



HENDI
FOOD SERVICE EQUIPMENT



CATALOGUE **2018**

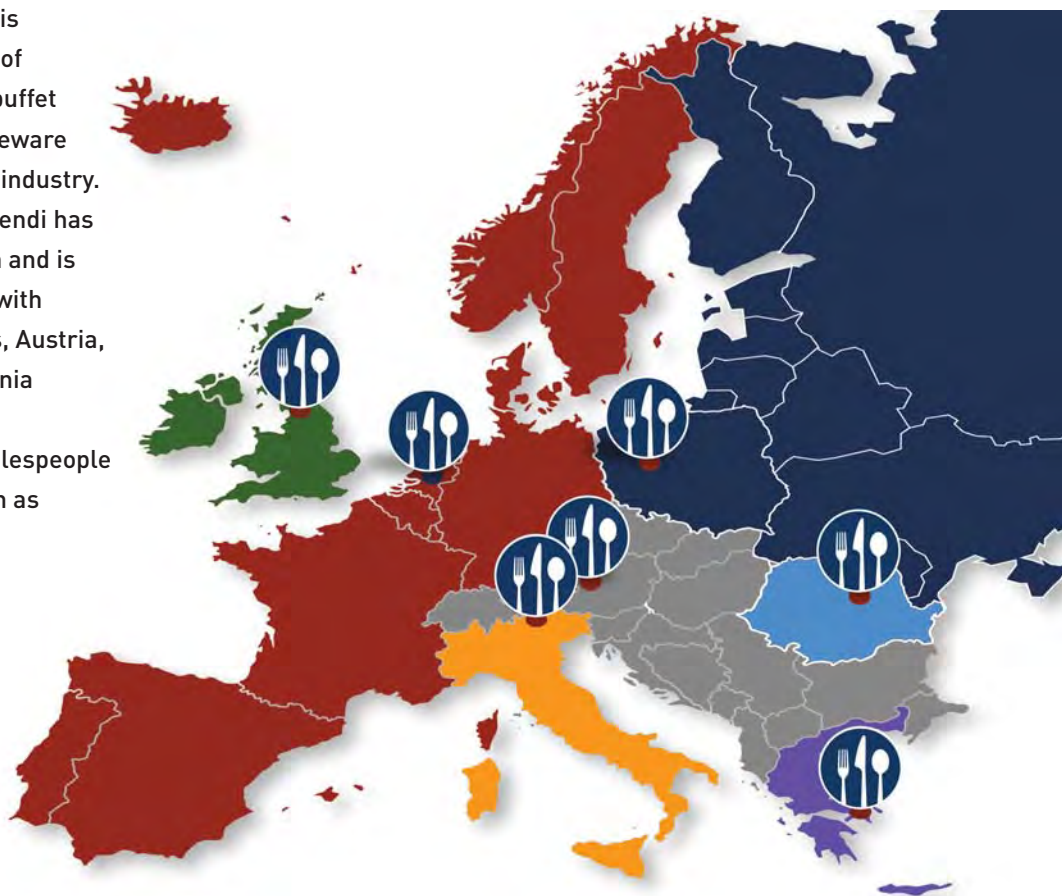


professional food service equipment

CATALOGUE **2018**

Hendi Food Service Equipment is the supplier and manufacturer of non-food catering equipment, buffet products, kitchenware and tableware for the hospitality and catering industry. Since our foundation in 1934, Hendi has experienced continuous growth and is now an international company with warehouses in the Netherlands, Austria, Poland, United Kingdom, Romania and Greece.

In addition, we have our own salespeople in key European countries, such as Germany, France and Italy.



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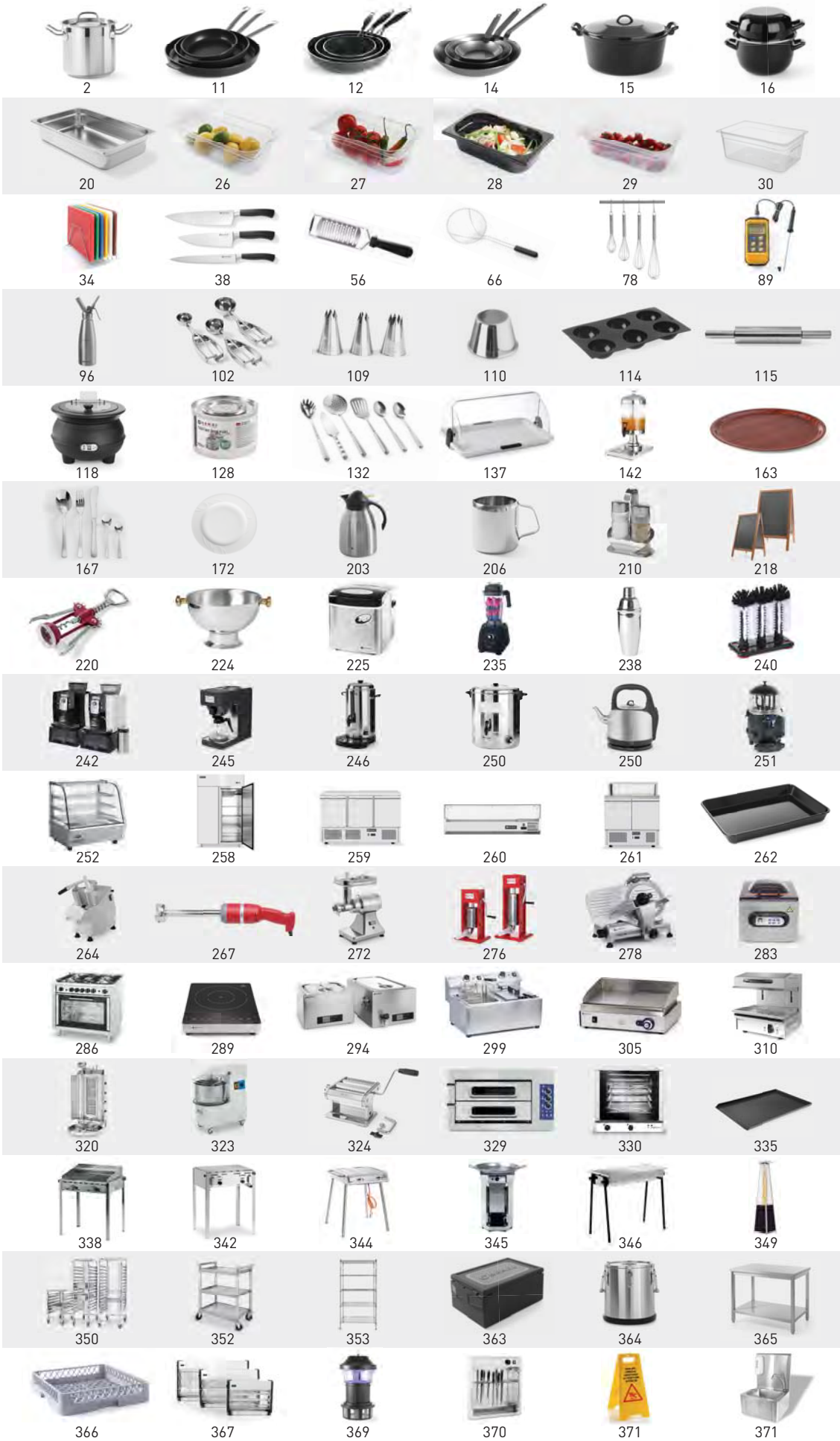
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POTS & PANS

GN CONTAINERS

KITCHENWARE

CREAM WHIPPERS & PASTRY

BUFFET PRODUCTS

TABLEWARE

BAR & COLD DRINKS

HOT DRINKS

COOLING

FOOD PROCESSING

THERMAL PROCESSING

OVENS & PASTA

BARBECUES & HEATERS

TRANSPORT & FURNITURE

HYGIENE

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BAR & COLD DRINKS

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HOT DRINKS

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Selection of new products for 2018

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THERMAL PROCESSING

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OVENS & PASTA

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TRANSPORT & FURNITURE

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TRANSPORT & FURNITURE

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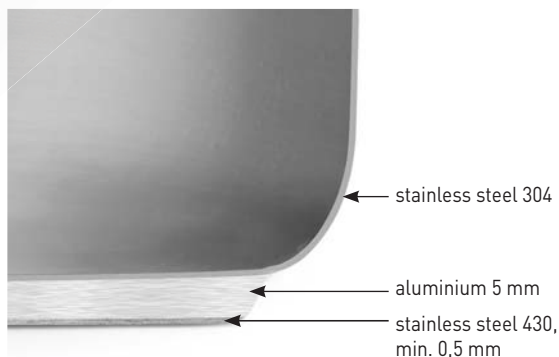
PAN SERIES PROFI LINE

- 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 holes.



STEW PAN HIGH - WITH LID

code	liter	wall (mm)	mm
832004	3	0,7	Ø160x(H)150
832202	6	0,7	Ø200x(H)190
832400	10	0,7	Ø240x(H)220
832509	16	0,7	Ø280x(H)260
832608	24	0,8	Ø320x(H)300
832707	37	1	Ø360x(H)360
832806	50	1	Ø400x(H)400





Steam release holes



Handles don't get hot



Sandwich type bottom formed by special impact bonding



STEW PAN MIDDLE - WITH LID

code	liter	wall (mm)	mm
831007	2	0,7	Ø160x(H)110
831205	4	0,7	Ø200x(H)130
831403	7	0,7	Ø240x(H)150
831502	10	0,7	Ø280x(H)170
831601	15	0,8	Ø320x(H)190
831700	23,5	1	Ø360x(H)230



833506

With extra hook to support while draining

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



830604

830505



830406

830208

830000



830048

830055

830154

830253



STEW PAN LOW - WITH LID

code	liter	wall (mm)	mm
830000	1,5	0,7	Ø160x(H)75
830208	2,8	0,7	Ø200x(H)90
830406	4,8	0,7	Ø240x(H)105
830505	7,5	0,7	Ø280x(H)120
830604	12	0,8	Ø320x(H)150

SAUCEPAN - WITHOUT LID

- Long hollow handle of stainless steel

code	liter	wall (mm)	mm
830048	1,2	0,7	Ø140x(H)70
830055	1,5	0,7	Ø160x(H)75
830154	2	0,7	Ø180x(H)80
830253	3	0,7	Ø200x(H)90



Full range of the induction cookers on page 288

SAUTÉ PAN - WITHOUT LID

- Long hollow handle of stainless steel

code	liter	wall (mm)	mm
830352	0,9	0,7	Ø160x(H)60
830376	1,5	0,7	Ø200x(H)60



FRYING PAN - WITHOUT LID

- Long hollow handle of stainless steel

code	wall (mm)	mm
835432	0,7	Ø240x(H)45
835531	0,7	Ø280x(H)50
835630	0,7	Ø320x(H)55



FRYING PAN, WITH NON-STICK COATING - WITHOUT LID

- Teflon® Platinum Plus non-stick coating.
- Long hollow handle of stainless steel.
- Riveted handle.

code	wall (mm)	mm
835401	0,7	Ø240x(H)45
835500	0,7	Ø280x(H)50
835609	0,7	Ø320x(H)55



SPLASH GUARD

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

code	mm
646625	Ø300

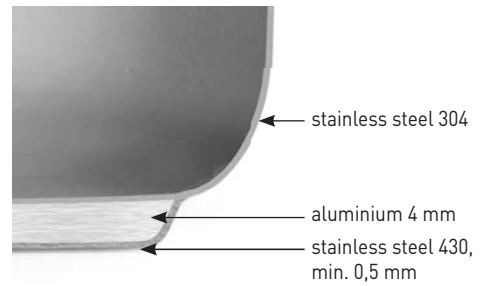


Suitable for pans with a diameter of 20 cm up to 28 cm



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	wall (mm)	mm
837108	2,8	0,6	Ø160x(H)140
837207	5	0,6	Ø200x(H)160
837306	9	0,6	Ø240x(H)200
837405	13,5	0,7	Ø280x(H)220
837603	20	0,8	Ø320x(H)270



STEW PAN MIDDLE - WITH LID

code	liter	wall (mm)	mm
836101	1,7	0,6	Ø160x(H)95
836200	3,5	0,6	Ø200x(H)115
836309	5,5	0,6	Ø240x(H)135
836408	9	0,7	Ø280x(H)155
836507	15	0,8	Ø320x(H)190



STEW PAN LOW - WITH LID

code	liter	wall (mm)	mm
836002	1,5	0,6	Ø160x(H)75
836019	3	0,6	Ø200x(H)95
836026	5	0,6	Ø240x(H)115
836033	7,4	0,7	Ø280x(H)120
836040	12	0,8	Ø320x(H)150



Encapsulated bottom



Steam release holes



Handles don't get hot

SAUCEPAN - WITHOUT LID

- Long hollow handle of stainless steel

code	liter	wall (mm)	mm
838105	1,5	0,6	Ø160x(H)75
838204	3	0,6	Ø200x(H)95
838303	5	0,6	Ø240x(H)115



SAUTÉ PAN - WITHOUT LID

- Long hollow handle of stainless steel

code	liter	wall (mm)	mm
839300	1	0,6	Ø160x(H)75
839409	1,6	0,6	Ø200x(H)75



FRYING PAN - WITHOUT LID

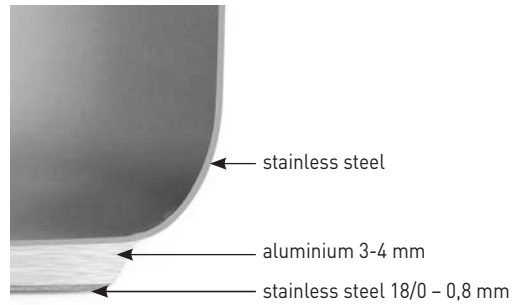
- Long hollow handle of stainless steel

code	wall (mm)	mm
838501	0,6	Ø240x(H)45
838600	0,6	Ø280x(H)50
838617	0,7	Ø320x(H)55



PAN SERIES BUDGET LINE

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



STEW PAN WITH LID

code	liter	wall (mm)	mm
834206	22	0,8	ø320x(H)280
834404	37	0,8	ø360x(H)360
834701	50	0,8	ø400x(H)400
834909	71	1	ø450x(H)450
835104	98	1	ø500x(H)500

Sandwich type bottom



Riveted handle



Handles don't get hot



PAN SERIES ALUMINIUM PROFI LINE

- Wall thickness min. 2.5 mm.
- High-gloss polished rim.
- Lightweight, very solid design.
- With strong double riveted aluminium handles.
- Aluminium pans have superior heat conduction and cooking properties.



STEW PAN - WITH LID

code	liter	mm
611104	5,5	Ø205x(H)180
611302	9,5	Ø240x(H)210
611401	10	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

611500



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

610206



SAUCEPAN - WITHOUT LID

code	liter	mm
613009	1	Ø160x(H)80
613108	1,5	Ø180x(H)90
613207	2,5	Ø200x(H)100

613009



Ideal for cooking pasta,
rice and dumplings



619100

RICE STEAMER BASKET - PERFORATED

code	for	liter	mm
619100	611708	21	Ø320x(H)270
619209	612101	29	Ø360x(H)290
619308	612309	41	Ø400x(H)330



613603

DUMPLINGS, RICE AND PASTA STEAMER - WITH BASKET AND LID

- Perforated basket

code	liter	mm
613603	30	Ø325x(H)370
613702	40	Ø355x(H)405
613801	55	Ø400x(H)445

FRYING PANS DIE-CAST ALUMINIUM 'TITANIUM PROFESSIONAL'

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



INDUCTION FRYING PAN

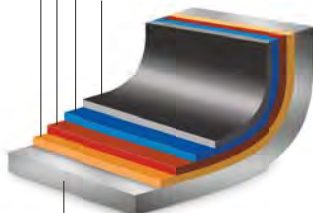
code	Ø mm	height (mm)
629154	240	50
629253	280	55
629345	320	60

Primer coating: for anti-corrosion, anti-shock & better durability of coatings

Titanium coating: for anti-scratch & anti-abrasion

Mid coating: Whitford® Xylan non-stick

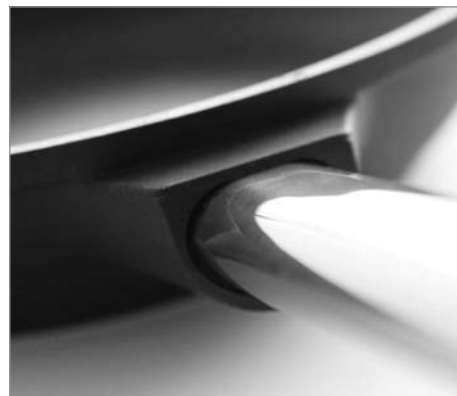
Top coating: Reinforcement of non stick layer and brighten surface.



Aluminium pan base



Induction bottom



With strong stainless steel handle



Full range of the induction cookers on page 288

FRYING PANS DIE-CAST ALUMINIUM 'TITANIUM PROFESSIONAL'

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

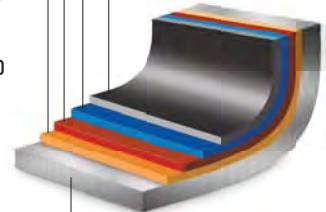


Primer coating: for anti-corrosion, anti-shock & better durability of coatings

Titanium coating: for anti-scratch & anti-abrasion

Mid coating: Whitford® Xylan non-stick

Reinforcement of non stick and bright surface.



Aluminium pan base



GRILL PAN - RIDGED SURFACE

code	height (mm)	mm
629802	55	280x280

FRYING PAN

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



SAUTÉ PAN

code	Ø mm	height (mm)
629505	280	85



FISH FRYING PAN - OVAL

code	height (mm)	mm
629604	35	400x275



WOK

code	Ø mm	height (mm)
839010	320	100



CRÊPES PAN

code	Ø mm	height (mm)
629413	320	20

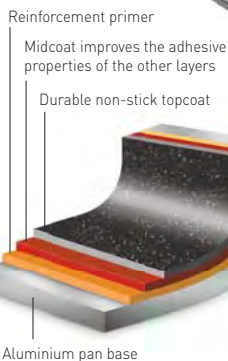
FRYING PANS ALUMINIUM 'MARBLE PROFESSIONAL'

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



FRYING PAN

code	bottom (mm)	mm
627600	ø140	ø200x(H)40
627617	ø180	ø240x(H)42
627662	ø200	ø260x(H)45
627624	ø220	ø280x(H)50
627631	ø260	ø320x(H)50
627648	ø280	ø360x(H)50
627655	ø300	ø390x(H)50



WOK PAN

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



CRÊPES PAN

code	bottom (mm)	mm
627679	ø240	ø280x(H)25
627686	ø280	ø320x(H)20

FISH FRYING PAN - OVAL

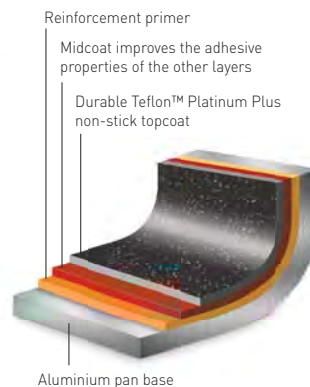
code	mm
627716	280x400x(H)55

FRYING PANS ALUMINIUM 'PLATINUM PROFESSIONAL'

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



Full range of the induction cookers on page 288



FRYING PANS

code	mm
621103	Ø200x(H)44
621110	Ø240x(H)50
621127	Ø260x(H)52
621134	Ø280x(H)52
621158	Ø320x(H)60

Induction bottom



Insulated handle



Very hard non-stick coating



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



FRYING PAN

code	thickness (mm)	bottom (mm)	mm
628591	3	Ø150	Ø200x(H)45
628638	3	Ø180	Ø240x(H)45
628607	3	Ø190	Ø250x(H)50
628614	3	Ø220	Ø280x(H)50
628706	3	Ø240	Ø300x(H)50
628621	3	Ø260	Ø320x(H)50
628713	3	Ø280	Ø370x(H)55



See movie



628805



628850

CRÊPES PAN

code	thickness (mm)	bottom (mm)	mm
628805	2,5	Ø190	Ø230x(H)25

BLINIS FRYING PAN

code	thickness (mm)	bottom (mm)	mm
628850	2,5	Ø100	Ø140x(H)35

BEFORE FIRST USE



Step 1

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



Step 2

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



Step 3

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



Step 4

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



Step 5

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



Step 6

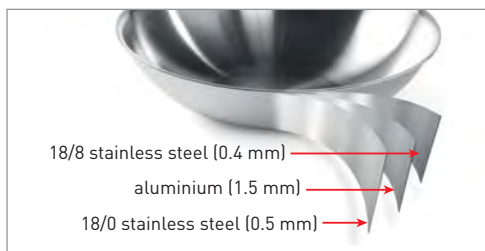
Spread the oil in the pan with a clean kitchen towel. The pan is now ready for first use or storage.



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.

code	mm
839003	Ø360x(H)90



839003



GOURMET PAN

- Non-stick coating.
- Perfect for serving scrambled eggs, shrimps and other hot snacks and small dishes.
- Handle made of phenolic resin.

code	packed per	mm
110126	2	Ø140x(H)30



110126

SPECIALS



CAST IRON CASSEROLE

- Black enamelled cast iron pan
- Enamelled sheet steel lid

code	liter	mm
626801	10	Ø360x(H)150



626801



508527

ROASTING PAN

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



code	mm
508503	315x245x(H)50
508510	385x275x(H)60
508527	430x310x(H)60



MUSSEL & GRAVY PANS



625002



625057



625101



MUSSEL PAN - WITH LID

- Black enamel
- Flanged stainless steel rim

code	max. contents in kg. (ca.)	liter	mm
625002	1,2	2,3	ø190x(H)120/190
625057	1,6	3,0	ø210x(H)130/200
625101	2,4	5,0	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
625804	blue	0,4	Ø120x(H)95
625705	black	0,6	Ø135x(H)103

FRYING PANS PAELLA



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	
622810	Ø145x(H)40	NEW!
622827	Ø170x(H)40	NEW!
622834	Ø185x(H)43	NEW!
622841	Ø205x(H)57	NEW!
622858	Ø245x(H)70	



Fiesta gas grill
on page 345

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	Fiesta gas grill 146002
622605	Ø800x(H)50	Fiesta gas grill 146804



Gastronorm containers



**GASTRONORM
CONTAINER
PROFI LINE**

**GASTRONORM
CONTAINER
KITCHEN LINE**

**GASTRONORM
CONTAINER
BUDGET LINE**

**GASTRONORM
CONTAINER
TRITAN BPA FREE**

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
Stackable	✓	✓	✓	✓

CONSTRUCTION:

Made of	stainless steel 18/10	stainless steel	stainless steel	tritan
Thickness (mm)	0,6-0,8	0,6-0,7	0,6-0,7	
Available heights (mm)	20 up to 200	20 up to 200	20 up to 200	65 up to 200

ACCESSORIES:

Perforated containers	✓	✓		
Lids	✓	✓	✓	✓
Lids with silicone rim		✓	✓	
Lids with spoon recess	✓	✓		
Dripping tray				✓
Adaptor bar	<div style="border: 1px solid black; padding: 2px; display: inline-block;"> Adaptor bar on page 23 </div>	✓	✓	

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 treated correctly corrosion resistant

•
Easy to clean

If treated correctly 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

MORE ON PAGE:

20

22

24

26



**GASTRONORM
CONTAINER
POLYCARBONATE
TRANSPARENT**



**GASTRONORM
CONTAINER
POLYCARBONATE
BLACK**



**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			
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	Perfect for presentation	Gastronorm size engraved	With integrated HACCP label for monitoring of food storage process	Special porcelain type, toughest type available
•	•	•	•	•
Doesn't absorb odours or flavours	High impact resistance, very durable	With capacity scale	Gastronorm size engraved	Thermal shock resistant, can withstand extreme temperature changes
•	•	•	•	•
Gastronorm size engraved in the bottom	Doesn't absorb odours or flavours	Transparent material	With capacity scale	High-impact and wear resistance and still relatively light-weight
•	•	•	•	•
With capacity scale	Gastronorm size engraved in the bottom	Doesn't absorb odours or flavours	Transparent material	Extremely pure and brilliant white
•	•	•	•	
Crystal clear material	With capacity scale		Doesn't absorb odours or flavours	
•	•		•	
Easy to clean	Crystal clear material		Coloured lid clips according to HACCP sold separately	
	•			
	Easy to clean			
27	28	29	30	156

GASTRONORM CONTAINERS PROFI LINE

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



height (mm)



GASTRONORM CONTAINER 1/1
- 530x325 mm

GASTRONORM CONTAINER 2/3
- 354x325 mm

GASTRONORM CONTAINER 2/4
- 530x162 mm

code	liter	thickness (mm)	height (mm)	code	liter	thickness (mm)	height (mm)	code	liter	thickness (mm)	height (mm)
801208	28,0	0,8	200	801307	18,0	0,8	200	801840	8,6	0,7	150
801215	21,0	0,8	150	801314	13,0	0,8	150	801666	5,8	0,7	100
801222	14,0	0,8	100	801321	9,0	0,7	100	801857	4,0	0,7	65
801239	9,0	0,8	65	801338	5,5	0,7	65	801864	2,5	0,7	40
801246	5,0	0,8	40	801345	3,0	0,7	40	801871	1,2	0,7	20
801253	2,5	0,8	20	801352	1,5	0,7	20				



801420

GASTRONORM CONTAINER 1/2
- 325x265 mm

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



801529

GASTRONORM CONTAINER 1/3
- 325x176 mm

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



801628

GASTRONORM CONTAINER 1/4
- 265x162 mm

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



801727

GASTRONORM CONTAINER 1/6
- 176x162 mm

code	liter	thickness (mm)	height (mm)
801703	3,4	1,0	200
801710	2,4	0,8	150
801727	1,6	0,7	100
801734	1,0	0,7	65



801826

GASTRONORM CONTAINER 1/9
- 176x108 mm

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



802236

GASTRONORM CONTAINER 1/1 PERFORATED - 530x325 mm

code	liter	thickness (mm)	height (mm)
802205	28	0,8	200
802212	21	0,8	150
802229	14,0	0,8	100
802236	9,0	0,8	65
802243	5,0	0,8	40
802168	2,5	0,8	20



802328

GASTRONORM CONTAINER 2/3 PERFORATED
- 354x325 mm

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



802427

GASTRONORM CONTAINER 1/2 PERFORATED
- 325x265 mm

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



802526

GASTRONORM CONTAINER 1/3 PERFORATED - 325x176 mm

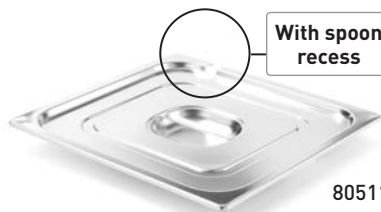
code	liter	thickness (mm)	height (mm)
802502	7,8	0,7	200
802519	5,7	0,7	150
802526	4,0	0,7	100
802533	2,5	0,7	65
802540	1,2	0,7	40



804100

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



With spoon recess

805114

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



802601

GASTRONORM LID WITH SILICONE RIM

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

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

GASTRONORM CONTAINERS KITCHEN LINE

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



height (mm)



20

40

65

100

150

200



806142



806241



806340

GASTRONORM CONTAINER 1/1
- 530x325 mm

GASTRONORM CONTAINER 2/3
- 354x325 mm

GASTRONORM CONTAINER 1/2
- 325x265 mm

code	liter	thickness (mm)	height (mm)	code	liter	thickness (mm)	height (mm)	code	liter	thickness (mm)	height (mm)
806159	26,4	0,7	200	806258	15,5	0,7	200	806357	11,0	0,7	200
806142	19,8	0,7	150	806241	11,6	0,7	150	806340	8,4	0,7	150
806135	13,2	0,6	100	806234	7,7	0,6	100	806333	5,6	0,6	100
806128	8,6	0,6	65	806227	5,0	0,6	65	806326	3,6	0,6	65
806111	5,3	0,6	40	806210	3,0	0,6	40	806319	2,2	0,6	40
806104	2,6	0,6	20	806203	1,5	0,6	20	806302	1,1	0,6	20



806449

GASTRONORM CONTAINER 1/3
 - 325x176 mm

code	liter	thickness (mm)	height (mm)
806456	6,8	0,7	200
806449	5,1	0,7	150
806432	3,4	0,6	100
806425	2,2	0,6	65
806418	1,3	0,6	40
806401	0,6	0,6	20



806548

GASTRONORM CONTAINER 1/4
 - 265x162 mm

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



806647

GASTRONORM CONTAINER 1/6
 - 176x162 mm

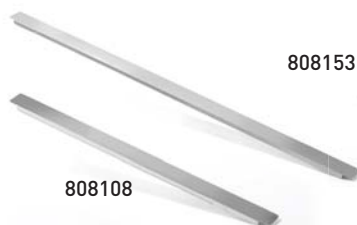
code	liter	thickness (mm)	height (mm)
806654	3,2	0,7	200
806647	2,4	0,7	150
806630	1,6	0,6	100
806623	1,0	0,6	65



806739

GASTRONORM CONTAINER 1/9
 - 176x108 mm

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



808153

808108

ADAPTOR BAR FOR GASTRONORM CONTAINERS

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

code	mm
808153	GN 1/1 - 532x20
808108	GN 1/2 - 325x20

Reinforced corners with engraved GN size



807132

GASTRONORM CONTAINER 1/1 PERFORATED
 - 530x325 mm

code	liter	thickness (mm)	height (mm)
807132	13,2	0,6	100
807125	8,6	0,6	65
807118	5,3	0,6	40



807224

GASTRONORM CONTAINER 2/3 PERFORATED
 - 354x325 mm

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



807330

GASTRONORM CONTAINER 1/2 PERFORATED
 - 325x265 mm

code	liter	thickness (mm)	height (mm)
807330	5,6	0,6	100
807323	3,6	0,6	65



804032

GASTRONORM LID WITH SILICONE RIM

 - With silicone rim for airtight sealing.
 - Only suitable for 'Kitchen-Line' & '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



806845

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



806968

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

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



height (mm)

- 20
- 40
- 65

height (mm)

- 100
- 150
- 200



GASTRONORM CONTAINER 1/1
- 530x325 mm

GASTRONORM CONTAINER 2/3
- 354x325 mm

GASTRONORM CONTAINER 1/2
- 325x265 mm

code	liter	height (mm)	code	liter	height (mm)	code	liter	height (mm)
800157	28	200	800249	13	150	800355	12,5	200
800140	21	150	800232	9	100	800348	9,5	150
800133	14	100	800225	5,5	65	800331	6,5	100
800126	9	65	800218	3	40	800324	4	65
800119	5	40				800317	2	40
800102	2,5	20				800300	1	20



800430

GASTRONORM CONTAINER 1/3

- 325x176 mm

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



800539

GASTRONORM CONTAINER 1/4

- 265x162 mm

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



800638

GASTRONORM CONTAINER 1/6

- 176x162 mm

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



800737

GASTRONORM CONTAINER 1/9

- 176x108 mm

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



800812

GASTRONORM LID

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



804032

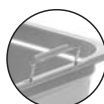
GASTRONORM LID WITH SILICONE RIM

- With silicone rim for airtight sealing.

- Only suitable for 'Kitchen-Line' & '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 BUDGET LINE WITH HANDLES**NEW!**

817148

GASTRONORM CONTAINER 1/1

- 530x325 mm

code	liter	height (mm)
817124	9	65
817131	14	100
817148	21	150
817155	28	200

NEW!

817247

GASTRONORM CONTAINER 2/3

- 354x325 mm

code	liter	height (mm)
817230	9	100
817247	13	150
817254	17	200

**NEW!**

817346

GASTRONORM CONTAINER 1/2

- 325x265 mm

code	liter	height (mm)
817339	6,5	100
817346	9,5	150
817353	12,5	200

NEW!

817445

GASTRONORM CONTAINER 1/3

- 325x176 mm

code	liter	height (mm)
817438	4	100
817445	5,7	150
817452	7,8	200

NEW!

817810

GASTRONORM LID

- With cutout for the handles.

code	mm
817810	GN 1/1 - 530x325
817827	GN 2/3 - 354x325
817834	GN 1/2 - 325x265
817841	GN 1/3 - 325x176

GASTRONORM CONTAINERS TRITAN BPA FREE

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



869215



869314



869413

GASTRONORM CONTAINER 1/1

- 530x325 mm

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

GASTRONORM CONTAINER 1/2

- 325x265 mm

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

GASTRONORM CONTAINER 1/3

- 325x176 mm

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



869505



869611



869727

GASTRONORM CONTAINER 1/4

- 265x162 mm

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

GASTRONORM CONTAINER 1/6

- 176x162 mm

code	liter	height (mm)
869604	3,4	200
869611	2,4	150
869628	1,6	100
869635	1,0	65

GASTRONORM CONTAINER 1/9

- 176x108 mm

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



869819



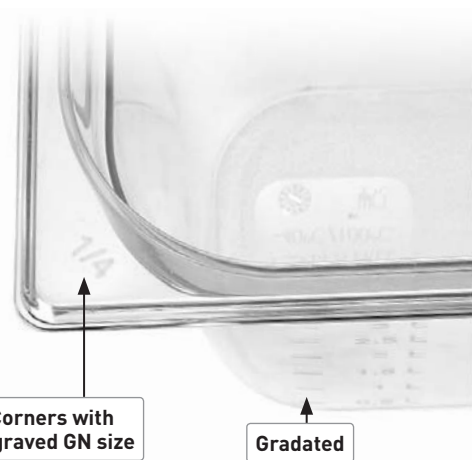
869918

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

DRIPPING TRAY

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



Corners with engraved GN size

Gradated

GASTRONORM CONTAINERS POLYCARBONATE TRANSPARENT

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



861202



861424



861523

GASTRONORM CONTAINER 1/1

- 530x325 mm

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

GASTRONORM CONTAINER 1/2

- 325x265 mm

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

GASTRONORM CONTAINER 1/3

- 325x176 mm

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



861622



861721



861820

GASTRONORM CONTAINER 1/4

- 265x162 mm

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

GASTRONORM CONTAINER 1/6

- 176x162 mm

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

GASTRONORM CONTAINER 1/9

- 176x108 mm

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

864104

GASTRONORM LID

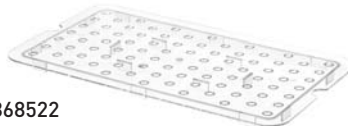
- Without spoon recess.
- Also suitable for stainless steel Profi Line Gastronorm containers.



868522

DRIPPING TRAY

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



Gradated



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

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



862421

GASTRONORM CONTAINER 1/2

- 325x265 mm



862513

GASTRONORM CONTAINER 1/3

- 325x176 mm

code	liter	height (mm)		code	liter	height (mm)		code	liter	height (mm)	
862216	21,0	150	NEW!	862407	12,5	200	NEW!	862506	7,8	200	NEW!
862223	14,0	100	NEW!	862414	9,5	150	NEW!	862513	5,7	150	
862209	9,0	65		862421	6,5	100		862520	4,0	100	
				862438	4,0	65		862537	2,5	65	



862629

GASTRONORM CONTAINER 1/4

- 265x162 mm



862711

GASTRONORM CONTAINER 1/6

- 176x162 mm



862827

GASTRONORM CONTAINER 1/9

- 176x162 mm

code	liter	height (mm)		code	liter	height (mm)		code	liter	height (mm)	
862612	4,0	150	NEW!	862704	3,4	200	NEW!	862827	1,0	100	NEW!
862629	2,8	100		862711	2,4	150					
862636	1,8	65		862728	1,6	100					
				862735	1,0	65					



862902

GASTRONORM LID

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 POLYPROPYLENE

- Doesn't absorb odours or flavours.



880012

GASTRONORM CONTAINER 1/1

- 530x325 mm

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



880111

GASTRONORM CONTAINER 1/2

- 325x265 mm

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



880210

GASTRONORM CONTAINER 1/3

- 325x176 mm

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



880319

GASTRONORM CONTAINER 1/4

- 265x162 mm

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



880418

GASTRONORM CONTAINER 1/6

- 176x162 mm

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



880524

GASTRONORM CONTAINER 1/9

- 176x108 mm

code	liter	height (mm)
880524	1,0	100



880609

GASTRONORM LID

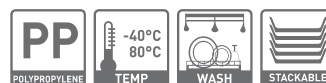
- Suitable for all HENDI polypropylene Gastronorm containers, including HACCP storage containers

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

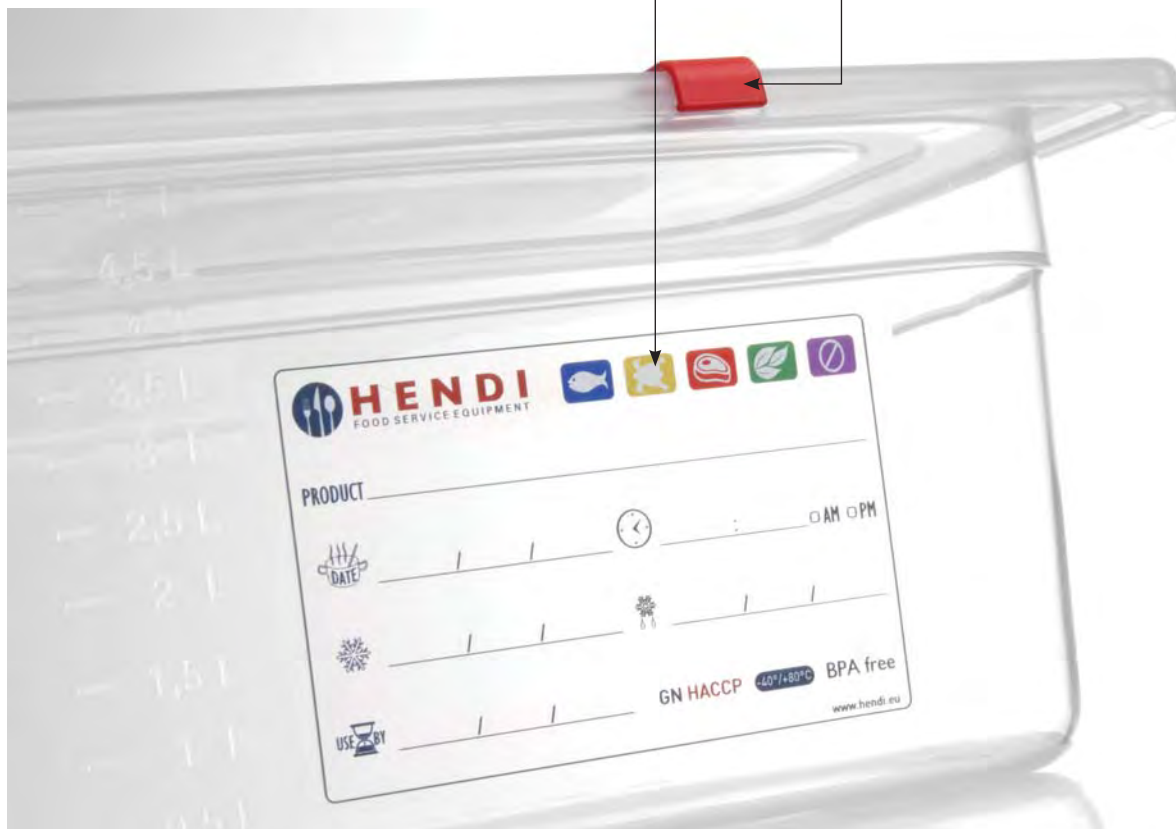
Corners with engraved GN size

Gradated

HACCP STORAGE CONTAINERS



- Airtight sealing.
- Odour and flavour free.
- Lids and lid clips (green, yellow, blue, red or purple as per HACCP guidelines) available separately.
- Wear-resistant label for monitoring of food storage process.
- Special erasable markers to write on the labels are not included.



880050

STORAGE CONTAINER GASTRONORM 1/1
- 530x325 mm

code	liter	height (mm)
880050	28	200
880067	21	150
880074	14	100
880036	9	65



880159

STORAGE CONTAINER GASTRONORM 1/2
- 325x265 mm

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

NEW!



880258

STORAGE CONTAINER GASTRONORM 1/3

- 325x176 mm

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



880371

STORAGE CONTAINER GASTRONORM 1/4

- 265x162 mm

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



880456

STORAGE CONTAINER GASTRONORM 1/6

- 176x162 mm

code	liter	height (mm)
880456	3,4	200
880463	2,4	150
880470	1,6	100
880487	1,0	65



880555

STORAGE CONTAINER GASTRONORM 1/9

- 176x108 mm

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

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

**HORECA MARKERS**

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

code	packed per
871546	2



871546

FOOD ALLERGY

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



880050



880159



880258

STORAGE CONTAINER GASTRONORM 1/1
- 530x325 mm

code	liter	height (mm)
880050	28	200
880067	21	150
880074	14	100
880036	9	65

STORAGE CONTAINER GASTRONORM 1/2
- 325x265 mm

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

STORAGE CONTAINER GASTRONORM 1/3
- 325x176 mm

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



880371



880456



880555

STORAGE CONTAINER GASTRONORM 1/4
- 265x162 mm

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

STORAGE CONTAINER GASTRONORM 1/6
- 176x162 mm

code	liter	height (mm)
880456	3,4	200
880463	2,4	150
880470	1,6	100
880487	1,0	65

STORAGE CONTAINER GASTRONORM 1/9
- 176x108 mm

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



880623



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

LID CLIPS FOR HACCP STORAGE CONTAINERS

– 12 pcs. in blister pack

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

826164



826065



CUTTING BOARD HACCP GASTRONORM 1/1

– One side smooth and other side with groove.

code	colour	mm
826065	purple	GN 1/1 - 530x325x(H)15
826164	purple	GN 1/2 - 265x325x(H)12

825570



825662



CUTTING BOARD HACCP 600X400

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

Ergonomic non slip handle



COOK'S KNIFE

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

code	blade/knife length [mm]
842676	180/320



826201

CUTTING BOARD HACCP



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



CUTTING BOARD HACCP 600X400

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
825662	purple	allergens	600x400x(H)18

CUTTING BOARD HACCP 450X300

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
825570	purple	allergens	450x300x(H)12,7

CUTTING BOARD RACK

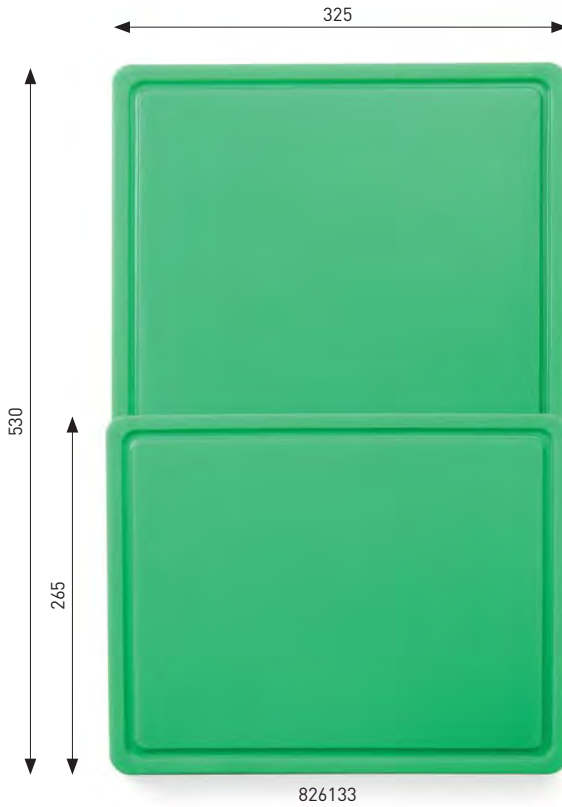
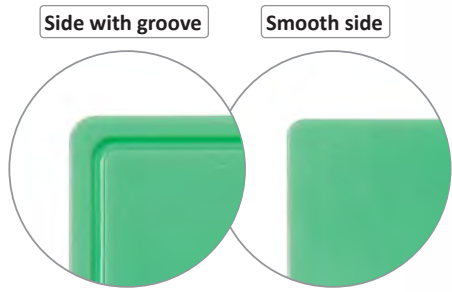


- For 6 cutting boards up to 20 mm thick.

code	mm
826201	303x211x(H)205

CUTTING BOARD HACCP

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



826034



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	allergens	530x325x(H)15

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	allergens	265x325x(H)12

Groove to prevent leaking





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



826324



Anti-slip surface

HACCP ANTI-SLIP CUTTING MAT SET - 6 PIECES

- Colour coded set of 6 anti-slip 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
826324	305x455x(H)2

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





CUTTING BOARD WOOD

506912



506905



505205

CUTTING BOARD

- Rubberwood
- With handles

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

CARVING BOARD

- Solid beech wood
- Grooved

code	mm
505205	390x230x(H)16



505007

BREAD BOARD

- Solid beech wood

code	mm
505007	340x200x(H)14



505106

CUTTING BOARD WITH GRIP

- Solid beech wood.

code	mm
505106	390x160x(H)13



505502

BAGUETTE BOARD

- Wooden with removable grid
- With 4 anti-slip feet

code	mm
505502	475x322



505403

BAGUETTE BOARD

- Solid beech wood
- Combined model, 1 side grooved and 1 side ribbed

code	mm
505403	530x325x(H)18



505502

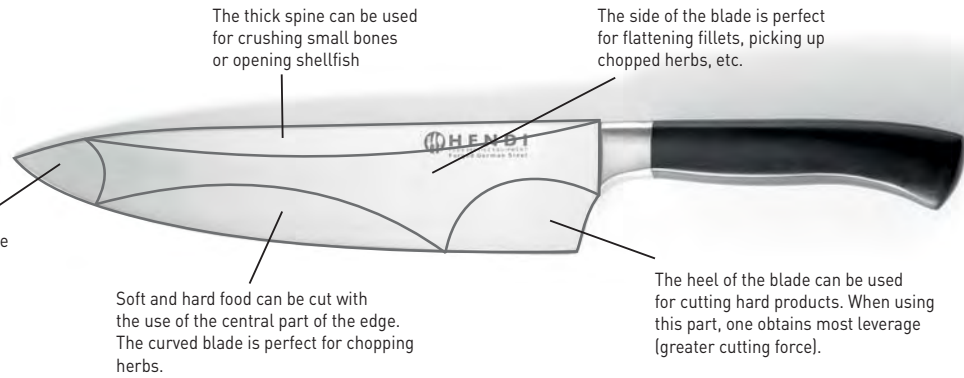


removable grid
- easy to clean

KNIVES PROFI LINE



- All knives are precision hot drop forged from a single blank of high carbon German stainless steel. The specialized Chromium-Molybdenum-Vanadium surgical alloy steel X50CrMoV15 guarantees the following characteristics:
 - razor sharp
 - long-lasting cutting edge
 - easily restorable edge
 - high stain resistance
- Some 50 major manufacturing steps are required to produce each knife. Traditional skills and precision machinery continue the grinding and polishing operations until the final cutting edge is applied at the most appropriate blade angle. The handle combines balance, safety, heft and control with an exclusive look.
- Each knife is individually packed in a PET presentation blister.



