



H E N D I
FOOD SERVICE EQUIPMENT

CATALOGUE **2015**





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professional food service equipment

CATALOGUE **2015**



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FOOD SERVICE EQUIPMENT

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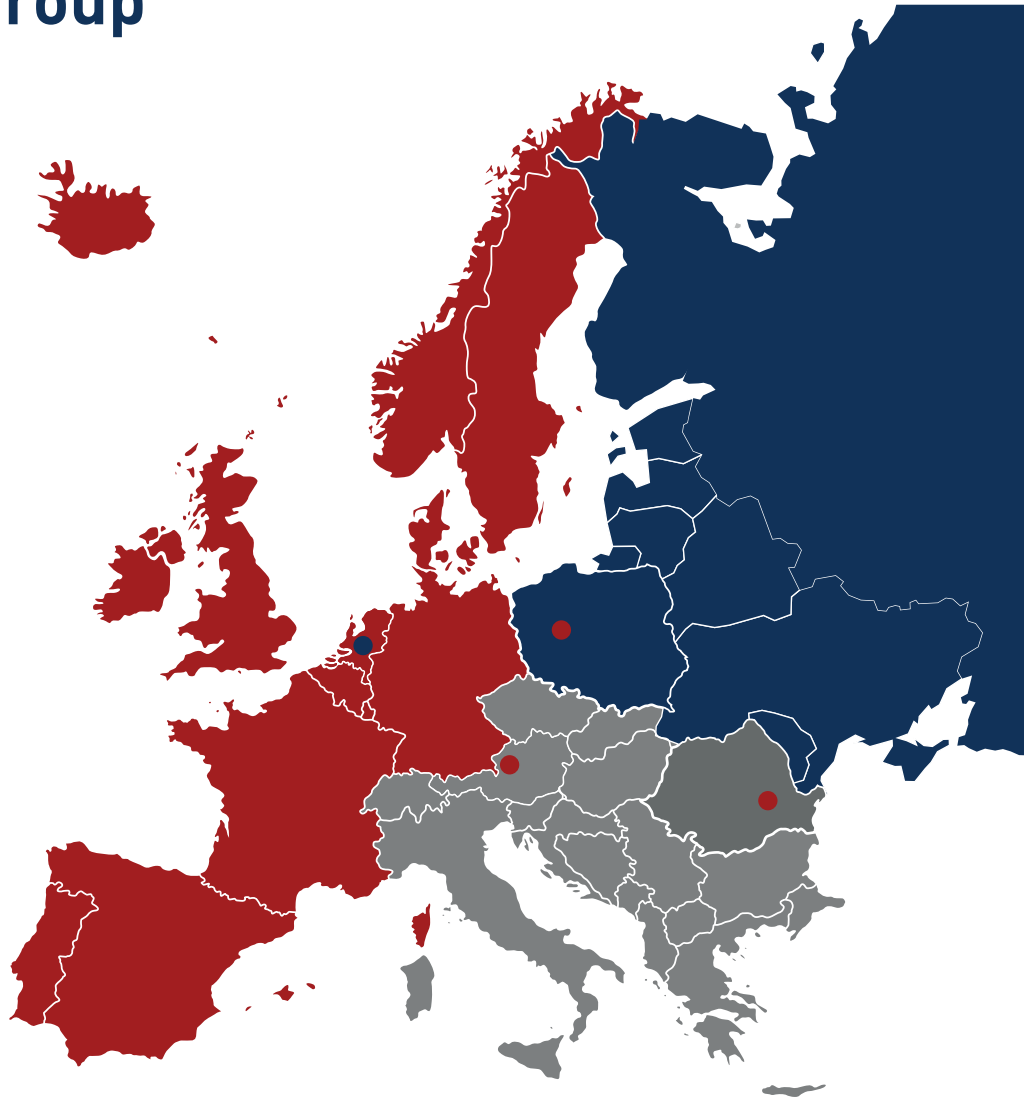
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modern logistic system



innovative packagings



mobile applications

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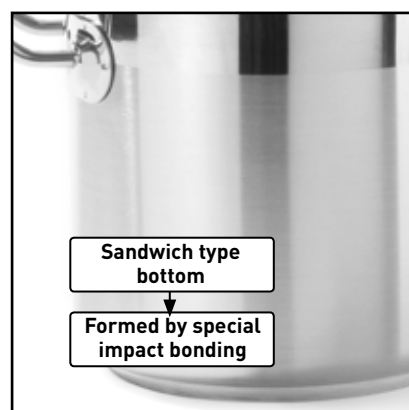
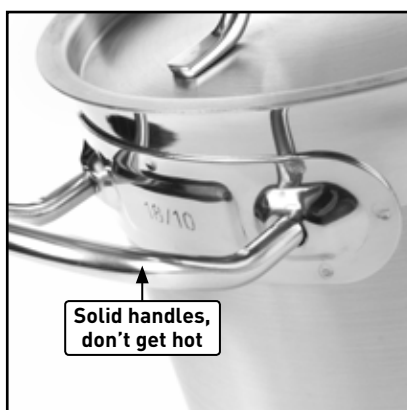
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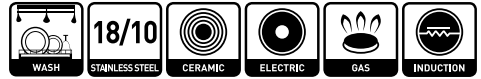
PAN SERIES PROFI LINE

- 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/chrome 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 0,8 mm stainless steel with steam release hole

**bestseller!****STEW PAN HIGH - WITH LID**

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



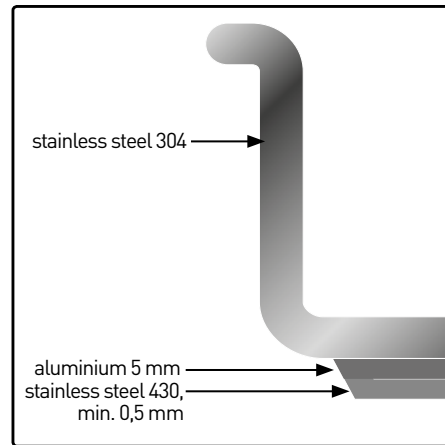


STEW PAN MIDDLE - WITH LID

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

STEW PAN LOW - WITH LID

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



PAN SERIES PROFI LINE

**SAUCEPAN - WITHOUT LID**

- Long hollow handle of stainless steel

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

**SAUTÉ PAN - WITHOUT LID**

- Long hollow handle of stainless steel

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

**FRYING PAN - WITHOUT LID**

- Long hollow handle of stainless steel

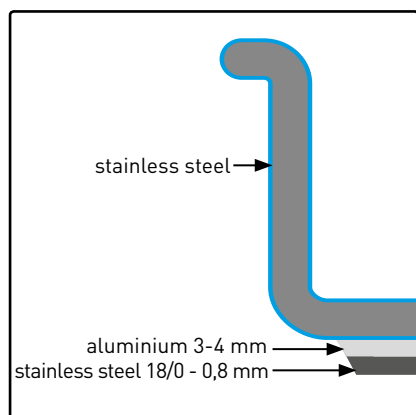
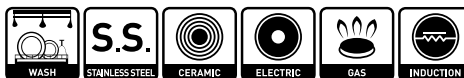
code	mm	wall thickness (mm)
835432	Ø240x(H)45	0,7
835531	Ø280x(H)50	0,7
835630	Ø320x(H)55	0,7

**FRYING PAN, WITH NON-STICK COATING - WITHOUT LID**- Long hollow handle of stainless steel
- Riveted handle

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

PAN SERIES BUDGET LINE

- Sandwich type bottom (stainless steel/aluminium/chrome steel) combines the heat distribution of aluminium with the durability of stainless steel and magnetic properties of chrome steel to allow induction cooking
- Satin finish of all outer surfaces
- Riveted stainless steel handles (pans from Ø320 to Ø450 mm) which don't get hot



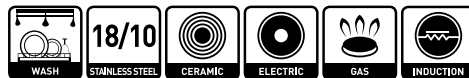
STEW PAN WITH LID

code	liter	mm	wall thickness (mm)
834206	22	Ø320x(H)280	0,8
834404	37	Ø360x(H)360	0,8
834701	50	Ø400x(H)400	0,8
834909	71	Ø450x(H)450	1
835104	98	Ø500x(H)500	1



PAN SERIES KITCHEN LINE

- Encapsulated sandwich type bottom
- 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
- Satin finish of all outer surfaces
- Steel handles with multi-point fixing which don't get hot



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STEW PAN HIGH - WITH LID

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



STEW PAN MIDDLE - WITH LID

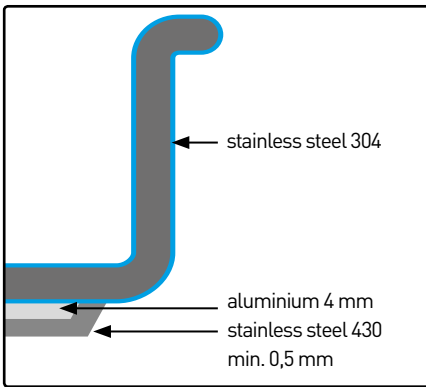
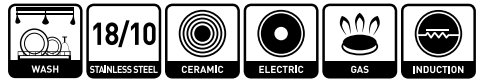
code	liter	mm	wall thickness (mm)
836101	1,7	Ø160x(H)95	0,7
836200	3,5	Ø200x(H)115	0,7
836309	5,5	Ø240x(H)135	0,7
836408	9,0	Ø280x(H)155	0,7
836507	15,0	Ø320x(H)190	0,8



STEW PAN LOW - WITH LID

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

PAN SERIES KITCHEN LINE



SAUCEPAN - WITHOUT LID
- Long hollow handle of stainless steel

code	liter	mm	wall thickness (mm)
838105	1,5	Ø160x(H)75	0,7
838204	3,0	Ø200x(H)95	0,7
838303	5,0	Ø240x(H)115	0,7



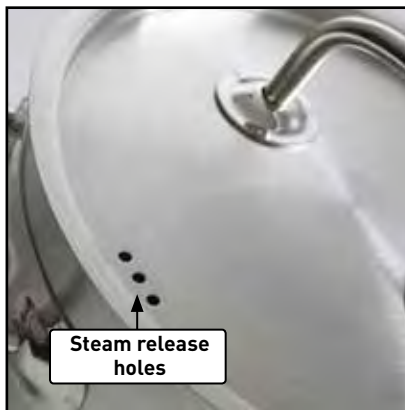
SAUTÉ PAN - WITHOUT LID

code	liter	mm	wall thickness (mm)
839300	1,0	Ø160x(H)75	0,7
839409	1,6	Ø200x(H)75	0,7



FRYING PAN - WITHOUT LID
- Long hollow handle of stainless steel

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



PAN SERIES ALUMINIUM PROFI LINE

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



611500

STEW PAN - WITH LID

code	liter	mm
611104	5,5	Ø205x(H)180
611302	9,5	Ø240x(H)210
611401	12,5	Ø250x(H)235
● 611500	15,5	Ø280x(H)250
611609	19,0	Ø300x(H)280
611708	23,0	Ø325x(H)285
612002	27,5	Ø335x(H)330
612101	33,5	Ø355x(H)340
612200	38,5	Ø375x(H)360
612309	45,0	Ø400x(H)360
612408	64,5	Ø460x(H)415
612507	88,0	Ø520x(H)445



610206

BOMBE PAN - WITH LID

- With rounded bottom

code	liter	mm
610107	13,0	Ø320x(H)180
● 610206	18,0	Ø360x(H)200
610305	26,0	Ø400x(H)220



619100

Easy cooking of pasta,
rice and dumplings

613009

With strong double riveted
aluminium handle

SAUCEPAN - WITHOUT LID

code	liter	mm
● 613009	1,0	Ø160x(H)80
613108	1,5	Ø180x(H)90
613207	2,5	Ø200x(H)100



613603

DUMPLINGS, RICE AND PASTA STEAMER
- WITH BASKET AND LID

- Perforated basket

code	liter	mm
● 613603	13,0	Ø320
613702	18,0	Ø360
613801	26,0	Ø400



625606



625804



625705

GRAVY PAN - WITH LID

- Black enamel
- Flanged stainless steel rim

code	liter	mm
625606	0,8	Ø120



SOUP & GRAVY PAN - WITH LID

- Enamelled
- Flanged stainless steel rim

code	liter	mm	-
625804	0,4	Ø120x(H)60	blue
625705	0,6	Ø135x(H)60	black - low lid



625057



625101

MUSSEL PAN - WITH LID

- Black enamel
- Flanged stainless steel rim

code	liter	max. contents in kg. (ca.)	mm
625002	2,3	1,2	Ø180
625057	3,0	1,6	Ø200
625101	5,0	2,4	Ø240

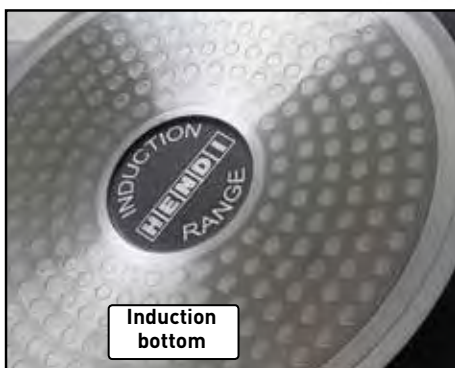


FRYING PANS DIE-CAST ALUMINIUM

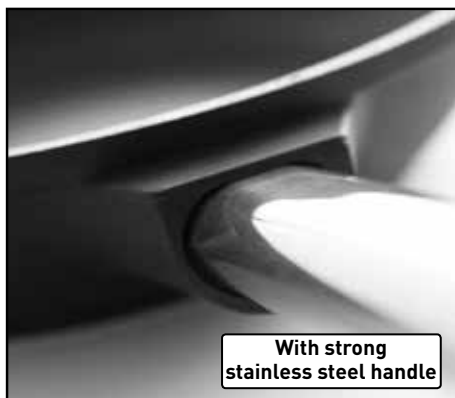
- Professional frying pans made of hard cast aluminium, with titanium non-stick coating
- Handle made of 18/10 stainless steel which doesn't get hot
- Thanks to the unique induction layer in its base, the pan combines the advantages of induction cooking with the efficient heating properties of aluminium – up to 30% of energy can be saved



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Induction bottom



With strong stainless steel handle

INDUCTION FRYING PAN

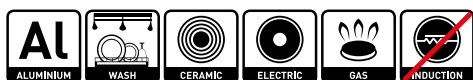
code	height (mm)	Ø mm
629154	50	240
629253	55	280
629345	60	320



Full range of the induction cookers see page 222-223

FRYING PANS DIE-CAST ALUMINIUM

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



FRYING PAN

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



GRILL PAN - RIDGED SURFACE

code	height (mm)	mm
629802	55	280x280



SAUTÉ PAN

code	height (mm)	Ø mm
629505	85	280



FISH FRYING PAN - OVAL

code	height (mm)	mm
629604	35	400x275



WOK

code	height (mm)	Ø mm
839010	100	320



CRÊPES PAN

code	height (mm)	Ø mm
629413	20	320

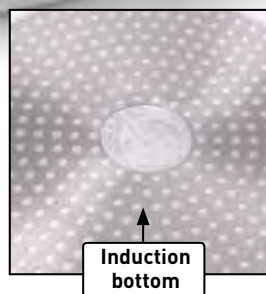
FRYING PANS ALUMINIUM

- Aluminium with epoxy coated steel handle
- With 3-layers of nano ceramic non-stick coating



FRYING PAN

code	bottom (mm)	mm
● 627600	Ø140	Ø200x(H)40
627617	Ø180	Ø240x(H)45
627662	Ø200	Ø260x(H)45
● 627624	Ø220	Ø280x(H)50
627631	Ø260	Ø320x(H)50
627648	Ø280	Ø360x(H)50
● 627655	Ø300	Ø395x(H)50



FRYING PANS ALUMINIUM

- Aluminium with epoxy coated steel handle
- With 3-layers of Marble non-stick coating



WOK PAN

code	bottom (mm)	mm
627730	Ø210	Ø280x(H)75
● 627747	Ø210	Ø320x(H)100

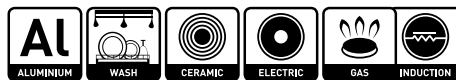


CRÊPES PAN

code	bottom (mm)	mm
627679	Ø240	Ø280x(H)20
● 627686	Ø280	Ø320x(H)20

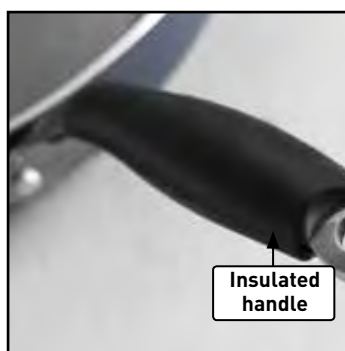
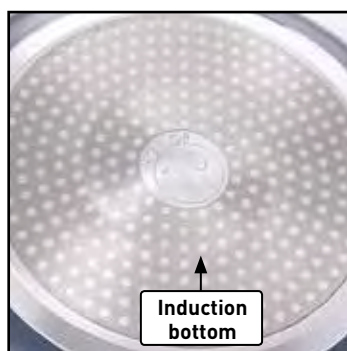
FISH FRYING PAN - OVAL

code	mm
627716	280x400x(H)55



FRYING PANS CERAMIC SILICON HANDLE

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



FRYING PANS

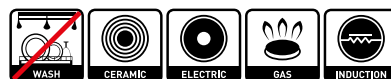
code	mm
● 621103	Ø200x(H)44
● 621110	Ø240x(H)50
● 621127	Ø260x(H)52
● 621134	Ø280x(H)52
● 621158	Ø320x(H)60



Full range of the induction cookers see page 222-223

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



CRÊPES PAN

code	bottom (mm)	mm	thickness (mm)
628805	Ø190	Ø230x(H)25	3



BLINIS FRYING PAN

code	bottom (mm)	mm	thickness (mm)
628850	Ø100	Ø140x(H)35	3

FRYING PAN

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



OMELETTE PAN

code	bottom (mm)	mm	thickness (mm)
628904	Ø170	Ø200x(H)38	2

HARDENING BEFORE FIRST USE



Step 1

Put some potato peelings in the frying pan



Step 2

Add approximately 200 ml water



Step 3

Boil for about 20 minutes



Step 4

Empty the pan and rinse with running warm water



Step 5

Pour a thin layer of oil into the pan



Step 6

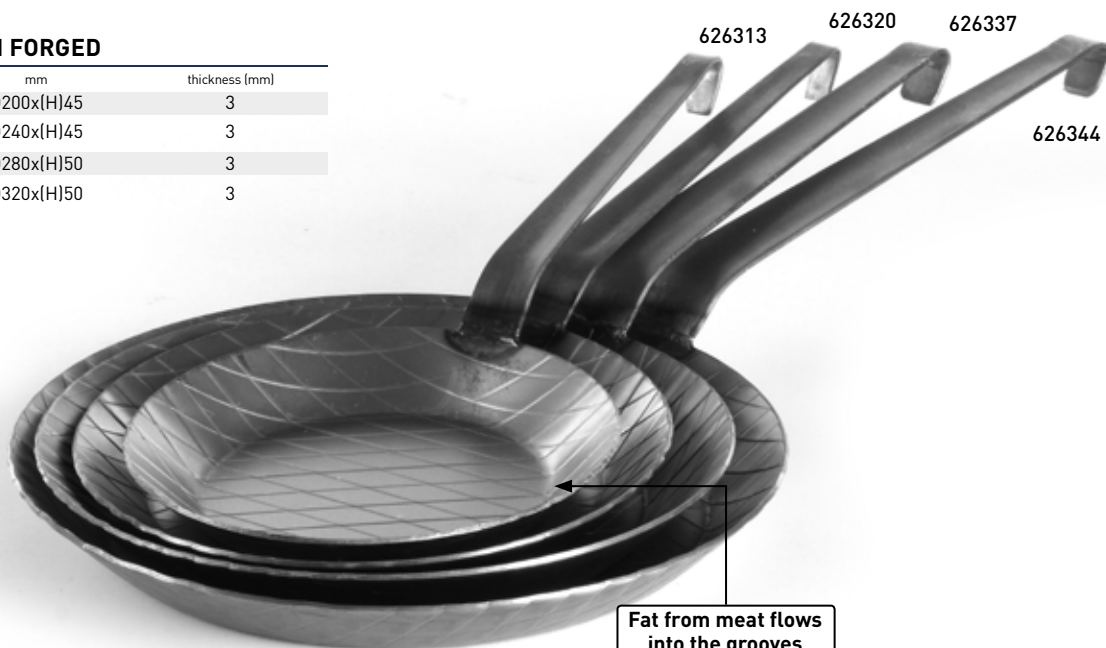
Heat the oil for a couple of minutes and after that wipe the pan clean with a paper towel

FRYING PANS CLASSIC STEEL



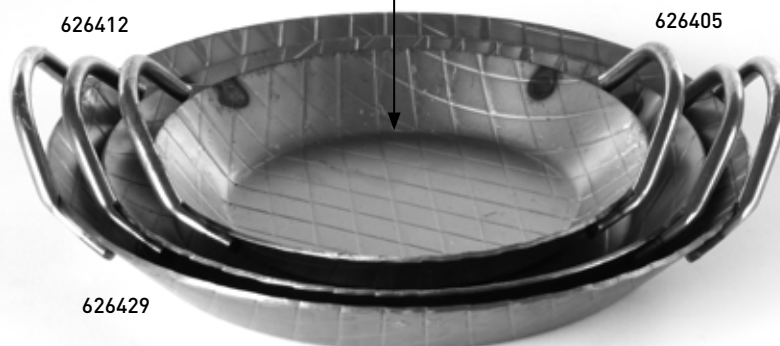
FRYING PAN FORGED

code	mm	thickness (mm)
626313	Ø200x(H)45	3
626320	Ø240x(H)45	3
626337	Ø280x(H)50	3
626344	Ø320x(H)50	3



PAELLA PAN FORGED

code	mm	thickness (mm)
626405	Ø200x(H)28	3
626412	Ø240x(H)28	3
626429	Ø280x(H)35	3



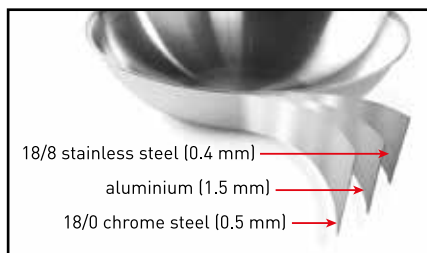
SPECIALS

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



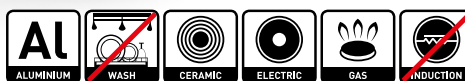
code	mm
839003	Ø360x(H)90



GOURMET PAN

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

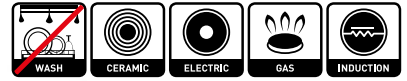
code	mm
110126	set of 2 Ø150



SPECIALS



626801



CAST IRON CASSEROLE

- Black enameled cast iron pan
- Enamelled sheet steel lid

code	mm	liter
626801	Ø360x(H)150	10,0



508527



ROASTING PAN

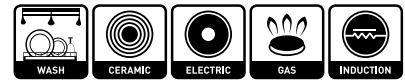
- With handles.
- Only suitable for ovens, not for direct contact heating.

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



Oven mitts
see page 257

FRYING PANS PAELLA



622889



622858

622865

ENAMELLED PAELLA PANS

- With 2 handles
- Enamelled sheet steel

code	mm
● 622704	Ø100
622711	Ø120
● 622728	Ø150
622735	Ø200
● 622742	Ø240

ENAMELLED PAELLA BOWLS

- Deep model
- Enamelled sheet steel

code	mm
622858	Ø240x(H)70
622865	Ø280x(H)80
622889	Ø400x(H)100



PAELLA PAN

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

code		mm
622100		Ø340x(H)40
622308		Ø460x(H)40
622407	Suitable for Fiesta gas grill 146002	Ø600x(H)40
622605	Suitable for Fiesta gas grill 146804	Ø800x(H)50



Fiesta Gas Grill
on page 263



GASTRONORM CONTAINERS PROFI LINE

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



height (mm)



GN 1/1



801222

GN 2/3



801321

GN 2/4



801666

GASTRONORM CONTAINER 1/1

code	mm	height (mm)	thickness (mm)	liter
801208	530x325	200	0,8	28,0
801215	530x325	150	0,8	21,0
● 801222	530x325	100	0,8	14,0
801239	530x325	65	0,8	9,0
801246	530x325	40	0,8	5,0
801253	530x325	20	0,8	2,5

GASTRONORM CONTAINER 2/3

code	mm	height (mm)	thickness (mm)	liter
801307	354x325	200	0,8	18,0
801314	354x325	150	0,8	13,0
● 801321	354x325	100	0,7	9,0
801338	354x325	65	0,7	5,5
801345	354x325	40	0,7	3,0
801352	354x325	20	0,7	2,3

GASTRONORM CONTAINER 2/4

code	mm	height (mm)	thickness (mm)	liter
801666	530x162	100	0,7	6,0

GN 1/2



801420

GASTRONORM CONTAINER 1/2

code	mm	height (mm)	thickness (mm)	liter
801406	325x265	200	0,8	12,5
801413	325x265	150	0,7	9,5
● 801420	325x265	100	0,7	6,5
801437	325x265	65	0,7	4,0
801444	325x265	40	0,7	2,0
801451	325x265	20	0,7	1,7

GN 1/3



801529

GASTRONORM CONTAINER 1/3

code	mm	height (mm)	thickness (mm)	liter
801505	325x176	200	0,8	7,8
801512	325x176	150	0,7	5,7
● 801529	325x176	100	0,7	4,0
801536	325x176	65	0,7	2,5
801543	325x176	40	0,7	2,0
801550	325x176	20	0,7	1,2

GN 1/4



801628

GASTRONORM CONTAINER 1/4

code	mm	height (mm)	thickness (mm)	liter
801604	265x162	200	0,8	5,5
801611	265x162	150	0,7	4,0
● 801628	265x162	100	0,7	2,8
801635	265x162	65	0,7	1,8
801642	265x162	40	0,7	1,7
801659	265x162	20	0,7	0,9

GN 1/6



801727

GASTRONORM CONTAINER 1/6

code	mm	height (mm)	thickness (mm)	liter
801703	176x162	200	1,0	3,4
801710	176x162	150	0,8	2,4
● 801727	176x162	100	0,7	1,3
801734	176x162	65	0,7	1,0

GN 1/9



801826

GASTRONORM CONTAINER 1/9

code	mm	height (mm)	thickness (mm)	liter
● 801826	176x108	100	0,7	1,0
801833	176x108	65	0,7	0,6



808153

808108

ADAPTOR BAR FOR GASTRONORM CONTAINERS

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

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

GN 1/1



802236

GASTRONORM CONTAINER 1/1 PERFORATED

code	mm	height (mm)	thickness (mm)	liter
802229	530x325	100	0,8	14,0
● 802236	530x325	65	0,8	9,0
802243	530x325	40	0,8	5,0

GN 2/3



802328

GASTRONORM CONTAINER 2/3 PERFORATED

code	mm	height (mm)	thickness (mm)	liter
● 802328	354x325	100	0,7	9,0
802335	354x325	65	0,7	5,5
802342	354x325	40	0,7	3,0

GN 1/2



802427

GASTRONORM CONTAINER 1/2 PERFORATED

code	mm	height (mm)	thickness (mm)	liter
● 802427	325x265	100	0,7	6,5
802434	325x265	65	0,7	4,0
802441	325x265	40	0,7	2,0



804100

GASTRONORM LID

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



805114

GASTRONORM LID WITH SPOON RECESS

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

With spoon recess



808153

GASTRONORM CONTAINERS KITCHEN LINE

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



bestseller!



height (mm)



GN 1/1



806142

GN 2/3



806241

GN 1/2



806340

GASTRONORM CONTAINER 1/1

code	mm	height (mm)	thickness (mm)	liter
806159	530x325	200	0,7	28,0
● 806142	530x325	150	0,7	21,0
806135	530x325	100	0,6	14,0
806128	530x325	65	0,6	9,0
806111	530x325	40	0,6	5,0
806104	530x325	20	0,6	2,5

GASTRONORM CONTAINER 2/3

code	mm	height (mm)	thickness (mm)	liter
806258	354x325	200	0,7	18,0
● 806241	354x325	150	0,7	13,0
806234	354x325	100	0,6	9,0
806227	354x325	65	0,6	5,5
806210	354x325	40	0,6	3,0
806203	354x325	20	0,6	1,5

GASTRONORM CONTAINER 1/2

code	mm	height (mm)	thickness (mm)	liter
806357	325x265	200	0,7	12,5
● 806340	325x265	150	0,7	9,5
806333	325x265	100	0,6	6,5
806326	325x265	65	0,6	4,0
806319	325x265	40	0,6	2,0
806302	325x265	20	0,6	1,0

GN 1/3



806449

GASTRONORM CONTAINER 1/3

code	mm	height (mm)	thickness (mm)	liter
806456	325x176	200	0,7	7,8
● 806449	325x176	150	0,7	5,7
806432	325x176	100	0,6	4,0
806425	325x176	65	0,6	2,5
806418	325x176	40	0,6	1,5
806401	325x176	20	0,6	0,6

GN 1/4



806548

GASTRONORM CONTAINER 1/4

code	mm	height (mm)	thickness (mm)	liter
806555	265x162	200	0,7	5,5
● 806548	265x162	150	0,7	4,0
806531	265x162	100	0,6	2,8
806524	265x162	65	0,6	1,8

GN 1/6



806647

GASTRONORM CONTAINER 1/6

code	mm	height (mm)	thickness (mm)	liter
806654	176x162	200	0,7	3,4
● 806647	176x162	150	0,7	2,4
806630	176x162	100	0,6	1,6
806623	176x162	65	0,6	1,0

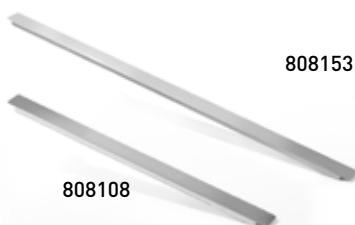
GN 1/9



806739

GASTRONORM CONTAINER 1/9

code	mm	height (mm)	thickness (mm)	liter
● 806739	176x108	100	0,7	1,0
806722	176x108	65	0,6	0,6



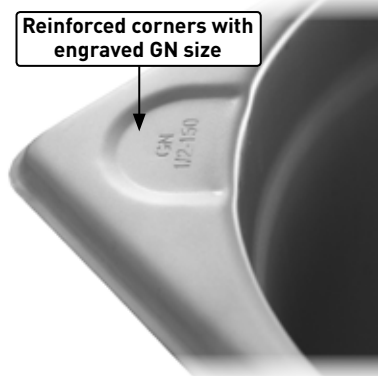
808153

808108

ADAPTOR BAR FOR GASTRONORM CONTAINERS

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

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



Reinforced corners with engraved GN size

GN 1/1



807132

GASTRONORM CONTAINER 1/1 PERFORATED

code	mm	height (mm)	thickness (mm)	liter
● 807132	530x325	100	0,6	14,0
807125	530x325	65	0,6	9,0
807118	530x325	40	0,6	5,0

GN 2/3



807224

GASTRONORM CONTAINER 2/3 PERFORATED

code	mm	height (mm)	thickness (mm)	liter
● 807224	354x325	65	0,6	5,5

GN 1/2



807330

GASTRONORM CONTAINER 1/2 PERFORATED

code	mm	height (mm)	thickness (mm)	liter
● 807330	325x265	100	0,6	6,5
807323	325x265	65	0,6	4,0



804032

GASTRONORM LID WITH SILICONE RIM

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

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



806845

GASTRONORM LID

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



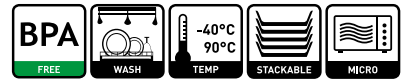
806968

GASTRONORM LID WITH SPOON RECESS

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

GASTRONORM CONTAINERS TRITAN BPA FREE

- Do not absorb odours or flavours.
- Contain no Bisphenol A.
- Very clear transparency.



NEW!

GN 1/1

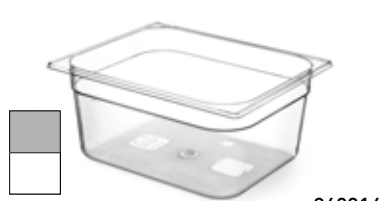


869215

GASTRONORM CONTAINER 1/1

code	mm	height (mm)	liter
869208	530x325	200	18,0
● 869215	530x325	150	13,0
869222	530x325	100	9,0
869239	530x325	65	5,5

GN 1/2



869314

GASTRONORM CONTAINER 1/2

code	mm	height (mm)	liter
869307	325x265	200	12,5
● 869314	325x265	150	9,5
869321	325x265	100	6,5
869338	325x265	65	4,0

GN 1/3



869413

GASTRONORM CONTAINER 1/3

code	mm	height (mm)	liter
869406	325x176	200	7,8
● 869413	325x176	150	5,7
869420	325x176	100	4,0
869437	325x176	65	2,5

GN 1/4



869505

GASTRONORM CONTAINER 1/4

code	mm	height (mm)	liter
● 869505	265x162	200	5,5
869512	265x162	150	4,0
869529	265x162	100	2,8
869536	265x162	65	1,8

GN 1/6



869604

GASTRONORM CONTAINER 1/6

code	mm	height (mm)	liter
● 869604	176x162	200	3,4
869611	176x162	150	2,4
869628	176x162	100	1,3
869635	176x162	65	1,0

GN 1/9



869727

GASTRONORM CONTAINER 1/9

code	mm	height (mm)	liter
● 869727	176x108	100	1,0
869734	176x108	65	0,6



869819

GASTRONORM LID

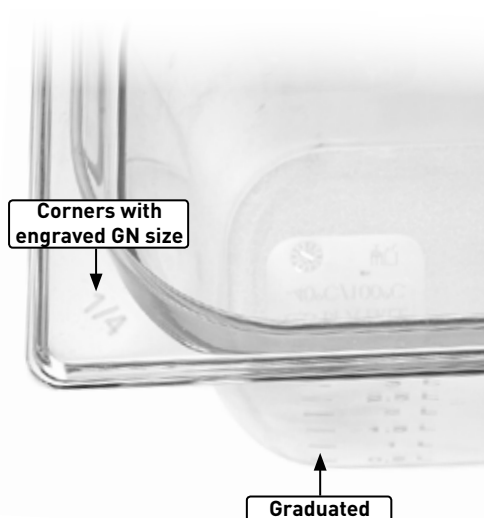
code	mm
● 869819	GN 1/1 - 530x325
869826	GN 1/2 - 265x325
869833	GN 1/3 - 325x176
869840	GN 1/4 - 265x162
869857	GN 1/6 - 176x162
869864	GN 1/9 - 176x108



869918

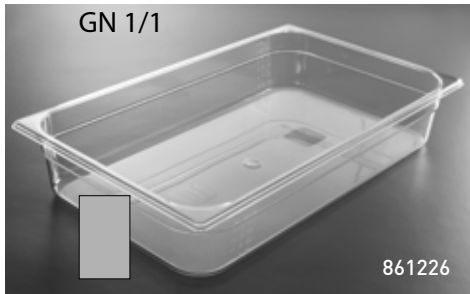
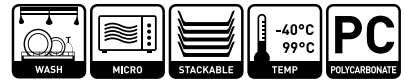
DRIPPING TRAY

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



GASTRONORM CONTAINERS POLYCARBONATE TRANSPARENT

- High quality professional Gastronorm containers made of transparent polycarbonate
- Do not absorb odours and flavours



GN 1/1

861226



GN 1/2

861424



GN 1/3

861523

GASTRONORM CONTAINER 1/1

code	mm	height (mm)	liter
861202	530x325	200	28,0
861219	530x325	150	21,0
● 861226	530x325	100	14,0
861233	530x325	65	9,0

GASTRONORM CONTAINER 1/2

code	mm	height (mm)	liter
861400	325x265	200	12,5
861417	325x265	150	9,5
● 861424	325x265	100	6,5
861431	325x265	65	4,0

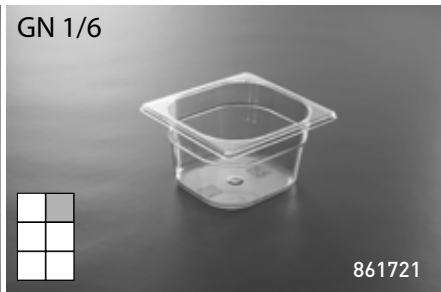
GASTRONORM CONTAINER 1/3

code	mm	height (mm)	liter
861509	325x176	200	7,8
861516	325x176	150	5,7
● 861523	325x176	100	4,0
861530	325x176	65	2,5



GN 1/4

861622



GN 1/6

861721



GN 1/9

861820

GASTRONORM CONTAINER 1/4

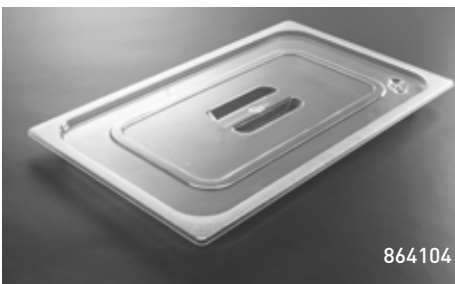
code	mm	height (mm)	liter
861608	265x162	200	5,5
861615	265x162	150	4,0
● 861622	265x162	100	2,8
861639	265x162	65	1,8

GASTRONORM CONTAINER 1/6

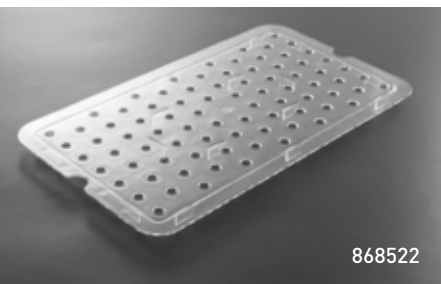
code	mm	height (mm)	liter
861707	176x162	200	3,4
861714	176x162	150	2,4
● 861721	176x162	100	1,6
861738	176x162	65	1,0

GASTRONORM CONTAINER 1/9

code	mm	height (mm)	liter
● 861820	176x108	100	1,0
861837	176x108	65	0,6



864104



868522

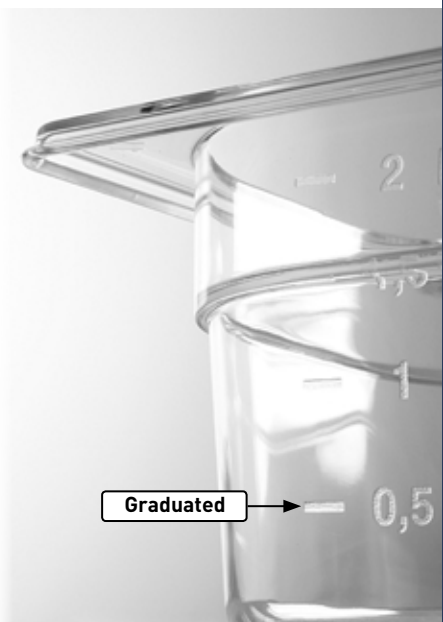
GASTRONORM LID

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

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

DRIPPING TRAY

code	mm
● 868522	GN 1/1 - 530x325
868546	GN 1/2 - 325x265



Graduated

GASTRONORM CONTAINERS POLYCARBONATE BLACK

- High quality professional Gastronorm containers made of black polycarbonate.
- Do not absorb odours and flavours.



