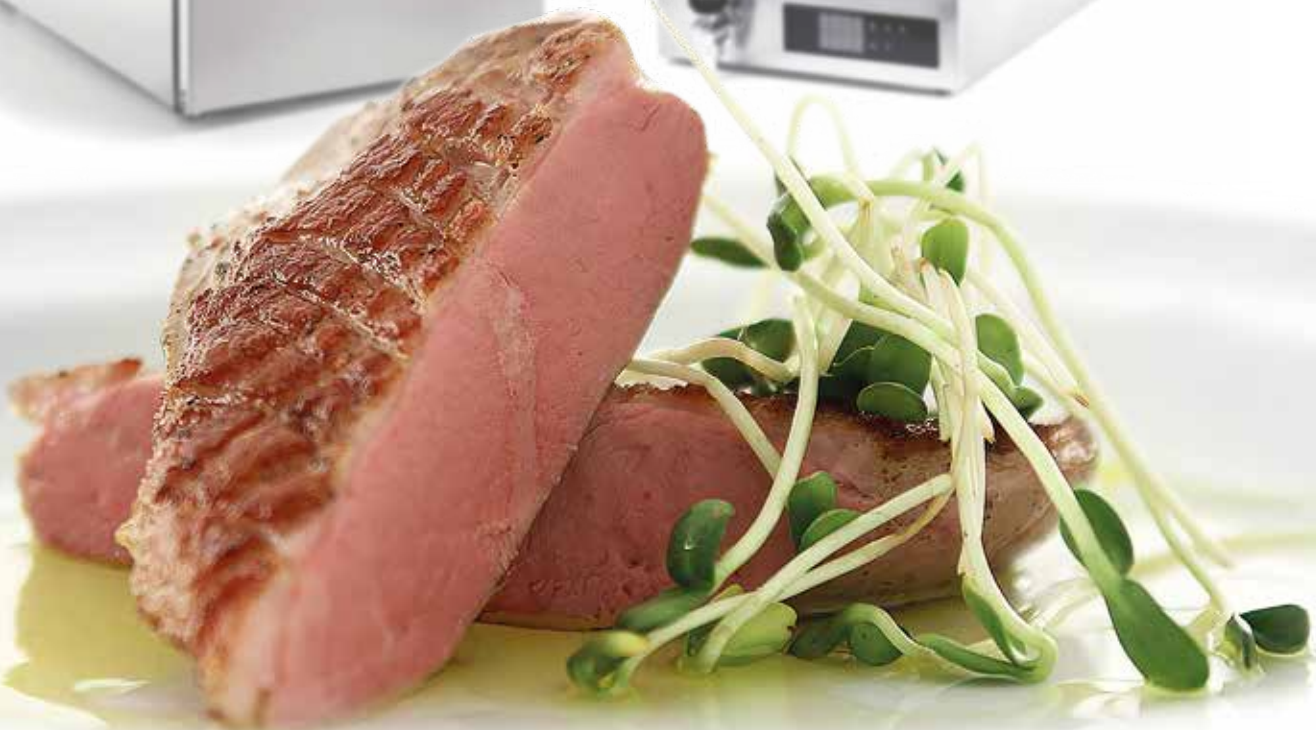




HENDI
FOOD SERVICE EQUIPMENT

Slow cooking

Delicious, easy & efficient with the Hendi slow cooking range.



Get the most out of slow cooking

Sous Vide cooking

With the Hendi Sous Vide System will be able to prepare delicious food full of flavours and with a texture that cannot be achieved through other cooking techniques. Food can be prepared hours or even days in advance. Sous Vide is one of the most efficient ways to exploit the advantages of slow cooking. Optimize your workflow and integrate the Sous Vide System into your kitchen.



Sous Vide cooking has many benefits. You can cook anything with it, meat, fish, vegetables and even fruits, just set the right temperature and the Sous Vide System does the work. The constant low temperature results in evenly cooked food that can't go wrong unless the wrong temperature is set. By cooking in a vacuum sealed bag natural flavours and

juices are infused into the food, this results in amazing flavour and texture. When the food is cooked just leave it in the Sous Vide System until the moment of serving; it can stay in the Sous Vide System for hours or even days without spoiling. Even the toughest cuts of meat can be given increased tenderness and the allure of more expensive meat.



Vacuum packing

Under normal circumstances food will fade under the influence of oxygen. With vacuum packing the food it will dry out less quickly, better retain its natural flavours and be less prone to discoloration. Pack fresh food vacuum and it retain its flavours and freshness much longer. Vacuum packed meat will be marinated in 10 minutes instead of 5 hours (minimum), as herbs and marinades are forced in the meat by the high pressure of the vacuum.

