HENDI

FOOD SERVICE EQUIPMENT











CATALOGUE 2016

HENDI

FOOD SERVICE EQUIPMENT

professional food service equipment

CATALOGUE **2016**

HENDI
FOOD SERVICE EQUIPMENT

Hendi Polska Sp. z o.o. is a part of the Dutch Hendi Group, which has been manufacturing and trading in professional catering equipment for over 80 years in the whole of Europe. In Poland the company has been operating since 2005, covering sales activities in Eastern Europe and Russia. Owing to international experience and cooperation, new products are being continuously added to our offer. The entire HENDI offer may be divided into two main product groups: technological and electromechanical equipment and kitchen, bar and restaurant appliances.



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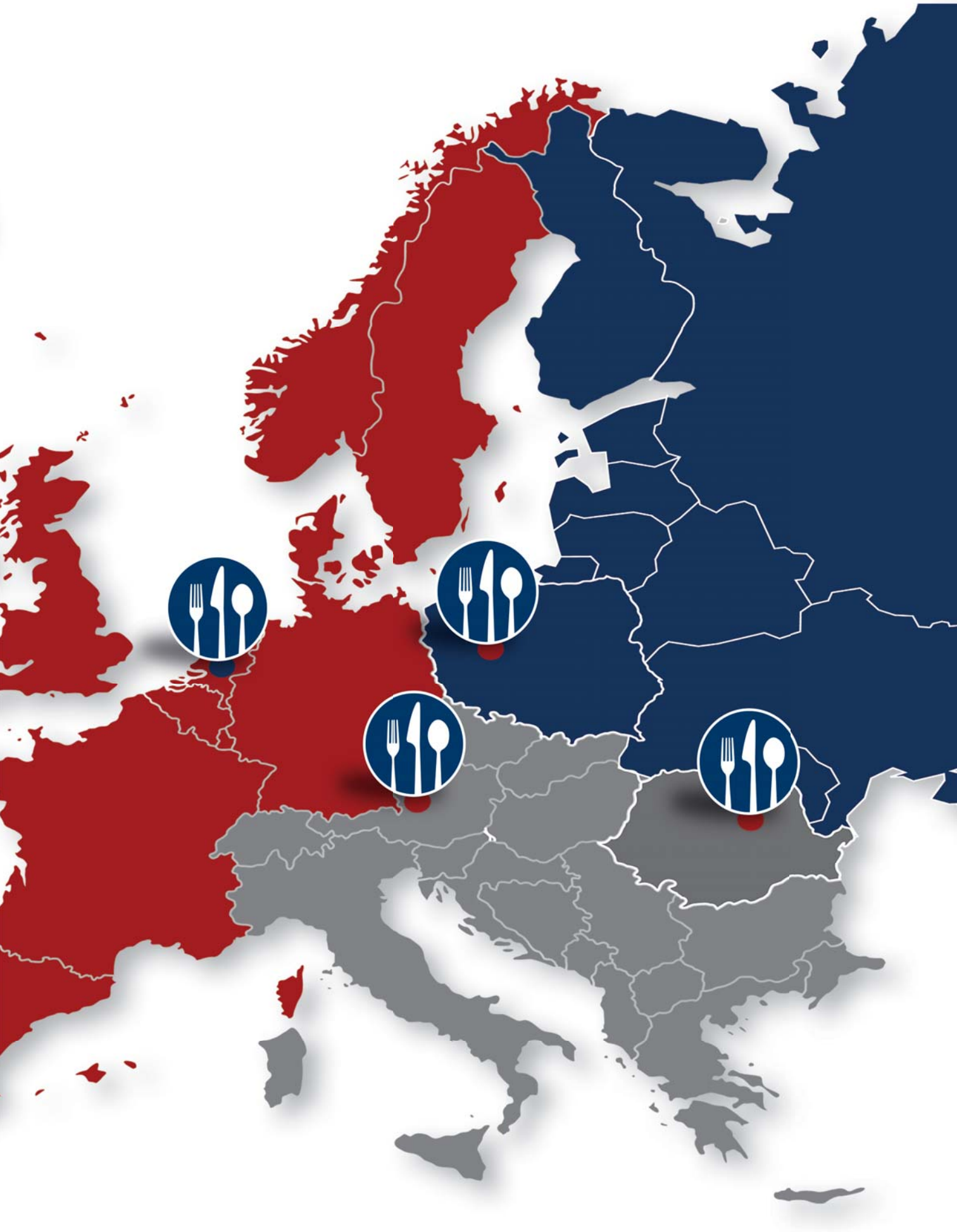


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modern logistic system



innovative packaging



mobile applications



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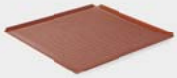
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KURT SCHELLER

A chef, food critic, founder of food academy under his own name. He was born in Switzerland, and gained his professional expertise on virtually every continent. He has been living in Poland since 1991. He has won many prestigious awards and was a juror in many food contests and a major advisor in the culinary profession.

To mark the onset of our cooperation with Kurt Scheller, we have prepared a range of products to which the Master has lent his name.





PAN SETS
– 8 and 9 pieces p. 3



KNIFE SETS
– 9 pieces p. 41



CREAM WHIPPERS
– available in 5 colours, 0.5 l capacity p. 101



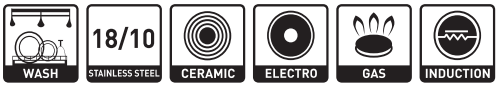
CREAM WHIPPER CHARGERS
– 10 pcs. p. 101



HENDI 250 W STICK BLENDER
– with adjustable speed settings p. 254

COOKWARE SET KURT SCHELLER EDITION

- Sanded pan with high gloss polished heavy bumper
- Stainless steel ergonomic handles fastened with rivets which do not heat up
- Encapsulated sandwich type bottom (stainless steel/aluminium/ stainless steel) combines the heat distribution of aluminium with the durability and magnetic properties of stainless steel to allow induction cooking
- All lids are made of stainless steel with steam release hole





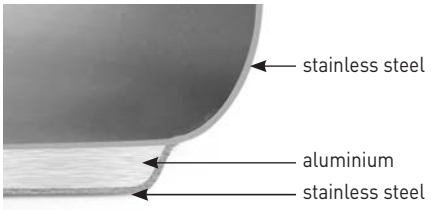


839249

8-PIECE PAN SETS

- Stew pan with lid – 8 l, ø240x(H)185 mm
- Stew pan with lid – 9 l, ø260x(H)175 mm
- Stew pan with lid – 12,9 l, ø280x(H)220 mm
- Stew pan with lid – 15 l, ø300x(H)215 mm

code
839249



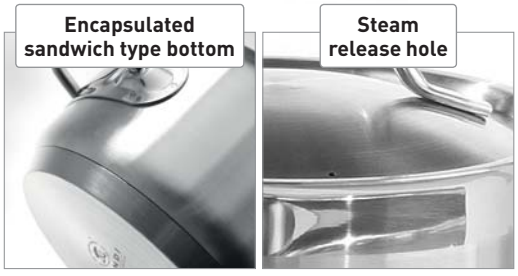


839232

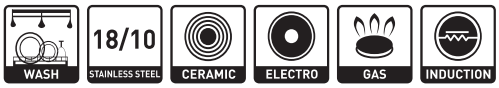
9-PIECE PAN SETS

- Stew pan with lid – 2,75 l, ø180x(H)115 mm
- Stew pan with lid – 5,1 l, ø240x(H)115 mm
- Stew pan with lid – 6 l, ø220x(H)165 mm
- Saucepan with lid – 2 l, ø160x(H)100 mm
- Frying pan – 1,9 l, ø240x(H)50 mm

code
839232



PAN SERIES PROFI LINE

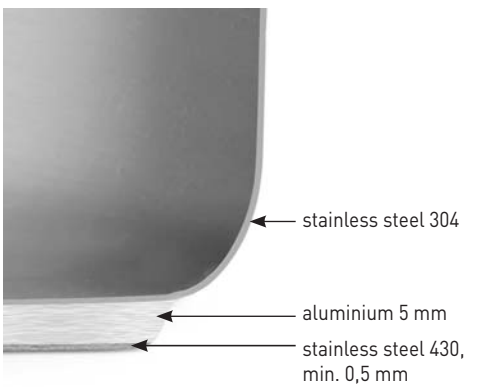


- Sanded pan with high gloss polished heavy bumper.
- Solid handles with multi-point fixing to the pot surface which don't get hot.
- Acid-resistant.
- Sandwich type bottom (stainless steel/aluminium/stainless steel) combines the heat distribution of aluminium with the durability and magnetic properties of stainless steel to allow induction cooking.
- The bottom is formed by special impact bonding, causing the whole surface of the component layers to weld seamlessly - this guarantees corrosion resistance and optimal heat conduction.
- All lids are made of 1 mm stainless steel with steam release hole.



STEW PAN HIGH - WITH LID

code	liter	mm	wall (mm)
832004	3	ø160x(H)150	0,7
832202	6	ø200x(H)190	0,7
832400	10	ø240x(H)220	0,7
832509	16	ø280x(H)260	0,7
832608	24	ø320x(H)300	0,8
832707	37	ø360x(H)360	1
832806	50	ø400x(H)400	1











STEW PAN MIDDLE - WITH LID

code	liter	mm	wall (mm)
831007	2	ø160x(H)110	0,7
831205	4	ø200x(H)130	0,7
831403	7	ø240x(H)150	0,7
831502	10	ø280x(H)170	0,7
831601	15	ø320x(H)190	0,8
831700	23,5	ø360x(H)230	1

STEW PAN LOW - WITH LID

code	liter	mm	wall (mm)
830000	1,5	ø160x(H)75	0,7
830208	2,8	ø200x(H)90	0,7
830406	4,8	ø240x(H)105	0,7
830505	7,5	ø280x(H)120	0,7
830604	12	ø320x(H)150	0,8







PASTA COOKER BASKET

– Suitable for stew pan ø 360mm - prod. no. 831700
– With extra hook to support while draining

code	liter	mm
833506	1,5	160x(H)230

PAN SERIES PROFI LINE



SAUCEPAN - WITHOUT LID

– Long hollow handle of stainless steel

code	liter	mm	wall (mm)
830048	1,2	ø140x(H)70	0,7
830055	1,5	ø160x(H)75	0,7
830154	2	ø180x(H)80	0,7
830253	3	ø200x(H)90	0,7



SAUTÉ PAN - WITHOUT LID

– Long hollow handle of stainless steel

code	liter	mm	wall (mm)
830352	0,9	ø160x(H)60	0,7
830376	1,5	ø200x(H)60	0,7



FRYING PAN - WITHOUT LID

– Long hollow handle of stainless steel

code	mm	wall (mm)
835432	ø240x(H)45	0,7
835531	ø280x(H)50	0,7
835630	ø320x(H)55	0,7



FRYING PAN, WITH NON-STICK COATING - WITHOUT LID

– Teflon Platium Plus non-stick coating.
– Long hollow handle of stainless steel.
– Riveted handle.

code	mm	wall (mm)
835401	ø240x(H)45	0,7
835500	ø280x(H)50	0,7
835609	ø320x(H)55	0,7

Suitable for pans with a diameter of 20 cm up to 28 cm



SPLASH GUARD

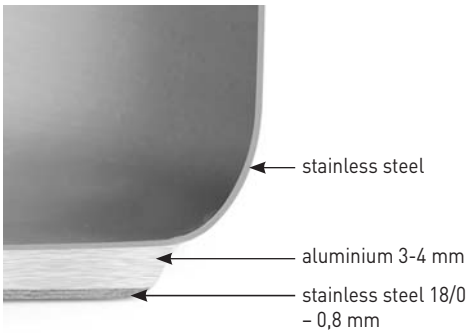
– Suitable for pans with a diameter of 20 cm up to 28 cm.
– Fine mesh screen allows water vapor to escape, for crisp frying without fat spots.

code	mm
646625	ø300

PAN SERIES BUDGET LINE

S.S. STAINLESS STEEL | CERAMIC | ELECTRO | GAS | INDUCTION | WASH

- 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.





STEW PAN HIGH - WITH LID

code	liter	mm	wall (mm)	
832882	17	ø280x(H)280	0,8	NEW!
832899	21	ø300x(H)300	0,8	NEW!
834206	22	ø320x(H)280	0,8	
834404	37	ø360x(H)360	0,8	
834701	50	ø400x(H)400	0,8	
834909	71	ø450x(H)450	1	
835104	98	ø500x(H)500	1	

STEW PAN MIDDLE - WITH LID NEW!

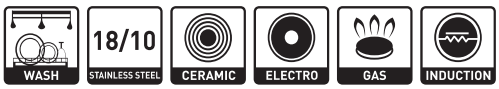
code	liter	mm	wall (mm)
832820	9	ø250×(H)180	0,8
832837	14	ø300×(H)200	0,8
832844	24	ø360×(H)240	0,8
832851	32	ø400×(H)260	0,8







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.
- The bottom is formed by special impact bonding, causing the whole surface of the component layers to weld seamlessly; this guarantees corrosion resistance and optimal heat conduction.
- Satin finish of all outer surfaces.
- Steel handles affixed with multi-point welding stay cool enough to touch.



STEW PAN HIGH - WITH LID

code	liter	mm	wall (mm)
837108	2,8	ø160x(H)140	0,6
837207	5	ø200x(H)160	0,6
837306	9	ø240x(H)200	0,6
837405	13,5	ø280x(H)220	0,7
837603	20	ø320x(H)270	0,8



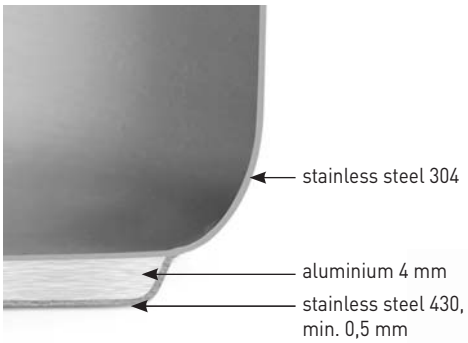
STEW PAN MIDDLE - WITH LID

code	liter	mm	wall (mm)
836101	1,7	ø160x(H)95	0,6
836200	3,5	ø200x(H)115	0,6
836309	5,5	ø240x(H)135	0,6
836408	9	ø280x(H)155	0,7
836507	15	ø320x(H)190	0,8



STEW PAN LOW - WITH LID

code	liter	mm	wall (mm)
836002	1,5	ø160x(H)75	0,6
836019	3	ø200x(H)95	0,6
836026	5	ø240x(H)115	0,6
836033	7,4	ø280x(H)120	0,7
836040	12	ø320x(H)150	0,8



SAUCEPAN - WITHOUT LID

– Long hollow handle of stainless steel

code	liter	mm	wall (mm)
838105	1,5	ø160x(H)75	0,6
838204	3	ø200x(H)95	0,6
838303	5	ø240x(H)115	0,6



SAUTÉ PAN - WITHOUT LID

– Long hollow handle of stainless steel

code	liter	mm	wall (mm)
839300	1	ø160x(H)75	0,6
839409	1,6	ø200x(H)75	0,6



FRYING PAN - WITHOUT LID

– Long hollow handle of stainless steel

code	mm	wall (mm)
838501	ø240x(H)45	0,6
838600	ø280x(H)50	0,6
838617	ø320x(H)55	0,7









PAN SERIES ALUMINIUM PROFI LINE



– Wall thickness min. 4 mm.
– High-gloss polished rim.
– Lightweight, very solid design.
– With strong double riveted aluminium handles.
– Aluminium pans have superior heat conduction and cooking properties.



611500

STEW PAN - WITH LID

code	liter	mm
611104	5,5	ø205x(H)180
611302	9,5	ø240x(H)210
611401	12,5	ø250x(H)235
611500	15,5	ø280x(H)250
611609	19	ø300x(H)280
611708	23	ø325x(H)285
612002	27,5	ø335x(H)330
612101	33,5	ø355x(H)340
612200	38,5	ø375x(H)360
612309	45	ø400x(H)360
612408	64,5	ø460x(H)415
612507	88	ø520x(H)445



610206

BOMBE PAN - WITH LID

– With rounded bottom

code	liter	mm
610107	13	ø320x(H)180
610206	18	ø360x(H)200
610305	26	ø400x(H)220



613009

SAUCEPAN - WITHOUT LID

code	liter	mm
613009	1	ø160x(H)80
613108	1,5	ø180x(H)90
613207	2,5	ø200x(H)100



Ideal for cooking pasta, rice and dumplings

619100

RICE STEAMER BASKET - PERFORATED

code	liter	mm	for
619100	13	ø320x(H)270	611708
619209	18	ø360x(H)290	612101
619308	26	ø400x(H)330	612309



613603

DUMPLINGS, RICE AND PASTA STEAMER – WITH BASKET AND LID

– Perforated basket

code	liter	mm
613603	13	ø325x(H)370
613702	18	ø355x(H)405
613801	26	ø400x(H)445

MUSSEL & GRAVY PANS


625002


625057


625101



MUSSEL PAN - WITH LID

– Black enamel
– Flanged stainless steel rim

code	liter	max. contents in kg. (ca.)	mm
625002	2,3	1,2	ø190x(H)120/190
625057	3,0	1,6	ø210x(H)130/200
625101	5,0	2,4	ø225x(H)140/210


625606


625804


625705

GRAVY PAN - WITH LID

– Black enamel.
– Flanged stainless steel rim.

code	liter	mm
625606	0,8	ø125x(H)90/145



SOUP & GRAVY PAN - WITH LID

– Enamelled
– Flanged stainless steel rim
– Low lid

code	liter	mm	colour
625804	0,4	ø100x(H)60	blue
625705	0,6	ø135x(H)60	black

FRYING PANS DIE-CAST ALUMINIUM

- Professional frying pans made of hard cast aluminium, with titanium non-stick coating.
- Handle stays cool, made of 18/10 stainless steel.
- Due to their construction of cast aluminium, the pans heat up very quickly - up to 30% of energy can be saved.

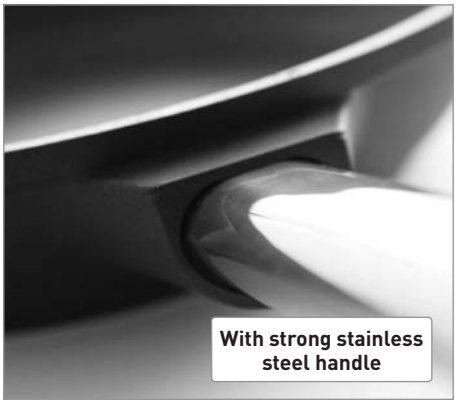


INDUCTION FRYING PAN

code	height (mm)	ø mm
629154	50	240
629253	55	280
629345	60	320



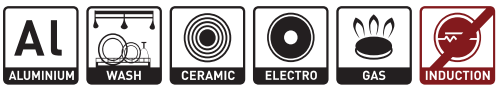
Induction bottom


With strong stainless steel handle

Full range of the induction cookers on page 290-291



FRYING PANS DIE-CAST ALUMINIUM





- Professional frying pans made of hard cast aluminium, with titanium non-stick coating.
- Handle made of 18/10 stainless steel which doesn't get hot.
- Due to their construction of cast aluminium, the pans heat up very quickly - up to 30% of energy can be saved.



FRYING PAN

code	height (mm)	ø mm
629109	55	240
629208	55	280
629307	55	320
629352	55	360
629390	55	400



GRILL PAN – RIDGED SURFACE

code	mm	height (mm)
629802	280x280	55



SAUTÉ PAN

code	height (mm)	ø mm
629505	85	280



FISH FRYING PAN - OVAL

code	mm	height (mm)
629604	400x275	35



WOK

code	height (mm)	ø mm
839010	100	320



CRÊPES PAN

code	height (mm)	ø mm
629413	20	320

FRYING PANS ALUMINIUM

– Aluminium with epoxy coated steel handle.



FRYING PAN

– With 3 layers of nano ceramic non-stick coating

code	bottom (mm)	mm
627600	ø140	ø200x(H)40
627617	ø180	ø240x(H)45
627662	ø200	ø260x(H)45
627624	ø220	ø280x(H)50
627631	ø260	ø320x(H)50
627648	ø280	ø360x(H)50
627655	ø300	ø395x(H)50

FRYING PANS ALUMINIUM

– Aluminium with epoxy coated steel handle



WOK PAN

– With 3-layers of Marble non-stick coating

code	bottom (mm)	mm
627730	ø210	ø280x(H)75
627747	ø210	ø320x(H)100





CRÊPES PAN

– With 3-layers of Marble non-stick coating.

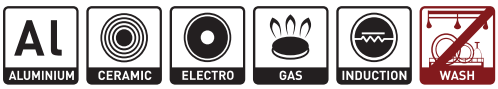
code	bottom (mm)	mm
627679	ø240	ø280x(H)20
627686	ø280	ø320x(H)20

FISH FRYING PAN - OVAL

– With 3-layers of Marble non-stick coating.

code	mm
627716	280x400x(H)55

FRYING PANS CERAMIC SILICON HANDLE



- Nano ceramic non-stick coating on the inside and outside.
- Made of natural materials with an energy-efficient procedure.
- Very high temperature resistance, up to 400°C, 150°C higher than traditional non-stick coatings.
- Smooth surface, a drop of oil is enough for a good frying result.
- Light grey coating color allows discoloration of oil or butter to be easily seen.
- Very hard surface, high wear resistance.
- Stainless steel handle with insulated silicon handle for a good grip.

See movie

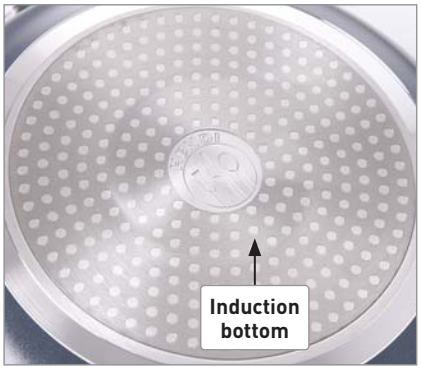




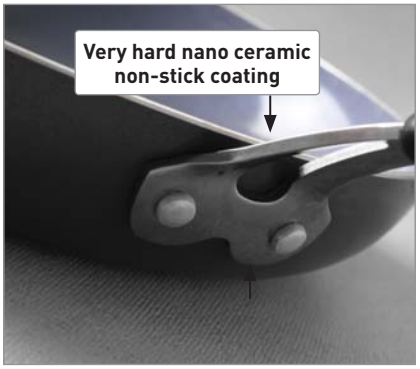
Full range of the induction cookers on page 290-291

FRYING PANS

code	mm
621103	ø200x(H)44
621110	ø240x(H)50
621127	ø260x(H)52
621134	ø280x(H)52
621158	ø320x(H)60







FRYING PANS CLASSIC STEEL



– Traditional frying pans made of rolled steel
– Favourite pans of cooking masters
– Simplicity, quality, firmness and versatility, features appreciated by many generations

See movie



FRYING PAN

code	bottom (mm)	mm	thickness (mm)
628591	ø150	ø200x(H)45	3
628638	ø180	ø240x(H)45	3
628607	ø190	ø250x(H)50	3
628614	ø220	ø280x(H)50	3
628706	ø240	ø300x(H)50	3
628621	ø260	ø320x(H)50	3
628713	ø280	ø370x(H)55	3

CRÊPES PAN

code	bottom (mm)	mm	thickness (mm)
628805	ø190	ø230x(H)25	3



BLINIS FRYING PAN

code	bottom (mm)	mm	thickness (mm)
628850	ø100	ø140x(H)35	3



OMELETTE PAN

code	bottom (mm)	mm	thickness (mm)
628904	ø170	ø200x(H)38	2

HARDENING BEFORE FIRST USE



Step 1
Put some potato peelings in the frying pan



Step 2
Add aproximately 200 ml water



Step 3
Boil for about 20 minutes



Step 4
Empty the pan and rinse with running warm water



Step 5
Pour a thin layer of oil into the pan



Step 6
Heat the oil for a couple of minutes and after that wipe the pan clean with a paper towel

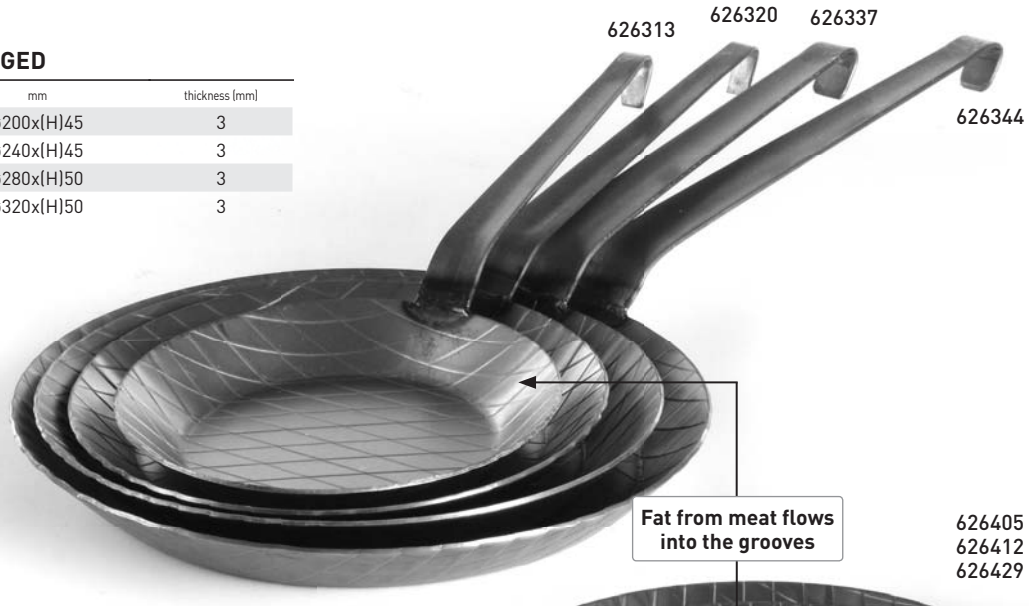
FRYING PANS CLASSIC STEEL

– Grooves on the pan surface assure ideal air circulation which speeds up the frying process

CERAMIC ELECTRO GAS INDUCTION WASH

FRYING PAN FORGED

code	mm	thickness (mm)
626313	ø200x(H)45	3
626320	ø240x(H)45	3
626337	ø280x(H)50	3
626344	ø320x(H)50	3



626405
626412
626429

PAELLA PAN FORGED

code	mm	thickness (mm)
626405	ø200x(H)28	3
626412	ø240x(H)28	3
626429	ø280x(H)35	3

WOK 3-PLY - WITHOUT LID

– 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

WASH CERAMIC ELECTRO GAS INDUCTION

code	mm
839003	ø360x(H)90





839003

ALUMINIUM CERAMIC ELECTRO GAS INDUCTION WASH

GOURMET PAN

– Non-stick coating
– With bakelite handle
– Perfect for serving scrambled eggs, shrimps and other hot snacks and small dishes

code	-	mm
110126	set of 2	ø150x(H)30



110126

SPECIALS



626801

CERAMIC ELECTRO GAS INDUCTION WASH

CAST IRON CASSEROLE

– Black enamelled cast iron pan
– Enamelled sheet steel lid

code	mm	liter
626801	ø360x(H)150	10



508527

ROASTING PAN

S.S. STAINLESS STEEL -40°C 250°C TEMP

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

code	mm
508503	290x220x(H)50
508510	350x245x(H)55
508527	400x280x(H)60

Oven mitts on page 317



FRYING PANS PAELLA

WASH CERAMIC ELECTRO GAS INDUCTION





ENAMELLED PAELLA PANS

– With 2 handles
– Enamelled sheet steel

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

ENAMELLED PAELLA BOWLS

– Deep model
– Enamelled sheet steel

code	mm
622858	ø240x(H)70
622865	ø280X(H)80
622889	ø400X(H)100

GAS ONLY WASH



Fiesta gas grill on page 355



PAELLA PAN

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

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



GASTRONORM CONTAINERS







	GASTRONORM CONTAINER PROFI LINE	GASTRONORM CONTAINER KITCHEN LINE	GASTRONORM CONTAINERS BUDGET LINE	GASTRONORM CONTAINER TRITAN BPA FREE	GRILAMID GN CONTAINER FOR HIGH TEMPERATURES
SUITABLE FOR:					
Convection ovens	✔	✔	✔		
Bain-marie system	✔	✔	✔		✔
Chafing dishes	✔	✔	✔		✔
Refrigerators	✔	✔	✔	✔	✔
Food storage	✔	✔	✔	✔	✔
Dishwasher cleaning	✔	✔	✔	✔	✔
PROPERTIES:					
For use at temperatures	-40°C / 300°C	-40°C / 300°C	-40°C / 300°C	-40° / 90°C	-40°C / 150°C
Stackable	✔	✔	✔	✔	✔
CONSTRUCTION:					
Made of	stainless steel 18/10	stainless steel	stainless steel	tritan	grilamid
Thickness (mm)	0,6-0,8	0,6-0,8	0,6-0,7	2-3	2-2,9
Available heights (mm)	20 up to 200	20 up to 200	20 up to 200	65 up to 200	65 up to 150
ACCESSORIES:					
Perforated containers	✔	✔			
Lids	✔	✔	✔	✔	✔
Lids with silicone rim		✔	✔		
Lids with spoon recess	✔	✔			
Driping tray				✔	
Adaptor bar	✔	✔			
ADDITIONAL INFO:					
	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 • Easy to clean	Reinforced corners to add strenght • Gastronorm size engraved • If threated correct corrosion resistant • Easy to clean	If threated correct corrosion resistant • Easy to clean	Bisphenol A Free • High impact resistance, very durable • Doesn't absorb odours or flavours • Gastronorm size engraved • With capacity scale • Cristal clear material • Easy to clean	Can be used in bain-marie system and chafing dishes • Stable in cooking water, sterilizable at steam 134°C > 200 cycles • High impact resistance, very durable • Doesn't absorb odours or flavours • Gastronorm size engraved in the corner • With capacity scale • Easy to clean
MORE ON PAGE:	**22-23**	**24-25**	**26-27**	**28**	**29**

					
	GASTRONORM CONTAINER POLYCARBONATE TRANSPARENT	**GASTRONORM CONTAINER POLYCARBONATE BLACK & WHITE**	**GASTRONORM CONTAINER POLYPROPYLENE**	**HACCP STORAGE CONTAINER**	**GASTRONORM CONTAINER PORCELAIN**
					✔
	✔	✔	✔	✔	✔
	✔	✔	✔	✔	
	✔	✔	✔	✔	✔
	-40°C / 110°C	-40°C / 110°C	-40°C / 80°C	-40°C / 80°C	under 600°C
	✔	✔	✔	✔	✔
	polycarbonate	polycarbonate	polypropylene	polypropylene	porcelain
	2-3	2-3	2-2,9	2-2,9	
	65 up to 200	65 up to 150	100 up to 200	65 up to 200	20 up to 65
	✔	✔	✔	✔	
	✔				
	High impact resistance, very durable • Doesn't absorb odours or flavours • Gastronorm size engraved in the bottom • With capacity scale • Crystal clear material • Easy to clean	Perfect for presentation • High impact resistance, very durable • Doesn't absorb odours or flavours • Gastronorm size engraved in the bottom • With capacity scale • Crystal clear material • Easy to clean	Gastronorm size engraved • With capacity scale • Transparant material • Doesn't absorb odours or flavours	With integrated HACCP label for monitoring of food storage process • Gastronorm size engraved • With capacity scale • Transparant material • Doesn't absorb odours or flavours • 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
	32	**30-31**	**33**	**34-35**	**146**

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 system and chafing dishes



height (mm)




801222


801321


801666

GASTRONORM CONTAINER 1/1
– 530x325 mm

code	thickness (mm)	height (mm)	liter
801208	0,8	200	28,0
801215	0,8	150	21,0
801222	0,8	100	14,0
801239	0,8	65	9,0
801246	0,8	40	5,0
801253	0,8	20	2,5

GASTRONORM CONTAINER 2/3
– 354x325 mm

code	thickness (mm)	height (mm)	liter
801307	0,8	200	18,0
801314	0,8	150	13,0
801321	0,7	100	9,0
801338	0,7	65	5,5
801345	0,7	40	3,0
801352	0,7	20	2,3

GASTRONORM CONTAINER 2/4
– 530x162 mm

code	thickness (mm)	height (mm)	liter
801666	0,7	100	6,0



GASTRONORM CONTAINER 1/2
– 325x265 mm

code	thickness (mm)	height (mm)	liter
801406	0,8	200	12,5
801413	0,7	150	9,5
801420	0,7	100	6,5
801437	0,7	65	4,0
801444	0,7	40	2,0
801451	0,7	20	1,7



GASTRONORM CONTAINER 1/3
– 325x176 mm

code	thickness (mm)	height (mm)	liter
801505	0,8	200	7,8
801512	0,7	150	5,7
801529	0,7	100	4,0
801536	0,7	65	2,5
801543	0,7	40	2,0
801550	0,7	20	1,2



GASTRONORM CONTAINER 1/4
– 265x162 mm

code	thickness (mm)	height (mm)	liter
801604	0,8	200	5,5
801611	0,7	150	4,0
801628	0,7	100	2,8
801635	0,7	65	1,8
801642	0,7	40	1,7
801659	0,7	20	0,9



GASTRONORM CONTAINER 1/6
– 176x162 mm

code	thickness (mm)	height (mm)	liter
801703	1,0	200	3,4
801710	0,8	150	2,4
801727	0,7	100	1,3
801734	0,7	65	1,0



GASTRONORM CONTAINER 1/9
– 176x108 mm

code	thickness (mm)	height (mm)	liter
801826	0,7	100	1,0
801833	0,7	65	0,6



ADAPTOR BAR FOR GASTRONORM CONTAINERS
– For fitting small GN-containers in bain-maries, chafing dishes etc.

code	mm
808153	GN 1/1 - 525x20
808108	GN 1/2 - 325x20



GASTRONORM CONTAINER 1/1 PERFORATED
– 530x325 mm

code	thickness (mm)	height (mm)	liter
802229	0,8	100	14,0
802236	0,8	65	9,0
802243	0,8	40	5,0



GASTRONORM CONTAINER 2/3 PERFORATED
– 354x325 mm

code	thickness (mm)	height (mm)	liter
802328	0,7	100	9,0
802335	0,7	65	5,5
802342	0,7	40	3,0



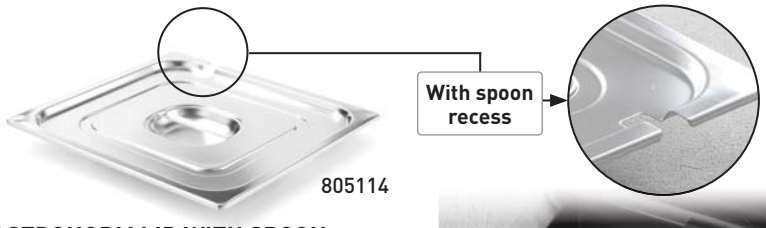
GASTRONORM CONTAINER 1/2 PERFORATED
– 530x325 mm

code	thickness (mm)	height (mm)	liter
802427	0,7	100	6,5
802434	0,7	65	4,0
802441	0,7	40	2,0



GASTRONORM LID

code	thickness (mm)	mm
804100	0,8	GN 1/1 - 530x325
804117	0,7	GN 2/3 - 354x325
804179	0,8	GN 2/4 - 530x162
804124	0,7	GN 1/2 - 265x325
804131	0,7	GN 1/3 - 325x176
804148	0,7	GN 1/4 - 265x162
804155	0,7	GN 1/6 - 176x162
804162	0,7	GN 1/9 - 176x108



GASTRONORM LID WITH SPOON RECESS

code	thickness (mm)	mm
805107	0,7	GN 1/1 - 530x325
805114	0,7	GN 2/3 - 354x325
805121	0,7	GN 1/2 - 265x325
805138	0,7	GN 1/3 - 325x176
805145	0,7	GN 1/4 - 265x162
805152	0,7	GN 1/6 - 176x162



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 system and chafing dishes.



height (mm)



20 40 65 100 150 200



806142



806241



806340

GASTRONORM CONTAINER 1/1
– 530x325 mm

code	thickness (mm)	height (mm)	liter
806159	0,7	200	28,0
806142	0,7	150	21,0
806135	0,6	100	14,0
806128	0,6	65	9,0
806111	0,6	40	5,0
806104	0,6	20	2,5

GASTRONORM CONTAINER 2/3
– 354x325 mm

code	thickness (mm)	height (mm)	liter
806258	0,7	200	18,0
806241	0,7	150	13,0
806234	0,6	100	9,0
806227	0,6	65	5,5
806210	0,6	40	3,0
806203	0,6	20	1,5

GASTRONORM CONTAINER 1/2
– 325x265 mm

code	thickness (mm)	height (mm)	liter
806357	0,7	200	12,5
806340	0,7	150	9,5
806333	0,6	100	6,5
806326	0,6	65	4,0
806319	0,6	40	2,0
806302	0,6	20	1,0



GASTRONORM CONTAINER 1/3
– 325x176 mm

code	thickness (mm)	height (mm)	liter
806456	0,7	200	7,8
806449	0,7	150	5,7
806432	0,6	100	4,0
806425	0,6	65	2,5
806418	0,6	40	1,5
806401	0,6	20	0,6



GASTRONORM CONTAINER 1/4
– 265x162 mm

code	thickness (mm)	height (mm)	liter
806555	0,7	200	5,5
806548	0,7	150	4,0
806531	0,6	100	2,8
806524	0,6	65	1,8



GASTRONORM CONTAINER 1/6
– 176x162 mm

code	thickness (mm)	height (mm)	liter
806654	0,7	200	3,4
806647	0,7	150	2,4
806630	0,6	100	1,6
806623	0,6	65	1,0



GASTRONORM CONTAINER 1/9
– 176x108 mm

code	thickness (mm)	height (mm)	liter
806739	0,7	100	1,0
806722	0,6	65	0,6



ADAPTOR BAR FOR GASTRONORM CONTAINERS
– For fitting small GN-containers in bain-maries, chafing dishes etc.

code	mm
808153	GN 1/1 - 525x20
808108	GN 1/2 - 325x20





GASTRONORM CONTAINER 1/1 PERFORATED
– 530x325 mm

code	thickness (mm)	height (mm)	liter
807132	0,6	100	14,0
807125	0,6	65	9,0
807118	0,6	40	5,0



GASTRONORM CONTAINER 2/3 PERFORATED
– 354x325 mm

code	thickness (mm)	height (mm)	liter
807224	0,6	65	5,5



GASTRONORM CONTAINER 1/2 PERFORATED
– 325x265 mm

code	thickness (mm)	height (mm)	liter
807330	0,6	100	6,5
807323	0,6	65	4,0



GASTRONORM LID WITH SILICONE RIM
– With silicone rim for airtight sealing
– Only suitable for "Kitchen-Line" and "Budget-Line" gastronorm containers
– The airtight cover structure helps keep food fresh and avoid leaking during transportation

code	thickness (mm)	mm
804001	1	GN 1/1 - 530x325
804018	0,8	GN 2/3 - 354x325
804025	0,7	GN 1/2 - 265x325
804032	0,7	GN 1/3 - 325x176
804049	0,7	GN 1/4 - 265x162
804056	0,7	GN 1/6 - 176x162



GASTRONORM LID

code	thickness (mm)	mm
806814	0,7	GN 1/1 - 530x325
806821	0,7	GN 2/3 - 354x325
806838	0,7	GN 1/2 - 265x325
806845	0,7	GN 1/3 - 325x176
806852	0,7	GN 1/4 - 265x162
806869	0,7	GN 1/6 - 176x162
806876	0,7	GN 1/9 - 176x108



GASTRONORM LID WITH SPOON RECESS

code	thickness (mm)	mm
806913	0,7	GN 1/1 - 530x325
806920	0,7	GN 2/3 - 354x325
806937	0,7	GN 1/2 - 265x325
806944	0,7	GN 1/3 - 325x176
806951	0,7	GN 1/4 - 265x162
806968	0,7	GN 1/6 - 176x162
806975	0,7	GN 1/9 - 176x108

GASTRONORM CONTAINERS BUDGET LINE



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







height (mm)
20
40
65
100
150
200


800133

GASTRONORM CONTAINER 1/1
– 530x325 mm

code	height (mm)	liter
800157	200	28
800140	150	21
800133	100	14
800126	65	9
800119	40	5
800102	20	2,5


800232

GASTRONORM CONTAINER 2/3
– 354x325 mm

code	height (mm)	liter
800249	150	13
800232	100	9
800225	65	5,5
800218	40	3


800331

GASTRONORM CONTAINER 1/2
– 325x265 mm

code	height (mm)	liter
800355	200	12,5
800348	150	9,5
800331	100	6,5
800324	65	4
800317	40	2
800300	20	1


800430

GASTRONORM CONTAINER 1/3
– 325x176 mm

code	height (mm)	liter
800454	200	7,8
800447	150	5,7
800430	100	4
800423	65	2,5
800416	40	1,5
800409	20	0,6


800539

GASTRONORM CONTAINER 1/4
– 265x162 mm

code	height (mm)	liter
800553	200	5,5
800546	150	4
800539	100	2,8
800522	65	1,8


800638

GASTRONORM CONTAINER 1/6
– 176x162 mm

code	height (mm)	liter
800652	200	3,4
800645	150	2,4
800638	100	1,6
800621	65	1


800737

GASTRONORM CONTAINER 1/9
– 176x108 mm

code	height (mm)	liter
800737	100	1
800720	65	0,6


800812

GASTRONORM LID

code	mm
800812	GN 1/1 - 530x325
800836	GN 1/2 - 265x325
800843	GN 1/3 - 325x176
800850	GN 1/4 - 265x162
800867	GN 1/6 - 176x162
800829	GN 2/3 - 354x325
800874	GN 1/9 - 176x108


804032

GASTRONORM LID WITH SILICONE RIM
– With silicone rim for airtight sealing
– Only suitable for "Kitchen-Line" and "Budget-Line" gastronorm containers
– The airtight cover structure helps keep food fresh and avoid leaking during transportation

code	thickness (mm)	mm
804001	1	GN 1/1 - 530x325
804018	0,8	GN 2/3 - 354x325
804025	0,7	GN 1/2 - 265x325
804032	0,7	GN 1/3 - 325x176
804049	0,7	GN 1/4 - 265x162
804056	0,7	GN 1/6 - 176x162



GASTRONORM CONTAINERS TRITAN BPA FREE

– Doesn't absorb odours or flavours.
– Contains no Bisphenol A.
– Very clear transparency.




869215

GASTRONORM CONTAINER 1/1
– 530x325 mm

code	height (mm)	liter
869208	200	28,0
869215	150	21,0
869222	100	14,0
869239	65	9


869314

GASTRONORM CONTAINER 1/2
– 325x265 mm

code	height (mm)	liter
869307	200	12,5
869314	150	9,5
869321	100	6,5
869338	65	4,0


869413

GASTRONORM CONTAINER 1/3
– 325x176 mm

code	height (mm)	liter
869406	200	7,8
869413	150	5,7
869420	100	4,0
869437	65	2,5


869505

GASTRONORM CONTAINER 1/4
– 265x162 mm

code	height (mm)	liter
869505	200	5,5
869512	150	4,0
869529	100	2,8
869536	65	1,8


869611

GASTRONORM CONTAINER 1/6
– 176x162 mm

code	height (mm)	liter
869604	200	3,4
869611	150	2,4
869628	100	1,3
869635	65	1,0


869727

GASTRONORM CONTAINER 1/9
– 176x108 mm

code	height (mm)	liter
869727	100	1,0
869734	65	0,6


869819

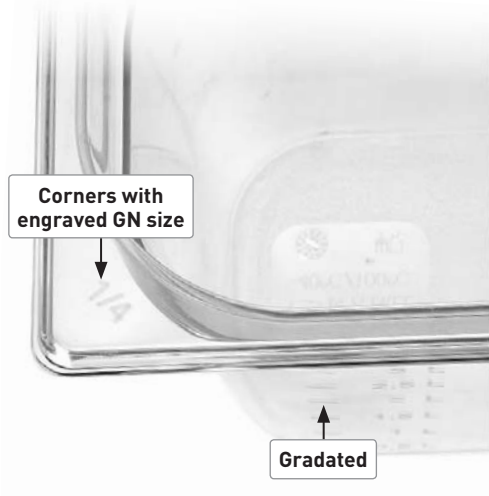
GASTRONORM LID

code	mm
869819	GN 1/1 - 530x325
869826	GN 1/2 - 265x325
869833	GN 1/3 - 325x176
869840	GN 1/4 - 265x162
869857	GN 1/6 - 176x162
869864	GN 1/9 - 176x108


869918

DRIPPING TRAY

code	mm
869918	GN 1/1 - 530x325
869925	GN 1/2 - 265x325

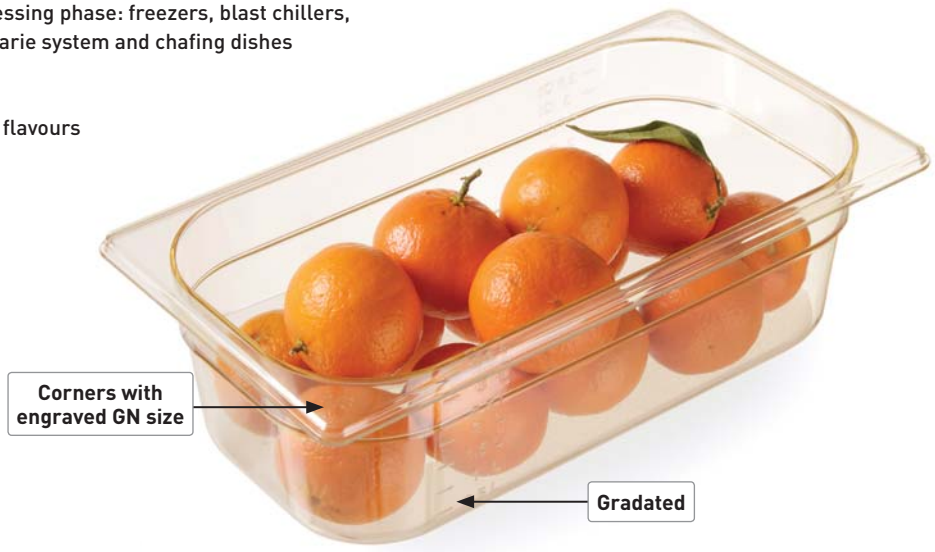


GRILAMID GN CONTAINER FOR HIGH TEMPERATURES

NEW!

BPA FREE · WASH · STACKABLE · -40°C 150°C TEMP

- Gastronorm container made of Grilamid - high quality polyamide
- High temperature resistant from -40°C to 150°C
- Can be used in each processing phase: freezers, blast chillers, microwave ovens, bain-marie system and chafing dishes
- BPA-free
- High cracking resistance
- Doesn't absorb odours or flavours
- High transparency
- Light yellow




869260


869369


869475

GASTRONORM CONTAINER 1/1
– 530x325 mm

code	height (mm)	liter
869260	150	20
869277	100	13,3
869284	65	9,0

GASTRONORM CONTAINER 1/2
– 325x265 mm

code	height (mm)	liter
869369	150	9,0
869376	100	6,1
869383	65	4,0

GASTRONORM CONTAINER 1/3
– 325x176 mm

code	height (mm)	liter
869468	150	5,5
869475	100	3,8
869482	65	2,5


869567


869673


869772

GASTRONORM CONTAINER 1/4
– 265x162 mm

code	height (mm)	liter
869567	150	3,8
869574	100	2,6
869581	65	1,7

GASTRONORM CONTAINER 1/6
– 176x162 mm

code	height (mm)	liter
869666	150	2,3
869673	100	1,6
869680	65	1,0

GASTRONORM CONTAINER 1/9
– 176x108 mm

code	height (mm)	liter
869772	100	0,9
869789	65	0,6


869949

GASTRONORM LID

code	mm
869949	GN 1/1 - 530x325
869956	GN 1/2 - 265x325
869963	GN 1/3 - 325x176
869970	GN 1/4 - 265x162
869987	GN 1/6 - 176x162
869994	GN 1/9 - 176x108

High temperature resistant - can be used in microwave ovens, bain-marie system and chafing dishes



GASTRONORM CONTAINERS POLYCARBONATE BLACK

– High quality professional Gastronorm containers made of black polycarbonate.
– Doesn't absorb odours or flavours.





862209

GASTRONORM CONTAINER 1/1

– 530x325 mm

code	height (mm)	liter
862209	65	9,0



862421

GASTRONORM CONTAINER 1/2

– 325x265 mm

code	height (mm)	liter
862421	100	6,5
862438	65	4,0



862513

GASTRONORM CONTAINER 1/3

– 325x176 mm

code	height (mm)	liter
862513	150	5,7
862520	100	4,0
862537	65	2,5



862629

GASTRONORM CONTAINER 1/4

– 265x162 mm

code	height (mm)	liter
862629	100	2,8
862636	65	1,8



862711

GASTRONORM CONTAINER 1/6

– 176x162 mm

code	height (mm)	liter
862711	150	2,4
862728	100	1,6
862735	65	1,0



862902

GASTRONORM LID

– Without spoon recess.

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

GASTRONORM CONTAINERS POLYCARBONATE WHITE

NEW!

WASH | PC POLYCARBONATE | STACKABLE | -40°C 110°C TEMP

– High quality professional Gastronorm containers made of white polycarbonate.
– Doesn't absorb odours or flavours.







862285

GASTRONORM CONTAINER 1/1
– 530x325 mm

code	height (mm)	liter
862285	65	9,0





862476

GASTRONORM CONTAINER 1/2
– 325x265 mm

code	height (mm)	liter
862476	100	6,5
862483	65	4,0





862575

GASTRONORM CONTAINER 1/3
– 325x176 mm

code	height (mm)	liter
862568	150	5,7
862575	100	4,0
862582	65	2,5

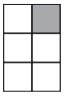




862674

GASTRONORM CONTAINER 1/4
– 265x162 mm

code	height (mm)	liter
862674	100	2,8
862681	65	1,8





862773

GASTRONORM CONTAINER 1/6
– 176x162 mm

code	height (mm)	liter
862766	150	2,4
862773	100	1,6
862780	65	1,0



862964

GASTRONORM LID

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

GASTRONORM CONTAINERS POLYCARBONATE TRANSPARENT

- High quality professional Gastronorm containers made of transparent polycarbonate
- Doesn't absorb odours or flavours





861202

GASTRONORM CONTAINER 1/1
– 530x325 mm

code	height (mm)	liter
861202	200	28,0
861219	150	21,0
861226	100	14,0
861233	65	9,0



861424

GASTRONORM CONTAINER 1/2
– 325x265 mm

code	height (mm)	liter
861400	200	12,5
861417	150	9,5
861424	100	6,5
861431	65	4,0



861523

GASTRONORM CONTAINER 1/3
– 325x176 mm

code	height (mm)	liter
861509	200	7,8
861516	150	5,7
861523	100	4,0
861530	65	2,5



861622

GASTRONORM CONTAINER 1/4
– 265x162 mm

code	height (mm)	liter
861608	200	5,5
861615	150	4,0
861622	100	2,8
861639	65	1,8



861721

GASTRONORM CONTAINER 1/6
– 176x162 mm

code	height (mm)	liter
861707	200	3,4
861714	150	2,4
861721	100	1,6
861738	65	1,0



861820

GASTRONORM CONTAINER 1/9
– 176x108 mm

code	height (mm)	liter
861820	100	1,0
861837	65	0,6



864104

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

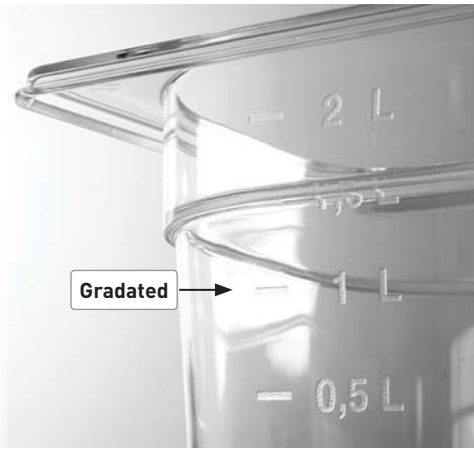
code	mm
864104	GN 1/1 - 530x325
864128	GN 1/2 - 265x325
864135	GN 1/3 - 325x176
864142	GN 1/4 - 265x162
864159	GN 1/6 - 176x162
864166	GN 1/9 - 176x108



868522

DRIPPING TRAY

code	mm	
868522	GN 1/1 - 530x325	
868546	GN 1/2 - 325x265	
868553	GN 1/3 - 325x176	NEW!
868560	GN 1/4 - 265x162	NEW!
868577	GN 1/6 - 172x162	NEW!



GASTRONORM CONTAINERS POLYPROPYLENE

– Doesn't absorb odours or flavours.






880012

GASTRONORM CONTAINER 1/1
– 530x325 mm

code	height (mm)	liter
880005	200	28,0
880012	150	21,0
880029	100	14


880111

GASTRONORM CONTAINER 1/2
– 325x265 mm

code	height (mm)	liter
880104	200	12,5
880111	150	9,5
880128	100	6,5


880210

GASTRONORM CONTAINER 1/3
– 325x176 mm

code	height (mm)	liter
880203	200	7,8
880210	150	5,7
880227	100	4,0


880319

GASTRONORM CONTAINER 1/4
– 265x162 mm

code	height (mm)	liter
880302	200	5,5
880319	150	4,0
880326	100	2,8


880418

GASTRONORM CONTAINER 1/6
– 176x162 mm

code	height (mm)	liter
880401	200	3,4
880418	150	2,4
880425	100	1,6


880524

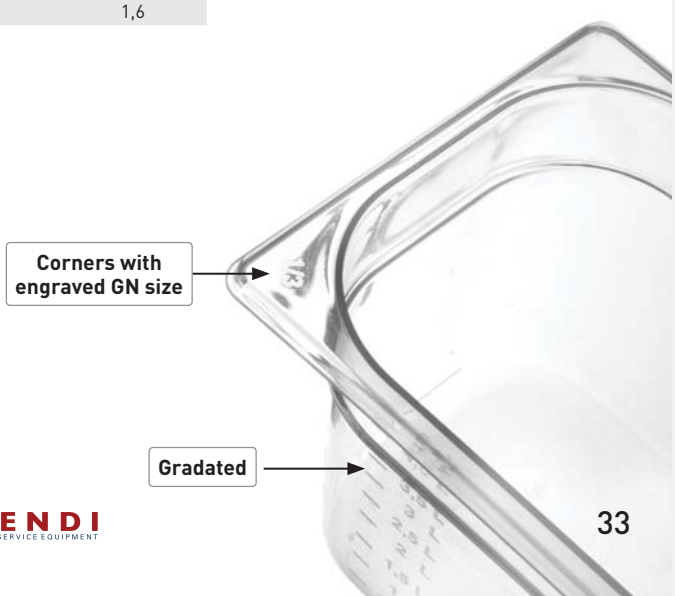
GASTRONORM CONTAINER 1/9
– 176x108 mm

code	height (mm)	liter
880524	100	1,0


880609

GASTRONORM LID

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



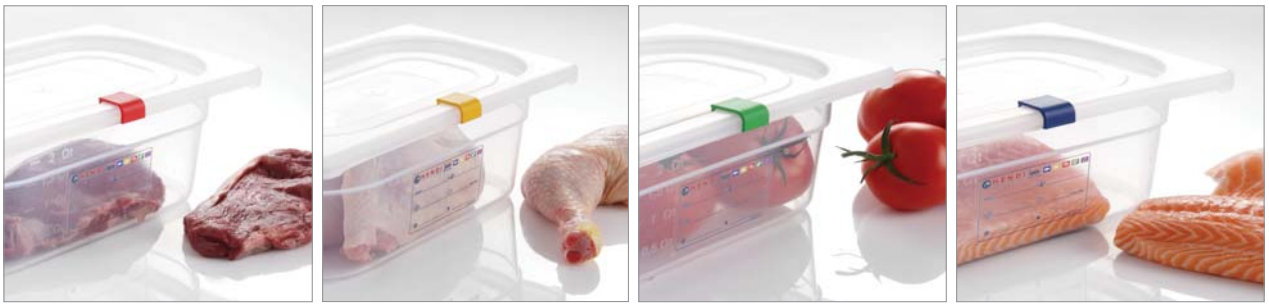
HACCP STORAGE CONTAINERS



- 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.

NEW!







880050



880159

STORAGE CONTAINER GASTRONORM 1/1

– 530x325 mm

code	height (mm)	liter
880050	200	28
880067	150	21
880074	100	14

STORAGE CONTAINER GASTRONORM 1/2

– 325x265 mm

code	height (mm)	liter
880159	200	12,5
880166	150	9,5
880173	100	6,5



880258

STORAGE CONTAINER GASTRONORM 1/3
– 325x176 mm

code	height (mm)	liter
880258	200	7,8
880265	150	5,7
880272	100	4,0
880289	65	2,5



880371

STORAGE CONTAINER GASTRONORM 1/4
– 265x162 mm

code	height (mm)	liter
880357	200	5,5
880364	150	4,0
880371	100	2,8
880388	65	1,8



880456

STORAGE CONTAINER GASTRONORM 1/6
– 176x162 mm

code	height (mm)	liter
880456	200	3,4
880463	150	2,4
880470	100	1,3
880487	65	1,0



880555

STORAGE CONTAINER GASTRONORM 1/9
– 176x108 mm

code	height (mm)	liter
880555	100	1,0
880562	65	0,6

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

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



880623

LID CLIPS FOR HACCP STORAGE CONTAINERS
– 12 pcs. in blister pack

code	packed per	colour
880661	12	red
880678	12	green
880685	12	yellow
880692	12	blue
880869	12	purple

NEW!



HORECA MARKERS
– 2 pieces on blistercard
– For writing on food containers
– Erasable

code	packed per
871546	2



871546



CUTTING BOARD HACCP

– Made of polyethylene HDPE 500.
– Meets HACCP standards.
– Both sides suitable for cutting.



CUTTING BOARD HACCP 600X400

– Both sides suitable for cutting.

code	colour	for	mm
825600	white	cheese, bread	600x400x(H)18
825617	red	raw meat	600x400x(H)18
825624	blue	fish	600x400x(H)18
825631	green	fruits, vegetables	600x400x(H)18
825648	brown	cooked meat	600x400x(H)18
825655	yellow	raw poultry	600x400x(H)18

CUTTING BOARD HACCP 450X300

– Both sides suitable for cutting.

code	colour	for	mm
825518	white	cheese, bread	450x300x(H)12,7
825525	red	raw meat	450x300x(H)12,7
825532	blue	fish	450x300x(H)12,7
825549	green	fruits, vegetables	450x300x(H)12,7
825556	brown	cooked meat	450x300x(H)12,7
825563	yellow	raw poultry	450x300x(H)12,7



826201

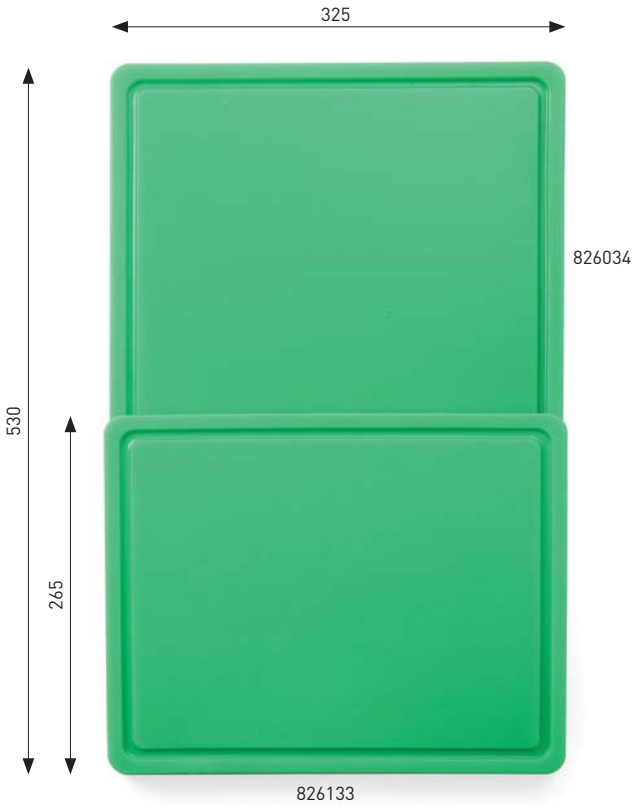
CUTTING BOARD RACK

– For 6 cutting boards up to 20 mm thick.

code	mm
826201	303x211x(H)205

CUTTING BOARD HACCP

– Made of polyethylene HDPE 500.
– Meets HACCP standards.
– Both sides suitable for cutting.





CUTTING BOARD HACCP GASTRONORM 1/1

– One side smooth and other side with groove.

code	colour	for	mm	
826003	white	cheese, bread	530x325x(H)15	
826010	red	raw meat	530x325x(H)15	
826027	blue	fish	530x325x(H)15	
826034	green	fruits, vegetables	530x325x(H)15	
826041	brown	cooked meat	530x325x(H)15	
826058	yellow	raw poultry	530x325x(H)15	
826065	purple	alergen	530x325x(H)15	NEW!

CUTTING BOARD HACCP GASTRONORM 1/2

– One side smooth and other side with groove.

code	colour	for	mm	
826102	white	cheese, bread	265x325x(H)12	
826119	red	raw meat	265x325x(H)12	
826126	blue	fish	265x325x(H)12	
826133	green	fruits, vegetables	265x325x(H)12	
826140	brown	cooked meat	265x325x(H)12	
826157	yellow	raw poultry	265x325x(H)12	
826164	purple	alergen	265x325x(H)12	NEW!



CUTTING BOARD PERFECTCUT



NEW!

HDPE POLYETHYLENE · HACCP COMPLIANT · WASH

CUTTING BOARD PERFECT CUT

– Made of polyethylene HDPE.
– Meets HACCP standards.
– With scale 0-40 cm.

code	colour	mm	suitable for
826409	white	500x380x(H)12	cheese, bread
826416	red	500x380x(H)12	raw meat
826423	blue	500x380x(H)12	fish
826430	green	500x380x(H)12	fruits, vegetables
826447	brown	500x380x(H)12	cooked meat
826454	yellow	500x380x(H)12	raw poultry

Embossed scale for easy slicing into equal pieces

CUTTING BOARD WHITE

NEW!

HDPE POLYETHYLENE · WASH



CUTTING BOARD WITH HANDLE

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

code	mm
826348	250x150x(H)10
826355	300x200x(H)10

Groove to prevent leaking



CUTTING BOARD - GROOVED

– Made of polyethylene HDPE.
– With groove.
– Non-slip feet.

code	mm
826362	355x250x(H)15



CUTTING BOARD

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

code	mm
826379	450x300x(H)20
826386	500x350x(H)18
826393	600x400x(H)20



826300





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	mm
826300	380x305x(H)1,4



598047





ANTI-SLIP MAT

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

code	mm
598047	1500x300

506943



506936



506950

BAMBOO CUTTING BOARDS

code	mm	type
506936	500x350x(H)40	rectangular
506943	330x250x(H)40	rectangular
506950	ø400x(H)35	round

CUTTING BOARD WOOD



CUTTING BOARD
– Rubberwood
– With handles

code	mm	-
506912	265x325x(H)45	GN 1/2
506905	530x325x(H)45	GN 1/1



CARVING BOARD
– Solid beech wood
– Grooved

code	mm
505205	390x230x(H)16



BREAD BOARD
– Solid beech wood

code	mm
505007	340x200x(H)14



CUTTING BOARD WITH GRIP
– Solid beech wood

code	mm
505106	390x160x(H)13





BAGUETTE BOARD
– Wooden with removable grid

code	mm
505502	475x322



BAGUETTE BOARD
– Solid beech wood
– Combined model, 1 side grooved and 1 side ribbed

code	mm
505403	530x325x(H)18



KNIFE SETS - KURT SCHELLER EDITION





9-PIECE KNIVES SET - KURT SCHELLER EDITION

- Made of one piece of hard, stainless steel 3CR13
- Handle made of stainless steel 410 with 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 - Meat fork curved - 320 mm
  - 2 - Knife sharpener - 340 mm
  - 3 - Santoku knife - 336 mm
  - 4 - Cook's knife - 370 mm
  - 5 - Cook's knife - 330 mm
  - 6 - Ham/salmon knife - 331 mm
  - 7 - Bread knife - 333 mm
  - 8 - Boning knife - 285 mm
  - 9 - Paring knife - 193 mm

code
975770



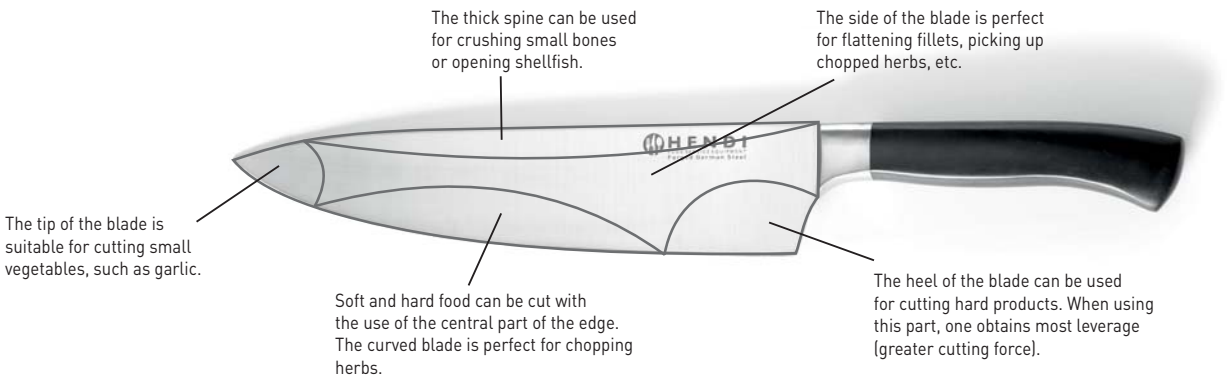
Delivered with a handy case

KNIVES PROFI LINE

German Steel X50CrMoV15 | POM POM PLASTIC

– 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 till 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.





COOK'S KNIFE



code	thickness (mm)	blade/knife length (mm)
844205	3,3	250/385

COOK'S KNIFE



code	thickness (mm)	blade/knife length (mm)
844212	3,3	200/335

COOK'S KNIFE



code	thickness (mm)	blade/knife length (mm)
844250	2	150/265

CARVING KNIFE



code	thickness (mm)	blade/knife length (mm)
844311	2,7	250/380

CARVING KNIFE



code	thickness (mm)	blade/knife length (mm)
844304	2,6	200/330

BONING KNIFE
– Flexible



code	thickness (mm)	blade/knife length (mm)
844267	2	150/270

PARING KNIFE



code	thickness (mm)	blade/knife length (mm)
844236	1,9	90/195

KNIFE SHARPENER DIAMOND
– Oval



code	blade/knife length (mm)
844403	310/445

HAM/SALMON KNIFE
– Granton indentations



code	thickness (mm)	blade/knife length (mm)
844328	2,6	300/430

BREAD KNIFE



code	thickness (mm)	blade/knife length (mm)
844298	2,4	215/340

BREAD KNIFE
– Offset



code	thickness (mm)	blade/knife length (mm)
844281	2,4	215/340

CLEAVER
– Plain version



code	thickness (mm)	blade/knife length (mm)
844342	4	170/295

CLEAVER
– Granton indentations



code	thickness (mm)	blade/knife length (mm)
844335	2,5	170/295

SANTOKU KNIFE
– Granton indentations



code	thickness (mm)	blade/knife length (mm)
844274	3	180/310

CARVING FORK



code	thickness (mm)	blade/knife length (mm)
844229	9	150/285

MEAT FORK CURVED



code	thickness (mm)	blade/knife length (mm)
844243	2,5	130/255

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 bakelite handle



COOK'S KNIFE



code	blade/knife length (mm)
781319	200/340

COOK'S KNIFE



code	blade/knife length (mm)
781357	150/295

CARVING KNIFE



code	blade/knife length (mm)
781340	200/340

BONING KNIFE



code	blade/knife length (mm)
781371	150/285

BREAD KNIFE



code	blade/knife length (mm)
781333	230/345

KITCHEN KNIFE



code	blade/knife length (mm)
781388	125/240

PARING KNIFE



code	blade/knife length (mm)
781395	90/200

POULTRY SHEARS



code	blade/knife length (mm)
781401	140/250

CARVING FORK



code	blade/knife length (mm)
781364	175/290

CLEAVER



code	blade/knife length (mm)
781302	180/300

HAM/SALMON KNIFE



code	blade/knife length (mm)
781326	215/380

KNIFE SHARPENER



code	blade/knife length (mm)
781418	ø10x230/360

KNIFE MAGNET WITH HOOKS

– With 2 magnetic strips

PP POLYPROPYLENE

code	length (mm)	no of hooks
820209	300	3 hooks
820308	450	5 hooks
820407	600	6 hooks



820209



820308



820407



KNIVES GREEN LINE

S.S. STAINLESS STEEL WASH

NEW!

- The blade of the knife, included the Monobloc one, has formed of martensitic material made of stainless steel with Carbonium-Molibdenum-Vanadium, then they have a guarantee of sharp, corrosion proof-cutting edges.
- Taper ground blades for better balance, comfort and effectiveness.
- Each knife is hand-finished and hand-sharpened.
- Uniform and optimal cutting edge (<35°), tested with laser equipment.
- Long edge life and excellent Sharpening potential.
- The exclusive ergonomic handle design made in Santoprene mixed with PP materials is non-slip and much safer to use.
- The handle can be cleaned in dishwasher and sterilized.
- The green colour makes the knife immediately visible on the work bench.

PARING KNIFE, CURVED MODEL



code	blade/knife length (mm)
843802	70/175

STEAK KNIFE



code	blade/knife length (mm)
843819	120/220

VEGETABLE KNIFE



code	blade/knife length (mm)
843826	110/215

COOKING KNIFE



code	blade/knife length (mm)
843833	140/260

COOKING KNIFE



code	blade/knife length (mm)
843840	160/280

COOKING KNIFE



code	blade/knife length (mm)
843857	180/305

COOKING KNIFE



code	blade/knife length (mm)
843864	200/325

COOKING KNIFE



code	blade/knife length (mm)
843871	220/340

BREAD KNIFE



code	blade/knife length (mm)
843888	260/380

BREAD KNIFE



code	blade/knife length (mm)
843895	300/415

ROAST KNIFE



code	blade/knife length (mm)
843901	230/345

HAM/SALMON KNIFE



code	blade/knife length (mm)
843918	300/415

PASTA KNIFE



code	blade/knife length (mm)
843925	240/360

CLEAVER



code	blade/knife length (mm)
843932	190/325

CHEF KNIFE



code	blade/knife length (mm)
843949	260/400

SLICING KNIFE



code	blade/knife length (mm)
843956	260/400

SLICING KNIFE



code	blade/knife length (mm)
843963	300/440

SLICING KNIFE



code	blade/knife length (mm)
843970	340/485

BONING KNIFE



code	blade/knife length (mm)
843987	130/255

BONING KNIFE



code	blade/knife length (mm)
843994	160/380

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.



