTOR 221884 & 221891

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

code	mm	€
222263	(L)250	**98,50**

STICK BLENDER KITCHEN LINE 160 WITH ADJUSTABLE SPEED

- For professional use in ice-cream shops, restaurants, hotel kitchens for preparing ice cream mixes, vegetable soups, purees, sauces, stuffing, mayonnaise, tomato paste, pesto, etc.
- Ventilated motor.
- Housing with ergonomic handle made of durable plastic material.
- Stainless steel shaft and blade: length 160 mm, Ø 25 mm.
- Speed: Approx. 4,000 - 20,000 RPM.
- Net weight, including shaft: approx. 1,61 kg.

code	V	W	mm	€
222140	230	220	ø75x(H)464	**139,50**



WHISK ATTACHMENT FOR STICK BLENDER 222140

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

code	mm	€
222164	(L)185	**92,50**

STICK BLENDERS PROFI LINE

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

PA polyamide S.S. stainless steel

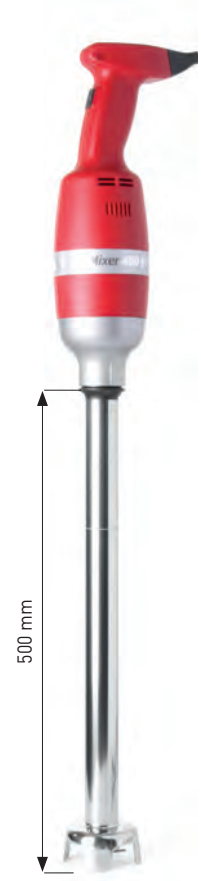
Equipped with a digital display













code	224328	224335	224397	224359	224052
	Stick blender 250 - with fixed speed	Stick blender Profi Line 300 - with adjustable speed	Stick blender Profi Line 400 - with adjustable speed	Stick blender Profi Line 500 - with adjustable speed	Stick blender Profi Line 500 set
control panel		Electronic control panel (9 speeds)	Electronic control panel (9 speeds)	Electronic control panel (9 speeds)	Electronic control panel (9 speeds)
suitable for dishes up to (l)	20	50	80	100	120
dimensions (mm)	ø75x(H)285	ø100x(H)350	ø100x(H)350	ø100x(H)350	ø100x(H)350
shaft length (mm)	250	300	400	500	500
speed (rpm)	fixed 15 000	variables 2 000 – 9 000	variables 2 000 – 9 000	variables 2 000 – 9 000	variables 2 000 – 9 000
maximum speed (rpm)		13 000	15 000	15 000	15 000
power/voltage (W/V)	250/230	300/230	400/230	400/230	500/230
weight (kg)	1,45	3,45	4,1	4,1	4,25
€	**285,00**	**465,00**	**545,00**	**550,00**	**675,00**



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

S.S. stainless steel

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

code	mm	€
224342	ø120x(H)330	**195,00**



934029

WALL MOUNTED STORAGE RACK

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

PA polyamide | S.S. stainless steel

STICK BLENDER PROFI LINE 400 - ADJUSTABLE SPEED SET WITH STORAGE RACK

- Professional version.
- Housing made of fiber reinforced nylon.
- Stainless steel shaft and blade.
- Easy to clean.
- With whisk attachment and wall mounted storage rack.
- Electronic control panel.
- 9 Speed settings between 2000 and 9000 RPM.
- Capacity up to 80 liter.
- Shaft length: 400 mm.
- Weight: 4,75 kg.

code	V	W	mm	€
224380	230	400	ø100x(H)350	**699,50**



224380

PA polyamide | S.S. stainless steel

STICK BLENDER VARIABLE SPEED WITH WHISK AND WALL-MOUNTED RACK

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

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



222393

PA polyamide | S.S. stainless steel

STICK BLENDER 250VV - WITH ADJUSTABLE SPEED

- Professional version
- Housing made of fiber reinforced nylon
- Stainless steel shaft and blade
- Whisk attachment included (290 mm)
- Easy accessory changing clutch
- Easy to clean
- Ergonomic handle
- Shaft length: 250 mm
- Suitable for dishes up to 20 liters
- Speed control knob
- Speed: 2500 - 15000 RPM
- Weight 1,9 kg

code	V	W	mm	€
224373	230	250	ø75x(H)555	**425,00**



224373

BLACKBOLT

SUPERPOWER IN YOUR KITCHEN!



SELECTED FUNCTIONS

kneading dough

sponge cake

whipping cream

beating egg whites

BLACKBOLT PLANETARY MIXER HENDI

- For kneading dough and beating egg whites.
- Housing made of aluminium.
- Equipped with a high, lightweight stainless steel bowl for kneading small amounts of dough.
- Uniform mixing.
- The appliance is stable during operation.
- Quiet motor with guaranteed long service life.
- Cooling system allows the appliance to run continuously for 60 minutes.
- 11 possible speed settings.
- Capacity: 7 l.
  - 0.2-1.5 kg of flour.
  - 2-20 egg whites.
  - 150-1,500 ml of sweet cream.
  - 0.1-2 l of fresh cream.
- Timer.
- Handle coated with synthetic material in accordance with CE standards.
- 4 programs: Dough, Sponge cake, Cream whipping, Egg whipping.
- Accessories are dishwasher safe.

code	V	W	mm	€
221570	230	1500	460x310x(H)379	**649,00**

All information about the BLACKBOLT is available at www.hendiblackbolt.com



V-SHAPE BELT MODULE
Ready for extreme, long-lasting operation

GEARS
Very strong – made of stainless steel, responsible for uniform planetary rotation Smooth transition to the demanded power level

HOUSING
Robust, made of die cast aluminium

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)

SOFT START
11-degree speed smoothy regulated with a knob, adjusted to the chosen program

BOWL – 7 LITRES
Made of AISI 304 stainless steel. Fitted with a convenient handle with anti-slip coating

LID WITH A DISPENSER
Convenient adding ingredients during operation without worrying about getting the worktop unclean



Hook for heavy doughs
AISI 304 stainless steel



egg whisk
AISI 304 stainless steel



Mixer 1
synthetic material POM



Mixer 2
AISI 304 stainless steel



Bowl 7 L
AISI 304 stainless steel

Be Safe Protection
- Overheating protection
- Retractable cutter
- Non-conductive hold-down arm
- Non-slip table stabilisers
- Swing guides with stops
- Overload fuse
- Illuminated switch
- Visible HOT marking

Auto Lift
A system of stays for easier lifting of the heating plate. Increases efficiency.

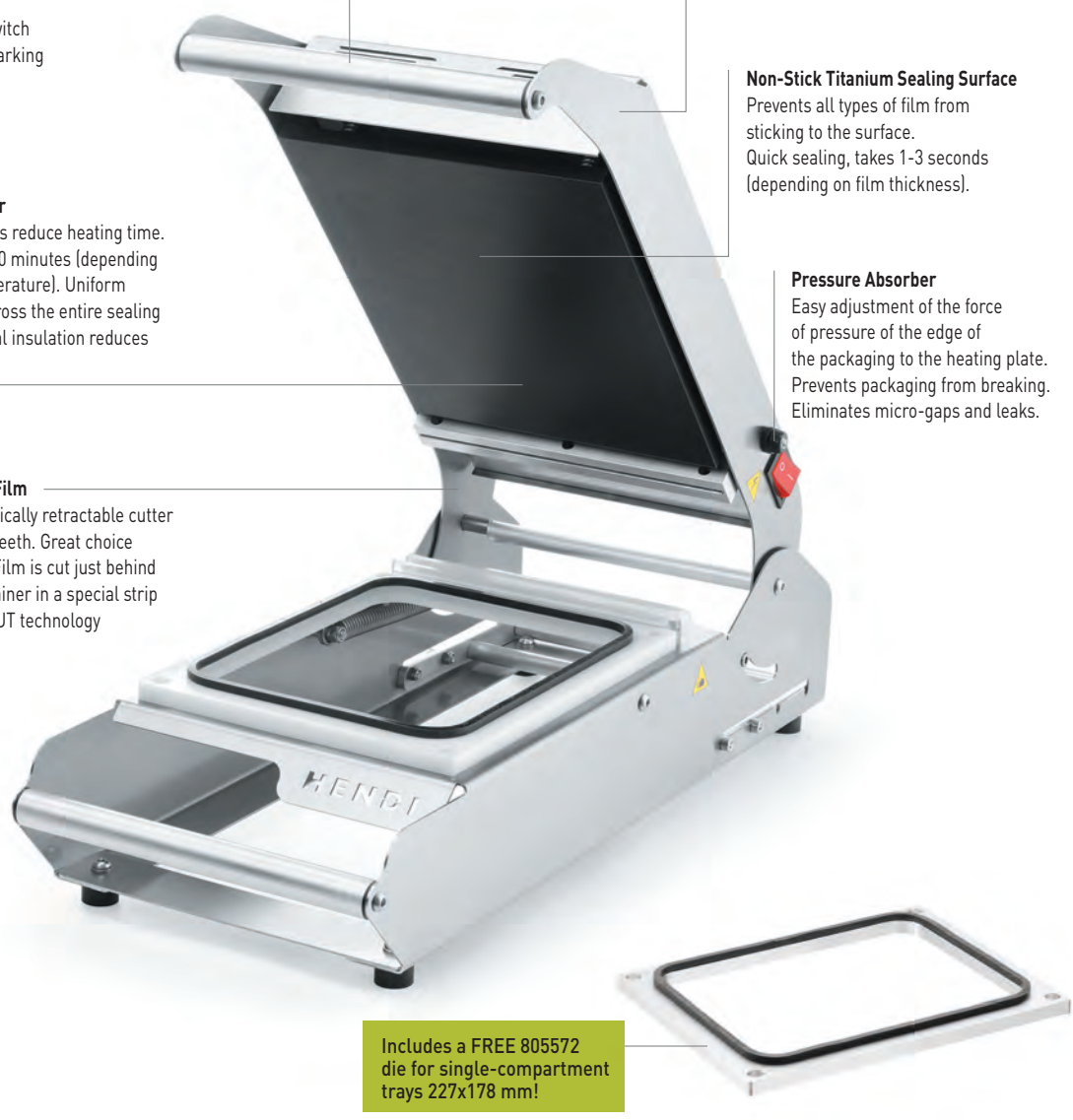
Robust Design
The frame is made of acid-resistant steel with a thickness of over 2 mm. Solid and robust design.

Non-Stick Titanium Sealing Surface
Prevents all types of film from sticking to the surface. Quick sealing, takes 1-3 seconds (depending on film thickness).

Powerful Heater
Powerful heaters reduce heating time. It only takes 8-10 minutes (depending on the set temperature). Uniform temperature across the entire sealing surface. Thermal insulation reduces heat loss.

Pressure Absorber
Easy adjustment of the force of pressure of the edge of the packaging to the heating plate. Prevents packaging from breaking. Eliminates micro-gaps and leaks.

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



Includes a FREE 805572 die for single-compartment trays 227x178 mm!

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

Hot Point Temperature Controller
Temperature controller with a range of 50-210°C.
For precise adjustment of bond strength for a wide range of packaging and sealing films.

Roller Truck Film Feeder with Tensioner
Versatile device for different roller widths – max. 187 mm. JUMBO rolls up to 170 mm in diameter. The tensioner ensures even positioning of the film, prevents unwinding and excessive feeding.







18/10 stainless steel

TRAY SEALER COMPACT

- Construction made of stainless steel.
- Equipped with a lid with spring mechanism for easy and safe opening.
- Insulated handle made of damage-resistant plastic.
- Automatic guillotine with safety knife in specially designed cover; cutting takes place just behind the sealed container in a special strip (air-cut technology).
- Anti-slip feet protecting the tabletop from scratching.
- Sealing surface has titanium coating that prevents film sticking and enables a fast seal in 1-3 seconds (depending on film thickness).
- Pressure absorber ensures a tight seal and prevents packages from crushing.
- Colour-coded LEDs for monitoring the performance.
- Overheat lock, overheat protection, illuminated safety switch.
- Warm-up time after start-up to full operational mode – approximately 8-10 minutes.
- Sealing of trays up to: 235x190x(H)155 mm and cups up to: (H)170 mm.
- Maximum film roll size: width 187 mm, ø170 mm – film sold separately (code: 970720).
- Equipped with aluminium die for 227x178 mm containers (code: 805572), without divider.

code	V	W	mm	€
330005	230	700	610x214x(H)190	**875,00**



330005

TRAY SEALER HENDI MATRIX

- Made of polished aluminium.
- Black silicone seal.

shape	code	type	€
	805572	for a single-compartment 227x178 mm tray	**119,50**
	805589	for two 178x113 mm trays	**119,50**
	805596	for a 227x178 mm two-compartment tray	**119,50**
	805619	for large soup container ø165 mm	**119,50**
	805626	for a three-container 227x178 mm tray	**119,50**

shape	code	type	€
	805633	for two soup containers ø115 mm	**119,50**
	805640	for a colt 227x178 mm two-compartment tray	**119,50**
	805657	for a single-compartment 178x113 mm tray + ø115 mm container	**119,50**
	805664	for a single-compartment 187x137 mm tray	**119,50**

FILM FOR PET/CPP PEEL 12/40 SEALERS

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

code	€
970720	**39,95**



970720

VACUUM CHAMBER PACKAGING MACHINE KITCHEN LINE

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

VACUUM CHAMBER PACKAGING MACHINE PROFI LINE

- For professional use in the catering industry and other industries
- For packing food and technical products, including those with a high water content
- Durable design – casing and chamber made of high-quality AISI 304 stainless steel
- Transparent lid made of durable high-quality ABS plastic makes it possible to control the packaging process
- Convex lid make it possible to pack large portions
- V-shaped gasket with a low leak rate
- Clear indicators (digital display and dial gauge) make it possible to pinpoint the moment when the required vacuum level is reached in the chamber of the packaging machine
- Adjustable pump operation time makes it possible to obtain an appropriate vacuum level in 0-99 s
- Adjustable sealing time within the range of 0-3.5 s
- Adjustable pump cooling level within the range of 0-9.9 s
- The packing cycle starts automatically when the upper lid is closed
- Oil pump ensures a short and very efficient packing cycle
- To be used with smooth and embossed bags



975398



975268

code	975398	975268	975275
dimensions	359x429x(H)345 mm	370x480x(H)435 mm	425x560x(H)460 mm
chamber dimensions	350×300×(H)110 mm	320×370×(H)185 mm	370x450x(H)220 mm
seal strip	295 mm	300 mm	350 mm
pump performance	77 l/min	133 l/min	333 l/min
power/voltage	630 W/230 V	370 W/230 V	750 W/230 V
weight	24,4 kg	38 kg	62 kg
€	**975,00**	**1 375,00**	**1 550,00**

VACUUM CHAMBER PACKAGING MACHINE PROFI LINE

- Adjustable cycle and sealing time, automatic and manual operation.
- Suitable for vacuum packing liquid and wet food.
- With marinate function.
- Fitted with a digital display and a manual pressure gauge.
- High quality oil pump which provides high pressures (1009mbar) and fast vacuum speed.
- Body and chamber made of high quality stainless steel.
- Large recess in the bottom and domed transparent cover allow for packing large portions.

Watch the video

NEW



936801

TEFLON TAPE FOR TOP SEALBAR

- 65mm wide, 1 meter long.
- For HENDI Vacuum machines

code	€
936801	**9,95**



201435

code	201435	201442
dimensions	359x425x(H)356 mm	505x567x(H)465 mm
chamber dimensions	300x350x(H)110 mm	425x457x(H)100 mm
seal strip	300 mm	410 mm
pump performance	8 m³/h – 133,3 l/min	20 m³/h – 333,3 l/min
power/voltage	950 W/230 V	1100 W/230 V
weight	27 kg	58,8 kg
€	**1 095,00**	**1 895,00**



970362

PROFI LINE STRIP VACUUM PACKAGING MACHINE

- For packaging of food and non-food products, excluding liquids.
- Housing made of AISI 304 stainless steel.
- The lid seal guarantees a tight seal during operation.
- User-friendly control panel.
- Pressure gauge with a timer allows you to accurately determine when the required vacuum level is reached in the embossed bag.
- 9 vacuum levels, depending on bag size (no adjustment of vacuum time).
- Bag sealing time countdown.
- Vibration pump.
- Pump capacity: 20 l/min
- Net weight: 8 kg
- The vacuum packaging machine is not dedicated for continuous operation.
- To be used with embossed bag.

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

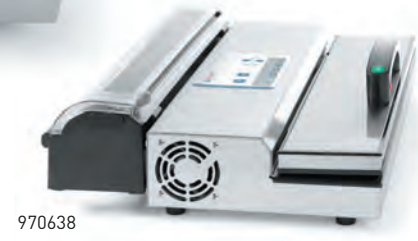


975374

VACUUM PACKAGING MACHINE KITCHEN LINE

- For packaging of food and non-food products, excluding liquids.
- Can be used with bag rolls attachment 970638.
- Stainless steel housing.
- The lid seal guarantees a tight seal during operation.
- User-friendly control panel.
- Countdown timer adjustment function: 0-6 s
- With marinate function.
- With pulse vacuum generation mode.
- Quick start buttons for vacuum and sealing on the handle.
- Automatic switch off after 10 minutes of idleness.
- Vibration pump.
- Pump capacity: 16 l/min.
- Net weight: 5 kg.
- The vacuum packaging machine is not dedicated for continuous operation.
- To be used with embossed bag.

code	seal strip (mm)	V	W	mm	€
975374	410	230	550	490x260x(H)145	**319,50**



970638

BAG ROLLS ATTACHMENT FOR 975374 VACUUM PACKAGING MACHINE KITCHEN LINE

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

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



SOUS-VIDE COOKING BAGS FOR VACUUM PACKING MACHINES

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

code	packed per	mm	€
970676	100	200x150	**7,15**
970652	100	250x150	**8,75**
970683	100	300x200	**12,65**
970669	100	350x250	**19,25**
970690	100	400x300	**24,50**



VACUUM PACKING BAGS, FOR CHAMBER VACUUM PACKING MACHINES

- 2 layers
- Inner layer made from food grade Polyethylene.
- Outer layer made from Polyamide (Nylon) – increases strength and guarantees airtightness
- Total thickness: 65 µm.
- Suitable for chamber vacuum packing machines.
- Not suitable for sous vide cooking.

code	packed per	mm	€
970607	100	200x140	**4,95**
970386	100	230x160	**7,95**
970614	100	300x200	**10,75**
970393	100	350x250	**14,50**
970621	100	400x300	**18,95**



EMBOSSED VACUUM BAGS ON ROLL - 2 PCS

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

code	packed per	mm	€
971062	2	6000x200	**8,95**
971079	2	6000x280	**12,25**



EMBOSSED VACUUM BAGS

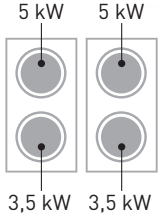
- 2-ply, inside layer 60 µm food contact approved Polyethylene, outside layer 15µm Polyamide (Nylon).
- Total thickness is 75 µm.
- The used materials act as an UV filter.
- Embossing improves the air flow out of the bag during the vacuum packing process.
- Bags can be used in temperatures from -20° up to 100°C.
- Suitable for chamber and external vacuum packing machines.

code	packed per	mm	€
971048	100	150x400	**17,50**
971017	100	150x250	**11,50**
971024	100	200x300	**17,50**
971055	100	250x350	**26,50**
971031	100	300x400	**33,95**

18/8 stainless steel



237687



INDUCTION STOVE WITH 4 HOBS

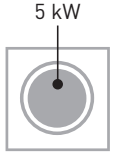
- Designed for professional kitchens to prepare several dishes at the same time.
- Made of durable stainless steel, reinforced with frame.
- 2 separate induction cooktops, 320x560 mm each, made of 5 mm thick tempered glass.
- Equipped with 2 5000 W and 2 3500 W induction burners.
- Up to 60% energy savings when compared to standard electric cookers.
- 4 independent control knobs, 11 power levels to choose from.
- 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 - 260 mm.
- Maximum allowable load for cooktops: 100 kg.
- Adjustable feet (±30mm) for perfect leveling of the cooker.
- Rack provides ample storage space for pots, pans or other accessories.
- 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	€
237687	400	17000	800x700x(H)870	**2 595,00**

18/8 stainless steel



237670



INDUCTION HOKKER HIGH POWER

- Designed for use with woks or extra large induction pots.
- Made of durable stainless steel, reinforced with frame.
- Induction cooktop with 340x340 mm dimensions, made of 5 mm thick tempered glass.
- Up to 60% energy savings when compared to standard electric cookers.
- Convenient control knob, 11 power levels to choose from.
- Safe and comfortable working thanks to heat generation only on contact between the hob and the pot or pan.
- Suitable for induction pots and pans with base diameter of ø160 - 300 mm.
- Maximum allowable load for cooktop: 40 kg.
- Adjustable feet (±30mm) for perfect leveling of the cooker.
- Unit 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	400x400x(H)380	**695,00**

GAS COOKER KITCHEN LINE WITH CONVECTION ELECTRIC OVEN GN 1/1

S.S. stainless steel

- Burners: 2 x 3.5 kW + 2 x 6 kW or 3x 3,5 kW + 3x 6 kW
- Pots: Ø 120-300 mm.
- Cast iron pan support 335x300 mm, one for each burner.
- Thermocouple.
- Cooker top: AISI 304.
- Housing: AISI 430.
- Adjustable steel feet.

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



Cr chrome plated



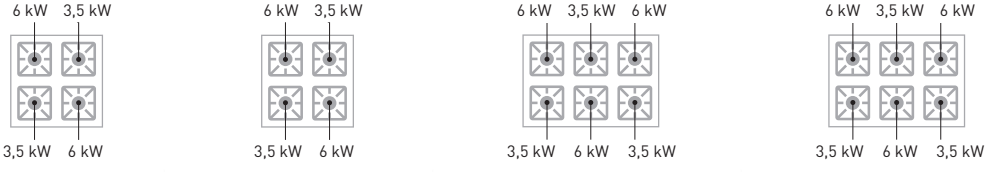
839997

PAN SUPPORT ADAPTER

- For placing small pans on large pan supports.

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





code	227381	225882	226094	225899
dimensions	800x700x(H)310 mm	800x700x(H)900 mm	1200x700x(H)900 mm	1200x700x(H)900 mm
oven dimensions	–	640×370×(H)350 mm	–	640×370×(H)350 mm
burner power	2x 3,5 kW + 2x 6 kW	2x 3,5 kW + 2x 6 kW	3×3,5 kW + 3×6 kW	3×3,5 kW + 3×6 kW
type of oven	–	convection, electric	–	convection, electric
oven power	–	3 kW	–	3 kW
total power	19 kW [HS]	19 kW [HS]	28,5 kW [HS]	28,5 kW [HS]
voltage	–	230 V	–	230 V
weight	35 kg	82 kg	95 kg	105 kg
€	**1 425,00**	**2 495,00**	**2 295,00**	**2 995,00**



225806



225707

GAS COOKER - 5 BURNERS, OPEN FRAME

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

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

GAS COOKER - 5 BURNERS WITH ELECTRIC OVEN

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

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

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	**112,50**

RING FOR HOKKER



- To adapt Hokker 147108 to use with wok 626504.

code	mm	€
147207	ø360x(H)80	**69,95**

HOKKER STAND



- Only suitable for Hokker Big Flame: 147108.

code	mm	€
147306	425x425x(H)400	**189,50**


147801

HOKKER KITCHEN LINE

- Model Kitchen Line - for propane and butane gas.
- Including converter set also suitable for natural gas.
- Fully stainless steel frame.
- Fitted with thermocouple and electronic ignition.
- Fitted with enamelled pan support.
- Gas hose and pressure regulator included.

code	kW[HS]	mm	€
147801	6	400x440x(H)390	**312,50**


147276

HOKKER KITCHEN LINE XL

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

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

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	**595,00**


147108

NEW


152157

PRESSURE REGULATOR 50 MBAR

- For HENDI gas barbecues & Hokkers.

code	€
152157	**15,95**

NEW


147139

GAS HOSE ASSEMBLY HOKKERS

- For HENDI Hokker Profi & Kitchen Line 147108 147801.

code	€
147139	**17,50**

INDUCTION COOKERS 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.





Ø min Ø120 mm max Ø230 mm | 2000 W | 230 V

239391



Ø min Ø140 mm max Ø280 mm | 3500 W | 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	293x373x(H)56	**98,50**

INDUCTION COOKER 3500W KITCHEN LINE

– Touch-sensitive controls, power or temperature adjustable in 10 steps.
– Temperature range: 35-240°C.
– Suitable for pans with bottom diameter between 140 and 280 mm.
– With timer function for 0-180 minutes.
– Equipped with electronic protection against overheating.
– Maximum load of the induction cooker: 20 kg.

code	V	W	mm	€
239421	230	3500	337x417x(H)85	**225,00**



Sturdy stainless steel frame



High quality ventilation



Touch-sensitive controls





min Ø120 mm max Ø230 mm	3500 W 230 V

239414



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

239384

DOUBLE INDUCTION COOKER 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	608x370x(H)61	**207,50**

INDUCTION HOT PLATE KITCHEN LINE

- Unique induction hot plate with a rectangular induction coil which keeps pans warm while providing freedom of placement.
- Power adjustable in 11 steps by means of a knob.
- Temperature range: 40-100°C.
- Equipped with electronic protection against overheating.
- Maximum load of the induction cooker: 15 kg.



code	V	W	mm	€
239384	230	800	460x315x(H)62	**147,50**



INDUCTION COOKER MODEL 3500 M

- Steplessly adjustable power dial.
- Stainless steel housing.
- Maximum load of the induction cooker: 20 kg.
- Suitable for pans with bottom diameter between 120 and 260 mm.

code	V	W	mm	€
239780	230	3500	327x425x(H)100	**225,00**



INDUCTION COOKER MODEL 3500 D

- Digital power, temperature and timer setting via touch-sensitive controls.
- Stainless steel housing.
- With easily cleanable grease filter and double ventilation.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- Height adjustable feet.
- Maximum load of the induction cooker: 20 kg.

code	V	W	mm	€
239711	230	3500	340x440x(H)120	**259,50**



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	390x500x(H)120	**312,50**



INDUCTION WOK MODEL 3500

- Ideal for preparing nutritious meals.
- Stainless steel housing.
- With easily cleanable grease filter.
- Digital power setting.
- Settings immediately respond to high-low.
- Only suitable for use with wok pan 239773.
- Maximum load of the induction cooker: 20 kg.

code	-	V	W	mm	€
239766	induction unit	230	3500	340x450x(H)120	**312,50**
239681	induction wok+wok pan	230	3500	340x450	**412,45**



239322

min ø140 mm
max ø280 mm
5000 W
400 V

INDUCTION COOKER MODEL 5000 D

- Digital power, temperature and timer setting via touch-sensitive controls.
- Stainless steel housing.
- With easily cleanable grease filter and double ventilation.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- Height adjustable feet.
- Works on 380 V, supplied without plug, an electrician is required for the installation.
- Maximum load of the induction cooker: 30 kg.

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



239346

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

INDUCTION COOKER MODEL 7000

- Stainless steel housing with two hobs.
- Front hob has a maximum power of 5000 W, when the front hob operates at 5000 W the rear hob can only generate 2000 W.
- Rear hob has a maximum power of 3500 W only while the front hob doesn't exceed 3500 W.
- Electronic protection against overheating.
- With adjustable metal feet and removable air filter.
- Works on 380 V, supplied without plug, an electrician is required for the installation.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- Maximum load of the induction cooker: 20+20 kg.

code	V	W	mm	€
239346	400	7000	405x698x(H)145	**975,00**



239681



239773

WOK

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

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





239230

min ø120 mm
max ø260 mm

2000 W
230 V

S.S.
stainless steel

INDUCTION COOKER MODEL 2000

- Very slim housing (32 mm) with stainless steel frame.
- Ceramic glass surface.
- Touch-sensitive control.
- Maximum load of the induction cooker: 15 kg.
- Suitable for pans with bottom diameter between 120 and 260 mm.

code	V	W	mm	€
239230	230	2000	296x370x(H)46	**89,95**



239209

min ø120 mm
max ø260 mm

1800 W
230 V

ABS
plastic

INDUCTION COOKER MODEL 1800

- ABS housing.
- Digital power, temperature and timer setting.
- Settings immediately respond to high-low.
- Maximum load of the induction cooker: 15 kg.
- Suitable for pans with bottom diameter between 120 and 260 mm.

code	V	W	mm	€
239209	230	1800	315x345x(H)70	**75,00**



209509

Al
aluminium

HOT TRAY

- GN 1/1 - aluminium.
- On insulated base.
- Automatically heats itself to 95°C.
- Can be used in combination with Thermobox Kitchen Line GN 1/1 and bigger (707906, 707968, 707951, 707944)

code	V	W	mm	€
209509	230	190	530x325x(H)30	**186,50**





239193

INDUCTION HEATER 800W

- Black crystal glass top surface and plastic housing.
- Power regulation adjustable in 10 steps, fitted with electronic overheating protection.
- Control panel with LED display and touch control, can be mounted in a countersunk manner.
- Can be used as a heater chafing dishes equipped with special adapter.
- Also suitable for built-in installation with the optional separately available ring (239186).

code	V	W	mm	€
239193	230	800	ø245x(H)68	**97,50**



239186

MOUNTING FRAME FOR INDUCTION HEATER, 800W

- Suitable for induction heater 239193.

code	mm	€
239186	ø270x(H)17	**10,95**



239551

BUILT-IN INDUCTION HEATER, 1000 W

- Heating surface made of black crystal glass.
- Plastic housing.
- Induction heater for countertop installation.
- 10-step power adjustment.
- Equipped with electronic overheating protection.
- Touch panel and LED display.
- Maximum allowable load for the stove: 15 kg.
- Suitable for pots and pans with base diameter of ø120-200 mm.

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



233962

S.S. stainless steel

QUARTZ HEATED COUNTERTOP DISPLAY

- Stainless steel housing, tempered glass sides, curved acrylic glass doors and mirror back panel.
- Two levels.
- Access via two curved glass doors at the front.
- The shelves fit up to 4 GN 1/2 containers (GN containers not included).
- Fitted with 2 quartz heating elements and an electric heating plate at the bottom.
- With mechanical temperature control.
- Light at the top of the chamber.
- Temperature range: 30°-90°C.

code	V	W	mm	€
233962	230	560	650x467x(H)630	**675,00**



233726



233733

Cr chrome plated | S.S. stainless steel

HEATED COUNTERTOP DISPLAY

- Fitted with double glazing and curved front glass.
- Three levels.
- Two sliding doors at the back.
- Made of stainless steel.
- LED light at the top of the chamber.
- With 3 chrome-plated adjustable shelves.
- Temperature control knob and analogue thermometer.
- Temperature range: 30°-90°C.

code	-	V	W	mm	€
233726	120 Liter	230	1100	678x568x(H)686	**635,00**
233733	160 Liter	230	1500	857x568x(H)686	**725,00**





273982



273999

HEATED COUNTERTOP DISPLAY

S.S. stainless steel

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

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

HEATED COUNTERTOP DISPLAY

S.S. stainless steel

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

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



Water container
for humidification

HEATED COUNTERTOP CABINET

Cr chrome plated S.S. stainless steel

- Fitted with door at the back and curved front glass.
- Lightbox with room for promotional graphics.
- Stainless steel housing.
- Internal lighting in the ceiling.
- With 3 chrome plated shelves, adjustable in height 400x335 mm.
- Water container for air humidification in the heating cabinet.
- Temperature controller and display.
- Temperature range: 30°C up to 90°C.

code	-	V	W	mm	€
233740	97 Liter	230	800	460x448x(H)785	**625,00**



233740

PP polypropylene S.S. stainless steel

7 trays
500 W
230 V



229064

KITCHEN LINE FOOD DEHYDRATOR

- Double wall polypropylene casing increases thermal efficiency.
- The automatic fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
- The set includes 7 305x330 mm stainless steel grates, each with a max load of 500 g.
- Grates are evenly interspaced at 35 mm, easy to remove and clean.
- Transparent door allows the operator to observe the dehydration process.
- It comes with a transparent pad to prevent smaller fruit from falling during dehydration process – it can be also placed at the bottom of the dehydration chamber to collect residue.
- Digital display.
- Temperature control: 35°-70°C.
- Timer adjustable up to 24 hours, in 30-minute intervals.

code	-	V	W	mm	€
229064	7 trays	230	500	345x450x(H)315	**165,00**

Easy controls.





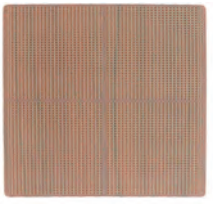
With fine mesh for drying small items.



PLASTIC DRIPTRAY FOR FOOD DEHYDRATORS

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

code	€
941461	**5,00**



NEW

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	340x450x(H)311	**185,00**

6 trays
600 W
230 V



229033

Watch the video

PROFI LINE FOOD DEHYDRATOR

- Stainless steel housing.
- Digital control panel.
- Timer adjustable up to 24 hours, in 30-minute intervals.
- Temperature control: 35°-75°C, adjustable in 5°C increments.
- The quiet fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
- The set includes 10 395x380 mm stainless steel grates.
- Grates are evenly interspaced, easy to remove and clean.
- Transparent door allows the operator to observe the dehydration process.

code	-	V	W	mm	€
229026	10 trays	230	1000	417x535x(H)430	**325,00**

10 trays
1000 W
230 V



229026

DRIPTRAY FOR FOOD DEHYDRATOR

NEW

- For HENDI Profi Line Food dehydrator 229026

code	€
946190	**6,00**

SPICE MAT FOR FOOD DEHYDRATOR

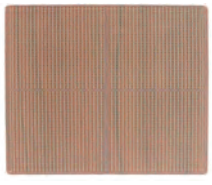
NEW

- For HENDI food dehydrator Profi Line 229026

code	€
946268	**5,00**



946190



946268

Residu pad included



Easy to operate digital control panel



Drying chamber with space for 10 trays



S.S. stainless steel



205914



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

Drain tap

DOUGHNUT DEEP FRYER

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

code	liters	V	W	mm	€
205914	12	230	3500	630x860x(H)360	**495,00**



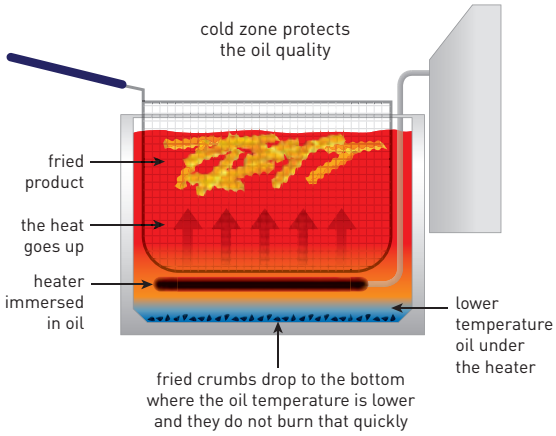
HENDI

Prices net of VAT

DEEP FRYERS PROFI LINE

18/0 stainless steel

- Profi Line deep fryers are made of 18/0 stainless steel.
- Removable control element with an additional safety feature that switches off the fryer heater when it is removed.
- The grease container has a V-shaped bottom with an optimal "cold zone" for increased grease yield.
- Easy to read control panel with temperature control knob and indicator light.
- Overheating protection thanks to a resettable thermal fuse.
- Deep frying basket with extra-long, cool-touch handle for intensive use.
- All deep fryers are equipped with 1 deep frying basket and 1 lid for each chamber.





209424



XL
10 L

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

- Very powerful 400V deep fryer, allows the heating element to use up to 6600W of power.
- Reduces the temperature recovery time after inserting frozen food, resulting in crispier food.
- Supplied without plug, an electrician is required for the installation.

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



933664

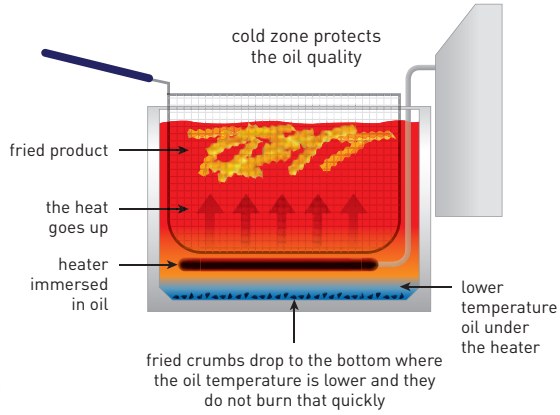
930618

FRYING BASKET

code	-	€
930618	4 litre deep fryers 205808 205846	**15,00**
930632	6 liter friteuses 205815 205853	**22,00**
930656	8 liter deep fryer 205822 205839	**25,00**
933664	8 liter deep fryer 207208 207307 209202 209301	**30,00**
944387	Induction deep fryers 215012 215029	**35,00**
961247	10 liter deep fryer 209424	**35,00**

DEEP FRYERS PROFI LINE DIGITAL

- The Profi Line range of tabletop deep fryers is made of 18/0 stainless steel.
- Element with switch-off function when removed.
- Oil tank with a V-shaped bottom ensures an optimal cold zone, increases the useful life of the oil.
- Clear digital control panel with temperature and timer function.
- Protected against overheating by means of a re-settable thermal fuse.
- A frying basket with extra long handle turns this model into a fine piece of equipment for intensive use.
- All deep fryers come with frying basket(s) and lid(s).



18/0 stainless steel





Frying baskets at page **165**

8 l
3500 W
230 V



207369

DEEP FRYER PROFI LINE WITH DRAIN TAP DIGITAL - 8 L

- Clear digital control panel with temperature and timer function.

code	liters	V	W	mm	€
207369	8	230	3500	300x515x(H)345	**298,50**

2x 8 l
2x 3500 W
230 V



207376

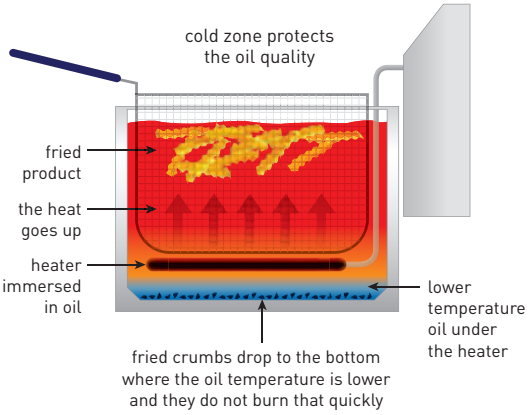
DEEP FRYER PROFI LINE WITH DRAIN TAP DIGITAL - 2 X 8 L

- Clear digital control panel with temperature and timer function.

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

DEEP FRYERS PROFI LINE

- Profi Line deep fryers are made of 18/0 stainless steel.
- Removable control element with an additional safety feature that switches off the fryer heater when it is removed.
- The grease container has a V-shaped bottom with an optimal "cold zone" for increased grease yield.
- Easy to read control panel with temperature control knob and indicator light.
- Overheating protection thanks to a resettable thermal fuse.
- Deep frying basket with extra-long, cool-touch handle for intensive use.
- All deep fryers are equipped with 1 deep frying basket and 1 lid for each chamber.



18/0 stainless steel

8 l
3500 W
230 V



207208

DEEP FRYER PROFI LINE, 8 L

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

2x 8 l
2x 3500 W
230 V



207307

DEEP FRYER PROFI LINE, 2 × 8 L

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

8 l
3500 W
230 V



209202

DEEP FRYER PROFI LINE WITH DRAIN TAP, 8 L

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

2x 8 l
2x 3500 W
230 V



209301

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

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

18/0 stainless steel



205808



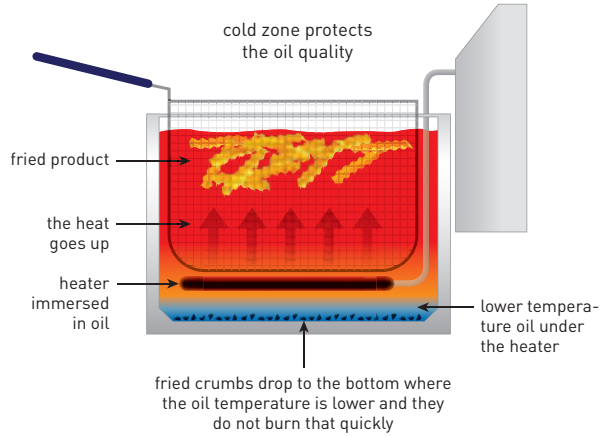
205839

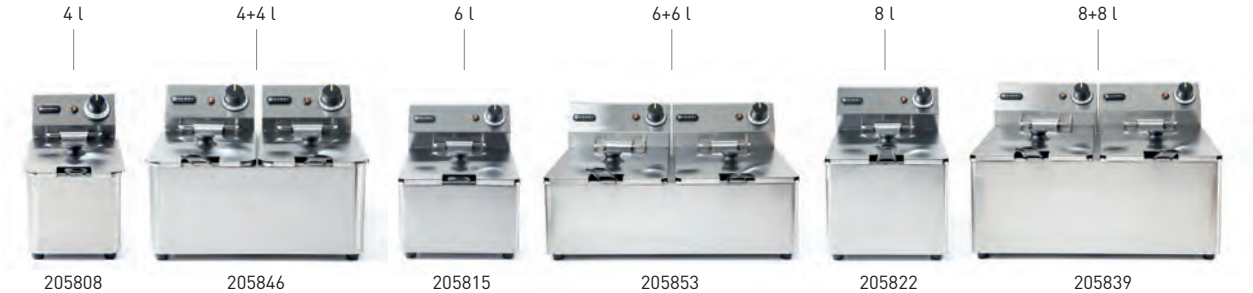
DEEP FRYER KITCHEN LINE

- Housing and oil tank made of stainless steel.
- Removable element with switch-off function when removed.
- Removable oil container, making it easier to clean.
- Heating indication lamp to show if the heating element is operating.
- The temperature can be set up to 190°C.
- A security thermostat ensures the deep fryer does not overheat.
- Overheat protection with reset for extra protection.
- A frying basket with heat insulated and extra long handle.
- Cold zone to protect oil quality.
- Supplied with frying basket and lid.

Frying baskets at page **165**

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





205808 205846 205815 205853 205822 205839

8 l
3500 W
230 V



215012

2x 8 l
2x 3500 W
230 V



215029

S.S. stainless steel

INDUCTION DEEP FRYER WITH DRAIN TAP

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

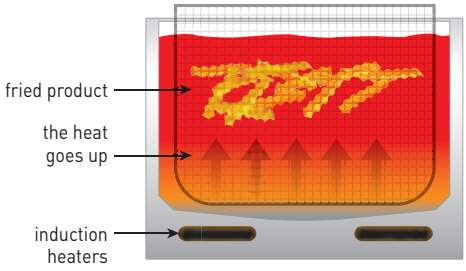
Frying baskets at page **165**

INDUCTION DEEP FRYER WITH DRAIN TAP, 8 L

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

INDUCTION DEEP FRYER WITH DRAIN TAP - 2 X 8 L

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



Drain tap makes emtying easy



With filter for the induction motor



Convenient edge for hanging basket





273869 273876 273845



Infrared heat bulb
919200 included



273883 273890 273852

RISE AND FALL HEAT LAMP CONICAL

Al aluminium

- Thanks to the adjustable cord this heat lamp is very flexible, the length of the cord is adjustable from 70 to 150 cm.
- The amount of heat provided can be changed by adjusting the length of the cord.
- On/off switch located on top of the lamp.
- The included light bulb is shatterproof, making it suitable for keeping food warm.

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

RISE AND FALL HEAT LAMP CYLINDRICAL

Al aluminium

- Thanks to the adjustable cord this heat lamp is very flexible, the length of the cord is adjustable from 70 to 150 cm.
- The amount of heat provided can be changed by adjusting the length of the cord.
- On/off switch located on top of the lamp.
- The included light bulb is shatterproof, making it suitable for keeping food warm.

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

INFRARED HEAT BULB

- Infrared replacement bulb for heat lamps.
- Ideal for back of house use, emits warm red light.
- Shatterproof, with normal fitting (E27).

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



919217



919200

INFRARED HEAT BULB

- Infrared replacement bulb for heat lamps.
- Ideal for front of house use, emits bright white light.
- Shatterproof, with normal fitting (E27).

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



273906



Infrared heat bulb
919200 included

273913

Al aluminium

2 LAMP INFRARED FOOD WARMER BRIDGE

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

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



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.

Scrapers & turners
on page **83**



203125

GRIDDLE

- Griddle area 330x270 mm, entirely smooth.

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



203149

GRIDDLE

- Griddle area 518x328 mm, entirely smooth.

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



203156

GRIDDLE HALF RIBBED

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

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



203170

GRIDDLE RIBBED

- Griddle area 518x328 mm, entirely ribbed.

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



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

CONTACT GRILLS

S.S. stainless steel

- Perfect for grilling and heating bread, pieces of meat, sausages, vegetables, etc.
- Enameled cast iron griddles, easy to clean and maintain.
- Housing made from 18/10 stainless steel guarantees durability.
- High power heating elements quickly heat up the grills.
- Temperature can be set continuously, using the thermostat, from 0°C to 300°C.
- Ventilation openings protect the grill against overheating.
- Bottom grill fitted with rear and side edges and a removable dripping tray, making cleaning easier.
- Lift the top grill with the heat resistant handle and lock in any position thanks to the spring-loaded mechanism.
- Fitted with mains switch with integrated indicator light, pre-heating light and 1.7 m power cable with earthed plug.
- With rubber feet, reducing accidental movement during use.
- Grill cleaning brush is included in the kit.



Watch the video

CONTACT GRILL – SINGLE VERSION

- Grill surface: 220x230 mm.
- Ribbed.

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

CONTACT GRILL – SINGLE VERSION

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

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



263501

CONTACT GRILL „PANINI”

– Grill surface: 340x230 mm.
– Ribbed.

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

CONTACT GRILL „PANINI”

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

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



263655

XL
545 mm

CONTACT GRILL „PANINI” XL

– Both the top and bottom grill are grooved.

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



263624

CONTACT GRILL - DOUBLE GRILL

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

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

CONTACT GRILL - DOUBLE VERSION

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

code	V	W	mm	€
263808	230	3600	570x370x(H)210	**332,50**

CONTACT GRILL - DOUBLE VERSION

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

code	V	W	mm	€
263907	230	3600	570x370x(H)210	**332,50**



KEBAB GRILL & KNIFE

S.S. stainless steel



226001

KEBAB GRILL GAS PROFI LINE

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

code	kW[HS]	mm	€
226001	12	470x550x(H)1150	**1 175,00**

18/0 stainless steel

KEBAB KNIFE ELECTRIC

- For slicing döner kebab, shawarma, gyro, etc.
- 2 stainless steel Ø 100 mm blades, 1 smooth and 1 serrated.
- Blade spins at 2600 RPM and can slice up to 60 kg/h.
- Easily adjustable slicing thickness from 0 mm up to 8 mm.
- Blade cover made of stainless steel ensures safety during cutting.
- Handle and motor housing made of anti-slip material.
- ON/OFF switch integrated with the housing.
- Overload protection with a reset button.
- Blade sharpening stone included.
- Weight 1 kg.

code	V	W	mm	€
267240	230	80	202x152x(H)182	**132,50**



267240

Al aluminium S.S. stainless steel

CORDLESS KEBAB KNIFE ELECTRIC

- For slicing döner kebab, shawarma, gyro, etc.
- 2 stainless steel Ø 100 mm blades, 1 smooth and 1 serrated.
- Blade spins at 2600 RPM and can slice up to 60 kg/h.
- Easily adjustable slicing thickness from 0 mm up to 8 mm.
- Blade cover made of stainless steel ensures safety during cutting.
- Handle and motor housing made of anti-slip material.
- ON/OFF switch integrated with the housing.
- Charger with red and green light indicating battery level.
- Two 2,000 mAh battery packs included.
- Blade sharpening stone included.
- Weight 1,3 kg.

code	V	W	mm	€
267257	230	80	199x152x(H)184	**198,50**



267257

REPLACEMENT KNIFE FOR KEBAB KNIFES

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

code	€
267219	**42,50**

KEBAB KNIFE ELECTRIC

- Ideal for slicing any type of roasted meat like; kebab, shoarma, gyros, etc.
- Large Ø 80 mm smooth slicing disk with stainless steel guard.
- The blade cover ensures safety while slicing.
- Additional Ø 80 mm serrated slicing disk included.
- Disk spins at 8.000 RPM.
- Aluminium handle with 2.7 m power cord.
- Ingress protection: IPX4.
- Adapter with indicator lamp.
- Blade sharpening stone, knife stand and a screwdriver are included.

code	V	W	mm	€
267264	230	80	232x120x(H)115	**298,50**



267264

SOUS-VIDE SYSTEM

- Culinary system in which vacuum-sealed food is cooked at a precisely controlled temperature.
- Ideal for à la carte restaurants.
- Exceptionally suitable for preparation outside peak times.
- Consistently high quality results.
- High precision thermostat adjustable (0,1°C) from 35° to 90°C.
- Housing made entirely of stainless steel.
- Can be sealed air- and watertight due to the lid with silicone rim.

S.S. stainless steel



225448

225264

SOUS VIDE SYSTEM GN 1/1

- Equipped with handles and drain tap.
- Stainless steel spacer with 6 compartments included.

code	liters	V	W	mm	€
225448	20	230	600	540x335x(H)310	**412,50**

SOUS-VIDE SYSTEM GN 2/3

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

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





EMBOSSED VACUUM BAGS

code	packed per	mm	€
971048	100	150x400	**17,50**
971017	100	150x250	**11,50**
971024	100	200x300	**17,50**
971055	100	250x350	**26,50**
971031	100	300x400	**33,95**

Wi-Fi



222645

IVIDE CIRCULATOR STICK FOR SOUS-VIDE 2.0 COOKING

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

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



PC polycarbonate

stackable

864210

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

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

code	GN	mm	€
864210	GN 1/2	265x325	**14,95**
864203	GN 1/1	530x325	**18,95**

sousvide tools.com



Wi-Fi





222997

S.S. stainless steel

IVIDE PLUS SOUS VIDE THERMAL CIRCULATOR

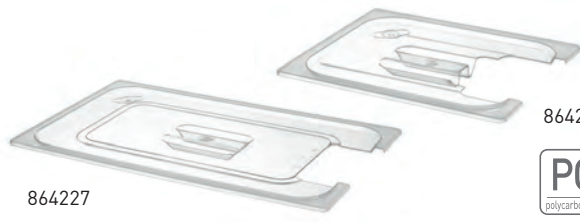
- High precision sous vide thermal circulator with temperature control.
- 4 inch Touch Screen interface.
- Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5 cm by means of a clamp.
- Best performances up to 80 litres.
- Working temperature 5°C to 99°C, accuracy 0.07°C.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

App:

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

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





864234

864227

PC polycarbonate

stackable

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

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

code	GN	mm	€
864234	GN 1/2	265x325	**13,95**
864227	GN 1/1	530x325	**17,95**



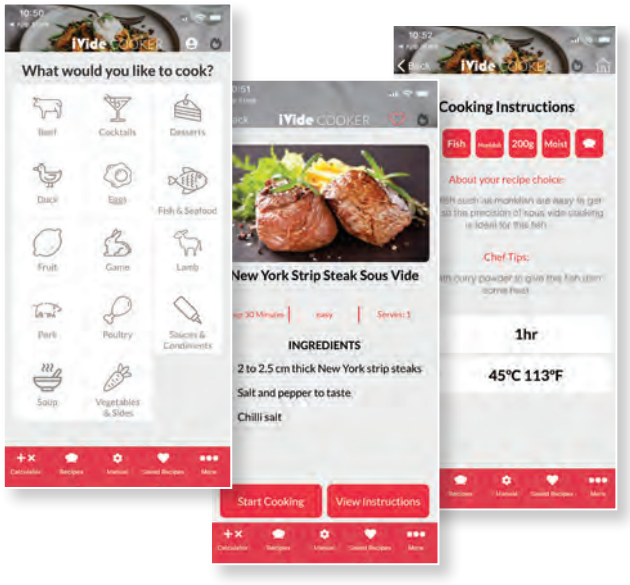
222638

Wi-Fi

IVIDE PLUS JUNIOR

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

code	V	W	mm	€
222638	230	1500	159x121x(H)285	**398,50**



ABS plastic | Al aluminium | wash

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	**76,50**

RECHARGEABLE BATTERY



199640





SMOKE INFUSER

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

code	mm	€
199992	90x54x(H)122	**24,95**



199664 199657

GLASS DOME WITH VENT

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

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



199978

GLASS DOME

- Ideal to use in combination with the smoking gun.

code	mm	€
199978	ø275x(H)140	**18,95**



198124

GAS LIGHTER – SET OF 2 PCS.

- Refillable.
- Supplied empty.

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

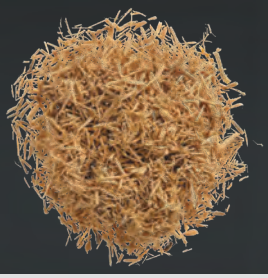
AROMATIC WOOD CHIPS

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



Smoking dust

for use with smoking gun and smoke infusers



Smoking chips small



Smoking chips

for use directly on the charcoal or in combination with a smoking tray or box



		 OAK	 BEECH	 CITRUS	 PEACH	 ALMOND	 OLIVE
Smoking dust 	code	199787	199183	199213	199237	199220	199190
	weight	700 g	700 g	700 g	700 g	700 g	700 g
	€	**6,50**	**6,50**	**6,50**	**6,50**	**6,50**	**6,50**
Smoking chips small 	code	199282	199275	199305	199329	199312	199299
	weight	700 g	700 g	700 g	700 g	700 g	700 g
	€	**10,95**	**10,95**	**10,95**	**10,95**	**10,95**	**10,95**
Smoking chips 	code	199374	199367	199398	199411	199404	199381
	weight	3 kg	3 kg	3 kg	3 kg	3 kg	3 kg
	€	**10,50**	**10,50**	**10,50**	**10,50**	**10,50**	**10,50**



		RED WINE	WHISKY	COGNAC
Smoking dust				
	code	199244	199251	199268
	weight	700 g	700 g	700 g
	€	**6,50**	**6,50**	**6,50**
Smoking chips small				
	code	199336	199343	199350
	weight	700 g	700 g	700 g
	€	**10,95**	**10,95**	**10,95**
Smoking chips				
	code	199428	199435	199442
	weight	3 kg	3 kg	3 kg
	€	**10,50**	**10,50**	**10,50**



199794

SMOKING DUST ASSORTMENT - SET OF 9 FLAVORS

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

code	weight [kg]	€
199794	1.35	**39,95**

BIG CHUNKS

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







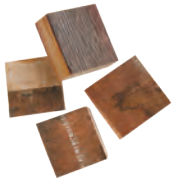




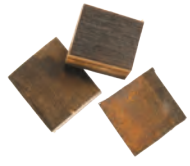
	PEACH	BEECH	CITRUS	OAK	CHARCOAL MARABU
code	199503	199459	199480	199466	199541
weight	3 kg	3 kg	3 kg	3 kg	10 kg
€	**22,50**	**22,50**	**22,50**	**22,50**	**25,95**







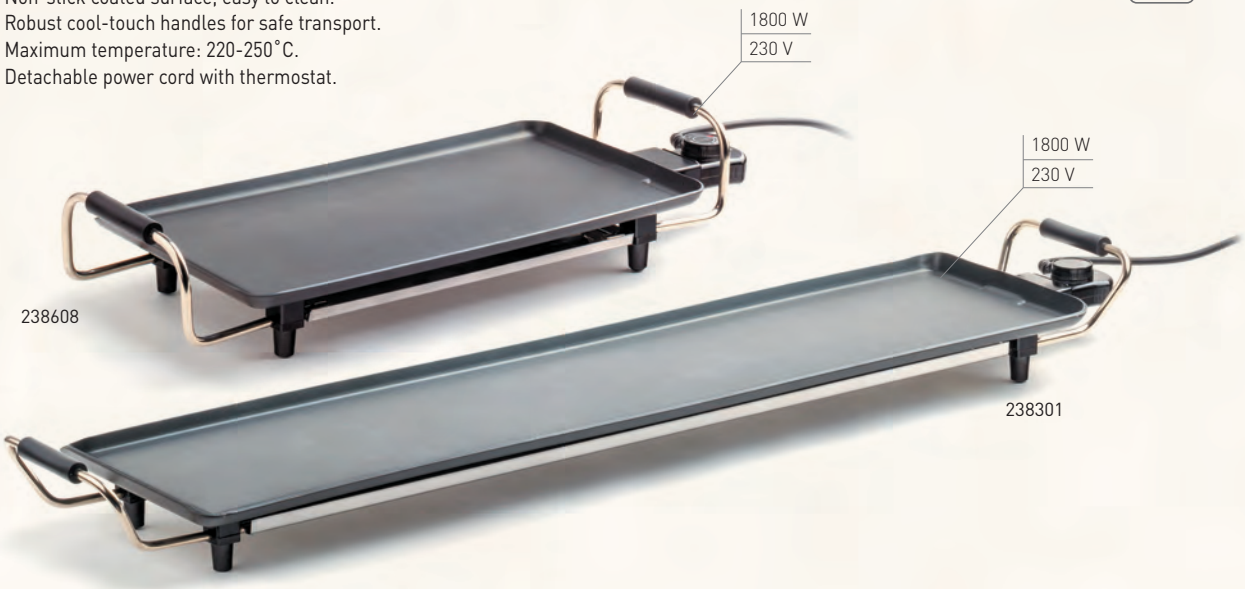




	ALMOND	OLIVE	RED WINE	COGNAC	WHISKY
code	199497	199473	199510	199534	199527
weight	3 kg	3 kg	3 kg	3 kg	3 kg
€	**22,50**	**22,50**	**22,50**	**22,50**	**22,50**

TEPAN-YAKI GRIDDLE

- Non-stick coated surface, easy to clean.
- Robust cool-touch handles for safe transport.
- Maximum temperature: 220-250°C.
- Detachable power cord with thermostat.