NEW!

GN 1/1



862209

GASTRONORM CONTAINER 1/1

code	mm	height (mm)	liter
862209	530x325	65	9,0

GN 1/2



862421

GASTRONORM CONTAINER 1/2

code	mm	height (mm)	liter
● 862421	325x265	100	6,5
862438	325x265	65	4,0

GN 1/3



862513

GASTRONORM CONTAINER 1/3

code	mm	height (mm)	liter
● 862513	325x176	150	5,7
862520	325x176	100	4,0
862537	325x176	65	2,5

GN 1/4



862629

GASTRONORM CONTAINER 1/4

code	mm	height (mm)	liter
● 862629	265x162	100	2,8
862636	265x162	65	1,8

GN 1/6



862711

GASTRONORM CONTAINER 1/6

code	mm	height (mm)	liter
● 862711	176x162	150	2,4
862728	176x162	100	1,6
862735	176x162	65	1,0



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

- Odour and flavour free



bestseller!

GN 1/1



880012

GN 1/2



880111

GASTRONORM CONTAINER 1/1

code	mm	height (mm)	liter
880005	530x325	200	28,0
● 880012	530x325	150	21,0
880029	530x325	100	14

GASTRONORM CONTAINER 1/2

code	mm	height (mm)	liter
880104	325x265	200	12,5
● 880111	325x265	150	9,5
880128	325x265	100	6,5

GN 1/3



880210

GN 1/4



880319

GASTRONORM CONTAINER 1/3

code	mm	height (mm)	liter
880203	325x176	200	7,8
● 880210	325x176	150	5,7
880227	325x176	100	4,0

GASTRONORM CONTAINER 1/4

code	mm	height (mm)	liter
880302	265x162	200	5,5
● 880319	265x162	150	4,0
880326	265x162	100	2,8

GN 1/6



880418

GN 1/9



880524

GASTRONORM CONTAINER 1/6

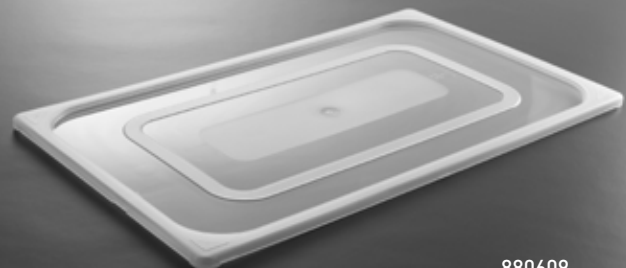
code	mm	height (mm)	liter
880401	176x162	200	3,4
● 880418	176x162	150	2,4
880425	176x162	100	1,6

GASTRONORM CONTAINER 1/9

code	mm	height (mm)	liter
880524	176x108	100	1,0

GASTRONORM LID

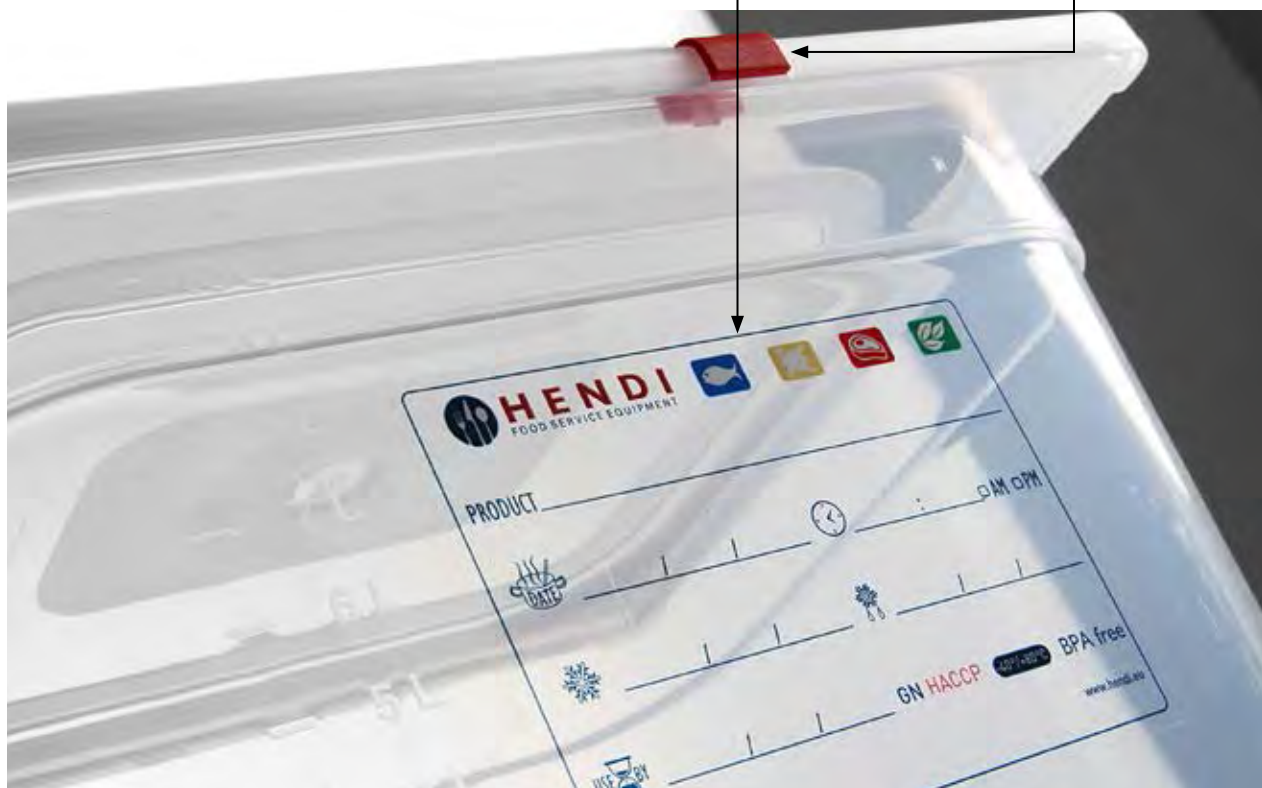
code	mm
● 880609	GN 1/1 - 530x325
880616	GN 1/2 - 325x265
880623	GN 1/3 - 325x176
880630	GN 1/4 - 265x162
880647	GN 1/6 - 176x162
880654	GN 1/9 - 176x108



880609

HACCP STORAGE CONTAINERS

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



GN 1/1



880067

GN 1/2



880159

STORAGE CONTAINER GASTRONORM 1/1

code	mm	height (mm)	liter
880050	530x325	200	28
● 880067	530x325	150	21
880074	530x325	100	14

STORAGE CONTAINER GASTRONORM 1/2

code	mm	height (mm)	liter
● 880159	325x265	200	12,5
880166	325x265	150	9,5
880173	325x265	100	6,5

GN 1/3



880272

GN 1/4



880364

STORAGE CONTAINER GASTRONORM 1/3

code	mm	height (mm)	liter
880258	325x176	200	7,8
880265	325x176	150	5,7
● 880272	325x176	100	4,0
880289	325x176	65	2,5

STORAGE CONTAINER GASTRONORM 1/4

code	mm	height (mm)	liter
880357	265x162	200	5,5
● 880364	265x162	150	4,0
880371	265x162	100	2,8
880388	265x162	65	1,8

GN 1/6



880463

GN 1/9



880562

STORAGE CONTAINER GASTRONORM 1/6

code	mm	height (mm)	liter
880456	176x162	200	3,4
● 880463	176x162	150	2,4
880470	176x162	100	1,3
880487	176x162	65	1,0

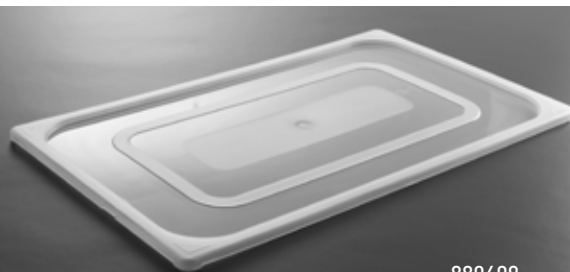
STORAGE CONTAINER GASTRONORM 1/9

code	mm	height (mm)	liter
880555	176x108	100	1,0
● 880562	176x108	65	0,6

GASTRONORM LID

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

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



880609

LID CLIPS FOR HACCP STORAGE CONTAINERS

- 12 pcs. in blister pack

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



880661 880685 880692 880678

HOECA MARKERS

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

code	packed per
871546	2



871546

CUTTING BOARD HACCP

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

**CUTTING BOARD HACCP 600X400**

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

CUTTING BOARD HACCP 450X300

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



CUTTING BOARD HACCP GASTRONORM 1/1

– One side smooth and other side with groove.

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

CUTTING BOARD HACCP GASTRONORM 1/2

– One side smooth and other side with groove.

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

CUTTING BOARD RACK

– For 6 cutting boards of max. 20mm thick



code	mm
826201	303x211x(H)205



826201



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



598047

ANTI-SLIP MAT

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

code	mm
598047	1500x300



506943

NEW!



506936

BAMBOO CUTTING BOARDS

code	mm
506936	500x350x(H)40
506943	330x250x(H)40

NEW!



506950

BAMBOO CUTTING BOARDS

code	mm
506950	ø400x(H)35

CUTTING BOARD WOOD

506912



506905

CUTTING BOARD

- Rubberwood
- With handles



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



505205

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



With removable grid



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



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 till the final cutting edge is applied at the most appropriate blade angle. The handle combines balance, safety, heft and control with an exclusive look.

- Each knife is individually packed in a PET presentation blister.



code	N°		blade/knife length (mm)	thickness (mm)
844205	1	Cook's knife	250/385	3,3
844212	2	Cook's knife	200/335	3,3
844311	3	Carving knife	250/380	2,7
844304	4	Carving knife	200/330	2,6
844267	5	Boning knife Flexible	150/270	2
844250	6	Utility knife	150/265	2
844236	7	Paring knife	90/195	1,9



Granton indentations for non-stick cutting

Granton indentations for non-stick cutting

Granton indentations for non-stick cutting

code	Nº			blade/knife length (mm)	thickness (mm)
844403	1	Knife sharpener diamond	oval	310/445	
844328	2	Ham/salmon knife	Granton indentations	300/430	2,6
844298	3	Bread knife		215/340	2,4
844281	4	Bread knife	offset	215/340	2,4
844342	5	Cleaver	plain version	170/295	4
844335	6	Cleaver	Granton indentations	170/295	2,5
844274	7	Santoku knife	Granton indentations	180/310	3
844229	8	Carving fork		150/285	9
844243	9	Meat fork curved		130/255	2,5

KNIVES KITCHEN LINE

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



bestseller!



1



2



3



4



5



6



7

code	N°		blade/knife length (mm)
781319	1	Cook's knife	200/340
781357	2	Cook's knife	150/295
781340	3	Carving knife	200/330
781371	4	Boning knife	150/285
781333	5	Bread knife	230/345
781388	6	Kitchen knife	125/240
781395	7	Paring knife	90/200



1



2



3



4



5

code	Nº		mm int.	blade/knife length (mm)
781401	1	Poultry shears		140/250
781364	2	Carving fork		175/290
781302	3	Cleaver		180/300
781326	4	Ham/salmon knife		215/380
781418	5	Knife sharpener	Ø10	230/360

KNIFE MAGNET WITH HOOKS
- With 2 magnetic strips



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



820209



820308



820407

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.



4

code	Nº		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

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



Granton indentations
for non-stick cutting



code	N°	model	blade/knife length (mm)	thickness (mm)
842201	1	Universal knife short	90/190	1,2
842102	2	Universal knife serrated	100/205	1,2
842409	3	Carving knife	150/280	2,5
842607	4	Cook's knife	180/320	2,5
842706	5	Cook's knife	240/385	2,5

code	N°	model	blade/knife length (mm)	thickness (mm)
842904	6	Ham/salmon knife	350/490	1,7
843000	7	Bread knife	250/385	1,5
843109	8	Bread knife	300/430	1,5
781418	9	Knife sharpener	230/360	Ø10

BROWN - COOKED MEAT

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



code	Nº		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

Granton indentations for non-stick cutting



RED - RAW MEAT

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

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

Granton indentations for non-stick cutting





YELLOW - POULTRY

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

code	Nº		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



BLUE - FISH

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

code	Nº		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



WHITE - CHEESE & BREAD

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

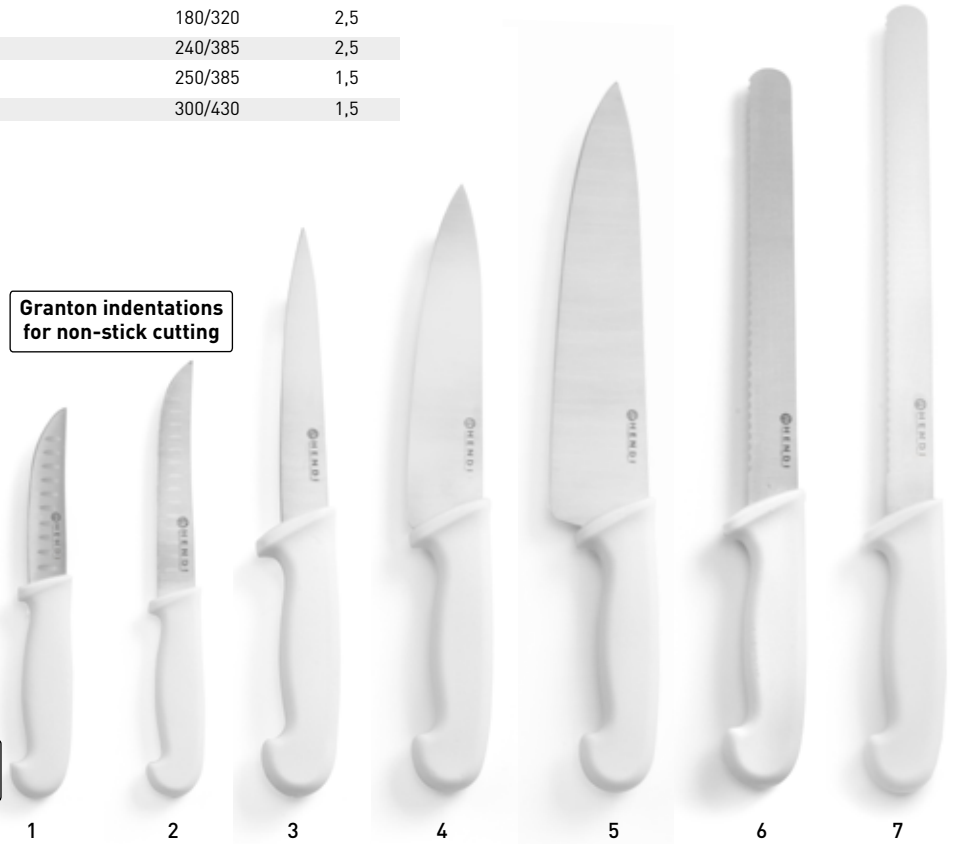


code	Nº	model	blade/knife length (mm)	thickness (mm)
842256	1	Universal knife short model	90/190	1,2
842355	2	Universal knife long model	130/230	1,2
842553	3	Filleting knife	150/300	0,9
842652	4	Cook's knife	180/320	2,5
842751	5	Cook's knife	240/385	2,5
843055	6	Bread knife	250/385	1,5
843154	7	Bread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



Granton indentations for non-stick cutting

Granton indentations for non-stick cutting



GREEN - FRUITS & VEGETABLES

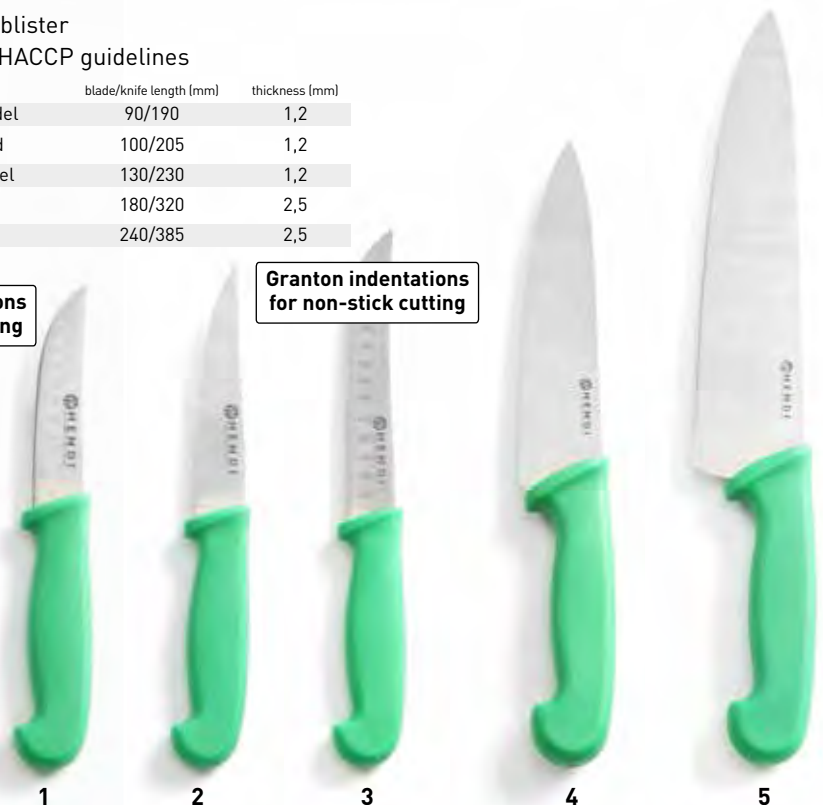
- Each knife is individually packed in a PET blister
- Polypropylene handle in accordance with HACCP guidelines

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



Granton indentations for non-stick cutting

Granton indentations for non-stick cutting



PARING KNIVES, SET OF 6 COLOURS



842003

PARING KNIVES

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

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



842010

PARING KNIVES

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

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

PARING KNIVES AND PEELERS

- High quality

PARING KNIFE

- "Made in Germany"



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

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

SPEED PEELER

- Transverse model



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

PEELER

- Pendulum model



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



841105

841112

841129

841136



841020



841228



841235



CHEESE SLICER

code	mm
856208	205



CHEESE SLICER FOR SOFT CHEESE

code	mm
856215	160



CHEESE GRATER

code	mm
856222	255x60



CHEESE KNIFE FOR SOFT CHEESE

code	mm
856246	160



CHEESE KNIFE FOR HARD CHEESE

code	mm
856239	130



PIZZA SLICER

code	-	mm
617014	1 on card	Ø 100x230



DOUGH CUTTER SERRATED BLADE

code	-	mm
856154	60 mm	180



LEMON ZESTER

code	mm
856031	155



SPREADER - SERRATED

code	mm
855768	225





POTATO PEELER

code	mm
856178	175



DECORATION KNIFE

code	mm
856062	serated 90 mm / 200



TOMATO KNIFE OFFSET

code	mm
856253	serated 110 mm / 230



APPLE CORER

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



BUTTER CURLER
-Serrated

code		mm
856192	serrated	200



GRAPEFRUIT KNIFE

code		mm
856185	110 mm	215



VEGETABLE CORER

code		mm
856086	110 mm	220



CITRUS PEELER

code		mm
856055		180





MELON SCOOP OVAL

code	-	mm
856017	26 mm	165



MELON SCOOP SERRATED

code	-	mm
856024	serrated 22 mm	155



MELON SCOOP DOUBLE

code	-	mm
856000	ø 22-25 mm	165



CHANNEL KNIFE

code	-	mm
856048		150

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



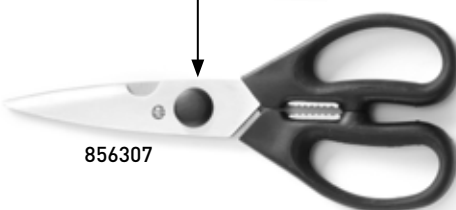
856314



POULTRY SHEARS

- High carbon steel
- Softgrip

code	mm
856314	240



856307

KITCHEN SCISSORS

- Detachable - easy to clean
- Softgrip

code	mm
856307	195



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		



820605

KNIFE SHARPENER

- With finger protection

code	mm
820605	140



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!



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



POTATO MASHERS AND RICER

POTATO MASHERS

- Heavy duty solid model



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

POTATO MASHER



code	mm
856147	95x(H)230



856147



693001



693100



693209



515105

POTATO RICER

code	mm
515105	300x110

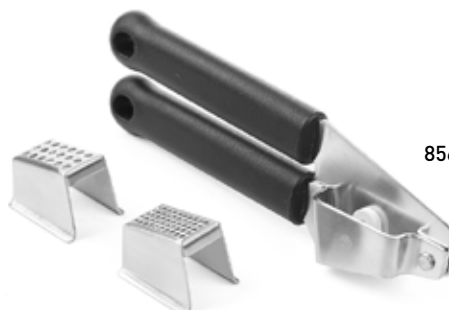


570715

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	blister	130x85



570012

EGG SLICER - OVAL



code	-	mm
570012	blister	120x115

Piercing egg prevents from breaking while boiling



441435

EGG PRICKER



code	-	mm
441435	on card	Ø57(H)31



690000



CAN OPENER

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

code	mm
690000	550



856116



CAN OPENER

code	mm
856116	200

SPLASH GUARD

- Fine mesh screen allows water vapor to escape, for crisp frying without fat spots.

code	mm
646625	Ø300



646625



NEW!



513705



TAB GRABBER

- Glossy aluminium
- Mounting by screws or by adhesive

code	mm
513705	600

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





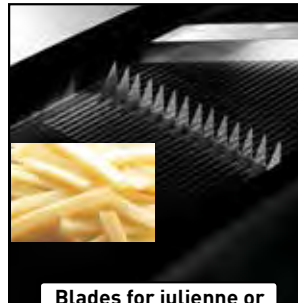
V-shaped main cutting blade



VEGETABLE CUTTER V-TYPE

- Made of hard black PP and ABS
- Including 5 high quality stainless steel blades
- Foldable stand with rubber feet
- Product holder with metal pins
- Height 140 mm (with raised support)

code	mm
222614	130x335x(H)75



Blades for julienne or french fries, 6 or 9 mm wide



Adjustable slice thickness from 1-9 mm



VEGETABLE CUTTER

- Sliding product holder and storage box for blades.
- With non-slip stand.

code	mm
222652	395x125x(H)200



222652



2 blades for slicing (1 crinkle blade) and 3 blades for jullienne (4, 6, 10 mm).





NEW!



856352



856369



856376

RASPS

- Laser cut blades, high precision and extremely sharp.

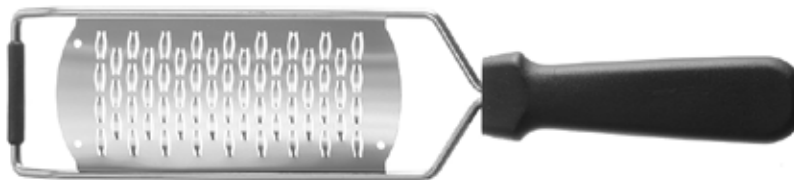
code	-	mm
856352	Fine	35x220 / (L)390
856369	Coarse	35x220 / (L)390
856376	Ribbon	35x220 / (L)390



NEW!



856321



856338

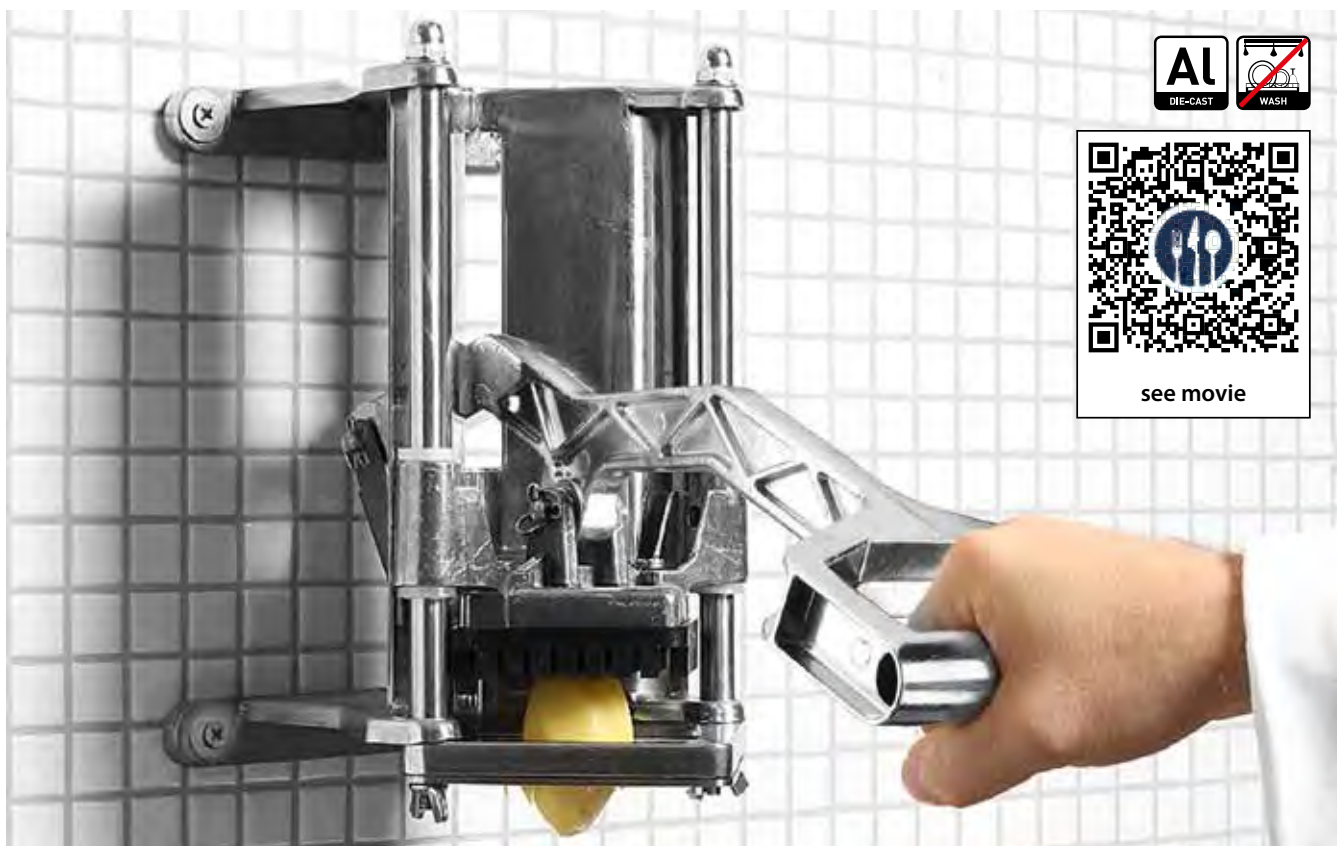


856345

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



FRENCH FRIES CUTTER

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

code	mm
630402	430x168x(H)290



GRATER, FOUR-SIDED

code	mm
443002	90x65x(H)200





505694

Reinforced base

WOODEN BUTCHER BLOCK ON WOODEN BASE

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

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



505687

HDPE
POLYETHYLENE
S.S.
STAINLESS STEEL

POLYETHYLENE BUTCHER BLOCK WITH BASE

- Made of polyethylene HDPE500
- Reinforced frame made of stainless steel
- Height base: 750 mm

code	mm
505687	500x400x80

POLYETHYLENE BUTCHER BLOCK WITHOUT BASE

- Made of polyethylene HDPE500

code	mm
505663	500x400x(H)80
505656	500x400x(H)50

BUTCHER BLOCK STAND

- Reinforced frame
- For butcher block 505656 & 505663

code	mm
505670	500x400x(H)750

WOODEN BUTCHER BLOCK WITHOUT BASE

- Made of beech wood

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

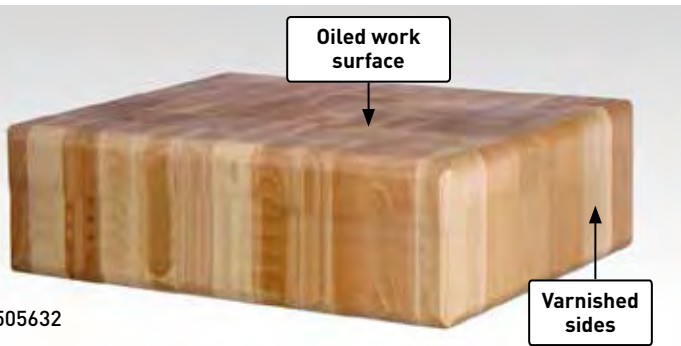
BUTCHER'S HOOK - SET OF 4

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

ROULADE STRING

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

code	packed per
559208	1
559222	2 on card



505632



513538

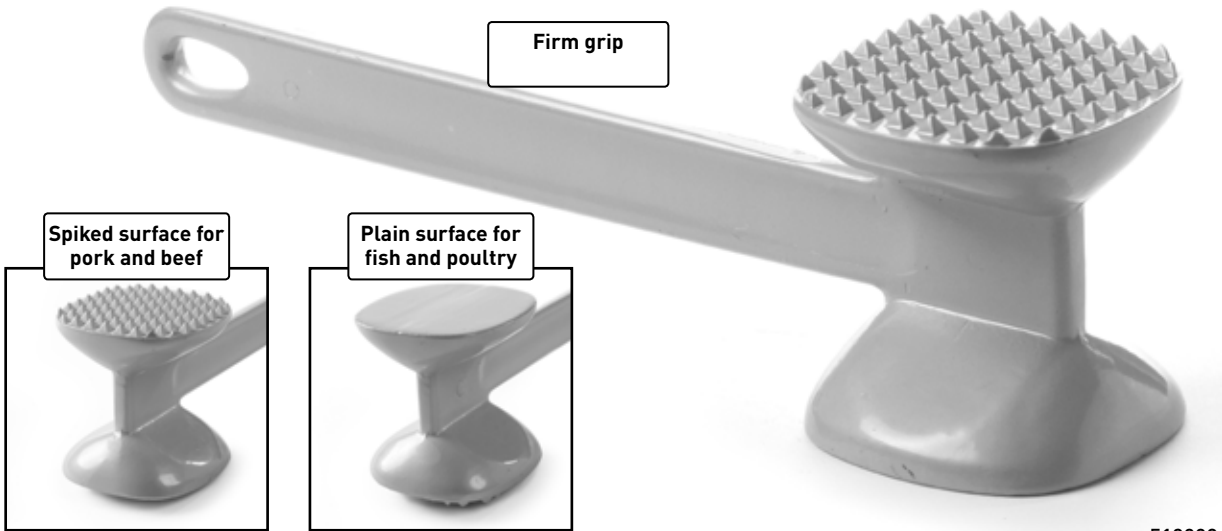


559208

MEAT TENDERIZERS



bestseller!



Firm grip

Spiked surface for pork and beef



Plain surface for fish and poultry



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
- Dishwasher safe

code	colour	type	mm
843451	blue	45 blades	145x45x(H)103



KNIVES cutting meat

PYRAMIDS flattening meat

MEAT MALLET PROCHEF

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

code	colour	type	mm
843505	red	56 blades	70x55x(H)260



FLAT SURFACE traditional meat mallet

KNIVES cutting meat

PYRAMIDS flattening meat



630006



630808



CHIPS COLANDER ALUMINIUM

- Fixed bottom and removable strainer

code	mm
630006	Ø400x(H)170



CHIPS COLANDER STAINLESS STEEL

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

code	mm
630808	Ø410x(H)170



630303



MEAT & CHIPS TRAY

code	mm
630303	470x310x(H)75



630716



SAUSAGE CUTTER

code	mm
630716	200



SALT SHAKER

- With screw cap

code	mm
630136	Ø80x(H)175

PEPPER SHAKER

- With screw cap

code	mm
630235	Ø63x(H)100



SALT SHAKER

- With screw cap

code	mm
630105	Ø80x(H)195

PEPPER SHAKER

- With screw cap

code	mm
630204	Ø65x(H)120

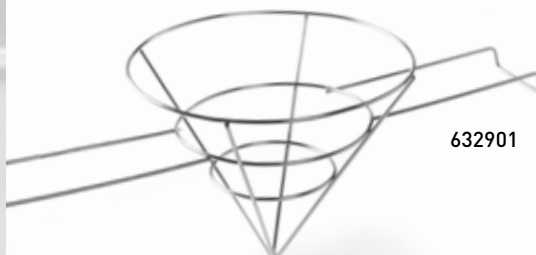


632802

GREASE FILTER FOR DEEP FRYER

- Box 50 pieces
- Non woven

code	ØxH mm
632802	245 x 250



632901

GREASE FILTER HOLDER FOR DEEP FRYER



code	ØxH mm
632901	250 x 200



196007

BUCKET

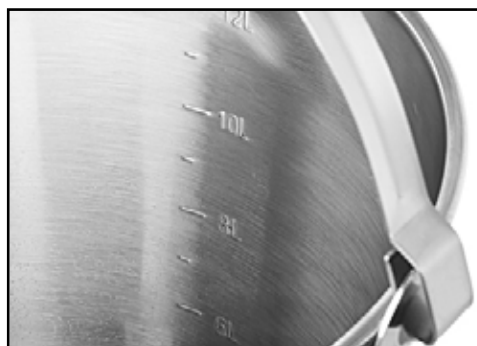
- With lid
- Suitable as fat storage bucket



code	liter	mm
196007	11,5	Ø220x(H)290



516706

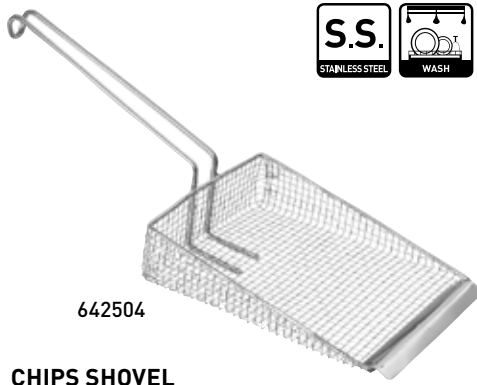


BUCKET WITH REINFORCED BASE



- Graduated

code	liter	mm
516706	12,0	Ø290x(H)305



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

NEW!