A vacuum machine is essential for slow cooking in any Sous Vide System. Vacuum sealing can be carried out with different products. With a resealable vacuum bag, an external vacuum packaging machine (not for liquids) or an inner chamber vacuum machine.

Benefits of slow cooking with the Hendi Sous Vide System

- Flavours and juices are retained while textures and natural colour are preserved.
- Meat is quickly marinated under vacuum pressure.
- Easily make evenly cooked food.
- Minimal supervision required while cooking or regenerating
- Storage time of food can be extended.
- Minimal loss of volume.
- Finished food can be served at any time.
- Preparation outside peak hours.
- Suitable for cooking single portions as well as larger quantities at once.

HENDI 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 95°C. Housing made entirely of chrome steel. Supplied with stainless steel spacer with 6 compartments and lid. Can be sealed air- and watertight due to the lid with silicone rim.

• GN 1/1 20 litre

600x330x(H)300 mm

230V / 600W

225448

• GN 2/3 13 litre

363x335x(H)290 mm

230V / 400W

225264





The ease of sous vide cooking

In a few easy steps anyone can create a delicious dish.

- 1 Prepare the food.
- 2 Place the portion in a vacuum bag and add herbs and/or marinade.
- 3 Set up the vacuum machine and vacuum the food.
- 4 Fill the HENDI Sous Vide System with sufficient water.
- 5 Put the filled and sealed vacuum bag into the Sous Vide System; make sure the food is completely immersed without exceeding the maximum indication of the Sous Vide System.
- 6 Set up the minimum time and temperature.
- 7 Close the lid.
- 8 When the food is cooked, first release the steam before opening the lid.
- 9 Finish the food in the way you like or quickly cool down/freeze it for later use.
- 10 To get a brown crisp crust, roast very shortly at high temperature. You can use a nano ceramic frying pan, grill, teppan yaki or aqua grill.



Sous vide recipes

Beef tenderloin steak

Vacuum pack 180 grams steak with salt, pepper and some fresh herbs like thyme or rosemary. Cook in the sous vide on 55°C for one hour. When the tenderloin is ready take it out and shortly roast the steak on both sides in a hot pan or grill to give it a nice crisp crust.

Season with crushed herbs and oil for example: olive oil, dry chili flakes, dry herbs or salt.



Duck breast

Cut several diagonal slashes across the skin of a 180 g duck breast and season it with salt and pepper. Vacuum pack with a sprig of rosemary and a teaspoon of olive oil. Cook in the sous vide on 63.5 degrees for 2.5 hours. When the duck breast is ready take it out and lightly brown the breast over high heat skin-side down first.



Cod fish

Vacuum pack 180 grams of cod fish with chopped skin of lemon, salt and white pepper. Cook in the sous vide on 50.5°C for 15 minutes. When the cod fish is ready take it out. Take an gasburner and sear the top of the fish until the lamellae of the fish are light coloured.



TARGET TEMPERATURES

Beef from Rare to well done	49°C to 65°C
Pork from medium rare to well done	56,5°C to 80°C
Lamb from medium rare to well done	56,5°C to 65°C
Poultry from medium rare to well done	63,5°C to 80°C

Remark: For the following items maximum time is important as they are easy to overcook!

Fish from rare to medium rare	49°C to 60°C
Vegetables Fruits	84°C to 87°C
Eggs rare to well done	63,5°C to 75°C

Note: Raw or unpasteurized food must never be served to highly susceptible immune compromised individuals.

On the internet you can find many ways to use Sous Vide to pasteurize food and kill bacteria. Always work within the HACCP regulations!

Food	Thickness	Temperature	Hours min	Hours max
Beef, tender				
Rare	25 mm	49°C Carefull	1	2
Medium Rare	25 mm	52°C	2	10
Medium	50 mm	55°C min	4	12
Beef, pork or lamb				
Spare ribs	50 mm	70°C to 80°C	24	72
Tenderloin	25 mm	56,5°C min	2	24
Poultry				
Chicken boneless	25 mm	63,5°C or higher	2	8
Chicken with bone	50 mm	63,5°C or higher	3	8
Poultry	70 mm	71°C or higher	6	8
Seafood				
fish, white	25 mm max	55°C	20'	40'
Fish, fat	35 mm max	50°C	30'	50'
Lobster	50 mm max	60°C	40'	50'
Scallops, divers	30 mm max	52°C	30'	45'
Shrimp	large	55°C	20'	35
Vegetables				
Firm fruits	60 mm max	83°C	0,5	2,5
Soft fruits	40 mm max	82°C	0,5	1
Chicken Eggs in shell				
Soft		63,5°C	45'	1,5
Hard		71°C	45'	1,5
Scrambled		75°C	20'	20'



Multiple solutions in one system

Low Temperature Oven

With the Hendi Low Temperature Oven

you'll get multiple systems in one.