TEPPANYAKI GRIDDLE

- Griddle surface dimensions: 440x230 mm.

code	V	W	mm	€
238608	230	1800	526x230x(H)120	**39,95**

TEPPANYAKI GRIDDLE

- Griddle surface dimensions: 892x220 mm.

code	V	W	mm	€
238301	230	1800	1023x220x(H)112	**87,50**

PARTY PAN

- Aluminium with non-stick coating.
- Removable thermostat.
- Suitable for frying, roasting and keeping hot.
- Including lid with clear glass and two insulated handles.

code	V	W	mm	€
239605	230	1600	ø620x(H)190	**87,50**
239506	230	1400	ø500x(H)190	**44,95**


239605

THERMOSTAT CABLE FOR PARTY PAN

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

code	€
239599	**12,95**


239506

HENDICHEF IPC MULTI-PURPOSE FOOD PROCESSOR

NEW



20
functions

cooking
crushing
stirring
folding
steam cooking
sautéing
grating
sous vide
whipping
melting
caramelisation
emulsification
kneading
shredding
chopping
grinding
slicing
mixing
blending
weighing

A modern food processor that enables:
- automatic cooking using preloaded recipes – guarantees the preparation of tasty and healthy meals in a flash
- manual cooking, i.e. setting and changing the parameters on the fly during the cooking process
- uploading more recipes

Additional features:
- creating the archive of cooked dishes
- searching for favourite dishes

Technical parameters:
- Temperature control from 37°C to 130°C
- Timer: 0-90 min
- 12 stirrer speed settings
- Bowl volume: 4.5 l
- Heating power: 1000 W
- Motor power: 1000 W
- Mixing power: 1400 W
- Net/Gross weight: 17.2 kg /18.2 kg

code	V	W	mm	€
221761	230	1400	210x380x(H)320	**598,50**
517123	Set: bowl and accessories for HendiChef			**129,00**

All information about the HENDICHEF is available at www.hendichef.com

BAIN-MARIE GASTRONORM



238905



238912

KITCHEN LINE BAIN-MARIE

S.S. stainless steel

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

code	V	W	mm	€
238905	230	1200	340x540x(H)250	**119,50**

KITCHEN LINE BAIN-MARIE WITH DRAIN TAP

S.S. stainless steel

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

code	V	W	mm	€
238912	230	1200	340x540x(H)250	**132,50**

THERMO SYSTEM



201107



201206

THERMOSYSTEM 1

18/0 stainless steel

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

code	liters	V	W	mm	€
201107	4.2	230	200	265x265x(H)245	**220,95**

THERMOSYSTEM 2

18/0 stainless steel

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

code	liters	V	W	mm	€
201206	8.4	230	400	505x265x(H)245	**376,95**



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	**52,50**

PROFI LINE RICE COOKER & WARMER 5.4 L

- Housing made of stainless steel.
- Internal aluminum container with non-stick coating, removable, easy to clean.
- Stainless steel hinged lid with a seal and vent valve.
- Snap fastener for an easy and tight closing of the cooker.
- A special container for collecting condensation that is dripping from the lid protects the work area from getting wet.
- 2 operating modes – cooking and temperature maintenance mode; when the cooking is finished, the device switches to temperature maintenance mode.
- Capacity: Suitable for 30 cups of dry rice (45-60 servings of cooked rice).
- Measuring cup, rice spoon and silicone non-stick pad included.

code	liters	V	W	mm	€
240403	5.4	230	1950	455x455x(H)380	**207,50**

NEW

NON-STICK MAT FOR RICE COOKERS

- For HENDI rice cooker 240403.

code	€
930830	**5,75**



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	**107,95**

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	555x495x(H)365	**179,50**

S.S. stainless steel

2000 W
230 V



264119

SALAMANDER WALL MOUNTABLE

- Conforms to the IPX4 norm – full protection against dampness.
- Can be installed against the wall without requiring additional brackets, saves space in the kitchen.
- Perfect for grilling or heating up dishes or casseroles.
- Continuous temperature regulation: 50°-300°C.
- With top heating element.
- Fitted with thermostat, 30 min. timer and an indicator lamp.
- 4 possible grid heights.
- Supplied with: grid handles fitted with heat shield, crumb tray.
- Internal dimensions: 460x265x(H)165 mm.
- Cable length: 1.3 m.
- Made of stainless steel.

code	V	W	mm	€
264119	230	2000	610x310x(H)280	**269,50**

3600 W
230 V

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	800x472x(H)456	**475,00**

NEW

2850 W
230 V



264126

S.S. stainless steel

SALAMANDER GN 1/1 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.
- 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	€
264126	230	2850	780x490x(H)310	**325,00**

HEATS UP IN 10s

S.S. stainless steel

4500 W
400 V



264331

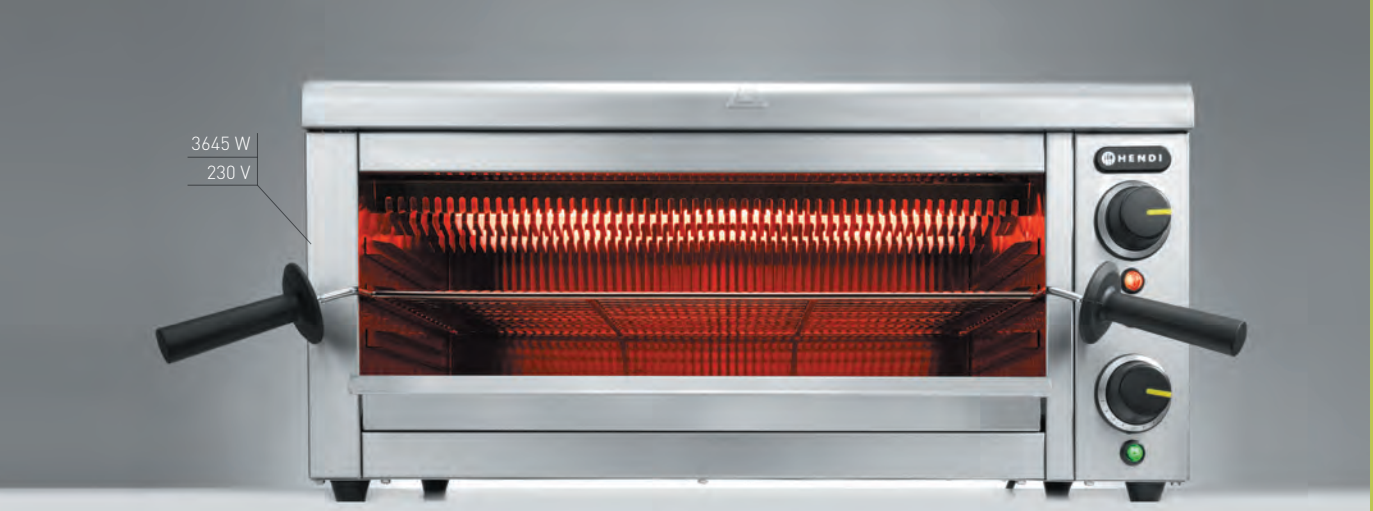


With 9 quartz heaters for faster heating

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	685x396x(H)452	**795,00**



SALAMANDER WITH QUARTZ INFRARED HEATING ELEMENTS GN 1/1

S.S. stainless steel

- 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 thermostat, 15 min.
- timer and indicator lamp.
- 3 possible grid heights, grid handles fitted with heat shield.
- With crumb tray.
- Conforms to the IPX3 norm.

HEATS UP IN 10s



code	V	W	mm	€
264409	230	3645	689x397x(H)318	**398,50**

S.S. stainless steel



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	480x520x(H)530	**598,50**

LIFT SALAMANDER 600

- Type 600 - stainless steel frame.
- Ideal for grilling or keeping dishes/sandwiches warm and crisp.
- Thermostat continuously adjustable up to a maximum of 300°C, with indicator lights.
- 2 independent heating areas.
- Adjustable height by means of smoothly running lifting system.
- Removable dripping/crumb tray with 590x350 mm grid.

code	V	W	mm	€
264706	230	3600	600x520x(H)530	**695,00**

Al die-cast | 18/0 stainless steel

WAFFLE MAKER ROUND

- Make delicious Belgian style waffles without a hassle, ideal for a self-serve waffle station.
- You can make up to 20 waffles per hour.
- Waffle irons made of enameled cast aluminum, can be cleaned with a brush.
- The waffles measure Ø 190 mm and up to 23 mm thick.
- The temperature can be set steplessly between 50°C and 220°C.
- The timer can be set up to 15 minutes.





212172

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

- Perfect for all types of catering establishments who wants to add these fun waffles on a stick or corn dogs to their offer.
- Grooves are cut out of the waffle iron so you can insert the stick and still close the waffle iron.
- Waffle irons made of enameled cast aluminum, can be cleaned with a brush.
- Open the waffle iron easily with the large, stay-cool, handle.
- The housing is made of 18/0 stainless steel, guaranteeing a long service life and easy cleaning.



212189

WAFFLE MAKER CORN DOG

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

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

- 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.



212165

WAFFLE MAKER LOLLYPOP

- It's possible to bake 4 lollypop waffles at the same time, each 255 mm long (without the stick) and shaped like an elongated cone.
- Net weight: 10.5 kg.

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

WAFFLE MAKERS

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

S.S. stainless steel



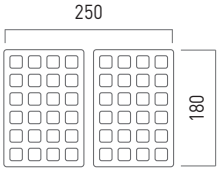
212103 212127 212134

WAFFLE MAKER ‚LIÈGE'

- Liège waffles, two 4x6 rectangular patterns.

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

Liège waffles

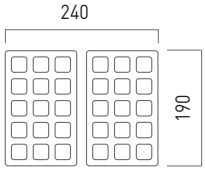


WAFFLE MAKER ‚BRUSSELS'

- Brussels waffles, two 3x5 rectangular patterns.

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

Brussels waffles



WAFFLE MAKER ‚HEART'

- Flower waffles, five conjoined heart-shaped patterns.

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

Flower waffles



282755





282731

Al aluminium S.S. stainless steel

COTTON CANDY MACHINE

- Stainless steel removable bowl, suitable for dishwashers.
- The bowl is fastened by 4 secure clamps.
- Motor housing finished with a pink coating.
- Fitted with a drawer for sticks, sugar, dyes, etc.
- Separate switches for power on and the heating elements, with integrated lamps.
- Voltmeter showing actual voltage.
- Sugar dispenser included.
- Overload fuse protects the motor against burning in the event of a blockage.
- Weight: 11 kg.

code	V	W	mm	€
282731	230	1200	520x520x(H)480	**325,00**

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	**82,50**

S.S. stainless steel <250°C temp



525197

212028

CRÊPE MAKER

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

code	V	W	mm	€
212028	230	3000	470x520x(H)160	**239,50**

WOODEN SPREADER FOR CRÊPE MAKERS

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

code	€
525197	**7,95**

NEW

Al aluminium S.S. stainless steel

NACHO WARMER

- Housing made of aluminium and tempered glass.
- Internal compartment made of AISI 403 stainless steel.
- Fitted with a removable crumb collecting tray.
- Max. heating temperature: 55°C
- Max. load: 30 L

code	V	W	mm	€
282779	230	300	320x390x(H)510	**225,00**



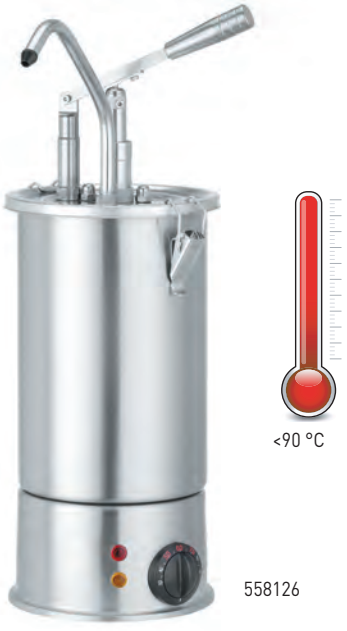
282779

NEW

SAUCE BAIN-MARIE WITH DISPENSER

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

code	V	W	mm	€
558126	230	900	ø180x(H)500	**495,00**



<90 °C

558126

PC polycarbonate

FRENCH FRIES AND NACHOS FUNNEL SCOOP

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

code	mm	€
642566	233x205	**18,00**



642566

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282748



NEW

282762



With convenient collection drawer for crumbs and unpopped popcorn kernels.

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.
- Net weight: ±25 kg.

code	colour	V	W	mm	€
282762	Black	230	1500	560x420x(H)770	**375,00**
282748		230	1500	560x420x(H)770	**375,00**

CHOCOLATE FOUNTAIN

- Made of stainless steel.
- With warming function, temperature can be set up to 150 °C.
- Minimal chocolate capacity: 1 kg.
- Maximal chocolate capacity: 8 kg.
- With separate switch for motor and heating element.







	Chocolate fountain 3 tiers	Chocolate fountain 5 tiers	Chocolate fountain 6 tiers
code	274101	274156	274163
temperature control	45°C	110°C	150°C
min. capacity chocolate	1 kg	2,5 kg	2,5 kg
max capacity chocolate	1,5 kg	6 kg	8 kg
dimensions	ø210x(H)390 mm	ø330x(H)700 mm	ø370x(H)840 mm
power/voltage	170 W/230 V	265 W/230 V	300 W/230 V
€	**59,95**	**425,00**	**625,00**

SAUSAGE ROLLING GRILLS

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



S.S. stainless steel



268506



268704



268605



268735

SAUSAGE ROLLING GRILL – ONE ZONE

code	-	V	W	mm	€
268506	7 rollers	230	740	520x325x(H)175	**269,50**
268605	9 rollers	230	940	520x400x(H)175	**298,50**

SAUSAGE ROLLING GRILL – TWO ZONES

code	-	V	W	mm	€
268704	11 rollers	230	1180	520x477x(H)175	**379,00**
268735	14 rollers	230	1480	520x591x(H)175	**450,00**



268551

GLASS COVER FOR SAUSAGE ROLLER GRILLS

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

code	for sausage rolling grill	mm	€
268551	7 (268506)	470x325x(H)240	**59,95**
268612	9 (268605)	470x401x(H)250	**69,50**
268711	11 (268704)	470x477x(H)250	**82,50**
268742	14 (268735)	470x591x(H)250	**98,50**

18/0 stainless steel



265000

SAUSAGE WARMER

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

code	V	W	mm	€
265000	220-240	450	240x322x(H)466	**232,50**

S.S. stainless steel



240502

SAUSAGE WARMER

- Stepless thermostat temperature control up to 85°C.
- With handles for easy transport.
- Sausage container capacity: 10 l.
- Lid with insulated, cool-touch handle.

code	V	W	mm	€
240502	230	1000	330x280x(H)250	**137,50**

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	230x185x(H)325	**225,00**



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	**127,50**



630716

18/8 stainless steel

SAUSAGE CUTTER

code	mm	€
630716	(L)200	**13,95**



262214





S.S. stainless steel

MULTI TOASTER 6 TONGS

- 2 Layers with 6 toaster tongs - stainless steel.
- Infrared quartz tubes for prompt heating, temperature can reach maximum within 30 seconds.
- Tubes cool down in seconds.
- Switch for selecting different heating groups.
- 15 Minutes mechanical timer with bell.
- 6 Toaster tongs included.

code	V	W	mm	€
262214	230	3000	438x290x(H)402	**225,00**



S.S. stainless steel

262801

TOASTER TONG

code	mm	€
262801	100x340x(H)64	**11,50**



261163

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	200x300x(H)223	**169,50**



921500

S.S. stainless steel

TONG FOR SANDWICH TOASTER

- For use with HENDI sandwich toaster 261163.
- Fitted with insulated handles made of PF resin.

code	mm	€
921500	180x60x(H)180	**31,75**

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	288x418x(H)387	**437,50**



261200








261309


261347



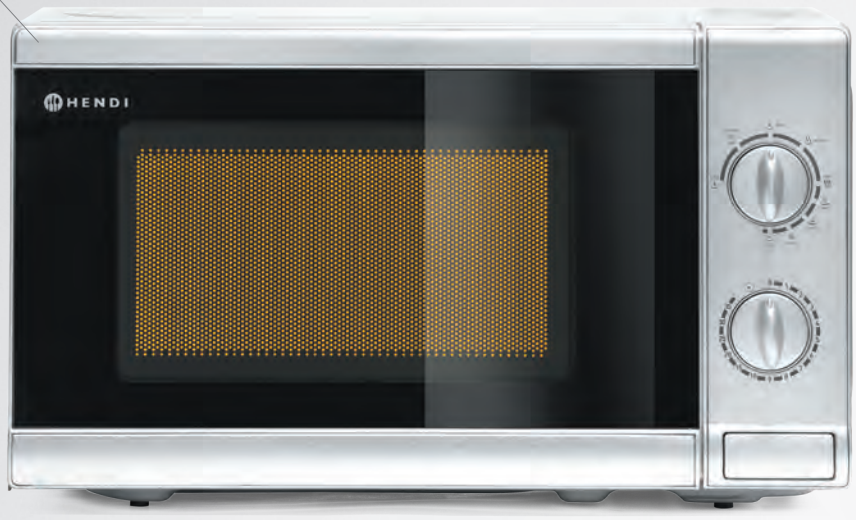
261354

CONVEYOR TOASTER DOUBLE

- Two rows of bread slices fit next to eachother on the conveyor.
- Two separate heating elements.
- Suitable for continuous toasting of sliced bread.
- Supplied with front and back trays.
- Adjustable toasting time up to 3 minutes.

code	colour	V	W	mm	€
261309	Steel	230	2240	418x368x(H)387	**498,50**
261347	Red	230	2240	418x368x(H)387	**525,00**
261354	Black	230	2240	418x368x(H)387	**525,00**

20 l
1050 W
230 V



281710

MICROWAVE WITH GRILL HENDI 1050 W, 20 L

281710

- Stainless steel housing and front panel.
- Easy to read control panel.
- Electromechanical control with two knobs adjusting time and power – 9 levels.
- Top magnetron antenna with rotating shaft ensures uniform distribution of energy.
- Built-in air filter to protect against external factors and dust.
- Airtight door with a glass pane for observing processes in the illuminated microwave interior.
- Push-button opening for easy operation.
- Chamber interior:
  - dimensions 304x306x(H)206, capacity 20 l.
  - painted white.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
- Multifunctional use:
  - defrosting.
  - 4 levels of microwave power: Low, Medium, Medium High, High.
  - function of combining standard and grill mode: Combi (3 levels).
  - grill (power 1000 W).
  - the end of the cooking cycle is signalled by an acoustic alarm.
  - 4 power levels.
- Microwave power: 700 W.
- Includes 255 mm glass turntable plate and grill stand.
- Suitable for round (up to ø280 mm) plates.
- Maximum single operating time: 35 minutes.
- Equipped with a cable with a grounding plug.
- Weight: 11.1 kg.



code	liters	V	W	mm	€
281710	20	230	1050	440x330x(H)259	**147,50**

25 l
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.
  - 4 power levels.
- 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	511x432x(H)311	**389,50**



281444

MICROWAVE PROGRAMMABLE 1000W HENDI 1550 W, 23 L

281444

- Housing and interior of the chamber with ceramic bottom made of stainless steel.
- Easy to read control panel.
- Electronic control.
- Lower rotating magnetron antenna for uniform energy distribution, no rotating disk.
- Built-in air filter to protect against external factors and dust.
- You can select the desired program on the touch panel.
- Door with large glass pane for observing processes in the illuminated microwave interior.
- Tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
  - dimensions 327x346x(H)200, capacity 23 l.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
  - ceramic bottom.
- Multifunctional use:
  - defrosting.
  - 10 default programs.
  - possibility to save up to 100 programs (up to 3 stages in one program).
  - automatic time conversion for double portions.
  - the end of the cooking cycle is signalled by an acoustic alarm.
  - 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	511x432x(H)311	**432,50**



Prices net of VAT

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	574x528x(H)368	**998,50**

18 l
3000 W
230 V



281376

MICROWAVE PROGRAMMABLE, WITH USB PORT 1800W HENDI 3000 W, 18 L

281376

- Housing and interior of the chamber made of stainless steel.
- Chamber fitted with a ceramic floor.
- Easy to read touch control panel with push buttons and digital display that shows time and power.
- Lower and upper rotating microwave antennas for uniform energy distribution, no rotating parts in the chamber.
- Built-in air and grease filter to protect against external factors.
- A special system that reminds you to clean the filter.
- Door with large window for observing processes in the illuminated microwave chamber.
- Tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
  - dimensions 330x310x(H)175, capacity 18 l.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
  - ceramic floor.
- Multifunctional use:
  - defrosting.
  - 10 default programs.
  - 10 power levels.
  - upload programs via the USB port,
  - possibility to save up to 100 programs, including up to 20 custom, multistage programs.
  - automatic time conversion for double or triple portions.
  - the end of the program is signalled by an alarm. Possibility to change the sound or turn it off completely.
- Microwave power: 1800 W.
- Suitable for round (up to ø300 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Fitted with a grounded plug.
- Comes with a USB card, software included.
- Weight: 31.8 kg.



code	V	W	mm	€
281376	230	3000	563x420x(H)340	**1 075,00**



code	281710	281352	281444	281369	281376
COOKING AND PROGRAMMING					
Control	electromechanical	electromechanical	electronic	electronic	electronic
Number of programs / stages	9/1	1/1	100/3	100/3	100/3
Number of power levels	9	1	4	4	10
Maximum time	35 min	6 min	60 min	60 min	60 min
STANDARD EQUIPMENT					
Microwave source	top magnetron antenna	lower rotating magnetron antenna	lower rotating magnetron antenna	lower and upper rotating magnetron antenna	lower and upper rotating magnetron antenna
Number of magnetrons	1	1	1	2	2
Air filter	YES	YES	YES	YES	YES
USB port	-	-	-	YES	YES
Additional accessories	YES - grid	-	-	-	-
DIMENSIONS					
External dimensions	440x330x(H)259 mm	511x432x(H)311 mm	511x432x(H)311 mm	574x528x(H)368 mm	563x420x(H)340 mm
Chamber dimensions	304x306x(H)206 mm	327x346x(H)200 mm	327x346x(H)200 mm	360x409x(H)225 mm	330x310x(H)175 mm
Chamber capacity	20 l	25 l	23 l	34 l	18 l
Maximum plates diameter	280 mm	320 mm	320 mm	355 mm	300 mm
TECHNICAL PARAMETERS					
Power	1050 W	1550 W	1550 W	3000 W	3000 W
Voltage	230 V	230 V	230 V	230 V	230 V
Weight	11,1 kg	15,1 kg	15,5 kg	32,3 kg	31,8 kg
€	**147,50**	**389,50**	**432,50**	**998,50**	**1 075,00**

COOKING TIMES vs APPLIANCE POWER

Power	700	1000	1100	1400	1800
Cooking time	0:35	0:25	0:22	0:18	0:12
	1:05	0:52	0:48	0:37	0:27
	1:35	1:14	1:06	0:57	0:39
	2:05	1:39	1:29	1:10	0:52
	5:00	4:03	3:34	2:50	2:10
	10:00	8:15	7:23	5:40	4:00



225479

LOW TEMPERATURE OVEN

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

code	V	W	mm	€
225479	230	1200	495x690x(H)415	**1 398,50**



225929

CONVECTION STEAM OVEN WITH GRILL 4X GN 2/3

- High-quality stainless-steel body and chamber.
- Manual control panel with knobs for function, temperature, time and amount of steam.
- Has functions for defrost, pre-heat, convection, grill, steam or a combination of those functions.
- Temperature can be set up to 280˚C.
- Timer can be set up to 120 minutes.
- Convection by means of two heating elements and one fan.
- With top grill elements.
- Oven fits 4 GN 2/3 trays, distance between the trays is 70 mm.
- Supplied with 1 grid GN 2/3.
- Convection 3 kW, grill: 1.8 kW.
- Chamber heaters: bottom 1.6 kW, top 0.7 kW.
- Adjustable feet from 55 to 75 mm.

code	V	W	mm	€
225929	230	3000	620x555x(H)585	**1 575,00**

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

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

code	mm	€
224823	580x390x(H)750	**402,50**



224823



227060



Two highly efficient fans, distributing hot air evenly



CONVECTION OVEN H90

- Housing Made of stainless steel.
- Cool touch door with double glazing, which can be removed for easy cleaning.
- Partially enamelled chamber with interior lighting.
- Heating by means of 2 heating elements and 2 fans.
- Temperature adjustable from 50°C to 300°C.
- Timer: 0-120 min.
- Fits 4 438x315 mm trays.
- Guides interspaced at: 70 mm.
- Supplied with 4 trays.
- Stand: 223468

code	V	W	mm	€
227060	230	2670	595x595x(H)570	**495,00**

Fits four aluminium trays

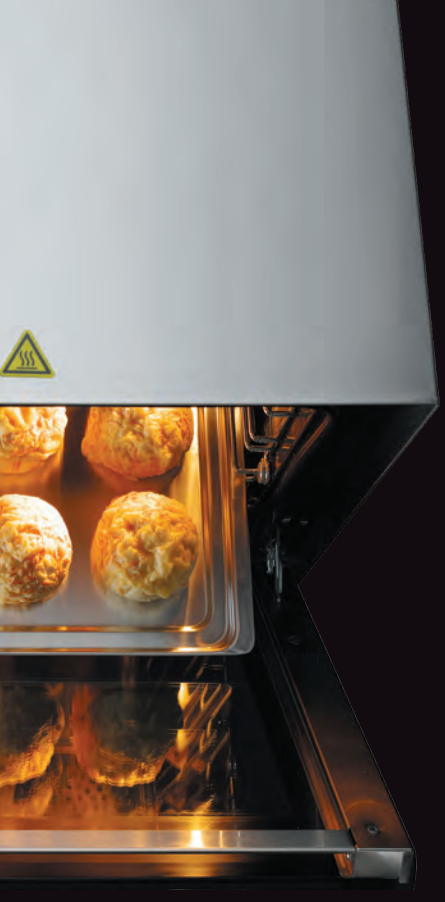


Double, heat resistant glass



Fitted with interior lighting







227077

CONVECTION OVEN WITH HUMIDIFICATION H90S

- Housing Made of stainless steel.
- Cool touch door with double glazing, which can be removed for easy cleaning.
- Partially enamelled chamber with interior lighting.
- Heating by means of 2 heating elements and 2 fans.
- Temperature adjustable from 50°C to 300°C.
- Direct humidification, manually operated with a button.
- Water inlet, which can be connected to water supply, at the back
- Timer: 0-120 min.
- Fits 4 436x315 mm trays.
- Guides interspaced at: 70 mm.
- Supplied with 4 trays.
- Stand: 223468

code	V	W	mm	€
227077	230	2670	595x595x(H)570	**625,00**

Direct humidification



ACCESSORIES



801970



943380



223468

GRID FOR OVENS H90 AND H90S

- Suitable for 227060 and 227077.

code	mm	€
801970	433x338	**16,95**

TRAY FOR OVENS H90 AND H90S

- Suitable for 227060 and 227077.

code	mm	€
943380	437x314x(H)8	**13,95**

STAND FOR OVENS H90 & H90S

- Suitable for H90 and H90S ovens 227060, 227077.

code	mm	€
223468	595x425x(H)700	**398,50**

STEAM CONVECTION OVEN

S.S. stainless steel

- Two reversible fans.
- Direct humidification, adjustable in 5 steps.
- Fits up to four 600 x 400 mm trays, not included.
- Chamber made of stainless steel 18/10.
- Double layer glass door, cools front pane by means of natural convection.
- Tray support spacing 73 mm

TRAY 600x400



225523





NEW



224670

	4x 600x400x(H)20	4x 600x400x(H)20
code	225523	225516
type	three-phase	convection oven
control	electromechanical	electromechanical
tray support spacing	73 mm	73 mm
external size	790x750x(H)635 mm	790x750x(H)635 mm
number of fans	**2 – with reverse**	**2 – non-reversible**
thermostat	50°C up to 300°C electromechanical	50°C up to 300°C electromechanical
humidification	direct , 5-step, manually operated	indirect, manually operated with a button
power/voltage	6,4 kW/400 V	3,2 kW/230 V
weight	58 kg	50,4 kg
€	**2 155,00**	**1 625,00**
	STAND FOR OVENS	**STAND FOR OVENS**
code	224670	224670
dimensions	540x460x(H)700 mm	540x460x(H)700 mm
€	**269,50**	**269,50**

CONVECTION OVEN MULTIFUNCTIONAL

S.S. stainless steel

- Fits 4 trays 429 x 345 mm, 4 trays included.
- One non-reversible fan.
- Body and chamber made of stainless steel.
- Double layer glass door, cools front pane by means of natural convection.
- Tray support spacing 74 mm.

TRAY 429x345



225165

4x
429x345

code	225165
type	convection oven multifunctional
control	electromechanical
capacity	4 trays 429x345x(H)9 mm
tray support spacing	74 mm
external size	590x695x(H)590 mm
non-reversible fan	**1**
thermostat	50°C up to 260°C electromechanical
multifunctional	8 baking options
humidification	
power/voltage	2,6 kW/230 V
weight	36,4 kg
€	**995,00**

NEW



935569

OVEN TRAY FOR CONVECTION OVEN MULTIFUNCTIONAL

- For HENDI Convection oven multifunctional 225165

code	mm	€
935569	429x345	**39,95**

CONVECTION STEAM OVENS MANUAL NANO GN-SIZE

S.S. stainless steel NANO

- A convection steam oven combines the efficiency of a convection oven with the capabilities of a steam oven.
- These modes can be used separately or in conjunction with one another.
- These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meat and poultry or perfectly steamed fish.
- Steam is generated by directly spraying water on the heaters.
- The steam levels in the chamber are controllable and the oven has multiple automated features to maintain the set levels.
- A direct water connection is needed: ¾", max 30°C, 150-200 kPa (2 bar), only treated, softened water.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan(s) have auto-reverse and can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence.
- The fan motor has double bearings and 250W of power.
- The manual control panel has thermostat and steaming indicator lights and three large knobs for setting the time, temperature and amount of steam.
- Timer can be set up to 120 minutes, temperature up to 260°C.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch.
- Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- The chamber is fitted removable GN-tray guides and halogen lighting.









	5x GN 2/3	7x GN 1/1	12x GN 1/1
code	223307	223116	223093
tray support spacing	67 mm	67 mm	67 mm
external size	700x714x(H)628 mm	920x834x(H)859 mm	920x834x(H)1195 mm
number of fans with reverse	**1**	**2**	**3**
power/voltage	5,4 kW/400 V	10,8 kW/400 V	16,1 kW/400 V
weight	64 kg	117 kg	151 kg
€	**2 125,00**	**3 675,00**	**5 125,00**
FLOOR STAND			
code	223666	223659	223642
dimensions	700x580x(H)700 mm	940x640x(H)700 mm	940x640x(H)500 mm
€	**525,00**	**557,50**	**539,50**

CONVECTION STEAM OVENS DIGITAL NANO GN-SIZE

S.S. stainless steel

NANO

- A convection steam oven combines the efficiency of a convection oven with the capabilities of a steam oven.
- These modes can be used separately or in conjunction with one another.
- These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavorful roasted meat and poultry or perfectly steamed fish.
- Steam is generated by directly spraying water on the heaters.
- The steam levels in the chamber are controllable and the oven has multiple automated features to maintain the set levels.
- Works with a direct water connection: ¾", max 30°C, 150-200 kPa (2 bar), only treated, softened water.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan(s) have auto-reverse and can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence.
- The fan motor has double bearings and 250W of power.
- The digital control panel has clear readouts for the different functions, time, temperature and cooking program.
- Electronic timer can be set up to 999 minutes, temperature up to 260°C.
- The oven is programmable to ensures the same level of quality in day to day operations.
- It's possible to create 99 3-step programs, 4 if pre-heating is also added to the program.
- The oven is fitted with a removable temperature probe which can work in conjunction with the incorporated Delta-T cooking function.
- Keeps the chamber warm before pre-heating to ensure quick ready times.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch.
- Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- The chamber is fitted removable GN-tray guides and halogen lighting.
- Automatic chamber heating before "PRE-HEATING" cycle.





229477

AUTOMATIC CLEANING SYSTEM FOR NANO DRIVE OVENS AND THEIR BAKERY VERSIONS

- The system should be purchased together with an oven and installed by an authorised service/ authorised technician as the oven software has to be adjusted to the cleaning system.

code	€
229477	**975,00**







	5x GN 2/3	**7x** GN 1/1	**12x** GN 1/1
code	223291	223109	223086
tray support spacing	67 mm	67 mm	67 mm
external size	700x714x(H)628 mm	920x834x(H)859 mm	920x834x(H)1195 mm
number of fans with reverse	**1**	**2**	**3**
power/voltage	5,4 kW/400 V	10,8 kW/400 V	16,1 kW/400 V
weight	64 kg	117 kg	151 kg
€	**2 750,00**	**4 775,00**	**6 495,00**
FLOOR STAND			
code	223666	223659	223642
dimensions	700x580x(H)700 mm	940x640x(H)700 mm	940x640x(H)500 mm
€	**525,00**	**557,50**	**539,50**

CONVECTION OVENS & COMBI-OVENS NANO 4X 450X340MM

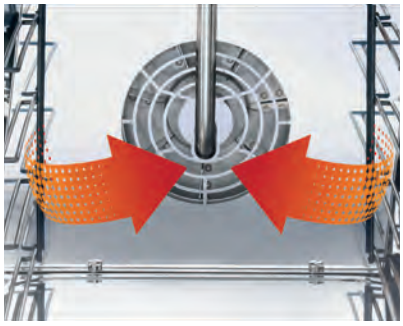
S.S. stainless steel NANO

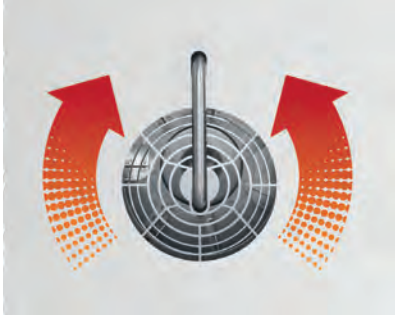
- These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meats and poultry or perfectly steamed fish.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence.
- The fan motor has double bearings and 250W of power.
- Timer can be set up to 120 minutes, temperature up to 260°C.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch.
- Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- Chamber capacity of 4 trays (450x340mm), tray guides are placed 75 mm apart.
- Comes with 4 baking trays.





	Multi-functional manual convection oven with humidifier and grill function NANO	Convection oven manual NANO	Convection oven manual with humidifier NANO	Convection oven digital with humidifier NANO
code	223369	223376	223352	223345
	Manual control panel, three knobs for temperature, time and mode. With a humidifier button for indirect humidification.	Manual control panel, two knobs for temperature and time	Manual control panel, two knobs for temperature and time. With a humidifier button for indirect humidification.	Digital control panel, easy control over the time, temperature and humidification. The oven is programmable, possibility to create 99 3-step programs, 4 if pre-heating is added to the program.
tray support spacing	75 mm	75 mm	75 mm	75 mm
external size	560x595x(H)530 mm	560x603x(H)530 mm	560x603x(H)530 mm	560x603x(H)530 mm
number of fans	**1 non-reversible fan**	**1 non-reversible fan**	**1 reversible fan**	**1 reversible fan**
power/voltage	3,1 kW/230 V	3,1 kW/230 V	3,2 kW/230 V	3,1 kW/230 V
weight	40 kg	35 kg	38 kg	38 kg
€	**1 150,00**	**875,00**	**1 275,00**	**1 495,00**
FLOOR STAND				
code	223031	223031	223031	223031
dimensions	560x510x(H)800 mm	560x510x(H)800 mm	560x510x(H)800 mm	560x510x(H)800 mm
€	**359,50**	**359,50**	**359,50**	**359,50**







NEW



951569



951576

Al aluminium | food contact | oven | wash

OVEN TRAY 450X340 MM

- Perfect for HENDI Nano Convection ovens & combi-ovens NANO 4x 450x340 mm
- Fits ovens 223269 223376 223345 223352.

code	-	mm	€
951569		450x340	**25,70**
951576	Perforated	450x340	**40,12**

Cr chrome plated | oven | wash

OVEN GRID CHROME PLATED

- Perfect for HENDI Nano Convection ovens & combi-ovens NANO 4x 450x340 mm
- Fits ovens 223269 223376 223345 223352.

code	mm	€
951583	450x340	**17,46**

NEW



951583

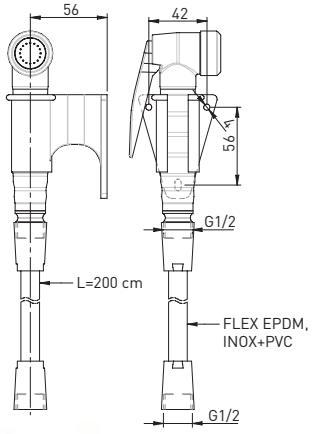
HOSE WITH RINSE HEAD FOR APPLIANCES

- Ideal for any chef to keep their appliances spotless.
- Suitable for cleaning any number of waterproof appliance parts and surfaces.
- A 2 meter long hose brings many objects into range.
- Ergonomic handle with valve lever is comfortable to hold.
- Supplied with a dedicated holder that can be placed on oven housing (as indicated by technician) or on the wall using 3 screws.
- Jet is divided into a number of smaller ones using a strainer which increases the cleaning area covered.
- Water temperatures from 5°C to 85°C are ideal.
- Maximum water flow rate up to 11 L/m at pressure of 3 bar.
- Recommended supply water pressure: 3 bar.
- Operating pressure of supply water: 0.5 to 7 bar.
- PA66 nylon housing, metal parts made of chrome-plated steel.
- Water supply connection: 1/2" inner diameter.

code	mm	€
810323	56x42x(H)2000	**57,50**



810323





OVEN MITTS

- Hendi protective gloves are certified personal protective equipment and comply with the requirements of REGULATION (EU) 2016/425 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 9 March 2016 on personal protective equipment and repealing Council Directive 89/686/EEC. The regulation defines hazard categories I through III, and for each category, methods, and certification requirements are specified. Hendi protective gloves are a category II protective equipment.
- They are CE marked as certified personal protective equipment.
- All our gloves meet the requirements of the general standard EN 420 Protective gloves – General requirements and test methods.
- They provide
  - thermal protection according to EN 407 Protective gloves and other hand protection against thermal risks (heat and/or fire) and
  - protection against mechanical risks according to EN 388 Protective gloves for mechanical protection, specifying levels of mechanical protection performance, and according to EN 13997 Protective clothing - mechanical properties - determination of resistance to cutting by sharp objects.



Protection against mechanical hazards.
Gloves that protect against mechanical hazards are marked with a pictogram and numbers describing the degree of protection provided, e.g:
- The first digit indicates the abrasion resistance, the second the disc cut resistance, the third the tear resistance, and the fourth the puncture resistance.
- An additional letter at the end (from A to F) indicates the degree of cut protection depending on the force applied (from 2 N to 30 N).

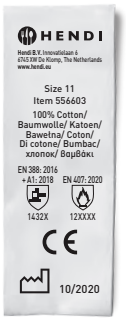


Protection against thermal hazards
Gloves that protect against thermal hazards are marked with a pictogram and numbers describing the degree of protection provided, e.g:
- The first digit indicates the burning behaviour, the second resistance to contact heat, the third resistance to convection heat, 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

code	packed per	mm	€
556603	2	(L)350	**10,95**

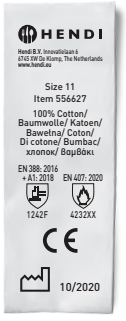




556603

OVEN MITTS, FIBERGLASS - 2 PCS

code	packed per	mm	€
556627	2	(L)360	**21,95**





556627

OVEN GLOVE HEAT RESISTANT - 2 PCS

– Heat resistant up to 250˚C.
– Comfortable fit.

code	packed per	mm	€
556634	2	(L)300	**20,50**





556634

OVEN MITTS, FLAME RETARDANT COTTON - 2 PCS

– Extra long to protect the forearm.
– 2 pcs.

code	packed per	mm	€
556610	2	(L)380	**14,50**

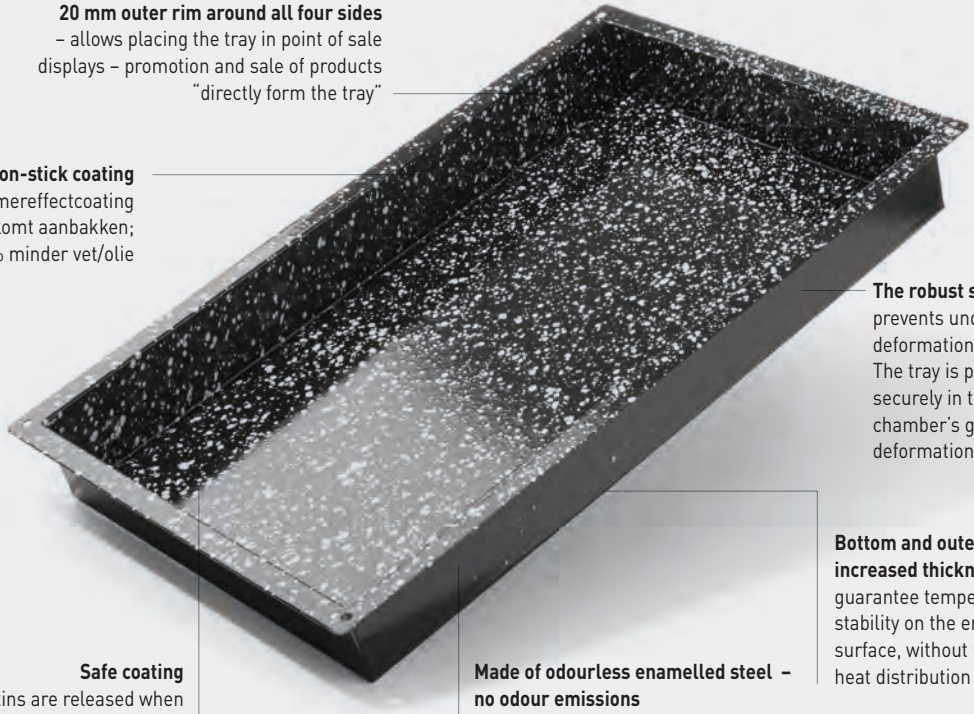




556610

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"

Non-stick coating
– de marmereffectcoating voorkomt aanbakken; bak met 90% minder vet/olie



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

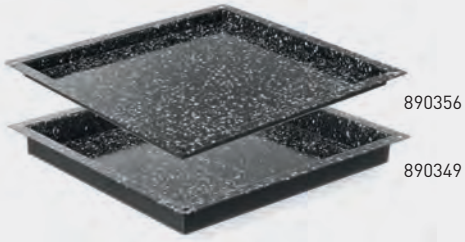
Safe coating
– no toxins are released when baking foodstuffs in high temperatures

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



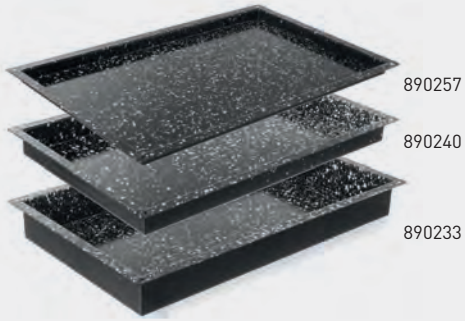
The tray has right angles
allowing for maximum use of the finished product and easier food cost estimation, which translates into profit enabling exact portion sizes and higher return on investment





890356

890349



890257

890240

890233

GASTRONORM CONTAINER ENAMELLED GN 2/3

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

GASTRONORM CONTAINER ENAMELLED

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

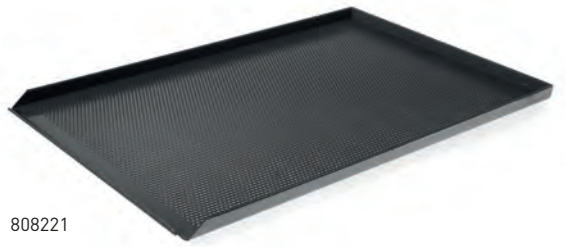


808429

TRAY GN 1/1 - WITH 4 RIMS

– With Teflon™ non-stick coating.

code	mm	€
808429	325x530x(H)10	**31,50**



808221

TRAY PERFORATED

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

code	mm	€
808221	600x400	**47,95**

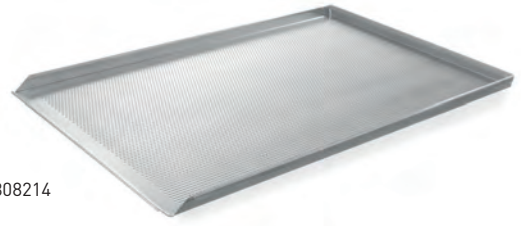


808207

TRAY

– With 3 rims.

code	mm	€
808207	600x400x(H)20	**23,95**



808214

TRAY PERFORATED

code	mm	€
808214	600x400x(H)20	**28,50**



808405

TRAY PERFORATED GN 1/1 - WITH 4 RIMS

– With Teflon™ non-stick coating.

code	mm	€
808405	530x325x(H)10	**36,50**

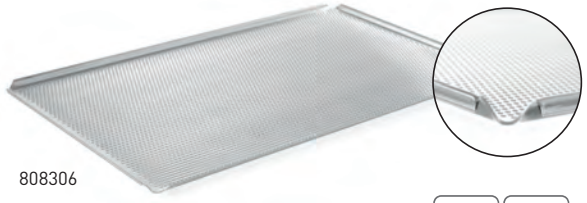


808412

TRAY PERFORATED GN 2/3 - WITH 4 RIMS

– With Teflon™ non-stick coating.

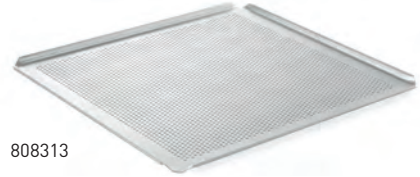
code	mm	€
808412	354x325x(H)10	**38,25**



808306

TRAY PERFORATED GN 1/1 - WITH 4 RIMS

code	mm	€
808306	530x325x(H)10	**20,95**



808313

TRAY PERFORATED GN 2/3 - WITH 4 RIMS

code	mm	€
808313	354x325x(H)10	**21,50**



808238

TRAY FOR FRENCH BREAD

- Perforated.
- Fits 5 loaves of french bread.

Al aluminium | oven

code	mm	€
808238	600x400	**52,50**



808245

TRAY FOR FRENCH BREAD

- With Teflon™ non-stick coating.
- Perforated.
- Fits 5 loaves of french bread.

Al aluminium | oven

code	mm	€
808245	600x400	**79,50**



809259

809242

GASTRONORM TRAY PROFI LINE

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

code	GN	mm	€
809259	GN 1/1	530x325x(H)20	**23,75**
809242	GN 1/1	530x325x(H)40	**27,95**



809273

GASTRONORM TRAY GN 2/3

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

code	mm	€
809280	354x325	**17,50**
809273	354x325	**18,95**



805558

805541

805534

CONTAINER WITH NON-STICK COATING

Al aluminium

code	GN	mm	€
805558	GN 1/1	530x325x(H)20	**43,50**
805541	GN 1/1	530x325x(H)40	**49,95**
805534	GN 1/1	530x325x(H)65	**54,50**



801932

GASTRONORM GRID

304 stainless steel | oven

code	mm	€
801932	354x325	**21,95**



801925

801963
801994

GRID

430 stainless steel | oven

code	-	mm	€
801925	Grid transverse	600x400	**23,25**
801963	Chrome plated	600x400	**19,95**
801994		600x400	**38,95**



801901

801918

OVEN GRID GN 1/1

304 stainless steel | oven

code	-	mm	€
801956	Chrome plated - transverse grid	530x325	**18,95**
801901	Stainless steel AISI 304	530x325	**20,95**
801918	Stainless steel 18/10	530x325	**32,95**



SMOKE OVEN ELECTRIC

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

code	V	W	mm	€
238486	230	1600	540x380x(H)720	**325,00**



238486

SMOKING CHIPS

- Made from the best wood or from the best aging barrels.
- Unique aroma.
- Chips can be placed directly over charcoal or on a smoking tray or in a smoking tube.
- Our offer includes chips made from:
  - wine, whisky, or cognac barrels.
  - oak, beech, olive, citrus, almond, or peach wood.

code	-	weight (kg)	€
199411	peach	0.7	**10,50**
199398	citrus	0.7	**10,50**
199404	almond	0.7	**10,50**
199428	red wine	0.7	**10,50**
199435	whisky	0.7	**10,50**
199367	beech	0.7	**10,50**
199442	cognac	0.7	**10,50**
199374	oak	0.7	**10,50**
199381	olive	0.7	**10,50**



199442

S.S. stainless steel

PIZZA OVEN

- Suitable for heating up frozen products.
- Tray grid suitable for pizzas up to ø 30 cm.
- Timer adjustable up to 15 minutes.
- With 2 heating elements (top and bottom) and crumbs tray.

code	V	W	mm	€
220306	230	1450	480x420x(H)195	**149,50**



220306

PIZZA OVENS COMPACT

S.S. stainless steel | <350°C temp

- Ideal for baking pizzas, bread, lasagnas, etc.
- The compact dimensions make it perfect for small kitchens or even food trucks.
- The use of high-quality materials guarantees a long service life.
- Housing made of high-quality stainless steel AISI 430, easy to clean and maintain.
- Oven chamber measures 415×400×(H)120 mm for pizzas or other dishes.
- Chamber floor lined with chamotte stone; these accumulate the heat which results in crispy pizza bottoms.
- Each heating element is 1000 W 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	**345,00**

DOUBLE DECK PIZZA OVEN 3000W

- Chambers are heated by 3 efficient heating elements; one above, one below and one in between the two chambers.

code	V	W	mm	€
220283	230	3000	580x560x(H)435	**437,50**

Chamber bottom lined with chamotte stone



Doors open forwards



Timer can be set up to 120 min



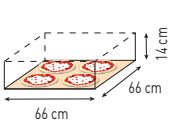
PIZZA OVEN BASIC

- Steel housing with a stainless steel front, insulated with rock wool.
- Analog control panel with individual controls for each heating element, two elements per oven chamber.
- Each oven chamber is fitted with refractory bricks, a thermometer and a light.
- Models with 2 chambers have full separate control panels for each oven chamber.
- Temperature range: 50°C up to 500°C.



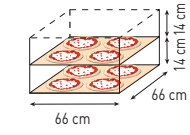
226698





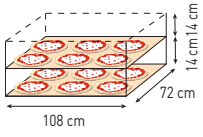
4 (ø32 cm)





4+4 (ø32 cm)





6+6 (ø35 cm)

name	BASIC 4	BASIC 44	BASIC XXL 66
code	226681	226698	226995
number of chambers	1	2	2
dimensions ext.	975x814x(H)413 mm	975x814x(H)745 mm	1360x844x(H)745 mm
dimensions int.	660x660x(H)140 mm	2x 660x660x(H)140 mm	2x1080x720x(H)140 mm
temperature range	from 45°C to 455°C	from 45°C to 455°C	from 45°C to 455°C
power/voltage	4,7 kW/400 V	9,4 kW/400 V	18 kW/400 V
weight	75 kg	122 kg	176 kg
€	**1 095,00**	**1 850,00**	**2 995,00**
FLOOR STAND			
code	226797	227107	227107
dimensions	975x814x(H)960 mm	975x814x(H)860 mm	975x814x(H)860 mm
€	**382,50**	**367,50**	**367,50**

ELECTRIC DOUGH ROLLERS

– Perfect voor het rollen van pizzadeeg, pastadeeg en pastei/ravioli deeg.
– De dikte van het deeg: 1 tot 4 mm.
– Afzonderlijke roller afscherming voor eenvoudig en veilig gebruik.

HDPE polyethylene | S.S. stainless steel

Watch the video



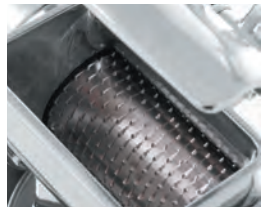
Electric foot pedal included



code	226612	226629	226636
number of pairs of rollers	1	2	2
weight of the dough portion	0,21-0,70 kg	0,08-0,21 kg	0,21-0,70 kg
rolled dough disc diameter	ø260-450 mm	ø140-300 mm	ø260-400 mm
dimentions	650x345x(H)430 mm	475x375x(H)660 mm	585x435x(H)790 mm
power	250 W	250 W	250 W
voltage	230 V	230 V	230 V
weight	27 kg	28 kg	37 kg
€	**995,00**	**1 098,50**	**1 250,00**



226827



Stainless steel roller

CHEESE-GRATING MACHINE

– Capacity of 30 kilos per hour.
– Functional and practical, stable body.
– Despite its small size, the device offers high performance.
– Ideal for grating Parmesan cheese and other hard cheeses.
– Motor is protected against overloading.
– Provided with grated cheese container 1,3 L.
– Speed: 1400 RPM.
– Cylinder diameter Ø 110x60 mm.
– Weight 8 kg.

code	-	V	W	mm	€
226827	30 kg/h	230	380	280x250x(H)310	**449,50**

SPIRAL MIXERS

S.S. 18/10 stainless steel

- For professional use.
- Ideal for pizzerias, bakeries, patisseries, dumplings bars, doughnut shops to mix heavy dough.
- Sturdy and robust housing made of white lacquered steel.
- The bowl, protection grid and spiral are made of AISI 304 stainless steel.
- Safety guard with a grid makes it easy to add ingredients during operation.
- With microswitch, operation stops when safety guard is lifted.
- Chain drive ensures efficient operation.
- Quiet work guaranteed thanks to oil bath gearmotor.
- The spiral design ensures perfect homogeneity and aeration of the dough.
- The mixer doesn't heat up the dough during operation.
- With built-in 30 minute timer.
- Fitted with 4 wheels of which 2 have brakes ensuring comfortable transport and easy use in the kitchen.
- 2 options to choose from: with fixed head and bowl or with rising head and removable bowl.



