HENDI

2022/2023 | Tools for Chefs



POTS, PANS & GN CONTAINERS
KITCHEN TOOLS
CREAM WHIPPERS & PASTRY
FOOD PROCESSING
VACUUM PACKING
THERMAL PROCESSING
CONVECTION OVENS
PIZZA, PASTA & KEBAB
COOLING
TRANSPORT
FURNITURE
HYGIENE
TABLEWARE
BUFFET PRODUCTS
BAR & COLD DRINKS
HOT DRINKS
BARBECUES & HEATERS

HENDI

Tools for Chefs

Professional Tools for Chefs

Catalogue **2022|2023**

July 2022

For the latest price information consult our digital catalogue on www.hendi.eu or consult your dealer.

HENDI
Your needs - our tools

Choose the best-in-class #toolsforchefs!

We've got the best tools for the horeca and food service industry.
We always strive to offer professional equipment of high-level quality.
Our global strategy and almost 90 years of experience helped us build an assortment that follows the latest trends but is also influenced by your needs. We are where the chefs need us. We're constantly evolving to stay a reliable partner for your business.

This catalogue includes over 3.000 products, including lots of novelties and best-sellers. We're proud that chefs from all over the world use our tools on a daily basis and trust them to build their business.



HENDI

Tools for Chefs

Watch our company movie

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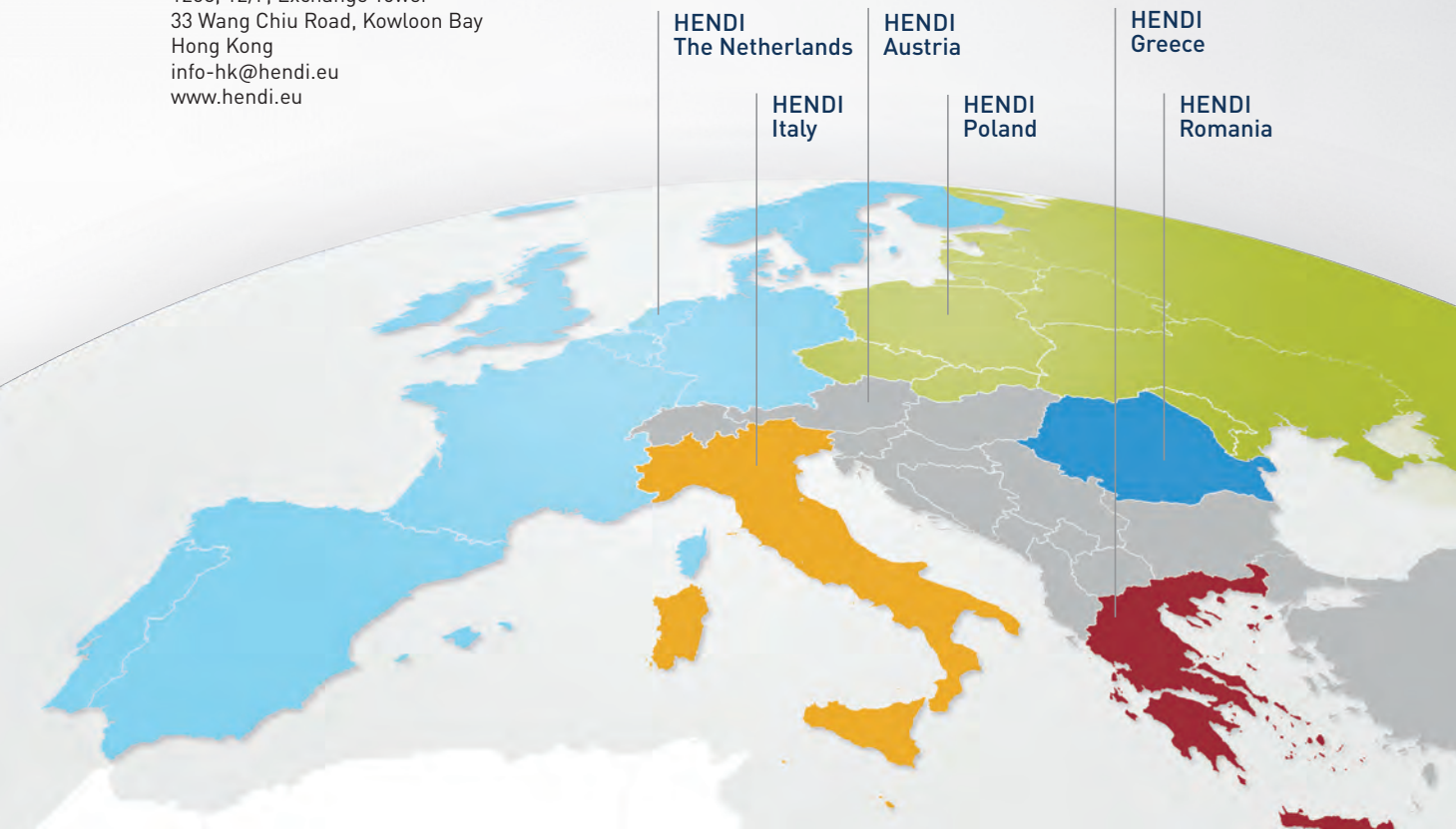
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On the cover: Chef Zoë Jonker from Restaurant Sal-do-Mar from Rhenen

I enjoy myself when my guests enjoy themselves, that's my motto.



Zoë loves to cook and has learned the trade from the very best. Every day she finds pleasure in her work because she never stops learning. This is why she was named surprise of the year 2019 by Gault&Millau.

At a young age she won the prestigious Zilveren Koksmes, the competition for the best junior chef in the Netherlands. Back then, she worked for her teacher and fellow townsman, three-star Michelin chef Sergio Hermans in Terneuzen. She followed him for many years up to the famous restaurant The Jane in Antwerp. After that, she decided to start her own business with her partner Ralf in the picturesque town of Rhenen, not far from the new HENDI headquarters.

"There is nothing more beautiful than offering taste sensations to people who are open to it. That warm connection with the guests gives us that wonderful feeling of satisfaction. This satisfaction ensures that we strive every day to improve ourselves and the team, both in the kitchen and in the service. This allows us to give free rein to our creativity, always offering something new that hopefully will surprise you. Quality without concessions and stately fuss, but with playfulness and passion! Our goal is to provide an overwhelmingly good restaurant experience, night after night. Every evening again! An experience that makes you smile. Because that is the best reward we can get for what we do."

Zoë regularly spoils our customers and visitors in our show kitchen with her beautiful and delicious creations. She does this with a huge smile on her face which fits perfectly on the front cover of our catalogue. And we at HENDI are, of course, proud that they enjoy using our Tools for Chefs.

HENDI is the only brand in the Food Service Equipment industry that works together with industrial designer Robert Bronwasser

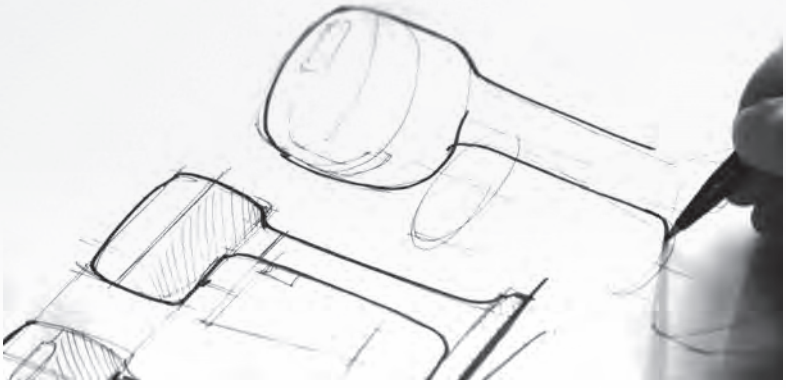
"It all started when Robert Bronwasser was asked to redesign the Hendi mixer. And after that to apply the new concept to several other products. He decided to go a step further and offered a analysis of the brand and its assets that included the market, competition and end users. The goal was to find out where the potential improvements and opportunities lie. He proposed a clear product design and identity strategy to define the direction for all existing and future Hendi products ".
Roel Stavorinus

2021: good industrial design

The collection designed by Robert Bronwasser for HENDI was rewarded with a **GIO AWARD** (Good Industrial Design Awards 2021). The GIO quality mark is given to well-designed products which meet the following important guidelines: technical functionality, ease of use, safety and ergonomical design, and social responsibility. **HENDI's continuing cooperation with Robert Bronwasser results in surprising and extremely well-received products.** You will find them in this catalog - they're marked with the logo.

rb design by Robert Bronwasser







Meet HENDI Profi, Kitchen and Budget Line

Each of them fulfills different requirements - it is profiled towards the specific needs of different levels of chefs and cooks.



PROFI LINE

The partner for professionals ideally suited for the most demanding kitchens. Well thought out and solid construction made of the highest quality materials and components. Ready for intensive everyday use. The guarantee of long operation and ease of maintenance translates into lower costs.

KITCHEN LINE

Reliable tools for professional kitchens. Made of standardized materials, high quality at a reasonable price. Intended for regular, balanced use, it guarantees reliable gastronomic results with an energy-saving focus.

BUDGET LINE

When money counts these are our most cost-efficient tools for daily use in professional kitchens. They're made from basic but good materials with a more basic finish. A well-thought-out design - facilitating simple and uncomplicated use.

All lines meet safety standards, come with standard warranty, and are covered by after-sales service.

Always up-to-date!

Our catalogue is also available online with nice features like:
+ powerfull search tool
+ easy navigation
+ fast sharing.

But most important of all, **up-to-date prices**.
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Selection of new products for 2022

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KITCHEN TOOLS

Truffle slicer
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KITCHEN TOOLS

Tweezer curved handle
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KITCHEN TOOLS

Silicone tweezer for cooking
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KITCHEN TOOLS

Precision kitchen scale 10 kg
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RECHARGEABLE BATTERY



KITCHEN TOOLS

Non-drip sauce dispenser bottle
page 83

rb design by Robert Bronwasser



KITCHEN TOOLS

Sauce dispenser with pump
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KITCHEN TOOLS

Smoking guns – 3 speeds of smoke infusion
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RECHARGEABLE BATTERY



KITCHEN TOOLS

Smoking chips
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FOOD PROCESSING

Replacement knife for electric meat slicers
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FOOD PROCESSING

Potato peelers Kitchen Line
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THERMAL PROCESSING

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NEW

THERMAL PROCESSING

Hokker Kitchen Line XL
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THERMAL PROCESSING

Profi Line Deep Fryer XL with drain tap, manual, 10 l, 400 V
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THERMAL PROCESSING

Contact grill „Panini" XL
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THERMAL PROCESSING

Rice cooker 4.2 L
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THERMAL PROCESSING

Microwave programmable, with USB port HENDI 3000 W, 18 L
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PIZZA, PASTA & KEBAB

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PIZZA, PASTA & KEBAB

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PIZZA, PASTA & KEBAB

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PIZZA, PASTA & KEBAB

Pizza & food delivery backpack insulated
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TRANSPORT

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TRANSPORT

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Selection of new products for 2022

TRANSPORT

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FURNITURE

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FURNITURE

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HYGIENE

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HYGIENE

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TABLEWARE

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TABLEWARE

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TABLEWARE

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TABLEWARE

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NEW

TABLEWARE

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TABLEWARE

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BAR & COLD DRINKS

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BAR & COLD DRINKS

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BAR & COLD DRINKS

Centrifugal juice extractor
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BAR & COLD DRINKS

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design by Robert Bronwasser



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HOT DRINKS

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BARBECUES & HEATERS

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BARBECUES & HEATERS

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18/10 stainless steel | ceramic | electro | gas | induction | wash

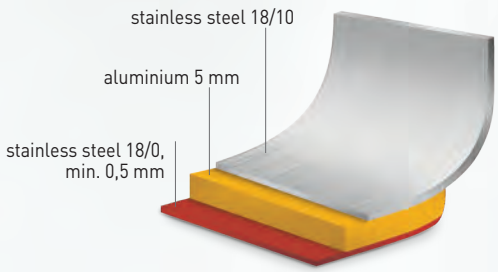
PAN SERIES PROFI LINE

- Every ‚Profi Line' pan comes with 10 years of warranty on material, construction, and finishing errors. Damage due to improper use, accidents and / or wear and tear due to daily use are excluded from the warranty.
- Thick sandwich bottom (stainless steel/aluminium/stainless steel) combines the heat spreading properties of aluminium with the durability and magnetic properties of stainless steel, making it suitable for use on induction stoves.
- The bottom is formed by high impact bonding, causing the whole surface of the layers to weld seamlessly.
- Solid handles, thanks to the clever way of mounting the heat from the pans isn't transferred into the handles.
- The pans are acid resistant and easy to clean.
- All lids are made of 1 mm stainless steel with steam release holes.



STEW PAN HIGH - WITH LID

code	liters	wall (mm)	mm
832004	3	0.7	ø160x(H)150
832202	6	0.7	ø200x(H)190
832400	10	0.7	ø240x(H)220
832509	16	0.7	ø280x(H)260
832608	24	0.8	ø320x(H)300
832707	37	1	ø360x(H)360
832806	50	1	ø400x(H)400
832929	70	1	ø450x(H)450
833025	95	1	ø500x(H)500



STEW PAN MIDDLE - WITH LID

code	liters	wall (mm)	mm
831007	2	0.7	ø160x(H)110
831205	4	0.7	ø200x(H)130
831403	7	0.7	ø240x(H)150
831502	10	0.7	ø280x(H)170
831601	15	0.8	ø320x(H)190
831700	23.5	1	ø360x(H)230

STEW PAN LOW - WITH LID

code	liters	wall (mm)	mm
830000	1.5	0.7	ø160x(H)75
830208	2.8	0.7	ø200x(H)90
830406	4.8	0.7	ø240x(H)105
830505	7.5	0.7	ø280x(H)120
830604	12	0.8	ø320x(H)150



833506 With extra hook to support while draining



PASTA COOKER BASKET

– Suitable for stew pan Ø 360 mm - 831700.
– With extra hook to support while draining.

code	liters	mm
833506	1.5	160x160x(H)230

SAUCEPAN - WITHOUT LID

– Long, stay-cool handle made from stainless steel.

code	liters	wall (mm)	mm
830048	1	0.7	ø140x(H)70
830055	1.5	0.7	ø160x(H)75
830154	2	0.7	ø180x(H)80
830253	3	0.7	ø200x(H)90



830048
830055
830154
830253

SAUTÉ PAN - WITHOUT LID

– Long, stay-cool handle made from stainless steel.
– Ideal for pouring thanks to the sharply formed edge.

code	liters	wall (mm)	mm
830352	0.9	0.7	ø160x(H)60
830376	1.5	0.7	ø200x(H)60



830352
830376

FRYING PAN - WITHOUT LID

– Long hollow handle of stainless steel.

code	wall (mm)	mm
835432	0.7	ø240x(H)45
835531	0.7	ø280x(H)50
835630	0.7	ø320x(H)55



835432
835531
835630

FRYING PAN, WITH NON-STICK COATING - WITHOUT LID

– Teflon® Platinum Plus non-stick coating.
– Long, stay-cool handle made from stainless steel.
– Handle attached with rivets.

code	wall (mm)	mm
835401	0.7	ø240x(H)45
835500	0.7	ø280x(H)50
835609	0.7	ø320x(H)55



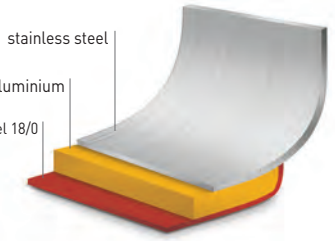
835401
835500
835609

PAN SERIES KITCHEN LINE

- Encapsulated sandwich type bottom.
- Combines the heat distribution of aluminium with the durability and magnetic properties of steel to allow induction cooking.
- Satin finish of all outer surfaces.
- Steel handles affixed with multi-point welding stay cool enough to touch.

Watch the video

S.S. stainless steel | ceramic | electro | gas | induction





STEW PAN HIGH - WITH LID

code	liters	wall (mm)	mm
837108	2.8	0.6	ø160x(H)140
837207	5	0.6	ø200x(H)160
837306	9	0.7	ø240x(H)200
837405	13.5	0.7	ø280x(H)220
837603	21	0.8	ø320x(H)270



STEW PAN MIDDLE - WITH LID

code	liters	wall (mm)	mm
836101	1.9	0.6	ø160x(H)95
836200	3.5	0.6	ø200x(H)115
836309	6	0.6	ø240x(H)135
836408	9.5	0.7	ø280x(H)155
836507	15	0.8	ø320x(H)190



STEW PAN LOW - WITH LID

code	liters	wall (mm)	mm
836002	1.5	0.6	ø160x(H)75
836019	2.9	0.6	ø200x(H)95
836026	4.9	0.6	ø240x(H)110
836033	7.3	0.7	ø280x(H)120
836040	12	0.8	ø320x(H)150

LIDS FOR STEW PANS

code	mm
837818	ø160
837825	ø200
837832	ø240
837849	ø280
837856	ø320



STEW PAN HIGH - WITHOUT LID

code	liters	mm
837757	2.8	ø160x(H)140
837764	5	ø200x(H)160
837771	9	ø240x(H)200
837788	13.5	ø280x(H)220
837795	21	ø320x(H)270



STEW PAN MIDDLE - WITHOUT LID

code	liters	mm
837696	1.9	ø160x(H)95
837719	3.5	ø200x(H)115
837726	6	ø240x(H)135
837733	9.5	ø280x(H)155
837740	15	ø320x(H)190

STEW PAN LOW - WITHOUT LID

code	liters	mm
837641	1.5	ø160x(H)75
837658	2.9	ø200x(H)95
837665	4.9	ø240x(H)110
837672	7.3	ø280x(H)120
837689	12	ø320x(H)150



SAUCEPAN - WITHOUT LID

– Long hollow handle of stainless steel.

code	liters	wall (mm)	mm
838105	1.5	0.6	ø160x(H)75
838204	2.9	0.6	ø200x(H)95
838303	4.9	0.6	ø240x(H)110



SAUTÉ PAN - WITHOUT LID

– Long hollow handle of stainless steel.

code	liters	wall (mm)	mm
839300	1	0.6	ø160x(H)60
839409	1.7	0.6	ø200x(H)65



FRYING PAN - WITHOUT LID

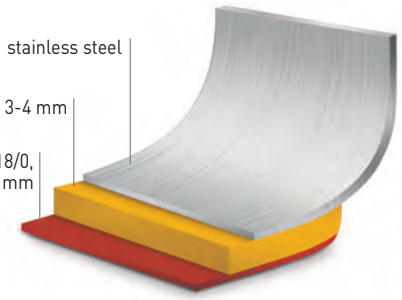
– Long hollow handle of stainless steel.

code	wall (mm)	mm
838501	0.6	ø240x(H)50
838600	0.6	ø280x(H)50
838617	0.7	ø320x(H)50

PAN SERIES BUDGET LINE

S.S. stainless steel | ceramic | electro | gas | induction

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





STEW PAN WITH LID

code	liters	wall (mm)	mm
834206	25	0.8	ø320x(H)320
834404	36	1	ø360x(H)360
834701	50	1	ø400x(H)400
834909	71	1	ø450x(H)450
835104	98	1	ø500x(H)500

Sandwich type bottom



Riveted handle



Handles don't get hot



HENDI



833032

BAIN-MARIE PAN

- Double walled, with resevoir for water.
- Fill the resevoir with water to melt chocolate au bain-marie.
- With stainless steel handle.

code	liters	mm
833032	1	330x165x(H)95





833100

ASPARAGUS AND PASTA PAN XL

- Extra height allows the steaming of extra long asparagus.
- Can also be used for steaming other vegetables, steaming fish, cooking pasta, keeping hot dogs warm, etc.
- Set consists of pan, steamer basket and lid.

code	liters	mm
833100	5.5	ø162x(H)280



508527

ROASTING PAN

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

code	mm
508503	310x240x(H)50
508510	385x275x(H)60
508527	430x310x(H)60



PAELLA PAN

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

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



839997

PAN SUPPORT ADAPTER

- For placing small pans on large pan supports.

code	mm
839997	255x255x(H)25

FRYING PANS DIE-CAST ALUMINIUM ‚TITANIUM PROFESSIONAL'



- Made of cast aluminium, suitable for all heat sources and even suitable for use in ovens (up to 260°C).
- Cast aluminium excels at conducting heat, the pan is quickly ready for use.
- The handle is made from 18/10 stainless steel and remains cool during use.
- The 'Teflon™ Platinum Plus' non-stick coating has a high temperature resistance (up to 260°C).
- The coating is applied in three layers which increases the wear resistance and makes the pan ideal for intensive use.
- Very easy to clean after use.

INDUCTION FRYING PAN

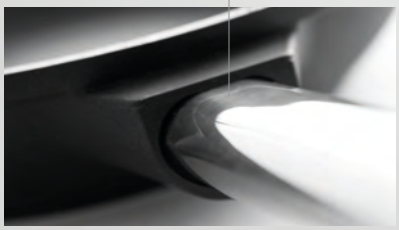
code	bottom (mm)	mm
629154	ø190	ø250x(H)50
629253	ø220	ø290x(H)55
629345	ø230	ø320x(H)60

629154
629253
629345

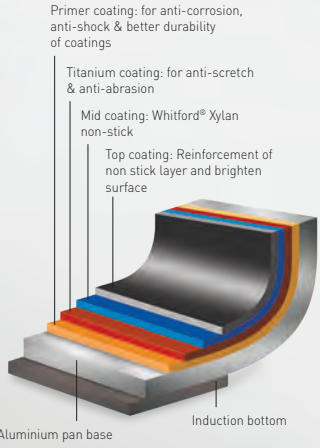


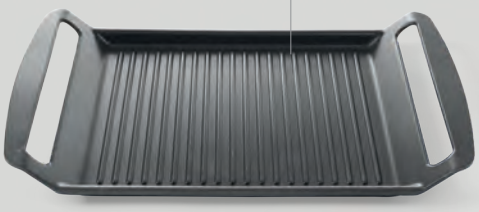


Induction bottom



With strong stainless steel handle









GRIDDLE TITANIUM PROFESSIONAL FOR INDUCTION COOKERS

- Suitable for use on induction stoves.
- Made of die cast aluminum with Teflon® non-stick coating.
- Suitable for heat-sources up to 250°C.

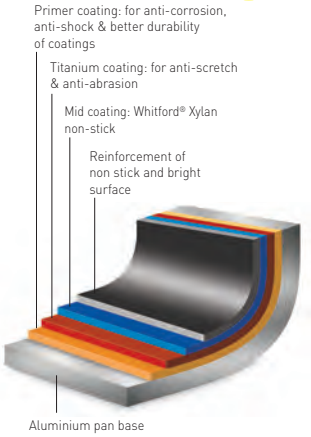
code	mm
629130	390x260x(H)35

FRYING PANS DIE-CAST ALUMINIUM ‚TITANIUM PROFESSIONAL'

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









629109
629307
629390

FRYING PAN TITANIUM PROFESSIONAL

code	bottom (mm)	mm
629109	ø180	ø240x(H)55
629208	ø220	ø280x(H)55
629307	ø260	ø320x(H)55
629352	ø300	ø360x(H)55
629390	ø340	ø400x(H)55



839010

WOK TITANIUM PROFESSIONAL

code	bottom (mm)	mm
839010	ø157	ø320x(H)100



629505

SAUTÉ PAN TITANIUM PROFESSIONAL

code	bottom (mm)	mm
629505	ø225	ø280x(H)85



629802



629604



629413

GRILL PAN - RIDGED SURFACE TITANIUM PROFESSIONAL

code	bottom (mm)	mm
629802	ø220	550x290x(H)55

FISH FRYING PAN - OVAL TITANIUM PROFESSIONAL

code	bottom (mm)	mm
629604	ø175	400x275x(H)35

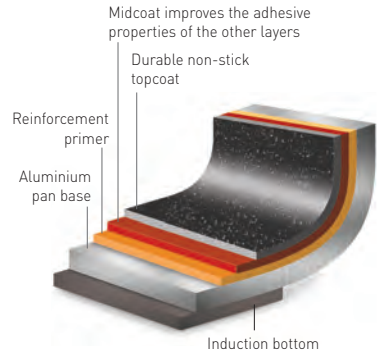
CRÊPES PAN TITANIUM PROFESSIONAL

code	bottom (mm)	mm
629413	ø260	ø320x(H)20

FRYING PANS ALUMINIUM ‚MARBLE PROFESSIONAL'

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







627600
627624
627655

FRYING PAN

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



627747



627686



627716

WOK

code	bottom (mm)	mm
627730	ø210	ø280x(H)75
627747	ø210	ø320x(H)95

CRÊPES PAN

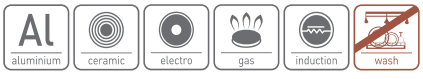
code	bottom (mm)	mm
627679	ø240	ø280x(H)25
627686	ø280	ø320x(H)20

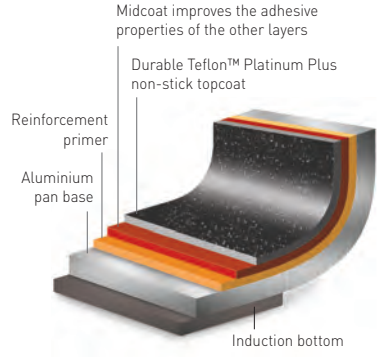
FISH FRYING PAN - OVAL

code	bottom (mm)	mm
627716	ø185	280x400x(H)55

FRYING PANS ALUMINUM ‚PLATINUM PROFESSIONAL'

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







FRYING PANS

code	bottom (mm)	mm
621103	ø140	ø200x(H)44
621110	ø180	ø240x(H)50
621127	ø200	ø260x(H)52
621134	ø200	ø280x(H)52
621158	ø215	ø320x(H)60

FRYING PANS TRADITIONAL

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

ceramic | electro | gas | induction | wash



628621
628614
628638

FRYING PAN

code	bottom (mm)	mm
628638	ø180	ø240x(H)45
628614	ø220	ø280x(H)50
628706	ø240	ø300x(H)50
628621	ø260	ø320x(H)50

Watch the video



628805

CRÊPES PAN

code	bottom (mm)	mm
628805	ø200	ø230x(H)25

BEFORE FIRST USE



Step 1
Put cooking oil in the pan and heat it. Add potato peelings and a lot of salt, then let it fry a bit.



Step 2
Take a kitchen towel and carefully rub the mixture around the inside of the pan.



Step 3
After rubbing the pan thoroughly, empty the pan. Now there will be residue of the potato peelings left in the pan.



Step 4
To remove the residue put a lot of salt in the pan and rub the salt around the pan with a kitchen towel to remove the residue. Don't do this on the stove.



Step 5
Remove the dirty salt, wipe the pan clean and pour a thin layer of oil in the pan.



Step 6
Spread the oil in the pan with a clean kitchen towel. The pan is now ready for first use or storage.

PAN SERIES COPPER

– 2,5 mm thick 3-ply construction consists of stainless steel (0,4 mm), aluminium (1,5 mm) and copper (0,4 mm).
– Handles are attached by rivets.

Al aluminium | 18/10 stainless steel | ceramic | electro | gas | induction | wash | micro



607060



607053

FRYING PAN

code	thickness (mm)	mm
607060	2.5	ø240x(H)50

SAUCEPAN

– Without lid.

code	liters	mm
607053	1.5	ø160x(H)80

MUSSEL & GRAVY PANS

S.S. stainless steel | gas



625002



625057



MUSSEL PAN - WITH LID

– Black enamel.
– Flanged stainless steel rim.

code	max. contents in kg.	liters	mm
625606	0.5	0.8	ø140x(H)150
625002	1	2.3	ø200x(H)190
625057	1.5	3	ø220x(H)200
625101	2	5	ø260x(H)210



625804



625705

SOUP & GRAVY PAN - WITH LID

– Enamelled.
– Flanged stainless steel rim.
– Low lid.

code	-	liters	mm
625804	blue	0.5	ø115x(H)95
625705	black	0.65	ø135x(H)110



839003

ceramic | electro | gas | induction | wash

WOK 3-PLY - WITHOUT LID

- 3-Ply construction that sandwiches a layer of aluminium (1.5 mm) betweeen an exterior layer of 18/0 stainless steel (0.5 mm) and an interior layer of 18/8 stainless steel (0,4 mm) from base to rim.
- 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

Fe carbon steel | ceramic | electro | gas

ENAMELLED PAELLA PAN WITH COMPARTMENTS

- Pan is divided into multiple compartments to allow simultaneous preparation of different dishes.

code	mm
622759	ø430x(H)47
622766	ø430x(H)47



622759

622766



622841

622858

622704

622728

622742

ENAMELLED PAELLA BOWLS

- Deep model.
- Enamelled sheet steel.

code	mm
622810	ø145x(H)40
622827	ø170x(H)40
622834	ø185x(H)43
622841	ø205x(H)57
622858	ø245x(H)70

ENAMELLED PAELLA PANS

- With 2 handles.
- Enamelled sheet steel.

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



GASTRONORM CONTAINERS







	GASTRONORM CONTAINER PROFI LINE	GASTRONORM CONTAINER KITCHEN LINE	GASTRONORM CONTAINER BUDGET LINE	GASTRONORM CONTAINER TRITAN BPA FREE	GRILAMID GN CONTAINER FOR HIGH TEMPERATURES
SUITABLE FOR:					
Convection ovens	✔	✔	✔		
Bain-marie system	✔	✔	✔		✔
Chafing dishes	✔	✔	✔		✔
Refrigerators	✔	✔	✔	✔	✔
Food storage	✔	✔	✔	✔	✔
Dishwasher cleaning	✔	✔	✔	✔	✔
PROPERTIES:					
For use at temperatures	-40°C / 300°C	-40°C / 300°C	-40°C / 300°C	-40° / 90°C	-40°C / 150°C
Stackable	✔	✔	✔	✔	✔
CONSTRUCTION:					
Made of	stainless steel 18/10	stainless steel	stainless steel	tritan	grilamid
Thickness (mm)	0,6-0,8	0,6-0,7	0,6-0,7	2-3	2-2,9
Available heights (mm)	20 up to 200	20 up to 200	20 up to 200	65 up to 200	65 up to 200
ACCESSORIES:					
Perforated containers	✔	✔			
Lids	✔	✔	✔	✔	✔
Lids with silicone rim	✔	✔	✔		
Lids with spoon recess	✔	✔			
Driping tray		✔		✔	
Adaptor bar	✔	✔	✔		
ADDITIONAL INFO:					
Easy to clean	✔	✔	✔	✔	✔
Gastronorm size engraved		✔		✔	✔
With capacity scale				✔	✔
Doesn't absorb odours or flavours	✔	✔	✔	✔	✔
	Compliant with the most strict food contact regulations (for hospitals) • Excellent corrosion resistance (salt & sour resistant) • Reduced radius to ensure maximum content • Very strong and durable	Reinforced corners to add strenght • If treated correctly corrosion resistant	If treated correctly corrosion resistant	Bisphenol A Free • High impact resistance, very durable • Cristal clear material	Can be used in bain-marie system and chafing dishes • Stable in cooking water, sterilizable at steam 134°C > 200 cycles • High impact resistance, very durable

					
	GASTRONORM CONTAINER POLYCARBONATE TRANSPARENT	**GASTRONORM CONTAINER POLYCARBONATE BLACK & WHITE**	**GASTRONORM CONTAINER POLYPROPYLENE**	**HACCP STORAGE CONTAINER**	**PORCELAIN CONTAINER**
					✔
	✔	✔	✔	✔	✔
	✔	✔	✔	✔	
	✔	✔	✔	✔	✔
	-40°C / 110°C	-40°C / 110°C	-40°C / 80°C	-40°C / 80°C	under 600°C
	✔	✔	✔	✔	✔
	polycarbonate	polycarbonate	polypropylene	polypropylene	porcelain
	2-3	2-3	2-2,9	2-2,9	
	65 up to 200	65 up to 150	100 up to 200	65 up to 200	20 up to 65
	✔	✔	✔	✔	
			✔		
	✔				
	✔	✔			✔
	✔	✔	✔	✔	
	✔	✔	✔	✔	
	✔	✔	✔	✔	✔
	High impact resistance, very durable • Crystal clear material	Perfect for presentation • High impact resistance, very durable	Transparant material	With integrated HACCP label for monitoring of food storage process • Transparant material • Coloured lid clips according to HACCP sold separately	Special porcelain type, toughest type available • Thermal shock resistant, can withstand extreme temperature changes • High-impact and wear resistance and still relatively light-weight • Extremely pure and brilliant white

GN GASTRONORM SYSTEM

– Designation of standard size containers used in food industry, determined in PN-EN 631-1:1996 standard.
– Standardisation of container dimensions makes it easier to use them in various kitchen appliances which are designed
– based on these dimensions, e.g. in ovens, insulated containers, refrigerated cabinets, bain-maries, transport trolleys

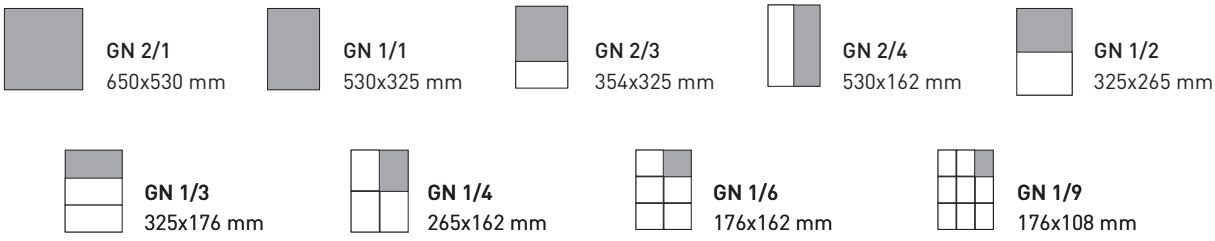


height (mm)



20 40 65 100 150 200

DIMENSIONS OF GN CONTAINERS:



GN 2/1
650x530 mm

GN 1/1
530x325 mm

GN 2/3
354x325 mm

GN 2/4
530x162 mm

GN 1/2
325x265 mm

GN 1/3
325x176 mm

GN 1/4
265x162 mm

GN 1/6
176x162 mm

GN 1/9
176x108 mm

GASTRONORM CONTAINERS PROFI LINE

304 stainless steel | stackable | food contact | oven

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



GN 2/1	GN 1/1	GN 1/2	GN 1/3	GN 1/4	GN 1/6	GN 1/9
650x530 mm	530x325 mm	325x265 mm	325x176 mm	265x162 mm	176x162 mm	176x108 mm



CONTAINER GN 2/1

code	liters	thickness (mm)	height (mm)
801154	5.5	0.8	20
801147	11	0.8	40
801130	19	0.8	65
801123	30	0.8	100
801116	43	0.8	150
801109	58	0.8	200



CONTAINER GN 1/1

code	liters	thickness (mm)	height (mm)
801253	2.5	0.8	20
801246	5	0.8	40
801239	9	0.8	65
801222	14	0.8	100
801215	21	0.8	150
801208	28	0.8	200



CONTAINER GN 2/3

code	liters	thickness (mm)	height (mm)
801352	1.5	0.7	20
801345	3	0.7	40
801338	5.5	0.7	65
801321	9	0.7	100
801314	13	0.8	150
801307	18	0.8	200



CONTAINER GN 2/4

code	liters	thickness (mm)	height (mm)
801871	1.2	0.7	20
801864	2.5	0.7	40
801857	4	0.7	65
801666	5.8	0.7	100
801840	8.6	0.7	150



CONTAINER GN 1/2

code	liters	thickness (mm)	height (mm)
801451	1	0.7	20
801444	2	0.7	40
801437	4	0.7	65
801420	6.5	0.7	100
801413	9.5	0.7	150
801406	12.5	0.8	200



CONTAINER GN 1/3

code	liters	thickness (mm)	height (mm)
801550	0.8	0.7	20
801543	1.5	0.7	40
801536	2.5	0.7	65
801529	4	0.7	100
801512	5.7	0.7	150
801505	7.8	0.8	200



CONTAINER GN 1/4

code	liters	thickness (mm)	height (mm)
801659	0.9	0.7	20
801642	1.7	0.7	40
801635	1.8	0.7	65
801628	2.8	0.7	100
801611	4	0.7	150
801604	5.5	0.8	200



CONTAINER GN 1/6

code	liters	thickness (mm)	height (mm)
801734	1	0.7	65
801727	1.6	0.7	100
801710	2.4	0.8	150
801703	3.4	1	200



CONTAINER GN 1/9

code	liters	thickness (mm)	height (mm)
801833	0.6	0.7	65
801826	1	0.7	100

GASTRONORM CONTAINERS PROFI LINE – PERFORATED



CONTAINER GN 1/1 PERFORATED

– Suitable for polycarbonate Gastronorm lids

code	liters	thickness (mm)	height (mm)
802229	14	0.8	100
802212	21	0.8	150
802205	28	0.8	200



CONTAINER GN 2/3 PERFORATED

– Suitable for polycarbonate Gastronorm lids

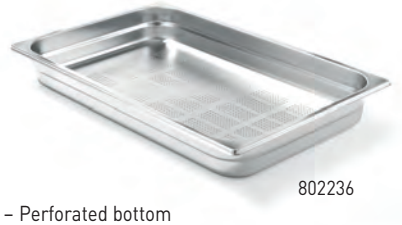
code	liters	thickness (mm)	height (mm)
802328	9	0.7	100



CONTAINER GN 1/2 PERFORATED

– Suitable for polycarbonate Gastronorm lids

code	liters	thickness (mm)	height (mm)
802427	6.5	0.7	100



– Perforated bottom

code	liters	thickness (mm)	height (mm)
802168	2.5	0.8	20
802243	5	0.8	40
802236	9	0.8	65



– Perforated bottom

code	liters	thickness (mm)	height (mm)
802342	3	0.7	40
802335	5.5	0.7	65



– Perforated bottom

code	liters	thickness (mm)	height (mm)
802441	2	0.7	40
802434	4	0.7	65



CONTAINER GN 1/3 PERFORATED

– Suitable for polycarbonate Gastronorm lids

code	liters	thickness (mm)	height (mm)
802526	4	0.7	100
802519	5.7	0.7	150
802502	7.8	0.7	200



– Perforated bottom

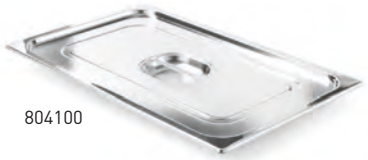
code	liters	thickness (mm)	height (mm)
802540	1.2	0.7	40
802533	2.5	0.7	65



ADAPTOR BAR FOR GN CONTAINERS

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

code	GN	mm
808108	GN 1/2	325x25
808153	GN 1/1	532x25

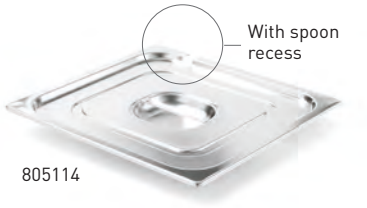


804100

LID FOR GN CONTAINERS

– Fits on HENDI Profi Line and Polycarbonate GN containers.

code	thickness (mm)	GN	mm
804100	0.8	GN 1/1	530x325
804117	0.7	GN 2/3	354x325
804179	0.8	GN 2/4	530x162
804124	0.7	GN 1/2	265x325
804131	0.7	GN 1/3	325x176
804148	0.7	GN 1/4	265x162
804155	0.7	GN 1/6	176x162
804162	0.7	GN 1/9	176x108

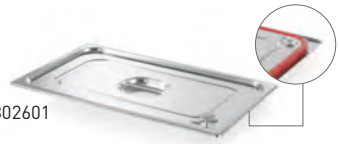


805114

LID FOR GN CONTAINERS WITH SPOON RECESS

– Fits on HENDI Profi Line and Polycarbonate GN containers.

code	thickness (mm)	GN	mm
805107	0.7	GN 1/1	530x325
805114	0.7	GN 2/3	354x325
805121	0.7	GN 1/2	265x325
805138	0.7	GN 1/3	325x176
805145	0.7	GN 1/4	265x162
805152	0.7	GN 1/6	176x162



802601

LID FOR GN CONTAINERS WITH SILICONE RIM

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

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

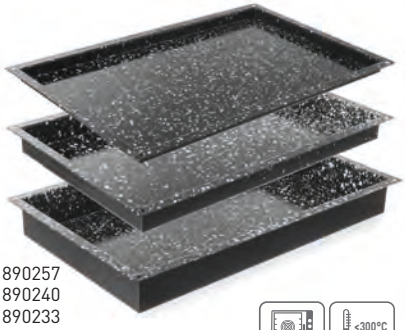


864203

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

– With recess for sous vide stick 222645 or 222997.
– Also suitable for stainless steel Profi Line Gastronorm containers.

code	suitable for	GN	mm
864210	222645	GN 1/2	265x325
864203	222645	GN 1/1	530x325
864234	222997	GN 1/2	265x325
864227	222997	GN 1/1	530x325

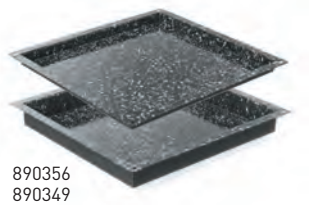


890257
890240
890233

oven | <300°C temp

GASTRONORM CONTAINER ENAMELLED

code	GN	mm
890257	GN 1/1	530x325x(H)20
890240	GN 1/1	530x325x(H)40
890233	GN 1/1	530x325x(H)60



890356
890349

oven | <300°C temp

GASTRONORM CONTAINER ENAMELLED GN 2/3

code	GN	mm
890356	GN 2/3	345x325x(H)20
890349	GN 2/3	345x325x(H)40

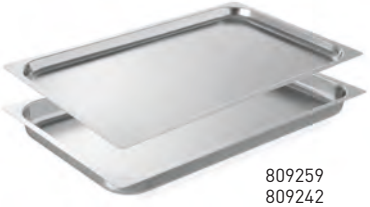


805558
805541
805534

Al aluminium | oven

CONTAINER WITH NON-STICK COATING

code	GN	mm
805558	GN 1/1	530x325x(H)20
805541	GN 1/1	530x325x(H)40
805534	GN 1/1	530x325x(H)65

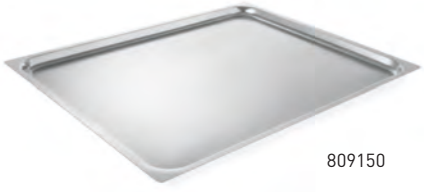


809259
809242

18/10 stainless steel | oven | -40°C 300°C temp | wash | stackable

GASTRONORM TRAY PROFI LINE

code	GN	mm
809259	GN 1/1	530x325x(H)20
809242	GN 1/1	530x325x(H)40



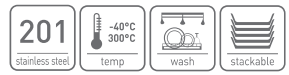
809150

18/10 stainless steel | oven | -40°C 300°C temp | wash | stackable

GASTRONORM TRAY PROFI LINE GN 2/1

code	GN	mm
809150	GN 2/1	650x530x(H)20

GASTRONORM CONTAINERS KITCHEN LINE



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



GN 1/1	GN 1/2	GN 1/3	GN 1/4	GN 1/6	GN 1/9
530x325 mm	325x265 mm	325x176 mm	265x162 mm	176x162 mm	176x108 mm



CONTAINER GN 1/1

code	liters	thickness (mm)	height (mm)
806159	28	0.7	200
806142	21	0.7	150
806135	14	0.6	100
806128	9	0.6	65
806111	5	0.6	40
806104	2.5	0.6	20



CONTAINER GN 2/3

code	liters	thickness (mm)	height (mm)
806258	15.5	0.7	200
806241	13	0.7	150
806234	9	0.6	100
806227	5.5	0.6	65
806210	3	0.6	40
806203	1.3	0.6	20



CONTAINER GN 1/2

code	liters	thickness (mm)	height (mm)
806357	12.5	0.7	200
806340	9.5	0.7	150
806333	6.5	0.6	100
806326	4	0.6	65
806319	2	0.6	40
806302	1	0.6	20



CONTAINER GN 1/3

code	liters	thickness (mm)	height (mm)
806456	7.8	0.7	200
806449	5.7	0.7	150
806432	4	0.6	100
806425	2.5	0.6	65
806418	1.5	0.6	40
806401	0.6	0.6	20



CONTAINER GN 1/4

code	liters	thickness (mm)	height (mm)
806555	5.5	0.7	200
806548	4	0.7	150
806531	2.8	0.6	100
806524	1.8	0.6	65



CONTAINER GN 1/6

code	liters	thickness (mm)	height (mm)
806654	3.4	0.7	200
806647	2.4	0.7	150
806630	1.6	0.6	100
806623	1	0.6	65



CONTAINER GN 1/9

code	liters	thickness (mm)	height (mm)
806739	1	0.7	100
806722	0.6	0.6	65



CONTAINER GN 1/1 PERFORATED

– Perforation diameter 4 mm

code	liters	thickness (mm)	height (mm)
807132	13.2	0.6	100
807125	8.6	0.6	65



CONTAINER GN 2/3 PERFORATED

– Perforation diameter 4 mm

code	liters	thickness (mm)	height (mm)
807224	5	0.6	65



PERFORATED DRIP SHELF FOR GN CONTAINERS

code	GN
806197	GN 1/1
806296	GN 2/3
806395	GN 1/2
806494	GN 1/3
806593	GN 1/4
806692	GN 1/6



– Perforated bottom

code	liters	thickness (mm)	height (mm)
807118	5.3	0.6	40



CONTAINER GN 1/2 PERFORATED

– Perforation diameter 4 mm

code	liters	thickness (mm)	height (mm)
807330	5.6	0.6	100
807323	3.6	0.6	65



ADAPTOR BAR FOR GN CONTAINERS

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

code	GN	mm
808108	GN 1/2	325x25
808153	GN 1/1	532x25



LID FOR GN CONTAINERS

code	thickness (mm)	GN	mm
806814	0.7	GN 1/1	530x325
806821	0.7	GN 2/3	354x325
806838	0.7	GN 1/2	265x325
806845	0.7	GN 1/3	325x176
806852	0.7	GN 1/4	265x162
806869	0.7	GN 1/6	176x162
806876	0.7	GN 1/9	176x108



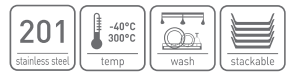
LID FOR GN CONTAINERS WITH SOUP/SAUCE LADLE RECESS

code	thickness (mm)	GN	mm
806913	0.7	GN 1/1	530x325
806920	0.7	GN 2/3	354x325
806937	0.7	GN 1/2	265x325
806944	0.7	GN 1/3	325x176
806951	0.7	GN 1/4	265x162
806968	0.7	GN 1/6	176x162
806975	0.7	GN 1/9	176x108

Adaptor bar for fitting small GN-containers in bain-maries, chafing dishes, salad counters etc.



GASTRONORM CONTAINERS BUDGET LINE



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



GN 1/1	GN 1/2	GN 1/3	GN 1/4	GN 1/6	GN 1/9
530x325 mm	325x265 mm	325x176 mm	265x162 mm	176x162 mm	176x108 mm



CONTAINER GN 1/1

code	liters	height (mm)
800157	28	200
800140	21	150
800133	14	100
800126	9	65
800119	5	40
800102	2.5	20



CONTAINER GN 2/3

code	liters	height (mm)
800249	13	150
800232	9	100
800225	5.5	65
800218	3	40



CONTAINER GN 1/2

code	liters	height (mm)
800355	12.5	200
800348	9.5	150
800331	6.5	100
800324	4	65
800317	2	40
800300	1	20



CONTAINER GN 1/3

code	liters	height (mm)
800454	7.8	200
800447	5.7	150
800430	4	100
800423	2.5	65
800416	1.5	40
800409	0.6	20





CONTAINER GN 1/4

code	liters	height (mm)
800553	5.5	200
800546	4	150
800539	2.8	100
800522	1.8	65





CONTAINER GN 1/6

code	liters	height (mm)
800652	3.4	200
800645	2.4	150
800638	1.6	100
800621	1	65





CONTAINER GN 1/9

code	liters	height (mm)
800737	1	100
800720	0.6	65



LID FOR GN CONTAINERS WITH SILICONE RIM

- With silicone rim for airtight sealing.
- The airtight cover structure helps keep food fresh and avoid leaking during transportation.

code	GN	mm
807606	GN 1/1	530x325
807613	GN 2/3	354x325
807620	GN 1/2	265x325
807637	GN 1/3	325x176
807651	GN 1/6	176x162
807644	GN 1/4	265x162

GASTRONORM CONTAINERS BUDGET LINE WITH HANDLES





CONTAINER GN 1/1 WITH HANDLES

code	liters	height (mm)
817155	28	200
817148	21	150





CONTAINER GN 2/3 WITH HANDLES

code	liters	height (mm)
817254	17	200
817247	13	150



LID FOR GN CONTAINERS

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





CONTAINER GN 1/2 WITH HANDLES

code	liters	height (mm)
817353	12.5	200
817346	9.5	150





CONTAINER GN 1/3 WITH HANDLES

code	liters	height (mm)
817452	7.8	200
817445	5.7	150



PORCELAIN



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


783009

GASTRONORM PAN GN 1/1

code	-	order unit	mm
783009	GN 1/1	3	530x325x(H)65


783016

GASTRONORM PAN GN 1/2

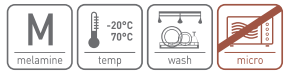
code	-	order unit	mm
783016	GN 1/2	6	325x265x(H)65

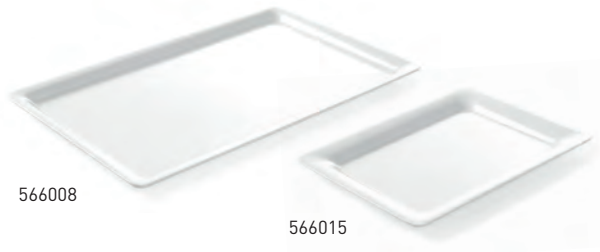

783023

GASTRONORM PAN GN 1/3

code	-	order unit	mm
783023	GN 1/3	8	325x176x(H)65






566008

566015

GASTRONORM TRAYS WITH SLIM RIM

code	-	mm
566046	GN 1/4	265x152x(H)20
566022	GN 1/3	325x177x(H)20
566015	GN 1/2	325x265x(H)20
566053	GN 2/4	530x163x(H)20
566930	GN 2/3	354x325x(H)20
566008	GN 1/1	530x325x(H)20

GASTRONORM CONTAINERS POLYCARBONATE BLACK

PC polycarbonate | -40°C 110°C temp | wash | stackable

- High quality professional Gastronorm containers made of black polycarbonate.
- Doesn't absorb odours or flavours.
- Temperature resistant from -40˚C to 110˚C.



GN 1/1	GN 1/2	GN 1/3	GN 1/4	GN 1/6	GN 1/9
530x325 mm	325x265 mm	325x176 mm	265x162 mm	176x162 mm	176x108 mm


862209

CONTAINER GN 1/1 BLACK POLYCARBONATE

code	liters	height (mm)
862216	21	150
862223	14	100
862209	9	65


862421

CONTAINER GN 1/2 BLACK POLYCARBONATE

code	liters	height (mm)
862407	12.5	200
862414	9.5	150
862421	6.5	100
862438	4	65


862513

CONTAINER GN 1/3 BLACK POLYCARBONATE

code	liters	height (mm)
862506	7.8	200
862513	5.7	150
862520	4	100
862537	2.5	65


862629

CONTAINER GN 1/4 BLACK POLYCARBONATE

code	liters	height (mm)
862612	4	150
862629	2.8	100
862636	1.8	65


862711

CONTAINER GN 1/6 BLACK POLYCARBONATE

code	liters	height (mm)
862704	3.4	200
862711	2.4	150
862728	1.6	100
862735	1	65


862827

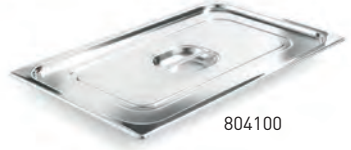
CONTAINER GN 1/9 BLACK POLYCARBONATE

code	liters	height (mm)
862827	1	100


862902

LID FOR GN CONTAINERS BLACK POLYCARBONATE

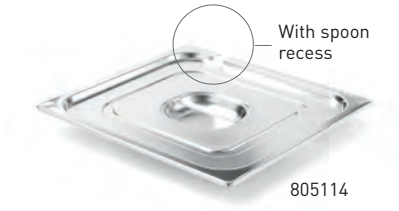
code	GN	mm
862902	GN 1/1	530x325
862926	GN 1/2	325x265
862933	GN 1/3	325x176
862940	GN 1/4	265x162
862957	GN 1/6	176x162


804100

LID FOR GN CONTAINERS

- Fits on HENDI Profi Line and Polycarbonate GN containers.

code	thickness (mm)	GN	mm
804100	0.8	GN 1/1	530x325
804117	0.7	GN 2/3	354x325
804179	0.8	GN 2/4	530x162
804124	0.7	GN 1/2	265x325
804131	0.7	GN 1/3	325x176
804148	0.7	GN 1/4	265x162
804155	0.7	GN 1/6	176x162
804162	0.7	GN 1/9	176x108



805114

LID FOR GN CONTAINERS WITH SPOON RECESS

- Fits on HENDI Profi Line and Polycarbonate GN containers.

code	thickness (mm)	GN	mm
805107	0.7	GN 1/1	530x325
805114	0.7	GN 2/3	354x325
805121	0.7	GN 1/2	265x325
805138	0.7	GN 1/3	325x176
805145	0.7	GN 1/4	265x162
805152	0.7	GN 1/6	176x162

GASTRONORM CONTAINERS POLYCARBONATE WHITE

PC polycarbonate | -40°C 110°C temp | wash | stackable

– High quality professional Gastronorm containers made of white polycarbonate.
– Doesn't absorb odours or flavours.
– Temperature resistant from -40°C to 110°C.



GN 1/1	GN 1/2	GN 1/3	GN 1/4	GN 1/6	GN 1/9
530x325 mm	325x265 mm	325x176 mm	265x162 mm	176x162 mm	176x108 mm


862285

CONTAINER GN 1/1 WHITE POLYCARBONATE

code	liters	height (mm)
862285	9	65


862476

CONTAINER GN 1/2 WHITE POLYCARBONATE

code	liters	height (mm)
862483	4	65
862476	6.5	100


862575

CONTAINER GN 1/3 WHITE POLYCARBONATE

code	liters	height (mm)
862568	5.7	150
862575	4	100
862582	2.5	65


862674

CONTAINER GN 1/4 WHITE POLYCARBONATE

code	liters	height (mm)
862674	2.8	100
862681	1.8	65


862773

CONTAINER GN 1/6 WHITE POLYCARBONATE

code	liters	height (mm)
862766	2.4	150
862773	1.6	100
862780	1	65


862964

LID FOR GN CONTAINERS WHITE POLYCARBONATE

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

GASTRONORM CONTAINERS POLYCARBONATE TRANSPARENT

PC polycarbonate | -40°C 110°C temp | wash | stackable

- High quality professional Gastronorm containers made of transparent polycarbonate.
- Doesn't absorb odours or flavours.
- Temperature resistant from -40˚C to 110˚C.



GN 2/1	GN 1/1	GN 1/2	GN 1/3	GN 1/4	GN 1/6	GN 1/9
650x530 mm	530x325 mm	325x265 mm	325x176 mm	265x162 mm	176x162 mm	176x108 mm


861196

CONTAINER GN 2/1

code	liters	height (mm)
861196	58	200


861202

CONTAINER GN 1/1 POLYCARBONATE

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


861424

CONTAINER GN 1/2 POLYCARBONATE

code	liters	height (mm)
861400	12.5	200
861417	9.5	150
861424	6.5	100
861431	4	65


861523

CONTAINER GN 1/3 POLYCARBONATE

code	liters	height (mm)
861509	7.8	200
861516	5.7	150
861523	4	100
861530	2.5	65


861622

CONTAINER GN 1/4 POLYCARBONATE

code	liters	height (mm)
861608	5.5	200
861615	4	150
861622	2.8	100
861639	1.8	65


861721

CONTAINER GN 1/6 POLYCARBONATE

code	liters	height (mm)
861707	3.4	200
861714	2.4	150
861721	1.6	100
861738	1	65


861820

CONTAINER GN 1/9 POLYCARBONATE

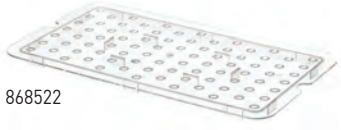
code	liters	height (mm)
861820	1	100
861837	0.6	65


864104

LID FOR GN CONTAINERS

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

code	GN	mm
864098	GN 2/1	650x530
864104	GN 1/1	530x325
864128	GN 1/2	265x325
864135	GN 1/3	325x176
864142	GN 1/4	265x162
864159	GN 1/6	176x162
864166	GN 1/9	176x108


868522

PERFORATED DRIP SHELF FOR GN CONTAINERS POLYCARBONATE

code	GN	mm
868522	GN 1/1	467x263
868546	GN 1/2	265x206
868553	GN 1/3	266x116
868577	GN 1/6	118x106


864203

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

- With recess for sous vide stick 222645 or 222997.
- Also suitable for stainless steel Profi Line Gastronorm containers.

code	suitable for	GN	mm
864210	222645	GN 1/2	265x325
864203	222645	GN 1/1	530x325
864234	222997	GN 1/2	265x325
864227	222997	GN 1/1	530x325

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GASTRONORM CONTAINERS POLYPROPYLENE PROFI LINE

PP polypropylene | -40°C 80°C temp | wash | stackable

– Doesn't absorb odours or flavours.
Temperature resistant from -40°C to 80°C.



GN 1/1	GN 1/2	GN 1/3	GN 1/4	GN 1/6	GN 1/9
530x325 mm	325x265 mm	325x176 mm	265x162 mm	176x162 mm	176x108 mm


880012

CONTAINER GN 1/1 POLYPROPYLENE

code	liters	height (mm)
880005	28	200
880012	21	150
880029	14	100


880111

CONTAINER GN 1/2 POLYPROPYLENE

code	liters	height (mm)
880104	12.5	200
880111	9.5	150
880128	6.5	100


880210

CONTAINER GN 1/3 POLYPROPYLENE

code	liters	height (mm)
880203	7.8	200
880210	5.7	150
880227	4	100


880319

CONTAINER GN 1/4 POLYPROPYLENE

code	liters	height (mm)
880302	5.5	200
880319	4	150
880326	2.8	100


880418

CONTAINER GN 1/6 POLYPROPYLENE

code	liters	height (mm)
880401	3.4	200
880418	2.4	150
880425	1.6	100


880524

CONTAINER GN 1/9 POLYPROPYLENE

code	liters	height (mm)
880524	1	100


880609

LID FOR GN CONTAINERS POLYPROPYLENE

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

code	GN	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


881811

SIL silicone

LID FOR GN CONTAINERS MADE OF POLYPROPYLENE, WITH SEAL

– Lid with hermetic silicone seal; the seal is tight enough to prevent leaking when the container is tilted. With lip to break the airtight seal for easy opening.



code	GN	mm
881804	GN 1/1	530x325
881811	GN 1/2	325x265
881828	GN 1/3	325x176
881835	GN 1/4	265x162
881842	GN 1/6	176x162
881859	GN 1/9	176x108

GASTRONORM STORAGE CONTAINERS HACCP

PP polypropylene | -40°C 80°C temp | wash | stackable

- Gastronorm containers only - lids not included.
- Airtight sealing.
- Doesn't absorb odours or flavours Lids and lid clips (green, yellow, blue, red or purple as per HACCP guidelines) available separately.
- Wear-proof label for monitoring of food storage process.
- Special erasable markers to write on the labels are not included.
- Temperature resistant from -40°C to 80°C.



GN 1/1	GN 1/2	GN 1/3	GN 1/4	GN 1/6	GN 1/9
530x325 mm	325x265 mm	325x176 mm	265x162 mm	176x162 mm	176x108 mm



880050



880159

CONTAINER GN 1/1 HACCP

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

CONTAINER GN 1/2 HACCP

code	liters	height (mm)
880159	12.5	200
880166	9.5	150
880173	6.5	100





880258

CONTAINER GN 1/3 HACCP

code	liters	height (mm)
880258	7.8	200
880265	5.7	150
880272	4	100
880289	2.5	65





880371

CONTAINER GN 1/4 HACCP

code	liters	height (mm)
880357	5.5	200
880364	4	150
880371	2.8	100
880388	1.8	65





880456

CONTAINER GN 1/6 HACCP

code	liters	height (mm)
880456	3.4	200
880463	2.4	150
880470	1.6	100
880487	1	65





880555

CONTAINER GN 1/9 HACCP

code	liters	height (mm)
880555	1	100
880562	0.6	65

LID FOR GN CONTAINERS POLYPROPYLENE

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

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



880623

LID CLIPS FOR HACCP STORAGE CONTAINERS

– 12 pcs.
– In blister pack

code	colour	packed per
880661	Red	12
880678	Green	12
880685	Yellow	12
880692	Blue	12
880869	Purple	12



HORECA MARKERS

– 2 pieces on blistercard.
– For writing on food containers.
– Erasable.

code	packed per
871546	2



871546

FOOD ALLERGY

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



PP polypropylene | -40°C 80°C temp | wash | stackable



880050

CONTAINER GN 1/1 HACCP

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



880159

CONTAINER GN 1/2 HACCP

code	liters	height (mm)
880159	12.5	200
880166	9.5	150
880173	6.5	100



880258

CONTAINER GN 1/3 HACCP

code	liters	height (mm)
880258	7.8	200
880265	5.7	150
880272	4	100
880289	2.5	65



880371

CONTAINER GN 1/4 HACCP

code	liters	height (mm)
880357	5.5	200
880364	4	150
880371	2.8	100
880388	1.8	65



880456

CONTAINER GN 1/6 HACCP

code	liters	height (mm)
880456	3.4	200
880463	2.4	150
880470	1.6	100
880487	1	65



880555

CONTAINER GN 1/9 HACCP

code	liters	height (mm)
880555	1	100
880562	0.6	65



171882

SERVING TONGS HACCP 250 MM

S.S. stainless steel | wash

– Handle covered with coloured PVC.

code	colour	mm
171882	Purple	(L)250



881705

PP polypropylene | stackable

LID FOR GN CONTAINERS PURPLE

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

code	GN	mm
881705	GN 1/1	530x325
881712	GN 1/2	325x265
881729	GN 1/3	325x176
881736	GN 1/4	265x162
881743	GN 1/6	176x162
881750	GN 1/9	176x108



826164

826065

HDPE polyethylene | HACCP compliant

CUTTING BOARD HACCP

– Both sides suitable for cutting

– Can be cleaned in professional dishwashers (short program)

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



825570

825662

CUTTING BOARD HACCP

HDPE polyethylene | HACCP compliant

– Both sides suitable for cutting

– Can be cleaned in professional dishwashers (short program)

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

ALLERGEN FREE – DAIRY FREE

ALLERGEN FREE – GLUTEN FREE

ALLERGEN FREE – EGG FREE

ALLERGEN FREE – PEANUT FREE



880869

LID CLIPS FOR HACCP STORAGE CONTAINERS

– 12 pcs.

– In blister pack

code	colour	packed per
880869	Purple	12



842775

PP polypropylene | S.S. stainless steel | HACCP compliant | wash

COOK'S KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
842676	2.5	180	320
842775	2.5	240	385



842270

842171

PP polypropylene | S.S. stainless steel | HACCP compliant | wash

UNIVERSAL KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
842270	1.2	90	190
842171	1.2	100	205



842478

PP polypropylene | S.S. stainless steel | HACCP compliant | wash

CARVING KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
842478	2.5	150	280



CUTTING BOARD HACCP

HDPE polyethylene

HACCP compliant

- Made of polyethylene HDPE 500.
- Meets HACCP standards.
- Both sides suitable for cutting.
- Can be cleaned in professional dishwashers (short program).



CUTTING BOARD HACCP 600X400

code	colour	mm	thickness (mm)
825600	White	600x400	18
825617	Red	600x400	18
825624	Blue	600x400	18
825631	Green	600x400	18
825648	Brown	600x400	18
825655	Yellow	600x400	18
825662	Purple	600x400	18

CUTTING BOARD HACCP 450X300

code	colour	mm	thickness (mm)
825518	White	450x300	13
825525	Red	450x300	13
825532	Blue	450x300	13
825549	Green	450x300	13
825556	Brown	450x300	13
825563	Yellow	450x300	13
825570	Purple	450x300	13



826201

S.S. stainless steel

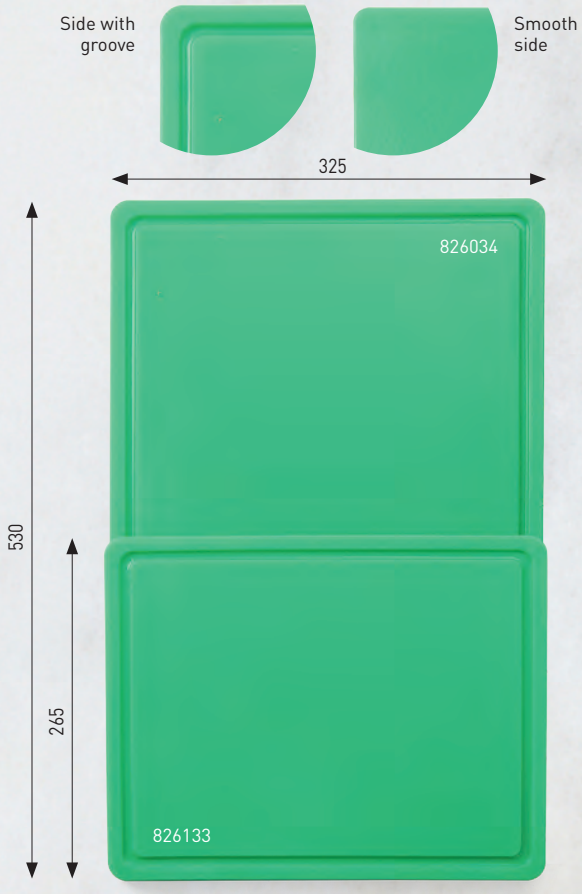
CUTTING BOARD RACK

– For 6 cutting boards up to 20 mm thick.

code	mm
826201	303x211x(H)205

CUTTING BOARD HACCP

- Made of polyethylene HDPE 500.
- Meets HACCP standards.
- Both sides suitable for cutting.
- Can be cleaned in professional dishwashers (short program).





CUTTING BOARD HACCP GASTRONORM 1/1

– One side smooth and other side with groove.

code	colour	mm	thickness (mm)
826003	White	530x325	15
826010	Red	530x325	15
826027	Blue	530x325	15
826034	Green	530x325	15
826041	Brown	530x325	15
826058	Yellow	530x325	15
826065	Purple	530x325	15

CUTTING BOARD HACCP GASTRONORM 1/2

– One side smooth and other side with groove.

code	colour	mm	thickness (mm)
826102	White	325x265	12
826119	Red	325x265	12
826126	Blue	325x265	12
826133	Green	325x265	12
826140	Brown	325x265	12
826157	Yellow	325x265	12
826164	Purple	325x265	12
826171	Black	325x265	12

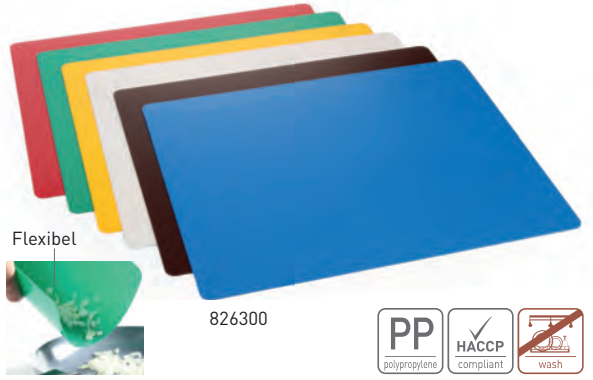
Groove to prevent leaking





CUTTING BOARD HACCP GASTRONORM 1/2

code	colour	mm	thickness (mm)
826706	White	265x325	9
826713	Red	265x325	9
826720	Blue	265x325	9
826737	Green	265x325	9
826744	Brown	265x325	9
826751	Yellow	265x325	9



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	thickness (mm)	mm
826331	1	300x200x(H)6
826300	1	380x305x(H)6



CUTTING BOARD

- Rubberwood.
- With handles.