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 70 mm
- Left and right handed

code	mm
642559	170x170



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

CHIP SCOOPS

CHIP SCOOP

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



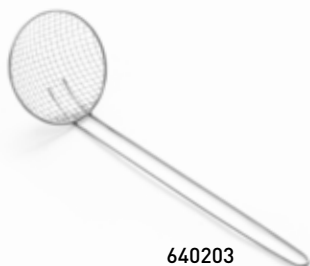
code	mm
640906	Ø220x(L)600
640913	Ø240x(L)600
640920	Ø260x(L)600



640920

640906

640913



640203

CHIP SCOOP

- With wire handle



code	mm
640203	Ø125x(L)420



640715

640517

640418

CHIP SCOOP

- With reinforced wire handle



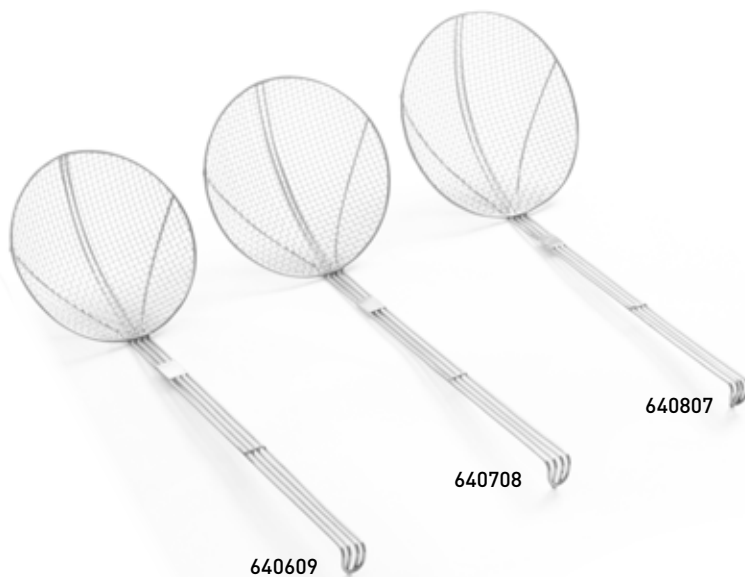
code	mm
● 640418	Ø140x(L)515
● 640517	Ø180x(L)540
● 640715	Ø220x(L)605
640814	Ø260x(L)710

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	Ø260x(L)550



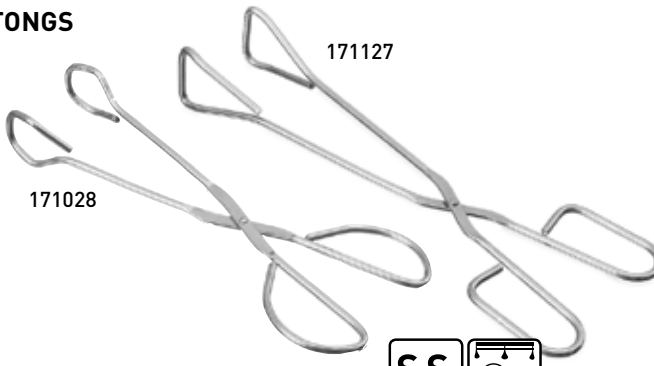
640807

640708

640609



TONGS



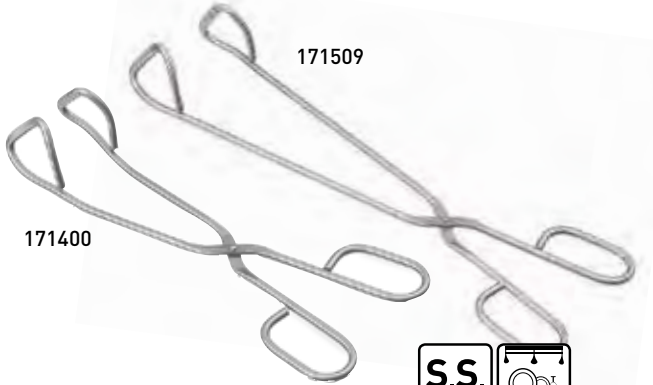
171028

171127

SERVING TONGS



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



171400

171509

SERVING TONGS CURVED



code		length (mm)
171400		240
171417	1 on card	240
171509		300
171516	1 on card	300



171318

171325

171301

SERVING TONGS

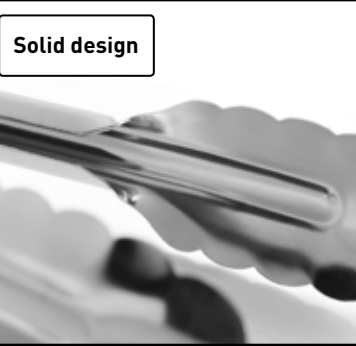
- With heat resistant silicone tongs
- Soft-grip with lock



code	length (mm)
171301	240
171318	300
171325	400



bestseller!



SALAD TONGS

- With fastening clip
- Solid design



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



UNIVERSAL TONGS

- With fastening clip
- Detachable



code	-	length (mm)
● 524008		280
524022	2 on card	280

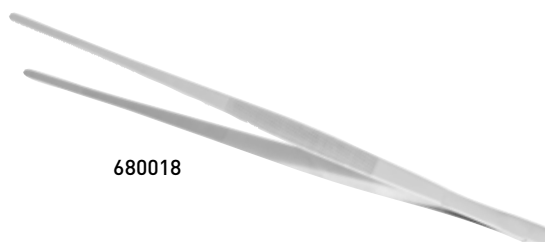


SERVING TONGS

- With black PVC insulated handles



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



TWEEZERS

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



code	-	length (mm)
680018	1 on card	300

GRIDDLE SCRAPERS



SCRAPER

- With wooden handle



code		mm
855102		118x100x(L)251
855119	1 on card	118x100x(L)251

855713

HAMBURGER TURNERS



SCRAPER



code	mm
855713	80x108x(L)251

855508

855607

HAMBURGER TURNER

- With wooden handle



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



855676

855652

HAMBURGER TURNER



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



855737

855669

TURNER FLEXIBLE



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



855720

TURNER FLEXIBLE, PERFORATED



code	mm	thickness (mm)
855720	210x73	1



855744

855690

855706



SPATULA

- For confectionery substances
- Smooth flexible blade

code	mm
855706	110x17
855690	203x34
855744	250x39



855683

855782

855775



PALETTE KNIFE

- With flexible offset blade

code	mm
855775	110x19
855782	200x32
855683	254x37

KITCHEN SPOON PBT



code	mm
563007	Ø70x380
563106	Ø80x450
563205	Ø105x600



563007



563106



563205



659700



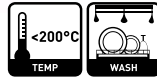
659809



525005

SPOON EXOGLASS

- Made of Exoglass material



code	mm
659700	300
659809	380

WOODEN SPOON

- Wooden
- Set of 3



code	mm
525005	300-350-400



525104



658000

SPATULA

- Wood



code		mm
525104		260
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



659205



659304



659403

SCRAPER

- ABS handle
- Blade made of synthetic rubber



code	mm
659205	50x80x(L)250
659304	70x115x(L)350
659403	70x115x(L)450



659014



659007



659106

SCRAPER

- ABS handle
- Silicone blade



code	mm
659014	70x115x(L)254
659007	70x115x(L)350
659106	70x115x(L)450



658604



658703



658802



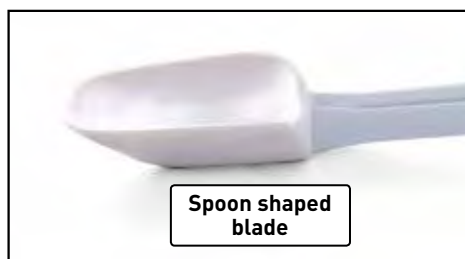
658901



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



Spoon shaped blade

NEW!



659458



659465



659472



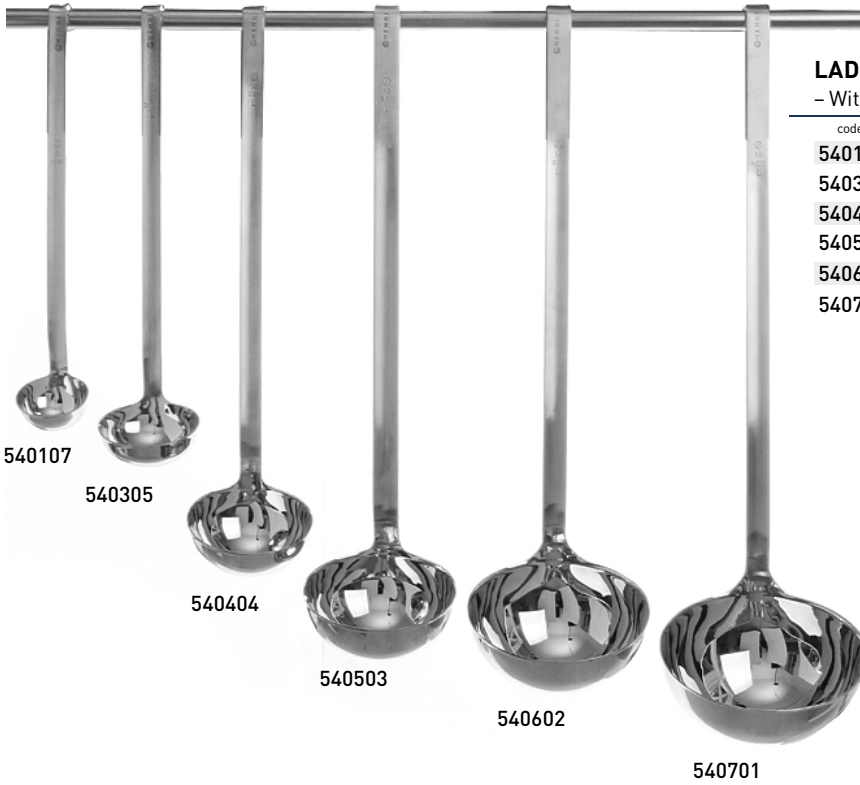
SCRAPER SPOON SHAPED

- ABS handle
- Blade made of synthetic rubber

code	mm
659458	57x87x(L)254
659465	75x112x(L)356
659472	75x117x(L)408

LADLES & SKIMMERS PROFI LINE

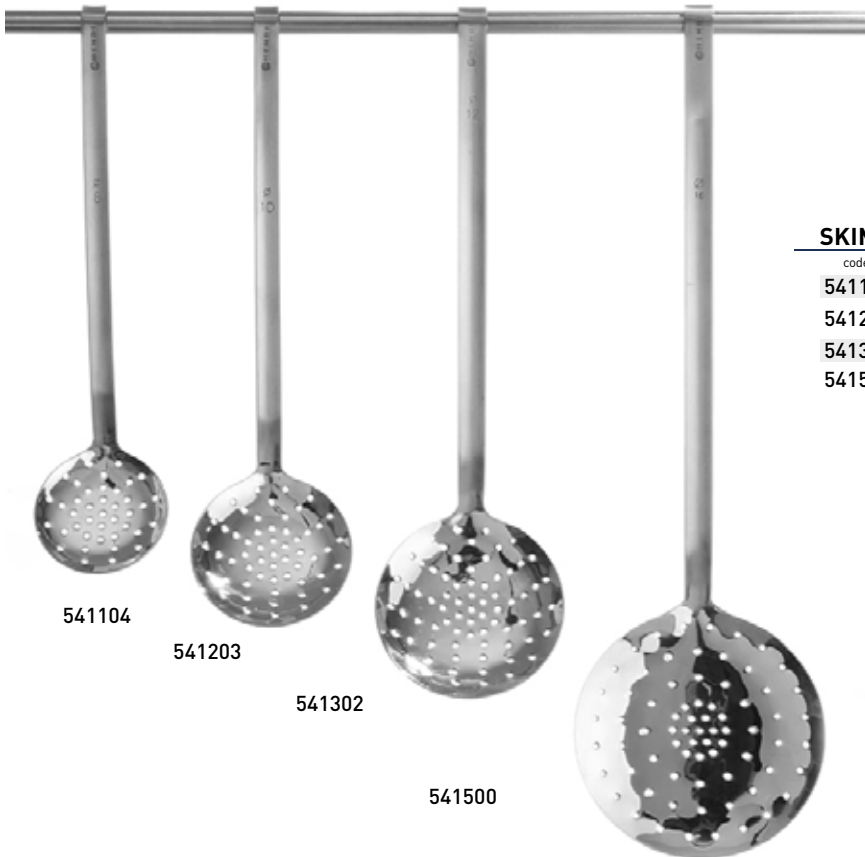
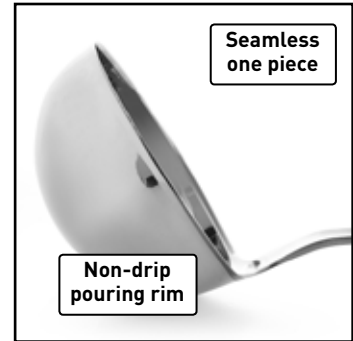
- Professional, seamless one piece, in accordance with HACCP standards
- Heavy-duty stainless steel
- Thickness 4 mm



LADLE

- With non-drip pouring rim

code	liter	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



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

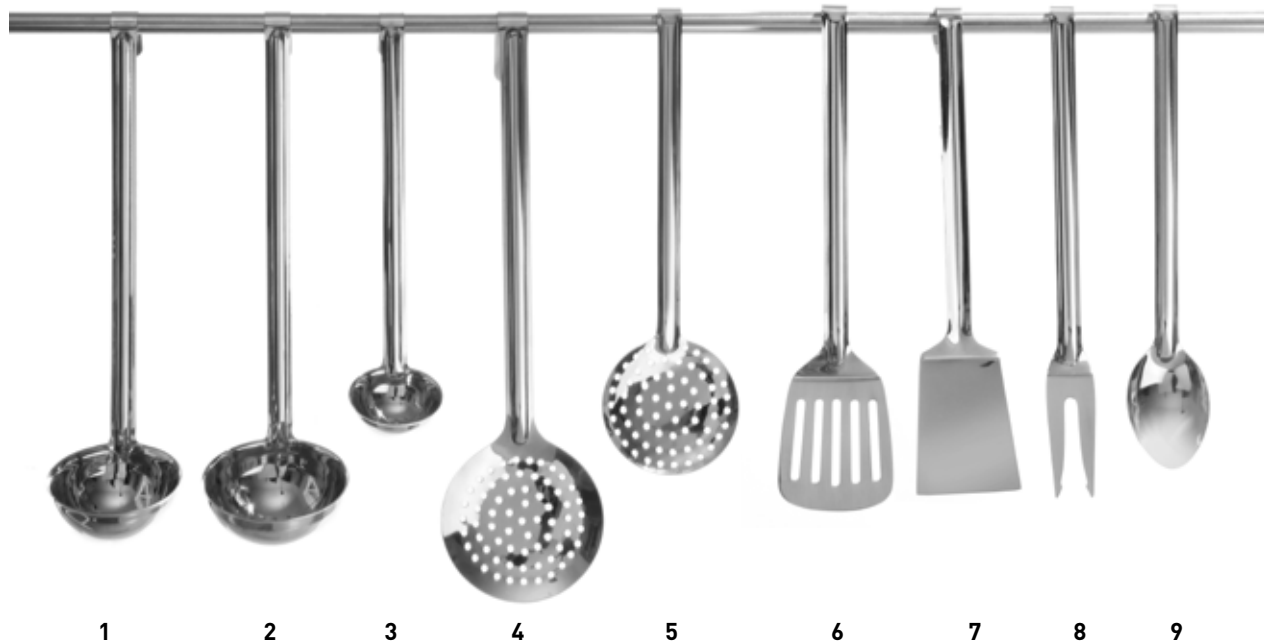
SPATULA

code	Dimensions (mm)
542200	100x110x510



LADLES & SKIMMERS KITCHEN LINE

- Seamless, one piece
- In accordance with HACCP standard



code	lp.	nazwa	liter	mm
527207	1	Ladle	0,18	Ø90x360
527306	2		0,21	Ø100x380
527108	3		0,05	Ø60x300
528204	4	Skimmer		Ø130x385
528105	5			Ø100x340
526118	6	Slotted spatula		340
526101	7	Spatula		340
526200	8	Carving fork		35x350
526309	9	Vegetable spoon		325

BOWLS & WHISKS



FRENCH WHISK

- 8 heavy and stiff wires, with hook

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



PIANO WHISK

- 7 flexible piano wires, with hook

code	mm
532003	200
532102	250
532201	300
532300	350

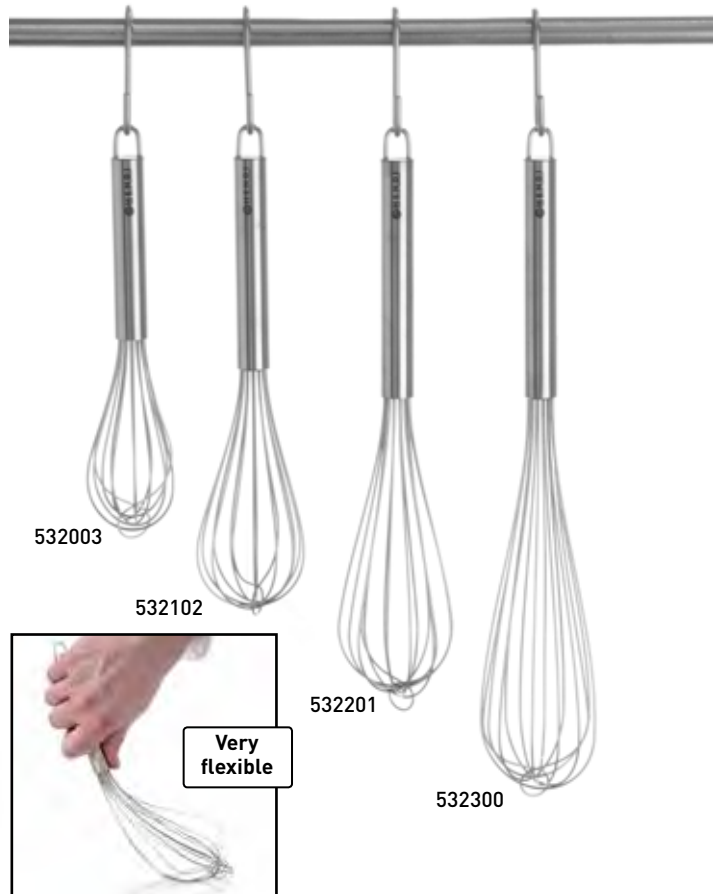


DRESSING- AND PANWHISK

code	mm
856109	160



856109



532003

532102

532201

532300

Very flexible



KITCHEN BOWL

code	liter	mm
● 530108	0,8	Ø160x(H)63
530207	1,3	Ø205x(H)70
530306	1,6	Ø225x(H)83
● 530405	2,3	Ø250x(H)84
530504	3,1	Ø280x(H)99
530603	5,0	Ø315x(H)108
● 530702	6	Ø345x(H)118

MIXING BOWL - WITH ROUNDED BASE

code	liter	mm
● 517109	0,7	Ø158x(H)55
517208	1,4	Ø197x(H)68
● 517307	2,3	Ø240x(H)88
517406	3,3	Ø259x(H)92
● 517604	4,9	Ø300x(H)118

COLANDERS



833506

PASTA COOKER BASKET

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

code	mm
833506	160x(H)230



535523

COLANDER PROFI LINE

- With base and 2 riveted handles

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



530702



530108

530405



517604



517109

517307

NEW!



535417

535424

535400

COLANDER PERFORATED

- With base and 2 handles.

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



535301

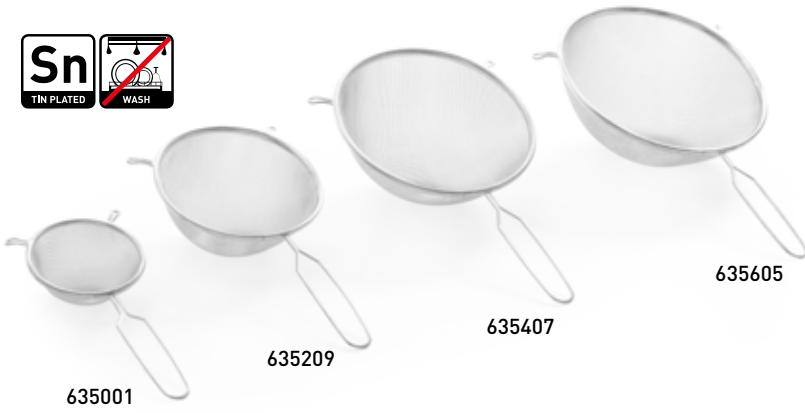
535103

535202

COLANDER KITCHEN LINE

- With base and 2 handles

code	mm
535103	Ø240x(H)125
535202	Ø280x(H)135
535301	Ø340x(H)160



SIEVE
- With wire handle

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



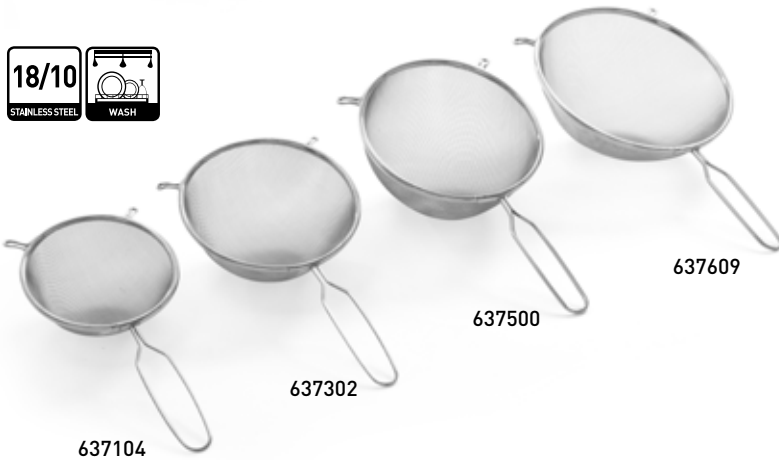
SIEVE, DOUBLE MESH
- Wooden handle
- Reinforcing bracket

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



647509

647516

CONICAL STRAINER, WIRE MESH

- Fine wire mesh with wire handle



code	mm
647516	ø160x355
647509	ø180x395

NEW!



647561

647554

CONICAL STRAINER, HALF WIRE MESH

- Fine wire mesh



code	mm
647554	ø200
647561	ø245



556719



547502

547304



CONICAL STRAINER

code	mm
547304	ø185x350
547502	ø235x395

CLOTH STRAINER

- Linen
- Washable at up to 95°C

code	-	mm
556719	1 on card	700x700



647592

NEW!

VEGETABLE STRAINER

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



code	mm
647592	ø200x390



515501



VEGETABLE STRAINER

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

code	mm
515501	ø200

SALAD SPINNER



222560

222553



SALAD SPINNER

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

code	liter	mm
222553	12	Ø330x(H)430
222560	25	Ø440x(H)520



222485



SALAD SPINNER

- Ideal for drying vegetables and fruit after washing
- Removable polypropylene inner basket
- Lid made of polypropylene
- Bowl made of SAN

code	liter	mm
222485	4,5	Ø260x220



DISPENSER BOTTLE



bestseller!



DISPENSER BOTTLES

- The cap helps the sauce stay fresh and maintains hygiene

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

DISPENSER BOTTLE SETS

- The cap helps the sauce stay fresh and maintains hygiene

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

MUSTARD AND KETCHUP BOTTLES

- Bottles with an oval cross-section, easy to squeeze
- Bottom tapers outwards for a round stable footing
- Large capacity

code	liter	colour	mm
558218	0,6	ochre	Ø83x194
558225	1,1	ochre	Ø97x255
558232	0,6	red	Ø83x194
558249	1,1	red	Ø97x255





551806



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

CONFECTIONERY FUNNEL

- Ergonomic handle made of polypropylene
- Design of stop valve ensures a tight seal
- Wire stand and dripping dish
- Designed for dosing sauces of various consistencies, mayonnaise, creams, liquid chocolate and decorating of dishes and confectionery

code	liter	mm
551806	1,5	Ø190x(H)220



CAKE RING

- Perfect for shaping of cakes and dishes

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



512104

512302



● 512 302



624302

WATER KETTLE - WITH LID
- Hard bakelite handle



code	liter	mm
624302	6,5	Ø260



516706

BUCKET WITH REINFORCED BASE
- Graduated



code	capacity (l)	mm
516706	12,0	Ø290x(H)305



518700

FUNNEL



code	mm
518700	Ø120



462904

OIL JUG
- With semi-hinged lid



code	liter	mm
462904	0,3	Ø70x(H)115

SC00PS

bestseller!



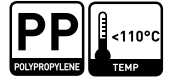
567104



567302



567500



MEASURING JUG POLYPROPYLENE

code	liter	mm
● 567104	0,5	Ø90x(H)140
567203	1,0	Ø110x(H)170
● 567302	2,0	Ø140x(H)215
567401	3,0	Ø160x(H)240
● 567500	5,0	Ø190x(H)270



516102

516201

516300

MEASURING JUG STAINLESS STEEL

- Heavy duty



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



521304



521502



SCOOP ALUMINIUM

code	packed per	liter	length (mm)
521205		0,125	180
521229	2	0,125	180
● 521304		0,2	210
521328	2	0,2	210
521403		0,3	250
● 521502		0,5	265
521526	2	0,5	265
521601		0,65	310
521809	2		400



562000

562017



SCOOP POLYETHYLENE

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

SCALE

- Including Ø 200 mm bowl

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



PRECISION SCALE

- Weighs up to 1000g with gradation of ±0,1g
- With tare function
- Seamless stainless steel surface
- Powered by 4 AA batteries, not included

code	mm	range	gradation
580103	253x200x(H)53	1 kg	0,1 g



KITCHEN SCALE

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

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

DIGITAL SCALE

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

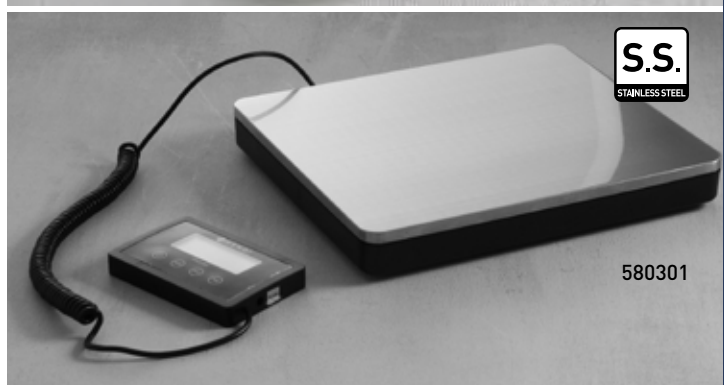
code	mm	range	gradation
580004	170x215x(H)55	5 kg	1 g



LARGE DIGITAL SCALE

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

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



THERMOMETERS



DIGITAL THERMOMETER - INFRARED

- Fluke Food Pro Plus
- With certificate of calibration.
- Measuring range from -35°C to +275°C.
- Probe measuring range from -40°C to +200°C.
- May be recalibrated.
- Temperature scan by means of infrared or foldable probe.
- Fitted with a timer - protection bag and 9V battery included.

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

DIGITAL THERMOMETER - INFRARED

- Fluke Food Pro
- Measuring range from -30° to +205°C
- Calibratable
- Monitoring scan once ON-button activated
- Battery included

code	mm	range
271452	150x30x(H)50	-30/205°C

INFRARED THERMOMETER

- Laser pointer for accurate target aiming.
- Temperature range -32°C to 300°C.
- Unit of measurement °C or °F.
- Gradation 0,1° ; accuracy ±1,5°C/±1,5%.
- Distance spot ratio 12:1.
- Lock mode - for continuous monitoring of temperatures.
- Turns off automatically.
- Battery included.

code	mm	range
271148	37x70x(H)150	-32/300°C

DIGITAL THERMOMETER WITH PROBE

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

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

INFRARED THERMOMETER WITH PROBE

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

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



271407



271131



THERMOMETER WITH FOLDABLE PROBE

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

code	mm	range
271308	150	-50/300°C



271308

DIGITAL POCKET THERMOMETER

- Temperature range -40°C to 200°C.
- Unit of measurement °C or °F.
- Gradation 0,1°C.
- Hold function - saves momentary temperature.
- 105 mm stainless steel probe.
- Turns off automatically.
- With probe cover.
- Battery included.

code	mm	range
271209	20x150	-40/200°C



271209

DIGITAL THERMOMETER

- Waterproof.
- Temperature range -50°C to 300°C.
- Unit of measurement °C or °F.
- 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 mins.
- Battery included.

code	mm	range
271162	50x290	-50/300°C



271162

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	mm	range
271216	Ø44,5x140	0/100°C



271346

ROASTING THERMOMETER/TIMER

- With timer function.
- Temperature range from 0°C to 300°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	mm	range
271346	65x70x(H)17	0 - 300 °C

THERMOMETERS



S.S.
STAINLESS STEEL

bestseller!



S.S.
STAINLESS STEEL

UNIVERSAL OVEN THERMOMETER

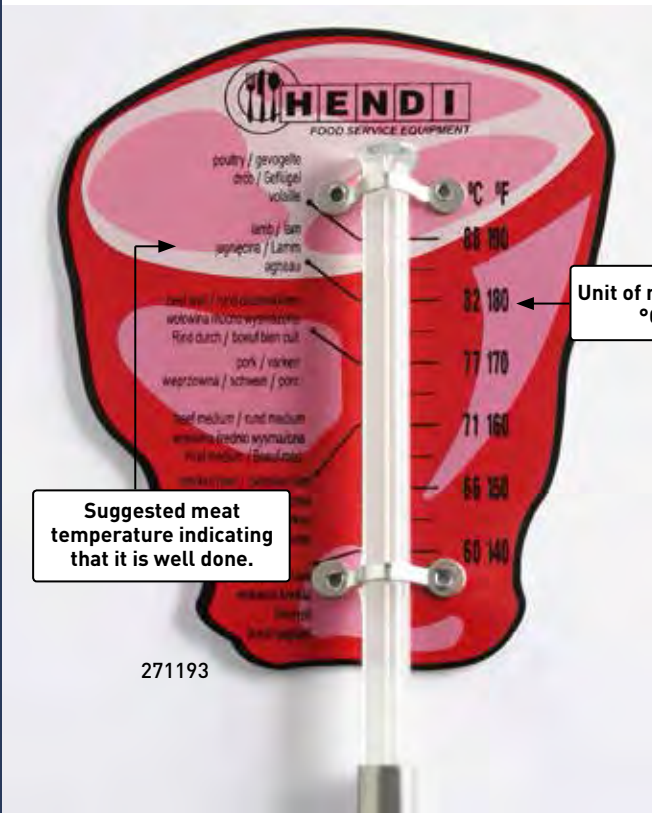
- Temperature range from 50°C to 300 °C.
- Gradation 10°C.
- Stainless steel housing with special hook and support.
- Easy to read.

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

REFRIGERATOR THERMOMETER

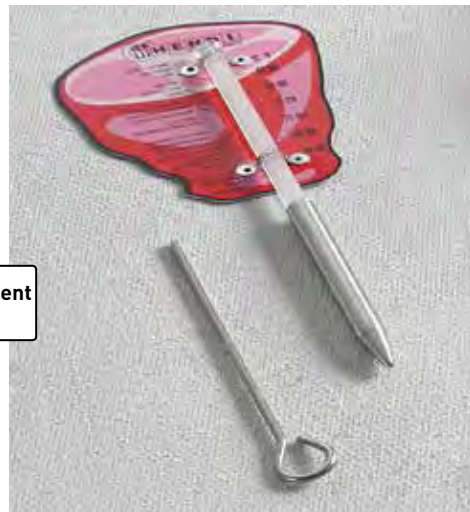
- Temperature range from -50°C to +25°C.
- Gradation 2,5°C.
- Stainless steel housing with special hook and support.
- Easy to read.

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



Suggested meat temperature indicating that it is well done.

Unit of measurement °C or °F.



MEAT THERMOMETER

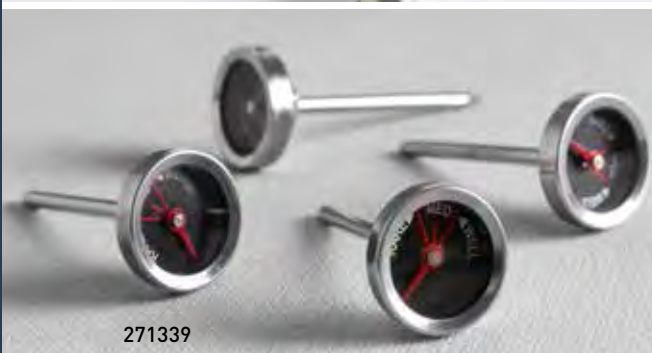
- Temperature range from 60°C to 88°C.
- Gradation 10°F.
- 70 mm stainless steel probe.
- Insert probe completely to prevent failure.
- Easy to read.
- For perfect roasting results.

code	mm	range
271193	85x(H)175	60/88°C

STEAK THERMOMETER

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

code	mm
271339	4 on blister card Ø25



TIMERS

DIGITAL KITCHEN TIMER

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



code	mm
271155	67x(H)67



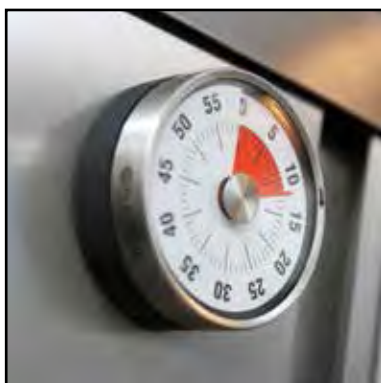
271155

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



582015

DIGITAL KITCHEN TIMER

code	mm
582022	65x70x(H)17



582022



588017



588024



CREAM WHIPPER PROFI LINE

- Makes delicious whipped cream, mousses, desserts, cold foams and sauces easily
- Perfect for garnishing cappuccinos, coffees, shakes and ice cream
- Suitable for dispensing warm creams and sauces up to 70°C
- Keeps contents fresh for up to 14 days in the refrigerator
- Includes 2 stainless steel, 1 polypropylene nozzle 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	

589205





588376



588369



588031

CREAM WHIPPER KITCHEN LINE

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



bestseller!