226209

4 wheels of which 2 have brakes



With integrated timer

226346

Removable bowl

SPIRAL MIXER WITH FIXED HEAD AND BOWL

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	hp	€
226315	290x590x(H)580	10	8	35	ø260x(H)200	40	230	370	0,5	**1 175,00**
226209	385x670x(H)725	22	17	56	ø360x(H)210	59	400	750	1,0	**1 375,00**
226308	435x750x(H)810	32	25	88	ø400x(H)260	82	400	1100	1,5	**1 695,00**

SPIRAL MIXER WITH RISING HEAD AND REMOVABLE BOWL

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	hp	€
226339	380x600x(H)645	10	8	35	ø260x(H)200	56	230	370	0,5	**1 650,00**
226346	390x670x(H)735	22	17	56	ø360x(H)210	81	400	750	1,0	**1 850,00**
226353	435x750x(H)810	32	25	88	ø400x(H)260	95	400	1100	1,5	**2 125,00**





224830

Al aluminium S.S. stainless steel

PASTA MAKER

- Perfect for making fresh pasta (max. width: 140 mm).
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three aluminium alloy rollers/cutters: dough roller, tagliatelle cutter and fettuccine cutter.
- Includes a hand crank and a clamp for table mounting.

code	mm	€
224830	382x440x(H)340	**32,95**

S.S. stainless steel

PASTA MAKER ELECTRIC

- Perfect for making fresh pasta (max. width: 170 mm).
- Cover equipped with safety switch.
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three rollers/cutters: dough roller, tagliatelle cutter (6,25 mm) and fettuccine cutter (2 mm). The rollers and cutters are made of 430 stainless steel.

code	V	W	mm	€
224847	230	70	258x218x(H)232	**182,50**

Watch the video



224847

HENDI

Prices net of VAT

PIZZA DOUGH BOX

– Made of food-grade polypropylene, harmless to human health.
– It maintains freshness of dough and continuity of proofing process.
– Stackable – with or without lids.
– Dishwasher safe.

AMER★BOX

WHAT SHOULD AN IDEAL PIZZA DOUGH PROOFING BOX BE?

Airtight
One of the most key features to look out for is whether your dough proofing box is airtight. This prevents the dough from drying out during prolonged fermentation and makes the dough easier to form.

Environmentally friendly
The use of airtight, resealable boxes reduces the use of foil, traditionally used to cover the dough during proofing. Plastic boxes are durable and can last for many years.

Made of suitable material
Traditional Italian dough proofing boxes were made of wood, but modern plastic boxes provide several benefits. They are airtight and they improve the shape and structure of the dough balls. The right amount of time for the dough to proof creates the right structure which translates into comfortable work – the dough is easier and quicker to stretch. This is not possible with metal containers that interfere with the dough proofing process.

The plastic surface is also smooth, which prevents the dough balls from sticking and makes it easy to remove them from the box after proofing.



Stackable
During proofing and fermentation, we keep multiple balls of dough at the same time. Stackable boxes take up less space in the kitchen. Stacked boxes are also easier to handle due to their stability.

No rounded edges
Special pizza dough boxes make it easy to cut and pull the dough without misshaping it.
GN containers, which are used in kitchens, have rounded edges, thus making it impossible to remove the dough balls without destroying their shape.



880906

PE polyethylene | stackable | food contact

KITCHEN LINE PIZZA DOUGH BOX

code	liters	mm int.	mm	€
880906	14	565x365x(H)70	600x400x(H)75	**12,95**
880913	18	565x365x(H)90	600x400x(H)95	**14,25**
880920	24	565x365x(H)125	600x400x(H)130	**15,75**
880968		lid	600x400	**10,95**



PIZZA SCOOP

Al aluminium · wash

- Lightweight and durable, made of anodized aluminium.
- Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm	€
617151		230x1200	**32,95**
617168	perforated	230x1200	**38,95**

PIZZA SCOOP, ROUND, PERFORATED

Al aluminium · wash

- Made from hard anodised aluminium, making it more wear-resistant, abrasion-resistant and corrosion resistant.
- With sliding grip, which doubles as heat insulation.

code	-	mm	€
618103	perforated	230x1200	**71,95**

PIZZA SCOOP ROUND

S.S. stainless steel

- Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm	€
617182		230x1200	**37,75**
617199	perforated	230x1200	**43,95**

PIZZA SCOOP SQUARED

Al aluminium · wash

- Light and robust, made of anodised aluminium.

code	-	mm	€
617113		305x1320	**36,95**
617137	perforated	305x1320	**46,95**
617120		405x1320	**43,95**
617144	perforated	405x1320	**59,95**



PP polypropylene · S.S. stainless steel

CAKE SERVER

- With polypropylene handle.

code	mm	€
523902	260x55	**4,65**



PP polypropylene · S.S. stainless steel

CAKE SCOOP/CUTTER

- Black polypropylene handle.
- Thanks to its sharpened edges it can be used as a knife.

code	mm	€
523957	300x75	**6,95**


617144


617175

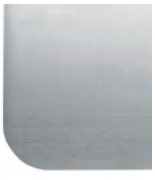

617861


617816


525593


525630











PIZZA SCOOP SQUARED

S.S. stainless steel

code	mm	€
617175	305x1320	**41,95**

PIZZA OVEN CLEANING BRUSH

– Copper brush with aluminium handle.

Al aluminium

code	mm	€
525593	(L)1320	**27,95**

PIZZA SCOOP, SQUARED

– For use in pizzerias and regular restaurants
– Long wooden handle
– Aluminium head
– Heat resistant

Al aluminium

wash

code	mm	€
617816	305x1320	**23,95**
618028	355x1320	**27,95**
617861	405x1320	**31,95**

PIZZA OVEN CLEANING BRUSH

– Brush made of brass wire.
– Steel scraper.
– Removable wooden handle with a screw.

code	mm	€
525630	930x260	**29,95**

PIZZA SCOOP, WOODEN

– Can be used when removing pizza from the oven and for serving.
– Made of durable wood, resistant to high temperatures.

code	mm	€
617724	535x305x(H)10	**15,95**


617724



Al aluminium | wash

PIZZA SCOOP WITH SHORT HANDLE, SQUARED, PERFORATED

- Ideal for use in small spaces
- Made of anodised aluminum
- Lightweight and durable
- Perforation to drain excess flour
- Short handle
- Non-heating silicone handle

code	mm	€
618073	300x660	**37,95**
618066	350x710	**39,75**

PIZZA SCOOP WITH SHORT HANDLE, SQUARED, PERFORATED

- Made from hard anodised aluminium, making it more wear-resistant, abrasion-resistant and corrosion resistant.
- Fitted with a short handle, ideal for compact spaces.
- The silicone handle remains cool during use and protects against heat.

code	mm	€
618080	350x710	**45,95**
618097	300x660	**42,95**

PIZZA SCOOP SQUARED WITH SHORT HANDLE

- Ideal for small spaces
- Short wooden handle
- Aluminium head
- High Thermal Resistance

code	mm	€
618035	305x660	**20,95**
618042	355x710	**23,95**
618059	405x760	**29,50**


617007

18/0 stainless steel | PP polypropylene

PIZZA SLICER

- Stainless steel knife blade, polypropylene handle.

code	ø	length (mm)	€
617007	ø100	(L)230	**4,75**


617014

PP polypropylene | S.S. stainless steel

PIZZA SLICER

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

code	ø	length (mm)	€
617014	ø100	(L)230	**6,75**

PIZZA PLATES SPECIALE

- Made of very durable porcelain, these plates are perfect for heavy use in professional catering establishments.
- The snow-white plates are available in sizes with the diameter of 28 and 33 cm and are complemented with elements in trendy colours; they go together perfectly and bring out the appearance of the dish, making it look even tastier.
- The decoration is protected by glaze, which makes the plates dishwasher and microwave safe.



774847

PIZZA PLATE SPECIALE

code	order unit	mm	€
774830	6	ø280	4,95
774847	6	ø330	5,75



774892

PIZZA PLATE SPECIALE DECORATED

code	order unit	mm	€
774892	6	ø330	8,25



774885

PIZZA PLATE SPECIALE GRANITE

code	order unit	mm	€
774885	6	ø330	7,25



774861

PIZZA PLATE SPECIALE YELLOW

code	order unit	mm	€
774861	6	ø330	7,25



774854

PIZZA PLATE SPECIALE GRAY

code	order unit	mm	€
774854	6	ø330	7,25



774878

PIZZA PLATE SPECIALE ORANGE

code	order unit	mm	€
774878	6	ø330	7,25



777855

PIZZA PLATE SPECIALE BAROCCO

code	mm	€
777855	ø330	8,50



wash



617069

PIZZA PAN

- Made of blue steel.
- Ideal for uniform pizza baking.
- Pan thickness: 0.75 mm
- Suitable for using in a wood-burning oven.

code	mm	€
617069	ø200x(H)25	5,25
617076	ø220x(H)25	5,95
617083	ø240x(H)25	6,50
617090	ø260x(H)25	6,95
617106	ø280x(H)25	7,50
617205	ø300x(H)25	7,95
617304	ø320x(H)25	8,95
617403	ø360x(H)25	9,95
617410	ø400x(H)25	11,95
617427	ø450x(H)38	15,75
617434	ø500x(H)38	18,95

Al aluminium

wash



617533

PIZZA SCREEN

- Ideal for uniform pizza baking.
- Made of aluminium.

code	mm	€
617502	ø230	2,95
617519	ø250	3,05
617526	ø280	3,65
617533	ø300	4,10
617540	ø330	4,55
617557	ø360	4,75
617458	ø380	4,95
617564	ø400	5,80
617465	ø430	6,05
617571	ø450	7,65
617588	ø508	9,10
617595	ø600	13,25

505533



500040

<175°C temp

PIZZA BOARD WITH HANDLE

- Made of compressed wood fibers.
- Resistant to temperature of up to 175 °C.
- The high pressure used during production makes the boards stronger than regular wood.
- Maintenance free (no need for oil or bleach).
- Handle with hole to hang the board.
- Darkens during use which gives it a natural look.

code	mm	€
505533	ø305x(H)6	15,95
500040	ø356x(H)6	23,95
500057	ø406x(H)6	27,95



PP polypropylene

LID SPACER FOR PIZZA'S - 500 PCS

- Height of the lid spacer: 35 mm.

code	packed per	€
709900	500	13,95



709900



PERFORATED PIZZA PAN

NEW

food contact | oven | wash | micro

- For use in restaurants, canteens and hotels serving pizza.
- The pizza screen is made of carbon steel covered with iron oxide which ensures excellent corrosion protection.
- Even baking thanks to special sheet perforation.
- Holes measuring: Ø 3mm.
- Heat resistance up to: 420°C.
- Food contact safe.
- Suitable for oven use.
- ATTENTION: Not dishwasher safe nor microwave safe.

code	mm	€
616918	ø280x(H)25	**8,50**
616901	ø260x(H)25	**7,95**
616925	ø300x(H)25	**8,95**
616932	ø340x(H)25	**9,95**
616949	ø400x(H)25	**14,95**



616918



S.S. stainless steel

617700

PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm	€
617700	(L)190	**6,50**



617731

Al aluminium

PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm	€
617731	(L)200	**6,75**



505540



ø500 and 600 mm have a reinforced bottom

wash

PIZZA BOARD

- Made of raw beech wood.
- With grooves to assist cutting into 6 equal parts.

code	mm	€
505540	ø300	**11,50**
505557	ø350	**13,75**
505564	ø400	**15,75**
505571	ø450	**18,75**
505588	ø500	**29,75**



810361

Cr chrome plated

PIZZA SCREEN/PAN RACK

- Holds up to 14 pizza screens or pans.

code	mm	€
810361	300x305x(H)680	**49,50**



709887



709870

PIZZA DELIVERY BAG 35 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	€
709887	370x370x(H)210	**18,95**

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	**23,95**





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	capacity	mm	€
709825	4 boxes	360x360x(H)200	**25,95**
709818	4 boxes	460x460x(H)210	**33,75**

WATERPROOF COATING
The bag is made of a high-quality material that protects its contents against water and wind.
EASY DELIVERY EVEN WHEN IT RAINS OR SNOWS

HENDI

Al aluminium | PE polyethylene | PP polypropylene

UNIQUELY CAPACIOUS INTERIOR
The bag has a capacity of 72 litres, which means that you can deliver up to:
10 pizza boxes* or 8 salads* + 6 main courses* + 6 soups*
HIGH CAPACITY = HIGH PERFORMANCE = LOWER COST OF DELIVERY = HIGHER PROFIT
* standard delivery packaging was used for the measurement.



ADJUSTABLE THERMAL SHELF
A shelf that divides the compartment into two parts.
Select a place for salads, coleslaws.
Put hot dishes in a separate compartment.
COOL AT THE BOTTOM, HOT AT THE TOP

SEPARATORS
The thermal bag has 5 semicircular separators in the lower shell.
They provide thermal insulation of the container compartment from the ground and prevent the outer fabric from becoming worn out.
DON'T WORRY ABOUT PUTTING IT DOWN THE DISHES ARE SAFE



MULTIFUNCTIONAL CARRIER
Equipped with:
- Chest + belt tensioners
- Hooks for payment terminals/on the straps
- Comfort system – soft, ventilated cladding with light foam on the back and the harness
- Waterproof bill pocket

FUNCTIONALITY COMFORT "HANDS-FREE"

THREE-LAYER WALL WITH COMPARTMENT INSERT
Low temperature permeability thanks to the multi-layer system of walls where the PVC compartment insert plays an important role.
It stiffens the entire structure and provides effective thermal insulation.
THE THERMO INSTANT TECHNOLOGY KEEPS THE FOOD WARM FOR MORE THAN 1.5 HOURS

STRUCTURAL AND SUPPORT BELTS IN AUTOMOTIVE TECHNOLOGY
Polypropylene weave strips in the belt.
Durable, strong, with a great design that will last for years.
NO FRAYING OR UNRAVELLING

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	**76,50**

PROFI LINE | 800 SERIES ARKTIC

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Self-closing lockable door(s) with comfortable curved door handle(s).
- Forced air cooling with auto-defrost, compressor placed above the chamber.
- 60 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 2/1.
- Digital display and electronic thermostat.
- Fitted with 4 wheels of which 2 are castor wheels.
- Climate class: 5.

Watch the video

232118
232132



R600a R290 COOLANT

Chamber and outer housing made of stainless steel



232125
232149

SET OF 4 FEET FOR REFRIGERATORS AND FREEZERS

- 4 stainless steel feet, adjustable up to 60 mm
- Diameter: 55 mm
- For Profi Line and Kitchen Line refrigerated and freezer cabinets

code	€
941072	**66,95**

	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	730x805x(H)1940 mm	730x805x(H)1940 mm	1314x805x(H)1940 mm	1314x805x(H)1940 mm
chamber dimensions	610x635x(H)1540 mm	610x635x(H)1540 mm	1194x635x(H)1540 mm	1194x635x(H)1540 mm
range	0/8°C	-22/-17°C	0/8°C	-22/-17°C
coolant	R600a (110 g)	R290 (120 g)	R600a (140 g)	R290 (150 g)
energy class	B	C	B	C
shelves	4 x GN 2/1 (650x530 mm)*	4 x GN 2/1 (650x530 mm)*	4+4 x GN 2/1 (650x530 mm)*	4+4 x GN 2/1 (650x530 mm)*
average daily power consumption	1,26 kW	4,99 kW	2,01 kW	8,19 kW
power/voltage	220 W/230 V	600 W/230 V	350 W/230 V	980 W/230 V
weight	107 kg	115 kg	171 kg	177 kg
€	**1 595,00**	**1 995,00**	**2 595,00**	**2 995,00**
SHELF GN 2/1	936191	936191	936191	936191
€	**32,50**	**32,50**	**32,50**	**32,50**

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

Fitted with wheels



Dynamic forced cooling



Self-closing, lockable door



- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Self-closing doors fitted with comfortable handles.
- Work surface fitted with a 40 mm high ridge at the back (except 233764).
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- 50 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable stainless-steel feet.
- Climate class: 5 (232040, 232057), 4 (232064, 232699).

R600a R290 COOLANT

Chamber and outer housing made of stainless steel



232040
232064



233764



232057
232699



232071

DRAWER WITH RAILS – 2-PIECE SET

code	mm	€
232071	300x545x(H)145	**398,50**

	A	B	C	A	C
type	cooling, 2-door	cooling, 4-door	freezing, 2-door	cooling, 3-door	freezing, 3-door
code	232040	233764	232064	232057	232699
capacity	280 l	280 l	280 l	420 l	420 l
dimensions	1360x700x(H)850 mm	1360x700x(H)850 mm	1360x700x(H)850 mm	1795x700x(H)850 mm	1795x700x(H)850 mm
chamber dimensions	822x570x(H)580 mm	822x570x(H)580 mm	822x570(H)580 mm	1257x570(H)580 mm	1257x570(H)580 mm
range	0/8°C	0/8°C	-22/-17°C	0/8°C	-22/-17°C
compressor	EMT65HLR power 1/4 KM	EMT65HLR power 1/4 KM	EGU130HLR power 1/2 KM	EGAS100HLR power 1/3 KM	NEK2140Z power 2/3 KM
coolant	R600a (120 g)	R600a (120 g)	R290 (140 g)	R290 (130 g)	R290 (140 g)
energy class	A	B	C	A	C
shelves	2+2 x GN 1/1*	4 drawers	2+2 x GN 1/1*	2+2+2 x GN 1/1*	2+2+2 x GN 1/1*
average daily power consumption	1,34 kW	1,34 kW	3,97 kW	1,73 kW	5,09 kW
power/voltage	250 W/230 V	250 W/230 V	600 W/230 V	400 W/230 V	600 W/230 V
weight	95 kg	95 kg	95 kg	120 kg	120 kg
€	**1 595,00**	**2 175,00**	**1 895,00**	**1 895,00**	**2 195,00**
SHELF	941058		941058	941058	
€	**14,50**		**14,50**	**14,50**	

* 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	220 l	220 l	390 l		390 l	
dimensions	1200x600x(H)850 mm	1200x600x(H)850 mm	1800x600x(H)850 mm		1800x600x(H)850 mm	
chamber dimensions	800x480x(H)580 mm	800x480x(H)580 mm	1400x480x(H)580 mm		1400x480x(H)580 mm	
range	0/8°C	-22/-17°C	0/8°C		-22/-17°C	
compressor	EMT65HLR power 1/4 KM	NE2134Z-263CA power 1/2 KM	FFI10HAK power 1/3 KM		NEK2140GZ-269GA power 1/2 KM	
coolant	R600a (100 g)	R290 (90 g)	R600a (100 g)		R290 (90 g)	
energy class	B	C	B		C	
climate class	5	4	5		4	
shelves	1+1 x 390x428 mm*	1+1 x 390x428 mm*	2x 430x428 mm + 1x 490x428 mm*		2x 430x428 mm + 1x 490x428 mm*	
average daily power consumption	2,06 kW	4,5 kW	2,36 kW		5,48 kW	
power/voltage	270 W/230 V	550 W/230 V	270 W/230 V		550 W/230 V	
weight	74 kg	74 kg	100 kg		100 kg	
€	**1 395,00**	**1 495,00**	**1 695,00**		**1 925,00**	
SHELF	949276	949276	954775	956113	954775	956113
			Left or right	Middle	Left or right	Middle
€	**9,00**	**9,00**	**13,50**	**14,50**	**13,50**	**14,50**

* Maximum load capacity of the shelf approx. 15 kg (with evenly distributed load)

Electronic temperature controller



Forced air cooling



Shelve placing adjustable



KITCHEN LINE | 700 SERIES

- Inner and outer housing are made of high-quality stainless steel.
- Doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 35 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic feet.
- Auto-defrost with condensation evaporator.
- Climate class: SN-T.
- Coolant: R600a.

Chamber and outer housing made of stainless steel



232019



232026

type	cooling, 2-door	cooling, 3-door
code	232019	232026
capacity	300 l	380 l
dimensions	900x700x(H)880 mm	1365x700x(H)880 mm
chamber dimensions	830x595x(H)500 mm	1295x595x(H)500 mm
range	-2/8°C	-2/8°C
coolant	R600a	R600a
energy class	A	A
shelves	2 shelves (335x570 mm)	3 shelves (335x570 mm)
power/voltage	220 W/230 V	220 W/230 V
weight	70 kg	91 kg
€	**995,00**	**1 495,00**
SHELF	931561	931561
€	**14,50**	**14,50**

Shelve placing adjustable



Comfortable handles



Electronic temperature controller



SALAD COUNTERS

- Inner and outer housing are made of high-quality stainless steel.
- Doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 35 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.



232781

Chamber and outer housing made of stainless steel



232798



232880





type	Two door salad counter with glass display	Three door salad counter with glass display	Two door salad counter with raised GN display
code	232781	232798	232880
	With stylish glass display, covers space for 2x GN 1/1 and 3x GN 1/6 containers (max. height 150 mm)	With stylish glass display, covers space for 4x GN 1/1 containers (max. height 150 mm)	With stainless steel lid which covers space for 5x GN 1/6 containers (max. height 150 mm) GN display dimensions: 900x265x(H)195 mm
capacity	300 l	380 l	300 l
dimensions	900x700x(H)1300 mm	1365x700x(H)1300 mm	900x700x(H)1055 mm
chamber dimensions	830x595x(H)500 mm	1295x595x(H)500 mm	830x595x(H)500 mm
range	-2/8°C	-2/8°C	-2/8°C
coolant	R600a	R600a	R600a
shelves	2 shelves (335x570 mm)	3 shelves (335x570 mm)	2 shelves (335x570 mm)
power/voltage	310 W/230 V	310 W/230 V	270 W/230 V
weight	80 kg	110 kg	100 kg
€	**1 250,00**	**1 795,00**	**1 095,00**
SHELF	956403	956403	956403
€	**15,00**	**15,00**	**15,00**

Shelve placing adjustable



Comfortable handles





Prices without VAT and not binding



232897

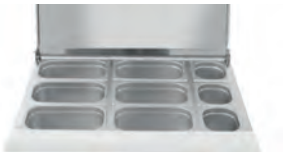


232804



232811







Three door salad counter with raised GN display	Two door salad counter	Three door salad counter
232897	232804	232811
With stainless steel lid which covers space for 8x GN 1/6 containers (max. height 150 mm) GN display dimensions: 1365x265x(H)195 mm.	With stainless steel lid which covers space for 2x GN 1/1 and 3x GN 1/6 containers (max. height 150 mm) Plastic work counter: 900x135x(H)20 mm	With stainless steel lid which covers space for 4x GN 1/1 containers (max. height 150 mm) Plastic work counter: 1365x135x(H)20 mm
380 l	300 l	380 l
1365x700x(H)1055 mm	900x700x(H)888 mm	1365x700x(H)888 mm
1295x595x(H)500 mm	830x595x(H)500 mm	1295x595x(H)500 mm
-2/8°C	-2/8°C	-2/8°C
R600a	R600a	R600a
3 shelves (335x570 mm)	2 shelves (335x570 mm)	3 shelves (335x570 mm)
310 W/230 V	310 W/230 V	310 W/230 V
105 kg	68 kg	87 kg
1 695,00	**995,00**	**1 450,00**
956403	931561	956403
15,00	**14,50**	**15,00**

Electronic temperature controller







PIZZA COUNTERS

- Inner and outer housing are made of high-quality stainless steel, with granite worktop.
- Doors fitted with comfortable handles.
- Forced air cooling with auto defrost, compressor placed underneath the chamber.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.



Chamber and outer housing made of stainless steel



232859



232873

	Two door pizza counter 300L	Three door pizza counter 380L
code	232859	232873
	With stainless steel cover around the GN space which fits 5x GN 1/6 containers (max. height 150 mm)	With glass cover around the GN space which fits 8x GN 1/6 containers (max. height 150 mm).
capacity	300 l	380 l
dimensions	900x700x(H)1100 mm	1365x700x(H)1120 mm
chamber dimensions	830x595x(H)500 mm	1295x595x(H)500 mm
range	-2/8°C	-2/8°C
coolant	R600a	R600a
shelves	2 shelves (335x570 mm)	3 shelves (335x570 mm)
power/voltage	310 W/230 V	220 W/230 V
weight	94 kg	180 kg
€	**1 150,00**	**1 695,00**
SHELF	931561	956403
€	**14,50**	**15,00**

PIZZA COUNTERS

- Inner and outer housing are made of high-quality stainless steel, with granite worktop.
- Doors fitted with comfortable handles.
- Forced air cooling with auto defrost, compressor placed underneath the chamber.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.



232996

2-DOOR PIZZA COOLING TABLE WITH 7 DRAWERS, WITH GRANITE WORKTOP

- Equipped with 7 uncooled drawers of 400x620x(H)65 mm.
- Chamber dimensions: 1480x670x(H)570 mm.
- 60 mm thick polyurethane foam insulation.
- 2 shelves (600x400mm) included.
- Spread load capacity of 15 kg each.
- Energy label (counter only): A (A+++-G).
- Weight: 367 kg.

code	range	V	W	mm	€
232842	-2/8°C	230	250	2010x800x(H)1000	**2 695,00**



232842



R600a COOLANT

Chamber and outer housing made of stainless steel

THREE DOOR PIZZA COUNTER WITH COOLING DISPLAY 380+40L

- Chamber capacity: 254 l.
- Chamber dimensions: 1295x595x(H)475 mm.
- Includes 3 shelves 335x570 mm, maximum load capacity 15 kg (with evenly distributed load).
- Cooling top unit with static cooling.
- Cooling top unit for 6x GN 1/4, dimensions 1405x335x(H)435 mm.
- Climate class: table: 4, cooling top unit: 5.
- Refrigerant: R600a (70 g + 40 g).
- Average daily electricity consumption: 1.6 kW (table), 1.55 kW (top unit).
- Self-closing door.
- Energy label (counter only): A (A+++-G).
- Weight: 193+41 kg.

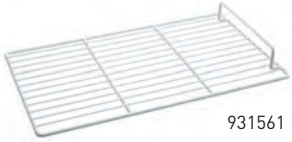
code	range	V	W	mm	€
232033	-2/8°C	230	400	1365x700x(H)1030	**2 350,00**



232033

SHELF FOR COUNTER REFRIGERATOR & FREEZERS 2-DOORS KITCHEN LINE

code	€
931561	**14,50**



931561

REFRIGERATED COUNTERTOP SERVER

- Inner and outer casing made of high-grade stainless steel
- Static cooling – cooled bottom of the inner basin
- EMBRACO refrigeration unit
- Insulation thickness: 40 mm (material: C5H10)
- Digital display, electronic thermostat
- Climate class: 5
- Refrigerant: R600a (40 g)
- Average daily electricity consumption: 1.55 kW
- Temperature range: 0/8°C
- Compressor: EMT45HLR with 1/5 hp
- Automatic defrosting
- Smooth operation in ambient temperature of up to 32°C and relative humidity up to 60%
- 4 plastic feet



232965 **4x GN 1/3**



232903 **5x GN 1/4**



232972 **6x GN 1/3**



232910 **7x GN 1/4**



232989 **7x GN 1/3**



232927 **8x GN 1/4**



232996 **9x GN 1/3**

REFRIGERATED COUNTERTOP SERVER GN 1/4 ARKTIC

- With hardened glass display.
- Fits GN 1/4 containers with a max height of 150 mm.

code	-	V	W	mm	€
232903	5x GN 1/4	230	180	1205x335x(H)430	**525,00**
232910	7x GN 1/4	230	180	1505x335x(H)430	**625,00**
232927	8x GN 1/4	230	180	1805x335x(H)430	**698,50**

REFRIGERATED COUNTERTOP SERVER GN 1/3 ARKTIC

- With hardened glass display.
- Fits GN 1/3 containers with a max height of 150 mm.

code	-	V	W	mm	€
232965	4x GN 1/3	230	180	1205x395x(H)430	**569,50**
232972	6x GN 1/3	230	180	1405x395x(H)430	**625,00**
232989	7x GN 1/3	230	180	1605x395x(H)430	**689,50**
232996	9x GN 1/3	230	180	2005x395x(H)430	**795,00**

REFRIGERATED COUNTERTOP SERVER GN 1/3 ARKTIC

- With stainless steel lid.
- Fits GN 1/3 containers with a max height of 150 mm.

code	-	V	W	mm	€
233948	4x GN1/3	230	180	1205x395x(H)290	**575,00**
233955	6x GN1/3	230	180	1405x395x(H)290	**654,50**
233979	7x GN1/3	230	180	1605x395x(H)290	**709,50**
233986	8x GN1/3	230	180	1805x395x(H)290	**765,00**
233993	9x GN1/3	230	180	2005x395x(H)290	**850,00**



233948

NEW

R600a COOLANT

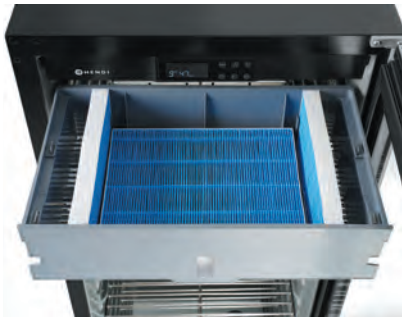
DRY AGING CABINET

- Body, door frame, and door handle made of AISI 304 stainless steel.
- Door made of 2 layers of Low-E tinted tempered glass which increases energy efficiency by blocking infrared light and UV from the outside while preventing the heat from transferring inside. Door lock is included.
- Distilled water container made of ABS – distilled water must be filled manually.
- Notification on display and audible alarm to warn when humidity is below 15% for the user to fill the water container.
- Alarm indicating the door open for more than 3.5 minutes – protection against uncontrolled disruption of the conditions in the chamber.
- In the cabinet there are:
  - 3 shelves,
  - 1 hanging rod,
  - 3 hooks,
  - salt tray (salt not included),
- all elements above are made of AISI 304 stainless steel.
- 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.
- Cooling by means of an evaporator and 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 shelf: 30 kg.
- 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.

code	liters	V	W	mm	€
204962	352	230	170	595x710x(H)1720	**2 995,00**



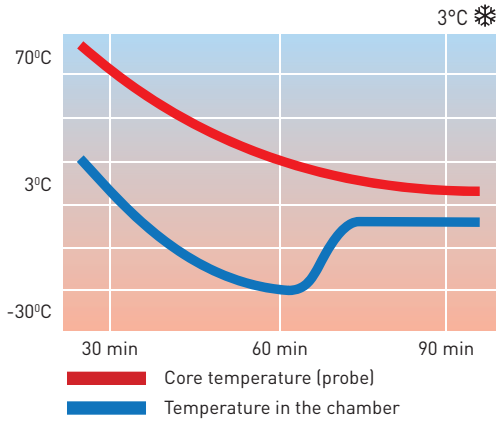
204962



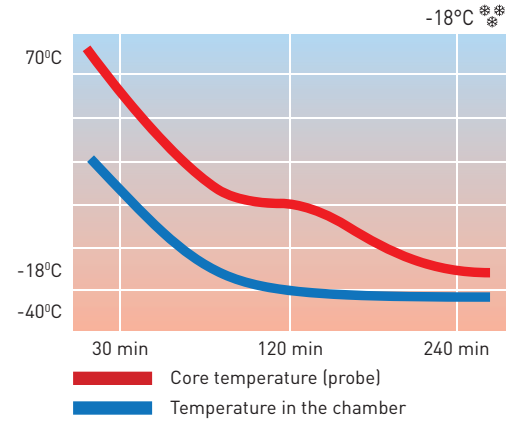




Blast chilling from +90°C to +3°C
This process helps lower the food temperature to safe +3°C in a suitably short time, in line with HACCP standards.
The adequate chilling speed helps reduce bacteria growth in the range from +65°C to +10°C.
Blast chilling helps retain the quality, colour and smells of 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.





237731

BLAST CHILLER 3X GN 2/3

- For quick cooling or freezing of prepared food, freezing cakes, desserts, fish or ice cream.
- Stainless steel exterior and chamber interior, galvanized steel base.
- Chamber with rounded internal corners for easy cleaning.
- 3 stainless steel guides suitable for GN 2/3.
- 60 mm polyurethane insulation, injected under high pressure.
- Self-sealing door with left hand hinges and magnetic seal.
- Front panel with electronic control and display.
- Easy access to capacitor for cleaning and maintenance.
- Manual defrosting with door open.
- Removable drip tray.
- Distance between guides: 80 mm.
- Cooling capacity at 9kg: (+65°C/+3°C) in max. 90 min.
- Freezing capacity at 7kg: (+65°C/-18°C) in 240 min.
- Cooling Agent: R455.
- Fan forced cooling.
- Chamber and Core Probe Included.
- Adjustable feet (up to 20 mm).

code	V	W	mm	€
237731	230	550	660x640x(H)420	**2 695,00**

BLAST CHILLERS

- Enables quick chilling or freezing of prepared dishes.
- Chilling from 70°C to 3°C (90 mins), from 70° C to -18°C (240 mins) or within a pre-set time (without indicating the target temperature).
- Outer housing and inner chamber made of high-quality stainless steel.
- Inner chamber with rounded corners for easier cleaning.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 60 mm thick polyurethane foam insulation.
- Removable top cover.
- Self-closing door with magnetic gasket.
- Digital temperature controller and display.
- Probe included.
- Fitted with 4 adjustable stainless steel feet.
- Climate class: SN-T
- Coolant: R455.

Chamber and outer housing made of stainless steel

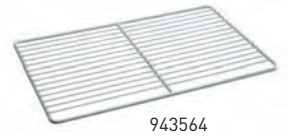


232163 232170 232187

code	chamber capacity	tray support spacing (mm)	output at chilling to +3°C (kg/cycle)	output at freezing to -18°C (kg/cycle)	V	W	inside dimensions of the chamber (mm)	mm	kg	€
232163	3× GN 1/1 or 3× 600×400	70	14	11	230	1150	610×410×(H)280	750×740×(H)750	50	**3 395,00**
232170	5× GN 1/1 or 5× 600×400	70	20	15	230	1420	610×410×(H)410	750×740×(H)880	71	**3 895,00**
232194	7× GN 1/1 or 7× 600×400	105	25	20	230	1490	610×410×(H)760	750×740×(H)1290	90	**6 295,00**
232187	10× GN 1/1 or 10× 600×400	70	25	20	230	1490	610×410×(H)760	750×740×(H)1290	90	**6 395,00**

SHELF FOR BLAST CHILLERS

code	€
943564	**45,00**



943564









233689



COUNTERTOP FREEZER DISPLAY 77L

S.S. stainless steel

- Intended for presentation and serving up to 4 hours. Not intended for long term storage of frozen produce.
- Body made of high-quality stainless steel, fitted with triple glazed cover with easy opening system.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 8x GN 1/6 GN containers or 4x GN 1/3 containers (max. height 100 mm), not included.
- With 4 adjustable stainless steel feet.
- Digital temperature controller and display.
- Refrigerant: R290.
- Climate class: 4.
- Energielabel: E (A-G).

code	range	V	W	mm	€
233689	-24/-20°C	230	220	805x666x(H)305	**1 050,00**



233672



Watch the video

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 (A-G).

code	range	V	W	mm	€
233672	0/3°C	230	105	767x612x(H)328	**785,00**

Possibility to place a graphic

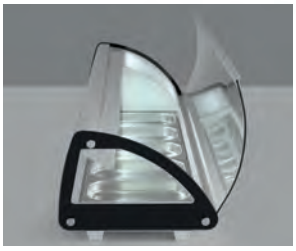


233757

SUSHI DISPLAY 5X GN 1/3

- White coated stainless steel housing, fitted with double glazing and curved glass cover.
- Accessible through two sliding doors at the back or via the curved glass cover.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 5x GN 1/3 - (H) max. 40 mm trays.
- Fitted with LED lighting and evaporator at the top.
- Digital temperature controller and display.
- Refrigerant: R600a.
- Climate class: 3

code	range	V	W	mm	€
233757	3/7°C	230	160	1307x450x(H)330	**798,50**





CAKE DISPLAYS

Counter top model



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: 2 to 6°C.
- Climate class: 4
- Refrigerant: R600a.
- Energy label: B (A-G).

code	liters	V	W	mm	€
233702	120	230	160	686x568x(H)686	**825,00**
233719	160	230	160	850x568x(H)686	**925,00**

Watch the video

Forced air cooling



Digital display

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

ABS plastic | S.S. stainless steel | cooling

R600a COOLANT



233610



233627



233634

REFRIGERATED DISPLAY CABINET, 58 L

- With 2 shelves.
- Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
- Energy label: C (A-G).
- Temperature range: 2 to 6°C.
- Refrigerant: R600a.

code	-	V	W	mm	€
233610	white	230	170	452x406x(H)816	**525,00**
233627	black	230	170	452x406x(H)816	**525,00**

REFRIGERATED DISPLAY CABINET, 68 L

- With 3 shelves.
- Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
- Energy label: C (A-G).
- Temperature range: 2 to 6°C.
- Refrigerant: R600a.

code	-	V	W	mm	€
233634	white	230	170	452x406x(H)891	**535,00**
233238	black	230	170	452x406x(H)891	**550,00**



Air duct outside glass to remove and prevent condensation



Double glazing and easy opening door



Digital controller

HENDI

Prices without VAT and not binding



233641



233269



233696

REFRIGERATED DISPLAY CABINET, 78 L

- With 3 shelves.
- Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
- Energy label: C (A-G).
- Temperature range: 2 to 6°C.
- Refrigerant: R600a.

code	-	V	W	mm	€
233641	white	230	170	452x406x(H)966	**545,00**
233658	black	230	170	452x406x(H)966	**545,00**

REFRIGERATED DISPLAY CABINET, 98 L

- With 4 shelves.
- Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
- Energy label: C (A-G).
- Temperature range: 2 to 6°C.
- Refrigerant: R600a.

code	-	V	W	mm	€
233665	white	230	210	452x406x(H)1116	**595,00**
233269	black	230	210	452x406x(H)1116	**625,00**

REFRIGERATED DISPLAY CABINET, 270 L

- 5 shelves, dimensions 428x386x(h)18mm.
- Fitted with 4 wheels, 2 with brakes.
- Energy label: C (A-G).
- Temperature range: 2 to 8°C.
- Refrigerant: R290.

code	-	V	W	mm	€
233696	white	230	290	556x526x(H)1913	**1 250,00**
233290	black	230	290	556x526x(H)1913	**1 295,00**



Internal lighting in the ceiling



233696, 233290 – 4 wheels, 2 with brakes



233696, 233290 – Double glazing and easy opening curved door



233825



233832



233276

ROUND CAKE DISPLAY, ARKTIC

- Housing made of stainless steel fitted with tempered double glazing.
- Accessible through self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 3 adjustable glass shelves.
- Bright LED lighting on 2 sides.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 0/6°C.
- Climate class: 6
- Refrigerant: R600a.
- Energy label: B.

code	liters	V	W	mm	€
233825	100	230	210	ø480x(H)1030	**950,00**

ROUND CAKE DISPLAY, ARKTIC

- Housing made of stainless steel fitted with tempered double glazing.
- Accessible through self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 4 adjustable glass shelves.
- Bright LED lighting on 2 sides.
- Fitted with 5 castors of which 2 has a brake.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 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)1750	**2 750,00**

REFRIGERATED DISPLAY CABINETS, ARKTIC

- Housing made of stainless steel fitted with triple glazing.
- Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 3 adjustable chrome plated shelves.
- Bright LED lighting in the 4 posts.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 0/6°C.
- Climate class: 4.
- Refrigerant: R290.
- Energy label: B.

code	liters	V	W	mm	€
233276	400	230	495	650x650x(H)1908	**2 650,00**

R600a R290 COOLANT

C A↑G
233306

B A↑G
233443
233320



233306

C A↑G
233337

B A↑G
233450
233375
233467



233337

REFRIGERATED DISPLAY CABINETS WITH 3 SLANTED SHELVES ARKTIC

- Fitted with 3 adjustable slightly slanted glass shelves.
- Energy label: C (233306), B (233443, 233320).
- Temperature range: 0°/6°C.

code	liters	V	W	mm	€
233306	300	230	480	650x805x(H)1445	**2 495,00**
233443	500	230	490	900x805x(H)1445	**2 625,00**
233320	650	230	490	1200x805x(H)1445	**2 975,00**

REFRIGERATED DISPLAY CABINETS WITH 2 SHELVES

- Fitted with 2 adjustable glass shelves.
- Energy label: C (233337), B (233450, 233375, 233467).
- Temperature range: 0°/6°C.

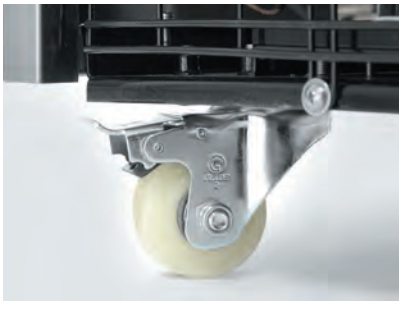
code	liters	V	W	mm	€
233337	300	230	480	915x675x(H)1210	**2 350,00**
233450	410	230	490	1215x675x(H)1210	**2 795,00**
233375	510	230	490	1515x675x(H)1210	**3 250,00**
233467	610	230	500	1815x675x(H)1210	**3 675,00**



LED lights



Electronic temperature controller



4 spinning wheels

BACK BAR REFRIGERATORS

- Powder coated housing, embossed aluminium chamber, plastic lockable door(s) with toughened glass.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Chamber fitted with LED lighting.
- Digital display and temperature control.
- Fitted with 4 adjustable non-slip feet.
- Refrigerant: R600a.

Al aluminium | Cr chrome plated







	1-door	2-door	Double sliding door
code	233900	235829	233917
capacity	93 L	180 L	197 L
dimensions	500x500x(H)900 mm	900x500x(H)900 mm	900x500x(H)900 mm
shelves	2 chrome plated	4 chrome plated	4 chrome plated
range	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a
energy class	D	D	E
power/voltage	130 W/230 V	160 W/230 V	220 W/230 V
€	**550,00**	**795,00**	**795,00**







	Triple sliding door	1-door	2-door
code	235836	233924	233931
capacity	303 L	287 L	448 L
dimensions	1335x500x(H)900 mm	600x515x(H)1820 mm	900x515x(H)1820 mm
shelves	6 chrome plated	5 chrome plated	10 chrome plated
range	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a
energy class	E	E	E
power/voltage	215 W/230 V	240 W/230 V	300 W/230 V
€	**1 095,00**	**975,00**	**1 495,00**

Prices without VAT and not binding

DISPLAY REFRIGERATORS WITH LIGHTBOX

- Made of stainless steel, aluminium and polypropylene.
- Doors fitted with triple glazing of which one layer is tempered.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- With LED lighting in the chamber and in the lightbox.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.
- Climate class: N-ST.



233788



233795

	1-door	2-door
code	233788	233795
capacity	313 L	618 L
dimensions	620x669x(H)1965 mm	1120x595x(H)1965 mm
shelves	4 adjustable PVC coated shelves	8 adjustable PVC coated shelves
shelf dimensions	498×442×(H)26 mm	442×498×(H)26 mm
range	2/10°C	2/10°C
coolant	R600a	R290
energy class	E	F
power/voltage	300 W/230 V	400 W/230 V
€	**995,00**	**1 525,00**

LED lighting in the lightbox.



LED lighting in the chamber.

Adjustable PVC coated shelves



Fitted with 4 castors of which 2 have brakes.









WINE COOLERS, DUAL ZONE

- Two cooling zones with the possibility to set different temperatures in each of them.
- Black powder-coated housing, frameless tempered glass door with stylish stainless steel handle.
- Static cooling supported with a fan, automatic defrosting, chiller located at the back of the cooler.
- LED light at the top of the chamber.
- Digital display and electronic thermostat.
- Temperature displayed in degrees Celsius, possibility to switch to Fahrenheit.
- 4 adjustable non-slip feet.
- Climatic class: N-ST.
- Refrigerant: R600a.

THE IDEAL TEMPERATURE OF SPECIFIC WINES (FROM REDS TO WHITES):

Temperature	Types of wine
18°C	Bordeaux, Cabernet Sauvignon, Shiraz
16°C	Rioja, Pinot Noir
15°C	Chianti, Zinfandel
14°C	Chinon, Porto, Madeira
10°C	Chardonnay, Sauternes
9°C	Sauvignon Blanc
6°C	Champagne Non Vintage, Prosecco, Cava, Asti



code	237588	237557	237564	237595
capacity	133 L max 46 bottles of wine	232 L max 72 bottles of wine	387 L max 135 bottles of wine	447 L max 160 bottles of wine
dimensions	595x588x(H)820 mm	595x605x(H)1225 mm	595x680x(H)1625 mm	595x685x(H)1795 mm
shelves	5 wooden	9 wooden	13 wooden	15 wooden
range	5/22°C	5/22°C	5/22°C	5/22°C
coolant	R600a	R600a	R600a	R600a
energy class	G	G	G	G
climatic class	N-ST	N-ST	N-ST	N-ST
power/voltage	90 W/230 V	110 W/230 V	130 W/230 V	150 W/230 V
€	**975,00**	**1 145,00**	**1 595,00**	**1 695,00**



233412

COUNTERTOP DISPLAY FREEZER 90L

- Inner housing made of High Impact Polystyrene (HIPS) and Polypropylene.
- Outer housing made of painted steel.
- Lockable door is fitted with triple glazing and heating element to prevent fogging up.
- Forced air cooling, compressor placed underneath the chamber.
- Fitted with 3 adjustable PVC coated shelves.
- With LED lighting at the top of the freezer.
- Digital temperature controller and display, with defrost button.
- Climate class: 4.
- Refrigerant: R290.
- Adjustable feets.
- Energy label: D (A-G).

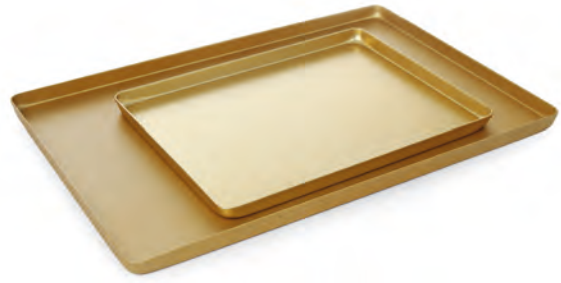
code	range	V	W	mm	€
233412	-18/-14°C	230	230	620x575x(H)712	**899,50**

DISPLAY TRAYS ALUMINIUM



CONFECTIONERY DISPLAY TRAY

code	mm	€
808504	400x300x(H)20	**12,50**
808511	600x400x(H)20	**16,50**



CONFECTIONERY DISPLAY TRAY

code	mm	€
808566	400x300x(H)20	**20,95**
808573	600x400x(H)20	**26,50**

DISPLAY TRAYS MELAMINE



568200

MEAT TRAY
– Black melamine.

code	mm	€
568101	290x160x(H)35	**9,75**
568200	350x250x(H)40	**18,95**
568309	420x280x(H)60	**29,95**



568507

MEAT TRAY
– Black melamine.

code	mm	€
568408	290x160x(H)60	**12,75**
568507	300x190x(H)80	**17,50**



568804

MEAT TRAY
– Black melamine.

code	mm	€
568804	280x210x(H)60	**24,50**



569108

DISPLAY TRAY
– Black melamine.

code	mm	€
569009	270x210x(H)17	**10,95**
569016	300x150x(H)17	**9,95**
569108	300x190x(H)17	**11,25**
569207	350x240x(H)17	**14,95**

DISPLAY TRAYS STAINLESS STEEL



407202

DISPLAY TRAY
– With feet.

code	mm	€
407202	240x170	**8,95**



407400

DISPLAY TRAY
– Not suitable for high temperatures

code	mm	€
407400	345x245	**18,95**



408308

DISPLAY TRAY

code	mm	€
408308	310x230	**10,95**



508206

MEAT TRAY

code	mm	€
508107	260x200x(H)48	**16,95**
508206	310x240x(H)48	**21,95**



429419

BREADROLL DISPENSER
– For 7 rolls.

code	mm	€
429419	475x105x(H)60	**15,95**



429457

TACO HOLDER

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

S.S. stainless steel | user assembly

200 kg weight

15x GN 1/1

15x 600x400

7x GN 1/1



810668

810613

810651

CLEARING TROLLEY - 7 X GN 1/1

- Designed to fit GN 1/1 Trays/containers - interspaced at 80 mm.
- With working surface.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- GN 1/1 - 530x325.
- Permissible load of the trolley 150 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810668	445x615x(H)945	**169,50**

CLEARING TROLLEY - 15 X GN 1/1

- GN 1/1 with 15 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 150 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810613	440x610x(H)1710	**227,50**

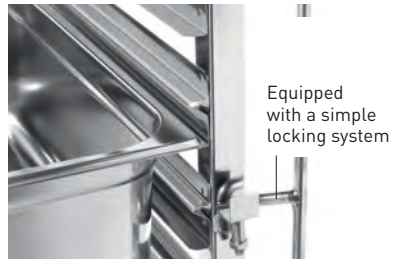
CLEARING TROLLEY – 15X 600X400

- 600x400 mm 15 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 150 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810651	515x680x(H)1710	**262,50**



Two castors have brakes



Equipped with a simple locking system



30x GN 1/1



810576

DOUBLE TROLLEY - 30 X GN 1/1

- GN 1/1 with 30 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.
- Permissible cart load capacity with uniform weight distribution – 150 kg.

code	mm	€
810576	740x550x(H)1730	**359,50**

12x GN 1/1



200 kg weight

810569

DOUBLE MOBILE TROLLEY - 12 X GN 1/1

- GN 1/1 with 12 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 150 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810569	740x550x(H)940	**225,00**

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	**279,50**



810002

810101

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	**129,50**

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	**159,50**



811320

SERVING TROLLEY MATT BLACK

- Made of stainless steel with a matt black finish.
- 3 shelves with noise reducing material underneath.
- Maximum load per shelf 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 270 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm	€
811320	905x585x(H)945	**198,50**



810224

SERVING TROLLEY HEAVY DUTY

- Made of stainless steel, welded for extra strength.
- Fitted with 3 shelves.
- Maximum load per shelf 80 kg.
- Fitted 4 castors, of which 2 with brakes.

code	mm	€
810224	800x500x(H)850	**437,50**



810118





810125

SERVING TROLLEY WITH 4 SHELVES

- Made of stainless steel.
- Fitted with 4 shelves.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Flatpack delivery.

code	mm	€
810118	905x585x(H)1245	**197,50**

SERVING TROLLEY WITH 5 SHELVES

- Made of stainless steel.
- Fitted with 5 shelves.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Flatpack delivery.

code	mm	€
810125	905x585x(H)1545	**259,50**



810200

3-SHELF POLYPROPYLENE SERVICE CART

- Can be used as a mobile tool, suitable for storing.
- Moves smoothly over uneven surfaces, in elevators or walkways.
- Top shelf placed at an ergonomic height for greater comfort.
- Shelf spacing: 340 mm.
- Maximum load per shelf (provided that the load is distributed evenly): 50 kg.
- Fitted with 4 swivel castors with corner protection, 2 with brakes.
- Rounded corners.

code	mm	€
810200	800x410x(H)950	**139,50**



PLATFORM TROLLEY

- Despite its low weight it can carry up to 150 kg.
- Collapsable to minimize transport dimensions.
- With two castor wheels.

code	mm	€
810514	730x480x(H)825	**127,50**

PLATE TROLLEY

PE polyethylene

- Assures safe transport of tableware.
- Mobile polyethylene guards make it possible to load plates of various sizes.
- Extremely robust design made of polyethylene protects the tableware from chipping or breaking.
- Number of plates stacks: 6.
- Number of plates per stack: 50.
- Wheels resistant to uneven ground, non-marking even at full load.
- Two castor wheels with brakes Ø 10 mm, large wheels Ø 20 mm.
- Shock and impact resistant.
- Vinyl cover to meet strict sanitary standards included.
- Plates diameter from Ø 170 to Ø 330 mm.

code	mm	€
877906	930x720x(H)785	**789,50**



877906



includes vinyl cover with every caddy for sanitary storage



up to 50 plates in one stack



front wheels with brakes

Examples of sets



4x ø225-330 mm

6x ø140-225 mm

4x ø115 mm
2x ø140-175 mm
2x ø175-225 mm

5x ø115 mm
2x ø175-225 mm

5x ø115 mm
2x ø225-330 mm





871102

CUTLERY BASKET

PE polyethylene

- 8 sections with handle.

code	mm	€
871102	425x205x(H)150	**14,50**



552001

TOTE BOX

PP polypropylene

- Grey, with handles.

code	mm	€
552001	555x410x(H)130	**9,95**



871300

CUTLERY BASKET

PP polypropylene

code	mm	€
871300	110x110x(H)140	**2,35**



871324

CUTLERY BASKET

PP polypropylene

code	mm	€
871324	125x84x(H)135	**3,50**

AMER★BOX



MAX. 110 l

HDPE polyethylene | food contact

INSULATED ICE CONTAINER - 110 L

- Ideal to transport ice cubes or flakes over long distances.
- Robust polyethylene housing resistant to shocks and impact.
- Thick foam insulation to keep ice temperature as long as possible.
- Inner walls resistant to scratches and stains.
- Sliding, sealed lid allowing easy scooping of ice.
- Ergonomic grip integrated with housing.
- Two large wheels resistant to uneven ground and two smaller castor wheels with brake.
- Profiled drain for melted ice in chamber, with tap.
- Delivered ready-to-use, does not require assembly.
- 4 wheels, 2 with brakes (large Ø 20 mm, small Ø 10 mm).
- Tap, scoop and drip tray included.

code	liters	mm	€
877883	110	585x800x(H)745	**787,50**



877883



drip tray



2 torsion wheels with brakes



tap



scoop

MAX. 98 l

PC polycarbonate | PP polypropylene | food contact

INGREDIENT TROLLEY

- Useful in any large kitchen to store, transport and quick measure of quantities of dry food such as: flour, sugar, salt, groats, rice.
- One-piece, solid and sturdy polyethylene structure.
- Rounded corners and smooth inner walls are ideal for easy cleaning.
- Guides located in the upper, inner part of the trolley permit the comfortable fitting of the scoop.
- Transparent polycarbonate lid for easy identification or product type and quantity.
- Four wide, rubber wheels Ø 75 mm, including two castor wheels with brakes for easier transport.
- Ergonomic height of 71 cm ideal to put under a worktable.

code	liters	mm	€
877913	81	333x743x(H)711	**212,50**
877920	98	394x755x(H)735	**249,50**





877920



scoop



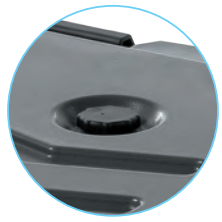
transparent cover



four torsional wheels

AMER★BOX





4 latches

vent cup



HDPE polyethylene | stackable

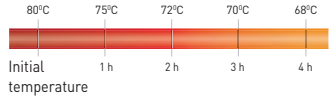
INSULATED CATERING CONTAINER GN 1/1, TOP-LOADED

- Made of HDPE polyethylene.
- Double walls filled with high quality polyurethane foam assure perfect insulation and long holding of food temperature.
- Tight lid with 4 clamps made of tough nylon.

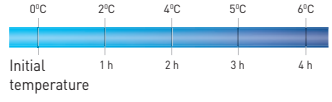
code	mm int.	mm	€
877852	530x325x(H)200	630x460x(H)305	**199,50**

Temperature retention

hot



cold



Examples of sets



1x GN 1/1 | 2x GN 1/2 | 2x GN 1/4 + 1x GN 1/2 | 1x GN 2/3 + 1x GN 1/3 | 3x GN 1/3 | 4x GN 1/4 | 2x GN 1/6 + 2x GN 1/3 | 6x GN 1/6

INSULATED BEVERAGE DISPENSER WITH TAP

LDPE polyethylene | stackable

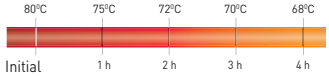
- Ideal for storage, transport and serving of hot and cold drinks.
- Robust LDPE polyethylene housing.
- Good polyurethane foam insulation.
- 4 heavy duty clamps, 25 mm wide, at either side of the jug, for easy and quick opening and closing.
- Comfortable transport grips.
- Tap distance from the floor: 95 mm.
- Recessed tap - protection against transport damage.
- Delivered with stickers for quick identification of drinks.
- Vent for easier lid opening.
- Shock and impact resistant.
- Rounded chamber with grooves leading to the tap.