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



ANTI-SLIP MAT

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

code	mm
598047	1500x300x(H)



CARVING BOARD

- Solid beech wood.
- Grooved.

code	thickness (mm)	mm
505205	16	390x230



CUTTING BOARD WITH GRIP

- Solid beech wood.

code	thickness (mm)	mm
505106	13	390x160



CUTTING BOARD WITH HANDLE

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

code	colour	mm	thickness (mm)
826348	White	250x150	10
826478	Black	250x150	10
826355	White	300x200	10
826485	Black	300x200	10



505502

removable grid
- easy to clean



BAGUETTE BOARD

– Wooden with removable grid

code	mm	thickness (mm)
505502	475x322	20



570906

PP polypropylene

S.S. stainless steel

ONION GOGGLES

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

code	mm
570906	150x160x(H)45



844366

844359

MINCING KNIFE

code	-	mm
844359	single blade	(L)215
844366	double blade	(L)215

Convenient carrying case



S.S. stainless steel

9-PIECE KNIVES SET

– Made of one piece of hard, stainless steel 3Cr13.
– Handle made of stainless steel 430 with anti-slip rubber coating.
– Due to the highest quality of the workmanship, knives are durable and resistant to corrosion with long-lasting sharpness of the blade.
– With safe, profiled handle.
– Included:
1 – Paring knife 193 mm
2 – Boning knife 285 mm
3 – Bread knife 333 mm
4 – Carving knife 331 mm
5 – Cook's knife 330 mm
6 – Cook's knife 370 mm
7 – Santoku knife 336 mm
8 – Knife sharpener 340 mm
9 – Carving fork curved 320 mm
10 - Convenient carrying case

code	mm
975770	445x260x(H)65





German Steel X50CrMoV15

POM POM plastic

KNIVES PROFI LINE

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



code			thickness (mm)	blade length (mm)	length (mm)
844205	1	Cook's knife	3,3	250	390
844212	2	Cook's knife	3,3	200	335
844311	3	Carving knife	2,7	250	380
844304	4	Carving knife	2,6	200	332
844229	5	Carving fork	9	150	285
844267	6	Boning knife, Flexible.	2	150	270
844250	7	Utility knife	2	150	265

code			thickness (mm)	blade length (mm)	length (mm)
844236	8	Paring knife	1,9	90	195
844328	9	Ham/salmon knife, Half flexible., granton	2,6	300	430
844298	10	Bread knife	2,4	215	340
844281	11	Bread knife	2,4	215	340
844335	12	Cleaver, granton	3	165	300
844274	13	Santoku knife, granton	3	180	310
844403	14	Knife sharpener diamond		310	450



S.S. stainless steel | POM POM plastic

KNIVES KITCHEN LINE

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



code			blade length (mm)	length (mm)
781319	1	Chef's knife	200	340
781357	2	Chef's knife	150	285
781340	3	Carving knife	200	330
781364	4	Carving fork	175	290
781371	5	Boning knife	150	285
781333	6	Bread knife	210	335

code			blade length (mm)	length (mm)
781388	7	Kitchen knife	125	240
781395	8	Paring knife	90	200
781401	9	Poultry shears	140	260
781302	10	Cleaver	180	300
781326	11	Ham/salmon knife	215	350
781418	12	Knife sharpener	230	350



BLACK - UNIVERSAL

– Polypropylene handle in accordance with HACCP guidelines.



code			thickness (mm)	blade length (mm)	length (mm)
842706	1	Cook's knife	2,5	240	380
842607	2	Cook's knife	2,5	180	320
844441	3	Boning knife	1,8	150	280
844434	4	Fillet knife	1,8	150	260
842409	5	Carving knife	2,5	150	290
842102	6	Universal knife	1,2	100	210
842201	7	Universal knife	1,2	90	200

code			thickness (mm)	blade length (mm)	length (mm)
842904	8	Ham/salmon knife	1,7	350	490
843000	9	Bread knife	1,5	250	380
843109	10	Bread knife	1,5	300	430
844427	11	Butcher's knife	2,5	200	330
844410	12	Butcher's knife	2,5	250	380
781418	13	Knife sharpener		230	350

Watch the video

JAPANESE KNIVES

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

code			thickness (mm)	blade length (mm)	length (mm)
845035	1	Knife ‚Santoku'	4	165	295
845028	2	Vegetable knife ‚Usuba'	4	180	325
845059	3	Knife ‚Sashimi'	3	210	340
845042	4	Nóż Yanagiba	4	240	370





229835

TRUFFLE SLICER

- The perfect tool for slicing thin slices of truffles.
  Blade made of stainless steel (AISI 420) – 55HRC hardness.
  Blade housing made of stainless steel (AISI 430).
  Blade adjustment by screw.
  Slice thickness: from 0.2 to 3 mm.

code	mm
229835	220x85



505656

505670

POLYETHYLENE BUTCHER BLOCK

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

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

KNIVES HACCP

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





BROWN - COOKED MEAT

code			blade/knife length (mm)	thickness (mm)
842669	1	Cook's knife	180/320	2,5
842799	2	Cook's knife	240/385	2,5
842966	3	Ham/salmon knife	350/490	1,7



RED - RAW MEAT

code			blade/knife length (mm)	thickness (mm)
842423	4	Carving knife	150/290	2,5
842522	5	Filleting knife	150/300	0,9
842621	6	Cook's knife	180/320	2,5
842720	7	Cook's knife	240/385	2,5
842928	8	Ham/salmon knife	350/490	1,7



YELLOW - POULTRY

code			blade/knife length (mm)	thickness (mm)
842539	9	Filleting knife	150/300	0,9
842638	10	Cook's knife	180/320	2,5
842737	11	Cook's knife	240/385	2,5



BLUE - FISH

code			blade/knife length (mm)	thickness (mm)
842546	12	Filleting knife	150/300	0,9
842645	13	Cook's knife	180/320	2,5
842744	14	Cook's knife	240/385	2,5

PP polypropylene | S.S. stainless steel | wash | HACCP compliant

ERGONOMIC NON SLIP HANDLE





WHITE - CHEESE & BREAD

code			blade/knife length (mm)	model	thickness (mm)
842256	15	Universal knife	90/190	short model	1,2
842355	16	Universal knife	130/230	long model	1,2
842553	17	Filleting knife	150/300		0,9
842652	18	Cook's knife	180/320		2,5
842751	19	Cook's knife	240/385		2,5
843055	20	Bread knife	250/385		1,5
843154	21	Bread knife	300/430		1,5



GREEN - FRUITS & VEGETABLES

code			blade/knife length (mm)	model	thickness (mm)
842218	22	Universal knife	90/190	short model	1,2
842119	23	Universal knife	100/205	serrated	1,2
842317	24	Universal knife	130/230	long model	1,2
842614	25	Cook's knife	180/320		2,5
842713	26	Cook's knife	240/385		2,5

PURPLE - ALLERGENS

code			blade/knife length (mm)	thickness (mm)
842270	27	Universal knife	90/190	1,2
842171	28	Universal knife	100/205	1,2
842478	29	Carving knife	130/280	2,5
842676	30	Cook's knife	180/320	2,5
842775	31	Cook's knife	240/385	2,5

PARING KNIVES, SET OF 6 COLOURS

– Polypropylene handle in accordance with HACCP guidelines.



842003

PARING KNIVES

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

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



841105 841112 841129 841136



841020



841228



841235



842010

PARING KNIVES

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

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

PARING KNIVES AND PEELERS

– High quality

PARING KNIFE

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

TOMATO KNIFE

– Polypropylene handle.
– "Made in Germany".

code	blade length (mm)	length (mm)
841136	110	215

PARING KNIFE WITH WOODEN HANDLE

– "Made in Germany".

code	blade length (mm)	length (mm)
841020	60	165

SPEED PEELER

– Transverse model.

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

PEELER

– Pendulum model.

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



856383

KNIVES CARRYING CASE

- Briefcase model for 6 knives (max. length 400 mm).
- Knives are held in place by elastic bands.
- Case reinforced with plastic for a solid construction.
- Dimensions open (LxW): 450x400 mm.
- Knives not included.

code	mm
856383	450x70x(H)110



856390

KNIVES CARRYING CASE

- Compact case with a total of 17 slots.
- Fits 4 knives with a maximum length of 450 mm and 13 smaller tools.
- Divider reinforced with plastic.
- Knives and tools are held in place by elastic bands.
- Dimensions unfolded: 500x510 mm.
- With shoulder strap.
- Knives not included.

code	mm
856390	500x120x(H)225



856277

KNIVES CARRYING CASE

- Compact case with plenty of room for knives and accessories.
- Space for 10 knives (max length 450 mm), knives are held in place by elastic.
- The knives are protected by additional covers which are held in place by either a zipper or velcro, this ensures that knives don't make direct contact when the case is folded to a close.
- With 1 big pocket for note pads, 4 small pockets for business cards and space for 3 pens or other small accessories.
- The shoulder strap length can be adjusted between 770 mm and 1270 mm.
- Dimensions unfolded: 515x675 mm.
- Knives not included.

code	mm
856277	510x50x(H)170



281246

PMMA plexiglas S.S. stainless steel

UV STERILIZER HENDI 14

- Perfect for sterilizing knives, capacity for 14 knives.
- Made of stainless steel with plexiglass door.
- Fitted with stainless steel knife holder.
- Sterilizes by means of bactericidal ultraviolet light.
- Equipped with a microswitch to prevent operation while the door is open.
- Integrated timer adjustable up to 60 minutes.
- Accommodates the maximum size knives:
  - handle length – max 150 mm,
  - blade length – max 350 mm,
  - grip thickness - min 15 mm.

code	V	W	mm
281246	230	25	510x160x(H)610


856314


856307



856284

PP polypropylene | S.S. stainless steel

POULTRY SHEARS
- High carbon steel.
- Softgrip.

code	mm
856314	(L)240

KITCHEN SCISSORS
- Detachable - easy to clean.
- Softgrip.

code	mm
856307	(L)200

KITCHEN SCISSOR SOFTGRIP
- Detachable - easy to clean.
- With softgrip.

code	mm
856284	(L)225



556641





CUT RESISTANT GLOVES - 2 PCS
- Offers protection for handling sharp blades in the professional kitchen, like kitchen knives.
- The mix of HPPE, polyester fibres and nylon makes these gloves durable and comfortable.
- Level 4 cut resistance.
- Level 3 abrasion resistance.

code	packed per
556641	2



556665



OYSTER GLOVE
- Consists of 2 gloves, a HPPE inner glove and the chain mail outer glove.
- Outer glove made of stainless steel, durable, cut resistant and food contact approved.
- Soft and comfortable HPPE inner glove.
- Suitable for right and left hand use.

code	-	mm
556672	Large	(L)330
556665	Medium	(L)305


781913

POM POM plastic | S.S. stainless steel

OYSTER KNIFE ROUND

code	mm
781913	(L)170


781920

PP polypropylene | S.S. stainless steel

OYSTER KNIFE STRAIGHT

code	mm
781920	(L)160


844458

POM POM plastic | S.S. stainless steel

OYSTER KNIFE LONG

code	mm
844458	(L)215



224403

ABS
plastic

KNIFE SHARPENER

– Suitable for quick and easy sharpening of knives.
– Sand paper easy to change.

code	V	W	mm
224403	230	50	295x110x(H)110
224410	Sand paper – grit 320		50x200
229828	Sand paper – grit 1000		50x200

Watch the video





820605



KNIFE SHARPENER

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

code	mm
820605	140x15x(H)65



820612

CERAMIC
crossed
electroplated rods
for ceramic knives

COARSE
carbide sharpener
for a precision
edge every time

FINE
crossed
ceramic rods for
professional grade
edge honing



ABS
plastic

KNIFE SHARPENER

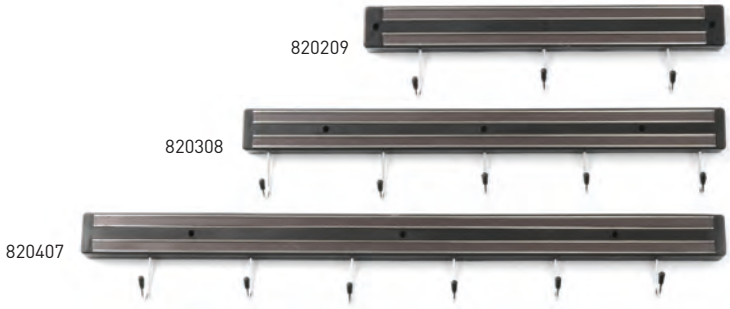
– Ergonomic handle and non-slip base provide safety and comfort.
– 3 functions for sharpening all kinds of knives, even ceramic knives.
– Do not use to sharpen serrated blades or scissors.

code	mm
820612	200x46x(H)75

KNIFE MAGNET WITH HOOKS

– With 2 magnetic strips.

code	-	mm
820209	3 hooks	(L)340
820308	5 hooks	(L)470
820407	6 hooks	(L)625



820209

820308

820407

Watch the video

PP polypropylene | S.S. stainless steel | wash



LEMON ZESTER

code	mm
856031	(L)155



GRAPEFRUIT KNIFE

code	blade length (mm)	length (mm)
856185	100	210



VEGETABLE CORER

code	blade length (mm)	length (mm)
856086	110	220



CITRUS PEELER

code	mm
856055	(L)175



MELON SCOOP OVAL

code	ø	length (mm)
856017	ø26	(L)160



MELON SCOOP SERRATED

code	ø	length (mm)
856024	ø22	(L)150



MELON SCOOP DOUBLE

code	-	mm
856000	ø 22-25 mm	(L)165



CHANNEL KNIFE

code	mm
856048	(L)155



APPLE CORER

code	ø	length (mm)
856079	ø20	(L)215



DOUGH CUTTER SERRATED BLADE

code	ø	length (mm)
856154	ø60	(L)188



BUTTER CURLER

– Serrated.

code	mm
856192	(L)190



SPREADER - SERRATED

code	blade length (mm)	length (mm)
855768	85	210



POTATO PEELER

code	blade length (mm)	length (mm)
856178	65	175



DECORATION KNIFE

code	blade length (mm)	length (mm)
856062	90	200

PP polypropylene S.S. stainless steel wash



TOMATO KNIFE OFFSET

code	blade length (mm)	length (mm)
856253	110	224



CHEESE SLICER

code	mm
856208	(L)200



CHEESE SLICER FOR SOFT CHEESE

code	mm
856215	(L)160



CHEESE GRATER

code	mm
856222	(L)170



CHEESE KNIFE FOR HARD CHEESE

code	blade length (mm)	length (mm)
856239	130	250



Watch the video

CHEESE KNIFE FOR SOFT CHEESE

code	blade length (mm)	length (mm)
856246	160	270



PIZZA SLICER

code	mm
617007	ø100x240

PP polypropylene S.S. stainless steel

DECORATION TOOLSET - 6 PCS.

- The set includes:
  - Fruit baller double-ended
  - Fruit coring knife ø20 mm
  - Decoration knife
  - Fruit baller serrated
  - Citrus zester
  - Channel knife

code	mm
856291	280x100x(H)50



856291



NEW

PIZZA SLICER

- Stainless steel knife blade, polypropylene handle.
- With HACCP color coding system, coloured clips are not removable after placing.

code	ø	length (mm)
617014	ø100	(L)230



Watch the video



680025

18/0 stainless steel

MULTIPURPOSE TWEEZERS

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

NEW



680186

18/0 stainless steel

TWEEZER CURVED HANDLE

code	mm
680186	(L)240



680063

18/0 stainless steel

TWEEZERS CURVED

code	mm
680070	(L)160
680063	(L)235
680056	(L)300

NEW



680162

18/0 stainless steel

TWEEZER WITH SQUARE HEAD

code	mm
680162	(L)145



680087

OFFSET TWEEZERS

code	mm
680087	(L)210
680094	(L)160



680124

TWEEZERS, ROUND HEAD

code	mm	
680124	(L)150	
680193	(L)305	NEW



680179

18/0 stainless steel

TWEEZER WITH CYLINDRICAL HEAD

code	mm
680179	(L)170



680131

18/0 stainless steel | wash

MULTIPURPOSE TWEEZER COATED

– With, by means of PVD applied, black coating.
– High quality and lasting.

code	mm
680131	(L)300



680216

18/0 stainless steel | wash

TWEEZER WITH ROUND HEAD COATED

– With, by means of PVD applied, black coating.
– High quality and lasting.

code	mm
680216	(L)305

NEW



680155

18/0 stainless steel

FISH BONE TWEEZER POINT HEAD

code	mm
680155	(L)155



680117 680100

FISH BONE TWEEZERS, SLANTED HEAD

code	mm
680117	(L)115
680100	(L)135



680148

18/0 stainless steel

FISH BONE TWEEZER SMALL FLAT HEAD

code	mm
680148	(L)100





856352 856369 856376

RASPS

– Laser cut blades, high precision and extremely sharp.

code	-	blade length (mm)	mm
856352	Fine	220	35x405
856369	Coarse	220	35x405
856376	Ribbon	220	35x410

Extremely sharp, laser cut rasps

PP polypropylene | 18/8 stainless steel



856321 856338 856345

RASPS

– Laser cut blades, high precision and extremely sharp.

code	-	blade length (mm)	mm
856321	Coarse	134	65x330
856338	Ribbon	135	65x330
856345	Shaver	134	65x330

S.S. stainless steel | wash



443002

GRATER, FOUR-SIDED

code	mm
443002	90x65x(H)200

Al aluminium | wash



570104

EGG SLICER – RECTANGULAR

code	mm
570104	130x85x(H)30

Al aluminium | wash



570012

EGG SLICER – OVAL

code	mm
570012	120x115x(H)35

VEGETABLE CUTTER V-TYPE

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

code	mm
222614	130x335x(H)75



V-shaped cutting blade for fast slicing

222614



VEGETABLE CUTTER V-TYPE DOUBLE BLADED

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

code	mm
222676	530x165x(H)203



222676

VEGETABLE CUTTER

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

code	mm
222652	395x125x(H)200



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



222652



S.S. stainless steel | wash

570159

With suction cup feet

Fitted with hand protection





TOMATO SLICER

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

code	mm
570159	432x202x(H)210



With suction cup feet



Special mounting plate allows easy removal and cleaning

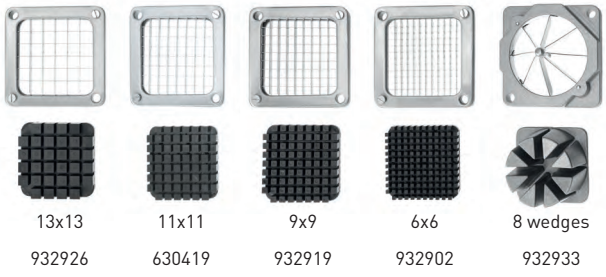
FRENCH FRIES CUTTER

ABS plastic | PP polypropylene | S.S. stainless steel

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

code	mm
630402	430x168x(H)290





13x13 932926 | 11x11 630419 | 9x9 932919 | 6x6 932902 | 8 wedges 932933

FRIES KNIFE FOR FRENCH FRIES CUTTER

wash

- Fits Hendi French fries cutter 630402.
- Comes with pressing plate.

code	
932926	13x13
630419	11x11
932919	9x9
932902	6x6
932933	8 wedges

MEAT TENDERIZERS



MEAT TENDERIZING HAMMER

Al aluminium | wash

- Firm grip.
- Spiked surface for pork and beef.
- Plain surface for fish and poultry.

code	mm
513002	(L)260

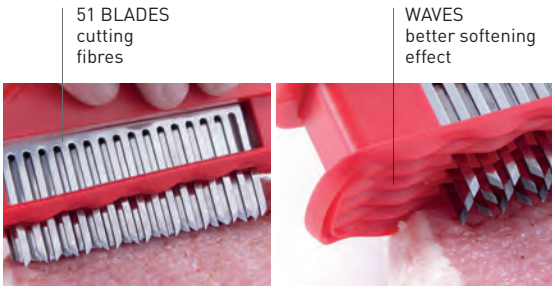
MEAT TENDERIZER PROFI LINE

ABS plastic | 18/8 stainless steel

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

Watch the video

code	colour	mm
843451	Red	42x150x(H)118





S.S. stainless steel


513538

BUTCHER'S HOOKS – A SET OF 4 HOOKS

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


559239

ROULADE STRING RED & WHITE

- Soft and flexible, easy to bind and knot.
- Spool with 200g of string, about 132 meters.
- Made of red and white, unbleached cotton.

code	-
559239	132 m


559208

ROULADE STRING

- Soft and flexible, easy to bind and knot.
- Spool with 100g of string, about 70 meters.
- Made of unbleached cotton.

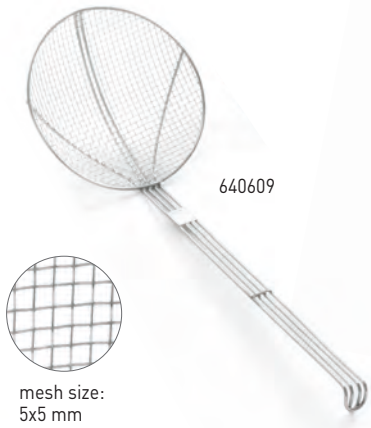
code	-
559208	70 m
559222	140 m



PA polyamide | S.S. stainless steel | wash

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

code	mm
640913	ø240x640
640920	ø260x650



S.S. stainless steel | wash

CHIP SCOOP
– With reinforced wire handle.

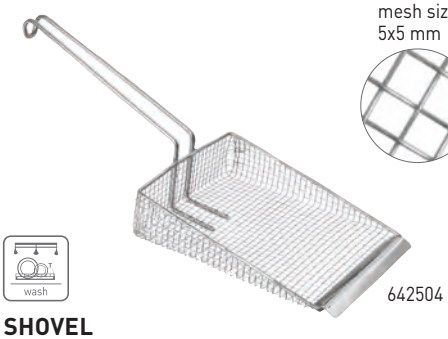
code	mm
640401	ø160x470
640500	ø180x470
640609	ø200x510
640708	ø220x540
640807	ø240x540



S.S. stainless steel | wash

CHIP SCOOP
– With wire handle.

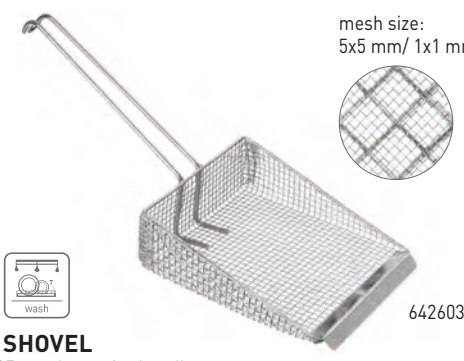
code	mm
640104	ø100x310
640203	ø125x360



S.S. stainless steel | wash

CHIPS SHOVEL
– With 150 mm long wire handle.

code	mm
642504	470x180



S.S. stainless steel | wash

CHIPS SHOVEL
– With 225 mm long wire handle.
– Double mesh.

code	mm
642603	335x175



S.S. stainless steel

FAT SKIMMER - FINE MESH
– With wire handle.

code	mm
646205	ø125x350
646304	ø150x440



18/10 stainless steel | wash

BIRD'S NEST SHAPED STRAINER
– With wire handle and fastening clip.

code	mm
646601	ø100x390



642566

PC polycarbonate

FRENCH FRIES FUNNEL SCOOP

– Fill opening 70 mm.
– Left and right handed.

code	mm
642566	233x205



642559

S.S. stainless steel

FRENCH FRIES FUNNEL SCOOP

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

code	mm
642559	230x220



630136

630235

SALT AND PEPPER SHAKER

S.S. stainless steel | wash

– With screw cap.

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



630105

630204

SALT AND PEPPER SHAKER

Al aluminium | wash

– With screw cap.

code	-	mm
630204	Pepper shaker	ø65x(H)105
630105	Salt shaker	ø80x(H)195



630006

Al aluminium | wash

CHIPS COLANDER ALUMINIUM

– Fixed bottom and removable strainer.

code	mm
630006	ø400x(H)170



630808

S.S. stainless steel | wash

CHIPS COLANDER STAINLESS STEEL

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

code	mm
630808	ø410x(H)170



630808



516713

LID FOR BUCKET WITH REINFORCED BASE

code	-	mm
516690	516683	ø280x(H)15
516713	516706	ø290x(H)15
516737	516720	ø305x(H)15



516683 516720

BUCKET WITH REINFORCED BASE

– Graduated.

code	liters	mm
516676	7	ø230x(H)245
516683	10	ø280x(H)265
516706	12	ø300x(H)310
516720	15	ø305x(H)330



516744

BUCKET

– Made of stainless steel
– Shape of the edge ensures easy control of the liquid while pouring

code	liters	mm
516744	12	ø310x(H)300





632802



632901

GREASE FILTER FOR DEEP FRYER - 50 PCS

– Made of rayon (synthetic silk).

code	packed per	mm
632802	50	254x254

GREASE FILTER HOLDER FOR DEEP FRYER

code	mm
632901	ø250x(H)240



196007

BUCKET

– With lid.
– Suitable as fat storage bucket.

code	liters	mm
196007	11.5	ø300x(H)230

PP
polypropylene

MEASURING JUG POLYPROPYLENE

– With gradation.

code	liters	mm
567104	0.5	ø90x(H)140
567203	1	ø110x(H)170
567302	2	ø140x(H)215
567401	3	ø160x(H)240
567500	5	ø190x(H)270



567104 567302 567500

PP
polypropylene

MEASURING JUG STACKABLE

– Scale embossed in the side of the jug.
– Shape of the handle allows multiple jugs to be stacked.

code	liters	mm
567814	0.5	ø95x(H)136
567821	1	ø124x(H)170
567838	2	ø160x(H)205
567845	3	ø181x(H)233
567852	5	ø210x(H)270



567821 567838 567845 567852

18/10
stainless steel

MEASURING JUG STAINLESS STEEL

– Heavy duty.

code	liters	mm
516102	0.5	ø90x(H)105
516201	1	ø120x(H)130
516300	2	ø140x(H)170



516102 516201 516300

Al
aluminium

wash

ALUMINIUM SCOOP

code	liters	mm
521205	0.125	(L)180
521304	0.2	(L)205
521403	0.3	(L)245
521502	0.5	(L)265
521601	0.65	(L)310
521809	2	(L)390



521304 521502

PP
polypropylene

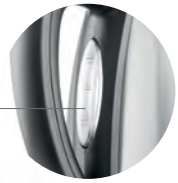
POLYPROPYLENE SCOOP

code	liters	mm
562000	0.125	(L)187
562017	0.25	(L)250
562079	0.65	(L)330



562000 562017 562079

PP polypropylene | 18/8 stainless steel



Watch the video



209981

ELECTRIC KETTLE - 1,8 L

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

code	liters	V	W	mm
209981	1.8	230	2150	221x163x(H)249

S.S. stainless steel | PP polypropylene | indoor

NEW





209943

CORDLESS ELECTRIC KETTLE WITH TEMPERATURE CONTROL

- For preparing beverages with indicated brewing conditions, such as green tea, white tea, or yerba mate.
- AISI304 stainless steel housing and heater.
- Polypropylene handle, lid, and base.
- Temperature regulation and maintenance – water can be heated to one of these temperatures: 40°C, 60°C, 80°C, 100°C.
- Heater placed under the bottom, protected against scale.
- Control panel with digital display.
- Thermostat indicator light.
- Internal maximum water level indicator.
- Automatic shut-off function after the water boiled.
- Double protection against switching on an empty kettle.
- Kettle can be rotated – 360° base.
- CAUTION: intended for boiling water only, boiling other liquids may damage the kettle.

code	liters	V	W	mm
209943	1.8	230	1800	221x163x(H)249



462904

S.S. stainless steel | wash

OIL JUG

- With semi-hinged lid.

code	liters	mm
462904	0.3	ø70x(H)115



518700

S.S. stainless steel | wash

FUNNEL WITH HANDLE

code	mm
518700	ø120x(H)115



567616

PP polypropylene | wash

FUNNEL

code	mm
567616	ø100x(H)115
567630	ø127x(H)130
567654	ø150x(H)140



690000

CAN OPENER KITCHEN LINE

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

code	mm
690000	250x115x(H)550



570715

GARLIC PRESS

code	mm
570715	175x30



856123

GARLIC PRESS

- Easy to clean.
- Two removable grids.

code	mm
856123	180x25



856116

CAN OPENER

code	mm
856116	(L)180



856161

SAFE CAN OPENER

- This safe can opener removes the lid without leaving sharp edges and provides the possibility to place the lid back on the can.
- The cutting mechanism operates by cutting the side of the can just below the lid.

code	mm
856161	(L)190





TAB GRABBER

- Glossy aluminium.
- Screws for mounting included.

code	mm
513736	(L)455
513705	(L)610
513712	(L)915
513743	(L)1015
513750	(L)1220



513750







S.S. stainless steel

S.S. stainless steel | wash

S.S. stainless steel

SERVING TONGS – 2 PCS

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

SERVING TONGS CURVED

code	mm
171417	240
171516	300

SERVING TONGS – 2 PCS

code	mm
171400	(L)240
171509	(L)300





SALAD TONGS

S.S. stainless steel

– With fastening clip.
– Solid design.

code	mm
171707	(L)250
171806	(L)310
171905	(L)400



SIL silicone | 18/0 stainless steel

SERVING TONGS

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

code	mm
171301	(L)267
171318	(L)345
171325	(L)445

Watch the video



SERVING TONGS HACCP 250 MM

– Handle covered with coloured PVC.

code	colour	mm	
171837	Red	(L)250	
171929	Brown	(L)250	NEW
171844	Blue	(L)250	
171875	Green	(L)250	
171882	Purple	(L)250	
171899	Yellow	(L)250	

SERVING TONGS HACCP 300 MM

– Handle covered with coloured PVC.

code	colour	mm	
171721	Red	(L)300	
171936	Brown	(L)300	NEW
171738	Blue	(L)300	
171745	Green	(L)300	
171783	Purple	(L)300	
171790	Yellow	(L)300	

SERVING TONGS

– Handle covered with PVC.

code	colour	mm
171752	Black	(L)250
171851	Black	(L)300







UNIVERSAL TONGS

code	colour	mm
657621	Transparent	(L)230
657607	Black	(L)230

UNIVERSAL TONGS

code	colour	mm
657669	Black	(L)250
657676	Black	(L)300



UNIVERSAL TONGS

- With fastening clip.
- Detachable.

Al aluminium · wash

code	mm
524008	(L)270



UNIVERSAL TONGS WITH TEFLON COATING

- With fastening clip.

Al aluminium · wash

code	mm
524039	(L)270



SILICONE TWEEZER FOR COOKING

SIL silicone · food contact

- Made from high temperature resistant silicone.
- Can withstand temperatures up to 280°C making it ideal for use during cooking.
- The tongs provide plenty of grip and are comfortable to use.

code	mm
171332	(L)170
171349	(L)290



PA polyamide · <200°C temp · wash

FRYING SPATULA

code	mm
658000	(L)280



SPATULA

- Wood.

code	packed per	mm
525142	4	(L)300



<200°C temp · wash

SPATULA

- Slotted.
- Made of reinforced polyamide.

code	mm
659502	(L)300



PA polyamide · <200°C temp · wash

ANGLED FRYING SPATULA

code	mm
659601	(L)325



PP polypropylene | S.S. stainless steel | wash

SCRAPER

– Black plastic handle

code	blade length (mm)	mm
855713	124	102x265



S.S. stainless steel | wash

SCRAPER

– With wooden handle.

code	blade length (mm)	mm
855119	118	100x251



S.S. stainless steel | <200°C temp | wash

HAMBURGER TURNER

– With wooden handle.

code	blade length (mm)	mm
855508	120	75x270
855607	150	110x305



HAMBURGER TURNER

– Black plastic handle

code	blade length (mm)	mm
855676	143	77x283
855652	174	108x313



TURNER FLEXIBLE

– Black plastic handle

code	thickness (mm)	mm
855737	1	375x73
855669	1.2	320x96



PP polypropylene | S.S. stainless steel | wash

TURNER FLEXIBLE, PERFORATED

– Black plastic handle

code	thickness (mm)	mm
855720	1	375x75



SCRAPER

- ABS handle, blade made of synthetic rubber.

ABS plastic · <110°C temp · wash

code	blade length (mm)	mm
659205	90	52x257
659304	116	70x358
659403	116	70x410

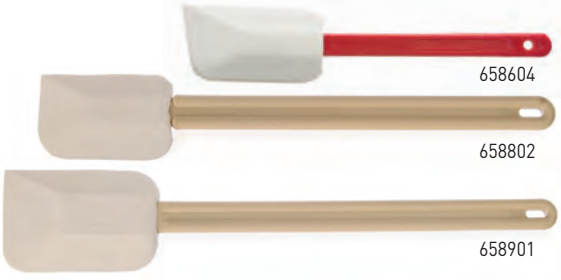


SCRAPER

- ABS handle.
- Silicone blade.

ABS plastic · SIL silicone · -60°C 260°C temp · wash

code	blade length (mm)	mm
659014	90	55x270
659007	105	70x360
659106	105	70x420

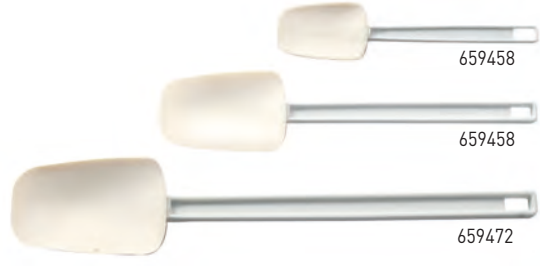


SCRAPER

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

wash

code	blade length (mm)	mm
658604	90	55x260
658703	90	75x320
658802	90	75x425
658901	150	100x515



SCRAPER SPOON SHAPED

- ABS handle.
- Blade made of synthetic rubber.

ABS plastic · <110°C temp · wash

code	blade length (mm)	mm
659458	88	57x254
659465	117	75x357
659472	117	75x408



KITCHEN SPOON

-40°C 220°C temp · micro · wash

code	mm
563007	375x70
563106	450x80
563205	575x105



SPOON

- Made of reinforced polyamide.

<200°C temp · wash

code	mm
659700	(L)305
659809	(L)385



WOODEN SPOON

- Made of wood.
- Set of 3 different sizes, L 300/350/400 mm.

wash

code
525005

LADLES & SKIMMERS PROFI LINE

– Professional, seamless one piece, in accordance with HACCP standards.
– Heavy-duty stainless steel.
– Thickness 2,7 mm

2.7 MM THICKNESS

S.S. stainless steel | wash



LADLE NON-DRIP

– With non-drip pouring rim.

code	liters	mm
540107	0.05	ø60x360
540305	0.125	ø80x400
540404	0.25	ø100x430
540503	0.5	ø120x555
540602	0.75	ø145x575
540701	1	ø165x630

SLOTTED SPOON

code	mm
541104	ø80x390
541203	ø100x400
541302	ø120x460
541500	ø160x530

BASTING SPOON

code	mm
542606	410x100

SERVING SPOON

code	mm
542507	485x75

CARVING FORK

code	mm
542705	(L)350

SPATULA

code	mm
542200	510x100

LADLES & SKIMMERS KITCHEN LINE

1.5 MM THICKNESS



LADLE

code	liters	mm
527108	0.05	ø60x320
527207	0.18	ø90x390
527306	0.21	ø100x420

SKIMMER

code	mm
528105	ø90x310
528204	ø115x370

SLOTTED SPATULA

code	mm
526118	(L)355

SPATULA

code	mm
526101	(L)350

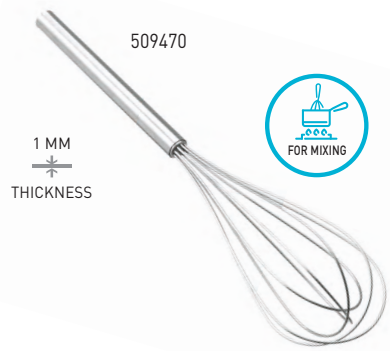
CARVING FORK

code	mm
526200	350x35

VEGETABLE SPOON

code	mm
526309	(L)325

WHISKS



S.S. stainless steel · wash

2.2 MM THICKNESS

FRENCH WHISK

– 8 heavy stiff wires, with eyelet.
– Wire thickness: 2,2 mm.

code	mm
510100	(L)340
510001	(L)300
510209	(L)380
510308	(L)430
510407	(L)480
511503	(L)540
511701	(L)640

PP polypropylene · S.S. stainless steel · wash

2 MM THICKNESS

FRENCH WHISK WITH PP HANDLE

– 8 heavy stiff wires, with eyelet.
– Wire thickness: 2 mm.

code	mm
509012	(L)230
509005	(L)270
509104	(L)310
509203	(L)350
509302	(L)410
509401	(L)450

PIANO WHISK

– 5 flexible piano wires, with thin handle.
– Wire thickness: 1 mm.

code	mm
509470	(L)280



DRESSING- AND PANWHISK

code	mm
509487	(L)260











PP polypropylene · S.S. stainless steel · wash

856109

DRESSING- AND PANWHISK

code	mm
856109	(L)300





S.S. stainless steel

KITCHEN BOWL

code	liters	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	ø315x(H)108
530702	6	ø345x(H)118

S.S. stainless steel | wash | 1.4 MM THICKNESS

PIANO WHISK

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

code	mm
532003	(L)230
532102	(L)280
532201	(L)325
532300	(L)375

S.S. stainless steel | wash | 1.4 MM THICKNESS

PIANO WHISK

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

code	mm
511718	(L)290
511725	(L)330
511732	(L)380
511749	(L)430
511756	(L)470

PP polypropylene | S.S. stainless steel | wash | 1.4 MM THICKNESS

PIANO WHISK

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

code	mm
509418	(L)270
509425	(L)290
509432	(L)330
509449	(L)380
509456	(L)420
509463	(L)470



532102

532201

532300



Extremely flexible wires prefect for whipping



511725

511732

511749



Extremely flexible wires prefect for whipping



509432

509449

509456



Extremely flexible wires prefect for whipping



517604

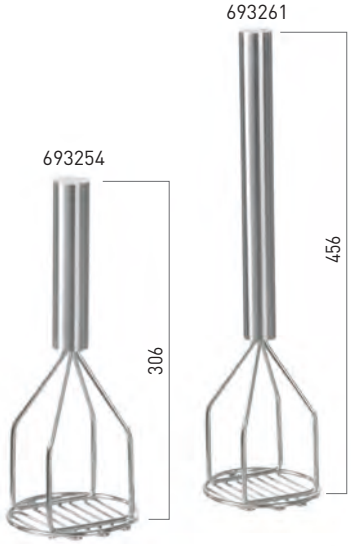
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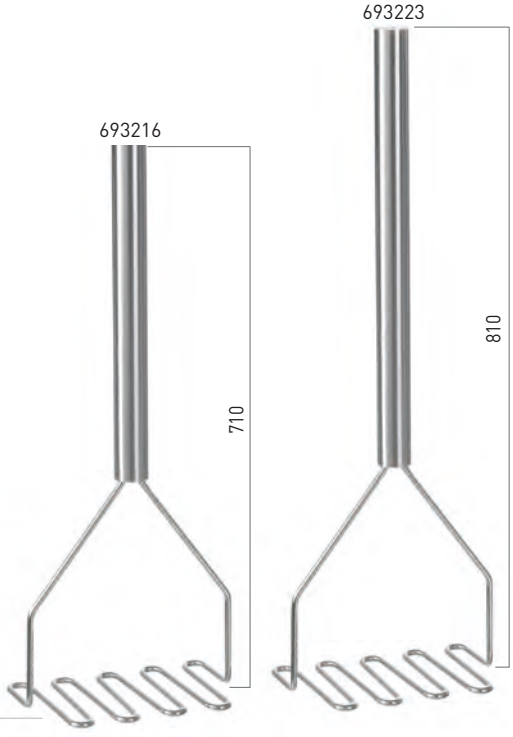
517109

MIXING BOWL WITH ROUNDED BASE

code	liters	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









S.S. stainless steel

POTATO MASHERS

code	mm
693254	ø118x(H)310
693261	ø118x(H)455

S.S. stainless steel

POTATO MASHERS

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

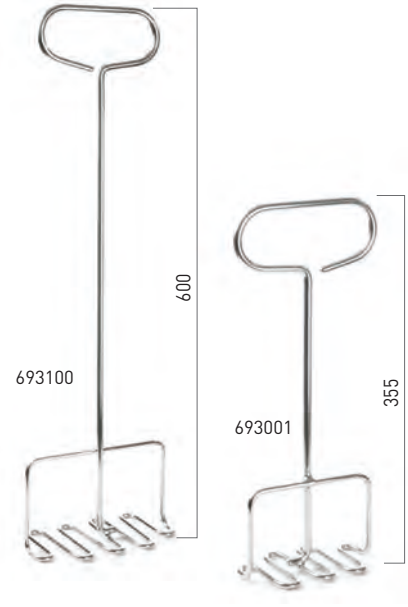
PP polypropylene S.S. stainless steel

POTATO MASHER

– Comfortable handle made of polypropylene.

code	mm
856147	ø95x(H)230







S.S. stainless steel

POTATO RICER

code	mm
515105	320x110

S.S. stainless steel

POTATO MASHERS

code	mm
693001	130x85x(H)355
693100	180x85x(H)600
693209	180x85x(H)770



mesh size:
0,5x0,5 mm



S.S. stainless steel

CONICAL STRAINER, WIRE MESH

– Fine wire mesh with wire handle.

code	mm
647516	ø160x360
647509	ø180x415

mesh size:
0,5x0,5 mm



S.S. stainless steel

CONICAL STRAINER, HALF WIRE MESH

– Fine wire mesh.

code	mm
647554	ø205x460
647561	ø245x500

mesh size:
ø2 mm



S.S. stainless steel

CONICAL STRAINER

code	mm
547304	ø180x380
547502	ø235x435



515501



556719

CLOTH STRAINER

– 100% Cotton.
– Washable up to 95°C.

code	mm
556719	700x700



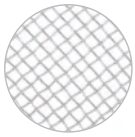
Fitted with
2 scraping wires
on the bottom

18/10 stainless steel

VEGETABLE STRAINER

– Perfect for preparation of cream soups and tomato sauces.
– Including 2 straining discs (Ø 140 mm), coarse and fine.

code	mm
515501	400x215x(H)175



mesh size:
1x1 mm



Sn tin plated — wash

SIEVE

– With wire handle.

code	mm
635001	ø120x290
635155	ø160x340
635209	ø180x355
635308	ø200x365
635407	ø230x395
635605	ø250x420

mesh size:
4x4 mm/1,5x1,5 mm



Sn tin plated — wash

SIEVE, DOUBLE MESH

– Wooden handle.
– Reinforcing bracket.

code	mm
639009	ø260x580
639016	ø310x800
639023	ø360x850

mesh size:
0,5x0,5 mm



S.S. stainless steel

SIEVE - FINE MESH

– With wire handle.

code	mm
638309	ø100x255
638507	ø145x340
638705	ø210x450
638903	ø250x455

mesh size:
1x1 mm



S.S. stainless steel

SIEVE

– With wire handle.

code	mm
637104	ø160x325
637203	ø185x350
637302	ø200x365
637401	ø220x385
637500	ø240x405
637609	ø260x425

COLANDERS

COLANDER PROFI LINE

– With base and 2 riveted handles.

code	mm
535523	ø415x(H)210
535516	ø365x(H)185
535509	ø325x(H)175



535516



535301

535103

535202



535424

535417

535400

COLANDER KITCHEN LINE

– With base and 2 handles.

code	mm
535103	ø240x(H)110
535202	ø280x(H)135
535301	ø340x(H)160

COLANDER PERFORATED

– With base and 2 handles.

code	mm
535295	ø165x(H)65
535400	ø225x(H)90
535417	ø285x(H)100
535424	ø315x(H)120



535431



535271

COLANDER PERFORATED

– With base and 2 handles.

code	mm
535431	ø180x(H)90
535448	ø220x(H)110
535455	ø260x(H)140

COLANDER SQUARE PERFORATED

– Square model, with base and 2 handles.

code	mm
535271	240x169x(H)65
535288	290x218x(H)80

SALAD SPINNER

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

code	liters	mm
222553	12	ø335x(H)430
222560	25	ø430x(H)530





SCALES

max 3 kg

NEW



580011

ABS plastic

HIGH PRECISION SCALE 3000G. WITH TIMER

- Weighs up to 3.000 grams with 0.1 gram increments with a minimum of 0.5 grams.
- The measurements are provided by a high precision strain gauge sensor.
- Read out in grams (g), pounds (lb) or ounces (oz).
- The scale is completely made of black ABS and has a backlit LCD display.
- With auto power off, auto tare, overload and low power indication.
- The timer can count down or up with a maximum of 20 minutes.
- Powered by 2 AAA batteries (not included).

code	mm
580011	130x190x(H)25

max 5 kg



580226

Al aluminium

KITCHEN SCALE

- Weighs up to 5.000g with gradation of 1g with a minimum of 5g.
- Seamless aluminium surface with built-in digital display.
- High precision strain gauge sensor for accurate measurements.
- Readout in g, kg, oz or lb˙oz.
- Touch control with on-off/tare and unit buttons.
- With auto tare, overload and low power indication.
- Auto power off, powered by 2 CR2032 Lithium batteries, included.

code	max. kg	mm
580226	5	200x151x(H)11

max 10 kg

RECHARGEABLE BATTERY

NEW



580028

ABS plastic S.S. stainless steel

PRECISION KITCHEN SCALE 10 KG

- Weighs up to 10 kg with 1 gram increments with a minimum of 3 grams.
- The measurements are provided by a precision strain gauge sensor.
- Read out in grams (g), kilograms (kg), millilitres (ml), pounds (lb) or ounces (oz).
- The housing is made of black ABS with a satin stainless steel platform.
- Easy to clean thanks to the splash-proof housing.
- Fitted with a clear backlit LCD display.
- With auto power off, auto tare, overload and low power indication.
- Powered by build-in rechargeable lithium battery (450mAh). USB-cable included for recharging.

code	mm
580028	160x210x(H)30

18/8
stainless steel

KITCHEN SCALE 15 KG

- Weighs up to 15.000g with gradation of 1g with a minimum of 2g.
- Seamless stainless steel surface, housing made of HIPS plastic with integrated display.
- High precision strain gauge sensor for accurate measurements.
- Readout in grams.
- Touch control with on-off and tare buttons.
- With auto tare, overload and low power indication.
- Auto power off
- Powered by 3 AAA batteries (not included).

code	max. kg	mm
580233	15	266x269x(H)34



580233





580301

S.S.
stainless steel

LARGE DIGITAL SCALE

- Capacity max. 100kg (220lb).
- Graduation 50g (2oz).
- Readout in kg or lb.
- Strain gauge technology for accurate measurement.
- Stainless steel surface.
- Operation through separate digital display with 4 buttons.
- With power saving LCD display with battery indicator.
- Powered by 2 AAA batteries, included.

code	max. kg	mm
580301	100	300x255x(H)35

Thermometers






	Infrared thermometer		Shock proof thermometer with probe	Fast response thermometer
Code	271148	271254	271407	271230
Unit	°C / °F	°C / °F	°C / °F	°C / °F
Reaction time	quick	quick	medium	quick
Temperature min.	-32°C	-60°C	-50°C	-50°C
Temperature max.	400°C	350°C	300°C	350°C
Accuracy	±1,5°C	±1,5°C	±1°C	±0,8°C
Gradation	0,1°C	0,2°C	0,1°C	0,1°C
Hold function	✔	✔	✔	✔
Probe length		96 mm	213 mm	130 mm
Probe material		stainless steel	stainless steel	stainless steel
Suitable for use in the oven				
Waterproof			splash proof	✔
Auto off	✔	✔	✔	✔
Battery included	✔	✔	✔	✔
Additional information	Distance and spot size ratio 12:1 Laser pointer for accurate measurement target.	Distance and spot size ratio 8:1	Min / Max temperature function. With table stand, including protection case.	IP65 waterproof. With probe cover.











	Thermometer with foldable probe	Pocket thermometer with probe	Waterproof thermometer	Roasting thermometer/timer
	271308	271209	271162	271162
	°C / °F	°C / °F	°C / °F	°C / °F
	medium	medium	medium	slowly
	-50°C	-40°C	-50°C	-50°C
	300°C	200°C	300°C	250°C
	±1°C	±1°C	±1°C	±1°C
	0,1°C	0,1°C	0,1°C	1°C
	✔	✔	✔	✔
	110 mm	65 mm	120 mm	150 mm
	stainless steel	stainless steel	stainless steel	stainless steel
				only probe
			✔	✔
	✔	✔	✔	✔
	✔	✔	✔	✔
	Min / Max temperature function.	With probe cover.	Measures temperature in one second. With cover and ergonomic handle.	With timer function. With temperature alert setting.



	Pocket thermometer	Steak thermometer	Oven thermometer	Refrigerator thermometer	Refrigerator thermometer	Refrigerator thermometer	Refrigerator thermometer	Milk frothing thermometer
Code	271216	271339	271179	271186	271117	271124	271261	271247
Unit	°C	°C / °F	°C	°C	°C	°C	°C	°C
Reaction time	medium	slowly	slowly	slowly	slowly	slowly	slowly	slowly
Temperature min.	0°C		50°C	-50°C	-40°C	-50°C	-40°C	-10°C
Temperature max.	100°C		300°C	25°C	40°C	50°C	20°C	110°C
Gradation	1°C		10°C	10°C	1°C	1°C	1°C	1°C
Probe length	127 mm	50 mm						140 mm
Probe material	stainless steel	stainless steel						stainless steel
Suitable for use in the furnace		✔	✔					
Additional information	Probe cover with clip	With indication rare-medium-well done.	With special hook and support. Easy to read.	With special hook and support. Easy to read.	Fitted with hook to hang from	Fitted with hook to hang from	Horizontal model, with hooks	With clip to fasten the thermometer to the milk jug



271148

INFRARED THERMOMETER

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

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



271254

INFRARED THERMOMETER WITH PROBE

- Temperature scan by infrared or foldable probe.
- HACCP check lights provide instant recognition of safe/unsafe temperatures.
- With foldable 96 mm long stainless steel probe.
- Measuring range -60°C to 350°C.
- Gradation 0,2°C.
- Infrared accuracy: -60/65°C ±1°C, 65/350°C ±1.5%.
- Probe accuracy: -60/-5°C ±1°C, -5/65°C ±0.5°C, 65/350°C ±1%.
- Distance spot ratio (D:S) 8:1.
- Auto power off after 15 seconds.
- Battery: 2xAAA (excluded).

code	range	mm
271254	-60/350°C	39x53x(H)158



271407

SHOCK PROOF THERMOMETER WITH PROBE

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

code	range	mm
271407	-50/300°C	195x85x(H)45



271230

FAST RESPONSE THERMOMETER

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

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



271308

THERMOMETER WITH FOLDABLE PROBE

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

code	range	mm
271308	-50/300°C	160x40x(H)25





271209

POCKET THERMOMETER WITH PROBE

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

code	range	mm
271209	-40/200°C	150x20x(H)15



271162

WATERPROOF THERMOMETER

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

code	range	mm
271162	-50/300°C	290x48x(H)40



271346

ROASTING THERMOMETER/TIMER

- With timer function.
- Temperature range from –50°C to 250°C.
- Unit of measurement °C or °F.
- Gradation 1°C.
- Lock mode – for continuous monitoring of temperatures.
- Min/max temperature function.
- Temperature alert setting.
- 150 mm stainless steel probe suitable for the oven (heat resistant).
- 1 X 1.5V AAA Alkaline Battery included (non-rechargeable).

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



271216

POCKET THERMOMETER

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

code	range	mm
271216	0/100°C	ø44.5x(H)140



271179

OVEN THERMOMETER

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

code	range	mm
271179	50/300°C	60x40x(H)70



271339

STEAK THERMOMETER - 4 PCS

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

code	packed per	mm
271339	4	ø25x(H)70



S.S. stainless steel

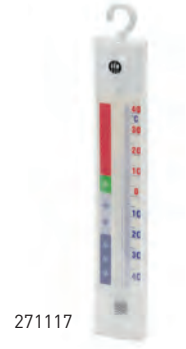


271186

REFRIGERATOR THERMOMETER

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

code	range	mm
271186	-50/25°C	60x40x(H)70



271117

REFRIGERATOR THERMOMETER

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

code	range	mm
271117	-40/40°C	150x23x(H)9



271124

REFRIGERATOR THERMOMETER

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

code	range	mm
271124	-50/50°C	ø72x(H)21



271261

REFRIGERATOR THERMOMETER

- Horizontal model, with hooks.
- Temperature range -40 to 20 °C.
- Graduation 1°C.

code	range	mm
271261	-40/20°C	123x30x(H)19



271247

MILK FROTHING THERMOMETER

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

code	range	mm
271247	-10/110°C	ø44x(H)140



271155



With clip



Magnetic



582022



DIGITAL KITCHEN TIMER

- With stand and magnet.
- 99 min. 59 s.
- count down.

code	mm
582022	65x70x(H)17



582015

ANALOG KITCHEN TIMER

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

code	mm
582015	ø80x(H)30

DIGITAL KITCHEN TIMER

- With magnetic clip.
- 99 min 59s count down.
- 1 X 1.5V AAA Alkaline Battery included(non-rechargeable).

ABS plastic

code	mm
271155	67x20x(H)67



551813

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



18/8 stainless steel



CONFECTIONERY FUNNEL KITCHEN LINE

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

code	liters	mm
551813	1.5	270x195x(H)270



Ergonomic polypropylene handle

Watch the video

551806

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

S.S. stainless steel



CONFECTIONERY FUNNEL PROFI LINE

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

code	liters	mm
551806	1.5	ø190x(H)220



DISPENSER BOTTLES

- Bottle made of polyethylene, cap made of polypropylene.
- The cap helps the sauce stay fresh and maintains hygiene.



PP polypropylene



558003 558010 558027 557808 557815 557822 557907 557914 557921

DISPENSER BOTTLES

code	packed per	colour	liters	mm
558003	1	Yellow	0.2	ø50x(H)185
558010	1	Red	0.2	ø50x(H)185
558027	1	Transparent	0.2	ø50x(H)185
557808	1	Yellow	0.35	ø55x(H)205
557815	1	Red	0.35	ø55x(H)205
557822	1	Transparent	0.35	ø55x(H)205
557907	1	Yellow	0.7	ø70x(H)240
557914	1	Red	0.7	ø70x(H)240
557921	1	Transparent	0.7	ø70x(H)240

DISPENSER BOTTLE SET - 3 PCS

code	packed per	colour	liters	mm
558058	3	Transparent	0.2	ø50x(H)185
557853	3	Transparent	0.35	ø55x(H)205
557952	3	Transparent	0.7	ø70x(H)240

NEW



203521 203538 203545

ABS plastic · in- & outdoor · food contact

SAUCE DISPENSER WITH PUMP

- Pump dispenser for various types of sauces.
- For use in snack bars, buffets, restaurants, and during catering events.
- ABS housing.
- Container with a measuring scale, lid and removable pump made of polypropylene.
- Container material completely BPA-free – does not affect the taste and smell of its contents.
- Pump lock prevents accidental pressing during transport.
- Capacity: 2.5 l.
- Dosage: 20 ml.
- Temperature resistance from -40°C up to +70°C.
- Easy to disassemble and stackable.
- Dishwasher safe.

code	colour	liters	mm
203545	White	2.5	230x210x(H)250
203521	Red	2.5	230x210x(H)250
203538	Yellow	2.5	230x210x(H)250

design by
Robert Bronwasser

PE polyethylene

NEW

558096



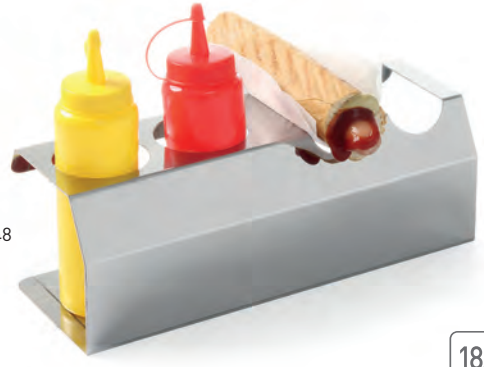


Pointe
anti-goutte

NON-DRIP SAUCE DISPENSER BOTTLE

- Designed by Robert Bronwasser.
- Transparent bottle with specially designed dispensing cap.
- The bottle can be placed upside down which ensures that it is always ready for use.
- The special design prevents leaking when placed upside down.

code	liters	mm
558096	0.23	ø50x(H)160



630648

18/0 stainless steel

HOTDOG STAND

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

code	mm
630648	260x110x(H)118



557976

18/0 stainless steel

SAUCE STAND

- Quality finish.
- Suitable for Hendi dispenser bottles.
- Available with 3 and 5 slots.

code	-	mm
557969	3 holes ø50 mm	209x80x(H)78
557976	3 holes ø57 mm	229x90x(H)78
557983	3 holes ø70 mm	274x102x(H)98



429457

429440

S.S. stainless steel

TACO HOLDER

code	-	mm
429440	2 slots	135x115x(H)50
429457	4 slots	225x115x(H)50

NEW

ABS plastic | Al aluminium | wash

SMOKING GUNS – 3 SPEEDS OF SMOKE INFUSION

- Smoking is a very good way to add a unique flavor to meat, fish and vegetable dishes.
- Smoke can also be used for the purpose of serving food in an original way to create a WOW effect.
- Cold smoke is gentle on delicate fruits and vegetables and does not alter their texture or temperature.
- The aluminum fan chamber acts as a heat sink, cooling the smoke.
- Operation via one button.
- 3 speeds of smoke infusion.
- The fan can also be reversed to draw in air.
- Scented woodchips do not need to be soaked before burning.
- Tea or spices can also be used for smoking.
- Smoking chamber with integrated mesh filter, removable – easy cleaning.
- Flexible silicone hose (50 cm long) for easy blowing of smoke into resealable bags and containers.
- Lightweight, with a comfortable handle for easy one-hand operation.
- Powered by a 1000 mAh lithium battery.
- Supplied with replacement mesh filters, USB charging cable and tweezers.
- The set does not include woodchips or smoking herbs.

code	mm
199640	215x70x(H)160

RECHARGEABLE BATTERY



199640





199992

SMOKE INFUSER

- The aluminium body functions as a heat sink, cooling the smoke before expelling it.
- Wood requires no pre-soaking prior to smoking.
- Can also be used with tea or spices.
- Removable smoking chamber with removable filter.
- Large woodchip holder.
- Flexible rubber hose (30 cm long) for easy injection of smoke into resealable bags and containers.
- Compact and lightweight enough to use with one hand.
- Gentle enough for use on delicate fruits and vegetables without changing their texture of temperature.
- Powered by 2 AA batteries, not included.
- Wood or herbs for smoking not included.

code	mm
199992	90x54x(H)122



199664 199657

GLASS DOME WITH VENT

- Made from borosilicate glass, fitted with silicone vent to hold the tube of a smoke infuser.
- Ideal to use in combination with the smoke infuser, create a spectacular way to present dishes to customers.

code	-	mm
199657	Cocktail dome	ø130x(H)282
199664	Plate dome	ø260x(H)174



199978

GLASS DOME

- Ideal to use in combination with the smoke infuser, create a spectacular way to present dishes to customers.

code	mm
199978	ø245x(H)150



198124

GAS LIGHTER - 2 PCS

- Refillable.
- Supplied empty.

code	packed per	mm
198124	2	(L)230



beech wood
199671



alder wood GOLD
199688



oak wood
199695



cherry wood
199701



applewood
199718



plum-tree wood
199725



maple wood
199732



apricot wood
199749



alder and beech wood SPECIAL
199763



AROMATIC WOOD CHIPS

– For hot smoking in a smoke box or smoke oven.

code	-	liters
199671	beech wood	1
199732	maple wood	1
199688	alder wood GOLD	1
199695	oak wood	1
199701	cherry wood	1
199718	applewood	1
199725	plum-tree wood	1
199749	apricot wood	1
199763	alder and beech wood SPECIAL	1



199787

SMOKER WOOD DUST

– Very fine aromatic oak chips.
– For use with cold smoke infusers/smoking guns.

code	weight [kg]
199787	0.5

NEW

199268



NEW

NEW

199336



SMOKING DUST

- Perfect for cold smoking all kinds of dishes and even drinks, gives a unique smoky aroma.
- Made from the best wood or from the best aging barrels.
- For cold smoking with a smoking gun or smoke generator.

code	-	weight (kg)
199268	Cognac	0.45
199183	Beech	0.45
199190	Olive	0.45
199213	Citrus	0.45
199220	Almond	0.45
199237	Peach	0.45
199244	Red wine	0.45
199251	Whisky	0.45

SMOKING DUST ASSORTMENT

- For use with cold smoke infusers/smoking guns.
- Assortment of 9 different kinds of very fine aromatic chips.
- Flavours in this set: almond, beech, citrus, cognac, oak, olive, peach, red wine and whisky.

code	weight (kg)
199794	1.35

SMOKING CHIPS SMALL

- Made from the best wood or from the best aging barrels.
- Unique aroma.
- Chips can be placed directly over charcoal or on a smoking tray or in a smoking tube.

code	-	weight (kg)
199336	Red wine	0.7
199343	Whisky	0.7
199275	Beech	0.7
199350	Cognac	0.7
199282	Oak	0.7
199299	Olive	0.7
199305	Citrus	0.7
199312	Almond	0.7
199329	Peach	0.7

NEW

SMOKING CHIPS

- Made from the best wood or from the best aging barrels.
- Unique aroma.
- Chips can be placed directly over charcoal or on a smoking tray or in a smoking tube.



199404

code	-	weight (kg)
199404	Almond	0.7
199411	Peach	0.7
199428	Red wine	0.7
199435	Whisky	0.7
199367	Beech	0.7
199442	Cognac	0.7
199374	Oak	0.7
199381	Olive	0.7
199398	Citrus	0.7

NEW

BIG CHUNKS

- Intended for medium to high temperatures
- Ideal for pizza ovens, outdoor ovens and barbecues - direct to charcoal
- Unique aroma
- Strengthen the taste of your favourite dishes
- Made from the best wood or from the best aging barrels.



199473

code	-	weight (kg)
199473	Olive	3
199480	Citrus	3
199497	Almond	3
199503	Peach	3
199510	Red wine	3
199459	Beech	3
199527	Whisky	3
199466	Oak	3
199534	Cognac	3

CHARCOAL MARABU

- For barbecuing meat, fish, seafood, vegetables and appetizers.
- Produced by carbonisation of hardwood at temperatures between 400 and 700°C, without air.
- Made from the invasive marabou plant that grows in Cuba – perfect raw material for environmentally and socially responsible production.
- 100% natural.
- Releases a smoky aroma during burning which gives food a unique flavour.
- High calorie content, low spark level.
- Twice the burning time compared to commonly used soft charcoal types.



NEW

199541

code	weight (kg)
199541	10

CREAM WHIPPERS

S.S. stainless steel



588017



588024

Watch the video



CREAM WHIPPER PROFI LINE

- Makes delicious whipped cream, mousses, desserts, cold foams and sauces easily.
- Perfect for garnishing cappuccinos, coffees, shakes and ice cream.
- Suitable for dispensing warm creams and sauces up to 70°C.
- Keeps contents fresh for up to 14 days in the refrigerator.
- Includes 3 stainless steel nozzles and a cleaning brush.
- Requires cream charger (N_2O) to operate, not included.

code	liters	mm
588017	0.5	ø85x(H)235
588024	1	ø98x(H)330



589205

SPARE PARTS SET

code	-	mm
589205	Profi Line	120x30x(H)240



for cream | for liquid | for decorating | for decorating

S.S. stainless steel

PROFI LINE DECORATING AND INJECTOR TIPS

- Ideal for decorating, filling, injecting, marinating, etc.
- Set of 4 stainless steel tips:
  - 1 long injector tip ø3×(H)106 mm.
  - 1 long injector tip ø5×(H)106 mm.
  - 1 short injector tip ø3×(H)40 mm.
  - 1 short injector tip ø5×(H)40 mm.
- Suitable for use only with Hendi Profi Line cream whippers.

code
589106



588376 588369 588031

CREAM WHIPPER KITCHEN LINE

- Aluminium head and white coated aluminium bottle.
- With 3 different nozzles, charger holder as well as a cleaning brush.
- Not suitable for hot sauces.
- Requires cream charger (N_2O) to operate, not included.

code	liters	mm
588031	0.25	ø80x(H)200
588369	0.5	ø80x(H)260
588376	0.95	ø95x(H)320

SPARE PARTS SET

code	-	mm
589007	Kitchen Line	120x30x(H)240



589007



KITCHEN LINE CREAM WHIPPER

- Matte black coated aluminium bottle and head.
- Not suitable for preparing hot sauces.
- Supplied with: 3 different polypropylene nozzles and a cleaning brush.
- To be used with cream whipper chargers (N_2O) (chargers not included).

code	liters	mm
588420	0.5	ø80x(H)260



588420

SUITABLE FOR COMMERCIALLY AVAILABLE CREAM DISPENSERS

588208



588215



586907





CREAM WHIPPER CHARGERS

- Suitable for commercially available cream dispensers.
- N_2O
- Best before 5 years after production date.

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



18/10
stainless steel

ICE CREAM SPATULA

code	colour	mm
755808	Blue	(L)260
755815	Red	(L)260
755822	Yellow	(L)260
755839	Purple	(L)260



stöckel

Al
aluminium

wash

STÖCKEL ICE CREAM DIPPER

code	-	mm
755556	1/20	ø56x120
755563	1/24	ø51x120
755570	1/30	ø49x120

ICE CREAM DIPPER STÖCKEL

– With ceramic coating and extra long handle.

code	-	mm
755686	1/20	ø56x170
755693	1/30	ø49x170

ICE CREAM DIPPER STÖCKEL

– With extra long handle.

code	-	mm
755655	1/20	ø56x170
755679	1/30	ø49x170



Al
aluminium

wash

ICE CREAM DIPPER KITCHEN LINE

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

code	-	mm
759301	1/30	ø49x225



S.S.
stainless steel

ICE CREAM CONES STAND

– Fits 3 cones.

code	mm
755730	200x95x(H)85

PA polyamide S.S. stainless steel

PROFI LINE ICE CREAM SCOOP

code	-	mm
759233	1/24	ø51
759240	1/30	ø49
759257	1/36	ø46
759264	1/40	ø44



18/8 stainless steel



KITCHEN LINE ICE CREAM SCOOP

code	-	mm
572016	1/10	ø70
572115	1/12	ø66
572214	1/16	ø59
572313	1/20	ø56
572412	1/24	ø53
572511	1/30	ø50
572610	1/36	ø48
572719	1/40	ø44



S.S. stainless steel

stöckel

ICE CREAM SCOOP STÖCKEL

- Perfect choice not only for ice cream, but also for serving mashed potatoes.
- Easy to keep portions identical in size.

code	-	mm
755006	1/4	ø100
755013	1/8	ø80
755020	1/10	ø70
755037	1/12	ø67
755044	1/16	ø59
755051	1/20	ø56
755068	1/24	ø51
755075	1/30	ø49
755082	1/36	ø47
755099	1/40	ø45
755105	1/50	ø43
755112	1/60	ø40
755143	1/100	ø30



stöckel

PA polyamide S.S. stainless steel





Easier identification of portion



STÖCKEL ICE CREAM SCOOP

- Fiberglass-reinforced nylon handle.
- Better portion size identification thanks to colored markers.
- Made of stainless steel.

code	-	mm
755334	1/12	ø67
755341	1/16	ø59
755358	1/20	ø56
755365	1/24	ø51
755372	1/30	ø49
755389	1/36	ø47
755396	1/40	ø45

STÖCKEL OVAL ICE CREAM SCOOP

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

S.S. stainless steel

stöckel



SCOOP WASHER

- Facilitates quick and precise washing of scoops and other small ice-cream accessories
- Enables cleaning with low water consumption
- Very easy to use and clean
- Can be mounted on a wall with item 802014 or on refrigerated display counters and food equipment
- 3/8" water supply line, 3/4" drainage line
- Made of AISI 304 stainless steel

code	mm
802007	270x111x(H)115


802007

MOUNTING BRACKET FOR SCOOP WASHER

- Secure your HENDI scoop washer 802007 securely with this mounting bracket.
- Mounting holes: ø4.5 mm.
- Number of mounting holes: 2 x 2.
- Steel thickness: 0.8 mm.

code	mm
802014	302x115x(H)122


802007

802014



ICE CREAM MAKER

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

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



Measuring cup
and spoon included

274231





COUNTERTOP FREEZER DISPLAY 77L

- Intended for presentation and serving up to 4 hours.
- Not intended for long term storage of frozen produce.
- Body made of high-quality stainless steel, fitted with triple glazed cover with easy opening system.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 8x GN 1/6 GN containers or 4x GN 1/3 containers, fit 150 mm high containers; GN not included.
- With 4 adjustable stainless steel feet.
- Digital temperature controller and display.
- Refrigerant: R290.
- Climate class: 4
- Energielabel: E (A-G).

code	range	V	W	mm
233689	-24/-20°C	230	220	805x666x(H)305



807088

ICE CREAM CONTAINER LID POLYCARBONATE

PC polycarbonate

– Suitable for polycarbonate ice cream containers.

code	mm
807088	360x165
807095	360x250

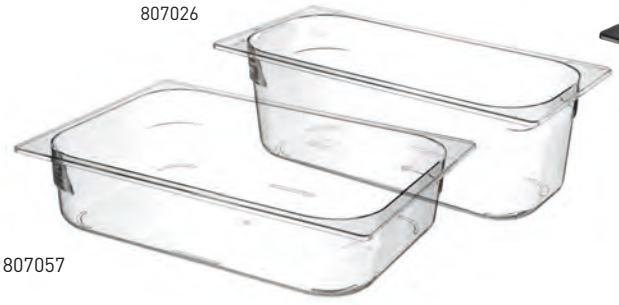


807033

807071

PC polycarbonate

807026



807057

POLYCARBONATE ICE CREAM CONTAINER

code	colour	liters	mm
807026	Transparent	5	360x165x(H)120
807033	Black	5	360x165x(H)120
807071	Black	5	360x250x(H)80
807057	Transparent	5	360x250x(H)80



802021

802038

802045

802052

304 stainless steel

PROFI LINE ICE CREAM CONTAINER

– Stainless steel 0.8 mm thick.
– Robust construction.
– Rounded edges for easy cleaning.
– Can be used in refrigerators and freezers.

code	liters	mm
802045	3.6	360x165x(H)80
802038	5	360x165x(H)120
802021	6.5	360x165x(H)150
802052	5	360x250x(H)80



201 stainless steel

KITCHEN LINE ICE CREAM CONTAINER

– Solid design.
– Rounded edges for easy cleaning.
– Can be used in refrigerators and freezers.
– Made of stainless steel.

code	liters	mm
807019	5	360x165x(H)120



807019





557105

PASTRY BAG - 100 PCS

PE polyethylene

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

code	mm
557112	445x220
557105	530x285



557303

PASTRY BAG ANTI SLIP - 100 PCS

PE polyethylene

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

code	mm
557303	515x280



550120

550328

550526



550106

550304

550502

PASTRY BAGS – SET OF 2 PCS.

- Reusable (suitable for cleaning in boiling water).
- Made of cotton, inside coated with polyurethane.
- With an eyelet.

