HENDI

Tools for Chefs



Catalogue 2026/2027

POTS, PANS GN CONTAINERS
KNIVES KITCHEN TOOLS
ICE CREAM PASTRY
FOOD PROCESSING
VACUUM PACKING
THERMAL PROCESSING
OVENS OVEN TRAYS
PIZZA & PASTA KEBAB
COOLING
TABLE PRESENTATION
BUFFET PRESENTATION
BAR
COFFEE ACCESSORIES HOT DRINKS
THERMOBOXES TROLLEYS
DISHWASHERS HYGIENE
FURNITURE
BARBECUES

HENDI

Tools for Chefs

CATALOGUE
2026 | 2027

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HENDI
Tools for Chefs





TOOLS FOR CHEFS. TRUSTED QUALITY. PREFERRED BY PROFESSIONALS.

With over 90 years of experience, HENDI has built a strong reputation as a trusted supplier of equipment for the HoReCa and foodservice industry, delivering products that meet the highest standards.
Quality, innovation and reliability remain at the core of everything we do, supporting kitchens in their daily pursuit of consistency and efficiency.
In this catalogue, you will find our widest range to date, with over **4,000 products**, both electrical and non-electrical, for use in the kitchen and front-of-house.

From established best-sellers to new innovations, each product is developed with purpose, shaped by industry insights, tested for technical performance, and designed to stand out.
This season, we've further expanded our cooling range, making our offering even more attractive.
Our equipment is available directly from stock, so chefs worldwide can keep their kitchens running without interruption.
That is the HENDI standard. Everything you need, chosen by professionals who expect more.

HENDI

Tools for Chefs

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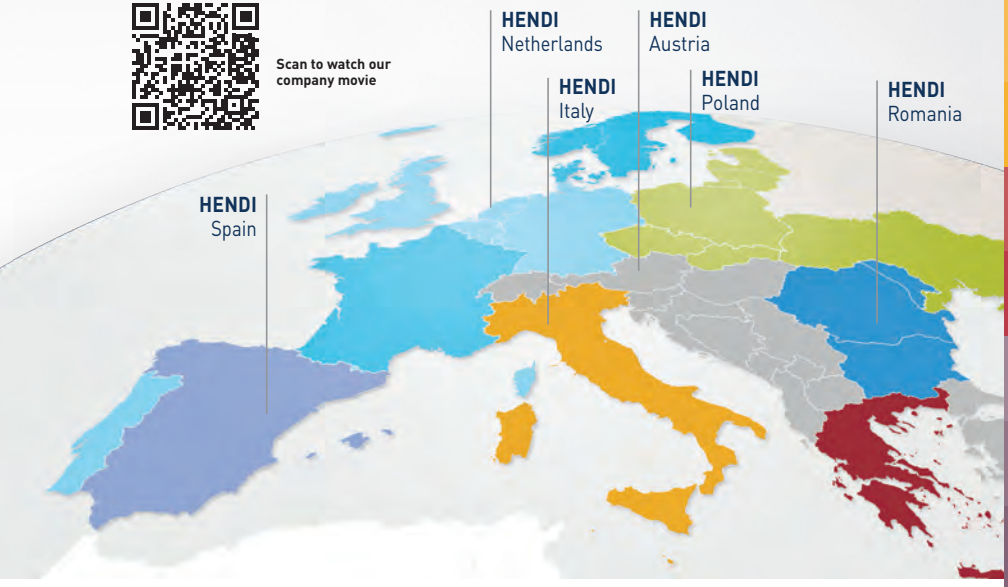




„I want to become the best in the world at what I enjoy most: cooking."

– Gustav Leonhardt

Where passion meets ambition:
GUSTAV LEONHARDT

Swedish Chef of the Year 2021 | Bocuse d'Or 2025 Bronze Medallist

Sweden's culinary tradition is defined by seasonality, craftsmanship and a respect for ingredients. Gustav Leonhardt belongs to a generation of chefs who honour that heritage while bringing a contemporary perspective to Swedish cooking.

Every chef remembers their first kitchen. Gustav Leonhardt's was at sixteen, washing dishes for renowned Swedish chef Tommy Myllymäki. In that first role, he had a front-row seat to the discipline and teamwork behind professional cooking. A few years later, while serving dishes to the jury at the 2014 Bocuse d'Or Europe in Stockholm, he set himself a clear goal. One day, he would return as a competitor.

That ambition shaped the years that followed. Gustav sought experience in some of Sweden's most respected kitchens, including Agrikultur and AIRA, steadily building his career among the country's leading restaurants. In 2021, he was crowned Swedish Chef of the Year (Årets Kock), one of the country's highest culinary honours. Four years later, after extensive preparation with the Swedish Bocuse d'Or team, Gustav stood on the podium in Lyon, earning a bronze medal at the world's most prestigious culinary competition.

For Gustav, the competition kitchen is not separate from the restaurant kitchen. One is judged by an international jury, the other by guests. The pace may change and the setting may differ, but the commitment remains the same. Every dish deserves the same level of care. Today, Gustav collaborates with HENDI, bringing a chef's perspective to equipment designed for the realities of professional kitchens.

„Good equipment should feel like a natural extension of the kitchen. HENDI understands what chefs need. The best equipment is the kind you don't have to think about, allowing us to focus entirely on the food."









design by
Robert Bronwasser

UNIQ

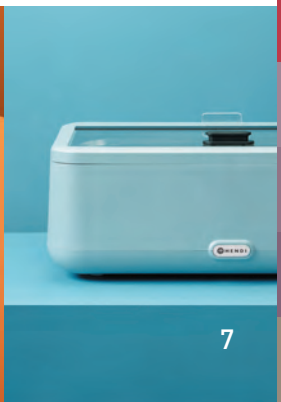
Buffet reinvented

We collaborate with Dutch designer Robert Bronwasser, whose approach combines functionality with a distinctive visual identity.
This collaboration has resulted in a growing collection of HENDI products that balance practical performance with recognisable design.
Introducing the expanded HENDI UNIQ line, designed by Robert Bronwasser, bringing practical functionality with a contemporary style to buffet presentation. Originally awarded the Red Dot Award 2024 for its chafing dishes and soup kettles, the UNIQ range now includes juicers, roll-top displays and more, creating a cohesive solution for buffets and food service environments.
The collection features energy efficiency, sustainable materials and a stylish, unified aesthetic that reflects the evolving needs of the HoReCa industry.
With HENDI UNIQ, the standard buffet becomes a modern concept. Buffet reinvented.

reddot winner








AISI 304
high technology
-40°C 300°C
STRONG
0,8

The right fit for every need:
HENDI Profi Line PLUS, Profi Line, Kitchen and Budget Line

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

PROFI LINE PLUS

The partner for the most demanding professionals- chefs and foodservice establishments with the highest operational standards.
Reinforced, exceptionally durable construction made from premium – grade materials and components, designed to withstand the most intensive daily use.
Guaranteed exceptionally long service life, reliability and ease of maintenance, resulting in lower operating costs, high energy efficiency and safe day-to-day operation.

PROFI LINE

The ideal partner for professionals, ideally suited for even the most demanding kitchens.
Well thought-out and solid constructions made of the highest quality materials and components. Ready for intensive everyday usage.
The long-term operational reliability and ease of maintenance result in lower costs over time.

KITCHEN LINE

Reliable tools for professional kitchens.
Made of standardized materials, high quality at a reasonable price.
Intended for regular, balanced use, guarantee 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 facilitates simple and uncomplicated use.

All lines meet standards...

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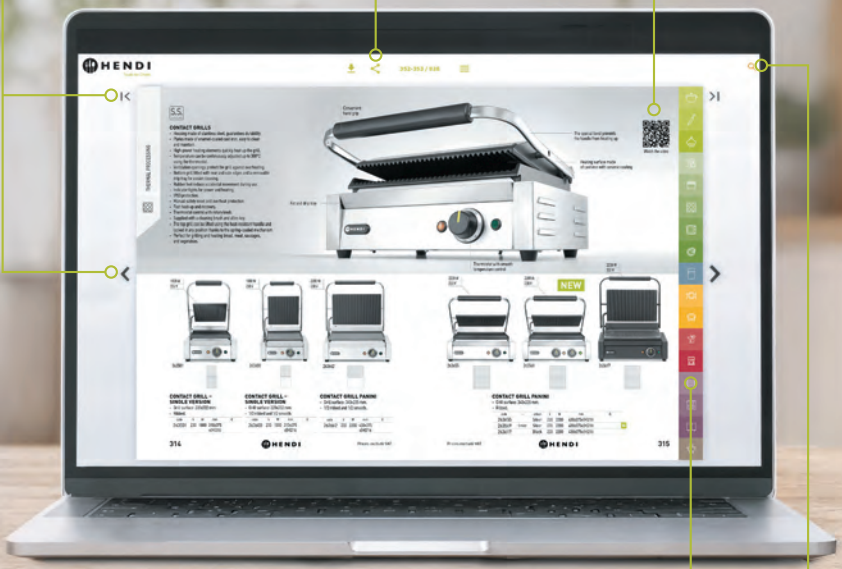

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arktic

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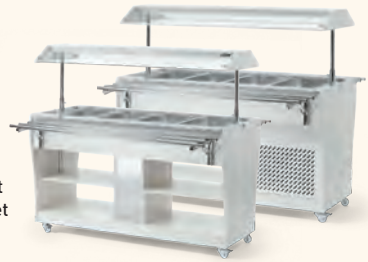

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UNIQ
Buffet reinvented





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arktic



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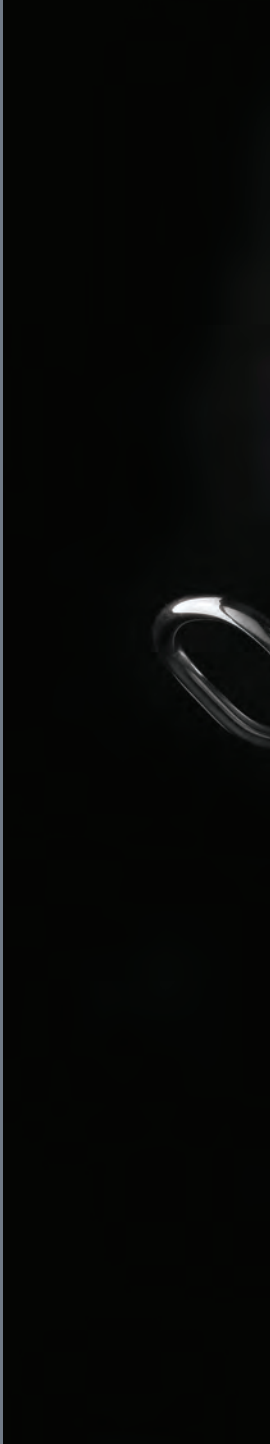
01

Pots, pans, GN containers

Cook with passion, serve with perfection





POTS AND PANS WITH SANDWICH BOTTOM PROFI LINE

Watch the video



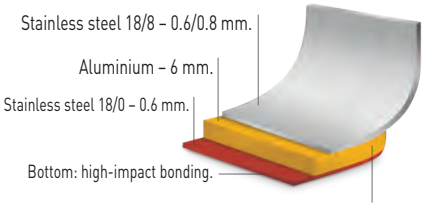
SANDWICH TYPE MULTI-LAYERED BOTTOM

Perfect integration – the bottom is formed by special impact bonding, which ensures perfect joining of layers.
Corrosion resistance.
Energy savings up to 30% - faster heat distribution.
Faster cooking.
Optimal heat distribution over the entire bottom surface even cooking without a burn pot.
Sandwich bottom forged by impact bonding under a weight of 2,500 tons.
Aluminium purity - 95%.
Over 99% bonding efficiency of 3 layers.



Al aluminium | 18/0 stainless steel | 18/8 stainless steel | ceramic | electro | gas | induction

- The thick sandwich base (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 base is formed using high-impact bonding, which welds the entire surface of the layers seamlessly.
- The hollow handles ensure that the heat from the pans isn't transferred into the handles.
- The pans are easy to clean.



Manufacturing process: Deep drawing.

STEW POT HIGH - WITH LID

code	liters	wall (mm)	mm	€
832004	3	0.6	ø160x(H)150	**30,95**
832202	5.9	0.6	ø200x(H)190	**40,95**
832400	9.8	0.8	ø240x(H)220	**61,45**
832509	15.9	0.8	ø280x(H)260	**84,30**
832608	24	1	ø320x(H)300	**119,10**
832707	36.5	1	ø360x(H)360	**153,00**
832806	50	1	ø400x(H)400	**187,00**
832929	71	1.2	ø450x(H)450	**232,00**


832400

STEW POT MEDIUM - WITH LID

code	liters	wall (mm)	mm	€
831007	2.1	0.6	ø160x(H)110	**27,95**
831205	4	0.6	ø200x(H)130	**37,50**
831403	6.7	0.8	ø240x(H)150	**51,65**
831502	10.3	0.8	ø280x(H)170	**64,90**
831601	15.1	0.8	ø320x(H)190	**85,30**
831700	23.2	1	ø360x(H)230	**126,00**


831205

STEW POT LOW - WITH LID

code	liters	wall (mm)	mm	€
830000	1.5	0.6	ø160x(H)75	**27,00**
830208	2.8	0.6	ø200x(H)90	**34,25**
830406	4.8	0.6	ø240x(H)105	**42,95**
830505	7.5	0.8	ø280x(H)120	**57,85**
830604	12	0.8	ø320x(H)150	**77,45**


830208



STEW POT HIGH - WITHOUT LID

code	liters	thickness (mm)	mm	€
830529	3	0.6	ø160x(H)150	**23,95**
830536	5.9	0.6	ø200x(H)190	**32,00**
830543	9.8	0.8	ø240x(H)220	**51,25**
830567	15.9	0.8	ø280x(H)260	**72,70**
830574	24	1	ø320x(H)300	**102,50**
830581	36.5	1	ø360x(H)360	**130,00**
830628	50	1	ø400x(H)400	**157,95**
830635	71	1.2	ø450x(H)450	**200,00**



STEW POT MEDIUM - WITHOUT LID

code	liters	thickness (mm)	mm	€
830307	2.1	0.6	ø160x(H)110	**21,00**
830314	4	0.6	ø200x(H)130	**29,10**
830321	6.7	0.8	ø240x(H)150	**40,80**
830338	10.3	0.8	ø280x(H)170	**52,20**
830345	15.1	0.8	ø320x(H)190	**67,25**
830390	23.2	1	ø360x(H)230	**103,50**



STEW POT LOW - WITHOUT LID

code	liters	thickness (mm)	mm	€
830130	1.5	0.6	ø160x(H)75	**20,00**
830147	2.8	0.6	ø200x(H)90	**25,95**
830161	4.7	0.6	ø240x(H)105	**32,65**
830178	7.3	0.8	ø280x(H)120	**45,50**
830185	12	0.8	ø320x(H)150	**59,60**



LID FOR POT

code	thickness (mm)	mm	€
833919	0.6	ø160x(H)46	**6,80**
833926	0.6	ø200x(H)47	**8,00**
833933	0.6	ø240x(H)50	**9,80**
833940	0.6	ø280x(H)52	**11,15**
833957	0.8	ø320x(H)53	**16,00**
833964	0.8	ø360x(H)55	**19,50**
833971	0.8	ø400x(H)56	**24,50**
833988	0.8	ø450x(H)68	**29,00**

Al aluminium | 18/0 stainless steel | 18/8 stainless steel | ceramic | electro | gas | induction

SAUCEPAN - WITHOUT LID

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

code	liters	wall (mm)	mm	€
830048	1	0.6	ø140x(H)70	**18,25**
830055	1.5	0.6	ø160x(H)75	**20,15**
830154	2	0.6	ø180x(H)80	**23,00**
830253	2.8	0.6	ø200x(H)90	**26,30**


830048

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	1	0.6	ø160x(H)60	**19,05**
830376	1.6	0.6	ø200x(H)60	**24,15**


830352

FRYING PAN, WITHOUT LID

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

code	wall (mm)	mm	€
835449	0.6	ø200x(H)45	**22,15**
835432	0.8	ø240x(H)50	**28,60**
835531	0.8	ø280x(H)50	**34,95**
835630	0.8	ø320x(H)58	**41,35**


835432

FRYING PAN, NON-STICK COATING

- Non-stick coating.
- Long, stay-cool handle made of stainless steel.
- Handle attached with rivets.

code	wall (mm)	mm	€
835456	0.6	ø200x(H)45	**25,60**
835401	0.8	ø240x(H)50	**32,35**
835500	0.8	ø280x(H)50	**39,00**
835609	0.8	ø320x(H)58	**47,70**


835401

Cr chrome plated | oven

PAN SUPPORT ADAPTOR

- For placing small pans on large pan supports.

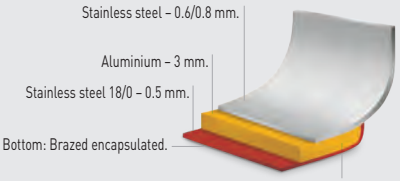
code	mm	€
839997	255x255x(H)25	**4,75**


839997

POTS AND PANS WITH CAPSULE BOTTOM 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.

Al aluminium | S.S. stainless steel | 18/0 stainless steel | ceramic | electro | gas | induction



Watch the video


837306

STEW POT HIGH – WITH LID

code	liters	wall (mm)	mm	€
837108	2.8	0.6	ø160x(H)140	**23,70**
837207	5	0.8	ø200x(H)160	**31,70**
837306	9	0.8	ø240x(H)200	**44,00**
837405	13.5	0.8	ø280x(H)220	**59,50**
837603	21	1	ø320x(H)270	**83,00**
837139	32	1	ø360x(H)320	**105,95**
837146	45	1	ø400x(H)360	**151,95**


836309

STEW POT MEDIUM – WITH LID

code	liters	wall (mm)	mm	€
836101	1.8	0.6	ø160x(H)95	**21,10**
836200	3.5	0.6	ø200x(H)115	**26,35**
836309	6	0.6	ø240x(H)135	**34,95**
836408	9.5	0.6	ø280x(H)155	**45,10**
836507	15	0.8	ø320x(H)190	**61,95**


836026

STEW POT LOW - WITH LID

code	liters	wall (mm)	mm	€
836002	1.4	0.6	ø160x(H)75	**20,20**
836019	2.9	0.6	ø200x(H)95	**25,40**
836026	4.9	0.6	ø240x(H)110	**31,60**
836033	7.3	0.6	ø280x(H)120	**39,65**
836040	11.9	0.8	ø320x(H)150	**56,30**


839409

SAUTÉ PAN - WITHOUT LID

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

code	liters	wall (mm)	mm	€
839300	1	0.6	ø160x(H)60	**13,30**
839409	1.7	0.6	ø200x(H)65	**16,30**

STEW POT HIGH - WITHOUT LID

code	liters	wall (mm)	mm	€
837757	2.8	0.6	ø160x(H)140	**16,95**
837764	5	0.8	ø200x(H)160	**23,95**
837771	8.9	0.8	ø240x(H)200	**35,25**
837788	13.4	0.8	ø280x(H)220	**48,85**
837795	21	1	ø320x(H)270	**67,85**
837115	32	1	ø360x(H)320	**89,65**
837122	45	1	ø400x(H)360	**131,00**


837771

STEW POT MEDIUM - WITHOUT LID

code	liters	wall (mm)	mm	€
837696	1.8	0.6	ø160x(H)95	**14,60**
837719	3.5	0.6	ø200x(H)115	**19,00**
837726	6	0.6	ø240x(H)135	**26,15**
837733	9.4	0.6	ø280x(H)155	**34,00**
837740	15	0.8	ø320x(H)190	**47,55**


837726

STEW POT LOW - WITHOUT LID

code	liters	wall (mm)	mm	€
837641	1.4	0.6	ø160x(H)75	**13,70**
837658	2.9	0.6	ø200x(H)95	**17,95**
837665	4.9	0.6	ø240x(H)110	**22,55**
837672	7.3	0.6	ø280x(H)120	**28,95**
837689	11.9	0.8	ø320x(H)150	**41,70**


837665

LIDS FOR STEW POTS

code	mm	€
837818	ø160	**6,35**
837825	ø200	**7,20**
837832	ø240	**8,30**
837849	ø280	**10,10**
837856	ø320	**13,25**
837863	ø360	**14,95**
837870	ø400	**17,30**


837832

SAUCEPAN - WITHOUT LID

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

code	liters	wall (mm)	mm	€
838105	1.4	0.6	ø160x(H)75	**14,20**
838204	2.9	0.6	ø200x(H)95	**18,45**
838303	4.9	0.6	ø240x(H)110	**24,55**


838105

FRYING PAN - WITHOUT LID

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

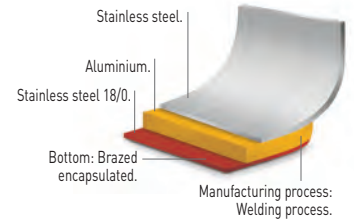
code	wall (mm)	mm	€
837153	0.6	ø200x(H)45	**16,05**
838501	0.6	ø240x(H)50	**19,55**
838600	0.6	ø280x(H)50	**24,50**
838617	0.6	ø320x(H)59	**30,85**


838501

PAN SERIES BUDGET LINE

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

Al aluminium | S.S. stainless steel | indoor | ceramic | electro | gas | induction





STEW POT HIGH - WITH LID

- Lid with steam release holes.

code	liters	wall (mm)	mm	€
832882	17	0.8	ø280x(H)280	**63,00**
832899	21	0.8	ø300x(H)300	**67,75**
834206	25	0.8	ø345x(H)350	**77,50**
834404	36	1	ø360x(H)360	**99,50**
834701	50	1	ø400x(H)400	**119,50**
834909	71	1	ø450x(H)450	**145,00**
835104	98	1	ø500x(H)500	**195,00**

STEW POT MEDIUM - WITH LID

- Lid with steam release holes.

code	liters	wall (mm)	mm	€
832820	9	0.8	ø250x(H)180	**49,00**
832837	14	0.8	ø300x(H)200	**63,05**
832844	23	1	ø350x(H)240	**83,10**
832851	32	1	ø400x(H)260	**102,80**

LOW POT WITH LID

code	liters	thickness (mm)	mm	€
836514	8.5	1.75	ø320x(H)110	**56,50**
836521	10.8	1.95	ø360x(H)110	**66,50**

Sandwich type bottom



Riveted handle



Handles don't get hot





833032

BAIN-MARIE PAN

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

code	liters	mm	€
833032	1	330x165x(H)95	**18,95**

18/0 stainless steel
ceramic
electro
gas
induction
wash



833506

18/10 stainless steel

Watch the video

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	**39,95**



833100

Al aluminium
S.S. stainless steel
18/0 stainless steel
ceramic
electro
gas
induction

ASPARAGUS 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	wall (mm)	mm	€
833100	5.5	0.6	ø162x(H)280	**42,50**

ROASTING PAN

- Made of stainless steel.
- With handles.
- Only suitable for ovens, not for direct contact heating.

code	mm	€
508503	310x240x(H)45	**13,25**
508510	385x275x(H)50	**16,25**
508527	430x310x(H)60	**21,25**



S.S. stainless steel
oven

508503







CAST IRON CASSEROLE ENAMELLED

- Made from cast iron, with enamel coating on the outside.
- Lid with bumps on the inside that force water droplets (steam) to fall back, keeping the dish moist and aromatic.
- Suitable for all heat sources including induction.
- Not dishwasher safe.
- Available in different sizes; the smallest can be used as a serving dish (code: 626856, 626894).

code	colour	liters	mm	€
626856	Red	0.27	130x100x(H)48	**24,50**
626894	Black	0.27	130x100x(H)48	**24,50**
626832	Red	3.7	317x240x(H)105	**59,50**
626870	Black	3.7	317x240x(H)105	**59,50**
626849	Red	4.4	365x290x(H)115	**64,50**
626887	Black	4.4	365x290x(H)115	**64,50**
626825	Red	6.88	405x255x(H)134	**96,50**
626863	Black	6.88	405x255x(H)134	**96,50**





CASSEROLE WITH NON-STICK COATING

- Made of die-cast aluminium with a heat-resistant coating.
- PTFE non-stick coating.
- Knob made of stainless steel.
- Suitable for use on gas, induction, electric and ceramic stoves.
- Induction base.
- Oven safe up to 250°C; not suitable for use at higher temperatures.
- Casserole is oven safe.
- Lid is not oven safe.

code	liters	mm	€
611043	9	405x332x(H)138	**43,90**
611036	7.5	387x310x(H)130	**37,45**
611029	7	367x290x(H)122	**34,35**
611012	4.3	425x332x(H)70	**38,05**



LID HOLDER

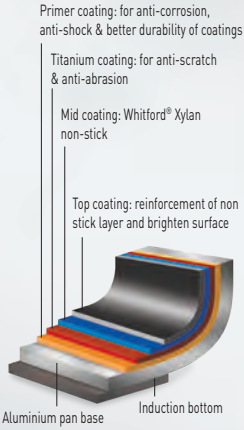
- Made of stainless steel.
- Non-slip coating.
- Dishwasher safe.

code	mm	€
470534	224x52x(H)105	**9,95**

FRYING PANS DIE-CAST ALUMINIUM 'TITANIUM PROFESSIONAL'

- Made of cast aluminium, suitable for all heat sources and even suitable for use in ovens (up to 250°C).
- Cast aluminium excels at conducting heat.
- The 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 250°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	ø bottom (mm)	mm	€
629154	190	ø250x(H)50	**38,95**
629253	220	ø290x(H)55	**48,95**
629345	260	ø330x(H)60	**55,95**

GRIDDLE FOR INDUCTION COOKERS

code	mm	€
629130	390x260x(H)35	**25,95**

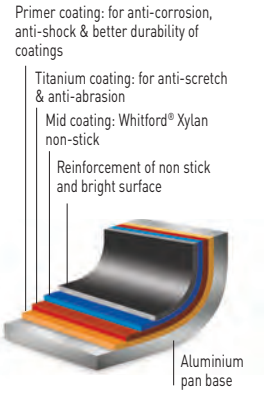


Prices exclude VAT

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 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.






629208

FRYING PAN TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm	€
629109	180	ø240x(H)55	**34,95**
629307	260	ø320x(H)55	**47,95**
629208	220	ø280x(H)55	**39,95**
629352	300	ø360x(H)55	**66,45**
629390	340	ø400x(H)55	**74,50**


839010

WOK TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm	€
839010	157	ø320x(H)100	**49,95**


629505

SAUTÉ PAN TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm	€
629505	225	ø280x(H)85	**41,95**


629802

GRILL PAN - RIDGED SURFACE TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm	€
629802	220	550x290x(H)55	**43,45**


629604

FISH FRYING PAN - OVAL TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm	€
629604	175	400x275x(H)35	**46,95**


629413

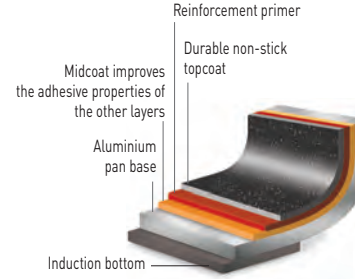
CRÊPES PAN TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm	€
629413	260	ø320x(H)20	**45,95**

FRYING PANS ALUMINIUM 'MARBLE PROFESSIONAL'

- Made of durable aluminium, suitable for all heat sources, even suitable for use in ovens.
- Aluminium 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 3 layers and is wear-resistant.
- Very easy to clean after use.







627631

FRYING PAN

code	ø bottom (mm)	mm	€
627600	140	ø200x(H)40	**15,90**
627617	180	ø240x(H)42	**20,50**
627662	200	ø260x(H)45	**23,00**
627624	220	ø280x(H)50	**26,50**
627631	260	ø320x(H)50	**33,50**
627648	280	ø360x(H)50	**41,00**
627655	300	ø390x(H)50	**50,50**



627747 627686 627716

WOK

code	ø bottom (mm)	mm	€
627730	210	ø280x(H)75	**31,25**
627747	210	ø320x(H)95	**40,00**

CRÊPE PAN

code	ø bottom (mm)	mm	€
627679	240	ø280x(H)25	**22,25**
627686	280	ø320x(H)20	**28,75**

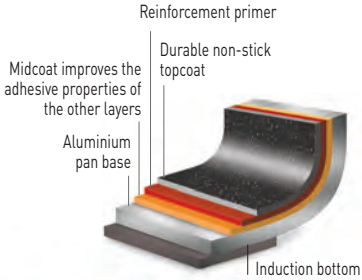
FISH FRYING PAN - OVAL

code	ø bottom (mm)	mm	€
627716	185	280x400x(H)55	**46,50**

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 PAN

code	ø bottom (mm)	mm	€
621103	140	ø200x(H)44	**28,00**
621110	180	ø240x(H)50	**35,50**
621127	200	ø260x(H)52	**38,50**
621134	200	ø280x(H)52	**43,90**
621158	215	ø320x(H)60	**52,00**

PAELLA PAN

- Carbon steel construction with excellent heat conductivity.
- Traditional Spanish-style paella pan.
- Wide, shallow design.
- Suitable for use on gas burners, charcoal grills, open fires, and in ovens.
- Sturdy side handles.
- Requires seasoning before first use.



622094
622100
622308
622407





622605

code	capacity	Suitable for Fiesta gas grill	mm	€
622094	4 portions*		ø300x(H)45	**9,00**
622100	6 portions*		ø340x(H)50	**10,95**
622117	8 portions*		ø380x(H)45	**13,65**
622216	10 portions*		ø420x(H)50	**16,95**
622308	12 portions*		ø460x(H)55	**19,95**
622353	16 portions*		ø550x(H)60	**36,95**
622407	20 portions*	146002	ø600x(H)55	**43,95**
622605	40 portions*	146804 & 146842	ø800x(H)75	**105,95**

* 1 portion = 550 g

Prices exclude VAT

CARBON STEEL WOKS AND FRYING PANS

- Made of carbon steel.
- Suitable for all types of cookers, including induction.
- Not dishwasher safe.
- NOTE: should be seasoned before use.




628058

FRYING PAN

- Ergonomic handle made of carbon steel, with a hanging hole.
- Can be used in an oven in temperature up to 220°C.

code	ø bottom (mm)	mm	€
628058	254	ø327x593	**29,50**


628003

FRYING PAN

- Ergonomic handle made of carbon steel, with a hanging hole.
- Can be used in an oven in temperature up to 220°C.

code	ø bottom (mm)	mm	€
628003	156	ø204x385	**15,50**
628010	186	ø244x470	**18,25**
628027	205	ø264x490	**20,00**
628034	230	ø282x504	**21,75**
628041	238	ø306x530	**23,75**


627976

CRÊPE PAN

- Ergonomic handle made of carbon steel, with a hanging hole.
- Flat bottom, perfect for making crepes and also tortillas.
- Can be used in an oven in temperature up to 220°C.

code	ø bottom (mm)	mm	€
627976	255	520x282x(H)85	**22,75**


627983

GRILL PAN, SQUARE

- Ribbed surface.
- Ergonomic handle made of carbon steel, with a hanging hole.
- With a spout for easy pouring out excess oil.
- Can be used in an oven in temperature up to 220°C.

code	mm	€
627983	480x282x(H)80	**27,00**


627945

SERVING PAN

- Pan made of carbon steel.
- 2 handles made of stainless steel.
- Can be used in an oven in temperature up to 250°C.

code	ø bottom (mm)	mm	€
627914	95	ø144x170	**11,75**
627921	110	ø164x195	**12,75**
627938	125	ø184x216	**13,75**
627945	140	ø204x240	**15,25**
627952	170	ø243x280	**18,00**
627969	185	ø264x297	**19,50**

ceramic | electro | gas | induction | oven | wash


627990

WOK

- Ergonomic handle made of carbon steel, with a hanging hole.
- Can be used in an oven in temperature up to 220°C.

code	ø bottom (mm)	mm	€
627990	180	ø304x530	**27,50**


627907

WOK WITH WOODEN HANDLE

- Handles made of rubber wood mounted on a steel core, one with a hanging hole.

code	ø bottom (mm)	mm	€
627907	110	ø324x565	**43,75**

STEP-BY-STEP GUIDE:



Step 1

Before first use, wash the pan with hot soapy water using a sponge



Step 2

Thoroughly dry before use.



Step 3

Heat the pan and add oil.
Do not overheat the pan.



Step 4

For cleaning, use hot running water and a sponge or scrub brush. Dry immediately.



Step 5

Before storing, rub the pan with a little oil to strengthen the patina layer that prevents sticking.



Step 6

For burnt-on residue, scrub the pan with salt and paper towels. Never soak this pan or put it in the dishwasher.

CARBON STEEL PANS

- Made of carbon steel.
- Ergonomic handle made of carbon steel with a hanging hole.
- Suitable for various heat sources including induction, gas, electric and ceramic.
- Not dishwasher safe.

Fe carbon steel · ceramic · electro · gas · induction · oven · wash

- Excellent thermal conductivity.
- Solid construction, very long service life.
- Note: Must be seasoned before use.



629420 – 629475



629482

LYONNAISE PAN

- Perfect for a variety of cooking techniques, from browning and frying to searing and sautéing.
- Lightweight and easy to handle – perfect for daily cooking.
- Develops natural non-stick surface over time through seasoning.
- Heats quickly – excellent for searing and caramelising.
- French-style handle for comfortable grip.
- Equipped with a hanging hole for easy storage.
- It can be used in an oven for up to 10 minutes at a maximum temperature of 200°C.

code	mm	€
629420	ø210x(H)100	**13,95**
629437	ø220x(H)100	**14,95**
629444	ø240x(H)100	**16,95**
629451	ø260x(H)130	**18,95**
629468	ø280x(H)130	**23,45**
629475	ø320x(H)130	**26,45**
629482	ø360x(H)140	**35,45**



629499

CRÊPE PAN

- Rim's specially designed for easy slip of crêpes or pancakes.

code	mm	€
629499	ø290x(H)100	**21,95**



629529

PANCAKE PAN

- Sharp bottom angle designed for flipping pancakes.

code	mm	€
629512	ø120x(H)100	**7,50**
629529	ø140x(H)100	**8,50**
629536	ø180x(H)100	**10,45**



844465

SIL silicone · oven

HANDLE COVER FOR PANS

- Made of heat-resistant silicone.
- Suitable for pan handles, including cast iron and stainless steel pans.
- Fits securely around metal handles.

code	mm	€
844465	141xx(H)50	**3,20**

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.
- Oil well to keep it ready for use.
- The handle is welded which ensures that it doesn't break.





628614

FRYING PAN

code	ø bottom (mm)	mm	€
628638	180	ø240x(H)45	**18,50**
628614	220	ø280x(H)50	**23,95**
628706	240	ø300x(H)50	**26,50**
628621	260	ø320x(H)50	**29,75**



628805

CRÊPES PAN

code	ø bottom (mm)	mm	€
628805	200	ø230x(H)25	**14,25**

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.



CAST IRON SKILLET

- With 2 spouts - 1 on each side.
- Large handle with a hanging hole.
- Available in 3 sizes (629314, 629321, 629338).

code	mm	€
629314	ø165x(H)35	**9,95**
629321	ø200x(H)40	**12,95**
629338	ø250x(H)40	**16,45**

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

INDUCTION READY



629925

CAST IRON GRILL PAN

- Cast iron handle.
- With 2 spouts.

code	mm	€
629925	398x265x(H)48	**23,95**



629376

CAST IRON POT

- Complete set with a lid and a handle.
- Handle is ideal for moving and for hanging over fire.

code	liters	wall (mm)	mm	€
629376	7.2	4	ø310x(H)130	**54,95**



629291

CAST IRON POT

- Complete set with a lid and a handle.
- Handle is ideal for moving and for hanging the pot above fire.
- On 3 legs – traditional design descended from South Africa.

code	mm	€
629291	ø245x(H)280	**50,95**

CAST IRON PLATTER WITH WOODEN UNDERLINER AND GRIPPER

- Platter and handle made of cast iron.
- Underliner made of birch wood.
- Oven safe platter.
- With detachable handle.
- The set is not dishwasher safe.

code	mm	€
629383	280x143x(H)33	**17,95**



629383



629932

CAST IRON GRILL PAN

- Made of cast iron.
- With 1 spout.
- Temperature resistance range: up to 220°C.
- Handle includes a hanging hook.
- Pre-seasoned with a protective layer of oil.
- Not dishwasher safe.

code	mm	€
629932	230x230x(H)25	**16,95**



629369

CAST IRON GRILL PAN

- Ribbed surface for grilling.
- With a spout for easy pouring out excess oil/fat.
- Handle with a hanging hole.

code	mm	€
629369	250x250x(H)50	**21,95**

MUSSEL & GRAVY PANS





625057

MUSSEL PAN - WITH LID

- Black enamel.
- Flanged stainless steel rim.

code	max. contents in kg.	liters	usable capacity (l)	mm	€
625002	1	2	2,0	ø200x(H)180	**12,75**
625057	1.5	2.5	2,5	ø220x(H)190	**15,50**
625101	2	4.2	4,2	ø260x(H)210	**18,95**



625804

625705

SOUP & GRAVY PAN - WITH LID

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

code	colour	liters	mm	€
625804	Blue	0.3	ø115x(H)90	**10,50**
625705	Black	0.5	ø135x(H)105	**11,50**



839003

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 125 mm.

code	mm	€
839003	ø360x(H)100	**75,00**

Fe carbon steel | ceramic | electro | gas



622742

ENAMELLED PAN

- Made of carbon steel with an enamelled coating.
- Equipped with two handles.
- Suitable for use on gas, ceramic, and electric hobs.
- Dishwasher safe.

code	mm	€
622704	ø100x(H)20	4,95
622711	ø120x(H)25	5,95
622728	ø150x(H)27	7,40
622735	ø200x(H)36	8,95
622742	ø240x(H)40	9,60
622773	ø300x(H)50	16,45
622780	ø340x(H)50	19,95

Fe carbon steel | ceramic | electro | gas | induction

CASSEROLE DISH, ENAMELLED

- Made of carbon steel.
- Enamelled finish.
- 2 handles.
- Suitable for gas, ceramic & electric stoves.
- Dishwasher safe.

code	mm	€
622551	ø200x(H)45	8,45
622544	ø160x(H)45	7,35
622537	ø140x(H)45	6,95
622520	ø120x(H)40	5,95
622513	ø100x(H)40	5,45



Fe carbon steel | ceramic | electro | gas



622858

ENAMELLED PAELLA BOWLS

- Deep model.
- Made of enamelled steel.

code	mm	€
622810	ø145x(H)40	6,45
622827	ø170x(H)40	6,95
622834	ø185x(H)43	7,95
622841	ø205x(H)57	8,45
622858	ø245x(H)70	9,45



GN GASTRONORM SYSTEM

- Designation of standard size containers used in food industry, determined in 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 mm



40 mm



65 mm



100 mm



150 mm



200 mm

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

STAINLESS STEEL GN CONTAINERS



	PROFI LINE PLUS	PROFI LINE	KITCHEN LINE	BUDGET LINE
SUITABLE FOR:				
Convection ovens	✓	✓	✓	✓
Bain-marie system	✓	✓	✓	✓
Chafing dishes	✓	✓	✓	✓
Refrigerators	✓	✓	✓	✓
Food storage	✓	✓	✓	✓
Dishwasher cleaning	✓	✓	✓	✓
PROPERTIES:				
For use at temperatures	-40 / 300°C	-40 / 300°C	-40 / 300°C	-40 / 300°C
Stackable	✓	✓	✓	✓
CONSTRUCTION:				
Made of	AISI 304	AISI 304	AISI 201	AISI 201
Thickness (mm)	0,8	0,7-0,8	0,6-0,7	0,6-0,7
Available heights (mm)	20-200	20-200	20-200	20-200
ACCESSORIES:				
Perforated containers	✓	✓	✓	
Lids	✓	✓	✓	✓
Lids with silicone rim	✓	✓	✓	✓
Lids with spoon recess	✓	✓	✓	
Driping tray			✓	✓
Adaptor bar	✓	✓	✓	✓
ADDITIONAL INFO:	Uniform 0.8 mm thickness, including the top rim, ensures enhanced strength and improved shape retention. Compliant with the most stringent food contact regulations (e.g. suitable for hospital use). Excellent corrosion resistance. Highly durable for long service life.	Compliant with the most strict food contact regulations (for hospitals) Excellent corrosion resistance (salt & sour resistant) Very strong and durable	Reinforced corners to add strenght If treated correctly corrosion resistant	If treated correctly corrosion resistant

BPA FREE

	PLASTIC GN CONTAINERS				PORCELAIN GN CONTAINERS
	SAN	POLYPROPYLENE			
					
	COOL	PROFI LINE	KITCHEN LINE	HACCP	
					✓
	✓	✓	✓	✓	✓
	✓	✓	✓	✓	✓
	✓	✓	✓	✓	✓
	-40 / 90°C	-40 / 80°C	-40 / 100°C	-40 / 80°C	-40 / 600°C
	✓	✓	✓	✓	✓
	SAN	polypropylene	polypropylene	polypropylene	porcelain
	2,0-3,0	2,0-2,9	2,0-2,9	2,0-2,9	
	65-200	100-200	65-200	65-200	20-65
	✓	✓	✓	✓	
		✓			
	✓				
	Ideal for use in freezers. Excellent transparency. Good impact resistance. Bottom features a photo-engraved, scratch-resistant surface. GN size and capacity marking included.	GN size and capacity marking. Semi-transparent material.	GN size and capacity marking. Semi-transparent or black material.	GN size and capacity marking. Integrated HACCP label embedded in the material for monitoring food storage processes. Transparent material. Lids and colored clips for product identification in line with HACCP. Airtight.	Special, ultra-durable type of porcelain – among the strongest available on the market. Maximum resistance to scratches, chipping, and thermal shock. Exceptionally clean, bright white color. Ideal for presentation.

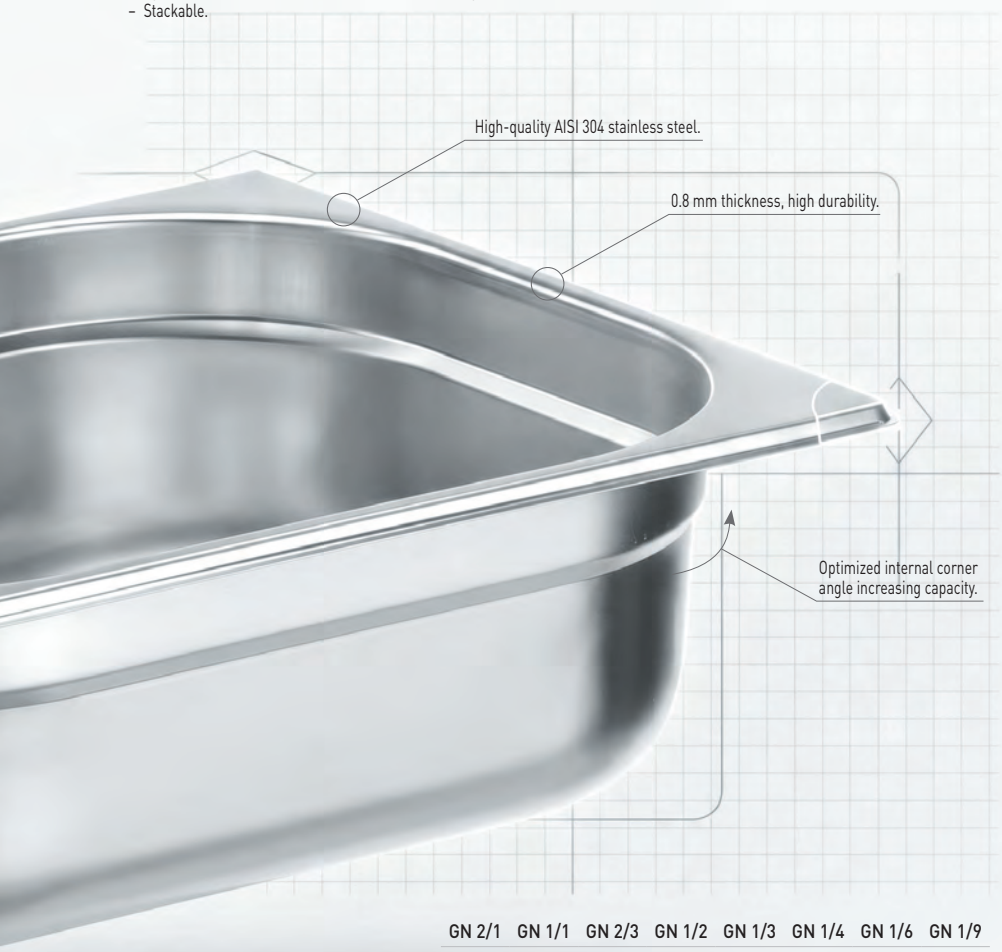
GASTRONORM CONTAINERS PROFI LINE PLUS

- Made of high-grade AISI 304.
- Thickness: 0.8 mm.
- Strong edges with the same 0.8 mm thickness for extra rigidity.
- Solid design with smooth edges.
- Excellent resistance to corrosion.
- Suitable for convection ovens, refrigerators, bain-marie systems, and chafing dishes.
- Temperature range: -40°C to 300°C.
- Food-contact compliant.
- Optimised internal corner radius increases usable capacity.
- Stackable.



NEW





GN 2/1	GN 1/1	GN 2/3	GN 1/2	GN 1/3	GN 1/4	GN 1/6	GN 1/9
650x530 mm	530x325 mm	354x325 mm	325x265 mm	325x176 mm	265x162 mm	176x162 mm	176x108 mm

2/1



818664

code	liters	height (mm)	€
818688	58	200	**74,95**
818671	44	150	**60,30**
818664	29	100	**46,80**
818657	19	65	**38,45**
818640	11	40	**34,45**
818633	5.5	20	**32,20**

1/1



818244

code	liters	height (mm)	€
818268	28	200	**52,45**
818251	21	150	**37,70**
818244	14	100	**28,15**
818237	9	65	**21,40**
818220	5	40	**19,15**
818213	2.5	20	**17,35**

2/3



818428

code	liters	height (mm)	€
818442	15.5	200	**42,75**
818435	13	150	**32,40**
818428	9	100	**22,30**
818411	5.5	65	**17,10**
818404	3	40	**14,75**
818398	1.5	20	**12,25**

2/4



818619

code	liters	height (mm)	€
818626	8.6	150	**28,25**
818619	5.8	100	**21,80**
818602	4	65	**15,95**
818596	2.5	40	**13,90**
818589	1.2	20	**10,80**

1/2



818305

code	liters	height (mm)	€
818329	12.5	200	**34,00**
818312	9.5	150	**24,15**
818305	6.5	100	**17,15**
818299	4	65	**13,55**
818282	2	40	**11,00**
818275	1	20	**9,40**

1/3



818367

code	liters	height (mm)	€
818381	7.8	200	**27,30**
818374	5.7	150	**20,85**
818367	4	100	**13,45**
818350	2.5	65	**11,30**
818343	1.5	40	**9,20**
818336	0.8	20	**7,00**

1/4



818480

code	liters	height (mm)	€
818503	5.5	200	**23,45**
818497	4	150	**17,45**
818480	2.8	100	**11,85**
818473	1.7	65	**8,80**
818466	1.3	40	**7,25**
818459	0.9	20	**6,15**

1/6



818527

code	liters	height (mm)	€
818541	3.4	200	**25,00**
818534	2.4	150	**13,30**
818527	1.6	100	**9,25**
818510	1	65	**6,80**

1/9

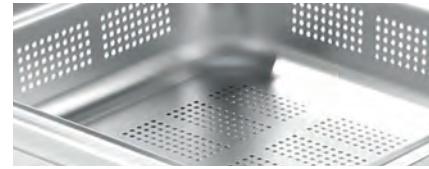


818565

code	liters	height (mm)	€
818572	1.3	150	**13,75**
818565	1	100	**8,05**
818558	0.6	65	**5,35**

PERFORATED GN CONTAINERS

- Perforated bottom.
- Containers with a depth of 100 mm or more have perforated sides in addition to the base.
- Optimised internal corner radius increases usable capacity.
- Stackable.



NEW

1/1



818022

code	liters	height (mm)	€
818008	28	200	**55,15**
818015	21	150	**40,50**
818022	14	100	**30,75**
818039	9	65	**24,00**
818046	5	40	**21,80**
818053	2.5	20	**20,00**

2/3



818084

code	liters	height (mm)	€
818060	15.5	200	**44,80**
818077	13	150	**34,45**
818084	9	100	**23,90**
818091	5.5	65	**18,95**
818107	3	40	**16,80**

1/2



818138

code	liters	height (mm)	€
818114	12.5	200	**36,00**
818121	9.5	150	**26,15**
818138	6.5	100	**19,15**
818145	4	65	**15,60**
818152	2	40	**13,05**

1/3



818183

code	liters	height (mm)	€
818169	7.8	200	**28,75**
818176	5.7	150	**22,85**
818183	4	100	**15,45**
818190	2.5	65	**13,30**
818206	1.5	40	**11,30**



818862

LID FOR GN CONTAINERS

code	GN	mm	€
818923	GN 2/1	650x530	**34,30**
818848	GN 1/1	530x325	**17,85**
818916	GN 2/4	530x162	**11,65**
818879	GN 2/3	354x325	**12,85**
818855	GN 1/2	325x265	**9,85**
818862	GN 1/3	325x176	**7,60**
818886	GN 1/4	265x162	**6,50**
818893	GN 1/6	176x162	**4,35**
818909	GN 1/9	176x108	**4,30**



819005

LID FOR GN CONTAINERS WITH SPOON RECESS

- Integrated spoon recess.

code	GN	mm	€
818992	GN 1/1	530x325	**18,25**
819005	GN 2/3	354x325	**12,90**
819012	GN 1/2	325x265	**10,10**
819029	GN 1/3	325x176	**7,85**
819036	GN 1/4	265x162	**6,80**
819043	GN 1/6	176x162	**4,70**

GN CONTAINER, DROPPED HANDLES

- Dropped handles for easier lifting and handling.
- Optimised internal corner radius increases usable capacity.
- Stackable.

NEW

1/1



818701

code	liters	height (mm)	€
818695	28	200	**56,15**
818701	21	150	**41,30**
818718	14	100	**31,80**

1/2



818732

code	liters	height (mm)	€
818725	12.5	200	**37,60**
818732	9.5	150	**27,80**
818749	6.5	100	**20,75**

1/3



818763

code	liters	height (mm)	€
818756	7.8	200	**30,90**
818763	5.7	150	**24,45**
818770	4	100	**17,05**

1/4



818800

code	liters	height (mm)	€
818787	5.5	200	**27,05**
818794	4	150	**21,05**
818800	2.8	100	**15,45**

1/6



818831

code	liters	height (mm)	€
818817	3.4	200	**28,55**
818824	2.4	150	**16,90**
818831	1.6	100	**12,80**



819067

LID FOR GN CONTAINERS WITH HANDLE RECESS

- Integrated handle recess.

code	GN	mm	€
819050	GN 1/1	530x325	**18,55**
819067	GN 1/2	325x265	**10,45**
819074	GN 1/3	325x176	**8,15**
819081	GN 1/4	265x162	**7,15**
819098	GN 1/6	176x162	**4,95**



818947



LID FOR GN CONTAINERS WITH SILICONE RIM

- Integrated silicone rim for airtight sealing.

code	GN	mm	€
818930	GN 1/1	530x325	**50,20**
818947	GN 2/3	354x325	**45,00**
818954	GN 1/2	325x265	**35,20**
818961	GN 1/3	325x176	**29,70**
818978	GN 1/4	265x162	**27,20**
818985	GN 1/6	176x162	**17,70**

UNIQ

Buffet reinvented

design by
Robert Bronwasser



GASTRONORM CONTAINERS PROFI LINE

- Made of high grade stainless steel 18/8.
- Very solid design.
- Smooth edges, easy to clean.
- Can be used in convection ovens, refrigerators, bain-marie systems and chafing dishes.

MADE IN ITALY

18/8 stainless steel | oven | stackable

-40°C 300°C



GN 2/1	GN 1/1	GN 2/3	GN 1/2	GN 1/3	GN 1/4	GN 1/6	GN 1/9
650x530 mm	530x325 mm	354x325 mm	325x265 mm	325x176 mm	265x162 mm	176x162 mm	176x108 mm

2/1



code	liters	thickness (mm)	height (mm)	€
801109	58	0.8	200	**129,50**
801116	43	0.8	150	**107,50**
801123	30	0.8	100	**79,50**
801130	19	0.8	65	**67,50**
801147	11	0.8	40	**57,50**
801154	5.5	0.8	20	**55,25**

1/1



code	liters	thickness (mm)	height (mm)	€
801208	28	0.8	200	**67,50**
801215	21	0.8	150	**57,50**
801222	14	0.8	100	**41,50**
801239	9	0.8	65	**30,75**
801246	5	0.8	40	**27,50**
801253	2.5	0.8	20	**23,75**

2/3



code	liters	thickness (mm)	height (mm)	€
801307	18	0.8	200	**55,25**
801314	13	0.8	150	**45,75**
801321	9	0.7	100	**28,95**
801338	5.5	0.7	65	**21,75**
801345	3	0.7	40	**19,95**
801352	1.5	0.7	20	**17,75**

2/4



code	liters	thickness (mm)	height (mm)	€
801840	8.6	0.7	150	**46,50**
801666	5.8	0.7	100	**34,95**
801857	4	0.7	65	**23,95**
801864	2.5	0.7	40	**20,25**
801871	1.2	0.7	20	**15,25**

1/2



code	liters	thickness (mm)	height (mm)	€
801406	12.5	0.8	200	**43,25**
801413	9.5	0.7	150	**33,25**
801420	6.5	0.7	100	**21,95**
801437	4	0.7	65	**17,95**
801444	2	0.7	40	**15,95**
801451	1	0.7	20	**12,95**

1/3



code	liters	thickness (mm)	height (mm)	€
801505	7.8	0.8	200	**35,75**
801512	5.7	0.7	150	**25,95**
801529	4	0.7	100	**17,95**
801536	2.5	0.7	65	**14,95**
801543	1.5	0.7	40	**12,50**
801550	0.8	0.7	20	**10,75**

1/4



801628

code	liters	thickness (mm)	height (mm)	€
801604	5.5	0.8	200	**28,75**
801611	4	0.7	150	**22,50**
801628	2.8	0.7	100	**15,95**
801635	1.8	0.7	65	**13,25**
801642	1.7	0.7	40	**11,95**
801659	0.9	0.7	20	**9,75**

1/6



801727

code	liters	thickness (mm)	height (mm)	€
801703	3.4	1	200	**29,75**
801710	2.4	0.8	150	**18,95**
801727	1.6	0.7	100	**13,25**
801734	1	0.7	65	**10,75**

1/9

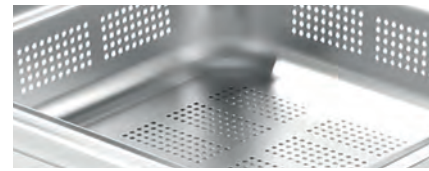


801826

code	liters	thickness (mm)	height (mm)	€
801826	1	0.7	100	**14,45**
801833	0.6	0.7	65	**9,95**

PERFORDATED GN CONTAINERS

- Perforated bottom.
- Perforated sides with a height of 100mm or higher.



1/1



802229

code	liters	thickness (mm)	height (mm)	€
802205	28	0.8	200	**78,50**
802212	21	0.8	150	**66,25**
802229	14	0.8	100	**43,50**
802236	9	0.8	65	**32,95**
802243	5	0.8	40	**29,50**
802168	2.5	0.8	20	**25,95**

2/3



802328

code	liters	thickness (mm)	height (mm)	€
802328	9	0.7	100	**32,95**
802335	5.5	0.7	65	**22,95**
802342	3	0.7	40	**20,75**

1/2



802427

code	liters	thickness (mm)	height (mm)	€
802427	6.5	0.7	100	**24,75**
802434	4	0.7	65	**18,75**
802441	2	0.7	40	**16,75**

1/3



802526

code	liters	thickness (mm)	height (mm)	€
802502	7.8	0.7	200	**39,95**
802519	5.7	0.7	150	**29,95**
802526	4	0.7	100	**19,95**
802533	2.5	0.7	65	**14,95**
802540	1.2	0.7	40	**12,50**

GN CONTAINERS WITH DROPPED HANDLES

1/1


803202

code	liters	height (mm)	€
803240	14	100	**39,50**
803202	28	200	**63,50**

1/2


803400

code	liters	height (mm)	€
803400	12.5	200	**43,50**
803257	6.25	100	**24,95**

1/3


803509

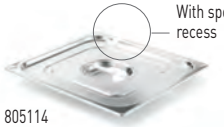
code	liters	height (mm)	€
803509	7.8	200	**37,75**
803264	3.9	100	**22,50**


804100

LID FOR GN CONTAINERS

- Fits on HENDI Profi Line GN containers.

code	thickness (mm)	GN	mm	€
804100	0.8	GN 1/1	530x325	**24,50**
804117	0.7	GN 2/3	354x325	**16,25**
804179	0.8	GN 2/4	530x162	**15,95**
804124	0.7	GN 1/2	265x325	**13,25**
804131	0.7	GN 1/3	325x176	**9,75**
804148	0.7	GN 1/4	265x162	**8,25**
804155	0.7	GN 1/6	176x162	**6,60**
804162	0.7	GN 1/9	176x108	**5,95**



805114

LID FOR GN CONTAINERS WITH SPOON RECESS

- Fits HENDI GN containers Profi Line.
- Integrated spoon recess.

code	thickness (mm)	GN	mm	€
805138	0.7	GN 1/3	325x176	**11,25**
805107	0.7	GN 1/1	530x325	**25,95**
805114	0.7	GN 2/3	354x325	**17,75**
805121	0.7	GN 1/2	265x325	**14,75**
805145	0.7	GN 1/4	265x162	**9,50**
805152	0.7	GN 1/6	176x162	**7,95**


802601

LID FOR GN CONTAINERS WITH SILICONE RIM

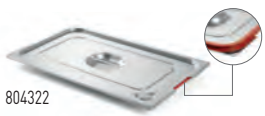
- Fits HENDI GN containers Profi Line.
- Integrated silicone rim.

code	GN	mm	€
802601	GN 1/1	530x325	**58,50**
802618	GN 2/3	354x325	**41,95**
802625	GN 1/2	265x325	**38,45**
802632	GN 1/3	325x176	**29,45**
802649	GN 1/4	265x162	**24,25**
802656	GN 1/6	176x162	**21,95**


804209

LID FOR GN CONTAINERS WITH HANDLE RECESS

code	GN	mm	€
804209	GN 1/1	530x325	**23,95**
804223	GN 1/2	265x325	**15,25**
804230	GN 1/3	325x176	**12,35**


804322

LID WITH HANDLE RECESS AND SILICONE RIM

- Suitable only for GN Profi Line and containers.
- Includes silicone rim.
- Includes handle recess.
- Stackable.

code	GN	mm	€
804322	GN 1/2	265x325	**44,15**
804339	GN 1/3	325x176	**32,80**



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.

S.S. stainless steel | oven | stackable

-40°C 300°C



Extra strong due to reinforced corners.

For use at temperatures -40°C / 300°C.

Corrosion-resistant (when used properly).

Thickness 0,6-0,7 mm.

GN 1/1	GN 2/3	GN 1/2	GN 1/3	GN 1/4	GN 1/6	GN 1/9
530x325 mm	354x325 mm	325x265 mm	325x176 mm	265x162 mm	176x162 mm	176x108 mm

1/1



806135

code	liters	thickness (mm)	height (mm)	€
806159	28	0.7	200	**25,20**
806142	21	0.7	150	**20,45**
806135	14	0.6	100	**14,05**
806128	9	0.6	65	**10,45**
806111	5	0.6	40	**9,30**
806104	2.5	0.6	20	**8,15**

2/3



806234

code	liters	thickness (mm)	height (mm)	€
806258	15.5	0.7	200	**23,10**
806241	13	0.7	150	**17,95**
806234	9	0.6	100	**11,95**
806227	5.5	0.6	65	**8,95**
806210	3	0.6	40	**7,65**
806203	1.5	0.6	20	**6,80**

1/2



806333

code	liters	thickness (mm)	height (mm)	€
806357	12.5	0.7	200	**16,65**
806340	9.5	0.7	150	**13,35**
806333	6.5	0.6	100	**9,65**
806326	4	0.6	65	**6,65**
806319	2	0.6	40	**5,75**
806302	1	0.6	20	**4,60**

1/3



806432

code	liters	thickness (mm)	height (mm)	€
806449	5.7	0.7	150	**10,60**
806456	7.8	0.7	200	**13,75**
806432	4	0.6	100	**7,30**
806425	2.5	0.6	65	**5,10**
806418	1.5	0.6	40	**4,75**
806401	0.6	0.6	20	**4,35**

1/4



806531

code	liters	thickness (mm)	height (mm)	€
806555	5.5	0.7	200	**11,55**
806548	4	0.7	150	**9,55**
806531	2.8	0.6	100	**6,70**
806524	1.8	0.6	65	**4,90**

1/6



806630

code	liters	thickness (mm)	height (mm)	€
806654	3.4	0.7	200	**10,85**
806647	2.4	0.7	150	**7,05**
806630	1.6	0.6	100	**4,90**
806623	1	0.6	65	**4,05**

1/9



806722

code	liters	thickness (mm)	height (mm)	€
806746	1.3	0.7	150	**6,80**
806739	1	0.7	100	**4,75**
806722	0.6	0.6	65	**3,25**

GASTRONORM CONTAINERS KITCHEN LINE – PERFORATED

1/1



807132

- Perforated bottom.
- Perforated sides with a height of 100mm or higher.

code	liters	thickness (mm)	height (mm)	€
807118	5	0.6	40	**13,35**
807132	14	0.6	100	**18,75**
807125	9	0.6	65	**14,75**

2/3



807224

- Perforation diameter 3 mm.
- Perforated bottom.

code	liters	thickness (mm)	height (mm)	€
807224	5.5	0.6	65	**11,90**

1/2



807330

- Perforation diameter 3 mm.
- Perforated bottom.
- Perforated sides with a height of 100mm or higher.

code	liters	thickness (mm)	height (mm)	€
807330	6.5	0.6	100	**12,05**
807323	4	0.6	65	**8,70**



806845

LID FOR GN CONTAINERS

code	thickness (mm)	GN	mm	€
806814	0.7	GN 1/1	530x325	**8,65**
806821	0.7	GN 2/3	354x325	**8,10**
806838	0.7	GN 1/2	265x325	**4,85**
806845	0.7	GN 1/3	325x176	**4,65**
806852	0.7	GN 1/4	265x162	**3,75**
806869	0.7	GN 1/6	176x162	**2,60**
806876	0.7	GN 1/9	176x108	**2,10**



806937

LID FOR GN CONTAINERS WITH LADLE RECESS

code	thickness (mm)	GN	mm	€
806913	0.7	GN 1/1	530x325	**9,30**
806920	0.7	GN 2/3	354x325	**8,50**
806937	0.7	GN 1/2	265x325	**5,10**
806944	0.7	GN 1/3	325x176	**4,90**
806951	0.7	GN 1/4	265x162	**4,05**
806968	0.7	GN 1/6	176x162	**2,90**
806975	0.7	GN 1/9	176x108	**2,40**



806197

PERFORATED DRIP SHELF FOR GN CONTAINERS

code	GN	€
806197	GN 1/1	**15,15**
806296	GN 2/3	**12,45**
806395	GN 1/2	**8,70**
806494	GN 1/3	**7,30**
806593	GN 1/4	**6,45**
806692	GN 1/6	**4,60**



808153

808108

ADAPTOR BAR FOR GN CONTAINERS

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

code	GN	mm	€
808108	GN 1/2	325x22x(H)10	**3,95**
808153	GN 1/1	530x22x(H)10	**4,95**



807606

LID FOR GN CONTAINERS WITH SILICONE RIM

- With silicone rim for airtight sealing.
- The airtight seal helps to keep the food fresh and prevents leaking during transportation.
- Fits on Gastronorm container Kitchen & Budget Line, containers must be deeper than 65 mm in order to provide a secure seal.

code	GN	mm	€
807606	GN 1/1	530x325	**33,50**
807613	GN 2/3	354x325	**28,70**
807620	GN 1/2	265x325	**21,55**
807637	GN 1/3	325x176	**16,45**
807644	GN 1/4	265x162	**14,15**
807651	GN 1/6	156x142	**10,25**

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.

S.S. stainless steel | oven | stackable

-40°C 300°C



For use at temperatures -40°C / 300°C.

Corrosion-resistant (when used properly).

Thickness 0,6-0,7 mm.

GN 1/1	GN 2/3	GN 1/2	GN 1/3	GN 1/4	GN 1/6	GN 1/9
530x325 mm	354x325 mm	325x265 mm	325x176 mm	265x162 mm	176x162 mm	176x108 mm

1/1



800133

code	liters	height (mm)	€
800157	28	200	**22,70**
800140	21	150	**18,50**
800133	14	100	**12,80**
800126	9	65	**9,50**
800119	5	40	**8,35**
800102	2.5	20	**7,35**

2/3



800232

code	liters	height (mm)	€
800225	5.5	65	**8,05**
800249	13	150	**16,25**
800232	9	100	**10,85**
800218	3	40	**6,95**

1/2



800331

code	liters	height (mm)	€
800355	12.5	200	**15,05**
800348	9.5	150	**12,05**
800331	6.5	100	**8,75**
800324	4	65	**6,05**
800317	2	40	**5,20**
800300	1	20	**4,10**

1/3



800430

code	liters	height (mm)	€
800454	7.8	200	**12,40**
800447	5.7	150	**9,60**
800430	4	100	**6,60**
800423	2.5	65	**4,60**
800416	1.5	40	**4,25**
800409	0.8	20	**3,90**

1/4



800539

code	liters	height (mm)	€
800553	5.5	200	**10,45**
800546	4	150	**8,65**
800539	2.8	100	**6,05**
800522	1.8	65	**4,40**

1/6



800638

code	liters	height (mm)	€
800652	3.4	200	**9,75**
800645	2.4	150	**6,40**
800638	1.6	100	**4,45**
800621	1	65	**3,65**

1/9



800737

code	liters	height (mm)	€
800744	1.3	150	**6,15**
800737	1	100	**4,25**
800720	0.6	65	**2,90**

GASTRONORM CONTAINERS WITH HANDLES BUDGET LINE

1/1


817148

code	liters	height (mm)	€
817155	28	200	**27,55**
817148	21	150	**22,85**

1/2


817346

code	liters	height (mm)	€
817353	12.5	200	**19,00**
817346	9.5	150	**15,75**

code	liters	height (mm)	€
817452	7.8	200	**16,05**
817445	5.7	150	**13,00**

1/3


817445


806845


806937


817810

LID FOR GN CONTAINERS

code	thickness (mm)	GN	mm	€
806814	0.7	GN 1/1	530x325	**8,65**
806821	0.7	GN 2/3	354x325	**8,10**
806838	0.7	GN 1/2	265x325	**4,85**
806845	0.7	GN 1/3	325x176	**4,65**
806852	0.7	GN 1/4	265x162	**3,75**
806869	0.7	GN 1/6	176x162	**2,60**
806876	0.7	GN 1/9	176x108	**2,10**

LID FOR GN CONTAINERS WITH LADLE RECESS

code	thickness (mm)	GN	mm	€
806913	0.7	GN 1/1	530x325	**9,30**
806920	0.7	GN 2/3	354x325	**8,50**
806937	0.7	GN 1/2	265x325	**5,10**
806944	0.7	GN 1/3	325x176	**4,90**
806951	0.7	GN 1/4	265x162	**4,05**
806968	0.7	GN 1/6	176x162	**2,90**
806975	0.7	GN 1/9	176x108	**2,40**

LID FOR GN CONTAINERS

- With cut-out for the handles.

code	GN	mm	€
817810	GN 1/1	530x325	**9,15**
817834	GN 1/2	325x265	**5,25**
817841	GN 1/3	325x176	**5,00**


807613

LID FOR GN CONTAINERS WITH SILICONE RIM

- With silicone rim for airtight sealing.
- The airtight seal helps to keep the food fresh and prevents leaking during transportation.
- Fits on Gastronorm container Kitchen & Budget Line, containers must be deeper than 65 mm in order to provide a secure seal.

code	GN	mm	€
807606	GN 1/1	530x325	**33,50**
807613	GN 2/3	354x325	**28,70**
807620	GN 1/2	265x325	**21,55**
807637	GN 1/3	325x176	**16,45**
807644	GN 1/4	265x162	**14,15**
807651	GN 1/6	156x142	**10,25**


806197

PERFORATED DRIP SHELF FOR GN CONTAINERS

code	GN	€
806197	GN 1/1	**15,15**
806296	GN 2/3	**12,45**
806395	GN 1/2	**8,70**
806494	GN 1/3	**7,30**
806593	GN 1/4	**6,45**
806692	GN 1/6	**4,60**


808153

808108

ADAPTOR BAR FOR GN CONTAINERS

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

code	GN	mm	€
808108	GN 1/2	325x22x(H)10	**3,95**
808153	GN 1/1	530x22x(H)10	**4,95**


arktic
PROFESSIONAL REFRIGERATION
A HENDI BRAND

GASTRONORM CONTAINERS POLYPROPYLENE PROFI LINE

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

BPA FREE

PP polypropylene | stackable

-40°C 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

1/1


880029

code	liters	height (mm)	€
880005	24	200	**19,95**
880012	18	150	**15,75**
880029	12	100	**14,05**

1/2


880128

code	liters	height (mm)	€
880104	11	200	**10,25**
880111	8	150	**8,60**
880128	5	100	**6,75**

1/3


880227

code	liters	height (mm)	€
880203	6,5	200	**8,55**
880210	5	150	**7,15**
880227	3,5	100	**5,45**

1/4


880326

code	liters	height (mm)	€
880302	4,5	200	**6,95**
880319	3,5	150	**6,05**
880326	2	100	**4,95**

1/6

880425

code	liters	height (mm)	€
880401	2,5	200	**5,65**
880418	2	150	**4,80**
880425	1,5	100	**3,40**

1/9

880524

code	liters	height (mm)	€
880524	0,75	100	**2,65**


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	**6,40**
880616	GN 1/2	325x265	**3,75**
880623	GN 1/3	325x176	**3,05**
880630	GN 1/4	265x162	**2,10**
880647	GN 1/6	176x162	**1,50**
880654	GN 1/9	176x108	**1,35**

PP polypropylene | stackable


881811

LID FOR GN CONTAINERS MADE OF POLYPROPYLENE, WITH SEAL

- Lid with hermetic santoprene seal; the seal is tight enough to prevent leaking when the container is tilted.
- With lip to break the airtight seal for easy opening.
- Fits on HENDI GN containers Polypropylene



code	GN	mm	€
881804	GN 1/1	530x325	**16,35**
881811	GN 1/2	325x265	**11,75**
881828	GN 1/3	325x176	**8,25**
881835	GN 1/4	265x162	**6,65**
881842	GN 1/6	176x162	**6,05**
881859	GN 1/9	176x108	**5,45**

GASTRONORM CONTAINERS POLYPROPYLENE KITCHEN LINE

- Made of polypropylene.
- Temperature resistant from -40°C to 100°C.
- Does not absorb odours or flavours.
- Dishwasher safe.
- Available in translucent and black.
- GN dimensions are approximate.
- Measurement markings in litres and US quarts/ounces.
- Stackable.

BPA FREE

PP polypropylene · indoor · stackable

NEW

-40°C 100°C



1/1

865019

code	liters	height (mm)	€
865033	18	200	**17,25**
865026	13.5	150	**13,95**
865019	9	100	**10,45**
865002	5.8	65	**8,85**

1/2

865057

code	liters	height (mm)	€
865071	9	200	**7,85**
865064	6.5	150	**6,25**
865057	4.5	100	**5,05**
865040	2.9	65	**4,15**

1/3



865095

code	liters	height (mm)	€
865163	5.5	200	**6,25**
865118	4.5	150	**4,85**
865095	3	100	**3,55**
865088	2	65	**2,95**

1/4



865187

code	liters	height (mm)	€
865194	3.5	150	**3,55**
865187	2	100	**2,65**
865170	1.5	65	**2,35**

1/6

865217

code	liters	height (mm)	€
865224	2.2	150	**2,80**
865217	1.5	100	**1,90**
865200	0.9	65	**1,65**

1/9

865248

code	liters	height (mm)	€
865255	1.5	150	**2,05**
865248	1	100	**1,75**
865231	0.6	65	**1,45**

865262

LID FOR GN CONTAINERS

code	GN	mm	€
865262	GN 1/1	530x325	**5,90**
865279	GN 1/2	325x265	**2,95**
865286	GN 1/3	325x176	**2,25**
865293	GN 1/4	265x162	**1,75**
865309	GN 1/6	175x162	**1,25**
865316	GN 1/9	176x108	**0,85**

GASTRONORM CONTAINERS POLYPROPYLENE KITCHEN LINE

- Made of polypropylene.
- Temperature resistant from -40°C to 100°C.
- Does not absorb odours or flavours.
- Dishwasher safe.
- Available in translucent and black.
- GN dimensions are approximate.
- Measurement markings in litres and US quarts/ounces.
- Stackable.

BPA FREE

PP polypropylene | indoor | stackable

NEW

-40°C 100°C



1/1


865330

code	liters	height (mm)	€
865354	18	200	**17,95**
865347	13.5	150	**14,65**
865330	9	100	**10,95**
865323	5.8	65	**9,35**

1/2


865378

code	liters	height (mm)	€
865392	9	200	**8,15**
865385	6.5	150	**6,45**
865378	4.5	100	**5,05**
865361	2.9	65	**4,25**

1/3


865415

code	liters	height (mm)	€
865439	5.5	200	**6,35**
865422	4.5	150	**4,95**
865415	3	100	**3,75**
865408	2	65	**3,05**

1/4


865453

code	liters	height (mm)	€
865460	3.5	150	**3,65**
865453	2	100	**2,85**
865446	1.5	65	**2,45**

1/6

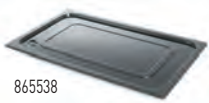

865484

code	liters	height (mm)	€
865491	2.2	150	**2,95**
865484	1.5	100	**2,05**
865477	0.9	65	**1,75**

1/9


865514

code	liters	height (mm)	€
865521	1.5	150	**2,25**
865514	1	100	**1,80**
865507	0.6	65	**1,50**


865538

LID FOR GN CONTAINERS

code	thickness (mm)	GN	mm	€
865538	2.5	GN 1/1	530x325	**5,95**
865545	2.5	GN 1/2	325x265	**3,15**
865552	2.5	GN 1/3	325x175	**2,30**
865569	2.5	GN 1/4	265x160	**1,80**
865576	2.5	GN 1/6	175x162	**1,35**
865583	2.5	GN 1/9	176x108	**0,90**

GASTRONORM CONTAINERS COOL

- Made of high-quality SAN.
- Suitable for temperatures from -40°C to +90°C.
- Suitable for refrigerated storage and freezer use.
- Not recommended for use in bain-marie systems.
- Good shock resistance.
- Does not absorb odours or flavours.
- Dishwasher safe.
- Available in black and highly transparent.
- Handle with care to avoid breakage from accidental falls.
- Recommended for use with detergents with pH below 11.

BPA FREE

SAN plastic | outdoor | indoor | in- & outdoor | stackable

NEW

-40°C 90°C



2/1

code	liters	height (mm)	€
882412	55.5	100	**56,75**

1/1


882023

code	liters	height (mm)	€
882061	26.4	200	**30,25**
882047	20	150	**23,45**
882023	13.3	100	**20,95**
882009	9	65	**16,75**

1/2


882092

code	liters	height (mm)	€
882139	11.9	200	**15,75**
882115	9	150	**13,15**
882092	6.1	100	**10,15**
882078	4	65	**9,00**

1/3


882177

code	liters	height (mm)	€
882214	7.1	200	**13,15**
882191	5.5	150	**10,75**
882177	3.8	100	**8,45**
882153	2.5	65	**7,00**

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882252

code	liters	height (mm)	€
882290	4.8	200	**10,15**
882276	3.8	150	**8,25**
882252	2.6	100	**6,75**
882238	1.7	65	**5,65**

1/6

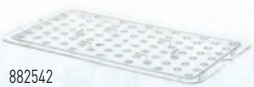

882320

code	liters	height (mm)	€
882368	2.8	200	**7,95**
882344	2.3	150	**7,05**
882320	1.6	100	**4,45**
882306	1	65	**3,75**

1/9


882399

code	liters	height (mm)	€
882399	0.9	100	**3,05**
882382	0.6	65	**2,75**


882542

DRAINER PLATE FOR GN CONTAINERS COOL

code	GN	mm	€
882542	GN 1/1	530x325	**8,05**
882559	GN 1/2	325x265	**3,95**
882566	GN 1/3	325x176	**2,45**
882573	GN 1/6	176x162	**1,55**


882429

LID FOR GN CONTAINERS COOL

code	GN	mm	€
882429	GN 1/1	530x325	**13,35**
882443	GN 1/2	325x265	**7,05**
882467	GN 1/3	325x176	**5,05**
882481	GN 1/4	265x163	**3,95**
882504	GN 1/6	176x162	**2,95**
882528	GN 1/9	108x176	**2,15**
882535	GN 2/1	650x325	**34,05**

GASTRONORM CONTAINERS COOL

- Made of high-quality SAN.
- Suitable for temperatures from -40°C to +90°C.
- Suitable for refrigerated storage and freezer use.
- Not recommended for use in bain-marie systems.
- Good shock resistance.
- Does not absorb odours or flavours.
- Dishwasher safe.
- Available in black and highly transparent.
- Handle with care to avoid breakage from accidental falls.
- Recommended for use with detergents with pH below 11.

BPA FREE

SAN plastic | outdoor | indoor | in- & outdoor | stackable

NEW

-40°C 90°C



1/1



882030

code	liters	height (mm)	€
882054	20	150	**24,95**
882030	13.3	100	**22,95**
882016	9	65	**18,05**

1/2



882108

code	liters	height (mm)	€
882146	11.9	200	**16,75**
882122	9	150	**13,95**
882108	6.1	100	**10,35**
882085	4	65	**9,25**

1/3



882184

code	liters	height (mm)	€
882221	7.1	200	**13,85**
882207	5.5	150	**11,35**
882184	3.8	100	**8,65**
882160	2.5	65	**7,25**

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882269

code	liters	height (mm)	€
882283	3.8	150	**8,95**
882269	2.6	100	**6,85**
882245	1.7	65	**5,75**

1/6



882337

code	liters	height (mm)	€
882375	2.8	200	**8,05**
882351	2.3	150	**7,15**
882337	1.6	100	**4,65**
882313	1	65	**3,95**

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882405

code	liters	height (mm)	€
882405	0.9	100	**3,25**



882436

LID FOR GN CONTAINERS COOL

code	GN	mm	€
882436	GN 1/1	530x325	**13,65**
882450	GN 1/2	325x265	**7,25**
882474	GN 1/3	325x176	**5,15**
882498	GN 1/4	265x163	**4,15**
882511	GN 1/6	176x162	**3,05**



GASTRONORM CONTAINERS POLYPROPYLENE HACCP

- 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.
- Temperature resistant from -40°C to 80°C.
- Erasable markers not included.

BPA FREE

PP polypropylene

stackable

-40°C 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

1/1



880050

code	liters	height (mm)	€
880050	28	200	**22,50**
880067	21	150	**16,45**
880074	12	100	**14,65**
880036	9	65	**12,35**

1/2



880159

code	liters	height (mm)	€
880159	12.5	200	**12,95**
880166	9.5	150	**9,60**
880173	6.5	100	**8,00**

1/3



880258

code	liters	height (mm)	€
880258	7.8	200	**9,75**
880265	5.7	150	**8,40**
880272	4	100	**7,15**
880289	2.5	65	**5,85**

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880371

code	liters	height (mm)	€
880357	5.5	200	**8,95**
880364	3.5	150	**7,65**
880371	2.8	100	**5,55**
880388	1.8	65	**4,95**

1/6



880456

code	liters	height (mm)	€
880456	3.4	200	**6,15**
880463	2.4	150	**5,65**
880470	1.6	100	**4,65**
880487	1	65	**3,95**

1/9



880555

code	liters	height (mm)	€
880555	0.9	100	**3,75**
880562	0.6	65	**3,35**



871546

NEW

871553

HORECA MARKERS

- Comes in a set of 2 pieces.
- Erasable.
- Intended for writing on food containers.
- Always test on a small area before use.

code	colour	packed per	€
871546	Black	2	**5,50**
871553	White	2	**5,50** N



880623

LID FOR GN CONTAINERS POLYPROPYLENE

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

code	GN	mm	€
880609	GN 1/1	530x325	**6,40**
880616	GN 1/2	325x265	**3,75**
880623	GN 1/3	325x176	**3,05**
880630	GN 1/4	265x162	**2,10**
880647	GN 1/6	176x162	**1,50**
880654	GN 1/9	176x108	**1,35**



881705

LID FOR GN CONTAINERS PURPLE

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

code	GN	mm	€
881705	GN 1/1	530x325	**6,65**
881712	GN 1/2	325x265	**3,95**
881729	GN 1/3	325x176	**3,15**
881736	GN 1/4	265x162	**2,25**
881743	GN 1/6	176x162	**1,65**
881750	GN 1/9	176x108	**1,45**

LID CLIPS FOR HACCP STORAGE CONTAINERS

- 12 pcs.
- In blister pack.

code	colour	packed per	€
880661	Red	12	**6,05**
880678	Green	12	**6,05**
880685	Yellow	12	**6,05**
880692	Blue	12	**6,05**
880869	Purple	12	**6,05**



880661 880685 880692 880678 880869

GASTRONORM CONTAINERS POLYPROPYLENE HACCP WITH LID

- Made of polypropylene.
- Colour clips included (green, yellow, blue and red as per HACCP guidelines).
- Label embedded in the container and can be used with erasable markers.
- Secure, leak-resistant seal.
- Does not absorb odours.
- Temperature resistance: from -40º to +100ºC.
- Stackable.
- With lid.
- Markers for filling in labels must be ordered separately.



GN 1/1	GN 2/3	GN 1/2	GN 1/3	GN 1/4	GN 1/6	GN 1/9
530x325 mm	354x325 mm	325x265 mm	325x176 mm	265x162 mm	176x162 mm	176x108 mm

1/1



873342

2/3



873298

GN 1/1 CONTAINER, POLYPROPYLENE

code	liters	height (mm)	€
873366	28	200	**26,55**
873359	21	150	**23,95**
873342	13	100	**20,95**
873335	8	65	**19,95**

GN 2/3 CONTAINER, POLYPROPYLENE

code	liters	height (mm)	€
873328	19	200	**20,75**
873311	13.5	150	**18,50**
873298	9	100	**16,30**

1/2



873267

GN 1/2 CONTAINER, POLYPROPYLENE

code	liters	height (mm)	€
873281	12.5	200	**16,10**
873267	6.5	100	**12,15**
873274	10	150	**14,00**
873250	4	65	**11,85**

1/3



873236

GN 1/3 CONTAINER, POLYPROPYLENE

code	liters	height (mm)	€
873243	6	150	**10,85**
873236	4	100	**9,40**
873229	2.5	65	**8,45**

1/4



873199

GN 1/4 CONTAINER, POLYPROPYLENE

code	liters	height (mm)	€
873212	4.3	150	**8,60**
873199	2.8	100	**7,90**
873182	1.8	65	**7,45**

1/6



873168

GN 1/6 CONTAINER, POLYPROPYLENE

code	liters	height (mm)	€
873175	2.6	150	**6,95**
873168	1.7	100	**6,45**
873151	1.1	65	**5,85**

1/9



873137

GN 1/9 CONTAINER, POLYPROPYLENE

code	liters	height (mm)	€
873144	1.5	150	**6,10**
873137	1	100	**5,60**
873120	0.6	65	**4,95**



871546

NEW



871553

HORECA MARKERS

- Comes in a set of 2 pieces.
- Erasable.
- Intended for writing on food containers.
- Always test on a small area before use.

code	colour	packed per	€	
871546	Black	2	**5,50**	
871553	White	2	**5,50**	N



FOOD CONTAINER WITH GRADUATION

PP polypropylene · stackable

BPA FREE

-40°C 70°C



1,9 l 870907 | 3,8 l 870914 | 5,7 l 870921 | 7,6 l 870938 | 11,4 l 870945 | 17,2 l 870952 | 20,8 l 870969

- Made of transparent polypropylene.
- BPA-free.
- Volume graduated scale on the container wall.
- The scale is marked in litres and quarts.
- Temperature resistance: –40°C to +70°C.
- Stackable.
- Suitable for use in the microwaves.
- Dishwasher safe.
- Recyclable.
- Lid can be purchased separately.

code	liters	mm	€
870969	20.8	290x290x(H)400	**16,95**
870952	17.2	290x290x(H)320	**12,75**
870938	7.6	235x235x(H)230	**7,15**
870945	11.4	290x290x(H)210	**9,75**
870921	5.7	235x235x(H)180	**6,05**
870914	3.8	190x190x(H)180	**4,35**
870907	1.9	190x190x(H)95	**3,25**

PP polypropylene · stackable



LID FOR FOOD CONTAINER

- Made of polypropylene.
- Completely BPA-free material.
- Temperature resistance from –40°C up to +70°C.
- Microwave safe.
- Dishwasher safe.
- Recyclable.

code	mm	€
870976	190x190	**1,55**
870983	235x235	**2,05**
870990	290x290	**2,95**

EGG CONTAINER HENDI OVOBOX 120

- Intended for safe storage of sterilised eggs in a cold chamber - without the risk of transferring salmonella again onto eggs or into the cold chamber.
- Perfectly transparent container made of polypropylene - the contents of the container are always visible.
- GN 2/3 sized container, suitable for 4 trays filled with eggs.
- The set includes: container, lid, 8 egg trays.
- Trays made of PS, stackable, with profiled cuts on both sides for easy taking off the trays from the container.
- Each tray can hold 30 eggs (5x6 rows) – the whole container can hold 120 eggs in total.
- Temperature resistance: -40°C – +60°C.
- Container is dishwasher safe.
- Additional trays can be purchased separately.
- CAUTION: Eggs must be sterilised before being placed on the trays and in the container to prevent salmonella contamination.
- Place the egg trays alternately in the container, rotating each one 90 degrees from the previous one.

code	liters	mm	€
870785	18	355x325x(H)200	**29,95**

Watch the video

PP polypropylene

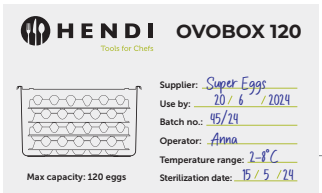


870785

included:

8x





SET OF 4 EGG TRAYS FOR HENDI OVOBOX 120

- Made of PS.
- Each tray can hold 30 eggs (5x6 rows) – the whole set can hold 120 eggs in total.
- Easily stackable.
- Temperature resistance: -40°C – +60°C.
- Recommended for use with the HENDI Egg container OVOBOX 120 (code: 870785).
- ATTENTION: before putting eggs onto the trays they must be sterilised to prevent salmonella contamination.

code	mm	€
870792	291x288x(H)41	**6,95**

wash



870792

FOOD SAFETY STICKERS, MULTI-USE, EASY REMOVABLE

- Easy to remove from plastic, metal and glass.
- Remove the sticker before washing the containers.
- Self-adhesive labels for easy identification of semi-finished and finished products; use in order to meet food service safety standards.



850909



850473 850480 850497 850503

850510 850527 850534

SET OF FOOD SAFETY LABELS, MULTI-USE, EASY REMOVABLE, WITH DISPENSER

- Space to write the date.
- Dispenser made of durable, thick cardboard.
- Number of labels per roll: 1000 pcs.
- Capacity: 7 label rolls.
- Label size: 25x25 mm.
- Every day of week marked with a different colour.
- Label in 3 languages: Dutch, French, and German.

code	mm	€
850572	240x80x(H)100	**24,95**

DAILY FOOD SAFETY LABELS, MULTI-USE, EASY REMOVABLE

- Space for extra notes.
- Number of stickers per roll: 1000 pcs.
- Every day of week marked with a different colour.
- Label in 3 languages: Dutch, French, and German.

code	-	packed per	mm	€
850473	Monday	1000	25x25	**3,15**
850480	Tuesday	1000	25x25	**3,15**
850497	Wednesday	1000	25x25	**3,15**
850503	Thursday	1000	25x25	**3,15**
850510	Friday	1000	25x25	**3,15**
850527	Saturday	1000	25x25	**3,15**
850534	Sunday	1000	25x25	**3,15**





850558





850565

FOOD SAFETY STICKERS, MULTI-USE, EASY REMOVABLE, "USE BEFORE"

- Space for date, time and additional notes.
- Number of stickers per roll: 500 pcs.
- Label in 3 languages: Dutch, French, and German.

code	packed per	mm	€
850558	500	ø50	**5,95**

FOOD SAFETY STICKERS, MULTI-USE, EASY REMOVABLE, "USE FIRST"

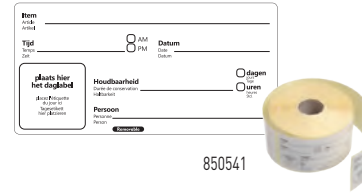
- Number of stickers per roll: 500 pcs.
- Label in 3 languages: Dutch, French, and German.

code	packed per	mm	€
850565	500	ø50	**5,95**

FOOD ROTATION LABELS, MULTI-USE, EASY REMOVABLE

- Space for date, time and additional notes.
- Number of stickers per roll: 500 pcs.
- Label in 3 languages: Dutch, French, and German.

code	packed per	mm	€
850541	500	100x50	**6,15**



850541

HENDI

Prices exclude VAT



GASTRONORM CONTAINER HOLDER

- Made of stainless steel.
- For organising GN containers **(not included).**
- Non-slip rubber feet.
- Optional wall mounting.

code	mm	€
820049	745x245x(H)215	**79,50**
820032	512x245x(H)215	**59,50**



820032

3x GN 1/6



2x GN 1/9 + 3x GN 1/6 820049



PREP TRAY

- Made of polyethylene.
- Dishwasher safe.

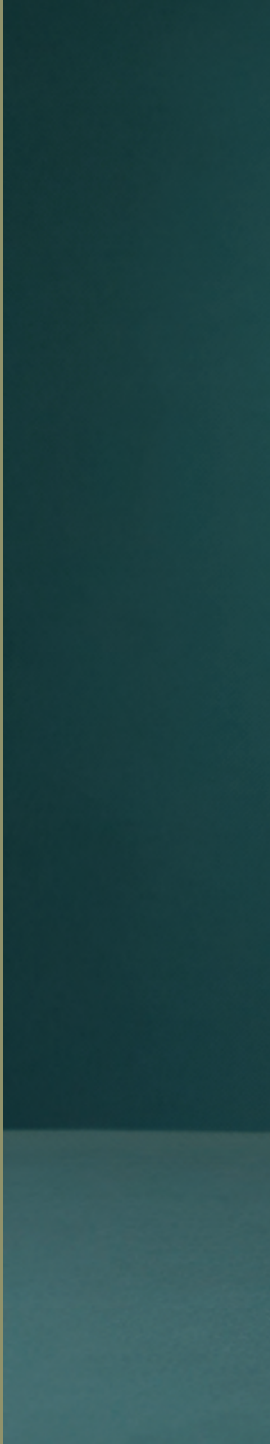
code	liters	mm	€
873410	3	340x235x(H)70	**4,70**
873427	6	430x285x(H)75	**5,70**
873434	8	480x330x(H)80	**8,05**
873441	12	535x385x(H)85	**11,45**



02

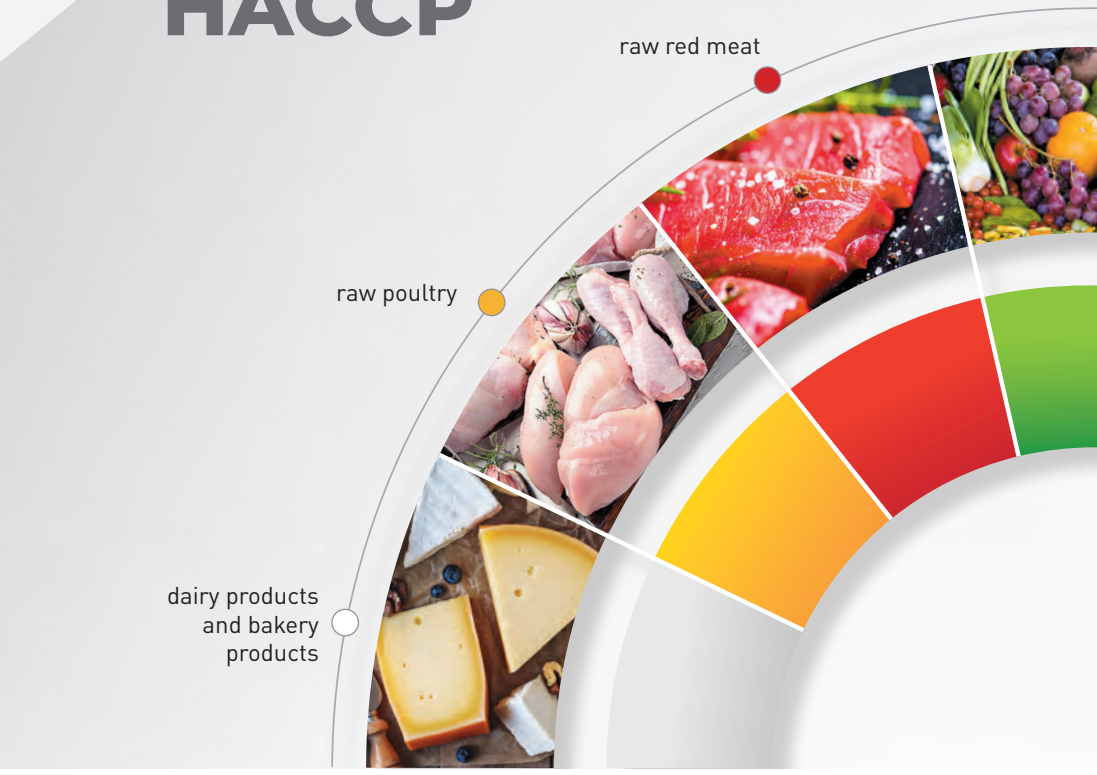
Knives, kitchen tools

Precision in every cut





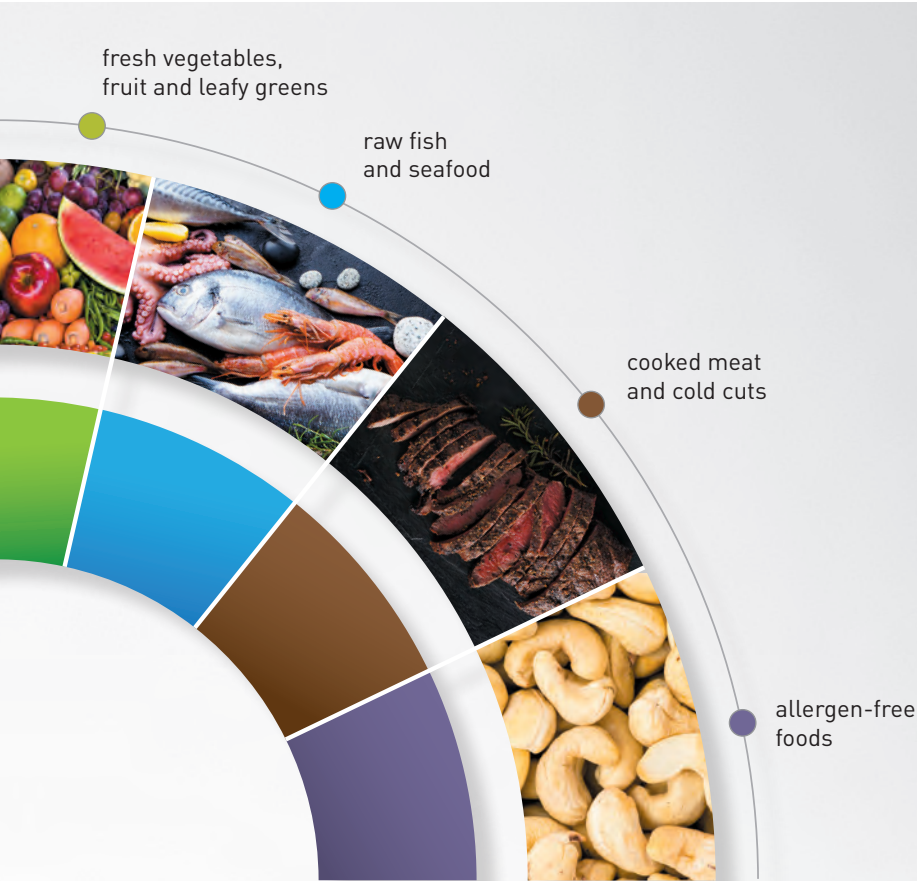
HACCP



Food Safety in Your Kitchen – HACCP in Practice

HACCP (Hazard Analysis and Critical Control Points)
is a food safety management system that identifies and controls potential hazards at every stage of food preparation. It is mandatory for all food service establishments within the EU.

HACCP Best Practices – What You Should Know:
- Use separate tools for different food groups (e.g. meat, vegetables and fish).
- Monitor temperatures during storage and cooking – this is a key element of the system.
- Keep records of inspections – our equipment helps you maintain the required documentation.



HACCP Product Category	How It Supports HACCP	HENDI Products
Colour-coded HACCP sets	Reduces the risk of cross-contamination	GN containers with clips, knives, cutting boards, serving tongs, pizza cutters, ice cream scoops
Thermometers and temperature data loggers	Monitors Critical Control Points (CCPs)	Digital probe thermometers
Temperature retention products	Continuous temperature monitoring	Refrigerators, sous vide immersion circulators, ovens, insulated food containers
Stainless steel and easy-to-clean products	Hygienic work surfaces	Kitchen utensils, work tables, sinks, pastry bags



CUTTING BOARD HACCP

- Made of polyethylene HDPE 500.
- Meets HACCP standards.
- Both sides suitable for cutting.
- Dishwasher safe for short programme.