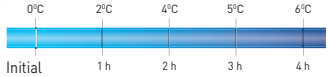
877869

Temperature retention

hot



cold





877876

code	liters	mm	€
877869	9.4	230x420x(H)470	**159,50**
877876	18	230x420x(H)620	**198,50**

AMER★BOX

877814



877821



front wheels with brakes



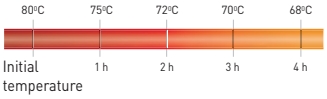
vent cup



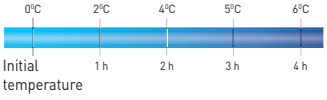
door with seal.

Temperature retention

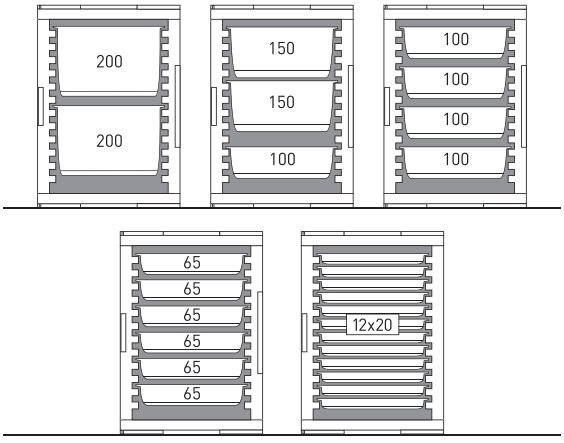
hot



cold



Examples of sets



THERMO CATERING CONTAINER 2X GN 1/1 200

- Double-walled insulated polyethylene LDPE - impact resistant hard polyethylene.
- Keeps hot and cold.
- With 2 sturdy carrying handles.
- Press-formed guides fitted in chamber housing.
- Inside dimensions: 335x533x(H)590 mm.
- Suitable for 1/1 Gastronorm trays:
  - 12 GN trays - 10 mm deep.
  - 6 GN trays - 65 mm deep.
  - 4 GN trays - 100 mm deep.
  - 3 GN trays - 150 mm deep.
  - 2 GN trays - 200 mm deep.

code	mm int.	mm	€
877814	335x533x(H)590	477x680x(H)620	**329,50**

TROLLEY FOR THERMO CONTAINER

code	mm	€
877821	530x710x(H)230	**139,50**





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 GN 1/1 containers.
- The high stacking ledges with locking profile ensures stable stacking without sliding.
- Fits perfectly on Euro pallets – four boxes per layer

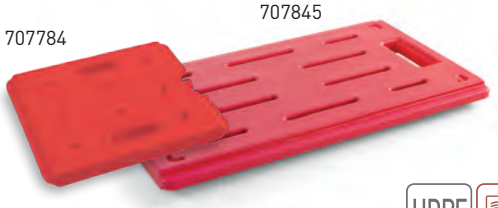
code	liters	mm int.	mm	€
707661	66	535x310x(H)400	600x400x(H)490	**140,00**

Examples of sets





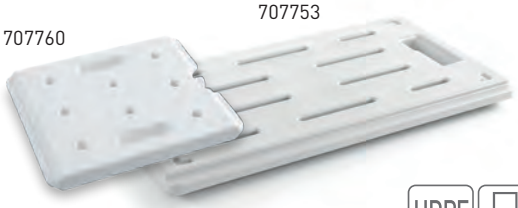




HEATING ELEMENT

- Can be heated up to 90°C.
- To heat the element, place it on a stainless steel tray or in a container and place in a convection oven, max 90°C for max. 40 minutes.

code	GN	mm	€
707784	GN 1/2	320x265x(H)30	**23,95**
707845	GN 1/1	530x325x(H)30	**42,50**



FREEZING ELEMENT

- For use in thermoboxes, keeps the temperature between -12 to -10°C for 3 to 4 hours thanks to the eutectic plate.
- Before use: freeze at -18°C for 24 hours or until frozen solid.
- To check if ready, shake the element and when you feel and hear nothing moving inside it's ready.

code	GN	mm	€
707753	GN 1/1	530x325x(H)30	**27,95**
707760	GN 1/2	320x265x(H)30	**16,95**

stackable

THERMO CATERING BOX

- Ultra-lightweight, durable container with perfectly sealable opening.
- Suitable for Gastronorm 1/1 containers.
- With 8 grooves spaced 61 mm apart to slide in GN containers.
- The high stacking ledges with locking profile ensures stable stacking without sliding.

code	liters	mm int.	mm	€
707999	100	550x335x(H)545	635x465x(H)660	**255,00**



707999



Examples of sets





707777

707821



HDPE
polyethylene

COOLING ELEMENT

- For use in thermoboxes, keeps the temperature between 0 to 4°C for 3 to 4 hours thanks to the eutectic plate.
- Before use: freeze at -18°C for 24 hours or until frozen solid.
- To check if ready, shake the element and when you feel and hear nothing moving inside it's ready.

code	GN	mm	€
707777	GN 1/2	320x265x(H)30	**16,25**
707821	GN 1/1	530x325x(H)30	**24,95**



209509

HOT TRAY

Al
aluminium

- GN 1/1 - aluminium.
- On insulated base.
- Automatically heats itself to 95°C.
- Can be used in combination with Thermobox Kitchen Line GN 1/1 and bigger (707906, 707968, 707951, 707944)

code	V	W	mm	€
209509	230	190	530x325x(H)30	**186,50**



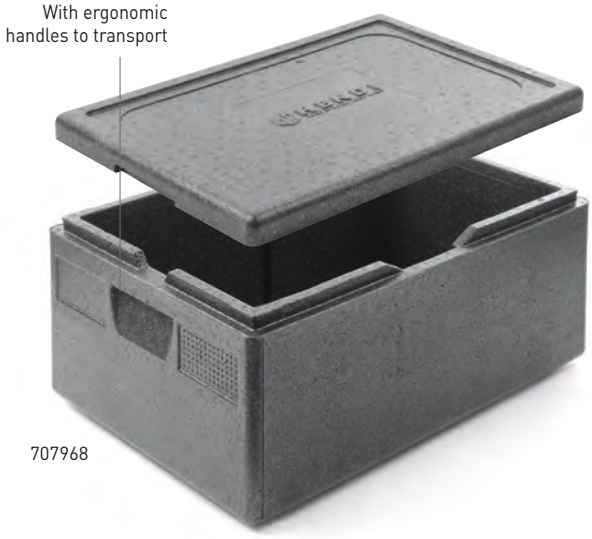
707975

PIZZA THERMOBOX PROFI LINE

- Made of polypropylene.
  Integrated grips for easier carrying.
  Special profile in the inside for easier unloading.
  Sturdy and stable structure designed for long-term use.
  Ultralight, closed from the top with a separate lid.
  Stackable thanks to grooves in housing.

code	liters	mm int.	mm	€
707975	21	350x350x(H)175	410x410x(H)240	**38,50**

With ergonomic handles to transport



707968

THERMOBOX PROFI LINE

- Perfect for transport of hot or cold products.
- Containers offer high insulation levels.
- Withstands temperatures ranging from -20°C to +110°C.
- With recessed handles at the side.

code	liters	mm int.	mm	€
707906	40	538x338x(H)234	600x400x(H)285	**37,25**
707968	46	538x338x(H)257	600x400x(H)320	**44,50**
707951	53	625x425x(H)200	685x485x(H)260	**59,50**
707944	80	625x425x(H)300	685x485x(H)360	**73,50**



707814

COOLING ADAPTOR EPP GN 1/1

- Place this adaptor with cooling element on top of your Thermobox Kitchen Line GN 1/1 and keep the goods cold for extra long periods of time.
- Supplied without cooling element.
- Fits on top of 707906 and 707968.

code	mm	€
707814	600x400x(H)85	**25,75**



707982

Extremely smooth internal surface

THERMOBOX PROFI LINE

- Perfect for transport of hot or cold products.
- The special heat-sealed inner lining provides reinforcement, facilitates easy cleaning and substantially improves the useful life.
- The thermobox is suitable for containers sizes up to Gastronorm 1/1.
- Boxes have a sealed structure which provides exceptional insulation, up to 50% better than other HENDI thermoboxes.
- Temperature resistant from -20°C up to 110°C.
- Practical integrated handles allow for comfortable carrying.
- The thermoboxes are stackable both with and without lids.

code	liters	mm int.	mm	€
707982	39	538x338x(H)217	674x400x(H)287	**92,50**

S.S. stainless steel | stackable

The same diameters make them easier to stack and transport



6 latches – ideal for transporting liquid meals



710203

Ergonomic handles

Flexible material protects the container and the floor against damage



Air valve



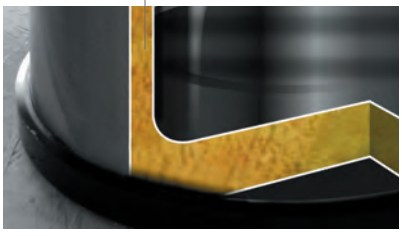
Double lid secured with a seal and equipped with 6 latches



INSULATED PORTABLE CONTAINER

- Designed for catering establishments to keep food and drinks warm during transport.
- The space between the walls is filled with a special insulating material, which ensures that the temperature is maintained for 6 to 8 hours.
- Housing and lid made of AISI 430 steel, satin finish, thickness: 0.8 mm.
- The interior and lid of the container made of AISI 304 steel, thickness: 0.8 mm.
- Container interior made of high gloss polished steel, satin finished lid interior.
- Two ergonomic handles, each fixed with nine seals for safe handling.
- Insulated lid with handle and large vent valve for easy opening.
- Thick silicone seal, removable – hygienic.
- Lid with 6 snap fasteners.
- Container bottom equipped with a black rubber ring fixed with screws, which ensures easier stacking of containers and protects the container as well as the ground against damage.
- Stackable – different models up to 35 l.

Space between the walls is filled with special insulating material which keeps hot or cold temperature of food for up to 6-8 hours



code	liters	mm	€
710104	10	ø330x(H)220	**162,50**
710203	20	ø330x(H)360	**225,00**
710302	35	ø330x(H)570	**285,00**

Prices net of VAT

Al aluminium | PP polypropylene | user assembly



812266

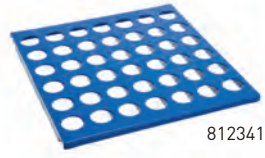
ALUMINIUM STORAGE RACK FOR GN CONTAINERS

- 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	**259,50**
812372	connecting hook	15x42x(H)42	**2,75**



812280



812341



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	**298,50**
812280	connecting hook	15x42x(H)42	**2,75**
812341	shelf		**10,00** NEW

Easily expandable



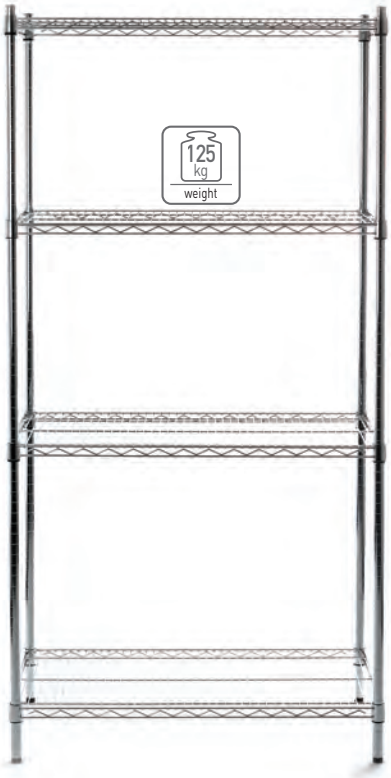
GN 1/1 containers fit directly between the aluminum supports



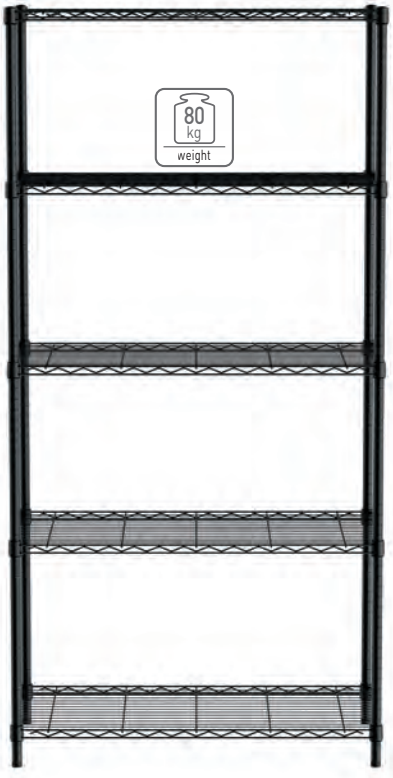
Plastic shelves can be cleaned in a dishwasher



Cr
chrome plated
user assembly



812259



812990



812204

HEAVY-DUTY STORAGE RACK

- 4 adjustable shelves.
- Maximum load per shelf 125 kg.
- Fitted with adjustable feet.
- Chrome-plated iron.

code	mm	€
812259	910x455x(H)1830	**134,50**

STORAGE RACK WITH 5 SHELVES

- Made from steel, available in a chrome plated finish or black powder coated finish.
- Easy to assemble, shelf height is easily set.
- Supplied with 5 wire shelves.
- Spread load capacity per shelf: 80 kg.
- Fitted with adjustable feet.

code	colour	mm	€
812990	Black	910x455x(H)1830	**129,50**
812204	Chrome	910x455x(H)1830	**125,00**







Stainless steel furniture for self-assembly.
Fast and easy fastening.
Compact packaging - low shipping costs.

Scan QR code for the full assortment



KNOCKED-DOWN FURNITURE
DELIVERED IN A HANDY PACKAGE

1



ALL ELEMENTS
ARE READY-TO-ASSEMBLE,
SCREWS AND HEX KEY INCLUDED

2

QUICK ASSEMBLY OF LEGS
USING HEX KEY
AND SCREWS



3

SOLID MODEL
READY TO USE
IN 5 MINUTES!



4



ADJUSTMENT HEX KEY
FOR QUICK ASSEMBLY



SOLID FASTENING OF LEGS
USING TWO SCREWS



STABLE LEVELLING
AND HEIGHT ADJUSTMENT

STORAGE RACKS WITH 4 SHELVES

- Made of AISI 430 stainless steel
- Feet made of 30×30 mm profiles
- Approximate maximum load per shelf – 70 kg/m²
- Adjustable feet – 25 mm upwards or 5 mm downwards

code	mm	€
812556	1000x600x(H)1800	**450,00**
812501	600x400x(H)1800	**298,50**
812518	800x400x(H)1800	**352,50**
812525	1000x400x(H)1800	**379,50**
812532	1000x500x(H)1800	**412,50**
812549	1200x500x(H)1800	**450,00**
812563	1200x600x(H)1800	**479,50**



812525


816486

WALL SHELF, WITH TWO STEEL BRACKETS

- Made of AISI 430 stainless steel.
- Welded for high durability and stability.
- Approximate maximum load per shelf – 25 kg/m².
- 30 mm backsplash prevents the goods from falling down.
- Delivered with 2 steel brackets for wall-mounting.

code	mm	€
816486	800x300x(H)250	**92,50**
816493	1000x300x(H)250	**102,50**
816509	1200x300x(H)250	**109,50**
816516	1400x300x(H)250	**119,50**


811726

DOUBLE ADJUSTABLE WALL SHELF, WITH TWO STEEL BRACKETS

- Made of AISI 430 stainless steel.
- The backsplash prevents the goods from falling down.
- Removable shelf with smooth surface for easy cleaning.
- Maximum load per shelf (provided that the load is distributed evenly): 25 kg.
- Welded for high durability and stability.
- Delivered with 2 steel brackets for wall-mounting.

code	mm	€
DEPTH 300 MM		
811771	800x300x(H)600	**167,50**
811726	1000x300x(H)600	**182,50**
811733	1200x300x(H)600	**207,95**
811740	1400x300x(H)600	**212,50**
DEPTH 400 MM		
816592	1000x400x(H)600	**267,50**

WORK TABLES SELF-ASSEMBLY

- Made of AISI 430 stainless steel.
- Screwed.
- Legs made of 40×40 mm profiles.
- Worktop filled from below with waterproof laminated board that reinforces the item and forms a soundproofing layer.
- With a 40 mm backsplash – to maintain hygiene.
- Rear legs moved from the wall by 150 mm to ensure easy wall-mounting.
- Adjustable feet – 25 mm upwards or 5 mm downwards.



811511



811467

WORK TABLE HEAVY DUTY

- Shelf mounted at 160 mm from the floor, leaving plenty of space for larger appliances and boxes.
- Approximate maximum load per worktop and per shelf – 70 kg/m².

code	mm	€
WITH SHELF, DEPTH 600 MM		
811511	1000x600x(H)850	**297,50**
811528	1200x600x(H)850	**319,50**
811535	1400x600x(H)850	**342,50**
811542	1600x600x(H)850	**372,50**
811559	1800x600x(H)850	**412,50**
WITH SHELF, DEPTH 700 MM		
810705	1000x700x(H)850	**369,50**
810712	1200x700x(H)850	**398,50**
810729	1400x700x(H)850	**432,50**
810736	1600x700x(H)850	**465,00**
810743	1800x700x(H)850	**498,50**

WALL WORK TABLE WITH UPSTAND AND SHELF

- Shelf mounted at 160 mm from the floor, leaving plenty of space for larger appliances and boxes.
- Approximate maximum load per worktop and per shelf – 70 kg/m².

code	mm	€
DEPTH 600 MM		
811450	800x600x(H)850	**298,50**
811467	1000x600x(H)850	**312,50**
811474	1200x600x(H)850	**349,50**
811481	1400x600x(H)850	**398,50**
811498	1600x600x(H)850	**425,00**
811504	1800x600x(H)850	**449,50**
DEPTH 700 MM		
812716	800x700x(H)850	**369,50**
812723	1000x700x(H)850	**398,50**
812730	1200x700x(H)850	**425,00**
812747	1400x700x(H)850	**450,00**
812754	1600x700x(H)850	**475,00**
812761	1800x700x(H)850	**497,50**



812440

CENTRAL WORK TABLE

- Worktop and shelf made of stainless steel, shelf connected to the stainless steel legs with an aluminium collar.
- Height-adjustable legs.
- Robust construction.
- Tabletop and shelf both have a spread load capacity of 130 kg.

code	mm	€
812457	1200x600x(H)880	**232,50**
812440	1000x600x(H)880	**212,50**
812464	1400x600x(H)880	**267,50**
812471	1600x600x(H)880	**298,50**
812488	1800x600x(H)880	**345,00**

SINK TABLES – SCREWED

- Sink bowls pressed from a single sheet of stainless steel characterised by high resistance to food acids and chemicals
- Sink bowl seamlessly welded into the worktop
- Sink dimensions: 400×400×(H)250 mm
- Drain compatible with standard traps: Ø50 mm
- Tap opening Ø30 mm
- Worktop with 10 mm recess to prevent water from flowing out
- Screwed
- Feet made of 40×40 mm profiles
- 40 mm backsplash prevents the walls from being stained
- Feet legs moved from the wall by 50 mm to ensure easy wall-mounting
- Adjustable feet – 25 mm upwards or 5 mm downwards



811870



811887

SINGLE SINK TABLE WITH SHELF - FOR SELF-ASSEMBLY

- Stainless steel shelf mounted at 200 mm, non-adjustable.
- Approximate maximum load per worktop and per shelf – 70 kg/m².

code	mm	sink location	€
DEPTH 600 MM			
811863	800x600x(H)850	on the right	**447,50**
812495	800x600x(H)850	on the left	**447,50**
DEPTH 700 MM			
812938	1000x700x(H)850	on the right	**547,50**
812945	1000x700x(H)850	on the left	**546,50**

DOUBLE SINK TABLE WITH SHELF - FOR SELF-ASSEMBLY

- Stainless steel shelf mounted at 200 mm, non-adjustable.
- Approximate maximum load per worktop and per shelf – 70 kg/m².

code	mm	sink location	€
DEPTH 600 MM			
811887	1000x600x(H)850	in the middle	**595,00**
DEPTH 700 MM			
812969	1000x700x(H)850	in the middle	**675,00**

Worktop with 10 mm recess to prevent water from flowing out





811818

SINK

- Made of durable stainless steel (AISI 304).
- Intended for wall-mounting.
- Internal dimensions 350x250x(H)100mm.
- ø35mm opening for tap instalment, fits HENDI 970522 tap.
- ø52mm drain compatible with standard traps

code	mm	€
811818	400x295x(H)145	**157,50**

BUDGET LINE TABLES – SCREWED

- Robust construction made entirely of AISI 430 stainless steel.
- Worktop reinforced from the bottom with a longitudinal profile.
- With a 40 mm upstand.
- Shelf mounted at 160 mm from the floor, leaving plenty of space for larger appliances and boxes.
- Both the worktop and shelf have a spread load capacity of 70 kg/m².
- The legs are adjustable in height to guarantee level installment (+25/-5 mm).
- Flat pack delivery for self-assembly.



817162



817278

CENTRAL WORK TABLE WITH A SHELF BUDGET LINE – SCREWED

code	mm	€
817094	600x600x(H)850	**249,50**
817100	800x600x(H)850	**272,50**
817162	1000x600x(H)850	**297,50**
817179	1200x600x(H)850	**317,50**

WALL WORK TABLE WITH SHELF BUDGET LINE – SCREWED

code	mm	€
817223	600x600x(H)850	**262,50**
817261	800x600x(H)850	**285,00**
817278	1000x600x(H)850	**307,50**
817285	1200x600x(H)850	**328,50**

DOUBLE SINK TABLE WITH SHELF BUDGET LINE – SCREWED

- Durable construction made entirely of AISI 430 stainless steel.
- 2 sink bowls (400x400x(H)250 mm), each pressed from a single sheet of stainless steel, seamlessly welded into the worktop.
- With a 40mm upstand.Shelf mounted at 160 mm from the floor, leaving plenty of space for larger appliances and boxes.
- Both the worktop and shelf have a spread load capacity of 70 kg/m².
- The legs are adjustable in height to guarantee level installment (+25/-5 mm).
- ø30mm opening for tap instalment, fits HENDI 970515 and 970508 taps.
- ø52mm drain compatible with standard traps.

code	mm	€
817032	1000x600x(H)850	**559,50**



817032

WALL WORK TABLE CABINETS – WELDED

430 stainless steel

- Made of AISI 430 stainless steel
- Welded for high durability and stability
- Worktop filled from below with waterproof laminated board that reinforces and soundproofs the item
- Approximate maximum load per worktop – 70 kg/m²
- 40 mm backsplash prevents the walls from being stained
- Door handles made of plastic
- Cabinet body moved from the wall by 100 mm to ensure easy wall-mounting
- Feet height: 160 mm, adjustable feet – 25 mm upwards or 5 mm downwards



811658

SINK TABLE WITH CABINET – WELDED

430 stainless steel

- Sink bowls pressed from a single sheet of stainless steel characterised by high resistance to food acids and chemicals.
- Sink bowl seamlessly welded into the worktop.
- Sink dimensions: 400×400×(H)250 mm.
- Drain compatible with standard traps: Ø50 mm.
- Tap opening Ø30 mm.
- Worktop with 10 mm recess to prevent water from flowing out.
- Welded for high durability and stability.
- Approximate maximum load per worktop – 70 kg/m².
- 40 mm backsplash prevents the walls from being stained.
- Door handles made of plastic.
- Cabinet body moved from the wall by 100 mm, no rear wall to ensure access to water and sewage connection.
- Feet height: 160 mm, adjustable feet – 25 mm upwards or 5 mm downwards.



813690

WALL WORK TABLE CABINET WITH SLIDING DOORS - WELDED

- Sliding doors mounted on roller bearings

code	mm	€
811641	800x600x(H)850	**598,50**
811658	1000x600x(H)850	**659,50**
811665	1200x600x(H)850	**759,50**
811672	1400x600x(H)850	**798,50**
811689	1600x600x(H)850	**849,50**

SINGLE SINK TABLE WITH CABINET – WELDED

- Hinged doors, hinges on the left.
- Doors are kept shut with magnetic latches.

code	mm	€
1 SINK BOWL, DEPTH 600 MM		
813522	600x600x(H)850	**642,50**
2 SINK BOWLS, DEPTH 700 MM		
813546	600x700x(H)850	**679,50**

DOUBLE SINK TABLE WITH CABINET – WELDED.

- Sliding doors.

code	mm	€
813690	1000x600x(H)850	**998,50**



976791

DEGREASER FOAM

- Thoroughly removes all greases, oils and dirt from grills, deep fryers, ovens, extractor hoods and tiles.
- Foam can be used on all washable, alkali-resistant surfaces.
- Not suitable for aluminum or painted surfaces!
- The thick foam is ideal for vertical surfaces.

code	liters	€
976791	1	**7,50**



811009

SINGLE SINK TABLE BUDGET LINE – SCREWED

- Basin made of stainless steel (AISI 304), frame made of stainless steel (AISI 430).
- Basin depth: 300 mm.
- Embossed area – water flow towards the sink, envelope-shaped.
- With a 40mm upstand.
- Distance from the upstand to the basin: 100 mm.
- The legs are adjustable in height to guarantee level installment (+25/-5 mm).
- ø30mm opening for tap instalment, fits HENDI 970515 and 970508 taps.
- ø52mm drain compatible with standard traps.
- Flat pack delivery for self-assembly (wrench included).

code	mm	€
811009	800x600x(H)850	**457,50**
811023	1000x600x(H)850	**498,50**



STAINLESS STEEL CLEANER

- Clean all kinds of stainless steel and aluminum surfaces.
- Ready for use, just spray and wipe.
- Comes in a 500ml spray bottle.
- Removes fingerprints and has an anti-static effect.
- After use the treated surfaces are dirt and water repellent.

code	liters	€
976784	0.5	**8,75**



976784

304 stainless steel 430 stainless steel

430 stainless steel



811832



811207

SINGLE BASIN TABLE – WELDED

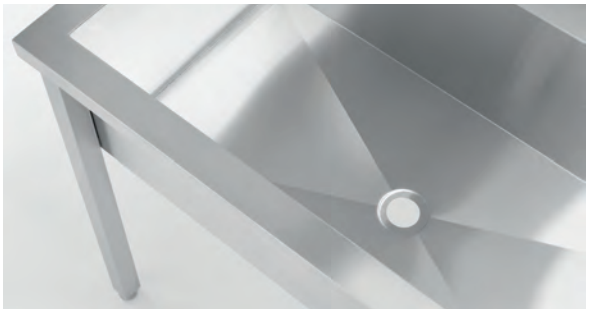
- Basin welded, made of AISI 304 stainless steel for high resistance to food acids and chemicals.
- Embossed area – drop towards the trap, envelope-shaped.
- Drain compatible with standard traps: ø50 mm.
- 40 mm backsplash to prevent water from flowing out.
- Framework and body made of standard AISI 430, dimensions 40x40 mm.
- Basin table front cover – made of AISI 430 steel.
- Welded for high durability and stability.
- Adjustable feet: +25/-5 mm.
- Tap opening: ø30 mm.

code	mm	basin size (mm)	€
SINGLE BASIN, DEPTH 600 MM, HEIGHT 300 MM			
811825	800x600x(H)850	686x443x(H)300	**432,50**
811832	1000x600x(H)850	886x443x(H)300	**479,50**
SINGLE BASIN, DEPTH 700 MM, HEIGHT 300 MM			
812853	800x700x(H)850	686x540x(H)300	**512,50**
812860	1000x700x(H)850	886x540x(H)300	**554,50**

WALL MOUNTED CABINET WITH SLIDING DOORS - WELDED

- Made of durable stainless steel (AISI 430).
- Equipped with sliding doors with plastic handle, all on roller bearings.
- The smooth internal surface eases cleaning.
- Maximum spread load capacity per shelf: 70 kg/m².
- Welded for high durability and stability.
- Delivered with special strip brackets for mounting on the wall.

code	mm	€
DEPTH 300 MM		
814154	800x300x(H)600	**379,50**
811207	1000x300x(H)600	**442,50**
DEPTH 400 MM		
814178	800x400x(H)600	**425,00**
814185	1000x400x(H)600	**469,50**
811214	1200x400x(H)600	**507,50**





816998



815007

TABLE WITH 1 SINK BOWL AND A SHELF – SCREWED, DEPTH: 600 MM

- Durable construction made entirely of AISI 430 stainless steel.
- Sink with the dimensions of 400x400x(H)250 mm.
- Sink bowl pressed from a single sheet of steel, seamlessly welded into the worktop.
- Drain compatible with standard traps: ø50 mm.
- A special opening for installing a Ø30 mm tap.
- A 40 mm backsplash on one side of the table protects the walls from stains.
- Non-adjustable shelf, distance from the floor to the bottom edge of the shelf: 160 mm.
- Legs made of 40x40 mm profiles.
- Screwed structure allows for folding, storage and transport of the piece of equipment.
- Piece of equipment designed for work performed in the kitchen.
- Approximate maximum load per worktop: 70 kg/m².
- Adjustable feet: +25/-5 mm.

code	mm	sink location	€
816998	800x600x(H)850	on the right	**432,50**
817001	800x600x(H)850	on the left	**432,50**

SINK TABLE - WELDED, 2 SINKS

- Sink bowls pressed from a single sheet of stainless steel characterised by high resistance to food acids and chemicals
- Sink bowl seamlessly welded into the worktop
- Sink dimensions: 400×400×(H)250 mm
- Drain compatible with standard traps: Ø50 mm
- Tap opening Ø30 mm
- Worktop with 10 mm recess to prevent water from flowing out
- Welded
- Feet made of 40×40 mm profiles
- 40 mm backsplash prevents the walls from being stained
- Feet legs moved from the wall by 50 mm to ensure easy wall-mounting
- Adjustable feet – 25 mm upwards or 5 mm downwards
- Approximate maximum load per worktop – 70 kg/m².
- 400x400x(H)250 mm sink.

code	mm	€
815007	1000x600x(H)850	**629,50**

304 stainless steel | 430 stainless steel



237519



976791

TABLE WITH SINK, DISHWASHER SPACE AND SHELF

- Made of high-quality stainless steel.
- Smooth and polished surfaces and joints for safe and easy cleaning.
- Reinforced worktop (AISI 430).
- Worktop with marine edge fitted with a 40 mm backsplash, prevents the buildup of dirt between the table and the wall.
- The integrated sink (AISI 304) measures 400x400x(H)250 mm.
- Comes with a pre-drilled tap hole of ø 30 mm.
- The reinforced shelf measurers 575x585 mm and is non-adjustable.
- The legs (AISI 430) are made of 40x40 mm tubes and fitted with adjustable feet (+25 / -5 mm).
- Available with a sink on the left side (237519) or on the right side (237526).
- Spread load capacity: ±70 kg/m².
- Bolted construction for self-assembly.
- Flatpack delivery.

code	-	mm	€
237519	left	1200x700x(H)850	**575,00**
237526	right	1200x700x(H)850	**575,00**

DEGREASER FOAM

- Thoroughly removes all greases, oils and dirt from grills, deep fryers, ovens, extractor hoods and tiles.
- Foam can be used on all washable, alkali-resistant surfaces.
- Not suitable for aluminum or painted surfaces!
- The thick foam is ideal for vertical surfaces.

code	liters	€
976791	1	**7,50**



231777

LOADING TABLE WITH SINK FOR DISHWASHER

- Made of durable stainless steel, with a 510 mm wide basket guide, upstand and integrated sink (400x400 mm).
- Equipped with a catch for hood dishwashers.
- The legs are adjustable in height to guarantee level installment (+25/-5 mm).
- Flat pack delivery, needs assembly.
- Versions available for left & right side instalment.

code	-	mm	€
231777	left side	1200x700x(H)850	**598,50**
231791	right side	1200x700x(H)850	**598,50**

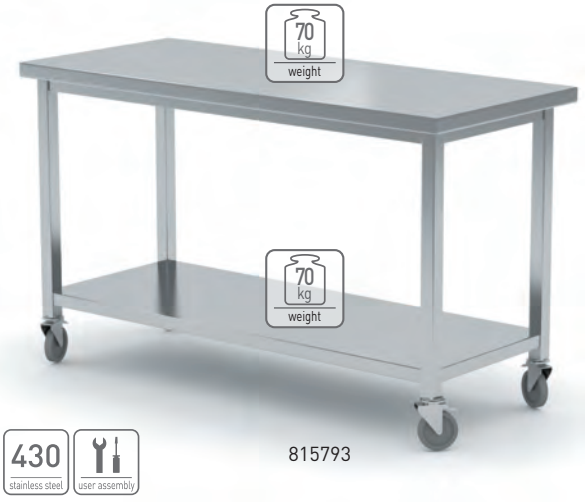


231760

UNLOADING TABLE FOR DISHWASHERS

- Made of durable stainless steel, with a 510 mm wide basket guide and upstand.
- Equipped with a catch for hood dishwashers.
- The legs are adjustable in height to guarantee level installment (+25/-5 mm).
- Flat pack delivery, needs assemblage.
- Versions available for left & right side installment.

code	-	mm	€
231760	left side	1000x700x(H)850	**475,00**
231784	right side	1000x700x(H)850	**475,00**



815793

MOVABLE TABLES WITH SHELF

- Made of AISI 430 stainless steel.
- Feet made of 40×40 mm profiles.
- Worktop filled from below with waterproof laminated board that reinforces and soundproofs the item.
- Steel wire shelf mounted at 200 mm, non–adjustable.
- Approximate maximum load per worktop and per shelf – 70 kg/m².
- Worktop without backsplash allows the user to use the table regardless of where they stand.
- 4 low-noise, swiveling castors Ø125 mm, two of which are equipped with a brake

code	mm	€
815786	1000x700x(H)850	**475,00**
815793	1200x600x(H)850	**485,00**



812044

POT STAND

- Made of durable stainless steel (AISI 430).
- Robust welded construction guarantees stability and high durability of the stand.
- Worktop reinforced with a steel profile.
- The legs are adjustable in height to guarantee level installment (+25/-5 mm).
- Approximate maximum load per worktop (when evenly distributed): 100 kg/m².

code	mm	€
815151	500x500x(H)450	**189,50**
812044	550x550x(H)450	**175,00**



811108



812402

PASS-THROUGH CUPBOARD WITH PARTITION AND SLIDING DOORS

- Made of durable stainless steel (AISI 430).
- Fitted with 2, non adjustable, removable shelves and 2 fixed shelves (bottom and middle shelf).
- Equipped with 8 sliding doors with vertical handle, all on roller bearings.
- The legs are adjustable in height to guarantee level installment (+25/-5 mm).
- Flat pack delivery, needs assembly.

code	mm	€
811634	800x500x(H)1800	**1 425,00**
811108	1000x600x(H)1800	**1 598,50**

PASS-THROUGH CUPBOARD WITH SLIDING DOORS

- Made of durable stainless steel (AISI 430).
- Fitted with 2, non adjustable, removable shelves and 2 fixed shelves (bottom and middle shelf).
- Equipped with 4 sliding doors with vertical handle, all on roller bearings.
- The legs are adjustable in height to guarantee level installment (+25/-5 mm).
- Flat pack delivery, needs assembly.

code	mm	€
812402	800x700x(H)1800	**1 375,00**

WALL-MOUNTED EXTRACTOR HOOD

- Made of durable stainless steel (AISI 430).
- Equipped with a set of stainless steel labyrinth filters which can be washed in dishwashers.
- With collection pan for catching fat and grime that comes from the filters.
- Fitted with an ø200 mm ventilation connection at the top.
- The hood isn't equipped with a fan, this needs to be done separately.

code	light	mm	kg	€
229286	–	1000x700x(H)450	32	**695,00**
229293	–	1200x700x(H)450	36	**749,50**
229309	YES	1000x700x(H)450	35	**795,00**
229316	YES	1200x700x(H)450	39	**849,50**



229286

DISHWASHER 50X50 – ELECTRONIC CONTROL

- Extremely easy to use, clean and service
- Ideal for washing plates, cutlery, glassware, cups, trays
- Electronic control, touch control, electronic panel
- Detergent and rinse aid dispensers and pump as standard
- AISI 304 stainless steel housing
- Bottom rotating, separate plastic washing and stainless steel rinsing arms
- At the top stationary plastic wash arms, rotating stainless steel rinse arms
- Robust double-skinned door with microswitch for operation at opening
- Maximum height of glass to be cleaned: 325 mm
- Maximum height of plates to be washed: 335 mm
- Washing water temperature 60°C
- Flushing water temperature 85°C
- Boiler (capacity/power): 6 l / 6 kW
- Bath (capacity/power): 35 l / 2.8 kW
- Washing pump: 0,75 kM
- Safety thermostat for boiler/bath: up to 105°C / 99°C
- Electronic boiler and bath water thermometer
- Sealing factor of the pump: IP 44
- Vertically adjustable feet ±10 mm, ø40 mm
- Weight: 55 kg

FUNCTIONS:

- Three washing programs: 60, 120, 180 s. (The washing program can be automatically extended by the time of warming up the rinsing water to +85°C)
- Dishwasher compartment washing programme
- Can be rinsed with cold water - especially suitable for glass washing
- THERMO-PROTECTOR" system to prevent cold flushing water - guarantees the start of rinsing at temp. 85°
- SOFT START" system starts the water pump at a lower level pressure
- and a gradual increase in pressure to protect delicate vessels
- 8-point self-diagnostic system
- ECO system - for reduced power consumption

EQUIPMENT:

- 1 universal glass basket 500×500x(H)105 mm
- 1 basket with pins for deep and shallow plates with 5×8 pcs, 500×500x(H)105 mm
- 1 cutlery basket 110×110x(H)130 mm
- Electric detergent and rinse aid dyspenser
- Water hose 1. 5 m long, with ¾" female thread connection
- Drain pump
- Drain hose
- Electric cable without plug



max H
335 mm

Dishwasher 50x50
– electronic control



Floor stand


Single Pedestal Pre-Rinser
Unloading table for dishwashers
Loading table with sink for dishwasher
Round container body
Trolley for dishwasher racks
Dishwasher basket for glassware
DISPENSER AND DRAIN PUMP INCLUDED

GLASSWASHER 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



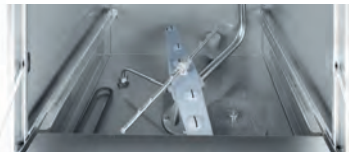
electromechanical control



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	detergent dispenser	drain pump	€
230299	electromechanical	40x40	230	YES			**1 375,00**
233009	electromechanical	40x40	230	YES	YES		**1 495,00**
233016	electromechanical	40x40	230	YES		YES	**1 495,00**
233023	electromechanical	40x40	230	YES	YES	YES	**1 595,00**
230268	electronic	40x40	230	YES	YES	YES	**1 795,00**
230305	electromechanical	50x50	400	YES			**1 775,00**
233030	electromechanical	50x50	400	YES	YES		**1 875,00**
233047	electromechanical	50x50	400	YES		YES	**1 875,00**
233054	electromechanical	50x50	400	YES	YES	YES	**1 975,00**
237540	electronic	50x50	230	YES	YES	YES	**2 275,00**
231753	electronic	50x50	400	YES	YES	YES	**2 275,00**

		GLASSWASHER 40X40		DISHWASHER 50X50	
CONTROL		electromechanical	electronic	electromechanical	electronic
INTENDED USE		mugs, cups, glasses, cutlery, plates		plates, cutlery, glasses, mugs, trays	
WASHING PARAMETERS					
Washing cycles number/duration	s	1 – 120[1]	3/60, 120, 180[1]	1 – 120[1]	3/60, 120, 180[1]
Capacity	baskets/h	30	60/30/20	30	60/30/20
Maximum height	mm	plate 290 / glass 295		plate 325 / glass 335	
Water consumption per cycle	l	2-2,5	1,7	2-2,5	
Washing water temperature	°C	62		62	
Rinse water temperature	°C	85		85	
Boiler (capacity/power)	l / kW	3,5/2,5		6/6	
Tank (capacity/power)	l / kW	17/2,5		35/2,8	
Safety thermostat for boiler	°C	105		105	
Safety thermostat for tank	°C	99		99	
STANDARD EQUIPMENT					
Water thermometer in the boiler			electronic	analog	electronic
Separate washing/rinsing arms		washing and rinsing stainless steel arms		plastic washing arms, stainless steel rinsing arms	
Rinse aid dispenser		YES		YES	
Detergent dispenser		OPTION	YES	OPTION	YES
Drain pump		OPTION	YES	OPTION	YES
Equipment		1x universal baskets 400x400x(H)150 mm for glasses 1x basket with pins 400x400x(H)110 mm for plates 1x cutlery basket 110x110x(H)130 mm water supply hose length 1,5 m, with connection 3/4" inner thread drain hose length 2 m, Ø25 mm		1x universal baskets 500x500x(H)105 mm for glasses 1x basket with pins 500x500x(H)105 mm for plates 1x cutlery basket 110x110x(H)130 mm water supply hose length 1,5 m, with connection 3/4" inner thread drain hose length 2 m, Ø25 mm	
TECHNICAL PARAMETERS					
Dimensions (width x depth x height)	mm	470x510x(H)710		570x600x(H)830	
Power	kW	2,8		6	6,6 or 3,6 (230 V)
Pump power	KM	0,1	0,3	0,75	
Pump leakage rate		IP 44		IP 44	
Voltage	V	230		400	400 or 230
Weight	kg	39		57	55
FUNCTIONS					
Dishwasher self-cleaning programme			YES		YES
"SOFT START" system [2]			YES		YES
THERMO-PROTECTOR system [3]			YES		YES
Self-diagnosis system [4]			YES		YES, 8-point
ECO system					YES
CONSTRUCTION					
Housing made of AISI 304 steel		YES		YES	
Double-layer insulated doors		YES		YES	
Vertically adjustable feet ø40 mm		±10		±10	
FLOOR STAND		222980		231050	
Dimensions	mm	470x500x(H)500		560x560x(H)500	
Capacity		For 2 baskets 400x400x(H)150 mm		For 2 baskets 500x500x(H)105 mm	
€		**212,50**		**212,50**	

[1] Indicated time may be extended due to the time needed for the water in the boiler to reach 85°C

DISHWASHER FUNCTIONS

[2] "SOFT START" – activates the water pump at a lower pressure and gradually raises the pressure to avoid damaging delicate dishes

[3] "THERMO-PROTECTOR" system – prevents rinsing with cold water – guarantees that rinsing will start at 85°C

[4] Self-diagnosis system for a quick check of the dishwasher condition

HOOD DISHWASHER - ELECTRONIC CONTROLLER

- Extremely easy to use, clean and service
- Ideal for washing plates, cutlery, glassware, cups, trays, GN 1/1 containers
- Electronic control
- Detergent and rinse aid dispensers and drain pump as standard
- Maximum height of washed plates 400 mm
- Maximum height of glass to be cleaned 395 mm
- Touch electronic control panel
- AISI 304 stainless steel housing
- Stainless steel upper and lower washing and rinsing arms
- Lifting of the hood facilitated by built-in springs
- Washing water temperature 60°C
- Temperature of rinsing, scalding water 85°C
- Boiler capacity and output 13.5 l / 7.5 kW
- Tank capacity and power 68 l / 6.0 kW
- Cleaning pump power 1,5 kM
- Electronic water thermometers for the boiler and bath separately
- Safety thermostat for boiler/bath up to 105°C / 99°C
- Sealing factor of the pump: IP 44
- Corner installation of dishwasher possible
- Water connection: ¾"
- Weight: 131.5 kg
- Adjustable stainless steel feet from 100 to 150 mm

FUNCTIONS:

- Three washing programs: 60, 120, 240 s
- Dishwasher compartment washing programme
- Possibility of a final rinse with cold water - especially useful when washing glass
- „THERMO-PROTECTOR" system to prevent rinsing with cold water
- 8-point self-diagnostic system
- „SOFT START" function to start the water pump at a lower pressure and raise it gradually so as not to damage delicate dishes
- Door with microswitch for operation when hood is raised
- ECO function - reduces power consumption when the device is not used for more than 15 minutes

EQUIPMENT:

- 1 universal glass basket 500×500x(H)105 mm
- 1 basket with pins for deep and shallow plates with 5×8 pcs, 500×500x(H)105 mm
- 1 cutlery basket 110×110x(H)130 mm
- Rinse aid and detergent dispenser
- Drain pump
- Water hose 1.5 m long, with ¾" female thread connection.
- Drain hose
- Electric cable without plug



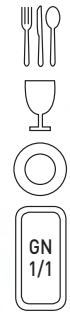



DISPENSER AND DRAIN PUMP INCLUDED
Single Pedestal Pre-Rinser
Loading table with sink for dishwasher
Round container body 120 L

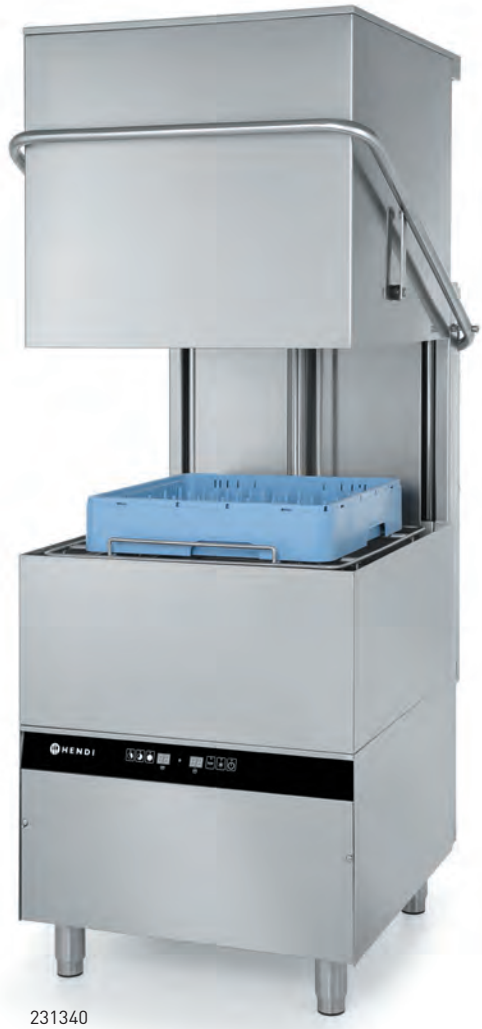
HOOD DISHWASHEER 50X50



230312



max H
400 mm



231340



Separate stainless steel washing
and rinsing arms at the top



Separate stainless steel washing
and rinsing arms at the bottom

code	control	basket size	voltage (V)	rinse aid dispenser	detergent dispenser	drain pump	€
230312	electromechanical	50x50	400	YES			**3 675,00**
233061	electromechanical	50x50	400	YES	YES		**3 695,00**
231340	electronic	50x50	400	YES	YES	YES	**3 875,00**

		HOOD DISHWASHEER 50X50	
CONTROL		electromechanical	electronic
INTENDED USE		plates, cutlery, glasses, mugs, trays, GN containers	
WASHING PARAMETERS			
Washing cycles number/duration	s	1 – 120[1]	3/60, 120, 180[1]
Capacity	baskets/h	30	60/30/15
Maximum height	mm	glass 395 / plate 400	
Water consumption per cycle	l	2-2,5	1,7
Washing water temperature	°C	62	
Rinse water temperature	°C	85	
Boiler (capacity/power)	l / kW	7,4/7,5	13,5/7,5
Tank (capacity/power)	l / kW	68/6	
Safety thermostat for boiler	°C	105	
Safety thermostat for tank	°C	99	
STANDARD EQUIPMENT			
Electronic touch control panel			YES
Water thermometer in the boiler and the basin		analog	electronic
Separate washing/rinsing arms		stainless steel washing and rinsing arms at the bottom and top	
Rinse aid dispenser		YES	
Detergent dispenser		OPTION	YES
Equipment		1x universal basket 500x500x(H)105 mm for glasses 1x basket with pins 500x500x(H)105 mm for plates 1x cutlery basket 110x110x(H)130 mm	
Surface filters above water level in the basin		4 pcs	
Additional screen in front of the pump inlet		YES	
Water supply hose, length 1.5 m, with 3/4" female thread		YES	
Power cord without plug		YES	
TECHNICAL PARAMETERS			
Dimensions (width x depth x height)	mm	750x880x(H)1390/1830	
Power	kW	8,6	
Pump power	KM	1,5	
Pump leakage rate	kW	IP 44	
Voltage	V	400	
Weight	kg	111	131,5
FUNCTIONS			
Dishwasher self-cleaning programme			YES
"SOFT START" system [2]			YES
THERMO-PROTECTOR system [3]			YES
Self-diagnosis system [4]			YES, 8-point
ECO system			YES
Door with microswitch for operation with the hood raised			YES
CONSTRUCTION			
Housing made of AISI 304 steel		YES	
Double-layer insulated doors		YES	
Vertically adjustable feet	mm	from 100 to 150 mm	

[1] Indicated time may be extended due to the time needed for the water in the boiler to reach 85°C

DISHWASHER FUNCTIONS

[2] "SOFT START" – activates the water pump at a lower pressure and gradually raises the pressure to avoid damaging delicate dishes

[3] "THERMO-PROTECTOR" system – prevents rinsing with cold water – guarantees that rinsing will start at 85°C

[4] Self-diagnosis system for a quick check of the dishwasher condition

50X60 DISHWASHER FOR TRAYS AND POTS – ELECTRONICALLY CONTROLLED, WITH DETERGENT DOSING SYSTEM AND DRAIN PUMP



- Specialised dishwasher, perfect for washing and scalding pots, GN containers, 600x400 mm confectionery trays, flasks, trays or cutlery.
- 3 electronically controlled washing cycles: 120s, 180s, 240s.
- Scalding temperature: 82°C.
- Washing temperature: 60°C.
- Boiler capacity/power: 7.4 L/6 kW.
- Basin capacity/power: 58 L/6 kW.
- Electronic touch panel.
- Automatic cleaning system.
- Pump tightness coefficient: IP 44.
- Large basket: 500x600 mm.
- Two-layer housing made of AISI 304 stainless steel.
- Washing and rinsing arms made of stainless steel.
- Weight: 57 kg.

- EQUIPMENT:
  - Detergent dispenser.
  - Rinse aid dispenser.
  - Electronic thermometer in boiler.
  - Electronic thermometer in basin.
  - 1,2 kW washing pump.
  - Drain pump.
  - Plate basket 500x600x(H)105 mm.
  - Universal basket 500x600x(H)105 mm.
  - Cutlery basket 110x110x(H)130 mm.

code	V	W	mm	€
236574	400	7100	595x730x(H)1340	**4 795,00**

NEW



GREASE TRAP

- Prevents grease from blocking the sewer system.
- For indoor use (dishwashing areas, kitchens).
- Compact size, completely made from stainless steel.
- The gasketed lid secured in place with four clamps.
- Water in & out connections Ø50 mm.
- Two vertical interior baffles separating grease and silt.
- Grease removal drain fitted with a ball valve.

code	-	liters	mm	€
975718	300l/h	30	650x346x(H)308	**409,00**
975725	600l/h	60	728x416x(H)398	**519,00**
979945	1800l/h	180	903x548x(H)629	**845,00**



975718



632802

GREASE FILTER FOR DEEP FRYER - 50 PCS

- Made of rayon (synthetic silk).

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



632901

S.S. stainless steel

GREASE FILTER HOLDER FOR DEEP FRYER

code	mm	€
632901	ø250x(H)240	**15,95**





196007

PP polypropylene

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
- Comfortable plastic handle
- Polypropylene lid (included)
- Side surface suitable for offset printing or labeling
- Useable volume: 11.3 l ± 120 ml
- Printable / labeling area: 810 x 155 mm
- Stackable (max load capacity of lower bucket: up to 45 kg)
- Weight (with handle and lid): 430 g

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

S.S. stainless steel



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	**207,50**

NEW



PULL-OUT BASIN TAP

- Made from stainless steel
- Single hole, rotary spout
- Stream control
- Shower length: 150 cm
- Required table opening: 32 mm
- Connector hoses: 3/8", length: 350 mm
- Spout range: 230 mm
- Tap height: 230 mm

code	€
810255	**169,50**

NEW

user assembly



SINK TAP

- Single-hole, separate knobs for hot and cold.
- Connection hoses: 1/2".
- Mounting hole required: ø30 mm.
- Swivel spout, radius 250 mm.

code	€
970508	**89,50**

NEW

user assembly



SINK TAP WITH LONG LEVER

- Long lever for mixing hot and cold water.
- Connection hoses: 3/8".
- Mounting hole required: ø35 mm.
- Swivel spout, radius 215 mm.

code	€
970522	**112,50**



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	**297,50**



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	**207,50**



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	**237,50**

DISHWASHER RACKS & TOTE BOX PROFI LINE





PP polypropylene

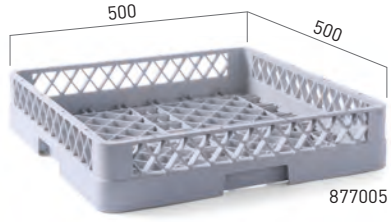
DISHWASHER BASKET FOR GLASSWARE

code	-	mm	€
877050	9 compartments	500x500x(H)104	**18,50**
877043	16 compartments	500x500x(H)104	**19,75**
877036	25 compartments	500x500x(H)104	**19,75**
877029	36 compartments	500x500x(H)104	**21,95**
877012	49 compartments	500x500x(H)104	**21,95**

EXTENDER FOR DISHWASHER BASKET

- For use with HENDI dishwasher baskets.
- Once installed not removable without breaking.

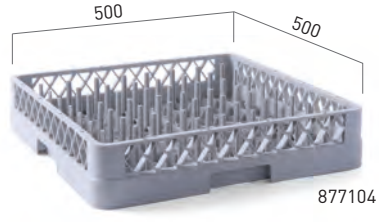
code	-	mm	€
877302	1 compartment	500x500x(H)45	**7,95**
877548	9 compartments	500x500x(H)45	**7,95**
877531	16 compartments	500x500x(H)45	**7,95**
877524	25 compartments	500x500x(H)45	**7,95**
877517	36 compartments	500x500x(H)45	**7,95**
877500	49 compartments	500x500x(H)45	**8,50**



DISHWASHER UNIVERSAL BASKET

- Suitable for cups, pots, bowls, etc.
- The structure allows for maximum flow of water between the dishes in all directions With coarse mesh bottom

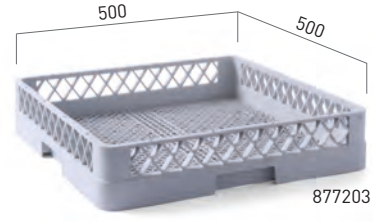
code	mm	€
877005	500x500x(H)100	**16,50**



DISHWASHER BASKET FOR PLATES

- The structure allows for maximum flow of water between the dishes in all directions.
- With pre-shaped pins.
- The spaces between separators create the optimum tilt of plates necessary for effective washing.