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



UTILITY 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

code	blade/knife length (mm)	€
844403	310/445	37,75

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 black POM plastic 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



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



JAPANESE KNIVES



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



code		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.



Ergonomic non slip handle



UNIVERSAL KNIFE

- Short model

code	thickness (mm)	blade/knife length (mm)
842201	1,2	90/190

UNIVERSAL KNIFE

- Serrated

code	thickness (mm)	blade/knife length (mm)
842102	1,2	100/205

CARVING KNIFE

code	thickness (mm)	blade/knife length (mm)
842409	2,5	150/280

COOK'S KNIFE

code	thickness (mm)	blade/knife length (mm)
842607	2,5	180/320

COOK'S KNIFE

code	thickness (mm)	blade/knife length (mm)
842706	2,5	240/385

Granton indentations for non-stick cutting



HAM/SALMON KNIFE

code	thickness (mm)	blade/knife length (mm)
842904	1,7	350/490

BREAD KNIFE

code	thickness (mm)	blade/knife length (mm)
843000	1,5	250/385

BREAD KNIFE

code	thickness (mm)	blade/knife length (mm)
843109	1,5	300/430

BUTCHER'S KNIFE

code	thickness (mm)	blade/knife length (mm)
844427	2,5	200

BUTCHER'S KNIFE

code	thickness (mm)	blade/knife length (mm)
844410	2,5	250

BONING KNIFE

code	thickness (mm)	blade/knife length (mm)
844441	1,8	150

FILLET KNIFE

code	thickness (mm)	blade/knife length (mm)
844434	1,8	150

KNIFE SHARPENER

code	thickness (mm)	blade/knife length (mm)
781418	ø10	230/360



BROWN - COOKED MEAT

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



code			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



Ergonomic non slip handle

Granton indentations for non-stick cutting



RED - RAW MEAT

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

code			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



Ergonomic non slip handle

Granton indentations for non-stick cutting





YELLOW - POULTRY

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

code			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



Ergonomic non slip handle



BLUE - FISH

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

code			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



Ergonomic non slip handle



WHITE - CHEESE & BREAD

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



code		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



Ergonomic non slip handle

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		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



Ergonomic non slip handle

Granton indentations for non-stick cutting



PARING KNIVES, SET OF 6 COLOURS



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

842003



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

842010

PARING KNIVES AND PEELERS

- High quality

PARING KNIFE

- "Made in Germany"



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



841105 841112 841129 841136

TOMATO KNIFE

- Polypropylene handle
- "Made in Germany"



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

PARING KNIFE WITH WOODEN HANDLE

- "Made in Germany"



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



841020

SPEED PEELER

- Transverse model.



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



841228

PEELER

- Pendulum model.



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



841235



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	serrated	ø22x155



MELON SCOOP DOUBLE

code	mm
856000	ø22-25x165



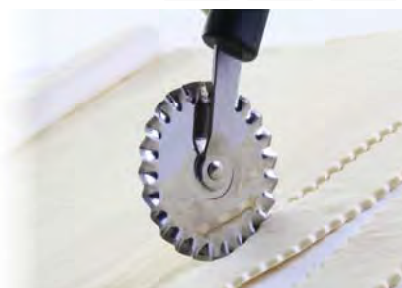
CHANNEL KNIFE

code	mm
856048	150



PIZZA SLICER

code	mm
617014	∅ 100x230



DOUGH CUTTER SERRATED BLADE

code	mm	
856154	∅60x180	6,95



BUTTER CURLER
- Serrated

code	-	mm
856192	serrated	200



SPREADER - SERRATED

code	mm
855768	100x85x225



POTATO PEELER

code	mm
856178	175



DECORATION KNIFE

code	-	mm
856062	serrated 90 mm	200



TOMATO KNIFE OFFSET

code	-	mm
856253	serrated 110 mm	230



APPLE CORER

code	-	mm
856079	diameter/length ∅ 20 mm / 100 mm	215



CHEESE SLICER

code	mm
856208	205



CHEESE SLICER FOR SOFT CHEESE

code	mm
856215	160



CHEESE GRATER

code	mm
856222	170 x 75



CHEESE KNIFE FOR SOFT CHEESE

code	mm
856246	160/270



CHEESE KNIFE FOR HARD CHEESE

code	mm
856239	130/260

GARNISHING TOOLS



856291



DECORATION TOOLSET - 6 PIECES

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

code

856291

MINCING KNIVES & SCISSORS



844366

844359

MINCING KNIFE

code		mm
844366	double blade	230
844359	single blade	230

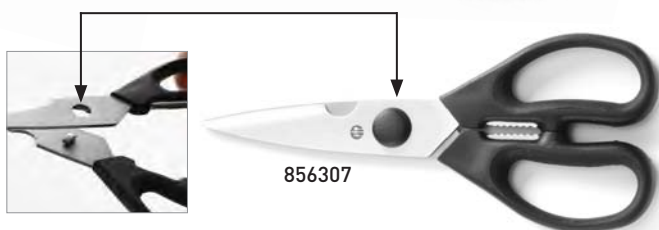


856314

POULTRY SHEARS

- High carbon steel
- Softgrip

code	mm
856314	240



856307

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		



NEW!



see movie



820605

PP
POLYPROPYLENE

KNIFE SHARPENER

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

code	mm
820605	140

The sharpening elements made of tungsten carbide, one of the toughest materials available.



ABS
PLASTIC



820612

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

CERAMIC: crossed electroplated rods for ceramic knives.

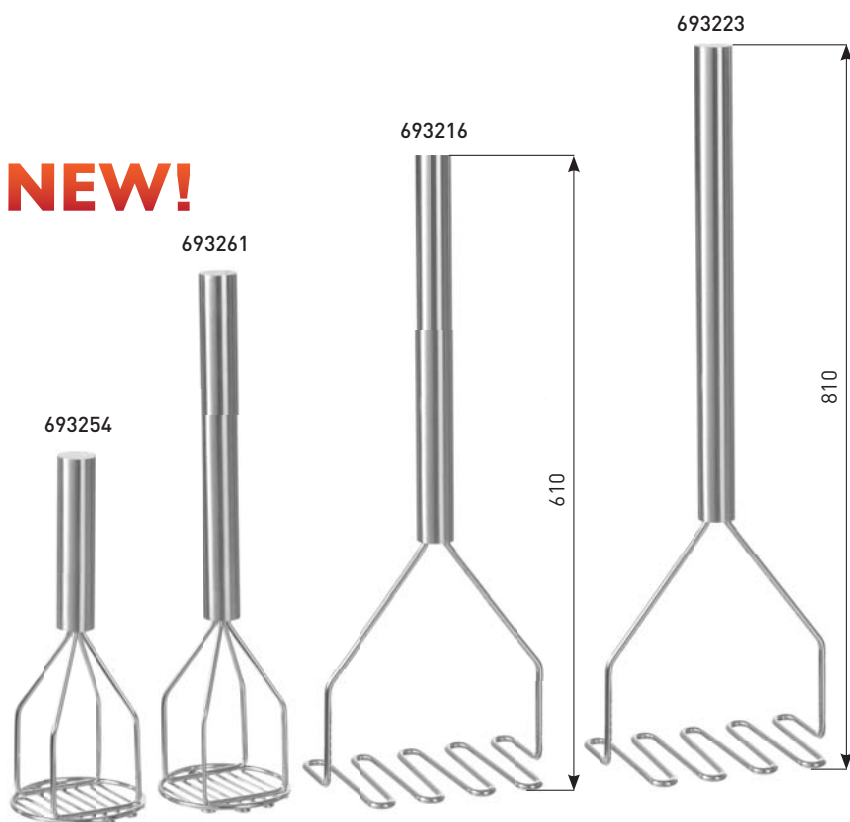
COARSE: carbide sharpener for a precision edge every time.

FINE: crossed ceramic rods for professional grade edge honing.



NEW!

NEW!



POTATO MASHERS

- Heavy duty solid model.



code	mm
693254	ø118x(H)306
693261	ø118x(H)456

POTATO MASHERS

- Heavy duty solid model.



code	mm
693216	200x130x(H)610
693223	200x130x(H)810

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



693209



693100



693001



POTATO RICER



code	mm
515105	300x110



515105



690000

CAN OPENER

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



code	mm
690000	550



856116



CAN OPENER

code	mm
856116	200



TAB GRABBER

- Glossy aluminium
- Mounting by screws or by adhesive



code	mm
513705	600

513705



570715

GARLIC PRESS



code	mm
570715	175x30



856123

GARLIC PRESS

- Easy to clean
- Two removable grids



code	mm
856123	180x25



570104



EGG SLICER - RECTANGULAR

code	mm
570104	130x85



570012



EGG SLICER - OVAL

code	mm
570012	120x115

SALAD SPINNER



Removable inner basket



222560



SALAD SPINNER

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

code	liter	mm
222553	12	Ø335x(H)430
222560	25	Ø430x(H)530

NEW!



570906

ONION GOGGLES

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

code

570906





856352



856369



856376

Extremely sharp,
laser cut rasps



856321



856338



856345

RASPS

- Laser cut blades, high precision and extremely sharp.

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

RASPS

- Laser cut blades, high precision and extremely sharp.

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



443002

GRATER, FOUR-SIDED

code	mm
443002	90x65x(H)200



VEGETABLE CUTTER V-TYPE DOUBLE BLADED

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

code	mm
222676	530x165x(H)203



222676

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



V-shaped cutting blade for fast slicing

222614



VEGETABLE CUTTER

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

code	mm
222652	395x125x(H)200



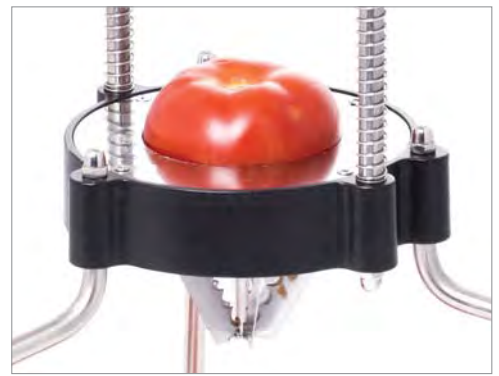
Comes complete with product holder, 5 blades and blade storage box



222652

Suitable for vast amounts

570166



TOMATO CUTTER

- Cuts tomatoes and other soft fruits into wedges.
- The sturdy legs with non slip feet leave room to place a bowl under the blades.
- Fitted with 6 serrated stainless steel blades.
- The pusher is spring loaded and has 2 handles.

code	mm
570166	360x300x(H)380



S.S.
STAINLESS STEEL

TOMATO SLICER

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

With suction cup feet

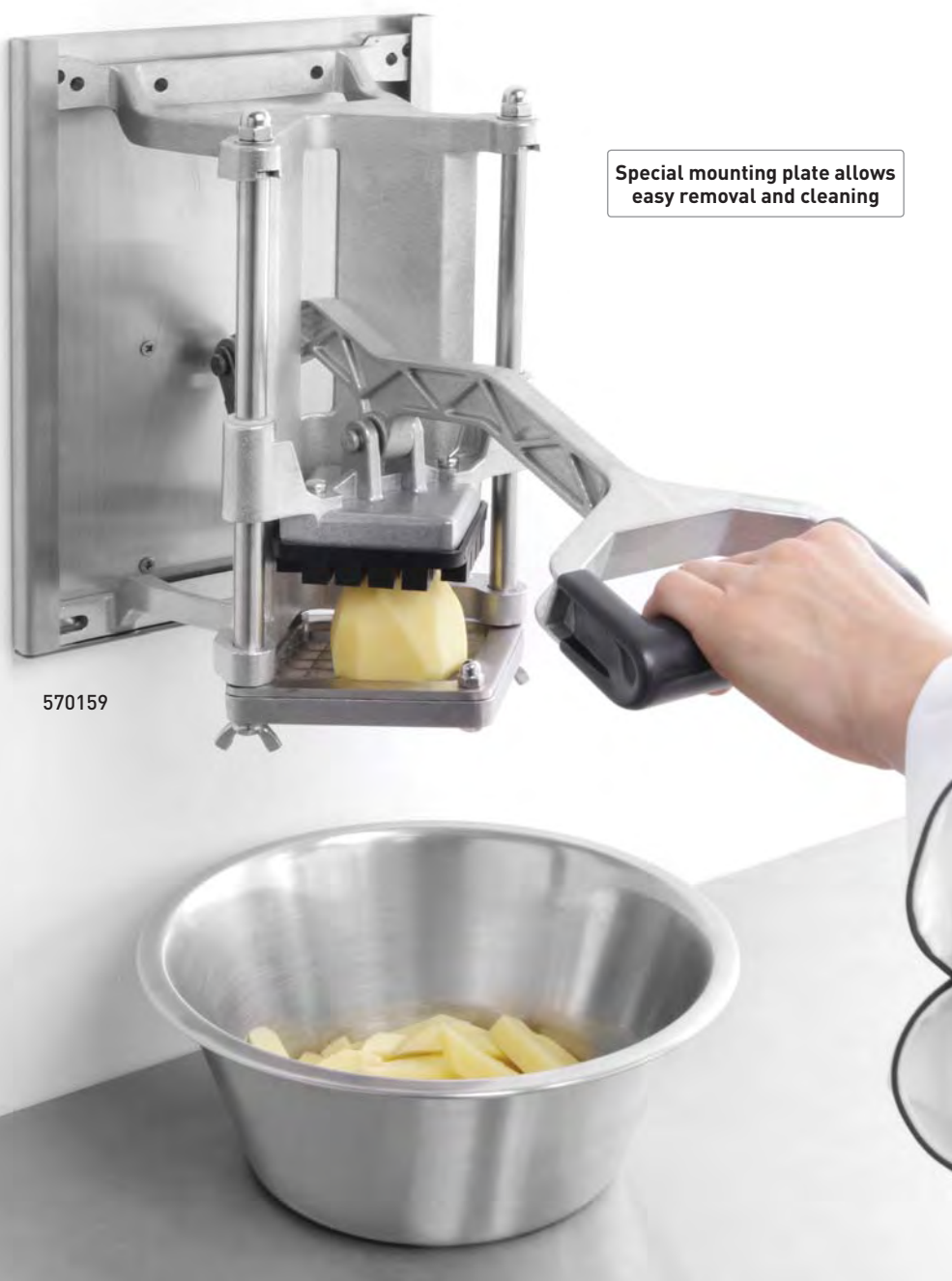
code	mm
570159	432x202x(H)210

Fitted with hand protection





Special mounting plate allows easy removal and cleaning



FRENCH FRIES CUTTER

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



With suction cup feet

code	mm
630402	430x168x(H)290



505694

Reinforced base

WOODEN BUTCHER BLOCK ON WOODEN BASE

- Made of beech wood
- Height wooden base: 700 mm

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



505656

505670

POLYETHYLENE BUTCHER BLOCK

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



code		mm
505687	set	500x400x(H)800
505663	block	500x400x(H)80
505656	block	500x400x(H)50
505670	stand	500x400x(H)750



505632

Oiled work surface

Varnished sides

WOODEN BUTCHER BLOCK WITHOUT BASE

- Made of beech wood

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



513538

BUTCHER'S HOOK - SET OF 4

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



559208

ROLADE STRING

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

code	packed per
559208	1

MEAT TENDERIZERS



513019

MEAT TENDERIZING HAMMER

- Sturdy handle, flat surface for meat, fish and poultry.
- Extra heavy duty, weighs 750 grams.

code	mm
513019	Ø93x(H)290



**Spiked surface
for pork and beef**

**Plain surface for
fish and poultry**



**Special surface
coating, food
contact compliant**



513002

MEAT TENDERIZING HAMMER

code	length (mm)
513002	220

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



**Specially
designed grip**



see movie

843451



**51 stainless
steel blades for
cutting meat**

**Wave-shaped tabs
on the bottom for
flattening meat**





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



630716

SAUSAGE CUTTER



code	mm
630716	200



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)105



632802

GREASE FILTER FOR DEEP FRYER
- Made of rayon (synthetic silk).

code	packed per	mm
632802	50	254x254



632901

GREASE FILTER HOLDER FOR DEEP FRYER



code	mm
632901	ø250x(H)200



196007

BUCKET
- With lid
- Suitable as fat storage bucket



code	liter	mm
196007	11,5	Ø290x(H)220





516676



516683



516706



516720

BUCKET WITH REINFORCED BASE

- Graduated



code	liter	mm
516676	7	ø230x(H)245
516683	10	ø280x(H)245
516706	12	ø300x(H)310
516720	15	ø305x(H)310



516713

LID FOR BUCKET WITH REINFORCED BASE



code	suitable for	mm
516690	516683	ø280
516713	516706	ø300
516737	516720	ø305



NEW!

516744



BUCKET

code	liter	mm
516744	12	ø310x(H)300



556719



CLOTH STRAINER

- Linen.
- Washable up to 95°C.

code		mm
556719	1 on card	700x700

NEW!



209998

ELECTRIC KETTLE - 4,2 L

- Housing and heating element made of stainless steel.
- Handle, lid and base made of polypropylene.
- Concealed heating element protected against scale which extends the lifetime of the heater and the entire kettle.
- Indicator light informs that the heater is on.
- Internal maximum water level indicator.
- Automatic switch-off after boiling.
- Double dry-boil protection.

code	liter	V	W	mm
209998	4,2	230	2000	340x234x(H)290



NEW!



209981

ELECTRIC KETTLE - 1,8 L

- Housing and heating element made of 304 stainless steel.
- Handle, lid and base made of polypropylene.
- 360-degree swivel base.
- Concealed heating element protected against scale which extends the lifetime of the heater and the entire kettle.
- Indicator light informs that the heater is on.
- External water level indicator.
- Internal maximum water level indicator.
- Automatic switch-off after boiling.
- Double dry-boil protection.
- Only suitable for boiling water, boiling other liquids will damage the appliance.

code	liter	V	W	mm
209981	1,8	230	1800	221x163x(H)249

NEW!



624302

WATER KETTLE - WITH LID



code	liter	mm
624302	6	Ø245

NEW!



567616

FUNNEL



code	mm
567616	Ø100
567630	Ø127
567654	Ø150



518700

FUNNEL



code	mm
518700	Ø120



462904

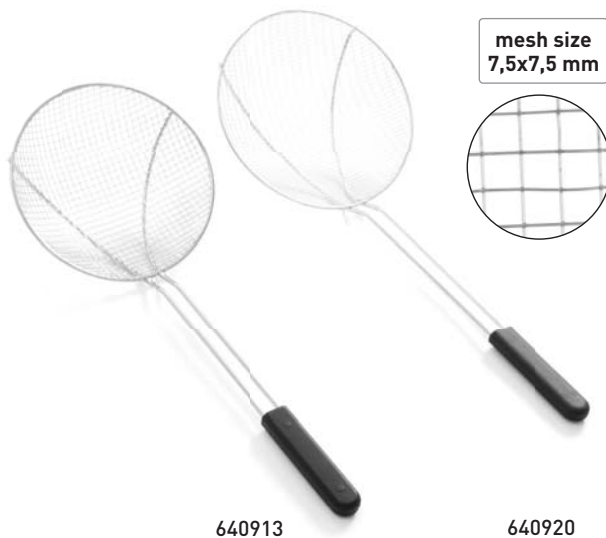
OIL JUG

- With semi-hinged lid



code	liter	mm
462904	0,3	Ø70x(H)115

CHIP SCOOPS & SHOVELS



640913

640920

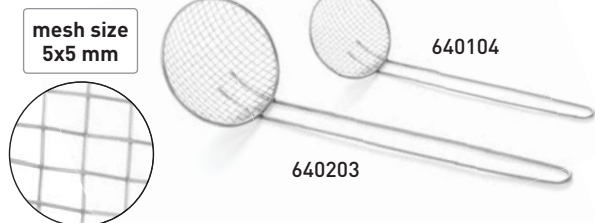
mesh size
7,5x7,5 mm

CHIP SCOOP

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



code	mm
640913	Ø240x(L)600
640920	Ø260x(L)600



mesh size
5x5 mm

640104

640203

CHIP SCOOP

- With wire handle



code	mm
640104	Ø100x(L)330
640203	Ø125x(L)420



mesh size
3,5x3,5 mm

640814

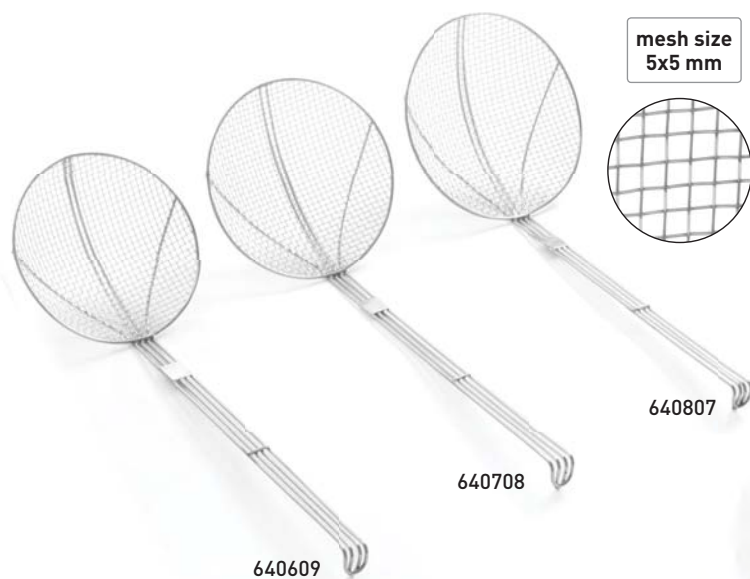
640715

CHIP SCOOP

- With reinforced wire handle



code	mm
640715	Ø220x(L)605
640814	Ø260x(L)710



mesh size
5x5 mm

640807

640708

640609

CHIP SCOOP

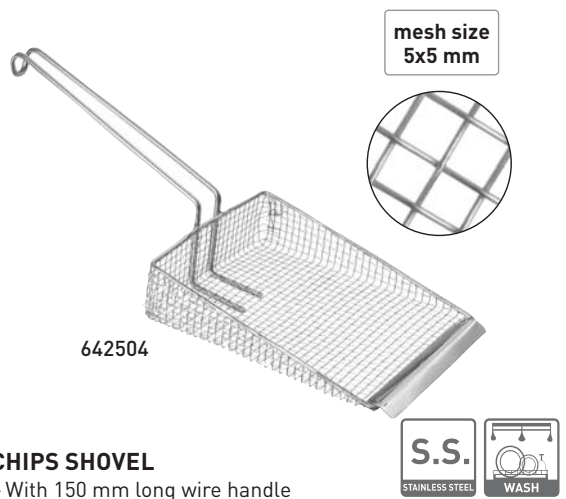
- With reinforced wire handle



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 298





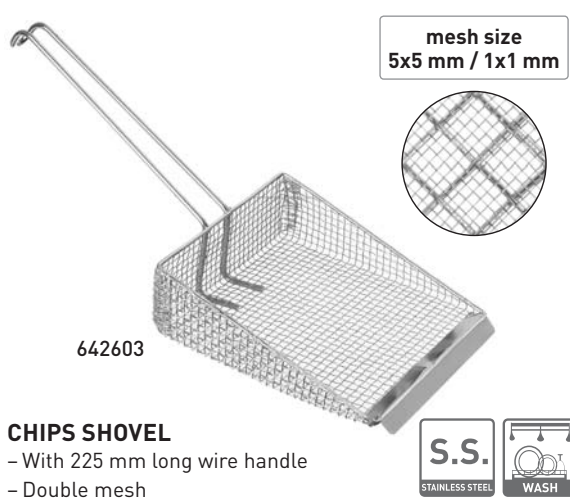
642504

CHIPS SHOVEL

- With 150 mm long wire handle



code	mm
642504	160x210



642603

CHIPS SHOVEL

- With 225 mm long wire handle
- Double mesh



code	mm
642603	175x225



642566

FRENCH FRIES FUNNEL SCOOP

- Fill opening 70 mm
- Left and right handed



code	mm
642566	233x205



642559

FRENCH FRIES FUNNEL SCOOP

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



code	mm
642559	200x230



646205

646304

FAT SKIMMER - FINE MESH

- With wire handle



code	mm
646205	Ø125x350
646304	Ø150x430



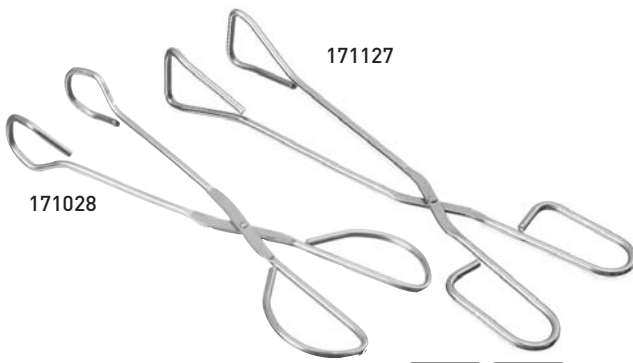
646601

BIRD'S NEST SHAPED STRAINER

- With wire handle and fastening clip



code	mm
646601	Ø80/Ø100x395



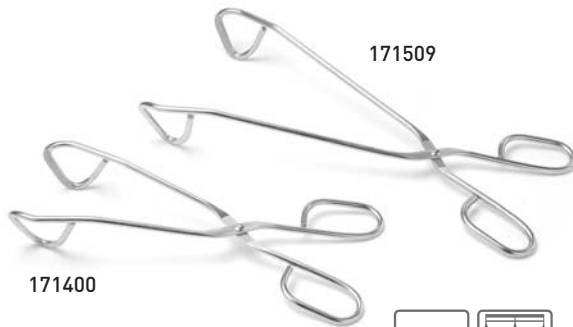
171127

171028



SERVING TONGS

code	packed per	length (mm)
171028	2	240
171127	2	300



171509

171400



SERVING TONGS CURVED

code	length (mm)
171417	240
171516	300



171318

171325

171301

SERVING TONGS

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



code	length (mm)
171301	240
171318	300
171325	400





Solid design

SALAD TONGS
 - With fastening clip.
 - Solid design.



code	length (mm)
171707	250
171806	300
171905	400

UNIVERSAL TONGS
 - With fastening clip.
 - Detachable.



code	length (mm)
524008	280



SERVING TONGS
 - With black PVC insulated handles.



code	length (mm)
171752	250
171851	300



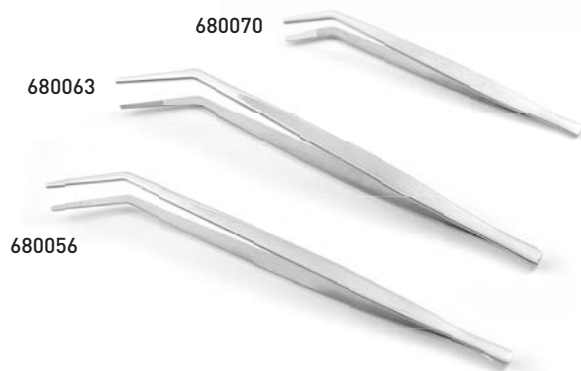


NEW!



MULTIPURPOSE TWEEZERS
- Suitable for e.g. turning deep frying products.

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



TWEEZERS, CURVED

code	length (mm)
680056	305
680063	240
680070	160



TWEEZER WITH ROUND HEAD

code	length (mm)
680124	150



SUSHI TWEEZERS

code	length (mm)
680087	210
680094	160



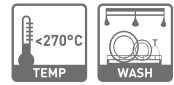
FISH BONE TWEEZERS

code	length (mm)
680117	120
680100	130



LADLES & TURNERS, HEAT RESISTANT

- Made of fiberglass-reinforced PPA.
- Strong, flexible and heat resistant up to 270°C.



563311

563304



563335

563328

COOKING SPOON

code		mm
563304	open	48x(L)300
563311	closed	48x(L)300

TURNER

code		mm
563335	slotted	70x(L)310
563328	closed	70x(L)310



563342



563359

TURNERS, SLOTTED

code	mm
563342	70x(L)310

ROASTING SHOVEL

code	mm
563359	78x(L)300



563373

SKIMMER

code	mm
563373	ø120x(L)320



563366

SOUP LADLE

code	mm
563366	100x80x250



563380

SPAGHETTI SPOON

code	mm
563380	73x40x(L)305

SCRAPERS & TURNERS



SCRAPER



code	mm
855713	80x108x(L)251

SCRAPER

- With wooden handle



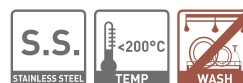
code	mm
855119	1 on card

GRIDDLE SCRAPERS



HAMBURGER TURNER

- With wooden handle



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



HAMBURGER TURNER



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



TURNER FLEXIBLE



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



TURNER FLEXIBLE, PERFORATED



code	thickness (mm)	mm
855720	1	210x73



855744

855690

855706

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



855683

855782

855775



659205



659304



659403



659014



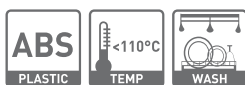
659007



659106

SCRAPER

- ABS handle
- Blade made of synthetic rubber



code	mm
659205	52x90x(L)257
659304	70x116x(L)358
659403	70x116x(L)410

SCRAPER

- ABS handle.
- Silicone blade.



code	mm
659014	55x90x(L)265
659007	70x105x(L)350
659106	70x105x(L)420



658604



658703



658802



658901



659458



659465



659472

SCRAPER

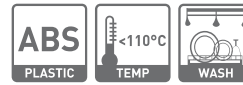
- Handle made of glass-fiber reinforced nylon.
- Blade made of natural rubber.
- Only suitable for cold food preparation.



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.



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

KITCHEN SPOON PBT



code	mm
563007	Ø70x380
563106	Ø80x450
563205	Ø105x600



563007



563106



563205



659700



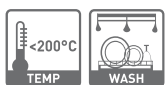
659809



525005

SPOON EXOGLASS

- Made of Exoglass material



code	mm
659700	300
659809	380



525104

WOODEN SPOON

- Made of wood.
- Set of 3 different sizes.



code	mm
525005	300-350-400

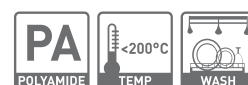
SPATULA

- Wood



code		mm
525142	4 per card	260

SPATULA



code	mm
658000	280

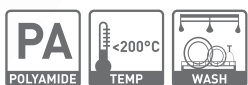


659601



659502

SPATULA



code	mm
659601	320

SPATULA

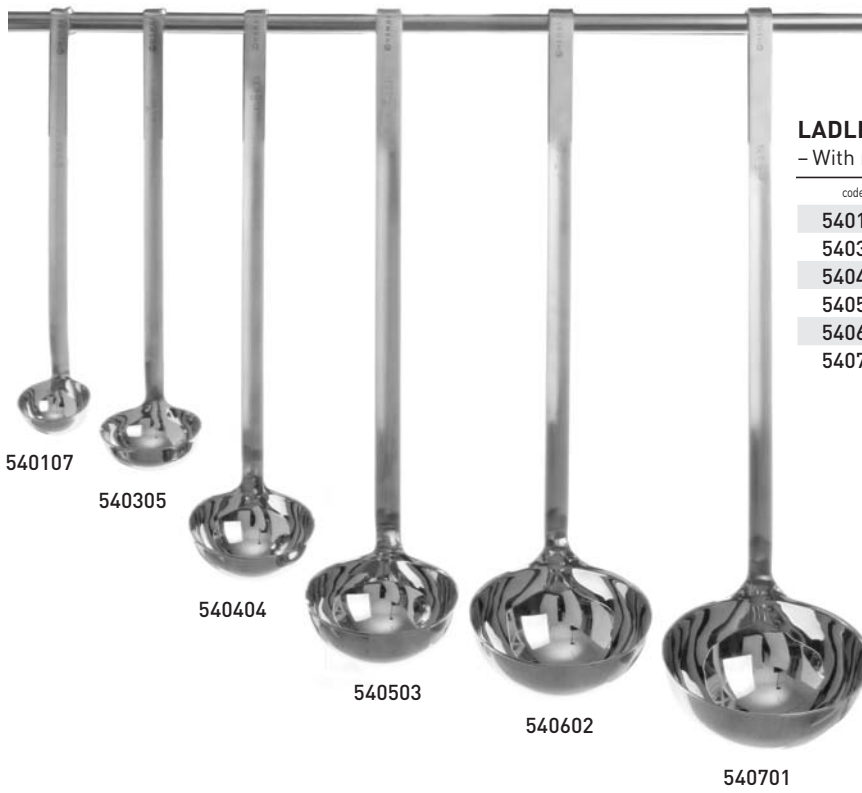
- Slotted
- Made of exoglass plastic



code	mm
659502	300

LADLES & SKIMMERS PROFI LINE

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



LADLE NON-DRIP

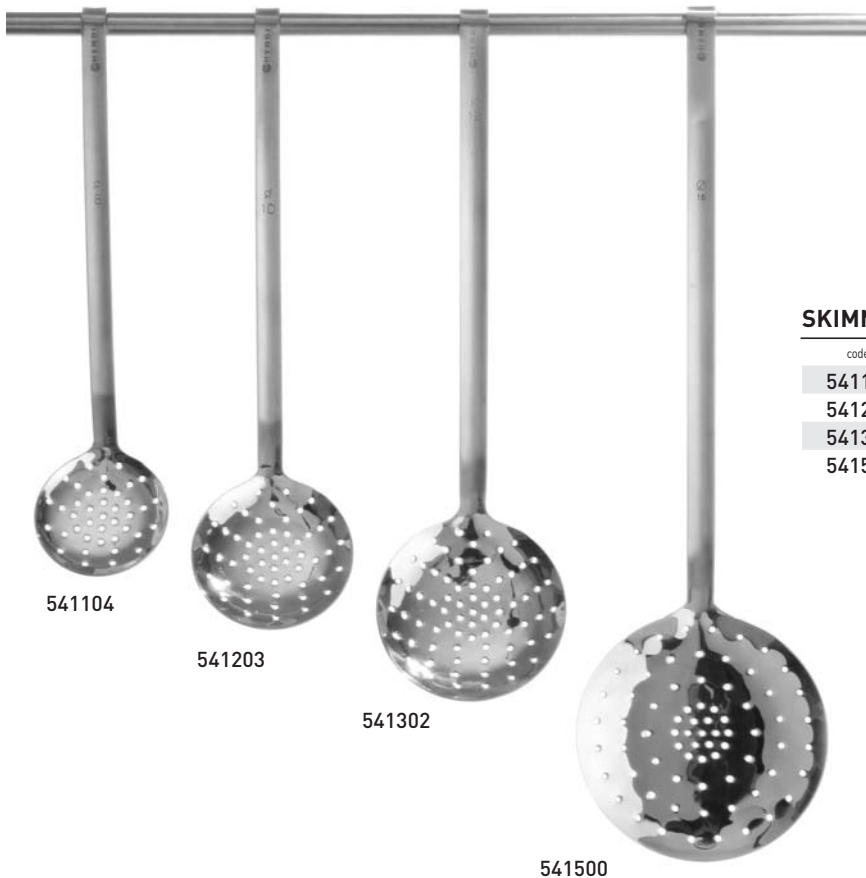
- With non-drip pouring rim.

code	liter	Dimensions (mm)
540107	0,05	Ø60x300
540305	0,125	Ø80x320
540404	0,25	Ø100x400
540503	0,5	Ø120x450
540602	0,75	Ø145x440
540701	1	Ø165x480



Seamless, made out of one piece

Non-drip pouring rim



SKIMMER

code	Dimensions (mm)
541104	Ø80x390
541203	Ø100x400
541302	Ø120x460
541500	Ø160x530



BASTING SPOON

code	Dimensions (mm)
542606	100x65x430

VEGETABLE SPOON

code	Dimensions (mm)
542507	100x65x480

CARVING FORK

code	Dimensions (mm)
542705	35x350

SPATULA

code	Dimensions (mm)
542200	100x110x510



542606

542507

542705

542200

LADLES & SKIMMERS KITCHEN LINE

- Seamless, one piece
- In accordance with HACCP standard



527108

527207

527306

528105

528204

526118

526101

526200

526309

LADLE

code	liter	mm
527108	0,05	Ø60x300
527207	0,18	Ø90x360
527306	0,21	Ø100x380

SKIMMER

code	mm
528105	Ø90x370
528204	Ø115x430

SLOTTED SPATULA

code	mm
526118	340

SPATULA

code	mm
526101	340

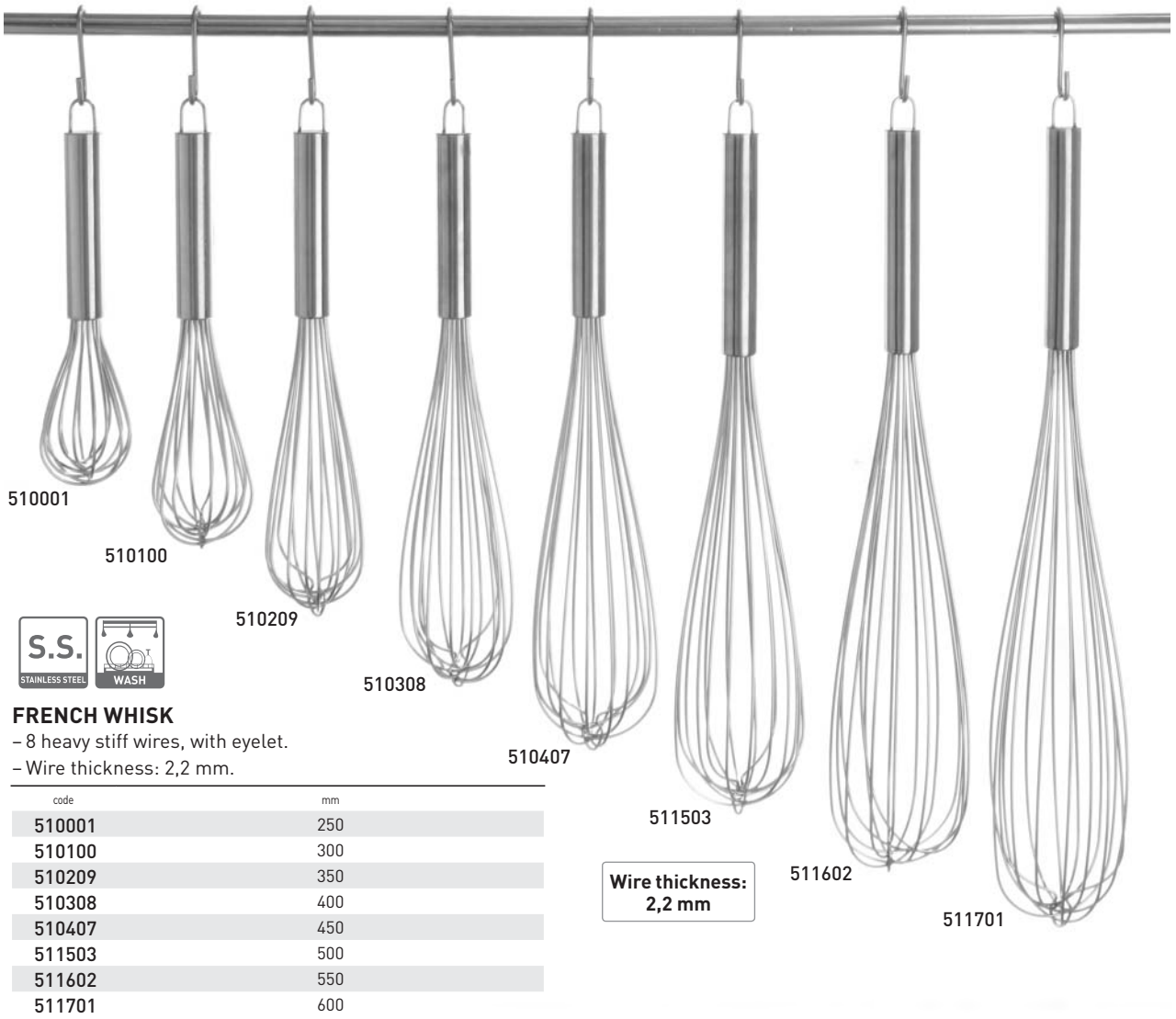
CARVING FORK

code	mm
526200	35x350

VEGETABLE SPOON

code	mm
526309	325

WHISKS



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

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



NEW!

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

code	mm
509012	230
509005	250
509104	300
509203	350
509302	400
509401	450

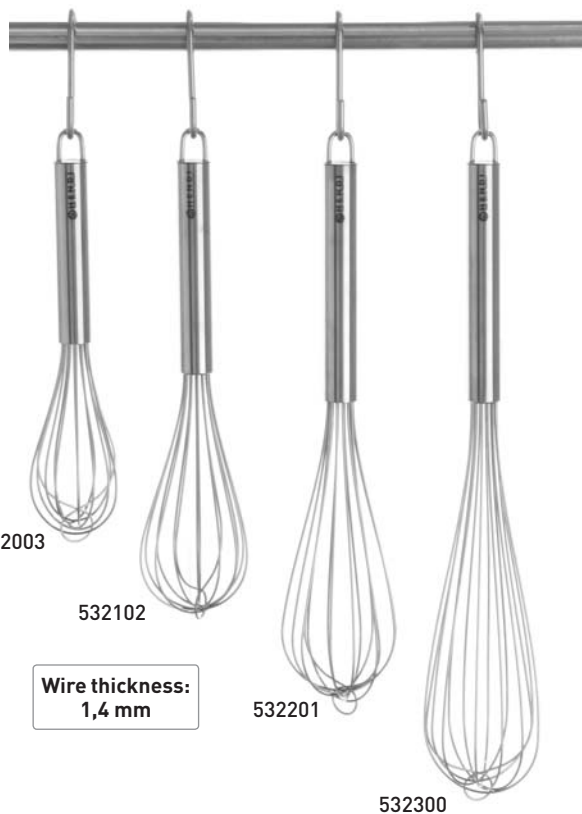


PIANO WHISK

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



code	mm
532003	200
532102	250
532201	300
532300	350



NEW!