588208



588215



586907

**UNIVERSAL FOR ALL WHIPPED CREAM MAKERS****CREAM WHIPPER CHARGERS**

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

code	packed per
588208	10 in box
588215	24 in box
586907	50 in box





DARIOLE MOLDS
- Set of 3 pieces



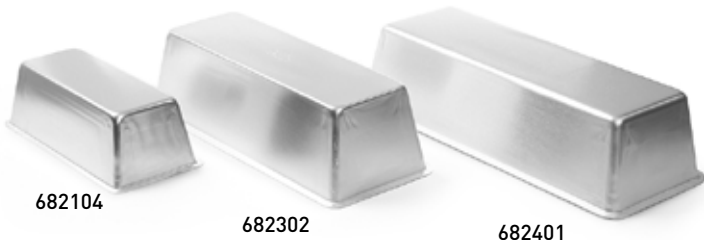
code	mm
518519	Ø60x(H)45
518533	Ø85x(H)50



PÂTÉ MOULD WITH LID



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



CAKE MOULD
- Rectangular



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



BABA MOULD



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



PUDDING MOULD
- High model



code	mm
683507	Ø 60x(H)55



PASTRY MOULD
- Floral design



code	mm
683705	Ø 80x(H)35



673409



674406

PASTRY CUTTER SET
- 14-piece set, round model



code	-	mm
● 673409	with plain edge	Ø 21-112
673416	with plain edge, on card	Ø 21-112
● 674406	with serrated edge	Ø 20-100
674413	with serrated edge, on card	Ø 20-100



675106

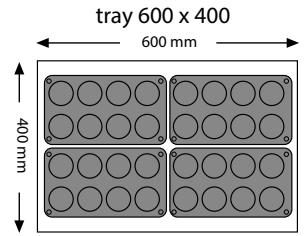
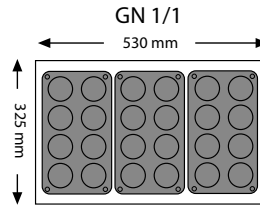
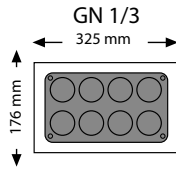
PASTRY CUTTER SET
- 6-piece set



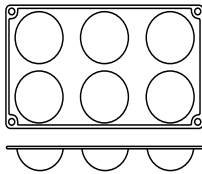
code	-	mm
● 675106	star	Ø 45-90
675113	star, on card	Ø 45-90

SILICONE BAKING MOULDS

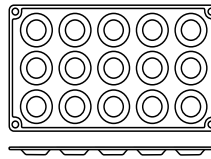
- Made of 100% non-stick silicone coating



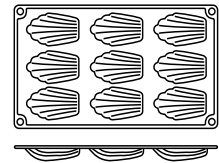
676202



676509



676707



SEMI-SPHERE

code	mm	per mould
676202	Ø 70x32(H)	6

TARTELETTE

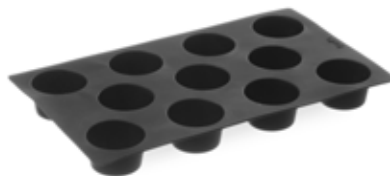
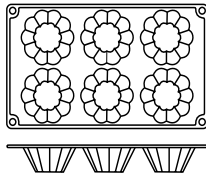
code	mm	per mould
676509	Ø 50x17(H)	15

MADELEINES

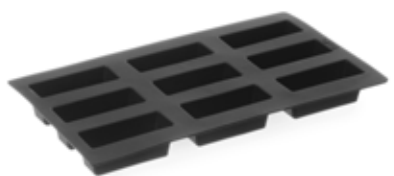
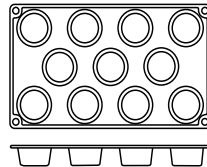
code	mm	per mould
676707	70x47x17(H)	9



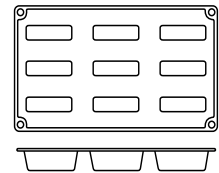
676806



676905



677001



BRIOCLETTE

code	mm	per mould
676806	Ø 80x40(H)	6

MINI-MUFFINS

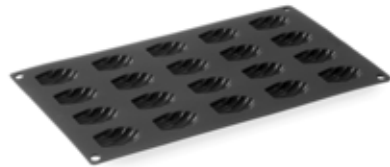
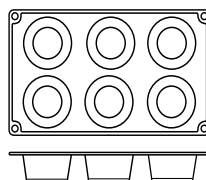
code	mm	per mould
676905	Ø 53x30(H)	11

MINI-CAKE

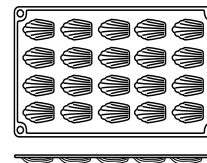
code	mm	per mould
677001	80x30x33(H)	9



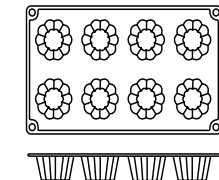
677209



677308



677506



MUFFINS

code	mm	per mould
677209	Ø 69x40(H)	6

MINI-MADELEINES

code	mm	per mould
677308	42x29x11(H)	20

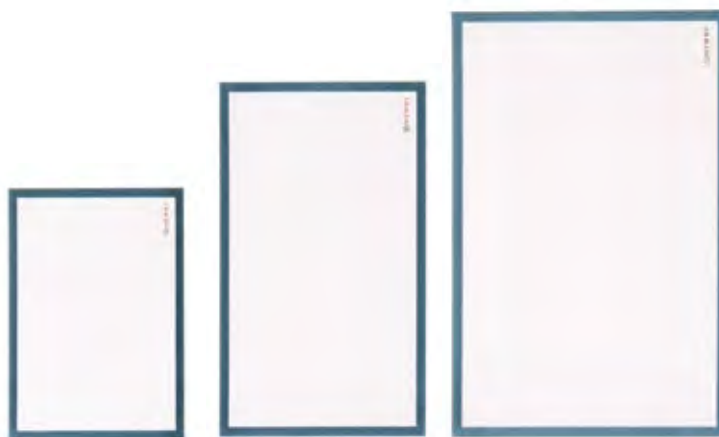
CANNELE BORDELAIS

code	mm	per mould
677506	Ø 54x48(H)	8



BAKING MAT NON-STICK SILICONE

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



677834

677810

677827



BUTTER AND FAT BRUSH FLAT

- With wooden handle



code		mm
● 515204	-	25x204
515228	2 on card	25x204
● 515303	-	37x207
515327	2 on card	25x204 + 37x207



BUTTER AND FAT BRUSH FLAT SILICONE

- With polypropylene handle



code	mm
515358	35x235
515365	50x235



572719

572016

572313



ICE CREAM SCOOP KITCHEN LINE

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



759264

759233

759240



ICE CREAM SCOOP PROFI LINE

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



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
755129	1/65	Ø 38
755136	1/70	Ø 35
● 755143	1/100	Ø 30



755297

755273

755259

ICE CREAM SCOOP STÖCKEL - OVAL

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

stöckel

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
755402	1/45	Ø 44
755419	1/50	Ø 43
● 755426	1/55	Ø 41
755433	1/60	Ø 40
755440	1/65	Ø 38
755457	1/70	Ø 35
● 755464	1/100	Ø 30



18/10
STAINLESS STEEL

NEW!



755808



755815



755822



755839

ICE CREAM SPATULAS WITH TRITAN GRIP

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





759301

ICE CREAM DIPPER KITCHEN LINE

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

code	-	liter	mm
759301	on card	1/30	Ø49x225



759400

ICE CREAM DIPPER PROFI LINE

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

code	-	liter	mm
759400	on card	1/30	Ø49x225

stöckel



ICE CREAM DIPPER STÖCKEL

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

ICE CREAM DIPPER STÖCKEL

- With ceramic coating and extra long handle

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

ICE CREAM DIPPER STÖCKEL

- With extra long handle

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



bestseller!



755730

802038



ICE CREAM CONES STAND

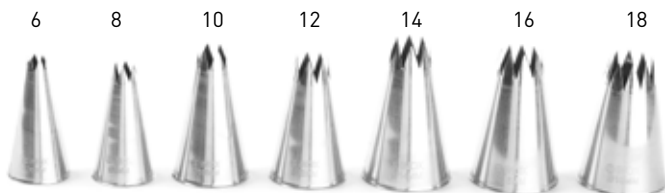
- Fits 3 cones

code	mm
755730	200x95x(H)85

ICE CREAM CONTAINER

- 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



551714



ICING TUBES - SERRATED

code	-	mm
551714	7 on card	Ø 6-8-10-12-14-16-18

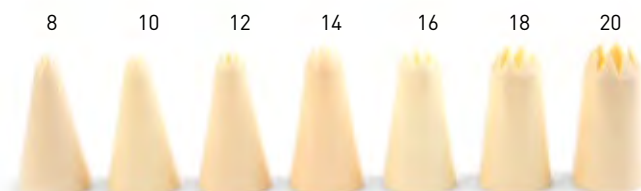


551615



ICING TUBES - SMOOTH

code	-	mm
551615	7 on card	Ø 4-6-8-10-12-14-16

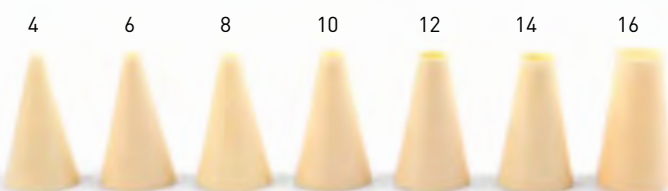


551110



ICING TUBES - SERRATED

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



551011



ICING TUBES - SMOOTH

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



551400



ICING TUBES - ASSORTED

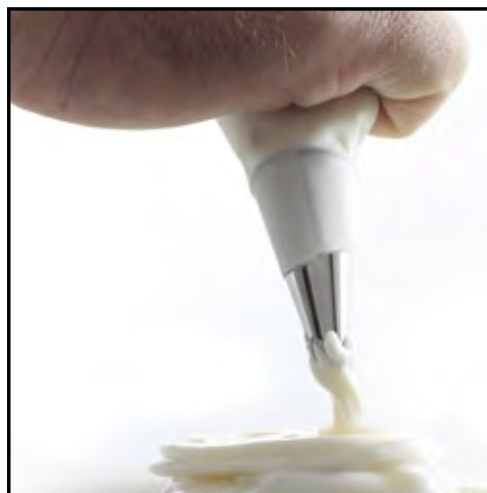
code	-	mm
551400	12 in box	Ø 6-8-10-12



PASTRY BAG

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

code	-	mm
550120	2 on card	300
550229	2 on card	350
550328	2 on card	400
550427	2 on card	450
550526	2 on card	500
550724	2 on card	600



bestseller!

557105



PASTRY BAG

- Disposable
- Meets hygienic HACCP standards
- Material thickness 90 micron
- Roll of 100 in box



code	-	mm
557105	transparent	550x290



DOUGH CUTTER & SCRAPER

553404



DOUGH CUTTER



code	mm
553404	150x110



855751



DOUGH CUTTER

- Stainless steel with polypropylene handle



code	mm
855751	150x110

554432



DOUGH SCRAPER
- Trapezoidal



code	-	mm
554432	3 on card	216x128

554364



DOUGH SCRAPER
- Rectangular



code	-	mm
554364	6 on card	120x96

554166

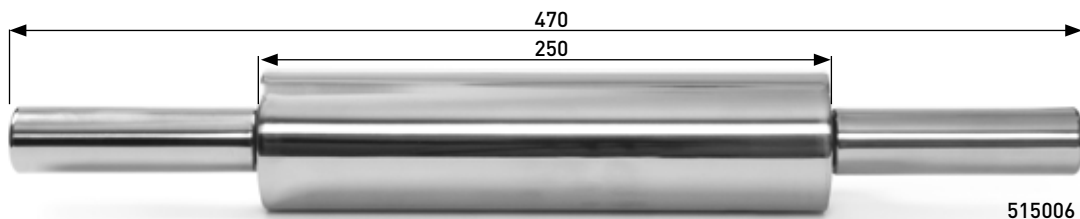


DOUGH SCRAPER
- Semi-circular



code	-	mm
554166	6 on card	120x88



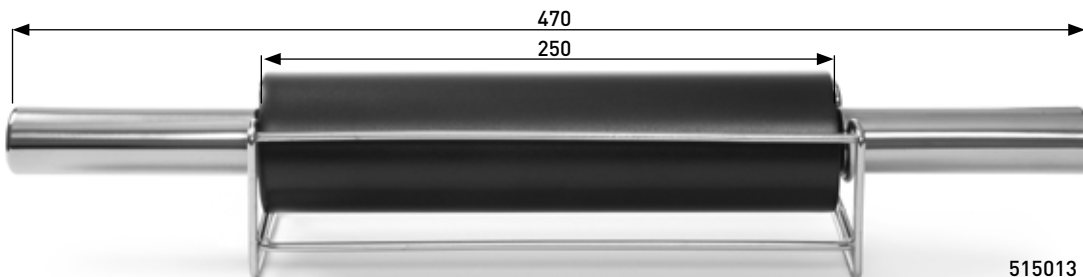


515006

ROLLING PIN
- With slide bearings



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



515013

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



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



515020

WOODEN ROLLING PIN
- With slide bearings



code	mm	weight (kg)
515020	∅75x380/590	1,6

GAS CANISTER

- With various filling nozzles

code	-	ml
199046	set of 4 pcs	200

CRÈME-BRÛLÉE BURNER

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

code	mm
198209	140x485(H)



199046

198209





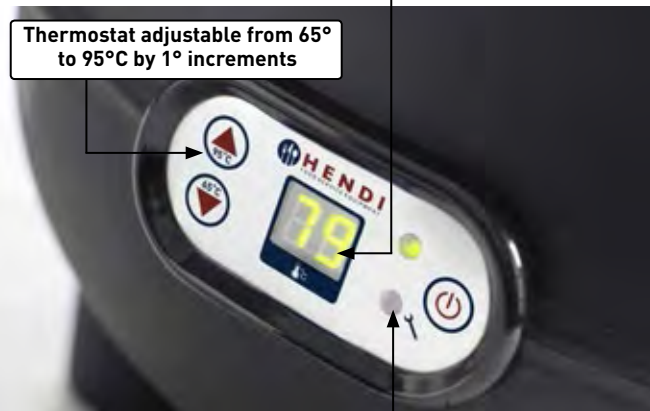
bestseller!



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
- 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
- Ideal for buffets

code	liter	mm	V	W
860502	8	Ø370x(H)300	230	450



860083

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	mm	V	W
860083	8	Ø340x(H)360	230	435



860304

SOUP KETTLE

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

code	liter	mm	V	W
860304	8	Ø340x(H)360	230	435

BUFFET THERMO SERVER

- Ideal for buffets.
- No power supply needed.
- Keeps at serving temperature for up to 2 hours.
- Ideal for keeping warm soups, sauces, chocolate milk, as well for solid food like stews, sausages etc.
- Double wall structure with polyurethane insulation.
- Bottom profile fits table stand.

code	liter	mm
710807	7	Ø290x(H)280



Integrated removable thermometer with measuring range 0-100°C.



Polycarbonate lid with ladle recess.



With card holder for text integrated in base.

710807



204825

CHAFING DISH ELECTRIC GN 1/1

- Model Tellano
- GN 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	mm	V	W
204825	9,0	573x348x(H)284	230	900



204900

CHAFING DISH ELECTRIC GASTRONORM 1/1

- Model Pollina.
- 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	mm	V	W
204900	9,0	615x355x(H)280	230	800



204832

CHAFING DISH ELECTRIC - ROUND

- Model 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	mm	V	W
204832	6,8	Ø405 x(H)248	230	500



239902

CHAFING DISH ELECTRIC - ROUND

- Model 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	mm	V	W
239902	6,8	Ø400x(H)250	230	1000

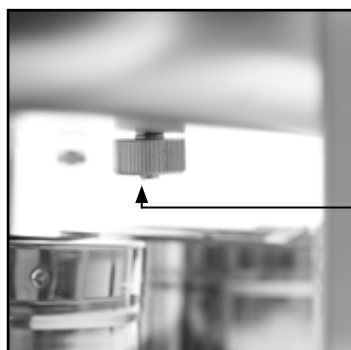
CHAFING DISHES

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



470206

bestseller!



S.S. **18/0**
STAINLESS STEEL STAINLESS STEEL

ROLLTOP-CHAFING DISH GASTRONORM 1/1

- Model Rental-Top
- Solid base with high-gloss polished roll top lid (18/0)
- Including 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

code	liter	mm
470206	9	590x340x(H)400



470008

S.S.
STAINLESS STEEL

CHAFING DISH GASTRONORM 1/1

- Model Rental
- Solid base with high-gloss polished lid stand
- Including 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

code	liter	mm
470008	9	590x340x(H)355



471005

bestseller!

S.S. **18/0**
STAINLESS STEEL STAINLESS STEEL

CHAFING DISH GASTRONORM 1/1

- Model Fiora
- Stackable frame with high-gloss polished lid and lid stand
- Including two chafing dish fuel holders and stainless steel food pan 65 mm deep
- Suitable for Gastronorm pans of up to 100 mm deep



code	liter	mm
471005	9	585x385x(H)315

S.S. **18/0**
STAINLESS STEEL STAINLESS STEEL

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



471050

2 x

3 x

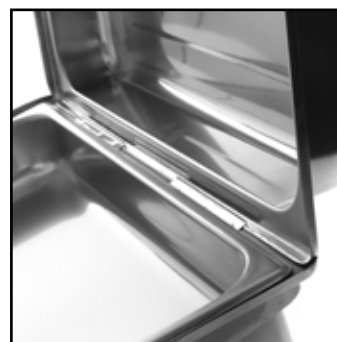


475904

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.

18/0
STAINLESS STEEL



code	-	liter	mm
● 475904		9	620x350x(H)310
472613	2 pcs. in box	9	620x350x(H)310

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.

18/0
STAINLESS STEEL



475201

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

S.S. **18/0**
STAINLESS STEEL STAINLESS STEEL



472507

SOUP CHAFING DISH

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

code	liter	mm
472507	10	Ø370x(H)325

S.S. **18/0**
STAINLESS STEEL STAINLESS STEEL



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

S.S.
STAINLESS STEEL



470909

CONVERSION FOR 2 BAIN-MARIE PANS

- Fits all GN 1/1 types chafing dishes

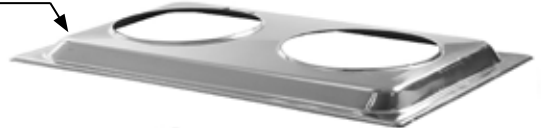
code	conversion	liter	mm
470930	-	-	530x325
470909	Bain marie pan	4,2	Ø220x(H)190

470 909

470 909



470 930



S.S.
STAINLESS STEEL



470930



NEW! 18/10
STAINLESS STEEL



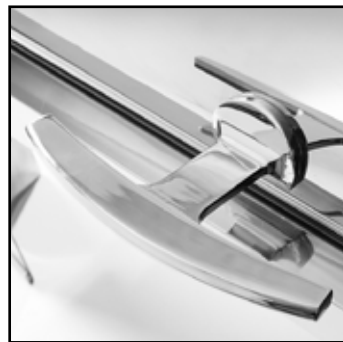
470336



Dripless system: appropriately contoured cover preventing condensation dripping onto the table.



Condensation is discharged to a water container



ROLLTOP - CHAFING DISH GASTRONORM GN 1/1 DRIPLESS

- High-class buffet chafing dish
- Extra quiet opening mechanism
- Roll-top cover retractable to 180°
- Set includes two fuel can holders and a GN 1/1
 - 65 mm food pan
- 18/10 highly polished stainless steel
- Steel frame 2.2 mm, cover 1.2 mm

code	-	liter	mm
470336	GN 1/1	9,0	660x490x(H)460



CHAFING DISHES PROFI LINE

18/10
STAINLESS STEEL

NEW!



470329

CHAFING DISH FOUR SOUPS - 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.
- 18/10 highly polished stainless steel.
- Steel frame 2.8 mm, cover and housing 1.2 mm.

code	liter	mm
470329	11,0	405x480x(H)460

18/10
STAINLESS STEEL

NEW!



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.
- 18/10 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	9,0	660x490x(H)460

18/10
STAINLESS STEEL

NEW!



470312

ROLLTOP-CHAFING DISH - ROUND

- Elegant buffet chafing dish
- Patented extra quiet opening mechanism
- Roll-top cover retractable to 180°
- Set includes one fuel can holder and food pan (\varnothing 390x(H)60 mm)
- 18/10 highly polished stainless steel
- Steel frame 2.3 mm, cover 1.2 mm

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

PORCELAIN CONTAINER FOR ROUND CHAFING DISHES

- For chafing dish 470312

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

STAINLESS STEEL CONTAINER FOR ROUND CHAFING DISHES

- For round chafing dish 470312

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



470350



470367



809709



With safety switch

CHAFING DISH HEATER FOR UNDERNEATH WATER PAN

- For chafing dish GN 1/1

kod		mm	V	W
809709	Element only	200x320	230	400
809754	Set waterpan & element	560x350x(H)115	230	400
809716	Water pan with bolts			



809600

CHAFING DISH HEATER

- For use as an alternative to conventional fuel holder
- Only suitable for chafing dishes with a flat bottom
- Extremely suitable for chafing dishes without preparation for electrical elements
- Specifically suitable for Hendi chafing dishes with item number 470008, 475201, 470206 and 471005

kod	mm	V	W
809600	Ø130x(H)100	230	500

DISHWARMER

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.

bestseller!



193310

CHAFING DISH FUEL BLAZE

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

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



194355

CHAFING DISH FUEL TIN

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

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

CHAFING DISH FUEL

bestseller!



190401



195505

195109

CHAFING DISH FUEL BUCKET

- Bucket 4 kilos

code	order unit
190401	4

CHAFING DISH FUEL CAN

- 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
195604	280 mm



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

● FLAME QUALITY

- Adjustable wick length
- Equal flame temperature and height during the whole burning process

● SAFETY

- HENDI liquid fuel with wick, contains 100% diethylene glycol
- Burns up completely
- Soot and odour free

Due to the special cap, it is possible

To use the same can several times

And transport and store safely

bestseller!



193761

Burns ± 4 hours



193938

Burns ± 6 hours



Adjustable wick length



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



Use the same can several times

LIQUID FUEL WITH WICK

code	burns ±	order unit	g	packed per
● 193938	6 hours	1	200	24 in box
193716	6 hours	4	200	6 in tray
193952	4 hours	1	145	24 in box
● 193761	4 hours	4	145	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
721308	0,06	Ø70x285
720509	0,12	Ø90x315



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	0,12	Ø90x335

SKIMMER

code	mm
529201	345

CARVING FORK

code	mm
529102	345

SLOTTED SPATULA

code	mm
529409	355

SERVING SPOON

code	mm
529300	350



722107

SPOON HOLDER

code	mm
722107	Ø120x240

LADLES AND SERVING SPOONS, HEAT RESISTANT



SALAD CUTLERY

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

SAUCE SPOON

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

SALAD SPOONS



SALAD SPOON

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

SALAD SPOON

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

SERVING TONGS



SERVING TONGS

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



SALAD TONGS

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



CAKE TONGS
- Decorative tongs

code	length (mm)
171615	220



PASTRY TONG

code	length (mm)
523018	215



SALAD TONGS

code	length (mm)
523315	212



SPAGHETTI TONGS

code	length (mm)
523216	200



424186

ROLLTOP DISPLAY COOLED - GASTRONORM 1/1

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

code		mm
424186	set	555x357x(H)175
424193	Cooling element for use with cooling tray 424186	510x300



424193





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



424155

THERMO-TRAY RECTANGULAR

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

code	mm
424155	430x290x(H)150

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866009



ROLLTOP PRESENTATION COVER

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



ROLL TOP DISPLAY

- ABS plastic with transparent SAN plastic rolltop cover

code	mm
871706	465x310x(H)190



871706



ROLL TOP DISPLAY

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

code	mm
871713	465x310x(H)410



871713



ROLLTOP PRESENTATION COVER

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



427415



424001

ROLL TOP SET

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

code	-	mm
424001		Ø380x(H)240
427514	Top cover only	Ø380x(H)240



980101

CAKE PLATE WITH COVER

- With SAN cover
- Stainless steel tray

code	-	mm
980101		Ø300x(H)110



523827



523834

CAKE PLATE ROTATABLE

- Stainless steel base
- Polystyrene cover sold separately

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



CAKE SERVER

- With polypropylene handle

code	-	mm
523902		260x60



CAKE SCOOP/CUTTER

- With black polypropylene handle
- With cutting sides

code	-	mm
523957		280x75



523902



523957

SERVING STANDS



429914



428269

TIERED STAND

- With 3 trays

code	mm
429914	Ø 268-220-166x(H)320

TIERED STAND

- 2 layers

code	mm
428269	Ø 130-100x(H)160



425466

425473



SERVING STAND FOR PLATES

- For 3 plates

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



480519



480502

SEA FOOD TRAY STAND

- With two serving trays.

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



THERMO DISPENSER

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

code	liter	mm
445884	3	Ø168x(H)456



445884

DISPENSERS AND JUGS



425299

JUICE DISPENSER

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



code	liter	mm
425299	8,0	260x360x(H)560



425190

NEW!

JUICE DISPENSER

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



code	liter	mm
425190	5,0	280x220x(H)510



425343

MILK DISPENSER - 10,5 L

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



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



557402

NEW!

MULTI DISPENSER

- Ideal for buffets and kitchen
- Suitable for dry foods only
- Stainless steel stand
- Entirely plastic 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	2,0	Ø120x(H)250



567906

WATER JUG

- Pitcher polycarbonate



code	liter	mm
567906	1,8	Ø135x(H)200



425121

ICE TUBE PITCHER

- Pear shaped model of scratch resistant clear plastic with lid
- Fitted with ice cube tube for cooling



code	liter	mm
425121	3,0	Ø150x(H)290

CARAFE

- Cover with pourer



code	liter	mm
425763	1,0	Ø92x(H)245



425763

CHOCOLATE FOUNTAIN



NEW!



274101

CHOCOLATE FOUNTAIN

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

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



PRESENTATION TRAYS AND BOWLS



422700



422601



422502

SALAD BOWL

- Double-walled.

code	øxH mm
422502	160x75
422601	200x90
422700	240x110



566909

SALAD BOWL

- Transparent blue

code	øxH mm
566909	325x100

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, including chrome-plated rack



code	mm
561201	360x280x(H)90



426951

BREAD BASKET WITH ROLL TOP COVER

- Round

- Break resistant

- With stainless-steel wire frame

- Including polycarbonate rolltop cover



code	mm
426951	Ø400x(H)100



561003

BREAD BASKET

- Oval



code	mm
561003	380x270x(H)90



561102



561003



426951



561201

MELAMINE BUFFET DISPLAY STANDS

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



561911



561928



561935

BUFFET DISPLAY STANDS

code	size	-
561911	3 x Gastronorm 1/3	
561850	GN 1/3 - 325x176	Container only

BUFFET DISPLAY STANDS

code	size	-
561928	3 x Gastronorm 1/6	
561898	GN 1/6 - 176x162	Container only

BUFFET DISPLAY STANDS

code	size	-
561935	3 x 1 L (ø120x(H)110 mm)	
561942	ø120x(H)110	Container only



MELAMINE

- Hygienic and shock resistant
- Light weight



561607

TABLET GN 1/1

code	mm
561607	530x325x(H)20



PLATTER RECTANGULAR

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



PLATE SQUARE

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



561645

561652

BUFFET DISH OVAL

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



561591

PASTA BOWL ROUND

code	mm
561591	Ø380x(H)90

PORCELAIN

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



783009



783016

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



783023



783047

GASTRONORM PAN GN 1/3

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

GASTRONORM TRAY

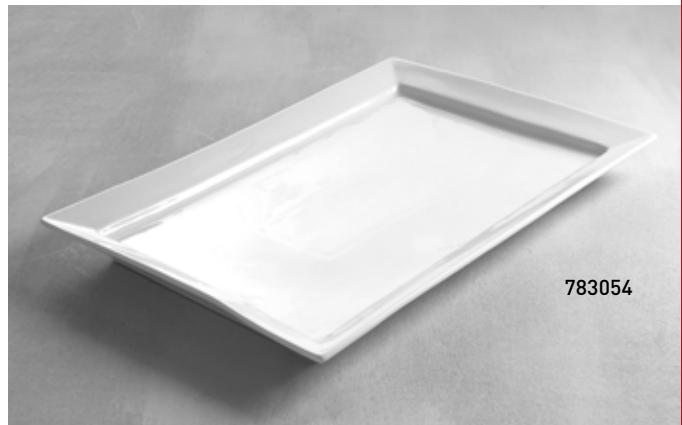
code	-	mm
783047	GN 1/2	325x265x(H)20





TRAY RECTANGULAR

code	mm
783054	570x390



783054

BUFFET DISH OVAL

code	mm
783207	458x322x(H)32



783207

JAPANESE TRAY

code	mm
783504	460x250x(H)50



783504



785003



785010



785027



785034

DRESSING POT

code	ml
785003	1800
785010	1000
785027	500
785034	125



TRAY STAINLESS STEEL



436103

SERVING TRAY GN 1/1

- Mirror with matt rim



code	mm
436103	530x325x(H)17



436103

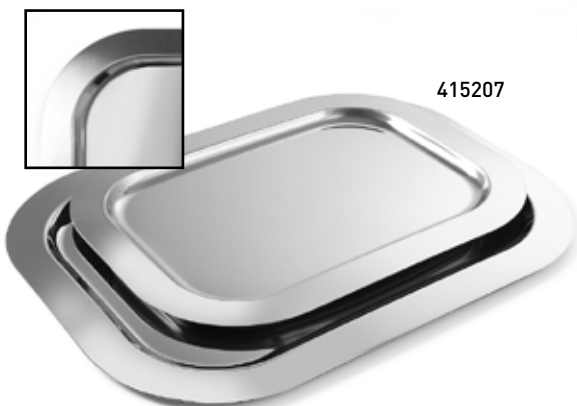


427002

CATERING TRAY GN 1/1



code	mm
427002	530x325x(H)15



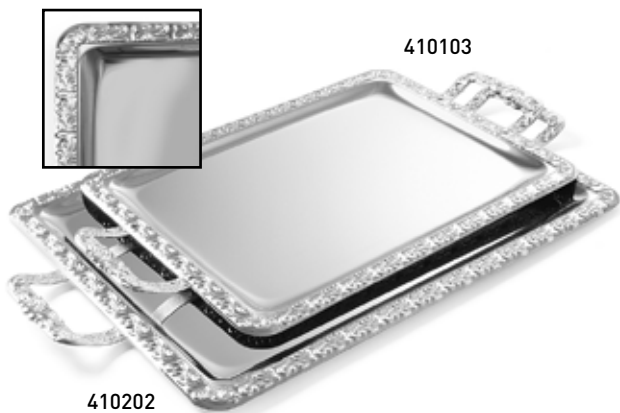
415207

415405

CATERING TRAY



code	mm
415207	420x310
415405	500x380



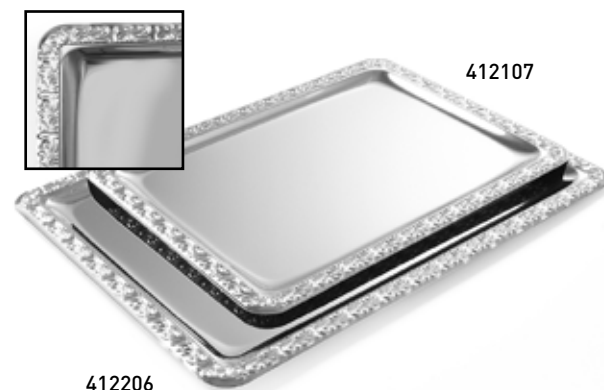
410103

410202

TRAY RECTANGULAR WITH GRIPS



code	mm
410103	520x310
410202	600x360



412107

412206

TRAY RECTANGULAR



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

SERVING DISH OVAL



code	mm
404003	190x140
404102	250x180
404201	300x220
404300	350x220
404409	400x260
404508	450x290
404607	500x350
404706	550x370



SERVING TRAY

- Brushed



code	mm
480205	Ø300
● 480304	Ø350
● 480403	Ø400



PARTY TRAY



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



496206



496107



496305



466131



466124



466117



466087



466070

CANDLEHOLDER 5 ARMS

- Self-assembly
- Candles not included



code	height (mm)
466070	380
466087	520
466117	780
466124	960
466131	1200



198124

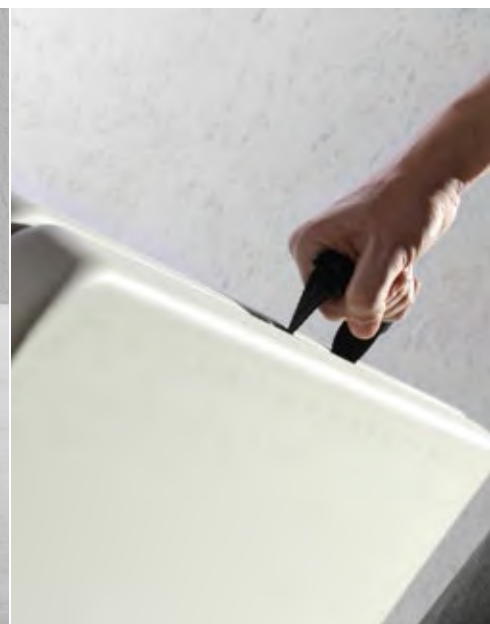
GAS LIGHTER

- Refillable
- Supplied empty

code	-	mm
198124	2 per card	230



810910



BUFFET TABLE

- Foldable to suitcase model for easy transporting and storage

code	mm
810910	1830x740x(H)760

CUTLERY TRAYS

CUTLERY TRAY

- 4 sections
- GN 1/1

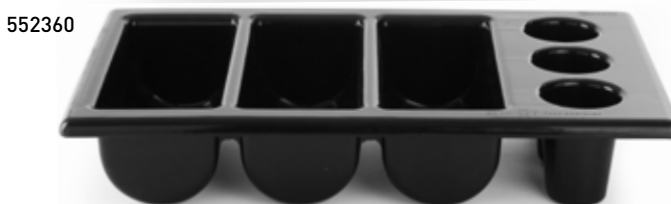
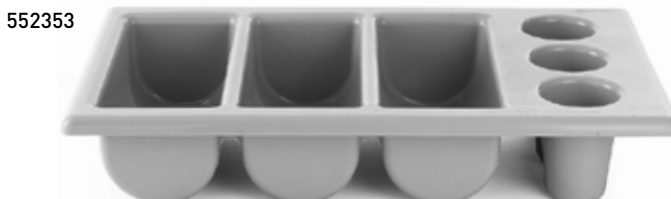
code	colour	mm
552315	black	530x325x(H)100
552308	grey	530x325x(H)100



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



552254

CUTLERY TRAY WITH STAND

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



code	-	colour
552254	4 sections	grey



552261

CUTLERY TRAY WITH STAND

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



code	-	colour
552261	6 sections	grey

CUTLERY BASKET



code	mm
871201	Ø97x(H)137

CUTLERY BASKET



code	mm
552490	Ø97x(H)137



552407

CUTLERY BASKET HOLDER

- For 4 baskets
- Baskets not included



code	mm
552407	255x295x(H)215



871201



552490

FAST FOOD TRAYS

bestseller!