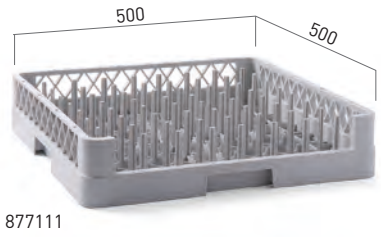
code	mm	€
877104	500x500x(H)100	**16,50**



DISHWASHER BASKET FOR CUTLERY

- The structure allows for maximum flow of water between the dishes in all directions.
- The fine mesh bottom prevents cutlery from falling through.

code	mm	€
877203	500x500x(H)100	**16,25**



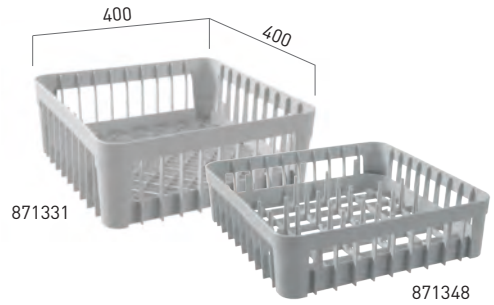
877111

PP polypropylene

DISHWASHER BASKET FOR TRAYS

- The structure allows for maximum flow of water between the trays in all directions.
- With pre-shaped pins.
- With one open end for trays and other long items.

code	mm	€
877111	500x500x(H)100	**17,40**



871331

871348

PP polypropylene

DISHWASHER BASKET FOR GLASSES

- The structure allows for maximum flow of water between the glasses in all directions.

code	-	mm	€
871331		400x400x(H)150	**15,95**
871348	with 20 support pins	400x400x(H)110	**15,95**

S.S. stainless steel

user assembly



810583

MOBILE TROLLEY FOR DISHWASHER BASKETS - 7 X 500X500 MM

- For dishwasher baskets 500x500 mm.
- Keep the work area around the dishwasher organised.
- 7 layers - basket supports interspaced at 200 mm.
- Fitted with basket locks on both sides.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.
- Permissible cart load capacity with uniform weight distribution – 100 kg.

code	mm	€
810583	615x560x(H)1700	**237,50**



871102

PE polyethylene

CUTLERY BASKET

- 8 sections with handle.

code	mm	€
871102	425x205x(H)150	**14,50**



871300 871324

PP polypropylene

CUTLERY BASKET

code	mm	€
871300	110x110x(H)140	**2,35**

CUTLERY BASKET

code	mm	€
871324	125x84x(H)135	**3,50**



877180

LID FOR RACKS

code	mm	€
877180	500x500	**11,50**



877197

PP polypropylene

TROLLEY FOR DISHWASHER RACKS WITH HANDLE

- 4 wheels, 2 revolving with brake and 2 fixed.
- Stainless steel handle.

code	mm	€
877197	575x545x(H)920	**137,50**



877173

TROLLEY FOR DISHWASHER RACKS

PP polypropylene

- 4 wheels, 2 revolving with brake and 2 fixed.

code	mm	€
877173	575x545x(H)210	**85,00**



281208

NUMBER OF EGGS 30







281246

EGG STERILIZER, 30 EGGS

- Indispensable for each kitchen in school, hotel, restaurant, canteen or pastry shop.
- Disinfects 30 eggs at a time.
- UV resistant grid fixed in bearing drawer.
- Eggs get sterilized in a process of irradiation with waves of 253,7 nm length.
- Irradiation (sterilization) takes around 2,30 minutes.
- Eggs can be used right after the disinfection process.
- Lamps are turned off automatically when opening the drawer.
- Stainless steel casing.
- Bearing-mounted egg rack made of stainless steel.
- UV radiator life: 7500 h.

code	-	V	W	mm	€
281208	30 eggs	230	78	358x512x(H)255	**289,50**

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)610	**225,00**



CHEF'S HAT - 10 PCS

- Pleated nonwoven PP material.
- Perforated crown.
- Adjustable size

code	mm	€
560044	ø600x(H)230	**4,50**



221808

HAND DRYER

- Electric activation by motion detector.
- Fitted with lead and plug Impact resistant metal casing in white epoxy finish.

code	V	W	mm	€
221808	230	1500	240x210x(H)265	**125,00**

PP
polypropylene



663950

WET FLOOR SIGN

– Warning in 5 languages.

code	mm	€
663950	300x460x(H)615	11,95



691083

S.S.
stainless steel

LAUNDRY TROLLEY

– Stainless steel structure with removable laundry bag.
– The laundry bag is made of oxford fabric and it is washable.
– 4 wheels of which 2 are castor wheels.

code	mm	€
691083	900x650x(H)850	169,50

LAUNDRY BAG FOR LAUNDRY TROLLEY

– Laundry bag for HENDI Laundry trolley 691083.
– Made of Oxford fabric.
– Can be cleaned in a washing machine.

code	€
691090	23,95



Foot-operated clamping mechanism keeps the bag closed



944660



691021

S.S.
stainless steel

TRASH BAG HOLDER

– Frame made of stainless steel.
– Intended for 60x90 cm, 70/80L garbage bags.
– Foot-operated clamping mechanism keeps the bag closed.
– 2 caster wheels with brakes.

code	mm	€
691021	420x580x(H)960	142,50
944660	Rubber band for Trash bag holder	7,00



691120

S.S.
stainless steel

TRASH BIN 43 L

– Made of stainless steel.
– With swivel lid.

code	mm	€
691120	360x360x(H)740	289,50

AMER★BOX®

NEW





PP
polypropylene



691045

ROUND LID

code	-	mm	€
691045	fits 691038	ø570x(H)35	15,95
691410	fits 691403	ø505x(H)35	12,95



691038



691052

ROUND OPEN COVER

code	-	mm	€
691052	fits 691038	ø570x(H)135	22,95
691427	fits 691403	ø510x(H)120	20,95



691069

FLIP OPEN COVER

code	-	mm	€
691069	fits 691038	ø580x(H)190	32,95
691434	fits 691403	ø505x(H)190	21,95

ROUND CONTAINER BODY

code	liters	mm	€
691038	120	ø550x(H)690	98,50
691403	80	ø490x(H)620	59,50



691076

ROUND TROLLEY

code	-	mm	€
691076	fits 691038	ø455x(H)165	35,95
691441	fits 691403	ø400x(H)165	27,95



AMER★BOX®

NEW

PP polypropylene



691151

STEP-ON CONTAINER

code	liters	mm	€
691151	68	490x410x(H)660	**62,50**
691168	87	500x410x(H)815	**76,50**





691137

SLIM RECTANGLE CONTAINER 60L

code	liters	mm	€
691137	60	455x315x(H)580	**34,95**

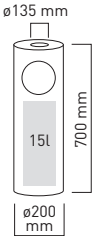
BINS AND ASHTRAY STANDS

S.S. stainless steel

– Stainless steel body Polished surface finish Comfortable, hygienic opening Anti-slip pedal Innovative "click-lock" system locking the lid after opening Polypropylene inner bin - flexible, with a double handle to keep the bin liner in place



Removable ashtray for easy cleaning and emptying of the bin



691380

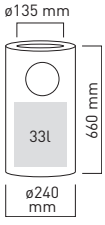
in- & outdoor

STANDING WASTE BIN WITH ASHTRAY

code	liters	mm	€
691380	15	ø200x(H)700	**49,50**



Removable ashtray for easy cleaning and emptying of the bin



691397

in- & outdoor

STANDING WASTE BIN WITH ASHTRAY

code	liters	mm	€
691397	33	ø240x(H)660	**98,50**







976739

COFFEE AUTOMAT CLEANER, 120 TABS

- The coffee automat cleaner is suitable for regular use in coffee, espresso and tea machines.
- Removes stubborn deposits such as coffee or tea oil.
- Can also be used for cleaning thermo flasks.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	weight (kg)	€
976739	0.24	**17,25**



976777

DESCALER POWDER

- Concentrated, professional descaling agent.
- Removes limescale deposits on commercial dishwashers, hot water devices, coffee machines and washing machines (washing program 40°C).
- Can also be used to clean stainless steel surfaces.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	weight (kg)	€
976777	1	**11,95**



976753

COFFEE MACHINE CLEANER

- The coffee machine cleaner is suitable for regular use in coffee, espresso and tea machines.
- Removes stubborn deposits such as coffee or tea oil.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	liters	€
976753	1	**11,95**



976760

DESCALER CONCENTRATE

- Highly concentrated, based on citric acid for the effective decalcification of hot water devices, coffee and washing machines, boilers, stainless steel pots and tiles.
- 1 liter bottle, dosage 100-200 ml per 1 liter of cold water.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	liters	€
976760	1	**8,25**



976746

SOFT SERVE AND WHIPPED CREAM MACHINE CLEANER

- Cleaner for all common cream & ice cream makers.
- Dissolves fat and protein residues.
- Can also be used on the outer surfaces of the device.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	liters	€
976746	1	**7,50**





STAINLESS STEEL CLEANER

- Clean all kinds of stainless steel and aluminum surfaces.
- Ready for use, just spray and wipe.
- Comes in a 500ml spray bottle.
- Removes fingerprints and has an anti-static effect.
- After use the treated surfaces are dirt and water repellent.

code	liters	€
976784	0.5	**8,75**



976784

NEW

DEGREASER FOAM

- Thoroughly removes all greases, oils and dirt from grills, deep fryers, ovens, extractor hoods and tiles.
- Foam can be used on all washable, alkali-resistant surfaces.
- Not suitable for aluminum or painted surfaces!
- The thick foam is ideal for vertical surfaces.

code	liters	€
976791	1	**7,50**



976791



975039

PROFESSIONAL GRILL AND OVEN CLEANER

- Ready-to-use, strongly alkaline product for daily removal of oily and tarry deposits, burnt grease and organic discolourations.
- Cleans and degreases.
- Recommended for daily washing of grill, ovens, hoods.
- Helps keep the natural shine of surface.
- Fragrance free.
- pH 14.

code	liters	€
975039	1	**5,95**

WATER SOFTENERS (SEMI-)AUTOMATIC

- Using water softeners helps extend the life cycle of catering equipment.
- The softeners are based on an ion-exchange process wherein the calcium and magnesium ions that cause water hardness are captured by ion exchange resin inside the softener.
- It helps reduce maintenance costs thanks to effective prevention of lime scale deposits The device is fitted with a control head that makes it possible to configure working parameters of the water softening system as required.
- The elements inside the head are made of high quality ceramics, resistant to abrasion, corrosion and build-up of impurities (e.g. iron).
- This technology assures perfect seal inside the controller and therefore long and trouble-free operation.
- Navy blue housing.
- Water connection diameter 3/4".
- Working pressure: 1.5-6.0 bar.
- Working ambient temperature: 5 – 38°C.
- Max.supply water temperature: 38°C.
- Regeneration time: 37 min.
- Output for 10°dH – 1200 L.
- Resin bed 4,0 L.
- Regeneration tank: 8 kg.
- Maximum water flow: 5 L/min.
- Regeneration salt consumption per 1 cycle: 0.5 kg.



230442

WATER SOFTENER, SEMI-AUTOMATIC

- The semi-automatic resin bed regeneration process using brine is initiated manually.
- Weight: 8 kg.

code	V	W	mm	€
230442	230	18	195x360x(H)510	**279,50**



230459

WATER SOFTENER, AUTOMATIC

- The automatic resin bed regeneration process using brine is initiated automatically.
- Using the control panel the working time, regeneration time and water amount to be treated can be set.
- Automatic lock prevents unwanted access.
- Weight: 7.7 kg.

code	V	W	mm	€
230459	230	18	206x380x(H)480	**345,00**



231265

SALT TABLETS FOR WATER SOFTENING

- Ingredients: sodium chloride NaCl.
- Bag 25 kg.

code	weight (kg)	€
231265	25	**19,50**



WATER SOFTENERS MANUAL

- Hard water contains dissolved minerals - calcium and magnesium compounds, among others. Calcium and magnesium ions cause scale build-up, which is risky for objects and tools in contact with water or steam.
- Water softening is a process in which all calcium and magnesium compounds causing water hardness are removed.
- When passing through the resin column, calcium and magnesium ions are absorbed by resin particles.
- When ion-exchange ability of the resin wears off, it ought to be restored in an appropriate regeneration process with the use of a salt solution.
- Water softener may be installed wherever water temperature is below 45°C and the water input pressure does not exceed 2 bars
- Regeneration: uniodised salt only.
- For drinking water only.
- Suitable for softening water for coffee makers, combi steamers, dishwashers and ice cubers.
- Thanks to its small size it is perfect for bars and restaurants.
- Thanks to highest quality components used, the device remains fail-safe and operational for many years.
- Optimum working water pressure: 1-2 bar.

WATER SOFTENER

- During softener regeneration the connected machine must not be used.
- Maximum/minimum water pressure: from 1 to 8 bar.
- Nominal flow: 1000 L/h.
- Ambient temperature: from 4 °C to 35 °C.
- Supply water temperature: from 4 °C to 25 °C.
- Connection size: 3/8".

code	Filter capacity (20°F/30°F/40°F)	liters	mm	€
231210	1200/1000/900	8	ø185x(H)400	**109,50**
231227	2520/1680/1260	12	ø185x(H)500	**129,50**
231234	3360/2240/1680	16	ø185x(H)600	**159,50**





231234

231227

231210

INSECT KILLERS FOR USE IN THE KITCHEN & RESTAURANT



270080

INSECT KILLER WITH ADHESIVE PLATE 100 M²

- Suitable for use in food preparation and serving areas.
- Metal casing including wall mounting.
- 2x15 W UV-A shatter-proof fluorescent tubes.
- Adhesive plate at the rear to catch the insects.
- Maximum range approx. 100 m².
- Adhesive plate included.

code	V	W	mm	€
270080	230	30	480x100x(H)285	**102,50**
270073	Adhesive plate for Insect killers - 10 sheets			**28,95**
270028	2 Replacement lamps for Insect killers			**28,95**

INSECT KILLERS FOR INDOOR USE

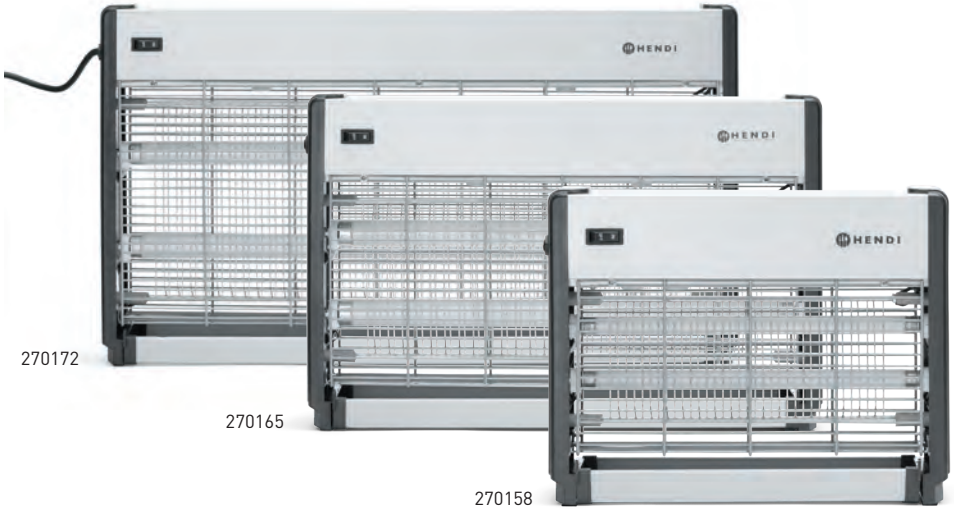


270097

INSECT KILLER 300 M²

- Makes use of durable UV-A LED light, avarage working life of 20.000 hours.
- Body made of fire resistant.
- ABS for high safety.
- Insects are electrocuted with 4000 V.
- Removable collection tray, easy to clean.
- Can be mounted to ceiling by chain or used free standing.

code	V	W	mm	€
270097	230	13	470x100x(H)263	**72,50**



270172

270165

270158

HIGH VOLTAGE INSECT KILLER

- For indoor use.
- Body made of special treated aluminum alloy and ABS, fire resistant materials for high safety.
- 2x UV-A tubes.
- Insects are electrocuted with 2000 – 2500 V.
- Removable collection tray, easy to clean.
- Can be mounted to ceiling by chain or used free standing.

code	V	W	mm	€
270158	230	26	335x90x(H)260	**45,00**
270165	230	40	485x90x(H)310	**59,95**
270172	230	45	640x90x(H)360	**69,50**



Chain included



Removable collection tray

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	475x80x(H)283	**65,00**
270233	Adhesive plate for Insect killers - 10 sheets			**29,95**
270240	Replacement lamp for Insect killers			**27,50**

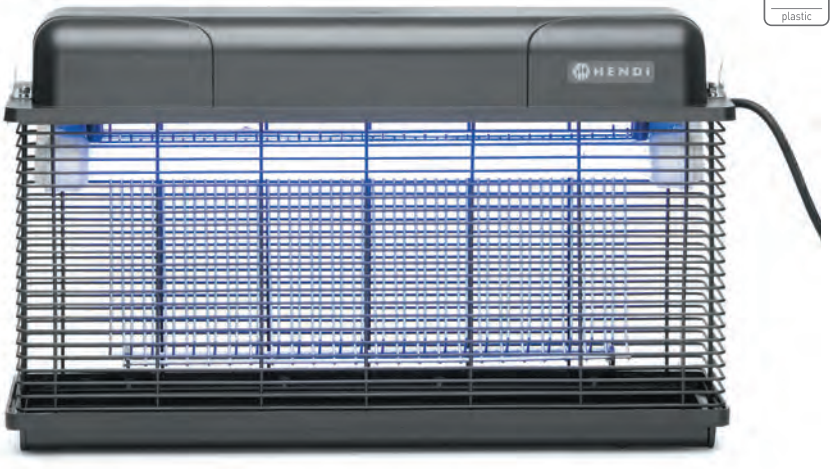


270196



INSECT KILLERS FOR OUTDOOR USE

ABS
plastic
in- & outdoor



270066

INSECT KILLER WATER RESISTANT

- ABS fire proof material for high safety.
- 2x UV-A tube.
- Insects are electrocuted with 2000 V.
- IPX4 waterproof, can be used indoor or outdoor.
- Removable collection tray, easy to clean.
- Chain mounting.

code	-	V	W	mm	€
270066	100 m²	230	40	510x105x(H)315	**79,50**
270141	150 m²	230	45	680x135x(H)310	**97,50**
935286	Replacement lamps for fly killers – set of 2				**15,95**



Chain included



Removable collection tray

REPLACEMENT LAMP FOR FLY KILLERS

- UV-A fluorescent tube.

code	For	V	W	mm	€
934159	270158	230	8	285x15x(H)15	**6,95**
934166	270172 - 270141	230	20	570x20x(H)20	**6,95**



934159

PROFI LINE



PROFI LINE

– Elegant yet sturdy.
– Hand polished, high gloss mirror finish.





code	№			length (mm)	€
764404	1	Table knife	6 pcs	225	**9,95**
764411	2	Table fork	6 pcs	205	**5,85**
764428	3	Table spoon	6 pcs	205	**5,85**
764435	4	Dessert knife	6 pcs	205	**9,35**
764442	5	Dessert fork	6 pcs	186	**5,60**
764459	6	Dessert spoon	6 pcs	186	**5,60**
764466	7	Cake fork	12 pcs	136	**7,95**

code	№			length (mm)	€
764473	8	Coffee spoon	12 pcs	111	**7,65**
764480	9	Tea spoon	12 pcs	138	**7,95**
764497	10	Ice spoon	12 pcs	135	**7,95**
764503	11	Sundae spoon	6 pcs	198	**5,60**
764510	12	Butter knife	12 pcs	158	**8,15**
764527	13	Steak knife	6 pcs	215	**11,75**



KITCHEN LINE

– Hand polished mirror finish.

18/0 stainless steel

wash



1 2 3 4 5 6 7

code	№			length (mm)	€
764206	1	Table knife	6 pcs	215	**4,75**
764213	2	Table fork	6 pcs	197	**3,75**
764220	3	Table spoon	6 pcs	197	**3,75**
764237	4	Cake fork	12 pcs	150	**5,75**
764244	5	Tea spoon	12 pcs	146	**5,75**
764251	6	Coffee spoon	12 pcs	131	**5,50**
764268	7	Sorbet spoon	6 pcs	198	**3,75**



BUDGET LINE
– Machine polished

18/0 stainless steel

wash



1 2 3 4 5 6 7

code	№			length (mm)	€
764039	1	Table spoon	12 pcs	181	**3,50**
764022	2	Table fork	12 pcs	183	**3,50**
764015	3	Table knife	12 pcs	212	**5,25**
764084	4	Tea spoon	24 pcs	136	**3,85**
764091	5	Coffee spoon	24 pcs	110	**3,50**
764077	6	Cake fork	24 pcs	145	**3,85**
764138	7	Sorbet spoon	12 pcs	198	**2,85**

STEAK CUTLERY

– Stainless steel with ABS handle.



781432



781449



781456

STEAK FORK - 6 PCS

code	packed per	mm	€
781432	6	(L)200	**5,55**

STEAK KNIFE - 6 PCS

code	packed per	mm	€
781449	6	(L)215	**6,25**

STEAK KNIFE XL - 6 PCS

code	packed per	mm	€
781456	6	(L)250	**10,50**



403747

food contact wash

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	160x35	**4,75**



403716

18/0 stainless steel

LOBSTER FORKS - 6 PCS

code	packed per	mm	€
403716	6	(L)205	**10,95**



403754

food contact wash

LOBSTER AND CRAB CRACKER

– Ideal for opening hard lobster and crab shells.
– Wide, appropriately contoured handle for easy and comfortable use.
– Robust aluminium construction, powder coated – red.
– The arms of the tongs are connected with a durable hinge.
– Not dishwasher safe.

code	mm	€
403754	140x62	**4,95**



402528

S.S. stainless steel

SNAIL TONGS - 2 PCS

– Squeeze model.

code	packed per	mm	€
402528	2	(L)170	**8,75**



402221

18/0 stainless steel

SNAIL FORK - 6 PCS

code	packed per	mm	€
402221	6	(L)130	**5,95**





505168



505212

SERVING BOARD, OLIVE WOOD, RECTANGULAR*

- Ideal for serving and presenting food.
- Comfortable, carved handles.
- Available in 3 sizes.

code	mm	€
505168	250x150x(H)18	**11,95**
505175	300x150x(H)18	**15,95**
505182	350x150x(H)18	**19,95**

SERVING BOARD, OLIVE WOOD, RECTANGULAR, WITH GROOVE*

- Ideal for serving and presenting food.
- Natural, organic board shape and perfect craftsmanship.
- Comfortable, carved handles, with groove.
- Available in 2 sizes.

code	mm	€
505199	300x210x(H)18	**15,50**
505212	400x250x(H)18	**24,95**



505229



505243



505274

SERVING BOARD, OLIVE WOOD, RECTANGULAR, WITH OPENING*

- Ideal for serving and presenting food.
- Natural, organic board shape and perfect craftsmanship.
- With an opening for convenient carrying of the board.
- Available in 2 sizes.

code	mm	€
505229	250x165x(H)18	**12,50**
505236	350x210x(H)18	**19,95**

SERVING BOARD, OLIVE WOOD, RECTANGULAR, WITH HANDLE*

- Ideal for serving and presenting food.
- With a comfortable handle for easy carrying of the board.
- Available in 3 sizes.

code	mm	€
505243	350x120x(H)18	**16,95**
505250	400x140x(H)18	**19,95**
505267	600x200x(H)18	**34,50**

OLIVE WOOD HOLDER*

- Ideal for serving and presenting food, bringing cutlery, etc.
- With convenient cut-out handles for easy carrying of the holder.

code	mm	€
505274	245x198x(H)194	**59,50**

* Product made of natural wood.
Image may differ from the actual product.

KARIZMA





KARIZMA

– White hotel porcelain
– Strengthened edges, high quality glazing
– High impact and wear resistance





DINNER PLATE

code	order unit	mm	€
795101	12	ø160	**2,90**
795309	12	ø200	**3,80**
795507	12	ø240	**4,25**
795705	6	ø280	**7,35**
795903	6	ø320	**11,75**



DEEP PLATE

code	order unit	mm	€
794500	6	ø300	**9,80**



BUFFET PLATTER, OVAL

code	order unit	mm	€
796306	6	290x200	**12,25**
796405	6	340x235	**16,65**



SALAD BOWL

code	order unit	mm	€
796603	12	ø150	**5,15**
796702	12	ø190	**7,35**
796801	6	ø250	**8,50**



SOUP BOWL

code	order unit	liters	mm	€
798805	12	0.38	ø120	**7,60**

SAUCER FOR SOUP BOWL

code	order unit	mm	€
798904	12	ø180	**3,45**





CAPPUCCINO CUP

code	order unit	liters	mm	€
798249	12	0.23	ø85	**3,45**

SAUCER FOR CAPPUCCINO CUP

code	order unit	mm	€
798171	12	ø149	**2,30**



COFFEE CUP

code	order unit	liters	mm	€
798164	12	0.17	ø80	**3,40**

SAUCER FOR COFFEE CUP

code	order unit	mm	€
798171	12	ø149	**2,30**



ESPRESSO CUP

code	order unit	liters	mm	€
798010	12	0.09	ø64	**2,30**

SAUCER FOR ESPRESSO CUP

code	order unit	mm	€
798034	12	ø125	**1,55**

FLORA





FLORA

– White hotel porcelain
– Strengthened edges, high quality glazing
– High impact and wear resistance





DINNER PLATE

code	order unit	mm	€
787007	12	ø160	**3,10**
787014	12	ø200	**3,75**
787021	12	ø255	**4,85**
787038	12	ø270	**5,95**
787045	6	ø300	**9,80**



SOUP PLATE

code	order unit	mm	€
787052	12	ø235	**4,75**



OVAL DISH

code	order unit	mm	€
787069	6	280x180	**12,25**
787076	6	330x225	**16,95**



MUESLI/SALAD BOWL

code	order unit	liters	mm	€
787083	12	0.25	ø145x(H)45	**4,45**
787090	6	1	ø230x(H)65	**9,75**





SOUP BOWL

code	order unit	liters	mm	€
787267	12	0.25	ø100	**8,25**

SAUCER FOR SOUP BOWL

code	order unit	mm	€
787182	12	ø158	**2,90**



CAPPUCCINO CUP

code	order unit	liters	mm	€
787175	12	0.25	ø87	**4,20**

SAUCER FOR CAPPUCCINO CUP

code	order unit	mm	€
787151	12	ø138	**2,30**



COFFEE CUP

code	order unit	liters	mm	€
787144	12	0.18	ø82	**3,65**

SAUCER FOR COFFEE CUP

code	order unit	mm	€
787151	12	ø138	**2,30**



ESPRESSO CUP

code	order unit	liters	mm	€
787113	12	0.12	ø65	**2,85**

SAUCER FOR ESPRESSO CUP

code	order unit	mm	€
787120	12	ø130	**2,00**

SATURN





SATURN

– White hotel porcelain.
– Strengthened edges, high quality glazing.
– High impact and wear resistance.





DINNER PLATE

code	order unit	mm	€
794319	12	ø200	3,60
794326	12	ø240	4,00
794333	12	ø260	4,75
794340	6	ø280	7,05
794357	6	ø300	8,80
794364	6	ø320	11,25



SOUP PLATE

code	order unit	mm	€
794395	12	ø220	3,75
794517	6	ø300	9,80



BUFFET PLATTER, OVAL

code	order unit	mm	€
794371	6	290x200	13,10
794388	6	340x240	17,95

SALAD BOWL

code	order unit	mm	€
794470	6	ø250	7,80
794463	12	ø150	4,75
794524	12	ø190	7,05







SOUP BOWL

code	order unit	liters	mm	€
794449	12	0.38	ø120	7,80



MUG

code	order unit	liters	€
794531	12	0.22	3,75

SAUCER FOR SOUP BOWL

code	order unit	mm	€
794456	12	ø190	3,40



CAPPUCCINO CUP

code	order unit	liters	mm	€
794487	12	0.23	ø87	3,65

SAUCER FOR CAPPUCCINO CUP

code	order unit	mm	€
794418	12	ø150	2,30



COFFEE CUP

code	order unit	liters	mm	€
794401	12	0.17	ø79	3,40

SAUCER FOR COFFEE CUP

code	order unit	mm	€
794418	12	ø150	2,30



ESPRESSO CUP

code	order unit	liters	mm	€
794425	12	0.09	ø63	2,30

SAUCER FOR ESPRESSO CUP

code	order unit	mm	€
794432	12	ø125	1,55

DELTA





DELTA

– White hotel porcelain.
– Strengthened edges, high quality glazing.
– High impact and wear resistance.





DINNER PLATE

code	order unit	mm	€
794050	12	ø160	3,25
794067	12	ø200	3,45
794074	12	ø240	3,90
794081	12	ø270	4,95
794098	6	ø300	8,70



SOUP PLATE

code	order unit	mm	€
799420	12	ø230	4,00



PASTA PLATE

code	order unit	mm	€
799406	6	ø260	7,95
799413	6	ø300	9,95



OVAL DISH

code	order unit	mm	€
799437	6	290x200	10,90
799444	6	340x240	16,15





SOUP BOWL

code	order unit	liters	mm	€
799383	12	0.34	ø160	7,60

SAUCER FOR SOUP BOWL

code	order unit	mm	€
799390	12	ø170	3,20



SALAD BOWL

code	order unit	mm	€
799451	12	ø120	4,55
799468	6	ø140	5,15
799475	1	ø230	8,45
799482	1	ø270	13,10



CAPPUCCINO CUP

code	order unit	liters	mm	€
799147	12	0.23	ø90	3,30

SAUCER FOR CAPPUCCINO CUP

code	order unit	mm	€
799154	12	ø145	2,25



COFFEE CUP

code	order unit	liters	mm	€
799130	12	0.17	ø80	3,20

SAUCER FOR COFFEE CUP

code	order unit	mm	€
799154	12	ø145	2,25



ESPRESSO CUP

code	order unit	liters	mm	€
799161	12	0.09	ø63	2,25

SAUCER FOR ESPRESSO CUP

code	order unit	mm	€
799178	12	ø83	1,45

ENAMELLED

- Enamelled tableware has made a comeback.
- White enamelled steel with a nice blue border.
- High quality enamel.
- Abrasion resistant.



621202

BOWL RECTANGULAR

- Dishes and desserts can be prepared in the bowl.

code	mm	€
621219	215x160	**4,85**
621202	175x130	**3,55**



621226

FLAT PLATE

code	mm	€
621226	ø200	**3,95**
621233	ø240	**4,85**



621257

DEEP PLATE

code	mm	€
621271	ø240	**5,60**
621240	ø180	**3,95**
621257	ø200	**4,50**
621264	ø220	**5,15**



621288

SALAD BOWL

code	mm	€
621288	ø160x(H)75	**4,50**



621295

MUG

code	liters	mm	€
621295	0.36	ø90x(H)80	**3,80**
621301	0.52	ø100x(H)90	**4,70**



621318

CUP

code	liters	mm	€
621318	0.12	ø70x(H)50	**3,25**



621332

TUMBLER

code	liters	mm	€
621325	0.3	ø90x(H)90	**4,35**
621332	0.4	ø90x(H)120	**5,45**





625804



625705



SOUP & GRAVY PAN - WITH LID

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

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



ENAMELLED PAELLA PAN WITH COMPARTMENTS

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

code	mm	€
622759	ø430x(H)47	**69,50**
622766	ø430x(H)47	**79,50**



622759



622766



622841



622858



622704



622728



622742

ENAMELLED PAELLA BOWLS

- Deep model.
- Enamelled sheet steel.

code	mm	€
622810	ø145x(H)40	**7,30**
622827	ø170x(H)40	**7,95**
622834	ø185x(H)43	**9,00**
622841	ø205x(H)57	**8,85**
622858	ø245x(H)70	**9,50**

ENAMELLED PAN

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

code	mm	€
622704	ø100x(H)20	**5,60**
622711	ø120x(H)25	**5,95**
622728	ø150x(H)27	**7,40**
622735	ø200x(H)36	**8,95**
622742	ø240x(H)40	**9,60**



LIONHEAD



- Special, toughest porcelain type available on the market
- High-impact and wear resistance and still relatively light-weight
- Shining white



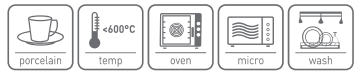
SOUP BOWL

code	order unit	liters	mm	€
784747	12	1	ø175x(H)120	**13,75**
784730	8	2	ø215x(H)155	**24,95**

SOUP BOWL

code	order unit	liters	mm	€
784778	6	0.125	ø90x(H)60	**2,25**
784761	4	0.25	ø120x(H)78	**3,50**
784754	4	0.5	ø138x(H)95	**5,50**





RAMEKIN

- Ribbed, made of porcelain.

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





PLATE BARK

- Rectangular.

code	order unit	mm	€
785546	6	218x105x(H)23	**5,25**
785553	4	352x146x(H)40	**11,95**

BOWL VANILLA

code	order unit	mm	€
785560	6	225x111x(H)62	**7,95**
785577	4	290x136x(H)80	**14,95**



434208

SOUP TUREEN

– With lid and serving spoon

code	liters	mm	€
434208	2.7	ø270x(H)175	**24,95**



432136

SAUCE BOAT

– On foot.

code	liters	mm	€
432143	0.085	120x72x(H)50	**2,50**
432006	0.14	135x76x(H)70	**3,15**
432105	0.23	160x98x(H)90	**4,05**
432129	0.28	200x100x(H)105	**4,45**
432136	0.46	240x120x(H)120	**6,50**



430002

SOUP BOWL

– With handles.

code	liters	mm	€
430002	0.35	ø120x(H)50	**2,75**



401200

VEGETABLE DISH

– With handles.

code	mm	€
401200	ø160x(H)40	**3,15**
401002	ø120x(H)30	**2,50**
401101	ø140x(H)35	**2,75**



400203

SERVING DISH

code	mm	€
400203	205x155	**3,95**



441107

ICE-CREAM CUP

– On foot.

code	mm	€
441107	ø90x(H)50	**2,75**

OVEN DISHES WHITE PORCELAIN

porcelain | stackable | micro | oven

- Special porcelain type, toughest type available.
- Thermal shock resistant, can withstand extreme temperature changes.
- High-impact and wear resistance and still relatively light-weight.
- Extremely pure and brilliant white.



TAPAS DISH OVAL

stackable

- With handles.

code	order unit	mm	€
784006	6	200x107x(H)30	**3,45**
784013	6	262x140x(H)33	**5,95**
784020	3	324x185x(H)38	**10,75**



TAPAS DISH RECTANGULAR

stackable

- With handles.

code	order unit	mm	€
784105	6	160x101x(H)45	**3,50**
784112	4	236x126x(H)48	**6,75**
784129	3	328x189x(H)58	**13,95**



786352

RUSTICA OVEN DISH SQUARE

code	order unit	mm	€
786352	1	165x165x(H)65	**8,25**



786321

RUSTICA OVEN DISH OVAL

code	order unit	mm	€
786321	1	223x132x(H)42	**6,25**
786338	1	245x145x(H)55	**8,95**



786369

RUSTICA OVEN DISH RECTANGULAR

code	order unit	mm	€
786369	1	282x192x(H)65	**14,50**
786376	8	335x232x(H)62	**22,50**
786383	4	380x260x(H)70	**31,95**



786307

RUSTICA OVEN DISH ROUND

code	order unit	mm	€
786307	4	ø100x(H)50	**2,75**





786499

CHILDREN'S PLATE „BEAR"

– Ø 190 mm without ears.

code	order unit	mm	€
786499	4	ø265	**9,75**



786239

ICE CREAM BOWL CLOWN

code	order unit	mm	€
786239	6	226x145x(H)37	**8,50**



786413

CONDIMENT SET

– 2-piece set: salt, pepper.

code	order unit	mm	€
786413	3	ø42x(H)80	**7,50**



786420

CONDIMENT SET

– 3 piece set: salt, pepper, toothpick holder.

code	order unit	mm	€
786420	48	125x54x(H)90	**9,75**

GRAVY BOAT

code	order unit	mm	€
786437	4	180x55x(H)130	**6,50**



786437

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	order unit	mm	€
785904	6	185x152x(H)40	**4,50**



785904

TAPASMINI

porcelain | stackable | micro

- Special, toughest porcelain type available on the market.
- High-impact and wear resistance and still relatively light-weight.
- Shining white.



784426

TAPAS DISH PLATO - 6 PCS

code	packed per	mm	€
784426	6	ø100x(H)25	**8,95**



784327

TAPAS DISH CUADRADO - 6 PCS

code	packed per	mm	€
784327	6	80x80x(H)35	**9,95**



784365

TAPAS DISH REDONDO - 6 PCS

code	packed per	mm	€
784365	6	ø75x(H)30	**7,95**



784433

TAPAS DISH LEON - 6 PCS

code	packed per	mm	€
784433	6	ø55x(H)45	**9,75**





784334

TAPAS DISH CONCHA - 6 PCS

code	packed per	mm	€
784334	6	90x50x(H)20	**6,75**



784419

TAPAS DISH CUADRADO - 6 PCS

code	packed per	mm	€
784419	6	59x59x(H)37	**6,25**



784396

TAPAS DISH TRIANGOLO - 6 PCS

code	packed per	mm	€
784396	6	100x100x(H)25	**9,75**



784389

TAPAS DISH CACEROLE - 6 PCS

code	packed per	mm	€
784389	6	ø60x(H)25	**6,75**



784372

TAPAS DISH HUEVO - 6 PCS

code	packed per	mm	€
784372	6	ø65x(H)15	**6,75**



785324

TAPAS DISH CUCHARA - 6 PCS

code	packed per	mm	€
785324	6	130x43x(H)26	**8,25**


564509

MINI SAUCEPAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564509	162x121x(H)30	**2,65**


564516

MINI GRIDDLE PAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564516	320x162x(H)20	**10,45**


564523

MINI ROUND PAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564523	150x115x(H)37	**2,65**
564530	189x147x(H)37	**4,15**


564554

MINI OVAL PAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564547	155x80x(H)37	**2,35**
564554	263x140x(H)37	**5,20**





678206



678169

GREASEPROOF PAPER - 500 PCS

– Packed per 500 sheets.

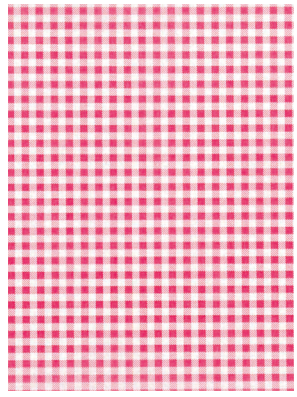
code	-	mm	€
678237	neutral	250x200	**14,25**
678220	chef food pattern	250x200	**19,95**
678213	neutral	263x380	**21,95**
678183	neutral	306x305	**23,95**
678169	chef food pattern	306x305	**27,95**
678176	checked pattern	306x305	**27,95**
678206	kitchen mayhem	258x425	**29,95**

GREASEPROOF PAPER PLACEMAT - 500 PCS

– Packed per 500 sheets.

code	-	mm	€
678145	kitchen mayhem	420x275	**42,50**
678152	checked pattern	420x275	**42,50**

678237



678152



678190

GREASEPROOF PAPER LINING PRE-SHAPED - 150 PCS

– Pre-shaped in a basket form.
– With illustration of a chef with food in a pattern.
– Packed per 150 pieces.

code	mm	€
678190	160x160x(H)50	**10,95**



678121

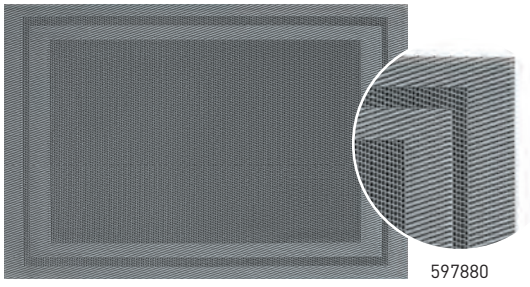


678138

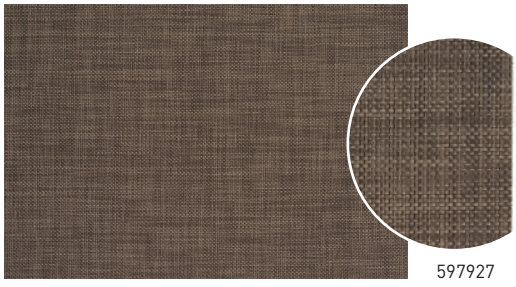
GREASEPROOF PAPER - 500 PCS

– Packed per 500 sheets.

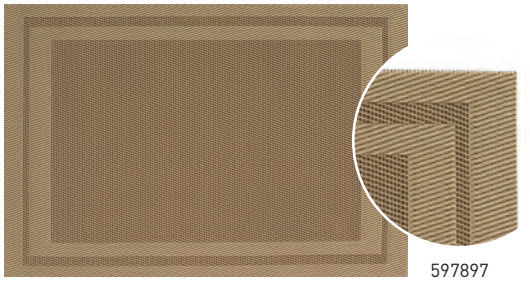
code	colour	mm	€
678138	Beige	200x250	**13,95**
678114	Beige	250x350	**21,25**
678121	Newspaper print	200x250	**18,25**
678107	Newspaper print	250x350	**29,50**



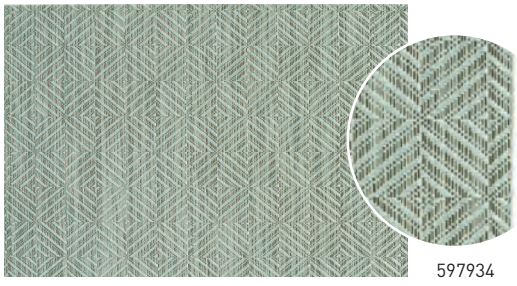
597880



597927



597897



597934



597910



597941



NEW

PLACEMAT – SET

- Made from PVC (vinyl), in a woven pattern.
- Non-slip thanks to the material structure.
- Flexible, they don't deform after rolling up.

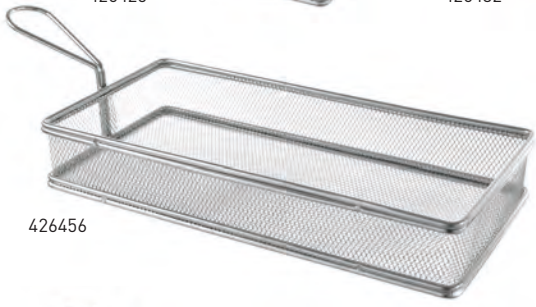
code	colour	mm	€
597880	Graphite	450x300	**14,95**
597897	Beige	450x300	**14,95**
597910	Light grey	450x300	**14,95**
597927	Brown	450x300	**14,95**
597934	Green	450x300	**14,95**
597941	Silver	450x300	**14,95**




426425


426432


426449


426456

DEEP FRYING BASKET MINIATURES

code	mm	€
426449	90x90x(H)90	**4,75**
426425	100x80x(H)75	**5,75**
426432	125x100x(H)85	**5,95**
426456	255x135x(H)45	**8,95**


425619


425626


425633


425657

DEEP FRYING BASKET MINIATURES

– Finished with a matt black coating.

code	mm	€
425633	90x90x(H)90	**6,25**
425619	100x80x(H)75	**6,50**
425626	125x100x(H)85	**7,95**
425657	255x135x(H)45	**10,95**




630907


426494

CHIPS BAG HOLDER

code	mm	€
630907	ø110x(H)175	**6,25**

CHIPS BASKET

– Finished with a matt black powder coating.

code	mm	€
426494	ø115x(H)100	**3,95**

DEEP FRYING BASKET MINIATURES STACKABLE

code	mm	€
425664	105x90x(H)60	**5,40**
425688	130x115x(H)80	**6,50**


425664


425688

DEEP FRYING BASKET MINIATURES STACKABLE BLACK

– Finished with a matt black coating.

code	mm	€
425671	105x90x(H)60	**6,25**
425695	130x115x(H)80	**7,75**


425671


425695


630938

CHIPS BAG HOLDER

– Black wire frame, fits 1 chip bag.

code	mm	€
630938	ø115x(H)172	**5,95**


630914

CHIPS BAG HOLDER

– Black wire frame, with room for a sauce bowl.
– Melamine ramekin 80 ml fits perfectly (561713), not included.

code	mm	€
630914	210x110x(H)172	**6,50**


630921

CHIPS SERVING STAND FOR 3 BAGS

– Finished in matte black.
– For 3 bags.

code	mm	€
630921	270x270x(H)280	**16,95**



426357

BUCKET MINIATURES

code	mm	€
426364	ø87x(H)93	**3,95**
426371	ø125x(H)127	**6,55**



426463

SNACK CAN

code	mm	€
426463	ø45x(H)50	**2,60**
426470	ø70x(H)100	**4,50**



607015 607022 607039

SMALL SAUCE PAN WITH SPOUT

- Made of 2.5 mm thick 3-ply material, copper/aluminium/stainless steel.
- Handle attached by rivets.

code	mm	€
607015	ø50x(H)30	**12,50**
607022	ø75x(H)40	**16,95**
607039	ø85x(H)50	**18,95**



607046

SMALL FRYING PAN

- Made of 2.5 mm thick 3-ply material, copper/aluminium/stainless steel.
- Handle attached by rivets.

code	mm	€
607046	ø120x(H)30	**26,95**



S.S.
stainless steel



426487



SNACK PAN

code	mm	€
426487	185x95x(H)45	**5,50**

PAN SERIES COPPER

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



607060



607053

FRYING PAN

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

SAUCEPAN - WITHOUT LID

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

GALVANIZED BUCKETS

– Made of galvanized sheet steel, this creates a rustic look.
– Galvanized steel isn't intended for food contact, line the buckets with our greaseproof paper sheets when using it for serving food.



425947



425954

DOUBLE BUCKET WITH HANDLE

– Handle is made of wood.

code	mm	€
425947	190x95x(H)90	**8,25**
425954	250x125x(H)105	**10,95**



425978

TABLE CADDY

– With wooden grip handle.

code	mm	€
425978	245x180x(H)130	**14,95**



425992

PARTY TUB

code	mm	€
425992	400x330x(H)220	**21,95**



425909 425916 425923 425985

BUCKETS WITH HANDLE

code	mm	€
425909	ø70x(H)65	**1,55**
425916	ø100x(H)90	**2,15**
425923	ø120x(H)105	**2,80**
425985	ø160x(H)140	**3,25**





783153 783160 783177

RAMEKIN

– Ribbed, made of porcelain.

porcelain | <600°C temp | oven | micro | wash

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



561706 561713 561720

RAMEKIN

– Ribbed.

M melamine | stackable | micro

code	-	packed per	mm	€	
561492	35 ml	1	ø60x(H)25	**0,60**	
565643	35 ml	4	ø60x(H)25	**2,45**	NEW
561706	50 ml	1	ø70x(H)35	**1,15**	
565650	50 ml	4	ø70x(H)35	**3,80**	NEW
561713	80 ml	1	ø80x(H)40	**1,45**	
561720	100 ml	1	ø85x(H)45	**1,60**	



565605 565612

RAMEKIN - 12 PCS

PET plastic | -20°C 95°C temp | food contact | wash | stackable

code	colour	liters	mm	€
565605	Black	0.045	ø60x(H)35	**6,85**
565612	Ivory	0.045	ø60x(H)35	**6,85**



564578 564585 564592

VELOCITY SLANTED BOWLS

M melamine | micro

code	mm	€
564578	70x70x(H)60	**1,55**
564585	97x97x(H)80	**2,40**
564592	110x110x(H)100	**3,65**



S.S. stainless steel | stackable

400036 400067

400012

M melamine



564561

BUTTER & SAUCE DISH - 3 PCS

code	packed per	colour	mm	€
564561	3	Black	ø80x(H)30	**3,95**

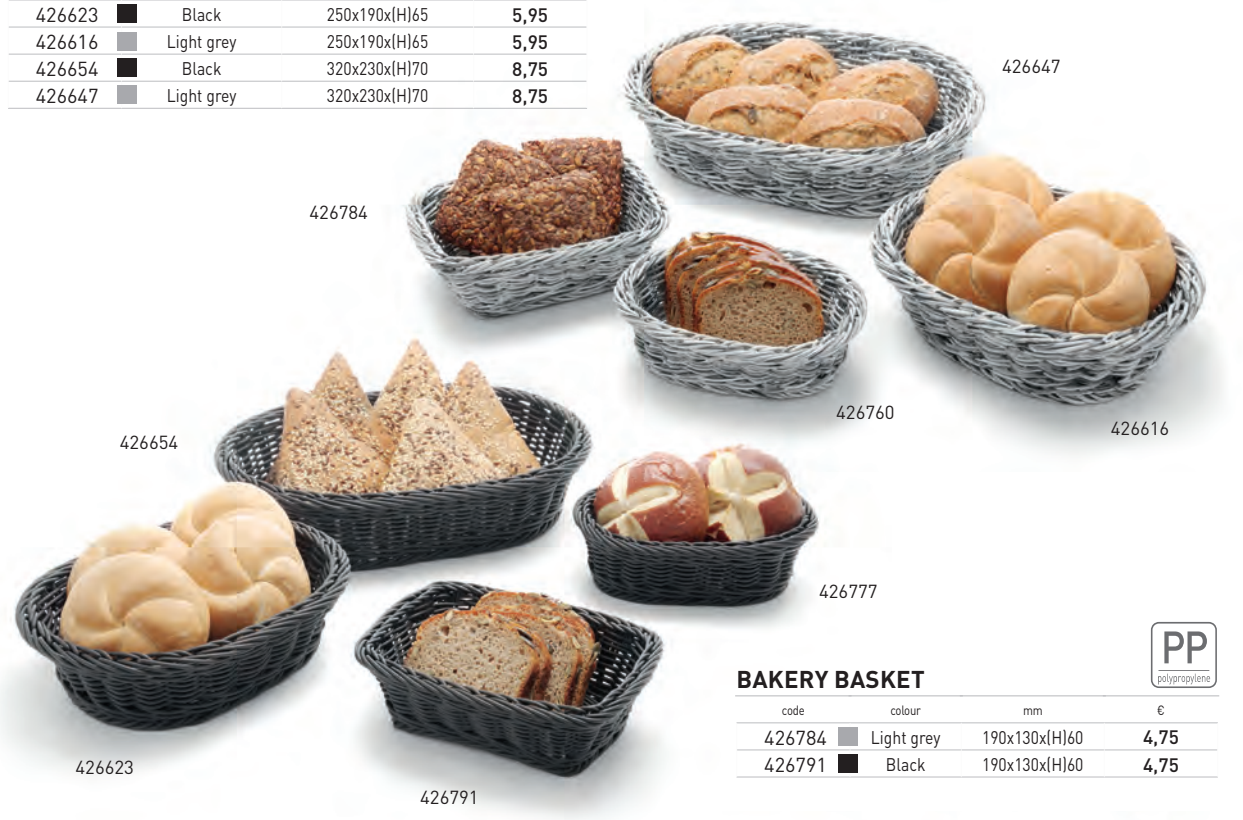
RAMEKIN - 12 PCS

code	packed per	liters	mm	€
400029	12	0.07	ø62x(H)40	**7,65**
400012	12	0.045	ø62x(H)24	**6,50**
400036	12	0.115	ø73x(H)47	**10,95**
400043	12	0.175	ø85x(H)52	**14,25**
400050	12	0.23	ø93x(H)58	**17,50**
400067	12	0.34	ø100x(H)75	**18,65**

BAKERY BASKET OVAL

PP polypropylene

code	colour	mm	€
426777	Black	190x120x(H)60	**4,50**
426760	Light grey	190x120x(H)60	**4,50**
426623	Black	250x190x(H)65	**5,95**
426616	Light grey	250x190x(H)65	**5,95**
426654	Black	320x230x(H)70	**8,75**
426647	Light grey	320x230x(H)70	**8,75**



BAKERY BASKET

PP polypropylene

code	colour	mm	€
426784	Light grey	190x130x(H)60	**4,75**
426791	Black	190x130x(H)60	**4,75**

BASKETS WITH WOVEN SIDES

PP polypropylene

code	-	mm	€
426258	round	200x200x(H)65	**2,75**
426234	oval	225x130x(H)55	**2,50**
426265	oval	320x230x(H)55	**4,25**
426227	square	190x190x(H)80	**2,50**
426241	rectangular	225x150x(H)65	**2,75**





food contact wash

BAKERY BASKET WITH BAG

– Finished with a matt black powder coating.
– Fitted with a grey, washable bag.

code	-	mm	€
427118	round	220x220x(H)80	**11,95**
427125	oval	250x160x(H)75	**11,95**
427149	square	190x190x(H)100	**15,75**
427132	rectangular	250x180x(H)85	**16,95**


426067


426074

CUTLERY BASKET

– With 4 compartments.

code		colour	mm	€
426074	■	Black	260x180x(H)150	**15,95**
426067	■	Light grey	260x180x(H)150	**15,95**


426043

426050

SNACK BASKET

code		colour	mm	€
426050	■	Black	ø130x(H)110	**4,50**
426043	■	Light grey	ø130x(H)110	**4,50**


426098

426081

CUTLERY BASKET

code		colour	mm	€
426098	■	Black	270x100x(H)45	**4,95**
426081	■	Light grey	270x100x(H)45	**4,95**


426197

426210

CUTLERY BASKET

code		colour	mm	€
426210	■	Black	ø100x(H)120	**4,75**
426197	■	Light grey	ø100x(H)120	**4,75**

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	colour	mm	€
426296	brown	275x175x(H)38	**5,50**
426319	red	275x175x(H)38	**5,50**
426890	black	275x175x(H)38	**6,95**


426296

426319

426890



BASKETS

– Polyrattan.



BREAD BASKET - OVAL

code	mm	€
426500	225x130x(H)55	2,25

BREAD BASKET - RECTANGULAR

code	mm	€
426807	225x150x(H)65	2,50

BREAD BASKET - ROUND

code	mm	€
426609	ø200x(H)65	2,35

BREAD BASKET - OVAL

code	mm	€
426708	225x110x(H)60	2,15

BREAD BASKET - OVAL

code	mm	€
426906	375x140x(H)70	2,95



PITTA BREAD BASKET - ROUND

wash

code	mm	€
425701	ø150x(H)38	1,15
425800	ø200x(H)50	1,95

PITTA BREAD BASKET - OVAL

wash

code	mm	€
425503	195x140	1,85
425602	255x190	2,50

WIRE BASKETS



425831

BASIC WIRE BASKET, OVAL

– Finished in matte black.

code	mm	€
425831	230x180x(H)60	5,45



425817 425824

WIRE BASKET BASIC ROUND

– Finished in matte black.

code	mm	€
425817	ø100x(H)90	3,25
425824	ø120x(H)110	3,95



425855

WIRE BASKET DECO RECTANGULAR

– With decorative rim.
– Finished with a matt black coating.

code	mm	€
425855	230x150x(H)80	6,95



425862

WIRE BASKET DECO ROUND

– With decorative rim.
– Finished with a matt black coating.

code	mm	€
425862	ø250x(H)80	8,75



425879

WIRE BASKET DECO OVAL

– With decorative rim.
– Finished with a matt black coating.

code	mm	€
425879	255x160x(H)80	8,25



425886

WIRE BASKET DECO OBLONG

– With decorative rim.
– Finished with a matt black coating.

code	mm	€
425886	385x160x(H)80	9,95



425565

425534

SERVING BASKET

code	mm	€
425565	310x125x(H)55	4,50
425534	290x220x(H)60	4,95



425572

425558

SERVING BASKET BLACK

– Finished in matte black.

code	mm	€
425572	310x125x(H)55	5,50
425558	295x220x(H)60	5,95

BREAD BAGS





BREAD BAG, ROUND

– Made of durable cotton.
– Available in gray/beige and gray/dark blue color combinations.

code	colour	mm	€
429006	Beige	ø150x(H)150	**4,50**
429013	Dark grey	ø150x(H)150	**4,50**
429020	Beige	ø200x(H)200	**5,75**
429037	Dark grey	ø200x(H)200	**5,75**
429044	Beige	ø250x(H)160	**6,95**
429051	Dark grey	ø250x(H)160	**6,95**

PAPER BREAD BAGS

– Made of food grade washable kraft paper.

code	colour	mm	€
429228	Beige	170x170x(H)150	**8,25**
429211	Black	170x170x(H)150	**8,25**



FRUIT BASKET

– Chrome-plated wire.



code	mm	€
426418	ø215x(H)205	**8,95**



FRUIT BASKET BLACK

– Finished with a matt black powder coating.



code	mm	€
427187	ø230x(H)250	**14,25**



FRUIT BASKET ANGLED ROUND BLACK

– Finished with a matt black powder coating.

code	mm	€
427095	ø150x(H)80	**5,75**
427088	ø280x(H)130	**13,75**
427071	ø300x(H)250	**14,95**









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	**15,95**

449615



448908

AIR POT

- Stainless steel mantle.
- With press system to tap drinks.
- Inside made from stainless steel.

code	liters	mm	€
448908	2.2	ø150x(H)340	**29,95**







445877

AIR POT - 3L

- Double wall vacuum body and PP head.
- Rotatable on base.
- Zinc alloy lever designed for extra strength.
- Lid opens to 125 degrees for brewing and is also detachable for cleaning.
- Secure carrying handle.

code	mm	€
445877	(H)373	**68,50**







VACUUM JUG WITH GLASS INNER BOTTLE

code	liters	mm	€
449608	1	ø140x(H)268	**12,95**



449608



VACUUM JUG

- Double walled stainless steel.
- Seamless structure.
- Vacuum insulation.
- Metal chromed cover, lever, spout and handle.
- High insulation value.