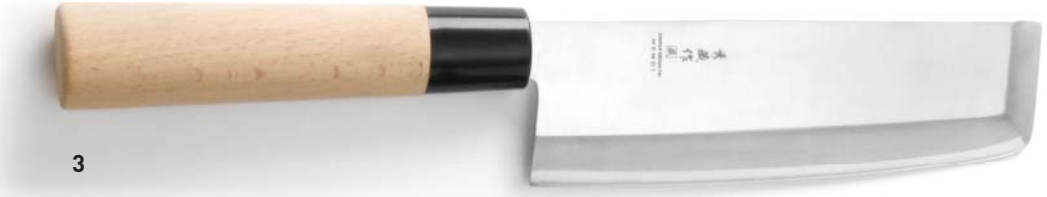
1

KNIFE "SASHIMI"



2

KNIFE "SASHIMI"



3

KNIFE "NAKIRI"



4

KNIFE "SANTOKU"

code	№	name	blade/knife length (mm)	thickness (mm)
845059	1	Knife 'Sashimi'	210/340	4
845042	2	Knife 'Sashimi'	240/370	4
845028	3	Knife 'Nakiri'	180/325	4
845035	4	Knife 'Santoku'	165/295	2



BLACK - UNIVERSAL

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

PP POLYPROPYLENE | S.S. STAINLESS STEEL | HACCP COMPLIANT | WASH

Granton indentations for non-stick cutting



code	№	name	blade/knife length (mm)	model	thickness (mm)
842201	1	Universal knife	90/190	short model	1,2
842102	2	Universal knife	100/205	serrated	1,2
842409	3	Carving knife	150/280		2,5
842607	4	Cook's knife	180/320		2,5
842706	5	Cook's knife	240/385		2,5
842904	6	Ham/salmon knife	350/490		1,7
843000	7	Bread knife	250/385		1,5
843109	8	Bread knife	300/430		1,5
781418	9	Knife sharpener	230/360		ø10

PURPLE - ALERGEN

NEW!

PP POLYPROPYLENE | S.S. STAINLESS STEEL | HACCP COMPLIANT | WASH



code	name	blade/knife length (mm)	thickness (mm)
842676	Cook's knife	180/320	2,5

BROWN - COOKED MEAT

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

code	№	name	blade/knife length (mm)	thickness (mm)
842669	1	Cook's knife	180/320	2,5
842799	2	Cook's knife	240/385	2,5
842966	3	Ham/salmon knife	350/490	1,7

PP POLYPROPYLENE | S.S. STAINLESS STEEL | HACCP COMPLIANT | WASH

Granton indentations for non-stick cutting





1 2 3

RED - RAW MEAT

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

code	№	name	blade/knife length (mm)	thickness (mm)
842423	1	Carving knife	150/290	2,5
842522	2	Filleting knife	150/300	0,9
842621	3	Cook's knife	180/320	2,5
842720	4	Cook's knife	240/385	2,5
842928	5	Ham/salmon knife	350/490	1,7

Granton indentations for non-stick cutting





1 2 3 4 5

YELLOW - POULTRY

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

code	Nº	name	blade/knife length (mm)	thickness (mm)
842539	1	Filleting knife	150/300	0,9
842638	2	Cook's knife	180/320	2,5
842737	3	Cook's knife	240/385	2,5





1



2



3

BLUE - FISH

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

code	Nº	name	blade/knife length (mm)	thickness (mm)
842546	1	Filleting knife	150/300	0,9
842645	2	Cook's knife	180/320	2,5
842744	3	Cook's knife	240/385	2,5





1



2



3

WHITE - CHEESE & BREAD

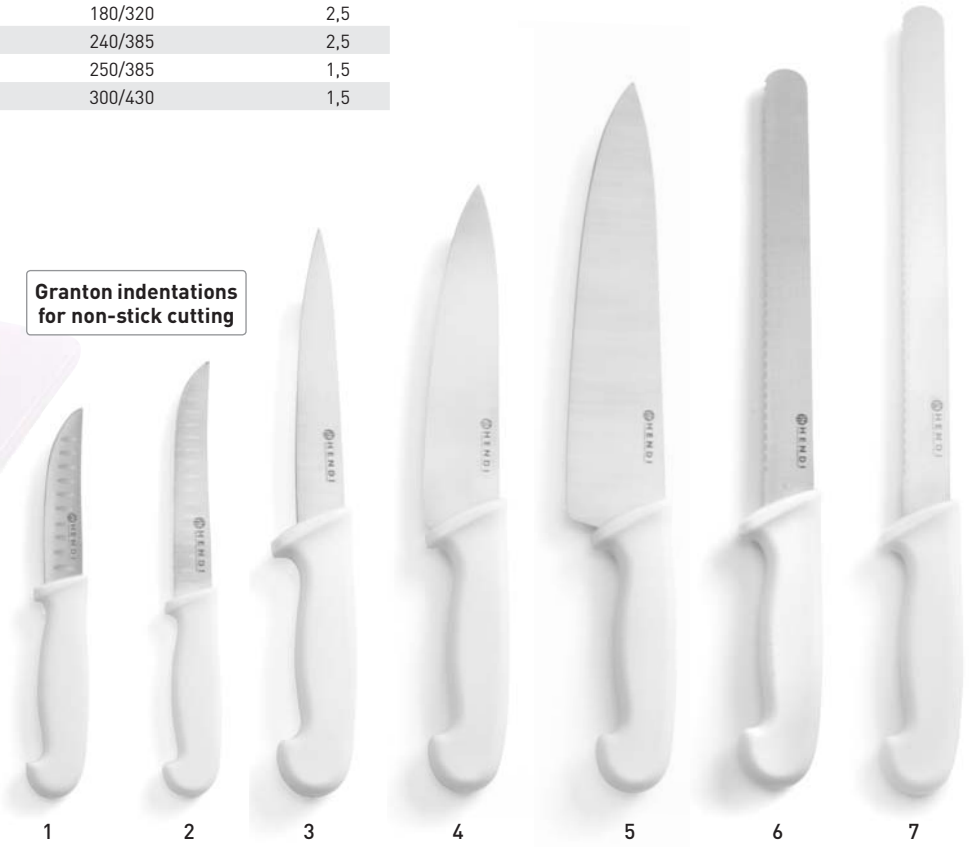
– Polypropylene handle in accordance with HACCP guidelines.
– Each knife is individually packed in a PET blister.

PP POLYPROPYLENE | S.S. STAINLESS STEEL | HACCP COMPLIANT | WASH

code	№	name	blade/knife length (mm)	model	thickness (mm)
842256	1	Universal knife	90/190	short model	1,2
842355	2	Universal knife	130/230	long model	1,2
842553	3	Filleting knife	150/300		0,9
842652	4	Cook's knife	180/320		2,5
842751	5	Cook's knife	240/385		2,5
843055	6	Bread knife	250/385		1,5
843154	7	Bread knife	300/430		1,5



Granton indentations for non-stick cutting



GREEN - FRUITS & VEGETABLES

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

code	№	name	blade/knife length (mm)	model	thickness (mm)
842218	1	Universal knife	90/190	short model	1,2
842119	2	Universal knife	100/205	serrated	1,2
842317	3	Universal knife	130/230	long model	1,2
842614	4	Cook's knife	180/320		2,5
842713	5	Cook's knife	240/385		2,5



Granton indentations for non-stick cutting



PARING KNIVES, SET OF 6 COLOURS

WASH · HACCP COMPLIANT · PP POLYPROPYLENE · S.S. STAINLESS STEEL



842003

PARING KNIVES

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

code	blade/knife length (mm)
842003	75/175



842010

PARING KNIVES

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

code	blade/knife length (mm)
842010	90/185

PARING KNIVES AND PEELERS

- High quality

PARING KNIFE

- "Made in Germany"

WASH · PP POLYPROPYLENE · S.S. STAINLESS STEEL

code	blade/knife length (mm)	
841105	75/180	straight model
841112	87/190	pointed model
841129	60/165	curved model

TOMATO KNIFE

- Polypropylene handle
- "Made in Germany"

WASH · PP POLYPROPYLENE · S.S. STAINLESS STEEL

code	blade/knife length (mm)
841136	110/210



841105 841112 841129 841136

PARING KNIFE WITH WOODEN HANDLE

- "Made in Germany"

S.S. STAINLESS STEEL · WASH

code	blade/knife length (mm)	
841020	60/165	curved model



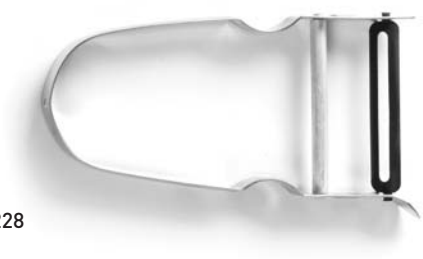
841020

SPEED PEELER

- Transverse model

WASH · S.S. STAINLESS STEEL

code	blade/knife length (mm)	
841228	50/110	on card



841228

PEELER

- Pendulum model

S.S. STAINLESS STEEL

code	blade/knife length (mm)	
841235	50/150	on card



841235



WASH | PP POLYPROPYLENE | S.S. STAINLESS STEEL



CHEESE SLICER

code	mm
856208	205





CHEESE SLICER FOR SOFT CHEESE

code	mm
856215	160





CHEESE GRATER

code	mm
856222	160x60





CHEESE KNIFE FOR SOFT CHEESE

code	mm
856246	160/270





CHEESE KNIFE FOR HARD CHEESE

code	mm
856239	130/260



PIZZA SLICER

code	mm
617007	ø 100x240





DOUGH CUTTER SERRATED BLADE

code	mm
856154	ø60x180





BUTTER CURLER

code		mm
856192	serrated	200





SPREADER - SERRATED

code	mm
855768	100x85x225



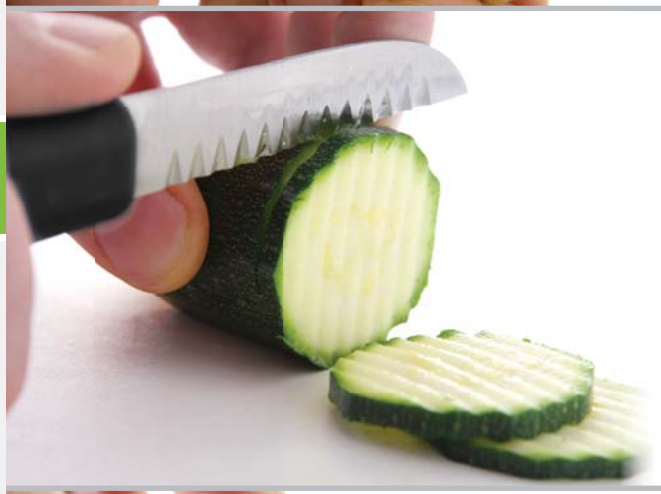


WASH | PP POLYPROPYLENE | S.S. STAINLESS STEEL



POTATO PEELER

code		mm
856178		175





DECORATION KNIFE

code		mm
856062	serated 90 mm	200





TOMATO KNIFE OFFSET

code	-	mm
856253	serated 110 mm	230





APPLE CORER

code		mm
856079	diameter/length ø 20 mm / 100 mm	215

WASH | PP POLYPROPYLENE | S.S. STAINLESS STEEL



LEMON ZESTER

code	mm
856031	155





GRAPEFRUIT KNIFE

code	mm
856185	110/215





VEGETABLE CORER

code	mm
856086	110/220





CITRUS PEELER

code	mm
856055	180

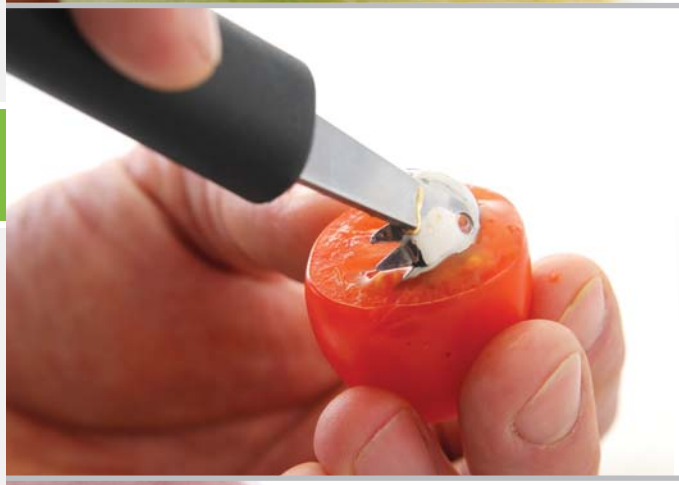






MELON SCOOP OVAL

code	mm
856017	ø26x165





MELON SCOOP SERRATED

code	mm
856024	ø22x155





MELON SCOOP DOUBLE

code	mm
856000	ø22-25x165





CHANNEL KNIFE

code	mm
856048	150

GARNISHING TOOLS

WASH | PP POLYPROPYLENE | S.S. STAINLESS STEEL



856291





DECORATION TOOLSET - 6 PIECES

- Holdall with:
  - Melon scoop double
  - Apple corer 20 mm
  - Decoration knife
  - Melon scoop serated
  - Lemon zester
  - Channel knife

code
856291

MINCING KNIVES & SCISSORS

WASH | PP POLYPROPYLENE | S.S. STAINLESS STEEL



844366

844359

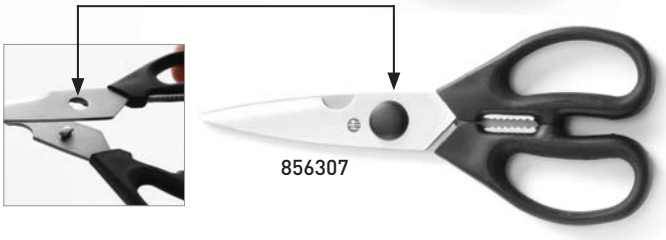
MINCING KNIFE

code		mm
844366	double blade	230
844359	single blade	230





856314



856307

POULTRY SHEARS

- High carbon steel
- Softgrip

code	mm
856314	240

KITCHEN SCISSORS

- Detachable - easy to clean
- Softgrip

code	mm
856307	195

ABS PLASTIC



See movie

224403

KNIFE SHARPENER

– Suitable for quick and easy sharpening of knives
– Sand paper easy to change
– Suitable for all sorts of meat, fish, vegetable and fruit knives

code	mm	V	W
224403	310x110x(H)110	230	50
224410	Sand paper replacement part		



PP POLYPROPYLENE



820605

KNIFE SHARPENER

– With finger protection

code	mm
820605	140



ABS PLASTIC



820612

CERAMIC: crossed electroplated rods for ceramic knives.

COARSE: carbide sharpener for a precision edge every time.

FINE: crossed ceramic rods for professional grade edge honing.



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

POTATO MASHERS AND RICER

POTATO MASHERS
– Heavy duty solid model

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

POTATO MASHER

code	mm
856147	95x(H)230



856147



693001



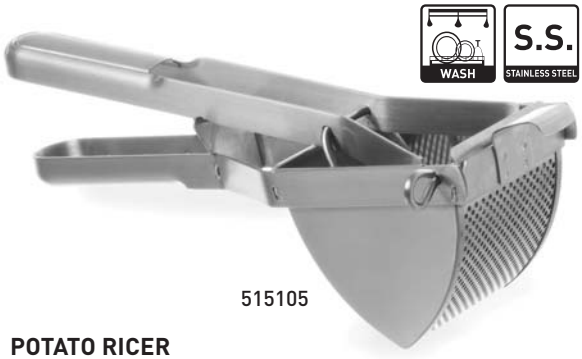
693100



693209







515105

POTATO RICER

code	mm
515105	300x110



570715



856123

GARLIC PRESS

code	mm
570715	175x30

GARLIC PRESS
– Easy to clean
– Two removable grids

code	mm
856123	180x25

PROFI LINE BONZER CAN OPENERS

NEW!

WASH S.S. STAINLESS STEEL

- Top quality Bonzer® can opener - designed to enhance comfort and minimise effort when opening cans.
- Sturdy, reliable, hygienic and safe.
- Patented, quick-release blade carrier makes cleaning and blade replacement simple.
- Reinforced and stiffened steel gear withstands intensive work and pressure.
- Blade with antibacterial coating boosts hygiene and safety.
- Stainless steel base with an option of screwing on to a table top (max. 550 mm thick).
- Handle made of sturdy polyamide.

BONZER®

The Professionals Choice



690017





CAN OPENER PROFI LINE BONZER 10

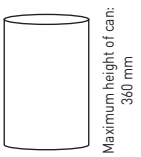
- Basic model for catering use
- Suitable for up to 10 cans a day
- Painted Zinc Diecast head
- Maximum height of opened can: 360 mm

code	mm	
690017	110x80x(H)690	shaft 406 mm



690024





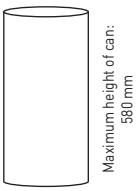
CAN OPENER PROFI LINE BONZER 20

- Suitable for hotels, cafés, restaurants and pubs
- Suitable for up to 20 cans a day
- Painted Zinc Diecast head
- Maximum height of opened can: 360 mm

code	mm	
690024	110x80x(H)690	shaft 406 mm



690031



CAN OPENER PROFI LINE BONZER 40

- Suitable for hotels, schools, canteens, catering businesses and other catering establishments
- Suitable for up to 40 cans a day
- Painted Zinc Diecast head
- Maximum height of opened can: 580 mm

code	mm	
690031	110x70x(H)910	shaft 635 mm

690000





WASH S.S. STAINLESS STEEL

CAN OPENER

– Including table mounting device
– Suitable for cans up to 400 mm

code	mm
690000	550

856116



WASH PP POLYPROPYLENE S.S. STAINLESS STEEL

CAN OPENER

code	mm
856116	200

WASH S.S. STAINLESS STEEL





GRATER, FOUR-SIDED

code	mm
443002	90x65x(H)200

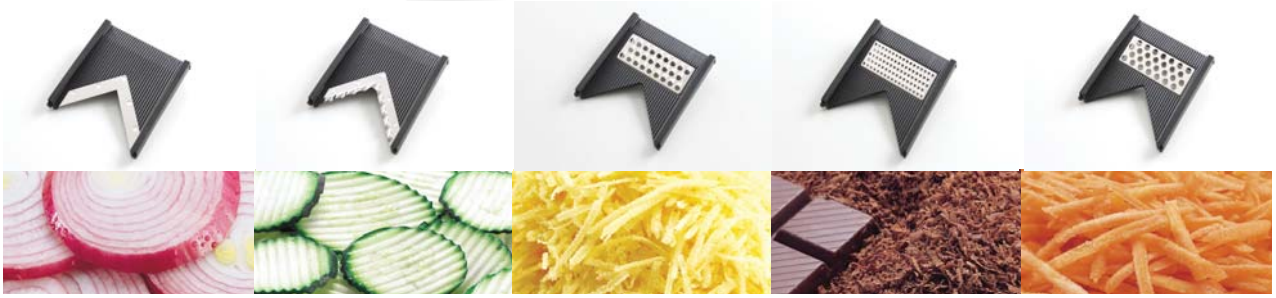


ABS PLASTIC · WASH · PP POLYPROPYLENE

VEGETABLE CUTTER V-TYPE

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

code	mm
222614	130x335x(H)75



ABS PLASTIC · WASH · PP POLYPROPYLENE · S.S. STAINLESS STEEL



VEGETABLE CUTTER

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

code	mm
222652	395x125x(H)200

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





PP POLYPROPYLENE · 18/10 STAINLESS STEEL

MANUAL VEGETABLE SLICER

– Perfect for manual shredding and slicing of fruit, vegetables, cold cuts, cooked ham, mozzarella cheese, etc.
– Made of AISI 304 stainless steel
– Set includes: 5 and 10 mm stainless slicing blades and a container with polypropylene lid
– Container for shredded vegetables
– Cutting surface 205x100 mm

code	mm
443019	355x230x(H)235/350

Container for shredded vegetables





WASH | PP POLYPROPYLENE | S.S. STAINLESS STEEL

Extremely sharp, laser cut rasps





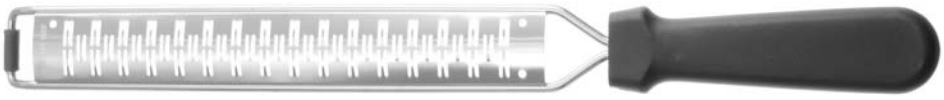
856352





856369





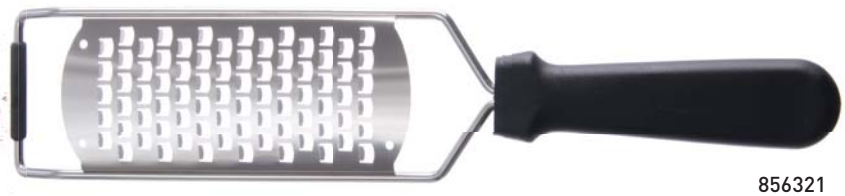
856376

RASPS

code	mm	
856352	35x220 / (L)390	Fine
856369	35x220 / (L)390	Coarse
856376	35x220 / (L)390	Ribbon

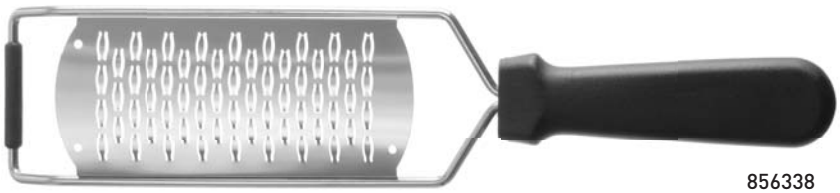
Extremely sharp, laser cut rasps





856321





856338





856345

RASPS

code	mm	
856321	65x135 / (L)315	Coarse
856338	65x135 / (L)315	Ribbon
856345	65x135 / (L)315	Shaver



Special mounting plate allows easy removal and cleaning

Al DIE-CAST S.S. STAINLESS STEEL WASH

See movie



With suction cup feet

FRENCH FRIES CUTTER

- Knives made of stainless steel.
- Comes with 4 blades: 6, 9 and 13 mm, as well as a knife for 8 parts.
- Mountable to working table or wall.

code	mm
630402	430x168x(H)290





NEW!

Fitted with hand protection





TOMATO SLICER

- Slice thickness ± 5 mm.
- Easy to clean.
- With suction cup feet.

S.S. STAINLESS STEEL

With suction cup feet

code	mm
570159	432x202x(H)210

HENDI FOOD SERVICE EQUIPMENT



505694



505656

505670

WOODEN BUTCHER BLOCK ON WOODEN BASE

– Made of beech wood
– Height wooden base: 720 mm

code	mm
506011	500x400x(H)200
505694	500x400x(H)150
505625	400x400x(H)150
505618	400x400x(H)110

POLYETHYLENE BUTCHER BLOCK

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

HDPE POLYETHYLENE S.S. STAINLESS STEEL

code	mm	
505687	500x400x(H)830	set
505663	500x400x(H)80	block
505656	500x400x(H)50	block
505670	500x400x(H)750	stand



505632

WOODEN BUTCHER BLOCK WITHOUT BASE

– Made of beech wood

code	mm
505649	500x400x(H)200
505632	500x400x(H)150

S.S. STAINLESS STEEL



513538

BUTCHER'S HOOK - SET OF 4

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



559208

ROULADE STRING

– Spool with 100g of string
– Made of unbleached cotton
– About 85 m

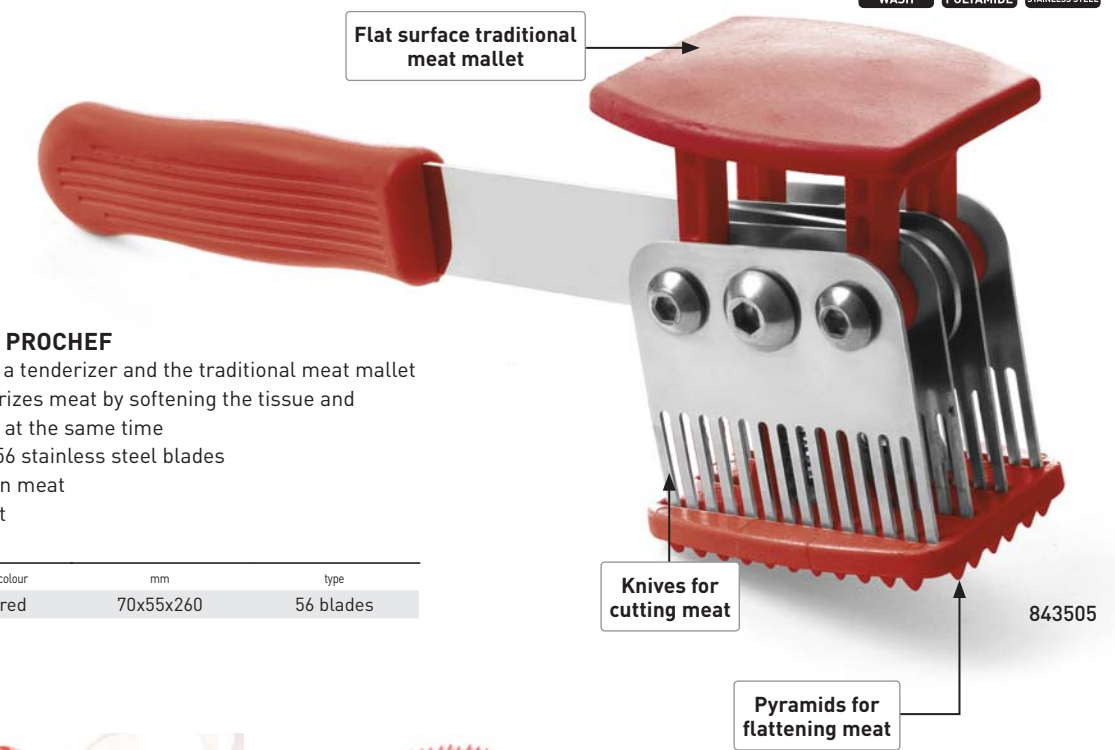
code	packed per
559208	1

MEAT TENDERIZERS



MEAT TENDERIZING HAMMER

code	length (mm)
513002	220



MEAT MALLET PROCHEF

- Combination of a tenderizer and the traditional meat mallet
- Perfectly tenderizes meat by softening the tissue and flattening meat at the same time
- Equipped with 56 stainless steel blades
- Pyramids flatten meat
- Knives cut meat
- Weight 350g

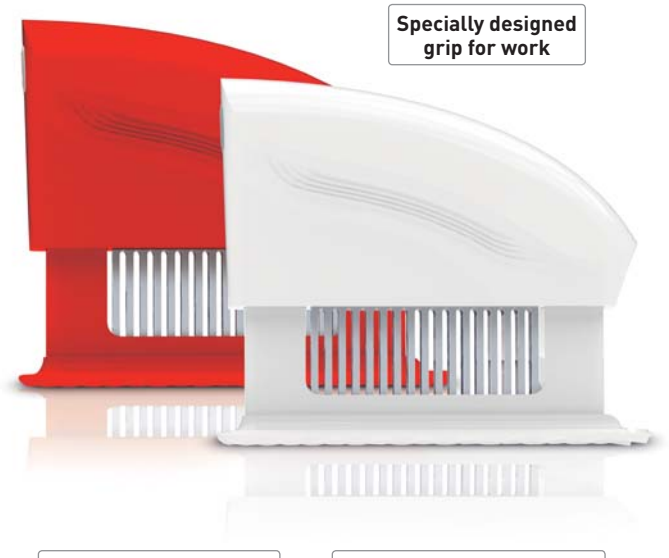
code	colour	mm	type
843505	red	70x55x260	56 blades





ABS PLASTIC | WASH | 18/8 STAINLESS STEEL

NEW!



MEAT TENDERIZER PROFI LINE

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

code	colour	mm	type
843451	red	150x42x(H)118	51 blades
843468	white	150x42x(H)118	51 blades









570104

Al ALUMINIUM | WASH

EGG SLICER - RECTANGULAR

code	mm	
570104	130x85	blister

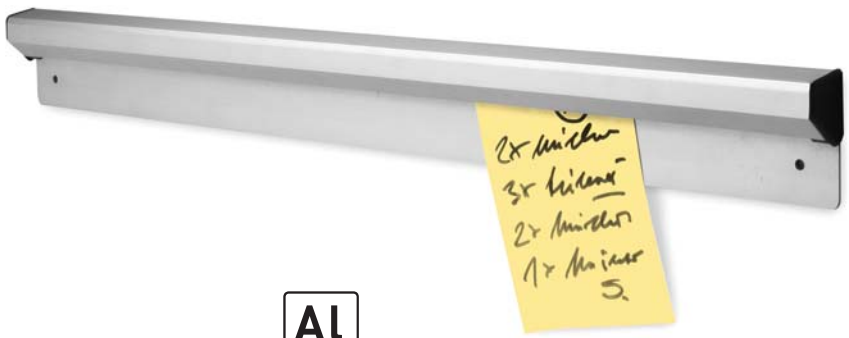


570012

Al ALUMINIUM | WASH

EGG SLICER - OVAL

code	mm	
570012	120x115	in blister



513705

TAB GRABBER

- Glossy aluminium
- Mounting by screws or by adhesive

Al ALUMINIUM

code	mm
513705	600



630808





CHIPS COLANDER STAINLESS STEEL

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

code	mm
630808	ø410x(H)170



630006

CHIPS COLANDER ALUMINIUM

– Fixed bottom and removable strainer

code	mm
630006	ø400x(H)170



630303

MEAT & CHIPS TRAY

code	mm
630303	470x310x(H)75



630136 630235

SALT AND PEPPER SHAKER

– With screw cap

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



630105 630204

SALT AND PEPPER SHAKER

– With screw cap

code		mm
630105	Salt shaker	ø80x(H)195
630204	Pepper shaker	ø65x(H)120



NEW!

516713

LID FOR BUCKET 516706

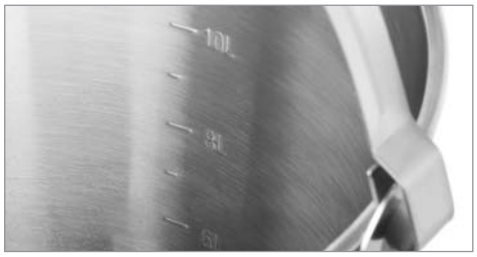
S.S. STAINLESS STEEL

code	mm
516713	ø290



516706





BUCKET WITH REINFORCED BASE

– Graduated

S.S. STAINLESS STEEL

code	liter	mm
516706	12,0	ø300x(H)310



632802

GREASE FILTER FOR DEEP FRYER

– Box 50 pieces.
– Non woven.

code	øxH mm
632802	245 x 250



632901

GREASE FILTER HOLDER FOR DEEP FRYER

S.S. STAINLESS STEEL

code	øxH mm
632901	250 x 200



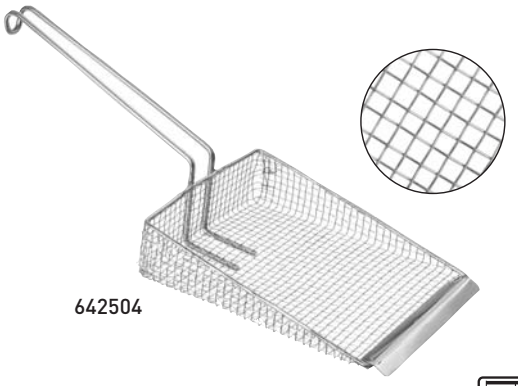
196007

BUCKET

– With lid
– Suitable as fat storage bucket

PP POLYPROPYLENE

code	liter	mm
196007	11,5	ø220x(H)290



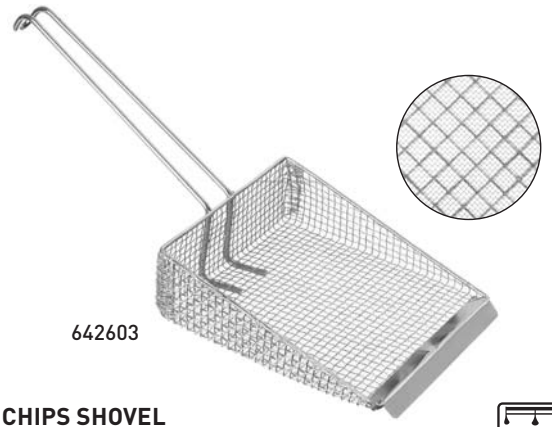
642504

CHIPS SHOVEL

– With 150 mm long wire handle

WASH

code	mm
642504	160x210



642603

CHIPS SHOVEL

– With 225 mm long wire handle
– Double mesh

WASH

code	mm
642603	175x225



642566

FRENCH FRIES FUNNEL SCOOP

– Fill opening 70 mm
– Left and right handed

PC POLYCARBONATE

code	mm
642566	233x205



642559

FRENCH FRIES FUNNEL SCOOP

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

S.S. STAINLESS STEEL

code	mm
642559	200x230



646205

646304

646601

FAT SKIMMER - FINE MESH

– With wire handle

WASH 18/10 STAINLESS STEEL

code	mm
646205	ø125x350
646304	ø150x430

BIRD'S NEST SHAPED STRAINER

– With wire handle and fastening clip

WASH 18/10 STAINLESS STEEL

code	mm
646601	ø80/ø100x395

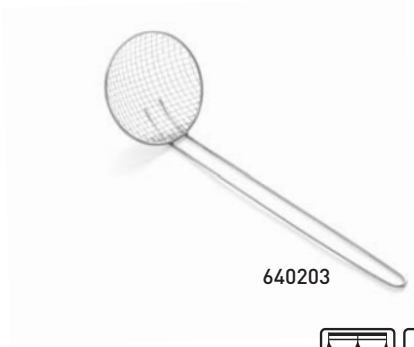
CHIP SCOOPS & SHOVELS

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

ABS PLASTIC · WASH · S.S. STAINLESS STEEL

code	mm
640906	ø220x(L)600
640913	ø240x(L)600
640920	ø260x(L)600





CHIP SCOOP
– With wire handle

WASH · S.S. STAINLESS STEEL

code	mm
640104	ø100x(L)330
640203	ø125x(L)420

NEW!



CHIP SCOOP
– With reinforced wire handle

WASH · 18/10 STAINLESS STEEL

code	mm
640418	ø140x(L)515
640517	ø180x(L)540
640715	ø220x(L)605
640814	ø260x(L)710

CHIP SCOOP
– With reinforced wire handle

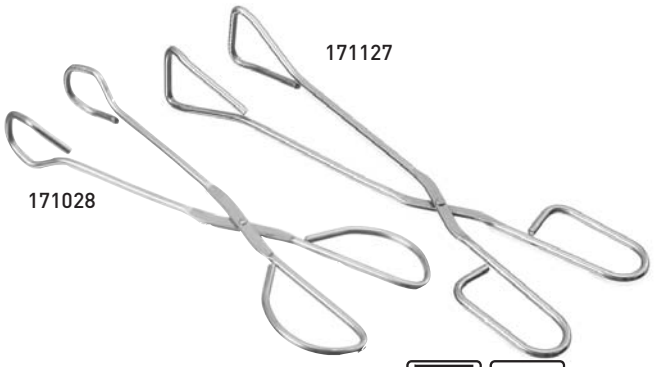
WASH · S.S. STAINLESS STEEL

code	mm
640401	ø160x(L)450
640500	ø180x(L)470
640609	ø200x(L)510
640708	ø220x(L)540
640807	ø240x(L)550





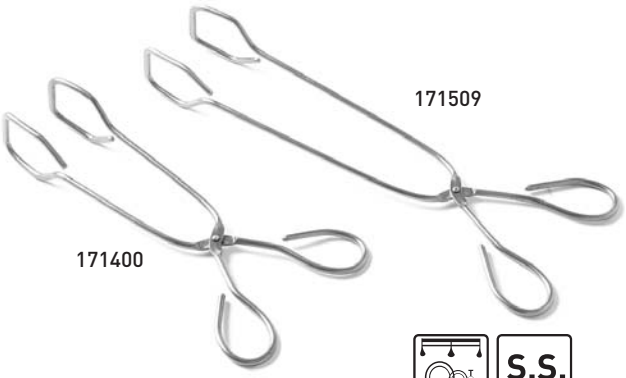
Full range of the deep fryers on page 295-297





SERVING TONGS

code	length (mm)	
171028	240	2 on card
171127	300	2 on card





SERVING TONGS CURVED

code	length (mm)
171400	240
171509	300



They do not scratch the surface of non-stick pans

SERVING TONGS

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

code	length (mm)
171301	240
171318	300
171325	400





SALAD TONGS

– With fastening clip
– Solid design

code	length (mm)	
171707	250	1 on card
171806	300	1 on card
171905	400	1 on card





UNIVERSAL TONGS

– With fastening clip
– Detachable

code	length (mm)
524008	280

SERVING TONGS

– With black PVC insulated handles

code	length (mm)	
171752	250	1 on card
171851	300	1 on card



TWEEZERS

– Long version
– Suitable for e.g. turning deep frying products

code	length (mm)	
680018	300	1 on card

GRIDDLE SCRAPERS



SCRAPER
– With wooden handle

S.S. STAINLESS STEEL · WASH

code	mm
855102	118x100x(L)251

SCRAPER

WASH · PP POLYPROPYLENE · S.S. STAINLESS STEEL

code	mm
855713	80x108x(L)251

HAMBURGER TURNERS



HAMBURGER TURNER
– With wooden handle

S.S. STAINLESS STEEL · <200°C TEMP · WASH

code	mm
855508	120x75x(L)280
855607	150x110x(L)305



HAMBURGER TURNER

WASH · PP POLYPROPYLENE · S.S. STAINLESS STEEL · <80°C TEMP

code	mm
855676	100x76x(L)275
855652	140x105x(L)308



TURNER FLEXIBLE

WASH · PP POLYPROPYLENE · S.S. STAINLESS STEEL · <80°C TEMP

code	thickness (mm)	mm
855669	1,2	150x95
855737	1	200x73



TURNER FLEXIBLE, PERFORATED

WASH · PP POLYPROPYLENE · S.S. STAINLESS STEEL · <80°C TEMP

code	thickness (mm)	mm
855720	1	210x73



PP POLYPROPYLENE S.S. STAINLESS STEEL



SPATULA

– For confectionery substances.
– Smooth flexible blade.

code	mm
855706	110x17
855690	203x34
855744	250x39

PALETTE KNIFE

– With flexible offset blade.

code	mm
855775	110x19
855782	200x32
855683	254x37





KITCHEN SPOON PBT

WASH · MICRO · -40°C 220°C TEMP

code	mm
563007	ø70x380
563106	ø80x450
563205	ø105x600



563007



563106



563205



659700



659809



525005

SPOON EXOGLASS

– Made of Exoglass material

WASH · <200°C TEMP

code	mm
659700	300
659809	380

WOODEN SPOON

– Wooden
– Set of 3

WASH

code	mm
525005	300-350-400



525104



658000

SPATULA

– Wood

WASH

code	mm
525104	260

SPATULA

WASH · PA POLYAMIDE · <200°C TEMP

code	mm
658000	280



659601



659502

SPATULA

WASH · PA POLYAMIDE · <200°C TEMP

code	mm
659601	320

SPATULA

– Slotted
– Made of exoglass plastic

WASH · <200°C TEMP

code	mm
659502	300



659205



659304



659403



659014



659007



659106

SCRAPER

– ABS handle
– Blade made of synthetic rubber

ABS PLASTIC | WASH | <110°C TEMP

code	mm
659205	52x90x(L)257
659304	70x106x(L)358
659403	70x115x(L)410

SCRAPER

– ABS handle.
– Silicone blade.

ABS PLASTIC | WASH | SIL SILICONE | -60°C 260°C TEMP

code	mm
659014	55x90x(L)265
659007	70x105x(L)350
659106	70x105x(L)410



658604



658703



658802



658901





659458



659465



659472

SCRAPER

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

WASH

code	mm
658604	55x90x(L)250
658703	55x90x(L)320
658802	55x90x(L)420
658901	100x150x(L)520

SCRAPER SPOON SHAPED

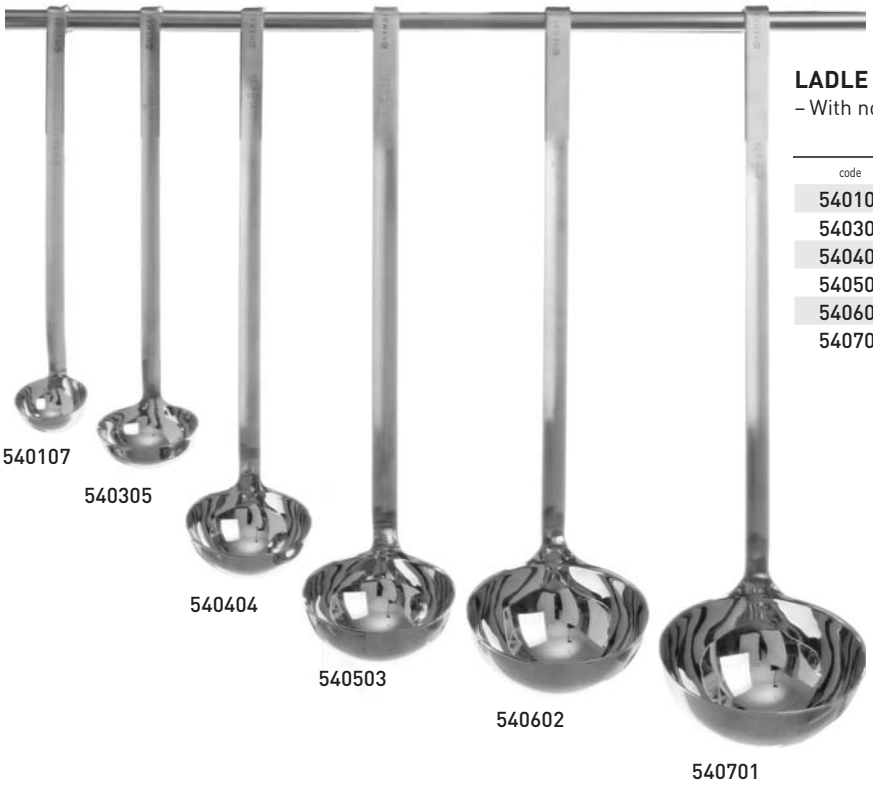
– ABS handle.
– Blade made of synthetic rubber.

ABS PLASTIC | WASH | <110°C TEMP

code	mm
659458	57x88x(L)254
659465	75x117x(L)357
659472	75x117x(L)408

LADLES & SKIMMERS PROFI LINE

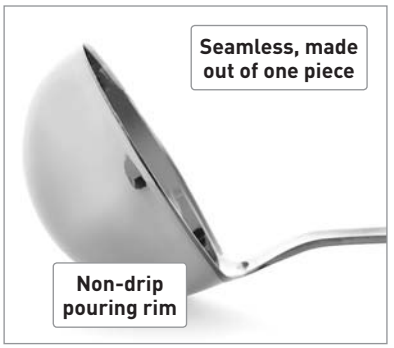
– Professional, seamless one piece, in accordance with HACCP standards
– Heavy-duty stainless steel
– Thickness 4 mm

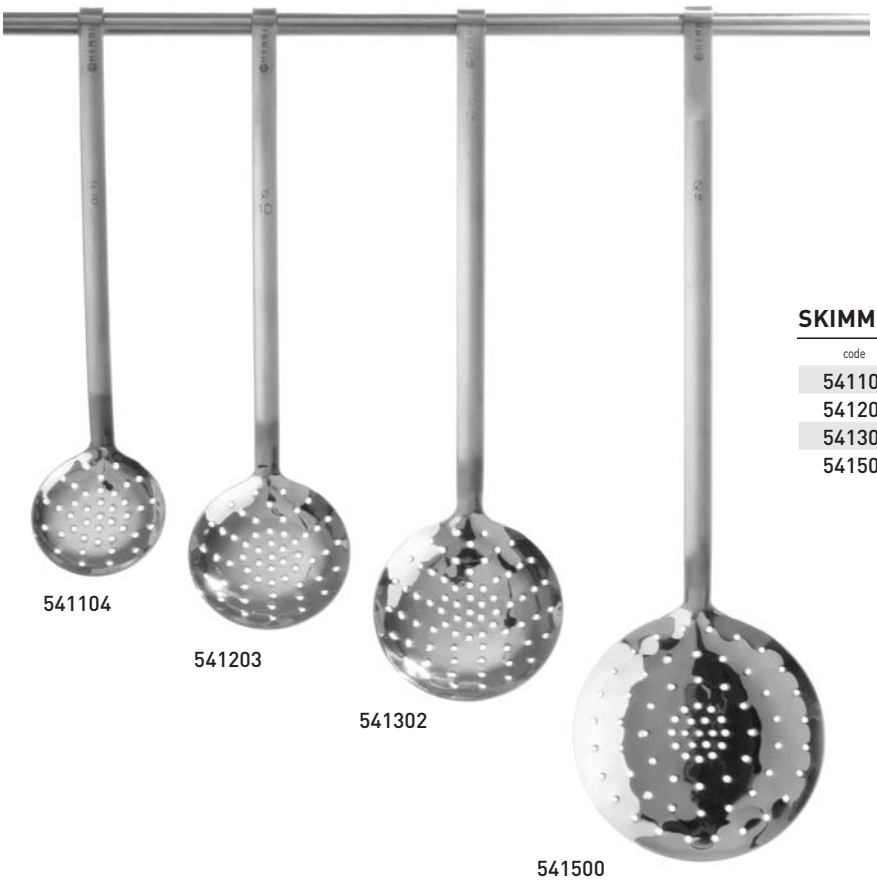


LADLE

– With non-drip pouring rim

code	liter	mm
540107	0,05	ø60x300
540305	0,125	ø80x320
540404	0,25	ø100x400
540503	0,5	ø120x450
540602	0,75	ø145x440
540701	1	ø165x480





SKIMMER

code	mm
541104	ø80x390
541203	ø100x400
541302	ø120x460
541500	ø160x530

BASTING SPOON

code	mm
542606	100x65x430

VEGETABLE SPOON

code	mm
542507	100x65x480

CARVING FORK

code	mm
542705	35x350

SPATULA

code	mm
542200	100x110x510



542606 542507 542705 542200

LADLES & SKIMMERS KITCHEN LINE

– Seamless, one piece
– In accordance with HACCP standard



527207 527306 527108 528204 528105 526118 526101 526200 526309

LADLE

code	liter	mm
527108	0,05	ø60x300
527207	0,18	ø90x360
527306	0,21	ø100x380

SKIMMER

code	mm
528105	ø100x340
528204	ø115x430

SLOTTED SPATULA

code	mm
526118	340

SPATULA

code	mm
526101	340

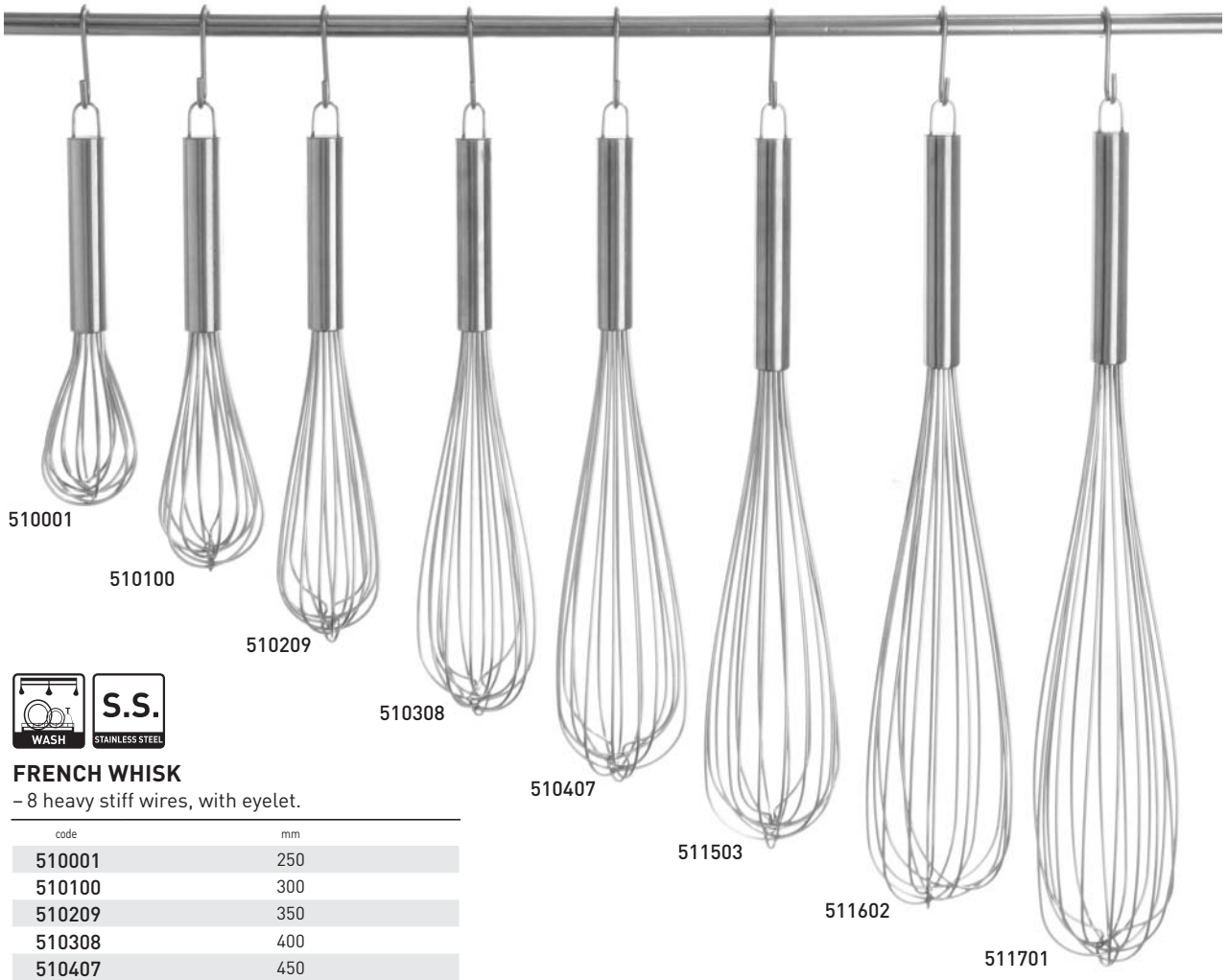
CARVING FORK

code	mm
526200	35x350

VEGETABLE SPOON

code	mm
526309	325

WHISKS



WASH S.S. STAINLESS STEEL

FRENCH WHISK

– 8 heavy stiff wires, with eyelet.

code	mm
510001	250
510100	300
510209	350
510308	400
510407	450
511503	500
511602	550
511701	600



WASH PA POLYAMIDE S.S. STAINLESS STEEL

FRENCH WHISK WITH NYLON HANDLE

– 8 heavy stiff wires, with eyelet.

code	mm
509005	250
509104	300
509203	350
509302	400
509401	450



NEW!

HENDI FOOD SERVICE EQUIPMENT

PIANO WHISK

– 7 flexible piano wires, with eyelet.

code	mm
532003	200
532102	250
532201	300
532300	350



DRESSING- AND PANWHISK

code	mm
856109	160



BOWLS





KITCHEN BOWL

code	liter	mm
530108	0,8	ø160x(H)63
530207	1,3	ø205x(H)70
530306	1,6	ø225x(H)83
530405	2,3	ø250x(H)84
530504	3,1	ø280x(H)99
530603	5,0	ø315x(H)108
530702	6	ø345x(H)118

MIXING BOWL - WITH ROUNDED BASE

code	liter	mm
517109	0,7	ø158x(H)55
517208	1,4	ø197x(H)68
517307	2,3	ø240x(H)88
517406	3,3	ø259x(H)92
517604	4,9	ø300x(H)118

COLANDERS



COLANDER PROFI LINE
– With base and 2 riveted handles

code	mm
535509	ø320x(H)180
535516	ø360x(H)200
535523	ø400x(H)220



COLANDER PERFORATED
– With base and 2 handles.

code	mm
535400	ø235x(H)85
535417	ø285x(H)115
535424	ø315x(H)120



COLANDER KITCHEN LINE
– With base and 2 handles

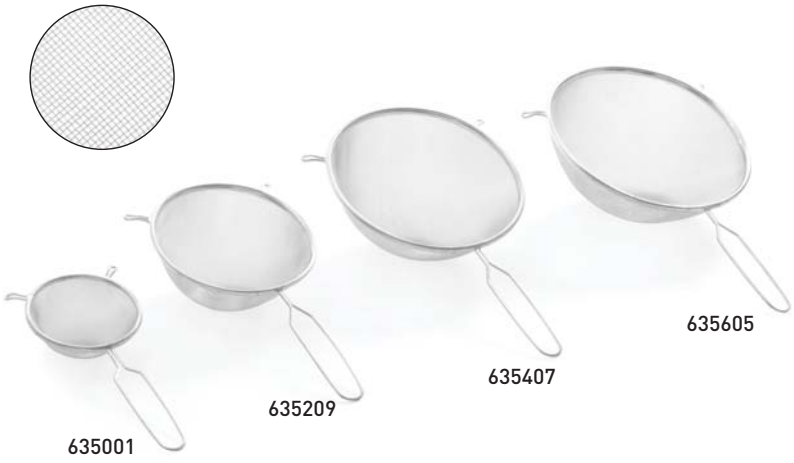
code	mm
535103	ø240x(H)125
535202	ø280x(H)135
535301	ø340x(H)160





CLOTH STRAINER
– Linen
– Washable at up to 95°C

code		mm
556719	1 on card	700x700



SIEVE
– With wire handle

Sn TIN PLATED · WASH

code	mm
635001	ø120x280
635155	ø160x320
635209	ø180x340
635308	ø200x360
635407	ø230x400
635605	ø250x435



SIEVE, DOUBLE MESH
– Wooden handle
– Reinforcing bracket

Sn TIN PLATED · WASH

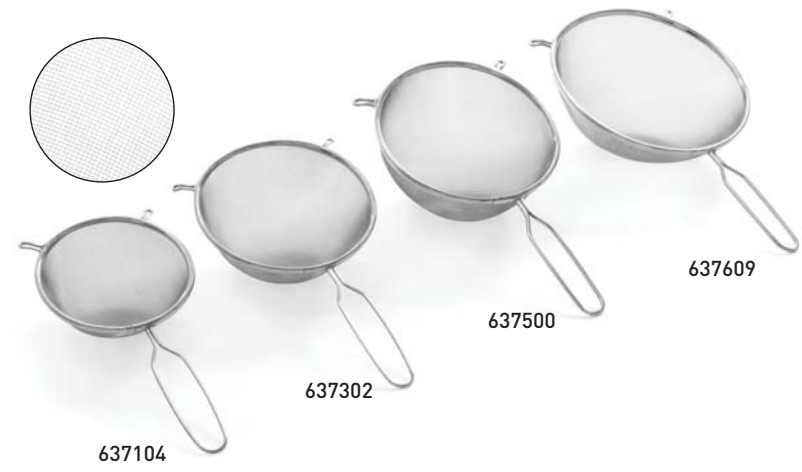
code	mm
639009	ø260x570
639016	ø310x800
639023	ø360x860



SIEVE - FINE MESH
– With wire handle

WASH · 18/10 STAINLESS STEEL

code	mm
638309	ø100x250
638507	ø150x345
638705	ø200x400
638903	ø250x455



SIEVE
– With wire handle

WASH · 18/10 STAINLESS STEEL

code	mm
637104	ø160x305
637203	ø180x325
637302	ø200x360
637401	ø220x380
637500	ø240x410
637609	ø260x440

CONICAL STRAINER



CONICAL STRAINER, WIRE MESH

– Fine wire mesh with wire handle

18/10 STAINLESS STEEL

code	mm
647516	ø160x355
647509	ø180x395



CONICAL STRAINER, HALF WIRE MESH

– Fine wire mesh

18/10 STAINLESS STEEL

code	mm
647554	ø200
647561	ø245



CONICAL STRAINER

S.S. STAINLESS STEEL

code	mm
547304	ø185x350
547502	ø235x395



VEGETABLE STRAINER

– Fine wire mesh and wooden presser.
– With support and wire handle.

18/10 STAINLESS STEEL WASH

code	mm
647592	ø200x390



VEGETABLE STRAINER

– Perfect for preparation of cream soups and tomato sauces.
– Including 2 straining discs (ø140mm), coarse and fine.

WASH 18/10 STAINLESS STEEL

code	mm
515501	ø200x(H)110/195

SALAD SPINNER





222560

222553



ABS PLASTIC | WASH | PA POLYAMIDE | PP POLYPROPYLENE

SALAD SPINNER

- Ideal for drying large amounts of vegetables and fruits after washing
- 222560 has an easy to use water drainage system
- Removable inner basket
- Not available in France

code	liter	mm
222553	12	ø330x(H)430
222560	25	ø440x(H)520



624302

WATER KETTLE - WITH LID

– Hard bakelite handle

Al ALUMINIUM | GAS ONLY | WASH

code	liter	mm
624302	6,5	ø260



518700

WASH | S.S. STAINLESS STEEL

FUNNEL

code	mm
518700	ø120



462904

OIL JUG

– With semi-hinged lid

WASH | S.S. STAINLESS STEEL

code	liter	mm
462904	0,3	ø70x(H)115

DISPENSER BOTTLE



The cap helps the sauce stay fresh and maintains hygiene



558003 558010 558027 557808 557815 557822 557907 557914 557921

DISPENSER BOTTLES

– The cap helps the sauce stay fresh and maintains hygiene

code	liter	colour	mm	packed per
558003	0,20	yellow	ø50x185	1
558010	0,20	red	ø50x185	1
558027	0,20	transparent	ø50x185	1
557808	0,35	yellow	ø55x205	1
557815	0,35	red	ø55x205	1
557822	0,35	transparent	ø55x205	1
557907	0,70	yellow	ø70x240	1
557914	0,70	red	ø70x240	1
557921	0,70	transparent	ø70x240	1



NEW!



SAUCE STAND

18/0 STAINLESS STEEL

– Quality finish.
– With 3 holes.
– Suitable for Hendi dispenser bottles.

code	
557969	3x 20 cl dispenser bottles
557976	3x 35 cl dispenser bottles
557983	3x 70 cl dispenser bottles
630655	5x 70 cl dispenser bottles



HOTDOG STAND

18/0 STAINLESS STEEL

– Quality finish.
– 2 hotdog slots and 2 holes for Hendi dispenser bottles.

code	mm
630648	260x110x(H)118



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







CONFECTIONERY FUNNEL

– Ergonomic handle made of polypropylene.
– Design of stop valve ensures a tight seal.
– With three different nozzles (ø 2, 4 and 6 mm).
– Wire stand and dripping dish.
– Designed for dosing sauces of various consistencie and decorating of dishes and confectionery.

code	mm	liter
551806	ø190x(H)220	1,5

CAKE RING

– Perfect for shaping of cakes and dishes

code	mm
512104	ø 70x(H)45
512302	ø 90x(H)50



512302





SCOOPS



567104 567302 567500

MEASURING JUG POLYPROPYLENE

PP POLYPROPYLENE <110°C TEMP

code	liter	mm
567104	0,5	ø90x(H)140
567203	1	ø110x(H)170
567302	2	ø140x(H)215
567401	3	ø160x(H)240
567500	5	ø190x(H)270



516102 516201 516300

MEASURING JUG STAINLESS STEEL

– Heavy duty.

18/10 STAINLESS STEEL

code	liter	mm
516102	0,5	ø90x(H)110
516201	1	ø120x(H)135
516300	2	ø140x(H)175



521304 521502

SCOOP ALUMINIUM

Al ALUMINIUM WASH

code	length (mm)	liter
521205	180	0,125
521304	205	0,2
521403	245	0,3
521502	265	0,5
521601	310	0,65
521809	390	2



562000 562017 562079

NEW!

SCOOP POLYPROPYLENE

PP POLYPROPYLENE

code	length (mm)	liter
562000	187	0,125
562017	250	0,25
562079	330	0,65







980033

SCALE

– Including ø 200 mm bowl

S.S. STAINLESS STEEL

code	mm	gradation	range
980033	210x140x(H)255	10 g	2 kg



580202

KITCHEN SCALE

– Weighs up to 5000g with gradation of ±1g
– With tare function
– Seamless stainless steel surface
– Powered by 4 AA batteries, not included

S.S. STAINLESS STEEL

code	mm	gradation	range
580202	253x200x(H)53	1 g	5 kg



580004

DIGITAL SCALE

– Powered by 9V alkaline battery (not included)
– With integrated timer
– ABS housing with stainless steel tray

ABS PLASTIC S.S. STAINLESS STEEL

code	mm	gradation	range
580004	170x215x(H)55	1 g	5 kg

LARGE DIGITAL SCALE

– Capacity max. 100kg (220lb)
– Graduation 50g (2oz)
– Readout in kg or lb
– Strain gauge technology for accurate measurement
– Stainless steel surface
– Operation through separate digital display with 3 buttons
– With power saving LCD display with battery indicator
– Powered by 2 AAA batteries, not included

S.S. STAINLESS STEEL

code	mm	gradation	range
580301	300x255x(H)42	50 g(2oz)	100 kg(220lb)





580301

SCALES



NEW!

back display





KITCHEN SCALES CERTIFIED

- For commercial, catering and food industry, and warehouse management
- Two-way graduation, equipped with ZERO, TARA, HOLD (average result) functions
- Stainless steel platter
- 2 large LCD displays - 5 digits (25mm)
- Power supply: batteries (6 x R20,-1,5V), AC 230V/DC 9V
- Battery operating time: alkaline batteries: approx. 1000 hrs, standard batteries approx. 500 hrs
- Ambient temperature: -10°C to +40°C
- Platter size: 230x190mm
- Weight: 2.8 kg

code	gradation	mm	range	W
580349	0,5/1 g	260x287x(H)137	2 kg	0,2
580318	2/5 g	287x260x(H)137	10 kg	0,2
580356	5/10 g	260x287x(H)137	30 kg	0,2

NEW!

back display





KITCHEN SCALES, WATERPROOF (CERTIFIED)

- Small, waterproof scales
- Battery-powered, to be operated in any conditions
- Comes with a stainless steel platter, power supply and batteries
- 2 large LCD displays - 5 digits (25mm)
- Power supply: batteries (6 x R20,-1,5V), AC 230V/DC 9V
- Battery operating time: alkaline batteries: approx. 1000 hrs, standard batteries approx. 500 hrs
- Ambient temperature: -10C to +40°C
- Platter size: 247x195mm
- Weight: 3.7 kg

code	gradation	mm	range	W
580363	0,5/1 g	278x317x(H)141	2 kg	0,2
580370	2/5 g	278x317x(H)141	10 kg	0,2
580387	5/10 g	278x317x(H)141	30 kg	0,2

WAREHOUSE SCALES (CERTIFIED)

- For shops and industry - restaurant and other
- Inbuilt battery allows for use on retail and wholesale markets, etc.
- Optional connection to 230V power supply with 12 V charger
- RS-232 port (computer or fiscal cash register connection)
- When connected to printer – printing of weighing results on labels or receipts
- One 6-digit display
- Steel base (360x460 mm)
- Temperature range: -10° to + 40°C
- Weight: 15 kg

code	gradation	mm	range	W
580332	20 g	360x580x(H)765	150 kg	20

COUNTING SCALES (CERTIFIED)

NEW!

- Affordable solution for small shops and door-to-door sales
- Thanks to a built-in battery it can be used anywhere
- Large stainless steel platter makes it easier to weigh food and other products
- Display: 3x LED, red
- 4 quick-sale buttons
- Battery and AC powered
- Battery operating time: 30 hrs
- Ambient temperature: -10C to +40°C



code	gradation	mm	range	W
580400	2/5 g	335x396x(H)112	15 kg	0,2



580400

COUNTING SCALES (CERTIFIED) WITH PILLAR

NEW!

- Affordable solution for small shops and door-to-door sales
- Thanks to a built-in battery it can be used anywhere
- Large stainless steel platter makes it easier to weigh food and other products
- Display: 3x LED, red
- 4 quick-sale buttons
- Battery and AC powered
- Battery operating time: 30 hrs
- Ambient temperature: -10C to +40°C

code	gradation	mm	range	W
580394	2/5 g	335x396x(H)480	15 kg	0,2



580394

Thermometers







	Fluke Food Pro Plus	Fluke Food Pro	Infrared thermometer with probe	Infrared thermometer	Infrared pocket thermometer
Code	271469	271452	271131	271148	271223
Unit	°C / °F	°C / °F	°C / °F	°C / °F	°C / °F
Reaction time	quick / probe medium	quick	quick / probe medium	quick	quick
Temperature min.	IR -35°C / probe -40°C	-30°C	-33°C	-32°C	-55°C
Temperature max.	IR 275°C / probe 200°C	220°C	220°C	400°C	220°C
Accuracy	IR ± 1°C / probe ± 0,5°C	± 1°C	± 2°C	± 1,5°C	± 2°C
Graduation	0,1°C	0,1°C	0,1°C	0,1°C	0,1°C
Hold function	✔	✔	✔	✔	✔
Probe length	75 mm		105 mm		
Probe material	stainless steel		stainless steel		
Suitable for use in the oven					
Waterproof	splash proof	splash proof	splash proof		
Auto off	✔	✔	✔	✔	✔
Battery included	✔	✔	✔	✔	✔
Additional information	HACCP check lights provide instant recognition of safe/ unsafe temperatures. IP54 hand washable-target.	HACCP check lights provide instant recog-nition of safe/unsafe temperatures. IP54 hand washable	IP54 hand washable Min / Max temperature function.	Distance and spot size ratio 12:1 Laser pointer for accurate measurement target.	Distance and spot size ratio 1:1










	Shock proof thermometer with probe	Fast response thermometer	Thermometer with foldable probe	Pocket thermometer with probe	Waterproof thermometer	Roasting thermometer/ timer
Code	271407	271230	271308	271209	271162	271346
Unit	°C / °F	°C / °F	°C / °F	°C / °F	°C / °F	°C
Reaction time	medium	quick	medium	medium	medium	slowly
Temperature min.	-50°C	-50°C	-50°C	-40°C	-50°C	0°C
Temperature max.	300°C	350°C	300°C	200°C	300°C	300°C
Accuracy	± 1°C	± 0,8°C	± 1°C	± 2°C	± 1°C	± 1°C
Graduation	0,1°C	0,1°C	0,1°C	1°C	0,1°C	1°C
Hold function	✔	✔	✔	✔	✔	✔
Probe length	213 mm	130 mm	110 mm	65 mm	120 mm	150 mm
Probe material	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel
Suitable for use in the furnace						only probe
Splash proof	splash proof	✔			✔	
Suitable for use in the furnace	✔	✔	✔	✔	✔	✔
Additional information	✔	✔	✔	✔	✔	✔
	Min / Max temperature function. With table stand, including protection case.	IP65 waterproof. With probe cover.	Min / Max temperature function.	With probe cover.	Measures temperature in one second. With cover and ergonomic handle.	With timer function. With temperature alert setting.






	Oven thermometer	Refrigerator thermometer	Pocket thermometer	Steak thermometer
Code	271179	271186	271216	271339
Unit	°C	°C	°C	°C / °F
Reaction time	slowly	slowly	medium	slowly
Temperature min.	50°C	-50°C	0°C	
Temperature max.	300°C	25°C	100°C	
Accuracy				
Graduation	10°C	10°C	1°C	
Hold function				
Probe length			127 mm	50 mm
Probe material			stainless steel	stainless steel
Suitable for use in the furnace	✔			✔
Additional information	With special hook and support. Easy to read.	With special hook and support. Easy to read.	Probe cover with clip.	With indication rare-medium-well done.



FLUKE®

NEW!

Certificate included

FLUKE FOOD PRO PLUS

- Temperature scan by means of infrared or foldable probe.
- HACCP check lights provide instant recognition of safe/unsafe temperatures.
- Infrared measuring range from -35°C to +275°C, accuracy 1°C.
- Probe measuring range from -40°C to 200°C, accuracy 0,5°C.
- Factory calibration certificate included, can be recalibrated.
- IP 54, hand washable.
- Fitted with a timer.
- Protection bag and 9V battery included.

code	mm	range
271469	170x30x(H)50	-40/275°C



FLUKE®

NEW!

FLUKE FOOD PRO

- Temperature scan by means of infrared.
- HACCP check lights provide instant recognition of safe/unsafe temperatures.
- Measuring range from -30°C to 200°C, accuracy 1°C.
- IP 54, hand washable.
- Battery included.

code	mm	range
271452	150x30x(H)50	-30/200°C



INFRARED THERMOMETER WITH PROBE

- With certificate of calibration.
- Measuring range -33°C to 220°C.
- Temperature scan by means of infrared or foldable probe.
- Gradation 0,1˚, accuracy ±2% / 2˚C.
- Lock mode – for continuous monitoring of temperatures.
- Min/max temperature function.
- 105 mm foldable stainless steel probe.
- Turns off automatically.
- Battery included.
- Water resistant (IP54).

code	mm	range
271131	20x45x(H)165	-33/220°C



INFRARED THERMOMETER

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

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



NEW!

INFRARED POCKET THERMOMETER

PC POLYCARBONATE

- Measuring range -55°C to 220°C.
- Unit of measurement °C or °F.
- Gradation 0,1°C, accuracy ±2%/2°C.
- Distance spot ratio 1:1, must be held close to the surface to be measured.
- Lock mode for continuous monitoring of temperatures.
- Min/max temperature function.
- Turns off automatically.
- Battery included.

code	mm	range
271223	22x39x(H)115	-55/220°C



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	mm	range
271407	85x195x(H)45	-50/300°C



NEW!