878927



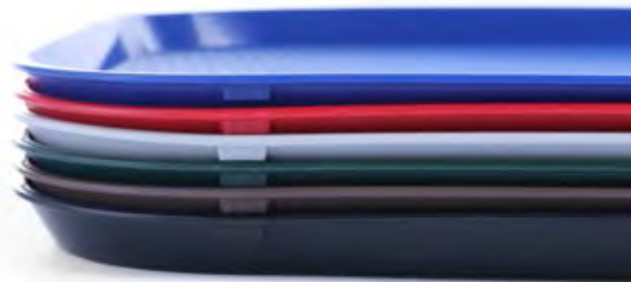
878828

FAST FOOD TRAYS

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

FAST FOOD TRAYS

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



GRANITE FORM

bestseller! **FG**
FIBREGLASS

SERVING TRAYS



876619



SERVING TRAY RECTANGULAR

- 'Granite' colour pattern

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



GN 1/2



GN 1/1

STAINLESS STEEL

BEER TRAY



code	mm
480106	Ø320x(H)47



480106

COFFEE TRAY OVAL

- Satin finish



code	mm
405000	200x140
405208	265x195
405307	285x220



COFFEE TRAY - DECORATED

- Chrome-plated/nickel-plated iron



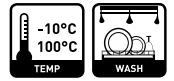
code	mm
421291	310x230



421291

WOOD FORM

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



507216

SERVING TRAY WOOD FORM

- Rectangular

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



507865

SERVING TRAY WOOD FORM

- Round, with low rim

code	mm
507865	Ø380



507933

SERVING TRAY WOOD FORM

- Oval

code	mm
507568	200x265
507964	230x160
● 507933	290x210



507711

SERVING TRAY WOOD FORM

- Round, with high rim

code	mm
● 507711	Ø320x(H)35
507766	Ø360x(H)30
507773	Ø420x(H)30

FIBREGLASS

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



508626

SERVING TRAY RECTANGULAR

- Black

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



508718

SERVING TRAY OVAL

- Black

code	mm
● 508718	160x230
508725	200x265
508732	210x290

SERVING TRAY ROUND

- Black

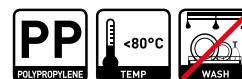
code	mm
508824	Ø280
● 508817	Ø350
508800	Ø400
508794	Ø460



508817

POLYPROPYLENE

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



878101

SERVING TRAY RECTANGULAR

- Black

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



878408

SERVING TRAY ROUND WITH HIGH RIM

- Black

code	mm
878606	Ø320
● 878408	Ø360

SERVING TRAY ROUND

- Black

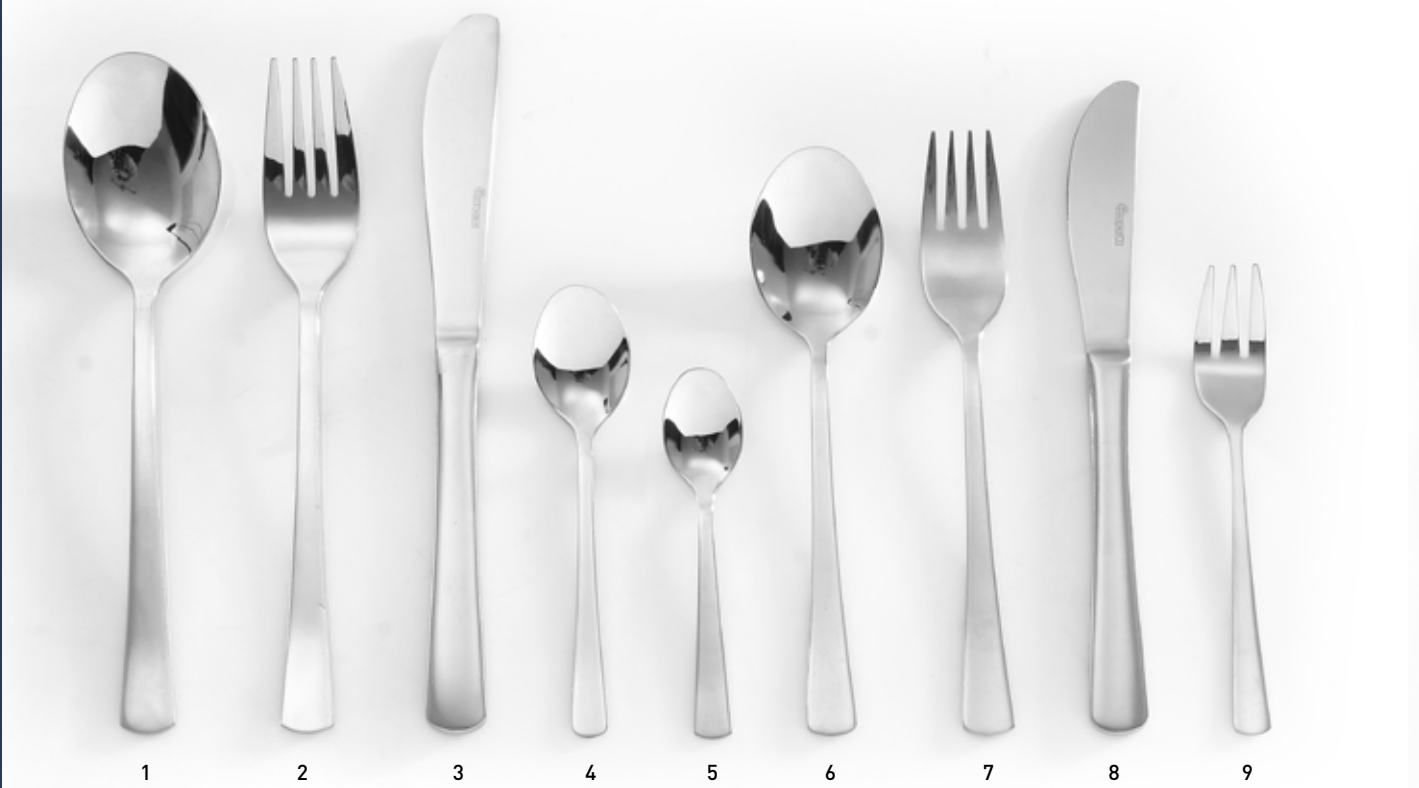
code	mm
878125	Ø280
878132	Ø360
● 878149	Ø410



878149

ROCK

- Hand polished
- Mirror finish



code	N°		-	length (mm)	code	N°		-	length (mm)
769034	1	Table spoon	set of 6	207	769065	6	Dessert spoon	set of 6	176
769027	2	Table fork	set of 6	205	769058	7	Dessert fork	set of 6	181
769010	3	Table knife	set of 6	227	769041	8	Dessert knife	set of 6	201
769089	4	Coffee spoon	set of 12	137	769072	9	Cake fork	set of 12	142
769096	5	Mocha spoon	set of 12	111					

BLUES

- Hand polished
- Mirror finish



1 2 3 4 5 6 7 8 9 10 11

code	N°			length (mm)	code	N°			length (mm)
768037	1	Table spoon	set of 6	204	768068	6	Dessert spoon	set of 6	179
768020	2	Table fork	set of 6	205	768051	7	Dessert fork	set of 6	178
768013	3	Table knife	set of 6	231	768044	8	Dessert knife	set of 6	210
768082	4	Coffee spoon	set of 12	139	768075	9	Cake fork	set of 12	145
768099	5	Mocha spoon	set of 12	119	768105	10	Fish fork	set of 6	180
					768112	11	Fish knife	set of 6	205

REGGAE

- Hand polished
- Mirror finish



1 2 3 4 5 6 7 8 9 10 11

code	N°	-	length (mm)	code	N°	-	length (mm)
767030	1	Table spoon	set of 6 204	767054	7	Dessert fork	set of 6 178
767023	2	Table fork	set of 6 205	767047	8	Dessert knife	set of 6 210
767016	3	Table knife	set of 6 231	767078	9	Cake fork	set of 12 145
767085	4	Coffee spoon	set of 12 139	767108	10	Fish fork	set of 6 180
767092	5	Mocha spoon	set of 12 119	767115	11	Fish knife	set of 6 205
767061	6	Dessert spoon	set of 6 179				

SOUL

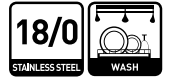
- Hand polished
- Mirror finish

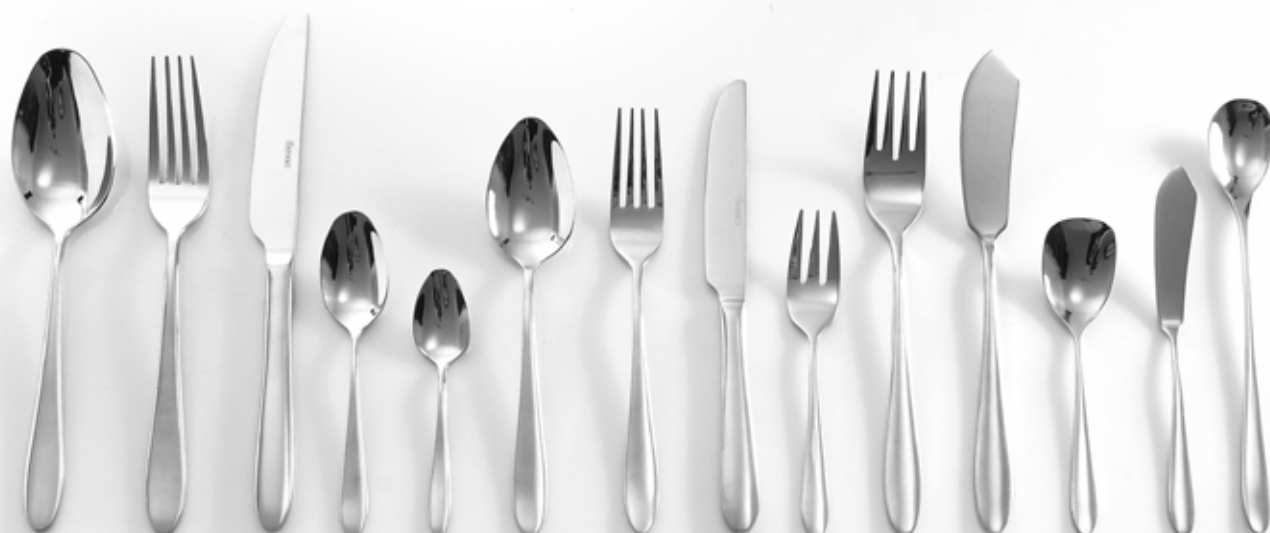


code	N°			length (mm)	code	N°			length (mm)
766033	1	Table spoon	set of 6	209	766057	7	Dessert fork	set of 6	182
766026	2	Table fork	set of 6	208	766040	8	Dessert knife	set of 6	195
766019	3	Table knife	set of 6	224	766071	9	Cake fork	set of 12	145
766088	4	Coffee spoon	set of 12	142	766101	10	Fish fork	set of 6	228
766095	5	Mocha spoon	set of 12	122	766118	11	Fish knife	set of 6	207
766064	6	Dessert spoon	set of 6	185					

JAZZ

- Hand polished
- Mirror finish





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

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

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



1 2 3 4 5 6 7 8 9 10

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

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

ECONOMIC

- Machine polished



1 2 3 4 5 6 7

code	Nº		-	length (mm)
764039	1	Table spoon	set of 12	198
764022	2	Table fork	set of 12	198
764015	3	Table knife	set of 12	214
764084	4	Coffee spoon	set of 24	138
764091	5	Mocha spoon	set of 24	115
764060	6	Dessert spoon	set of 12	190
764053	7	Dessert fork	set of 12	189



1 2 3 4 5 6

code	Nº		-	length (mm)
764046	1	Dessert knife	set of 12	205
764077	2	Cake fork	set of 24	148
764121	3	Ice spoon	set of 6	143
764138	4	Sorbet spoon	set of 12	214
764145	5	Cake scoop	set of 2	209
764305	6	Salad set	1+1	208

STEAK CUTLERY



STEAK FORK

- Stainless steel with ABS handle
- Set of 6

code	blade/knife length (mm)
781432	200

STEAK KNIFE

- Stainless steel with ABS handle
- Set of 6

code	blade/knife length (mm)
781449	215



SHELLFISH CUTLERY



402023

SNAIL DISH

- For 6 snails

code	-	ØxH mm
402023	3 in shrinkfoil	150x20



781913

OYSTER KNIFE

code	-	length (mm)
781913	on card	180



402528

SNAIL TONGS

- Squeeze model

code	-	length (mm)
402528	2 on card	170



402221

SNAIL FORK

code	-	length (mm)
402221	6 on card	140



403709

SET LOBSTER FORKS AND TONGS

- 4 stainless steel forks
- 1 chrome-plated tongs

code	length (mm)
403709	205



403716

LOBSTER FORKS

- 6 forks

code	length (mm)
403716	205

GALA



GALA

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



FLAT PLATE

code	mm
● 790106	Ø210
790304	Ø290
790403	Ø320

DEEP PLATE

code	mm
790502	Ø230

OVAL DISH

code	mm
793206	250x165
● 793305	300x200

SALAD BOWL

code	mm
● 791004	Ø160
791103	Ø250

CUP AND SAUCER

code		mm	ml
792018	mocha cup		90
792025	saucer	Ø135	
● 792117	coffee cup		170
792216	cappuccino cup		230
● 792124	saucer for coffee- and cappuccino cups	Ø155	



790106



790502



793305



791004



792117

792124

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	-	mm	ml
798805	soup bowl	Ø120	380
798904	saucer for bowl	Ø180	

CUP AND SAUCER

code	-	mm	ml
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	mm
● 787298	Ø100
● 787083	Ø145
787090	Ø230

SOUP BOWL

code	-	mm	ml
787267	bowl		250
787182	saucer	Ø158	

CUP AND SAUCER

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



787021



787052



787076



787298

787083



787267

787182



787175

787182

DI DIM



DI DIM

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



FLAT PLATE

code	mm
● 787779	Ø170
787786	Ø200
787793	Ø250
787809	Ø270
787816	Ø300

PLATE DEEP

code	mm
● 787823	Ø220
787830	Ø300

OVAL DISH

code	mm
● 787847	280x190
787854	320x220

SALAD BOWL

code	ml	mm
● 787861	300	Ø120
787878	500	Ø150

SOUP BOWL

code	-	mm	ml
787755	soup bowl		280
787748	plate	Ø170	

CUP AND SAUCER

code	-	mm	ml
787700	espresso cup		80
787717	saucer	Ø120	
787724	coffee cup		150
● 787731	cappuccino cup		200
● 787748	saucer for coffee- and cappuccino cups	Ø170	



REY



REY

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



FLAT PLATE

code	mm
786604	Ø170
786611	Ø200
786628	Ø250
● 786635	Ø270
786642	Ø300

PLATE DEEP

code	mm
786703	Ø220

OVAL DISH

code	mm
786710	330x220
● 786727	280x190

SALAD BOWL

code	mm
786758	Ø120
786765	Ø150

SOUP BOWL

code	-	mm	ml
786734	soup bowl		300
786741	saucer for soup bowl	Ø175	

CUP AND SAUCER

code	-	mm	ml
786659	mocha cup		90
786666	saucer	Ø130	
● 786673	coffee cup		180
786680	cappuccino cup		250
● 786697	saucer for coffee- and cappuccino cups	Ø155	



FRIG



FRIG

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



FLAT PLATE

code	mm
786802	Ø120
786819	Ø200
● 786826	Ø250
786833	Ø270
786840	Ø300

PLATE DEEP

code	mm
786901	Ø220

OVAL DISH

code	mm
● 786918	320x218
786925	280x189

SALAD BOWL

code	mm
786956	Ø120
786963	Ø150

SOUP BOWL

code	-	mm	ml
786932	soup bowl		300
786949	saucer for soup bowl	Ø170	

CUP AND SAUCER

code	-	mm	ml
786857	mocha cup		100
786864	saucer	Ø120	
● 786871	coffee cup		180
786888	cappuccino cup		275
● 786895	saucer for coffee- and cappuccino cups	Ø160	



EXCLUSIV



EXCLUSIV

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



FLAT PLATE

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

DEEP PLATE

code	mm
794203	Ø220

PASTA PLATE

code	mm
794135	Ø300

OVAL DISH

code	mm
● 794197	340x270
794296	290x230

SALAD BOWL

code	mm
● 794272	Ø150
794142	Ø190
● 794289	Ø245

SOUP BOWL

code	-	mm	ml
794258	soup bowl		380
794265	saucer for soup bowl	Ø120	

CUP AND SAUCER

code	-	mm	ml
794234	mocha cup		90
794241	saucer	Ø120	
● 794210	coffee cup		170
794111	cappuccino cup		230
● 794227	saucer for coffee and cappuccino cup	Ø145	



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
794470	ø 250
794524	ø 190

SOUP BOWL AND SAUCER

code	-	mm	ml
● 794449	Soup bowl		380
● 794456	Saucer for soup bowl	ø190	

CUP AND SAUCER

code	-	mm	ml
794425	mocha cup		90
794432	saucer	ø125	
● 794401	coffe cup		170
● 794418	saucer	ø150	
794487	cappuccino cup		230
794494	saucer	ø150	

MUG

code	ml
794531	300



MILANO



MILANO

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

NEW!



FLAT PLATE

code	mm
789742	ø210
● 789759	ø250
789766	ø270
789773	ø300

DEEP PLATE

code	mm
789780	ø230

OVAL DISH

code	mm
● 789797	290x230
789803	340x270

SALAD BOWL

code	mm
789810	ø160
● 789827	ø190
789834	ø250

SOUP BOWL

code	ml	mm
● 789902	250	ø100

CUP AND SAUCER

code	-	mm	ml
789841	espresso cup		90
789858	saucer		
789865	coffee cup		180
● 789872	saucer		
● 789889	cappuccino cup		230
789896	saucer		



789759



789780



789797



789827



789902



789872

789889

LIONHEAD

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



TAPAS DISH

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

SOUP BOWL

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

PRESENTATION PLATES AND BOWLS

PLATE TORRO

- Rectangular

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

PLATE BARK

- Rectangular

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

BOWL VANILLA

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



TAPASMINI

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



784303

TAPAS DISH CASCARA

code	packed per	mm
784303	6 pieces	Ø100



784327

TAPAS DISH CUADRADO

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



784365

TAPAS DISH REDONDO

- Round

code	packed per	mm
784365	6 pieces	Ø75x(H)30



784433

TAPAS DISH LEON

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



784341

TAPAS DISH PESCADOS

- Fish shaped

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



784334

TAPAS DISH CONCHA

- Boat shaped

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



784426

TAPAS DISH PLATO

- Round

code	packed per	mm
784426	6 pieces	Ø100x(H)25



784419

TAPAS DISH CUADRADO

- Square

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



784396

TAPAS DISH TRIANGOLO

- Triangular

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



784389

TAPAS DISH CACEROLE

code	packed per	mm
784389	6 pieces	Ø60x(H)25



784372

TAPAS DISH HUEVO

code	packed per	mm
784372	6 pieces	Ø65x(H)15



785324

SPOON

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

OVEN DISHES PORCELAIN

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



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



783153

783160

783177

RAMEKIN

- Ribbed

code	mm
783153	Ø70x(H)35
783160	Ø90x(H)48
783177	Ø120x(H)55



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

NEW!

794081



794098

FLAT PLATE DELTA

code	mm
● 794081	270
794098	300



NEW!



799406

PASTA PLATE RENO

code	Ø mm
● 799406	260
799413	300

ACCESSORIES



786451

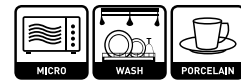


786437



MILK JUG

code	packed per	liter
786451	2	0,08



GRAVY BOAT

code	mm
786437	180x55x(H)130



786420



786413



CONDIMENT SET

- 3 piece set: salt, pepper, toothpick holder

code	mm
786420	125x54x(H)90



CONDIMENT SET

- 2-piece set: salt, pepper

code	mm
786413	Ø42x(H)80

MELAMINE

-Hygienic and shock resistant

**BOWL SQUARE**

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

RAMEKIN

- Ribbed

code	-	mm
● 561706	50 ml	Ø70x(H)35
561713	80 ml	Ø80x(H)40
561720	100 ml	Ø85x(H)45



561560

561706

SLATE LAZY SUSAN SET

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

code	mm
424605	ø350x(H)25



424605

SLATE PLATEAUS ROUND

code	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 RECTANGULAR

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



424674

SLATE PLATEAU WITH HANDLES

- Stainless steel 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

BASKETS

- Polyrattan



426906

426708

426609

426807

426500

BREAD BASKET - OVAL

code		mm
426500		225x130x(H)55
426531	set of 3	225x130x(H)55

BREAD BASKET - RECTANGULAR

code		mm
426807		225x150x(H)65
426838	set of 3	225x150x(H)65

BREAD BASKET - ROUND

code		mm
426609		Ø200x(H)65
426630	set of 3	Ø200x(H)65

BREAD BASKET - OVAL

code		mm
426708		225x110x(H)60
426739	set of 3	225x110x(H)60

BREAD BASKET - OVAL

code		mm
426906		375x140x(H)70
426937	set of 3	375x140x(H)70



426302

426005

426203

BREAD/FRUIT DISH - ROUND

- Stainless steel wire



code		mm
426005		Ø175x(H)70
426203		Ø205x(H)85
426302		Ø255x(H)95



426418

FRUIT BASKET
- Chrome-plated wire

code		mm
426418		Ø 215x(H)205



425800

425701

425503

425602



PITTA BREAD BASKET - ROUND

code		mm
425701		Ø150x(H)40
425749	set of 4	Ø150x(H)40
425800		Ø200x(H)50
425848	set of 4	Ø200x(H)50

PITTA BREAD BASKET - OVAL

code		mm
425503		200x140
425541	set of 4	200x140
425602		230x180
425640	set of 4	230x180

TEA BOX

- Wood with acrylic window
- 12 compartments



code	mm
456514	300x280x(H)90



456514



570807

TEA STRAINER - WITH HINGED HANDLE

- For herbs and tea
- With hinged handle



code	-	mm
570807		Ø40x150
570821	2 on card	Ø40x150



638101

TEA & HERB STRAINER

- For herbs and tea
- With wire handle



code	mm
638101	Ø70x225



592038

LEMON SLICE SQUEEZER



code	-	mm
592038	6 on card	80x70

THERMOS JUGS

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

**THERMOS JUG**

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



445808

445815

445822

445839

**THERMOS JUG WITH GLASS INNER BOTTLE**

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



449608



449707



446508



446607



446706

THERMOS JUG

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

code	liter	ØxH mm
446508	1,0	145x205
446607	1,5	145x230
446706	2,0	145x260

THERMOS JUG

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

code	liter	ØxH mm
446522	1,0	145x205
446621	1,5	145x230
446720	2,0	145x260



446522



446621



446720



445877



Zinc alloy lever

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	ØxH mm
445877	3.0	171x373



445891

DRIP TRAY

code
445891



Drip trays can be connected to form sets



448908



445884



AIR POT

- Stainless steel mantle
- With press system to tap drinks

code	liter	ØxH mm
448908	2,2	150x340

THERMO DISPENSER

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

code	liter	ØxH mm
445884	3	168x456



453001

453209

453506

COFFEE/ TEA POT WITH LID

- With hinged lid
- Straight model

18/8

STAINLESS STEEL



WASH

code	liter	ØxH mm
● 453001	0,2	74x95
453100	0,3	74x123
● 453209	0,6	97x142
453308	0,9	120x158
453407	1,4	126x185
● 453506	1,9	145x210



451007

451205

451403

MILK JUG

- Straight model

S.S.

STAINLESS STEEL



WASH

code	liter	mm
● 451007	0,3	Ø85x(H)110
451106	0,6	Ø100x(H)120
● 451205	0,9	Ø120x(H)130
451304	1,4	Ø130x(H)170
● 451403	1,9	Ø145x(H)185



450109

450208

450307

450406

450505

CREAM JUG

- Straight model

S.S.

STAINLESS STEEL



WASH

code	mm
450109	Ø35x(H)35
450208	Ø40x(H)40
450307	Ø50x(H)55
450406	Ø60x(H)60
450505	Ø75x(H)75



451502

451519

451526

451533

MULTIPURPOSE JUGS**18/10**

STAINLESS STEEL



WASH

code	liter	ØxH mm
451502	0,35	76x93
451519	0,6	90x112
451526	0,9	102x125
451533	1,5	112x161



458204

458006

CAPPUCCINO STEAM JUG

- With handle

S.S.

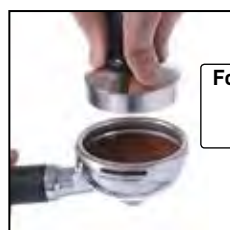
STAINLESS STEEL



WASH

code	liter	ØxH mm
458204	0,7	95x105
458006	0,9	100x115

208731



For compacting
coffee in a
portafilter

COFFEE TAMPER

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

18/10

STAINLESS STEEL

code	mm
208731	Ø58



455012

CREAM AND SUGAR SET

- Straight model
- 3-piece: tray 130x230mm, sugar bowl 0,2 l, cream jug 0,15 l



code	-	mm
455012	1 set on card	230x130



452004

452103

SUGAR BOWL

- With hinged lid



code	liter	mm
452004	0,2	Ø75x(H)70
452103	0,3	Ø85x(H)80



523629

523636

SUGAR CUBE TONGS



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



452202

SUGAR BOWL

- Without lid



code	liter	mm
452202	0,3	Ø85x(H)65



452714

452325

SUGAR/WHIPPED CREAM DISH



code	-	mm
452714	6 on card	Ø65
452325	4 on card	Ø100



440704

TABLETOP LITTERBIN

- Stainless steel container
- Black ABS tumble cover



code	-	mm
440704		Ø120x(H)165



452400

SUGAR DISPENSER

- Glass dispenser
- Stainless steel spout



code	-	mm	liter
452400	in coloured box	Ø80x(H)140	0,2

SOUP AND SAUCE BOWLS



434208

SOUP TUREEN

- With lid and serving spoon

code	liter	mm
434208	3	Ø245x(H)130



430002

SOUP BOWL

- With handles

code	liter	mm
430002	0,35	Ø120x(H)50



431009

SOUP/SAUCE BOWL

- On saucer

code	liter	mm
431009	0,35	Ø120x(H)60

401101



401309



401002



401200



401408



VEGETABLE DISH

- With handles

code	ØxH mm
401002	120x30
401101	140x35
401200	160x40
401309	180x45
401408	200x50
401606	220x50

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

432143



432006



432105



432129



432136





630907

CHIPS BAG HOLDER

code	mm
630907	Ø95/110x(H)175



BREAKFAST ACCESSORIES



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



441466

EGG CUP
- Low model



code	-	mm
441466	Packed per 6	Ø85x(H)15



441305

EGG CUP
- On foot



code	-	mm
441367	Packed per 6	Ø50x(H)45



441503

EGG SPOON
- White ABS



code	-
441503	set 6 pc



980316

SALT AND PEPPER MILL SET

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



code	mm
980316	ø55x(H)140

CONDIMENT SETS & DISPENSERS

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	mm	ml
465349	120x75x(H)185	150

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



465387

SALT AND PEPPER SHAKER

code	-	ØxH mm
465387	Set of 2	40x70



461167

461266

SALT AND PEPPER SHAKER

- Glass shaker
- Stainless steel lid

code	-	ØxH mm
461167	Set of 6	40x70
461266	Set of 6	40x70



468821

TOOTHPICK HOLDER

- Glass holder
- Stainless steel cap

code	packed per	mm
468821	6	Ø40x(H)70

631300

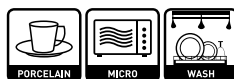
631102



631201

SHAKER

code	-	ØxH mm
631201	pepper & salt shaker	55x75
631102	parmesan shaker	55x75
631300	wire mesh powder shaker	55x75

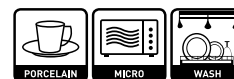


786413

CONDIMENT SET

- 2-piece set: salt, pepper

code	-	mm
786413	pepper & salt	Ø42x(H)80



786420

CONDIMENT SET

- 3 piece set: salt, pepper, toothpick holder

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

452424

HONEY DISPENSER

- Glass dispenser
- Chrome-plated plastic lever

code	mm
452424	Ø80x(H)115

462164

MUSTARD JAR

- Glass jar
- Stainless steel lid
- Including polystyrene spoon

code	packed per	mm
462164	6	Ø55x(H)80

465370

CHEESE/SUGAR DISH

- With glass dish
- Including stainless steel spoon

code	mm
465370	Ø130x(H)90

DOOR SIGNS

- In blister pack



663608



663615



663622



663639



663646



663653



663820



663806



663660



663745



663691



663844

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

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

TABLE SIGN 'NO SMOKING'

- 2 sides printed



code	mm
663660	52x(H)40

TABLE SIGN RESERVED

- Black - white.

- Printed on 2 sides.



code	-	mm
● 663462	"reserved"	130x35x(H)40
663745	"gereserveerd"	130x35x(H)40
663479	"reserviert"	130x35x(H)40
663486	"réservé"	130x35x(H)40
663493	"forbeholdt"	130x35x(H)40
663509	"vyhrazena"	130x35x(H)40
663516	"riservato"	130x35x(H)40
663523	"rezerwacja"	130x35x(H)40
663530	"стол заказан"	130x35x(H)40
663547	"rezervat"	130x35x(H)40

TABLE SIGN RESERVED

- Set of 4 pieces



code	-	mm
663691	"Gereserveerd" & "Réserve"	52x(H)40
663707	"Reserviert"	52x(H)40

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



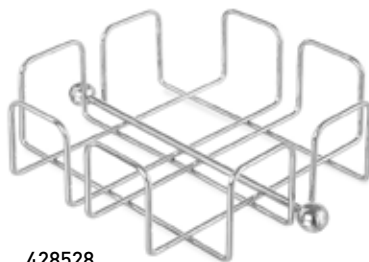
428511

NAPKIN HOLDER

- Matt finish



code	mm
428511	170x30x(H)70



428528

NAPKIN HOLDER

- Chrome-plated wire



code	mm
428528	190x190x(H)65



595008

RECEPTION BELL

- Chrome-plated with metal base



code	ØxH mm
595008	85x60



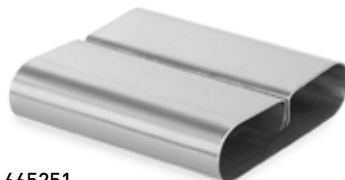
595206

TAB HOLDER

- Set of 3
- With clamp



code	set of 3	mm
595206	set of 3	152x110



665251

MENU CARD TABLE STAND

- Supplied without menu card
- 6 pieces in colourbox



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



665503

665510

MENU CARD TABLE STAND

code	mm
665503	100
665510	200



444023

TABLECLOTH CLIP



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



400005

SERVING DISH



code	mm
400005	230x130



400203

SERVING DISH



code	mm
400203	205x155



400104

SERVING DISH



code	mm
400104	210x110



595305

TAB GRABBER

- Set of 2 pieces
- With clamp



code	set of 2	mm
595305	set of 2	Ø40x(H)104





440605



ASHTRAY WITH LOWER TRAY
- Suitable for outdoor use

code	mm
440605	Ø140x(H)40

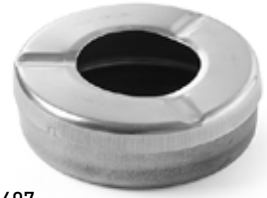


569757



ASHTRAY
- Made of black melamin
- For outdoor use

code	mm
569757	Ø146



440407



ASHTRAY WITH LID
- Suitable for outdoor use

code	-	mm
440407		Ø90x(H)28
440490	Set of 3	Ø90x(H)28



440803



ASHTRAY
- Extra heavy
- For indoor use

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



440001



ASHTRAY WITH FIRE RIM
- For indoor use

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



440209



ASHTRAY WITH PUSH BUTTON
- For indoor use.

code	mm
440209	Ø90x(H)45



440506

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

code	mm
440506	210x140x(H)90





WALL BLACKBOARD

- Black, with wooden frame

code	mm
664025	300x400
664032	400x600
664049	600x800

TABLETOP BLACKBOARD

- Black, with wooden stand

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

PAVEMENT BLACKBOARD

- Black, with wooden frame

code	mm
664001	500x850
664018	700x1200

BLACKBOARD MARKERS

- With oblique nib, writing width 2 to 6 mm

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



BLACKBOARD MARKERS

- With wide flat nib, writing width 15 mm

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



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	on card	110

597507



CORKSCREW

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



code	-	mm
597507	on card	170

bestseller!

597316



With extra kink in lever for long corks

WAITER'S CORKSCREW

- 'Pull tap' with metal handle
- 3 functions

code	-	mm
597316	1 on card	120

POURERS



599365

FREE-FLOW POURER

- Plastic with chrome-plated nozzle

code	-
599365	3 on card



599310

FREE-FLOW POURER

- Plastic

code	-
599310	4 on card



CORK FOR POURER.

- Made of SEBS plastic

code	-
598498	6 on card



590034



590133

FREE-FLOW POURER

- With cork



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



595589



CHAMPAGNE STOPPER

- For storing opened bottles



code	-
595589	on card



597453



Roll up to use

DROP-STOPS

- Acts as spout and prevents dripping from the bottle



code	-
597453	2 on card





598702

598801



NON-DRIP BRACKET

- For bottle height from 230 to 350 mm

code	-	type of mounting
● 598702		shelf mounted
598719	on card	shelf mounted
● 598801		wall mounted
598818	on card	wall mounted



599006

599105

599204



598009

598207

598306

598405

BALL MEASURING POURER

- Plastic

code	-	ml
● 599006		20
599013	2 on card	20
● 599105		35
599112	2 on card	35
● 599204		50
599211	2 on card	50

NON-DRIP POURER

- Plastic

code	-	ml
● 598009		20
598016	on card	20
● 598207		35
598214	on card	35
● 598306		40
598313	on card	40
● 598405		50
598412	on card	50

WINE COOLERS AND STANDS



593806

WINE COOLER

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



code	mm
593806	Ø120x(H)180



593103

WINE COOLER

- With tulip handles



code	liter	mm
593103	3,5	Ø210x(H)210

bestseller!



593202

WINE COOLER

- With ring handles



code	liter	mm
593202	3,3	Ø190x(H)190



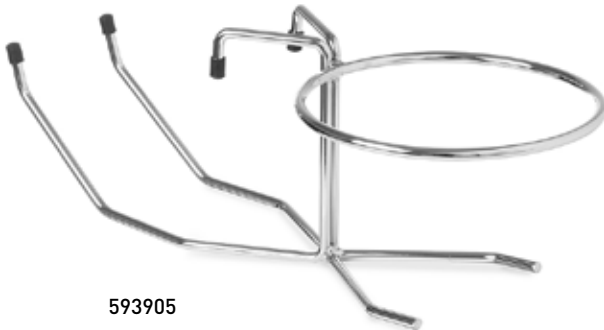
593158

WINE COOLER

- Transparent



code	mm
593158	220x185x226



593905

WINE COOLER TABLE BRACKET

- Ring 185 Ø mm



code	mm
593905	Ø195x(H)510

593608



WINE COOLER STAND

- Very compactly packed
- 5-part assembly



code	mm
593608	Ø185x(H)740



471500

CHAMPAGNE COOLER



code	liter	mm
471500	13,5	Ø370x(H)230



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

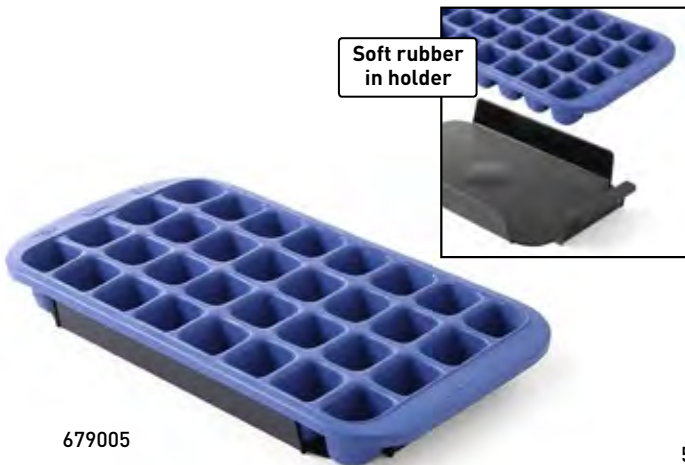


593165

PARTY TUB
- Transparent
- Oval



code	mm
593165	470x290x230



679005

ICE CUBE MOULD

- Professional
- Holds 32 ice cubes

code	mm
679005	335x180



523520

ICE CUBE TONGS



code	mm
523520	180



271551

ICE CUBE MACHINE - KITCHEN LINE 15

- Tabletop model
- Casing made of stainless steel
- Capacity of 15 kg per 24 hours, buffer stock of 4,5 kg - 12 cubes per cycle
- No fixed water connection - coolant: R134A
- Choice of 3 ice cube sizes, cubes are formed around cooling rods
- Holds 150 ice cubes

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



271568

ICE CUBE MACHINE - KITCHEN LINE 12

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

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



see movie



695708

ICE CUBE CRUSHER

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

code	mm
695708	160x140x(H)270



bestseller!

221204



CITRUS JUICER ELECTRIC

- Made of rust-resistant material
- Speed 1500 rpm
- Manually operated by means of on/off switch
- All elements, except for the body are dishwasher safe

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



Including 3 interchangeable ABS cones for small and large citrus fruit

Including polycarbonate anti-splash cover



ABS sieve



With stainless steel squeeze bowl



CITRUS JUICER ELECTRIC



- Stainless steel body and aluminium base
- Top with lever provides easy and save operation
- Removable bowl and cone of stainless steel
- RPM: 900/min.

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



221037

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



695906



230701



BLENDER

- Multi-functional device designed to prepare: cocktails, mousses, drinks, ice-cream desserts, sorbets, etc.
- Knife made of stainless steel
- 2 litre polycarbonate break-resistant jug with firm rubber cover
- ABS housing
- Hi-speed motor with variable speed and pulse switch
- Engine speed without load: MIN setting 15.500 RPM; MAX setting 24.250 RPM; PULSE setting is intermittent MAX
- With micro-switch safety system on the lid

code	mm	V	W
230701	210x230x(H)520	230	1500



224021

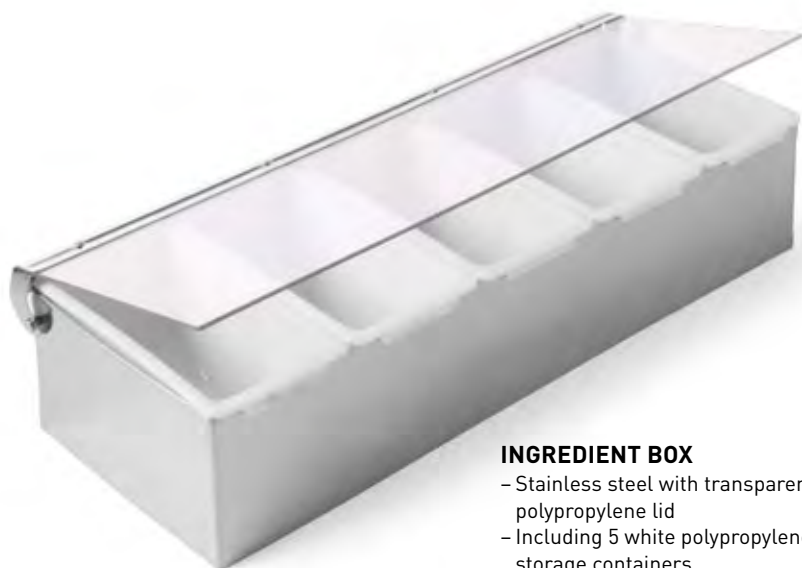


MILKSHAKER

- Aluminium frame, stainless steel malt cup.
- Micro switch activates the milkshaker when the cup is placed.
- Capacity of cup: 500 ml.