18/10 stainless steel

VACUUM JUG

code	liters	mm	€
445815	0.6	ø120x(H)168	**48,95**
445822	1	ø136x(H)188	**52,50**
445839	1.5	ø136x(H)258	**56,50**



445815 445822 445839

PP polypropylene S.S. stainless steel wash

VACUUM JUG

- Double walled stainless steel.
- With black push-button cap.
- Top and lid made of polypropylene.

code	liters	mm	€
446607	1.5	ø145x(H)230	**18,95**
446508	1	ø145x(H)205	**17,75**
446706	2	ø145x(H)260	**21,50**



446508 446607 446706

PP polypropylene S.S. stainless steel wash

VACUUM JUG

- Double walled stainless steel.
- With yellow push-button cap.
- Top and lid made of polypropylene.

code	liters	mm	€
446522	1	ø145x(H)205	**17,75**
446621	1.5	ø145x(H)230	**18,95**
446720	2	ø145x(H)260	**21,50**



446522 446621 446720



453001 453209 453407

COFFEE/ TEA POT WITH LID

– With hinged lid.
– Straight model.

code	liters	mm	€
453001	0.2	ø74x(H)95	**7,25**
453100	0.3	ø74x(H)123	**8,95**
453209	0.6	ø97x(H)142	**12,75**
453308	0.9	ø120x(H)158	**17,25**
453407	1.4	ø126x(H)185	**22,50**



451502 451519 451526 451533

MULTIPURPOSE JUGS

code	liters	mm	€
451502	0.35	ø76x(H)93	**7,50**
451519	0.6	ø90x(H)112	**10,25**
451526	0.9	ø102x(H)125	**12,95**
451533	1.5	ø112x(H)161	**17,75**



451038 451021 451014

MILK JUG

– Made of extra thick stainless steel, helps keep the content hot.
– V-shaped spout gives extra control during pouring.

code	liters	mm	€
451038	0.35	ø65x(H)99	**11,50**
451021	0.45	ø75x(H)111	**12,75**
451014	0.7	ø84x(H)130	**14,95**



451007 451106

MILK JUG

– Simple design.

code	liters	mm	€
451007	0.35	ø85x(H)110	**6,75**
451106	0.75	ø100x(H)120	**9,75**



450109 450208 450307 450406 450505

CREAM JUG

- Made of stainless steel.
- Shape with an easy-pour spout designed for clean and efficient work.
- Dishwasher safe.

code	liters	mm	€
450109	0.03	ø35x(H)35	**1,95**
450208	0.04	ø40x(H)40	**2,35**
450307	0.07	ø50x(H)55	**2,50**
450406	0.12	ø60x(H)60	**3,25**
450505	0.25	ø75x(H)75	**5,75**



458198

MILK JUG BLACK

- Made from stainless steel with a black non-stick coating.

code	liters	mm	€
458198	0.6	ø90x(H)112	**13,75**



451045

MILK JUG – MATT BLACK

- Made of extra thick stainless steel, helps keep the content hot.
- V-shaped spout gives extra control during pouring.

code	liters	mm	€
451045	0.7	ø84x(H)130	**18,95**



NEW



P - pepper



Stainless steel pepper grinding mechanism



S - salt



Ceramic salt grinding mechanism



469613 469606 469590 469583 469576 469569 469552 469545



469682 469699 469705 469712 469729 469736 469743 469750 469767 469774 469781 469798 469804 469811 469828 469835

NEW

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.

code	-	mm	€
469576	black	ø50x(H)113	**7,50**
469569	black	ø55x(H)215	**10,50**
469552	black	ø60x(H)315	**14,50**
469545	black	ø65x(H)415	**19,50**
469682	light wood	ø50x(H)113	**6,50**
469705	light wood	ø57x(H)165	**7,95**
469729	light wood	ø57x(H)215	**8,95**
469743	light wood	ø60x(H)315	**10,95**
469767	dark wood	ø50x(H)113	**6,95**
469781	dark wood	ø57x(H)165	**8,75**
469804	dark wood	ø57x(H)215	**9,25**
469828	dark wood	ø60x(H)315	**12,50**

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.

code	-	mm	€
469613	white	ø50x(H)113	**7,50**
469606	white	ø55x(H)215	**10,50**
469590	white	ø60x(H)315	**14,50**
469583	white	ø65x(H)415	**19,50**
469699	light wood	ø50x(H)113	**6,50**
469712	light wood	ø57x(H)165	**7,95**
469736	light wood	ø57x(H)215	**8,95**
469750	light wood	ø60x(H)315	**10,95**
469774	dark wood	ø50x(H)113	**6,95**
469798	dark wood	ø57x(H)165	**8,75**
469811	dark wood	ø57x(H)215	**9,25**
469835	dark wood	ø60x(H)315	**12,50**

NEW



469620 469644 469668

ACRYLIC PEPPER MILL

- Body made of transparent acrylic glass (PMMA) - a lighter substitute for glass, but more resistant to scratching and breakage.
- Grinding mechanism (burrs) made of stainless steel, manual and adjustable with a knob.
- Lid protected from falling off with a screwed knob.
- Knob with a printed "P" letter – for marking pepper.

code	mm	€
469620	ø50x(H)113	**5,95**
469644	ø50x(H)140	**6,50**
469668	ø60x(H)215	**8,95**

NEW



469637 469651 469675

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	**5,95**
469651	ø50x(H)140	**6,50**
469675	ø60x(H)215	**8,95**



452400

SUGAR DISPENSER

- Glass dispenser.
- Spout made of stainless steel 18/0.

code	mm	€
452400	ø80x(H)140	**3,75**



452424

HONEY DISPENSER

- Glass dispenser.
- Stainless steel lever.

code	mm	€
452424	ø80x(H)115	**5,50**



465370

CHEESE/SUGAR DISH

- With glass dish.
- Including stainless steel spoon.

code	mm	€
465370	ø130x(H)90	**9,65**

631102

631300



631201

SHAKER

code	-	mm	€
631102	parmesan shaker	ø55x(H)75	**5,25**
631201	pepper and salt shaker	ø55x(H)75	**5,25**
631300	wire mesh powder shaker	ø55x(H)75	**5,95**



786413

CONDIMENT SET

- 2-piece set: salt, pepper.

code	order unit	mm	€
786413	3	ø42x(H)80	**7,50**



786420

CONDIMENT SET

- 3 piece set: salt, pepper, toothpick holder.

code	order unit	mm	€
786420	48	125x54x(H)90	**9,75**



599327

FREE-FLOW POURER - 3 PIECES

- For use in bars, pubs and restaurants
- Durable stainless steel construction
- Counterbalanced pouring flap, which causes the nozzle to open and close automatically when the bottle is tilted
- Facilitates precise dispensing
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm	€
599327	3	ø30x120	**6,25**



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	**10,75**



465301

CONDIMENT SET

- 2-piece - salt, pepper.
- Matt finish.

code	mm	€
465301	85x55x(H)115	**4,25**



465349

CONDIMENT SET

- 2-piece - oil, vinegar.
- Matt finish.

code	liters	mm	€
465349	0.15	120x75x(H)185	**8,95**



465332

CONDIMENT SET

- 3-piece - salt, pepper, mustard.
- With stainless steel mustard spoon.
- Matt finish.

code	mm	€
465332	100x95x(H)115	**6,95**



465318

CONDIMENT SET

- 3-piece - salt, pepper, napkin holder.
- Matt finish.

code	mm	€
465318	85x75x(H)115	**5,50**



465325

CONDIMENT SET

- 3-piece - salt, pepper, toothpick holder.
- Matt finish.

code	mm	€
465325	90x90x(H)115	**5,75**



465356

CONDIMENT SET

- 4-piece - salt, pepper, oil, vinegar.
- Matt finish.

code	mm	€
465356	130x110x(H)185	**12,75**



465363

CONDIMENT SET

- 5-piece - salt, pepper, oil, vinegar, toothpick holder.
- Matt finish.

code	mm	€
465363	130x110x(H)185	**12,95**



465387

SALT AND PEPPER SHAKER SET

- Glass shaker.
- Stainless steel lid with S and P shaped dispensing opening.

code	mm	€
465387	ø40x(H)70	**1,95**



461167 461266

PEPPER SHAKER

- Body made of glass.
- Stainless steel lid with P-shaped dispensing opening.

code	packed per	mm	€
461167	6	ø40x(H)70	**9,25**

SALT SHAKER

- Body made of glass.
- Stainless steel lid with S-shaped dispensing opening.

code	packed per	mm	€
461266	6	ø40x(H)70	**9,25**



664186

CUTLERY BOX

– Made from durable wood.

code	mm	€
664186	80x80x(H)95	**6,25**



427033

CUTLERY BASKET BLACK

– Finished with a matt black powder coating.

code	mm	€
427033	ø120x(H)150	**8,95**



664315

TABLE CADDY

– Made from durable wood.
– Has two compartments and a large handle.

code	mm	€
664315	190x160x(H)200	**14,95**



425770

CONDIMENT RACK RECTANGULAR

– Finished with a matt black powder coating.

code	mm	€
425770	205x90x(H)180	**6,25**



425787

CONDIMENT RACK ROUND

– Finished with a matt black powder coating.

code	mm	€
425787	ø165x(H)205	**6,50**



664148

MENU AND CUTLERY BOX

– Wooden box with integrated blackboard on two sides.
– Box has 4 compartments.

code	mm	€
664148	210x150x(H)150	**20,95**



427170

CONDIMENT RACK BLACK

– Finished with a matt black powder coating.

code	mm	€
427170	135x65x(H)200	**4,25**



427064

427040

TABLE CADDY BLACK

– Fitted with a wooden handle.
– Finished with a matt black powder coating.

code	mm	€
427064	140x105x(H)190	**14,95**
427057	170x130x(H)160	**14,95**
427040	230x100x(H)240	**14,95**



427057



456514

TEA BOX

- Box made of wood in a natural light shade.
- Lid: a wooden frame with an acrylic window, on hinges, opened upwards.
- 12 compartments in the box, each can store 12 tea bags.

code	mm	€
456514	300x280x(H)90	**36,95**


570807

TEA STRAINER - WITH HINGED HANDLE

- For herbs and tea.
- With hinged handle.

code	mm	€
570807	ø40x150	**2,65**


638101

TEA & HERB STRAINER

- For herbs and tea.
- With wire handle.

code	mm	€
638101	ø70x225	**3,20**


523629

SUGAR CUBE TONGS - 2 PCS

code	packed per	mm	€
523629	2	(L)160	**4,95**


452325
452714

SUGAR/WHIPPED CREAM DISH

code	packed per	mm	€
452714	6	ø65x(H)20	**4,65**
452325	4	ø100x(H)20	**5,75**


452103

SUGAR BOWL

- With hinged lid.

code	liters	mm	€
452103	0.3	ø85x(H)80	**5,35**


452202

SUGAR BOWL

- Without lid.

code	liters	mm	€
452202	0.3	ø85x(H)65	**4,75**


595008

RECEPTION BELL
– Chrome-plated with metal base.

code	mm	€
595008	ø85x(H)57	**6,50**


444023

TABLECLOTH CLIP - 4 PCS

code	packed per	mm	€
444023	4	50x10x(H)40	**2,85**


428511

NAPKIN HOLDER
– Matt finish.

code	mm	€
428511	170x30x(H)70	**5,25**


428528

NAPKIN HOLDER
– Chrome-plated wire.

code	mm	€
428528	190x190x(H)65	**7,95**


427163

NAPKIN HOLDER BLACK
– Finished with a matt black powder coating.

code	mm	€
427156	155x160	**6,25**
427163	205x210	**7,75**


441503

EGG SPOON - 6 PCS
– White.
– ABS

code	packed per	€
441503	6	**2,75**


441466

EGG CUP - 6 PCS
– Low model.

code	packed per	mm	€
441466	6	ø85x(H)15	**10,95**


441367

EGG CUP - 6 PCS
– On foot.

code	packed per	mm	€
441367	6	ø50x(H)45	**5,25**



440704



440711



can be used as a cutlery holder

421574

TABLETOP LITTERBIN

– Stainless steel container
– Black ABS tumble cover

code	mm	€
440704	ø120x(H)165	**10,95**

TABLETOP LITTERBIN

– With plastic top and stainless steel swing cover.

code	mm	€
440711	ø95x(H)130	**9,95**

TABLETOP LITTERBIN OR CUTLERY HOLDER

– Black container made of melamine

code	colour	mm	€
421574	Black	ø130x(H)160	**9,75**



513729

RECEIPT HOLDER

code	mm	€
513729	ø80x(H)150	**3,55**

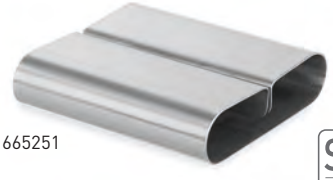


595206

RECEIPT HOLDER - 3 PCS

– With clamp.

code	packed per	mm	€
595206	3	152x110	**14,25**



665251



665510



595305

MENU CARD TABLE STAND - 6 PCS

– Supplied without menu card.

code	packed per	mm	€
665251	6	80x77x(H)18	**18,75**

MENU CARD TABLE STAND

code	mm	€
665503	ø75x(H)100	**4,75**
665510	ø75x(H)200	**5,75**

MENU CARD HOLDER - 2 PCS

– With clamp.

code	packed per	mm	€
595305	2	ø40x(H)104	**9,25**



664179 664162 664155



MENU CLIPBOARD

– Made from durable MDF with metal clamping mechanism.
– Available in multiple sizes.

code	mm	€
664179	125x180	**1,95**
664162	185x245	**2,25**
664155	240x330	**2,50**



663608 663615 663622



663639 663646 663653

DOOR SIGNS

– With self-adhesive strip.

code	-	mm	€
663608	men	ø75	**1,95**
663615	women	ø75	**1,95**
663622	toilets	ø75	**1,95**
663639	no smoking	ø75	**1,95**
663646	wheelchair	ø75	**1,95**
663653	mobile off	ø75	**1,95**



663820 663806

DOOR SIGN

– Self-adhesive.

code	-	mm	€
663790	no smoking	ø75	**2,25**
663820	smoking - big	ø160	**6,50**
663806	no smoking - big	ø160	**6,50**



663660

TABLE SIGN ‚NO SMOKING'

– 2 sides printed.

code	mm	€
663660	50x35x(H)40	**1,95**

TABLE SIGNS NUMBERED

– Made from durable wood.
– Set numbered from 1 to 10.

code	-	mm	€
664322	Numbers 1-10	55x48x(H)44	**14,75**



664322

TABLE SIGN RESERVED

– Made from durable wood.
– With slot to hold a menu.

code	-	mm	€
664308	„reserved"	152x44x(H)44	**2,75**



664308

TABLE SIGN RESERVED - 4 PCS

code	-	packed per	mm	€
663691	Gereserveerd / Reservé	4	50x35x(H)40	**7,25**
663707	Reserviert	4	50x35x(H)40	**7,25**



663691

TABLE SIGN RESERVED

– Black - white.
– Printed on 2 sides.

code	-	mm	€
663486	réservé	130x30x(H)38	**1,50**
663462	reserved	130x30x(H)38	**1,50**
663745	gereserveerd	130x30x(H)38	**1,50**
663479	reserviert	130x30x(H)38	**1,50**

663745



663462

TABLESTAND NUMBERS

– Sets of multiple numbers 12 numbers per set.

code	-	mm	€
663844	Numbers 1-12	50x35x(H)40	**11,95**
663851	Numbers 13-24	50x35x(H)40	**11,95**
663868	Numbers 25-36	50x35x(H)40	**14,75**
663875	Numbers 37-48	50x35x(H)40	**14,75**
663882	Numbers 49-60	50x35x(H)40	**14,95**
663899	Numbers 61-72	50x35x(H)40	**14,95**



663844



664025



664032



664049



664018

664001

WALL BLACKBOARD

– Black, with wooden frame.
– Mounting hooks included.

code	mm	€
664025	300x400	**9,95**
664032	400x600	**15,25**
664049	600x800	**27,95**

PAVEMENT BLACKBOARD

– Black, with wooden frame.

code	mm	€
664001	500x450x(H)850	**72,50**
664018	700x600x(H)1200	**159,50**



664100



664117

PAVEMENT BLACKBOARD

– Black, with steel frame.

code	mm	€
664100	700x500x(H)1100	**124,50**

PAVEMENT BLACKBOARD

– Black, with steel frame.

code	mm	€
664117	500x550x(H)850	**92,50**



664094

664087

TABLETOP BLACKBOARD - 2 PCS

– Black, with wooden standard.

code	packed per	mm	€
664087	2	148x130x(H)120	**11,25**
664094	2	210x190x(H)150	**13,95**



664063

664056

TABLETOP BLACKBOARD - 2 PCS

– Black, with wooden stand.

code	packed per	mm	€
664056	2	150x50x(H)230	**6,95**
664063	2	210x50x(H)320	**10,50**

664124



664131

BLACKBOARD WITH STAND

– Large format blackboard in wooden frame.
– Convenient stand included.

code	mm	€
664124	300x400	**6,95**
664131	400x600	**11,75**

664070



BLACKBOARD WITH EASEL

– Black, with wooden easel.

code	mm	€
664070	220x210x(H)360	**11,50**

664278



BLACKBOARD MARKERS 3 MM

– 8 Markers with round nib, writing width 3 mm.

code	-	€
664278	1 white, 1 red, 1 blue, 1 green, 1 yellow, 1 purple, 1 orange and 1 pink marker	**10,95**

664209



664216

BLACKBOARD MARKERS WITH NARROW TIP

– With oblique nib, writing width 2 to 6 mm.

code	-	€
664292	2 white, 1 pink, 1 yellow and 1 bronze markers	**10,95**
664216	1 pink, 1 green, 1 blue and 2 white markers	**10,95**
664209	5 white markers	**10,95**

664339





664223

BLACKBOARD MARKERS 15 MM

– With wide flat nib, writing width 15 mm.

code	-	€
664339	1 white, 1 orange and 1 yellow marker	**10,95**
664223	3 white markers	**10,95**



664285

BLACKBOARD MARKERS 1 MM

– 6 Markers with round nib, writing width 1 mm.

code	-	€
664285	3 white, 1 pink, 1 yellow and 1 bronze markers	**10,95**

ASHTRAYS & ASH COLLECTOR

440605



S.S. stainless steel | in- & outdoor

ASHTRAY WITH LOWER TRAY

code	mm	€
440605	ø140x(H)40	**4,35**

569757



M melamine | in- & outdoor | wash

ASHTRAY

– Made of black melamine.

code	mm	€
569757	ø146x(H)60	**7,25**

440407



S.S. stainless steel

ASHTRAY WITH LID - 3 PCS

code	packed per	mm	€
440407	1	ø90x(H)28	**3,50**
440490	3	ø90x(H)28	**8,95**

440803



S.S. stainless steel | stackable | indoor

ASHTRAY

code	mm	€
440803	ø80x(H)30	**4,75**
440858	ø100x(H)30	**5,50**
440902	ø120x(H)30	**6,95**

440001



S.S. stainless steel | stackable | indoor

ASHTRAY WITH FIRE RIM

code	mm	€
440001	ø140x(H)30	**2,25**
440100	ø160x(H)30	**2,95**

440872



S.S. stainless steel | stackable | indoor

ASHTRAY

code	mm	€
440872	ø80x(H)30	**2,55**
440865	ø100x(H)30	**3,45**

440230



S.S. stainless steel

BOWL ASHTRAY BLACK

– Stainless steel, outside with a matt black coating.
– With remoavble rim.

code	mm	€
440230	ø105x(H)58	**5,95**

440209



Cr chrome plated | outdoor | wash

ASHTRAY WITH PUSH BUTTON

code	mm	€
440209	ø90x(H)45	**5,25**





ASH COLLECTOR

– With hinged lid.
– For safe emptying of ashtrays.
– Self-extinguishing.

S.S. stainless steel | wash

code	mm	€
440506	202x170x(H)91	**21,75**

440506





440216

WALL MOUNTED ASHTRAY

- Very robust design, easy to mount against walls and poles.
- Easy to empty thanks to the bottom that can be opened and closed with a key.

code	mm	€
440216	ø75x(H)460	**82,50**



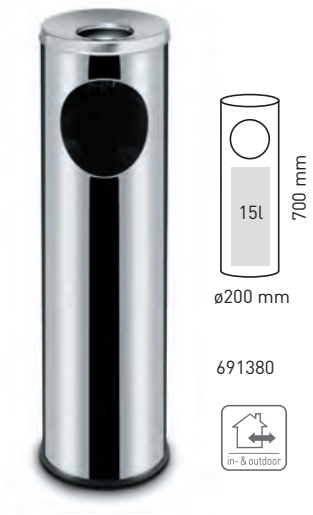


440223

STANDING ASHTRAY POLE

- Very robust design, can be mounted on the floor or stand free.
- Easy to empty, upper part can be unlocked with a key and then emptied.
- Base is Ø 170 mm, pole is Ø 75 mm.

code	mm	€
440223	ø170x(H)920	**132,50**



ø200 mm

691380

STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body.
- Polished surface finish.
- Removable ashtray placed over the bin for easy cleaning and emptying of the bin.
- Bin opening Ø 135 mm.
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm	€
691380	15	ø200x(H)700	**49,50**



ø240 mm

691397

STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body.
- Polished outer surface.
- Removable ashtray with a grid, placed over the bin for easy cleaning and emptying of the bin.
- Bin opening Ø 135 mm.
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm	€
691397	33	ø240x(H)660	**98,50**

design by
Robert Bronwasser

Al aluminium | S.S. stainless steel | PP polypropylene

NEW



470411





UNIQ CHAFING DISH

- Stylish and functional design by Dutch designer Robert Bronwasser.
- Body made from high temperature resistant polypropylene.
- Removable GN1/1 container (H)100 mm made of AISI 304 stainless steel, easy to clean.
- Heating element made from AISI 304 stainless steel and placed in the water container for efficient heat transfer.
- Tempered glass lid fitted with insulated handle, ladle notch and aluminium hinge.
- The design of the two-part lid reduces the heat loss by opening, while maintaining optimal hygienic conditions.
- Integrated card holder on the lid for product name cards.
- Sloping edge design of the lid that guides condensation water back into the container.
- The sensitive water sensor module reminds users when it's time to refill the water container and thus prevents dry boiling.
- Digital control panel with display to show working time, set temperature and actual temperature.
- The last temperature setting is saved in memory and will be selected every time the power is turned on.
- Temperature can be set from 35 up to 85°C in 1° increments.
- Water container is embossed with a max. fill line, indicating ±4 L.
- Not intended for cooking, only for keeping warm.

code	colour	V	W	mm	€
470411	Black	230	700	607x402x(H)250	**189,50**
470428	White	230	700	607x402x(H)250	**189,50**
470435	Green	230	700	607x402x(H)250	**189,50**



470435



470428

design by
Robert Bronwasser

Al aluminium | S.S. stainless steel | PP polypropylene

NEW



860526

UNIQ SOUP KETTLE

- Stylish and functional design by Dutch designer Robert Bronwasser.
- Body made from high temperature resistant polypropylene.
- Removable 8 litre soup container made of AISI 304 stainless steel, easy to clean.
- Heating element made from AISI 304 stainless steel and placed in the water container for efficient heat transfer.
- Tempered glass lid fitted with insulated handle, ladle notch and aluminium hinge.
- The design of the two-part lid reduces the heat loss by opening, while maintaining optimal hygienic conditions.
- Integrated card holder on the lid for product name cards.
- Sloping edge design of the lid that guides condensation water back into the container.
- The sensitive water sensor module reminds users when it's time to refill the water container and thus prevents dry boiling.
- Digital control panel with display to show working time, set temperature and actual temperature.
- The last temperature setting is saved in memory and will be selected every time the power is turned on.
- Temperature can be set from 35 up to 85˚C in 1˚ increments.
- Water container is embossed with a max. fill line, indicating ±1.5 L.
- Not intended for cooking, only for keeping warm.

code	colour	V	W	mm	€
860526	Black	230	500	ø366x(H)325	**149,50**
860533	White	230	500	ø366x(H)325	**149,50**
860540	Green	230	500	ø366x(H)325	**149,50**





860540



860533

ELECTRIC SOUP KETTLES

Al aluminium | PP polypropylene | 18/8 stainless steel

SAVE ENERGY



860502



SOUP KETTLE

- Thermal insulation reduces energy consumption and keeps the external housing cool.
- 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.
- Aluminium water pan for efficient heat transfer.
- Food pan made of 18/8 stainless steel.
- Housing of polypropylene.
- Ring allows safe and easy removal of food pan.
- Overheating protection – with low water level alarm.
- Soup name card holder in lid.

code	liters	V	W	mm	€
860502	8	230	450	ø370x(H)300	**89,50**

SOUP PAN FOR ELECTRIC SOUP KETTLE

- Soup pan for use with the HENDI soup kettle 860502.
- Made of stainless steel and therefor easy to clean.

code	mm	€
926574	ø280x(H)200	**27,50**



860083

S.S. stainless steel

KITCHEN LINE SOUP KETTLE, 8 L

- Body Made of stainless steel. (painted black).
- Lid and water pan Made of stainless steel.
- Heating power control.
- Suitable ladles: 527306, 529003, 540305.

code	liters	V	W	mm	€
860083	8	230	435	ø340x(H)360	**89,50**



204825

CHAFING DISH ELECTRIC TELLANO

PP polypropylene | S.S. stainless steel

- Gastronorm 1/1.
- Water pan made of heat-resistant polypropylene.
- Continuous settings up to 85°C.
- On/off switch, pilot light.
- Very silent whilest heating.
- Including GN 1/1 food pan 65 mm deep.

code	liters	V	W	mm	€
204825	9	230	900	573x348x(H)284	**125,00**



204900

CHAFING DISH ELECTRIC POLLINA

S.S. stainless steel

- Gastronorm 1/1.
- Temperature adjustable up to 85°C.
- With lid stand.
- On/off switch with integrated indication light.
- Including Gastronorm 1/1 food pan 65 mm deep.
- Suitable for pans up to 100 mm deep.

code	liters	V	W	mm	€
204900	9	230	850	615x355x(H)280	**142,50**



204832

CHAFING DISH ELECTRIC TESINO

PP polypropylene | S.S. stainless steel

- Water pan made of heat-resistant polypropylene.
- Continuous settings up to 85°C.
- Very silent whilest heating.
- On/off switch, pilot light.
- Including 6,8 ltr food pan.

code	liters	V	W	mm	€
204832	6.8	230	500	ø405x(H)248	**98,50**



475904



18/0 stainless steel

CHAFING DISH GASTRONORM 1/1

- Model Economic.
- High-gloss polished lid and lid stand.
- Including chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Suitable for food pans up to 65 mm deep.

code	packed per	liters	mm	€
472613	2	9	600x358x(H)295	**125,00**
475904	1	9	600x358x(H)295	**69,50**



475201

18/0 stainless steel

CHAFING DISH GASTRONORM 1/2

- Model Economic.
- High-gloss polished lid and lid stand.
- Including chafing dish fuel holder and stainless steel food pan 65 mm deep.
- Suitable for food pans up to 65 mm deep.

code	liters	mm	€
475201	4.5	385x295x(H)310	**56,50**



470619

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

CHAFING DISH - ROUND

- Glass lid.
- Including chafing dish fuel holder and stainless steel food pan.

code	liters	mm	€
470619	3.5	ø390x(H)270	**52,50**



472507

S.S. stainless steel

SOUP CHAFING DISH

- Model Economic.
- Including chafing dish fuel holder and stainless steel soup pan with lid.

code	liters	mm	€
472507	8	ø370x(H)325	**62,50**



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

CHAFING DISH GASTRONORM 1/1

- Model Fiora.
- Stackable frame with high-gloss polished lid and lid stand.
- Including two chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Suitable for Gastronorm pans of up to 100 mm deep.

code	liters	mm	€
471005	9	585x385x(H)315	**67,50**



471005



S.S. stainless steel

470190

FOOD PAN GN 1/1, WITH 2 COMPARTMENTS

- This GN food pan has 2 compartments of 3.75 liter each.

code	liters	mm	€
470190	7.5	530x325x(H)65	**17,95**



470909

470909

470930

S.S. stainless steel

BAIN-MARIE PAN

- Fits perfectly in HENDI Conversion for 2 bain maries pans 470930.
- Also suitable for: Thermosystem bain-maries (201107, 201206).
- Made of stainless steel.
- Lid fitted with a comfortable handle.

code	mm	€
470909	ø220x(H)190	**21,95**

CONVERSION FOR 2 BAIN-MARIE PANS

- Suitable for 2 HENDI Bain-marie pans 470909.
- Made of stainless steel.
- Fits all GN 1/1 types chafing dishes.

code	-	mm	€
470930	conversion	530x325x(H)30	**22,95**



471050

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

CHAFING DISH SET

- Consists of: Chafing Dish "Fiora" as in 471005.
- 2 additional GN 1/2 pans 65 mm deep and 3 additional GN 1/3 pans 65 mm deep.

code	mm	€
471050	585x385x(H)315	**92,50**

CHAFING DISHES PROFI LINE

S.S. stainless steel

- Ideal for buffets and catering.
- By using high-quality material and a beautiful finish, these chafing dishes give every presented dish a certain allure.
- The chafing dishes and accessories are entirely made from durable stainless steel.



470251

CHAFING DISH GN 1/1 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/1 65 mm deep food pan and 2 chafing dish fuel can holders.

code	liters	mm	€
470251	9	570x430x(H)290	**149,50**



470275

CHAFING DISH GN 2/3 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 2/3 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm	€
470275	6	395x430x(H)290	**122,50**



470268

CHAFING DISH GN 1/2 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/2 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm	€
470268	4	365x370x(H)280	**107,50**



470282

CHAFING DISH ROUND SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable round water pan, round 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm	€
470282	6	465x420x(H)320	**125,00**









470213



470237

CHAFING DISH GN 1/1 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/1 65 mm deep food pan and 2 chafing dish fuel can holders.

code	liters	mm	€
470213	9	570x405x(H)320	**159,50**

CHAFING DISH GN 2/3 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 2/3 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm	€
470237	6	395x405x(H)320	**142,50**



470220



470244

CHAFING DISH GN 1/2 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/2 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm	€
470220	4	365x345x(H)345	**129,50**

SOUP CHAFING DISH MIRROR FINISH

- The round soup container is placed in a large water pan which provides plenty of heat to easily keep the soup hot.
- Soup container fitted with two handles.
- The lid has a recess for the spoon.
- Supplied with removable water pan, round soup container and chafing dish fuel can holder.

code	liters	mm	€
470244	10	ø420x(H)380	**142,50**



470206



809709





470305



470312

18/0 stainless steel

ROLLTOP-CHAFING DISH GASTRONORM 1/1

- Model Rental-Top.
- Solid base with high-gloss polished roll top lid made of 18/0 stainless steel.
- Includes two chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Bottom fitted with fastening bolts for electric heating element 809709.
- Suitable for Gastronorm pans up to 100 mm deep.

code	liters	mm	€
470206	9	590x340x(H)400	**129,50**

CHAFING DISH HEATER

- 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.
- Fits perfectly to the HENDI Chafing dish water pan (code: 809716).
- 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)19	**64,50**

S.S. stainless steel

ROLLTOP-CHAFING DISH GASTRONORM 1/1

- Elegant buffet chafing dish.
- Patented extra quiet opening mechanism.
- Roll-top cover retractable up to 180°.
- Optional installation of electrical heating element.
- Highly polished stainless steel.
- Steel frame 2.3 mm, cover 1.2 mm.
- Set includes two fuel can holders and a GN 1/1 – 65 mm food pan.

code	liters	mm	€
470305	9	660x490x(H)460	**179,50**

S.S. stainless steel

ROLLTOP-CHAFING DISH - ROUND

- Elegant buffet chafing dish.
- Patented extra quiet opening mechanism.
- Roll-top cover retractable 180°.
- Set includes one fuel can holder and food pan (Ø 390x(H)60 mm).
- Highly polished stainless steel.
- Steel frame 2.3 mm, cover 1.2 mm thick.

code	liters	mm	€
470312	5.6	510x540x(H)480	**139,50**

INDUCTION HOT PLATE KITCHEN LINE

- Unique induction hot plate with a rectangular induction coil which keeps pans warm while providing freedom of placement.
- Power adjustable in 11 steps by means of a knob.
- Temperature range: 40-100°C.
- Equipped with electronic protection against overheating.
- Maximum load of the induction cooker: 15 kg.

code	V	W	mm	€
239384	230	800	460x315x(H)62	**147,50**



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

239384

CHAFING DISH HEATER

- For use as an alternative to conventional fuel holder.
- Only suitable for chafing dishes with a flat bottom.
- Extremely suitable for chafing dishes without preparation for electrical elements.
- Specifically suitable for HENDI chafing dishes with item number 470008, 475201, 470206 and 471005.

code	V	W	mm	€
809600	230	500	ø130x(H)100	**52,50**



809600

DISH WARMER 2 BURNERS

Al aluminium S.S. stainless steel

- With stainless steel frame and grips.
- Anodized aluminium hotplate.
- Scratch-proof.
- Including 2 candle light holders.

code	mm	€
463000	330x180x(H)65	**38,50**



463000

DISH WARMER 3 BURNERS

Al aluminium S.S. stainless steel

- With stainless steel frame and grips.
- Anodized aluminium hotplate.
- Scratch-proof.
- Including 3 candle light holders.

code	mm	€
463109	450x180x(H)65	**44,50**



463109

CANDLE HOLDER

S.S. stainless steel

code	mm	€
464809	ø46x(H)20	**1,00**



464809

GAS LIGHTER – SET OF 2 PCS.

- Refillable.
- Supplied empty.

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



198124

CHAFING DISH FUEL

- 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



194355

CHAFING DISH FUEL CAN NL DE FR EN

- 200 grams pack for chafing dish.
- Burning time: ± 3 hours.
- Pallet: 40x 194355, 117x 194300, 135x 194362.

code	packed per	€
194362	12	**16,25**
194300	24	**29,95**
194355	72	**85,00**



CHAFING DISH FUEL



195109

CHAFING DISH FUEL BOTTLE

– Bottle 1 liter.

code	order unit	€
195109	12	**3,75**



195505

CHAFING DISH FUEL JERRY CAN

– Jerry can 5 liter.

code	order unit	€
195505	4	**17,25**



190401

CHAFING DISH FUEL BUCKET

– Bucket 4 kilos.

code	order unit	€
190401	3	**17,25**



470527

CHAFING DISH FUEL CAN HOLDER – 2 PCS.

S.S. stainless steel

code	packed per	mm	€
470527	2	ø90x(H)60	**11,50**

195604



FUEL DISPENSER

– Suitable for e.g. can of chafing dish fuel 195505

code	mm	€
195604	(L)280	**18,95**



190036

FUEL FOR FONDUE-BURNERS - 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	**3,25**



111420

FONDUE-BURNER - 2 PCS

Cr chrome plated

– Suitable for fuel for fondue-burners.

code	packed per	mm	€
111420	2	ø92x(H)40	**9,95**

LIQUID FUEL WITH WICK

- HENDI tin with wick, contains 100% diethylene glycol.
- Burns up completely.
- Soot and odour free.
- Special wick provides proper burning temperature and time.
- The can does not overheat, no fuel holder needed.
- Equal flame temperature and height during the whole burning process.
- Box 4x6 tins.
- Due to the special cap, it is possible to use the same can several times, store it and transport it safely.





Burns ± 4 hours 193761



Burns ± 6 hours 193716

LIQUID FUEL WITH WICK

code	-	packed per	weight (kg)	order unit	€
193761	burns ± 4 hours	6	0.145	4	**10,95**
193952	burns ± 4 hours	24	0.145	1	**40,95**
193716	burns ± 6 hours	6	0.2	4	**11,95**
193938	burns ± 6 hours	24	0.2	1	**43,95**
193679	burns ± 8 hours	24	0.25	1	**46,95**

Adjustable wick length



Use the same can several times



The can doesn't get hot and doesn't leak when tilted



CHOCOLATE FOUNTAIN

– Made of stainless steel.
– With warming function, temperature can be set up to 150 °C.
– Minimal chocolate capacity: 1 kg.
– Maximal chocolate capacity: 8 kg.
– With separate switch for motor and heating element.



Watch the video







S.S. stainless steel

	Chocolate fountain 3 tiers	Chocolate fountain 5 tiers	Chocolate fountain 6 tiers
code	274101	274156	274163
temperature control	45°C	110°C	150°C
min. capacity chocolate	1 kg	2,5 kg	2,5 kg
max capacity chocolate	1,5 kg	6 kg	8 kg
dimensions	ø210x(H)390	ø330x(H)700	ø370x(H)840
power/voltage	170 W/230 V	265 W/230 V	300 W/230 V
€	**59,95**	**425,00**	**625,00**

LADLES AND SERVING SPOONS BUFFET SUPREME



SERVING SPOON

code	mm	€
529058	305x60	**7,35**
529065	321x71	**7,35**

SLOTTED SPOON

code	mm	€
529072	321x71	**7,50**

SOUP LADLE

code	liters	mm	€
529089	0.05	270x69	**8,50**
529096	0.09	308x85	**10,50**

CHAFING DISH LADLES AND SERVING SPOONS

– With polypropylene handle



SKIMMER

code	mm	€
529201	345x75	**6,25**

SOUP LADLE

code	liters	mm	€
529003	0.09	335x90	**7,95**
529010	0.11	300x80	**7,25**

SERVING SPOON

code	mm	€
529300	350x75	**6,25**

SKIMMER, ROUND

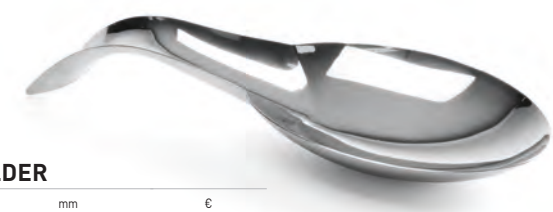
code	mm	€
529041	370x105	**7,25**

CARVING FORK

code	mm	€
529102	345x32	**5,75**

SLOTTED SPATULA

code	mm	€
529409	355x80	**6,65**



722107



SPOON HOLDER

code	mm	€
722107	115x270x(H)45	**7,95**

LADLES AND SERVING SPOONS, HEAT RESISTANT

PBT heat-resistant | micro



SALAD SPOON

code	mm	€
563908	305x65	**3,05**

SALAD FORK

code	mm	€
564004	305x65	**3,05**

SOUP LADLE

code	colour	liters	mm	€
563502	White	0.07	235x75	**3,05**
563557	Black	0.07	235x75	**3,05**
563700	White	0.14	300x93	**3,30**
563755	Black	0.14	300x93	**3,30**

SAN plastic | <80°C temp



SALAD SPOON

code	colour	mm	€
564158	Black	235x55	**1,45**
564202	Transparent	235x55	**1,45**
564103	White	235x55	**1,45**

SALAD SPOON

code	colour	mm	€
564455	Black	335x90	**2,35**
564400	White	335x90	**2,35**

SAUCE LADLE

code	colour	liters	mm	€
563649	Black	0.03	180x70	**1,55**
563632	Ivory	0.03	180x70	**1,55**

SERVING TONGS





PC polycarbonate | <100°C temp | wash

PC polycarbonate

UNIVERSAL TONGS

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

UNIVERSAL TONGS

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



S.S. stainless steel | wash

PASTRY TONG

code	mm	€
171622	(L)276	**3,95**
171608	(L)220	**3,50**



S.S. stainless steel

CAKE TONGS

– Decorative tongs.

code	mm	€
171615	(L)220	**4,50**



S.S. stainless steel

PASTRY TONG

code	mm	€
523018	(L)215	**3,50**

S.S. stainless steel

SALAD TONGS

code	mm	€
523315	(L)212	**3,50**

S.S. stainless steel

SPAGHETTI TONGS

code	mm	€
523216	(L)200	**3,75**



261309



261347

2240 W
230 V



261354

CONVEYOR TOASTER DOUBLE

- Two rows of bread slices fit next to eachother on the conveyor.
- Two separate heating elements.
- Suitable for continuous toasting of sliced bread.
- Supplied with front and back trays.
- Adjustable toasting time up to 3 minutes.

S.S. stainless steel

code	colour	V	W	mm	€
261309	Steel	230	2240	418x368x(H)387	**498,50**
261347	Red	230	2240	418x368x(H)387	**525,00**
261354	Black	230	2240	418x368x(H)387	**525,00**



426982



426920



426999

BREAD BASKET ROUND

- Reinforced with a stainless-steel wire frame.
- Available in multiple colours.

PP polypropylene

code	colour	mm	€
426920	Beige	ø400x(H)90	**14,95**
426982	Black	ø400x(H)90	**14,95**
426999	Brown	ø400x(H)90	**14,95**



426289

ROLL TOP FOR BREAD BASKET ROUND

- Fits bread basket 426920, 426982 & 426999.
- With easy opening.

code	mm	€
426289	ø405x(H)230	**29,50**



BAKERY BASKET ANGLED ROUND

code	colour	mm	€
426562	Light grey	ø310x(H)120	**11,95**
426579	Black	ø310x(H)120	**11,95**
426586	Light grey	ø370x(H)120	**13,50**
426593	Black	ø370x(H)120	**13,50**

BASKET RISER

code	mm	€
426814	ø250x(H)180	**5,75**
426821	ø250x(H)265	**6,95**





BAKERY BASKET WITH STAINLESS STEEL RIM

code	colour	mm	€
426555	Black	400x300x(H)50	**16,95**
426524	Light grey	400x300x(H)50	**16,95**

BAKERY BASKET ANGLED

code	colour	mm	€
426678	Black	400x300x(H)120	**16,95**
426661	Light grey	400x300x(H)120	**16,95**



426272

BASKET DISPLAY

– Set of powder coated steel frame and 3 baskets.
– Baskets: 335x215x(H)80 mm

code	mm	€
426272	350x215x(H)600	**52,50**



426517

BAGUETTE BASKET

code	mm	€
426517	305x320x(H)350	**33,95**

426753 426685 426692



426746

426715 426722

BAKERY BASKET GN SIZE

– Reinforced with a stainless steel frame.

code	-	mm	€
426746	GN 1/6	176x162x(H)65	**5,95**
426722	GN 1/4	265x162x(H)65	**7,25**
426715	GN 1/3	325x176x(H)65	**7,95**
426692	GN 1/2	325x265x(H)65	**9,95**
426753	GN 2/3	325x354x(H)65	**13,75**
426685	GN 1/1	530x325x(H)65	**17,95**



426722 426715

PP polypropylene



561102

BREAD BASKET GN 1/1

– Reinforced with a stainless steel wire frame.

code	mm	€
561102	530x320x(H)90	**16,95**



561201

BREAD BASKET DISPLAY GN 1/2

– Set of 2 baskets with chrome-plated stand.
– Baskets reinforced with a stainless-steel wire frame.
– Basket dimensions: 360x280x(H)90 mm.
– Stand isn't dishwasher safe.

code	mm	€
561201	360x280x(H)290	**30,95**



561003

BREAD BASKET OVAL

– Reinforced with a stainless steel wire frame.

code	mm	€
561003	380x270x(H)90	**9,95**



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	**72,50**



561102



561003



426968



561201

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	**125,00**
424193	cooling element for use with cooling tray 424186	528x324x(H)30	**21,95**



424193



ABS plastic | cooling

COOLING DISPLAY TRAY

- 5-piece set:
- Base made of polystyrene.
- Tray made of stainless steel, with a profiled rim.
- Transparent cover made of ABS.
- 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	**35,50**



424155



871805



871812

ROLL-TOP COOLING DISPLAY SINGLE

- 5-piece set:
  - Base made of ABS.
  - Tray made of stainless steel, with a profiled rim.
  - Transparent roll-top cover made of SAN, opened upwards up to 90°.
  - 2 cooling elements.
- NOTE: Before freezing, fill in the cooling element with water up to 90% of its volume.

code	mm	€
871805	440x320x(H)205	**62,75**

ROLL-TOP COOLING DISPLAY DOUBLE

- 9-piece set:
  - 2-level base made of ABS.
  - 2 trays made of stainless steel, with a profiled rim.
  - 2 transparent roll-top covers made of SAN, opened upwards up to 90°.
  - 4 cooling elements.
- NOTE: Before freezing, fill in the cooling element with water up to 90% of its volume.

code	mm	€
871812	440x320x(H)440	**125,50**

NEW

ROLL TOP DISPLAY, DOUBLE-PURPOSE, SINGLE DECK

- 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.
- Two functions: cooling or heating display.
- Cooling/heating elements 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	**72,50**



871775

ABS plastic | SAN plastic



871706



871713

ROLL TOP DISPLAY – SINGLE

- Made of ABS plastic.
- Transparent SAN plastic rolltop cover.

code	mm	€
871706	465x310x(H)190	**36,95**

ROLL TOP COOL DISPLAY TRAY DOUBLE DECK

- 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	€	
871713	465x310x(H)410	**65,50**	
871768	380x260x(H)355	**39,50**	NEW



424001

SAN plastic | S.S. stainless steel



980101

S.S. stainless steel

ROUND DISPLAY ROLL-TOP COVER

- Tray made of stainless steel, with a profiled rim.
- Cover made of SAN, with a chrome button, opened one-sidedly up to 90° (included in set).
- Tray is dishwasher safe.
- The cover is also sold separately (code: 427514).

code		mm	€
424001		ø380x(H)240	**52,50**
427514	Round roll-top cover	ø380x(H)200	**32,50**

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	**11,75**





427507

ROLLTOP PRESENTATION COVER

– Clear polycarbonate.

code	mm	€
427507	540x330x(H)180	**34,50**





866009

PRESENTATION COVER GN 1/1

code	mm	€
866009	545x335x(H)95	**54,50**





427538

ROLLTOP PRESENTATION COVER GN 2/3

– Clear polycarbonate.

code	-	mm	€
427538	Roll top cover only	365x335x(H)175	**32,50**





427415

PRESENTATION COVER GN 1/1

code	mm	€
427415	530x325x(H)76	**20,95**





523834

523827

ROTATING CAKE STAND

- Made of stainless steel.
- Effortless base rotation in both directions facilitating decorating and cutting cakes.
- On a stable foot with non-slip base.
- The cover is also sold separately (code: 523834).

code	mm	€
523827	ø300x(H)90	**62,50**

CAKE STAND COVER

- Made of polystyrene.
- Transparent, with an extruded grip.
- Not dishwasher safe.
- Suitable for the HENDI Rotating cake stand (code: 523827).

code	mm	€
523834	ø300x(H)110	**5,50**



523902

523957

CAKE SERVER

- With polypropylene handle.

code	mm	€
523902	260x55	**4,65**

CAKE SCOOP/CUTTER

- Black polypropylene handle.
- Thanks to its sharpened edges it can be used as a knife.

code	mm	€
523957	300x75	**6,95**


425473

425466


480519


429914

Cr chrome plated | wash

18/0 stainless steel

S.S. stainless steel

SERVING STAND FOR PLATES

code	plates max.	mm	€
425466	Ø 170 mm	185x175x(H)260	**14,95**
425473	Ø 275 mm	290x290x(H)440	**23,95**

SEA FOOD TRAY STAND

– With two serving trays, Ø 300/400 mm.

code	-	mm	€
480519		ø400x(H)200	**32,85**
480502	Stand only	ø250x(H)190	**8,95**

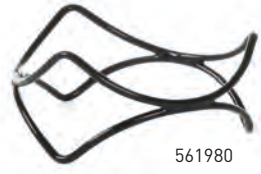
TIERED STAND

– With 3 trays, Ø 166/220/268 mm.

code	mm	€
429914	ø268x(H)320	**37,95**


561966


561973


561980


561997

NON-SLIP DISPLAY STANDS

– Steel frame with PVC coating.
– Supports a variety of display trays and bowls.

code	mm	€
561973	265x230x(H)200	**12,95**
561966	260x230x(H)100	**8,50**

NON-SLIP DISPLAY STANDS ROUND

– Steel frame with PVC coating.
– Supports a variety of display trays and bowls.

code	mm	€
561980	ø200x(H)100	**12,50**
561997	ø200x(H)200	**19,75**





557402

PC polycarbonate | S.S. stainless steel

MUESLI DISPENSER

- Designed for dispensing bulk products.
- Stainless steel stand.
- Polycarbonate dispenser.
- Airtight lid to retain long freshness of the ingredients.
- Hygienic, controlled dosing prevents spillage.
- Dispenser opening located at a height of 140 mm.
- Mountable – can be placed on a worktop or wall-mounted.

code	liters	mm	€
557402	4	184x240x(H)600	**89,75**



428245

SAN plastic | 18/0 stainless steel

MULTIRACK

- Frame made of polished AISI 304 stainless steel.
- 3 levels, for pre-packed products and condiments.
- 3 removable 1 L containers, made of SAN.
- Containers are dishwasher safe.

code	mm	€
428245	190x240x(H)410	**64,75**

SAN plastic



425138

JUICE JUG

- Straight model of scratch resistant plastic with lid.

code	liters	mm	€
425138	2	ø120x(H)250	**15,95**

SAN plastic | wash



425107

PITCHER WITH ICE TUBE

- Pear shaped model of scratch resistant clear SAN plastic with lid.
- With ice cube tube for cooling.

code	liters	mm	€
425107	2.2	ø150x(H)260	**18,50**
425121	3	ø170x(H)285	**22,95**

PC polycarbonate



567906

PITCHER

- Very break resistant.

code	liters	mm	€
567906	1.8	ø125x(H)210	**8,95**

SAN plastic



425763

CARAFE

- Cover with pourer.

code	liters	mm	€
425763	1	ø92x(H)245	**8,50**

PC polycarbonate | S.S. stainless steel | cooling



425299



425411

JUICE DISPENSER

- With ice cylinder cooling.
- Easy to clean dripping tray.
- Clear polycarbonate juice container.
- With non-drip tap.

code	liters	mm	€
425299	8	265x350x(H)580	**98,50**
425411	16	560x350x(H)580	**198,50**



425428



425435

JUICE DISPENSER

- With ice cylinder cooling.
- Easy to clean dripping tray.
- Clear polycarbonate juice container.
- With non-drip tap.

code	liters	mm	€
425428	3	215x315x(H)490	**87,50**
425435	6	415x315x(H)490	**169,50**



425190

PC polycarbonate | S.S. stainless steel | cooling

JUICE DISPENSER

- With ice cube cooling.
- Clear polycarbonate juice container.
- With non-drip tap.

code	liters	mm	€
425190	5	280x220x(H)510	**104,50**



425343

S.S. stainless steel | cooling

MILK DISPENSER - 10,5 L

- Stainless steel housing.
- With ice cylinder cooling.
- Removable container with non-drip tap.
- Stable bottom plate with dripping tray.

code	liters	mm	€
425343	10.5	260x360x(H)536	**232,50**

S.S. stainless steel | PC polycarbonate

JUICE DISPENCER 2X12L

- Two 12 liter containers with quick dispense tap.
- With temperature controller, temperature can be set between 0°C and 10°C.
- Containers can be removed to ease cleaning.
- Refrigerant: R290.
- Drip tray included.

code	liters	V	W	mm	€
425206	24	230	370	430x430x(H)640	**998,50**



425206

GN CONTAINERS MADE OF PORCELAIN

- Made of white, glossy porcelain.
- Made of the most durable porcelain available on the market.
- Resistance to extreme temperature changes.
- High resistance to physical impacts.



783009

GASTRONORM PAN GN 1/1

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



783016

GASTRONORM PAN GN 1/2

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



783023

GASTRONORM PAN GN 1/3

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





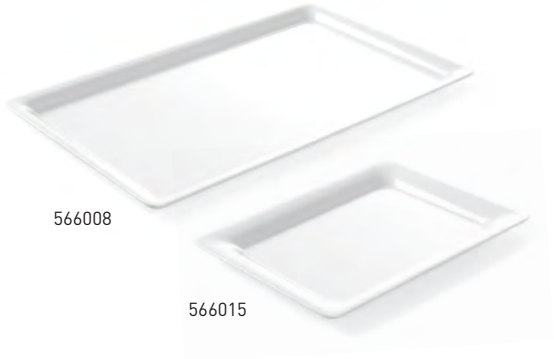
785010

DRESSING POT

code	order unit	liters	€
785010	18	1	**8,95**

MELAMINE

– Hygienic and shock resistant.
– Light weight.