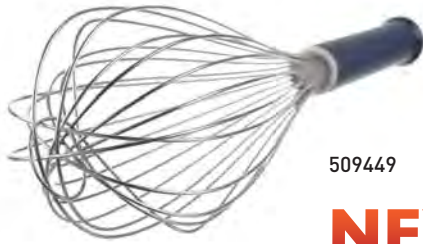
PIANO WHISK

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



code	mm
511718	250
511725	300
511732	350
511749	400
511756	450





509449

NEW!

PIANO WHISK

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



code	mm
509418	230
509425	250
509432	300
509449	350
509456	400
509463	450



Wire thickness:
1,4 mm



856109

DRESSING- AND PANWHISK



code	mm
856109	160

BOWLS



530702



517604



530108



530405



517109



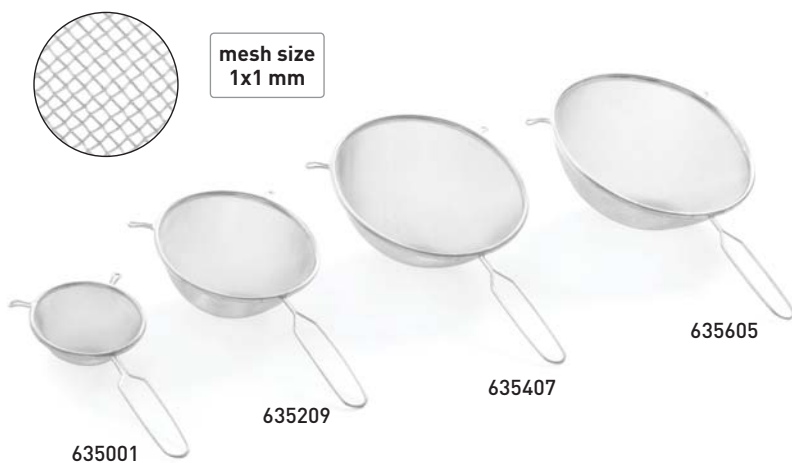
517307

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



SIEVE
- With wire handle



code	mm
635001	Ø120x280
635155	Ø160x320
635209	Ø180x340
635308	Ø200x360
635407	Ø230x400
635605	Ø250x435



SIEVE, DOUBLE MESH
- Wooden handle
- Reinforcing bracket



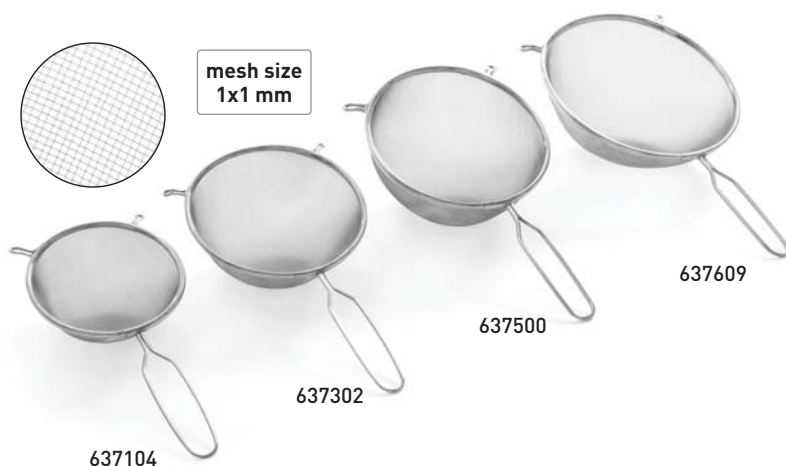
code	mm
639009	Ø260x570
639016	Ø310x800
639023	Ø360x860



SIEVE - FINE MESH
- With wire handle



code	mm
638309	Ø100x250
638507	Ø150x345
638705	Ø200x400
638903	Ø250x455



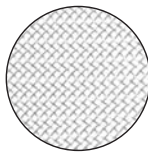
SIEVE
- With wire handle



code	mm
637104	Ø160x305
637203	Ø180x325
637302	Ø200x360
637401	Ø220x380
637500	Ø240x410
637609	Ø260x440

CONICAL STRAINER

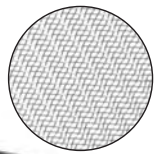
mesh size
0,5x0,5 mm



647509

647516

mesh size
0,5x0,5 mm



647561

647554

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	ø205x460
647561	ø245x475



647592

VEGETABLE STRAINER

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

18/10
STAINLESS STEEL



code	mm
647592	ø200x390



Fitted with 2 scraping
wires on the bottom



515501

VEGETABLE STRAINER

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

18/10
STAINLESS STEEL



code	mm
515501	ø200x(H)110/195

COLANDERS

COLANDER PROFI LINE

- With base and 2 riveted handles



code	mm
535509	Ø320x(H)180
535516	Ø360x(H)200
535523	Ø400x(H)220



535523



535424

535417

535400

COLANDER PERFORATED

- With base and 2 handles.



code	mm
535400	Ø235x(H)85
535417	Ø285x(H)115
535424	Ø315x(H)120



535301

535103

535202

COLANDER KITCHEN LINE

- With base and 2 handles



code	mm
535103	Ø240x(H)110
535202	Ø280x(H)135
535301	Ø340x(H)160



547502

547304

CONICAL STRAINER



code	mm
547304	ø185x350
547502	ø235x395



547502

MEASURING JUG



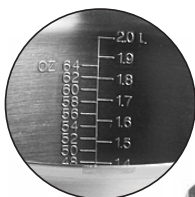
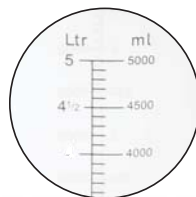
567104

567203

567302

567401

567500



516102

516201

516300

SCOOPS



521304

521502



562000

562017

562079

MEASURING JUG
POLYPROPYLENE



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

MEASURING JUG STAINLESS STEEL
- Heavy duty.



code	liter	mm
516102	0,5	Ø90x(H)110
516300	2	Ø140x(H)175
516201	1	Ø120x(H)135

SCOOP ALUMINIUM



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

SCOOP POLYPROPYLENE



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



SCALES



580202



580004



580226



KITCHEN SCALE

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

DIGITAL SCALE

- With integrated timer
- ABS housing with stainless steel tray
- Powered by 9V alkaline battery, not included



KITCHEN SCALE

- Weighs up to 5000g with gradation of ±1g with a minimum of 20g.
- Seamless stainless steel surface with build in digital display.
- High precision strain gauge sensor for accurate measurements.
- Readout in g, kg, oz or lb'oz.
- Touch control with on-off/tare and unit buttons.
- With auto tare, overload and low power indication.
- Auto power off, powered by 2 CR2032 Lithium batteries, included.

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

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

code	range	gradation	mm
580226	5 kg	1 g	200x151x(H)11



580301



LARGE DIGITAL SCALE

- Capacity max. 100kg (220lb).
- Graduation 50g (2oz).
- Readout in kg or lb.
- Strain gauge technology for accurate measurement.
- Stainless steel surface.
- Operation through separate digital display with 4 buttons.
- With power saving LCD display with battery indicator.
- Powered by 2 AAA batteries, not included.

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



980033

SCALE

- Including Ø 200 mm bowl



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

Thermometers



	Fluke Food Pro Plus	Fluke Food Pro	Infrared thermometer	Infrared pocket thermometer	Shock proof thermometer with probe
Code	271469	271452	271148	271223	271407
Unit	°C / °F	°C / °F	°C / °F	°C / °F	°C / °F
Reaction time	quick / probe medium	quick	quick	quick	medium
Temperature min.	IR -35°C / probe -40°C	-33°C	-32°C	-55°C	-50°C
Temperature max.	IR 275°C / probe 200°C	220°C	400°C	220°C	300°C
Accuracy	IR ± 1°C / probe ± 0,5°C	± 1°C	± 1,5°C	± 2°C	± 1°C
Gradation	0,1°C	0,1°C	0,1°C	0,1°C	0,1°C
Hold function	✓	✓	✓	✓	✓
Probe length	75 mm				213 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 recognition of safe/unsafe temperatures. IP54 hand washable target.	Distance and spot size ratio 12:1 Laser pointer for accurate measurement target.	Distance and spot size ratio 1:1	Min / Max temperature function. With table stand, including protection case.





Fast response thermometer	Thermometer with foldable probe	Pocket thermometer with probe	Waterproof thermometer	Roasting thermometer/timer
271230	271308	271209	271162	271346
°C / °F	°C / °F	°C / °F	°C / °F	°C
quick	medium	medium	medium	slowly
-50°C	-50°C	-40°C	-50°C	0°C
350°C	300°C	200°C	300°C	300°C
± 0,8°C	± 1°C	± 1°C	± 1°C	± 1°C
0,1°C	0,1°C	0,1°C	0,1°C	1°C
✓	✓	✓	✓	✓
130 mm	110 mm	65 mm	120 mm	150 mm
stainless steel	stainless steel	stainless steel	stainless steel	stainless steel
				only probe
✓			✓	
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
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	Refrigerator thermometer	Refrigerator thermometer	Milk frothing thermometer
Code	271179	271186	271216	271339	271117	271124	271247
Unit	°C	°C	°C	°C	°C	°C	°C
Reaction time	slowly	slowly	medium	slowly	slowly	slowly	slowly
Temperature min.	50°C	-50°C	0°C		-40°C	-50°C	-10°C
Temperature max.	300°C	25°C	100°C		40°C	50°C	110°C
Gradation	10°C	10°C	1°C		1°C	1°C	1°C
Probe length			127 mm	50 mm			140 mm
Probe material			stainless steel	stainless steel			stainless steel
Suitable for use in the furnace	✓			✓			
Additional information	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.	Fitted with hook to hang from	Fitted with hook to hang from	With clip to fasten the thermometer to the milk jug



271469

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.



271452

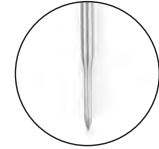
FLUKE FOOD PRO

- 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.



271230

Provides fast and accurate temperature reading



FAST RESPONSE THERMOMETER

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



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

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

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



271148

INFRARED THERMOMETER

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



271223

INFRARED POCKET THERMOMETER

- 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.



271346



ROASTING THERMOMETER/TIMER

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

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

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

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



271308

THERMOMETER WITH FOLDABLE PROBE

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



271209

POCKET THERMOMETER WITH PROBE

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



271162

WATERPROOF THERMOMETER

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

code	range	mm
271308	-50/300°C	150

code	range	mm
271209	-40/200°C	20x150

code	range	mm
271162	-50/300°C	50x290



271407

SHOCK PROOF THERMOMETER WITH PROBE

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

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



271216

POCKET THERMOMETER

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

code	range	mm
271216	0/100°C	Ø44,5x140



271339

STEAK THERMOMETER

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



code	packed per	mm
271339	4 on blistercard	Ø25



S.S.
STAINLESS STEEL



271179

OVEN THERMOMETER

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

code	range	mm
271179	50/300°C	Ø60x(H)70

S.S.
STAINLESS STEEL



271186

REFRIGERATOR THERMOMETER

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

code	range	mm
271186	-50/25°C	Ø60x(H)70



271124

REFRIGERATOR THERMOMETER

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

code	range	mm
271124	-50/50°C	Ø72x21

NEW!



271247

MILK FROTHING THERMOMETER

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

code	range	mm
271247	-10/110°C	Ø44x140



271117

REFRIGERATOR THERMOMETER

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

code	range	mm
271117	-40/40°C	23x150x(H)9



271155

With clip

Magnetic



DIGITAL KITCHEN TIMER

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

ABS
PLASTIC

code	mm
271155	67x(H)67



582022

With stand and magnet



DIGITAL KITCHEN TIMER

code	mm
582022	65x70x(H)17



582015

ANALOG KITCHEN TIMER

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

code	mm
582015	Ø 80



551813



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

CONFECTIONERY FUNNEL KITCHEN LINE

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

code	liter	mm
551813	1,5	270x195x270



551806



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



CONFECTIONERY FUNNEL PROFI LINE

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

code	liter	mm
551806	1,5	Ø190x(H)220



DISPENSER BOTTLES

- The cap helps the sauce stay fresh and maintains hygiene



558003

558010

558027

557808

557815

557822

557907

557914

557921

DISPENSER BOTTLES

code	packed per	colour	liter	mm
558003	1	yellow	0,20	Ø50x185
558010	1	red	0,20	Ø50x185
558027	1	transparent	0,20	Ø50x185
557808	1	yellow	0,35	Ø55x205
557815	1	red	0,35	Ø55x205
557822	1	transparent	0,35	Ø55x205
557907	1	yellow	0,70	Ø70x240
557914	1	red	0,70	Ø70x240
557921	1	transparent	0,70	Ø70x240

DISPENSER BOTTLE SETS

code	packed per	colour	liter	mm
558034	3	yellow	0,20	Ø50x185
558041	3	red	0,20	Ø50x185
558058	3	transparent	0,20	Ø50x185
557839	3	yellow	0,35	Ø55x205
557846	3	red	0,35	Ø55x205
557853	3	transparent	0,35	Ø55x205
557938	3	yellow	0,70	Ø70x240
557945	3	red	0,70	Ø70x240
557952	3	transparent	0,70	Ø70x240



557969

SAUCE STAND

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



code	mm
557969	209x80x(H)78
557976	229x90x(H)78
557983	274x102x(H)98



630648

HOTDOG STAND

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



code	mm
630648	260x110x(H)118

DISPENSER BOTTLES

- The design of the bottle and the used flexible materials makes dispensing effortless.
- Cap closes securely and ensure freshness and hygiene.
- The small opening insures that sauce doesn't drip out when the bottle is held upside down.



Dispensing is very easy thanks to the flexible material



558300

558317

558324

558362

558379

558386

558423

558430

558447

DISPENSER BOTTLE EASY SQUEEZE

code	packed per	colour	liter	mm
558300	1	Yellow	0,20	ø60x(H)170
558317	1	Red	0,20	ø60x(H)170
558324	1	Transparent	0,20	ø60x(H)170
558362	1	Yellow	0,30	ø65x(H)190
558379	1	Red	0,30	ø65x(H)190
558386	1	Transparent	0,30	ø65x(H)190
558423	1	Yellow	0,60	ø75x(H)240
558430	1	Red	0,60	ø75x(H)240
558447	1	Transparent	0,60	ø75x(H)240

DISPENSER BOTTLE SETS EASY SQUEEZE

code	packed per	colour	liter	mm
558331	3	Yellow	0,20	ø60x(H)170
558348	3	Red	0,20	ø60x(H)170
558355	3	Transparent	0,20	ø60x(H)170
558393	3	Yellow	0,30	ø65x(H)190
558409	3	Red	0,30	ø65x(H)190
558416	3	Transparent	0,30	ø65x(H)190
558454	3	Yellow	0,60	ø75x(H)240
558461	3	Red	0,60	ø75x(H)240
558478	3	Transparent	0,60	ø75x(H)240



NEW!



FOOD RING ROUND

– Perfect for plating food in refined shapes.

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



FOOD RING AND PUSHER ROUND

– Perfect for plating food in refined shapes.

code		mm
512142	food ring	ø80x(H)45
512159	food ring	ø100x(H)45
512203	pusher	ø80
512210	pusher	ø100



FOOD RING AND PUSHER SQUARE

– Perfect for plating food in refined shapes.

code		mm
512166	food ring	65x65x(H)45
512173	food ring	80x80x(H)45
512227	pusher	65x65
512234	pusher	80x80



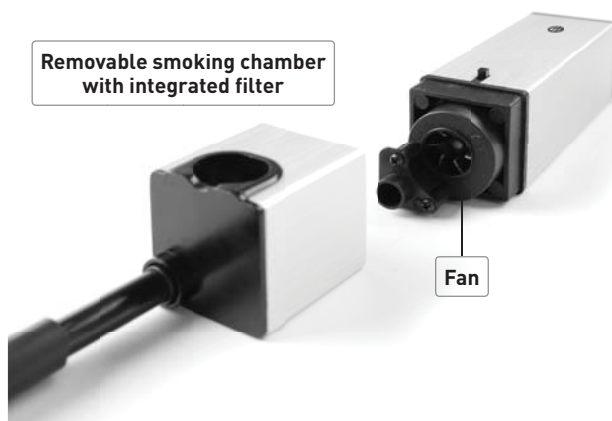
NEW!

199930

SMOKE INFUSER

- The aluminium body functions as a heat sink, cooling the smoke before expelling it.
- Wood requires no pre-soaking prior to smoking.
- Can also be used with tea or spices.
- Removable smoking chamber with integrated filter.
- Flexible rubber hose (25 cm long) for easy injection of smoke into resealable bags and containers.
- Compact and lightweight enough to use with one hand.
- Gentle enough for use on delicate fruits and vegetables without changing their texture or temperature.
- Powered by 4 AA batteries, not included.
- Wood or herbs for smoking not included.

Removable smoking chamber
with integrated filter



Fan

code

mm

199930

155x32x32





Professional cream whipper for making delicious dishes.

Accessories at page 100



CREAM WHIPPERS



Can safely be kept warm in the bain marie



588017



588024



see movie



589205

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 (N₂O) to operate, not included

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

*Cream whipper
ideal for making
whipped cream*



*fruits with
whipped
cream*



*pancakes
with
whipped
cream*



588376

588031

588369

CREAM WHIPPER KITCHEN LINE

- Aluminium head, white coated aluminium bottle and cream charger holder.
- Set of 3 polypropylene nozzle, as well as a cleaning brush.
- Not suitable for hot sauces.
- Requires cream charger (N₂O) to operate, not included.

code	liter	mm
588031	0,25	ø80x(H)200
588369	0,5	ø80x(H)260
588376	0,95	ø95x(H)320
589007	spare parts	



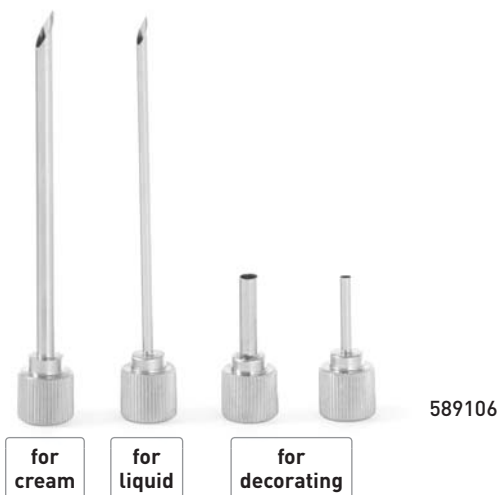
589007



coffee with whipped cream



chocolate with whipped cream



for cream

for liquid

for decorating

589106



DECORATING AND INJECTOR TIPS

- Ideal for decoration, filling, injections and marinating.
- Set of 4 stainless steel tips:
 - 1 long injector tip ø3 mm
 - 1 long injector tip ø5 mm
 - 1 short injector tip ø3 mm
 - 1 short injector tip ø5 mm
- Only suitable for use with HENDI Profi Line cream whippers.

code

589106



589113



FUNNEL WITH SIEVE

- Makes it easy to add ingredients to the cream whipper without clumps.
- Set of funnel and sieve.
- Funnel fits on the cream whippers perfectly.

code

589113

mm

ø160x(H)90x(L)340



589205



589007

SPARE PARTS PROFI LINE

code

589205

SPARE PARTS KITCHEN LINE

code

589007



588208



588215



586907



UNIVERSAL FOR ALL WHIPPED CREAM MAKERS

CREAM WHIPPER CHARGERS

- Universal for 'Liss', 'Kidde', 'Kaiser', 'ISI' etc.
- N₂O
- Best before 5 years after production date.

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





stöckel



755143

755037

755006

755075

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
755143	1/100	Ø 30



stöckel



755259

755273

ICE CREAM SCOOP STÖCKEL - OVAL

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



755372

755334



755464

755426

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



755570

755556

755686

755655

ICE CREAM DIPPER STÖCKEL

ICE CREAM DIPPER STÖCKEL

ICE CREAM DIPPER STÖCKEL

- With ceramic coating and extra long handle

- With extra long handle

code	liter	mm
755556	1/20	Ø 56x120
755563	1/24	Ø 51x120
755570	1/30	Ø 49x120

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

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



759264

759233

759240

ICE CREAM SCOOP PROFI LINE

code	liter	mm
759233	1/24	ø 53
759240	1/30	ø 50
759257	1/36	ø 48
759264	1/40	ø 46



572719

572016

572313



ICE CREAM SCOOP KITCHEN LINE

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

ICE CREAM SPATULAS WITH TRITAN GRIP

18/10
STAINLESS STEEL

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



755808



755815



755822



755839

ICE CREAM CONES STAND

- Fits 3 cones



code	mm
755730	200x95x(H)85



755730

ICE CREAM DIPPER KITCHEN LINE

- With extra long handle

- Filled with oil, ice-cream slides off more easily



code	liter	mm
759301	1/30	Ø49x225



759301





802021

802038

802045

802052



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
802021	6,5	360x165x(H)150
802038	5	360x165x(H)120
802045	3,6	360x165x(H)80
802052	5	360x250x(H)80



807019

ICE CREAM CONTAINER KITCHEN LINE

- Very solid design
- Smooth edges, easy to clean
- Can be used in freezers



code	liter	mm
807019	5	360x165x(H)120



NEW!

S.S.
STAINLESS STEEL

Easy to assemble and disassemble



ICE CREAM MAKER

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

code	V	W	mm
274231	230	180	272x315x(H)362



Easy to operate



Large 2 liter ice cream container



Measuring cup and spoon included





550120

550229

550328

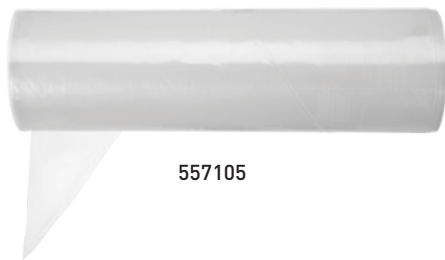
550427

550526

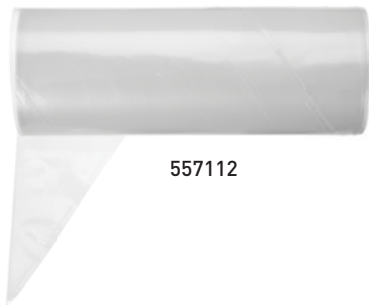
PASTRY BAG

- Cotton, inside coated with polyurethane.
- Heavy duty.
- With a tag.
- Suitable for cleaning in boiling water.

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



557105



557112



557303



PASTRY BAG

- 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



PASTRY BAG ANTI SLIP

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



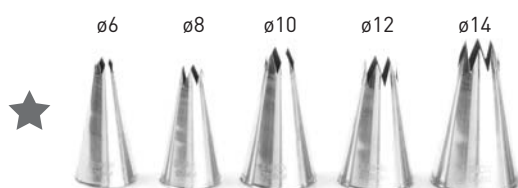
code	-	mm
557303	blue - anti slip	515x280

ICING TUBES - SERRATED

- Set of 5 sizes.



code	mm
551790	ø 6-8-10-12-14



551790

ICING TUBES - SMOOTH

- Set of 5 sizes.



code	mm
551691	ø 2-4-6-8-10



551691

CAKE & DESSERT DECORATION SET

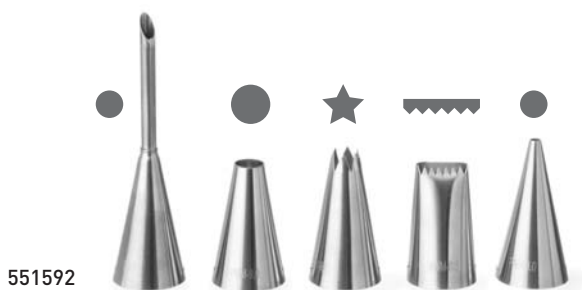
- Set consist of 5 icing tubes for:

- Filling
- Macarons
- Decorating
- Basket weave
- Writing

- Extra precise thanks to sharp edges.



code
551592



551592

ICING TUBES - SERRATED

- Set of 7 sizes.



code	mm
551110	ø 3-5-7-9-11-13-15



551110

ICING TUBES - SMOOTH

- Set of 7 sizes.



code	mm
551011	ø 5-7-9-11-13-15-17



551011



551400

ICING TUBES - ASSORTED

- Set of 12 different icing tubes in a storing box.



code	mm
551400	ø 6-8-10-12



551417

ICING TUBES - ASSORTED

- Set of 20 different icing tubes.
 - Made of blue polystyrene.
 - Comes with storage box.

code
551417



NEW!



FOOD RING AND PUSHER SQUARE

– Perfect for plating food in refined shapes.

FOOD RING AND PUSHER ROUND

– Perfect for plating food in refined shapes.

FOOD RING ROUND

– Perfect for plating food in refined shapes.

code		mm	code		mm	code		mm
512166	food ring	65x65x(H)45	512142	food ring	ø80x(H)45	512135	food ring	ø60x(H)45
512173	food ring	80x80x(H)45	512159	food ring	ø100x(H)45	512104	food ring	ø70x(H)45
512227	pusher	65x65	512203	pusher	ø80	512302	food ring	ø90x(H)45
512234	pusher	80x80	512210	pusher	ø100			



689608

689806



BABA MOULD

code		mm
689608	With rolled rim	Ø 70x(H)68
689806	with smooth rim	Ø 70x(H)68



518519



DARIOLE MOULDS

code	packed per	mm
518519	3	Ø60x(H)45
518533	3	Ø85x(H)50



CAKE MOULD

– Rectangular

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



682104

682302

682401



673416



674413

PASTRY CUTTER SET

- 14-piece set, round model



code		mm
673416	with plain edge, on card	Ø 19-112
674413	with serrated edge, on card	Ø 18-108



515228



515327

BUTTER AND FAT BRUSH FLAT

- With wooden handle



code	packed per	mm
515228	2	20x210
515327	2	40x210



515358



515365

BUTTER AND FAT BRUSH FLAT SILICONE

- With polypropylene handle



code	mm
515358	35x235
515365	50x235

DOUGH CUTTER & SCRAPER

554432



DOUGH SCRAPER
- Trapezoidal



code	packed per	mm
554432	3	216x128

554364



DOUGH SCRAPER
- Rectangular



code	packed per	mm
554364	6	120x96

554166



DOUGH SCRAPER FLEXIBLE
- Semi-circular



code	packed per	mm
554166	6	120x88



855751



DOUGH CUTTER

- Stainless steel with polypropylene handle



code	mm
855751	150x110

553404

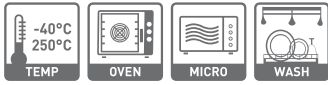


DOUGH CUTTER



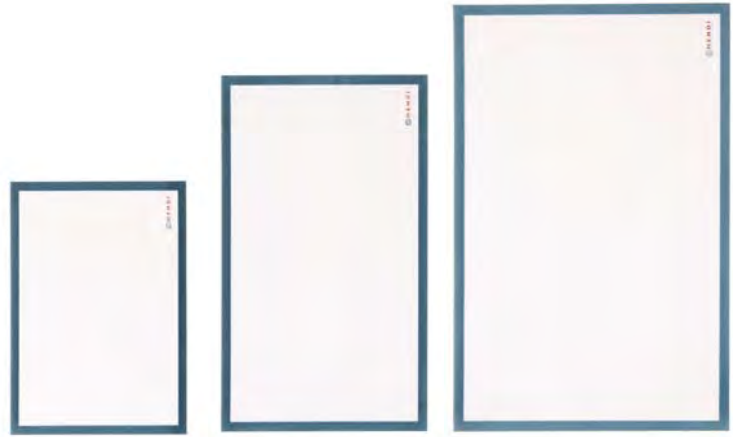
code	mm
553404	150x110





BAKING MAT NON-STICK SILICONE

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



677834

677810

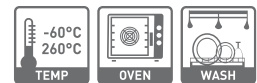
677827



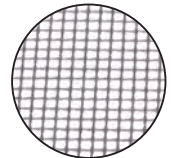
GRILL MESH NON-STICK PTFE

- For use in combination with barbecues, grills and food dehydrators.

code	thickness (mm)	packed per	mm
678008	1	5	400x300
678015	1	5	530x325
678022	1	5	600x400



678015



BAKING SHEET NON-STICK PTFE

code	thickness (mm)	packed per	mm
678039	0,1	5	400x300
678053	0,1	2	600x400



678039

BAKING MAT NON-STICK PTFE

- For use in combination with barbecues and grills.

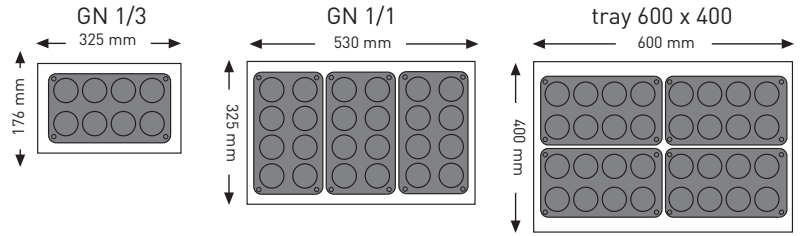
code	thickness (mm)	packed per	mm
678046	0,2	5	400x300
678060	0,2	2	600x400



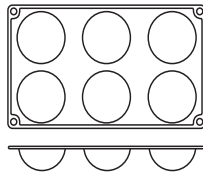
678060

SILICONE BAKING MOULDS

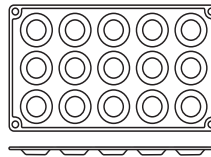
- Made of 100% non-stick silicone coating



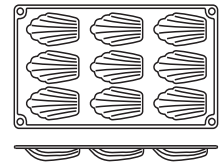
676202



676509



676707



SEMI-SPHERE

code	mm	per mould
676202	ø 70x32(H)	6

TARTELETTE

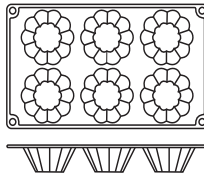
code	mm	per mould
676509	ø 50x17(H)	15

MADELEINES

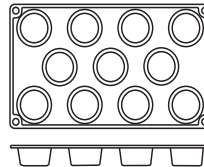
code	mm	per mould
676707	70x47x17(H)	9



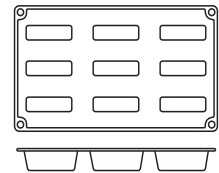
676806



676905



677001



BRIOCHETTE

code	mm	per mould
676806	ø 80x40(H)	6

MINI-MUFFINS

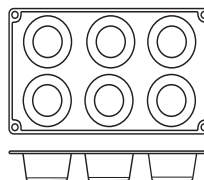
code	mm	per mould
676905	ø 53x30(H)	11

MINI-CAKE

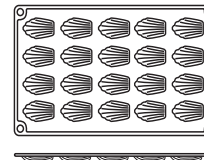
code	mm	per mould
677001	80x30x33(H)	9



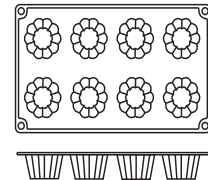
677209



677308



677506



MUFFINS

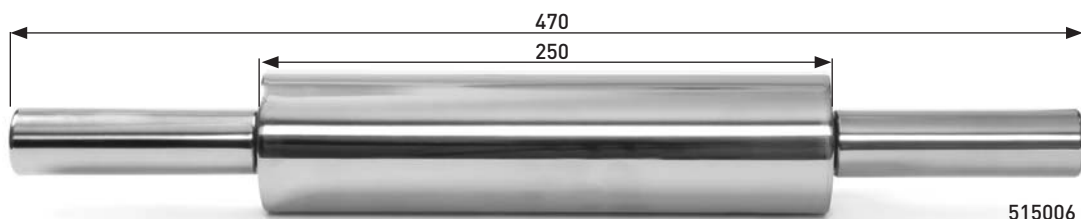
code	mm	per mould
677209	ø 69x40(H)	6

MINI-MADELEINES

code	mm	per mould
677308	42x29x11(H)	20

CANNELE BORDELAIS

code	mm	per mould
677506	ø 54x48(H)	8



515006

ROLLING PIN
- With slide bearings



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



515013

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



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



515020

WOODEN ROLLING PIN
- With ball bearings.



code	weight (kg)	mm
515020	1,6	Ø75x380/590

for powdered sugar

for flour and meal

for bread-crumbs



637791



BAKERS' SIEVE
- With hanging loop.

code	-	mm int.	mm
637791	for powdered sugar	Ø247	Ø250x(H)75
637807	for flour and meal	Ø247	Ø250x(H)75
637814	for bread-crumbs	Ø247	Ø250x(H)75
637821	for powdered sugar	Ø407	Ø410x(H)80
637838	for flour and meal	Ø407	Ø410x(H)80
637845	for bread-crumbs	Ø407	Ø410x(H)80



637821



CRÈME-BRÛLÉE BURNER ANTI FLARING

- This Crème-Brûlée burner can be used in any angle, even upside down, without flaring.
- The burner is easily and securely attached to the gas cartridge, after emptying the cartridge simply attach the burner to a new cartridge.
- The flame is easy to ignite thanks to the piezo ignition and burns bright blue.

code		mm
198230	Set burner & cartridge	190x65x(H)250
198216	Burner only	190x35x65
199039	Set of 4 cartridges	ø68x(H)190



199039

Usable in every angle, even upside down without flaring



Available as set or as separate items

It's simple to attach the burner to the canister

Suitable for multiple purposes





see movie

198209



198223



199046

CRÈME-BRÛLÉE BURNER

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

CRÈME-BRÛLÉE BURNER

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

GAS CANISTER

- With various filling nozzles

code	mm	code	mm	code	packed per
198209	145x(H)190	198223	115x(H)155	199046	4



783153

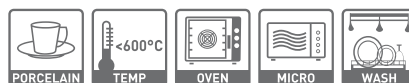


783160



783177

RAMEKIN
- Ribbed



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

NEW!





860502

Digital touch panel with display that alternates between set and actual soup temperature

Thermostat adjustable from 65° to 95°C by 1° increments



Overheating protection - with alarm for low water level

SOUP KETTLE

- Thermal insulation reduces energy consumption and keeps the outside cool.
- These unique advantages can reduce energy consumption by up to 30%.
- Removable lid made of tough, transparent polycarbonate.
- Lid with insulated handle and ladle recess.
- Aluminium water pan for efficient heat transfer.
- Food pan made of 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



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



860083

S.S.
STAINLESS STEEL



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



860304



204825

CHAFING DISH ELECTRIC TELLANO

- 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.



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



204900

CHAFING DISH ELECTRIC POLLINA

- Gastronorm 1/1.
- Temperature adjustable up to 85°C.
- With lid stand.
- On/off switch with integrated indication light.
- Including Gastronorm 1/1 food pan 65 mm deep.
- Suitable for pans up to 100 mm deep.



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



204832

CHAFING DISH ELECTRIC TESINO

- Water pan made of heat-resistant polypropylene
- Continuous settings up to 85°C
- On/off switch, pilot light
- Including 6,8 ltr food pan



code	liter	V	W	mm
204832	6,8	230	500	ø405x(H)248



239902

CHAFING DISH ELECTRIC SAVOI

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



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

CHAFING DISHES

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

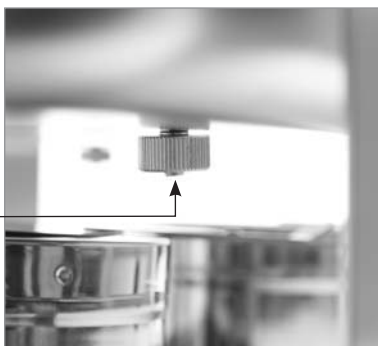


470206



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	liter	mm
470206	9	590x340x(H)400

CHAFING DISH GASTRONORM 1/1

- Model Rental.
- Solid base with lid stand and high-gloss polished lid.
- 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 of up to 100 mm deep.



470008

code	liter	mm
470008	9	590x340x(H)355



471005



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	liter	mm
471005	9	585x385x(H)315

CHAFING DISH SET

- Consists of:
- Chafing Dish "Fiora" as in 471005
- 2 additional GN 1/2 pans 65 mm deep
- 3 additional GN 1/3 pans 65 mm deep

code	mm
471050	585x385x(H)315





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	liter	mm
475904	9	600x358x(H)295
472613	2 pcs.	9 600x358x(H)295



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



475201



472507



SOUP CHAFING DISH

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

code	liter	mm
472507	8	Ø370x(H)325



470619



CHAFING DISH - ROUND

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

code	liter	mm
470619	3,5	Ø390x(H)270



470909

CONVERSION FOR 2 BAIN-MARIE PANS
- Fits all GN 1/1 types chafing dishes



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



470930



470 909

470 909



470 930





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	liter	mm
470305	9	660x490x(H)460

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
(ø390x(H)60 mm).
- Highly polished stainless steel.
- Steel frame 2.3 mm, cover 1.2 mm thick.

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



470312

**PORCELAIN CONTAINER FOR
ROUND CHAFING DISHES**



- For chafing dish 470312

code	liter	mm
470350	5,6	ø390/345x(H)60

**STAINLESS STEEL CONTAINER
FOR ROUND CHAFING DISHES**



- For round chafing dish 470312

code	liter	mm
470367	5,6	ø390/345x(H)60



470350



470367



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 \varnothing 260 mm window.
- Set includes one fuel can holder.
- Soup tank: inside \varnothing 265 x (H) 200 mm.
- Highly polished stainless steel.
- Steel frame 2.8 mm, cover and housing 1.2 mm.



code	liter	mm
470329	11	405x480x(H)460



NEW!



239193



239186

INDUCTION HEATER FOR CHAFING DISHES

- Suitable for use with some chafing dishes, check if your chafing dish is compatible.
- Power adjustable in 10 steps.
- Control panel attached by a wire, allows control while the heater itself is inaccessible.
- Also suitable for use as a built-in induction cooker by using the mounting ring (sold separately).

code	V	W	mm
239193	230	800	\varnothing 245x(H)68
239186	Mounting ring stainless steel		



809709



With safety switch

CHAFING DISH HEATER FOR UNDERNEATH WATER PAN

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

code		V	W
809709	Element only	230	400
809754	Set waterpan & element	230	400
809716	Water pan with bolts	809716	



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 470008, 475201, 470206 and 471005

code	V	W	mm
809600	230	500	Ø130x(H)100

DISH WARMER 2 BURNERS

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



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



code	mm
463109	450x180x(H)65



463109

CANDLE HOLDER



code	mm
464809	Ø 46



464809



CHAFING DISH FUEL

- Burning gel is made of natural (bio) ethanol alcohol, mixed with water and a thickening agent to make it a solid or gel. Hendi burning gel is artificially made to taste so bitter that it is impossible to swallow. To safely and efficiently heat e.g. chafing dishes, we urgently advise burning gel to be used in special fuel holders.
- Hendi offers most common variants of burning gel. The heating capacity is equal through the range while the heating rate is dependent upon the size of the flame, determined by how far open the lid of the fuel holder is kept.
- "Blaze" brand has a shorter, more intense burn - it is recommended for applications where the burning time will be around 2 hours. "Hendi" brand burning gel is recommended when over 3 hours of heating will be required.
- All Hendi and Blaze burning gel burns soot and odour free.
- Cartouches and cans without special fuel holders become very hot during use, thus creating a significant risk of burns if they are not placed inside a fuel holder. Danger of burns!
- These fuel holders are both included with Hendi chafing dishes and separately available.
- Always read the instructions on the product before use.
- Make sure there are no open flames or hot objects nearby when working with burning gel. The flammable vapour easily escapes the container.
- Make sure no (condensation) water drips into the burning fuel. It can cause dangerous sputtering and splashing of fuel.
- Only light the fuel after the cans inside the fuel holders have been placed in the final location.
- The flames are almost entirely blue, making them very hard to see in light. Caution is advised.
- Only ever extinguish the fuel by closing the lid of the fuel holder.
- Refilling: Always make sure the can and its holder have completely cooled down. Remove the can from the holder to refill the can.
- Storage: Always store in closed containers in a dark, well ventilated location, below 20°C. For storing larger amounts of fuel please consult your local regulations.
- If the instructions above are followed, the risk of accidents will be minimal.
- In case of a starting/small fire: use a fire blanket (or a large, wet blanket) to cover the fire and deprive it of oxygen.
- In case of fire on clothes/body: use a fire blanket or a powder/CO₂ fire extinguisher. Never try to extinguish the fire with a small towel as this would only spread the fuel and the flames!
- After extinguishing the fire keep the body cool for 15 minutes or until medical assistance arrives. Leave clothes in place. Always seek medical assistance immediately.



193310



194355

CHAFING DISH FUEL BLAZE

- Blue Blaze B-B100 can
- 200 grams can
- Burning time ± 2.5 hours per can
- Pallet: 56 x 193310

code		order unit
193310	box 72 pieces	1
193327	set of 12 pieces	6

CHAFING DISH FUEL CAN

- 200 grams pack for chafing dish.
- Burning time: ± 3 hours.
- Pallet: 50x 194355, 140x 194300.

code		order unit
194355	box of 72	1
194300	box of 24	1

CHAFING DISH FUEL CAN HOLDER



code	packed per	mm
470527	2	Ø90x(H)60



470527



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

FUEL DISPENSER

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

code	length 280 mm
195604	



195604



190036

CHAFING DISH FUEL IN DISPOSABLE TINS

- 80 grams portion packs
- Burning time: ± 2 hours
- For use with 111420

code	packed per
190036	3



111420

DOUBLE BURNER

- Suitable for methylated spirit and chafing dish fuel



code	packed per	mm
111420	2	Ø90

LIQUID FUEL WITH WICK

- Burns without soot or odours.
 - This fuel is made of pure diethylene glycol (DEG), which is also used as antifreeze in radiators. By using a wick the DEG can be vaporized and burned despite its relatively high flame point of 143°C.
 - HENDI sells this fuel in closed, non-refillable metal cans of 145 or 200 grams. In addition, 198 gram cans of "Blaze" brand aluminium cans are available.
 - The burning time of a can is inversely proportional to the intensity of its flame, which may be adjusted by changing the exposed height of the wick.
 - Use: place the can directly below a chafing dish or other heating appliance suitable for use with liquid fuel open flames.
 - Burning time: ± 4 hours for 145 gram cans, ± 6 hours for 198 and 200 grams cans.
 - Heat output: about 50% of ethanol-based burning gel.
- Advantages in comparison to burning gel:
 - Safer to use. No hazardous refilling. Flame is more visible and predictable.
 - Cans stay cool enough to touch safely. May be used without fuel holder.
 - Safer in case of accidents. Any spillage will be minimal and difficult to ignite.
 - Properly re-sealable and re-usable.
 - Easy to extinguish by blowing or replacing the cap.
 - Cost per burning hour comparable to ethanol-based burning gel.
 - Less intense flame. Reduces chance that Chafing Dish water pans will boil dry.
- CAUTION:**
- Diethylene Glycol is a hazardous irritant. Always wash hands after skin contact with the liquid, preferably wear latex gloves to adjust the wick height.
 - A Material Safety Data Sheet (MSDS) is available on the HENDI website, we recommend printing a copy and keeping it nearby.



193617

LIQUID FUEL BLAZE

- Burns soot and odour free

code	order unit	packed per	g
193617	1	24 in box	198
193624	4	set 6 pieces	198

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.