HDPE
polyethylene



VERY HARD POLY-ETHYLENE

CUTTING BOARD HACCP 600X400

- Both sides are smooth and suitable for use.

code	colour	mm	thickness (mm)	€
825600	White	600x400	18	**34,50**
825617	Red	600x400	18	**34,50**
825624	Blue	600x400	18	**34,50**
825631	Green	600x400	18	**34,50**
825648	Brown	600x400	18	**34,50**
825655	Yellow	600x400	18	**34,50**
825662	Purple	600x400	18	**34,50**

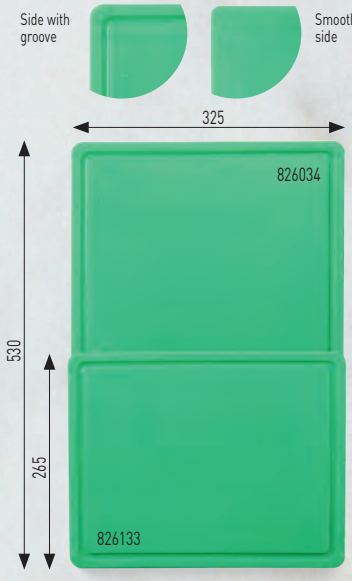
CUTTING BOARD HACCP 450X300

code	colour	mm	thickness (mm)	€
825518	White	450x300	13	**11,75**
825525	Red	450x300	13	**11,75**
825532	Blue	450x300	13	**11,75**
825549	Green	450x300	13	**11,75**
825556	Brown	450x300	13	**11,75**
825563	Yellow	450x300	13	**11,75**
825570	Purple	450x300	13	**11,75**

CUTTING BOARD HACCP

- Made of polyethylene HDPE 500.
- Meets HACCP standards.
- Both sides suitable for cutting.
- Dishwasher safe for short programme.

HDPE polyethylene





VERY HARD POLY-ETHYLENE

CUTTING BOARD HACCP GASTRONORM 1/1

- One side smooth and other side with groove.

code	colour	mm	thickness (mm)	€	
826003	White	530x325	15	**21,50**	
826010	Red	530x325	15	**21,50**	
826027	Blue	530x325	15	**21,50**	
826034	Green	530x325	15	**21,50**	
826041	Brown	530x325	15	**21,50**	
826058	Yellow	530x325	15	**21,50**	
826065	Purple	530x325	15	**21,50**	
826072	Black	530x325	15	**21,50**	N

CUTTING BOARD HACCP GASTRONORM 1/2

- One side smooth and other side with groove.

code	colour	mm	thickness (mm)	€
826102	White	325x265	12	**9,95**
826119	Red	325x265	12	**9,95**
826126	Blue	325x265	12	**9,95**
826133	Green	325x265	12	**9,95**
826140	Brown	325x265	12	**9,95**
826157	Yellow	325x265	12	**9,95**
826164	Purple	325x265	12	**9,95**
826171	Black	325x265	12	**9,95**


826676

HDPE polyethylene

CUTTING BOARDS HACCP GN 1/1 - SET OF 6 COLOURS

- Set of 6 in the colours red, brown, blue, green, white, yellow.
- Each cutting board is 10 mm thick.
- Dishwasher safe on short cycles.

code	thickness (mm)	mm	€
826676	10	530x325	**92,00**

Prices exclude VAT

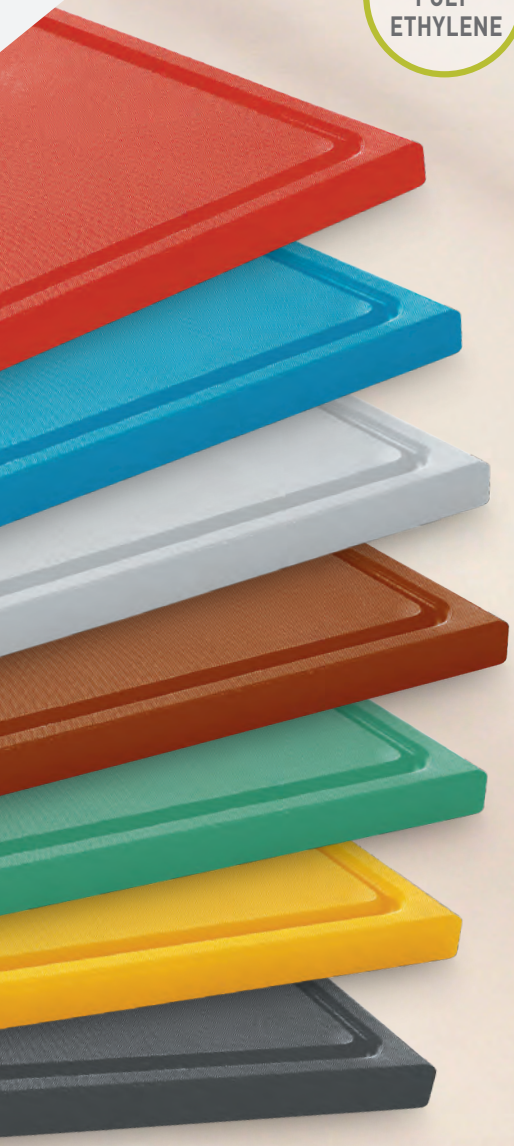
NEW

VERY HARD POLY-ETHYLENE

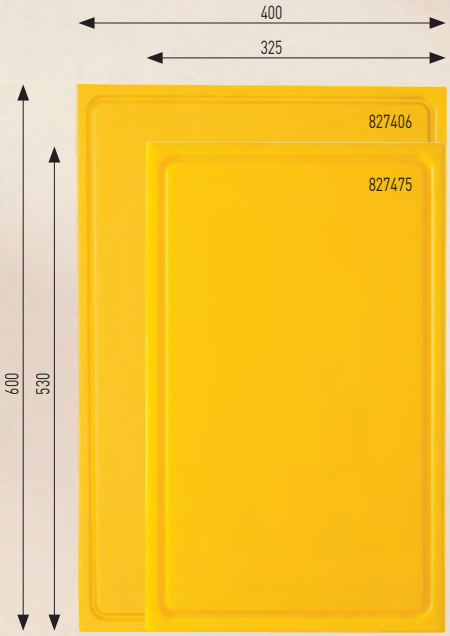
CUTTING BOARDS HACCP 20-25 MM THICKNESS

HDPE polyethylene

- Made of durable polyethylene (HDPE).
- Heavyweight construction designed for intensive use.
- Meets HACCP standards.
- Double-sided design: one side with groove, one side smooth.
- Both sides are suitable for cutting.
- Surface texture is designed to improve knife control during cutting.
- Improved resistance to knife marks and warping.
- Dishwasher safe.







CUTTING BOARD HACCP GASTRONORM 1/1

code	colour	mm	thickness (mm)	€
827253	White	530x325	20	**27,95**
827246	Red	530x325	20	**27,95**
827215	Blue	530x325	20	**27,95**
827239	Green	530x325	20	**27,95**
827222	Brown	530x325	20	**27,95**
827260	Yellow	530x325	20	**27,95**
827208	Black	530x325	20	**27,95**
827321	White	530x325	25	**34,95**
827314	Red	530x325	25	**34,95**
827284	Blue	530x325	25	**34,95**
827307	Green	530x325	25	**34,95**
827291	Brown	530x325	25	**34,95**
827338	Yellow	530x325	25	**34,95**
827277	Black	530x325	25	**34,95**

CUTTING BOARD HACCP 600X400

code	colour	mm	thickness (mm)	€
827390	White	600x400	20	**32,95**
827383	Red	600x400	20	**32,95**
827352	Blue	600x400	20	**32,95**
827376	Green	600x400	20	**32,95**
827369	Brown	600x400	20	**32,95**
827406	Yellow	600x400	20	**32,95**
827345	Black	600x400	20	**32,95**
827468	White	600x400	25	**40,95**
827451	Red	600x400	25	**40,95**
827420	Blue	600x400	25	**40,95**
827444	Green	600x400	25	**40,95**
827437	Brown	600x400	25	**40,95**
827475	Yellow	600x400	25	**40,95**
827413	Black	600x400	25	**40,95**

NEW

LDPE polyethylene | S.S. stainless steel

CUTTING BOARD SCRAPER

- Made of LDPE with a stainless steel blade.
- Ergonomic handle.
- Smooth working edge.
- Designed for cleaning food residue from scratched cutting board surfaces.
- Suitable for daily cleaning during food preparation.

code	mm	€
827482	170x60x(H)95	**31,90**



LDPE
polyethylene

CUTTING BOARDS HACCP

- Made of LDPE (low-density polyethylene).
- Both sides are smooth and suitable for use.
- Compliant with the HACCP standard.
- Available in 6 colours.
- Dishwasher safe on a short cycle.



CUTTING BOARD HACCP 600X400

code	colour	mm	thickness (mm)	€
827109	White	600x400	15	**21,00**
827116	Red	600x400	15	**21,00**
827123	Blue	600x400	15	**21,00**
827130	Green	600x400	15	**21,00**
827147	Brown	600x400	15	**21,00**
827154	Yellow	600x400	15	**21,00**

CUTTING BOARD HACCP GN 1/1

code	colour	mm	thickness (mm)	€
826805	White	530x325	10	**10,50**
826812	Red	530x325	10	**10,50**
826850	Yellow	530x325	10	**10,50**
826829	Blue	530x325	10	**10,50**
826836	Green	530x325	10	**10,50**
826843	Brown	530x325	10	**10,50**

CUTTING BOARD HACCP GN 1/2

code	colour	mm	thickness (mm)	€
826904	White	325x265	10	**4,75**
826911	Red	325x265	10	**4,75**
826928	Blue	325x265	10	**4,75**
826935	Green	325x265	10	**4,75**
826942	Brown	325x265	10	**4,75**
826959	Yellow	325x265	10	**4,75**

CUTTING BOARD HACCP 450X300

code	colour	mm	thickness (mm)	€
827000	White	450x300	10	**7,90**
827017	Red	450x300	10	**7,90**
827024	Blue	450x300	10	**7,90**
827031	Green	450x300	10	**7,90**
827048	Brown	450x300	10	**7,90**
827055	Yellow	450x300	10	**7,90**

LDPE polyethylene PP polypropylene

SET OF 6 CUTTING BOARDS HACCP WITH RACK

- Cutting boards made of LDPE (low-density polyethylene),
- Rack made of PP (polypropylene).
- Both sides of each board are smooth and suitable for use.
- 6 colour-coded boards, compliant with the HACCP standards:
  - blue board recommended for raw fish.
  - white board for dairy products.
  - brown board for cooked meat.
  - red board for raw meat,
  - yellow board for poultry.
  - green board for vegetables and fruit.
- Dishwasher safe on short cycles.
- Rack can also be purchased separately (code: 825693).

code	thickness (mm)	mm	€
825686	10	450x300	**56,00**



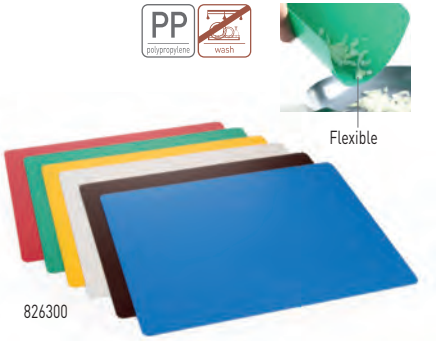
825686



CUTTING BOARD WITH HANDLE

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

code	colour	mm	thickness (mm)	€
826348	White	250x150	10	**3,50**
826478	Black	250x150	10	**3,50**
826355	White	300x200	10	**5,50**
826485	Black	300x200	10	**5,50**

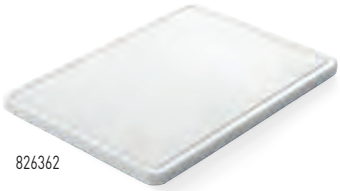


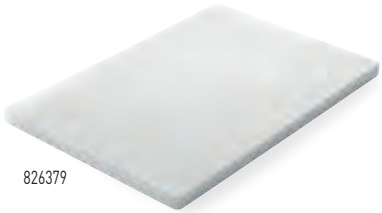
HACCP CUTTING MAT SET - 6 PIECES

- 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	€
826300	1	380x305	**13,50**

UNIVERSAL CUTTING BOARD WHITE





CUTTING BOARD WITH GROOVE

- Made of HDPE (high-density polyethylene).
- Groove around the perimeter to collect liquid – prevents spills onto a countertop.
- Dishwasher safe only in professional dishwashers on a short cycle.

code	mm	€
826362	355x250x(H)15	**13,50**

CUTTING BOARD

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

code	thickness (mm)	mm	€
826379	20	450x300	**24,00**
826386	18	500x350	**28,00**
826393	20	600x400	**40,50**



505731



505762

HDPE polyethylene | wash

WOOD FIBRE CUTTING BOARD

- Made of wood fibre composite, denser and more durable than regular natural wood.
- Groove around the perimeter for liquid collection – reduces spilling on countertops.
- Fitted with silicone anti-slip feet.
- With a hanging hole.
- Available in 3 sizes and 2 colours:
  - black (codes: 505755, 505762, 505779),
  - natural wooden (codes: 505724, 505731, 505748).
- Dishwasher safe.

code	colour	mm	€
505724	Brown	300x235x(H)6	**16,25**
505731	Brown	370x275x(H)6	**21,45**
505748	Brown	440x325x(H)6	**26,95**
505755	Black	300x235x(H)6	**16,25**
505762	Black	370x275x(H)6	**21,45**
505779	Black	440x325x(H)6	**26,95**



505502

wash

BREAD CUTTING BOARD

- Made of rubberwood.
- Removable grid – horizontal rifling.
- 4 non-slip feet ensuring stability during cutting.
- Not dishwasher safe.

code	thickness (mm)	mm	€
505502	20	475x322	**37,95**



826201

S.S. stainless steel

CUTTING BOARD RACK

- For 6 cutting boards up to 20 mm thick.

code	mm	€
826201	315x212x(H)200	**14,95**



825693

PP polypropylene | wash

CUTTING BOARD RACK

- Made of PP (polypropylene).
- Holds 6 boards up to 2,6 cm thick.
- Not dishwasher safe.

code	mm	€
825693	320x230x(H)160	**8,50**

ANTI-SLIP MAT

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

code	mm	€
598047	1500x300	3,25



BAGUETTE BOARD

- Solid beech wood.
- Combined model, 1 side grooved and 1 side ribbed.
- Not dishwasher safe.

code	thickness (mm)	mm	€
505403	18	530x325	24,95

CARVING BOARD

- Solid beech wood.
- Grooved.

code	thickness (mm)	mm	€
505205	16	390x230	11,95

BREAD BOARD

- Solid beech wood.

code	thickness (mm)	mm	€
505007	14	340x200	8,95

CUTTING BOARD WITH GRIP

- Solid beech wood.

code	thickness (mm)	mm	€
505106	13	390x160	9,95



CUTTING BOARD

- Rubberwood.
- With handles.

code	thickness (mm)	mm	€
506905	45	530x325	36,95
506912	45	265x325	20,95



NEW

POM POM plastic

German Steel X50CrMoV15

FORGED KNIVES PROFI LINE PLUS

- Blade made of German steel with 56 HRC hardness.
- Classic forged knife series made from a single piece of stainless steel.
- Well-balanced design supports stable, controlled handling.
- Rounded bolster.
- Handle made of durable POM.
- 3 stainless steel rivets secure the handle firmly to the blade.
- Classic design suitable for open kitchens and buffet presentation.



1 2 3 4 5 6

code			thickness (mm)	blade length (mm)	length (mm)	€
783740	1	Chef's knife	2.7	260	385	**49,90**
783733	2	Chef's knife	2.8	210	332	**44,90**
783757	3	Chef's knife	2.6	150	277	**39,90**
783832	4	Utility knife	2.4	152	275	**35,90**
783825	5	Salmon knife	2.4	263	378	**44,90**
783788	6	Bread knife	2.4	222	337	**36,90**



7 8 9 10 11 12

code			thickness (mm)	blade length (mm)	length (mm)	€
783795	7	Santoku knife	2.5	192	307	**42,90**
783771	8	Boning knife	2	160	272	**29,90**
783818	9	Carving knife	2.4	200	326	**37,90**
783849	10	Tomato knife	1.7	128	240	**26,90**
783764	11	Paring knife	1.8	108	212	**24,90**
783801	12	Carving fork		150	298	**36,90**



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 specialised 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	Chef's knife	3.3	250	390	**36,95**
844212	2		3.3	200	335	**33,95**
844250	3	Utility knife	2	148	262	**25,95**
844311	4	Carving knife	2.7	250	380	**33,95**
844304	5		2.6	202	330	**31,95**
844267	6	Boning knife, flexible	2	150	270	**26,95**
844236	7	Paring knife	1.9	88	198	**17,45**
844328	8	Ham/salmon knife, half flexible	2.6	300	430	**38,45**

code			thickness (mm)	blade length (mm)	length (mm)	€
844298	9	Bread knife	2.4	213	345	**31,95**
844281	10		2.4	220	350	**31,95**
844335	11	Cleaver, Granton indentations	3	165	300	**45,45**
844274	12	Santoku knife	3	180	310	**35,95**
844229	13	Carving fork	9	150	285	**26,95**
844403	14	Knife sharpener diamond	10.4	310	450	**37,95**

Prices exclude VAT



NEW

POM
POM plastic

German Steel
X50CrMoV15

GOURMET, STAMPED KNIVES PROFI LINE

- Blade made of German steel.
- Classic stamped knife series made from a single piece of stainless steel.
- Well-balanced construction for controlled handling.
- Handle made of durable POM.
- 3 stainless steel rivets secure the handle firmly to the blade.



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

code			thickness (mm)	blade length (mm)	length (mm)	€
844502	1	Chef's knife	2.4	250	385	**25,45**
844496	2	Chef's knife	2.4	205	340	**23,95**
844489	3	Chef's knife	2.4	165	285	**22,95**
844588	4	Utility knife	2.3	152	272	**16,45**
844526	5	Salmon knife	2.4	260	377	**20,95**
844519	6	Bread knife	2.4	202	322	**18,95**
844533	7	Cleaver	4.4	160	290	**38,95**

code			thickness (mm)	blade length (mm)	length (mm)	€
844571	8	Santoku knife	2.3	174	297	**20,95**
844557	9	Boning knife	2.3	153	273	**16,95**
844564	10	Carving knife	1.8	201	322	**19,95**
844595	11	Tomato knife	1.3	130	236	**12,95**
844540	12	Paring knife	1.3	100	207	**11,95**
844472	13	Peeling knife	1.4	67	175	**11,95**



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			thickness (mm)	blade length (mm)	length (mm)	€
781319	1	Chef's knife	3.3	200	340	**14,75**
781357	2		3.3	150	285	**11,45**
781340	3	Carving knife	3.3	200	330	**10,85**
781371	4	Boning knife	2.8	150	285	**9,55**
781333	5	Bread knife	3.3	210	335	**11,50**
781388	6	Kitchen knife	3.5	125	240	**6,95**

code			thickness (mm)	blade length (mm)	length (mm)	€
781395	7	Paring knife	3	90	200	**6,45**
781401	8	Poultry shears	5.8	140	260	**10,95**
781364	9	Carving fork	1.9	175	290	**10,95**
781302	10	Cleaver	2.4	180	300	**17,95**
781326	11	Ham/salmon knife	2.4	215	350	**11,45**
781418	12	Knife sharpener	10	230	350	**6,45**



UNIVERSAL KNIVES PROFI LINE

- Blade made of German steel with 56 HRC hardness for reliable cutting performance and long edge retention.
- Lightweight construction.
- Handle resistant to oils, fats, detergents, and common kitchen chemicals.

German Steel X50CrMoV15

NEW



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

code			thickness (mm)	blade length (mm)	length (mm)	€
845431	1	Chef's knife	2.5	250	383	**23,95**
845387	2	Chef's knife	2.4	205	335	**19,95**
845318	3	Chef's knife	2.3	160	293	**17,95**
845646	4	Paring knife	1.3	100	204	**8,95**
845561	5	Salmon knife	1.5	308	442	**22,95**
845202	6	Bread knife	1.9	200	340	**14,95**
845523	7	Cleaver	3.5	173	327	**32,95**

code			thickness (mm)	blade length (mm)	length (mm)	€
845264	8	Santoku knife	2.4	172	295	**16,95**
845493	9	Butcher's knife	2.5	250	381	**21,95**
845462	10	Butcher's knife	2.9	195	331	**18,85**
845752	11	Boning knife	2.8	159	286	**12,95**
845714	12	Boning knife	2.8	134	261	**12,45**
845615	13	Pastry knife	2.2	350	490	**25,95**
845233	14	Pastry knife	2.4	250	383	**17,95**



BLACK - UNIVERSAL

– Polypropylene handle in accordance with HACCP guidelines.

PP polypropylene | S.S. stainless steel



code			thickness (mm)	blade length (mm)	length (mm)	€
842201	1	Universal knife	1.2	90	200	**3,75**
842102	2		1.2	100	210	**3,55**
842409	3	Carving knife	2.5	150	290	**5,10**
842607	4	Chef's knife	2.5	180	320	**6,65**
842706	5		2.5	240	380	**7,90**
842904	6	Ham/kebab knife with the Granton edge	1.7	350	490	**9,50**

code			thickness (mm)	blade length (mm)	length (mm)	€
843000	7	Bread knife	1.5	250	380	**6,20**
843109	8		1.5	300	430	**6,20**
844427	9	Butcher's knife	2.5	200	330	**6,55**
844410	10		2.5	250	380	**7,75**
844441	11	Boning knife	1.8	150	280	**5,35**
844434	12	Fillet knife	1.8	150	260	**5,35**
781418	13	Knife sharpener	10	230	350	**6,45**



HACCP KNIVES PROFI LINE

NEW

German Steel X50CrMoV15

- Blade made of German steel with 56 HRC hardness for reliable cutting performance and long edge retention.
- Designed to support hygienic food preparation and reduce cross-contamination risks.
- Colour-coded handles comply with HACCP and food safety regulations.
- Lightweight construction.
- Handle resistant to oils, fats, detergents, and common kitchen chemicals.



RED - RAW MEAT



code			thickness (mm)	blade length (mm)	length (mm)	€
845455	1	Chef's knife	2.5	252	383	**23,95**
845400	2	Chef's Knife	2.4	205	335	**19,95**
845349	3	Chef's Knife	2.3	160	293	**17,95**
845585	4	Salmon knife	1.5	308	442	**22,95**
845288	5	Santoku knife	2.4	172	295	**16,95**
845516	6	Butcher's knife	2.5	250	381	**21,95**
845486	7	Butcher's knife	2.9	195	331	**18,85**
845547	8	Cleaver	3.5	173	327	**32,95**
845776	9	Boning knife	2.8	159	286	**12,95**
845738	10	Boning knife	2.8	134	261	**12,45**
845677	11	Paring Knife	1.3	100	204	**8,95**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YELLOW - POULTRY



code			thickness (mm)	blade length (mm)	length (mm)	€
845448	1	Chef's knife	2.5	252	383	**23,95**
845394	2	Chef's Knife	2.4	205	335	**19,95**
845332	3	Chef's Knife	2.3	160	293	**17,95**
845578	4	Salmon knife	1.5	308	442	**22,95**
845271	5	Santoku knife	2.4	172	295	**16,95**
845509	6	Butcher's knife	2.5	250	381	**21,95**
845479	7	Butcher's knife	2.9	195	331	**18,85**
845530	8	Cleaver	3.5	173	327	**32,95**
845769	9	Boning knife	2.8	159	286	**12,95**
845721	10	Boning knife	2.8	134	261	**12,45**
845660	11	Paring Knife	1.3	100	204	**8,95**

BLUE - FISH



code			thickness (mm)	blade length (mm)	length (mm)	€
845554	1	Chef's knife	2.5	252	383	**23,95**
845417	2	Chef's Knife	2.4	205	335	**19,95**
845356	3	Chef's Knife	2.3	160	293	**17,95**
845592	4	Salmon knife	1.5	308	442	**22,95**
845295	5	Santoku knife	2.4	172	295	**16,95**
845783	6	Boning knife	2.8	159	286	**12,95**
845684	7	Paring Knife	1.3	100	204	**8,95**

WHITE - CHEESE & BREAD



code			thickness (mm)	blade length (mm)	length (mm)	€
845325	1	Chef's Knife	2.4	205	335	**19,95**
845219	2	Bread Knife	0.9	208	340	**14,95**
845622	3	Pastry Knife	2.2	350	490	**25,95**
845240	4	Pastry Knife	2.4	250	383	**17,95**
845653	5	Paring Knife	1.3	100	204	**8,95**

GREEN - FRUITS & VEGETABLES



code			thickness (mm)	blade length (mm)	length (mm)	€
845608	1	Chef's knife	2.5	252	383	**23,95**
845424	2	Chef's Knife	2.4	205	335	**19,95**
845363	3	Chef's Knife	2.3	160	293	**17,95**
845301	4	Santoku knife	2.4	172	295	**16,95**
845745	5	Boning knife	2.8	134	261	**12,45**
845691	6	Paring Knife	1.3	100	204	**8,95**

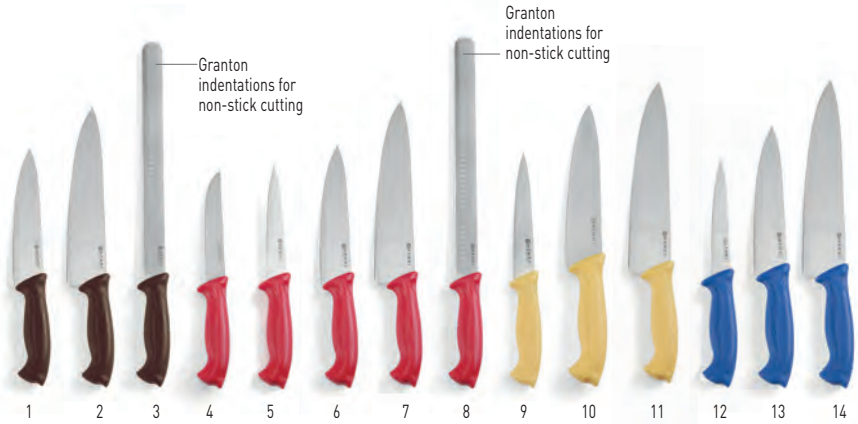
PURPLE - ALLERGENS



code			thickness (mm)	blade length (mm)	length (mm)	€
845370	1	Chef's Knife	2.4	205	335	**19,95**
845226	2	Bread Knife	0.9	208	340	**14,95**
845639	3	Pastry Knife	2.2	350	490	**25,95**
845257	4	Pastry Knife	2.4	250	383	**17,95**
845707	5	Paring Knife	1.3	100	204	**8,95**

KNIVES HACCP KITCHEN LINE

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



BROWN - COOKED MEAT



code			thickness (mm)	blade length (mm)	length (mm)	€
842669	1	Chef's knife	2.5	180	320	**6,65**
842799	2	Chef's knife	2.5	240	385	**7,90**
842966	3	Ham/salmon knife with a Granton edge	1.7	350	490	**8,95**

RED - RAW MEAT



code			thickness (mm)	blade length (mm)	length (mm)	€
842423	4	Carving knife	2.5	150	285	**5,10**
842522	5	Filleting knife	0.9	150	300	**4,50**
842621	6	Chef's knife	2.5	180	320	**6,65**
842720	7	Chef's knife	2.5	240	385	**7,90**
842928	8	Ham/kebab knife with a Granton edge	1.7	350	490	**8,95**

YELLOW - POULTRY



code			thickness (mm)	blade length (mm)	length (mm)	€
842539	9	Filleting knife	0.9	150	300	**4,50**
842638	10	Chef's knife	2.5	180	320	**6,65**
842737	11	Chef's knife	2.5	240	385	**7,90**

BLUE - FISH



code			thickness (mm)	blade length (mm)	length (mm)	€
842546	12	Filleting knife	0.9	150	300	**4,50**
842645	13	Chef's knife	2.5	180	320	**6,65**
842744	14	Chef's knife	2.5	240	385	**7,90**

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

ERGONOMIC NON SLIP HANDLE



WHITE - CHEESE & BREAD



code			thickness (mm)	blade length (mm)	length (mm)	€
842355	15	Universal knife with a Granton edge	1.2	130	230	**4,05**
842652	16	Chef's knife	2.5	180	320	**6,65**
842751	17	Chef's knife	2.5	240	385	**7,90**
843055	18	Bread knife, serrated	1.5	250	385	**6,25**
843154	19	Bread knife, serrated	1.5	300	430	**6,20**

GREEN - FRUITS & VEGETABLES



code			thickness (mm)	blade length (mm)	length (mm)	€
842218	20	Multipurpose knife with a Granton edge	1.2	90	190	**3,65**
842317	21	Multipurpose knife with a Granton edge	1.2	130	230	**3,95**
842119	22	Multipurpose knife	1.2	100	205	**3,55**
842614	23	Chef's knife	2.5	180	320	**6,65**
842713	24	Chef's knife	2.5	240	385	**7,90**

PURPLE - ALLERGENS



code			thickness (mm)	blade length (mm)	length (mm)	€
842676	25	Chef's knife	2.5	180	320	**6,65**
842775	26	Chef's knife	2.5	240	385	**7,90**



S.S. stainless steel

wash

JAPANESE KNIVES

- Manufactured in Japan – traditional Japanese design. All knives from this line form a complete set for traditional sushi preparation.
- Blade made of Japanese stainless steel SUS 420J2.
- Handle made of poplar wood.
- Blade hardness: approx. 53 HRC.
- Not dishwasher safe.

code			thickness (mm)	blade length (mm)	length (mm)	€
845035	1	Santoku	1.5	165	290	**26,95**
845097	2	Deba	3	150	275	**35,50**
845028	3	Nakiri	1.5	165	290	**26,95**
845059	4	Sashimi	2	210	335	**29,95**
845042	5	Sashimi	2.5	240	375	**42,50**
845127	6	Sashimi	2.5	270	405	**49,50**



PP polypropylene | S.S. stainless steel | wash

PARING KNIVES

- Set with 6 different colours: white, red, blue, green, black and yellow.

code	thickness (mm)	blade length (mm)	length (mm)	€
842003	1.2	75	175	**14,75**



842003

PARING KNIVES

- Set with 6 different colours: white, red, blue, green, black and yellow.

code	thickness (mm)	blade length (mm)	length (mm)	€
842010	2.5	90	185	**14,45**



842010



841020

S.S. stainless steel | wash

PARING KNIFE WITH WOODEN HANDLE

code	blade length (mm)	length (mm)	€
841020	60	165	**2,45**

UTILITY KNIVES

- Blade made of German stainless steel X50CRMoV-15.
- Handle made of polypropylene.
- Blade thickness: 1,3 mm.
- Dishwasher safe.

German Steel X50CrMoV15 | PP polypropylene

code			blade length (mm)	length (mm)	€
842447	1	Paring knife, curved	60	170	**3,25**
842454	2	Paring knife, straight	70	180	**3,25**
842461	3	Paring knife, pointed	85	195	**3,25**
842485	4	Steak knife, serrated	117	227	**3,25**
842492	5	Utility knife	105	215	**3,25**



842447 842454 842461 842485 842492



856413

S.S. stainless steel | PP polypropylene | wash

DOUBLE HANDLED CHEESE KNIFE

- Long, rigid blade made of stainless steel.
- Ergonomic handles made of polypropylene.
- Not dishwasher safe.

code	thickness (mm)	blade length (mm)	length (mm)	€
856413	3	380	655	**20,25**



Prices exclude VAT



PARING KNIVES

- Blade made of high-quality chromium-molybdenum-vanadium stainless steel (X50CrMoV15).
- Handle made of PP (polypropylene).
- Available in 3 colours: black, red, green.

German Steel X50CrMoV15 | PP polypropylene



code			colour	blade length (mm)	€
841129	1	Tourne knife	Black	(L)158	**4,20**
841532	2		Red	(L)158	**4,20**
841549	3		Green	(L)158	**4,20**
841105	4	Paring knife	Black	(L)180	**3,95**
841556	5		Red	(L)180	**4,20**
841563	6		Green	(L)180	**4,20**
841136	7	Tomato knife	Black	(L)214	**4,20**
841594	8		Red	(L)214	**4,20**
841600	9		Green	(L)214	**4,20**

code			colour	blade length (mm)	€
841112	10	Paring knife pointed	Black	(L)192	**4,25**
841570	11		Red	(L)192	**4,25**
841587	12		Green	(L)192	**4,25**
841617	13	Utility knife	Black	(L)211	**4,25**
841624	14		Red	(L)211	**4,15**
841631	15		Green	(L)211	**4,25**

UNIVERSAL PEELERS

- Blade made of stainless steel.
- Handle made of PP (polypropylene).
- Available in 3 colours: black, red, green.
- Dishwasher safe.





HORIZONTAL UNIVERSAL PEELER

code	colour	blade length (mm)	length (mm)	€
841501	Black	50	110	**5,45**
841518	Red	50	110	**5,45**
841525	Green	50	110	**5,45**

UNIVERSAL PEELER WITH SERRATED BLADE

code	colour	blade length (mm)	length (mm)	€
841471	Black	50	175	**5,45**
841488	Red	50	175	**5,45**
841495	Green	50	175	**5,45**

SPEED PEELER

- Transverse model.

code	blade length (mm)	length (mm)	€
841228	50	110	**2,35**



PEELER

- Pendulum model.

code	blade length (mm)	length (mm)	€
841235	50	150	**2,35**



ASPARAGUS PEELER

- Made of stainless steel.
- Ergonomic grip, fits nicely in the hand for comfortable use.
- Included blade shields made of PP (polypropylene).
- Dishwasher safe.

code	blade length (mm)	mm	€
856406	43	200x50x(H)30	**5,25**





856420



DETACHABLE POULTRY SHEARS

- Made of stainless steel and aluminium.
- Detachable.

code	thickness (mm)	blade length (mm)	length (mm)	€
856420	3.5	130	260	**14,95**



856314

POULTRY SHEARS

- High carbon steel.
- Softgrip.

code	thickness (mm)	blade length (mm)	length (mm)	€
856314	3.5	115	240	**14,45**



782590

KITCHEN SHEARS

- 2 blades made of stainless steel: 1 serrated and 1 smooth.
- Handle made of polypropylene.
- Includes additional serrated edges for cracking nuts.
- Dishwasher safe.

code	mm	€
782590	(L)252	**4,65**



856307

KITCHEN SHEARS

- Serrated blade, made of stainless steel.
- Handle made of polypropylene, soft inside.
- Shears can be disassembled into 2 parts for easy cleaning.

code	mm	€
856307	(L)200	**9,95**



856284

KITCHEN SHEARS

- Serrated blade, made of stainless steel.
- Handle made of polypropylene, soft inside.
- Additional serrated edges in the handle for removing caps from bottles.
- Shears can be disassembled into 2 parts for easy cleaning.

code	mm	€
856284	(L)225	**14,50**



856260

18/0 stainless steel

GARLIC PRESS

- Made of stainless steel – durable and easy to clean.
- Its curved arch enables quick and effortless crushing of multiple cloves at once.
- Can be used for other produce, like ginger.
- Hole diameter: ø3 mm

code	mm	€
856260	105x50	**9,95**



570715

Al aluminium | wash

GARLIC PRESS

- Solid construction made from a single piece of aluminum.
- CAUTION: Not dishwasher safe.

code	mm	€
570715	175x30	**9,35**



856123

PP polypropylene | S.S. stainless steel

GARLIC PRESS

- Easy to clean.
- Two removable grids.

code	mm	€
856123	180x25	**10,45**

ABS plastic | wash

NEW

MANGO SLICER

- Blade made of 18/0 stainless steel.
- Body made of ABS.
- Non-slip handles made of TPE.
- Press the cutter down through the mango to remove the pit.
- The fixed, evenly spaced blades create uniform slices every time.

code	mm	€
570173	195x133	**6,45**



570173

ABS plastic | 18/0 stainless steel | wash

PINEAPPLE SLICER

- Central rod made of 18/0 stainless steel.
- Handle made of ABS.
- Not dishwasher safe.

code	mm	€
856437	240x100	**9,95**



856437



S.S.
stainless steel

KNIFE SET - 9-PIECE

- 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 – Chef's knife 330 mm
  6 – Chef'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	**82,50**







S.S. stainless steel

KNIFE SET – 4-PIECE

- Made from a single piece of stainless steel 3CR13.
- Solid design and corrosion resistance.
- Durable blade.
- Comfortable shaped handle, for safe use.
- The set includes:
  1 – Chef's knife 373 mm.
  2 – Chef's knife 333 mm.
  3 – Carving knife 333 mm.
  4 – Peeler 195 mm.

code	€
781029	25,95



KNIFE SET, 3-PIECE

- Knife blades made of stainless steel, sharpening steel made of carbon steel.
- Handles made of polypropylene.
- Set contains:
  - 18 cm Chef Knife (blade dimensions: 180x38 mm, handle 140 mm, thickness 2,5 mm).
  - 24 cm Chef Knife (blade dimensions: 240x50 mm, handle 140 mm, thickness 2,5 mm).
  - 23 cm sharpening steel (rod/sharpener dimensions: 230x10 mm, handle 125 mm).

code	€
842683	17,95



DECORATION TOOLSET - 6 PCS.

PP polypropylene S.S. stainless steel

- 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	**49,95**



S.S. stainless steel PP polypropylene wash

CHEF PLATING SET, 6 PCS, SATINED

- Perfect for plating dishes, cakes and other desserts, as well as sushi.
- Made of satin stainless steel.
- Tweezers are perfect for gripping very delicate ingredients and optimised for effortless use.
- The drawing spoon with a spout for precise pouring of sauces.
- With compact roll-up case for protecting against damage.
- Straight tweezers: 23 cm
- Curved tweezers: 20 cm
- Offset tweezers (sushi): 21 cm
- Drawing spoon: 22,5 cm
- Small spoon: 15 cm
- Spatula: 19 cm
- Dishwasher safe.

code	mm	€
400081	255x25x(H)100	**27,50**



S.S. stainless steel PP polypropylene wash

CHEF PLATING SET, 6 PCS, BLACK

- Perfect for plating dishes, cakes and other desserts, as well as sushi.
- Made of stainless steel with black PVD coating.
- Tweezers are perfect for gripping very delicate ingredients and optimised for effortless use.
- The drawing spoon with a spout for precise pouring of sauces.
- With compact roll-up case for protecting against damage.
- Straight tweezers: 23 cm
- Curved tweezers: 20 cm
- Offset tweezers (sushi): 21 cm
- Drawing spoon: 22,5 cm
- Small spoon: 15 cm
- Spatula: 19 cm
- Not dishwasher safe.

code	mm	€
400074	255x25x(H)100	**35,50**

POM
POM plastic
S.S.
stainless steel



781913

OYSTER KNIFE ROUND

code	thickness (mm)	blade length (mm)	length (mm)	€
781913	2.3	60	165	**5,95**

PP
polypropylene
S.S.
stainless steel



781920

OYSTER KNIFE STRAIGHT

code	thickness (mm)	blade length (mm)	length (mm)	€
781920	1.6	60	160	**2,95**

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	**21,25**



856383

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	**36,95**



856277

KNIFE MAGNET WITH HOOKS

- With 2 magnetic strips.

code	-	mm	€
820209	3 hooks	(L)340	**7,65**
820308	5 hooks	(L)470	**9,75**
820407	6 hooks	(L)620	**12,45**



Watch the video

PP polypropylene S.S. stainless steel



LEMON ZESTER

code	mm	€
856031	(L)155	6,45



GRAPEFRUIT KNIFE

code	blade length (mm)	length (mm)	€
856185	100	210	8,50



VEGETABLE CORER

code	blade length (mm)	length (mm)	€
856086	110	220	5,95



MELON SCOOP SERRATED

code	ø	length (mm)	€
856024	22	(L)150	5,95



MELON SCOOP DOUBLE

code	-	mm	€
856000	ø 22-25 mm	(L)165	8,45



APPLE CORER

code	ø	length (mm)	€
856079	20	(L)215	5,65



DOUGH CUTTER SERRATED BLADE

code	ø	length (mm)	€
856154	60	(L)188	7,25



BUTTER CURLER

- Serrated.

code	mm	€
856192	(L)194	6,95



SPREADER - SERRATED

code	blade length (mm)	length (mm)	€
855768	85	210	4,95



POTATO PEELER

code	blade length (mm)	length (mm)	€
856178	65	175	5,75



TOMATO KNIFE OFFSET

code	blade length (mm)	length (mm)	€
856253	116	228	7,95



DECORATION KNIFE

code	blade length (mm)	length (mm)	€
856062	90	200	7,45



CHEESE SLICER

code	mm	€
856208	(L)200	7,15



CHEESE SLICER FOR SOFT CHEESE

code	mm	€
856215	(L)160	6,95



PP polypropylene S.S. stainless steel

CHEESE GRATER

code	mm	€
856222	(L)170	7,95



Watch the video

CHEESE KNIFE FOR SOFT CHEESE

code	blade length (mm)	length (mm)	€
856246	160	270	7,95



CHEESE KNIFE FOR HARD CHEESE

code	blade length (mm)	length (mm)	€
856239	130	250	7,95



PIZZA SLICER

code	ø	length (mm)	€
617007	100	(L)230	4,75



PIZZA CUTTER

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

code	ø	length (mm)	€
617014	100	(L)230	6,95

NEW MODEL

S.S. stainless steel

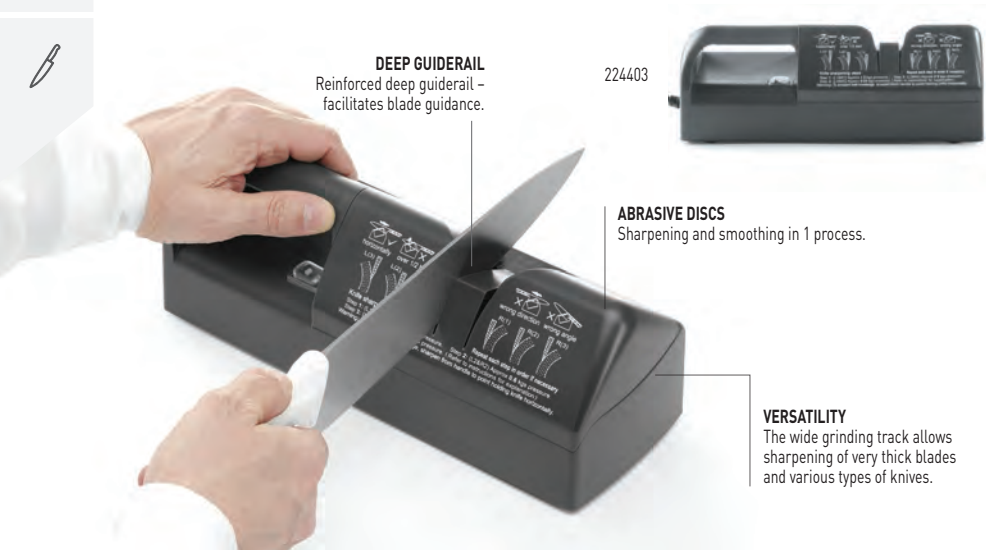
TRUFFLE SLICER

- Slice thickness adjustable with a screw: up to 4mm.
- Hole to hang up.

code	-	mm	€
229835	Smooth edge	175x83	12,95
856444	Serrated edge	175x83	12,95



229835 856444



224403

KNIFE SHARPENER

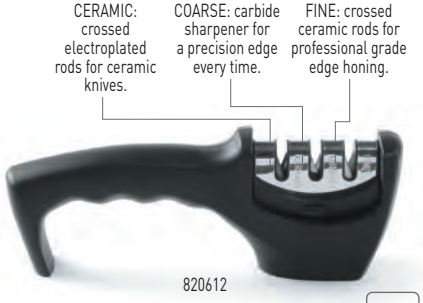
ABS plastic

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

code	V	W	mm	€
224403	230	50	295x110x(H)110	**195,50**

SAND PAPER FOR KNIFE SHARPENER

code	-	mm	€
224410	Grit 320	200x50	**7,95**
229828	Grit 1000	200x50	**10,95**



820612

KNIFE SHARPENER

ABS plastic

- 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	**11,95**



820605

KNIFE SHARPENER

PP polypropylene

- Sharpening blades made of carbide.
- For all kinds of knives, including knives with serrated blades.
- With a finger guard.
- Dishwasher safe.

code	mm	€
820605	140x15x(H)65	**15,45**

SIL silicone | ABS plastic | wash

NEW

WHETSTONE KNIFE SHARPENERS

- Made of white aluminium oxide (corundum) abrasive.
- Hard binder construction for increased durability.
- Suitable for sharpening knives, razors, chisels and scissors.
- For use with water during sharpening.
- Supplied with a protective storage case.





820612

820698

820704

WHETSTONE

- Designed for repairing and sharpening cutting edges.
- Green side (#220 grit) for repairing damaged and dull blades.
- White side (#1000 grit) for regular sharpening and edge maintenance.

code	mm	€
820681	234x95x(H)41	**19,95**

WHETSTONE

- Designed for repairing and sharpening cutting edges.
- Blue side (#280 grit) for repairing damaged or very dull blades.
- White side (#1000 grit) for regular sharpening and edge maintenance.

code	mm	€
820698	234x95x(H)41	**20,95**

WHETSTONE

- Designed for sharpening and polishing cutting edges.
- White side (#1000 grit) for regular sharpening and restoring edge sharpness.
- Yellow side (#3000 grit) for fine sharpening and edge finishing.

code	mm	€
820704	234x95x(H)41	**22,95**

SHARPENING KNIVES ON A JAPANESE WHETSTONE



Step 1

Soak the sharpener in water for 3–5 minutes.



Step 2

Place the knife on the whetstone at a 10–15° angle and move the knife back and forth across the stone, maintaining a consistent angle and light pressure. Check the consistency of the angle by the sound.



Step 3

Repeat on both sides of the blade until the burrs are gone.



Step 4

Do not wipe off the wet slurry from the stone during sharpening.



556641





CUT RESISTANT GLOVES, CERTIFIED – SET OF 2 PCS.

- Made of HPPE, polyester and nylon fibres.
- Level 2 blade cut resistance.
- TDM cut resistance: D.
- Level 3 abrasion resistance.

code	packed per	mm	€
556641	2	(L)260	**14,75**



556665



18/10
stainless steel

CUT RESISTANT GLOVES, CERTIFIED

- Outer glove made of 18/8 stainless steel.
- Inner glove made of polyester.
- Suitable for right and left hand use.
- Grade F straight cut resistant.
- Food contact approved.
- Included:
- 2 gloves, 1 polyester inner glove and 1 chain mail outer glove.

code	-	mm	€
556672	Large	(L)305	**31,95**
556665	Medium	(L)280	**30,95**

Al aluminium | wash



570104

EGG SLICER – RECTANGULAR

- Made of aluminum, lightweight but robust construction.
- CAUTION: Not dishwasher safe.

code	mm	€
570104	130x85x(H)30	**9,95**

Al aluminium | wash



570012

EGG SLICER – OVAL

- Made of aluminum, lightweight but robust construction.
- CAUTION: Not dishwasher safe.

code	mm	€
570012	120x115x(H)35	**10,20**

ABS plastic | 18/8 stainless steel

NEW



570029

EGG SLICER

- Body made of ABS.
- Wires made of stainless steel 18/8.
- Matte finish.
- Cuts through boiled eggs with minimal effort.

code	mm	€
570029	152x112	**13,95**





S.S. stainless steel

CAN OPENER

- Includes a table mount.
- Suitable for worktops with max. 55 mm thickness.
- Opens cans with max. 335 mm height.

code	mm	€
690000	250x115x(H)550	**96,50**

Cr chrome plated | S.S. stainless steel

CAN OPENER

- Made of stainless steel.
- Equipped with a comfortable polypropylene handle.
- Dishwasher safe.

code	mm	€
856116	(L)180	**7,75**



856116

PP polypropylene | S.S. stainless steel

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	**9,95**



856161





237922

JAPANESE MANDOLINE SAMURAI

- Sturdy construction, made from stainless steel, ABS and Polypropylene.
- Surface finished with a non-stick PTFE coating for smooth slicing.
- Ultra-sharp main blades, switch easily between the smooth or crinkle blade.
- Slicing thickness can be set between 0,5 and 9 mm.
- With integrated blades for 4.5 mm julienne and 9 mm thick fries.
- Possibility to remove the julienne blades for cleaning, unlock position printed on the dial.
- With retractable foot and bowl hook, can be used free standing, placed on a bowl or even in the hand.
- Bowl hook and feet lined with non-slip TPR (thermoplastic rubber), ensures stability during use.
- Comes with a product holder to protect the fingers during slicing and blade shields for safe storage.

code	mm	€
237922	395x165x(H)115	**27,50**





222652

MANDOLINE

- Made of stainless steel.
- Handle and dial made of ABS.
- Ultra-sharp main blade, slicing thickness can be set between 0.5 and 9 mm.
- Possibility to remove the blade for cleaning, unlock position printed on the dial.
- Retractable feet are lined with non-slip TPR.
- The blade position is changed by turning a knob, enabling julienne cuts of 4.5 mm or 9 mm.
- Comes with a produce holder for protection.
- Dishwasher safe.

code	mm	€
222652	418x135x(H)135	**57,50**

MANDOLINE 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.

ABS plastic PP polypropylene S.S. stainless steel



code	mm	€
222614	130x335x(H)75	**27,95**
229903	Set of 5 spare cutting discs for mandoline 222614	**14,50**

V-shaped cutting blade for fast slicing

222614



ABS plastic PP polypropylene S.S. stainless steel

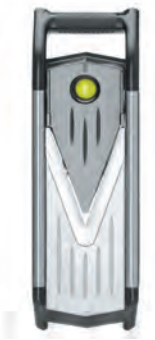


222676

MANDOLINE V-TYPE

- Made of stainless steel.
- The thickness can be changed by replacing the pad, 1.5 mm, 2.5 mm, and 3.5 mm.
- With 2 pads for julienne: 4.5 mm and 9 mm thick.
- Food holder is made of PP and stainless steel 18/8.
- Unlock the pads with the single lock/release button.
- Retractable feet are lined with non-slip TPR, ensures stability during use.
- Can be used free standing, placed on a bowl or even in the hand.
- Comes with a pad storage box, produce holder to protect the fingers during slicing and blade shield for safe storage.

code	mm	€
222676	405x135x(H)145	**52,50**



JAPANESE MANDOLINES SHŌGUN 将軍

- Blades made of Japanese stainless steel SUS 420J2.
- Body made of ABS.
- Smooth and easy adjustment of cutting thickness: 1-5 mm.
- Fitted with:
  - flat, built-in blade which can cut very thin, almost transparent slices,
  - finger guard/holder made of polypropylene, for protecting fingers and holding down vegetables/fruits during cutting.
- Not dishwasher safe.



221280



JAPANESE MANDOLINE SHŌGUN 将軍

- Included: 3 interchangeable serrated blades for cutting julienne: 1 mm, 2 mm, 8 mm thick.

code	mm	€
221280	380x158x(H)47	**57,50**



1 mm



2 mm



8 mm



Thickness 1-5 mm



221297



JAPANESE MANDOLINE SHŌGUN 将軍 PRO

- Wide cutting surface suitable for large vegetables and fruit.

code	mm	€
221297	380x180x(H)45	**50,45**



Thickness 1-5 mm

PA polyamide PP polypropylene

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	**99,50**
222560	25	ø430x(H)530	**119,50**



222560

Al aluminium

513750



RECEIPT HOLDER

- Made of satin aluminium.
- Mounted with screws or adhesive - included in the set.

code	mm	€
513736	(L)455	**9,95**
513705	(L)610	**13,75**
513712	(L)915	**19,95**
513743	(L)1015	**23,45**
513750	(L)1220	**25,95**

S.S. stainless steel 18/8 stainless steel

NEW

BUTTER ROLLER

- Made of stainless steel.
- Roller and shaft system.
- Full rod construction.
- Suitable for butter and margarine.
- Suitable for commercial kitchen use.

code	mm	€
443101	176x162x(H)65	**29,95**



443101

Extremely sharp,
laser cut rasps

PP polypropylene | 18/8 stainless steel



Watch the video

856352 856369 856376 856321 856338 856345

ZESTER

– Laser cut blades, high precision and extremely sharp.

code	-	blade length (mm)	mm	€
856352	Fine	220	36x395	**14,25**
856369	Coarse	220	35x405	**14,25**
856376	Ribbon	220	36x395	**14,25**

ZESTER

– Laser cut blades, high precision and extremely sharp.

code	-	blade length (mm)	mm	€
856321	Coarse	134	65x318	**11,95**
856338	Ribbon	135	65x318	**11,95**
856345	Shaver	134	65x330	**11,95**



PP polypropylene | S.S. stainless steel

Watch the video

MINCING KNIFE

code	-	blade length (mm)	mm	€
844359	single blade	220	215x150	**13,95**
844366	double blade	220	215x150	**20,95**

GRATER 4-SIDED

- Solid construction.

code	mm	€
443002	90x65x(H)200	6,50

S.S. stainless steel · wash





443002

GRATER 4-SIDED WITH CONTAINER

- Grater made of stainless steel, with ABS handle and non-slip base.
- Collection container made of PP.
- 4 different grating sides: fine, medium, coarse and slicing.
- Dishwasher safe.

code	mm	€
443026	158x130x(H)310	10,95

ABS plastic · 18/0 stainless steel · PP polypropylene





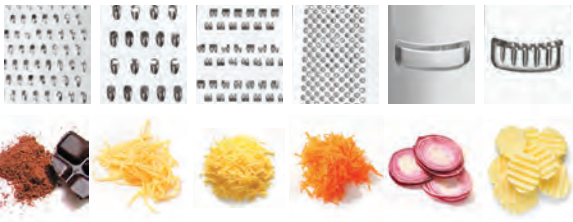
443026

GRATER 6-SIDED

- Made of stainless steel.
- 4 different grating sides and 2 for slicing.
- Dishwasher safe.

code	mm	€
443033	135x113x(H)215	5,35

18/0 stainless steel





443033











Al die-cast | S.S. stainless steel | wash

FRENCH FRIES CUTTER

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

code	mm	€
630402	430x168x(H)290	**159,50**

With suction cup feet



Al aluminium | S.S. stainless steel | PP polypropylene | wash



630419





932933

FRIES CUTTING BLADE

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

code		€
932902	6x6 mm	**14,75**
932919	9x9 mm	**14,75**
630419	11x11 mm	**14,75**
932926	13x13 mm	**14,75**
932933	wedges	**16,50**



S.S. stainless steel | HDPE polyethylene

POLYETHYLENE BUTCHER BLOCK WITH BASE

- Made of HDPE500 polyethylene.
- Stainless steel stand.

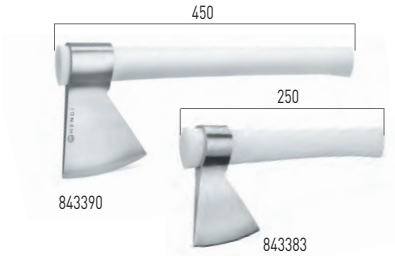
code		mm	€
505687	505656 + 505670	500x400x(H)800	**285,00**
505656	Butcher block HDPE	500x400x(H)50	**79,50**
505663	Butcher block HDPE	500x400x(H)80	**112,50**
505670	Base for butcher block	500x400x(H)750	**198,50**



BUTCHER'S TWINE 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	**5,75**



MEAT AXE

S.S. stainless steel | PE polyethylene

- Blade made of stainless steel.
- Handle made of PE (polyethylene) – contrary to wooden handles, it does not break, crumble, or leave splinters.
- Dishwasher safe.

code	blade length (mm)	length (mm)	€
843390	125	450	**104,50**
843383	79	250	**54,40**



BUTCHER'S TWINE

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

code	-	€
559208	70 m	**4,15**
559222	140 m	**7,65**

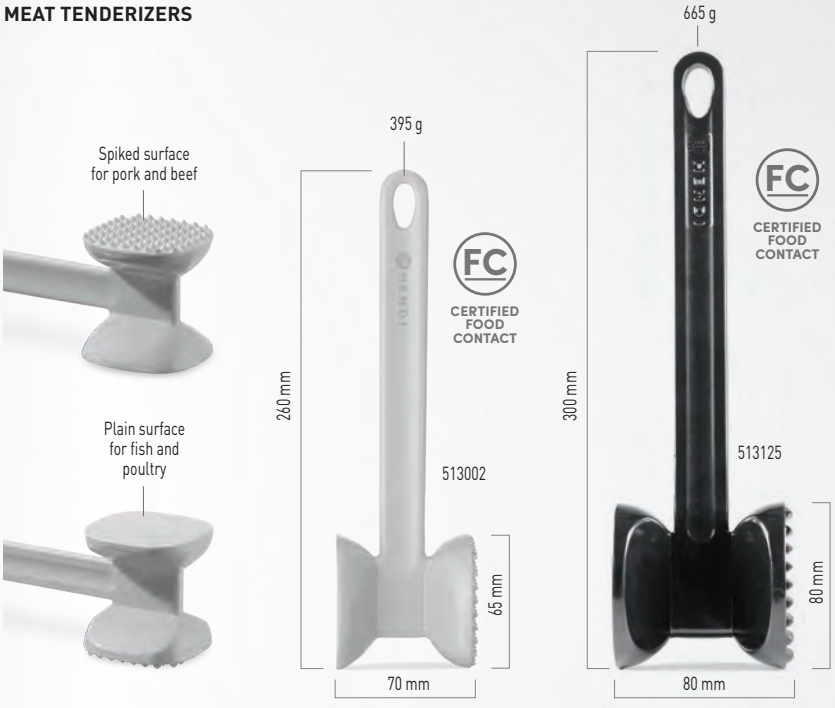


S.S. stainless steel

BUTCHER'S HOOKS

code	mm	€
513538	90x4	**4,25**
513545	110x5	**4,95**
513569	150x6	**7,25**

MEAT TENDERIZERS





MEAT TENDERIZING HAMMER

- Made of aluminium alloy.
- Double sided: flat side for flattening, spiked side for tenderizing.
- Long handle with an eyelet.

code	colour	mm	€
513002	Light grey	255x65x(H)70	**10,25**
513118	Black	255x65x(H)70	**10,25**



MEAT TENDERIZING HAMMER XL

- Made of aluminium alloy.
- Double sided: flat side for flattening, spiked side for tenderizing.
- Long handle with an eyelet.

code	colour	mm	€
513057	Light grey	300x80x(H)80	**17,35**
513125	Black	300x80x(H)80	**17,35**

ABS plastic | 18/8 stainless steel | PA polyamide

MEAT TENDERISER PROFI LINE

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

code	colour	mm	€
843451	Red	42x150x(H)118	**33,50**



Watch the video





S.S. stainless steel

FISH SCALER

- Made of stainless steel.
- Very sharp and specially shaped blade for efficient and smooth removal of scales without tearing.

code	blade length (mm)	length (mm)	€
680223	105	240	**14,50**

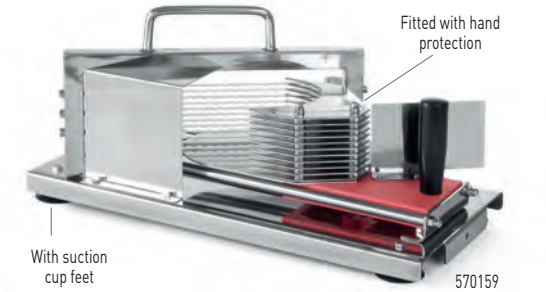


S.S. stainless steel | wash

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	**149,50**









PA polyamide | S.S. stainless steel

CHIPS SCOOP

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

code	mm	€
640913	ø240x640	**25,75**
640920	ø260x650	**26,95**



CHIPS SCOOP

S.S. stainless steel

- With reinforced wire handle.

code	mm	€
640401	ø160x470	**14,75**
640500	ø180x470	**16,50**
640609	ø200x510	**16,95**
640708	ø220x540	**18,95**
640807	ø240x540	**20,95**

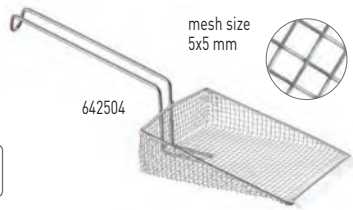


CHIPS SCOOP

S.S. stainless steel

- With wire handle.

code	mm	€
640104	ø100x310	**7,45**
640203	ø125x360	**8,45**

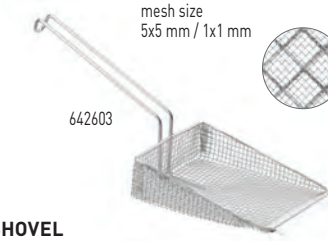


S.S. stainless steel

CHIPS SHOVEL

- With 150 mm long wire handle.

code	mm	€
642504	455x160	**24,25**



S.S. stainless steel

CHIPS SHOVEL

- With 225 mm long wire handle.
- Double mesh.

code	mm	€
642603	335x175	**25,45**



Al aluminium | wash

CHIPS COLANDER ALUMINIUM

- Fixed bottom and removable strainer.

code	mm	€
630006	ø400x(H)170	**26,50**



S.S. stainless steel

CHIPS COLANDER STAINLESS STEEL

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

code	mm	€
630808	ø410x(H)170	**39,95**

Watch the video





PEPPER SHAKER & SALT SHAKER

S.S. stainless steel

- With screw cap.

code		mm	€
630235	Pepper shaker	ø63x(H)100	4,35
630136	Salt shaker	ø80x(H)175	10,95



PEPPER SHAKER & SALT SHAKER

Al aluminium

wash

- With screw cap.

code		mm	€
630204	Pepper shaker	ø65x(H)105	3,95
630105	Salt shaker	ø80x(H)195	8,95

S.S. stainless steel

FAT SKIMMER

- Made of stainless steel.
- With wire handle.
- Fine mesh.

code	mm	€
646205	ø125x350	6,45
646304	ø150x440	7,45





18/8 stainless steel

PP polypropylene

FRENCH FRIES AND NACHOS FUNNEL SCOOP

- With detachable handles Fill opening 80 mm.
- Left and right handed.

code	mm	€
642559	230x220	12,95

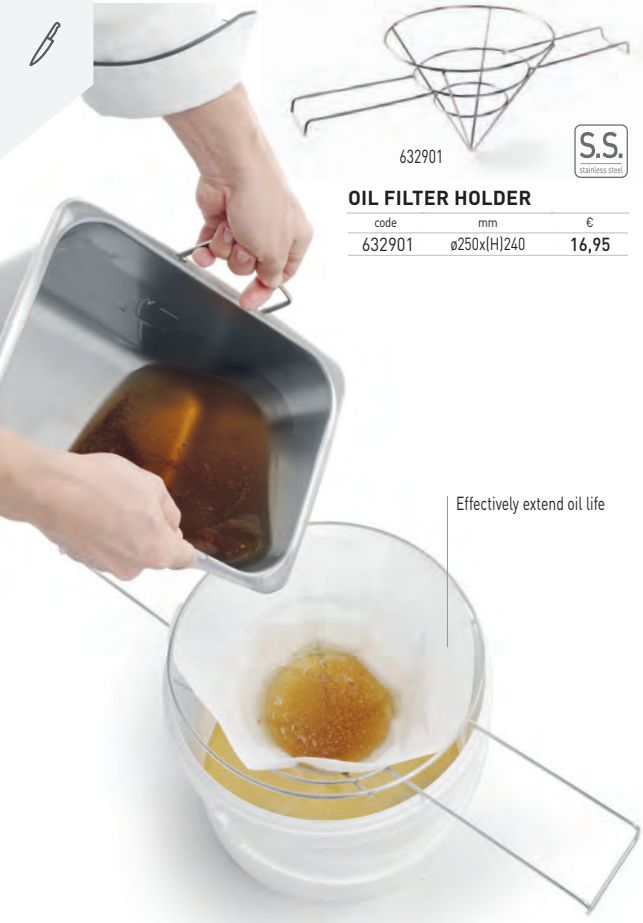


ABS plastic

FRENCH FRIES AND NACHOS FUNNEL SCOOP

- Fill opening 75 mm.
- Left and right handed.

code	mm	€
642566	233x205	8,95



632901

S.S. stainless steel

OIL FILTER HOLDER

code	mm	€
632901	ø250x(H)240	**16,95**



632802

GREASE FILTERS – 50 PCS

- Essential in professional gastronomy – effectively extends oil life thanks to efficient filtration.
- Made of synthetic silk.
- Extremely durable, with thermal resistance up to 200°C.
- Efficiently capture impurities, including food particles that can lead to grease ignition.
- As a result, they optimise the use of deep frying equipment.
- With food contact declaration of compliance.

code	packed per	mm	€
632802	50	254x254	**17,95**

NEW



196007 196038

PP polypropylene | in- & outdoor | stackable

BUCKET

- Suitable for storing frying oil and sauces.
- Made of white polypropylene.
- High heat resistance.
- Suitable for liquids with temperatures of up to 95°C.
- Comfortable plastic handle.
- Polypropylene lid included.
- Side surface suitable for offset printing or labelling.
- Stackable.

code	liters	mm	€	
196038	5.8	ø260x(H)195	**3,75**	N
196007	11.5	ø300x(H)230	**5,75**	



516720

BUCKET WITH REINFORCED BASE PROFI LINE

- Graduated.

code	liters	mm	€
516683	10	ø280x(H)265	**42,95**
516706	12	ø300x(H)310	**48,95**
516720	15	ø305x(H)330	**55,50**



516744

BUCKET KITCHEN LINE

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

code	liters	mm	€
516744	12	ø310x(H)300	**31,55**



516713

LID FOR BUCKET WITH REINFORCED BASE PROFI LINE

code	-	mm	€
516690	516683	ø280x(H)15	**12,25**
516713	516706	ø290x(H)15	**12,95**
516737	516720	ø305x(H)15	**16,50**



516768

BUCKET BUDGET LINE

- Made of stainless steel.
- The edge shape ensures easy control over the liquid during pouring.

code	liters	mm	€
516768	10	ø278x(H)235	**17,65**



518700

FUNNEL

code	mm	€
518700	ø128x(H)115	**5,95**



567616

FUNNEL

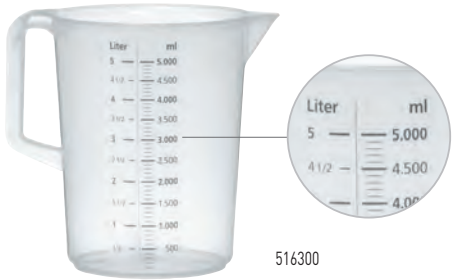
code	mm	€
567616	ø100x(H)115	**0,95**
567630	ø130x(H)117	**1,35**
567654	ø150x(H)140	**2,25**

NEW

PP polypropylene | micro | oven

MEASURING JUG PROFI LINE

- Made of high-density polypropylene.
- Integrated handle.
- Stamped litre and millilitre scale.



516300

code	liters	mm	€
427774	1	ø120x120	**4,50**
427781	2	ø150x150	**5,60**
427798	3	ø170x170	**8,95**
427811	5	ø200x200	**11,95**
427828	0.5	ø90x90	**3,75**



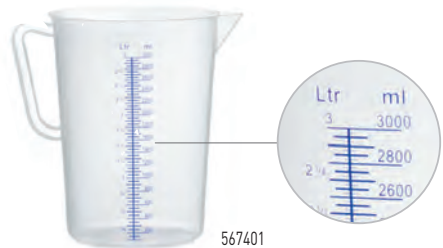
567838

MEASURING JUG STACKABLE KITCHEN LINE

PP polypropylene

- 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	**1,50**
567821	1	ø124x(H)170	**2,50**
567838	2	ø160x(H)205	**4,25**
567845	3	ø181x(H)233	**5,25**
567852	5	ø210x(H)270	**7,95**



567401

PP polypropylene | wash

MEASURING JUG POLYPROPYLENE BUDGET LINE

- With gradation.

code	liters	mm	€
567104	0.5	ø90x(H)140	**2,25**
567203	1	ø110x(H)170	**3,75**
567302	2	ø140x(H)215	**5,25**
567401	3	ø160x(H)240	**7,95**
567500	5	ø190x(H)270	**10,95**



516300

MEASURING JUG

18/0 stainless steel | 18/8 stainless steel

- Top quality.
- Scale inside the jug.

code	liters	mm	€
516102	0.5	ø90x(H)105	**13,95**
516201	1	ø120x(H)130	**19,95**
516300	2	ø140x(H)170	**24,95**



bent
nozzle extension



round jet nozzle



flat fan nozzle

270882

S.S. stainless steel HDPE polyethylene

FOOD SPRAYER ELECTRIC

- Piston made of stainless steel, container made of HDPE.
- Intended for liquids of low to medium viscosity, such as: oils, egg wash, jelly, sauces, marinades.
- Uniformly spraying a product – from very thin layer to very thick.
- Adjustable product flow.
- Non-electric parts can be cleaned in a dishwasher, after disassembly.
- Container is microwave safe - up to 70°C.

- Included in set:
  - screwed-in container with capacity of 700 ml,
  - flat fan nozzle,
  - round jet nozzle,
  - bent nozzle extension.

code	V	W	mm	€
270882	230	60	220x90x(H)240	**595,00**

PRESSURE FOOD SPRAYER

HDPE polyethylene | in- & outdoor | wash

- Ideal for: greasing baking molds, applying food additives and flavourings, wetting bread dough.
- Spraying a perfectly even layer of a product.
- Pressure sprayer function in the kitchen without the need to use heavy appliances.
- Made of very durable polymer – HDPE.
- Wide bottom of the bottle, ensuring stability.
- Silicone seals which do not require greasing.
- An adjustable nozzle able to change its position in 360°.
- The suction pipe has a filter to prevent clogging.
- A measuring scale for easy control of liquid level.
- A breather protecting against the lid sucking-in.
- Pressure: 2,2 bar.
- Weight: 0,59 kg.

code	liters	mm	€
270875	1.5	140x220x(H)330	**39,50**



270875

Watch the video

18/0 stainless steel

wash



680025

MULTIPURPOSE TWEEZERS

code	mm	€
680049	(L)160	3,35
680032	(L)215	3,95
680025	(L)230	4,75
680018	(L)300	5,50
680230	(L)250	4,20 N



680186

TWEEZER, CURVED, WITH PROFILED HANDLE

code	mm	€
680186	(L)240	5,95



680063

TWEEZERS, CURVED

code	mm	€
680070	(L)160	3,70
680063	(L)237	4,95
680056	(L)305	5,95



680162

TWEEZER, SQUARE HEAD

code	mm	€
680162	(L)145	3,50



680087

OFFSET TWEEZERS

code	mm	€
680087	(L)210	4,05
680094	(L)160	3,85



680124

TWEEZER, ROUND HEAD

code	mm	€
680124	(L)150	4,75
680193	(L)305	5,75







680155

TWEEZER, HIGH PRECISION TIP

code	mm	€
680155	(L)155	3,95



680131

MULTIPURPOSE TWEEZERS

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

code	mm	€
680131	(L)300	7,25



ROUND TIP TWEEZERS

- Made of 18/0 stainless steel.
- Black PVD coating.
- High quality and durability.

code	mm	€
680216	(L)305	7,95



680117 680100

FISH BONE TWEEZERS, SLANTED HEAD

code	mm	€
680117	(L)120	2,75
680100	(L)130	4,75



680148

FISH BONE TWEEZER, SLANTED TIP

code	mm	€
680148	(L)100	2,95



SOLID DESIGN - THICKNESS 1 MM

171806

SALAD TONGS

- With fastening clip.
- Solid design.

code	mm	€
171707	(L)240	**3,95**
171806	(L)310	**4,50**
171905	(L)400	**4,75**





171318

SERVING TONGS

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

code	mm	€
171301	(L)267	**5,75**
171318	(L)345	**6,95**
171325	(L)445	**8,25**



171349

SILICONE TONG FOR COOKING

- Made of 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.
- Dishwasher safe.

code	mm	€
171349	(L)290	**8,95**



524008

UNIVERSAL TONGS

- With fastening clip.
- Detachable.

code	mm	€
524008	(L)270	**8,35**

Watch the video



SERVING TONG HACCP 250 MM

- For professional food service - HACCP compliant handpiece colours.
- Length: 250mm.
- Not dishwasher safe.

code	colour	mm	€
171837	Red	(L)250	**3,95**
171844	Blue	(L)250	**3,95**
171875	Green	(L)250	**3,95**
171882	Purple	(L)250	**3,95**
171899	Yellow	(L)250	**3,95**

SERVING TONGS HACCP 300 MM

- For professional food service - HACCP compliant handpiece colours.
- Length: 300mm.
- Not dishwasher safe.

code	colour	mm	€
171721	Red	(L)300	**4,50**
171738	Blue	(L)300	**4,50**
171745	Green	(L)300	**4,50**
171783	Purple	(L)300	**4,50**
171790	Yellow	(L)300	**4,50**

SERVING TONGS

code	colour	mm	€
171752	Black	(L)250	**3,95**
171851	Black	(L)300	**4,50**

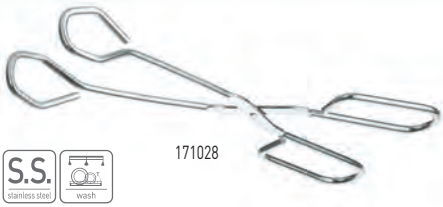


UNIVERSAL TONGS

code	colour	mm	€
657607	Black	(L)228	**3,10**







S.S. stainless steel | wash

SERVING TONGS

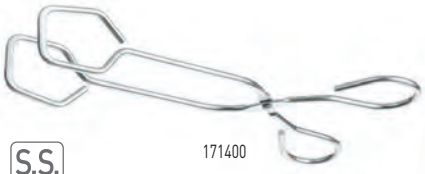
code	packed per	mm	€
171028	2	(L)240	**7,45**
171127	2	(L)300	**8,95**



S.S. stainless steel | wash

CURVED SERVING TONG

code	mm	€
171417	(L)235	**4,50**
171516	(L)295	**5,95**



S.S. stainless steel

SERVING TONG

code	mm	€
171400	(L)220	**3,45**
171509	(L)292	**4,25**



S.S. stainless steel

PASTRY TONG

code	mm	€
171608	(L)220	**4,35**
171622	(L)276	**4,90**



CAKE TONG

code	mm	€
171615	(L)220	**4,95**



PASTRY TONG

code	mm	€
523018	(L)215	**3,65**



SALAD TONG

code	mm	€
523315	(L)212	**3,75**



SPAGHETTI TONG

code	mm	€
523216	(L)200	**3,95**



SUGAR CUBE TONGS

code	packed per	mm	€
523629	2	(L)160	**5,10**



ICE CUBE TONGS

code	packed per	mm	€
523520	2	(L)180	**4,15**







BENT WOODEN SPATULA

- Made of beech wood - not only durable, but also lightweight.
- Resistant to high temperatures.
- Bent for easy flipping ingredients in a frying pan.
- Flat handle with a hanging hole.
- Suitable for pans with non-stick coating - not damaging their delicate surface.

code	packed per	mm	€
525159	2	320x70	**2,95**

WOODEN SPATULA

- For professional use in gastronomy.
- Versatile use.
- Made of beech wood.
- Flat handle with a hole.
- Length: 300 mm.
- Set of 4.
- ATTENTION: Not dishwasher safe.

code	packed per	mm	€
525142	4	300x55	**4,95**

FRYING SPATULA

- Frying spatula is a versatile kitchen accessory.
- Made of polyamide.
- High thermal resistance (up to 200°C).
- Dishwasher safe.

code	mm	€
658000	280x70	**4,95**



SPATULA

- Slotted.
- Made of reinforced polyamide.

code	mm	€
659502	300x90	**12,95**



ANGLED FRYING SPATULA

code	mm	€
659601	325x90	**12,95**



SCRAPER

- Black plastic handle.

code	blade length (mm)	mm	€
855713	120	249x101	**6,95**



SCRAPER

- With wooden handle.

code	blade length (mm)	mm	€
855119	118	251x100	**4,85**



HAMBURGER TURNER

- With wooden handle.

code	blade length (mm)	mm	€
855508	120	270x75	**6,75**
855607	150	305x110	**8,50**



PP polypropylene S.S. stainless steel

HAMBURGER TURNER

- Handle made of black plastic.

code	blade length (mm)	mm	€
855676	145	274x76	**9,45**
855652	174	313x108	**12,95**



PP polypropylene S.S. stainless steel

TURNER FLEXIBLE

- Handle made of black plastic.
- Flexible.

code	blade length (mm)	mm	€
855737	239	368x76	**8,45**
855669	160	310x96	**9,45**



PP polypropylene S.S. stainless steel

TURNER FLEXIBLE, PERFORATED

- Handle made of black plastic.
- Perforated.
- Flexible.

code	blade length (mm)	mm	€
855720	239	368x76	**8,45**



S.S. stainless steel

TEPPANYAKI TURNER

code	blade length (mm)	mm	€
855799	85	240x105	**7,50**

WOODEN SPOON - SET OF 3, VARIOUS SIZES



- For professional use in gastronomy
- Versatile use
- Elegant, classic shape
- Made of beech wood

code	mm	€
525005	(L)475	**4,25**





563106

SPOON

- Made of durable and lightweight PBT.
- High temperature resistance (from –40°C up to 220°C).
- Suitable for use in microwaves.
- Dishwasher safe.

code	mm	€
563007	375x70	**4,95**
563106	450x80	**7,50**
563205	575x105	**11,75**



659809

SPOON

- Made of reinforced polyamide.

code	mm	€
659700	305x50	**9,95**
659809	385x60	**13,95**

NEW



659434 658901

Ergonomic handle made of glass-fibre reinforced nylon with a matt finish for enhanced user comfort.

Flexible spatula made of natural rubber – makes it easier to scoop dough, and less sticky.

NEW



659434

SCRAPER

- Scraper edge made of non-stick silicone.
- Handle made of polyamide.
- Food-grade, BPA-free silicone.
- Temperature resistance range: Up to 175°C.
- Safe for use on all cookware surfaces.

code	blade length (mm)	mm	€
659410	88	266x50	**5,95**
659427	114	369x71	**8,95**
659434	115	420x71	**9,45**



658604

SCRAPER

- Ergonomic handle made of glass-fiber reinforced nylon, with a matte finish for increased comfort of use.
- Flexible scraping element made of natural rubber – easier dough scraping and dough doesn't stick to scraper.
- Only suitable for cold food preparation.

code	blade length (mm)	mm	€
658604	90	260x55	**5,15**



658901

SCRAPER

- Ergonomic handle made of glass-fiber reinforced nylon, with a matte finish for increased comfort of use.
- Flexible scraping element made of natural rubber – easier dough scraping and dough doesn't stick to scraper.
- Only suitable for cold food preparation.

code	blade length (mm)	mm	€
658703	90	320x75	**11,45**
658802	90	425x75	**11,45**
658901	150	515x100	**20,45**



659403

ABS plastic

SCRAPER

- Handle made of ABS.
- Blade made of TPR.
- Dishwasher safe.

code	blade length (mm)	mm	€
659205	90	257x52	**2,45**
659304	116	358x70	**3,80**
659403	116	406x70	**4,85**



659472

ABS plastic

SCRAPER SPOON SHAPED

- Handle made of ABS.
- Blade made of TPR.
- Dishwasher safe.

code	blade length (mm)	mm	€
659458	88	254x57	**3,50**
659465	117	357x75	**4,85**
659472	117	408x75	**5,95**



659106

PA polyamide | SIL silicone | -60°C 260°C temp | wash

SCRAPER KITCHEN LINE

- PA handle.
- Silicone blade.

code	blade length (mm)	mm	€
659014	90	266x55	**5,75**
659007	105	354x70	**7,75**
659106	105	420x70	**8,95**

PP polypropylene



562079

SCOOP

code	liters	mm	€
562000	0.125	(L)187	**1,45**
562017	0.25	(L)250	**1,95**
562079	0.65	(L)330	**4,45**

Al aluminium | wash



521502

ALUMINIUM SCOOP

code	liters	mm	€
521205	0.125	180x65x(H)33	**3,40**
521304	0.2	205x68x(H)35	**3,85**
521403	0.3	245x90x(H)50	**4,95**
521502	0.5	265x95x(H)50	**7,25**
521601	0.65	310x108x(H)60	**8,35**
521809	2	390x150x(H)80	**17,95**

S.S. stainless steel



521489

SCOOP

- Made of stainless steel.
- Handle with hook.
- Dishwasher safe.

code	liters	mm	€
521441	0.11	235x70	**6,95**
521458	0.19	263x80	**8,45**
521465	0.36	335x100	**13,95**
521472	0.54	360x117	**16,45**
521489	0.92	432x140	**22,45**

design by
Robert Bronwasser



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







LADLE NON-DRIP

- With non-drip pouring rim.

code	liters	mm	€
540107	0.06	ø60x360	6,65
540305	0.12	ø80x400	9,40
540404	0.25	ø100x430	10,95
540503	0.5	ø120x555	15,75
540602	0.75	ø145x575	18,95
540701	1	ø165x630	21,25

SLOTTED SPOON

code	mm	€
541104	ø80x390	6,15
541203	ø100x400	6,95
541302	ø120x460	8,95
541500	ø160x530	13,35

BASTING SPOON

code	mm	€
542606	410x100	8,95

VEGETABLE SPOON

code	mm	€
542507	485x75	9,95

CARVING FORK

code	mm	€
542705	465x32	7,55

SPATULA

code	blade length (mm)	mm	€
542200	120	510x100	12,95

LADLES & SKIMMERS KITCHEN LINE

S.S. stainless steel

1.5 MM THICKNESS





LADLE

code	liters	mm	€
527108	0.05	ø60x320	3,65
527207	0.17	ø90x390	4,85
527306	0.25	ø100x420	5,65

SKIMMER

code	mm	€
528105	ø90x310	4,10
528204	ø115x370	5,15

SLOTTED SPATULA

code	blade length (mm)	mm	€
526118	85	370x70	4,10

SPATULA

code	blade length (mm)	mm	€
526101	85	370x70	4,15

CARVING FORK

code	mm	€
526200	350x35	3,95

VEGETABLE SPOON

code	mm	€
526309	325x60	3,65

WHISKS



S.S. stainless steel — 1 MM THICKNESS

PIANO WHISK

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

code	mm	€
509470	(L)285	**2,75**



S.S. stainless steel — 2.2 MM THICKNESS

FRENCH WHISK

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

code	mm	€
510001	(L)290	**6,50**
510100	(L)335	**6,75**
510209	(L)380	**7,75**
510308	(L)435	**8,50**
510407	(L)490	**9,25**
511503	(L)540	**10,95**
511701	(L)640	**12,75**



PP polypropylene / S.S. stainless steel — 2 MM THICKNESS

FRENCH WHISK WITH 8 STIFF WIRES

- 8 stiff wires.
- Polypropylene handle with eyelet.
- Wire thickness: 2 mm.

code	mm	€
509005	(L)270	**5,50**
509104	(L)320	**6,95**
509203	(L)365	**7,75**
509302	(L)415	**7,95**
509401	(L)465	**8,75**



S.S. stainless steel

SPIRAL WHISK

code	mm	€
509487	(L)280	**2,95**



PP polypropylene / S.S. stainless steel

SPIRAL WHISK

code	mm	€
856109	(L)300	**7,95**

FOR WHIPPING

1.4 MM THICKNESS



S.S. stainless steel

PIANO MIXING WHISK

- Made of stainless steel.
- 5 flexible wires, intended for small portions.
- Handle with a hanging hole.
- Wire thickness: 1.4 mm.
- Dishwasher safe.

code	mm	€
509494	(L)160	**2,50**



532201



Extremely flexible wires perfect for whipping

S.S. stainless steel 1.4 MM THICKNESS

PIANO WHISK

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

code	mm	€
532003	(L)230	**3,25**
532102	(L)275	**3,75**
532201	(L)330	**4,25**
532300	(L)375	**4,75**



511732



Extremely flexible wires perfect for whipping

S.S. stainless steel 1.4 MM THICKNESS

PIANO WHISK

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

code	mm	€
511718	(L)285	**3,85**
511725	(L)335	**4,45**
511732	(L)385	**4,95**
511749	(L)435	**5,45**
511756	(L)485	**6,25**



509449



Extremely flexible wires perfect for whipping

PP polypropylene S.S. stainless steel 1.4 MM THICKNESS

PIANO WHISK WITH 12 PIANO WIRES

- 12 flexible piano wires.
- Polypropylene handle with eyelet.
- Piano wire thickness: 1.4 mm.

code	mm	€
509418	(L)250	**4,35**
509425	(L)270	**4,95**
509432	(L)320	**5,50**
509449	(L)360	**6,75**
509456	(L)410	**7,95**
509463	(L)460	**8,95**





567562

S.S. stainless steel | wash

MIXING BOWL WITH RUBBER BASE

- Bowl made of stainless steel.
- Non-slip rubber base.
- With a measure inside the bowl.
- Dishwasher safe.

code	liters	mm	€
567562	3	ø265x(H)125	**11,50**
567579	6	ø330x(H)155	**17,50**



The base of the bowl features a non-slip layer made of rubber.



Measurement markings inside the bowl.



530702

S.S. stainless steel

KITCHEN BOWL

code	liters	mm	€
530108	0.7	ø160x(H)63	**2,50**
530207	1.2	ø205x(H)74	**3,95**
530306	1.5	ø227x(H)83	**4,95**
530405	2.6	ø254x(H)95	**5,50**
530504	3.3	ø281x(H)100	**7,95**
530603	4.4	ø310x(H)107	**9,95**
530702	5.7	ø340x(H)113	**11,50**



517604

S.S. stainless steel

MIXING BOWL

code	liters	mm	€
517109	0.7	ø158x(H)55	**2,25**
517208	1.4	ø197x(H)68	**3,50**
517307	2.3	ø240x(H)88	**4,75**
517406	3.3	ø259x(H)92	**5,50**
517604	4.9	ø300x(H)118	**6,45**

MEASURING CUP

- Made of stainless steel.
- Flat bottom to ensure stability and prevent tipping.
- 2 spouts on each cup for easy pouring of the contents.
- Fitted with ergonomic handles with eyelets.
- Engraved capacity markings in 2 spots – no rubbing off, well visible:
  - on the side of the cup, capacity in the American unit – cups,
  - on the handle, capacity in 2 units: cups and millilitres.
- The cups are stackable – for saving storage space.
- Dishwasher safe.



596487

MEASURING CUP - SET OF 7 PCS.

- 7 different capacities included in the set: ⅛ cup = 30 ml, ¼ cup = 60 ml, ⅓ cup = 80 ml, ½ cup = 120 ml, ⅔ cup = 160 ml, ¾ cup = 180 ml, 1 cup = 240 ml.

code	mm	€
596487	140x85x(H)52	**16,95**



596494

MEASURING CUP - SET OF 4 PCS.

- 4 different capacities included in the set: ⅛ cup = 30 ml, ⅓ cup = 80 ml, ½ cup = 120 ml, ¾ cup = 180 ml.

code	mm	€
596494	135x80x(H)45	**8,95**

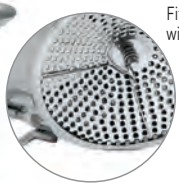


Watch the video



515501

Fitted with 2 scraping wires on the bottom



18/10 stainless steel

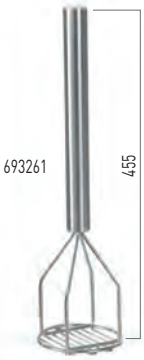
VEGETABLE STRAINER

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

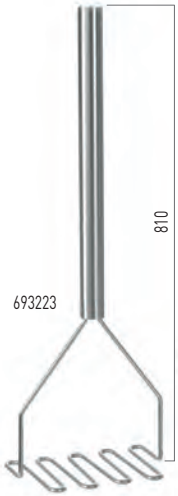
code	mm	€
515501	400x215x(H)175	**42,95**

POTATO MASHERS AND RICERS

-









POTATO MASHER

code	mm	€
693254	ø118x310	**17,45**
693261	ø118x455	**18,45**

POTATO MASHER

code	mm	€
693001	130x85x(H)355	**24,95**
693100	600x180x(H)85	**31,25**
693209	770x180x(H)85	**32,95**

POTATO MASHER

code	mm	€
693216	610x200x(H)130	**20,95**
693223	810x200x(H)130	**24,95**



PP polypropylene S.S. stainless steel

POTATO MASHER

- Comfortable handle made of polypropylene.

code	mm	€
856147	ø95x230	**8,45**



POTATO RICER

code	mm	€
515181	270x100x(H)95	**11,50**



POTATO RICER

code	mm	€
515105	320x110x(H)110	**39,95**



647516



647554



547304

S.S. stainless steel

mesh size 0,5x0,5 mm



CONICAL STRAINER, WIRE MESH

- Fine mesh.

code	ø	length (mm)	€
647516	160	360x160x(H)105	**10,65**
647509	180	415x160x(H)105	**12,75**

S.S. stainless steel

mesh size 0,5x0,5 mm



CONICAL STRAINER WITH WIRE MESH

- Fine mesh.

code	ø	length (mm)	€
647554	205	460x205x(H)170	**24,50**
647561	245	500x245x(H)210	**29,95**

S.S. stainless steel

mesh size: ø2 mm



CONICAL STRAINER

code	ø	length (mm)	€
547304	180	380x180x(H)150	**16,95**
547502	235	435x235x(H)220	**20,95**

S.S. stainless steel

CONICAL STRAINER WITH WIRE MESH, REINFORCED

- Entirely made of satin stainless steel.
- Very fine mesh, reinforced.
- Flat handle with a hole, reinforced.
- Fitted with an additional supporting handle.
- Everted rim.
- Dishwasher safe.

code	ø	length (mm)	€
567555	250	505x250x(H)200	**26,95**



567555



556719

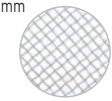
CLOTH STRAINER

- 100% Cotton.
- Washable up to 95°C.
- Ideal for clarifying broth.

code	mm	€
556719	700x700	**8,95**



mesh size 1x1 mm



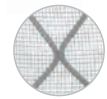
Sn tin plated — wash

SIEVE

- With wire handle.

code	ø	length (mm)	€
635001	120	280x125x(H)47	**2,05**
635155	160	323x160x(H)65	**2,75**
635209	180	343x190x(H)85	**3,40**
635308	200	360x210x(H)80	**3,75**
635407	230	395x260x(H)90	**5,20**
635605	255	413x280x(H)110	**6,45**

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



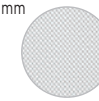
Sn tin plated — wash

SIEVE, DOUBLE MESH

- Wooden handle.
- Reinforcing bracket.

code	ø	length (mm)	€
639009	260	605x260x(H)120	**19,45**
639016	305	788x305x(H)150	**24,50**
639023	355	840x355x(H)190	**28,50**

mesh size 0,5x0,5 mm



S.S. stainless steel — wash

SIEVE

- With wire handle.

code	ø	length (mm)	€
638309	105	250x105x(H)40	**3,95**
638507	145	350x145x(H)50	**5,95**
638705	210	430x210x(H)80	**7,95**
638903	230	450x230x(H)80	**9,95**



mesh size 1x1 mm



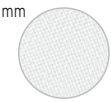
S.S. stainless steel — wash

SIEVE

- With wire handle.

code	ø	length (mm)	€
637104	160	325x160x(H)70	**5,50**
637203	182	344x190x(H)80	**6,40**
637302	200	360x210x(H)80	**7,95**
637401	215	385x215x(H)90	**9,25**
637500	240	405x250x(H)110	**10,75**
637609	255	425x255x(H)120	**11,95**

mesh size 1x1 mm



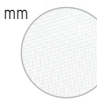
S.S. stainless steel — wash

SOUP STRAINER

- Made of stainless steel.
- With an additional handle for secure placement over a bowl or pot.

code	ø	length (mm)	€
639238	260	535x260x(H)111	**17,50**

mesh size 1x1 mm



S.S. stainless steel — wash

STRAINER REINFORCED

- Made of stainless steel.
- Very fine mesh, reinforced.
- With wire handle.
- Fitted with additional supporting handles for secure placement over a bowl or pot.
- Dishwasher safe.

code	ø	length (mm)	€
639252	260	560x260x(H)145	**16,50**
639269	305	595x305x(H)145	**21,50**
639276	345	700x345x(H)145	**27,50**

COLANDERS

COLANDER PROFI LINE

- With base and 2 riveted handles.

code	mm	€
535523	ø415x(H)210	50,50
535516	ø365x(H)185	42,50
535509	ø325x(H)175	35,00


535516


535424 535301 639283

COLANDER

- 2 handles and a base.

code	mm	€
535400	ø225x(H)90	7,95
535417	ø285x(H)100	12,95
535424	ø315x(H)120	13,95

COLANDER KITCHEN LINE

- With base and 2 handles.

code	mm	€
535103	ø240x(H)110	5,75
535202	ø280x(H)135	8,25
535301	ø340x(H)160	10,95

COLANDER

- Made of stainless steel.
- Dishwasher safe.

code	mm	€
639283	ø257x(H)110	7,95
639290	ø310x(H)126	11,95
639306	ø363x(H)147	17,95

NEW

COLANDER

- Made of polypropylene.
- Equipped with 2 handles.
- Raised base: 20 mm.
- Suitable for rinsing and draining.

code	mm	€
427859	ø360x(H)185	11,90


427859

EXTENDABLE SINK COLANDER

- Entirely made of stainless steel.
- Extendable handles, non-slip – covered with rubber.
- Support-legs to place it directly in the sink.
- Fine mesh.
- Adjustable to max. sink width: 545 mm.
- Adjustable to max. sink width: 545 mm.
- Dishwasher safe.

code	mm	€
535219	360x240x(H)115	24,95



SCALES



580011



580226



580035

KITCHEN SCALE 3 KG

- Housing made of ABS and stainless steel.
- Built-in LED display.
- Measuring up to 3000 g.
- Readout in grams (g), millilitres (ml), ounces (oz) or pounds (lb).
- Available functions control panel: on/off, tare, changing the unit.
- Auto power off and reset (auto tare).
- Overload and low battery notifications.
- Power: 3 x 1.5V AAA batteries – included in the set.
- Accuracy:
  - up to 200 g accuracy 0,1 g,
  - 200-1000 g accuracy 0,5 g,
  - over 1000 g accuracy 1 g.

code	max. kg	mm	€
580011	3	165x180x(H)31	**18,75**

KITCHEN SCALE 5 KG

- Housing made of stainless steel.
- Built-in digital LCD display.
- Measuring up to 5000 g.
- Readout in grams (g), ounces (oz) or pounds (lb).
- Auto power off and reset (auto tare).
- Overload and low battery notifications.
- Power: 1 x 3V lithium battery – included in the set.
- Accuracy:
  - up to 1 kg: ±4 g.
  - 1 kg-3 kg: ±8 g.
  - 3 kg-5 kg: ±10g.

code	max. kg	mm	€
580226	5	169x218x(H)13	**18,95**

FOLDABLE KITCHEN SCALE

- Made of metal and ABS.
- LCD display indicates overload and low battery.
- Taring and zeroing function, automatic switch-off.
- Option to change units from g to oz or lb.
- Powered by 1x CR2032 battery (not included).
- Weighing range: from 0 to 5 kg.
- Accuracy:
  - up to 1 kg: ± 4 g,
  - 1 kg-3 kg: ± 8 g,
  - 3 kg-5 kg: ± 10 g.

code	max. kg	mm	€
580035	5	219x180 x(H)16	**29,95**



580462

DIGITAL SCALE UP TO 200 KG

- Stainless steel scale.
- Precise measurement thanks to advanced. technology - from 200 g to 200 kg (440 lb).
- Reading in kg or lb.
- Tare function.
- Operation via separate digital display with 4 buttons.
- Energy-saving LCD display with battery charge indicator.
- Fingerprint-resistant coating.
- Power supply: 2 AAA batteries (included).
- USB-C port - kit includes cable.
- NOTE: Power adapter not included.
- Accuracy:
  - up to 25 kg: ±40 g.
  - 25 kg-50 kg: ±100 g.
  - 50 kg-100 kg: ±200 g.
  - 100 kg-150 kg: ±300 g.
  - 150 kg-200 kg: ±400 g.

code	max. kg	mm	€
580462	200	298x248x(H)37	**56,95**

RECHARGEABLE BATTERY

ABS plastic | S.S. stainless steel

18/8 stainless steel



580028



580233

KITCHEN SCALE 10 KG

- Waterproof housing made of ABS and stainless steel.
- Built-in LED display.
- Measuring up to 10 000 g.
- Readout in grams (g), millilitres (ml), ounces (oz) or pounds (lb).
- Available functions on the touchscreen panel: on/off, tare, changing the unit.
- Auto power off and reset (auto tare).
- Overload and low battery notifications.
- Power: built-in rechargeable lithium battery.
- USB cable for recharging included in the set.
- Waterproof and dustproof rate: IP67.
- Accuracy:
  - up to 1 kg: ± 4 g.
  - 1 kg-3 kg: ±8 g.
  - 3 kg-5 kg: ±10 g.
  - 5 kg-8 kg: ±15 g.
  - 8 kg-10 kg: ±20 g.

code	max. kg	mm	€
580028	10	160x210x(H)19	**22,90**

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).
- Accuracy:
  - up to 500 g: ±2 g.
  - 500 g-2 kg, ±5 g.
  - 2 kg-5 kg: ±14 g.
  - 5 kg-10 kg: ±29 g.
  - 10 kg-15 kg: ±44 g.

code	max. kg	mm	€
580233	15	266x269x(H)34	**33,50**

S.S. stainless steel

MECHANICAL KITCHEN SCALE

- Made of stainless steel.
- Mechanical dial display, no batteries required.
- Graduation: 20 g.
- Read out in kg.
- Bowl dimensions: Ø207x(H)42 mm
- Max capacity: 5 kg
- Manual zero reset.
- Accuracy:
  <1 kg, ±2d(40 g)
  1 kg-3 kg, ±3d(60 g)
  3 kg-5 kg, ±4d(80 g)

code	max. kg	mm	€
580042	5	207x231x(H)254	**28,50**



580042

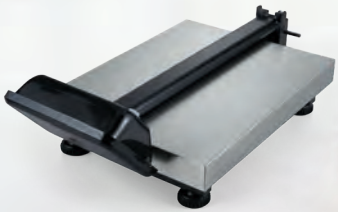

BARUP
BARWARE

S.S. stainless steel | Fe carbon steel | NEW

WAREHOUSE SCALE, FOLDABLE

- Control panel, display pole, and body made of powder-coated carbon steel.
- Weighing platform made of stainless steel.
- Foldable display pole.
- Large 6-digit LED display.
- Equipped with anti-slip feet.
- Weighing range: 0–150 kg.
- Platform size: 490x390 mm.
- Graduation: 50 g.
- Accuracy:
  - 0–100 kg: ±50 g.
  - 100–150 kg: ±75 g.
- Units: kg / lb / oz / pcs / %.
- Control panel with function keys:
  - ZERO: resets the reading to zero.
  - TARE: subtracts container weight.
  - HOLD: retains the displayed reading.
  - BACKLIGHT: switches display backlight on/off.
- Suitable for weighing parcels, stock, and cargo.

code	max. kg	mm	€
580493	150	390x661x(H)819	**119,00**





AI

Thermometers






	Infrared thermometer	Infrared thermometer with probe	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-resistant	✔
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, foldable	Thermometer, foldable and infrared	Thermometer	Thermometer	Analogue thermometer	Milk frothing thermometer
Code	270943	270936	270981	270998	271384	271247
Unit	°C / °F	°C / °F	°C	°C	°C	°C
Reaction time	standard	standard	standard	standard	medium	standard
Temperature min.	-40°C	-40°C	-40°C	50°C	0°C	-10°C
Temperature max.	250°C	500°C	250°C	250°C	300°C	110°C
Gradation	0,1°C	0,1°C	0,1°C	2,5°C		1°C
Probe length	107,5 mm	125 mm	130 mm	330 mm	126 mm	140 mm
Probe material	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel
Suitable for use in the oven					✔	
Waterproof	IP65	IP54	IP65			
Auto off	✔	✔	✔			
Battery included	✔	✔	✔			
Additional information	180° upside down reading display with backlight	Display with backlight. Hold function to save momentary temperature.	Hold function to save momentary temperature.	Tempered glass lens. Analogue display.	Probe cover with clip	With clip to fasten the thermometer to the milk jug



Thermometer with foldable probe	Digital thermometer with foldable probe	Pocket thermometer with probe	Waterproof thermometer	Roasting thermometer with timer
271308	271315	271209	271162	271346
°C / °F	°C / °F	°C / °F	°C / °F	°C / °F
medium	medium	medium	medium	standard
-50°C	-50°C	-40°C	-50°C	-50°C
300°C	300°C	200°C	300°C	250°C
±1°C	±1°C	±1°C	±1°C	±1°C
0,1°C	0,1°C	0,1°C	0,1°C	1°C
✔		✔	✔	✔
110 mm	115 mm	65 mm	120 mm	150 mm
stainless steel	stainless steel	stainless steel	stainless steel	stainless steel
				only probe
			✔	✔
✔	✔	✔	✔	✔
✔		✔	✔	✔
Min / Max temperature function.	Max. and min. temperatures are recorded during measurements.	With probe cover.	Measures temperature in one second. With cover and ergonomic handle.	With timer function. With temperature alert setting.