GN BANQUET TRAY

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



PLATTER, RECTANGULAR

code	mm	€
561508	360x205x(H)38	**14,95**
561515	495x270x(H)56	**27,95**



GN 1/1 TRAY

code	mm	€
561607	530x325x(H)20	**20,95**

SQUARE BOWL

code		colour	mm	€
561560	☐	White	130x130x(H)65	**4,25**
561577	☐	White	190x190x(H)100	**9,95**
561584	☐	White	270x270x(H)105	**18,95**





SERVING TRAY GN 1/1

- Polished, with matt rim.
- Made of stainless steel.
- Suitable for cooling tray 424186.

code	mm	€
436103	530x325x(H)13	**17,50**



BANQUET TRAY GN 1/1 WITH SMOOTH RIM

code	mm	€
807705	530x325x(H)10	**23,95**



SERVING TRAY GN 1/1, WITH SLANTED RIM

code	mm	€
410110	530x325x(H)20	**8,95**



COOLING DISPLAY TRAY

- Made of stainless steel.
- With a profiled rim that holds the cover in place.
- Fits into set: the HENDI cooling tray with cover (code: 424155) and the HENDI cooling displays (codes: 871805 and 871812).

code	mm	€
871829	395x283	**12,50**



SERVING TRAY, ROUND

- Decorative pattern.
- Made of stainless steel.

code	mm	€
480205	ø300x(H)17	**7,95**
480403	ø400x(H)19	**15,95**



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	GN 1/1	530x325	**21,95**



405000

SERVING TRAY, OVAL

- Satin finish.
- Made of stainless steel.

code	mm	€
405000	200x140	1,95
405208	265x195	3,25
405307	285x220	3,95



480106

BEER TRAY

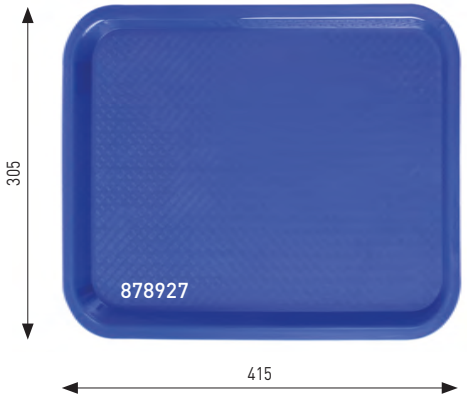
code	mm	€
480106	ø315x(H)45	10,95

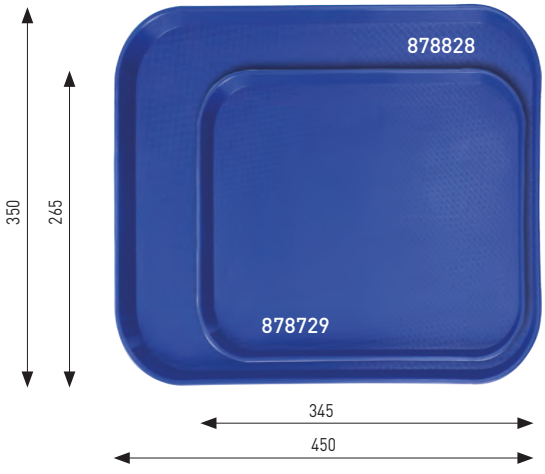
SERVING DISH

code	mm	€
404003	190x140	2,40
404102	245x170	3,50
404201	300x220	4,50
404300	350x240	5,95
404409	400x260	7,95
404508	450x290	9,95
404607	500x350	12,50



FAST FOOD TRAYS





POLYPROPYLENE FAST FOOD TRAY, SMALL

code	colour	mm	€
878705	Light grey	265x345x(H)20	3,45
878712	Red	265x345x(H)20	3,45
878729	Blue	265x345x(H)20	3,45
878736	Green	265x345x(H)20	3,45
878743	Brown	265x345x(H)20	3,45
878750	Black	265x345x(H)20	3,45

POLYPROPYLENE FAST FOOD TRAY, MEDIUM

code	colour	mm	€
878903	Light grey	305x415x(H)20	3,65
878910	Red	305x415x(H)20	3,65
878927	Blue	305x415x(H)20	3,65
878934	Green	305x415x(H)20	3,65
878941	Brown	305x415x(H)20	3,65
878958	Black	305x415x(H)20	3,65

POLYPROPYLENE FAST FOOD TRAY, LARGE

code	colour	mm	€
878804	Light grey	350x450x(H)20	4,65
878811	Red	350x450x(H)20	4,65
878828	Blue	350x450x(H)20	4,65
878835	Green	350x450x(H)20	4,65
878842	Brown	350x450x(H)20	4,65
878859	Black	350x450x(H)20	4,65

POLYPROPYLENE EURONORM


878101

SERVING TRAY, RECTANGULAR, NON-SLIP, BLACK

– Black.

code	mm	€
878118	255x355	**3,95**
878101	530x325	**7,25**


878125

SERVING TRAY, ROUND, NON-SLIP

– Black.

code	mm	€
878125	ø280x(H)20	**4,55**
878132	ø360x(H)20	**5,25**
878149	ø410x(H)20	**5,95**


878606

SERVING TRAY, ROUND, NON-SLIP

– Black.

code	mm	€
878606	ø320x(H)37	**7,25**
878408	ø360x(H)39	**7,95**


878507


878552

POLYPROPYLENE FAST FOOD TRAY, OVAL

– Oval-shaped, with a low rim

code	colour	mm	€
878507	Light grey	265x195x(H)15	**2,50**
878552	Black	265x195x(H)15	**2,50**



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	**9,25**
508916	Wood	240x340	**9,25**
508923	Wood dark	240x340	**9,25**
508862	Wood light	330x430	**14,50**
508879	Wood	330x430	**14,50**
508886	Wood dark	330x430	**14,50**
508930	Wood light	370x530	**16,50**
508947	Wood	370x530	**16,50**
508954	Wood dark	370x530	**16,50**

FIBREGLASS

- Fibreglass reinforced polyester.
- Ideal for heavy use scenarios.
- Non-slip rubber surface, effective both wet and dry.
- Shockproof, break resistant.
- Can be cleaned in a professional dishwasher with a short program. Can't be cleaned in a dishwasher intended for household use.





508657

POLYESTER TRAY, NON-SLIP, RECTANGULAR

- Black.

code	-	mm	€
508657		200x280	**6,95**
508626		325x530	**12,50**
508619	Euronorm	370x530	**15,25**



508817

POLYESTER TRAY, NON-SLIP, ROUND

- Black.

code	mm	€
508824	ø280x(H)22	**6,25**
508817	ø350x(H)22	**7,75**
508800	ø400x(H)22	**10,50**
508794	ø460x(H)22	**16,25**
508787	ø500x(H)22	**17,50**

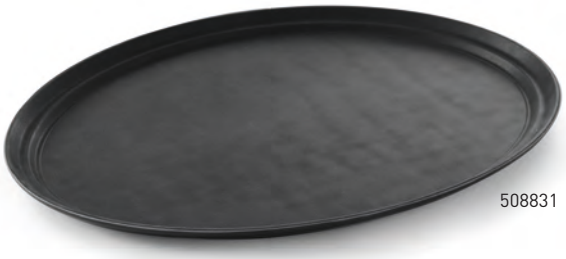


508718

POLYESTER TRAY, NON-SLIP, OVAL

- Black.

code	mm	€
508718	160x230	**3,55**
508725	200x265	**4,35**
508732	210x290	**5,50**



508831



POLYESTER TRAY, OVAL, XL

- Black.

code	mm	€
508831	735x600	**41,95**



810507

S.S.
stainless steel

COLLAPSIBLE TRAY STAND

- High quality materials, sturdy construction.
- Fitted with black belts, easy to set up.

code	mm	€
810507	520x410x(H)800	**59,50**



SERVING TRAYS, NON-SLIP

- Laminated trays with rubber non-slip coating.
- Resistant to chemicals, stains, and scratches.



507216



507865



507711

SERVING TRAY, RECTANGULAR, NON-SLIP, LAMINATED

code	mm	€
507216	325x530	**15,50**
507469	330x430	**14,50**
507117	370x530	**15,95**
507018	430x610	**21,95**

SERVING TRAY, ROUND, NON-SLIP, LAMINATED

code	mm	€
507865	ø380x(H)15	**13,25**

SERVING TRAY, ROUND, NON-SLIP, HIGH RIM, LAMINATED

code	mm	€
507711	ø320x(H)35	**16,95**
507766	ø360x(H)30	**20,95**
507773	ø420x(H)30	**25,95**

SERVING TRAY, OVAL, NON-SLIP, LAMINATED

code	mm	€
507964	230x160	**6,60**
507568	200x265	**6,75**
507933	290x210	**9,00**



507933



507568

GRANITE FORM



876602

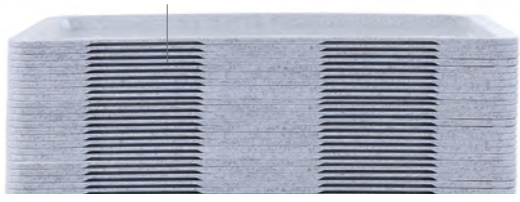
stackable

POLYESTER TRAY, FOR SELF-SERVICE RESTAURANTS

- Perfect for canteens and self-service bars.
- Rectangular, smooth, colour: granite.
- Professional quality, exceptional material durability.

code	mm	€
876602	265x325	**8,50**
876619	530x325	**14,50**

Space between trays for better air circulation.



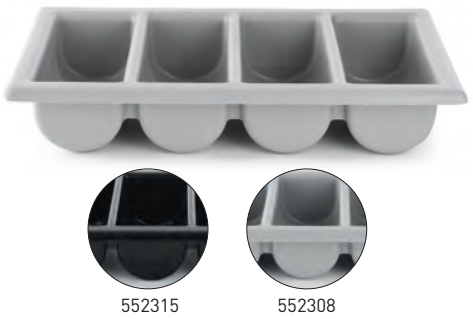


PP
polypropylene

CUTLERY TRAY

– 4 sections GN 1/1.

code	colour	mm	€
552315	Black	530x325x(H)100	**7,50**
552308	Light grey	530x325x(H)100	**7,50**



552315 552308

PP
polypropylene

CUTLERY TRAY

– 6 sections.
– Suitable for coffee spoons, teaspoons and cake forks GN 1/1.

code	colour	mm	€
552353	Light grey	530x325x(H)105	**9,95**
552360	Black	530x325x(H)105	**9,95**



552360 552353

S.S.
stainless steel

CUTLERY BASKET HOLDER

– For 4 baskets.
– Baskets not included.

code	mm	€
552407	255x295x(H)215	**43,95**



552407

POLYPROPYLENE CUTLERY BASKET

PP
polypropylene

code	mm	€
871201	ø97x(H)137	**2,05**

STAINLESS STEEL CUTLERY BASKET

S.S.
stainless steel

code	mm	€
552490	ø97x(H)137	**4,75**



871201 552490

CATERING FURNITURE FOLDABLE

HDPE polyethylene

- Multi-functional foldable furniture for indoor and outdoor use.
- Tops made of HDPE polyethylene.
- Frame made of powder-coated metal profiles.
- Easy transport and storage.
- Easy to clean and stain resistant surfaces.



810910

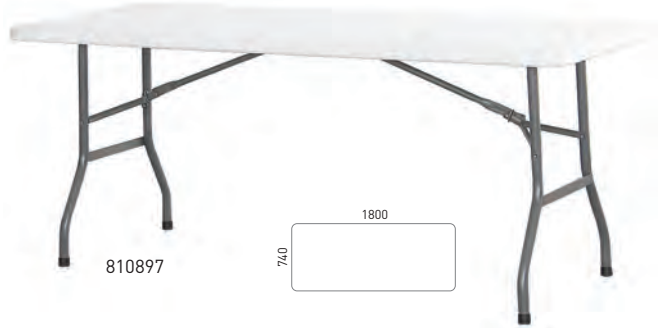




BUFFET TABLE FOLDABLE

- Foldable to suitcase model for easy transporting and storage.

code	mm	€
810927	1520x700x(H)740	**79,50**
810910	1830x750x(H)740	**89,50**



810897

BUFFET TABLE

code	mm	€
810347	870x870x(H)740	**69,50**
810897	1800x740x(H)740	**89,50**



811221

TROLLEY FOR TABLES

- Eases transport of round and square tables.
- Can hold up to 10 round tables upright or 20+ rectangular tables stacked.

code	mm	€
811221	1800x850x(H)990	**269,50**



810958

ROUND BAR TABLE

code	mm	€
810958	ø800x(H)1100	**69,50**



810934

BUFFET TABLE

code	mm	€
810934	1220x610x(H)740	**59,50**



813157 813164

TABLE COVER SYMPOSIUM, ROUND

OEKO-TEX® CONFIDENCE IN TEXTILES

- Fabric: plain jersey 160 g/m².
- 90% micro polyester, 10% elastan.
- No ironing needed.
- Excellent color fastness.
- Fits tables with table top diameters ø800-850.

code	colour	mm	€
813157	White	ø850x(H)1150	**20,95**
813171	Cream	ø850x(H)1150	**20,95**
813164	Black	ø850x(H)1150	**20,95**



813829 813836

TABLE COVER SYMPOSIUM, ROUND Ø70-85 CM

OEKO-TEX® CONFIDENCE IN TEXTILES

- Fabric: plain jersey 160 g/m².
- 90% micro polyester, 10% elastan.
- No ironing needed.
- Excellent color fastness.
- Fits tables with table top diameters ø700-850.

code	colour	mm	€
813829	White	ø850x(H)1150	**20,95**
813850	Cream	ø850x(H)1150	**19,95**
813836	Black	ø850x(H)1150	**20,95**

TABLE COVER SYMPOSIUM, RECTANGULAR

- Fabric: plain jersey 160 g/m².
- 90% micro polyester, 10% elastan.
- No ironing needed.
- Excellent color fastness.

code	colour	-	mm	€
814376	Black	810934	1200x760x(H)730	**28,95**
814390	White	810927	1500x760x(H)730	**31,95**
814406	Black	810927	1500x760x(H)730	**31,95**
814420	White	810910 810897	1830x760x(H)730	**34,50**
814437	Black	810910 810897	1830x760x(H)730	**34,50**



814437



814420



810996

HDPE polyethylene

BUFFET TABLE ROUND FOLDABLE

– Foldable to suitcase model for easy transporting and storage.

code	mm	€
810996	ø1500x(H)740	**157,50**



811191

HDPE polyethylene

BENCH

– Foldable to suitcase model for easy transporting and storage.

code	mm	€
811191	1830x300x(H)430	**52,50**



810965

CATERING CHAIR - LIGHT GREY

code	mm	€
810965	540x440x(H)840	**36,50**



810989

CATERING CHAIR - BLACK

code	mm	€
810989	540x440x(H)840	**36,50**



813096

FOLDING CHAIR COVER

– Fabric: President 170 g/m².
– 100% polyester.
– No ironing needed.

code	colour	mm	€
813096	White	540x440x(H)840	**19,95**

RESTAURANT CALLING SYSTEM

NEW

ABS plastic



201633

3 notification modes:

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.
- Pagers are also sold separately – 10 pcs. (code: 201640).

code	€
201633	**325,00**

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 cable.
- Pagers operate only with the controller from the HENDI Restaurant calling system – sold separately (code: 201633).

code	€
201640	**245,00**



201640



ABS plastic | Cr chrome plated

WAITER'S CORKSCREW

- Chrome plated, with.
- ABS handle 4 functions With separate bottle-opener

code	mm	€
596807	(L)140	**1,75**



S.S. stainless steel

WAITER'S CORKSCREW

- Curved model 3 functions.

code	mm	€
597200	(L)110	**3,10**



ABS plastic | S.S. stainless steel

WAITER'S CORKSCREW

- Made of stainless steel, ABS grip.
- 3 functions.
- Patented lever, spiral for long corks and foil cutter.

code	mm	€
597323	37x130x(H)14	**7,95**



S.S. stainless steel | PP polypropylene

WAITER'S FRIEND CORKSCREW

- Waiter's friend with corkscrew, blade and bottle cap opener.
- The long corksrew allows to open bottles without breaking or bending the cork.
- The small blade cuts through foil with ease.
- With a durable steel frame which is covered with a gripped casing.
- Folds away compact and is easy to carry in a pocket.

code	mm	€
594018	110x25	**3,95**

Watch the video



BOTTLE OPENER WITH CATCHER BIN

PP polypropylene

- This bottle opener is intended to be mounted on the wall.
- Bin can be easily removed to ease emptying.
- Supplied with two screws and wall plugs.

code	mm	€
643914	135x70x(H)295	**11,75**



WALL MOUNTED BOTTLE OPENER

S.S. stainless steel

code	€
596883	**1,95**



Watch the video

WAITER'S CORKSCREW

S.S. stainless steel

- With metal handle.
- 3 functions.
- With extra kink in lever for long corks.

code	mm	€
597316	(L)120	**7,95**



597507

Cr chrome plated

CORKSCREW

- Lever model.
- Chrome-plated.
- With bottle-opener.

code	mm	€
597507	(L)170	**4,50**



596746

S.S. stainless steel

BAR BLADE

code	mm	€
596746	179x40x(H)2	**1,95**

POURERS



18/8 stainless steel | food contact



599488 599464 599471

FREE-FLOW POURER

code	-	packed per	€
599488	Fast flow	6	**5,75**
599464	Slow flow	6	**5,50**
599471	With flip top	6	**5,95**



599334

SLOW POURER WITH FLIP TOP - 6 PIECES

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	**6,95**



599372

FREE-FLOW POURER - 6 PCS

- EVA plastic.

code	packed per	€
599372	6	**5,25**



599402 599419 599426 599433

FREE-FLOW POURER SET - 4 PCS

– EVA plastic.

code	-	packed per	€
599402	Blue	4	**4,75**
599419	Red	4	**4,75**
599426	Transparent	4	**4,75**
599433	Yellow	4	**4,75**



599440 599457

FREE-FLOW POURER SET - 4 PCS

– EVA plastic.

code	-	packed per	€
599440	2 black, 2 white, 2 red	6	**1,75**
599457	2 blue, 2 red , 2 green	6	**1,75**

ABS plastic



598818 598719

wall mounted shelf mounted



NON-DRIP BRACKET WALL MOUNTED

– Bottle height: 240-350 mm.
– For shelves up to 35 mm thick.

code	-	€
598719	shelf mounted	**9,55**
598818	wall mounted	**8,15**



598016 598214 598313 598412

NON-DRIP POURER

code	liters	€
598313	0.04	**12,75**
598214	0.035	**12,75**
598016	0.02	**12,75**
598412	0.05	**12,75**



599013 599112 599198 599211

SAN plastic

BALL MEASURING POURER - 2 PCS

code	packed per	liters	€
599013	2	0.02	**7,50**
599112	2	0.035	**7,50**
599198	2	0.04	**7,50**
599211	2	0.05	**7,50**

552049



BOTTLE STOPPER – 3 PCS.

- Prevents leaks and spills of the beverage
- Hermetic seal extends the life of the product in an already opened bottle
- Made of nylon with a very durable ABS lever
- Integrated silicone ring that seals the bottle tightly when the lever is pressed
- Suitable for standard bottles with a capacity of 0.5 - 1.5 litres, holes up to ø20 mm in diameter
- Includes 3 caps in green, white and red

code	packed per	mm	€
552049	3	ø36x81	**4,50**

595572





BOTTLE CAP PERFORATOR

- "Prikit".
- Peforates bottlecaps and cans easily with a Ø 6,5 mm hole.
- Passing a straw through the hole keeps insects out of the drink.
- Reduces spillage if a drink is knocked over.
- Suitable for 6 mm biodegradable straws.

code	mm	€
595572	ø45x(H)80	**9,95**

595589



S.S. stainless steel | SIL silicone

CHAMPAGNE STOPPER

- For storing opened bottles.
- With silicone gasket.

code	€
595589	**3,95**

595558



STOPPER – 6 PCS.

- For use in bars, pubs and restaurants
- Made of hard and flexible black EVA
- Protect against spillage of open bottles
- Sealed closure to extend product life
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm	€
595558	6	ø31x31	**2,85**

595565

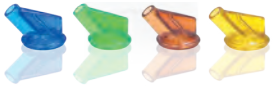


STOPPER WITH CAP – 6 PCS.

- For use in bars, pubs and restaurants
- Protect against spillage of open bottles
- Made of hard and flexible EVA
- Sealed closure to extend product life
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	€
595565	6	**3,95**

557600





PP polypropylene

STORE & POUR BOTTLE

- Intended for storing and serving juices and pre-mixes.
- Supplied with 5 coloured spouts, red, blue, green, orange, yellow.
- Made of polypropylene and polystyrene.
- Completely detachable, all parts have a secure fit.
- Spout provides an even flow thanks to the air hole.
- Comes with a screw on lid for storing.
- Suitable for dishwasher cleaning.

code	colour	liters	mm	€
557600	Red	0.8	ø90x(H)300	**5,95**

INGREDIENT BOXES

- 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	**21,95**

CONDIMENT HOLDER - 4 CONTAINERS

- 4 polypropylene containers to store fruit or spice additives separately

code	mm	€
552025	480x150x(H)100	**22,95**

CONDIMENT HOLDER - 5 CONTAINERS

- 5 polypropylene containers to store fruit or spice additives separately

code	mm	€
552131	480x150x(H)100	**23,95**

CONDIMENT HOLDER - 6 CONTAINERS

- 6 polypropylene containers to store fruit or spice additives separately

code	mm	€
552032	480x150x(H)100	**24,95**



552100



596890



596760

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	**25,50**

NAPKIN HOLDER WITH 3 COMPARTMENTS

- For use in any food and beverage establishment
- Made of polystyrene
- Large napkin compartment 135x135 mm
- Two smaller compartments measuring 24x115 mm for straws, stirrers, etc.

code	mm	€
596890	193x143x(H)136	**5,95**

BAR CADDY

- 6 compartments for organizing straws, napkins, stirrers etc.
- Container for napkins 130x130 mm, 2 compartments 51x48 mm, 2 compartments 51x44 mm, 1 compartment 102x46 mm.
- Made of ABS plastic.

code	mm	€
596760	240x145x(H)105	**6,95**

PARING KNIVES AND PEELERS

– High quality

PARING KNIFE

– Made in Germany.

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



841105 841112 841129 841136

TOMATO KNIFE

– Polypropylene handle.
– Made in Germany.

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

CUTTING BOARD WITH HANDLE

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

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



826485

826348



596944

596739

596951

MUDDLER

– Made of polypropylene .
– For grinding and crushing drink ingredients, e.g. raspberries, limes, mint etc.

code	-	mm	€
596739	profiled, grid	ø34x207	**3,95**
596944	smooth	ø34x207	**3,95**
596951	profiled, star-shaped	ø34x207	**3,95**





593097

BAR SPOON

code	mm	€
593097	27x27x(H)266	**6,50**



593325

BAR SPOON

– Made of copper-plated stainless steel.

code	mm	€
593325	27x20x(H)450	**12,95**



596968

BAR SPOON TWISTED

code	mm	€
596968	(L)380	**7,95**



523520

ICE CUBE TONGS

– Packed per 2.

code	mm	€
523520	(L)180	**4,50**



596685

JULEP STRAINER

code	mm	€
596685	xx(H)	**2,95**



638118

BAR SIEVE

– Made of stainless steel
– Thin mesh with wire handle

code	mm	€
638118	ø65x220	**1,95**



638149

BAR SIEVE PVD COATED

– Stainless steel finished with elegant black PVD coating
– Thin mesh with wire handle
– NOTE: Not dishwasher safe

code	mm	€
638132	ø65x220	**2,95**
638149	ø75x220	**3,95**



638170

BAR SIEVE CONICAL PVD COATED

– Stainless steel finished with elegant black PVD coating
– Thin mesh with wire handle
– NOTE: Not dishwasher safe

code	mm	€
638170	ø75x220	**3,95**



638163

BAR SIEVE CONICAL

– Made of stainless steel
– Thin mesh with wire handle
– Dishwasher safe

code	mm	€
638163	ø75x220	**2,95**



596753

STRAINER

code	mm	€
596753	82x28x(H)165	**3,95**



596975



596982

MUG COPPER PLATED

– Made of stainless steel, copper plated. Polished finish.

code	-	liters	mm	€
596975	Mule mug	0.5	ø97x(H)100	**6,95**
596982	Beer mug	0.4	ø85x(H)105	**5,95**



593035

COCKTAIL SHAKER CONICAL

code	liters	mm	€
593035	0.75	ø90x(H)255	**8,75**



593004

COCKTAIL SHAKER

- Made of stainless steel.

code	liters	mm	€
593004	0.75	ø80x(H)240	**12,95**



50 ml

596722

25 ml

JIGGER

- Dual, 25 ml and 50 ml.

code	mm	€
596722	ø43x(H)85	**3,95**



50 ml

596920

25 ml

JIGGER WITH RING

- Made of stainless steel with extra ring for weight and stability.
- Dual, 25 ml and 50 ml.

code	mm	€
596920	ø43x(H)110	**4,95**



593318

TIN TIN COCKTAIL SHAKER

- Made of copper-plated stainless steel.
- 2-piece.
- 2 shakers 600/800 ml: ø90x(H)140 mm / ø92x(H)174 mm.

code	mm	€
593318	ø92	**31,25**



50 ml

593332

25 ml

JIGGER

- Made of copper-plated stainless steel with ring for extra weight and stability.
- Dual, 25 ml and 50 ml.

code	€
593332	**12,95**



50 ml

596654

25 ml

JIGGER WITH RING

- For use in bars, pubs and restaurants
- Made of stainless steel
- Ring for optimal weight and stability in the hand
- Elegant black colour
- Double-sided, 25 ml and 50 ml

code	mm	€
596654	ø45x(H)110	**5,95**

593042



593066

BOSTON SHAKER

code	-	liter	€
593066	mixing glass	0.45	**2,75**
593042	shaker	0.8	**5,25**



593042

BOSTON SHAKER BLACK

code	liters	€
596678	0.8	**5,95**



35 ml

596715

25 ml

JIGGER

- Made of stainless steel.
- Dual, 25 ml and 35 ml.

code	mm	€
596715	ø40x(H)73	**3,95**



35 ml

596647

25 ml

JIGGER BLACK

- Made of stainless steel
- Double-sided
- Elegant black colour

code	ml	mm	€
596630	25/35	ø40x(H)75	**4,75**
596647	25/50	ø45x(H)86	**4,75**

NEW



700259

BARTENDER BAG

- Made of thick cotton with plain weave. The bag has a rim with overstitching for reinforcement and an elegant finish.
- Stainless steel fittings finished in an antique gold colour.
- Straps made from brown natural leather (suede).
- Black cotton shoulder strap adjustable in length and detachable.
- Secure fastening by means of buckles and leather straps.
- Lay-out:
  - 8 pockets (e.g. for bartending spoons, tweezers),
  - 8 elastic open compartments (e.g for jiggers),
  - 3 flaps secured with velcro,
  - zippered compartment for a shaker/boston shaker glass, measuring 37x15 cm.
- Dimensions of the internal part (with closed flaps): 37x33,5 cm.

code	€
700259	**42,50**



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	**8,50**



S.S. stainless steel

594704



594742



593608

S.S. stainless steel | user assembly

ICE BUCKET – DOUBLE WALLED

code	liters	mm	€
594704	5	ø200x(H)230	**76,50**

ICE BUCKET WHITE

code	liters	mm	€
594742	5	ø190x(H)200	**14,75**
594759	10	ø292x(H)220	**31,95**

WINE COOLER STAND

- Very compactly packed 4-part assembly.

code	mm	€
593608	ø185x(H)750	**79,50**


471500

PARTY TUB

code	liters	mm	€
471500	13.5	ø370x(H)230	**59,50**


471524

PARTY TUB

code	liters	mm	€
471524	9.5	ø350x(H)230	**19,95**


593165

PARTY TUB

- Made of transparent plastic.
- Transparent.
- Oval.

code	mm	€
593165	470x290x(H)230	**24,95**


593202

WINE COOLER

- With ring handles.
- The large format ensures that most wine bottles fit without problems.

code	liters	mm	€
593202	3.3	ø220x(H)190	**10,75**


593103

WINE COOLER

- With tulip handles.

code	liters	mm	€
593103	3.5	ø210x(H)210	**10,95**


593158

CHAMPAGNE COOLER

- Transparent.
- Compatible with wine cooler table bracket 593905.

code	liters	mm	€
593158	3	220x185x(H)226	**12,95**


593905

WINE COOLER TABLE BRACKET

- The ring is Ø 185 mm, so most wine coolers will fit.
- The mounting rods are finished with rubber ends to prevent damage.
- Wine cooler not included.

code	mm	€
593905	ø195x(H)510	**12,95**


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	**11,95**


Light weight but highly insulating

593813

WINE COOLER EPP

- Made of EPP, highly insulating.
- Stable heavy bottom, unbreakable.
- The temperature of the wine rises at about 1.5°C per hour, keeps wine cool longer than regular steel coolers.

code	mm	€
593813	ø142x(H)210	**11,50**



679012

ICE CUBE MOULDS ASSORTED GEMS

- Ideal for cocktails, a must have for bar professionals.
- Consists of 2 moulds, each creating 6 gem-shaped ice cubes.
- Made of durable, food-grade silicone.

code	mm	€
679012	190x105x(H)30	**7,75**



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	**6,75**



679036

ICE CUBE MOULD XL CUBE

- For preparing 6 large slow-melting ice cube balls (±5x5x5 cm).
- Made of durable, food-grade silicone.

code	mm	€
679036	170x110x(H)52	**6,75**



679029

ICE CUBE BALL MOULD

- Ideal for whisky, a must have for bar professionals.
- Creates 6 big spherical shaped (± Ø 4,5 cm), slow melting ice cubes.
- Consists of 2 parts with locking ring so the balls can be made without leaking.
- Made of durable, food grade silicone.

code	mm	€
679029	180x125x(H)50	**11,25**



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	**16,50**



679067

ICE SHOT GLASS MOULD

- For preparing 4 shot glass-shaped ice cubes.
- Made of durable, food-grade silicone.

code	mm	€
679067	122x122x(H)60	**8,50**



679005



Soft rubber in holder

ICE CUBE TRAY WITH LID

- Made of soft rubber.
- Capacity: 32 cubes.

code	mm	€
679005	335x180	**17,95**



SODA SIPHON

- Stainless steel soda siphon.
- Makes fresh carbonated water in no time.
- Requires carbon dioxide chargers for use.

code	liters	mm	€
588574	1	ø100x(H)320	**75,00**



KITCHEN LINE CREAM WHIPPER

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

code	liters	mm	€
588420	0.5	ø80x(H)260	**31,95**



SODA CHARGERS - 10 PCS

- Contains 8 grams of CO_2, a single filling of a 1L soda siphon.

code	packed per	€
588406	10	**5,75**



CREAM WHIPPER CHARGERS

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

code	packed per	€
588208	10	**4,65**
588215	24	**10,50**
586907	50	**20,50**



696002

GLASS BRUSH STANDARD

- Polypropylene with 3 nylon brushes.
- Bottom plate fitted with 4 suction pads.

PP polypropylene

code	mm	€
696002	190x100x(H)180	**8,95**



696040

GLASS BRUSH HIGH

- Polypropylene with 3 nylon brushes.
- Bottom plate fitted with 4 suction pads.

PP polypropylene

code	mm	€
696040	190x100x(H)250	**9,95**



552681

GLASS BRUSH ROUND

- Aluminium with nylon brush.
- Bottom plate fitted with 4 suction pads.

Al aluminium

code	mm	€
552681	ø150x(H)190	**17,50**

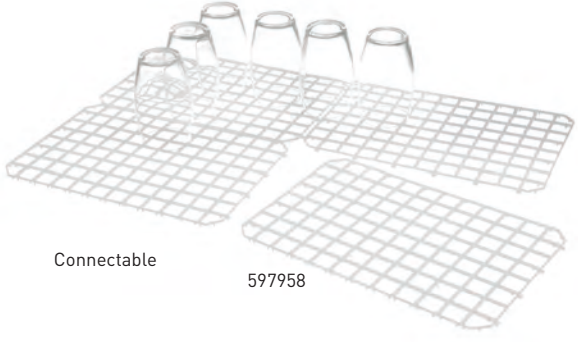


597972

597989

BAR MAT

code	mm	€
597989	300x150x(H)9	**5,50**
597965	610x85x(H)15	**6,95**
597972	453x305x(H)15	**12,50**



Connectable

597958

DRAINAGE MAT

- Made of white polypropylene.
- Connectable.
- HACCP compliant.

PP polypropylene

code	packed per	mm	€
597958	5	313x209	**7,95**





695906

Cr chrome plated S.S. stainless steel

CITRUS JUICER

– Lever model, chrome-plated.
– Made of high quality zinc alloy.
– With handle for increased stability.
– Lever folds back easily using a spring.
– Stainless steel juice bowl and cone.

code	mm	€
695906	225x180x(H)510	**69,50**



592069 592052 592045

Al aluminium

CITRUS SQUEEZERS

– Aluminium alloy with powder coating.

code	-	mm	€
592069	orange (for oranges)	232x91x(H)60	**9,95**
592052	yellow (for lemons)	223x75x(H)45	**8,95**
592045	green (for limes)	203x60x(H)40	**7,95**









S.S. stainless steel | PC polycarbonate

JUICE DISPENCER 2X12L

- Two 12 liter containers with quick dispense tap.
- With temperature controller, temperature can be set between 0°C and 10°C.
- Containers can be removed to ease cleaning.
- Refrigerant: R290.
- Drip tray included.

code	liters	V	W	mm	€
425206	24	230	370	430x430x(H)640	**998,50**

NEW



274255



274224

PC
polycarbonate

SLUSH MACHINE

- 12 liter container with quick dispense tap, the lids are lit.
- Digital temperature controller with cold beverage and slush modes.
- Efficient compressor, in slush mode temperature varies between -10˚C and -2˚C.
- Containers can be removed to ease cleaning.
- Day and night mode.
- Refrigerant: R290.
- Drip tray included.

code	liters	V	W	mm	€
274255	12	230	740	470x520x(H)810	**1 695,00**

S.S.
stainless steel
PC
polycarbonate

SLUSH MACHINE 2X12L

- Two 12 liter containers with quick dispense tap, the lids are lit.
- Digital temperature controller with cold beverage and slush modes.
- Efficient compressor, in slush mode temperature varies between -10˚C and -2˚C.
- Containers can be removed to ease cleaning.
- Day and night mode.
- Refrigerant: R290.
- Drip tray included.

code	liters	V	W	mm	€
274224	24	230	740	470x520x(H)810	**2 395,00**



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

Al aluminium | S.S. stainless steel



221204



221099

CITRUS JUICER ELECTRIC

- Made of rust-resistant material.
- With stainless steel squeeze bowl.
- Including 3 interchangeable.
- ABS cones for small and large citrus fruit.
- ABS sieve.
- Speed 1500 RPM.
- Manually operated by means of on/off switch.
- Including polycarbonate anti-splash cover.
- All elements except the body are dishwasher safe.

code	V	W	mm	€
221204	230	180	308x218x(H)463	**172,50**

CITRUS JUICER ELECTRIC

- Top with lever provides easy and safe operation.
- Removable bowl and cone of stainless steel.
- With splash screen.
- RPM: 980/min.

code	V	W	mm	€
221099	230	230	280x200x(H)470	**325,00**



3 cones for different sizes of fruit



Splash screen
Stainless steel bowl



Top with lever provides easy and safe operation



221105

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

CENTRIFUGAL JUICE EXTRACTOR

- For making juice of hard and soft fruits or vegetables.
- With a large, 7 liter, pulp container.
- Very powerful, can juice up to 120 kg per hour.
- Housing, bowl, juicer basket and grating disk made of stainless steel.
- Feeder tube and pusher made of ABS, pulp container and lid made of polypropylene.
- Motor spins the grating disk at 3000 rpm.
- Safe in operation, will only work if the lid and safety arm are locked into place.
- Very easy to disassemble and clean.
- Not suitable for ice or frozen fruits/vegetables.

code	V	W	mm	€
221105	230	700	246x480x(H)531	**745,00**

BLENDER WITH NOISE COVER

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

- This blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
- Replaceable stainless steel blades with titanium coating.
- Noise cover made of polycarbonate, for safety the blender only works when the cover is completely closed.
- Comes with 2,5L break-resistant BPA free Tritan jug, firm lid made of polypropylene and a small BPA free Tritan lid cover.
- Detachable jug can withstand temperatures of -40˚C up to 90˚C.
- Hi-speed motor with variable speed and pulse function drives the blades from 8350 RPM up to 24800 RPM (without load).
- Equipped with over-heat and over-current protection.

SUPER SILENCE



Watch the video

230688
230602



Watch the video

Noise cover reduces sound significantly

Anti-slip base

230695
230664

BLENDER WITH NOISE COVER

- Manual control panel power setting knob and a pulse switch.

code		V	W	mm	€
230688		230	1680	252x258x(H)547	**347,50**
230602	BPA free	230	1680	252x258x(H)547	**416,50**

DIGITAL BLENDER WITH NOISE COVER

- Digital control panel has touch control for three power settings, three time settings and a pulse function.

code		V	W	mm	€
230695		230	1680	252x258x(H)547	**387,50**
230664	BPA free	230	1680	252x258x(H)547	**516,50**



Stainless steel knife with titanium coating



Solid construction of the gear



Durable metal gear socket



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

HIGH POWER BLENDER

- This blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
- Replaceable stainless steel knife with titanium coating.
- Manual control panel, power setting knob and a pulse switch.
- Comes with 2,5L break-resistant polycarbonate jug, firm lid made of ABS and a small polycarbonate lid cover.
- Detachable jug can withstand temperatures of -40°C up to 90°C.
- Hi-speed motor with variable speed and pulse function drives the blades from 16000 RPM up to 24800 RPM (without load).
- Equipped with over-heat and over-current protection.

code		V	W	mm	€
230718		230	1680	270x250x(H)550	**210,00**
230213	BPA free	230	1680	270x250x(H)550	**210,00**

Very powerfull, can even crush ice



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

230718



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

BLENDER JAR BPA FREE

- Replacement jar for blender 230718/230695/230688/230213/230602/230664.
- 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	**107,50**



933688

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

BLENDER JAR WITH TITANIUM COATED BLADE

- Replacement jar for blender 230718/230695/230688/230213/230602/230664.
- 2,5L break-resistant polycarbonate jug, firm lid made of polypropylene and a small polycarbonate lid cover.
- The jar is fitted with blades made of stainless steel with titanium coating.

code	mm	€
943489	200x170x(H)360	**89,50**



943489

PERFECT FOR PREPARING FREDDO CAPPUCCINO, FRAPPÉ AND MILKSHAKES

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

design by Robert Bronwasser

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



2 sets of replaceable polycarbonate stirrers (2 pieces each)

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

221631



221600 221617 221624 221631 221648 221655

MILKSHAKE MIXER - DESIGN BY BRONWASSER

- Designed by Dutch Designer Robert Bronwasser and available in 6 attractive colours.
- Make Freddo cappuccinos, Frappés and of course milkshakes without effort.
- The housing is made from ABS plastic.
- The base is weighted for extra stability and is fitted with rubber feet.
- The motor can spin the agitator disc at two speeds, 15.000 and 19.000 RPM.
- Control the milkshake mixer with the two-speed switch on the top which is easily accessible.
- The milkshake mixer is fitted with a micro switch so it can only operate when the cup is properly placed.
- Choose between two different stirrers to control the level of aeration.
- Very complete, comes with a stainless steel mixing cup (0.95 liter) and polycarbonate mixing cup (0.9 liter) and 2 sets of 2 stirrers.
- Cups and stirrers are dishwasher safe.

code	colour	V	W	mm	€
221617	White	230	400	170x196x(H)490	**137,50**
221600	Black	230	400	170x196x(H)490	**137,50**
221624	Caramel	230	400	170x196x(H)490	**137,50**
221631	Yellow	230	400	170x196x(H)490	**137,50**
221648	Red	230	400	170x196x(H)490	**137,50**
221655	Blue	230	400	170x196x(H)490	**137,50**

NEW



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

MILKSHAKE MIXER BPA FREE - DESIGN BY BRONWASSER

- Designed by Dutch Designer Robert Bronwasser.
- 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 agitators to control the level of aeration.
- Included in the set: stainless steel mixing cup (0.95 liter), tritan mixing cup (0.9 liter) and a set of 2 tritan stirrers.
- Cup and agitators are dishwasher safe.

code	colour	V	W	mm	€
221495	Black	230	400	170x196x(H)490	**137,50**

PC polycarbonate | food contact



961124

POLYCARBONATE MIXING CUP FOR MILKSHAKERS – DESIGN BY BRONWASSER

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

code	mm	€
961124	ø116x(H)161	**7,75**

S.S. stainless steel | food contact



961117

STAINLESS STEEL MIXING CUP FOR MILKSHAKERS – DESIGN BY BRONWASSER

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

code	mm	€
961117	ø113x(H)160	**13,95**

BPA free | food contact

NEW



957066

STIRRERS BPA-FREE FOR MILKSHAKE MIXERS – DESIGN BY BRONWASSER

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

code	mm	€
957066	32x27x(H)50	**8,50**

PC polycarbonate | food contact

NEW



961131

STIRRERS FOR MILKSHAKE MIXERS – DESIGN BY BRONWASSER

- Made of polycarbonate.
- The set includes 2 pieces: single and double stirrer.
- Specially created for the HENDI Milkshake mixers – Design by Bronwasser: codes 221600, 221617, 221624, 221631, 221648, 221655, 221495.
- Dishwasher safe.

code	mm	€
961131	32x27x(H)50	**5,95**

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



271520

S.S. stainless steel

Watch the video



695708



ICE CRUSHER – ELECTRIC

- 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	170x260x(H)460	**78,50**

ICE CRUSHER – MANUAL

- Chrome-plated zinc alloy.
- Stainless steel blade.
- Ice scoop included.
- Removable container.

code	mm	€
695708	160x140x(H)270	**44,95**

ICE CRUSHER ELECTRIC

- Cup and stainless steel blades made of AISI 301 stainless steel.
- Motor housing made of cast aluminium.
- Powerful ventilated motor – it can handle a full cup of ice without overheating.
- Hinged lid, equipped with a safety microswitch.
- Cup capacity: 3 L.
- Cup wall thickness: 0.8 mm.
- Knife speed: 1000 RPM.
- Crushing a full cup of ice takes ±30 s.
- Output: 160 kg/h.
- Water protection rating: IP23.

code	V	W	mm	€
271599	230	200	194x329x(H)523	**352,50**

SAFETY SENSOR
It makes it impossible to start up in an open processing space.

HORIZONTAL BREAKER
Stainless steel blades set on horizontal drive plates – fast and effective processing up to 120 kg/h.

LONG SERVICE LIFE OF THE DRIVE UNIT
The fan uses the energy of rotation of the crushing axis while cooling the motor.

BASE SHOCK ABSORBERS
They eliminate vibrations and prevent spontaneous movement of the device.



271599

ABS
plastic

18/0
stainless steel



271568



3 ice cube sizes possible



271551



3 ice cube sizes possible

ICE CUBE MACHINE - 12 KG

- Tabletop model.
- Body made of stainless steel, lid made from black ABS.
- Capacity of 12 kg per 24 hours, buffer stock of 3,2 kg - 9 cubes per cycle.
- No fixed water connection - coolant: R600A.
- Choice of 3 ice cube sizes, cubes are formed around cooling rods.
- Stores 100 ice cubes.

code	V	W	mm	€
271568	230	120	297x367x(H)378	**232,50**

ICE CUBE MACHINE - KITCHEN LINE 15

- Tabletop model.
- Body made of stainless steel.
- Capacity of 15 kg per 24 hours, buffer stock of 4,5 kg - 12 cubes per cycle.
- No fixed water connection - coolant: R290.
- Choice of 3 ice cube sizes, cubes are formed around cooling rods.
- Holds 150 ice cubes.

code	V	W	mm	€
271551	230	130	380x435x(H)431	**325,00**



521410

Al
aluminium



521434

Al
aluminium

ALUMINIUM ICE SCOOP

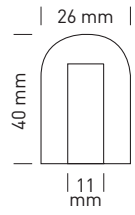
code	mm	€
521410	220x80	**4,75**

ALUMINIUM ICE SCOOP SLOTTED

code	mm	€
521434	220x80	**5,65**



271773



Bullet shaped ice cubes

BULLET ICE CUBE MAKER

- Makes bullet shaped ice cubes that are partially hollow.
- Housing completely made from stainless steel.
- Can store up to 7 kg of ice.
- Inlet & outlet hoses and ice scoop included.
- Climate class: ST.
- Refrigerant: R290.

code	-	V	W	mm	€
271773	~26 kg/day	230	241	398x546x(H)682	**695,00**
271780	~50 kg/day	230	293	398x546x(H)682	**812,50**



271797

FLAKE ICE MAKER

- Produces flakes of ice.
- Housing made entirely of stainless steel.
- Ice container capacity: up to 20 kg.
- Inlet & outlet hoses and ice scoop included.
- Climatic class: ST.
- Refrigerant: R290.

code	-	V	W	mm	€
271797	~85 kg/day	230	430	548x612x(H)867	**2 075,00**



271575

Cubes need to be separated from each other



ICE CUBE MACHINE

- Stainless steel casing suitable for installation under the counter.
- Can produce up to 35 kg of ice per day and has buffer stock for 15 kg.
- Produces 45 square ice cubes per cycle of 13-16 minute.
- Cubes need to be separated from each other.
- Comes with supply hose and ice scoop.
- Air-cooled injection system, coolant R290.

code	V	W	mm	€
271575	230	300	448x400x(H)798	**695,00**



Watch the video



TABLE BEER TAP

PMMA plexiglas

– Plexiglas.
– With strong non-drip tap.

code	liters	mm	€
598955	3	ø100x(H)815	**72,50**
598962	5	ø100x(H)1150	**89,50**



696200

BEER GLASS CARRIER

ABS plastic

– For 12 glasses, 55 mm hole diameter.

code	mm	€
696200	ø315x(H)35	**5,75**



565360

BEER SKIMMER

SAN plastic

– White, made of plastic.

code	mm	€
565360	235x26	**3,65**



COIN TOKENS – 100 PCS.

ABS plastic

code	packed per	colour	mm	€
665145	100	Red	ø25	**4,95**
665138	100	Green	ø25	**4,95**
665121	100	Blue	ø25	**4,95**
665152	100	White	ø25	**4,95**
665169	100	Black	ø25	**4,95**
665381	100	Yellow	ø25	**4,95**



516751

wash food contact

BEER BUCKET

– With bottle opener integrated in the handle.

code	mm	€
516751	ø230x(H)180	**9,75**

BACK BAR REFRIGERATORS

- Powder coated housing, embossed aluminium chamber, plastic lockable door(s) with toughened glass.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Chamber fitted with LED lighting.
- Digital display and temperature control.
- Fitted with 4 adjustable non-slip feet.
- Refrigerant: R600a.

Al aluminium | Cr chrome plated







	1-door	2-door	Double sliding door
code	233900	235829	233917
capacity	93 L	180 L	197 L
dimensions	500x500x(H)900 mm	900x500x(H)900 mm	900x500x(H)900 mm
shelves	2 chrome plated	4 chrome plated	4 chrome plated
range	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a
energy class	D	D	E
power/voltage	130 W/230 V	160 W/230 V	220 W/230 V
€	**550,00**	**795,00**	**795,00**







	Triple sliding door	1-door	2-door
code	235836	233924	233931
capacity	303 L	287 L	448 L
dimensions	1335x500x(H)900 mm	600x515x(H)1820 mm	900x515x(H)1820 mm
shelves	6 chrome plated	5 chrome plated	10 chrome plated
range	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a
energy class	E	E	E
power/voltage	215 W/230 V	240 W/230 V	300 W/230 V
€	**1 095,00**	**975,00**	**1 495,00**



WINE COOLERS, DUAL ZONE

- Two cooling zones with the possibility to set different temperatures in each of them.
- Black powder-coated housing, frameless tempered glass door with stylish stainless steel handle.
- Static cooling supported with a fan, automatic defrosting, chiller located at the back of the cooler.
- LED light at the top of the chamber.
- Digital display and electronic thermostat.
- Temperature displayed in degrees Celsius, possibility to switch to Fahrenheit.
- 4 adjustable non-slip feet.
- Climatic class: N-ST.
- Refrigerant: R600a.

THE IDEAL TEMPERATURE OF SPECIFIC WINES (FROM REDS TO WHITES):

Temperature	Types of wine
18°C	Bordeaux, Cabernet Sauvignon, Shiraz
16°C	Rioja, Pinot Noir
15°C	Chianti, Zinfandel
14°C	Chinon, Porto, Madeira
10°C	Chardonnay, Sauternes
9°C	Sauvignon Blanc
6°C	Champagne Non Vintage, Prosecco, Cava, Asti



code	237588	237557	237564	237595
capacity	133 L max 46 bottles of wine	232 L max 72 bottles of wine	387 L max 135 bottles of wine	447 L max 160 bottles of wine
dimensions	595x588x(H)820 mm	595x605x(H)1225 mm	595x680x(H)1625 mm	595x685x(H)1795 mm
shelves	5 wooden	9 wooden	13 wooden	15 wooden
range	5/22°C	5/22°C	5/22°C	5/22°C
coolant	R600a	R600a	R600a	R600a
energy class	G	G	G	G
climatic class	N-ST	N-ST	N-ST	N-ST
power/voltage	90 W/230 V	110 W/230 V	130 W/230 V	150 W/230 V
€	**975,00**	**1 145,00**	**1 595,00**	**1 695,00**

Prices net of VAT



208632

PALM TAMPER ADJUSTABLE

- Suitable for most portafilters.
- Pre-tamper made of stainless steel, handle made of black aluminium.
- The depth is adjustable.

code	mm	€
208632	ø58x(H)35	**18,95**



208625

COFFEE TAMPER WITH SPRING

- Used to compact coffee, suitable for most portafilters.
- Tamper made of stainless steel with spring.
- Black aluminium handle.

code	mm	€
208625	ø58x(H)100	**19,95**



208731

COFFEE TAMPER

- Used to compact coffee, suitable for most espresso machines.
- Tamper made of stainless steel.
- Wooden painted handle.
- Weight: 380 g.

code	mm	€
208731	ø58x(H)95	**19,95**



208670

TAMPING MAT

- Made of silicone, with recess for placing a portafilter during tamping.
- With a socket to place the tamper in.

code	mm	€
208670	125x140x(H)30	**8,50**



208649

TAMPING MAT DOUBLE

- Made of silicone, with recess for placing 2 portafilters during tamping.
- With two sockets to place the tampers in.

code	mm	€
208649	205x150x(H)45	**10,95**



208687

TAMPING STAND

- With recess for placing a portafilter during tamping.
- With a socket to place the tamper in.

code	mm	€
208687	93x142x(H)60	**16,25**



208724

GROUP HEAD CLEANING BRUSH

- Easily brush coffee residue from the group head and portafilter of espresso machines.
- Tough brush made of nylon.
- Measuring spoon for cleaning agents.
- Splash screen keeps the handle dry.
- Set of 2 pcs.

code	mm	€
208724	(L)225	**7,50**





208694

KNOCK BOX RECTANGULAR

- Drawer model made from carbon steel.
- Fitted with removable knock bar and perforated top.

code	mm	€
208694	350x250x(H)90	**78,50**



208335



208380

KNOCK BOX GN

- Made from stainless steel.
- Removable knock bar fitted with silicone sleeve.

code	mm	€
208342	265x162x(H)100	**23,95**
208335	176x162x(H)100	**17,95**

KNOCK BOX IN WOODEN FRAME

- Frame made from dark wood, with a stainless steel GN 1/4 knock box.
- Removable knock bar fitted with silicone sleeve.

code	mm	€
208380	275x175x(H)110	**31,95**



271247

MILK FROTHING THERMOMETER

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

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



458198

MILK JUG BLACK

- Made from stainless steel with a black non-stick coating.

code	liters	mm	€
458198	0.6	ø90x(H)112	**13,75**



451045

MILK JUG – MATT BLACK

- Made of extra thick stainless steel, helps keep the content hot.
- V-shaped spout gives extra control during pouring.

code	liters	mm	€
451045	0.7	ø84x(H)130	**18,95**



208618

ROUND KNOCK BOX

- Made from stainless steel.
- Fitted with removable knock bar.

code	mm	€
208618	153x185x(H)165	**31,95**



451533

MULTIPURPOSE JUGS

code	liters	mm	€
451502	0.35	ø76x(H)93	**7,50**
451519	0.6	ø90x(H)112	**10,25**
451526	0.9	ø102x(H)125	**12,95**
451533	1.5	ø112x(H)161	**17,75**



COFFEE MACHINE

- Makes a can of coffee in about 6 minutes.
- Design casing made of polypropylene with black rubber coating.
- With 1.8 liter glass decanter, polypropylene filter holder and lid.
- With 2 separately operated warming plates.
- With indicator light that shows when the coffee is ready.
- Suitable for 110/250 filters.

code	V	W	mm	€
208533	230	2020	204x380x(H)425	**159,50**





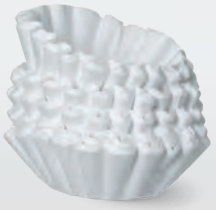


445907

DECANTER

- Toughened glass with polypropylene handle and lid.

code	liters	mm	€
445907	1.8	ø160x(H)185	**13,95**



208656

COFFEE FILTERS Ø 25 CM - 1000 PCS

- For i.e. HENDI, Bravilor and Animo coffee machines.
- Diameter of the entire filter - 250 mm.
- Bottom diameter of the filter - 110 mm.

code	packed per	mm	€
208656	1000	ø250x(H)70	**34,95**



208304

COFFEE MACHINE

- Top and bottom hotplate, indicator light.
- Fast filtering system with flow-through element - 1.8 litres in 5 minutes.
- Continuous temperature of 93 - 96°C.
- Casing and filter holder made of stainless steel.
- 2 x 1.8 l decanters and 25 (90/250) filters are included.

code	V	W	mm	€
208304	230	2100	195x370x(H)430	**259,50**

NEW



209097

ELECTRIC MILK FROTHER

- Housing and milk jug made of stainless steel with a handle made of ABS.
- 6 functions: hot thick milk foam, hot thin milk foam, cold milk foam, warm milk, hot chocolate, tea with hot milk.
- The milk jug is detachable for easy pouring.
- Capacity – frothing: 300 ml / heating: 600 ml.
- Jug diameter: 130 mm.
- For use with cold milk.
- Lid and whisk are dishwasher safe.
- Included in the set: lid, whisk accessories.
- The frothing effect also can be achieved with vegan milks, such as oats, almond, soya; preferably "Barista" type. The effect may vary depending on the milk producer.

code	V	W	mm	€
209097	230	500	200x167x(H)245	**79,50**

NEW



904206

SPRING FOR COFFEE FILTER HOLDER

code	€
904206	**3,95**



624302

WATER KETTLE WITH LID

code	liters	mm	€
624302	6	ø245x(H)290	**36,95**

Watch the video



209998



Internal maximum water level indicator

ELECTRIC KETTLE - 4,2 L

- Housing and heating element made of stainless steel.
- Handle, lid and base made of polypropylene.
- Concealed heating element protected against scale which extends the lifetime of the heater and the entire kettle.
- Indicator light informs that the heater is on.
- Internal maximum water level indicator.
- Automatic switch-off after boiling.
- Double dry-boil protection.

code	liters	V	W	mm	€
209998	4.2	230	2000	340x234x(H)290	**42,50**



External water level indicator

Watch the video



209981

ELECTRIC KETTLE - 1,8 L

- Housing and heating element made of 304 stainless steel.
- Handle, lid and base made of polypropylene.
- 360-degree swivel base.
- Concealed heating element protected against scale which extends the lifetime of the heater and the entire kettle.
- Indicator light informs that the heater is on.
- External water level indicator.
- Internal maximum water level indicator.
- Automatic switch-off after boiling.
- Double dry-boil protection.
- Only suitable for boiling water, boiling other liquids will damage the appliance.

code	liters	V	W	mm	€
209981	1.8	230	2150	221x163x(H)249	**23,95**



Control panel with digital display



209936

S.S. stainless steel PP polypropylene

ELECTRIC KETTLE - 2,5 L

- Perfect for intensive use.
- With fast-boil.
- Separate power base for easier kettle handling, enabling full 360° rotation of the kettle.
- Fitted with ergonomic polypropylene handle.
- With heating indicator light.
- Heater placed under the bottom, protected against limescale.
- Automatic switch-off when water boils.
- With dry-boil protection, doesn't work without water.
- AISI 304 stainless steel housing and bottom.
- Weight: 1.12 kg

code	liters	V	W	mm	€
209936	2.5	230	2150	225x168x(H)288	**28,95**



209943

S.S. stainless steel PP polypropylene

CORDLESS ELECTRIC KETTLE WITH TEMPERATURE CONTROL

- For preparing beverages with indicated brewing conditions, such as green tea, white tea, or yerba mate.
- AISI304 stainless steel housing and heater.
- Polypropylene handle, lid, and base.
- Temperature regulation and maintenance – water can be heated to one of these temperatures: 40°C, 60°C, 80°C, 100°C.
- Heater placed under the bottom, protected against scale.
- Control panel with digital display.
- Thermostat indicator light.
- Internal maximum water level indicator.
- Automatic shut-off function after the water boiled.
- Double protection against switching on an empty kettle.
- Kettle can be rotated – 360° base.
- CAUTION: intended for boiling water only, boiling other liquids may damage the kettle.

code	liters	V	W	mm	€
209943	1.8	230	1800	225x168x(H)288	**35,95**



Bain-Marie heating system prevents hot chocolate from being burned to the bottom

Watch the video

PC polycarbonate S.S. stainless steel

HOT CHOCOLATE DISPENSER

- Bain-Marie heating system prevents hot chocolate from being burned to the bottom.
- Bottom of the container is made of stainless steel.
- Side walls are made of Polycarbonate.
- Drip tray with float indicator warning when full.
- Protection against overheating.
- Continuous stirring guarantees homogeneous consistency of chocolate.
- Special anti-drip tap.
- Temperature range: 65 to 85°C.
- Required temperature of environment: 10 to 32°C.

code	liters	V	W	mm	€
274125	5	230	1006	410x280x(H)465	**448,50**
274149	10	230	1006	410x280x(H)580	**498,50**



274125

274149



240700

PP polypropylene S.S. stainless steel



240601

PP polypropylene S.S. stainless steel

HOT DRINKS BOILER

- Kettle made from stainless steel.
- Fitted with polypropylene insulated handles and non-drip tap.
- Thermostat adjustable up to 110°C.
- Ideal for mulled wine or hot water.
- Time needed for boiling ± 75 min.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
240700	25	230	2500	447x441x(H)485	**112,50**

HOT DRINKS BOILER

- Kettle made from coated stainless steel.
- Fitted with polypropylene insulated handles and non-drip tap.
- Thermostat adjustable up to 110°C.
- Ideal for mulled wine or hot water.
- Time needed for boiling ± 75 min.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
240601	25	230	2500	447x441x(H)485	**109,50**

AUTOMATIC FILL BOILER

S.S. stainless steel | 18/8 stainless steel | PP polypropylene | <100°C temp

- Made from brushed stainless steel with polypropylene lid and handles.
- The double walled kettle increases heating efficiency and insulation.
- When connected to the water mains the boiler will refill automatically.
- Fitted with two waterlevel sensors.
- Control panel fitted with digital display and heating and keep warm indicator lights.
- Temperature can be set from 30˚C up to 100˚C.
- With keep warm function, auto power down and overflow prevention sensor.
- The non-drip tap is made from stainless steel, has a cool touch handle, and is installed so a pot can be placed underneath it.
- Lid fitted with a twist-lock and cool touch handles.
- Comes with a removable drip tray.
- Available in 2 sizes:
  240717 – max. capacity 8.5 l, can boil up to 23 l/h.
  240724 – max. capacity 17.5 l, can boil up to 33 l/h.