Adjustable wick length



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



Use the same can several times



193938

Burns ± 4 hours



193761

Burns ± 6 hours

code		order unit	packed per
193938	burns ± 6 hours	1	24 in box
193716	burns ± 6 hours	4	6 in tray
193952	burns ± 4 hours	1	24 in box
193761	burns ± 4 hours	4	6 in tray

BUFFET LADLES AND SERVING SPOONS



720103

720608

720400

721308

720509

SAUCE SPOON

code	liter	mm
720400	0,03	290

CARVING FORK

code	mm
720103	325

SALAD FORK

code	mm
720608	305

SOUP LADLE

code	liter	mm
720509	0,12	Ø90x315
721308	0,06	Ø70x285



721209

721100

720905

721001

720806

721407

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	0,09	ø90x335
529010	0,11	ø80x300

SERVING SPOON

code	mm
529300	350

SKIMMER

code	mm
529201	345

SKIMMER, ROUND

code	mm
529041	370



CAKE SCOOP

code	mm
529027	310

CARVING FORK

code	mm
529102	345

SLOTTED SPATULA

code	mm
529409	355

SPAGHETTI SPOON

code	mm
529034	370



SPOON HOLDER

code	mm
722107	110x264

LADLES AND SERVING SPOONS, HEAT RESISTANT



SALAD CUTLERY

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

SAUCE SPOON

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

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

SAUCE LADLE
- 40 ml

code	-	mm
563632	Ivory white	180
563649	Black	180

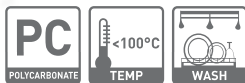


SERVING TONGS

657607



657621



SERVING TONGS

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



171615



CAKE TONGS

- Decorative tongs

code	length (mm)
171615	220



523018



PASTRY TONG

code	length (mm)
523018	215



523315



SALAD TONGS

code	length (mm)
523315	212



523216



SPAGHETTI TONGS

code	length (mm)
523216	200



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



424193



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



424155



871805



ROLL TOP DISPLAY COOLED

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

code	mm
871805	440x320x(H)205



871812



ROLL TOP DISPLAY COOLED

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

code	mm
871812	440x320x(H)440



871706

ROLL TOP DISPLAY

- ABS plastic with transparent SAN plastic rolltop cover



code	mm
871706	465x310x(H)190



871713

ROLL TOP DISPLAY

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



code	mm
871713	465x310x(H)410



427507

NEW!

ROLLTOP PRESENTATION COVER
- Clear polycarbonate.



code		mm
427507	GN 1/1	540x330x(H)180



866009

PRESENTATION COVER



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



427538

ROLLTOP PRESENTATION COVER GN 2/3
- Clear polycarbonate.



code		mm
427538	GN 2/3	365x335x(H)175



427415

PRESENTATION COVER



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



424001

ROLL TOP SET

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



code		mm
424001	plateau & roll-top hood	ø380x(H)240
427514	top cover only	ø380x(H)240



980101

CAKE PLATE WITH COVER

- With polystyrene cover.
- Stainless steel tray.



code	mm
980101	ø300x(H)110



CAKE PLATE ROTATABLE

- Stainless steel base.
- Polystyrene cover sold separately.



code		mm
523827	cake plate	Ø300x(H)90
523834	cover	Ø300x(H)110



523834

523827

CAKE SERVER

- With polypropylene handle



code	mm
523902	260x60



523902

CAKE SCOOP/CUTTER

- With black polypropylene handle
- With cutting sides



code	mm
523957	280x75



523957

SERVING STANDS



TIERED STAND
- With 3 trays



code	mm
429914	Ø 268-220-166x(H)320



429914



425473

425466



SERVING STAND FOR PLATES
- For 3 plates



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



480502



480519

SEA FOOD TRAY STAND
- With two serving trays.



code		mm
480519		Ø300-400x(H)200
480502	Stand only	Ø250-200x(H)190

SALAD BOWL
- Transparent blue



code	liter	mm
566909	4	ø325x(H)100



566909

DISPENSERS AND JUGS



425299

JUICE DISPENSER

- With ice cylinder 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 cylinder 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

JUICE JUG

- Straight model of scratch resistant plastic with lid.



code	liter	mm
425138	2	Ø120x(H)250

NEW!



567906

PITCHER

- Very break resistant.



code	liter	mm
567906	1,8	Ø125x(H)210

NEW!



425121



425107

PITCHER WITH ICE TUBE

- Pear shaped model of scratch resistant clear plastic (Methylmethacrylate-Styrene) with lid.

- With ice cube tube for cooling.



code	liter	mm
425107	2,2	Ø150x(H)260
425121	3	Ø170x(H)285



425763

CARAFE

- Cover with pourer



code	liter	mm
425763	1	Ø92x(H)245

CHOCOLATE



274101

CHOCOLATE FOUNTAIN

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

code	V	W	mm
274101	230	275	ø210x(H)390



428245

MULTI RACK

- 3 Layers for holding cups and bags of condiments.
- Polished stainless steel stand with three 1 liter bowls.



code	mm
428245	190x240x(H)410





BASKETS



561102

BREAD BASKET GN 1/1

- Rectangular

code	mm
561102	530x320x(H)90



561201

BREAD BASKET DISPLAY GN 1/2

- Rectangular.

- Set of 2 with chrome-plated rack.

code	mm
561201	360x280x(H)90/315



561003

BREAD BASKET

- Oval

code	mm
561003	380x270x(H)90



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	365x335x(H)245



426951

BREAD BASKET WITH ROLL TOP COVER

- Round

- Break resistant

- With stainless-steel wire frame

- Including polycarbonate rolltop cover



code	mm
426951	Ø400x(H)300



561102



561003



426951



426968



561201

CUTTING BOARD WOOD



505007

BREAD BOARD

- Solid beech wood

code	mm
505007	340x200x(H)14



505205

CARVING BOARD

- Solid beech wood
- Grooved

code	mm
505205	390x230x(H)16



505106

CUTTING BOARD WITH GRIP

- Solid beech wood.

code	mm
505106	390x160x(H)13

side with groove



505403

BAGUETTE BOARD

- Solid beech wood
- Combined model, 1 side grooved and 1 side ribbed

code	mm
505403	530x325x(H)18

ribbed side



505502

BAGUETTE BOARD

- Wooden with removable grid
- With 4 anti-slip feet

code	mm
505502	475x322



removable grid
- easy to clean

GAS LIGHTER

- Refillable
- Supplied empty



code	packed per	mm
198124	2	230

CANDLEHOLDER 5 ARMS

- Self-assembly
- Candles not included



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



FOLDABLE CATERING FURNITURE

- Easy to store and transport foldable furniture for outdoor and indoor use.
- Ideal for fairs, events, catering, rental, etc.
- Table top made of HDPE polyethylene, frame made of powder coated metal.
- Easy to clean and dirt-resistant.



BAR TABLE ROUND

code	mm
810958	ø800x(H)1100

BUFFET TABLE

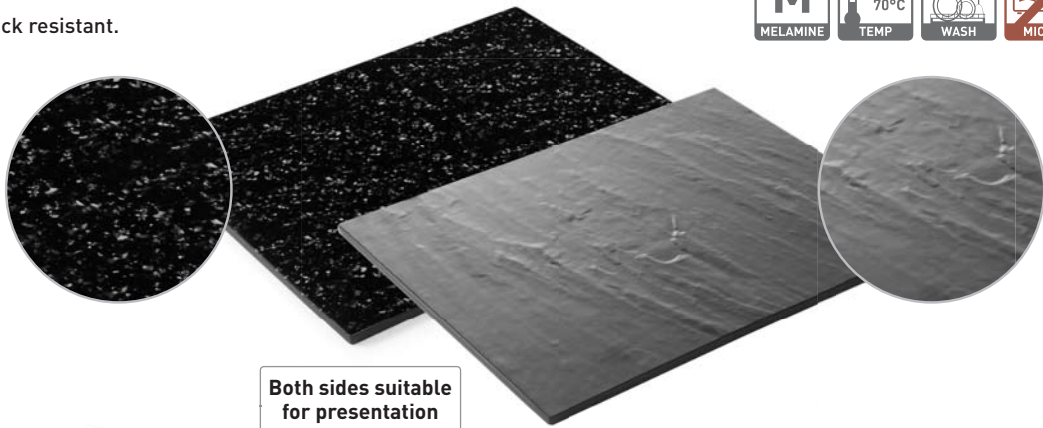
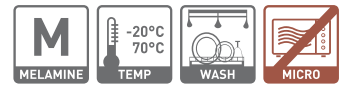
- Foldable to suitcase model for easy transporting and storage.



code	mm
810910	1830x750x(H)740

MELAMINE

- Hygienic and shock resistant.
- Light weight.



Both sides suitable for presentation



561379

561393



561409



561355

PLATEAUS GN

- With slate appearance.
- One side with a textured slate appearance, other side with a smooth black granite appearance.

code		mm
561362	Gastronorm 1/1	530x325x(H)7
561379	Gastronorm 1/2	325x265x(H)7
561386	Gastronorm 1/3	325x175x(H)7
561393	Gastronorm 2/4	525x160x(H)7

PLATEAUS ROUND

- With slate appearance.
- One side with a textured slate appearance, other side with a smooth black granite appearance.

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

PLATEAU ROUND WITH HANDLE

- With slate appearance.
- With non-slip feet.

code	mm
561355	424x300x(H)15



PLATEAUS GN

- With wood appearance.
- With non-slip feet.

code		mm
561324	Gastronorm 1/1	530x325x(H)10
561331	Gastronorm 1/2	325x265x(H)10
561348	Gastronorm 2/4	525x160x(H)10



561324

561348

PLATEAU ROUND WITH HANDLE

- With wood appearance.

code	mm
561300	424x300x(H)15



561300

PLATEAUS RECTANGULAR WITH HANDLE

- With wood appearance.

code	mm
561317	530x200x(H)15



561317



MELAMINE

- Hygienic and shock resistant.
- Light weight.



Full range of bread baskets on page 145

Buffet and serving stand on page 154





Non slip display stands and melamine bowls on pages 154



566008



566015

GASTRONORM TRAYS WITH SLIM RIM

- Hygienic and shock resistant.

- Light weight.

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

MELAMINE BUFFET DISPLAY STANDS

- Space saving and elegant solution for diverse condiments on buffets or in the kitchen.
- Chrome plated frame, easy to assemble.
- The included melamine containers are hygienic and light.
- Gastronorm models are suitable for Hendi Polycarbonate Gastronorm lids.



561850
561911



561898
561928

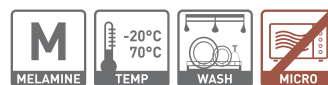


561942
561935

MELAMINE CONTAINERS

code	mm	height (mm)	code	mm	height (mm)	code	mm	height (mm)
561850	GN 1/3 - 325x176	100	561898	GN 1/6 - 176x162	100	561942	ø120	110
561911	stand + 3x GN 1/3		561928	stand + 3x GN 1/6		561935	stand + 3x 1L	





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

BUFFET DISH OVAL

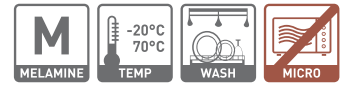
code	mm
561645	610x230x(H)42
561652	713x285x(H)40



561645

561652





BOWL SQUARE

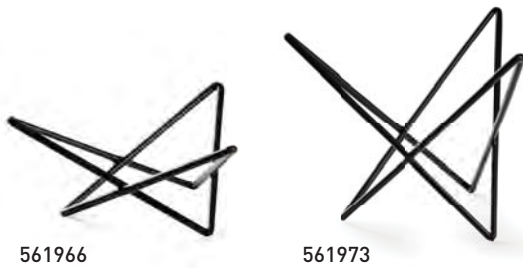
code	mm
561560	130x130x(H)65
561577	190x190x(H)100
561584	270x270x(H)105



BUFFET AND SERVING STAND

- Bamboo stand with 3 melamine bowls.

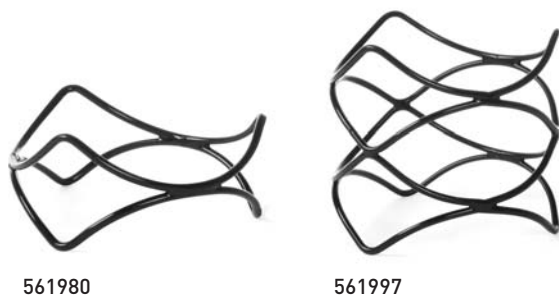
code	mm
561294	400x130x(H)60



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



NON-SLIP DISPLAY STANDS

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

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

CURVED PLATEAUS

- Hygienic and shock resistant.
- Light weight.

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



561669

CURVED BOWLS

- Hygienic and shock resistant.
- Light weight.

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



561485



561461

CURVED BOWLS

- Hygienic and shock resistant.
- Light weight.

code	size	mm
561461	white	315x310x(H)123
561478	black	315x310x(H)123



561478

SLANTED BOWLS

- Hygienic and shock resistant.
- Light weight.

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.



GASTRONORM PAN GN 1/1

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



GASTRONORM PAN GN 1/2

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



GASTRONORM PAN GN 1/3

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



TRAY RECTANGULAR

code	mm
783054	570x390x(H)40



783054

JAPANESE TRAY

code	mm
783504	460x250x(H)50



783504

DRESSING POT

code	ml
785003	1800
785010	1000



785003

785010



TRAY STAINLESS STEEL



Full range of presentation covers on page 138

436103



436103

SERVING TRAY GN 1/1
- Mirror with matt rim



code	mm
436103	530x325x(H)13



807705

TRAY GN 1/1



code	mm
807705	GN 1/1 530x325x(H)10



410103

410202

TRAY RECTANGULAR WITH GRIPS
- With decorated rim



code	mm
410103	520x310
410202	600x360



412107

412206

TRAY RECTANGULAR
- With decorated rim



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

SERVING DISH OVAL



code	mm
404003	190x140
404102	240x170
404201	300x220
404300	350x240
404409	400x260
404508	450x290
404607	500x350



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



496404

496107



496305



877968

NEW!

CUTLERY TRAY

- Made of polyethylene
- 4 sections



code	mm
877968	520x290x(H)95



CUTLERY TRAY

- 4 sections
- GN 1/1



code	colour	mm
552315	black	530x325x(H)100
552322	bordeaux	530x325x(H)100
552308	grey	530x325x(H)100



552315



552322



552308



CUTLERY TRAY

- 6 sections
- Suitable for coffee spoons, teaspoons and cake forks
- GN 1/1



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



552353



552360



552407

CUTLERY BASKET HOLDER

- For 4 baskets
- Baskets not included



code	mm
552407	255x295x(H)215



552254



552261

CUTLERY TRAY WITH STAND

- Set of cutlery tray and matching stand
- Gastronorm 1/1



code	4 sections	6 sections	colour
552254	4 sections		grey
552261		6 sections	grey



871201



552490

CUTLERY BASKET



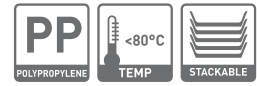
code	mm
871201	Ø97x(H)137

CUTLERY BASKET



code	mm
552490	Ø97x(H)137

FAST FOOD TRAYS



878828

FAST FOOD TRAYS MEDIUM

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

FAST FOOD TRAYS LARGE

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

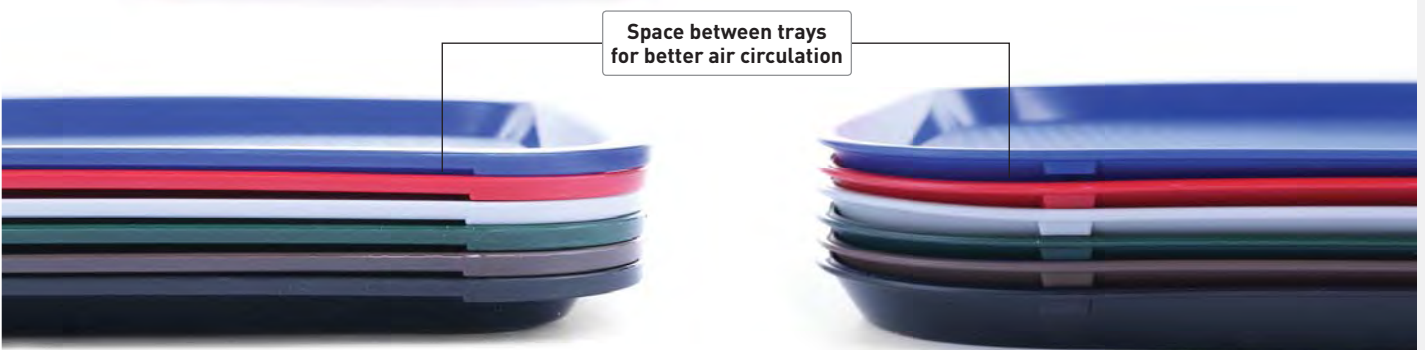


FAST FOOD TRAYS SMALL

NEW!

code	colour	mm
878705	grey	265x345
878712	red	265x345
878729	blue	265x345
878736	green	265x345
878743	brown	265x345
878750	black	265x345

Space between trays for better air circulation



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



878149

SERVING TRAY ROUND

- Black

code	mm
878125	Ø280
878132	Ø360
878149	Ø410



480106

BEER TRAY



code	mm
480106	Ø315x(H)45



405000

COFFEE TRAY OVAL

- Satin finish



code	mm
405000	200x140
405208	265x195
405307	285x220



421291



COFFEE TRAY - DECORATED

- Chrome-plated/nickel-plated iron

code	mm
421291	310x230

GRANITE FORM



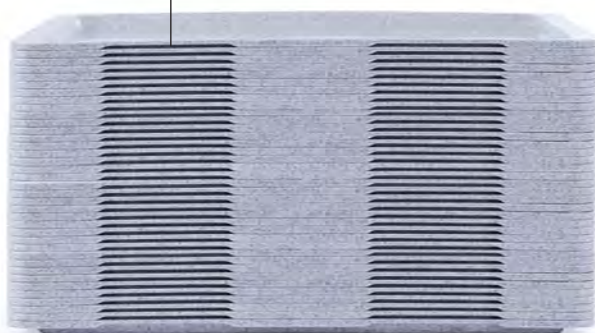
876619

SERVING TRAY RECTANGULAR

- 'Granite' colour pattern.
- Professional grade quality, high durability.
- Ideal for self-service restaurants and canteens.



Distance between trays
for better air circulation



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



GN 1/2



GN 1/1

WOOD FORM

- Mahogany colour
- Wood reinforced laminate with non-slip layer
- Shockproof, break resistant



507865

SERVING TRAY WOOD FORM

- Round, with low rim

code	mm
507865	Ø380



507216

SERVING TRAY WOOD FORM

- Rectangular

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



507933



507568

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.



508626



508817

SERVING TRAY RECTANGULAR

- Black

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

SERVING TRAY ROUND

- Black

code	mm
508824	Ø280
508817	Ø350
508800	Ø400
508794	Ø460



508718

SERVING TRAY OVAL

- Black

code	mm
508718	160x230
508725	200x265
508732	210x290



508930



508947



508954

NEW!



MELAMINE SERVING TRAY WITH WOOD PRINT

- Made of melamine, printed with a wood pattern.
- Excellent resistance to chemicals, stains and scratches.
- Available with 3 different stylish patterns.

code	colour	mm
508909	light oak	240x350
508916	brown oak	240x350
508923	dark oak	240x350
508930	light oak	370x530
508947	brown oak	370x530
508954	dark oak	370x530



508909

NEW!



508831



SERVING TRAY OVAL XL
- Black.

code	mm
508831	735x600



810507



FOLDING TRAY STAND

- High quality materials, sturdy construction.
- Fitted with black belts, easy to set up.

code	mm
810507	520x410x(H)800



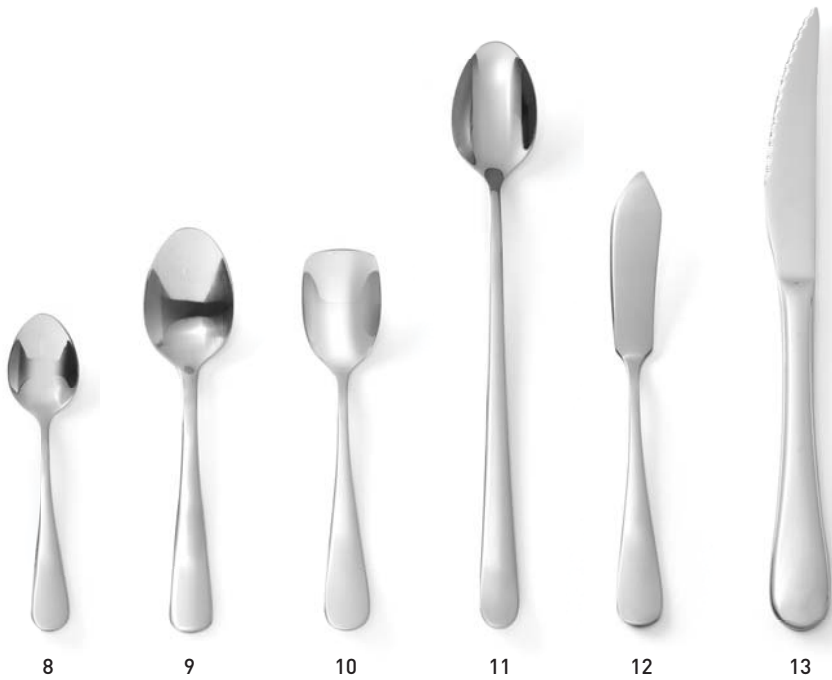
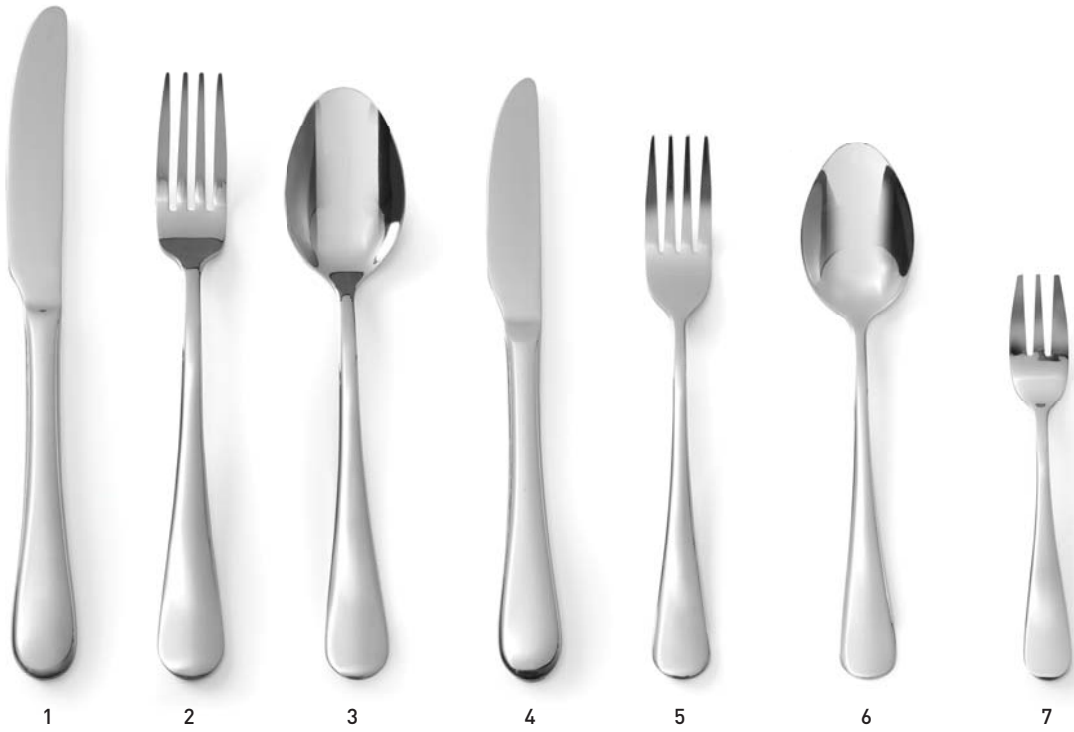
PROFI LINE



PROFI LINE

- Machine polished.
- Mirror finish.

NEW! **S.S.**
STAINLESS STEEL



code				length (mm)
764404	1	Table knife	set of 6	225
764411	2	Table fork	set of 6	205
764428	3	Tablespoon	set of 6	205
764435	4	Dessert knife	set of 6	205
764442	5	Dessert fork	set of 6	186
764459	6	Dessert spoon	set of 6	186
764466	7	Cake fork	set of 12	136

code				length (mm)
764473	8	Coffee spoon	set of 12	111
764480	9	Tea spoon	set of 12	138
764497	10	Ice spoon	set of 12	135
764503	11	Sundae spoon	set of 6	198
764510	12	Butter knife	set of 12	158
764527	13	Steak knife	set of 6	215

KITCHEN LINE



KITCHEN LINE

- Machine polished.
- Mirror finish.

NEW! **S.S.**
STAINLESS STEEL



1

2

3



4

5

6

7

code			length (mm)
764206	1	Table knife	set of 6 215
764213	2	Table fork	set of 6 197
764220	3	Tablespoon	set of 6 197
764237	4	Cake fork	set of 12 150

code			length (mm)
764244	5	Tea spoon	set of 12 131
764251	6	Coffee spoon	set of 12 146
764268	7	Sorbet spoon	set of 6 198



BUDGET LINE

code			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 Tea spoon	set of 24	138
764091	5 Coffee spoon	set of 24	115
764077	6 Cake fork	set of 24	148
764138	7 Sorbet spoon	set of 12	214



STEAK CUTLERY

- Stainless steel with ABS handle.

code		packed per	length (mm)
781432	1 Steak fork	6	200
781449	2 Steak knife	6	215
781456	3 Steak knife XL	6	250





403709

SET LOBSTER FORKS AND TONGS

- 4 stainless steel forks
- 1 chrome-plated tongs



code	length (mm)
403709	205



403716

LOBSTER FORKS



code	packed per	length (mm)
403716	6	205



781913

OYSTER KNIFE



code	length (mm)
781913	180



402221

SNAIL FORK



code	packed per	length (mm)
402221	6	130



402023

SNAIL DISH

- For 6 snails



code	packed per	ØxH mm
402023	3	150x20



402528

SNAIL TONGS

- Squeeze model



code	packed per	length (mm)
402528	2	170



KARIZMA



KARIZMA

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



FLAT PLATE

code	mm
795101	Ø160
795309	Ø200
795507	Ø240
795705	Ø280
795903	Ø320



DEEP PLATE

code	mm
794500	Ø300



OVAL DISH

code	mm
796306	290x200
796405	340x235



SALAD BOWL

code	mm
796603	Ø150
796702	Ø190
796801	Ø250



SOUP BOWL

code		ml	mm
798805	soup bowl	380	
798904	saucer		Ø180



CUP AND SAUCER

code		ml	mm
798010	mocha cup	90	
798034	saucer		Ø125
798164	coffee cup	170	
798249	cappuccino cup	230	
798171	saucer for coffee- and cappuccino cups		Ø149



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
787069	280x180
787076	330x225



SALAD BOWL

code	ml	mm
787083	250	Ø145x(H)45
787090	1000	Ø230x(H)65



SOUP BOWL

code	ml	mm
787267	bowl	250
787182	saucer	Ø158



CUP AND SAUCER

code		ml	mm
787113	mocha cup	120	
787120	saucer		Ø130
787144	coffee cup	180	
787151	saucer		Ø138
787175	cappuccino cup	250	



SATURN



SATURN

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



FLAT PLATE

code	mm
794319	ø 200
794326	ø 240
794333	ø 260
794340	ø 280
794357	ø 300
794364	ø 320



DEEP PLATE

code	mm
794395	ø 220
794517	ø 300



OVAL DISH

code	mm
794371	290x200
794388	340x240



SALAD BOWL

code	mm
794463	ø 150
794524	ø 190
794470	ø 250



SOUP BOWL AND SAUCER

code		ml	mm
794449	bowl	380	
794456	saucer		ø190



CUP AND SAUCER

code		ml	mm
794425	mocha cup	90	
794432	saucer		ø125
794401	coffe cup	170	
794418	saucer		ø150
794487	cappuccino cup	230	



MUG

code	ml
794531	300



GOURMET



GOURMET

- Hotel porcelain
- Strengthened edges, high quality glazing
- High impact and wear resistance
- 10 years supply guarantee



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



SALAD BOWL

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
780152	350
780169	saucer



CUP AND SAUCER

code	ml	mm
780176	cup	100
780183	saucer	ø115
780190	cup	250
780206	saucer	ø160



DELTA



DELTA

- 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
799437	290x200
799444	340x240



SALAD BOWL

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



SOUP BOWL

code	ml	mm
799383	380	160x(H)55
799390	saucer	ø 170



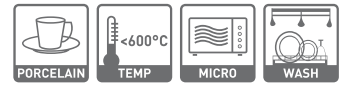
CUP AND SAUCER

code		ml	mm
799161	cup	90	
799178	saucer		ø83
799147	cup	230	
799154	saucer		ø115



PRESENTATION PLATES AND BOWLS

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



785614

TRIANGLE PLATE

code	mm
785614	176x161x(H)27



785621

WAVE PLATE WITH 2 SEPARATORS

code	mm
785621	182x140x(H)27



785638

SPIRAL PLATE

code	mm
785638	173x170x(H)23

785744



785737

OLIVE PLATE

code	mm
785737	415x56x(H)36
785744	304x37x(H)29



GARNISH BOWL SLANTED

code	mm
785645	170x163x(H)134
785652	138x138x(H)118



785645

BOWL

code	mm
785669	280x190x(H)120
785676	235x160x(H)98
785683	180x125x(H)80
785690	140x102x(H)65



785669

BAGUETTE DISH

code	mm
785751	383x100x(H)35
785768	478x113x(H)50



785751



785768

CASSEROLE WITH LID, ROUND

code	mm
785607	140x122x(H)75



785607

CASSEROLE WITH LID, OVAL

code	mm
785799	183x110x(H)78



785799



LIONHEAD

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



SOUP BOWL

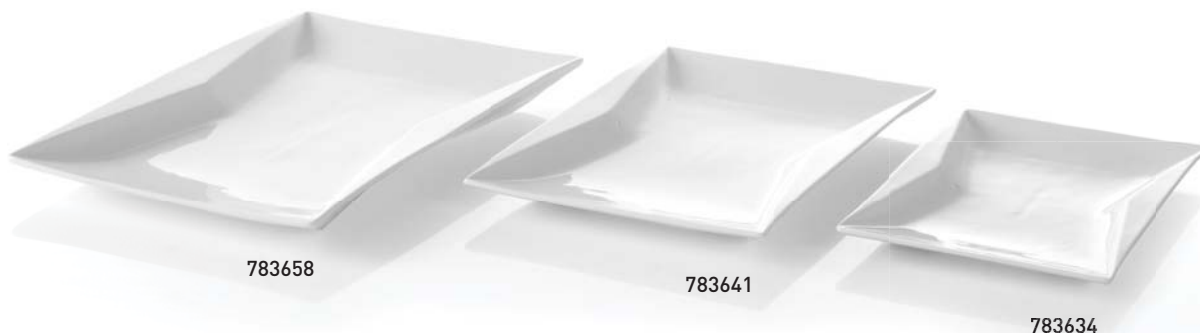
code	ml	mm
784778	125	Ø90x(H)60
784761	250	Ø120x(H)78
784754	500	Ø138x(H)95
784747	1000	Ø175x(H)120
784730	2000	Ø215x(H)155



784730

784778

784754



783658

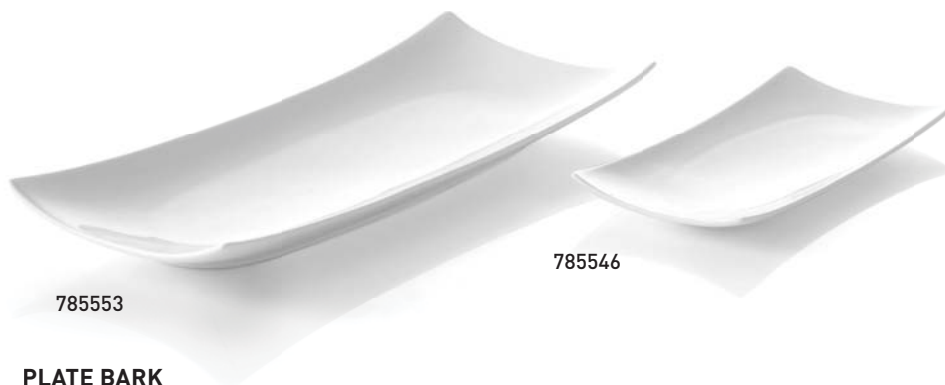
783641

783634

PLATE TORRO

- Rectangular

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



785553

785546

PLATE BARK

- Rectangular

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





785584



785577



785560

BOWL VANILLA

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

PASTA PLATE

code	mm
785805	ø280x(H)60
785812	ø220(H)42



785805

785812



CHILDREN



786499

CHILDREN'S PLATE "BEAR"

- Ø190 mm without ears

code	mm
786499	Ø265



786239

ICE CREAM BOWL CLOWN

code	mm
786239	226x145x(H)37

786451



MILK JUG

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



code	packed per	liter
786451	2	0,08



786437

GRAVY BOAT

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



code	mm
786437	180x55x(H)130

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

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	packed per	mm
784303	6	Ø100



784327

TAPAS DISH CUADRADO

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



784365

TAPAS DISH REDONDO

- Round

code	packed per	mm
784365	6	Ø75x(H)30



784433

TAPAS DISH LEON

code	packed per	ml	mm
784433	6	50	Ø55x(H)45



784341

TAPAS DISH PESCADO

- Fish shaped

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



784334

TAPAS DISH CONCHA

- Boat shaped

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



784426

TAPAS DISH PLATO

- Round

code	packed per	mm
784426	6	Ø100x(H)25



784419

TAPAS DISH CUADRADO

- Square

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



784396

TAPAS DISH TRIANGOLO

- Triangular

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



784389

TAPAS DISH CACEROLE

code	packed per	mm
784389	6	Ø60x(H)25



784372

TAPAS DISH HUEVO

code	packed per	mm
784372	6	Ø65x(H)15



785324

TAPAS DISH CUCHARA

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

OVEN DISHES WHITE PORCELAIN

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



TAPAS DISH OVAL

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

RUSTICA OVEN DISH OVAL

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



786352

RUSTICA OVEN DISH SQUARE

code	mm
786352	165x165x(H)70



786369

RUSTICA OVEN DISH RECTANGULAR

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



786307

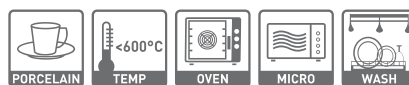
RUSTICA OVEN DISH ROUND

code	mm
786307	Ø100x(H)50
786314	Ø250x(H)70



OVEN DISHES CREAM PORCELAIN

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



OVEN DISH ROUND

code	mm
785898	220x180x(H)50
785904	185x152x(H)40



OVEN DISH SHALLOW

code	mm
785706	304x197x(H)60
785713	253x164x(H)54
785720	203x133x(H)50



OVEN DISH DEEP OVAL

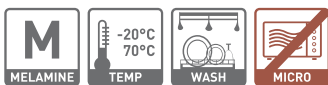
code	mm
785829	375x260x(H)56
785836	324x225x(H)56
785843	276x190x(H)54



OVEN DISH TRUNCATED CIRCLE

code	mm
785850	288x226x(H)70
785867	245x187x(H)62
785874	200x150x(H)52
785881	147x115x(H)50

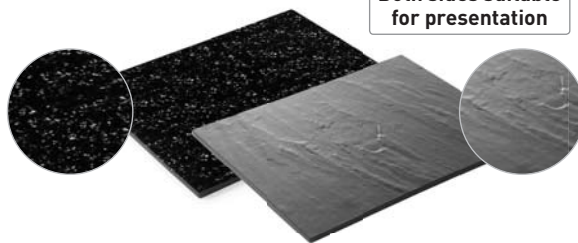




MELAMINE

- Hygienic and shock resistant.
- Light weight.

Both sides suitable for presentation



PLATEAUS GN

- With slate appearance.
- One side with a textured slate appearance, other side with a smooth black granite appearance.

code		mm
561362	Gastronorm 1/1	530x325x(H)7
561379	Gastronorm 1/2	325x265x(H)7
561386	Gastronorm 1/3	325x175x(H)7
561393	Gastronorm 2/4	525x160x(H)7

PLATEAU ROUND WITH HANDLE

- With slate appearance.
- With non-slip feet.

code	mm
561355	424x300x(H)15

PLATEAUS ROUND

- With slate appearance.
- One side with a textured slate appearance, other side with a smooth black granite appearance.

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

PLATEAUS GN

- With wood appearance.
- With non-slip feet.

code		mm
561324	Gastronorm 1/1	530x325x(H)10
561331	Gastronorm 1/2	325x265x(H)10
561348	Gastronorm 2/4	525x160x(H)10

PLATEAU ROUND WITH HANDLE

- With wood appearance.

code	mm
561300	424x300x(H)15

PLATEAUS RECTANGULAR WITH HANDLE

- With wood appearance.

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.



424605

code	mm
424605	ø350x(H)25

SLATE PLATEAUS ROUND

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



424612

SLATE PLATEAUS SQUARE

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



424643

SLATE PLATEAUS GASTRONORM

NEW!

code	packed per	mm
424742	2	325x265x(H)5 - GN 1/2
424759	2	325x176x(H)5 - GN 1/3
424766	2	265x162x(H)5 - GN 1/4



424674

SLATE PLATEAUS RECTANGULAR

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

SLATE PLATEAU WITH HANDLES

code	mm
424704	300x450x(H)40



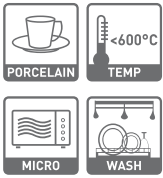
424704

SLATE PLATEAUS WAVE

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



424711



785645

GARNISH BOWL SLANTED

code	mm
785645	170x163x(H)134
785652	138x138x(H)118



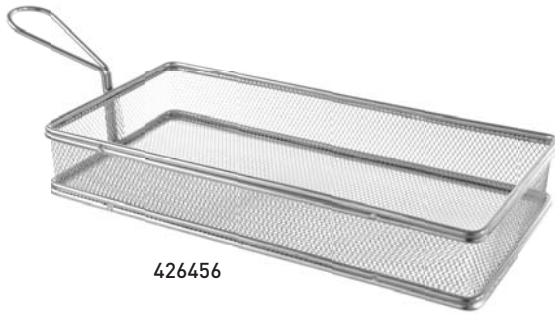
426425



426432



426449



426456



DEEP FRYING BASKET MINIATURES

code	mm
426425	100x80x(H)65
426432	105x90x(H)65
426449	ø90x(H)90
426456	275x130x(H)45





630907

CHIPS BAG HOLDER



630914

CHIPS BAG HOLDER

- Black wire frame, with room for a sauc bowl.
- Melamine ramekin 80 ml fits perfectly [561713], not included.



630921

CHIPS BAGS HOLDER

- Black wire frame, fits 3 chips bags.

code	mm	code	mm	code	mm
630907	ø95/110x(H)175	630914	210x110x(H)172	630921	270x270x(H)280



678138

678107

GREASEPROOF PAPER

- Packed per 500 sheets.

NEW!

code	colour	mm
678107	newspaper print	250x350
678114	plain	250x350
678121	newspaper print	200x250
678138	plain	250x200



ENAMELLED

- Enamelled tableware has made a comeback.
- White enamelled steel with a nice blue border.
- High quality enamel.
- Abrasion resistant.

NEW!



621202



621226



621257

BOWL RECTANGULAR

- Dishes and desserts can be prepared in the bowl.

code	mm
621202	175x130
621219	215x160

FLAT PLATE

code	mm
621226	ø200
621233	ø240

DEEP PLATE

code	mm
621240	ø180
621257	ø200
621264	ø220
621271	ø240



621288



621295



621318

SALAD BOWL

code	mm
621288	ø160

MUG

code	ml	mm
621295	360	ø90x(H)80
621301	520	ø100x(H)90

CUP

code	ml	mm
621318	120	ø70x(H)50



621332

TUMBLER

code	ml	mm
621325	300	ø90x(H)90
621332	400	ø90x(H)120





625804

625705

SOUP & GRAVY PAN - WITH LID

- Enamelled
- Flanged stainless steel rim
- Low lid

code	liter	mm	
625804	0,4	Ø120x(H)95	blue
625705	0,6	Ø135x(H)103	black



622704



622728



622742



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

622810



622841



622858

ENAMELLED PAELLA BOWLS

- Deep model
- Enamelled sheet steel

code	mm	
622810	Ø145x(H)40	NEW!
622827	Ø170x(H)40	NEW!
622834	Ø185x(H)43	NEW!
622841	Ø205x(H)57	NEW!
622858	Ø245x(H)70	





426326

WINE COOLER MINIATURES

code	mm
426326	ø97x(H)98
426333	ø115x(H)110
426340	ø135x(H)130



426388

STRAINER MINIATURES

code	mm
426388	ø100x(H)54
426395	ø130x(H)64



426463

SNACK CAN

code	mm
426463	45x50
426470	70x100



426487

SNACK PAN

code	mm
426487	185x95x(H)45



426357

BUCKET MINIATURES

code	mm
426357	ø70x(H)77
426364	ø87x(H)93
426371	ø125x(H)127



NEW!



SMALL SAUCE PAN WITH SPOUT

- Made of 2.5 mm thick 3-ply material, copper/aluminium/ stainless steel.
- Handle attached by rivets.

code	mm
607015	ø50x(H)30
607022	ø75x(H)40
607039	ø85x(H)50



SMALL FRYING PAN

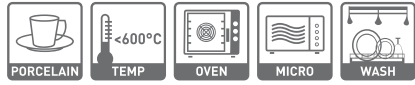
- Made of 2.5 mm thick 3-ply material, copper/aluminium/ stainless steel.
- Handle attached by rivets.

code	mm
607046	ø120x(H)30





RAMEKIN
- Ribbed



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

NEW!

NEW!



RAMEKIN



code	colour	packed per	ml	mm
565605	black	12	45	60x60x(H)35
565612	ivory	12	45	60x60x(H)35
565629	transparent	12	45	60x60x(H)35
565636	terracotta	12	45	60x60x(H)35

NEW!



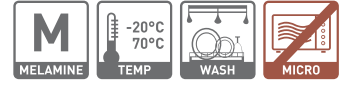
BUTTER & SAUCE DISH



code	colour	packed per	mm
564608	terracotta	3	80x80x(H)30
564561	black	3	80x80x(H)30



RAMEKIN
- Ribbed



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



NEW!
RAMEKIN



code	colour	packed per	mm
565643	ivory	4	58x58x(H)27
565650	ivory	4	70x70x(H)37
565667	ivory	4	78x78x(H)40
565674	ivory	4	85x85x(H)45



NEW!
VELOCITY SLANTED BOWLS



code	mm
564578	70x70x(H)60
564585	97x97x(H)80
564592	110x110x(H)100



NEW!



564509

MINI SAUCEPAN LITTLE CHEF

- Melamine presentation bowls and trays, shaped like cookware.

code	mm
564509	162x121x(H)30



564516

MINI GRIDDLE PAN LITTLE CHEF

- Melamine presentation bowls and trays, shaped like cookware.

code	mm
564516	320x162x(H)20



564523

MINI ROUND PAN LITTLE CHEF

- Melamine presentation bowls and trays, shaped like cookware.

code	mm
564523	150x115x(H)37
564530	189x147x(H)37



564554

MINI OVAL PAN LITTLE CHEF

- Melamine presentation bowls and trays, shaped like cookware.

code	mm
564547	155x80x(H)37
564554	263x140x(H)37



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



PITTA BREAD BASKET - ROUND

code	mm
425701	Ø150x(H)40
425800	Ø200x(H)50



PITTA BREAD BASKET - OVAL

code	mm
425503	200x140
425602	230x180



FRUIT BASKET

- Chrome-plated wire

code	mm
426418	Ø 215x(H)205



BREAD BAGS

PAPER BAGS

– Made of food grade washable kraft paper.

NEW!

code	colour	mm
429211	black	170x170x(H)150
429228	beige	170x170x(H)150



429211



429228



429068

429037

429006

429051

429112

429150

429129

BREAD BAG ROUND

– Made of durable cotton.

– Available in the color combinations gray/beige and gray/dark gray.

code	colour	mm
429006	Beige	ø150x(H)150
429013	Dark blue	ø150x(H)150
429020	Beige	ø200x(H)200
429037	Dark blue	ø200x(H)200
429044	Beige	ø250x(H)160
429051	Dark blue	ø250x(H)160
429068	Beige	ø400x(H)300
429075	Dark blue	ø400x(H)300

BREAD BAG SQUARE

– Made of durable cotton.