Provides fast and accurate temperature readings







FAST RESPONSE THERMOMETER

PC POLYCARBONATE S.S. STAINLESS STEEL

- Provides fast and accurate temperature readings.
- IP65 waterproof.
- Measuring range -50ºC to 350ºC, 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	mm	range
271230	204x42x(H)20	-50/350°C

THERMOMETER WITH FOLDABLE PROBE

- Temperature range from –50° to 300°C.
- Unit of measurement °C or °F.
- Gradation 0,1°C, accuracy 1°C between 0° and 100°C.
- Lock mode – for continuous monitoring of temperatures.
- Min/max temperature function.
- With foldable 110 mm long stainless steel probe.
- Turns off automatically when not used for 1 hour.
- Battery included.

code	mm	range
271308	150	-50/300°C

POCKET THERMOMETER WITH PROBE

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

code	mm	range
271209	20x150	-40/200°C



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	mm	range
271162	50x290	-50/300°C



ROASTING THERMOMETER/TIMER

- With timer function.
- Temperature range from 0ºC to 300ºC.
- Unit of measurement °C or °F.
- Gradation 1°C.
- Lock mode – for continuous monitoring of temperatures.
- Min/max temperature function.
- Temperature alert setting.
- 150 mm stainless steel probe suitable for the oven (heat resistant).
- Battery included.

code	mm	range
271346	65x70x(H)17	0/300 ˚C



POCKET THERMOMETER

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

code	mm	range
271216	ø44,5x140	0/100°C







OVEN THERMOMETER

S.S. STAINLESS STEEL

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

code	mm	range
271179	ø60x(H)70 mm	50/300°C

REFRIGERATOR THERMOMETER

S.S. STAINLESS STEEL

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

code	mm	range
271186	ø60x(H)70 mm	-50/25°C

STEAK THERMOMETER

S.S. STAINLESS STEEL

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

code	mm	
271339	ø25	4 on blister card



With clip



Magnetic

DIGITAL KITCHEN TIMER

ABS PLASTIC

- With magnetic clip
- 99 min 59s count down
- Battery included

code	mm
271155	67x(H)67







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	ø 80





With stand and magnet

DIGITAL KITCHEN TIMER

code	mm
582022	65x70x(H)17


KURT SCHELLER EDITION
HENDI
FOOD SERVICE EQUIPMENT
Find in our catalogue
HENDI
FOOD SERVICE EQUIPMENT
Kurt Scheller
Mixer
HENDI
KURT SCHELLER EDITION



290903

S.S. STAINLESS STEEL

CREAM WHIPPER HENDI 2,5

- Suitable for pastry shops, cafés, ice cream parlours and restaurants
- Produces whipped cream always with the proper temperature of 4°C and appropriate texture
- Removable components of the dispensing nozzle allow for perfect cleaning and maintaining high hygiene standards
- Air cooled
- Tank capacity: 2,5 l
- Removable container
- Output: 50 kg/h
- Weight 25 kg

code	mm	V	W
290903	230x400+160(H)430	230	500







290910

CREAM WHIPPER HENDI 9/6

- Suitable for pastry shops, cafés, ice cream parlours and restaurants
- Produces whipped cream always with the proper temperature (4°C) and appropriate texture
- Removable components of the dispensing nozzle allow for perfect cleaning and maintaining high hygiene standards
- Air cooled
- Main switch with control lamps
- Timed dispensing function from 0 to 6s with 0.2s increments
- Cream tank temperature change function
- Cooling function with control lamps
- Capacity 100 kg/h
- Weight: 37 kg
- Two removable liquid cream tanks: 6 l and 9 l
- Digital display: indicates temperature, alarms, dispensing time

code	mm	V	W
290910	295x520+160x(H)520	230	500

Two removable liquid cream tanks





Capacity 6 L

Capacity 9 L



Digital display: indicates temperature, alarms, dispensing time



CREAM WHIPPER KURT SHELLER EDITION

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

code	colour	liter
975893	turquoise	0,5
975855	yellow	0,5
975886	purple	0,5
975879	green	0,5
975862	blue	0,5



975893 975855 975886 975879 975862

WHIPPED CREAM CHARGERS KURT SCHELLER EDITION

- N_2O
- Best before 5 years after production date
- Universal for 'Liss', 'Kidde', 'Kaiser', 'ISI' etc.

code	packed per
975787	10 in box



975787

WASH S.S. STAINLESS STEEL

See movie



588017



588024



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	liter	mm
588017	0,5	ø85x(H)235
588024	1	ø98x(H)330
589205	spare parts	



589205

Al ALUMINIUM WASH

See movie



588369



588376



CREAM WHIPPER KITCHEN LINE

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

code	liter	mm
588369	0,5	ø80x(H)260
588376	0,95	ø95x(H)320
589007	spare parts	



589007

588208

588215

586907



UNIVERSAL FOR ALL WHIPPED CREAM MAKERS

CREAM WHIPPER CHARGERS

– Universal for 'Liss', 'Kidde', 'Kaiser', 'ISI' etc.
– N_2O
– Best before 5 years after production date

code	order unit	packed per
588208	36	10 in box
588215	25	24 in box
586907	12	50 in box



NEW!



See movie

198209



198223



199008

CRÈME-BRÛLÉE BURNER
– Gas, refillable - automatic ignition
– Burner is supplied empty
– Complete with base

code	mm
198209	145x(H)190

CRÈME-BRÛLÉE BURNER
– Gas, refillable - automatic ignition
– Burner is supplied empty
– Complete with base

code	mm
198223	115x(H)155

GAS CANISTER
– With various filling nozzles

code	-	ml
199046	set of 4 pcs	200
199008		200



783153



783160



783177



783627

NEW!



RAMEKIN
– 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.
– Ribbed.

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



ICE CREAM SCOOPS

WASH S.S. STAINLESS STEEL





ICE CREAM SCOOP KITCHEN LINE

code	liter	mm	
572016	1/10	ø 70	on card
572115	1/12	ø 66	on card
572214	1/16	ø 59	on card
572313	1/20	ø 56	on card
572412	1/24	ø 53	on card
572511	1/30	ø 50	on card
572610	1/36	ø 48	on card
572719	1/40	ø 44	on card

WASH PA POLYAMIDE S.S. STAINLESS STEEL



ICE CREAM SCOOP PROFI LINE

code	liter	mm	
759226	1/20	ø 56	on card
759233	1/24	ø 53	on card
759240	1/30	ø 50	on card
759257	1/36	ø 48	on card
759264	1/40	ø 46	on card

stöckel



WASH · PA POLYAMIDE · S.S. STAINLESS STEEL

ICE CREAM SCOOP STÖCKEL

– Fiberglass-reinforced nylon handle
– Easier identification of portion

code	liter	mm
755334	1/12	ø 67
755341	1/16	ø 59
755358	1/20	ø 56
755365	1/24	ø 51
755372	1/30	ø 49
755389	1/36	ø 47
755396	1/40	ø 45
755402	1/45	ø 44
755419	1/50	ø 43
755426	1/55	ø 41
755433	1/60	ø 40
755440	1/65	ø 38
755457	1/70	ø 35
755464	1/100	ø 30




755808


755815


755822


755839

18/10 STAINLESS STEEL

ICE CREAM SPATULAS WITH TRITAN GRIP

code	mm	colour
755808	260	blue
755815	260	red
755822	260	yellow
755839	260	purple



stöckel



ICE CREAM SCOOP STÖCKEL

code	liter	mm
755006	1/4	ø 100
755013	1/8	ø 80
755020	1/10	ø 70
755037	1/12	ø 67
755044	1/16	ø 59
755051	1/20	ø 56
755068	1/24	ø 51
755075	1/30	ø 49
755082	1/36	ø 47
755099	1/40	ø 45
755105	1/50	ø 43
755112	1/60	ø 40
755129	1/65	ø 38
755136	1/70	ø 35
755143	1/100	ø 30





stöckel



ICE CREAM SCOOP STÖCKEL - OVAL

code	liter	mm
755259	1/20	70x52
755273	1/30	62x43
755297	1/40	57x38



ICE CREAM DIPPERS



ICE CREAM DIPPER KITCHEN LINE

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

code		liter	mm
759301	on card	1/30	ø49x225

ICE CREAM DIPPER PROFI LINE

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

code		liter	mm
759400	on card	1/30	ø49x225

stöckel



ICE CREAM DIPPER STÖCKEL

code	liter	mm
755532	1/12	ø 67x120
755549	1/16	ø 59x120
755556	1/20	ø 56x120
755563	1/24	ø 51x120
755570	1/30	ø 49x120
755587	1/40	ø 45x120

ICE CREAM DIPPER STÖCKEL

– With extra long handle

code	liter	mm
755655	1/20	ø 56x170
755679	1/30	ø 49x170

ICE CREAM DIPPER STÖCKEL

– With ceramic coating and extra long handle

code	liter	mm
755686	1/20	ø 56x170
755693	1/30	ø 49x170

ICE CREAM CONES STAND

– Fits 3 cones

code	mm
755730	200x95x(H)85







NEW!

ICE CREAM CONTAINER PROFI LINE

- The highest professional quality
- 0.8 mm thick
- Very solid design
- Smooth edges, easy to clean
- Can be used in freezers

code	liter	mm	
802045	3,6	360x165x(H)80	
802052	5	360x250x(H)80	NEW!
802038	5	360x165x(H)120	
802021	6,5	360x165x(H)150	

ICE CREAM CONTAINER KITCHEN LINE

- The highest professional quality
- Very solid design
- Smooth edges, easy to clean
- Can be used in freezers

code	liter	mm
807019	5	360x165x(H)120



The lid has an opening for adding ingredients during mixing



NEW!

ICE CREAM MAKER

- Creates up to 1,5 liter of ice cream per batch.
- With pre-cooled ingredients it's possible to create dairy ice cream in approx. 30 minutes.
- Large control panel with digital timer and three functions: Mix, Freeze, Mix & Freeze.
- The removable anodised ice container is easy to clean.
- The lid has an opening for adding ingredients during mixing.
- Plastic mixing blade is easy to install.
- Fully automatic, self-cooling compressor for continuous refrigeration.
- Robust motor suitable for continuous operation and is fitted with protection to prevent damage if the mixture freezes solid.
- Modern stainless steel housing.

code	mm	V	W
274200	425x285x(H)262	230	150

Large control panel with digital timer and three functions: Mix, Freeze, Mix & Freeze




550106


550205


550304


550403


550502


550700

PASTRY BAG

- Made of seamless super nylon
- Heavy duty
- With a tag
- Suitable for cleaning in boiling water

code	mm
550106	300
550205	350
550304	400
550403	450
550502	500
550601	550
550700	600
550809	650
550908	700
550007	750

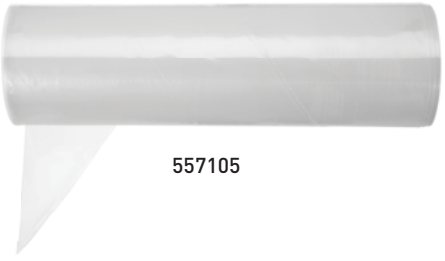


PASTRY BAG

PE POLYETHYLENE

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

code		mm	
557112	transparent	445x220	
557105	transparent	530x285	NEW!


557105


557112



PASTRY BAG ANTI SLIP

PE POLYETHYLENE

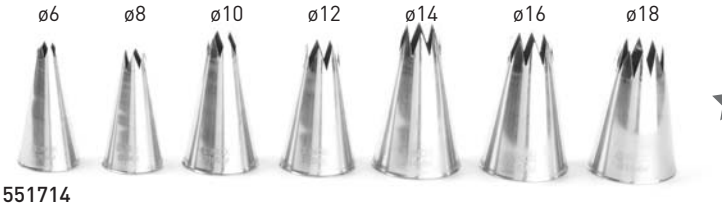
- Biodegradable disposable bags.
- Suitable for hot and cold preparation.
- Meets hygienic HACCP standards.
- Material thickness 80 micron.
- Roll of 100 in box.

NEW!

code		mm
557303	blue - anti slip	515x280



557303

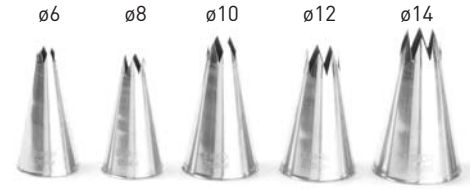


551714

ICING TUBES - SERRATED
– Set of 7 sizes

S.S. STAINLESS STEEL

code	mm
551714	ø6-8-10-12-14-16-18



551790

NEW!

ICING TUBES - SERRATED
– Set of 5 sizes

S.S. STAINLESS STEEL

code	mm
551790	ø6-8-10-12-14



551615

ICING TUBES - SMOOTH
– Set of 7 sizes

S.S. STAINLESS STEEL

code	mm
551615	ø4-6-8-10-12-14-16



551691

NEW!

ICING TUBES - SMOOTH
– Set of 5 sizes

S.S. STAINLESS STEEL

code	mm
551691	ø2-4-6-8-10



551592

NEW!

CAKE & DESSERT DECORATION SET
– Set consist of icing tubes for:
- Filling
- Macarons
- Decorating
- Basket weave
- Writing

– Extra precise because of sharp edges.

S.S. STAINLESS STEEL

code
551592

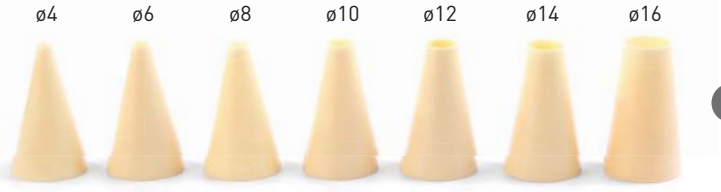


551110

ICING TUBES - SERRATED

PP POLYPROPYLENE

code		mm
551110	7 on card	ø 8-10-12-14-16-18-20



551011

ICING TUBES - SMOOTH

PP POLYPROPYLENE

code		mm
551011	7 on card	ø 4-6-8-10-12-14-16



551400

ICING TUBES - ASSORTED

PP POLYPROPYLENE

code		mm
551400	12 in box	ø 6-8-10-12



518519

DARIOLE MOULDS
– Set of 3 pieces

code	mm
518519	ø60x(H)45
518533	ø85x(H)50



518106

TERRINE FORM WITH LID

code	mm
518106	180x80x(H)70
518205	230x80x(H)70
518304	280x80x(H)70
518403	380x80x(H)70



682104 682302 682401

CAKE MOULD
– Rectangular

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



689608 689806

BABA MOULD

code		mm
689608	With rolled rim	ø 70x(H)68
689806		ø 70x(H)68



683507

PUDDING MOULD
– Floral design

code	mm
683507	ø 60x(H)55



683705

PASTRY MOULD
– Floral design

code	mm
683705	ø 80x(H)35



673409



674406

PASTRY CUTTER SET
– 14-piece set, round model

code		mm
673409	with plain edge	ø 21-112
674406	with serrated edge	ø 20-100



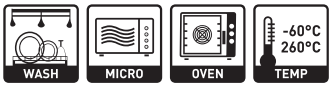
675106

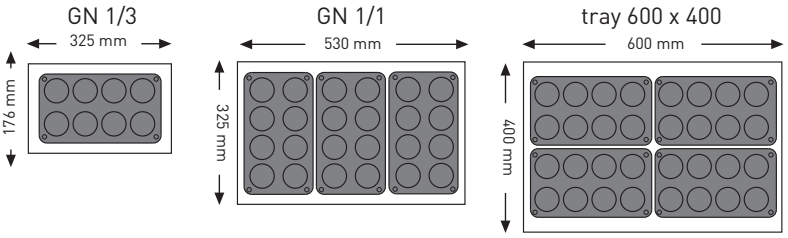
PASTRY CUTTER SET
– 6-piece set

code		mm
675106	star	ø 45-90

BAKING MOULD SILICONE

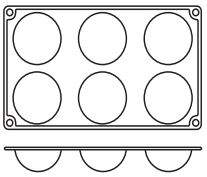
– Made of 100% non-stick silicone coating







676202

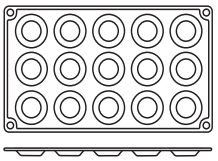


SEMI-SPHERE

code	mm	per mould
676202	ø 70x(H)32	6



676509

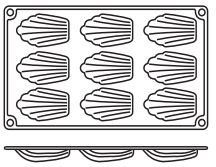


TARTELETTE

code	mm	per mould
676509	ø 50x(H)17	15



676707

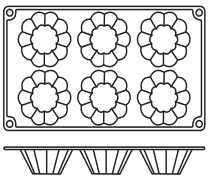


MADELEINES

code	mm	per mould
676707	70x47x(H)17	9



676806

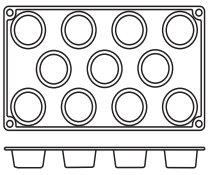


BRIOCHETTE

code	mm	per mould
676806	ø 80x(H)40	6



676905

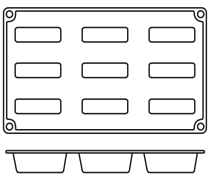


MINI-MUFFINS

code	mm	per mould
676905	ø 53x(H)30	11



677001

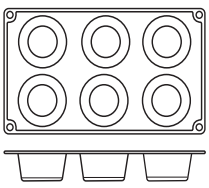


MINI-CAKE

code	mm	per mould
677001	80x30x(H)33	9



677209

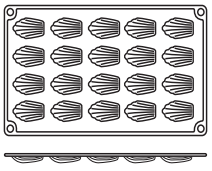


MUFFINS

code	mm	per mould
677209	ø 69x(H)40	6



677308

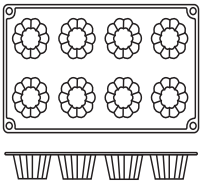


MINI-MADELEINES

code	mm	per mould
677308	42x29x(H)11	20

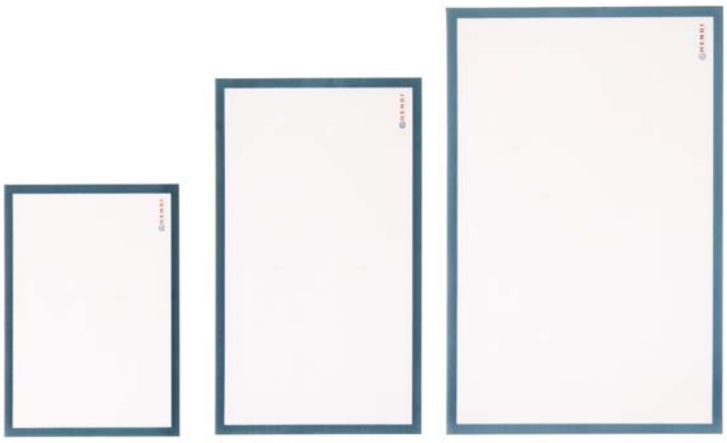


677506



CANNELE BORDELAIS

code	mm	per mould
677506	ø 54x(H)48	8



677834 677810 677827

WASH MICRO OVEN -40°C 250°C TEMP

BAKING MAT NON-STICK SILICONE

code	mm	thickness (mm)
677834	300x400	0,7
677810	530x325	0,7
677827	600x400	0,7







515204

515303

BUTTER AND FAT BRUSH FLAT

– With wooden handle

WASH

code	mm
515204	25x204
515303	37x207





515358

515365

BUTTER AND FAT BRUSH FLAT SILICONE

– With polypropylene handle

PP POLYPROPYLENE <280°C TEMP WASH

code	mm
515358	35x235
515365	50x235

DOUGH CUTTER & SCRAPER

553404





855751



DOUGH CUTTER

code	mm
553404	150x110

DOUGH CUTTER
– Stainless steel with polypropylene handle

code	mm
855751	150x110

554432

3 on card

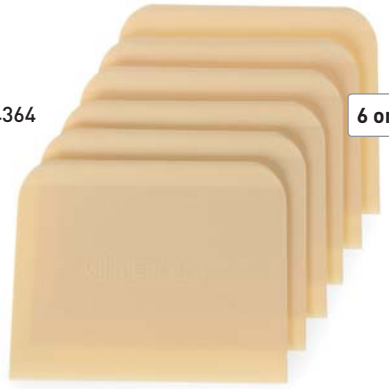


DOUGH SCRAPER
– Trapezoidal

code		mm
554432	3 on card	216x128

554364

6 on card



DOUGH SCRAPER
– Rectangular

code		mm
554364	6 on card	120x96

554166

6 on card

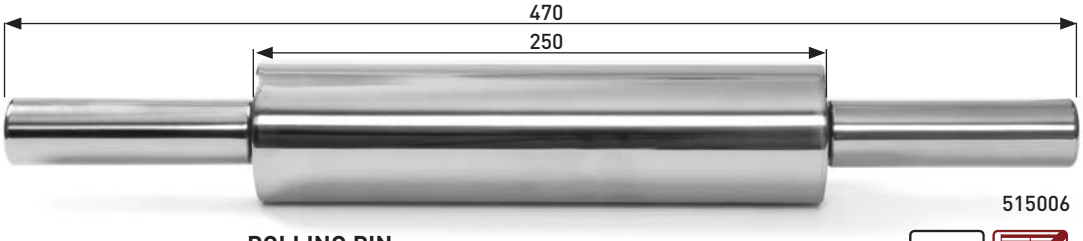


DOUGH SCRAPER
– Semi-circular

code		mm
554166	6 on card	120x88



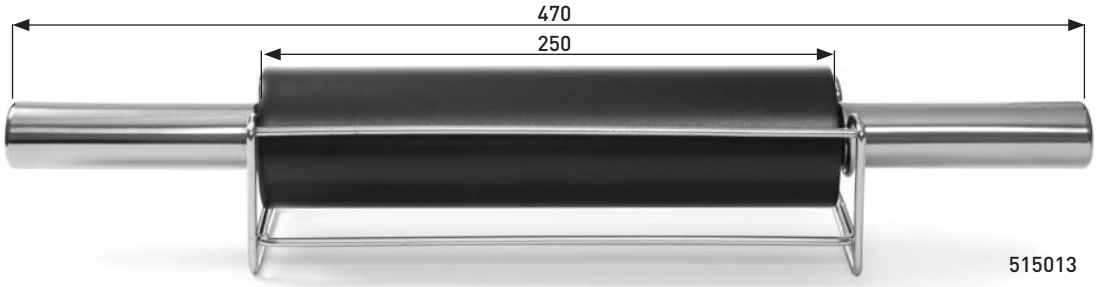
ROLLING PINS



515006

ROLLING PIN
– With slide bearings

code	mm	weight (kg)
515006	ø 65x250/470	1,8



515013

ROLLING PIN
– Stainless steel with non-stick coating
– With slide bearings
– Including chrome-plated storage stand

code	mm	weight (kg)
515013	ø 65x250/470	1,65



515020

WOODEN ROLLING PIN
– With ball bearings.

code	mm	weight (kg)
515020	ø75x380/590	1,6



FLOUR SIEVE
– Hanging loop, inside diameter 247 mm

code	mm
637807	Ø260x(H)63

ELECTRIC SOUP KETTLES

Al ALUMINIUM PP POLYPROPYLENE 18/8 STAINLESS STEEL

SAVE ENERGY



860502

SOUP KETTLE

- Thermal insulation reduces energy consumption and keeps the outside cool.
- Thermostat adjustable from 65° to 95°C by 1° increments.
- These unique advantages can reduce energy consumption by up to 30%.
- Digital touch panel with display that alternates between set and actual soup temperature.
- Removable lid made of tough, transparent polycarbonate.
- Lid with insulated handle and ladle recess.
- Overheating protection - with alarm for low water level.
- Aluminium water pan for efficient heat transfer.
- Food pan made of stainless steel 18/8.
- Polypropylene housing.
- Ring allows safer and easy removal of food pan to refill water pan.
- Soup name card holder in lid.
- Ideal for buffets.

code	liter	V	W	mm
860502	8	230	450	ø370x(H)300

S.S. STAINLESS STEEL



860083

S.S. STAINLESS STEEL



860304

SOUP KETTLE

- Bain-marie Hendi
- 8 litres
- Black coated
- With stainless steel inner pan and hinged lid
- Fitted with power regulator
- Ideal for buffets
- Including magnetic signs

code	liter	V	W	mm
860083	8	230	435	ø340x(H)360

SOUP KETTLE

- Bain-marie Hendi.
- 8 liter.
- With stainless steel inner pan and hinged lid.
- Fitted with power regulator.
- Ideal for buffets.
- Including magnetic signs.

code	liter	V	W	mm
860304	8	230	435	ø340x(H)360



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.
- Including GN 1/1 food pan 65 mm deep.
- Suitable for pans up to 100 mm deep.

code	mm	liter	V	W
204825	573x348x(H)284	9	230	900



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	mm	liter	V	W
204900	615x355x(H)280	9	230	800



204832

CHAFING DISH ELECTRIC TESINO

PP POLYPROPYLENE S.S. STAINLESS STEEL

- Water pan made of heat-resistant polypropylene
- Continuous settings up to 85°C
- On/off switch, pilot light
- Including food pan ø 360 mm, 65 mm deep

code	mm	liter	V	W
204832	ø405 x(H)248	6,8	230	500



239902

CHAFING DISH ELECTRIC SAVOI

S.S. STAINLESS STEEL

- With glass lid.
- Including food pan ø 400 mm, 65 mm deep.
- Continuous settings up to 85°C.
- On/off switch, pilot light.

code	mm	liter	V	W
239902	ø400x(H)250	6,8	230	1000

CHAFING DISHES

– Top quality professional chafing dishes.
– Ideal for buffets and catering.

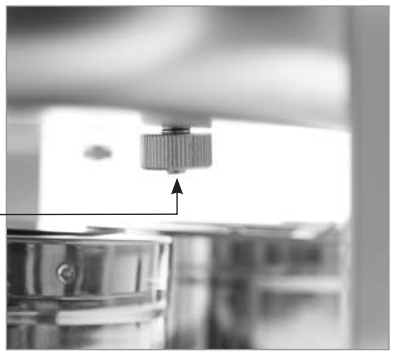


470206

S.S. STAINLESS STEEL 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 prod. no. 809709.
– Suitable for Gastronorm pans up to 100 mm deep.





code	mm	liter
470206	590x340x(H)400	9



471005

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	mm	liter
471005	585x385x(H)315	9



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	mm	liter
475904	620x350x(H)310	9







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	mm	liter
475201	385x295x(H)310	4,5



472507

SOUP CHAFING DISH

S.S. STAINLESS STEEL 18/0 STAINLESS STEEL

- Model Economic
- Including chafing dish fuel holder and stainless steel soup pan with lid

code	mm	liter
472507	ø370x(H)325	10



470619

CHAFING DISH - ROUND

S.S. STAINLESS STEEL 18/0 STAINLESS STEEL

- Glass lid
- Including chafing dish fuel holder and stainless steel food pan

code	mm	liter
470619	ø390x(H)270	3,5



470060

TOP LINE INDUCTION CHAFING DISH - RECTANGULAR, GN 2/3

18/10 STAINLESS STEEL

- Elegant buffet chafing dish made of highly polished 18/10 stainless steel
- Frameless, to be placed on an induction cooker, up to 260 mm in diameter
- Stainless steel food cntainer: GN 2/3 (354x325x(H)60 mm)
- Upward opening lid with a slow-close system
- Steam vented lid with a 260x260 mm glass
- Regulated stabiliser preventing tilting while opening the lid

code	mm	liter
470060	405x420x(H)190	5,5



470077

TOP LINE INDUCTION CHAFING DISH - ROUND

18/10 STAINLESS STEEL

- Elegant buffet chafing dish made of highly polished 18/10 stainless steel
- Frameless, to be placed on an induction cooker, up to 280 mm in diameter
- Stainless steel food container: ø390x(H)64mm
- Upward opening lid with a slow-close system
- Steam vented lid with a ø260 mm glass
- Regulated stabiliser preventing tilting while opening the lid

code	mm	liter
470077	435x480x(H)190	6



S.S. STAINLESS STEEL



470305

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	mm	liter
470305	660x490x(H)460	9



470312

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 (ø390/345x(H)60 mm).
– Highly polished stainless steel.
– Steel frame 2.3 mm, cover 1.2 mm thick.

code	mm	liter
470312	510x540x(H)480	5,6



470329

CHAFING DISH FOR SOUP - ROUND

– Elegant buffet chafing dish.
– Patented extra quiet opening mechanism.
– Upward opening cover with a slow-close system.
– Steam vented cover with a ø 260 mm window.
– Set includes one fuel can holder.
– Soup tank: inside ø 265 x (H) 200 mm.
– Highly polished stainless steel.
– Steel frame 2.8 mm, cover and housing 1.2 mm.

code	mm	liter
470329	405x480x(H)460	11



470343

ROLLTOP - CHAFING DISH ROUND

- High-class buffet chafing dish
- Dripless system: appropriately contoured cover preventing condensation dripping onto the table. Condensation is discharged to a water container
- Extra quiet opening mechanism
- Roll-top cover retractable to 180°
- 18/10 highly polished stainless steel
- Steel frame 2.2 mm, cover 1.2 mm
- Set includes 1 fuel can holder
- Food container: inside ø345x(H)60 mm

code	mm	liter
470343	510x540x(H)480	5,6



470350

PORCELAIN CONTAINER FOR ROUND CHAFING DISHES

- For chafing dish 470312, 470343

code	mm	liter
470350	390/345x(H)60	5,6



470367

STAINLESS STEEL CONTAINER FOR ROUND CHAFING DISHES

- For chafing dish 470312, 470343

code	mm	liter
470367	390/345x(H)60	5,6

CHAFING DISH HEATERS



809709



CHAFING DISH HEATER FOR UNDERNEATH WATER PAN

- For chafing dish GN 1/1
- With safety switch

code	mm	V	W	
809709	200x320	230	400	Element only
809716		Water pan with bolts		



809600

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 475201, 470206 and 471005

code	mm	V	W
809600	ø130x(H)100	230	500







CONVERSION FOR 2 BAIN-MARIE PANS

– Fits all GN 1/1 types chafing dishes

S.S. STAINLESS STEEL

code	mm	liter	
470930	530x325		conversion
470909	Ø220x(H)190	4,2	bain marie pan

DISHWARMER

DISH WARMER 2 BURNERS

– With stainless steel frame and grips
– Anodized aluminium hotplate
– Scratch-proof
– Including 2 candle light holders

Al ALUMINIUM S.S. STAINLESS STEEL

code	mm
463000	330x180x(H)65



463000

DISH WARMER 3 BURNERS

– With stainless steel frame and grips
– Anodized aluminium hotplate
– Scratch-proof
– Including 3 candle light holders

Al ALUMINIUM S.S. STAINLESS STEEL

code	mm
463109	450x180x(H)65



463109

CANDLE HOLDER

S.S. STAINLESS STEEL

code	mm
464809	ø 46



464809



CHAFING DISH FUEL

– Chafing dish fuel is made of a natural (bio) ethyl alcohol



CHAFING DISH FUEL

– 200 grams pack for chafing dish
– Burning time: ± 3 hours

code		order unit
194317	box of 48	1
194356		3
194357		6



190401



195505

195109

CHAFING DISH FUEL BUCKET

– Bucket 4 kilos

code	order unit
190401	4

CHAFING DISH FUEL JERRY CAN

– Jerry can 5 liter

code	order unit
195505	4

CHAFING DISH FUEL BOTTLE

– Bottle 1 liter

code	order unit
195109	12



470527

S.S. STAINLESS STEEL

CHAFING DISH FUEL CAN HOLDER

code	packed per	mm
470527	2	ø90x(H)60

195604



FUEL DISPENSER

– Suitable for e.g. can of chafing dish fuel prod. no. 195505

code	
195604	length 280 mm

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



193761
Burns ± 4 hours



193709
Burns ± 8 hours

Due to the special cap, it is possible to use the same can several times, store it and transport it safely



193839
Burns ± 6 hours



Adjustable wick length



The can doesn't get hot and doesn't leak when tilted



Use the same can several times



LIQUID FUEL WITH WICK

code		packed per	g
193761	burns ± 4 hours	24 in box	145
193839	burns ± 6 hours	24 in box	200
193709	burns ± 8 hours	24 in box	250

BUFFET LADLES AND SERVING SPOONS



SAUCE SPOON

code	mm	liter
720400	290	0,03

CARVING FORK

code	mm
720103	325

SALAD FORK

code	mm
720608	305

SOUP LADLE

code	mm	liter
720509	ø90x315	0,12
721308	ø70x285	0,06



CAKE KNIFE / SERVER

code	mm
721100	290

SLOTTED SPATULA

code	mm
721001	325

SPAGHETTI SPOON

code	mm
721209	325

SKIMMER

code	mm
720905	ø110x365

SERVING SPOON

code	mm
720806	325
721407	300

CHAFING DISH LADLES AND SERVING SPOONS

– With polypropylene handle



SOUP LADLE

code	liter	mm
529003	0,12	ø90x335

SKIMMER

code	mm
529201	345

SERVING SPOON

code	mm
529300	350

CARVING FORK

code	mm
529102	345

SLOTTED SPATULA

code	mm
529409	355







SPOON HOLDER

code	mm
722107	110x264

LADLES AND SERVING SPOONS, HEAT RESISTANT



SALAD CUTLERY

code	mm	colour	
563908	305	white	Salad spoon
564004	305	white	Salad fork

SAUCE SPOON

code	liter	mm	colour
563502	0,07	235	white
563557	0,07	235	black
563700	0,14	300	white
563755	0,14	300	black

SALAD SPOONS



SALAD SPOON

code	colour	liter	mm
564103	white	0,03	235
564158	black	0,03	235
564202	transparent	0,03	235

SALAD SPOON

code	colour	liter	mm
564400	white	0,06	335
564455	black	0,06	335

SERVING TONGS



SERVING TONGS

WASH · PC POLYCARBONATE · <100°C TEMP

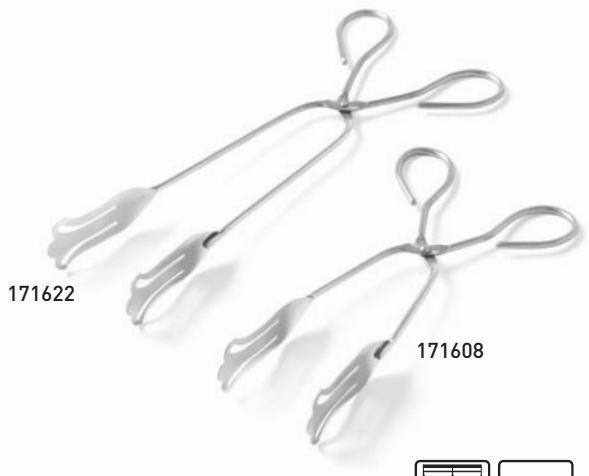
code	colour	length (mm)
657607	black	230
657621	transparent	230



SALAD TONGS

WASH · M MELAMINE · <70°C TEMP

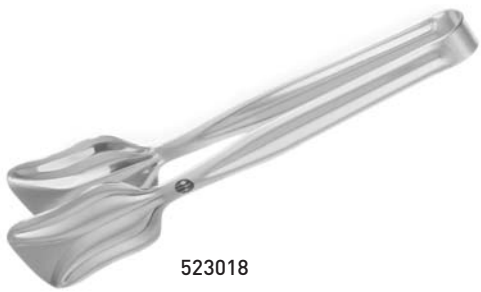
code	colour	length (mm)
565506	white	290
565551	black	290



CAKE TONGS
– Decorative tongs

WASH · S.S. STAINLESS STEEL

code	length (mm)
171608	220
171622	280



PASTRY TONG

S.S. STAINLESS STEEL

code	length (mm)
523018	215



SALAD TONGS

WASH · S.S. STAINLESS STEEL

code	length (mm)
523315	212



SPAGHETTI TONGS

WASH · S.S. STAINLESS STEEL

code	length (mm)	
523216	200	1 on card

ABS PLASTIC | COOLING | PC POLYCARBONATE | S.S. STAINLESS STEEL



424186

ROLLTOP DISPLAY COOLED - GASTRONORM 1/1

– Cooling by included ice pack, to go below 0°C.
– Stainless steel Gastronorm 1/1 serving tray included.
– With transparent polycarbonate rolltop cover.
– ABS housing.

code		mm
424186	set	555x357x(H)175
424193	Cooling element for use with cooling tray 424186	430x275



424193







ABS PLASTIC | COOLING | SAN PLASTIC



871805





871812



ROLL TOP DISPLAY COOLED

– ABS plastic with transparent SAN plastic rolltop cover
– Including stainless steel tray and 2 cooling elements

code	mm
871805	440x320x(H)205

ROLL TOP DISPLAY COOLED

– Double tray
– ABS plastic with transparent SAN rolltop cover
– Including 2 stainless steel trays and 4 cooling elements

code	mm
871812	440x320x(H)440



424155



THERMO-TRAY RECTANGULAR

– 5-piece set
– ABS with transparent PS plastic cover
– Including stainless steel tray
– 2 cooling elements

code	mm
424155	430x290x(H)150



866009

ROLLTOP PRESENTATION COVER

WASH · PC POLYCARBONATE

code		mm
866009	GN 1/1	545x335x(H)95





871706

ROLL TOP DISPLAY

– ABS plastic with transparent SAN plastic rolltop cover

ABS PLASTIC · SAN PLASTIC

code	mm
871706	465x310x(H)190



871713



ROLL TOP DISPLAY

– Double tray, ABS plastic with transparent SAN plastic rolltop cover

ABS PLASTIC · SAN PLASTIC

code	mm
871713	465x310x(H)410



427415



ROLLTOP PRESENTATION COVER

PC POLYCARBONATE · WASH

code	-	mm
427415	GN 1/1	530x325x(H)76



424001

ROLL TOP SET

SAN PLASTIC S.S. STAINLESS STEEL

– Including stainless steel tray.
– Roll top cover with chrome button.

code		mm
424001	set	ø380x(H)240
427514	top cover only	ø380x(H)240



980101

CAKE PLATE WITH COVER

SAN PLASTIC S.S. STAINLESS STEEL

– With SAN cover
– Stainless steel tray

code	mm
980101	ø300x(H)110



CAKE PLATE ROTATABLE

S.S. STAINLESS STEEL

– Stainless steel base
– Polystyrene cover sold separately

code		mm
523827	cake plate	ø300x(H)90
523834	cover	ø300x(H)110



523834

523827

CAKE SERVER

WASH PP POLYPROPYLENE S.S. STAINLESS STEEL

– With polypropylene handle

code	mm
523902	260x60



523902

CAKE SCOOP/CUTTER

WASH PP POLYPROPYLENE S.S. STAINLESS STEEL

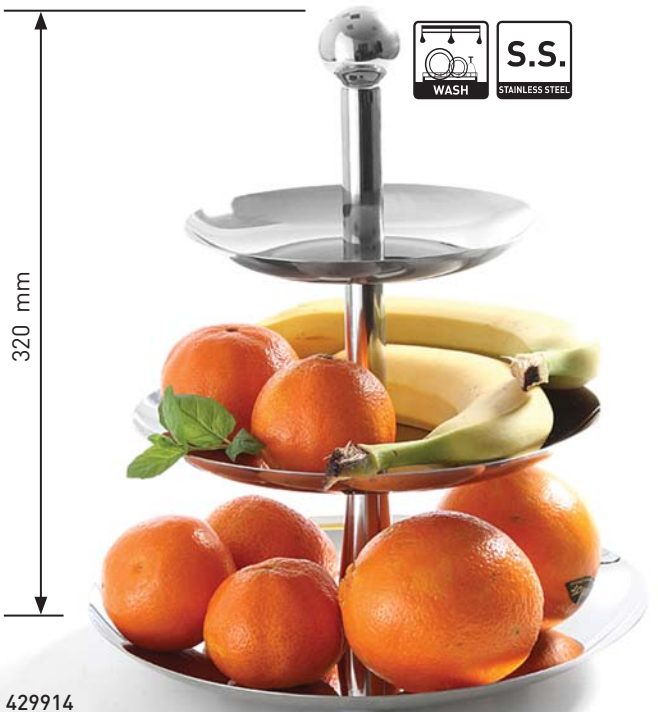
– With black polypropylene handle
– With cutting sides

code	mm
523957	280x75

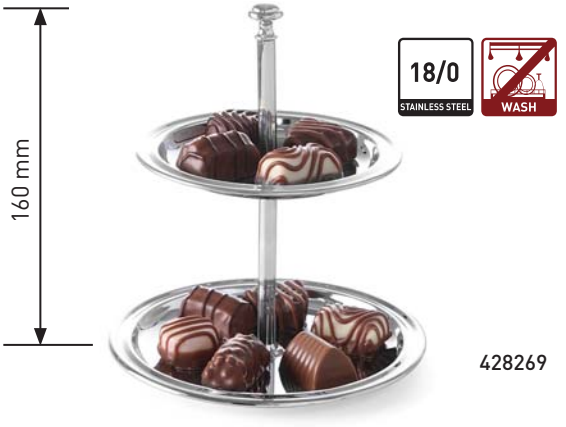


523957

SERVING STANDS



429914



428269

TIERED STAND
– 2 layers

code	mm
428269	ø 130-100x(H)160

TIERED STAND
– With 3 trays

code	mm
429914	ø 268-220-166x(H)320



425466

425473



SERVING STAND FOR PLATES
– For 3 plates

Cr CHROME PLATED · WASH

code	-	mm
425466	plates max. ø 170 mm	185x120x(H)260
425473	plates max. ø 275 mm	290x200x(H)440



480519



480502

SEA FOOD TRAY STAND
– With two serving trays.

WASH · 18/0 STAINLESS STEEL

code		mm
480519		ø300-400x(H)200
480502	Stand only	ø250-200x(H)190

CUTLERY TRAYS

552315



552308



CUTLERY TRAY
– 4 sections
– GN 1/1

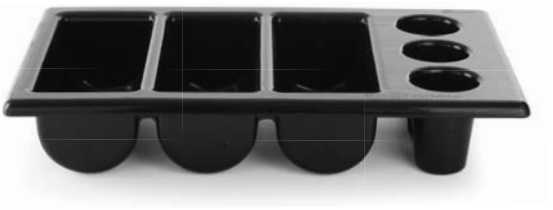
PP POLYPROPYLENE

code	mm	colour
552315	530x325x(H)100	black
552308	530x325x(H)100	grey

552353



552360



CUTLERY TRAY
– 6 sections
– Suitable for coffee spoons, teaspoons and cake forks
– GN 1/1

PP POLYPROPYLENE

code	mm	colour
552353	530x325x(H)105	grey
552360	530x325x(H)105	black



552254



552261



552407

CUTLERY TRAY WITH STAND
– Set of cutlery tray and matching stand
– Gastronorm 1/1

PE POLYETHYLENE

code	-	colour
552254	4 sections	grey
552261	6 sections	grey

CUTLERY BASKET HOLDER
– For 4 baskets
– Baskets not included

S.S. STAINLESS STEEL

code	mm
552407	255x295x(H)215

CUTLERY BASKET

PP POLYPROPYLENE

code	mm
871201	ø97x(H)137



871201

CUTLERY BASKET

S.S. STAINLESS STEEL

code	mm
552490	ø97x(H)137



552490

DISPENSERS AND JUGS



425299

JUICE DISPENSER

- With ice cube cooling
- Easy to clean dripping tray
- Clear polycarbonate juice container
- With non-drip tap

code	liter	mm
425299	8	260x360x(H)560



425190

JUICE DISPENSER

- With ice cube cooling.
- Clear polycarbonate juice container.
- With non-drip tap.

code	liter	mm
425190	5	280x220x(H)510



425343

MILK DISPENSER - 10,5 L

- Stainless steel housing
- With ice cilinder cooling
- Removable container with non-drip tap
- Stable bottom plate with dripping tray

code	liter	mm
425343	10,5	260x360x(H)536



557402

MULTI DISPENSER

- Suitable for dry foods only.
- Stainless steel stand.
- Polycarbonate dispenser.
- Airtight lid to retain long freshness of the ingredients.
- Hygienic, controlled dosing prevents spillage.
- Mountable to working table or wall.

code	liter	mm
557402	4	184x240x(H)600









425138



567906



425121

JUICE JUG

– Straight model of scratch resistant plastic with lid.

SAN PLASTIC

code	liter	mm
425138	2	ø120x(H)250

WATER JUG

– Pitcher polycarbonate

WASH PC POLYCARBONATE

code	liter	mm
567906	1,8	ø135x(H)200

ICE TUBE PITCHER

– Pear shaped model of scratch resistant clear plastic (Methylmethacrylate-Styrene) with lid.
– With ice cube tube for cooling.

COOLING WASH

code	liter	mm
425121	3	ø150x(H)290

CARAFE

– Cover with pourer

SAN PLASTIC

code	liter	mm
425763	1	ø92x(H)245





425763



274101

CHOCOLATE FOUNTAIN

S.S. STAINLESS STEEL

- Made of stainless steel.
- With warming function.
- Suitable for 700g chocolate.
- With separate switch for motor and heating element.

code	mm	V	W
274101	ø210x(H)390	230	250





422502

SALAD BOWL

WASH S.S. STAINLESS STEEL

- Double-walled.

code	mm
422502	ø160x(H)75





566909

SALAD BOWL

WASH SAN PLASTIC

- Transparent blue

code	mm	liter
566909	ø 325x(H)100	4.00

BASKETS



561102

BREAD BASKET GN 1/1
– Rectangular

code	mm
561102	530x320x(H)90



561003

BREAD BASKET
– Oval

code	mm
561003	380x270x(H)90

NEW!



426968

BASKET WITH ROLL TOP COVER
– Gastronorm 2/3.
– Basket made of heavy duty polypropylene (poly-rattan).
– Roll top hood made of polycarbonate.

code	-	mm
426968	Basket & Cover	365x335x(H)245
427538	Roll top cover only	365x335x(H)175



561201

BREAD BASKET DISPLAY GN 1/2
– Rectangular.
– Set of 2 with chrome-plated rack.

code	mm
561201	360x280x(H)90



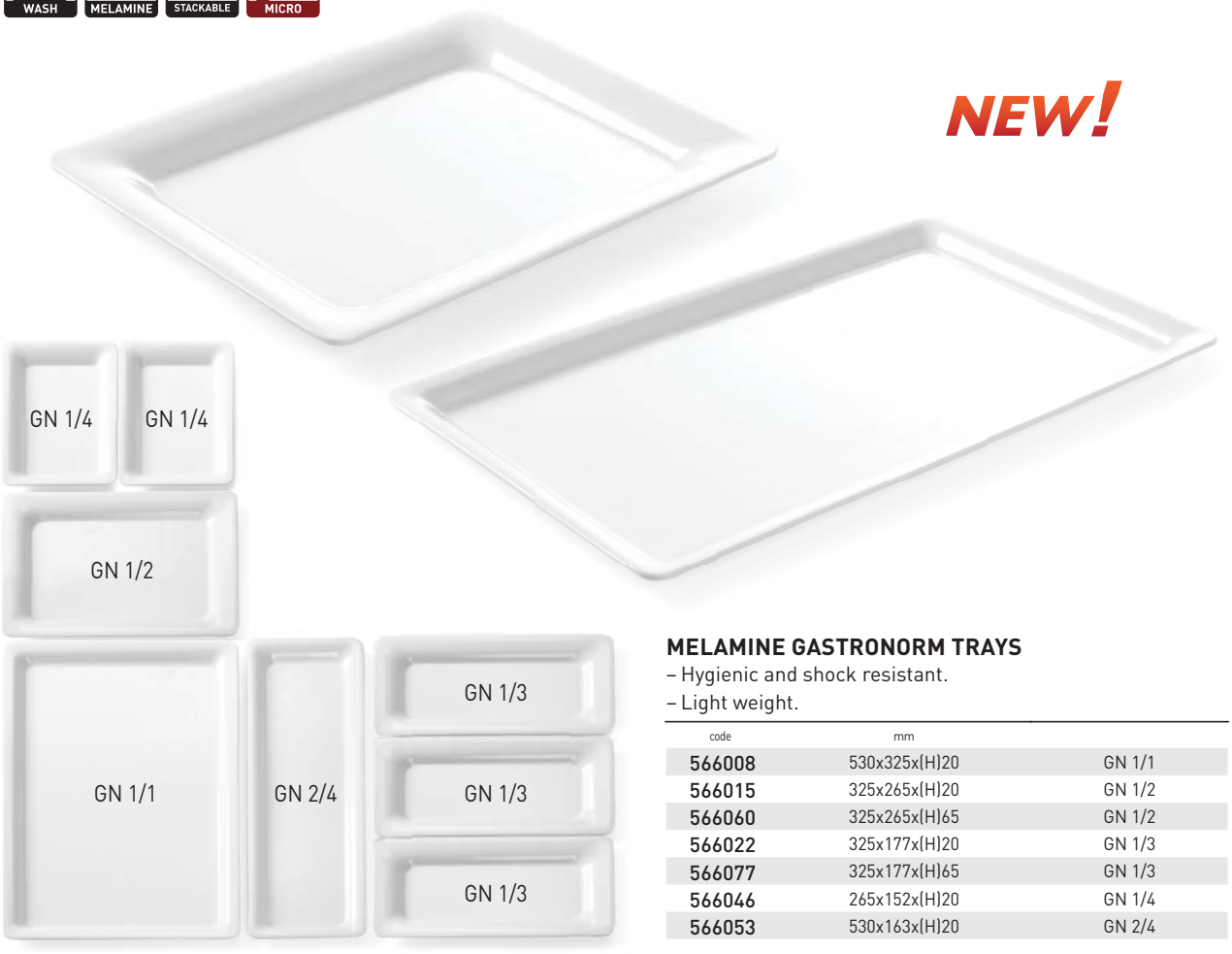
426951

BREAD BASKET WITH ROLL TOP COVER
– Round
– Break resistant
– With stainless-steel wire frame
– Including polycarbonate rolltop cover

code	mm
426951	ø400x(H)100



561102 561003 426951 426968 561201



MELAMINE GASTRONORM TRAYS

– Hygienic and shock resistant.
– Light weight.

code	mm	
566008	530x325x(H)20	GN 1/1
566015	325x265x(H)20	GN 1/2
566060	325x265x(H)65	GN 1/2
566022	325x177x(H)20	GN 1/3
566077	325x177x(H)65	GN 1/3
566046	265x152x(H)20	GN 1/4
566053	530x163x(H)20	GN 2/4

MELAMINE BUFFET DISPLAY STANDS

– Space saving and elegant solution for diverse condiments on buffets or in the kitchen
– Stainless steel frame, easy to assemble
– The included melamine containers are hygienic and light
– Gastronorm X/X models are suitable for Hendi Polycarbonate Gastronorm lids



561850
561911

561898
561928

561942
561935

BUFFET DISPLAY STAND GN 1/3

code	mm	height (mm)
561911	Stand + 3x GN 1/3	
561850	GN 1/3 - 325x176	100

BUFFET DISPLAY STAND GN 1/6

code	mm	height (mm)
561928	Stand + 3x GN 1/6	
561898	GN 1/6 - 176x162	100

BUFFET DISPLAY STAND 1 L

code	mm	height (mm)
561935	Stand + 3x 1L	
561942	ø120	110

MELAMINE

– Hygienic and shock resistant.
– Light weight.



561607

TABLET GN 1/1

code	mm
561607	530x325x(H)20



PLATTER RECTANGULAR

code	mm
561508	360x205x(H)38
561515	495x270x(H)56
561522	560x320x(H)52



561591

PASTA BOWL ROUND

code	mm
561591	ø380x(H)90



PLATE SQUARE

code	mm
561539	305x305x(H)40
561546	355x355x(H)40
561553	405x405x(H)50

561645

BUFFET DISH OVAL

code	mm
561645	610x230x(H)42
561652	713x285x(H)40



561652





561294

NEW!

M MELAMINE

BUFFET AND SERVING STAND

– Bamboo stand with 3 melamine bowls.

code	mm
561294	400x130x(H)60



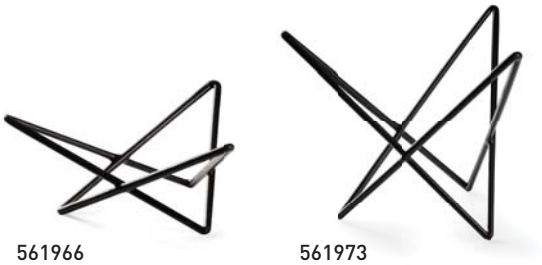
563632 563649

NEW!

SAUCE LADLES

– 40 ml

code	mm	
563632	170	ivory white
563649	170	black



561966 561973

NEW!

NON-SLIP DISPLAY STANDS

– Steel frame with PVC coating.
– Supports a variety of display trays and bowls.

code	mm
561966	260x230x(H)100
561973	265x230x(H)200



561980 561997

NEW!

NON-SLIP DISPLAY STANDS

– Steel frame with PVC coating.
– Supports a variety of display trays and bowls.

code	mm
561980	ø200x(H)100
561997	ø200x(H)200



561584 561577 561560 561720 561713 561706

BOWL SQUARE

code	mm
561560	130x130x(H)65
561577	190x190x(H)100
561584	270x270x(H)105

RAMEKIN

– Ribbed

code	ml	mm
561706	50	ø70x(H)35
561713	80	ø80x(H)40
561720	100	ø85x(H)45

NEW!

CURVED PLATEAUS

code	mm	height (mm)
561676	GN 1/2 - 325x265	40
561669	GN 1/1 - 530x325	40



561669

NEW!

CURVED BOWLS

code	mm
561454	250x120x(H)75
561485	530x270x(H)107



561485



561461

NEW!

CURVED BOWLS

code	mm	colour
561461	355x355x(H)123	white
561478	355x355x(H)123	black



561478

NEW!

SLANTED BOWLS

code	mm
561423	212x208x(H)104
561430	300x291x(H)137
561447	360x349x(H)163



561423



PORCELAIN



- Special porcelain type, toughest type available.
- Thermal shock resistant, can withstand extreme temperature changes.
- High-impact and wear resistance and still relatively light-weight.
- Extremely pure and brilliant white.



783009

GASTRONORM PAN GN 1/1

code	mm	
783009	530x325x(H)65	GN 1/1



783016

GASTRONORM PAN GN 1/2

code	mm	
783016	325x265x(H)65	GN 1/2



783023

GASTRONORM PAN GN 1/3

code	mm	
783023	325x176x(H)65	GN 1/3





TRAY RECTANGULAR

code	mm
783054	570x390



783054

BUFFET DISH OVAL

code	mm
783207	458x322x(H)32



783207

JAPANESE TRAY

code	mm
783504	460x250x(H)50



783504

DRESSING POT

code	ml	mm
785003	1800	150x(H)172
785010	1000	120x(H)135



785003 785010



TRAY STAINLESS STEEL



436103

SERVING TRAY GN 1/1
– Mirror with matt rim

WASH · S.S. STAINLESS STEEL

code	mm
436103	530x325x(H)17

Full range of rolltop presentation covers on page 134



436103



427002

CATERING TRAY GN 1/1
– With decorated rim

WASH · 18/10 STAINLESS STEEL

code	mm	-
427002	530x325x(H)15	GN 1/1



807705

NEW!

TRAY GN 1/1

WASH · 18/10 STAINLESS STEEL

code	mm
807705	530x325x(H)10



410103

410202

TRAY RECTANGULAR WITH GRIPS
– With decorated rim

WASH · 18/0 STAINLESS STEEL

code	mm
410103	520x310
410202	600x360



412107

412206

TRAY RECTANGULAR
– With decorated rim

WASH · 18/0 STAINLESS STEEL

code	mm	
807804	530x325	GN 1/1
412206	500x360	
412107	420x310	

SERVING TRAY

– Brushed

code	mm
480205	ø300
480304	ø350
480403	ø400



PARTY TRAY

code		mm
496206	oval	455x340
496305	round	ø350
496404	GN 1/1	530x325
496107	rectangular	410x310



496206

496107

496404





496305

SERVING DISH OVAL

– Ideal for catering events.
– High quality.

code	mm
404935	450x180
404942	505x245
404959	540x220
404966	600x250
404973	650x260
404980	710x255
404997	750x300



SERVING DISH OVAL

code	mm
404003	190x140
404102	250x180
404201	300x220
404300	350x220
404409	400x260
404508	450x290
404607	500x350









466131 466124 466117 466087 466070

CANDLEHOLDER 5 ARMS

Al ALUMINIUM

– Self-assembly
– Candles not included

code	height (mm)
466070	380
466087	540
466117	790
466124	1060
466131	1180



GAS LIGHTER

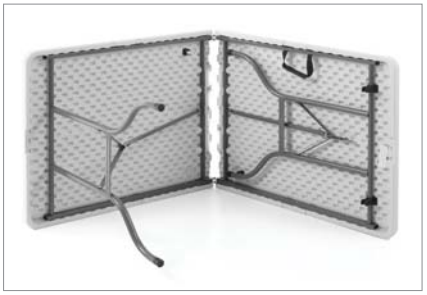
– Refillable
– Supplied empty

code		mm
198124	2 per card	230

FOLDING CATERING FURNITURE







810910

810927

BUFFET TABLE

HDPE POLYETHYLENE Fe CARBON STEEL

– Foldable to suitcase model for easy transporting and storage.

code	mm
810910	1830x750x(H)740
810927	1520x700x(H)740

NEW!

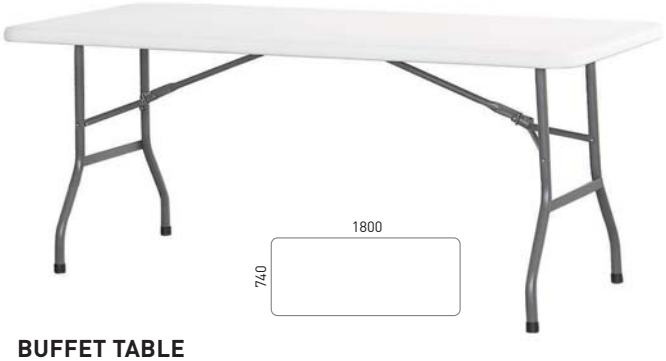
HENDI FOOD SERVICE EQUIPMENT

FOLDING CATERING FURNITURE

NEW!

HDPE POLYETHYLENE | Fe CARBON STEEL

– Multifunctional folding furniture for outdoor and indoor use.
– Ideal for fair events, conferences, outdoor events, catering, outdoor recreation, rental etc.
– Table top made of HDPE polyethylene.
– Structure made of corrosion-resistant metal profiles.
– Easy to store and transport.
– Easy to clean and dirt-resistant.



BUFFET TABLE

code	mm
810897	1800x740x(H)740



BUFFET TABLE

code	mm
810934	1220x610x(H)740



BUFFET TABLE ROUND

code	mm
810941	ø1800x(H)740



BAR TABLE ROUND

code	mm
810958	ø800x(H)1100



CATERING CHAIR

code	mm
810965	540x440x(H)840



CATERING CHAIR - BLACK

code	mm
810989	540x440x(H)840

FAST FOOD TRAYS



878927



878828

FAST FOOD TRAYS

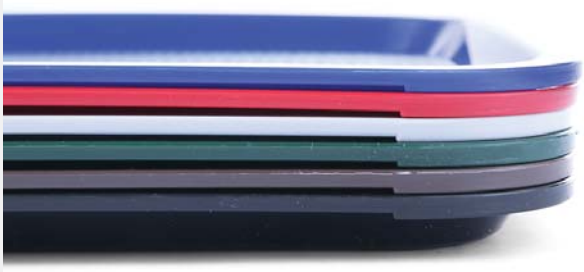
code	colour	mm
878903	grey	305x415
878910	red	305x415
878927	blue	305x415
878934	green	305x415
878941	brown	305x415
878958	black	305x415

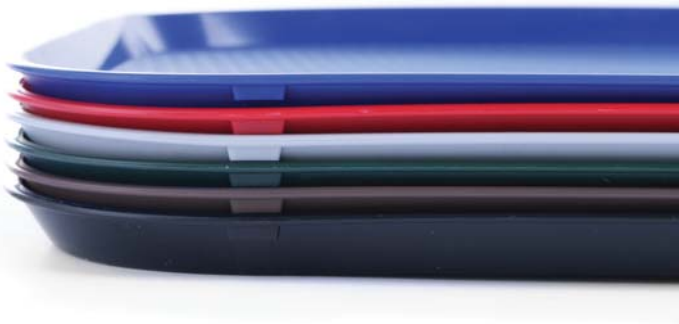
FAST FOOD TRAYS

code	colour	mm
878804	grey	350x450
878811	red	350x450
878828	blue	350x450
878835	green	350x450
878842	brown	350x450
878859	black	350x450









GRANITE FORM



876619



SERVING TRAY RECTANGULAR
– 'Granite' colour pattern

code	-	mm
876619	GN 1/1	530x325
876602	GN 1/2	265x325



GN 1/2



GN 1/1

BEER TRAY
– With high rim

WASH · S.S. STAINLESS STEEL

code	mm
480106	ø315x(H)45



480106

COFFEE TRAY OVAL
– Satin finish

WASH · S.S. STAINLESS STEEL

code	mm
405000	200x140
405208	265x195
405307	285x220



COFFEE TRAY - DECORATED
– Chrome-plated/nickel-plated iron

FOOD CONTACT · WASH

code	mm
421291	310x230



421291

WOOD FORM

– Mahogany colour
– Wood reinforced laminate with non-slip layer
– Shockproof, break resistant
– 5-year guarantee on material



507216

SERVING TRAY WOOD FORM

– Rectangular

code	-	mm
507216	GN 1/1	325x530
507117	Euronorm	370x530
507018		430x610
507469		330x430



507865

SERVING TRAY WOOD FORM

– Round, with low rim

code	mm
507865	ø380



507933

SERVING TRAY WOOD FORM

– Oval

code	mm
507568	200x265
507964	230x160
507933	290x210





507711

SERVING TRAY WOOD FORM

– Round, with high rim

code	mm
507711	ø320x(H)35
507766	ø360x(H)30
507773	ø420x(H)30

FIBREGLASS



– Fibreglass reinforced polyester.
– Ideal for heavy use scenarios.
– Non-slip rubber surface, effective both wet and dry.
– Shockproof, break resistant.
– Only suitable for a short cycle in professional dishwashers.


508626


508718

SERVING TRAY RECTANGULAR

– Black

code		mm
508657		200x280
508626	GN 1/1	325x530
508619	Euronorm	370x530

SERVING TRAY OVAL

– Black

code	mm
508718	160x230
508725	200x265
508732	210x290

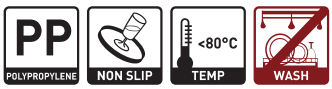
SERVING TRAY ROUND

– Black

code	mm
508824	ø280
508817	ø350
508800	ø400
508794	ø460


508817

POLYPROPYLENE



– Heavy duty polypropylene.
– Non-slip rubber surface, effective both wet and dry.
– Shockproof, break resistant


878101


878408

SERVING TRAY RECTANGULAR

– Black

code		mm
878118		255x355
878101	GN 1/1	530x325

SERVING TRAY ROUND WITH HIGH RIM

– Black

code	mm
878606	ø320
878408	ø360

SERVING TRAY ROUND

– Black

code	mm
878125	ø280
878132	ø360
878149	ø410


878149

ROCK



ROCK

– Hand polished
– Mirror finish
– Sold only in collective packaging





code	№	name		length (mm)
769034	1	Table spoon	set of 6	207
769027	2	Table fork	set of 6	205
769010	3	Table knife	set of 6	227
769089	4	Coffee spoon	set of 12	137
769096	5	Mocha spoon	set of 12	111

code	№	name		length (mm)
769065	6	Dessert spoon	set of 6	176
769058	7	Dessert fork	set of 6	181
769041	8	Dessert knife	set of 6	201
769072	9	Cake fork	set of 12	142

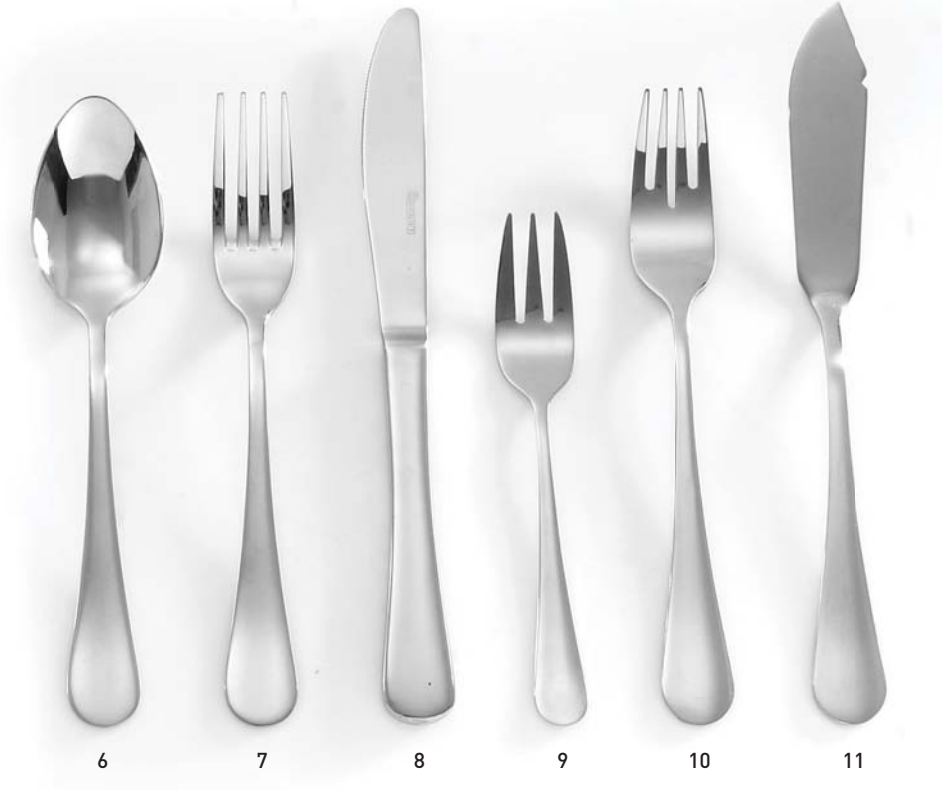
BLUES



BLUES

- Hand polished
- Mirror finish
- Sold only in collective packaging





code	№	name		length (mm)
768037	1	Table spoon	set of 6	204
768020	2	Table fork	set of 6	205
768013	3	Table knife	set of 6	231
768082	4	Coffee spoon	set of 12	139
768099	5	Mocha spoon	set of 12	119

code	№	name		length (mm)
768068	6	Dessert spoon	set of 6	179
768051	7	Dessert fork	set of 6	178
768044	8	Dessert knife	set of 6	210
768075	9	Cake fork	set of 12	145
768105	10	Fish fork	set of 6	180
768112	11	Fish knife	set of 6	205

JAZZ



JAZZ

- Hand polished
- Mirror finish
- Sold only in collective packaging



code	№	name		length (mm)
765036	1	Table spoon	set of 6	208
765029	2	Table fork	set of 6	205
765012	3	Table knife	set of 6	233
765081	4	Coffee spoon	set of 12	138
765098	5	Mocha spoon	set of 12	115
765067	6	Dessert spoon	set of 6	180
765050	7	Dessert fork	set of 6	183

code	№	name		length (mm)
765043	8	Dessert knife	set of 6	207
765074	9	Cake fork	set of 12	141
765104	10	Fish fork	set of 6	201
765111	11	Fish knife	set of 6	211
765128	12	Ice spoon	set of 12	139
765241	13	Butter knife	set of 12	159
765135	14	Sundae spoon	set of 6	193



code	№	name		length (mm)
765142	1	Cake scoop	set of 2	277
765159	2	Salad spoon	set of 2	206
765166	3	Salad fork	set of 2	206
765173	4	Carving fork	set of 2	202
765258	5	Meat fork	set of 6	137

code	№	name		length (mm)
765197	6	Steak knife	set of 6	221
765203	7	Soup ladle – 60 ml	set of 2	278
765210	8	Vegetable ladle	set of 2	203
765227	9	Potato ladle	set of 2	214
765234	10	Sauce ladle – 30 ml	set of 2	203

REGGAE



REGGAE

- Hand polished
- Mirror finish
- Sold only in collective packaging





code	№	name		length (mm)
767030	1	Table spoon	set of 6	204
767023	2	Table fork	set of 6	205
767016	3	Table knife	set of 6	231
767085	4	Coffee spoon	set of 12	139
767092	5	Mocha spoon	set of 12	119
767061	6	Dessert spoon	set of 6	179

code	№	name		length (mm)
767054	7	Dessert fork	set of 6	178
767047	8	Dessert knife	set of 6	210
767078	9	Cake fork	set of 12	145
767108	10	Fish fork	set of 6	180
767115	11	Fish knife	set of 6	205



OPTIMA

– Very solid design
– Hand polished, mirror finish
– Sold only in collective packaging

WASH 18/10 STAINLESS STEEL

NEW!

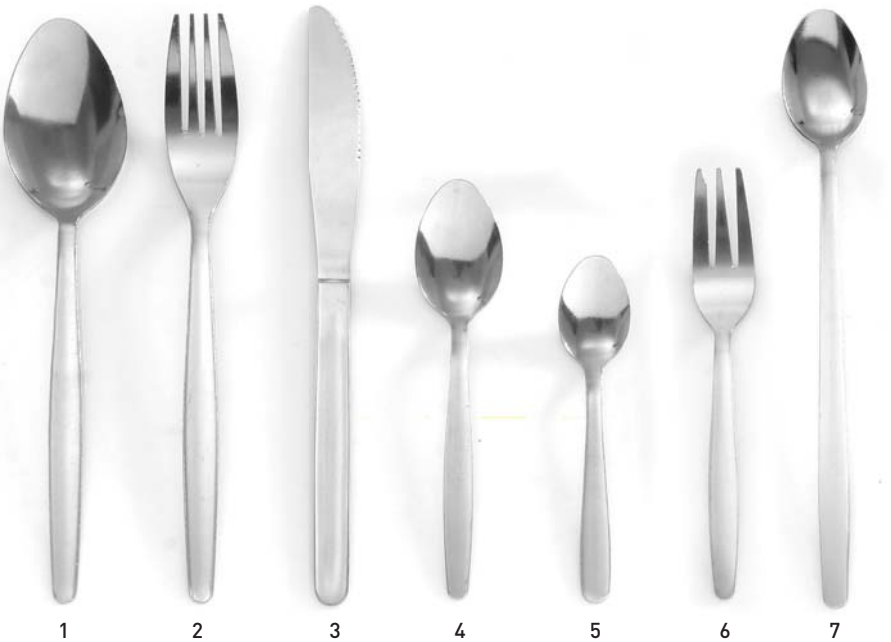


code	№	name		length (mm)
766200	1	Table spoon	set of 3	196
766217	2	Table fork	set of 3	196
766224	3	Table knife	set of 2	226
766248	4	Tea spoon	set of 6	132
766231	5	Cake fork	set of 3	163

ECONOMIC

– Machine polished
– Sold only in collective packaging

WASH 18/0 STAINLESS STEEL



code	№	name		length (mm)
764039	1	Table spoon	set of 12	198
764022	2	Table fork	set of 12	198
764015	3	Table knife	set of 12	214
764084	4	Coffee spoon	set of 24	138
764091	5	Mocha spoon	set of 24	115
764077	6	Cake fork	set of 24	148
764138	7	Sorbet spoon	set of 12	214

STEAK CUTLERY

STEAK FORK
– Stainless steel with ABS handle
– Set of 6

code	blade/knife length (mm)
781432	200

STEAK KNIFE
– Stainless steel with ABS handle
– Set of 6

code	blade/knife length (mm)
781449	215
781456	250

NEW!



781432 781449 781456



SHELLFISH CUTLERY



403709

SET LOBSTER FORKS AND TONGS
– 4 stainless steel forks
– 1 chrome-plated tongs

code	length (mm)
403709	205



403716

LOBSTER FORKS
– 6 forks

code	length (mm)
403716	205



781913

OYSTER KNIFE

code		length (mm)
781913	on card	180



402221

SNAIL FORK

code		length (mm)
402221	6 on card	140



402023

SNAIL DISH
– For 6 snails

code		øxH mm
402023	3 in shrinkfoil	150x20



402528

SNAIL TONGS
– Squeeze model

code		length (mm)
402528	2 on card	170

Fine Bone Porcelain

Warm beige colour and elegant and exclusive profile – for the most demanding users

Fine Bone Porcelain – the most refined variety of crockery. Its refinement stems from the unique colour (beige or ecru) and manufacturing process which uses bone ash admixture.

This porcelain is **preferred by professionals** who use it luxurious hotels and restaurants all over the world. Thanks to its modern line, classical style combined with unique, elegant ivory hue, **exceptional durability and scratch and chip resistance**, no establishment that cares for the quality of their services will be disappointed with its quality.

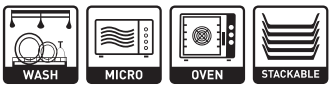
It is made of natural, environmentally friendly mineral raw materials and **no toxic components are used in the production process**.

Its exceptional advantages include also **ideal smoothness of glaze** and high **translucency**. Thanks to firing **its absorption is at zero level** which protects the products against dirt and guarantees the top, 5th cleaning class (grease, sauces and soups are easy to clean).

It is suitable for use in dishwashers, microwave ovens and combination overs, resistant to thermal shock exposure and can withstand high temperatures.

It is easily stackable – you can stack up to a 100 plates.