It's developed for slow cooking but is

also perfect for keeping food ready

for serving or regenerating fresh or

deep-frozen food. The process can be

adjusted and controlled very accurately

and will produce the desired result time

after time.



The Hendi Low Temperature Oven is able to prepare, regenerate or keep ready for serving any kind of food. With the precise temperature control, the built in temperature probe and adjustable vents you'll be able to precisely control the cooking process. The Low Temperature Oven is fitted with carrying handles making it ideal for regenerating food on location.

The Low Temperature Oven is essential for the preparation of meat, poultry and fish. When cooking slowly at a relatively low temperature the food retains its natural juices and nutrients, the structure of the food becomes more tender and full of flavour. The food also loses as little as 10% of its weight during slow cooking, resulting in more efficient food use.



The Low Temperature Oven can be used for slow cooking but can also be used for keeping food ready for serving. Prepare your food to the desired condition. Put it in the oven, insert the probe into the food and set the desired serving temperature and it will stay ready for serving for many hours. The oven also has two vents built in to help keep the food in the right condition. If you keep both vents closed the food will be kept moist, if one is open the oven will release steam and with both vents open the food will stay crisp (even fried products).

The other option is using the Low Temperature Oven for regenerating food. Put the cooled or frozen food in the oven, insert the probe into the food and set the desired temperature and wait until the temperature is reached. It will taste like it was just cooked.

Benefits of slow cooking with the Hendi Low Temperature Oven

- Flavours and juices are retained and meat can become very tender.
- Food can be prepared in advance and perfectly kept until serving.
- Allows for minimally supervised cooking and regenerating.
- No maximum cooking time.
- Minimal loss of volume.
- Food goes straight from the oven directly onto the plate.
- Easily transportable with the carrying handles, making it perfect for buffets and catering.
- Portions can all be served at the same, high quality level for a long period of time.

HENDI LOW TEMPERATURE OVEN

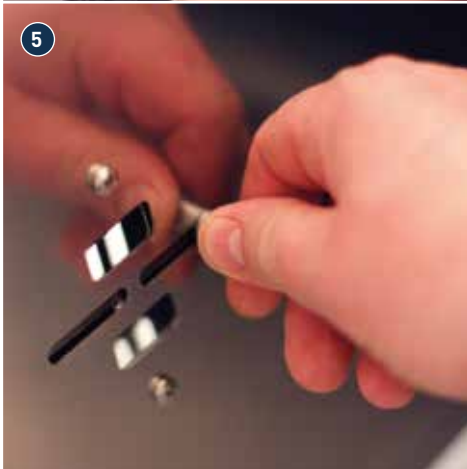
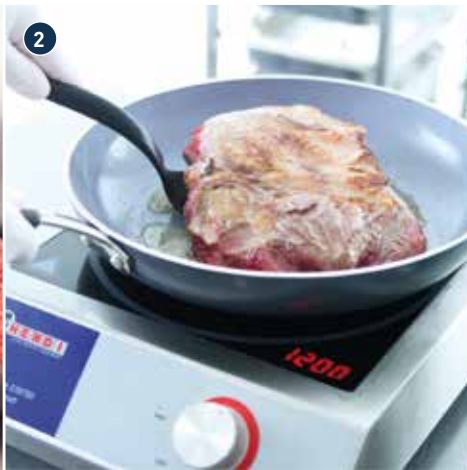


Designed for slowly preparing or regenerating food by means of a precisely set and controlled process. Equipped with a separately adjustable core temperature probe. Oven chamber heated on 4 sides, uniformly distributing heat throughout the chamber. Energy efficient due to extra insulation. Temperature adjustable by 1 degree increments - oven chamber up to 120°C, core temperature and keep warm up to 100°C. Digital setting and readout of time, set temperature, and current core/chamber temperatures.

Seamless oven chamber with rounded corners, easy to clean. Easy to clean door seal. Door hinges left or right, supplied with hinges on the right by default, easy to convert. 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. Recessed handles in the sides.

495x690x(H)415 mm
230V / 1200W
225479





The ease of the Low Temperature Oven

The Low Temperature Oven can be used in different ways but was designed for slow cooking. In a few easy steps anyone can create delicious food.

- 1 Add herbs and spices.
- 2 Sear the food on all sides until the desired crisp is achieved and moisture is sealed in.
- 3 Insert the core probe into the food and place it in the oven, make sure the probe doesn't make contact with bone or the oven tray.
- 4 Set temperature and time and let the food slowly cook to perfection. Rule of thumb for slow cooking in the oven is setting the temperature 10°C higher than the desired core temperature. When the desired core temperature is reached change the thermostat input to the core temperature probe to prevent overcooking.
- 5 Open or close the vents, if you keep both vents closed the food will be kept moist, if one is open the oven will release steam and with both vents open the food will stay crispy.
- 6 At the right temperature the food can stay in the oven for hours until you're ready for serving.