Steak thermometer	Refrigerator thermometer	Oven thermometer	Oven thermometer	Refrigerator thermometer	Refrigerator thermometer, digital	Refrigerator thermometer	Refrigerator thermometer
271339	270820	270813	271179	271186	271445	271117	271124
°C / °F	°C	°C	°C	°C	°C / °F	°C	°C
standard	standard	standard	standard	standard	standard	standard	standard
	-30°C	-50°C	50°C	-50°C	-20°C	-40°C	-50°C
	30°C	300°C	300°C	25°C	40°C	40°C	50°C
	1°C	10°C	10°C	10°C	0,1°C	1°C	1°C
50 mm							
stainless steel							
✔		✔	✔				
					✔		
With indication rare-medium-well done.	Fitted with hook to hang from	Fitted with hook to hang from	With special hook and support. Easy to read.	With special hook and support. Easy to read.	Fitted with hook to hang from. With a magnet at the back.	Fitted with hook to hang from	Fitted with hook to hang from



S.S. stainless steel

<350°C temp

-60°C 350°C

INFRARED THERMOMETER WITH PROBE

- Temperature scan by infrared or foldable probe.
- HACCP check lights provide instant recognition of safe/unsafe temperatures.
- With foldable 90 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	**94,50**



-32°C 400°C

INFRARED THERMOMETER

- Laser pointer for accurate targeting.
- Measuring range: -32 to +400°C.
- Gradation: 0.1°C, accuracy: up to ≈ 1.5°C/≈ 1.5%.
- The ratio of the measuring distance to the area to be measured: 12:1.
- "Lock mode" function for continuous temperature monitoring.
- Automatic switch off.
- 9 V battery, included.

code	range	mm	€
271148	-32/400°C	37x70x(H)150	**57,50**

ABS plastic

18/8 stainless steel



-50°C 300°C

THERMOMETER WITH FOLDABLE PROBE

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

code	range	mm	€
271308	-50/300°C	160x40x(H)25	**24,95**



18/8 stainless steel

-50°C 300°C

DIGITAL THERMOMETER WITH FOLDABLE PROBE

- Foldable probe made of stainless steel AISI 304, 115 mm long.
- Unit of temperature can be set to °C or °F.
- Temperature range: -50°C to 300°C.
- Measurement accuracy:
  - ≈1°C in the range of -19,9°C to 119,9°C,
  - ≈2°C in the range of -50°C to -20°C and 120 to 199,9°C,
  - ≈3°C in the range of 200°C to 250°C,
  - ≈5°C in the range of 250°C to 300°C.
- Readout resolution: 0,1°C (the temperature measurement result is displayed to one decimal point).
- Auto power-off after 45 minutes of inactivity.
- Operating ambient temperature range: 0°C to 50°C.
- Max. and min. temperatures are recorded during measurements.
- Powered with 1x AAA battery (included).

code	range	mm	€
271315	-50/300°C	160x55x(H)20	**13,45**



271407

THERMOMETER WITH PROBE

- Temperature range -50°C to 300°C /-58°F to +572°F
- Unit of measurement °C or °F.
- Readability: 0.1° for -19.9° ~ +199.9° , otherwise 1°
- Accuracy: ≈1°C in the range of -30°C ~ +250°C, otherwise more than ≈2°C
- Lock mode for continuous monitoring of temperatures.
- Min/max temperature function.
- 164 +/-3 mm removable stainless steel probe.
- Turns off automatically.
- With table stand, including protection case.
- Alarm for the set temperature.
- Battery included.

code	range	mm	€
271407	-50/300°C	195x85x(H)45	**69,50**



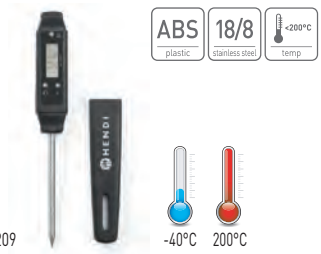
271230

S.S. stainless steel · <350°C temp

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	**57,50**



271209

POCKET THERMOMETER WITH PROBE

- Temperature range -40°C to 200°C.
- Unit of measurement °C or °F.
- Gradation 1°C.
- Accuracy 1°C between -20°C and 100°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	**15,95**



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.
- 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	**15,75**

ABS plastic | 18/8 stainless steel | <250°C temp

NEW



270943

-40°C 250°C

THERMOMETER, FOLDABLE

- Probe made of 18/8 stainless steel.
- Casing made of ABS.
- Probe length: 107,5 mm.
- Foldable.
- Temperature range: from -40° to 250°C.
- Unit of measurement: °C or °F.
- Gradation: 0,1°C.
- IP65 waterproof.
- 180° upside down reading display with backlight.
- Accuracy:
  - ± 2°C (from -20 to 250°C);
  - ± 3-5°C (from -40 to -20°C);
- Turns on/off automatically during opening/closing the probe.
- Battery included.

code	range	mm	€
270943	-40/250	150x35x(H)27	**22,95**

18/0 stainless steel | 18/8 stainless steel

NEW



270936

-40°C 500°C

THERMOMETER, FOLDABLE AND INFRARED

- Body made of 18/0 stainless steel.
- Probe made of 18/8 stainless steel.
- Probe length: 125 mm.
- Temperature range by probe from -40° to 250°C.
- Temperature range by infrared from 0°C to 500°C.
- Unit of measurement: °C or °F.
- Gradation: 0,1°C.
- Display with backlight.
- Hold function to save momentary temperature.
- Accuracy by probe:
  - ±1°C (-10°C to 100°C);
  - ±2°C (100°C to 150°C);
  - ±3–5°C (150°C to 250°C & -40°C to -10°C).
- Accuracy by infrared:
  - ±2,5°C (0°C to 100°C);
  - ±5°C (100°C to 200°C);
  - ±7,5°C (200°C to 300°C);
  - ±10°C (300°C to 400°C);
  - ±12,5°C (400°C to 500°C).
- Battery included.

code	range	mm	€
270936	-40/500	175x40x(H)22	**31,95**

18/8 stainless steel | SIL silicone | <250°C temp

NEW

-40°C 250°C



270981

THERMOMETER

- Probe made of stainless steel 18/8.
- Probe length: 130 mm.
- Temperature range: from -40° to 250°C.
- Unit of measurement: °C.
- Gradation: 0,1°C.
- IP65 waterproof.
- Hold function to save momentary temperature.
- Accuracy: ±1°C (between -10°C to 100°C);
  - ±2°C (from 100°C to 150°C);
  - ±3-5°C (from 150°C to 250°C and -40°C to -10°C).
- Battery included.

code	range	mm	€
270981	-40/250	210x25x(H)15	**13,50**

18/0 stainless steel | <250°C temp | NEW



THERMOMETER

- Probe made of stainless steel 18/8.
- Dial case made of 18/0 stainless steel.
- Probe length: 330 mm.
- Dial case diameter: 62 mm.
- Tempered glass lens.
- Analogue display.
- Temperature range by probe: from 50° to 250°C.
- Unit of measurement: °C.
- Gradation: 2.5°C.
- Accuracy: ±5°C.

code	range	mm	€
270998	50	ø62x(H)330	**6,95**

S.S. stainless steel | <110°C temp



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	**5,25**

S.S. stainless steel | 18/0 stainless steel | 18/8 stainless steel | <100°C temp



ANALOGUE THERMOMETER

- Probe made of 18/8 stainless steel, dial case is 18/0 and 127 mm long.
- Analogue display.
- Temperature range: 0°C to 100°C.
- Unit of measurement: °C.
- Accuracy: ≈2°C.
- Includes a cover with a metal clip.

code	range	mm	€
271216	0/100°C	ø44.5x(H)140	**4,75**

18/0 stainless steel | 18/8 stainless steel



ANALOGUE THERMOMETER

- Probe made of 18/8 stainless steel, dial case is 18/0 and 126 mm long.
- Analogue display.
- Temperature range: 0°C to 300°C.
- Unit of measurement: °C.
- Accuracy:
  - ± 3°C: 0°C to 75°C.
  - ±5°C: 75°C to 225°C.
  - ±10°C: 225°C to 300°C.
- Includes a cover with a metal clip.

code	range	mm	€
271384	0/300°C	ø52x(H)140	**5,25**

STEAK THERMOMETER – SET OF 4 PCS.

- The range is: rare - medium - well done.
- Accuracy: ≈2%.
- Stainless steel 50 mm probe.
- Can be used in ovens.

code	packed per	mm	€
271339	4	ø25x(H)70	**8,25**





271346

ROASTING THERMOMETER WITH TIMER

- Timer function with countdown.
- Measuring range: from -50 to +250°C.
- Interchangeable between: °C and °F.
- Possibility of continuous temperature monitoring.
- Accuracy:
  - ±4/5 °C between -50 and -20°C
  - ±1°C between -10 ~ 100°C.
  - ±2°C between 100 ~ 150°C /-20~-10°C.
  - ±3°C between 150 ~ 200°C.
  - ±5°C between 200 ~ 250°C.
- Max./min. temperature function.
- Signals when the set temperature is reached.
- Stainless steel probe 150 mm (heat resistant), can be left in the oven during baking.
- 1 AAA 1.5 V alkaline battery included (disposable).

code	range	mm	€
271346	-50/250°C	65x70x(H)17	**13,95**

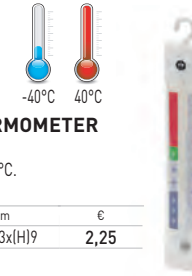


271261

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	**3,70**

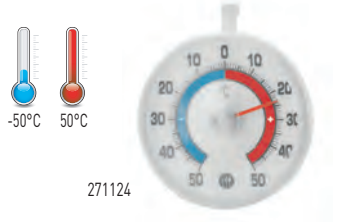


REFRIGERATOR THERMOMETER

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

code	range	mm	€
271117	-40/40°C	150x23x(H)9	**2,25**

271117



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	**2,95**

NEW



271445

REFRIGERATOR THERMOMETER, DIGITAL

- Housing made of ABS.
- LCD display for clear temperature readings.
- Temperature range -20°C to 40°C.
- Unit of measurement: °C or °F.
- Accuracy +- 1°C
- Gradation 0,1°C.
- It features an integrated hanging hook.
- With a magnet at the back.
- Battery included.

code	mm	€
271445	67x62x(H)12	**6,95**

50°C 300°C



271179

S.S. stainless steel

OVEN THERMOMETER

- Measuring range: from +50 to +300°C.
- 10 °C gradation, accuracy: ≈5%.
- Stainless steel housing.
- Equipped with special hook and support.
- Easy to read.

code	range	mm	€
271179	50/300°C	60x40x(H)70	**4,95**

-50°C 25°C



271186

S.S. stainless steel

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	**4,95**

-30°C 30°C

NEW



270820

18/0 stainless steel

REFRIGERATOR THERMOMETER

- Housing made of 18/0 stainless steel and tempered glass lens.
- Temperature range: from -30° to 30°C.
- Unit of measurement: °C.
- Gradation: 1°C.
- Accuracy: ±2°C
- With integrated hanging hook.

code	mm	€
270820	ø75.5x(H)97	**5,95**

50°C 300°C

NEW



270813

18/0 stainless steel

OVEN THERMOMETER

- Dial case made of 18/0 stainless steel.
- Tempered glass lens.
- Temperature range: from 50° to 300°C.
- Unit of measurement: °C.
- Gradation: 10°C.
- Accuracy: ±15°C.
- With integrated hanging hook.

code	mm	€
270813	ø75.5x(H)97	**5,95**



582039

ABS plastic

TIMER

- Housing made of ABS, with a fold-out stand, a hanging hole, and also a magnet to hang on metal surfaces.
- 3 alarm modes: quiet, moderate, loud.
- After the set time:
  - a red light flashes in each mode,
  - in moderate and loud modes, the alarm goes off.
- The light and sound alarm turn off automatically after 1 minute.
- Max. set time: 100 min. with 10 sec. accuracy.
- 2 functions: counting down (99-0 min.), counting up (0-99 min.).
- Powered with 3x AAA batteries – not included.

code	mm	€
582039	82x20x(H)88	**11,95**



582046

ABS plastic

DOUBLE TIMER

- Housing made of ABS, with a fold-out stand, a hanging hole, and also a magnet to hang on metal surfaces.
- 3 alarm modes: quiet, moderate, loud.
- After the set time passes:
  - a red light flashes in each mode,
  - also a sound alarm turns on in the moderate and loud mode.
- The light and sound alarm turn off automatically after 1 minute.
- Possibility to set 2 independent times, with the diode/alarm setting off after each one.
- Max. set time: 100 min. with 1 sec. accuracy.
- 2 functions: counting down (99-0 min.), counting up (0-99 min.).
- Memory function: user can save their setting for each of the 2 timers and turn it on with 1 push of a button.
- Powered with 3x AAA batteries – not included.

code	mm	€
582046	82x20x(H)86	**11,95**



582015

ABS plastic S.S. stainless steel

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	**10,35**



582022

DIGITAL KITCHEN TIMER

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

code	mm	€
582022	65x70x(H)17	**8,35**





With clip



Magnetic

DIGITAL KITCHEN TIMER

ABS plastic

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

code	mm	€
271155	67x20x(H)67	**6,25**



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	**49,95**



Ergonomic polypropylene handle

551806

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

ABS plastic

S.S. stainless steel



Watch the video





CONFECTIONERY FUNNEL PROFI LINE

- Ergonomic handle made of ABS.
- Design of stop valve ensures a tight seal.
- With three different nozzles (Ø 4, 5 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	ø212x(H)315	**67,50**



558003 558010 558027



Easily returns to its original shape

DISPENSER BOTTLES

PE polyethylene

- Body made of LDPE.
- Lid made of PP.
- Suitable for sauces, dressings, oils, and condiments.
- Wide opening supports easy filling and cleaning.

code	packed per	colour	liters	mm	€
558003	1	Yellow	0.2	ø50x(H)177	**1,10**
558010	1	Red	0.2	ø50x(H)177	**1,10**
558027	1	Transparent	0.2	ø50x(H)177	**1,10**
557808	1	Yellow	0.35	ø55x(H)205	**1,35**
557815	1	Red	0.35	ø55x(H)205	**1,35**
557822	1	Transparent	0.35	ø55x(H)205	**1,35**
557907	1	Yellow	0.7	ø70x(H)245	**1,80**
557914	1	Red	0.7	ø70x(H)245	**1,80**
557921	1	Transparent	0.7	ø70x(H)245	**1,80**
558058	3	Transparent	0.2	ø50x(H)177	**3,50**
557853	3	Transparent	0.35	ø55x(H)205	**4,60**
557952	3	Transparent	0.7	ø70x(H)245	**6,35**



557990



MINI SAUCE DISPENSER - SET OF 4 PCS.

PE polyethylene

- Made of half-transparent polyethylene.
- Screw cap with a stopper.
- Reusable product.
- Dishwasher safe.
- 2 capacities available: 30 ml (code: 557981), 50 ml (code: 557990).

code	liters	mm	€
557990	0.05	ø35x(H)100	**7,95**
557891	0.03	ø30x(H)85	**7,30**

rb design by Robert Bronwasser

PE polyethylene

NON-DRIP SAUCE BOTTLE

- Designed by Robert Bronwasser.
- Clear bottle with specially designed dosing cap.
- Thanks to the construction of this piece of equipment, the bottle can be placed upside down without the risk of sauce spillage.

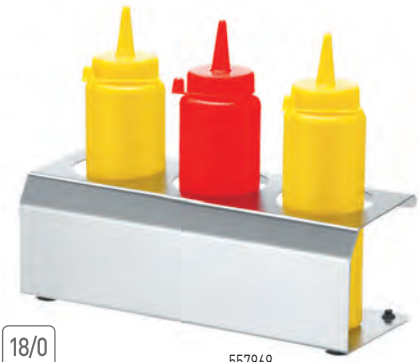
code	liters	mm	€
558096	0.23	ø50x(H)160	**1,75**



558096

Non-drip tip





18/0 stainless steel

557969

SAUCE STAND

- Quality finish.
- Suitable for HENDI dispenser bottles.

code	-	mm	€
557969	3 holes ø 50 mm	209x80x(H)78	**11,95**
557976	3 holes ø57 mm	229x90x(H)78	**13,45**
557983	3 holes ø70 mm	274x102x(H)98	**15,95**



429457

429440

S.S. stainless steel

TACO HOLDER

code	-	mm	€
429440	2 slots	135x115x(H)50	**7,15**
429457	4 slots	225x115x(H)50	**10,75**



ABS plastic

203521

203538

203545

SAUCE DISPENSER WITH PUMP

- Pump dispenser for various types of sauces.
- For use in snack bars, buffets, restaurants, and during catering events.
- ABS housing, removable sauce container completely BPA-free - does not affect the taste and smell of its contents.
- Sauce container has a measuring scale, lid and removable pump, all made from polypropylene.
- Pump fitted with lock to prevent accidental dispensing during transport.
- Capacity: 2.5 l.
- Dosage: 20 ml.
- Temperature resistance up to +70°C.
- Easy to disassemble and stackable.
- Available in red, yellow and white.

code	colour	liters	mm	€
203521	Red	2.5	230x210x(H)327	**22,95**
203545	White	2.5	230x210x(H)327	**22,95**
203538	Yellow	2.5	230x210x(H)327	**22,95**

SMOKING GUN RECHARGEABLE – 3 SPEEDS OF SMOKE INFUSION

- Smoking is a very flavourful addition to your meat, fish and vegetable dishes, but can also create a wow-factor when serving.
- The cold smoke is gentle for delicate fruits and vegetables, smoke without changing the texture or temperature.
- One button operation, the smoking gun has 3 speeds
- The aluminium fan chamber functions as a heat sink, cooling the smoke before expelling it.
- Wood requires no pre-soaking prior to smoking.
- Can also be used with tea or spices.
- Removable smoking chamber with integrated mesh filter.
- Flexible silicone hose (50 cm long) for easy injection of smoke into resealable bags and containers.
- Lightweight with a comfortable handle making it easy to use with one hand.
- Powered by a rechargeable Lithium battery of 1000mAh.
- Very complete, comes with 3 spare filter meshes, a tweezer and USB charging cable.
- Wood or herbs for smoking not included.

code	mm	€
199640	215x70x(H)160	**76,50**

ABS plastic · Al aluminium · wash

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	**24,95**



199664 199657

GLASS DOME WITH VENT

- Made from borosilicate glass, fitted with rubber vent to hold the tube of a smoking gun.
- Ideal to use in combination with a smoking gun.

code	-	mm	€
199664	Plate dome	ø260x(H)175	**79,50**
199657	Cocktail dome	ø130x(H)282	**34,45**



199978

GLASS DOME

- Ideal for use in combination with the smoking gun.
- With a seal on the bottom rim.

code	mm	€
199978	ø275x(H)140	**21,50**



198124

GAS LIGHTER – SET OF 2 PCS.



- Refillable.
- Supplied empty.

code	packed per	mm	€
198124	2	(L)230	**8,50**

03

Pastry, ice cream

Sweet masterpieces – art in every detail




max. 0.50L
HENDI
HENDI Polska Sp. z o.o.
ul. Firmowa 12
62-023 Rabakowo
Poland
www.hendi.com

Watch the video



588017

588024





S.S. stainless steel

SPARE PARTS SET 589205

code	-	mm	€
589205	Profi Line	120x30x(H)240	**17,00**



for cream for liquid for decorating

S.S. stainless steel wash

S.S. stainless steel

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	**71,00**
588024	1	ø98x(H)330	**83,00**

DECORATING AND INJECTOR TIPS

- Ideal for decorating, filling, injecting, marinating, etc.
- Set of 4 stainless steel tips:
  - 1 long injector tip ø3x(H)106 mm.
  - 1 long injector tip ø5x(H)106 mm.
  - 1 short injector tip ø3x(H)40 mm.
  - 1 short injector tip ø5x(H)40 mm.
- Suitable for use only with HENDI Profi Line cream whippers.

code		€
589106	Profi Line	**16,00**





Al aluminium | wash | micro

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	**32,00**
588369	0.5	ø80x(H)260	**34,00**
588376	0.95	ø95x(H)320	**37,00**

Al aluminium | wash | micro

CREAM WHIPPER KITCHEN LINE

- 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	**34,00**
588598	0.95	ø95x(H)320	**37,00**


589007

SPARE PARTS SET

code	-	mm	€
589007	Kitchen Line	120x30x(H)240	**11,95**

S.S. stainless steel | PP polypropylene



975855 975893 975886 975862 975879

Al aluminium

wash

CREAM WHIPPER

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

code	colour	liters	mm	€
975855	Pastel yellow	0.5	ø80x(H)260	**34,00**
975862	Pastel blue	0.5	ø80x(H)260	**34,00**
975879	Pastel green	0.5	ø80x(H)260	**34,00**
975886	Pastel pink	0.5	ø80x(H)260	**34,00**
975893	Taupe	0.5	ø80x(H)260	**34,00**



R600a COOLANT

S.S. stainless steel | POM POM plastic



274231



ICE CREAM MAKER

- Produces ice cream, sorbets, and frozen yoghurt in up to 90 minutes.
- 2 L ice cream container made of stainless steel.
- Air-cooled compressor with temperature range from -10°C to -35°C.
- No pre-chilling of ingredients required.
- Cooling extension function keeps products chilled for up to 2 hours after preparation.
- Large back-lit digital display showing operating time, freezing temperature, and mixing status.
- Mixing paddle made of POM.
- Transparent lid with "Twist-Lock" safe-close system.
- Measuring cup and spoon included.

code	V	W	mm	€
274231	230	180	340x285x(H)357	**479,00**

NEW

ABS plastic | S.S. stainless steel | Fe carbon steel



237373

DESSERT MIXING MACHINE

- Housing made of carbon steel with a powder-coated finish.
- Mixing shaft made of 18/8 stainless steel.
- Rotary knob made of ABS.
- Transparent anti-splash guard.
- Powered by a durable DC motor.
- Speed control via rotary knob for simple, one-hand operation.
- Designed for mixing thick frozen desserts.
- Pulse function for short bursts of power.
- ON/OFF switch with indicator light.
- Non-slip feet for stable operation.
- Open design with base support for cups.
- Recessed mixing area helps reduce splashing during use.
- Suitable for use in ice cream shops, cafés, smoothie bars, and restaurant.

code	V	W	mm	€
237373	230	200	253x252x(H)650	**495,00**



HOT COLD





ABS plastic | S.S. stainless steel

THERMO WHIPPER

- Made of double-walled stainless steel.
- Non-slip silicone base ring.
- Siphon is suitable for both hot and cold sauces.
- Includes 3 different stainless steel nozzles, a gas cap, and a cleaning brush.
- Suitable for use with HENDI cream whipper chargers 588208, 588215, 586907 (not included).
- Dishwasher safe.

588697



code	liters	mm	€
588697	0.5	ø95x(H)275	**83,90**

UNIVERSAL FOR ALL WHIPPED CREAM MAKERS

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	4,85
588215	24	25	10,95
586907	50	12	21,25



PA polyamide | S.S. stainless steel | wash

ICE CREAM SCOOP PROFI LINE

- Made of stainless steel.
- Polyamide handle.

code	liters	mm	€
759233	1/24	ø51	**34,95**
759240	1/30	ø49	**34,95**
759257	1/36	ø46	**34,95**
759264	1/40	ø44	**34,95**





18/8 stainless steel

ICE CREAM SCOOP KITCHEN LINE

- Made of stainless steel.

code	liters	mm	€
572016	1/10	ø70	**11,95**
572313	1/20	ø56	**11,95**
572115	1/12	ø66	**11,95**
572214	1/16	ø59	**11,95**
572412	1/24	ø53	**11,95**
572511	1/30	ø50	**11,95**
572610	1/36	ø48	**11,95**
572719	1/40	ø44	**11,95**



stöckel

S.S. stainless steel

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	liters	mm	€
755006	1/4	ø100	**51,75**
755013	1/8	ø80	**51,75**
755020	1/10	ø70	**51,75**
755037	1/12	ø67	**48,75**
755044	1/16	ø59	**48,75**
755051	1/20	ø56	**48,75**
755068	1/24	ø51	**48,75**
755075	1/30	ø49	**48,75**
755082	1/36	ø47	**48,75**
755099	1/40	ø45	**48,75**
755105	1/50	ø43	**48,75**
755112	1/60	ø40	**48,75**
755143	1/100	ø30	**48,75**





STÖCKEL ICE CREAM SCOOP

S.S. stainless steel

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

code	liters	mm	€
755334	1/12	ø67	**48,75**
755341	1/16	ø59	**48,75**
755358	1/20	ø56	**48,75**
755365	1/24	ø51	**48,75**
755372	1/30	ø49	**48,75**
755389	1/36	ø47	**48,75**
755396	1/40	ø45	**48,75**





STÖCKEL OVAL ICE CREAM SCOOP

PA polyamide · S.S. stainless steel

- Made of stainless steel.

code	liters	mm	€
755259	1/20	70x52	**59,50**
755273	1/30	62x43	**59,50**



PA polyamide · 18/10 stainless steel

ICE CREAM SCOOP FOR LEFT-HANDERS

- Handle designed specifically for left-handed users.
- Fiberglass-reinforced nylon handle.
- Better portion size identification thanks to coloured markers.
- Made of stainless steel.
- Dishwasher safe.

code	liters	mm	€
755211	1/36	ø46	**65,50**
755204	1/30	ø49	**65,50**
755228	1/40	ø45	**65,50**



ICE CREAM SPATULA

18/10 stainless steel

- Spatula made of stainless steel 18/10.
- Handle made of BPA-free material.
- Suitable for serving and portioning ice cream and frozen desserts.
- Dishwasher safe.

code	colour	mm	€
755808	Blue	(L)260	**6,25**
755815	Red	(L)260	**6,25**
755822	Yellow	(L)260	**6,25**
755839	Purple	(L)260	**6,25**



ICE CREAM DIPPER

- Made of aluminum.
- Light weight.
- Long and comfortable handle filled with oil for better portioning - the oil heats up through the heat of the hand, making it easier and quicker to release the ice cream.
- NOTE: Not dishwasher safe.

code	liters	mm	€
759301	1/30	ø56x225	**17,45**

stöckel



STÖCKEL ICE CREAM DIPPER

code	liters	mm	€
755556	1/20	ø56x120	**39,50**
755563	1/24	ø51x120	**39,50**
755570	1/30	ø49x120	**39,50**

ICE CREAM CONES STAND

- Fits 3 cones.

code	mm	€
755730	200x95x(H)85	**12,45**







ICE CREAM SCOOP WASHER

- Facilitates quick and thorough washing of ice cream 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 18/8 stainless steel.

code	mm	€
802007	270x111x(H)115	**61,45**

MOUNTING BRACKET FOR SCOOP WASHER

code	mm	€
802014	302x115x(H)122	**27,95**



ICE CREAM CONTAINER PROFI LINE

- Made of stainless steel.
- Material thickness: 0.7 mm.
- Solid design.
- Rounded edges for easy cleaning.
- Suitable for use in refrigerators and freezers.

code	liters	mm	€
802045	3.6	360x165x(H)80	**18,45**
802052	5.5	360x250x(H)80	**21,45**
802038	5	360x165x(H)120	**19,45**



ICE CREAM CONTAINER KITCHEN LINE

- Made of stainless steel.
- Material thickness: 0.6 mm.
- Solid design.
- Rounded edges for easy cleaning.
- Suitable for use in refrigerators and freezers.

code	liters	mm	€
807019	5	360x165x(H)120	**12,95**





ICE CREAM CONTAINER, ROUND PROFI LINE

- Made of 18/8 polished stainless steel, thickness: 0.8 mm.
- Rounded edges for easy cleaning.
- Can be used in refrigerators and freezers.
- Dishwasher safe.

code	liters	mm	€
802083	7	ø200x(H)250	**33,95**



ICE CREAM CONTAINER, ROUND KITCHEN LINE

- Made of polished stainless steel
- Thickness: 0.9 mm.
- Can be used in refrigerators and freezers.
- Dishwasher safe.

code	liters	mm	€
807002	7.6	ø200x(H)260	**28,50**

ABS plastic S.S. stainless steel

BPA FREE

rb design by Robert Bronwasser



Powerful motor with two speeds:
15,000 and 19,000 rpm.



221600 221617 221624 221631 221648 221655

2 sets of replaceable BPA-free material stirrers (2 pieces each)



2 cups: made of stainless steel (capacity: 0.95 l) and of BPA-free material (capacity: 0.9 l)

221631

MILKSHAKE MIXER

- Housing made of ABS.
- Weighted base with rubber feet for extra stability.
- Designed by Dutch designer Robert Bronwasser.
- Available in 6 attractive colours.
- Suitable for preparing milkshakes, frappés, and freddo cappuccinos.
- 2-speed motor with agitator disc speeds of 15,000 and 19,000 RPM.
- Easily accessible 2-speed switch located on the top.
- Equipped with a microswitch for operation only when the cup is correctly placed.
- Supplied with 1 stainless steel cup and 1 BPA-free material cup.
- Includes 2 single-layer and 2 double-layer agitators made of BPA-free material.
- Dishwasher-safe cups and agitators.

code	colour	V	W	mm	€
221617	White	230	400	170x196x(H)490	**145,00**
221600	Black	230	400	170x196x(H)490	**145,00**
221624	Caramel	230	400	170x196x(H)490	**145,00**
221631	Yellow	230	400	170x196x(H)490	**145,00**
221648	Red	230	400	170x196x(H)490	**145,00**
221655	Blue	230	400	170x196x(H)490	**145,00**

PERFECT FOR PREPARING FREDDO CAPPUCCINO, FRAPPÉ AND MILKSHAKES



221617



221600



221624



BPA FREE

961124



961117

S.S. stainless steel



BPA FREE

961131

MIXING CUP FOR MILKSHAKE MIXER

- Made of durable, BPA-free material.
- For use with HENDI Milkshake mixers, designed by Robert Bronwasser.
- Compatible with models: 221600, 221617, 221624, 221631, 221648, 221655.
- Dishwasher safe.

code	liters	mm	€
961124	0.5	ø116x(H)161	**10,95**

MIXING CUP FOR MILKSHAKERS

- Made of stainless steel.
- To be used with milkshakers:
- 221600, 221617, 221624, 221631, 221648, 221655.
- Dishwasher safe.

code	liters	mm	€
961117	0.5	ø113x(H)160	**16,95**

AGITATORS FOR MILKSHAKE MIXERS – DESIGN BY BRONWASSER

- Made of durable, BPA-free material.
- Set includes two agitators: single and double.
- For use with HENDI Milkshake mixers, designed by Robert Bronwasser.
- Compatible with models: 221600, 221617, 221624, 221631, 221648, 221655, 221495.
- Dishwasher safe.

code	mm	€
961131	32x27x(H)50	**7,50**



PASTRY BAGS

- Made of LDPE, BPA free.
- Disposable.
- Suitable for warm and cold ingredients.
- Complies with HACCP standards.
- Film thickness: 80 microns.
- Roll of 100 pcs.

code	mm	€
557112	445x220	**14,95**
557105	530x285	**17,95**

NON-SLIP PASTRY BAGS

- Made of TPE, BPA free.
- Disposable.
- Suitable for warm and cold ingredients.
- Complies with HACCP standards.
- Film thickness: 80 micron.
- Roll of 100 pcs.

code	mm	€
557303	515x280	**21,45**

NON-SLIP PASTRY BAGS

- Made of TPE, BPA free.
- Disposable.
- Suitable for hot and cold ingredients, up to 100°C.
- Complies with HACCP standards.
- Film thickness: 115 microns.
- Roll of 70 pcs.

code	mm	€
557150	520x280	**21,45**



PASTRY BAGS, REUSABLE

- Reusable.
- Made of cotton, inside coated with polyurethane.
- Hanging hole made of cotton.
- Safe for cleaning in water at 60-70°C.
- 2pcs.

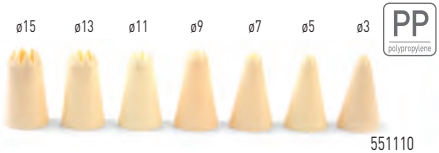
code	packed per	mm	€
550120	2	(L)300	**6,95**
550229	2	(L)350	**8,45**
550328	2	(L)400	**9,95**
550427	2	(L)450	**11,95**
550526	2	(L)500	**13,45**



PASTRY BAG NYLON

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

code	packed per	mm	€
550106	1	(L)300	**6,25**
550205	1	(L)350	**6,85**
550304	1	(L)400	**7,65**
550403	1	(L)450	**8,65**
550502	1	(L)500	**9,40**



ICING TIPS - SERRATED

- Set of 7 sizes.

code	-	€
551110	ø 3-5-7-9-11-13-15	**6,95**



ICING TIPS - SMOOTH

- Set of 7 sizes.

code	-	€
551011	ø 5-7-9-11-13-15-17	**6,95**





ICING TIPS

- Set of 12 different icing tips in a box.

code	-	€
551400	ø 6-8-10-12	**17,95**

ICING TIPS - SERRATED



ICING TIPS - SERRATED

- Set of 5 sizes.

code	-	€
551790	ø6-8-10-12-14	**9,95**

ICING TIPS - SMOOTH

18/8 stainless steel



ICING TIPS - SMOOTH

- Set of 5 sizes.

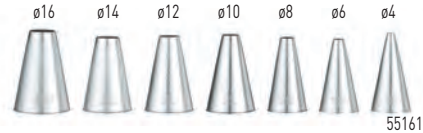
code	-	€
551691	ø2-4-6-8-10	**9,50**



ICING TIPS - STAR

- Set of 7 sizes.

code	-	€
551714	ø6-8-10-12-14-16-18	**11,95**



ICING TIPS - ROUND

- Set of 7 sizes.

code	-	€
551615	ø4-6-8-10-12-14-16	**11,95**

551592



551202



18/8 stainless steel

Watch the video

ICING TIPS

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

code	€
551592	**9,95**

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	**14,95**

DOUGH SCRAPERS

- Scraper made of polypropylene.
- Dishwasher safe.

PP polypropylene

DOUGH SCRAPERS, TRAPEZOIDAL

code	verpakt per	mm	€
554432	3	216x128	**4,95**



554432

DOUGH SCRAPERS, RECTANGULAR

code	packed per	mm	€
554364	6	120x96	**4,45**



554364

DOUGH SCRAPER FLEXIBLE

- Flexible.

code	packed per	mm	€
554166	6	120x88	**3,25**



554166



855751

PP polypropylene S.S. stainless steel

DOUGH CUTTER

- Stainless steel with polypropylene handle.

code	mm	€
855751	150x110	**5,75**



553404

S.S. stainless steel

DOUGH SCRAPER

- Made of stainless steel.

code	mm	€
553404	150x110	**4,75**



CUPCAKE MOULD

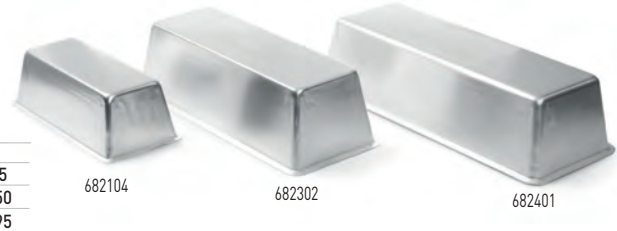
code	-	mm	€
689806	with smooth rim	ø70x(H)68	**3,45**
689608	with rolled rim	ø70x(H)68	**3,80**



CAKE MOULD

– Rectangular.

code	mm	€
682104	180x80x(H)60	**9,75**
682302	260x100x(H)75	**11,50**
682401	300x110x(H)75	**14,95**





18/0 stainless steel



FOOD RING AND PUSHER SQUARE

code	-	mm	€
512166	food ring	67x67x(H)45	**3,85**
512173	food ring	81x81x(H)45	**4,95**
512227	pusher	64x64x(H)55	**2,25**
512234	pusher	80x80x(H)55	**2,65**

FOOD RING

code	-	mm	€
512142	food ring	ø80x(H)45	**3,25**
512159	food ring	ø100x(H)45	**4,25**
512203	pusher	ø80x(H)55	**2,25**
512210	pusher	ø100x(H)55	**2,65**

FOOD RING ROUND

code	mm	€
512135	ø60x(H)45	**2,75**
512104	ø70x(H)45	**2,95**
512302	ø90x(H)45	**3,75**

PASTRY CUTTERS, ROUND – SET

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

code	-	mm	€
673416	with plain edge, ø19-112	(H)35	**12,95**
674413	with serrated edge, ø18-108	(H)35	**12,95**



S.S. stainless steel | outdoor | indoor | in- & outdoor | oven | micro



NEW

CAKE RING, ADJUSTABLE

- Made of flexible stainless steel.
- Round shape.
- Adjustable diameter: from 150 to 270 mm.

code	mm	€
427736	ø320x(H)70	**9,45**

NEW | S.S. stainless steel | oven | micro

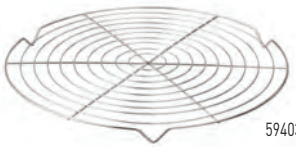


BAKING MOULD, ADJUSTABLE

- Made of flexible stainless steel.
- Rectangular shape.
- Adjustable size from 285x195 mm up to 340x540 mm.

code	mm	€
427712	280x340x(H)50	**23,50**

18/8 stainless steel | wash



CAKE COOLER

- Made of stainless steel with integrated feet.
- Multipurpose:
  - for cooling cakes – it prevents gathering excess humidity in the cake as a result of heat vaporization,
  - for decorating cakes, for example when pouring glaze or chocolate,
  - as a grilling grate and a grate for roasting pan – it makes it easier to flow away the fat from roasted meats,
  - as a protection for table worktop on which a hot dish is to be put,
  - as a stable base for silicone moulds.
- Wire thickness – rim: 3 mm.
- Wire thickness – grid: 1,7 mm.

code	mm	€
594032	ø320x(H)20	**7,95**

PP polypropylene | wash



DOUGH 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	**8,50**

SILICONE MOULDS

- Made of 100% non-stick silicone.
- Perfect for: baking, freezing, creating monoportions.
- Resistant to temperature: from -30°C to 230°C.
- Microwave and dishwasher safe.

SIL silicone micro


677261



SILICONE MOULD SQUARE

- Square moulds with dimensions 5,5x5,5 cm.

code	moulds	mm	€
677261	35	570x375x(H)25	**42,95**


677254



SILICONE MOULD HEART

- Heart-shaped moulds with dimensions 7,5x6 cm.

code	moulds	mm	€
677254	20	570x375x(H)35	**37,95**


677247



SILICONE MOULD OVAL

- Oval moulds with dimensions 5x3 cm.

code	moulds	mm	€
677247	50	570x375x(H)20	**44,95**


677230



SILICONE MOULD MINI-MUFFIN

- Round moulds with diameter ø3,5 cm, perfect for for example mini muffins.

code	moulds	mm	€
677230	48	570x375x(H)25	**37,95**


677223



SILICONE MOULD MUFFIN

- Round moulds with diameter ø7 cm, perfect for for example muffins.

code	moulds	mm	€
677223	24	570x375x(H)40	**43,95**


677216

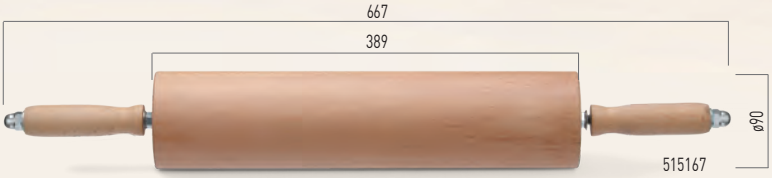


SILICONE MOULD SEMI-SPHERE

- Semi-circular moulds with diameter ø7 cm.

code	moulds	mm	€
677216	24	600x395x(H)35	**39,95**





WOODEN ROLLING PIN

- Made of solid beech wood.
- With smoothly running nickel-plated steel ball bearings.
- Ergonomic, contoured handles.
- A sturdy metal shaft inside reinforces the roller structure.
- Rolling pin with code 515020 due to its size and weight is suitable for rolling a large amount of dough at once.
- Not dishwasher safe.

code	mm	€
515020	ø75x640	**38,45**
515167	ø90x667	**40,45**



Made of solid beech wood



Smoothly running nickel-plated steel ball bearings

ALUMINIUM ROLLING PIN

- Made of aluminium.
- With smoothly running ball bearings.
- Ergonomic, contoured handles.
- A sturdy metal shaft inside reinforces the roller structure.
- Due to its size and weight it is suitable for rolling a large amount of dough at once.

code	mm	€
515174	ø90x545	**42,50**



ROLLING PIN, STAINLESS STEEL

- With slide bearings.

code	mm	€
515006	ø62x470	**25,95**



ROLLING PIN WITH NON-STICK COATING

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

Watch the video

code	mm	€
515013	ø62x470	**43,50**



Prices exclude VAT





BUTTER AND FAT BRUSH WITH NATURAL BRISTLES

- Pig bristle.
- Handle made of beech wood.

code	packed per	mm	€
515228	2	190x20	**4,15**
515327	2	210x40	**6,45**





BUTTER AND FAT BRUSH FLAT SILICONE

- Polypropylene handle.

code	mm	€
515358	220x32	**3,95**
515365	230x45	**4,50**





BAIN-MARIE PAN

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

code	liters	mm	€
833032	1	330x165x(H)95	**18,95**



PALETTE KNIFE

- With flexible offset blade.

code	thickness (mm)	blade length (mm)	length (mm)	€
855775	0.7	110	220	**5,95**
855782	0.7	198	325	**7,25**
855683	0.7	249	376	**9,75**



SPATULA

- For confectionery substances.
- Smooth flexible blade.

code	thickness (mm)	blade length (mm)	length (mm)	€
855706	0.5	110	220	**6,20**
855690	0.5	205	335	**7,45**
855744	0.5	258	389	**8,90**



677810

-40°C 250°C

NON-STICK SILICONE BAKING MAT

code	thickness (mm)	mm	€
677827	0.7	600x400	**18,95**
677810	0.7	530x325	**14,75**
677834	0.7	300x400	**11,50**



550113

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	**67,50**



SINGLE PASTRY GUITAR

- The tool for precise longitudinal and transversal cutting and fast portioning soft confectionery goods, such as ganache, custards, marshmallows, pralines and confection of banquet cakes.
- Eye-catching black design: base frame and strings frame made of black anodised aluminium.
- Working area and plate made of stainless steel – durability and easy cleaning guaranteed.
- Strings made of hygienic surgical steel.
- Profiled working area and sharp strings guarantee extraordinary precise operation; cutting with surgical precision.
- Specially designed hinges made of brass – long product life unlike other products on the market which have hinges made of plastic.
- Non-slip feet ensuring stability during operation.
- Included in set:
  - 1 base measuring 600×400×(H)100 mm,
  - 3 cutting frames:
    - 9 strings with 45 mm spacing
    - 13 strings with 30 mm spacing
    - 17 strings with 22,5 mm spacing
  - steel plate,
  - wrench for changing strings.

code	mm	€
195789	636x441x(H)109	**1 195,00**



3 cutting frames with Zip Pitch to Cut in 22.5 mm (17 strings), 30 mm (13 strings) and 45 mm (9 strings) increments

Benefits:

- Improving production in pastry shops, bakeries, and caterings.
- High precision: cutting pastry, cakes, mousses to many even pieces without deforming and tearing - with the help of stainless steel strings placed in various dimensional combinations.
- Efficient and effortless applying pastry and taking the cut product off thanks to the stainless steel plate included in the set.
- It's possible to precisely determine the weight of every cut end product with adequate structuring the grammage of pastry.
- Simple operating principle enables perfect pastry cutting even for those who are less experienced.
- Easy assembly, disassembly and maintaining hygiene.

Al aluminium | 18/10 stainless steel

SPONGE CAKE SAW

- Eye-catching black design: body made of hygienic anodised aluminium.
- Stainless steel blade, the only one on the market with food contact certificate, easily removable and dishwasher safe – guaranteeing high work hygiene.
- Feet made of PTFE, ensuring comfortable work on every countertop.
- Saw blade properly tightened and fixed on a milled element – it does not bend and rotate during operation.
- Holes for the blade are the same on both sides – the cap can be attached on both left and right side.
- Fitted with a measure located on the body – for regulating thickness of sponge cake layers: from 1 cm to 6 cm.
- The range of effortless sponge cake cutting, compliant with the confectionery standard: 60x40 cm.
- Possible to precisely cut a round sponge cake of diameter: from ø5 cm to ø40 cm.
- Blade length: 57 cm, with regulated height according to the measure.

code	mm	€
400098	620x120x(H)130	**159,00**





Benefits:

- Speeding up the sponge cake cutting process up to 50%.
- Reducing production losses during sponge cake cutting by 20%.
- The measure enables precise cutting without the necessity for using additional tools – always the same visual effect is achieved, every sponge cake layer is identical.
- Comfortable operation: the saw blade is properly tightened and fixed on a milled element – it does not bend and rotate during operation.



400098





637791



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

for flour and meal
mesh size
1x1 mm

for bread-crumbs
mesh size
3x3 mm

BAKERS' SIEVE

S.S. stainless steel

- Made of stainless steel.
- Dishwasher safe.
- Fitted with an eyelet for convenient storage.

code	-	mm	€
637791	for powdered sugar	ø250x(H)75	**10,95**
637821	for powdered sugar	ø410x(H)80	**21,45**
637814	for bread-crumbs	ø250x(H)75	**10,95**
637845	for bread-crumbs	ø410x(H)80	**20,95**
637807	for flour and meal	ø250x(H)75	**10,95**
639313	for flour and meal	ø308x(H)74	**14,45**
639320	for flour and meal	ø358x(H)76	**19,95**
637838	for flour and meal	ø410x(H)80	**20,95**



637852

18/0 stainless steel | 18/8 stainless steel

FLOUR SIFTER

- Body made of stainless steel, mesh made of stainless steel.
- 2 layers of very fine mesh.
- With a squeeze handle (spring-loaded mechanism).
- Capacity: ~ 550 g.
- Dishwasher safe.

code	mm	€
637852	187x125x(H)127	**10,95**

S.S. stainless steel



512517

PIE CUTTER

- For slicing a round pie or cake in equal parts.

code	-	mm	€
512517	12 portions	ø320	**51,95**



515044

5 WHEEL DOUGH CUTTER

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

code	mm	€
515044	222x56x(H)55	**70,95**



515150

7 WHEEL DOUGH CUTTER

- Cutting width can easily adjusted. With 7 smooth ø55 mm stainless steel cutting wheels.

code	mm	€
515150	222x80x(H)55	**101,95**

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

HENDI JET CHEFS' TORCH – SET WITH CARTRIDGE

- 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 (it's possible to replace it after gas runs out) and covers the whole top of the cartridge.
- 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 at every angle, even upside down, thanks to the improved design of the burner that prevents flaring.
- Precise flame control, up to a flame length of 150 mm.
- Included in the set: torch and gas cartridge.
- Cartriges can be purchased separately, code: 199039.

code		mm	€
198247	torch	185x65x(H)100	**20,45**
198254	set with cartridge	175x68x(H)260	**24,50**



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 GAS CARTRIDGE

- Suitable for use in combination with HENDI Chefs torch 198247.
- Not suitable for refilling gas lighters etc.
- Packed per 4 canisters.
- Order unit: box with 7 sets of 4 cans.

code	packed per	€
199039	4	**9,75**


198209


198223



4x
199046

CHEF'S TORCH

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

code	mm	€
198209	145x70x(H)190	**37,95**

CHEFS' TORCH

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

code	mm	€
198223	115x50x(H)155	**18,45**

GAS CANISTER

- With various filling nozzles.

code	packed per	liters	€
199046	4	0.2	**8,95**


783153

783160

783177



RAMEKIN

- Ribbed, made of porcelain.

code	order unit	mm	€
783153	12	ø70x(H)35	**2,10**
783160	6	ø90x(H)48	**3,45**
783627	6	ø100x(H)25	**2,60**
783177	6	ø120x(H)55	**4,45**



Foldable doughnut rack



205914



Thanks to the "cold zone" frying residues are collected below the heater, increasing the quality of the oil.

Drain tap

DEEP FRYER

- 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.
- Overheating protection with reset function.
- Cold-zone system prevents burning.
- Oil tank: 400x400x(H)160 mm.
- Temperature control: 50°-190°C.
- Max capacity: 12 L.
- Rubber, non-slip feet.
- Ideal for frying donuts as well as a variety of sweet and savoury snacks.

code	liters	V	W	mm	€
205914	12	230	3500	630x860x(H)438	**509,00**



Al die-cast | 18/0 stainless steel

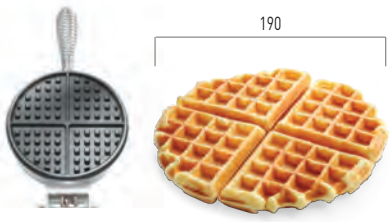


212172

Al aluminium | 18/0 stainless steel



212196





WAFFLE MAKER ROUND

- 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 resistance 50°C and 210°C.
- The timer can be set up to 15 minutes.

code	V	W	mm	€
212172	230	1000	250x491x(H)285	**167,50**

ROTATING BUBBLE WAFFLE MAKER

- Body and lifting lever made of stainless steel.
- Rotating head ensures an even distribution of batter.
- Plates made of cast aluminium with a non-stick Teflon coating.
- LED lights to indicate when the set temperature is reached.
- Removable stainless steel drip tray, dishwasher safe.
- Equipped with an overheating protection and a stay-cool handle.
- Hexagon shaped waffles measuring 170 mm across and 25 mm thick.
- Temperature range: from 50°C to 210°C.
- Fitted with a 15-minute timer.
- Efficiency: up to approx. 20 waffles per hour.

code	V	W	mm	€
212196	230	1500	255x560x(H)318	**339,00**



212189



212165





WAFFLE MAKER CORN DOG

- 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.
- Waffle irons made of cast aluminum 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	390x378x(H)229	**248,00**

WAFFLE MAKER LOLLYPOP

- 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.
- Waffle irons made of cast aluminum 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	314x417x(H)229	**239,50**

CREPES AND WAFFLE MAKERS

S.S. stainless steel

- Waffle irons made of enameled cast iron, can be cleaned with a brush.
- Thermostatic temperature control.
- Including waffle fork.
- Insulated handle.



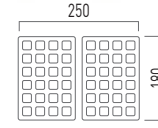
212103 212127 212134

WAFFLE MAKER 'LIÈGE'

- Liège waffles, two 4x6 rectangular patterns.

code	V	W	mm	€
212103	230	1500	330x437x(H)251	**289,50**

Liege waffles

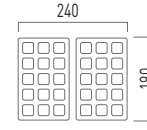


WAFFLE MAKER 'BRUSSELS'

- Brussels waffles, two 3x5 rectangular patterns.

code	V	W	mm	€
212127	230	2200	330x520x(H)277	**289,50**

Brussels waffles



WAFFLE MAKER 'HEART'

- Flower waffles, five conjoined heart-shaped patterns.

code	V	W	mm	€
212134	230	2200	330x543x(H)251	**289,50**

Flower waffles



Al
die-cast

<200°C
temp

UFO BURGER, GELATO PANINI PRESS

- Housing made of stainless steel.
- Round heated plates with non-stick coating.
- Handle with locking mechanism.
- Suitable for UFO burgers, gelato panini, sealed sandwiches, and dessert snacks.
- Simultaneous grilling and sealing function.
- Adjustable temperature from 5°C to 200°C.
- Built-in timer up to 5 minutes.
- Suitable for bun size: ø120 mm.
- Production capacity: up to 20 pcs/hour.
- Suitable for sweet and savoury fillings.

code	V	W	mm	€
265055	230	1300	531x250x(H)312	**299,00**

NEW





265055

S.S.
stainless steel



212028

525197

CRÊPE MAKER

- Housing made of stainless steel.
- Crêpe plate made of cast iron with a ceramic coating.
- Crêpe plate diameter: 400 mm.
- Even heat distribution across the surface.
- The thermostat is continuously adjustable from 50 to 300°C.
- Overheating protection.
- Includes an EGO thermostat.
- Comes with a wooden spreader.

code	V	W	mm	€
212028	230	3000	458x520x(H)165	**249,00**

WOODEN SPREADER FOR CRÊPE MAKERS

- Characteristic shape - perfect for spreading the dough on the cooking surface.
- Recommended for use with the pancake maker with the code: 212028

code	€
525197	**8,50**

NEW 18/8 stainless steel PP polypropylene wash



558102



558119

STAINLESS STEEL SAUCE CONTAINER WITH DISPENSER

- Housing, spring in the dispenser and mechanical system made of stainless steel 18/8.
- The lower element of the dispenser made of polypropylene.
- Removable: lid, dispenser pump.
- Lid fitted with 2 snap latch locks.
- Dispensed sauce portion: 30 ml
- Not dishwasher safe.

code	liters	mm	€
558102	4.5	ø198x(H)360	**206,00**

SET: 2 X STAINLESS STEEL SAUCE CONTAINER WITH DISPENSER

- Housing, spring in the dispenser and mechanical system made of stainless steel 18/8.
- The lower element of the dispenser made of polypropylene.
- Removable: lid, dispenser pump.
- Each lid fitted with 2 snap latch locks.
- Dispensed sauce portion: 30 ml
- Not dishwasher safe.
- Stand with adapter included in set.

code	liters	mm	€
558119	9	400x200x(H)440	**402,00**

NEW 18/8 stainless steel PP polypropylene wash



558157

LID WITH DISPENSER FOR GN CONTAINERS

- Housing, spring in the dispenser and mechanical system made of stainless steel 18/8.
- The lower element of the dispenser made of polypropylene.
- Removable: lid, dispenser pump.
- Dispensed sauce portion: 30 ml.
- Not dishwasher safe.
- 3 sizes available:
  - GN 1/6 (code: 558133)
  - GN 1/4 (code: 558140)
  - GN 1/3 (code: 558157)
- Suitable for GN containers with a height of 200 mm (not included).

code	thickness (mm)	GN	mm	€
558133	0.7	GN 1/6	276x165	**149,00**
558140	0.7	GN 1/4	321x165	**154,00**
558157	0.7	GN 1/3	352x180	**159,00**

NEW

18/8 stainless steel | PP polypropylene | wash

DOUGHNUT FILLING DISPENSER

- Housing, spring, and mechanical system made of stainless steel 18/8.
- Pumping mechanism made of polypropylene.
- Capacity: 4.5 L.
- Double-needle filling nozzle.
- Dispensed portion: 30 ml.
- Removable lid and dispenser pump.
- Lid fitted with 3 snap latch locks.
- Not dishwasher safe.

code	liters	mm	€
558164	4.5	330x240x(H)390	**249,00**



558164

S.S. stainless steel | 18/8 stainless steel | LDPE polyethylene

NEW



201718 201725 201756

SAUCE WARMER

- Body made of stainless steel.
- Temperature adjustable with a 6-step dial, from 30°C to 65°C.
- Heating indicator light.
- Includes a 650 ml LDPE squeeze bottle, 1 per each heater.
- Overheating protection.
- Suitable for heating sauces and chocolate.

code		V	W	mm	€
201718	Single - 1x0,65L	230	200	202x280x(H)315	**99,50**
201725	Double - 2x0,65L	230	400	270x223x(H)282	**184,00**
201756	Triple - 3x0,65L	230	600	395x239x(H)211	**289,00** N

NEW

LDPE polyethylene



201732 201763

BOTTLE FOR SAUCE WARMER

- Made of LDPE.
- Intended for the HENDI Sauce warmers (codes: 201718, 201725 and 201756).

code	mm	€
201732	ø68x(H)247	**2,30**
201763	ø68x(H)254	**2,50** N

201732



282748



282762

POPCORN MACHINE

- Frame made of aluminium alloy.
- Robust housing made of tempered glass and powder-coated steel in two colours available: red or black.
- With a hinged service door made of tempered glass.
- Popcorn heating pan with stirring unit.
- Lid with handles made of non-heating material.
- Popcorn scooping flap.
- Scoop included for convenient serving.
- Crumb drawer under the chamber for easy disposal of un-popped kernels and crumbs.
- Illuminated interior.
- Heated bottom of the popcorn chamber.
- Cycle duration: ≈3,5 min. - 150g of corn kernels per cycle.

code	colour	V	W	mm	€
282762	Black	230	1155	560x420x(H)760	**342,00**
282748	Red	230	1155	560x420x(H)760	**342,00**

Al aluminium S.S. stainless steel Fe carbon steel



With convenient collection drawer for crumbs and unpopped popcorn kernels.

PP polypropylene

SCOOP

code	liters	mm	€
562017	0.25	(L)250	**1,95**



562017

Al aluminium | S.S. stainless steel | Fe carbon steel

POPCORN MACHINE WITH CART

- Frame made of aluminium alloy.
- Housing made of tempered glass and powder coated steel.
- With a hinged service door made of tempered glass.
- Popcorn heating pan with stirring unit.
- Lid with handles made of non-heating material.
- Popcorn scooping flap.
- Crumb drawer under the chamber for disposal of un-popped kernels and crumbs.
- Illuminated interior.
- Heated bottom of the popcorn chamber.
- Cycle duration: ≈3,5 min. – 150g of corn kernels per cycle.
- Mobile cart featuring 2 large wheels and 2 swivel castors with locking brakes.

code	colour	V	W	mm	€
282830	Red	230	1155	940x510x(H)1553	**495,00**



282830

NEW

18/8 stainless steel | <110°C temp



HOT DOG WARMER

- Housing made of stainless steel.
- Steam heating system.
- Cabinet capacity: 42 L.
- Capacity: up to 50 buns and 200 sausages.
- Adjustable temperature range: from 30°C to 110°C.
- Removable shelf.
- Drainage valve.
- Water level indicator light.
- Suitable for sausages and buns.

code	V	W	mm	€
265048	230	2000	508x445x(H)693	**329,00**



265048



S.S. stainless steel

COTTON CANDY MACHINES

- Made of carbon steel.
- Removable stainless steel bowl.
- Bowl is dishwasher safe.
- The bowl is fastened by 4 secure clamps.
- Fitted with a drawer for sticks, sugar, dyes, etc.
- Separate switches for power on and the heating elements, with integrated lamps.
- Sugar dispenser included.
- Overload fuse protects the motor against burning in the event of a blockage.

COTTON CANDY MACHINE

- Cover not included.

code	V	W	mm	€
282816	230	1130	520x520x(H)503	**325,00**
282915	230	1145	520x520x(H)501	**389,00** N



282755

COVER FOR COTTON CANDY MACHINE

PMMA plexiglas

- Protect the cotton candy machine from dust and dirt.
- Made of plexiglass.
- Suitable for HENDI cotton candy machine 282731, 282809, 282816, 282915.

code	mm	€
282755	ø520x(H)350	**82,50**



282823 282779

Al die-cast S.S. stainless steel

POPCORN MACHINE

- Housing made of carbon steel.
- Hinged service door made of tempered glass.
- Pot made of cast aluminium.
- Includes a scoop.
- Popcorn heating pan with stirring unit.
- Lid with handles made of non-heating material.
- Popcorn scooping flap.
- Crumb drawer under the chamber for disposal of un-popped kernels and crumbs.
- Illuminated interior.
- Heated bottom of the popcorn chamber.
- Cycle duration: ≈3,5 min. – 150g of corn kernels per cycle

code	colour	V	W	mm	€
282823	Black	230	1155	560x445x(H)775	**575,00**

S.S. stainless steel

NACHO WARMER

- Housing made of stainless steel and tempered glass.
- Inner chamber made of 18/8 stainless steel, with LED light.
- At the back – 2 hinged door, with a handle.
- Fitted with a crumb collecting tray.
- 1 power switch and 1 light switch.
- Max. heating temperature: 58°C.
- Max. load: 35 L.
- Waterproof rating: IPX3.

code	V	W	mm	€
282779	230	500	400x344x(H)525	**255,00**

COTTON CANDY MACHINES

S.S. stainless steel

- Made of carbon steel.
- Removable stainless steel bowl.
- Bowl is dishwasher safe.
- The bowl is fastened by 4 secure clamps.
- Fitted with a drawer for sticks, sugar, dyes, etc.
- Separate switches for power on and the heating elements, with integrated lamps.
- Sugar dispenser included.
- Overload fuse protects the motor against burning in the event of a blockage.

282755



282731



282809

COTTON CANDY MACHINE

- Cover not included.

code	V	W	mm	€
282731	230	1130	520x520x(H)503	**335,00**

COTTON CANDY MACHINE

- Motor housing finished with a pink coating.
- Equipped with a trolley.
- Cover not included.

code	V	W	mm	€
282809	230	1130	948x520x(H)914	**455,00**

COVER FOR COTTON CANDY MACHINE

PMMA plexiglas

- Protect the cotton candy machine from dust and dirt.
- Made of plexiglass.
- Suitable for HENDI cotton candy machine 282731, 282809, 282816, 282915.

code	mm	€
282755	ø520x(H)350	**82,50**



282755



S.S.
stainless steel

CHOCOLATE FOUNTAIN

- Housing made of stainless steel.
- Auger made of ABS.
- Heating function with adjustable temperature up to 40°C.
- Minimum chocolate capacity: 1kg.
- Maximum chocolate capacity: 8 kg.
- Separate switches for motor and heating element.
- Removable auger and tower.







	Chocolate fountain 3 tiers	Chocolate fountain 5 tiers	Chocolate fountain 6 tiers
code	274101	274156	274163
temperature control	40°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	ø215x(H)375 mm	ø332x(H)709 mm	ø372x(H)850 mm
power/voltage	46 W/230 V	265 W/230 V	300 W/230 V
€	**59,95**	**448,50**	**659,00**

Prices exclude VAT

04

Food processing

Looking to elevate culinary experience







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

Al die-cast

Watch the video



231807

VEGETABLE CUTTER PROFI LINE

- Durable housing made of aluminium, with smooth and precise finish.
- Cutting disc fitted with a metal bayonet mount which wears out much more slowly than plastic bearing sleeves.
- 2 inlets:
  - large inlet with a pusher on a movable arm,
  - smaller inlet with a detached pusher.
- High work hygiene – the cutter was designed to prevent accumulating dirt:
  - smooth, straight grip of the pusher,
  - on/off switch with a uniform surface,
  - smooth and precise finish of the housing at any point of the body.
- Included in the set:
  - 5 blade discs to achieve different cutting results: 2mm and 4mm slices, and 3mm, 4.5mm, and 7mm shavings.
  - ejector disc,
  - special cleaning brush.
- Safety features: the lid is fitted with a latch and a screw. The pusher arm of the large inlet and the cover screw are equipped with a microswitch (electromagnetic sensor); lifting the pusher arm or loosening the cover screw switches the appliance off.
- The motor is well protected against overheating thanks to a large and effective cooling fan, and 15 ventilation openings on the whole surface of the lower cover.
- Speed: 295 RPM.
- Output: 100-300 kg/h.
- Disc diameter: ø205 mm.
- Additional accessories in the HENDI offer to be purchased separately:
  - Slicing disc (code 280096),
  - Grating disc (code 280317),
  - Dicing disc (code 234730),
  - French fries cutting disc (code 234754),
  - Julienne disc (code 280423),
  - Rasping disc (code 280621),
  - Rack for 18 vegetable cutter discs (code 280690).

code	V	W	mm	€
231807	230	550	615x239x(H)580	**895,00**



Small inlet for inserting small pieces of vegetables

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



Big inlet for inserting big pieces of vegetables



5 discs included, 2 for slicing 3 for grating

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, ejector disc.
- 4 rubber anti-slip feet.
- Speed: 300 RPM.
- Productivity: 100 – 350 kg/h
- Weight: 25 kg.

code	V	W	mm	€
231852	230	750	574x250x(H)472	**995,00**




280096

SLICING DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)	€
280126	4	**62,00**
280096	1	**62,00**
280102	2	**59,50**
280201	6	**62,00**
280218	8	**62,00**
280225	10	**62,00**

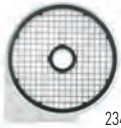



280317

GRATING DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)	€
280317	7	**45,95**
280294	2	**45,95**
280300	3	**45,95**
280416	4.5	**45,95**

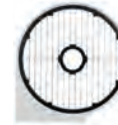



234730

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	**129,00**
234730	8	**129,00**




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	**99,50**
234754	8	**99,50**




280423

JULIENNE DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)	€
280423	3	**87,50**




280621

RASPING DISC

- For vegetable cutter 231807 & 231852.

code	€
280621	**44,95**

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.

code	mm	€
918500	ø220	**19,95**



280690

RACK FOR 18 VEGETABLE CUTTER DISCS

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

code	mm	€
280690	400x250x(H)90	**19,50**

PA polyamide | S.S. stainless steel | 18/8 stainless steel

NEW

BOWL CUTTER, ELECTRIC PROFI LINE

- Housing and blade made of stainless steel.
- Bowl made of 18/8 stainless steel.
- Transparent lid with an opening to add ingredients during operation.
- Safety micro-switch ensures the unit operates only when the lid is properly closed.
- Pulse function delivers short bursts of maximum power for precise control and reduced heat build-up.
- Scraper included.
- Not suitable for frozen products.
- Available in 2 bowl sizes:
  - Code 210284: 4 kg (usable capacity)
  - Code 210291: 5 kg (usable capacity)

code	V	W	mm	€
210284	230	800	377x350x(H)520	**825,00**
210291	230	800	377x350x(H)586	**895,00**





237991

18/8 stainless steel | ABS plastic

NEW

BOWL CUTTER KITCHEN LINE

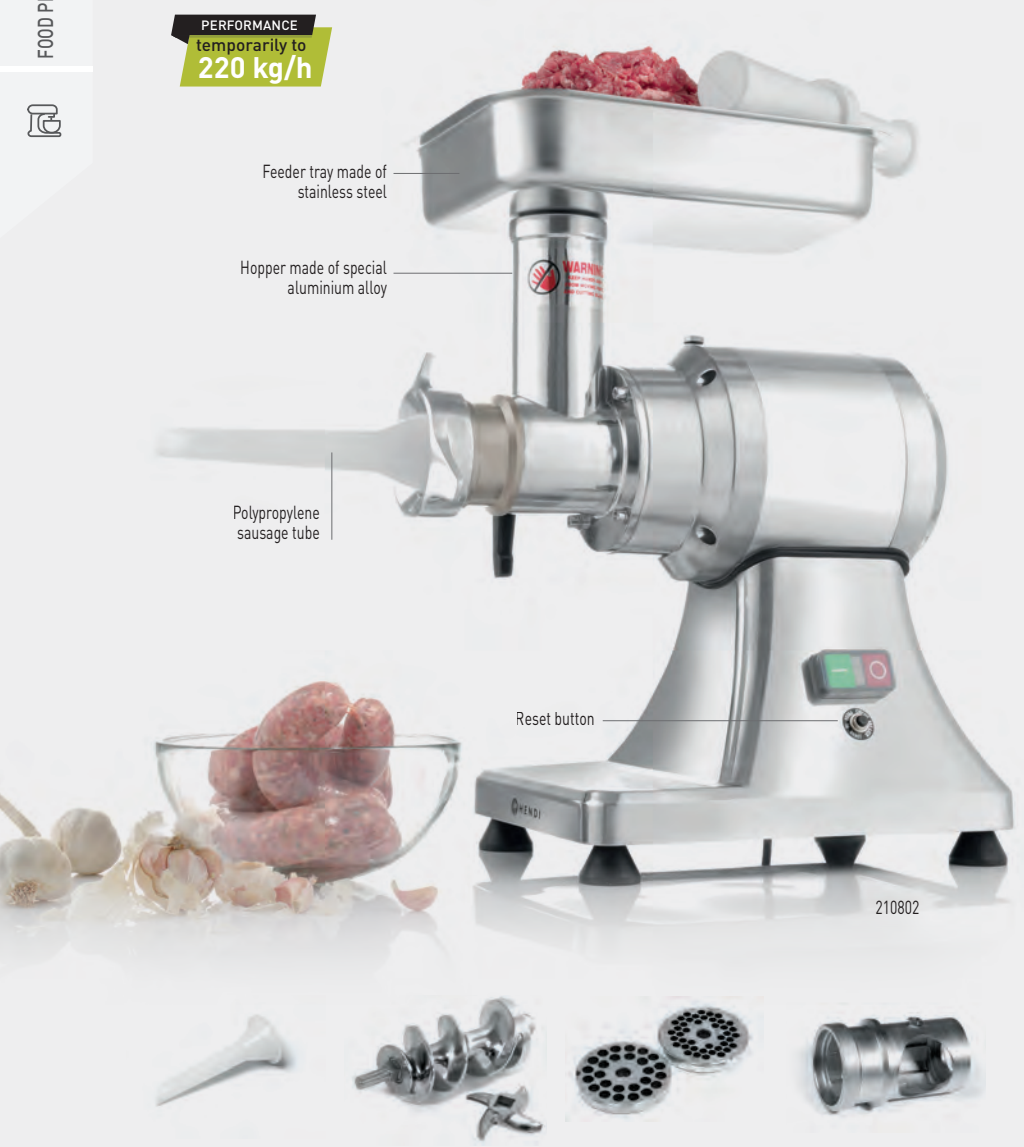
- Housing made of stainless steel 18/8 with brushed finish.
- Bowl cover made of BPA-free material.
- Blade made of stainless steel.
- Motor integrated into removable top cover.
- Push-button control with 2 power levels.
- Speed: up to approx. 3000 rpm.
- Bowl capacity: 8 L.
- Max. working volume for meat: up to 5 L.
- Max. working volume for vegetables: up to 6 L.
- Overheat protection.
- Includes silicone anti-slip ring.
- Suitable for processing fresh and chilled, non-frozen products.

code	V	W	mm	€
237991	230	1200	363x272x(H)328	**319,00**

MEAT MINCERS

Al aluminium S.S. stainless steel

PERFORMANCE
temporarily to
220 kg/h



MEAT MINCER 12

- Body made of aluminium alloy.
- Feeder tray made of stainless steel.
- Hopper made of aluminium alloy.
- Knife and worm screw made of stainless steel.
- Mouth made of cast iron.
- Pressure pin made of polyethylene.
- Motor with an overheat protection mechanism and reset button against overload.
- Rotation speed: 170 rpm.
- Anti-slip feet.
- Easy disassembly for cleaning.
- Output: 100 kg/h.
- Operational for up to 45 minutes with 15 minutes rest.
- Includes:
- 1x sausage stuffing tube made of polypropylene.
- 2x Ø 70 mm mincing discs with Ø 6 and 8 mm holes included.

code	V	W	mm	€
210802	230	550	240x393x(H)560	**589,50**

MEAT MINCER 22

- Body made of aluminium alloy.
- Feeder tray made of stainless steel.
- Hopper made of aluminium alloy.
- Sausage machine stuffer made of polypropylene.
- Knife and worm screw made of stainless steel.
- Mouth made of cast iron.
- Pressure pin made of polyethylene.
- Motor with an overheat protection mechanism and reset button against overload.
- Rotation speed: 170 rpm.
- Anti-slip feet.
- Easy disassembly for cleaning.
- Output: 200 kg/h.
- Operational for up to 45 minutes with 15 minutes rest.
- Included:
- Stuffing tube.
- 2x Ø82 mm mincing discs with Ø6 and Ø8 mm holes.

code	V	W	mm	€
210819	230	750	239x424x(H)571	**689,50**

S.S. stainless steel

PERFORATED PLATE

- Ø 70 mm.

code	mm	€
282267	ø2	**17,95**
282250	ø3	**17,95**
282243	ø4.5	**17,95**
282236	ø6	**17,95**
282229	ø8	**17,95**



282229

S.S. stainless steel

PERFORATED PLATE

- Made of stainless steel.
- Dishwasher safe.
- Compatible with meat mincer 210819.

code	mm	€
282847	ø8	**17,95**
282885	ø6	**17,95**
282861	ø4,5	**17,95**
282854	ø3	**17,95**
282878	ø2	**17,95**



282847

S.S. stainless steel

MEAT MINCER KNIFE

code	€
282359	**7,95**



282359

S.S. stainless steel

MEAT MINCER KNIFE

code	€
282076	**17,95**



282076

S.S. stainless steel

WORM SHAFT

code	€
931257	**65,00**



931257

S.S. stainless steel

WORM SHAFT

code	€
933367	**62,00**



933367

Al aluminium S.S. stainless steel

Watch the video



Meat dish with dust cover

Housing made of aluminium

210864

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	195x274x(H)430	**159,50**



Three sausage stuffing tubes included



Worm screw made of aluminium, blade made of stainless steel



630716

S.S. stainless steel

SAUSAGE CUTTER

code	mm	€
630716	(L)200	**9,25**



265109



222805

S.S. stainless steel

wash

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	255x187x(H)330	**229,00**

SAUSAGE CUTTER - MANUAL

- Stable footing by suction cups.
- High-quality serrated blades.
- Easy to clean.
- Cuts 11 slices.

code	mm	€
222805	275x170x(H)235	**132,00**

Watch the video

ELECTRIC MEAT TENDERISER

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

code	V	W	mm	€
975305	230	350	514x224x(H)430	**795,00**



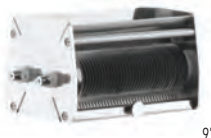
975305

Beef and pork tenderiser included





975329



975312

ROLLERS FOR POULTRY

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

code	mm	€
975329	235x130x(H)120	**179,50**

ROLLERS FOR SHOARMA

- For use with HENDI Electric meat tenderiser 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	**525,00**


GOLIATH



611067

CAST IRON TORTILLA PRESS

- Made of cast iron.
- Finished with epoxy powder coating.
- For tortillas up to 260 mm in diameter.
- With rubber feet for extra stability.
- Not dishwasher safe.

code	mm	€
611050	255x200x(H)110	**28,95**
611067	350x265x(H)170	**46,15**



NEW

282281

MEAT MIXER WITH TILTING TANK

- Made of stainless steel 18/8.
- Crank handle made of aluminium.
- Tilting tank for easy unloading of the meat.
- Double safety locking to prevent accidental dislodging during operation.
- Manual drive with removable crank handle.
- With gear system for slower, more controlled mixing with less effort when working with heavier meat mixtures. 3 turns of the handle rotate the stirrers once. Suitable for approx. 13 kg (282281) or 25 kg (282908) of meat.
- Removable meat tank and stirrer for thorough cleaning.
- Cover with handle for the tank included.

code	liters	mm	€
282281	20	285x550x(H)385	**249,00**
282908	30	480x330x(H)420	**279,00**



513033

TORTILLA PRESS

- Made of aluminium alloy.
- Finished with epoxy powder coating.
- For tortillas up to 200 mm in diameter.

code	mm	€
513033	250x200x(H)95	**20,95**





PA polyamide 18/10 stainless steel **stöckel**

FALAFEL SCOOP

- Made of stainless steel.
- Fibreglass-reinforced nylon handle.
- Simple to disassemble for easy cleaning, all elements are dishwasher safe.

code	-	mm	€
755310	1/70	ø40x150	**52,50**
755303	1/45	ø50x150	**52,50**

18/0 stainless steel | 18/8 stainless steel | wash | NEW



513224

SMASH BURGER PRESS PROFI LINE

- Burger press made of stainless steel 18/0.
- Screws made of stainless steel 18/8.
- Heavy-duty.
- Round pressing plate.
- Thickness: 5 mm.
- Suitable for griddle plates and flat-top grills.

code	mm	€
513224	ø160x(H)85	**19,95**

18/8 stainless steel



513132

SMASH BURGER PRESS KITCHEN LINE

- Made of 18/8 stainless steel.
- Used to press burgers evenly on the grill.
- Dishwasher safe.

code	mm	€
513132	ø160x(H)78	**14,95**

Al aluminium | wash



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	**9,45**

NEW



513217

18/0 stainless steel | 18/8 stainless steel | PP polypropylene | wash

SMASH BURGER SET

- 4-piece set.
- Profi Line round smasher made of stainless steel, Ø160 mm and 5 mm thick.
- Turner made of stainless steel.
- Seasoning shaker made of 18/8 stainless steel with handle.
- Stainless steel melting dome.

code	€
513217	**45,95**



S.S. stainless steel | 18/8 stainless steel | NEW



443101

BUTTER ROLLER

- Made of stainless steel.
- Roller and shaft system.
- Full rod construction.
- Suitable for butter and margarine.
- Suitable for commercial kitchen use.

code	mm	€
443101	176x162x(H)65	**29,95**



513170



wash | micro

HAMBURGER FILM PATTY DIVIDERS

- Made of transparent cellulose.
- Low temperature resistant and biodegradable.
- Freezer and fridge: Under -18°C.

code	packed per	mm	€
513170	2122	ø100	**47,50**
282120	1255	ø130	**47,50**

Al aluminium | S.S. stainless steel



282113

HAMBURGER PRESS

- Lower housing and upper press ram made of anodised aluminium.
- Automatically rises the burger after forming.
- A practical lever to release formed meat from the tray.
- Including paper patty dividers.
- Includes button to lower press.
- Anti-slip feet.
- The press makes hamburgers up to ø100 mm (282793), ø130 mm (282113).

code	-	mm	€
282793	ø100 mm	240x230x(H)250	**149,50**
282113	ø130 mm	250x230x(H)270	**185,00**



513163

indoor | micro | wash

HAMBURGER PAPER PATTY DIVIDERS

- Made of paper.
- Temperature resistance:
- Conventional ovens: Up to 220 °C for 2 hours.
- Microwave ovens: Without time restriction.
- Freezer and fridge: Under -18 °C.
- Ø100/130 mm.

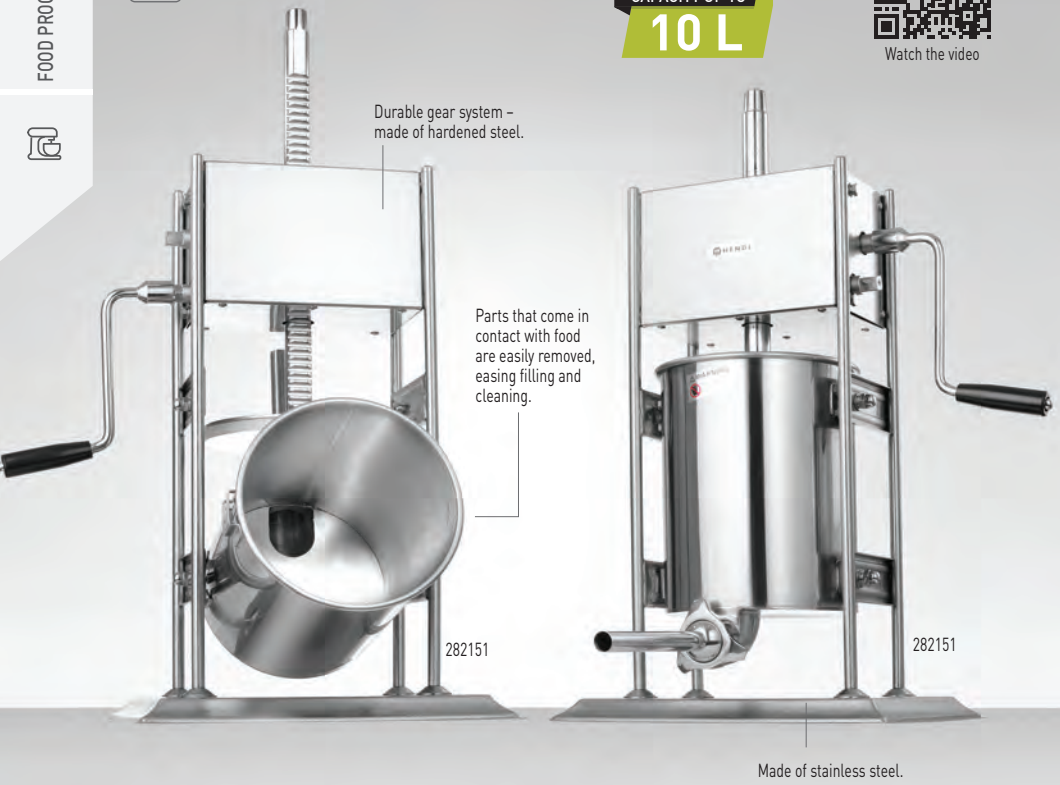
code	packed per	mm	€
513187	1000	ø100	**9,95**
513163	911	ø130	**10,95**

SAUSAGE FILLING MACHINES

18/8 stainless steel

CAPACITY UP TO 10 L

Watch the video



SAUSAGE FILLING MACHINE PROFI LINE

- 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	**169,00**
282588	5	304x304x(H)640	**199,00**
282090	7	300x340x(H)830	**219,00**
282151	10	415x315x(H)690	**285,00**

With a set of 4 stainless steel funnels



HENDI

Prices exclude VAT

S.S. stainless steel **NEW**

SAUSAGE FILLING MACHINE, ELECTRIC

- Housing made of stainless steel.
- Electric motor for moving the piston of the sausage filling machine.
- Adjustable piston speed (0-10 mm/s) depending on the consistency of the stuffing and the size and thickness of the skin.
- 4 funnels with the following diameters: 16, 22, 32 and 38 mm.
- Funnel length: 180 mm.
- Equipped with bearings and gear train made of hardened steel, resistant to pressure.
- Capacity 15L = approx. 13 kg of meat.
- Power switch via foot pedal.

code	liters	V	W	mm	€
282083	15	230	60	450x350x(H)750	**599,00**



282083





MANUAL SAUSAGE CLIPPER

- Made of chrome-plated steel.
- Housing made of ABS plastic.
- Seals various types of packaging with a clip using a 390 mm lever.
- Weighted clip bar ensures correct clip positioning during use.
- Adjustable clamp with a knob and locking screw.
- Set includes 1000 U-shaped clips (11.5x11 mm), with additional clips available in packs of 2000 (265123).

code	mm	€
265116	150x350x(H)500	**209,00**

ABS plastic | Cr chrome plated



265116

CLIPS FOR SAUSAGE CASINGS

- Made of aluminium.
- U-shaped.
- Suitable for manual sausage clipper (265116).
- Set of 2000 pcs.

code	packed per	mm	€
265123	2000	11x(H)11	**19,00**



265123

SLICER PROFI LINE

Al aluminium S.S. stainless steel

- Housing made of coated aluminum.
- 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 separately available non-stick knife.



210031

SLICER 195 PROFI LINE

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

code	V	W	mm	€
210031	230	200	416x400x(H)335	**399,00**



210048

SLICER 220 PROFI LINE

- Blade diameter: 220 mm.
- Steplessly adjustable cutting thickness up to 12 mm.
- Maximum slicing diameter: 150 mm.

code	V	W	mm	€
210048	230	280	506x435x(H)347	**450,00**



Acrylic safety shield



Carriage with locking mechanism



Built-in sharpener



Blade protection

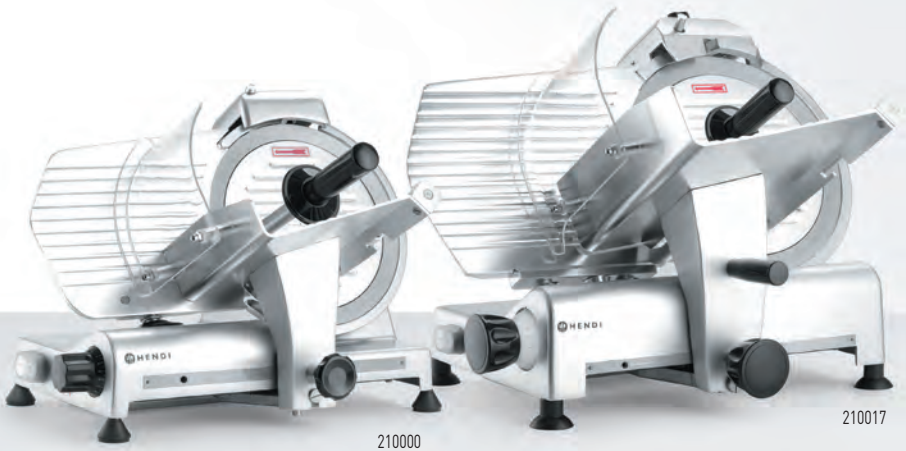


Sealed safety on/off switch



Air cooled engine protected by metal cover

Watch the video



210000

210017

SLICER 250 PROFI LINE

- Blade diameter: 250 mm.
- Steplessly adjustable cutting thickness up to 12 mm.
- Maximum slicing diameter: 180 mm.

code	V	W	mm	€
210000	230	320	514x484x(H)373	**515,00**

SLICER 300 PROFI LINE

- Blade diameter: 300 mm.
- Steplessly adjustable cutting thickness up to 14 mm.
- Maximum slicing diameter: 200 mm.

code	V	W	mm	€
210017	230	420	602x573x(H)456	**850,00**

NON-STICK COATED BLADE

- For slicing cheese.

code	-	mm	€
975800	210031	ø195	**103,00**
975732	210048 & 970294	ø220	**117,00**
975749	210000 & 210086	ø250	**139,00**
975756	210017	ø300	**173,00**





975732

SLICER PROFI LINE

- Housing made of coated aluminum.
- 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 separately available non-stick knife.

Al aluminium S.S. stainless steel



970294



210086

SLICER 220 RED EDITION PROFI LINE

- Blade diameter: 220 mm.
- Steplessly adjustable cutting thickness up to 12 mm.
- Maximum slicing diameter: 150 mm.
- Finished with a special red coating.

code	V	W	mm	€
970294	230	280	506x435x(H)347	**469,00**

SLICER 250 RED EDITION PROFI LINE

- Blade diameter: 250 mm.
- Steplessly adjustable cutting thickness up to 12 mm.
- Maximum slicing diameter: 180 mm.

code	V	W	mm	€
210086	230	320	514x484x(H)373	**535,00**



Slicing thickness is easy to adjust



Carriage with locking mechanism



Built-in sharpener



Heavy product holder



Acrylic safety shield

SLICERS KITCHEN LINE

Al aluminium S.S. stainless steel

SLICER 250

- Housing made of anodised aluminium.
- 0,2 hp air-cooled motor, protected by a plastic cover.
- Transparent safety screen during operation.
- Easily removable parts for fast cleaning.
- Safe blade protection and built-in blade sharpener.
- Tilted model with high-quality blade.
- Blade diameter: 250 mm.
- Estimated maximum diameter of the cut product: 180 mm.
- Steplessly adjustable cutting thickness up to 8 mm.
- Blade secured against rotation during housing removal.
- 4 anti-slip plastic feet.

code	V	W	mm	€
210215	230	150	494x402x(H)398	**555,00**



210215

SLICER 300

- Anodised aluminium housing. 0,3 hp air-cooled motor, protected by a plastic cover.
- Transparent safety screen during operation.
- Easily removable parts for fast cleaning.
- Safe blade protection and built-in blade sharpener.
- Tilted model with high-quality blade.
- Blade diameter: 300 mm.
- Estimated maximum diameter of the cut product: 210 mm.
- Steplessly adjustable cutting thickness up to 13 mm.
- Blade secured against rotation during housing removal.
- 4 anti-slip plastic feet.
- Weight: 24,5 kg.

code	V	W	mm	€
210246	230	250	615x494x(H)477	**855,00**



210246

SLICER 250

- Housing made of anodised aluminium.
- Blade, blade protection and product plate have a non-stick coating.
- 0,2 hp air-cooled motor, secured from below with a plastic cover.
- Transparent safety screen during operation.
- Removable tray and blade protection for easy cleaning.
- Safe blade protection and built-in blade sharpener.
- Tilted model.
- Blade diameter: 250 mm.
- Estimated maximum diameter of the cut product: 180 mm.
- Stepless adjustment of cutting thickness, from 0 to 8 mm.
- Blade secured against rotation during maintenance.
- 4 anti-slip plastic feet.

code	V	W	mm	€
210222	230	150	494x402x(H)398	**595,00**



210222

Acrylic safety shield

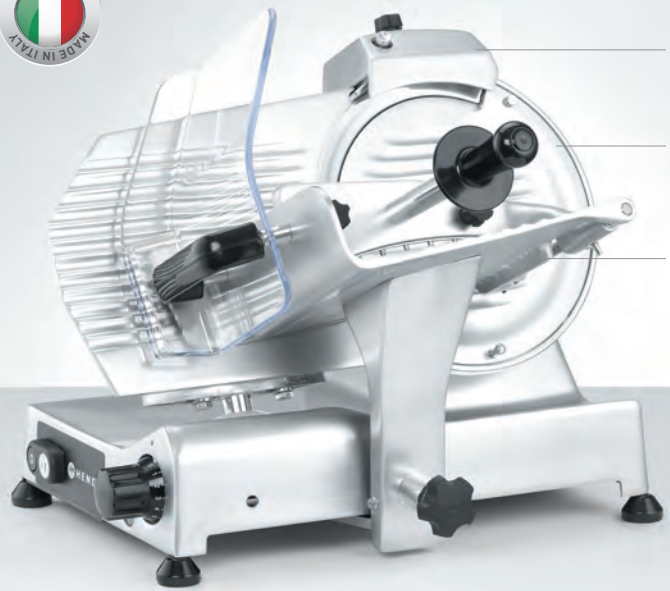


Built-in sharpener



ELECTRIC SLICERS HEAVY-DUTY

- Handcrafted, made in Italy.
- Housing made of aluminium, worktop made of embossed aluminium sheet.
- Blade made of stainless steel.
- Tray and product holder made of stainless steel.
- Slice thickness adjustable from 0 mm to 16 mm with dial.
- Built-in sharpener ensuring consistent cutting disk efficiency.
- Air-cooled motor with overheating protection.
- High motor power and universal blade provide the ability to slice sausages, cheeses, cold cuts, as well as boneless meats and fish.
- Meets all safety requirements for professional use devices, including:
  - Setting the knob to slice thickness "0" keeps the blade behind its guard.
  - Protection against starting when the sharpener is disassembled or the blade guard is removed.
  - Possibility to lock and disassemble the carriage only when the blade is set to thickness position "0".
  - Blade protection in the form of a permanently mounted ring.
- Stainless steel holder can be disassembled and is dishwasher safe for easy hygiene maintenance.

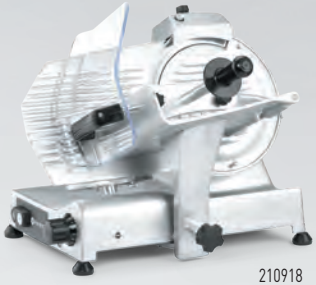



Acrylic safety shield


Blade protection in the form of a permanently mounted ring


Slice thickness adjustment via knob, ranging from 0 mm to 16 mm

NEW



210918

SLICER 250

- Approximate maximum size of the sliced product: 220x190 mm.

code	V	W	mm	€
210918	230	220	620x425x(H)370	**1 125,00**



210925

SLICER 300

- Approximate maximum size of the sliced product: 220x210 mm.

code	V	W	mm	€
210925	230	250	650x485x(H)440	**1 650,00**



210932

SLICER 350

- Approximate maximum size of the sliced product: 310x260 mm.

code	V	W	mm	€
210932	230	370	890x585x(H)480	**2 595,00**

AUTOMATIC SLICER



210949

SLICER, AUTOMATIC 350

- Approximate maximum size of the sliced product: 310x260 mm.
- The blade carriage can move automatically during slicing.
- Possibility to program automatic slicing of products with constant or variable carriage speed.
- The appliance counts the number of slices.

code	V	W	mm	€
210949	230	370	990x670x(H)730	**4 450,00**

NEW

Watch the video

210956



SLICER, MANUAL RETRO 300

- Housing made of aluminum.
- Blade made of stainless steel.
- Manual, operated with a crank and can be used in place without electricity.
- Built-in sharpener.
- Thickness adjustment from 0 to 2.5mm (9 positions).
- Approximate maximum size of the sliced product: 230 x 180mm.
- Made in Italy.
- Compatible with Base for manual Retro slicer 300 (210963).

code	mm	€
210956	720x600x(H)740	**5 225,00**

210963



BASE FOR MANUAL SLICER RETRO 300

- Made of aluminum and stainless steel.
- Designed for use with the HENDI RETRO 300 manual slicer (code: 210956).
- Platform dimension: 400x500 mm.

code	mm	€
210963	500x650x(H)800	**1 650,00**



18/0 stainless steel | 18/10 stainless steel | user assembly

HAM HOLDER

- Stand and base made from stainless steel with a satin finish.
- The ham is secured in place with one screw in the ring (ø80mm). The ring allows the ham to be rotated providing easy access to every piece of meat.
- Holding element with a tilting system.
- Distance between the mounting screws: approx. 480 mm.
- Dimensions of the base: 570x215x(H)35 mm.
- Intended for self-assembly (hex key included in the set).

code	mm	€
499948	595x215x(H)300	**325,00**



499948

BLACKBOLT PRO

SUPERPOWER IN YOUR KITCHEN!



SELECTED FUNCTIONS

bread | sponge cake | whipping cream | whipping proteins

HENDI

PLANETARY MIXER BLACKBOLT PRO

- Housing made of die-cast aluminium.
- Bowl made of stainless steel.
- Silicone-coated handle for a secure grip.
- Robust construction for stable operation.
- Quiet motor coupled with durability for long use.
- Cooling system allows continuous operation for up to 60 minutes.
- 11 speed settings.
- Timer function.
- Four preset programmes: Dough, Sponge Cake, Cream Whipping, Egg Whipping.
- Overheating protection.
- Capacity: 7 litres.
  - Flour: 0.2–1.5 kg.
  - Egg whites: 2–20.
  - Sweet cream: 150–1,500 ml.
  - Fresh cream: 0.1–2 l.
- Accessories included:
  - Stainless steel (18/8) whisk, paddle and dough hook
  - PA (polyamide/nylon) silicone edge paddle
- All accessories are dishwasher safe.
- Designed in accordance with the requirements of the MD (Machinery Directive).
- Microswitch ensures operation only when the bowl is correctly in place.
- Fixed transparent bowl cover with a secure ingredient insert designed to prevent finger pinching.
- Slow start: the planetary mixer gradually increases speed when switched on, ensuring a smooth transition to optimal mixing performance.

code	liters	V	W	mm	€
221150	7	230	800	470x263x(H)413	**649,00**



V-Shape Belt Module
Ready for extreme, long-lasting operation

SOFT START
11-degree speed smoothy regulated with a knob, adjusted to the chosen program

BOWL – 7 litres
Made of AISI 304 stainless steel. Fitted with a convenient handle with anti-slip coating

Housing
Robust, made of die cast aluminium

Gears
Very strong – made of stainless steel, responsible for uniform planetary rotation
Smooth transition to the demanded power level

Control panel
Designer, easy to read
Counting time required for cake baking
4 automatic programs:
– Slow mixing (speed 1–6)
– Standard mixing (speed 1–8)
– Gentle mixing (speed 1–9)
– Fast mixing (speed 1–11)

Lid with a dispenser
Convenient adding ingredients during operation without worrying about getting the worktop unclean

INCLUDED



HOOK FOR HEAVY DOUGHS
18/8 stainless steel



EGG WHISK
18/8 stainless steel



FLAT BEATER
with silicone rim



FLAT BEATER
18/8 stainless steel



BOWL 7 L
18/8 stainless steel

BLACKBOLT

SUPERPOWER IN YOUR KITCHEN!