Guaranteed continuous manufacturing and availability of motive.



Fine Bone HENDI porcelain lines: ***Classic, Gourmet*** *available on pages: 169, 171*



White porcelain

High quality porcelain for hotels – for everyday use

White porcelain: Flora, Exclusiv or Delta porcelain lines from HENDI are known for their clean white colour without any pin-holes (black spots).
High hardness and **resistance to chipping** makes this type of porcelain a good choice **for any catering establishment.**

White Hendi porcelain is **chip resistant** thanks to thicker edges of plates, cups, soup bowls and saucers. Its thickness helps plates and serving plates **keep dish temperature longer**. Cups and soup bowls, thanks to a dedicated dimple in the bottom, **are stackable**, i.e. you can one on the other. Such system allows to **save considerable amount of space** while warehousing and transport in the catering industry.

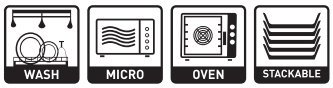
All materials used to manufacture white HENDI porcelain are **natural**, no toxic components are used, they do not contain cadmium or zinc.

White HENDI porcelain is regularly tested and inspected in laboratories which control mechanical resistance, durability of glaze and **impeccable whiteness**.

It is resistant to extreme temperatures and thermal shock, 0% of water absorption.

It is suitable for use in dishwashers, microwave ovens and combination ovens.

Guaranteed continuous manufacturing and availability of motive.



*White HENDI porcelain line: **Flora, Exclusiv, Delta** available at pages: 173, 175, 177*



GOURMET









GOURMET – BEIGE

– High-quality beige porcelain for hotels.
– Reinforced edges, solid enamel quality.
– Highest resistance to scratches, chipping and thermal shock.
– 10 years worth of stock.



FLAT PLATE

code	mm
780008	ø 190
780015	ø 210
780022	ø 230
780039	ø 270
780046	ø 290
780107	ø 320



DEEP PLATE

code	mm
780053	ø 240



PASTA PLATE

code	mm
780060	ø 270



OVAL DISH

code	mm
780077	240x170
780084	310x220
780091	360x260



TAPAS DISH

code	ml	mm
780114	250	ø 130x(H)40
780121	500	ø 160x(H)60
780138	1200	ø 230x(H)70
780145	2500	ø 250x(H)95



SOUP BOWL

code		ml	mm
780152	bowl	350	
780169	saucer		ø 180



CUP AND SAUCER

code	-	mm	ml
780176	cup		100
780183	saucer	ø 115	
780190	cup		250
780206	saucer	ø 160	



COFFEE POT

code	ml	mm
780220	1000	225x(H)160



TEA POT

code	ml	mm
780213	1100	ø245x(H)150



CREAM POT

code	ml	mm
780237	270	155x(H)75



SUGAR BOWL

code	ml	mm
780251	240	ø95x(H100



SOUP TUREEN

code	ml	mm
780268	2800	215x(H)190



SALT SHAKER

code	mm
780299	ø45x(H)55



PEPPER SHAKER

code	mm
780305	ø45x(H)55



SAUCE BOAT

code	ml	mm
780244	350	220x(H)95



NAPKIN HOLDER

code	mm
780275	115x40x(H)80



EGG CUP

code	mm
780282	ø50x(H)45



CONDIMENT SET

code	mm
780312	195x120x(H)150



CLASSIC









CLASSIC – BEIGE



– High-quality beige porcelain for hotels.
– Reinforced edges, solid enamel quality.
– Highest resistance to scratches, chipping and thermal shock.
– 10 years worth of stock.

FLAT PLATE

code	mm
780329	ø 170
780336	ø 190
780343	ø 210
780350	ø 265
780435	ø 320



DEEP PLATE

code	mm
780374	ø 235



PASTA PLATE

code	mm
780381	ø 270



OVAL DISH

code	mm
780398	230x155
780404	280x200
780411	320x230
780428	355x265



TAPAS DISH

code	ml	mm
780442	200	ø 140x(H)40
780459	400	ø 170x(H)50
780466	1000	ø 230x(H)60
780473	1400	ø 260x(H)70



SOUP BOWL

code		ml	mm
780480	bowl - stackable	300	
780497	saucer		ø 160



SOUP BOWL

code		ml	mm
780503	bowl	350	
780497	saucer		ø 160



CUP AND SAUCER

code		mm	ml
780527	cup - stackable		100
780534	saucer	ø 130	
780541	cup - stackable		220
780558	saucer	ø 150	
780565	cup - stackable		300
780497	saucer	ø 160	



CUP AND SAUCER

code		mm	ml
780589	cup		100
780534	saucer	ø 130	
780602	cup		220
780558	saucer	ø 150	
780626	cup		350
780497	saucer	ø 160	



COFFEE POT

code	ml	mm
780640	300	120x(H)140
780657	1200	230x(H)220



TEA POT

code	ml	mm
780664	500	190x(H)130
780671	1000	210x(H)180



CREAM POT

code	ml	mm
780688	50	ø65x(H)50
780695	150	ø95x(H)90
780701	250	ø105x(H)105
780718	500	ø145x(H)170



SUGAR BOWL

code	ml	mm
780725	250	ø100x(H)135



SOUP TUREEN

code	ml	mm
780732	3000	ø320x(H)210



SALT SHAKER

code	mm
780749	ø50x(H)70



PEPPER SHAKER

code	mm
780756	ø50x(H)70



SAUCE BOAT

code	ml	mm
780763	350	ø220x(H)95



NAPKIN HOLDER

code	mm
780770	115x50x(H)70



EGG CUP

code	mm
780787	ø50x(H)50



FLORA







FLORA

– White hotel porcelain
– Strengthened edges, high quality glazing
– High impact and wear resistance
– 10 years supply guarantee



FLAT PLATE

code	mm
787007	ø160
787014	ø200
787021	ø255
787038	ø270
787045	ø300



DEEP PLATE

code	mm
787052	ø235



OVAL DISH

code	mm
787304	180x110
787311	230x150
787069	280x180
787076	330x225
787328	360x250



SALAD BOWL

code	ml	mm
787298	300	ø100x(H)60
787083	250	ø145x(H)45
787335	450	ø190x(H)60
787090	1000	ø230x(H)65


787298


787083

SOUP BOWL

code		mm	ml
787267	bowl		250
787182	saucer	ø158	



CUP AND SAUCER

code		mm	ml
787113	mocha cup		120
787120	saucer	ø130	
787144	coffee cup		180
787151	saucer	ø138	
787175	cappuccino cup		250
787182	saucer	ø158	



TEA POT

code	ml	mm
787342	275	135x(H)110
787359	500	165x(H)130
787205	1000	205x(H)160



COFFEE POT

code	ml	mm
787366	350	130x(H)145
787373	1500	200x(H)220



CREAM POT

code	ml	mm
787229	100	90x(H)78
787236	200	100x(H)90



SUGAR BOWL

code	ml	mm
787274	250	ø95x(H)115



SOUP TUREEN

code	ml	mm
787380	3200	290x215x(H)170



SALT SHAKER

code	mm
787397	ø55x(H)50



PEPPER SHAKER

code	mm
787403	ø55x(H)50



EGG CUP

code	mm
787427	ø55x(H)50



NAPKIN HOLDER

code	mm
787410	120x60x(H)65



EXCLUSIV









EXCLUSIV

– White hotel porcelain
– Strengthened edges, high quality glazing
– High impact and wear resistance
– 10 years supply guarantee



FLAT PLATE

code	mm
782606	ø140
782613	ø170
794159	ø210
794166	ø250
794173	ø270
794180	ø300



DEEP PLATE

code	mm
794203	ø220



PASTA PLATE

code	mm
794135	ø300



OVAL DISH

code	mm
782651	200x160
782668	240x190
794197	340x270
794296	290x230
782675	390x310



SALAD BOWL

code	ml	mm
782682	250	ø120x(H)55
794272	250	ø150x(H)40
794142	500	ø190x(H)55
794289	1000	ø245x(H)65


782682


794272

SOUP BOWL

code		mm	ml
794258	soup bowl		380
794265	saucer for soup bowl	ø120	



CUP AND SAUCER

code		mm	ml
794234	mocha cup		90
794241	saucer	ø120	
794210	coffee cup		170
794111	cappuccino cup		230
794227	saucer for coffee and cappuccino cup	ø145	



TEA POT

code	ml	mm
782699	400	165x(H)120
782705	800	200x(H)155
782712	1000	220x(H)170



CREAM POT

code	ml	mm
782729	100	90x(H)65
782736	150	110x(H)80



SUGAR BOWL

code	ml	mm
782743	180	ø100x(H)45



SOUP TUREEN

code	ml	mm
782767	3200	280x(H)200



SAUCE BOAT

code	ml	mm
782774	400	165x100x(H)75
782781	saucer	200x155



SALT SHAKER

code	mm
782798	ø50x(H)70



PEPPER SHAKER

code	mm
782804	ø50x(H)70



MUSTARD JAR

code	ml	mm
782811	90	ø65x(H)75



EGG CUP

code	mm
782828	ø50x(H)50



NAPKIN HOLDER

code	mm
782750	100x55x(H)65



DELTA









DELTA

NEW!

– White hotel porcelain.
– Strengthened edges, high quality glazing.
– High impact and wear resistance.
– 10 years supply guarantee.



FLAT PLATE

code	mm
794050	ø 160
794067	ø 200
794074	ø 240
794081	ø 270
794098	ø 300



DEEP PLATE

code	mm
799420	ø 230



PASTA PLATE

code	mm
799406	ø 260
799413	ø 300

OVAL DISH

code	mm
799277	210x140
799284	240x170
799437	290x200
799444	340x240
799291	390x270



SALAD BOWL

kod	mm
799451	ø 120
799468	ø 140
799475	ø 230
799482	ø 270



799451
799468



799475
799482

SOUP BOWL

code		mm	ml
799383	bowl		380
799390	saucer for soup bowl	ø 170	



CUP AND SAUCER

code		ml
799161	cup	90
799178	saucer	
799147	cup	230
799154	saucer	



TEA POT

code	ml
799314	500



CREAM POT

code	ml
799321	100



SUGAR BOWL

code	mm
799338	ø 100x(H)85



SOUP TUREEN

code	ml	mm
799345	3200	290x(H)200



SAUCE BOAT

code	ml	mm
799185	400	
799192	saucer	ø200



SALT SHAKER

code	mm
799215	ø 50x(H)75



PEPPER SHAKER

code	mm
799222	ø 50x(H)75



NAPKIN HOLDER

code	mm
799239	115x60x(H)70



TOOTHPICK HOLDER

code	mm
799246	ø 40x(H)50



EGG CUP

code	mm
799253	ø 50x(H)45



VASE

code	mm
799260	ø 65x(H)125



LIONHEAD

– Special, toughest porcelain type available on the market
– High-impact and wear resistance and still relatively light-weight
– Shining white

SOUP BOWL

WASH | MICRO | PORCELAIN | STACKABLE | <600°C TEMP

code	mm	ml
784778	ø90x(H)60	125
784761	ø120x(H)78	250
784754	ø138x(H)95	500
784747	ø175x(H)120	1000
784730	ø215x(H)155	2000



784730

784778

784754

PRESENTATION PLATES AND BOWLS

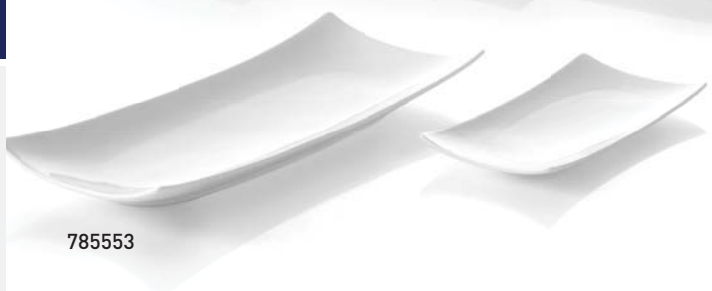


783634

PLATE TORRO

– Rectangular

code	mm
783634	250x175x(H)23
783641	310x210x(H)25
783658	360x240x(H)30



785553

PLATE BARK

– Rectangular

code	mm
785546	218x105x(H)23
785553	352x146x(H)40



785584

BOWL VANILLA

code	mm
785560	225x111x(H)62
785577	290x136x(H)80
785584	332x165x(H)94



TAPASMINI

– Special, toughest porcelain type available on the market
– High-impact and wear resistance and still relatively light-weight
– Shining white





784303

TAPAS DISH CASCARA

code	mm	packed per
784303	ø100	6 pieces



784327

TAPAS DISH CUADRADO

code	mm	packed per
784327	80x80x(H)35	6 pieces



784365

TAPAS DISH REDONDO
– Round

code	mm	packed per
784365	ø75x(H)30	6 pieces



784433

TAPAS DISH LEON

code	mm	packed per	ml
784433	ø55x(H)45	6 pieces	50



784341

TAPAS DISH PESCADOS
– Fish shaped

code	mm	packed per
784341	90x105x(H)25	6 pieces



784334

TAPAS DISH CONCHA
– Boat shaped

code	mm	packed per
784334	90x50x(H)20	6 pieces



784426

TAPAS DISH PLATO
– Round

code	mm	packed per
784426	ø100x(H)25	6 pieces



784419

TAPAS DISH CUADRADO
– Square

code	mm	packed per
784419	59x59x(H)37	6 pieces



784396

TAPAS DISH TRIANGOLO
– Triangular

code	mm	packed per
784396	100x100x(H)25	6 pieces



784389

TAPAS DISH CACEROLE

code	mm	packed per
784389	ø60x(H)25	6 pieces



784372

TAPAS DISH HUEVO

code	mm	packed per
784372	ø65x(H)15	6 pieces



785324

SPOON

code	mm	packed per
785324	133x43x(H)26	6 pieces

OVEN DISHES PORCELAIN



– Special porcelain type, toughest type available.
– Thermal shock resistant, can withstand extreme temperature changes.
– High-impact and wear resistance and still relatively light-weight.
– Extremely pure and brilliant white.





TAPAS DISH OVAL

code	mm
784006	165x105x(H)30
784013	215x140x(H)35
784020	270x180x(H)40

TAPAS DISH RECTANGULAR

code	mm
784105	100x140x(H)45
784112	120x190x(H)50
784129	185x260x(H)55



786321



786352

RUSTICA OVEN DISH OVAL

code	mm
786321	220x130x(H)40
786338	245x145x(H)55
786345	340x205x(H)70

RUSTICA OVEN DISH SQUARE

code	mm
786352	165x165x(H)70



786369



786307

RUSTICA OVEN DISH RECTANGULAR

code	mm
786369	280x185x(H)65
786376	330x225x(H)70
786383	375x260x(H)75

RUSTICA OVEN DISH ROUND

code	mm
786307	ø100x(H)50
786314	ø250x(H)70

Thermal shock resistant, can withstand extreme temperature changes.







786499



786239

CHILDREN'S PLATE "BEAR"

– ø190 mm without ears

code	mm
786499	ø265

ICE CREAM BOWL CLOWN

code	mm
786239	226x145x(H)37



783153 783160 783177

RAMEKIN

– Ribbed

WASH MICRO PORCELAIN OVEN <600°C TEMP

code	mm
783153	ø70x(H)35
783160	ø90x(H)48
783177	ø120x(H)55
NEW! 783627	ø100x(H)25



783627



786451 786437

MILK JUG

– Shining white
– Special, toughest porcelain type available on the market

WASH PORCELAIN

code	packed per	liter
786451	2	0,08

GRAVY BOAT

– Shining white
– Special, toughest porcelain type available on the market

WASH MICRO PORCELAIN

code	mm
786437	180x55x(H)130



786413

CONDIMENT SET

– 2-piece set: salt, pepper

WASH MICRO PORCELAIN

code	mm
786413	ø42x(H)80



786420

CONDIMENT SET

– 3 piece set:salt, pepper, toothpick holder

WASH MICRO PORCELAIN

code	mm
786420	125x54x(H)90



MELAMINE PLATES

– For serving snacks and dishes
– Ideal for buffets and "Gourmet" restaurants
– Made of melamine, impact-resistant



561379

561393

PLATEAUS WITH SLATE APPEARANCE

– Rectangular.

code	mm
561386	325x175x(H)7
561393	525x160x(H)7
561379	325x260x(H)7
561362	530x325x(H)7



561409

PLATEAUS WITH SLATE APPEARANCE

– Round.

code	mm
561409	ø330x(H)7
561416	ø430x(H)7



561355

PLATEAUS WITH HANDLE

– Slate appearance.

code	mm
561355	424x300x(H)15



561324

561348

PLATEAUS WITH WOOD APPEARANCE

– Rectangular.

code	mm
561348	525x160x(H)10
561331	325x265x(H)10
561324	530x325x(H)10



561300

PLATEAUS WITH HANDLE

– Wood appearance.
– Round.

code	mm
561300	424x300x(H)15



561317

PLATEAUS WITH HANDLE

– Wood appearance.
– Rectangular.

code	mm
561317	530x200x(H)15



SLATE PLATEAUS

– Natural presentation items for serving elegant and exclusive hot or cold dishes.
– Cut out of stone and fitted with anti-slip feet.

SLATE LAZY SUSAN SET

– Presentation set, consists of:
  – 1 "Lazy Susan" rotating slate plateau.
  – 3 Cheese knives.
  – 3 Pieces of chalk.
  – 3 Chalk board holders.
  – 3 Chalk boards.

code	mm
424605	ø350x(H)25



424605

SLATE PLATEAUS ROUND

code	mm	packed per
424612	ø200x(H)5	2
424629	ø250x(H)5	2
424636	ø300x(H)5	2


424612

SLATE PLATEAUS SQUARE

code	mm	packed per
424643	200x200x(H)5	2
424650	250x250x(H)5	2
424667	300x300x(H)5	2


424643

SLATE PLATEAUS RECTANGULAR

code	mm	packed per
424674	150x100x(H)5	2
424681	200x100x(H)5	2
424698	300x100x(H)5	2


424674

SLATE PLATEAU WITH HANDLES

code	mm
424704	300x450x(H)40


424704

SLATE PLATEAUS WAVE

code	mm	packed per
424711	200x100x(H)5	2
424728	300x150x(H)5	2


424711

BASKETS

– Polyrattan



BREAD BASKET - OVAL

code	mm
426500	225x130x(H)55

BREAD BASKET - RECTANGULAR

code	mm
426807	225x150x(H)65

BREAD BASKET - ROUND

code	mm
426609	ø200x(H)65

BREAD BASKET - OVAL

code	mm
426708	225x110x(H)60

BREAD BASKET - OVAL

code	mm
426906	375x140x(H)70



FRUIT BASKET

– Chrome-plated wire

code	mm
426418	ø 215x(H)205

PITTA BREAD BASKET - ROUND

code	mm
425701	ø150x(H)40
425800	ø200x(H)50



PITTA BREAD BASKET - OVAL

code	mm
425503	200x140
425602	230x180

THERMOS JUGS

– Double walled stainless steel
– Seamless structure vacuum body
– Metal chromed cover/switch/spout & handle
– High insulation value





445808 445815 445822 445839

THERMOS JUG

code	liter	mm
445808	0,35	ø108x(H)150
445815	0,6	ø120x(H)168
445822	1	ø136x(H)188
445839	1,5	ø136x(H)258





446508 446607 446706

THERMOS JUG

– Double walled stainless steel
– With black push-button cap
– Top and lid made of polypropylene

code	liter	mm
446508	1	ø145x(H)205
446607	1,5	ø145x(H)230
446706	2	ø145x(H)260





446522 446621 446720

THERMOS JUG

– Double walled stainless steel
– With yellow push-button cap
– Top and lid made of polypropylene

code	liter	mm
446522	1	ø145x(H)205
446621	1,5	ø145x(H)230
446720	2	ø145x(H)260

AIR POT

- Double wall vacuum body and PP head
- Rotatable on base
- Zinc alloy lever designed for extra strength
- Lid opens to 125 degrees for brewing and is also detachable for cleaning
- Secure carrying handle
- Drip tray optional

code	liter	mm
445877	3	ø171x(H)373
445891		drip tray



445877



The push lever allows easy and precise pouring



445891



Drip trays are easily linked



449608



449707

THERMOS JUG WITH GLASS INNER BOTTLE

code	colour	liter	mm
449608	black	1	ø140x(H)268
449707	white	1	ø140x(H)268



448908



445884







AIR POT

- Stainless steel mantle
- With press system to tap drinks

PP POLYPROPYLENE · S.S. STAINLESS STEEL · WASH

code	liter	mm
448908	2,2	ø150x(H)340

THERMO DISPENSER

- Double walled stainless steel keeps hot and cold drinks at a constant serving temperature
- Vacuum insulated
- For cups and glasses of max. 11 cm high
- With fill indicatior
- Easy to clean

S.S. STAINLESS STEEL

code	liter	mm
445884	3	ø168x(H)456



COFFEE/ TEA POT WITH LID

– With hinged lid.
– Straight model.

code	liter	mm
453001	0,3	ø74x(H)95
453100	0,5	ø74x(H)123
453209	1	ø97x(H)142
453308	1,5	ø120x(H)158
453407	2	ø126x(H)185
453506	3	ø145x(H)210



MILK JUG

– Straight model

code	liter	mm
451007	0,35	ø85x(H)110
451106	0,75	ø100x(H)120
451205	1,2	ø120x(H)130
451304	1,8	ø130x(H)170
451403	2,7	ø145x(H)185



CREAM JUG

– Straight model

code	liter	mm
450109	0,02	ø35x(H)35
450208	0,04	ø40x(H)40
450307	0,07	ø50x(H)55
450406	0,12	ø60x(H)60
450505	0,25	ø75x(H)75

NEW!



MILK JUGS "BARISTO"

code	liter
451557	0,35
451564	0,50
451571	0,75
451588	1



MULTIPURPOSE JUGS

code	liter	mm
451502	0,35	ø76x(H)93
451519	0,6	ø90x(H)112
451526	0,9	ø102x(H)125
451533	1,5	ø112x(H)161



CAPPUCCINO STEAM JUG

– With handle

code	liter	mm
458204	0,7	ø95x(H)105
458006	0,9	ø100x(H)115



455012

CREAM AND SUGAR SET

– Straight model

– 3-piece: tray 130x230 mm, sugar bowl 0,2 l, cream jug 0,15 l

code		mm
455012	1 set on card	230x130



452004 452103

SUGAR BOWL

– With hinged lid

code	mm	liter
452004	ø75x(H)70	0,2
452103	ø85x(H)80	0,3



523629 523636

SUGAR CUBE TONGS

code		mm
523629	set of 2	160
523636	set of 2	113



452202

SUGAR BOWL

– Without lid

code	mm	liter
452202	ø85x(H)65	0,3





452325

452714

SUGAR/WHIPPED CREAM DISH

code		mm
452714	6 on card	ø65
452325	4 on card	ø100



452400

SUGAR DISPENSER

– Glass dispenser.

– Stainless steel spout.

code		mm	liter
452400	in coloured box	ø80x(H)140	0,2



456514

TEA BOX

– Wood with acrylic window
– 12 compartments

WASH

code	mm
456514	300x280x(H)90









570807

TEA STRAINER - WITH HINGED HANDLE

– For herbs and tea
– With hinged handle

S.S. STAINLESS STEEL

code	mm
570807	ø40x150



638101

TEA & HERB STRAINER

– For herbs and tea
– With wire handle

18/10 STAINLESS STEEL

code	mm
638101	ø70x225



592038

NEW!

WASH

S.S. STAINLESS STEEL

LEMON SLICE SQUEEZER

code		mm
592038	6 on card	80x70

440704



S.S. STAINLESS STEEL · WASH

TABLETOP LITTERBIN

– Stainless steel container
– Black ABS tumble cover

code	mm
440704	ø120x(H)165

595008



Cr CHROME PLATED

RECEPTION BELL

– Chrome-plated with metal base

code	øxH mm
595008	85x60

WASH · S.S. STAINLESS STEEL

630907



CHIPS BAG HOLDER

code	mm
630907	ø95/110x(H)175





444023

18/0 STAINLESS STEEL

TABLECLOTH CLIP

code	-	mm
444023	4 on card	50x(H)40

400203



WASH · 18/0 STAINLESS STEEL

SERVING DISH

code	mm
400203	205x155



400005

WASH · S.S. STAINLESS STEEL

SERVING DISH

code	mm
400005	230x130



400104

WASH · S.S. STAINLESS STEEL

SERVING DISH

code	mm
400104	210x110



441008

BUTTER DISH - WITH LID

– For packets of 250 grams

WASH

code	mm
441008	125x(H)55



441107

ICE-CREAM CUP

– On foot

WASH S.S. STAINLESS STEEL

code	mm
441107	ø90x(H)50



441466

EGG CUP

– Low model

WASH STACKABLE S.S. STAINLESS STEEL

code		mm
441466	Packed per 6	ø85x(H)15



441367

EGG CUP

– On foot

WASH S.S. STAINLESS STEEL

code		mm
441367	Packed per 6	ø50x(H)45



980316

SALT AND PEPPER MILL SET

– 2-Piece set, consists of:
– Pepper mill with stainless steel grinding mechanism.
– Salt mill with POM plastic grinding mechanism.

S.S. STAINLESS STEEL

code	mm
980316	ø55x(H)140



441503

EGG SPOON

– White ABS

ABS PLASTIC

code	
441503	set 6 pc



428511

NAPKIN HOLDER
– Matt finish

S.S. STAINLESS STEEL

code	mm
428511	170x30x(H)70



428528

NAPKIN HOLDER
– Chrome-plated wire

Cr CHROME PLATED

code	mm
428528	190x190x(H)65



595206

TAB HOLDER
– Set of 3
– With clamp

S.S. STAINLESS STEEL

code	mm	
595206	152x110	set of 3



665251

MENU CARD TABLE STAND
– Supplied without menu card
– 6 pieces in colourbox

S.S. STAINLESS STEEL

code	mm	
665251	80x77x(H)18	set of 6



665503

665510

595305

MENU CARD TABLE STAND

code	mm
665503	100
665510	200

TAB GRABBER
– Set of 2 pieces
– With clamp

S.S. STAINLESS STEEL

code	mm	
595305	ø40x(H)104	set of 2



SPECIAL TABLEWARE



465301

CONDIMENT SET
– 2-piece - salt, pepper
– Matt finish

code	mm
465301	85x55x(H)115



465349

CONDIMENT SET
– 2-piece - oil, vinegar
– Matt finish

code	mm	ml
465349	120x75x(H)185	150



465332

CONDIMENT SET
– 3-piece - salt, pepper, mustard
– With stainless steel mustard spoon
– Matt finish

code	mm
465332	100x95x(H)115



465318

CONDIMENT SET
– 3-piece - salt, pepper, napkin holder
– Matt finish

code	mm
465318	85x75x(H)115



465325

CONDIMENT SET
– 3-piece - salt, pepper, toothpick holder
– Matt finish

code	mm
465325	90x90x(H)115



465356

CONDIMENT SET
– 4-piece - salt, pepper, oil, vinegar
– Matt finish

code	mm
465356	130x110x(H)185



465363

CONDIMENT SET
– 5-piece - salt, pepper, oil, vinegar, toothpick holder
– Matt finish

code	mm
465363	130x110x(H)185



460009

CONDIMENT SET
– 2-piece - salt, pepper

code	mm
460009	100x50x(H)140



460108

CONDIMENT SET
– 3-piece - salt, pepper, flavouring
– Delivered without Maggi bottle

code	mm
460108	140x50x(H)140


465387

SALT AND PEPPER SHAKER

code		øxH mm
465387	Set of 2	40x70


461167 461266

SALT AND PEPPER SHAKER
– Glass shaker
– Stainless steel lid

code		mm
461167	Set of 6 pepper shakers	ø40x(H)70
461266	Set of 6 salt shakers	ø40x(H)70


468821

TOOTHPICK HOLDER
– Glass holder
– Stainless steel cap

code	mm	packed per
468821	ø40x(H)70	6


631300 631102 631201

SHAKER

code		mm
631201	pepper & salt shaker	ø55x(H)75
631102	parmesan shaker	ø55x(H)75
631300	wire mesh powder shaker	ø55x(H)75


786413

CONDIMENT SET
– 2-piece set: salt, pepper

code		mm
786413	pepper & salt	ø42x(H)80


786420

CONDIMENT SET
– 3 piece set:salt, pepper, toothpick holder

code		mm
786420	pepper, salt & toothpick	125x54x(H)90


452424

HONEY DISPENSER
– Glass dispenser
– Chrome-plated plastic lever

code	mm
452424	ø80x(H)115


462164

MUSTARD JAR
– Glass jar
– Stainless steel lid
– Including polystyrene spoon

code	mm	packed per
462164	ø55x(H)80	6


465370

CHEESE/SUGAR DISH
– With glass dish
– Including stainless steel spoon

code	mm
465370	ø130x(H)90

SALT AND PEPPER MILLS

– A unique product for precision grinding of spices.
– Knob and rod made of stainless steel.
– Upper cap with a deep thread and HELICOIL insert.
– HELICOIL insert prevent accidental change of setting.
– Made in Germany.



Ceramic salt grinding mechanism



Stainless steel pepper grinding mechanism

NEW!



PEPPER MILLS TRANSPARENT

code	mm	colour
469316	140	transparent
469323	180	transparent
469330	210	transparent

SALT MILLS TRANSPARENT

code	mm	colour
469347	140	transparent
469354	180	transparent
469361	210	transparent



PEPPER MILLS GLOSS

code	mm	colour
469286	180	white gloss
469262	180	black gloss
469132	300	black gloss
469149	400	black gloss

SALT MILLS GLOSS

code	mm	colour
469293	180	white gloss
469279	180	black gloss



PEPPER MILLS NATUREL

code	mm	colour
469156	180	naturel
469163	210	naturel
469187	300	naturel
469194	400	naturel

SALT MILLS NATUREL

code	mm	colour
469217	180	naturel
469224	210	naturel
469248	300	naturel



NEW!





PEPPER MILLS BROWN

code	mm	colour
469019	180	brown
469026	210	brown
469040	300	brown
469064	500	brown
469071	800	brown

SALT MILLS BROWN

code	mm	colour
469095	180	brown
469101	210	brown
469125	300	brown

COFFEE AND TEA

SOUP TUREEN
– With lid and serving spoon.

code	liter	mm
434109	1,5	ø217x(H)105
434208	2,7	ø270x(H)120





SOUP BOWL
– With handles

code	liter	mm
430002	0,35	ø120x(H)50





VEGETABLE DISH
– With handles

code	mm
401002	ø120x(H)30
401101	ø140x(H)35
401200	ø160x(H)40
401309	ø180x(H)45
401408	ø200x(H)50
401606	ø220x(H)50

SAUCE BOAT
– On foot

code	liter	mm
432143	0,085	120x(H)50
432006	0,14	135x(H)70
432105	0,23	160x(H)90
432129	0,28	200x(H)105
432136	0,46	240x(H)120



CONDIMENT SETS

– In blister pack

DOOR SIGNS

– With self-adhesive strip

S.S. STAINLESS STEEL

code	mm	type
663608	ø75	men
663615	ø75	women
663622	ø75	toilets
663639	ø75	no smoking
663646	ø75	wheelchair
663653	ø75	mobile off



663608 663615 663622



663639 663646 663653

WALL SIGNS ROUND

– With self-adhesive strip.

S.S. STAINLESS STEEL

code	mm	type
663783	ø75	smoking
663790	ø75	no smoking
663820	ø160	smoking - big
663806	ø160	no smoking - big



663820 663806

TABLE SIGN 'NO SMOKING'

– 2 sides printed

18/0 STAINLESS STEEL WASH

code	mm
663660	52x(H)40



663660

TABLE SIGN RESERVED

– Black - white.
– Printed on 2 sides.

PMMA PLEXIGLAS WASH

code		mm
663523	"rezerwacja"	130x35x(H)40
663530	"стол заказан"	130x35x(H)40
663462	"reserved"	130x35x(H)40



663523

TABLE SIGN "REZERWACJA"

– Set of 4 pieces

18/0 STAINLESS STEEL WASH

code		mm
663714	"Rezerwacja"	52x(H)40



663714

TABLESTAND NUMBERS

– Sets of multiple numbers
– 12 numbers per set

18/0 STAINLESS STEEL WASH

code		mm
663844	Numbers 1-12	52x(H)40
663851	Numbers 13-24	52x(H)40
663868	Numbers 25-36	52x(H)40
663875	Numbers 37-48	52x(H)40
663882	Numbers 49-60	52x(H)40
663899	Numbers 61-72	52x(H)40



663844



440605



569757



440407

ASHTRAY WITH LOWER TRAY

OUTDOOR · STAINLESS STEEL

code	mm
440605	ø140x(H)40

ASHTRAY

OUTDOOR · MELAMINE · WASH

– Made of black melamine.

code	mm
569757	ø146

ASHTRAY WITH LID

OUTDOOR · STAINLESS STEEL

code		mm
440407		ø90x(H)28
440490	Set of 3	ø90x(H)28



440803



440001



440209

ASHTRAY

INDOOR · STACKABLE · STAINLESS STEEL

– Extra heavy

code	mm
440803	ø75x(H)28
440858	ø95x(H)28
440902	ø120x(H)28

ASHTRAY WITH FIRE RIM

INDOOR · STACKABLE · STAINLESS STEEL

code	mm
440001	ø140x(H)30
440100	ø160x(H)30

ASHTRAY WITH PUSH BUTTON

CHROME PLATED · INDOOR · WASH

code	mm
440209	ø90x(H)45



440506

ASH COLLECTOR

STAINLESS STEEL · WASH

– With hinged lid

– For fire safe emptying ashtrays

code	mm
440506	210x140x(H)90





WALL BLACKBOARD
– Black, with wooden frame

code	mm
664025	300x400
664032	400x600
664049	600x800

TABLETOP BLACKBOARD
– Black, with wooden stand

code	mm	
664056	150x230	Set of 2
664063	210x320	Set of 2



664063 664056



664001 664018

PAVEMENT BLACKBOARD
– Black, with wooden frame

code	mm
664001	500x850
664018	700x1200

BLACKBOARD MARKERS
– With oblique nib, writing width 2 to 6 mm

code	-
664216	1 pink, 1 green, 1 blue and 2 white markers
664209	5 white markers

BLACKBOARD MARKERS
– With wide flat nib, writing width 15 mm

code	-
664223	3 white markers
664230	1 pink, 1 green and 1 blue marker

664216



664209



664223



664230





Writing width 15 mm



Writing width 2 to 6 mm



CORKSCREWS & BOTTLE OPENERS

NEW!



596746

BAR BLADE

S.S. STAINLESS STEEL

code	mm
596746	40x2x179



596807

WAITER'S CORKSCREW

Cr CHROME PLATED

- Chrome plated, with ABS handle
- 4 functions
- With separate bottle-opener

code	mm
596807	140



597200

WAITER'S CORKSCREW

S.S. STAINLESS STEEL

- Curved model
- 3 functions

code		mm
597200	on card	110



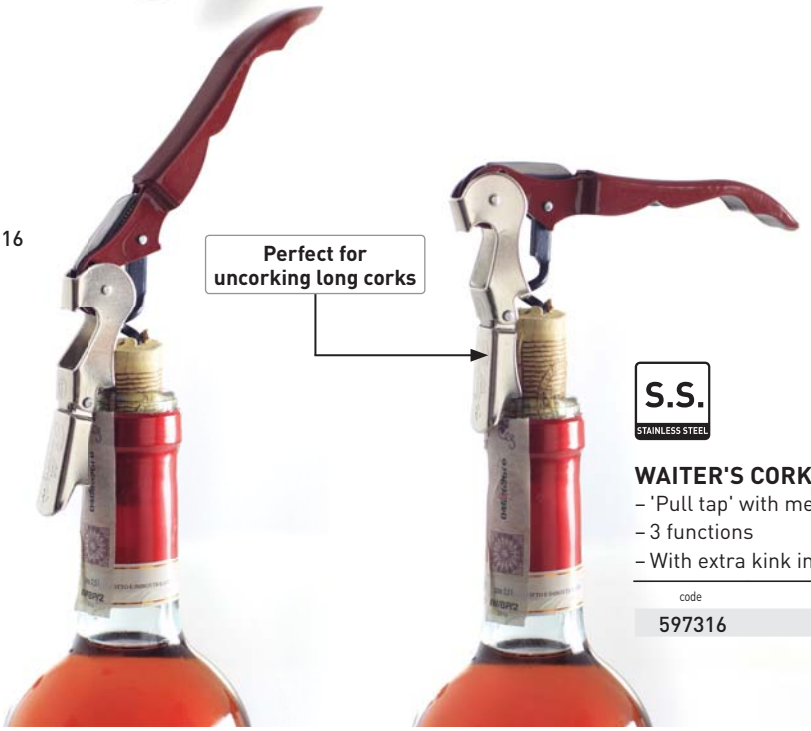
597507

CORKSCREW

Cr CHROME PLATED

- Lever model
- Chrome-plated
- With bottle-opener

code		mm
597507	on card	170



597316

see movie

S.S. STAINLESS STEEL

WAITER'S CORKSCREW

- 'Pull tap' with metal handle
- 3 functions
- With extra kink in lever for long corks

code		mm
597316	1 on card	120

POURERS



599365

FREE-FLOW POURER
– Plastic with chrome-plated nozzle

code	
599365	3 on card



599310

FREE-FLOW POURER
– Plastic

code	
599310	4 on card



598498

CORK FOR POURER
– Made of SEBS plastic

code	
598498	6 on card



590140

FREE-FLOW POURER - LONG
S.S. STAINLESS STEEL
– With plastic stopper.

code
590140



590034



590133

FREE-FLOW POURER
S.S. STAINLESS STEEL
– With cork.

code		model
590034	6 on card	short
590133	6 on card	long



595589



CHAMPAGNE STOPPER
Cr CHROME PLATED SIL SILICONE
– For storing opened bottles.
– With silicone gasket.

code
595589



597453



Roll up to use



DROP-STOPS
Cr CHROME PLATED
– Acts as spout and prevents dripping from the bottle
– Roll up to use

code	
597453	2 on card



598702 598801



Wall mounted



Shelf mounted

NON-DRIP BRACKET

– For bottle height from 230 to 350 mm.

ABS PLASTIC

code	type of mounting
598702	shelf mounted
598801	wall mounted



598009 598207 598405

NON-DRIP POURER

– Plastic

code	ml
598009	25
598207	35
598405	50



599006 599105 599204

BALL MEASURING POURER

ABS PLASTIC

code	ml
599006	25
599105	35
599204	50

WINE COOLERS AND STANDS



593806

WINE COOLER
– Double-walled stainless steel.
– For use without ice cubes.

S.S. STAINLESS STEEL

code	mm
593806	ø120x(H)180



593103

WINE COOLER
– With tulip handles

S.S. STAINLESS STEEL

code	liter	mm
593103	3,5	ø210x(H)210



593202

WINE COOLER
– With ring handles

S.S. STAINLESS STEEL

code	liter	mm
593202	3,3	ø190x(H)190



593158

WINE COOLER
– Transparent

SAN PLASTIC

code	mm
593158	220x185x226



593905

WINE COOLER TABLE BRACKET
– Ring ø185 mm.
– Wine cooler not included.
– Suitble for Wine cooler: 593103, 593202, 593158.

Cr CHROME PLATED

code	mm
593905	ø195x(H)510



593608

USER ASSEMBLY S.S. STAINLESS STEEL

WINE COOLER STAND
– Very compactly packed
– 5-part assembly

code	mm
593608	ø185x(H)740



471500

CHAMPAGNE COOLER

S.S. STAINLESS STEEL

code	liter	mm
471500	13,5	ø370x(H)230



471524

CHAMPAGNE COOLER ECONOMIC

S.S. STAINLESS STEEL

code	liter	mm
471524	9,5	ø350x(H)230



594704

ICE BUCKET DOUBLE-WALLED

S.S. STAINLESS STEEL

code	liter	mm
594704	5	ø200x(H)230



593165

PARTY TUB

- Transparent
- Oval

SAN PLASTIC

code	mm
593165	470x290x230



Soft rubber in holder

679005





ICE CUBE MOULD

- Professional
- Soft rubber in holder
- Holds 32 ice cubes

code	mm
679005	335x180

NEW!



521410

ALUMINIUM ICE SCOOP

Al ALUMINIUM

code	mm
521410	78x48x215



523520

ICE CUBE TONGS

- Packed per 2.

WASH S.S. STAINLESS STEEL

code	mm
523520	180

S.S. STAINLESS STEEL



271551



3 ice cube sizes

ICE CUBE MACHINE - KITCHEN LINE 15

- Tabletop model
- Casing 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: R134A
- Choice of 3 ice cube sizes, cubes are formed around cooling rods
- Holds 150 ice cubes

code	mm	V	W
271551	375x435x(H)420	230	200

ABS PLASTIC



271568



3 ice cube sizes

ICE CUBE MACHINE - KITCHEN LINE 12

- Tabletop model
- Casing entirely made of ABS
- Capacity of 12 kg per 24 hours, buffer stock of 3,2 kg - 9 cubes per cycle
- No fixed water connection - coolant: R134A
- Choice of 3 ice cube sizes, cubes are formed around cooling rods
- Stores 100 ice cubes

code	mm	V	W
271568	320x367x(H)378	230	130

NEW!

PP POLYPROPYLENE

ICE CUBE MACHINE

- Stainless steel casing suitable for installation under the counter.
- Can produce up to 35 kg of ice per day and has buffer stock for 15 kg.
- Produces 45 square ice cubes per cycle of 13-16 minute.
- Comes with supply hose and ice scoop.
- Air-cooled injection system, coolant R134A.

code	mm	V	W
271575	448x400x(H)798	230	300



271575

ICE CUBE MACHINES AND ICE FLAKE MAKERS

S.S. STAINLESS STEEL

- Acid resistant steel housing
- Electronically controlled
- Requires water supply and drain connections
- Yields filled, crystal clear cubes
- Spray cube making system
- Cube weight approx. 18 g
- Operating temperature up to +43°C





271605

ICE CUBE MACHINE, WATER-COOLED

code	mm	output 24h	cubes per cycle	storage container	W	V	kg
271605	365x495x(H)595	to 20 kg (1176 cubes*)	24	5 kg = 294 cubes	350	230	33
271629	365x495x(H)690	to 30 kg (1764 cubes*)	28	10 kg = 588 cubes	450	230	36
271643	500x585x(H)795	to 50 kg (2941 cubes*)	40	26 kg = 1470 cubes	800	230	55
271865	740x605x(H)1015	to 100 kg (5882 cubes*)	64	up to 60 kg (3529 cubes*)	1000	230	87
271889	840x745x(H)1070	to 175 kg (10294 cubes*)	108	up to 75 kg (4240 cubes*)	1700	230	113

ICE CUBE MACHINE, AIR-COOLED

code	mm	output 24h	cubes per cycle	storage container	W	V	kg
271612	365x495x(H)595	to 20 kg (1176 cubes*)	24	5 kg = 294 cubes	350	230	33
271636	365x495x(H)690	to 30 kg (1764 cubes*)	28	10 kg = 588 cubes	450	230	36
271650	500x585x(H)795	to 50 kg (2941 cubes*)	40	26 kg = 1470 cubes	800	230	55
271872	740x605x(H)1015	to 100 kg (5882 cubes*)	64	up to 60 kg (3529 cubes*)	1000	230	87
271896	840x745x(H)1070	to 175 kg (10294 cubes*)	108	up to 75 kg (4240 cubes*)	1700	230	113

* parameters for water temperature up to +15°C and air temperature up to +21°C

ICE FLAKE MAKER

S.S. STAINLESS STEEL

- Acid resistant steel housing
- Electronically controlled
- Requires water supply and drain connections
- Operating temperature up to +43°C



271803

ICE FLAKE MAKER, WATER-COOLED

code	mm	output 24h	storage container	W	V	kg
271803	500x696x(H)696	to 80 kg	15 kg	600	230	64
271827	500x696x(H)796	to 120 kg	25 kg	600	230	69

ICE FLAKE MAKER, AIR-COOLED

code	mm	output 24h	storage container	W	V	kg
271810	500x696x(H)696	to 80 kg	15 kg	600	230	64
271834	500x696x(H)796	to 120 kg	25 kg	600	230	69



271520

NEW!





271513

ABS PLASTIC PP POLYPROPYLENE S.S. STAINLESS STEEL

ICE CRUSHER

- Large ABS plastic ice chute and brushed stainless steel housing.
- Stainless steel blades and durable grinding mechanism.
- Clear, break resistant container with capacity for 12 cups of crushed ice.
- Crushes up to 12 kilos of ice per hour.
- Not for continuous use.

code	mm	V	W
271520	170x220x(H)460	230	80

ICE CRUSHER - ELECTRICAL

- Professional ice crusher perfect for preparing ice for granitas, mojitos, iced coffee and other iced beverages
- Coated cast aluminium engine housing
- Microswitch in the closing mechanism
- Cup, a set of stainless knives
- Various ice chip sizes.
- Cup capacity 3 l
- Speed: 800 RPM
- Output 120 kg/h
- Weight: 5 kg

code	mm	V	W
271513	210x380x(H)490	230	150



Stainless steel blades

see movie

ICE CRUSHER

- Chrome-plated zinc alloy with stainless steel blades.
- Including ice scoop.
- With removable container.

code	mm
695708	160x140x(H)270



695708

ABS PLASTIC | PC POLYCARBONATE | S.S. STAINLESS STEEL

CITRUS JUICER ELECTRIC

- Made of rust-resistant material
- With stainless steel squeeze bowl
- Including 3 interchangeable ABS cones for small and large citrus fruit
- ABS sieve
- Speed 1500 rpm
- Manually operated by means of on/off switch
- Including polycarbonate anti-splash cover
- All elements, except for the body are dishwasher safe

code	mm	V	W
221204	300x200x(H)350	230	180



221204



3 cones for different sizes of fruit

Anti-splash cover made of polycarbonate



Sieve and cones made of ABS



Squeeze bowl made of stainless steel









HENDI FOOD SERVICE EQUIPMENT



Al ALUMINIUM S.S. STAINLESS STEEL

CITRUS JUICER ELECTRIC

– Stainless steel body and aluminium base
– Top with lever provides easy and safe operation
– Removable bowl and cone of stainless steel
– Speed 900 rpm
– Weight: 7 kg

code	mm	V	W
221037	180x290x(H)400	230	350



221037





695906

CITRUS JUICER

Cr CHROME PLATED S.S. STAINLESS STEEL

– 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





224021

Al ALUMINIUM S.S. STAINLESS STEEL

MILKSHAKER

– Aluminium frame, stainless steel malt cup.
– Micro switch activates the milkshaker when the cup is placed.
– Capacity of cup: 500 ml.
– Speed: 15000 rpm.
– Weight: 3 kg.

code	mm	V	W
224021	160x190x(H)490	230	140



230718





933688

NEW! ABS PLASTIC BPA FREE S.S. STAINLESS STEEL

HIGH POWER BLENDER

- This high power blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
- Comes complete with 2,5L break-resistant jug, pusher and firm lid.
- Detachable jug made of BPA-free Tritan copolyester, which can withstand temperatures of -40˚C up to 90˚C.
- Replaceable knife made of stainless steel, housing and lid made of ABS-plastic.
- Hi-speed motor with variable speed and pulse function drives the knife from 14000 RPM up to 25000 RPM (without load).
- Equipped with over-heat and over-current protection.

code	mm	V	W
230718	270x250x(H)550	230	1500

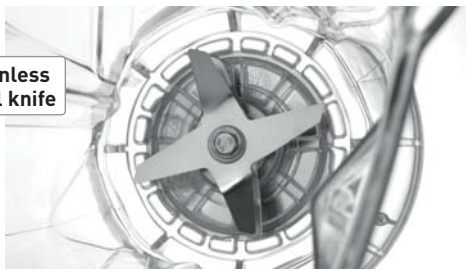
Solid metal pin



Durable metal gear socket



Stainless steel knife



NEW! ABS PLASTIC BPA FREE S.S. STAINLESS STEEL

BLENDER JAR

- Replacement jar for blender 230718 Made of BPA-free Tritan copolyester.
- Lid included.

code	mm
933688	200x170x(H)360



593028

COCKTAIL SHAKER
– Transparent

SAN PLASTIC

code	mm	liter
593028	ø95x250	0,65



593004

COCKTAIL SHAKER
– 3-piece

S.S. STAINLESS STEEL

code	mm	liter
593004	ø80x(H)240	0,75



593035

COCKTAIL SHAKER CONICAL

S.S. STAINLESS STEEL

code	mm	liter
593035	ø90x(H)255	0,75



593042 593066

BOSTON SHAKER

S.S. STAINLESS STEEL

code	liter	
593042	0,8	shaker
593066	0,45	mixing glass



596715

JIGGER
– 2 sides: 25 ml and 35 ml

S.S. STAINLESS STEEL

code	mm	
596715	ø40x(H)75	1 on card



596722

JIGGER
– 2 sides: 25 ml and 50 ml

S.S. STAINLESS STEEL

code	mm
596722	ø40x(H)85

NEW!



593097

BAR SPOON

S.S. STAINLESS STEEL

code	mm
593097	27x27x266

NEW!



596739

MUDDLER
– Suitable for grinding and crushing cocktail ingredients, e.g. raspberries, lime etc.

PP POLYPROPYLENE S.S. STAINLESS STEEL

code	mm
596739	34x34x207

NEW!



596753

STRAINER

S.S. STAINLESS STEEL

code	mm
596753	82x28x165



557600 557617 557648 557631 557624

WASH PP POLYPROPYLENE

BAR STORERS

– Interchangeable spout and lid.
– For storage, mixing and serving of drinks.
– Upper part removable.

code	mm	liter	
557600	ø 90x(H)300	0.8	red
557617	ø 90x(H)300	0.8	blue
557624	ø 90x(H)300	0.8	green
557631	ø 90x(H)300	0.8	brown
557648	ø 90x(H)300	0.8	yellow

NEW!



596760

BAR CADDY

– 6 compartments for organizing straws, napkins, stirrers etc.
– Container for napkins 130x130 mm

PP POLYPROPYLENE

code	mm
596760	245x147x(H)112

NEW!



596777

BAR GLASS RIMMER

– 3 containers for glass decoration: juice, sugar, salt

ABS PLASTIC

code	mm
596777	ø 200x(H)75



552100

PP POLYPROPYLENE S.S. STAINLESS STEEL

INGREDIENT BOX

– Stainless steel with transparent polypropylene lid
– Including 5 white polypropylene storage containers

code	mm
552100	375x140x(H)90



665015

KEYCHAIN 'ROLLMATIC'

– With belt clip
– 50 cm long chain
– Ring with a 30 mm diameter

code	packed per
665015	2



696040

GLASS BRUSH HIGH

– Polypropylene with 3 nylon brushes.
– Bottom plate fitted with 4 suction pads.

PP POLYPROPYLENE

code	mm
696040	190x100x(H)180/250/180



696002

GLASS BRUSH STANDARD

– Polypropylene with 3 nylon brushes.
– Bottom plate fitted with 4 suction pads.

PP POLYPROPYLENE

code	mm
696002	190x100x(H)180



552681

GLASS BRUSH ROUND

– Aluminium with nylon brush.
– Bottom plate fitted with 4 suction pads.

Al ALUMINIUM

code	mm
552681	ø150x(H)190



597958

DRAINAGE MAT

– Connectable
– White polypropylene
– HACCP compliant

PP POLYPROPYLENE

code	mm	
597958	313x209	Set of 5

NEW!

RUBBER BAR MAT

code	mm
597965	600x80x(H)15
597972	453x305x(H)15



597972

BOTTLE CAP PERFORATOR

NEW!

– "Prikit".
– Peforates bottlecaps and cans easily with a ø 5 mm hole.
– Passing a straw through the hole keeps insects out of the drink.
– Reduces spillage if a drink is knocked over.

code
595572



595572



see movie



598955



598962

TABLE BEER TAP

– Plexiglas
– With strong non-drip tap

PMMA PLEXIGLAS

code	mm	liter
598955	ø100x(H)815	3
598962	ø100x(H)1150	5



SODA SIPHON

Al ALUMINIUM

– Enamelled soda siphon.
– Makes fresh carbonated water in no time.
– Requires carbon dioxide chargers for use.

code	colour	liter
588505	silver	1



588505

SODA CHARGERS

– Contains 8 grams of CO_2, a single filling of a 1L soda siphon

code	colour	
588406	gold	box 10 pieces



588406

HENDI FOOD SERVICE EQUIPMENT

KURT SCHELLER EDITION

HENDI
FOOD SERVICE EQUIPMENT

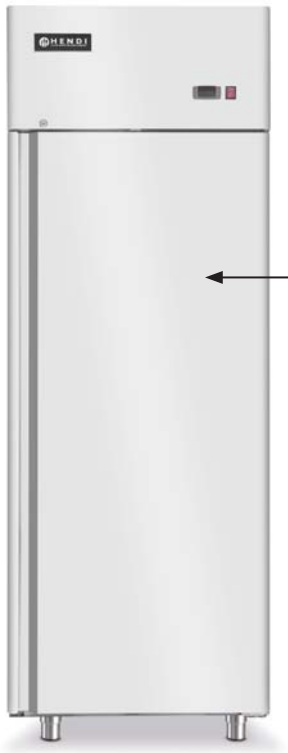
Find in our catalogue



REFRIGERATORS AND FREEZERS PROFI LINE 670 L I 1300 L

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Forced cooling, compressor in the top.
- With particle filter.
- EMBRACO compressor.
- Cooling chamber fits Gastronorm 2/1.
- Self-closing lockable door, opens on the left side.
- Comfortable curved door handle.
- 4 Adjustable stainless steel feet.
- Digital display and electronic thermostat.
- Operates safely in ambient temperatures up to 43°C.
- Wall thickness 60 mm

S.S. STAINLESS STEEL | COOLING



232118
232132

Chamber and housing made of stainless steel



232125
232149

REFRIGERATOR 670 L PROFI LINE

- Coolant: R134a
- Chamber dimensions:610x635x(H)1540 mm
- 3 Gastronorm 2/1 shelves included.
- Weight: 120 kg.

code	mm	range	V	W
232118	730x845x(H)2130	0/+8°C	230	338

REFRIGERATOR WITH TWO DOORS 1300 L PROFI LINE

- Coolant: R134a.
- Chamber dimensions: 1194x635x(H)1540 mm.
- 6 Gastronorm 2/1 shelves included.
- Weight: 175 kg.

code	mm	range	V	W
232125	1314x845x(H)2130	+1/+8°C	230	390

FREEZER 670 L PROFI LINE

- Coolant: R404a
- Chamber dimensions: 610x635x(H)1540 mm
- 3 Gastronorm 2/1 shelves included.
- Weight: 120 kg.

code	mm	range	V	W
232132	730x845x(H)2130	-22/-17°C	230	520

FREEZER WITH TWO DOORS 1300 L PROFI LINE

- Coolant: R404a
- Chamber dimensions: 1194x635x(H)1540 mm
- 6 Gastronorm 2/1 shelves included.
- Weight: 185 kg.

code	mm	range	V	W
232149	1314x845x(H)2130	-22/-14°C	230	830

Electronic temperature controller



Dynamic forced cooling



Self-closing, lockable door



REFRIGERATORS AND FREEZERS PROFI LINE 410 L I 900 L

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Forced cooling
- Insulation 50mm thick (material: C5H10)
- Digital display and electronic thermostat.
- EMBRACO compressor.
- Automatic evaporation of condensation
- Climatic class: 4
- Operates safely in ambient temperatures up to 38°C.
- Self-closing lockable door, opens on the left side.
- Comfortable curved door handle.
- 4 Adjustable stainless steel feet.

S.S. STAINLESS STEEL | COOLING

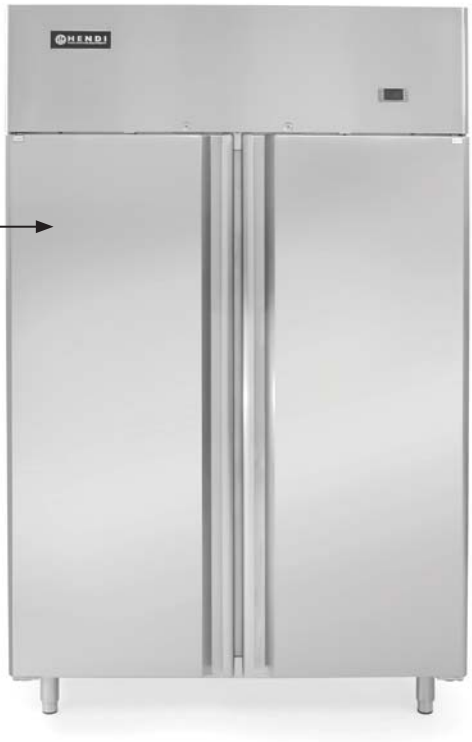
NEW!



233108
233115

Chamber and housing made of stainless steel

NEW!



233122
233139

REFRIGERATOR 410 L

- Compressor: EMT65HLT 1/4kM power
- Coolant: R134a (300g)
- Includes 3 shelves of 485x525mm and maximum capacity of 40 kg each (with load distributed evenly)
- Chamber dimensions: 500x540x(H)1380 mm.
- Average daily electricity consumption: 2kW
- Weight: 90kg.

code	mm	range	V	W
233108	600x745x(H)1950	-2/+8°C	230	245

REFRIGERATOR WITH TWOO DOORS 900 L

- Compressor: EG AS100HLR 1/3kM power
- Coolant: R134a (330g)
- Includes 6 shelves of 525x530mm and maximum capacity of 40 kg each (with load distributed evenly)
- Chamber dimensions: 1100x540x(H)1380 mm.
- Average daily electricity consumption: 4kW
- Weight: 135kg.

code	mm	range	V	W
233122	1200x745x(H)1950	-2/+8°C	230	400

FREEZER 410 L

- Compressor: NE2124Z 1/2kM power
- Coolant: R134a (390g)
- Includes 3 shelves of 485x525mm and maximum capacity of 40 kg each (with load distributed evenly)
- Chamber dimensions: 500x540x(H)1380 mm.
- Average daily electricity consumption: 6kW
- Weight: 90kg.

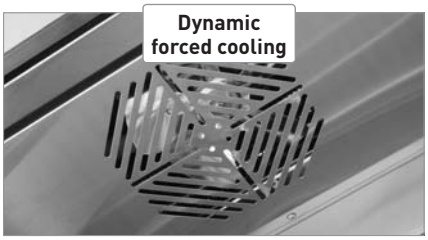
code	mm	range	V	W
233115	600x745x(H)1950	-17/-22°C	230	450

FREEZER WITH TWO DOORS 900 L

- Compressor: NEK2150GK 3/4kM power
- Coolant: R404a (550g)
- Includes 6 shelves of 525x530mm and maximum capacity of 40 kg each (with load distributed evenly)
- Chamber dimensions: 1100x540x(H)1380 mm.
- Average daily electricity consumption: 11kW
- Weight: 135kg.

code	mm	range	V	W
233139	1200x745x(H)1950	-17/-22°C	230	750







REFRIGERATORS AND FREEZERS PROFI LINE 420+420 L I 890+420 L

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Forced cooling.
- Insulation 50mm thick (material: C5H10).
- Digital display and electronic thermostat.
- EMBRACO compressor.
- Automatic evaporation of condensation.
- Climatic class: 4
- Operates safely in ambient temperatures up to 38°C.
- Self-closing lockable door, opens on the left side.
- Comfortable curved door handle.
- 4 Adjustable stainless steel feet.

NEW!

Chamber and housing made of stainless steel



233146

NEW!



233153

REFRIGERATOR AND FREEZER 420+420 L

- Compressor: refrigerator - EMT65HLR with power of 1/4KM
  freezer - NE2134Z with power of 1/2KM
- Coolant: for refrigeration R134a (300g)
  for freezing R134a (390g)
- Includes 3 shelves of 510x525mm and maximum capacity of 40kg each (with load distributed evenly)
- Chamber dimensions: refrigerator - 525x540x(H)1380mm
  freezer - 525x540x(H)1380mm
- Average daily electricity consumption: 6.3kW
- Weight: 155kg

code	mm	range	V	W
233146	1200x745x(H)1950	-2/+8°C -17/-22°C	230	700

REFRIGERATOR AND FREEZER 890+420 L

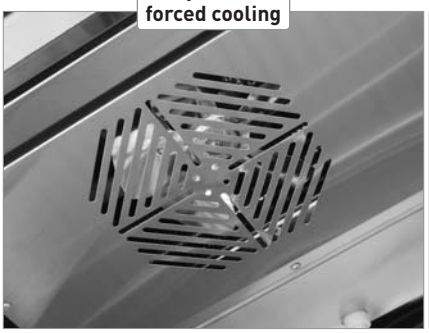
- Compressor: refrigerator and freezer - 2x NE2134Z with power of 2x 1/2KM
- Coolant: for refrigeration R134a (300g)
  for freezing R134a (390g)
- Includes 3 shelves per door: 525x530 mm (refrigerator) +510x525 mm (freezer) maximum capacity of 40kg each (with load distributed evenly)
- Chamber dimensions: refrigerator - 1100x540x(H)1380 mm
  freezer - 525x540x(H)1380 mm
- Average daily electricity consumption: 8 kW
- Weight: 180kg

code	mm	range	V	W
233153	1800x745x(H)1950	-2/+8°C -17/-22°C	230	750

Electronic temperature controller



Dynamic forced cooling



Self-closing, lockable door



COOLING DISPLAY

- Inner and outer housing are made of high-quality stainless steel.
- With hardened glass display.
- Static cooking - cooled inner tub.
- Insulation thickness 40 mm (material: C5H10).
- Digital display, electronic thermostat.
- Temperature range: from +2°C to +8°C.
- EMBRACO compressor.
- Compressor: EMT45HLR with power of 1/5 kM.
- Auto defrost.
- Coolant: R134a (140 g).
- Climatic class: N
- Operates safely in ambient temperatures up to 43°C and relative humidity of up to 60%.
- 4 Adjustable plastic feet.

S.S. STAINLESS STEEL COOLING

NEW!



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 **9x GN 1/4**



232996 **9x GN 1/3**

COOLING DISPLAY GN 1/4

– Cooling display for GN 1/4 - H 150mm (containers not included)

code		V	W	mm
232903	5x GN 1/4	230	170	1200x335x(H)430
232910	7x GN 1/4	230	170	1500x335x(H)430
232927	9x GN 1/4	230	170	1800x335x(H)430

COOLING DISPLAY GN 1/3

– Cooling display for GN 1/3 - H 150mm (containers not included)

code		V	W	mm
232965	4x GN 1/3	230	170	1200x395x(H)430
232972	6x GN 1/3	230	170	1400x395x(H)430
232989	7x GN 1/3	230	170	1600x395x(H)430
232996	9x GN 1/3	230	170	2000x395x(H)430

REFRIGERATORS AND FREEZERS

- Outer and inner housing made of high-quality stainless steel (rear outer panel made of galvanised steel)
- Forced coolin, with particle filter.
- Insulation thickness 60mm (material: C5H10)
- Digital display, electronic thermostat
- EMBRACO compressor
- Automatic evaporation of condensation
- Climatic class: 5
- Fail-safe operation up to ambient temperature of +43°C
- Self-closing door
- Curved, comfortable door handle
- 4 Adjustable stainless steel feet
- Rim: 145 mm



232040



232057



232064



232699

REFRIGERATOR COUNTER WITH TWO DOORS PROFI LINE

- Compressor: EMT65HLR 1/4 kM power
- Includes 1 shelf per door, 330x545 mm, maximum capacity of 40 kg each (with load distributed evenly)
- Coolant R134a (330 g)
- Chamber dimensions: 822x570x(H)580 mm
- Chamber capacity: 280 l
- Average daily electricity consumption: 2 kW
- Weight: 95 kg

code	mm	V	W	range
232040	1360x700x(H)850	230	250	-2/+8°C

REFRIGERATOR COUNTER WITH THREE DOORS PROFI LINE

- Compressor: EGAS100HLR 1/3 kM power
- Includes 1 shelf per door, 330x545 mm, maximum capacity of 40 kg each (with load distributed evenly)
- Coolant R134a (330 g)
- Chamber dimensions: 1257x570x(H)580 mm
- Chamber capacity: 420 l
- Average daily electricity consumption: 2,5 kW
- Weight: 120 kg

code	mm	V	W	range
232057	1795x700x(H)850	230	300	-2/+8°C

FREEZER COUNTER WITH TWO DOORS PROFI LINE

- Compressor: EGU130HLR 1/2 kM power
- Includes 1 shelf per door, 330x545 mm, maximum capacity of 40 kg each (with load distributed evenly)
- Coolant R134a (350 g)
- Chamber dimensions: 822x570x(H)580 mm
- Chamber capacity: 280 l
- Average daily electricity consumption: 4 kW
- Weight: 95 kg

code	mm	V	W	range
232064	1360x700x(H)850	230	300	-18/-22°C

FREEZER COUNTER WITH THREE DOORS PROFI LINE

NEW!

- Compressor: NEK2140Z 2/3kM power
- Includes 1 shelf per door, 330x545 mm, maximum capacity of 40 kg each (with load distributed evenly)
- Coolant R134a (440 g)
- Chamber dimensions: 1257x570x(H)580 mm
- Chamber capacity: 420 l
- Average daily electricity consumption: 5,5 kW
- Weight: 120 kg

code	mm	V	W	range
232699	1795x700x(H)850	230	400	-18/-22°C

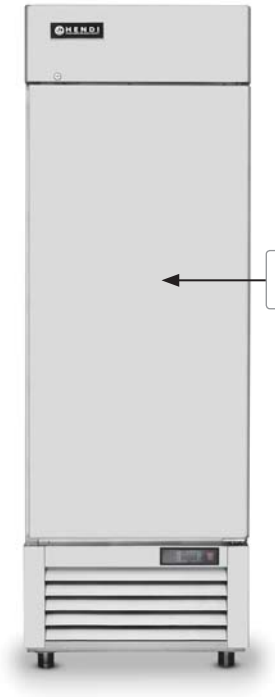
DRAWER WITH RAILS – 2-PIECE SET

code
232071

REFRIGERATORS AND FREEZERS KITCHEN LINE 580 L I 1300 L

S.S. STAINLESS STEEL · COOLING

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Forced cooling, compressor in the bottom.
- With particle filter.
- Cooling chamber fits Gastronorm 2/1.
- Insulation thickness 60mm (material: C5H10)
- Self-closing lockable door, opens on the left side.
- Comfortable curved door handle.
- 4 Adjustable stainless steel feet.
- Digital display and electronic thermostat.
- Operates safely in ambient temperatures up to 43°C.



Chamber and housing made of stainless steel



NEW!

232224
232248

NEW!

232231
232255

REFRIGERATOR 580 L KITCHEN LINE

- Coolant R134a.
- Chamber dimensions: 565x640x(H)1525 mm
- 3 Gastronorm 2/1 shelves included.
- Weight: 110 kg.

code	mm	range	V	W
232224	685x800x(H)2110	-5/+5°C	230	260

REFRIGERATOR WITH TWO DOORS 1300 L KITCHEN LINE

- Coolant R134a.
- Chamber dimensions: 1262x640x(H)1525 mm
- 6 Gastronorm 2/1 shelves included.
- Weight: 180 kg.

code	mm	range	V	W
232231	1382x800x(H)2110	-5/+5°C	230	420

FREEZER 580 L KITCHEN LINE

- Coolant R134a.
- Chamber dimensions: 565x640x(H)1525 mm
- 3 Gastronorm 2/1 shelves included.
- Weight: 110 kg.

code	mm	range	V	W
232248	685x800x(H)2110	-12/-18°C	230	330

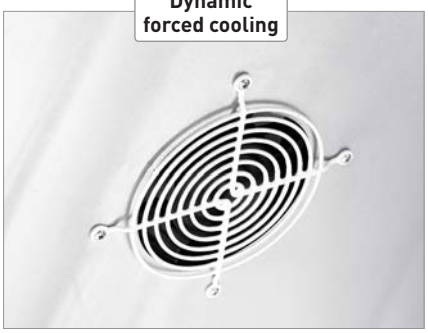
FREEZER WITH TWO DOORS 1300 L KITCHEN LINE

- Coolant R404a.
- Chamber dimensions: 1262x640x(H)1525 mm
- 6 Gastronorm 2/1 shelves included.
- Weight: 180 kg.

code	mm	range	V	W
232255	1382x800x(H)2110	-12/-18°C	230	600



Electronic temperature controller



Dynamic forced cooling



Self-closing, lockable door

REFRIGERATORS AND FREEZERS KITCHEN LINE - GLASS DOOR 610 L I 1335 L

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Forced cooling, compressor in the bottom.
- Insulation thickness 60mm (material: C5H10)
- Digital display and electronic thermostat.
- EMBRACO compressor.
- Automatic evaporation of condensation
- Climatic class: 5
- Fail-safe operation up to ambient temperature of +43°C and relative humidity of up to 60%
- LED door-mounted lighting
- Self-closing, lockable door
- 4 Adjustable stainless steel feet.

NEW!



233160
233177

Chamber and housing made of stainless steel

NEW!



233184
233191

REFRIGERATOR 610 L KITCHEN LINE WITH GLASS DOOR

- Compressor: FFI10HAK 1/3kM power
- Coolant: R134a (260g)
- Includes 4 shelves of 553x635mm and maximum capacity of 40kg each (with load distributed evenly)
- Chamber dimensions: 565x640x(H)1525mm
- Average daily electricity consumption: 3kW
- Weight: 115kg

code	mm	range	V	W
233160	685x800x(H)2120	+2/+8°C	230	338

REFRIGERATOR 1335 L KITCHEN LINE WITH GLASS DOOR

- Compressor: FFI12HBK 2/5kM power
- Coolant: R134a (380 g)
- Includes 8 shelves of 608x635mm and maximum capacity of 40kg each (with load distributed evenly)
- Chamber dimensions: 1262x640x(H)1525 mm
- Average daily electricity consumption: 5kW
- Weight: 190kg

code	mm	range	V	W
233184	1382x800x(H)2120	+2/+8°C	230	390

FREEZER 610 L KITCHEN LINE WITH GLASS DOOR

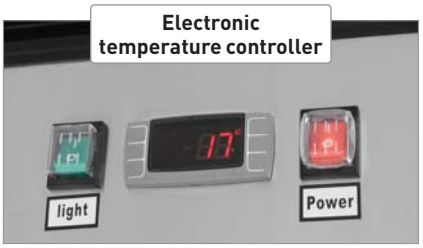
- Compressor: NEK2150GK 1kM power
- Coolant: R404a (260g)
- Includes 4 shelves of 553x635mm and maximum capacity of 40kg each (with load distributed evenly)
- Chamber dimensions: 565x640x(H)1525mm
- Average daily electricity consumption: 10kW
- Weight: 120kg

code	mm	range	V	W
233177	685x800x(H)2120	-17/-20°C	230	650

FREEZER 1335 L KITCHEN LINE WITH GLASS DOOR

- Compressor: T2178GK 1/4kM power
- Coolant: R404a (550 g)
- Includes 8 shelves of 608x635mm and maximum capacity of 40kg each (with load distributed evenly)
- Chamber dimensions: 1262x640x(H)1525 mm
- Average daily electricity consumption: 15kW
- Weight: 220kg

code	mm	range	V	W
233191	1382x800x(H)2120	-17/-20°C	230	950







REFRIGERATOR AND FREEZER COUNTER KITCHEN LINE 600

S.S. STAINLESS STEEL COOLING

- Outer and inner housing made of high-quality stainless steel (rear outer panel made of galvanised steel)
- Forced cooling.
- Insulation thickness 50mm (material: C5H10)
- Digital display, electronic thermostat
- EMBRACO compressor
- Automatic evaporation of condensation
- Coolant R134a (200 g), climatic class: N
- Fail-safe operation up to ambient temperature of +38°C
- Self-closing door
- Curved, comfortable door handle
- 4 Adjustable stainless steel feet
- Rim: 40mm

NEW!