DESIGNED FOR CATERING

The Hendi Low Temperature Oven can be used in different ways, for slow cooking but also for keeping food ready for serving or regenerating food. This makes the Low Temperature Oven perfect for caterers. Our designers have kept that in mind and this resulted in some features that will make transport, setting up and working with the Low Temperature Oven a pleasure.



TARGET TEMPERATURES

Rule of thumb in cooking with the Low Temperature oven is to set the temperature of the oven 10°C higher than the desired core temperature. Higher temperatures can be used to speed up the cooking process but this comes with the risk of unevenly cooked food or even overcooked food.

Always work within the HACCP guidelines!

Food	Oven temperature	Core temperature
Beef		
Roast beef rare	58°C	48°C
Medium	65°C	55°C
Entrecote just not rare	65°C	55°C
Veal escalope (veal) pink	60°C	60°C
Game		
Wild boar bolt, back and fillet	72°C	62°C
Pork		
Pork tenderloin	72°C	62°C
Fricandeau	65°C	65°C
Roulade	65°C	65°C
Poultry		
	75°C	65°C
Fish		
Most types of fish	70°C	70°C
Cod fillet	60°C	60°C



VACUUM CHAMBER PACKAGING MACHINE PROFI LINE

Designed for packing food and technical products. Body and chamber made of 304 high-quality stainless steel. Large recess in the bottom (exclusively in model no. 975251) and domed cover allow for packing large portions. High quality durable transparent cover enables visual control of the packing process. V-shaped gasket to guarantee high sealability. Digital display. User-friendly. Automatic operation. Adjustable sealing time. Pressure indicator. Pump capacity: 167 L/min., 975275: 333 L/min.

975251	Sealing strip 260 mm	330x480x(H)360 mm	230V	370 W
975268	Sealing strip 300 mm	370x480x(H)435 mm	230V	370 W
975275	Sealing strip 350 mm	425x560x(H)460 mm	230V	750 W



VACUUM CHAMBER PACKAGING MACHINE KITCHEN LINE



Body and chamber made of high quality stainless steel. Transparent ABS cover to control the packing process. For professional use. Regulated vacuum and sealing cycle time. Digital display of vacuum level. Pump capacity: 77 L/min. Chamber dimensions: 350x300x(H)110 mm. Sealing bar width: 3.5 mm. Weight: 24.4 kg.

975398 Sealing strip 295 mm 429x359x(H)345 mm 230V 630 W



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.

Sealing strip 350 mm
370x280x(H)170 mm
230V / 250 W
970362

Sealing strip 400 mm
420x280x(H)170 mm
230V / 270 W
970430

Sealing strip 500 mm
520x280x(H)170 mm
230V / 350 W
970447



VACUUM PACKAGING MACHINE BUDGET LINE

Body made of ABS. Two settings for sealing time available. Suitable for use with bag rolls. Only for embossed bags with maximum width of 310 mm. Sealing bar width 2 mm. Quick sealing process prevents sucking liquids in. Pump capacity: 11 L/min. Sealing bar on tilting cover reduces the risk of burning during operation and makes it easier to clean the device. High operating comfort due to low noise emission. Weight: 1.74kg

975350 390x160x(H)92 mm 230V 110 W



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.

975374 490x260x(H)145 mm 230V 650 W



BAG ROLLS ATTACHMENT FOR 975374 VACUUM 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 \varnothing 100x400 mm. Base made of ABS. Transparent polycarbonate cover for easy control of the roll.

970638 487x122x(H)107 mm



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.

970607	100 pieces	140x200 mm
970386	100 pieces	160x230 mm
970614	100 pieces	200x300 mm
970393	100 pieces	250x350 mm
970621	100 pieces	300x400 mm



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.

970676	100 pieces	140x200 mm
970652	100 pieces	160x230 mm
970683	100 pieces	200x300 mm
970669	100 pieces	250x350 mm
970690	100 pieces	300x400 mm



EMBOSED 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.

971017	100 pieces	150x250 mm
971048	100 pieces	150x400 mm
971024	100 pieces	200x300 mm
971055	100 pieces	250x350 mm
971031	100 pieces	300x400 mm



EMBOSED 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.

971062	Set of 2 rolls	200x6000 mm
971079	Set of 2 rolls	300x6000 mm





H E N D I
FOOD SERVICE EQUIPMENT

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