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





INGREDIENT BOX

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



code	mm
552100	375x140x(H)90



COCKTAIL SHAKER

- Transparent



code	mm	liter
593028	Ø95x250	0,65



COCKTAIL SHAKER

- 3-piece



code	mm	liter
593004	Ø80x(H)240	0,75



JIGGER

- 2 sides: 25 ml and 35 ml



code	-	mm
596715	1 on card	Ø40x(H)75

BAR STORERS

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



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





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



565360

BEER SKIMMER

- White



code	-	mm
565360	6 on card	235x26



665015

KEYCHAIN 'ROLLMATIC'

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

code	packed per
665015	2

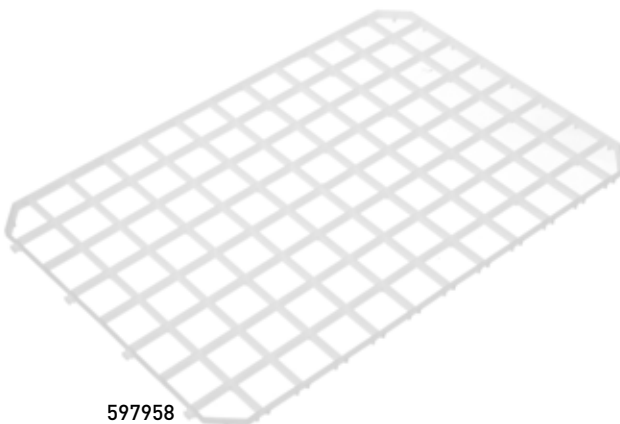


COIN TOKENS

- Set 100 pieces
- Available in several colours



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



597958

DRAINAGE MAT

- Connectable
- White polypropylene
- HACCP compliant



code	-	mm
597958	Set of 5	313x209



696200

BEER GLASS CARRIER

- Holds 12 glasses, holes Ø 55 mm



code	mm
696200	Ø315



see movie

TABLE BEER TAP

- Plexiglas
- With strong non-drip tap

code	liter	mm
598955	3,0	Ø100x(H)850
598962	5,0	Ø100x(H)1150



598955



598962

SODA SIPHON

- Enamelled soda siphon
- Makes fresh carbonated water in no time
- Requires carbon dioxide chargers for use
- Available in different colours

code	colour	liter
588505	silver	1

SODA CHARGERS

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

code	colour	
588406	gold	box 10 pieces



588505



bestseller!

588406

S.S.
STAINLESS STEEL

232804

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.
- With stainless steel hinged lid.
- Double-door cooling chamber in GN 1/1 standard.

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

COOLING DISPLAY

- Complete stainless steel
- With hardened glass display
- With auto-defrost function, digital thermostat and LCD display
- Suitable for 5 GN 1/4 pans up to 150 mm deep
- Containers not included

code	-	V	W
● 232903	5 x GN 1/4	230	161
232910	7 x GN 1/4	230	161
232927	9 x GN 1/4	230	161

S.S.
STAINLESS STEEL

232903

MINIBAR WITH FREEZER

- 1 Adjustable grid.
- Reversible door.
- Adjustable feet.
- Refrigerant R-600a, contains 16 grams.
- Sound production maximum 42 dB in operation.
- Thermostat manually adjustable from 0 to 10°C in ambient 25°C.
- Volume 46 L, inner dimensions 388x366x(H)412 mm.
- Energy class A.
- Weight 19 kg.

code	mm	V	W
232217	445x473x(H)498	230	58



232217

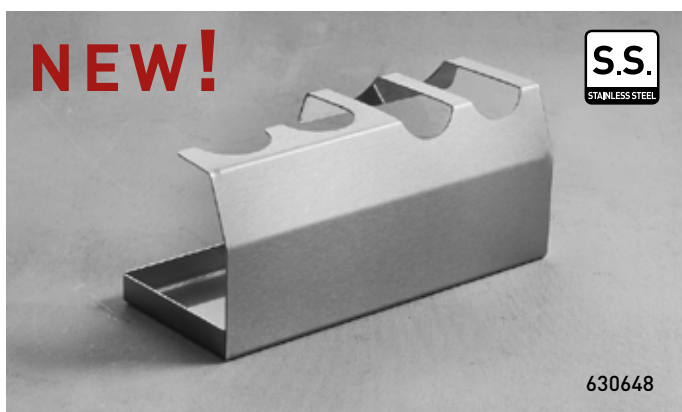




SAUCE STAND

- Quality finish.
- Five Ø 75 mm holes.
- Suitable for Hendi squeeze bottle sauce dispensers 557907, 557914, 557921.

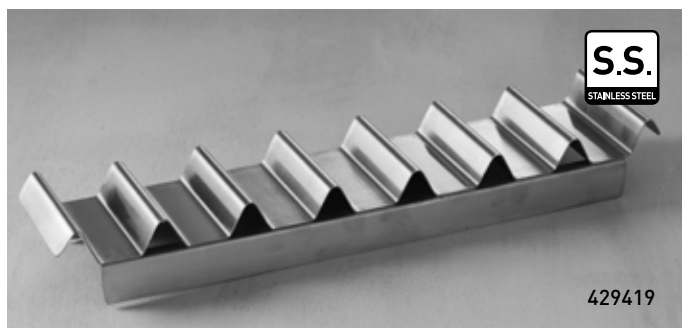
code	mm
630655	260x110x(H)118



HOTDOG STAND

- Quality finish.
- 4 hotdog slots.
- Base with a crumb rim.

code	mm
630648	530x110x(H)118



BREADROLL DISPENSER

- For 7 rolls

code	mm
429419	475x105x(H)60

DISPLAY SUPPLIES



808511



DISPLAY TRAY

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



808573



DISPLAY TRAY

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



568101



MEAT TRAY

- Black melamine

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



568408



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



569009



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



508107



MEAT TRAY

code	mm
● 508107	260x200x(H)48
508206	310x240x(H)48
508305	360x275x(H)52
508404	410x315x(H)55

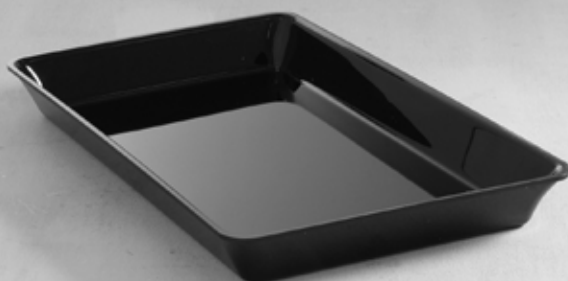


DISPLAY TRAYS PLEXI LINE

- Glossy black, made of durable acrylic (PMMA)



GN 1/1



566602

PLEXI LINE GASTRONORM 1/1

code	height (mm)
● 566602	17
566619	50
566626	80

GN 1/2



566633

PLEXI LINE GASTRONORM 1/2

code	height (mm)
● 566633	17
566640	50
566657	80

GN 1/3



566664

PLEXI LINE GASTRONORM 1/3

code	height (mm)
● 566664	17
566671	50
566688	80

GN 1/4



566695

PLEXI LINE GASTRONORM 1/4

code	height (mm)
● 566695	17
566701	50
566718	80

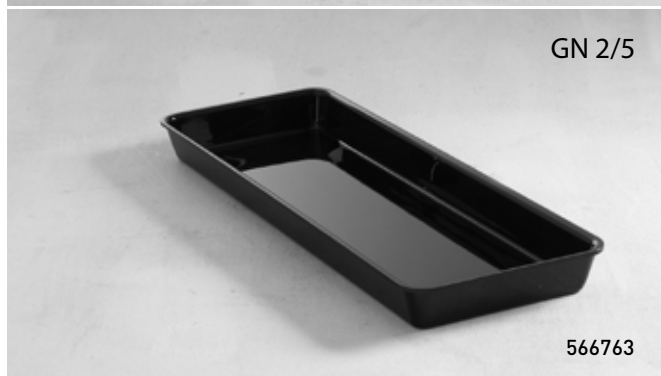


PLEXI LINE GASTRONORM 1/5

code	height (mm)
● 566725	17
566732	40
566749	80

**PLEXI LINE GASTRONORM 2/5**

code	height (mm)
● 566763	17
566770	40

**PLEXI LINE GASTRONORM 2/4**

code	height (mm)
● 566756	17

**PLEXI LINE GASTRONORM 3/4**

code	height (mm)
● 566787	17
566794	50
566800	80

**PLEXI LINE GASTRONORM 5/4**

code	height (mm)
● 566817	40





VEGETABLE CUTTER

- Suitable for cutting large quantities of vegetables
- Cast aluminium housing
- 2 security systems: first - screw locks the cover, second - electromagnetic sensor (opening the cover turns off the machine)
- Weight: 24 kg



see movie



231807



Big inlet with lever for inserting big pieces



Small inlet with pusher for inserting smaller pieces

VEGETABLE CUTTER

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



Contains 5 different knives for different cutting results: slices 2 and 4 mm and graters 3, 5 and 7 mm

SLICING DISK

- For vegetable cutter prod. no. 231807



code	type	thickness (mm)
● 280096	DF-1	1
280102	DF-2	2
280126	DF-4	4
280201	DF-6	6
280218	DF-8	8
280225	DF-10	10



280096

**GRATING DISK**

- For vegetable cutter prod. no. 231807



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



280317

**RASPING DISK**

- For vegetable cutter prod. no. 231807



code	type	thickness (mm)
280621		



280621

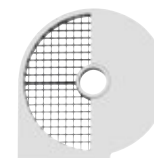
**DICING DISK**

- For vegetable cutter prod. no. 231807

- Must be used in combination with a slicing disc



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



280386

**JULIENNE DISK**

- For vegetable cutter prod. no. 231807



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



280423

**FRENCH FRIES CUTTING DISK**

- For vegetable cutter prod. no. 231807

- Must be used in combination with a slicing disc



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



280607

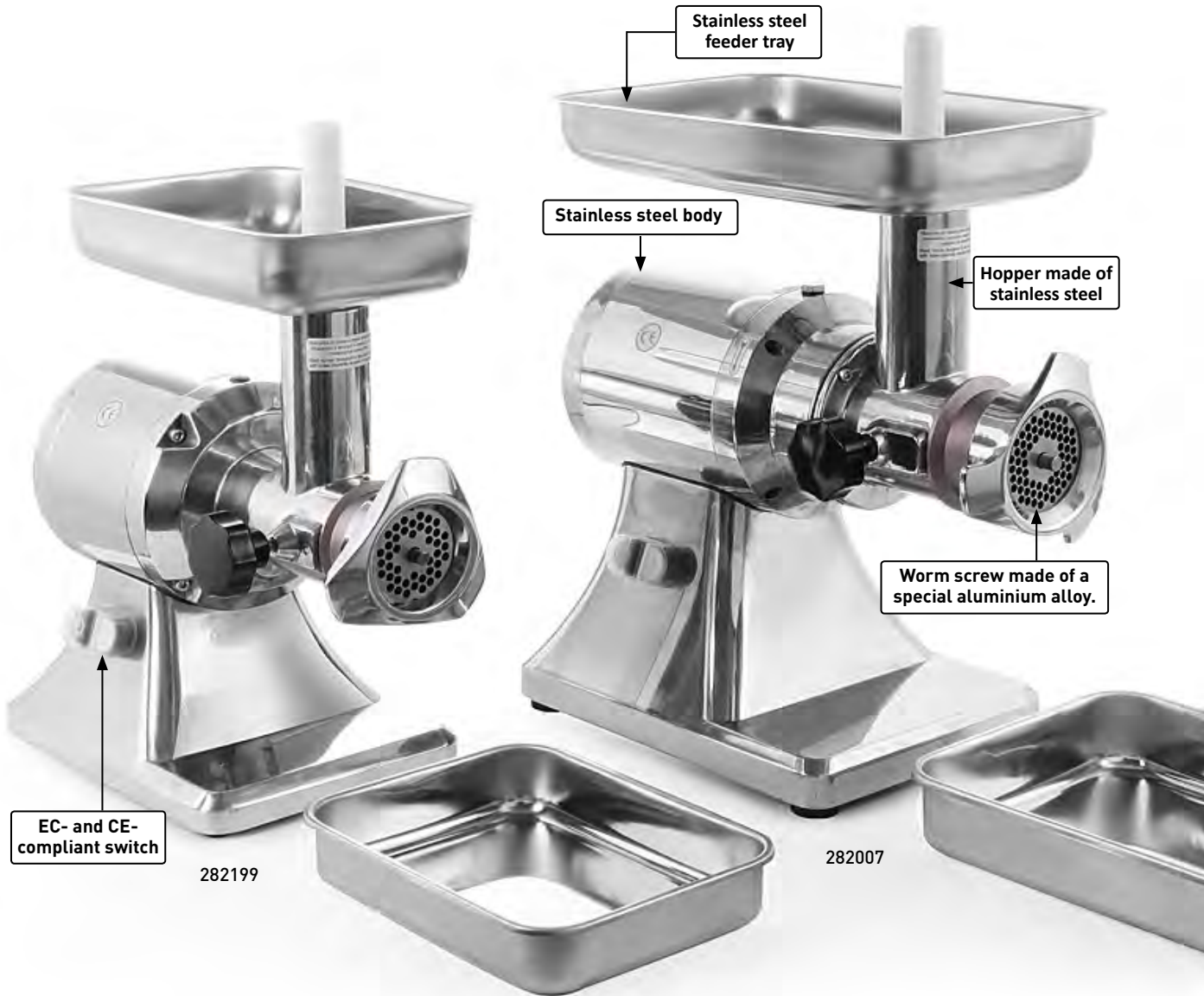
**RACK FOR 18 VEGETABLE CUTTER DISKS**

code	mm
280690	400x250x(H)90



280690

MEAT MINCERS

bestseller!**MEAT MINCER KITCHEN LINE 12**

- 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: \varnothing 6 mm.
- Weight 19 kg.
- Not for continuous use.
- Output 200 kg/h.

code	mm	V	W
282199	370x220x(H)440	230	750

MEAT MINCER KITCHEN LINE 22

- 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: \varnothing 6 mm.
- Weight 24 kg.
- Not for continuous use.
- Output 300 kg/h.

code	mm	V	W
282007	430x250x(H)510	230	1100

NEW!



Stuffing tube in set



2 mincing discs with \varnothing 6 and 8 mm holes included



Knife and worm screw made of stainless steel



Cast iron funnel

MEAT MINCER PROFI LINE 12

- High-quality professional device for grinding all kinds of skinless and boneless meat
- Stainless steel feeder tray, hopper made of a special aluminium alloy
- Knife and worm screw made of stainless steel and funnel of cast iron
- Stuffing tube and two \varnothing 70mm mincing discs with \varnothing 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

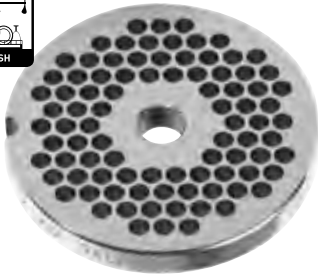
code	mm	V	W
210802	432x261x(H)484	230	550

MEAT MINCER PROFI LINE 22

- High-quality professional device for grinding all kinds of skinless and boneless meat
- Stainless steel feeder tray, hopper made of a special aluminium alloy
- Knife and worm screw made of stainless steel and funnel of cast iron
- Stuffing tube and two \varnothing 82 mm mincing discs with \varnothing 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	mm	V	W
210819	427x261x(H)486	230	750

MEAT MINCER KITCHEN LINE ACCESSORIES



282267

PERFORATED PLATE

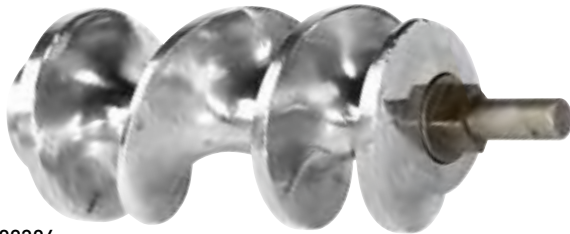
- Ø 70 mm

code	mm	suitable for
282229	Ø 8	282199
282236	Ø 6	282199
282243	Ø 4,5	282199
282250	Ø 3	282199
● 282267	Ø 2	282199

PERFORATED PLATE

- ø82mm

code	mm	suitable for
282014	ø8	282007
282021	ø6	282007
282038	ø4,5	282007
282045	ø3	282007
282052	ø2	282007



282304

WORM SCREW

- Made of anodized aluminium



code	suitable for
● 282304	282199
282069	282007



282359

KNIFE



code	suitable for
● 282359	282199
282076	282007

MEAT MINCER PROFI LINE ACCESSORIES



PERFORATED PLATE

- ø70mm

code	mm	suitable for
931233	ø8	210802
931226	ø6	210802
931219	ø4,5	210802

PERFORATED PLATE

- ø82mm

code	mm	suitable for
933343	ø 8	210819
933336	ø 6	210819
933329	ø 4,5	210819



WORM SCREW



code	suitable for
933367	210819
931257	210802



KNIFE



code	suitable for
933350	210819
931240	210802

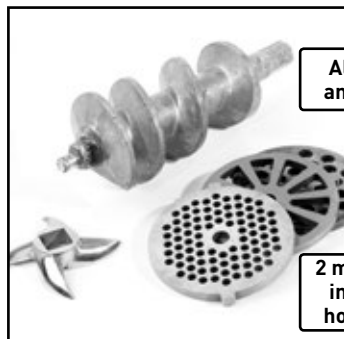
AL **PE** **S.S.**
ALUMINIUM POLYETHYLENE STAINLESS STEEL

NEW!



3 sausage stuffing tubes:
 ø 12, 15 and 20 mm.

Pusher made
 of polyethylene.



Aluminium worm screw
 and stainless steel knife.



Die cast metal
 hopper with meat
 dish/dust cover.

2 mincing discs, diameter 65,8 mm
 included: 4 mm, 7 mm diameter
 holes and plate for steak tartare.



Aluminium
 housing.

210864

MEAT MINCER 198

- Ideal for small amounts and sausage making.
- Steak tartare attachment.
- On/off/reverse switch.
- 1800 W locked powerful motor.
- Not for continuous use.
- Weight 5,2 kg.

code	V	W
210864	230	1800

SAUSAGE CUTTER - ELECTRIC

S.S.
STAINLESS STEEL

- Electric sausage cutter with double blade knife and adjustable thickness
- Extra long insertion tunnel for many types of sausages
- Maximum diameter of 48mm

code	mm	V	W
265109	230x185x(H)325	230	135



265109

MEAT SLICERS

- Aluminium housing.
- Air cooled engine protected by metal cover.
- Carriage with locking mechanism and acrylic safety shield.
- Easily removable parts for fast cleaning.
- Blade protection and built-in sharpener.
- Tilted model with high-quality blade.
- Not suitable for cutting cheese.



210031



210048

SLICER PROFI LINE 195 NEW!

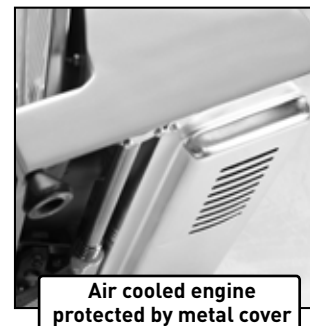
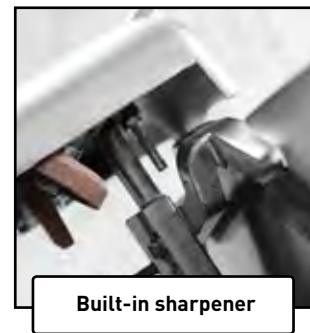
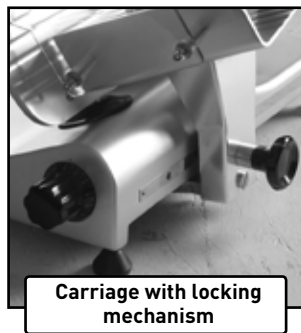
- Blade diameter: 195 mm.
- Steplessly adjustable cutting thickness up to 12 mm.

code	mm	V	W
210031	380x360x(H)325	230	200

SLICER PROFI LINE 220

- Blade diameter: 220 mm.
- Steplessly adjustable cutting thickness up to 12 mm.

code	mm	V	W
210048	410x400x(H)350	230	320



bestseller!



210000



210017

SLICER PROFI LINE 250

- Blade diameter: 250 mm.
- Steplessly adjustable cutting thickness up to 12 mm.

code	mm	V	W
210000	380x490x(H)380	230	320

SLICER PROFI LINE 300

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

code	mm	V	W
210017	500x620x(H)435	230	420

NON-STICK COATED KNIFE

- For slicing cheese

code	mm	suitable for
975800	ø195	210031
● 975732	ø220	210048
975749	ø250	210000
975756	ø300	210017



975732



**EXTRA POWER
PERFECT FOR
CARPACCIO**

S.S. NEW!
STAINLESS STEEL



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



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.

kod	mm	liter
282090	300x300x770	7
282151	370x330x595	10

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 plastic funnels, diameter: 10/20/30/40 mm.

kod	mm	liter
282137	300x340x(H)570	3
282144	300x340x(H)690	5

S.S. NEW!
STAINLESS STEEL

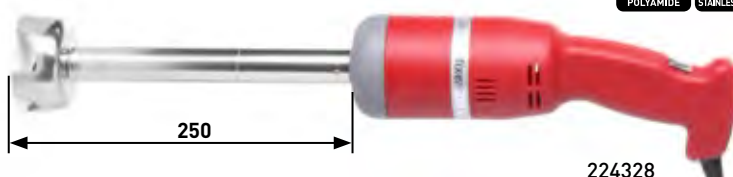


With a set of 4 plastic funnels: 10/20/30/40 mm



STICK BLENDERS

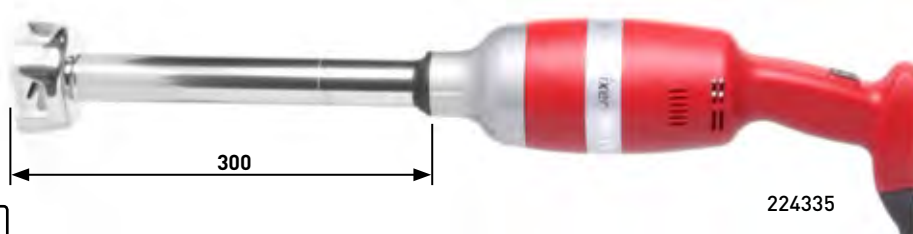
- Professional version
- Housing made of fiber reinforced nylon
- Stainless steel shaft and blade
- Easy to clean



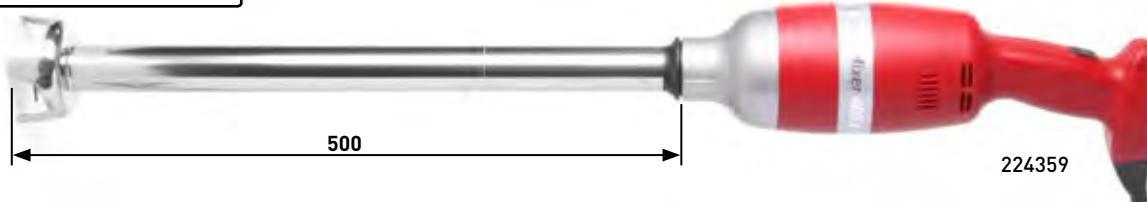
224328



Electronic control panel in 224335 and 224359



224335



224359

STICK BLENDER HENDI 250 - WITH FIXED SPEED

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

code	mm	V	W
224328	Ø75x285	230	250

STICK BLENDER HENDI 300 - WITH ADJUSTABLE SPEED

- Electronic control panel (9 speeds)
- Easy to clean
- Shaft length: 300 mm
- Capacity of up to 50 liters
- Weight 3,45 kg
- Speed: 2000 - 13000 RPM

code	mm	V	W
224335	Ø100x350	230	300

STICK BLENDER HENDI 500 - WITH ADJUSTABLE SPEED

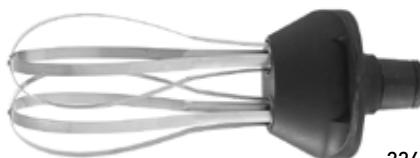
- Electronic control panel.
- 9 Speed settings between 2000 and 15000 rpm.
- Capacity up to 100 Liter.
- Shaft length: 500 mm.
- Weight: 4,1 kg.

code	mm	V	W
224359	Ø100x350	230	400

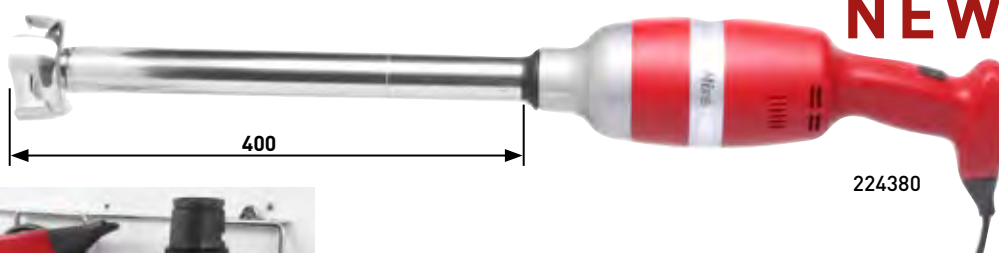
WHISK ATTACHMENT FOR STICK BLENDER HENDI 300 & HENDI 500

- Consists of two whisks

code	mm
224342	Ø120x320



224342



224380

STICK BLENDER HENDI 400 - ADJUSTABLE SPEED

- 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	mm	V	W
224380	Ø100x350	230	400



With whisk attachment and wall mounted storage rack.

NEW!



975251



Large recess
in the bottom



970607

VACUUM CHAMBER PACKAGING MACHINE

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

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

PLASTIC BAGS FOR PACKING MACHINE

- Multi-ply foil PAPE Nylon/polyethylene - 65 µm

code		mm
● 970607	set of 100	140x200
970386	set of 100	160x230
970614	set of 100	200x300
970393	set of 100	250x350
970621	set of 100	300x400

bestseller!



970362

EXTERNAL VACUUM PACKAGING MACHINE

- Made of stainless steel
- Professional vacuum pump and pressure gauge
- Manual or automatic operation
- Digital display
- Adjustable sealing time
- Teflon-coated sealing strip
- Length of sealing bar: 340 mm (320 mm bags)
- Vacuum pump oil: 15 L / min.
- For use only with embossed bags

code	mm	V	W
970362	378x290x(H)180	230	150



971017

EMBOSSED VACUUM BAGS

- 3-ply bags
- Inside layer made of Polyethylene is suitable for contact with the food contained
- The nylon middle layer guarantees the air tightness
- The polyethylene outside layer makes the bag more resistant to perforation or tears
- Anti-UV filter
- Special impression guides the air out and thus facilitates the creation of real vacuum

code	-	mm
● 971017	100 pieces	150x250
971024	100 pieces	200x300



PERCOLATORS DOUBLE-WALLED

- Insulated double-wall polished stainless steel structure reduces heat loss through conduction, convection and radiation
- Up to 20% lower energy consumption compared to similar single-walled percolators
- Body and tank made of stainless steel
- Welded stainless steel handles with silicone grip
- Anti-drip tap
- Glass gauge
- Descaling indicator
- Dripping tray with stainless steel grid



211106



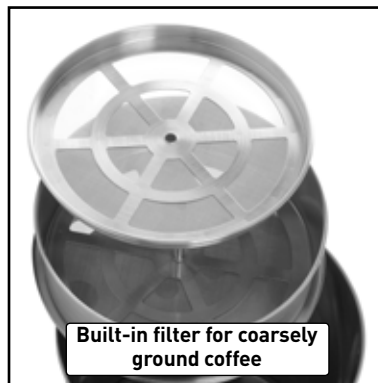
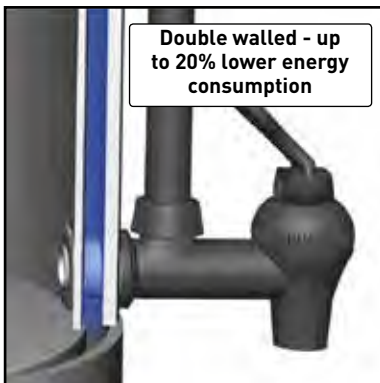
211205



211304

PERCOLATOR DOUBLE WALLED

code	liter	mm	V	W
211106	6,0	Ø241x(H)480	230	1500
211205	10,0	Ø288x(H)530	230	1500
211304	15,0	Ø288x(H)602	230	1500



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.

**bestseller!**

208007



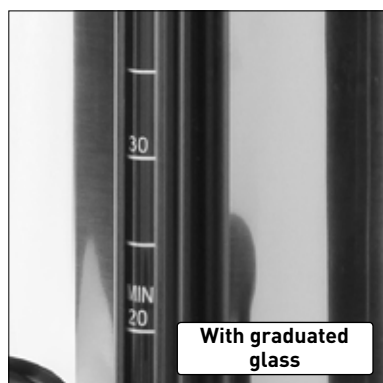
208106



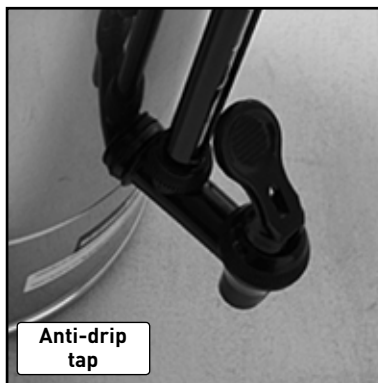
208205

PERCOLATOR

code	liter	mm	V	W
208007	6,0	336x310x(H)465	230	1500
208106	10,0	384x355x(H)530	230	1500
208205	15,0	384x355x(H)600	230	1500



With graduated glass



Anti-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



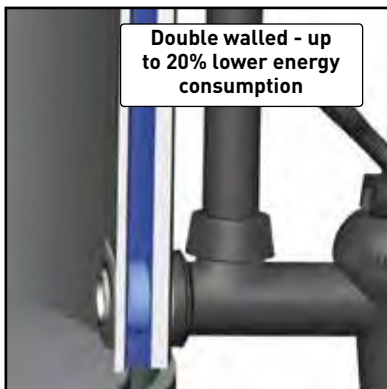
211403



211502

HOT DRINKS BOILER DOUBLE-WALLED

code	liter	mm	V	W
211403	9,0	Ø241x(H)480	230	2400
211502	18,0	Ø288x(H)602	230	2400



HOT DRINKS BOILERS SINGLE-WALLED

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

**bestseller!**

Heating element under the tank



209882

209899

209905

HOT DRINKS BOILER

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

HOT DRINKS BOILER

- 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
- Suitable for Glühwine
- Reversible lid can be used as tray and to keep the glasses/cups warm

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



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	mm	V	W
240601	27	460x480x349	230	1800

FULLY AUTOMATIC COFFEE MACHINE PROFI LINE

- One touch cappuccino and latte macchiato
- With large coffee grounds container and waste water tank
- Fresh water tank: 1,8 L (external larger tank may be connected)
- Adjustable coffee strength: 7-14 g/portion
- Adjustable volume of beverage: 25-240 ml
- Adjustable volume of hot water: 25-450 ml
- Time-adjusted steam: 3-120 s
- Individual and total beverages counter
- Automatic cleaning program



reddot design award

**AUTOMATIC COFFEE MACHINE PROFI LINE**

code	mm	V	W
208854	302x450x(H)590	230	1400



Espresso Long coffee Cappuccino Latte Hot milk/cream Hot water

Programmable beverages include: espresso, long coffee, cappuccino, latte, hot milk, milk froth, hot water

FULLY AUTOMATIC COFFEE MACHINE KITCHEN LINE

- Built-in grinder with adjustable grind options
- Built-in coffee beans container: 250 g
- Suitable also for ground coffee
- Fresh water tank: 1,8 L
- Adjustable coffee dispenser with scope of 80-115 mm
- Adjustable coffee strength: 7-14 g/portion
- Adjustable volume of beverage: 25-240 ml
- Time-adjusted steam: 3-120 s
- Coffee grounds container: 15 portions
- Individual and total beverages counter
- Automatic cleaning programme

code	mm	V	W
208861	302x450x(H)370	230	1400



Programmable beverages include: espresso, long coffee, cappuccino, latte, hot milk, milk froth



Digital display of functions, commands and errors

600 ml milk container



208793

COFFEE MACHINE 'ECONOMIC'

- Casing made of stainless steel and filter holder made of polypropylene
- With 1 glass decanter and lid
- With indicator light that lights when the coffee is ready
- Suitable for 110/250 filters

code	liter	mm	V	W
208793	1,8	205x400x(H)455	230	2060



445907

DECANTER

- Toughened glass with polypropylene handle and lid
- Individually packed in coloured box

code	packed per	liter	mm
445907	1	1,8	Ø160x(H)185



208304

COFFEE MACHINE

- Top and bottom hotplate, indicator light
- Fast filtering system with flow-through element - 1.8 litres in 5 minutes
- Continuous temperature of 93 - 96°C
- Casing and filter holder made of stainless steel
- 2 x 1.8 l decanters and 50 (110/250) filters are included

code	liter	mm	V	W
208304	1,8	200x385x(H)430	230	2100

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	box 1000 pieces	Ø250x(H)70



bestseller!

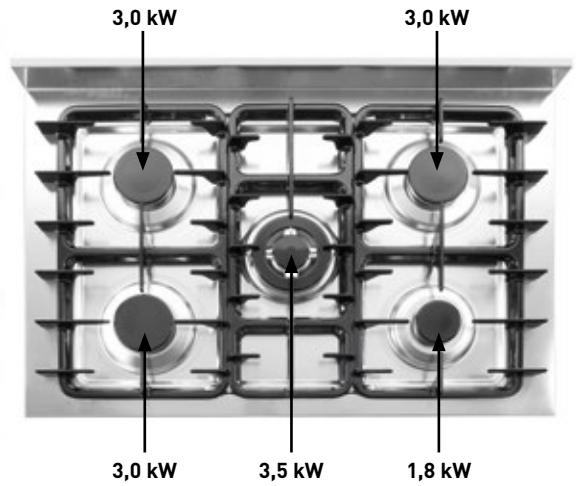


225707

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	mm	Power kW [Hs]	V
225707	900x655x(H)850/900	14.3	230



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
- Piezo ignition and thermocouples
- Three-part cast iron pan support
- Weight: 45 kg

code	mm	Power kW [Hs]	V
225806	900x600x(H)850	14.3	230



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
- Fully chrome steel frame
- Fitted with thermocouple and electronic ignition
- Fitted with enamelled pan support
- Gas hose and pressure regulator included

code	mm	Power kW [Hs]
147108	425x425x(H)400	6,7



147801

HOKKER KITCHEN LINE

- Model Kitchen Line - for propane gas.
- Including converter set also suitable for natural gas.
- Fully chrome steel frame.
- Fitted with thermocouple and electronic ignition.
- Fitted with enamelled pan support.
- Gas hose and pressure regulator included.

code	mm	Power kW [Hs]
147801	425x425x(H)400	6,4

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	ØxH mm
626504	Ø700x(H)235

RING FOR HOKKER

- To adapt Hokker 147108 to use with wok 626504



code	ØxH mm
147207	Ø 360x(H)80

HOKKER BASE

- Suitable for hokkers: 147108



code	mm
147306	425x425x(H)400



556603

OVEN MITTS, COTTON



code	packed per	mm
556603	2	345

626504



147207



147306

bestseller!



239711

INDUCTION COOKER MODEL 3500 D

- Digital power, temperature and timer setting via touch screen.
- 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	mm	V	W
239711	340x440x(H)120	230	3500



239766

INDUCTION WOK MODEL 3500

- Ideal for preparing nutritious meals
- Stainless steel housing
- With easily cleanable grease filter
- Digital power, temperature and timer setting
- Settings immediately respond to high-low
- Only suitable for use with wok pan 239773

code		mm	V	W
239766	induction unit	340x450x(H)120	230	3500
239681	induction wok+wok pan	340x450x(H)120 + \varnothing 360	230	3500



239681



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

bestseller!



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.

239230

code	mm	V	W
239230	296x370x(H)46	230	2000

bestseller!

S.S.
STAINLESS STEEL



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	mm	V	W
239209	315x345x(H)70	230	1800



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 280 mm.

code	mm	V	W
239780	327x425x(H)100	230	3500

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.



225448

SOUS-VIDE SYSTEM

code	liter	mm	V	W
225448	20	600x330x(H)300	230	600

SOUS-VIDE SYSTEM GN 2/3

code	liter	mm	V	W
225264	13	363x335x(H)290	230	400



For vacuum machines and bags see pages 212-213



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

LOW TEMPERATURE OVEN

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



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

NEW!