Chamber and housing made of stainless steel



233344
233351

NEW!



233382
233399

REFRIGERATOR COUNTER KITCHEN LINE - 2-DOOR WITH SIDE-MOUNTED UNIT, LINE 600

- Compressor: EMT65HLR 1/4kM power
- Includes 1 shelf per door, 390x428 mm, maximum capacity of 15kg each (with load distributed evenly)
- Chamber dimensions: 800x480x(H)580 mm
- Chamber capacity: 220l
- Average daily electricity consumption: 1,8 kW
- Weight: 71 kg

code	mm	V	W	range
233344	1200x600x(H)850	230	300	-2/+8°C

REFRIGERATOR COUNTER KITCHEN LINE - 3-DOOR WITH SIDE-MOUNTED UNIT, LINE 600

- Compressor: FFI10HAK 1/3kM power
- Includes 1 shelf per door, (2x 430x428 mm + 1x 490x428 mm), maximum capacity of 15kg each (with load distributed evenly)
- Chamber dimensions: 1400x480x(H)580 mm
- Chamber capacity: 390l
- Average daily electricity consumption: 2,4 kW
- Weight: 81 kg

code	mm	V	W	range
233382	1800x600x(H)850	230	400	-2/+8°C

FREEZER COUNTER KITCHEN LINE - 2-DOOR WITH SIDE-MOUNTED UNIT, LINE 600

- Compressor: NE2134Z-263CA 1/2kM power
- Includes 1 shelf per door 390x428 mm, maximum capacity of 15kg each (with load distributed evenly)
- Chamber dimensions: 800x480x(H)580 mm
- Chamber capacity: 220l
- Average daily electricity consumption: 4 kW
- Weight: 71 kg

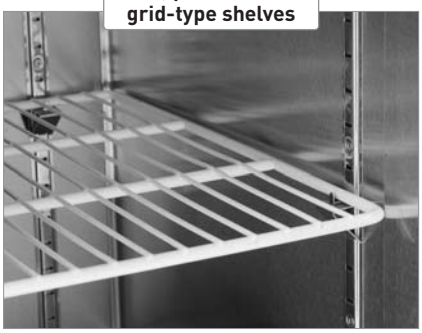
code	mm	V	W	range
233351	1200x600x(H)850	230	400	-12/-22°C

FREEZER COUNTER KITCHEN LINE - 3-DOOR WITH SIDE-MOUNTED UNIT, LINE 600

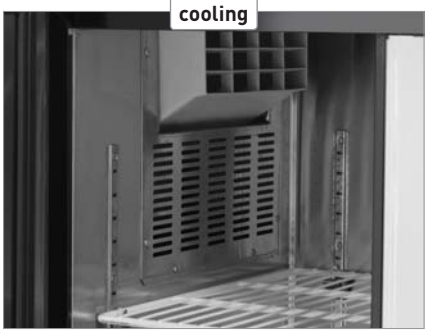
- Compressor: NEK2140GZ-269GA 1/2kM power
- Includes 1 shelf per door (2x 430x428 mm + 1x 490x428 mm), maximum capacity of 15kg each (with load distributed evenly)
- Chamber dimensions: 1400x480x(H)580 mm
- Chamber capacity: 390l
- Average daily electricity consumption: 6 kW
- Weight: 81 kg

code	mm	V	W	range
233399	1800x600x(H)850	230	500	-12/-22°C

Steel, plastic-coated grid-type shelves



Forced cooling



Handles aligned flush with door surface



REFRIGERATOR AND FREEZER COUNTERS, GLASS DOOR

- Outer and inner housing made of high-quality stainless steel
- Digital display, electronic thermostat
- EMBRACO compressor
- Automatic evaporation of condensation
- Fail-safe operation up to ambient temperature of +43°C
- Rim: 40mm

NEW!



233429

NEW!



233436

REFRIGERATOR COUNTER TWO GLASS DOOR

- Forced cooling.
- Insulation thickness 60mm (material: C5H10)
- Compressor: EMT65HLR 1/4kM power
- Coolant R134a (330 g), climatic class: 5
- Self-closing door
- 4 Adjustable stainless steel feet
- Includes 1 shelf per door, 330x545 mm, maximum capacity of 40kg each (with load distributed evenly)
- Chamber dimensions: 822x570x(H)580 mm
- Chamber capacity: 280l
- Average daily electricity consumption: 2 kW
- Weight: 106 kg

code	mm	V	W	range
233429	1360x700x(H)850	230	250	+2/+8°C

REFRIGERATOR COUNTER THREE GLASS DOOR

- Forced cooling.
- Insulation thickness 60mm (material: C5H10)
- Compressor: FFI10HAK 1/3kM power
- Coolant R134a (330 g)
- Climatic class: 5
- 4 Adjustable stainless steel feet
- Includes 1 shelf per door, 330x545 mm, maximum capacity of 40kg each (with load distributed evenly)
- Chamber dimensions: 1257x570x(H)580 mm
- Chamber capacity: 420 l
- Average daily electricity consumption: 2,5 kW
- Weight: 134 kg

code	mm	V	W	range
233436	1795x700x(H)850	230	300	+2/+8°C

NEW!



232743

SALAD COUNTER TWO GLASS DOOR WITH HINGED LID

- Fan-assisted cooling
- Insulation thickness 35mm (material: C5H10)
- Compressor: EMT65HLR 1/4kM power
- Coolant: R134a (200g), Climatic class: N
- Part of the counter dedicated for cutting made of polyethylene 890x350x(H)20 mm
- Upper hole for 2x GN 1/1 + 3x GN 1/6 - (H)150mm (delivered without GN containers)
- Includes 1 shelf per door, 335x570mm, maximum capacity of 15kg each (with load distributed evenly)
- Chamber dimensions: 830x595x(H)500mm
- Chamber capacity: 300l
- Average daily electricity consumption: 4,5kW
- Weight 72kg

code	mm	V	W	range
232743	900x700x(H)888	230	250	+2/+8°C

REFRIGERATOR COUNTERS

- Outer and inner housing made of high-quality stainless steel.
- Fan-assisted cooling.
- Insulation thickness 35 mm (material: C5H10)
- Digital display, electronic thermostat
- EMBRACO compressor
- Compressor: EMT65HLR 1/4 kM power
- Automatic evaporation of condensation
- Coolant: R134a (200 g), climatic class: N
- Fail-safe operation up to ambient temperature of +43°C
- Average daily electricity consumption: 4,5 kW
- Curved, comfortable door and drawer handle
- 4 Adjustable plastic feet

REFRIGERATOR COUNTER WITH TWO DOORS KITCHEN LINE

- Includes 1 shelf per door, 335x570 mm, maximum capacity of 15 kg each (with load distributed evenly)
- Chamber dimensions: 830x595x(H)500 mm
- Chamber capacity: 300 l
- Weight: 72 kg

code	mm	V	W	range
232019	900x700x(H)880	230	250	+2/+8°C



232019

NEW!

REFRIGERATOR COUNTER WITH 4 DRAWERS

- 4 drawers: 305x550x(H)164 mm
- Chamber dimensions: 830x595x(H)500 mm
- Chamber capacity: 300 l
- Weight: 72 kg

code	mm	V	W	range
232767	900x700x(H)880	230	250	+2/+8°C



Chamber and housing made of stainless steel

232767

NEW!

REFRIGERATOR COUNTER ONE DOOR AND 2 DRAWERS

- Includes 1 shelf 335x570 mm, maximum capacity of 15 kg each (with load distributed evenly)
- 2 drawers: 305x550x(H)164 mm
- Chamber dimensions: 830x595x(H)500 mm
- Chamber capacity: 300 l
- Weight: 72 kg

code	mm	V	W	range
232750	900x700x(H)880	230	250	+2/+8°C



232750

NEW!

REFRIGERATOR COUNTER WITH THREE DOORS KITCHEN LINE

- Includes 1 shelf per door, 335x570 mm, maximum capacity of 15 kg each (with load distributed evenly)
- Chamber dimensions: 1295x595x(H)500 mm
- Chamber capacity: 380 l
- Weight: 90 kg

code	mm	V	W	range
232026	1365x700x(H)880	230	300	+2/+8°C



232026

SALAD COUNTERS WITH HINGED LID

- Outer and inner housing made of high-quality stainless steel.
- Fan-assisted cooling, with particle filter.
- Insulation thickness 35mm (material: C5H10).
- Digital display, electronic thermostat.
- EMBRACO compressor.
- Compressor: EMT65HLR 1/4kM power.
- Automatic evaporation of condensation.
- Climatic class: N.
- Fail-safe operation up to ambient temperature of +43°.
- Part of the counter dedicated for cutting made of polyethylene
- Average daily electricity consumption: 4,5 kW
- Curved, comfortable door handle.

S.S. STAINLESS STEEL COOLING

SALAD COUNTER TWO DOORS WITH HINGED LID

- Includes 1 shelf per door, 335x570 mm, maximum capacity of 15kg each (with load distributed evenly)
- Upper hole for 2x GN 1/1 + 3x GN 1/6 – (H)150 mm (delivered without GN containers)
- Coolant R134a (200 g)
- Chamber dimensions: 830x595x(H)500 mm
- Chamber capacity: 300 l
- Weight: 72 kg

code	mm	V	W	range
232804	900x698x(H)888	230	250	+2/+8°C



232804

Chamber and housing made of stainless steel

SALAD COUNTER TWO DOORS WITH HINGED LID

- Includes 1 shelf per door, 408x570 mm, maximum capacity of 15kg each (with load distributed evenly)
- Upper hole for 3x GN 1/1 – (H)150 mm (delivered without GN containers)
- Coolant R134a (200 g)
- Chamber dimensions: 975x455x(H)550 mm
- Chamber capacity: 290 l
- Weight: 78 kg

code	mm	V	W	range
232774	1045x700x(H)888	230	250	+2/+8°C



232774

SALAD COUNTER THREE DOORS WITH HINGED LID

- Includes 1 shelf per door, 335x570mm, maximum capacity of 15kg each (with load distributed evenly)
- Upper hole for 4x GN 1/1 – (H)150 mm (delivered without GN containers)
- Coolant R134a (260 g)
- Chamber dimensions: 1295x595x(H)500 mm
- Chamber capacity: 380 l
- Weight: 90 kg

code	mm	V	W	range
232811	1365x700x(H)888	230	300	+2/+8°C



232811

HENDI FOOD SERVICE EQUIPMENT

SALAD COUNTER

NEW!

- Outer and inner housing made of high-quality stainless steel
- Fan-assisted cooling
- Insulation thickness 35mm (material: C5H10)
- Digital display, electronic thermostat
- EMBRACO compressor
- Compressor: EMT65HLR 1/4kM power
- Includes 1 shelf per door, 335x570mm, maximum capacity of 15kg each (with load distributed evenly)
- Average daily electricity consumption: 4,5kW
- Fail-safe operation up to ambient temperature of +43°C
- Curved, comfortable door handle



232781

Chamber and housing made of stainless steel



232798

SALAD COUNTER WITH TWO DOORS

- Coolant R134a (200 g), climatic class: N
- Upper hole for 2x GN 1/1 + 3x GN 1/6 - (H)150mm (delivered without GN containers)
- Plastic counter: 900x135x(H)20 mm
- Chamber dimensions: 830x595x(H)500 mm
- Chamber capacity: 300 l
- Weight: 72 kg

code	mm	V	W	range
232781	900x700x(H)1300	230	250	+2/+8°C

SALAD COUNTER WITH THREE DOORS

- Coolant R134a (260 g), climatic class: N
- Upper hole for 4x GN 1/1 – (H)150mm (delivered without GN containers)
- Plastic counter: 1365x135x(H)20 mm
- Chamber dimensions: 1295x595x(H)500 mm
- Chamber capacity: 380 l
- Weight: 90 kg

code	mm	V	W	range
232798	1365x700x(H)1300	230	300	+2/+8°C



232880

Chamber and housing made of stainless steel



232897

REFRIGERATOR COUNTER TWO DOORS WITH COOLING DISPLAY

- Coolant R134a (200 g), climatic class: N
- Cooling display 5x GN 1/6 - (H)150 mm (delivered without GN containers)
- Cooling display dimensions: 900x265x(H)195 mm
- Chamber dimensions: 830x595x(H)500 mm
- Chamber capacity: 300 l
- Weight: 68 kg

code	mm	V	W	range
232880	900x700x(H)1040	230	250	+2/+8°C

REFRIGERATOR COUNTER THREE DOORS WITH COOLING DISPLAY

- Coolant R134a (260 g), climatic class: N
- Cooling display 8x GN 1/6 - (H)150 mm (delivered without GN containers)
- Cooling display dimensions: 1365x250x(H)195 mm
- Chamber dimensions: 1295x595x(H)500 mm
- Chamber capacity: 380 l
- Weight: 91 kg

code	mm	V	W	range
232897	1365x700x(H)1040	230	300	+2/+8°C

PIZZA COUNTERS WITH GRANITE WORKTOP

- Outer and inner housing made of high-quality stainless steel.
- Fan-assisted cooling.
- Insulation thickness 35mm (material: C5H10).
- Digital display, electronic thermostat.
- EMBRACO compressor.
- Compressor: EMT65HLR 1/4kM power.
- Automatic evaporation of condensation.
- Climatic class: N.
- Fail-safe operation up to ambient temperature of +43°.
- Curved, comfortable door handle.
- 4 plastic feet.



232859

Chamber and housing made of stainless steel



232873



PIZZA COUNTER TWO DOORS WITH GRANITE WORKTOP

- Coolant R134a (200 g)
- Includes 1 shelf per door, 335x570 mm, maximum capacity of 15 kg each (with load distributed evenly)
- Upper hole for 5 x GN 1/6 - (H)150 mm (delivered without GN containers)
- Chamber dimensions: 830x595x(H)500 mm
- Chamber capacity: 300 l
- Average daily electricity consumption: 4,5 kW
- Weight: 92 kg

code	mm	V	W	range
232859	900x700x(H)1100	230	250	+2/+8°C

NEW!

PIZZA COUNTER THREE DOORS WITH GRANITE WORKTOP

- Coolant R134a (260 g)
- Includes 1 shelf per door, 335x570 mm, maximum capacity of 15 kg each (with load distributed evenly)
- Upper hole for 8 x GN 1/6 - (H)150 mm (delivered without GN containers)
- Chamber dimensions: 1295x595x(H)500 mm
- Chamber capacity: 380 l
- Average daily electricity consumption: 4,5 kW
- Weight: 170 kg

code	mm	V	W	range
232873	1365x700x(H)1120	230	300	+2/+8°C

PIZZA COUNTERS WITH COOLING DISPLAY AND GRANITE WORKTOP

- Outer and inner housing made of high-quality stainless steel.
- Digital display, electronic thermostat.
- EMBRACO compressor.
- Compressor: EMT65HLR 1/4kM power.
- Automatic evaporation of condensation.
- Fail-safe operation up to ambient temperature of +43°.
- Curved, comfortable door and drawer handle.

NEW!

PIZZA COUNTER TWO DOORS WITH 7 DRAWERS, COOLING DISPLAY AND GRANITE WORKTOP

- Forced cooling
- Insulation thickness 60mm (material: C5H10)
- Refrigerant: R134a (350g)
- Climatic class: 5
- Cooling display with cover for 9x GN 1/3 - (H)150mm (delivered without GN containers)
- Sheet chamber 600x400, 7 pairs of guides per door
- 7 non-cooled drawers with internal dimensions of 400x620x(H)65mm
- Chamber dimensions: 980x670x(H)570 mm
- Chamber capacity: 580l
- Average daily electricity consumption: 2.2kW
- Weight: 350kg

code	mm	V	W	range
232842	2020x800x(H)1110	230	260	-2/+8°C



232842



PIZZA COUNTER THREE DOORS WITH COOLING DISPLAY AND GRANITE WORKTOP

- Fan-assisted static cooling (refrigerated cooling display with static cooling).
- Insulation thickness 35 mm (material: C5H10).
- Coolant R134a (260 g).
- Climatic class: N.
- Includes 1 shelf per door, 335x570 mm, maximum capacity of 15 kg each (with load distributed evenly)
- With cooling display for 6 x GN 1/4 containers (dimensions: 1400x335x(H)225 mm).
- Self-closing door.
- Chamber dimensions: 1295x595x(H)500 mm
- Chamber capacity: 380l
- Average daily electricity consumption: 4,5kW
- Weight: 170kg

code	mm	V	W	range
232033	1400x700x(H)1445	230	270+170	+2/+8°C

Chamber and housing made of stainless steel



232033

REFRIGERATORS AND FREEZERS BUDGET LINE POWDER-COATED STEEL HOUSING

- White powder-coated steel outer housing
- Static cooling with an inside fan for even distribution of temperature
- Outer back and bottom walls made of zinc-coated plate
- ABS interior
- Fail-safe operation up to ambient temperature of +33 °C and relative air humidity of 60%
- Coolant: R 134a
- Reversible door swing
- Lockable door



232569
232576



232613
232620



232651
232668

REFRIGERATOR BUDGET LINE POWDER-COATED STEEL HOUSING

– Temperature range: +2°C/+8°C

code	liter	mm	mm int.	shelves (mm)	insulation (mm)	V	W	kg
232569	130	600x585x(H)855	510x485x(H)620	2 x 500x415, 1 x 500x211	40	230	150	44
232613	350	600x585x(H)1850	480x450x(H)1580	3 x 500x415, 1 x 500x211	45	230	185	69
232651	570	775x650x(H)1885	630x530x(H)1650	3 x 650x480, 1 x 650x290	60	230	185	90

FREEZER BUDGET LINE WITH POWDER-COATED STEEL HOUSING

– Temperature range: -18°C/-22°C

code	liter	mm	mm int.	shelves (mm)	insulation (mm)	V	W	kg
232576	120	600x585x(H)855	510x485x(H)620	2 x 500x415	60	230	150	45
232620	340	600x585x(H)1850	480x450x(H)1580	6 x 480x400	60	230	210	74
232668	555	775x650x(H)1885	630x530x(H)1650	6 x 650x500	60	230	350	94

REFRIGERATORS AND FREEZERS BUDGET LINE WITH STAINLESS STEEL HOUSING

- Stainless steel outer housing
- Static cooling with an inside fan for even distribution of temperature
- Outer back and bottom walls made of zinc-coated plate
- ABS interior
- Fail-safe operation up to ambient temperature of +33 °C and relative air humidity of 60%
- Coolant: R 134a
- Reversible door swing
- Lockable door



232583
232590



232637
232644



232675
232682

REFRIGERATOR BUDGET LINE WITH STAINLESS STEEL HOUSING

– Temperature range: +2°C/+8°C

code	liter	mm	mm int.	shelves (mm)	insulation (mm)	V	W	kg
232583	130	600x585x(H)855	510x485x(H)620	2 x 500x415, 1 x 500x211	40	230	150	44
232637	350	600x585x(H)1850	480x450x(H)1580	3 x 500x415, 1 x 500x211	45	230	185	69
232675	570	775x650x(H)1885	630x530x(H)1650	3 x 650x480, 1 x 650x290	60	230	185	90

FREEZER BUDGET LINE WITH STAINLESS STEEL HOUSING

– Temperature range: -18°C/-22°C

code	liter	mm	mm int.	shelves (mm)	insulation (mm)	V	W	kg
232590	120	600x585x(H)855	510x485x(H)620	2 x 500x415	60	230	150	45
232644	340	600x585x(H)1850	480x450x(H)1580	6 x 480x400	60	230	210	74
232682	555	775x650x(H)1885	630x530x(H)1650	6 x 650x500	60	230	350	94

CAKE DISPLAY CABINETS

- Stainless steel structure.
- Double, safe front glass.
- Single, safe side glass.
- Forced cooling.
- Insulation thickness 20 mm (material: EPS).
- Digital display, electronic thermostat.
- EMBRACO compressor.
- Compressor: EMT2121U 1/3 kM power.
- Automatic evaporation of condensation.
- Coolant R290.
- Climatic class: 3.
- Fail-safe operation up to ambient temperature of +25°C.
- LED lights in the upper part of the chamber.

NEW!



233207

NEW!



233214

CAKE DISPLAY CABINETS 110

- Includes shelves: 1x 630x230 mm + 1x630x280 mm + usable bottom 630x260 mm
- Shelves of maximum capacity of 5kg each (with load distributed evenly)
- Chamber dimensions: 640x410x(H)400mm
- Chamber capacity: 110 l
- Average daily electricity consumption: 3.8kW
- Weight: 63kg

code	mm	V	W	range
233207	700x557x(H)670	230	220	0/+8°C

CAKE DISPLAY CABINETS 130

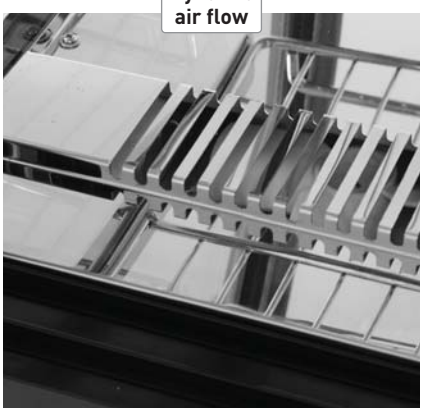
- Includes shelves: 1x 830x230 mm + 1x1x830x280 mm + usable bottom 830x260 mm
- Shelves of maximum capacity of 6,5kg each (with load distributed evenly)
- Chamber dimensions: 830x410x(H)400 mm
- Chamber capacity: 130 l
- Average daily electricity consumption: 4,5 kW
- Weight: 70 kg

code	mm	V	W	range
233214	900x557x(H)670	230	260	0/+8°C

Rear sliding door



Dynamic air flow



Electronic temperature controller



BLAST CHILLERS

- Appliances enabling quick chilling or freezing of prepared dishes
- Outer housing and inner chamber made of high-quality stainless steel
- Inner chamber with rounded corners for easier cleaning
- Chamber with rails compatible with GN 1/1 and 600x400 mm baking sheets
- 60 mm polyurethane insulation, injected under high pressure to guarantee a high thermal insulation coefficient
- Removable upper cover
- Auto-closing door with magnetic gasket
- Electronic control panel
- Probe included
- Fan-forced cooling/freezing system
- Fail-safe operation up to ambient temperature of +43° C and relative air humidity of 65%
- Coolant: R404a/R507
- 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)
- Adjustable stainless steel feet

232163



BLAST CHILLER 3 X GN 1/1

- Chamber capacity: 3 x GN 1/1 or 3 x 600x400 mm pans
- Inside dimensions of the chamber: 610x410x280 mm
- 3 sets of rails, 70 mm apart
- Output at chilling to +3° C: 14 kg
- Output at freezing to -18°C: 11 kg
- Weight: 50 kg

code	mm	V	W
232163	750x740x(H)720/750	230	1150

232170



BLAST CHILLER 5 X GN 1/1

- Chamber capacity: 5 x GN 1/1 or 5 x 600x400 mm pans
- Inside dimensions of the chamber: 610x410x410 mm
- 5 sets of rails, 70 mm apart
- Output at chilling to +3° C: 20 kg
- Output at freezing to -18°C: 15 kg
- Weight: 71 kg

code	mm	V	W
232170	750x740x(H)850/880	230	1420

232194





232187

BLAST CHILLER 7 X GN 1/1

- Chamber capacity: 7 x GN 1/1 or 7 x 600x400 mm pans
- Inside dimensions of the chamber: 610x410x760 mm
- 7 sets of rails, 105 mm apart
- Output at chilling to +3° C: 25 kg
- Output at freezing to -18°C: 20 kg
- Weight: 90 kg

code	mm	V	W
232194	750x740x(H)1260/1290	230	1490

BLAST CHILLER 10 X GN 1/1

- Chamber capacity: 10 x GN 1/1 or 10 x 600x400 mm pans
- Inside dimensions of the chamber: 610x410x760 mm
- 10 sets of rails, 70 mm apart
- Output at chilling to +3° C: 25 kg
- Output at freezing to -18°C: 20 kg
- Weight: 90 kg

code	mm	V	W
232187	750x740x(H)1260/1290	230	1490

DISPLAY SUPPLIES



DISPLAY TRAY

code	mm
808511	600x400x(H)20
808504	400x300x(H)20



DISPLAY TRAY

code	mm
808573	600x400x(H)20
808566	400x300x(H)20



568200

MEAT TRAY
– Black melamine

code	mm
568101	290x160x(H)35
568200	350x250x(H)40
568309	420x280x(H)60



568507

MEAT TRAY
– Black melamine

code	mm
568408	290x160x(H)60
568507	300x190x(H)80



MEAT TRAY
– Black melamine

code	mm
568804	280x210x(H)60



569108

DISPLAY TRAY
– Black melamine

code	mm
569009	270x210x(H)17
569016	300x150x(H)17
569108	300x190x(H)17
569207	350x240x(H)17



407202

DISPLAY TRAY
– With feet

code	mm
407202	240x170



407400

DISPLAY TRAY

code	mm
407400	345x245



408308

DISPLAY TRAY

code	mm
408308	310x230



508305

MEAT TRAY

code	mm
508107	260x200x(H)48
508206	310x240x(H)48
508305	360x275x(H)52
508404	410x315x(H)55



429419

BREADROLL DISPENSER
– For 7 rolls

code	mm
429419	475x105x(H)60



VEGETABLE CUTTER

Al DIE-CAST

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

See movie



231807



Big inlet for inserting big pieces of vegetables



Small inlet for inserting small pieces of vegetables

5 Blades included, 2 for slicing 3 for grating



VEGETABLE CUTTER

code	mm	V	W
231807	540x240x(H)450	230	550

HENDI FOOD SERVICE EQUIPMENT

S.S. STAINLESS STEEL

SLICING DISK
– For vegetable cutter prod. no. 231807 and 231852
– Aluminium disk, stainless steel blades

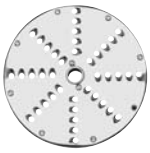
code	thickness (mm)	type
280096	1	DF-1
280102	2	DF-2
280126	4	DF-4
280201	6	DF-6
280218	8	DF-8
280225	10	DF-10



280096

GRATING DISK
– For vegetable cutter prod. no. 231807 and 231852
– Stainless steel disk

code	thickness (mm)	type
280294	2	DT-2
280300	3	DT-3
280416	4,5	DT-5
280317	7	DT-7



280317

RASPING DISK
– For vegetable cutter prod. no. 231807 and 231852
– Stainless steel disk

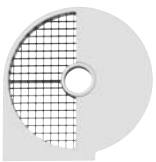
code
280621



280621

DICING DISK
– For vegetable cutter prod. no. 231807 and 231852
– Aluminium disk, stainless steel blades
– Must be used in combination with a slicing disc

code	thickness (mm)	type
280379	8x8	PS-8
280386	10x10	PS-10



280386

JULIENNE DISK
– For vegetable cutter prod. no. 231807 and 231852
– Aluminium disk, stainless steel blades

code	thickness (mm)	type
280423	3x3	DQ-3



280423

FRENCH FRIES CUTTING DISK
– For vegetable cutter prod. no. 231807 and 231852
– Aluminium disk, stainless steel blades
– Must be used in combination with a slicing disc

code	thickness (mm)	type
280607	8	DQ-8
280614	10	DQ-10



280607

RACK FOR 18 VEGETABLE CUTTER DISKS
– Disks not included

code	mm
280690	400x250x(H)90


280690

VEGETABLE CUTTER

- 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 disks included:
  - 2 mm slices (disk with 3 blades)
  - 4 mm slices (disk with 3 blades)
  - 3 mm grater
  - 5 mm grater
  - 7 mm grater
  - Evacuation disk.
- 4 rubber anti-slip feet.
- Speed: 300 rpm.
- Weight: 25 kg.

code	mm	V	W
231852	500x250x(H)470	230	750

ABS PLASTIC | Al ALUMINIUM | S.S. STAINLESS STEEL

NEW!



231852

**5 Blades included,
2 for slicing (2 & 4 mm)
3 for grating (3, 5 & 7 mm)**



Electromagnetic sensor (opening the cover turns off)



Big inlet for inserting big pieces of vegetables



Small inlet for inserting small pieces of vegetables



S.S. STAINLESS STEEL

SLICING DISK
– For vegetable cutter prod. no. 231807 and 231852
– Aluminium disk, stainless steel blades

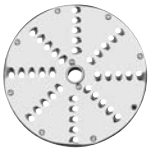
code	thickness (mm)	type
280096	1	DF-1
280102	2	DF-2
280126	4	DF-4
280201	6	DF-6
280218	8	DF-8
280225	10	DF-10



280096

GRATING DISK
– For vegetable cutter prod. no. 231807 and 231852
– Stainless steel disk

code	thickness (mm)	type
280294	2	DT-2
280300	3	DT-3
280416	4,5	DT-5
280317	7	DT-7



280317

RASPING DISK
– For vegetable cutter prod. no. 231807 and 231852
– Stainless steel disk

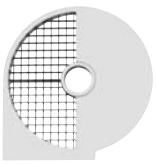
code
280621



280621

DICING DISK
– For vegetable cutter prod. no. 231807 and 231852
– Aluminium disk, stainless steel blades
– Must be used in combination with a slicing disc

code	thickness (mm)	type
280379	8x8	PS-8
280386	10x10	PS-10



280386

JULIENNE DISK
– For vegetable cutter prod. no. 231807 and 231852
– Aluminium disk, stainless steel blades

code	thickness (mm)	type
280423	3x3	DQ-3



280423

FRENCH FRIES CUTTING DISK
– For vegetable cutter prod. no. 231807 and 231852
– Aluminium disk, stainless steel blades
– Must be used in combination with a slicing disc

code	thickness (mm)	type
280607	8	DQ-8
280614	10	DQ-10



280607

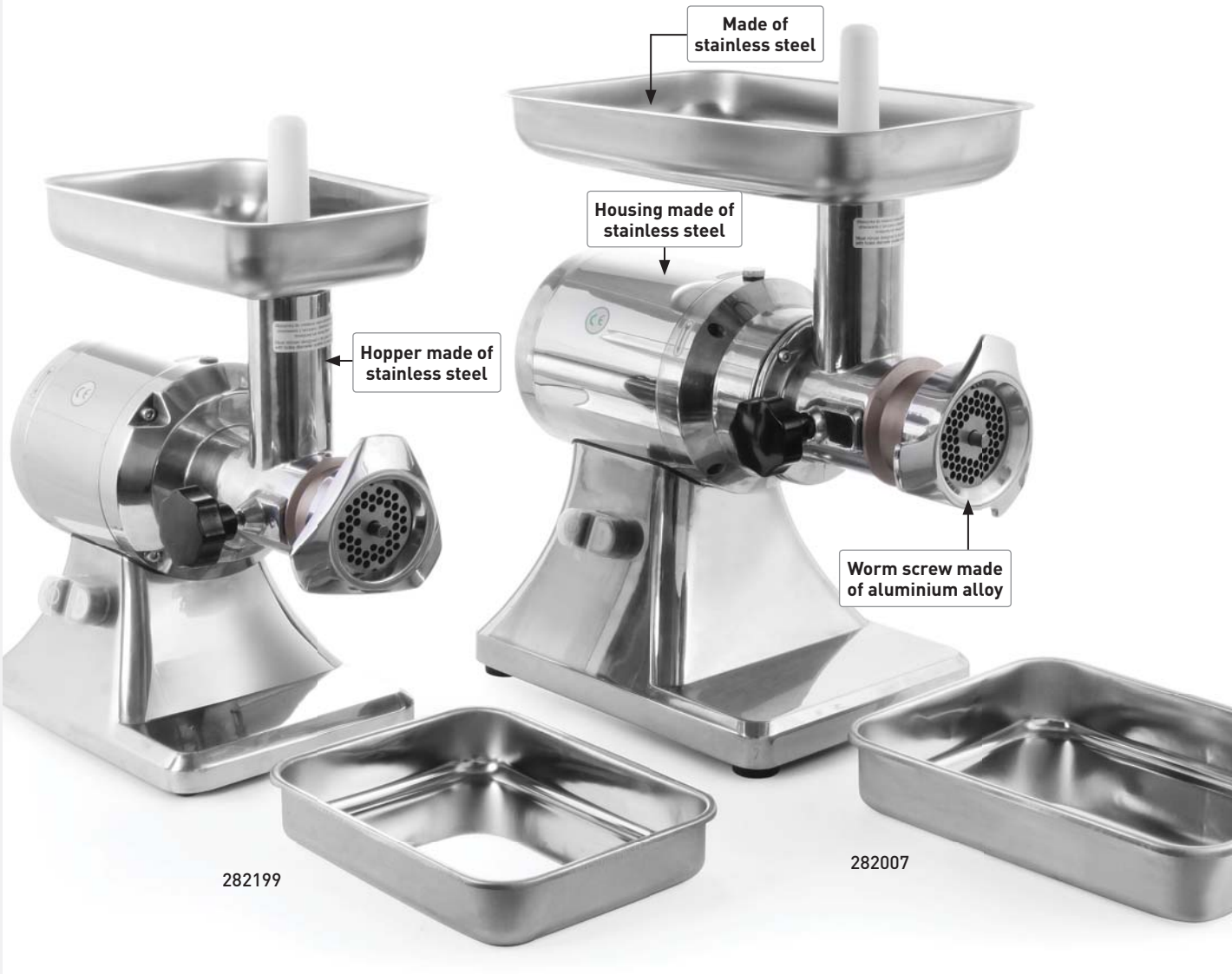

280690

RACK FOR 18 VEGETABLE CUTTER DISKS
– Disks not included

code	mm
280690	400x250x(H)90

MEAT MINCERS KITCHEN LINE

Al ALUMINIUM PE POLYETHYLENE S.S. STAINLESS STEEL



MEAT MINCER KITCHEN LINE 12

- Ideal for restaurant, hotels and pizzerias.
- Worm screw made of a special aluminium alloy.
- Body, hopper and meat container made of stainless steel.
- Polyethylene pusher included.
- Oil bathed gears (for smooth and extra quiet operation).
- Mincing disc diameter: 70 mm, holes: ø 6 mm.
- Weight 19 kg.
- Not for continuous use.
- Output 200 kg/h.
- Anti-slip feet.

code	mm	V	W
282199	370x220x(H)440	230	750

MEAT MINCER KITCHEN LINE 22

- Ideal for restaurant, hotels and pizzerias.
- Worm screw made of a special aluminium alloy.
- Body, hopper and meat container made of stainless steel.
- Polyethylene pusher included.
- Oil bathed gears (for smooth and extra quiet operation).
- Mincing disc diameter: 82 mm, holes: ø 6 mm.
- Weight 24 kg.
- Not for continuous use.
- Output 300 kg/h.
- Anti-slip feet.

code	mm	V	W
282007	430x250x(H)510	230	1100

MEAT MINCER KITCHEN LINE ACCESSORIES



282243

PERFORATED PLATE
– ø 70 mm

code	mm	suitable for
282229	ø 8	282199
282236	ø 6	282199
282243	ø 4,5	282199
282250	ø 3	282199
282267	ø 2	282199

PERFORATED PLATE
– ø 82 mm

code	mm	suitable for
282014	ø8	282007
282021	ø6	282007
282038	ø4,5	282007
282045	ø3	282007
282052	ø2	282007



282359

KNIFE

code	suitable for
282359	282199
282076	282007



282304

WORM SCREW
– Made of anodized aluminium

code	suitable for
282304	282199
282069	282007



MEAT MINCERS PROFI LINE

Al ALUMINIUM PE POLYETHYLENE S.S. STAINLESS STEEL



Polypropylene stuffing tube in set

2 mincing discs with Ø 6 and 8 mm holes included

Knife and worm screw made of stainless steel

Cast iron funnel

MEAT MINCER PROFI LINE 12

- High-quality professional device for grinding all kinds of skinless and boneless meat
- 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 ø70mm mincing discs with ø 6 and 8 mm holes included
- Easy disassembly for easy cleaning
- Motor with an overheat protection mechanism
- Speed 170 rpm.
- Anti-slip feet
- Output 100 kg/h
- Not for continuous use

code	mm	V	W
210802	432x261x(H)484	230	550

MEAT MINCER PROFI LINE 22

- High-quality professional device for grinding all kinds of skinless and boneless meat.
- 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 ø82 mm mincing discs with ø 6 and 8 mm holes included.
- Easy disassembly for easy cleaning.
- Motor with an overheat protection mechanism.
- Speed 170 rpm
- Anti-slip feet.
- Output 200-220 kg/h.
- Not for continuous use.

code	mm	V	W
210819	427x261x(H)486	230	750

MEAT MINCER PROFI LINE ACCESSORIES



931219

PERFORATED PLATE
– ø 70 mm

code	mm	suitable for
931233	ø8	210802
931226	ø6	210802
931219	ø4,5	210802

PERFORATED PLATE
– ø 82 mm

code	mm	suitable for
933343	ø 8	210819
933336	ø 6	210819
933329	ø 4,5	210819



931240

KNIFE

code	suitable for
931240	210802
933350	210819



931257

WORM SCREW

code	suitable for
931257	210802
933367	210819

Al ALUMINIUM PE POLYETHYLENE S.S. STAINLESS STEEL

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.
– 1800 W locked powerful motor.
– Not for continuous use.
– Weight 5,2 kg.

code	mm	V	W
210864	275x190x(H)347	230	700



Three sausage stuffing tubes included



Worm screw made of aluminium, blade made of stainless steel

Two mincing disks included



Housing made of aluminium

210864

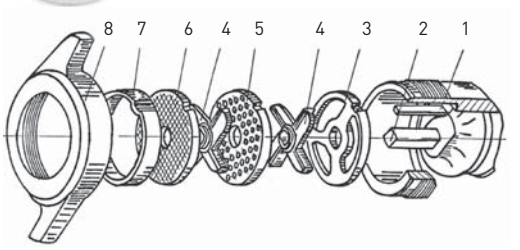
MEAT MINCER HENDI 350 PROFI LINE

- Perfect for grinding meat and fish for stuffings or re-grinding ground meat for meatloaves/burgers
- Additional sausage stuffing attachments available on demand
- Body made of stainless steel
- Working part made of a special aluminium alloy
- Ventilated three-phase motor allows for continuous operation
- Reverse mode
- Speed 185 rpm
- Two Ø 82 mm mincing discs with Ø 5 and 9 mm holes
- B and CE conformity marks
- Weight: 42 kg

code	mm	kg/h	V	W
228182	560x520x(H)420	350	400	1900



228182



1. Mincing head
2. Worm
3. Pre-cutter
4. 2 x double-edged blade
5. Mincing disc with Ø9mm holes
6. Mincing disc with Ø5mm holes
7. Distance ring
8. Locking ring nut



UNGER SYSTEM GUARANTEES GRINDING WITH HIGHEST PRECISION



231821

CUTTER

- Perfect for homogenising, kneading, crushing, mixing and shredding
- Body made of stainless steel, transparent polycarbonate bowl cover
- Flat control panel, microswitch in the cover and the base to ensure safety
- Bowl ø210x(H)105, motor brake
- 2-wing in-bowl solid blade
- Optionally:2- or 4-wing solid shredding blades and 2- or 4-wing whisk attachments
- Speed 1400 rpm
- Weight: 18 kg

code	mm	liter	V	W
231821	240x310x(H)460	3	230	750



282113

HAMBURGER PRESS

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

code		mm	weight (kg)
282113	hamburger ø130 mm	330x250x(H)300	5,2



282120

PATTY DIVIDERS

code		mm	weight (kg)
282120	ca. 1400 pieces	ø130	1

ELECTRIC MEAT TENDERIZER

- Perfect for restaurants, butcheries and catering establishments
- Maximum meat piece size: 160 mm wide x 30 mm thick
- Stainless steel case
- Rollers for beef and pork included
- Tenderiser knife speed 75 rpm
- Engine cooled with a built-in fan
- 4 rubber feet

code	mm	V	W
975305	465x220x(H)430	230	350



975305



Beef and pork tenderiser included

ROLLERS FOR POULTRY

PP POLYPROPYLENE S.S. STAINLESS STEEL

- Stainless steel case
- 2 polypropylene pressing rollers
- Roller length 180 mm

code	mm
975329	235x130x(H)120

ROLLERS FOR SHOARMA

S.S. STAINLESS STEEL

- Stainless steel case and knives
- 2 sets of knives cutting stripes 4 mm wide
- Roller length 165 mm

code	mm
975312	235x130x(H)120



975329



975312

SAUSAGE FILLING MACHINE PROFI LINE

S.S. STAINLESS STEEL

- Body, cylinder and a piston made of stainless steel.
- Equipped with a two-speed filling system that is easy to use.
- The piston can easily be removed for filling and cleaning.
- Equipped with bearings and gear train made of hardened steel, resistant to pressure.
- With set of four stainless steel funnels, diameter: 16/22/32/38 mm.

code	liter	mm
282090	7	300x300x(H)770
282151	10	370x320x(H)670



282151



282090



With a set of 4 stainless steel funnels

MEAT SLICERS

– Aluminium housing.
– Air cooled engine protected by metal cover.
– Carriage with locking mechanism and acrylic safety shield.
– Easily removable parts for fast cleaning.
– Blade protection and built-in sharpener.
– Tilted model with high-quality blade.
– Not suitable for cutting cheese.

See movie

Al ALUMINIUM S.S. STAINLESS STEEL



210031



210048

SLICER PROFI LINE 195

– Blade diameter: 195 mm.
– Steplessly adjustable cutting thickness up to 12 mm.
– Estimated maximum diameter of the cut product: 120 mm.

code	mm	W	V
210031	385x410x(H)340	200	230

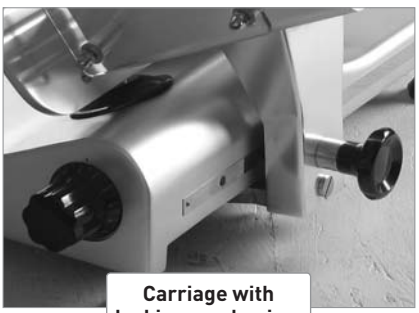
SLICER PROFI LINE 220

– Blade diameter: 220 mm.
– Steplessly adjustable cutting thickness up to 12 mm.
– Estimated maximum diameter of the cut product: 150 mm.

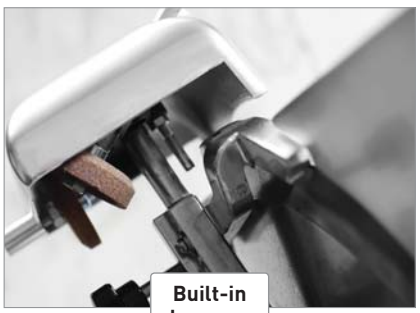
code	mm	W	V
210048	410x400x(H)350	320	230



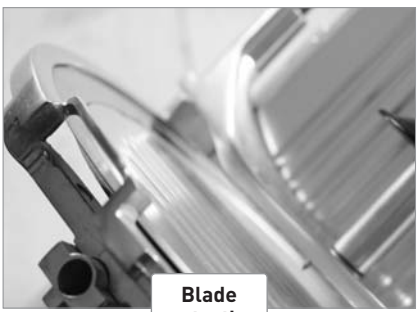
Acrylic safety shield



Carriage with locking mechanism



Built-in sharpener



Blade protection



Sealed safety on/off switch



Air cooled engine protected by metal cover



210000



210017

SLICER PROFI LINE 250

– Blade diameter: 250 mm.
– Steplessly adjustable cutting thickness up to 12 mm.
– Estimated maximum diameter of the cut product: 180 mm.

code	mm	W	V
210000	380x490x(H)380	320	230

SLICER PROFI LINE 300

– Blade diameter: 300 mm.
– Steplessly adjustable cutting thickness up to 15 mm.
– Estimated maximum diameter of the cut product: 200 mm.

code	mm	W	V
210017	500x620x(H)435	420	230

NON-STICK COATED KNIFE

– For slicing cheese.

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





975732

SLICERS KITCHEN LINE

NEW!

Al ALUMINIUM

– Anodised aluminium housing.
– Transparent safety screen during operation.
– Removable tray for easy cleaning of food leftovers following cutting.
– Blade protection easily removable for cleaning.
– Safe blade protection and built-in blade sharpener.
– Tilted model with high-quality blade.
– Blade secured against rotation during housing removal.
– 4 anti-slip plastic feet.



210215

SLICER KITCHEN LINE 250

– 0,2 hp air-cooled motor, protected by a plastic cover.
– Blade diameter: 250 mm.
– Estimated maximum diameter of the cut product: 180 mm.
– Steplessly adjustable cutting thickness up to 11 mm.
– Weight: 16,4 kg.

code	mm	V	W
210215	494x402x(H)398	230	150



210246

SLICER KITCHEN LINE 300

– 0,3 hp air-cooled motor, protected by a plastic cover.
– Blade diameter: 300 mm.
– Estimated maximum diameter of the cut product: 210 mm.
– Steplessly adjustable cutting thickness up to 14 mm.
– Weight: 24 kg.

code	mm	V	W
210246	615x494x(H)477	230	250



Teflon coated for cutting cheese

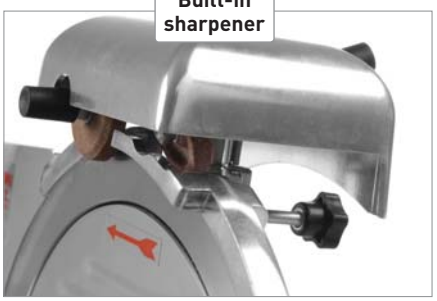
210222

SLICER KITCHEN LINE 250 TEFLON COATED

– Blade, blade protection and product plate are coated with Teflon for easy cheese cutting.
– 0,2 hp air-cooled motor, secured from below with a plastic cover.
– Blade diameter: 250 mm.
– Estimated maximum diameter of the cut product: 180 mm.
– Stepless adjustment of cutting thickness, from 0 to 11 mm.
– Weight: 16,4 kg.

code	mm	V	W
210222	494x402x(H)398	230	150









BONE SAW

– Aluminium body
– Stainless steel working table and blade
– Emergency stop button
– Saw housing microswitch
– Overload protection
– Adjustable cutting thickness 5-155 mm
– Blade length: 1650 mm
– Blade width: 16 mm
– Blade thickness: 0.5 mm
– Working table 505x415 mm

code	mm	V	W	weight (kg)
282519	550x500x(H)920	230	750	47







282519

BONE SAW

– Varnished aluminium body
– Components in contact with meat are made of stainless steel
– Emergency stop switch
– Motor brake
– Saw housing microswitch
– Adjustable cutting thickness and height
– Blade length: 1550 mm
– Cutting dimensions: 170x(H)150 mm
– Worktop 330x300 mm
– Available at additional cost:varnished steel stand: 550x570x(H)650 mm

code	mm	V	W	weight (kg)
282502	530x400x(H)850	230	750	37







282502



226810

POTATO PEELER PROFI LINE 10KG

– Made entirely of stainless steel
– Transparent cover
– Digital timer
– Peel trap directly below the appliance
– Abrasive disc
– Inside walls lined with removable abrasive material
– Emergency stop switch
– Conforms to CE requirements
– Replacement wall abrasive component
– Output 100 kg/h
– Weight 40 kg

code	output (kg)	mm	V	W
226810	10	530x660x(H)850	400	550



226834

POTATO PEELER PROFI LINE 5KG

– Made entirely of stainless steel
– Transparent cover
– Digital timer
– Peel trap directly below the appliance
– Abrasive disc
– Inside walls lined with removable abrasive material
– Emergency stop switch
– Conforms to CE requirements
– Output 75 kg/h
– Weight 35 kg

code	output (kg)	mm	V	W
226834	5	530x520x(H)700	230	370



226841

POTATO PEELER HENDI 7

– Appliance for peeling potatoes, carrots, beetroots, etc.
– Made entirely of stainless steel
– Cover with acrylic window
– Emergency stop switch
– Sturdy, replaceable disc and abrasive inner cylinder walls
– Easy disassembly facilitates cleaning
– Side pulp discharge
– Timer
– Output 150 kg/h
– Weight 46 kg

code	output (kg)	mm	V	W
226841	7	460x500x(H)800	400	510
226858		Peel trap for HENDI 7 peeler		

S.S. STAINLESS STEEL



226261

PLANETARY MIXER 7



- All metal and Die-cast aluminum body
- Stainless steel bowl 6,65 l
- Motor: ¾ Km=658 W
- 5 speeds: 100 RPM – 500 RPM
- Timer: up to 30 min.
- Digital control panel
- 3 attachments: mixing hook, flat beater, whire whip
- Weight: 18 kg

code	mm	liter	V	W
226261	336x460x(H)518	6,65	230	658



226278

PLANETARY MIXER 10



- All metal and Die-cast aluminum body
- Stainless steel bowl 9,5 l
- Motor: ¾ Km=650 W
- 15 speeds: 100 RPM – 500 RPM
- Timer: up to 30 min.
- Digital control panel
- 3 attachments: mixing hook, flat beater, whire whip
- Weight: 20 kg

code	mm	liter	V	W
226278	336x483x(H)558	9,5	230	650



226285

PLANETARY MIXER 12



- All metal and Die-cast aluminum body
- Stainless steel bowl 11,4 l
- Motor: ½ Km=375 W
- 3 speeds: 121, 218, 489 RPM
- Timer: up to 30 min.
- Digital control panel
- 3 attachments: mixing hook, flat beater, whire whip
- Weight: 35 kg

code	mm	liter	V	W
226285	398x499x(H)630	11,4	230	375



226292

PLANETARY MIXER 20

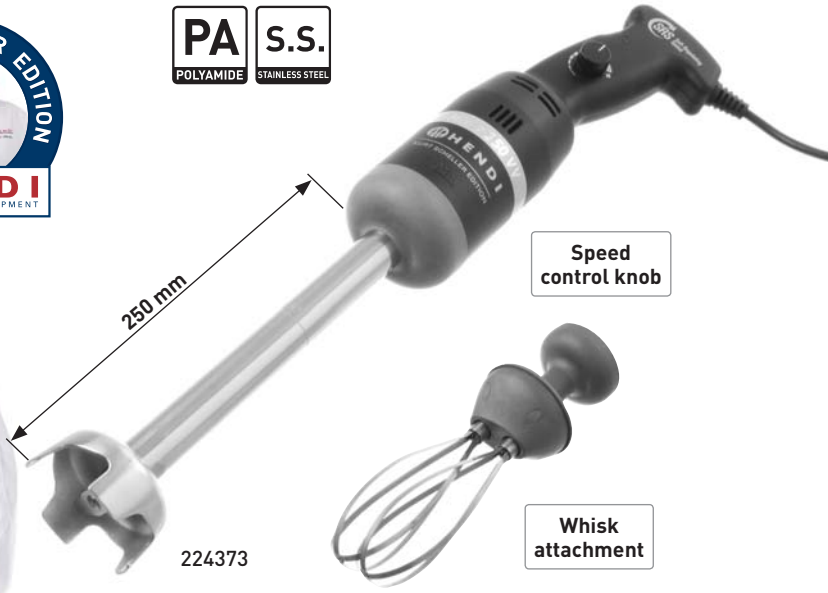


- All metal and Die-cast aluminum body
- Stainless steel bowl 19 l
- Motor: ½ Km=375 W
- 3 speeds: 142, 264, 482 RPM
- Timer: up to 15 min.
- Manual control panel
- Bowl: ø320, (H) 300 mm
- 3 attachments: mixing hook, flat beater, whire whip
- Weight: 100 kg

code	mm	liter	V	W
226292	460x520x(H)880	19	230	375

STICK BLENDERS





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	mm	V	W
224373	ø75x555	230	250

NEW! 934012 Wall mounted storage rack for stick blender

STICK BLENDER WITH WHISK HENDI 400

- For preparing various types of food and dishes depending on the attachment used
- BLENDER:perfect for making vegetable soups, purées, sauces, stuffings, mayonnaise, tomato paste, pesto, etc.
- WHISK:for making whipped cream, flavoured creams, omelettes, soufflés.
- Both tools made of stainless steel
- Blender speed: 2500-11000 rpm
- Blender shaft length: 400 mm
- Maximum immersion depth: 290 mm
- Whisk speed: 250-1500 rpm
- Whisk length: 350 mm
- Max. dish capacity: 60 l

code	mm	V	W
224014	170x120x(H)740	230	400



With whisk attachment and wall mounted storage rack



STICK BLENDERS – WITH FIXED SPEED

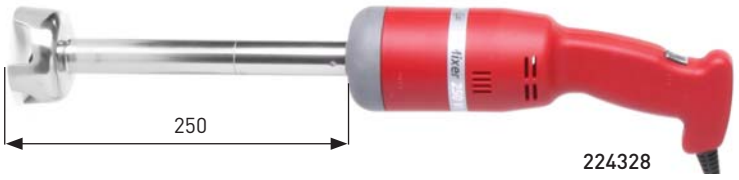
PA POLYAMIDE S.S. STAINLESS STEEL

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

STICK BLENDER HENDI 250 - WITH FIXED SPEED

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

code	mm	V	W
224328	ø75x285	230	250



224328

STICK BLENDERS - WITH ADJUSTABLE SPEED

224335, 224397 & 224359 equipped with a digital display



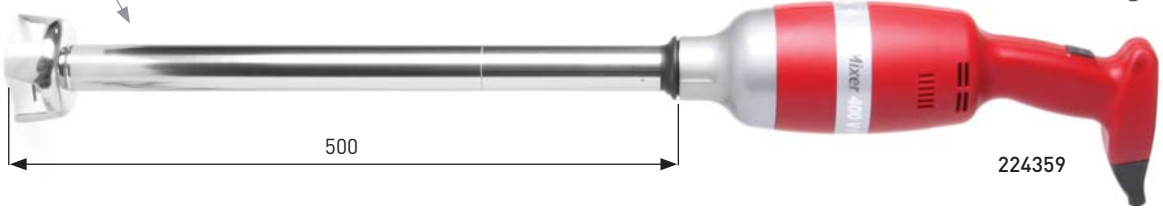
NEW!



224335



224397



224359

STICK BLENDER HENDI 300 - WITH ADJUSTABLE SPEED

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

code	mm	V	W
224335	ø100x350	230	300

STICK BLENDER HENDI 400 WITH ADJUSTABLE SPEED

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

code	mm	V	W
224397	ø100x350	230	400

STICK BLENDER HENDI 500 - WITH ADJUSTABLE SPEED

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

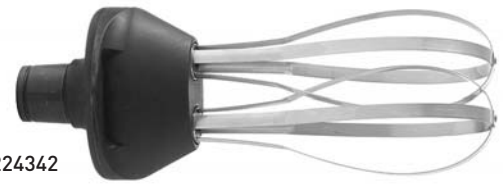
code	mm	V	W
224359	ø100x350	230	400

WHISK ATTACHMENT FOR STICK BLENDER HENDI 300, HENDI 400 & HENDI 500

S.S. STAINLESS STEEL

– Consists of two whisks

code	mm
224342	ø120x330



224342

WALL MOUNTED STORAGE RACK

code
934029



934029

STICK BLENDERS KITCHEN LINE

– 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.

NEW!

S.S. STAINLESS STEEL

– Ventilated motor.
– Housing with ergonomic handle made of durable plastic material.







DRIVING UNIT KITCHEN LINE STICK BLENDER - ADJUSTABLE SPEED

– Speed: 2.000 – 13.000 rpm.
– Weight (driving unit only): 2,5 kg.

code	mm	V	W	weight (kg)
222171	ø91x359	230	350	2,5

DRIVING UNIT KITCHEN LINE STICK BLENDER - ADJUSTABLE SPEED

– Speed: 2.000 – 14.000 rpm.
– Weight (driving unit only): 3,1 kg.

code	mm	V	W	weight (kg)
222188	ø91x359	230	500	3,1

BLENDER SHAFT FOR DRIVING UNIT 222171 & 222188

– Stainless steel shaft and blade.

code	mm	weight (kg)
222225	250	0,5
222232	300	1,3
222249	400	1,5
222256	500	1,7

WHISK ATTACHMENT FOR DRIVING UNIT 222171 & 222188

– Composed of two stainless steel whisks.
– Safe and easy attachment to the driving unit.

code	mm	weight (kg)
222263	250	0,5
222270	350	0,85

NEW!

S.S. STAINLESS STEEL

STICK BLENDER KITCHEN LINE 160 WITH ADJUSTABLE SPEED

– Stainless steel shaft and blade: length 160 mm, ø 25 mm.
– Speed: 2.500 – 15.000 rpm.
– Weight, including shaft: 1,45 kg.

code	mm	V	W	weight (kg)
222140	ø75x304	230	220	1,45

WHISK ATTACHMENT FOR STICK BLENDER 222140

– Composed of two stainless steel whisks.
– Safe and easy attachment to the driving unit.

code	mm	weight (kg)
222164	185	0,4

VACUUM PACKAGING MACHINE KITCHEN LINE - WITH SEALING BAR

NEW!

S.S. STAINLESS STEEL

- Digital display of vacuum and sealing cycle
- Vacuum may be generated in a continuous or pulsating mode
- Additional buttons for quick start of vacuum and sealing on the handle
- Automatic switch-off after 10 minutes of idleness – energy saving
- Sealing bar width 5 mm assures exceptional tightness
- High power of the sealing bar reduces the sealing time to 2-3 s.
- Regulated bag sealing time
- High capacity double pump: 16 l/min
- Stainless steel body
- Robust handle
- Bag rolls attachment 970638 available
- For embossed, 406 mm wide vacuum bags only
- Weight: 6.9 kg



975374

code	sealing strip (mm)	mm	V	W
975374	420	490x260x(H)145	230	580

BAG ROLLS ATTACHMENT FOR 975374 VACUUM PACKAGING MACHINE KITCHEN LINE

NEW!

ABS PLASTIC

- Bag roll grip
- May be attached to Kitchen Line 975374 vacuum packaging or any other vacuum packaging as a stand-alone attachment
- Equipped with a removable knife to cut exactly the needed bag length
- Internal dimensions: 412x101x(H)101 mm
- For rolls with maximum dimensions of ø100x400 mm
- Base made of ABS
- Transparent polycarbonate cover for easy control of the roll



970638

code	mm
970638	487x122x(H)107

VACUUM PACKAGING MACHINE KITCHEN LINE - WITH CHAMBER

NEW!

ABS PLASTIC S.S. STAINLESS STEEL

- Body and chamber made of high quality stainless steel
- Transparent ABS cover to control the packing process
- For professional use
- Regulated vacuum and sealing cycle time
- Digital display of vacuum level
- Pump capacity: 77 l/min.
- Chamber dimensions: 350x300x(H)110 mm
- Sealing bar width: 3.5 mm
- Weight: 24.4kg



975398

code	sealing strip (mm)	mm	V	W
975398	295	429x359x(H)345	230	630

VACUUM PACKING

S.S. STAINLESS STEEL



975251



VACUUM CHAMBER PACKAGING MACHINE

- Designed for packing food and technical products.
- Body and chamber made of 304 high-quality stainless steel.
- Large recess in the bottom (exclusively in model no. 975251) and domed cover allow for packing large portions.
- High quality durable transparent cover enables visual control of the packing process.
- V-shaped gasket to guarantee high sealability.
- Digital display.
- User-friendly.
- Automatic operation.
- Adjustable sealing time.
- Pressure indicator.

code	sealing strip (mm)	mm	V	W
975251	260	330x480x(H)360	230	370
975268	300	370x480x(H)435	230	370
975275	350	425x560x(H)460	230	750



970607



970676

VACUUM PACKING BAGS

- Multi-ply foil PAPE Nylon/polyethylene.
- Thickness 65 µm

code		mm
970607	set of 100	140x200
970386	set of 100	160x230
970614	set of 100	200x300
970393	set of 100	250x350
970621	set of 100	300x400

VACUUM COOKING BAGS

- For use in combination with Sous Vide system.
- Multi-ply foil PET/CPP – 55 µm.

code		mm
970676	set of 100	140x200
970652	set of 100	160x230
970683	set of 100	200x300
970669	set of 100	250x350
970690	set of 100	300x400



970362

VACUUM PACKAGING MACHINE PROFI LINE

- Made of stainless steel.
- Professional vacuum pump and pressure gauge.
- Manual or automatic operation.
- Digital display.
- Adjustable sealing time.
- Teflon-coated sealing strip.
- Vacuum pump: 20 L/min., 970447: 40 L/min.
- For use with embossed bags only.

code	sealing strip (mm)	mm	V	W
970362	350	370x280x(H)170	230	250
970430	400	420x280x(H)170	230	270
970447	500	520x280x(H)170	230	350

VACUUM PACKAGING MACHINE BUDGET LINE - WITH SEALING BAR

- Body made of ABS
- Two length of bag sealing available
- Suitable for use with bag rolls
- Only for embossed bags with maximum width of 310mm
- Sealing bar width 2mm
- Quick sealing process prevent sucking liquids in
- Pump capacity: 11l/min
- Sealing bar on tilting cover reduces the risk of burning during operation and makes it easier to clean the device
- High operating comfort due to low noise emission
- Weight: 1.74kg

code	sealing strip (mm)	mm	V	W
975350	310	390x160x(H)92	230	110



EMBOSSED VACUUM BAGS ON ROLL

- 3-ply bags.
- Inside layer made of polyethylene is suitable for contact with the food contained.
- The nylon middle layer guarantees the air tightness.
- The polyethylene outside layer makes the bag more resistant to perforation or tears.
- Anti-UV filter.
- Special impression guides the air out and thus facilitates the creation of real vacuum.
- Thickness 105 µm.

code		mm
971062	set of 2 rolls	200x6000
971079	set of 2 rolls	300x6000

975336



VACUUM PACKAGING MACHINE KITCHEN LINE

- Made of stainless steel.
- Professional vacuum pump.
- Semi-automatic operation.
- Teflon-coated sealing strip.
- Vacuum pump: 20 L/min.
- For use only with embossed bags.

code	sealing strip (mm)	mm	V	W
975336	350	370x260x(H)130	230	250

NEW!



975350



EMBOSSED VACUUM BAGS

- 3-ply bags.
- Inside layer made of Polyethylene is suitable for contact with the food contained.
- The nylon middle layer guarantees the air tightness.
- The polyethylene outside layer makes the bag more resistant to perforation or tears.
- Anti-UV filter.
- Special impression guides the air out and thus facilitates the creation of real vacuum.
- Thickness 105 µm.

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

VACUUM PACKING BAGS





VACUUM PACKING BAGS

– 2-ply bags.
– Inner layer made of Polyethylene is suitable for food contact.
– Outer layer made of Polyamide (Nylon) adds toughness and airtight sealing.
– Thickness 65 µm.

code		mm
970607	set of 100	140x200
970386	set of 100	160x230
970614	set of 100	200x300
970393	set of 100	250x350
970621	set of 100	300x400

VACUUM COOKING BAGS

– For use in combination with Sous Vide system.
– Multi-ply foil PET/CPP - 55 µm.

code		mm
970676	set of 100	140x200
970652	set of 100	160x230
970683	set of 100	200x300
970669	set of 100	250x350
970690	set of 100	300x400





EMBOSSED VACUUM BAGS ON ROLL

– 3-ply bags.
– Inside layer made of polyethylene is suitable for contact with the food contained.
– The nylon middle layer guarantees the air tightness.
– The polyethylene outside layer makes the bag more resistant to perforation or tears.
– Anti-UV filter.
– Special impression guides the air out and thus facilitates the creation of real vacuum.
– Thickness 105 µm.
– Packed per two.

code		mm
971062	set of 2 rolls	200x6000
971079	set of 2 rolls	300x6000

EMBOSSED VACUUM BAGS

– 3-ply bags.
– Inside layer made of Polyethylene is suitable for contact with the food contained.
– The nylon middle layer guarantees the air tightness.
– The polyethylene outside layer makes the bag more resistant to perforation or tears.
– Anti-UV filter.
– Special impression guides the air out and thus facilitates the creation of real vacuum.
– Thickness 105 µm.

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

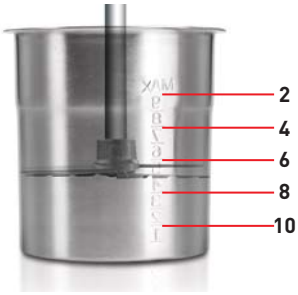
T-REX FOR MIXING FROZEN PRODUCTS

- Suitable for preparing ice cream, sorbets, fruit mousse
- Aluminium body
- LCD display in 6 languages (Spanish, English, French, German, Italian, Portuguese)
- 2 steel 1 l containers with lids for freezing products
- Plastic container/dispenser with a grip for freezing products
- Double mixing function to achieve high quality homogenisation
- Washing programme makes it easier to clean and guarantees long use of the device
- 3 motors: 250 W setting the pin in vertical motion, 800 W moving the mixing paddle, the third motor pumps air (15 l/min)

code	mm	V	W
226490	190x335x(H)475	230	1050
230091	replacement cup 1 l		



Partial mixing of frozen products: from 1 to 10 portions, preventing product waste



High quality stainless steel blades



2 steel 1 l containers with lids for freezing products

HOW TO EASILY PREPARE A DESSERT



1. Fill the container
Put the fruit in and pour juice up to the maximum level



2. Put the container in a blast chiller
Freeze the contents to -18°C/-20°C



3. Prepare T-rex
Install the blade and the black container lid at the end of the driving shaft



4. Put the container in the black dispenser
After freezing put the container in the dispenser and insert in the device



5. Set the desired mixing programme
Select the single or double mixing programme



6. Finished product
Always fresh dessert in an ideal serving temperature of approx. -12°C





226384



ACCESSORIES



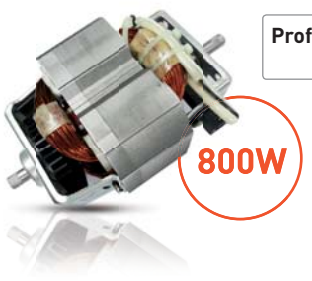


MULTIFUNCTIONAL:
GRINDING, GRATING, CHOPPING, MASHING, WHIPPING, DOUGH KNEADING, BRAISING, COOKING

PROFESSIONAL INDUCTION FOOD PROCESSOR MYCOOK 1,8

- Food processor with an induction-heated jar
- Suitable for grinding, grating, chopping, mashing, whipping, kneading, braising and cooking
- Electronic controls
- Digital display of functions and parameters
- Designation of correct connection and locking of the jug
- Timer: from 0 to 1 min. every 1 s, from 1 to 10 min every 30 s, from 10 to 90 min every 1 min.
- Induction power: 1000 W
- Temperature range: +40°C do +120°C
- Mixer power: 800 W
- Mixer speed: 8700 rpm.
- Autodiagnostics system
- Plastic motor casing
- Weight: 7.8 kg
- Product includes:
- 2 l stainless steel jug with markings (1, 1.5, 2l)
- Easily removable 4 knives set
- Spatula and mixing paddle

code	mm	V	W
226384	350x270x(H)290	230	1800



Professional 800 W motor



226391

ACCESSORIES



Basket-strainer for cooking and filtering



Spatula and mixing paddle



Easily removable 4 knives set



Steamer accessories

INDUCTION FOOD PROCESSOR MYCOOK 1,6

- Food processor with an induction-heated jar
- Suitable for grinding, grating, chopping, mashing, whipping, kneading, braising and cooking
- Electronic controls
- Digital display of functions and parameters
- Designation of correct connection and locking of the jug
- Scales function: maximum weight per weighing 2 kg (total weight of ingredients 5 kg), every 10 g
- Timer: from 0 to 1 min. every 1 s, from 1 to 10 min every 30 s, from 10 to 90 min every 1 min.
- Temperature range: +40°C do +120°C
- Mixer power: 600 W
- Induction power: 1000 W
- Mixer speed: 8700 rpm.
- Autodiagnostics system
- Plastic motor casing
- Weight: 10 kg
- Product includes:
- 2 l stainless steel jug with markings (1, 1.5, 2l)
- Easily removable 4 knives set
- Steamer accessories
- Spatula and mixing paddle
- Basket-strainer for cooking and filtering

code	mm	V	W
226391	350x270x(H)290	230	1600



MULTIFUNCTIONAL:
GRINDING, GRATING, CHOPPING, MASHING, WHIPPING, DOUGH KNEADING, BRAISING, COOKING



KENWOOD

CREATE MORE

NEW!

S.S. STAINLESS STEEL



976340





PLANETARY MIXER WITH INDUCTION COOKING FUNCTION - COOKING CHEF KM094

- Suitable for mixing dough for your delicious baked goods, as well as whisking
- Stainless steel housing
- 3 rotation sockets: fast, medium and slow
- 8 working speeds and pulse operation
- Stainless steel 6.7l bowl with handles
- 3 hour timer counting up/down with 5 minute increments
- Temperature regulation between 20°C and 140°C (2°C increments)
- 4 stainless steel mixers: hook, K-beater, whisk and universal scraping blade
- 1 flexi mixer
- Anti-splash guard
- Steamer basket
- Weight: 13.6kg

code	mm	V	W
976340	335x410x(H)380	230	1500



KENWOOD

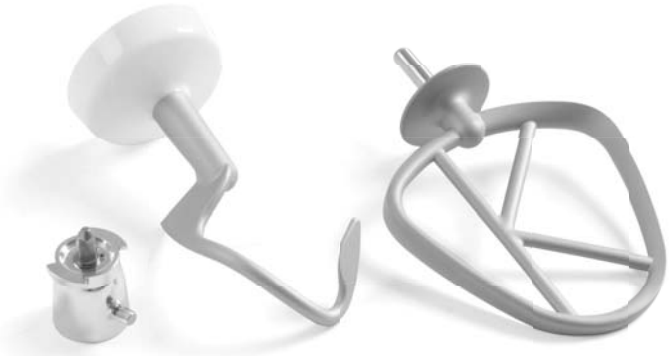
CREATE MORE

NEW!