POWER 1500 W



V-Shape Belt Module
Ready for extreme, long-lasting operation



Gears
Very strong – made of stainless steel, responsible for uniform planetary rotation
Smooth transition to the demanded power level

Control panel
Designer, easy to read
Counting time required for cake baking
4 automatic programs:
– Slow mixing (speed 1–6)
– Standard mixing (speed 1–8)
– Gentle mixing (speed 1–9)
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SOFT START
11-degree speed smoothy regulated with a knob, adjusted to the chosen program

Lid with a dispenser
Convenient adding ingredients during operation without worrying about getting the worktop unclean

Housing
Robust, made of die cast aluminium

BOWL – 7 litres
Made of AISI 304 stainless steel.
Fitted with a convenient handle with anti-slip coating

INCLUDED



HOOK FOR HEAVY DOUGHS
18/8 stainless steel



HOOK FOR HEAVY DOUGHS
18/8 stainless steel



FLAT BEATER
with silicone rim



FLAT BEATER
18/8 stainless steel



BOWL 7 L
18/8 stainless steel

PLANETARY MIXER BLACKBOLT

NEW

- Housing made of die-cast aluminium.
- Bowl made of stainless steel.
- Silicone-coated handle for a secure grip.
- Robust construction for stable operation.
- Quiet motor coupled with durability for long use.
- Cooling system allows continuous operation for up to 60 minutes.
- 11 speed settings.
- Timer function.
- Four preset programmes: Dough, Sponge Cake, Cream Whipping, Egg Whipping.
- Overheating protection.
- Capacity: 7 litres.
  - Flour: 0.2–1.5 kg.
  - Egg whites: 2–20.
  - Sweet cream: 150–1,500 ml.
  - Fresh cream: 0.1–2 l.
- Accessories included:
  - Stainless steel (18/8) whisk, paddle and dough hook
  - PA (polyamide/nylon) silicone edge paddle
- All accessories are dishwasher safe.

code	liters	V	W	mm	€
221570	7	230	1500	460x310x(H)379	**599,00**

ACCESSORIES FOR BLACKBOLT 221570

18/8 stainless steel | user assembly



230121

18/10 stainless steel | PP polypropylene | POM POM plastic | user assembly



230114

PASTA ATTACHMENTS FOR BLACKBOLT MIXER – SET OF 3

- Housing, rolling pins, and cutting rollers made of stainless steel.
- Attachments included in the kit:
  1. Pasta roller: 140 mm wide and 8 mm thick, adjustable from about 0.2 mm to 2 mm.
  2. Spaghetti cutter: 1.6 mm thick.
  3. Tagliatelle cutter: width 6.3 mm.
- The attachments are compatible only with the HENDI Blackbolt planetary mixer (code: 221570).

code	mm	€
230121	220x51x(H)88	**175,00**

MEAT MINCING ATTACHMENT FOR BLACKBOLT MIXER

- Complete meat mincing set.
- Hopper, auger, and tray made of aluminium.
- Blade and 3 grinding plates made of stainless steel.
- Pusher made of PP.
- Stuffing kit made of PP and POM.
- Grinding plates with holes with diameters: 3, 5, 7 mm.
- Feeding tube with a diameter of 43mm.
- Set includes: Mincer, food pusher, removable tray, stuffing kit, blade, and 3 grinding plates.
- The attachment is compatible only with the HENDI Blackbolt planetary mixer (code: 221570).

code	mm	€
230114	137x92x(H)266	**64,00**

ACCESSORIES FOR BLACKBOLT

NEW



967324

18/8 stainless steel

FLAT BEATER

- Made of 18/8 stainless steel.
- Dishwasher safe.
- Compatible with Planetary Mixer Blackbolt.

code	mm	€
967324	20x158x(H)214	**56,00**

NEW



967331

18/8 stainless steel

WHISK FOR WHIPPING

- Made of 18/8 stainless steel.
- Dishwasher safe.
- Compatible with Planetary Mixer Blackbolt.

code	mm	€
967331	152x152x(H)212	**42,00**

NEW



967317

18/8 stainless steel

HOOK FOR HEAVY DOUGH

- Made of 18/8/ stainless steel.
- Dishwasher safe.
- Compatible with Planetary Mixer Blackbolt.

code	mm	€
967317	118x118x(H)212	**64,50**

NEW



967355

PA polyamide SIL silicone

FLAT BEATER WITH SILICONE RIM

- Connector made of 18/8 stainless steel.
- Frame made of PA.
- Rim made of silicone.
- Dishwasher safe.
- Compatible with Planetary Mixer Blackbolt.

code	mm	€
967355	22x172x(H)218	**35,00**



967348

NEW

18/8 stainless steel

BOWL, 7 LITRES

- Made of 18/8 stainless steel.
- Dishwasher safe.
- Compatible with Planetary Mixer Blackbolt Pro.

code	mm	€
967348	ø225x(H)210	**89,50**

PLANETARY MIXERS KITCHEN LINE

- Aluminium housing.
- Injection-molded plastic bowl guard.
- Robust bowl made of AISI 210 stainless steel.
- Supplied with 3 accessories made of AISI430 stainless steel: a whisk, a mixer and a dough hook.
- 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.
- 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.

Al aluminium

MAX CAPACITY 5 kg



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	317x440x(H)490 mm	422x475x(H)710 mm	496x570x(H)880 mm
control	digital	manual	manual
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
€	**795,00**	**965,00**	**1 295,00**

Prices exclude VAT

POTATO PEELERS KITCHEN LINE

S.S. stainless steel BPA free

- Peels potatoes using an abrasive disc and peeling pads inside the drum.
- Drum, abrasive disc, and peeling pads made of high-quality stainless steel.
- Abrasive disc fitted with aluminium alloy agitators.
- BPA-free transparent lid.
- Powerful motor peels a full load in 2–3 minutes.
- Control panel with an 8-minute timer and indicator lights.
- Safety micro switch.
- Freshwater inlet and drain connection rinse potatoes continuously during peeling.
- Peel collection trap consisting of 2 containers, one perforated, helping prevent drain blockages.
- Legs are fitted with plastic feet for stability, while mounting plates on 2 legs allow secure floor installation.
- Water resistance rating: IP23.



229224



229217



229200

POTATO PEELER 18 KG

- Capacity: 28 l.
- Maximum load: 18 kg.
- Output: 240-360 kg/h.
- Net weight: 42.4 kg.

code	V	W	mm	€
229224	230	1100	622x540 x(H)997	**1 645,00**

POTATO PEELER 10 KG

- Maximum load: 10 kg.
- Volume: 22 L.
- Output: 140-200 kg/h.
- Weight: 39.6 kg.

code	V	W	mm	€
229217	230	750	620x525 x(H)833	**1 550,00**

POTATO PEELER 5 KG

- Maximum load: 5 kg.
- Volume: 12L
- Output: 70-100 kg/h.
- Weight: 37.5 kg.

code	V	W	mm	€
229200	230	550	620x525 x(H)787	**1 495,00**

STICK BLENDERS PROFI LINE

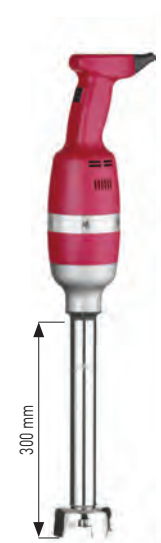
- Professional version.
- Housing made of fiber reinforced nylon.
- Stainless steel shaft and blade.
- Easy to clean

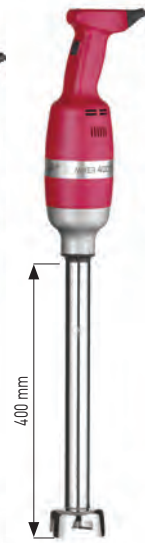
PA polyamide S.S. stainless steel

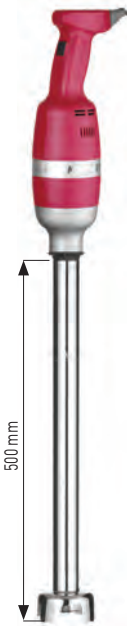
Equipped with a digital display













code	224328	224335	224397	224359	224052
	Stick blender 250 - with fixed speed	Stick blender Profi Line 300 - with adjustable speed	Stick blender 400 - with adjustable speed	Stick blender Profi Line 500 - with adjustable speed	Stick blender Profi Line 500
control panel		Electronic control panel (9 speeds)	Electronic control panel (9 speeds)	Electronic control panel (9 speeds)	Electronic control panel (9 speeds)
suitable for dishes up to (l)	20	50	80	100	120
dimensions (mm)	ø75x(H)514	ø100x(H)675	ø100x(H)350	ø100x(H)866	ø100x(H)863
shaft length (mm)	250	300	400	500	500
speed (rpm)	fixed 15 000	variables 2 000 – 9 000	variables 2 000 – 9 000	variables 2 000 – 9 000	variables 2 000 – 9 000
maximum speed (rpm)		13 000	15 000	15 000	15 000
power/voltage (W/V)	250/230	300/230	400/230	400/230	500/230
weight (kg)	1,45	3,45	4,1	4,1	4,25
€	**299,00**	**489,00**	**573,00**	**578,00**	**709,00**

S.S. stainless steel



WHISK FOR STICK BLENDER PROFI LINE 300, 400 & 500

- Consists of two whisks.
- Easy and safe to attach.
- Suitable for: 224335, 224397, 224359, 224052, 224380, 282311

code	mm	€
224342	ø120x(H)330	**205,00**



934029

WALL MOUNTED STORAGE RACK

code	mm	€
934029	365x130x(H)70	**44,50**

Prices exclude VAT

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)765	**735,00**

STICK BLENDER 250 - 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)540	**499,00**



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 HENDI BLEND

- 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 8 liters.

code	V	W	mm	€
222157	230	250	ø71x(H)450	**98,50**

FOR CONTAINERS WITH A CAPACITY OF 1 TO 8 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



ABS plastic | S.S. stainless steel | 18/10 stainless steel

STICK BLENDER WITH SPIRAL CORD

- Housing made of 18/8 stainless steel and ABS.
- Removable 225 mm long blending shaft made of 18/8 stainless steel.
- Double blade made of SUS 420J2 stainless steel.
- Flexible spiral cord retracts to prevent tangling.
- Speed easily controlled by a large dial, LCD display shows the speed in 7 steps.
- Speed: from approx. 8500 RPM to 16 500 RPM. With a turbo function.
- Overheating protection.
- Suitable for up to 3 L.

code	V	W	mm	€
221181	230	1000	ø65x425	**98,50**





RECHARGEABLE BATTERY

ABS plastic S.S. stainless steel

CORDLESS STICK BLENDER SMART PRESSURE

- Made of satin stainless steel and ABS.
- Detachable blending shaft with an S-shaped blade.
- Smart Pressure function: the harder the button is pushed, the more blade speed increases – stepless speed adjustment ensures better control over blending process.
- 5 gears: from 11 000 RPM (gear 1) to 16 000 RPM (gear 5).
- Cordless and rechargeable – with a built-in battery: 2000 mAh, 150 W, 7,4 V.
- Indicates 4 battery charge levels (100-75-50-25%).
- Operation time: up to 30 min when fully charged.
- Protection: after 3 sec without activity the blade is blocked.

code	V	W	mm	€
221419	230	150	ø65x(H)390	**79,95**







Battery level indicator

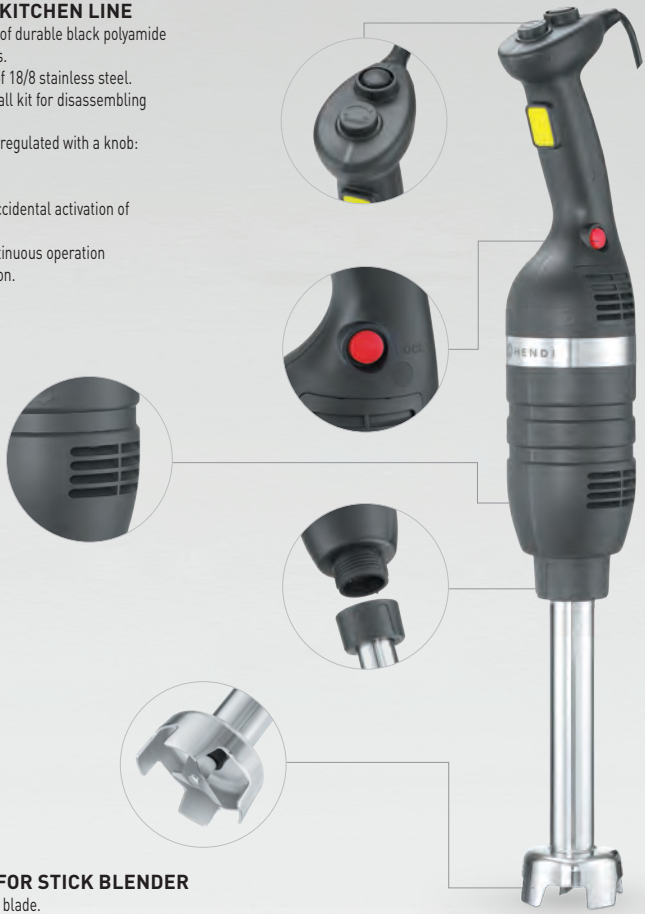
Smart Pressure function - blade rotation intensity is regulated with a button, smooth speed control provides better control over the blending process

Wireless, rechargeable, with built-in 2000 mAh battery

Safety feature: after 3 seconds of inactivity, the blade is locked

STICK BLENDERS KITCHEN LINE

- Drive unit housing made of durable black polyamide reinforced with fibreglass.
- Removable blade made of 18/8 stainless steel.
- Included in the set: a small kit for disassembling the blade.
- Variable speed smoothly regulated with a knob: from 4000 to 16000 RPM.
- Ventilated motor.
- Safety button prevents accidental activation of the appliance.
- Lock button enables continuous operation without pushing the button.



PA polyamide
S.S. stainless steel

BLENDER SHAFT FOR STICK BLENDER

- Stainless steel shaft and blade.
- Suitable for: 221884, 221891, 221198, 221327, 221334, 221341.
- Blade removal kit included.

code	mm	€
222225	(L)250	**89,00**
222232	(L)300	**92,00**
222249	(L)400	**102,50**
222256	(L)500	**113,00**



WHISK ATTACHMENT FOR STICK BLENDERS

- Compatible with Kitchen Line stick blenders codes 221884, 221891, 221198, 221327, 221334, 221341.
- Consists of two stainless steel whisks.
- Secure and easy to attach to the drive unit.

code	mm	€
222263	(L)250	**101,00**

PA polyamide | 18/10 stainless steel






code	221198	221327	221334	221341
	Stick blender 350 with variable speed and blending shaft 250 mm	Stick blender 350 with variable speed and blending shaft 300 mm	Stick blender 500 with variable speed and blending shaft 400 mm	Stick blender 500 with variable speed and blending shaft 500 mm
suitable for dishes up to (l)	20	30	80	120
dimensions (mm)	ø100x666	ø100x716	ø100x816	ø100x916
shaft length (mm)	250	300	400	500
speed (rpm)	4 000 up to 16 000	4 000 up to 16 000	4 000 up to 16 000	4 000 up to 16 000
power/voltage (W/V)	350/230	350/230	500/230	500/230
€	**197,50**	**205,00**	**229,00**	**239,00**

STICK BLENDER KITCHEN LINE 160 WITH ADJUSTABLE SPEED

PA polyamide | S.S. stainless steel

- 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	270	140x76x(H)503	**149,50**

222140



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	**95,00**

222164



PA polyamide | 18/10 stainless steel

SET: STICK BLENDER 350 WITH VARIABLE SPEED + WHISK + WALL-MOUNTED RACK

- Up to 80 L capacity.
- The set includes: blending shaft with 400 mm length, a whisking shaft with 250 mm length – made of 18/8 stainless steel, and a wall-mounted rack.
- Different shafts can be purchased separately: 222232, 222225, 222256, 222263.

code	V	W	mm	€
222393	230	350	110x324x(H)816	**325,00**





222393

HENDI

Prices exclude VAT


HENDI

05

Vacuum packing

Preserve freshness - discover flavour




HENDI

TRAY SEALERS

- Lid with spring mechanism for lighter, controlled opening.
- Automatic guillotine with a safety blade cuts the film in a dedicated strip just behind the sealed container (air-cut technology).
- Sealing surface with titanium coating prevents film sticking and supports fast sealing (approx. 1–3 seconds depending on film).
- Pressure absorber ensures tight sealing and prevents packages deformation.
- Anti-slip feet.
- Ball bearings on all moving parts (lid, clamping arm, pressing system) reduce friction for smooth operation.
- Sealing temperature adjustable from 50°C to 210°C.
- Colour-coded LED indicators for performance monitoring.
- Integrated overheat protection, overheat lock, and illuminated safety switch.
- Warm-up time approx. 8–10 minutes.

TRAY SEALER SUPREME

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



976722

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



- Housing made of stainless steel 18/8.
- Insulated handle made of durable, damage-resistant plastic.
- Handle with lever system.
- Film feeder with stretcher prevents film curling.
- Suitable for trays up to 235×190×(H)155 mm and cups up to (H)170 mm.
- Includes PE matrix for 227×178 mm containers, without divider.
- Suitable for film rolls up to 187 mm width (film sold separately, code: 970720).
- Detachable power cord (1.5 m, grounded).

code	V	W	mm	€
976722	230	700	247x637x(H)258	**975,00**

TRAY SEALER DUAL

NEW

indoor

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

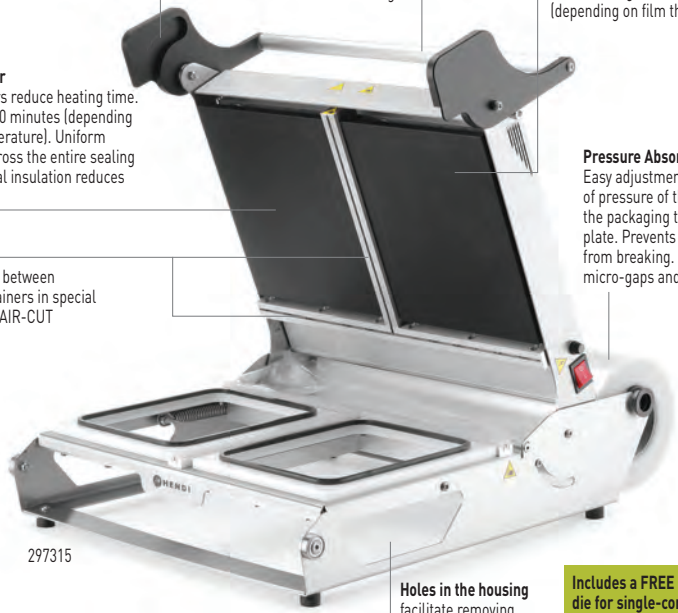
Robust Design
The frame is made of acid-resistant steel with a thickness of over 2 mm. Solid and robust design.

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.

Film cutting
Just behind and between the sealed containers in special strips based on AIR-CUT technology.



297315

Holes in the housing
facilitate removing the tray after sealing

Includes a FREE 805572 x2 die for single-compartment trays 227x178 mm!



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

- Housing made of stainless steel 18/8 with reinforced body frame.
- Handle made of aluminum.
- Handle with lever system.
- Dual heating zones allow two trays to be sealed at once.
- Side openings allow easy removal of sealed trays.
- Integrated blade cuts the film cleanly between sealed trays.
- Suitable for trays up to 235×190×(H)155 mm and cups up to (H)115 mm.
- Includes 2x PE matrix for 227×178 mm containers, without divider.
- Suitable for film rolls up to 420 mm width (film sold separately, code: 973233).

code	V	W	mm	€
297315	230	1400	653x487x(H)190	**1 150,00**

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.

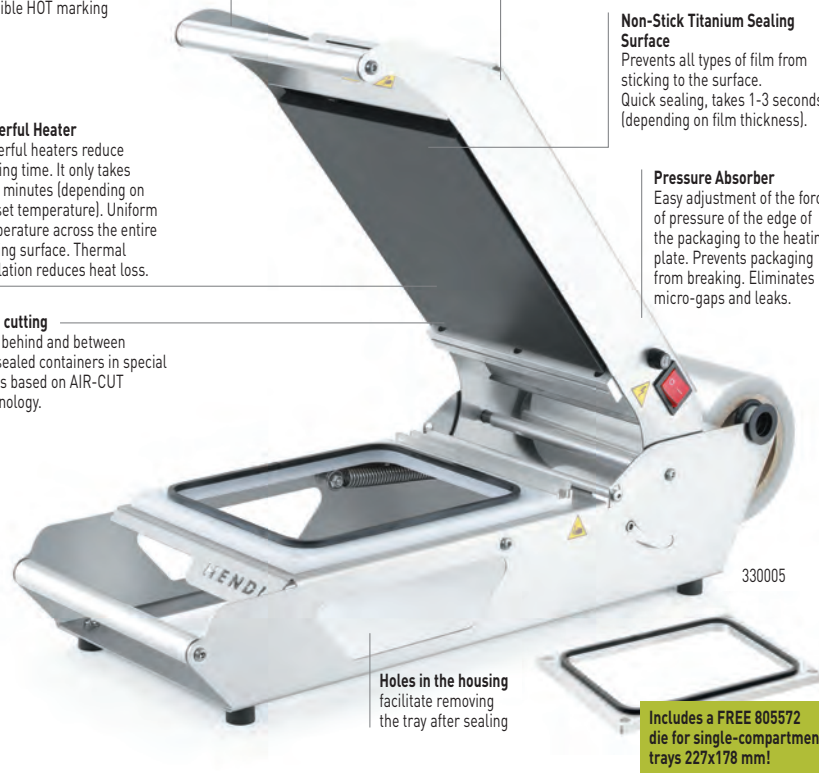
Robust Design
The frame is made of acid-resistant steel with a thickness of over 2 mm. Solid and robust design.

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.

Film cutting
Just behind and between the sealed containers in special strips based on AIR-CUT technology.



330005

Holes in the housing
facilitate removing the tray after sealing

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

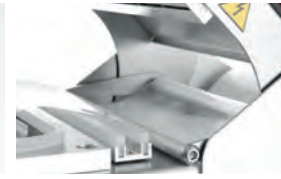
Maintenance/Safe Zone
Frame base insulated from high temperature and electrical voltage. High quality materials and seamless design for quick cleaning of the bottom part of the body, without having to turn off the device.

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 SEALER COMPACT

- Housing made of stainless steel 18/8.
- Handle made of aluminum.
- Single heating zone for sealing one tray at a time.
- Suitable for trays up to 235×190×(H)155 mm and cups up to (H)115 mm.
- Includes PE matrix for 227×178 mm containers, without divider.
- Suitable for film rolls up to 187 mm width (film sold separately, code: 970720).

code	V	W	mm	€
330005	230	700	582x285x(H)185	**775,00**



TRAY SEALER MATRIX

- Made of polished aluminium.
- Black silicone seal.

	code		€
	805572	container 227x178 mm	**129,50**
	805589	2x container 178x113 mm	**129,50**
	805596	two-sectioned container 227x178 mm	**129,50**
	805619	soup container ø165 mm	**129,50**
	805626	three-section container 227x178 mm	**129,50**

	code		€
	805633	2x soup container ø115 mm	**129,50**
	805640	two-sectioned colt container 227x178 mm	**129,50**
	805657	2 containers (1x 178x113 mm, 1x ø115 mm)	**129,50**
	805664	container 187x137 mm	**129,50**

SEALER FILM PET/PE PEEL 12/40

- Designed for packaging PET 12 / PE 40 food trays.
- PEEL layer for easy peeling off the sealed film.
- Film dimensions: width: 18.5 cm (970720), 42 cm (973233); length: 250 m.
- Roll diameter: ø15 cm.
- Not suitable for ovens.
- Not suitable for microwaves.

code	mm	€
970720	185x	**39,95**
973233	420x	**92,95** N



970720



ABS plastic

STRIP VACUUM PACKAGING MACHINE

- For packaging of food and non-food products, excluding liquids.
- Made entirely of durable ABS plastic.
- The lid seal guarantees a tight seal during operation.
- User-friendly control panel.
- 2 bag sealing times.
- Vibration pump.
- Pump capacity: 5,5 L/min.
- The vacuum packaging machine is not dedicated for continuous operation.
- To be used with embossed bag.

code	seal strip (mm)	V	W	mm	€
975350	310	230	100	390x160x(H)92	**81,00**



975350

STRIP VACUUM PACKAGING MACHINE WITH ROLL FEEDER

ABS plastic

- For packaging of food and non-food products, excluding liquids.
- Made entirely of durable ABS plastic.
- The lid seal guarantees a tight seal during operation.
- User-friendly control panel.
- 2 bag sealing times and 2 levels of air suction power.
- Bag holder in the housing.
- Vibration pump.
- Pump capacity: 6.5 l/min.
- Not dedicated for continuous operation.
- Suitable for bags up to 310mm wide.
- To be used with embossed bags.

code	seal strip (mm)	V	W	mm	€
201626	310	230	100	385x205x(H)95	**114,50**



201626



975374

VACUUM PACKAGING MACHINE KITCHEN LINE

- 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	seal strip (mm)	V	W	mm	€
975374	420	230	550	570x263x(H)150	**319,50**



970638

BAG ROLLS ATTACHMENT

- Base made of ABS.
- Equipped with a removable knife for cutting bags to the required length.
- Internal dimensions: 412x101x(H)101 mm.
- Suitable for bag rolls up to Ø100x400 mm.
- Transparent cover for easy control of the roll.
- Compatible with the HENDI vacuum packaging machine 975374 or suitable for standalone use with other vacuum packaging machines.

code	mm	€
970638	487x122x(H)107	**27,95**

STRIP VACUUM PACKAGING MACHINE PROFI LINE

- For packaging of food and non-food products, excluding liquids.
- Housing made of 18/8 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	383x293x(H)175	**575,00**



970362

PA polyamide | PE polyethylene | wash | micro

NEW

VACUUM COOKING BAGS

number of layers	2
inner layer	50 µm made of polyethylene
outer layer	15 µm made of polyamide (nylon)
total thickness	65 µm
temperature range	–20° up to +100°C
suitable for	vacuum chamber packaging machine

COOKING STORAGE



code	packed per	mm	€
550885	100	200x300	12,45
550892	100	250x350	16,85
550922	100	300x400	21,95
550854	100	150x250	8,45
550847	100	150x200	5,95

NEW

VACUUM BAGS, BIODEGRADABLE

number of layers	2
inner layer	52 µm made of polylactide (bioplastic)
outer layer	23 µm made of cellophane
total thickness	75 µm
temperature range	–20° up to +90°C
suitable for	vacuum chamber and strip packaging machine

STORAGE



code	packed per	mm	€
550953	100	200x300	35,95
550991	100	300x400	62,95
550946	100	150x250	22,95
550939	100	150x200	18,50
550984	100	250x350	45,95

NEW

VACUUM SEAL BAGS, EMBOSSED

number of layers	2
inner layer	50 µm made of polyethylene
outer layer	15 µm made of polyamide (nylon)
total thickness	65 µm
temperature range	–20° up to +100°C
suitable for	vacuum chamber and strip packaging machine

COOKING STORAGE



code	packed per	mm	€
550731	100	150x250	8,50
550748	100	150x400	12,95
550755	100	200x300	12,95
550786	100	250x350	18,95
550793	100	300x400	25,95
550823	Set of 2 rolls.	6000x200	6,45
550830	Set of 2 rolls.	6000x280	8,75

EMBOSSED VACUUM BAGS

number of layers	2
inner layer	60 µm made of polyethylene
outer layer	15 µm made of polyamide (nylon)
total thickness	75 µm
temperature range	–20° up to +100°C
suitable for	vacuum chamber and strip packaging machine

COOKING STORAGE



code	packed per	mm	€
971048	100	150x400	18,00
971017	100	150x250	12,00
971024	100	200x300	18,00
971055	100	250x350	26,50
971031	100	300x400	34,50

SOUS-VIDE COOKING BAGS FOR VACUUM PACKING MACHINES

number of layers	2
inner layer	60 µm made of polyethylene
outer layer	15 µm made of polyamide (nylon)
total thickness	75 µm
temperature range	–20° up to +110°C
suitable for	vacuum chamber and strip packaging machine

COOKING STORAGE



code	packed per	mm	€
970676	100	200x150	**7,45**
970652	100	250x150	**9,15**
970683	100	300x200	**13,45**
970669	100	350x250	**19,45**
970690	100	400x300	**25,45**
971062	Set of 2 rolls.	6000x200	**8,95**
971079	Set of 2 rolls.	6000x280	**12,25**

EMBOSSED VACUUM SEAL BAGS

number of layers	2
inner layer	60 µm made of polyethylene
outer layer	15 µm made of polyamide (nylon)
total thickness	75 µm
temperature range	–20° up to +40°C
suitable for	vacuum chamber and strip packaging machine

STORAGE



code	packed per	mm	€
297414	100	150x250	**9,50**
297421	100	150x400	**13,95**
297438	100	200x300	**13,95**
297445	100	250x350	**19,95**
297452	100	300x400	**27,50**
297469	Set of 2 rolls.	6000x200	**6,95**
297476	Set of 2 rolls.	6000x300	**9,95**

VACUUM PACKING BAGS, FOR CHAMBER VACUUM PACKING MACHINES

number of layers	2
inner layer	made of polyethylene
outer layer	made of polyamide (nylon)
total thickness	65 µm
temperature range	–20° up to +40°C
suitable for	vacuum chamber packaging machine

STORAGE



code	packed per	mm	€
970607	100	200x140	**5,50**
970386	100	230x160	**7,95**
970614	100	300x200	**11,95**
970393	100	350x250	**15,95**
970621	100	400x300	**20,95**







VACUUM CHAMBER PACKAGING MACHINE

- Casing is made of stainless steel.
- Chamber is made of Aluminum alloy 5052.
- Transparent lid made of ABS.
- 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 releasing air (9 minutes each), allowing marinade to penetrate faster under negative pressure and speed up the 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

- Casing and chamber made of 18/8 stainless steel.
- For packing food and technical products, including those with a high water content.
- Transparent lid made of durable high-quality ABS plastic.
- Convex lid and concave bottom.
- V-shaped gasket with a low leak rate.
- Clear indicators (digital display and dial gauge).
- 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.
- Includes oil pump.
- Can be used with smooth and embossed bags.

code	975398	975251	975268	975275
dimensions	360x490x(H)365 mm	330x480x(H)360 mm	380x503x(H)444 mm	450x555x(H)480 mm
chamber dimensions	350x300x(H)110 mm	280x385x(H)130 mm	320×370×(H)185 mm	370x450x(H)220 mm
seal strip	295 mm	260 mm	300 mm	350 mm
pump performance	77 l/min	167 l/min	133 l/min	333 l/min
power/voltage	630 W/230 V	370 W/230 V	370 W/230 V	750 W/230 V
weight	22,3 kg	36 kg	38 kg	62 kg
€	**999,00**	**1 275,00**	**1 399,00**	**1 550,00**

Watch the video



201442

VACUUM PACKAGING MACHINES

- Casing made of stainless steel.
- Chamber made of aluminium alloy 5052.
- Dark transparent PMMA lid.
- Convex lid and concave bottom accommodate larger portions.
- Low-leak gasket ensures reliable sealing.
- Clear digital display and dial gauge for precise vacuum control.
- Adjustable vacuum time: 5–90 s.
- Adjustable sealing time: 0.5–6 s.
- 260 mm seal strip.
- Marinating function with programmable cycles (9–99 min).
- Can program up to 11 cycles of vacuum and air injection into the bag.
- Automatic cycle starts when lid is closed.
- Oil pump for quick vacuum performance.
- Compatible with smooth and embossed bags.

code	201435	201442
dimensions	367x425x(H)364 mm	510x625x(H)455 mm
chamber dim.	300x350x(H)80 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	1100 W/230 V
weight	25,2 kg	59 kg
€	**1 119,00**	**1 995,00**



NEW

VACUUM SEAL BAGS, EMBOSSED

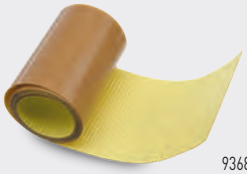
- 2-ply vacuum seal bags.
- Inner layer made of 50 µm food contact approved polyethylene.
- Outer layer made of 15 µm polyamide (nylon).
- Total thickness: 65 µm.
- Embossed pattern.
- Temperature resistant from -20°C to 100°C.
- Suitable for chamber and external vacuum packing machines.

code	packed per	mm	€
550731	100	150x250	**8,50**
550748	100	150x400	**12,95**
550755	100	200x300	**12,95**
550786	100	250x350	**18,95**
550793	100	300x400	**25,95**

VACUUM BAGS, BIODEGRADABLE

- Made from biodegradable materials.
- Thickness: 75 microns.
- For storage purposes only.
- 100 bags per pack.

code	packed per	mm	€
550953	100	200x300	**35,95**
550991	100	300x400	**62,95**
550946	100	150x250	**22,95**
550939	100	150x200	**18,50**
550984	100	250x350	**45,95**



936801

TAPE FOR TOP SEALBAR, NON-STICK

- 65mm wide, 1 meter long.
- For HENDI Vacuum machines.

code		€
936801		**9,95**

06

Thermal processing

Heat that inspires




HENDI

GAS COOKER 4-BURNER WITH CONVECTION OVEN GN 1/1

S.S. stainless steel

- Made from stainless steel.
- Fitted with 4 burners:
  - 2 burners of 6.0 kW
  - 2 burners of 3.5 kW
- Burners are fitted with thermocouple.
- Suitable for pans from ø 120 up to 300 mm.
- Pan supports and burners made from cast iron.
- Height adjustable legs fitted with non-slip feet.
- Suitable for natural gas, conversion set for LPG included.
- Note: No pilot light or ignition, needs to be lit with matches or lighter.

Oven specifications

- 3000 W electric convection oven.
- Temperature can be set up to 270°C.
- Oven is fitted with 120 minute timer.
- Chamber made from stainless steel, measures 640x370x(h)350 mm.
- Fits GN 1/1 trays and grids, comes with 1 grid.
- 4 tray supports, spaced 75 mm apart.





code	227381	227589	225882
dimensions	800x700x(H)310 mm	800x700x(H)900 mm	800x722x(H)900 mm
oven dimensions	–	–	640x370x(H)350 mm
burner power	2x 3,5 kW + 2x 6 kW	2x 3,5 kW + 2x 6 kW	2x 3,5 kW + 2x 6 kW
type of oven	–	–	convection, electric
oven power	–	–	3000 W
gas power	19 kW [HS]	19 kW [HS]	19 kW [HS]
voltage	–	–	230 V
weight	35 kg	72 kg	82 kg
€	**1 475,00**	**1 899,00**	**2 649,00**

GAS COOKER KITCHEN LINE 6-BURNER WITH CONVECTION OVEN GN 1/1

S.S. stainless steel

- Made from stainelss steel.
- Fitted with 6 burners:
  - 3 burners of 6.0 kW
  - 3 burners of 3.5 kW
- Burners are fitted with thermocouple.
- Suitable for pans from ø 120 up to 300 mm.
- Pan supports and burners made from cast iron.
- Height adjustable legs fitted with non-slip feet.
- Suitable for natural gas, conversion set for LPG included.
- Note: No pilot light or ignition, needs to be lit with matches or lighter.

Oven specifications

- 3000 W Electric convection oven.
- Temperature can be set up to 270°C.
- Oven is fitted with 120 minute timer.
- Chamber made from stainless steel, measures 640x370x(h)350 mm.
- Fits GN 1/1 trays and grids, comes with 1 grids.
- 4 tray supports, spaced 75 mm apart.

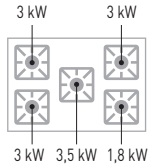


code	226094	225899
dimensions	1200x700x(H)900 mm	1200x722x(H)900 mm
oven dimensions	–	640×370×(H)350 mm
burner power	3×3,5 kW + 3×6 kW	3×3,5 kW + 3×6 kW
type of oven	–	convection, electric
oven power	–	3000 W
gas power	28.5 kW [HS]	28.5 kW [HS]
voltage	–	230 V
weight	95 kg	105 kg
€	**2 309,00**	**3 250,00**

Prices exclude VAT



225707



GAS COOKER - 5 BURNERS WITH ELECTRIC OVEN

- Made from stainless steel.
- Fitted with 5 burners:
  - 3 burners of 3.0 kW.
  - 1 small burner of 1.8 kW.
  - 1 wok burner of 3.5 kW.
- Burners are fitted with thermocouple and piezo ignition.
- 3-part cast iron pan support.
- Suitable for natural gas.
- Extra LPG nozzle kit as default equipment

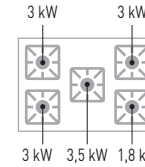
Oven specifications:

- Chamber made from stainless steel.
- 2700 W electric convection oven with 2500 W grill.
- Temperature resistance: up to 250°C.
- Oven is fitted with 120 minute timer.
- Fits GN 1/1 trays and grids, comes with 2 grids.
- With 4 tray supports.

code	V	W	kW[HS]	mm	€
225707	230	2900	14.3	900x653x(H)900	**2 095,00**



225806



GAS COOKER - 5 BURNERS, OPEN FRAME

- Made from stainelss steel.
- Open frame offers lots of storage space.
- Fitted with 5 burners:
  - 3 burners of 3.0 kW.
  - 1 small burner of 1.8 kW.
  - 1 wok burner of 3.5 kW.
- Burners are fitted with thermocouple and piezo ignition.
- 3-part cast iron pan support.
- Suitable for natural gas.
- Extra LPG nozzle kit as default equipment.

code	kW[HS]	mm	€
225806	14.3	900x640x(H)910	**1 525,00**

839997



Cr chrome plated | oven

PAN SUPPORT ADAPTER

- For placing small pans on large pan supports.

code	mm	€
839997	255x255x(H)25	**4,75**

NEW



240069

NEW

S.S. stainless steel

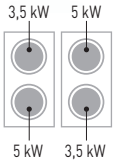
indoor



240076

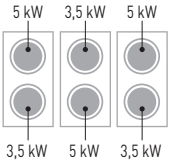


237687





237397



INDUCTION STOVES

- Housing made of stainless steel, reinforced with a frame.
- Matt tempered glass induction surface.
- Adjustable feet: ≈30mm.
- Suitable for pots and pans with a base diameter of up to 260 mm.
- Features a grease filter that is easy to remove and clean.
- Units are not supplied with a plug.
- Caution: the units have to be connected to the power supply by an electrician.

INDUCTION STOVE, 4 HOBS

- 4 independent control knobs each one with 11 power levels.
- Maximum permitted load on the cooktop: 100 kg.
- 2x3.5 kW hobs.
- 2x5 kW hobs.

code	V	W	mm	€
237687	400	17000	800x720x(H)854	**2 849,00**
240069	400	17000	800x700x(H)311	**2 399,00** N

INDUCTION STOVE, 6 HOBS

- 6 independent control knobs each one with 11 power levels.
- Maximum permitted load on the cooktop: 150 kg.
- 3x3.5 kW hobs.
- 3x5 kW hobs.

code	V	W	mm	€
237397	400	25500	1200x700x(H)890	**4 099,00**
240076	400	25500	1200x700x(H)311	**3 699,00** N

18/0 stainless steel · indoor · 6,7 kW


147108

18/0 stainless steel · indoor · 6 kW


147801

18/0 stainless steel · indoor · 10,8 kW


147276

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	**655,00**

HOKKER KITCHEN LINE

- Model Kitchen Line - for propane and 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	463x480x(H)426	**319,50**

HOKKER KITCHEN LINE XL

- XL model - for propane and 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	**398,50**

626504

147207

147108

147306



Fe carbon steel · wash

WOK

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

code	mm	€
626504	ø710x(H)220	**79,00**

RING FOR HOKKER

18/0 stainless steel

- To adapt Hokker 147108 to use with wok 626504.

code	mm	€
147207	ø360x(H)80	**86,50**

HOKKER STAND

NEW · 18/0 stainless steel

- Made of 18/0 stainless steel.
- Designed exclusively for the HENDI Hokker Big Flame (code: 147108).
- Integrated lower shelf.

code	mm	€
147306	425x425x(H)400	**215,00**

18/8
stainless steel



5 kW



237670

INDUCTION HOKKER HIGH POWER

- Designed for use with woks or extra large induction pots.
- Made of durable stainless steel, reinforced with frame.
- Induction cooktop with 340x340 mm dimensions, made of 5 mm thick tempered glass.
- Convenient control knob, 11 power levels to choose from.
- Safe and comfortable working thanks to heat generation only on contact between the hob and the pot or pan.
- Suitable for induction pots and pans with base diameter of ø160 - 300 mm.
- Maximum allowable load for cooktop: 40 kg.
- Adjustable feet (≈30mm) for perfect leveling of the cooker.
- Unit sis not supplied with a plug.
- Caution: the unit has to be connected to the power supply by an electrician.

code	V	W	mm	€
237670	400	5000	422x400x(H)366	**725,00**



S.S.
stainless steel



220207

GAS GRILL HOB, SMOOTH, ON A CABINET ENCLOSED ON 3 SIDES

- Hob made of S355J2 smooth steel.
- Base made of 18/0 stainless steel.
- 2 heating zones, controlled separately, each with 3 tubular multiramp burners made of stainless steel.
- Gas power of 1heating zone: 5 kW.
- Temperature controlled by a thermocouple with safety valve that cuts off gas supply to the burners in case the flame goes out.
- Electric igniter – connection to 230 V supply required.
- The hob is slightly inclined frontwards.
- Includes an opening and a slidable drawer.
- 380 mm high.
- Device fitted as standard with NG50 (G30) gas nozzles.
- Included: Nozzles for cylinder LPG.
- Gas connection in the rear left part, at approx. 550 mm.
- Steel feet adjustable: 100 to 165 mm.

code	kW[HS]	mm	€
220207	10	800x700x(H)900	**3 350,00**

PRESSURE REGULATOR 50 MBAR

- For HENDI gas barbecues & Hokkers.

code	€
152157	**18,95**



GAS HOSE ASSEMBLY HOKKERS

- For HENDI Hokkers 147108 147801 147276.

code	€
147139	**17,95**



147139

GAS LIGHTER – SET OF 2 PCS.

- Refillable.
- Supplied empty.

code	packed per	mm	€
198124	2	(L)230	**8,50**



198124

RISE AND FALL HEAT LAMPS

- Flexible, adjustable cord length from 70 to 150 cm.
- The amount of heat transferred varies with the cord length.
- On/off switch located on top of the lamp.
- Includes a white shatterproof light bulb.
- Available in a range of colours.

Fe carbon steel | indoor



273661 273685 273678 273708 273692 273715



273609 273623 273616 273647 273630 273654

NEW

RISE AND FALL HEAT LAMP, BELL-SHAPED

- Bell-shaped lampshade for wider heat transfer.
- Ideal for multiple dishes or buffet settings.

code	colour	V	W	mm	€
273692	Green	230	250	ø295x(H)207	**79,50**
273685	Copper	230	250	ø295x(H)207	**79,50**
273708	Beige	230	250	ø295x(H)207	**79,50**
273678	Black	230	250	ø295x(H)207	**79,50**
273715	White	230	250	ø295x(H)207	**79,50**
273661	Silver	230	250	ø295x(H)207	**79,50**

NEW

RISE AND FALL HEAT LAMP, DOME-SHAPED

- Dome-shaped lampshade for wider heat transfer.
- Ideal for multiple dishes or buffet settings.

code	colour	V	W	mm	€
273609	Silver	230	250	ø250x(H)207	**76,50**
273630	Green	230	250	ø250x(H)207	**76,50**
273616	Black	230	250	ø250x(H)207	**76,50**
273647	Beige	230	250	ø250x(H)207	**76,50**
273623	Copper	230	250	ø250x(H)207	**76,50**
273654	White	230	250	ø250x(H)207	**76,50**





RISE AND FALL HEAT LAMP, CONICAL

- Conical shape for precise heat transfer.
- Ideal for single plates or pass-through stations.

code	colour	V	W	mm	€
273845	Black	230	250	ø275x(H)250	**76,50**
273869	Silver	230	250	ø275x(H)250	**76,50**
273920	Green	230	250	ø275x(H)250	**76,50**
273937	White	230	250	ø275x(H)250	**76,50**
273777	Beige	230	250	ø275x(H)250	**76,50**
273876	Copper	230	250	ø275x(H)250	**76,50**

RISE AND FALL HEAT LAMP, CYLINDRICAL

- Cylindrical lampshade shape for precise heat transfer.
- Ideal for single plates or pass-through stations.

code	colour	V	W	mm	€
273883	Silver	230	250	ø175x(H)250	**67,50**
273852	Black	230	250	ø175x(H)250	**67,50**
273791	Green	230	250	ø175x(H)250	**67,50**
273821	White	230	250	ø175x(H)250	**67,50**
273784	Beige	230	250	ø175x(H)250	**67,50**
273890	Copper	230	250	ø175x(H)250	**67,50**



FLEXIBLE HEAT LAMP

- Made of iron.
- With anti-rust coating.
- Lampshade fitted on a flexible arm.
- Infrared shatterproof lightbulb included – suitable for keeping food warm.
- Fits E27 bulbs.

code	colour	V	W	mm	€
273838	Black	230	250	268x200x(H)660	**159,95**
273739	Beige	230	250	268x203x(H)660	**159,95**
273746	Green	230	250	268x203x(H)660	**159,95**
273753	Copper	230	250	268x203x(H)660	**159,95**









Al aluminium | indoor

FOOD WARMER, INFRARED

- Designed to keep food warm between preparation and serving.
- Double heat lamp design.
- Adjustable height: 590–790 mm.
- Shatterproof infrared lightbulbs included.
- Stable freestanding construction.

code	colour	V	W	mm	€
273906	Silver	230	500	453x360x(H)790	**137,50**
273913	Black	230	500	453x360x(H)790	**145,00**
273722	Copper	230	500	453x360x(H)790	**145,00** N



INFRARED HEAT BULB

- Infrared replacement bulb for heat lamps.
- Designed for keeping food warm during service.
- Shatterproof, with normal fitting (E27).
- Suitable for use with all HENDI heat lamps.

code	colour	V	W	mm	€
919200	White	230	250	ø125x(H)170	**14,50**
919217	Red	230	250	ø125x(H)170	**14,50**



WARMING BRIDGE

- Housing made of stainless steel.
- Equipped with halogen infrared heating lamps.
- Separate control for each heating lamp.
- Designed for continuous operation during busy service periods.
- Compact countertop design.
- Detachable construction.
- Suitable for plated meals, fried foods, snacks, sandwiches, and other ready-to-serve foods.
- Suitable for restaurants, fast food outlets, catering operations, hotel buffets, and open kitchen concepts.

code	V	W	mm	€
273579	230	1000	800x400x(H)400	**297,95**
273586	230	1000	1000x400x(H)400	**323,95**
273593	230	1000	1200x400x(H)400	**328,95**

NEW



273579



273586



273593

INFRARED LAMP, HALOGEN

- Provides fast infrared heat.
- Replacement halogen light tube for warming bridges (codes 273579, 273586 and 273593).

code	V	W	mm	€
273562	230	500	ø10x(H)118	**9,50**

indoor



273562

NEW



20 functions

- cooking
- crushing
- stirring
- folding
- steam cooking
- sautéing
- grating
- sous vide
- whipping
- melting
- caramelisation
- emulsification
- kneading
- shredding
- chopping
- grinding
- slicing
- mixing
- blending
- weighing

MULTI-PURPOSE FOOD PROCESSOR HENDICHEF

- Motor housing made of ABS, vibration-absorbing.
- Bowl made of stainless steel.
- Bowl capacity: 4.5 L (3 L usable capacity).
- High-power heating element made of high-quality acid-resistant stainless steel.
- Adjustable temperature control from 37°C to 130°C.
- Built-in timer: 0-90 min.
- 12 stirrer speed settings.
- Bowl is dishwasher safe.
- The lids feature a start sensor allows control over the process without opening it.
- 4-blade knives made of hardened stainless steel in a 3D arrangement.
- SLIDE LOCK technology prevents uncontrolled movement on the countertop.
- Integrated scale (quartz) from 5 g to 5 kg with tare function.
- 142 preloaded recipes.

code	colour	V	W	mm	€	
221761	White	230	1400	210x380x(H)320	**598,50**	
221792	Black	230	1400	210x380x(H)320	**495,00**	NEW
517123				HENDICHEF Bowl and accessories set	**139,00**	

Accessories	221761	221792
4.5-liter multi-cooker	YES	YES
4-blade knives	YES	YES
Covers HOT & COLD COVER	YES	YES
Food stirrer for boiled dishes	YES	YES
Whisk	YES	YES
Steaming basket	YES	YES
Silicone spatula	YES	YES
Measuring cup	YES	YES
3-piece steaming set	YES	NO
2-function chopping disc	YES	NO
Transparent slicing lid	YES	NO

ABS plastic | PA polyamide | 18/8 stainless steel

HENDICHEF

3-piece steaming set; includes:
- 4.5 litre non-stick polymer steaming tray, mounted on the pot – for fast steam cooking
- Steam topping unit to double the working area
- Cover to reduce excess steam so that the food keeps its full aroma and crunchiness





POT AND ACCESSORIES ARE DISHWASHER SAFE

Transparent cover with a start sensor allows control over the process without opening it





2 types of covers: HOT COVER for hot food processing and COLD COVER for cold food processing



Food stirrer for boiled dishes

4-blade knives made of hardened stainless steel of AISI 420 class in a 3D arrangement







2-function chopping disk – with 13 teeth; slicing option







4.5-litre multifunctional pot (working capacity 3 l) with a high-power heating element made of high-quality acid-resistant stainless steel (AISI 304 technology)

TUYA app

Silicone spatula resistant to abrasion and temperature





Integrated scale (quartz) from 5 g to 5 kg with tare function

Motor housing – made of vibration-absorbing material; SLIDE LOCK technology prevents uncontrolled movement on the countertop (housing material – ABS)



Measuring cup for precise dosing

Colour display of functions and parameters: TFT

INDUCTION COOKERS BLACK KITCHEN LINE

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 2000 W
max Ø220 mm 230 V

239391



min Ø140 mm 3500 W
max Ø280 mm 230 V

239421

INDUCTION COOKER 2000W

- Touch-sensitive controls, power adjustable in 9 steps.
- Temperature range: 60-240°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	297x411x(H)57	**109,00**

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	339x444x(H)80	**259,00**



Sturdy stainless steel frame



High quality ventilation



Touch-sensitive controls





min Ø120 mm	3500 W	
max Ø220 mm	230 V	

239414



	800 W	
fits GN (max GN 1/2)	230 V	

239384

DOUBLE INDUCTION COOKER

- Touch-sensitive controls, power adjustable in 8 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: 60-240°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	608x405x(H)54	**249,00**

INDUCTION HOT PLATE

- Unique induction hot plate with a round induction coil which keeps pans warm.
- 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)61	**175,00**



min ø140 mm 3500 W
max ø280 mm 230 V

239711

INDUCTION COOKER 3500 D

- Housing made of stainless steel.
- Continuous low-power heating ensures even cooking and helps to eliminate the risk of burning.
- Digital power, temperature, and timer setting via touch-sensitive controls.
- With easily cleanable grease filter.
- Double fan system ensures efficient cooling, allowing safe use over extended periods.
- 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	342x431x(H)116	**285,00**



min ø160 mm 3500 W
max ø300 mm 230 V

239698

INDUCTION COOKER 3500 D XL

- Housing made of stainless steel.
- Continuous low-power heating ensures even cooking and helps to eliminate the risk of burning.
- Digital power, temperature, and timer setting via touch-sensitive controls.
- With easily cleanable grease filter.
- Double fan system ensures efficient cooling, allowing safe use over extended periods.
- 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	390x490x(H)120	**345,00**



3500 W
230 V

239766

INDUCTION WOK MODEL 3500

- 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.



239681

code	-	V	W	mm	€
239681	induction wok+wok pan	230	3500	340x450x(H)295	**419,50**
239766	induction unit	230	3500	340x450x(H)130	**359,00**



min ø140 mm 5000 W
max ø280 mm 400 V

239322

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: 30 kg.

code	V	W	mm	€
239322	400	5000	398x525x(H)175	**525,00**



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

239346

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	405x700x(H)145	**1 079,00**



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	**104,95**



min ø120 mm
max ø260 mm
3500 W
230 V

239780

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	329x435x(H)106	**250,00**



239957

INDUCTION COOKER 3500 D XL

- Housing made of iron.
- Stove top and control panel made of high-quality tempered glass.
- With LED display.
- Suitable for induction pots and pans with a bottom diameter of ø120–280 mm.
- Effective induction area: 280mm.
- Touch sensitive controls of the power, temperature and time.
- Temperature range: 60–240°C.
- 15-step power adjustment.
- Timer up to 180 minutes.
- Non-slip feet.
- Maximum allowable load: 30 kg.

code	V	W	mm	€
239957	230	3500	355x400x(H)100	**189,50**



239889

SET: INDUCTION COOKER 3500W + SAUCEPAN + FRYING PAN

S.S. stainless steel | 18/0 stainless steel | indoor

- Cooking surface made of matte black glass.
- Housing made of powder-coated steel.
- Power regulated with a knob.
- 31 power levels: from 500W to 3500W.
- Max. load: 20 kg.
- Cooker suitable for cookware with bottom with diameter: ø120-260 mm.
- Overheating protection.
- Included in the set:
  - frying pan with diameter ø28 cm, handle length 22 cm (838600),
  - saucepan with diameter ø16 cm, 1,5 L capacity, handle length 17 cm (838105),
  - both made of stainless steel, with a sandwich bottom which consists of 3 layers: stainless steel, aluminium, stainless steel.
- The pans are dishwasher safe, suitable for every heat source type and use in ovens in temperature up to 200°C.
- Waterproof rating: IPX3.

code	V	W	mm	€
239889	230	3500	320x395x(H)95	**219,00**



239209



239230

INDUCTION COOKER MODEL 1800

ABS plastic

- 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	319x355x(H)67	**82,50**

INDUCTION COOKER MODEL 2000

S.S. stainless steel

- 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	295x400x(H)42	**105,50**



240083

NEW S.S. stainless steel indoor



INDUCTION COOKER 3500 H XXL

- Housing made of stainless steel.
- Matte glass induction surface.
- Hybrid control system with touch panel and rotary knob.
- Touch panel for selecting temperature or power mode.
- Rotary knob for quick and precise adjustment of selected settings.
- Temperature range: 60°C to 240°C.
- Adjustable power range: 300–3500 W.
- 1 cooking zone.
- Effective induction area suitable for cookware up to Ø380 mm.
- Continuous low heating function.
- Integrated overheat protection.

code	V	W	mm	€
240083	230	3500	500x635x(H)125	**445,00**

UNIQ

Buffet reinvented

design by
Robert Bronwasser





239551

BUILT-IN INDUCTION HEATER, 1000 W

- Heating surface made of black crystal glass.
- Housing made of plastic.
- 10-step power adjustment.
- Induction heater for countertop installation.
- Equipped with electronic overheating protection.
- Touch control panel with LED display.
- Maximum allowable load for the stove: 15 kg.
- Suitable for pots and pans with base diameter of 120-280 mm.

code	V	W	mm	€
239551	230	1000	350x397x(H)85	**123,50**



239193

INDUCTION HEATER 800W

- Heating surface made of black crystal glass.
- Housing made of plastic.
- 10-step power adjustment.
- Control panel suitable for countersunk installation.
- Equipped with electronic overheating protection.
- Touch control panel with LED display.
- Maximum allowable load: 15 kg.
- Suitable for pots and pans with base diameter of 120-200 mm.
- Suitable for use with chafing dishes equipped with a compatible adapter.
- Compatible with optional mounting ring (code: 239186) for countersunk installation.

code	V	W	mm	€
239193	230	800	ø245x(H)80	**104,50**



239186

MOUNTING FRAME FOR INDUCTION HEATER, 800W

- Suitable for induction heater 239193

code	mm	€
239186	ø270x(H)17	**13,50**





239384

INDUCTION HOT PLATE KITCHEN LINE

- Unique induction hot plate with a round induction coil which keeps pans warm.
- 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)61	**175,00**



209509

HOT TRAY

- 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)45	**199,00**

S.S. stainless steel



250167



250174

PLATE WARMER SINGLE

- Housing, shelves and heating elements made of stainless steel.
- For approx. 72 pcs. of ø24 cm dinner plates (40 pcs. of ø33 cm pizza plates).*
- With 3 removable, non-adjustable shelves: 340x340x(H)10 mm.
- Distance between shelves: 120 mm.
- Adjustable temperature from 30°C to 85°C.
- Door with magnetic seal.
- On/off switch with indication lights.
- Fitted with 4 wheels of which 2 have brakes.

* The numbers provided are general indications and may vary based on the size, height, and weight of the plates used.

code	V	W	mm	€
250167	230	400	393x571x(H)766	**395,00**

PLATE WARMER DOUBLE

- Housing, shelves and heating elements made of stainless steel.
- For approx. 108 pcs. of ø24 cm dinner plates (64 pcs. of pizza plates - ø33 cm).*
- With 3 removable, non-adjustable shelves, 680x340x(H)10 mm.
- Distance between shelves: 120 mm.
- Temperature adjustable from 30°C to 85°C.
- Equipped with a fan to ensure even temperatures throughout the chamber.
- Door with magnetic seal.
- On/off switch with indication lights.
- Fitted with 4 wheels of which 2 have brakes.

* The numbers provided are general indications and may vary based on the size, height, and weight of the plates used.

code	V	W	mm	€
250174	230	800	735x589x(H)766	**545,00**





Two quartz heaters. Under-shelf lighting.



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	650x485x(H)630	**675,00**



233726



233733

Cr chrome plated S.S. stainless steel

HEATED COUNTERTOP DISPLAY

- Fitted with single 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	685x575x(H)680	**575,00**
233733	160 Liter	230	1500	885x570x(H)680	**635,00**



COUNTERTOP HEATING DISPLAY CABINETS

- Stainless steel housing.
- Tempered glass windows.
- Hinged glass doors located at the back of the unit - convenient access to the interior and easy cleaning.
- Removable crumb trays at the bottom of the chamber.
- Temperature adjustment capability up to 90°C.

18/0 stainless steel | indoor



273982



273999

HEATED COUNTERTOP DISPLAY

code	V	W	mm	€
273982	230	800	554x376x(H)311	**299,00**

HEATED COUNTERTOP DISPLAY TWO LEVELS

code	V	W	mm	€
273999	230	800	554x376x(H)376	**345,00**

Water container for humidification



Control panel



Cr chrome plated | S.S. stainless steel

HEATED COUNTERTOP CABINET

- Fitted with door at the back and curved front glass.
- Lightbox with room for promotional graphics.
- Stainless steel housing.
- Internal lighting in the ceiling.
- With 3 chrome plated shelves, adjustable in height 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	460x467x(H)785	**585,00**



233740

Fe
carbon steel

<70°C
temp

HEATED COUNTERTOP DISPLAY

- Body made of powder coated carbon steel.
- Doors made of tempered glass.
- 3 shelves with heating lamps on each level.
- Heated with halogen lights.
- Top layer - 2x75W lamps.
- Middle layer - 2x75W lamps.
- Bottom layer - 2x100W lamps.
- After switching on, the cabinet reaches approximately 50°C to 70°C after 20–30 minutes, depending on operating conditions.
- With anti-slip rubber feet.

code	V	W	mm	€
273760	230	500	472x447x(H)775	**409,00**



273760

S.S.
stainless steel

OPEN MULTI-SHELF DISPLAY 75 L

- Housing made of stainless steels fitted with hardened safety glass.
- Chamber capacity: 75L.
- With LED lighting at the top with on/off switch.
- Fitted with 3 adjustable glass shelves
- 8 shelf settings available spaced 45 mm apart.
- Black-painted steel bottom of the case with glass covering: 390x325 mm.
- Bottom glass shelf: 365x250 mm.
- Middle glass shelf: 365x230 mm.
- Top glass shelf: 360x195 mm.
- Black-painted steel top of the display case: 393x325 mm.
- 5 mm thick side glass.
- Absence of front glass for self-service.
- Magnetic, right-hinged rear glass door, opens to one side only.
- Practical bottom recess of 260x320x(H)85 mm to store goods.
- 4 rubber, non-adjustable feet: 15 mm high.

code	V	W	mm	€
233092	230	2	415x390x(H)716	**350,00**



233092



CONFECTIONERY DISPLAY TRAY

code	mm	€
808467	300x200x(H)20	**16,50**
808504	400x300x(H)20	**16,95**
808511	600x400x(H)20	**21,45**



CONFECTIONERY DISPLAY TRAY

code	colour	mm	€
808559	Gold	300x200x(H)20	**21,50**
808566	Gold	400x300x(H)20	**24,95**
808573	Gold	600x400x(H)20	**33,45**
808528	Black	300x200x(H)20	**26,45**
808535	Black	400x300x(H)20	**33,45**
808542	Black	600x400x(H)20	**46,45**



407400

DISPLAY TRAY

code	mm	€
407400	345x245	**19,95**



407202

DISPLAY TRAY

– With feet.

code	mm	€
407202	240x170	**6,95**



THERMOSYSTEM

- Body and water tank made of stainless steel.
- Independent thermostat for each heating element, controlled with a knob.
- 6-level temperature control: from approx. 30°C to 85°C.
- Light indicating active heating.
- With non-slip feet.

S.S. stainless steel 18/0 stainless steel



201107



201206

THERMOSYSTEM 1

- 4 L stainless steel pot with lid included, measuring Ø215x177 mm.

code	liters	V	W	mm	€
201107	4	230	200	256x312x(H)298	**175,00**

THERMOSYSTEM 2

- 2 x 4 L stainless steel pot with lid included, measuring Ø215x177 mm.

code	liters	V	W	mm	€
201206	8	230	400	506x312x(H)298	**325,00**



201466

THERMOSYSTEM 4

- 4 x 4 L stainless steel pot with lid included, measuring Ø215x177 mm.

code	liters	V	W	mm	€
201466	16	230	800	506x509 x(H)298	**575,00**

BAIN-MARIE RANGER

- Heating system with a heat mat.
- This ensures 25% of energy saved in comparison to traditional solutions, as well as even temperature distribution.
- Housing and water container made of stainless steel.
- Also suitable for combinations of smaller GN containers, such as 2x GN 1/2, 3x GN 1/3 or 6x GN 1/6 provided that an adaptor bar is used (not included in the set, it can be purchased separately – codes: 808153, 808108).
- Temperature range: from 30°C to 85°C.
- Temperature regulated with a knob – 6 levels of heating.
- Fitted with a thermostat and indication light.
- Water container with min. water level indicator.
- Overheating protection.
- Waterproof rating: IPX3.

UP TO 20% OF ENERGY SAVINGS

S.S. stainless steel | indoor



Heating system with a heat mat. This ensures 20% of energy saved in comparison to traditional solutions, as well as even temperature distribution



238905



238912

BAIN-MARIE RANGER

- GN containers are not included in the set.

code	V	W	mm	€
238905	230	1000	574x334x(H)241	**125,00**

BAIN-MARIE WITH DRAIN TAP RANGER

- GN containers are not included in the set.

code	For	V	W	mm	€
238912	GN (H)150mm	230	1000	576x334x(H)241	**139,00**
238790	GN (H)200mm	230	1000	326x601x(H)279	**165,00** N



ADAPTOR BAR FOR GN CONTAINERS

S.S. stainless steel | stackable

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

code	GN	mm	€
808108	GN 1/2	325x22x(H)10	**3,95**
808153	GN 1/1	530x22x(H)10	**4,95**



238967

BAIN-MARIE SET RANGER

- Included in the set:
- 3x containers GN 1/3 with 100 mm height.
- 3x lids.

code	V	W	mm	€
238967	230	1000	590x332x(H)242	**149,50**



238868

BAIN-MARIE SET WITH DRAIN TAP RANGER

- Included in the set:
  - 3 x GN 1/3 containers with 100 mm height.
  - 3x GN 1/3 lid.

code	V	W	mm	€
238868	230	1000	605x332x(H)242	**156,50**

SET: BAIN-MARIE RANGER + 2X 4L CONTAINER WITH LID

- The set includes: attachment for 2 round containers and 2 containers of 4L capacity with lids.
- Attachment and containers made of stainless steel.

code	V	W	mm	€
201473	230	1000	604x332x(H)315	**205,00**



201473

S.S. stainless steel | 18/8 stainless steel | <110°C temp | **NEW**

EGG BOILER WITH BASKETS

- Housing and tank made of stainless steel.
- 6 egg baskets made of 18/8 stainless steel.
- Non-slip basket handles in 6 different colours.
- Includes 4 egg cups made of 18/8 stainless steel.
- Equipped with a thickened heating element.
- Temperature range: from 30°C to 110°C.

code	V	W	mm	€
240809	230	2600	380x210x(H)280	**248,95**



240809

PP polypropylene S.S. stainless steel



229064

FOOD DEHYDRATOR KITCHEN LINE

- 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 305x330 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	230	500	347x505x(H)320	**165,00**

Easy controls.



Easy to open.



With fine mesh for drying small items.



PLASTIC SPICE MAT FOR FOOD DEHYDRATORS

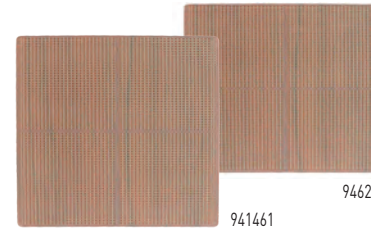
- For use with HENDI food dehydrators 229002 229019 229033 229064.

code	mm	€
941461	270x300x(H)10	**5,00**

SPICE MAT FOR FOOD DEHYDRATOR

- For HENDI Profi Line food dehydrator 229026

code	mm	€
946268	380x380x(H)20	**5,00**



946268

941461

FOOD DEHYDRATOR PROFI LINE

- 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 305x330 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	342x485x(H)309	**185,00**

6 trays
650 W
230 V

PP polypropylene
S.S. stainless steel



229033

FOOD DEHYDRATOR PROFI LINE

- 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	430x550x(H)416	**325,00**

10 trays
1000 W
230 V

Watch the video

PP polypropylene
S.S. stainless steel



229026



S.S. stainless steel

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)725	**339,00**



238486

S.S. stainless steel

Foldable doughnut rack



205914



Thanks to the "cold zone" frying residues are collected below the heater, increasing the quality of the oil.

Drain tap

DEEP FRYER

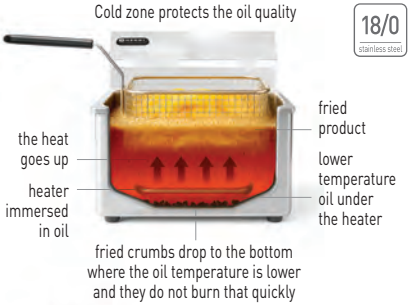
- Welded oil tank with equipped with drain tap at the bottom.
- Removable control element with heater, with an additional safety feature that switches off the entire unit when removed.
- Overheating protection with reset function.
- Cold-zone system prevents burning.
- Oil tank: 400x400x(H)160 mm.
- Temperature control: 50°-190°C.
- Max capacity: 12 L.
- Rubber, non-slip feet.
- Ideal for frying donuts as well as a variety of sweet and savoury snacks.

code	liters	V	W	mm	€
205914	12	230	3500	630x860x(H)438	**509,00**



DEEP FRYERS PROFI LINE

- 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.



XL
10
liters





DEEP FRYER XL WITH DRAIN TAP

- Supplied without plug.
- Electrician required for installation.

code	liters	V	W	mm	€
209424	10	400	6600	300x585x(H)377	**409,00**

FRYING BASKET

code	suitable for	handle (mm)	mm	€
930618	215012 215029	225	208x140x(H)125	**22,50**
930632	205815 205853	225	238x185x(H)100	**22,00**
930656	205822 205839	225	238x190x(H)140	**26,00**
933664	207208 207307 209202 209301	210	242x200x(H)140	**30,00**
944387	215012 215029		230x190x(H)145	**35,00**



DEEP FRYER XL WITH DRAIN TAP
HENDI GOLIATH

18/0 stainless steel

indoor

XL
10
liters

great power
10
kW

1 kg of fries even in
3
minutes

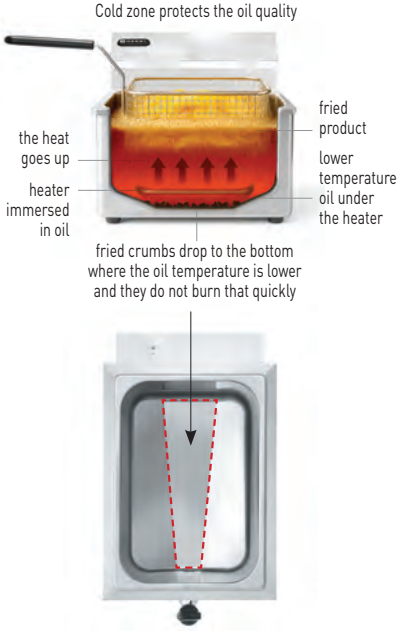




209431

DEEP FRYER XL WITH DRAIN TAP HENDI GOLIATH

- Deep fryer with the highest power on the market in its capacity range – HENDI GOLIATH boasts a power of 10,200 W.
- Prepares up to 1 kg of fries in about 3 minutes – thanks to the extremely efficient, extra-strong heating element.
- Very fast heating of oil: about 5 minutes (depends on ambient conditions).
- The housing, tank, and lid are made of stainless steel resistant to high temperatures.
- Capacious 10 L tank with a profiled bottom in the shape of the letter V – even more efficient "cold" zone enhancing the fryer's performance.
- The set includes a very sturdy frying basket with dimensions: 290x200x(H)142mm, made from nickel plated wire. The basket is equipped with a long non-heating handle – 162 mm.
- Support for safe placement of the frying basket in the chamber.
- High-quality thermostat from the German manufacturer EGO, with a control light indicating the heating element's operation.
- Removable control unit and heating element, with built-in protection that switches off the appliance when the unit is lifted.
- Temperature adjusted in the range: from 50°C to 190°C.
- Embossed min. and max. oil level indicators in the chamber.
- Drain tap for easy emptying of the oil container.
- Protection against overheating by means of a resettable thermal fuse.
- NOTE: Installation by an electrician is required – the device is supplied without a plug.



code	liters	V	W	mm	€
209431	10	400	10200	300x585x(H)392	**445,00**

FRYING BASKET

- Made of stainless steel 18/8.
- Fine mesh basket.
- Ergonomic, heat-insulated, extra-long handle.
- Easy to clean.
- Compatible with Goliath deep fryer 209431.

code	mm	€
965351	493x210x(H)250	**39,95**

NEW

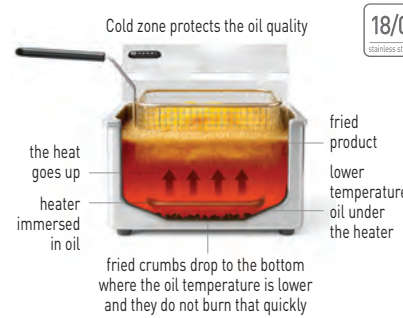
18/8 stainless steel



965351

DEEP FRYERS DIGITAL PROFI LINE

- Made of stainless steel.
- Element with switch-off function when removed.
- V-shaped oil tank creates a cold zone for longer-lasting oil.
- Clear digital control panel with temperature and timer function.
- Protected against overheating by means of a re-settable thermal cut-out.
- All deep fryers come with frying basket(s) and lid(s).







Watch the video



207369

DEEP FRYER WITH DRAIN TAP DIGITAL - 8 L

- Clear digital control panel with temperature and timer function.

code	liters	V	W	mm	€
207369	8	230	3500	305x515x(H)345	**305,50**



207376

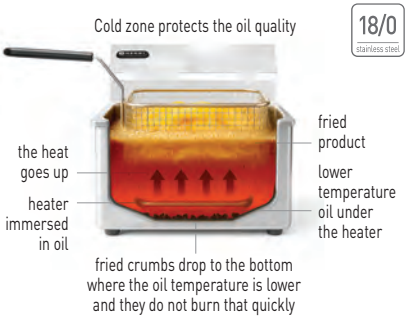
DEEP FRYER WITH DRAIN TAP DIGITAL - 2 X 8 L

- Clear digital control panel with temperature and timer function.

code	liters	V	W	mm	€
207376	16	230	7000	605x515x(H)350	**599,50**

DEEP FRYERS PROFI LINE

- 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.





207208

DEEP FRYER PROFI LINE, 8 L

code	liters	V	W	mm	€
207208	8	230	3500	305x460x(H)369	**239,50**



207307

DEEP FRYER PROFI LINE, 2 × 8 L

code	liters	V	W	mm	€
207307	16	230	7000	605x460x(H)369	**459,50**



209202

DEEP FRYER PROFI LINE WITH DRAIN TAP, 8 L

code	liters	V	W	mm	€
209202	8	230	3500	305x515x(H)354	**274,50**



209301

DEEP FRYER PROFI LINE WITH DRAIN TAP, 2 × 8 L

code	liters	V	W	mm	€
209301	16	230	7000	610x515x(H)369	**515,00**

18/0 stainless steel



205815



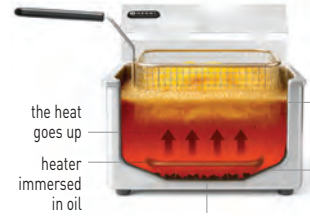
205839

DEEP FRYERS 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	218x380x(H)310	**132,00**
205846	4+4	230	3000+3000	470x380x(H)315	**249,00**
205815	6	230	3300	269x430x(H)300	**143,00**
205853	6+6	230	3300+3300	550x430x(H)305	**267,50**
205822	8	230	3500	265x430x(H)350	**155,00**
205839	8+8	230	3500+3500	542x430x(H)351	**295,00**

Cold zone protects the oil quality



Cold zone to protect oil quality



Removable oil container, making it easier to clean



Frying basket with heat insulated and extra long handle



HENDI

Prices exclude VAT

DEEP FRYERS BUDGET LINE

NEW PP polypropylene

- Housing, lid, and tank made of stainless steel.
- Chrome-plated frying basket with insulated handle.
- Removable heating element.
- Removable oil tank.
- Manual rotary temperature control.
- Adjustable thermostat.
- Temperature range: approx. 60°C to 190°C.
- Overheat protection and safety cut-off.
- Indicator lights.



205631



205648

DEEP FRYER BUDGET LINE

- Oil capacity (min./max.): 2.7–3.8 L.
- Tank capacity: 4 L.
- Tank depth: 150 mm.

code	V	W	mm	€
205631	230	2800	184x404x(H)258	**109,00**

DEEP FRYER BUDGET LINE

- Oil capacity (min./max.): 5.3–8 L.
- Tank capacity: 8 L.
- Tank depth: 200 mm.

code	V	W	mm	€
205648	230	3500	267x407x(H)308	**139,00**

Cold zone to protect oil quality



Removable oil container, making it easier to clean



Frying basket with heat insulated and extra long handle





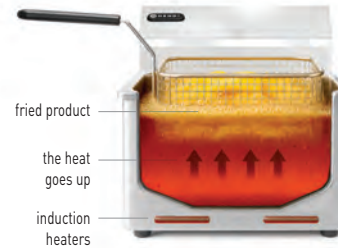
215012



215029

INDUCTION DEEPFRYER

- 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.



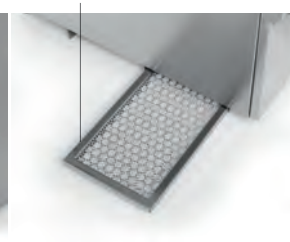
INDUCTION DEEP FRYER WITH DRAIN TAP, 8 L

code	liters	V	W	mm	€
215012	8	230	3500	288x619x(H)408	**439,00**

INDUCTION DEEP FRYER WITH DRAIN TAP - 2 X 8 L

code	liters	V	W	mm	€
215029	16	230	7000	577x609x(H)410	**879,00**







Al aluminium | ABS plastic | 18/8 stainless steel | SIL silicone | <200°C temp | NEW

FRYING OIL TESTER

- Probe made of 18/8 stainless steel.
- Allows to check quality of cooking oil and its temperature.
- Oil TPM value.
- Switchable between celsius and fahrenheit units.
- Alert warning system with red, green, and blue LED's.
- IP65 water resistance protection.
- TPM Range: 0.5 to 40%TPM.
- TPM Accuracy: ±3% (30 to 190°C).
- Temperature Measuring Range: 30 to 200°C (86 to 392°F)
- Temperature measuring accuracy: ±1.5°C
- Operating temperature: 0 to 50°C (32 to 122°F).
- Storage temperature: -20 to 70°C (-4 to 158°F).
- Battery and carrying case included.

code	mm	€
270929	365x48x(H)26	**269,00**



270929

S.S. stainless steel

FRENCH FRIES WARMER

- Housing, GN container and drip tray made of stainless steel.
- Includes an infrared heating lamp.
- Removable GN 1/2 container with handles, 150 mm deep.
- Perforated drip tray with folded edges.
- Photothermal base heating.
- Approx. capacity: 1.5–2 kg of French fries per container.
- Even heat distribution from the top and bottom.
- Anti-slip feet.
- IPX3 protection rating.

code	V	W	mm	€
209066	230	400	357x267x(H)376	**149,00**



209066

18/0 stainless steel

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

GRIDDLE, FLAT

- Griddle area 330x270 mm, entirely smooth.

code	V	W	mm	€
203125	230	2000	300x452x(H)227	**282,00**



203156

GRIDDLE HALF RIBBED

- Grill surface: 518x330 mm, left 259 mm smooth and right 259 mm ribbed.

code	V	W	mm	€
203156	230	2400	527x404x(H)233	**398,00**



203170

GRIDDLE, RIBBED

- Griddle area 518x330 mm, entirely ribbed.

code	V	W	mm	€
203170	230	2400	527x404x(H)233	**439,50**



203149

GRIDDLE, FLAT

- Griddle area 518x330 mm, entirely smooth.

code	V	W	mm	€
203149	230	2400	527x404x(H)233	**379,50**



203163

GRIDDLE 1/3 RIBBED

- 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	230	3500	697x474x(H)241	**555,00**



855201

855218

wash

Fe carbon steel

GRIDDLE SCRAPER

code	mm	€
855201	100x320	**15,75**

SPARE BLADE FOR 855201

code	€
855218	**5,25**

GRIDDLES KITCHEN LINE

- Housing made of stainless steel.
- The solid 8 mm thick hardened steel plate offers excellent heat retention.
- Fitted with backsplashes and a removable drip tray.
- Temperature stepless adjustable up to 300°C.
- Overheating protection by means of a resettable thermal cutout.
- Power switch with integrated indication lamp.
- Fitted with non-slip feet.



154922

GRIDDLE, FLAT

- Griddle measures 316x380 mm and is entirely smooth.

code	V	W	mm	€
154922	230	2000	326x445x(H)225	**219,00**



154939

GRIDDLE, FLAT

- Griddle measures 518x330 mm and is entirely smooth.

code	V	W	mm	€
154939	230	2400	527x404x(H)233	**285,00**



154946

GRIDDLE HALF RIBBED

- Griddle measures 518x330 mm and is half ribbed and half smooth.

code	V	W	mm	€
154946	230	2400	527x404x(H)233	**334,00**



154953

GRIDDLE RIBBED

- Griddle measures 518x330 mm and is entirely ribbed.

code	V	W	mm	€
154953	230	2400	527x404x(H)233	**319,00**



154960

GRIDDLE 1/3 RIBBED

- Griddle measures 688x410 mm and is 1/3 ribbed and 2/3 smooth.

code	V	W	mm	€
154960	230	3500	697x474x(H)241	**415,00**

EGG RING WITH HANDLE

- Made of stainless steel.
- Long handle to prevent burns.
- Available in various sizes.

code	mm	€
512074	ø88x(H)125	**2,35**
512081	ø103x(H)125	**2,75**
512098	ø128x(H)125	**3,15**



512081

GRIDDLES BUDGET LINE

- Housing made of stainless steel.
- Fitted with backsplashes.
- Comes with a removable fat collection drawer.
- Temperature stepless adjustable up to 300°C.
- Overheating protection by means of a resettable thermal cutout.
- Fitted with non-slip feet.

S.S. stainless steel



154977

GRIDDLE, FLAT

- Griddle measures 548x350 mm and is entirely smooth.
- The solid 8 mm thick hardened steel plate offers excellent heat retention.

code	V	W	mm	€
154977	230	3000	550x430x(H)240	**249,00**



154984



154991

GRIDDLE, RIBBED

- Griddle measures 548x350 mm and is entirely ribbed.
- The solid 8 mm thick hardened steel plate offers excellent heat retention.

code	V	W	mm	€
154984	230	3000	550x430x(H)240	**299,00**

GRIDDLE, HALF FLAT, HALF RIBBED

- Griddle measures 717x383 mm and is half ribbed.
- The solid 10 mm thick hardened steel plate offers excellent heat retention.
- Features 2 separately adjustable heating zones.
- Supplied without plug.

code	V	W	mm	€
154991	400	4400	720x460x(H)241	**399,00**



513132

18/8 stainless steel

SMASH BURGER PRESS

- Made of 18/8 stainless steel.
- Used to press burgers evenly on the grill.
- Dishwasher safe.

code	mm	€
513132	ø160x(H)78	**14,95**



S.S. stainless steel | indoor

CONTACT GRILL FOR HOT DOGS AND WRAPS

- Housing made of durable stainless steel.
- Designed for quick and even toasting and grilling of 4 French hot dog buns, paninis, and wraps at once.
- Heating surface: 270 × 250 mm – allows for the simultaneous preparation of 4 buns.
- High-power heating elements (220~240V/1800W) – fast heat-up time.
- Adjustable temperature control from 50 °C to 300 °C (dial scale in 50 °C increments) ensures optimal conditions for heating and grilling buns.
- Specially shaped, enamelled cast iron heating plates – ensure even browning and a visually appealing result.
- Unique plate design allows for toasting buns of various sizes without needing to turn them during the process.
- Grilling effect enhances both the appearance and taste of the toasted buns.
- Easy to clean thanks to its enamelled surface, ensuring hygiene with minimal maintenance.
- Hinged lid opens up to 90°.
- Equipped with a cool-touch handle.
- Space to toast 4 buns at a time.
- LED indicator lights show when the unit is powered on and heating.
- 4 non-slip feet ensure stability and prevent the unit from shifting during use.

code	V	W	mm	€
263594	230	1800	385x285x(H)254	**370,00**



263594

18/0 stainless steel | 18/8 stainless steel | PP polypropylene | wash

SMASH BURGER SET

- 4-piece set.
- Profi Line round smasher made of stainless steel, Ø160 mm and 5 mm thick.
- Turner made of stainless steel.
- Seasoning shaker made of 18/8 stainless steel with handle.
- Stainless steel melting dome.

code	€
513217	**45,95**

NEW



513217

S.S. stainless steel

CONTACT GRILLS

- Housing made of stainless steel, guarantees durability.
- Plates made of enamel-coated cast iron, easy to clean and maintain.
- High-power heating elements quickly heat up the grill.
- Temperature can be continuously adjusted up to 300°C using the thermostat.
- Ventilation openings protect the grill against overheating.
- Bottom grill fitted with rear and side edges and a removable drip tray for easier cleaning.
- Rubber feet reduce accidental movement during use.
- Indicator lights for power and heating.
- IPX3 protection.
- Manual safety reset and overheat protection.
- Fast heat-up and recovery.
- Thermostat control with rotary knob.
- Supplied with a cleaning brush and allen key.
- The top grill can be lifted using the heat-resistant handle and locked in any position thanks to the spring-loaded mechanism.
- Perfect for grilling and heating bread, meat, sausages, and vegetables.



1800 W
230 V



263501



CONTACT GRILL – SINGLE VERSION

- Grill surface: 220x232 mm.
- Ribbed.

code	V	W	mm	€
263501	230	1800	310x375 x(H)216	**197,50**

1800 W
230 V



263600



CONTACT GRILL – SINGLE VERSION

- Grill surface: 220x232 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm	€
263600	230	1800	310x375 x(H)216	**199,95**

2200 W
230 V



263662



CONTACT GRILL PANINI

- Grill surface: 340x235 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm	€
263662	230	2200	430x375 x(H)216	**239,50**



Watch the video



263655



263549



263617

CONTACT GRILL PANINI

- Grill surface: 340x235 mm.
- Ribbed.

code	-	colour	V	W	mm	€	
263655		Silver	230	2200	430x375x(H)216	**239,50**	
263549	timer	Silver	230	2200	430x375x(H)216	**249,00**	N
263617		Black	230	2200	430x375x(H)216	**239,50**	

3000 W
230 V



263624

XL
548 mm

CONTACT GRILL PANINI XL

- Plenty of grilling space to fit original Italian panini's and give them the characteristic brown stripes.
- Both the top and bottom grill are grooved.
- Net weight: 25 kg

code	V	W	mm	€
263624	230	2700	548x464x(H)216	**389,50**

3600 W
230 V



263709

CONTACT GRILL - DOUBLE GRILL

- Thermostats independently adjustable.
- Grill surface bottom plate 475x235 mm.
- Entirely ribbed.

code	V	W	mm	€
263709	230	3600	570x375 x(H)216	**345,00**

3600 W
230 V



263808

CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable.
- Grill surface bottom plate 475x235 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm	€
263808	230	3600	570x375 x(H)216	**345,00**

CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable.
- Grill surface bottom plate 475x235 mm.
- 1/2 smooth, 1/2 ribbed.

code	V	W	mm	€
263907	230	3600	570x375 x(H)216	**345,00**

NEW



263914

CONTACT GRILL, DOUBLE GRILL WITH TIMER

- Thermostats independently adjustable.
- Lower grill surface: 480x235 mm
- Upper plates: 2 x 214x214 mm
- Entirely flat.
- Dual timer, adjustable from 0–10 minutes for each side.

code	V	W	mm	€
263914	230	3600	570x375x(H)216	**369,00**

XL → 508 mm ← NEW



263532

CONTACT GRILL, KEBAB XL

- Ribbed top and bottom cooking plates.
- Independent heat distribution for top and bottom plates.
- Tube-type heating elements.
- Grilling surface dimensions:
  - 263525: upper 352×268 mm, lower 378×340 mm.
  - 263532: upper 455×260 mm, lower 478×345 mm.
- Heavier top plate applies increased pressure for more efficient and even grilling.

code	V	W	mm	€
263532	230	3000	508x458x(H)234	**395,00**
263525	230	2500	408x455x(H)223	**312,00**





265055

NEW

Al die-cast

<200°C temp

UFO BURGER, GELATO PANINI PRESS

- Housing made of stainless steel.
- Round heated plates with non-stick coating.
- Handle with locking mechanism.
- Suitable for UFO burgers, gelato panini, sealed sandwiches, and dessert snacks.
- Simultaneous grilling and sealing function.
- Adjustable temperature from 5°C to 200°C.
- Built-in timer up to 5 minutes.
- Suitable for bun size: ø120 mm.
- Production capacity: up to 20 pcs/hour.
- Suitable for sweet and savoury fillings.

code	V	W	mm	€
265055	230	1300	531x250x(H)312	**299,00**





265048



NEW

18/8 stainless steel

<110°C temp

HOT DOG WARMER

- Housing made of stainless steel.
- Steam heating system.
- Cabinet capacity: 42 L.
- Capacity: up to 50 buns and 200 sausages.
- Adjustable temperature range: from 30°C to 110°C.
- Removable shelf.
- Drainage valve.
- Water level indicator light.
- Suitable for sausages and buns.

code	V	W	mm	€
265048	230	2000	508x445x(H)693	**329,00**

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.



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	350x680x(H)275	**424,00**

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	343x395x(H)255	**298,50**





221129



221136

SOUS VIDE COOKER 30

S.S. stainless steel

- Body made of PPO.
- Heating element made of stainless steel.
- Suitable for 30 L container with min. 200 mm height.
- Timer: 5 min-99 h 59 min (1 min intervals).
- Temperature setting: 5-90°C (0,1°C increments).
- Possibility to switch the temperature unit between °C and °F.
- Protection against overheating and dry heating.
- Min. and max. water level markings.

code	liters	V	W	mm	€
221129	30	230	1200	70x120x(H)330	**129,00**

SOUS VIDE COOKER 50

18/8 stainless steel; indoor

- Body made of 18/8 stainless steel.
- Heating element made of nickel alloy for extra durability.
- Suitable for 50 L container with min. 200 mm height.
- Timer: 5 min-99 h 59 min (1 min intervals).
- Temperature setting: 5-95°C (0,1°C intervals).
- Possibility to switch temperature unit between °C and °F.
- Overheating protection and protection against dry heating.
- Min. and max. water level markings.

code	liters	V	W	mm	€
221136	50	230	1500	71x145x(H)340	**305,00**



551998

PP polypropylene

SOUS-VIDE COOKING BALLS – 500 PCS

- Made of polypropylene.
- Reducing evaporation and splashing of water during cooking, therefore reducing heat loss.
- Helping to keep sous vide bags under water.
- Can be used in temperatures up to 110°C.
- Ball diameter: ø20 mm.
- Packed per 500 pcs in a convenient bag for easy transport.

code	mm	€
551998	ø20	**26,50**



221143



SOUS VIDE COOKER 80

18/8 stainless steel · indoor

- Body made of 18/8 stainless steel.
- Heating element made of nickel alloy for extra durability, easily disassembled for quicker drying.
- Suitable for 80 L containers with min. 200 mm height.
- Timer: 5 min-99 h 59 min (1 min intervals).
- Temperature setting: 5-95°C (0,1°C intervals).
- Possibility to switch temperature unit between °C and °F.
- Overheating protection and protection against dry heating.
- Min. and max. water level markings.

code	liters	V	W	mm	€
221143	80	230	2300	155x175x(H)319	**484,00**

VACUUM SEAL BAGS, EMBOSSED

NEW

- 2-ply vacuum seal bags.
- Inner layer made of 50 µm food contact approved polyethylene.
- Outer layer made of 15 µm polyamide (nylon).
- Total thickness: 65 µm.
- Embossed pattern.
- Temperature resistant from -20°C to 100°C.
- Suitable for chamber and external vacuum packing machines.

code	packed per	mm	€
550731	100	150x250	**8,50**
550748	100	150x400	**12,95**
550755	100	200x300	**12,95**
550786	100	250x350	**18,95**
550793	100	300x400	**25,95**



550755



225479

S.S. stainless steel

COOK AND HOLD OVEN

- Designed for low-temperature cooking, gentle reheating, and holding.
- Cooking controlled by core temperature probe for precise internal results.
- Adjustable core temperature probe; cooking ends when target temperature is reached.
- Automatic switch to holding mode after cooking.
- Energy-efficient operation thanks to high-quality thermal insulation.
- Even heat distribution.
- Chamber temperature can be adjusted in 1°C increments, from 30°C up to 120°C.
- Core temperature can be set from 25°C up to the chamber temperature.
- Hold temperature can be set from 25°C up to the core temperature.
- Timer adjustable up to 60 hours for long cooking processes.
- Manual ventilation control for juicy or crispy results.
- Digital setting and readout of time, set values, and current chamber/core temperatures.
- Universal side runners for GN 1/1 containers and 600x400 mm trays.
- Fits 3 GN 1/1 containers or 600x400 mm trays.
- Recessed side handles.
- Extra external handles for safe positioning.
- Reversible door with left or right hinge configuration.

code	V	W	mm	€
225479	230	1200	495x690x(H)413	**1 449,00**

Al aluminium | PP polypropylene | 18/0 stainless steel | Fe carbon steel | indoor

NEW



240472

RICE COOKER, 12 L

- Extra-thick stainless steel housing for durability and easy cleaning.
- Internal aluminium pot with non-stick coating.
- Removable inner pot.
- Stainless steel hinged lid with seal and steam vent valve.
- Snap fastener for secure closing.
- Condensation collector.
- 2 operating modes: cooking and warming.
- Automatically switches to warming mode after cooking.
- Suitable for up to 60 servings of cooked rice.
- Mini pressure valve for improved rice texture.
- Includes measuring cup, rice spoon, and silicone non-stick pad.

code	liters	V	W	mm	€
240472	12	230	2650	537x472x(H)415	**350,50**

NEW

SIL silicone

MAT FOR RICE COOKERS, NON-STICK

- Made of reusable silicone.
- Designed for placement inside the inner pot.
- Helps prevent rice from sticking to the bottom and burning.
- Protects the bottom surface of the inner pot.
- Easy to clean.
- Suitable as an accessory for rice cookers.

code	-	mm	€
240540	240441	ø250	**6,50**
240557	240403	ø300	**6,50**
240564	240458 & 240472	ø350	**7,95**



240540



NEW MODEL



240410

RICE COOKER WITH STEAMER FUNCTION

- The housing is made of stainless steel.
- Removable inner pot made from aluminium with a non-stick coating, easy to clean.
- The hinged polypropylene lid is fitted with a convenient handle, airtight gasket, and vent valve.
- The lid is closed tightly thanks to the integrated latch.
- With integrated condensation collector prevents the workplace from getting wet.
- 2 operating modes - cooking and keeping warm; after cooking, the appliance goes into keep warm mode.
- Can also be used to steam vegetables with the included steam basket.
- Capacity: 10 scoops of dry rice (15-20 servings of cooked rice).
- Included: steamer basket, rice measuring cup and spoon.

code	liters	V	W	mm	€
240410	1.8	230	700	282x269x(H)260	**52,00**

NEW MODEL



240403

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	418x355x(H)475	**209,00**



NEW MODEL



240441

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.

code	liters	V	W	mm	€
240441	4.2	230	1600	376x440x(H)290	**108,00**

NEW MODEL

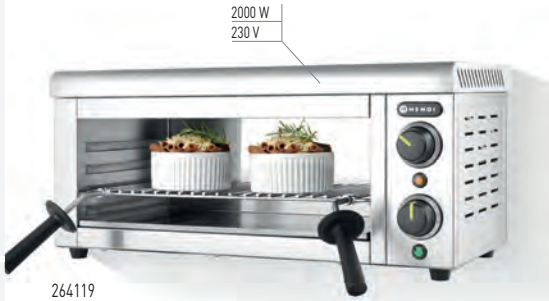


240458

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	€
240458	10	230	2650	555x498x(H)345	**179,00**



264119

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: 460x265x(H)165 mm.
- Cable length: 1.3 m.
- Made of stainless steel.

code	V	W	mm	€
264119	230	2000	610x450x(H)275	**269,50**



264126

SALAMANDER GN 1/1

- Made of stainless steel.
- Possibility to place a GN 1/1 tray in the chamber (not included in the set).
- Heating element on top of the chamber.
- Possibility to place the grid on 4 different height levels.
- Wall-mountable without additional brackets for saving space in the kitchen.
- Fitted with a thermostat, a timer up to 30 min, and an indicator light.
- Smooth, stepless regulation – ensures precise setting of heating parameters.
- Temperature range: 50-300°C.
- Ingress protection rating: IPX4 – protection against water splashes.
- Suitable for GN 1/1 containers up to 100 mm deep.
- Accessories included in the set:
  - grid with 2 isolated grips,
  - crumb tray.

code	V	W	mm	€
264126	230	2850	770x485x(H)305	**335,00**



264300

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: 646x408x(H)337 mm.
- Made of stainless steel.

code	V	W	mm	€
264300	230	3600	800x633x(H)453	**475,00**



HEATS UP in 10s

S.S. stainless steel

SALAMANDER WITH QUARTZ INFRARED HEATING ELEMENTS GN 1/1

- It is possible to place GN1/1 trays in the chamber.
- Ideal for grilling or heating up dishes or sandwiches.
- With top & bottom Quartz infrared heating element.
- Fitted with 15 min. timer and indicator lamp.
- 3 possible grid heights, grid handles fitted with heat shield.
- With crumb tray.
- Conforms to the IPX3 norm.

code	V	W	mm	€
264409	230	3645	689x397x(H)318	**419,00**

S.S. stainless steel

QUARTZ SALAMANDER MAXI GN 1/1

- Salamander grill with 9 quartz heaters for faster heating, grilling and gratinating food.
- Steel guard of heaters protecting against damage.
- Stainless steel housing.
- Two chrome-plated grates with dimensions of 530x340 mm and two removable handles.
- Two levels for vertical position of each grate with distance of 70 and 45 mm.
- Stainless steel crumbs tray Quartz heaters - 3 heaters on three independent levels.
- Heater timer - turns on for up to 15 min or continuous operation 1.3 m power cable without plug.

code	V	W	mm	€
264331	400	4500	682x528x(H)455	**795,00**





LIFT SALAMANDER 450

- Housing made of 18/0 stainless steel.
- Type 450.
- Stainless steel frame.
- Bottom and back plate made of galvanised sheet metal.
- Crumb tray made of stainless steel.
- Handle made of bakelite.
- Feet made of rubber.
- Indicator lights for temperature.
- Lifting regulation uses a sprocket and chain structure.
- Temperature range: up to 300°C.
- Height of lifting regulation: 70-200mm.
- Removable dripping/crumb tray with 440x320 mm grid.

code	V	W	mm	€
264607	230	2800	470x520x(H)530	**598,50**

LIFT SALAMANDER 600

- Housing made of 18/0 stainless steel.
- Type 600.
- Stainless steel frame.
- Bottom and back plate made of galvanised sheet metal.
- Drip tray made of stainless steel.
- Handle made of bakelite.
- Feet made of rubber.
- Indicator lights for temperature.
- 2 independent heating zones.
- Lifting regulation uses a sprocket and chain structure.
- Temperature range: up to 300°C.
- Height of lifting regulation: 70-200mm.
- Removable dripping/crumb tray with 590x350 mm grid.

code	V	W	mm	€
264706	230	3600	620x520x(H)530	**695,00**



262214

S.S. stainless steel

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	450x390x(H)400	**225,00**



262801

S.S. stainless steel

TOASTER TONG

code	mm	€
262801	100x340x(H)64	**11,50**

ABS plastic | 18/0 stainless steel | PP polypropylene

TOASTER 4-SLICE

- Housing made of stainless steel, satined and glossy.
- Knobs made of ABS, buttons and pedals made of PP (polypropylene).
- Extra wide 4 toasting slots, 2 heating zones (2 slots in each), 2 removable crumb trays.
- High-lift lever to remove the toasts effortlessly.
- Capacity for 4 slices of bread at a time.
- 7 toasting levels adjusted with knobs – each heating zone can be set up differently.
- 3 pre-set programmes: toast, defrost, reheat.
- 3 function buttons for each heating zone: defrost, reheat, eject/cancel.

code	V	W	mm	€
261187	240	1500	295x335x(H)180	**69,50**



261187



261163

S.S. stainless steel

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	215x300x(H)270	**176,50**

S.S. stainless steel

CONVEYOR TOASTERS

- Housing made of stainless steel.
- Designed for continuous toasting of sliced bread.
- Supplied with front and rear trays.
- Upper and lower heating elements ensure even toasting on both sides.
- Conveyor speed with 3 preset settings for controlling browning level.