240410

RICE COOKER WITH STEAMER COOKING FUNCTION



- Cooks rice and keeps it warm automatically.
- Suitable for 4 to 10 measuring cups of dry rice.
- Plastic steam basket included to use during steam function.
- Measuring cup and rice spoon included.
- Easy to clean thanks to removable aluminium pan.

code	liter	V	W	mm
240410	1,8	230	700	ø280x(H)285



205808



205815



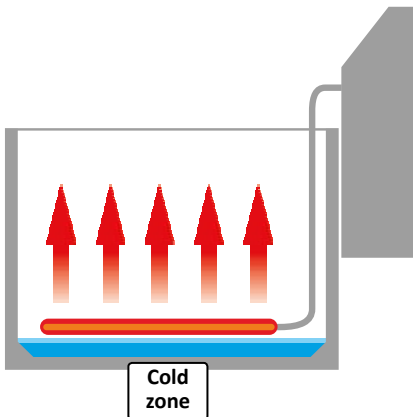
205822



205846

DEEP FRYER BLUE LINE

- Chrome steel housing.
- Oil tank in stainless steel.
- Removable element with switch-off function when removed.
- Removable oil container, making it easier to clean.
- Heating indication lamp to show if the heating element is operating.
- The temperature can be set up to 190°C.
- A security thermostat ensures the deep fryer does not overheat.
- Overheat protection with reset for extra protection.
- A frying basket with heat insulated and extra long handle.
- Cold zone to protect oil quality.
- Supplied with frying basket and lid.



code	liter	mm	V	W
205808	4	217x400x(H)290	230	3000
205846	2x4	470x420x(H)330	230	2x3000
205815	6	265x430x(H)290	230	3300
205822	8	265x430x(H)345	230	3500
205839	2x8	550x430x(H)345	230	2x3500



205839



GRIDDLES

- 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



203125

GRIDDLE BLUE LINE

- Griddle area 330x270 mm, entirely smooth

code	mm	V	W
203125	450x300x(H)225	230	2000



203156

GRIDDLE BLUE LINE

- Griddle area 518x328 mm, left 259 mm smooth and right 259 mm ribbed

code	mm	V	W
203156	550x380x(H)240	230	2400



203149

GRIDDLE BLUE LINE

- Griddle area 518x328 mm, entirely smooth

code	mm	V	W
203149	550x380x(H)240	230	2400

NEW!



203170

GRIDDLE BLUE LINE

- Griddle area 518x328 mm, entirely ribbed

code	mm	V	W
203170	550x380x(H)240	230	2400



203163

GRIDDLE BLUE LINE

- Griddle area 688x410 mm, left 462 mm smooth and right 226 mm ribbed

- 2 independent working areas, 2 heating indication lamps

code	mm	V	W
203163	720x460x(H)240	230	3500

GRIDDLE SCRAPER

code	mm
855201	100x315

SPARE BLADE FOR 855201

- 5 pieces

code
855218



855201

855218



CONTACT GRILLS

- Cast-iron grills with ceramic coating
- 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

bestseller!



263501

CONTACT GRILL - SINGLE VERSION

- Grill surface 220x230 mm

code	-	mm	V	W
263501	ribbed top and bottom	290x370x(H)210	230	1800



263600

CONTACT GRILL - SINGLE VERSION

- Grill surface 220x230 mm

code	-	mm	V	W
263600	ribbed top and smooth bottom	290x370x(H)210	230	1800

bestseller!



263655

CONTACT GRILL "PANINI"

- "Panini" version
- Grill surface 340x230 mm

code	-	mm	V	W
263655	ribbed top and bottom	430x370x(H)210	230	2200



263662

CONTACT GRILL "PANINI"

- "Panini" version
- Grill surface 340x230 mm

code	-	mm	V	W
263662	ribbed top and smooth bottom	430x370x(H)210	230	2200



263709

CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable
- Grill surface bottom plate 475x230 mm

code	-	mm	V	W
263709	ribbed top and bottom	570x370x(H)210	230	3600



263808

CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable
- Grill surface bottom plate 475x230 mm

code	-	mm	V	W
263808	ribbed top and smooth bottom	570x370x(H)210	230	3600



263907

CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable
- Grill surface bottom plate 475x230 mm

code	-	mm	V	W
263907	half smooth, half ribbed	570x370x(H)210	230	3600





SALAMANDERS

- Stainless steel frame
- Ideal for grilling or heating up dishes or sandwiches
- Thermostat continuously adjustable up to a maximum of 300°C,
- With pilot lights
- Variable height adjustment by means of smoothly running lifting system



264607



Removable dripping tray



Adjustable height

SALAMANDER

- Removable dripping/crumb tray with 440x320 mm grid

code	mm	V	W
264607	480x520x(H)530	230	2800



264706



Removable dripping tray



Adjustable height

SALAMANDER

- 2 independent heating areas
- Removable dripping/crumb tray with 590x350 mm grid

code	mm	V	W
264706	600x520x(H)530	230	3600



SALAMANDER

- Thermostat continuously adjustable from 50°C to 250°C
- Ideal for grilling or heating up dishes or sandwiches
- With top heating element
- Fitted with power regulator, 15 min. timer and indicator lamp
- 4 possible grid heights
- With crumb tray



264102

SALAMANDER

code	mm	V	W
264102	610x340x(H)260	230	2000



264201

SALAMANDER

code	mm	V	W
264201	580x390x(H)390	230	2200



264300

SALAMANDER

code	mm	V	W
264300	800x450x(H)470	230	3600

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
- The maximum temperature of the rollers is dependent on factors like ambient temperature, socket power, appliance load and air movement.
- At room temperature without a draft and without load, the temperature can reach up to 150°C

bestseller!



268605



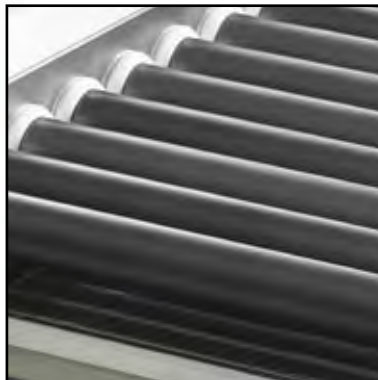
268735

SAUSAGE ROLLING GRILL

code	-	mm	V	W
268506	7 rollers	520x325x(H)175	230	740
● 268605	9 rollers	520x400x(H)175	230	940

SAUSAGE ROLLING GRILL

code	-	mm	V	W
268704	11 rollers	520x477x(H)175	230	1140
● 268735	14 rollers	520x591x(H)175	230	1480



SAUSAGE WARMER



240502

SAUSAGE WARMER KITCHEN LINE 10 LITER

- Temperature up to 85°C

code	Dimensions (mm)	V	W
240502	360x270(H)265	230	1000



240519

SAUSAGE WARMER KITCHEN LINE 2X10 L

- Temperature up to 85°C.

code	Dimensions (mm)	V	W
240519	570x435x(H)265	230	2x1000



265000

SAUSAGE WARMER

- Hotdog machine - sausage warmer
- For easy warming of hotdog sausages
- Stainless steel housing
- With adjustable power

code	mm	V	W
265000	240x300x(H)385	230	500



CRÊPE MAKER

- Baking plates made of enamelled cast iron
- Smooth heating surface
- Including wooden spatula
- With storage drawer
- Stainless steel housing
- Thermostat continuously adjustable from 50 to 300°C

bestseller!



212004

CRÊPE MAKER

- 1 heating plate Ø 400 mm
- Drawer size: 400x320x(H)30 mm

code	mm	V	W
212004	450x485x220	230	3000



212011

CRÊPE MAKER

- 2 heating plates Ø 400 mm
- Drawer size: 730x320x(H)30 mm

code	mm	V	W
212011	900x485x220	230	2x3000

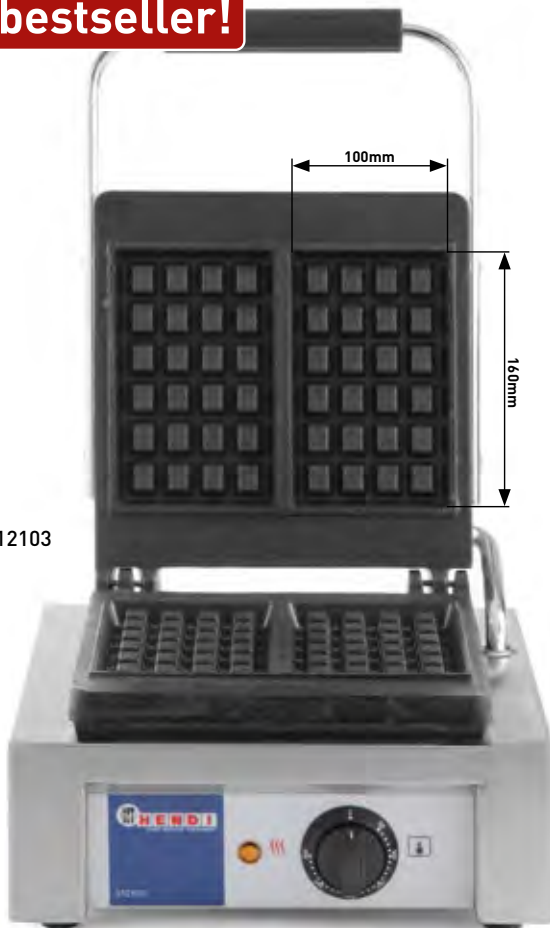
bestseller!



WAFFLE MAKER

- Liège waffles, two 4x6 rectangular patterns
- Cast iron non-stick coated surface
- Thermostatic temperature control
- Including waffle fork
- Insulated handle
- Removable drip tray

code	mm	V	W	weight (kg)
212103	480x320x(H)226	230	1500	28



212103



Cream whippers see pages 82-83

TOASTERS



261309

CONVEYOR TOASTER

- Two separate heating elements
- Suitable for continuous toasting of sliced bread
- Supplied with front and back trays
- Adjustable toasting time

code	mm	V	W
261309	418x368x(H)387	230	2240



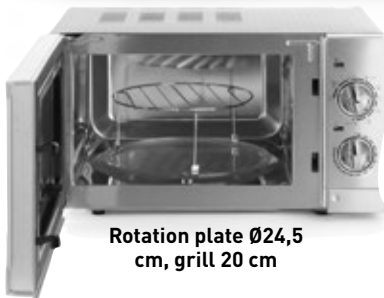
SANDWICH TOASTER

- Stainless steel housing.
- Tongs fitted with bakelite handles.
- Left and right slot separately operable.
- Timer with alarm adjustable to a maximum of 8 minutes.
- Removable crumb tray.



code	mm	V	W
261163	300x200x(H)223	230	1200



bestseller!**S.S.**
STAINLESS STEELPower control,
function controlTimer 0-30
minutesRotation plate Ø24,5
cm, grill 20 cm**MICROWAVE WITH GRILL**

- 800 Watt microwave with 1000 Watt grill
- Panasonic microwave tube
- Body and interior made entirely of stainless steel
- 30 minutes timer and power/function separately adjustable
- Suitable for plates up to Ø28x(H)16 cm
- Capacity 18 liters
- Timer 0-30 minutes

code	liter	mm	V	W
281703	18	452x362x(H)262	230	1800

Memory
capacity for 20
programsEnergy feed through the bottom
by use of a rotating antenna**MICROWAVE**

- Made entirely of stainless steel
- Capacity 24 litre
- Input power 1500W, output power 1000W
- Suitable for GN pans up to GN 1/2 and plates up to Ø 320 mm
- Simple to open without lock
- With see-through door
- With 10 programmable memory keys
- Chamber dimensions: 335x340x(H)200mm

code	liter	mm	V	W
281406	24	520x380x(H)310	230	1500

bestseller!



238905

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 Gastronorm containers.
- Suitable for gastronorm pans up to 150 mm deep.



code	mm	V	W
238905	340x540x(H)250	230	1200



238912

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	mm	V	W
238912	340x540x(H)250	230	1200



201107

THERMOSYSTEM 1

- Enamelled pan ø 185mm.
- Stainless steel Bain - Marie pan with lid.
- Fitted with power regulator and indicator light.



code	liter	mm	V	W
201107	4,2	265x265x(H)245	230	200



201206

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	mm	V	W
201206	2x4,2	505x265x(H)245	230	400

KEEP WARM



239858

DISH WARMER ELECTRIC



- Needs only 8 minutes to heat up
- Releases heat for 60 minutes after unplugging
- With automatic temperature control and overheat protection
- With stay-cool handles and stainless steel plate

code	mm	V	W
239858	665x205x(H)65	230	800

HOT TRAY



- GN 1/1 - aluminium
- On insulated base
- Automatically heats itself to 95°C

code	mm	V	W
209509	530x325x(H)25	230	190



209509

2 LAMP INFRARED FOOD WARMER BRIDGE



- Designed to keep food warm between preparing and serving.
- Height is easily adjustable.
- Shatterproof lamps included.

code	mm	V	W
273906	495x355x(H)590	230	500



273906





273982

HEATED SHOWCASE SINGLE LEVEL

- Tempered glass sides and curved glass front
- Stainless steel housing
- With infrared heating
- Large glass door in the rear, full access to the inside
- Easy to clean
- With removable crumb tray
- Temperature adjustable up to 85°C
- Includes fine mesh GN 1/1 grid suitable for small products

code	-	mm	V	W
273982	single level	554x376x(H)311	230	400



273999

HEATED SHOWCASE TWO LEVELS

- Tempered glass sides and curved glass front
- Stainless steel housing
- With infrared heating
- Large glass door in the rear, full access to the inside
- Easy to clean
- With removable crumb tray
- Temperature adjustable up to 85°C
- Includes 2 fine mesh GN 1/1 grids suitable for small products

code	-	mm	V	W
273999	double level	554x376x(H)432	230	400

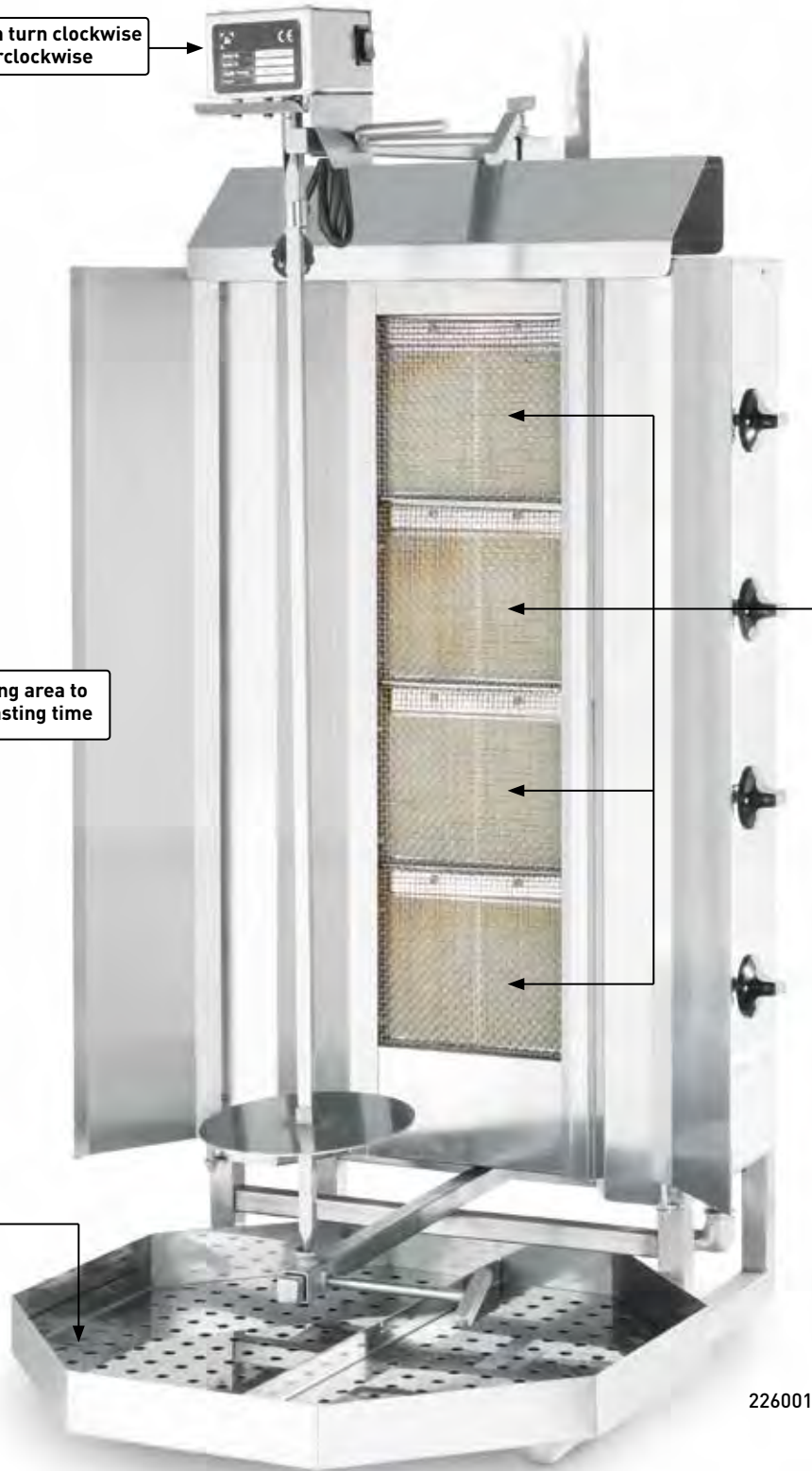


Motor on top, can turn clockwise and counterclockwise

Wide heating area to shorten roasting time

Removable drip tray

4 burners



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	mm	V
226001	470x550x(H)1150	230

PIZZA OVENS



PIZZA OVEN

- Tray grid suitable for pizzas up to ø 30 cm.
- Timer adjustable up to 15 minutes.
- With top and bottom heating elements and crumbs tray.
- Suitable for frozen pizzas.

code	mm	V	W
220306	480x420x(H)195	230	1300



BASIC ELECTRIC PIZZA OVENS, MANUALLY CONTROLLED

- 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.



PIZZA OVEN BASIC 1/40

- Temperature range: 50°C to 320°C.
- Inside dimensions of the chamber: 410x360x(H)90 mm.

code	mm	V	W
226865	568x430x(H)280	230	1600



226865

PIZZA OVEN BASIC 2/40

- Temperature range: 50°C to 320°C.
- Inside dimensions of the chamber: 410x360x(H)90.

code	mm	V	W
226872	568x430x(H)425	230	2400



226872

PIZZA OVEN BASIC 1/50 VETRO

- Temperature range: 50°C to 500°C.
- Inside dimensions of the chamber: 620x500x(H)120 mm.

code	mm	V	W
226889	915x690x(H)355	230/400	5000



226889

PIZZA OVEN BASIC 2/50 VETRO

- Temperature range: 50°C to 500°C.
- Inside dimensions of the chamber: 620x500x(H)120.

code	mm	V	W
226896	915x690x(H)530	230/400	7500



226896

ELECTRIC DOUGH ROLLERS

- 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.
- Timer enables to pre-set rolling time from 10 to 35 seconds.

NEW!

- Patented model, switches on automatically when you enter the dough.



see movie



226636

ELECTRIC DOUGH ROLLER 400

- Weight 37 kg.
- Rolled dough disc diameter: 26 to 40 cm.

code	mm	weight (kg)	V	W
226636	550x365x(H)750	0,21-0,70	230	370



226629

ideal for preparation of pizza and pasta

ELECTRIC DOUGH ROLLER 300

- Weight 27 kg.
- Rolled dough disc diameter: 14 to 30 cm.

code	mm	weight (kg)	V	W
226629	440x365x(H)640	0,08-0,21	230	250



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	mm	weight (kg)	V	W
226612	645x360x(H)430	0,21-0,70	230	370



NEW! 18/10 S.S.
STAINLESS STEEL STAINLESS STEEL**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.

The removable cover is made of stainless steel wire



Timer and secure two-stage switch

226209

On wheels
- 2 with brakes

Bowl made of 18/10 stainless steel

226346

SPIRAL MIXER WITH FIXED BOWL - 20 L

- Model with fixed head and bowl.
- Bowl capacity: 20 liter.
- Bowl dimensions: $\varnothing 360 \times (H) 210$ mm.
- Maximum dough load of 17 kg.
- Weight 59 kg.

code	mm	weight (kg)	V	W
● 226209	630x400x(H)700	17	400	750

SPIRAL MIXER WITH REMOVABLE BOWL - 20 L

- Model with liftable head and removable bowl.
- Bowl capacity: 20 litres.
- Bowl dimensions: $\varnothing 360 \times (H) 210$ mm.
- Maximum dough load of 17 kg.
- Weight 73 kg.

code	mm	weight (kg)	V	W
● 226346	385x670x(H)725	17	400	750

SPIRAL MIXER WITH FIXED BOWL - 32 L

- Model with fixed head and bowl.
- Bowl capacity: 32 litres.
- Bowl dimensions: $\varnothing 400 \times (H) 260$ mm.
- Maximum dough load of 25 kg.
- Weight 90 kg.

code	mm	weight (kg)	V	W
226308	680x440x(H)780	25	400	1100

SPIRAL MIXER WITH REMOVABLE BOWL - 32 L

- Model with liftable head and removable bowl.
- Bowl capacity: 32 litres.
- Bowl dimensions: $\varnothing 400 \times (H) 210$ mm.
- Maximum dough load of 25 kg.
- Weight 94,6 kg.

code	mm	weight (kg)	V	W
226353	424x735x(H)805	25	400	100



NEW!



975480

PASTA MACHINE PROFI LINE

- Perfect for making fresh pasta (max. width: 210 mm).
- Dough thickness adjustable in 10 steps from 0,5 to 5 mm.
- With tempered steel gear and self-lubricating bearings.
- Includes a hand crank and a clamp for table mounting.

code	mm
975480	325x220x(H)275

NEW!



975497

PASTA MAKER ELECTRICAL PROFI LINE

- Perfect for preparing fresh pasta (max. width: 210 mm).
- 10-position dial with numbers regulates the thickness of the dough.
- With tempered steel gear and self-lubricating bearings.
- Powered by electric motor, includes a clamp for table mounting.

code	mm	V	W
975497	350x220x(H)250	230	190



975527

SPAGHETTI CUTTER ATTACHMENT

- For Pasta maker electrical Profi Line 975497
- String diameter of 2 mm

code	mm
975527	275x80x(H)80



975510

TAGLIATELLE CUTTER ATTACHMENT

- For Pasta maker electrical Profi Line 975497.
- String width of 2 mm.

code	mm
975510	275x80x(H)80



975503

FETTUCINE CUTTER ATTACHMENT

- For Pasta maker electrical Profi Line 975497.
- String width of 6,5 mm.

code	mm
975503	275x80x(H)80



226407

PASTA MAKER KITCHEN LINE

- Perfect for preparing fresh pasta (max. width: 140 mm)
- Suitable for table mounting, manual operation
- Knob for adjusting pasta thickness - from 0,2 up to 2,2 mm
- Double blade - two types of pasta can be prepared: tagliatelle 2 mm and fettuccine 6,5 mm

code	mm
226407	180x130x(H)205



226414

PASTA MAKER ELECTRICAL KITCHEN LINE

- Perfect for preparing fresh pasta (max. width: 140 mm)
- Knob for adjusting pasta thickness - from 0,2 up to 2,2 mm
- Double blade - two types of pasta can be prepared: tagliatelle 2 mm and fettuccine 6,5 mm
- Suitable for table mounting and manual operation

code	V
226414	230

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
- Available in 2 sizes
- Tight shutter easy to regulate.
- Made of tough and easy to clean material.
- Side pockets for drinks.



709825



709818

PIZZA DELIVERY BAG - BOX 350X350 MM

code	-	Dimensions (mm)
709825	4 boxes	350 x 350

PIZZA DELIVERY BAG - BOX 450X450 MM

code	-	Dimensions (mm)
709818	4 boxes	450 x 450



709900

LID SPACER FOR PIZZA'S

- Set of 500



code
709900



975534



RAVIOLI MOULD CLASSIC

- Perfect for making classic ravioli.
- 36 moulds of 30x30x(H)8 mm..
- Made of aluminium alloy with coated steel base and rubber feet.
- Wooden rolling pin included.

code	mm
975534	320x137x(H)18

NEW!



975541



RAVIOLI MOULD CHEF

- Perfect for making round ravioli.
- 12 moulds of 52x52x(H)12mm, diameter 39 mm.
- Made of aluminium alloy with coated steel base and rubber feet.

code	mm
975541	335x114x(H)22



617069

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)25
617434	ø500x(H)25

PAN GRIPPER

- Made of nickel-plated steel
- Suitable for all types of pizza pans

code	Dimensions (mm)
617700	190 mm



617700



617502

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



505540

PIZZA BOARDS

- Made of raw beech wood.
- With grooves to assist cutting into 6 equal parts.

code	mm
● 505540	Ø300x(H)15
505557	Ø350x(H)15
505564	Ø400x(H)18
505571	Ø450x(H)18
505588	Ø500x(H)18
505595	Ø600x(H)18



Reinforced models
Ø500 and Ø600

PIZZA ACCESSORIES

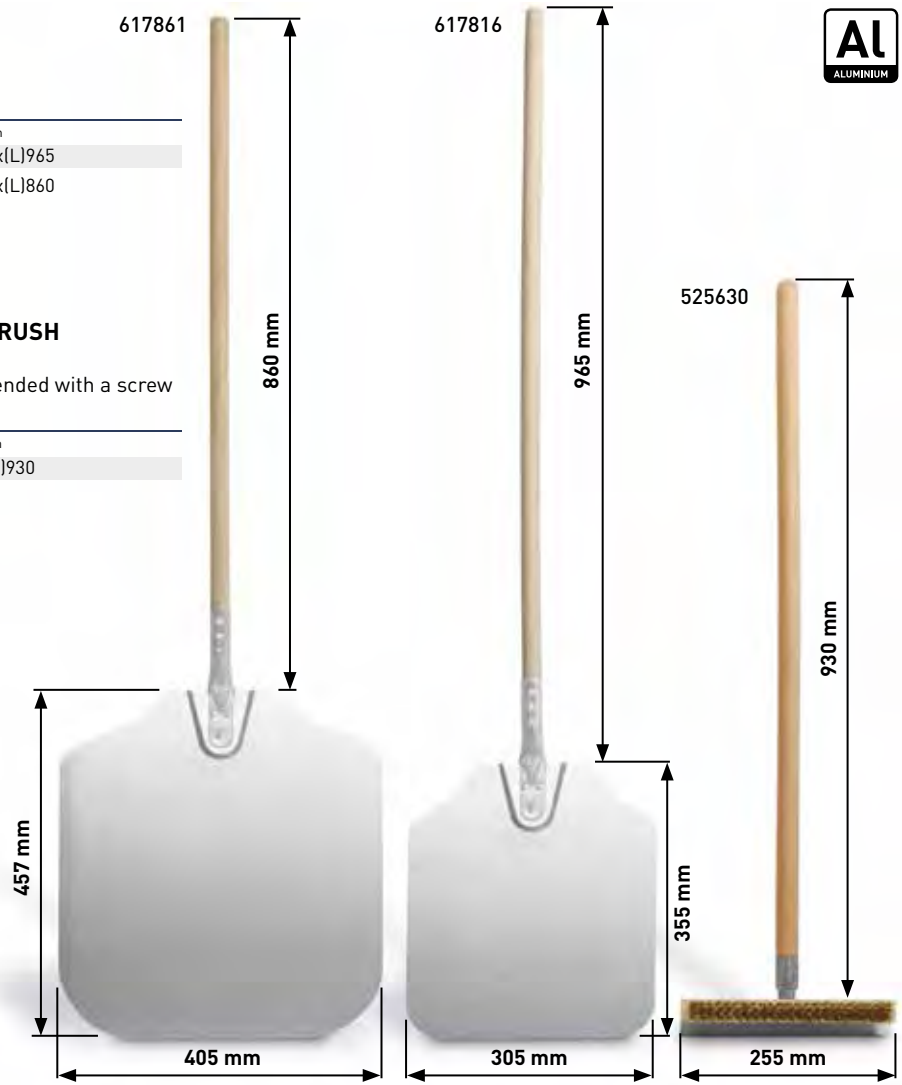
PIZZA SCOOP
- Wooden handle

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



PIZZA SLICER

- Chrome steel knife blade
- Polypropylene handle

code	-	mm
617014	1 on card	Ø 100x230



617014

CAKE SERVER

- With black polypropylene handle

code	mm
523902	260x60

CAKE SCOOP/CUTTER

- With black polypropylene handle
- With cutting sides

code	mm
523957	280x75



523902

523957



225950

CONVECTION OVEN

- Well insulated walls
- Integrated timer with alarm
- Stepless thermostat adjustable up to 250°C
- Overheating protection
- Including 2 grids and 1 enamelled baking tray
- 42 Liter capacity, weight 22,8 kg, grids 33 x 45 cm
- Tray support spacing 6 cm
- Internal size: 470x395x(H)240 mm

code	mm	V	W
225950	580x560x(H)420	230	2500
923351	330x450	grid	

CONVECTION OVEN - 4 X GN 2/3

- 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.
- IPX3 rating.
- Weight 34 kg.

code	mm	V	W
225172	590x695x(H)590	230	2800
801970	442x325	grid	

225172



CONVECTION SNACK OVENS - 4 X GN 2/3

- Ideal solution for small bakeries, shops and any establishments wishing to add fresh and tasty bread to their offer
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere
- Built-in humidifier (selected models - see table) makes the oven suitable for even the most sophisticated baked goods
- Body and cooking chamber made of stainless steel
- Glass door with gravity ventilation
- Cooling system for controls

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

OVENS

CONVECTION OVEN WITH HUMIDIFIER

- 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.
- Fits up to four 429 x 345 mm trays, four trays included.
- Tray support spacing 74 mm.
- Temperature range: 50 to 300°C.
- IPX3 rating.

code	mm	V	W	weight (kg)
225028	590x695x(H)590	230	2800	34,2



225028

CONVECTION OVEN MULTIFUNCTIONAL

- 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.
- IPX3 rating.

code	mm	V	W	weight (kg)
225165	590x695x(H)590	230	2600	36,4



225165

DIGITAL CONVECTION OVEN WITH STEAM INJECTION

- 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 18/10.
- 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 270°C.
- IPX3 rating.

code	mm	V	W	weight (kg)
225035	590x695x(H)590	230	2900	38



225035

CONVECTION SNACK OVENS - 4 X GN 2/3

CONVECTION BAKERY OVENS

- Ideal solution for bakeries, shops and any establishments wishing to add fresh and tasty bread to their offer
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere
- Built-in humidifier makes the oven suitable for even the most sophisticated baked goods
- Body and cooking chamber made of stainless steel
- Glass door with gravity ventilation
- Cooling system for controls
- IPX 3 rating

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

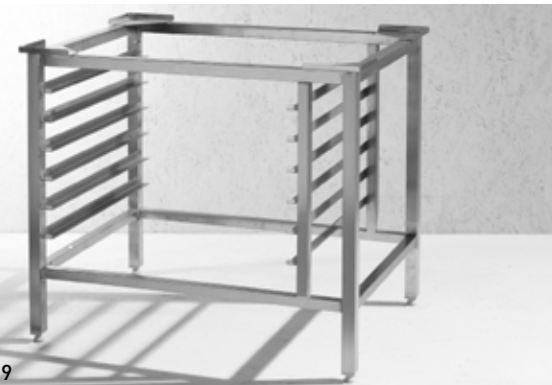
225516



225523



225059



225639

BAKERY OVEN WITH MANUAL HUMIDIFIER

- Two non-reversible fans.
- Indirect 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.
- Fits up to four 600 x 400 mm trays.
- Tray support spacing 83 mm.
- Temperature range: 50 to 300°C.
- IPX3 rating.

code	mm	V	W	weight (kg)
225516	790x750x(H)635	230	3400	50,4

OVEN WITH STEAM INJECTION

- Two reversible fans.
- Direct humidification, adjustable in 5 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.
- Tray support spacing 83 mm.
- Temperature range: 50 to 300°C.
- IPX3 rating.

code	mm	V	W	weight (kg)
225523	790x750x(H)635	400	6400	58

DIGITAL OVEN WITH STEAM INJECTION

- 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.
- Tray support spacing 83 mm.
- Temperature range: 50 to 270°C.
- IPX3 rating.

code	mm	V	W	weight (kg)
225059	790x750x(H)635	400	6400	58

FLOOR STAND FOR OVENS - 6X 600X400

- Capacity: 6x 600x400
- Suitable for ovens: 225516, 225523, 225059, 228210 and 228227

code	mm
225639	800x700x(H)700



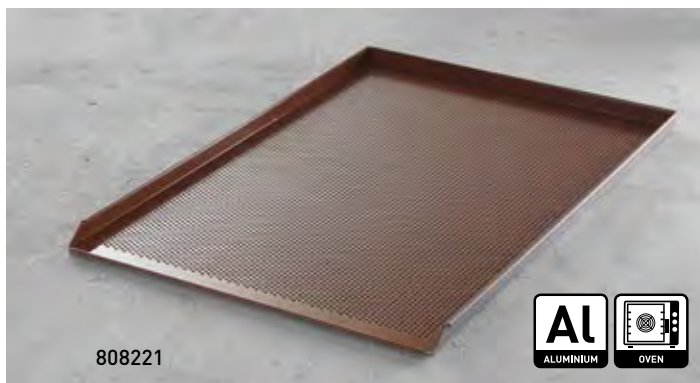
TRAY
- With 3 rims

code	mm
808207	600x400



TRAY PERFORATED
- With 3 rims

code	mm
808214	600x400



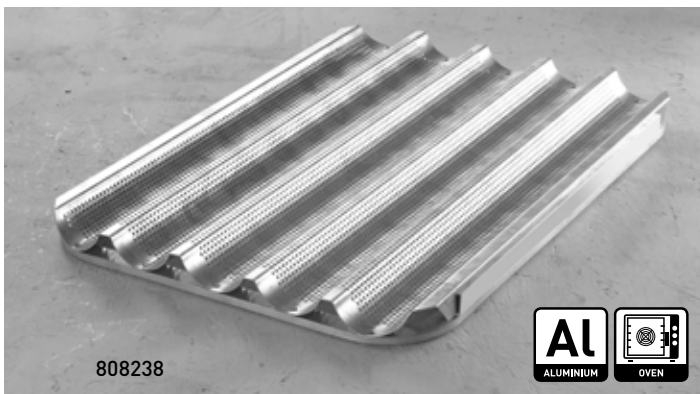
TRAY PERFORATED - WITH 3 RIMS
- Silicone non-stick coating
- With 3 rims

code	mm
808221	600x400



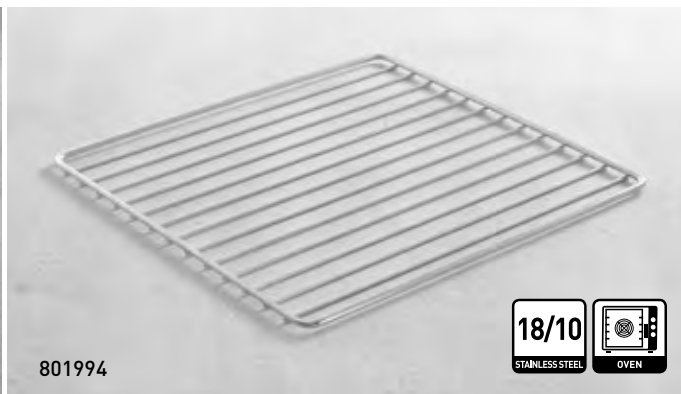
TRAY FOR FRENCH BREAD
- Perforated
- Fits 5 loaves of french bread
- Silicone non-stick coating

code	mm
808245	600x400



TRAY FOR FRENCH BREAD
- Perforated
- Fits 5 loaves of french bread

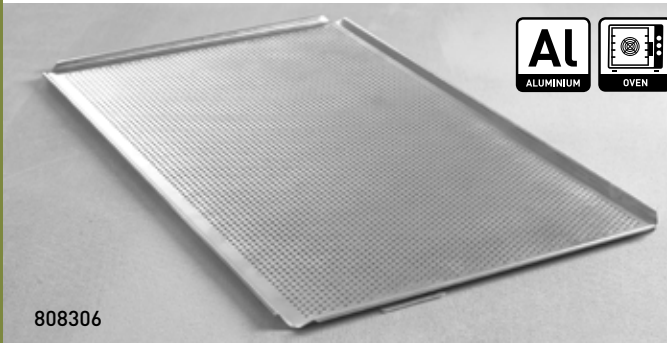
code	mm
808238	600x400



GRID

code	mm
801994	600x400

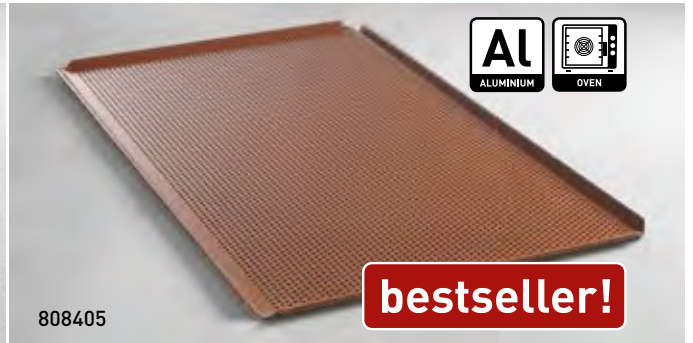
TRAYS & GRIDS GN 1/1



808306

TRAY PERFORATED GN 1/1 - WITH 4 RIMS

code	mm
808306	530x325x(H)10

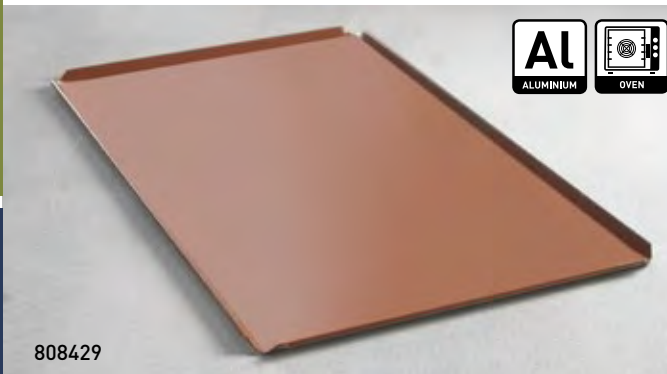


808405

bestseller!**TRAY PERFORATED GN 1/1 - WITH 4 RIMS**

- With silicone non-stick coating

code	mm
808405	530x325x(H)10

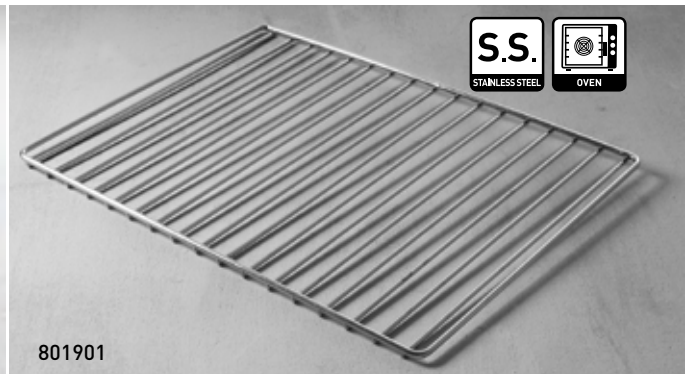


808429

TRAY GN 1/1 - WITH 4 RIMS

- With silicone non-stick coating

code	mm
808429	325x530x(H)10

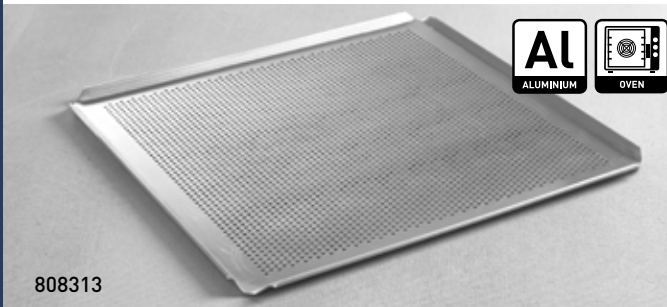


801901

GASTRONORM GRID

code	-	mm
801901	GN 1/1	530x325

GASTRONORM 2/3



808313

TRAY PERFORATED GN 2/3 - WITH 4 RIMS

code	mm
808313	354x325x(H)10



808412

TRAY PERFORATED GN 2/3 - WITH 4 RIMS

- With silicone non-stick coating

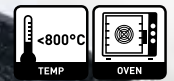
code	mm
808412	354x325x(H)10



801932

GASTRONORM GRID GN 2/3

code	mm
801932	354x325



890349

GASTRONORM CONTAINER ENAMELLED GN 2/3

code	mm
● 890349	345x325x(H)40
890356	345x325x(H)20

TRAYS & GRIDS GN 1/1



809242

GASTRONORM TRAY PROFI LINE

code	mm
● 809242	GN 1/1 - 530x325x(H)40
809259	GN 1/1 - 530x325x(H)20
809150	650x530x(H)20



808474

CHICKEN GRID

- For roasting 8 chickens

code	-	mm
808474	GN 1/1	530x325x(H)150,8



890233

GASTRONORM CONTAINER ENAMELLED

code	mm
● 890233	530x325x(H)60
890240	530x325x(H)40
890257	530x325x(H)20



805558

CONTAINER WITH NON-STICK COATING

code	mm
805534	530x325x(H)65
805541	530x325x(H)40
● 805558	530x325x(H)20

OVEN MITTS

- Certified protective gloves. CE compliant in accordance with the Personal Protective Equipment Directive 89/686/EEC.