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

PASTRY BAG - 100 PCS

- Made of seamless super nylon.
- Heavy duty, with a hang tag.
- Suitable for cleaning in boiling water.

code	packed per	mm
550106	100	(L)300
550205	100	(L)350
550304	100	(L)400
550403	100	(L)450
550502	100	(L)500



550113

S.S.
stainless steel

WALL RACK FOR PASTRY BAGS

- With 4 slots for hanging icing bags.
- There are also 31 supports for storing icing tips.
- Comes with 7 hooks to hang tools like spatula's and a small rack for little accessories.

code	mm
550113	500x360x(H)560

18/10 stainless steel

551202



ICING TIPS

- A set of 5 icing tips:
  - 2 closed Star tips.
  - 1 drop Flower tip.
  - 1 french Star tip.
  - 1 v-shaped tip.
- Extra precise thanks to sharp edges.

code
551202



ICING TIPS - SERRATED

- Set of 5 sizes.

code	-
551790	ø6-8-10-12-14



ICING TIPS - SMOOTH

- Set of 5 sizes.

code	-
551691	ø2-4-6-8-10



18/10
stainless steel

551592



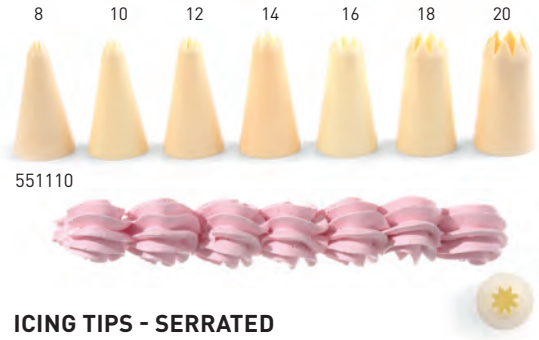
ICING TIPS

– A set of 5 different icing tips for:
  – filling.
  – macarons.
  – decorating.
  – basket weave.
  – writing.
– Extra precise thanks to sharp edges.

code
551592



PP
polypropylene



551110

ICING TIPS - SERRATED

– Set of 7 sizes.

code	-
551110	ø 3-5-7-9-11-13-15



551011

ICING TIPS - SMOOTH

– Set of 7 sizes.

code	-
551011	ø 5-7-9-11-13-15-17

PP
polypropylene



551400



ICING TIPS

– Set of 12 different icing tips in a box.

code	-
551400	ø 6-8-10-12

CUPCAKE MOULD

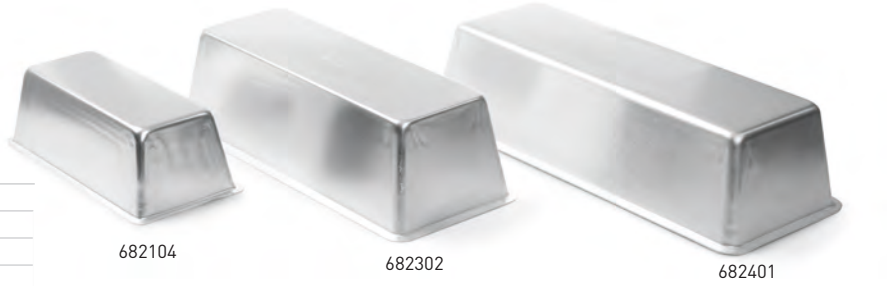
code	-	mm
689806	with smooth rim	ø70x(H)68
689608	With rolled rim	ø70x(H)68



CAKE MOULD

– Rectangular.

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





18/0 stainless steel



FOOD RING AND PUSHER SQUARE

– Perfect for plating food in refined shapes.

code	-	mm
512166	food ring	65x65x(H)45
512173	food ring	80x80x(H)45
512227	pusher	63x63x(H)55
512234	pusher	80x80x(H)55

FOOD RING AND PUSHER ROUND

– Perfect for plating food in refined shapes.

code	-	mm
512142	food ring	ø80x(H)45
512159	food ring	ø100x(H)45
512203	pusher	ø80x(H)55
512210	pusher	ø100x(H)55

FOOD RING ROUND

– Perfect for plating food in refined shapes.

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

DOUGH SCRAPERS

– For decorating cakes, mousses, pastes and creams.
– Made of polypropylene.

PP polypropylene



554432



554364



554166

DOUGH SCRAPERS TRAPEZOIDAL – SET OF 3 PCS.

code	packed per	mm
554432	3	216x128

DOUGH SCRAPERS RECTANGULAR – SET OF 6 PCS.

code	packed per	mm
554364	6	120x96

DOUGH SCRAPERS SEMI-CIRCULAR – SET OF 6 PCS.

– Flexible.

code	packed per	mm
554166	6	120x88



855751



553404



PP polypropylene S.S. stainless steel

DOUGH CUTTER

– Stainless steel with polypropylene handle.

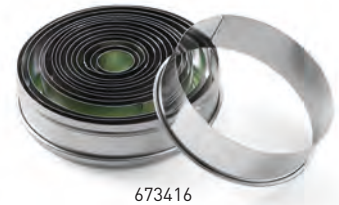
code	mm
855751	150x110

S.S. stainless steel

CAKE KNIFE

– Made of stainless steel.

code	mm
553404	150x110



673416



674413

PASTRY CUTTERS, ROUND – SET

– Round.
– 14-piece set, different sizes.

S.S. stainless steel

code	-	mm
673416	with plain edge, ø19-112	(H)35
674413	with serrated edge, ø18-108	(H)35

5 WHEEL DOUGH CUTTER

– Cutting width can easily be adjusted from 13 to 125 mm.
– With 5 smooth ø55 mm stainless steel cutting wheels.

18/8 stainless steel

code	mm
515044	222x56x(H)55





515044





PALETTE KNIFE

– With flexible offset blade.

code	blade length (mm)	mm
855775	110	19x220
855782	200	32x343
855683	254	37x390

NEW MODEL



PP polypropylene | S.S. stainless steel | wash

SPATULA

– For confectionery substances.
– Smooth flexible blade.

code	blade length (mm)	mm
855706	110	17x220
855690	203	34x345
855744	255	37x400



DOUGH PUNCH ROLLER

– 60 mm wide roller with 32 long, robust plastic spikes for punching dough.
– Ideal for deaerating shortcrust pastry and pizza dough.
– Prevents air bubbles and ensures better baking results.
– Made of polypropylene.

code	mm
515037	210x73



18/0 stainless steel | ceramic | electro | gas | induction

BAIN-MARIE PAN

– Double walled, with resevoir for water.
– Fill the resevoir with water to melt chocolate au bain-marie.
– With stainless steel handle.

code	liters	mm
833032	1	330x165x(H)95

NON-STICK SILICONE BAKING MAT

code	thickness (mm)	mm
677834	0.7	300x400
677810	0.7	530x325
677827	0.7	600x400



677810

BUTTER AND FAT BRUSH WITH STAINLESS STEEL BRISTLES

– High temperature resistant.
– Wooden handle.

code	mm
515389	200x25
515396	220x50



515389



515396





515228



515327

BUTTER AND FAT BRUSH WITH NATURAL BRISTLES – SET OF 2 PCS.

– Pig bristle.
– Handle made of beech wood.

code	mm
515228	210x20
515327	210x40





515358

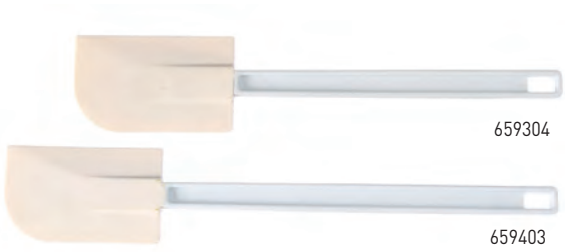


515365

BUTTER AND FAT BRUSH WITH SILICONE BRISTLES

– Polypropylene handle.

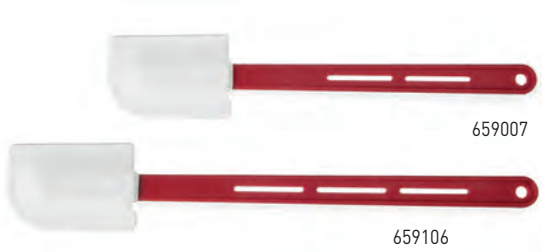
code	mm
515358	220x32
515365	230x45



SCRAPER
- ABS handle, blade made of synthetic rubber.

ABS plastic | <110°C temp | wash

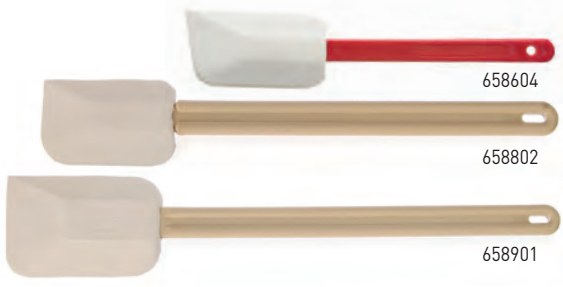
code	blade length (mm)	mm
659205	90	52x257
659304	116	70x358
659403	116	70x410



SCRAPER
- ABS handle.
- Silicone blade.

ABS plastic | SIL silicone | -60°C 260°C temp | wash

code	blade length (mm)	mm
659014	90	55x270
659007	105	70x360
659106	105	70x420



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

wash

code	blade length (mm)	mm
658604	90	55x260
658703	90	75x320
658802	90	75x425
658901	150	100x515



SCRAPER SPOON SHAPED
- ABS handle.
- Blade made of synthetic rubber.

ABS plastic | <110°C temp | wash

code	blade length (mm)	mm
659458	88	57x254
659465	117	75x357
659472	117	75x408



SPOON

-40°C 220°C temp | micro | wash

code	mm
563007	375x70
563106	450x80
563205	575x105



SPOON
- Made of reinforced polyamide.

<200°C temp | wash

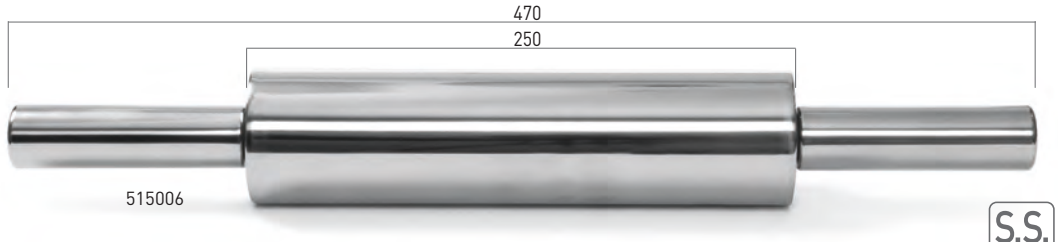
code	mm
659700	(L)305
659809	(L)385



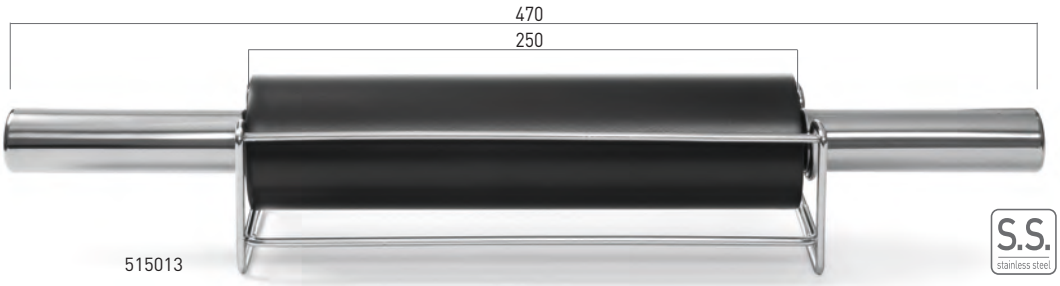
WOODEN SPOON
- Made of wood.
- Set of 3 different sizes, L 300/350/400 mm.

wash

code
525005



515006



515013



515020

STAINLESS STEEL ROLLING PIN

– With slide bearings.

code	mm
515006	ø65x470

STAINLESS STEEL ROLLING PIN WITH NON-STICK COATING

– With slide bearings.
– Including chrome-plated storage stand.

code	mm
515013	ø65x470

WOODEN ROLLING PIN

– Roller width: 380 mm.
– With ball bearings.

code	mm
515020	ø75x590

for powdered sugar
mesh size
0,5x0,5 mm

for flour and meal
mesh size
1x1 mm

for bread-crumbs
mesh size
3x3 mm



637791



BAKERS' SIEVE

– With hanging loop.

code	-	mm
637791	for powdered sugar	ø250x(H)75
637821	for powdered sugar	ø410x(H)80
637807	for flour and meal	ø250x(H)75
637838	for flour and meal	ø410x(H)80
637814	for bread-crumbs	ø250x(H)75
637845	for bread-crumbs	ø410x(H)80

SILICONE MOULDS

- Made of 100% non-stick silicone.
- Perfect for: baking, freezing, creating monoportions.

SIL silicone | -60°C 220°C temp | oven | micro | wash




676202

SEMI-SPHERE

code		baking (mm)	moulds
676202	GN 1/3	ø70x(H)32	6

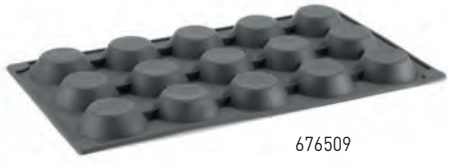



677001

MINI-CAKE

code		baking (mm)	moulds
677001	GN 1/3	80x30x(H)33	9




676509

TARTELETTE

code		baking (mm)	moulds
676509	GN 1/3	ø50x(H)17	15




676905

MUFFINS

code		baking (mm)	moulds
677209	GN 1/3	ø69x(H)40	6
676905	GN 1/3	ø53x(H)30	11




677506

CANNELE BORDELAIS

code		baking (mm)	moulds
677506	GN 1/3	ø54x(H)48	8




676707

MADELEINES

code		baking (mm)	moulds
676707	GN 1/3	70x47x(H)17	9

Watch the video



198209



198223



199008

CHEFS TORCH

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

code	mm
198209	145x70x(H)190

CHEFS TORCH

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

code	mm
198223	115x50x(H)155

GAS CANISTER - 4 PCS

- With various filling nozzles.

code	packed per	liters
199046	4	0,2



783153



783160



783177



RAMEKIN

- Ribbed, made of porcelain.

code	order unit	mm
783153	12	ø70x(H)35
783160	6	ø90x(H)48
783627	6	ø100x(H)25
783177	6	ø120x(H)55



design by
Robert Bronwasser

TEMPERATURE STABILISER
From the first second of operation, the burner reaches the optimum flame temperature of 1300 °C
REPEATABILITY WITH BLUE HEAT

GILL-TYPE AIR INTAKE
Combustion chamber air inlets with increased capacity.
HIGH FLAME POWER, CARBON BLACK-FREE COMBUSTION



LONGEST FIRE NOZZLE 100 mm
- safe flambéing
- precise placement of the fire zone and heat treatment zone
- maximum separation of the hand from the high temperature

COMFORT and FREEDOM

PRECISE FLAME CONTROL
Ideal for browning: sugars, proteins, cheeses, fruit, vegetables and meat
SMOOTH FLAME LENGTH CONTROL FROM 15 TO 150 MM

QUICK INSTALLATION
The indicator on the SAFETY COVER allows you to quickly install the container. One click and the container is SAFELY replaced.
WHEN TIME IS OF THE ESSENCE – YOU CAN BE SURE THAT THE CONTAINER HAS BEEN INSTALLED CORRECTLY

CHEFS TORCH ANTI FLARING DESIGN BY ROBERT BRONWASSER

- Designed with chefs in mind by Robert Bronwasser.
- This torch is a pleasure to use thanks to the stylish matt black design with green accents and the ergonomic grip.
- The torch is easily and securely attached to the gas cartridge and covers the whole top of the cartridge, this is also very hygenic.
- The piezo ignition makes it easy to ignite, the large gas dial allows for easy adjusting the flame size and intensity.
- This chefs torch can operate in every angle, even upside down, thanks to the improved design of the burner that prevents flaring.

code	-	mm
198247	Burner only	185x65x(H)100
198254	Set burner and cartridge	175x68x(H)260



198247

199039



VERTICAL WORK – Gen 2.0
- intense – DIRECTIONAL spray / 360 degrees.
- the flame does not retract towards the burner and the hand

VERSATILE AND SAFE

DESIGNED TO BE EASY TO SPOT
Contrasting colours allow you to immediately locate the device among your kitchen utensils

GAS COVER
Made from a cover plate and a single-pass valve, it provides permanent protection against the interference of flames from the browned materials with the gas valve during work
SAFETY

RELIABLE
The flame initiator uses the electrical discharge that appears on the crystal surface as a result of a mechanical interaction
JUST PUSH IT AND IT WORKS – NO NEED TO REPLACE THE ABRASIVE STONES OR BUY ANOTHER BURNER

DESIGNED TO MEET CULINARY CHALLENGES
The lightweight and durable structure of the burner is due to the high quality materials. Heavy duty body with gas cover
DON'T BUY TOYS – CHOOSE A TOOL THAT WILL LAST YOU FOR YEARS



199039

LPG CARTRIDGE
- Only suitable for use in combination with crème-brûlée burner anti flaring (198216).
- Not suitable for refilling gas lighters etc.
- Packed per 4 canisters.
- Order unit: box with 7 sets of 4 cans.

code	packed per	weight (kg)
199039	4	0,227



Big inlet for inserting big pieces of vegetables



Small inlet for inserting small pieces of vegetables



5 discs included,
2 for slicing
3 for grating

Watch the video



231807

VEGETABLE CUTTER PROFI LINE

- Suitable for cutting large quantities of vegetables.
- Contains 5 different discs for different cutting results: slices 2 and 4 mm and graters 3, 4.5 and 7 mm.
- Big inlet with lever for inserting big pieces.
- Small inlet with pusher for inserting smaller pieces.
- Cast aluminium housing.
- 2 security systems: first - screw locks the cover, second - electromagnetic sensor (opening the cover turns off the machine).
- Speed: 295 RPM.
- Productivity: 100 - 300 kg/h
- Weight: 24 kg

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



280096

SLICING DISC

- For vegetable cutter 231807 & 231852.

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



280317

GRATING DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)
280294	2
280300	3
280416	4.5
280317	7



234730

DICING DISC

- For vegetable cutter 231807 & 231852.
- Must be used in combination with a slicing disc (234730 + 280218, 234747 + 280225).

code	thickness (mm)
234747	10
234730	8



234754

FRENCH FRIES CUTTING DISC

- For vegetable cutter 231807 & 231852.
- Must be used in combination with a slicing disc (234754 + 280218, 234761 + 280225).

code	thickness (mm)
234761	10
234754	8

ABS plastic | Al aluminium | S.S. stainless steel | indoor



5 discs included,
2 for slicing
3 for grating

Watch the video



Small inlet for inserting small pieces of vegetables

Big inlet for inserting big pieces of vegetables



231852

VEGETABLE CUTTER HEAVY DUTY

- Designed for cutting large amounts of vegetables.
- Large inlet for large vegetables, up to Ø 165 mm.
- Small inlet for long vegetables, i.e.
- carrots, cucumbers up to Ø 55 mm.
- Cutting chamber housing made of cast aluminium, bottom part of the housing made of stainless steel.
- Convenient pressing handle.
- 750W = 1hp air-cooled high-performance motor.
- Low-voltage control buttons: STOP, START (24 V).
- 2 security systems: cutter switches off upon lifting of the pressing handle and upon lifting of the upper cover of the chamber.
- Upon lowering of the pressing handle the cutter starts automatically.
- Easy and fast replacement of cutting disks.
- 5 cutting discs included: 2 mm slices (disc with 3 blades) 4 mm slices (disc with 3 blades) 3 mm grater 4.5 mm grater 7 mm grater Evacuation disc.
- 4 rubber anti-slip feet.
- Speed: 300 RPM.
- Productivity: 100 – 350 kg/h
- Weight: 25 kg.

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



280423

JULIENNE DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)
280423	3



S.S. stainless steel

280621

RASPING DISC

- For vegetable cutter 231807 & 231852.

code
280621



NEW

918500

EJECTOR DISC FOR VEGETABLE CUTTER

- Replace your broken or lost ejector disc and extend the service life of your vegetable cutter.
- Works with HENDI vegetables cutters 231807 & 231852.

code	mm
918500	ø220



280690

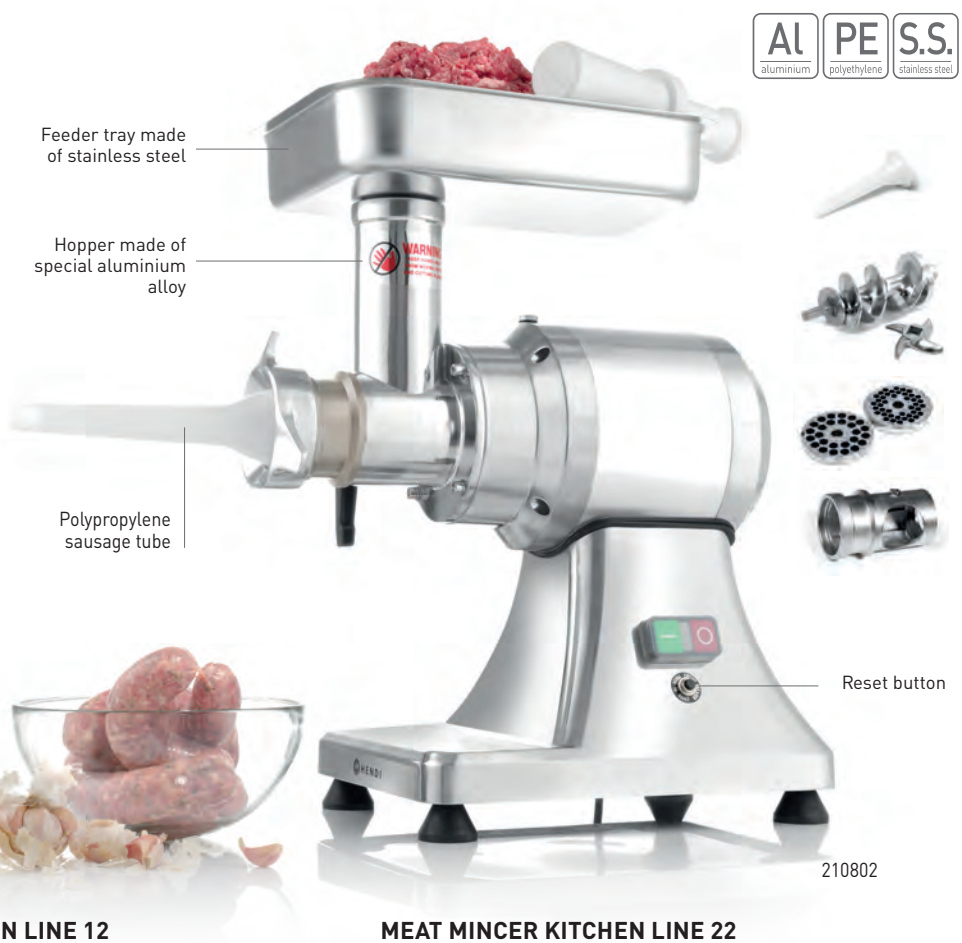
RACK FOR 18 VEGETABLE CUTTER DISCS

- Capacity: 18 discs
- Discs not included in the price

code	mm
280690	400x250x(H)90

Watch the video

PERFORMANCE
temporarily to
220 kg/h



210802

MEAT MINCER KITCHEN LINE 12

- Stainless steel feeder tray, hopper made of a special aluminium alloy.
- Knife and worm screw made of stainless steel and funnel of cast iron.
- Stuffing tube and two Ø 70 mm mincing discs with Ø 6 and 8 mm holes included.
- Easy disassembly for easy cleaning.
- Motor with an overheat protection mechanism.
- Anti-slip feet.
- Output 100 kg/h.
- Not for continuous use.

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

MEAT MINCER KITCHEN LINE 22

- Stainless steel feeder tray, hopper made of a special aluminium alloy.
- Knife and worm screw made of stainless steel and funnel of cast iron.
- Stuffing tube and two Ø 82 mm mincing discs with Ø 6 and 8 mm holes included.
- Easy disassembly for easy cleaning.
- Motor with an overheat protection mechanism.
- Anti-slip feet.
- Output 200-220 kg/h.
- Not for continuous use.

code	V	W	mm
210819	230	750	427x261x(H)486



282267



282014



933367

PERFORMATED PLATE
– Ø 70 mm.

code	-	mm
282229	210802	ø8
282250	210802	ø3
282243	210802	ø4.5
282236	210802	ø6
282267	210802	ø2

PERFORMATED PLATE
– Ø 82 mm.

code	-	mm
282014	210819	ø8
282021	210819	ø6
282038	210819	ø4.5
282045	210819	ø3
282052	210819	ø2

WORM SHAFT

code	-
933367	210819
931257	210802



282359

MEAT MINCER KNIFE

code	-
282359	210802
282076	210819

MEAT MINCER 198

- Ideal for small amounts and sausage making, not for commercial use.
- Aluminium housing.
- Die cast metal hopper with meat dish/dust cover.
- Pusher made of plastic.
- Aluminium worm screw and stainless steel knife.
- 2 mincing discs, diameter 65,8 mm included: 4 mm and 7 mm diameter holes.
- 3 sausage stuffing tubes: Ø 12, 15 and 20 mm.
- Steak tartare attachment.
- On/off/reverse switch.
- Not for continuous use.
- Weight 5,2 kg.

code	V	W	mm
210864	230	400	275x190x(H)347

Meat dish with dust cover

Watch the video



210864



Three sausage stuffing tubes included



Worm screw made of aluminium, blade made of stainless steel



Beef and pork tenderizer included

Watch the video

ELECTRIC PORK CHOPPER

- Max. meat portion size: 160 mm wide × 30 mm thick.
- Stainless steel housing.
- Supplied with a beef and pork tenderizer attachment.
- Speed of the softening knife units: 75 rpm
- Capacity: up to 800 pork chops/h
- Motor cooled by a built-in fan.
- 4 rubber feet.

code	V	W	mm
975305	230	350	465x220x(H)430



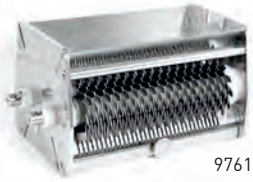
975305



975329



975312



976180

ROLLERS FOR POULTRY

- For use with HENDI Electric meat tenderizer 975305.
- Stainless steel case.
- 2 polypropylene pressing rollers.
- Roller length 180 mm.

code	mm
975329	235x130x(H)120

ROLLERS FOR SHOARMA

- For use with HENDI Electric meat tenderizer 975305.
- Stainless steel case and knives.
- 2 sets of knives cutting stripes 4 mm wide.
- Roller length 165 mm.

code	mm
975312	235x130x(H)120

ROLLERS FOR BEEF AND PORK

- For use with HENDI Electric meat tenderizer 975305.
- Stainless steel case and knives.
- Maximum dimensions of the meat are 160 mm wide and 30 mm thick.

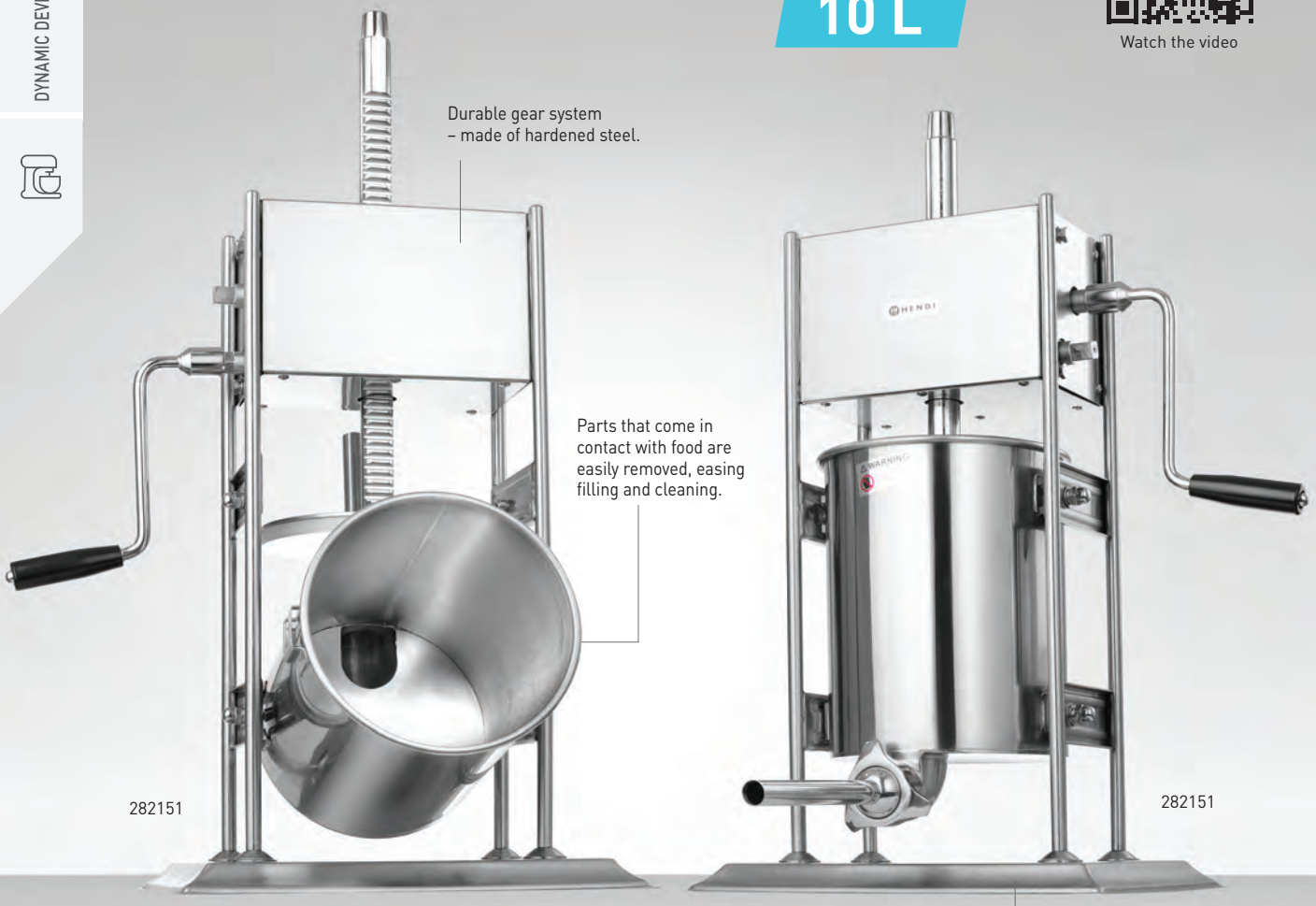
code	mm
976180	235x130x(H)120

SAUSAGE FILLING MACHINES

18/8 stainless steel | indoor

CAPACITY UP TO **10 L**

Watch the video



PROFI LINE SAUSAGE FILLING MACHINE

- Made of stainless steel.
- Equipped with a two-speed filling system:
  - quick gear for lifting the piston
  - slow gear (low load) for filling the skins with stuffing.
- Parts that have contact with food are removable for easy filling and cleaning.
- Supplied with a set of 4 stainless steel funnels, diameter: ø16, ø22, ø32 and ø38 mm, 180 mm long.
- Equipped with bearings and gear train made of hardened steel, resistant to pressure.

code	liters	mm
282571	3	304x304x(H)525
282588	5	304x304x(H)640
282090	7	300x340x(H)830
282151	10	415x315x(H)690

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





282113

HAMBURGER PRESS

- Makes Ø 130 mm hamburgers.
- Components in contact with meat are made of stainless steel.
- Bottom housing made of anodised aluminium.
- Handy lever for removing prepared hamburger patties from the press bowl.
- Container for patty dividers.

code	mm
282113	330x250x(H)300

PATTY DIVIDERS

- Made of transparant cellulose.
- High temperature resistant and biodegradable.
- ø130 mm.
- Packed per ±1400 pieces.

code	packed per	mm
282120	1255	ø130



513026

HAMBURGER PRESS

- Makes Ø 115 mm hamburgers.
- Made of aluminium alloy with non-stick coating.
- Handle made of polypropylene.

code	mm
513026	ø120x(H)80





513033



TORTILLA PRESS

- Makes max. Ø 200 mm tortillas.
- Made of aluminium alloy with red powder coating on the exterior.

code	mm
513033	685x250x(H)200

PROFI LINE SLICER

- Designed for professional use.
- Housing made of coated aluminum, with non-slip feet.
- Hardened stainless steel blade, angled.
- Air-cooled motor with overheating protection.
- Powerful motor for slicing tough meats.
- Equipped with blade guard and built-in sharpener.
- Trolley with safety guard, clamping element and vertical locking device.
- Quick and easy disassembly for effortless cleaning.
- Meets all safety requirements for equipment for professional use, i.e.:
  - setting the knob to "0" slicing thickness keeps the blade behind the guard,
  - protection against unwanted start-up if the sharpener or the blade guard is removed.
  - possibility to lock and remove the trolley only with the blade set in "0" slicing thickness position.
- Not suitable for slicing cheese. Cheese slicing possible with a non-stick knife. Knife sold separately (975800, 975732, 975749, 975756).

Al aluminium | S.S. stainless steel | indoor

Watch the video



210031



210048

SLICER PROFI LINE 195

- Blade diameter: 195 mm.
- Steplessly adjustable slicing thickness up to 12 mm.
- Maximum slicing diameter: 120 mm.

code	V	W	mm
210031	230	200	400x400x(H)330

SLICER PROFI LINE 220

- Blade diameter: 220 mm.
- Steplessly adjustable cutting thickness up to 15 mm.
- Maximum slicing diameter: 150 mm.

code	V	W	mm
210048	230	280	440x420x(H)350



210000



210017

SLICER PROFI LINE 250

- Blade diameter: 250 mm.
- Steplessly adjustable cutting thickness up to 15 mm.
- Maximum slicing diameter: 180 mm.

code	V	W	mm
210000	230	320	485x420x(H)395

SLICER PROFI LINE 300

- Blade diameter: 300 mm.
- Steplessly adjustable cutting thickness up to 15 mm.
- Maximum slicing diameter: 200 mm.

code	V	W	mm
210017	230	420	600x480x(H)450



Slicing thickness is easy to adjust



Built-in sharpener



Heavy product holder



970294

SLICER PROFI LINE 220 RED EDITION

- Blade diameter: 220 mm.
- Steplessly adjustable cutting thickness up to 15 mm.
- Maximum slicing diameter: 150 mm.
- Finished with a special red coating.

code	V	W	mm
970294	230	280	440x420x(H)350



210086

SLICER PROFI LINE 250 RED EDITION

- Blade diameter: 250 mm.
- Steplessly adjustable cutting thickness up to 15 mm.
- Maximum slicing diameter: 180 mm.

code	V	W	mm
210086	230	320	485x420x(H)395



975732

NON-STICK COATED BLADE

- For slicing cheese.

code	-	mm
975800	210031	ø195
975732	210048	ø220
975749	210000	ø250
975756	210017	ø300



901915

NEW

REPLACEMENT KNIFE FOR ELECTRIC MEAT SLICERS

- Replace your knife to extend the service life of your electric slicer. For use with HENDI Slicers Profi Line 210215, 210017, 210086.

code	mm
901915	ø250
901922	ø300

NEW

S.S. stainless steel | PC polycarbonate | indoor

POTATO PEELERS KITCHEN LINE

- Designed for professional use, an essential accessory for any kitchen where potatoes and other root vegetables are peeled on a daily basis.
- Peel tubers of root vegetable thanks to an abrasive disc and pads on the inside of the drum.
- Housing, disc and pads made of high quality stainless steel for durability, efficiency and easy cleaning.
- The abrasive disc is equipped with aluminum alloy paddles.
- Lid made of durable polycarbonate; make it possible to observe the peeling process.
- Powerful motor enables peeling of a full load of potatoes in short, 2-3 minute cycles.
- Control panel with 8-minute timer and indicator lights.
- Very safe to use – a dedicated microswitch turns the unit off when the lid is opened.
- Equipped with water connection and drainage for rinsing vegetables with fresh water during peeling.
- Peel trap (a container with perforated insert) effectively reduces the risk of clogging the trap with water drained from the peeler.
- 4 legs with plastic feet, 2 of them equipped with mounting plates ensure stable mounting of the appliance to the floor.
- Waterproof class: IP23.



229217



229200

KITCHEN LINE POTATO PEELER, 10 KG

- Capacity: 22 l.
- Maximum load: 10 kg.
- Output: 140-200 kg/h.
- Net weight: 39.6 kg.

code	V	W	mm
229217	230	750	622x540x(H)857

KITCHEN LINE POTATO PEELER, 5 KG

- Capacity: 12 l.
- Maximum load: 5 kg.
- Output: 70-100 kg/h.
- Net weight: 39.2 kg.

code	V	W	mm
229200	230	550	622x540x(H)802







KITCHEN LINE PLANETARY MIXERS

Al aluminium

MAX CAPACITY
5 kg

- Aluminium housing (code: 222829) or cast iron housing on four supports (code: 222836, 222843).
- Robust bowl made of AISI201 stainless steel.
- Supplied with 3 accessories made of AISI430 stainless steel: a whisk, a mixer and a dough hook
- 3 speeds.
- Durable worm drive made of chrome-coated steel and bronze gears.
- A lever for lowering and raising the bowl.
- Easy-to-use digital control panel (code: 222829) or analog control (code: 222836, 222843).
- Protection against activation of the mixer with the guard up or the bowl in the wrong position.
- Resettable overheating protection.
- Timer that can be set up to 60 minutes (code: 222829).



222829



222836



222843













code	222829	222836	222843
liters	7 l	10 l	20 l
flour/dough load	0,8 kg/2 kg	2,5 kg/4 kg	5 kg/8 kg
dimensions	240x420x(H)425 mm	380x470x(H)730 mm	490x580x(H)780 mm
control	digital	mechanical	mechanical
speed	128/252/545 rpm	148/244/480 rpm	197/317/462 rpm
power/voltage	650 W/230 V	600 W/230 V	1100 W/230 V

design by
Robert Bronwasser



6 PRE-SET PROGRAMMES
Speed up. Increase your efficiency.
6 processing programmes
with appropriate rotations.
YOU DON'T NEED TO BE
A PROFESSIONAL TO GET
REPEATABLE EFFECTS

ERGONOMIC & LIGHTWEIGHT BODY
Profiled handle for a FIRM and STRONG grip.
The right operating angle for
COMFORTABLE OPERATION + NATURAL
POSITION OF THE INDEX FINGER
ON THE SWITCH

QUIET
Silent drive operation for
OPEN KITCHENS
Popular with CHEFS

ABS plastic | S.S. stainless steel

STICK BLENDER - DESIGN BY BRONWASSER

- Designed with chefs in mind by Robert Bronwasser.
- ABS plastic housing and a stainless steel shaft.
- Stainless steel cross shaped blade with titanium coating.
- Powerful 250W motor, 6 speeds with LCD display.
- Maximum speed 13500 RPM.
- Suitable for processing 1 to 4 liters.

code	V	W	mm
222157	230	250	ø71x(H)444

FOR CONTAINERS WITH A CAPACITY OF 1 TO 4 LITRES

222157

TITANIUM-COATED BLADES
3 times more durable
and resistant to blunting
TITANIC DURABILITY

HD DESIGN
Increased body breakage
resistance thanks to ABS
TERPOLYMER
+ SCRATCH RESISTANCE

IMPRESSIVE SPEED RANGE
from 6,600 to 13,500 rpm
REDUCTION IN PREP TIME

MORE POSSIBILITIES
Arm length 20 cm
allows you to work with
larger vessel capacities

STICK BLENDER KITCHEN LINE

- For professional use like preparation of vegetable soups, sauces, stuffing, mayonnaise, tomato purée, ice-cream mixtures, etc.
- Mixing speed variable: 4,000-16,000 RPM.
- Ventilated durable motor in a polyamide matt black housing.
- With 2,5 m long cord with an earthed plug.



STICK BLENDER DRIVE UNIT - VARIABLE SPEED 350W

code	V	W	mm
221884	230	350	ø100x416

STICK BLENDER DRIVE UNIT - VARIABLE SPEED 500W

code	V	W	mm
221891	230	500	ø100x416

BLENDER SHAFT FOR STICK BLENDER

- Stainless steel shaft and blade.
- Fits stick blenders Kitchen Line 221884, 221891.
- Blade removal kit included.

code	mm
222225	(L)250
222232	(L)300
222249	(L)400
222256	(L)500



WHISK ATTACHMENT FOR STICK BLENDER MOTOR 221884 & 221891

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

code	mm
222263	(L)250

STICK BLENDER KITCHEN LINE 160 WITH ADJUSTABLE SPEED

- For professional use in ice-cream shops, restaurants, hotel kitchens for preparing ice cream mixes, vegetable soups, purees, sauces, stuffing, mayonnaise, tomato paste, pesto, etc.
- Ventilated motor.
- Housing with ergonomic handle made of durable plastic material.
- Stainless steel shaft and blade: length 160 mm, Ø 25 mm.
- Speed: Approx. 4,000 - 20,000 RPM.
- Net weight, including shaft: approx. 1,61 kg.

code	V	W	mm
222140	230	220	ø75x(H)464



WHISK ATTACHMENT FOR STICK BLENDER 222140

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

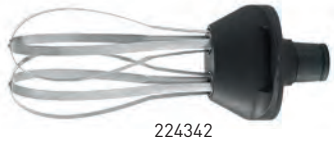
code	mm
222164	(L)185



STICK BLENDERS PROFI LINE

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

PA polyamide | S.S. stainless steel



224342

S.S. stainless steel

WHISK ATTACHMENT FOR STICK BLENDER PROFI LINE 300, 400 & 500

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

code	mm
224342	ø120x(H)330



224328

STICK BLENDER 250 - WITH FIXED SPEED

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

code	V	W	mm
224328	230	250	ø75x(H)285

Equipped with a digital display.



224335

STICK BLENDER PROFI LINE 300 - WITH ADJUSTABLE SPEED

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

code	V	W	mm
224335	230	300	ø100x(H)350

224397

STICK BLENDER PROFI LINE 400 - WITH ADJUSTABLE SPEED

- Electronic control panel (9 speeds).
- Shaft length: 400 mm.
- Suitable for dishes up to 80 liters.
- Weight: 4,1 kg.
- Variable speed: 2000 - 9000 RPM.
- Maximum speed: 15.000 RPM.

code	V	W	mm
224397	230	400	ø100x(H)350



224359



224052

STICK BLENDER PROFI LINE 500 - WITH ADJUSTABLE SPEED

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

code	V	W	mm
224359	230	400	ø100x(H)350



STICK BLENDER PROFI LINE 500, HIGH-POWER, WITH ADJUSTABLE SPEED

- Professional version.
- Very complete, comes with whisk and wall mounted storage rack.
- Housing made of fiber reinforced nylon.
- Stainless steel shaft and blade.
- Easy to clean.
- Electronic control panel (9 speeds)
- Shaft length: 500 mm
- Suitable for dishes up to 120 liters
- Weight: 4,25 kg
- Variable speed: 2000 - 9000 RPM
- Maximum speed: 15.000 RPM

code	V	W	mm
224052	230	500	ø100x(H)350



224342

224380



934029

WALL MOUNTED STORAGE RACK

code	mm
934029	365x130x(H)70





HENDI – BE INSPIRED!

Tools for Chefs





PA polyamide | S.S. stainless steel

STICK BLENDER PROFI LINE 400 - ADJUSTABLE SPEED SET WITH STORAGE RACK

- Professional version.
- Housing made of fiber reinforced nylon.
- Stainless steel shaft and blade.
- Easy to clean.
- With whisk attachment and wall mounted storage rack.
- Electronic control panel.
- 9 Speed settings between 2000 and 9000 RPM.
- Capacity up to 80 liter.
- Shaft length: 400 mm.
- Weight: 4,75 kg.

code	V	W	mm
224380	230	400	ø100x(H)350



224380

PA polyamide | S.S. stainless steel

STICK BLENDER VARIABLE SPEED WITH WHISK AND WALL-MOUNTED RACK

- For professional use in ice cream parlours, restaurants, hotel kitchens to prepare ice cream mixtures, vegetable soups, purées, sauces, stuffing, mayonnaise, tomato purée, pesto, etc.
- Includes variable speed mixer drive, mixing arm, whipping arm, and a wall-mounted hanger.
- Housing made of durable polyamide, matte black.
- Whipping arm, 250 mm long, consists of two stainless steel whisks.
- 400 mm-long mixing arm and blade made of stainless steel.
- For dishes of up to 60 l for mixing and 50 l for whisking.
- Speed: 4,000–16,000 RPM.
- Weight (drive only): 2.35 kg.

code	V	W	mm
222393	230	350	ø100x416



222393

PA polyamide | S.S. stainless steel

STICK BLENDER 250VV - WITH ADJUSTABLE SPEED

- Professional version
- Housing made of fiber reinforced nylon
- Stainless steel shaft and blade
- Whisk attachment included (290 mm)
- Easy accessory changing clutch
- Easy to clean
- Ergonomic handle
- Shaft length: 250 mm
- Suitable for dishes up to 20 liters
- Speed control knob
- Speed: 2500 - 15000 RPM
- Weight 1,9 kg

code	V	W	mm
224373	230	250	ø75x(H)555



224373

Be Safe Protection
- Overheating protection
- Retractable cutter
- Non-conductive hold-down arm
- Non-slip table stabilisers
- Swing guides with stops
- Overload fuse
- Illuminated switch
- Visible HOT marking

Auto Lift
A system of stays for easier lifting of the heating plate. Increases efficiency.

Robust Design
The frame is made of acid-resistant steel with a thickness of over 2 mm. Solid and robust design.

Non-Stick Titanium Sealing Surface
Prevents all types of film from sticking to the surface.
Quick sealing, takes 1-3 seconds (depending on film thickness).

Powerful Heater
Powerful heaters reduce heating time. It only takes 8-10 minutes (depending on the set temperature). Uniform temperature across the entire sealing surface. Thermal insulation reduces heat loss.

Pressure Absorber
Easy adjustment of the force of pressure of the edge of the packaging to the heating plate.
Prevents packaging from breaking.
Eliminates micro-gaps and leaks.

Cutting off the Film
with an automatically retractable cutter with 133 sharp teeth. Great choice for thick films. Film is cut just behind the sealed container in a special strip based on AIR-CUT technology



Includes a FREE 805572 die for single-compartment trays 227x178 mm!

Maintenance/Safe Zone
Frame base insulated from high temperature and electrical voltage. High quality materials and seamless design for quick cleaning of the bottom part of the body, without having to turn off the device.



Hot Point Temperature Controller
Temperature controller with a range of 50-210°C.
For precise adjustment of bond strength for a wide range of packaging and sealing films.



Roller Truck Film Feeder with Tensioner
Versatile device for different roller widths – max. 187 mm. JUMBO rolls up to 170 mm in diameter. The tensioner ensures even positioning of the film, prevents unwinding and excessive feeding.



TRAY SEALING MACHINE

- Seal the most popular tray types on the market with optional dies.
- Robust and stable stainless steel construction.
- Equipped with a lid with spring mechanism for easy and safe opening.
- Welding process is almost effortless; resistance is minimal due to bearings and special sliding material.
- Pressure absorber ensures a tight seal and prevents packages from crushing.
- Insulated handle made of damage-resistant plastic.
- Automatic guillotine with safety knife in specially designed cover; cutting takes place just behind the sealed container in a special strip (air-cut technology).
- Film feeder with a stretcher prevents the film from curling up.
- Sealing surface has titanium coating that prevents film sticking and enables a fast seal in 1-3 seconds (depending on film thickness).
- High power heaters reduce heat-up time.
- Warm-up time after start-up to full operational mode – approximately 8-10 minutes.
- Knob with fine adjustment of sealing temperature from 50-210°C.
- Color-coded LEDs for monitoring appliance performance.
- Overheat lock, overheat protection, illuminated safety switch.
- Anti-slip feet ensure stability of the unit during operation and protect the tabletop from scratches.
- Sealing of trays up to tray size 235x190x(H)155 mm and cups up to (H)170 mm.
- Maximum film roll size: width 187 mm, ø170 mm – film sold separately (970720).
- Equipped with aluminium die for 227x178 mm containers (805572), without divider.
- Detachable power cord, 1.5 m, grounded.
- Net weight: 10 kg.



code	V	W	mm
976722	230	700	247x637x(H)258

TRAY SEALER MATRIX 976722

- Made of polished aluminium.
- Black silicone seal.

shape	code	type
	805572	for a single-compartment 227x178 mm tray
	805589	for two 178x113 mm trays
	805596	for a 227x178 mm two-compartment tray
	805619	for large soup container ø165 mm
	805626	for a three-container 227x178 mm tray

shape	code	type
	805633	for two soup containers ø115 mm
	805640	for a colt 227x178 mm two-compartment tray
	805657	for a single-compartment 178x113 mm tray + ø115 mm container
	805664	for a single-compartment 187x137 mm tray

FILM FOR PET/CPP PEEL 12/40 SEALERS

- Designed for packaging PET 12 / CPP 40 food trays.
- PEEL layer for easy peeling off the sealed film.
- Film dimensions: width: 18.5 cm, length: 250 lm.
- Roll diameter: ø15 cm.
- Film roll weight: approx. 2.9 kg.

code
970720



970720

VACUUM CHAMBER PACKAGING MACHINE KITCHEN LINE

- For professional use in the catering industry and other industries
- Durable design – high-quality stainless steel casing and chamber
- Transparent lid made of durable high-quality ABS plastic makes it possible to control the – packaging process
- Convex lid makes it possible to pack large portions
- Bag sealing time: 0-6 s
- 6 vacuum levels to choose from
- Sealing only function
- Marinating function: 11 cycles of extracting and letting air into the bag (one cycle takes 9 min); thanks to negative pressure, marinade penetrates into the product faster, which significantly speeds up the whole process
- The packing cycle starts automatically when the upper lid is closed
- Professional and highly efficient rotary pump
- Intended for continuous operation

VACUUM CHAMBER PACKAGING MACHINE PROFI LINE

- For professional use in the catering industry and other industries
- For packing food and technical products, including those with a high water content
- Durable design – casing and chamber made of high-quality AISI 304 stainless steel
- Transparent lid made of durable high-quality ABS plastic makes it possible to control the packaging process
- Convex lid and concave bottom (975251) make it possible to pack large portions
- V-shaped gasket with a low leak rate
- Clear indicators (digital display and dial gauge) make it possible to pinpoint the moment when the required vacuum level is reached in the chamber of the packaging machine
- Adjustable pump operation time makes it possible to obtain an appropriate vacuum level in 0-99 s
- Adjustable sealing time within the range of 0-3.5 s
- Adjustable pump cooling level within the range of 0-9.9 s
- The packing cycle starts automatically when the upper lid is closed
- Oil pump ensures a short and very efficient packing cycle
- To be used with smooth and embossed bags



975398



975268

code	975398	975268	975275
dimensions	359x429x(H)345 mm	370x480x(H)435 mm	425x560x(H)460 mm
chamber dimensions	350×300×(H)110 mm	320×370×(H)185 mm	370x450x(H)220 mm
seal strip	295 mm	300 mm	350 mm
pump performance	77 l/min	133 l/min	333 l/min
power/voltage	630 W/230 V	370 W/230 V	750 W/230 V
weight	24,4 kg	38 kg	62 kg





201435

Watch the video

VACUUM PACKAGING MACHINES PROFI LINE

- For professional use in the catering industry and other industries
- For packing food and technical products, including those with a high water content
- Durable design – casing and chamber made of high-quality AISI 304 stainless steel
- Transparent lid made of durable high-quality ABS plastic makes it possible to control the packaging process
- Convex lid and concave bottom make it possible to pack large portions
- Gasket in the lid has a low leak rate
- Clear indicators (digital display and dial gauge) make it possible to pinpoint the moment when the required vacuum level is reached in the chamber of the packaging machine
- Adjustable vacuum time 5-90 s
- Adjustable bag sealing time advances every 0.5 s up to 6 s
- Marinating function with adjustable time from 9 to 99 minutes (duration of one cycle: 9 min): the possibility to programme 11 cycles of extracting and letting air into the bag; thanks to negative pressure, marinade penetrates into the product faster, which significantly speeds up the whole process
- The packing cycle starts automatically when the upper lid is closed
- Oil pump ensures a short and very efficient packing cycle
- To be used with smooth and embossed bags

code	201435	201442
dimensions	359x425x(H)356 mm	505x567x(H)465 mm
chamber dimensions	300x350x(H)110 mm	425x457x(H)100 mm
seal strip	300 mm	410 mm
pump performance	8 m³/h – 133,3 l/min	20 m³/h – 333,3 l/min
power/voltage	950 W/230 V	1000 W/230 V
weight	27 kg	58,8 kg



970362

PROFI LINE STRIP VACUUM PACKAGING MACHINE

- For packaging of food and non-food products, excluding liquids.
- Housing made of AISI 304 stainless steel.
- The lid seal guarantees a tight seal during operation.
- User-friendly control panel.
- Pressure gauge with a timer allows you to accurately determine when the required vacuum level is reached in the embossed bag.
- 9 vacuum levels, depending on bag size (no adjustment of vacuum time).
- Bag sealing time countdown.
- Vibration pump.
- Pump capacity: 20 l/min
- Net weight: 8 kg
- The vacuum packaging machine is not dedicated for continuous operation.
- To be used with embossed bag.

code	seal strip (mm)	V	W	mm
970362	350	230	250	370x280x(H)170



975374

KITCHEN LINE STRIP VACUUM PACKAGING MACHINE

- For packaging of food and non-food products, excluding liquids.
- Can be used with bag rolls attachment 970638.
- Stainless steel housing.
- The lid seal guarantees a tight seal during operation.
- User-friendly control panel.
- Countdown timer adjustment function: 0-6 s
- With marinate function.
- With pulse vacuum generation mode.
- Quick start buttons for vacuum and sealing on the handle.
- Automatic switch off after 10 minutes of idleness.
- Vibration pump.
- Pump capacity: 16 l/min.
- Net weight: 5 kg.
- The vacuum packaging machine is not dedicated for continuous operation.
- To be used with embossed bag.

code	V	W	mm
975374	230	550	490x260x(H)145



970638

BAG ROLLS ATTACHMENT FOR 975374 VACUUM PACKAGING MACHINE KITCHEN LINE

- Can be attached to vacuum packaging machine Kitchen Line 975374 or as a stand-alone attachment for other vacuum packaging machines.
- Equipped with a removable knife to cut exactly the needed bag length.
- Internal dimensions: 412x101x(H)101 mm.
- For rolls with maximum dimensions of Ø 100x400 mm.
- Base made of ABS.
- Transparent polycarbonate cover for easy control of the roll.

code	mm
970638	487x122x(H)107



VACUUM COOKING BAGS

- Suitable for sous vide cooking.
- 2-ply, inside layer 60 µm food contact approved Polyethylene, outside layer 15µm Polyamide (Nylon).
- Total thickness is 75 µm.
- The used materials act as an UV filter.
- Bags can be used in temperatures from -20˚ up to 110˚C.
- Suitable for chamber vacuum packing machines.

code	packed per	mm
970676	100	200x150
970652	100	250x150
970683	100	300x200
970669	100	350x250
970690	100	400x300
971314	50	450x350
971321	50	400x400
971338	50	500x380



VACUUM PACKING BAGS, FOR CHAMBER VACUUM PACKING MACHINES

- 2 layers
- Inner layer made from food grade Polyethylene.
- Outer layer made from Polyamide (Nylon) – increases strength and guarantees airtightness
- Total thickness: 65 µm.
- Suitable for chamber vacuum packing machines.

code	mm
970607	200x140
970386	230x160
970614	300x200
970393	350x250
970621	400x300



EMBOSSED VACUUM BAGS ON ROLL - 2 PCS

- 2-ply, inside layer 60 µm food contact approved Polyethylene, outside layer 15µm Polyamide (Nylon).
- Total thickness is 75 µm.
- The used materials act as an UV filter.
- Embossing improves the air flow out of the bag during the vacuum packing process.
- Bags can be used in temperatures from -20˚ up to 100˚C.
- Suitable for chamber and external vacuum packing machines.

code	packed per	mm
971062	2	6000x200
971079	2	6000x280



EMBOSSED VACUUM BAGS

- 2-ply, inside layer 60 µm food contact approved Polyethylene, outside layer 15µm Polyamide (Nylon).
- Total thickness is 75 µm.
- The used materials act as an UV filter.
- Embossing improves the air flow out of the bag during the vacuum packing process.
- Bags can be used in temperatures from -20˚ up to 100˚C.
- Suitable for chamber and external vacuum packing machines.

code	packed per	mm
971017	100	150x250
971024	100	200x300
971048	100	150x400
971055	100	250x350
971031	100	300x400
971000	50	400x500

GAS COOKER KITCHEN LINE 4-BURNER OR 6-BURNER

S.S. stainless steel

- Burners: 2 x 3.5 kW + 2 x 6 kW or 3 x 3.5 kW + 3 x 6 kW
- Pots: Ø 120-300 mm.
- Cast iron pan support 335x300 mm, one for each burner.
- Thermocouple.
- Cooker top: AISI 304.
- Housing: AISI 430.
- Adjustable steel feet.

CONVECTION OVEN GN 1/1 (225882, 225899):
- Electric 3 kW/230 V.
- Stainless steel chamber: 640x370x(H)350 mm 4 rail pairs for GN 1/1.
- Distance between rails: 75 mm.
- 1 GN 1/1 grid included.
- Thermostat.



Cr chrome plated

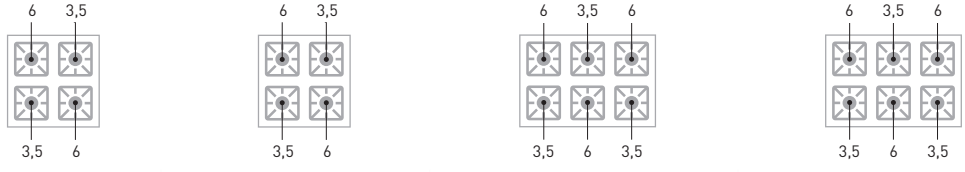
839997

PAN SUPPORT ADAPTER

- For placing small pans on large pan supports.

code	mm
839997	255x255x(H)25





code	227381	225882	226094	225899
dimensions	800x700x(H)310 mm	800x700x(H)900 mm	1200x700x(H)900 mm	1200x700x(H)900 mm
oven dimensions	–	640×370×(H)350 mm	–	640×370×(H)350 mm
burner power	2x 3,5 kW + 2x 6 kW	2x 3,5 kW + 2x 6 kW	3×3,5 kW + 3×6 kW	3×3,5 kW + 3×6 kW
type of oven	–	convection, electric	–	convection, electric
oven power	–	3 kW	–	3 kW
total power	19 kW [HS]	19 kW [HS]	28,5 kW [HS]	28,5 kW [HS]
voltage	–	230 V	–	230 V
weight	35 kg	82 kg	95 kg	105 kg



225806

GAS COOKER - 5 BURNERS, OPEN STAND

- Suitable for natural gas.
- 3 burners of 3.0 kW.
- 1 small burner of 1.8 kW.
- 1 wok burner of 3.5 kW.
- With electronic ignition and thermocouples.
- Three-part cast iron pan support.
- Weight: 45 kg.

code	kW[HS]	mm
225806	14.3	900x600x(H)850



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.
- Includes 2 grids.
- Additional upper element of 2.5 kW for grilling.
- Stainless steel oven interior and inner door.
- Weight: 78 kg.

code	V	W	kW[HS]	mm
225707	230	2900	14.3	900x655x(H)900

NEW



237687

INDUCTION STOVE WITH 4 HOBS

- Ideal for the professional kitchen who needs allot of power at their fingertips.
- Made from durable stainless steel with extra strengthened frame.
- Fitted with two 5000W induction hobs and two 3500W induction hobs.
- Each hob has its own large control knob which all can be set in 11 power settings.
- With 2 separate cooking tops made from 5mm thick tempered glass which measures 320x560mm.
- Maximum spread load of the cooking tops is 100 kg.
- Suitable for pans with a bottom diameter from 160 up to 260 mm.
- Feet are height adjustable (±30mm) allowing for level placement of the induction stove.
- Frame fitted with a large storage space for pots, pans or other accessories.
- Supplied without plug, an electrician is needed to connect this appliance to the mains power.

code	V	W	mm
237687	400	17000	800x700x(H)870

NEW



237670

INDUCTION HOKKER HIGH POWER

- Ideal for use with woks or extra large cooking pots.
- Made from durable stainless steel with extra strengthened frame.
- The large control knob can be set in 11 power settings.
- Cooking top made from 5mm thick tempered glass measures 340x340mm and can hold up to 40 kg.
- Suitable for pans with a bottom diameter from 160 up to 300 mm.
- Feet are height adjustable (±30mm) allowing for level placement of the hokker.
- Supplied without plug, an electrician is needed to connect this appliance to the mains power.

code	V	W	mm
237670	400	5000	400x400x(H)380

18/0 stainless steel | in- & outdoor

NEW MODEL



147801

18/0 stainless steel | in- & outdoor

NEW



147276

18/0 stainless steel | outdoor



147108

HOKKER KITCHEN LINE

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

code	kW(HS)	mm
147801	6	440x400x(H)390

HOKKER KITCHEN LINE XL

- XL model, works on propane/butane gas.
- Converter set included to make it also suitable for natural gas.
- Fitted with an extra large enamelled pan support.
- Frame completely out of stainless steel.
- Fitted with thermocouple and electronic ignition.
- Gas hose and pressure regulator included.

code	kW(HS)	mm
147276	10.8	580x650x(H)400

HOKKER PROFI LINE

- For propane and butane gas.
- Very robust stainless steel frame to carry heavy loads.
- Fitted with thermocouple and electronic ignition.
- Fitted with cast iron pan carrier.
- Gas hose and pressure regulator included.
- Can be expanded with hokker base (147306), wok ring (147207) and wok (626504).

code	kW(HS)	mm
147108	6.7	425x425x(H)400

626504

147207



147306

WOK

wash

- With handles, sheet steel 1.5 mm thick.
- Especially suitable for stainless steel wok holder 149546 with Green Fire barbecues, and in combination with stainless steel ring 147207 and Hokker 147108.

code	mm
626504	ø700x(H)235

RING FOR HOKKER

18/0 stainless steel

- To adapt Hokker 147108 to use with wok 626504.

code	mm
147207	ø360x(H)80

HOKKER STAND

18/0 stainless steel

- Only suitable for Hokker Big Flame: 147108.

code	mm
147306	425x425x(H)400



273869 273876 273845 273883 273890 273852

RISE AND FALL HEAT LAMP CONICAL

Al aluminium

- Thanks to the adjustable cord this heat lamp is very flexible, the length of the cord is adjustable from 70 to 150 cm.
- The amount of heat provided can be changed by adjusting the length of the cord.
- On/off switch located on top of the lamp.
- The included light bulb is shatterproof, making it suitable for keeping food warm.

code	colour	V	W	mm
273869	Silver	230	250	ø275x(H)250
273876	Copper	230	250	ø275x(H)250
273845	Black	230	250	ø275x(H)250

RISE AND FALL HEAT LAMP CYLINDRICAL

Al aluminium

- Thanks to the adjustable cord this heat lamp is very flexible, the length of the cord is adjustable from 70 to 150 cm.
- The amount of heat provided can be changed by adjusting the length of the cord.
- On/off switch located on top of the lamp.
- The included light bulb is shatterproof, making it suitable for keeping food warm.

code	colour	V	W	mm
273883	Silver	230	250	ø175x(H)250
273890	Copper	230	250	ø175x(H)250
273852	Black	230	250	ø175x(H)250

INFRARED HEAT BULB

- Infrared replacement bulb for heat lamps.
- Ideal for back of house use, emits warm red light.
- Shatterproof, with normal fitting (E27).

code	V	W	mm
919217	230	250	ø125x(H)170


919217


919200

INFRARED HEAT BULB

- Infrared replacement bulb for heat lamps.
- Ideal for front of house use, emits bright white light.
- Shatterproof, with normal fitting (E27).

code	V	W	mm
919200	230	250	ø125x(H)170


273906



273913

Al aluminium

2 LAMP INFRARED FOOD WARMER BRIDGE

- Designed to keep food warm between preparing and serving.
- Height is easily adjustable between 590 and 790 mm.
- Shatterproof lamps included.

code	colour	V	W	mm
273906	Silver	230	500	453x360x(H)790
273913	Black	230	500	453x360x(H)790



INDUCTION COOKERS

S.S. stainless steel

– Very clean design suitable for live cooking.
– Very flat housing with black coated stainless steel frame.
– Surface of ceramic glass with integrated digital display.





min Ø120 mm
max Ø230 mm
2000 W
230 V

239391

INDUCTION COOKER 2000W

– Touch-sensitive controls, power or temperature adjustable in 11 steps.
– Temperature range: 35-240°C.
– Suitable for pans with bottom diameter between 120 and 220 mm.
– With timer function for 0-180 minutes.
– Equipped with electronic protection against overheating.
– Maximum load of the induction cooker: 15 kg.

code	V	W	mm
239391	230	2000	293x373x(H)56



min Ø140 mm
max Ø280 mm
3500 W
230 V

239421

INDUCTION COOKER 3500W

– Touch-sensitive controls, power or temperature adjustable in 10 steps.
– Temperature range: 35-240°C.
– Suitable for pans with bottom diameter between 140 and 280 mm.
– With timer function for 0-180 minutes.
– Equipped with electronic protection against overheating.
– Maximum load of the induction cooker: 20 kg.

code	V	W	mm
239421	230	3500	337x417x(H)85



Sturdy stainless steel frame



High quality ventilation



Touch-sensitive controls





min Ø120 mm max Ø230 mm	3500 W 230 V

239414



Works also with a GN tray up to GN 1/2	800 W 230 V

239384

DOUBLE INDUCTION COOKER

- Touch-sensitive controls, power or temperature adjustable in 9 steps.
- With boost mode which temporarily shifts some power from right hob to the left hob, providing up to 2000W
- The left side hob can output 1800W, or 2000W while the boost function is active
- The right side hob can output 1700W
- Temperature range: 35-240°C
- Suitable for pans with bottom diameter between 120 and 220 mm
- With timer function for 0-180 minutes
- Equipped with electronic protection against overheating
- Maximum load of the induction cooker: 2x15 kg

code	V	W	mm
239414	230	3500	608x370x(H)61

INDUCTION HOT PLATE

- Unique induction hot plate with a rectangular induction coil which keeps pans warm while providing freedom of placement.
- Power adjustable in 11 steps by means of a knob.
- Temperature range: 40-100°C.
- Equipped with electronic protection against overheating.
- Maximum load of the induction cooker: 15 kg.



code	V	W	mm
239384	230	800	460x315x(H)62



INDUCTION COOKER MODEL 3500 M

- Steplessly adjustable power dial.
- Stainless steel housing.
- Maximum load of the induction cooker: 20 kg.
- Suitable for pans with bottom diameter between 120 and 260 mm.

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



INDUCTION COOKER MODEL 3500 D

- Digital power, temperature and timer setting via touch-sensitive controls.
- Stainless steel housing.
- With easily cleanable grease filter and double ventilation.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- Height adjustable feet.
- Maximum load of the induction cooker: 20 kg.

code	V	W	mm
239711	230	3500	340x440x(H)120



INDUCTION COOKER MODEL 3500 D XL

- Digital power, temperature and timer setting via touch-sensitive controls
- Stainless steel housing
- With easily cleanable grease filter and double ventilation
- Suitable for pans with bottom diameter between 160 and 300 mm
- Height adjustable feet
- Maximum load of the induction cooker: 20 kg

code	V	W	mm
239698	230	3500	390x387x(H)120



INDUCTION WOK MODEL 3500

- Ideal for preparing nutritious meals.
- Stainless steel housing.
- With easily cleanable grease filter.
- Digital power setting. Settings immediately respond to high-low.
- Only suitable for use with wok pan 239773.
- Maximum load of the induction cooker: 20 kg.

code	-	V	W	mm
239766	induction unit	230	3500	340x450x(H)120
239681	induction wok+wok pan	230	3500	340x450



239322

min ø140 mm
max ø280 mm
5000 W
400 V

INDUCTION COOKER MODEL 5000 D

- Digital power, temperature and timer setting via touch-sensitive controls.
- Stainless steel housing.
- With easily cleanable grease filter and double ventilation.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- Height adjustable feet.
- Works on 380 V, supplied without plug, an electrician is required for the installation.
- Maximum load of the induction cooker: 25 kg.

code	V	W	mm
239322	400	5000	398x515x(H)168



239346

min ø140 mm
max ø280 mm
5000 i 3500 W
400 V

INDUCTION COOKER MODEL 7000

- Stainless steel housing with two hobs.
- Front hob has a maximum power of 5000 W, when the front hob operates at 5000 W the rear hob can only generate 2000 W.
- Rear hob has a maximum power of 3500 W only while the front hob doesn't exceed 3500 W.
- Electronic protection against overheating.
- With adjustable metal feet and removable air filter.
- Works on 380 V, supplied without plug, an electrician is required for the installation.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- Maximum load of the induction cooker: 20+20 kg.

code	V	W	mm
239346	400	7000	405x698x(H)145



239681



239773

WOK

- 3-ply material.
- With stainless steel handle with softgrip.
- With stainless steel lid.
- Specifically for use with 239766.

code	mm
239773	ø360x(H)180

Watch the video



239278

Ø min ø120 mm max ø260 mm

2000 W
230 V

INDUCTION COOKER 2000W KITCHEN LINE

- Touch-sensitive controls, power or temperature adjustable in 11 steps.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 120 and 220 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.
- Maximum load of the induction cooker: 15 kg.

code	V	W	mm
239278	230	2000	293x373x(H)56



239292

Ø min ø140 mm max ø280 mm

3500 W
230 V

INDUCTION COOKER 3500W KITCHEN LINE

- Touch-sensitive controls, power or temperature adjustable in 17 steps.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.
- Maximum load of the induction cooker: 20 kg.

code	V	W	mm
239292	230	3500	337x417x(H)85



239285

DOUBLE INDUCTION COOKER KITCHEN LINE

- Touch-sensitive controls, power or temperature adjustable in 10 steps.
- With boost mode which temporarily shifts some power from right hob to the left hob, providing up to 2000 W.
- The left side hob can output 1800 W, or 2000 W while the boost function is active.
- The right side hob can output 1700 W, or 1500 W while the boost function is active.
- Temperature range: 35°-240°C.
- Suitable for pans with bottom diameter between 120 and 220 mm.
- Maximum load of the induction cooker: 2x 15 kg.

code	V	W	mm
239285	230	3500	608x370x(H)61





ABS plastic | indoor



239209

min ø120 mm
max ø260 mm

1800 W
230 V

INDUCTION COOKER MODEL 1800

- ABS housing.
- Digital power, temperature and timer setting.
- Settings immediately respond to high-low.
- Maximum load of the induction cooker: 15 kg.
- Suitable for pans with bottom diameter between 120 and 260 mm.