261309



261200



261354

CONVEYOR TOASTER

- Fits one row of bread slices on the conveyor.

code	V	W	mm	€
261200	230	1340	288x368x(H)410	**449,00**

CONVEYOR TOASTER

- Wide conveyor fits two slices of bread side by side.

code	colour	V	W	mm	€
261309	Silver	230	2240	418x365x(H)390	**510,00**
261354	Black	230	2240	418x368x(H)415	**540,00**

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	484x590x(H)190	**149,50**



220306

Al
aluminium

PARTY PAN

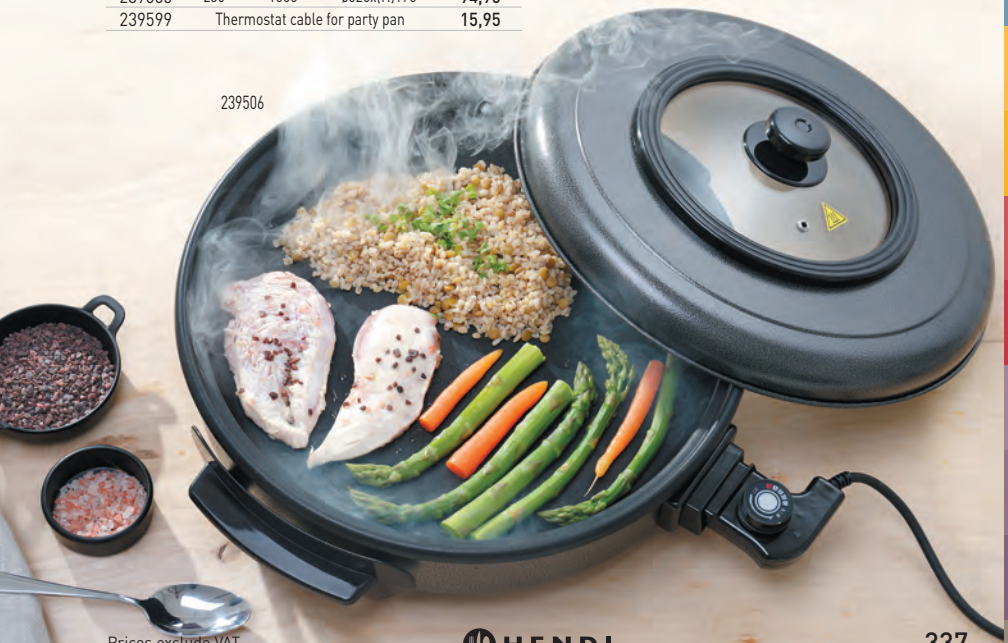
- Aluminium with non-stick coating.
- Removable thermostat.
- Suitable for frying, roasting and keeping hot.
- Including lid with clear glass and two insulated handles.

code	V	W	mm	€
239506	230	1400	ø400x(H)190	**47,95**
239605	230	1600	ø620x(H)170	**94,95**
239599	Thermostat cable for party pan			**15,95**



239605

239506



SAUSAGE WARMER



265000

SAUSAGE WARMER

- Housing, basket, and lid made of stainless steel.
- Container made of tempered glass.
- Sausage basket measures ø200 mm and holds sausages up to 24 cm in length.
- Temperature range: from 30°C to 100°C.
- Heating indicator light.
- Overheating protection.

code	V	W	mm	€
265000	230	450	280x282x(H)387	**232,50**



265031

SAUSAGE AND HOT-DOG BUNS WARMER

- Housing, basket with divider, and lid made of stainless steel.
- Heating rods for buns in aluminium, with dimensions: Ø25x(L)198mm.
- Protective cylinder made of glass.
- Sausage basket measuring ø175 mm, for sausages up to 24 cm long.
- Water container capacity: 1 L
- Heating indicator light.
- Overheating protection.
- Adjustable temperature up to 100°C.

code	V	W	mm	€
265031	230	550	500x310x(H)395	**259,00**



SAUSAGE WARMER

- Housing made of 18/0 stainless steel.
- Water tank and lid made of stainless steel.
- Sausage rack made of 18/8 stainless steel.
- Thermostat temperature control up to 85°C.
- With handles for easy transport.
- Lid with insulated, cool-touch handle.
- Indication light.
- Anti-slip feet.
- Container volume: 9.3 L.
- Minimum water level: 2.7 L. Maximum water level: 6.6 L.

code	V	W	mm	€
240502	230	1000	287x386x(H)258	**139,50**



240502

SAUSAGE ROLLING GRILLS

18/0 stainless steel | 18/8 stainless steel | indoor

- Stainless steel housing and rollers.
- Quick heating and heat recovery.
- Removable, easy-to-clean drip tray.
- Temperature control up to 230 °C.

NEW



268803

SAUSAGE ROLLING GRILL, 1 ZONE

- Roller length: 45 cm.
- Optional cover available separately:
  - for item 268803, code: 268834.
  - for item 268810, code: 268841.

code	-	V	W	mm	€	
268803	7 rollers	230	620	566x375x(H)192	**279,95**	N
268810	9 rollers	230	790	566x450x(H)192	**319,95**	N



268667

SAUSAGE ROLLING GRILL, 2 ZONES

- 2 heating zones with separate temperature control.
- Roller length: 45 cm.
- Optional cover available separately for item 268667, code: 268858.

code	-	V	W	mm	€	
268667	14 rollers	230	1230	566x640x(H)192	**439,00**	
268827	11 rollers	230	980	566x527x(H)192	**399,95**	N



268674

SAUSAGE ROLLING GRILL XL - 2 ZONES

- 2 heating zones that can be controlled separately.
- Roller length: 65 cm.

code	-	V	W	mm	€
268674	14 rollers	230	2000	732x590x(H)168	**789,00**

NEW



268841

COVER FOR ROLLER SAUSAGE MACHINE

- Made of tempered glass.
- Helps reduce heat loss during operation.

code	mm	€
268841	450x348x(H)48	**63,95**
268858	450x423x(H)48	**78,95**
268834	450x273x(H)48	**54,50**



281710

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 275x260x(H)173 mm, 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.
  - 4 power levels.
- Microwave power: 700 W.
- Includes 255 mm glass turntable plate and grill stand.
- Suitable for round (up to ø255 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	435x360x(H)251	**152,50**

25 liters
900 W
230 V

NEW



MICROWAVE AIR FRY OVEN HENDI 1500 W, 25 L

281291

- Stainless steel 18/0 interior for easy cleaning.
- Functions:
  - Microwave.
  - Speedy cooking.
  - Air fry.
  - Combination cooking.
  - Convection cooking.
  - Multi-stage cooking.
  - Popcorn.
  - Defrost.
  - Keep warm.
  - ECO mode.
  - Cooling.
  - Inquiring.
- Overheat protection.
- End-of-cooking signal.
- Touch control panel with rotary knob.
- 14 dedicated air fry presets.
- 9 auto menus: reheat, potato, meat, vegetable, pasta, fish, soup, pizza, chicken.
- Convection temperature range: 140 – 230°C.
- Timer setting: 0 – 95 minutes.
- Microwave output: 900W.
- Air fry power: 1.5kW.
- Microwave power levels: 10 (10% increments).
- Chamber dimensions: 355x332x(H)200 mm.
- Turntable diameter: 315 mm.
- Suitable for plates up to Ø315 mm.
- Accessories included:
  - 1x round rack.
  - 1x air fry tray.
  - 1x air fry basket.
  - 1x glass turntable.
  - 1x turntable ring assembly.



code	liters	V	W	mm	€
281291	25	230	1500	523x451x(H)300	**325,00**

25 liters
1550 W
230 V



281352

MICROWAVE 1000W
HENDI 1550 W, 25 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 25 l.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
  - ceramic bottom.
- Multifunctional use:
  - 6 suggested time programs for preparation of selected dishes/beverages.
  - the end of the cooking cycle is signalled by an acoustic alarm.
- Microwave power: 1000 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.



code	liters	V	W	mm	€
281352	25	230	1550	511x432x(H)311	**415,00**

23 liters
1550 W
230 V



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.
  - 4 power levels.
- Microwave power: 1000 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	23	230	1550	509x572x(H)306	**449,50**

25 liters
1550 W
230 V



NEW

MICROWAVE, MULTI-FUNCTION 4-IN-1

281383

- InverterFour technology for efficient and even cooking results.
- Electric control with touch screen.
- Turntable-free system with multi-directional 3D microwave distribution.
- Non-stick interior for easy cleaning.
- 52 automatic programs.
- Interior lighting.
- Drop-down door.
- Main functions:
  - Microwave.
  - Air fry.
  - Convection.
  - Steam.
- Additional functions:
  - Grill function supported by steam.
  - Reheating.
  - Defrosting.
  - Fermentation.
  - Limescale cleaning.
  - Disinfection.
- 5 microwave power levels.
- Microwave power: 1000 W.
- Grill power: 1800 W.
- Capacity: 24.7 L.
- Accessories included:
  - 1 × air fry basket
  - 1 × grill rack
  - 1 × baking tray



code	liters	V	W	mm	€
281383	24,7	230	2350	462x492x(H)338	**589,00**

34 l
3000 W
230 V



MICROWAVE PROGRAMMABLE 1800W HENDI 3000 W, 34 L

281369

- Housing and interior of the chamber made of stainless steel.
- Chamber fitted with a ceramic floor.
- Lower and upper rotating microwave antennas for uniform energy distribution, no rotating parts in the chamber.
- Built-in air filter protects against dust and dirt.
- Easy to read control panel, select the desired program on the touch panel.
- Door with large window 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 per program).
  - automatic time conversion for double portions.
  - the end of the cooking cycle is signalled by an acoustic alarm.
- Microwave power: 1800 W.
- Suitable for round (up to ø355 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Fitted with a grounded plug.
- Weight: 32.3 kg.

code	liters	V	W	mm	€
281369	34	230	3000	572x520x(H)363	**1 025,00**



MICROWAVE PROGRAMMABLE, WITH USB PORT 1800W

281376

- Housing and interior of the chamber made of stainless steel.
- Chamber fitted with a ceramic floor.
- Easy to read touch control panel with push buttons and digital display that shows time and power.
- Lower and upper rotating microwave antennas for uniform energy distribution, no rotating parts in the chamber.
- Built-in air and grease filter to protect against external factors.
- A special system that reminds you to clean the filter.
- Door with large window for observing processes in the illuminated microwave chamber.
- 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 floor.
- Multifunctional use:
  - defrosting.
  - 10 default programs.
  - 10 power levels.
  - upload programs via the USB port,
  - possibility to save up to 100 programs, including up to 20 custom, multistage programs.
  - automatic time conversion for double or triple portions.
  - the end of the program is signalled by an alarm. Possibility to change the sound or turn it off completely.
- Microwave power: 1800 W.
- Suitable for round (up to ø300 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Fitted with a grounded plug.
- Comes with a USB card, software included.
- Weight: 31.8 kg.

code	liters	V	W	mm	€
281376	18	230	3000	560x419x(H)336	**1 125,00**

Prices exclude VAT



Code	281710	281291	281352	281444	281383	281369	281376
COOKING AND PROGRAMMING							
Control	electrome-chanical	electrome-chanical	electrome-chanical	electronic	electronic	electronic	electronic
Number of programs / stages	9/1	23/2	1/1	100/3	52/1	100/3	100/3
Number of power levels	9	10	1	4	5	4	10
Maximum time	35 min	95 min	6 min	60 min	90 min	60 min	60 min
STANDARD EQUIPMENT							
Microwave source	top magnetron antenna	top antenna	lower rotating magnetron antenna	lower rotating magnetron antenna	top antenna	lower and upper rotating magnetron antenna	lower and upper rotating magnetron antenna
Number of magnetrons	1	1	1	1	1	2	2
Air filter	YES	YES	YES	YES	YES	YES	YES
USB port	–	–	–	–	–	YES	YES
DIMENSIONS							
External dimensions	435x360 x(H)251 mm	523x451 x(H)300 mm	582x472 x(H)374 mm	509x572 x(H)306 mm	462x492 x(H)338 mm	572x520 x(H)363 mm	560x419 x(H)336 mm
Chamber dimensions	304x306 x(H)206 mm	305x325 x(H)195 mm	327x346 x(H)200 mm	327x346 x(H)200 mm	300x380 x(H)178 mm	360x409 x(H)225 mm	330x310 x(H)175 mm
Chamber capacity	20 l	25 l	25 l	23 l	25 l	34 l	18 l
Maximum plates diameter	280 mm	315 mm	320 mm	320 mm	265 mm	355 mm	300 mm
TECHNICAL PARAMETERS							
Power	1050 W	1500W	1550 W	1550 W	2350 W	3000 W	3000 W
Voltage	230 V	230 V	230 V	230 V	230 V	230 V	230 V
Weight	11,1 kg	17,5 kg	15,1 kg	15,5 kg	19,9 kg	32,3 kg	31,8 kg
€	**152,50**	**325,00**	**415,00**	**449,50**	**589,00**	**1 025,00**	**1 125,00**

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

07

Ovens, oven trays

Innovations and performances




HENDI
HENDI



Croissants 35 s



Pizza / bruschetta 45 s



Burger with fries 90 s



Chicken nuggets 105 s



HIGH-SPEED OVEN COMBITURBO

NEW | 18/0 stainless steel | 18/8 stainless steel | Al aluminium | indoor | <280°C temp



281512

38 cm

3 DIFFERENT TECHNOLOGIES = IMPRESSIVE RESULTS

Microwaves
Instant heating, reduced cooking time

Convection
Enhances browning effect

Thermal Impingement
Boosts toasting and browning results

- Housing made of aluminized steel with matte finish.
- Internal chamber made of 18/8 stainless steel.
- Combination of microwave, convection, and impingement cooking technologies.
- Cooking modes can be used independently or combined.
- Preset and programmable recipe memory with capacity for 248 recipes.
- Up to 10 programmable cooking stages.
- 7-inch touchscreen control panel.
- Available in 22 languages.
- USB port.
- Measures in °C and °F.
- Temperature range: from 25°C to 280°C.
- Microwave power adjustable from 0–100% in 10% increments.
- Convection power adjustable from 10–100% in 10% increments.
- Cooking time adjustable up to 20 minutes.
- Oven capacity: 18 L.
- Microwave power: 1.5 kW.
- Convection power: 3.0 kW.
- Internal chamber dimensions: 317x315x(H)188 mm.
- Accessories included:
  - 1x Oven shovel
  - 1x Non-stick basket.
  - 1x Non-stick mesh basket
  - 1x Round non-stick mesh pad
  - 1x 9" Pizza pan
  - 1x Baking tray rack

code	V	W	mm	€
281512	230	3500	380x663x(H)619	**5 799,00**

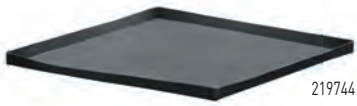


808351

HIGH-SPEED OVEN TRAY, NON-STICK, REINFORCED

- Housing made of PTFE.
- Rim with a reinforcement made of stainless steel.
- Non-stick - no oil is needed.
- Convection microwave safe.
- Microwave oven safe.
- Reinforced materials.
- Temperature resistance: 260°C.
- Dishwasher safe.

code	mm	€
808337	290x190x(H)30	**42,95**
808351	290x190x(H)30	**42,95**
808344	290x290x(H)20	**53,75**



219744

HIGH-SPEED OVEN TRAY, NON-STICK

- Made of PTFE.
- Designed for snacks like fries and nuggets.
- Temperature resistance: 260°C.
- Dishwasher safe.

code	mm	€
219744	280x280x(H)15	**38,50**

18/0 stainless steel





4x GN 1/1

229880

Two highly efficient fans, distributing hot air evenly



CONVECTION OVEN H100

- Housing made of stainless steel.
- Removable cool touch door with double glazing.
- 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 4x GN 1/1 trays.
- Guides interspaced at: 75 mm.
- Supplied with GN 1/1 pan 65 mm and GN 1/1 grid.

code	V	W	mm	€
229880	230	3500	699x608x(H)550	**625,00**
237151	stand, welded		690x480x(H)700	**410,00**
817735	stand, bolted		690x480x(H)700	**369,00** N

Fits four aluminium trays



Double, heat resistant glass



Fitted with interior lighting





18/0
stainless steel



4x
GN 1/1

229873

CONVECTION OVEN WITH HUMIDIFICATION H100S

- Housing made of stainless steel.
- Removable cool touch door with double glazing.
- 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.
- Water inlet, which can be connected to water supply, at the back.
- Timer: 0-120 min.
- Fits 4x GN 1/1 trays.
- Guides interspaced at: 75 mm.
- Supplied with GN 1/1 pan 65 mm and GN 1/1 grid.

code	V	W	mm	€	
229873	230	3500	699x608x(H)550	**675,00**	
237151	stand, welded		690x480x(H)700	**410,00**	
817735	stand, bolted		690x480x(H)700	**369,00**	N



237151

Removable door eases cleaning



Glass stays cool enough to touch





Al aluminium S.S. stainless steel





4x
438x315

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 437x314 mm trays.
- Guides interspaced at: 70 mm.
- Supplied with 4 trays.

code	V	W	mm	€	
227060	230	2670	595x624x(H)572	**510,00**	
223468	stand, welded		595x425x(H)700	**425,00**	
817728	stand, bolted		595x425x(H)700	**339,00**	N
801970	grid		433x338	**11,95**	
943380	tray		437x314x(H)8	**14,95**	

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.
- Water inlet, which can be connected to water supply, at the back
- Timer: 0-120 min.
- Fits 4 437x314 mm trays.
- Guides interspaced at: 70 mm. Supplied with 4 trays.

code	V	W	mm	€
227077	230	2670	595x595x(H)570	**635,00**
223468	stand, welded		595x425x(H)700	**425,00**
817728	stand, bolted		595x425x(H)700	**339,00** N
801970	grid		433x338	**11,95**
943380	tray		437x314x(H)8	**14,95**



223468

Removable door eases cleaning



Glass stays cool enough to touch



With clamp to remove hot trays



S.S. stainless steel | 18/8 stainless steel | indoor



CONVECTION STEAM OVEN WITH GRILL

- High-quality stainless-steel body.
- Chamber made of 18/8 stainless steel.
- 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 2 heating elements and one fan.
- With top grill elements.
- Supplied with 1 grid.
- 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	625x585x(H)590	1 650,00



224823

STAND FOR CONVECTION STEAM OVEN WITH GRILL 4X GN 2/3

- Compatible with oven 225929.

code	mm	€
224823	580x390x(H)750	435,00

CONVECTION OVENS 429X345 MM

- Housing and chamber made of 18/8 stainless steel.
- Glass door is cool to the touch thanks to 2-layers of glass with gravity ventilation in between, hinges at the bottom.
- Fits 4 trays 429x345 mm, included in the set, made of aluminium.
- Temperature can be set from 100°C to 260°C.
- Fitted with overheating protection.
- Tray supports spaced at 74 mm.
- IPX3 waterproof rating.

Oven 219973
- Fitted with an USB port – for downloading HACCP data.
- Optional: wi-fi connection for software updates.
- Programmable: 99 programmes, with 4 steps each.
- Pre-heating function up to 180°C.



219997



4x
429x345

code	219980	219997	219973	225165
type	convection	with humidity	with humidity	multifunctional
control	electromechanical	electromechanical	touch control panel	electromechanical
	–	Indirect steam injection, controlled with a push pump, sprays water in the chamber. Fitted with a timer.	Direct steam injection, electronically controlled, sprays water directly on the fan. Touchscreen control panel with coloured icons.	Offers 8 modes: upper heater, lower heater, both heaters, convection, heaters with convection, grilling, grilling with convection, and defrosting.
thermostat	100°C up to 260°C	100°C up to 260°C	30°C up to 260°C	100°C up to 260°C
tray support spacing	74 mm	74 mm	74 mm	74 mm
external size	590x709x(H)589 mm	590x709x(H)589 mm	590x709x(H)589 mm	590x709x(H)589 mm
number of fans	1 non-reversible fan	1 non-reversible fan	1 fan with auto-reverse function, with 2 speeds	1 non-reversible fan
power/voltage	3,1 kW/230 V	3,1 kW/230 V	3,15 kW/230 V	2,6 kW/230 V
weight	33 kg	34 kg	38 kg	36,4 kg
€	**899,00**	**1 150,00**	**1 750,00**	**1 050,00**
STAND FOR OVEN				
code	224670	224670	224670	224670
type		6 pairs of guides for 435x345, dimentions 540x460x(H)700 mm		
€	**295,00**	**295,00**	**295,00**	**295,00**

HENDI

CONVECTION BAKERY OVENS WITH HUMIDITY 600X400 MM

- Housing and chamber made of 18/8 stainless steel.
- Oven chamber is pressed with rounded corners for easy cleaning.
- Glass door is cool to the touch thanks to 2-layers of glass with gravity ventilation in between, hinges at the bottom.
- Inside glass pane can be removed for easy cleaning.
- Door seal from thick silicone, mounted in the housing for easy servicing.
- Chamber fitted with LED lighting for a clear view of the process.
- Oven chamber insulated to keep the heat inside, safe and energy efficient.
- Fits 4 trays 600x400 mm, not included in the set.
- Temperature can be set from 100°C up to 260°C.
- Timer can be set up to 120 minutes, continuous operation possible.
- Water protection rating: IPX3.



225523

4x
600x400

code	225516	225523
type	with humidity	with humidity
control	electromechanical	electromechanical
	Indirect steam injection, controlled with a push pump, sprays water in the chamber.	Direct steam - water spraying directly on the fan, 5 degrees, regulated with a knob
thermostat	100°C up to 260°C	30°C up to 260°C
tray support spacing	73 mm	73 mm
external size	784x752x(H)634 mm	784x752x(H)634 mm
number of fans	2 non-reversible fans	2 fans with auto-reverse function
power/voltage	6,4 kW/400 V	6,4 kW/400 V
weight	58 kg	58 kg
€	**1 725,00**	**2 275,00**
STAND FOR OVEN		
code	224434	224434
type	6 pairs of guides for 600x400, dimensions 760x520x(H)700 mm	
€	**425,00**	**425,00**

CONVECTION STEAM OVEN – EVOLUTION NEXT 5 X GN 2/3, ELECTRIC, WITH DIRECT STEAM, ELECTROMECHANICAL CONTROL

EXTRA -NARROW ONLY 55 CM



55 cm

MADE IN ITALY

	5x GN 2/3
code	219911
tray support spacing	80 mm
external size	550x754x(H)662 mm
number of fans with auto-reverse	1
thermostat	100-270°C
power/voltage	3,2 kW/230 V
weight	40 kg
€	**1 995,00**
FLOOR STAND	
code	237977
dimensions	6 pairs of guides for GN 2/3, 550x465x(H)700 mm
€	**525,00**

- Recommended for use in professional catering establishment, especially in open kitchens, cafeterias, bars, canteens.
- Elegant, Italian design.
- The small width (55 cm) allows the appliance to be placed also in small spaces, e.g. in a store or at a gas station.
- Chamber made entirely of high-quality, AISI 304 stainless steel.
- Removable slide guides for GN containers.
- Double, heat-resistant glass with gasket
- Steam is generated directly by spraying water on the fan.
- Easy cleaning.
- Door with right-hand hinges.
- Internal, energy-efficient LED lighting.
- Water connection: 3/4".
- Sewer outlet: ø30 mm.
- Internal drain.
- Semi-automatic washing as an option.
- The product is also available in a marine version with altered voltage and safety features.
- 1 fan with auto-reversing.
- Waterproof class: IPX4.
- Simple electromechanical control – temperature, baking time and steaming level can be set.
- Five-step steam level control: 0–100%.
- Temperature range: 100-270°C.
- Easy temperature control with a thermostat.
- Timer: 0 – 120 min.
- Individual function indicator lights.

CONVECTION STEAM OVEN – EVOLUTION NEXT 5 X GN 2/3, ELECTRIC, WITH DIRECT STEAM AND A TOUCHSCREEN CONTROL PANEL

EXTRA -NARROW ONLY 55 CM



55 cm

MADE IN ITALY

	5x GN 2/3
code	219942
tray support spacing	80 mm
external size	550x754x(H)662 mm
number of fans with auto-reverse	1
thermostat	30-270°C
power/voltage	3,2 kW/230 V
weight	40 kg
€	**2 525,00**
FLOOR STAND	
code	237977
dimensions	6 pairs of guides for GN 2/3, 550x465x(H)700 mm
€	**525,00**

- Recommended for use in professional catering establishment, especially in open kitchens, cafeterias, bars, canteens.
- Elegant, Italian design.
- The small width (55 cm) allows the appliance to be placed also in small spaces, e.g. in a store or at a gas station.
- Chamber made entirely of high-quality, AISI 304 stainless steel.
- Removable slide guides for GN containers.
- Double, heat-resistant glass with gasket
- Steam is generated directly by spraying water on the fan.
- Easy cleaning.
- Door with right-hand hinges.
- Internal, energy-efficient LED lighting.
- Water connection: 3/4".
- Sewer outlet: ø30 mm.
- Internal drain.
- Semi-automatic washing as an option.
- The product is also available in a marine version with altered voltage and safety features.
- 1 fan with auto-reversing.
- Waterproof class: IPX4.
- User-friendly touchscreen control panel.
- 99 potential cooking programs.
- Easy temperature control with a digital probe.
- Pre-heating function with set manually.
- Delayed start function (up to 24h).
- Temperature range: 30-270°C.
- Steam level control within the following range: 10-100%.
- Core probe and probe holder (optional).
- Additionally: configuration of manual washing.

CONVECTION STEAM OVENS



TOUCH



CONTACT



CONTROL



CONVECTION STEAM OVENS CONTROL

NEW









	5x GN 1/1	7x GN 1/1	11x GN 1/1	20x GN 1/1
code	229583	219928	219935	229590
tray support spacing	68 mm	68 mm	68 mm	66 mm
external size	730×784×(H)700 mm	730×784×(H)850 mm	730×785×(H)1130 mm	930×971×(H)1900 mm
number of fans with reverse	1	2	2	4
power/voltage	7,8 kW/400 V	10,4 kW/400 V	15,4 kW/400 V	31 kW/400 V
weight	78,4 kg	96 kg	113,8 kg	247,2 kg
€	**2 850,00**	**2 849,00**	**4 095,00**	**11 565,00**
FLOOR STAND				
code	229521	229521	220795	
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)620 mm	
	5 pairs of guides for GN 1/1 containers			
€	**560,00**	**560,00**	**575,00**	

- Made of 18/8 stainless steel.
- Pressed chamber with rounded corners for easy cleaning.
- Insulated to retain heat – energy-efficient and safe.
- Fitted with LED lighting for a clear view of the cooking process.
- Drip tray with integrated drain in the door for effective condensation management.
- Adjustable feet ensure stable and level placement.

Door features:
- Double-glass door stays cool to the touch – gravity ventilation between layers.
- Lockable in 4 positions: 60°, 90°, 120°, and 180°.
- Hinged on the right side.
- Removable inner glass pane.
- Door seal made of thick silicone, mounted in the housing.

- Water protection rating: IPX4.
- Required connections: electricity, treated water, and drainage system.
- Operated electromechanically using 3 control knobs.
- Temperature resistance: 100°C to 270°C.
- Timer: up to 120 minutes, or continuous operation.
- 2 cooking modes:
  - Convection
  - Convection-steam (combi)
- Steam is generated by spraying water directly onto the fan.
- Electronically controlled in 5 steps for precise humidity regulation.

CONVECTION STEAM OVENS CONTACT

CLEANING SYSTEM INCLUDED

NEW






	5x GN 1/1	7x GN 1/1	11x GN 1/1	20x GN 1/1
code	229606	219959	219966	229613
tray support spacing	68 mm	68 mm	68 mm	66 mm
external size	730×784×(H)700 mm	730×784×(H)850 mm	730×785×(H)1130 mm	930×971×(H)1900 mm
number of fans with reverse	1	2	2	4
power/voltage	7,8 kW/400 V	10,4 kW/400 V	15,4 kW/400 V	31 kW/400 V
weight	78,4 kg	96 kg	113,8 kg	247,2 kg
€	**4 099,00**	**4 295,00**	**5 675,00**	**12 085,00**
FLOOR STAND				
code	229521	229521	220795	
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)620 mm	
	5 pairs of guides for GN 1/1 containers			
€	**560,00**	**560,00**	**575,00**	

- Made of 18/8 stainless steel.
- Pressed chamber with rounded corners for easy cleaning.
- Equipped with LED lighting and thermal insulation – energy-efficient and safe.
- Condensation drip tray with drain integrated into the door.
- Adjustable feet ensure stable and level placement.

Door features:
- Double-glass door, cool to the touch – features gravity ventilation between layers.
- Door can be locked in 4 positions: 60°, 90°, 120°, and 180°.
- Hinged on the right side.
- Removable inner glass pane.
- Silicone gasket mounted in the housing.

- AirFlow+ – redesigned deflector ensures optimal air circulation, regardless of food placement.
- Humid+ – water system delivers water directly behind the fan, providing high humidity while minimizing water consumption.
- Water protection rating: IPX4.
- Required connections: electricity, treated water, and sewage system.
- Water inlet: 3/4", drain outlet: ø30 mm (including chamber drain).
- Large 7-inch touchscreen control panel.

- Temperature range: 30°C to 270°C.
- Timer: up to 11 hours and 59 minutes, or continuous operation.
- Cooking modes: convection, steam, and combi (convection + steam).
- Fan speed: 3 speeds, normal mode, semi-static mode.
- Steam generated by direct spray on the fan, electronically controlled in 10 steps (0–100%).
- Store up to 100 recipes, each with up to 10 steps.
- Multi-level cooking – prepare different dishes under the same conditions with independent timing.

Additional features:
- Preheating – heats up to 30°C above the set temperature.
- Holding – automatically maintains serving temperature after the program ends.
- Holding cabinet – keeps food warm and moist until served.
- Cooldown – rapid chamber cooling to quickly begin new processes at lower temperatures.
- Proofer – ideal temperature and humidity conditions for proofing dough.
- Delayed start – schedule startup up to 24 hours in advance.
- Delta-T probe – precision cooking by monitoring internal food temperature.
- USB port – easy upload/download of recipes and HACCP data.

CONVECTION STEAM OVENS, TOUCH

NEW






	5x GN 1/1	7x GN 1/1	11x GN 1/1	20x GN 1/1
code	229620	229637	229842	229859
tray support spacing	68 mm	68 mm	68 mm	66 mm
external size	730×784×(H)700 mm	730×784×(H)850 mm	730×785×(H)1130 mm	930×970×(H)1900 mm
number of fans with reverse	1	2	2	4
power/voltage	7,8 kW/400 V	11,4 kW/400 V	15,4 kW/400 V	31 kW/400 V
weight	78,4 kg	96 kg	113,8 kg	247,2 kg
€	**5 269,00**	**5 729,00**	**6 419,00**	**15 095,00**
FLOOR STAND				
code	229521	229521	220795	
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)620 mm	
	5 pairs of guides for GN 1/1 containers			
€	**560,00**	**560,00**	**575,00**	

- Made of 18/8 stainless steel.
- Rounded edges for easy cleaning.
- Safety door with opening locks at 60°, 90°, 120°, and 180°.
- Double-glazed door with LED lighting and gravity cooling.
- Right-hinged door.
- Durable silicone gasket – easy to replace without service support.
- IPX5 rating (electric).
- Adjustable feet for stable and level installation.
- Temperature resistance: 30°C–270°C.
- 7-inch full-colour TFT touch panel.
- Menu available in 42 languages, including English and Polish.
- USB port and Wi-Fi for recipe transfer and software updates (including HACCP data).

Additional features:
- Preheating, holding, cooldown.
- Proofing and holding cabinet chamber.
- Delayed start (up to 24 hours).
- 500 built-in recipes, 5 fan speeds, 10 steam levels.
- DELTA T cooking mode.
- Multilevel Cooking – Prepare different dishes simultaneously under the same conditions; the oven notifies when to remove each tray.
- Multi-point Probe – Measures internal food temperature at three points for precision cooking.
- Automatic Washing System – 4 cleaning programs (ECO, NORMAL, INTENSE, RINSING) with up to 30% water savings.

Patented technologies:
- Flow+ – Redesigned fan deflector ensures perfect air circulation and even cooking across all tray levels.
- Humid+ – Efficient humidification system draws water directly from the fan for optimal moisture and reduced water consumption.
- Dry+ – Computer-controlled valve manages chamber humidity for ideal cooking conditions by removing excess moisture.

GLOVES AND 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).



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

- Heat resistant up to 250°C for 15 seconds.

code	packed per	mm	€
556603	2	(L)350	**9,95**



556603

OVEN MITTS, FIBERGLASS - 2 PCS

- Heat resistant up to 250°C for 15 seconds.

code	packed per	mm	€
556627	2	(L)360	**22,95**



556627

OVEN MITTS

- Extra long to protect the forearm.
- Heat resistant up to 250°C for 15 seconds.

code	packed per	mm	€
556610	2	(L)380	**14,95**



556610

GLOVES WITH SILICONE COATING

- Made of polyester.
- Silicone coated.
- Hanging loop included.
- Heat resistant up to 350°C for 15 seconds.
- Waterproof.
- Anti-slip surface.
- Food oil safe.

code	packed per	mm	€
556573	2	(L)330	**34,40**



556573

HEAT RESISTANT BARBECUE GLOVES - 2 PCS

- Heat resistant up to 250°C for 15 seconds.
- Comfortable fit.

code	packed per	mm	€
556634	2	(L)300	**22,95**





556634

HEAT RESISTANT LEATHER BARBECUE GLOVES - 2 PCS

- Heat resistant up to 250°C for 15 seconds.
- Made from cow leather.
- Extra long to protect the forearm.

code	packed per	mm	€
556689	2	(L)460	**27,35**





556689

HEAT RESISTANT LEATHER BARBECUE MITTS, 2 PCS

- Heat resistant up to 100°C, ≤ 15 seconds.
- Made from cow leather.
- Extra long to protect the forearm.

code	packed per	mm	€
556658	2	(L)460	**24,95**





556658

HEAT RESISTANT GLOVES, LEATHER

- Made of cow leather.
- Inside material made of jersey on palm and woven cotton on cuff.
- Double-layered inner side for added heat protection.
- Extended length for added forearm protection.
- Temperature resistance: 100°C for up to 15 seconds.

code	packed per	mm	€
556597	2	(L)410	**18,80**





NEW

556597

HEAT RESISTANT GLOVES, LEATHER

- Made of cow leather.
- Inside material made of jersey on palm and woven cotton on cuff.
- Extended length for added forearm protection.
- Temperature resistance: 100°C for up to 15 seconds.
- 2pcs.

code	packed per	mm	€
556580	2	(L)410	**15,70**





NEW

556580

NEW



219799



219812

CONDENSE HOODS

- Single-phase engine with one rotation direction.
- Maximum air flow: from 400 m³/h to 600 m³/h.
- Housing made of highest quality stainless steel 18/8.
- Connection to fresh water 3/4" with water pressure 100-200 kPa (1.0-2.0 bar).
- No connection to permanent duct or ventilation chimney required.
- Included:
  - water connection hose with ¾" thread, 1.5 m long.
  - 1 labyrinth filter.
  - electric cable 1.6 m long.
  - sewer drain Ø 30 mm.

code	suitable for	V	W	mm	weight (kg)	€
219799	219911, 219942	230	600	793x550x(H)305	18,6	**1 615,00**
219805	219973	230	200	906x590x(H)255	37	**1 550,00**
219812	225523	230	200	907x784x(H)255	24	**1 725,00**
219850	229583	230	600	730x860x(H)308	26	**1 815,00**
219843	229606, 229620	230	600	730x860x(H)308	26	**1 815,00**
219836	219928, 219935	230	600	730x860x(H)308	26	**1 815,00**
219829	219959, 219966, 229637, 229842	230	600	730x860x(H)308	26	**1 815,00**
219874	229590	230	600	930x1045x(H)308	31,4	**2 395,00**
219867	229613, 229859	230	600	930x1045x(H)308	31,4	**2 395,00**



225967

NEW

S.S. stainless steel

indoor

PROOFER 8X 600X400 FOR HENDI NANO COMBI OVENS

- Suitable for proofing raw dough, also serves as oven base.
- Modular shape of the appliance permits including it in a row of a number of appliances, including ovens.
- Saves space and helps display the freshly baked bread.
- Stainless steel housing, glass swing doors.
- Humidification via water container.
- Manual control Suitable for ovens 225516, 225523, 225059, EKF464N, EKF464NUD, EKF464NTUD.
- Distance between rails 70 mm.
- Electromechanical thermostat +30°C to +60°C.

code	V	mm	€
225967	230	795x655x(H)835	**1 849,00**

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)56	**59,00**



810323

18/8 stainless steel | user assembly **NEW**

DRIVE-IN TROLLEY

- Made of stainless steel.
- Suitable for 20 × GN 1/1 trays.
- Pull-out oven trolley design.
- Removable handle.
- Equipped with braked castors.
- Suitable for convection and combi oven workflows.

code	mm	€
817643	740x720x(H)1700	**1 769,00**


817643

PROFESSIONAL GRILL AND OVEN CLEANER

- Ready-to-use, strongly alkaline product for daily removal of oily and tarry deposits, burnt grease and organic discolourations.
- Cleans and degreases.
- Recommended for daily washing of grill, ovens, hoods.
- Helps keep the natural shine of surface.
- Fragrance free.
- pH 14.

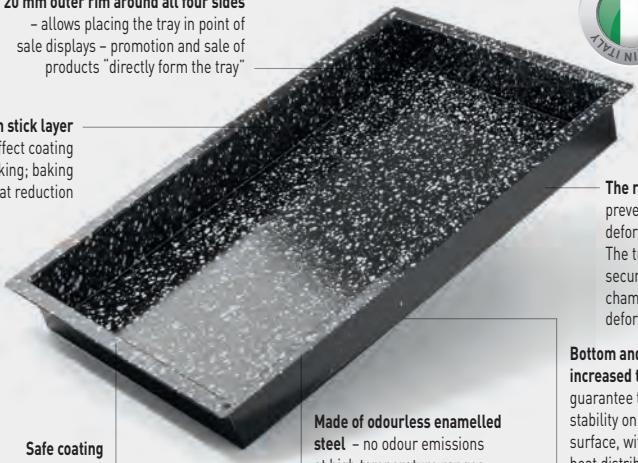
code	liters	€
975039	1	**5,95**


975039

TRAYS CONVECTOMAT CLASSIC

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

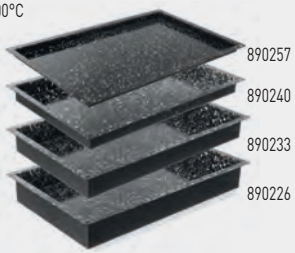


The robust structure prevents undesirable deformation. The tray is positioned securely in the oven chamber's guides and is deformation-resistant

Bottom and outer walls with increased thickness of 1 mm guarantee temperature stability on the entire surface, without uneven heat distribution

Made of odourless enamelled steel – no odour emissions at high temperature ranges. Heat resistance up to 300°C

Safe coating – no toxins are released when baking foodstuffs in high temperatures



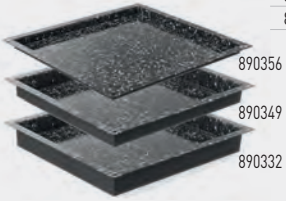


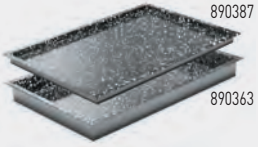
The tray has right angles allowing for maximum use of the finished product and easier food cost estimation, which translates into profit enabling exact portion sizes and higher return on investment

TRAY CONVECTOMAT CLASSIC GN 1/1

code	mm	€
890257	530x325x(H)20	42,45
890240	530x325x(H)40	45,95
890233	530x325x(H)60	49,95
890226	530x325x(H)80	71,95 N







BAKING TRAY CONVECTOMAT CLASSIC GN 2/1

code	mm	€
890141	650x530x(H)40	76,95
890134	650x530x(H)60	84,95
890158	530x650x(H)20	68,95

TRAY CONVECTOMAT CLASSIC GN 2/3

code	mm	€
890356	354x325x(H)20	35,95
890349	354x325x(H)40	41,45
890332	354x325x(H)60	49,95 N

TRAY CONVECTOMAT CLASSIC 600X400

code	mm	€
890387	600x400x(H)20	59,50
890363	600x400x(H)60	73,95 N

GRILL PLATES AND GRATES CONVECTOMAT

- Made of aluminium alloy.
- Surface finished with PTFE coating.
- Suitable for oven use in max. temperature 200°C.
- Not dishwasher safe.



808825

GRILL PLATE, RIBBED CONVECTOMAT GRILLPLATE

- Made of cast aluminium.
- Thickness: 9 mm.

code	mm	€
808825	530x325x(H)15	**104,95**



808832

GRILL GRATE CONVECTOMAT GRILL

- 24 ribs, 9 mm thick.
- Space between the ribs: 13 mm.

code	mm	€
808832	530x325x(H)15	**89,00**



808849

OVEN TRAY WITH NON-STICK COATING CONVECTOMAT ROAST

- Inner dimensions: 470x260 mm.
- Slightly flat, wide rim - prevents oil from spilling.

code	mm	€
808849	530x325x(H)17	**49,95**



808863

BAKING TRAY WITH NON-STICK COATING CONVECTOMAT BAKE

- Narrow rim on all sides.
- Inner dimensions: 505x300 mm.

code	mm	€
808863	530x325x(H)10	**48,95**



808856

TRAY WITH NON-STICK COATING CONVECTOMAT EGGPLATE

- Made of stainless steel.
- Surface finished with non-stick PTFE coating.
- Temperature resistance: up to 260°C.
- Size: GN 1/1.
- 8 moulds ideal for fried eggs, pancakes, omelettes.
- Moulds measure ø11 cm at the top, ø8 cm at the bottom and are 2 cm deep.
- Not dishwasher safe.

code	mm	€
808856	530x325x(H)26	**38,50**



808757

NEW

TRAY WITH 6 MOULDS, CONVECTOMAT PANCAKE

- Made of durable stainless steel.
- Non-stick PTFE coating.
- Temperature resistance up to 230°C.
- Size: GN 1/1.
- Set of 6 moulds.
- Mould dimensions: top diameter: 12.5 cm; bottom diameter: 8.5 cm; depth: 2.9 cm
- Stackable.

code	mm	€
808757	530x325x(H)29	**40,95**



808818

FRENCH FRIES OVEN BASKET, WAVED CONVECTOMAT FRY

- Mesh made of 18/8 stainless steel.
- Frame and handles made of stainless steel.
- Waved bottom to prevent sticking.
- Mesh dimension: 7x7 mm.
- Baking surface: approx. 450x255 mm.
- Temperature resistant up to 200°C.
- Dishwasher safe.

code	mm	€
808818	530x325x(H)40	**41,95**



800164

TRAY CONVECTOMAT

- Made of enamel steel.
- Rounded edges.
- Sheet thickness 1 mm.
- Temperature resistance: up to 300°C.

code	mm	€
800164	530x325x(H)20	**23,95**

NEW



BAKING PAPER

- Baking paper with silicone coating.
- 40 gsm paper thickness.
- Pre-cut sheets in bakery-standard sizes.
- PFAS-free.
- Heat-resistant up to 220°C.
- Supplied in dispenser boxes.

code	packed per	mm	€
678299	100	330x270	**5,95**
678305	500	600x400	**44,95**
678312	500	530x325	**34,45**



678305

809150

18/8 stainless steel

GASTRONORM TRAY PROFI LINE GN 2/1

code	GN	mm	€
809150	GN 2/1	650x530x(H)20	**56,50**



809259

809242

18/8 stainless steel
oven
stackable

GASTRONORM TRAY PROFI LINE

code	GN	mm	€
809259	GN 1/1	530x325x(H)20	**23,75**
809242	GN 1/1	530x325x(H)40	**27,95**



939949

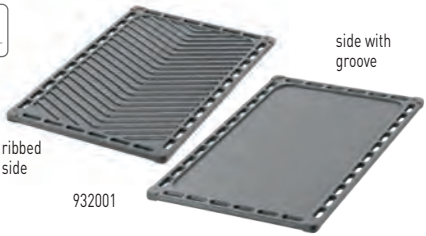
939956

Cr chrome plated
18/0 stainless steel
outdoor

FLAME TAMER

- Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.
- Flame tamer made of stainless steel.
- Suitable for all Green Fire Profi Line barbecues.

code		mm	€
939956		650x530	**36,95**
939949	Grid	325x530	**17,95**





CAST IRON GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.
- Both sides usable, one side smooth, one side ribbed.

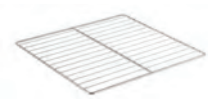
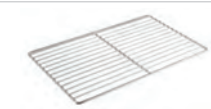
code	GN	mm	€
932001	GN 1/1	325x530	**57,50**

CAST IRON GRID

- Suitable for all Green Fire Profi Line barbecues.

code	GN	mm	€
932018	GN 1/1	325x530	**57,50**

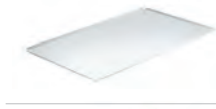
GRID FOR OVENS

		code		mm	€
	Made of stainless steel 18/8.	801949	GN 2/1	650x530	**37,95**
	Made of stainless steel 18/8.	801932	GN 2/3	354x325	**12,95**
	Made of stainless steel 18/8.	801901	GN 1/1	530x325	**20,95**
	Made of stainless steel 18/8.	801918	GN 1/1	530x325	**23,95**
	Made of stainless steel 18/8.	801925		600x400	**19,95**
	Made of stainless steel 18/8.	801963		600x400	**19,95**
	Made of stainless steel 18/8. Suitable for 227060 and 227077.	801970		433x338	**11,95**

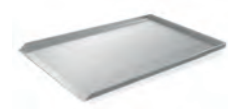
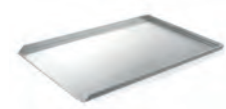
Prices exclude VAT



TRAYS WITH 4 RIMS

	code		mm	€	
	808368	600x400	600x400x(H)10	38,95	N
Made of aluminium. Non-stick coating.	808429	GN 1/1	530x325x(H)10	32,95	
	808450	GN 2/3	354x325x(H)10	29,50	N
	808375	600x400	600x400x(H)10	39,95	N
Made of aluminium. Non-stick coating. Perforated.	808405	GN 1/1	530x325x(H)10	38,95	
	808412	GN 2/3	354x325x(H)10	30,95	
	808382	600x400	600x400x(H)10	28,95	N
Made of aluminium.	808436	GN 1/1	530x325x(H)10	21,45	N
	808443	GN 2/3	354x325x(H)10	21,95	N
	808399	600x400	600x400x(H)10	29,95	N
Made of aluminium. Perforated.	808306	GN 1/1	530x325x(H)10	22,95	
	808313	GN 2/3	354x325x(H)10	21,50	

TRAYS WITH 3 RIMS

	808221	600x400	600x400	49,95	
Made of aluminium. Non-stick coating. Perforated.					
	808214	600x400	600x400x(H)20	32,50	
Made of aluminium. Perforated.					
	808207	600x400	600x400x(H)20	27,95	
Made of aluminium.					

BAKING TRAY

	809877	600x400	600x400	46,50	
Made of stainless steel 18/8.	809860	530x325	530x325	30,95	
	809853	400x300	400x300	21,95	

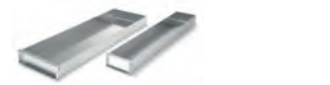
BAKING TRAY

	code		mm	€
 Made of aluminium. Reinforced rim with wire.	808290		450x330x(H)26	13,90 N
	808283		330x242x(H)26	10,90 N

BAGUETTE TRAY

 Made of aluminium. Non-stick coating. Perforated.	808894	5 slots	600x400x(H)32	57,45 N
	808900	4 slots	600x400x(H)32	57,45 N
 Made of aluminium.	808870	5 slots	600x400	37,95 N
	808887	4 slots	600x400	36,45 N

BAKING TRAY WITH REMOVABLE SIDE PANEL

 Made of aluminium.	689851		580x100x(H)50	21,95
	689868		580x200x(H)50	27,95

CONTAINER WITH NON-STICK COATING

 Made of aluminium. Non-stick coating.	805558	GN 1/1	530x325x(H)20	45,95
	805541	GN 1/1	530x325x(H)40	51,45
	805534	GN 1/1	530x325x(H)65	55,50

TRAY FOR OVENS H90 AND H90S

 Made of aluminium. Suitable for 227060 and 227077.	943380		437x314x(H)8	14,95

08

Pizza, pasta, kebab

Crafting the perfect pizza





PIZZA OVENS COMPACT

- 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 18/0, easy to clean and maintain.
- Oven chamber measures 410×420×(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.



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	**355,00**

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	**450,00**



220306

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.

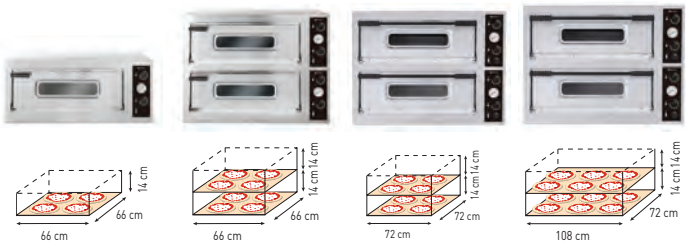
code	V	W	mm	€
220306	230	1900	484x590x(H)190	**149,50**

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.
- Temperature range: 50°C up to 500°C.



226698



	4 (ø32 cm)	**4+4** (ø32 cm)	**4+4** (ø35 cm)	**6+6** (ø35 cm)
name	BASIC 4	BASIC 44	BASIC XL 44	BASIC XXL 66
code	226681	226698	226957	226995
number of chambers	1	2	2	2
dimensions ext.	975x925x(H)415* mm	975x925x(H)745* mm	1000x955x(H)745 mm	1365x955x(H)745* mm
dimensions int.	660x660x(H)140 mm	2x 660x660x(H)140 mm	2x 720x720x(H)140 mm	2x1080x720x(H)140 mm
temperature range	from 50°C up to 450°C	from 50°C up to 450°C	from 50°C up to 450°C	from 50°C up to 450°C
power/voltage	4,7 kW/400 V	9,4 kW/400 V	12 kW/400 V	18 kW/400 V
weight	75 kg	122 kg	139 kg	176 kg
€	**1 125,00**	**1 950,00**	**2 095,00**	**3 350,00**
OVEN STAND	226797	227107	227169	227206
dimensions	975x814x(H)960 mm	975x814x(H)860 mm	1000x845x(H)860 mm	1360x844x(H)860 mm
€	**415,00**	**405,00**	**405,00**	**405,00**

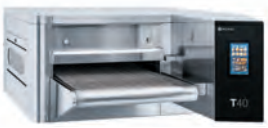
18/0 stainless steel | 18/8 stainless steel | <350°C temp | stackable

NEW

ELECTRIC CONVEYOR OVENS

- Made of stainless steel.
- Suitable for bread, pizza, and vegetables, as well as a wide range of other gastronomic applications.
- Conveyor baking system.
- Ventilated baking system with forced hot air circulation.
- 7-inch touchscreen control panel.
- Stores up to 99 customisable baking programmes.
- Weekly schedule function allows automatic operation scheduling for each day of the week.
- Independent top and bottom heating temperature control.
- Electronic conveyor belt speed control with adjustable baking time from 1 min 30 sec to 20 min.
- High-performance heat insulation.
- Compact space-saving design.
- Chamber height: 100 mm.
- Maximum temperature: 350°C.







	up to 43 pizza/h (ø26 cm)	up to 86 pizza/h (ø26 cm)
model	T40	T50
code	218945	
conveyor belt width	400 mm	500 mm
throughput*	pizza Ø26 cm: up to 43 pcs./h pizza Ø32 cm: up to 26 pcs./h pizza Ø40 cm: up to 23 pcs./h	pizza Ø26 cm: up to 86 pcs./h pizza Ø32 cm: up to 43 pcs./h pizza Ø40 cm: up to 29 pcs./h pizza Ø45 cm: up to 26 pcs./h
dimensions	1365x1005x(H)465 mm	1900x1220x(H)515 mm
upper heating element power	2x 1500 W	2x 2800 W
lower heating element power	2x 2200 W	2x 4100 W
power/voltage	7,8 kW/400 V	14,2 kW/400 V
€	**7 150,00**	**9 299,00**
OVEN STAND	218952	218976
	1 or 2 ovens	1 or 2 ovens
dimensions	600x970x(H)630 mm	850x1115x(H)530 mm
€	**790,00**	**790,00**

* calculated based on baking fresh (not frozen) pizza for 3 min 30 s at 320°C



218945





218983

up to 137 pizza/h (ø26 cm)
T65
218983
650 mm
pizza Ø26 cm: up to 137 pcs./h pizza Ø32 cm: up to 103 pcs./h pizza Ø40 cm: up to 51 pcs./h pizza Ø45 cm: up to 40 pcs./h
2190x1390x(H)575 mm
2x 3600 W
2x 5400 W
18,4 kW/400 V
12 599,00

218983



218990
1 or 2 ovens
1100x1290x(H)530 mm
790,00

DOUGH ROLLERS, ELECTRIC

HDPE polyethylene | S.S. stainless steel

- Housing made of stainless steel.
- Small elements made of HDPE.
- Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough.
- Does not heat dough during operation.

Watch the video

Electric foot pedal included







code	226599	226612	226629
number of pairs of rollers	1	1	2
weight of the dough portion	0,08-0,21 kg	0,21-0,70 kg	0,08-0,21 kg
rolled dough disc diameter	ø140-300 mm	ø260-450 mm	ø140-300 mm
dimensions	480x335x(H)430 mm	650x345x(H)430 mm	475x375x(H)660 mm
power	250 W	250 W	250 W
voltage	230 V	230 V	230 V
weight	18 kg	27 kg	28 kg
electric foot pedal	YES	YES	
€	**895,00**	**1 045,00**	**1 175,00**

HDPE polyethylene | S.S. stainless steel

DOUGH ROLLERS, ELECTRIC TOUCH&ROLL

- Automatic start technology Touch&Roll: The dough roller activates when a portion of dough is inserted.
- With a built-in timer from 10-35 s, in 5-second intervals.
- Separate roller guards ensure easy and safe operation.
- Dough diameter can be set between 260 and 400 mm.
- Adjustable dough thickness from 0 to 5 mm.

PATENTED TOUCH &ROLL MODEL



code	226605
number of pairs of rollers	2
weight of the dough portion	0,21-0,70 kg
rolled dough disc diameter	ø260-400 mm
dimensions	585x435x(H)715 mm
power	250 W
voltage	230 V
weight	37 kg
€	**1 395,00**

HDPE polyethylene S.S. stainless steel







Electric foot pedal included

226636	226643
2	2
0,21-0,70 kg	0,22-0,90 kg
ø260-400 mm	ø260-450 mm
585x435x(H)790 mm	665x435x(H)715 mm
250 W	250 W
230 V	230 V
37 kg	41 kg
	YES
1 295,00	**1 525,00**



PATENTED TOUCH &ROLL MODEL





220368
2
0,22-0,90 kg
ø260-400 mm
585x435x(H)715 mm
250 W
230 V
38 kg
1 475,00

SPIRAL MIXERS

- Sturdy and robust housing made of white lacquered iron.
- The bowl, protection grid and spiral are made of 18/8 stainless steel.
- Safety guard with a grid makes it easy to add ingredients during operation.
- With microswitch, operation stops when safety guard is lifted.
- Chain drive ensures efficient operation.
- Quiet work guaranteed thanks to oil bath gearmotor.
- The spiral design ensures perfect homogeneity and aeration of the dough.
- The mixer doesn't heat up the dough during operation.
- With built-in 30-minute timer.
- 4 wheels, 2 with brakes, for easy mobility and stability.
- Ideal for pizzerias, bakeries, patisseries, dumplings bars, doughnut shops to mix heavy dough.



226209

4 wheels of which 2 have brakes



With integrated timer

226346

Removable bowl

SPIRAL MIXER WITH FIXED HEAD AND BOWL

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	hp	€
226315	290x590x(H)580	10	8	35	ø260x(H)200	41	370	230	92	**1 295,00**
226209	378x690x(H)730	22	16	56	ø360x(H)210	69	750	400	84	**1 525,00**
226308	435x750x(H)810	32	24	88	ø400x(H)260	78	1100	400	90	**1 695,00**

SPIRAL MIXER WITH RISING HEAD AND REMOVABLE BOWL

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	hp	€
226339	380x600x(H)645	10	8	35	ø260x(H)200	55	370	230	98	**1 725,00**
226346	390x670x(H)735	22	16	56	ø360x(H)210	81	750	400	84	**1 950,00**
226353	435x750x(H)810	38	24	88	ø400x(H)260	93	1100	400	90	**2 295,00**

SPIRAL MIXERS

- Sturdy and robust housing made of white lacquered iron.
- The bowl, protection grid and spiral are made of 18/8 stainless steel.
- Safety guard with a grid makes it easy to add ingredients during operation.
- With microswitch, operation stops when safety guard is lifted.
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- Quiet work guaranteed thanks to oil bath gearmotor.
- The spiral design ensures perfect homogeneity and aeration of the dough.
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- 4 wheels, 2 with brakes, for easy mobility and stability.
- Ideal for pizzerias, bakeries, patisseries, dumplings bars, doughnut shops to mix heavy dough.



222874

4 wheels of which
2 have brakes

SPIRAL MIXER WITH FIXED HEAD AND BOWL, 2 SPEEDS

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	rpm	€
222867	385x670x(H)725	22	16	56	ø360x(H)210	81	750/1100*	400	86/169*	**1 870,00**
222874	435x740x(H)820	32	24	88	ø400x(H)260	93	1100/1700*	400	90/179*	**2 180,00**
222898	480x795x(H)855	48	40	128	ø450x(H)300	110	1500/2200*	400	92/182*	**2 595,00**

* depending on the selected speed

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.

HDPE polyethylene | in- & outdoor | stackable

WHAT SHOULD AN IDEAL PIZZA DOUGH PROOFING BOX BE?

Airtight closure
The well-fitted lid helps maintain optimal storage conditions for dough during proofing. It reduces moisture loss, prevents the dough from drying out, and supports proper fermentation.

Environmentally friendly
Using reusable containers helps reduce the need for plastic film traditionally used to cover dough. Made from durable plastic, the containers are designed for long-term use and can serve reliably for many years.

Smooth surfaces and rounded edges
Rounded corners and smooth inner walls help minimise dough adhesion and make the container easier to clean and maintain.

Stackable design
Large numbers of dough balls are often stored simultaneously during proofing and maturation. The stackable design helps optimise storage space and supports efficient organisation in kitchens.



BPA FREE

NEW

Durable construction with a reinforced base and edges.



Raised base and rim allow for stable stacking.





881071

881040

type	600x400 Profi Line	600x400 Profi Line	600x400 Profi Line
code	881033	881040	881064
dimensions	600x400x(H)70 mm	600x400x(H)100 mm	600x400x(H)130 mm
stackable	YES	YES	YES
resistance	-40°C up to 80°C	-40°C up to 80°C	-40°C up to 80°C
€	**14,95**	**16,45**	**18,45**
LID FOR PIZZA DOUGH BOXES			
code	881071	881071	881071
€	**11,95**	**11,95**	**11,95**



881088

ABS plastic | in- & outdoor | NEW

TROLLEY FOR PIZZA DOUGH BOXES

- Suitable for 600×400 mm dough containers.
- Frame made of ABS.
- Swivel polypropylene castors.
- Compliant with European directives.

code	mm	€
881088	600x400	**75,50**

NEW

PP polypropylene



881095

DOUGH SCRAPER

- Made of food-safe material.
- Wide flat paddle.
- Does not damage container surfaces during dough removal.
- Suitable for dough preparation and handling.
- Suitable for bread dough, pizza dough, pastries, and other baked goods.
- Dishwasher safe.

code	mm	€
881095	210x105	**5,50**

HDPE polyethylene | stackable

FRESH PASTA DRYING BOX

- Made of HDPE, BPA-free.
- Temperature resistant: from -40°C to 90°C.

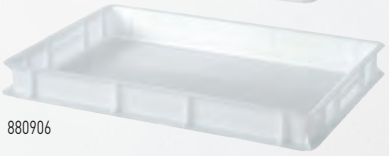
code	mm	€
880999	600x400x(H)70	**17,95**



880999



880968



880906



880982



880975

600x400 Kitchen Line	600x400 Kitchen Line	600x400 Kitchen Line	GN 1/1
880906	880913	880920	880975
600x400x(H)70 mm	600x400x(H)100 mm	600x400x(H)130 mm	530x325x(H)90 mm
YES	YES	YES	YES – without lid
-40°C up to 80°C	-40°C up to 80°C	-40°C up to 80°C	-40°C up to 90°C
12,95	**14,25**	**15,75**	**17,95**
880968	880968	880968	880982
10,95	**10,95**	**10,95**	**13,45**

PIZZA BOARD WITH HANDLE

- Made of compressed wood fibers.
- Temperature resistant up to 175°C for 2 minutes, up to 70°C for 2 hours.
- The high pressure used during production makes the boards stronger than regular wood.
- Maintenance free (no need for oil or bleach).
- Handle with a hole to hang the board.
- Darkens during use which gives it a natural look.
- Dishwasher safe.

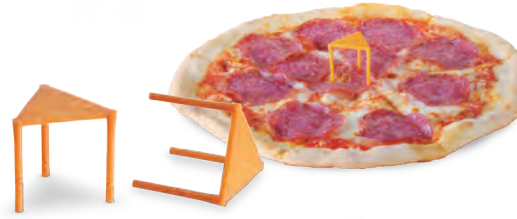
code	mm	€
505533	ø305x(H)6	**16,45**
500040	ø356x(H)6	**24,45**
500057	ø406x(H)6	**28,45**



LID SPACER FOR PIZZAS - 500 PCS

- Height of the lid spacer: 35 mm.

code	packed per	€
709900	500	**14,45**





PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm	€
617700	(L)190	**6,85**



PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm	€
617731	(L)200	**6,95**



PIZZA CUTTER

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

code	ø	length (mm)	€
617014	100	(L)230	**6,95**



PIZZA SLICER

- Stainless steel knife blade, polypropylene handle.

code	ø	length (mm)	€
617007	100	(L)230	**4,75**



Al aluminium | wash

PIZZA PEEL WITH SHORT HANDLE, SQUARED, PERFORATED

- Ideal for use in small spaces.
- Made of anodised aluminum.
- Lightweight and durable.
- Perforation to drain excess flour.
- Short handle.
- Non-heating silicone handle.

code	mm	€
618073	300x660	**37,95**
618066	350x710	**39,75**

Al aluminium | wash

PIZZA PEEL WITH SHORT HANDLE, SQUARED, PERFORATED

- Made from hard anodised aluminium, making it more wear-resistant, abrasion-resistant and corrosion resistant.
- Fitted with a short handle, ideal for compact spaces.
- The silicone handle remains cool during use and protects against heat.

code	mm	€
618097	300x660	**42,95**
618080	350x710	**45,95**

Al aluminium | wash

PIZZA PEEL SQUARED WITH SHORT HANDLE

- Ideal for small spaces
- Short wooden handle
- Aluminium head
- High temperature resistance

code	mm	€
618035	305x660	**20,95**
618042	355x710	**23,95**
618059	405x760	**29,50**

* Dimensions may vary slightly, as the product is hand-made.



18/10 stainless steel

PIZZA SAUCE SPOON

- Made of 18/8 stainless steel.
- Bent handle and a flat bottom ease sauce portioning and spreading.
- Handle with a hanging hole for convenient storage.
- Dishwasher safe.
- Available in 2 sizes.

code	mm	€
855539	380x65	**8,45**
855492	280x65	**7,95**



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	**16,95**



Al aluminium | wash

PIZZA PEEL

- Lightweight and durable, made of anodised aluminium.
- Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm	€
617151		230x1200	**33,45**
617168	perforated	230x1200	**39,45**

Al aluminium | wash

PIZZA PEEL, SQUARED

- Light and robust, made of anodised aluminium.

code	-	mm	€
617113		305x1320	**37,95**
617137	perforated	305x1320	**47,95**
617120		405x1320	**44,95**
617144	perforated	405x1320	**60,95**

S.S. stainless steel

PIZZA PEEL, ROUND

- Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm	€
617182		230x1200	**37,75**
617199	perforated	230x1200	**43,95**



S.S. stainless steel

PIZZA PEEL, SQUARED

code	mm	€
617175	305x1320	**41,95**

Al aluminium | wash

PIZZA PEEL, SQUARED

- For use in pizzerias and regular restaurants
- Long wooden handle
- Aluminium head
- Heat resistant

code	mm	€
617816	305x1320	**24,45**
618028	355x1320	**27,95**
617861	405x1320	**32,45**

PIZZA OVEN CLEANING BRUSH

- Brush made of brass wire.
- Steel scraper.
- Removable wooden handle with a screw.

code	mm	€
525630	930x260	**29,95**

Al aluminium

PIZZA OVEN CLEANING BRUSH

- Copper brush with aluminium handle.

code	mm	€
525593	(L)1320	**28,95**

Al aluminium | 18/0 stainless steel | SIL silicone

ASH SHOVEL

- Shovel made of 18/0 stainless steel.
- Handle made of anodised aluminium.
- Ergonomic grip made of silicone.
- With a hanging hole for easy storage.
- Dishwasher safe.

code	mm	€
618196	1320x215	**44,50**



PIZZA CUTTER HEAVY-DUTY PIZZER

- HENDI PIZZER is a professional heavy-duty tool designed by the renowned Dutch designer Robert Bronwasser – it's functional, ergonomic, and stylish.
- The PIZZER features a high-quality, large and thick blade which enables smooth cutting of any type of pizza. Whether it's classic thin crust or thick pan-style, HENDI PIZZER ensures quick and effortless cutting.
- The product weighs a hefty 325 grams, indicating its strength and high quality.
- The handle is made of polypropylene, while the blade and other components are made of reliable 18/8 stainless steel – together they form a solid construction with an extremely effective blade, capable of handling intensive use.
- The blade is secured with strong, flat rivets – unlike traditional screws, rivets provide higher hygiene standard as they do not accumulate residue from the sliced products.
- The cutter is slightly curved and perfectly balanced, resulting in a more ergonomic operation.
- The handle has a hanging hole for convenient storage by hanging the tool on the wall.
- Dishwasher safe - ensuring easy cleaning.

code	mm	€
618127	ø97x240	**24,95**

S.S. stainless steel · PP polypropylene · wash · **NEW**



PIZZA ROCKER CUTTER

- Handles made of PP.
- Blade made of stainless steel.
- Pizza cutter with a sharp, double-bevelled, half-moon-shaped blade.
- Cuts quickly through thin-crust pizzas and flatbreads.
- Robust design allows firm, controlled cutting.
- 50 cm long blade, suitable for both large and small pizzas.

code	mm	€
618226	533x111	**35,95**



PIZZA SAUCE LADLE HEAVY-DUTY

- Sauce ladle made of 18/10 stainless steel with a handle made of PP (polypropylene).
- Designed by the renowned Dutch designer Robert Bronwasser – functional, ergonomic, and sturdy.
- Flat bottom for easy portioning and spreading of sauce.
- Capacity: 90 ml.
- Dishwasher safe.

code	liters	mm	€
855621	0.09	330x72x(H)27	**12,25**



PIZZA SPATULA HEAVY-DUTY

- For easy lifting and removing pizza dough from the box, dividing it, and scraping off.
- Working part made of 18/8 stainless steel.
- Handle made of PP (polypropylene).
- Designed by the renowned Dutch designer Robert Bronwasser – functional, ergonomic, and sturdy.
- Dishwasher safe.

code	mm	€
855638	263x132x(H)17	**9,25**



PIZZA BENCH SCRAPER HEAVY-DUTY

- Blade made of stainless steel with a handle made of silicone.
- Blade is flexible.
- Designed by the renowned Dutch designer Robert Bronwasser – functional, ergonomic, and sturdy.
- Dishwasher safe.

code	mm	€
855645	130x95x(H)13	**5,25**



PIZZA SPATULA HEAVY-DUTY

- Made of stainless steel.
- Handle made of Polypropylene.
- Dishwasher safe.
- Designed by Robert Bronwasser.

code	mm	€
855577	380x90	**13,25**

PIZZA SHEAR HEAVY-DUTY

S.S. stainless steel | PP polypropylene

- Made of stainless steel.
- Handle made of Polypropylene.
- Designed to cut Neapolitan pizza and cuts without moving ingredients.
- Dishwasher safe.

code	mm	€
618219	245x88	**9,50**



PASTA AND PIZZA PLATES

- Made of durable glazed porcelain.
- Microwave safe.
- Dishwasher safe.
- Not oven safe.

porcelain | micro | stackable



777855

PIZZA PLATE BAROCCO

code	mm	€
777855	ø330	8,95
768792	ø310	8,25



778937

PIZZA PLATE RECIPE COLLECTION BLACK

code	mm	€
778937	ø330	8,95
768761	ø310	8,25



778944

PIZZA PLATE RECIPE COLLECTION BRICK RED

code	mm	€
778944	ø330	8,95
768778	ø310	8,25



769935

PASTA PLATE BAROCCO

code	mm	€
769935	ø275	14,95

HENDI

Prices exclude VAT



774847 774854 774861

PIZZA PLATE SPECIALE

code	colour	mm	€
774830	White	ø280	5,25
774847	White	ø330	6,25
774854	Dark grey	ø330	7,75
774861	Yellow	ø330	7,75



769928

PASTA PLATE SPECIALE

code	mm	€
769928	ø265	6,95



774885

PIZZA PLATE GRANITE

code	mm	€
774885	ø330	7,75
768815	ø310	7,45



778906

PIZZA PLATE DROPS COLLECTION

code	mm	€
778913	ø330	8,95
778906	ø310	8,25



769911

PIZZA PLATE CRETE

code	mm	€
769911	ø330	8,95
768785	ø310	8,75



774892

PIZZA PLATE TRADITIONAL

code	mm	€
774892	ø330	8,75
768808	ø310	8,25



NEW



427835

PIZZA PAN

- Made of blue steel.
- Rectangular shape.
- Rolled rim.
- Rim height: 25 mm.
- Smooth surface.
- Stackable.
- Resistant to high temperatures and intensive use.
- Requires regular cleaning, drying, and greasing.
- Waterproof.
- Not dishwasher safe.
- Not microwave safe.

code	mm	€
427835	600x400x(H)25	**25,45**





617083

PIZZA PAN

- Made of blue steel sheet.
- Uncoated finish.
- Heat-resistant up to 360°C.
- Resistant to pressure and intensive use.
- Requires regular cleaning, drying, and greasing.
- Not dishwasher safe.
- Not microwave safe.

code	ø bottom (mm)	mm	€	
427842	165	ø180x(H)25	**4,50**	N
617083	220	ø240x(H)25	**5,10**	
617090	240	ø260x(H)25	**5,55**	
617106	260	ø280x(H)25	**5,95**	
617205	280	ø300x(H)25	**6,50**	
617304	300	ø320x(H)25	**7,25**	
617403	340	ø360x(H)25	**8,50**	
617410	380	ø400x(H)25	**9,95**	
617434	480	ø500x(H)30	**14,95**	





616918

PERFORATED PIZZA PAN

- Made of carbon steel covered with iron oxide which ensures excellent corrosion protection.
- Very even baking thanks to special perforation.
- Holes diameter: Ø 3mm.
- ATTENTION: Not dishwasher safe nor microwave safe.

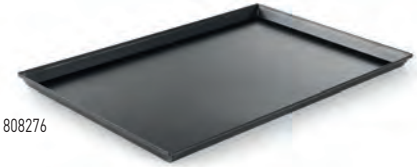
code	ø bottom (mm)	mm	€
616918	261	ø291x(H)24	**11,95**
616901	240	ø270x(H)25	**11,50**
616925	281	ø311x(H)23	**12,95**
616932	324	ø352x(H)23	**13,95**
616949	381	ø411x(H)23	**17,95**

oven

PIZZA PAN RECTANGULAR

- Made in blue steel.
- Uniform heat distribution when baking.

code	mm	€
808276	600x400x(H)25	24,95


808276

PIZZA SCREEN

- Ideal for uniform pizza baking.
- Made of aluminium.

Al aluminium

wash

code	mm	€
617502	ø230	3,10
617519	ø250	3,25
617526	ø280	3,85
617533	ø300	4,30
617540	ø330	4,75
617557	ø360	4,95
617458	ø380	5,15
617564	ø400	5,95
617465	ø430	6,35
617571	ø450	7,95
617472	ø480	8,65
617588	ø508	9,35
617595	ø600	14,45


617533


ø500 have
a reinforced bottom

505588

PIZZA BOARD

wash

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

code	mm	€
505540	ø300	13,50
505557	ø350	15,95
505564	ø400	18,75
505571	ø450	21,95
505588	ø500	34,95

Cr chrome plated


810361

PIZZA SCREEN/PAN RACK

- Holds up to 14 pizza screens or pans.

code	mm	€
810361	300x305x(H)680	52,00





709818

PIZZA DELIVERY BAG 35 CM

- Tight shutter easy to adjust.
- Made of tough and easy to clean material.
- Top transparent pocket for bills.

code		mm	€
709825	4 boxes	370x370x(H)200	**20,95**
709818	4 boxes	470x470x(H)210	**27,95**



709870

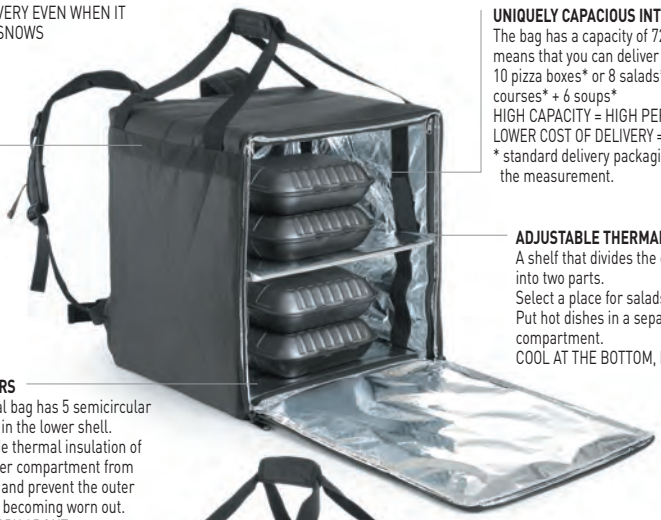
PIZZA DELIVERY BAG 45 CM KITCHEN LINE

- 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	470x470x(H)210	**20,95**

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"

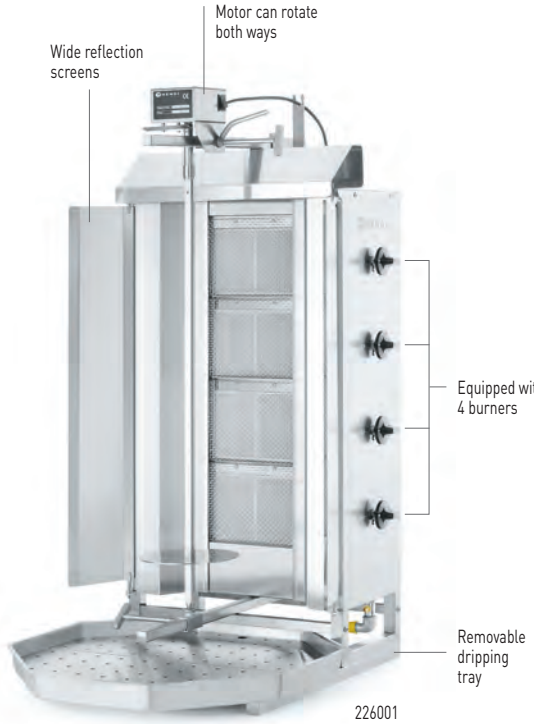
THREE-LAYER WALL WITH COMPARTMENT INSERT
Low temperature permeability thanks to the multi-layer system of walls where the PVC compartment insert plays an important role.
It stiffens the entire structure and provides effective thermal insulation.
THE THERMO INSTANT TECHNOLOGY KEEPS THE FOOD WARM FOR MORE 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

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 shelf.
- 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)480	62,95

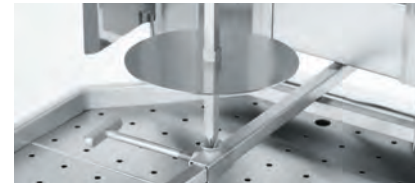


GAS KEBAB GRILLS

- Housing made of stainless steel.
- Skewer made of 18/8 stainless steel.
- Top-mounted motor with reversible rotation.
- The distance between the rotating skewer and the heating elements is adjustable.
- Fitted with a thermocouple.
- For natural gas; can be converted to propane with the converter set (included).
- Removable drip tray for rendered fat.
- Two tilting stainless steel reflection screens on the right and left.
- Safety valve for the doner grill.
- IPX protection class: IP20.
- Fitted with thermocouple.
- 4 burners with a total power of 13 kW.
- Grill length: 900 mm.
- Meat capacity of up to 60kg.

code	kW[HS]	mm	€
226001	13	735x745x(H)1110	**1 175,00**







226018

ELECTRIC KEBAB GRILL

- Housing made of stainless steel.
- Skewer made of 18/8 stainless steel.
- Top-mounted motor with reversible rotation.
- The distance between the rotating skewer and the heating elements can be adjusted.
- 4 individual heating zones sealed in Robax glass (approx. 1.8 kW each).
- Each zone with a switch and 5 heat levels: 0-1-2-3-MAX.
- Skewer dimensions: 12 x 12 mm x (H) 890 mm, usable length: 650 mm.
- Plate diameter: 180 mm.
- Meat weight capacity of up to 60 kg.
- Maximum meat block dimensions: ø300 x (H) 650 mm.
- Removable drip tray for rendered fat.
- Two tilting stainless steel reflection screens on the right and left.
- IPX protection class: IP40.

code	V	W	mm	€
226018	400	7200	550x700x(H)1120	**1 695,00**





523964

KEBAB SHOVEL

- Shovel made of 18/0 stainless steel.
- Handle made of phenol-formaldehyde resin.
- Easy to assemble.
- Shovel dimensions without the handle: 230x175x80 mm.

code	mm	€
523964	275x230	**29,95**

NEW



263532

CONTACT GRILL, KEBAB XL

- Ribbed top and bottom cooking plates.
- Independent heat distribution for top and bottom plates.
- Tube-type heating elements.
- Grilling surface dimensions:
  - 263525: upper 352×268 mm, lower 378×340 mm.
  - 263532: upper 455×260 mm, lower 478×345 mm.
- Heavier top plate applies increased pressure for more efficient and even grilling.

code	V	W	mm	€
263532	230	3000	508x458x(H)234	**395,00**
263525	230	2500	408x455x(H)223	**312,00**

indoor

NEW



219768

KEBAB GRILL, GAS

- Made of stainless steel.
- Suitable for doner, gyros, and shawarma-style meat.
- 4 independently controlled gas burners.
- Suitable for LPG and natural gas (NG).
- Electric motor-driven rotisserie.
- Rotisserie speed: 3.5 RPM.
- Manual burner control.
- Drip opening with removable drip tray.
- Supplied with 50 mbar regulator and gas hose.
- Kebab shovel included.
- Maximum meat capacity: 40 kg.

code	V	kW [HS]	mm	€
219768	230	13.2	537x639x(H)1013	**895,00**



S.S. stainless steel



KEBAB KNIFE, ELECTRIC

- Blade cover made of stainless steel.
- Handle and motor housing made of anti-slip material.
- Designed for slicing döner kebab, shawarma, gyros, and similar meats.
- Slicing area: 100 mm.
- Supplied with 2 stainless steel blades: 1 smooth and 1 serrated.
- Blade rotation speed: 2600 RPM.
- Slicing capacity: up to 30 kg/h.
- Adjustable slicing thickness from 0 to 8 mm.
- Integrated ON/OFF switch.
- Overload protection with reset button.
- Blade sharpening stone included.

code	V	mm	€
267240	230	262x134x(H)189	**138,50**

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 1,6 kg.

code	V	W	mm	€
267257	230	80	155x127x(H)202	**225,00**

Al aluminium S.S. stainless steel

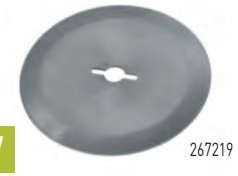


KEBAB KNIFE ELECTRIC

- 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)140	**298,50**

S.S. stainless steel **NEW**



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	mm	€
267219	ø100	**42,50**





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	210x193x(H)135	**34,95**

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	256x213x(H)232	**199,95**

Watch the video



224847

HENDI

Prices exclude VAT

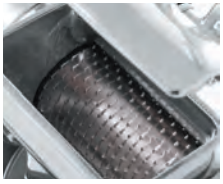


Al aluminium S.S. stainless steel wash

DUMPLINGS MAKER

- For easy preparation of 5 dumplings at a time.
- Body made of stainless steel with brushed finish.
- Handle made of aluminium.
- With hinges made of stainless steel connecting 2 parts of the form.
- Mould surface finished with a non-stick coating – for effortless removal of the finished dumplings.
- Handle along the entire length of the form – for even pressure during forming.
- With 4 rubber anti-slip feet.
- Max. thickness and diameter of a dumpling: 21 mm, ø80 mm.
- Width of a dumpling "rim": 8 mm.
- Dimensions of the open dumpling maker: 470x245x80 mm.
- Not dishwasher safe.
- CAUTION: to prevent damage of the coating, do not use the dumpling maker without dough inside. Do not wash the coating with strong cleaning agents and coarse sponges.

code	mm	€
230107	470x140x(H)95	**350,00**



S.S. stainless steel

Stainless steel roller

CHEESE GRATER, ELECTRIC

- Housing made of die-cast polished aluminium.
- Roller made of stainless steel.
- Motor is protected against overloading.
- Safety microswitch automatically cuts power when the feed tray is opened.
- Suitable for grating parmesan cheese and other hard cheeses.
- Not suitable for soft cheeses.
- Cylinder diameter Ø 110x60 mm.
- Capacity: 30 kg p/h.
- Included: Grated cheese container 1.3 L.

code	-	V	W	mm	€
226827	30 kg/h	230	380	292x226x(H)302	**449,50**

MADE IN ITALY



226827

PASTA COOKER

- For cooking pasta, dumplings, and also vegetables.
- Upper part of the housing made of 18/8 stainless steel.
- Other parts of the housing (without the worktop) made of 18/0 stainless steel.
- Container made of 18/10 stainless steel, with 10 L capacity.
- Heating element is at the bottom of the container.
- Direct connection to water.
- Valve dial for fresh water at the front control panel.
- Temperature adjustment with a dial in the range: from 30°C to 120°C.
- Indicator light informing about reaching the set temperature.
- Removable spout for used water.
- Holder for baskets intended for draining the contents.
- Mechanical locking for preventing accidental drain tap opening.
- Overheating protection with a reset on the front control panel.
- Non-slip feet.
- Included: 2 baskets 100x292x(H)158 mm and a lid.
- The appliance is delivered without a plug.

18/0 stainless steel | 18/10 stainless steel

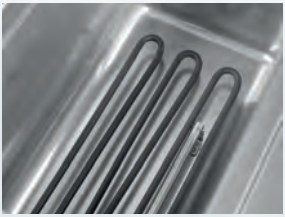
238899



Includes a 2 baskets and a lid

PASTA AND DUMPLINGS COOKER

code	V	W	mm	€
238899	230	3500	330x600x(H)380	**1 475,00**









PASTA COOKER

- Water tank and pasta baskets made of 18/8 stainless steel.
- Including 5 baskets:
  - 1 large basket (170 x 263 x 306 mm).
  - 2 medium baskets (170 x 130 x 259 mm).
  - 2 small baskets (115 x 126 x 253 mm).
- Adjustable temperature range: from 45°C to 110°C.
- Water tank capacity: 25L.
- The heater is located at the bottom of the covered chamber.
- Control light indicates when the set temperature has been reached.
- Includes a tap to easily empty it of water.
- Anti-slip feet.
- Includes a mechanical lock to prevent the drain valve from being opened accidentally.
- Overheating protection.

code	liters	V	W	mm	€
240496	25	230	3500	601x326x(H)279	**275,00**



240496

18/8 stainless steel **NEW**



967881

BASKET FOR PASTA COOKER

- Basket made of stainless steel 18/8.
- Intended for use with the HENDI Pasta cooker, code 240496.
- Available in different sizes.

code	-	mm	€
967874	Small	115x126x(H)253	**32,00**
967881	Medium	170x130x(H)259	**37,00**
967898	Large	170x263x(H)306	**49,00**



09

Cooling

Feel the ice experience






Thick insulation
(90 mm).
GN
2/1
A
B
High energy
efficiency class (A, B).
Embossed
guides.
Rounded door
edges.
AI

FREEZER PROFI LINE PLUS

- Interior and exterior made of stainless steel.
- Embossed shelf guides.
- Integrated handle.
- Curved door edges.
- Suitable for GN 2/1 containers.
- Max. load per shelf: 40 kg.
- Adjustable shelf positions.
- Temperature range: -2°C to +8°C.
- Ventilated cooling.
- Automatic defrost.
- Top-mounted compressor.
- 90 mm polyurethane insulation.
- Digital display with electronic thermostat.
- LED interior lighting.
- Fitted with 4 wheels, including 2 castors.

NEW

R600a R290 COOLANT



238233, 238240



238257, 238264

Chamber and outer housing made of stainless steel



PE polyethylene

SHELF FOR COOLING AND FREEZING CABINETS GN 2/1

- Steel shelf, covered with white polyethylene, wired.
- Size – GN 2/1.

code	mm	€
801888	530x650	**18,95**

	A	A	B	B
type	refrigerator	refrigerator	freezer	freezer
code	238233	238257	238240	238264
capacity gross/net	552/430 l	1235/860 l	552/430 l	1235/860 l
dimensions	714x830x(H)1940 mm	1374x830x(H)1940 mm	714x830x(H)1940 mm	1374x830x(H)1940 mm
chamber dim.	534x635x(H)1510 mm	1194x635x(H)1510 mm	534x635x(H)1510 mm	1194x635x(H)1510 mm
temperature range	-2/8 °C	-2/8 °C	-22/-17 °C	-22/-17 °C
refrigerant	R600a	R600a	R290	R290
climate class	5	5	5	5
insulation thickness	90 mm	90 mm	90 mm	90 mm
type of defrost	auto	auto	auto	auto
shelf	4x 530x650 mm	8x 530x650 mm	4x 530x650 mm	8x 530x650 mm
average daily power consumption	0,90 kWh/24 h	1,38 kWh/24 h	3,44 kWh/24 h	5,47 kWh/24 h
power/voltage	220 W/230 V	230 W/230 V	370 W/230 V	370 W/230 V
weight	110 kg	185 kg	110 kg	185 kg
€	**1 942,00**	**2 794,00**	**2 277,00**	**3 178,00**

REFRIGERATORS & FREEZERS PROFI LINE | 800 SERIES

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanised 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.
- With adjustable shelving.



232118, 232132 232125, 232149

Chamber and outer housing made of stainless steel



SHELF FOR COOLING AND FREEZING CABINETS GN 2/1

- Steel shelf, covered with white polyethylene, wired.
- Size – GN 2/1.

code	mm	€
801888	530x650	**18,95**

type	refrigerator	refrigerator	freezer	freezer
code	232118	232125	232132	232149
capacity gross/net	670/455 l	1240/940 l	670/455 l	1240/940 l
dimensions	730x800x(H)2065 mm	1314x800x(H)2065 mm	730x800x(H)2065 mm	1314x800x(H)2065 mm
chamber dim.	610x635x(H)1540 mm	1194x635x(H)1540 mm	610x635x(H)1540 mm	1194x635x(H)1540 mm
temp. range	-2/8 °C	-2/8 °C	-22/-17 °C	-22/-17 °C
refrigerant	R600a	R600a	R290	R290
climate class	5	5	5	5
insulation thickness	60 mm	60 mm	60 mm	60 mm
type of defrost	auto	auto	auto	auto
shelf	3x 530x650 mm* 1x 603x628 mm*	6x 530×650 mm* 3x 515×124.5 mm* 2x 590×628 mm*	4x 530x650 mm*	6x 530x650 mm* 3x 515x124.5 mm* 2x 590x628 mm*
average daily power consumption	1,26 kWh/24 h	2,01 kWh/24 h	4,99 kWh/24 h	8,19 kWh/24 h
power/voltage	220 W/230 V	350 W/230 V	600 W/230 V	980 W/230 V
weight	107 kg	171 kg	115 kg	177 kg
€	**1 498,00**	**2 299,00**	**1 770,00**	**2 549,00**
SHELF	936191	936191	936191	936191
€	**20,95**	**20,95**	**20,95**	**20,95**

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

REFRIGERATORS & FREEZERS PROFI LINE | 700 SERIES

- Inner and outer housing are made of stainless steel.
- Outer rear cover made of galvanised steel.
- Self-closing lockable door(s) with comfortable curved door handle(s).
- Forced air cooling with auto-defrost, compressor placed above the chamber.
- 50 mm thick polyurethane foam insulation.
- With adjustable shelving.
- Digital display and electronic thermostat.
- Fitted with 4 wheels of which 2 are castor wheels.



233108, 233115



233122, 233139

Chamber and outer housing made of stainless steel



SHELF FOR COOLING AND FREEZING CABINETS GN 2/1

- Steel shelf, covered with white polyethylene, wired.
- Size – GN 2/1.

code	mm	€
801888	530x650	**18,95**

	C	C	D	D
type	refrigerator	refrigerator	freezer	freezer
code	233108	233122	233115	233139
capacity gross/net	410/280 l	900/620 l	410/280 l	900/620 l
dimensions	600x730x(H)1950 mm	1200x745x(H)1945 mm	600x730x(H)1950 mm	1200x745x(H)1945 mm
chamber dim.	500x540x(H)1380 mm	1100x540x(H)1380 mm	500x540x(H)1380 mm	1100x540x(H)1380 mm
temp. range	-2/8 °C	-2/8 °C	-22/-17 °C	-22/-17 °C
refrigerant	R600a	R600a	R290	R290
climate class	5	5	4	4
insulation thickness	50 mm	50 mm	50 mm	50 mm
type of defrost	auto	auto	auto	auto
shelf	3x 485x525 mm*	6x 485x525 mm*	3x 485x525 mm*	6x 485x525 mm*
average daily power consumption	1,43 kWh/24 h	2,18 kWh/24 h	5,78 kWh/24 h	9,17 kWh/24 h
power/voltage	290 W/230 V	450 W/230 V	600 W/230 V	750 W/230 V
weight	82 kg	132 kg	82 kg	132 kg
€	**1 389,00**	**1 799,00**	**1 635,00**	**2 075,00**

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)







REFRIGERATORS AND FREEZERS PROFI LINE 420+420 L AND 890+420 L

arktic S.S. stainless steel

NEW

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Forced cooling.
- Insulation 50 mm thick (material: C5H10).
- Digital display and electronic thermostat.
- EMBRACO compressor.
- Automatic evaporation of condensation.
- Self-closing lockable door, opens on the left side.
- Comfortable curved door handle.
- Fitted with 4 wheels of which 2 are castor wheels.

R600a R290 COOLANT



233146



233153

Chamber and outer housing made of stainless steel

	D	D
type	refrigerator-freezer	refrigerator-freezer
code	233146	233153
gross capacity	450 + 450 l	450 + 900 l
net capacity	420 + 420 l	420 + 890 l
dimensions	1200x740x(H)1950 mm	1800x740x(H)1950 mm
chamber dim.	refrigerator – 550x540x(H)1380 mm freezer – 550x540x(H)1380 mm	refrigerator – 1100x540x(H)1380 mm freezer – 525x540x(H)1380 mm
temp. range	-2/8°C, -17/-22°C	-2/8°C, -17/-22°C
refrigerant	R290 / R600a	R290 / R600a
climate class	4	4
insulation thickness	50 mm	50 mm
type of defrost	auto	auto
shelf	6x – refrigerator – 550x540x(H)1380 mm* freezer – 550x540x(H)1380 mm*	9x – refrigerator – 1100x540x(H)1380 mm* freezer – 525x540x(H)1380 mm*
average daily power consumption	8,21 kWh/24 h	9,32 kWh/24 h
power/voltage	870 W/230 V	1150 W/230 V
weight	135 kg	207 kg
€	**2 479,00**	**2 895,00**

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)





REFRIGERATORS AND FREEZERS KITCHEN LINE

- Inner and outer housing are made of high-quality stainless steel.
- Outer rear cover made of galvanised steel.
- Fan-assisted static cooling, compressor in the bottom.
- With particle filter.
- Polyurethane foam insulation, 60 mm thick.
- Self-closing lockable door, opens on the left side.
- Comfortable curved door handle.
- Fitted with 4 wheels of which 2 are castor wheels.
- Digital display and electronic thermostat.



232729, 232514 232736

Chamber and outer housing made of stainless steel



SHELF FOR COOLING AND FREEZING CABINETS GN 2/1

- Steel shelf, covered with white polyethylene, wired.
- Size – GN 2/1.

code	mm	€
801888	530x650	**18,95**

type	refrigerator	refrigerator	freezer
code	232729	232736	232514
capacity gross/net	580/381 l	1300/762 l	580/381 l
dimensions	685x800x(H)1987 mm	1382x805x(H)2112 mm	685x800x(H)1987 mm
chamber dim.	565x640x(H)1525 mm	1262x640x(H)1525 mm	565x640x(H)1525 mm
temp. range	-5/5 °C	-5/5 °C	-22/-17 °C
refrigerant	R600a	R290	R290
climate class	4	4	4
insulation thickness	60 mm	60 mm	60 mm
type of defrost	auto	auto	auto
shelf	4x 546x622 mm*	8x 618x622 mm*	4x 646x622 mm*
average daily power consumption	2,5 kWh/24 h	3,77 kWh/24 h	6,79 kWh/24 h
power/voltage	320 W/230 V	400 W/230 V	550 W/230 V
weight	110 kg	180 kg	110 kg
€	**1 275,00**	**1 820,00**	**1 425,00**

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)







REFRIGERATORS AND FREEZERS BUDGET LINE

- Outer housing made of stainless steel.
- Fan assisted cooling.
- Rear external wall and bottom made of galvanised sheet metal.
- Interior made of ABS plastic.
- Thick cyclopentane foam insulation (C5H10) (up to 65 mm), depending on the model, for greater temperature stability inside the cabinet.
- Highly accurate digital thermostat makes it possible to precisely determine storage temperature.
- Adjustable shelves with a load capacity of 30 kg each, provided that the weight in the cooling display cabinet is distributed evenly.



236017



236031



236055

	A	C	C
type	refrigerator	refrigerator	refrigerator
code	236017	236031	236055
exterior finish	stainless steel	stainless steel	stainless steel
capacity gross/net	200/100 l	400/260 l	600/455 l
dimensions	600x637x(H)835 mm	600x639x(H)1875 mm	775x744x(H)1900 mm
chamber dim.	500x410x(H)660 mm	468x468x(H)1635 mm	675x573x(H)1644 mm
temp. range	0/8 °C	0/8 °C	0/8 °C
refrigerant	R600a	R600a	R600a
climate class	4	4	4
insulation thickness	60 mm	65 mm	60 mm
type of defrost	auto	auto	auto
shelf	2x 506x415 mm*	4x 484x410 mm / 450x210 mm*	4x 660x525 mm / 615x190 mm*
average daily power consumption	0,677 kWh/24 h	1,07 kWh/24 h	1,59 kWh/24 h
power/voltage	110 W/230 V	170 W/230 V	140 W/230 V
weight	34 kg	62 kg	78 kg
€	**575,00**	**925,00**	**1 075,00**

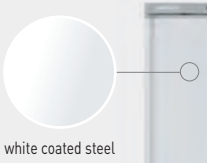
* Maximum load capacity of the shelf approx. 30 kg (with evenly distributed load)







- Fixed shelves with freezing system components, with a load capacity of 25 kg each, provided that the weight in the freezing display cabinet is distributed evenly.
- Additional shelf at the bottom of the chamber to increase storage space (selected models only – see table).
- Electromechanical control with electronic display for indicating set and actual temperature.
- With 2 feet at the front allow for limited height adjustment and 2 castors at the back, ideal for moving the cabinet (only cabinets with the capacity of 400 and 600 l).
- Self-closing doors to reduce electricity consumption.
- Locking doors (with a key).





