



**HENDI**  
FOOD SERVICE EQUIPMENT

# Blue Line Range

High quality deep fryers and griddles, easy to use and clean.





Designed to last

# Blue line griddles and deep fryers

The all new Hendi Blue Line griddles and deep fryers are designed from the viewpoint of the users. They're durable, easy to clean and above all reliable. Because of the use of high quality materials and components the Blue Line griddles and fryers produce consistent results you can rely on for years. The griddles and fryers are easy to clean thanks to multiple removable components, giving full access to areas that need to be cleaned. Hendi Blue Line; lasting quality.



# Blue line deep fryers

Hendi Blue Line deep fryers have extra power which results in shorter (re)heating time. The fryers have a chrome steel housing and come with removable stainless steel frying pan, removable heating element, frying basket and lid. The frying basket has an extra long insulated handle.

The heating element is removable and switches off automatically when removed. The indication lamp shows if the heating element is operating. Temperature can be set up to 190°C and a security thermostat ensures the deep fryer does not overheat. The overheat protection is resettable. The deep fryers have a cold zone to enhance oil quality.



## DEEP FRYER BLUE LINE

- 4 liter

230V / 3000 W  
217x400x(H)290 mm  
Item: 205808

- 6 liter

230V / 3300 W  
265x430x(H)290 mm  
Item: 205815

- 8 liter

230V / 3500 W  
265x430x(H)345 mm  
Item: 205822



Easy to clean thanks to simple disassembly.



- 2 x 4 liter  
230V / 2 x 3000 W  
470x420x(H)330 mm  
Item: 205846

- 2 x 8 liter  
230V / 2 x 3500 W  
550x430x(H)345 mm  
Item: 205839



# Blue Line griddles

Hendi Blue Line griddles are perfect for preparing healthy grilled foods such as fish, meat, scrambled eggs, vegetables, etc. These griddles don't emit toxic smoke, unlike traditional charcoal grills.

The griddles have a stainless steel housing and a 9mm hard chromed surface with high backsplashes that are easy to clean. Also easy to clean is the removable dripping tray. There are two options for the cooking surface; completely smooth or partially ribbed. The feet are made from a non-slip material.

The stepless thermostat is adjustable up to 300°C and has an overheating protection, making it suitable for continuous use. Power switch is fitted with an integrated indication lamp.



## GRIDDLE BLUE LINE

- 2/3 smooth & 1/3 ribbed griddle surface - with separately adjustable thermostats
- 230V / 3500 W
- 750x510x(H)260 mm
- Item: 203163





- smooth griddle surface  
230V / 2000 W  
450x300x(H)225 mm  
Art.nr.: 203125



- smooth griddle surface  
230V / 2400 W  
550x430x(H)260 mm  
Item: 203149
- ribbed griddle surface  
230V / 2400 W  
550x430x(H)260 mm  
Item: 203170



- 1/2 smooth & 1/2 ribbed griddle surface  
230V / 2400 W  
550x430x(H)260 mm  
Item: 203156





**HENDI**  
FOOD SERVICE EQUIPMENT

**Hendi B.V.**

Steenoven 21  
3911 TX Rhenen, The Netherlands  
**Tel:** +31 (0)317 681 040  
**Fax:** +31 (0)317 681 045  
**Email:** [info@hendi.eu](mailto:info@hendi.eu)

**Hendi Polska Sp. z o.o.**

ul. Magazynowa 5  
62-023 Gądkki, Poland  
**Tel:** +48 61 6587000  
**Fax:** +48 61 6587001  
**Email:** [info@hendi.pl](mailto:info@hendi.pl)

**Hendi Food Service Equipment GmbH**

Gewerbegebiet Ehring 15  
5112 Lamprechtshausen, Austria  
**Tel:** +43 (0) 6274 200 10 0  
**Fax:** +43 (0) 6274 200 10 20  
**Email:** [office.austria@hendi.eu](mailto:office.austria@hendi.eu)

**Hendi Food Service Equipment Romania S.R.L.**

Str. Zizinului nr. 106A, Complex Duplex 3 Hala G4  
Brasov 500407 RO, Romania  
**Tel:** +40 268 320330  
**Fax:** +40 268 320335  
**Email:** [office@hendi.ro](mailto:office@hendi.ro)

**Hendi HK Ltd.**

1603-5, Tower II, Enterprise Square  
9 Sheung Yuet Road, Kowloon Bay, Hong Kong  
**Tel:** +852 2801 5019  
**Fax:** +852 2801 5057  
**Email:** [info-hk@hendi.eu](mailto:info-hk@hendi.eu)

**Hendi on internet:**

[www.hendi.eu](http://www.hendi.eu)  
[www.facebook.com/HendiFoodServiceEquipment](https://www.facebook.com/HendiFoodServiceEquipment)  
[www.linkedin.com/company/hendi-food-service-equipment-b.v.](https://www.linkedin.com/company/hendi-food-service-equipment-b.v.)  
[www.youtube.com/HendiEquipment](https://www.youtube.com/HendiEquipment)