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

S.S. stainless steel | indoor



239230

min ø120 mm
max ø260 mm

2000 W
230 V

INDUCTION COOKER MODEL 2000

- Very slim housing (32 mm) with stainless steel frame.
- Ceramic glass surface.
- Touch-sensitive control.
- Maximum load of the induction cooker: 15 kg.
- Suitable for pans with bottom diameter between 120 and 260 mm.

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

INDUCTION HEATER 800W

- Black crystal glass top surface and plastic housing.
- Power regulation adjustable in 10 steps, fitted with electronic overheating protection.
- Control panel with LED display and touch control, can be mounted in a countersunk manner.
- Can be used as a heater chafing dishes equipped with special adapter.
- Also suitable for built-in installation with the optional separately available ring (239186).

code	V	W	mm
239193	230	800	ø245x(H)68



239193

MOUNTING FRAME FOR INDUCTION HEATER 800W

- Accessory to integrate the induction cooker 800W (239193) in any heat resistant flat surface.
- Induction heater 800W is sold separately.

code	mm
239186	ø270x(H)17



239186

INDUCTION HEATER 1000W

- Heating surface made of black crystal glass.
- Plastic housing.
- Inductive heater for building in the worktop.
- 10-step power control fitted with electronic overheating protection.
- Touch panel and LED display.
- Maximum load of the induction cooker: 15 kg.
- Suitable for pots and pans with bottom diameter of ø120-200 mm.

code	V	W	mm
239551	230	1000	350x350



239551

Two quartz heaters
Under-shelf lighting
With moisture container
Perfect for puff pastry snacks



233962

S.S. stainless steel

QUARTZ HEATED COUNTERTOP DISPLAY

- Stainless steel housing, tempered glass sides, curved acrylic glass doors and mirror back panel.
- Two levels.
- Access via two curved glass doors at the front.
- The shelves fit up to 4 GN 1/2 containers (GN containers not included).
- Fitted with 2 quartz heating elements and an electric heating plate at the bottom.
- With mechanical temperature control.
- Light at the top of the chamber.
- Temperature range: 30°-90°C.

code	V	W	mm
233962	230	560	650x467x(H)630

With moisture container
Perfect for puff pastry snacks



233726

With moisture container
Perfect for puff pastry snacks



233733

Cr chrome plated
S.S. stainless steel

HEATED COUNTERTOP DISPLAY

- Fitted with double glazing and curved front glass.
- Three levels.
- Two sliding doors at the back.
- Made of stainless steel.
- LED light at the top of the chamber.
- With 3 chrome-plated adjustable shelves.
- Temperature control knob and analogue thermometer.
- Temperature range: 30°-90°C.

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

LED lighting
sliding doors





273982



273999

HEATED COUNTERTOP DISPLAY

S.S. stainless steel

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

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

HEATED COUNTERTOP DISPLAY

S.S. stainless steel

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

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



With moisture container
Perfect for puff pastry snacks

HEATED COUNTERTOP CABINET

Cr chrome plated S.S. stainless steel

- Fitted with door at the back and curved front glass.
- Lightbox with room for promotional graphics.
- Stainless steel housing.
- Internal lighting in the ceiling.
- With 3 chrome plated shelves, adjustable in height 400x335 mm.
- Water container for air humidification in the heating cabinet.
- Temperature controller and display.
- Temperature range: 30°C up to 90°C.

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



233740

HOT TRAY

Al aluminium

- GN 1/1 - aluminium.
- On insulated base.
- Automatically heats itself to 95°C.
- Can be used in combination with Thermobox Kitchen Line GN 1/1 and bigger (707906, 707968, 707951, 707944)

code	V	W	mm
209509	230	190	530x325x(H)30



209509

PP polypropylene | S.S. stainless steel | indoor

7 trays
500 W
230 V



229064

KITCHEN LINE FOOD DEHYDRATOR

- Double wall polypropylene casing increases thermal efficiency.
- The automatic fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
- The set includes 7 305×330 mm stainless steel grates, each with a max load of 500 g.
- Grates are evenly interspaced at 35 mm, easy to remove and clean.
- Transparent door allows the operator to observe the dehydration process.
- It comes with a transparent pad to prevent smaller fruit from falling during dehydration process – it can be also placed at the bottom of the dehydration chamber to collect residue.
- Digital display.
- Temperature control: 35°-70°C.
- Timer adjustable up to 24 hours, in 30-minute intervals.

code	-	V	W	mm
229064	7 trays	230	500	345x450x(H)315

6 trays
600 W
230 V



229033

PROFI LINE FOOD DEHYDRATOR

- Stainless steel housing.
- Digital control panel.
- Timer adjustable up to 24 hours, in 30-minute intervals.
- Temperature control: 35°-75°C, adjustable in 5°C increments.
- The quiet fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
- The set includes 6 305×330 mm stainless steel grates.
- Grates are evenly interspaced, easy to remove and clean.
- Transparent door allows the operator to observe the dehydration process.

code	-	V	W	mm
229033	6 trays	230	650	340x450x(H)311

10 trays
1000 W
230 V



229026

Watch the video

PROFI LINE FOOD DEHYDRATOR

- Stainless steel housing.
- Digital control panel.
- Timer adjustable up to 24 hours, in 30-minute intervals.
- Temperature control: 35°-75°C, adjustable in 5°C increments.
- The quiet fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
- The set includes 10 395x380 mm stainless steel grates.
- Grates are evenly interspaced, easy to remove and clean.
- Transparent door allows the operator to observe the dehydration process.

code	-	V	W	mm
229026	10 trays	230	1000	417x535x(H)430

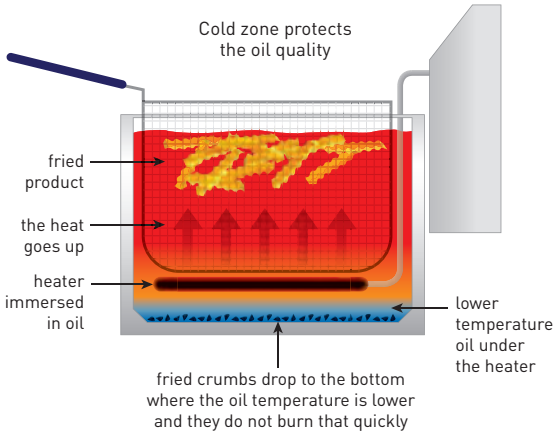
PROFI LINE DEEP FRYERS

NEW

18/0 stainless steel

indoor

- Profi Line deep fryers are made of 18/0 stainless steel.
- Removable control element with an additional safety feature that switches off the fryer heater when it is removed.
- The grease container has a V-shaped bottom with an optimal "cold zone" for increased grease yield.
- Easy to read control panel with temperature control knob and indicator light.
- Overheating protection thanks to a resettable thermal fuse.
- Deep frying basket with extra-long, cool-touch handle for intensive use.
- All deep fryers are equipped with 1 deep frying basket and 1 lid for each chamber.





209424



XL

10 L

PROFI LINE DEEP FRYER XL WITH DRAIN TAP, MANUAL, 10 L, 400 V

- High-performance 400 V deep fryer.
- Powerful 6600 W heating element quickly heats up fat, even after inserting frozen food, making the finished product crispier.
- Supplied without plug, requires installation by an authorized person.

code	liters	V	W	mm
209424	10	400	6600	302x687x(H)375

NEW

FRYING BASKET

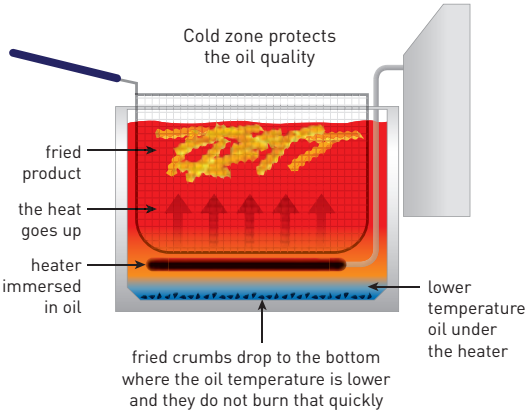
code	-
944387	Induction deep fryers 215012 215029
930618	4 litre deep fryers 205808 205846
930632	6 liter friteuses 205815 205853
930656	8 liter deep fryer 205822 205839
961247	10 liter deep fryer 209424
933664	8 liter deep fryer 207208 207307 209202 209301



930618

PROFI LINE DEEP FRYERS

- Profi Line deep fryers are made of 18/0 stainless steel.
- Removable control element with an additional safety feature that switches off the fryer heater when it is removed.
- The grease container has a V-shaped bottom with an optimal "cold zone" for increased grease yield.
- Easy to read control panel with temperature control knob and indicator light.
- Overheating protection thanks to a resettable thermal fuse.
- Deep frying basket with extra-long, cool-touch handle for intensive use.
- All deep fryers are equipped with 1 deep frying basket and 1 lid for each chamber.



18/0 stainless steel

indoor

8 l
3500 W
230 V



207208

PROFI LINE DEEP FRYER, 8 L

code	liters	V	W	mm
207208	8	230	3500	305x460x(H)350

2x 8 l
2x 3500 W
230 V



207307

PROFI LINE DEEP FRYER, 2 × 8 L

code	liters	V	W	mm
207307	16	230	7000	605x460x(H)350

8 l
3500 W
230 V



209202

PROFI LINE DEEP FRYER WITH DRAIN TAP, 8 L

code	liters	V	W	mm
209202	8	230	3500	305x515x(H)350

2x 8 l
2x 3500 W
230 V



209301

PROFI LINE DEEP FRYER WITH DRAIN TAP, 2 × 8 L

code	liters	V	W	mm
209301	16	230	3500	605x515x(H)350

18/0 stainless steel | indoor

NEW MODEL



205808

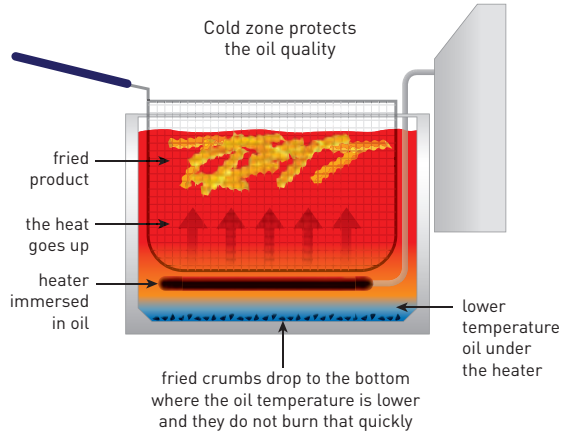


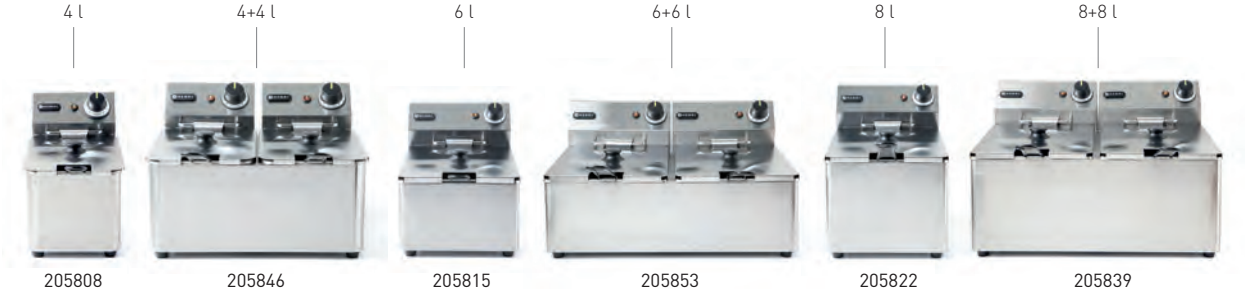
205839

DEEP FRYER KITCHEN LINE

- Housing and oil tank made of 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	liters	V	W	mm
205808	4	230	3000	217x380x(H)300
205846	4+4	230	3000+3000	470x420x(H)330
205815	6	230	3300	265x430x(H)290
205853	6+6	230	3300+3300	550x430x(H)290
205822	8	230	3500	265x430x(H)345
205839	8+8	230	3500+3500	550x430x(H)345





205808 205846 205815 205853 205822 205839

8 l
3500 W
230 V



215012

2x 8 l
2x 3500 W
230 V



215029

INDUCTION DEEP FRYER WITH DRAIN TAP, 8 L

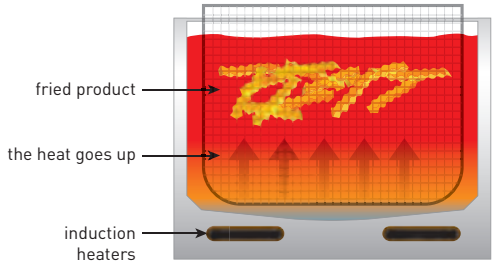
- Precise temperature control – thanks to induction, the set oil temperature is maintained.
- Timer.
- Efficient heat exchange.
- Stainless steel housing for easy cleaning.
- Overheating protection.
- Control panel with display shows the set oil temperature.
- Supplied with a frying basket, a lid and an oil filter.

INDUCTION DEEP FRYER WITH DRAIN TAP, 8 L

code	liters	V	W	mm
215012	8	230	3500	290x485x(H)405

INDUCTION DEEP FRYER WITH DRAIN TAP - 2 X 8 L

code	liters	V	W	mm
215029	16	230	7000	580x485x(H)406



Drain tap makes emtying easy



With filter for the induction motor



Convenient edge for hanging basket







DOUGHNUT DEEP FRYER

- The appliance is ideal for frying donuts, angel wings and various other dishes that are fried in deep fat.
- Designed for intensive use.
- Entirely Made of stainless steel.
- Large oil tank 400×400×(H)160 mm with a max. capacity of 12 liters.
- Welded oil tank with equipped with drain tap at the bottom.
- Removable control element with heater, with an additional safety feature that switches off the entire unit when removed.
- Temperature control: 50°-190°C.
- Overheating protection with reset function for better safety.
- "Cold zone" system separates frying residue below the heater level, increasing fat yield and preventing the fries from getting burnt.
- Rubber, non-slip feet.

code	liters	V	W	mm
205914	12	230	3500	630x860x(H)360



NEW MODEL

GRIDDLES PROFI LINE

- Stainless steel housing.
- The hard chromed surface (9mm plate) facilitates cleaning.
- With removable dripping tray and high backsplashes.
- Stepless thermostat adjustable up to 300°C.
- Overheating protection.
- Suitable for continous use.
- Power switch with integrated indication lamp.
- Non-slip feet.



203125

18/0 stainless steel

GRIDDLE PROFI LINE

- Griddle area 330x270 mm, entirely smooth.

code	-	V	W	mm
203125	smooth	230	2000	300x420x(H)225



203156

PROFI LINE GRIDDLE

- Grill surface: 518×328 mm, left 259 mm smooth and right 259 mm ribbed.

code	-	V	W	mm
203156	1/2 flat, 1/2 ribbed	230	2400	550x380x(H)240



203170

GRIDDLE PROFI LINE

- Griddle area 518x328 mm, entirely ribbed.

code	-	V	W	mm
203170	entirely ribbed	230	2400	550x420x(H)240



203149

GRIDDLE PROFI LINE

- Griddle area 518x328 mm, entirely smooth.

code	-	V	W	mm
203149	flat	230	2400	550x420x(H)240



203163

GRIDDLE PROFI LINE

- 2 independent working areas, 2 heating indication lamps.
- Griddle area 688x410 mm, left 462 mm smooth and right 226 mm ribbed.

code	-	V	W	mm
203163	2/3 flat, 1/3 ribbed	230	3500	720x530x(H)250

PP polypropylene | S.S. stainless steel | wash



855713

SCRAPER

code	blade length (mm)	mm
855713	124	102x265

S.S. stainless steel | wash



855119

SCRAPER

- With wooden handle.

code	blade length (mm)	mm
855119	118	100x251



CONTACT GRILLS

S.S. stainless steel

- Perfect for grilling and heating bread, pieces of meat, sausages, vegetables, etc.
- Enameled cast iron griddles, easy to clean and maintain.
- Housing made from 18/10 stainless steel guarantees durability.
- High power heating elements quickly heat up the grills.
- Temperature can be set continuously, using the thermostat, from 0°C to 300°C.
- Ventilation openings protect the grill against overheating.
- Bottom grill fitted with rear and side edges and a removable dripping tray, making cleaning easier.
- Lift the top grill with the heat resistant handle and lock in any position thanks to the spring-loaded mechanism.
- Fitted with mains switch with integrated indicator light, pre-heating light and 1.7 m power cable with earthed plug.
- With rubber feet, reducing accidental movement during use.
- Grill cleaning brush is included in the kit.



Watch the video

CONTACT GRILL – SINGLE VERSION

- Grill surface: 220×230 mm.
- Ribbed.

code	V	W	mm
263501	230	1800	310x370x(H)210

CONTACT GRILL – SINGLE VERSION

- Grill surface: 220×230 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm
263600	230	1800	310x370x(H)210



263501

CONTACT GRILL „PANINI”

– Grill surface: 340×230 mm.
– Ribbed.

code	V	W	mm
263655	230	2200	430x370x(H)210

CONTACT GRILL „PANINI”

– Grill surface: 340×230 mm.
– 1/2 ribbed and 1/2 smooth.

code	V	W	mm
263662	230	2200	430x370x(H)210



263655

XL
545 mm
NEW

CONTACT GRILL „PANINI” XL

code	V	W	mm
263624	230	2700	548x415x(H)210



263624

CONTACT GRILL - DOUBLE GRILL ENTIRELY RIBBED

– Thermostats independently adjustable.
– Grill surface bottom plate 475x230 mm.
– Entirely ribbed.

code	V	W	mm
263709	230	3600	570x370x(H)210

CONTACT GRILL - DOUBLE VERSION

– Thermostats independently adjustable.
– Grill surface bottom plate 475x230 mm.
– 1/2 ribbed and 1/2 smooth.

code	V	W	mm
263808	230	3600	570x370x(H)210

CONTACT GRILL - DOUBLE VERSION

– Thermostats independently adjustable.
– Grill surface bottom plate 475x230 mm.
– 1/2 smooth, 1/2 ribbed.

code	V	W	mm
263907	230	3600	570x370x(H)210



263709

Al die-cast | 18/0 stainless steel | indoor

Watch the video

WAFFLE MAKER ROUND

- Make delicious Belgian style waffles without a hassle, ideal for a self-serve waffle station.
- You can make up to 20 waffles per hour.
- The round waffle iron is made of cast aluminium and coated with a durable Teflon® non-stick coating.
- The waffles measure Ø 190 mm and up to 23 mm thick.
- The temperature can be set steplessly between 50°C and 220°C.
- The timer can be set up to 15 minutes.

code	V	W	mm
212172	230	1000	250x380x(H)590



212172



212165



212189

WAFFLE MAKER LOLLYPOP

- Perfect for all types of catering establishments who wants to add these fun waffles on a stick to their offer.
- It's possible to bake 4 lollypop waffles at the same time, each 255 mm long (without the stick) and shaped like an elongated cone.
- Grooves are cut out of the waffle iron so you can insert the stick and still close the waffle iron.
- The thick waffle iron is made of cast aluminium and coated with a durable Teflon® non-stick coating.
- Open the waffle iron easily with the large, stay-cool, handle.
- The housing is made of 18/0 stainless steel, guaranteeing a long service life and easy cleaning.
- Ventilation slots in the housing protect the controls against overheating.
- The temperature is continuously adjustable from 50°C to 220°C.
- Timer can be set up to 15 minutes.
- Net weight: 10.5 kg.

code	V	W	mm
212165	230	1750	310x395x(H)230

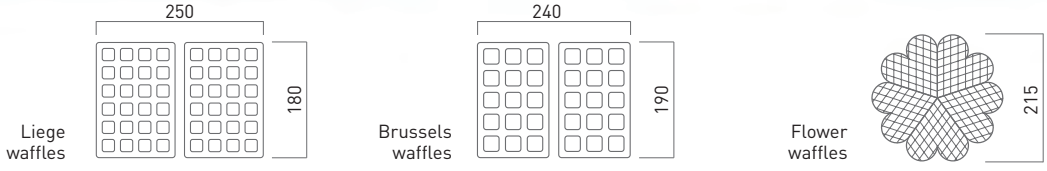
WAFFLE MAKER CORN DOG

- Perfect for all types of catering establishments who wants to add these fun waffles on a stick or corn dogs to their offer.
- It's possible to bake 6 lollypop waffles or corn dogs at the same time.
- Grooves are cut out of the waffle iron so you can insert the stick and still close the waffle iron.
- The thick waffle iron is made of cast aluminium and coated with a durable Teflon® non-stick coating.
- Open the waffle iron easily with the large, stay-cool, handle.
- The housing is made of 18/0 stainless steel, guaranteeing a long service life and easy cleaning.
- Fitted with a drip tray for dough and fat, helps you keep your work space clean.
- Ventilation slots in the housing protect the controls against overheating.
- The temperature is continuously adjustable from 50°C to 220°C.
- Timer can be set up to 15 minutes.
- Net weight: 10 kg.

code	V	W	mm
212189	230	1550	390x335x(H)230



212103 212127 212134



Liege waffles

Brussels waffles

Flower waffles

WAFFLE MAKER ‚LIÈGE'

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

code	V	W	mm
212103	230	1500	320x437x(H)251

WAFFLE MAKER ‚BRUSSELS'

- Brussels waffles, two 3x5 rectangular patterns.
- Cast iron non-stick coated surface Thermostatic temperature control.
- Including waffle fork.
- Insulated handle.

code	V	W	mm
212127	230	2200	320x437x(H)277

WAFFLE MAKER ‚HEART'

- Flower waffles, five conjoined heart-shaped patterns.
- Cast iron non-stick coated surface Thermostatic temperature control.
- Including waffle fork.
- Insulated handle.

code	V	W	mm
212134	230	2200	320x437x(H)251



212028

CRÊPE MAKER

- Designed for making crepes.
- Baking plate Ø 400 mm made of cast iron with a ceramic coating.
- Very even heat distribution across the surface.
- Including wooden spreader.
- Stainless steel housing.
- Thermostat continuously adjustable from 50 to 250°C.
- With protection from overheating and EGO thermostat.

code	V	W	mm
212028	230	3000	470x509x(H)161

KEBAB GRILL & KNIFE

S.S. stainless steel

- For natural gas, can be converted to propane with included converter set.
- Fitted with thermocouple.
- Grill distance adjustment.
- 2 swing stainless steel insulated screens (right and left), removable.
- Stainless steel housing.
- Burner screen made of AISI-310 stainless steel.
- Power connection required.



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	kW[HS]	mm
226001	12	470x550x(H)1150

18/0 stainless steel

KEBAB KNIFE ELECTRIC

- For slicing döner kebab, shawarma, gyro, etc.
- 2 stainless steel Ø 100 mm blades, 1 smooth and 1 serrated.
- Blade spins at 2600 RPM and can slice up to 60 kg/h.
- Easily adjustable slicing thickness from 0 mm up to 8 mm.
- Blade cover made of stainless steel ensures safety during cutting.
- Handle and motor housing made of anti-slip material.
- ON/OFF switch integrated with the housing.
- Overload protection with a reset button.
- Blade sharpening stone included.
- Weight 1 kg.

code	V	W	mm
267240	230	80	194x113x(H)173



267240

Al aluminium S.S. stainless steel

CORDLESS KEBAB KNIFE ELECTRIC

- For slicing döner kebab, shawarma, gyro, etc.
- 2 stainless steel Ø 100 mm blades, 1 smooth and 1 serrated.
- Blade spins at 2600 RPM and can slice up to 60 kg/h.
- Easily adjustable slicing thickness from 0 mm up to 8 mm.
- Blade cover made of stainless steel ensures safety during cutting.
- Handle and motor housing made of anti-slip material.
- ON/OFF switch integrated with the housing.
- Charger with red and green light indicating battery level.
- Two 2,000 mAh battery packs included.
- Blade sharpening stone included.
- Weight 1,3 kg.

code	V	W	mm
267257	230	80	199x114x(H)184



267257

REPLACEMENT KNIFE FOR KEBAB KNIFES

- Replace your broken or lost knife to extend the service life of your electric kebab knife.
- For use with HENDI Kebab knife electric 267240 & 267257.

code
267219

KEBAB KNIFE ELECTRIC

- Ideal for slicing any type of roasted meat like; kebab, shoarma, gyros, etc.
- Large Ø 80 mm smooth slicing disk with stainless steel guard.
- The blade cover ensures safety while slicing.
- Additional Ø 80 mm serrated slicing disk included.
- Disk spins at 8.000 RPM.
- Aluminium handle with 2.7 m power cord.
- Ingress protection: IPX4.
- Adapter with indicator lamp.
- Blade sharpening stone, knife stand and a screwdriver are included.

code	V	W	mm
267264	230	80	232x120x(H)115



267264

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 35° to 90°C.
- Housing made entirely of stainless steel.
- Can be sealed air- and watertight due to the lid with silicone rim.

S.S. stainless steel



225448

225264

SOUS VIDE SYSTEM GN 1/1

- Equipped with handles and drain tap.
- Stainless steel spacer with 6 compartments included.

code	liters	V	W	mm
225448	20	230	600	540x335x(H)310

SOUS-VIDE SYSTEM GN 2/3

- With handles.
- Supplied with a spacer with 4 stainless steel compartments.

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





EMBOSSED VACUUM BAGS

code	packed per	mm
971017	100	150x250
971024	100	200x300
971048	100	150x400
971055	100	250x350
971031	100	300x400
971000	50	400x500

Wi-Fi



222645

IVIDE CIRCULATOR STICK FOR SOUS-VIDE 2.0 COOKING

- Safe use: the sous vide stick turns off when removed from the water bath.
- Possibility to control the device with Wi-Fi module using a mobile application for iOS and Android devices.
- The app is pre-loaded with over 600 recipes and helps users calculate the perfect time and temperature for the selected dish.
- Temperature adjustable between 5°C and 90°C in 0.1°C increments.
- Can heat and circulate up to 30 liters of water.
- Circulation capacity: max. 12 l/min.
- The screen shows the working temperature and time and is easy to operate.
- Waterproof housing conforms to the IPX7 norm.

code	V	W	mm
222645	230	1200	63x97x(H)344



PC polycarbonate | stackable

864203

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

- With recess for sous vide stick 222645.
  Also suitable for stainless steel Profi Line Gastronorm containers.

code	GN	mm
864210	GN 1/2	265x325
864203	GN 1/1	530x325

sousvide tools.com



Wi-Fi





222997

S.S. stainless steel | indoor

IVIDE PLUS SOUS VIDE THERMAL CIRCULATOR

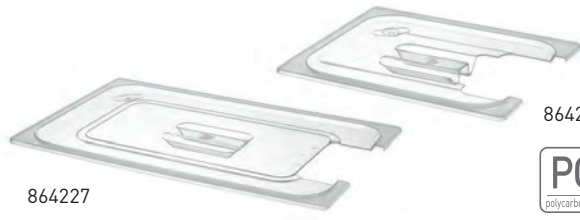
- High precision sous vide thermal circulator with temperature control.
- 4 inch Touch Screen interface.
- Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5 cm by means of a clamp.
- Best performances up to 80 litres.
- Working temperature 5°C to 99°C, accuracy 0.07°C.
- Timer can be set between 1 minute and 99 hours.
- Multiple Machines can be managed from the app.
- Offers exceptional temperature stability.
- Low level water protection device switches off the sous vide in case of accidental use without water.
- Circulating pump to eliminate cold and hot spots.
- Temperature sensor to prevent overload and overheating.
- Carry Case as Standard.
- IPX7, can withstand splashes and accidental submersion.

App:

- Precise temperature control from anywhere.
- A collection of over 600 recipes.
- Our Sous Vide Calculator: We've done all the testing and research for you, which means no more scouring the internet for information.
- Recipe Memory: Store your own times and temperatures.
- Cook history: For greater HACCP control store your last cook
- 10 times and temperatures.
- Multi device cooking: Control Several cookers form one app.
- Notifications to confirm when the water is at temperature, and the food is cooked.
- Cook time complete, don't worry the app will keep the food at the optimum temperature for holding.
- Multi-language Control: The first ever multilingual sous vide cooking app.

code	V	W	mm
222997	230	2200	130x145x(H)330





864234

PC polycarbonate | stackable

864227

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

- With recess for sous vide stick 222997.
- Also suitable for stainless steel Profi Line Gastronorm containers.

code	GN	mm
864234	GN 1/2	265x325
864227	GN 1/1	530x325

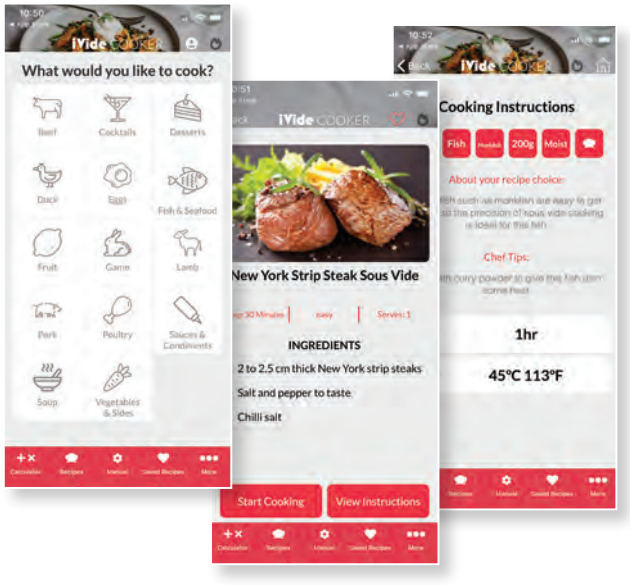


222638

IVIDE PLUS JUNIOR

- High precision sous vide thermal circulator with temperature control.
- 4 Inch high resolution touch screen interface.
- Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5 cm by means of a clamp.
- Best performances up to 45 litres.
- Working temperature 5°C to 99°C, accuracy 0.07°C.
- Timer can be set between 1 minute and 99 hours.
- WiFi enabled, can be controlled by the sousvidetools app.
- Multiple Machines can be managed from the App.
- Low level water protection device switches off the sous vide in case of accidental use without water.
- Circulating pump to eliminate cold and hot spots.
- IPX7, can withstand splashes and accidental submersion.

code	V	W	mm
222638	230	1500	159x121x(H)285



NEW



282755



282731

Al aluminium

S.S. stainless steel

CANDY FLOSS MACHINE

- Stainless steel removable bowl, suitable for dishwashers.
- The bowl is fastened by 4 secure clamps.
- Motor housing finished with a pink coating.
- Fitted with a drawer for sticks, sugar, dyes, etc.
- Separate switches for power on and the heating elements, with integrated lamps.
- Voltmeter showing actual voltage.
- Sugar dispenser included.
- Overload fuse protects the motor against burning in the event of a blockage.
- Weight: 11 kg.

code	V	W	mm
282731	230	1200	520x520x(H)480

COTTON CANDY MACHINE LID

- Provides effective protection of the prepared cotton candy from external factors.
- Allows you to observe the production process.
- Made of plastic.
- Suitable for cotton candy machine 282731.

PMMA plexiglas

code	mm
282755	ø520x(H)350



282748

S.S. stainless steel

POPCORN MACHINE

- Professional popcorn machine, energy efficient and safe to operate.
- Frame made of aluminum alloy, robust housing made of tempered glass and red powder coated steel.
- The popcorn heating pan is fitted with a stirring unit and is easy to empty thanks to the use of a clamp.
- With convenient popcorn scooping flap at the service side.
- Large hinged service door made of acrylic glass.
- The interior is illuminated, and the bottom of the popcorn chamber is heated to ensure nice warm popcorn.
- With crumb drawer under the chamber for easy disposal of un-popped kernels and crumbs.
- It takes approximately 2 minutes to create a batch of popcorn.
- Net weight: ±25 kg.

code	V	W	mm
282748	230	1500	560x420x(H)770

With convenient collection drawer for crumbs and unpopped popcorn kernels.



BAIN-MARIE GASTRONORM



238905

KITCHEN LINE BAIN-MARIE

S.S. stainless steel

- GN 1/1 container.
- Temperature control up to 85 °C.
- Stainless steel water tank with appropriately contoured inner corners for easy cleaning.
- Equipped with an on/off switch, a thermostat and an indicator light.
- Suitable for GN pans up to 150 mm deep.
- Supplied without GN pans.

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



238912

KITCHEN LINE BAIN-MARIE WITH DRAIN TAP

S.S. stainless steel

- GN 1/1 container.
- Temperature control up to 85 °C.
- Stainless steel water tank with appropriately contoured inner corners for easy cleaning.
- Equipped with an on/off switch, a thermostat and an indicator light.
- Suitable for GN pans up to 150 mm deep.
- Supplied without GN pans.

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

THERMO SYSTEM



201107



201206

THERMOSYSTEM 1

18/0 stainless steel

- Enamelled pan Ø 185 mm.
- Stainless steel bain-marie pan with lid.
- Fitted with power regulator and indicator light.

code	liters	V	W	mm
201107	4.2	230	200	265x265x(H)245

THERMOSYSTEM 2

18/0 stainless steel

- 2 enamelled pans Ø 185 mm.
- 2 stainless steel bain-marie pans with lids.
- Fitted with two power regulators and indicator lights.

code	liters	V	W	mm
201206	8.4	230	400	505x265x(H)245

NEW

ABS plastic | Al aluminium | wash

SMOKING GUNS – 3 SPEEDS OF SMOKE INFUSION

- Smoking is a very good way to add a unique flavor to meat, fish and vegetable dishes.
- Smoke can also be used for the purpose of serving food in an original way to create a WOW effect.
- Cold smoke is gentle on delicate fruits and vegetables and does not alter their texture or temperature.
- The aluminum fan chamber acts as a heat sink, cooling the smoke.
- Operation via one button.
- 3 speeds of smoke infusion.
- The fan can also be reversed to draw in air.
- Scented woodchips do not need to be soaked before burning.
- Tea or spices can also be used for smoking.
- Smoking chamber with integrated mesh filter, removable – easy cleaning.
- Flexible silicone hose (50 cm long) for easy blowing of smoke into resealable bags and containers.
- Lightweight, with a comfortable handle for easy one-hand operation.
- Powered by a 1000 mAh lithium battery.
- Supplied with replacement mesh filters, USB charging cable and tweezers.
- The set does not include woodchips or smoking herbs.

code	mm
199640	215x70x(H)160

RECHARGEABLE BATTERY



199640





199992

SMOKE INFUSER

- The aluminium body functions as a heat sink, cooling the smoke before expelling it.
- Wood requires no pre-soaking prior to smoking.
- Can also be used with tea or spices.
- Removable smoking chamber with removable filter.
- Large woodchip holder.
- Flexible rubber hose (30 cm long) for easy injection of smoke into resealable bags and containers.
- Compact and lightweight enough to use with one hand.
- Gentle enough for use on delicate fruits and vegetables without changing their texture of temperature.
- Powered by 2 AA batteries, not included.
- Wood or herbs for smoking not included.

code	mm
199992	90x54x(H)122



199664 199657

GLASS DOME WITH VENT

- Made from borosilicate glass, fitted with silicone vent to hold the tube of a smoking gun.
- Ideal to use in combination with a smoking gun.

code	-	mm
199657	Cocktail dome	ø130x(H)282
199664	Plate dome	ø260x(H)174



199978

GLASS DOME

- Ideal to use in combination with the smoking gun.

code	mm
199978	ø245x(H)150



198124

GAS LIGHTER – SET OF 2 PCS.

- Refillable.
- Supplied empty.

code	packed per	mm
198124	2	(L)230

PP polypropylene | 18/8 stainless steel





209981

ELECTRIC KETTLE - 1,8 L

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

code	liters	V	W	mm
209981	1.8	230	2150	221x163x(H)249

Watch the video

S.S. stainless steel | PP polypropylene | indoor

NEW





209943

CORDLESS ELECTRIC KETTLE WITH TEMPERATURE CONTROL

- For preparing beverages with indicated brewing conditions, such as green tea, white tea, or yerba mate.
- AISI304 stainless steel housing and heater.
- Polypropylene handle, lid, and base.
- Temperature regulation and maintenance – water can be heated to one of these temperatures: 40°C, 60°C, 80°C, 100°C.
- Heater placed under the bottom, protected against scale.
- Control panel with digital display.
- Thermostat indicator light.
- Internal maximum water level indicator.
- Automatic shut-off function after the water boiled.
- Double protection against switching on an empty kettle.
- Kettle can be rotated – 360° base.
- CAUTION: intended for boiling water only, boiling other liquids may damage the kettle.

code	liters	V	W	mm
209943	1.8	230	1800	221x163x(H)249

PP polypropylene | 18/8 stainless steel



209998

Watch the video

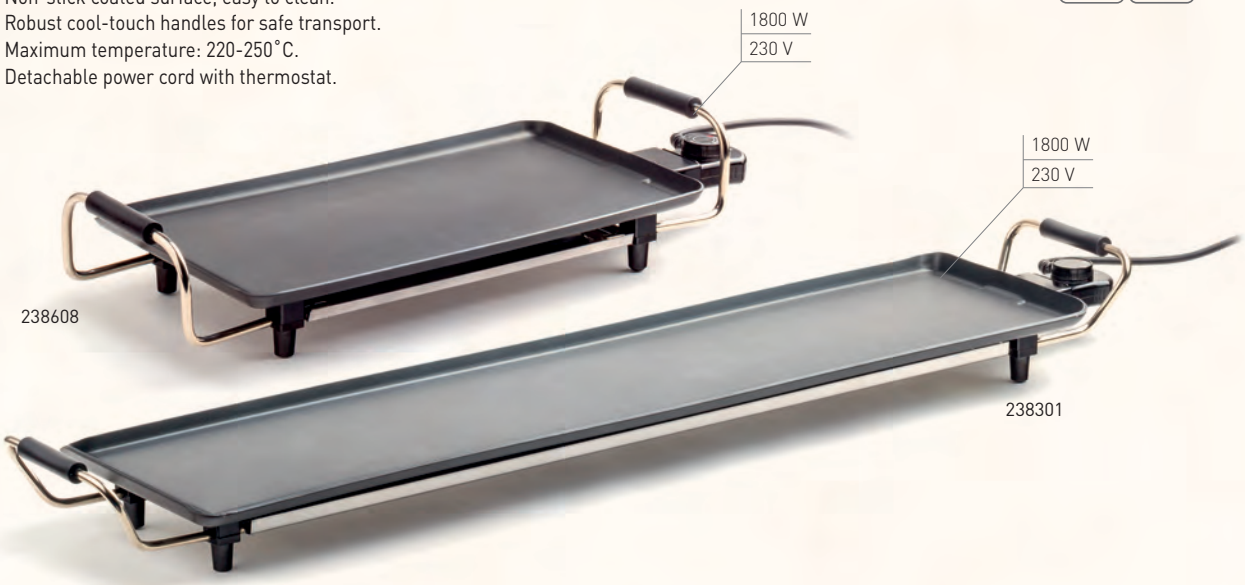
ELECTRIC KETTLE - 4,2 L

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

code	liters	V	W	mm
209998	4.2	230	2000	340x234x(H)290

TEPAN-YAKI GRIDDLE

- Non-stick coated surface, easy to clean.
- Robust cool-touch handles for safe transport.
- Maximum temperature: 220-250°C.
- Detachable power cord with thermostat.



TEPPANYAKI GRIDDLE

- Griddle surface dimensions: 440x230 mm.

code	V	W	mm
238608	230	1800	525x230x(H)110

TEPPANYAKI GRIDDLE

- Griddle surface dimensions: 900x220 mm.

code	V	W	mm
238301	230	1800	1020x220x(H)110

PARTY PAN

- Aluminium with non-stick coating.
- Removable thermostat.
- Suitable for frying, roasting and keeping hot.
- Including lid with clear glass and two insulated handles.

code	V	W	mm
239506	230	1400	ø500x(H)190
239605	230	1600	ø620x(H)190


239605

THERMOSTAT CABLE FOR PARTY PAN

- Replace your broken or lost thermostat cable to extend the service life of your part pans.
- For use with HENDI Party pan 239506 & 239605.

code
239599


239506





240410

PROFI LINE RICE COOKER & WARMER WITH STEAM COOKING FUNCTION 1.8 L

- Housing Made of stainless steel.
- Internal aluminum container with non-stick coating, removable, easy to clean.
- Polypropylene hinged lid with a comfortable grip, a seal and vent valve.
- Snap fastener for an easy and tight closing of the cooker.
- A special container for collecting condensation that is dripping from the lid protects the work area from getting wet.
- 2 operating modes – cooking and temperature maintenance mode; when the cooking is finished, the device switches to temperature maintenance mode.
- Capacity: Suitable for 10 cups of dry rice (15-20 servings of cooked rice).
- Steam basket, measuring cup and rice spoon included.

code	liters	V	W	mm
240410	1.8	230	700	ø280x(H)285



240403

PROFI LINE RICE COOKER & WARMER 5.4 L

- Housing Made of stainless steel.
- Internal aluminum container with non-stick coating, removable, easy to clean.
- Stainless steel hinged lid with a seal and vent valve.
- Snap fastener for an easy and tight closing of the cooker.
- A special container for collecting condensation that is dripping from the lid protects the work area from getting wet.
- 2 operating modes – cooking and temperature maintenance mode; when the cooking is finished, the device switches to temperature maintenance mode.
- Capacity: Suitable for 30 cups of dry rice (45-60 servings of cooked rice).
- Measuring cup, rice spoon and silicone non-stick pad included.

code	liters	V	W	mm
240403	5.4	230	1950	455x455x(H)380





240441



240458

RICE COOKER 4.2 L

- Housing is made of rolled steel painted white, easy to clean.
- Inner pot made from aluminium with a non-stick coating, easy to clean.
- The twist lock, stainless steel lid is fitted with a stay cool handle.
- The handles have a special design allowing them to act as a lid holder, store a hot lid safely and always keep the lid at hand.
- Handles and legs are made of non-heating, durable polypropylene.
- Two operating modes - cooking and keeping warm; after cooking, the appliance goes into keep warm mode.
- Capacity: 23 scoops of dry rice (±46 servings of cooked rice).
- Included: rice measuring cup and spoon.
- Net weight: 4.8 kg.

RICE COOKER 10 L

- Housing is made of rolled steel painted white, easy to clean.
- Inner pot made from aluminium with a non-stick coating, easy to clean.
- The twist lock, stainless steel lid is fitted with a stay cool handle.
- The handles have a special design allowing them to act as a lid holder, store a hot lid safely and always keep the lid at hand.
- Handles and legs are made of non-heating, durable polypropylene.
- Two operating modes - cooking and keeping warm; after cooking, the appliance goes into keep warm mode.
- Capacity: 50 scoops of dry rice (±100 servings of cooked rice).
- Included: rice measuring cup and spoon.
- Net weight: 10.35 kg.

code	liters	V	W	mm
240441	4.2	230	1550	420x380x(H)240

code	liters	V	W	mm
240458	10	230	2900	555x495x(H)365

2800 W
230 V



264607

3600 W
230 V



264706

SALAMANDER 450

- Type 450 - stainless steel frame.
- Ideal for grilling or keeping dishes/sandwiches warm and crisp.
- Thermostat continuously adjustable up to a maximum of 300°C, with indicator lights.
- Adjustable height by means of smoothly running lifting system.
- Removable dripping/crumb tray with 440x320 mm grid.

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

SALAMANDER 600

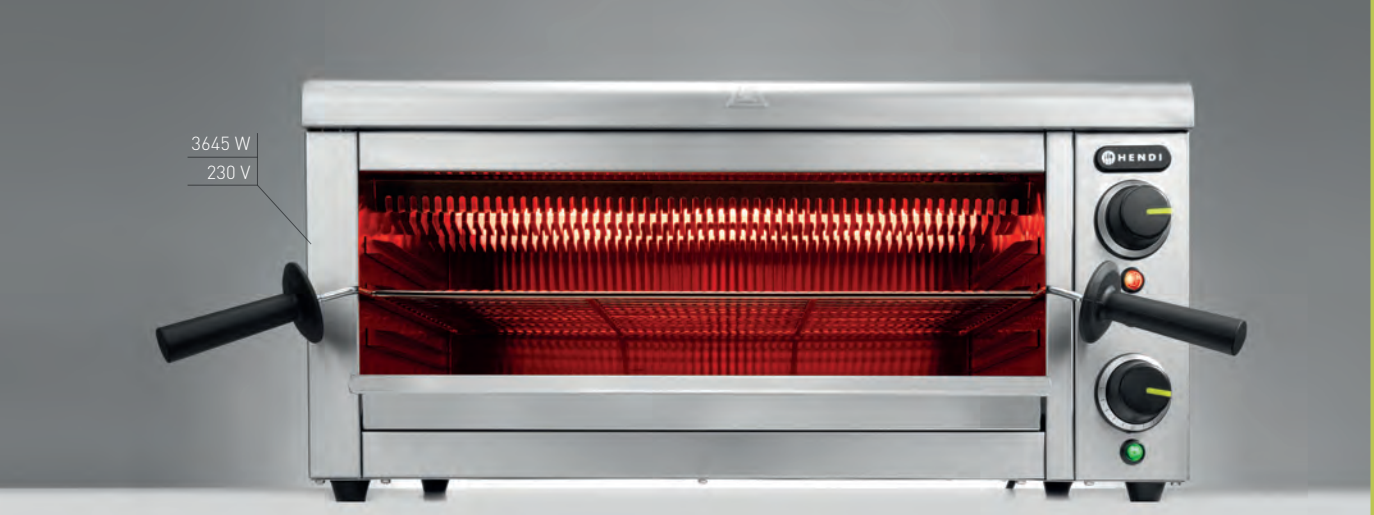
- Type 600 - stainless steel frame.
- Ideal for grilling or keeping dishes/sandwiches warm and crisp.
- Thermostat continuously adjustable up to a maximum of 300°C, with indicator lights.
- 2 independent heating areas.
- Adjustable height by means of smoothly running lifting system.
- Removable dripping/crumb tray with 590x350 mm grid.

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



264607

264706



SALAMANDER WITH QUARTZ INFRARED HEATING ELEMENTS GN 1/1

S.S. stainless steel

- Possibility to place GN 1/1 trays in the chamber.
- Perfect for grilling or heating up dishes or casseroles.
- With top & bottom Quartz infrared heating element.
- Fitted with thermostat, 15 min. timer and indicator lamp.
- 3 possible grid heights.
- Supplied with: grid handles fitted with heat shield, crumb tray.
- Conforms to the IPX3 norm.

code	V	W	mm
264409	230	3645	689x397x(H)318

HEATS UP IN 10s



SALAMANDER WALL MOUNTABLE

- Conforms to the IPX4 norm – full protection against dampness.
- Can be installed against the wall without requiring additional brackets, saves space in the kitchen.
- Perfect for grilling or heating up dishes or casseroles.
- Continuous temperature regulation: 50°-300°C.
- With top heating element.
- Fitted with thermostat, 30 min. timer and an indicator lamp.
- 4 possible grid heights.
- Supplied with: grid handles fitted with heat shield, crumb tray.
- Internal dimensions: 460×265×(H)165 mm.
- Cable length: 1.3 m.
- Made of stainless steel.

code	V	W	mm
264119	230	2000	610x310x(H)280



SALAMANDER

- Ideal for casseroles, grilling and heating up dishes.
- Temperature control: 50°-300°C.
- With top heating element.
- Fitted with thermostat, 30 min. timer and indicator lamp.
- 4 possible grid heights.
- Supplied with: grid with handles and crumb tray.
- Internal dimensions: 646×408×(H)337 mm.
- Made of stainless steel.

code	V	W	mm
264300	230	3600	800x472x(H)456



SAUSAGE ROLLING GRILLS

- Stainless steel housing.
- Quick heating and heat recovery.
- Non-stick coated rollers.
- Removable, easy-to-clean drip tray.
- Roller width: 42 cm.
- Temperature control up to 150 °C.





268506



268735

SAUSAGE ROLLING GRILL – ONE ZONE

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

SAUSAGE ROLLING GRILL – TWO ZONES

code	-	V	W	mm
268704	11 rollers	230	1180	520x477x(H)175
268735	14 rollers	230	1480	520x591x(H)175



268551

GLASS COVER FOR SAUSAGE ROLLER GRILLS

- Allows up to 20% reduction in consumed electricity.
- Reduces the time to grill sausages up to 15% thanks to heat accumulation under the glass cover.
- Maximum entry height 250 mm.
- Constructed from three glass elements, each 4 mm thick.
- Stainless steel structure supports the glass elements.
- 4 elements made of high temperature resistant plastic for mounting the cover to the grill.
- Warning: Glass cover fits only the new sausage roller grills with holes in frames.

code	-	mm
268551	For sausage rolling grill 7 (268506)	470x325x(H)240
268612	For sausage rolling grill 9 (268605)	470x401x(H)250
268711	For sausage rolling grill 11 (268704)	470x477x(H)250
268742	For sausage rolling grill 14 (268735)	470x491x(H)250



240502

SAUSAGE WARMER

- Stepless thermostat temperature control up to 85°C.
- With handles for easy transport.
- Sausage container capacity: 10 l.
- Lid with insulated, cool-touch handle.

code	V	W	mm
240502	230	1000	330x280x(H)250



265000

SAUSAGE WARMER

- Heats hotdog sausages and keeps them warm.
- Stainless steel housing, sausage container made of anodized aluminum and glass.
- With adjustable power.

code	V	W	mm
265000	230	450	240x322x(H)466





265109

SAUSAGE CUTTER - ELECTRIC

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

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



222805

SAUSAGE CUTTER - MANUAL

- Stable footing by suction cups.
- High-quality serrated blades.
- Easy to clean.
- Cuts 11 slices.

code	mm
222805	214x155x(H)205



630716

SAUSAGE CUTTER

code	mm
630716	(L)200



262214





S.S. stainless steel



262801

S.S. stainless steel

TOASTER TONG

code	mm
262801	100x340x(H)64

MULTI TOASTER 6 TONGS

- 2 Layers with 6 toaster tongs - stainless steel.
- Infrared quartz tubes for prompt heating, temperature can reach maximum within 30 seconds.
- Tubes cool down in seconds.
- Switch for selecting different heating groups.
- 15 Minutes mechanical timer with bell.
- 6 Toaster tongs included.

code	V	W	mm
262214	230	3000	438x290x(H)402



261163

S.S. stainless steel

indoor

SANDWICH TOASTER

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

code	V	W	mm
261163	230	1200	200x300x(H)223



NEW

921500

S.S. stainless steel

TONG FOR SANDWICH TOASTER

- For use with HENDI sandwich toaster 261163.
- Fitted with insulated handles made of PF resin.

code	mm
921500	180x60x(H)180

NEW MODEL

S.S. stainless steel

CONVEYOR TOASTER SINGLE

- One row of bread slices fit on the conveyor.
- Two separate heating elements, one bellow and one above the conveyor.
- Suitable for continuous toasting of sliced bread.
- Supplied with front and back trays.
- Conveyor speed is adjustable, toasting time between 2:50 and 5:30 minutes.

code	V	W	mm
261200	230	1340	288x418x(H)387



261200








261309


261347



261354

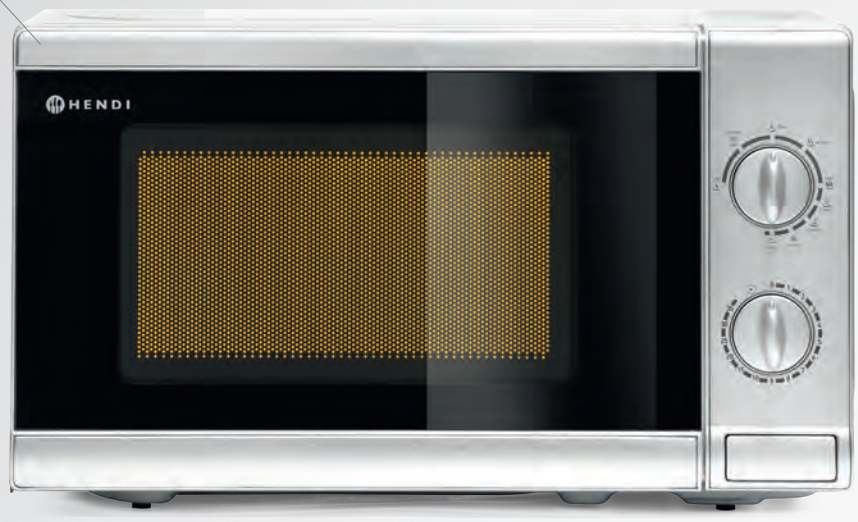
CONVEYOR TOASTER DOUBLE

- Possibility to fit two rows of bread slices next to each other on the conveyor.
- 2 separate heating elements.
- Suitable for continuous toasting of sliced bread.
- Supplied with front and back trays.
- Adjustable toasting time up to 3 minutes.

S.S. stainless steel

code	colour	V	W	mm	
261309	steel	230	2240	418x368x(H)387	
261347	red	230	2240	418x368x(H)387	NEW
261354	black	230	2240	418x368x(H)387	NEW

20 l
1050 W
230 V



281444

MICROWAVE WITH GRILL HENDI 1050 W, 20 L

281710

- Stainless steel housing and front panel.
- Easy to read control panel.
- Electromechanical control with two knobs adjusting time and power – 9 levels.
- Top magnetron antenna with rotating shaft ensures uniform distribution of energy.
- Built-in air filter to protect against external factors and dust.
- Airtight door with a glass pane for observing processes in the illuminated microwave interior.
- Push-button opening for easy operation.
- Chamber interior:
  - dimensions 304x306x(H)206, capacity 20 l.
  - painted white.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
- Multifunctional use:
  - defrosting.
  - 4 levels of microwave power: Low, Medium, Medium High, High.
  - function of combining standard and grill mode: Combi (3 levels).
  - grill (power 1000 W).
  - the end of the cooking cycle is signalled by an acoustic alarm.
- Microwave power: 1,050 W.
- Includes 255 mm glass turntable plate and grill stand.
- Suitable for round (up to ø280 mm) plates.
- Maximum single operating time: 35 minutes.
- Equipped with a cable with a grounding plug.
- Weight: 11.1 kg.



code	liters	V	W	mm
281710	20	230	1050	440x330x(H)259

25 l
1550 W
230 V



281352

MICROWAVE
HENDI 1000 W, 23 L

281352

- Housing and interior of the chamber with ceramic bottom made of stainless steel.
- Easy to read control panel.
- Electromechanical control with one knob adjusting time from 15 s to 6 min.
- Lower rotating magnetron antenna for uniform energy distribution, no rotating disk.
- Built-in air filter to protect against external factors and dust.
- Door with large glass pane for observing processes in the illuminated microwave interior.
- Tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
  - dimensions 327x346x(H)200, capacity 23 l.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
  - ceramic bottom.
- Multifunctional use:
  - defrosting.
  - 6 suggested time programs for preparation of selected dishes/ beverages.
  - the end of the cooking cycle is signalled by an acoustic alarm.
- Microwave power: 1550 W.
- Suitable for round (up to ø320 mm) and rectangular plates.
- Maximum single operating time: 6 minutes.
- Equipped with a cable with a grounding plug.
- Weight: 15.1 kg.



code	liters	V	W	mm
281352	25	230	1550	511x432x(H)311

25 L
1550 W
230 V



281444

MICROWAVE PROGRAMMABLE 1000W HENDI 1550 W, 23 L

281444

- Housing and interior of the chamber with ceramic bottom made of stainless steel.
- Easy to read control panel.
- Electronic control.
- Lower rotating magnetron antenna for uniform energy distribution, no rotating disk.
- Built-in air filter to protect against external factors and dust.
- You can select the desired program on the touch panel.
- Door with large glass pane for observing processes in the illuminated microwave interior.
- Tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
  - dimensions 327x346x(H)200, capacity 23 l.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
  - ceramic bottom.
- Multifunctional use:
  - defrosting.
  - 10 default programs.
  - possibility to save up to 100 programs (up to 3 stages in one program).
  - automatic time conversion for double portions.
  - the end of the cooking cycle is signalled by an acoustic alarm.
- Microwave power: 1550 W.
- Suitable for round (up to ø320 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Equipped with a cable with a grounding plug.
- Weight: 15.5 kg.

code	liters	V	W	mm
281444	25	230	1550	511x432x(H)311



34 l
3000 W
230 V



281369

MICROWAVE PROGRAMMABLE HENDI 3000 W, 34 L

281369

- Housing and interior of the chamber made of stainless steel.
- Chamber with ceramic floor.
- Easy to read control panel.
- Lower and upper rotating magnetron antenna for uniform energy distribution, no rotating disk.
- Built-in air filter protects against dust and dirt.
- Select the desired program on the touch panel.
- Door with large glass pane for observing processes in the illuminated microwave chamber.
- Tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
  - dimensions 360x409x(H)225 mm, capacity 34 l.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
  - ceramic bottom.
- Multifunctional use:
  - defrosting.
  - 10 default programs.
  - possibility to save up to 100 programs (up to 3 stages in one program).
  - automatic time conversion for double portions.
  - the end of the cooking cycle is signalled by an acoustic alarm.
- Microwave power: 3000 W.
- Suitable for round (up to ø355 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Fitted with a grounding plug.
- Weight: 32.3 kg.

code	V	W	mm
281369	230	3000	574x528x(H)368

18 l
3000 W
230 V



281376

MICROWAVE PROGRAMMABLE, WITH USB PORT HENDI 3000 W, 18 L

NEW

281376

- Housing and interior of the chamber with ceramic bottom made of stainless steel.
- Easy to read touch control panel with push buttons and digital display that shows time and power.
- Electronic control.
- Lower and upper rotating magnetron antenna for uniform energy distribution, no rotating disk.
- Built-in air and grease filter to protect against external factors.
- A special system that reminds you to clean the filter.
- You can select the desired program on the control panel with buttons.
- Multifunctional use:
  - defrosting.
  - 10 default programs.
  - 10 power levels.
  - possibility to save up to 100 programs, including uploading (from the control panel via a USB port) up to 20 custom, multistage programs.
  - automatic time conversion for double or triple portions.
  - the end of the cooking cycle is signalled by an acoustic alarm.
- Possibility to change the sound or turn it off completely.
  - door with large glass pane for observing processes in the illuminated microwave interior.
  - tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
  - dimensions 330x310x(H)175, capacity 18 l.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
  - ceramic bottom.
- Microwave power: 3000 W.
- Suitable for round (up to ø300 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Equipped with a cable with a grounding plug.
- Supplied USB card, software included.
- Weight: 31.8 kg.

code	V	W	mm
281376	230	3000	563x420x(H)340



code	281710	281352	281444	281369	281376
COOKING AND PROGRAMMING					
Control	electromechanical	electromechanical	electronic	electronic	electronic
Number of programs / stages	9/1	1/1	100/3	100/3	100/3
Number of power levels	9	1	4	4	10
Maximum time	35 min	6 min	60 min	60 min	60 min
STANDARD EQUIPMENT					
Microwave source	top magnetron antenna	lower rotating magnetron antenna	lower rotating magnetron antenna	lower and upper rotating magnetron antenna	lower and upper rotating magnetron antenna
Number of magnetrons	1	1	1	2	2
Air filter	YES	YES	YES	YES	YES
USB port	–	–	–	YES	YES
Additional accessories	YES – grid	–	–	–	–
DIMENSIONS					
External dimensions	440x330x(H)259 mm	511x432x(H)311 mm	511x432x(H)311 mm	574x528x(H)368 mm	563x420x(H)340 mm
Chamber dimensions	304x306x(H)206 mm	327x346x(H)200 mm	327x346x(H)200 mm	360x409x(H)225 mm	330x310x(H)175 mm
Chamber capacity	20 l	23 l	23 l	34 l	18 l
Maximum plates diameter	280 mm	320 mm	320 mm	355 mm	300 mm
TECHNICAL PARAMETERS					
Power	1050 W	1550 W	1550 W	3000 W	3000 W
Voltage	230 V	230 V	230 V	230 V	230 V
Weight	11,1 kg	15,1 kg	15,5 kg	32,3 kg	31,8 kg

COOKING TIMES vs APPLIANCE POWER

Power	700	1000	1100	1400	1800
Cooking time	0:35	0:25	0:22	0:18	0:12
	1:05	0:52	0:48	0:37	0:27
	1:35	1:14	1:06	0:57	0:39
	2:05	1:39	1:29	1:10	0:52
	5:00	4:03	3:34	2:50	2:10
	10:00	8:15	7:23	5:40	4:00



225479

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.

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



227954

CONVECTION STEAM OVEN WITH GRILL 4X GN 2/3

- High-quality stainless-steel body and chamber.
- Manual control panel with knobs for function, temperature, time and amount of steam.
- Has functions for defrost, pre-heat, convection, grill, steam or a combination of those functions.
- Temperature can be set up to 280˚C.
- Timer can be set up to 120 minutes.
- Convection by means of two heating elements and one fan.
- With top grill elements.
- Oven fits 4 GN 2/3 trays, distance between the trays is 70 mm.
- Supplied with 1 grid GN 2/3.
- Convection 3 kW, grill: 1.8 kW.
- Chamber heaters: bottom 1.6 kW, top 0.7 kW.
- Adjustable feet from 55 to 75 mm.

code	V	W	mm
225929	230	3000	620x555x(H)585

STAND FOR CONVECTION STEAM OVEN WITH GRILL 4X GN 2/3

- For use in combination with convection steam oven with grill 225929.

code	mm
224823	580x390x(H)750



224823



227060



Two highly efficient fans, distributing hot air evenly



CONVECTION OVEN H90

- Housing Made of stainless steel.
- Cool touch door with double glazing, which can be removed for easy cleaning.
- Partially enamelled chamber with interior lighting.
- Heating by means of 2 heating elements and 2 fans.
- Temperature adjustable from 50°C to 300°C.
- Timer: 0-120 min.
- Fits 4 438×315 mm trays.
- Guides interspaced at: 70 mm.
- Supplied with 4 trays.

code	V	W	mm
227060	230	2670	595x595x(H)570

Fits four aluminium trays



Double, heat resistant glass



Fitted with interior lighting







227077

CONVECTION OVEN WITH HUMIDIFICATION H90S

- Housing Made of stainless steel.
- Cool touch door with double glazing, which can be removed for easy cleaning.
- Partially enamelled chamber with interior lighting.
- Heating by means of 2 heating elements and 2 fans.
- Temperature adjustable from 50°C to 300°C.
- Direct humidification, manually operated with a button.
- Timer: 0-120 min.
- Fits 4 438×315 mm trays.
- Guides interspaced at: 70 mm.
- Supplied with 4 trays.

code	V	W	mm
227077	230	2670	595x595x(H)570

Direct humidification



ACCESSORIES



801970

GRID FOR OVENS H90 AND H90S

– Suitable for 227060 and 227077.

code	mm
801970	433x338



943380

TRAY FOR OVENS H90 AND H90S

– Suitable for 227060 and 227077.

code	mm
943380	437x314x(H)8



223468

STAND FOR OVENS H90 & H90S

– Suitable for H90 and H90S ovens 227060, 227077.

code	mm
223468	595x425x(H)700

CONVECTION BAKERY OVENS - 600X400 MM

S.S. stainless steel

- Ideal solution for businesses wishing to add fresh and tasty baked goods to their product range.
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere.
- Built-in humidifier makes the oven suitable for even the most sophisticated baked goods.
- Body and cooking chamber made of stainless steel.
- Glass door with gravity ventilation.
- Cooling system for controls.

TRAY
600x400



225523

	4x 600x400x(H)20
code	225523
type	three-phase
control	electromechanical
tray support spacing	83 mm
external size	790x750x(H)635 mm
number of fans with reverse	**2 – with reverse**
thermostat	50°C up to 300°C electromechanical
humidification	direct , 5-step, manually operated
power/voltage	6,4 kW/400 V
weight	58 kg

CONVECTION SNACK OVENS

- Ideal solution for businesses wishing to add fresh and tasty baked goods to their product range.
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere.
- Body and cooking chamber made of stainless steel.
- Glass door with gravity ventilation.
- Cooling system for controls.

225165





4x
600x400x(H)20



4x
429x345

code	225516	225165
type	convection oven	convection oven multifunctional
control	electromechanical	electromechanical
capacity	4 trays 600x400x(H)20 mm	4 trays 429x345x(H)9 mm
tray support spacing	83 mm	74 mm
external size	790x750x(H)635 mm	590x695x(H)590 mm
non-reversible fan	**2**	**1**
thermostat	50°C up to 300°C electromechanical	50°C up to 260°C electromechanical
multifunctional		8 baking options
humidification	indirect, manually operated with a button	
power/voltage	3,2 kW/230 V	2,6 kW/230 V
weight	50,4 kg	36,4 kg

CONVECTION STEAM OVENS MANUAL NANO GN-SIZE

S.S. stainless steel NANO

- A convection steam oven combines the efficiency of a convection oven with the capabilities of a steam oven.
- These modes can be used separately or in conjunction with one another.
- These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meat and poultry or perfectly steamed fish.
- Steam is generated by directly spraying water on the heaters.
- The steam levels in the chamber are controllable and the oven has multiple automated features to maintain the set levels.
- A direct water connection is needed: ¾", max 30°C, 150-200 kPa (2 bar), only treated, softened water.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan(s) have auto-reverse and can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence.
- The fan motor has double bearings and 250W of power.
- The manual control panel has thermostat and steaming indicator lights and three large knobs for setting the time, temperature and amount of steam.
- Timer can be set up to 120 minutes, temperature up to 260°C.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch.
- Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- The chamber is fitted removable GN-tray guides and halogen lighting.
  Comes with 4 trays.









	5x GN 2/3	7x GN 1/1	12x GN 1/1
code	223307	223116	223093
tray support spacing	67 mm	67 mm	67 mm
external size	700x714x(H)628 mm	920x834x(H)859 mm	920x834x(H)1195 mm
number of fans with reverse	**1**	**2**	**3**
power/voltage	5,4 kW/400 V	10,8 kW/400 V	16,1 kW/400 V
weight	64 kg	117 kg	151 kg
FLOOR STAND			
code	223666	223659	223642
dimensions	700x580x(H)700 mm	940x640x(H)700 mm	940x640x(H)500 mm

CONVECTION STEAM OVENS DIGITAL NANO GN-SIZE

S.S. stainless steel

NANO

- A convection steam oven combines the efficiency of a convection oven with the capabilities of a steam oven.
- These modes can be used separately or in conjunction with one another.
- These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavorful roasted meat and poultry or perfectly steamed fish.
- Steam is generated by directly spraying water on the heaters.
- The steam levels in the chamber are controllable and the oven has multiple automated features to maintain the set levels.
- Works with a direct water connection: ¾", max 30°C, 150-200 kPa (2 bar), only treated, softened water.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan(s) have auto-reverse and can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence.
- The fan motor has double bearings and 250W of power.
- The digital control panel has clear readouts for the different functions, time, temperature and cooking program.
- Electronic timer can be set up to 999 minutes, temperature up to 260°C.
- The oven is programmable to ensures the same level of quality in day to day operations.
- It's possible to create 99 3-step programs, 4 if pre-heating is also added to the program.
- The oven is fitted with a removable temperature probe which can work in conjunction with the incorporated Delta-T cooking function.
- Keeps the chamber warm before pre-heating to ensure quick ready times.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch.
- Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- The chamber is fitted removable GN-tray guides and halogen lighting.
- Automatic chamber heating before "PRE-HEATING" cycle. Comes with 4 baking trays.





AUTOMATIC CLEANING SYSTEM

code
229477







	5x	7x	12x
	GN 2/3	GN 1/1	GN 1/1
code	223291	223109	223086
tray support spacing	67 mm	67 mm	67 mm
external size	700x714x(H)628 mm	920x834x(H)859 mm	920x834x(H)1195 mm
number of fans with reverse	**1**	**2**	**3**
power/voltage	5,4 kW/400 V	10,8 kW/400 V	16,1 kW/400 V
weight	64 kg	117 kg	151 kg
FLOOR STAND			
code	223666	223659	223642
dimensions	700x580x(H)700 mm	940x640x(H)700 mm	940x640x(H)500 mm

CONVECTION OVENS & COMBI-OVENS NANO 4X 450X340MM

S.S. stainless steel NANO

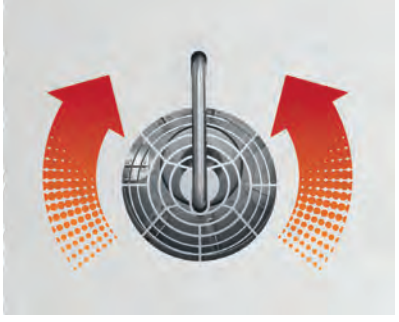
- These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meats and poultry or perfectly steamed fish.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence.
- The fan motor has double bearings and 250W of power.
- Timer can be set up to 120 minutes, temperature up to 260°C.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch.
- Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- Chamber capacity of 4 trays (450x340mm), tray guides are placed 75 mm apart.
- Comes with 4 baking trays.





	Multi-functional manual convection oven with humidifier and grill function NANO	Convection oven manual NANO	Convection oven manual with humidifier NANO	Convection oven digital with humidifier NANO
code	223369	223376	223352	223345
	Manual control panel, three knobs for temperature, time and mode. With a humidifier button for indirect humidification.	Manual control panel, two knobs for temperature and time	Manual control panel, two knobs for temperature and time. With a humidifier button for indirect humidification.	Digital control panel, easy control over the time, temperature and humidification. The oven is programmable, possibility to create 99 3-step programs, 4 if pre-heating is added to the program.
tray support spacing	75 mm	75 mm	75 mm	75 mm
external size	560x595x(H)530 mm	920x834x(H)859 mm	560x603x(H)530 mm	560x603x(H)530 mm
number of fans	**1 non-reversible fan**	**1 non-reversible fan**	**1 reversible fan**	**1 reversible fan**
power/voltage	3,1 kW/230 V	3,1 kW/230 V	3,2 kW/230 V	3,1 kW/230 V
weight	40 kg	35 kg	38 kg	38 kg
FLOOR STAND				
code	223031	223031	223031	223031
dimensions	560x510x(H)800 mm	560x510x(H)800 mm	560x510x(H)800 mm	560x510x(H)800 mm







CONVECTION OVENS & COMBI-OVENS NANO 4X 450X340MM

NANO

- These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meats and poultry or perfectly steamed fish.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence.
- The fan motor has double bearings and 250 W of power.
- Timer can be set up to 120 minutes, temperature up to 260˚C.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch.
- Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- Chamber capacity of 4 trays (450x340mm), tray guides are placed 75 mm apart.
- Comes with 4 baking trays.