236000



236024



236048

	A	C	C
type	refrigerator	refrigerator	refrigerator
code	236000	236024	236048
exterior finish	white coated steel	white coated steel	white coated steel
capacity gross/net	200/100 l	400/260 l	600/455 l
dimensions	600x637x(H)835 mm	600x639x(H)1875 mm	775x744x(H)1900 mm
chamber dim.	500x410x(H)660 mm	468x468x(H)1635 mm	675x573x(H)1644 mm
temp. range	0/8 °C	0/8 °C	0/8 °C
refrigerant	R600a	R600a	R600a
climate class	4	4	4
insulation thickness	60 mm	65 mm	60 mm
type of defrost	auto	auto	auto
shelf	2x 506x415 mm*	4x 484x410 mm / 450x210 mm*	4x 660x525 mm / 615x190 mm*
average daily power consumption	0,677 kWh/24 h	1,07 kWh/24 h	1,59 kWh/24 h
power/voltage	110 W/230 V	170 W/230 V	140 W/230 V
weight	34 kg	62 kg	78 kg
€	**535,00**	**855,00**	**995,00**

* Maximum load capacity of the shelf approx. 30 kg (with evenly distributed load)







REFRIGERATORS AND FREEZERS BUDGET LINE

- Outer housing made of stainless steel.
- Fan assisted cooling.
- Rear external wall and bottom made of galvanised sheet metal.
- Interior made of ABS plastic.
- Thick cyclopentane foam insulation (C5H10) (up to 65 mm), depending on the model, for greater temperature stability inside the cabinet.
- Highly accurate digital thermostat makes it possible to precisely determine storage temperature.
- Adjustable shelves with a load capacity of 30 kg each, provided that the weight in the cooling display cabinet is distributed evenly.
- Fixed shelves with freezing system components, with a load capacity of 25 kg each, provided that the weight in the freezing display cabinet is distributed evenly.





236079



236093



236109

type	freezer	freezer	freezer
code	236079	236093	236109
exterior finish	stainless steel	stainless steel	stainless steel
capacity gross/net	200/100 l	400/260 l	600/455 l
dimensions	600x637x(H)835 mm	600x639x(H)1875 mm	775x744x(H)1900 mm
chamber dim.	439x453x(H)660 mm	480x453x(H)1635 mm	643x558x(H)1638 mm
temp. range	-20/-15 °C	-23/-18 °C	-23/-18 °C
refrigerant	R600a	R600a	R290
climate class	3	3	3
insulation thickness	60 mm	65 mm	60 mm
type of defrost	auto	auto	auto
shelf	2x 458x445 mm*	6x 425x415 mm*	6x 588x496 mm*
average daily power consumption	1,18 kWh/24 h	2,7 kWh/24 h	3,11 kWh/24 h
power/voltage	130 W/230 V	280 W/230 V	350 W/230 V
weight	36 kg	73 kg	86 kg
€	**630,00**	**1 025,00**	**1 085,00**

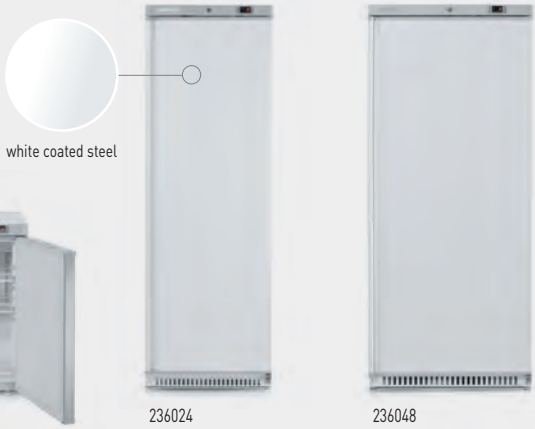
* Maximum load capacity of the shelf approx. 25 kg (with evenly distributed load)







- Additional shelf at the bottom of the chamber to increase storage space (selected models only – see table).
- Electromechanical control with electronic display for indicating set and actual temperature.
- With 2 feet at the front allow for limited height adjustment and 2 castors at the back, ideal for moving the cabinet (only cabinets with the capacity of 400 and 600 l).
- Self-closing doors to reduce electricity consumption.
- Locking doors (with a key).



236000 236024 236048

type	freezer	freezer	freezer
code	236062	236086	236116
exterior finish	white coated steel	white coated steel	white coated steel
capacity gross/net	200/100 l	400/260 l	600/455 l
dimensions	600x637x(H)835 mm	600x639x(H)1875 mm	775x744x(H)1900 mm
chamber dim.	439x453x(H)660 mm	480x453x(H)1635 mm	643x558x(H)1638 mm
temp. range	-20/-15 °C	-23/-18 °C	-23/-18 °C
refrigerant	R600a	R600a	R290
climate class	3	3	3
insulation thickness	60 mm	65 mm	60 mm
type of defrost	auto	auto	auto
shelf	2x 458x445 mm*	6x 425x415 mm*	6x 588x496 mm*
average daily power consumption	1,18 kWh/24 h	2,7 kWh/24 h	3,11 kWh/24 h
power/voltage	130 W/230 V	280 W/230 V	350 W/230 V
weight	36 kg	73 kg	86 kg
€	**585,00**	**945,00**	**1 195,00**

* Maximum load capacity of the shelf approx. 25 kg (with evenly distributed load)





DRY AGING CABINETS

- Body, door frame, and door handle made of 18/8 stainless steel.
- Door made of 2 layers of Low-E tinted tempered glass which increases energy efficiency by blocking infrared light and UV from the outside while preventing the heat from transferring inside.
- Door lock is included.
- Distilled water container made of ABS – distilled water must be filled manually.
- Display notification and audible alarm when the water tank's humidity falls below 15%.
- Alarm indicating the door open for more than 3.5 minutes – protection against uncontrolled disruption of the conditions in the chamber.
- Built-in UVC sterilisation lamp to prevent bacterial growth and guarantee safe environment for the meat; when the door is opened during the seasoning process, bacteria do not have a chance to develop.
- Forced cooling using a ventilator which ensures the required level of air circulation.
- LED lights placed on both sides of the chamber and on the ceiling.
- Max. load per hook: 25 kg.
- Max. load of the hanging rod: 50 kg.
- Adjustable humidity range: 60-85%.
- Current humidity level is displayed on the panel.

R600a COOLANT



221433



204962



204986

type	refrigerator	refrigerator	refrigerator
code	221433	204962	204986
exterior finish	AISI 304	AISI 304	dark grey powder-coated metal
cap. gross/net	–/233 l	–/352 l	–/352 l
dimensions	595x760x(H)1270 mm*	695x760x(H)1720 mm*	695x760x(H)1720 mm*
temp. range	1/25 °C	1/25 °C	1/25 °C
refrigerant	R600a	R600a	R600a
number of shelves	3*	3*	3*
power/voltage	170 W	170 W	170 W
weight	17 kg	81 kg	81 kg
€	**2 895,00**	**3 250,00**	**3 395,00**

* Maximum load capacity of the shelf approx. 25 kg (with evenly distributed load)

DRY AGING CABINET, UNDERCOUNTER

- Body, door frame, and door handle made of 18/8 stainless steel.
- Door made of 2 layers of Low-E tinted tempered glass.
- Door lock is included.
- Distilled water container made of ABS – distilled water must be filled manually.
- Display notification and audible alarm when the water tank's humidity falls below 15%.
- Alarm indicating the door open for more than 3.5 minutes.
- Built-in UVC sterilisation lamp.
- Forced cooling using a ventilator.
- LED lights placed on both sides of the chamber and on the ceiling.
- Max. load per hook: 25 kg.
- Max. load of the hanging rod: 50 kg.
- Temperature range: 2 °C – 10 °C.
- Adjustable humidity range: 60-85%.
- Current humidity level displayed.
- Proper thermal, ventilation and humidity conditions for dry aging meat.
- Included:
  - 3x hooks.
  - Salt tray.



204979

type	refrigerator
code	204979
exterior finish	AISI 304
cap. gross/net	148/138 l
dimensions	600x545x(H)900 mm
chamber dim.	510x355x(H)745 mm
temp. range	2/10 °C
refrigerant	R600a
number of shelves	1
power/voltage	350 W
weight	50 kg
€	**1 249,00**

REFRIGERATOR & FREEZER COUNTERS PROFI LINE | 700 SERIES, WITH A BACKSPLASH

- Inner and outer housing are made of high-quality stainless steel.
- Outer rear cover is made of galvanised steel.
- Self-closing doors fitted with comfortable handles.
- Forced-air cooling with auto-defrost, with the compressor located next to the chamber.
- With adjustable shelving, fits containers up to GN 1/1.
- 50 mm thick polyurethane foam insulation.
- Features a digital display and an electronic thermostat.
- With 4 adjustable stainless-steel feet.
- Available with or without a 40 mm backsplash.

R600a R290 COOLANT

Chamber and outer housing made of stainless steel



232040, 232064



232057, 232699

	A	A	NEW C	C	C
type	cooling, 2-door	cooling, 3-door	freezing, 4-door	freezing, 2-door	freezing, 3-door
code	232040	232057	238165	232064	232699
exterior finish	AISI 201	AISI 201	AISI 201	AISI 201	AISI 201
cap. gross/net	280/215 L	420/334 l	560/450 l	280/215 l	420/334 l
dimensions	1350x700x(H)839 mm	1795x700x(H)839 mm	2230x700x(H)839 mm	1360x700x(H)839 mm	1795x700x(H)839 mm
chamber dim.	822x570x(H)580 mm	1257x570x(H)580 mm	1692x570x(H)580 mm	822x570x(H)580 mm	1257x570x(H)580 mm
temp. range	-2/8 °C	-2/8 °C	-2/8 °C	-22/-18 °C	-22/-18 °C
refrigerant	R600a	R290	R290	R290	R290
climate class	5	5	5	5	5
insulation thickness	60 mm	60 mm	60 mm	60 mm	60 mm
type of defrost	auto	auto	auto	auto	auto
shelf	4x 555x330 mm* 2x 460x150 mm*	6x 555x330 mm* 4x 460x130 mm*	8x 330x555 mm*	4x 555x330 mm* 2x 460x150 mm*	6x 555x330 mm* 4x 460x130 mm*
average daily power consumption	1,34 kWh/24 h	1,73 kWh/24 h	1,91 kWh/24 h	3,97 kWh/24 h	5,09 kWh/24 h
power/voltage	250 W/230 V	400 W/230 V	400 W/230 V	600 W/230 V	600 W/230 V
weight	95 kg	120 kg	145 kg	95 kg	120 kg
€	**1 495,00**	**1 755,00**	**2 095,00**	**1 860,00**	**2 060,00**
SHELF	941058	941058		941058	
€	**9,95**	**9,95**		**9,95**	

* Maximum load capacity of the shelf approx. 20 kg (with evenly distributed load)



238165

Fe carbon steel NEW



802120

HENDI

Prices exclude VAT

REFRIGERATOR & FREEZER COUNTERS PROFI LINE | 700 SERIES, WITHOUT A BACKSPLASH

- Inner and outer housing are made of high-quality stainless steel.
- Outer rear cover is made of galvanised steel.
- Self-closing doors fitted with comfortable handles.
- Forced-air cooling with auto-defrost, with the compressor located next to the chamber.
- With adjustable shelving, fits containers up to GN 1/1.
- 50 mm thick polyurethane foam insulation.
- Features a digital display and an electronic thermostat.
- With 4 adjustable stainless-steel feet.
- Available with or without a 40 mm backsplash.

NEW

R600a R290 COOLANT

Chamber and outer housing made of stainless steel



238110, 238134



238127, 238141

	A	A	C	C	C
type	cooling, 2-door	cooling, 3-door	cooling, 4-door	freezing, 2-door	freezing, 3-door
code	238110	238127	238158	238134	238141
exterior finish	AISI 201	AISI 201	AISI 201	AISI 201	AISI 201
cap. gross/net	280/215 l	420/334 l	560/450 l	280/215 l	420/334 l
dimensions	1350x700x(H)839 mm	1795x700x(H)839 mm	2230x700x(H)839 mm	1360x700x(H)839 mm	1795x700x(H)839 mm
chamber dim.	822x570x(H)580 mm	1257x570x(H)580 mm	1692x570x(H)580 mm	822x570x(H)580 mm	1257x570x(H)580 mm
temp. range	-2/8 °C	-2/8 °C	-2/8 °C	-22/-18 °C	-22/-18 °C
refrigerant	R600a	R290	R290	R290	R290
climate class	5	5	5	5	5
insulation thickness	60 mm	60 mm	60 mm	60 mm	60 mm
type of defrost	auto	auto	auto	auto	auto
shelf	4x 555x330 mm* 2x 460x150 mm*	6x 555x330 mm* 4x 460x130 mm*	8x 330x555 mm*	4x 555x330 mm* 2x 460x150 mm*	6x 555x330 mm* 4x 460x130 mm*
average daily power consumption	1,34 kWh/24 h	1,73 kWh/24 h	1,91 kWh/24 h	3,97 kWh/24 h	5,09 kWh/24 h
power/voltage	250 W/230 V	400 W/230 V	400 W/230 V	600 W/230 V	600 W/230 V
weight	95 kg	120 kg	145 kg	95 kg	120 kg
€	**1 350,00**	**1 580,00**	**1 995,00**	**1 695,00**	**1 870,00**

* Maximum load capacity of the shelf approx. 20 kg (with evenly distributed load)

SHELF FOR GN 1/1 REFRIGERATED COUNTERS AND CABINETS

- Made of carbon steel.
- Polyethylene coating.
- Maximum load: 15 kg.
- Temperature resistant from -18°C to 40°C.
- Not dishwasher safe.

code	€
802120	**13,95**



238158

Prices exclude VAT

REFRIGERATOR COUNTER PROFI LINE | 700 SERIES

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanised steel.
- Self-closing doors fitted with comfortable handles.
- 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.

R600a R290 COOLANT

Chamber and outer housing made of stainless steel



233764



237069

type	cooling, 4 drawers without a backsplash	NEW cooling, 4 drawers with a backsplash	cooling, 6 drawers without a backsplash	NEW cooling, 6 drawers with a backsplash
code	233764	238318	237069	238325
capacity gross/net	280/90 l	280/90 l	420/204 l	420/204 l
dimensions	1360x700 x(H)840 mm	1360x700 x(H)755 mm	1795x700 x(H)840 mm	1795x700 x(H)755 mm
chamber dimensions	822x570 x(H)580 mm	822x570 x(H)580 mm	1257x570 x(H)580 mm	1257x570 x(H)580 mm
temp. range	-2/8 °C	-2/8 °C	-2/8 °C	-2/8 °C
refrigerant	R600a	R600a	R290	R290
climate class	5	5	5	5
insulation thickness	60 mm	60 mm	60 mm	60 mm
type of defrost	auto	auto	auto	auto
drawers/shelf	4 drawers	4 drawers	6 drawers	6 drawers
average daily power consumption	1,79 kWh/24 h	1,79 kWh/24 h	1,98 kWh/24 h	1,98 kWh/24 h
power/voltage	250 W/230 V	250 W/230 V	400 W/230 V	400 W/230 V
weight	95 kg	95 kg	120 kg	120 kg
€	**2 245,00**	**2 339,00**	**2 879,00**	**2 979,00**

* Maximum load capacity of the shelf approx. 20 kg (with evenly distributed load)



238318



238325

KITCHEN LINE | 600 SERIES

- 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.

R600a R290 COOLANT

Chamber and outer housing made of stainless steel





233344, 233351

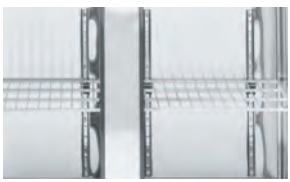
233382, 233399

	B	B	C	C
type	cooling, 2-door	cooling, 3-door	freezing, 2-door	freezing, 3-door
code	233344	233382	233351	233399
capacity gross/net	220/166 l	390/291 l	220/166 l	390/291 l
dimensions	1200x600x(H)840 mm	1800x600x(H)840 mm	1200x600x(H)840 mm	1800x600x(H)840 mm
chamber dim.	800x480x(H)580 mm	1400x480x(H)580 mm	800x480x(H)580 mm	1400x480x(H)580 mm
temp. range	-2/8 °C	-2/8 °C	-22/-17 °C	-22/-17 °C
refrigerant	R600a	R600a	R290	R290
climate class	5	5	4	4
insulation thickness	50 mm	50 mm	50 mm	50 mm
type of defrost	auto	auto	auto	auto
shelf	2x 390x428 mm	430x428 mm / 490x428 mm	4x 390x428 mm	6 - 430x428 mm / 490x428 mm
average daily power consumption	2,06 kWh/24 h	2,36 kWh/24 h	4,5 kWh/24 h	5,48 kWh/24 h
power/voltage	270 W/230 V	270 W/230 V	550 W/230 V	550 W/230 V
weight	71 kg	100 kg	74 kg	100 kg
€	**1 350,00**	**1 555,00**	**1 440,00**	**1 740,00**
SHELF	949276	954775 956113	949276	954775 956113
		Left or right Middle		Left or right Middle
€	**8,50**	**8,95 10,50**	**8,50**	**8,95 10,50**

* Maximum load capacity of the shelf approx. 19 kg (with evenly distributed load)







KITCHEN LINE | 700 SERIES

NEW arktic

- 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.



232019



238332



232026



238349



238363



238356

type	refrigerated counter, 2 doors without a backsplash	refrigerated counter, 2 doors with a backsplash	refrigerated counter, 3 doors without a backsplash	refrigerated counter, 3 doors with a backsplash	refrigerated counter, 4 drawers without a backsplash	refrigerated counter, 4 drawers with a backsplash
code	232019	238332	232026	238349	238363	238356
capacity gross/net	300/169 l	300/169 l	380/254 l	380/254 l	300/97 l	300/97 l
dimensions	900x700 x(H)890 mm	900x700 x(H)908 mm	1365x700 x(H)890 mm	1365x700 x(H)908 mm	900x700 x(H)868 mm	900x700 x(H)908 mm
temp. range	2/8 °C	2/8 °C	2/8 °C	2/8 °C	0/8 °C	0/8 °C
refrigerant	R600a	R600a	R600a	R600a	R600a	R600a
climate class	4	4	4	4	4	4
insulation thickness	35 mm	35 mm	35 mm	35 mm	35 mm	35 mm
type of defrost	auto	auto	auto	auto	auto	auto
shelf	4 – 335x590 mm/ 340x590 mm*	4 – 335x590 mm/ 340x590 mm**	6 - 335x590 mm/ 340x590 mm**	6 - 335x590 mm/ 340x590 mm**		
average daily power consumption	1,16 kWh/24 h	1,16 kWh/24 h	1,6 kWh/24 h	1,6 kWh/24 h	1,45 kWh/24 h	1,45 kWh/24 h
power/voltage	220 W/230 V	220 W/230 V	220 W/230 V	220 W/230 V	220 W/230 V	220 W/230 V
weight	72 kg	72 kg	94 kg	94 kg	82 kg	82 kg
€	**760,00**	**856,00**	**1 305,00**	**1 400,00**	**1 744,00**	**1 840,00**

* Maximum load capacity of the shelf approx. 18 kg (with evenly distributed load)
** Maximum load capacity of the shelf approx. 15 kg (with evenly distributed load)

REFRIGERATOR COUNTER
THREE GLASS DOOR

- Inner and outer casing made of high-grade stainless steel (galvanized steel rear wall, door frames made of aluminium)
- Forced cooling
- Insulation thickness: 60 mm (material: C5H10)
- Self-closing door
- 4 adjustable, fixed stainless steel feet
- Digital display, electronic thermostat
- EMBRACO refrigeration unit
- Automatic condensate evaporation
- Edge 40 mm

NEW

arktic

S.S. stainless steel

COOLANT • COOLANT • R600a • COOLANT



233436

B

type	refrigerator counter three glass door
code	233436
capacity gross/net	420 l
dimensions	1795x700x(H)850 mm
chamber dim.	1257x570x(H)580 mm
temp. range	0/8 °C
refrigerant	R290
climate class	5
insulation thickness	60 mm
type of defrost	auto
shelf	adjustable
average daily power consumption	3,22 kWh/24 h
power/voltage	400 W/230 V
weight	125 kg
€	**1 760,00**

PIZZA COUNTERS

- Inner and outer housing made of high-quality stainless steel, with granite worktop.
- Doors fitted with comfortable handles.
- Forced air cooling with automatic defrost, compressor placed underneath the chamber.
- With adjustable shelving, suitable for containers up to GN 1/1.
- Digital display and electronic thermostat.
- All models delivered without GN containers.

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.
- All models delivered without GN containers.

NEW



232859



232781



232873



232798

type	Two door pizza counter	Three door pizza counter	Two door salad counter with glass display	Three door salad counter with glass display
code	232859	232873	232781	232798
capacity. gross/net	300/169 l	380/254 l	300/169 l	380/254 l
dimensions	900x700 x(H)1082 mm	1365x700 x(H)1120 mm	900x700 x(H)1300 mm	1365x700 x(H)1300 mm
temperature range	2/8 °C	2/8 °C	2/8 °C	2/8 °C
refrigerant	R600a	R600a	R600a	R600a
climate class	4	4	4	4
insulation thickness	35 mm	35 mm	35 mm	35 mm
type of defrost	auto	auto	auto	auto
shelf	4 – 335x590 mm/ 340x590 mm*	3 – 335x590 mm/ 340x590 mm*	2 – 335x590 mm/ 340x590 mm*	3 - 335x590 mm/ 340x590 mm*
average daily power consumption	2,12 kWh/24 h	2,55 kWh/24 h	2,12 kWh/24 h	2,55 kWh/24 h
power/voltage	310 W/230 V	310 W/230 V	310 W/230 V	310 W/230 V
weight	96 kg	180 kg	80 kg	110 kg
€	**919,00**	**1 510,00**	**1 092,00**	**1 532,00**
SHELF	931561	956403	956403	956403
€	**10,95**	**10,95**	**10,95**	**10,95**

* Maximum load capacity of the shelf approx. 15 kg (with evenly distributed load)

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.
- All models delivered without GN containers.

NEW



232880



232897



232804



232811

Two door salad counter with raised GN display	Three door salad counter with raised GN display	Two door salad counter	Three door salad counter
232880	232897	232804	232811
300/169 l	380/253 l	300/169 l	380/253 l
915x700 x(H)1030 mm	1380x700 x(H)1105 mm	915x700 x(H)875 mm	1380x700 x(H)868 mm
2/8 °C	2/8 °C	2/8 °C	2/8 °C
R600a	R600a	R600a	R600a
4	4	4	4
35 mm	35 mm	35 mm	35 mm
auto	auto	auto	auto
4 – 335x590 mm/ 340x590 mm*	6 - 335x590 mm/ 340x590 mm*	4 – 335x590 mm/ 340x590 mm*	6 – 335x590 mm/ 340x590 mm*
2,12 kWh/24 h	2,55 kWh/24 h	2,12 kWh/24 h	2,55 kWh/24 h
310 W/230 V	310 W/230 V	310 W/230 V	310 W/230 V
77 kg	108 kg	70 kg	90 kg
955,00	**1 456,00**	**765,00**	**1 305,00**
956403	956403	931561	956403
10,95	**10,95**	**10,95**	**10,95**

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.
- Average daily electricity consumption: 1.55 kW.
- Temperature range: 0°C–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.

R600a R290 COOLANT



5x GN 1/4 232903



7x GN 1/4 232910



4x GN 1/3 232965



8x GN 1/4 232927



6x GN 1/3 232972

type	refrigerator	refrigerator	refrigerator	refrigerator	refrigerator
code	232903	232910	232927	232965	232972
capacity gross/net	32/22,5 l	44/31,5 l	56/36 l	40/24 l	48/36 l
dimensions	1205x335 x(H)460 mm	1505x335 x(H)460 mm	1805x335 x(H)460 mm	1208x400 x(H)456 mm	1405x420 x(H)456 mm
chamber dim.	850x250 x(H)155 mm	1150x250 x(H)155 mm	1450x250 x(H)155 mm	850x310 x(H)155 mm	1060x310 x(H)155 mm
temp. range	2/8 °C	2/8 °C	2/8 °C	2/8 °C	2/8 °C
refrigerant	R600a	R600a	R600a	R600a	R600a
climate class	5	5	5	5	5
type of container GN	5x GN 1/4	7x GN 1/4	8x GN 1/4	4x GN 1/3	6x GN 1/3
average daily power consumption	1,55 kWh/24 h	1,55 kWh/24 h	1,55 kWh/24 h	1,55 kWh/24 h	1,55 kWh/24 h
power/voltage	180 W/230 V	180 W/230 V	180 W/230 V	180 W/230 V	180 W/230 V
weight	38 kg	43 kg	49 kg	41 kg	45 kg
€	**545,00**	**625,00**	**710,00**	**575,00**	**640,00**



4x GN 1/3 233948



7x GN 1/3 232989



6x GN 1/3 233955



9x GN 1/3 232996



7x GN 1/3 233979



8x GN 1/3 233986



9x GN 1/3 233993

refrigerator	refrigerator	refrigerator	refrigerator	refrigerator	refrigerator	refrigerator
232989	232996	233948	233955	233979	233986	233993
58/42 l	76/54 l	40/24 l	48/36 l	58/42 l	67/48 l	76/54 l
1605x420 x(H)460 mm	2005x420 x(H)456 mm	1205x420 x(H)630 mm	1405x420 x(H)630 mm	1605x420 x(H)630 mm	1805x420 x(H)630 mm	2005x420 x(H)630 mm
1250x310 x(H)155 mm	1650x310 x(H)155 mm	850x310 x(H)155 mm	1060x310 x(H)155 mm	1250x310 x(H)155 mm	1450x310 x(H)155 mm	1650x310 x(H)155 mm
2/8 °C	2/8 °C	2/8 °C	2/8 °C	2/8 °C	2/8 °C	2/8 °C
R600a	R600a	R600a	R600a	R600a	R600a	R600a
5	5	5	5	5	5	5
7x GN 1/3	9x GN 1/3	4x GN 1/3	6x GN 1/3	7x GN 1/3	8x GN 1/3	9x GN 1/3
1,55 kWh/24 h	1,55 kWh/24 h	1,55 kWh/24 h	1,55 kWh/24 h	1,55 kWh/24 h	1,55 kWh/24 h	1,55 kWh/24 h
180 W/230 V	180 W/230 V	180 W/230 V	180 W/230 V	180 W/230 V	180 W/230 V	180 W/230 V
49 kg	58 kg	41 kg	45 kg	49 kg	53 kg	58 kg
695,00	**790,00**	**575,00**	**640,00**	**695,00**	**745,00**	**790,00**

PIZZA COUNTERS

- Inner and outer housing made of high-quality stainless steel, with granite worktop.
- Doors fitted with comfortable handles.
- Forced air cooling with automatic defrost, compressor placed underneath the chamber.
- With adjustable shelving, suitable for containers up to GN 1/1.
- Digital display and electronic thermostat.
- All models delivered without GN containers.



220245 220252

type	pizza cooling table with granite worktop, 2 doors	pizza cooling table with granite worktop, 3 doors
code	220245	220252
exterior finish	AISI 201 + granite worktop	AISI 201 + granite worktop
capacity gross/net	280/250 l	580/375 l
dimensions	1510x800x(H)875 mm	2010x800x(H)875 mm
chamber dimensions	980x670x(H)570 mm	1480x670x(H)570 mm
temp. range	-2/8 °C	-2/8 °C
refrigerant	R600a	R600a
climate class	5	5
insulation thickness	60 mm	60 mm
type of defrost	auto	auto
shelf	2x 400x600 mm*	2x 400x600 mm*
average daily power consumption	1,4 kWh/24 h	2,25 kWh/24 h
power/voltage	250 W/230 V	400 W/230 V
weight	209 kg	267 kg
€	**1 875,00**	**2 195,00**

* Maximum load capacity of the shelf approx. 20 kg (with evenly distributed load)







Chamber and outer housing made of stainless steel



232842

232033

type	2-door pizza cooling table with 7 drawers, with granite worktop	Three door pizza counter with cooling display
code	232842	232033
exterior finish	AISI 201 + granite worktop	AISI 201 + granite worktop
capacity gross/net	360/250 l	380/254 l
dimensions	2010x800x(H)840 mm	1400x700x(H)943 mm
chamber dimensions	1480x670x(H)570 mm	1295x595x(H)475 mm
temp. range	-2/8 °C	-2/8 °C
refrigerant	R600a	R600a
climate class	5	4
shelf	2x 400x600 mm*	3x 590x335 mm* 3x 590x340 mm*
insulation thickness	60 mm	60 mm
type of defrost	auto	auto
average daily power consumption	1,38 kWh/24 h	pizza counter 1,6 kWh/24 h cooling display 1,55 kWh/24 h
power/voltage	250 W/230 V	400 W/230 V
weight	120 kg	234 kg
€	**2 397,00**	**2 185,00**

* Maximum load capacity of the shelf approx. 20 kg (with evenly distributed load)

CHEST FREEZERS

- Housing made of aluminium.
- The door is made of pre-painted steel sheet covered with PVC film.
- With self-closing lockable lid.
- 70 mm thick foam insulation.
- LED lighting in the chamber.
- Mechanical temperature display and manual controller.
- Fitted with 2 wheels and 2 adjustable feet, or 6 wheels on larger models.
- Temperature range: -18 to -25°C.



235904



235911



233856



233863

type	freezer	freezer	freezer	freezer
code	235904	235911	233856	233863
exterior finish	pre-painted steel sheet covered with PVC film	pre-painted steel sheet covered with PVC film	pre-painted steel sheet covered with PVC film	pre-painted steel sheet covered with PVC film
capacity gross/net	102/93 l	152/140 l	212/190 l	302/282 l
dimensions	574x564x(H)845 mm	754x564x(H)845 mm	950x564x(H)945 mm	1116x644x(H)845 mm
temperature range	-25/-18 °C	-25/-18 °C	-25/-18 °C	-25/-18 °C
refrigerant	R600a	R600a	R600a	R600a
climate class	T	T	T	T
insulation thickness	70 mm	70 mm	70 mm	70 mm
power/voltage	105 W/230 V	110 W/230 V	120 W/230 V	130 W/230 V
weight	25 kg	29 kg	31 kg	36 kg
€	**271,00**	**322,00**	**373,00**	**449,00**







CHEST FREEZERS

- Housing made of aluminium.
- Door made of pre-painted steel sheet.
- White interior and exterior.
- Included white LED light positioned in the centre of the interior top cover.
- Self-closing lockable lid.
- 77 mm foam insulation.

- Mechanical temperature display.
- Manual temperature control.
- Static cooling.
- Automatic defrost.
- Includes baskets.
- Temperature range: -23°C to -18°C.

NEW

R600a COOLANT



239964



239971

	E A G	E A G
type	freezer	freezer
code	239964	239971
exterior finish	aluminium	aluminium
net capacity	412 l	485 l
dimensions	1580x770x(H)870 mm	1685x754x(H)852 mm
temp. range	-23/-18 °C	-23/-18 °C
refrigerant	R600a	R600a
climate class	ST	ST
insulation thickness	77 mm	77 mm
power/voltage	110 W/230 V	115 W/230 V
weight	55 kg	65 kg
€	**777,00**	**870,00**

BLAST CHILLERS 70 MM INSULATION THICKNESS

arktic

18/8 stainless steel

NEW

- Made of stainless steel 18/8.
- Honeycomb stainless steel top.
- 70 mm insulation thickness.
- Ventilated refrigeration.
- Capacitive touch control panel.
- Quick cycle start function.
- Cycles controlled by time and core probe temperature.
- Automatic door closing.
- Rounded internal edges.
- Rounded diamond-cut bottom.
- Evaporator with cataphoresis treatment.
- Distance between rack rails: 65 mm.
- Adjustable stainless steel feet.
- Easily accessible maintenance compartment.
- Suitable for GN 1/1 and 600x400 mm trays.

R290 COOLANT



238561



238578

type	freezer	freezer
code	238561	238578
capacity	5x GN 1/1 or 5x 600x400	10x GN 1/1 or 10x 600x400
dimensions	800x730x(H)875 mm	730x800x(H)1357 mm
tray support spacing	65 mm	65 mm
output at chilling to +3°C (kg/cycle)	15 kg / 90 min	30 kg / 90 min
output at freezing to -18°C (kg/cycle)	9 kg / 240 min	18 kg / 240 min
refrigerant	R290	R290
climate class	5	5
insulation thickness	70 mm	70 mm
power/voltage	1380 W/230 V	2530 W/230 V
weight	95 kg	150 kg
€	**3 595,00**	**5 995,00**

BLAST CHILLERS

237731

- Housing and chamber are made of 18/8 stainless steel.
- The chamber measures 340x365x(H)270 mm and fits 3x GN2/3 containers, the guides are placed 68 mm apart.
- With digital display.
- Thermostat measures the chamber temperature but can also measure core temperatures with the included probe.
- Forced air cooling, with manual defrosting.
- Automatic hold function - at the end of the cycle the device maintains the reached temperature.
- Evaporator protected against corrosion.
- Cooling efficiency: 7 kg (+90°C/+3°C)/cycle.
- Freezing efficiency: 5 kg (+90°C/-18°C)/cycle.
- Insulation made of 60 mm thick foamed cyclopentane.
- With visual and audible door open alarm, chilling stops when the door is open.
- Adjustable stainless steel feet.
- Works in ambient temperatures up to 38°C.

232170, 232194, 232491, 232187

- Chamber suited for GN 1/1 containers and 600x400 mm trays.
- Probe supplied as standard, forced cooling, manual defrosting.
- Condensate tray under the device.
- Separate functions for the ice cream freezing cycle (-20 ° C) and deep surface freezing (-40 ° C).
- Inner LED lighting.
- Sound and visual open-door alarm.
- Door opening direction adjustable.
- Micro-switch that trips the device when door open.
- Digital thermostat.
- Stainless steel housing and chamber.
- Smooth operation at an ambient temperature of up to +40°C.
- Adjustable height of stainless steel feet.

R290 COOLANT


237731


232170


232194


232187


232491

type	freezer	freezer	freezer	freezer	freezer
code	237731	232170	232194	232187	232491
capacity	3x GN 2/3	5x GN 1/1 or 5x 600x400	7x GN 1/1 or 7x 600x400	10x GN 1/1 or 10x 600x400	15x GN 1/1 or 15x 600x400
dimensions	660x640 x(H)437 mm	760x725 x(H)850 mm	790x900 x(H)1377 mm	790x943 x(H)1975 mm	790x900 x(H)1535 mm
tray support spacing	68 mm	65 mm	70 mm	75 mm	75 mm
output at chilling to +3°C (kg/cycle)	7 kg / 90 min	15 kg / 90 min	23 kg / 90 min	25 kg / 90 min	45 kg / 90 min
output at freezing to -18°C (kg/cycle)	5 kg / 240 min	10 kg / 240 min	18 kg / 240 min	20 kg / 240 min	35 kg / 240 min
refrigerant	R290	R290	R290	R290	R290
climate class	4	5	5	5	5
insulation thickness	60 mm	60 mm	60 mm	60 mm	60 mm
power/voltage	420 W/230 V	749 W/230 V	1180 W/230 V	2080 W/230 V	1180 W/230 V
weight	44 kg	76 kg	116 kg	173 kg	120 kg
€	**1 995,00**	**2 795,00**	**4 525,00**	**4 645,00**	**7 975,00**

Prices exclude VAT

SUSHI DISPLAY

- Construction made of stainless steel.
- Casing made of ABS.
- With tempered glass.
- Convenient access to the chamber interior thanks to sliding doors located at the rear.
- Static cooling with automatic defrost function.
- Inside the chamber, LED light and an evaporator are installed.
- Digital display and electronic thermostat.
- Temperature range: 0°C-12°C.

SUSHI DISPLAY 5X GN 1/3

- White coated stainless steel housing.
- Double, curved glass cover at the front.
- Accessible through two sliding doors at the back or via the lifted, curved glass cover.
- Static cooling with auto-defrost.
- Cools from 0˚C to 6˚C.
- Fits 5x GN 1/3 - max. (H)40 mm.
- Fitted with LED light and evaporator at the top.
- Digital temperature controller and display.
- GN containers are not included.



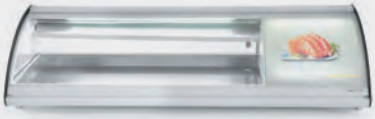
274071



274088



274040



233757

R600a COOLANT

	B A/G	B A/G	C A/G	B A/G
type	sushi display	sushi display	sushi display	sushi display
code	274071	274088	274040	233757
exterior finish	ABS	ABS	ABS	tempered glass + ABS
gross capacity	42 l	62 l	132 l	132 l
dimensions	1177x426x(H)296 mm	1529x426x(H)296 mm	1800x420x(H)265 mm	1307x445x(H)327 mm
chamber dim.	4x GN 1/3	6x GN 1/3	5x GN 1/2	5x GN 1/3
temperature range	0/12 °C	0/12 °C	0/12 °C	0/6 °C
refrigerant	R600a	R600a	R600a	R600a
climate class	4	4	4	3
power/voltage	190 W/230 V	190 W/230 V	190 W/230 V	160 W/230 V
€	**775,00**	**850,00**	**925,00**	**775,00**







CAKE DISPLAYS

- 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: 0 to 6°C.






233702 233719

	B	B
type	cake displays	cake displays
code	233702	233719
gross capacity	120 l	160 l
dimensions	707x570x(H)680 mm	885x570x(H)680 mm
temperature range	0/6 °C	0/6 °C
refrigerant	R600a	R600a
climate class	4	4
shelf	636x335 mm / 636x367 mm	813x335 mm / 813x367 mm
power/voltage	160 W/230 V	160 W/230 V
€	**834,00**	**915,00**





ICE CREAM DISPLAY FREEZER

- Housing made of stainless steel, with tempered glass.
- Static cooling with automatic defrost function.
- Digital display and temperature adjustment range: from -25°C to -18°C.
- Height-adjustable feet.
- Includes 4 containers with capacity of 5L each and height of 150mm.

COUNTERTOP SALAD DISPLAY

- 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 (max. height 100 mm), not included.
- With 4 adjustable stainless steel feet.
- Digital temperature controller and display.

R600a R290 COOLANT



233689



233672







	A	C
type	ice cream display freezer	ice cream display freezer
code	233689	233672
gross capacity	87 l	120 l
dimensions	867x735x(H)373 mm	775x615x(H)235 mm
chamber dimensions	4x container	8x GN 1/6 or 4x GN 1/4
temperature range	-25/-18 °C	-3/0 °C
refrigerant	R290	R600a
climate class	4	4
power/voltage	210 W/230 V	105 W/230 V
€	**1 275,00**	**775,00**

ROUND CAKE DISPLAY

- 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: 0°C–6°C

ROUND CAKE DISPLAY

- 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: 0°C–6°C.
- Average daily electricity consumption: 7,23 kWh.

REFRIGERATED DISPLAY CABINETS

- Housing made of stainless steel fitted with triple 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.
- 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: 0°C–6°C.

R600a R290 COOLANT



233825



233832



233283

	B	B	B
type	round cake display	round cake display	refrigerated display cabinets
code	233825	233832	233283
gross capacity	100 l	360 l	550 l
dimensions	ø480x(H)1065 mm	ø680x(H)1755 mm	850x650x(H)1908 mm
temperature range	0/6 °C	0/6 °C	0/6 °C
refrigerant	R290	R600a	R290
climate class	6	4	4
shelf	3, glass	4, glass	3, glass
power/voltage	210 W	460 W	500 W
€	**910,00**	**2 695,00**	**3 125,00**

Prices exclude VAT

REFRIGERATED DISPLAY CABINETS

- Display cabinet frame made of ABS+PVC polymers, with double glass.
- Unit housing made of ABS.
- Forced cooling with automatic defrosting, compressor placed under 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.

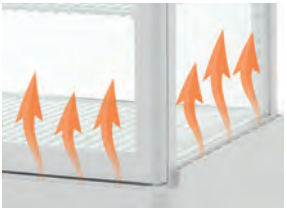

233610


233627


233634


233238

	B	B	B	B
type	display cabinets	display cabinets	display cabinets	display cabinets
code	233610	233627	233634	233238
exterior finish	ABS + PCV + glass – white	ABS + PCV + glass – black	ABS + PCV + glass – white	ABS + PCV + glass – black
gross capacity	58 L	58 L	68 L	68 L
dimensions	452x406 x(H)830 mm	452x406 x(H)830 mm	444x397 x(H)875 mm	444x397 x(H)875 mm
temperature range	2/6 °C	2/6 °C	2/6 °C	2/6 °C
refrigerant	R600a	R600a	R600a	R600a
climate class	4	4	4	4
shelf	2, steel	2, steel	3, steel	3, steel
power/voltage	170 W/230 V	170 W/230 V	170 W/230 V	170 W/230 V
€	**539,00**	**539,00**	**545,00**	**545,00**









233641	233658	233665	233269	233696	233290
B	B	C	C	C	C
display cabinets	display cabinets	display cabinets	display cabinets	display cabinets	display cabinets
ABS + PCV + glass – white	ABS + PCV + glass – black	ABS + PCV + glass – white	ABS + PCV + glass – black	ABS + PCV + glass – white	ABS + PCV + glass – black
78 L	78 L	98 L	98 L	270 L	270 L
444x397 x(H)940 mm	444x397 x(H)940 mm	444x397 x(H)1100 mm	444x397 x(H)1100 mm	550x520 x(H)1870 mm	550x520 x(H)1870 mm
2/6 °C	2/6 °C	2/6 °C	2/6 °C	0/6 °C	0/6 °C
R600a	R600a	R600a	R600a	R290	R290
4	4	4	4	4	4
3, steel	3, steel	4, steel	4, steel	5, steel	5, steel
170 W/230 V	170 W/230 V	210 W/230 V	210 W/230 V	290 W/230 V	290 W/230 V
555,00	**555,00**	**615,00**	**615,00**	**1 199,00**	**1 195,00**







REFRIGERATED DISPLAY CABINETS WITH BACK ACCESS

- Housing made of stainless steel fitted with double glazing.
- Accessible through a door at the back.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- With bright LED lighting at the top and under each shelve.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.



233306



233443



233320

	C	B	B
type	display cabinets	display cabinets	display cabinets
code	233306	233443	233320
exterior finish	stainless steel, black	stainless steel, black	stainless steel, black
gross capacity	300 L	500 L	650 L
dimensions	650x833x(H)1460 mm	900x833x(H)1460 mm	1200x833x(H)1460 mm
temperature range	0/6 °C	0/6 °C	0/6 °C
refrigerant	R290	R290	R290
climate class	4	4	4
number of shelves	3, glass	3, glass	3, glass
power/voltage	480 W/230 V	490 W/230 V	490 W/230 V
€	**2 295,00**	**2 425,00**	**2 775,00**









233337



233375



233450



233467

C	B	B	B
display cabinets	display cabinets	display cabinets	display cabinets
233337	233450	233375	233467
stainless steel	stainless steel	stainless steel	stainless steel
300 L	410 L	510 L	610 L
994x677x(H)1230 mm	1224x677x(H)1230 mm	1524x677x(H)1230 mm	1824x677x(H)1230 mm
0/6 °C	0/6 °C	0/6 °C	0/6 °C
R290	R290	R290	R290
4	4	4	4
2, glass	2, glass	2, glass	2, glass
480 W/230 V	490 W/230 V	500 W/230 V	500 W/230 V
2 180,00	**2 625,00**	**2 995,00**	**3 525,00**







REFRIGERATED BAR COUNTERS

NEW arktic

- Shelves included.
- Side-mounted compressor.
- Ventilated cooling system.
- Automatic defrost function.
- Electronic temperature control.
- Horizontal LED interior light.
- Finned evaporator provides more efficient heat transfer than a standard pipe evaporator.
- Temperature range: from 0°C to 10°C.
- Adjustable feet.

R600a COOLANT



241387



241394



241400



241417

type	back bar cooler with side compressor, solid doors	back bar cooler with side compressor, solid doors	back bar cooler with side compressor, solid doors	back bar cooler with side compressor, solid doors
code	241387	241400	241394	241417
exterior finish	galvanized steel sheet, black	galvanized steel sheet, black	galvanized steel sheet, black	galvanized steel sheet, black
capacity gross/net	295/283 l	516/493 l	295/283 l	516/493 l
dimensions	1217x631x(H)865 mm	1826x631x(H)865 mm	1217x631x(H)865 mm	1826x631x(H)865 mm
temperature range	0/10 °C	0/10 °C	0/10 °C	0/10 °C
refrigerant	R600a	R600a	R600a	R600a
climate class	ST	ST	ST	ST
insulation thickness	45 mm	45 mm	45 mm	45 mm
type of defrost	auto	auto	auto	auto
shelf	4x 382x445 mm	6x 382x445 mm	4x 382x445 mm	6x 382x445 mm
power/voltage	185 W/230 V	185 W/230 V	185 W/230 V	185 W/230 V
weight	71 kg	92 kg	71 kg	92 kg
€	**1 199,00**	**1 539,00**	**1 174,00**	**1 499,00**

arktic

NEW



241325



241349



241356



241370



241332



241363

back bar cooler with side compressor, glass doors	back bar cooler with side compressor, glass doors	back bar cooler with side compressor, glass doors	back bar cooler with side compressor, glass doors	back bar cooler with side compressor, glass doors	back bar cooler with side compressor, glass doors
241325	241356	241349	241370	241332	241363
galvanized steel sheet, black	galvanized steel sheet, black	galvanized steel sheet, black	galvanized steel sheet, black	galvanized steel sheet	galvanized steel sheet
295/283 l	516/493 l	295/283 l	516/493 l	295/283 l	516/493 l
1217x631x(H)865 mm	1826x631x(H)865 mm	1217x631x(H)865 mm	1826x631x(H)865 mm	1217x631x(H)865 mm	1826x631x(H)865 mm
0/10 °C	0/10 °C	0/10 °C	0/10 °C	0/10 °C	0/10 °C
R600a	R600a	R600a	R600a	R600a	R600a
ST	ST	ST	ST	ST	ST
45 mm	45 mm	45 mm	45 mm	45 mm	45 mm
auto	auto	auto	auto	auto	auto
4x 382x445 mm	6x 435x445 mm	4x 382x445 mm	6x 435x445 mm	4x 382x445 mm	6x 435x445 mm
185 W/230 V	185 W/230 V	185 W/230 V	185 W/230 V	185 W/230 V	185 W/230 V
76 kg	103 kg	76 kg	103 kg	80 kg	108 kg
1 199,00	**1 539,00**	**1 174,00**	**1 499,00**	**1 234,00**	**1 572,00**

BACK BAR REFRIGERATORS

- Housing and chamber made of black powder-coated steel.
- Self-closing doors with double-pane glass and a plastic frame.
- Front pane made of tempered glass.
- Lock with a key.
- Ventilated cooling.
- Automatic defrosting.
- Unit located beneath the chamber.
- Temperature range: 0-10°C.
- Chamber equipped with LED light.
- Electronic control panel with a digital temperature display.
- 4 adjustable anti-slip feet.
- Energy efficiency is classified according to EN 16902:2016, the European standard for beverage coolers.



236925



236918



233900



226568



233917

	D A/G	D A/G	D A/G	D A/G	D A/G
type	1-door	double sliding door	1-door	1-door	double sliding door
code	236925	236918	233900	226568	233917
exterior finish	stainless steel	stainless steel	painted steel, black	painted steel, black	painted steel, black
capacity gross/net	97/75 l	188/150 l	103/86 l	127/105 l	198/158 l
dimensions	530x500 x(H)870 mm	900x520 x(H)840 mm	500x530 x(H)865 mm	600x530 x(H)865 mm	900x520 x(H)870 mm
temperature range	0/10 °C	0/10 °C	0/10 °C	0/10 °C	0/10 °C
refrigerant	R600a	R600a	R600a	R600a	R600a
climate class	4	4	4	4	4
shelf	2x 402x353 mm*	4x 399x346 mm**	2x 402x353 mm*	3x 502x353 mm*	4x 399x346 mm*
power/voltage	175 W/230 V	175 W/230 V	120 W/230 V	123 W/230 V	160 W/230 V
weight	36 kg	56,5 kg	34 kg	38,5 kg	54,5 kg
€	**635,00**	**845,00**	**561,00**	**585,00**	**750,00**

* Maximum load capacity of the shelf approx. 25 kg (with evenly distributed load)
** Maximum load capacity of the shelf approx. 35 kg (with evenly distributed load)
*** Maximum load capacity of the shelf approx. 20 kg (with evenly distributed load)



235829



235836



233924



233931



233788



233795

D A G	D A G	D A G	D A G	D A G	D A G
2-door	triple sliding door	1-door	2-door	1-door	2-door
235829	235836	233924	233931	233788	233795
painted steel, black	painted steel, black	painted steel, black	painted steel, black	painted steel, black	painted steel, black
198/158 l	308/254 l	319/300 l	477/384 l	335/254 l	643/512 l
900x530 x(H)865 mm	1350x520 x(H)865 mm	600x528 x(H)1820 mm	940x635 x(H)1983 mm	605x578 x(H)1980 mm	1120x585 x(H)1900 mm
0/10 °C	0/10 °C	0/10 °C	0/10 °C	0/10 °C	0/10 °C
R600a	R600a	R600a	R290	R600a	R290
4	4	4	4	4	4
4x 399x346 mm**	6 – 399x346 mm/ 446x346 mm*	4x 492x353 mm*	8x 392x353 mm**	4x 492x353 mm***	8x 392x353 mm**
160 W/230 V	160 W/230 V	195 W/230 V	365 W/230 V	250 W/230 V	510 W/230 V
55,5 kg	76 kg	63 kg	89 kg	75 kg	107 kg
750,00	**1 062,00**	**899,00**	**1 381,00**	**919,00**	**1 429,00**

BACK BAR REFRIGERATORS

- Housing and chamber made of black powder-coated steel.
- Self-closing doors with double-pane glass and a plastic frame.
- Front pane made of tempered glass.
- Lock with a key.
- Ventilated cooling.
- Automatic defrosting.
- Unit located beneath the chamber.
- Temperature range: 0-10°C.
- Chamber equipped with LED light.
- Electronic control panel with a digital temperature display.
- 4 adjustable anti-slip feet.
- Energy efficiency is classified according to EN 16902:2016, the European standard for beverage coolers.

R600a R290 COOLANT



236871



236864



236888



236895



236901

	D	D	D	D	D
type	1-door	1-door	double sliding door	2-door	triple sliding door
code	236871	236864	236888	236895	236901
exterior finish	painted steel, black	painted steel, black	painted steel, black	painted steel, black	painted steel, black
capacity gross/net	103/86 l	127/105 l	198/158 l	198/158 l	308/254 l
dimensions	500x530x(H)870 mm	600x530x(H)870 mm	900x520x(H)870 mm	900x530x(H)870 mm	1350x520x(H)870 mm
temperature range	0/10 °C	0/10 °C	0/10 °C	0/10 °C	0/10 °C
refrigerant	R600a	R600a	R600a	R600a	R600a
climate class	4	4	4	4	4
shelf	2x 402x353 mm*	3x 502x353 mm*	4x 399x346 mm*	4x 399x346 mm*	6 – 399x346 mm/ 446x346 mm*
power/voltage	120 W/230 V	120 W/230 V	160 W/230 V	160 W/230 V	160 W/230 V
weight	32,5 kg	39,2 kg	54,5 kg	51 kg	73,5 kg
€	**561,00**	**585,00**	**750,00**	**750,00**	**1 062,00**

* Maximum load capacity of the shelf approx. 25 kg (with evenly distributed load)
** Maximum load capacity of the shelf approx. 18 kg (with evenly distributed load)
*** Maximum load capacity of the shelf approx. 35 kg (with evenly distributed load)



236956



237014

COUNTERTOP DISPLAY FREEZER 90L

- 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.
- Adjustable feets.



236932



236949



233412

D A G	D A G	D A G	D A G	C A G
1-door	1-door	2-door	2-door	freezer
236956	237014	236932	236949	233412
painted steel, black	painted steel, black	painted steel, black	painted steel, black	steel
335/243 l	614/477 l	335/254 l	643/512 l	-/90 l
600x530x(H)1820 mm	900x530x(H)1820 mm	578x605x(H)1980 mm	1120x585x(H)1900 mm	620x593x(H)680 mm
0/10 °C	0/10 °C	0/10 °C	0/10 °C	-22/-14 °C
R600a	R290	R600a	R290	R290
4	4	4	4	4
4x 492x353 mm*	8x 392x353 mm*	4x 492x353 mm**	8x 392x353 mm***	3
195 W/230 V	365 W/230 V	250 W/230 V	510 W/230 V	230 W/230 V
63 kg	92 kg	70,5 kg	110,5 kg	
899,00	**1 381,00**	**919,00**	**1 429,00**	**855,00**

REFRIGERATED DISPLAY CABINET, GLASS DOORS

NEW

arktic

S.S. stainless steel

- Housing finished in black.
- Glass doors with double-layer Low-E glazing.
- Shelves included.
- Ventilated cooling system.
- Digital temperature control.
- Frost-free operation.
- LED interior lighting.
- Temperature range: from 0°C to 10°C.
- Equipped with castors.

R290 COOLANT



241066



241073



241080

	D A G	D A G	D A G
type	display cabinet	display cabinet	display cabinet
code	241066	241073	241080
exterior finish	painted steel, black	painted steel, black	painted steel, black
capacity gross/net	506/371 l	988/697 l	1523/1075 l
dimensions	745x745x(H)2100 mm	1290x755x(H)2023 mm	1920x755x(H)2100 mm
temperature range	0/10 °C	0/10 °C	0/10 °C
refrigerant	R290	R290	R290
climate class	T	T	T
shelf	5x 583x513 mm	10x	15x 565x495 mm
power/voltage	350 W/230 V	420 W/230 V	550 W/230 V
weight	95 kg	152 kg	211 kg
€	**1 229,00**	**1 900,00**	**2 719,00**

UPRIGHT FREEZER

NEW

- Housing made of painted steel.
- Exterior and interior finished in black.
- Triple-glazed door.
- Shelves included.
- Ventilated cooling system.
- Digital temperature control.
- Automatic defrost function.
- Vertical LED interior light.
- Temperature range: -22°C to -18°C.
- Equipped with castors.



241097 241134 241141

type	freezer	freezer	freezer
code	241097	241134	241141
exterior finish	painted steel, black	painted steel, black	painted steel, black
capacity gross/net	415/288 l	910/655 l	1274/904 l
dimensions	680x740x(H)2023 mm	1370x740x(H)2023 mm	1925x770x(H)2100 mm
temperature range	-22/-18 °C	-22/-18 °C	-22/-18 °C
refrigerant	R290	R290	R290
climate class	T	T	T
shelf	5x 540x448 mm	10x 614x448 mm	15x 614x448 mm
power/voltage	610 W/230 V	880 W/230 V	2200 W/230 V
weight	113 kg	192 kg	281 kg
€	**1 798,00**	**3 227,00**	**4 767,00**

REFRIGERATED DISPLAY CABINETS

NEW

- Housing made of painted steel.
- Matte black finish.
- Double-glazed self-closing door with lock.
- Adjustable shelves included.
- Ventilated cooling system.
- Mechanical temperature control.
- Automatic defrost function.
- LED light on top of the cabinet.
- Finned evaporator and wire condenser.
- Temperature range: 0°C to 10°C.
- 2 castors and 2 adjustable feet.

R290 COOLANT

Modern design inspired by retro style.



241424

Modern design inspired by retro style.



241431

type	refrigerator	refrigerator
code	241424	241431
exterior finish	painted steel, black	painted steel, black
capacity gross/net	223/158 l	317/246 l
dimensions	540x540x(H)1527 mm	540x600x(H)1787 mm
temperature range	0/10 °C	0/10 °C
refrigerant	R290	R290
climate class	ST	ST
shelf	3x 440x362 mm	4x 440x422 mm
power/voltage	290 W/230 V	300 W/230 V
weight	55 kg	64 kg
€	**605,00**	**705,00**

DISPLAY FREEZERS AND COOLERS SLIM

NEW

- Housing made of coated steel plate.
- Exterior and interior finished in black.
- Slim design.
- 5 adjustable shelves included.
- Vertical LED interior light.
- Adjustable feet.
- Lock and key included.

R600a R290 COOLANT

SLIM DESIGN 390 mm



241189

SLIM DESIGN 420 mm



241196

SLIM DESIGN 420 mm



241219

type	refrigerator	refrigerator	freezer
code	241189	241196	241219
exterior finish	coated steel sheet, black	coated steel sheet, black	coated steel sheet, black
capacity gross/net	160/133 l	214/157 l	165/117 l
dimensions	390x475x(H)1880 mm	420x535x(H)1880 mm	420x600x(H)1880 mm
temperature range	0/10 °C	0/10 °C	-22/-18 °C
refrigerant	R290	R600a	R290
climate class	4	ST	4
shelf	5x 290x355 mm	5x 320x360 mm	5x 290x325 mm
power/voltage	200 W/230 V	190 W/230 V	350 W/230 V
weight	45 kg	51 kg	72 kg
€	**567,00**	**684,00**	**1 199,00**

BACK BAR REFRIGERATORS WITH ILLUMINATED DOORS

NEW

- Housing made of painted steel.
- Exterior and interior finished in black.
- Illuminated door.
- Integrated LED lighting within the glass door.
- Adjustable shelves included.
- Temperature range: 0°C to 10°C.
- Mechanical temperature control.
- Fan-assisted cooling.
- Manual defrost.
- Vertical LED interior lighting.
- Double-glazed door with tempered outer glass.
- Equipped with strong castors.

R600a R290

LED lighting in the door frame.



241240 241264 241271

type	refrigerator	refrigerator	refrigerator
code	241240	241264	241271
exterior finish	painted steel, black	painted steel, black	painted steel, black
capacity gross/net	214/160 l	392/360 l	948/827 l
dimensions	538x487x(H)1553 mm	578x580x(H)1990 mm	1130x764x(H)2033 mm
temperature range	0/10 °C	0/10 °C	0/10 °C
refrigerant	R600a	R600a	R290
climate class	ST	ST	ST
shelf	3x 425x340 mm	5x 465x455 mm	10x 505x552 mm
power/voltage	290 W/230 V	290 W/230 V	560 W/230 V
weight	52 kg	65 kg	141 kg
€	**731,00**	**952,00**	**2 114,00**

BACK BAR REFRIGERATORS

NEW arktic

- Housing made of painted steel.
- Exterior and interior finished in black.
- Temperature range: 0°C to 10°C.
- Double-glazed door with lock and self-closing mechanism.
- Adjustable shelves included.
- Mechanical temperature control.
- Fan-assisted cooling.
- Manual defrost.
- Vertical LED interior lighting.
- Equipped with castors.
- Lockable door with key.

R600a COOLANT



241226



241233

	D	C
type	refrigerator	refrigerator
code	241226	241233
exterior finish	painted steel, black	painted steel, black
capacity gross/net	214/160 l	392/360 l
dimensions	538x525x(H)1585 mm	578x605x(H)1990 mm
temperature range	0/10 °C	0/10 °C
refrigerant	R600a	R600a
climate class	ST	ST
shelf	3x 425x340 mm	5x 465x455 mm
power/voltage	250 W/230 V	250 W/230 V
weight	52 kg	
€	**627,00**	**806,00**

BACK BAR REFRIGERATORS

NEW arktic ABS plastic indoor

- Housing made of painted steel.
- Exterior and interior finished in black.
- Temperature range: 0°C to 10°C.
- Double-glazed door with lock and self-closing mechanism.
- Interior made of ABS.
- Adjustable shelves included.
- Mechanical temperature control.
- Fan-assisted cooling.
- Manual defrost.
- Equipped with a cross-flow fan.
- Roll-bond evaporator.
- Rear condenser.
- LED interior lighting with separate switch.
- 4 universal wheels and 2 supporting feet.

R290 COOLANT



241011 241028 241035 241042

	D	D	E	D
type	display cabinets	display cabinets	display cabinets	display cabinets
code	241011	241028	241035	241042
exterior finish	painted steel, black	painted steel, black	painted steel, black	painted steel, black
capacity gross/net	360/274 l	360/274 l	569/437 l	948/827 l
dimensions	600x590x(H)1828 mm	600x577x(H)2029 mm	870x605x(H)1996 mm	1130x720x(H)2023 mm
temperature range	0/10 °C	0/10 °C	0/10 °C	0/10 °C
refrigerant	R290	R290	R290	R290
climate class	ST	N	T	ST
shelf	5x 516x413 mm	5x 516x413 mm	8x 374x436 mm	10x 505x552 mm
power/voltage	195 W/230 V	250 W/230 V	510 W/230 V	480 W/230 V
weight	71 kg	72 kg	103 kg	141 kg
€	**761,00**	**829,00**	**1 419,00**	**1 879,00**

NEW arktic indoor

PARTY COOLER

- Black exterior and white interior.
- Suitable for canned drinks.
- Tempered glass lid.
- Direct cooling system.
- Mechanical temperature control with display.
- Temperature range: from 0°C to 10°C.
- Manual defrost.
- 2 wire baskets included.
- Equipped with 4 castors, including 1 with brake.
- Made of coated steel plate.

PARTY FREEZER

- Black exterior and white interior.
- Suitable for storing and displaying frozen treats.
- Low-E (low-emissivity) glass lid for improved temperature insulation.
- Static cooling system.
- Mechanical temperature control.
- Temperature range: from -18°C to -10°C.
- Manual defrost.
- Equipped with 4 castors, including 1 with brake.
- Made of coated steel plate.

R600a COOLANT



241288



241295



241301



241318

	B	B	D	D
type	refrigerator	refrigerator	freezer	freezer
code	241288	241295	241301	241318
exterior finish	black exterior and white interior	black exterior and white interior	black exterior and white interior	black exterior and white interior
capacity gross/net	41/37 l	74/67 l	53/41 l	87/84 l
dimensions	ø445x(H)735	ø445x(H)1060	ø445x(H)835 mm	ø445(H)836 mm
temperature range	0/10 °C	0/10 °C	-18/-10 °C	-18/-10 °C
refrigerant	R600a	R600a	R600a	R600a
climate class	4	4	N	ST
power/voltage	100 W/230 V	100 W/230 V	140 W/230 V	140 W/230 V
weight	16 kg	19 kg	24 kg	29 kg
€	**299,00**	**364,00**	**399,00**	**459,00**


HENDI



8x | 3-18°C | 2 zones | 3 colours | C (A A G)

COUNTERTOP WINE COOLER, 2-ZONE CELLAR

- Housing made of stainless steel.
- Dual zone wine cooler.
- With touch screen control.
- Independently adjustable zones (3°C-18°C) keeps reds and whites at their correct serving temperatures.
- LED lights inside the chamber (3 colours to choose from: white, amber, cold blue).
- Capacity up to 8 bottles.
- Can be used for both open and closed bottles.
- Ensures consistent wine temperature.

code	range	V	W	mm	€
237380	3	230	60	350x800x(H)293	**945,00**





WINE COOLERS, DUAL ZONE

- Suitable for storing both white and red wines.
- Housing made of steel with a black powder-coated finish.
- Frameless tempered glass door with a stainless steel handle.
- Door equipped with a lock and key.
- Static cooling system supported by a fan.
- Automatic defrost function.
- Digital display and electronic thermostat.
- Temperature displayed in Celsius, with an option to switch to Fahrenheit.
- Slide-out beechwood shelves resistant to humidity fluctuations.
- Blue LED lighting for an attractive wine presentation.
- 4 adjustable, anti-slip feet.

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

R600a COOLANT









	max 46x	max 91x	max 124x	max 131x
code	237106	237113	237120	237137
capacity	137 l max 46 bottles of wine	230 l max 91 bottles of wine	265 l max 124 bottles of wine	418 l max 131 bottles of wine
dimensions	595x570x(H)820 mm	595x569x(H)1215 mm	595x569x(H)1397 mm	595x697x(H)1756 mm
shelf	4+1	9+1	10 + 2	15
temperature range	5/18 °C	5/18 °C	5/18 °C	5/18 °C
refrigerant	R600a	R600a	R600a	R600a
climate class	N-ST	N-ST	N-ST	N-ST
voltage	230 V	230 V	230 V	230 V
€	**829,00**	**1 169,00**	**1 279,00**	**1 609,00**

WINE COOLER, 1-ZONE, 224 BOTTLES

- Equipped with a single cooling zone with adjustable temperature ranging from 5°C to 22°C.
- The cabinet is made of steel with a black powder-coated finish.
- Features black chrome wire shelves that allow flexible stacking of bottles.
- Perfect for long-term wine storage in optimal thermal conditions.
- Frameless tempered glass door with a robust stainless steel handle.
- Door includes a lock with a key for added security.
- Fan-assisted static cooling ensures even temperature distribution.
- Automatic defrost function for convenience and low maintenance.
- Digital display and electronic thermostat for precise temperature control.
- Total capacity: up to 224 bottles (542 litres).
- Energy efficiency class: G (scale A–G).
- 4 adjustable, non-slip feet for stable installation.



237144

	max 224x
code	237144
capacity	542 l max 224 bottles of wine
dimensions	700x690x(H)1834 mm
shelf	14
temperature range	5/22 °C
refrigerant	R600a
climate class	N-ST
voltage	230 V
€	**2 109,00**

HEATED BUFFET

- Housing made of stainless steel with a plywood finish.
- Suitable for 4 GN 1/1 containers – max. 150 mm deep.
- Supplied with 4 GN 1/1 containers.
- Fitted with a light in the canopy.
- Canopy can be lowered to act as a cover, secured with latches.
- Folding tray guides on both sides.
- 2 shelves under the counter.
- Equipped with 4 castors.
- Temperature adjustable from 30°C to 90°C.



NEW

type	heated	heated
code	274064	274194
exterior finish	plywood + tempered glass, black	plywood + tempered glass, white
net capacity	1490 l	1490 l
dimensions	1490x765x(H)1370 mm	1490x765x(H)1370 mm
temperature range	30/90 °C	30/90 °C
climate class	4	4
GN container type	4x GN 1/1	4x GN 1/1
power/voltage	2000 W/230 V	2000 W/230 V
weight	109 kg	109 kg
€	**2 295,00**	**2 295,00**

SALAD BUFFET

- Housing made of stainless steel with a plywood finish.
- Suitable for 4 GN 1/1 containers - max. 150 mm deep.
- Supplied with 4 GN 1/1 containers.
- Fitted with a light in the canopy.
- Canopy can be lowered to act as a cover, secured with latches.
- Collapsible tray guides on both sides.
- Large shelf under the counter.
- Equipped with 4 castors.
- Temperature adjustable from 2°C to 10°C.

R600a COOLANT

2-10°C



274057

274187

NEW

type	refrigerator	refrigerator
code	274057	274187
exterior finish	plywood + tempered glass, black	plywood + tempered glass, white
net capacity	1490 l	1490 l
dimensions	1490x765x(H)1370 mm	1490x765x(H)1370 mm
temperature range	2/10 °C	2/10 °C
refrigerant	R600a	R600a
climate class	4	4
GN container type	4x GN 1/1	4x GN 1/1
power/voltage	170 W/230 V	170 W/230 V
weight	123 kg	123 kg
€	**2 295,00**	**2 295,00**





271292

ICE CUBE MAKER

- Made of stainless steel and ABS.
- Produces bullet ice (hollow ice).
- Static cooling with a compressor.
- Low water level and full ice container indicators.
- Cycle duration time: ≈ 8-13 min.
- Ice container capacity: 0.7 kg.
- Production capacity: 12 kg / 24 h.
- Ice scoop included in the set.

code	V	W	mm	€
271292	230	100	358x242x(H)328	**179,00**



ABS
plastic

arktic

18/0
stainless steel



271568



3 ice cube sizes possible

R600a
R290
COOLANT



271551



3 ice cube sizes possible

ICE CUBE MAKER

- Body made of stainless steel.
- Lid made from black ABS.
- Tabletop model.
- Makes bullet shaped ice cubes.
- Capacity of 12 kg per 24 hours, buffer stock of 3,2 kg - 9 cubes per cycle.
- Choice of 3 ice cube sizes, cubes are formed around cooling rods.
- Stores 100 ice cubes.
- No fixed water connection.

code	V	W	mm	€
271568	230	130	400x320x(H)575	**235,00**

ICE CUBE MAKER

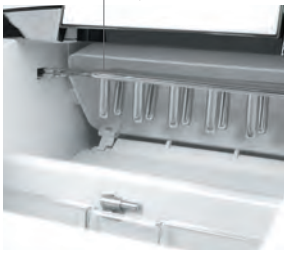
- Body made of stainless steel.
- Tabletop model.
- Makes bullet shaped ice cubes.
- Capacity of 15 kg per 24 hours, buffer stock of 4,5 kg - 12 cubes per cycle.
- Choice of 3 ice cube sizes, cubes are formed around cooling rods.
- Holds 150 ice cubes.
- No fixed water connection.

code	V	W	mm	€
271551	230	130	455x390x(H)699	**319,00**

Ice container



Cubes made with the pour method



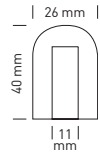
Compressor cooling (271551)



Electronic control







Bullet shaped ice cubes



271773

S.S. stainless steel

ICE CUBE MACHINE

- Housing made from stainless steel.
- Makes bullet shaped ice cubes.
- Fitted with blue LED light.
- Can store up to 7 kg of ice.
- Inlet & outlet hoses and ice scoop included.

code	-	V	W	mm	€
271773	~26 kg/day	230	241	600x400x(H)675	**705,00**
271780	~50 kg/day	230	293	600x400x(H)675	**825,00**

271797

S.S. stainless steel

ICE FLAKE MACHINE

- Housing made of stainless steel.
- Produces flakes of ice.
- Ice container capacity: up to 20 kg.
- Fitted with blue LED light.
- Inlet & outlet hoses and ice scoop included.

code	-	V	W	mm	€
271797	~85 kg/day	230	430	612x548x(H)820	**2 125,00**

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	280	400x448x(H)795	**695,00**



271575

ICE CUBE MACHINES

- Housing made of stainless steel.
- Ice container made of ABS.
- Produces clear ice cubes that last longer in drinks.
- Air cooled – fan assisted static cooling.
- Low water level and full ice container indicators.
- Auto-defrost and auto-cleaning functions.
- Includes 1x ice scoop.

arktic PROFESSIONAL REFRIGERATION S.S. stainless steel indoor

COOLANT • COOLANT • R290 COOLANT







NEW



NEW



code	271353	271391	271438
color	Silver	Black	Silver
capacity	22 kg/24 h	22 kg/24 h	60 kg/24 h
ice container capacity	6 kg	6 kg	30 kg
dimensions	520x380x(H)637 mm	520x380x(H)637 mm	715x605x(H)835 mm
refrigerant	R290	R290	R290
power/voltage	385 W/230 V	385 W/230 V	630 W/230 V
€	**925,00**	**975,00**	**1 525,00**

Prices exclude VAT

DISPLAY TRAYS ALUMINIUM





CONFECTIONERY DISPLAY TRAY

code	mm	€
808467	300x200x(H)20	16,50
808504	400x300x(H)20	16,95
808511	600x400x(H)20	21,45

CONFECTIONERY DISPLAY TRAY

code	mm	€
808559	300x200x(H)20	21,50
808566	400x300x(H)20	24,95
808573	600x400x(H)20	33,45



808542

CONFECTIONERY DISPLAY TRAY

code	mm	€
808528	300x200x(H)20	26,45
808535	400x300x(H)20	33,45
808542	600x400x(H)20	46,45

DISPLAY TRAYS MELAMINE



568200

MEAT TRAY

- Black melamine.

code	mm	€
568101	290x160x(H)35	9,75
568200	350x250x(H)40	19,95
568309	420x280x(H)60	29,95



568507

MEAT TRAY

- Black melamine.

code	mm	€
568408	290x160x(H)60	12,75
568507	300x190x(H)80	17,50



568804

MEAT TRAY

- Black melamine.

code	mm	€
568804	280x210x(H)60	20,95



569108

DISPLAY TRAY

- Black melamine.

code	mm	€
569009	270x210x(H)17	10,95
569016	300x150x(H)17	10,95
569108	300x190x(H)17	12,25
569207	350x240x(H)17	14,95

DISPLAY TRAYS STAINLESS STEEL



407202

DISPLAY TRAY

- With feet.

code	mm	€
407202	240x170	6,95



407400

DISPLAY TRAY

code	mm	€
407400	345x245	19,95



408308

DISPLAY TRAY

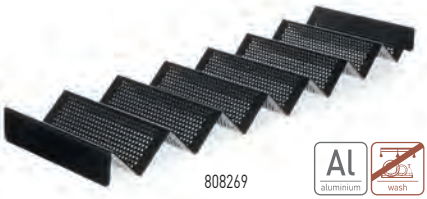
code	mm	€
408308	310x230	11,45



508206

MEAT TRAY

code	mm	€
508107	260x200x(H)48	17,50
508206	310x240x(H)48	22,50



808269

BREAD ROLL HOLDER, PERFORATED

- Made of aluminium.
- Can hold 7 bread rolls.
- Not dishwasher safe.

code	mm	€
808269	580x170x(H)40	46,95



429419

BREADROLL DISPENSER

- For 7 rolls.

code	mm	€
429419	475x105x(H)60	16,45



429457

TACO HOLDER

code	-	mm	€
429440	2 slots	135x115x(H)50	7,15
429457	4 slots	225x115x(H)50	10,75

10

Table presentation

Elegance that enhances every setting





PROFI LINE



PROFI LINE

18/0 stainless steel

- Elegant yet sturdy.
- Hand polished, high gloss mirror finish.





code			mm	€
764404	1	Table knife - 6 pcs	(L)225	**10,45**
764411	2	Table fork - 6 pcs	(L)205	**6,25**
764428	3	Tablespoon - 6 pcs	(L)205	**6,25**
764435	4	Dessert knife - 6 pcs	(L)205	**9,85**
764442	5	Dessert fork - 6 pcs	(L)186	**5,90**
764459	6	Dessert spoon - 6 pcs	(L)186	**5,90**
764466	7	Cake fork - 12 pcs	(L)136	**8,15**

code			mm	€
764473	8	Espresso spoon – 12 pcs	(L)111	**7,95**
764480	9	Tea and Coffee spoon – 12 pcs	(L)138	**8,45**
764497	10	Ice spoon - 12 pcs	(L)135	**8,45**
764503	11	Sundae spoon - 6 pcs	(L)198	**5,95**
764510	12	Butter knife - 12 pcs	(L)158	**8,55**
764527	13	Steak knife - 6 pcs	(L)215	**12,25**

Prices exclude VAT



KITCHEN LINE

- Hand polished mirror finish.

18/0
stainless steel



1 2 3 4 5 6 7

code			mm	€
764206	1	Table knife - 6 pcs	(L)215	**4,95**
764213	2	Table fork - 6 pcs	(L)197	**3,95**
764220	3	Table spoon - 6 pcs	(L)197	**3,95**
764237	4	Cake fork - 12 pcs	(L)150	**5,95**
764244	5	Tea and Coffee spoon – 12 pcs	(L)146	**5,95**
764251	6	Espresso spoon – 12 pcs	(L)131	**5,75**
764268	7	Sorbet spoon - 6 pcs	(L)198	**3,95**



BUDGET LINE

- Machine polished

18/0
stainless steel



1 2 3 4 5 6 7

code			mm	€
764039	1	Table spoon - 12 pcs	(L)181	**3,60**
764022	2	Table fork - 12 pcs	(L)183	**3,60**
764015	3	Table knife - 12 pcs	(L)212	**5,35**
764084	4	Tea and Coffee spoon l' 24 pcs	(L)136	**3,95**
764091	5	Espresso spoon – 24 pcs	(L)110	**3,60**
764077	6	Cake fork - 24 pcs	(L)145	**3,95**
764138	7	Sorbet spoon - 12 pcs	(L)198	**2,95**

S.S. stainless steel | PP polypropylene | NEW

CUTLERY SET WITH TRAY

- Cutlery made of 18/0 stainless steel.
- Tray made of polypropylene.
- Tray dimensions: 525x300x95mm.
- Compartment dimensions: 105x260mm.
- Includes 200 pieces:
  - 50 knives - length: 207mm
  - 50 forks - length: 180mm
  - 50 table spoons - length: 170mm
  - 50 tea spoons - length: 149mm
- All cutlery is dishwasher safe.

code	colour	packed per	mm	€
766194	Blue	1	525x300x(H)95	**69,90**



STEAK CUTLERY

- Stainless steel with ABS handle.

ABS plastic | S.S. stainless steel | wash



781432 783078



781449 783085



781456

STEAK FORK

- Stainless steel with ABS handle.

code	colour	packed per	mm	€
781432	Black	6	(L)200	**6,25**
783078	Brown	6	(L)200	**7,90**

STEAK KNIFE

- Stainless steel with ABS handle.

code	colour	packed per	mm	€
781449	Black	6	(L)210	**6,25**
783085	Brown	6	(L)210	**7,90**

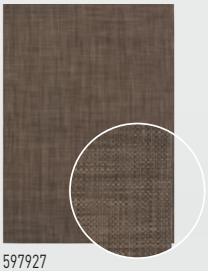
STEAK KNIFE XL

- Stainless steel with.
- ABS handle.

code	colour	packed per	mm	€
781456	Black	6	(L)250	**10,75**

PLACEMAT

- Made from PVC (vinyl), in a woven pattern.
- Non-slip thanks to the material structure.
- Flexible, they don't deform after rolling up.
- Available in 6 stylish designs (codes: 597880, 597897, 597910, 597927, 597934, 597941).



597927

PLACEMAT

code	colour	packed per	mm	€
597927	Brown	6	450x300	**7,95**



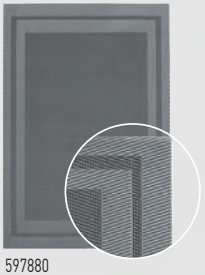
597934



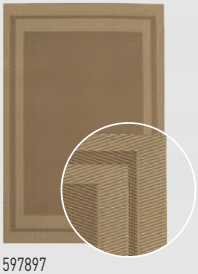
597941

PLACEMAT, GEOMETRIC PATTERN

code	colour	packed per	mm	€
597934	Green	6	450x300	**7,95**
597941	Silver	6	450x300	**7,95**



597880



597897

PLACEMAT, FRAME

code	colour	packed per	mm	€
597880	Graphite	6	450x300	**7,95**
597897	Beige	6	450x300	**7,95**



FLORA





FLORA

- White hotel porcelain
- Strengthened edges, high quality glazing
- High impact and wear resistance



DINNER PLATE

code	order unit	mm	€
787007	12	ø160	3,40
787014	12	ø200	4,20
787021	12	ø255	5,40
787038	12	ø265	6,70
787045	6	ø300	11,05



MUESLI/SALAD BOWL

code	order unit	liters	mm	€
787083	12	0.25	ø145x(H)45	4,95
787090	6	1	ø230x(H)65	10,95



SOUP BOWL

code	order unit	liters	mm	€
787267	12	0.25	ø100	9,25

SAUCER

code	order unit	mm	€
787182	12	ø158	3,20



SOUP PLATE

code	order unit	mm	€
787052	12	ø235	5,25



OVAL DISH

code	order unit	mm	€
787069	6	280x180	13,70
787076	6	330x225	18,80





CAPPUCCINO CUP

code	order unit	liters	mm	€
787175	12	0.25	ø87	4,65

SAUCER

code	order unit	mm	€
787182	12	ø158	3,20



COFFEE CUP

code	order unit	liters	mm	€
787144	12	0.18	ø82	4,05

SAUCER FOR COFFEE CUP

code	order unit	mm	€
787151	12	ø138	2,55



ESPRESSO CUP

code	order unit	liters	mm	€
787113	12	0.12	ø65	3,10

SAUCER FOR ESPRESSO CUP

code	order unit	mm	€
787120	12	ø130	2,20

SATURN





SATURN

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

porcelain | stackable | micro





DINNER PLATE

code	order unit	mm	€
794319	12	ø200	4,05
794326	12	ø240	4,50
794333	12	ø260	5,25
794340	6	ø280	7,95
794357	6	ø300	9,80
794364	6	ø320	12,55

SOUP PLATE

code	order unit	mm	€
794395	12	ø220	4,20
794517	6	ø300	11,35

SALAD BOWL

code	order unit	mm	€
794470	6	ø250	8,95
794463	12	ø150	4,95
794524	12	ø190	7,95







SOUP BOWL

code	order unit	liters	mm	€
794449	12	0.38	ø120	8,95

MUG

code	order unit	liters	€
794531	12	0.22	4,15

SAUCER FOR SOUP BOWL

code	order unit	mm	€
794456	12	ø190	3,75









CAPPUCCINO CUP

code	order unit	liters	mm	€
794487	12	0.23	ø87	4,05

COFFEE CUP

code	order unit	liters	mm	€
794401	12	0.17	ø79	3,85

ESPRESSO CUP

code	order unit	liters	mm	€
794425	12	0.09	ø63	2,65

SAUCER FOR CAPPUCCINO CUP

code	order unit	mm	€
794418	12	ø150	2,60

SAUCER FOR COFFEE CUP

code	order unit	mm	€
794418	12	ø150	2,60

SAUCER FOR ESPRESSO CUP

code	order unit	mm	€
794432	12	ø125	1,70

DELTA





DELTA

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

porcelain | stackable | micro



DINNER PLATE

code	order unit	mm	€
794050	12	ø160	3,25
794067	12	ø200	3,95
794074	12	ø240	4,35
794081	12	ø270	5,50
794098	6	ø300	9,65



SOUP PLATE

code	order unit	mm	€
799420	12	ø230	4,45



PASTA PLATE

code	order unit	mm	€
799406	6	ø260	9,00
799413	6	ø300	11,10



OVAL DISH

code	order unit	mm	€
799437	6	290x200	12,15
799444	6	340x240	17,95



SOUP BOWL

code	order unit	liters	mm	€
799383	12	0.34	ø160	8,70

SAUCER FOR SOUP BOWL

code	order unit	mm	€
799390	12	ø170	3,60



SALAD BOWL

code	order unit	mm	€
799451	12	ø120	5,05
799468	6	ø140	5,70
799475	6	ø230	9,40
799482	6	ø270	14,60





CAPPUCCINO CUP

code	order unit	liters	mm	€
799147	12	0.23	ø90	3,85



COFFEE CUP

code	order unit	liters	mm	€
799130	12	0.17	ø80	3,60



ESPRESSO CUP

code	order unit	liters	mm	€
799161	12	0.09	ø63	2,55

SAUCER FOR CAPPUCCINO CUP

code	order unit	mm	€
799154	12	ø145	2,50

SAUCER FOR COFFEE CUP

code	order unit	mm	€
799154	12	ø145	2,50

SAUCER FOR ESPRESSO CUP

code	order unit	mm	€
799178	12	ø83	1,60





505472

505465

OAK SERVING BOARD

- Single sided.
- Glued stile construction: the middle part (horizontal wood fibres) is reinforced with side frames (vertical wood fibres).

code	mm	€
505472	270x270x(H)20	**37,50**
505465	370x270x(H)20	**47,50**



505489

OAK SERVING BOARD

- Double-sided.
- Constructed with carefully selected oak pieces that are glued together creating a stylish natural pattern.

code	mm	€
505489	420x280x(H)40	**29,75**



505441

OAK SERVING BOARD, END-GRAIN

- Double-sided.
- Made with the end-grain method: oak squares are glued together in a stylish checkerboard pattern.
- Vertical placement of wood fibres, perpendicularly to the working surface – increased durability, resistance to scratches, and preventing dulling knives (blade goes in between wood fibres).

code	mm	€
505458	325x265x(H)30	**39,75**
505441	530x325x(H)35	**64,50**

OVEN DISHES WHITE PORCELAIN

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

TAPAS DISH OVAL

- With handles.

code	liters	mm	€
784006	0.19	200x107x(H)30	**4,85**
784013	0.35	262x140x(H)33	**8,95**
784020	0.8	324x185x(H)38	**16,25**





786321

RUSTICA OVEN DISH OVAL

code	liters	mm	€
786321	0.62	223x132x(H)42	**7,95**
786338	1	245x145x(H)55	**10,95**



786352

RUSTICA OVEN DISH SQUARE

code	mm	€
786352	165x165x(H)65	**11,45**



786369

RUSTICA OVEN DISH RECTANGULAR

code	liters	mm	€
786369	2.3	282x192x(H)65	**19,50**
786376	3	335x232x(H)62	**29,95**
786383	4.8	380x260x(H)70	**42,45**



786307

RUSTICA OVEN DISH ROUND

code	mm	€
786307	ø100x(H)50	**3,95**

OVEN DISH ROUND

- 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.

code	mm	€
785904	185x152x(H)40	**5,95**



785904



porcelain micro stackable



PLATE WITH HIGH RIM OSLO

- Made of glazed white porcelain.
- High rim prevents spilling liquids (sauces, etc.).
- Microwave safe.
- Dishwasher safe.
- Not oven safe.

code	mm	€
768730	ø200x(H)25	**7,50**
768747	ø240x(H)26	**8,50**
768754	ø280x(H)28	**11,50**



434208

SOUP TUREEN

- With lid and serving spoon

code	liters	mm	€
434208	2.7	ø270x(H)175	**27,95**



432136

SAUCE BOAT

- On foot.

code	liters	mm	€
432143	0.085	120x72x(H)50	**2,65**
432006	0.14	135x76x(H)70	**3,35**
432105	0.23	160x98x(H)90	**4,35**
432129	0.28	200x100x(H)105	**5,35**
432136	0.46	240x120x(H)120	**6,95**



785553

PLATE BARK

- Rectangular.

code	mm	€
785546	218x105x(H)23	**6,45**
785553	352x146x(H)40	**14,45**



785560

BOWL VANILLA

code	mm	€
785560	225x111x(H)62	**10,45**
785577	290x136x(H)80	**17,95**



786437

GRAVY BOAT

code	mm	€
786437	173x54x(H)102	**7,50**

SOUP BOWL LIONHEAD

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

code	liters	mm	€
784778	0.125	ø90x(H)60	**3,15**
784761	0.25	ø112x(H)78	**4,65**
784754	0.5	ø138x(H)95	**7,50**



784761



786239

ICE CREAM BOWL CLOWN

code	mm	€
786239	226x145x(H)37	**13,50**



786499

PLATE, BEAR SHAPE

- Made of porcelain.
- Diameter: Ø 190 mm without ears.
- Scratch-resistant.
- Dishwasher safe.

code	mm	€
786499	ø265	**15,50**

TAPAS MINI

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



784426

TAPAS DISH PLATO

code	packed per	mm	€
784426	6	ø100x(H)25	**13,15**



784327

TAPAS DISH CUADRADO

code	packed per	mm	€
784327	6	80x80x(H)35	**15,45**



784365

TAPAS DISH REDONDO

code	packed per	mm	€
784365	6	ø75x(H)30	**11,95**



784433

TAPAS DISH LEON

code	packed per	mm	€
784433	6	ø55x(H)45	**13,95**



784334

TAPAS DISH CONCHA

code	packed per	mm	€
784334	6	90x50x(H)20	**9,95**



784419

TAPAS DISH CUADRADO

code	packed per	mm	€
784419	6	59x59x(H)37	**9,45**



784389

TAPAS DISH CACEROLE

code	packed per	mm	€
784389	6	ø60x(H)25	**9,95**



784372

TAPAS DISH HUEVO

code	packed per	mm	€
784372	6	ø65x(H)15	**9,95**



784396

TAPAS DISH TRIANGOLO

code	packed per	mm	€
784396	6	100x100 x(H)25	**15,45**



785324

TAPAS DISH CUCHARA

code	packed per	mm	€
785324	6	130x43x(H)26	**12,45**

PRESENTATION MINIATURES



564509

MINI SAUCEPAN LITTLE CHEF

code	mm	€
564509	162x121x(H)30	**2,75**



564516

MINI GRIDDLE PAN LITTLE CHEF

code	mm	€
564516	320x162x(H)20	**10,65**



564523

MINI ROUND PAN LITTLE CHEF

code	mm	€
564523	150x115x(H)37	**2,75**
564530	189x147x(H)37	**4,25**



564554

MINI OVAL PAN LITTLE CHEF

code	mm	€
564547	155x80x(H)37	**2,40**
564554	263x140x(H)37	**5,30**

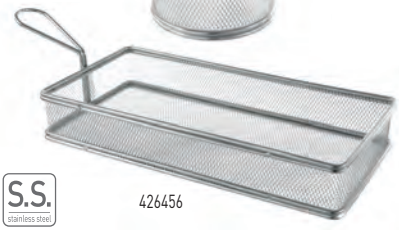


PRESENTATION MINIATURES


426425


426432


426449


426456

S.S. stainless steel

DEEP FRYING BASKET MINIATURES

code	mm	€
426449	90x90x(H)90	**4,85**
426425	100x80x(H)75	**5,75**
426432	125x100x(H)85	**6,25**
426456	255x135x(H)45	**9,15**


425619


425626


425633


425657

S.S. stainless steel — wash

DEEP FRYING BASKET MINIATURES

– Finished with a matt black coating.

code	mm	€
425633	90x90x(H)90	**6,45**
425619	100x80x(H)75	**6,95**
425626	125x100x(H)85	**8,45**
425657	255x135x(H)45	**11,45**


425688

DEEP FRYING BASKET MINIATURES STACKABLE

code	mm	€
425664	105x90x(H)60	**5,40**
425688	130x115x(H)80	**6,50**

DEEP FRYING BASKET MINIATURES STACKABLE BLACK

- Finished with a matt black coating.

code	mm	€
425671	105x90x(H)60	6,45
425695	130x115x(H)80	7,95



425671

425695



630914

CHIPS BAG HOLDER

- Black wire frame, with room for a sauce bowl.
- Melamine ramekin 80 ml fits perfectly (561713), not included.

code	mm	€
630914	210x110x(H)172	6,50





630938

CHIPS BAG HOLDER

- Black wire frame, fits 1 chip bag.

code	mm	€
630938	ø115x(H)172	5,45



630907

CHIPS BAG HOLDER

code	mm	€
630907	ø110x(H)175	6,25



GREASEPROOF PAPER

- Made of 40 gsm paper.
- Grease-resistant coating helps prevent oil and grease from soaking through.
- Packed per 500 sheets.
- Suitable for wrapping selected ready-to-eat food.
- Food contact is permitted on the unprinted side only.
- The printed side is not intended for direct contact with food.
- Single-use product.



678138

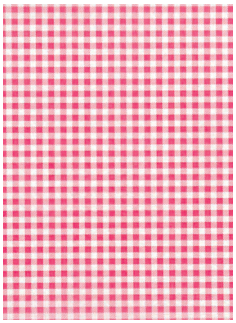
code	mm	€
678138	200x250	9,75
678114	250x350	15,45



678121

code	mm	€
678121	200x250	13,95
678107	250x350	23,45
678091	305x305	24,45 N





678251

code	mm	€
678244	200x250	**13,95**
678251	250x350	**23,45**
678176	305x305	**24,45**



678268

code	mm	€
678268	200x250	**13,95**
678275	250x350	**23,45**
678282	305x305	**24,45**



808283

BAKING TRAY

- Reinforced rim with wire.
- Temperature resistance: up to 260°C.
- Available in 2 sizes.
- Stackable.
- Can also be used as a serving tray.

code	mm	€
808290	450x330x(H)26	**13,90**
808283	330x242x(H)26	**10,90**

ENAMELLED

- Made of steel with white enamel, with a blue rim.
- High quality enamel, resistant to abrasion.
- Stackable for convenient storage.
- Dishwasher safe.
- Oven safe.
- Not microwave safe.





621202

BOWL RECTANGULAR

- Dishes and desserts can be prepared in the bowl.

code	mm	€
621219	215x160x(H)50	**5,15**
621202	175x130x(H)41	**3,75**



621226

FLAT PLATE

code	mm	€
621226	ø200	**4,15**
621233	ø240	**5,15**



621257

DEEP PLATE

code	mm	€
621240	ø180	**4,15**
621257	ø200	**4,75**
621264	ø220	**5,45**
621271	ø240	**5,95**



621288

SALAD BOWL

code	mm	€
621288	ø160x(H)75	**4,75**



621295

MUG

code	liters	mm	€
621295	0.36	ø90x(H)80	**4,05**
621301	0.52	ø100x(H)90	**4,95**



621318

CUP

code	liters	mm	€
621318	0.12	ø70x(H)50	**3,45**



621325

TUMBLER

code	liters	mm	€
621325	0.3	ø90x(H)90	**4,65**
621332	0.4	ø90x(H)120	**3,45**



Prices exclude VAT



625804



625705



SOUP & GRAVY PAN - WITH LID

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

code	colour	liters	mm	€
625804	Blue	0.3	ø115x(H)90	**10,50**
625705	Black	0.5	ø135x(H)105	**11,50**



622742

ENAMELLED PAN

- Made of carbon steel with an enamelled coating.
- Equipped with two handles.
- Suitable for use on gas, ceramic, and electric hobs.
- Dishwasher safe.

code	mm	€
622704	ø100x(H)20	**4,95**
622711	ø120x(H)25	**5,95**
622728	ø150x(H)27	**7,40**
622735	ø200x(H)36	**8,95**
622742	ø240x(H)40	**9,60**
622773	ø300x(H)50	**16,45**
622780	ø340x(H)50	**19,95**



622858

ENAMELLED PAELLA BOWLS

- Deep model.
- Made of enamelled steel.

code	mm	€
622810	ø145x(H)40	**6,45**
622827	ø170x(H)40	**6,95**
622834	ø185x(H)43	**7,95**
622841	ø205x(H)57	**8,45**
622858	ø245x(H)70	**9,45**





BUCKET MINIATURES

code	mm	€
426364	ø87x(H)93	**4,15**
426371	ø125x(H)127	**6,85**



SNACK PAN

code	mm	€
426487	196x95x(H)70	**5,85**





BUCKET

- Made of stainless steel.
- Includes handle.
- Dishwasher safe.

code	mm	€
425718	ø75x(H)66	**2,35**
425725	ø90x(H)85	**3,10**
425732	ø130x(H)110	**5,75**



SNACK CAN

- Made of stainless steel.
- Fitted with convenient handles and a pouring spout.
- Dishwasher safe.

code	mm	€
426463	ø45x(H)50	**2,70**
426470	ø70x(H)100	**4,65**



607039

SMALL SAUCE PAN WITH SPOUT

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

code	liters	mm	€
607015	0.05	ø50x(H)30	**13,15**
607022	0.16	ø75x(H)40	**17,85**
607039	0.26	ø85x(H)50	**19,95**



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	**27,95**





GALVANISED BUCKETS

- Made of galvanised sheet steel, this creates a rustic look.
- Galvanised steel isn't intended for food contact, line the buckets with our greaseproof paper sheets when using it for SERVING FOOD.