– Available in the color combinations gray/beige and gray/dark gray.

code	colour	mm
429105	Beige	150x150x(H)150
429112	Dark blue	150x150x(H)150
429129	Beige	200x200x(H)200
429136	Dark blue	200x200x(H)200
429143	Beige	250x250x(H)160
429150	Dark blue	250x250x(H)160

SOUP AND SAUCE BOWLS



434208

SOUP TUREEN

- With lid and serving spoon.

code	liter	mm
434208	2,7	Ø270x(H)120



430002

SOUP BOWL

- With handles

code	liter	mm
430002	0,35	Ø120x(H)50

401101



401002

401200

432105



432136



432129

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

VACUUM JUGS

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

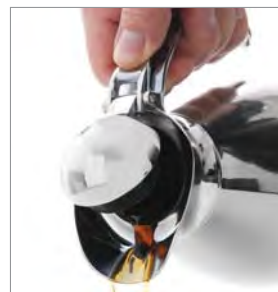


445808

445815

445822

445839



VACUUM JUG

code	liter	ØxH mm
445808	0,35	108x150
445815	0,6	120x168
445822	1	136x188
445839	1,5	136x258



446508

446607

446706



VACUUM JUG

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

code	liter	ØxH mm
446508	1	145x205
446607	1,5	145x230
446706	2	145x260



446522

446621

446720



VACUUM JUG

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

code	liter	ØxH mm
446522	1	145x205
446621	1,5	145x230
446720	2	145x260



445877

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
445877	3
445891	drip tray

The push lever allows easy and precise pouring



445891



Drip trays are easily linked



449608



449707



VACUUM JUG WITH GLASS INNER BOTTLE

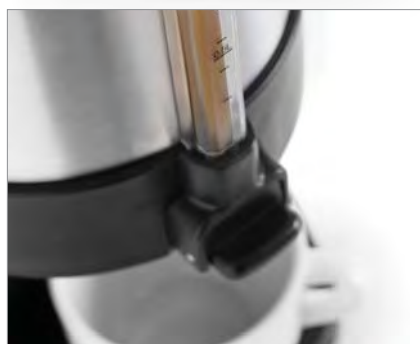
code	colour	liter	ØxH mm
449608	black	1	140x268
449707	white	1	140x268



448908



445884



AIR POT

- Stainless steel mantle
- With press system to tap drinks



code	liter	ØxH mm
448908	2,2	150x340

VACUUM 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 indicator
- Easy to clean



code	liter	ØxH mm
445884	3	168x456



451502

451519

451526

451533

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



458228

458211

458204

458006

CAPPUCCINO STEAM JUG

- With handle



code	liter	mm
458228	0,3	
458211	0,5	
458204	0,7	ø95x(H)105
458006	0,9	ø100x(H)115

NEW!
NEW!



450109

450208

450307

450406

450505

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



451007

451106

MILK JUG

- Straight model



code	liter	mm
451007	0,35	Ø85x(H)110
451106	0,75	Ø100x(H)120



453001

453209

453506

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



452424

HONEY DISPENSER

- Glass dispenser
- Chrome-plated plastic lever

code	mm
452424	Ø80x(H)115



465370

CHEESE/SUGAR DISH

- With glass dish
- Including stainless steel spoon

18/0
STAINLESS STEEL

code	mm
465370	Ø130x(H)90



452103

SUGAR BOWL
- With hinged lid



code	ml	mm
452103	300	Ø85x(H)80



452202

SUGAR BOWL
- Without lid



code	ml	mm
452202	300	Ø85x(H)65



523629

SUGAR CUBE TONGS



code	packed per	mm
523629	2	160
523636	2	113



523636

452714

SUGAR/WHIPPED CREAM DISH



code	packed per	mm
452714	6	Ø65
452325	4	Ø100



452325

400104

SERVING DISH



code	mm
400104	210x110



400203

SERVING DISH



code	mm
400203	205x155





452400

SUGAR DISPENSER

- Glass dispenser.
- Spout made of stainless steel 18/0.

code	ml	mm
452400	200	Ø80x(H)140



452486

SUGAR DISPENSER

- Glass dispenser.
- Spout made of stainless steel 18/0.

code	ml	mm
452486	178	Ø75x(H)135



452431

SUGAR DISPENSER

- Glass dispenser.
- Spout made of stainless steel 18/0.

code	packed per	ml	mm
452431	6	355	Ø75x(H)180



452448

SUGAR DISPENSER

- Glass dispenser.
- Pouring hole has a cover.
- Lid made of stainless steel 18/0.

code	packed per	ml	mm
452448	6	355	Ø75x(H)137



452455

SUGAR DISPENSER

- Glass dispenser.
- Lid with centre pouring hole.
- Lid made of stainless steel 18/0.

code	packed per	ml	mm
452455	6	355	Ø75x(H)147



452462

CHEESE SHAKER

- Glass shaker.
- Lid made of stainless steel 18/0.

code	packed per	ml	mm
452462	6	355	Ø75x(H)137



452479

POWDERED SUGAR SHAKER

- Glass shaker.
- Lid made of stainless steel 18/0.

code	packed per	ml	mm
452479	6	355	Ø75x(H)137





465387



461167

461266



468821

SALT AND PEPPER SHAKER SET

- Glass shaker.
- Stainless steel lid with S and P shaped dispensing opening.

code	mm
465387	Ø40x(H)70

SALT AND PEPPER SHAKER

- Glass shaker
- Stainless steel lid with S or P shaped dispensing opening.

code	packed per	mm
461167	pepper 6	Ø40x(H)70
461266	salt 6	Ø40x(H)70

TOOTHPICK HOLDER

- Glass holder
- Stainless steel cap

code	packed per	mm
468821	6	Ø40x(H)70



631300

631102

631201



786413



786420

SHAKER

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

CONDIMENT SET

- 2-piece set: salt, pepper

code	mm
786413	pepper & salt Ø42x(H)80

CONDIMENT SET

- 3 piece set: salt, pepper, toothpick holder

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



461129



461112



461136

SHAKER SQUARE

- Glass shaker.
- Lid made of stainless steel 18/0.

code	packed per	ml	mm
461129	12	59	40x40x(H)100

SHAKER HIGH MODEL

- Glass shaker.
- Lid made of stainless steel 18/0.

code	packed per	ml	mm
461112	12	30	ø45x(H)110

SQUARE OIL AND VINEGAR JAR

- Glass bottle.
- Lid made of stainless steel.

code	packed per	ml	mm
461136	12	178	55x55x(H)147



18/0
STAINLESS STEEL

465301

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

code	mm
465301	85x55x(H)115



18/0
STAINLESS STEEL

465349

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

code	ml	mm
465349	150	120x75x(H)185



18/0
STAINLESS STEEL

465332

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

code	mm
465332	100x95x(H)115



18/0
STAINLESS STEEL

465318

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

code	mm
465318	85x75x(H)115



18/0
STAINLESS STEEL

465325

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

code	mm
465325	90x90x(H)115



18/0
STAINLESS STEEL

465356

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

code	mm
465356	130x110x(H)185



18/0
STAINLESS STEEL

465363

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

code	mm
465363	130x110x(H)185



S.S.
STAINLESS STEEL

460009

CONDIMENT SET
- 2-piece - salt, pepper

code	mm
460009	100x50x(H)140



S.S.
STAINLESS STEEL

460108

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

code	mm
460108	140x50x(H)140

18/0

STAINLESS STEEL

CONDIMENT SET

- Holder made of chrome-plated iron.
- Two oil/vinegar bottles and two square shakers with lids made of stainless steel 18/0.

code	mm
460214	160x135x(H)175

460214



460245



460252



460221

OIL AND VINEGAR SET

- Holder made of chrome-plated iron.
- Two oil/vinegar bottles with stainless steel pourers.

S.S.
STAINLESS STEEL

code	ml	mm
460245	2x 237	115x60x(H)325
460252	2x 470	130x70x(H)370

CONDIMENT SET

- Holder made of chrome plated iron.
- Two glass shakers (60 ml) with lids of stainless steel 18/0.
- Two squeeze bottles made of polyethylene.

18/0

STAINLESS STEEL

code	ml	mm
460221	2x 200	148x140x(H)250
460238	2x 350	148x140x(H)250

NEW!

469422



469477

469415
469446469460
469491

Unique grinding adjustment mechanism at the bottom of the mill, adjustable in 4 steps from fine to coarse



The grinding mechanism is not adjustable

469408
469439469453
469484**PEPPER MILLS**

- Durable grinding mechanism, the precise placement of the grinding wheel leaves a gap between the teeth which reduces wear.
- Fitted with a unique grinding adjustment mechanism at the bottom of the mill, adjustable in 4 steps from fine to coarse.
- The cap is easy to remove for refilling, its screw tension does not influence the grinding mechanism.
- Available with the appearance of either beech wood (light) or walnut wood (dark).

code	-	mm
469408	light wood	(H)100
469453	dark wood	(H)100
469415	light wood	(H)215
469460	dark wood	(H)215
469422	light wood	(H)310
469477	dark wood	(H)310

SALT MILLS

- Durable grinding mechanism, the precise placement of the grinding wheel leaves a gap between the teeth which reduces wear.
- The grinding mechanism is not adjustable, which gives consistent results.
- The cap is easy to remove for refilling, its screw tension does not influence the grinding mechanism.
- Available with the appearance of either beech wood (light) or walnut wood (dark).

code	-	mm
469439	light wood	(H)100
469484	dark wood	(H)100
469446	light wood	(H)215
469491	dark wood	(H)215

**PEPPER AND SALT MILLS - TRANSPARENT**

- Made of acrylic (PMMA).
- Durable grinding mechanism, the precise placement of the grinding wheel leaves a gap between the teeth and reduces abrasion.
- Pepper mill fitted with unique grinding adjustment mechanism at the bottom of the mill, adjustable in 4 steps from fine to coarse.
- The grinding mechanism of the salt mill is not adjustable, which gives consistent results.
- The cap is easy to remove for refilling, its screw tension does not influence the grinding mechanism of the pepper mill.



469385



469392

code	-	mm
469385	pepper mill	(H)105
469392	salt mill	(H)105



456514

TEA BOX

- Wood with acrylic window
- 12 compartments



code	mm
456514	300x280x(H)90



570807

TEA STRAINER - WITH HINGED HANDLE

- For herbs and tea
- With hinged handle



code	mm
570807	Ø40x150



638101

TEA & HERB STRAINER

- For herbs and tea
- With wire handle



code	mm
638101	Ø70x225



592038

LEMON SLICE SQUEEZER



code	packed per	mm
592038	6	80x70



440704



TABLETOP LITTERBIN

- Stainless steel container
- Black ABS tumble cover

code	mm
440704	Ø120x(H)165



421550



TABLETOP LITTERBIN

code	mm
421550	Ø120x(H)180



421567



can be used
as a cutlery
holder



TABLETOP LITTERBIN OR CUTLERY HOLDER

code	colour	mm
421567	white	Ø130x(H)160
421574	black	Ø130x(H)160



663912

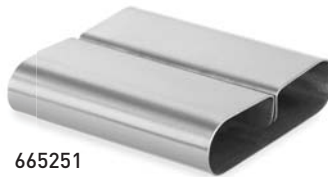
663769

663776



MENU CARD TABLE STAND

code	colour	packed per	mm
663769	transparent	6	80x72x(H)20
663776	white	6	80x72x(H)20
663912	black	6	80x72x(H)20



665251

MENU CARD TABLE STAND

- Supplied without menu card.

code	packed per	mm
665251	6	80x77x(H)18



TAB HOLDER

- With clamp.

code	packed per	mm
595206	3	152x110



665503

665510

MENU CARD TABLE STAND

code	mm
665503	100
665510	200



595305

TAB GRABBER

- With clamp.

code	packed per	mm
595305	2	Ø40x(H)104





441008

BUTTER DISH - WITH LID

- For packets of 250 grams



code	mm
441008	125x(H)55



441107

ICE-CREAM CUP

- On foot



code	mm
441107	Ø90x(H)50



595008

RECEPTION BELL

- Chrome-plated with metal base



code	ØxH mm
595008	85x60



444023

TABLECLOTH CLIP



code	packed per	mm
444023	4	50x(H)40



428511

NAPKIN HOLDER

- Matt finish



code	mm
428511	170x30x(H)70



428528

NAPKIN HOLDER

- Chrome-plated wire



code	mm
428528	190x190x(H)65



441466

EGG CUP
- Low model



code	packed per	mm
441466	6	Ø85x(H)15



441367

EGG CUP
- On foot



code	packed per	mm
441367	6	Ø50x(H)45



441503

EGG SPOON
- White ABS



code	packed per
441503	6



440605



ASHTRAY WITH LOWER TRAY

code	mm
440605	Ø140x(H)40



569757



ASHTRAY
- Made of black melamine.

code	mm
569757	Ø146



440407



ASHTRAY WITH LID

code	packed per	mm
440407		Ø90x(H)28
440490	3	Ø90x(H)28



440803



ASHTRAY PROFI LINE

code	mm
440803	Ø75x(H)28
440858	Ø95x(H)28
440902	Ø120x(H)28



440872



ASHTRAY KITCHEN LINE

code	mm
440872	Ø80x(H)30
440865	Ø100x(H)30
440889	Ø120x(H)30



440001



ASHTRAY WITH FIRE RIM

code	mm
440001	Ø140x(H)30
440100	Ø160x(H)30



440506

ASH COLLECTOR
- With hinged lid
- For fire safe emptying ashtrays



code	mm
440506	210x140x(H)90



440209



ASHTRAY WITH PUSH BUTTON

code	mm
440209	Ø90x(H)45



DOOR SIGNS

- With self-adhesive strip



code	type	mm
663608	men	Ø75
663615	women	Ø75
663622	toilets	Ø75
663639	no smoking	Ø75
663646	wheelchair	Ø75
663653	mobile off	Ø75



663608



663615



663622



663639



663646



663653

WALL SIGNS ROUND

- With self-adhesive strip.



code	type	mm
663783	smoking	Ø75
663790	no smoking	Ø75
663820	smoking - big	Ø160
663806	no smoking - big	Ø160



663820



663806

TABLE SIGN 'NO SMOKING'

- 2 sides printed



code	mm
663660	52x(H)40



663660

TABLE SIGN RESERVED

- Black - white.

- Printed on 2 sides.



code		packed per	mm
663462	"reserved"	1	130x35x(H)40
663745	"gereserveerd"	1	130x35x(H)40
663479	"reserviert"	1	130x35x(H)40
663486	"réservé"	1	130x35x(H)40
663523	"rezerwacja"	1	130x35x(H)40



663745

663462

TABLE SIGN RESERVED



code		packed per	mm
663691	"Gereserveerd" & "Réservé"	4	52x(H)40
663707	"Reserviert"	4	52x(H)40



663691

TABLESTAND NUMBERS

- Sets of multiple numbers

- 12 numbers per set



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



664025



664032



664049



664018

664001

WALL BLACKBOARD

- Black, with wooden frame

code	mm
664025	300x400
664032	400x600
664049	600x800

PAVEMENT BLACKBOARD

- Black, with wooden frame

code	mm
664001	500x850
664018	700x1200



664100



664117

PAVEMENT BLACKBOARD

- Black, with steel frame.

code	mm
664100	700x1100

PAVEMENT BLACKBOARD

- Black, with steel frame.

code	mm
664117	500x850



TABLETOP BLACKBOARD

code	packed per	mm
664087	2	148x97
664094	2	210x150



TABLETOP BLACKBOARD

- Black, with wooden stand

code	packed per	mm
664056	2	150x230
664063	2	210x320



BLACKBOARD WITH EASEL

- Black, with wooden easel

664070

code	mm
664070	220x360



BLACKBOARD MARKERS

- 8 Markers with round nib, writing width 3 mm

code	
664278	1 white, 1 red, 1 blue, 1 green, 1 yellow, 1 purple, 1 orange and 1 pink marker



664261 664209 664216

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
664261	1 white, 1 orange, 1 yellow, 1 red and 1 purple marker



664223 664230 664247 664254

BLACKBOARD MARKERS

- With wide flat nib, writing width 15 mm

code	
664223	3 white markers
664230	1 pink, 1 green and 1 blue marker
664247	1 white, 1 red and 1 yellow marker
664254	1 white, 1 purple and 1 orange marker



CORKSCREWS & BOTTLE OPENERS



596807

WAITER'S CORKSCREW

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



code	mm
596807	140



597200

WAITER'S CORKSCREW

- Curved model
- 3 functions



code	mm
597200	110



597507

CORKSCREW

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



code	mm
597507	170



see movie

597316



Perfect for uncorking long corks

WAITER'S CORKSCREW

- With metal handle.
- 3 functions.
- With extra kink in lever for long corks.

code	mm
597316	120



NEW!

643914

BOTTLE OPENER WITH CATCHER BIN

- This bottle opener is intended to be mounted on the wall.
- Bin can be easily removed to ease emptying.
- Supplied with two screws and wall plugs.

code	mm
643914	135x70x(H)295

POURERS



599365

FREE-FLOW POURER

- Plastic with chrome-plated nozzle

code	packed per
599365	3



599310

FREE-FLOW POURER

- Plastic

code	packed per
599310	4



590034



590133

FREE-FLOW POURER

- With cork.



code	model	packed per
590034	short	6
590133	long	6

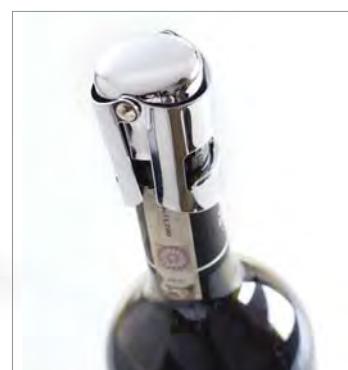
CHAMPAGNE STOPPER

- For storing opened bottles.

- With silicone gasket.



code
595589



595572

BOTTLE CAP PERFORATOR

- "Prikit".

- Peforates bottlecaps and cans easily with a \varnothing 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



see movie

Keep insects out of drinks



598719

598818



NON-DRIP BRACKET

- For bottle height from 240 to 350 mm.



code	type of mounting	598702
598719	shelf mounted	9,75
598818	wall mounted	8,15



598016

598214

598313

598412



599013

599112

599211

NON-DRIP POURER

- Plastic

code	ml
598016	20
598214	35
598313	40
598412	50

BALL MEASURING POURER



code	ml	packed per
599013	20	2
599112	35	2
599211	50	2

WINE COOLERS AND STANDS



593806

WINE COOLER

- Double-walled stainless steel.
- For use without ice cubes.



WINE COOLER

- With ring handles

code	liter
593202	3,3



WINE COOLER

- With tulip handles

code	liter	mm
593103	3,5	Ø210x(H)210



593813

WINE COOLER EPP

- Made of EPP, highly insulating.
- Stable heavy bottom, unbreakable.
- The temperature of the wine rises at about 1.5°C per hour, keeps wine cool longer than regular steel coolers.

code	mm
593813	Ø142x(H)210



593158

WINE COOLER

- Transparent



code	mm
593158	220x185x226



593905

WINE COOLER TABLE BRACKET

- Ring 185 Ø mm.
- Wine cooler not included.



code	mm
593905	Ø195x(H)510

WINE COOLER STAND

- Very compactly packed
- 5-part assembly



code	mm
593608	Ø185x(H)740



593608



471500



CHAMPAGNE COOLER

code	liter	mm
471500	13,5	Ø370x(H)230



471524



CHAMPAGNE COOLER ECONOMIC

code	liter	mm
471524	9,5	Ø350x(H)230



594704



ICE BUCKET DOUBLE-WALLED

code	liter	mm
594704	5	Ø200x(H)230



593165



PARTY TUB
- Transparent
- Oval

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



523520



ICE CUBE TONGS

- Packed per 2.

code	mm
523520	180

S.S.
STAINLESS STEEL



271551



3 ice cube sizes possible

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	V	W	mm
271551	230	160	380x435x(H)431

ABS
PLASTIC



271568



3 ice cube sizes possible

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	V	W	mm
271568	230	120	297x367x(H)378



PP
POLYPROPYLENE

ICE CUBE MACHINE

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

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



271575



271520

ICE CRUSHER

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

PP POLYPROPYLENE	ABS PLASTIC	S.S. STAINLESS STEEL
----------------------------	-----------------------	--------------------------------

code	V	W	mm
271520	230	80	170x260x(H)460



271513

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

Al ALUMINIUM	S.S. STAINLESS STEEL
------------------------	--------------------------------

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



See movie

ICE CRUSHER

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

code	mm
695708	160x140x(H)270



S.S. STAINLESS STEEL

695708

SODA SPLASH BEVERAGE CARBONATING SYSTEM

- The Soda Splash is a simple device in which you can carbonate all kind of beverages like cocktails, syrups, water, wine, etc.
- Making fizzy cocktails is easy and fast, put all the ingredients into the bottle and follow a few simple steps.
- High polished stainless steel bottle, filling head fitted with pressure release button and overpressure release valve.
- Comes with funnel, bottle cap and charge holder.
- Only suitable for cold liquids, not intended for creamy or thick liquids.
- Requires carbon dioxide chargers for use.



code	liter	mm
588567	0,75	ø80x(H)370

Making fizzy cocktails is easy and fast, put all the ingredients into the bottle and follow a few simple steps



588567

SODA SIPHON

- Stainless steel soda siphon.
- Makes fresh carbonated water in no time.
- Requires carbon dioxide chargers for use.

NEW!



code	liter	mm
588574	1,0	ø100x(H)320

SODA CHARGERS

- Contains 8 grams of CO₂, a single filling of a 1L soda siphon

code	packed per
588406	10



588406



588574



NEW!

CENTRIFUGAL JUICE EXTRACTOR

- For making juice of fruits and vegetables.
- Housing, bowl, juicer basket and grating disk made of stainless steel.
- Feeder tube and pusher made of ABS, pulp container and lid made of polypropylene.
- Motor spins the grating disk at 3600rpm.
- Safe to use, will only work if the lid and safety arm are locked into place.
- Not suitable for ice or frozen fruits/vegetables.

code	V	W	mm
221082	230	700	250x410x(H)530



All elements except the body are dishwasher safe

221082





SLOWJUICER

- Ideal for: fresh juices, mousses, paste and fruit cocktails.
- Suitable for soft (blueberries, raspberries, strawberries) as well as hard fruit and vegetables (beetroot, turnip, ginger) and herbs, grass, sprouts (nettle, wheatgrass, dandelion).
- In comparison to traditional juicers, this device squeezes much more juice and the remaining fruit and vegetable pulp is almost completely dry which proves the exceptional performance of the device.
- The juice squeezing process is similar to mechanical cold-pressing.
- Number of rotations: 45 rpm.
- Reverse function to unblock the auger.
- Strong induction motor assuring high power and durability of the device.
- Very quiet at work: 65 dB.
- Magnetic protection prevents switching on if the head is incorrectly fitted.
- Maximum continuous work time: up to 20 min.

- Large feed chute with mechanism preventing the insertion of hands Ø83 mm (e.g. apples, pears, turnip).
- Small feed chute Ø42 mm with a pusher for long vegetables (e.g. carrots, parsnip, leek).
- Juice spout with a practical and tight cap.
- Inner strainer made of AISI 304 steel.
- Auger, strainer frame and strainer elements made of TRITAN – BPA free.
- Housing with a practical handle made of satin aluminium and ABS.
- Easy to use and clean.
- Weight: 7.2 kg.
- Two polycarbonate containers for pulp and juice, 850 ml each.
- Cleaning brush with nylon bristles.

SLOWJUICER

code	V	W	mm
221044	230	250	260x175x(H)545

Large feed chute Ø 83 mm with mechanism preventing the insertion of hands (e.g. apples, pears, turnip)



Small feed chute Ø 42 mm with a pusher for long vegetables (e.g. carrots, parsnip, leek)



221044

Al
ALUMINIUM

S.S.
STAINLESS STEEL

NEW!

CITRUS JUICER ELECTRIC

- Top with lever provides easy and safe operation.
- Removable bowl and cone of stainless steel.
- With splash screen.
- RPM: 980/min.

code	V	W	mm
221099	230	230	280x200x(H)470

221099





CITRUS JUICER ELECTRIC

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

code	V	W	mm
221204	230	180	308x218x(H)463



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



224038



Stainless steel
mixing disks

Polycarbonate
mixing disks



NEW!

MILKSHAKER 1 LITER



- Supplied with 1 stainless steel malt cup, 1 polycarbonate malt cup, 2 stainless steel mixing disks and 4 polycarbonate mixing disks.
- Stainless steel frame.
- Micro switch activates the machine when the cup is placed.
- Powerful motor spins the carbon steel rod at 15000 rpm.
- Capacity of cup: 1000 ml.

code	V	W	mm
224038	230	180	170x170x(H)520
942758		Malt cup stainless steel	
942765		Malt cup polycarbonate	



695906



CITRUS JUICER

- Lever model, chrome-plated
- Made of high quality zinc alloy
- With handle for increased stability
- Lever folds back easily using a spring
- Stainless steel juice bowl and cone



code	mm
695906	225x180x(H)510

NEW!



CITRUS SQUEEZERS

- Aluminium alloy with powder coating.

code		mm
592069	orange (for oranges)	232x91x60
592052	yellow (for lemons)	223x75x45
592045	green (for limes)	203x60x40



BAR STORERS

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

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



274224

SLUSH MACHINE 2X12L

- Two 12 liter containers with quick dispense tap, the lids are lit.
- Digital temperature controller with cold beverage and slush modes.
- Efficient compressor, in slush mode temperature varies between -4°C and -2°C.
- Containers can be removed to ease cleaning.
- Day and night mode.
- Refrigerant: R404a.
- Drip tray included.

code	liter	V	W	mm
274224	2x12	230	920	470x510x(H)810



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 polycarbonate, which can withstand temperatures of -40°C up to 90°C.
- Replaceable knife made of stainless steel, housing and lid made of ABS plastic.
- Hi-speed motor with variable speed and pulse function drives the knife from 8350 RPM up to 24800 RPM (without load).
- Equipped with over-heat and over-current protection.

code	V	W	mm
230718	230	1680	270x250x(H)550

Comes complete with 2,5L break-resistant jug, pusher and firm lid

Very powerful, can even crush ice



230718



BLENDER JAR BPA FREE

- Replacement jar for blender 230718, made of BPA-free Tritan copolyester.
- The jar is fitted with the blender blades en is supplied with a lid.

code	mm
933688	200x170x(H)360

NEW!



BLENDER JAR

- Replacement jar for blender 230718, made of polycarbonate.
- The jar is fitted with the blender blades and is supplied with a lid.

code	mm
942642	200x170x(H)360



933688



942642

NEW! **PC** POLYCARBONATE **ABS** PLASTIC **S.S.** STAINLESS STEEL

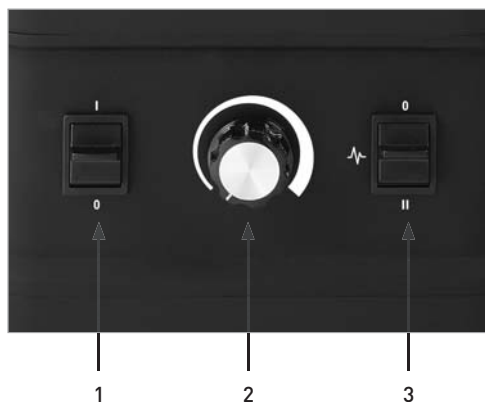


230688

BLENDER WITH NOISE COVER

- This blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
- Replaceable stainless steel knife with titanium coating.
- Manual control panel power setting knob and a pulse switch.
- Noise cover made of polycarbonate, the blender only works when the cover is completely closed.
- Comes with 2,5L break-resistant polycarbonate jug, firm lid made of PBT and a small polycarbonate lid cover.
- Detachable jug can withstand temperatures of -40°C up to 90°C.
- Hi-speed motor with variable speed and pulse function drives the knife from 8350 RPM up to 24800 RPM (without load).
- Equipped with over-heat and over-current protection.

code	V	W	mm
230688	230	1680	252x258x(H)547



- 1 - Power switch ON/OFF
- 2 - Speed dial (Low to High)
- 3 - Pulse button

Break-resistant polycarbonate jug



Stainless steel knife with titanium coating



Solid construction of the gear



NEW!

PC
POLYCARBONATE

ABS
PLASTIC

S.S.
STAINLESS STEEL

DIGITAL BLENDER WITH NOISE COVER

- This blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
- Replaceable stainless steel knife with titanium coating.
- Digital control panel has touch control for three power settings, three time settings and a pulse function.
- Noise cover made of polycarbonate, for safety the blender only works when the cover is completely closed.
- Comes with 2,5L break-resistant polycarbonate jug, firm lid made of PBT and a small polycarbonate lid cover.
- Detachable jug can withstand temperatures of -40°C up to 90°C.
- Hi-speed motor with variable speed and pulse function drives the knife from 8350 RPM up to 24800 RPM (without load).
- Equipped with over-heat and over-current protection.

code	V	W	mm
230695	230	1680	252x258x(H)547



- 1 - switch ON/STANDBY
- 2 - Speed control: Low/Medium/High
- 3 - Digital Control Display
- 4 - Timer
- 5 - Pulse Button



230695

Noise cover reduces sound significantly



Anti-slip base



Durable metal gear socket





593042



593066

BOSTON SHAKER



COCKTAIL SHAKER
- 3-piece



COCKTAIL SHAKER CONICAL



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

code	liter	mm
593004	0,75	Ø80x(H)240

code	liter	mm
593035	0,75	Ø90x(H)255



35 ml

25 ml

596715



50 ml

25 ml

596722

JIGGER
- 2 sides: 25 ml and 35 ml



JIGGER
- 2 sides: 25 ml and 50 ml



code	mm
596715	Ø40x(H)75

code	mm
596722	Ø40x(H)85



593097

BAR SPOON



596739

MUDDLER



596753

STRAINER



code	mm
593097	27x27x266

code	mm
596739	34x34x207

code	mm
596753	82x28x165



596760

BAR CADDY

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



code	mm
596760	240x145x(H)105



596777

3-TIER GLASS RIMMER

- For decorating the edge of glasses.
- Three tiers marked with lime juice, salt, sugar.
- Sponge for lime juice to prevent spilling.



code	mm
596777	200x160x(H)75

NEW!



552131

INGREDIENT BOX

- Black ABS with transparent polycarbonate lid.
- Including 5 polypropylene storage containers.



code	mm
552131	495x160x(H)100

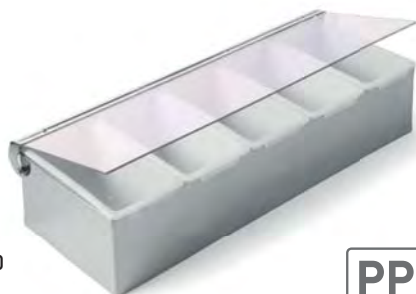


597965

597972

RUBBER BAR MAT

code	mm
597965	605x85x(H)15
597972	495x160x(H)10



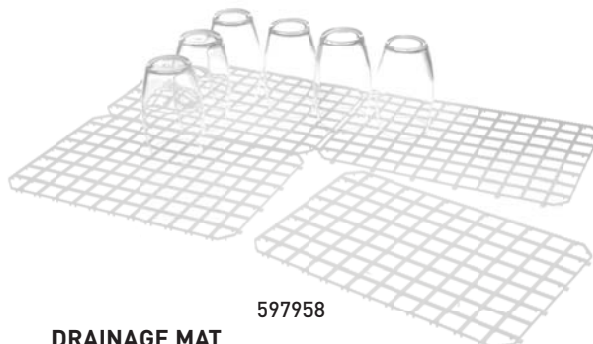
552100

INGREDIENT BOX

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



code	mm
552100	375x140x(H)90



597958

DRAINAGE MAT

- Connectable
- White polypropylene
- HACCP compliant



code	packed per	mm
597958	5	313x209



552681

GLASS BRUSH ROUND

- Aluminium with nylon brush.
- Bottom plate fitted with 4 suction pads.



code	mm
552681	Ø150x(H)190



696040

GLASS BRUSH HIGH

- Polypropylene with 3 nylon brushes.
- Bottom plate fitted with 4 suction pads.



code	mm
696040	190x100x(H)180/250/180



696002

GLASS BRUSH STANDARD

- Polypropylene with 3 nylon brushes.
- Bottom plate fitted with 4 suction pads.



code	mm
696002	190x100x(H)180

NEW!



696033

GLASS BRUSH WITH SPONGE

- Polypropylene with 2 nylon brushes and 1 sponge.
- Bottom plate fitted with 4 suction pads.



code	mm
696033	100x187x(H)195



Perfect for removing lipstick from glass rim



665015

KEYCHAIN 'ROLLMATIC'

- With belt clip
- 50 cm long chain
- Ring with a 30 mm diameter

code	packed per
665015	2



COIN TOKENS

- Available in several colours.



code	colour	packed per	Ø mm
665121	blue	100	25.09
665138	green	100	25.09
665145	red	100	25.09
665152	white	100	25.09
665169	black	100	25.09
665381	yellow	100	25.09



see movie

TABLE BEER TAP

- Plexiglas
- With strong non-drip tap



code	liter	mm
598955	3	Ø100x(H)815
598962	5	Ø100x(H)1150



598955



598962



696200

BEER GLASS CARRIER

- Holds 12 glasses, holes Ø 55 mm



code	mm
696200	Ø315



565360

BEER SKIMMER

- White



code	packed per	mm
565360	6	235x26

COFFEE MACHINES

- 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 can 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.



See movie



FULLY AUTOMATIC COFFEE MACHINE PROFI LINE

code	colour	W	V	mm
208854	White	1400	230	302x450x(H)590
208892	Black	1400	230	302x450x(H)590
208953	Silver gray	1400	230	302x450x(H)590 NEW!

208892



Espresso

Long coffee

Cappuccino

Latte

Hot milk/
cream

Hot water

↑
Equipped with extra large waste containers



reddot design award

Digital control panel and display makes this machine easy to use

Coffee beans container can contain 750 g



208854

208953

Milk container can contain 600ml



208731

COFFEE TAMPER

- Used to compact coffee, suitable for most espresso machines.
- Tamper made of stainless steel.
- Wooden painted handle.
- Weight: 380 g.



code	mm
208731	ø58x(H)95

NEW!

271247

MILK FROTHING THERMOMETER

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

code	range	mm
271247	-10/110°C	ø44x140



208724

GROUP HEAD CLEANING BRUSH

- Easily brush coffee residue from the group head and portafilter of espresso machines.
- Tough brush made of nylon.
- Measuring spoon for cleaning agents.
- Splash screen keeps the handle dry.
- Set of 2 pcs.



code	mm
208724	225



428245

MULTI RACK

- 3 Layers for holding cups and bags of condiments.
- Polished stainless steel stand with three 1 liter bowls.



code	mm
428245	190x240x(H)410



**NEW!**

208533

COFFEE MACHINE PROFI LINE

- Makes a can of coffee in about 6 minutes.
- Design casing made of polypropylene with black rubber coating.
- With 1.8 liter glass decanter, polypropylene filter holder and lid.
- With 2 separately operated warming plates.
- With indicator light that shows when the coffee is ready.
- Suitable for 110/250 filters.

code	W	V	mm
208533	2020	230	204x380x(H)425



445907

**DECANTER**

- Toughened glass with polypropylene handle and lid.

code	liter	mm
445907	1,8	Ø160x(H)185



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	packed per	mm
208656	1000	Ø250x(H)70

COFFEE PERCOLATORS

- 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	V	W	mm
211106	6	230	1500	Ø241x(H)480
211205	10	230	1500	Ø288x(H)530
211304	15	230	1500	Ø288x(H)602

Double walled - up to 20% lower energy consumption



Built-in filter for coarsely ground coffee



Easily removable dripping tray



PERCOLATORS SINGLE-WALLED

- Single walled stainless steel body.
- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.
- With graduated glass, non-drip tap and fitted with automatic reset.
- The indicator light signals the end of the brewing process and if descaling is needed.



208007

208106

208205

PERCOLATOR

code	liter	V	W	mm
208007	6	230	1500	336x310x(H)465
208106	10	230	1500	384x355x(H)530
208205	15	230	1500	384x355x(H)600

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	V	W	mm
211403	9,0	230	2200	Ø241x(H)480
211502	18,0	230	2200	Ø288x(H)602

Double walled - up to 20% lower energy consumption

Maintenance-free heating element under the tank

Easily removable dripping tray



HOT DRINKS BOILER

- Single-walled.
- Ideal for mulled wine and boiling water for tea.
- Time to boiling \pm 50 min.
- Maximum temperature 94-99°C.
- Protected against boiling dry.
- Not suitable for hot chocolate.

S.S.
STAINLESS STEEL



Heating element
under the tank



209882



209899

HOT DRINKS BOILER

code	liter	W	V	mm
209882	10	2200	230	336x221x(H)474
209899	20	2200	230	384x268x(H)602

With graduated
glass



With non-drip
tap



Heating element
under the tank





With name
card holder

209905

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	liter	W	V	mm
209905	30	2200	230	Ø 520x(H)500



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	liter	W	V	mm
240601	27	1800	230	460x480x(H)349

NEW!



209998

ELECTRIC KETTLE - 4,2 L

- Housing and heating element made of stainless steel.
- Handle, lid and base made of polypropylene.
- Concealed heating element protected against scale which extends the lifetime of the heater and the entire kettle.
- Indicator light informs that the heater is on.
- Internal maximum water level indicator.
- Automatic switch-off after boiling.
- Double dry-boil protection.

code	liter	V	W	mm
209998	4,2	230	2000	340x234x(H)290

NEW!



209981

ELECTRIC KETTLE - 1,8 L

- Housing and heating element made of 304 stainless steel.
- Handle, lid and base made of polypropylene.
- 360-degree swivel base.
- Concealed heating element protected against scale which extends the lifetime of the heater and the entire kettle.
- Indicator light informs that the heater is on.
- External water level indicator.
- Internal maximum water level indicator.
- Automatic switch-off after boiling.
- Double dry-boil protection.
- Only suitable for boiling water, boiling other liquids will damage the appliance.

code	liter	V	W	mm
209981	1,8	230	1800	221x163x(H)249

NEW!

274149



274125



Bain-Marie heating system prevents hot chocolate from being burned to the bottom

**HOT CHOCOLATE DISPENSER**

- Bain-Marie heating system prevents hot chocolate from being burned to the bottom.
- Bottom of the container is made of stainless steel.
- Side walls are made of Polycarbonate.
- Drip tray with float indicator warning when full.
- Protection against overheating.
- Continuous stirring guarantees homogeneous consistency of chocolate.
- Special anti-drip tap.
- Temperature range: 65 to 85°C.
- Required temperature of environment: 10 to 32°C.

code	liter	V	W	mm
274125	5	230	1006	410x280x(H)465
274149	10	230	1006	410x280x(H)580 NEW!

HEATED DISPLAYS

NEW!



233726

HEATED COUNTERTOP DISPLAY THREE LEVELS

- Fitted with double glazing and curved front glass.
- Access via two sliding doors at the back.
- Stainless steel housing.
- Fitted with LED lighting at the top.
- With 3 chrome plated shelves, adjustable in height.
- Temperature controller and display.
- Temperature range: 30 up to 90°C

code	V	W	mm
233726	120 Liter	230	1100 678x568x(H)686
233733	160 Liter	230	1500 857x568x(H)686



233740

HEATED COUNTERTOP CABINET

- Fitted with door at the back and curved front glass.
- Lightbox with room for promotional graphics.
- Stainless steel housing.
- Internal lighting in the ceiling.
- With 3 chrome plated shelves, adjustable in height.
- Temperature controller and display.
- Temperature range: 30 up to 90°C.

code	V	W	mm
233740	97 Liter	230	800 460x448x(H)785



273982



HEATED COUNTERTOP DISPLAY 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	V	W	mm
273982	single level	230	400 554x376x(H)311



273999



HEATED COUNTERTOP DISPLAY 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	V	W	mm
273999	double level	230	400 554x376x(H)432



233757

SUSHI DISPLAY

- Fitted with double glazing and curved glass cover.
- Access via two sliding doors at the back or via the curved glass cover.
- Fits 5 x 1/3 GN-trays.
- White coated stainless steel housing.
- Fitted with LED lighting at the top.
- Evaporator at the top.
- Digital temperature controller and display.
- Ventilated cooling system with automatic defrosting.
- Temperature range: 0 up to 12°C.
- Refrigerant: R600a.
- Climate class: 3

code	liter	V	W	mm
233757	63	230	160	1307x450x(H)330



233689

COUNTERTOP FREEZER DISPLAY

- Fitted with triple glass cover and easy opening system.
- Suitable for 8 x 1/6 or 4 x 1/3 GN containers.
- Body made of stainless steel.
- Digital thermostat and display.
- Direct cooling system with automatic defrosting.
- Adjustable feet.
- Temperature range: -18 to -25 °C.
- Refrigerant: R600a.
- Climate class: 4

code	liter	V	W	mm
233689	77	230	162	805x666x(H)305



233672

COUNTERTOP SALAD DISPLAY

- Fitted with curved glass cover and easy opening system.
- Fits 8 x 1/6 or 4 x 1/3 GN-containers.
- Stainless steel housing.
- Digital temperature controller and display.
- Direct cooling system with automatic defrosting.
- Adjustable feet.
- Temperature range: 0 up to 12°C.
- Refrigerant: R600a.
- Climate class: 4

code	liter	V	W	mm
233672	67	230	105	767x612x(H)328



233702

COUNTERTOP DISPLAY

- Fitted with double glazing and curved front glass.
- Access via two sliding doors at the back.
- Stainless steel housing.
- Fitted with LED lighting at the top.
- With 2 chrome plated shelves, adjustable in height.
- Digital temperature controller and display.
- Ventilated cooling system with automatic defrosting.
- Temperature range: 0 up to 12°C.
- Refrigerant: R600a.
- Climate class: N

code	liter	V	W	mm
233702	120 Liter	230	160	686x568x(H)686
233719	160 Liter	230	160	850x568x(H)686



COUNTERTOP DISPLAY CABINET

- Fitted with double glazing and easy opening door.
- Air duct outside glass to remove and prevent condensation.
- Coated stainless steel housing.
- Internal lighting in the ceiling.
- Durable PVC coated shelves, adjustable in height.
- Digital temperature controller and display.

NEW!

- Ventilated cooling system with automatic defrosting.
- Temperature range: 0 up to 12°C.
- Refrigerant: R600a.
- Climate class: N



233610



233627



233634

COUNTERTOP DISPLAY CABINET, 58 LITER

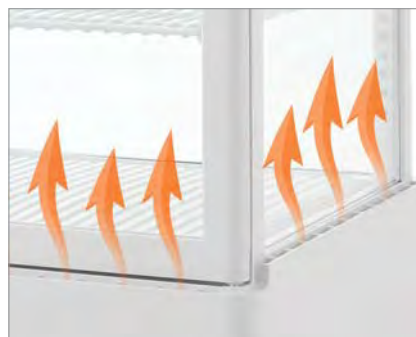
- 2 Shelves.

code		V	W	mm
233610	white	230	170	452x406x(H)816
233627	black	230	170	452x406x(H)816

COUNTERTOP DISPLAY CABINET, 68 LITER

- 3 Shelves.

code		V	W	mm
233634	white	230	170	452x406x(H)891



Air duct outside glass to remove and prevent condensation



Double glazing and easy opening door



Digital controller



Adjustable feet



Internal lighting in the ceiling



LED lights

NEW!



233641



233658



233665

COUNTERTOP DISPLAY CABINET, 78 LITER
- 3 Shelves.

code		V	W	mm
233641	white	230	170	452x406x(H)966
233658	black	230	170	452x406x(H)966

LARGE COUNTERTOP DISPLAY CABINET, 98 LITER
- 4 Shelves.

code		V	W	mm
233665	white	230	190	452x406x(H)1116

REFRIGERATED DISPLAY CABINET, 280 LITER

- Fitted with double glazing and easy opening curved door.
- Air duct outside glass to remove and prevent condensation.
- Coated stainless steel housing.
- Internal lighting in the ceiling.
- With 5 durable PVC coated shelves, adjustable in height.

code	V	W	mm
233696	230	290	556x526x(H)1913



233696



4 wheels,
2 with brakes



Double glazing and easy
opening curved door

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 (70 mm apart, 232194 105 mm apart) 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.