229552

	4x
	460x340
code	229958
control	electronic
tray support spacing	80 mm
external size	600x709x(H)577 mm
programmable	99 programs – 4 steps each
automatic chamber heating ("PRE-HEATING")	YES
number of fans with reverse	**1**
electronic timer	0 to 120 minutes
humidification	direct, digitally controlled
power/voltage	3,3 kW/230 V
weight	40 kg

OVEN MITTS

- Hendi protective gloves are certified personal protective equipment and comply with the requirements of REGULATION (EU) 2016/425 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 9 March 2016 on personal protective equipment and repealing Council Directive 89/686/EEC. The regulation defines hazard categories I through III, and for each category, methods, and certification requirements are specified. Hendi protective gloves are a category II protective equipment.
- They are CE marked as certified personal protective equipment.
- All our gloves meet the requirements of the general standard EN 420 Protective gloves – General requirements and test methods.
- They provide
  - thermal protection according to EN 407 Protective gloves and other hand protection against thermal risks (heat and/or fire) and
  - protection against mechanical risks according to EN 388 Protective gloves for mechanical protection, specifying levels of mechanical protection performance, and according to EN 13997 Protective clothing - mechanical properties - determination of resistance to cutting by sharp objects.



Protection against mechanical hazards.
Gloves that protect against mechanical hazards are marked with a pictogram and numbers describing the degree of protection provided, e.g:
– The first digit indicates the abrasion resistance, the second the disc cut resistance, the third the tear resistance, and the fourth the puncture resistance.
– An additional letter at the end (from A to F) indicates the degree of cut protection depending on the force applied (from 2 N to 30 N).



Protection against thermal hazards
Gloves that protect against thermal hazards are marked with a pictogram and numbers describing the degree of protection provided, e.g:
– The first digit indicates the burning behaviour, the second resistance to contact heat, the third resistance to convection heat, and the fourth resistance to radiation heat, the fifth resistance to small splashes of molten metal, the sixth resistance to large splash of molten metal.





OVEN MITTS, COTTON - 2 PCS

– Certified protective gloves.
– 2 pcs.

code	packed per	mm
556603	2	(L)350



OVEN MITTS, FIBERGLASS - 2 PCS

– 2 pcs.

code	packed per	mm
556627	2	(L)360



OVEN GLOVE HEAT RESISTANT - 2 PCS

– Heat resistant up to 250˚C.
– Comfortable fit.

code	packed per	mm
556634	2	(L)300



OVEN MITTS, FLAME RETARDANT COTTON - 2 PCS

– Extra long to protect the forearm.
– 2 pcs.

code	packed per	mm
556610	2	(L)380



OVEN GLOVES LEATHER - 2 PCS

– Heat resistant up to 250 °C.
– Made from cow leather.
– Extra long to protect the forearm.

code	packed per	mm
556689	2	(L)460



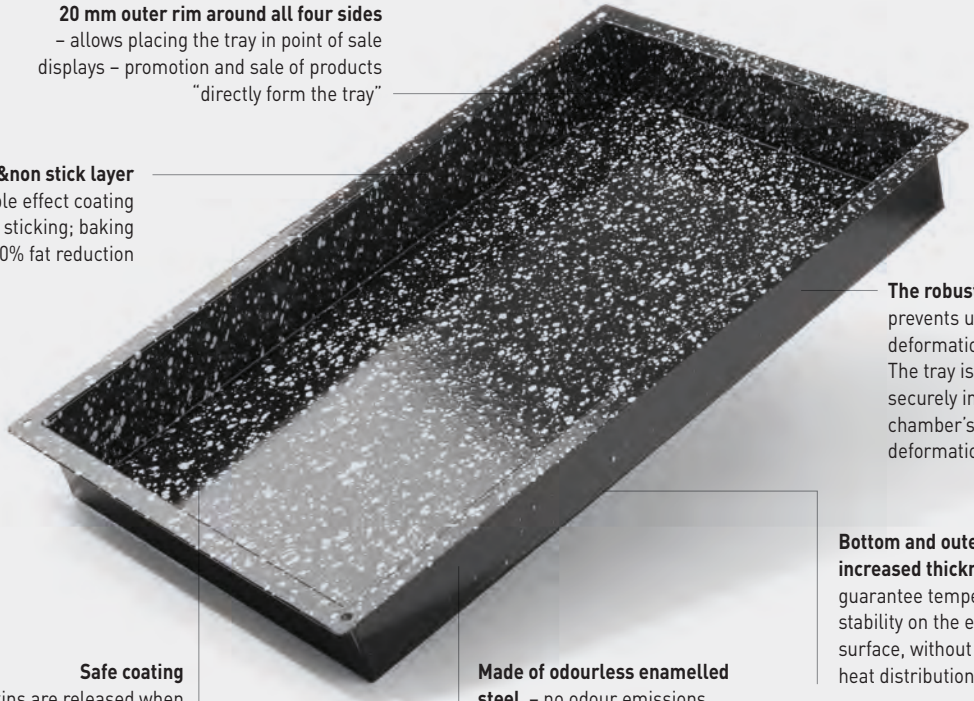
OVEN MITTS LEATHER - 2 PCS

– Heat resistant up to 250°C.
– Made from cow leather.
– Extra long to protect the forearm.

code	packed per	mm
556658	2	(L)460

20 mm outer rim around all four sides – allows placing the tray in point of sale displays – promotion and sale of products "directly form the tray"

Fit&non stick layer – the marble effect coating prevents sticking; baking with 90% fat reduction



The robust structure prevents undesirable deformation. The tray is positioned securely in the oven chamber's guides and is deformation-resistant

Bottom and outer walls with increased thickness of 1 mm guarantee temperature stability on the entire surface, without uneven heat distribution

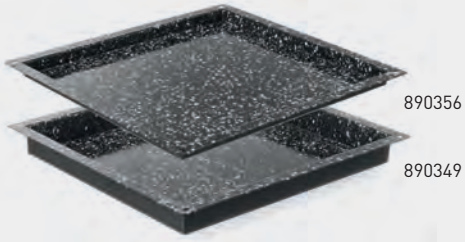
Safe coating – no toxins are released when baking foodstuffs in high temperatures

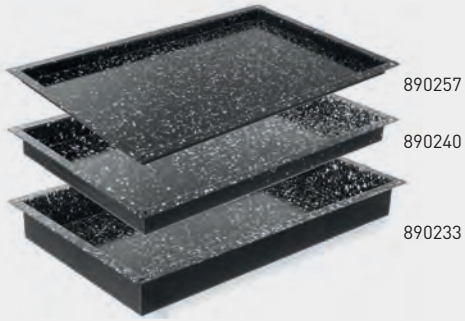
Made of odourless enamelled steel – no odour emissions at high temperature ranges. Heat resistance up to 300°C



The tray has right angles allowing for maximum use of the finished product and easier food cost estimation, which translates into profit enabling exact portion sizes and higher return on investment







GASTRONORM CONTAINER ENAMELLED GN 2/3

code	GN	mm
890356	GN 2/3	345x325x(H)20
890349	GN 2/3	345x325x(H)40

GASTRONORM CONTAINER ENAMELLED

code	GN	mm
890257	GN 1/1	530x325x(H)20
890240	GN 1/1	530x325x(H)40
890233	GN 1/1	530x325x(H)60



808429

TRAY GN 1/1 - WITH 4 RIMS

– With Teflon™ non-stick coating.

code	mm
808429	325x530x(H)10



808221

TRAY PERFORATED

– PerforowanaWith Teflon™ non-stick coating.
– With 3 rims.

code	mm
808221	600x400

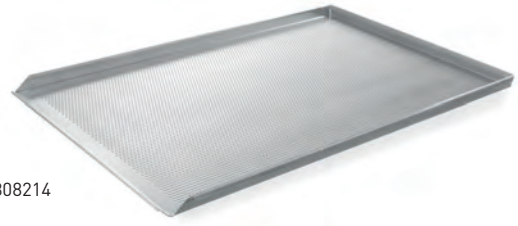


808207

TRAY

– With 3 rims.

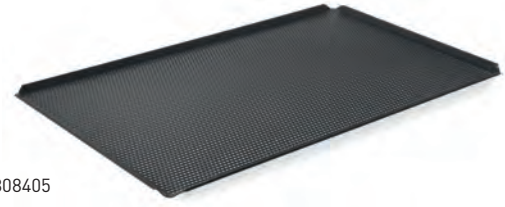
code	mm
808207	600x400x(H)20



808214

TRAY PERFORATED

code	mm
808214	600x400x(H)20



808405

TRAY PERFORATED GN 1/1 - WITH 4 RIMS

– With Teflon™ non-stick coating.

code	mm
808405	530x325x(H)10

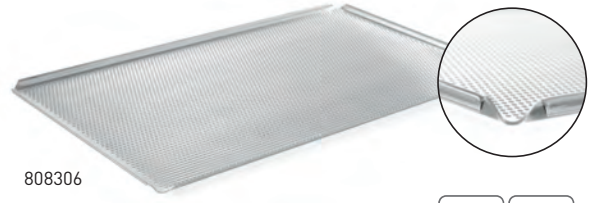


808412

TRAY PERFORATED GN 2/3 - WITH 4 RIMS

– With Teflon™ non-stick coating.

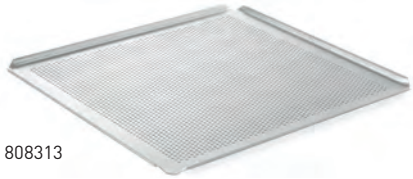
code	mm
808412	354x325x(H)10



808306

TRAY PERFORATED GN 1/1 - WITH 4 RIMS

code	mm
808306	530x325x(H)10



808313

TRAY PERFORATED GN 2/3 - WITH 4 RIMS

code	mm
808313	354x325x(H)10



808238

TRAY FOR FRENCH BREAD

- Perforated.
- Fits 5 loaves of french bread.

Al aluminium | oven

code	mm
808238	600x400



808245

TRAY FOR FRENCH BREAD

- With Teflon™ non-stick coating.
- Perforated.
- Fits 5 loaves of french bread.

Al aluminium | oven

code	mm
808245	600x400



809259

809242

GASTRONORM TRAY PROFI LINE

18/10 stainless steel | oven | -40°C 300°C temp | wash | stackable

code	GN	mm
809259	GN 1/1	530x325x(H)20
809242	GN 1/1	530x325x(H)40
809150	GN 2/1	650x530x(H)20



809273

GASTRONORM TRAY GN 2/3

18/10 stainless steel | -40°C 300°C temp | oven | wash | stackable

code	mm
809280	354x325
809273	354x325



805558

805541

805534

CONTAINER WITH NON-STICK COATING

Al aluminium

code	GN	mm
805558	GN 1/1	530x325x(H)20
805541	GN 1/1	530x325x(H)40
805534	GN 1/1	530x325x(H)65



801932

GASTRONORM GRID GN 2/3

304 stainless steel | oven

code	mm
801932	354x325



801925

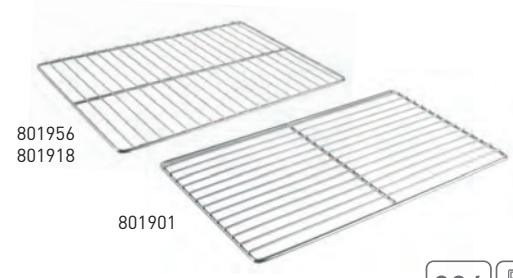
801963

801994

GRID

430 stainless steel | oven

code	-	mm
801925	Grid transverse	600x400
801963	Chrome plated	600x400
801994		600x400



801956

801918

801901

GASTRONORM GRID

- GN 1/1.

304 stainless steel | oven

code	-	mm
801956	Chrome plated - transverse grid	530x325
801901		530x325
801918	Stainless steel 18/10	530x325

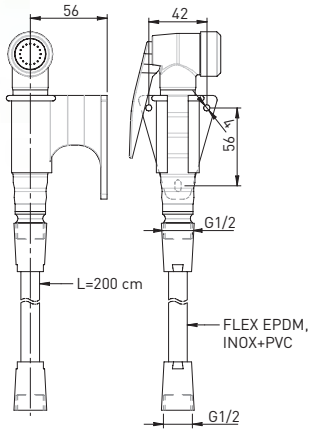
HOSE WITH RINSE HEAD FOR APPLIANCES

- Ideal for any chef to keep their appliances spotless.
- Suitable for cleaning any number of waterproof appliance parts and surfaces.
- A 2 meter long hose brings many objects into range.
- Ergonomic handle with valve lever is comfortable to hold.
- Supplied with a dedicated holder that can be placed on oven housing (as indicated by technician) or on the wall using 3 screws.
- Jet is divided into a number of smaller ones using a strainer which increases the cleaning area covered.
- Water temperatures from 5°C to 85°C are ideal.
- Maximum water flow rate up to 11 L/m at pressure of 3 bar.
- Recommended supply water pressure: 3 bar.
- Operating pressure of supply water: 0.5 to 7 bar.
- PA66 nylon housing, metal parts made of chrome-plated steel.
- Water supply connection: 1/2" inner diameter.

code	mm
810323	56x42x(H)2000



810323





SMOKE OVEN ELECTRIC

- The smoke oven is ideal for smoking a variety of foods such as fish, beef, ham and vegetables.
- Made of stainless steel, with a magnetically closing double-insulated door.
- Temperature adjustable with a thermostat, thermometer integrated in door.
- Equipped with a hot air vent on the rear.
- Supplied with 3 grids (400x279 mm) and 3 meat hooks.

code	V	W	mm
238486	230	1600	540x380x(H)720



238486

S.S.
stainless steel

PIZZA OVEN

- Suitable for heating up frozen products.
- Tray grid suitable for pizzas up to ø 30 cm.
- Timer adjustable up to 15 minutes.
- With 2 heating elements (top and bottom) and crumbs tray.

code	V	W	mm
220306	230	1450	480x420x(H)195



220306

PIZZA OVENS COMPACT

S.S. stainless steel | <350°C temp | indoor

- Ideal for baking pizzas, bread, lasagnas, etc.
- The compact dimensions make it perfect for small kitchens or even food trucks.
- The use of high-quality materials guarantees a long service life.
- Housing made of high-quality stainless steel AISI 430, easy to clean and maintain.
- Oven chamber measures 415×400×(H)120 mm for pizzas or other dishes.
- Chamber floor lined with chamotte stone; these accumulate the heat which results in crispy pizza bottoms.
- Each heating element is 1000W and can be set independently from 50°C to 350°C.
- The door is fitted with a window and the chamber has a light, this allows to follow the cooking process.
- The door can be opened without stopping the heating process.
- Can operate in continuous mode or with a timer.
- Timer can be set up to 120 minutes and when the times is finished the oven stops heating.
- Fitted with ± 1.7 m long power cable with earthed plug.

NEW



220283

220290

PIZZA OVEN COMPACT

- Chamber is heated by 2 efficient heating elements; one above and one below the chamber.

code	V	W	mm
220290	230	2000	580x560x(H)275

DOUBLE DECK PIZZA OVEN 3000W

- Chambers are heated by 3 efficient heating elements; one above, one below and one in between the two chambers.

code	V	W	mm
220283	230	3000	580x560x(H)435

Chamber bottom lined with chamotte stone



Doors open forwards



Timer can be set up to 120 min



PIZZA OVENS

- Stainless steel front panel and painted steel body. Insulation made of rock wool.
- Refractory bricks in the cooking chamber.
- Heating elements in the chamber (top and bottom).
- Separate thermostat for each heating element.

PIZZA OVEN BASIC

- Steel housing with a stainless steel front, insulated with rock wool.
- Analog control panel with individual controls for each heating element, two elements per oven chamber.
- Each oven chamber is fitted with refractory bricks, a thermometer and a light.
- Models with 2 chambers have full separate control panels for each oven chamber.



226674



226698



1 (ø45 cm) | **1+1** (ø45 cm) | **4** (ø32 cm) | **4+4** (ø32 cm) | **6+6** (ø35 cm)

model	BASIC 1/50 VETRO	BASIC 2/50 VETRO	BASIC 4	BASIC 44	BASIC XXL 66
code	226889	226896	226681	226698	226995
number of chambers	1	2	1	2	2
dimensions	915x621x(H)357 mm	915x621x(H)527 mm	975x814x(H)413* mm	975x814x(H)745* mm	1360x844x(H)745* mm
dimensions int.	620x500x(H)120 mm	2x 620x500x(H)120 mm	660x660x(H)140 mm	2x 660x660x(H)140 mm	2x1080x720x(H)140 mm
range	from 45°C to 455°C	from 45°C to 455°C	from 45°C to 455°C	from 45°C to 455°C	from 45°C to 455°C
power/voltage	4 kW/400 V	6 kW/400 V	4,7 kW/400 V	9,4 kW/400 V	18 kW/400 V
weight			75 kg	122 kg	176 kg
OVEN STAND					
code				227107	
dimensions				975x814x(H)860 mm	

ELECTRIC DOUGH ROLLERS

- Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough.
- Adjustable dough thickness from 1 to 5 mm
- Separate roller guards ensure easy and safe operation.

HDPE polyethylene | S.S. stainless steel

Watch the video



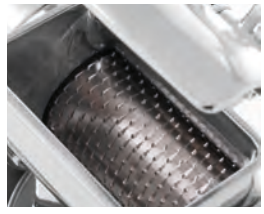
One set of rollers, electric foot pedal



code	226612	226629	226636
number of pairs of rollers	1	2	2
weight of the dough portion	0,21-0,70 kg	0,08-0,21 kg	0,21-0,70 kg
rolled dough disc diameter	ø260-450 mm	ø140-300 mm	ø260-400 mm
dimensions	650x345x(H)430 mm	475x375x(H)660 mm	585x435x(H)790 mm
power	250 W	250 W	250 W
voltage	230 V	230 V	230 V
weight	27 kg	28 kg	37 kg



226827



Stainless steel roller

CHEESE-GRATING MACHINE

- Capacity of 30 kilos per hour.
- Functional and practical, stable body.
- Despite its small size, the device offers high performance.
- Ideal for grating Parmesan cheese and other hard cheeses.
- Motor is protected against overloading.
- Provided with grated cheese container 1,3 L.
- Speed: 1400 RPM.
- Cylinder diameter Ø 110x60 mm.
- Weight 8 kg.

code	-	V	W	mm
226827	30 kg/h	230	380	280x250x(H)310

SPIRAL MIXERS

S.S. stainless steel 18/10 stainless steel

– Housing made of high-quality white lacquered stainless steel.
– Mixing bowl, lid and spiral made of 18/10 stainless steel.
– Integrated timer.
– Mobile thanks to 4 wheels, 2 of which are braked.



226209

Mobile thanks to 4 wheels, 2 of which are braked



With integrated timer.

226346

Removable bowl

SPIRAL MIXER WITH FIXED BOWL

code	mm	bowl capacity (l)	dough load (kg)	capacity (kg/h)	bowl dimensions (mm)	kg	V	W	kM
226315	290x590x(H)580	10	8	35	ø260x(H)200	40	230	370	0,5
226209	385x670x(H)725	22	17	56	ø360x(H)210	59	400	750	1,0
226308	435x750x(H)810	32	25	88	ø400x(H)260	82	400	1100	1,5

SPIRAL MIXER WITH REMOVABLE BOWL

code	mm	bowl capacity (l)	dough load (kg)	capacity (kg/h)	bowl dimensions (mm)	kg	V	W	kM
226339	380x600x(H)645	10	8	35	ø260x(H)200	56	230	370	0,5
226346	390x670x(H)735	22	17	56	ø360x(H)210	81	400	750	1,0
226353	435x750x(H)810	32	25	88	ø400x(H)260	95	400	1100	1,5





224830

Al aluminium S.S. stainless steel

PASTA MAKER

- Perfect for making fresh pasta (max. width: 140 mm).
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three aluminium alloy rollers/cutters: dough roller, tagliatelle cutter and fettuccine cutter.
- Includes a hand crank and a clamp for table mounting.

code	mm
224830	382x440x(H)340

S.S. stainless steel

PASTA MAKER ELECTRIC

- Perfect for making fresh pasta (max. width: 170 mm).
- Cover equipped with safety switch.
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three rollers/cutters: dough roller, tagliatelle cutter (6,25 mm) and fettuccine cutter (2 mm).
- The rollers and cutters are made of 430 stainless steel.

code	V	W	mm
224847	230	70	258x218x(H)232

Watch the video



224847

PIZZA DOUGH BOX

– Made of food-grade polypropylene, harmless to human health.
– It maintains freshness of dough and continuity of proofing process.
– Stackable – with or without lids.
– Dishwasher safe.

AMER★BOX

WHAT SHOULD AN IDEAL PIZZA DOUGH PROOFING BOX BE?

Airtight
One of the most key features to look out for is whether your dough proofing box is airtight. This prevents the dough from drying out during prolonged fermentation and makes the dough easier to form.

Environmentally friendly
The use of airtight, resealable boxes reduces the use of foil, traditionally used to cover the dough during proofing. Plastic boxes are durable and can last for many years.

Made of suitable material
Traditional Italian dough proofing boxes were made of wood, but modern plastic boxes provide several benefits. They are airtight and they improve the shape and structure of the dough balls. The right amount of time for the dough to proof creates the right structure which translates into comfortable work – the dough is easier and quicker to stretch. This is not possible with metal containers that interfere with the dough proofing process.

The plastic surface is also smooth, which prevents the dough balls from sticking and makes it easy to remove them from the box after proofing.



Stackable
During proofing and fermentation, we keep multiple balls of dough at the same time. Stackable boxes take up less space in the kitchen. Stacked boxes are also easier to handle due to their stability.

No rounded edges
Special pizza dough boxes make it easy to cut and pull the dough without misshaping it. GN containers, which are used in kitchens, have rounded edges, thus making it impossible to remove the dough balls without destroying their shape.



880906

PE polyethylene | stackable | food contact

KITCHEN LINE PIZZA DOUGH BOX

– Made of food-grade polyethylene, harmless to human health.
– It maintains freshness of dough and continuity of proofing process.
– Stackable – with or without lids.
– Lid sold separately (880968).
– Dishwasher safe

code	liters	mm int.	mm
880906	14	565x365x(H)70	600x400x(H)75
880913	18	565x365x(H)90	600x400x(H)95
880920	24	565x365x(H)125	600x400x(H)130
880968		lid	600x400

NEW



617151 617168 617182 617199 618103 617113 617120 617137

PIZZA SCOOP

Al aluminium | wash

- Lightweight and durable, made of anodized aluminium.
- Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm
617151		230x1200
617168	perforated	230x1200

PIZZA SCOOP

S.S. stainless steel

- Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm
617199	perforated	230x1200
617182		230x1200

NEW

PIZZA SCOOP, ROUND, PERFORATED

Al aluminium | wash

- Made of durable anodized aluminum resistant to wear, abrasion and corrosion.
- Two heat-resistant plastic handles (including one sliding handle) protect against heat.

code	mm
618103	230x1200

PIZZA SCOOP SQUARED

Al aluminium | wash

- Light and robust, made of anodised aluminium.

code	-	mm
617113		305x1320
617120		405x1320
617137	perforated	305x1320
617144	perforated	405x1320



523902

PP polypropylene | S.S. stainless steel

CAKE SERVER

- With polypropylene handle.

code	mm
523902	265x55


617144


617175

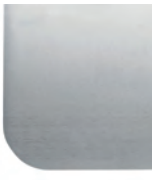

617861


617816


525593


525630











PIZZA SCOOP SQUARED

S.S. stainless steel

code	mm	
617175	305x1320	

PIZZA OVEN CLEANING BRUSH

- Copper brush.
- Aluminium handle.
- Steel scraper.

Al aluminium

code	mm	
525593	(L)1320	N

PIZZA SCOOP, SQUARED

- Long wooden handle.
- Heat resistant.

Al aluminium · wash

code	mm	
617816	305x1320	
618028	355x1320	N
617861	405x1320	

PIZZA OVEN CLEANING BRUSH

- Brush made of brass wire.
- Steel scraper.
- Removable wooden handle with a screw.

code	mm
525630	930x260

PP polypropylene · S.S. stainless steel

CAKE SCOOP/CUTTER

- Black polypropylene handle.
- Thanks to its sharpened edges it can be used as a knife.

code	mm
523957	300x75


523957



NEW

PIZZA SCOOP WITH SHORT HANDLE, SQUARED, PERFORMED

- Made of anodized aluminium, lightweight and durable.
- Thanks to the perforated surface, excess flour can be removed.
- Equipped with a short handle, perfect for small spaces.
- The silicone handle remains cool during use and protects against heat.

code	mm
618073	305x660
618066	305x560

NEW

PIZZA SCOOP WITH SHORT HANDLE, SQUARED, PERFORATED

- Made of durable anodized aluminum resistant to wear, abrasion and corrosion.
- Thanks to the perforated surface, excess flour can be removed.
- Equipped with a short handle, perfect for small spaces.
- The silicone handle remains cool during use and protects against heat.

code	mm
618080	305x560
618097	305x660

NEW

PIZZA SCOOP WITH SHORT HANDLE, SQUARED

- Equipped with a short wooden handle, perfect for small spaces.
- Heat resistant.

code	mm
618035	305x660
618042	355x710
618059	405x760


617724

PIZZA SCOOP, WOODEN

- Can be used when removing pizza from the oven and for serving.
- Made of durable wood, resistant to high temperatures.

code	mm
617724	535x305x(H)10

PIZZA PLATES SPECIALE

- Made of very durable porcelain, these plates are perfect for heavy use in professional catering establishments.
- The snow-white plates are available in sizes with the diameter of 28 and 33 cm and are complemented with elements in trendy colours; they go together perfectly and bring out the appearance of the dish, making it look even tastier.
- The decoration is protected by glaze, which makes the plates dishwasher and microwave safe.



774847

PIZZA PLATE SPECIALE

code	mm
774830	ø280
774847	ø330



774892

PIZZA PLATE SPECIALE DECORATED

code	mm
774892	ø330



774885

PIZZA PLATE SPECIALE GRANITE

code	mm
774885	ø330



774861

PIZZA PLATE SPECIALE YELLOW

code	packed per	mm
774861	6	ø330



774854

PIZZA PLATE SPECIALE GRAY

code	packed per	mm
774854	6	ø330



774878

PIZZA PLATE SPECIALE ORANGE

code	packed per	mm
774878	6	ø330



777855

PIZZA PLATE BLACKBOARD NAPOLI

code	packed per	mm
777855	6	ø330



wash



617069

PIZZA PAN

- Made of blue steel.
- Ideal for uniform pizza baking.
- Pan thickness: 0.75 mm
- Suitable for using in a wood-burning oven.

code	mm
617069	ø200x(H)25
617076	ø220x(H)25
617083	ø240x(H)25
617090	ø260x(H)25
617106	ø280x(H)25
617205	ø300x(H)25
617304	ø320x(H)25
617403	ø360x(H)25
617410	ø400x(H)25
617427	ø450x(H)38
617434	ø500x(H)38

Al aluminium

wash



617533

PIZZA SCREEN

- Ideal for uniform pizza baking.
- Made of aluminium.

code	mm
617502	ø230
617519	ø250
617526	ø280
617533	ø300
617540	ø330
617557	ø360
617458	ø380
617564	ø400
617465	ø430
617571	ø450
617472	ø480
617588	ø500
617595	ø600

Cr chrome plated



810361

PIZZA SCREEN/PAN RACK

- Holds up to 14 pizza screens or pans.

code	mm
810361	300x305x(H)680



505540



ø500 and 600 mm have a reinforced bottom

wash

PIZZA BOARD

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

code	mm
505540	ø300
505557	ø350
505564	ø400
505571	ø450
505588	ø500



505533

505526

PIZZA BOARD WITH HANDLE

- Made of compressed wood fibers.
- Resistant to temperature of up to 175 °C.
- The high pressure used during production makes the boards stronger than regular wood.
- Maintenance free (no need for oil or bleach).
- Handle with hole to hang the board.
- Darkens during use which gives it a natural look.

code	mm
505526	ø254x(H)6
505533	ø305x(H)6



PP polypropylene

LID SPACER FOR PIZZA'S - 500 PCS

- Height of the lid spacer: 35 mm.

code	packed per
709900	500



709900





S.S. stainless steel

617700

PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm
617700	(L)190



617731

Al aluminium

PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm
617731	(L)200



617007

18/0 stainless steel PP polypropylene

PIZZA SLICER

- Stainless steel knife blade, polypropylene handle.

code	ø	length (mm)
617007	ø100	(L)230

NEW



617014

PP polypropylene S.S. stainless steel

PIZZA SLICER

- Stainless steel knife blade, polypropylene handle.
- With HACCP color coding system, coloured clips are not removable after placing.

code	ø	length (mm)
617014	ø100	(L)230

NEW



709887



709870

PIZZA DELIVERY BAG 35 CM KITCHEN LINE

- Fits 4 pizza boxes of 35x35 cm.
- Made from durable and easy to clean polyester.
- Outside made from 600D polyester and the inside is made from 210D polyester.
- Pizza compartment is padded with 5 mm thick foam.
- Closed with velcro, easy to adjust.
- The large handle makes carrying comfortable.
- Fitted with top transparent pocket for bills.

code	mm
709887	360x360x(H)200

PIZZA DELIVERY BAG 45 CM KITCHEN LINE

- Fits 4 pizza boxes of 45x45 cm.
- Made from durable and easy to clean polyester.
- Outside made from 600D polyester and the inside is made from 210D polyester.
- Pizza compartment is padded with 5 mm thick foam.
- Closed with velcro, easy to adjust.
- The large handle makes carrying comfortable.
- Fitted with top transparent pocket for bills.

code	mm
709870	460x460x(H)210





709818

PIZZA DELIVERY BAG

- Tight shutter easy to adjust.
- Made of tough and easy to clean material.
- Top transparent pocket for bills.

code	capacity	mm
709825	4 boxes	360x360x(H)200
709818	4 boxes	460x460x(H)210

WATERPROOF COATING
The bag is made of a high-quality material that protects its contents against water and wind.
EASY DELIVERY EVEN WHEN IT RAINS OR SNOWS

HENDI

Al aluminium | PE polyethylene | PP polypropylene

UNIQUELY CAPACIOUS INTERIOR
The bag has a capacity of 72 litres, which means that you can deliver up to: 10 pizza boxes* or 8 salads* + 6 main courses* + 6 soups*
HIGH CAPACITY = HIGH PERFORMANCE = LOWER COST OF DELIVERY = HIGHER PROFIT
* standard delivery packaging was used for the measurement.



ADJUSTABLE THERMAL SHELF
A shelf that divides the compartment into two parts.
Select a place for salads, coleslaws.
Put hot dishes in a separate compartment.
COOL AT THE BOTTOM, HOT AT THE TOP

SEPARATORS
The thermal bag has 5 semicircular separators in the lower shell.
They provide thermal insulation of the container compartment from the ground and prevent the outer fabric from becoming worn out.
DON'T WORRY ABOUT PUTTING IT DOWN THE DISHES ARE SAFE



MULTIFUNCTIONAL CARRIER
Equipped with:
- Chest + belt tensioners
- Hooks for payment terminals/on the straps
- Comfort system – soft, ventilated cladding with light foam on the back and the harness
- Waterproof bill pocket

FUNCTIONALITY COMFORT "HANDS-FREE"

THREE-LAYER WALL WITH COMPARTMENT INSERT
Low temperature permeability thanks to the multi-layer system of walls where the PVC compartment insert plays an important role.
It stiffens the entire structure and provides effective thermal insulation.

THE THERMO INSTANT TECHNOLOGY KEEPS THE FOOD WARM FOR MORE THAN 1.5 HOURS

STRUCTURAL AND SUPPORT BELTS IN AUTOMOTIVE TECHNOLOGY
Polypropylene weave strips in the belt.
Durable, strong, with a great design that will last for years.
NO FRAYING OR UNRAVELLING

NEW

PIZZA & FOOD DELIVERY BACKPACK INSULATED

- Lightweight backpack with large, adjustable, padded shoulder straps and padded back section for comfort.
- Fitted with adjustable waist band for extra stability.
- Waterproof thanks to the use of durable 600D polyester.
- Large compartment with adjustable, velcro mounted shelve.
- Can hold up to 10 pizza-boxes.
- Compartment has two layers of insulation, PE foam and aluminium foil.
- One side of the backpack can be opened with a zipper for easy access.
- With large padded carrying handles on the top and a transparent card holder on the back.
- Reflector strip fitted on the outside for extra safety.

code	mm
709801	410x410x(H)490

PROFI LINE | 800 SERIES ARKTIC

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Self-closing lockable door(s) with comfortable curved door handle(s).
- Forced air cooling with auto-defrost, compressor placed above the chamber.
- 60 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 2/1.
- Digital display and electronic thermostat.
- Fitted with 4 wheels of which 2 are castor wheels.
- Climate class: 5.
- Coolant: R600a.

Watch the video

232118
232132



232125
232149



Chamber and outer housing made of stainless steel

SET OF 4 FEET FOR REFRIGERATED AND FREEZER CABINETS

- 4 stainless steel feet, adjustable up to 60 mm
- Diameter: 55 mm
- For Profi Line and Kitchen Line refrigerated and freezer cabinets

code
941072

	B A↑G	C A↑G	B A↑G	C A↑G
type	cooling, 1-door	freezing, 1-door	cooling, 2-door	freezing, 2-door
code	232118	232132	232125	232149
capacity	670 l	670 l	1300 l	1300 l
dimensions	730x805x(H)1940 mm	730x805x(H)1940 mm	1314x805x(H)1940 mm	1314x805x(H)1940 mm
chamber dimensions	610x635x(H)1540 mm	610x635x(H)1540 mm	1194x635x(H)1540 mm	1194x635x(H)1540 mm
range	0/8°C	-22/-17°C	0/8°C	-22/-17°C
coolant	R600a (110 g)	R290 (120 g)	R600a (140 g)	R290 (150 g)
energy class	B	C	B	C
shelves	4 x GN 2/1 (650x530 mm)*	4 x GN 2/1 (650x530 mm)*	4+4 x GN 2/1 (650x530 mm)*	4+4 x GN 2/1 (650x530 mm)*
average daily power consumption	1,26 kW	4,99 kW	2,01 kW	8,19 kW
power/voltage	220 W/230 V	600 W/230 V	350 W/230 V	980 W/230 V
weight	107 kg	115 kg	171 kg	177 kg

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

Fitted with wheels



Dynamic forced cooling



Self-closing, lockable door



- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Self-closing doors fitted with comfortable handles.
- Work surface fitted with a 40 mm high ridge at the back (except 233764).
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- 50 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable stainless-steel feet.
- Climate class: 5 (232040, 232057), 4 (232064, 232699).

Chamber and outer housing made of stainless steel



232040
232064



233764



232057
232699



232071

DRAWER WITH RAILS – 2-PIECE SET

code	mm
232071	300x545x(H)145

	A	B	C	A	C
type	cooling, 2-door	cooling, 4-door	freezing, 2-door	cooling, 3-door	freezing, 3-door
code	232040	233764	232064	232057	232699
capacity	280 l	280 l	280 l	420 l	420 l
dimensions	1360x700x(H)850 mm	1360x700x(H)850 mm	1360x700x(H)850 mm	1795x700x(H)850 mm	1795x700x(H)850 mm
chamber dimensions	822x570x(H)580 mm	822x570x(H)580 mm	822x570(H)580 mm	1257x570(H)580 mm	1257x570(H)580 mm
range	0/8°C	0/8°C	-22/-17°C	0/8°C	-22/-17°C
compressor	EMT65HLR power 1/4 KM	EMT65HLR power 1/4 KM	EGU130HLR power 1/2 KM	EGAS100HLR power 1/3 KM	NEK2140Z power 2/3 KM
coolant	R600a (120 g)	R600a (120 g)	R290 (140 g)	R290 (130 g)	R290 (140 g)
energy class	A	B	C	A	C
shelves	2+2 x GN 1/1*	4 szuflady	2+2 x GN 1/1*	2+2+2 x GN 1/1*	2+2+2 x GN 1/1*
average daily power consumption	1,34 kW	1,34 kW	3,97 kW	1,73 kW	5,09 kW
power/voltage	250 W/230 V	250 W/230 V	600 W/230 V	400 W/230 V	600 W/230 V
weight	95 kg	95 kg	95 kg	120 kg	120 kg

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

- Inner and outer housing are made of high-quality stainless steel
- Self-closing doors fitted with comfortable handles.
- Work surface fitted with a 40 mm high ridge at the back.
- Static refrigeration supported by internal fan, pollen filter.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 50 mm thick polyurethane foam insulation.
- With adjustable shelving.
- Digital display and electronic thermostat.
- With 4 adjustable stainless-steel feet.
- Climate class: 5 (233344, 233382), 4 (233351, 233399).
- Coolant: R600a (233344, 233382), R290 (233351, 233399).

Chamber and outer housing made of stainless steel



233344
233351



233382
233399

	B	C	B	C
type	cooling, 2-door	freezing, 2-door	cooling, 3-door	freezing, 3-door
code	233344	233351	233382	233399
capacity	166 l	166 l	291 l	291 l
dimensions	1200x600x(H)850 mm	1200x600x(H)850 mm	1800x600x(H)850 mm	1800x600x(H)850 mm
chamber dimensions	800x480x(H)580 mm	800x480x(H)580 mm	1400x480x(H)580 mm	1400x480x(H)580 mm
range	0/8°C	-22/-17°C	0/8°C	-22/-17°C
compressor	EMT65HLR power 1/4 KM	NE2134Z-263CA power 1/2 KM	FFI10HAK power 1/3 KM	NEK2140GZ-269GA power 1/2 KM
coolant	R600a (100 g)	R290 (90 g)	R600a (100 g)	R290 (90 g)
energy class	B	C	B	C
climate class	5	4	5	4
shelves	1+1 x 390x428 mm*	1+1 x 390x428 mm*	2x 430x428 mm + 1x 490x428 mm*	2x 430x428 mm + 1x 490x428 mm*
average daily power consumption	2,06 kW	4,5 kW	2,36 kW	5,48 kW
power/voltage	270 W/230 V	550 W/230 V	270 W/230 V	550 W/230 V
weight	74 kg	74 kg	100 kg	100 kg

* Maximum load capacity of the shelf approx. 15 kg (with evenly distributed load)

Electronic temperature controller



Forced air cooling



Shelve placing adjustable



KITCHEN LINE | 700 SERIES

- Inner and outer housing are made of high-quality stainless steel.
- Doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 35 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic feet.
- Auto-defrost with condensation evaporator.
- Climate class: SN-T.
- Coolant: R600a.

Chamber and outer housing made of stainless steel



232019



232026

type	cooling, 2-door	cooling, 3-door
code	232019	232026
capacity	300 l	380 l
dimensions	900x700x(H)880 mm	1365x700x(H)880 mm
chamber dimensions	830x595x(H)500 mm	1295x595x(H)500 mm
range	-2/8°C	-2/8°C
coolant	R600a	R600a
energy class	A	A
shelves	2 shelves (335x570 mm)	3 shelves (335x570 mm)
power/voltage	220 W/230 V	220 W/230 V
weight	70 kg	91 kg

Shelve placing adjustable



Comfortable handles



Electronic temperature controller



SALAD COUNTERS

- Inner and outer housing are made of high-quality stainless steel.
- Doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 35 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.



232781

Chamber and outer housing made of stainless steel



232798



232880





type	Two door salad counter with glass display	Three door salad counter with glass display	Two door salad counter with raised GN display
code	232781	232798	232880
	With stylish glass display, covers space for 2x GN 1/1 and 3x GN 1/6 containers (max. height 150 mm)	With stylish glass display, covers space for 4x GN 1/1 containers (max. height 150 mm)	With stainless steel lid which covers space for 5x GN 1/6 containers (max. height 150 mm) GN display dimensions: 900x265x(H)195 mm
capacity	300 l	380 l	300 l
dimensions	900x700x(H)1300 mm	1365x700x(H)1300 mm	900x700x(H)1055 mm
chamber dimensions	830x595x(H)500 mm	1295x595x(H)500 mm	830x595x(H)500 mm
range	-2/8°C	-2/8°C	-2/8°C
coolant	R600a	R600a	R600a
shelves	2 shelves (335x570 mm)	3 shelves (335x570 mm)	2 shelves (335x570 mm)
power/voltage	310 W/230 V	310 W/230 V	270 W/230 V
weight	80 kg	110 kg	100 kg

Shelve placing adjustable



Comfortable handles







232897

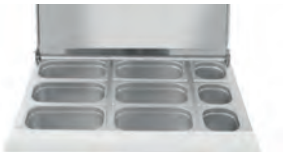


232804



232811







Three door salad counter with raised GN display	Two door salad counter	Three door salad counter
232897	232804	232811
With stainless steel lid which covers space for 8x GN 1/6 containers (max. height 150 mm) GN display dimensions: 1365x265x(H)195 mm.	With stainless steel lid which covers space for 2x GN 1/1 and 3x GN 1/6 containers (max. height 150 mm) Plastic work counter: 900x135x(H)20 mm	With stainless steel lid which covers space for 4x GN 1/1 containers (max. height 150 mm) Plastic work counter: 1365x135x(H)20 mm
380 l	300 l	380 l
1365x700x(H)1055 mm	900x700x(H)888 mm	1365x700x(H)888 mm
1295x595x(H)500 mm	830x595x(H)500 mm	1295x595x(H)500 mm
-2/8°C	-2/8°C	-2/8°C
R600a	R600a	R600a
3 shelves (335x570 mm)	2 shelves (335x570 mm)	3 shelves (335x570 mm)
310 W/230 V	310 W/230 V	310 W/230 V
105 kg	68 kg	87 kg

Electronic temperature controller







PIZZA COUNTERS

- Inner and outer housing are made of high-quality stainless steel, with granite worktop.
- Doors fitted with comfortable handles.
- Forced air cooling with auto defrost, compressor placed underneath the chamber.
- With adjustable shelving, fits containers up to GN 1/1.
- 35 mm thick polyurethane foam insulation.
- Spread load capacity of 15 kg each.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.



Chamber and outer housing made of stainless steel



232859



232873

type	two door pizza counter 300L	Three door pizza counter 380L
code	232859	232873
	With stainless steel cover around the GN space which fits 5x GN 1/6 containers (max. height 150 mm)	With glass cover around the GN space which fits 8x GN 1/6 containers (max. height 150 mm).
capacity	300 l	380 l
dimensions	900x700x(H)1100 mm	1365x700x(H)1120 mm
chamber dimensions	830x595x(H)500 mm	1295x595x(H)500 mm
range	-2/8°C	-2/8°C
coolant	R600a	R600a
shelves	2 shelves (335x570 mm)	3 shelves (335x570 mm)
power/voltage	310 W/230 V	220 W/230 V
weight	94 kg	180 kg

PIZZA COUNTERS

- Inner and outer housing are made of high-quality stainless steel, with granite worktop.
- Doors fitted with comfortable handles.
- Forced air cooling with auto defrost, compressor placed underneath the chamber.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.

Cooling top units on page **220**



232996

2-DOOR PIZZA COOLING TABLE WITH 7 DRAWERS, WITH GRANITE WORKTOP

- Equipped with 7 uncooled drawers of 400x620x(H)65 mm.
- Chamber dimensions: 1480x670x(H)570 mm.
- 60 mm thick polyurethane foam insulation.
- 2 shelves (600x400mm) included.
- Spread load capacity of 15 kg each.
- Energy label (counter only): A (A+++-G).
- Weight: 367 kg.

code	range	V	W	mm
232842	-2/8°C	230	250	2010x800x(H)875



232842



Chamber and outer housing made of stainless steel

THREE DOOR PIZZA COUNTER WITH COOLING DISPLAY 380+40L

- Chamber capacity: 254 l.
- Chamber dimensions: 1295x595x(H)475 mm.
- Includes 3 shelves 335x570 mm, maximum load capacity 15 kg (with evenly distributed load).
- Cooling top unit with static cooling.
- Cooling top unit for 6x GN 1/4, dimensions 1405x335x(H)435 mm.
- Climate class: table: 4, cooling top unit: 5.
- Refrigerant: R600a (70 g + 40 g).
- Average daily electricity consumption: 1.6 kW (table), 1.55 kW (top unit).
- Self-closing door.
- Energy label (counter only): A (A+++-G).
- Weight: 193+41 kg.

code	range	V	W	mm
232033	-2/8°C	230	400	1365x700x(H)1012



232033

REFRIGERATED COUNTERTOP SERVER

- Inner and outer casing made of high-grade stainless steel
- Static cooling – cooled bottom of the inner basin
- EMBRACO refrigeration unit
- Insulation thickness: 40 mm (material: C5H10)
- Digital display, electronic thermostat
- Climate class: 5
- Refrigerant: R600a (40 g)
- Average daily electricity consumption: 1.55 kW
- Temperature range: 0/8°C
- Compressor: EMT45HLR with 1/5 hp
- Automatic defrosting
- Smooth operation in ambient temperature of up to 32°C and relative humidity up to 60%
- 4 plastic feet



232965 **4x GN 1/3**



232903 **5x GN 1/4**



232972 **6x GN 1/3**



232910 **7x GN 1/4**



232989 **7x GN 1/3**



232927 **8x GN 1/4**



232996 **9x GN 1/3**

REFRIGERATED COUNTERTOP SERVER GN 1/4 ARKTIC

- With hardened glass display.
- Fits GN 1/4 containers with a max height of 150 mm.

code	-	V	W	mm
232903	5x GN 1/4	230	180	1205x335x(H)430
232910	7x GN 1/4	230	180	1505x335x(H)430
232927	8x GN 1/4	230	180	1805x335x(H)430

REFRIGERATED COUNTERTOP SERVER GN 1/3 ARKTIC

- With hardened glass display.
- Fits GN 1/3 containers with a max height of 150 mm.

code	-	V	W	mm
232965	4x GN 1/3	230	180	1205x395x(H)430
232972	6x GN 1/3	230	180	1405x395x(H)430
232989	7x GN 1/3	230	180	1605x395x(H)430
232996	9x GN 1/3	230	180	2006x395x(H)430

REFRIGERATED COUNTERTOP SERVER GN 1/3 ARKTIC

- With stainless steel lid.
- Fits GN 1/3 containers with a max height of 150 mm.

code	-	V	W	mm
233948	4x GN1/3	230	180	1205x395x(H)290
233955	6x GN1/3	230	180	1405x395x(H)290
233979	7x GN1/3	230	180	1605x395x(H)290
233986	8x GN1/3	230	180	1805x395x(H)290
233993	9x GN1/3	230	180	2005x395x(H)290

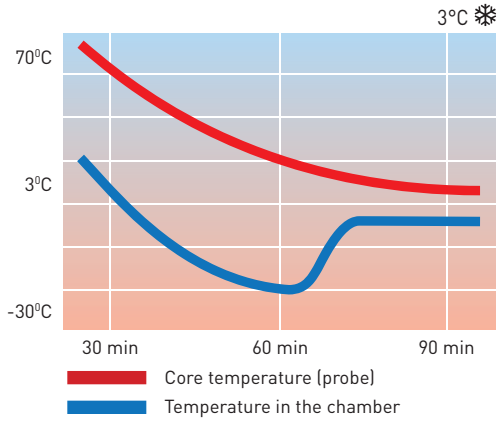


233948

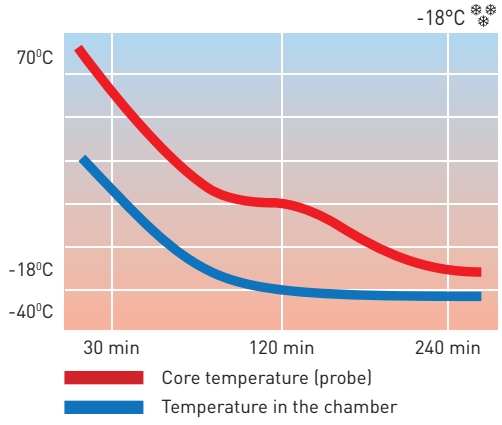
BLAST CHILLERS

- Enables quick chilling or freezing of prepared dishes.
- Chilling from 70°C to 3°C (90 mins), from 70° C to -18°C (240 mins) or within a pre-set time (without indicating the target temperature).
- Outer housing and inner chamber made of high-quality stainless steel.
- Inner chamber with rounded corners for easier cleaning.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 60 mm thick polyurethane foam insulation.
- Removable top cover.
- Self-closing door with magnetic gasket.
- Digital temperature controller and display.
- Probe included.
- Fitted with 4 adjustable stainless steel feet.
- Climate class: SN-T Coolant: R404a/R507.

Blast chilling from +90°C to +3°C
This process helps lower the food temperature to safe +3°C in a suitably short time, in line with HACCP standards.
The adequate chilling speed helps reduce bacteria growth in the range from +65°C to +10°C.
Blast chilling helps retain the quality, colour and smells of food and extends the storage period.



Blast freezing from +90°C to -18°C
Powerful chilling system and blowing air of -40°C into the chamber makes the core temperature of food quickly drop to -18°C.
It prevents large ice crystals from occurring, which damage the internal structure of food.
Blast freezing results in a large number of small crystals which preserves the original properties of food: flavour, colour, texture and nutrients, and helps extends the storage period.





232163 232170 232187

code	chamber capacity	tray support spacing (mm)	output at chilling to +3°C (kg/cycle)	output at freezing to -18°C (kg/cycle)	V	W	inside dimensions of the chamber (mm)	mm	kg
232163	3× GN 1/1 or 3× 600×400	70	14	11	230	1150	610×410×(H)280	750×740×(H)750	50
232170	5× GN 1/1 or 5× 600×400	70	20	15	230	1420	610×410×(H)410	750×740×(H)880	71
232194	7× GN 1/1 or 7× 600×400	105	25	20	230	1490	610×410×(H)760	750×740×(H)1290	90
232187	10× GN 1/1 or 10× 600×400	70	25	20	230	1490	610×410×(H)760	750×740×(H)1290	90

Compatible containers: 807019, 802038, 802045, see page **95**



233689



COUNTERTOP FREEZER DISPLAY 77L

- Intended for presentation and serving up to 4 hours.
- Not intended for long term storage of frozen produce.
- Body made of high-quality stainless steel, fitted with triple glazed cover with easy opening system.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 8x GN 1/6 GN containers or 4x GN 1/3 containers, fit 150 mm high containers; GN not included.
- With 4 adjustable stainless steel feet.
- Digital temperature controller and display.
- Refrigerant: R290.
- Climate class: 4
- Energielabel: E (A-G).

code	range	V	W	mm
233689	-24/-20°C	230	220	805x666x(H)305



233672



Watch the video

COUNTERTOP SALAD DISPLAY 67L, ARKTIC

- Body made of high-quality stainless steel, fitted with curved glass cover with easy opening system.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 8x GN 1/6 GN containers or 4x GN 1/3 containers, fit 150 mm high containers; GN not included.
- With 4 adjustable stainless steel feet.
- Digital temperature controller and display.
- Refrigerant: R600a.
- Climate class: 4
- Energy label: C (A-G).

code	range	V	W	mm
233672	0/3°C	230	105	767x612x(H)328

Possibility to place a graphic

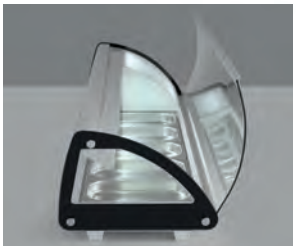


233757

SUSHI DISPLAY 5X GN 1/3 ARKTIC

- White coated stainless steel housing, fitted with double glazing and curved glass cover.
- Accessible through two sliding doors at the back or via the curved glass cover.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 5x GN 1/3 - (H) max. 40 mm trays.
- Fitted with LED lighting and evaporator at the top.
- Digital temperature controller and display.
- Refrigerant: R600a.
- Climate class: 3

code	range	V	W	mm
233757	3/7°C	230	160	1307x450x(H)330





CAKE DISPLAYS

Counter top model



233702



233719

COUNTERTOP DISPLAY FRIDGE

- Housing made of stainless steel fitted with curved glass front cover and glass side panels.
- Accessible through two sliding glass doors at the back.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 2 chrome plated shelves included.
- Bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Temperature range: 2 to 6°C.
- Climate class: 4
- Refrigerant: R600a.
- Energy label: B (A-G).

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

Watch the video

Forced air cooling



Digital display

REFRIGERATED DISPLAY CABINETS

- Housing made of coated stainless steel fitted with double glazing.
- Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Air duct outside of the glass blows air over the glass to remove and prevent condensation.
- Durable PVC coated shelves, adjustable in height.
- With bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Climate class: 4

Watch the video



233610



233627



233634

REFRIGERATED DISPLAY CABINET, 58 L, ARKTIC

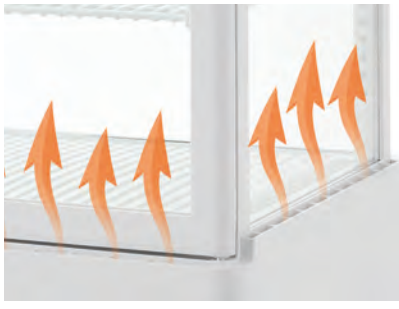
– With 2 shelves.

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

REFRIGERATED DISPLAY CABINET, 68 L, ARKTIC

– With 3 shelves.

code		-	V	W	mm
233634	☐	white	230	170	452x406x(H)891
233238	■	black	230	170	452x406x(H)891



Air duct outside glass to remove and prevent condensation



Double glazing and easy opening door



Digital controller



Adjustable feet



Internal lighting in the ceiling



LED lights



233641



233658



233665

REFRIGERATED DISPLAY CABINET, 78 L

– With 3 shelves.

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

REFRIGERATED DISPLAY CABINET, 98 L, ARKTIC

– With 4 shelves.

code		-	V	W	mm
233665	☐	white	230	210	452x406x(H)1116
233269	■	black	230	210	452x406x(H)1116

REFRIGERATED DISPLAY CABINET, 270 L

– With 5 shelves.
Frame made of ABS+PVC plastic with double glazing.
Chiller housing made of ABS.
Durable, adjustable steel shelves, PVC coated.
Interior lighting at the top.
Temperature range: 2/8°C.
Climatic class: 4.
Refrigerant: R290.

code		-	V	W	mm
233696	☐	white	230	290	556x526x(H)1913
233290	■	black	230	290	556x526x(H)1913



4 wheels, 2 with brakes
(233696, 233290)



Double glazing and easy
opening curved door



233696



233825



233832



233276

ROUND CAKE DISPLAY 100L, ARKTIC

- Housing made of stainless steel fitted with tempered double glazing.
- Accessible through self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 3 adjustable glass shelves.
- Bright LED lighting on 2 sides.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 2/6°C.
- Climate class: 6
- Refrigerant: R600a.
- Energy label: C (A-G).

code	liters	V	W	mm
233825	100	230	210	ø480x(H)1030

ROUND CAKE DISPLAY 360L, ARKTIC

- Housing made of stainless steel fitted with tempered double glazing.
- Accessible through self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 4 adjustable glass shelves.
- Bright LED lighting on 2 sides.
- Fitted with 5 castors of which 2 has a brake.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 2/6°C.
- Climate class: 4 Refrigerant: R290.
- Average daily electricity consumption: 7,23 kWh.
- Energy label: C (A-G).

code	liters	V	W	mm
233832	360	230	460	ø680x(H)1750

REFRIGERATED DISPLAY CABINETS

- Housing made of stainless steel fitted with triple glazing.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 3 adjustable chrome plated shelves.
- Bright LED lighting in the 4 posts.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 2/6°C.
- Climate class: 4.
- Refrigerant: R290.
- Energy label: C (A-G).

code	liters	V	W	mm
233276	400	230	495	650x650x(H)1908



233306



233337

REFRIGERATED DISPLAY CABINETS WITH 3 SLANTED SHELVES ARKTIC

- Fitted with 3 adjustable slightly slanted glass shelves.
- Temperature range: 2/6°C.
- Refrigerant: R290.
- Energy label: C (A-G).

code	liters	V	W	mm
233306	300	230	480	650x805x(H)1445
233443	500	230	490	900x805x(H)1445
233320	650	230	490	1200x805x(H)1445

REFRIGERATED DISPLAY CABINETS WITH 2 SHELVES

- Fitted with 2 adjustable glass shelves.
- Refrigerant: R290.
- Energy label: C (A-G).

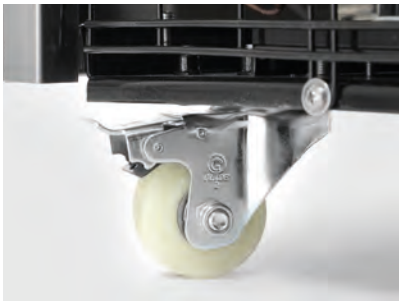
code	liters	V	W	mm
233337	300	230	480	915x675x(H)1210
233450	410	230	490	1215x675x(H)1210
233375	510	230	490	1515x675x(H)1210
233467	610	230	500	1815x675x(H)1210



LED lights



Electronic temperature controller



4 spinning wheels

BACK BAR REFRIGERATORS

- Powder coated housing, embossed aluminium chamber, plastic lockable door(s) with toughened glass.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Chamber fitted with LED lighting.
- Digital display and temperature control.
- Fitted with 4 adjustable non-slip feet.
- Refrigerant: R600a.

Al aluminium | Cr chrome plated







	1-door	2-door	Double sliding door
code	233900	235829	233917
capacity	93 L	180 L	197 L
dimensions	500x500x(H)900 mm	900x500x(H)900 mm	900x500x(H)900 mm
shelves	2 chrome plated	4 chrome plated	4 chrome plated
range	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a
energy class	D	D	E
power/voltage	130 W/230 V	160 W/230 V	220 W/230 V







	Triple sliding door	1-door	2-door
code	235836	233924	233931
capacity	303 L	287 L	448 L
dimensions	1335x500x(H)900 mm	600x515x(H)1820 mm	900x515x(H)1820 mm
shelves	6 chrome plated	5 chrome plated	10 chrome plated
range	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a
energy class	E	E	E
power/voltage	215 W/230 V	240 W/230 V	300 W/230 V

DISPLAY REFRIGERATORS WITH LIGHTBOX

- Made of stainless steel, aluminium and polypropylene.
- Doors fitted with triple glazing of which one layer is tempered.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- With LED lighting in the chamber and in the lightbox.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.
- Climate class: N-ST.



233788



233795

	1-door	2-door
code	233788	233795
capacity	313 L	618 L
dimensions	620x669x(H)1965 mm	1120x595x(H)1965 mm
shelves	4 adjustable PVC coated shelves	8 adjustable PVC coated shelves
shelf dimensions	498×442×(H)26 mm	442×498×(H)26 mm
range	2/10°C	2/10°C
coolant	R600a	R290
energy class	E	F
power/voltage	300 W/230 V	400 W/230 V

LED lighting in the lightbox.



LED lighting in the chamber.

Adjustable PVC coated shelves



Fitted with 4 castors of which 2 have brakes.









WINE COOLERS, DUAL ZONE

NEW

Arktic REFRIGERATION SINCE 1952

S.S. stainless steel

- Two cooling zones with the possibility to set different temperatures in each of them.
- Black powder-coated housing, frameless tempered glass door with stylish stainless steel handle.
- Static cooling supported with a fan, automatic defrosting, chiller located at the back of the cooler.
- LED light at the top of the chamber.
- Digital display and electronic thermostat.
- Temperature displayed in degrees Celsius, possibility to switch to Fahrenheit.
- 4 adjustable non-slip feet.
- Climatic class: N-ST.
- Refrigerant: R600a.

THE IDEAL TEMPERATURE OF SPECIFIC WINES (FROM REDS TO WHITES):

Temperature	Types of wine
18°C	Bordeaux, Cabernet Sauvignon, Shiraz
16°C	Rioja, Pinot Noir
15°C	Chianti, Zinfandel
14°C	Chinon, Porto, Madeira
10°C	Chardonnay, Sauternes
9°C	Sauvignon Blanc
6°C	Champagne Non Vintage, Prosecco, Cava, Asti



code	237588	237557	237564	237595
capacity	133 L max 46 bottles of wine	232 L max 72 bottles of wine	387 L max 135 bottles of wine	447 L max 160 bottles of wine
dimensions	595x588x(H)820 mm	595x605x(H)1225 mm	595x680x(H)1625 mm	595x685x(H)1795 mm
shelves	5 wooden	9 wooden	13 wooden	15 wooden
range	5/22°C	5/22°C	5/22°C	5/22°C
coolant	R600a	R600a	R600a	R600a
energy class	G	G	G	G
climatic class	N-ST	N-ST	N-ST	N-ST
power/voltage	90 W/230 V	110 W/230 V	130 W/230 V	150 W/230 V



233412

D A↑G

COUNTERTOP DISPLAY FREEZER 90L

PP polypropylene

- Inner housing made of High Impact Polystyrene (HIPS) and Polypropylene.
- Outer housing made of painted steel.
- Lockable door is fitted with triple glazing and heating element to prevent fogging up.
- Forced air cooling, compressor placed underneath the chamber.
- Fitted with 3 adjustable PVC coated shelves.
- With LED lighting at the top of the freezer.
- Digital temperature controller and display, with defrost button.
- Climate class: 4.
- Refrigerant: R290.
- Adjustable feets.
- Energy label: D (A-G).

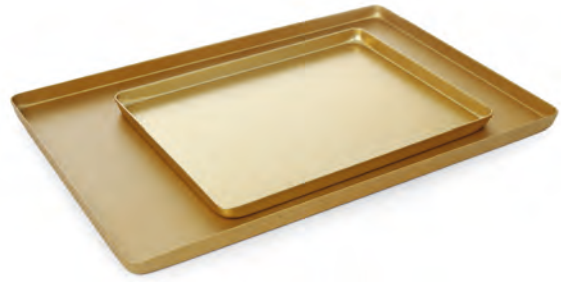
code	range	V	W	mm
233412	-18/-14°C	230	230	620x575x(H)712

DISPLAY TRAYS ALUMINIUM



CONFECTIONERY DISPLAY TRAY

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



CONFECTIONERY DISPLAY TRAY

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

DISPLAY TRAYS MELAMINE



568200

MEAT TRAY
– Black melamine.

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



568507

MEAT TRAY
– Black melamine.

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



568804

MEAT TRAY
– Black melamine.

code	mm
568804	280x210x(H)60



569108

DISPLAY TRAY
– Black melamine.

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

DISPLAY TRAYS STAINLESS STEEL



407202

DISPLAY TRAY
– With feet.

code	mm
407202	240x170



407400

DISPLAY TRAY
– Not suitable for high temperatures

code	mm
407400	345x245



408308

DISPLAY TRAY

code	mm
408308	310x230



508206

MEAT TRAY

code	mm
508107	260x200x(H)48
508206	310x240x(H)48



429419

BREADROLL DISPENSER
– For 7 rolls.

code	mm
429419	475x105x(H)60



429457

TACO HOLDER

code	-	mm
429440	2 slots	135x115x(H)50
429457	4 slots	225x115x(H)50

S.S. stainless steel | user assembly

200 kg weight

15x GN 1/1

15x 600x400

7x GN 1/1



810668

810613

810651

CLEARING TROLLEY - 7 X GN 1/1

- Designed to fit GN 1/1 Trays/containers - interspaced at 80 mm.
- With working surface.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- GN 1/1 - 530x325.
- Permissible load of the trolley 200 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm
810668	380x550x(H)925

CLEARING TROLLEY - 15 X GN 1/1

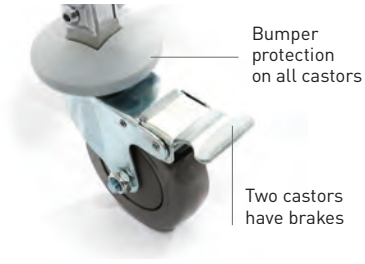
- GN 1/1 with 15 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 200 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm
810613	615x450x(H)1695

CLEARING TROLLEY – 15X 600X400

- 600x400 mm 15 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 200 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm
810651	690x515x(H)1695







30x GN 1/1



810576

NEW

DOUBLE TROLLEY - 30 X GN 1/1

- GN 1/1 with 30 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.

code	mm
810576	740x550x(H)1730

15x GN 1/1



810606



In order to save space during storage trolleys can be pushed into one another

CLEARING TROLLEY COMPACT STORAGE - 15 X GN 1/1

- In order to save space during storage trolleys can be pushed into one another.
- GN 1/1 with 15 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.

code	mm
810606	380x550x(H)1700

12x GN 1/1



810569

NEW

DOUBLE MOBILE TROLLEY - 12 X GN 1/1

- GN 1/1 with 12 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 200 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm
810569	740x550x(H)940



810002

810101

SERVING TROLLEY

- Made of stainless steel.
- Fitted with 2 shelves and sound insulation material underneath.
- Maximum load per shelve 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 550 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm
810002	910x590x(H)950

SERVING TROLLEY

- Made of stainless steel.
- 3 shelves with noise reducing material underneath.
- Maximum load per shelve 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 295 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm
810101	910x590x(H)950

NEW



811320

SERVING TROLLEY MATT BLACK

- Made of stainless steel with a matt black finish.
- 3 shelves with noise reducing material underneath.
- Maximum load per shelve 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 295 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm
811320	910x590x(H)950



810224

SERVING TROLLEY HEAVY DUTY

- Made of stainless steel, welded for extra strength.
- Fitted with 3 shelves.
- Maximum load per shelve 80 kg.
- Fitted 4 castors, of which 2 with brakes.

code	mm
810224	800x500x(H)850



810118







810125

SERVING TROLLEY WITH 4 SHELVES

- Made of stainless steel.
- Fitted with 4 shelves.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Flatpack delivery.

code	mm
810118	910x590x(H)1260

SERVING TROLLEY WITH 5 SHELVES

- Made of stainless steel.
- Fitted with 5 shelves.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Flatpack delivery.

code	mm
810125	910x590x(H)1560

3-SHELF POLYPROPYLENE SERVICE CART

- Can be used as a mobile tool, suitable for storing.
- Moves smoothly over uneven surfaces, in elevators or walkways.
- Top shelf placed at an ergonomic height for greater comfort.
- Shelf spacing: 340 mm.
- Maximum load per shelf (provided that the load is distributed evenly): 50 kg.
- Fitted with 4 swivel castors with corner protection, 2 with brakes.
- Rounded corners.

code	mm
810200	800x410x(H)950



810200

PLATE TROLLEY

PE polyethylene

- Assures safe transport of tableware.
- Mobile polyethylene guards make it possible to load plates of various sizes.
- Extremely robust design made of polyethylene protects the tableware from chipping or breaking.
- Number of plates stacks: 6.
- Number of plates per stack: 50.
- Wheels resistant to uneven ground, non-marking even at full load.
- Two castor wheels with brakes Ø 10 mm, large wheels Ø 20 mm.
- Shock and impact resistant.
- Vinyl cover to meet strict sanitary standards included.
- Plates diameter from Ø 170 to Ø 330 mm.

code	mm
877906	930x720x(H)785



877906



Includes vinyl cover with every caddy for sanitary storage



up to 50 plates in one stack



front wheels with brakes

Examples of sets



4 columns - plates of ø230-335mm



6 columns - plates of ø118-230 mm



4 columns - plates of ø115 mm
2 columns - plates of ø140 mm
2 columns - plates of ø230 mm



5 columns - plates of ø128 mm
2 columns - plates of ø231 mm



5 columns - plates of ø102 mm
2 columns - plates of ø334 mm





871102

CUTLERY BASKET

PE polyethylene

- 8 sections with handle.

code	mm
871102	425x205x(H)150



552001

TOTE BOX

PP polypropylene

- Grey, with handles.

code	mm
552001	555x410x(H)130



871300

CUTLERY BASKET

PP polypropylene

code	mm
871300	110x110x(H)140



871324

CUTLERY BASKET

PP polypropylene

code	mm
871324	125x84x(H)135

AMER★BOX



MAX. 110 l



877883

HDPE polyethylene | food contact

INSULATED ICE CONTAINER - 110 L

- Ideal to transport ice cubes or flakes over long distances.
- Robust polyethylene housing resistant to shocks and impact.
- Thick foam insulation to keep ice temperature as long as possible.
- Inner walls resistant to scratches and stains.
- Sliding, sealed lid allowing easy scooping of ice.
- Ergonomic grip integrated with housing.
- Two large wheels resistant to uneven ground and two smaller castor wheels with brake.
- Profiled drain for melted ice in chamber, with tap.
- Delivered ready-to-use, does not require assembly.
- 4 wheels, 2 with brakes (large Ø 20 mm, small Ø 10 mm).
- Tap, scoop and drip tray included.

code	liters	mm
877883	110	585x800x(H)745



drip tray



2 torsion wheels with brakes



tap



scoop

MAX. 98 l

PC polycarbonate | PP polypropylene | food contact

INGREDIENT TROLLEY

- Useful in any large kitchen to store, transport and quick measure of quantities of dry food such as: flour, sugar, salt, groats, rice.
- One-piece, solid and sturdy polyethylene structure.
- Rounded corners and smooth inner walls are ideal for easy cleaning.
- Guides located in the upper, inner part of the trolley permit the comfortable fitting of the scoop.
- Transparent polycarbonate lid for easy identification or product type and quantity.
- Four wide, rubber wheels Ø 75 mm, including two castor wheels with brakes for easier transport.
- Ergonomic height of 71 cm ideal to put under a worktable.

code	liters	mm
877913	81	333x743x(H)711
877920	98	394x755x(H)735



877920





scoop

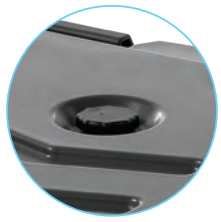


transparent cover



four torsional wheels





4 latches

vent cup



AMER★BOX

HDPE polyethylene | stackable

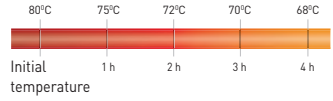
INSULATED CATERING CONTAINER GN 1/1, TOP-LOADED

- Made of HDPE polyethylene.
- Double walls filled with high quality polyurethane foam assure perfect insulation and long holding of food temperature.
- Tight lid with 4 clamps made of tough nylon.