425992

PARTY TUB

code	mm	€
425992	400x330x(H)220	**21,95**



425923

BUCKETS WITH HANDLE

code	mm	€
425909	ø70x(H)65	**1,85**
425916	ø100x(H)90	**2,35**
425923	ø120x(H)105	**3,05**
425985	ø160x(H)140	**3,45**



425978

TABLE CADDY

- With wooden grip handle.

code	mm	€
425978	245x180x(H)130	**12,95**

SOUP AND SAUCE BOWLS



430002

SOUP BOWL

- Made of stainless steel.
- With handles.
- Dishwasher safe.

code	liters	mm	€
430002	0.35	ø120x(H)50	**2,95**



401200

401002

401101

VEGETABLE DISH

- With handles.

code	mm	€
401200	ø160x(H)40	**3,25**
401002	ø120x(H)30	**2,60**
401101	ø140x(H)35	**2,85**


783177

RAMEKIN

- Ribbed, made of porcelain.

code	order unit	mm	€
783153	12	ø70x(H)35	2,10
783160	6	ø90x(H)48	3,45
783627	6	ø100x(H)25	2,60
783177	6	ø120x(H)55	4,45


565605 565612

PET plastic | -20°C 95°C temp | wash | stackable

RAMEKIN

code	packed per	colour	liters	mm	€
565605	12	Black	0.045	ø60x(H)35	7,15
565612	12	Ivory	0.045	ø60x(H)35	7,15


564561

M melamine

BUTTER & SAUCE DISH

code	packed per	colour	mm	€
564561	3	Black	ø80x(H)30	4,20

RAMEKIN

code	packed per	liters	mm	€
400029	12	0.07	ø62x(H)40	8,45
400012	12	0.045	ø62x(H)24	6,95
400036	12	0.115	ø73x(H)47	12,95
400043	12	0.175	ø85x(H)52	16,95


561720 561713 561706 561492

RAMEKIN

M melamine | micro

- Ribbed.

code	-	packed per	mm	€
561492	35 ml	1	ø60x(H)25	0,65
565643	35 ml	4	ø60x(H)25	2,85
561706	50 ml	1	ø70x(H)35	1,20
565650	50 ml	4	ø70x(H)35	4,25
561713	80 ml	1	ø80x(H)40	1,50
561720	100 ml	1	ø85x(H)45	1,60


564592

M melamine | micro

VELOCITY SLANTED BOWLS

code	mm	€
564578	70x70x(H)60	1,55
564585	97x97x(H)80	2,65
564592	110x110x(H)100	3,75


400043

S.S. stainless steel | stackable

FRUIT BASKET ANGLED ROUND BLACK

- Finished with a matt black powder coating.

code	mm	€
427095	ø150x(H)80	**6,00**
427088	ø280x(H)130	**14,50**
427071	ø300x(H)205	**15,50**





WIRE BASKET DECO OVAL

- With decorative rim.
- Finished with a matt black coating.

code	mm	€
425879	255x160x(H)80	**8,25**



BASKETS WITH WOVEN SIDES

- Made of polypropylene

code	-	mm	€
426258	round	200x200x(H)65	**2,75**
426234	oval	225x130x(H)55	**2,50**
426265	oval	320x230x(H)55	**4,25**
426227	square	190x190x(H)80	**2,50**
426241	rectangular	225x150x(H)65	**2,85**



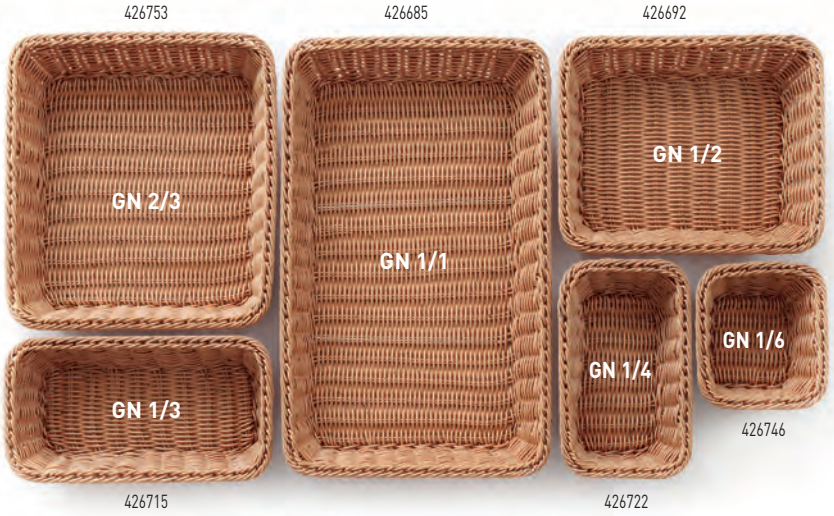
CUTLERY BASKET

code	colour	mm	€
426098	Black	270x100x(H)45	**4,95**
426081	Light grey	270x100x(H)45	**4,95**



CUTLERY BASKET

code	colour	mm	€
426210	Black	ø100x(H)120	**4,75**
426197	Light grey	ø100x(H)120	**4,75**



BAKERY BASKET GN SIZE

- Reinforced with a stainless steel frame.

code	GN	mm	€
426746	GN 1/6	176x162x(H)65	**5,95**
426722	GN 1/4	265x162x(H)65	**6,95**
426715	GN 1/3	325x176x(H)65	**7,95**
426692	GN 1/2	325x265x(H)65	**9,95**
426753	GN 2/3	325x354x(H)65	**13,75**
426685	GN 1/1	530x325x(H)65	**17,95**





BREAD DISPLAY BASKET

- Large-sized basket – perfect for displaying bread and other baked goods in bakeries, grocery shops, and buffets.
- Made of polyrattan, reinforced with a stainless steel frame.
- Dishwasher safe.

code	mm	€
427248	595x395x(H)105	**33,50**
427231	295x395x(H)105	**22,65**

Prices exclude VAT

BASKETS

PP polypropylene



561102

BREAD BASKET GN 1/1

- Reinforced with a stainless steel wire frame.

code	mm	€
561102	530x320x(H)90	**16,95**



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	**30,95**



561003

BREAD BASKET OVAL

- Reinforced with a stainless steel wire frame.

code	mm	€
561003	380x270x(H)90	**9,95**



426517

PP polypropylene | S.S. stainless steel

BAGUETTE BASKET

code	mm	€
426517	305x320x(H)350	**33,95**

BAKERY BASKET WITH BAG

- Finished with a matt black powder coating.
- Fitted with a grey, washable bag.

code	-	mm	€
427125	oval	250x160x(H)75	**7,45**
427149	square	190x190x(H)100	**8,95**
427132	rectangular	250x180x(H)85	**9,95**



SERVING BASKETS FAST FOOD STYLE

- Ideal for fast food restaurant, diners and street food vendors.
- Set of 6 polypropylene serving baskets.
- Light weight, stackable and easy to clean.
- Available in multiple colours.

code	packed per	colour	mm	€
426890	6	Black	272x175x(H)38	**4,95**
426319	6	Red	272x175x(H)38	**4,95**





BREAD BAGS



PAPER BREAD BAGS

- Made of food grade washable kraft paper.

code	colour	mm	€
429228	Beige	170x170x(H)150	**4,95**
429211	Black	170x170x(H)150	**4,95**



BREAD BAG, ROUND

- Made of durable cotton.
- Available in gray/beige and gray/dark blue color combinations.

code	colour	mm	€
429006	Beige	ø150x(H)150	**4,70**
429013	Dark grey	ø150x(H)150	**4,70**
429020	Beige	ø200x(H)200	**5,75**
429037	Dark grey	ø200x(H)200	**5,75**
429044	Beige	ø250x(H)160	**6,95**
429051	Dark grey	ø250x(H)160	**6,95**

BASKETS

- Polyrattan.



BREAD BASKET - OVAL

code	mm	€
426500	225x130x(H)55	**2,35**

BREAD BASKET, RECTANGULAR

code	mm	€
426807	225x150x(H)65	**2,50**

BREAD BASKET - ROUND

code	mm	€
426609	ø200x(H)65	**2,45**

BREAD BASKET - OVAL

code	mm	€
426708	225x110x(H)60	**2,25**

BREAD BASKET - OVAL

code	mm	€
426906	375x140x(H)70	**3,05**









PITTA BREAD BASKET - ROUND

- Not intended for food contact, line the basket with our greaseproof paper sheets when using it for serving food.

code	mm	€
425701	ø150x(H)38	**1,60**
425800	ø200x(H)50	**2,45**

PITTA BREAD BASKET - OVAL

- Not intended for food contact, line the basket with our greaseproof paper sheets when using it for serving food.

code	mm	€
425503	195x140	**1,95**
425602	255x190	**2,65**



BAKERY BASKET OVAL

code	colour	mm	€
426777	Black	190x120x(H)60	**4,50**
426760	Light grey	190x120x(H)60	**4,50**
426623	Black	250x190x(H)65	**6,15**
426616	Light grey	250x190x(H)65	**6,15**

BAKERY BASKET

code	colour	mm	€
426784	Light grey	190x130x(H)60	**4,75**
426791	Black	190x130x(H)60	**4,75**



BASKET RISER

code	mm	€
426814	ø250x(H)180	**4,95**
426821	ø250x(H)265	**5,65**



BAKERY BASKET ANGLED

code	colour	mm	€
426678	Black	400x300x(H)120	**15,95**
426661	Light grey	400x300x(H)120	**15,95**


USTAWIENIA
HENDI

VACUUM JUG

- Tight sealing lid with push button for pouring.
- Double walled with glass inner bottle.

code	liters	mm	€
449615	1	ø110x(H)289	**16,95**

449615







VACUUM JUGS

- Double walled stainless steel.
- Seamless structure.
- Vacuum insulation.
- Metal chromed cover, lever, spout and handle.
- High insulation value.



445839



446706



446720

18/8 stainless steel

PP polypropylene S.S. stainless steel wash

PP polypropylene S.S. stainless steel wash

VACUUM JUG

code	liters	mm	€
445815	0.6	ø120x(H)168	**50,95**
445822	1	ø136x(H)188	**54,95**
445839	1.5	ø136x(H)258	**59,95**

VACUUM JUG

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

code	liters	mm	€
446607	1.5	ø145x(H)230	**19,95**
446508	1	ø145x(H)205	**18,95**
446706	2	ø145x(H)260	**22,45**

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	**18,95**
446621	1.5	ø145x(H)230	**19,95**
446720	2	ø145x(H)260	**22,95**



449608

PP polypropylene wash

VACUUM JUG WITH GLASS INNER BOTTLE

code	liters	mm	€
449608	1	ø140x(H)268	**13,95**



448908

AIR POT

- Housing and inner walls made of stainless steel.
- Lid made of polypropylene, opens to 125 degrees for easy filling and cleaning.
- Lid with a push pump for easy beverage dispensing.
- Handle for convenient carrying.
- Capacity: 2.2 L.

code	liters	mm	€
448908	2.2	ø150x(H)340	**31,95**



445877

AIR POT

- Housing and inner walls made of stainless steel.
- Lid made of polypropylene, opens to 125 degrees for easy filling and cleaning.
- Lid fitted with lever pump for easy beverage dispensing.
- Lever pump made of zinc alloy – very durable.
- On a rotating base made of polypropylene.
- Handle for convenient carrying.
- Capacity: 3 L.

code	liters	mm	€
445877	3	ø171x(H)373	**73,45**





18/8 stainless steel



451526

MULTIPURPOSE JUGS

code	liters	mm	€
451502	0.35	ø76x(H)93	**7,50**
451519	0.6	ø90x(H)112	**10,25**
451526	0.9	ø102x(H)125	**12,95**
451533	1.5	ø112x(H)161	**17,75**

18/10 stainless steel — wash



451045

MILK JUG

- Made of extra thick stainless steel, helps keep the content hot.
- V-shaped spout gives extra control during pouring.

code	liters	mm	€
451045	0.7	ø84x(H)130	**18,95**

18/0 stainless steel — 18/8 stainless steel



451014

MILK JUG

- Made of extra thick stainless steel, helps keep the content hot.
- V-shaped spout gives extra control during pouring.

code	liters	mm	€
451038	0.35	ø65x(H)99	**11,50**
451021	0.45	ø75x(H)111	**12,75**
451014	0.7	ø84x(H)130	**14,95**

18/10 stainless steel — wash



458198

MILK JUG

- Made from stainless steel with a black non-stick coating.

code	liters	mm	€
458198	0.6	ø90x(H)112	**14,05**

S.S. stainless steel



451106

MILK JUG

- Simple design.

code	liters	mm	€
451007	0.35	ø85x(H)110	**7,00**
451106	0.75	ø100x(H)120	**10,50**

18/10 stainless steel



451052

MILK JUG WITH MEASURE

- Made of stainless steel.
- Shape with an easy-pour spout designed for clean and efficient work.
- Dishwasher safe.
- Available in multiple sizes (codes: 450109, 450208, 450307, 450406, 450505).

code	liters	mm	€
451052	0.6	130x77x(H)112	**10,95**

COFFEE/ TEA POT WITH LID

- With hinged lid.
- Straight model.

code	liters	mm	€
453001	0.2	ø74x(H)95	**7,50**
453100	0.3	ø74x(H)123	**9,50**
453209	0.6	ø97x(H)142	**13,50**
453308	0.9	ø120x(H)158	**18,50**
453407	1.4	ø126x(H)185	**24,50**

S.S. stainless steel



453209



TEA STRAINER WITH HINGED HANDLE

- For herbs and tea.
- With hinged handle.

code	mm	€
570807	ø45x165	2,75



TEA & HERB STRAINER

- For herbs and tea.
- With wire handle.

code	mm	€
638101	ø70x225	2,45



SUGAR CUBE TONGS

code	packed per	mm	€
523629	2	(L)160	5,10



SUGAR/WHIPPED CREAM DISH

code	packed per	mm	€
452714	6	ø65x(H)20	6,25
452325	4	ø100x(H)20	5,95



SUGAR BOWL

- With hinged lid.

code	liters	mm	€
452103	0.3	ø85x(H)80	5,95



SUGAR BOWL

- Without lid.

code	liters	mm	€
452202	0.3	ø85x(H)65	5,45



ICE-CREAM CUP

- On foot.

code	mm	€
441107	ø90x(H)50	2,75



CREAM JUG

- Made of stainless steel.
- Shape with an easy-pour spout designed for clean and efficient work.
- Dishwasher safe.

code	liters	mm	€
450109	0.02	ø32x(H)24	2,10
450208	0.03	ø35x(H)35	2,45
450307	0.07	ø45x(H)45	2,65
450406	0.12	ø55x(H)55	3,45
450505	0.25	ø70x(H)70	6,45



440773 440780 440797

indoor

TABLETOP LITTER BIN WITH SWING COVER

- Made of powder coated metal.
- Removable swing cover.
- Available in 3 colours.

code	mm	€
440773	ø120x(H)165	**9,95**
440780	ø120x(H)165	**9,95**
440797	ø120x(H)165	**9,95**





440711

18/0 stainless steel

TABLETOP LITTER BIN

- With plastic top and stainless steel swing cover.

code	mm	€
440711	ø95x(H)130	**9,95**



can be used as a cutlery holder

421574

M melamine

TABLETOP LITTER BIN OR CUTLERY HOLDER

- Black container made of melamine

code	colour	mm	€
421574	Black	ø130x(H)160	**9,95**



595008

RECEPTION BELL

- Chrome-plated with metal base.

code	mm	€
595008	ø85x(H)57	**6,50**



444023

TABLECLOTH CLIP

code	packed per	mm	€
444023	4	50x10x(H)40	**2,95**



428528

NAPKIN HOLDER

- Chrome-plated wire.

code	mm	€
428528	190x190x(H)65	**7,95**



428511

NAPKIN HOLDER

- Matt finish.

code	mm	€
428511	170x30x(H)70	**5,25**



MENU CLIPBOARD

- Made from durable MDF with metal clamping mechanism.
- Available in multiple sizes.

code	mm	€
664179	125x180	**1,95**
664162	185x245	**2,25**
664155	240x330	**2,65**



664179 664162 664155



663691

18/0 stainless steel

dishwasher wash

TABLE SIGN RESERVED

code	-	packed per	mm	€
663691	Gereserveerd / Reservé	4	50x35x(H)40	**6,95**
663707	Reserviert	4	50x35x(H)40	**6,45**
663936	Réservé	4	50x35x(H)40	**6,45**
663929	Gereserveerd	4	50x35x(H)40	**6,45**



663462

PMMA plexiglas

dishwasher wash

TABLE SIGN RESERVED

- Black - white.
- Printed on 2 sides.

code	-	mm	€
663486	réservé	130x30x(H)38	**1,55**
663462	reserved	130x30x(H)38	**1,50**
663745	gereserveerd	130x30x(H)38	**1,55**
663479	reserviert	130x30x(H)38	**1,55**



664308

dishwasher wash

TABLE SIGN RESERVED

- Made from durable wood.
- With slot to hold a menu.

code		mm	€
664308	"reserved"	152x44x(H)44	**2,85**



18/0 stainless steel

wash

TABLESTAND NUMBERS

– Sets of multiple numbers 12 numbers per set.

code		mm	€
663844	Numbers 1-12	50x35x(H)40	**13,95**
663851	Numbers 13-24	50x35x(H)40	**13,95**
663868	Numbers 25-36	50x35x(H)40	**14,75**
663875	Numbers 37-48	50x35x(H)40	**14,75**
663882	Numbers 49-60	50x35x(H)40	**14,95**
663899	Numbers 61-72	50x35x(H)40	**14,95**



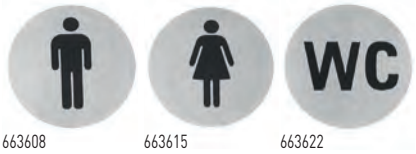
663844

S.S. stainless steel

DOOR SIGNS

– With self-adhesive strip.

code		mm	€
663608	men	ø75	**2,05**
663615	women	ø75	**2,05**
663622	toilets	ø75	**2,05**
663639	no smoking	ø75	**2,05**
663646	wheelchair	ø75	**2,05**



663608 663615 663622

663639 663646

S.S. stainless steel

DOOR SIGN

– Self-adhesive.

code	-	mm	€
663790	no smoking	ø75	**2,35**


663790

18/0 stainless steel

wash

TABLE SIGN 'NO SMOKING'

– 2 sides printed.

code	mm	€
663660	50x35x(H)40	**1,95**


663660


441466

S.S. stainless steel | stackable

EGG CUP - 6 PCS

- Low model.

code	packed per	mm	€
441466	6	ø85x(H)15	**11,15**


441367

S.S. stainless steel

EGG CUP - 6 PCS

- On foot.

code	packed per	mm	€
441367	6	ø50x(H)45	**6,05**


441503

ABS plastic

EGG SPOON - 6 PCS

- White.
- ABS

code	packed per	€
441503	6	**2,85**


513729

S.S. stainless steel

RECEIPT HOLDER

code	mm	€
513729	ø80x(H)150	**3,65**


665510

MENU CARD TABLE STAND

code	mm	€
665503	ø75x(H)100	**4,95**
665510	ø75x(H)200	**5,75**


595305

MENU CARD HOLDER - 2 PCS

S.S. stainless steel

- With clamp.

code	packed per	mm	€
595305	2	ø40x(H)104	**8,50**


665251

MENU CARD TABLE STAND - 6 PCS

S.S. stainless steel

- Supplied without menu card.

code	packed per	mm	€
665251	6	80x77x(H)18	**19,95**


595206

RECEIPT HOLDER - 3 PCS

S.S. stainless steel

- With clamp.

code	packed per	mm	€
595206	3	152x110	**14,25**



664186

CUTLERY BOX

- Made of durable wood.
- Cutlery is not included.

code	mm	€
664186	80x80x(H)95	**6,45**



664315

TABLE CADDY

- Made of durable wood.
- With 2 compartments and a large handle.
- Accessories shown in the photo are not included.

code	mm	€
664315	190x160x(H)200	**14,95**



664148

MENU AND CUTLERY BOX

- Wooden box with integrated blackboard on two sides.
- Box has 4 compartments.
- Accessories shown in the photo are not included.

code	mm	€
664148	210x150x(H)150	**21,45**



425787

CONDIMENT RACK ROUND

- Finished with a matt black powder coating.

code	mm	€
425787	ø165x(H)215	**6,95**



427170

CONDIMENT RACK BLACK

- Finished with a matt black powder coating.

code	mm	€
427170	135x65x(H)200	**4,50**



427064 427057 427040

TABLE CADDY

- Fitted with a wooden handle.
- Finished with a matt black powder coating.
- Accessories shown in the photo are not included.

code	mm	€
427064	140x105x(H)190	**15,50**
427057	170x130x(H)160	**15,50**
427040	230x100x(H)240	**15,50**

SALT GRINDERS & PEPPER MILLS



WOODEN SALT GRINDER

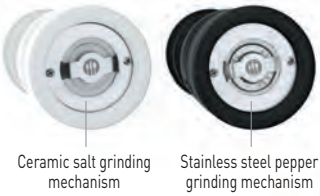
- Body made of rubber wood – lightweight, but durable.
- Ceramic grinding mechanism (burrs) – non-corrosive (suitable for salt), manual and adjustable with a knob.
- Lid protected from falling off with a screwed knob.
- Knob with a printed "S" letter – for marking salt.
- Available in several colours: dark wood, light wood, white lacquered wood (glossy finish).

code	colour	mm	€
469613	White	ø50x(H)113	**7,95**
469606	White	ø55x(H)215	**11,25**
469590	White	ø60x(H)315	**15,45**
469583	White	ø65x(H)415	**20,95**
469699	Wood light	ø50x(H)113	**6,95**
469712	Wood light	ø57x(H)165	**8,45**
469736	Wood light	ø57x(H)215	**9,45**
469750	Wood light	ø60x(H)315	**11,45**
469774	Wood dark	ø50x(H)113	**7,45**
469798	Wood dark	ø57x(H)165	**9,25**
469811	Wood dark	ø57x(H)215	**9,95**
469835	Wood dark	ø60x(H)315	**13,45**

WOODEN PEPPER MILL

- Body made of rubber wood – lightweight, but durable.
- Grinding mechanism (burrs) made of stainless steel, manual and adjustable with a knob.
- Lid protected from falling off with a screwed knob.
- Knob with a printed "P" letter – for marking pepper.
- Available in several colours: dark wood, light wood, black lacquered wood (glossy finish)

code	colour	mm	€
469576	Black	ø50x(H)113	**7,95**
469569	Black	ø55x(H)215	**11,25**
469552	Black	ø60x(H)315	**15,45**
469545	Black	ø65x(H)415	**20,95**
469682	Wood light	ø50x(H)113	**6,95**
469705	Wood light	ø57x(H)165	**8,45**
469729	Wood light	ø57x(H)215	**9,45**
469743	Wood light	ø60x(H)315	**11,45**
469767	Wood dark	ø50x(H)113	**7,45**
469781	Wood dark	ø57x(H)165	**9,25**
469804	Wood dark	ø57x(H)215	**9,95**
469828	Wood dark	ø60x(H)315	**13,45**



Ceramic salt grinding mechanism

Stainless steel pepper grinding mechanism



469682 469699 | 469705 469712 | 469729 469736 | 469743 469750 | 469767 469774 | 469781 469798 | 469804 469811 | 469828 469835





ACRYLIC PEPPER MILL

- Body made of transparent acrylic glass (PMMA) - a lighter substitute for glass, but more resistant to scratching and breakage.
- Grinding mechanism (burrs) made of stainless steel, manual and adjustable with a knob.
- Lid protected from falling off with a screwed knob.
- Knob with a printed "P" letter – for marking pepper.

code	mm	€
469620	ø50x(H)113	**6,25**
469644	ø50x(H)140	**6,95**
469668	ø60x(H)215	**9,45**

ACRYLIC SALT GRINDER

- Body made of transparent acrylic glass (PMMA) – a lighter substitute for glass, but more resistant to scratching and breakage.
- Ceramic grinding mechanism (burrs) – non-corrosive (suitable for salt), manual and adjustable with a knob.
- Lid protected from falling off with a screwed knob.
- Knob with a printed "S" letter – for marking salt.

code	mm	€
469637	ø50x(H)113	**6,25**
469651	ø50x(H)140	**6,95**
469675	ø60x(H)215	**9,45**



786413

porcelain

SALT & PEPPER SHAKER SET

- Made of porcelain.
- 2-piece set including a salt shaker and a pepper shaker.

code	order unit	mm	€
786413	3	ø42x(H)80	**7,95**



786420

porcelain

SALT & PEPPER SHAKER SET WITH TOOTHPICK HOLDER

- Made of porcelain.
- 4-piece set including a salt shaker, a pepper shaker, a toothpick holder and a tray, all made of porcelain.

code	order unit	mm	€
786420	48	125x54x(H)90	**11,45**



465363

18/0 stainless steel

CONDIMENT SET

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

code	mm	€
465363	130x110x(H)185	**13,50**



631102

631300

631201

S.S. stainless steel

SHAKER

code	-	mm	€
631102	parmesan shaker	ø55x(H)75	**5,65**
631201	pepper and salt shaker	ø55x(H)75	**5,65**
631300	wire mesh powder shaker	ø55x(H)75	**6,45**



465387

S.S. stainless steel

SALT AND PEPPER SHAKER SET

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

code	mm	€
465387	ø40x(H)70	**2,35**



461167

461266

S.S. stainless steel

PEPPER SHAKER & SALT SHAKER

- Body made of glass.
- Stainless steel lid with P-shaped dispensing opening.

code	-	packed per	mm	€
461167	Pepper shaker	6	ø40x(H)70	**9,25**
461266	Salt shaker	6	ø40x(H)70	**9,25**



465301

18/0 stainless steel

CONDIMENT SET

- 2-piece - salt, pepper.
- Matt finish.

code	mm	€
465301	85x55x(H)115	**4,75**



465325

18/0 stainless steel

CONDIMENT SET

- 3-piece - salt, pepper, toothpick holder.
- Matt finish.

code	mm	€
465325	90x90x(H)115	**5,95**



465332

18/0 stainless steel

CONDIMENT SET

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

code	mm	€
465332	100x95x(H)115	**7,50**



465318

18/0 stainless steel

CONDIMENT SET

- 3-piece - salt, pepper, napkin holder.
- Matt finish.

code	mm	€
465318	85x75x(H)115	**5,75**



465349

18/0 stainless steel

CONDIMENT SET

- 2-piece - oil, vinegar.
- Matt finish.

code	liters	mm	€
465349	0.15	120x75x(H)185	**8,95**



465356

18/0 stainless steel

CONDIMENT SET

- 4-piece - salt, pepper, oil, vinegar.
- Matt finish.

code	mm	€
465356	130x110x(H)185	**12,95**



462904

OLIVE OIL DISPENSER

- Made of polished stainless steel.
- Conical shape ensuring stability.
- Removable stopper with a spout.

code	liters	mm	€
462904	0.25	ø84x(H)158	**10,95**



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	**11,45**

FREE-FLOW POURER - 3 PIECES

- For use in bars, pubs and restaurants
- Durable stainless steel construction
- Counterbalanced pouring flap, which causes the nozzle to open and close automatically when the bottle is tilted
- Facilitates precise dispensing
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm	€
599327	3	ø30x120	**6,50**



599327





452400

SUGAR DISPENSER

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

code	mm	€
452400	ø80x(H)140	**3,75**



452424

HONEY DISPENSER

- Glass dispenser.
- Stainless steel lever.

code	mm	€
452424	ø80x(H)115	**6,15**



465370

CHEESE/SUGAR DISH

- With glass dish.
- Including stainless steel spoon.

code	mm	€
465370	ø130x(H)90	**10,50**

SHELLFISH CUTLERY



403747

wash

NUT AND SEAFOOD CRACKER MATT BLACK

- Ideal for cracking nuts, but also very suitable for sea food.
- Finished with a black powder coating.
- The large handle fits nicely in the hand and provides plenty of grip.
- The two halves are connected by a durable hinge, suitable for multiple sizes of nuts.
- Not dishwasher safe.

code	mm	€
403747	155x35	5,25



403754

Al aluminium

wash

LOBSTER AND CRAB CRACKER

- Ideal for opening hard lobster and crab shells.
- Wide, appropriately contoured handle for easy and comfortable use.
- Robust aluminium construction, powder coated – red.
- The arms of the tongs are connected with a durable hinge.
- Not dishwasher safe.

code	mm	€
403754	140x62	5,25



403716

18/0 stainless steel

LOBSTER FORKS - 6 PCS

code	packed per	mm	€
403716	6	(L)205	10,95



402221

18/0 stainless steel

SNAIL FORK - 6 PCS

code	packed per	mm	€
402221	6	(L)130	5,45



402528

SNAIL TONGS - 2 PCS

S.S. stainless steel

- Squeeze model.

code	packed per	mm	€
402528	2	(L)170	9,45

BLACKBOARDS



664025



664032



664049



664018

664001

WALL BLACKBOARD

- Black, with wooden frame.
- Mounting hooks included.

code	mm	€
664025	300x400	**9,95**
664032	400x600	**15,25**
664049	600x800	**27,95**

PAVEMENT BLACKBOARD

- Black, with wooden frame.

code	mm	€
664001	500x450x(H)850	**65,50**
664018	700x600x(H)1200	**120,50**



664100



664117



664070

PAVEMENT BLACKBOARD

- Black, with steel frame.

code	mm	€
664100	700x500x(H)1100	**99,50**

PAVEMENT BLACKBOARD

- Black, with steel frame.

code	mm	€
664117	500x550x(H)850	**79,50**

BLACKBOARD WITH EASEL

- Black, with wooden easel.

code	mm	€
664070	220x210x(H)360	**11,50**



664063 664056

TABLETOP BLACKBOARD - 2 PCS

- Black, with wooden stand.

code	packed per	mm	€
664056	2	150x50x(H)230	**7,25**
664063	2	210x50x(H)320	**10,75**



664124 664131

BLACKBOARD WITH STAND

- Large format blackboard in wooden frame.
- Convenient stand included.

code	mm	€
664124	300x400	**7,25**
664131	400x600	**11,75**



664209 664216

BLACKBOARD MARKERS 6 MM

- With oblique nib, writing width 2 to 6 mm.

code	-	€
664216	1 pink, 1 green, 1 blue and 2 white markers	**10,95**
664209	5 white markers	**10,95**



871546

NEW

871553

HORECA MARKERS

- Comes in a set of 2 pieces.
- Erasable.
- Intended for writing on food containers.
- Always test on a small area before use.

code	colour	packed per	€
871546	Black	2	**5,50**
871553	White	2	**5,50** N



664223

BLACKBOARD MARKERS 15 MM

- With wide flat nib, writing width 15 mm.

code	-	€
664223	3 white markers	**10,95**



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	**10,95**



440001

S.S. stainless steel · stackable · indoor

ASHTRAY WITH FIRE RIM

code	mm	€
440001	ø140x(H)30	2,25
440100	ø160x(H)30	2,95



569757

M melamine · in- & outdoor · wash

ASHTRAY

- Made of black melamine.

code	mm	€
569757	ø146x(H)60	7,45



440803

S.S. stainless steel · stackable · indoor

ASHTRAY

code	mm	€
440803	ø80x(H)30	3,45
440858	ø100x(H)30	4,15



440872

S.S. stainless steel · indoor · stackable

ASHTRAY

code	mm	€
440872	ø80x(H)30	2,25
440865	ø100x(H)30	3,45



440407

S.S. stainless steel

ASHTRAY WITH LID

code	packed per	mm	€
440407	1	ø90x(H)28	2,95
440490	3	ø90x(H)28	7,50



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	6,45



440209

Cr chrome plated · in- & outdoor · wash

ASHTRAY WITH PUSH BUTTON

code	mm	€
440209	ø90x(H)45	5,45



440506

S.S. stainless steel · wash

CIGARETTE RECEPTACLE

- With hinged lid.
- For safe emptying of ashtrays.

code	mm	€
440506	202x170x(H)91	21,75





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	**84,95**





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	**132,50**

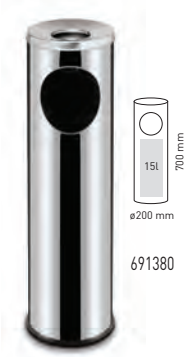


440117

ASHTRAY WITH FUNNEL

- 2 separate elements:
  - body made of glass, high-temperature resistant,
  - funnel made of stainless steel.
- With 3 cigarette slots.
- Funnel directs ash into the ashtray and serves as a lid: when used indoor – reduces smoke odours, when used outdoor – protects against wind raising ash.

code	mm	€
440117	ø98x(H)99	**5,45**



691380



691397

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	**55,00**
691397	33	ø240x(H)660	**114,50**

11

Buffet presentation

Buffet reinvented




HENDI
HENDI

design by
Robert Bronwasser

UNIQ

Buffet reinvented

reddot winner 2024

- Modern design by Robert Bronwasser
- Housing made of high-temperature resistant polypropylene
- Heating element made of 18/8 stainless steel
- Lid made of transparent, tempered glass
- Equipped with an insulated handle



- Cover designed for directing condensed steam back into the container
- Cover equipped with a ladle notch and aluminum hinge
- Electronic, easy to read control panel
- Holder for a dish description label
- Non-slip feet

Chiller UNIQ

- Approx. 40 minutes required to reach the target temperature

Soup kettle HENDI UNIQ

- Removable stainless steel container, easy to clean
- Two-piece construction lid reducing heat loss when opening

Chafing dish HENDI UNIQ

- Heating element made from 18/8 stainless steel and placed in the water container for efficient heat transfer.







HENDI

SOUP KETTLE UNIQ

design by
Robert Bronwasser

- Body made from high temperature resistant polypropylene.
- Removable 8 litre soup container made of stainless steel, easy to clean.
- Heating element made from 18/8 stainless steel and placed in the water container for efficient heat transfer.
- Tempered glass lid fitted with insulated handle, ladle notch and aluminium hinge.
- Integrated card holder on the lid for product name cards.
- Digital control panel with display to show working time, set temperature and actual temperature.
- The design of the two-part lid reduces the heat loss by opening, while maintaining optimal hygienic conditions.
- The last temperature setting is saved in memory and will be selected every time the power is turned on.
- Temperature can be set from 35 up to 85°C in 1°C increments.
- Water container is embossed with a max. fill line, indicating ≈1.5 L.
- Not intended for cooking, only for keeping warm.
- Available in 6 colours that match other elements of the UNIQ collection: white, black, beige, green, red and brown woodgrain.



Digital control panel with display



860540



860526



860533



860557



860571

NEW



860588

SOUP KETTLE UNIQ

code	colour	V	W	mm	€	
860540	Green	230	500	ø365x(H)325	**149,50**	
860526	Black	230	500	ø365x(H)325	**149,50**	
860533	White	230	500	ø365x(H)325	**149,50**	
860557	Beige	230	500	ø365x(H)325	**149,50**	
860571	Red	230	500	ø365x(H)325	**149,50**	
860588	Wood	230	500	ø365x(H)325	**199,00**	N
963388	Inner pot			ø295x(H)200	**54,50**	



963388

Prices exclude VAT


rb
design by
Robert Bronwasser

CHAFING DISH UNIQ

- Body made from high-temperature-resistant polypropylene.
- Removable container made of stainless steel, easy to clean.
- Heating element made from 18/8 stainless steel and placed in the water container for efficient heat transfer.
- Tempered glass lid fitted with insulated handle and aluminium hinge.
- Integrated card holder on the lid for product name cards.
- Digital control panel with a display showing operating time, set temperature, and actual temperature.
- Two-part lid design reduces heat loss during serving while maintaining optimal hygienic conditions.
- The last temperature setting is saved in memory and will be selected every time the power is turned on.
- Temperature can be set from 35 up to 85 °C in 1 °C increments.
- Water container features an embossed max. fill line.
- Designed exclusively for keeping food warm, not for cooking.
- Available in 6 colours that match other elements of the UNIQ collection: white, black, beige, green, red, and brown woodgrain.


470435


470411


470428


470442


470459


NEW
470466


NEW
470565


NEW
470541


NEW
470558


NEW
470572


NEW
470589



Digital control panel with display

CHAFING DISH UNIQ

code	colour	size	V	W	mm	€	
470435	Green	GN 1/1	230	700	607x402x(H)245	**199,00**	
470411	Black	GN 1/1	230	700	607x402x(H)245	**199,00**	
470428	White	GN 1/1	230	700	607x402x(H)245	**199,00**	
470442	Beige	GN 1/1	230	700	607x402x(H)245	**199,00**	
470459	Red	GN 1/1	230	700	607x402x(H)245	**199,00**	
470466	Wood	GN 1/1	230	700	607x402x(H)245	**269,00**	N
470565	Green	GN 2/3	230	500	433x403x(H)248	**175,00**	N
470541	Black	GN 2/3	230	500	433x403x(H)248	**175,00**	N
470558	White	GN 2/3	230	500	433x403x(H)248	**175,00**	N
470572	Beige	GN 2/3	230	500	433x403x(H)248	**175,00**	N
470589	Red	GN 2/3	230	500	433x403x(H)248	**175,00**	N



NEW

CHAFING DISH UNIQ, ANALOGUE CONTROL

- Body made from high temperature resistant polypropylene.
- Removable container (H)65 mm made of stainless steel, easy to clean.
- Heating element made from 18/8 stainless steel and placed in the water container for efficient heat transfer.
- Tempered glass lid fitted with insulated handle and aluminium hinge.
- Integrated card holder on the lid for product name cards.
- The design of the two-part lid reduces the heat loss by opening, while maintaining optimal hygienic conditions.
- Stepless temperature adjustment from 35 to 85°C.
- Water container is embossed with a max. fill line.
- Not intended for cooking, only for keeping warm.

NEW

design by Robert Bronwasser

SOUP KETTLE UNIQ, ANALOGUE CONTROL

- Body made from high temperature resistant polypropylene.
- Removable 8 litre soup container made of stainless steel, easy to clean.
- Heating element made from 18/8 stainless steel and placed in the water container for efficient heat transfer.
- Tempered glass lid fitted with insulated handle, ladle notch and aluminium hinge.
- Integrated card holder on the lid for product name cards.
- The design of the two-part lid reduces the heat loss by opening, while maintaining optimal hygienic conditions.
- Stepless temperature adjustment from 35°C to 85°C.
- Overheat protection with manual reset.
- Water container is embossed with a max. fill line, indicating ≈1.5 L.
- Not intended for cooking, only for keeping warm.
- Additional soup pot available for purchase separately (code 963388).



470473



470596





860595



code	colour	V	W	mm	€
470473	Black	230	700	627x398x(H)248	**179,00**
470596	Black	230	500	403x454x(H)248	**159,00**

code	colour	V	W	mm	€
860595	Black	230	500	367x385x(H)325	**135,00**

UNIQ

Buffet reinvented

design by
Robert Bronwasser



NEW PP polypropylene S.S. stainless steel

CHILLER UNIQ

- Body made of durable, food-grade polypropylene.
- Removable 18/8 stainless steel GN 1/1 container, 40 mm deep.
- Tempered glass lid with insulated handle and aluminium hinge.
- Integrated card holder on the lid for product labels.
- Two-part lid design.
- Thermoelectric cooling system.
- 3 cooling settings:
  - Setting 1: 12–15°C
  - Setting 2: 8–12°C
  - Setting 3: 4–8°C (approx. 40 minutes required to reach the target temperature).
- Note: Actual cooling time depends on the ambient temperature and the selected setting. Lower temperature settings take longer to reach the target temperature.
- Not suitable for freezing.
- Black rubber feet.
- Accessories included: GN 1/1 container (40 mm deep), transparent card holder, and detachable power cord.
- Suitable for chilled food presentation and serving.
- Suitable for sushi, salads, desserts, raw fish, and chilled dishes.

code	colour	V	W	mm	€
272077	Black	230	120	607x398x(H)248	**319,00**
272084	Blue	230	120	607x398x(H)248	**319,00**



Controlled cooling helps maintain serving temperature for chilled dishes.



Thermoelectric cooling system with 3 cooling settings.



272084

272077



COOLING DISPLAY UNIQ

- Housing made of durable polypropylene.
- Transparent flip-top lid made of ABS allows selection of food without lifting the cover.
- Flip-top lid opens up to 90 degrees.
- Convenient handle for opening the lid.
- Includes a GN 1/1 stainless steel tray and a gel-filled cooling element.
- Cutout in the housing allows for easy grip when removing the tray.
- Suitable for dishes that require chilled temperatures.
- Quick and easy assembly and disassembly for simple hygiene maintenance.
- Available in 4 colours that match other elements of the UNIQ collection: black, green, beige, and white.





code	871928	871904
colour	Green	Black
mm	593x389x(H)147	593x389x(H)147
€	**99,50**	**99,50**

HENDI

Prices exclude VAT



COOLING ELEMENT

- Housing made of HDPE.
- Gel ice made of water and sodium polyacrylate.
- Keeps the temperature between 0 and 4°C for approximately 4 to 5 hours.
- Put the cooling element in freezer for 12 hours before use for optimal results.
- Fits all HENDI Cooling display UNIQ products.
- Fits in cooled display with cover GN 1/1.

code	mm	€
424193	430x280x(H)30	**22,95**







871911	871935
White	Beige
593x389x(H)147	593x389x(H)147
99,50	**99,50**

UNIQ

Buffet reinvented

design by
Robert Bronwasser



ROLL TOP COOLING DISPLAY DUO UNIQ

- Housing made of ABS.
- Transparent PET roll-top lid allows selection of food without lifting the cover.
- Roll-top lid opens up to 90 degrees.
- Convenient handle for opening the lid.
- Includes stainless steel trays (400x300 mm) and gel-filled cooling elements.
- Cutout in the housing allows for easy grip when removing the tray.
- Suitable for dishes that require lowered temperature.
- Quick assembly and disassembly ensure easy hygiene maintenance.
- Available in 2 models: single or double.
- Single Duo includes 1 tray, 2 gel-filled cooling elements and 1 roll-top display.
- Double Duo includes 2 trays, 4 gel-filled cooling elements and 2 roll-top displays.
- Available in 3 colours that match other elements of the UNIQ collection: black, green, beige.

ROLL TOP COOLING DISPLAY DUO UNIQ





code	871966	871805	871942
colour	Green	Black	Beige
mm	460x355x(H)220	460x355x(H)220	460x355x(H)220
€	**57,95**	**57,95**	**57,95**

DOUBLE ROLL-TOP COOLING DISPLAY DUO UNIQ





code	871973	871812	871959
colour	Green	Black	Beige
mm	480x355x(H)480	480x355x(H)480	480x355x(H)480
€	**99,50**	**99,50**	**99,50**

NEW



871980

COOLING DISPLAY TRAY

- Made of stainless steel.
- Suitable for all HENDI Roll-top cooling display Duo UNIQ products.

code	mm	€
871980	400x300	**7,95**

NEW



424056

COOLING ELEMENT

- Made of HDPE.
- Contains water and sodium polyacrylate.
- Can keep contents between 0 to 4°C for up to 3 hours.
- Before use: freeze at -6°C for at least 12 hours or until frozen solid.
- Suitable for all HENDI Roll top cooling display Duo UNIQ products.
- 2pcs.

code	mm	€
424056	165x90x(H)20	**4,50**

UNIQ

Buffet reinvented

design by
Robert Bronwasser



ABS plastic | S.S. stainless steel | PP polypropylene | Fe carbon steel | indoor | wash | micro

JUICER UNIQ

- Beverage container made of ABS designed to minimise residue at the bottom.
- Lid made of polypropylene.
- Base housing made of carbon steel.
- Removable stainless steel cooling rod for ice helps keep beverages cold.
- Magnetic drip tray made of polypropylene, with a perforated stainless steel insert.
- Non-drip tap.
- Maximum cup height: 120 mm.
- Label holder for drink identification.
- Transparent body allows for easy monitoring of liquid level.
- Available in 2 capacities: 4 and 8 litres.
- Quick assembly and disassembly ensure ease of hygiene maintenance.
- Available in 3 colours that match other elements of the UNIQ collection: black, white, and yellow.



425015 425039 425053

code	425008	425015	425022	425039	425046	425053
colour	Black	Black	Yellow	Yellow	White	White
liters	4	8	4	8	4	8
mm	315x211x(H)431	318x216x(H)532	315x211x(H)431	318x216x(H)532	315x211x(H)431	318x216x(H)532
€	**92,50**	**102,50**	**92,50**	**102,50**	**92,50**	**102,50**

UNIQ

Buffet reinvented

design by
Robert Bronwasser



BUFFET PRESENTATION

HENDI

PERCOLATOR UNIQ – DESIGN BY BRONWASSER



code	colour	liters	V	W	mm	time to boil the wholebowser (min)	€
211434	Silver	7	230	1070	307x330x(H)450	52	**103,00**
211441	Silver	14	230	1770	354x418x(H)500	57	**115,00**
211472	Black	7	230	1070	307x330x(H)450	52	**124,00**
211489	Black	14	230	1770	357x380x(H)502	57	**139,00**
211557	Cream	7	230	1070	307x330x(H)450	52	**124,00**
211571	Cream	14	230	1770	357x380x(H)502	57	**139,00**
211564	Taupe	7	230	1070	307x330x(H)450	52	**124,00**
211588	Taupe	14	230	1770	357x380x(H)502	57	**139,00**

HOT DRINKS BOILER UNIQ – DESIGN BY BRONWASSER



code	colour	liters	V	W	mm	time to boil the wholebowser (min)	€
211410	Silver	9	230	950	307x330x(H)450	58	**95,00**
211427	Silver	16	230	1650	352x357x(H)380	63	**109,00**
211458	Black	9	230	950	307x330x(H)450	58	**119,00**
211465	Black	16	230	1650	357x380x(H)502	63	**132,50**
211519	Cream	9	230	950	307x330x(H)450	58	**119,00**
211533	Cream	16	230	1650	357x380x(H)502	63	**132,50**
211526	Taupe	9	230	950	307x330x(H)450	58	**119,00**
211540	Taupe	16	230	1650	357x380x(H)502	63	**129,00**

ELECTRIC SOUP KETTLES

Al aluminium | PP polypropylene | 18/8 stainless steel

Lid with insulated handle and ladle recess

Soup name card holder in lid



860502

926574

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

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



Overheating protection – with alarm for low water level

SOUP KETTLE, 8 L

- Housing made of polypropylene.
- Inner pot made of 18/8 stainless steel.
- Water pan made of aluminium for efficient heat transfer.
- Removable lid made of BPA-free material, with an insulated handle and ladle recess.
- Thermal insulation helps reduce energy use and keeps the outer housing cool.
- Ring for safe and easy removal of the inner pot.
- Integrated card holder in the lid for soup labelling.

code	liters	V	W	mm	€
860502	8	230	450	ø370x(H)316	**99,00**

SOUP PAN FOR ELECTRIC SOUP KETTLE

18/8 stainless steel

- Made of stainless steel.
- For use with the HENDI soup kettle 860502.

code	mm	€
926574	ø280x(H)200	**27,50**



860083

SOUP KETTLE, 8 L

- Soup container and lid made of stainless steel.
- Water container made of stainless steel.
- Housing made of metal with black powder coating.
- Lid with a cool-touch handle and a ladle notch.
- Temperature range: 30-85°C.
- Overheating protection at 105°C.
- Temperature adjustment with a dial – 5 levels.
- Capacity: 8 L.

code	liters	V	W	mm	€
860083	8	230	400	ø330x(H)363	**84,50**



860564



HEATING WITHOUT
A WATER BATH!

S.S. stainless steel | Fe carbon steel

SOUP KETTLE WATERLESS, 10L

- Body made of carbon steel with powder-coated finish.
- Removable lid and inner pot made of 18/8 stainless steel.
- Inner pot suitable for all hob types.
- Heat-resistant handles for safe repositioning from hob to kettle.
- Waterless heating system allows direct heating without a water tank.
- Digital control panel with display.
- Temperature range: 40°C to 90°C.
- With rubber feet.

code	liters	V	W	mm	€
860564	10	230	450	ø330x(H)398	**309,00**



The insert is suitable for induction, gas, and electric cookers



Heating without the use of water



Large 10-litre insert



204900

S.S. stainless steel

CHAFING DISH ELECTRIC POLLINA

- Made of stainless steel.
- Temperature adjustable up to 85°C.
- With lid stand.
- Including GN 1/1 food pan - depth: 65 mm.
- Suitable for pans up to 100 mm deep.

code	liters	V	W	mm	€
204900	9	230	900	587x440x(H)273	**145,00**





204825

PP polypropylene | S.S. stainless steel | indoor

CHAFING DISH ELECTRIC TELLANO

- Water container made of polypropylene.
- Stainless steel lid with a non-heating handle.
- Adjustable temperature with a dial in the range: from approx. 30°C to 85°C.
- Heating indicator light.
- Including a GN 1/1 food pan 65 mm deep.

code	liters	V	W	mm	€
204825	9	230	900	575x349x(H)278	**114,50**



PP polypropylene S.S. stainless steel

CHAFING DISH ELECTRIC TESINO

- 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 L food pan.

code	liters	V	W	mm	€
204832	6.8	230	500	ø405x(H)240	**119,50**



204832



201749

S.S. stainless steel PP polypropylene indoor

FOOD WARMER

- Made of stainless steel.
- Includes 3 stainless steel GN1/3, 65 mm high with lids.
- Temperature range: 40-75°C.
- It can also be used as a buffet warmer or hot plate without the GN containers.

code	V	W	mm	€
201749	230	400	657x381x(H)161	**99,50**





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	**89,50**
475904	1	9	600x358x(H)295	**49,50**



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	**46,50**



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	**52,50**



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	**62,50**



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	**67,50**



471005



470190

S.S. stainless steel

FOOD PAN GN 1/1, WITH 2 COMPARTMENTS

- This GN food pan has 2 compartments of 3.45 L each.

code	liters	mm	€
470190	7.5	530x325x(H)65	**18,45**





471050

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.

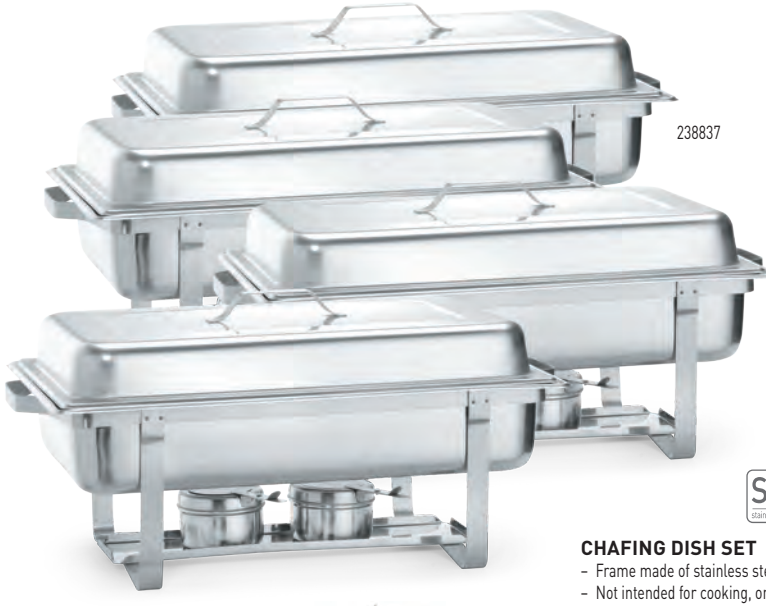
code	-	mm	€
470930	conversion	530x325x(H)30	**24,50**
470909	Bain-marie pan	ø215x(H)177	**26,95**

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	**97,50**



238837



CHAFING DISH SET

- Frame made of stainless steel.
- Not intended for cooking, only for keeping warm.
- Suitable for GN 1/1 container - 65 mm deep (included).
- Included:
  - 4x chafing dishes with integrated lid holder.
  - 8x holders for chafing dish fuel.
- Containers are dishwasher safe.

code	liters	mm	€
238837	8.5	610x355x(H)297	**152,50**



Compact packaging



DISH WARMER WITH 2 CANDLE HOLDERS

- With stainless steel frame and grips.
- Including 2 candle light holders.
- Hotplate size/thickness: 330x180x4mm.

code	mm	€
463000	330x180x(H)65	**38,50**



463000

DISH WARMER WITH 3 CANDLE HOLDERS

- With stainless steel frame and grips.
- Including 3 candle light holders.
- Hotplate size/thickness: 450x180x4mm.

code	mm	€
463109	450x180x(H)65	**44,50**



463109

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)125	**52,50**

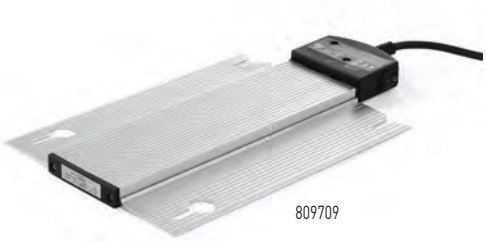


809600

CHAFING DISH HEATER

- The heater features a single and stable power level output (it does not have a temperature regulating function).
- Not intended for cooking, only for keeping warm.
- Also suitable for the HENDI Rolltop-Chafing dish GN 1/1 (code: 470206/470305) and any other GN 1/1 chafing dishes if a water pan is fitted with bolts.

code	V	W	mm	€
809709	230	380	300x200x(H)40	**66,50**


809709

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	**139,50**



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	**122,50**



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	**107,50**



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	**125,00**







CHAFING DISHES PROFI LINE

- 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.





470213

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	**159,50**



470206

ROLLTOP-CHAFING DISH GASTRONORM 1/1

- Model Rental-Top.
- Solid base with high-gloss polished roll top lid made of 18/0 stainless steel.
- Includes two chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Bottom fitted with fastening bolts for electric heating element 809709.
- Suitable for Gastronorm pans up to 100 mm deep.

code	liters	mm	€
470206	9	590x340x(H)400	**149,50**



470244

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	**147,50**

S.S. stainless steel

ROLLTOP CHAFING DISH, GN 1/1

- Made of highly polished stainless steel.
- Patented quiet-close mechanism.
- Roll-top cover retractable up to 180°.
- Bottom fitted with fastening bolts for electric heating element: code 809709 (available separately).
- Steel frame with 2.3 mm thickness; cover with 1.2 mm thickness.
- Set includes:
  - 2 fuel can holders.
  - GN 1/1 65 mm food pan.
- Food pan is dishwasher safe.

code	liters	mm	€
470305	9	660x490x(H)460	**179,50**



470305

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	**139,50**



470312

S.S. stainless steel | 18/8 stainless steel | <110°C temp | NEW

EGG BOILER WITH BASKETS

- Housing and tank made of stainless steel.
- 6 egg baskets made of 18/8 stainless steel.
- Non-slip basket handles in 6 different colours.
- Includes 4 egg cups made of 18/8 stainless steel.
- Equipped with a thickened heating element.
- Temperature range: from 30°C to 110°C.

code	V	W	mm	€
240809	230	2600	380x210x(H)280	**248,95**



240809

CHAFING DISH FUEL

- Chafing dish fuel is made from natural ethanol alcohol, mixed with water and a thickening agent to make it a solid or gel.
- HENDI chafing dish fuel is artificially made to taste so bitter that it is impossible to swallow.
- To safely and efficiently warm chafing dishes, we urgently advise to place the chafing dish fuel can in the indicated fuel holders.
- The heating capacity is equal throughout the range while the heating rate depends on the size of the flame, determined by the distance the lid of the chafing dish fuel can holder is kept open.
- All HENDI chafing dish fuel burn soot and odourless.
- Cartouches and cans burning without the chafing dish fuel can holder become very hot during use, creating a significant risk of burns if they are not placed inside the chafing dish fuel can holder. Danger of burns!
- These chafing dish fuel can holders are included with the HENDI chafing dishes and available separately.
- Always read the product instructions before use.
- Make sure there are no open flames or hot objects nearby when working with chafing dish fuel.
- The flammable vapour easily escapes from the container.
- Make sure that no water (condensation) drips into the burning fuel. It can cause dangerous sputtering and splashing of fuel.
- Only light the fuel after placing the chafing dish fuel can holder with can in the final location.
- The flames are almost entirely blue, making them very hard to see in the light. Caution is advised.
- Only ever extinguish the fuel by closing the lid of the chafing dish fuel can holder.
- Refilling: Always make sure the can and its holder have completely cooled down.
- Remove the can from the chafing dish fuel can holder to refill the can.
- Storage: Always store it in closed containers in a dark and well-ventilated location, below 20°C.
- To store larger amounts of fuel, please consult your local regulations.
- If the above instructions 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.

Benefits:

+ Doesn't contain toxic methanol
+ Safe to use indoors
+ No toxic fumes or bad odours

DOES NOT CONTAIN THE TOXIC METHANOL

HAS A VERY HIGH ETHANOL CONCENTRATION



CHAFING DISH FUEL CAN

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

code	packed per	€
194362	12	17,95
194300	24	30,45
194355	72	89,95



LIQUID FUEL WITH WICK

- Burns without soot or odours.
- This fuel is made of pure diethylene glycol (DEG), which is also used as antifreeze in radiators.
- By using a wick the DEG can be vaporized and burned despite its relatively high flame point of 143°C.
- Hendi sells this fuel in closed, non-refillable metal cans of 145 or 200 grams.
- The burning time of a can is inversely proportional to the intensity of its flame, which may be adjusted by changing the exposed height of the wick.
- Use: place the can directly below a chafing dish or other heating appliance suitable for use with liquid fuel open flames.
- Burning time: ± 4 hours for 145 gram cans, ± 6 hours for 198 and 200 grams cans.
- Heat output: about 50% of ethanol-based burning gel.
- Advantages in comparison to burning gel:
  - Safer to use. No hazardous refilling. Flame is more visible and predictable.
  - Cans stay cool enough to touch safely. May be used without fuel holder.
  - Safer in case of accidents. Any spillage will be minimal and difficult to ignite.
  - Properly re-sealable and re-usable.
  - Easy to extinguish by blowing or replacing the cap.
  - Cost per burning hour comparable to ethanol-based burning gel.
  - Less intense flame. Reduces chance that Chafing Dish water pans will boil dry.

CAUTION:
- Diethylene Glycol is a hazardous irritant.
- Always wash hands after skin contact with the liquid, preferably wear latex gloves to adjust the wick height.
- A Material Safety Data Sheet (MSDS) is available on the Hendi website, we recommend printing a copy and keeping it nearby.

Special wick provides proper burning temperature and time. Use the same can several times





The can does not overheat, no fuel holder needed.

Burns 4 hours





Burns 6 hours

code	-	packed per	weight (kg)	order unit	€
193761	burns ± 4 hours	6	0.145	4	**12,95**
193952	burns ± 4 hours	24	0.145	1	**48,95**
193716	burns ± 6 hours	6	0.2	4	**13,95**
193938	burns ± 6 hours	24	0.2	1	**51,90**


190401

CHAFING DISH FUEL BUCKET
- Bucket 4 kilos.

code	order unit	€
190401	3	**19,45**


195505

CHAFING DISH FUEL JERRY CAN
- Jerry can 5 liter.

code	order unit	€
195505	4	**19,45**


195109

CHAFING DISH FUEL BOTTLE
- Bottle 1 liter.

code	order unit	€
195109	12	**4,45**


198124

GAS LIGHTER – SET OF 2 PCS.
- Refillable.
- Supplied empty.

code	packed per	mm	€
198124	2	(L)230	**8,50**


470527

CHAFING DISH FUEL CAN HOLDER – 2 PCS.

code	mm	€
470527	ø90x(H)60	**6,95**


195604

FUEL PUMP
- Suitable for e.g. can of chafing dish fuel 195505

code	mm	€
195604	(L)280	**6,95**


190036

FUEL FOR FONDUE-BURNERS - 3 PCS
- For gourmet, fondue, rechauds and stone grills.
- 80 grams portion packs.
- Burning time: ≈ 2 hours.
- For use with 111420.

code	packed per	€
190036	3	**4,35**


111420

FONDUE-BURNER - 2 PCS
- Suitable for fuel for fondue-burners.

code	packed per	mm	€
111420	2	ø92x(H)40	**9,95**

Paste or fuel?





PASTE	FUEL
Gel based on the highest quality ethanol 96% HENDI paste contains 70% of ethanol	Liquid – diethylene glycol
Burning occurs within a can	Burning occurs on top of the can by a wick. The height of the wick can be adjusted to regulate the size of the flame.
During burning, flame intensity is reduced.	Consistent, steady burning with an intense flame until the fuel is fully consumed
Heating efficiency reduced during burning	Efficient burning until the very end, in 100%
The can heats up	The can doesn't heat up **No need to use a fuel can holder**
Possibility to refill the can	Possibility to close the can with a cap – use the rest of the fuel later
Can be reused	The can cannot be reused after the fuel is burnt out
Burning time 200 g – 3 h	Burning time 200 g – 6 h
Do not emit toxins Do not leave soot on cookware	
For enclosed spaces For outdoor events	

LADLES AND SERVING SPOONS BUFFET SUPREME

18/10 stainless steel



529089 529096 529058 529065 529072

code		liters	mm	€
529089	Soup ladle	0.05	270x69	**8,95**
529096	Soup ladle	0.09	308x85	**10,95**
529058	Serving spoon		305x60	**7,75**

code		mm	€
529065	Serving spoon	321x71	**7,95**
529072	Slotted spoon	321x71	**8,45**

CHAFING DISH LADLES AND SERVING SPOONS

– With polypropylene handle

PP polypropylene S.S. stainless steel



529003 529010 529300 529201 529041 529102 529409

code		liters	mm	€
529003	Soup ladle	0.09	335x90	**8,10**
529010	Soup ladle	0.11	300x80	**7,95**
529300	Serving spoon		350x75	**7,65**
529201	Skimmer		345x75	**7,55**

code		mm	€
529041	Skimmer, round	370x105	**7,95**
529102	Carving fork	345x32	**6,75**
529409	Slotted spatula	355x80	**7,95**

S.S. stainless steel



722107



SPOON HOLDER

code	mm	€
722107	115x270x(H)45	**7,45**

LADLES AND SERVING SPOONS, HEAT RESISTANT

PBT heat-resistant | micro



SALAD SPOON

code	mm	€
563908	(L)305	**3,50**

SALAD FORK

code	mm	€
564004	305x65	**3,50**

SAUCE LADLE

code	colour	liters	mm	€
563502	White	0.07	235x75	**3,30**
563557	Black	0.07	235x75	**3,30**
563700	White	0.14	300x93	**3,50**
563755	Black	0.14	300x93	**3,50**

SAN plastic | <80°C temp



SAUCE LADLE

code	colour	liters	mm	€
563649	Black	0.03	180x70	**1,65**
563632	Ivory	0.03	180x70	**1,60**

SALAD SPOON

code	colour	mm	€
564158	Black	235x55	**1,50**
564202	Transparent	235x55	**1,50**
564103	White	235x55	**1,50**

SALAD SPOON

code	colour	mm	€
564400	White	335x70	**2,35**
564455	Black	335x70	**2,35**


HENDI

SAN plastic



425138

SAN plastic wash



425107

PMMA plexiglas



567906

SAN plastic



425763

JUICE JUG

- Straight model of scratch resistant plastic with lid.

code	liters	mm	€
425138	2	ø120x(H)250	**16,45**

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	**19,25**
425121	3	ø170x(H)285	**23,45**

PITCHER

- Very break resistant.

code	liters	mm	€
567906	1.8	ø125x(H)210	**8,95**

CARAFE

- Cover with pourer.

code	liters	mm	€
425763	1	ø96x(H)260	**8,75**

NEW



JUG

- Made of transparent polystyrene.
- Lid included.
- Integrated spout.
- Ergonomic handle.
- Simple design suitable for various occasions.

code	liters	mm	€
592816	1.68	ø120x(H)240	**12,45**



424490

GLASS MUG

- Made from durable glass.
- Suitable for hot and cold drinks
- Dishwasher safe.

code	liters	mm	€
424490	0.24	ø73x(H)88	**8,55**



424469



424476



424483

GLASS JUG

- Made of glass.
- Handle for easy pouring.
- Spout for controlled serving.
- Dishwasher safe.

code	liters	mm	€
424469	0.5	ø77x(H)141	**3,95**
424476	1	ø100x(H)198	**5,45**
424483	1.3	ø103x(H)210	**5,95**

DISPENSERS AND JUGS

S.S. stainless steel | cooling



425299



425411

JUICE DISPENSER

- Transparent juice container made of ABS.
- Base made of stainless steel.
- Integrated ice cylinder for beverage cooling.
- Removable dripping tray.
- Non-drip tap.
- Suitable for serving chilled juices, water, and other cold beverages.

code	liters	mm	€
425299	8	265x350x(H)580	**98,50**
425411	16	560x350x(H)580	**198,50**









ABS plastic | 18/8 stainless steel



425428



425435

JUICE DISPENSER

- Transparent juice container made of ABS.
- Base made of stainless steel.
- Integrated ice cylinder for beverage cooling.
- Removable dripping tray.
- Non-drip tap.
- Suitable for serving chilled juices, water, and other cold beverages.

code	liters	mm	€
425428	3	215x315x(H)490	**87,50**
425435	6	415x315x(H)490	**169,50**



S.S. stainless steel | cooling

JUICE DISPENSER

- Stand made of stainless steel.
- Container made of clear MABS.
- Designed for serving chilled beverages.
- With cooling tube to be filled with ice cubes.
- With non-drip tap.

code	liters	mm	€
425190	5	280x220x(H)510	**109,50**



425190



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	**275,00**



425343



S.S. stainless steel

CEREAL DISPENSER

- Stand made of stainless steel.
- Dispenser made of clear MABS.
- Airtight lid to retain ingredient freshness.
- Controlled portioning helps prevent over-filling and ensures even serving.
- Dispensing height: 140 mm.

code	liters	mm	€
557402	4	184x240x(H)600	**93,75**



557402

ABS plastic | SAN plastic **NEW**



871874

ROLL-TOP COOLING DISPLAY, SINGLE

- Base made of ABS.
- Transparent roll-top lid made of SAN.
- Tray made of stainless steel with a profiled rim each measuring 395x285mm.
- Roll-top lid with handle, opens up to 90 degrees on both sides.
- Including 2 cooling elements.
- NOTE: Before freezing, fill in the cooling element with water up to 90% of its volume.

code	mm	€
871874	440x320x(H)205	**69,50**

ABS plastic | S.S. stainless steel | SAN plastic **NEW**



871881

ROLL-TOP COOLING DISPLAY, DOUBLE

- Bases made of ABS.
- Transparent roll-top lids made of SAN.
- Trays made of stainless steel with a profiled rim each measuring 395x285mm.
- Roll-top lid opens up to 90 degrees on both sides.
- Including 2 stainless steel trays and 4 water-filled cooling elements.

code	mm	€
871881	440x320x(H)440	**135,00**



424155

COOLING DISPLAY TRAY

S.S. stainless steel

- 5-piece set:
  - Base made of polystyrene.
  - Tray made of stainless steel, with a profiled rim.
  - Transparent cover made of polystyrene.
  - 2 cooling elements.
- NOTE: Before freezing, fill in the cooling element with water up to 90% of its volume.
- The tray is also sold separately (code: 871829).

code	mm	€
424155	430x290x(H)150	**36,50**

ROLL TOP DISPLAY

- Made of polypropylene with a stainless steel insert.
- Transparent rolltop cover made of polystyrene.
- Convenient access to served food from both sides of the display case.
- Suitable for keeping content cold or warm.
- Cooling/heating element placed under the stainless steel tray to maintain the temperature in the compartment.
- Easy to clean.
- Designed and produced 100% in Italy.
- The set includes 2 gel inserts for cooling or heating.
- Dishwasher safe.

code	mm	€
871775	465x315x(H)195	**72,50**



871775



871638

871638

871713

871652

ROLL-TOP DISPLAY

- Base made of PP.
- Transparent roll-top cover made of PS.
- Two-sided roll-top opening.
- Suitable for bread, croissants, biscuits, snacks, and appetisers.
- Suitable for catering, restaurants, events, and food transport.

code	colour	mm	€
871621	White	380x260x(H)170	**20,50**
871638	Black	380x260x(H)170	**20,50**
871713	White	475x325x(H)415	**69,95**
871652	Black	475x325x(H)415	**69,95**
871614	Black	380x260x(H)355	**39,50**
871768	White	380x260x(H)355	**39,50**
871706	White	465x315x(H)195	**39,95**
871645	Black	465x315x(H)195	**39,95**

SAN plastic



NEW

871690

DOME WITH PLATE

- Dome made of SAN.
- Plate made of sturdy PS.
- Transparent dome.
- Suitable for cakes, pastries, chocolates, and finger food.
- Suitable for buffets, catering, and events.

code	mm	€
871690	ø340x(H)160	**20,95**

NEW



CAKE DOME WITH SERVER

- Dome made of PS with a wooden knob.
- Base made of PS.
- Separate cake server included.
- Suitable for cakes and pastries.
- Lightweight.
- Suitable for buffets, catering, and everyday use.

code	mm	€
871683	ø340x(H)160	**20,45**

micro



427569

ROLL-TOP DISPLAY TRAY

- Tray made of black PS.
- Transparent PS roll-top cover.
- Helps protect food from drying out during storage and display.
- Material does not affect the taste or smell of food.
- Temperature resistant from -40°C to +99°C.
- Dishwasher safe.
- Recyclable.

code	mm	€
427569	325x265	**29,95**

18/8 stainless steel | in- & outdoor | wash

NEW



708330

708347

COOLING PLATE

- Cooling plate made of stainless steel 18/8.
- Keeps food temperature below +8 °C for at least 4 hours after pre-cooling, depending on the ambient temperature.
- Suitable for direct contact with food or for use with GN containers.
- Filled with cooling bags, providing long-lasting temperature retention.
- Designed for intensive use, easy to clean.
- Available in a range of sizes.
- For best results, the cooling plates should be placed in the freezer for at least 8 hours to ensure optimal cooling.

code	mm	€
708330	355x325x(H)45	**58,50**
708323	325x265x(H)45	**49,50**
708316	530x325x(H)45	**59,50**
708347	325x176x(H)45	**44,50**



424001

SAN plastic | S.S. stainless steel

ROUND DISPLAY WITH ROLL-TOP COVER

- Tray made of stainless steel, with a profiled rim.
- Cover made of SAN, with a chrome button, opened one-sidedly up to 90° (included in set).
- Tray is dishwasher safe.
- The cover is also sold separately (code: 427514).

code	mm	€
424001	ø380x(H)240	**55,50**
427514	Round roll-top cover	**34,50**



980101

S.S. stainless steel

ROUND TRAY WITH COVER

- Tray made of stainless steel, with handles.
- Cover made of SAN, with an extruded grip.
- Both elements of the set are dishwasher safe.

code	mm	€
980101	ø300x(H)110	**12,75**



203552

ROUND TRAY WITH ROLLTOP LID

- Tray made of black PS.
- Transparent PS roll-top cover.
- Helps protect food from drying out during storage and display.
- Material does not affect the taste or smell of food.
- Temperature resistant from –40°C to +99°C.
- Inner dimensions: ø350x(H)180 mm.
- Dishwasher safe.
- Recyclable.

code	mm	€
203552	390x410x(H)215	**28,85**



203569

ROUND TRAY WITH LID

- Tray made of black PS.
- Lid made of transparent PS.
- Equipped with a black handle.
- Helps protect food from drying out during storage and display.
- Material does not affect the taste or smell of stored food.
- Temperature resistant from –40°C to +99°C.
- Recyclable.

code	mm	€
203569	ø300x(H)165	**14,95**
203576	ø350x(H)165	**22,95**

design by
Robert Bronwasser

reddot winner 2024

UNIQ

Buffet reinvented





203583

RECTANGULAR TRAY WITH LID

- Tray made of black PS.
- Lid made of transparent PS.
- Equipped with a black handle.
- Helps protect food from drying out during storage and display.
- Material does not affect the taste or smell of stored food.
- Temperature resistant from –40°C to +99°C.
- Dishwasher safe.
- Recyclable.

code	mm	€
203583	335x275x(H)165	**24,95**
203590	535x335x(H)165	**37,95**

Cr chrome plated | SAN plastic | stackable

NEW



427767

COVER

- Cover made of SAN.
- Handle made of chrome-plated zinc die-cast.
- Suitable for GN containers and buffet baskets.

code	mm	€
427750	540x335x(H)205	**55,00**
427767	335x275x(H)170	**39,95**



427507



PMMA plexiglas | wash

ROLL-TOP COVER

- Made of PMMA.
- Suitable for GN 1/1 trays and baskets.
- Designed for buffet and display applications.

code	mm	€
427507	540x330x(H)180	**34,50**

ABS plastic | in- & outdoor

NEW



871676



871669

ROLL-TOP COVER

- Transparent cover made of PS.
- Handles made of ABS.
- Suitable for covering plates and serving dishes.
- Two-sided opening with handles on both sides.
- Modern design.

code	mm	€
871676	420x395x(H)230	**30,45**
871669	470x270x(H)160	**31,45**



523834

523827

ROTATING CAKE STAND

- Made of stainless steel.
- Effortless base rotation in both directions facilitating decorating and cutting cakes.
- On a stable foot with non-slip base.
- The cover is also sold separately (code: 523834).

code		mm	€
523827		ø300x(H)90	**68,50**
523834	Cake stand cover	ø300x(H)110	**5,50**



639214

MESH FOOD COVER

- Made of stainless steel.

code	mm	€
639214	ø255x(H)135	**8,45**
639221	ø305x(H)170	**11,50**



523865

NEW

CAKE STAND

- Made of stainless steel with a satin finish.
- Suitable for cakes up to 31 cm in diameter.
- Stackable.

code	mm	€
523865	ø310x(H)30	**21,95**

SERVING STANDS

Cr chrome plated

wash



425473

SERVING STAND FOR PLATES

code	-	mm	€
425473	plates max. Ø 275 mm	290x290x(H)440	**24,45**

S.S. stainless steel



429914

18/0 stainless steel



480519

SEAFOOD PLATTER

– Stand with two platters, Ø 300/400 mm.

code	-	mm	€
480519		ø400x(H)200	**27,95**
480502	Stand only	ø250x(H)190	**8,95**

TIERED STAND

– With 3 trays, Ø 166/220/268 mm.

code	mm	€
429914	ø268x(H)320	**37,95**

MELAMINE

- Hygienic and shock resistant.
- Light weight.



PLATTER, RECTANGULAR

- Made of melamine moulding compound.

code	mm	€
561508	360x205x(H)38	**14,95**
561515	495x270x(H)56	**27,95**

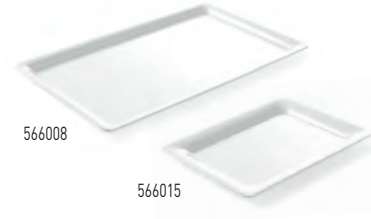


GN 1/1 TRAY

- Made of melamine moulding compound.

code	mm	€
561607	530x325x(H)20	**22,95**





GN BANQUET TRAY

- Made of melamine moulding compound.

code	GN	mm	€
566046	GN 1/4	265x162x(H)20	**5,95**
566022	GN 1/3	325x177x(H)20	**8,95**
566015	GN 1/2	325x265x(H)20	**9,95**
566053	GN 2/4	530x163x(H)20	**12,95**
566930	GN 2/3	354x325x(H)20	**14,65**
566008	GN 1/1	530x325x(H)20	**19,95**



SQUARE BOWL

- Made of melamine.
- Heat resistance: from -20°C to 70°C.
- Dishwasher safe.
- Not microwave safe.

code	colour	mm	€
561560	White	130x130x(H)65	**4,35**
561577	White	190x190x(H)100	**10,25**
561584	White	270x270x(H)105	**19,35**



566527

NEW

M melamine



561775

CAKE STAND SQUARE

- Made of melamine.
- On a stable wide foot.
- Dishwasher safe.

code	mm	€
566589	310x310x(H)80	**36,95**
566527	310x310x(H)160	**44,50**

CAKE PLATE ROUND

- Made of melamine.
- On a stable wide foot.
- Dishwasher safe.

code	mm	€
566572	ø310x(H)80	**39,95**
561775	ø310x(H)160	**41,50**

S.S. stainless steel | user assembly

CAKE STAND

- Housing made of stainless steel.
- Wide base.
- Assembly screw included.
- Dishwasher safe.

code	ø	length (mm)	€
523858	322	ø322x(H)175	**17,95**



523858

NON-SLIP DISPLAY STANDS

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

code	mm	€
561973	265x230x(H)200	**13,45**
561966	260x230x(H)100	**8,75**



561966 561973

PP polypropylene | S.S. stainless steel

CAKE SERVER

- With polypropylene handle.

code	mm	€
523902	260x55	**4,95**

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	296x75	**7,25**



523902

523957

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	mm	€
783009	530x325x(H)65	**99,50**



783016

GASTRONORM PAN GN 1/2

code	mm	€
783016	325x265x(H)65	**34,50**



783023

GASTRONORM PAN GN 1/3

code	mm	€
783023	325x176x(H)65	**23,50**



785010

DRESSING POT

code	liters	€
785010	1	**12,95**



552407

S.S. stainless steel

CUTLERY BASKET HOLDER

- For 4 baskets.
- Baskets not included.

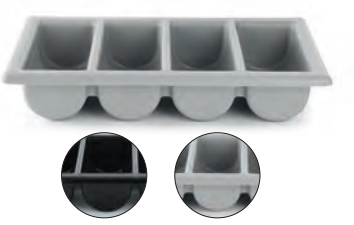
code	mm	€
552407	255x295x(H)215	**44,50**

PP
polypropylene

CUTLERY TRAY

- 4 sections GN 1/1.

code	colour	mm	€
552315	Black	530x325x(H)100	**7,75**
552308	Light grey	530x325x(H)100	**7,75**

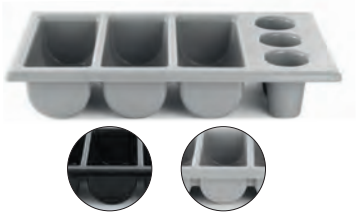

552315 552308

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	**7,95**
552360	Black	530x325x(H)105	**7,95**


552360 552353

PP
polypropylene
micro
NEW

LID FOR CUTLERY TRAYS

- Made of transparent polypropylene.
- Suitable for GN 1/1 cutlery trays.
- Designed for stacking cutlery trays.

code	mm	€
427743	530x325x(H)40	**7,45**


427743

POLYPROPYLENE CUTLERY BASKET

PP
polypropylene

code	mm	€
871201	ø97x(H)137	**2,05**

CUTLERY BASKET

S.S.
stainless steel

code	mm	€
552490	ø97x(H)137	**4,75**


871201 552490

CUTLERY HOLDER

S.S.
stainless steel

- Made of stainless steel with a satin finish.
- Perforated design for better air circulation.
- Dishwasher safe.

code	mm	€
552483	ø110x(H)130	**4,65**


552483



436103

SERVING TRAY GN 1/1

- Polished, with matt rim.
- Made of stainless steel.
- Suitable for cooling tray 871928; 871904; 871911; 871935.

code	mm	€
436103	530x325x(H)13	**19,45**

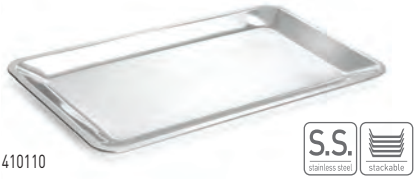


807705

BANQUET TRAY GN 1/1 WITH SMOOTH RIM

- Made of stainless steel with polished finish.
- Matte finish of the rim.
- Dishwasher safe.
- Suitable for the HENDI Cooling tray (code: 871928; 871904; 871911; 871935).

code	mm	€
807705	530x325x(H)10	**24,95**



410110

SERVING TRAY GN 1/1, WITH SLANTED RIM

- With a wide slanted rim.
- Made of stainless steel.

code	mm	€
410110	530x325x(H)20	**9,25**



809181

RECTANGULAR SERVING TRAY

- Made of stainless steel.
- Includes handles.

code	mm	€
809181	530x325x(H)70	**49,50**



405000

SERVING TRAY, OVAL

- Satin finish.
- Made of stainless steel.

code	mm	€
405000	200x140	**2,35**
405208	265x195	**3,35**
405307	285x220	**4,45**



480106

BEER TRAY

- Made of stainless steel.

code	mm	€
480106	ø315x(H)45	**11,95**



480205

SERVING TRAY, ROUND

- Decorative pattern.
- Made of stainless steel.

S.S. stainless steel

code	mm	€
480205	ø300x(H)17	7,95
480410	ø360x(H)24	11,45
480403	ø400x(H)19	15,95



807804

18/0 stainless steel

BANQUET TRAY GN 1/1, WITH DECORATIVE RIM

- Made of stainless steel with a polished finish.
- Embellished rim with embossed decorative patterns.
- Dishwasher safe.
- Suitable for the HENDI Cooling tray (code: 871928; 871904; 871911; 871935).

code	mm	€
807804	530x325	23,95



871829

S.S. stainless steel

COOLING DISPLAY TRAY

- Made of stainless steel.
- With a profiled rim that holds the cover in place.
- Fits HENDI's cooling tray with cover (code: 424155).

code	mm	€
871829	395x283	13,95



404300

S.S. stainless steel

SERVING DISH

- Oval.
- Made of stainless steel.

code	mm	€
404003	190x140	2,85
404102	245x170	3,65
404201	300x220	4,95
404300	350x240	6,25
404409	400x260	8,25
404508	450x290	10,25
404607	500x350	12,85



400203

18/0 stainless steel

SERVING DISH

code	mm	€
400203	205x155	4,25

FIBREGLASS

- Fibreglass reinforced polyester.
- Ideal for heavy use scenarios.
- Non-slip rubber surface, effective both wet and dry.
- Shockproof, break resistant.

stackable



508657

POLYESTER TRAY, NON-SLIP, RECTANGULAR

- Black.

code	-	mm	€
508657		200x280	**6,95**
508626		325x530	**12,50**
508619	Euronorm	370x530	**15,25**



508817

POLYESTER TRAY, NON-SLIP, ROUND

- Black.

code	mm	€
508824	ø280x(H)22	**6,25**
508817	ø350x(H)22	**7,75**
508800	ø400x(H)22	**10,50**
508794	ø460x(H)22	**16,25**
508787	ø500x(H)22	**17,50**



508718

POLYESTER TRAY, NON-SLIP, OVAL

- Black.

code	mm	€
508718	160x230	**3,55**
508725	200x265	**4,35**
508732	210x290	**5,50**



508831

stackable

POLYESTER TRAY, OVAL, XL

- Black.

code	mm	€
508831	735x600	**41,95**



S.S. stainless steel

810507

COLLAPSIBLE TRAY STAND

- High quality materials, sturdy construction.
- Fitted with black belts, easy to set up.
- With non-slip rubber rings to keep the tray in place.

code	mm	€
810507	520x410x(H)800	**49,50**



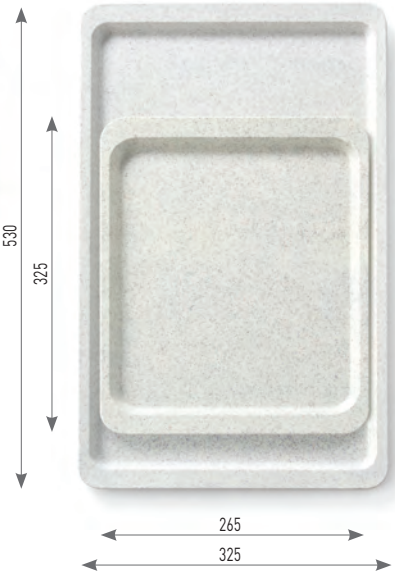


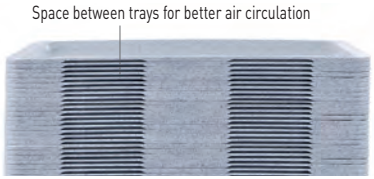
876619

POLYESTER TRAY FOR SELF-SERVICE RESTAURANTS

- Made of polyester laminate (fibreglass, resin).
- Granite colour and pattern.
- Stackable, with space between trays left to keep air circulation.
- Temperature resistance: -10-120°C.
- Dishwasher safe.

code	colour	mm	€
876602	Granite	325x265	**8,50**
876619	Granite	530x325	**11,95**





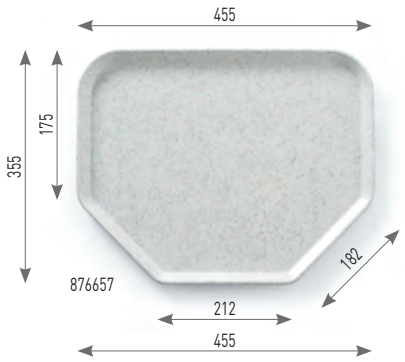


NEW

SERVING TRAY, TRAPEZOIDAL

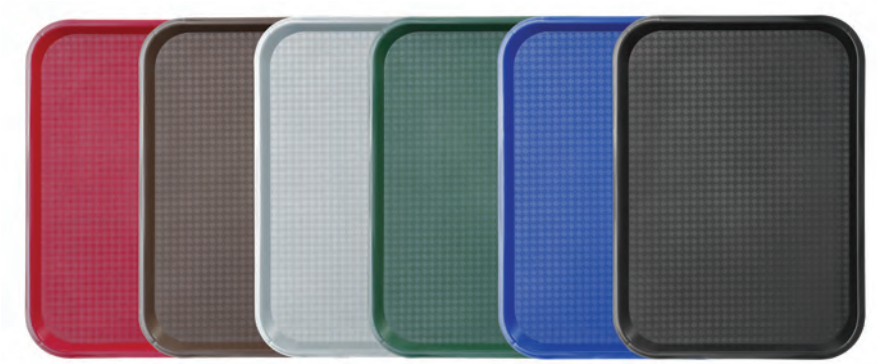
- Made of fibreglass.
- Reinforced edges.
- Granite colour and pattern.
- Stackable, with space between trays to allow air circulation.
- Temperature resistance: -10 to 120 °C.
- Dishwasher safe.

code	colour	mm	€
876657	Granite	455x355	**12,95**



FAST FOOD TRAYS

-



878910 878941 878903 878934 878927 878958

POLYPROPYLENE FAST FOOD TRAY GN 1/1

code	colour	mm	€
878545	Red	530x325x(H)20	**5,30**
878583	Brown	530x325x(H)20	**5,30**
878538	Light grey	530x325x(H)20	**5,30**
878576	Green	530x325x(H)20	**5,30**
878569	Blue	530x325x(H)20	**5,30**
878590	Black	530x325x(H)20	**5,30**

POLYPROPYLENE FAST FOOD TRAY, LARGE

code	colour	mm	€
878811	Red	350x450x(H)20	**4,65**
878842	Brown	350x450x(H)20	**4,65**
878804	Light grey	350x450x(H)20	**4,65**
878835	Green	350x450x(H)20	**4,65**
878828	Blue	350x450x(H)20	**4,65**
878859	Black	350x450x(H)20	**4,65**

POLYPROPYLENE FAST FOOD TRAY, MEDIUM

code	colour	mm	€
878910	Red	305x415x(H)20	**3,65**
878941	Brown	305x415x(H)20	**3,65**
878903	Light grey	305x415x(H)20	**3,65**
878934	Green	305x415x(H)20	**3,65**
878927	Blue	305x415x(H)20	**3,65**
878958	Black	305x415x(H)20	**3,65**

POLYPROPYLENE FAST FOOD TRAY, SMALL

code	colour	mm	€
878712	Red	265x345x(H)20	**3,45**
878743	Brown	265x345x(H)20	**3,45**
878705	Light grey	265x345x(H)20	**3,45**
878736	Green	265x345x(H)20	**3,45**
878729	Blue	265x345x(H)20	**3,45**
878750	Black	265x345x(H)20	**3,45**



878552

POLYPROPYLENE FAST FOOD TRAY, OVAL

- Oval, with low rim.

code	colour	mm	€
878552	Black	265x195x(H)15	**2,50**

POLYPROPYLENE EURONORM


878101


878125


878606

SERVING TRAY, RECTANGULAR, NON-SLIP, BLACK

code	mm	€
878118	255x355	3,95
878101	530x325	7,25

SERVING TRAY, ROUND, NON-SLIP

code	mm	€
878125	ø280x(H)20	4,55
878132	ø360x(H)20	5,25
878149	ø410x(H)20	5,95

SERVING TRAY, ROUND, NON-SLIP, HIGH RIM, BLACK

code	mm	€
878606	ø320x(H)37	7,25
878408	ø360x(H)39	7,95

SERVING TRAYS, NON-SLIP

- Laminated trays with rubber non-slip coating.
- Resistant to chemicals, stains, and scratches.


507216


507933

SERVING TRAY, RECTANGULAR, NON-SLIP, LAMINATED

code	mm	€
507216	325x530	16,95
507469	330x430	15,50
507117	370x530	17,45
507018	430x610	22,95
507025	460x360	16,25

SERVING TRAY, OVAL, NON-SLIP, LAMINATED

code	mm	€
507964	230x160	7,95
507568	200x265	8,45
507933	290x210	9,45

SERVING TRAY, ROUND, NON-SLIP, HIGH RIM, LAMINATED

code	mm	€
507711	ø320x(H)35	19,25
507766	ø360x(H)30	23,50
507773	ø420x(H)30	28,95


507711


508930


508947


508954

SERVING TRAY WITH MELAMINE LAMINATE, NON SLIP, WITH WOOD DESIGN

- Finished with melamine laminate
- Excellent resistance to chemicals, stains, and scratches.
- Available in 3 different, elegant designs.

code	colour	mm	€
508909	Wood light	240x340	**10,95**
508916	Wood	240x340	**10,95**
508923	Wood dark	240x340	**10,95**
508862	Wood light	330x430	**15,45**
508879	Wood	330x430	**15,45**
508930	Wood light	370x530	**18,45**
508947	Wood	370x530	**18,45**
508954	Wood dark	370x530	**18,45**


428245

SAN plastic | 18/0 stainless steel

MULTIRACK

- Frame made of polished 18/8 stainless steel.
- 3 levels, for pre-packed products and condiments.
- 3 removable 1 L containers, made of SAN.
- Containers are dishwasher safe.

code	mm	€
428245	190x240x(H)410	**64,75**





201633

3 notification modes

ABS plastic PC polycarbonate

sound

LED light

vibration

RESTAURANT CALLING SYSTEM

- Digital displays on pagers for marking order/table number (programmable numbers from 001 to 998).
- Controller with a touch keypad.
- Built-in antenna in the controller ensures no signal interference from other devices.
- 3 notification modes: vibration, sound, LED light.
- Combine notification modes – all switched off with one click.
- Space-saving charging: pagers are stacked on the charger.
- Indoor: approx. 200 m.
- Open area: approx. 350 m.
- Pager dimensions: 70x68x20 mm.
- Max. pagers programmable into 1 controller: 998.
- Included in set: controller, 10 pagers, charging station, charger and USB-C to USB-C cable.
- Pagers are also sold separately – 10 pcs. (code: 201640).

code	mm	€
201633	210x130x(H)40	**339,00**

RESTAURANT PAGERS – SET OF 10 PCS.

- Digital displays on pagers for marking order/table number (programmable numbers from 001 to 998).
- 3 notification modes: vibration, sound, LED light.
- Combining notification modes – all switched off with one click.
- Space-saving charging: pagers are stacked on the charger.
- Reach: 350 m.
- Pager dimensions: 70x68x20 mm.
- Included in set: 10 pagers, charging station, USB-C to USB-C cable.
- Pagers operate only with the controller from the HENDI Restaurant calling system – sold separately (code: 201633).

code	mm	€
201640	80x80x(H)100	**255,00**

CATERING FURNITURE, FOLDABLE

AMER★BOX®

HDPE polyethylene

- Frame made of powder-coated metal profiles.
- Foldable to suitcase model for easy transporting and storage.
- For outdoor and indoor use.
- Easy to clean and stain resistant surfaces.









BUFFET TABLE FOLDABLE

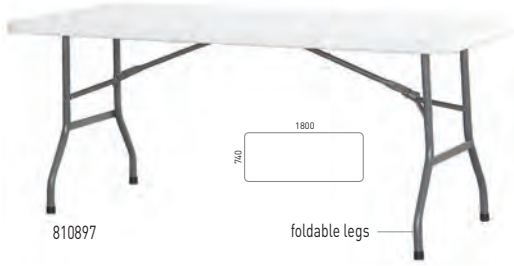
- Foldable to suitcase model for easy transporting and storage.

code	mm	€
810927	1520x700x(H)740	**79,50**
810910	1830x750x(H)740	**89,50**

BENCH

- Foldable to suitcase model for easy transporting and storage.

code	mm	€
811191	1830x300x(H)430	**54,95**



BUFFET TABLE, SQUARE

- Max. load up to 150 kg with even load distribution

code	mm	€
810347	870x870x(H)740	**59,50**
810897	1800x740x(H)740	**89,50**

AMER★BOX®

HDPE
polyethylene



BUFFET TABLE

- Max. load up to 130 kg with even load distribution.

code	mm	€
810934	1220x610x(H)740	**59,50**

outdoor indoor in- & outdoor **NEW**

FURNITURE COVERS PROFI LINE

- Heavy 240 GSM fabric.
- 90% polyester 10% elastane.
- Simple design for quick installation and removal.
- Provides a clean and professional table presentation.
- Durable fabric suitable for repeated use.

240 g/m²



Care instructions:

- Wash at temperatures up to 40°C.
- Wash dark colours separately.
- Use a light spin cycle and hang while damp.
- Bleach may be used in limited amounts on white and ecru colours.
- Do not use chlorinated bleach on coloured fabrics.
- Fits tables with a standard height of 74 cm.
- Designed for table codes: 810910 and 810897.

code	colour	mm	€
817957	White	1830x760x(H)730	**49,50**
817964	Black	1830x760x(H)730	**49,50**

160 g/m²

TABLE COVER, RECTANGULAR KITCHEN LINE

- No ironing needed.
- Excellent colour fastness.

code	colour	-	mm	€
814369	White	810934	1200x760x(H)730	**17,95**
814376	Black	810934	1200x760x(H)730	**17,95**
814390	White	810927	1500x760x(H)730	**22,50**
814406	Black	810927	1500x760x(H)730	**22,50**
814420	White	810910 810897	1830x760x(H)730	**25,50**
814437	Black	810910 810897	1830x760x(H)730	**25,50**





HDPE
polyethylene

BUFFET TABLE, ROUND

- Available in various sizes.

code	mm	€	
810996	ø1500x(H)740	**157,50**	
817407	ø1830x(H)740	**242,75**	N

160 g/m²



FURNITURE COVERS KITCHEN LINE

- 160 GSM fabric.
- 90% polyester 10% elastane.
- Simple design for quick installation and removal.
- Provides a clean and professional table presentation.
- Durable fabric suitable for repeated use.

Care instructions:

- Wash at temperatures up to 40°C.
- Wash dark colours separately.
- Use a light spin cycle and hang while damp.
- Bleach may be used in limited amounts on white and ecru colours.
- Do not use chlorinated bleach on coloured fabrics.

TABLE COVER, ROUND KITCHEN LINE

- No ironing needed.
- Fits tables with table top ø1800 mm.

code	colour	-	mm	€
814468	Black	817407	ø1800x(H)760	**30,95**
814451	White	817407	ø1800x(H)760	**30,95**
814512	White	810996, 810996	ø1500x(H)760	**29,50**
814529	Black	810996, 810996	ø1500x(H)760	**29,50**



TROLLEY FOR TABLES

- Eases transport of round and square tables.
- Can hold up to 10 round tables upright or 20+ rectangular tables stacked.
- Maximum load: 500kg

code	mm	€
811221	1800x850x(H)990	**269,50**



AMER★BOX®



BAR TABLE

- Tabletop made of HDPE polyethylene.
- Powder coated metal frame.
- Multifunctional, foldable table for indoor and outdoor use.
- Surface is easy to clean and stain resistant.
- Easy to transport and store.

code	colour	mm	€
811047	Black	ø800x(H)1100	**69,50**
810958	White	ø800x(H)1100	**69,50**



FURNITURE COVERS KITCHEN LINE

- 160 GSM fabric.
- 90% polyester 10% elastane.
- Simple design for quick installation and removal.
- Provides a clean and professional table presentation.
- Durable fabric suitable for repeated use.

Care instructions:

- Wash at temperatures up to 40°C.
- Wash dark colours separately.
- Use a light spin cycle and hang while damp.
- Bleach may be used in limited amounts on white and ecru colours.
- Do not use chlorinated bleach on coloured fabrics.



FURNITURE COVERS PROFI LINE

- Heavy 240 GSM fabric.
- 90% polyester 10% elastane.
- Simple design for quick installation and removal.
- Provides a clean and professional table presentation.
- Durable fabric suitable for repeated use.

Care instructions:

- Wash at temperatures up to 40°C.
- Wash dark colours separately.
- Use a light spin cycle and hang while damp.
- Bleach may be used in limited amounts on white and ecru colours.
- Do not use chlorinated bleach on coloured fabrics.

TABLE COVER, ROUND KITCHEN LINE

- Designed for table codes: 811047 and 810958.
- Fits tables with table top diameters ø800-850 mm.

code	colour	-	mm	€
813157	White	811047, 810958	ø850x(H)970	**16,95**
813164	Black	811047, 810958	ø850x(H)970	**16,95**

TABLE COVER, ROUND

- Designed for table codes: 811047 and 810958.
- Fits tables with table top diameters ø800-850 mm.

code	colour	mm	€
817919	White	ø850x(H)1020	**27,50**
817926	Black	ø850x(H)1020	**27,50**

TABLE COVER, ROUND KITCHEN LINE

- Designed for table codes: 811047 and 810958.
- Fits tables with tabletop diameter of 700–800 mm.

code	colour	-	mm	€
813829	White	811047, 810958	ø800x(H)970	**16,95**
813836	Black	811047, 810958	ø800x(H)970	**16,95**

TABLE COVER, ROUND

- Designed for table codes: 811047 and 810958.
- Fits tables with tabletop diameter of 700–800 mm.

code	colour	mm	€
817933	White	ø800x(H)1050	**27,50**
817940	Black	ø800x(H)1050	**27,50**


BARUP
BARWARE
BARUP



CATERING CHAIR

- Max. load up to 175 kg with even load distribution

code	colour	mm	€
810965	White	540x440x(H)840	**36,50**
810989	Black	540x440x(H)840	**36,50**

160 g/m²



FOLDING CHAIR COVER KITCHEN LINE

- No ironing needed.

code	colour	mm	€
816363	White	540x440x(H)840	**11,50**
816370	Black	540x440x(H)840	**11,50**



Fe carbon steel | user assembly

TROLLEY FOR CHAIRS

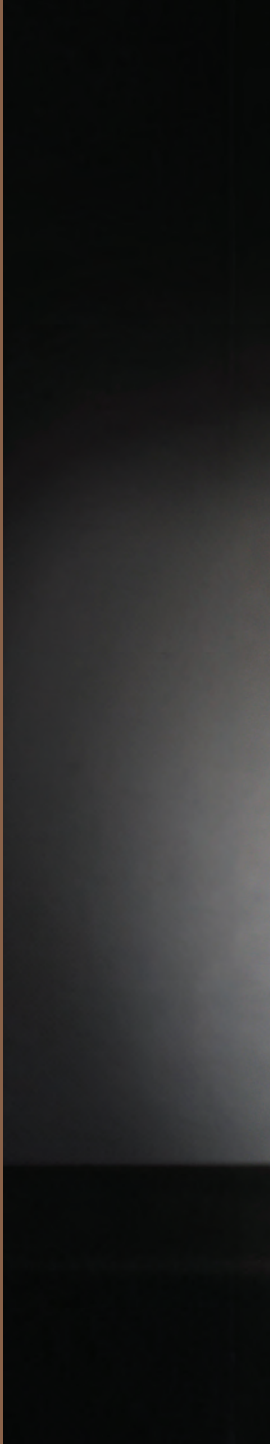
- Housing made of powder coated carbon steel.
- 2 fixed and 2 swivel wheels with brakes.
- For chairs transport, storage and protection.
- Loading up to 25 chairs.

code	mm	€
811054	1140x492x(H)1895	**195,00**

12

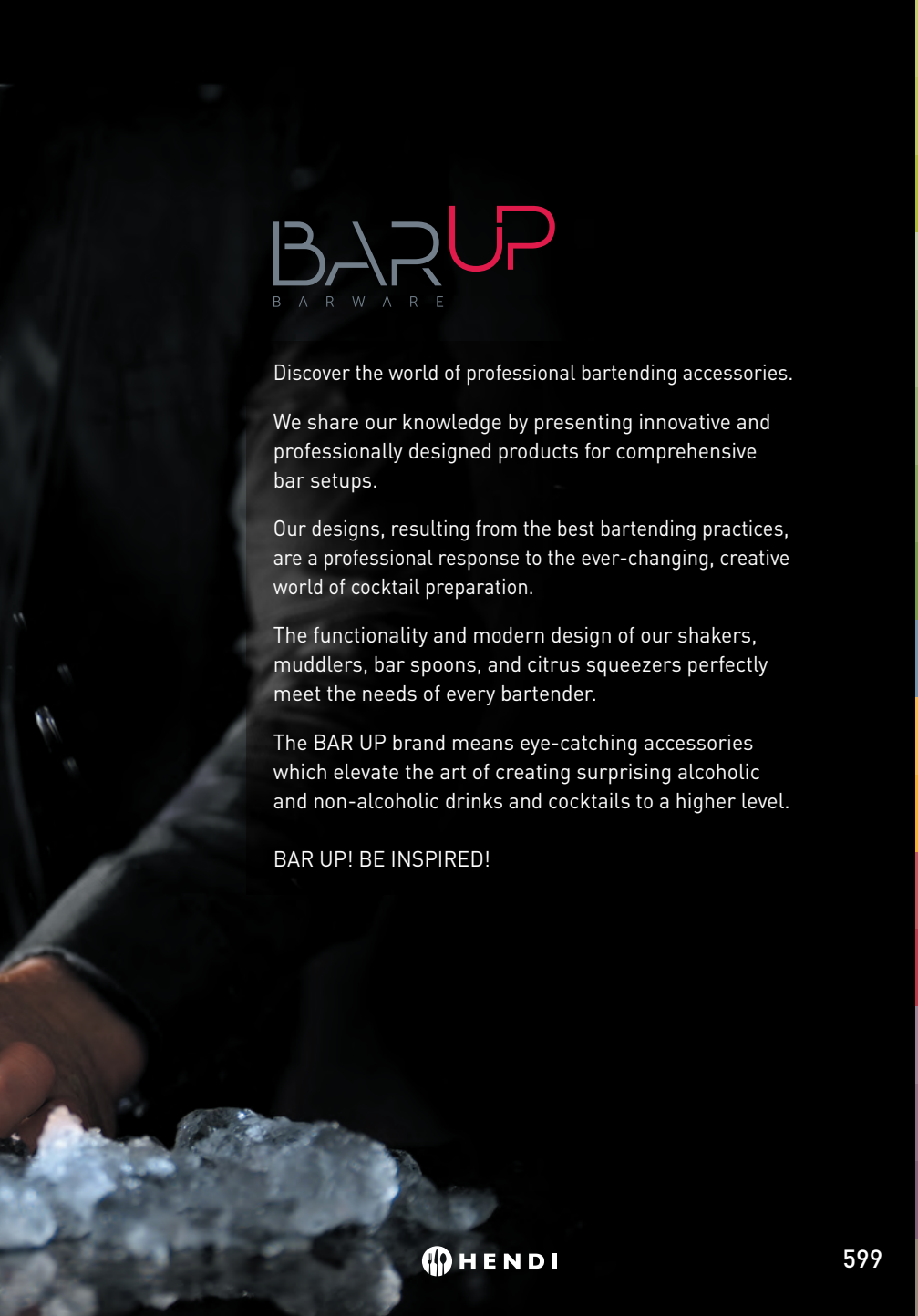
Bar

Raise the bar






BARUP
25ml
45ml



BAR UP

BARWARE

Discover the world of professional bartending accessories.