Works also without water mains connection



240717



240724

code	liters	V	W	mm	€
240717	8.5	230	2000	300x285x(H)503	**298,50**
240724	17.5	230	2600	353x345x(H)598	**379,50**

Connection to the water supply



Control panel with digital display



The tap is made of stainless steel with a nice-to-touch handle



PERCOLATOR AND HOT DRINKS BOILER MATT BLACK - DESIGN BY BRONWASSER

PP polypropylene | S.S. stainless steel

- Designed with your guests in mind by renowned Dutch designer Robert Bronwasser.
- The unique design and attention for details make this appliance an eye-catcher on any buffet.
- Single walled matt black coated stainless steel body, with stylish polypropylene handles and lid.
- Unique non-drip tap design with integrated graduated glass.
- The drip tray is magnetic, it can be removed without lifting or spilling.
- The boiler keeps the drink at serving temperature after boiling.
- The indicator light signals the end of the boiling process and if descaling is needed.

rb design by Robert Bronwasser



211472



211458

PERCOLATOR MATT BLACK - DESIGN BY BRONWASSER

- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.

code	liters	V	W	mm	€
211489	14	230	1750	357x380x(H)502	**134,50**
211472	7	230	1050	307x330x(H)450	**119,50**

HOT DRINKS BOILER MATT BLACK - DESIGN BY BRONWASSER

- The boiler keeps the drink at serving temperature after boiling.
- The indicator light signals the end of the boiling process and if descaling is needed.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
211458	9	230	950	307x330x(H)450	**109,50**
211465	16	230	1650	357x380x(H)502	**122,50**

Unique non-drip tap design with integrated graduated glass



The drip tray is magnetic



The boiler keeps the drink at serving temperature after heating



PERCOLATOR AND HOT DRINKS BOILER - DESIGN BY BRONWASSER

PP polypropylene | S.S. stainless steel

- Designed with your guests in mind by renowned Dutch designer Robert Bronwasser.
- The unique design and attention for details make this appliance an eye-catcher on any buffet.
- Single walled stainless steel body, with stylish polypropylene handles and lid.
- Unique non-drip tap design with integrated graduated glass.
- The drip tray is magnetic, it can be removed without lifting or spilling.
- The boiler keeps the drink at serving temperature after heating.
- The indicator light signals the end of the heating process and if descaling is needed.

rb design by Robert Bronwasser



211434



211410

PERCOLATOR - DESIGN BY BRONWASSER

- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.

code	liters	V	W	mm	€
211441	14	230	1750	357x380x(H)502	**109,50**
211434	7	230	1050	307x330x(H)450	**99,50**

HOT DRINKS BOILER - DESIGN BY BRONWASSER

- The boiler keeps the drink at serving temperature after boiling.
- The indicator light signals the end of the boiling process and if descaling is needed.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
211410	9	230	950	307x330x(H)450	**89,50**
211427	16	230	1650	357x380x(H)502	**99,50**

Unique non-drip tap design with integrated graduated glass



The drip tray is magnetic



The boiler keeps the drink at serving temperature after heating



PERCOLATORS AND HOT DRINKS BOILERS

S.S. stainless steel

- Single walled stainless steel body.
- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.
- With graduated glass, non-drip tap and fitted with automatic reset.
- The indicator light signals the end of the brewing process and if descaling is needed.



208007



209882

PERCOLATOR

- Single walled stainless steel body.
- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.
- With graduated glass, non-drip tap and fitted with automatic reset.
- The indicator light signals the end of the brewing process and if descaling is needed.

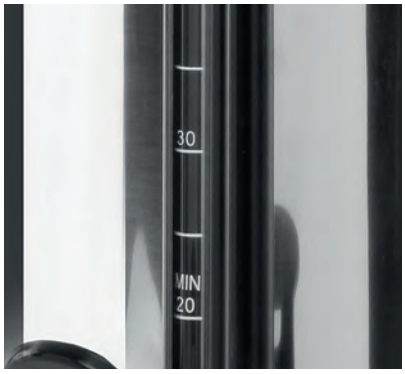
code	liters	V	W	mm	€
208007	6	230	1500	340x227x(H)468	**99,50**
208106	10	230	1500	387x275x(H)530	**139,50**
208205	16	230	1500	387x275x(H)595	**149,50**

HOT DRINKS BOILER

- Single-walled.
- Ideal for mulled wine and boiling water for tea.
- Time to boiling: 209882 - 9liter ± 23 min / 209899 - 18 liter ± 52 min.
- Maximum temperature 94-99°C.
- Protected against boiling dry.
- Not suitable for hot chocolate.

code	liters	V	W	mm	€
209882	9	230	2200	340x227x(H)468	**97,50**
209899	18	230	2200	387x267x(H)595	**129,50**
209905	30	230	2200	500x465x(H)490	**169,50**

With graduated glass



With non-drip tap



Built-in filter for coarsely ground coffee



PERCOLATORS AND HOT DRINKS BOILERS 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.

SAVE ENERGY

S.S. stainless steel

SAVES UP TO 20% OF ENERGY



211205



211403

PERCOLATOR DOUBLE WALLED

code	liters	V	W	mm	€
211106	6	230	1500	345x343x(H)517	**129,50**
211205	10	230	1500	386x393x(H)576	**167,50**
211304	16	230	1500	386x393x(H)641	**179,50**

HOT DRINKS BOILER DOUBLE-WALLED

- Thermostatic temperature control adjustable up to 110°C.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
211403	9	230	2200	343x345x(H)517	**122,50**
211502	18	230	2200	386x393x(H)641	**159,50**

Double walled - up to 20% lower energy consumption



Built-in filter for coarsely ground coffee



Easily removable dripping tray





18/0 stainless steel | outdoor

GRILL BARBECUE GREEN FIRE

- Much less sensitive to wind thanks to the improved air supply. Easy to clean, due to e.g.fully removable burners and removable Gastronorm 2/1 dripping tray.
- Improved burners grant 90% of the surface useful heat.
- Technical parts mounted out of sight.
- Very clean burning, low CO_2 emissions.
- Removable legs.



149621



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	**735,00**

GREEN FIRE WITH 2 BURNERS

- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	-	kW[HS]	mm	€
149508	Enamelled cast iron Gastronorm 1/1 griddle and grid	11.6	740x615x(H)825	**795,00**





149591



149614

GREEN FIRE WITH 3 BURNERS

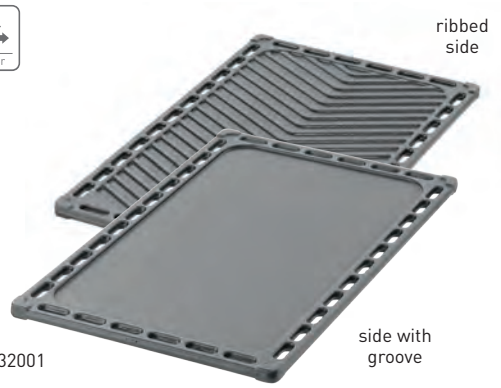
- Enamelled cast iron griddle and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	kW[HS]	mm	€
149591	17.4	1078x612x(H)825	**1 195,00**

GREEN FIRE WITH 4 BURNERS

- 2 Enamelled cast iron griddles and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	-	kW[HS]	mm	€
149614	on wheeled base	22	1400x612x(H)825	**1 680,00**



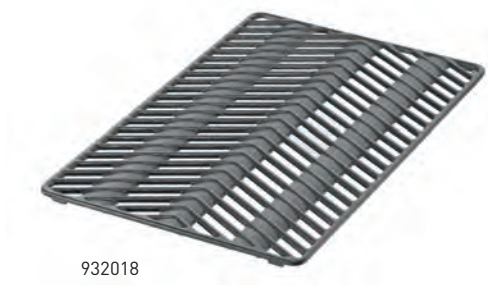
932001



CAST IRON GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.
- Both sides usable, one side smooth, one side ribbed.

code	GN	mm	€
932001	GN 1/1	325x530	**57,50**



932018



CAST IRON GRID

- Suitable for all Green Fire Profi Line barbecues.

code	GN	mm	€
932018	GN 1/1	325x530	**57,50**



149522

149539

REAR SHELF FOR GREEN FIRE GRILLS

- For gas grills: 149508, 149621, 149607, 149614.
- Rear shelf 149539 is half the length of a Green Fire 4-burner grill; install 2 full length shelves.

code	mm	€
149539	650x298x(H)160	**107,50**

SIDE TABLE FOR GREEN FIRE BARBECUES

- Suitable for: 149508, 149591, 149607, 149614, 149621.

code	mm	€
149522	480x298x(H)160	**99,50**



NEW

932094

GAS HOSE ASSEMBLY GREEN FIRE BARBECUES

- For HENDI Green Fire barbecues 149607 149614 149621 149508 149591.

code	€
932094	**29,50**



170045

BARBECUE SKEWERS

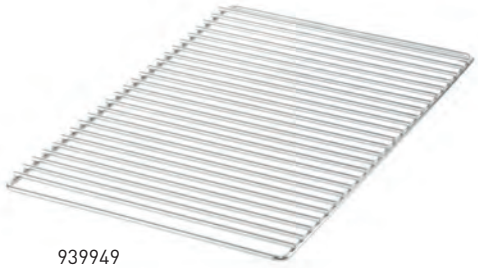
code	packed per	mm	€
170045	24	(L)210	**6,25**



170120

BARBECUE SKEWERS

code	packed per	mm	€
170120	6	(L)250	**4,50**
170328	6	(L)350	**6,25**



939949



939956





GRID

- Chrome plated grid.
- Suitable for all Green Fire Profi Line barbecues.

code	mm	€
939949	325x530	**14,95**

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	**32,50**



152706

152805



152904

LAVA ROCKS - FINE

- Suitable for various types of gas barbecues.
- Fine, relatively small rocks.

code	-	weight (kg)	€
152706	box	3	**7,75**

LAVA ROCKS - COARSE

- Suitable for various types of gas barbecues.
- Coarse, relatively large rocks.

code	-	weight (kg)	€
152904	bag	9	**17,25**
152805	box	5	**13,25**

DUTCH PANCAKE GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.

code	-	€
149553	GN 2/1	**1 325,00**



149553



700051

GAS BARBECUE 'EUROPA'

- The Europa 3 has excellent cooking properties. The high temperature sears meat evenly and quickly, reducing adhesion to the grid even when the grid hasn't been greased.
- The three, separately adjustable, lengthwise burners have thermocouple security and electronic ignition.
- The Europa 3 has a completely black epoxy coated frame with four wheels, two of which are caster wheels, and a secure gas bottle holder.
- Grease which is drained from meat during cooking is led through a special channel to a grease collector.
- Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
- The Europa 3 is supplied complete with lava rocks and a roasting pan.
- Griddle surface: 1100 x 500 mm.

code	kW[HS]	mm	€
700051	21.6	1260x580x(H)900	**3 350,00**



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	**3 250,00**



700044

TAMPA GAS GRILL

- The Tampa has excellent cooking properties due to the optimal heat distribution and hot air circulation inside the burner enclosure.
- The high temperature sears meat evenly and quickly, reducing adhesion to the grid even when the grid hasn't been greased.
- The burner assembly is made entirely of stainless steel and can be completely disassembled for easy cleaning.
- The single lengthwise burner is adjustable, has thermocouple security and piezo ignition.
- The Tampa has a completely black epoxy coated frame with four wheels, two of which are caster wheels, and a secure gas bottle holder.
- Grease which is drained from meat during cooking is led through a special channel to a grease collector.
- Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
- Griddle surface: 1022 x 500 mm.

code	kW[HS]	mm	€
700044	10	1260x580x(H)900	**2 250,00**



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	**795,00**

FIESTA 800

- Stainless steel base and sheet steel paella pan Ø 800 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- The space underneath is suitable for gas cylinders of 5 or 11 kg.
- Suitable for propane gas, consumption 489 g/h.

code	kW[HS]	mm	€
146804	7	800x800x(H)900	**920,00**



622407

PAELLA PAN

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

code	Suitable for Fiesta gas grill	mm	€
622100		ø340x(H)40	**10,75**
622308		ø460x(H)40	**18,95**
622407	146002	ø600x(H)40	**41,25**
622605	146804	ø800x(H)50	**99,50**

BARBECUE APRON

- Canvas 280 g/m².
- Flame retardant coating.

code	mm	€
556696	810x660	**14,95**



556696



154601

BAKE-MASTER MINI

- Frame made of 18/0 stainless steel.
- With enamelled frying pan.
- Inner dimensions of frying pan 290x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,215 m³/h.

code	kW(HS)	mm	€
154601	5.8	340x540x(H)300	**169,50**



154618

BAKE-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With enamelled frying pan.
- Inner dimensions of frying pan 590x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,430 m³/h.

code	kW(HS)	mm	€
154618	11.6	650x540x(H)300	**269,50**



Enamelled frying pan included

154700

GRILL-MASTER MINI

- Frame made of 18/0 stainless steel.
- With chrome plated grid and enamelled frying pan.
- Inner dimensions of frying pan 290x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,215 m³/h.

code	kW(HS)	mm	€
154700	5.8	340x540x(H)840	**212,50**



154717

GRILL-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With chrome plated grid and enamelled frying pan.
- Inner dimensions of frying pan 590x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,430 m³/h.

code	kW(HS)	mm	€
154717	11.6	650x540x(H)840	**337,50**

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	11.6	650x540x(H)840	**298,50**



154878



144923

PROTECTIVE COVER

- Made of UV-resistant PEVA.

code	-	mm	€
144923	Grill- / Roast- Master Maxi 154717 154878	720x560x(H)360	**16,75**



154540



154908

Cr chrome plated | 18/0 stainless steel | outdoor

ROAST-MASTER MAXI 50 50

- Frame made of 18/0 stainless steel.
- With chrome plated grid and enamelled frying pan.
- Inner dimensions of frying pan 290x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,430 m³/h.

code	kW[HS]	mm	€
154540	11.6	650x540x(H)840	**324,97**

18/0 stainless steel | outdoor

GRILL-MASTER QUATTRO

- Fully stainless steel frame with 2 dripping trays.
- Suitable for propane and butane gas and fitted with 4 burners which can be regulated independently.
- Supplied with 2 nickel-plated grids and 1 enamelled griddle (590x480x(H)55 mm internal dimensions).
- Thermocouple and electronic ignition.
- Gas hose and pressure regulator included.
- Consumption 0,8 m³/h.
- On a base with bottom shelf and 4 wheels for easy moving.

code	kW[HS]	mm	€
154908	22	1330x600x(H)920	**595,00**

NEW



154632

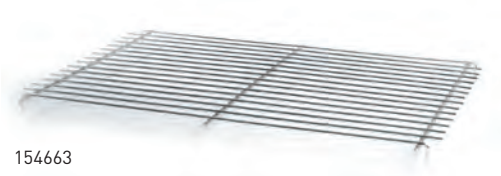
GRID FOR GRILL MASTER

– For HENDI Grill-master barbecues 154717 154878 154908.

code	€
154632	**16,95**

NEW

S.S. stainless steel | food contact



154663

GRID FOR GRILL-MASTER MINI

– Grid made from stainless steel for HENDI Grill-Master Mini 154700

code	mm	€
154663	540x340	**17,95**

NEW



148723

TOP GRID FOR XANTOS BARBECUE

– For HENDI Xantos barbecue 148624

code	€
148723	**54,50**

NEW



154687

BAKING TRAY ENAMELLED FOR BAKE & GRILL-MASTER MINI

– For HENDI Bake- & Grill-master mini barbecues 154601 154700.

code	€
154687	**42,50**

NEW



152157

PRESSURE REGULATOR 50 MBAR FOR GAS BARBECUE PROPANE/BUTANE

– For HENDI gas barbecues & Hokkers.

code	€
152157	**15,95**

NEW



152188

PRESSURE REGULATOR 37MBAR

– Pressure regulator 37mBar BE uni with pillar and hose clamp.
– For use with barbecues and patio heaters.

code	€
152188	**15,95**

NEW



145678

GAS REGULATOR WITH RUBBER SEAL BAKE-, GRILL- & ROAST-MASTER

– For HENDI Bake-, Grill- & Roast-master barbecues 154908 154502 154601 154618 154700 154717.

code	€
145678	**0,75**

NEW



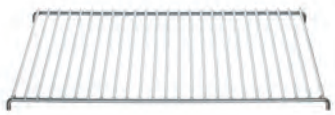
145753

GAS HOSE ASSEMBLY BAKE-, GRILL- & ROAST-MASTER

– For HENDI Bake-, Grill- & Roast-master barbecues 154908 154502 154601 154618 154700 154717.

code	€
145753	**18,50**

NEW



155028

GRID FOR ROAST MASTER 50/50

– Made from chrome plated steel.

code	mm	€
155028	477x300	**14,00**

NEW



154885

TOP GRID FOR ROAST-MASTER

– For HENDI Roast-master barbecues 154878.

code	€
154885	**23,95**

NEW



154632

GRID FOR GRILL MASTER

– For HENDI Grill-master barbecues 154717 154878 154908.

code	€
154632	**16,95**

ENAMELLED FRYING PAN

outdoor

– Inner dimensions: 590x480 mm.

code	mm	€
154656	700x520x(H)55	**89,50**



154656





148105

18/0 stainless steel

outdoor

XENON PRO

– This stainless steel power grill with folding base is easy to move thanks to its wheels and can be flat-packed into a compact unit during transport.
– The burner develops a high temperature in the windproof unit and therefore this barbecue is suitable for high volume production.
– The unit itself is easy to clean thanks to these high temperatures.
– The grill is fitted with a thermocouple and electronic ignition, gas hose and pressure regulator are included.
– Suitable for propane gas.
– Grid surface area 860x260 mm (2 grids of 430x260 mm).
– Folding and mobile base.
– Gas hose, electronic ignition and pressure regulator included.
– Consumption 536 g/h.

code	kW[HS]	mm	€
148105	7.5	1120x410x(H)900	**579,50**



GAS HOSE ASSEMBLY XENON PRO & FIESTA BARBECUES

– For HENDI Xenon Pro 148105.
– For HENDI Hokker Profi Line 147108.

code	€
152171	**15,00**

NEW



CHARCOAL BARBECUES

– 18/0 stainless steel with removable stands.



150603



150801

CHARCOAL BARBECUE PATIO

– Fitted with 2 grids of 345x345 mm each.
– Inside dimensions basin: 710x350x(H)max110 mm.
– Double bottom for ash collection.

code	mm	€
150603	770x380x(H)760	**198,50**

CHARCOAL BARBECUE RESTO

– Fitted with 3 grids of 345x345 mm each.
– Inside dimensions basin: 1070x350x(H)max110 mm.
– Double bottom for ash collection.

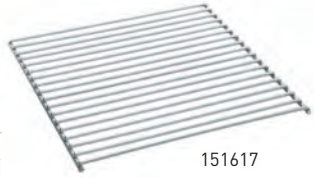
code	mm	€
150801	1145x380x(H)770	**259,50**

NEW

TOP GRID FOR CHARCOAL BARBECUES

– Fits HENDI charcoal barbecues 150603 150801.

code	€
151617	**23,95**



151617

NEW

CHARCOAL MARABU

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

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



199541

BIG CHUNKS

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







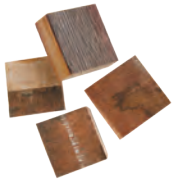




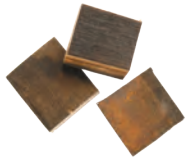


	PEACH	BEECH	CITRUS	OAK	ALMOND
code	199503	199459	199480	199466	199497
weight	3 kg	3 kg	3 kg	3 kg	3 kg
€	**22,50**	**22,50**	**22,50**	**22,50**	**22,50**









	OLIVE	RED WINE	COGNAC	WHISKY
code	199473	199510	199534	199527
weight	3 kg	3 kg	3 kg	3 kg
€	**22,50**	**22,50**	**22,50**	**22,50**



556603



OVEN MITTS, COTTON - 2 PCS

code	packed per	mm	€
556603	2	(L)350	**10,95**



556627



OVEN MITTS, FIBERGLASS - 2 PCS

code	packed per	mm	€
556627	2	(L)360	**21,95**



556634



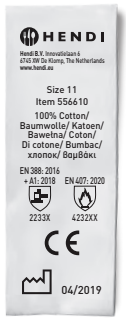
OVEN GLOVE HEAT RESISTANT - 2 PCS

- Heat resistant up to 250°C.
- Comfortable fit.

code	packed per	mm	€
556634	2	(L)300	**20,50**



556610



OVEN MITTS, FLAME RETARDANT COTTON - 2 PCS

- Extra long to protect the forearm.
- 2 pcs.

code	packed per	mm	€
556610	2	(L)380	**14,50**



PP polypropylene

WIRE BRUSH SET NARROW - 3 PCS

- Set of 3 different narrow wire brushes.
- Consists of one brush with stainless steel bristles, one with brass bristles and one with nylon bristles.

code	packed per	mm	€
525524	3	(L)178	**3,25**
525531	3	(L)230	**3,65**

BRASS & STAINLESS STEEL WIRE BRUSH SET - 2 PCS

- Set of 2 different wire brushes with 4 rows of 14 bristles.
- Consists of one brush with stainless steel bristles and one with brass bristles.

code	packed per	mm	€
525555	2	(L)290	**5,95**



PP polypropylene | 18/0 stainless steel

WIRE BRUSH

- Polypropylene with 8 rows of 8 stainless steel wire bristles.
- With steel scraper and long handle.

code	mm	€
525548	70x310x(H)85	**3,75**



PP polypropylene | S.S. stainless steel

WIRE BRUSH Y-SHAPED

- Stainless steel wires, with comfortable handle fitted with a loop.

code	mm	€
525425	310x170	**3,75**
525432	520x170	**5,25**

PP polypropylene | S.S. stainless steel



WIRE BRUSH

- Comfortable black plastic handle with steel bristles.

code	mm	€
525562	150x55	**2,75**



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	**3,25**



S.S. stainless steel | wash

WIRE BRUSH - 2 PCS

- Wood with 4 rows of 14 steel wire bristles.

code	packed per	mm	€
525517	2	(L)290	**4,25**



wash

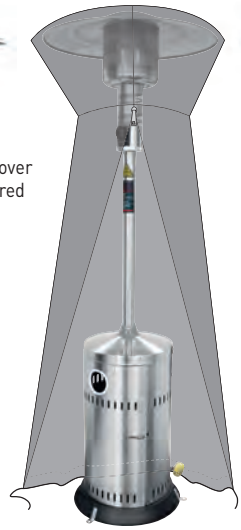
GRIDDLE SCRAPER

code	mm	€
855201	100x320	**15,75**
855218	Spare blade for 855201 – 10 pieces	**5,25**

PATIO HEATER



272602



144916

Protective cover – to be ordered separately



Easy to transport thanks to its 2 wheels



Including electronic ignition, gas hose and pressure regulator



Height-adjustable heater - model 272701

272701

PATIO HEATER

- Lamp for restaurant terraces.
- It can accommodate a 12 "gas cylinder with 11 kg capacity.
- Easy to transport thanks to its 2 wheels.
- Including electronic ignition, gas hose and pressure regulator.
- With anti-tilt protection.
- Weight: 18,8 kg.

code	kW	mm	€
272602	12.5	ø770x(H)2200	**325,00**
144916	Protective cover	ø790x(H)2220	**27,95**

PATIO HEATER - RETRACTABLE

- Suitable for propane or butane gas.
- Easy to transport thanks to the 2 wheels.
- Retractable shaft to facilitate transport and storage.
- Including electronic ignition, gas hose and pressure regulator.
- With anti-tilt protection.
- Retractable to (H)160 cm for storage and transport purposes.
- Weight: 16,5 kg.

code	kW	mm	€
272701	12.5	ø770x(H)1580	**332,50**
144916	Protective cover	ø790x(H)2220	**27,95**

Protective cover – to be ordered separately



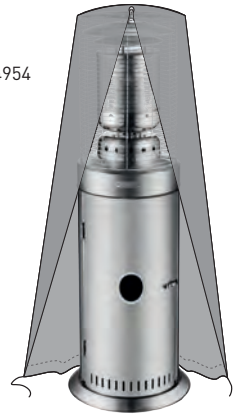
144909



272404

Protective cover – to be ordered separately

144954





272275

GAS HOSE ASSEMBLY PATIO HEATERS

- For HENDI Patio heaters 272602 272701 272404.

code	€
272275	**17,00**



152188

PRESSURE REGULATOR 37MBAR

- Pressure regulator 37mBar BE uni with pillar and hose clamp.
- For use with barbecues and patio heaters.

code	€
152188	**15,95**



272411

PATIO HEATER PYRAMID

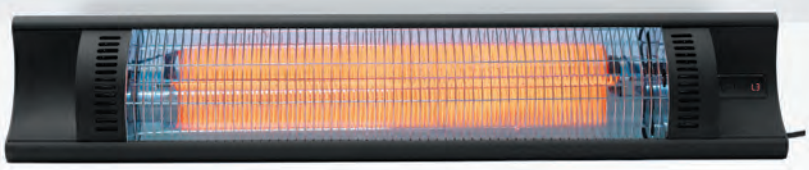
- Heating with a real flame in a glass tube, improves ambiance.
- Aluminium structure with black metal side panels and quartz glass tube.
- Gas tank fits in the base.
- Includes electronic ignition, gas hose and pressure regulator.
- With anti-tilt protection.
- Suitable for propane or butane gas.
- Weight: 22,6 kg.

code	kW	mm	€
272404	11.2	500x500x(H)2220	**569,50**
144909	Protective cover	480x480x(H)2220	**27,95**

LOUNGE HEATER

- Suitable for propane or butane gas, max. 15 liter gas bottles.
- Compact design with hinged door for easily replacing the gas bottle.
- With tilt switch, flame failure device and flame guard for enhanced safety.
- Including electronic ignition, gas hose and pressure regulator.
- Easy to transport thanks to the 2 wheels.
- Weight: 14 kg.

code	kW	mm	€
272411	8.5	ø556x(H)1430	**389,50**
144954	Protective cover	ø580x(H)1460	**19,95**



272428

BOLA PATIO INFRARED RADIANT HEATER



- Suitable for heating and warming up patios on cold days.
- Powerful – will keep your guests comfortable even when the temperature is low.
- Designed for wall mounting, it can heat an area from about 16 to 32 m².
- The heating lamp uses modern carbon fiber, which translates into longer life and high heating efficiency with low energy consumption.
- Robust housing with protective grid made of heat-resistant aluminium.
- Supplied with remote control for easy adjustment of settings.
- You can choose between 4 heating power levels.
- With built-in timer for up to 25 hours.

code	V	W	mm	€
272428	230	2500	879x85x(H)195	**198,50**

TRIPOD FOR INFRARED PATIO HEATER

- For use with Bola infrared patio heater 272428.

code	mm	€
270349	364x495x(H)601	**39,50**



272435

TORNADO INFRARED RADIANT HEATER

- Suitable for heating and warming up both indoor and outdoor areas.
- Powerful – will keep your guests comfortable even when the temperature is low.
- Free-standing, with a stable base, it can heat an area from about 16 to 32 m².
- The heating lamp uses modern carbon fiber, which translates into longer life and high heating efficiency with low energy consumption.
- Robust housing with protective grid made of heat-resistant aluminium.
- Supplied with remote control for easy adjustment of settings.
- LED display indicating the current heating level.
- You can choose between 2 heating power levels.
- With built-in timer for up to 25 hours.

code	V	W	mm	€
272435	230	2000	130x90x(H)900	**198,50**



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Energy saving product	Food Contact compliant	High density polyethylene
HACCP compliant	Not Food Contact compliant	Low density polyethylene
New product	Cooling	Polypropylene
For indoor and outdoor use	Self-assembly	Expanded Polypropylene
For indoor use only	Temperature resistance	Polycarbonate
For outdoor use only	Temperature resistance range	ABS plastic
Suitable for gas stoves	Aluminium	POM plastic
Suitable for gas stoves only	Aluminium casting	Polyamide
Suitable for electric stoves	Stainless steel	SAN plastic
Suitable for ceramic stoves	Stainless steel 18/0	Hard polymer heat resistant
Suitable for induction stoves	Stainless steel 18/8	Silicone
Not suitable for induction stoves	Stainless steel 18/10	Plexiglas
Microwave proof	German steel X50CrMoV15	BPA free – no Bisphenol A
Not microwave proof	Carbon steel	Fiberglass
Diswasher proof	Tin plated	Melamine
Not diswasher proof	Chrome plated	Porcelain
Suitable for use in ovens	Nickel plated	Non slip
Stackable	Polyethylene	Magnetic

CODE-BASED INDEX

code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page
1xxxx		171851	81	201435	147	211465	444	224403	62	232019	241	233832	254	263662	173	273876	170
111420	377	171875	81	201442	147	211472	444	224410	62	232026	241	233900	256, 434	263709	173	273883	170
144909	463	171882	81	201633	407	211489	444	224670	212	232033	245	233917	256, 434	263808	173	273890	170
144916	462	171899	81	201640	407	211502	447	224823	209	232040	239	233924	256, 434	263907	173	273906	170
144923	455	171905	80	203125	171	212028	194	224830	228	232057	239	233931	256, 434	264119	190	273913	170
144954	463	171929	81	203149	171	212103	193	224847	228	232064	239	233948	246	264126	190	273982	161
145678	456	171936	81	203156	171	212127	193	225165	213	232071	239	233955	246	264300	190	273999	161
145753	456	190036	377	203163	171	212134	193	225264	176	232118	238	233962	160	264331	190	274101	197, 379
146002	453	190401	377	203170	171	212165	192	225448	176	232125	238	233979	246	264409	191	274125	442
146804	453	193679	378	203521	100	212172	192	225479	208	232132	238	233986	246	264607	191	274149	442
147108	153	193716	378	203538	100	212189	192	225516	212	232149	238	233993	246	264706	191	274156	197, 379
147139	153	193761	378	203545	100	215012	169	225523	212	232163	249	234730	128	265000	199	274163	197, 379
147207	152	193938	378	204825	369	215029	169	225707	152	232170	249	234747	128	265109	199	274224	423
147276	153	193952	378	204832	369	220283	224	225806	152	232187	249	234754	128	267219	175	274231	110
147306	152	194300	376	204900	369	220290	224	225882	151	232194	249	234761	128	267240	175	274255	423
147801	153	194355	376	204962	247	220306	223	225899	151	232699	239	235829	256, 434	267257	175	280096	128
148105	457	194362	376	205808	168	221099	424	225929	209	232781	243	235836	256, 434	267264	175	280102	128
148723	456	195109	377	205815	168	221105	425	226001	174	232798	243	236574	296	268506	198	280126	128
149508	448	195505	377	205822	168	221204	424	226094	151	232804	243	237519	285	268551	198	280201	128
149522	450	195604	377	205839	168	221495	113, 429	226209	227	232811	243	237526	285	268605	198	280218	128
149539	450	196007	76, 297	205846	168	221600	112, 428	226308	227	232842	245	237540	290	268612	198	280225	128
149553	451	198124	103, 181	205853	168	221617	112, 428	226315	227	232859	244	237557	259, 435	268704	198	280294	128
149591	449	198209	125	205914	164	221624	112, 428	226339	227	232873	244	237564	259, 435	268711	198	280300	128
149614	449	198223	125	207208	167	221631	112, 428	226346	227	232880	243	237588	259, 435	268735	198	280317	128
149621	448	198247	126	207307	167	221648	112, 428	226353	227	232897	243	237595	259, 435	268742	198	280416	128
150603	458	198254	126	207369	166	221655	112, 428	226612	226	232903	246	237670	150	270028	310	280423	129
150801	458	199039	127	207376	166	221808	302	226629	226	232910	246	237687	150	270066	311	280621	129
151617	458	199046	125	208007	446	221884	139	226636	226	232927	246	237731	248	270073	310	280690	129
152157	153, 456	199183	182	208106	446	221891	139	226681	225	232965	246	237922	71	270080	310	281208	302
152171	457	199190	182	208205	446	222140	139	226698	225	232972	246	238301	185	270097	310	281246	67, 302
152188	456, 463	199213	182	208304	439	222157	138	226797	225	232989	246	238486	223	270141	311	281352	203, 207
152706	451	199220	182	208335	437	222164	139	226827	226	232996	246	238608	185	270158	310	281369	205, 207
152805	451	199237	182	208342	437	222225	139	226995	225	233009	290	238905	187	270165	310	281376	206-207
152904	451	199244	183	208380	437	222232	139	227060	210	233016	290	238912	187	270172	310	281444	204, 207
154540	455	199251	183	208533	438	222249	139	227077	211	233023	290	239186	159	270196	311	281710	202, 207
154601	454	199268	183	208618	437	222256	139	227107	225	233030	290	239193	159	270233	311	282014	130
154618	454	199275	182	208625	436	222263	139	227381	151	233047	290	239209	158	270240	311	282021	130
154632	456-457	199282	182	208632	436	222393	141	229026	163	233054	290	239230	158	270349	464	282038	130
154656	457	199299	182	208649	436	222553	78	229033	163	233061	294	239322	157	270875	78	282045	130
154663	456	199305	182	208656	438	222560	78	229064	162	233238	252	239346	157	271117	98	282052	130
154687	456	199312	182	208670	436	222614	71	229200	136	233269	253	239384	155, 375	271124	98	282076	130
154700	454	199329	182	208687	436	222638	179	229217	136	233276	254	239391	154	271148	96	282090	132
154717	454	199336	183	208694	437	222645	177	229286	287	233290	253	239414	155	271155	98	282113	133
154878	455	199343	183	208724	436	222652	71	229293	287	233306	255	239421	154	271162	97	282120	133
154885	457	199350	183	208731	436	222676	71	229309	287	233320	255	239506	185	271179	97	282151	132
154908	455	199367	182, 223	209097	439	222805	199	229316	287	233337	255	239551	159	271186	98	282229	130
155028	457	199374	182, 223	209202	167	222829	137	229477	215	233344	240	239599	185	271209	97	282236	130
170045	450	199381	182, 223	209301	167	222836	137	229828	62	233351	240	239605	185	271216	97	282243	130
170120	450	199398	182, 223	209424	165	222843	137	229835	57	233375	255	239681	156	271230	96	282250	130
170328	450	199404	182, 223	209509	158, 271	222980	291	230213	143, 427	233382	240	239698	156	271247	98, 437	282267	130
171028	80	199411	182, 223	209882	446	222997	178	230268	290	233399	240	239711	156	271254	96	282359	130
171127	80	199428	183, 223	209899	446	223031	216	230299	290	233412	259	239766	156	271261	98	282571	132
171301	80	199435	183, 223	209905	446	223086	215	230305	290	233443	255	239773	157	271308	96	282588	132
171318	80	199442	183, 223	209936	79, 441	223093	214	230312	294	233450	255	239780	156	271339	97	282731	194
171325	80	199459	184, 459	209943	79, 186	223109	215	230442	308	233467	255	240403	188	271346	97	282748	197
171332	82	199466	184, 459	209981	79, 186	223116	214	230459	308	233610	252	240410	188	271407	96	282755	194
171349	82	199473	184, 459	209998	186, 440	223291	215	230602	142, 426	233627	252	240441	189	271520	430	282762	197
171400	80	199480	184, 459	210000	134	223307	214	230664	142, 426	233634	252	240458	189	271551	431	282779	195
171417	80	199497	184, 459	210017	134	223345	216	230688	142, 426	233641	253	240502	199	271568	431	**3xxxx**	
171509	80	199503	184, 459	210031	134	223352	216	230695	142, 426	233658	253	240601	442	271575	432	330005	145
171516	80	199510	184, 459	210048	134	223369	216	230718	143, 427	233665	253	240700	442	271599	430	**4xxxx**	
171608	382	199527	184, 459	210086	135	223376	216	231050	291	233672	250	240717	443	271773	432	400012	341
171615	382	199534	184, 459	210802	130	223468	211	231210	309	233689	110, 250	240724	443	271780	432	400029	341
171622	382	199541	184, 458	210819	130	223642	214-215	231227	309	233696	253	261163	200	271797	432	400036	341
171707	80	199640	103, 180	210864	131	223659	214-215	231234	309	233702	251	261200	201	272275	463	400043	341
171721	81	199657	103, 181	211106	447	223666	214-215	231265	308	233719	251	261309	201, 383	272404	463	400050	341
171738	81	199664	103, 181	211205	447	224052	140	231340	294	233726	160	261347	201, 383	272411	463	400067	341
171745	81	199787	182	211304	447	224328	140	231753	290	233733	160	261354	201, 383	272428	464	400074	66
171752	81	199794	183	211403	447	224335	140	231760	286	233740	161	262214	200	272435	464	400081	66
171783	81	199978	103, 181	211410	445	224342	140	231777	286	233757	251	262801	200	272602	462	400203	329
171790	81	199992	103, 181	211427	445	224359	140	231784	286	233764	239	263501	172	272701	462	401002	329
171806	80	**2xxxx**		211434	445	224373	141	231791	286	233788	257	263600	172	273845	170	401101	329
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code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page
402528	316	426210	343	428511	358	452325	357	471005	371	508923	400	516737	76	535103	91	557303	114
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425121	393	426555	384	440209	364	465363	355	505236	317	511701	86	523834	391	542705	85	558133	99
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425190	395	426579	384	440223	365	465387	355	505250	317	511725	87	523957	230, 391	547502	89	558157	99
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425787	356	426920	383	446607	349	469798	353	507933	402	513743	53	528204	85	552100	412	563106	84, 122
425800	344	426968	386	446621	349	469804	353	507964	402	513750	53	529003	380	552131	412	563205	84, 122
425817	345	426982	383	446706	349	469811	353	508107	261	515006	123	529010	380	552308	403	563502	381
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426050	343	427187	346	451502	350, 437	470428	366	508831	401	516676	76	530603	86	556665	61	564530	333
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code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page
564592	341	593004	415	599334	409	621202	326	630235	75	659007	84, 122	676202	124	693001	88	759233	108
565360	433	593035	415	599372	409	621219	326	630402	72	659014	84, 122	676509	124	693100	88	759240	108
565605	341	593042	415	599402	410	621226	326	630419	72	659106	84, 122	676707	124	693209	88	759257	108
565612	341	593066	415	599419	410	621233	326	630648	101	659205	84, 122	676905	124	693216	88	759264	108
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565650	341	593103	417	599433	410	621257	326	630808	75	659403	84, 122	677209	124	693254	88	764015	315
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566930	397	593332	415	**6xxxx**		621318	326	631201	354	659700	84, 122	678114	334	696200	433	764138	315
567104	77	593608	416	607015	338	621325	326	631300	354	659809	84, 122	678121	334	**7xxxx**		764206	314
567203	77	593806	417	607022	338	621332	326	632802	76, 297	663462	361	678138	334	700044	452	764213	314
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567845	77	595565	411	617014	65, 232	622766	33, 327	637401	90	663707	361	679005	418	707845	270	764459	313
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569108	260	596746	409	617168	230	625705	32, 327	638132	414	663950	303	680056	68	709870	236	774861	233
569207	260	596753	414	617175	231	625804	32, 327	638149	414	664001	362	680063	68	709887	236	774878	233
569757	364	596760	412	617182	230	626504	152	638163	414	664018	362	680070	68	709900	234	774885	233
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582015	98	597941	335	617700	235	628706	30	642566	75, 195	664223	363	691021	303	755334	109	783009	396
582022	98	597958	420	617724	231	628805	30	642603	74	664278	363	691038	304	755341	109	783016	396
586907	106, 419	597965	420	617731	235	629109	27	643914	408	664285	363	691045	304	755358	109	783023	396
588017	104	597972	420	617816	231	629130	26	646205	74	664292	363	691052	304	755365	109	783153	125, 328
588024	104	597989	420	617861	231	629154	26	646304	74	664308	361	691069	304	755372	109	783160	125, 328
588031	105	598016	410	618028	231	629208	27	646601	74	664315	356	691076	304	755389	109	783177	125, 328
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588215	106, 419	598214	410	618042	232	629307	27	647516	89	664339	363	691090	303	755556	107	784006	330
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588376	105	598412	410	618066	232	629352	27	647561	89	665138	433	691137	305	755570	107	784020	330
588406	419	598719	410	618073	232	629390	27	657607	81, 382	665145	433	691151	305	755655	107	784105	330
588420	105, 419	598818	410	618080	232	629413	27	657621	81, 382	665152	433	691168	305	755679	107	784112	330
588574	419	598955	433	618097	232	629505	27	657669	81, 382	665169	433	691380	305, 365	755686	107	784129	330
589007	105	598962	433	618103	230	629604	27	657676	81, 382	665251	359	691397	305, 365	755693	107	784327	332
589106	104	599013	410	621103	29	629802	27	658000	82	665381	433	691403	304	755730	107	784334	332
589205	104	599112	410	621110	29	630006	75	658604	84, 122	665503	359	691410	304	755808	107	784365	332
592045	421	599198	410	621127	29	630105	75	658703	84, 122	665510	359	691427	304	755815	107	784372	332
592052	421	599211	410	621134	29	630136	75	658802	84, 122	673416	119	691434	304	755822	107	784389	332
592069	421	599327	354	621158	29	630204	75	658901	84, 122	674413	119	691441	304	755839	107	784396	332

code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page
784419	332	796306	319	801338	37	804179	39, 44	807057	111	811023	282	813850	405	826171	51	837733	23
784426	332	796405	319	801345	37	805107	39, 45	807071	111	811108	287	814154	283	826201	50	837740	23
784433	332	796603	319	801352	37	805114	39, 45	807088	111	811191	406	814178	283	826300	52	837757	23
784730	328	796702	319	801406	37	805121	39, 45	807095	111	811207	283	814185	283	826348	52, 413	837764	23
784747	328	796801	319	801413	37	805138	39, 45	807118	41	811214	283	814376	405	826355	52, 413	837771	23
784754	328	798010	319	801420	37	805145	39, 45	807125	41	811221	404	814390	405	826478	52, 413	837788	23
784761	328	798034	319	801437	37	805152	39, 45	807132	41	811320	264	814406	405	826485	52, 413	837795	23
784778	328	798164	319	801444	37	805534	39, 222	807224	41	811450	278	814420	405	826706	52	837818	23
785010	396	798171	319	801451	37	805541	39, 222	807323	41	811467	278	814437	405	826713	52	837825	23
785324	332	798249	319	801505	37	805558	39, 222	807330	41	811474	278	815007	284	826720	52	837832	23
785546	328	798805	319	801512	37	805572	145	807606	43	811481	278	815151	286	826737	52	837849	23
785553	328	798904	319	801529	37	805589	145	807613	43	811498	278	815786	286	826744	52	837856	23
785560	328	799130	325	801536	37	805596	145	807620	43	811504	278	815793	286	826751	52	838105	23
785577	328	799147	325	801543	37	805619	145	807637	43	811511	278	816486	277	830000	20	838204	23
785904	331	799154	325	801550	37	805626	145	807644	43	811528	278	816493	277	830048	21	838303	23
786239	331	799161	325	801604	38	805633	145	807651	43	811535	278	816509	277	830055	21	838501	23
786307	330	799178	325	801611	38	805640	145	807705	398	811542	278	816516	277	830154	21	838600	23
786321	330	799383	325	801628	38	805657	145	807804	398	811559	278	816592	277	830208	20	838617	23
786338	330	799390	325	801635	38	805664	145	808108	38, 41	811634	287	816998	284	830253	21	839003	33
786352	330	799406	325	801642	38	806104	40	808153	38, 41	811641	281	817001	284	830352	21	839010	27
786369	330	799413	325	801659	38	806111	40	808207	221	811658	281	817032	280	830376	21	839300	23
786376	330	799420	325	801666	37	806128	40	808214	221	811665	281	817094	280	830406	20	839409	23
786383	330	799437	325	801703	38	806135	40	808221	221	811672	281	817100	280	830505	20	839997	25, 151
786413	331, 354	799444	325	801710	38	806142	40	808238	222	811689	281	817148	43	830604	20	841020	60
786420	331, 354	799451	325	801727	38	806159	40	808245	222	811726	277	817155	43	831007	20	841105	60, 413
786437	331	799468	325	801734	38	806197	41	808306	221	811733	277	817162	280	831205	20	841112	60, 413
786499	331	799475	325	801826	38	806203	40	808313	221	811740	277	817179	280	831403	20	841129	60, 413
787007	321	799482	325	801833	38	806210	40	808405	221	811771	277	817223	280	831502	20	841136	60, 413
787014	321	**8xxxx**		801840	37	806227	40	808412	221	811818	279	817247	43	831601	20	841228	60
787021	321	800102	42	801857	37	806234	40	808429	221	811825	283	817254	43	831700	20	841235	60
787038	321	800119	42	801864	37	806241	40	808504	260	811832	283	817261	280	832004	20	842003	60
787045	321	800126	42	801871	37	806258	40	808511	260	811863	279	817278	280	832202	20	842010	60
787052	321	800133	42	801901	222	806296	41	808566	260	811887	279	817285	280	832400	20	842102	56
787069	321	800140	42	801918	222	806302	40	808573	260	812044	286	817346	43	832509	20	842119	59
787076	321	800157	42	801925	222	806319	40	809150	39	812204	275	817353	43	832608	20	842171	59
787083	321	800218	42	801932	222	806326	40	809242	39, 222	812259	275	817445	43	832707	20	842201	56
787090	321	800225	42	801956	222	806333	40	809259	39, 222	812266	274	817452	43	832806	20	842218	59
787113	321	800232	42	801963	222	806340	40	809273	222	812273	274	817810	43	832929	20	842256	59
787120	321	800249	42	801970	211	806357	40	809280	222	812280	274	817827	43	833025	20	842270	59
787144	321	800300	42	801994	222	806395	41	809600	375	812341	274	817834	43	833032	25, 120	842317	59
787151	321	800317	42	802007	109	806401	40	809709	374	812372	274	817841	43	833100	25	842355	59
787175	321	800324	42	802014	109	806418	40	810002	264	812402	287	820209	53	833506	21	842409	56
787182	321	800331	42	802021	111	806425	40	810101	264	812440	278	820308	53	834206	24	842423	58
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794098	325	800430	42	802212	38	806531	41	810309	299	812501	277	825518	50	835432	21	842607	56
794319	323	800447	42	802229	38	806548	41	810316	299	812518	277	825525	50	835500	21	842614	59
794326	323	800454	42	802236	38	806555	41	810323	217	812525	277	825532	50	835531	21	842621	58
794333	323	800522	42	802243	38	806593	41	810347	404	812532	277	825549	50	835609	21	842638	58
794340	323	800539	42	802328	38	806623	41	810361	235	812549	277	825556	50	835630	21	842645	58
794357	323	800546	42	802335	38	806630	41	810507	401	812556	277	825563	50	836002	22	842652	59
794364	323	800553	42	802342	38	806647	41	810514	265	812563	277	825570	50	836019	22	842669	58
794371	323	800621	43	802427	38	806654	41	810569	263	812716	278	825600	50	836026	22	842676	59
794388	323	800638	43	802434	38	806692	41	810576	263	812723	278	825617	50	836033	22	842706	56
794395	323	800645	43	802441	38	806722	41	810583	301	812730	278	825624	50	836040	22	842713	59
794401	323	800652	43	802502	38	806739	41	810606	263	812747	278	825631	50	836101	22	842720	58
794418	323	800720	43	802519	38	806814	41	810613	262	812754	278	825648	50	836200	22	842737	58
794425	323	800737	43	802526	38	806821	41	810651	262	812761	278	825655	50	836309	22	842744	58
794432	323	801109	37	802533	38	806838	41	810668	262	812853	283	825662	50	836408	22	842751	59
794449	323	801116	37	802540	38	806845	41	810705	278	812860	283	826003	51	836507	22	842775	59
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794463	323	801130	37	802618	39	806869	41	810729	278	812945	279	826027	51	837207	22	842904	56
794470	323	801147	37	802625	39	806876	41	810736	278	812969	279	826034	51	837306	22	842928	58
794487	323	801154	37	802632	39	806913	41	810743	278	812990	275	826041	51	837405	22	842966	58
794500	319	801208	37	802649	39	806920	41	810897	404	813096	406	826058	51	837603	22	843000	56
794517	323	801215	37	802656	39	806937	41	810910	404	813157	405	826065	51	837641	23	843055	59
794524	323	801222	37	804100	39, 44	806944	41	810927	404	813164	405	826102	51	837658	23	843109	56
794531	323	801239	37	804117	39, 44	806951	41	810934	405	813171	405	826119	51	837665	23	843154	59
795101	319	801246	37	804124	39, 44	806968	41	810958	405	813522	281	826126	51	837672	23	843451	73
795309	319	801253	37	804131	39, 44	806975	41	810965	406	813546	281	826133	51	837689	23	844205	54
795507	319	801307	37	804148	39, 44	807019	111	810989	406	813690	281	826140	51	837696	23	844212	54
795705	319	801314	37	804155	39, 44	807026	111	810996	406	813829	405	826157	51	837719	23	844229	54
795903	319	801321	37	804162	39, 44	807033	111	811009	282	813836	405	826164	51	837726	23	844236	54

code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page
844250	54	856062	65	861509	46	862926	44	877104	300	878941	399	880678	49	932933	72	970638	148
844267	54	856079	64	861516	46	862933	44	877111	301	878958	399	880685	49	933367	130	970652	149
844274	54	856086	64	861523	46	862940	44	877173	301	880005	47	880692	49	933664	165	970669	149
844281	54	856109	86	861530	46	862957	44	877180	301	880012	47	880869	49	933688	143, 427	970676	149
844298	54	856116	63	861608	46	862964	45	877197	301	880029	47	880906	229	934029	140	970683	149
844304	54	856123	63	861615	46	862971	45	877203	300	880036	48	880913	229	934159	311	970690	149
844311	54	856147	88	861622	46	862988	45	877302	300	880050	48	880920	229	934166	311	970720	145
844328	54	856154	64	861639	46	862995	45	877500	300	880067	48	880968	229	935286	311	971017	149, 176
844335	54	856161	63	861707	46	864098	46	877517	300	880074	48	881705	49	935569	213	971024	149, 176
844359	65	856178	65	861714	46	864104	46	877524	300	880104	47	881712	49	936191	238	971031	149, 176
844366	65	856185	64	861721	46	864128	46	877531	300	880111	47	881729	49	936801	147	971048	149, 176
844403	54	856192	64	861738	46	864135	46	877548	300	880128	47	881736	49	939949	451	971055	149, 176
844410	56	856208	65	861820	46	864142	46	877814	269	880159	48	881743	49	939956	451	971062	149
844427	56	856215	65	861837	46	864159	46	877821	269	880166	48	881750	49	941058	239	971079	149
844434	56	856222	65	862209	44	864166	46	877852	268	880173	48	881804	47	941072	238	975039	307
844441	56	856239	65	862216	44	864203	39, 46, 177	877869	268	880203	47	881811	47	941461	162	975268	146
844458	61	856246	65	862223	44	864210	39, 46, 177	877876	268	880210	47	881828	47	943380	211	975275	146
845028	57	856253	65	862285	45	864227	178	877883	267	880227	47	881835	47	943489	143, 427	975305	131
845035	57	856260	63	862407	44	864234	178	877906	266	880258	49	881842	47	943564	249	975312	131
845042	57	856277	67	862414	44	866009	390	877913	267	880265	49	881859	47	944387	165	975329	131
845059	57	856284	61	862421	44	868522	46	877920	267	880272	49	890233	39, 220	944660	303	975374	148
855119	83	856291	66	862438	44	868546	46	878101	400	880289	49	890240	39, 220	946190	163	975398	146
855201	461	856307	61	862476	45	868553	46	878118	400	880302	47	890257	39, 220	946268	163	975718	297
855218	461	856314	61	862483	45	868577	46	878125	400	880319	47	890349	39, 220	949276	240	975725	297
855508	83	856321	70	862506	44	871102	266, 301	878132	400	880326	47	890356	39, 220	951569	217	975732	135
855607	83	856338	70	862513	44	871201	403	878149	400	880357	49	**9xxxx**		951576	217	975749	135
855652	83	856345	70	862520	44	871300	266, 301	878408	400	880364	49	901915	135	951583	217	975756	135
855669	83	856352	70	862537	44	871324	266, 301	878507	400	880371	49	901922	135	954775	240	975770	57
855676	83	856369	70	862568	45	871331	301	878552	400	880388	49	904206	439	956113	240	975800	135
855683	83, 120	856376	70	862575	45	871348	301	878606	400	880401	47	918500	129	956403	243-244	976180	131
855690	83, 120	856383	67	862582	45	871546	49	878705	399	880418	47	919200	170	957066	113, 429	976739	306
855706	83, 120	856390	67	862612	44	871706	389	878712	399	880425	47	919217	170	961117	113, 429	976746	307
855713	83	860083	368	862629	44	871713	389	878729	399	880456	49	921500	200	961124	113, 429	976753	306
855720	83	860502	368	862636	44	871768	389	878736	399	880463	49	926574	368	961131	113, 429	976760	306
855737	83	860526	367	862674	45	871775	388	878743	399	880470	49	930618	165	961247	165	976777	306
855744	83, 120	860533	367	862681	45	871805	388	878750	399	880487	49	930632	165	970294	135	976784	282, 307
855751	119	860540	367	862704	44	871812	388	878804	399	880524	47	930656	165	970300	298	976791	281, 285
855768	64	861196	46	862711	44	871829	398	878811	399	880555	49	930830	188	970362	148	979945	297
855775	83, 120	861202	46	862728	44	876602	402	878828	399	880562	49	931257	130	970386	149	980101	389
855782	83, 120	861219	46	862735	44	876619	402	878835	399	880609	47, 49	931561	241	970393	149		
856000	64	861226	46	862766	45	877005	300	878842	399	880616	47, 49	932001	450	970508	298		
856017	64	861233	46	862773	45	877012	300	878859	399	880623	47, 49	932018	450	970515	299		
856024	64	861400	46	862780	45	877029	300	878903	399	880630	47, 49	932094	450	970522	298		
856031	64	861417	46	862827	44	877036	300	878910	399	880647	47, 49	932902	72	970607	149		
856048	64	861424	46	862902	44	877043	300	878927	399	880654	47, 49	932919	72	970614	149		
856055	64	861431	46	862919	45	877050	300	878934	399	880661	49	932926	72	970621	149		

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