S.S. STAINLESS STEEL



976142



PLANETARY MIXER 6,7L KVL6000 CHEF SENSE XL

- Suitable for mixing dough for your delicious baked goods, as well as whisking
- Stainless steel housing
- 8 working speeds and pulse operation
- 2 rotation sockets: fast and slow
- KMix type slow rotation socket (twist)
- Includes:
  - 3 metal mixers: K-beater, whisk, hook
  - Slow rotation socket adapter for KMix KM type (KAT001ME)
  - Removable anti-splash guard

code	mm	V	W
976142	410x300x(H)350	230	1200



KENWOOD

CREATE MORE



975619



PLANETARY MIXER 6,7L , 1500W WITH BLENDER - KMP05PRO

- Suitable for mixing dough for your delicious baked goods and whisking
- Aluminium housing
- Liftable head with safety guard
- Smooth speed regulation with speed range: 40-180 rpm, pulse function
- Planetary movement system identical with the heavyduty appliances
- Emergency stop switch
- Intuitive TIMER counting up or down
- 3 attachments:hook, K-beater, whisk
- 1 scraper with flexible scraping blade
- Stainless steel bowl 6.7l with 2 handles
- Glass blender 1.5 l with lid and handle
- (2640-11800 rpm)
- Weight: 12,9 kg

code	mm	V	W
975619	310x385x(H)350	230	1500

ATTACHMENTS FOR PLANETARY MIXER KENWOOD



MEAT MINCER ATTACHMENT
– Disc diameter 80 mm

Includes:
– 3 mincing discs (3mm, 4.5mm and 8mm)
– 2 sausage stuffing tubes
– 1 kebbe attachment

code		mm
975930	for 975619 and 976340	250x160x(H)250
976197	for 976142	250x160x(H)250



"ROTO" SHREDDING ATTACHMENT
Includes: 5 drums: 2 slicing drum (2 and 4 mm), 2 grating drums (coarse and fine), 1 grating drum, e.g. for potato pancakes

code		mm
975947	for 975619 and 976340	120x213x(H)137
976203	for 976142	120x213x(H)137



SOFT FRUIT PURÉE ATTACHMENT
Includes:
– Steel body with a feeder
– Plastic piston and worm
– Steel disc
– Cleaning brush

code		mm
975954	for 975619 and 976340	137x236x(H)250
976210	for 976142	137x236x(H)250



DICING ATTACHMENT
– Makes a perfect dice of 10x10 mm
– Ideal for chopping vegetable, hard fruit, cheese and cold cuts

code		mm
975961	for 975619 and 976340	185x212x(H)267
976227	for 976142	185x212x(H)267



GRATING, CUTTING AND SHREDDING ATTACHMENT
Includes: 7 kinds of discs: 2 slicing discs (2 and 4 mm), 2 grating discs (coarse and fine), 1 grating disc, e.g. for potato pancakes, 1 julienne disc, 1 potato chips disc

code		mm
975978	for 975619, 976340 and 976142	175x205x(H)220



PROCESSOR BOWL ATTACHMENT
Includes:
– 6 kinds of discs: 2 slicing discs (2 and 4 mm), 2 grating discs (coarse and fine), 1 grating disc, e.g. for potato pancakes, 1 julienne disc
– Steel blade
– Made of tritan, plastic that is resistant to mechanical damage and tarnishing

code		mm
975985	for 975619, 976340 and 976142	250x246x(H)178



WHOLE APPLE JUICE EXTRACTOR ATTACHMENT
Includes:
– Juice extractor
– Piston, juice container and cleaning brush

code		mm
975992	for 975619, 976340 and 976142	200x310x(H)270



CITRUS PRESS ATTACHMENT
– Capacity 600 ml
– Pulp separator

code		mm
976005	for 975619, 976340 and 976142	190x220x(H)165



THERMO RESIST GLASS BLENDER ATTACHMENT 1.6 L
– Removable 3-zone blades
– Glass resistant to temperature changes up to 160°C

code		mm
976234	for 975619, 976340 and 976142	140x195x(H)275



ICE CREAM MAKER ATTACHMENT

Includes:
- Bowl
- Spatula
- Plastic lid

code		mm
976029	for 975619 and 976340	300x260x(H)240
976241	for 976142	300x260x(H)240



PURÉE, SAUCE AND JAM ETC. ATTACHMENT

Includes:
- 2 discs (fine and coarse)
- Mixer and steel bowl

code		mm
976258	for 975619, 976340 and 976142	245x245x(H)130



SMALL FOOD PORTIONS MINCER/ CHOPPER ATTACHMENT

- Removable blades

Includes: 4 jars made of tempered glass with lids

code		mm
976043	for 975619, 976340 and 976142	100x100x(H)150



PASTA MAKER ATTACHMENT

Includes: steel body with a feeder, plunger, bronze rigati disc and a cleaning tool

code		mm
976050	for 975619 and 976340	150x240x(H)230
976272	for 976142	150x240x(H)230



DISC FOR PASTA MAKER ATTACHMENT 976050 & 976272

- Made of bronze, diameter 40 mm

code	
976067	casarecce
976074	pappardelle
976081	linguine



DOUGH ROLLER

- 9 rolling thickness options available
- Rolled dough width: 140 mm

code		mm
976098	for 975619 and 976340	130x50x(H)110
976289	for 976142	130x50x(H)110

PASTA MAKER ATTACHMENT

- Dimensions: 110x130x(H)50 mm

code		mm
976104	for 975619 and 976340	tagliatelle (7mm)
976302	for 976142	tagliatelle (7mm)
976111	for 975619 and 976340	tagliolini (4mm)
976319	for 976142	tagliolini (4mm)
976128	for 975619 and 976340	trenette (1,5mm)
976326	for 976142	trenette (1,5mm)
976135	for 975619 and 976340	spaghetti (1,5mm)
976333	for 976142	spaghetti (1,5mm)





KENWOOD

CREATE MORE



975626

MULTIFUNCTION FOOD PROCESSOR FPM800

– Perfect for cutting, shredding, grating, kneading dough, whisking, mixing, juice extraction and crushing ice
– Smooth speed regulation
– Pulse function
– Steel housing with satin finish
– Rubber, anti-slip feet, Ø65 mm

ADAPTERS

PROCESSOR BOWL

– Capacity: 3 l
– Scale: from 500 to 2000 ml
– Scale increments:every 500 ml
– Serrated blade
– Made of transparent polycarbonate
– Oval feed chute: 74x51 mm
– Additional feed chute:Ø43 mm
– Dimensions:Ø210, H 260 mm

MINI BOWL

– Capacity: 1.75 l
– Serrated blade
– Made of transparent polycarbonate
– Oval feed chute: 74x51 mm
– Additional feed chute:Ø43 mm

BLENDER

– Capacity: 1.5 l
– THERMO RESIST glass
– 4-wing blade
– Scale: from 200 to 1600 ml
– Scale increments: every 200 ml
– Hot food scale markings (1200 ml)
– Dimensions: Ø140, H 270 mm



SHREDDING DISCS COMPATIBLE WITH THE PROCESSOR BOWL:

– 'Julienne' disc: 2.5x3 mm
– Double-sided disc: chipping disc 4 mm and slicing disc 2 mm
– Double-sided disc: chipping disc 8 mm and slicing disc 4 mm
– Fine grating disc for potato pancakes
– Disc storage box with lid

JUICER COMPATIBLE WITH THE PROCESSOR BOWL

WHISKING AND FILLING ADAPTERS COMPATIBLE WITH THE PROCESSOR BOWL

MULTIFUNCTION FOOD PROCESSOR FPM800

PC POLYCARBONATE | S.S. STAINLESS STEEL

code	mm	V	W
975626	230x230x(H)160	230	1000



KENWOOD

CREATE MORE



975671

MEAT MINCER MG 700

– For small catering outlets
– Output: 180 kg/h
– Aluminium housing in satin finish
– Pusher made of sturdy plastic
– 3 mincing discs included: 3 mm, 4.5 mm, 8 mm
– Mincing disc diameter: 69 mm
– 2 sausage stuffing tubes: ø 12 and 21 mm
– 1 kebbe attachment
– Worm speeds:
– speed 1: 150 rpm
– speed 2: 210 rpm
– Reverse mode: 100 rpm
– Not for continuous use
– Weight: 7.3 kg

code	mm	V	W
975671	385x200x(H)380	230	850



976159

NEW!

MEAT MINCER MG510

– For small catering outlets
– Output: 120kg/h
– Body, feeding screw, knife and discs made of metal
– Metal housing and feeder
– Extra reverse gear
– Pusher made of sturdy plastic
– 3 discs ø 3mm, ø 4.5mm, ø 8mm included
– 2 sausage stuffing tubes and 1 kebbe attachment
– Feeder lid suitable for use as a tray for ground meat
– Key for easy assembly and disassembly
– Not suitable for continuous operation
– Weight: 5.3kg

code	mm	V	W
976159	265x210x(H)345	230	1600



KENWOOD

CREATE MORE

NEW!

SLOW JUICER JMP800

- Suitable for soft-pressing of various types of fruit (including bananas), vegetables and herbs, as well as nuts or almonds
- Supplied with:
  - 1.5l pulp container
  - 1.5l juice container
  - Filter to separate pulp
  - Cleaning brush
- Speed: 48 rpm.
- Tube width: XL for whole fruit
- Drip free system– built-in cap
- Self-cleaning during operation – rotating cleaning strainer
- Reverse gear
- Cleaning by pouring water into the tube
- Motor type: induction – reliable and quiet

code	mm	V	W
976173	200x155x(H)440	230	240





976173

BLENDER SB 327

- A perfect tool for blending, crushing ice, making smoothies, etc.
- Equipped with a handy tapfor serving the prepared beverages directly from the glass jug, with no need to remove the motor unit
- Glass jug 2 l with a tap, dishwasher safe
- Aluminium motor housing
- 2 speeds:for soft and hard ingredients
- Patented blades ensuring longer life
- Anti-slip feet
- Weight: 5.3 kg

code	mm	V	W
975640	220x240x(H)480	230	750



975640



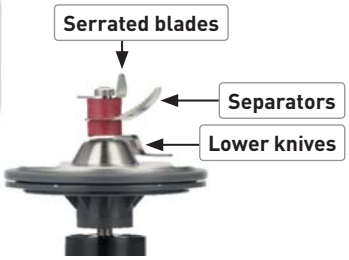
KENWOOD

CREATE MORE

NEW!



976357



BLENDER BLM800WH - 1400 W

- Capacity: 1.6l
- Jug made of Thermo Resist glass suitable for blending hot and cold ingredients
- Smooth speed regulation and pulse operation
- 6 automatic programmes (drinks, cream soups, ice crushing, fine chopping, coarse chopping, self-cleaning)
- 4-zone knives made of stainless steel:
  - 2 separating zones prevent products from depositing under the knives
  - lower knives raise the products
  - serrated blades shred even the hardest food
- Simple DROP ON mounting system
- Designed for left-handed users
- Mixer included
- Weight: 6.76kg

code	mm	V	W
976357	160x220x(H)430	230	1400

NEW!



976166

STICK BLENDER HDM800SI - 1000 W

- Metal housing
- 5 working speeds and TURBO mode
- TRIBLADE technology
- Overheat protection
- 33% larger foot eliminates splashing and reduces operations time
- Supplied with:
  - MASHER with three blades - ø85x(H)220mm
  - Whisk - ø55x(H)205mm
  - 1l measuring jug - ø195x(H)185mm

code	mm	V	W
976166	ø55x(H)215	230	1000



975763

HAND BLENDER TRIBLADE SYSTEM HDP308WH

- For blending, emulsifying and whisking
- 5 working speed + Turbo mode
- Acrylic measuring - 0.75 l container
- Steel foot
- TOOLS:
- BLENDER – equipped with three 20 mm long mixing blades profiled so that each blade cuts separately for better results.
- In addition 6 tabs on base edges reduces the splashes of liquid caused by centrifugal force. The liquid hits the tabs, changes direction and is fed back to blades thus improving mixing effects
- Blender arm length: 228 mm, maximum immersion depth: 183 mm
- WHISK:for making whipped cream, flavoured creams, omelettes, soufflés, etc.
- Length: 140mm, diameter: 55 mm
- MASHER for making mashed potatoes (stainless steel): vegetable purées
- Length: 147 mm, diameter: 103 mm
- Weight 2.1 kg

code	mm	V	W
975763	73x73x(H)420	230	800



KENWOOD

CREATE MORE

S.S.
STAINLESS STEEL

WIRELESS KETTLE SJM290 - 1,7 L

- Stainless steel housing
- Satin finish
- Removable filter with steel mesh
- Capacity: 1.7 l
- Level indicator on both sides
- Backlit switch
- Rotating plastic base

code	mm	V	W
975824	155x180x(H)250	230	2200



975824

DēLonghi

EC 860 DE'LONGHI COFFEE MAKER

- Perfect for home and office
- Stainless steel housing with chromium coated finishings
- THERMOBLOK system - quick heating, ideal brewing temperature
- Energy saving system: Stand by
- Various coffee types buttons:
- espresso (1 or 2 cups)
- cappuccino
- latte macchiato
- Automatic milk foaming system
- Does not require water connection
- "My coffee" function: saving personalised coffee settings in memory
- Removable water tank: 1 l
- Pressure: 15 bars
- Button-operated cup warmer
- Suitable for ground coffee and E.S.E. sachets
- Dripping tray with level indicator
- Maximum cup height: 100 mm
- Weight: 6.8 kg

code	mm	V	W
975848	275x320x(H)305	230	1450



975848

FULLY AUTOMATIC COFFEE MACHINE PROFI LINE

– Programmable beverages include: espresso, long coffee, cappuccino, latte, hot milk, milk froth, hot water.
– One touch cappuccino and latte macchiato.
– With large coffee grounds container and waste water tank.
– Digital control panel and display of functions, commands and errors.
– Built-in grinder with adjustable grind options.
– Built-in coffee beans container: 750 g.
– Suitable also for ground coffee.
– Fresh water tank: 1,8 L (external larger tank may be connected).
– Drip tray: 2 L.
– Adjustable coffee dispenser with scope of 80–140 mm.
– Adjustable coffee strength: 7–14 g/portion.
– Adjustable volume of beverage: 25–240 ml.
– Adjustable volume of hot water: 25–450 ml.
– Adjustable steam time: 3–120 s.
– Coffee grounds container: 50 portions.
– Individual and total beverages counter.
– Automatic cleaning program.

code	mm	W	V	colour
208854	302x450x(H)590	1400	230	White

ZŁOTY MEDAL 2015

reddot design award





Programmable beverages include: espresso, long coffee, cappuccino, latte, hot milk, milk froth, hot water





231296 231289

Detergents for coffee machines on page 389

208854

FULLY AUTOMATIC COFFEE MACHINE PROFI LINE

NEW!

- Programmable beverages include: espresso, long coffee, cappuccino, latte, hot milk, milk froth, hot water.
- One touch cappuccino and latte macchiato.
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- Digital control panel and display of functions, commands and errors.
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- Fresh water tank: 1,8 L (external larger tank may be connected).
- Drip tray: 2 L.
- Adjustable coffee dispenser with scope of 80–140 mm.
- Adjustable coffee strength: 7–14 g/portion.
- Adjustable volume of beverage: 25–240 ml.
- Adjustable volume of hot water: 25–450 ml.
- Adjustable steam time: 3–120 s.
- Coffee grounds container: 50 portions.
- Individual and total beverages counter.
- Automatic cleaning program.

code	mm	W	V	colour
208892	302x450x(H)590	1400	230	Black





Programmable beverages include: espresso, long coffee, cappuccino, latte, hot milk, milk froth, hot water



208892



231296 231289

Detergents for coffee machines on page 389

FULLY AUTOMATIC COFFEE MACHINE KITCHEN LINE

– Programmable beverages include: espresso, long coffee, cappuccino, latte, hot milk, milk froth.
– One touch cappuccino, espresso and long coffee.
– Digital display of functions, commands and errors.
– Built-in grinder with adjustable grind options.
– Built-in coffee beans container: 250 g.
– Also suitable for ground coffee.
– Fresh water tank: 1,8 L.
– Dispenser head adjustable from 80 to 115 mm.
– Adjustable coffee strength: 7–14 g/portion.
– Adjustable volume of beverage: 25–240 ml.
– Adjustable steam time: 3–120 s.
– Coffee grounds container: 15 portions.
– Individual and total beverages counter.
– Automatic cleaning programme.

code	mm	W	V	colour
208861	302x450x(H)370	1400	230	white



Programmable beverages include: espresso, long coffee, cappuccino, latte, hot milk, milk froth



231296 231289

Detergents for coffee machines on page 389

FULLY AUTOMATIC COFFEE MACHINE KITCHEN LINE

NEW!

- Programmable beverages include: espresso, long coffee, cappuccino, latte, hot milk, milk froth.
- One touch cappuccino, espresso and long coffee.
- Digital display of functions, commands and errors.
- Built-in grinder with adjustable grind options.
- Built-in coffee beans container: 250 g.
- Also suitable for ground coffee.
- Fresh water tank: 1,8 L.
- Dispenser head adjustable from 80 to 115 mm.
- Adjustable coffee strength: 7–14 g/portion.
- Adjustable volume of beverage: 25–240 ml.
- Adjustable steam time: 3–120 s.
- Coffee grounds container: 15 portions.
- Individual and total beverages counter.
- Automatic cleaning programme.

code	mm	W	V	colour
208908	302x450x(H)370	1400	230	black



Programmable beverages include: espresso, long coffee, cappuccino, latte, hot milk, milk froth



208908



231296 231289

Detergents for coffee machines on page 389



208830

COFFEE MACHINES

COFFEE MACHINE MARINA - 1-GROUP, AUTOMATIC

- Professional pressure coffee machine with stainless steel housing
- Perfect for small cafés and catering outlets
- Electronic controls
- Volumetric programming of up to 4 beverage portions
- ONE TOUCH control
- Automatic cleaning programme
- Automatic water refill in boiler
- Built-in pump
- Cup warmer
- Pressure gauge for boiler
- 1 boiling water and 1 steam nozzle
- Maximum tamper diameter: 58mm
- Maximum cup height: 90mm
- Weight: 30.5 kg

code	mm	liter	V	W
208830	375x530x(H)485	3	230	1800



208748

COFFEE MACHINE ATLANTIC COMPACT CV – 2-GROUP

- Professional coffee machine made of high quality materials
- Compact version - reduced external dimensions
- Electronic controls
- Volumetric programming of up to 4 portions of beverages per group
- ONE TOUCH control
- 1 boiling water and 1 steam nozzle
- Cup warmer
- Automatic cleaning programme
- Automatic water refill in boiler
- Built-in pump
- Pressure gauge for boiler
- Maximum tamper diameter: 58 mm
- Maximum cup height: 90 mm
- Weight: 52.5 kg

code	mm	liter	V	W
208748	475x563x(H)530	6,5	230	1950



208823

COFFEE MACHINE ATLANTIC – 2-GROUPS

- Professional coffee machine made of high quality materials
- Electronic controls
- Volumetric programming of up to 4 portions of beverages per group
- ONE TOUCH control
- Automatic cleaning programme
- Cup warmer
- 2 independent pressure gauges for pump and boiler
- 1 boiling water and 2 steam nozzles
- Movable stainless steel nozzles
- Automatic water refill in boiler
- Built-in pump
- Easy access to the interior for easier maintenance and servicing
- Maximum tamper diameter: 58 mm
- Maximum cup height: 90 mm
- Weight: 59 kg

code	mm	liter	V	W
208823	665x563x(H)530	9	230	3700

NEW!



208595

COFFEE MACHINE PACIFIC DSP II – 2-GROUPS

- Professional pressure coffee machine for making espresso and other tall glass coffee drinks
- Housing made of high-quality materials
- Electronic controls, digital display
- Volumetric programming of up to 4 portions of beverages per group
- ONE TOUCH control
- Pressure gauges for boiler and pump
- Cup warmer
- Pre-settable time, counter of prepared coffee cups, display of error messages
- High-efficiency heating components enabling precise temperature control
- Automatic water refill in boiler
- 1 nozzle for boiling water, 2 steam nozzles
- Automatic cleaning programme
- Maximum tamperdiameter: 58mm
- Maximum cup height: 180mm
- Weight: 70kg

code	mm	liter	V	W
208595	750x660x(H)610	12	230	3800





208731

COFFEE TAMPER

S.S. STAINLESS STEEL

WASH

- 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



975008



231272

PROFESSIONAL DESCALER FOR COMMERCIAL DISHWASHERS

- Concentrated scale remover for catering equipment and other acid-resistant elements
- Perfectly removes any mineral deposits built up during the operation of the equipment and prevents further built-up
- Suitable for descaling commercial dishwashers, chafing dishes, washing machines, coffee machines etc.

code		liter
975008	bottle	1

PROFESSIONAL COFFEE MAKER CLEANER

- Powder cleaner with active oxygen removing tannins and coffee residue in coffee makers
- Removes coffee and tea residue from china and outer surfaces of insulated coffee/tea servers
- For professional use only

code		kg
231272	bottle	1

COFFEE GRINDERS



208878

AUTOMATIC COFFEE GRINDER

– Professional coffee grinder made of highquality materials
– Coated cast aluminium casing
– Ground coffee container: 250 g
– Portion adjustment: 4-9 g
– Stainless steel burrs ø63 mm
– Burrs rotation: 1400 rpm
– Daily throughput 3 kg (500 coffee cups)
– Coffee bean container: 1.2 kg

code	mm	V	W	weight (kg)
208878	160x290x(H)510	230	420	10,5





208885

ELECTRONIC COFFEE GRINDER

– Each coffee portion the weight and quantity (single, double, triple) of which may be independently modified is ground directly before the coffee is brewed. Thanks to that coffee does not lose its aroma (no ground coffee container)
– Coated cast aluminium casing
– Stainless steel burrs ø63 mm
– Burrs rotation: 1400 rpm
– Daily throughput 3 kg (500 coffee cups)
– Coffee bean container: 1.2 kg

code	mm	V	W	weight (kg)
208885	160x280x(H)510	230	420	10



Electronic control of ground coffee portions. Large backlit display makes it easier to operate in darker rooms



208793

COFFEE MACHINE 'ECONOMIC'

S.S. STAINLESS STEEL

- Casing made of stainless steel and filter holder made of polypropylene.
- With 1.8 liter glass decanter and lid.
- With 2 separate operated heating plates.
- With indicator light that lights when the coffee is ready.
- Suitable for 110/250 filters.

code	mm	W	V
208793	205x400x(H)455	2020	230



208304

COFFEE MACHINE

S.S. STAINLESS STEEL

- 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 50 (110/250) filters are included

code	mm	W	V
208304	200x385x(H)430	2100	230



Bain-Marie heating system prevents hot chocolate from being burned to the bottom



274125

HOT CHOCOLATE DISPENSER

PC POLYCARBONATE S.S. STAINLESS STEEL

- Bain-Marie heating system prevents chocolate from being burnt.
- 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 guarantee homogeneous consistency of chocolate.
- Special „anti-drip" tap.
- Temperature range: 65° to 85°C.
- Required temperature of environment: 10°C to 32°C.

code	liter	mm	V	W
274125	5	410x280x(H)460	230	1006



PP POLYPROPYLENE

445907

DECANTER

- Toughened glass with polypropylene handle and lid
- Individually packed in coloured box

code	liter	mm	packed per
445907	1,8	ø160x(H)185	1



208656

COFFEE FILTERS Ø 25 CM

- Unbleached
- For i.e. Hendi, Bravilor en Animo coffee machines
- Diameter of the entire filter - 250 mm
- Bottom diameter of the filter - 110 mm

code		mm	packed per
208656	for e.g. Hendi, Bravilor & Animo	ø250x(H)70	box 1000 pieces

PERCOLATORS 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



211106



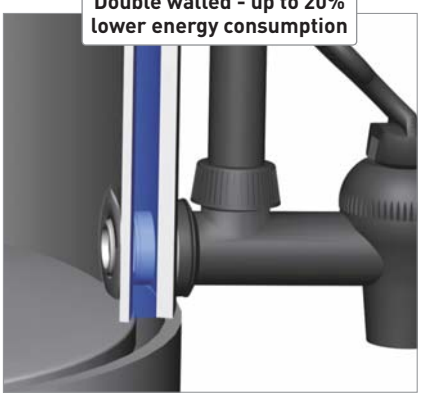
211205



211304

PERCOLATOR DOUBLE WALLED

code	liter	mm	V	W
211106	6	ø241x(H)480	230	1500
211205	10	ø288x(H)530	230	1500
211304	15	ø288x(H)602	230	1500



Double walled - up to 20% lower energy consumption



Built-in filter for coarsely ground coffee



Easily removable dripping tray

PERCOLATORS SINGLE-WALLED

S.S. STAINLESS STEEL

– Single walled stainless steel body.
– Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
– The percolator keeps the coffee at serving temperature after brewing.
– With graduated glass, non-drip tap and fitted with automatic reset.
– The indicator light signals the end of the brewing process and if descaling is needed.



208007



208106

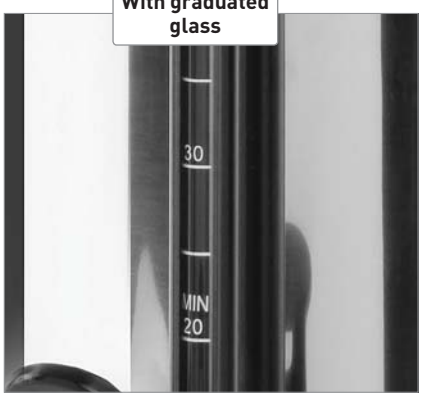


208205

PERCOLATOR

code	liter	mm	W	V
208007	6	336x310x(H)465	1500	230
208106	10	384x355x(H)530	1500	230
208205	15	384x355x(H)600	1500	230

With graduated glass



With non-drip tap



Built-in filter for coarsely ground coffee



HOT DRINKS BOILERS DOUBLE-WALLED

- Insulated double-wall polished stainless steel structure reduces heat loss through conduction, convection and radiation
- Thermostatic temperature control adjustable up to 100°C
- Up to 20% reduction in energy consumption compared to similar single-walled boilers
- Body and tank made of stainless steel
- Maintenance-free heating element under the tank
- Parts can be easily disassembled to facilitate cleaning
- Welded stainless steel handles with silicone grip
- Anti-drip tap
- Glass water gauge
- Descaling indicator
- Dripping tray with stainless steel grid
- Not suitable for chocolate milk



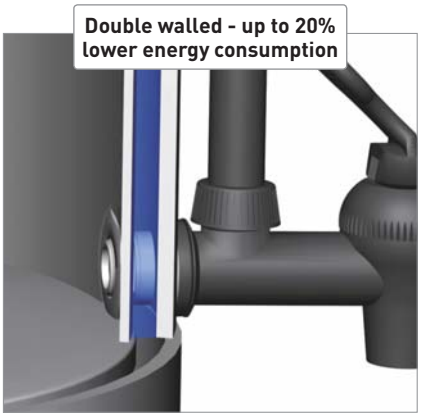
211403



211502

HOT DRINKS BOILER DOUBLE-WALLED

code	liter	mm	V	W
211403	9,0	ø241x(H)480	230	2400
211502	18,0	ø288x(H)602	230	2400







HOT DRINKS BOILERS SINGLE-WALLED

- Single-walled
- Ideal for mulled wine and boiling water for tea
- Time to boiling ± 50 min
- Maximum temperature 94-99°C
- Protected against boiling dry
- Not suitable for hot chocolate





209882 209899 209905

HOT DRINKS BOILER

code	mm	liter	W	V
209882	336x221x(H)474	10	2200	230
209899	384x268x(H)602	20	2200	230

HOT DRINKS BOILER

- Single-walled
- With polypropylen non-drip tap
- Fitted with automatic reset
- Operates automatically and keeps drinks at serving temperature
- Cleaning indicator
- Temperature adjustable up to 100°C
- Not suitable for hot chocolate
- Suitable for Glühwine
- Reversible lid can be used as tray and to keep the glasses/ cups warm

code	mm	liter	W	V
209905	ø 520x(H)500	30	2200	230



240601

HOT DRINKS BOILER

- Enamelled kettle.
- Insulated handles.
- Anti-drip tap.
- Thermostat adjustable up to 90°C.
- Ideal for mulled wine or hot water.
- Not suitable for chocolate milk.

code	mm	liter	W	V
240601	460x480x349	27	1800	230

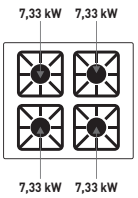
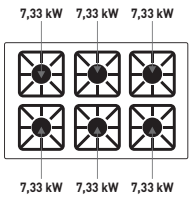
GAS COOKERS, TABLETOP

- Burner with power of 7.33kW each with external and internal cross flame
- Burners equipped with pilot flame
- Automatic gas leak lock when the flame is out
- Removable cast iron burners
- Cast iron grates, separate for each burner, suitable for pots of max diameter ø 300mm
- Stainless steel housing
- Ergonomic and heat resistant knobs
- Adjustable steel feet
- Gas pressure reducer on gas connection
- Gas connection: ¾"

NEW!





code	143216	143223
burners power (kW)		
type	4-burner	6-burner
dimensions	610x701x(H)333 mm	915x701x(H)333 mm
burners power	4x 7,33 kW	6x 7,33 kW
power	29,32 kW	43,98 kW
weight	44 kg	62 kg

GAS DEEP FRYER, SINGLE CHAMBER ON A CABINET

NEW!

- Single chamber with 2 baskets
- Cabinet with door hinge at right hand side
- Oil drain with ball valve in the cabinet
- Stainless steel housing
- Steel feet, regulated from 150 to 180mm
- Gas burners with pilot flame
- Temperature regulated by knob in the cabinet
- Automatic gas leak lock when the flame is out
- Gas pressure reducer on gas connection
- Gas connection: ¾"

code	143308
dimensions	400x765x(H)880/1120 mm
chamber capacity	1x 40 l
basket dimensions	2x 165x337x(H)178 mm
power	29,89 kW
weight	61 kg



GAS GRIDDLE 2-ZONE, SMOOTH, TABLETOP

NEW!



- Independently controlled heating zones 8.79kW each
- Stainless steel housing
- Removable dripping tray: 196x490x(H)25mm
- Ergonomic and heat-resistant knobs
- Flame control and ventilation openings on front panel
- Adjustable steel feet
- Gas burners with pilot flame
- Automatic gas leak lock when the flame is out
- Gas pressure reducer on gas connection
- Gas connection: ¾"

code	143100
type	2-zone, smooth
dimensions	610x730x(H)385 mm
griddle area	606x525 mm
power of single heating zone	8,79 kW
power	17,58 kW gas
weight	73 kg

GAS LAVASTONE GRILL 2-BURNERS, TABLETOP

NEW!



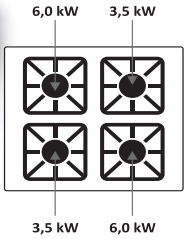
- Independently controlled heating zones 10.26kW each
- Multi-element meat grate: 150x525x(H)22mm/ 1 element
- Two-level regulation of rear setting of the grate
- Extra lower grate for lavastones
- Removable dirt tray
- Flame control and ventilation openings on front panel
- Stainless steel housing
- Ergonomic and heat-resistant knobs
- Adjustable steel feet
- Gas burners with pilot flame
- Deflector – upper burner guard protecting against splashes of fat from food
- Automatic gas leak lock when the flame is out
- Gas pressure reducer on gas connection
- Gas connection: ¾"

code	143001
type	2-zone
dimensions	610x701x(H)385 mm
griddle area	4x 150x525x(H)22 mm
power of single heating zone	10,26 kW
power	20,52 kW
weight	62 kg

18/10 STAINLESS STEEL



225882



GAS COOKER KITCHEN LINE 4-BURNER WITH CONVECTION ELECTRIC OVEN GN 1/1

– Burners: 2 x 3.5 kW + 2 x 6 kW
– Pots: ø120-300 mm
– Cast iron grates
– Thermocouple
– Cooker top: AISI 304
– Casing: AISI 430
– Adjustable steel feet
– Weight: 82 kg

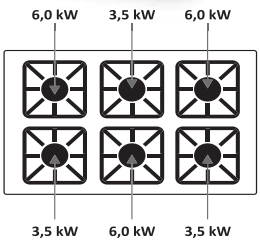
CONVECTION OVEN GN 1/1:
– Electric 3 kW/230 V
– Stainless steel chamber: 640x370x(H)350 mm
– 4 rail pairs for GN 1/1
– Distance between rails: 75 mm
– 1 GN1/1 grid included
– Thermostat

code	mm	power kW [Hs]	kW/V
225882	800x700x(H)900	19	3/230

18/10 STAINLESS STEEL



225899



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

– Burners: 3 x 3.5 kW + 3 x 6 kW
– Pots: ø120-300 mm
– Cast iron grates
– Thermocouple
– Cooker top: AISI 304
– Casing: AISI 430
– Adjustable steel feet
– Weight: 105 kg

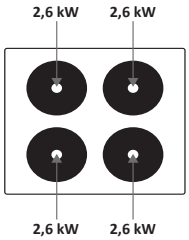
CONVECTION OVEN GN 1/1:
– Electric 3 kW/230 V
– Stainless steel chamber: 640x370x(H)350 mm
– 4 rail pairs for GN 1/1
– Distance between rails: 75 mm
– 1 GN1/1 grid included
– Thermostat

code	mm	power kW [Hs]	kW/V
225899	1200x700x(H)900	28,5	3/230

18/10 STAINLESS STEEL



225936



ELECTRIC COOKER KITCHEN LINE 4-PLATE WITH CONVECTION ELECTRIC OVEN GN 1/1

– Work surface made of AISI 304 stainless steel
– Side panels made of AISI 430 stainless steel
– Cast iron plates: 4xø220 mm 2.6 kW each
– Adjustable steel feet
– Weight: 78 kg

CONVECTION OVEN GN 1/1:
– Electric 3 kW
– 4 rail pairs for GN 1/1
– Distance between rails: 75 mm
– Chromium plated rails
– Non-reverse fan
– Stainless steel chamber: 635x370x(H)350 mm
– 1 GN1/1 grid included

code	kW	mm	V
225936	13,4	800x700x(H)900	400

GAS COOKER 5-BURNER PROFI LINE WITH CONVECTION ELECTRIC OVEN AND GRILL

18/10 STAINLESS STEEL

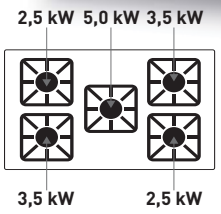
– 4 double crown burners: 2x2.5kW + 2x3.5kW and 1 Dual Power 5 kW burner
– Thermocouple and electric igniter
– Worktop: AISI 304
– Housing: AISI 430
– Adjustable steel feet
– Weight: 78kg

CONVECTION OVEN WITH GRILL
– Electric 3kW/230V
– Enamel coated chamber: 680x410x(H)375mm
– 4 rail pairs
– Distance between rails: 60 mm
– 1 grate, 1 baking sheet included
– Grill: 2 kW
– Thermostat
– Three layer thermal glass in oven door

code	mm	power kW [Hs]	kW/V
225813	900x600x(H)900	17	3/230



225813



GAS COOKER - 5-BURNER KITCHEN LINE WITH CONVECTION ELECTRIC OVEN AND GRILL

S.S. STAINLESS STEEL

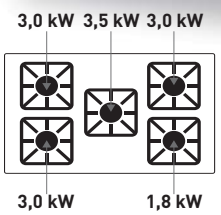
– Suitable for natural gas.
– Conversion set for propane gas included.
– 3 burners of 3.0 kW.
– 1 small burner of 1.8 kW.
– 1 wok burner of 3.5 kW.
– Piezo ignition and thermocouple.
– Three-part cast iron pan support.
– Height-adjustable feet.
– Weight: 78 kg.

CONVECTION OVEN 1/1 GN
– Electric 2,7 kW/230 V, fitted with two ventilators
– Thermostat from 100°C to 275°C and timer.
– Additional upper element of 2.5 kW for grilling.
– Stainless steel oven interior and inner door
– 2 GN 1/1 grids included

code	mm	power kW [Hs]	kW/V
225707	900x655x(H)850/900	14.3	2.9/230



225707



GAS COOKER 5-BURNER KITCHEN LINE, OPEN STAND

S.S. STAINLESS STEEL

– Suitable for natural gas
– Converter set for propane gas included
– 3 burners of 3.0 kW
– 1 small burner of 1.8 kW
– 1 wok burner of 3.5 kW
– Piezo ignition and thermocouples
– Three-part cast iron pan support
– Weight: 45 kg

code	mm	power kW [Hs]	V
225806	900x600x(H)850	14.3	230



225806



839997

PAN SUPPORT ADAPTER

Cr CHROME PLATED

– For placing small pans on large pan supports

code	mm
839997	255x255x(H)25



239711

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 a minimum ø of 140 mm and a maximum of 280 mm.
- Height adjustable feet.

code	mm	W	V
239711	340x440x(H)120	3500	230





239766

INDUCTION WOK MODEL 3500

- Ideal for preparing nutritious meals
- Stainless steel housing
- With easily cleanable grease filter
- Digital power, temperature and timer setting
- Settings immediately respond to high-low
- Only suitable for use with wok pan 239773

code	mm	W	V	
239766	340x450x(H)120	3500	230	induction unit
239681	340x450x(H)120 + ø360	3500	230	induction wok+wok pan



239681



239773

WOK

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

code	mm
239773	ø 360x(H)180



239780

INDUCTION COOKER MODEL 3500 M

– Steplessly adjustable power dial.
– Stainless steel housing.
– Suitable for use with pans and frying pans from ø 120 mm up to ø 260 mm.

code	mm	W	V
239780	327x425x(H)100	3500	230



239230



239209

INDUCTION COOKER MODEL 2000

– Very slim housing (32mm) with stainless steel frame.
– Ceramic glass surface.
– Touch-sensitive control.
– Suitable for pots up to 260 mm bottom size.

code	mm	W	V
239230	296x370x(H)46	2000	230

INDUCTION COOKER MODEL 1800

ABS PLASTIC

– ABS housing.
– Digital power, temperature and timer setting.
– Settings immediately respond to high-low.
– Suitable for cooking pans with at least ø 120 mm and at most ø 260 mm, and frying pans with at least ø 120 mm and at most ø 200 mm.

code	mm	W	V
239209	315x345x(H)70	1800	230

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 45° 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

see movie



NEW!

225264

225448

SOUS-VIDE SYSTEM GN 2/3

- Stainless steel spacer with 4 compartments included.

code	liter	mm	W	V
225264	13	363x335x(H)290	400	230

SOUS-VIDE SYSTEM GN 1/1

- Equipped with handles and drain tap.
- Stainless steel spacer with 6 compartments included.

code	liter	mm	W	V
225448	20	600x330x(H)300	600	230





VACUUM COOKING BAGS

code		mm
970676	set of 100	140x200
970652	set of 100	160x230
970683	set of 100	200x300
970669	set of 100	250x350
970690	set of 100	300x400

EMBOSSED VACUUM BAGS

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

Put the weighed and seasoned meat portion into the vacuum bag



Remove air from the bag using a vacuum sealer



Place the portions in bags in the container



Finishing



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.



225479

see movie

S.S. STAINLESS STEEL

LOW TEMPERATURE OVEN

code	mm	V	W
225479	495x690x(H)415	230	1200



Fry the meat before cooking





Cooking with core temperature probe



NEW!



215005

INDUCTION DEEPFRYER

S.S. STAINLESS STEEL

- Precise temperature control, induction technology keeps the fat at exactly the set temperature.
- With countdown timer.
- Efficient heat transfer.
- Stainless steel housing for easy cleaning.
- Overheating protection.
- Display of set temperature and actual temperature of fat.
- Cooling zone structure in the basin.
- Boost mode provides massive heating when needed.

code	liter	mm	V	W
215005	8	570x328x(H)505	230	3500





RICE COOKERS



240403

S.S. STAINLESS STEEL





RICE COOKER & WARMER

– Suitable for 30 cups (180ml) of dry rice.
– Cooks rice and keeps it warm automatically.
– Measuring cup, rice spoon and silicone non-stick pad included.
– When keeping warm the sides of the pan are heated as well.

code	liter	V	W	mm
240403	5,4	230	1950	455x455x(H)380



240410

RICE COOKER WITH STEAMER COOKING FUNCTION

S.S. STAINLESS STEEL

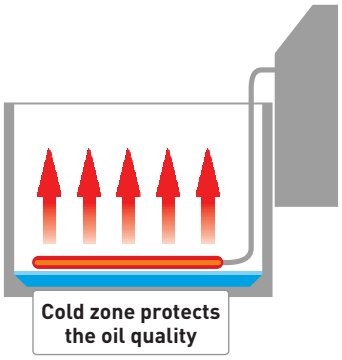
– Cooks rice and keeps it warm automatically.
– Suitable for 10 measuring cups of dry rice.
– Plastic steam basket included to use during steam function.
– Measuring cup and rice spoon included.
– Easy to clean thanks to removable aluminium pan.

code	liter	V	W	mm
240410	1,8	230	700	ø280x(H)285

DEEP FRYERS MASTERCOOK

18/0 STAINLESS STEEL

- The Mastercook range of tabletop deep fryers is made of 18/0 stainless steel.
- Element with switch-off function when removed.
- V-shaped oil container for improved cold zone.
- The clear controls with temperature pilot lights can be found on top of the equipment.
- A security thermostat ensures the deep fryer does not overheat and can be reset by means of a button underneath the element.
- 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).





207208



207307

DEEP FRYER MASTERCOOK - 8 L

code	liter	mm	V	W
207208	8	455x300x(H)345	230	3500

DEEP FRYER MASTERCOOK - 2 X 8 L

code	liter	mm	V	W
207307	2x8	455x605x(H)345	230	2x3500



209202



209301

DEEP FRYER MASTERCOOK WITH DRAIN TAP - 8 L

code	liter	mm	V	W
209202	8	515x300x(H)345	230	3500

DEEP FRYER MASTERCOOK WITH DRAIN TAP - 2 X 8 L

code	liter	mm	V	W
209301	2x8	515x605x(H)345	230	2x3500

18/0
STAINLESS STEEL



205808



205815

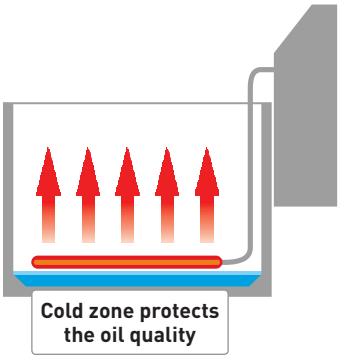


205822

DEEP FRYER BLUE LINE

- Stainless steel housing.
- Oil tank in stainless steel.
- Removable element with switch-off function when removed.
- Removable oil container, making it easier to clean.
- Heating indication lamp to show if the heating element is operating.
- The temperature can be set up to 190°C.
- A security thermostat ensures the deep fryer does not overheat.
- Overheat protection with reset for extra protection.
- A frying basket with heat insulated and extra long handle.
- Cold zone to protect oil quality.
- Supplied with frying basket and lid.

code	liter	mm	V	W
205808	4	217x400x(H)290	230	3000
205846	2x4	470x420x(H)330	230	2x3000
205815	6	265x430x(H)290	230	3300
205822	8	265x430x(H)345	230	3500
205839	2x8	550x430x(H)345	230	2x3500





205846





205839











GRIDDLES BLUE 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

18/0 STAINLESS STEEL

see movie



203125

GRIDDLE BLUE LINE

– Griddle area 330x270 mm, entirely smooth.

code	mm	W	V
203125	450x300x(H)225	2000	230



203156

GRIDDLE BLUE LINE

– Griddle area 518x328 mm, left 259 mm smooth and right 259 mm ribbed.

code	mm	W	V	
203156	550x380x(H)240	2400	230	1/2 flat, 1/2 ribbed



203149

GRIDDLE BLUE LINE

– Griddle area 518x328 mm, entirely smooth.

code	mm	W	V	
203149	550x380x(H)240	2400	230	flat



203170

GRIDDLE BLUE LINE

– Griddle area 518x328 mm, entirely ribbed.

code	mm	W	V	
203170	550x380x(H)240	2400	230	entirely ribbed



203163

GRIDDLE BLUE LINE

– 2 independent working areas, 2 heating indication lamps.
– Griddle area 688x410 mm, left 462 mm smooth and right 226 mm ribbed.

code	mm	W	V	
203163	720x530x(H)250	3500	230	2/3 flat, 1/3 ribbed



Storage the spare blade in holder



855201

855218

GRIDDLE SCRAPER

code	mm
855201	100x315

SPARE BLADE FOR 855201

– 5 pieces

code
855218

GAS LAVASTONE GRILLS

NEW! S.S. STAINLESS STEEL

– Ideal for grilling meat, fish, seafood, vegetables and fruits
– Food is grilled using lava rocks places in a grid between gas burners and grate
– This type of thermal processing gives food the distinctive barbecue taste
– Housing made entirely of stainless steel
– Thermally insulated housing
– Patented 4-position mechanism for manual grate tilting
– Piezoelectric igniter which does not require any connection to power
– Fuelled by LPG cylinders
– Natural gas nozzles included
– Gas connection: ½" G

4-posotion grate tilting mechanism



143032



143049

GAS LAVASTONE GRILL B50

– 2 double-sided cast iron grates, 2x 160x540mm, total surface: 320x540mm - one side ideal for processing meat, the other perfect for grilling fish
– One heating zone
– One tray for residues
– G30/G31 gas consumption: 0.67kg/h
– Calorific power: 7310kcal/h

code		mm	power kW [Hs]	weight [kg]
143032	3 burners	490x800x(H)380	8,5	42

GAS LAVASTONE GRILL B80

– 4 double-sided cast iron grates, 4x 160x540mm, total surface: 640x540 mm - one side ideal for processing meat, the other perfect for grilling fish
– Two heating zones
– Two trays for residues
– G30/G31 gas consumption: 1.34 kg/h
– Calorific power: 14620 kcal/h

code		mm	power kW [Hs]	weight [kg]
143049	6 burners	810x800x(H)380	17	73



143056

GAS LAVASTONE GRILL B115

– 6 double-sided cast iron grates, 6x 160x540mm, total surface: 960x540 mm - one side ideal for processing meat, the other perfect for grilling fish
– Two heating zones
– Three trays for residues
– G30/G31 gas consumption: 1.81 kg/h
– Calorific power: 19780 kcal/h

code	-	mm	power kW [Hs]	weight [kg]
143056	8 burners	1140x800x(H)380	23	103

CONTACT GRILLS

S.S. STAINLESS STEEL

– Cast-iron enamaled grills.
– Stainless steel frame.
– With wire brush.
– Fitted with fat tray and backsplash.
– Thermostat continuously adjustable up to a maximum of 300°C, with indicator light.
– With lifted top (H)530 mm.



263501

CONTACT GRILL - SINGLE VERSION

– Grill surface 220x230 mm

code		mm	W	V
263501	ribbed top and bottom	290x370x(H)210	1800	230



263600

CONTACT GRILL - SINGLE VERSION

– Grill surface 220x230 mm

code		mm	W	V
263600	ribbed top and smooth bottom	290x370x(H)210	1800	230



263655

CONTACT GRILL "PANINI"

– Grill surface 340x230 mm

code		mm	W	V
263655	ribbed top and bottom	430x370x(H)210	2200	230



263662

CONTACT GRILL "PANINI"

– Grill surface 340x230 mm

code		mm	W	V
263662	ribbed top and smooth bottom	430x370x(H)210	2200	230



263709

CONTACT GRILL - DOUBLE VERSION

– Thermostats independently adjustable
– Grill surface bottom plate 475x230 mm

code		mm	W	V
263709	ribbed top and bottom	570x370x(H)210	3600	230



263808

CONTACT GRILL - DOUBLE VERSION

– Thermostats independently adjustable
– Grill surface bottom plate 475x230 mm

code		mm	W	V
263808	ribbed top and smooth bottom	570x370x(H)210	3600	230



263907

CONTACT GRILL - DOUBLE VERSION

– Thermostats independently adjustable
– Grill surface bottom plate 475x230 mm

code		mm	W	V
263907	half smooth, half ribbed	570x370x(H)210	3600	230

AQUA GRILL

18/10 STAINLESS STEEL

– Completely made of stainless steel.
– Table model.
– Grilling directly on the elements.
– Reaches the desired temperature in a short time.
– Surplus fat and moist drips in the water tray which simplifies the cleaning.
– The products that are being grilled remain tender and juicy by the steam generated above the water tray.
– The grill has a self-cleaning function.
– Including brass wire brush.



155103



155202

AQUA GRILL

– Two independent steplessly adjustable heating elements

code		mm	V	W
155103	GN 1/1	640x335x(H)181	230	3400

AQUA GRILL

– Steplessly adjustable heating element

code		mm	V	W
155202	GN 2/3	466x335x(H)166	230	2400



239506

239605

PARTY PAN

Al ALUMINIUM

– Aluminium with non-stick coating.
– Removable thermostat.
– Suitable for frying, roasting and keeping hot.
– Including lid with clear glass and two insulated handles.

code		mm	W	V
239506	inner pan 400x(H)50mm	ø500x(H)190	1400	230
239605	inner pan 550x(H)60mm	ø620x(H)190	1600	230

S.S. STAINLESS STEEL



264607



Removable grid and dripping tray



Height smoothly adjustable

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	mm	W	V
264607	480x520x(H)530	2800	230

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	mm	W	V
264706	600x520x(H)530	3600	230



264706



Removable grid and dripping tray



Height smoothly adjustable

S.S. STAINLESS STEEL

NEW!



264331

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 530x340mm and two removable handles
- Two levels for vertical position of each grate with distance of 70 and 45mm
- Stainless steel crumbs tray
- Quartz heaters - 3 heaters on three independent levels
- Heater timer - turns on for up to 15min or continuous operation
- 1.3m power cable without plug

code	mm	W	V
264331	685x396x(H)452	4500	400



264102

SALAMANDER 270

- Type 270.
- Ideal for grilling or heating up dishes or sandwiches.
- Continously adjustable from 50°C to 250°C.
- With top heating element.
- Fitted with power regulator, 15 min. timer and indicator lamp.
- 4 possible grid heights.
- With crumb tray.
- Interior dimensions: 440x280x(H)150 mm.

code	mm	W	V
264102	610x340x(H)260	2000	230



264201

SALAMANDER 580

- Type 580.
- Ideal for grilling or heating up dishes or sandwiches.
- Continously adjustable from 50°C to 250°C.
- With top heating element.
- Fitted with power regulator, 15 min. timer and indicator lamp.
- 4 possible grid heights.
- With crumb tray.
- Interior dimensions: 400x300x(H)200 mm.

code	mm	W	V
264201	580x390x(H)390	2200	230



264300

SALAMANDER 800

- Type 800.
- Ideal for grilling or heating up dishes or sandwiches.
- Continously adjustable from 50°C to 250°C.
- With top heating element.
- Fitted with power regulator, 15 min. timer and indicator lamp.
- 4 possible grid heights.
- With crumb tray.
- Interior dimensions: 630x420x(H)310 mm.

code	mm	W	V
264300	800x450x(H)470	3600	230

HOKKERS



147108

147801

HOKKER BIG FLAME

– Model ‚Big Flame' - for propane gas.
– Including converter set also suitable for natural gas.
– Very robust stainless steel frame to carry heavy loads.
– Fitted with thermocouple and electronic ignition.
– Fitted with enamelled pan support.
– Gas hose and pressure regulator included.
– Can be expanded with hokker base (147306), wok ring (147207) and wok (626504).

code	mm	kW [Hs]
147108	425x425x(H)400	6,7

HOKKER KITCHEN LINE

– Model Kitchen Line - for propane 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	mm	kW [Hs]
147801	425x425x(H)400	6,4

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	ø700x(H)235

626504

RING FOR HOKKER

– To adapt Hokker 147108 to use with wok 626504

code	mm
147207	ø 360x(H)80

147207

HOKKER BASE

– Suitable for hokkers: 147108

code	mm
147306	425x425x(H)400

147306



OVEN MITTS, COTTON

code	mm	packed per
556603	345	2

SAUSAGE ROLLING GRILLS

S.S. STAINLESS STEEL

- Stainless steel housing
- Quick heating and heat recovery
- Non-stick coated rollers
- Removable easy-to-clean drip tray
- The rollers have a usable width of 42 cm
- The maximum temperature of the rollers is dependent on factors like ambient temperature, socket power, appliance load and air movement
- At room temperature without a draft and without load, the temperature can reach up to 150°C



SAUSAGE ROLLING GRILL
– 1 heating area

code		mm	V	W
268506	7 rollers	520x325x(H)175	230	740



SAUSAGE ROLLING GRILL
– 1 heating area

code		mm	V	W
268605	9 rollers	520x400x(H)175	230	940



SAUSAGE ROLLING GRILL
– 2 heating areas

code		mm	V	W
268704	11 rollers	520x477x(H)175	230	1180



SAUSAGE ROLLING GRILL
– 2 heating areas

code		mm	V	W
268735	14 rollers	520x591x(H)175	230	1480

Hotdog stand on page 88



Removable drip tray



SAUSAGE WARMER

– Stepless thermostat temperature control

S.S. STAINLESS STEEL



240502



240519

SAUSAGE WARMER KITCHEN LINE 10 LITER

– Temperature up to 85°C

code	mm	V	W
240502	360x270(H)265	230	1000

SAUSAGE WARMER KITCHEN LINE 2X10 L

– Temperature up to 85°C.
– With drain taps.

code	mm	V	W
240519	570x435x(H)265	230	2x1000





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	mm	V	W
265000	240x300x(H)385	230	500

CREPES AND WAFFLE MAKERS

S.S. STAINLESS STEEL

- Baking plates made of enamelled cast iron
- Smooth heating surface
- Including wooden spatula
- With storage drawer
- Stainless steel housing
- Thermostat continously adjustable from 50 to 300°C





212004

CRÊPE MAKER

- 1 heating plate ø 400 mm
- Drawer size: 400x320x(H)30 mm

code	mm	V	W
212004	450x485x(H)220	230	3000

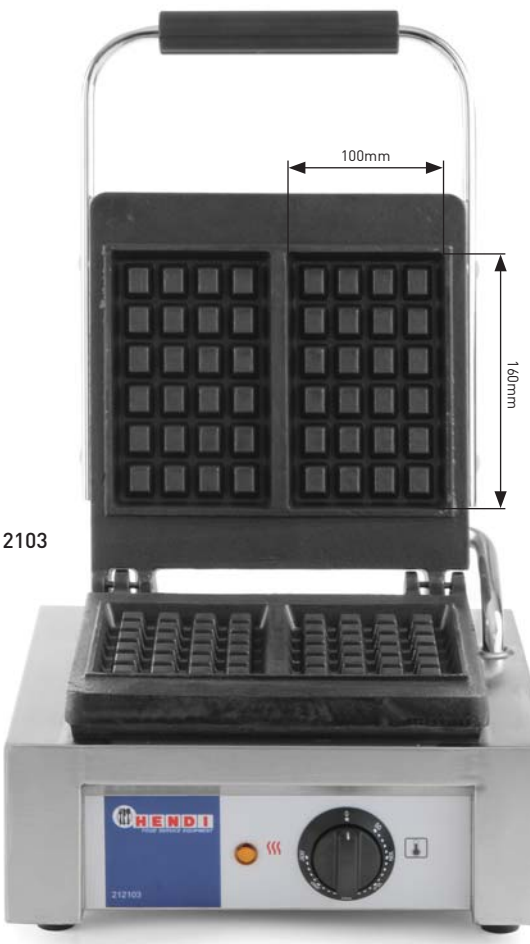


212011

CRÊPE MAKER

- 2 heating plates ø 400 mm
- Drawer size: 730x320x(H)30 mm

code	mm	V	W
212011	900x485x(H)220	230	2x3000



212103

WAFFLE MAKER

S.S. STAINLESS STEEL

- Liège waffles, two 4x6 rectangular patterns.
- Cast iron enameled surface.
- Thermostatic temperature control.
- Including waffle fork.
- Insulated handle.
- Removable drip tray.

code	mm	V	W	weight (kg)
212103	480x320x(H)226	230	1500	28



Waffle fork

Cream whippers and accessories see pages 100-103



S.S. STAINLESS STEEL



261309



CONVEYOR TOASTER

– Two seperate heating elements
– Suitable for continuous toasting of sliced bread
– Supplied with front and back trays
– Adjustable toasting time

code	mm	V	W
261309	418x368x(H)387	230	2240

SANDWICH TOASTER

– Stainless steel housing.
– Tongs fitted with bakelite handles.
– Left and right slot separately operable.
– Timer with alarm adjustable to a maximum of 8 minutes.
– Removable crumb tray.

code	mm	V	W
261163	300x200x(H)223	230	1200





261163

S.S. STAINLESS STEEL

S.S. STAINLESS STEEL



One dial for function/ power control

One dial for timer control

281703



Rotation plate Ø24,5 cm, grill 20 cm

MICROWAVE WITH GRILL

– 800 Watt microwave with 1000 Watt grill.
– Body and interior made entirely of stainless steel.
– 30 minutes timer and power/function separately adjustable.
– Rotation plate ø24,5 cm, grill ø20 cm.
– Suitable for plates up to ø28x(H)16 cm.
– Capacity 18 liters.

code	mm	liter	V	W
281703	452x362x(H)262	18	230	1800



10 memory keys with capacity for 20 programs

281406



Energy feed through the bottom by use of a rotating antenna

MICROWAVE

– Made entirely of stainless steel
– Capacity 24 liter
– Input power 1500W, output power 1000W
– Suitable for GN pans up to GN 1/2 and plates up to ø 320 mm
– Simple to open without lock
– Energy feed through the bottom by use of a rotating antenna
– With see-through door
– With 10 programmable memory keys
– Memory capacity for 20 programs
– Chamber dimensions: 335x364x(H)212mm

code	mm	liter	V	W
281406	520x456x(H)312	24	230	1500

BAIN-MARIE GASTRONORM



238905



238912

BAIN-MARIE KITCHEN LINE

S.S. STAINLESS STEEL

- Gastronorm 1/1.
- Thermostat adjustable up to 85°C.
- Stainless steel water container with smooth edges which make it easier to keep the container clean.
- With on/off switch, indicator light.
- Supplied without Gastronorm containers.
- Suitable for gastronorm pans up to 150 mm deep.

code	mm	V	W
238905	340x540x(H)250	230	1200

BAIN-MARIE KITCHEN LINE WITH DRAIN TAP

S.S. STAINLESS STEEL

- Gastronorm 1/1.
- Continuous temperature settings up to 85°C.
- Stainless steel water container with smooth edges which make it easier to keep the container clean.
- With on/off switch, thermostat and indicator light.
- Supplied without GN containers.
- Suitable for gastronorm pans up to 150 mm deep.
- With drain tap.

code	mm	V	W
238912	340x540x(H)250	230	1200

Bain-Marie heating system prevents soup from being burned to the bottom



201107



201206

THERMOSYSTEM 1

18/0 STAINLESS STEEL

- Enamelled pan ø 185mm.
- Stainless steel Bain - Marie pan with lid.
- Fitted with power regulator and indicator light.

code	liter	mm	V	W
201107	4,2	265x265x(H)245	230	200

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	liter	mm	V	W
201206	2x4,2	505x265x(H)245	230	400

KEEP WARM



239858

DISH WARMER ELECTRIC KITCHEN LINE

S.S. STAINLESS STEEL

- Temperature increases by 13,6°C per minute.
- Maximum temperature (169°C) is reached after ± 11 minutes.
- Temperature stabilizes between 120° and 147°C while the device is powered.
- The surface will cool at a rate of ± 2,5°C per minute after unplugging.
- Equipped with automatic temperature control and protection against overheating.
- With handles which stay cool and a surface made of stainless steel.

code	mm	W	V
239858	665x205x(H)65	800	230



209509

HOT TRAY

Al ALUMINIUM

- GN 1/1 - aluminium
- On insulated base
- Automatically heats itself to 95°C

code	mm	V	W
209509	530x325x(H)25	230	190

INFRARED FOOD WARMER BRIDGE, 2 LAMPS

Al ALUMINIUM

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

code	mm	V	W
273906	495x355x(H)590	230	500



273906



HEATED SHOWCASE

S.S. STAINLESS STEEL



273982



273999

HEATED SHOWCASE SINGLE LEVEL

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

code		mm	V	W
273982	single level	554x376x(H)311	230	400

HEATED SHOWCASE TWO LEVELS

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

code		mm	V	W
273999	double level	554x376x(H)432	230	400



S.S. STAINLESS STEEL



225950

CONVECTION OVEN

– Well insulated walls
– Integrated timer with alarm
– Stepless thermostat adjustable up to 250°C
– Overheating protection
– Including 2 grids and 1 enamelled baking tray
– 42 Liter capacity, weight 22,8 kg, grids 33 x 45 cm
– Tray support spacing 6 cm
– Internal size: 470x395x(H)240 mm

code	mm	V	kW
225950	580x560x(H)420	230	2,5
923351	330x450	grid	



225172

CONVECTION OVEN

– One non-reversible fan.
– Body and chamber made of stainless steel.
– Double layer glass door, cools front pane by means of natural convection.
– Fits up to four 429 x 345 mm trays, four trays included.
– Tray support spacing 74 mm.
– Temperature range: 50 to 300°C.
– Integrated timer with bell.
– Weight 34 kg.

code	mm	V	kW
225172	590x695x(H)590	230	2,8

FLOOR STAND FOR OVEN 225172

code	mm
224670	540x460x(H)700



225929

MULTIFUNCTION COMBINATION OVEN 4X GN 2/3

– Manual operation
– Convection and humidification
– Distance between rails 70 mm
– 1 grid GN 2/3 included

Heater types:

– Convection 3 kW; grill: 1.8 kW
– Chamber heaters: bottom 1.6 kW; top 0.7 kW

code	mm	V	kW
225929	620x555x(H)585	230	3

CONVECTION SNACK OVENS WITH HUMIDIFIER

- Ideal solution for small bakeries, shops and any establishments wishing to add fresh and tasty bread to their offer
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere
- Built-in humidifier (selected models - see table) makes the oven suitable for even the most sophisticated baked goods
- Body and cooking chamber made of stainless steel
- Glass door with gravity ventilation
- Cooling system for controls
- IPX3 rating
- Power cord with plug
- 4 trays 429 x 345 mm included

CONVECTION OVEN WITH HUMIDIFIER
4x 429x345 MM – electric, manual control

Capacity	4 trays 429x345x(H)9 mm
Tray support spacing	74 mm
External size	590x695x(H)590 mm
Non-reversible fan	**1**
Electromechanical thermostat	+50°C to +300°C
Humidification	direct, manually operated with a button
Power/voltage	2,8 kW/230 V
Weight	34,2 kg
Code	**225028**

FLOOR STAND FOR OVEN 225028

Dimensions	540x460x(H)700 mm
Code	**224670**



225028

CONVECTION OVEN WITH HUMIDIFIER
4x 429x345 MM – electric, programmable, electronic control

Capacity	4 trays 429x345x(H)9 mm
Tray support spacing	74 mm
External size	590x695x(H)590 mm
Number of fans with reverse	**1**
Programmable	99 programs of 4 steps
Pre-heating function	up to 180°C
Thermostat	+50°C to +270°C
Humidification	direct, 10-step, electronically controlled
Power/voltage	2,9 kW/230 V
Weight	38 kg
Code	**225035**

FLOOR STAND FOR OVEN 225035

Dimensions	540x460x(H)700 mm
Code	**224670**



225035

CONVECTION OVEN MULTIFUNCTIONAL
4x 429x345 MM – electric, manual control

Capacity	4 trays 429x345x(H)9 mm
Tray support spacing	74 mm
External size	590x695x(H)590 mm
Non-reversible fan	**1**
Electromechanical thermostat	+50°C to +300°C
Humidification	no
Multifunctional model	8 baking options
Power/voltage	2,6 kW/230 V
Weight	36,4 kg
Code	**225165**

FLOOR STAND FOR OVEN 225165

Dimensions	540x460x(H)700 mm
Code	**224670**



225165

CONVECTION BAKERY OVENS WITH HUMIDIFIER

S.S. STAINLESS STEEL

- Ideal solution for bakeries, shops and any establishments wishing to add fresh and tasty bread to their offer
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere
- Built-in humidifier makes the oven suitable for even the most sophisticated baked goods
- Body and cooking chamber made of stainless steel
- Glass door with gravity ventilation
- Cooling system for controls
- IPX 3 rating



225516

CONVECTION BAKERY OVEN WITH HUMIDIFIER 4x 600x400 MM – electric, manual control, single-phase

– Power cable with plug

Capacity	4 trays 600x400x(H)20 mm
Tray support spacing	83 mm
External size	790x750x(H)635 mm
Non-reversible fan	**2**
Electromechanical thermostat	+50°C to +300°C
Humidification	indirect, manually operated with a button
Power/voltage	3,4 kW/230 V
Weight	50,4 kg
Code	**225516**

FLOOR STAND FOR OVEN 225516

Dimensions	760x520x(H)700 mm
Code	**224434**



225523

CONVECTION BAKERY OVEN WITH HUMIDIFIER 4x 600x400 MM – electric, manual control, three-phase

Capacity	4 trays 600x400x(H)20 mm
Tray support spacing	83 mm
External size	790x750x(H)635 mm
Number of fans with reverse	**2**
Electromechanical thermostat	+50°C to +300°C
Humidification	direct , 5-step, manually operated
Power/voltage	6,4 kW/400 V
Weight	58 kg
Code	**225523**

FLOOR STAND FOR OVEN 225523

Dimensions	760x520x(H)700 mm
Code	**224434**



225059

CONVECTION BAKERY OVEN WITH HUMIDIFIER 4x 600x400 MM – electric, programmable, electronic control, three-phase

Capacity	4 trays 600x400x(H)20 mm
Tray support spacing	83 mm
External size	790x750x(H)635 mm
Number of fans with reverse	**2**
Thermostat	+50°C to +270°C
Humidification	direct, 10-step, electronically controlled
Power/voltage	6,4 kW/400 V
Weight	58 kg
Code	**225059**

FLOOR STAND FOR OVEN 225059

Dimensions	760x520x(H)700 mm
Code	**224434**

PROOFERS

NEW!

- Suitable for proofing raw dough, also serves as oven base
- Modular shape of the appliance permits including it in a row of a number of appliances, including ovens
- Saves space and helps display the freshly baked bread
- Made of AISI 430 stainless steel
- Rails for 600x400mm baking trays
- Glass door
- Temperature controlled by a thermostat, 2 heaters 1.2kW each
- Humidifier (only model 225981) - requires water connection



225967

PROOFER 8x 600x400 – manual control

– Suitable for ovens 225516, 225523, 225059

Capacity	8 trays x 600x400
Tray support spacing	70 mm
External size	795x655x(H)835 mm
Electromechanical thermostat	+30°C to +60°C
Humidification	no
Voltage	230 V
Power	2,4 kW
Weight	43,6 kg
Code	**225967**



225981

PROOFER 12x 600x400 – manual control

– Indirect humidification, manual button-operated humidification

Capacity	12 trays x 600x400
Tray support spacing	75 mm
External size	935x910x(H)800 mm
Humidification	indirect humidification, manual button-operated humidification
Electromechanical thermostat	+30°C to +60°C
Voltage	230 V
Power	2,4 kW
Weight	57,71 kg
Code	**225981**

OVEN MITTS

– Certified protective gloves. CE compliant in accordance with the Personal Protective Equipment Directive 89/686/EEC.



OVEN MITTS, COTTON

code	mm	packed per
556603	345	2



OVEN MITTS, FLAME RETARDANT COTTON

– Extra long to protect the forearm

code	mm	packed per
556610	430	2



OVEN MITTS, FIBERGLASS

– Extra protection against water

code	mm	packed per
556627	430	2

COMBI OVEN WITH HUMIDIFICATION, ELECTRIC

NEW!

- Ideal for small catering outlets, stores, hotels that require a universal oven
- Housing and chamber made of high-quality AISI 304 stainless steel
- Guarantees speed and excellent cooking results
- Humidification feature helps prepare delicate dishes
- Glass door with gravity ventilation
- Cooling system for controls
- IPX 3 rating



225684

COMBI OVEN WITH HUMIDIFICATION 3x GN 1/1, ELECTRIC – manual controls

– Power cable with plug

Capacity	3x GN 1/1
Tray support spacing	70 mm
External size	790x750x(H)505 mm
Number of fans with reverse	**1**
Timer	0 to 120 min.
Electromechanical thermostat	+50°C to +300°C
Humidification	direct, 5-degree, knob-operated
Power/voltage	3,7 kW/230 V
Weight	45 kg
Code	**225684**



225691

COMBI OVEN WITH HUMIDIFICATION 3x GN 1/1, ELECTRIC – electronic control

– Power cable with plug

Capacity	3x GN 1/1
Tray support spacing	70 mm
External size	790x750x(H)505 mm
Number of fans with reverse	**1**
Programmable	99 programmes with 4 steps each
Preheat function	up to 180°C
Thermostat	+50°C to +270°C
Humidification	direct, 10-degree, electronically controlled
Power/voltage	3,7 kW/230 V
Weight	44 kg
Code	**225691**



225677

COMBI OVEN WITH HUMIDIFICATION 4x GN 1/1, ELECTRIC – manual controls

Capacity	4x GN 1/1
Tray support spacing	73 mm
External size	790x750x(H)635 mm
Number of fans with reverse	**2**
Timer	0 to 120 min.
Electromechanical thermostat	+50°C to +300°C
Humidification	direct, 5-degree, knob-operated
Power/voltage	6,4 kW/400 V
Weight	58 kg
Code	**225677**



225042

COMBI OVEN WITH HUMIDIFICATION 4x GN 1/1, ELECTRIC – electronic control

Capacity	4x GN 1/1
Tray support spacing	73 mm
External size	790x750x(H)635 mm
Number of fans with reverse	**2**
Programmable	99 programmes with 4 steps each
Preheat function	up to 180°C
Thermostat	+50°C to +270°C
Humidification	direct, 10-degree, electronically controlled
Power/voltage	6,4 kW/400 V
Weight	58 kg
Code	**225042**

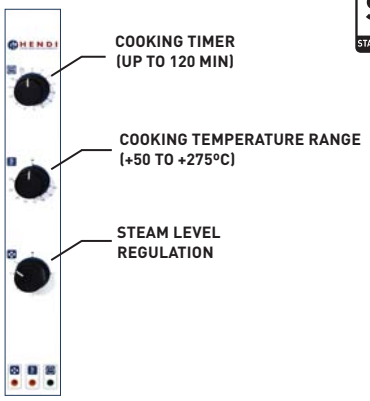
FLOOR STAND FOR OVENS 225684, 225677, 225691, 225042

Dimensions	790x520x(H)700 mm
Code	**224441**

COMBI OVENS HENDI - ELECTRIC, MANUAL CONTROL

S.S. STAINLESS STEEL

- Ideal for any kitchen - in restaurants, bars, canteens - for baking cakes, bread, roasting meat, fish and poultry
- Steaming mode allows for preparation of light and healthy fish and vegetable dishes
- Direct generation of steam by spraying water onto the fan
- Five steam levels
- Clear and user-friendly panel
- Indicator lights for particular functions
- Housing and chamber made entirely of high-quality AISI 304 stainless steel
- Chamber with halogen lighting
- Double glazed door with seal
- Removable rails inside the chamber for GN 2/3, GN 1/1 or GN 2/1, depending on oven model
- Water connection: 3/4", connection to drains: Ø 30mm



COMBI OVEN 5X GN 2/3, ELECTRIC – manual control

– Power cable with plug

Capacity	5x GN 2/3
Tray support spacing	80 mm
External size	610x730x(H)660 mm
Number of fans with reverse	**1**
Timer	0 to 120 min.
Electromechanical thermostat	+50°C to +275°C
Power/voltage	3,2 kW/230 V
Weight	45 kg
Code	**225530**



225530

FLOOR STAND FOR OVEN 225530

Dimensions	590x480x(H)700 mm
Code	**224458**

COMBI OVEN 7x GN 1/1, ELECTRIC – manual control

Capacity	7x GN 1/1
Tray support spacing	68 mm
External size	935x930x(H)825 mm
Number of fans with reverse	**2**
Timer	0 to 120 min.
Electromechanical thermostat	+100°C to +275°C
Power/voltage	8,4 kW/400 V
Weight	105 kg
Code	**225554**



225554

FLOOR STAND FOR OVEN 225554

Dimensions	820x570x(H)700 mm
Code	**224472**

COMBI OVEN 11x GN 1/1, ELECTRIC – manual control

Capacity	11x GN 1/1
Tray support spacing	68 mm
External size	935x930x(H)1150 mm
Number of fans with reverse	**3**
Timer	0 to 120 min.
Electromechanical thermostat	+100°C to +275°C
Power/voltage	16 kW/400 V
Weight	129 kg
Code	**225578**



225578

FLOOR STAND FOR OVEN 225578

Dimensions	820x570x(H)700 mm
Code	**224472**



224748

NEW!