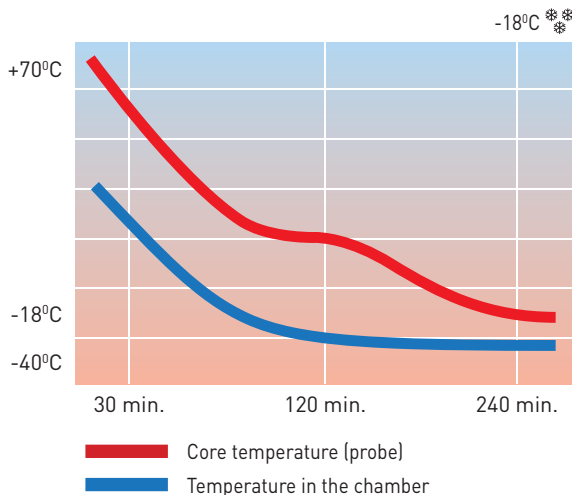
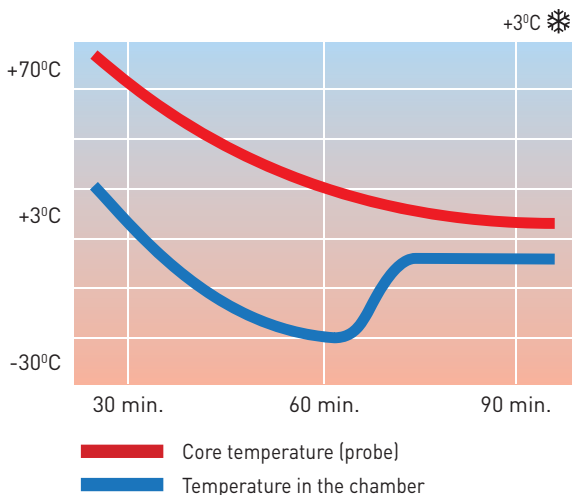
- Electronic control panel.
- Probe included.
- Fan-forced cooling/freezing system.
- Fail-safe operation up to ambient temperature of 43° C and relative air humidity of 65%.
- Coolant: R404a/R507.
- Chilling from 70°C to 3°C (90 mins), from 70° C to -18°C (240 mins) or within a pre-set time (without indicating the target temperature).
- Adjustable stainless steel feet.

Blast chilling from +90°C to +3°C

This process helps lower the food temperature to safe +3°C in a suitably short time, in line with HACCP standards. The adequate chilling speed helps reduce bacteria growth in the range from +65°C to +10°C. Blast chilling helps retain the quality, colour and smells of food and extends the storage period.

Blast freezing from +90°C to -18°C

Powerful chilling system and blowing air of -40°C into the chamber makes the core temperature of food quickly drop to -18°C. It prevents large ice crystals from occurring, which damage the internal structure of food. Blast freezing results in a large number of small crystals which preserves the original properties of food: flavour, colour, texture and nutrients, and helps extends the storage period.



Probe included

Chamber with rails (70 mm apart) compatible with GN 1/1 and 600x400 mm baking sheets.





232163

BLAST CHILLER 3 X GN 1/1

- Chamber capacity: 3 x GN 1/1 or 3 x 600x400 mm trays.
- 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	V	W	mm
232163	230	1150	750x740x(H)720/750



232170

BLAST CHILLER 5 X GN 1/1

- Chamber capacity: 5 x GN 1/1 or 5 x 600x400 mm trays.
- 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	V	W	mm
232170	230	1420	750x740x(H)850/880



232194

BLAST CHILLER 7 X GN 1/1

- Chamber capacity: 7 x GN 1/1 or 7 x 600x400 mm trays.
- 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	V	W	mm
232194	230	1490	750x740x(H)1260/1290

Chamber and outer housing made of stainless steel



232187

BLAST CHILLER 10 X GN 1/1

- Chamber capacity: 10 x GN 1/1 or 10 x 600x400 mm trays
- 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: 90kg

code	V	W	mm
232187	230	1490	750x740x(H)1260/1290

REFRIGERATORS AND FREEZERS PROFI LINE



- 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.
- Polyurethane foam insulation, 60 mm thick.

- Cooling chamber fits Gastronorm 2/1.
- Self-closing lockable door, opens on the left side.
- Comfortable curved door handle.
- Supplied on 4 wheels of which 2 are castor wheels, feet available separately.
- Digital display and electronic thermostat.
- Operates safely in ambient temperatures up to 43°C.



232118
232132



232125
232149

Chamber and outer housing made of stainless steel

REFRIGERATOR 670 L PROFI LINE

- Coolant: R134a.
- Chamber dimensions: 610x635x(H)1540 mm.
- 3 Gastronorm 2/1 shelves included.
- Weight: 120 kg.

code	range	V	W	mm
232118	0/+8°C	230	338	730x845x(H)2130

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	range	V	W	mm
232125	+1 /+8°C	230	390	1314x845x(H)2130

FREEZER 670 L PROFI LINE

- Coolant: R404a.
- Chamber dimensions: 610x635x(H)1540 mm.
- 3 Gastronorm 2/1 shelves included.
- Weight: 120 kg.

code	range	V	W	mm
232132	-22/-17°C	230	520	730x845x(H)2130

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	range	V	W	mm
232149	-22/-14°C	230	830	1314x845x(H)2130

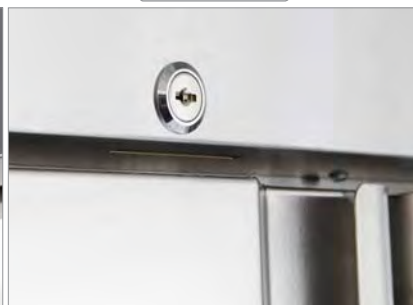
Electronic temperature controller



Dynamic forced cooling



Self-closing, lockable door





REFRIGERATOR COUNTER WITH TWO DOORS PROFI LINE

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Including 2 adjustable shelves 575x335 mm.
- Forced cooling.
- EMBRACO refrigerating unit.
- Double-door cooling chamber, fits Gastronorm 1/1.
- Digital display.
- Operates safely in ambient temperatures up to 43°C.
- Temperature range: -2/+8°C.
- Coolant: R134a

code	range	V	W	mm
232040	-2/+8°C	230	250	1360x700x(H)850



232040

Chamber and outer housing made of stainless steel

REFRIGERATOR COUNTER WITH THREE DOORS PROFI LINE

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Including 3 adjustable shelves 575x335 mm.
- Forced cooling.
- EMBRACO compressor.
- Triple-door cooling chamber, fits Gastronorm 1/1.
- Digital display.
- Operates safely in ambient temperatures up to 43°C.
- Temperature range: -2/+8°C.
- Coolant: R134a.

code	range	V	W	mm
232057	-2/+8°C	230	300	1795x700x(H)850



232057

Chamber and outer housing made of stainless steel

FREEZER COUNTER WITH TWO DOORS PROFI LINE

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Including 2 adjustable shelves 575x335 mm.
- Forced cooling.
- EMBRACO compressor.
- Double-door cooling chamber, fits Gastronorm 1/1.
- Digital display.
- Operates safely in ambient temperatures up to 43°C.
- Temperature range: -22/-17°C.
- Coolant: R404a

code	range	V	W	mm
232064	-18/-22°C	230	300	1360x700x(H)850



232064

REFRIGERATOR COUNTERS KITCHEN LINE

- 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 with 1/4 hp 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.



232019

Chamber and outer housing made of stainless steel



232026

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	range	V	W	mm
232019	+2/+8°C	230	250	900x700x(H)880

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	range	V	W	mm
232026	+2/+8°C	230	270	1365x700x(H)880



232927

9x GN 1/4



232910

7x GN 1/4



232903

5x GN 1/4

COOLING DISPLAY

- Cooling display for GN 1/4 - H 150 mm.
- Gastronorm containers not included.

code	-	V	W	mm
232903	5 x GN 1/4	230	170	1200x335x(H)430
232910	7 x GN 1/4	230	170	1500x335x(H)430
232927	8 x GN 1/4	230	170	1800x335x(H)430

SALAD COUNTER

- Equipped with digital thermostat and LCD display.
- With auto-defrost function.
- Cooling liquid R134a.
- Active cooling by means of a fan.
- With adjustable feet, including 2 adjustable shelves.
- Containers not included.
- Temperature: 2/10°C.



Delivered without GN containers

SALAD COUNTER

- With stainless steel hinged lid which opens to space for 2x GN1/1 and 3x GN1/6 with a maximum container height of 150 mm.
- Double-door cooling chamber in GN 1/1 standard.
- Including 2 adjustable shelves 575x335 mm.

code	V	W	mm
232804	230	250	900x698x(H)850



232804



232859

Chamber and outer housing made of stainless steel



PIZZA COUNTER WITH TWO DOORS

- Double-door GN 1/1-compliant cooling chamber.
- Including 2 adjustable shelves 575x335 mm.

code	range	V	W	mm
232859	+2/+8°C	230	250	900x700x(H)1100



232033



PIZZA COUNTER WITH THREE DOORS

- With cooling display for 6 x GN 1/4 containers (dimensions: 1400x335x(H)225 mm).
- Inner and outer housing made of high-quality stainless steel (with galvanised steel back outer wall).
- Including 2 adjustable shelves 575x335 mm.
- Fan-assisted static cooling (refrigerated cooling display with static cooling).
- EMBRACO refrigerating unit.
- GN 1/1-compliant cooling chambers.
- Self-closing door.

code	range	V	W	mm
232033	+2/+8°C	230	270+170	1400x700x(H)1445



DISPLAY TRAY SILVER COLOR



code	mm
808511	600x400x(H)20
808504	400x300x(H)20



DISPLAY TRAY GOLD COLOR

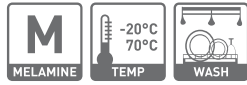


code	mm
808573	600x400x(H)20
808566	400x300x(H)20



568200

MEAT TRAY
- Black melamine



code	mm
568101	290x160x(H)35
568200	350x250x(H)40
568309	420x280x(H)60



568507

MEAT TRAY
- Black melamine

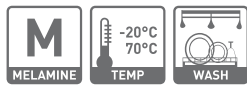


code	mm
568408	290x160x(H)60
568507	300x190x(H)80



568804

MEAT TRAY
- Black melamine

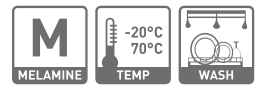


code	mm
568804	280x210x(H)60



569108

DISPLAY TRAY
- Black melamine



code	mm
569009	270x210x(H)17
569016	300x150x(H)17
569108	300x190x(H)17
569207	350x240x(H)17



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 PROFI LINE

- Suitable for cutting large quantities of vegetables.
- Contains 5 different discs for different cutting results: slices 2 and 4 mm and graters 3, 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

code	V	W	mm
231807	230	550	540x240x(H)450



see movie

Big inlet for inserting big pieces of vegetables



Small inlet for inserting small pieces of vegetables

5 discs included, 2 for slicing 3 for grating



231807



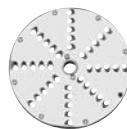
280096



SLICING DISC

- For vegetable cutter 231807 & 231852

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



280317



GRATING DISC

- For vegetable cutter 231807 & 231852

code	thickness (mm)	type
280294	2	DT-2
280300	3	DT-3
280416	4,5	DT-5
280317	7	DT-7



280621



RASPING DISC

- For vegetable cutter 231807 & 231852

code
280621



VEGETABLE CUTTER HEAVY DUTY

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

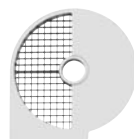


231852

code	V	W	mm
231852	230	750	500x250x(H)470



5 discs included,
2 for slicing
3 for grating



280386



DICING DISC

- For vegetable cutter 231807 & 231852
- Must be used in combination with a slicing disc

code	thickness (mm)	type
280379	8x8	PS-8
280386	10x10	PS-10



280607



FRENCH FRIES CUTTING DISC

- For vegetable cutter 231807 & 231852
- Must be used in combination with a slicing disc

code	thickness (mm)	type
280607	8	DQ-8
280614	10	DQ-10



280423



JULIENNE DISC

- For vegetable cutter 231807 & 231852

code	thickness (mm)	type
280423	3x3	DQ-3



280690

RACK FOR 18 VEGETABLE CUTTER DISCS

code	mm
280690	400x250x(H)90



NEW!

VEGETABLE CUTTER KITCHEN LINE

- Suitable for cutting large quantities of vegetables.
- Contains 4 different discs for different cutting results: slices 2 and 4 mm and graters 3 and 7 mm.
- Big inlet with lever pusher for inserting big pieces.
- Small inlet with pusher for inserting smaller pieces.
- Powerful motor spins the disks at 1500 rpm.
- Housing made of ABS and polypropylene.

code	V	W	mm
222683	230	300	430x285x(H)580



222683

NEW!



STICK BLENDER

- ABS plastic housing and a stainless steel shaft.
- Stainless steel cross shaped blade with titanium.
- Powerful 250 W motor, 6 speeds with LCD display.
- Maximum speed 13000 rpm.
- Suitable for processing 1 to 4 liters.

code	V	W	mm
222157	230	250	358x217x380

222157

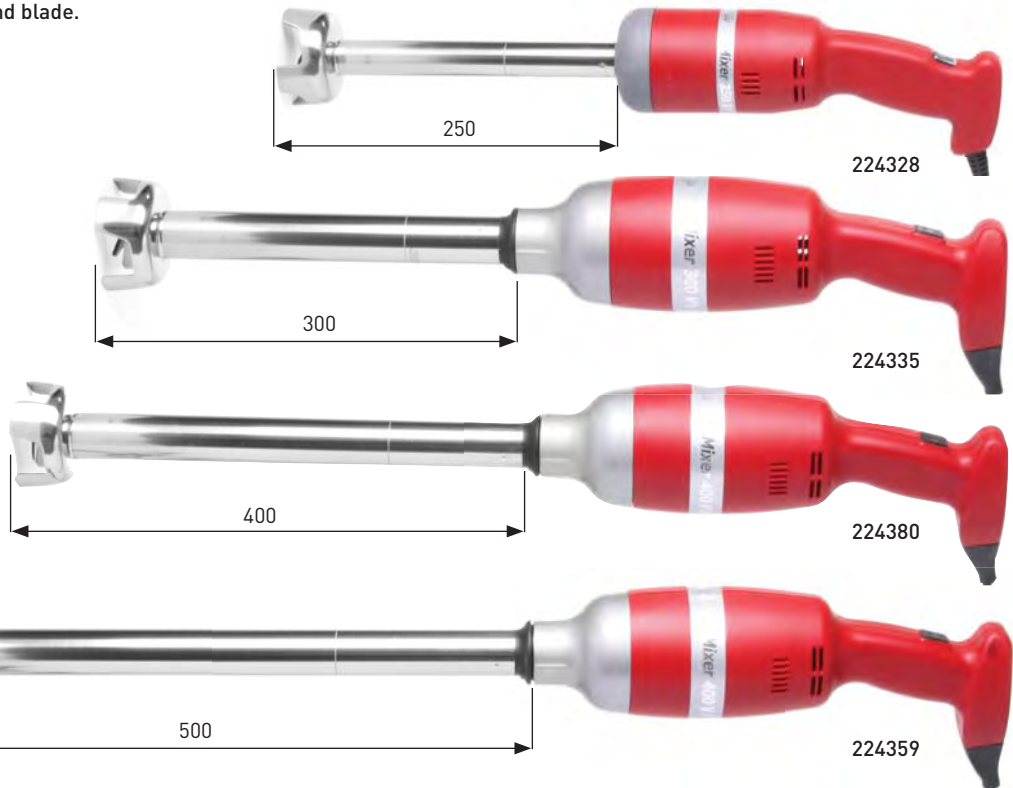
STICK BLENDERS PROFI LINE



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



224335, 224380 & 224359
equipped with a digital display



STICK BLENDER PROFI LINE 250

- WITH FIXED SPEED

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

STICK BLENDER PROFI LINE 300

- WITH ADJUSTABLE SPEED

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

STICK BLENDER PROFI LINE 500

- WITH ADJUSTABLE SPEED

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

code	V	W	mm
224328	230	250	Ø75x285

code	V	W	mm
224335	230	300	Ø100x350

code	V	W	mm
224359	230	400	Ø100x350

STICK BLENDER PROFI LINE 400

- ADJUSTABLE SPEED

- With whisk attachment and wall mounted storage rack.
- Electronic control panel.
- 9 Speed settings between 2000 and 9000 rpm.
- Capacity up to 80 liter.
- Shaft length: 400 mm.
- Weight: 4,1 kg.

code	V	W	mm
224380	230	400	Ø100x350

WHISK ATTACHMENT FOR STICK BLENDER PROFI LINE 300 & 500

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

code	mm
224342	Ø120x330

WALL MOUNTED STORAGE RACK

code
934029



224342



With wall mounted storage rack

STICK BLENDERS KITCHEN LINE



- For professional use in ice-cream shops, restaurants and hotel kitchens, for preparing ice cream mixes, vegetable soups, purees, sauces, stuffing, mayonnaise, tomato paste, pesto, etc.

- Ventilated motor.
- Housing with ergonomic handle made of durable plastic material.



DRIVING UNIT KITCHEN LINE STICK BLENDER

- ADJUSTABLE SPEED

- Speed: Approx. 4,000 - 16,000 rpm.
- Weight (driving unit only): 1,76 kg.

code	weight (kg)	V	W	mm
222171	2,5	230	350	ø91x359

DRIVING UNIT KITCHEN LINE STICK BLENDER

- ADJUSTABLE SPEED

- Speed: Approx. 4,000 - 16,000 rpm.
- Weight (driving unit only): 1,98 kg.

code	weight (kg)	V	W	mm
222188	3,1	230	500	ø91x359

BLENDER SHAFT FOR STICK BLENDER

- Stainless steel shaft and blade.
- Fits stick blenders Kitchen Line 222171, 222188.

code	weight (kg)	mm
222225	0,5	250
222232	1,3	300
222249	1,5	400
222256	1,7	500

WHISK ATTACHMENT FOR STICK BLENDER MOTOR 222171 & 222188

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

code	weight (kg)	mm
222263	0,5	250



STICK BLENDER KITCHEN LINE 160 WITH ADJUSTABLE SPEED

- Stainless steel shaft and blade: length 160 mm, ø 25 mm.
- Speed: Approx. 4,000 - 20,000 rpm
- Weight, including shaft: 1,61 kg.

code	weight (kg)	V	W	mm
222140	1,45	230	220	ø75x464

WHISK ATTACHMENT FOR STICK BLENDER 222140

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

code	weight (kg)	mm
222164	0,4	185

HEAVY DUTY MIXER 7 LITER

- High quality cast steel body, injection-molded top cover and plastic bowl guard.
- High performance worm drive and gears.
- Safe to use because of multiple safety switches and overload protection.
- Stainless steel bowl, beater, whisk and dough hook are included.
- Easy to use digital control panel.
- Maximum flour mixing capacity: 1.8 kg.
- With tilting mixer head.
- Safety switch on the bowl guard, when the bowl guard is opened, the machine stops.
- 3 different speeds: 128/ 252/ 545 rpm.

code	liter	V	W	mm
222829	7	230	650	240x420x(H)425



222829

HEAVY DUTY PLANETARY MIXER 10 LITER

- High quality cast steel body, injection-molded top cover and chrome wire bowl cover.
- High performance worm drive and gears.
- Safe to use because of multiple safety switches and overload protection.
- Stainless steel bowl, beater, whisk and dough hook are included.
- Easy to use mechanical control panel.
- Maximum flour mixing capacity: 2.5 kg.
- With handle to lift the bowl in place.
- Lift and missing bowl safety switch.
- 3 different speeds: 148/ 244/ 480 rpm.

code	liter	V	W	mm
222836	10	230	600	450x470x(H)600



222836
222843

HEAVY DUTY PLANETARY MIXER 20 LITER

- High quality cast steel body, injection-molded top cover and chrome wire bowl cover.
- High performance worm drive and gears.
- Safe to use because of multiple safety switches and overload protection.
- Stainless steel bowl, beater, whisk and dough hook are included.
- Easy to use mechanical control panel.
- Maximum flour mixing capacity: 5 kg.
- With handle to lift the bowl into place.
- Safety switches for height and presence of bowl.
- 3 different speeds: 197/ 317/ 462 rpm.

code	liter	V	W	mm
222843	20	230	1100	490x540x(H)780



MEAT MINCERS



MEAT MINCER PROFI LINE 12

- High-quality professional device for grinding all kinds of skinless and boneless meat.
- 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.

code	V	W	mm
282199	230	750	370x220x(H)440

282199



282267

PERFORATED PLATE

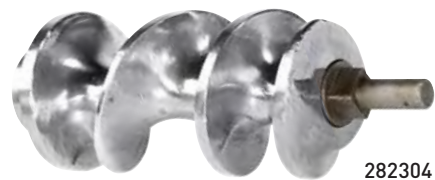
- Ø 70 mm

code	suitable for	mm
282229	282199	Ø 8
282236	282199	Ø 6
282243	282199	Ø 4,5
282250	282199	Ø 3
282267	282199	Ø 2



282359

KNIFE



282304

WORM SCREW

- Made of anodized aluminium

code	suitable for
282304	282199



MEAT MINCER PROFI LINE 22

- High-quality professional device for grinding all kinds of skinless and boneless meat.
- 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.

code	V	W	mm
282007	230	1100	430x250x(H)510

282007



282052

PERFORATED PLATE
- ø 82 mm



KNIFE



282076

282069

WORM SCREW
- Made of anodized aluminium

code	suitable for	mm
282014	282007	ø8
282021	282007	ø6
282038	282007	ø4,5
282045	282007	ø3
282052	282007	ø2

code	suitable for
282076	282007

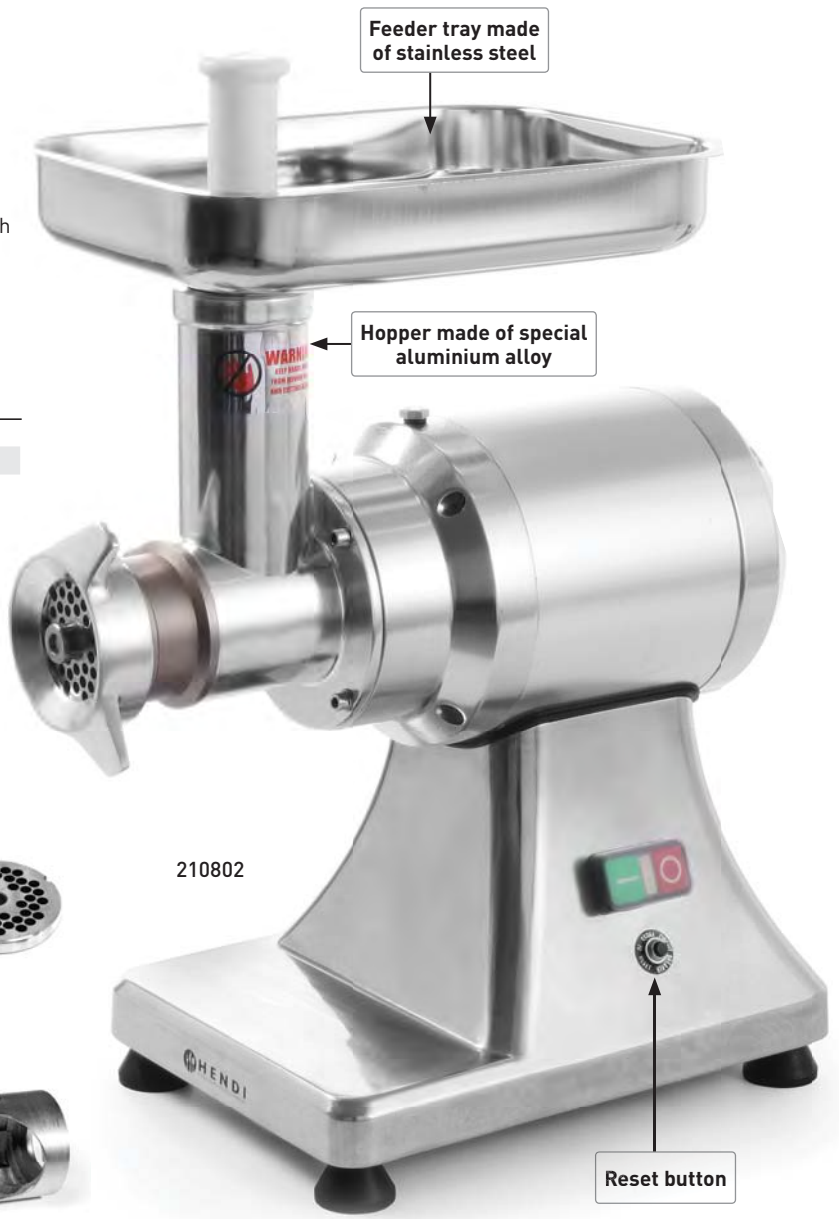
code	suitable for
282069	282007



MEAT MINCER KITCHEN LINE 12

- Stainless steel feeder tray, hopper made of a special aluminium alloy
- Knife and worm screw made of stainless steel and funnel of cast iron
- Stuffing tube and two ø70mm mincing discs with Ø 6 and 8 mm holes included
- Easy disassembly for easy cleaning
- Motor with an overheat protection mechanism
- Anti-slip feet
- Output 100 kg/h
- Not for continuous use

code	V	W	mm
210802	230	550	432x261x(H)484



210802



931233

PERFORATED PLATE

- ø 70 mm

code	suitable for	mm
931233	210802	ø8
931226	210802	ø6
931219	210802	ø4,5



931240

KNIFE

code	suitable for
931240	210802



931257

WORM SCREW

code	suitable for
931257	210802

MEAT MINCER KITCHEN LINE 22

- Stainless steel feeder tray, hopper made of a special aluminium alloy.
- Knife and worm screw made of stainless steel and funnel of cast iron.
- Stuffing tube and two ø82 mm mincing discs with ø 6 and 8 mm holes included.
- Easy disassembly for easy cleaning.
- Motor with an overheat protection mechanism.
- Anti-slip feet.
- Output 200-220 kg/h.
- Not for continuous use.

code	V	W	mm
210819	230	750	427x261x(H)486



210819



933343

PERFORATED PLATE

- ø 82 mm



933350

KNIFE



933367

WORM SCREW

code	suitable for	mm
933343	210819	ø 8
933336	210819	ø 6
933329	210819	ø 4,5

code	suitable for
933350	210819

code	suitable for
933367	210819



MEAT MINCER 198

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

code	V	W	mm
210864	230	400	275x190x(H)347



Three sausage stuffing tubes included

Worm screw made of aluminium, blade made of stainless steel

Meat dish with dust cover



Housing made of aluminium



210864



265109

SAUSAGE CUTTER - ELECTRIC

- Electric sausage cutter with double blade knife and adjustable thickness
- Extra long insertion tunnel for many types of sausages
- Maximum diameter of 48mm



code	V	W	mm
265109	230	135	230x185x(H)325



HAMBURGER PRESS

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

code	weight (kg)	mm
282113	5,2	330x250x(H)300



282113



HAMBURGER PRESS

- Makes \varnothing 120 mm hamburgers.
- Made of aluminium alloy with non-stick coating.
- Handle made of polypropylene.

code	mm
513026	\varnothing 120



513026

NEW!



TORTILLA PRESS

- Makes max. \varnothing 250 mm tortillas.
- Made of aluminium alloy with red powder coating on the exterior.



code	mm
513033	255x202x(H)95



513033

NEW!



282151



282090

With a set of 4 stainless steel funnels



SAUSAGE FILLING MACHINE PROFI LINE

- 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

SAUSAGE FILLING MACHINE KITCHEN LINE

- Body made of painted steel, cylinder and 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 polypropylene funnels, diameter: 10/20/30/40 mm.

code	liter	mm
282137	3	300x340x(H)570
282144	5	300x340x(H)690



282137

282144

With a set of 4 plastic funnels



AL ALUMINIUM S.S. STAINLESS STEEL

NEW!



SLICER PROFI LINE 220 RED EDITION

- Blade diameter: 220 mm.
- Steplessly adjustable cutting thickness up to 12 mm.
- Maximum slicing diameter: 150 mm.
- Finished with a special red coating.

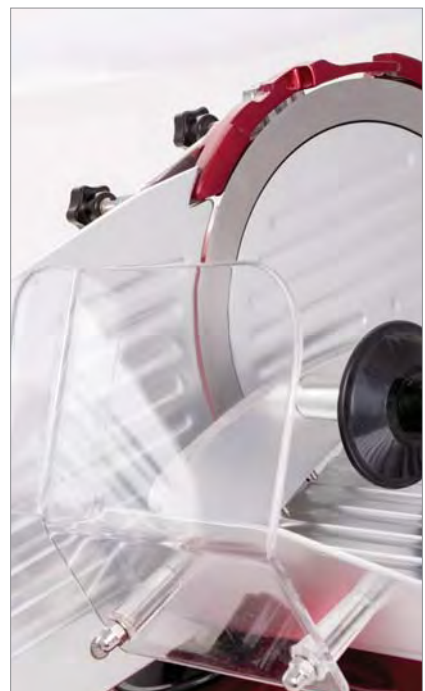
code	V	W	mm
970294	230	280	410x400x(H)350



Slicing thickness is easy to adjust



Carriage with locking mechanism



Acrylic safety shield



Built-in sharpener



Heavy product holder

MEAT SLICERS PROFI LINE

- 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, only possible with separately sold non-stick coated knife.



see movie



210031



210048

SLICER PROFI LINE 195

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

code	V	W	mm
210031	230	200	385x410x(H)340

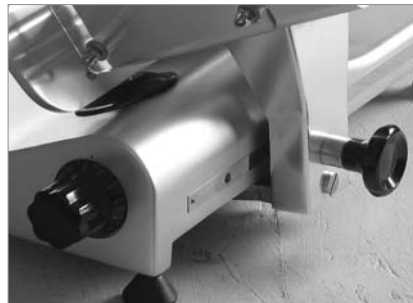
SLICER PROFI LINE 220

- Blade diameter: 220 mm.
- Steplessly adjustable cutting thickness up to 12 mm.
- Maximum slicing diameter: 150 mm.

code	V	W	mm
210048	230	280	410x400x(H)350



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.
- Maximum slicing diameter: 180 mm.

code	V	W	mm
210000	230	320	380x490x(H)380

SLICER PROFI LINE 300

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

code	V	W	mm
210017	230	420	500x620x(H)435

NON-STICK COATED KNIFE

- For slicing cheese.

code	suitable for	mm
975800	210031	ø195
975732	210048	ø220
975749	210000	ø250
975756	210017	ø300

EXTRA POWER
FOR PERFECT
CARPACCIO



975732



210215

SLICER KITCHEN LINE 250

- Anodised aluminium housing.
- 0,2 hp air-cooled motor, protected by a plastic cover.
- Transparent safety screen during operation.
- Easily removable parts for fast cleaning.
- Safe blade protection and built-in blade sharpener.
- Tilted model with high-quality blade.
- Blade diameter: 250 mm.
- Estimated maximum diameter of the cut product: 180 mm.
- Steplessly adjustable cutting thickness up to 11 mm.
- Blade secured against rotation during housing removal.
- 4 anti-slip plastic feet.
- Weight: 16,4 kg.

code	V	W	mm
210215	230	150	494x402x(H)398



210246

SLICER KITCHEN LINE 300

- Anodised aluminium housing.
- 0,3 hp air-cooled motor, protected by a plastic cover.
- Transparent safety screen during operation.
- Easily removable parts for fast cleaning.
- Safe blade protection and built-in blade sharpener.
- Tilted model with high-quality blade.
- Blade diameter: 300 mm.
- Estimated maximum diameter of the cut product: 210 mm.
- Steplessly adjustable cutting thickness up to 14 mm.
- Blade secured against rotation during housing removal.
- 4 anti-slip plastic feet.
- Weight: 24 kg.

code	V	W	mm
210246	230	250	615x494x(H)477



210222

Teflon coated for cutting cheese

SLICER KITCHEN LINE 250 TEFLON COATED

- Anodised aluminium housing.
- 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.
- 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 diameter: 250 mm.
- Estimated maximum diameter of the cut product: 180 mm.
- Stepless adjustment of cutting thickness, from 0 to 11 mm.
- Blade secured against rotation during maintenance.
- 4 anti-slip plastic feet.
- Weight: 16,4 kg.

code	V	W	mm
210222	230	150	494x402x(H)398

Acrylic safety shield

Built-in sharpener





ELECTRIC MEAT TENDERIZER

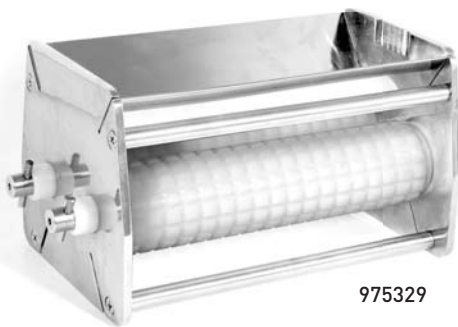
- Perfect for restaurants, butcheries and catering establishments.
- Maximum meat piece size: 160 mm wide x 30 mm thick.
- Stainless steel housing.
- Rollers for beef and pork included.
- Tenderizer knife speed 75 RPM.
- Engine cooled with a built-in fan.
- 4 rubber feet.

Beef and pork tenderizer included

code	-	V	W	mm
975305	machine	230	350	465x220x(H)430



975305



975329

ROLLERS FOR POULTRY

- Stainless steel case.
- 2 polypropylene pressing rollers.
- Roller length 180 mm.

code	mm
975329	235x130x(H)120



975312

ROLLERS FOR SHOARMA

- Stainless steel case and knives
- 2 sets of knives cutting stripes 4 mm wide
- Roller length 165 mm

code	mm
975312	235x130x(H)120



201435

**VACUUM CHAMBER PACKAGING MACHINE
PROFI LINE 300**

- 300 mm seal strip, sealing bar width: 5 mm.
- Adjustable cycle and sealing time, automatic and manual operation.
- Suitable for vacuum packing liquid and wet food.
- With marinate function.
- Fitted with a digital display and a manual pressure gauge.
- High quality oil pump which provides high pressures (1009mbar) and fast vacuum speed.
- Body and chamber made of high quality stainless steel.
- Large recess in the bottom and domed transparent cover allow for packing large portions.
- Pump capacity: 133,3 L/min.
- Chamber dimensions: 300x350x(H)110 mm

code	V	W	mm
201435	230	1100	359x425x(H)356



201442

**VACUUM CHAMBER PACKAGING MACHINE
PROFI LINE 410**

- 410 mm seal strip, sealing bar width: 3 mm.
- Adjustable vacuum, sealing, inflating and cooling time, automatic and manual operation.
- Suitable for vacuum packing liquid and wet food.
- Fitted with a digital display and a manual pressure gauge.
- High quality oil pump which provides high pressures (1009mbar) and fast vacuum speed.
- Body and chamber made of high quality stainless steel.
- Large recess in the bottom and domed transparent cover allow for packing large portions.
- With bag clamp inside the chamber to keep bags in place during operation.
- Pump capacity: 333,3 L/min.
- Chamber dimensions: 425x457x(H)100 mm

code	V	W	mm
201442	230	1300	495x567x(H)472



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	100 pieces	140x200
970386	100 pieces	160x230
970614	100 pieces	200x300
970393	100 pieces	250x350
970621	100 pieces	300x400



975398

**VACUUM CHAMBER PACKAGING MACHINE
KITCHEN LINE**

- 295 mm long sealstrip, 3,5 mm wide.
- 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.
- Weight: 24.4 kg.

**Chamber dimensions:
350x300x(H)110 mm**



code	V	W	mm
975398	230	630	429x359x(H)345



VACUUM COOKING BAGS

- For use in combination with Sous Vide system.
- 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 52 µm.

code		mm
970676	100 pieces	140x200
970652	100 pieces	160x230
970683	100 pieces	200x300
970669	100 pieces	250x350
970690	100 pieces	300x400



975374

VACUUM PACKAGING MACHINE KITCHEN LINE

- Suitable for bags on roll in combination with bag rolls attachment 970638.
- 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: 16l/min.
- Stainless steel body.
- Robust handle.
- For embossed, 406 mm wide vacuum bags only.
- Weight: 6.9 kg.

code	V	W	mm
975374	230	650	490x260x(H)145

BAG ROLLS ATTACHMENT FOR 975374 VACUUM PACKAGING MACHINE KITCHEN LINE



- May be attached to Kitchen Line 975374 sealer or any other sealer 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.

code	mm
970638	487x122x(H)107



970638

Roll attachment can easily be installed



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 rolls.

code		mm
971062	set of 2 rolls	200x6000
971079	set of 2 rolls	300x6000



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.
- Pump capacity: 20 L/min., 970447: 40 L/min.
- For use with embossed bags only.

code	sealing strip (mm)	V	W	mm
970362	350	230	250	370x280x(H)170



EMBOSSSED 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



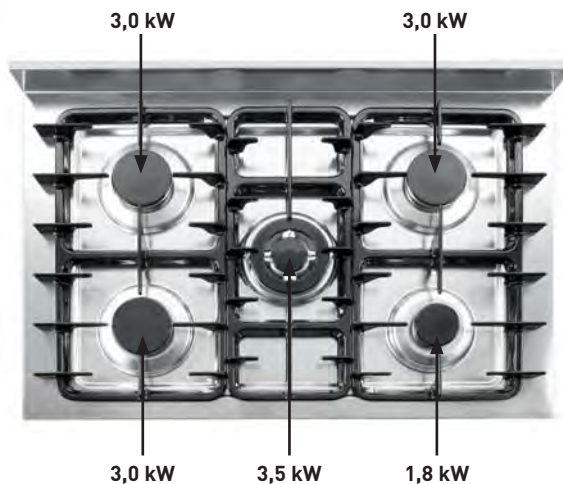
225707

GAS COOKER - 5 BURNERS WITH ELECTRIC OVEN

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



code	V	kW	mm
225707	230	14,3	900x655x(H)850/900



225806

GAS COOKER - 5 BURNERS, OPEN STAND

- 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.
- With electronic ignition and thermocouples.
- Three-part cast iron pan support.
- Weight: 45 kg.



code	V	kW	mm
225806	230	14,3	900x600x(H)850



839997

PAN SUPPORT ADAPTER

- For placing small pans on large pan supports



code	mm
839997	255x255x(H)25



147108

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	kW	mm
147108	6,7	425x425x(H)400



147801

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	kW	mm
147801	6,0	425x425x(H)400

WOK

- With handles, sheet steel 1.5 mm thick
- Especially suitable for use in combination with stainless steel ring 147207 and Hokker 147108.
- Also suitable for stainless steel wok holder 149546 in combination with Green Fire barbecues



code	mm
626504	Ø700x(H)235

RING FOR HOKKER

- To adapt Hokker 147108 to use with wok 626504



code	mm
147207	Ø 360x(H)80

HOKKER BASE

- Suitable for hokkers: 147108



code	mm
147306	425x425x(H)400



556603

OVEN MITTS, COTTON

- Certified protective gloves. CE compliant in accordance with the Personal Protective Equipment Directive 89/686/EEC.



code	packed per	mm
556603	2	345

626504



147207



147306

INDUCTION COOKERS DISPLAY LINE

- Very clean design suitable for live cooking.
- Very flat housing with stainless steel frame.
- Surface of ceramic glass with integrated digital display.

NEW! S.S.
STAINLESS STEEL



239278

239285

239292

209523

Sturdy stainless steel frame

High quality ventilation

Touch-sensitive controls



INDUCTION COOKER 2000W DISPLAY LINE

- Touch-sensitive controls, power or temperature adjustable in 10 steps.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 120 and 230 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.

code	V	W	mm
239278	230	2000	293x373x(H)56

239278



DOUBLE INDUCTION COOKER DISPLAY LINE

- Touch-sensitive controls, power or temperature adjustable in 10 steps.
- With boost mode which temporarily shifts some power from one hob to the other.
- The left side hob can output 1800W, or 2000W while the boost function is active.
- The right side hob can output 1700W, or 1500W while the boost function is active.
- Temperature range: 60-240°C.
- Suitable for pans with bottom diameter between 120 and 230 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.

code	V	W	mm
239285	230	3500	608x370x(H)61

239285



INDUCTION COOKER 3500W DISPLAY LINE

- Touch-sensitive controls, power or temperature adjustable in 10 steps.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating and air filter.

code	V	W	mm
239292	230	3500	337x417x(H)85

239292



INDUCTION HOT PLATE DISPLAY LINE

- Unique induction hot plate with a rectangular induction coil which allows multiple pans to be kept warm simultaneously.
- Power adjustable in 11 steps by means of a knob.
- Temperature range: 40-100°C.
- Equipped with electronic protection against overheating.

code	V	W	mm
209523	230	1000	455x333x(H)62

209523





239698



INDUCTION COOKER MODEL 3500 D XL

- Digital power, temperature and timer setting via touch-sensitive controls.
- Stainless steel housing.
- With easily cleanable grease filter and double ventilation.
- Suitable for pans with a minimum \varnothing of 140 mm and a maximum of 320 mm.
- Height adjustable feet.

code	V	W	mm
239698	230	3500	390x500x(H)120



239773

WOK

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



code	mm
239773	\varnothing 360x(H)180



239681

INDUCTION WOK MODEL 3500

- Ideal for preparing nutritious meals.
- Stainless steel housing.
- With easily cleanable grease filter.
- Digital power setting.
- Settings immediately respond to high-low.
- Only suitable for use with wok pan 239773.



code		V	W	mm
239766	induction unit	230	3500	340x450x(H)120
239681	induction wok+wok pan	230	3500	340x450x(H)120 + \varnothing 360



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 \varnothing of 140 mm and a maximum of 280 mm.
- Height adjustable feet.

code	V	W	mm
239711	230	3500	340x440x(H)120

NEW!



239322

INDUCTION COOKER MODEL 5000 D XL

- Digital power, temperature and timer setting via touch-sensitive controls.
- Stainless steel housing.
- With easily cleanable grease filter and double ventilation.
- Suitable for pans with minimum \varnothing 140 mm and maximum \varnothing 320 mm.
- Height adjustable feet.
- Works on 380V, supplied without plug, an electrician is required for the installation.



code	V	W	mm
239322	380	5000	398x515x(H)168

INDUCTION COOKER MODEL 7000

- Stainless steel housing with two hobs.
- Front hob has a maximum power of 5000 W, when the front hob operates at 5000W the rear hob can only generate 2000 W.
- Rear hob has a maximum power of 3500W only while the front hob doesn't exceed 3500 W.
- Electronic protection against overheating.
- With adjustable metal feet and removable air filter.
- Works on 380 V, supplied without plug, an electrician is required for the installation.



code	V	W	mm
239346	380	2x3500	405x698x(H)145



239346



239780

INDUCTION COOKER MODEL 3500 M

- Steplessly adjustable power dial.
- Stainless steel housing.
- Suitable for use with pans and frying pans from \varnothing 120 mm up to \varnothing 260 mm.

code	V	W	mm
239780	230	3500	327x425x(H)100



239315

NEW!**INDUCTION COOKER MODEL 3000 M**

- Steplessly adjustable power dial.
- Stainless steel housing.
- Suitable for use with pans and frying pans from \varnothing 120 mm up to \varnothing 260 mm.

code	W	V	mm
239315	3000	230	327x420x(H)100



239230

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	V	W	mm
239230	230	2000	296x370x(H)46



239209

INDUCTION COOKER MODEL 1800

- ABS housing.
- Digital power, temperature and timer setting.
- Settings immediately respond to high-low.
- Suitable for cooking pans with at least \varnothing 120 mm and at most \varnothing 260 mm, and frying pans with at least \varnothing 120 mm and at most \varnothing 200 mm.



code	V	W	mm
239209	230	1800	315x345x(H)70

HOT TRAY

- GN 1/1 - aluminium
- On insulated base
- Automatically heats itself to 95°C



209509

code	V	W	mm
209509	230	190	530x325x(H)30

2 LAMP INFRARED FOOD WARMER BRIDGE

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



273906

code	V	W	mm
273906	230	500	453x360x(H)590/790
919200			Infrared warmer lamp



NEW!

BUILT-IN INDUCTION COOKER 1000W

- Power adjustable in 10 steps.
- Control panel can be mounted in a countersunk manner.
- Suitable for built-in installation with the separately available ring.
- Can be used as a heater for certain models of chafing dishes, check whether your chafing dish is compatible.

code	mm	V	W
239193	ø245x(H)68	230	800
239186			Mounting ring stainless steel



239193



239186



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.



see movie



225264



225448

SOUS-VIDE SYSTEM GN 2/3

- Stainless steel spacer with 4 compartments included.

code	liter	V	W	mm
225264	13	230	400	363x335x(H)290

SOUS-VIDE SYSTEM GN 1/1

- Equipped with handles and drain tap.
- Stainless steel spacer with 6 compartments included.

code	liter	V	W	mm
225448	20	230	600	600x330x(H)300



224076

NEW!