**bestseller!**

556603

OVEN MITTS, COTTON

code	packed per	mm
556603	2	345

**OVEN MITTS, FLAME RETARDANT COTTON**

- Extra long to protect the forearm

code	packed per	mm
556610	2	430

OVEN MITTS, FIBERGLASS

- Extra protection against water

code	packed per	mm
556627	2	430



BARBECUE GREEN FIRE

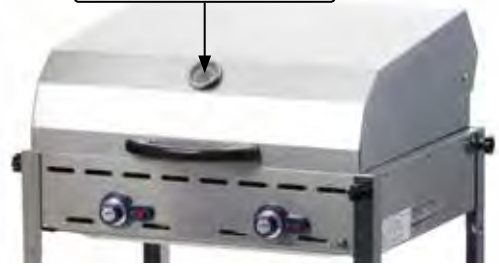
- Much less sensitive to wind thanks to the improved air supply
- Enamelled cast iron griddle and Gastronorm 1/1 grid included
- Easy to clean, due to e.g.:
 - fully removable burners
 - removable Gastronorm 2/1 dripping tray
- Supplied with chrome steel wind screen
- Elevated stainless steel grid for 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
- Improved burners grant 90% of the surface useful heat
- Technical parts mounted out of sight



GREEN FIRE WITH 2 BURNERS

code	mm	kW
149508	740x612x(H)825	11,6

Hood with integrated thermometer



ROLL TOP HOOD FOR GREEN FIRE WITH 2 BURNERS

- With integrated thermometer

code	mm
149515	706x685x(H)239

NEW!



144930

PROTECTIVE COVER

- Made of UV-resistant PEVA.

code	mm	suitable for
144930	745x615x(H)355mm	Green Fire 2 burner 149508



149508



149522

149522

SIDE TABLES FOR GREEN FIRE WITH 2 BURNERS

code	-	mm
149539	rear table	650x298x(H)160
149522	side table	480x298x(H)160

NEW!

GREEN FIRE WITH 3 BURNERS

code	mm	kW
149591	1078x612x(H)825	17,4



149591



149522

SIDE TABLES FOR GREEN FIRE WITH 3 BURNERS



code	-	mm
149522	side table	480x298x(H)160

GREEN FIRE WITH 4 BURNERS

code	-	mm	kW
149614	on wheeled base	1400x612x(H)825	22



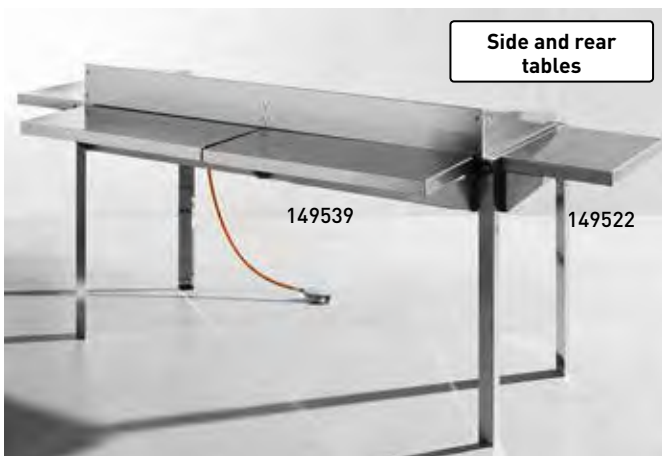
149614

SIDE TABLES FOR GREEN FIRE WITH 4 BURNERS



- 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.

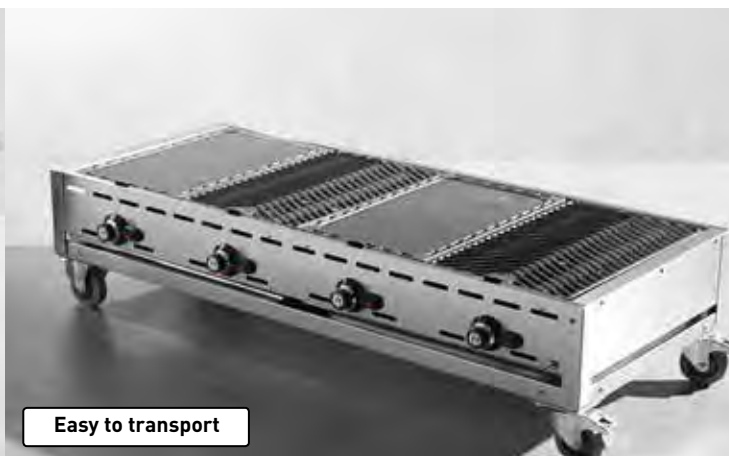
code	-	mm
149539	rear table	650x298x(H)160
149522	side table	480x298x(H)160



Side and rear tables

149539

149522



Easy to transport

NEW!



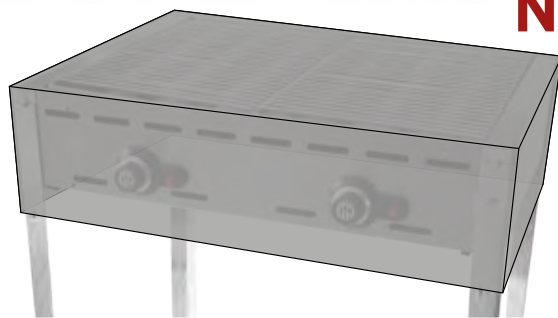
149706



GREEN FIRE KITCHEN LINE WITH 2 BURNERS

code	mm	kW
149706	740x612x(H)825	11,6

NEW!



144947

PROTECTIVE COVER

- Made of UV-resistant PEVA

code	mm	suitable for
144947	745x615x(H)210	Green Fire Kitchen Line 149706

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.



626504

code	mm
626504	Ø700x(H)235



149546

WOK HOLDER

code
149546



149553

DUTCH PANCAKE GRIDDLE

code
149553

BARBECUES GREEN FIRE ACCESSORIES



NEW!



932001

CAST IRON GRIDDLE

code	mm
932001	325x530



NEW!



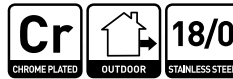
932018

CAST IRON GRID

code	mm
932018	325x530



NEW!



932858

ENAMELLED CAST IRON GRIDDLE

code	
● 932858	Gastronorm 2/1
933404	Gastronorm 1/1

NEW!



933138

GRID & FLAME TAMER

- For Green Fire barbecues
- Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.
- Chrome plated grid GN 1/1.
- Flame tamer made of stainless steel.

code	mm
933138	325x530



152805



152706

LAVA ROCKS

- Suitable for various types of gas barbecues.
- Fine, relatively small rocks.

code	packed per	
● 152706	3 kg in box	fine
● 152805	5 kg in box	coarse
152904	9 kg in bag	coarse

NEW!



145777

LAVA ROCK GRID

- Supplied with lava rocks.

code	mm
145777	630x500

GRILL MASTER



bestseller!



154601

BAKE-MASTER MODEL MINI

- Stainless steel frame with enamelled griddle
- Suitable for propane gas
- Griddle inner dimensions 290x480 mm
- Electronic ignition and thermocouple
- Gas hose and pressure regulator included
- Consumption 0,215 m³/h

code	mm	Power kW [Hs]
154601	340x540x(H)300	5,8

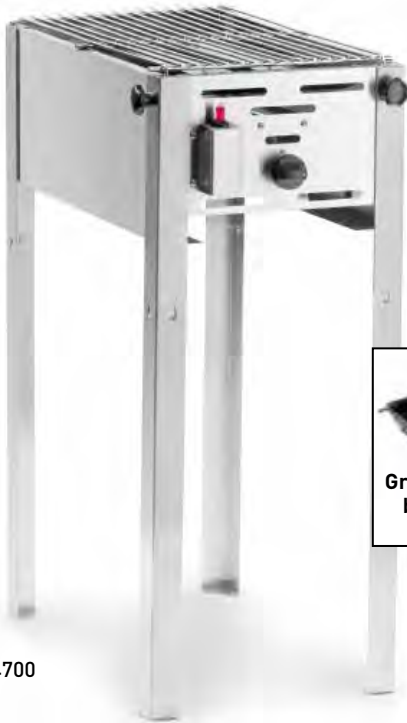


154618

BAKE-MASTER MODEL MAXI

- Stainless steel frame with enamelled griddle
- Suitable for propane gas
- Griddle inner dimensions 590x480 mm
- Electronic ignition and thermocouple
- Gas hose and pressure regulator included
- Consumption 0,430 m³/h

code	mm	Power kW [Hs]
154618	650x540x(H)300	11,6



154700



Grill-master Mini & Maxi both come with extra enamelled griddle



154717

bestseller!

GRILL-MASTER MODEL MINI

- Stainless steel frame and grid with enamelled griddle (290x480 mm inner dimensions)
- Suitable for propane gas
- Electronic ignition and thermocouple
- Gas hose and pressure regulator included
- Consumption 0,215 m³/h

code	mm	Power kW [Hs]
154700	340x540x(H)840	5,8

GRILL-MASTER MODEL MAXI

- Stainless steel frame and grid with enamelled griddle (590x480 mm inner dimensions)
- Suitable for propane gas
- Electronic ignition and thermocouple
- Gas hose and pressure regulator included
- Consumption 0,430 m³/h

code	mm	Power kW [Hs]
	650x540x(H)840	11,6



144923

COVER

- Made of UV-resistant PEVA

code	mm	suitable for
144923	720x560x(H)360	Grill-Master Maxi 154717

bestseller!

18/0
STAINLESS STEEL



GRILL-MASTER QUATTRO

- Fully stainless steel frame with 2 dripping trays
- Suitable for propane gas and fitted with 4 burners which can be regulated independently
- Supplied with 2 nickel-plated grids and 1 enamelled griddle (590x480 mm internal dimensions)
- Thermocouple and electronic ignition
- Gas hose and pressure regulator included
- Consumption 0,8 m³/h
- On a base with bottom shelf and 4 wheels for easy moving

code	mm	Power kW [Hs]
154908	1270x525x(H)840	22



154908

bestseller!

622407



146002



GAS GRILL FIESTA 600

- Chrome steel base and sheet steel paella pan ø 600 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- The space underneath is suitable for gas cylinders of 5 or 6 kg.
- Suitable for propane gas, consumption 334 g/h.

code	mm	suitable for	Power kW [Hs]
146002	600x600x(H)870	622407	4,8

PAELLA PAN

- Top-quality frying pans made of sheet steel
- With two handles

code	-	mm
622407	Suitable for Fiesta gas grill 146002	Ø600x(H)40
622605	Suitable for Fiesta gas grill 146804	Ø800x(H)50



622605

146804



GAS GRILL FIESTA 800

- Chrome steel base and sheet steel paella pan ø 800 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- The space underneath is suitable for gas cylinders of 5 or 11 kg.
- Suitable for propane gas, consumption 489 g/h.

code	mm	suitable for	Power kW [Hs]
146804	800x800x(H)900	622605	7,0

XENON

**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	mm	Power kW [Hs]
148105	1120x410x(H)900	7,5

CHARCOAL BARBECUES

- Chrome steel with removable stands



CHARCOAL BARBECUE PATIO

- Model Patio
- Fitted with 2 grids of 345x345 mm each

code	mm
150603	770x380x(H)760

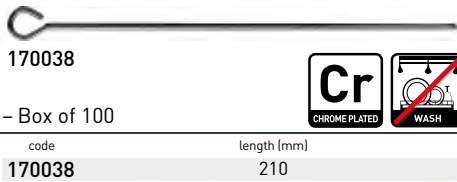


CHARCOAL BARBECUE RESTO

- Model Resto
- Fitted with 3 grids of 345x345 mm each

code	mm
150801	1130x380x(H)760

BARBECUE ACCESSORIES

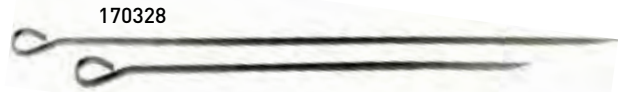


170038

- Box of 100



code	length (mm)
170038	210



170328

170120

BARBECUE SKEWERS



code		length (mm)
170120	6 per card	250
170328	6 per card	350



855201

855218

GRIDDLE SCRAPER

code	mm
855201	100x315

SPARE BLADE FOR 855201

- 5 pieces

code
855218



525401

COPPER BRUSH

- Wood with 8 rows of copper wire
- Steel scraper

code	mm
525401	72x315



525517



525623

WIRE BRUSH

- Wood with three rows of wire

code		mm
525517	per 2 on card	290

WIRE BRUSH

- Wood with five rows of wire

code		mm
525623	2 on card	290

BARBECUE APRON

- Canvas 280g/m²
- Flame retardant coating

code	mm
556696	810x890



556696

PATIO HEATERS



272602

PATIO HEATER

- Suitable for propane or butane gas
- Easy to transport thanks to its 2 wheels
- Including electronic ignition, gas hose and pressure regulator
- With anti-tilt protection
- Consumption: 1048 g/h

code	ØxH mm	Power kW [Hs]
272602	770x2200	12,7



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
- Consumption: 1048 g/h
- Height when extended: 2200 mm

code	ØxH mm	Power kW [Hs]
272701	770x1580-2200	12,7

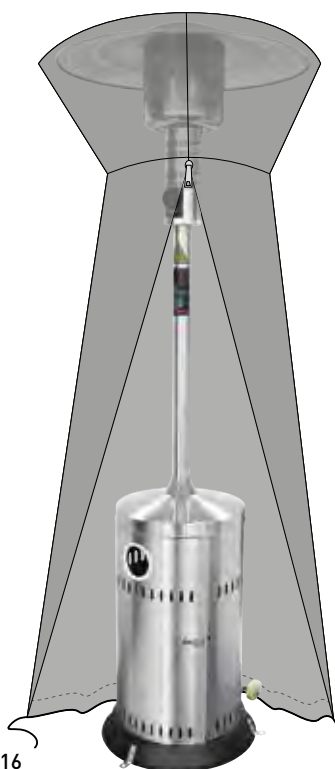
NEW!



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	ØxH mm
272404	420x420x(H)2220



144916

PROTECTIVE COVER

- Made of UV-resistant PEVA

code	mm	suitable for
144916	480x480x(H)2220	Patio heaters 272602 & 272701

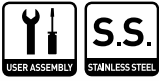


144909

PROTECTIVE COVER

- Made of UV-resistant PEVA

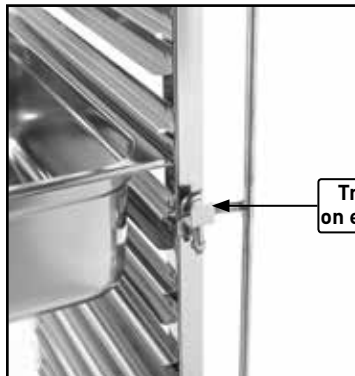
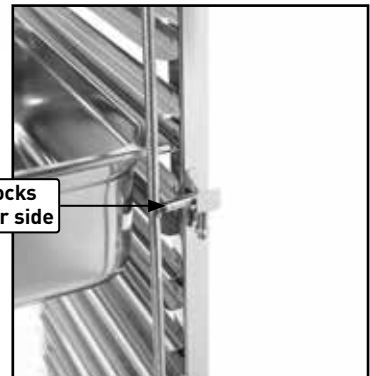
code	mm	suitable for
144909	Ø790x(H)2220	Pyramid heater 272404



810668

810613

810651

Tray locks
on either side**CLEARING TROLLEY - 7 X GN 1/1**

- Designed to fit GN 1/1 Trays/containers
- With working surface
- Tray locks on either side
- Fitted with four castors of which two have brakes
- Flatpack delivery

code	mm	work top [mm]
810668	380x550x(H)870	GN 1/1 - 530x325

MOBILE TROLLEY - 15 X GN 1/1

- GN 1/1 with 15 layers - interspaced at 80mm
- Tray locks on either side
- Fitted with four castors of which two have brakes
- Flatpack delivery

code	mm
810613	380x550x(H)1735

MOBILE TROLLEY 15 - 600 X 400

- 600x400 mm 15 layers - interspaced at 80mm
- Tray locks on either side
- Fitted with four castors of which two have brakes
- Flatpack delivery

code	mm
810651	460x630x(H)1735



bestseller!



810002

810101

SERVING TROLLEY

- Made of stainless steel with chrome steel shelves.
- Fitted with 2 shelves and sound insulation material underneath.
- Maximum load per tray 75 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between trays 550 mm.
- Flatpack delivery.

code	mm	work top (mm)
810002	900x590x(H)930	830x510

SERVING TROLLEY

- Made of stainless steel with chrome steel shelves
- Fitted with 3 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 295 mm
- Flatpack delivery

code	mm	work top (mm)
810101	900x590x(H)930	830x510

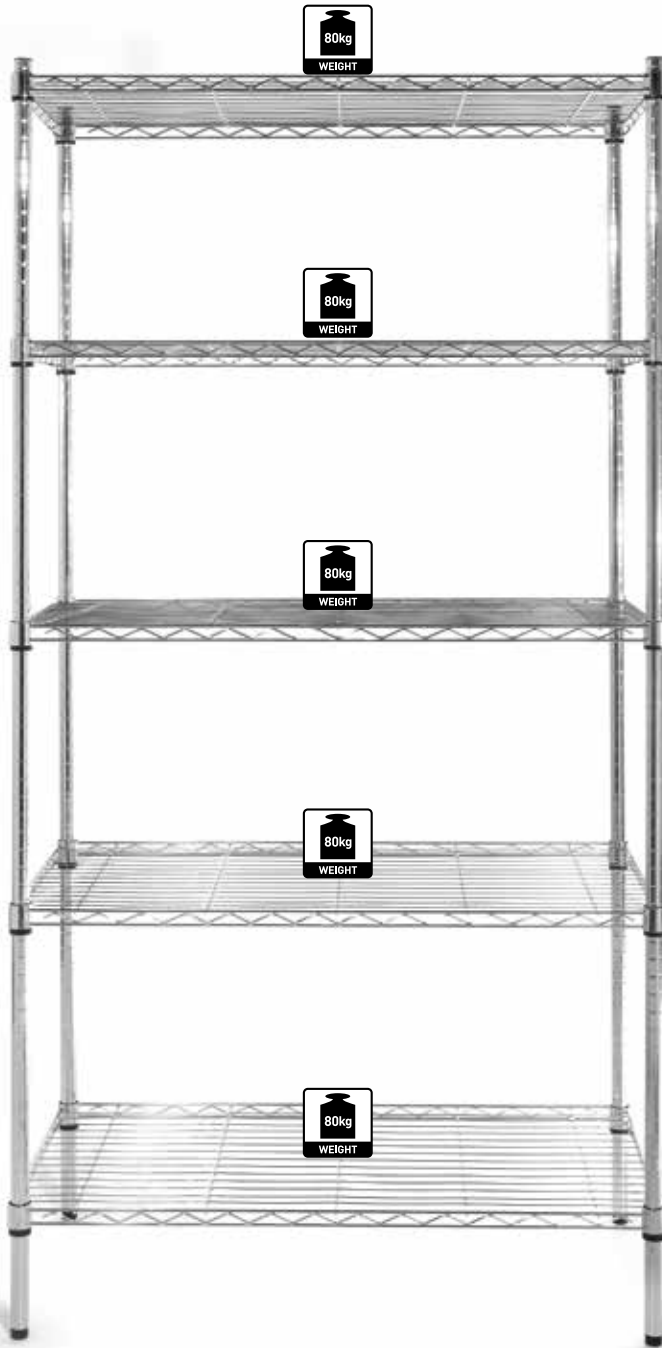
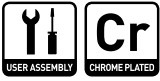
SERVING TROLLEY POLYPROPYLENE

- Made of polypropylene
- Fitted with 3 shelves
- Maximum load per tray 50 kg
- Includes 4 castors, of which 2 with brakes, fitted with corner protection
- Distance between trays 340 mm

code	mm	work top (mm)
810200	800x410x(H)950	615x400



810200



812204

STORAGE RACK WITH 5 SHELVES

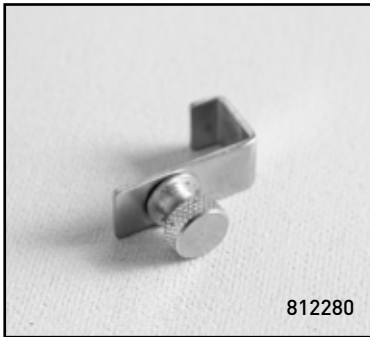
- Maximum load per shelf 80 kg
- Fitted with adjustable feet
- Chrome-plated iron

code	mm
812204	455x910x(H)1830



ALUMINIUM STORAGE RACK

- Anodized aluminium frame.
- With dishwasher safe polypropylene shelves.
- Easily expandable.
- Carrying capacity 150 kg, distributed across the surface.



812280



Easily expandable



Dishwasher safe polypropylene shelves



812273

ALUMINIUM STORAGE RACK

code	mm
812273	1280x405x(H)1685
812280	connecting hook

THERMO CATERING CONTAINER GN 1/1

- Made of LLDPE (Linear Low-Density Polyethylene).
- Double-walled, offers high insulation levels.
- Space between the walls is filled with special insulating material.
- Lid closes with 4 latches.

code	mm ext.	mm int.
707708	450x650x(H)300	GN 1/1 x (H)210



707708

THERMO FRONT LOADERS



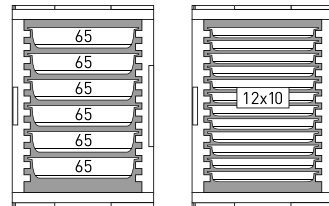
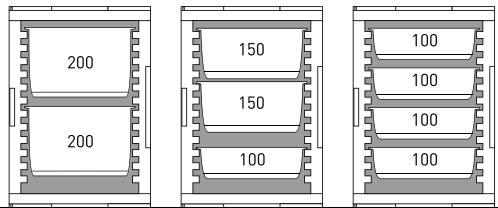
707609

THERMO CATERING CONTAINER

- Double-walled insulated polyethylene LDPE - impact resistant hard polyethylene
- Keeps hot and cold
- With 2 sturdy carrying handles and suitable for 1/1 Gastronorm trays

code		mm ext.
● 707609	Gastronorm 1/1	670x470x(H)670
707807	Trolley for thermo container 707609	725x530x(H)190

Examples of sets

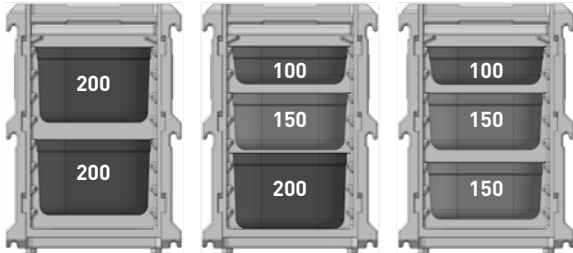


THERMO CATERING BOX

- Ultra-lightweight, durable container with perfectly sealable opening.
- Suitable for Gastronorm 1/1 containers.
- With 8 grooves spaced 61 mm apart to slide-in GN containers.
- The high stacking ledges with locking profile ensures stable stacking without sliding.

code	liter	-	mm ext.	mm int.
707999	100	Gastronorm 1/1	635x465x(H)660	550x335x(H)545

Examples of sets



707999



NEW! **PP** 
POLYPROPYLENE STACKABLE



bestseller!



THERMOBOX KITCHEN LINE

- Polypropylene foam EPP.
- With recessed handles at the side.

code	liter	-	mm ext.	mm int.
707975	21	Pizza	410x410x(H)240	350x350x(H)175
707906	40	Gastronorm 1/1	600x400x(H)285	538x338x(H)234
707968	46	Gastronorm 1/1	600x400x(H)320	538x338x(H)257
707951	53		685x485x(H)260	625x425x(H)200
707944	80		685x485x(H)360	625x425x(H)300

NEW!



NEW!

707982

**THERMOBOX PROFI LINE**

- The versatile thermobox that meets HACCP standards.
- Perfect for hygienic transport.
- The shaped foam polypropylene (EPP) containers have a closed structure and offer high insulation levels.
- Withstands temperatures ranging from -20°C to +110°C.
- The special melded inner finish offers good protection against dirt and is easy to clean.
- Convenient handles make it easier to carry, while the boxes are easy to stack, with or without lid.

code	-	liter	mm ext.	mm int.
707982	Gastronorm 1/1	39	674x400x(H)287	538x338x(H)217





bestseller!



710203

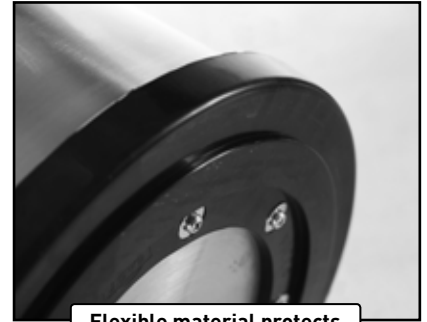


Air valve



Two handles for transport

Double lid secured with a seal and equipped with 6 latches



Flexible material protects the container and the floor against damage



Space between the walls is filled with special insulating material which keeps hot or cold temperature of food for up to 6-8 hours

INSULATED PORTABLE CONTAINER

- Stackable

code	liter	mm ext.
710104	10	ø320x(H)200
● 710203	20	ø320x(H)310
710302	35	ø320x(H)550



Worktop reinforced with laminated waterproof chipboard



810705

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

DOUBLE ADJUSTABLE WALL SHELF

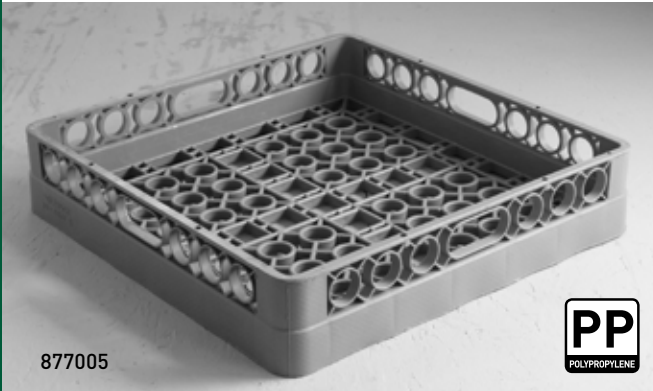
- Two levels.
- With backsplash for maintaining hygiene.
- 1800 mm wide shelf supplied with 3 reinforced brackets.
- Removable for cleaning.

code	mm
● 970232	1000x355x(H)600
970249	1200x355x(H)600
970256	1400x355x(H)600
970270	1800x355x(H)600



970232

DISHWASHER BASKETS



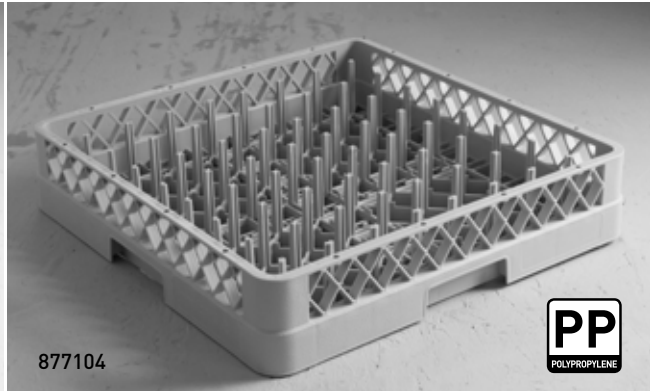
877005



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



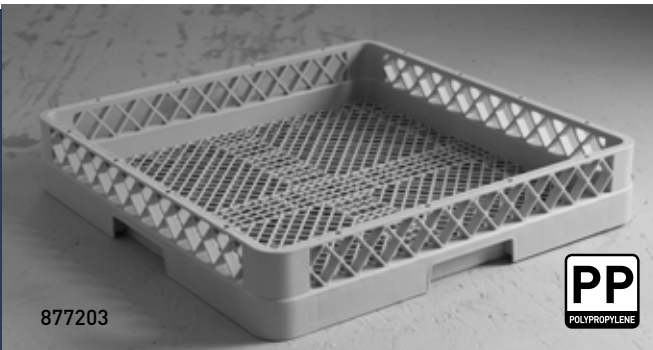
877104



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



871102



CUTLERY BASKET

- 8 sections with handle

code	mm
871102	425x205x(H)150



871300



CUTLERY BASKET

code	mm
871300	110x110x(H)140



552001



TOTE BOX

- Grey, with handles

code	mm
552001	555x410x(H)130

FLY KILLERS



270134

270066

270141



Chain holder



Removable collection tray

FLY KILLER WATER RESISTANT

- ABS fire proof material for high safety.
- 2x UV-A tube.
- Insects are electrocuted with 2000-2500 V.
- IPX4 waterproof, can be used indoor or outdoor.
- Removable collection tray, easy to clean.
- Chain mounting.

code	mm	V	W
270134	360x135x(H)270	230	26
270066	510x105x(H)315	230	40
270141	680x135x(H)310	230	45



NEW!



270158

270165

270172



Chain holder



Removable collection tray

HIGH VOLTAGE FLY KILLER

- For indoor use
- Body made of special treated aluminum alloy and ABS, fire resistant materials for high safety
- 2x UV-A tube
- Insects are electrocuted with 2000 - 2500 V
- Removable collection tray, easy to clean
- Can be mounted to ceiling by chain or used free standing

code	mm	-	V	W
270158	335x90x(H)260	Coverage: 50 m ²	230	16
270165	485x90x(H)310	Coverage: 100 m ²	230	30
270172	640x90x(H)360	Coverage: 150 m ²	230	40



270004

FLY KILLER WITH ADHESIVE PLATE

- Suitable for use in the kitchen.
- Metal casing including wall mounting.
- 2 x 15W shatter-proof fluorescent tubes.
- Adhesive plate at the rear to catch the insects.
- Maximum range approx. 300m2.
- Adhesive plate included.

code	mm	V	W
270004	475x65x(H)300	230	33
270059	435x245	adhesive plate 10 pcs	



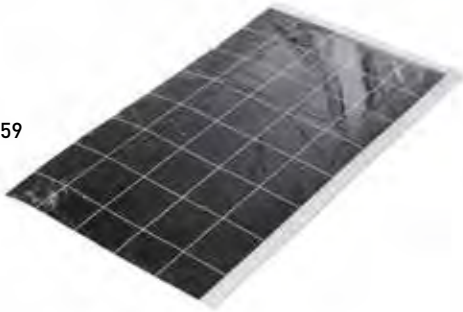
270080

FLY KILLER WITH ADHESIVE PLATE

- Suitable for use in the kitchen
- Metal casing including wall mounting
- 2x15W UV-A shatter-proof fluorescent tubes
- Adhesive plate at the rear to catch the insects
- Maximum range approx. 100m2
- Adhesive plate included

code	mm	V	W
270080	480x100x(H)285	230	30
270073	adhesive plate 10 pcs		

270059



270073



bestseller!



663950



221808

HAND DRYER

- Electric
- Activation by motion detector
- Fitted with lead and plug
- Impact resistant metal casing in white epoxy finish

code	mm	V	W
221808	240x210x(H)265	230	1500

WET FLOOR SIGN

- Warning in 5 languages

code	mm
663950	300x(H)615

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LEGEND

of the icons used in this catalogue

NEW!

bestseller!



Energy saving product



HACCP compliant



For indoor and outdoor use



For indoor use only



For outdoor use only



Suitable for gas stoves



Suitable for gas stoves only



Suitable for electric stoves



Suitable for ceramic stoves



Suitable for induction stoves



Not suitable for induction stoves



Microwave proof



Not microwave proof



Dishwasher proof



Not dishwasher proof



Suitable for use in ovens



Stackable



Food Contact compliant



Not Food Contact compliant



Cooling



Maximum weight



Self-assembly



Temperature resistance



Temperature resistance range



Aluminium



Aluminium casting



Stainless steel



Stainless steel 18/0



Stainless steel 18/8



Stainless steel 18/10



German steel X50CrMoV15



Special steel



Carbon steel



Tin plated



Chrome plated



Nickel plated



Polyethylene



High density polyethylene



Low density polyethylene



Polypropylene



Expanded Polypropylene



Polycarbonate



ABS plastic



POM plastic



Polyamide



SAN plastic



Hard polymer heat resistant



Silicone



Plexiglas



BPA free – no Bisphenol A



Fiberglass



Melamine



Porcelain

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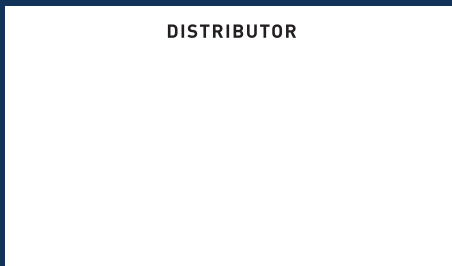
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