COMBI OVEN 20x GN 1/1, ELECTRIC – manual control

Capacity	20x GN 1/1
Tray support spacing	66 mm
External size	984x1031x(H)1920 mm
Number of fans with reverse	**5**
Timer	0 to 120 min.
Electromechanical thermostat	+100°C to +260°C
Power/voltage	30 kW/400 V
Weight	244,4 kg
Code	**224748**

COMBI OVENS HENDI GN 2/1 - ELECTRIC, MANUAL CONTROL

NEW!



224755

COMBI OVEN 6x GN 2/1, ELECTRIC – manual control

Capacity	6x GN 2/1
Tray support spacing	80 mm
External size	995x995x(H)900 mm
Number of fans with reverse	**2**
Timer	0 to 120 min.
Electromechanical thermostat	+100°C to +260°C
Power/voltage	18,4 kW/400 V
Weight	112 kg
Code	**224755**

FLOOR STAND FOR OVEN 224755

Dimensions	885x640x(H)700 mm
Code	**224465**



224779

COMBI OVEN 10x GN 2/1, ELECTRIC – manual control

Capacity	10x GN 2/1
Tray support spacing	80 mm
External size	995x995x(H)1210 mm
Number of fans with reverse	**3**
Timer	0 to 120 min.
Electromechanical thermostat	+100°C to +260°C
Power/voltage	27,6 kW/400 V
Weight	147,6 kg
Code	**224779**

FLOOR STAND FOR OVEN 224779

Dimensions	885x640x(H)700 mm
Code	**224465**

COMBI OVENS GAS, MANUAL CONTROL

S.S. STAINLESS STEEL

- Ideal for any kitchen - in restaurants, bars, canteens - for baking cakes, bread, roasting meat, fish and poultry
- Steaming mode allows for preparation of light and healthy fish and vegetable dishes
- Direct generation of steam by spraying water onto the fan
- Five steam levels
- Clear and user-friendly panel
- Indicator lights for particular functions
- Housing and chamber made entirely of high-quality AISI 304 stainless steel
- Chamber with halogen lighting
- Double glazed door with seal
- Removable rails inside the chamber for GN 1/1
- Fuelled by natural gas and LPG - nozzles included
- Gas connection: 3/4", water connection: 3/4"
- Connection to drains: ø30 mm
- Fans with reverse ø197 mm, max rotations: 2800 rpm.
- Required power connection 230 V to feed the fan and controls
- Power cord with plug

NEW!

COMBI OVEN 5X GN 1/1, GAS – manual control

Capacity	5x GN 1/1
Tray support spacing	68 mm
External size	935x978x(H)991 mm
Number of fans with reverse	**1**
Timer	0 to 120 min.
Electromechanical thermostat	+100°C to +260°C
Electric power / voltage	0,3 kW/230 V
Gas power	9 kW
Weight	99,2 kg
Code	**224687**



224687

FLOOR STAND FOR OVEN 224687

Dimensions	820x570x(H)700 mm
Code	**224472**

COMBI OVEN 7x GN 1/1, GAS – manual control

Capacity	7x GN 1/1
Tray support spacing	68 mm
External size	935x978x(H)1068 mm
Number of fans with reverse	**2**
Timer	0 to 120 min.
Electromechanical thermostat	+100°C to +260°C
Electric power / voltage	0,5 kW/230 V
Gas power	13 kW
Weight	117,4 kg
Code	**224694**



224694

FLOOR STAND FOR OVEN 224694

Dimensions	820x570x(H)700 mm
Code	**224472**

COMBI OVEN 11x GN 1/1, GAS – manual control

Capacity	11x GN 1/1
Tray support spacing	68 mm
External size	935x978x(H)1389 mm
Number of fans with reverse	**2**
Timer	0 to 120 min.
Electromechanical thermostat	+100°C to +260°C
Electric power / voltage	0,7 kW/230 V
Gas power	18 kW
Weight	150,6 kg
Code	**224717**



224717

FLOOR STAND FOR OVEN 224717

Dimensions	820x570x(H)700 mm
Code	**224472**

PROBE FOR HENDI GAS COMBI OVENS

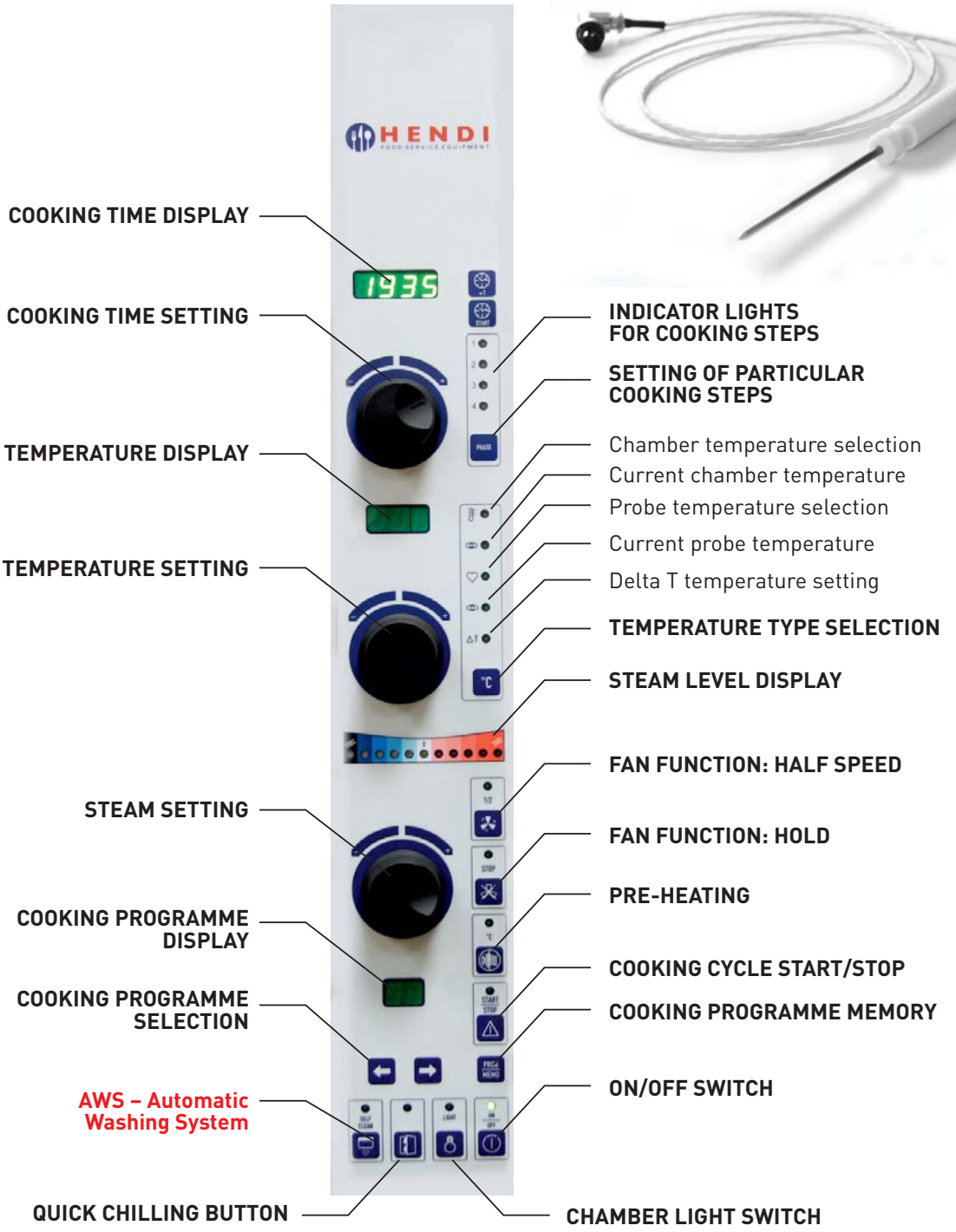
code
224298

COMBI OVENS HENDI ELECTRIC, ELECTRONIC CONTROL

S.S. STAINLESS STEEL

- Ideal for any kitchen - in restaurants, bars, canteens - for baking cakes, bread, roasting meat, fish and poultry
- Steaming mode allows for preparation of light and healthy fish and vegetable dishes
- Direct generation of steam by spraying water onto the fan
- Steam level programmable from 20 to -100%
- Programmable (99 programmes - 4 steps each)
- Probe included
- DELTA - T cooking (only with probe)
- Automatic washing system - code 224656 - to be ordered separately
- Clear and user-friendly panel
- Indicator lights for particular functions
- Housing and chamber made entirely of high-quality AISI 304 stainless steel
- Chamber with halogen lighting
- Double glazed door with seal
- Removable rails inside the chamber for GN 1/1 or GN 2/1, depending on oven model
- Water connection: 3/4"
- Connection to drains: Ø 30mm





COMBI OVEN 5x GN 2/3, ELECTRIC

– electronic control
– Power cable with plug

Capacity	5x GN 2/3
Tray support spacing	68 mm
External size	610x730x(H)660 mm
Number of fans with reverse	**1**
Termostat	+50°C to +270°C
Power/voltage	3,2 kW/230 V
Weight	43 kg
Code	**225547**

FLOOR STAND FOR OVEN 225547

Dimensions	590x480x(H)700 mm
Code	**224458**



225547

COMBI OVEN 7x GN 1/1, ELECTRIC

– electronic control

Capacity	7x GN 1/1
Tray support spacing	68 mm
External size	935x930x(H)825 mm
Number of fans with reverse	**2**
Termostat	+50°C to +270°C
Power/voltage	8,4 kW/400 V
Weight	98 kg
Code	**225561**

Optional Automatic Washing System 224656 (see page 324)

FLOOR STAND FOR OVEN 225561

Dimensions	820x570x(H)700 mm
Code	**224472**



225561

COMBI STEAMERS 11x GN 1/1, ELECTRIC

– electronic control

Capacity	11xGN 1/1
Tray support spacing	68 mm
External size	935x930x(H)1150 mm
Number of fans with reverse	**3**
Termostat	+50°C to +270°C
Power/voltage	16 kW/400 V
Weight	129 kg
Code	**225585**

Optional Automatic Washing System 224656 (see page 324)

FLOOR STAND FOR OVEN 225585

Dimensions	820x570x(H)700 mm
Code	**224472**



225585

COMBI OVENS HENDI GN 2/1 ELECTRIC, ELECTRONIC CONTROL

NEW!



224762

COMBI OVEN 6x GN 2/1, ELECTRIC
– electronic control

Capacity	6x GN2/1
Tray support spacing	80 mm
External size	995x995x(H)900 mm
Number of fans with reverse	**2**
Revolutions per minute	2800/1400
Thermostat	+50°C to +260°C
Power/voltage	18,4 kW/400 V
Weight	112 kg
Code	**224762**

Optional Automatic Washing System 224656

FLOOR STAND FOR OVEN 224762

Dimensions	885x640x(H)700 mm
Code	**224465**



224786

COMBI OVEN 10x GN 2/1, ELECTRIC
– electronic control

Capacity	10x GN2/1
Tray support spacing	80 mm
External size	995x995x(H)1210
Number of fans with reverse	**3**
Revolutions per minute	2800/1400
Thermostat	+50°C to +260°C
Power/voltage	27,6 kW/400 V
Weight	147,6 kg
Code	**224786**

Optional Automatic Washing System 224656

FLOOR STAND FOR OVEN 224786

Dimensions	885x640x(H)700 mm
Code	**224465**



224656

NEW!

AUTOMATIC WASHING SYSTEM
– Suitable for HENDI ovens 225561, 225585, 224762, 224786, 225080, 225073, 225097, 225066, 224700 and 224724
– Oven 225080 needs 2 washing systems

code
224656

COMBI OVENS TOUCH CONTROL, GAS - ELECTRONIC CONTROL

S.S. STAINLESS STEEL

- Ideal solution for any catering establishment - restaurants, canteens, deli shops, chain stores, catering
- Steaming mode allows for preparation of light and healthy fish and vegetable dishes
- Direct generation of steam by spraying water onto the fan
- Ten steam levels controlled by touch panel
- New touch panel, simple and intuitive to use
- 10 display languages available, including Polish
- Interactive menu
- Programmable (40 default programmes plus 200 entries for own recipes)
- Each programme can comprise up to 9 steps
- Electronic temperature measurement in chamber
- Quick chilling of chamber
- Fans with reverse option and 3 speeds
- Delayed START up to 23 hours and 59 minutes
- USB port for uploading recipes and saving cooking parameters to comply with HACCP regulations
- Housing and cooking chamber made of AISI 304 stainless steel
- Glass door with gravity ventilation
- Chamber with door mounted halogen lighting
- Chilling system for controls
- Double water connection: normal and softened
- Fuelled by natural gas and LPG - nozzles included
- Gas connection 3/4", water connection: 3/4"
- Required power connection 230V to feed the fan and controls
- IPX 3 rating
- Automatic washing system – code 224656 - to be ordered separately
- Probe – code 224298 - to be ordered separately
- Delta T cooking (only with probe)

NEW!

COMBI OVEN TOUCH CONTROL 7x GN 1/1, GAS
– electronic control

Capacity	7 x GN 1/1
Tray support spacing	68 mm
External size	935x978x(H)1070 mm
Number of fans with reverse	**2**
Revolutions per minute	2800/1900/1400
Programmable	240 programmes with 9 steps each
Preheat function	up to 180°C
Thermostat	+30°C to +260°C
Humidification	direct, 10-degree, touch controlled
Electric power/voltage	0,5 kW/230 V
Gas power	13 kW
Weight	119 kg
Code	**224700**

Optional Automatic Washing System 224656 (see page 324)



224700

FLOOR STAND FOR OVEN 224700

Dimensions	820x570x(H)700 mm
Code	**224472**

COMBI OVEN TOUCH CONTROL
11x GN 1/1, GAS – electronic control

Capacity	11 x GN 1/1
Tray support spacing	68 mm
External size	935x978x(H)1389 mm
Number of fans with reverse	**2**
Revolutions per minute	2800/1900/1400
Programmable	240 programmes with 9 steps each
Preheat function	up to 180°C
Thermostat	+30°C to +260°C
Humidification	direct, 10-degree, touch controlled
Electric power/voltage	0,70 kW/230 V
Gas power	18 kW
Weight	152 kg
Code	**224724**

Optional Automatic Washing System 224656 (see page 324)



224724

FLOOR STAND FOR OVEN 224724

Dimensions	820x570x(H)700 mm
Code	**224472**

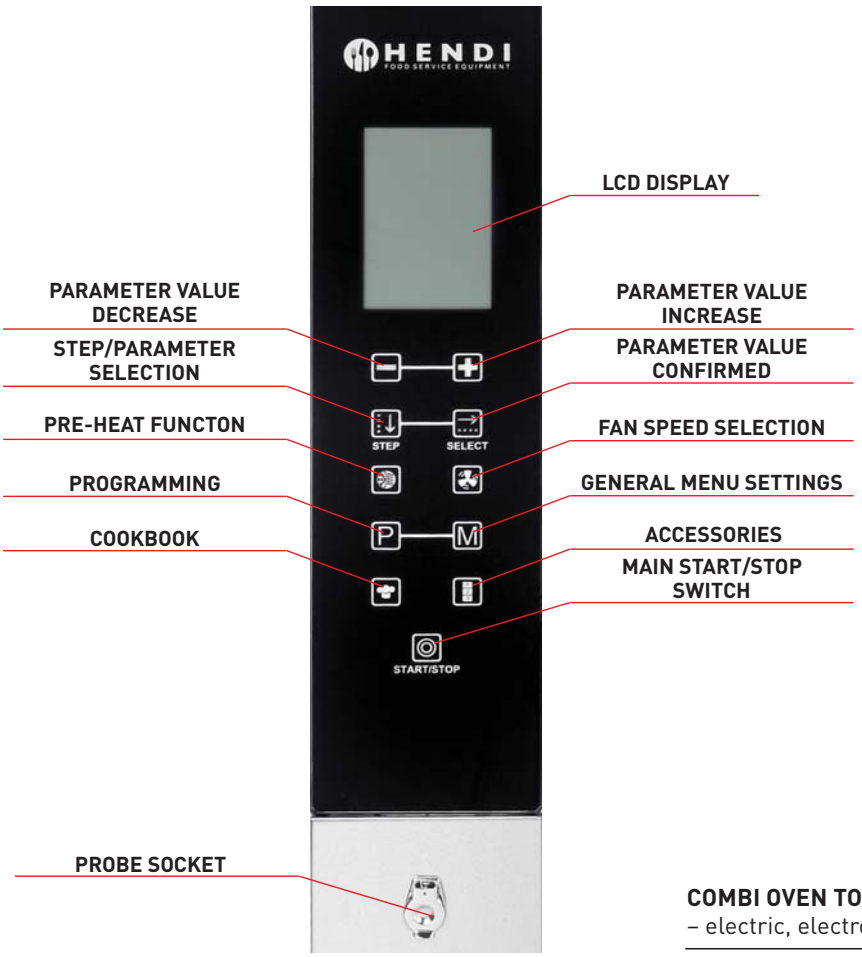
PROBE FOR HENDI GAS COMBI OVENS

code
224298

COMBI OVENS TOUCH CONTROL, ELECTRIC - ELECTRONIC CONTROL

S.S. STAINLESS STEEL

- Ideal solution for any catering establishment - restaurants, canteens, deli shops, chain stores, catering
- New touch panel, simple and intuitive to use
- 10 display languages available, including Polish
- Interactive menu
- Programmable (40 default programmes plus 200 entries for own recipes)
- 4 automatic washing programmes
- Optional automatic washing system – code 224656
- Probe
- Quick chilling of chamber
- Modular heating element
- Fans with reverse
- Delayed START up to 23 hours and 59 minutes
- USB port for uploading recipes and saving cooking parameters to comply with HACCP regulations
- Trolley with GN rails included as standard (model 225080 only)
- Housing and cooking chamber made of AISI 304 stainless steel
- Glass door with gravity ventilation
- Cooling system for controls
- Double water connection: normal and softened





225097

COMBI OVEN TOUCH CONTROL 5x GN 1/1

– electric, electronic control

Capacity	5xGN 1/1
Tray support spacing	68 mm
External size	935x930x(H)745 mm
Number of fans with reverse	**1**
Revolutions per minute	2800/1400/1100
Programmable	240 programmes with 9 steps each
Preheat function	up to 180°C
Thermostat	+30°C to +260°C
Humidification	direct, 10-degree, touch controlled
Power/voltage	8,2 kW/400 V
Weight	85 kg
Code	225097

Optional Automatic Washing System 224656 (see page 324)

FLOOR STAND FOR OVEN 225097

Dimensions	820x570x(H)700
Code	224472

COMBI OVEN TOUCH CONTROL 7x GN 1/1
– electric, electronic control

Capacity	7x GN 1/1
Tray support spacing	68 mm
External size	935x930x(H)825 mm
Number of fans with reverse	**2**
Revolutions per minute	2800/1400/1100
Programmable	240 programmes with 9 steps each
Preheat function	up to 180°C
Thermostat	+30°C to +260°C
Humidification	direct, 10-degree, touch controlled
Power/voltage	10,5 kW/400 V
Weight	98 kg
Code	**225066**

Optional Automatic Washing System 224656 (see page 324)

FLOOR STAND FOR OVEN 225066

Dimensions	820x570x(H)700
Code	**224472**



225066

COMBI OVEN TOUCH CONTROL 11x GN 1/1
– electric, electronic control

Capacity	11xGN 1/1
Tray support spacing	68 mm
External size	935x930x(H)1150 mm
Number of fans with reverse	**3**
Revolutions per minute	2800
Programmable	240 programmes with 9 steps each
Preheat function	up to 180°C
Thermostat	+30°C to +260°C
Humidification	direct, 10-degree, touch controlled
Power/voltage	16 kW/400 V
Weight	136,4 kg
Code	**225073**

Optional Automatic Washing System 224656 (see page 324)

FLOOR STAND FOR OVEN 225073

Dimensions	820x570x(H)700
Code	**224472**



225073

COMBI OVEN TOUCH CONTROL 20x GN 1/1
– electric, electronic control

Capacity	20x GN 1/1
Tray support spacing	68 mm
External size	935x930x(H)1920 mm
Number of fans with reverse	**5**
Revolutions per minute	2800
Programmable	240 programmes with 9 steps each
Preheat function	up to 180°C
Thermostat	+30°C to +260°C
Humidification	direct, 10-degree, touch controlled
Power/voltage	30 kW/400 V
Weight	244,4 kg
Code	**225080**

Optional Automatic Washing System 224656 (see page 324)



225080

COMBI OVENS WITH HUMIDIFICATION HENDI BY LAINOX - MANUAL CONTROL

NEW!

S.S. STAINLESS STEEL

- Perfect for all kitchens in restaurants, canteens, bars; designed for baking cakes, roasting meat, fish and poultry
- Incredibly easy-to-use electromechanical controls
- Cooking types:
  - hot air
  - hot air with steam
- Direct steam generation
- Automatic steam level adjustment (adjustment of intervals between steam injections)
- Temperature range: from +70°C to +300°C
- Timer up to 120 min with a beep signalling elapsed time or NOT STOP operation
- Housing and chamber made entirely out of high-quality stainless steel
- Distance between rails: 70mm
- Control lamps indicating functions
- Chamber light



COOKING TEMPERATURE REGULATION
(from +70°C to +300°C)
with indicator light

COOKING TIMER
(up to 120min plus NON STOP)
with indicator light

STEAM LEVEL REGULATOR
with indicator light



224960

COMBI OVEN WITH HUMIDIFICATION 4x GN 2/3 HENDI BY LAINOX – manual control

Capacity	4x GN 2/3
Tray support spacing	70 mm
External size	640x565x(H)525 mm
Number of fans with reverse	**1**
Timer	0 to 120 min.
Termostat	+70°C to +300°C
Power/voltage	2,6 kW/230 V
Weight	34 kg
Code	**224960**

FLOOR STAND FOR OVEN 224960

Dimensions	540x440x(H)1000
Code	**224489**

COMBI OVEN WITH HUMIDIFICATION 5x GN 1/1 HENDI BY LAINOX – manual control

Capacity	5x GN 1/1
Tray support spacing	70 mm
External size	830x640x(H)595 mm
Number of fans with reverse	**1**
Timer	0 to 120 min.
Termostat	+70°C to +300°C
Power/voltage	7,25 kW/400 V
Weight	52 kg
Code	**224977**

FLOOR STAND FOR OVEN 224977

Dimensions	770x510x(H)700
Code	**224496**



224977

COMBI OVEN WITH HUMIDIFICATION 7x GN 1/1 HENDI BY LAINOX – manual control

Capacity	7x GN 1/1
Tray support spacing	70 mm
External size	830x640x(H)760 mm
Number of fans with reverse	**2**
Timer	0 to 120 min.
Termostat	+70°C to +300°C
Power/voltage	12,5 kW/400 V
Weight	75 kg
Code	**224984**

FLOOR STAND FOR OVEN 224984

Dimensions	770x510x(H)700
Code	**224496**



224984

COMBI OVEN WITH HUMIDIFICATION 10x GN 1/1 HENDI BY LAINOX – manual control

Capacity	10x GN1/1
Tray support spacing	70 mm
External size	830x640x(H)970 mm
Number of fans with reverse	**2**
Timer	0 to 120 min.
Termostat	+70°C to +300°C
Power/voltage	14,5 kW/400 V
Weight	80 kg
Code	**224999**

FLOOR STAND FOR OVEN 224999

Dimensions	770x510x(H)700
Code	**224496**



224999

FLOOR STANDS FOR OVENS



224670
224434
224441
224465
224496

FLOOR STAND FOR OVENS
– Compatible with HENDI ovens: 225172, 225028, 225165, 225035

code	mm
224670	540x460x(H)700

FLOOR STAND FOR OVENS
– Compatible with HENDI ovens: 225516, 225523, 225059

code	mm
224434	760x520x(H)700

FLOOR STAND FOR OVENS
– Compatible with HENDI ovens: 225677, 225684, 225042, 225691

code	mm
224441	790x520x(H)700

FLOOR STAND FOR OVENS
– Compatible with HENDI ovens: 224755, 224779, 224762, 224786

code	mm
224465	885x640x(H)700

FLOOR STAND FOR OVENS
– Compatible with HENDI by Lainox ovens: 224977, 224984, 224999

code	mm
224496	770x510x(H)700



224458
224489

FLOOR STAND FOR OVENS
– Compatible with HENDI ovens: 225530, 225547

code	mm
224458	590x480x(H)700

FLOOR STAND FOR OVENS
– Compatible with HENDI by Lainox ovens: 224960

code	mm
224489	540x440x(H)1000



224472

FLOOR STAND FOR OVENS
– Compatible with HENDI electric ovens: 225554, 225578, 225561, 225585, 225097, 225066, 225073 and gas ovens: 224687, 224694, 224717, 224700, 224724

code	mm
224472	820x570x(H)700

BAKERY SIZE 600X400



808207

TRAY
– With 3 rims

code	mm
808207	600x400



808214

TRAY PERFORATED
– With 3 rims

code	mm
808214	600x400



808221

TRAY PERFORATED - WITH 3 RIMS
– Silicone non-stick coating
– With 3 rims

code	mm
808221	600x400



808245

TRAY FOR FRENCH BREAD
– Perforated
– Fits 5 loaves of french bread
– Silicone non-stick coating

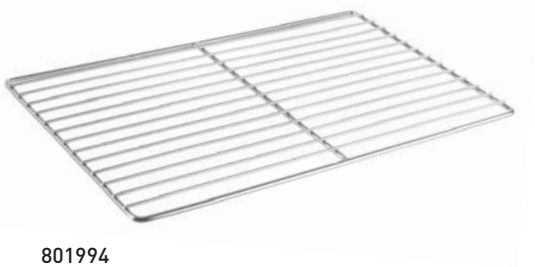
code	mm
808245	600x400



808238

TRAY FOR FRENCH BREAD
– Perforated
– Fits 5 loaves of french bread

code	mm
808238	600x400

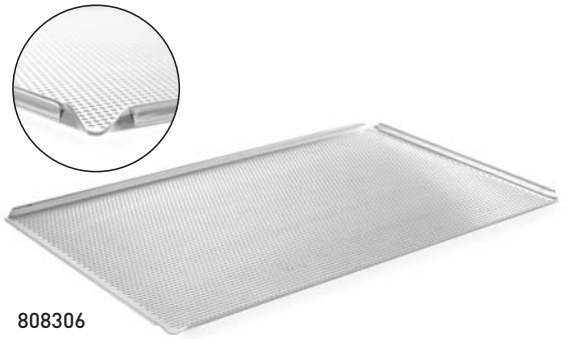


801994

GRID

code		mm
801994		600x400
801925	Grid transverse	600x400
801963	Chrome plated	600x400

GASTRONORM 1/1



808306

TRAY PERFORATED GN 1/1 - WITH 4 RIMS

code	mm
808306	530x325x(H)10



808405

TRAY PERFORATED GN 1/1 - WITH 4 RIMS

– With silicone non-stick coating

code	mm
808405	530x325x(H)10

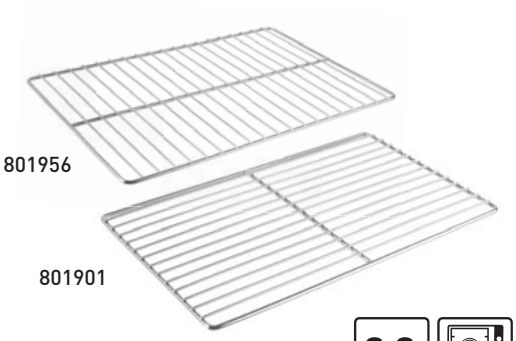


808429

TRAY GN 1/1 - WITH 4 RIMS

– With silicone non-stick coating

code	mm
808429	325x530x(H)10



801956

801901

GASTRONORM GRID

– GN 1/1

	code		mm
	801901		530x325
NEW!	801918	Stainless steel 18/10	530x325
NEW!	801956	Chrome plates - grid transvers	530x325

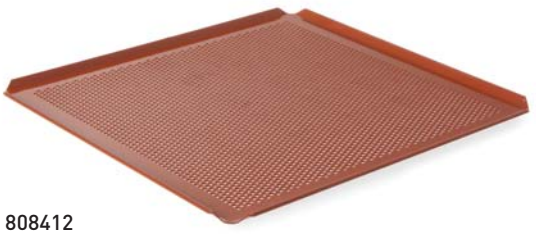
GASTRONORM 2/3



808313

TRAY PERFORATED GN 2/3 - WITH 4 RIMS

code	mm
808313	354x325x(H)10



808412

TRAY PERFORATED GN 2/3 - WITH 4 RIMS

– With silicone non-stick coating

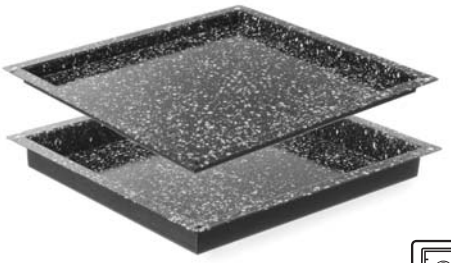
code	mm
808412	354x325x(H)10



801932

GASTRONORM GRID GN 2/3

code	mm
801932	354x325



890356

890349

GASTRONORM CONTAINER ENAMELLED GN 2/3

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

GASTRONORM 1/1



WASH · STACKABLE · 18/10 STAINLESS STEEL · OVEN · -40°C 300°C TEMP

GASTRONORM TRAY PROFI LINE

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



GASTRONORM CONTAINER ENAMELLED

OVEN · <800°C TEMP

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

GASTRONORM 2/1

S.S. STAINLESS STEEL · OVEN · WASH



GASTRONORM TRAY PROFI LINE GN 2/1

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

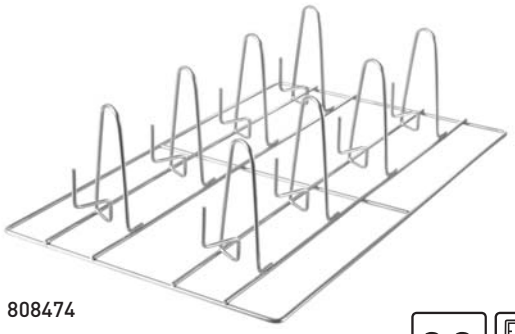


NEW!

S.S. STAINLESS STEEL · OVEN · WASH

GASTRONORM TRAY PROFI LINE GN 2/1 - PERFORATED

code	mm
802274	GN 2/1 - 650x530x(H)40
802267	GN 2/1 - 650x530x(H)60
802250	GN 2/1 - 650x530x(H)100



S.S. STAINLESS STEEL · OVEN

CHICKEN GRID

– For roasting 8 chickens

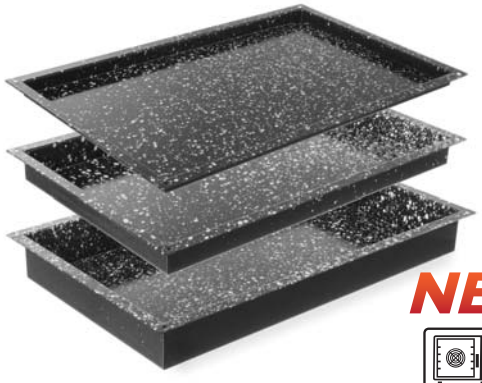
code		mm
808474	GN 1/1	530x325x(H)150,8



CONTAINER WITH NON-STICK COATING

Al ALUMINIUM · OVEN

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

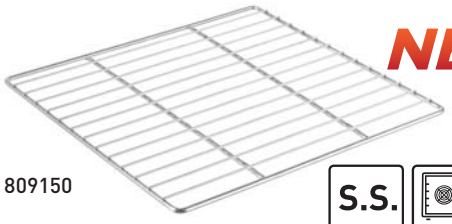


NEW!

OVEN · <800°C TEMP

GASTRONORM CONTAINER ENAMELLED

code	mm
890134	GN 2/1 - 650x530x(H)60
890141	GN 2/1 - 650x530x(H)40
890158	GN 2/1 - 650x530x(H)20



NEW!

S.S. STAINLESS STEEL · OVEN · WASH

GASTRONORM GRID

code		mm
801949	chrome plates	GN 2/1 - 650x530
801895	stainless steel	GN 2/1 - 650x530



975497


Transmission to the attachment


Manual operation available

PASTA MAKER ELECTRICAL PROFI LINE

- Perfect for preparing fresh pasta (max. width: 210 mm).
- Dough thickness adjustable in 10 steps from 0,5 to 5 mm.
- With tempered steel gear and self-lubricating bearings.
- Powered by electric motor, includes a clamp for table mounting.

code	mm	V	W
975497	350x220x(H)250	230	190



975480


Clamp for table mounting

PASTA MACHINE PROFI LINE

- Perfect for making fresh pasta (max. width: 210 mm).
- Dough thickness adjustable in 10 steps from 0,5 to 5 mm.
- With tempered steel gear and self-lubricating bearings.
- Includes a hand crank and a clamp for table mounting.

code	mm
975480	325x220x(H)275



975527



975510



975503

SPAGHETTI CUTTER ATTACHMENT

- For Pasta makers Profi Line 975497 & 975480.
- String diameter of 2 mm.

code	mm
975527	275x80x(H)80

TAGLIATELLE CUTTER ATTACHMENT

- For Pasta makers Profi Line 975497 & 975480.
- String width of 2 mm.
- Thickness adjustable.

code	mm
975510	275x80x(H)80

FETTUCCINE CUTTER ATTACHMENT

- For Pasta makers Profi Line 975497 & 975480.
- String width of 6,5 mm.
- Thickness adjustable.

code	mm
975503	275x80x(H)80



226407

PASTA MAKER KITCHEN LINE

- Perfect for preparing fresh pasta (max. width: 140 mm)
- Suitable for table mounting, manual operation
- Knob for adjusting pasta thickness - from 0,2 up to 2,2 mm
- Double blade - two types of pasta can be prepared: tagliatelle 2 mm and fettuccine 6,5 mm

code	mm
226407	180x130x(H)205



226414

PASTA MAKER ELECTRICAL KITCHEN LINE

- Perfect for preparing fresh pasta (max. width: 140 mm)
- Knob for adjusting pasta thickness - from 0,2 up to 2,2 mm
- Double blade - two types of pasta can be prepared: tagliatelle 2 mm and fettuccine 6,5 mm
- Suitable for table mounting and manual operation

code	mm	V	W
226414	200x185x(H)160	230	80



975534

RAVIOLI MOULD CLASSIC

- Perfect for making classic ravioli.
- 36 moulds of 30x30x(H)8 mm.
- Made of aluminium alloy with coated steel base and rubber feet.
- Wooden rolling pin included.

code	mm
975534	320x137x(H)18



975541



RAVIOLI MOULD CHEF

- Perfect for making round ravioli.
- 12 moulds of 52x52x(H)12mm, diameter 39 mm.
- Made of aluminium alloy with coated steel base and rubber feet.
- Wooden rolling pin included.

code	mm
975541	335x114x(H)22

PIZZA OVEN



- Tray grid suitable for pizzas up to ø 30 cm.
- Timer adjustable up to 15 minutes.
- With top and bottom heating elements and crumbs tray.
- Suitable for frozen pizzas.

code	mm	V	W
220306	480x420x(H)195	230	1300



220306

PIZZA OVENS BASIC

- Stainless steel front panel (Vetro models partly made of glass)
- Painted steel body.
- Insulation made of rock wool.
- With internal lighting
- Refractory bricks in the cooking chamber.
- Heating elements in each chamber (top and bottom).
- Separate thermostat for each heating element.
- Temperature range: 50°C to 320°C.
- Inside dimensions of the chamber: 410x360x(H)90 mm.
- Mechnical control.





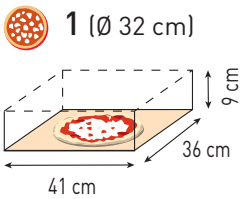
226865



226872

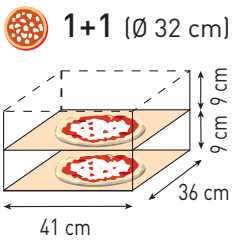
PIZZA OVEN BASIC 1/40

code	mm	V	W
226865	568x430x(H)280	230	1600



PIZZA OVEN BASIC 2/40

code	mm	V	W
226872	568x430x(H)425	230	2400



NEW!



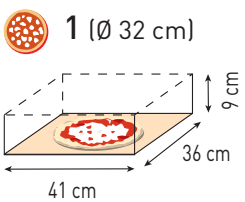
226667



226674

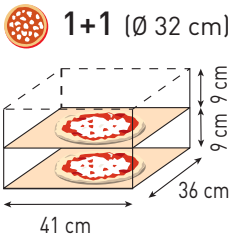
PIZZA OVEN BASIC 1/40 VETRO

code	mm	V	W
226667	568x500x(H)280	230	1600



PIZZA OVEN BASIC 2/40 VETRO

code	mm	V	W
226674	568x500x(H)430	230	2400



PIZZA OVENS BASIC

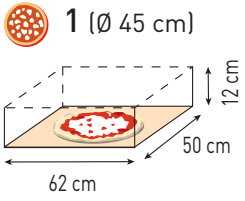
– Stainless steel front panel.
– Painted steel body.
– Insulation made of rock wool.
– With internal lighting apart from model no. 226889.
– Refractory bricks in the cooking chamber.
– Heating elements in each chamber (top and bottom).
– Separate thermostat for each heating element.
– Temperature range: 50°C to 500°C.
– Inside dimensions of the chamber: 620x500x(H)120 mm.
– Mechnical controls.



226889

PIZZA OVEN BASIC 1/50 VETRO

code	mm	V	W
226889	915x690x(H)355	230/400	5000

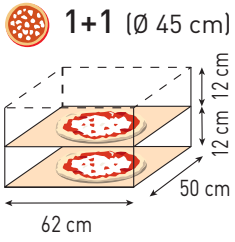




226896

PIZZA OVEN BASIC 2/50 VETRO

code	mm	V	W
226896	915x690x(H)530	230/400	7500



PIZZA OVENS BASIC SLIM LINE

– Stainless steel front panel
– Steel body
– Insulation made of rock wool
– Mechanical controls
– With internal lighting
– Refractory bricks in the cooking chamber
– Heating elements in each chamber (top and bottom)
– Separate thermostat for each heating element.
– Separate thermometer for each chamber

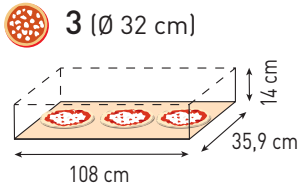


226926

PIZZA OVEN BASIC SLIM LINE 3

– Temperature range: 50°C to 500°C.
– Inside dimensions of the chamber: 1080x359x(H)140 mm.
– Weight: 60 kg.

code	mm	V	W
226926	1305x600(H)415	400	3000
227138	1350x490x(H)960	floor stand	



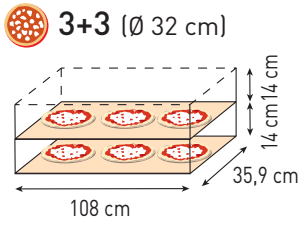


226933

PIZZA OVEN BASIC SLIM LINE 33

– Temperature range: 50°C to 500°C.
– Inside dimensions of the chamber: 2x1080x359x(H)140 mm.
– Weight: 120 kg

code	mm	V	W
226933	1305x600(H)745	400	6000
227145	1350x490x(H)860	floor stand	



PIZZA OVENS BASIC

– Stainless steel front panel
– Steel body
– Insulation made of rock wool
– Mechanical controls
– With internal lighting
– Refractory bricks in the cooking chamber
– Heating elements in each chamber (top and bottom)
– Separate thermostat for each heating element.
– Separate thermometer for each chamber



NEW!

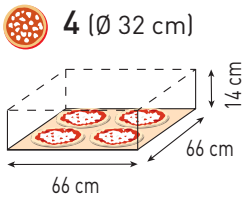


226681

PIZZA OVEN BASIC 4

– Temperature range: 50°C to 500°C.
– Inside dimensions of the chamber: 660x660x(H)140 mm.
– Weight: 76 kg

code	mm	V	W
226681	975x924x(H)413	400	4700
226797		floor stand	



NEW!

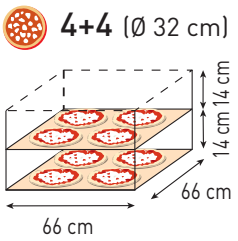


226698

PIZZA OVEN BASIC 44

– Temperature range: 50°C to 500°C.
– Inside dimensions of the chamber: 2x660x660x(H)140 mm.
– Weight: 126 kg

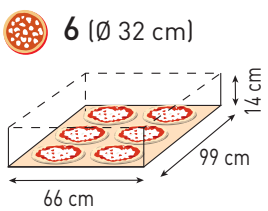
code	mm	V	W
226698	975x924x(H)745	400	9400
227107		floor stand	



PIZZA OVEN BASIC 6

– Temperature range: 50°C to 500°C.
– Inside dimensions of the chamber: 660x990x(H)140 mm.
– Weight: 103,6 kg

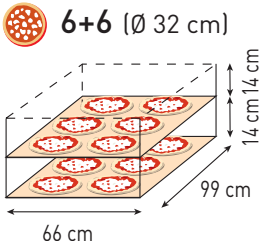
code	mm	V	W
226902	975x1220x(H)415	400	7200
227114	979x1109x(H)960	floor stand	



PIZZA OVEN BASIC 66

– Temperature range: 50°C to 500°C.
– Inside dimensions of the chamber: 2x 660x990x(H)140 mm.
– Weight: 103,6 kg

code	mm	V	W
226919	975x1220x(H)745	400	14400
227121	979x1109x(H)860	floor stand	



PIZZA OVENS BASIC XL

– Stainless steel front panel
– Steel body
– Insulation made of rock wool
– Mechanical controls
– With internal lighting
– Refractory bricks in the cooking chamber
– Heating elements in each chamber (top and bottom)



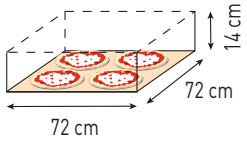
226940

PIZZA OVEN BASIC XL 4

– Temperature range: 50°C to 500°C.
– Inside dimensions of the chamber: 720x720x(H)140 mm.
– Weight: 94 kg

code	mm	V	W
226940	1000x945x(H)415	400	6000
227152	1004x849x(H)960	floor stand	

4 (Ø 35 cm)

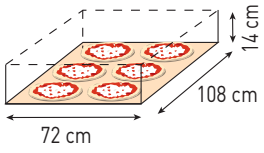


PIZZA OVEN BASIC XL 6

– Temperature range: 50°C to 500°C.
– Inside dimensions of the chamber: 720x1080x(H)140 mm.
– Weight: 122 kg

code	mm	V	W
226964	1000x1315x(H)415	400	9000
227176	1004x1209x(H)960	floor stand	

6 (Ø 35 cm)

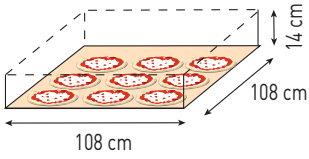


PIZZA OVEN BASIC XL 9

– Temperature range: 50°C to 500°C.
– Inside dimensions of the chamber: 1080x1080x(H)140 mm.
– Weight: 150 kg

code	mm	V	W
227046	1305x1345x(H)415	400	13200
227213	1309x1239x(H)960	floor stand	

9 (Ø 35 cm)



– Separate thermostat for each heating element.
– Separate thermometer for each chamber



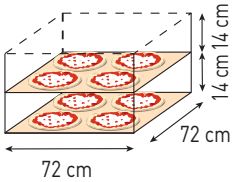
226957

PIZZA OVEN BASIC XL 44

– Temperature range: 50°C to 500°C.
– Inside dimensions of the chamber: 2x720x720x(H)140 mm.
– Weight: 149 kg

code	mm	V	W
226957	1000x945x(H)745	400	12000
227169	1004x849x(H)860	floor stand	

4+4 (Ø 35 cm)

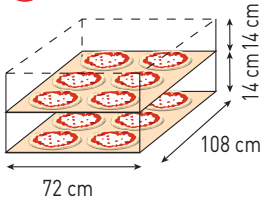


PIZZA OVEN BASIC XL 66

– Temperature range: 50°C to 500°C.
– Inside dimensions of the chamber: 2x720x1080x(H)140 mm.
– Weight: 199 kg

code	mm	V	W
226971	1000x1315x(H)745	400	18000
227183	1004x1209x(H)860	floor stand	

6+6 (Ø 35 cm)

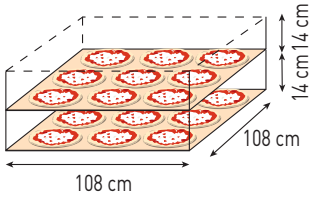


PIZZA OVEN BASIC XL 99

– Temperature range: 50°C to 500°C.
– Inside dimensions of the chamber: 2x1080x1080x(H)140 mm.
– Weight: 279 kg

code	mm	V	W
227053	1305x1345x(H)745	400	26400
227220	1309x1239x(H)860	floor stand	

9+9 (Ø 35 cm)



PIZZA OVENS BASIC XXL

- Stainless steel front panel
- Steel body
- Insulation made of rock wool
- Mechanical controls
- With internal lighting
- Refractory bricks in the cooking chamber
- Heating elements in each chamber (top and bottom)
- Separate thermostat for each heating element.
- Separate thermometer for each chamber

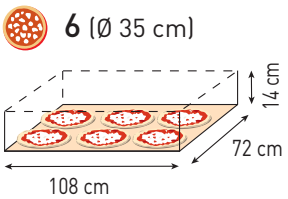


226988

PIZZA OVEN BASIC XXL 6

- Temperature range: 50°C to 500°C.
- Inside dimensions of the chamber: 1080x720x(H)140 mm.
- Weight: 110 kg

code	mm	V	W
226988	1305x955x(H)415	400	9000
227190	1305x849x(H)960	floor stand	



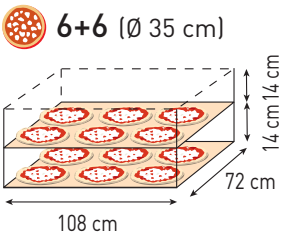


226995

PIZZA OVEN BASIC XXL 66

- Temperature range: 50°C to 500°C.
- Inside dimensions of the chamber: 2x1080x720x(H)140 mm.
- Weight: 194 kg

code	mm	V	W
226995	1305x955x(H)745	400	18000
227206	1305x849x(H)860	floor stand	





273944

WARMER DISPLAY CASE

- For appetising and appealing presentation of pizza and other products
- Temperature regulation from +30°C to +90°C
- 3 rotating shelves (wire) ø400 mm
- Chamber light, 4 glass walls
- AISI 304 stainless steel frame
- Tempered glass walls
- Rotation microswitch for opened door

code	mm	V	W	weight (kg)
273944	490x510(H)605	230	450	23





Stainless steel roller

226827

CHEESE-GRATERING MACHINE

- Capasity 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 ø110x60 mm
- Switch compliant with CE regulations
- Weight 8 kg

code	mm	V	W	
226827	280x250x(H)310	230	380	30 kg/h

ELECTRIC DOUGH ROLLERS

HDPE POLYETHYLENE S.S. STAINLESS STEEL

- Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough
- Does not heat dough during operation
- Considerably reduces personnel's working time
- Two sets of adjustable rollers shape the dough into a disc of thickness from 0 to 4 mm (model 226612 - one set of rollers)
- Made of stainless steel
- Separate roller guards ensure easy and safe operation

see movie



226629

ELECTRIC DOUGH ROLLER 300 WITH TWO SET OF ROLLERS

- Weight 25 kg.
- Rolled dough disc diameter: 14 to 30 cm.

code	mm	V	W	weight (kg)
226629	440x365x(H)640	230	250	0,08-0,21



226636

ELECTRIC DOUGH ROLLER 400 WITH TWO SET OF ROLLERS

- Weight 37 kg.
- Rolled dough disc diameter: 26 to 40 cm.

code	mm	V	W	weight (kg)
226636	550x365x(H)750	230	370	0,21-0,70



226643

ELECTRIC DOUGH ROLLER HENDI 500 WITH TWO SET OF ROLLERS

- Electric foot pedal included.
- Rolled dough disc diameter: 26 to 45 cm.
- Weight: 41 kg.

code	mm	V	W	weight (kg)
226643	635x410x(H)680	230	370	0,22-1,00



226612

ELECTRIC DOUGH ROLLER 500

- Adjustable dough thickness, diameter adjustable from 26 to 45 cm.
- Weight 27 kg.

code	mm	V	W	weight (kg)
226612	645x360x(H)430	230	370	0,21-0,70

SPIRAL MIXERS

- Ideal for pizzerias, confectioneries, bakeries and even home
- Housing made of high-quality white-varnished stainless steel
- Bowl, safety lid and spiral made of 18/10 stainless steel
- Safety lid microswitch
- Quiet operation of oil-bath gear
- With built-in timer
- Movable thanks to 4 wheels of which 2 have brakes

S.S. STAINLESS STEEL 18/10 STAINLESS STEEL



226209

4 wheels of which 2 have brakes



Timer and safe, two-step switch

226346

Removable bowl

SPIRAL MIXER WITH FIXED BOWL

– Fixed head and bowl

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	kM
226315	260x500x(H)500	10	8	35	260x(H)200	42	230	370	0,5
226209	385x670x(H)725	22	17	56	360x(H)210	65	400	750	1,0
226308	424x735x(H)805	32	25	88	400x(H)260	86,6	400	1100	1,5
226322	424x735x(H)805	41	35	112	450x(H)260	95,4	400	1100	1,5

SPIRAL MIXER WITH REMOVABLE BOWL

– Liftable head and removable bowl

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	kM
226339	385x670x(H)675	10	8	35	260x(H)200	60	230	370	0,5
226346	385x670x(H)725	22	17	56	360x(H)210	73	400	750	1,0
226353	424x735x(H)805	32	25	88	400x(H)260	94,6	400	1100	1,5
226360	480x805x(H)825	41	35	112	450x(H)260	105,4	400	1100	1,5



880906

NEW!

PP POLYPROPYLENE

PIZZA DOUGH BOX

code	mm	mm int.	liter
880906	600x400x(H)75	565x365x(H)70	14
880913	600x400x(H)95	565x365x(H)90	18

PIZZA DELIVERY BAGS

– Tight shutter easy to regulate.
– Made of tough and easy to clean material.
– Side pockets for drinks.
– Top transparent pocket for bills.





709825



709818

PIZZA DELIVERY BAG - BOX 350X350 MM

– Tight shutter easy to regulate.

code		Dimensions (mm)
709825	4 boxes	350 x 350

PIZZA DELIVERY BAG - BOX 450X450 MM

– Tight shutter easy to adjust.

code		Dimensions (mm)
709818	4 boxes	450 x 450



709849

LUNCHBOXES BAG

– Tight zip closure

code		Dimensions (mm)
709849	for 6 Luch Boxes	450x290x(H)300



709900

LID SPACER FOR PIZZA'S

– Set of 500

PP
POLYPROPYLENE

code
709900



PIZZA PAN

– Made of blue steel.
– Ideal for uniform heat distribution when baking.



617069

code	mm
617069	ø200x(H)25
617076	ø220x(H)25
617083	ø240x(H)25
617090	ø260x(H)25
617106	ø280x(H)25
617205	ø300x(H)25
617304	ø320x(H)25
617403	ø360x(H)25
617410	ø400x(H)25
617427	ø450x(H)38
617434	ø500x(H)38
617489	ø600x(H)25

NEW!

PAN GRIPPER

– Stainless steel.
– Suitable for all types of pizza pans.



617700



code	Dimensions (mm)
617700	190 mm

PIZZA PAN

– Made of aluminized steel.
– Ideal for uniform heat distribution when baking.

NEW!



617922

code	mm
617885	ø200x(H)25
617892	ø220x(H)25
617908	ø240x(H)25
617915	ø260x(H)25
617922	ø280x(H)25
617939	ø300x(H)25
617946	ø320x(H)25
617953	ø360x(H)25
617960	ø400x(H)25
617977	ø450x(H)38
617984	ø500x(H)38
617991	ø600x(H)25

PIZZA SCREEN

– Solid construction
– Ideal for uniform pizza baking



617502

code	mm
617502	ø230
617526	ø280
617533	ø300
617540	ø330
617557	ø360
617564	ø400
617571	ø450
617588	ø500
617595	ø600

PIZZA BOARDS

– Made of raw beech wood.
– With grooves to assist cutting into 6 equal parts.



505540



Reinforced models Ø500 and Ø600

code	mm
505540	ø300
505557	ø350
505564	ø400
505571	ø450
505588	ø500
505595	ø600

NEW!

WASH



506318

PIZZA SERVING BOARD WITH HANDLE

– Dedicated, patented wooden laminate
– Heat resistance of up to 350°C
– Darkening of the product during use is normal

code	mm
506318	ø280x405
506325	ø305x430
506332	ø330x455
506349	ø355x480
506356	ø406x533
506363	ø457x585
506370	ø508x634
506387	ø660x785







PIZZA ACCESSORIES

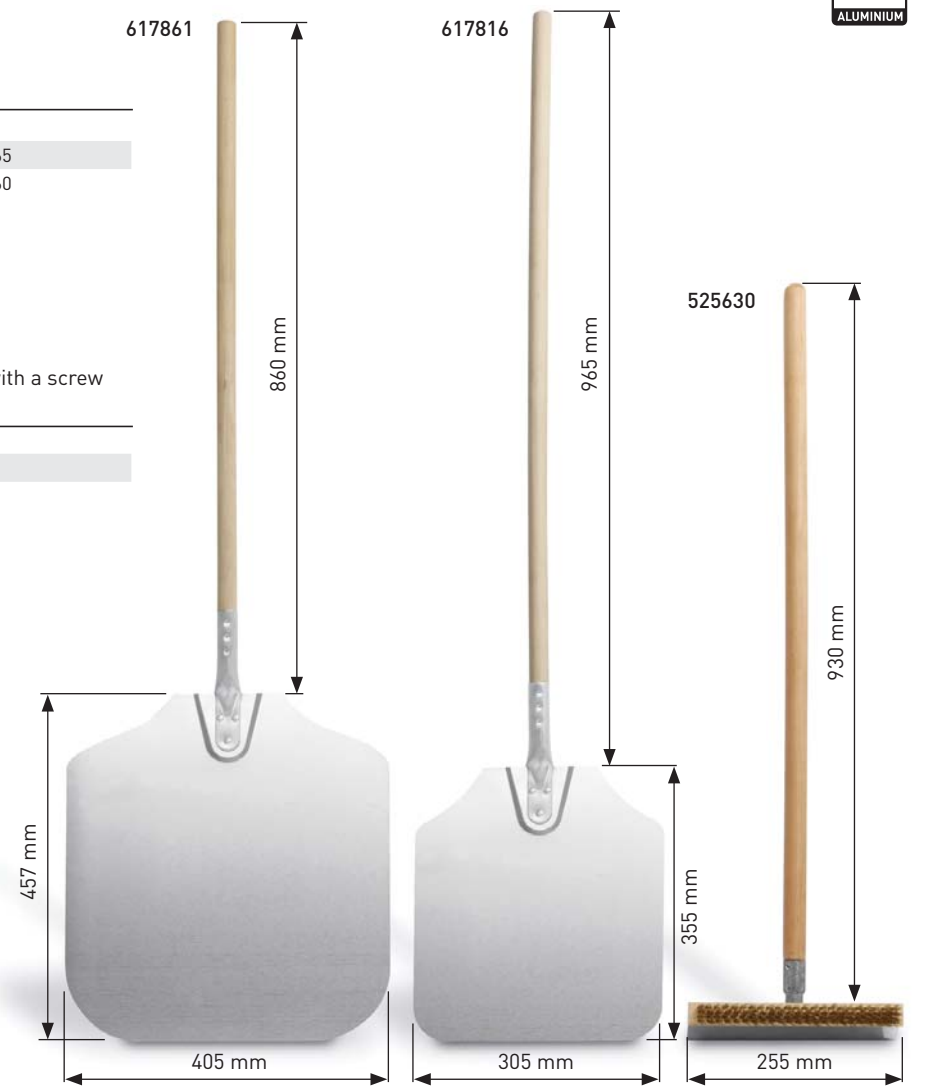
Al ALUMINIUM

PIZZA SCOOP
– Wooden handle

code	mm
617816	305x355x(L)965
617861	405x457x(L)860

PIZZA OVEN CLEANING BRUSH
– Brush made of brass wire
– Removable wooden handle ended with a screw
– Steel scraper

code	mm
525630	255x(L)930





617007

PIZZA SLICER
– Stainless steel knife blade.
– Polypropylene handle.

WASH PP POLYPROPYLENE 18/0 STAINLESS STEEL

code	mm
617007	ø100x240

WASH PP POLYPROPYLENE S.S. STAINLESS STEEL



523902

523957

CAKE SERVER
– With black polypropylene handle

code	mm
523902	260x60

CAKE SCOOP/CUTTER
– With black polypropylene handle
– With cutting sides

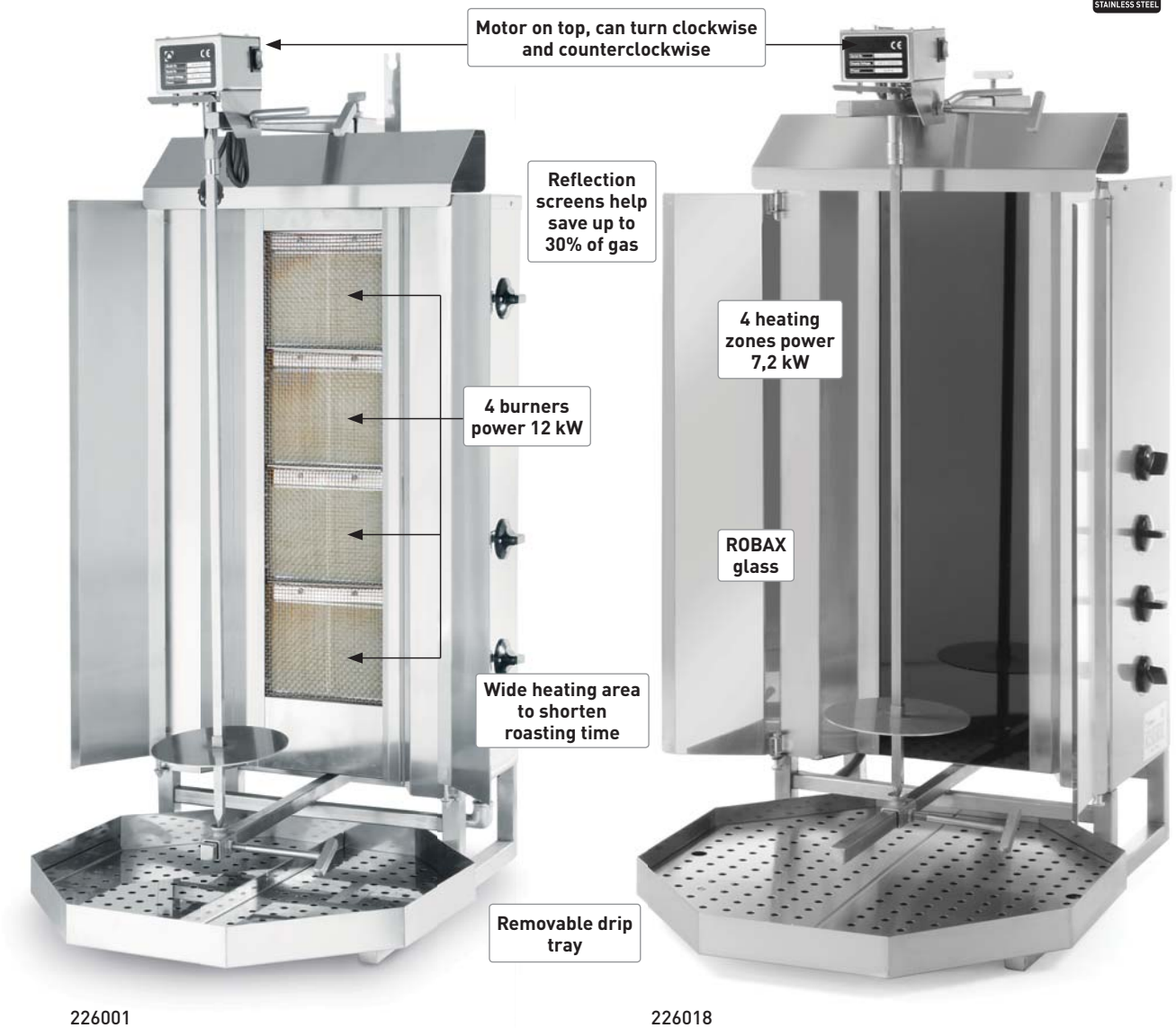
code	mm
523957	280x75

HENDI FOOD SERVICE EQUIPMENT

KEBAB GRILL

NEW!

S.S. STAINLESS STEEL



226001 226018

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	mm	V
226001	470x550x(H)1150	230

KEBAB GRILL ELECTRICAL PROFI LINE

- Stainless steel housing
- 4 heating zones sealed in ROBAX glass, approx. 1.8kW each, switched on separately
- Each zone with a switch and 5 heat levels: 0-1-2-3-MAX
- Top-mounted reversible motor
- Adjustment of distance of the spit from heating elements
- 2 tilting stainless steel reflection screens: 155x(H)765mm (right and left)
- Spit dimensions: 12x12x(H)890mm, usable length: 650mm
- Plate diameter: ø180mm
- Meat weight from 40 to 60kg, maximum meat dimensions: ø300x(H)650mm
- Removable dripping tray
- Weight: 30kg

code	mm	V	W
226018	550x700x(H)1120	400	7200

KEBAB KNIVES ELECTRIC

18/0 STAINLESS STEEL

NEW!



267240

KEBAB KNIFE ELECTRIC KITCHEN LINE

- For professional use - intended for cutting any type of roasted kabab in professional conditions
- AISI 304 stainless steel blade
- 1 smooth blade and 1 serrated blade included
- Blade diameter: 100 mm
- Capacity: up to 60 kg/h
- Easily adjustable cutting thickness from 0 mm up to 8 mm
- Blade cover made of AISI 304 steel ensures safety during cutting
- Handle and motor housing made of anti-slip material
- ON/OFF/ON switch integrated with the housing
- Overload protection with a reset button
- Blade sharpener included
- Speed: 2600 RPM.
- Weight 1 kg

code	mm	V	W
267240	194x113x (H)173	230	80

NEW!



Two accumulators

267257

CORDLESS KEBAB KNIFE ELECTRIC KITCHEN LINE

- For professional use - intended for cutting any type of roasted kabab in professional conditions
- AISI 304 stainless steel blade
- 1 smooth blade and 1 serrated blade included
- Blade diameter: 100 mm
- Capacity: up to 60 kg/h
- Easily adjustable cutting thickness from up 0 mm to 8 mm
- Blade cover made of AISI 304 steel ensures safety during cutting
- Handle and motor housing made of anti-slip material
- ON/OFF/ON switch integrated with the housing
- Charger with red and green light indicating battery level
- Two accumulators with a capacity of 2,000 mAh each included in the set
- Blade sharpener included
- Speed: 3000 RPM.
- Weight: 1 kg

code	mm	V	W
267257	199x114x (H)184	230	80



267226

KEBAB KNIFE ELECTRIC PROFI LINE

- Devised for the restaurant industry for cuttingall kinds of roast kebab meat
- Stainless steel blade
- Set includes: blade sharpener, replacement blade, power supply cord
- Easy adjustment of slice thickness
- Blade guard to ensure safety while cutting
- Blade diameter: 80 mm
- Speed: 5000 RPM.
- Weight: 1 kg

code	mm	V
267226	215x115x(H)106	230

GAS SPIT CHICKEN ROASTERS

NEW!

- Stainless steel housing
- Swing doors made of tempered glass
- Right door opens with part of right panel to facilitate grate insertion
- Spit and handle length: 950mm, usable spit length: 740 mm
- Spit section: 12x12mm
- Electric motor to rotate spits: 30W/230V
- Chamber light



226063

GAS SPIT ROASTER FOR 8-10 CHICKENS

- 2 rotating speeds, each fits 4-5 of maximum body diameter of 200 mm
- 2 independently controlled heating zones with 0/Max/Min settings
- Average gas consumption: 0.98 m³/h
- Weight: 65kg

code	mm	Power kW [Hs]	volume
226063	1150x472x(H)605	9,4	8-10



226070

GAS SPIT ROASTER FOR 12-15 CHICKENS

- 3 rotating speeds, each fits 4-5 of maximum body diameter of 200 mm
- 3 independently controlled heating zones with 0/Max/Min settings
- Average gas consumption: 1.46 m³/h
- Weight: 85kg

code	mm	Power kW [Hs]	volume
226070	1150x472x(H)795	14,1	12-15

GAS SPIT ROASTER FOR 16-20 CHICKENS

- 4 rotating speeds, each fits 4-5 of maximum body diameter of 200 mm
- 4 independently controlled heating zones with 0/Max/Min settings
- Average gas consumption: 1.96 m³/h
- Weight: 100kg

code	mm	Power kW [Hs]	volume
226087	1150x472x(H)981	18,8	16-20



226087

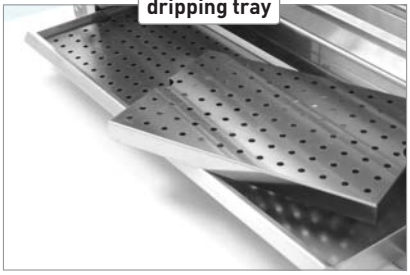
Door opening system to facilitate taking grates out



Independently controlled heating zones



Removable dripping tray



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.

OUTDOOR 18/0 STAINLESS STEEL





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		Power kW [Hs]	mm
149508	Enamelled cast iron Gastronorm 1/1 griddle and grid	11,6	740x612x(H)825
NEW! 149621	2 Stainless steel Gastronorm 1/1 barbecue grids	11,6	740x612x(H)825
144930	Protective cover		745x615x(H)355



SIDE TABLE FOR GREEN FIRE BARBECUES

- Suitable for: 149508, 149591, 149607, 149614, 149621

code	mm
149522	480x298x(H)160

ROLL TOP HOOD FOR GREEN FIRE WITH 2 BURNERS

- With integrated thermometer.
- Suitable for: 149508, 149621.

code	mm
149515	706x685x(H)239



149522

149522

GREEN FIRE KITCHEN LINE WITH 2 BURNERS

– 2 Stainless steel Gastronorm 1/1 barbecue grids included.

code		mm	Power kW [Hs]
149706		740x612x(H)825	11,6
144947	Protective cover	745x615x(H)210	



149706



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	Power kW [Hs]	mm
149591	17,4	1078x612x(H)825

GREEN FIRE WITH 4 BURNERS

– 2 Enamelled cast iron griddles and 2 Gastronorm 1/1 grids included.
– Supplied with wind screen.
– Elevated stainless steel grid for keeping warm sauces and finished food.
– Gas hose with quick connector fitting to the barbecue. Gas hose and regulator attach to gas bottle - improved portability.

code		Power kW [Hs]	mm
149607		22	1400x612x(H)825
149614	on wheeled base	22	1400x612x(H)825

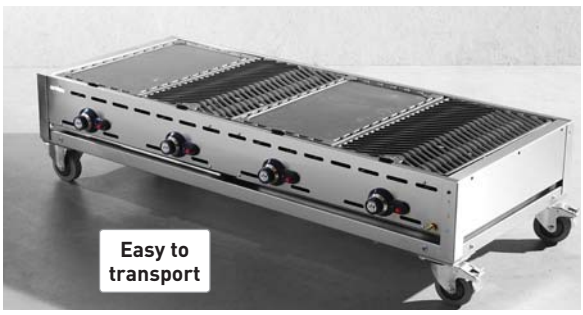


149539

REAR TABLE FOR GREEN FIRE BARBECUES

– Suitable voor: 149508, 149621, 149607, 149614.
– Rear top 149539 is half as wide as the Green Fire with 4 burners. Two of these make one full-width rear top for the Green Fire with 4 burners.

code		mm
149539	rear table	650x298x(H)160



149614

GREEN FIRE ACCESSORIES



933404

ENAMELLED GRIDDLE

code	-
932858	Gastronorm 2/1
933404	Gastronorm 1/1

NEW!



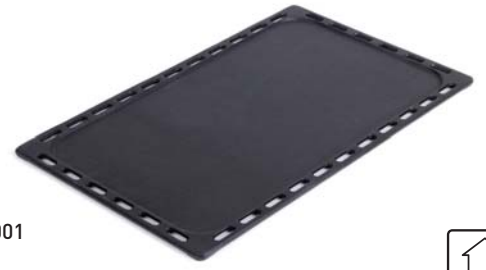
933657

SKEWER HOLDER

– 6 barbecue skewers included.

OUTDOOR

code	mm
933657	535x330



932001

OUTDOOR

CAST IRON GRIDDLE

code	mm
932001	325x530



932018

OUTDOOR

CAST IRON GRID

code	mm
932018	325x530



933138

Cr CHROME PLATED | OUTDOOR | 18/0 STAINLESS STEEL

GRID & FLAME TAMER

– Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.
– Chrome plated grid GN 1/1.
– Flame tamer made of stainless steel.

code	mm
933138	325x530



145777

OUTDOOR

LAVA ROCK GRID

– Supplied with lava rocks.

code	mm
145777	535x330x(H)68



152706

LAVA ROCKS - FINE

– Suitable for various types of gas barbecues.
– Fine, relatively small rocks.

code	packed per
152706	3 kg in box



152805

LAVA ROCKS - COARSE

– Suitable for various types of gas barbecues.
– Coarse, relatively large rocks.

code	packed per
152805	5 kg in box
152904	9 kg in bag

GRILL MASTER

Cr CHROME PLATED | OUTDOOR | 18/0 STAINLESS STEEL



154601

BAKE-MASTER MINI

- Frame made of 18/0 stainless steel.
- With enamelled frying pan.
- Inner dimensions of frying pan 290x480 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,215 m³/h.

code	mm	Power kW [Hs]
154601	340x540x(H)300	5,8



154618

BAKE-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With enamelled frying pan.
- Inner dimensions of frying pan 590x480 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,430 m³/h.

code	mm	Power kW [Hs]
154618	650x540x(H)300	11,6



Enameled 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 290x480 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,215 m³/h.

code	mm	Power kW [Hs]
154700	340x540x(H)840	5,8



154717

GRILL-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With chrome plated grid and enamelled frying pan.
- Inner dimensions of frying pan 590x480 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,430 m³/h.

code	mm	Power kW [Hs]
154717	650x540x(H)840	11,6
144923	720x560x(H)360	protective cover



154878

NEW!