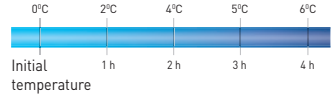
code	mm int.	mm
877852	530x325x(H)200	630x460x(H)305

Temperature retention

hot



cold



Example of sets



1x GN 1/1 | 2x GN 1/2 | 2x GN 1/4 + 1x GN 1/2 | 1x GN 2/3 + 1x GN 1/3 | 3x GN 1/3 | 4x GN 1/4 | 2x GN 1/6 + 2x GN 1/3 | 6x GN 1/6

INSULATED BEVERAGE DISPENSER WITH TAP

LDPE polyethylene | stackable

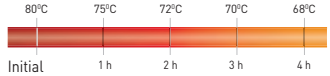
- Ideal for storage, transport and serving of hot and cold drinks.
- Robust LDPE polyethylene housing.
- Good polyurethane foam insulation.
- 4 heavy duty clamps, 25 mm wide, at either side of the jug, for easy and quick opening and closing.
- Comfortable transport grips.
- Tap distance from the floor: 95 mm.
- Recessed tap - protection against transport damage.
- Delivered with stickers for quick identification of drinks.
- Vent for easier lid opening.
- Shock and impact resistant.
- Rounded chamber with grooves leading to the tap.



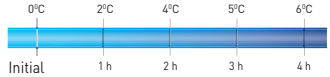
877869

Temperature retention

hot



cold





877876

code	liters	mm
877869	9.4	230x420x(H)470
877876	18	230x420x(H)620

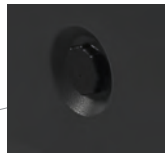
AMER★BOX



877821



2 wheels
with brakes



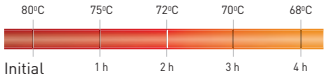
vent cup



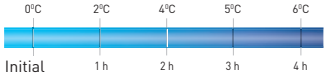
Door with seal.

Temperature retention

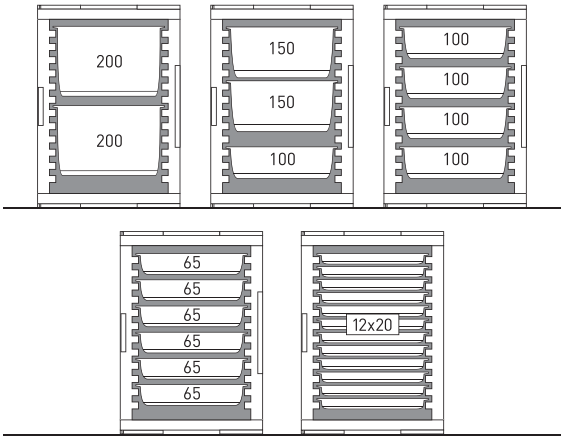
hot



cold



Examples of sets



THERMO CATERING CONTAINER 2X GN 1/1 200

- Double-walled insulated polyethylene LDPE - impact resistant hard polyethylene.
- Keeps hot and cold.
- With 2 sturdy carrying handles.
- Press-formed guides fitted in chamber housing.
- Inside dimensions: 335x533x(H)590 mm.
- Suitable for 1/1 Gastronorm trays:
  12 GN trays - 10 mm deep.
  6 GN trays - 65 mm deep.
  4 GN trays - 100 mm deep.
  3 GN trays - 150 mm deep.
  2 GN trays - 200 mm deep.

code	mm int.	mm
877814	335x533x(H)590	477x680x(H)620

belt included



TROLLEY FOR THERMO CONTAINER

code	mm
877821	530x710x(H)230

5x GN 1/1



707661

THERMO CATERING BOX

- Ultra-lightweight, durable container with perfectly sealable opening.
- Removable door – even if the boxes are stacked With 5 grooves spaced 65 mm apart to slide in containers, fits GN1/1 containers.
- The high stacking ledges with locking profile ensures stable stacking without sliding.
- Fits perfectly on Euro pallets – four boxes per layer

code	liters	mm int.	mm
707661	66	535x310x(H)400	600x400x(H)490

Examples of sets



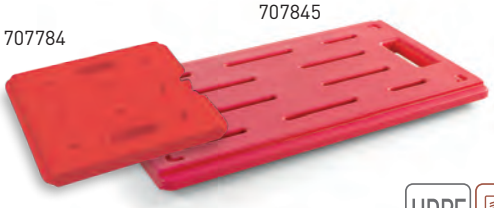


Fits perfectly on Euro pallets
– four boxes per layer.



707784

707845



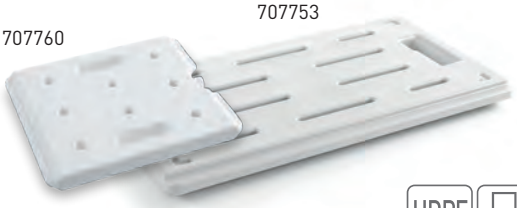
HEATING ELEMENT

- Can be heated up to 90°C.
- To heat the element, place it on a stainless steel tray or in a container and place in a convection oven, max 90°C for max. 40 minutes.

code	GN	mm
707784	GN 1/2	320x265x(H)30
707845	GN 1/1	530x325x(H)30

707760

707753



FREEZING ELEMENT

- For use in thermoboxes, keeps the temperature between -12 to -10°C for 3 to 4 hours thanks to the eutectic plate.
- Before use: freeze at -18°C for 24 hours or until frozen solid.
- To check if ready, shake the element and when you feel and hear nothing moving inside it's ready.

code	GN	mm
707760	GN 1/2	320x265x(H)30
707753	GN 1/1	530x325x(H)30

PP polypropylene | stackable

THERMO CATERING BOX

- Ultra-lightweight, durable container with perfectly sealable opening.
- Suitable for Gastronorm 1/1 containers.
- With 8 grooves spaced 61 mm apart to slide in GN containers.
- The high stacking ledges with locking profile ensures stable stacking without sliding.

code	liters	mm int.	mm
707999	100	550x335x(H)545	635x465x(H)660



707999



Examples of sets





707777

707821



HDPE polyethylene

COOLING ELEMENT

- For use in thermoboxes, keeps the temperature between 0 to 4°C for 3 to 4 hours thanks to the eutectic plate.
- Before use: freeze at -18°C for 24 hours or until frozen solid.
- To check if ready, shake the element and when you feel and hear nothing moving inside it's ready.

code	GN	mm
707777	GN 1/2	320x265x(H)30
707821	GN 1/1	530x325x(H)30



209509

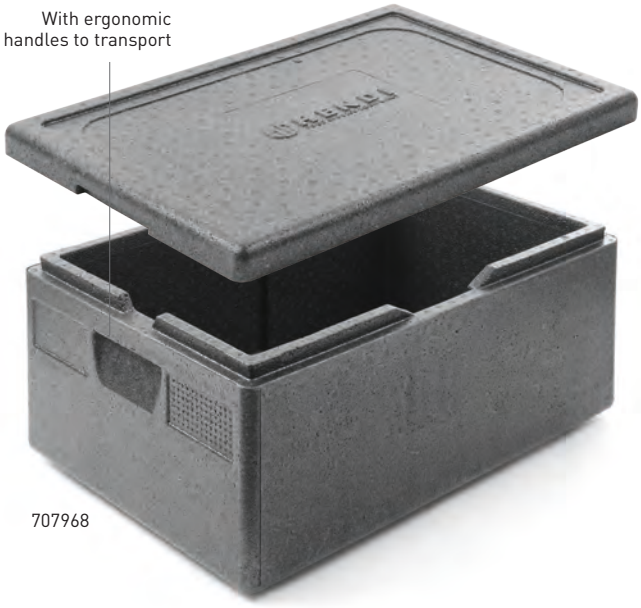
HOT TRAY

Al aluminium

- GN 1/1 - aluminium.
- On insulated base.
- Automatically heats itself to 95°C.
- Can be used in combination with Thermobox Kitchen Line GN 1/1 and bigger (707906, 707968, 707951, 707944)

code	V	W	mm
209509	230	190	530x325x(H)30

With ergonomic handles to transport



707968



707975

PP polypropylene

stackable

THERMOBOX PROFI LINE

- Perfect for transport of hot or cold products.
- The shaped foam polypropylene (EPP) containers offer high insulation levels.
- Withstands temperatures ranging from -20°C to +110°C.
- With recessed handles at the side.

code	liters	mm int.	mm
707975	21	350x350x(H)175	410x410x(H)240
707906	40	538x338x(H)234	600x400x(H)285
707968	46	538x338x(H)257	600x400x(H)320
707951	53	625x425x(H)200	685x485x(H)260
707944	80	625x425x(H)300	685x485x(H)360



707814

COOLING ADAPTOR EPP GN 1/1

- Place this adaptor with cooling element on top of your Thermobox Kitchen Line GN 1/1 and keep the goods cold for extra long periods of time.
- Supplied without cooling element.
- Fits on top of 707906 and 707968.

code	mm
707814	600x400x(H)85



707982

Extremely smooth internal surface

THERMOBOX PROFI LINE

- Perfect for transport of hot or cold products.
- The special heat-sealed inner lining provides reinforcement, facilitates easy cleaning and substantially improves the useful life.
- The thermobox is suitable for containers sizes up to Gastronorm 1/1.
- Expanded polypropylene (EPP) boxes have a sealed structure which provides exceptional insulation, up to 50% better than other Hendi thermoboxes.
- Temperature resistant from -20°C up to 110°C.
- Practical integrated handles allow for comfortable carrying.
- The thermoboxes are stackable both with and without lids.

code	liters	mm int.	mm
707982	39	538x338x(H)217	674x400x(H)287



Very resistant and springy frame



With ergonomic handles to transport



Dedicated dimple for easy opening

The same diameters make them easier to stack and transport



6 latches – ideal for transporting liquid meals



710203

Flexible material protects the container and the floor against damage

Ergonomic handles



Air valve



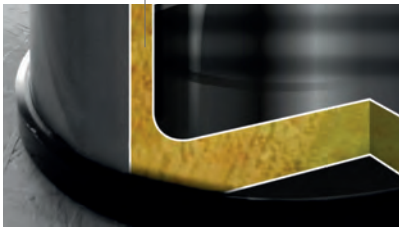
Double lid secured with a seal and equipped with 6 latches



PROFI LINE INSULATED PORTABLE CONTAINER

- Designed for catering establishments to keep food and drinks warm during transport.
- The space between the walls is filled with a special insulating material, which ensures that the temperature is maintained for 6 to 8 hours.
- Housing and lid made of AISI 430 steel, satin finish, thickness: 0.8 mm.
- The interior and lid of the container made of AISI 304 steel, thickness: 0.8 mm.
- Container interior made of high gloss polished steel, satin finished lid interior.
- Two ergonomic handles, each fixed with nine seals for safe handling.
- Insulated lid with handle and large vent valve for easy opening.
- Thick silicone seal, removable – hygienic.
- Lid with 6 snap fasteners.
- Container bottom equipped with a black rubber ring fixed with screws, which ensures easier stacking of containers and protects the container as well as the ground against damage.
- Stackable – different models up to 35 l.

Space between the walls is filled with special insulating material which keeps hot or cold temperature of food for up to 6-8 hours



code	liters	mm
710104	10	ø330x(H)220
710203	20	ø330x(H)360
710302	35	ø330x(H)570

Al aluminium | PP polypropylene | user assembly



812266



812273

ALUMINIUM STORAGE RACK FOR GN CONTAINERS

- GN 1/1 containers fit directly between the aluminum supports.
- Anodized aluminium frame.
- With dishwasher safe polypropylene shelves.
- Easily expandable.
- Carrying capacity 150 kg, distributed across the surface.

code	-	mm
812266		1120x355x(H)1685
812372	connecting hook	15x42x(H)42



812280

ALUMINIUM STORAGE RACK

- Anodized aluminium frame.
- With dishwasher safe polypropylene shelves.
- Easily expandable.
- Carrying capacity 150 kg, distributed across the surface.

code	-	mm
812273		1280x405x(H)1685
812280	connecting hook	15x42x(H)42



812280

Easily expandable



GN 1/1 containers fit directly between the aluminum supports



Plastic shelves can be cleaned in a dishwasher

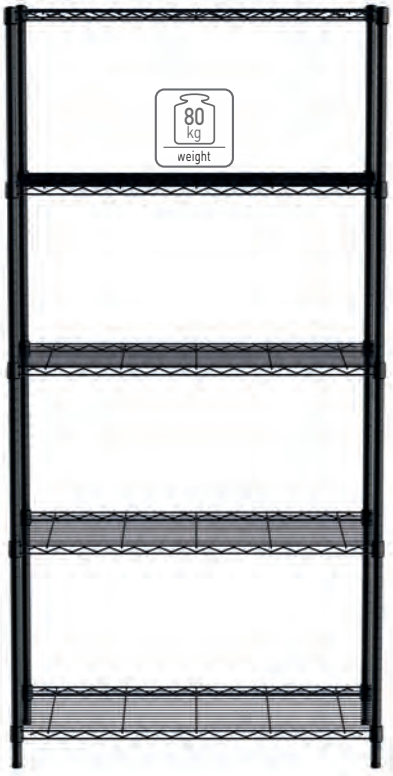


Cr chrome plated | user assembly

NEW



812259



812990



812204

HEAVY-DUTY STORAGE RACK

- 4 adjustable shelves.
- Maximum load per shelf 125 kg.
- Fitted with adjustable feet.
- Chrome-plated iron.

code	mm
812259	910x455x(H)1830

STORAGE RACK WITH 5 SHELVES

- Maximum load per shelf 80 kg.
- Made of chrome-plated steel.

code	colour	mm
812990	Black	910x455x(H)1830
812204	Chrome	910x455x(H)1830



PLATFORM TROLLEY

PP polypropylene | S.S. stainless steel

- Despite its low weight it can carry up to 150 kg.
- Collapsable to minimize transport dimensions.
- With two castor wheels.

code	mm
810514	730x480x(H)825



Collapsable to minimize transport dimensions



810514

Stainless steel furniture for self-assembly.

Fast and easy fastening.

Compact packaging - low shipping costs.



1 KNOCKED-DOWN FURNITURE DELIVERED IN A HANDY PACKAGE



ALL ELEMENTS ARE READY-TO-ASSEMBLE, SCREWS AND HEX KEY INCLUDED

2



QUICK ASSEMBLY OF LEGS USING HEX KEY AND SCREWS

3



SOLID MODEL READY TO USE IN 5 MINUTES!

4



ADJUSTMENT HEX KEY FOR QUICK ASSEMBLY



SOLID FASTENING OF LEGS USING TWO SCREWS



STABLE LEVELLING AND HEIGHT ADJUSTMENT

STORAGE RACK WITH 4 SHELVES - FOR SELF-ASSEMBLY

- Made of AISI 430 stainless steel
- Feet made of 30×30 mm profiles
- Shelves reinforced with a steel profile
- Approximate maximum load per shelf – 70 kg/m²
- Adjustable feet – 25 mm upwards or 5 mm downwards

code	mm
812501	600x400x(H)1800
812518	800x400x(H)1800
812525	1000x400x(H)1800
812532	1000x500x(H)1800
812549	1200x500x(H)1800
812556	1000x600x(H)1800
812563	1200x600x(H)1800



812525


816486

WALL SHELF, WITH TWO STEEL BRACKETS

- Made of AISI 430 stainless steel.
- Welded for high durability and stability.
- Approximate maximum load per shelf – 25 kg/m².
- 30 mm backsplash prevents the goods from falling down.
- Delivered with 2 steel brackets for wall-mounting.

code	mm
816486	800x300x(H)250
816493	1000x300x(H)250
816509	1200x300x(H)250
816516	1400x300x(H)250


811726

DOUBLE ADJUSTABLE WALL SHELF, WITH TWO STEEL BRACKETS

- Made of AISI 430 stainless steel.
- The backsplash prevents the goods from falling down.
- Removable shelf with smooth surface for easy cleaning.
- Maximum load per shelf (provided that the load is distributed evenly): 25 kg.
- Welded for high durability and stability.
- Delivered with 2 steel brackets for wall-mounting.

code	mm
DEPTH 300 MM	
811771	800x300x(H)600
811726	1000x300x(H)600
811733	1200x300x(H)600
811740	1400x300x(H)600
DEPTH 400 MM	
816592	1000x400x(H)600

SCREWED WORK TABLES

- Made of AISI 430 stainless steel.
- Screwed.
- Legs made of 40×40 mm profiles.
- Worktop filled from below with waterproof laminated board that reinforces the item and forms a soundproofing layer.
- With a 40 mm backsplash – to maintain hygiene.
- Rear legs moved from the wall by 150 mm to ensure easy wall-mounting.
- Adjustable feet – 25 mm upwards or 5 mm downwards.



811511



811467

WORK TABLE - FOR SELF-ASSEMBLY

- Stainless steel shelf mounted at 200 mm, non-adjustable, welded.
- Approximate maximum load per worktop and per shelf – 70 kg/m².

code	mm
WITH SHELF, DEPTH 600 MM	
811511	1000x600x(H)850
811528	1200x600x(H)850
811535	1400x600x(H)850
811542	1600x600x(H)850
811559	1800x600x(H)850
WITH SHELF, DEPTH 700 MM	
810705	1000x700x(H)850
810712	1200x700x(H)850
810729	1400x700x(H)850
810736	1600x700x(H)850
810743	1800x700x(H)850

WALL WORK TABLE WITH A SHELF – SCREWED

- Stainless steel shelf mounted at 200 mm, non–adjustable
- Approximate maximum load per worktop and per shelf – 70 kg/m².

code	mm
DEPTH 600 MM	
811450	800x600x(H)850
811467	1000x600x(H)850
811474	1200x600x(H)850
811481	1400x600x(H)850
811498	1600x600x(H)850
811504	1800x600x(H)850
DEPTH 700 MM	
812716	800x700x(H)850
812723	1000x700x(H)850
812730	1200x700x(H)850
812747	1400x700x(H)850
812754	1600x700x(H)850
812761	1800x700x(H)850



812440

WORK TABLE

- Worktop and shelve made from stainless steel, shelve connected to the stainless steel legs with a aluminium collar.
- Height-adjustable legs.
- Robust construction.
- Tabletop has a spread load capacity of 150 kg, the shelve has a spread load capacity of 120 kg.

code	mm
812440	1000x600x(H)880
812457	1200x600x(H)880
812464	1400x600x(H)880
812471	1600x600x(H)880
812488	1800x600x(H)880

SINK TABLES – SCREWED

- Sink bowls pressed from a single sheet of stainless steel characterised by high resistance to food acids and chemicals
- Sink bowl seamlessly welded into the worktop
- Sink dimensions: 400×400×(H)250 mm
- Drain compatible with standard traps: Ø50 mm
- Tap opening Ø30 mm
- Worktop with 10 mm recess to prevent water from flowing out
- Screwed
- Feet made of 40×40 mm profiles
- 40 mm backsplash prevents the walls from being stained
- Feet legs moved from the wall by 50 mm to ensure easy wall-mounting
- Adjustable feet – 25 mm upwards or 5 mm downwards



811870



811887

SINK TABLE WITH SHELF - FOR SELF-ASSEMBLY

- Stainless steel shelf mounted at 200 mm, non-adjustable, welded.
- Approximate maximum load per worktop and per shelf – 70 kg/m².

code	mm	sink location
DEPTH 700 MM		
812938	1000x700x(H)850	on the right
812945	1000x700x(H)850	on the left

TWO SINK TABLE WITH SHELF - FOR SELF-ASSEMBLY

- Stainless steel shelf mounted at 200 mm, non-adjustable, welded.
- Approximate maximum load per worktop and per shelf – 70 kg/m².

code	mm	sink location
DEPTH 600 MM		
811887	1000x600x(H)850	in the middle
DEPTH 700 MM		
812969	1000x700x(H)850	in the middle

Worktop with 10 mm recess to prevent water from flowing out





811818

SINK

- AISI 304 acid resistant, stainless steel sink
- Wall-mounted
- Internal dimensions 350x250x(H)100 mm
- ø35 mm opening for Hendi 970522
- Tap ø52 mm drain compatible with standard traps

code	mm
811818	400x295x(H)145

BUDGET LINE TABLES – SCREWED

- Robust construction made entirely of AISI 430 stainless steel.
- Worktop reinforced from the bottom with a longitudinal profile.
- A 40 mm backsplash on one side of the table protects the walls from stains.
- Legs made of 40x40 mm profiles.
- Non-adjustable shelf, distance from the floor to the bottom edge of the shelf: 160 mm.
- Screwed structure allows for folding, storage
- and transport of the piece of equipment.
- The item can be used for heavy-duty work and small appliances can be put on the worktop.
- Approximate maximum load per worktop and per shelf: 70 kg/m².
- Adjustable feet: +25/-5 mm.
- Flat pack delivery for self-assembly.

NEW



811511



811467

BUDGET LINE WORK TABLE WITH A SHELF – SCREWED, DEPTH: 600 MM

code	mm
817094	600x600x(H)850
817100	800x600x(H)850
817162	1000x600x(H)850
817179	1200x600x(H)850

BUDGET LINE WALL WORK TABLE WITH A SHELF – SCREWED, DEPTH: 600 MM

code	mm
817223	600x600x(H)850
817261	800x600x(H)850
817278	1000x600x(H)850
817285	1200x600x(H)850

BUDGET LINE TABLES – SCREWED

- Durable construction made entirely of AISI 430 stainless steel.
- Sink with the dimensions of 400x400x (H) 250mm.
- 2 sink bowls, each pressed from a single sheet of stainless steel, seamlessly welded into the worktop.
- Drain compatible with standard traps: ø50 mm.
- A special opening for installing a Ø30 mm tap.
- A 40 mm backsplash on one side of the table protects the walls from stains.
- Non-adjustable shelf, distance from the floor to the bottom edge of the shelf: 160 mm.
- Legs made of 40x40 mm profiles.
- Screwed structure allows for folding, storage and transport of the piece of equipment.
- Piece of equipment designed for work performed in the kitchen.
- Approximate maximum load per worktop: 70 kg/m².
- Adjustable feet: +25/-5 mm.



817032

BUDGET LINE TABLE WITH 2 SINK BOWLS AND A SHELF – SCREWED

code	mm
817032	1000x600x(H)850

WALL WORK TABLE CABINETS – WELDED

430 stainless steel

- Made of AISI 430 stainless steel
- Welded for high durability and stability
- Worktop filled from below with waterproof laminated board that reinforces and soundproofs the item
- Approximate maximum load per worktop – 70 kg/m²
- 40 mm backsplash prevents the walls from being stained
- Door handles made of plastic
- Cabinet body moved from the wall by 100 mm to ensure easy wall-mounting
- Feet height: 160 mm, adjustable feet – 25 mm upwards or 5 mm downwards



811658

SINK TABLE WITH CABINET – WELDED

430 stainless steel

- Sink bowls pressed from a single sheet of stainless steel characterised by high resistance to food acids and chemicals.
- Sink bowl seamlessly welded into the worktop.
- Sink dimensions: 400×400×(H)250 mm.
- Drain compatible with standard traps: Ø50 mm.
- Tap opening Ø30 mm.
- Worktop with 10 mm recess to prevent water from flowing out.
- Welded for high durability and stability.
- Approximate maximum load per worktop – 70 kg/m².
- 40 mm backsplash prevents the walls from being stained.
- Door handles made of plastic.
- Cabinet body moved from the wall by 100 mm, no rear wall to ensure access to water and sewage connection.
- Feet height: 160 mm, adjustable feet – 25 mm upwards or 5 mm downwards.



813690

WORK TABLE CABINET WITH SLIDING DOORS - WELDED

- Sliding doors mounted on roller bearings

code	mm
811641	800x600x(H)850
811658	1000x600x(H)850
811665	1200x600x(H)850
811672	1400x600x(H)850
811689	1600x600x(H)850

SINK TABLE WITH HINGED DOOR CABINET – WELDED, 1 SINK BASIN

- Hinged door cabinet, hinge on the left.
- Innovative magnetic latches.

code	mm
1 SINK BOWL, DEPTH 600 MM	
813522	600x600x(H)850
2 SINK BOWLS, DEPTH 700 MM	
813546	600x700x(H)850

TWO SINK TABLE WITH SLIDING DOOR CABINET – WELDED

- Sliding door cabinet.

code	mm
813690	1000x600x(H)850

NEW



976791

DEGREASER FOAM

- Thoroughly removes all greases, oils and dirt from grills, deep fryers, ovens, extractor hoods and tiles.
- Foam can be used on all washable, alkali-resistant surfaces.
- Not suitable for aluminum or painted surfaces!
- The thick foam is ideal for vertical surfaces.

code	liters
976791	1

NEW

304 stainless steel | 430 stainless steel | user assembly



811009



BUDGET LINE SINGLE BASIN TABLE WITHOUT FRONT COVER – SCREWED

- Basin made entirely of AISI 304 stainless steel.
- Basin height: 300 mm.
- Drain compatible with standard traps: ø50 mm.
- Embossed area – water flow towards the trap, envelope-shaped.
- A special, centrally-located opening for installing a Ø30 mm tap.
- A 40 mm backsplash on one side of the table protects the walls from stains and moisture.
- Legs made of 40x40 mm AISI 430 stainless steel profiles.
- Distance from the backsplash to the basin: 100 mm.
- Screwed structure allows for folding, storage and transport of the piece of equipment.
- Adjustable feet: +25/-5 mm.
- Version without front and side external covers.
- Flat pack delivery for self-assembly (wrench included).

code	mm
811009	800x600x(H)850
811023	1000x600x(H)850



STAINLESS STEEL CLEANER

- Clean all kinds of stainless steel and aluminum surfaces.
- Ready for use, just spray and wipe.
- Comes in a 500 ml spray bottle.
- Removes fingerprints and has an anti-static effect.
- After use the treated surfaces are dirt and water repellent.

code	liters
976784	0.5



NEW

976784

304 stainless steel | 430 stainless steel



813423



811207

SINGLE BASIN TABLE – WELDED

- Basin welded, made of AISI 304 stainless steel for high resistance to food acids and chemicals.
- Embossed area – drop towards the trap, envelope-shaped.
- Drain compatible with standard traps: ø50 mm.
- 40 mm backsplash to prevent water from flowing out.
- Framework and body made of standard AISI 430, dimensions 40x40 mm.
- Basin table front cover – made of AISI 430 steel.
- Welded for high durability and stability.
- Adjustable feet: +25/-5 mm.
- Tap opening: ø30 mm.

code	mm	basin size (mm)
SINGLE BASIN, DEPTH 600 MM, HEIGHT 300 MM		
811825	800x600x(H)850	686x443x(H)300
811832	1000x600x(H)850	886x443x(H)300
SINGLE BASIN, DEPTH 700 MM, HEIGHT 300 MM		
812853	800x700x(H)850	686x540x(H)300
812860	1000x700x(H)850	886x540x(H)300

HANGING CABINET WITH SLIDING DOORS – WELDED

- Made of AISI 430 stainless steel.
- Sliding doors prevent from hitting one's head.
- Door handles made of plastic for easy opening/closing and cleaning.
- Smooth internal surface for easy cleaning.
- Maximum load per shelf: 70 kg/m², provided that the load is distributed evenly.
- Welded for high durability and stability.
- Delivered with special strip brackets for mounting on the wall.

code	mm
DEPTH 300 MM	
814154	800x300x(H)600
811207	1000x300x(H)600
DEPTH 400 MM	
814178	800x400x(H)600
814185	1000x400x(H)600
811214	1200x400x(H)600





231777

LOADING TABLE WITH SINK FOR DISHWASHER

- Made of durable stainless steel, with a 510 mm wide basket guide, backsplash and integrated sink (400x400 mm).
- Equipped with a catch for hood dishwashers.
- The legs are adjustable in height to guarantee a level installment.
- Flat pack delivery, needs assembly.
- Versions available for left & right side instalment.

code		mm
231777	left side	1200x700x(H)850
231791	right side	1200x700x(H)850

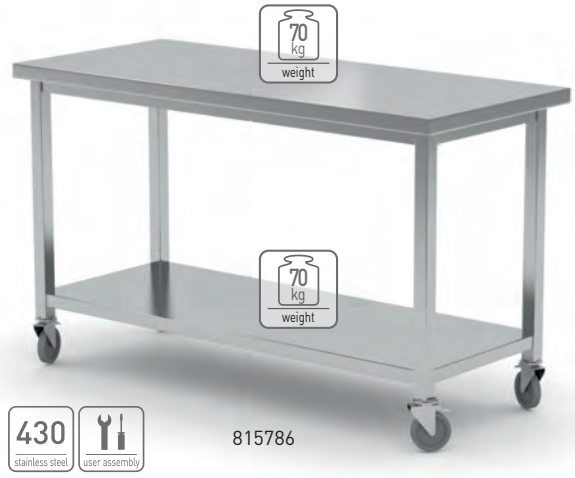


231760

UNLOADING TABLE FOR DISHWASHERS

- Made of durable stainless steel, with a 510 mm wide basket guide and backsplash.
- Equipped with a catch for hood dishwashers.
- The legs are adjustable in height to guarantee a level installment.
- Flat pack delivery, needs assemblage.
- Versions available for left & right side installment.

code		mm
231760	left side	1000x700x(H)850
231784	right side	1000x700x(H)850



815786

MOVABLE TABLES WITH SHELF

- Made of AISI 430 stainless steel.
- Feet made of 40×40 mm profiles.
- Worktop filled from below with waterproof laminated board that reinforces and soundproofs the item.
- Steel wire shelf mounted at 200 mm, non–adjustable.
- Approximate maximum load per worktop and per shelf – 70 kg/m².
- Worktop without backsplash allows the user to use the table regardless of where they stand.
- 4 low-noise, swiveling castors Ø125 mm, two of which are equipped with a brake

code	mm
815786	1000x700x(H)850
815793	1200x600x(H)850



812044



POT STAND

- Made entirely of top-quality AISI 430 stainless steel.
- Robust welded construction guarantees stability and high durability of the stand.
- Worktop reinforced with a steel profile.
- Legs made of 40x40 mm profiles.
- Adjustable feet: +25/-5 mm.
- Approximate maximum load per worktop (when evenly distributed): 100 kg/m².

code	mm
815151	500x500x(H)450
812044	550x550x(H)450

PASS-THROUGH CUPBOARDS WITH SLIDING DOORS

- Made of AISI 430 stainless steel.
- 2 removable shelves, non-adjustable.
- 2 fixed shelves (bottom and middle shelf)
- 8 sliding doors
- Approximate maximum load per shelf – 70 kg/m².
- Door handles made of plastic.
- Adjustable feet – 25 mm upwards or 5 mm downwards.



811108



812402

PASS-THROUGH CUPBOARD WITH WITH PARTITION AND SLIDING DOORS

- Made of durable stainless steel (AISI 430).
- Fitted with 2, non adjustable, removable shelves and 2 fixed shelves (bottom and middle shelf).
- Equipped with 8 sliding doors with vertical handle, all on roller bearings.
- The legs are adjustable in height (-5/+25 mm) to guarantee a level instalment.
- Flat pack delivery, needs assembly.

code	mm
811634	800x500x(H)1800
811108	1000x600x(H)1800

PASS-THROUGH CUPBOARD WITH SLIDING DOORS

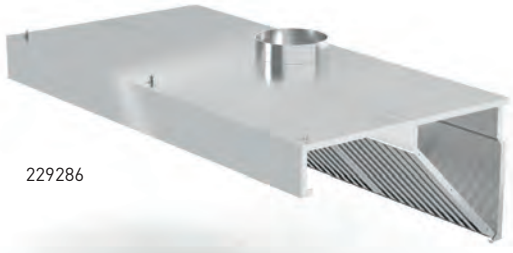
- Made of durable stainless steel (AISI 430).
- Fitted with 2, non adjustable, removable shelves and 2 fixed shelves (bottom and middle shelf).
- Equipped with 4 sliding doors with vertical handle, all on roller bearings.
- The legs are adjustable in height (-5/+25 mm) to guarantee a level instalment.
- Flat pack delivery, needs assembly.

code	mm
812402	800x700x(H)1800

WALL-MOUNTED EXTRACTOR HOOD

- Equipped with a set of stainless steel labyrinth filters which can be washed in dishwashers.
- With collection pan for catching fat and grime that comes from the filters.
- Fitted with an ø200 mm ventilation connection at the top.
- Made from high-grade stainless steel (AISI 430).
- The hood isn't equipped with a fan, this needs to be done separately.

code	light	mm	kg
229286	–	1000x700x(H)450	32
229293	–	1200x700x(H)450	36
229309	YES	1000x700x(H)450	35
229316	YES	1200x700x(H)450	39



229286

DISHWASHER 50X50 – ELECTRONIC CONTROL

- Extremely easy to use, clean and service
- Ideal for washing plates, cutlery, glassware, cups, trays
- Electronic control, touch control, electronic panel
- Detergent and rinse aid dispensers and pump as standard
- AISI 304 stainless steel housing
- Bottom rotating, separate plastic washing and stainless steel rinsing arms
- At the top stationary plastic wash arms, rotating stainless steel rinse arms
- Robust double-skinned door with microswitch for operation at opening
- Maximum height of glass to be cleaned: 325 mm
- Maximum height of plates to be washed: 335 mm
- Washing water temperature 60°C
- Flushing water temperature 85°C
- Boiler (capacity/power): 6 l / 6 kW
- Bath (capacity/power): 35 l / 2.8 kW
- Washing pump: 0,75 kM
- Safety thermostat for boiler/bath: up to 105°C / 99°C
- Electronic boiler and bath water thermometer
- Sealing factor of the pump: IP 44
- Vertically adjustable feet ±10 mm, ø40 mm
- Weight: 55 kg

FUNCTIONS:

- Three washing programs: 60, 120, 180 s. (The washing program can be automatically extended by the time of warming up the rinsing water to +85°C)
- Dishwasher compartment washing programme
- Can be rinsed with cold water - especially suitable for glass washing
- THERMO-PROTECTOR" system to prevent cold flushing water - guarantees the start of rinsing at temp. 85°
- SOFT START" system starts the water pump at a lower level pressure and a gradual increase in pressure to protect delicate vessels
- 8-point self-diagnostic system
- ECO system - for reduced power consumption

EQUIPMENT:

- 1 universal glass basket 500×500x(H)105 mm
- 1 basket with pins for deep and shallow plates with 5×8 pcs, 500×500x(H)105 mm
- 1 cutlery basket 110×110x(H)130 mm
- Electric detergent and rinse aid dyspenser
- Water hose 1. 5 m long, with ¾" female thread connection
- Drain pump
- Drain hose
- Electric cable without plug



max H
335 mm

Dishwasher 50x50
– electronic control



Floor stand




Single Pedestal Pre-Rinser
Unloading table for dishwashers
Loading table with sink for dishwasher
Round container body
Trolley for dishwasher racks
Dishwasher basket for glassware
DISPENSER AND DRAIN PUMP INCLUDED

GLASS DISHWASHER 40X40

max H
290 mm



electromechanical control



electronic control

Separate stainless steel washing and rinsing arms at the top





Separate stainless steel washing and rinsing arms at the bottom

DISHWASHER 50X50

max H
335 mm



NEW

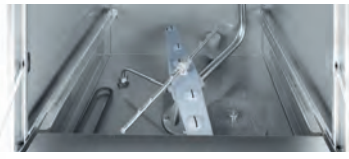
electromechanical control



electronic control

Separate stainless steel washing and rinsing arms at the top





Separate plastic washing arms and stainless steel rinsing arms at the bottom

code	control	basket size	voltage (V)	rinse aid dispenser	detergent dispenser	drain pump
230299	electromechanical	40x40	230	YES		
233009	electromechanical	40x40	230	YES	YES	
233016	electromechanical	40x40	230	YES		YES
233023	electromechanical	40x40	230	YES	YES	YES
230268	electronic	40x40	230	YES	YES	YES
230305	electromechanical	50x50	400	YES		
233030	electromechanical	50x50	400	YES	YES	
233047	electromechanical	50x50	400	YES		YES
233054	electromechanical	50x50	400	YES	YES	YES
237540	electronic	50x50	230	YES	YES	YES
231753	electronic	50x50	400	YES	YES	YES

		GLASS DISHWASHER 40X40		DISHWASHER 50X50	
CONTROL		electromechanical	electronic	electromechanical	electronic
INTENDED USE		mugs, cups, glasses, cutlery, plates		plates, cutlery, glasses, mugs, trays	
WASHING PARAMETERS					
Washing cycles number/duration	s	1 – 120[1]	3/60, 120, 180[1]	1 – 120[1]	3/60, 120, 180[1]
Capacity	baskets/h	30	60/30/20	30	60/30/20
Maximum height	mm	plate 290 / glass 295		plate 325 / glass 335	
Water consumption per cycle	l	2-2,5	1,7	2-2,5	
Washing water temperature	°C	62		62	
Rinse water temperature	°C	85		85	
Boiler (capacity/power)	l / kW	3,5/2,5		6/6	
Tank (capacity/power)	l / kW	17/2,5		35/2,8	
Safety thermostat for boiler	°C	105		105	
Safety thermostat for tank	°C	99		99	
STANDARD EQUIPMENT					
Water thermometer in the boiler			electronic	analog	electronic
Separate washing/rinsing arms		washing and rinsing stainless steel arms		plastic washing arms, stainless steel rinsing arms	
Rinse aid dispenser		YES		YES	
Detergent dispenser		OPTION	YES	OPTION	YES
Drain pump		OPTION	YES	OPTION	YES
Equipment		1x universal baskets 400x400x(H)150 mm for glasses 1x basket with pins 400x400x(H)110 mm for plates 1x cutlery basket 110x110x(H)130 mm water supply hose length 1,5 m, with connection 3/4" inner thread drain hose length 2 m, Ø25 mm		1x universal baskets 500x500x(H)105 mm for glasses 1x basket with pins 500x500x(H)105 mm for plates 1x cutlery basket 110x110x(H)130 mm water supply hose length 1,5 m, with connection 3/4" inner thread drain hose length 2 m, Ø25 mm	
TECHNICAL PARAMETERS					
Dimensions (width x depth x height)	mm	470x510x(H)710		570x600x(H)830	
Power	kW	2,8		6	6,6 or 3,6 (230 V)
Pump power	KM	0,1	0,3	0,75	
Pump leakage rate		IP 44		IP 44	
Voltage	V	230		400	400 or 230
Weight	kg	39		57	55
FUNCTIONS					
Dishwasher self-cleaning programme			YES		YES
"SOFT START" system [2]			YES		YES
THERMO-PROTECTOR system [3]			YES		YES
Self-diagnosis system [4]			YES		YES, 8-point
ECO system					YES
CONSTRUCTION					
Housing made of AISI 304 steel		YES		YES	
Double-layer insulated doors		YES		YES	
Vertically adjustable feet ø40 mm		±10		±10	
FLOOR STAND		222980		231050	
Dimensions	mm	470x500x(H)500		560x560x(H)500	
Capacity		For 2 baskets 400x400x(H)150 mm		For 2 baskets 500x500x(H)105 mm	

[1] Indicated time may be extended due to the time needed for the water in the boiler to reach 85°C

DISHWASHER FUNCTIONS

[2] "SOFT START" – activates the water pump at a lower pressure and gradually raises the pressure to avoid damaging delicate dishes

[3] "THERMO-PROTECTOR" system – prevents rinsing with cold water – guarantees that rinsing will start at 85°C

[4] Self-diagnosis system for a quick check of the dishwasher condition

HOOD DISHWASHER - ELECTRONIC CONTROLLER

- Extremely easy to use, clean and service
- Ideal for washing plates, cutlery, glassware, cups, trays, GN 1/1 containers
- Electronic control
- Detergent and rinse aid dispensers and drain pump as standard
- Maximum height of washed plates 400 mm
- Maximum height of glass to be cleaned 395 mm
- Touch electronic control panel
- AISI 304 stainless steel housing
- Stainless steel upper and lower washing and rinsing arms
- Lifting of the hood facilitated by built-in springs
- Washing water temperature 60°C
- Temperature of rinsing, scalding water 85°C
- Boiler capacity and output 13.5 l / 7.5 kW
- Tank capacity and power 68 l / 6.0 kW
- Cleaning pump power 1,5 kM
- Electronic water thermometers for the boiler and bath separately
- Safety thermostat for boiler/bath up to 105°C / 99°C
- Sealing factor of the pump: IP 44
- Corner installation of dishwasher possible
- Water connection: ¾"
- Weight: 131.5 kg
- Adjustable stainless steel feet from 100 to 150 mm

FUNCTIONS:

- Three washing programs: 60, 120, 240 s
- Dishwasher compartment washing programme
- Possibility of a final rinse with cold water - especially useful when washing glass
- „THERMO-PROTECTOR" system to prevent rinsing with cold water
- 8-point self-diagnostic system
- „SOFT START" function to start the water pump at a lower pressure and raise it gradually so as not to damage delicate dishes
- Door with microswitch for operation when hood is raised
- ECO function - reduces power consumption when the device is not used for more than 15 minutes

EQUIPMENT:

- 1 universal glass basket 500×500x(H)105 mm
- 1 basket with pins for deep and shallow plates with 5×8 pcs, 500×500x(H)105 mm
- 1 cutlery basket 110×110x(H)130 mm
- Rinse aid and detergent dispenser
- Drain pump
- Water hose 1.5 m long, with ¾" female thread connection.
- Drain hose
- Electric cable without plug



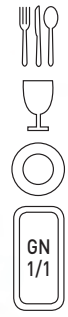



DISPENSER AND DRAIN PUMP INCLUDED
Single Pedestal Pre-Rinser
Loading table with sink for dishwasher
Round container body

HOOD DISHWASHEER 50X50



230312



max H
400 mm



231340



Separate stainless steel washing
and rinsing arms at the top



Separate stainless steel washing
and rinsing arms at the bottom

code	control	basket size	voltage (V)	rinse aid dispenser	detergent dispenser	drain pump
230312	electromechanical	50x50	400	YES		
233061	electromechanical	50x50	400	YES	YES	
231340	electronic	50x50	400	YES	YES	YES

		HOOD DISHWASHEER 50X50	
CONTROL		electromechanical	electronic
INTENDED USE		plates, cutlery, glasses, mugs, trays, GN containers	
WASHING PARAMETERS			
Washing cycles number/duration	s	1 – 120[1]	3/60, 120, 180[1]
Capacity	baskets/h	30	60/30/15
Maximum height	mm	glass 395 / plate 400	
Water consumption per cycle	l	2-2,5	1,7
Washing water temperature	°C	62	
Rinse water temperature	°C	85	
Boiler (capacity/power)	l / kW	7,4/7,5	13,5/7,5
Tank (capacity/power)	l / kW	68/6	
Safety thermostat for boiler	°C	105	
Safety thermostat for tank	°C	99	
STANDARD EQUIPMENT			
Electronic touch control panel			YES
Water thermometer in the boiler and the basin		analog	electronic
Separate washing/rinsing arms		stainless steel washing and rinsing arms at the bottom and top	
Rinse aid dispenser		YES	
Detergent dispenser		OPTION	YES
Equipment		1x universal basket 500x500x(H)105 mm for glasses 1x basket with pins 500x500x(H)105 mm for plates 1x cutlery basket 110x110x(H)130 mm	
Surface filters above water level in the basin		4 pcs	
Additional screen in front of the pump inlet		YES	
Water supply hose, length 1.5 m, with 3/4" female thread		YES	
Power cord without plug		YES	
TECHNICAL PARAMETERS			
Dimensions (width x depth x height)	mm	750x880x(H)1390/1830	
Power	kW	8,6	
Pump power	KM	1,5	
Pump leakage rate	kW	IP 44	
Voltage	V	400	
Weight	kg	111	131,5
FUNCTIONS			
Dishwasher self-cleaning programme			YES
"SOFT START" system [2]			YES
THERMO-PROTECTOR system [3]			YES
Self-diagnosis system [4]			YES, 8-point
ECO system			YES
Door with microswitch for operation with the hood raised			YES
CONSTRUCTION			
Housing made of AISI 304 steel		YES	
Double-layer insulated doors		YES	
Vertically adjustable feet	mm	from 100 to 150 mm	

[1] Indicated time may be extended due to the time needed for the water in the boiler to reach 85°C

DISHWASHER FUNCTIONS

[2] "SOFT START" – activates the water pump at a lower pressure and gradually raises the pressure to avoid damaging delicate dishes

[3] "THERMO-PROTECTOR" system – prevents rinsing with cold water – guarantees that rinsing will start at 85°C

[4] Self-diagnosis system for a quick check of the dishwasher condition

50X60 DISHWASHER FOR TRAYS AND POTS – ELECTRONICALLY CONTROLLED, WITH DETERGENT DOSING SYSTEM AND DRAIN PUMP

NEW



- Specialised dishwasher, perfect for washing and scalding pots, GN containers, 600x400 mm confectionery trays, flasks, trays or cutlery.
- 3 electronically controlled washing cycles: 120s, 180s, 240s.
- Scalding temperature: 82°C. Washing temperature: 60°C.
- Boiler capacity/power: 7.4 L/6 kW.
- Basin capacity/power: 58 L/6 kW.
- Electronic touch panel.
- Automatic cleaning system.
- Pump tightness coefficient: IP 44.
- Large basket: 500x600 mm.
- Two-layer housing made of AISI 304 stainless steel.
- Washing and rinsing arms made of stainless steel.
- Weight: 57 kg.

- EQUIPMENT:
  - Detergent dispenser.
  - Rinse aid dispenser.
  - Electronic thermometer in boiler.
  - Electronic thermometer in basin.
  - 1,2 kW washing pump.
  - Drain pump.
  - Plate basket 500x600x(H)105 mm.
  - Universal basket 500x600x(H)105 mm.
  - Cutlery basket 110x110x(H)130 mm.

code	V	W	mm
236574	400	7100	595x730x(H)1340



Delivered
without siphon

231777

S.S. stainless steel

LOADING TABLE WITH SINK FOR DISHWASHER

- Made of durable stainless steel, with a 510 mm wide basket guide, backsplash and integrated sink (400x400 mm).
- Equipped with a catch for hood dishwashers.
- The legs are adjustable in height to guarantee a level installment.
- Flat pack delivery, needs assembly.
- Versions available for left & right side instalment.

code	-	mm
231777	left side	1200x700x(H)850
231791	right side	1200x700x(H)850



231760

S.S. stainless steel

UNLOADING TABLE FOR DISHWASHERS

- Made of durable stainless steel, with a 510 mm wide basket guide and backsplash.
- Equipped with a catch for hood dishwashers.
- The legs are adjustable in height to guarantee a level installment.
- Flat pack delivery, needs assemblage.
- Versions available for left & right side installment.

code	-	mm
231784	right side	1000x700x(H)850
231760	left side	1000x700x(H)850

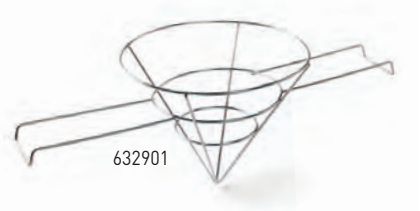


632802

GREASE FILTER FOR DEEP FRYER - 50 PCS

- Made of rayon (synthetic silk).

code	packed per	mm
632802	50	254x254



632901

S.S. stainless steel

GREASE FILTER HOLDER FOR DEEP FRYER

code	mm
632901	ø250x(H)240





196007

PP polypropylene

BUCKET

- With lid.
- Suitable as fat storage bucket.

code	liters	mm
196007	11.5	ø300x(H)230

DISHWASHER RACKS & TOTE BOX PROFI LINE





PP polypropylene

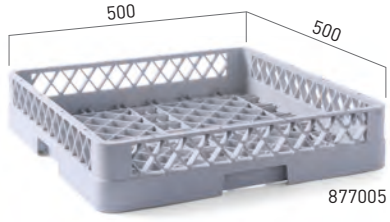
DISHWASHER BASKET FOR GLASSWARE

code	-	mm
877050	9 compartments	500x500x(H)104
877043	16 compartments	500x500x(H)104
877036	25 compartments	500x500x(H)104
877029	36 compartments	500x500x(H)104
877012	49 compartments	500x500x(H)104

EXTENDER FOR DISHWASHER BASKET

- For use with HENDI dishwasher baskets.
- Once installed not removable without breaking.

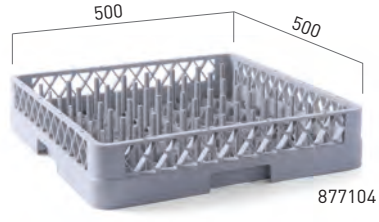
code	-	mm
877302	1 compartment	500x500x(H)45
877548	9 compartments	500x500x(H)45
877531	16 compartments	500x500x(H)45
877524	25 compartments	500x500x(H)45
877517	36 compartments	500x500x(H)45
877500	49 compartments	500x500x(H)45



DISHWASHER UNIVERSAL BASKET

- Suitable for cups, pots, bowls, etc.
- The structure allows for maximum flow of water between the dishes in all directions
- With coarse mesh bottom

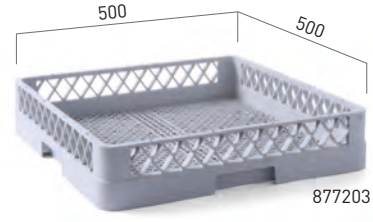
code	mm
877005	500x500x(H)100



DISHWASHER BASKET FOR PLATES

- The structure allows for maximum flow of water between the dishes in all directions.
- With pre-shaped pins.
- The spaces between separators create the optimum tilt of plates necessary for effective washing.

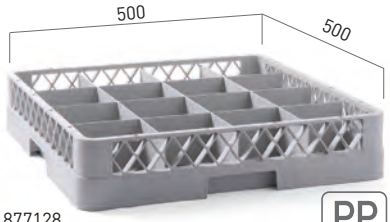
code	mm
877104	500x500x(H)100



DISHWASHER BASKET FOR CUTLERY

- The structure allows for maximum flow of water between the dishes in all directions.
- The fine mesh bottom prevents cutlery from falling through.

code	mm
877203	500x500x(H)100

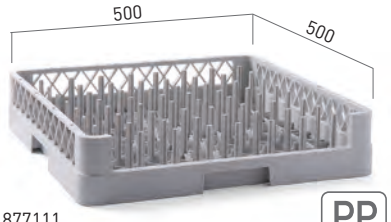


877128

DISHWASHER BASKET FOR CUPS

- The structure allows for maximum flow of water between the dishes in all directions 16 sections.

code	mm
877128	500x500x(H)100

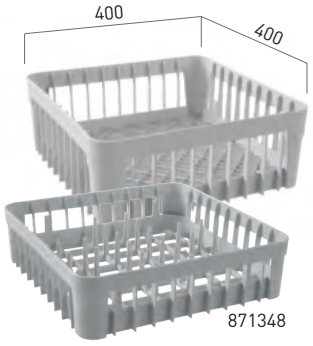


877111

DISHWASHER BASKET FOR TRAYS

- The structure allows for maximum flow of water between the trays in all directions.
- With pre-shaped pins.
- With one open end for trays and other long items.

code	mm
877111	500x500x(H)100



871331

871348

DISHWASHER BASKET FOR GLASSES

- The structure allows for maximum flow of water between the glasses in all directions.

code	-	mm
871331		400x400x(H)150
871348	with 40 support pins	400x400x(H)110



810583

MOBILE TROLLEY FOR DISHWASHER BASKETS - 7 X 500X500 MM

- For dishwasher baskets 500x500 mm.
- Keep the work area around the dishwasher organised.
- 7 layers - basket supports interspaced at 200 mm.
- Fitted with basket locks on both sides.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.

code	mm
810583	555x500x(H)1700



871102

CUTLERY BASKET

- 8 sections with handle.

code	mm
871102	425x205x(H)150



871300 871324

CUTLERY BASKET

code	mm
871300	110x110x(H)140

CUTLERY BASKET

code	mm
871324	125x84x(H)135



877180

LID FOR RACKS

code	mm
877180	500x500



877197

TROLLEY FOR DISHWASHER RACKS WITH HANDLE

- 4 wheels, 2 revolving with brake and 2 fixed.
- Stainless steel handle.

code	mm
877197	575x545x(H)920



877173

TROLLEY FOR DISHWASHER RACKS

- 4 wheels, 2 revolving with brake and 2 fixed.

code	mm
877173	575x545x(H)210



281208



EGG STERILIZER

- Indispensable for each kitchen in school, hotel, restaurant, canteen or pastry shop.
- Disinfects 30 eggs at a time.
- UV resistant grid fixed in bearing drawer.
- Eggs get sterilized in a process of irradiation with waves of 253,7 nm length.
- Irradiation (sterilization) takes around 2,30 minutes.
- Eggs can be used right after the disinfection process.
- Lamps are turned off automatically when opening the drawer.
- Stainless steel casing.
- Bearing-mounted egg rack made of stainless steel.
- UV radiator life: 7500 h.

code	V	W	mm
281208	230	78	358x512x(H)255



281246

UV STERILIZER HENDI 14

- Perfect for sterilizing knives, capacity for 14 knives.
- Made of stainless steel with plexiglass door.
- Fitted with stainless steel knife holder.
- Sterilizes by means of bactericidal ultraviolet light.
- Equipped with a microswitch to prevent operation while the door is open.
- Integrated timer adjustable up to 60 minutes.
- Accommodates the maximum size knives: handle length – max 150 mm, blade length – max 350 mm, grip thickness - min 15 mm.

code	V	W	mm
281246	230	25	510x160x(H)610



CHEF'S HAT - 10 PCS

- Pleated nonwoven PP material.
- Perforated crown.
- Adjustable size

code	mm
560044	ø600x(H)230



FORAGE HAT – PAPER - 100 PCS

- White with blue stripe.
- Perforated crown.
- 600 mm circumference, fits all sizes.

code	mm
560037	ø190x(H)95



HAND DRYER

- Electric activation by motion detector.
- Fitted with lead and plug Impact resistant metal casing in white epoxy finish.

code	V	W	mm
221808	230	1500	240x210x(H)265

PP
polypropylene



663950

WET FLOOR SIGN

– Warning in 5 languages.

code	mm
663950	300x460x(H)615



691083

S.S.
stainless steel

LAUNDRY TROLLEY

– Stainless steel structure with removable laundry bag.
– The laundry bag is made of oxford fabric and it is washable.
– 4 wheels of which 2 are castor wheels.

code	mm
691083	900x650x(H)850

LAUNDRY BAG FOR LAUNDRY TROLLEY

NEW

– Laundry bag for HENDI Laundry trolley 691090.
– Made of Oxford fabric.
– Can be cleaned in a washing machine.

code
691090



Foot-operated clamping mechanism keeps the bag closed



691021

S.S.
stainless steel

TRASH BAG HOLDER

– Frame made of stainless steel.
– Intended for 60x90 cm, 70/80L garbage bags.
– Foot-operated clamping mechanism keeps the bag closed.
– 2 caster wheels with brakes.

code	mm
691021	420x580x(H)960



691120

S.S.
stainless steel

TRASH BIN 43 L

– Made of stainless steel.
– With swivel lid.

code	mm
691120	360x360x(H)740





976739

COFFEE AUTOMAT CLEANER, 120 TABS

- The coffee automat cleaner is suitable for regular use in coffee, espresso and tea machines.
- Removes stubborn deposits such as coffee or tea oil.
- Can also be used for cleaning thermo flasks.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	weight (kg)
976739	0.24



976777

DESCALER POWDER

- Concentrated, professional descaling agent.
- Removes limescale deposits on commercial dishwashers, hot water devices, coffee machines and washing machines (washing program 40°C).
- Can also be used to clean stainless steel surfaces.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	weight (kg)
976777	1



976753

COFFEE MACHINE CLEANER

- The coffee machine cleaner is suitable for regular use in coffee, espresso and tea machines.
- Removes stubborn deposits such as coffee or tea oil.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	liters
976753	1



976760

DESCALER CONCENTRATE

- Highly concentrated, based on citric acid for the effective decalcification of hot water devices, coffee and washing machines, boilers, stainless steel pots and tiles.
- 1 liter bottle, dosage 100-200 ml per 1 liter of cold water.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	liters
976760	1





976746

SOFT SERVE AND WHIPPED CREAM MACHINE CLEANER

- Cleaner for all common cream & ice cream makers.
- Dissolves fat and protein residues.
- Can also be used on the outer surfaces of the device.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	liters
976746	1

STAINLESS STEEL CLEANER

- Clean all kinds of stainless steel and aluminum surfaces.
- Ready for use, just spray and wipe.
- Comes in a 500ml spray bottle.
- Removes fingerprints and has an anti-static effect.
- After use the treated surfaces are dirt and water repellent.

code	liters
976784	0.5



976784



DEGREASER FOAM

- Thoroughly removes all greases, oils and dirt from grills, deep fryers, ovens, extractor hoods and tiles.
- Foam can be used on all washable, alkali-resistant surfaces.
- Not suitable for aluminum or painted surfaces!
- The thick foam is ideal for vertical surfaces.

code	liters
976791	1



976791

WATER SOFTENERS (SEMI-)AUTOMATIC

- Using water softeners helps extend the life cycle of catering equipment.
- The softeners are based on an ion-exchange process wherein the calcium and magnesium ions that cause water hardness are captured by ion exchange resin inside the softener.
- It helps reduce maintenance costs thanks to effective prevention of lime scale deposits The device is fitted with a control head that makes it possible to configure working parameters of the water softening system as required.
- The elements inside the head are made of high quality ceramics, resistant to abrasion, corrosion and build-up of impurities (e.g. iron).
- This technology assures perfect seal inside the controller and therefore long and trouble-free operation.
- Navy blue housing.
- Water connection diameter 3/4".
- Working pressure: 1.5-6.0 bar.
- Working ambient temperature: 5 – 38°C.
- Max.supply water temperature: 38°C.
- Regeneration time: 37 min.
- Output for 10°dH – 1200 L.
- Resin bed 4,0 L.
- Regeneration tank: 8 kg.
- Maximum water flow: 5 L/min.
- Regeneration salt consumption per 1 cycle: 0.5 kg.



230442



230459

WATER SOFTENER, SEMI-AUTOMATIC

- The semi-automatic resin bed regeneration process using brine is initiated manually.
- Weight: 8 kg.

code	V	W	mm
230442	230	18	195x360x(H)510

WATER SOFTENER, AUTOMATIC

- The automatic resin bed regeneration process using brine is initiated automatically.
- Using the control panel the working time, regeneration time and water amount to be treated can be set.
- Automatic lock prevents unwanted access.
- Weight: 7.7 kg.

code	V	W	mm
230459	230	18	206x380x(H)480



231265

SALT TABLETS FOR WATER SOFTENING

- Ingredients: sodium chloride NaCl.
- Bag 25 kg.

code	weight [kg]
231265	25



WATER SOFTENERS MANUAL

- Hard water contains dissolved minerals - calcium and magnesium compounds, among others.
- Calcium and magnesium ions cause scale build-up, which is risky for objects and tools in contact with water or steam.
- Water softening is a process in which all calcium and magnesium compounds causing water hardness are removed.
- When passing through the resin column, calcium and magnesium ions are absorbed by resin particles.
- When ion-exchange ability of the resin wears off, it ought to be restored in an appropriate regeneration process with the use of a salt solution.
- Water softener may be installed wherever water temperature is below 45°C and the water input pressure does not exceed 2 bars
- Regeneration: uniodised salt only.
- For drinking water only.
- Suitable for softening water for coffee makers, combi steamers, dishwashers and ice cubers.
- Thanks to its small size it is perfect for bars and restaurants.
- Thanks to highest quality components used, the device remains fail-safe and operational for many years.
- Optimum working water pressure: 1-2 bar.





WATER SOFTENER

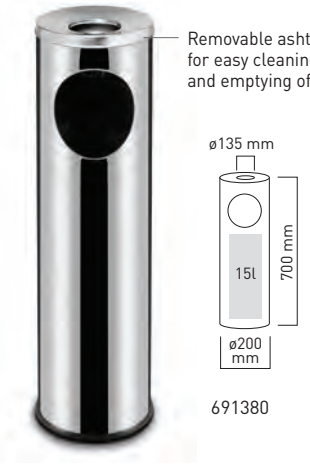
- During softener regeneration the connected machine must not be used.
- Maximum/minimum water pressure: from 1 to 8 bar.
- Nominal flow: 1000 L/h.
- Ambient temperature: from 4 °C to 35 °C.
- Supply water temperature: from 4 °C to 25 °C.
- Connection size: 3/8".

code	filter capacity (20°F/30°F/40°F)	liters	mm
231210	1200/1000/900	8	ø185x(H)400
231227	2520/1680/1260	12	ø185x(H)500
231234	3360/2240/1680	16	ø185x(H)600

BINS AND ASHTRAY STANDS

S.S. stainless steel

- Stainless steel body Polished surface finish Comfortable, hygienic opening
- Anti-slip pedal Innovative "click-lock" system locking the lid after opening
- Polypropylene inner bin - flexible, with a double handle to keep the bin liner in place



691380



691397

STANDING WASTE BIN WITH ASHTRAY

code	liters	mm
691380	15	ø200x(H)700

STANDING WASTE BIN WITH ASHTRAY

code	liters	mm
691397	33	ø240x(H)660

INSECT KILLERS FOR USE IN THE KITCHEN & RESTAURANT



270080

INSECT KILLER WITH ADHESIVE PLATE 100 M²

- Suitable for use in food preparation and serving areas.
- Metal casing including wall mounting.
- 2x15 W UV-A shatter-proof fluorescent tubes.
- Adhesive plate at the rear to catch the insects.
- Maximum range approx. 100 m².
- Adhesive plate included.

code	V	W	mm
270080	230	30	480x100x(H)285
270073	Adhesive plate for Insect killers – 10 sheets.		
270028	2 Replacement lamps for Insect killers		

INSECT KILLERS FOR INDOOR USE

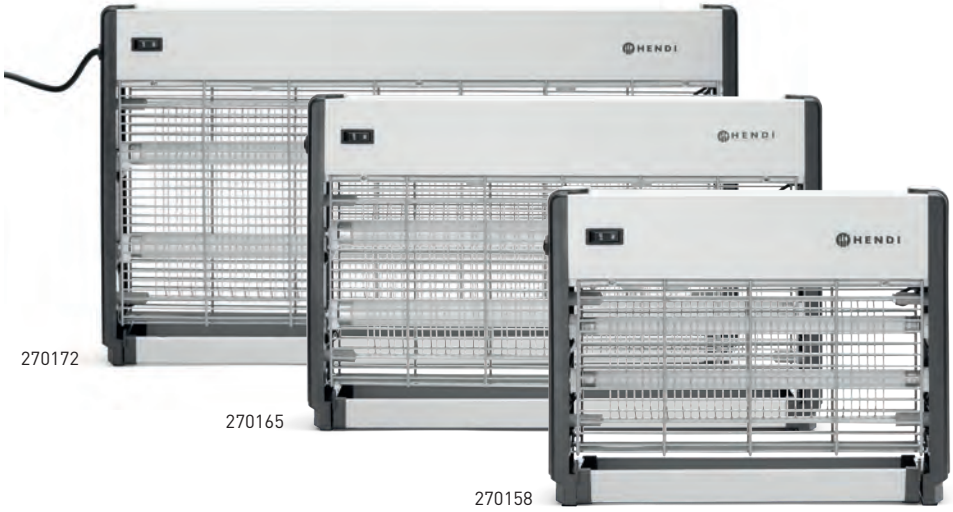


270097

INSECT KILLER 300 M²

- Makes use of durable UV-A LED light, avarage working life of 20.000 hours.
- Body made of fire resistant.
- ABS for high safety.
- Insects are electrocuted with 4000 V.
- Removable collection tray, easy to clean.
- Can be mounted to ceiling by chain or used free standing.

code	V	W	mm
270097	230	13	470x100x(H)263



270172

270165

270158

HIGH VOLTAGE INSECT KILLER



Chain included



Removable collection tray

- For indoor use.
- Body made of special treated aluminum alloy and ABS, fire resistant materials for high safety.
- 2x UV-A tubes.
- Insects are electrocuted with 2000 – 2500 V.
- Removable collection tray, easy to clean.
- Can be mounted to ceiling by chain or used free standing.

code	V	W	mm
270158	230	26	335x90x(H)260
270165	230	40	485x90x(H)310
270172	230	45	640x90x(H)360

INSECT KILLER WITH ADHESIVE PLATE 120 M²

- Suitable for use in food preparation and serving areas.
- ABS fire-resistant casing, back panel of metal, suitable for wall mounting.
- 1x36 W UV-A shatter-proof fluorescent tubes.
- Adhesive plate at the rear to catch the insects.
- Lamp and adhesive plate are easily replaceable.
- Maximum range approx. 120 m².
- Adhesive plate (390x270 mm) included.

code	V	W	mm
270196	230	36	475x80x(H)283
270233	Adhesive plate for Insect killers – 10 sheets.		
270240	Replacement lamp for Insect killers		



270196



INSECT KILLERS FOR OUTDOOR USE



270066

INSECT KILLER WATER RESISTANT

- ABS fire proof material for high safety.
- 2x UV-A tube.
- Insects are electrocuted with 2000 V.
- IPX4 waterproof, can be used indoor or outdoor.
- Removable collection tray, easy to clean.
- Chain mounting.

code	-	V	W	mm
270066	100 m²	230	40	510x105x(H)315
270141	150 m²	230	45	680x135x(H)310
935286	Replacement lamps for fly killers – set of 2			



Chain included



Removable collection tray

REPLACEMENT LAMP FOR FLY KILLERS

- UV-A fluorescent tube.

code	For	V	W	mm
934159	270158	230	8	285x15x(H)15
934166	270172 - 270141	230	20	570x20x(H)20



934159

PROFI LINE



PROFI LINE

– Elegant yet sturdy.
– Hand polished, high gloss mirror finish.





code	№	name		length (mm)
764404	1	Table knife	6 pcs	225
764411	2	Table fork	6 pcs	205
764428	3	Table spoon	6 pcs	205
764435	4	Dessert knife	6 pcs	205
764442	5	Dessert fork	6 pcs	186
764459	6	Dessert spoon	6 pcs	186
764466	7	Cake fork	12 pcs	136

code	№	name		length (mm)
764473	8	Coffee spoon	12 pcs	111
764480	9	Tea spoon	12 pcs	138
764497	10	Ice spoon	12 pcs	135
764503	11	Sundae spoon	6 pcs	198
764510	12	Butter knife	12 pcs	158
764527	13	Steak knife	6 pcs	215



KITCHEN LINE

– Hand polished mirror finish.

18/0 stainless steel

wash



1 2 3 4 5 6 7

code	№	name		length (mm)
764206	1	Table knife	6 pcs	215
764213	2	Table fork	6 pcs	197
764220	3	Table spoon	6 pcs	197
764237	4	Cake fork	12 pcs	150
764244	5	Tea spoon	12 pcs	146
764251	6	Coffee spoon	12 pcs	131
764268	7	Sorbet spoon	6 pcs	198



BUDGET LINE
– Machine polished



code	№	name		length (mm)
764039	1	Table spoon	12 pcs	181
764022	2	Table fork	12 pcs	183
764015	3	Table knife	12 pcs	212
764084	4	Tea spoon	12 pcs	136
764091	5	Coffee spoon	12 pcs	110
764077	6	Cake fork	12 pcs	145
764138	7	Sorbet spoon	6 pcs	214

STEAK CUTLERY

– Stainless steel with.
– ABS handle.