IVIDE CIRCULATOR STICK

- The whole body is IPX7 (submersion) water resistant.
- For safety the sous vide stick turns off when removed from the water bath.
- WiFi control possible, app available for iOS and Android devices.
- The app helps users calculate the perfect time and temperature, pre-loaded with over 600 recipes.
- Temperature can be set between 25°C and 90°C in 0,1°C increments.
- Can heat and circulate up to 20 liters of water.
- Can circulate 8 liters of water per minute.
- Bright screen shows the working temperature and time, easy to operate.

code	V	W	mm
224076	230	800	98x158x(H)350



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

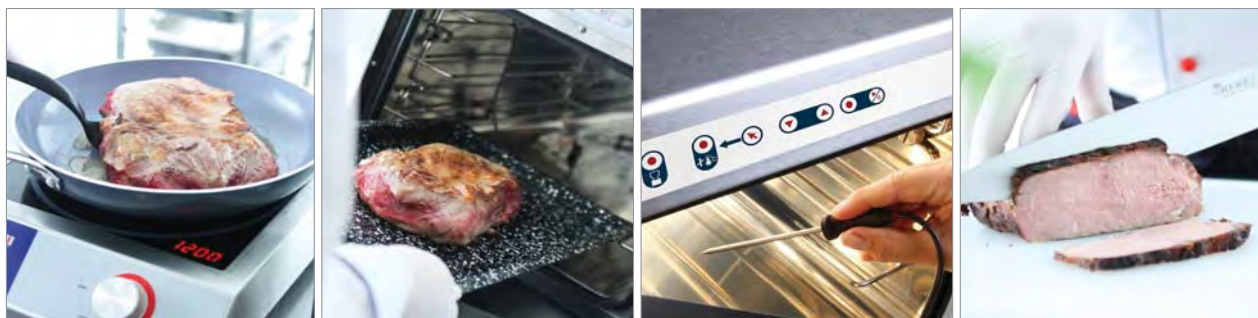


see movie

LOW TEMPERATURE OVEN



code	V	W	mm
225479	230	1200	495x690x(H)415



SMOKE INFUSER

- The aluminium body functions as a heat sink, cooling the smoke before expelling it.
- Wood requires no pre-soaking prior to smoking.
- Can also be used with tea or spices.
- Removable smoking chamber with integrated filter.
- Flexible rubber hose (25 cm long) for easy injection of smoke into resealable bags and containers.
- Compact and lightweight enough to use with one hand.
- Gentle enough for use on delicate fruits and vegetables without changing their texture or temperature.
- Powered by 4 AA batteries, not included.
- Wood or herbs for smoking not included.

199930



NEW!

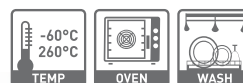


code	mm
199930	155x32x32

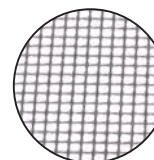
GRILL MESH NON-STICK PTFE

- For use in combination with barbecues, grills and food dehydrators.

code	mm	thickness (mm)	packed per
678008	400x300	1	5
678015	530x325	1	5
678022	600x400	1	5



678015



see movie



229002

FOOD DEHYDRATOR KITCHEN LINE

- For drying fruits, vegetables, herbs, meat, fish, etc.
- Automatic fans circulate the warm air for an evenly dried result.
- Fitted with 6 or 9 stainless steel 330x305 mm trays which can hold up to 500 grams each.
- Trays are evenly spaced at 35 mm intervals and are easy to remove and clean.
- Inside of the housing and the door are made of BPA-free materials.
- Thanks to the transparent door you can keep an eye on the drying process.
- Delivered with a transparent pad which can be used to catch the residue on the bottom of the dryer or to make fruit leather.
- Temperature adjustable from 35° to 70°C.

code		V	W	mm
229002	6 trays	230	500	450x345x(H)315
229019	9 trays	230	700	450x345x(H)415



229019

Easy controls

Easy to open

With fine mesh for drying small items



NEW! **PP** **S.S.**
POLYPROPYLENE STAINLESS STEEL



229026

FOOD DEHYDRATOR PROFI LINE

- Stainless steel housing.
- For drying fruits, vegetables, herbs, meat, fish, etc.
- Digital control panel.
- Timer adjustable up to 24 hours by 30 minute increments.
- Temperature adjustable from 35°C to 75°C by 5° increments.
- Silent fans circulate the warm air for an evenly dried result, without the need to rotate the trays.
- Fitted with 10 stainless steel trays, 395x395 mm each.
- Trays are evenly spaced and are easy to remove and clean.
- Thanks to the transparent door you can keep an eye on the drying process.



code	V	W	mm
229026	10 trays	230	1000 417x535x(H)430

Drying chamber with space for 10 trays



Easy to operate digital control panel



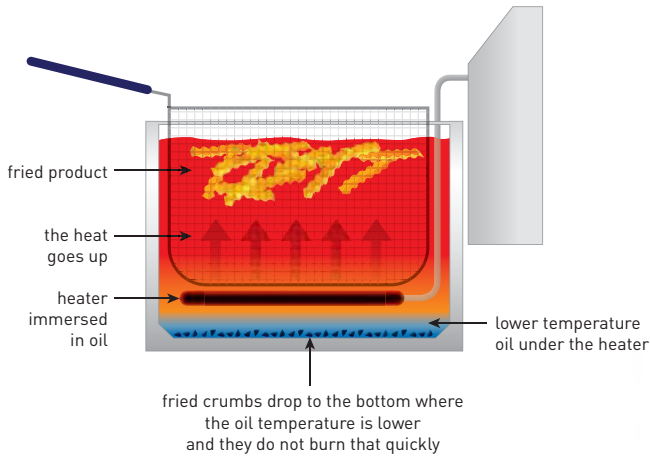
Residu pad included



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).



Edge to hang the frying basket



V-shaped oil container for improved cold zone





207208

DEEP FRYER MASTERCOOK - 8 L

code	liter	V	W	mm
207208	8	230	3500	455x300x(H)345



207307

DEEP FRYER MASTERCOOK - 2 X 8 L

code	liter	V	W	mm
207307	2x8	230	2x3500	455x605x(H)345



209202

DEEP FRYER MASTERCOOK WITH DRAIN TAP - 8 L

code	liter	V	W	mm
209202	8	230	3500	515x300x(H)345



209301

DEEP FRYER MASTERCOOK WITH DRAIN TAP - 2 X 8 L

code	liter	V	W	mm
209301	2x8	230	2x3500	515x605x(H)345

18/0

STAINLESS STEEL



205808



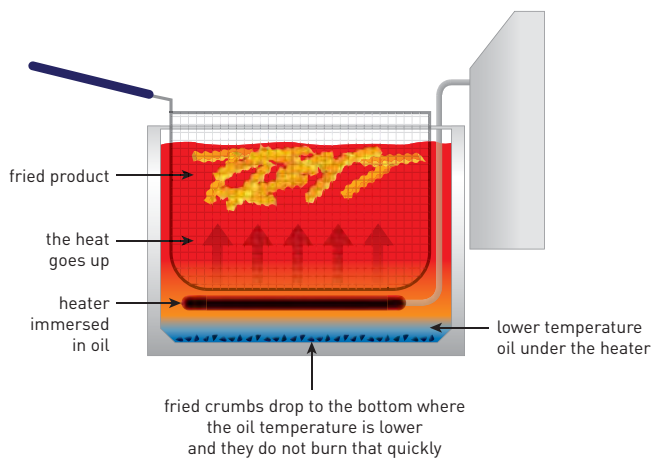
205815



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	V	W	mm
205808	4	230	3000	217x380x(H)300
205846	2x4	230	2x3000	470x420x(H)330
205815	6	230	3300	265x430x(H)290
205853	2x6	230	2x3300	550x430x(H)290
205822	8	230	3500	265x430x(H)345
205839	2x8	230	2x3500	550x430x(H)345





205839



205853

Cold zone to protect oil quality



Removable oil container, making it easier to clean



Frying basket with heat insulated and extra long handle





215005

INDUCTION DEEP FRYER PROFI LINE

- 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	V	W	mm
215005	8	230	3500	570x328x(H)505

Displays set temperature and actual temperature of fat



Cooling zone structure in the basin



Stainless steel housing for easy cleaning



INDUCTION DEEP FRYER KITCHEN LINE

- Precise temperature control, induction technology keeps the oil at exactly the set temperature.
- With countdown timer.
- Efficient heat transfer.
- Stainless steel housing for easy cleaning.
- Overheating protection.
- Display of set temperature of the oil.
- Supplied with frying basket and lid.

code	liter	V	W	mm
215012	8	230	3500	290x485x(H)406



215012



215029

INDUCTION DEEP FRYER KITCHEN LINE - DOUBLE

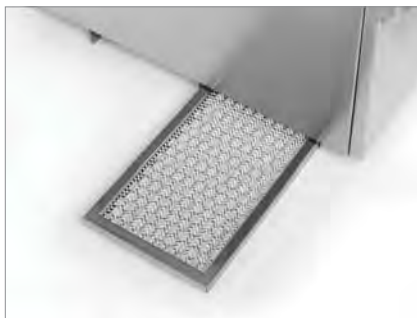
- Precise temperature control, induction technology keeps the oil at exactly the set temperature.
- With two countdown timers.
- Efficient heat transfer.
- Stainless steel housing for easy cleaning.
- Overheating protection.
- Display of set temperature of the oil.
- Supplied with two frying baskets and lids.

code	liter	V	W	mm
215029	8+8	230	3500+3500	580x485x(H)406

Drain tap makes emptying easy

With filter for the induction motor

Convenient edge for hanging basket



RICE COOKERS



240403

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

- Cooks rice and keeps it warm automatically.
- Suitable for 10 measuring cups of dry rice.
- Plastic steamer 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

18/0
STAINLESS STEEL

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 continuous use.
- Power switch with integrated indication lamp.
- Non-slip feet.

GRIDDLE BLUE LINE

- Griddle area 330x270 mm, entirely smooth.

code	V	W	mm
203125	230	2000	450x300x(H)225



203156

GRIDDLE BLUE LINE

- Griddle area 518x328 mm, left 259 mm smooth and right 259 mm ribbed.

code	V	W	mm
203156	1/2 flat, 1/2 ribbed	230	2400 550x380x(H)240



203149

GRIDDLE BLUE LINE

- Griddle area 518x328 mm, entirely smooth.

code	V	W	mm
203149	flat	230	2400 550x380x(H)240



203170

GRIDDLE BLUE LINE

- Griddle area 518x328 mm, entirely ribbed.

code	V	W	mm
203170	entirely ribbed	230	2400 550x380x(H)240



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	V	W	mm
203163	2/3 flat, 1/3 ribbed	230	3500 720x530x(H)250

GRIDDLE SCRAPER

code	mm
855201	100x315

855201



855218

SPARE BLADE FOR 855201

- 5 pieces

code
855218



147610



PORTABLE GAS STOVE

- Safe to use through improved air cooling, thermal fuse prevents gas from flowing after the flame has gone out.
- Uses a gas can (butane) that's easy to install and replace.
- The clever design of the gas burner makes the burner wind-protected and therefore the stove can be used indoors and outdoors.
- Compact size and lightweight, comes with a 390x310x(H)130 mm case.
- Suitable for pans with a base diameter of up to 26 cm and a maximum content of 3 liter.

code	kW
147610	2,2



199039

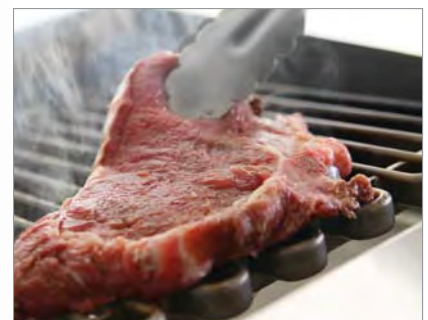
BUTANE GAS CARTRIDGE

- Only suitable for use in combination with portable gas stove (147610) and crème-brûlée burner anti flaring (198216).
- Not suitable for refilling gas lighters etc.
- Packed per 4 canisters.

code	g	packed per
199039	227	4



155202



AQUA GRILL

- 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.

code	V	W	mm
155202	GN 2/3	230	2400
			466x335x(H)166

TEPAN-YAKI GRIDDLE

- Detachable, steplessly adjustable plug thermostat.
- Sturdy handles for safe transport.
- The Tepan-Yaki griddle is easy to clean.
- Griddle surface features a non-stick coating.



238608



238301

TEPAN-YAKI GRIDDLE

- Griddle surface dimensions: 439x228mm.

code	V	W	mm
238608	230	1800	439x230x(H)110

TEPAN-YAKI GRIDDLE

- Griddle surface dimensions: 893x217mm.

code	V	W	mm
238301	230	1800	900x230x(H)110



239605



239506

PARTY PAN

- Aluminium with non-stick coating.
- Removable thermostat.
- Suitable for frying, roasting and keeping hot.
- Including lid with clear glass and two insulated handles.



code		V	W	mm
239506	inner pan 400x(H)50mm	230	1400	Ø500x(H)190
239605	inner pan 550x(H)60mm	230	1600	Ø620x(H)190

CONTACT GRILLS

- Cast-iron enamelled grills.
- Stainless steel frame.
- With wire brush.
- Fitted with fat tray and backslash.

- 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		V	W	mm
263501	ribbed top and bottom	230	1800	290x370x(H)210



263600

CONTACT GRILL - SINGLE VERSION

- Grill surface 220x230 mm

code		V	W	mm
263600	ribbed top and smooth bottom	230	1800	290x370x(H)210



263655

CONTACT GRILL "PANINI"

- Grill surface 340x230 mm

code		V	W	mm
263655	ribbed top and bottom	230	2200	430x370x(H)210



263662

CONTACT GRILL "PANINI"

- Grill surface 340x230 mm

code		V	W	mm
263662	ribbed top and smooth bottom	230	2200	430x370x(H)210



263709

CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable
- Grill surface bottom plate 475x230 mm

code		V	W	mm
263709	ribbed top and bottom	230	3600	570x370x(H)210



263808

CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable
- Grill surface bottom plate 475x230 mm

code		V	W	mm
263808	ribbed top and smooth bottom	230	3600	570x370x(H)210



263907

CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable
- Grill surface bottom plate 475x230 mm

code		V	W	mm
263907	half smooth, half ribbed	230	3600	570x370x(H)210

SALAMANDERS



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	V	W	mm
264607	230	2800	480x520x(H)530

SALAMANDER 600

- Type 600 - stainless steel frame.
- Ideal for grilling or keeping dishes/sandwiches warm and crisp.
- Thermostat continuously adjustable up to a maximum of 300°C, with indicator lights.
- 2 independent heating areas.
- Adjustable height by means of smoothly running lifting system.
- Removable dripping/crumb tray with 590x350 mm grid.

code	V	W	mm
264706	230	3600	600x520x(H)530



264706



Removable grid and dripping tray



Height smoothly adjustable



SALAMANDER WALL MOUNTABLE

- Conforms to the IPX4 norm.
- Can be installed against the wall without requiring additional brackets.
- Ideal for grilling or heating up dishes or sandwiches.
- Continuously adjustable from 50°C to 300°C.
- With top heating element.
- Fitted with thermostat, 30 min. timer and indicator lamp.
- 4 possible grid heights, grid handles fitted with heat shield.
- With crumb tray.

code	V	W	mm
264119	230	2000	610x310x(H)280



Wall mountable without the use of any additional brackets

264119

SALAMANDER 580

- Type 580.
- Ideal for grilling or heating up dishes or sandwiches.
- Continuously 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	V	W	mm
264201	230	2200	580x390x(H)390



264201

SALAMANDER 800

- Type 800.
- Ideal for grilling or heating up dishes or sandwiches.
- Continuously 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	V	W	mm
264300	230	3600	800x450x(H)470



264300

Grid can be placed in 4 different heights

Wall mountable without the use of any additional brackets



SAUSAGE ROLLING GRILLS

- 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.
- Adjustable temperature up to 150°C.



268506

SAUSAGE ROLLING GRILL - 7 ROLLERS

code	V	W	mm
268506	230	740	520x325x(H)175



268605

SAUSAGE ROLLING GRILL - 9 ROLLERS

code	V	W	mm
268605	230	940	520x400x(H)175



268704

SAUSAGE ROLLING GRILL - 11 ROLLERS

code	V	W	mm
268704	230	1180	520x477x(H)175

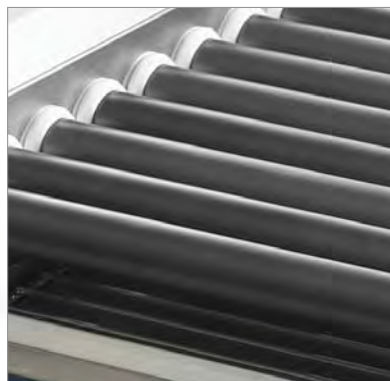


268735

SAUSAGE ROLLING GRILL - 14 ROLLERS

code	V	W	mm
268735	230	1480	520x591x(H)175

Hotdog stand on page 92



SAUSAGE WARMER

S.S.
STAINLESS STEEL



240502

SAUSAGE WARMER 10 LITER

- Stepless thermostat temperature control up to 85°C.
- With handles for transport.
- Lid has a stay-cool handle.

code	V	W	mm
240502	230	1000	330x280(H)250



265000

SAUSAGE WARMER

- Heats hotdog sausages and keeps them warm.
- Stainless steel housing, sausage container made of anodized aluminum and glass.
- With adjustable power.

code	V	W	mm
265000	230	500	240x300x(H)385

CREPES AND WAFFLE MAKERS



212004

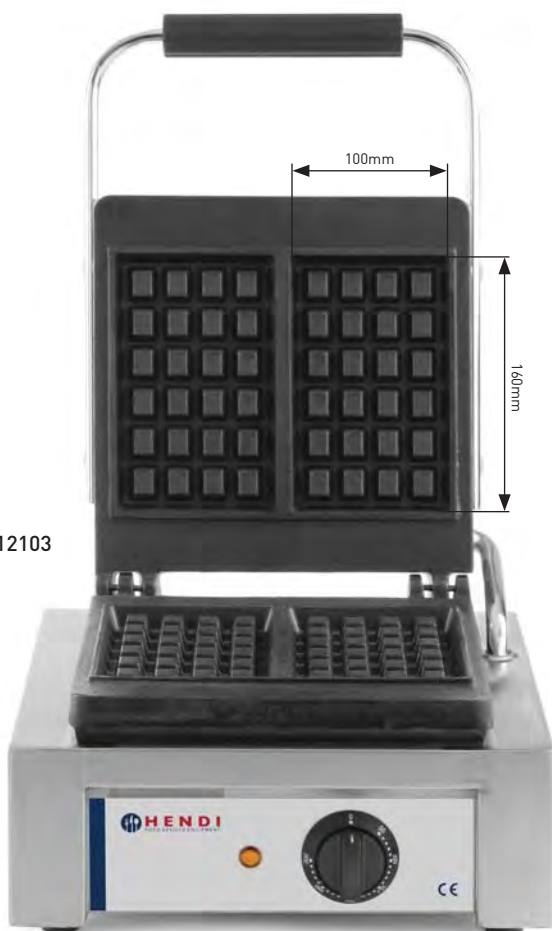
CRÊPE MAKER

- Designed for making crepes.
- Baking plate ø400 mm made of cast iron with a non-stick coating.
- Very even heat distribution across the surface.
- With storage drawer 400x320x(H)30 mm.
- Including wooden spreader.
- Stainless steel housing.
- Thermostat continuously adjustable from 50 to 250°C.
- With protection from overheating and EGO thermostat.

code	V	W	mm
212004	230	3000	450x470x(H)240



Including wooden spreader



212103

WAFFLE MAKER

- Liège waffles, two 4x6 rectangular patterns.
- Cast iron enameled surface.
- Thermostatic temperature control.
- Including waffle fork.
- Insulated handle.
- Removable drip tray.



code	weight (kg)	V	W	mm
212103	28	230	1500	480x320x(H)226





261309



CONVEYOR TOASTER

- Two separate heating elements.
- Suitable for continuous toasting of sliced bread.
- Supplied with front and back trays.
- Adjustable toasting time up to 3 minutes.

code	V	W	mm
261309	230	2240	418x368x(H)387

SANDWICH TOASTER

- Stainless steel housing.
- Tongs fitted with insulated handles made of PF resin.
- Left and right slot separately operable.
- Timer with alarm adjustable to a maximum of 8 minutes.
- Removable crumb tray.

code	V	W	mm
261163	230	1200	300x200x(H)223



261163



NEW!

S.S.
STAINLESS STEEL



281710



MICROWAVE WITH GRILL

- Controlled with two knobs, timer and power/function separately adjustable.
- Input power 1050 W, output power 700 W microwave or 1000 W grill.
- Timer can be set up to 35 minutes.
- Stainless steel front panel and transparent door.
- The painted chamber contains a glass turntable ø255 mm.
- Suitable for plates up to ø280x(H)160 mm.
- Chamber dimensions: 304x306x(H)206 mm.
- Volume 20 liter.

code	liter	V	W	mm
281710	20	230	1050	440x346x(H)259



281444



MICROWAVE PROGRAMMABLE 1000W

- Easy to use control panel with 10 programmable buttons.
- Programmable up to 3 stages of cooking, memory capacity for 100 programs.
- Chamber made of stainless steel with interior light.
- Housing made of stainless steel.
- Suitable for plates up to ø320 mm.
- Input power 1550 W, output power 1000 W.
- Energy feed through the bottom by use of a rotating antenna.
- Transparent door without a lock, easy to open.
- Chamber dimensions: 327x346x(H)200 mm.
- Volume 25 liter.

code	liter	V	W	mm
281444	25	230	1550	511x432x(H)311



281413

MICROWAVE PROGRAMMABLE 1000 W

- Easy to use control panel with 10 programmable buttons.
- Housing made of stainless steel.
- Microwave chamber made of stainless steel with a ceramic floor.
- Input power 1500 W, output power 1000 W.
- Transparent door without a lock, easy to open.
- Chamber dimensions: 370x385x(H)230 mm
- Volume 34 liter.



code	liter	V	W	mm
281413	34	230	1500	553x488x(H)343



281352

MICROWAVE 1000W

- Controlled with a single knob, time adjustable from 15 seconds to 6 minutes.
- Uses a rotating antenna under the chamber floor.
- Chamber made of stainless steel with a ceramic floor.
- Transparent door without a lock, easy to open.
- Input power 1550 W, output power 1000 W.
- Chamber dimensions: 327x346x(H)200 mm
- Volume 25 liter.



code	liter	V	W	mm
281352	25	230	1550	511x432x(H)311

MICROWAVES



281369



MICROWAVE PROGRAMMABLE 1800W

- Easy to use control panel with 10 programmable buttons.
- Uses twin microwave generators.
- Housing made of stainless steel.
- Microwave chamber made of stainless steel with a ceramic floor.
- Input power 3000W, output power 1800W.
- Transparent door without a lock, easy to open.
- Chamber dimensions: 360x409x(H)225 mm
- Volume 34 liter.

code	liter	V	W	mm
281369	34	230	3000	574x528x(H)368



281376

USB connection for easy loading of programs



MICROWAVE PROGRAMMABLE VIA USB 1800W

- Easy to use touch-sensitive control panel with 10 programmable buttons.
- Device can store up to 100 different programs.
- USB connection for easy loading of programs.
- Uses twin microwave generators.
- Housing made of stainless steel.
- Microwave chamber made of stainless steel with a ceramic floor.
- Input power 3000W, output power 1800W.
- Transparent door without a lock, easy to open.
- Chamber dimensions: 330x310x(H)175 mm.
- Volume 18 liter.

code	liter	V	W	mm
281376	18	230	3000	420x563x(H)340



238905



238912

BAIN-MARIE KITCHEN LINE

- 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 GN containers.
- Suitable for gastronorm pans up to 150 mm deep.



code	V	W	mm
238905	230	1200	340x540x(H)250

BAIN-MARIE KITCHEN LINE WITH DRAIN TAP

- 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	V	W	mm
238912	230	1200	340x540x(H)250



201107



201206

THERMOSYSTEM 1

- Enamelled pan ø 185mm.
- Stainless steel bain-marie pan with lid.
- Fitted with power regulator and indicator light.



code	liter	V	W	mm
201107	4,2	230	200	265x265x(H)245

THERMOSYSTEM 2

- 2 enamelled pans ø 185 mm.
- 2 stainless steel bain-marie pans with lids.
- Fitted with two power regulators and indicator lights.



code	liter	V	W	mm
201206	2x4,2	230	400	505x265x(H)245

S.S.

STAINLESS STEEL

Motor can rotate
both ways

Wide reflection
screens

Equipped with
4 burners

Removable
dripping tray

226001



KEBAB GRILL GAS PROFI LINE

- For natural gas, can be converted to propane with included converter set.
- Fitted with thermocouple.
- Grill distance adjustment.
- Burners power 12 kW.
- Delivered with reflection screens.
- Grill length: 900 mm.
- Capacity: up to 80 kg.
- Weight 30 kg.

code	V	mm
226001	230	470x550x(H)1150

CORDLESS KEBAB KNIFE ELECTRIC

- For professional use - intended for cutting any type of roasted kebab 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.
- Weight: 1 kg.



267257

code	V	W	mm
267257	230	80	199x114x(H)184

KEBAB KNIFE ELECTRIC

- For professional use - intended for cutting any type of roasted kebab 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.
- Weight 1 kg.



267240

code	V	W	mm
267240	230	80	194x113x(H)173

Stainless
steel roller**CHEESE-GRATING MACHINE**

- Capacity of 30 kilos per hour.
- Functional and practical, stable body.
- Despite its small size, the device offers high performance.
- Ideal for grating Parmesan cheese and other hard cheeses.
- Motor is protected against overloading.
- Provided with grated cheese container 1,3 L.
- Speed: 1400 RPM.
- Cylinder diameter \varnothing 110x60 mm.
- Weight 8 kg.

code	-	V	W	mm
226827	30 kg/h	230	380	280x250x(H)310



226827

ELECTRIC DOUGH ROLLERS



see movie



Perfect for pizza
and pasta dough

226629

ELECTRIC DOUGH ROLLER 300

- Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough.
- Two sets of adjustable rollers shape the dough into a disc of consistent thickness.
- Separate roller guards ensure easy and safe operation.
- Weight 25 kg.
- Rolled dough disc diameter: 14 to 30 cm.

code	weight (kg)	V	W	mm
226629	0,08-0,21	230	250	440x365x(H)640



226636

ELECTRIC DOUGH ROLLER 400

- Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough.
- Two sets of adjustable rollers shape the dough into a disc of consistent thickness.
- Separate roller guards ensure easy and safe operation.
- Patented model, switches on automatically when you enter the dough.
- Weight 37 kg.
- Rolled dough disc diameter: 26 to 40 cm.

code	weight (kg)	V	W	mm
226636	0,21-0,70	230	370	550x365x(H)750



226612

ELECTRIC DOUGH ROLLER 500

- Perfect for rolling cold pizza dough and pasta dough.
- One set of rollers, electric foot pedal.
- Adjustable dough thickness, diameter adjustable from 26 to 50 cm.
- Roller guard.
- Weight 27 kg.

code	weight (kg)	V	W	mm
226612	0,21-0,70	230	370	645x360x(H)430

With electric
foot pedal



SPIRAL MIXERS

- Housing made of high-quality white-varnished stainless steel.
- Bowl, cover and spiral made of 18/10 stainless steel.
- With built-in timer.
- Movable thanks to 4 wheels of which 2 have brakes.

S.S.	18/10
STAINLESS STEEL	STAINLESS STEEL



226209

Fitted with
castor wheels

With integrated
timer



226346

Bowl is made from
18/10 stainless steel

Liftable head
makes it easy to
remove the bowl

SPIRAL MIXER WITH FIXED BOWL - 22 L

- Model with fixed head and bowl.
- Bowl capacity: 20 liter.
- Bowl dimensions: $\phi 360 \times (H) 210$ mm.
- Maximum dough load of 17 kg.
- Weight 56 kg.

code	V	W	mm
226209	56 kg/h	400	750
			385x670x(H)725

SPIRAL MIXER WITH REMOVABLE BOWL - 20 L

- Model with liftable head and removable bowl.
- Bowl capacity: 20 litres.
- Bowl dimensions: $\phi 360 \times (H) 210$ mm.
- Maximum dough load of 17 kg.
- Weight 73 kg.

code	V	W	mm
226346	56 kg/h	400	750
			385x670x(H)725

SPIRAL MIXER WITH FIXED BOWL - 32 L

- Model with fixed head and bowl.
- Bowl capacity: 32 litres.
- Bowl dimensions: $\phi 400 \times (H) 260$ mm.
- Maximum dough load of 25 kg.
- Weight 90 kg.

code	V	W	mm
226308	88 kg/h	400	1100
			424x735x(H)805

SPIRAL MIXER WITH REMOVABLE BOWL - 32 L

- Model with liftable head and removable bowl.
- Bowl capacity: 32 litres.
- Bowl dimensions: $\phi 400 \times (H) 210$ mm.
- Maximum dough load of 25 kg.
- Weight 94,6 kg.

code	V	W	mm
226353	88 kg/h	400	100
			424x735x(H)805

NEW!

224847


S.S.
 STAINLESS STEEL
PASTA MAKER ELECTRIC

- Perfect for making fresh pasta (max. width: 170 mm).
- Cover equipped with safety switch.
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three rollers/cutters: dough roller, tagliatelle cutter (6,25 mm) and fettuccine cutter (2 mm).

code	V	W	mm
224847	230	70	258x218x(H)232



224830

**PASTA MAKER**

- Perfect for making fresh pasta (max. width: 140 mm).
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three aluminium alloy rollers/cutters: dough roller, tagliatelle cutter and fettuccine cutter.
- Includes a hand crank and a clamp for table mounting.

code	mm
224830	440x382x(H)340



PIZZA DELIVERY BAGS

- Thermal insulation delivery bags save time and money and help improve the quality of your services
- The product remains hot and tasty all the way to the customer



Top transparent pocket for bills

Removable frame

Extra insulation



Anti-slip plastic handle



709825



709818

PIZZA DELIVERY BAG - BOX 350X350 MM

- Tight shutter easy to regulate.
- Made of tough and easy to clean material.
- Side pockets for drinks.
- Top transparent pocket for bills.

code		mm
709825	4 boxes	350x350

PIZZA DELIVERY BAG - BOX 450X450 MM

- Tight shutter easy to adjust.
- Made of tough and easy to clean material.
- Side pockets for drinks.
- Top transparent pocket for bills.

code		mm
709818	4 boxes	450x450



709900

LID SPACER FOR PIZZA'S

- Height of the lid spacer: 35 mm



code	packed per
709900	500



880906

NEW!



PIZZA DOUGH BOX

code	liter	mm int.	mm
880906	14	565x365x(H)70	600x400x(H)75
880913	18	565x365x(H)90	600x400x(H)95



617014



617700



617014



617700

PIZZA SLICER

- Stainless steel knife blade.
- Polypropylene handle.



code	mm
617014	ø100x230

PAN GRIPPER

- Stainless steel.
- Suitable for all types of pizza pans.

code	Dimensions (mm)
617700	190 mm



523902

523957



CAKE SERVER

- With polypropylene handle

code	mm
523902	260x60

CAKE SCOOP/CUTTER

- With black polypropylene handle
- With cutting sides

code	mm
523957	280x75

PIZZA PAN

- Made of blue steel.
- Ideal for uniform heat distribution when baking.



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



617069

PIZZA SCREEN

- Solid construction
- Ideal for uniform pizza baking



code	mm
617502	Ø230
617526	Ø280
617533	Ø300
617540	Ø330
617557	Ø360
617564	Ø400
617571	Ø450
617588	Ø500
617595	Ø600



617502

PIZZA BOARDS

- Made of raw beech wood.
- With grooves to assist cutting into 6 equal parts.



code	mm
505540	ø300
505557	ø350
505564	ø400
505571	ø450
505588	ø500
505595	ø600



505540

ø500 and 600 mm have
a reinforced bottom



PIZZA ACCESSORIES

PIZZA SCOOP

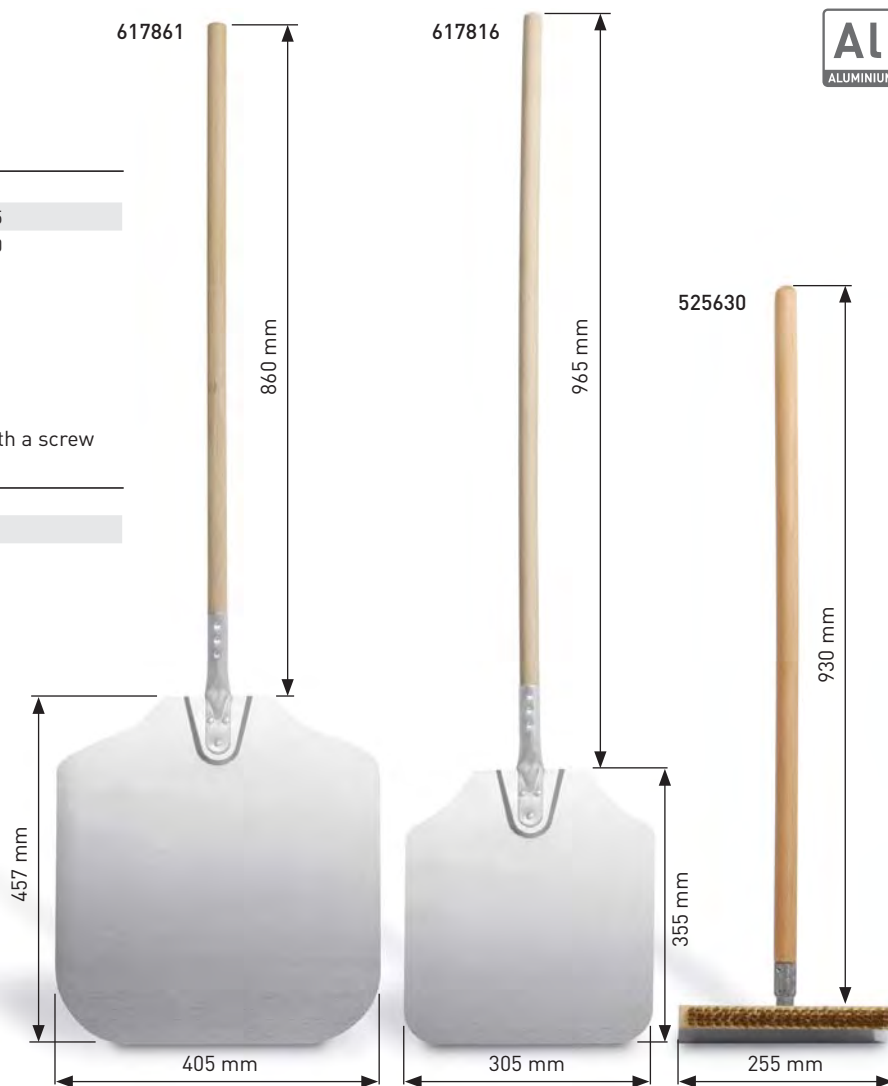
- Wooden handle

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



220306

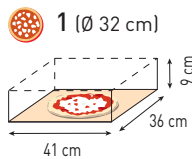
PIZZA OVEN

- 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	V	W	mm
220306	230	1300	480x420x(H)195



226865



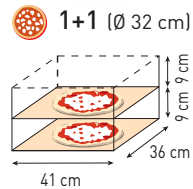
PIZZA OVEN BASIC 1/40

- Stainless steel front panel and painted steel body.
- With internal lighting.
- Refractory bricks in the cooking chamber.
- Heating elements in the 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.

code	V	W	mm
226865	230	1600	568x430x(H)280



226872



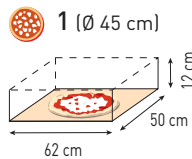
PIZZA OVEN BASIC 2/40

- Stainless steel front panel and painted steel body.
- Insulation made of rock wool.
- Refractory bricks in the cooking chamber.
- Heating elements in the chamber (top and bottom).
- Separate thermostat for each heating element.
- Temperature range: 50°C to 320°C.
- Inside dimensions of the chamber: 410x360x(H)90 mm.

code	V	W	mm
226872	230	2400	568x430x(H)425



226889



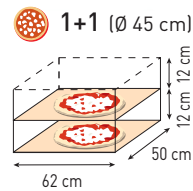
PIZZA OVEN BASIC 1/50 VETRO

- Stainless steel front panel and painted steel body.
- Insulation made of rock wool.
- With internal lighting.
- Refractory bricks in the cooking chamber.
- Heating elements in the 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.

code	V	W	mm
226889	230/400	5000	915x690x(H)355



226896



PIZZA OVEN BASIC 2/50 VETRO

- Stainless steel front panel and painted steel body.
- Insulation made of rock wool.
- With internal lighting.
- Refractory bricks in the cooking chamber.
- Heating elements in the 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.

code	V	W	mm
226896	230/400	7500	915x690x(H)530

NEW!**S.S.**
STAINLESS STEEL

227060

Two highly efficient fans, distributing hot air evenly

**CONVECTION OVEN H90**

- Stainless steel body, door with double glazing.
- Cool touch door which can be removed to ease cleaning.
- Inside is partially enamelled and has interior lighting.
- Heating by means of two heating elements and two fans.
- Temperature adjustable from 50°C to 300°C.
- Timer adjustable from 0 to 120 minutes.
- Oven fits 4 trays of 438x315 mm, distance between the trays is 70 mm.
- Supplied with 4 trays.

code	V	W	mm
227060	230	2670	595x595x(H)570

Fits four aluminium trays



Double, heat resistant glass



Fitted with interior lighting



NEW!

S.S.
STAINLESS STEEL

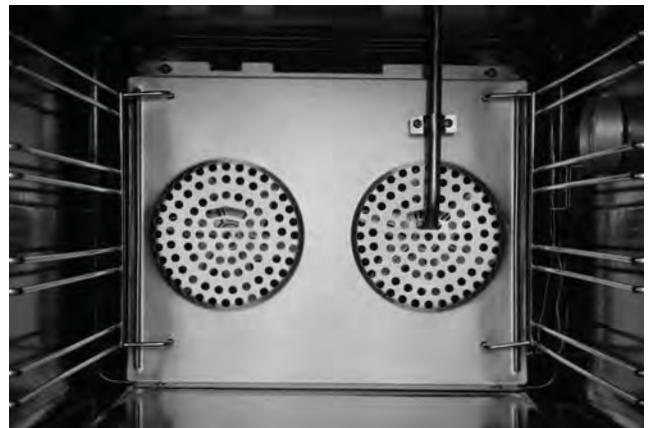


227077

Direct humidification

HUMIDIFIED CONVECTION OVEN H90S

- Stainless steel body, door with double glazing.
- Cool touch door which can be removed to ease cleaning.
- Inside is partially enamelled and has interior lighting.
- Heating by means of two heating elements and two fans.
- Temperature adjustable from 50°C to 300 °C.
- Direct humidification, manually operated with a button.
- Timer adjustable from 0 to 120 minutes.
- Oven fits 4 trays of 438x315 mm, distance between the trays is 70 mm.
- Supplied with 4 trays.



code	V	W	mm
227077	230	2670	595x595x(H)570

Removable door eases cleaning



Glass stays cool enough to touch



With clamp to remove hot trays



CONVECTION OVENS



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	V	W	mm
225950	230	2500	580x560x(H)420
923351		grid	450x330



224670



FLOOR STAND FOR SNACK OVENS

- Capacity: 6x 429x345 mm.
- Compatible with Hendi ovens: 225172, 225028, 225165, 225035.

code	mm
224670	540x460x(H)700



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	V	W	mm
225172	230	2800	590x695x(H)590
801970		grid	442x325



CONVECTION SNACK OVENS

- Ideal solution for businesses wishing to add fresh and tasty baked goods to their product range.
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere.
- Built-in humidifier (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.

HUMIDIFIED CONVECTION OVEN

- Fits 4 trays 429 x 345 mm, 4 trays included.
- One non-reversible fan.
- Direct humidification, manually operated with a button.
- Body and chamber made of stainless steel.
- Double layer glass door, cools front pane by means of natural convection.
- Tray support spacing 74 mm.
- Temperature range: 50 to 300°C.

code	weight (kg)	V	W	mm
225028	34,2	230	2800	590x695x(H)590

225028



CONVECTION OVEN MULTIFUNCTIONAL

- Fits 4 trays 429 x 345 mm, 4 trays included.
- One non-reversible fan.
- Body and chamber made of stainless steel.
- Double layer glass door, cools front pane by means of natural convection.
- Tray support spacing 74 mm.
- Temperature range: 50 to 300°C.

code	weight (kg)	V	W	mm
225165	36,4	230	2600	590x695x(H)590

225165



DIGITAL STEAM CONVECTION OVEN

- Fits 4 trays 429 x 345 mm, 4 trays included.
- One reversible fan.
- Direct steam injection, digitally adjustable in 10 steps.
- Digital control, programmable with 99 programs of 4 steps.
- Chamber made of stainless steel 18/0.
- Double layer glass door, cools front pane by means of natural convection.
- Tray support spacing 74 mm.
- Temperature range: 50 to 270°C.

code	weight (kg)	V	W	mm
225035	38	230	2900	590x695x(H)590

225035



FLOOR STAND FOR SNACK OVENS

- Capacity: 6x 429x345 mm.
- Compatible with Hendi ovens: 225172, 225028, 225165, 225035.

code	mm
224670	540x460x(H)700

224670



CONVECTION BAKERY OVENS - 600X400 MM

- Ideal solution for businesses wishing to add fresh and tasty baked goods to their product range.
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere.
- Built-in humidifier makes the oven suitable for even the most

- sophisticated baked goods.
- Body and cooking chamber made of stainless steel.
- Glass door with gravity ventilation.
- Cooling system for controls.

18/0

STAINLESS STEEL



225516

BAKERY HUMIDIFIED CONVECTION OVEN

- Two non-reversible fans.
- Indirect humidification, manually operated with a button.
- Fits up to four 600 x 400 mm trays, not included.
- Body and chamber made of stainless steel.
- Double layer glass door, cools front pane by means of natural convection.
- Tray support spacing 83 mm.
- Temperature range: 50 to 300°C.

code	weight (kg)	V	W	mm
225516	50,4	230	3400	790x750x(H)635



225523

STEAM CONVECTION OVEN

- Two reversible fans.
- Direct humidification, adjustable in 5 steps.
- Fits up to four 600 x 400 mm trays, not included.
- Chamber made of stainless steel 18/10.
- Double layer glass door, cools front pane by means of natural convection.
- Tray support spacing 83 mm.
- Temperature range: 50 to 300°C.

code	weight (kg)	V	W	mm
225523	58	400 / 2N	6400	790x750x(H)635



225059

DIGITAL STEAM CONVECTION OVEN

- Two reversible fans.
- Direct steam injection, digitally adjustable in 10 steps.
- Digital control, programmable with 99 programs of 4 steps.
- Chamber made of stainless steel 18/10.
- Double layer glass door, cools front pane by means of natural convection.
- Fits up to four 600 x 400 mm trays, not included.
- Tray support spacing 83 mm.
- Temperature range: 50 to 270°C.

code	weight (kg)	V	W	mm
225059	58	400 / 2N	6400	790x750x(H)635



225639

FLOOR STAND FOR BAKERY OVENS

- Capacity: 6x 600x400.
- Suitable for ovens: 225516, 225523 en 225059.

code	mm
225639	760x520x(H)950

BAKERY SIZE



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
- With Teflon™ non-stick coating.
- With 3 rims.



code	mm
808221	600x400



808245

TRAY FOR FRENCH BREAD
- With Teflon™ non-stick coating.
- Perforated.
- Fits 5 loaves of french bread.



code	mm
808245	600x400

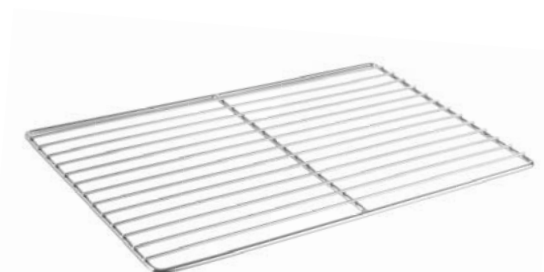


808238

TRAY FOR FRENCH BREAD
- Perforated
- Fits 5 loaves of french bread



code	mm
808238	600x400



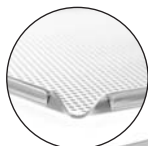
801994

GRID



code		mm
801994		600x400
801925	Grid transverse	600x400
801963	Chrome plated	600x400

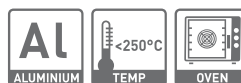
GASTRONORM 1/1



808306

TRAY PERFORATED GN 1/1 - WITH 4 RIMS

code	mm
808306	530x325x(H)10

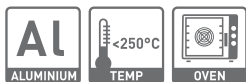


808405

TRAY PERFORATED GN 1/1 - WITH 4 RIMS

- With Teflon™ non-stick coating.

code	mm
808405	530x325x(H)10



808429

TRAY GN 1/1 - WITH 4 RIMS

- With Teflon™ non-stick coating.