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 and butane gas.
– Consumption 0,430 m³/h.

code	mm	Power kW [Hs]
154878	650x540x(H)840	11,6
144923	720x560x(H)360	protective cover



154908

GRILL-MASTER QUATTRO

– Fully stainless steel frame with 2 dripping trays
– Suitable for propane gas and fitted with 4 burners which can be regulated independently
– Supplied with 2 nickel-plated grids and 1 enamelled griddle (590x480 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	mm	Power kW [Hs]
154908	1270x525x(H)840	22



145531



LAVA ROCK GRID

– For Grill-Master Maxi.
– Supplied with lava rocks.

code	mm
145531	630x500

ENAMELLED GRIDDLE

– Inner dimensions: 590x480 mm

code	mm
154656	650x540

NEW!



154656

HENDI FOOD SERVICE EQUIPMENT

GAS GRILL FIESTA



146002



Burner unit can be removed for easy cleaning



146804

OUTDOOR 18/0 STAINLESS STEEL

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	mm	Power kW [Hs]	suitable for
146002	600x600x(H)870	4,8	622407

OUTDOOR 18/0 STAINLESS STEEL

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	mm	Power kW [Hs]	suitable for
146804	800x800x(H)900	7,0	622605



622407



PAELLA PAN

GAS ONLY WASH

- Top-quality frying pans made of sheet steel
- With two handles

code	mm	suitable for
622407	ø600x(H)40	146002
622605	ø800x(H)50	146804

GRILLE XENON I XANTOS

FOR GRILLING PERFECT STEAKS



148105

XENON PRO

OUTDOOR 18/0 STAINLESS STEEL

- 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	mm	Power kW [Hs]
148105	1120x410x(H)900	7,5



148143

SIDE TOP FOR XENON-PRO

18/0 STAINLESS STEEL

code	mm
148143	870x(H)180

NEW!



148624

XANTOS

OUTDOOR S.S. STAINLESS STEEL

- This stainless steel power grill has four easily removable legs.
- 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 540x540 mm (2 grids of 540x270 mm).
- Consumption 699 g/h.

code	mm	Power kW [Hs]
148624	760x720x(H)900	9

INFERNO

– The Inferno gas barbecue is very efficient and saves energy due to the heat retaining design of its closed burner system. Because this design also makes the Inferno practically unaffected by wind it is especially suitable for use in windy locations, such as a beach.
– Fat released during cooking is collected in a grease channel which drains into a special drippings container.
– The burner assembly is made of stainless steel and can be disassembled for easy cleaning.
– The single burner is steplessly adjustable, protected against overheating and has an automatic ignition.
– Inferno barbecues have excellent cooking properties thanks to the optimized heat distribution and the hot air circulation in its wind-resistant heat retaining design. The high temperature quickly and evenly seals the meat and makes the grid release its adhesive grip on the food a few seconds later, this removes the need to grease the grid before use.
– The Inferno has a completely black epoxy-coated frame with 4 wheels and a frame for safe storage of the gas tank.
– Suitable for propane gas.
– Grid surface area 1100x500 mm .

code	mm	Power kW [Hs]
700044	1260x580x(H)900	10

NEW!

OUTDOOR



700044

CHARCOAL BARBECUES

– 18/0 stainless steel with removable stands

OUTDOOR 18/0 STAINLESS STEEL



150603



150801

CHARCOAL BARBECUE PATIO

– Model Patio
– Fitted with 2 grids of 345x345 mm each

code	mm
150603	770x380x(H)760

CHARCOAL BARBECUE RESTO

– Model Resto
– Fitted with 3 grids of 345x345 mm each

code	mm
150801	1130x380x(H)760

BARBECUE ACCESSORIES



170038

BARBECUE SKEWERS

– Box of 100

code	length (mm)
170038	210



170328

170120

BARBECUE SKEWERS

code		length (mm)
170120	packed per 6	250
170328	packed per 6	350



556696



525609

WIRE BRUSH

– Wood with five rows of wire.

code	mm	
525609	290	
525623	290	2 on card



525517

WIRE BRUSH

– Wood with three rows of wire.

code	mm	
525517	290	per 2 on card



525401

COPPER BRUSH

– Wood with 8 rows of copper wire
– Steel scraper

code	mm
525401	72x315

BARBECUE APRON

– Canvas 280 g/m²
– Flame retardant coating

code	mm
556696	810x660

OVEN MITTS

– Certified protective gloves. CE compliant in accordance with the Personal Protective Equipment Directive 89/686/EEC.



556603

OVEN MITTS, COTTON

code	mm	packed per
556603	345	2



556627



556610

OVEN MITTS, FLAME RETARDANT COTTON

– Extra long to protect the forearm

code	mm	packed per
556610	430	2

OVEN MITTS, FIBERGLASS

– Extra protection against water

code	mm	packed per
556627	430	2

PATIO HEATERS

OUTDOOR S.S. STAINLESS STEEL



272602

PATIO HEATER

- Suitable for propane or butane gas
- Easy to transport thanks to its 2 wheels
- Including electronic ignition, gas hose and pressure regulator
- With anti-tilt protection
- Consumption: 1048 g/h

code	Power kW [Hs]	øxH mm
272602	12,7	770x2200
144916	protective cover	ø790x(H)2220



272701

PATIO HEATER - RETRACTABLE

- Suitable for propane or butane gas.
- Easy to transport thanks to its 2 wheels.
- Retractable shaft to facilitate transport and storage.
- Including electronic ignition, gas hose and pressure regulator.
- With anti-tilt protection.
- Retractable till (H)160 cm for storage and transport purposses.
- Consumption: 1048 g/h.

code	Power kW [Hs]	øxH mm
272701	12,7	770x1580-2200
144916	protective cover	ø790x(H)2220

OUTDOOR



272404

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.

code	Power kW [Hs]	øxH mm
272404	11,2	420x420x(H)2220
144909	protective cover	480x480x(H)2220



Easy to transport thanks to its 2 wheels



Including electronic ignition, gas hose and pressure regulator



Height-adjustable lamp - model 272701

MOBILE TROLLEYS

USER ASSEMBLY

S.S. STAINLESS STEEL



810668 810613 810651







CLEARING TROLLEY - 7 X GN 1/1

- Designed to fit GN 1/1 Trays/containers
- With working surface
- Tray locks on either side
- Fitted with four castors of which two have brakes
- Flatpack delivery

code	mm	work top (mm)
810668	380x550x(H)870	GN 1/1 - 530x325

MOBILE TROLLEY - 15 X GN 1/1

- GN 1/1 with 15 layers - interspaced at 80mm
- Tray locks on either side
- Fitted with four castors of which two have brakes
- Flatpack delivery

code	mm
810613	615x450x(H)1695

MOBILE TROLLEY 15 - 600X400

- 600x400 mm 15 layers - interspaced at 80mm
- Tray locks on either side
- Fitted with four castors of which two have brakes
- Flatpack delivery

code	mm
810651	690x515x(H)1695



810576

NEW!

Bumper protection on all castors



NEW!

810583

DOUBLE MOBILE TROLLEY - 30 X GN 1/1

– GN 1/1 with 30 layers - interspaced at 80mm.
– Tray locks on either side.
– Fitted with four castors of which two have brakes.
– Flatpack delivery.

code	mm
810576	740×550×(H)1730

MOBILE TROLLEY FOR DISHWASHER BASKETS - 7 X 500X500 MM

– For baskets 500x500 mm with 7 layers - interspaced at 200 mm.
– Tray locks on either side.
– Fitted with four castors of which two have brakes.
– Flatpack delivery.

code	mm
810583	555×500×(H)1695

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.
– Flatpack delivery.

code	mm
810569	740×550×(H)940

NEW!



810569



SERVING TROLLEY

- Made of stainless steel.
- Fitted with 2 shelves and sound insulation material underneath.
- Maximum load per tray 75 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between trays 550 mm.
- Flatpack delivery.

code	mm	work top (mm)
810002	910x590x(H)950	830x510

SERVING TROLLEY

- Made of stainless steel.
- 3 shelves with noise reducing material underneath.
- Maximum load per tray 75 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between trays 295 mm.
- Flatpack delivery.

code	mm	work top (mm)
810101	910x590x(H)950	830x510



NEW!



NEW!

SERVING TROLLEY WITH 5 SHELVES

- Made of stainless steel.
- Fitted with 5 shelves.
- Maximum load per tray 40 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between trays 267 mm.
- Flatpack delivery.

code	mm	work top (mm)
810125	860×540×(H)1560	830x510

SERVING TROLLEY WITH 4 SHELVES

- Made of stainless steel.
- Fitted with 4 shelves.
- Maximum load per tray 40 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between trays 267 mm.
- Flatpack delivery.

code	mm	work top (mm)
810118	860×540×(H)1260	830x510

STORAGE RACKS

USER ASSEMBLY | CHROME PLATED



812204

assembly instruction









STORAGE RACK WITH 5 SHELVES

- Maximum load per shelf 80 kg
- Fitted with adjustable feet
- Chrome-plated iron

code	mm
812204	455x910x(H)1830



USER ASSEMBLY | PP POLYPROPYLENE

SERVING TROLLEY POLYPROPYLENE

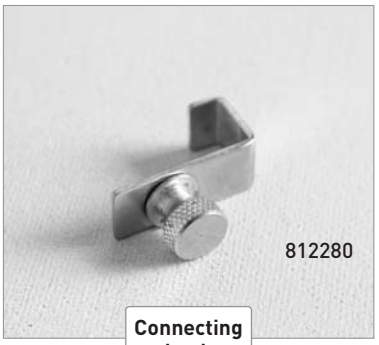
- Made of polypropylene
- Fitted with 3 shelves
- Maximum load per tray 50 kg
- Includes 4 castors, of which 2 with brakes, fitted with corner protection
- Distance between trays 340 mm

code	mm	work top (mm)
810200	800x410x(H)950	615x400

810200

STORAGE RACKS

– Anodized aluminium frame.
– With dishwasher safe polypropylene shelves.
– Easily expandable.
– Carrying capacity 150 kg, distributed across the surface.



Connecting hook



Easily expandable



Plastic shelves can be cleaned in a dishwasher



ALUMINIUM STORAGE RACK

code	mm
812273	1280x405x(H)1685
812280	connecting hook





Protective cover

PLATE TROLLEY

– For transport and storage of round plates.
– Made of high-quality polyethylene, sturdy structure.
– Adjustable plate chamber size from 11.5 cm to 31 cm.
– Maximum load 150 kg.
– Grips on the sides of trolley.
– 4 wheels, including 2 castor wheels with brakes.

code	mm
810217	960x720x(H)795

THERMO CATERING CONTAINER GN 1/1

- Made of LLDPE (Linear Low-Density Polyethylene).
- Double-walled, offers high insulation levels.
- Space between the walls is filled with special insulating material.
- Lid closes with 4 latches.

code	mm ext.	mm int.
707708	450x650x(H)300	GN 1/1 x (H)210



707708

THERMO CATERING CONTAINER GN 1/1

NEW!

- Made of LLDPE (Linear Low-Density Polyethylene).
- Double-walled, offers high insulation levels.
- Space between the walls is filled with special insulating material.
- Lid closes with 4 latches.
- With recessed handles at the side.

code	liter	mm ext.	mm int.
707715	25	650x450x(H)250	GN 1/1 x (H)160



707715

THERMOS JUG 20 L WITH TAP

NEW!

- Double walls made of high-quality polyethylene.
- Space between walls filled with polyurethane foam, assures excellent insulating properties.
- Leak proof lid closed with 2 latches.
- Shock-resistant, does not absorb any smells or flavours.
- Integrated transport grips.
- Recessed tap - protection against transport damage.

code	mm	liter
707722	460x300x(H)480	20



707722

INSULATED ICE CONTAINER - 112 L

NEW!

- Double walls made of high-quality polyethylene.
- Space between walls filled with dedicated insulating material.
- Helps store ice for a few days even in hot and humid conditions.
- Drain valve and gutter with removable drip tray separating ice from water.
- Sliding cover, large filling opening 430x300mm.
- Removable cover for easy ice loading.
- Wheels allowing easy handling and transport.
- Does not absorb food smells or flavours.
- 4 wheels, including 2 castor wheels with brakes.
- Inside dimensions: 600x430x(H)435mm.

code	mm	liter
707739	790x600x(H)740	112



707739

Gutter with drip tray



Drain valve



Removable cover



PE POLYETHYLENE STACKABLE



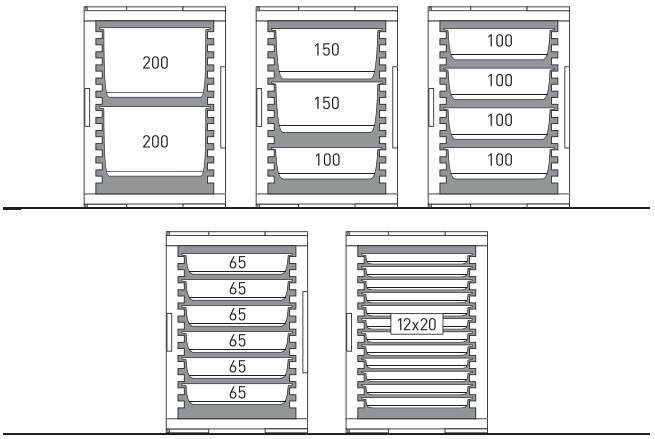
707609

THERMO CATERING CONTAINER

- Double-walled insulated polyethylene LDPE - impact resistant hard polyethylene
- Keeps hot and cold
- With 2 sturdy carrying handles and suitable for 1/1 Gastronorm trays
- Gastronorm tray 20 mm deep: 12 pieces
- Gastronorm tray 65 mm deep: 6 pieces
- Gastronorm tray 100 mm deep: 4 pieces
- Gastronorm tray 150 mm deep: 2 pieces plus 1 Gastronorm tray 100 mm deep
- Gastronorm tray 200 mm deep: 2 pieces

code		mm ext.
707609	Gastronorm 1/1	670x470x(H)670
707807	Trolley for thermo container 707609	725x530x(H)190

Examples of sets





707807



PP POLYPROPYLENE STACKABLE

THERMO CATERING BOX

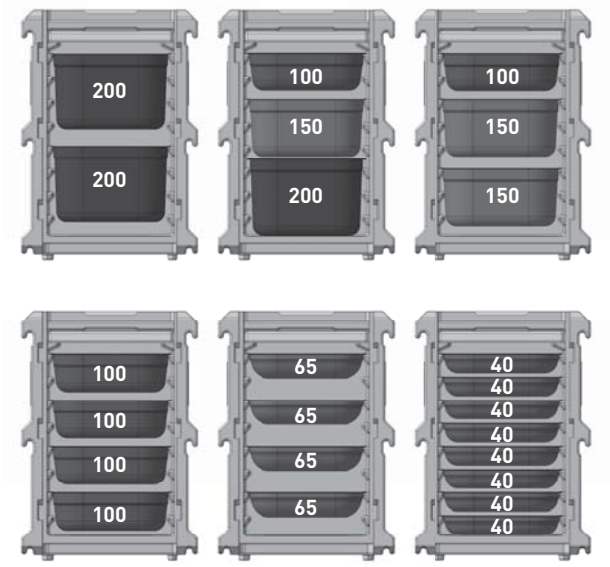
- Ultra-lightweight, durable container with perfectly sealable opening.
- Suitable for Gastronorm 1/1 containers.
- With 8 grooves spaced 61 mm apart to slide-in GN containers.
- The high stacking ledges with locking profile ensures stable stacking without sliding.

code		liter	mm ext.	mm int.
707999	Gastronorm 1/1	100	635x465x(H)660	550x335x(H)545



707999

Examples of sets







THERMOBOX KITCHEN LINE

PP POLYPROPYLENE STACKABLE

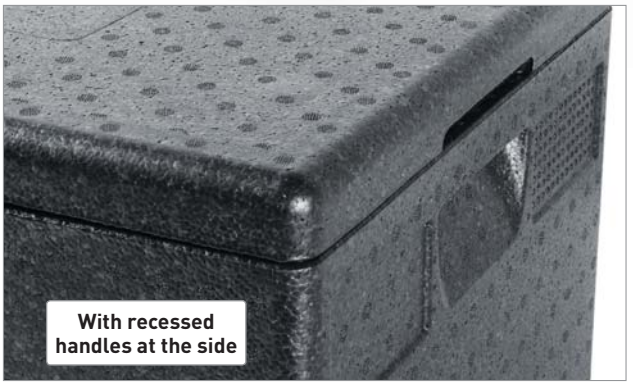
– Perfect for transport of hot or cold products.
– The shaped foam polypropylene (EPP) containers offer high insulation levels.
– Withstands temperatures ranging from -20°C to +110°C.
– With recessed handles at the side.

707968



707951





THERMOBOX KITCHEN LINE GN 1/1

code	liter	mm ext.	mm int.
707906	40	600x400x(H)285	538x338x(H)234
707968	46	600x400x(H)320	538x338x(H)257

THERMOBOX KITCHEN LINE EURONORM - 600x400

code	liter	mm ext.	mm int.
707951	53	685x485x(H)260	625x425x(H)200
707944	80	685x485x(H)360	625x425x(H)300



707975

THERMOBOX KITCHEN LINE - PIZZA

code	liter	mm ext.	mm int.
707975	21	410x410x(H)240	350x350x(H)175

HENDI FOOD SERVICE EQUIPMENT



707982



Very resistant and springy frame



With ergonomic handles to transport



Dedicated dimple for easy opening

THERMOBOX PROFI LINE

- Perfect for transport of hot or cold products.
- The special heat-sealed inner lining provides reinforcement, facilitates easy cleaning and substantially improves the useful life.
- The thermobox is suitable for containers sizes up to Gastronorm 1/1.
- Expanded polypropylene (EPP) boxes have a sealed structure which provides exceptional insulation, up to 50% better than other Hendi thermoboxes.
- Temperature resistant from -20°C up to 110°C
- Practical integrated handles allow for comfortable carrying.
- The thermoboxes are stackable both with and without lids.

code	liter	mm ext.	mm int.	
707982	39	674x400x(H)287	538x338x(H)217	Gastronorm 1/1



Extremely smooth internal surface

INSULATED PORTABLE CONTAINERS

STACKABLE S.S. STAINLESS STEEL



710203



The same diameters make them easier to stack and transport



Air valve



Ergonomic handles

Double lid secured with a seal and equipped with 6 latches



Flexible material protects the container and the floor against damage



Space between the walls is filled with special insulating material which keeps hot or cold temperature of food for up to 6-8 hours

NEW!

INSULATED PORTABLE CONTAINER

- Space between the walls is filled with special insulating material which keeps hot or cold temperature of food for up to 6-8 hours
- Double lid secured with a seal and equipped with 6 latches
- Air valve
- Two handles for transport
- Flexible material protects the container and the floor against damage
- Stackable up to 35 l

code	liter	mm ext.
710104	10	ø330x(H)200
710111	15	ø330x(H)280
710203	20	ø330x(H)310
710210	25	ø330x(H)430
710302	35	ø330x(H)550
710319	50	ø480x(H)380

S.S. STAINLESS STEEL

NEW!




Air valve


Ergonomic handles

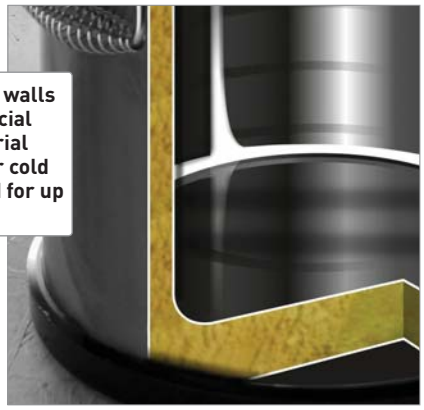
Double lid secured with a seal and equipped with 6 latches


Flexible material protects the container and the floor against damage

INSULATED PORTABLE CONTAINER WITH TAP

- Space between the walls is filled with special insulating material which keeps hot or cold temperature of food for up to 6-8 hours
- Double lid secured with a seal and equipped with 6 latches
- Air valve
- Two handles for transport
- Flexible material protects the container and the floor against damage
- Stackable up to 35 l

code	liter	mm ext.
710128	10	ø330x(H)220
710135	15	ø330x(H)280
710227	20	ø330x(H)360
710234	25	ø330x(H)430
710326	35	ø330x(H)570
710333	50	ø480x(H)380


Space between the walls is filled with special insulating material which keeps hot or cold temperature of food for up to 6-8 hours

Stainless steel furniture for self-assembly.
Fast and easy fastening.
Compact packaging - low shipping costs.



1 KNOCKED-DOWN FURNITURE
DELIVERED IN A HANDY PACKAGE



ALL ELEMENTS
ARE READY-TO-ASSEMBLE,
SCREWS AND HEX KEY INCLUDED
2

SOLID MODEL
READY TO USE
IN 5 MINUTES!



4

QUICK ASSEMBLY OF LEGS
USING HEX KEY
AND SCREWS



3



ADJUSTMENT HEX KEY
FOR QUICK ASSEMBLY



SOLID FASTENING OF LEGS
USING TWO SCREWS



STABLE LEVELLING
AND HEIGHT ADJUSTMENT

WORK TABLE - FOR SELF-ASSEMBLY

– Made of AISI 430 stainless steel
– Adjustable feet on square profile
– Worktop reinforced with a steel profile

code	mm
811276	1000x600x(H)850
811283	1200x600x(H)850
811290	1400x600x(H)850



811276

WORK TABLE WITH BACKSPLASH - FOR SELF-ASSEMBLY

– Made of AISI 430 stainless steel
– Adjustable feet on square profile
– Worktop reinforced with a steel profile
– With a 40mm backsplash – to maintain hygiene

code	mm
811238	800x600x(H)850
811245	1000x600x(H)850
811252	1200x600x(H)850
811269	1400x600x(H)850



811245

WORK TABLE WITH SHELF - FOR SELF-ASSEMBLY

– Made of AISI 430 stainless steel
– Adjustable feet on square profile
– Worktop and shelf reinforced with a steel profile

code	mm
811511	1000x600x(H)850
811528	1200x600x(H)850
811535	1400x600x(H)850
811542	1600x600x(H)850
811559	1800x600x(H)850



811511

WORK TABLE WITH SHELF - FOR SELF-ASSEMBLY

– Made of AISI 430 stainless steel
– Adjustable feet on square profile
– Worktop and shelf reinforced with a steel profile
– With a 40mm backsplash – to maintain hygiene

code	mm
811450	800x600x(H)850
811467	1000x600x(H)850
811474	1200x600x(H)850
811481	1400x600x(H)850
811498	1600x600x(H)850
811504	1800x600x(H)850



811450

S.S. STAINLESS STEEL



811641

WORK TABLE CABINET WITH SLIDING DOORS - WELDED

- Made of AISI 430 stainless steel
- Welded framework
- Worktop reinforced with a steel profile
- With a 40mm backsplash – to maintain hygiene
- Adjustable feet on square profile
- 1 removable shelf, non-adjustable
- Sliding doors mounted on roller bearings
- Vertical door handle

code	mm
811641	800x600x(H)850
811658	1000x600x(H)850
811665	1200x600x(H)850
811672	1400x600x(H)850
811689	1600x600x(H)850

S.S. STAINLESS STEEL

NEW!



811818

SINK

- AISI 304 acid resistant, stainless steel sink
- Wall-mounted
- Internal dimensions 350x250x(H)100mm
- ø35mm opening for Hendi 970522 tap
- ø52mm drain compatible with standard traps

code	mm
811818	400x295x(H)145

S.S. STAINLESS STEEL USER ASSEMBLY

NEW!



811849

SINGLE SINK TABLE - FOR SELF-ASSEMBLY

- Sink and worktop made of AISI 304 acid resistant stainless steel
- 400x400x(H)250mm sink
- Adjustable feet on square profile
- With a 40mm backsplash – to maintain hygiene
- ø30mm opening for Hendi 970515 and 970508 taps
- ø52mm drain compatible with standard traps

code	mm
811849	600x600x(H)850

S.S. STAINLESS STEEL USER ASSEMBLY

NEW!



811856

TWO SINK TABLE - FOR SELF-ASSEMBLY

- Sink and worktop made of AISI 304 acid resistant stainless steel
- 400x400x(H)250mm sink
- Adjustable feet on square profile
- Shelf reinforced with a steel profile
- With a 40mm backsplash – to maintain hygiene
- ø30mm opening for Hendi 970515 and 970508 taps
- ø52mm drain compatible with standard traps

code	mm
811856	600x600x(H)850

SINGLE RIGHT SINK TABLE - FOR SELF-ASSEMBLY

- Sink and worktop made of AISI 304 acid resistant stainless steel
- Top with a 10mm recess in the front and at the sides
- 400x400x(H)250mm sink
- Adjustable feet on square profile
- Worktop reinforced with a steel profile
- With a 40mm backsplash – to maintain hygiene
- ø30mm opening for Hendi 970515 and 970508 taps
- ø52mm drain compatible with standard traps

code	mm
811566	800x600x(H)850
811573	1000x600x(H)850



811566

SINGLE RIGHT SINK TABLE WITH SHELF - FOR SELF-ASSEMBLY

- Sink and worktop made of AISI 304 acid resistant stainless steel
- Top with a 10mm recess in the front and at the sides
- 400x400x(H)250mm sink
- Adjustable feet on square profile
- Worktop and shelf reinforced with a steel profile
- With a 40mm backsplash – to maintain hygiene
- ø30mm opening for Hendi 970515 and 970508 taps
- ø52mm drain compatible with standard traps

code	mm
811863	800x600x(H)850
811870	1000x600x(H)850



NEW!

811870

TWO SINK TABLE - FOR SELF-ASSEMBLY

- Sinks and worktop made of AISI 304 acid resistant stainless steel
- Top with a 10mm recess in the front and at the sides
- 2 400x400x(H)250mm sinks
- Adjustable feet on square profile
- With a 40mm backsplash – to maintain hygiene
- ø30mm opening for Hendi 970515 and 970508 taps
- ø52mm drain compatible with standard traps

code	mm
811580	1000x600x(H)850



811580

TWO SINK TABLE WITH SHELF - FOR SELF-ASSEMBLY

- Sinks and worktop made of AISI 304 acid resistant stainless steel
- 2 400x400x(H)250mm sinks
- Adjustable feet on square profile
- With a 40mm backsplash – to maintain hygiene
- Shelf reinforced with a steel profile
- ø30mm opening for Hendi 970515 and 970508 taps
- ø52mm drain compatible with standard traps

code	mm
811887	1000x600x(H)850



NEW!

811887

S.S. STAINLESS STEEL

NEW!



811832

SINGLE BASIN TABLE - WELDED

- Welded basin
- Embossed area - drop towards the trap, envelope-shaped
- Basin made of AISI 304 acid resistant stainless steel
- Adjustable feet on square profile
- With a 40mm backsplash – to maintain hygiene
- ø30mm opening for Hendi 970515 and 970508 taps
- ø52mm drain compatible with standard traps

code	mm	basin (mm)
811825	800x600x(H)850	686x443x(H)300
811832	1000x600x(H)850	886x443x(H)300

S.S. STAINLESS STEEL | USER ASSEMBLY

NEW!



811900

UNLOADING TABLE FOR DISHWASHERS – FOR SELF-ASSEMBLY

- Worktop made of AISI 304 stainless steel
- Worktop with lower edge and with 510 mm wide basket guide
- Equipped with a catch for hood dishwashers
- Adjustable feet on square profile
- Worktop reinforced with a steel profile

code	mm
811900	1000x600x(H)850

S.S. STAINLESS STEEL | USER ASSEMBLY

NEW!



811917

LOADING TABLE WITH SINK FOR DISHWASHER – FOR SELF-ASSEMBLY

- Sinks and worktop made of AISI 304 acid resistant stainless steel
- Worktop with lower edge and with 510 mm wide basket guide
- Equipped with a catch for hood dishwashers
- Right or left version
- 400x400x(H)250mm sink
- Adjustable feet on square profile
- With a 40mm backsplash – to maintain hygiene
- Worktop reinforced with a steel profile
- ø52mm drain compatible with standard traps

code	mm	type
811917	1000x600x(H)850	left
811924	1000x600x(H)850	right



811719

SINGLE ADJUSTABLE WALL SHELF

- Made of AISI 430 stainless steel
- With backsplash for maintaining hygiene
- Removable for cleaning

code	mm
811719	800x300x(H)250
NEW! 811788	1000x300x(H)250
NEW! 811795	1200x300x(H)250
NEW! 811801	1400x300x(H)250



811726

DOUBLE ADJUSTABLE WALL SHELF

- Made of AISI 430 stainless steel
- Two levels, with backsplash for maintaining hygiene
- Removable for cleaning

code	mm
NEW! 811771	800x300x(H)600
811726	1000x300x(H)600
811733	1200x300x(H)600
811740	1400x300x(H)600

HANGING CUPBOARD WITH SLIDING DOORS - WELDED

- Made of AISI 430 stainless steel
- Welded framework
- Removable, non-adjustable shelf
- Sliding doors mounted on roller bearings
- Vertical door handle
- Hung on hooks

code	mm
811207	1000x300x(H)600
811214	1200x400x(H)600



811207

PASS-THROUGH CUPBOARD WITH SLIDING DOORS – FOR SELF-ASSEMBLY

- Made of AISI 430 stainless steel
- Self-assembly
- 2 removable shelves, non-adjustable
- 2 fixed shelves (bottom and middle shelf)
- 8 sliding doors on roller bearings
- Vertical door handle
- Adjustable feet on square profile

code	mm
811634	800x500x(H)1800
811108	1000x600x(H)1800

NEW!



811634

STORAGE RACK WITH 4 SHELVES – FOR SELF-ASSEMBLY

- Made of AISI 430 stainless steel
- Feet made of 30x30mm profile
- Adjustable feet ±15mm
- Maximum load per shelf 70kg/m^2
- Shelves reinforced with a steel profile

code	mm
812501	600x400x(H)1800
812518	800x400x(H)1800
812525	1000x400x(H)1800
812532	1000x500x(H)1800
812549	1200x500x(H)1800
812556	1000x600x(H)1800
812563	1200x600x(H)1800



812525

STORAGE RACK WITH 4 PERFORATED SHELVES – FOR SELF-ASSEMBLY

- Made of AISI 430 stainless steel
- Feet made of 30x30mm profile
- Adjustable feet ±15mm
- Maximum load per shelf 70kg/m^2

code	mm
812570	1000x500x(H)1800
812587	1200x500x(H)1800



812587

DISHWASHERS KITCHEN LINE

- AISI 304 high quality stainless steel housing
- Sturdy isolated door with reinforced hinges
- High dishwashing quality guaranteed thanks to highly efficient pump and arms with separate water lines
- Ergonomic rack rails free of sharp elements
- Low operating cost, low water consumption – even as little as 2l per cycle (depending on the model)
- Scalding temperature +85°C

18/10 STAINLESS STEEL





231708



Starter kit of liquids included!

CUP DISHWASHER KITCHEN LINE 35 X 35

- Manually controlled
- Lower spray arms with separate water lines
- Dishwasher chamber clearance height: 220 mm
- Number of cycles: 1
- Cycle length: 2 min
- Water consumption per cycle: 2 l
- Output: up to 30 racks per hour
- Product includes: one 350x350 mm universal rack, a cutlery basket, a rinse-aid dispenser
- Tank (capacity/power): 9 l / 2 kW
- Boiler (capacity/power): 3 l/ 2,4 kW
- Pump: 0,2 kW / 0,3 kM
- Weight: 30 kg

code		mm	kW	V
231708	with rinse-aid dispenser	450x465x(H)660	2,5	230
231722	with rinse-aid dispenser and drain pump	450x465x(H)660	2,5	230
231746	floor stand for cup dishwasher			



231203



Starter kit of liquids included!

GLASS DISHWASHER KITCHEN LINE 40 X 40

- Manually controlled
- Upper and lower spray arms with separate water lines
- Dishwasher chamber clearance height: 270 mm
- Number of cycles: 1
- Cycle length: 2 min
- Water consumption per cycle: 2 l
- Output: up to 30 racks per hour
- Product includes: one 400x400 mm universal rack, a cutlery basket, a rinse-aid dispenser
- Tank (capacity/power): 11 l / 2 kW
- Boiler (capacity/power): 3 l/ 2,4 kW
- Pump: 0,37 kW / 0,5 kM
- Weight: 38 kg

code		mm	kW	V
231203	with rinse-aid dispenser	495x515x(H)735	2,8	230
231401	with rinse-aid dispenser and drain pump	495x515x(H)735	2,8	230
231494	floor stand for glass dishwasher			

DISHWASHER KITCHEN LINE 50 X 50

– Manually controlled
– Upper and lower spray arms with separate water lines
– Dishwasher chamber clearance height: 340 mm
– Number of cycles: 1
– Cycle length: 3 min
– Water consumption per cycle: 2,8 l
– Output: up to 20 racks per hour
– Product includes: one 500x500 mm universal rack, one 500x500 mm plate rack, a cutlery basket, a rinse-aid dispenser
– Tank (capacity/power): 24 l / 2,8 kW
– Boiler (capacity/power): 7 l/ 2,4 kW
– Pump: 0,55 kW / 0,75 kM
– Weight: 60 kg

code		mm	kW	V
231463	with rinse-aid dispenser	580x600x(H)825	6,6	400
231418	with rinse-aid dispenser and drain pump	580x600x(H)825	6,6	400
231487	floor stand for dishwasher			



Starter kit of liquids included!



231463

HOOD DISHWASHER KITCHEN LINE

– Manually controlled
– Dishwasher chamber clearance height: 420 mm
– Upper and lower spray arms with separate water lines
– Number of cycles: 2
– Cycle length: short cycle (1 min) for lightly soiled loads, long cycle (3 min) for heavily soiled loads
– Water consumption per cycle: 2,8 l (irrespective of cycle length)
– Output: up to 60 racks per hour for the 1-minute cycle, up to 20 racks per hour for the 3-minute cycle
– Product includes: one universal rack, one 500x500 mm plate rack, a cutlery basket, a rinse-aid dispenser
– Side and front-loaded
– Tank (capacity/power): 20 l / 4 kW
– Boiler (capacity/power): 10 l/ 9 kW
– Pump: 0,75 kW / 1 kM
– Weight: 130 kg

code		mm	kW	V
231470	with rinse-aid dispenser	645x710x(H)1490/1940	9,8	400
231456	with rinse-aid dispenser and drain pump	645x710x(H)1490/1940	9,8	400



Starter kit of liquids included!



231470

ADJUSTABLE ELECTRONIC DETERGENT PUMP

– Electronic dispenser of washing detergent
– Setting of the cycle done by means of a timer
– Assembly accessories: 4 m transparent rubber tube, polypropylene filter, stainless steel ballast, injecting connector

code	mm	output (l/h)	W	V
231142	82x103x(H)92	0,5-3	8	230



231142

DISHWASHERS PROFI LINE

- AISI 304 stainless steel housing
- Sturdy double door with reinforced hinges
- User-friendly digital panel
- High dishwashing quality guaranteed thanks to highly efficient pump and arms with separate water lines
- Ergonomic rack rails free of sharp elements
- Low operating cost, low water consumption – even as little as 2l per cycle (depending on the model)
- 5 washing cycles (1, 2, 3, 4, to 10 min.), self-cleaning water drain
- The 'Thermostop' system guarantees scalding temperature of +85°C
- 'Soft Start' function – pump activates slowly, delicately feeding water until maximum power is achieved

18/10 STAINLESS STEEL





975176



Starter kit of liquids included!

CUP DISHWASHER PROFI LINE 35 X 35

- Electronically controlled
- Dishwasher chamber clearance height: 220 mm
- Lower spray arms with separate water lines
- Number of cycles: 5
- Cycle length: 1, 2, 3, 4 and 10 min.
- Water consumption per cycle: 2 l (irrespective of cycle length)
- Output: up to 60 racks per hour for the 1-minute cycle
- Product includes: one 350x350 mm universal rack, a cutlery basket, a rinse-aid dispenser
- Tank (capacity/power): 9 l / 2 kW
- Boiler (capacity/power): 3 l/ 2,4 kW
- Pump: 0,2 kW / 0,3 kM
- Weight: 30 kg

code		mm	kW	V
975176	with rinse-aid dispenser	450x465x(H)660	2,5	230
975183	with rinse-aid dispenser and drain pump	450x465x(H)660	2,5	230
231746	floor stand for cup dishwasher			



975190



Starter kit of liquids included!

GLASS DISHWASHER PROFI LINE 40 X 40

- Electronically controlled
- Upper and lower spray arms with separate water lines
- Dishwasher chamber clearance height: 270 mm
- Number of cycles: 5
- Cycle length: 1, 2, 3, 4 and 10 min.
- Water consumption per cycle: 2 l (irrespective of cycle length)
- Output: up to 60 racks per hour for the 1-minute cycle
- Product includes: one 400x400 mm universal rack, a cutlery basket, a rinse-aid dispenser
- Tank (capacity/power): 11 l / 2 kW
- Boiler (capacity/power):3 l/ 2,4 kW
- Pump: 0,37 kW / 0,5 kM
- Weight: 38 kg

code		mm	kW	V
975190	with rinse-aid dispenser	495x515x(H)735	2,8	230
975206	with rinse-aid dispenser and drain pump	495x515x(H)735	2,8	230
231494	floor stand for glass dishwasher			

DISHWASHER PROFI LINE 50 X 50

– Electronically controlled
– Upper and lower spray arms with separate water lines
– Dishwasher chamber clearance height: 340 mm
– Number of cycles: 5
– Cycle length: 1, 2, 3, 4 and 10 mins
– Water consumption per cycle: 2,8 l (irrespective of cycle length)
– Output: up to 60 racks per hour for the 1-minute cycle
– Product includes: one 500x500 mm universal rack, one 500x500 mm plate rack, a cutlery basket, a rinse-aid dispenser
– Tank (capacity/power): 24 l / 2,8 kW
– Boiler (capacity/power): 7 l/ 2,4 kW
– Pump: 0,55 kW / 0,75 kM
– Weight: 60 kg

code		mm	kW	V
975213	with rinse-aid dispenser	580x600x(H)825	6,6	400
975220	with rinse-aid dispenser and drain pump	580x600x(H)825	6,6	400
231487	floor stand for dishwasher			



Starter kit of liquids included!



975213

HOOD DISHWASHER PROFI LINE

– Electronically controlled
– Upper and lower spray arms with separate water lines
– Dishwasher chamber clearance height: 420 mm
– Number of cycles: 5
– Cycle length: 1, 2, 3, 4 and 10 mins
– Water consumption per cycle: 2,8 l (irrespective of cycle length)
– Output: up to 60 racks per hour for the 1-minute cycle
– Product includes: one universal rack, one 500x500 mm plate rack, a cutlery basket, a rinse-aid dispenser
– Side and front-loaded
– Tank (capacity/power): 20 l / 4 kW
– Boiler (capacity/power): 10 l/ 9 kW
– Pump: 0,75 kW / 1 kM
– Weight: 130 kg

code		mm	kW	V
975237	with rinse-aid dispenser	645x710x(H)1490/1940	9,8	400
975244	with rinse-aid dispenser and drain pump	645x710x(H)1490/1940	9,8	400



Starter kit of liquids included!



975237

ADJUSTABLE ELECTRONIC DETERGENT PUMP

– Electronic dispenser of washing detergent
– Setting of the cycle done by means of a timer
– Assembly accessories: 4 m transparent rubber tube, polypropylene filter, stainless steel ballast, injecting connector

code	mm	output (l/h)	W	V
231142	82x103x(H)92	0,5-3	8	230



231142

DISHWASHERS TOP LINE

- Two-layer AISI 304 stainless steel housing
- Sturdy double door with reinforced hinges
- User-friendly digital panel with digital thermometers for wash and rinse water
- High dishwashing quality guaranteed thanks to highly efficient pump and arms with separate water lines
- Low operating cost, low water consumption – even as little as 2l per cycle
- Selection of washing programmes and self-cleaning water drain
- The 'Thermostop' system guarantees scalding temperature of +85°C
- 'Soft Start' function – pump activates slowly, delicately feeding water until maximum power is achieved
- Supply hose and discharge hose included

18/10 STAINLESS STEEL



975558



DISHWASHERS TOP LINE

- Electronically controlled
- Max. dish height: 325 mm
- 3 washing cycles: 2, 3 and 4 mins
- Output: 30-20-15 racks/hour
- Output 540-360-270 plates/hour.
- Water consumption per cycle: 2,8 l
- Additional cooling rinse at the end of the cycle
- The 'Thermostop' system guarantees scalding temperature of +85°C
- 'Soft Start' function – pump activates slowly, delicately feeding water until maximum power is achieved
- Diagnostic programme – determining failures and errors
- Temperature display
- Rack frame made of steel tubes ø 6 mm
- Press-formed washing chamber
- Rinse-aid dispenser
- Detergent dispenser
- Drain pump
- Tank capacity/power: 24 l/2,8 kW
- Boiler capacity/power: 7 l/6 kW
- Wash pump: 0,55 kW/0,75 kM
- Product includes: one glass rack, one 500x500mm plate rack, one cutlery basket
- Required intake pressure: 2-4 bar

code	mm	kW	V	weight (kg)
975558	595x600x(H)845	6,6	400	65







TRAY AND POT WASHER TOP LINE

- Electronically controlled
- Max. dish height: 410 mm
- 3 washing cycles: 2, 3 and 4 mins
- Output: 30-20-15 racks/hour
- Output 180-120-90 trays/hour
- Water consumption per cycle: 2,8 l
- 2-stage filtering of wash water
- Additional cooling rinse at the end of the cycle
- Stainless spray arms
- Welded washing chamber
- Angle bar rack rails
- Actuator operated door, soft opening
- The 'Thermostop' system guarantees scalding temperature of +85°C
- Diagnostic programme – determining failures and errors
- Temperature display
- Rinse-aid dispenser
- Detergent dispenser
- Drain pump
- Tank capacity/power: 24 l/2,8 kW
- Boiler capacity/power: 7 l/6 kW
- Wash pump: 0,55 kW/0,75 kM
- Product includes: one 500x500 mm universal rack, one 500x600 mm tray rack for 400x600mm trays, one cutlery basket
- Required intake pressure: 2-4 bar

code	mm	kW	V	weight (kg)
975589	640x718x(H)850	6,6	400	75

POT WASHER TOP LINE

- Electronically controlled
- Max. dish height: 640 mm
- 3 washing cycles: 2, 4 and 8 mins
- Output: 30-15-7 racks/hour
- Water consumption per cycle: 4 l
- Stainless spray arms
- Flat rack rails
- Press-formed washing chamber
- 2-stage wash water filtering system
- Diagnostic programme – determining failures and errors
- Temperature display
- Rinse-aid dispenser
- Detergent dispenser
- Adjustable steel legs
- Tank capacity/power: 37 l/2,5 kW
- Boiler capacity/power: 7 l/6 kW
- Wash pump: 1,4 kW
- Product includes: one 560x620 mm stainless steel rack
- Required intake pressure: 2-4 bar

code	mm	kW	V	weight (kg)
975596	720x780x(H)1730/1930	8	400	155





HOOD DISHWASHERS TOP LINE

– Electronically controlled
– Max. dish height: 400 mm
– 4 washing cycles: 1, 2, 4 and 10 mins
– Output: 60-30-15-6 racks/hour
– Output 1080-540-270-108 plates/hour
– Water consumption per cycle: 2,8 l
– Rack rails made of steel tubes ø6 mm
– Press-formed washing chamber
– Steel, adjustable legs
– 2-stage wash water filtering system
– Additional cooling rinse at the end of the cycle
– The 'Thermostop' system guarantees scalding temperature of +85°C
– Diagnostic programme – determining failures and errors
– Temperature display
– Rinse-aid dispenser
– Detergent dispenser
– Two separate wash pumps – upward and downward
– Tank capacity/power: 20 l/4 kW
– Boiler capacity/power: 10 l/9 kW
– Wash pump: 0,55 kW
– Product includes: one universal rack, two 500x500 mm plate racks, one double cutlery basket
– Required intake pressure: 2-4 bar

code	mm	kW	V	weight (kg)
975565	645x735x(H)1555/1990	9,8	400	140



DISHWASHER RACKS & TOTE BOX

PP POLYPROPYLENE


877050


877043


877036


877029


877012


877548


877531


877524


877517


877500

DISHWASHER BASKET FOR GLASSWARE

code	mm	
877050	500x500x(H)104	9-compartment
877043	500x500x(H)104	16-compartment
877036	500x500x(H)104	25-compartment
877029	500x500x(H)104	36-compartment
877012	500x500x(H)104	49-compartment

EXTENDER FOR DISHWASHER BASKET

code	mm	
877548	500x500x(H)45	9-compartment
877531	500x500x(H)45	16-compartment
877524	500x500x(H)45	25-compartment
877517	500x500x(H)45	36-compartment
877500	500x500x(H)45	49-compartment


877005


877104


877203

DISHWASHER UNIVERSAL BASKET

- Suitable for cups, pots, bowls, etc.
- The structure allows for maximum flow of water between the dishes in all directions
- With coarse mesh bottom

code	mm
877005	500x500x(H)100

DISHWASHER BASKET FOR PLATES

- The structure allows for maximum flow of water between the dishes in all directions
- With pre-shaped pins
- The spaces between separators create the optimum tilt of plates necessary for effective washing

code	mm
877104	500x500x(H)100

DISHWASHER BASKET FOR CUTLERY

- The structure allows for maximum flow of water between the dishes in all directions
- The fine mesh bottom prevents cutlery from falling through

code	mm
877203	500x500x(H)100



877128

DISHWASHER BASKET FOR CUPS

– The structure allows for maximum flow of water between the dishes in all directions
– 16 sections

code	mm
877128	500x500x(H)100



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 to trays and other long items

code	mm
877111	500x500x(H)100

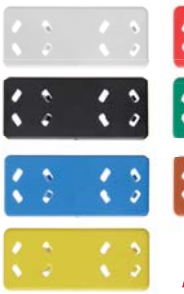
NEW!



877180

LID FOR RACKS

code	mm
877180	500x500



NEW!

CLIPS FOR RACKS

code	colour
877234	white
877241	black
877258	blue
877265	yellow
877272	red
877289	green
877296	brown



871102

PE POLYETHYLENE

CUTLERY BASKET

– 8 sections with handle

code	mm
871102	425x205x(H)150



871300 871324

CUTLERY BASKET

code	mm	
871324	125x84x(H)135	blue



USER ASSEMBLY

NEW!

810583

MOBILE TROLLEY FOR DISHWASHER BASKETS - 7 X 500X500 MM

– For baskets 500x500 mm with 7 layers - interspaced at 200 mm.
– Tray locks on either side.
– Fitted with four castors of which two have brakes.
– Flatpack delivery.

code	mm
810583	555x500x(H)1695



PC POLYCARBONATE

NEW!

877173

TROLLEY FOR DISHWASHER RACKS

– 4 wheels, 2 revolving with brake and 2 fixed

code	mm
877173	575x545x(H)210



PC POLYCARBONATE

NEW!

877197

TROLLEY FOR DISHWASHER RACKS WITH HANDLE

– 4 wheels, 2 revolving with brake and 2 fixed.
– Stainless steel handle.

code	mm
877197	575x545x(H)920



975046

PROFESSIONAL DISHWASHING DETERGENT FOR COMMERCIAL DISHWASHER

- Concentrated alkaline detergent for machine dish washing
- Perfectly removes even severe and stubborn dirt
- Recommended for washing porcelain, plastics and cutlery
- Without chloride or phosphates
- Suitable for every water hardness
- Recommended for use in commercial dishwashers in restaurants and mass catering establis

code		liter
975053	canister	10
975046	canister	20



975015

PROFESSIONAL RINSE AID FOR COMMERCIAL DISHWASHERS

- Concentrated acid rinse aid for machine dish washing
- Modern formula prevents calcium build up which makes the dishes shiny, smudge and spot-free without polishing
- Combined with HENDI dish washing detergent guarantees the most hygienic machine dish washing results

code		liter
975022	canister	5
975015	canister	10



975145

PROFESSIONAL CONCENTRATED SOLUTION FOR MANUAL DISHWASHING

- Professional dish washing liquid with excellent degreasing properties
- Leaves the dishes smudge, spot and deposit-free
- Does not require polishing or wiping dry
- Gentle for the skin, with moisturising properties

code		liter
975145	canister	5



699317

PROFESSIONAL DETERGENT FOR WASHING ALUMINIUM DISHES IN COMMERCIAL DISHWASHERS

- Liquid detergent with de-foaming and aluminium protection effect
- Used mainly for any type of equipment and parts such as containers, trays, pans, serving dishes, kitchen appliances and aluminium or stainless steel cutlery, plastics and porcelain
- Effectively remove grease, protein, starch and dough
- Has a de-foaming effect which guarantees total cleanliness of the washing cycle
- Please check the detergent's effect on anodised aluminium

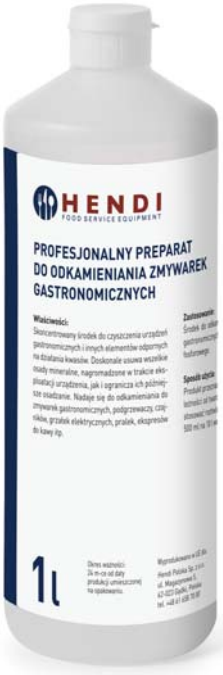
code		liter
699317	canister	20



975039



975114



975008

PROFESSIONAL GRILL AND OVEN CLEANER

- A powerful cleaner removing baked and greasy dirt from surfaces resistant to alkalis
- Perfectly removes burnt oil, charred food residues and smoky traces
- Leaves the surface free of any deposits
- Effectively cleans grills, ovens, spit-roasters, grids and electric cooker heaters, pans, smoking chambers etc.
- Does not damage enamel coated surfaces

code		liter
975039	bottle	1
975114	bottle	0,5

PROFESSIONAL DESCALER FOR COMMERCIAL DISHWASHERS

- Concentrated scale remover for catering equipment and other acid-resistant elements
- Perfectly removes any mineral deposits built up during the operation of the equipment and prevents further built-up
- Suitable for descaling commercial dishwashers, chafing dishes, washing machines, coffee machines etc.

code		liter
975008	bottle	1



231371



975169

PROFESSIONAL DESCALER/DELIMER

- Specialist descaling powder for all types of commercial dishwashers and boilers
- Effective at removing boiler scale
- Aluminium safe
- Average working solution: 2% to 5%

code		kg
231371	bottle	1

PROFESSIONAL STEEL POLISH AND CLEANER

- Suitable for washing and maintenance of stainless steel surfaces of equipment
- Effectively removes greasy dirt, fingerprints and dust
- Makes the cleaned surface shiny and leaves a protective film preventing deposits

code		liter
975169	bottle	0,5



231388

PROFESSIONAL COMBI OVEN CLEANER

– Highly alkaline formula for cleaning combi ovens

code		liter
231388	canister	10



231395

PROFESSIONAL COMBI OVEN RINSE

– Rinse for combi ovens with automatic washing systems for restaurant food production industry.
– Its unique formula binding soil particles allows for a smudge- and spot-free result
– Low foaming

code		liter
231395	canister	5



975152



231272

PROFESSIONAL, MULTI-PURPOSE KITCHEN CLEANER

– Effectively removes greasy and oily stains
– Its modern formula helps remove even stubborn dirt
– Leaves the cleaned surface smudge and sportfree
– The atomiser dispenses an adequate amount of liquid and helps penetrate hard to reach areas
– Suitable to day-to-day cleaning operations in a restaurant

code		liter
975152	bottle	0,5



231296



231289

PROFESSIONAL LIQUID MILK FROTHER CLEANER

– Recommended for all standard coffee makers with frothers
– Removes fat and protein build-up
– Suitable for outer surface cleaning
– Does not affect coffee taste
– Cleans and protects
– Descales
– For professional use only

code		liter
231296	bottle	1

PROFESSIONAL COFFEE MAKER CLEANER

– Powder cleaner with active oxygen removing tannins and coffee residue in coffee makers
– Removes coffee and tea residue from china and outer surfaces of insulated coffee/tea servers
– For professional use only

code		kg
231272	bottle	1

PROFESSIONAL COFFEE MAKER CLEANING TABLETS

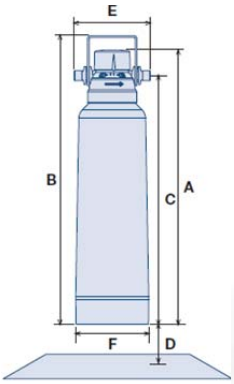
– Cleaning tablets with active oxygen for removal of tannins and coffee/tea residue in automatic coffee makers

code		kg
231289	250 tablets	0,5

BWT WATER FILTERS

– 5-stage filtration guarantees high quality of water
– Easily replaceable cartridges
– All cartridges fit into head 231913
– Bypass setting and adjusting – perfect for coffee makers











HEAD

– Connection thread (in/out)3/8"

code
231913

Characteristics	Head with M cartridge	Head with L cartridge	Head with 2XL cartridge
Output for dH°10 and bypass '1'	**2880 l**	**3945 l**	**9720 l**
Filter height with head without handle (A)	475 mm	500 mm	580 mm
Filter height with head with handle (B)	500 mm	530 mm	600 mm
Connection height (C)	425 mm	450 mm	520 mm
Distance from floor in wall mounting (D)	min. 65 mm	min. 65 mm	min. 65 mm
Installed length (E)	125 mm	125 mm	125 mm
Filter cartridge Ø (F)	130 mm	145 mm	185 mm
Connection thread (in/out)	3/8"	3/8"	3/8"
Required intake pressure	2-8 bar	2-8 bar	2-6 bar
Recommended water temperature	+4 to +30°C	+4 to +30°C	+4 to +65°C
Recommended ambient temperature	+4 to +40°C	+4 to +40°C	+4 to +40°C
Weight (dry/wet)	2,4 kg/4,2 kg	3,4 kg/5,9 kg	7,5 kg/11 kg



M CARTRIDGE FOR BWT WATER FILTERS

– For coffee makers, combi steamers, ice cubers
– Weight dry/wet: 2,4 kg/4,2 kg
– Output for dH°10 and bypass '1' - 2880 l

code	mm
231920	ø 130



L CARTRIDGE FOR BWT WATER FILTERS

– For coffee makers, combi steamers, ice cubers
– Weight dry/wet: 3,4 kg/5,9 kg
– Output for dH°10 and bypass '1' - 3945 l

code	mm
231937	ø 145



2XL CARTRIDGE FOR BWT WATER FILTERS

– For dishwashers
– Weight dry/wet: 7,5 kg/11 kg
– Output for dH°10 and bypass '1' - 9720 l

code	mm
231944	ø 185



231982



231999

SEMI-AUTOMATIC WATER SOFTENER

– Manual initiation of regeneration
– No hard water fed during regeneration
– Output for 10°dH – 1050 l
– Resin bed 4.0 l
– Regeneration tank: 11 kg
– Maximum temperature of feed water +40°C
– Maximum water flow: 30 l/min.
– Connection diameter 3/4''
– Regeneration salt consumption per 1 cycle: 0.7 kg
– Regeneration time: 66 min.
– Weight: 8,2 kg

code	working pressure	mm	V	W
231982	1.5-6.0 bar	250x365(H)465	230	12

AUTOMATIC WATER SOFTENER

– Automatical initiation of regeneration
– No hard water fed during regeneration
– Output for 10°dH – 1350 l
– Resin bed 4.5 l
– Regeneration tank: 11 kg
– Maximum temperature of feed water +40°C
– Maximum water flow: 35 l/min.
– Connection diameter 3/4''
– Regeneration salt consumption per 1 cycle: 0.7 kg
– Regeneration time: 66 min.
– Weight: 9 kg

code	working pressure	mm	V	W
231999	1.5-6.0 bar	250x365(H)450	230	12



231265

SALT TABLETS FOR WATER SOFTENING

– Ingredients: sodium chloride NaCl

code	
231265	bag 25 kg



WATER SOFTENERS

– 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 ftening 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

– For drinking water only
– Maximum allowable working pressure for water: 0,5-2,5 bar
– Max. water temperature: +1°C to +40°C
– Regeneration: uniodised salt only

code	filter capacity (20°F/30°F/40°F)	mm	liter	volume
231173	1800/1000/850	ø180x(H)440	8	1,3 kg
231180	2500/1700/1250	ø180x(H)560	12	2 kg
231197	3600/2300/1800	ø180x(H)730	16	3 kg

– The water softener can be installed everywhere with water flow not exceeding 35l/min**, and water temperature not exceeding 40°C
– 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



NEW!

231180



231876



231883



231890

WATER FILTERS BLUE LINE

NEW!

– Suitable for coffee machines, water boilers, vending machines, bakery and combi ovens, dishwashers, ice cube makers
– Innovative technology
– Removes calcium and magnesium compounds (so-called carbonate hardness) which prevents scale build-up that may damage the device or affect the quality of beverages
– Assures constant filtered water quality during its entire life cycle at approx. 5-7°dh
– Extends the life cycle of equipment, protects is against scale build-up on heating elements, boiler walls and water pipes, improves the quality of beverages
– Reduces servicing costs
– Simple installation and use, safe and easy to replace
– Performance depends on the hardness of supplied water
– Maximum water flow 5l/min
– Connection diameter ¾"

code	output (l)	mm
231876	1600	190x130x(H)310
231883	3200	310x130x(H)310
231890	4800	420x130x(H)310

TRASH BAG HOLDER

S.S. STAINLESS STEEL

- Frame made of stainless steel.
- Foot-operated clamping mechanism keeps the bag closed.
- 2 caster wheels with brakes.

code	mm
691021	420x580x(H)960



691021

Foot-operated clamping mechanism keeps the bag closed



NEW!

PP POLYPROPYLENE



663950

WET FLOOR SIGN

- Warning in 5 languages

code	mm
663950	300x(H)615



552001

TOTE BOX

PP POLYPROPYLENE

- Grey, with handles

code	mm
552001	555x410x(H)130



221808

HAND DRYER

- Electric
- Activation by motion detector
- Fitted with lead and plug
- Impact resistant metal casing in white epoxy finish

code	mm	W	V
221808	240x210x(H)265	1500	230



NEW!

With knee-operated faucet

810309

18/10 STAINLESS STEEL

KITCHEN SINK

- With knee-operated faucet and soap dispenser.
- 1/2" water connection.
- Basin and backsplash made of 18/10 stainless steel.

code	mm
810309	340x400x(H)595



281208

S.S.
STAINLESS STEEL



MULTIFUNCTIONAL STERILIZER

– Ideal for the disinfection of eggs and knives.
– Housing and grid made of stainless steel.
– Sterilization time:150 seconds.
– Circuit breaker protects from UV radiation.
– Disinfection is performed by 4 UV lamps.
– 30 eggs or 8 knives (max 30 cm) can be disinfected simultaneously.

code	mm	V	W
281208	358x512x(H)255	230	78



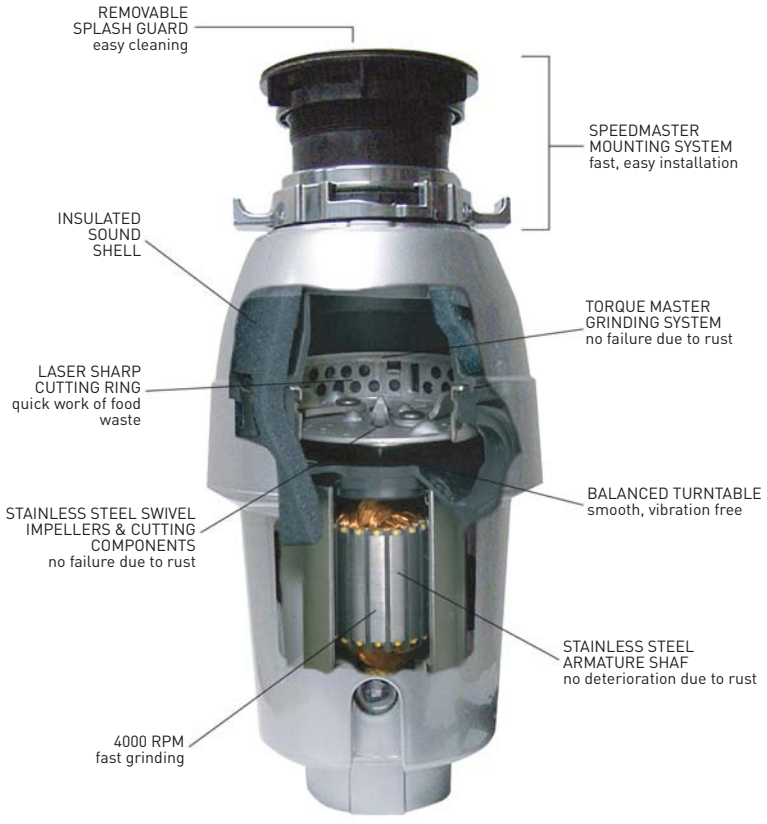
281222

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.

code	mm	V	W
281222	510x160x(H)610	230	36



Grinder chute plug



975084



Stainless steel swivel impellers & cutting



Disposer drain elbow



Removable splash guard

FOOD WASTE DISPOSER 550W

- Small waste disposal grinding device
- For restaurant industry
- Sound-dampening element
- Stainless mounting flange
- Stainless grinder components
- High-speed engine: 4000 RPM
- Sink hole required ø 90 mm
- Power supply cable included
- Self-lubricating bearing
- Quick and easy assembly
- Removable splash guard and grinder chute plug included

code	mm	V	W	weight (kg)
975084	ø 210x(H)406	230	550	5,9



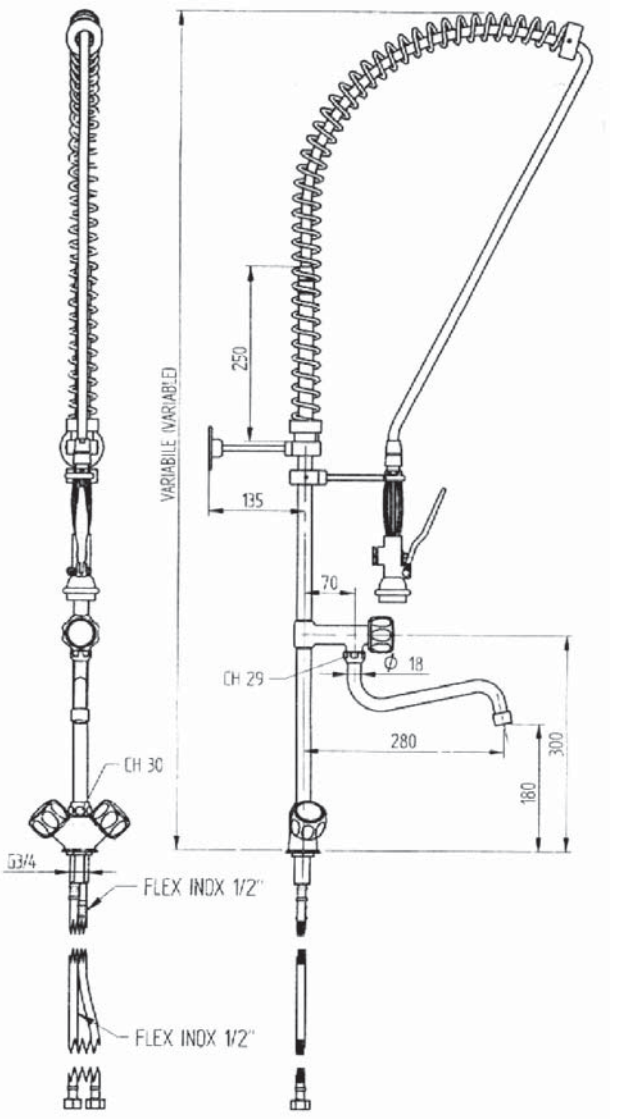
975091

FOOD WASTE DISPOSER SWITCH

- Sink or countertop hole required: ø 35-40 mm
- Air tube-clear: length 100 cm
- Power cord and plug: length 100 cm
- Air switch sensor enclosure: 130x75X(H)60 mm

code
975091





SELF-ASSEMBLY

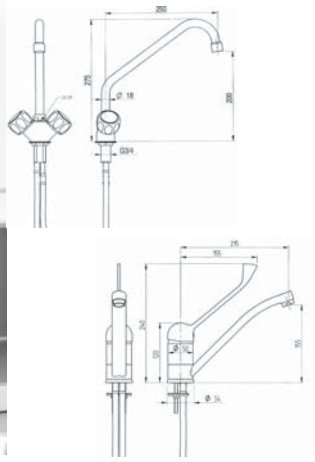
TAP WITH PULL OUT SPRAYER

- Single-hole pillar tap
- Sprayer resistant to high pressure water flow
- Plastic sprayer casing
- Adjustable column support
- Wall mount (optional shortening)
- Connection hoses: 1/2"
- Table hole required: ø 30 mm
- Spout reach 280 mm

code
970515

970515







970508

970522

SINK PILLAR TAP

– Single-hole, knob-controlled
– Connection hoses: 1/2"
– Table hole required: ø 30 mm
– Swivel spout, knob-controlled
– Reach 250 mm

code
970508

LONG LEVER WASHBASIN TAP

– Single-hole
– Connection hoses: 3/8"
– Table hole required: ø 35 mm
– Reach 215 mm

code
970522



975718

GREASE TRAP

– Prevents grease from blocking the sewer system
– For indoor use (dishwashing areas, kitchens)
– Stainless steel
– Gasketed lid secured with four clamps
– In/out connections ø50 mm
– Two vertical interior baffles separating grease and silt
– Ball valve for grease removal
– Compact size



code	mm	liter
975718	670x340x(H)310	30
975725	745x410x(H)400	60



560105

'LE GRAND CHEF' CHEF'S HAT – 10 PCS

- Viscose, pleated, white
- Absorbent, soft and breathable
- Adjustable size (55-62 cm)

code	mm
560105	280x(H)300



560044

CHEF'S HAT – 10 PCS

- Pleated nonwoven PP material
- Perforated crown
- Adjustable size

code	mm
560044	280x(H)230



560037

FORAGE HAT – PAPER – 100 PCS.

- White with blue strip
- Perforated crown
- Fits all sizes

code	mm
560037	290x(H)100

FLY KILLERS



270004

FLY KILLER WITH ADHESIVE PLATE

- Suitable for use in the kitchen.
- Metal casing including wall mounting.
- 2x15W UV-A shatter-proof fluorescent tubes.
- Adhesive plate at the rear to catch the insects.
- Maximum range approx. 300m².
- Adhesive plate included.

code	mm	V	W
270004	475x65x(H)300	230	33
270059	435x245	adhesive plate 10 pcs	
270028	replacement lamps - set of 2		

NEW!



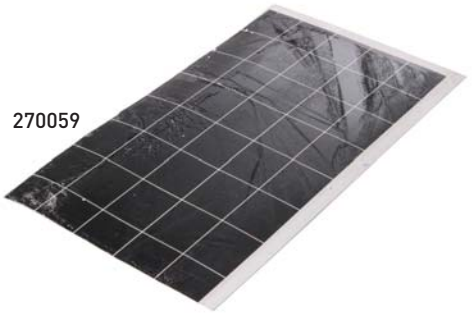
270080

FLY KILLER WITH ADHESIVE PLATE

- Suitable for use in the kitchen
- Metal casing including wall mounting
- 2x15W UV-A shatter-proof fluorescent tubes
- Adhesive plate at the rear to catch the insects
- Maximum range approx. 100m²
- Adhesive plate included

code	mm	V	W
270080	480x100x(H)285	230	30
270073	395x210	adhesive plate 10 pcs	
270028	replacement lamps - set of 2		

NEW!



270059



270073







FLY 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	mm	V	W	coverage
270134	360x135x(H)270	230	26	75 m²
270066	510x105x(H)315	230	40	100 m²
270141	680x135x(H)310	230	45	150 m²

NEW! 935286 replacement lamps 270066 - set of 2







HIGH VOLTAGE FLY KILLER

- For indoor use
- Body made of special treated aluminum alloy and ABS, fire resistant materials for high safety
- 2x UV-A tube
- 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	mm	V	W	coverage
270158	335x90x(H)260	230	16	50 m²
270165	485x90x(H)310	230	30	100 m²
270172	640x90x(H)360	230	40	150 m²

NEW! 935286 replacement lamps 270165 - set of 2

CUTLERY DRYER AND GLASS POLISHER



231517





CUTLERY DRYER

– For drying silver and steel cutlery and removing water stains
– Saves up to 90% of the staff's time
– Drying agent: environment-friendly vegetable granulate
– Does not remove mechanical scratches
– Maximum length of cutlery 250 mm
– Granulate quantity 2.5 kg
– Weight: 45 kg

code		mm	V	W
231517	output to 3000 pcs./h	570x510x(H)380	230	570

ENVIRONMENT FRIENDLY GRANULATE FOR POLISHING MACHINES

code	
975909	bag - 3 kg



975909



231524

GLASS POLISHER

– For perfect polishing and drying of clean glass
– For any type of glass ø50-80 mm and max. H=180 mm
– Significantly saves bartenders' time
– 5 rotating and heated soft drying brushes
– Removes traces of water and chemical detergents
– Weight: 15.5 kg

code		mm	V	W
231524	output to 350 pcs./h	325x300x(H)500	230	1650



NEW!



691342

ROUND PEDAL WASTE BIN WITH INNER BIN

- 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

code	mm	liter
691304	ø170x(H)260	3
691311	ø210x(H)280	5
691328	ø250x(H)400	12
691335	ø300x(H)440	20
691342	ø300x(H)650	30

NEW!



691366

WASTE BIN WITH ROTATING LID

- Stainless steel body
- Polished surface finish
- 360° rotating lid - convenient and hygienic opening
- Dedicated groove under the rim to hold the liner
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching

code	mm	liter
691359	ø240x(H)400/500	18
691366	ø300x(H)660/780	45

NEW!



691373

STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body
- Satin surface finish
- Ashtray placed over the bin on spacers
- Ashtray distance from bin - 105 mm
- Removable ashtray for easy cleaning and emptying of the bin
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching

code	mm	liter
691373	ø200x(H)760	15

NEW!



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	mm	liter
691380	ø200x(H)700	15

NEW!



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	mm	liter
691397	ø240x(H)660	33

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CE HACCP COMPLIANT

LEGEND OF THE ICONS USED IN THIS CATALOGUE

- Energy saving product
- HACCP compliant
- NEW! New product
- For indoor and outdoor use
- For indoor use only
- For outdoor use only
- Suitable for gas stoves
- Suitable for gas stoves only
- Suitable for electric stoves
- Suitable for ceramic stoves
- Suitable for induction stoves
- Not suitable for induction stoves
- Microwave proof
- Not microwave proof
- Diswasher proof
- Not diswasher proof
- Suitable for use in ovens
- Stackable
- Food Contact compliant
- Not Food Contact compliant
- Cooling
- Self-assembly
- Temperature resistance
- Temperature resistance range
- Aluminium
- Aluminium casting
- Stainless steel
- Stainless steel 18/0
- Stainless steel 18/8
- Stainless steel 18/10
- German steel X50CrMoV15
- Carbon steel
- Tin plated
- Chrome plated
- Nickel plated
- Polyethylene
- High density polyethylene
- Low density polyethylene
- Polypropylene
- Expanded Polypropylene
- Polycarbonate
- ABS plastic
- POM plastic
- Polyamide
- SAN plastic
- Hard polymer heat resistant
- Silicone
- Plexiglas
- BPA free – no Bisphenol A
- Fiberglass
- Melamine
- Porcelain
- Non slip
- Magnetic

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