781432



781449



781456

STEAK FORK - 6 PCS

code	packed per	mm
781432	6	(L)200

STEAK KNIFE - 6 PCS

code	packed per	mm
781449	6	(L)215

STEAK KNIFE XL - 6 PCS

code	packed per	mm
781456	6	(L)250

NEW



403747

food contact wash

NUT AND SEAFOOD CRACKER MATT BLACK

– Ideal for ripping nuts as well as opening hard shells of seafood.
– The long handles provide a good grip; thanks to them the tongs lie well in the hand.
– The arms of the tongs are connected with a durable hinge that allows you to crush nuts or shells of different sizes.
– Not dishwasher safe.

code	mm
403747	160x35



403716

18/0 stainless steel

LOBSTER FORKS - 6 PCS

code	packed per	mm
403716	6	(L)205

NEW



403754

food contact wash

LOBSTER AND CRAB TONGS

– Ideal for opening hard lobster and crab shells.
– Wide, appropriately contoured handle for easy and comfortable use.
– Robust stainless steel construction, powder coated – red.
– The arms of the tongs are connected with a durable hinge.
– Not dishwasher safe.

code	mm
403754	140x62



402528

S.S. stainless steel

SNAIL TONGS - 2 PCS

– Squeeze model.

code	packed per	mm
402528	2	(L)170



402221

18/0 stainless steel

SNAIL FORK - 6 PCS

code	packed per	mm
402221	6	(L)130



NEW



505168

NEW



505212

SERVING BOARD, OLIVE WOOD, RECTANGULAR

- Ideal for serving and presenting food.
- Comfortable, carved handles.

code	mm
505168	250x150x(H)18
505175	300x150x(H)18
505182	350x180x(H)18

SERVING BOARD, OLIVE WOOD, RECTANGULAR, WITH GROOVE

- Ideal for serving and presenting food.
- Natural, organic board shape and perfect craftsmanship.
- Comfortable, carved handles, with groove.

code	mm
505199	300x210x(H)18
505212	400x250x(H)18

NEW



505229

NEW



505243

NEW



505274

SERVING BOARD, OLIVE WOOD, RECTANGULAR, WITH OPENING

- Ideal for serving and presenting food.
- Natural, organic board shape and perfect craftsmanship.
- With an opening for convenient carrying of the board.

code	mm
505229	250x165x(H)18
505236	350x210x(H)18

SERVING BOARD, OLIVE WOOD, RECTANGULAR, WITH HANDLE

- Ideal for serving and presenting food.
- With a comfortable handle for easy carrying of the board.

code	mm
505243	350x120x(H)18
505250	400x140x(H)18
505267	600x200x(H)18

OLIVE WOOD HOLDER

- Ideal for serving and presenting food, bringing cutlery, etc.
- With convenient cut-out handles for easy carrying of the holder.

code	mm
505274	245x198x(H)194

KARIZMA





KARIZMA

– White hotel porcelain
– Strengthened edges, high quality glazing
– High impact and wear resistance



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	-	liters	mm
798805	soup bowl	0.38	ø120
798904	saucer		ø180





CAPPUCCINO CUP AND SAUCER

code	-	liters	mm
798249	cup	0.23	ø85
798171	saucer		ø149



COFFEE CUP AND SAUCER

code	-	liters	mm
798164	cup	0.17	ø80
798171	saucer		ø149



ESPRESSO CUP AND SAUCER

code	-	liters	mm
798010	cup	0.09	ø64
798034	saucer		ø125

FLORA





FLORA

– White hotel porcelain
– Strengthened edges, high quality glazing
– High impact and wear resistance





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	liters	mm
787083	0.25	ø145x(H)45
787090	1	ø230x(H)65





SOUP BOWL

code	-	liters	mm
787182	saucer		ø158
787267	bowl	0.25	ø100



CAPPUCCINO CUP AND SAUCER

code	-	liters	mm
787175	cup	0.25	ø87
787151	saucer		ø138



COFFEE CUP AND SAUCER

code	-	liters	mm
787144	cup	0.18	ø82
787151	saucer		ø138



ESPRESSO CUP AND SAUCER

code	-	liters	mm
787113	cup	0.12	ø65
787120	saucer		ø130

SATURN





SATURN

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





FLAT PLATE

code	mm
794319	ø200
794326	ø240
794333	ø260
794340	ø280
794357	ø300
794364	ø320



DEEP PLATE

code	mm
794395	ø220
794517	ø300



OVAL DISH

code	mm
794371	290x200
794388	340x240



SALAD BOWL

code	mm
794463	ø150
794470	ø250
794524	ø190





SOUP BOWL AND SAUCER

code	-	liters	mm
794449	bowl	0.38	ø120
794456	Saucer		ø190



MUG

code	liters
794531	0.22



CAPPUCCINO CUP AND SAUCER

code	-	liters	mm
794487	cup	0.23	ø87
794418	saucer		ø150



COFFEE CUP AND SAUCER

code	-	liters	mm
794401	cup	0.17	ø79
794418	saucer		ø150



ESPRESSO CUP AND SAUCER

code	-	liters	mm
794425	cup	0.09	ø63
794432	saucer		ø125

DELTA





DELTA

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





FLAT PLATE

code	mm
794050	ø160
794067	ø200
794074	ø240
794081	ø270
794098	ø300



DEEP PLATE

code	mm
799420	ø230



PASTA PLATE

code	mm
799406	ø260
799413	ø300



OVAL DISH

code	mm
799437	290x200
799444	340x240





SOUP BOWL

code	-	liters	mm
799383	soup bowl	0.34	ø160
799390	saucer		ø170



SALAD BOWL

code	mm
799451	ø120
799468	ø140
799475	ø230
799482	ø270



ESPRESSO CUP AND SAUCER

code	-	liters	mm
799161	cup	0.09	ø63
799178	saucer		ø83



CAPPUCCINO CUP AND SAUCER

code	-	liters	mm
799154	saucer		ø145
799147	cup	0.23	ø90



COFFEE CUP AND SAUCER

code	-	liters	mm
799130	cup	0.17	ø80
799154	saucer		ø145

ENAMELLED

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



621202

BOWL RECTANGULAR

- Dishes and desserts can be prepared in the bowl.

code	mm
621219	215x160
621202	175x130



621226

FLAT PLATE

code	mm
621226	ø200
621233	ø240



621257

DEEP PLATE

code	mm
621240	ø180
621257	ø200
621264	ø220
621271	ø240



621288

SALAD BOWL

code	mm
621288	ø160x(H)75



621295

MUG

code	liters	mm
621295	0.36	ø90x(H)80
621301	0.52	ø100x(H)90



621318

CUP

code	liters	mm
621318	0.12	ø70x(H)50



621332

TUMBLER

code	liters	mm
621325	0.3	ø90x(H)90
621332	0.4	ø90x(H)120





625804



625705



SOUP & GRAVY PAN - WITH LID

- Enamelled.
- Flanged stainless steel rim.
- Low lid.

code	-	liters	mm
625804	blue	0.5	ø115x(H)95
625705	black	0.65	ø135x(H)110



ENAMELLED PAELLA PAN WITH COMPARTMENTS

- Pan is divided into multiple compartments to allow simultaneous preparation of different dishes.

code	mm
622759	ø430x(H)47
622766	ø430x(H)47



622759



622766



622841



622858



622704



622728



622742

ENAMELLED PAELLA BOWLS

- Deep model.
- Enamelled sheet steel.

code	mm
622810	ø145x(H)40
622827	ø170x(H)40
622834	ø185x(H)43
622841	ø205x(H)57
622858	ø245x(H)70

ENAMELLED PAELLA PANS

- With 2 handles.
- Enamelled sheet steel.

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



LIONHEAD



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



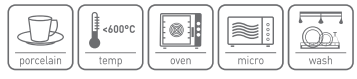
SOUP BOWL

code	liters	mm
784747	1	ø175x(H)120
784730	2	ø215x(H)155

SOUP BOWL

code	liters	mm
784778	0.125	ø90x(H)60
784761	0.25	ø120x(H)78
784754	0.5	ø138x(H)95





RAMEKIN

- Ribbed, made of porcelain.

code	order unit	mm
783153	12	ø70x(H)35
783160	6	ø90x(H)48
783627	6	ø100x(H)25
783177	6	ø120x(H)55





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



434208

SOUP TUREEN

– With lid and serving spoon.

code	liters	mm
434208	2.7	ø270x(H)120



432136

SAUCE BOAT

– On foot.

code	liters	mm
432143	0.085	120x72x(H)50
432006	0.14	135x76x(H)70
432105	0.23	160x98x(H)90
432129	0.28	200x100x(H)105
432136	0.46	240x120x(H)120



430002

SOUP BOWL

– With handles.

code	liters	mm
430002	0.35	ø120x(H)50



401200

VEGETABLE DISH

– With handles.

code	mm
401002	ø120x(H)30
401101	ø140x(H)35
401200	ø160x(H)40



400203

SERVING DISH

code	mm
400203	205x155



441107

ICE-CREAM CUP

– On foot.

code	mm
441107	ø90x(H)50

OVEN DISHES WHITE PORCELAIN

porcelain stackable micro oven

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



TAPAS DISH OVAL

stackable

- With handles.

code	order unit	mm
784006	6	200x107x(H)30
784013	6	262x140x(H)33
784020	3	324x185x(H)38



TAPAS DISH RECTANGULAR

stackable

- With handles.

code	order unit	mm
784105	6	160x101x(H)45
784112	4	236x126x(H)48
784129	3	328x189x(H)58



786321

RUSTICA OVEN DISH OVAL

code	mm
786321	223x132x(H)42
786338	245x145x(H)55



786352

RUSTICA OVEN DISH SQUARE

code	mm
786352	165x165x(H)65



786369

RUSTICA OVEN DISH RECTANGULAR

code	order unit	mm
786369		282x192x(H)65
786376	8	335x232x(H)62
786383	4	380x260x(H)70



786307

RUSTICA OVEN DISH ROUND

code	order unit	mm
786307	4	ø100x(H)50



786499

CHILDREN'S PLATE „BEAR"

– Ø 190 mm without ears.

code	order unit	mm
786499	4	ø265



786239

ICE CREAM BOWL CLOWN

code	order unit	mm
786239	6	226x145x(H)37

786413

CONDIMENT SET

– 2-piece set: salt, pepper.

code	order unit	mm
786413	3	ø42x(H)80



786420

CONDIMENT SET

– 3 piece set: salt, pepper, toothpick holder.

code	order unit	mm
786420	48	125x54x(H)90



786437

GRAVY BOAT

code	order unit	mm
786437	4	180x55x(H)130

OVEN DISHES CREAM PORCELAIN

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



785904

OVEN DISH ROUND

code	order unit	mm
785904	6	185x152x(H)40

TAPASMINI

porcelain | stackable | micro

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



784426

TAPAS DISH PLATO - 6 PCS

code	packed per	mm
784426	6	ø100x(H)25



784327

TAPAS DISH CUADRADO - 6 PCS

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



784365

TAPAS DISH REDONDO - 6 PCS

code	packed per	mm
784365	6	ø75x(H)30



784433

TAPAS DISH LEON - 6 PCS

code	packed per	mm
784433	6	ø55x(H)45





784334

TAPAS DISH CONCHA - 6 PCS

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



784419

TAPAS DISH CUADRADO - 6 PCS

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



784396

TAPAS DISH TRIANGOLO - 6 PCS

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



784389

TAPAS DISH CACEROLE - 6 PCS

code	packed per	mm
784389	6	ø60x(H)25



784372

TAPAS DISH HUEVO - 6 PCS

code	packed per	mm
784372	6	ø65x(H)15



785324

TAPAS DISH CUCHARA - 6 PCS

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



564509

MINI SAUCEPAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm
564509	162x121x(H)30



564516

MINI GRIDDLE PAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm
564516	320x162x(H)20



564523

MINI ROUND PAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

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



564554

MINI OVAL PAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

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





678206



678169

GREASEPROOF PAPER - 500 PCS

– Packed per 500 sheets.

code	-	mm
678237	neutral	250x200
678220	chef food pattern	250x200
678213	neutral	263x380
678183	neutral	306x305
678169	chef food pattern	306x305
678176	checked pattern	306x305
678206	kitchen mayhem	258x425

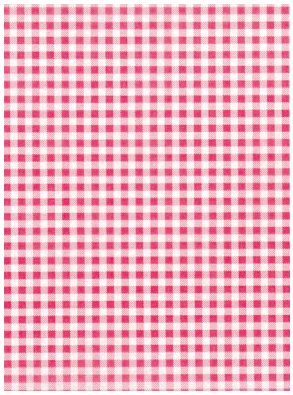
GREASEPROOF PAPER PLACEMAT - 500 PCS

– Packed per 500 sheets.

code	-	mm
678145	kitchen mayhem	420x275
678152	checked pattern	420x275



678237



678152



678121



678138

GREASEPROOF PAPER - 500 PCS

– Packed per 500 sheets.

code	colour	mm
678138	Beige	200x250
678114	Beige	250x350
678121	Newspaper print	200x250
678107	Newspaper print	250x350

GREASEPROOF PAPER LINING PRE-SHAPED - 150 PCS

– Pre-shaped in a basket form.
– With illustration of a chef with food in a pattern.
– Packed per 150 pieces.

code	mm
678190	160x160x(H)50



678190

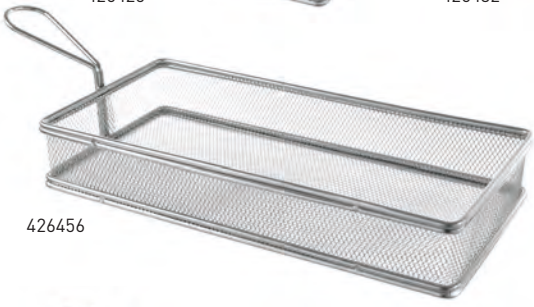


PRESENTATION MINIATURES


426425


426432


426449


426456

DEEP FRYING BASKET MINIATURES

code	mm
426449	90x90x(H)90
426425	100x80x(H)75
426432	125x100x(H)85
426456	255x135x(H)45


425619


425626


425633


425657

DEEP FRYING BASKET MINIATURES

– Finished with a matt black coating.

code	mm
425633	90x90x(H)90
425619	100x80x(H)75
425626	125x100x(H)85
425657	255x135x(H)45




630907


426494

CHIPS BAG HOLDER

code	mm
630907	ø110x(H)175

CHIPS BASKET

– Finished with a matt black powder coating.

code	mm
426494	ø115x(H)100

DEEP FRYING BASKET MINIATURES STACKABLE

code	mm
425664	105x90x(H)60
425688	130x115x(H)80



425664 425688

DEEP FRYING BASKET MINIATURES STACKABLE BLACK

– Finished with a matt black coating.

code	mm
425671	105x90x(H)60
425695	130x115x(H)80



425671 425695



630938

CHIPS BAG HOLDER

– Black wire frame, fits 1 chip bag.

code	mm
630938	ø115x(H)172



630914

CHIPS BAG HOLDER

– Black wire frame, with room for a saus bowl.
– Melamine ramekin 80 ml fits perfectly (561713), not included.

code	mm
630914	210x110x(H)172



630921

CHIPS BAGS HOLDER

– Black wire frame, fits 3 chips bags.

code	mm
630921	270x270x(H)280



426357

BUCKET MINIATURES

code	mm
426364	ø87x(H)93
426371	ø125x(H)127



426463

SNACK CAN

code	mm
426463	ø45x(H)50
426470	ø70x(H)100



607015 607022 607039

SMALL SAUCE PAN WITH SPOUT

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

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



607046

SMALL FRYING PAN

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

code	mm
607046	ø120x(H)30





426388

STRAINER MINIATURES

code	mm
426395	ø130x(H)64



426487

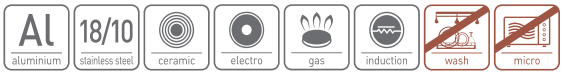
SNACK PAN

code	mm
426487	185x95x(H)45



PAN SERIES COPPER

- 2,5 mm thick 3-ply construction consists of stainless steel (0,4 mm), aluminium (1,5 mm) and copper (0,4 mm).
- Handles are attached by rivets.





607060



607053

FRYING PAN

code	thickness (mm)	mm
607060	2.5	ø240x(H)50

SAUCEPAN

- Without lid.

code	liters	mm
607053	1.5	ø160x(H)80

GALVANIZED BUCKETS

– Made of galvanized sheet steel, this creates a rustic look.
– Galvanized steel isn't intended for food contact, line the buckets with our greaseproof paper sheets when using it for serving food.



425947



425954

DOUBLE BUCKET WITH HANDLE

– Handle is made of wood.

code	mm
425947	190x95x(H)90
425954	250x125x(H)105



425978

BAR CADDY

– With wooden grip handle.

code	mm
425978	245x180x(H)130



425992

PARTY TUB

code	mm
425992	400x330x(H)220



425909 425916 425923 425985

BUCKETS WITH HANDLE

code	mm
425909	ø70x(H)65
425916	ø100x(H)90
425923	ø120x(H)105
425985	ø160x(H)140





783153 783160 783177

RAMEKIN

– Ribbed, made of porcelain.

porcelain | <600°C temp | oven | micro | wash

code	order unit	mm
783153	12	ø70x(H)35
783160	6	ø90x(H)48
783627	6	ø100x(H)25
783177	6	ø120x(H)55



561706 561713 561720

RAMEKIN

– Ribbed.

M melamine | stackable | micro

code	-	packed per	mm	
561492	35 ml	1	ø60x(H)25	NEW
565643	35 ml	4	ø60x(H)25	NEW
561706	50 ml	1	ø70x(H)35	
565650	50 ml	4	ø70x(H)35	NEW
561713	80 ml	1	ø80x(H)40	
561720	100 ml	1	ø85x(H)45	



565605 565612

RAMEKIN - 12 PCS

PET plastic | -20°C 95°C temp | food contact | wash | stackable

code	packed per	colour	liters	mm
565605	12 ■	Black	0.045	ø60x(H)35
565612	12 □	Ivory	0.045	ø60x(H)35



564578 564585 564592

VELOCITY SLANTED BOWLS

M melamine | micro

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

S.S. stainless steel | stackable



400036 400067 400012

RAMEKIN - 12 PCS

code	packed per	liters	mm
400029	12	0.07	ø62x(H)40
400012	12	0.045	ø62x(H)24
400036	12	0.115	ø73x(H)47
400043	12	0.175	ø85x(H)52
400050	12	0.23	ø93x(H)58
400067	12	0.34	ø100x(H)75

M melamine

BUTTER & SAUCE DISH - 3 PCS

code	packed per	colour	mm
564561	3 ■	Black	ø80x(H)30



564561

BAKERY BASKET OVAL

PP polypropylene

code	colour	mm
426777	Black	190x120x(H)60
426760	Light grey	190x120x(H)60
426623	Black	250x190x(H)65
426616	Light grey	250x190x(H)65
426654	Black	320x230x(H)70
426647	Light grey	320x230x(H)70



BAKERY BASKET

PP polypropylene

code	colour	mm
426784	Light grey	190x130x(H)60
426791	Black	190x130x(H)60

BASKETS WITH WOVEN SIDES

PP polypropylene

code	-	mm
426258	round	200x200x(H)65
426234	oval	225x130x(H)55
426265	oval	320x230x(H)55
426227	square	190x190x(H)80
426241	rectangular	225x150x(H)65





food contact wash

BAKERY BASKET WITH BAG

- Finished with a matt black powder coating.
- Fitted with a grey, washable bag.

code	-	mm
427118	round	220x220x(H)80
427125	oval	250x160x(H)75
427149	square	190x190x(H)100
427132	rectangular	250x180x(H)85



426067



426074

CUTLERY BASKET

– With 4 compartments.

code	colour	mm
426074	Black	260x180x(H)150
426067	Light grey	260x180x(H)150



426043



426050

SNACK BASKET

code	colour	mm
426050	Black	ø130x(H)110
426043	Light grey	ø130x(H)110



426081

426098

CUTLERY BASKET

code	colour	mm
426098	Black	270x100x(H)45
426081	Light grey	270x100x(H)45



426197

426210

CUTLERY BASKET

code	colour	mm
426210	Black	ø100x(H)120
426197	Light grey	ø100x(H)120

NEW

BREAD BASKET, OVAL

– Designed for fast food restaurants.
– Made of polypropylene, easy to clean.
– Very lightweight.
– Stackable.
– Dishwasher safe.
– Set of 6 pcs.
– Available in 3 colors.

code	colour	mm
426296	brown	275x175x(H)38
426319	red	275x175x(H)38
426890	black	275x175x(H)38



426296

426319

426890



BASKETS

– Polyrattan.



BREAD BASKET - OVAL

code	mm
426500	225x130x(H)55

BREAD BASKET - RECTANGULAR

code	mm
426807	225x150x(H)65

BREAD BASKET - ROUND

code	mm
426609	ø200x(H)65

BREAD BASKET - OVAL

code	mm
426708	225x110x(H)60

BREAD BASKET - OVAL

code	mm
426906	375x140x(H)70



PITTA BREAD BASKET - ROUND

code	mm
425701	ø150x(H)38
425800	ø200x(H)50

PITTA BREAD BASKET - OVAL

code	mm
425503	195x140
425602	255x190

WIRE BASKETS



425831

WIRE BASKET BASIC OVAL

– Finished with a matt black coating.

code	mm
425831	230x180x(H)60



425817 425824

WIRE BASKET BASIC ROUND

– Finished with a matt black coating.

code	mm
425817	ø100x(H)90
425824	ø120x(H)110



425855

WIRE BASKET DECO RECTANGULAR

– With decorative rim.
– Finished with a matt black coating.

code	mm
425855	230x150x(H)80



425862

WIRE BASKET DECO ROUND

– With decorative rim.
– Finished with a matt black coating.

code	mm
425862	ø250x(H)80



425879

WIRE BASKET DECO OVAL

– With decorative rim.
– Finished with a matt black coating.

code	mm
425879	255x160x(H)80



425886

WIRE BASKET DECO OBLONG

– With decorative rim.
– Finished with a matt black coating.

code	mm
425886	385x160x(H)80



425565

425534

SERVING BASKET

code	mm
425565	310x125x(H)55
425534	290x220x(H)60



425572

425558

SERVING BASKET BLACK

– Finished with a matt black coating.

code	mm
425572	310x125x(H)55
425558	295x220x(H)60

BREAD BAGS





BREAD BAG ROUND

– Made of durable cotton.
– Available in the color combinations gray/beige and gray/dark gray.

code	colour	mm
429006	Beige	ø150x(H)150
429013	Dark grey	ø150x(H)150
429020	Beige	ø200x(H)200
429037	Dark grey	ø200x(H)200
429044	Beige	ø250x(H)160
429051	Dark grey	ø250x(H)160

PAPER BAGS

– Made of food grade washable kraft paper.

code	colour	mm
429228	Beige	170x170x(H)150
429211	Black	170x170x(H)150



FRUIT BASKET

– Chrome-plated wire.



code	mm
426418	ø215x(H)205



FRUIT BASKET BLACK

– Finished with a matt black powder coating.



code	mm
427187	ø230x(H)250



FRUIT BASKET ANGLED ROUND BLACK

– Finished with a matt black powder coating.

code	mm
427095	ø150x(H)80
427088	ø280x(H)130
427071	ø300x(H)250







VACUUM JUG

- Tight sealing lid with push button for pouring.
- Double walled with glass inner bottle.

code	liters	mm
449615	1	ø110x(H)289

VACUUM JUG WITH PUSH BUTTON

NEW

- Stylish vacuum jug, keeps the content hot or cool for long periods of time.
- Made of durable Polypropylene and fitted with a glass inner bottle.
- The lid is fitted with a push button to open and poor drinks, no need to remove the lid.
- Great heat insulation, 6 hours after adding 100˚C water, it still measures 78˚C.
- Available in white or black.

code	colour	liters	mm
445860	Black	1	ø134x(H)265
445853	White	1	ø134x(H)265

449615

445853



448908

AIR POT

- Stainless steel mantle.
- With press system to tap drinks.

code	liters	mm
448908	2.2	ø150x(H)340







445877

AIR POT - 3L

- 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	mm
445877	(H)373





449608



PP
polypropylene
wash

VACUUM JUG WITH GLASS INNER BOTTLE

code	liters	mm
449608	1	ø140x(H)268

VACUUM JUG

- Double walled stainless steel.
- Seamless structure.
- Vacuum insulation.
- Metal chromed cover, lever, spout and handle.
- High insulation value.



445815 445822 445839

18/10 stainless steel

VACUUM JUG

code	liters	mm
445815	0.6	ø120x(H)168
445822	1	ø136x(H)188
445839	1.5	ø136x(H)258

PP polypropylene S.S. stainless steel wash

VACUUM JUG

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

code	liters	mm
446508	1	ø145x(H)205
446607	1.5	ø145x(H)230
446706	2	ø145x(H)260



446508 446607 446706

PP polypropylene S.S. stainless steel wash

VACUUM JUG

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

code	liters	mm
446522	1	ø145x(H)205
446621	1.5	ø145x(H)230
446720	2	ø145x(H)260



446522 446621 446720



451502 451519 451526 451533

MULTIPURPOSE JUGS

18/10 stainless steel

code	liters	mm
451502	0.35	ø76x(H)93
451519	0.6	ø90x(H)112
451526	0.9	ø102x(H)125
451533	1.5	ø112x(H)161

NEW



451045

MILK JUG – MATT BLACK

18/10 stainless steel · food contact · wash

- Made of stainless steel.
- 1 mm thick walls maintain liquid temperature.
- V-shaped spout for easy and precise pouring.
- Not dishwasher safe.

code	liters	mm
451045	0.7	ø84x(H)130



458198 451007 451106

MILK JUG BLACK

18/10 stainless steel · wash

- Made from stainless steel with a black non-stick coating.

code	liters	mm
458198	0.6	ø90x(H)112

MILK JUG

S.S. stainless steel

- Straight model.

code	liters	mm
451007	0.35	ø85x(H)110
451106	0.75	ø100x(H)120

NEW



451038 451021 451014

MILK JUG

18/10 stainless steel · food contact · wash

- Made of stainless steel.
- 1 mm thick walls maintain liquid temperature.
- V-shaped spout for easy and precise pouring.
- Dishwasher safe.

code	liters	mm
451038	0.35	ø65x(H)99
451021	0.45	ø75x(H)111
451014	0.7	ø84x(H)130



450109 450208 450307 450406 450505

CREAM JUG

S.S. stainless steel

- Straight model.

code	liters	mm
450109	0.03	ø35x(H)35
450208	0.04	ø40x(H)40
450307	0.07	ø50x(H)55
450406	0.12	ø60x(H)60
450505	0.25	ø75x(H)75



453001 453209 453407

COFFEE/ TEA POT WITH LID

S.S. stainless steel

- With hinged lid.
- Straight model.

code	liters	mm
453001	0.2	ø74x(H)95
453100	0.3	ø74x(H)123
453209	0.6	ø97x(H)142
453308	0.9	ø120x(H)158
453407	1.4	ø126x(H)185

SALT AND PEPPER MILLS

- Fitted with Lidrewa grinding gears for precision grinding of spices.
- Made from beechwood, knob and rod made of stainless steel.
- Upper cap with a deep thread and Helicoil insert, prevents accidental change of setting.
- Made in Germany.



Ceramic salt grinding mechanism



Stainless steel pepper grinding mechanism



PEPPER MILLS BROWN

code	colour	mm
469019	Brown	(H)180
469040	Brown	(H)300

PEPPER MILLS NATUREL

code	colour	mm
469156	Natural	(H)180
469187	Natural	(H)300

PEPPER MILLS GLOSS

code	colour	mm
469262	Black	(H)180
469132	Black	(H)300

SALT MILLS BROWN

code	colour	mm
469095	Brown	(H)180

SALT MILLS NATUREL

code	colour	mm
469217	Natural	(H)180

SALT MILLS GLOSS

code	colour	mm
469293	White	(H)180

ABS plastic | PMMA plexiglas



469385

PEPPER MILL – TRANSPARENT

- Made of acrylic glass (PMMA).
- Durable ceramic grinding mechanism, the precise placement of the grinding wheel leaves a gap between the teeth and reduces abrasion.
- Pepper mill fitted with unique grinding adjustment mechanism at the bottom of the mill, adjustable in 4 steps from fine to coarse.
- The cap is easy to remove for refilling.

code	-	mm
469385	pepper mill	ø45x(H)105
469507	pepper mill	ø58x(H)146
469521	pepper mill	ø63x(H)180



469392

SALT GRINDER

- Made of acrylic glass (PMMA).
- Durable ceramic grinding mechanism, the precise placement of the grinding wheel leaves a gap between the teeth and reduces abrasion.
- Non-adjustable salt grinder ensuring uniform grinding.
- The cap is easy to remove for refilling.

code	-	mm
469392	salt grinder	ø45x(H)105
469514	salt grinder	ø58x(H)146
469538	salt grinder	ø63x(H)180



452400

SUGAR DISPENSER

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

code	mm
452400	ø80x(H)140



452424

HONEY DISPENSER

- Glass dispenser.
- Stainless steel lever.

code	mm
452424	ø80x(H)115



465370

CHEESE/SUGAR DISH

- With glass dish.
- Including stainless steel spoon.

code	mm
465370	ø130x(H)90



631102

631300

631201

SHAKER

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



786413

CONDIMENT SET

- 2-piece set: salt, pepper.

code	mm
786413	ø42x(H)80



786420

CONDIMENT SET

- 3 piece set: salt, pepper, toothpick holder.

code	mm
786420	125x54x(H)90



599327



FREE-FLOW SELF-CLOSING OIL POURER – 3 PIECES

- Pourer with automatic flap.
- The flap of the pourer with counter weight automatically opens and closes the nozzle when the bottle is tilted.
- Easy dosing of precise amounts.
- Durable stainless steel construction.
- Suitable for standard 0.5-1.5 liter bottles, fits bottle openings up to 20 mm in diameter.

code	mm
599327	ø30x120



460245

OIL AND VINEGAR SET

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

code	-	mm
460245	2x0,237L	115x60x(H)325



465301

CONDIMENT SET

- 2-piece - salt, pepper.
- Matt finish.

code	mm
465301	85x55x(H)115



465349

CONDIMENT SET

- 2-piece - oil, vinegar.
- Matt finish.

code	liters	mm
465349	0.15	120x75x(H)185



465332

CONDIMENT SET

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

code	mm
465332	100x95x(H)115



465318

CONDIMENT SET

- 3-piece - salt, pepper, napkin holder.
- Matt finish.

code	mm
465318	85x75x(H)115



465325

CONDIMENT SET

- 3-piece - salt, pepper, toothpick holder.
- Matt finish.

code	mm
465325	90x90x(H)115



465356

CONDIMENT SET

- 4-piece - salt, pepper, oil, vinegar.
- Matt finish.

code	mm
465356	130x110x(H)185



465363

CONDIMENT SET

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

code	mm
465363	130x110x(H)185



465387

SALT AND PEPPER SHAKER SET

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

code	mm
465387	ø40x(H)70



461167 461266

SALT AND PEPPER SHAKER - 6 PCS

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

code	-	packed per	mm
461167	pepper	6	ø40x(H)70
461266	salt	6	ø40x(H)70



664186

CUTLERY BOX

– Made from durable wood.

code	mm
664186	80x80x(H)95



427033

CUTLERY BASKET BLACK

– Finished with a matt black powder coating.

code	mm
427033	ø120x(H)150



664315

TABLE CADDY

– Made from durable wood.
– Has two compartments and a large handle.

code	mm
664315	190x160x(H)200



425770

CONDIMENT RACK RECTANGULAR

– Finished with a matt black powder coating.

code	mm
425770	205x90x(H)180



425787

CONDIMENT RACK ROUND

– Finished with a matt black powder coating.

code	mm
425787	ø165x(H)205



664148

MENU AND CUTLERY BOX

– Wooden box with integrated blackboard on two sides.
– Box has 4 compartments.

code	mm
664148	210x150x(H)150



427170

CONDIMENT RACK BLACK

– Finished with a matt black powder coating.

code	mm
427170	135x65x(H)200



427064

TABLE CADDY BLACK

– Fitted with a wooden handle.
– Finished with a matt black powder coating.

code	mm
427064	140x105x(H)190
427057	170x130x(H)160
427040	230x100x(H)240

427040



427057



456514

TEA BOX

– Wood with acrylic window 12 compartments.

code	mm
456514	300x280x(H)90

570807



TEA STRAINER - WITH HINGED HANDLE

– For herbs and tea.
– With hinged handle.

code	mm
570807	ø40x150



638101

TEA & HERB STRAINER

– For herbs and tea.
– With wire handle.

code	mm
638101	ø70x225



523629

SUGAR CUBE TONGS - 2 PCS

code	packed per	mm
523629	2	(L)160



452325

452714

SUGAR/WHIPPED CREAM DISH

code	packed per	mm
452714	6	ø65x(H)20
452325	4	ø100x(H)20



452103

SUGAR BOWL

– With hinged lid.

code	liters	mm
452103	0.3	ø85x(H)80



452202

SUGAR BOWL

– Without lid.

code	liters	mm
452202	0.3	ø85x(H)65



595008

RECEPTION BELL

– Chrome-plated with metal base.

code	mm
595008	ø85x(H)60



444023

TABLECLOTH CLIP - 4 PCS

code	packed per	mm
444023	4	50x10x(H)40



428511

NAPKIN HOLDER

– Matt finish.

code	mm
428511	170x30x(H)70

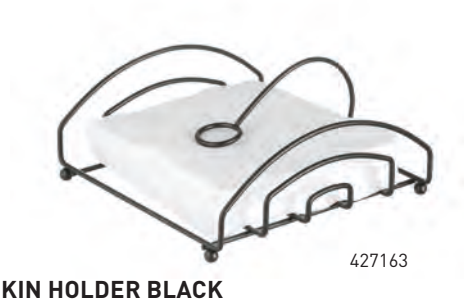


428528

NAPKIN HOLDER

– Chrome-plated wire.

code	mm
428528	190x190x(H)65



427163

NAPKIN HOLDER BLACK

– Finished with a matt black powder coating.

code	mm
427156	155x160
427163	205x210



441503

EGG SPOON - 6 PCS

– White.
– ABS

code	packed per
441503	6



441466

EGG CUP - 6 PCS

– Low model.

code	packed per	mm
441466	6	ø85x(H)15



441367

EGG CUP - 6 PCS

– On foot.

code	packed per	mm
441367	6	ø50x(H)45



440704

S.S. stainless steel | wash

TABLETOP LITTERBIN

– Stainless steel container
– Black ABS tumble cover

code	mm
440704	ø120x(H)165



440711

18/0 stainless steel

TABLETOP LITTERBIN

– With plastic top and stainless steel swing cover.

code	mm
440711	ø95x(H)130



can be used as a cutlery holder

421574

M melamine

TABLETOP LITTERBIN OR CUTLERY HOLDER

– Black container made of melamine

code	colour	mm
421574	Black	ø130x(H)160



513729

S.S. stainless steel

RECEIPT HOLDER

code	mm
513729	ø80x(H)150



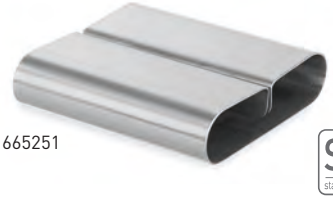
595206

S.S. stainless steel

RECEIPT HOLDER - 3 PCS

– With clamp.

code	packed per	mm
595206	3	152x110



665251

S.S. stainless steel

MENU CARD TABLE STAND - 6 PCS

– Supplied without menu card.

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



665510

MENU CARD TABLE STAND

code	mm
665503	ø75x(H)100
665510	ø75x(H)200



595305

MENU CARD HOLDER - 2 PCS

S.S. stainless steel

– With clamp.

code	packed per	mm
595305	2	ø40x(H)104



664179 664162 664155



MENU CLIPBOARD

– Made from durable MDF with metal clamping mechanism.
– Available in multiple sizes.

code	mm
664179	125x180
664162	185x245
664155	240x330



663608 663615 663622



663639 663646 663653

DOOR SIGNS

– With self-adhesive strip.

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



663820 663806

WALL SIGNS ROUND

– With self-adhesive strip.

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

TABLE SIGNS NUMBERED



664322

– Made from durable wood.
– Set numbered from 1 to 10.

code	-	mm
664322	Numbers 1-10	55x48x(H)44

TABLE SIGN RESERVED



664308

– Made from durable wood.
– With slot to hold a menu.

code	-	mm
664308	„reserved"	152x44x(H)44

TABLE SIGN ‚NO SMOKING'



663660

– 2 sides printed.

code	mm
663660	50x35x(H)40

TABLE SIGN RESERVED



663707

663691

code	-	packed per	mm
663691	"Gereserveerd"/ "Réservé"	4	50x35x(H)40
663707	"Reserviert"	4	50x35x(H)40

TABLE SIGN RESERVED

663745



663462

– Black - white.
– Printed on 2 sides.

code	-	mm
663486	réservé	130x30x(H)38
663462	reserved	130x30x(H)38
663745	gereserveerd	130x30x(H)38
663479	reserviert	130x30x(H)38

TABLESTAND NUMBERS



663844

– Sets of multiple numbers 12 numbers per set.

code	-	mm
663844	Numbers 1-12	50x35x(H)40
663851	Numbers 13-24	50x35x(H)40
663868	Numbers 25-36	50x35x(H)40
663875	Numbers 37-48	50x35x(H)40
663882	Numbers 49-60	50x35x(H)40
663899	Numbers 61-72	50x35x(H)40



664025



664032



664049



664018

664001

WALL BLACKBOARD

– Black, with wooden frame.

code	mm
664025	300x400
664032	400x600
664049	600x800

PAVEMENT BLACKBOARD

– Black, with wooden frame.

code	mm
664001	500x450x(H)850
664018	700x600x(H)1200



664100



664117

PAVEMENT BLACKBOARD

– Black, with steel frame.

code	mm
664100	700x500x(H)1100

PAVEMENT BLACKBOARD

– Black, with steel frame.

code	mm
664117	500x550x(H)850



664094

664087

TABLETOP BLACKBOARD - 2 PCS

– Black, with wooden standard.

code	mm
664087	148x130x(H)120
664094	210x190x(H)150



664063

664056

TABLETOP BLACKBOARD - 2 PCS

– Black, with wooden stand.

code	packed per	mm
664056	2	150x50x(H)230
664063	2	210x50x(H)320

664124



664131

BLACKBOARD WITH STAND

– Large format blackboard in wooden frame.
– Convenient stand included.

code	mm
664124	300x400
664131	400x600



664070

BLACKBOARD WITH EASEL

– Black, with wooden easel.

code	mm
664070	220x210x(H)360



664278

BLACKBOARD MARKERS 3 MM

– 8 Markers with round nib, writing width 3 mm.

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



664209

664216

BLACKBOARD MARKERS 6 MM

– With oblique nib, writing width 2 to 6 mm.

code	-	
664292	2 white, 1 pink, 1 yellow and 1 bronze markers	N
664216	1 pink, 1 green, 1 blue and 2 white markers	
664209	5 white markers	



664223

BLACKBOARD MARKERS 15 MM

– With wide flat nib, writing width 15 mm.

code	-	
664223	3 white markers	
664339	1 white, 1 orange and 1 yellow marker	NEW



664285

NEW

BLACKBOARD MARKERS 1 MM

– 6 Markers with round nib, writing width 1 mm.

code	-
664285	3 white, 1 pink, 1 yellow and 1 bronze markers

ASHTRAYS & ASH COLLECTOR

440605



S.S. stainless steel · in- & outdoor

ASHTRAY WITH LOWER TRAY

code	mm
440605	ø140x(H)40

569757



M melamine · in- & outdoor · wash

ASHTRAY

– Made of black melamine.

code	mm
569757	ø146x(H)60

440407



S.S. stainless steel

ASHTRAY WITH LID - 3 PCS

code	packed per	mm
440407	1	ø90x(H)28
440490	3	ø90x(H)28

440803



S.S. stainless steel · stackable · indoor

ASHTRAY

code	mm
440803	ø80x(H)30
440858	ø100x(H)30
440902	ø120x(H)30

440001



S.S. stainless steel · stackable · indoor

ASHTRAY WITH FIRE RIM

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

440872



S.S. stainless steel · stackable · indoor

ASHTRAY

code	mm
440872	ø80x(H)30
440865	ø100x(H)30

440230



S.S. stainless steel

BOWL ASHTRAY BLACK

– Stainless steel, outside with a matt black coating.
– With remoavble rim.

code	mm
440230	ø105x(H)58

440209



Cr chrome plated · outdoor · wash

ASHTRAY WITH PUSH BUTTON

code	mm
440209	ø90x(H)45



ASH COLLECTOR

– With hinged lid.
– For safe emptying of ashtrays.
– Self-extinguishing.

S.S. stainless steel · wash

code	mm
440506	202x170x(H)91

440506







440216

WALL MOUNTED ASHTRAY

- Very robust design, easy to mount against walls and poles.
- Easy to empty thanks to the bottom that can be opened and closed with a key.

code	mm
440216	ø75x(H)460



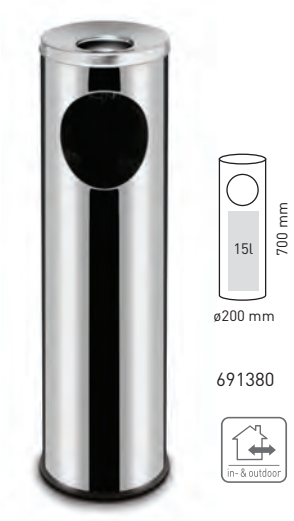


440223

STANDING ASHTRAY POLE

- Very robust design, can be mounted on the floor or stand free.
- Easy to empty, upper part can be unlocked with a key and then emptied.
- Base is Ø 170 mm, pole is Ø 75 mm.

code	mm
440223	ø170x(H)920



691380

STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body.
- Polished surface finish.
- Removable ashtray placed over the bin for easy cleaning and emptying of the bin.
- Bin opening Ø 135 mm.
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm
691380	15	ø200x(H)700



691397

STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body.
- Polished outer surface.
- Removable ashtray with a grid, placed over the bin for easy cleaning and emptying of the bin.
- Bin opening Ø 135 mm.
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm
691397	33	ø240x(H)660

ELECTRIC SOUP KETTLES

SAVE ENERGY

Al aluminium | PP polypropylene | 18/8 stainless steel



860502



SOUP KETTLE, 8 L

- Thermal insulation reduces energy consumption and keeps the external housing cool.
- Reduction of energy consumption by up to 30%.
- Removable lid made of tough, transparent polycarbonate.
- Aluminium water pan for efficient heat transfer.
- Food pan made of 18/8 stainless steel.
- Housing of polypropylene.
- Ring allows safe and easy removal of food pan.
- Overheating protection – with low water level alarm.
- Soup name card holder in lid.

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

SOUP PAN FOR ELECTRIC SOUP KETTLE

- Soup pan for use with the HENDI soup kettle 860502.
- Made of stainless steel and therefor easy to clean.

code	mm
926574	ø280x(H)200



860083

S.S. stainless steel

KITCHEN LINE SOUP KETTLE, 8 L

- Body Made of stainless steel (painted black).
- Lid and water pan.
- Made of stainless steel.
- Heating power control.
- Suitable ladles: 527306, 529003, 540305.

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



204825

CHAFING DISH ELECTRIC TELLANO

PP polypropylene | S.S. stainless steel

- Gastronorm 1/1.
- Water pan made of heat-resistant polypropylene.
- Continuous settings up to 85°C.
- On/off switch, pilot light.
- Very silent whilest heating.
- Including GN 1/1 food pan 65 mm deep.

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



204900

CHAFING DISH ELECTRIC POLLINA

S.S. stainless steel

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

code	liters	V	W	mm
204900	9	230	850	615x355x(H)280



204832

CHAFING DISH ELECTRIC TESINO

PP polypropylene | S.S. stainless steel

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

code	liters	V	W	mm
204832	6.8	230	500	ø405x(H)248



475904



18/0 stainless steel

CHAFING DISH GASTRONORM 1/1

- Model Economic.
- High-gloss polished lid and lid stand.
- Including chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Suitable for food pans up to 65 mm deep.

code	packed per	liters	mm
472613	2	9	600x358x(H)295
475904	1	9	600x358x(H)295



475201

18/0 stainless steel

CHAFING DISH GASTRONORM 1/2

- Model Economic.
- High-gloss polished lid and lid stand.
- Including chafing dish fuel holder and stainless steel food pan 65 mm deep.
- Suitable for food pans up to 65 mm deep.

code	liters	mm
475201	4.5	385x295x(H)310



470619

S.S. stainless steel | 18/0 stainless steel

CHAFING DISH - ROUND

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

code	liters	mm
470619	3.5	ø390x(H)270



472507

S.S. stainless steel

SOUP CHAFING DISH

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

code	liters	mm
472507	8	ø370x(H)325



S.S. stainless steel | 18/0 stainless steel

CHAFING DISH GASTRONORM 1/1

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

code	liters	mm
471005	9	585x385x(H)315



471005



470190

S.S. stainless steel

FOOD PAN GN 1/1, WITH 2 COMPARTMENTS

- This GN food pan has 2 compartments of 3.75 liter each.

code	liters	mm
470190	7.5	530x325x(H)65



S.S. stainless steel

BAIN-MARIE PAN

- Fits perfectly in Hendi Conversion for 2 bain maries pans 470930.
- Also suitable for: Thermosystem bain-maries (201107, 201206).
- Made of stainless steel.
- Lid fitted with a comfortable handle.

code	-	mm
470909	bain marie pan	220x220x(H)190
470930	conversion	530x325x(H)30



471050

S.S. stainless steel | 18/0 stainless steel

CHAFING DISH SET

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

code	mm
471050	585x385x(H)315

CHAFING DISHES PROFI LINE

S.S. stainless steel

- Ideal for buffets and catering.
- By using high-quality material and a beautiful finish, these chafing dishes give every presented dish a certain allure.
- The chafing dishes and accessories are entirely made from durable stainless steel.



470251

CHAFING DISH GN 1/1 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/1 65 mm deep food pan and 2 chafing dish fuel can holders.

code	liters	mm
470251	9	570x430x(H)290



470275

CHAFING DISH GN 2/3 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 2/3 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470275	6	395x430x(H)290



470268

CHAFING DISH GN 1/2 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/2 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470268	4	365x370x(H)280



470282

CHAFING DISH ROUND SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable round water pan, round 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470282	6	465x420x(H)320









470213



470237

CHAFING DISH GN 1/1 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/1 65 mm deep food pan and 2 chafing dish fuel can holders.

code	liters	mm
470213	9	570x405x(H)320

CHAFING DISH GN 2/3 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 2/3 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470237	6	395x405x(H)320



470220



470244

CHAFING DISH GN 1/2 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/2 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470220	4	365x345x(H)345

SOUP CHAFING DISH MIRROR FINISH

- The round soup container is placed in a large water pan which provides plenty of heat to easily keep the soup hot.
- Soup container fitted with two handles.
- The lid has a recess for the spoon.
- Supplied with removable water pan, round soup container and chafing dish fuel can holder.

code	liters	mm
470244	10	ø420x(H)380



470206



809709



18/0
stainless steel

ROLLTOP-CHAFING DISH GASTRONORM 1/1

- Model Rental-Top.
- Solid base with high-gloss polished roll top lid made of 18/0 stainless steel.
- Includes two chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Bottom fitted with fastening bolts for electric heating element 809709.
- Suitable for Gastronorm pans up to 100 mm deep.

code	liters	mm
470206	9	590x340x(H)400

CHAFING DISH HEATER FOR UNDERNEATH WATER PAN

- For chafing dish GN 1/1 470206.

code	V	W	mm
809709	230	380	300x200x(H)19



470305

S.S.
stainless steel

ROLLTOP-CHAFING DISH GASTRONORM 1/1

- Elegant buffet chafing dish.
- Patented extra quiet opening mechanism.
- Roll-top cover retractable up to 180°.
- Optional installation of electrical heating element.
- Highly polished stainless steel.
- Steel frame 2.3 mm, cover 1.2 mm.
- Set includes two fuel can holders and a GN 1/1 – 65 mm food pan.

code	liters	mm
470305	9	660x490x(H)460



470312

S.S.
stainless steel

ROLLTOP-CHAFING DISH - ROUND

- Elegant buffet chafing dish.
- Patented extra quiet opening mechanism.
- Roll-top cover retractable 180°.
- Set includes one fuel can holder and food pan (Ø 390x(H)60 mm).
- Highly polished stainless steel.
- Steel frame 2.3 mm, cover 1.2 mm thick.

code	liters	mm
470312	5.6	510x540x(H)480

INDUCTION HOT PLATE KITCHEN LINE

- Unique induction hot plate with a rectangular induction coil which keeps pans warm while providing freedom of placement.
- Power adjustable in 11 steps by means of a knob.
- Temperature range: 40-100°C.
- Equipped with electronic protection against overheating.
- Maximum load of the induction cooker: 15 kg.

code	V	W	mm
239384	230	800	460x315x(H)62



Works also with a GN tray up to GN 1/2 — 800 W / 230 V

239384

CHAFING DISH HEATER

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

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



809600

DISH WARMER 2 BURNERS

Al aluminium S.S. stainless steel

- 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

Al aluminium S.S. stainless steel

- 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

S.S. stainless steel

code	mm
464809	ø46x(H)20



464809

GAS LIGHTER – SET OF 2 PCS.

- Refillable.
- Supplied empty.

code	packed per	mm
198124	2	(L)230



198124

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/CO_2 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.



194355

CHAFING DISH FUEL CAN

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

code	packed per
194300	24
194362	12
194355	72

CHAFING DISH FUEL



195109

CHAFING DISH FUEL BOTTLE
– Bottle 1 liter.

code	order unit
195109	12



195505

CHAFING DISH FUEL JERRY CAN
– Jerry can 5 liter.

code	order unit
195505	4



190401

CHAFING DISH FUEL BUCKET
– Bucket 4 kilos

code	order unit
190401	4



470527

CHAFING DISH FUEL PASTE CAN HOLDER – 2 PCS.
S.S. stainless steel

code	packed per	mm
470527	2	ø90x(H)60

195604



FUEL DISPENSER
– Suitable for e.g. can of chafing dish fuel 195505

code	mm
195604	(L)280

190036



FUEL FOR FONDUE-BURNERS
– For gourmet, fondue, rechauds and stone grills.
– 80 grams portion packs.
– Burning time: ± 2 hours.
– For use with 111420.

code	packed per
190036	3



111420

FONDUE-BURNER
Cr chrome plated
– Suitable for fuel for fondue-burners.

code	packed per	mm
111420	2	ø95x(H)50

LIQUID FUEL WITH WICK

- Hendi tin with wick, contains 100% diethylene glycol.
- Burns up completely.
- Soot and odour free.
- Special wick provides proper burning temperature and time.
- The can does not overheat, no fuel holder needed.
- Equal flame temperature and height during the whole burning process.
- Box 4x6 tins.
- Due to the special cap, it is possible to use the same can several times, store it and transport it safely.





Burns ± 4 hours 193761



Burns ± 6 hours 193716

LIQUID FUEL WITH WICK

code	-	packed per	weight (kg)
193761	burns ± 4 hours	6	0.145
193952	burns ± 4 hours	24	0.145
193716	burns ± 6 hours	6	0.2
193938	burns ± 6 hours	24	0.2
193679	burns ± 8 hours	24	0.25

Adjustable wick length



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



Use the same can several times



CHOCOLATE

- Made of stainless steel.
- With warming function, heats the chocolate to 45˚C.
- Minimal chocolate capacity: 1 kg.
- Maximal chocolate capacity: 1,5 kg.
- With separate switch for motor and heating element.



Watch the video







S.S. stainless steel

	Chocolate fountain 3 tiers	Chocolate fountain 5 tiers	Chocolate fountain 6 tiers
code	274101	274156	274163
temperature control	45°C	110°C	150°C
min. capacity chocolate	1 kg	2,5 kg	2,5 kg
max capacity chocolate	1,5 kg	6 kg	8 kg
dimensions	ø210x(H)390	ø330x(H)700	ø370x(H)840
power/voltage	170 W/230 V	265 W/230 V	300 W/230 V

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LADLES AND SERVING SPOONS BUFFET SUPREME

18/10 stainless steel

wash



SERVING SPOON

code	mm
529058	305x60
529065	71x321

SLOTTED SPOON

code	mm
529072	71x321

SOUP LADLE

code	liters	mm
529089	0.05	69x270
529096	0.09	85x308

CHAFING DISH LADLES AND SERVING SPOONS

– With polypropylene handle

PP polypropylene

S.S. stainless steel





SKIMMER

code	mm
529201	(L)345

SOUP LADLE

code	liters	mm
529003	0.09	ø90x(H)335
529010	0.11	ø80x(H)300

SERVING SPOON

code	mm
529300	(L)350

SKIMMER, ROUND

code	mm
529041	(L)370

CARVING FORK

code	mm
529102	(L)345

SLOTTED SPATULA

code	mm
529409	(L)355

S.S. stainless steel

SPOON HOLDER

code	mm
722107	115x270x(H)45





LADLES AND SERVING SPOONS, HEAT RESISTANT

PBT heat-resistant | micro



SALAD CUTLERY

code	-	mm
563908	Salad spoon	(L)305
564004	Salad fork	(L)305

SOUP LADLE

code	colour	liters	mm
563502	White	0.07	(L)235
563557	Black	0.07	(L)235
563700	White	0.14	(L)300
563755	Black	0.14	(L)300

SAN plastic | <80°C temp



SALAD SPOON

code	colour	liters	mm
564158	Black	0.03	(L)235
564202	Transparent	0.03	(L)235
564103	White	0.03	(L)235

SALAD SPOON

code	colour	liters	mm
564455	Black	0.06	(L)335
564400	White	0.06	(L)335

SAUCE LADLE

code	colour	liters	mm
563649	Black	0.03	(L)180
563632	Ivory	0.03	(L)180

SERVING TONGS





PC polycarbonate | <100°C temp | wash

PC polycarbonate

UNIVERSAL TONGS

code	colour	mm
657621	Transparent	(L)230
657607	Black	(L)230

UNIVERSAL TONGS

code	colour	mm
657669	Black	(L)250
657676	Black	(L)300





CAKE TONGS
– Decorative tongs

S.S. stainless steel | wash

code	mm
171608	(L)220
171622	(L)280

CAKE TONGS
– Decorative tongs.

S.S. stainless steel

code	mm
171615	(L)220







PASTRY TONG

S.S. stainless steel

code	mm
523018	(L)215

SALAD TONGS

S.S. stainless steel

code	mm
523315	(L)212

SPAGHETTI TONGS

S.S. stainless steel

code	mm
523216	(L)200



261309



261347



261354

CONVEYOR TOASTER DOUBLE

- Possibility to fit two rows of bread slices next to each other on the conveyor.
- 2 separate heating elements.
- Suitable for continuous toasting of sliced bread.
- Supplied with front and back trays.
- Adjustable toasting time up to 3 minutes.

S.S. stainless steel

code	colour	V	W	mm	
261309	steel	230	2240	418x368x(H)387	
261347	red	230	2240	418x368x(H)387	NEW
261354	black	230	2240	418x368x(H)387	NEW



426982



426920



426999

BREAD BASKET ROUND

- Reinforced with a stainless-steel wire frame.
- Available in multiple colours.

PP polypropylene

code	colour	mm
426920	Beige	ø400x(H)90
426982	Black	ø400x(H)90
426999	Brown	ø400x(H)90



426289

ROLL TOP FOR BREAD BASKET ROUND

- Fits bread basket 426920, 426982 & 426999.
- With easy opening.

code	mm
426289	ø405x(H)230


426562


426586


426579


426593

BAKERY BASKET ANGLED ROUND

code		colour	mm
426562		Light grey	ø310x(H)120
426579		Black	ø310x(H)120
426586		Light grey	ø370x(H)120
426593		Black	ø370x(H)120

BASKET RISER

code	mm
426814	ø250x(H)180
426821	ø250x(H)265


426821


426814


426524

426555


426661


426678

BAKERY BASKET WITH STAINLESS STEEL RIM

code		colour	mm
426555		Black	400x300x(H)50
426524		Light grey	400x300x(H)50

BAKERY BASKET ANGLED

code		colour	mm
426678		Black	400x300x(H)120
426661		Light grey	400x300x(H)120



426272

BASKET DISPLAY

– Set of powder coated steel frame and 3 baskets.
– Baskets: 335x215x(H)80 mm

code	mm
426272	350x215x(H)600



426517

BAGUETTE BASKET

code	mm
426517	305x320x(H)350



426753 426685 426692 426746 426715 426722

BAKERY BASKET GN SIZE

– Reinforced with a stainless steel frame.

code	-	mm
426746	GN 1/6	176x162x(H)65
426722	GN 1/4	265x162x(H)65
426715	GN 1/3	325x176x(H)65
426692	GN 1/2	325x265x(H)65
426753	GN 2/3	325x354x(H)65
426685	GN 1/1	530x325x(H)65



426722 426715



561102

BREAD BASKET GN 1/1

– Reinforced with a stainless steel wire frame.

code	mm
561102	530x320x(H)90



561201

BREAD BASKET DISPLAY GN 1/2

– Set of 2 baskets with chrome-plated stand.
– Baskets reinforced with a stainless-steel wire frame.
– Basket dimensions: 360x280x(H)90 mm.
– Stand isn't dishwasher safe.

code	mm
561201	360x280x(H)290



561003

BREAD BASKET OVAL

– Reinforced with a stainless steel wire frame.

code	mm
561003	380x270x(H)90



426968

BASKET WITH ROLL TOP COVER

– Basket made of heavy duty polypropylene (poly-rattan).
– Roll top hood made of polycarbonate.

code	GN	mm
426968	GN 2/3	365x335x(H)245



561102



561003



426968



561201



424186

COOLED DISPLAY WITH COVER - GASTRONORM 1/1

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

code	-	mm
424186	set	555x357x(H)175
424193	cooling element	528x324x(H)30



424193





424155

COOLING TRAY

- 5-piece set.
- Transparent made of ABS plastic cover.
- Polystyrene base.
- Stainless steel tray.
- 2 cooling elements.
- The tray is also available separately (871829).

code	mm
424155	430x290x(H)150



871805



871812





ROLL TOP DISPLAY COOLED

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

code	mm
871805	440x320x(H)205

ROLL TOP DISPLAY COOLED

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

code	mm
871812	440x320x(H)440



871706



871713

ROLL TOP DISPLAY – SINGLE

– Made of ABS plastic.
– Transparent SAN plastic rolltop cover.

code	mm
871706	465x310x(H)190

ROLL TOP DISPLAY

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

code	mm
871713	465x310x(H)410





427507

ROLLTOP PRESENTATION COVER

– Clear polycarbonate.

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





866009

PRESENTATION COVER GN 1/1

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





427538

ROLLTOP PRESENTATION COVER GN 2/3

– Clear polycarbonate.

code	-	mm
427538	Roll top cover only	365x335x(H)175





427415

PRESENTATION COVER GN 1/1

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



424001

ROUND ROLL TOP DISPLAY WITH COVER

SAN plastic | S.S. stainless steel

- Stainless steel tray.
- Top cover with chrome button (can be bought separately, code 427514).

code	-	mm
424001	Plateau + roll-top hood	ø380x(H)240
427514	Top cover only	ø380x(H)200



980101

CAKE PLATE WITH COVER

S.S. stainless steel

- With polystyrene cover.
- Stainless steel tray.

code	mm
980101	ø300x(H)110



S.S. stainless steel

CAKE PLATEAU ROTATABLE

- Stainless steel base.

code	mm
523827	ø300x(H)90



523834

523827

CAKE PLATEAU COVER

- For use in combination cake plate rotatable 523827.

code	mm
523834	ø300x(H)110

PP polypropylene | S.S. stainless steel | wash

CAKE SERVER

- With polypropylene handle.

code	mm
523902	265x55



523902

523957

PP polypropylene | S.S. stainless steel | wash

CAKE SCOOP/CUTTER

- Black polypropylene handle.
- Thanks to its sharpened edges it can be used as a knife.

code	mm
523957	300x75



PC polycarbonate | S.S. stainless steel

MUESLI DISPENSER

- Designed for dispensing bulk products.
- Stainless steel stand.
- Polycarbonate dispenser.
- Airtight lid to retain long freshness of the ingredients.
- Hygienic, controlled dosing prevents spillage.
- Dispenser opening located at a height of 140 mm.
- Mountable – can be placed on a worktop or wall-mounted.

code	liters	mm
557402	4	184x240x(H)600



557402



SAN plastic | 18/0 stainless steel



428245

MULTI RACK

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

code	mm
428245	190x240x(H)410



561966

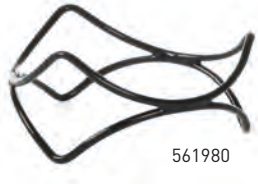


561973

NON-SLIP DISPLAY STANDS

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

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



561980



561997

NON-SLIP DISPLAY STANDS ROUND

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

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

SERVING STANDS


425473

425466


480519


429914

Cr chrome plated | wash

18/0 stainless steel

S.S. stainless steel

SERVING STAND FOR PLATES

code	plates max.	mm
425466	Ø 170 mm	185x175x(H)260
425473	Ø 275 mm	290x290x(H)440

SEA FOOD TRAY STAND

– With two serving trays, Ø 300/400 mm.

code	-	mm
480519		ø400x(H)200
480502	Stand only	ø250x(H)190

TIERED STAND

– With 3 trays, Ø 166/220/268 mm.

code	mm
429914	ø268x(H)320

SAN plastic | wash

SAN plastic


425138


425107

PC polycarbonate


567906


425763

JUICE JUG

– Straight model of scratch resistant plastic with lid.

code	liters	mm
425138	2	ø120x(H)250

PITCHER WITH ICE TUBE

– Pear shaped model of scratch resistant clear SAN plastic with lid.
– With ice cube tube for cooling.

code	liters	mm
425107	2.2	ø150x(H)260
425121	3	ø170x(H)285

PITCHER

– Very break resistant.

code	liters	mm
567906	1.8	ø125x(H)210

CARAFE

– Cover with pourer.

code	liters	mm
425763	1	ø92x(H)245

PC polycarbonate | S.S. stainless steel | cooling



425299



425411

JUICE DISPENSER

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

code	liters	mm
425299	8	260x360x(H)560
425411	16	580x350x(H)560



425428



425435

JUICE DISPENSER

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

code	liters	mm
425428	3	215x315x(H)490
425435	6	415x315x(H)490



425190

PC polycarbonate | S.S. stainless steel | cooling

JUICE DISPENSER

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

code	liters	mm
425190	5	280x220x(H)510



425343

S.S. stainless steel | cooling

MILK DISPENSER - 10,5 L

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

code	liters	mm
425343	10.5	260x360x(H)536



425206

S.S. stainless steel | PC polycarbonate

JUICE DISPENCER 2X12L

- Two 12 liter containers with quick dispense tap.
- With temperature controller, temperature can be set between 0°C and 10°C.
- Containers can be removed to ease cleaning.
- Refrigerant: R290.
- Drip tray included.

code	liters	V	W	mm
425206	24	230	370	430x430x(H)640

GN CONTAINERS MADE OF PORCELAIN

- Made of white, glossy porcelain.
- Made of the most durable porcelain available on the market.
- Resistance to extreme temperature changes.
- High resistance to physical impacts.



783009

GASTRONORM PAN GN 1/1

code	-	order unit	mm
783009	GN 1/1	3	530x325x(H)65



783016

GASTRONORM PAN GN 1/2

code	-	order unit	mm
783016	GN 1/2	6	325x265x(H)65



783023

GASTRONORM PAN GN 1/3

code	-	order unit	mm
783023	GN 1/3	8	325x176x(H)65



785003 785010

DRESSING POT

code	order unit	liters
785010	18	1
785003	8	1.8



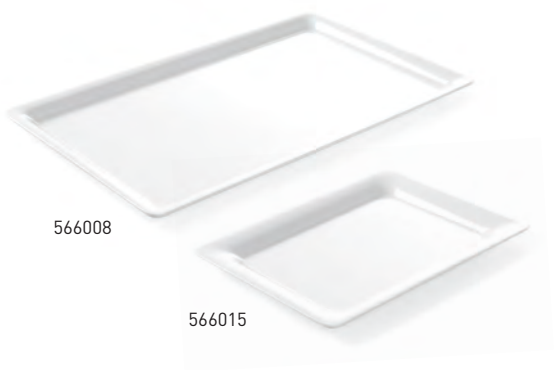
566008

GASTRONORM TRAYS WITH SLIM RIM

code	-	mm
566046	GN 1/4	265x152x(H)20
566022	GN 1/3	325x177x(H)20
566015	GN 1/2	325x265x(H)20
566053	GN 2/4	530x163x(H)20
566930	GN 2/3	354x325x(H)20
566008	GN 1/1	530x325x(H)20

MELAMINE

– Hygienic and shock resistant.
– Light weight.





GN BANQUET TRAY, PORCELAIN

code	-	mm
566046	GN 1/4	265x152x(H)20
566022	GN 1/3	325x177x(H)20
566015	GN 1/2	325x265x(H)20
566053	GN 2/4	530x163x(H)20
566930	GN 2/3	354x325x(H)20
566008	GN 1/1	530x325x(H)20



PLATTER, RECTANGULAR

code	mm
561508	360x205x(H)38
561515	495x270x(H)56



GN 1/1 TRAY

code	mm
561607	530x325x(H)20



BOWL SQUARE

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

Tray lids on page **352**



436103

SERVING TRAY GN 1/1

- Polished, with matt rim.
- Made of stainless steel.
- Suitable for cooling tray 424186.

code	mm
436103	530x325x(H)13



SERVING TRAY, ROUND

- Decorative pattern.
- Made of stainless steel.

code	mm
480205	ø300x(H)17
480403	ø400x(H)19



405000

SERVING TRAY, OVAL

- Satin finish.
- Made of stainless steel.

code	mm
405000	200x140
405208	265x195
405307	285x220



410110



807705

SERVING TRAY GN 1/1

code	mm
807705	530x325x(H)10



807804

BANQUET TRAY GN 1/1, WITH DECORATIVE RIM

- With a decorative rim.
- Made of stainless steel.

code	-	mm
807804	GN 1/1	530x325



480106

BEER TRAY

code	mm
480106	ø315x(H)45

SERVING TRAY GN 1/1, WITH SLANTED RIM

code	mm
410110	530x325x(H)20



871829

COOLING DISPLAY TRAY

S.S. stainless steel | food contact

- Made of stainless steel.
- Compatible with cooling tray set with lid (424155).
- Also suitable for cooling displays (871805 and 871812).

code	mm
871829	395x283



SERVING DISH

S.S. stainless steel

code	mm
404003	190x140
404102	245x170
404201	300x220
404300	350x240
404409	400x260
404508	450x290
404607	500x350



SERVING TRAY WITH MELAMINE LAMINATE, WITH WOOD DESIGN

M melamine | stackable

- Finished with melamine laminate.
- Excellent resistance to chemicals, stains, and scratches.
- Available in 3 different, elegant designs.

code	colour	mm
508909	Wood light	240x350
508916	Wood	240x350
508923	Wood dark	240x350
508862	Wood light	330x430
508879	Wood	330x430
508886	Wood dark	330x430
508930	Wood light	370x530
508947	Wood	370x530
508954	Wood dark	370x530



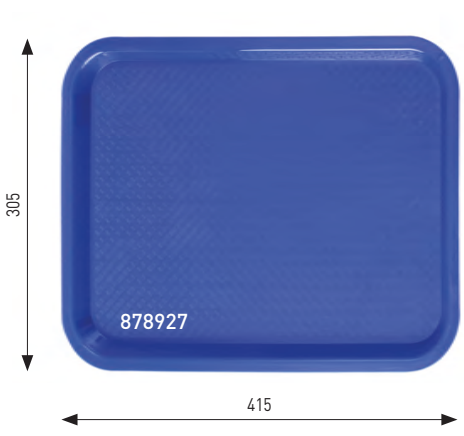
508893

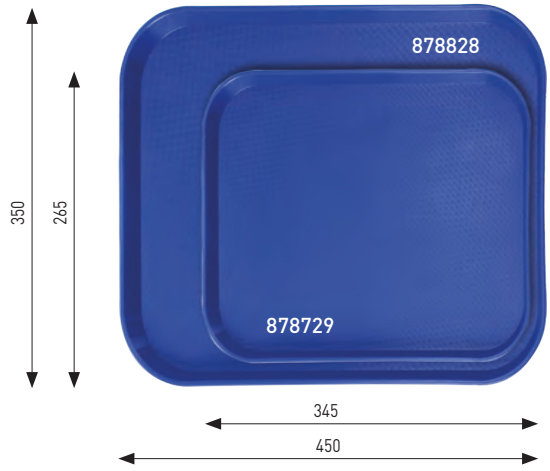
MELAMINE SERVING TRAY WITH GRANITE PRINT

- Excellent resistance to chemicals, stains, and abrasion.

code	mm
508893	330x430

FAST FOOD TRAYS





POLYPROPYLENE FAST FOOD TRAY, SMALL

code	colour	mm
878705	Light grey	265x345x(H)20
878712	Red	265x345x(H)20
878729	Blue	265x345x(H)20
878736	Green	265x345x(H)20
878743	Brown	265x345x(H)20
878750	Black	265x345x(H)20

POLYPROPYLENE FAST FOOD TRAY, MEDIUM

code	colour	mm
878903	Light grey	305x415x(H)20
878910	Red	305x415x(H)20
878927	Blue	305x415x(H)20
878934	Green	305x415x(H)20
878941	Brown	305x415x(H)20
878958	Black	305x415x(H)20

POLYPROPYLENE FAST FOOD TRAY, LARGE

code	colour	mm
878804	Light grey	350x450x(H)20
878811	Red	350x450x(H)20
878828	Blue	350x450x(H)20
878835	Green	350x450x(H)20
878842	Brown	350x450x(H)20
878859	Black	350x450x(H)20

POLYPROPYLENE EURONORM


878101


878125


878606

SERVING TRAY, RECTANGULAR, NON-SLIP, BLACK

– Black.

code	mm
878118	255x355
878101	530x325

SERVING TRAY, ROUND, NON-SLIP, BLACK

– Black.

code	mm
878125	ø280x(H)20
878132	ø360x(H)20
878149	ø410x(H)20

SERVING TRAY, ROUND, NON-SLIP, BLACK

– Black.

code	mm
878606	ø320x(H)37
878408	ø360x(H)39


878507


878552

POLYPROPYLENE FAST FOOD TRAY, OVAL

– Oval-shaped, with a low rim

code	colour	mm
878507	Light grey	265x195x(H)20
878552	Black	265x195x(H)20

FIBREGLASS



- Fibreglass reinforced polyester.
- Ideal for heavy use scenarios.
- Non-slip rubber surface, effective both wet and dry.
- Shockproof, break resistant.



508657

POLYESTER TRAY, NON-SLIP, RECTANGULAR

- Black.

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



508817

POLYESTER TRAY, NON-SLIP, ROUND

- Black.

code	mm
508824	ø280x(H)22
508817	ø350x(H)22
508800	ø400x(H)22
508794	ø460x(H)22
508787	ø500x(H)22

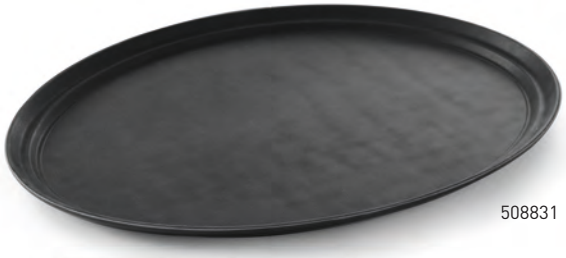


508718

POLYESTER TRAY, NON-SLIP, OVAL

- Black.

code	mm
508718	160x230
508725	200x265
508732	210x290



508831



POLYESTER TRAY, OVAL, XL

- Black.

code	mm
508831	735x600



810507

S.S. stainless steel

COLLAPSIBLE TRAY STAND

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

code	mm
810507	520x410x(H)800



SERVING TRAYS, NON-SLIP

– Laminated trays with rubber non-slip coating.
– Resistant to chemicals, stains, and scratches.