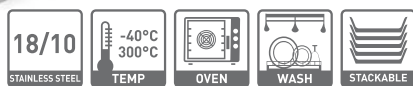
code	mm
808429	325x530x(H)10



809242

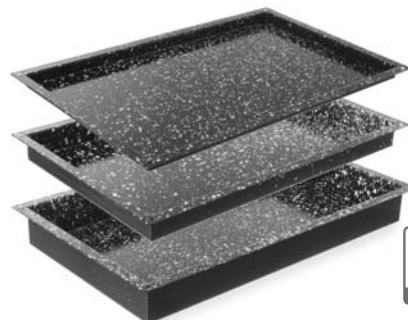
809259

809150



GASTRONORM TRAY PROFI LINE

code	mm
809242	GN 1/1 - 530x325x(H)40
809259	GN 1/1 - 530x325x(H)20
809150	GN 2/1 - 650x530x(H)20



890257

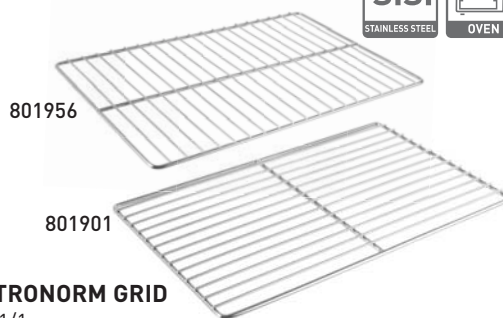
890240

890233



GASTRONORM CONTAINER ENAMELLED

code	mm
890233	530x325x(H)60
890240	530x325x(H)40
890257	530x325x(H)20



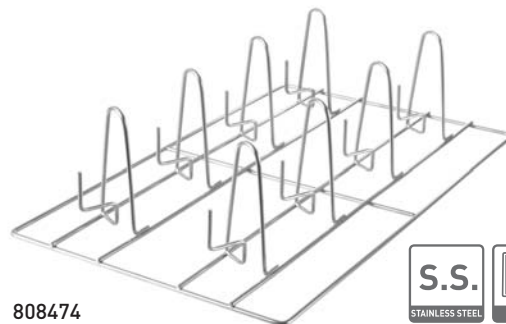
801956

801901

GASTRONORM GRID

- GN 1/1

code	mm
801901	530x325
801918	Stainless steel 18/10
801956	Chrome plated - transverse grid



808474



CHICKEN GRID

- For roasting 8 chickens

code	-	mm
808474	GN 1/1	530x325x(H)150,8



805558

805541

805534



CONTAINER WITH NON-STICK COATING

code	mm
805534	530x325x(H)65
805541	530x325x(H)40
805558	530x325x(H)20

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 Teflon™ non-stick coating.

code	mm
808412	354x325x(H)10

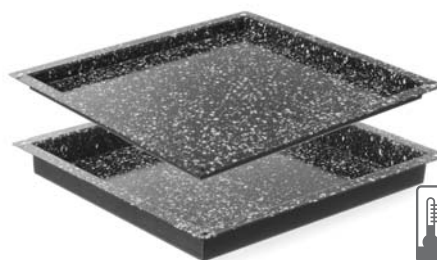


801932



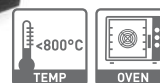
GASTRONORM GRID GN 2/3

code	mm
801932	354x325



890356

890349



GASTRONORM CONTAINER ENAMELLED GN 2/3

code	mm
890349	345x325x(H)40
890356	345x325x(H)20

OVEN MITTS

- Certified protective gloves. CE compliant in accordance with the Personal Protective Equipment Directive 89/686/EEC.



556603



OVEN MITTS, COTTON

code	packed per	mm
556603	2	345



556610



OVEN MITTS, FLAME RETARDANT COTTON

- Extra long to protect the forearm

code		packed per	mm
556610	cotton with flame retardant coating	2	430



556627



OVEN MITTS, FIBERGLASS

code	packed per	mm
556627	2	430



556634

NEW!

OVEN GLOVE HEAT RESISTANT

- Heat resistant up to 350 °C.

- Comfortable fit.



code	packed per	mm
556634	2	300

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 emissions.
- Removable legs.



149508

GREEN FIRE WITH 2 BURNERS

- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue. Gas hose and regulator attach to gas bottle - improved portability.



149621

GREEN FIRE WITH 2 BURNERS

- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue. Gas hose and regulator attach to gas bottle - improved portability.

code	kW	mm
149508	11,6	740x612x(H)825

code	kW	mm
149621	11,6	740x612x(H)825



149591

GREEN FIRE WITH 3 BURNERS

- Enamelled cast iron griddle and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue. Gas hose and regulator attach to gas bottle - improved portability.

code	kW	mm
149591	17,4	1078x612x(H)825



149607

GREEN FIRE WITH 4 BURNERS

- 2 Enamelled cast iron griddles and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue. Gas hose and regulator attach to gas bottle - improved portability.

code	kW	mm
149607	22	1400x612x(H)825



149614

GREEN FIRE WITH 4 BURNERS

- 2 Enamelled cast iron griddles and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue. Gas hose and regulator attach to gas bottle - improved portability.

code	kW	mm
149614	on wheeled base	22

GREEN FIRE ACCESSORIES



149515

ROLL TOP HOOD FOR GREEN FIRE WITH 2 BURNERS

- With integrated thermometer.
- Suitable for: 149508, 149621.



code	mm
149515	706x685x(H)239



144930

PROTECTIVE COVER

- Made of UV-resistant PEVA.

code	suitable for	mm
144930	Green Fire 2 burner 149508 149621	745x615x(H)355



149539



REAR TABLE FOR GREEN FIRE BARBECUES

- Suitable for: 149508, 149621, 149607, 149614.
- Rear top 149539 is half as wide as the Green Fire with 4 burners. Two of these make one full-width rear top for the Green Fire with 4 burners.

code		mm
149539	rear table	650x298x(H)160



149522

149522



SIDE TABLE FOR GREEN FIRE BARBECUES

- Suitable for: 149508, 149591, 149607, 149614, 149621

code	mm
149522	480x298x(H)160



626504

149546



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

WOK HOLDER

- Suitable for all Green Fire Profi Line barbecues.

code
149546



149553

DUTCH PANCAKE GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.

code	
149553	GN 2/1



932858

933404

ENAMELLED GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.

code	
932858	GN 2/1
933404	GN 1/1



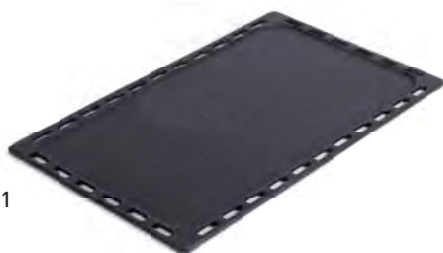
933657

SKEWER HOLDER

- 6 barbecue skewers included.

- Suitable for all Green Fire Profi Line barbecues.

code		mm
933657	GN 1/1	535x330



932001

CAST IRON GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.

code	mm
932001	325x530



932018

CAST IRON GRID

- Suitable for all Green Fire Profi Line barbecues.

code	mm
932018	325x530



939949

939956



GRID & FLAME TAMER

- Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.

- Chrome plated grid GN 1/1.

- Flame tamer made of stainless steel.

- Two grids are needed per flame tamer.

- Suitable for all Green Fire Profi Line barbecues.

code		mm
939949	Grid GN 1/1	325x530
939956	Flame tamer GN 2/1	650x530



145777

LAVA ROCK GRID

- Supplied with lava rocks.

- Suitable for all Green Fire Profi Line barbecues.

code		mm
145777	GN 1/1	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

Enamelled frying pan included



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	Power kW [Hs]	mm
154717	11,6	650x540x(H)840



154878

ROAST-MASTER HEAVY DUTY

- With chrome plated grid and heavy duty flame tamer.
- Frame and flame tamer made of 18/0 stainless steel.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane or butane gas.
- Consumption 0,430 m³/h.

code	Power kW [Hs]	mm
154878	11,6	650x540x(H)840



154700



Enamelled frying pan included

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	Power kW [Hs]	mm
154700	5,8	340x540x(H)840



154908

GRILL-MASTER QUATTRO

- Fully stainless steel frame with 2 dripping trays.
- Suitable for propane and butane gas and fitted with 4 burners which can be regulated independently.
- Supplied with 2 nickel-plated grids and 1 enamelled 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	Power kW [Hs]	mm
154908	22	1270x525x(H)840



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	Power kW [Hs]	mm
154601	5,8	340x540x(H)300



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	Power kW [Hs]	mm
154618	11,6	650x540x(H)300



154656

ENAMELLED FRYING PAN

- Inner dimensions: 590x480 mm.



code	mm
154656	650x540



145531

LAVA ROCK GRID

- For Grill-Master Maxi.
- Supplied with lava rocks.



code	mm
145531	630x500



144923

PROTECTIVE COVER

- Made of UV-resistant PEVA.

code	suitable for	mm
144923	Grill- & Roast- Master Maxi 154717 154878	720x560x(H)360

XENON & XANTOS

FOR GRILLING
PERFECT STEAKS



148105

XENON PRO

- This stainless steel power grill with folding base is easy to move thanks to its wheels and can be flat-packed into a compact unit during transport.
- The burner develops a high temperature in the windproof unit and therefore this barbecue is suitable for high volume production.
- The unit itself is easy to clean thanks to these high temperatures.
- The grill is fitted with a thermocouple and electronic ignition, gas hose and pressure regulator are included.
- Suitable for propane gas.
- Grid surface area 860x260 mm (2 grids of 430x260 mm).
- Folding and mobile base.
- Gas hose, electronic ignition and pressure regulator included.
- Consumption 536 g/h.

code	Power kW [Hs]	mm
148105	7,5	1120x410x(H)900



148143



SIDE TOP FOR XENON-PRO

code	mm
148143	870x(H)180



148624



XANTOS

- 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	Power kW [Hs]	mm
148624	9	760x720x(H)900



146002



146804

FIESTA 600

- Stainless steel base and sheet steel paella pan ø 600 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- The space underneath is suitable for gas cylinders of 5 or 6 kg.
- Suitable for propane gas, consumption 334 g/h.

code	suitable for	Power kW [Hs]	mm
146002	622407	4,8	600x600x(H)870

FIESTA 800

- Stainless steel base and sheet steel paella pan ø 800 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- The space underneath is suitable for gas cylinders of 5 or 11 kg.
- Suitable for propane gas, consumption 489 g/h.

code	suitable for	Power kW [Hs]	mm
146804	622605	7,0	800x800x(H)900



622407

PAELLA PAN

- Top-quality frying pans made of sheet steel
- With two handles



code	suitable for	mm
622407	146002	ø600x(H)40
622605	146804	ø800x(H)50



CHARCOAL BARBECUES

- 18/0 stainless steel with removable stands.



150603

CHARCOAL BARBECUE PATIO

- Model Patio
- Fitted with 2 grids of 345x345 mm each

code	mm
150603	770x380x(H)760



150801

CHARCOAL BARBECUE RESTO

- Model Resto
- Fitted with 3 grids of 345x345 mm each

code	mm
150801	1145x380x(H)770



556696

BARBECUE APRON

- Canvas 280g/m²
- Flame retardant coating

code	mm
556696	810x660

BARBECUE ACCESSORIES



855218

855201

GRIDDLE SCRAPER

code	mm
855201	100x315

SPARE BLADE FOR 855201

- 5 pieces

code
855218

NEW!

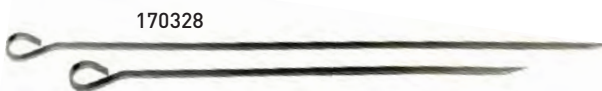


170038



BARBECUE SKEWERS

code	packed per	length (mm)
170045	24	210



170328

170120



BARBECUE SKEWERS

code	packed per	length (mm)
170120	6	250
170328	6	350



525517

WIRE BRUSH

- Wood with four rows of wire.



code		mm
525517	per 2 on card	290



525418

NEW!

WIRE BRUSH

- Polypropylene with 8 rows of steel wire.
- Steel scraper for grids.



code	mm
525418	70x190x(H)80

OVEN MITTS

- Certified protective gloves. CE compliant in accordance with the Personal Protective Equipment Directive 89/686/EEC.



556603



OVEN MITTS, COTTON

code	packed per	mm
556603	2	345



556610



OVEN MITTS, FLAME RETARDANT COTTON

- Extra long to protect the forearm

code	packed per	mm
556610	cotton with flame retardant coating	2 430



556627



OVEN MITTS, FIBERGLASS

code	packed per	mm
556627	2	430



556634

NEW!

OVEN GLOVE HEAT RESISTANT

- Heat resistant up to 350°C.
- Comfortable fit.



code	packed per	mm
556634	2	300

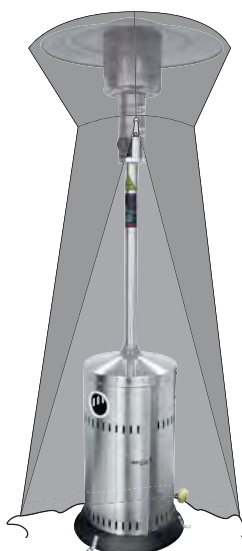
PATIO HEATER



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



144916



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 to (H)160 cm for storage and transport purposes.
- Consumption: 1048 g/h.

code	Power kW [Hs]	ØxH mm
272602	12,7	770x2200
144916	protective cover	ø790x(H)2220

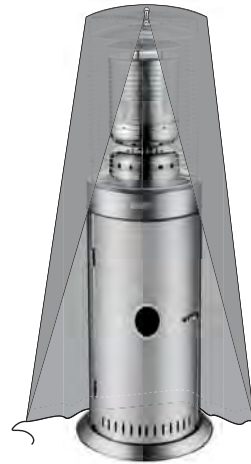
code	Power kW [Hs]	ØxH mm
272701	12,7	770x1580-2200
144916	protective cover	ø790x(H)2220



144909



272404



144954



272411

PATIO HEATER PYRAMID

- Heating with a real flame in a glass tube, improves ambiance.
- Aluminium structure with black metal side panels and quartz glass tube.
- Gas tank fits in the base.
- Includes electronic ignition, gas hose and pressure regulator.
- With anti-tilt protection.
- Suitable for propane or butane gas.

code	Power kW [Hs]	ØxH mm
272404	11,2	420x420x(H)2220
144909	protective cover	480x480x(H)2220

LOUNGE HEATER

- Suitable for propane or butane gas, max. 15 liter gas bottles.
- Compact design with hinged door for easily replacing the gas bottle.
- With tilt switch, flame failure device and flame guard for enhanced safety.
- Including electronic ignition, gas hose and pressure regulator.
- Easy to transport thanks to the 2 wheels.

code	Power kW [Hs]	ØxH mm
272411	13,5	ø556x(H)1430
144954	protective cover	ø580x(H)1460



810668

810613

810651

Equipped with a simple locking system



Two castors have brakes



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

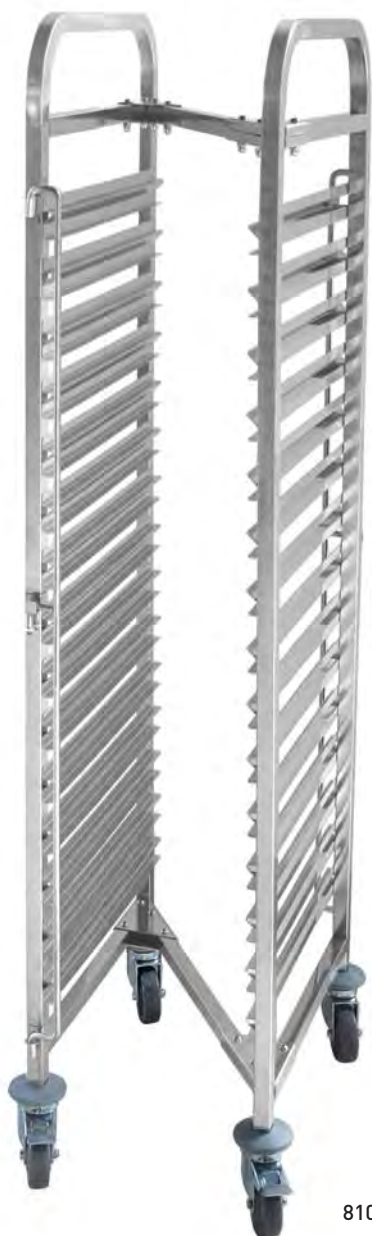
CLEARING TROLLEY - 15 X GN 1/1

- 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

CLEARING 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	work top [mm]	mm	code	mm	code	mm
810668	GN 1/1 - 530x325	380x550x(H)925	810613	615x450x(H)1695	810651	690x515x(H)1695



810606

In order to save space during storage trolleys can be pushed into one another



**CLEARING TROLLEY COMPACT STORAGE
- 15 X GN 1/1**

- In order to save space during storage trolleys can be pushed into one another.
- GN 1/1 with 15 layers - interspaced at 80mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.

code	mm
810606	380x550x (H)1700



810002

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	work top (mm)	mm
810002	830x510	910x590x(H)950



810101

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	work top (mm)	mm
810101	830x510	910x590x(H)950



NEW!

SERVING TROLLEYS WITH WOOD PATTERN PRINT

- Made of stainless steel.
- Fitted with 3 shelves.
- Maximum load per shelf 60 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Flatpack delivery.

code	work top (mm)	mm
810132	light coloured wood pattern print	830x510 910x590x(H)950
810149	dark coloured wood pattern print	830x510 910x590x(H)950



Collapsible to minimize transport dimensions



PLATFORM TROLLEY

- Despite its low weight it can carry up to 150 kg.
- Collapsible to minimize transport dimensions.
- With two castor wheels.

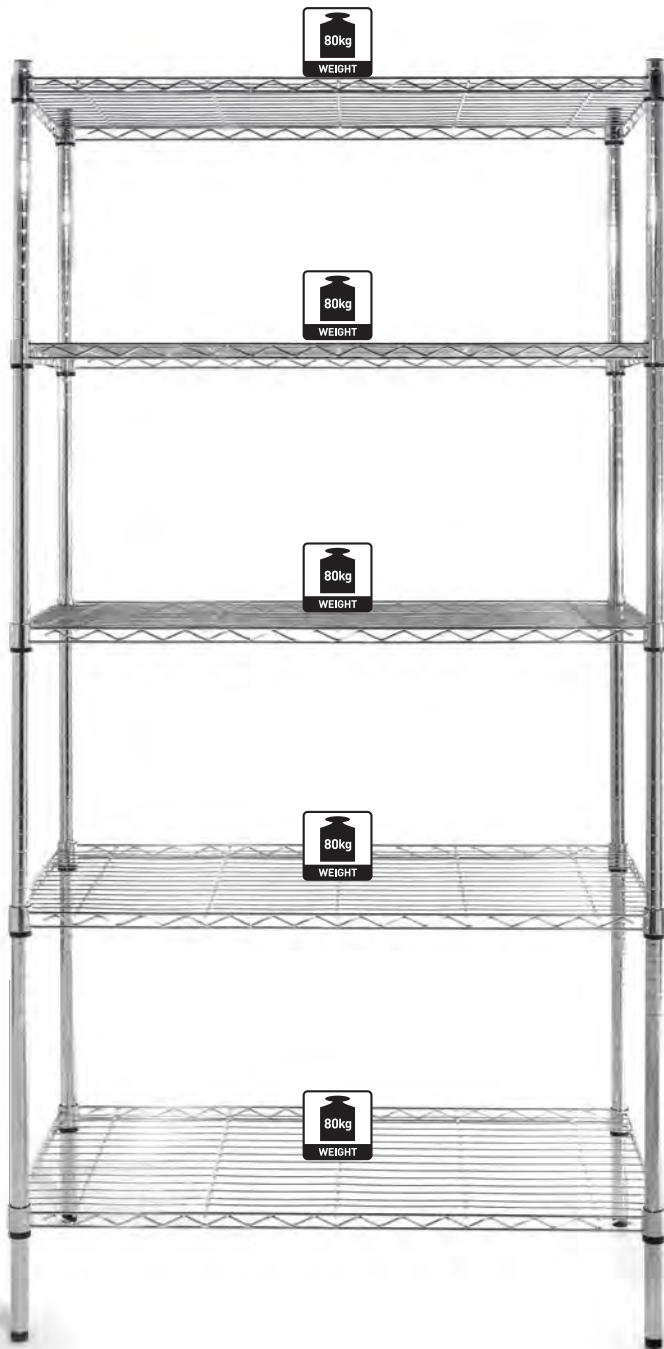
code	mm
810514	730x480x(H)825



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	work top (mm)	mm
810200	615x400	800x410x(H)950



812204

STORAGE RACK WITH 5 SHELVES

- Maximum load per shelf 80 kg
- Fitted with adjustable feet
- Chrome-plated iron

code	mm
812204	455x910x(H)1830



ALUMINIUM STORAGE RACK FOR GN CONTAINERS



- GN 1/1 containers fit directly between the aluminum supports.
- Anodized aluminium frame.
- With dishwasher safe polypropylene shelves.
- Easily expandable.
- Carrying capacity 150 kg, distributed across the surface.



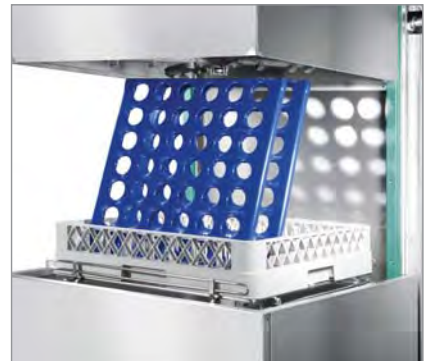
ALUMINIUM STORAGE RACK FOR GN CONTAINERS

812266

code	mm
812266	1120x355x(H)1685
812372	connecting hook

Easily expandable

Plastic shelves can be cleaned in a dishwasher



STORAGE RACKS

- Anodized aluminium frame.
- With dishwasher safe polypropylene shelves.
- Easily expandable.
- Carrying capacity 150 kg, distributed across the surface.



ALUMINIUM STORAGE RACK

code	mm
812273	1280x405x(H)1685
812280	connecting hook

812273

Easily expandable

Plastic shelves can be cleaned in a dishwasher





MAX
103 kg



DRY FOOD TROLLEY

- Useful in any large kitchen to store, transport and quick measure of quantities of dry food such as: flour, sugar, salt, groats, rice.
- Large container holds as much as 103 kg sugar or 68 kg flour.
- One-piece, solid and sturdy polyethylene structure.
- Rounded corners and smooth inner walls are ideal for easy cleaning.
- Guides located in the upper, inner part of the trolley permit the comfortable fitting of the scoop.
- Transparent polypropylene lid for easy identification or product type and quantity.
- Four wide, rubber wheels ø75 mm, including two castor wheels with brakes for easier transport.
- Ergonomic height of 71 cm ideal to put under a worktable.
- Weight: 14 kg.



877920



scoop



transparent cover



four torsional wheels

For dry food:



flour



sugar



salt



cereal



rise

code	liter	mm ext.
877920	98	394x749x(H)711



SERVING TROLLEY 3 SHELVES

- Designed for restaurants, bars, catering establishments and wherever it is necessary to quickly, efficiently and safely take tableware.
- Polyethylene shelves, aluminium frame.
- Easy to clean.
- Distance between shelves 270/290 mm.
- Allowed load: 103 kg.



distance between shelves 270/290 mm



four torsional wheels

877937



877968

code	work top (mm)	mm
877937	750x500(H)20	1280x500x(H)960



CUTLERY TRAY

- Made of polyethylene
- 4 sections



code	mm
877968	520x290x(H)95



AMER★BOX NEW!



MAX
110 L

INSULATED ICE CONTAINER - 110 L

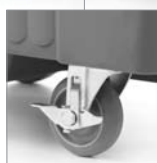
- Ideal to transport ice cubes or flakes over long distances.
- Robust polyethylene housing resistant to shocks and impact.
- Thick foam insulation to keep ice temperature as long as possible.
- Inner walls resistant to scratches and stains.
- Sliding, sealed lid allowing easy scooping of ice.
- Ergonomic grip integrated with housing.
- Two large wheels resistant to uneven ground and two smaller castor wheels with brake.
- Profiled drain for melted ice in chamber, with tap.
- Delivered ready-to-use, does not require assembly.
- 4 wheels, 2 with brakes (large $\varnothing 20$ mm, small $\varnothing 10$ mm).
- Tap, scoop and drip tray included.



877883



drip tray



2 torsion wheels with brakes



tap



scoop

code	liter	mm ext.
877883	110	585x800x(H)745

NEW!



PLATE TROLLEY

- Assures safe transport of tableware.
- Mobile polyethylene guards make it possible to load plates of various sizes.
- Extremely robust design made of polyethylene protects the tableware from chipping or breaking.
- Number of plates stacks: 6.
- Number of plates per stack: 50.
- Wheels resistant to uneven ground, non-marking even at full load.
- Two castor wheels with brakes $\varnothing 10$ mm, large wheels $\varnothing 20$ mm.
- Shock and impact resistant.
- Vinyl cover to meet strict sanitary standards included.
- Plates diameter from $\varnothing 170$ to $\varnothing 330$ mm.



877906



Includes vinyl cover with every caddy for sanitary storage



up to 50 plates in one stack



front wheels with brakes

code	mm ext.
877906	930x720x(H)800

Examples of sets



4 columns - plates of $\varnothing 230$ -335mm



6 columns - plates of $\varnothing 118$ -230 mm



4 columns - plates of $\varnothing 115$ mm
2 columns - plates of $\varnothing 140$ mm
2 columns - plates of $\varnothing 230$ mm



5 columns - plates of $\varnothing 128$ mm
2 columns - plates of $\varnothing 231$ mm



5 columns - plates of $\varnothing 102$ mm
2 columns - plates of $\varnothing 334$ mm





NEW!

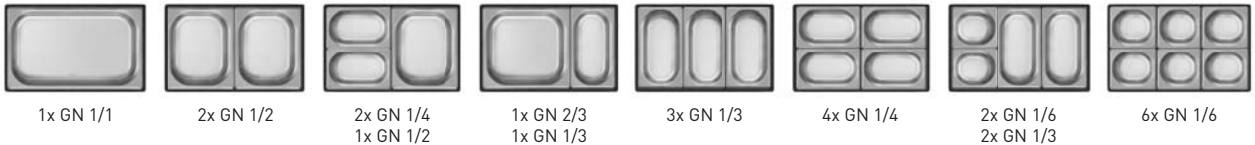


INSULATED CATERING CONTAINER GN 1/1, TOP-LOADED

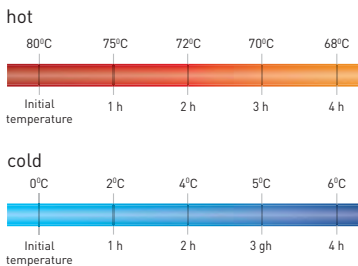
- Made of LDPE polyethylene
- Double walls filled with high quality polyurethane foam assure perfect insulation and long holding of food temperature.
- Tight lid with 4 clamps made of tough nylon.

code	mm int.	mm ext.
877845	GN 1/1 - 150	630x440x(H)260
877852	GN 1/1 - 200	630x440x(H)305

Example of sets



Temperature retention



4 heavy duty clamps
place for sticker



NEW!

THERMOS JUG WITH TAP

- Ideal for storage, transport and serving of hot and cold drinks.
- Robust LDPE polyethylene housing.
- Good polyurethane foam insulation.
- 4 heavy duty clamps, 25 mm wide, at either side of the jug, for easy and quick opening and closing.
- Comfortable transport grips.
- Tap distance from the floor: 95 mm.
- Recessed tap - protection against transport damage.
- Delivered with stickers for quick identification of drinks.
- Vent for easier lid opening.
- Shock and impact resistant.
- Rounded chamber with grooves leading to the tap.

code	liter	mm ext.
877869	9,4	230x420x(H)470
877876	18	230x420x(H)620

877869

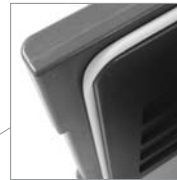
877876



877814

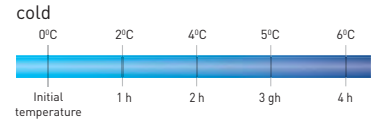
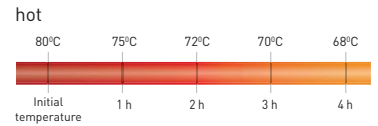


vent cup

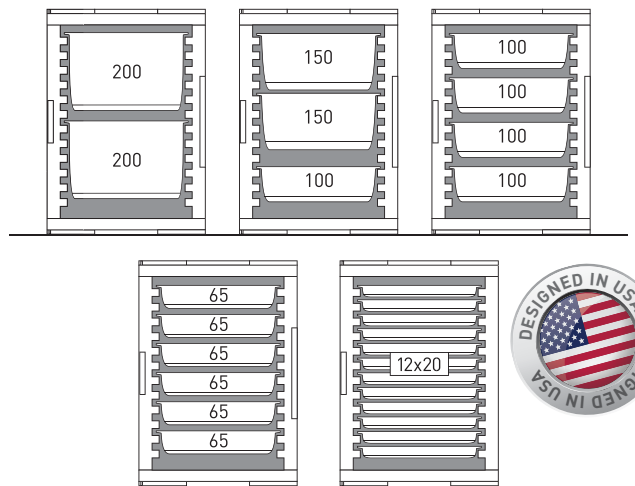


door with seal

Temperature retention



Examples of sets



877821



2 wheels with brakes

THERMO CATERING CONTAINER 2X GN 1/1 200

- Double-walled insulated polyethylene LDPE - impact resistant hard polyethylene.
- Keeps hot and cold.
- With 2 sturdy carrying handles.
- Press-formed guides fitted in chamber housing.
- Inside dimensions: 335x533x(H)590 mm.
- Suitable for 1/1 Gastronorm trays:
- Gastronorm tray 10 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 int.	mm ext.
877814	335x533x(H)590	477x680x(H)620

TROLLEY FOR THERMO CONTAINER

code	mm ext.
877821	530x710x(H)230



COOLING ELEMENT GN 1/1

- Can be cooled to -18°C.
- For use in: 707814, 707609, 707999, 877184, 707661.

code	mm
707821	530x325x30mm



707821



707661



NEW!

THERMO CATERING BOX

- Ultra-lightweight, durable container with perfectly sealable opening.
- Removable door - even if the boxes are stacked
- With 5 grooves spaced 65 mm apart to slide in containers.
- The high stacking ledges with locking profile ensures stable stacking without sliding.
- Fits perfectly on Euro pallets - four boxes per layer

code	liter	mm int.	mm ext.
707661	66	535x310x(H)400	600x400x(H)490



Fits perfectly on Euro pallets
- four boxes per layer



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 int.	mm ext.
707999	100	550x335x(H)545	635x465x(H)660



707821

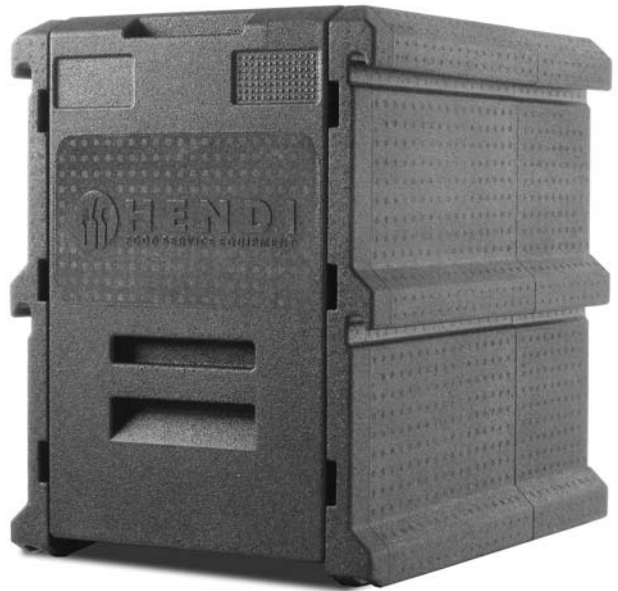
NEW!



COOLING ELEMENT GN 1/1

- Can be cooled to -18°C.
- For use in: 707814, 707609, 707999, 877184, 707661.

code	mm
707821	530x325x30mm



707999





707982

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 int.	mm ext.
707982	Gastronorm 1/1	39	538x338x(H)217	674x400x(H)287





707968

707951

THERMOBOX KITCHEN LINE

- Perfect for transport of hot or cold products.
- The shaped foam polypropylene (EPP) containers offer high insulation levels.
- Withstands temperatures ranging from -20°C to +110°C.
- With recessed handles at the side.

code	liter	mm ext.	mm int.
707975	21	410x410x(H)240	350x350x(H)175
707906	40	600x400x(H)285	538x338x(H)234
707968	46	600x400x(H)320	538x338x(H)257
707951	53	685x485x(H)260	625x425x(H)200
707944	80	685x485x(H)360	625x425x(H)300



707975



707814

NEW!



COOLING ADAPTOR EPP GN 1/1

- Place this adaptor with cooling element on top of your Thermobox Kitchen Line GN 1/1 and keep the goods cold for extra long periods of time.
- Supplied without cooling element.
- Fits on top of 707906 and 707968.

code
707814



707821

NEW!



COOLING ELEMENT GN 1/1

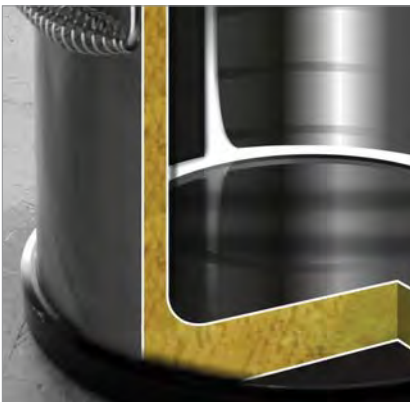
- Can be cooled to -18°C.
- For use in: 707814, 707609, 707999, 877184, 707661.

code	mm
707821	530x325x30mm





710203



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

code	liter	mm ext.
710104	10	ø330x(H)200
710203	20	ø330x(H)310
710302	35	ø330x(H)550



WORK TABLE

- Height-adjustable legs.
- Both top and bottom shelf reinforced.
- Robust construction.

code	mm
810705	1000x700x(H)850
810712	1200x700x(H)850
810729	1400x700x(H)850
810736	1600x700x(H)850
810743	1800x700x(H)850

Top and bottom shelf are reinforced



810705

DOUBLE ADJUSTABLE WALL SHELF

- Two levels.
- With backsplash for maintaining hygiene.
- 1800 mm wide shelf supplied with 3 reinforced brackets.
- Removable for cleaning.

code	mm
970232	1000x355x(H)600
970249	1200x355x(H)600
970256	1400x355x(H)600
970270	1800x355x(H)600



970232

DISHWASHER RACKS & TOTE BOX



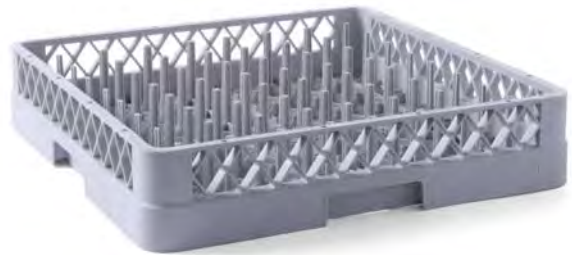
877005



DISHWASHER UNIVERSAL BASKET

- Suitable for cups, pots, bowls, etc.
- The structure allows for maximum flow of water between the dishes in all directions
- With coarse mesh bottom

code	mm
877005	500x500x(H)100



877104



DISHWASHER BASKET FOR PLATES

- The structure allows for maximum flow of water between the dishes in all directions
- With pre-shaped pins
- The spaces between separators create the optimum tilt of plates necessary for effective washing

code	mm
877104	500x500x(H)100



877203



DISHWASHER BASKET FOR CUTLERY

- The structure allows for maximum flow of water between the dishes in all directions
- The fine mesh bottom prevents cutlery from falling through

code	mm
877203	500x500x(H)100



552001



TOTE BOX

- Grey, with handles

code	mm
552001	555x410x(H)130



871300



CUTLERY BASKET

code	mm
871300	110x110x(H)140



871102



CUTLERY BASKET

- 8 sections with handle

code	mm
871102	425x205x(H)150



270158

270165

270172

Chain included

Removable collection tray



HIGH VOLTAGE INSECT KILLER

- For indoor use.
- Body made of special treated aluminum alloy and ABS, fire resistant materials for high safety.
- 2x UV-A tubes.
- Insects are electrocuted with 2000 – 2500 V
- Removable collection tray, easy to clean.
- Can be mounted to ceiling by chain or used free standing.

code	coverage	V	W	mm
270158	50 m ²	230	26	335x90x(H)260
270165	100 m ²	230	40	485x90x(H)310
270172	150 m ²	230	45	640x90x(H)360



935286

REPLACEMENT LAMPS FOR FLY KILLERS

- Set of 2 15W UV-A fluorescent tubes.
- Replacement lamps for Prod. No. 270066/270165.

code	V	W
935286	230	2x15



INSECT KILLERS FOR USE IN THE KITCHEN & RESTAURANT



270189



270080



270226



270073



270219



270028



INSECT KILLER WITH ADHESIVE PLATE 80M²

- Suitable for use in food preparation and serving areas.
- ABS fire-resistant casing suitable for wall mounting.
- 1x18W UV-A shatter-proof fluorescent tube.
- Adhesive plate at the rear to catch the insects.
- Lamp and adhesive plate are easily replaceable.
- Maximum range approx. 80m².
- Adhesive plate (310x108mm) included.

code		V	W	mm
270189		230	18	375x140x(H)196
270219	adhesive plate 10 pcs			310x108
270226	replacement lamp	230	18	44x23x220

INSECT KILLER WITH ADHESIVE PLATE 100M²

- Suitable for use in food preparation and serving areas.
- 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		V	W	mm
270080		230	30	480x100x(H)285
270073	adhesive plate 10 pcs			395x210
270028	replacement lamp 2 pcs.	230	2x15	



270196



270028



INSECT KILLER WITH ADHESIVE PLATE 120M²

- Suitable for use in food preparation and serving areas.
- ABS fire-resistant casing, back panel of metal, suitable for wall mounting.
- 1x36W UV-A shatter-proof fluorescent tubes.
- Adhesive plate at the rear to catch the insects.
- Lamp and adhesive plate are easily replaceable.
- Maximum range approx. 120m².
- Adhesive plate (390x270mm) included.

code		V	W	mm
270196		230	36	475x80x(H)283
270233	adhesive plate 10 pcs			390x270
270240	replacement lamp	230	36	42x23x410



270202

270257



The insects are attracted by the light and sucked into a container by a powerful fan where they will die by dehydration

INSECT KILLER WATER RESISTANT

- The insects are attracted by the light and sucked into a container by a powerful fan where they will die by dehydration.
- High quality 25W BLB 3U tube produces 100% invisible UV-A light.
- ABS fire-resistant casing.
- IPX4 waterproof, can be used indoor or outdoor.
- Removable collection container, easy to clean.
- Maximum range approx. 300m².
- Chain mounting.

code		V	W	mm
270202		230	30	ø330x(H)570
270257	replacement lamp	230	25	



270134

270066

270141

Removable collection tray



Chain included



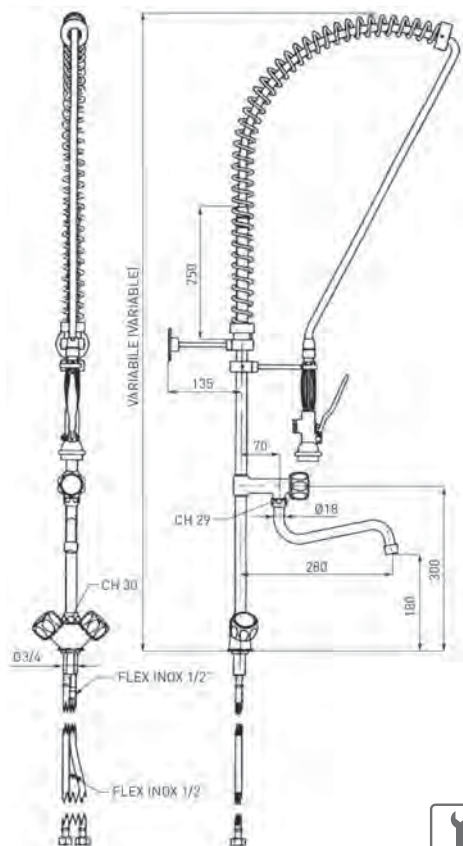
INSECT KILLER WATER RESISTANT

- ABS fire proof material for high safety.
- 2x UV-A tube.
- Insects are electrocuted with 2000 V.
- IPX4 waterproof, can be used indoor or outdoor.
- Removable collection tray, easy to clean.
- Chain mounting.

code	coverage	V	W	mm
270134	75 m ²	230	26	360x135x(H)270
270066	100 m ²	230	40	510x105x(H)315
270141	150 m ²	230	45	680x135x(H)310



970515



TAP WITH PULL OUT RINSER

- Single-hole pillar tap.
- Rinser resistant to high pressure water flow.
- Plastic rinser casing.
- Adjustable column support.
- Wall mount (optional shortening).
- Connection hoses: 1/2".
- Table hole required: Ø 30 mm.
- Spout reach 280 mm.



code

970515



281222

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

281222

V

230

W

36

mm

510x160x(H)610



663950



WET FLOOR SIGN

- Warning in 5 languages

code	mm
663950	300x(H)615



691021



TRASH BAG HOLDER

- Frame made of stainless steel.
- Foot-operated clamping mechanism keeps the bag closed.
- 2 caster wheels with brakes.

code	mm
691021	420x580x(H)960



221808

HAND DRYER

- Electric
- Activation by motion detector
- Fitted with lead and plug
- Impact resistant metal casing in white epoxy finish

code	V	W	mm
221808	230	1500	240x210x(H)265



810316

NEW!



WASHBASIN KNEE OPERATED

- Fully made of stainless steel.
- The basin has a diameter of 350 mm and a depth of 123 mm.
- Easy to operate with a knee.
- Connecting materials included.

code	mm
810316	400x400x(H)450



810309



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	400x320x(H)200/570

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For more information see www.hendi.eu



LEGEND OF THE ICONS USED IN THIS CATALOGUE

	Energy saving product		Food Contact compliant		High density polyethylene
	HACCP compliant		Not Food Contact compliant		Low density polyethylene
NEW!	New product		Cooling		Polypropylene
	For indoor and outdoor use		Self-assembly		Expanded Polypropylene
	For indoor use only		Temperature resistance		Polycarbonate
	For outdoor use only		Temperature resistance range		ABS plastic
	Suitable for gas stoves		Aluminium		POM plastic
	Suitable for gas stoves only		Aluminium casting		Polyamide
	Suitable for electric stoves		Stainless steel		SAN plastic
	Suitable for ceramic stoves		Stainless steel 18/0		Hard polymer heat resistant
	Suitable for induction stoves		Stainless steel 18/8		Silicone
	Not suitable for induction stoves		Stainless steel 18/10		Plexiglas
	Microwave proof		German steel X50CrMoV15		BPA free – no Bisphenol A
	Not microwave proof		Carbon steel		Fiberglass
	Dishwasher proof		Tin plated		Melamine
	Not dishwasher proof		Chrome plated		Porcelain
	Suitable for use in ovens		Nickel plated		Non slip
	Stackable		Polyethylene		Magnetic

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1xxxxx		193716	131	210802	272	226209	323	239285	289	271216	89	282229	270	425190	142
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