507216

SERVING TRAY, RECTANGULAR, NON-SLIP, LAMINATED

code	mm
507216	325x530
507469	330x430
507117	370x530
507018	430x610



507865

SERVING TRAY, ROUND, NON-SLIP, LAMINATED

code	mm
507865	ø380x(H)15



507711

SERVING TRAY, ROUND, NON-SLIP, HIGH RIM, LAMINATED

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

SERVING TRAY, OVAL, NON-SLIP, LAMINATED

code	mm
507964	230x160
507568	200x265
507933	290x210



507933



507568

GRANITE FORM



876602

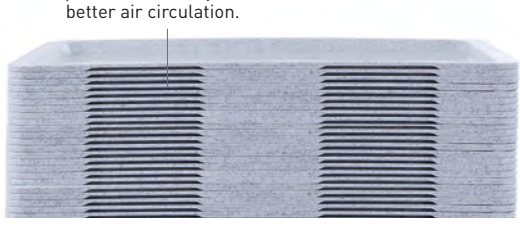
stackable

POLYESTER TRAY, FOR SELF-SERVICE RESTAURANTS

– Perfect for canteens and self-service bars.
– Rectangular, smooth, colour: granite.
– Professional quality, exceptional material durability.

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

Space between trays for better air circulation.



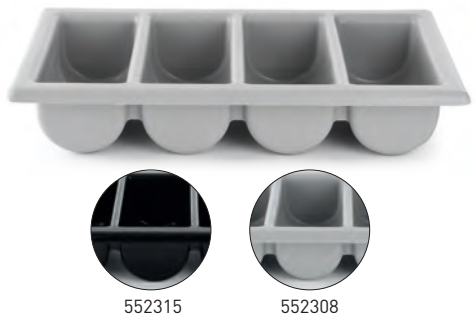


PP
polypropylene

CUTLERY TRAY

– 4 sections GN 1/1.

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



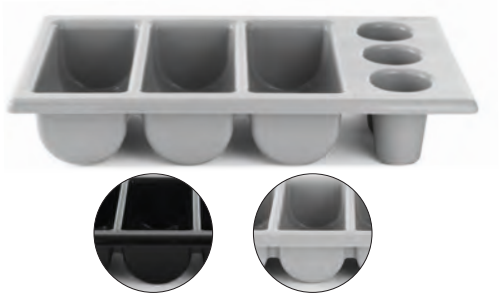
552315 552308

PP
polypropylene

CUTLERY TRAY

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

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



552360 552353

CUTLERY BASKET HOLDER

S.S.
stainless steel

– For 4 baskets.
– Baskets not included.

code	mm
552407	255x295x(H)215



552407

POLYPROPYLENE CUTLERY BASKET

PP
polypropylene

code	mm
871201	ø97x(H)137

STEEL CUTLERY BASKET

S.S.
stainless steel

code	mm
552490	ø97x(H)137



871201 552490

CATERING FURNITURE FOLDABLE

HDPE polyethylene

– Multi-functional foldable furniture for indoor and outdoor use.
– Tops made of HDPE polyethylene.
– Frame made of powder-coated metal profiles.
– Easy transport and storage.
– Easy to clean and stain resistant surfaces.



810910

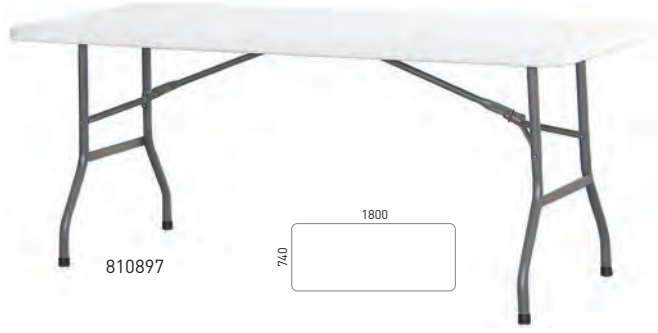




BUFFET TABLE FOLDABLE

– Foldable to suitcase model for easy transporting and storage.

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



810897

BUFFET TABLE

– Max. load up to 150 kg with even load distribution

code	mm
810897	1800x740x(H)740
810347	870x870x(H)740



811221

TROLLEY FOR TABLES

– Eases transport of round and square tables.
– Can hold up to 10 round tables upright or 20+ rectangular tables stacked.

code	mm
811221	1800x850x(H)990



810958

ROUND BAR TABLE

code	mm
810958	ø800x(H)1100



810934

BUFFET TABLE

– Max. load up to 130 kg with even load distribution

code	mm
810934	1220x610x(H)740



813157 813164

TABLE COVER SYMPOSIUM, ROUND

OEKO-TEX® CONFIDENCE IN TEXTILES

– Fabric: plain jersey 160 g/m².
– 90% micro polyester, 10% elastan.
– No ironing needed.
– Excellent color fastness.
– Fits tables with table top diameters ø800-850.

code	colour	-	mm
813157	White	810958	ø850x(H)1150
813171	Cream	810958	ø850x(H)1150
813164	Black	810958	ø850x(H)1150



813829 813836

TABLE COVER SYMPOSIUM, ROUND

OEKO-TEX® CONFIDENCE IN TEXTILES

– Fabric: plain jersey 160 g/m².
– 90% micro polyester, 10% elastan.
– No ironing needed.
– Excellent color fastness.
– Fits tables with table top diameters ø700-850.

code	colour	mm
813829	White	ø850x(H)1150
813850	Cream	ø850x(H)1150
813836	Black	ø850x(H)1150

TABLE COVER SYMPOSIUM RECTANGULAR

– Fabric: Plain Jersey 160 g/m².
– 90% micro polyester / 10% elastan.
– No ironing needed.
– Fits rectangular buffet tables.

code	colour	-	mm
814376	Black	810934	1200x760x(H)730
814390	White	810927	1500x760x(H)730
814406	Black	810927	1500x760x(H)730
814420	White	810910 810897	1830x760x(H)730
814437	Black	810910 810897	1830x760x(H)730



814437



814420



810996

HDPE polyethylene

BUFFET TABLE ROUND FOLDABLE

– Foldable to suitcase model for easy transporting and storage.

code	mm
810996	ø1500x(H)740



811191

HDPE polyethylene

BENCH

– Foldable to suitcase model for easy transporting and storage.

code	mm
811191	1830x300x(H)430



810965

CATERING CHAIR - LIGHT GREY

– Max. load up to 180 kg with even load distribution

code	mm
810965	540x440x(H)840



810989

CATERING CHAIR - BLACK

– Max. load up to 180 kg with even load distribution

code	mm
810989	540x440x(H)840



813096

FOLDING CHAIR COVER

– Fabric: President 170 g/m².
– 100% polyester.
– No ironing needed.

code	colour	mm
813096	White	540x440x(H)840



810378



810392



810385

RETRACTABLE BELT BARRIER SILVER

- Barrier system with integrated retractable belt.
- Easy to set up, belt is connected to the post with a clip system.
- Belt: length approx. 2.7 m, width 5 cm.

code	-	mm
810378	post + base	ø360x(H)1010

BARRIER POST MIRROR FINISH

- Made of stainless steel, very stable and sturdy.
- For use in combination with barrier ropes.

code	-	mm
810392	post + base	ø360x(H)1010

BARRIER POST GOLD FINISH

- Made of stainless steel, very stable and sturdy.
- For use in combination with barrier ropes.

code	-	mm
810385	post + base	ø360x(H)1010









810453 810460 810477

BARRIER ROPES

- Made of durable rope with stainless steel hooks at each end.
- For use in combination with barrier posts.

code	-	mm
810453	red with polished hook	(L)1500
810460	blue with polished hook	(L)1500
810477	red with gold coloured hook	(L)1500



810477

810385



ABS plastic | Cr chrome plated

WAITER'S CORKSCREW

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

code	mm
596807	(L)140



S.S. stainless steel

WAITER'S CORKSCREW

- Curved model 3 functions.

code	mm
597200	(L)110



ABS plastic | S.S. stainless steel

WAITER'S CORKSCREW

- Made of stainless steel, ABS grip.
- 3 functions.
- Patented lever, spiral for long corks and foil cutter.

code	mm
597323	37x130x(H)14



S.S. stainless steel | PP polypropylene

WAITER'S FRIEND CORKSCREW

- Waiters friend with corkscrew, blade and bottle cap opener.
- The long corksrew allows to open bottles without breaking or bending the cork.
- The small blade cuts through foil with ease.
- With a durable steel frame which is covered with a gripped casing.
- Folds away compact and is easy to carry in a pocket.

code	mm
594018	110x25

Watch the video



BOTTLE OPENER WITH CATCHER BIN

PP polypropylene

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

code	mm
643914	135x70x(H)295



WALL MOUNTED BOTTLE OPENER

S.S. stainless steel

code
596883



Watch the video

WAITER'S CORKSCREW

S.S. stainless steel

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

code	mm
597316	(L)120



597507

CORKSCREW

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

code	mm
597507	(L)170



596746

BAR BLADE

code	mm
596746	179x40x(H)2

POURERS





599488 599464 599471

FREE-FLOW POURER

code	-	packed per
599488	Fast flow	6
599464	Slow flow	6
599471	With flip top	6

NEW

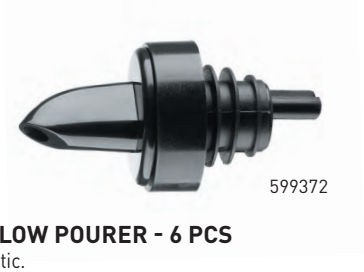


599334

FREE-FLOW POURER WITH A FLAP – 6 PCS.

- Easy dosing of precise amounts.
- Made of stainless steel with rubber stopper.
- Suitable for standard 0.5-1.5 liter bottles, fits bottle openings up to 20 mm in diameter.

code	packed per	mm
599334	6	ø30x120



599372

FREE-FLOW POURER - 6 PCS

- EVA plastic.

code	packed per
599372	6



599402 599419 599426 599433

FREE-FLOW POURER SET - 4 PCS

– EVA plastic.

code	-	packed per
599402	Blue	4
599419	Red	4
599426	Transparent	4
599433	Yellow	4



599440 599457

FREE-FLOW POURER SET - 6 PCS

– EVA plastic.

code	-	packed per
599440	2 black, 2 white, 2 red	6
599457	2 blue, 2 red, 2 green	6

ABS plastic



598818 598719

wall mounted shelf mounted



NON-DRIP BRACKET

– For bottle height from 240 to 350 mm.

code	-
598719	shelf mounted
598818	wall mounted



598016 598214 598313 598412

NON-DRIP POURER

code	liters
598016	0.02
598214	0.035
598313	0.04
598412	0.05



599013 599112 599198 599211

SAN plastic

BALL MEASURING POURER

code	packed per	liters
599198	2	0.04
599013	2	0.02
599112	2	0.035
599211	2	0.05

NEW

552049



BOTTLE STOPPER – 3 PCS.

- Prevents spills and leaks.
- Airtight seal extends the life of the remaining product in the already opened bottle.
- Made of nylon; lever made of very durable ABS plastic.
- Integrated silicone ring seals the bottle tightly when the lever is pressed.
- Suitable for standard 0.5-1.5 liter bottles, fits bottle openings up to 20 mm in diameter.
- The set includes 3 stoppers in green, white and red.

code	packed per	mm
552049	3	ø36x81



595572



BOTTLE CAP PERFORATOR

- "Prikit".
- Peforates bottlecaps and cans easily with a Ø 6,5 mm hole.
- Passing a straw through the hole keeps insects out of the drink.
- Reduces spillage if a drink is knocked over.
- Suitable for 6 mm biodegradable straws.

code	mm
595572	ø45x(H)80



595589

Cr chrome plated | SIL silicone

CHAMPAGNE STOPPER

- For storing opened bottles.
- With silicone gasket.

code
595589



595558

NEW

STOPPER – 6 PCS.

- Prevents spills and leaks.
- Tight seal extends the life of the remaining product in the already opened bottle.
- Made of hard and flexible EVA plastic in black.
- Suitable for standard 0.5-1.5 liter bottles, fits bottle openings up to 20 mm in diameter.

code	packed per	mm
595558	6	ø31x31



595565

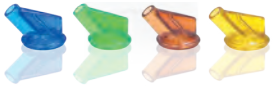
NEW

STOPPER WITH CAP – 6 PCS.

- Prevents spills and leaks.
- Tight seal extends the life of the remaining product in the already opened bottle.
- Made of hard and flexible EVA plastic.
- Suitable for standard 0.5-1.5 liter bottles, fits bottle openings up to 20 mm in diameter.

code	packed per
595565	6

557600





PP polypropylene

STORE & POUR BOTTLE

- Intended for storing and serving juices and pre-mixes.
- Supplied with 5 coloured spouts, red, blue, green, orange, yellow.
- Made of polypropylene and polystyrene.
- Completely detachable, all parts have a secure fit.
- Spout provides an even flow thanks to the air hole.
- Comes with a screw on lid for storing.
- Suitable for dishwasher cleaning.

code	colour	liters	mm
557600	Red	0.8	ø90x(H)300

INGREDIENT BOXES

- Black HIPS holder with transparent ABS lid.
- The containers can be easily lifted out of the holder.
- Containers are dishwasher safe.



NEW



552018

INGREDIENT BOX – 3 CONTAINERS

- With 3 polypropylene storage containers.

code	mm
552018	480x150x(H)100

NEW



552025

INGREDIENT BOX – 4 CONTAINERS

- With 4 polypropylene storage containers.

code	mm
552025	480x150x(H)100



552131

CONDIMENT HOLDER – 5 CONTAINERS

- With 5 polypropylene storage containers.

code	mm
552131	480x150x(H)100

NEW



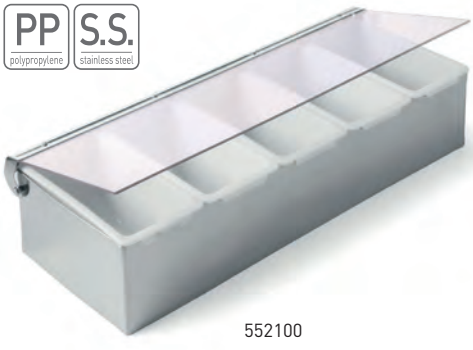
552032

INGREDIENT BOX – 6 CONTAINERS

- With 6 polypropylene storage containers.

code	mm
552032	480x150x(H)100

PP polypropylene S.S. stainless steel



552100

CONDIMENT HOLDER

- Stainless steel with transparent polypropylene lid.
- With polypropylene storage containers.
- The containers can be easily lifted out of the holder.
- Containers are dishwasher safe.

code	-	mm
552100	5 containers	375x140x(H)90

NEW



596890

NAPKIN HOLDER WITH 3 COMPARTMENTS

- Large napkin compartment – 135x135 mm.
- Two smaller compartments (24x115 mm) for straws, stirrers, etc.

code	mm
596890	193x143x(H)136

ABS plastic



596760

BAR CADDY

- 6 compartments for organizing straws, napkins, stirrers etc.
- Container for napkins 130x130 mm, 2 compartments 51x48 mm, 2 compartments 51x44 mm, 1 compartment 102x46 mm.
- Made of ABS plastic.

code	mm
596760	240x145x(H)105

CUTTING BOARD WITH HANDLE

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

code	colour	mm	thickness (mm)
826348	White	250x150	10
826478	Black	250x150	10
826355	White	300x200	10
826485	Black	300x200	10



826485

826348

PARING KNIVES AND PEELERS

- High quality

PARING KNIFE

- "Made in Germany".

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

TOMATO KNIFE

- Polypropylene handle.
- "Made in Germany".

code	blade length (mm)	length (mm)
841136	110	215



841105 841112 841129 841136

NEW

MUDDLER

- Made of black polypropylene.
- For creaming and mashing ingredients for drinks such as raspberries, lime, mint, etc.

code	-	mm
596944	smooth	ø34x207
596739	profiled, grid	ø34x207
596951	profiled, star-shaped	ø34x207



596944

596739

596951





593097

BAR SPOON

– Made of stainless steel

code	mm
593097	27x27x(H)266



593325

BAR SPOON

– Made of copper-plated stainless steel.

code	mm
593325	27x20x(H)450

NEW



596968

BAR SPOON TWISTED

code	mm
596968	(L)380



523520

ICE CUBE TONGS

– Packed per 2.

code	mm
523520	(L)180

NEW



596685

JULEP STRAINER

code
596685



638118

BAR SIEVE

– Fine mesh sieve with wire handle.

code	mm
638118	ø65x220



638149

BAR SIEVE PVD COATED

– Stainless steel finished with an exclusive black PVD coating.
– Fine mesh sieve with wire handle.

code	mm
638149	ø75x220
638132	ø65x220



638170

BAR SIEVE CONICAL PVD COATED

– Stainless steel finished with an exclusive black PVD coating.
– Fine mesh sieve with wire handle.

code	mm
638170	ø75x220



638163

BAR SIEVE CONICAL

– Fine mesh sieve with wire handle.

code	mm
638163	ø75x220

NEW



596753

STRAINER

– Made of stainless steel

code	mm
596753	82x28x(H)165

NEW



596982 596975

COPPER PLATED MUG

code	liters	mm
596982	0.4	ø85x(H)105
596975	0.5	ø97x(H)100



593035

3-PIECE COCKTAIL SHAKER

– Made of stainless steel.

code	liters	mm
593035	0.75	ø90x(H)255



593004

3-PIECE COCKTAIL SHAKER

– Made of stainless steel.

code	liters	mm
593004	0.75	ø80x(H)240



50 ml

596722

25 ml

JIGGER

– Dual, 25 ml and 50 ml.

code	mm
596722	ø43x(H)85

NEW



50 ml

596920

25 ml

JIGGER WITH RING

– Made of stainless steel with extra ring for weight and stability.
– Dual, 25 ml and 50 ml.

code	mm
596920	ø70x(H)75



593318

TIN TIN COCKTAIL SHAKER

– Made of copper-plated stainless steel.
– 2-piece.
– 2 shakers 600/800 ml: ø90x(H)140 mm / ø92x(H)174 mm.

code	mm
593318	ø92



50 ml

593332

25 ml

JIGGER

– Made of copper-plated stainless steel with ring for extra weight and stability.
– Dual, 25 ml and 50 ml.

code
593332

NEW



50 ml

596654

25 ml

JIGGER BLACK WITH RING

– Made of stainless steel with extra ring for weight and stability.
– Finished with a stylish black coating.
– Dual, 25 ml and 50 ml.

code	mm
596654	ø75x(H)70



593066

593042

BOSTON SHAKER

code	-	liters
593066	mixing glass	0.45
593042	shaker	0.8

NEW



593042

BOSTON SHAKER BLACK

code	liters
596678	0.8



35 ml

596715

25 ml

JIGGER

– Made of stainless steel.
– Dual, 25 ml and 35 ml.

code	mm
596715	ø40x(H)73

NEW



35 ml

596647

25 ml

JIGGER BLACK

– Made of stainless steel with a stylish black finish.
– Available in 2 sizes; 25 and 35 ml; 25 and 50 ml.

code	mm
596630	ø70x(H)75
596647	ø40x(H)85



679012

ICE CUBE MOULDS ASSORTED GEMS

- For preparing 6 gem-shaped ice cubes.
- Made of durable, food-grade silicone.
- 2 moulds in a set.

code	mm
679012	190x105x(H)30



679043

ICE CUBE MOULD MINI CUBE

- For preparing 15 small ice cubes (±3×3×3 cm).
- Made of durable, food-grade silicone.

code	mm
679043	190x120x(H)35



679036

ICE CUBE MOULD XL CUBE

- For preparing 6 large slow-melting ice cube balls (±5×5×5 cm).
- Made of durable, food-grade silicone.

code	mm
679036	170x110x(H)52



679029

ICE CUBE BALL MOULD

- For preparing 6 large slow-melting ice cube balls (± ø4.5 cm).
- 2 parts with sealing ring to prevent leakage during refilling.
- Made of durable, food-grade silicone.

code	mm
679029	180x125x(H)50



679050

ICE SHOT GLASS MOULD

- For preparing 6 shot glass-shaped ice cubes.
- Made of durable, food-grade silicone.

code	mm
679050	125x190x(H)60



679067

ICE SHOT GLASS MOULD

- For preparing 4 shot glass-shaped ice cubes.
- Made of durable, food-grade silicone.

code	mm
679067	122x122x(H)60



471500

PARTY TUB

S.S. stainless steel

code	liters	mm
471500	13.5	ø370x(H)230



471524

PARTY TUB

S.S. stainless steel

code	liters	mm
471524	9.5	ø350x(H)230



593165

PARTY TUB

SAN plastic

- Made of transparent plastic.
- Transparent.
- Oval.

code	mm
593165	470x290x(H)230



593202

S.S. stainless steel

WINE COOLER

- With ring handles.
- The large format ensures that most wine bottles fit without problems.

code	liters	mm
593202	3.3	ø220x(H)190



593103

S.S. stainless steel

WINE COOLER

- With tulip handles.

code	liters	mm
593103	3.5	ø210x(H)210



593158

SAN plastic

CHAMPAGNE COOLER

- Transparent.
- Made of transparent plastic.
- Compatible with champagne cooler table bracket 593905.

code	liters	mm
593158	3	220x185x(H)226



593905

Cr chrome plated

WINE COOLER TABLE BRACKET

- The ring is Ø 185 mm, so most wine coolers will fit.
- The mounting rods are finished with rubber ends to prevent damage.
- Wine cooler not included.

code	mm
593905	ø195x(H)510



For use without ice cubes

593806

S.S. stainless steel

WINE COOLER

- Double-walled stainless steel.
- For use without ice cubes.
- Inside diameter: 105 mm.

code	mm
593806	ø120x(H)180



Light weight but highly insulating

593813

WINE COOLER EPP

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

code	mm
593813	ø142x(H)210



594742



594704

ICE BUCKET WHITE

code	liters	mm
594742	5	ø190x(H)200
594759	10	ø292x(H)220

ICE BUCKET – DOUBLE WALLS

code	liters	mm
594704	5	ø200x(H)230



593608

WINE COOLER STAND

– Very compactly packed 5-part assembly.

code	mm
593608	ø185x(H)740



274224

Watch the video



425206

SLUSH MACHINE 2X12L

– Two 12 liter containers with quick dispense tap, the lids are lit.
– Digital temperature controller with cold beverage and slush modes.
– Efficient compressor, in slush mode temperature varies between -7˚C and -2˚C.
– Containers can be removed to ease cleaning.
– Day and night mode.
– Refrigerant: R290.
– Drip tray included.

code	liters	V	W	mm
274224	24	230	740	470x520x(H)810

JUICE DISPENCER 2X12L

– Two 12 liter containers with quick dispense tap.
– With temperature controller, temperature can be set between 0°C and 10°C.
– Containers can be removed to ease cleaning.
– Refrigerant: R290.
– Drip tray included.

code	liters	V	W	mm
425206	24	230	370	430x430x(H)640



SODA SIPHON

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

code	liters	mm
588574	1	ø100x(H)320



KITCHEN LINE CREAM WHIPPER

- Matte black coated aluminium bottle and head.
- Not suitable for preparing hot sauces.
- Supplied with: 3 different polypropylene nozzles and a cleaning brush.
- To be used with cream whipper chargers (N_2O) (chargers not included).

code	liters	mm
588420	0.5	ø80x(H)260



SODA CHARGERS - 10 PCS

- Contains 8 grams of CO_2, a single filling of a 1L soda siphon.

code	packed per
588406	10



CREAM WHIPPER CHARGERS

- Suitable for commercially available cream dispensers.
- N_2O
- Best before 5 years after production date.

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



696002

GLASS BRUSH STANDARD

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

PP polypropylene

code	mm
696002	190x100x(H)180



696040

GLASS BRUSH HIGH

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

PP polypropylene

code	mm
696040	190x100x(H)250



552681

GLASS BRUSH ROUND

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

Al aluminium

code	mm
552681	ø150x(H)190

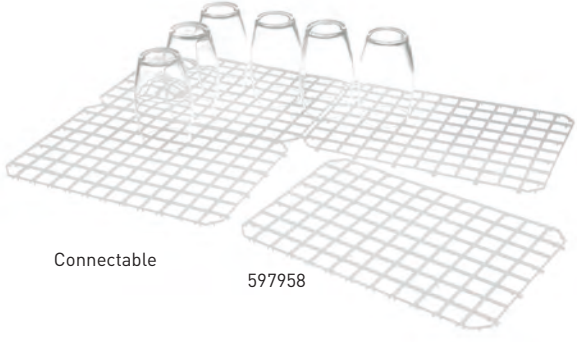


597972

597989

BAR MAT

code	mm
597989	300x150x(H)9
597965	610x85x(H)15
597972	453x305x(H)15



Connectable

597958

DRAINAGE MAT

- Made of white polypropylene.
- Connectable.
- HACCP compliant.

PP polypropylene

code	packed per	mm
597958	5	313x209



Cr chrome plated S.S. stainless steel

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



592069 592052 592045

Al aluminium

CITRUS SQUEEZERS

- Aluminium alloy with powder coating.

code	-	mm
592045	green (for limes)	203x60x(H)40
592052	yellow (for lemons)	223x75x(H)45
592069	orange (for oranges)	232x91x(H)60









ABS plastic | PC polycarbonate | S.S. stainless steel

Al aluminium | S.S. stainless steel



221204



221099

CITRUS JUICER ELECTRIC

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

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

CITRUS JUICER ELECTRIC

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

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



3 cones for different sizes of fruit



Splash screen
Stainless steel bowl



Top with lever provides easy and safe operation

NEW



221105

ABS plastic | PP polypropylene | S.S. stainless steel

CENTRIFUGAL JUICE EXTRACTOR

- For making juice of hard and soft fruits or vegetables.
- With a large, 7 liter, pulp container.
- Very powerful, can juice up to 120 kg per hour.
- Housing, bowl, juicer basket and grating disk made of stainless steel.
- Feeder tube and pusher made of ABS, pulp container and lid made of polypropylene.
- Motor spins the grating disk at 3000 rpm.
- Safe in operation, will only work if the lid and safety arm are locked into place.
- Very easy to disassemble and clean.
- Not suitable for ice or frozen fruits/vegetables.

code	V	W	mm
221105	220-240	700	246x480x(H)531

BPA free | ABS plastic | PC polycarbonate | S.S. stainless steel

HIGH POWER BLENDER BPA FREE

- This high power blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
- Replaceable stainless steel blades with titanium coating.
- Manual control panel power setting knob and a pulse switch.
- Comes with 2,5L break-resistant BPA free Tritan jug, firm lid made of polypropylene and a small BPA-free Tritan lid cover.
- Detachable jug can withstand temperatures of -40°C up to 90°C.
- Hi-speed motor with variable speed and pulse function drives the blades from 16000 RPM up to 24800 RPM (without load).
- Equipped with over-heat and over-current protection.

code	V	W	mm
230213	230	1680	270x250x(H)550

Very powerfull, can even crush ice



230213



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

BLENDER WITH NOISE COVER

BPA free | ABS plastic | PC polycarbonate | S.S. stainless steel

- This blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
- Replaceable stainless steel blades with titanium coating.
- Noise cover made of polycarbonate, for safety the blender only works when the cover is completely closed.
- 230688 and 230695 – comes with 2,5L break-resistant polycarbonate jug, firm lid made of polypropylene and a small polycarbonate lid cover.
- 230602 and 230664 – comes with 2,5L break-resistant BPA free Tritan jug, firm lid made of polypropylene and a small BPA free Tritan lid cover.
- Detachable jug can withstand temperatures of -40˚C up to 90˚C.
- Hi-speed motor with variable speed and pulse function drives the blades from 8350 RPM up to 24800 RPM (without load).
- Equipped with over-heat and over-current protection.

SUPER SILENCE



Watch the video

230688
230602



Watch the video

Noise cover reduces sound significantly

Anti-slip base

230695
230664

BLENDER WITH NOISE COVER

- Manual control panel power setting knob and a pulse switch.

code		V	W	mm
230688		230	1680	252x258x(H)547
230602	BPA free	230	1680	252x258x(H)547

DIGITAL BLENDER WITH NOISE COVER

- Digital control panel has touch control for three power settings, three time settings and a pulse function.

code		V	W	mm
230695		230	1680	252x258x(H)547
230664	BPA free	230	1680	252x258x(H)547

Break-resistant polycarbonate jug



Stainless steel knife with titanium coating



Solid construction of the gear



Durable metal gear socket



BAR

ABS plastic | PC polycarbonate | S.S. stainless steel

HIGH POWER BLENDER

- Designed for blending fruits and vegetables.
- Supplied with: with 2.5 l break-resistant jug, pusher and solid lid.
- Detachable jug made of polycarbonate, which can withstand temperatures of -40°C up to 90°C.
- Replaceable knife Made of stainless steel., housing and lid made of ABS plastic.
- Hi-speed motor with variable speed and pulse function – speed: 8350-24800 rpm (without load).
- Equipped with over-heat and over-current protection.

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

Very powerfull, can even crush ice

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



230718



BPA free | ABS plastic | S.S. stainless steel

BLENDER JAR BPA FREE

- Replacement jar for blender 230718/230695/230688.
- 2,5L break-resistant BPA free Tritan jug, firm lid made of polypropylene and a small BPA free Tritan lid cover.
- Fitted with blades made of stainless steel with titanium coating.

code	mm
933688	200x170x(H)360



933688

PC polycarbonate | ABS plastic | S.S. stainless steel

BLENDER JAR WITH TITANIUM COATED BLADE

- Replacement jar for blender 230718/230695/230688.
- 2,5L break-resistant polycarbonate jug, firm lid made of polypropylene and a small polycarbonate lid cover.
- The jar is fitted with blades made of stainless steel with titanium coating.

code	mm
943489	200x170x(H)360



943489

ABS plastic | S.S. stainless steel | PC polycarbonate | indoor

design by
Robert Bronwasser

NEW

PERFECT FOR PREPARING FREDDO CAPPUCCINO, FRAPPÉ AND MILKSHAKES



Powerful motor with two speeds.
15,000 and 19,000 rpm

2 sets of replaceable polycarbonate stirrers (2 pieces each)

221600



221600 221617 221624 221631 221648 221655

MILKSHAKER – DESIGN BY BRONWASSER

- Designed by Dutch designer Robert Bronwasser, the milkshaler is stylish and functional; the appliance is available in 6 attractive colors.
- Ideal for preparing freddo cappuccino, frappé and milkshakes.
- Housing made of durable ABS plastic.
- Powerful motor with two speeds. 15,000 and 19,000 rpm.
- Convenient operation with a two-speed switch located on top of the unit.
- Milk frother equipped with a microswitch ensures that the appliance works only when the cup in the right position.
- Weighted base provides additional stability.
- Rubber feet absorb vibration and protect the worktop from scratches.
- Supplied with a comprehensive set of accessories:
  2 cups: made of stainless steel (capacity: 0.95 l) and of polycarbonate (capacity: 0.9 l).
- 2 sets of replaceable polycarbonate stirrers (2 pieces each).
- The stirrers will help you puff up the product.
- Both cups and stirrers are dishwasher safe.

code	colour	V	W	mm
221600	black	230	400	170x196x(H)490
221617	white	230	400	170x196x(H)490
221624	caramel	230	400	170x196x(H)490
221631	yellow	230	400	170x196x(H)490
221648	red	230	400	170x196x(H)490
221655	blue	230	400	170x196x(H)490



2 cups: made of stainless steel (capacity: 0.95 l) and of polycarbonate (capacity: 0.9 l)





NEW

PC polycarbonate | food contact

961131

STIRRERS FOR MILKSHAKERS – DESIGN BY BRONWASSER

- Set of stirrers, easy to replace.
- Made of durable polycarbonate, dishwasher safe.
- Includes two stirrers: double and single.
- Designed for milkshakers – Design by Bronwasser (221600, 221617, 2216241, 221631, 221648, 221655).

code	mm
961131	32x27x(H)50mm



NEW

961124

PC polycarbonate | food contact

POLYCARBONATE MIXING CUP FOR MILKSHAKERS – DESIGN BY BRONWASSER

- Made of durable polycarbonate.
- To be used with milkshakers: 221600, 221617, 221624, 221631, 221648, 221655.
- Dishwasher safe.

code	mm
961124	ø116x(H)161

NEW

961117

S.S. stainless steel | food contact

STAINLESS STEEL MIXING CUP FOR MILKSHAKERS – DESIGN BY BRONWASSER

- Made of stainless steel.
- To be used with milkshakers: 221600, 221617, 221624, 221631, 221648, 221655.
- Dishwasher safe.

code	mm
961117	ø113x(H)160

ABS plastic | PP polypropylene | S.S. stainless steel

S.S. stainless steel



271520

Watch the video



695708



ICE CRUSHER – ELECTRIC

- Brushed stainless steel housing.
- Large ABS plastic ice chute.
- Durable grinding mechanism with stainless steel blades.
- Transparent container with capacity for 12 cups (2,7 l) of crushed ice.
- Capacity: up to 12 kg/h.
- The appliance is not dedicated for continuous operation.

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

ICE CRUSHER – MANUAL

- Chrome-plated zinc alloy.
- Stainless steel blade.
- Ice scoop included.
- Removable container.

code	mm
695708	160x140x(H)270

ICE CRUSHER – ELECTRIC

- Professional ice crusher perfect for preparing ice for granitas, mojitos, iced coffee and other iced beverages.
- Supplied with a cup and a set of stainless blades.
- Cup capacity: 3 l.
- Speed: 850 rpm.
- Cup wall thickness: 0.8 mm.
- Cast aluminium motor housing.
- Lid equipped with a microswitch.
- Water protection rating: IPX 1

code	V	W	mm
271599	230	200	194x329x(H)523

SAFETY SENSOR.
It makes it impossible to start up in an open processing space.

HORIZONTAL BREAKER.
Stainless steel blades set on horizontal drive plates – fast and effective processing up to 120 kg/h.

LONG SERVICE LIFE OF THE DRIVE UNIT.
The fan uses the energy of rotation of the crushing axis while cooling the motor.

BASE SHOCK ABSORBERS.
They eliminate vibrations and prevent spontaneous movement of the device.



271599

ABS
plastic

18/0
stainless steel



271568



3 ice cube sizes possible



271551



3 ice cube sizes possible

ICE CUBE MACHINE - 12 KG

- Tabletop model.
- Body made of stainless steel, lid made from black ABS.
- Capacity of 12 kg per 24 hours, buffer stock of 3,2 kg - 9 cubes per cycle.
- No fixed water connection - coolant: R600A.
- Choice of 3 ice cube sizes, cubes are formed around cooling rods.
- Stores 100 ice cubes.

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

ICE CUBE MACHINE - KITCHEN LINE 15

- Tabletop model.
- Body 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: R290.
- Choice of 3 ice cube sizes, cubes are formed around cooling rods.
- Holds 150 ice cubes.

code	V	W	mm
271551	230	130	380x435x(H)431



521410

Al
aluminium

ALUMINIUM ICE SCOOP

code	mm
521410	220x80

NEW



521434

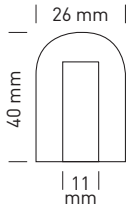
Al
aluminium

ALUMINIUM ICE SCOOP WITH HOLES

code	mm
521434	220x80



271773



Bullet shaped ice cubes



271797

S.S. stainless steel

BULLET ICE CUBE MAKER

- Makes bullet shaped ice cubes that are partially hollow.
- Housing completely made from stainless steel.
- Can store up to 7 kg of ice.
- Inlet & outlet hoses and ice scoop included.
- Climate class: ST.
- Refrigerant: R290.

code	-	V	W	mm
271773	~26 kg/day	230	241	398x546x(H)682
271780	~50 kg/day	230	293	398x546x(H)682

S.S. stainless steel

FLAKE ICE MAKER

- Produces flakes of ice.
- Housing made entirely of stainless steel.
- Ice container capacity: up to 20 kg.
- Inlet & outlet hoses and ice scoop included.
- Climatic class: ST.
- Refrigerant: R290.

code	-	V	W	mm
271797	~85 kg/day	230	430	548x612x(H)867



271575

Cubes need to be separated from each other



PP polypropylene

ICE CUBE MACHINE

- Stainless steel casing suitable for installation under the counter.
- Can produce up to 35 kg of ice per day and has buffer stock for 15 kg.
- Produces 45 square ice cubes per cycle of 13-16 minute.
- Cubes need to be separated from each other.
- Comes with supply hose and ice scoop.
- Air-cooled injection system, coolant R290.

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



Watch the video



598955

598962

TABLE BEER TAP

PMMA plexiglas

– Plexiglas.
– With strong non-drip tap.

code	liters	mm
598955	3	ø100x(H)815
598962	5	ø100x(H)1150



696200

BEER GLASS CARRIER

ABS plastic

– Holds 12 glasses, holes Ø 55 mm.

code	mm
696200	ø315x(H)35



565360

BEER SKIMMER

SAN plastic

– White, made of plastic.

code	mm
565360	235x26



COIN TOKENS – 100 PCS.

ABS plastic

code	packed per	colour	mm
665145	100	Red	ø25
665138	100	Green	ø25
665121	100	Blue	ø25
665152	100	White	ø25
665169	100	Black	ø25
665381	100	Yellow	ø25



516751

wash food contact

BEER BUCKET

– With bottle opener integrated in the handle.

code	mm
516751	ø230x(H)180

BACK BAR REFRIGERATORS

- Powder coated housing, embossed aluminium chamber, plastic lockable door(s) with toughened glass.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Chamber fitted with LED lighting.
- Digital display and temperature control.
- Fitted with 4 adjustable non-slip feet.
- Refrigerant: R600a.

Al aluminium | Cr chrome plated







	1-door	2-door	Double sliding door
code	233900	235829	233917
capacity	93 L	180 L	197 L
dimensions	500x500x(H)900 mm	900x500x(H)900 mm	900x500x(H)900 mm
shelves	2 chrome plated	4 chrome plated	4 chrome plated
range	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a
energy class	D	D	E
power/voltage	130 W/230 V	160 W/230 V	220 W/230 V







	Triple sliding door	1-door	2-door
code	235836	233924	233931
capacity	303 L	287 L	448 L
dimensions	1335x500x(H)900 mm	600x515x(H)1820 mm	900x515x(H)1820 mm
shelves	6 chrome plated	5 chrome plated	10 chrome plated
range	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a
energy class	E	E	E
power/voltage	215 W/230 V	240 W/230 V	300 W/230 V



WINE COOLERS, DUAL ZONE

NEW

Arktic REFRIGERATION SINCE 1952

S.S. stainless steel

- Two cooling zones with the possibility to set different temperatures in each of them.
- Black powder-coated housing, frameless tempered glass door with stylish stainless steel handle.
- Static cooling supported with a fan, automatic defrosting, chiller located at the back of the cooler.
- LED light at the top of the chamber.
- Digital display and electronic thermostat.
- Temperature displayed in degrees Celsius, possibility to switch to Fahrenheit.
- 4 adjustable non-slip feet.
- Climatic class: N-ST.
- Refrigerant: R600a.

THE IDEAL TEMPERATURE OF SPECIFIC WINES (FROM REDS TO WHITES):

Temperature	Types of wine
18°C	Bordeaux, Cabernet Sauvignon, Shiraz
16°C	Rioja, Pinot Noir
15°C	Chianti, Zinfandel
14°C	Chinon, Porto, Madeira
10°C	Chardonnay, Sauternes
9°C	Sauvignon Blanc
6°C	Champagne Non Vintage, Prosecco, Cava, Asti



code	237588	237557	237564	237595
capacity	133 L max 46 bottles of wine	232 L max 72 bottles of wine	387 L max 135 bottles of wine	447 L max 160 bottles of wine
dimensions	595x588x(H)820 mm	595x605x(H)1225 mm	595x680x(H)1625 mm	595x685x(H)1795 mm
shelves	5 wooden	9 wooden	13 wooden	15 wooden
range	5/22°C	5/22°C	5/22°C	5/22°C
coolant	R600a	R600a	R600a	R600a
energy class	G	G	G	G
climatic class	N-ST	N-ST	N-ST	N-ST
power/voltage	90 W/230 V	110 W/230 V	130 W/230 V	150 W/230 V



208632

PALM TAMPER ADJUSTABLE

- Suitable for most portafilters.
- Pre-tamper made of stainless steel, handle made of black aluminium.
- The depth is adjustable.

code	mm
208632	ø58x(H)35



208625

COFFEE TAMPER WITH SPRING

- Used to compact coffee, suitable for most portafilters.
- Tamper made of stainless steel with spring.
- Black aluminium handle.

code	mm
208625	ø58x(H)100



208731

COFFEE TAMPER

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

code	mm
208731	ø58x(H)95



208670

TAMPING MAT

- Made of silicone, with recess for placing a portafilter during tamping.
- With a socket to place the tamper in.

code	mm
208670	100x150x(H)45



208649

TAMPING MAT DOUBLE

- Made of silicone, with recess for placing 2 portafilters during tamping.
- With two sockets to place the tampers in.

code	mm
208649	205x150x(H)45



208687

TAMPING STAND

- With recess for placing a portafilter during tamping.
- With a socket to place the tamper in.

code	mm
208687	93x142x(H)60



208724

GROUP HEAD CLEANING BRUSH

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

code	mm
208724	(L)225





208694

KNOCK BOX RECTANGULAR

- Drawer model made from carbon steel.
- Fitted with removable knock bar and perforated top.

code	mm
208694	350x250x(H)90



208335

S.S. stainless steel

KNOCK BOX GN

- Made from stainless steel.
- Removable knock bar fitted with silicone sleeve.

code	mm
208335	176x162x(H)100
208342	265x162x(H)100



208380

SIL silicone · S.S. stainless steel

KNOCK BOX IN WOODEN FRAME

- Frame made from dark wood, with a stainless steel GN 1/4 knock box.
- Removable knock bar fitted with silicone sleeve.

code	mm
208380	275x175x(H)110

S.S. stainless steel · <110°C temp



271247

MILK FROTHING THERMOMETER

- With a clip to fasten the thermometer to the milk jug.
- Green marking indicates the perfect milk temperature for cappuccino etc.
- Temperature adjustable from -10°C to 110°C.
- 1°C gradation, accuracy: ±2% .
- Stainless steel probe, cover with clip.
- Easy to read.

code	range	mm
271247	-10/110°C	ø44x(H)140

18/10 stainless steel · wash



458198

MILK JUG BLACK

- Made from stainless steel with a black non-stick coating.

code	liters	mm
458198	0.6	ø90x(H)112

NEW

18/10 stainless steel · food contact · wash



451045

MILK JUG – MATT BLACK

- Made of stainless steel.
- 1 mm thick walls maintain liquid temperature.
- V-shaped spout for easy and precise pouring.
- Not dishwasher safe.

code	liters	mm
451045	0.7	ø84x(H)130

S.S. stainless steel



208618

ROUND KNOCK BOX

- Made from stainless steel.
- Fitted with removable knock bar.

code	mm
208618	153x185x(H)165

18/10 stainless steel



451533

MULTIPURPOSE JUGS

code	liters	mm
451502	0.35	ø76x(H)93
451519	0.6	ø90x(H)112
451526	0.9	ø102x(H)125
451533	1.5	ø112x(H)161



208304







COFFEE MACHINE KITCHEN LINE

- 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 25 (90/250) filters are included.

code	V	W	mm
208304	230	2100	195x370x(H)430

COFFEE MACHINE PROFI LINE

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

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

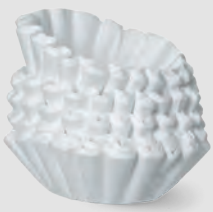


445907

DECANTER

- Toughened glass with polypropylene handle and lid.

code	liters	mm
445907	1.8	ø160x(H)185



208656

COFFEE FILTERS Ø 25 CM - 1000 PCS

- Unbleached.
- For i.e. Hendi, Bravilor and Animo coffee machines.
- Diameter of the entire filter - 250 mm.
- Bottom diameter of the filter - 110 mm.

code	packed per	mm
208656	1000	ø250x(H)70

PP polypropylene | 18/8 stainless steel





209981

Watch the video

ELECTRIC KETTLE - 1,8 L

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

code	liters	V	W	mm
209981	1.8	230	2150	221x163x(H)249

S.S. stainless steel | PP polypropylene | indoor

NEW





209943

CORDLESS ELECTRIC KETTLE WITH TEMPERATURE CONTROL

- For preparing beverages with indicated brewing conditions, such as green tea, white tea, or yerba mate.
- AISI304 stainless steel housing and heater.
- Polypropylene handle, lid, and base.
- Temperature regulation and maintenance – water can be heated to one of these temperatures: 40°C, 60°C, 80°C, 100°C.
- Heater placed under the bottom, protected against scale.
- Control panel with digital display.
- Thermostat indicator light.
- Internal maximum water level indicator.
- Automatic shut-off function after the water boiled.
- Double protection against switching on an empty kettle.
- Kettle can be rotated – 360° base.

code	liters	V	W	mm
209943	1.8	230	1800	221x163x(H)249

PP polypropylene | 18/8 stainless steel



209998

Watch the video

ELECTRIC KETTLE - 4,2 L

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

code	liters	V	W	mm
209998	4.2	230	2000	340x234x(H)290



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

Watch the video

PC polycarbonate S.S. stainless steel

HOT CHOCOLATE DISPENSER

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

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



274149



274125



240700

PP polypropylene S.S. stainless steel

HOT DRINKS BOILER

- Kettle made from stainless steel.
- Fitted with polypropylene insulated handles and non-drip tap.
- Thermostat adjustable up to 110°C.
- Ideal for mulled wine or hot water.
- Time needed for boiling ± 75 min.
- Not suitable for chocolate milk.

code	liters	V	W	mm
240700	25	230	2500	447x441x(H)485



240601

PP polypropylene S.S. stainless steel

HOT DRINKS BOILER

- Kettle made from coated stainless steel.
- Fitted with polypropylene insulated handles and non-drip tap.
- Thermostat adjustable up to 110°C.
- Ideal for mulled wine or hot water.
- Time needed for boiling ± 75 min.
- Not suitable for chocolate milk.

code	liters	V	W	mm
240601	25	230	2500	447x441x(H)485

AUTOMATIC FILL BOILER

NEW

S.S. stainless steel | PP polypropylene | <100°C temp | indoor

- Made from brushed stainless steel with polypropylene lid and handles.
- The double walled kettle increases heating efficiency and insulation.
- When connected to the water mains the boiler will refill automatically.
- Fitted with two waterlevel sensors.
- Control panel fitted with digital display and heating and keep warm indicator lights.
- Temperature can be set from 30˚C up to 100˚C.
- With keep warm function, auto power down and overflow prevention sensor.
- The non-drip tap is made from stainless steel, has a cool touch handle, and is installed so a pot can be placed underneath it.
- Lid fitted with a twist-lock and cool touch handles.
- Comes with a removable drip tray.
- Available in 2 sizes:
  - 240717 – max. capacity 8.5 l, can boil up to 23 l/h.
  - 240724 – max. capacity 17.5 l, can boil up to 33 l/h.



240717



240724

code	liters	V	W	mm
240717	8.5	230	2000	(H)497
240724	17.5	230	2600	ø342x(H)598

Connection to the water supply



Control panel with digital display



The tap is made of stainless steel with a nice-to-touch handle



HOT DRINKS BOILER MATT BLACK - DESIGN BY BRONWASSER

PP polypropylene | S.S. stainless steel

- Designed with your guests in mind by renowned Dutch designer Robert Bronwasser.
- The unique design and attention for details make this appliance an eye-catcher on any buffet.
- Single walled matt black coated stainless steel body, with stylish polypropylene handles and lid.
- Unique non-drip tap design with integrated graduated glass.
- The drip tray is magnetic, it can be removed without lifting or spilling.
- The boiler keeps the drink at serving temperature after boiling.
- The indicator light signals the end of the boiling process and if descaling is needed.

rb design by Robert Bronwasser



211472



211458

PERCOLATOR MATT BLACK - DESIGN BY BRONWASSER

- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.

code	liters	V	W	mm
211472	7	230	1650	307x330x(H)450
211489	14	230	1650	357x380x(H)502

HOT DRINKS BOILER MATT BLACK - DESIGN BY BRONWASSER

- The percolator keeps the coffee at serving temperature after brewing.
- Not suitable for chocolate milk.

code	liters	V	W	mm
211458	9	230	950	307x330x(H)450
211465	16	230	1650	357x380x(H)502

Unique non-drip tap design with integrated graduated glass



The drip tray is magnetic



The boiler keeps the drink at serving temperature after heating



PERCOLATORS SINGLE-WALLED

PP polypropylene S.S. stainless steel

- Designed with your guests in mind by renowned Dutch designer Robert Bronwasser.
- The unique design and attention for details make this appliance an eye-catcher on any buffet.
- Single walled stainless steel body, with stylish polypropylene handles and lid.
- Unique non-drip tap design with integrated graduated glass.
- The drip tray is magnetic, it can be removed without lifting or spilling.
- The boiler keeps the drink at serving temperature after heating.
- The indicator light signals the end of the heating process and if descaling is needed.
- Not suitable for chocolate milk.

rb design by Robert Bronwasser



211434



211410

PERCOLATOR - DESIGN BY BRONWASSER

- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.

code	liters	V	W	mm
211434	7	230	1650	307x330x(H)450
211441	14	230	1650	357x380x(H)502

HOT DRINKS BOILER - DESIGN BY BRONWASSER

- The percolator keeps the coffee at serving temperature after brewing.
- Not suitable for chocolate milk.

code	liters	V	W	mm
211410	9	230	950	307x330x(H)450
211427	16	230	1650	357x380x(H)502

Unique non-drip tap design with integrated graduated glass



The drip tray is magnetic



The boiler keeps the drink at serving temperature after heating



PERCOLATOR

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



208007



209882

PERCOLATOR

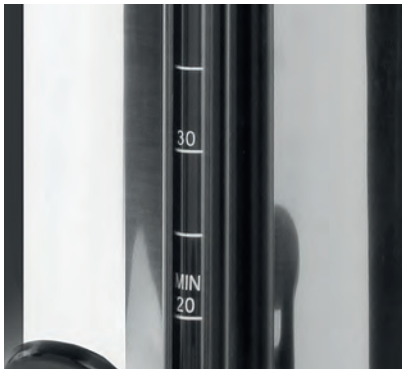
- Single walled stainless steel body.
- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.
- With graduated glass, non-drip tap and fitted with automatic reset.
- The indicator light signals the end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

code	liters	V	W	mm
208007	6	230	1500	340x227x(H)468
208106	10	230	1500	387x275x(H)530
208205	16	230	1500	387x275x(H)595

HOT DRINKS BOILER

- Single-walled.
- Ideal for mulled wine and boiling water for tea.
- Time to boiling: 209882 - 10 liter ± 23 min / 209899 - 20 liter ± 52 min.
- Maximum temperature 94-99°C.
- Protected against boiling dry.
- Not suitable for hot chocolate.

code	liters	V	W	mm
209882	9	230	2200	340x227x(H)468
209899	18	230	2200	387x267x(H)595
209905	30	230	2200	500x465x(H)490







PERCOLATOR 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.
- Easy disassembly of parts for cleaning.

UP TO 20% OF ENERGY SAVINGS



211205



211403

PERCOLATOR DOUBLE WALLED

code	liters	V	W	mm
211106	6	230	1500	øx(H)517
211205	10	230	1500	ø295x(H)576
211304	16	230	1500	ø295x(H)641

HOT DRINKS BOILER DOUBLE-WALLED

- Thermostatic temperature control adjustable up to 110°C.
- Not suitable for chocolate milk.

code	liters	V	W	mm
211403	9	230	2200	ø241x(H)517
211502	18	230	2200	ø288x(H)602









18/0 stainless steel | outdoor

GREEN FIRE

- Much less sensitive to wind thanks to the improved air supply.
- Easy to clean, due to e.g.fully removable burners and removable Gastronorm 2/1 dripping tray.
- Improved burners grant 90% of the surface useful heat.
- Technical parts mounted out of sight.
- Very clean burning, low CO_2 emissions.
- Removable legs.



149621



149508

GREEN FIRE WITH 2 BURNERS

- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	-	kW	mm
149621	2 Stainless steel Gastronorm 1/1 barbecue grids	11.6	740x612x(H)825

GREEN FIRE WITH 2 BURNERS

- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	-	kW	mm
149508	Enamelled cast iron Gastronorm 1/1 griddle and grid	11.6	740x615x(H)825





149591



149614

GREEN FIRE WITH 3 BURNERS

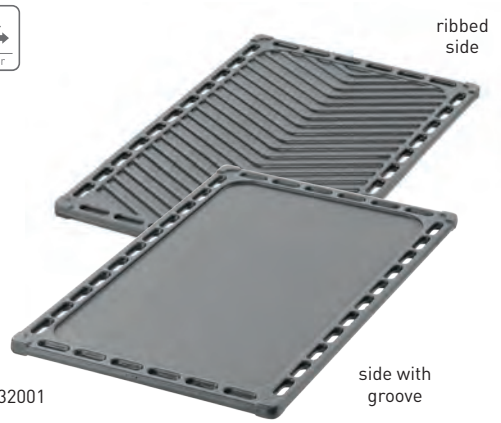
- Enamelled cast iron griddle and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	kW	mm
149591	17.4	1078x612x(H)825

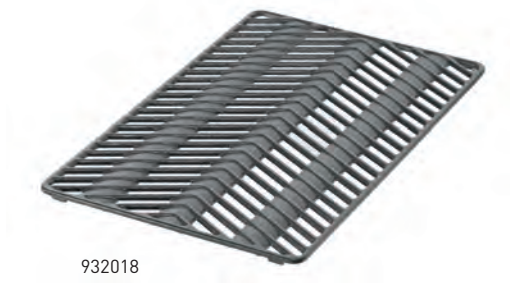
GREEN FIRE WITH 4 BURNERS

- 2 Enamelled cast iron griddles and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

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



932001



932018





CAST IRON GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.
- Both sides usable, one side smooth, one side ribbed.

code	-	mm
932001	GN 1/1	325x530

CAST IRON GRID

- Suitable for all Green Fire Profi Line barbecues.

code	-	mm
932018	GN 1/1	325x530



149522

149539

REAR TABLE FOR GREEN FIRE BARBECUES

- Suitable for: 149508, 149621, 149607, 149614.
- Rear top 149539 is half as wide as the Green Fire with 4 burners.
- Two of these make one full-width rear top for the Green Fire with 4 burners.

code	mm
149539	650x298x(H)160

SIDE TABLE FOR GREEN FIRE BARBECUES

- Suitable for: 149508, 149591, 149607, 149614, 149621

code	mm
149522	480x298x(H)160



170045

BARBECUE SKEWERS

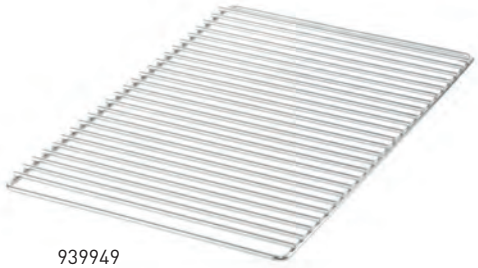
code	packed per	mm
170045	24	(L)210



170120

BARBECUE SKEWERS

code	packed per	mm
170120	6	(L)250
170328	6	(L)350



939949



939956





GRID & FLAME TAMER

- Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.
- Chrome plated grid.
- Flame tamer made of stainless steel.
- Suitable for all Green Fire Profi Line barbecues.

code	-	mm
939949	Grid	325x530
939956	Flame tamer	650x530



152706

152805



152904

LAVA ROCKS - FINE

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

code	-	weight (kg)
152706	box	3

LAVA ROCKS - COARSE

- Suitable for various types of gas barbecues.
- Coarse, relatively large rocks.

code	-	weight (kg)
152805	box	5
152904	bag	9

DUTCH PANCAKE GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.

code	-
149553	GN 2/1



149553



154601



154618

BAKE-MASTER MINI

- Frame made of 18/0 stainless steel.
- With enamelled frying pan.
- Inner dimensions of frying pan 290x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,215 m³/h.

code	kW	mm
154601	5.8	340x540x(H)300

BAKE-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With enamelled frying pan.
- Inner dimensions of frying pan 590x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,430 m³/h.

code	kW	mm
154618	11.6	650x540x(H)300



Enamelled frying pan included

154700



154717

GRILL-MASTER MINI

- Frame made of 18/0 stainless steel.
- With chrome plated grid and enamelled frying pan.
- Inner dimensions of frying pan 290x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,215 m³/h.

code	kW	mm
154700	5.8	340x540x(H)840

GRILL-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With chrome plated grid and enamelled frying pan.
- Inner dimensions of frying pan 590x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,430 m³/h.

code	kW	mm
154717	11.6	650x540x(H)840

Cr chrome plated | 18/0 stainless steel | outdoor

ROAST-MASTER HEAVY DUTY

- With chrome plated grid and heavy duty flame tamer.
- Frame and flame tamer made of 18/0 stainless steel.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane or butane gas.
- Consumption 0,430 m³/h.

code	kW	mm
154878	11.6	650x540x(H)840



154878



144923

PROTECTIVE COVER

- Made of UV-resistant PEVA.

code	-	mm
144923	Grill- / Roast- Master Maxi 154717 154878	720x560x(H)360



154908

18/0 stainless steel | outdoor

GRILL-MASTER QUATTRO

- Fully stainless steel frame with 2 dripping trays.
- Suitable for propane and butane gas and fitted with 4 burners which can be regulated independently.
- Supplied with 2 nickel-plated grids and 1 enamelled griddle (590x480x(H)55 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	kW	mm
154908	22	1330x600x(H)920



154656

outdoor

ENAMELLED FRYING PAN

- Inner dimensions: 590x480 mm.

code	mm
154656	700x520x(H)55

NEW



148624

XANTOS

- This stainless steel power grill has 4 detachable legs which can be flat-packed into a compact unit for transport.
- The burners 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 two burners can be operated independently.
- Fitted with a thermocouple and electronic ignition, gas hose and pressure regulator are included.
- Suitable for propane gas.
- Grid surface area 540x540 mm (2 grids of 540x270 mm).

code	kW	mm
148624	9	760x720x(H)900

NEW



700051

GAS BARBECUE 'EUROPA'

- The Europa 3 has excellent cooking properties. The high temperature sears meat evenly and quickly, reducing adhesion to the grid even when the grid hasn't been greased.
- The three, separately adjustable, lengthwise burners have thermocouple security and electronic ignition.
- The Europa 3 has a completely black epoxy coated frame with four wheels, two of which are caster wheels, and a secure gas bottle holder.
- Grease which is drained from meat during cooking is led through a special channel to a grease collector.
- Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
- The Europa 3 is supplied complete with lava rocks and a roasting pan.
- Griddle surface: 1100 x 500 mm.

code	kW	mm
700051	21.6	1260x580x(H)900

S.S. stainless steel | outdoor

NEW

INFERNO GAS GRILL

- The Inferno has excellent cooking properties due to the optimal heat distribution and hot air circulation inside the burner enclosure.
- The high temperature sears meat evenly and quickly, reducing adhesion to the grid even when the grid hasn't been greased.
- The burner assembly is made entirely of stainless steel and can be completely disassembled for easy cleaning.
- The single lengthwise burner is adjustable, has thermocouple security and piezo ignition.
- The Inferno has a completely black epoxy coated frame with four wheels, two of which are caster wheels, and a secure gas bottle holder.
- Grease which is drained from meat during cooking is led through a special channel to a grease collector.
- Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
- Griddle surface: 1022 x 500 mm.

code	kW	mm
700044	10	1260x580x(H)900



700044

S.S. stainless steel | outdoor

NEW

GAS BARBECUE ATLANTA

- The Atlanta has excellent cooking properties due to the optimal heat distribution and hot air circulation inside the burner enclosure. The high temperature sears meat evenly and quickly, reducing adhesion to the grid even when the grid hasn't been greased.
- The 3 separately adjustable transverse burners have thermocouple security and electronic ignition.
- The burner assembly is made entirely of stainless steel and the grids are removable for easy cleaning.
- The three burners also allow the surface to be divided in separate heat zones for simultaneous cooking of meat, vegetables & fish.
- The Atlanta has a completely black epoxy coated frame with four caster wheels and a secure gas bottle holder.
- Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
- Griddle surface: 1100 x 500 mm.

code	kW	mm
700105	13	1285x770x(H)917



700105



146002



Burner unit can be removed for easy cleaning



146804

FIESTA 600

- Stainless steel base and sheet steel paella pan Ø 600 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- The space underneath is suitable for gas cylinders of 5 or 6 kg.
- Suitable for propane gas, consumption 334 g/h.

code	kW	mm
146002	4.8	600x600x(H)870

FIESTA 800

- Stainless steel base and sheet steel paella pan Ø 800 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- The space underneath is suitable for gas cylinders of 5 or 11 kg.
- Suitable for propane gas, consumption 489 g/h.

code	kW	mm
146804	7	800x800x(H)900



622407

PAELLA PAN

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

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

BARBECUE APRON

- Canvas 280 g/m².
- Flame retardant coating.

code	mm
556696	810x660



556696





148105



18/0 stainless steel | outdoor

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	kW	mm
148105	7.5	1120x410x(H)900

CHARCOAL BARBECUES

- 18/0 stainless steel with removable stands.

18/0 stainless steel | outdoor



150603



150801

CHARCOAL BARBECUE PATIO

- Fitted with 2 grids of 345x345 mm each.
- Inside dimensions basin: 710x350x(H)max110 mm.
- Double bottom for ash collection.

code	mm
150603	770x380x(H)760

CHARCOAL BARBECUE RESTO

- Fitted with 3 grids of 345x345 mm each.
- Inside dimensions basin: 1070x350x(H)max110 mm.
- Double bottom for ash collection.

code	mm
150801	1145x380x(H)770





OVEN MITTS, COTTON - 2 PCS

– 2 pcs.

code	packed per	mm
556603	2	(L)350





OVEN MITTS, FIBERGLASS - 2 PCS

– 2 pcs.

code	packed per	mm
556627	2	(L)360





OVEN GLOVE HEAT RESISTANT - 2 PCS

– Heat resistant up to 250˚C.
– Comfortable fit.

code	packed per	mm
556634	2	(L)300





OVEN MITTS, FLAME RETARDANT COTTON - 2 PCS

– Extra long to protect the forearm.
2 pcs.

code	packed per	mm
556610	2	(L)380





OVEN GLOVES LEATHER - 2 PCS

– Heat resistant up to 250 °C.
– Made from cow leather.
– Extra long to protect the forearm.

code	packed per	mm
556689	2	(L)460





OVEN MITTS LEATHER - 2 PCS

– Heat resistant up to 250°C.
– Made from cow leather.
– Extra long to protect the forearm.

code	packed per	mm
556658	2	(L)460



525524

525531



525555

PP polypropylene

WIRE BRUSH SET NARROW - 3 PCS

– Set of 3 different narrow wire brushes.
– Consists of one brush with stainless steel bristles, one with brass bristles and one with nylon bristles.

code	packed per	mm
525524	3	(L)178
525531	3	(L)230

BRASS & STAINLESS STEEL WIRE BRUSH SET - 2 PCS

– Set of 2 different wire brushes with 4 rows of 14 bristles.
– Consists of one brush with stainless steel bristles and one with brass bristles.

code	packed per	mm
525555	2	(L)290



525548

PP polypropylene 18/0 stainless steel

WIRE BRUSH

– Polypropylene with 8 rows of 8 stainless steel wire bristles.
– With steel scraper and long handle.

code	mm
525548	70x310x(H)85

525425



525432

PP polypropylene S.S. stainless steel

WIRE BRUSH Y-SHAPED

– Stainless steel wires, with comfartable handle fitted with a loop.

code	mm
525425	310x170
525432	520x170

PP polypropylene S.S. stainless steel

525562



WIRE BRUSH

– Comfortable black plastic handle with steel bristles.

code	mm
525562	150x55



525418

PP polypropylene 18/0 stainless steel

WIRE BRUSH

– Polypropylene with 8 rows of 9 stainless steel wire bristles.
– Steel scraper for grids.

code	mm
525418	70x190x(H)80



525517

S.S. stainless steel wash

WIRE BRUSH - 2 PCS

– Wood with 4 rows of 14 steel wire bristles.

code	packed per	mm
525517	2	(L)290



855218

855201

wash

GRIDDLE SCRAPER

code	mm
855201	100x315
855218	Spare blade for 855201 – 5 pieces.

PATIO HEATER



272602



Protective cover – to be ordered separately

144916



Easy to transport thanks to its 2 wheels



Including electronic ignition, gas hose and pressure regulator



Height-adjustable heater - model 272701

272701

PATIO HEATER

- Lamp for restaurant terraces.
- It can accommodate a 12 "gas cylinder with 11 kg capacity.
- Easy to transport thanks to its 2 wheels.
- Including electronic ignition, gas hose and pressure regulator.
- With anti-tilt protection.
- Weight: 18,8 kg.

code	kW	mm
272602	12.5	ø770x(H)2200
144916	Protective cover	ø790x(H)2220

PATIO HEATER - RETRACTABLE

- Suitable for propane or butane gas.
- Easy to transport thanks to the 2 wheels.
- Retractable shaft to facilitate transport and storage.
- Including electronic ignition, gas hose and pressure regulator.
- With anti-tilt protection.
- Retractable to (H)160 cm for storage and transport purposes.
- Weight: 16,5 kg.

code	kW	mm
272701	12.5	ø770x(H)1580
144916	Protective cover	ø790x(H)2220

Protective cover – to be ordered separately

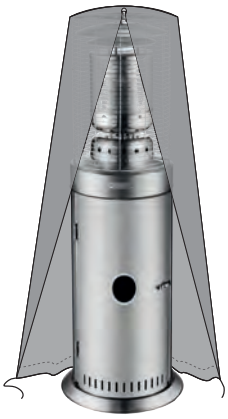


144909



272404

Protective cover – to be ordered separately



144954



272411

PATIO HEATER PYRAMID

- Heating with a real flame in a glass tube, improves ambiance.
- Aluminium structure with black metal side panels and quartz glass tube.
- Gas tank fits in the base.
- Includes electronic ignition, gas hose and pressure regulator.
- With anti-tilt protection.
- Suitable for propane or butane gas.
- Weight: 22,6 kg.

code	kW	mm
272404	11.2	500x500x(H)2220
144909	Protective cover	480x480x(H)2220

LOUNGE HEATER

- Suitable for propane or butane gas, max. 15 liter gas bottles.
- Compact design with hinged door for easily replacing the gas bottle.
- With tilt switch, flame failure device and flame guard for enhanced safety.
- Including electronic ignition, gas hose and pressure regulator.
- Easy to transport thanks to the 2 wheels.
- Weight: 14 kg.

code	kW	mm
272411	8.5	ø556x(H)1430
144954	Protective cover	ø580x(H)1460



272428

NEW

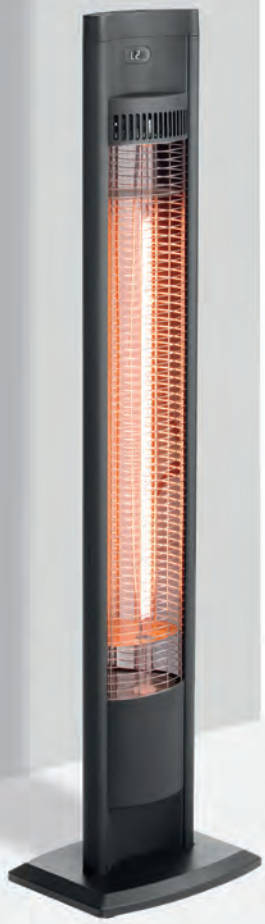
Al aluminium | outdoor

BOLA PATIO INFRARED RADIANT HEATER



- Suitable for heating and warming up patios on cold days.
- Powerful – will keep your guests comfortable even when the temperature is low.
- Designed for wall mounting, it can heat an area from about 16 to 32 m².
- The heating lamp uses modern carbon fiber, which translates into longer life and high heating efficiency with low energy consumption.
- Robust housing with protective grid made of heat-resistant aluminium.
- Supplied with remote control for easy adjustment of settings.
- You can choose between 4 heating power levels.
- With built-in timer for up to 25 hours.

code	W	V	mm
272428	2000	230	130x90x(H)900



272435

Al aluminium | in- & outdoor

NEW

TORNADO INFRARED RADIANT HEATER

- Suitable for heating and warming up both indoor and outdoor areas.
- Powerful – will keep your guests comfortable even when the temperature is low.
- Free-standing, with a stable base, it can heat an area from about 16 to 32 m².
- The heating lamp uses modern carbon fiber, which translates into longer life and high heating efficiency with low energy consumption.
- Robust housing with protective grid made of heat-resistant aluminium.
- Supplied with remote control for easy adjustment of settings.
- LED display indicating the current heating level.
- You can choose between 2 heating power levels.
- With built-in timer for up to 25 hours.

code	W	V	mm
272435	2000	230	130x90x(H)900





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LEGEND OF THE ICONS USED IN THIS CATALOGUE

Energy saving product	Food Contact compliant	High density polyethylene
HACCP compliant	Not Food Contact compliant	Low density polyethylene
New product	Cooling	Polypropylene
For indoor and outdoor use	Self-assembly	Expanded Polypropylene
For indoor use only	Temperature resistance	Polycarbonate
For outdoor use only	Temperature resistance range	ABS plastic
Suitable for gas stoves	Aluminium	POM plastic
Suitable for gas stoves only	Aluminium casting	Polyamide
Suitable for electric stoves	Stainless steel	SAN plastic
Suitable for ceramic stoves	Stainless steel 18/0	Hard polymer heat resistant
Suitable for induction stoves	Stainless steel 18/8	Silicone
Not suitable for induction stoves	Stainless steel 18/10	Plexiglas
Microwave proof	German steel X50CrMoV15	BPA free – no Bisphenol A
Not microwave proof	Carbon steel	Fiberglass
Diswasher proof	Tin plated	Melamine
Not diswasher proof	Chrome plated	Porcelain
Suitable for use in ovens	Nickel plated	Non slip
Stackable	Polyethylene	Magnetic

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426265	308	429020	312	452424	318	505212	283	510308	68	523629	321	541500	67	558096	83	567906	355
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