We share our knowledge by presenting innovative and professionally designed products for comprehensive bar setups.

Our designs, resulting from the best bartending practices, are a professional response to the ever-changing, creative world of cocktail preparation.

The functionality and modern design of our shakers, muddlers, bar spoons, and citrus squeezers perfectly meet the needs of every bartender.

The BAR UP brand means eye-catching accessories which elevate the art of creating surprising alcoholic and non-alcoholic drinks and cocktails to a higher level.

BAR UP! BE INSPIRED!

596746



S.S. stainless steel

BAR BLADE

- Dishwasher safe.

code	mm	€
596746	179x40x(H)2	**2,05**

596388



S.S. stainless steel | wash

BAR BLADE

- With an anti-slip silicone grip

code	mm	€
596388	180x40	**2,55**

596371



S.S. stainless steel | wash

BAR BLADE

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm	€
596371	180x40x(H)2	**3,60**



S.S. stainless steel | wash

BAR BLADE

- With an anti-slip silicone grip.
- Not dishwasher safe.

code	mm	€
596661	180x40	**3,95**



NEW

596883



S.S. stainless steel

WALL MOUNTED BOTTLE OPENER

code	€
596883	**2,35**

ABS plastic | 18/0 stainless steel | wash

BOTTLE OPENER, AUTOMATIC

- Housing made of stainless steel.
- Base made of ABS.
- Removes caps with a single press.

code	mm	€
596593	ø50x(H)83	**5,95**

PP polypropylene

BOTTLE OPENER WITH CATCHER BIN

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

code	mm	€
643914	135x70x(H)295	**11,75**

Watch the video



643914

HENDI

Prices exclude VAT



WAITER'S CORKSCREW

- Made of stainless steel.
- Features a blade for cutting foil.
- 3 functions: foil-cutting blade, classic corkscrew, and a bottle opener.
- Not dishwasher safe.

code	mm	€
597033	(L)142	**3,55**



WAITER'S CORKSCREW

- Made of stainless steel.
- 3 functions: foil-cutting blade, classic corkscrew, and a bottle opener.
- Features handle.

code	mm	€
597040	(L)120	**9,45**

Cr
chrome plated

CORKSCREW

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

code	mm	€
597507	(L)170	**4,50**



Watch the video



WAITER'S CORKSCREW

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

code	mm	€
597316	(L)120	**4,95**



FRENCH CORKSCREW

- Handle made of durable chrome-plated zinc alloy.
- Screw made of nickel-plated carbon steel.
- High quality guaranteed without the risk of bending or breaking.
- The sharpened thread has a wider diameter (1cm) than typical corkscrews and thus reducing the risk of crushing or breaking the cork when pulling it out.
- Not dishwasher safe.

code	mm	€
594025	105x85x(H)10	**3,45**



Cr
chrome plated

WAITER'S CORKSCREW

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

code	mm	€
596807	(L)140	**1,95**



S.S.
stainless steel

WAITER'S CORKSCREW

- Curved model 3 functions.

code	mm	€
597200	(L)110	**3,10**



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	**8,45**



599334

18/8 stainless steel

POURER WITH FLIP TOP

- For use in bars, pubs and restaurants
- Facilitates precise dosing
- Made of stainless steel with rubber stopper
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm	€
599334	6	ø30x120	**6,95**



599372

FREE-FLOW POURER

- EVA plastic.

code	packed per	€
599372	6	**5,35**



590140

FREE-FLOW POURER LONG

S.S. stainless steel

- With plastic stopper.

code	€
590140	**1,95**



599488 599464 599471

18/8 stainless steel

FREE-FLOW POURER

- The pourer is a practical bartender accessory that allows for precise flow control of the drink that is being poured.
- Made of stainless steel and durable plastic.
- Suitable for standard 0.5-1.5 liter bottles, fits bottle openings up to 20 mm in diameter.
- Perfect for making drinks.
- Available models: flip top pourers, slow flow pourer and fast flow pourer (599471, 599464, 599488).
- Dishwasher safe

code	-	packed per	€
599488	Fast flow	6	**6,95**
599464	Slow flow	6	**6,95**
599471	With flip top	6	**7,25**



599327

18/8 stainless steel

FREE-FLOW POURER - 3 PIECES

- For use in bars, pubs and restaurants
- Durable stainless steel construction
- Counterbalanced pouring flap, which causes the nozzle to open and close automatically when the bottle is tilted
- Facilitates precise dispensing
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm	€
599327	3	ø30x120	**6,50**



599440 599457

FREE FLOW POURERS

- Made of EVA material.

code	-	packed per	€
599440	2 black, 2 white, 2 red	6	2,35
599457	2 blue, 2 red , 2 green	6	2,35



599426

FREE-FLOW POURER

- EVA plastic.

code	packed per	€
599426	4	3,45



598719 598818

shelf mounted wall mounted



NON-DRIP POURER

- Made of durable plastic with stainless steel elements.
- Suitable for standard 0.5–1.5 litre bottles.
- It fits bottle openings up to 20 mm in diameter.
- Dishwasher safe.
- Available in a variety of portion sizes, sold separately.

code	liters	€
598016	0.02	13,25
598214	0.035	13,25
598313	0.04	13,25
598412	0.05	13,25



NON-DRIP BRACKET WALL MOUNTED

- Bottle height: 240-350 mm.

code	-	€
598818	wall mounted	10,95
598719	shelf mounted	9,95



BALL MEASURED POURER

code	packed per	liters	€
599013	2	0.02	7,90
599112	2	0.035	7,90
599198	2	0.04	7,90
599211	2	0.05	7,90



552049

CLAMP BOTTLE STOPPER

- Prevents leaks and spills of the beverage
- Hermetic seal extends the life of the product in an already opened bottle
- Made of nylon with a very durable ABS lever
- Integrated silicone ring that seals the bottle tightly when the lever is pressed
- Suitable for standard bottles with a capacity of 0.5 - 1.5 litres, holes up to ø20 mm in diameter
- Includes 3 caps in green, white and red

code	packed per	mm	€
552049	3	ø36x81	**5,95**



595589

CHAMPAGNE STOPPER

- For storing opened bottles.
- With silicone gasket.

code	€
595589	**3,95**



595558

STOPPER

- For use in bars, pubs and restaurants
- Made of hard and flexible black EVA
- Protect against spillage of open bottles
- Sealed closure to extend product life
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm	€
595558	6	ø31x31	**1,95**



595565



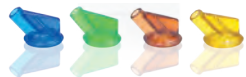
STOPPER WITH CAP

- For use in bars, pubs and restaurants
- Protect against spillage of open bottles
- Made of hard and flexible EVA
- Sealed closure to extend product life
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm	€
595565	6	ø30x(H)37	**4,50**



557600





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	liters	mm	€
557600	0.8	ø90x(H)300	**5,95**

Al aluminium | wash | micro



CREAM WHIPPER KITCHEN LINE

- 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	**34,00**
588598	0.95	ø95x(H)320	**37,00**

ABS plastic | S.S. stainless steel | PP polypropylene | PBT heat-resistant | wash



SODA SIPHON

- Made of stainless steel.
- Not dishwasher safe.
- Suitable for use with HENDI Soda chargers 588406.
- Supplied with a gas cap and a hook.

code	liters	mm	€
588574	1	ø95x(H)310	**75,00**

TÜV SÜD



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	**4,85**
588215	24	25	**10,95**
586907	50	12	**21,25**

Al aluminium



SODA CHARGERS

- Contains 7,8 grams of CO_2, a single filling of a 1L soda siphon.

code	packed per	order unit	€
588406	10	36	**6,00**

INGREDIENT BOXES

- For use in bars, pubs and restaurants
- Made of premium plastics
- HIPS enclosure and transparent ABS lid to protect food from contamination or insects
- 3 polypropylene containers to store fruit or spice additives separately
- Each container can be easily removed from the holder, e.g. to replenish the product
- Dishwasher safe containers




552018


552025


552131


552032

CONDIMENT HOLDER - 3 CONTAINERS

- 3 polypropylene containers to store fruit or spice additives separately

code	mm	€
552018	480x150 x(H)100	**22,85**

CONDIMENT HOLDER - 4 CONTAINERS

- 4 polypropylene containers to store fruit or spice additives separately.

code	mm	€
552025	480x150 x(H)100	**23,45**

CONDIMENT HOLDER - 5 CONTAINERS

- With 5 polypropylene storage containers.

code	mm	€
552131	480x150 x(H)100	**23,95**

CONDIMENT HOLDER - 6 CONTAINERS

- 6 polypropylene containers to store fruit or spice additives separately.

code	mm	€
552032	480x150 x(H)100	**24,95**


552100

CONDIMENT HOLDER

- Frame made of stainless steel.
- Lid made of transparent polypropylene.
- Storage containers made of HDPE.
- The containers can be easily lifted out of the holder.
- Containers are dishwasher safe.

code	-	mm	€
552100	5 containers	375x140x(H)90	**27,45**



BARUP BARWARE



596760

ABS plastic

BAR CADDY - 6 COMPARTMENTS

- 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	**6,30**



596777

ABS plastic



826348

826485

HDPE polyethylene

wash

CUTTING BOARD WITH HANDLE

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

code	colour	mm	thickness (mm)	€
826348	White	250x150	10	**3,50**
826478	Black	250x150	10	**3,50**
826355	White	300x200	10	**5,50**
826485	Black	300x200	10	**5,50**

3-TIER GLASS RIMMER

- For decorating glass rims.
- 3 appropriately labelled tiers: lime juice, salt, sugar.
- Sponge in lime juice container to prevent spilling.
- Made of ABS plastic.

code	mm	€
596777	200x160x(H)75	**11,00**



596685 596524 596531 596753 596456 596463

JULEP STRAINER

code	colour	mm	€
596685	Silver	160x75	**2,95**
596524	Copper	160x75	**5,25**
596531	Black	160x76	**3,65**

HAWTHORNE STRAINER

code	colour	mm	€
596753	Silver	160x75x(H)15	**3,85**
596456	Copper	160x75x(H)15	**5,85**
596463	Black	160x75x(H)15	**4,05**



596449

TRIANGLE COCKTAIL STRAINER

- Made of stainless steel.
- Removable spring for easy cleaning.
- Spring can also be used as a spring whisk for the "dry shake" method.
- With an eyelet in the grip.
- Dishwasher safe.

code	mm	€
596449	97x105	**5,45**



596692

HAWTHORNE STRAINER

- Made of stainless steel.
- Flat disc with 4 prongs.
- Removable spring.
- Strains chunks of ice, herbs and fruits (including seeds).
- Dishwasher safe.

code	mm	€
596692	150x115x(H)18	**2,95**



596968 596555 596562 593097 596579 596586

BAR SPOON

code	colour	mm	€
596968	Silver	385x35	**5,95**
596555	Copper	385x35	**8,45**
596562	Black	385x35	**6,45**

BAR SPOON WITH MUDDLER

code	colour	mm	€
593097	Silver	280x35	**4,95**
596579	Copper	280x35	**6,45**
596586	Black	280x35	**5,45**





SIEVE – SET OF 3 PCS.

- Made of powder coated stainless steel.
- With a small support to place the sieve on a pot or bowl, or to hang it.
- Dimensions:
  - black coloured sieve: ø74 mm, (L)215mm, (H)25 mm,
  - silver coloured sieve: ø105 mm, (L)245 mm, (H)30 mm,
  - copper coloured sieve: ø144 mm, (L)337 mm, (H)45 mm.
- Handle length:
  - black coloured sieve: 115 mm,
  - silver coloured sieve: 120 mm,
  - copper coloured sieve: 165 mm.
- Mesh size:
  - black coloured sieve: 1×1 mm,
  - silver coloured sieve: 1×1 mm,
  - copper coloured sieve: 1,5×1,5 mm.
- Not dishwasher safe.

code	€
635612	**12,45**

BAR STRAINER

- For use in bars, pubs, restaurants and patisseries.
- Made of stainless steel.
- Thin mesh with wire handle.
- Dishwasher safe.

code	colour	mm	€
638118	Silver	ø65x220	**1,95**
638132	Black	ø65x220	**3,05**
638149	Black	ø75x220	**3,95**

BAR STRAINER CONICAL

- For use in bars, pubs, restaurants and patisseries.
- Made of stainless steel.
- Thin mesh with wire handle.
- Dishwasher safe.

code	colour	mm	€
638163	Silver	ø75x220	**2,95**
638170	Black	ø75x220	**4,15**





ABS plastic | S.S. stainless steel

MUDDLER

- Body made of stainless steel.
- Head made of ABS.
- For grinding and crushing drink ingredients, e.g. raspberries, limes, mint etc.

code	colour	mm	€
596838	Silver	(L)210	**6,95**
596852	Black	(L)210	**7,95**
596845	Copper	(L)210	**7,95**



ABS plastic

MUDDLER

- Made of ABS.
- For grinding and crushing drink ingredients, e.g. raspberries, limes, mint etc.

code	-	mm	€
596739	profiled, grid	ø34x207	**3,95**
596951	profiled, star-shaped	ø34x207	**3,95**

S.S. stainless steel | indoor | user assembly | NEW

SPEED RACK

- Made of stainless steel.
- Wall-mountable design.
- Suitable for standard-size bottles.
- Width: 22" / 55 cm.
- Approximate capacity: 6 bottles.
- Maximum load capacity: 20 kg.
- Smooth rounded edges.
- Mounting screws not included.

code	mm	€
599990	105x559x(H)166	**19,95**


599990



596999 593004 596425 596432 596401 593318 596418

COBBLER SHAKER 3-PART

- Dishwasher safe.

code	liters	mm	€
596999	0.5	ø79x(H)199	**9,50**

COBBLER SHAKER 3-PART

code	colour	liters	mm	€
593004	Silver	0.75	ø80x(H)240	**12,95**
596425	Copper	0.75	ø85x(H)240	**16,95**
596432	Black	0.75	ø85x(H)240	**10,45**

TIN-ON-TIN BOSTON SHAKER

code	colour	liters	mm	€
596401	Silver	0.8	ø90x(H)303	**9,90**
593318	Copper	0.8	ø90x(H)303	**25,95**
596418	Black	0.8	ø90x(H)303	**11,95**



596982 596975

COCKTAIL MUG

- Made of copper plated stainless steel.
- Polished finish.
- Available in two sizes (codes: 596982, 596975).

code	liters	mm	€
596975	0.5	ø97x(H)100	**7,25**
596982	0.4	ø85x(H)105	**6,25**





COBBLER SHAKER 3-PART

- Dishwasher safe.

code	liters	mm	€
593035	0.75	ø90x(H)255	**9,35**

BOSTON SHAKER GLASS

- Made of tempered glass.
- Capacity: 0,45 L
- Stainless steel boston shaker cup can be purchased separately (codes: 593042, 596678).

code	liters	€
593066	0.45	**2,95**

BOSTON SHAKER

- Dishwasher safe.

code	colour	liters	mm	€
593042	Silver	0.8	ø90x(H)175	**5,55**
596395	Copper	0.8	ø90x(H)175	**11,95**
596678	Black	0.8	ø90x(H)175	**6,35**



700259

BARTENDER BAG

- Made of thick cotton with plain weave. The bag has a rim with overstitching for reinforcement and an elegant finish.
- Stainless steel fittings finished in an antique gold colour.
- Straps made from brown natural leather (suede).
- Black cotton shoulder strap adjustable in length and detachable.
- Secure fastening by means of buckles and leather straps.
- Lay-out:
  - 8 pockets (e.g. for bartending spoons, tweezers),
  - 8 elastic open compartments (e.g for jiggers),
  - 3 flaps secured with velcro,
  - zippered compartment for a shaker/boston shaker glass, measuring 37x15 cm.
- Dimensions of the internal part (with closed flaps): 37x33,5 cm.
- Bartender tools are not included.

code	mm	€
700259	210x370x(H)70	**42,50**

50 ml



25 ml
596920

50 ml



25 ml
593332

50 ml



25 ml
596654

S.S. stainless steel

JIGGER 25/50 ML

- Made of stainless steel.
- Fitted with a banded ring for extra grip.
- Capacities: 25/50 ml (dual).

code	colour	mm	€
596920	Silver	ø44x(H)110	**4,95**
593332	Copper	ø45x(H)114	**7,45**
596654	Black	ø44x(H)110	**5,95**

50 ml



25 ml
596722

50 ml



25 ml
596548

50 ml



25 ml
596647

JIGGER 25/50 ML

- Made of stainless steel with matte finish.
- Capacities: 25/50 ml.
- Dishwasher safe.

code	colour	mm	€
596722	Silver	ø43x(H)85	**3,95**
596548	Copper	ø42x(H)86	**5,45**
596647	Black	ø45x(H)86	**4,75**

35 ml



25 ml
596715

35 ml



25 ml
596630

JIGGER 25/35 ML

- Made of stainless steel.
- Capacities: 25/35 ml.
- Dishwasher safe.

code	colour	mm	€
596715	Silver	ø40x(H)73	**3,95**
596630	Black	ø40x(H)75	**4,75**

40 ml



20 ml
597064

40 ml



20 ml
597057

NEW

JIGGER 20/40 ML

- Made of stainless steel with matte finish.
- Capacities: 20/40 ml (dual).
- Fitted with a banded ring for extra grip.

code	mm	€
597064	ø42x(H)100	**4,25**

NEW

JIGGER 20/40 ML

- Made of stainless steel.
- Capacities: 20/40 ml.

code	mm	€
597057	ø40x(H)80	**2,75**

BARKIT IN TUBE

- Muddler tip is made of polyamide (PA).
- Tube made of thick cardboard.
- Boston shaker Tin-on-Tin: 2 weighted cups, with capacities 500 ml and 800 ml.
- Classic jigger with capacities 50 ml and 25 ml.
- Hawthorne strainer: with an ergonomic handle and a removable spring (for easy cleaning, can also be used as a "spring whisk"). Fits perfectly to the shaker, thoroughly strains pieces of ice, fruit and herbs.
- Muddler: with serrated surface for fast mashing pieces of fruit and herbs.
- Spiral bartending spoon of 27 cm length and 5 ml capacity, with a muddler (tip is disc-shaped): for fast mixing iced drinks without diluting them, pouring sodas without fizzing and precise creating of layered cocktails. The disc – muddler can also be used for mashing fruit and herbs.
- The set is put in a cardboard tube with and elegant artwork.



596616

PA polyamide S.S. stainless steel

BARKIT IN TUBE

- Consists of 5 items, made of AISI 201 stainless steel.
- All elements of the set are dishwasher safe.

code	mm	€
596616	ø120x(H)320	**32,50**



596623

PA polyamide S.S. stainless steel wash

BARKIT IN TUBE

- Made of copper plated stainless steel.
- Elements of the set are not dishwasher safe.

code	mm	€
596623	ø120x(H)320	**32,50**



596609

S.S. stainless steel PP polypropylene wash

BARKIT IN TUBE

- Made of stainless steel.
- Elements of the set are not dishwasher safe.

code	mm	€
596609	ø120x(H)320	**32,50**



471500

S.S. stainless steel

PARTY TUB

code	liters	mm	€
471500	13.5	ø370x(H)230	**62,00**



471524

S.S. stainless steel

PARTY TUB

code	liters	mm	€
471524	9.5	ø350x(H)230	**20,95**



471548

S.S. stainless steel

CHAMPAGNE BOWL

- Made of stainless steel.
- Dishwasher safe.

code	liters	mm	€
471548	13	ø393x(H)214	**34,95**



471531

S.S. stainless steel | wash

CHAMPAGNE BOWL

- Made of stainless steel.
- With black powder coating.
- Not dishwasher safe.

code	liters	mm	€
471531	13	ø393x(H)214	**46,95**



593103

S.S. stainless steel

CHAMPAGNE COOLER

- With tulip handles.

code	liters	mm	€
593103	3.5	ø210x(H)210	**11,45**



593202



594049

S.S. stainless steel

CHAMPAGNE COOLER

- With ring handles.
- The large format ensures that most wine bottles fit without problems.

code	colour	liters	mm	€
593202	Silver	3.3	ø220x(H)190	**10,75**
594049	Black	3.3	ø220x(H)190	**15,50**

SAN plastic



521496

593165

WINE AND CHAMPAGNE BUCKET

- Made of SAN.
- Not dishwasher safe.

code	mm	€
521496	300x240x(H)260	**17,50**

PARTY TUB

- Transparent.
- Oval.

code	mm	€
593165	470x290x(H)230	**24,95**



593158

SAN plastic

CHAMPAGNE COOLER

- Transparent.

code	liters	mm	€
593158	3	220x185x(H)226	**15,35**



593806

For use without ice cubes

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	**12,95**



593608

S.S. stainless steel | user assembly

WINE COOLER STAND

- Very compactly packed 4-part assembly.

code	mm	€
593608	ø185x(H)750	**69,50**

NEW

dishwasher wash



592823



427729

WINE COOLER

- Double-wall.
- Simple cylindrical shape.
- Suitable for wine and bottled drinks.
- Suitable for different table settings.
- Does not require cooling inserts or ice packs.

code	mm	€
592823	ø150x(H)210	**13,55**
427729	ø135x(H)230	**13,00**



639207



Cr chrome plated



593905

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	**12,95**

Cr chrome plated | dishwasher wash

CHAMPAGNE COOLER HOLDER

- Made of chrome-plated iron.
- Designed for easy table mounting.
- Fitted with rubber elements to prevent tabletop scratches.
- Compatible with coolers up to 194 mm in diameter

code	mm	€
639207	ø194x(H)193	**10,50**



594742

ICE BUCKET

- Ice cylinder with perforated bottom, black lid with handle.
- Made of polystyrene.

code	liters	mm	€
594742	5	ø190x(H)200	**14,95**
594759	10	ø292x(H)220	**31,95**



594766

ICE BUCKET

- Made of stainless steel.
- Double-walled to maintain temperature.
- With lid and handle.
- Not dishwasher safe.

code	liters	mm	€
594766	2	ø153x(H)165	**25,65**



594704

ICE BUCKET DOUBLE WALLED

code	liters	mm	€
594704	5	ø200x(H)230	**76,50**



521410



521434



521489

SCOOP

- Made of stainless steel.
- Handle with hook.
- Dishwasher safe.

code	liters	mm	€
521441	0.11	235x70	**6,95**
521458	0.19	263x80	**8,45**
521465	0.36	335x100	**13,95**
521472	0.54	360x117	**16,45**
521489	0.92	432x140	**22,45**

BAR SCOOP

code	liters	mm	€
521410	0.35	220x80	**4,75**

ICE SCOOP SLOTTED

code	liters	mm	€
521434	0.35	220x80	**5,65**



523520

ICE CUBE TONGS

code	packed per	mm	€
523520	2	(L)180	**4,15**



679012

ICE CUBE MOULD GEM-SHAPED

- Ideal for cocktails, a must have for bar professionals.
- Consists of 2 moulds, each creating 6 gem-shaped ice cubes.
- Made of durable, food-grade silicone.

code	mm	€
679012	190x105x(H)30	**7,75**



679043

ICE CUBE MOULD MINI CUBE

- For preparing 15 small ice cubes (≈3x3x3 cm).
- Made of durable, food-grade silicone.

code	mm	€
679043	190x120x(H)35	**5,95**



679036

ICE CUBE MOULD XL

- For preparing 6 large slow-melting ice cubes (≈5x5x5 cm).
- Made of durable, food-grade silicone.

code	mm	€
679036	170x110x(H)52	**6,75**



679029

SPHERE ICE MOULD

- Ideal for whisky, a must have for bar professionals.
- Creates 6 big spherical shaped (≈ Ø 4,5 cm), slow melting ice cubes.
- Consists of 2 parts with locking ring so the balls can be made without leaking.
- Made of durable, food grade silicone.

code	mm	€
679029	180x125x(H)50	**11,25**



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	**8,50**



679050

ICE SHOT GLASS MOULD

- Ideal for serving shots, a must have for bar professionals. Creates 6 shot glass shaped ice cubes. Made of durable, food grade silicone.

code	mm	€
679050	125x190x(H)60	**9,45**



679074

ICE CUBE MOULD WITH LID

- Made of silicone.
- Lid made of polypropylene.
- For preparing 18 small ice cubes (≈2.6x2.6x2.6 cm).

code	mm	€
679074	217x114x(H)30	**8,45**

ICE CUBE MOULD WITH LID AND BOTTOM TRAY

- Made of silicone.
- Lid made of polypropylene.
- Bottom tray made of ABS.
- For preparing 32 small ice cubes (≈3.2x3.2x3.4cm).

code	mm	€
679005	337x170	**18,45**


679005

Soft rubber in holder



237373

NEW

DESSERT MIXING MACHINE

- Housing made of carbon steel with a powder-coated finish.
- Mixing shaft made of 18/8 stainless steel.
- Rotary knob made of ABS.
- Transparent anti-splash guard.
- Powered by a durable DC motor.
- Speed control via rotary knob for simple, one-hand operation.
- Designed for mixing thick frozen desserts.
- Pulse function for short bursts of power.
- ON/OFF switch with indicator light.
- Non-slip feet for stable operation.
- Open design with base support for cups.
- Recessed mixing area helps reduce splashing during use.
- Suitable for use in ice cream shops, cafés, smoothie bars, and restaurant.

code	V	W	mm	€
237373	230	200	253x252x(H)650	**495,00**



BPA FREE

ABS plastic | outdoor | indoor | in- & outdoor

2x 12 l



425206

3x 12 l

NEW



425510

JUICE DISPENSER

- Housing and lid made of ABS.
- Beverage containers made of BPA-free material.
- Adjustable temperature from 0°C to 10°C.
- Each tank capacity: 12 L.
- Each tank can be controlled independently.
- Removable tank for easy cleaning.
- Magnetic paddle system gently mixes juice for consistent freshness.
- Drip tray included.

code	liters	mm	€
425206	2x12	415x485x(H)645	1 035,00
425510	3x12	445x630x(H)655	1 407,00 N

SLUSH MACHINE PROFI LINE

BPA FREE

ABS plastic | BPA free | indoor

1x 12 l



274255

2x 12 l



274224

3x 12 l NEW



274385

- Housing made of ABS.
- Tank and lid bottom made of BPA-free material.
- High-end design.
- Each tank capacity: 12 L.
- Digital temperature controller with cold beverage and slush modes.
- In slush mode, temperature adjustable from -10°C to -2°C.
- **A sugar content of only 7% in the mixture is required to achieve the slushy effect.**
- Two modes: day and night.
- Efficient compressor.
- Removable tank and handle for easy cleaning.
- LED illumination.
- Drip tray included.
- Quick-dispense tap.
- For models with more than 1 tank, each tank can be controlled independently.

code	liters	V	W	mm	€
274255	1x12	230	400	422x270x(H)815	**1 495,00**
274224	2x12	230	740	515x470x(H)750	**2 095,00**
274385	3x12	230	1080	515x670x(H)810	**2 860,00** N







BPA FREE

S.S. stainless steel | indoor

1x 12 l



274354

2x 12 l



274361

3x 12 l



274378

- Tank and lid bottom made of BPA-free material.
- High-end design.
- Each tank capacity: 12 L.
- Digital temperature controller with cold beverage and slush modes.
- In slush mode, temperature adjustable from -10˚C to -2˚C.
- **A minimum sugar content of 10% is required for a slushy effect.**
- 2 modes: day and night.
- Efficient compressor.
- High-quality metal handle.
- Removable tank and handle for easy cleaning.
- LED illumination.
- Drip tray with float indicator included.
- For models with more than 1 tank, each tank can be controlled independently.

code	liters	V	W	mm	€
274354	1x12	230	380	507x205x(H)810	**1 335,00**
274361	2x12	230	710	507x415x(H)810	**1 865,00**
274378	3x12	230	1080	507x615x(H)810	**2 499,00**









NEW ABS plastic indoor

COFFEE SLUSH MACHINE

- Tank and lid bottom made of BPA-free material.
- High-end design.
- Lid made of ABS.
- Tank capacity: 12 L.
- **A sugar content of only 3% in the mixture is required to achieve the slushy effect.**
- The lid feature adjustable LED light colours, providing customisable illumination.
- Digital temperature controller with cold beverage and slush modes.
- Temperature adjustable from -12˚C to -2˚C.
- Efficient compressor.
- Removable tank for easy cleaning.
- Drip tray included.
- Quick-dispense tap.

code	liters	V	W	mm	€
274392	12	230	435	610x280x(H)936	**2 252,00**

HENDI

Prices exclude VAT

ABS plastic | 18/8 stainless steel | SAN plastic | indoor

NEW



JUICE EXTRACTOR VITO KITCHEN LINE

- Housing made of stainless steel.
- Large feed opening: ø75 mm.
- Pulp container capacity: 3.25 l.
- Specially designed lid for pulp transfer into the container.
- Safety lock.
- Turbo function.
- Waterproof control panel cover.
- Air-cooled motor.
- Speed: up to 6,300 rpm.

code	V	W	mm	€
219881	230	240	350x200x(H)400	**449,00**







ELECTRIC JUICE EXTRACTORS PROFI LINE

- Housing, bowl, pulp container, and grating disc made of stainless steel.
- Feed chute opening and pusher made of ABS plastic.
- Pulp container and lid made of polypropylene.
- Internal diameter of the feed chute: 80 mm.
- To ensure safety, operation is only possible when the lid and safety arm are securely closed.
- For making juice from hard fruits and vegetables; not intended for ice or frozen ingredients.

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



CAPACITY 120 kg/h



BAR

JUICE EXTRACTOR TITAN PROFI LINE

- Speed: 3000 RPM.
- Production capacity approximately 120 kg/h.
- Pulp container capacity: 7 L.

code	V	W	mm	€
221105	230	700	246x439x(H)525	**825,00**

ELECTRIC JUICE EXTRACTORS PROFI LINE

- Housing, bowl, pulp container, and grating disc made of stainless steel.
- Feed chute opening and pusher made of ABS plastic.
- Pulp container and lid made of polypropylene.
- Internal diameter of the feed chute: 80 mm.
- To ensure safety, operation is only possible when the lid and safety arm are securely closed.
- For making juice from hard fruits and vegetables; not intended for ice or frozen ingredients.

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



CAPACITY 100 kg/h



JUICE EXTRACTOR COMPACT PROFI LINE

- Speed: 2800 RPM.
- Production capacity approximately 100 kg/h.
- Pulp container capacity: 4.4 L.

code	V	W	mm	€
220238	230	500	233x416x(H)493	**519,00**

Prices exclude VAT

VACUUM WINE SAVER

- Can be used with all kinds of wines (still and sparkling) and wine bottles: standard – 750 ml and larger – 1000 ml.
- Pump and stoppers made of ABS and TPE.
- The pump quickly removes the air from the bottle – creating the optimal vacuum and hermetic seal for preserving the taste and aroma up to 7 days (when refrigerated).
- 2 stoppers included in the set.
- Stoppers fitted with a vacuum release button – easy extraction of a stopper.
- Pump and stoppers are not dishwasher safe.

code	mm	€
595541	140x65x(H)50	**10,45**

ABS plastic

BARUP BARWARE



595541



594534

ADDITIONAL STOPPERS FOR VACUUM WINE SAVER

code	packed per	mm	€
595534	2	ø40x(H)40	**6,45**



596517

S.S. stainless steel

GLASS HOLDER

- Made of stainless steel.
- Possible to hang under a shelf.
- 1 row intended for placing glasses.
- Screws and wall plugs included.

code	mm	€
596517	408x115x(H)30	**5,95**



696064

ABS plastic | LDPE polyethylene | PP polypropylene

GLASS WASHER

- For self-assembly, intended for sink placement.
- Suitable for glasses with 50-140 mm diameter and max. 240 mm height, including German Stein beer glasses (with an ear) or English pint glasses.
- Housing made of ABS, brush bristles made of polypropylene.
- Middle brush is removable.
- Fitted with a rinse system inside of one of the containers – it has jets for rinsing glasses, sprays the inside and outside of glasses at the same time.
- With direct water connection – efficiently wash glasses in cold water (below 30°C).
- With an overflow – helpful when excess water reaches over the brushes.
- Fitted with 4 suction feet made of PVC, ensuring stability.
- Included in set: 3/8" water supplying hose with 70 cm length.

code	mm	€
696064	370x200x(H)360	**154,50**



596500

S.S. stainless steel

GLASS HANGING RACK

- Made of stainless steel.
- Possible to hang on a wall.
- 3 rows intended for placing glasses.
- Supplied with screws and wall plugs.

code	mm	€
596500	350x293x(H)50	**28,95**



696002

GLASS BRUSHES

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

code	mm	€
696002	185x95x(H)190	**9,25**



696040

GLASS BRUSHES

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

code	mm	€
696040	185x95x(H)230	**10,95**



597972

597965

BAR MAT

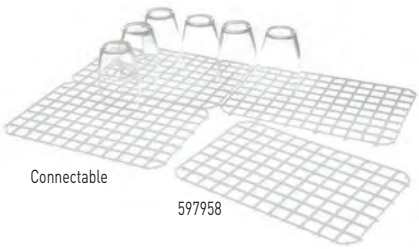
- Made of TPE.
- Suitable for drying glasses, cocktail glasses, and bar accessories.
- Ideal for use in bars, pubs, and other beverage service areas.
- Supports hygienic drying and storage of glassware.

code	mm	€
597989	300x150x(H)9	**5,50**
597965	610x85x(H)15	**6,95**
597972	457x305x(H)10	**13,35**

DRAINAGE MAT

- Made of white polypropylene.
- Connectable.
- HACCP compliant.

code	packed per	mm	€
597958	5	313x209	**8,45**



Connectable

597958







695906

Al aluminium S.S. stainless steel

MANUAL CITRUS JUICER

- Body made of cast iron.
- Press cup made of aluminum alloy.
- Juicing cup and strainer made of stainless steel 18/8.
- Finished with epoxy powder coating.
- Press cup, juicing cup and strainer are dishwasher safe.

code	mm	€
695906	225x180x(H)510	**69,50**



S.S. stainless steel

CITRUS SQUEEZER

- Multifunctional: for lemons, limes, mandarins, and small oranges.
- Made of stainless steel.
- Large handles offer plenty of leverage for easy pressing.
- Strong, durable hinge doesn't break easily.
- Bowl diameter: ø75 mm.
- Dishwasher safe.

code	mm	€
596470	215x70x(H)55	**25,45**



Al aluminium | wash

CITRUS SQUEEZER

- Made of powder coated thick aluminium alloy.
- Double bowl design (for smaller and bigger citrus fruits): ø55 mm and ø70 mm.
- Not dishwasher safe.

code	mm	€
592076	225x80x(H)55	**14,50**



Al aluminium | wash

CITRUS SQUEEZER

- Aluminium alloy with powder coating.

code	-	mm	€
592045	green (for limes)	203x60x(H)40	**7,95**
592052	yellow (for lemons)	223x75x(H)45	**8,95**
592069	orange (for oranges)	232x91x(H)60	**9,95**







BAR BLENDERS

- Housing made of ABS.
- Transparent jug with a sturdy PP lid and a small cover made of BPA-free material.
- Replaceable stainless steel blades with titanium coating.
- Pulse switch for blending function.
- Removable, break resistant jug withstands temperatures from -40°C to 90°C.
- Jug capacity: 2.5 L
- Overheating and overcurrent protection.
- This blender can do it all: fruit, vegetables, cocktails, smoothies, desserts and even crushed ice.

ABS plastic S.S. stainless steel

BPA FREE



230688

SUPER SILENCE

Watch the video



230695

BAR BLENDER WITH SOUND ENCLOSURE

- Sound enclosure made of BPA-free plastic.
- Safety lock system to prevent accidental activation of the blender if the jug is not in place or the sound enclosure is not fully closed.
- Manual control panel.
- With stepless speed control.
- High speed motor with variable speed of the blade from 16000 RPM up to 24800 RPM (without load).

code	V	W	mm	€
230688	230	1680	250x300x(H)540	**379,00**

DIGITAL BAR BLENDER WITH SOUND ENCLOSURE

- Sound enclosure made of BPA-free plastic.
- Safety lock system to prevent accidental activation of the blender if the jug is not in place or the sound enclosure is not fully closed.
- Digital touch screen control panel.
- High speed motor with variable speed of the blade from 8350 RPM up to 24800 RPM (without load).
- 3 speed levels: LOW ca. 8350 RPM, MEDIUM ca. 13500 RPM, HIGH ca. 24800 RPM (without load).
- 3 timer settings: 30, 45, 90 seconds.

code	V	W	mm	€
230695	230	1680	250x300x(H)546	**419,00**

BAR BLENDER JAR BPA-FREE

- Replacement jar for blender 230718/230695/230688/230213/230602/230664.
- 2,5L break-resistant BPA free Tritan jug, firm lid made of polypropylene and a small BPA free material lid cover.
- Fitted with blades made of stainless steel with titanium coating.

code	mm	€
933688	200x170x(H)360	**113,00**



933688

ABS plastic | BPA free | S.S. stainless steel

BPA FREE

ABS plastic | S.S. stainless steel



230718

Very powerfull, can even crush ice

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



238097

BAR BLENDER

- Safety lock system which prevents accidental activation of the blender without the jug.
- Manual control panel.
- With a 10-step power control knob.
- High speed motor with variable speed of the blade from 16000 RPM up to 24800 RPM (without load).
- Includes a polypropylene pusher for thicker ingredients.

code	V	W	mm	€
230718	230	1680	320x250x(H)532	**230,00**

BAR BLENDER DIGITAL

- LED digital touchscreen control panel.
- 3 speed levels: LOW ca. 8350 RPM, MEDIUM ca. 13.500 RPM, HIGH ca. 24.800 RPM (without load).
- 3 time settings: 30, 45, 90 seconds.
- Included in the set: pusher made of polypropylene.

code	V	W	mm	€
238097	230	1680	220x240x(H)535	**239,00**



221228

Al aluminium | 18/10 stainless steel

CITRUS JUICER ELECTRIC

- Made of 18/8 stainless steel, aluminium.
- 3 pressing cones included in the set: small, medium, large (medium is default).
- Possible to operate up to 10 minutes continuously.
- Spout is placed at the height of 250 mm, offering the possibility to put high glasses or a jug directly under it.
- With overheating protection.
- Waterproof rating: IPX1.
- NOTE: no drip tray.

code	V	W	mm	€
221228	230	180	213x207 x(H)417	**178,00**

221204

ABS plastic | S.S. stainless steel

CITRUS JUICER ELECTRIC

- Housing made of rust-resistant material.
- Stainless steel squeeze bowl.
- Including 3 interchangeable ABS cones for small and large citrus fruit.
- ABS sieve.
- Operated with an on/off switch.
- Speed 1500 RPM.
- Including anti-splash cover.

code	V	W	mm	€
221204	230	180	218x307 x(H)466	**183,00**



221099

Al aluminium | S.S. stainless steel

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	210x330 x(H)585	**335,00**



3 cones for different sizes of fruit



Top with lever provides easy and safe operation

BEER GLASS CARRIER

- Made of ABS.
- For 12 glasses.
- Hole diameter: 55mm.
- Dishwasher safe.

code	colour	mm	€
696200	Orange	ø315x(H)35	5,95
696217	Black	ø315x(H)35	6,45



696200



696217

BEER BUCKET

- With bottle opener integrated in the handle.

code	mm	€
516751	ø230x(H)180	8,95



516751



BEER SKIMMER

- White, made of plastic.

code	mm	€
565360	235x26	4,20



565360

COIN TOKENS – 100 PCS.

code	packed per	colour	mm	€
665145	100	Red	ø25	4,95
665138	100	Green	ø25	4,95
665121	100	Blue	ø25	4,95
665152	100	White	ø25	4,95
665169	100	Black	ø25	4,95
665381	100	Yellow	ø25	4,95



S.S. stainless steel



Watch the video



695708

ICE CRUSHER – MANUAL

- Chrome-plated zinc alloy.
- Stainless steel blade.
- Ice scoop included.
- Removable container.

code	mm	€
695708	160x140x(H)270	**45,95**

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



271520

ICE CRUSHER

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

code	V	W	mm	€
271520	230	70	170x290x(H)462	**84,00**

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.

271599

Base shock absorbers
They eliminate vibrations and prevent spontaneous movement of the device.

18/8 stainless steel

ICE CRUSHER

- Cup and stainless steel blades made of stainless steel.
- Motor housing made of cast aluminium.
- Powerful ventilated motor – it can handle a full cup of ice without overheating.
- Hinged lid, equipped with a safety microswitch.
- Cup capacity: 3 L.
- Cup wall thickness: 0.8 mm.
- Knife speed: 1000 RPM.
- Crushing a full cup of ice takes ≈35 s.
- Output: 160 kg/h.
- Water protection rating: IP23.

code	V	W	mm	€
271599	230	200	189x344x(H)525	**375,00**

arktic

ABS plastic | S.S. stainless steel | indoor



ICE CUBE MAKER

- Made of stainless steel and ABS.
- Produces bullet ice (hollow ice).
- Static cooling with a compressor.
- Low water level and full ice container indicators.
- Cycle duration time: ≈ 8-13 min.
- Ice container capacity: 0.7 kg.
- Production capacity: 12 kg / 24 h.
- Ice scoop included in the set.

code	V	W	mm	€
271292	230	100	358x242x(H)328	**179,00**



271292



ABS
plastic



271568



3 ice cube sizes possible

ICE CUBE MAKER

- Body made of stainless steel.
- Lid made from black ABS.
- Tabletop model.
- Makes bullet shaped ice cubes.
- Capacity of 12 kg per 24 hours, buffer stock of 3,2 kg - 9 cubes per cycle.
- Choice of 3 ice cube sizes, cubes are formed around cooling rods.
- Stores 100 ice cubes.
- No fixed water connection.

code	V	W	mm	€
271568	230	130	400x320x(H)575	**235,00**

R600a
R290
COOLANT

18/0
stainless steel



271551



3 ice cube sizes possible

ICE CUBE MAKER

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

code	V	W	mm	€
271551	230	130	455x390x(H)699	**319,00**

Ice container



Cubes made with the pour method

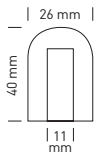


Compressor cooling (271551)



Electronic control





Bullet shaped ice cubes

271773

S.S. stainless steel

ICE CUBE MACHINE

- Housing made from stainless steel.
- Makes bullet shaped ice cubes.
- Fitted with blue LED light.
- Can store up to 7 kg of ice.
- Inlet & outlet hoses and ice scoop included.

code	-	V	W	mm	€
271773	~26 kg/day	230	241	600x400x(H)675	**705,00**
271780	~50 kg/day	230	293	600x400x(H)675	**825,00**



271797

S.S. stainless steel

ICE FLAKE MACHINE

- Housing made of stainless steel.
- Produces flakes of ice.
- Ice container capacity: up to 20 kg.
- Fitted with blue LED light.
- Inlet & outlet hoses and ice scoop included.

code	-	V	W	mm	€
271797	~85 kg/day	230	430	612x548x(H)820	**2 125,00**

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	280	400x448x(H)795	**695,00**



271575

ICE CUBE MACHINES

- Housing made of stainless steel.
- Ice container made of ABS.
- Produces clear ice cubes that last longer in drinks.
- Air cooled – fan assisted static cooling.
- Low water level and full ice container indicators.
- Auto-defrost and auto-cleaning functions.
- Includes 1x ice scoop.



Crystal-clear ice cubes that melt more slowly than other types of ice.





NEW



NEW



code	271353	271391	271438
color	Silver	Black	Silver
capacity	22 kg/24 h	22 kg/24 h	60 kg/24 h
ice container capacit	6 kg	6 kg	30 kg
dimensions	520x380x(H)637 mm	520x380x(H)637 mm	715x605x(H)835 mm
refrigerant	R290	R290	R290
power/voltage	385 W/230 V	385 W/230 V	630 W/230 V
€	**925,00**	**975,00**	**1 525,00**

Al aluminium S.S. stainless steel

GLASS POLISHER

- Housing made of stainless steel.
- Brushes made of aluminium and POM, bristles made of microfibre.
- Polishes up to 330 glasses per hour, polishes and dries at the same time.
- Included: 4 brushes 220 mm long, and 1 brush 190 mm long.
- Brushes are not dishwasher safe.

code	mm	€
236666	305x330x(H)504	**925,00**



236666



230138

POM POM plastic



BRUSHES FOR GLASS POLISHER – 2 PCS

- Intended for use with the HENDI glass polisher (code: 236666).
- Bristles made of microfibre.
- Shafts made of aluminium and POM (polyoxymethylene).
- Not dishwasher safe.

code	-	mm	€
230138	Medium	205x55	**74,50**
230145	Large	235x55	**78,50**

13

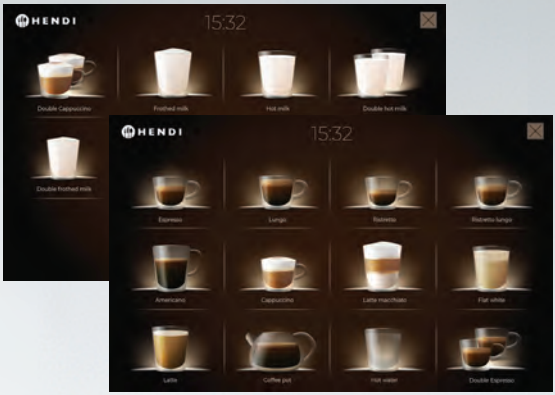
Coffee and accessories, hot drinks

Exceptional hot drinks without compromise




HENDI

ABS plastic | indoor



- Large fresh water container: 6 L
- Backlit water container
- Suitable also for ground coffee
- Hot milk and hot frothed milk temperature adjustment function
- Movable coffee dispenser for cup of up to 165 mm in height
- Possibility to connect to water supply

Espresso	Latte Macchiato	Double Cappuccino
Lungo	Flat White	Frothed milk
Ristretto	Latte	Hot milk
Ristretto Lungo	Coffee pot	Double hot milk
Americano	Hot water	Double frothed milk
Cappuccino	Double Espresso	

AUTOMATIC COFFEE MACHINE

- Housing made of ABS plastic.
- Starter program 17 beverages.
- 6 L water tank or connecting directly to the water mains.
- Hot milk and hot frothed milk with 2 temperature levels.
- Fixed hopper with a 1 kg capacity for coffee beans.
- Recommended daily workload: up to 100 cups.
- Max. hourly output capacity (per beverage) - 100 espressos or 100 cappuccinos.
- Used coffee grounds container: up to 35 portions.
- Movable coffee dispenser, adjustable height between 80-165 mm.
- USB connection.
- Water pump pressure 19 bar.
- Maximum cup height: 165 mm.
- Intuitive 10" colour touch screen.
- Drip tray capacity: 2 L
- 2-cup function.
- Cleaning function.
- Accessories included:
- 1 milk hose, 50 cm.
- 1 water drain hose with adapter, 100 cm.
- 1 water supply hose 1/2'', 150 cm.
- 1 filter connector.
- Adjustable features:
  - Grinder levels adjustable: 5-9 levels, grinding speed 1,9 g/s.
  - Coffee strength: choose from 7g to 16g per cup.
  - Volume of coffee.
  - Coffee temperature.
  - "PRE-BREW" option.
  - Hot water amount, temperature and dispensing time.
  - Frothed milk dispensing time.
  - Brewed coffee.

code	V	W	mm	€
209950	230	3000	390x544x(H)578	**2 995,00**



Fe carbon steel | indoor **NEW**

MILK COOLER PROFI LINE

- Compressor cooling system.
- Touch control panel.
- Temperature and lighting controls.
- Temperature range: from 0°C to 8°C.
- Suitable for up to 4 × 1 L milk packs.
- 2 milk hose openings on the left side and 2 on the right side.
- Milk hose opening height: from 280 to 320 mm.
- Suitable for 7 / 10 / 13 mm milk plugs.
- Auto-defrost function.
- Bottom lock with 2 keys included.
- Internal chamber dimensions: 160x190x(H)280 mm.
- Separate milk container (not included), code 240014, available separately.

code	liters	V	W	mm	€
240007	8.5	230	65	220x450x(H)455	**399,00**


240014

indoor **NEW**

MILK CONTAINER WITH LID

- Made of ABS.
- Lid with milk pipe opening.
- Suitable for milk coolers and coffee equipment.
- Compatible with the HENDI Milk cooler, code 240007.

code	liters	mm	€
240014	4.5	150x173x(H)237	**54,95**

VERONA

MACCHINE PER CAFFÈ

NEW

COFFEE MACHINES VERONA

- Traditional espresso machines made of stainless steel.
- Connected to the water supply.
- Automatic group cleaning.
- Automatic boiler filling.
- Pressure gauge for monitoring brew or boiler pressure.
- Pre-infusion system for evenly moistening the coffee grounds before extraction.
- Reliable and efficient espresso machines designed to produce consistent results.
- Built with high-quality components and materials to ensure durability.
- Designed for connection to a 3/8" water supply.
- Adjustable feet.



207499





207598	207642
Coffee machine Romeo Easy, 1-group, semi-automatic	Coffee machine Romeo, 1-group, automatic
Semi-automatic control. Features a cup holder on top. Built-in vibration pump. Comes with a steam wand and hot water tap. Boiler capacity: 3L. Maximum cup height: 80 mm. Number of brewing groups: 1. Accessories: - 2-cup portafilter with filter basket. - 1-cup portafilter with filter basket. - Cleaning brush for portafilter and filter basket. Can deliver an average of over 200 espressos per hour.	Automatic control. Features a cup holder on top. Built-in vibration pump. Comes with a steam wand and hot water tap. Boiler capacity: 3L. Maximum cup height: 80 mm. Number of brewing groups: 1. Programmable coffee dosing: coffee volume can be stored in memory. Accessories: - 2-cup portafilter with filter basket. - 1-cup portafilter with filter basket. - Cleaning brush for portafilter and filter basket. Can deliver an average of over 200 espressos per hour.
375x530x(H)485 mm	375x530x(H)485 mm
1800 W/230 V	1800 W/230 V
30,5 kg	30,5 kg
2 095,00	**2 395,00**

NEW



207581





207499	207581
Coffee machine Julia Compact, 2-group, automatic	Coffee machine Julia, 2-group, automatic
Automatic control. Features a cup holder on top. Built-in rotary pump. Comes with a steam wand and a hot water tap. Boiler capacity: 6.5L. Maximum cup height: 140 mm. Number of brewing groups: 2. Programmable coffee dosing: coffee volume can be stored in memory. Accessories: - 2x 2-cup portafilter with filter basket. - 1-cup portafilter with filter basket. - Cleaning brush for portafilter and filter basket. Can deliver an average of over 400 espressos per hour.	Automatic control. Built-in cup warmer with integrated cup holder on top. Built-in rotary pump. Comes with 2 steam wands and a hot water tap. Boiler capacity: 11L. Maximum cup height: 140 mm. Number of brewing groups: 2. Programmable coffee dosing: coffee volume can be stored in memory. Accessories: - 2x 2-cup portafilter with filter basket. - 1-cup portafilter with filter basket. - Cleaning brush for portafilter and filter basket. Can deliver an average of over 400 espressos per hour.
475x563x(H)530 mm	665x563x(H)530 mm
2700 W/230 V	3700 W/230 V
53 kg	53 kg
3 495,00	**3 795,00**



207451

VERONA
MACCHINE PER CAFFÈ

NEW

COFFEE GRINDER, ELECTRIC

- Housing made of aluminium.
- Large bean hopper with 1.65 kg capacity.
- Titanium-coated burr helps extend burr lifespan.
- Grinding burr hardness: 48–52 HRC.
- Grinding burr lifespan: up to 800 kg.
- Grinding capacity up to 40 g per cycle.
- Stepped grind adjustment with 12 settings.
- Tempered glass touchscreen interface.
- 4 operating modes for flexible grinding.
- Half-dose and automatic dosing options.
- Backlit coffee outlet.
- Integrated dose counter.
- Grinding speed: 1360 RPM.
- Anti-electrostatic function helps prevent coffee grounds from sticking inside the grinder.
- Removable grinding head for cleaning and maintenance.
- IP54 protection rating, resistant to dust and splashes.
- Max continuous operating time: 5 minutes.

code	V	mm	€
207451	220	410x240x(H)625	**799,00**



HENDI

Watch the video

S.S. stainless steel

HOT CHOCOLATE DISPENSER

- Tap, lid, and stirring part made of PP.
- Container made of BPA-free material.
- Bain-Marie heating system prevents chocolate from burning at the bottom.
- Container base made of stainless steel, with transparent side walls.
- Integrated stirring system ensures homogeneous consistency.
- Equipped with a special anti-drip tap for controlled dispensing.
- Drip tray fitted with a float indicator warning when full.
- Overheating protection enhances operational safety.
- Temperature adjustable from 65°C to 85°C.
- Required ambient temperature: 10°C to 32°C.

code	liters	V	W	mm	€
274125	5	230	1006	440x360x(H)471	**489,50**
274149	10	230	1006	415x300x(H)580	**525,00**

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



274125

274149

18/0 stainless steel | 18/8 stainless steel | PP polypropylene | wash | **NEW**

MILK FROTHER

- Housing made of 18/0 stainless steel.
- Jug made of 18/8 stainless steel.
- Handle made of polypropylene.
- Lid made of AS.
- Frothing part made of POM.
- Indication light: Red for hot, blue for cold.
- Detachable milk jug.
- Functions:
  - Milk foaming for cappuccino.
  - Milk foaming for latte.
  - Heating for all types of milk.
  - Foaming for cold milk.
- Jug capacity: 300ml for frothing, 500ml for heating.

code	V	W	mm	€
209165	230	500	178x143x(H)220	**99,95**



209165



207390

COFFEE DISTRIBUTOR

- Distributor made of stainless steel, for all portafilters with 58 mm diameter.
- Grip made of black aluminium.
- With 3 angled slopes on the top to evenly distribute coffee grounds in a portafilter.

code	mm	€
207390	ø64x(H)35	**27,95**



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	**19,95**



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	**25,95**



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	125x140x(H)30	**8,50**



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	**12,95**

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	**17,25**



208724

GROUP HEAD CLEANING BRUSH

- Brush made of PBT.
- Measuring spoon for cleaning agents.
- Splash screen keeps the handle dry.
- Set of 2 pcs.

code	mm	€
208724	(L)225	**6,95**



208618

ROUND KNOCK BOX

- Made from stainless steel.
- Fitted with removable knock bar.

code	mm	€
208618	153x185x(H)165	**37,95**



208694

KNOCK BOX DRAWER

- Drawer model made from carbon steel.
- Fitted with removable knock bar and perforated top.

code	mm	€
208694	350x250x(H)90	**78,50**



208335

S.S. stainless steel

KNOCK BOX GN

- Made from stainless steel.
- Removable knock bar fitted with silicone sleeve.

code	mm	€
208342	265x162x(H)100	**23,95**
208335	176x162x(H)100	**19,95**



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	**37,95**

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°	ø44x(H)140	**5,25**

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	**14,05**

18/10 stainless steel · wash



451045

MILK JUG – MATT BLACK

- Made of extra thick stainless steel, helps keep the content hot.
- V-shaped spout gives extra control during pouring.

code	liters	mm	€
451045	0.7	ø84x(H)130	**18,95**



18/10 stainless steel



451052

MILK JUG WITH MEASURE

- Made of stainless steel.
- Shape with an easy-pour spout designed for clean and efficient work.
- Dishwasher safe.
- Available in multiple sizes (codes: 450109, 450208, 450307, 450406, 450505).

code	liters	mm	€
451052	0.6	130x77x(H)112	**10,95**

18/8 stainless steel



451533

MULTIPURPOSE JUGS

code	liters	mm	€
451502	0.35	ø76x(H)93	**7,50**
451519	0.6	ø90x(H)112	**10,25**
451526	0.9	ø102x(H)125	**12,95**
451533	1.5	ø112x(H)161	**17,75**



208533



208304



FILTER COFFEE MAKER

- Housing made of polypropylene with stainless steel front, top, and rear panels.
- Matte finish.
- Direct heating brewing system.
- Brewing temperature: 93–96°C.
- Brewing time: approx. 9 min.
- Brews from 0.5 to 1.8 L per cycle.
- Two independently controlled hot plates: one on top of the machine and one in the brewing area.
- Integrated limescale detection sensor with automatic warning indicator.
- Compatible with 248 x 114 mm paper coffee filters.
- Includes filter holder, 1.8 L tempered glass coffee decanter (code 445907), and 100 paper filters.
- Compatible replacement paper filters available separately (code 208656).
- The decanter is not dishwasher safe.

code	V	W	mm	€
208533	230	1480	421x213x(H)423	**164,00**



FILTER COFFEE MAKER

- 2 heating plates made of stainless steel (upper and lower), for keeping coffee warm after brewing.
- 2 separate switches, for upper heating plate and for water boiling/lower heating plate.
- Water tank: 1,8 L.
- Included in the set: 2x 1,8 L decanters and 100 pcs of paper filters.
- Decanters are not dishwasher safe.

code	V	W	mm	€
208304	230	1480	220x383x(H)465	**259,50**



211052

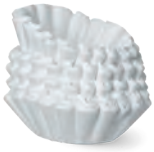




FILTER COFFEE MAKER

- Body and holder for coffee filter made of stainless steel.
- Heating temperature: 93-96°C.
- Brewing time: approx. 7 min.
- Indicator lights for heating and descaling.
- Overheating protection.
- Protection against dry heating.
- Water tank: 2 L.
- Included in the set: 2 L vacuum jug and 100 pcs of paper filters.

code	liters	V	W	mm	€
211052	2	230	1400	215x410x(H)520	**279,50**



208656

PAPER COFFEE FILTERS FOR FILTER COFFEE MAKERS

- Set of 1000 filters for filter coffee makers.
- Made from bleached filter paper.
- Upper diameter: 245 mm.
- Bottom diameter: approx. 133 mm.
- Suitable for commercial filter coffee makers, e.g. HENDI.

code	packed per	mm	€
208656	1000	ø245x(H)62	**35,95**



445907

COFFEE DECANTER

- Suitable for the HENDI Drip coffee maker (code: 208304/208533).
- Made of glass with a polypropylene handle and lid.
- Not dishwasher safe.

code	liters	mm	€
445907	1.8	200x185x(H)170	**16,95**



448526

VACUUM JUG

- Suitable for the HENDI Drip coffee maker (code: 211052).
- Made of stainless steel with a polypropylene handle and lid.
- Not dishwasher safe.

code	liters	mm	€
448526	2	150x180x(H)265	**20,95**

Watch the video



209998

ELECTRIC KETTLE CORDLESS

- 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	341x226x(H)305	**43,95**



209936

ELECTRIC KETTLE CORDLESS

- Perfect for intensive use.
- With fast-boil.
- Separate power base for easier kettle handling, enabling full 360° rotation of the kettle.
- Fitted with ergonomic polypropylene handle.
- With heating indicator light.
- Heater placed under the bottom, protected against limescale.
- Automatic switch-off when water boils.
- With dry-boil protection, doesn't work without water.
- 18/8 stainless steel housing and bottom.
- Weight: 1.12 kg

code	liters	V	W	mm	€
209936	2.5	230	2200	242x172x(H)294	**29,95**



624302

KETTLE

- Designed for use on gas stoves.
- Made of stainless steel.
- With a lid and a comfortable handle for easy carrying.
- Capacity: 6 L.
- Dishwasher safe.

code	liters	mm	€
624302	6	ø245x(H)290	**36,95**

PP polypropylene | 18/8 stainless steel

Watch the video



209981

ELECTRIC KETTLE CORDLESS

- Housing and heating element made of 18/8 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	226x165x(H)310	**24,95**

18/8 stainless steel | PP polypropylene



209943

ELECTRIC KETTLE CORDLESS WITH TEMPERATURE CONTROL

- For preparing beverages with indicated brewing conditions, such as green tea, white tea, or yerba mate.
- 18/8 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	230x165x(H)255	**37,95**



456514

TEA BOX

- Box made of wood in a natural light shade.
- Lid: a wooden frame with an acrylic window, on hinges, opened upwards.
- 12 compartments in the box, each can store 12 tea bags.

code	mm	€
456514	300x280x(H)90	**39,95**



18/8 stainless steel | SIL silicone | PP polypropylene | ABS plastic

BEVERAGE DISPENSER

- Outer body made of stainless steel.
- Inner container made of stainless steel 18/8.
- Equipped with 1 tap.
- PU insulation.
- Suitable for hot and cold beverages.
- Handle included.
- Suitable for hot chocolate, mulled wine, or juices.
- Temperature range: from -10°C to 100°C.

code	liters	mm	€	
425336	9	290x245x(H)430	**49,95**	
424513	11	292x266x(H)440	**59,95**	N
424520	13.8	292x266x(H)490	**64,95**	N

NEW



425336



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	442x426x(H)491	**115,50**



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	435x441x(H)500	**112,50**

HOT DRINKS BOILER DOUBLE-WALLED



- Ideal for mulled wine and boiling water for tea.
- Operates automatically and keeps drinks at serving temperature.
- Heat loss and energy consumption are reduced by the insulated double-walled polished stainless steel housing.
- Lid with safe "twist-lock" system.
- Scale-protected heating element under the tank with overheat protection.
- Fitted with cool-touch grips, cover handle and anti-drip spout, all made of polypropylene.
- Clear level indicator in litres.
- Maximum cup height: 130 mm (without drip tray).
- With power switch and indicator lights for heating and troubleshooting.
- Temperature can be set from 30°C to 100°C.
- Drip tray included.
- Not suitable for chocolate milk.

UP TO **20%** OF ENERGY SAVINGS



Drip tray included

211168

211175

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)	€
211168	9	230	1500	340x315x(H)430	40 ±5	**105,00**
211175	17	230	2500	415x382x(H)480	37 ±5	**135,00**

Supplied with a drip tray



Lid with safe "Twist-lock" system fitted with cool-touch, polypropylene grips



Double walled - up to 20% lower energy consumption



HENDI

Prices exclude VAT

HOT DRINKS BOILER SINGLE-WALLED

18/8 stainless steel | PP polypropylene | <100°C temp

- Ideal for mulled wine and boiling water for tea.
- Operates automatically and keeps drinks at serving temperature.
- Single-walled brushed stainless steel housing and lid with safe "Twist-lock" system.
- Scale-protected heating element under the tank with overheat protection.
- Fitted with cool-touch grips, cover handle and anti-drip spout, all made of polypropylene.
- Clear water level indicator in liters.
- Maximum cup height: 130 mm (without drip tray).
- With a power switch and indicator lights for heating and troubleshooting.
- Temperature can be set from 30° to 100°C.
- Not suitable for chocolate milk.



211137



211144



211151

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)	€
211137	10	230	1500	340x315x(H)430	40 ±5	**92,50**
211144	20	230	2500	415x382x(H)480	42 ±5	**118,00**
211151	30	230	2500	415x382x(H)620	65 ±2	**155,00**
211298			Drip tray			**9,50**



Dripping tray - to be ordered separately

211298

Internal maximum water level indicator



With non-drip tap



Lid with safe "Twist-lock" system fitted with cool-touch, polypropylene grips



UNIQ

Buffet reinvented

PP polypropylene S.S. stainless steel



211434



211472

PERCOLATOR UNIQ

- Single-walled housing made of stainless steel.
- Handles made of polypropylene.
- Liquid level indicator.
- Non-drip tap.
- Drip tray attached with a magnet, easy to clean.
- Maximum cup height: 100mm.
- Thermostat indicator.
- Keep warm function: the thermostat automatically maintains the temperature.
- Indicator light signals overheating or descaling requirement.
- Percolators automatically retain the heat after brewing.
- Filtering basket for coarse ground coffee.

Unique non-drip tap design with integrated graduated glass



The drip tray is magnetic



Filter pan has built-in filter for coarsely ground coffee, filter paper not needed



design by
Robert Bronwasser



211557



211564

- Indicator light signalling the end of brewing.
- Available in 2 capacities: 7 and 14 litres.
- Available in 4 colours that match other elements of the UNIQ collection: off-white, taupe, silver and black.

code	colour	liters	V	W	mm	time to boil the wholebowser (min)	€
211434	Silver	7	230	1070	307x330x(H)450	52	**103,00**
211441	Silver	14	230	1770	354x418x(H)500	57	**115,00**
211472	Black	7	230	1070	307x330x(H)450	52	**124,00**
211489	Black	14	230	1770	357x380x(H)502	57	**139,00**
211557	Cream	7	230	1070	307x330x(H)450	52	**124,00**
211571	Cream	14	230	1770	357x380x(H)502	57	**139,00**
211564	Taupe	7	230	1070	307x330x(H)450	52	**124,00**
211588	Taupe	14	230	1770	357x380x(H)502	57	**139,00**

UNIQ

Buffet reinvented

S.S. stainless steel | PP polypropylene | <100°C temp



211410



211458

HOT DRINKS BOILER UNIQ

- Single-walled housing made of stainless steel.
- Handles made of polypropylene.
- Liquid level indicator.
- Non-drip tap.
- Drip tray attached with a magnet, easy to clean.
- Max cup height: 100mm.
- Thermostat indicator.
- Keep warm function: the thermostat automatically maintains the temperature.
- Temperature can be set from 30°C up to 100°C.
- Reset button – for use in case of overheating.
- Indicator light signals overheating or descaling requirement.

Unique non-drip tap design with integrated graduated glass



The drip tray is magnetic



The boiler keeps the drink at serving temperature after heating



HENDI

design by
Robert Bronwasser



211519



211526

- For boiling water or heating wine only – not suitable for other liquids such as milk or hot chocolate.
- Available in 2 capacities: 9 and 16 litres.
- Available in 4 colours that match other elements of the UNIQ collection: off-white, taupe, silver and black.

code	colour	liters	V	W	mm	time to boil the wholebowser (min)	€
211410	Silver	9	230	950	307x330x(H)450	58	**95,00**
211427	Silver	16	230	1650	352x357x(H)380	63	**109,00**
211458	Black	9	230	950	307x330x(H)450	58	**119,00**
211465	Black	16	230	1650	357x380x(H)502	63	**132,50**
211519	Cream	9	230	950	307x330x(H)450	58	**119,00**
211533	Cream	16	230	1650	357x380x(H)502	63	**132,50**
211526	Taupe	9	230	950	307x330x(H)450	58	**119,00**
211540	Taupe	16	230	1650	357x380x(H)502	63	**129,00**

S.S. stainless steel



208007



209882

PERCOLATOR, SINGLE-WALLED

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

code	liters	V	W	mm	time to boil the whole-bowser (min)	€
208007	6	230	1500	355x355x(H)470	21	**105,00**
208106	10	230	1500	406x390x(H)522	34	**147,50**
208205	16	230	1500	407x382x(H)595	51	**158,50**

HOT DRINKS BOILER

- Single-walled.
- Ideal for mulled wine and boiling water for tea.
- Time to boiling: 209882 - 9liter ≈ 23 min / 209899 - 18 liter ≈ 52 min.
- Maximum temperature 94-99°C.
- Protected against boiling dry.
- Not suitable for hot chocolate.

code	liters	V	W	mm	time to boil the whole-bowser (min)	€
209882	9	230	2200	340x227x(H)468	52	**101,00**
209899	18	230	2200	387x275x(H)595	23	**136,00**
209905	28	230	2200	500x500x(H)488	76	**174,00**

S.S. stainless steel

UP TO 20% OF ENERGY SAVINGS



211205



211403

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.

code	liters	V	W	mm	time to boil the whole-bowser (min)	€
211106	6	230	1500	316x350x(H)480	20	**133,00**
211205	10	230	1500	370x390x(H)525	32	**172,50**
211304	16	230	1500	360x401x(H)647	50	**185,00**

HOT DRINKS BOILER, DOUBLE-WALLED

- Insulated double-wall polished stainless steel structure reduces heat loss through conduction, convection and radiation.
- Thermostatic temperature control adjustable up to 110°C.
- Body and tank made of stainless steel.
- Maintenance-free heating element under the tank.
- Parts can be easily disassembled to facilitate cleaning.
- Welded stainless steel handles with silicone grip.
- Anti-drip tap.
- Glass water gauge.
- Descaling indicator.
- Dripping tray with stainless steel grid.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
211403	9	230	2200	322x390x(H)522	**127,00**
211502	18	230	2200	386x393x(H)641	**165,00**







14

Thermoboxes, trolleys

Preserve quality, wherever you are



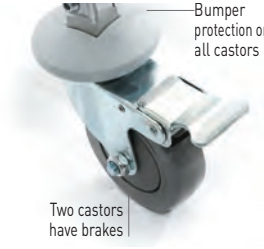


S.S. stainless steel | user assembly

15x GN 1/1 | 15x 600x400



810668 | 810613 | 810651







CLEARING TROLLEY - 7 X GN 1/1, PROFI LINE

- 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 70 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810668	445x615x(H)945	**175,00**

CLEARING TROLLEY - 15 X GN 1/1, PROFI LINE

- 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 150 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810613	440x610x(H)1710	**237,50**

CLEARING TROLLEY – 15X 600X400, PROFI LINE

- 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 150 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810651	515x680x(H)1710	**262,50**



CLEARING TROLLEY, KITCHEN LINE

- Housing made of stainless steel.
- Guides are placed 80 mm apart.
- Compatible with GN 1/1, GN 1/2, GN 1/3 trays.
- Fitted with 4 large rubber castors (ø100mm).
- Includes 4 rubber bumpers.
- Maximum load: 100kg.
- Maximum capacity: 15x trays.
- Comes flat packed.

code	mm	€
813270	380x550x(H)1705	**164,50**

RACKING TROLLEY, KITCHEN LINE

- Frame made of stainless steel.
- Guides are placed 80 mm apart.
- Fitted with 4 large rubber castors (ø100mm).
- Includes 4 rubber bumpers.
- Maximum load: 100kg.
- Maximum capacity: 15 trays.
- Comes flat packed.
- Tray guide dimensions: 600x400mm.

code	mm	€
813287	470x620x(H)1735	**189,00**

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 150 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810569	810x610x(H)960	**225,00**



150kg

30x GN 1/1



810576

DOUBLE TROLLEY - 30 X GN 1/1

- GN 1/1 with 30 layers - interspaced at 80mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.
- Permissible cart load capacity with uniform weight distribution – 150 kg.

code	mm	€
810576	798x610x(H)1710	**359,50**

S.S. stainless steel | user assembly

150kg

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.
- Permissible cart load capacity with uniform weight distribution – 150 kg.

code	mm	€
810606	445x610x(H)1710	**279,50**

NEW



817667

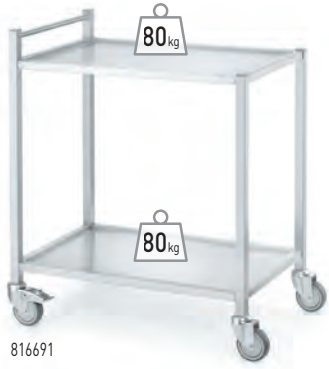




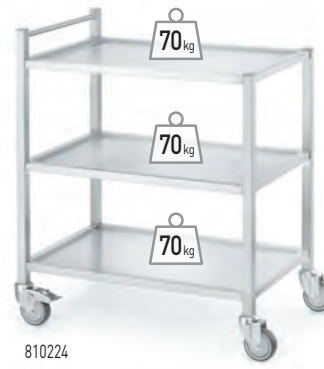
COVER FOR TROLLEYS

- Made of thick transparent PVC material.
- Front opening with 2 corner zips.
- Helps protect food from dust, dirt, and external contamination.
- Transparent material.

code	suitable for	mm	€
817650	801576	760x570x(H)1630	**30,95**
817667	810613, 810606	400x570x(H)1595	**24,95**
817674	810651	640x480x(H)1595	**26,95**
817681	810668	400x570x(H)830	**17,95**



816691



810224

SERVING TROLLEY, WELDED

- Welded construction ensuring high strength and stability.
- Shelves with a 10 mm raised edge to prevent dishes from falling off.
- Total shelf size: 800x500 mm.
- Shelf dimensions without the raised edge: 750x450 mm.
- Vertical stainless steel handle with a 100 mm projection.
- 4 swivel castors Ø100 mm with bumpers, including 2 castors with brakes.

code	mm	€
810224	865x565x(H)950	**299,00**
816691	865x565x(H)950	**269,00**

NEW



809648



809655

SERVING TROLLEY

- Made of stainless steel.
- Available in 2 models:
  - 809648: 2 shelves, distance between shelves: 440 mm.
  - 809655: 3 shelves, distance between shelves: 205 mm.
- Noise-reducing material underneath.
- Max. load per shelf: 50 kg.
- 4 swivel castors with bumpers, ø100 mm.
- 2 castors with brakes.
- Worktop dimensions: 695x398 mm.
- Flat-packed delievery for self-assembly.

code	mm	€
809655	745x398x(H)810	**119,00**
809648	745x398x(H)810	**99,00**



810101

SERVING TROLLEY

- Made of stainless steel.
- 3 shelves with noise reducing material underneath.
- Maximum load per shelf 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 270 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm	€
810101	905x585x(H)945	**132,50**



811320

SERVING TROLLEY MATT BLACK

- Made of stainless steel with a matt black finish.
- 3 shelves with noise reducing material underneath.
- Maximum load per shelf 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 270 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm	€
811320	905x585x(H)945	**179,00**

S.S. stainless steel | user assembly

SERVING TROLLEY

- Made of stainless steel.
- Fitted with 2 shelves and sound insulation material underneath.
- Maximum load per shelf 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	905x585x(H)945	**111,50**



810002



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	905x585x(H)1245	**187,50**

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	905x585x(H)1545	**249,50**

3-SHELF POLYPROPYLENE SERVICE CART

- Can be used as a mobile tool, suitable for storage.
- Can be moved easily over uneven surfaces, in lifts or in corridors.
- Top shelf placed at an ergonomic height for greater comfort.
- Maximum load per shelf (evenly distributed): 50 kg.
- Fitted with 4 swivel castors, 2 with brakes.
- Rounded corners.





816264 816271 810200

3-SHELF POLYPROPYLENE SERVICE CART, LARGE

- Shelf dimensions: 842x486 mm.
- Shelf spacing: 308 mm.

code	mm	€
816264	1010x500x(H)960	**96,95**
816271	1010x500x(H)960	**149,95**

3-SHELF POLYPROPYLENE SERVICE CART, SMALL

- Shelf spacing: 293 mm.
- Shelf dimensions: 625x400mm.

code	mm	€
810200	800x420x(H)945	**69,95**

CONTAINER FOR SERVICE CART

- Bottom dimensions: 238x173 mm.
- Compatible with products: 810200, 816264, 816271

code	mm	€
816288	325x240x(H)447	**12,25**



816288

CONTAINER FOR SERVICE CART

- Bottom dimensions: 294x185 mm.
- Compatible with products: 810200, 816264, 816271.

code	mm	€
816295	325x240x(H)180	**5,95**



816295

AMER★BOX







ABS plastic | PP polypropylene

INGREDIENT TROLLEY

- Made of polypropylene.
- Lid made of ABS.
- Rounded corners and smooth inner walls.
- Guides located in the upper, inner part of the trolley for fitting the scoop.
- 4 rubber wheels including 2 castor wheels.
- Wheel diameter: 75 mm.
- Ingredient scoop included.

code	liters	mm	€
877210	62	345x720x(H)570	**125,00**
877913	82	355x720x(H)600	**139,50**
877920	102	600x720x(H)700	**154,50**


scoop


transparent cover




four torsional wheels


flour


sugar


groats


cereal

HENDI

Prices exclude VAT

AMER★BOX

HDPE polyethylene

MAX. 110 l



877883





drip tray



2 torsion wheels with brakes



tap



scoop

ICE CONTAINER, INSULATED

- Housing made of robust polyethylene (HDPE) that is resistant to shocks and impacts.
- Thick foam insulation ensures the ice temperature is maintained for a long time.
- Inner walls are resistant to scratches and stains.
- The ergonomic grip is integrated with the housing.
- Designed for transporting ice cubes or flakes over long distances.
- Sliding, sealed lid for easy ice scooping.
- Profiled drain for melted ice in the chamber with a tap.
- Equipped with 2 large ø20 mm wheels for stability on uneven ground and 2 smaller ø10 mm caster wheels with brakes.
- Profiled drain for melted ice in the chamber with a tap.
- Delivered ready to use, no assembly required.
- Tap, scoop and drip tray included.

code	liters	mm	€
877883	110	585x800x(H)745	**649,00**

AMER★BOX

LDPE polyethylene





Includes vinyl cover with every caddy for sanitary storage



up to 50 plates in one stack



front wheels with brakes

PLATE TROLLEY

- Assures safe transport of tableware.
- Mobile polyethylene guards make it possible to load plates of various sizes.
- Extremely robust design made of polyethylene protects the tableware from chipping or breaking.
- Number of plates stacks: 6.
- Number of plates per stack: 50.
- Wheels resistant to uneven ground, non-marking even at full load.
- Two castor wheels with brakes Ø 10 mm, large wheels Ø 20 mm.
- Shock and impact resistant.
- Vinyl cover to meet strict sanitary standards included.
- Plates diameter from Ø 115 to Ø 330 mm.

code	mm	€
877906	930x720x(H)785	**660,00**



Examples of sets



4 columns - plates of ø230–335mm



6 columns - plates of ø140-225 mm



4 columns - plates of ø115 mm
2 columns - plates of ø140-175 mm
2 columns - plates of ø175-225 mm



5 columns - plates of ø115 mm
3 columns - plates of ø175-225 mm



HENDI

Prices exclude VAT

PE
polyethylene

TROLLEY FOR THERMO CONTAINER

- Transport platform made of PE.
- Brakes mounted on 2 wheels.
- Includes a 184cm belt.
- Suitable for 877814 container.

code	mm	€
877821	530x710x(H)230	**139,50**



877821

18/8
stainless steel

NEW

TROLLEY FOR CONTAINERS, 6 WHEELS

- Made of 18/8 stainless steel.
- Open frame construction.
- Equipped with 6 fixed PA wheels.
- Designed for stable movement during routine transport tasks.

code	mm	€
809884	655x415x(H)130	**98,95**
809891	680x490x(H)133	**147,95**
809907	735x500x(H)133	**152,95**



877821

PP
polypropylene

user assembly

PLATFORM TROLLEY

- Foldable to minimise transport dimensions.
- Dimensions before folding: 720x480x845(H)mm.
- Dimensions when folded: 742x480x235(H)mm.
- Maximum load: 200 kg.

code	mm	€
810514	742x480x(H)845	**79,95**



Collapsable to minimize transport dimensions

810514

Prices exclude VAT



vent cup



Door with seal.

AMER★BOX

LDPE polyethylene | stackable

THERMO CATERING CONTAINER 2X GN 1/1 200

- Double-walled insulated polyethylene LDPE.
- 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, 20 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	477x680 x(H)620	335x533 x(H)590	**314,50**

877814



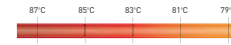
877821



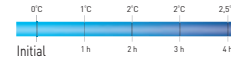
2 wheels with brakes

Temperature retention

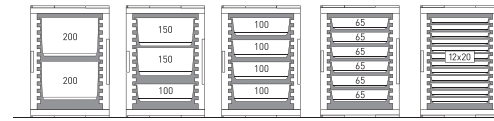
hot



cold



Examples of sets





fastening strap included

877821

TROLLEY FOR THERMO CONTAINER

- Transport platform made of PE.
- Brakes mounted on 2 wheels.
- Includes a 184cm belt.
- Suitable for 877814 container.

code	mm	€
877821	530x710x(H)230	**139,50**







707692

THERMO-INSULATED CONTAINER WITH HEATING FUNCTION – CATERING

- Double HDPE impact-resistant insulating walls.
- It keeps food at safe serving temperatures for up to 4 hours after unplugging.
- 2 large ergonomic handles.
- Large and easy-to-read LED display indicating the temperature in the chamber.
- Maintains both high and low content temperature.
- Punched rails in the chamber housing.
- Suitable for 1/1 GN containers:
  - GN 1/1 (H) 20 mm: 12 pcs.
  - GN 1/1 (H) 65 mm: 6 pcs.
  - GN 1/1 (H) 100 mm: 4 pcs.
  - GN 1/1 (H) 150 mm: 3 pcs.
  - GN 1/1 (H) 200 mm: 2 pcs.
  - GN 1/2 (H) 150 mm: 6 pcs.
- Max. temperature: 68°C.
- Water resistance class: IPX3.

HDPE polyethylene

code	V	W	mm	€
707692	230	200	477x680x(H)620	**825,00**

TROLLEY FOR THERMO CONTAINER

- Transport platform made of PE.
- Brakes mounted on 2 wheels.
- Includes a 184cm belt.
- Suitable for 877814 container.

code	mm	€
877821	530x710x(H)230	**139,50**



877821

AMER★BOX

INSULATED BEVERAGE DISPENSER WITH TAP

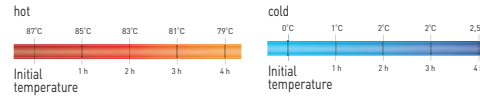
- Ideal for storage, transport and serving of hot and cold drinks.
- Robust LDPE polyethylene housing.
- Good polyurethane foam insulation.
- 4 heavy duty clamps, 25 mm wide, at either side of the jug, for easy and quick opening and closing.
- Comfortable transport grips.
- Tap distance from the floor: 95 mm.
- Recessed tap - protection against transport damage.
- Delivered with stickers for quick identification of drinks.
- Vent for easier lid opening.
- Shock and impact resistant.
- Rounded chamber with grooves leading to the tap.

code	liters	mm	€
877869	9.4	230x420x(H)470	**159,50**
877876	18	230x420x(H)620	**198,50**

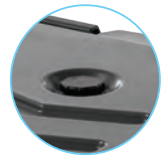


877869

Temperature retention




4 latches


vent cup

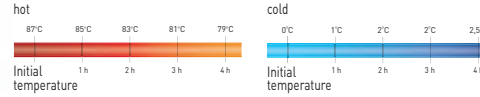
INSULATED CATERING CONTAINER GN 1/1, TOP-LOADED

- 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	mm int.	€
877852	630x460x(H)305	530x325x(H)200	**199,50**


stackable

Temperature retention



Examples of sets



HENDI

Prices exclude VAT

9x 600x400

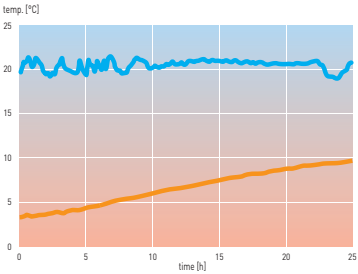


stackable

THERMO BOX 9X 600X400MM

- Box made of EPP.
- Ultra-lightweight, front-closing with a separate lid.
- High temperature resistance.
- Suitable for transporting and storing hot and cold food.
- Stackable.
- Rounded corners.
- 9 rails for 600x400mm trays (trays not included).
- Distance between rails: 50 mm.
- Dishwasher safe up to 80°C.

code	liters	mm	mm int.	€
707685	128	540x700x(H)640	410x610x(H)580	**399,50**



Temperature decrease in
the insulated container, at full load
initial temperature 20°C
ambient temperature 2,3°C

THERMO FRONT LOADERS



EPP polypropylene · stackable

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	mm int.	€
707661	66	600x400x(H)490	535x310x(H)400	**119,00**

Examples of sets





Fits perfectly on Euro pallets – four boxes per layer.





HDPE polyethylene · wash

KEEP WARM ELEMENT

- Made of HDPE.
- Contains paraffin wax.
- Suitable for thermoboxes.
- 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 up to 40 minutes.

code	GN	mm	€
707784	GN 1/2	320x260x(H)30	**24,95**
707845	GN 1/1	530x325x(H)35	**42,50**



HDPE polyethylene · wash

FREEZING ELEMENT

- Made of HDPE.
- Contains water and ammonium chloride.
- Suitable for thermoboxes.
- Keeps the temperature between -15 to -10°C for 4 to 5 hours.
- Before use: freeze at -18°C for at least 12 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	€
707753	GN 1/1	530x325x(H)35	**27,95**
707760	GN 1/2	320x260x(H)30	**16,95**

THERMO CATERING BOX

EPP polypropylene | stackable

- 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	mm int.	€
707999	100	635x465x(H)660	550x335x(H)545	**199,00**



707999

Examples of sets







COOLING ELEMENT

HDPE polyethylene | wash

- Made of HDPE.
- Contains water & sodium polyacrylate.
- Suitable for thermoboxes.
- Keeps the temperature between 0 and 4°C for approximately 4 to 5 hours.
- Before use: freeze at -6°C for at least 12 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	320x260x(H)30	**15,50**
707821	GN 1/1	530x325x(H)35	**26,95**



Prices exclude VAT



707968

stackable

THERMOBOX PROFI LINE

- Perfect for transport of hot or cold products.
- 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 int.	€
707906	40	600x400x(H)285	538x338x(H)234	**39,95**
707968	46	600x400x(H)320	538x338x(H)257	**49,50**
707951	53	685x485x(H)260	625x425x(H)200	**72,50**
707944	80	685x485x(H)360	625x425x(H)300	**63,95**



707814

EPP polypropylene

stackable

COOLING ADAPTOR GN 1/1

- Place this adaptor with cooling element on top of your Thermobox 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	**35,95**

PIZZA THERMOBOX PROFI LINE

- Made of polypropylene.
- Integrated grips for easier carrying.
- Special profile in the inside for easier unloading.
- Sturdy and stable structure designed for long-term use.
- Ultralight, closed from the top with a separate lid.
- Stackable thanks to grooves in housing.

code	liters	mm	mm int.	€
707975	21	410x410x(H)240	350x350x(H)175	**54,50**

EPP polypropylene



707975

HENDI

Prices exclude VAT



707982



Very resistant
and springy frame



With ergonomic handles
to transport



Dedicated dimple
for easy opening

THERMOBOX PROFI LINE

- Perfect for transport of hot or cold products.
- The special heat-sealed inner lining provides reinforcement, facilitates easy cleaning and substantially improves the useful life.
- The thermobox is suitable for containers sizes up to Gastronorm 1/1.
- 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	mm int.	€
707982	39	674x400x(H)287	538x338x(H)217	**109,95**



Extremely smooth
internal surface

Prices exclude VAT



707746

THERMAL INSULATION CONTAINER MADE OF PIOCELAN

- Thermo-insulated container with fitted lid for ensuing safety of food products during transport and storage; especially useful in catering and gastronomy establishments, where high resistance to mechanical damage and maintaining constant temperature inside the container are required.
- Intended for direct or indirect contact with food during its long-term cooling or freezing, and also during its heating to 70°C for no longer than 2 hours, heating to 100°C for no longer than 15 minutes and storage at room temperature for up to 30 days (depending on the type of food).
- Made of black LSP EB Pioclean using moulding technology.
- Easy cleaning.
- Very light.
- Perfectly maintains both low and high temperatures of food.
- Extremely resistant to mechanical damage.
- Ergonomic handles for easy transport.
- Dishwasher safe.
- Stackable. Internal container size suitable for GN 1/1 or 600x400 mm trays, depending on the model.
- Meets legal and hygienic requirements regarding packaging that has direct contact with food.

code	liters	mm int.	mm int.	€
707746	40	600x400x(H)283	540x340x(H)230	**32,50**
707425	46	600x400x(H)320	538x338x(H)257	**34,50**
707432	53	685x485x(H)260	625x425x(H)200	**47,50**
707456	80	685x485x(H)360	625x425x(H)300	**54,50**



INSULATED PORTABLE CONTAINER KITCHEN LINE



708071 708088 708095

- Thermos housing and lid made of stainless steel with satin finish.
- Inner made of stainless steel, thickness 0.5 mm.
- Keep food and drinks warm during transport.
- The space between the walls is filled insulating material.
- 2 handles. Insulated lid with handle.
- Removable profile gasket.
- Lid with 2 snap fasteners and 1 fixed.
- Non-stackable.
- Not dishwasher safe.

code	liters	mm	€
708071	11	ø300x(H)345	**51,50**
708088	19	ø350x(H)400	**60,50**
708095	31	ø400x(H)445	**80,95**
710241	23	ø350x(H)440	**70,95**
710258	36	ø400x(H)500	**86,50**





INSULATED PORTABLE CONTAINER PROFI LINE

6 latches – ideal for transporting liquid meals



710203

The same diameters make them easier to stack and transport



Space between the walls is filled with special insulating material which keeps hot or cold temperature of food for up to 6-8 hours





HENDI



710203



710227

- Container exterior made of 0.8 mm thick satin-finished stainless steel.
- Container interior made of 0.8 mm thick high-gloss polished 18/8 stainless steel.
- Lid made of 0.6 mm thick satin-finished stainless steel.
- Fitted with 2 ergonomic insulated handles, each fixed with 7 welds.
- The insulated lid is fitted with a handle and air release valve for easy opening.
- Lid seal is profiled and removable for easy cleaning.
- The lid is securely closed with 6-8 latches, depending on capacity size.
- Bottom fitted with a black rubber rim, this protects the container and makes it possible to stack multiple containers on top of each other.
- Designed for catering companies to keep food and liquids warm.
- Keeps the content on temperature for up to 6 hours.
- Stackable.

INSULATED PORTABLE CONTAINER PROFI LINE

code	liters	mm	€
710104	10	ø330x(H)220	**139,00**
710111	15	ø330x(H)280	**146,00**
710203	20	ø330x(H)360	**155,00**
710210	25	ø330x(H)430	**165,00**
710302	35	ø330x(H)570	**195,00**
710319	50	ø480x(H)380	**209,00**

INSULATED PORTABLE CONTAINER – WITH A TAP PROFI LINE

- Tap made of stainless steel.
- Spout placed at approximately 45 mm.

code	liters	mm	€
710128	10	ø330x(H)220	**149,00**
710135	15	ø330x(H)280	**156,00**
710227	20	ø330x(H)360	**165,00**
710234	25	ø330x(H)430	**175,00**
710326	35	ø330x(H)570	**195,00**
710333	50	ø480x(H)380	**219,00**

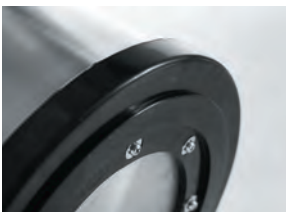
Ergonomic handles



Air valve



Double lid secured with a seal and equipped with 6 latches



Flexible material protects the container and the floor against damage





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 80 kg, distributed across the surface.

code	-	mm	€	
812266		1120x355x(H)1685	**259,50**	
817995	Shelf	530x358x(H)26	**14,50**	N
817988	Connecting hook for storage rack	15x42x(H)48	**4,50**	N

STORAGE RACK, ALUMINIUM

- Frame made of corrosion-resistant anodised aluminium.
- 4-tier design.
- Each tier consists of 3 removable polypropylene shelves (12 shelves in total).
- Supplied with 16 sets of screws and nuts for secure assembly.
- Adjustable feet for stable, level placement.
- Can be connected to other racks or used to create corner setups with a compatible hook (code: 812372).
- Max. load per shelf: 80 kg.

code	-	mm	€	
812273		1280x405x(H)1685	**298,50**	
817971	Shelf	398x400x(H)23	**12,50**	N
817988	Connecting hook for storage rack	15x42x(H)42	**4,50**	N

Easily expandable



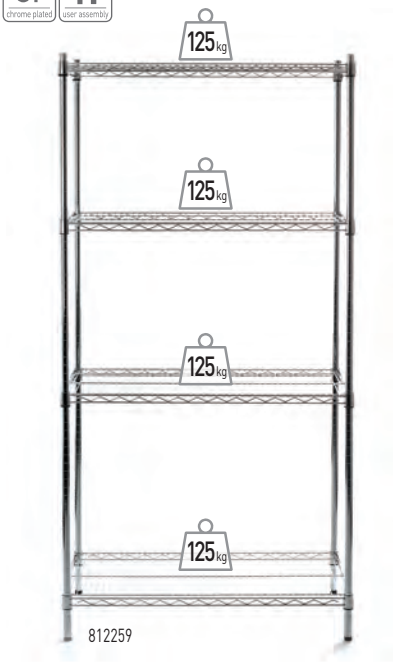
GN 1/1 containers fit directly between the aluminum supports



Plastic shelves can be cleaned in a dishwasher



Cr chrome plated | user assembly



812259

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	**134,50**



812204

STORAGE RACK WITH 5 SHELVES

- Made of steel.
- Available in a chrome plated finish or black powder coated finish.
- Easy to assemble, shelf height is easily set.
- Includes 5 wire shelves.
- Spread load capacity per shelf: 80 kg.
- Fitted with adjustable feet.

code	colour	mm	€
812990	Black	910x455x(H)1830	**129,50**
812204	Chrome	910x455x(H)1830	**125,00**

Assembly instruction



15

Dishwashers, hygiene

Cutting-edge technology




HENDI



DOUBLE-WALL CONSTRUCTION
Enhanced thermal insulation reduces heat loss, lowering energy consumption and ensuring quieter operation.

washing time
60, 120, 180, 480 s

dispenser of washing detergent

rinse aid dispenser

drain pump

dual filtration

max H 250 mm

max H 300 mm

max H 320 mm



238738

240045

238752

dishwasher 35x35

dishwasher 40x40

dishwasher 50x50

NEW

18/8 stainless steel

max H
400 mm

max H
395 mm



238783

pot washer

238776

pass-through
dishwasher

DISHWASHERS DOUBLE-SKIN MODEL PROFI LINE

NEW 18/8 stainless steel

washing time
60, 120, 180, 480 s

dispenser
of washing
detergent

rinse aid
dispenser

drain
pump

dual
filtration

max H
300 mm

max H
250 mm



240045

238738



DOUBLE-WALL CONSTRUCTION
Enhanced thermal insulation reduces
heat loss, lowering energy consumption
and ensuring quieter operation.



An angled control panel designed for user
comfort and ergonomic operation.



Rounded corners
on basket guide rails.



Stainless steel chamber.
Hygienic, durable, and easy to clean.

code	control	basket size	voltage (V)	rinse aid dispenser	dispenser of washing detergent	drain pump	€
238738	electronic	35x35	230	YES	YES	YES	**1 995,00**
240045	electronic	40x40	230	YES	YES	YES	**2 175,00**
238745	electronic	40x40	230	YES	YES	YES	**2 435,00**

		DISHWASHER 35X35	DISHWASHER 40X40	
Code		238738	240045	238745
CONTROL		electronic		
INTENDED USE		mugs, cups, glasses, cutlery, plates		
WASHING PARAMETERS				
Washing cycles number/duration	s	4/60, 120, 180, 480		
Capacity	baskets/h	60/30/20/8		
Maximum height	mm	250	300	
Water consumption per cycle	l	2,4		
Washing water temperature	°C	50-60		
Rinse and sanitizing water temperature	°C	82-85		
Boiler (capacity/power)	l / kW	6,0/2,8		
Tank (capacity/power)	l / kW	11/1,6	14/1,6	
Safety thermostat for boiler	°C	110		
Safety thermostat for tank	°C	99		
STANDARD EQUIPMENT				
Touch-sensitive electronic control panel		YES		
Water thermometer in the boiler		YES		
Separate wash and rinse arms		wash arm made of plastic, rinse arms made of stainless steel		
Rinse aid dispenser		YES		
Dispenser of washing detergent		YES		
Drain pump		YES		
Break tank and rinse booster pump		NO	NO	YES
Equipment		2x universal baskets 350x350x(H)105 mm 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 Power supply cable without plug	2x universal baskets 400x400x(H)105 mm 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 Power supply cable without plug	
Dual internal tank filtration system		YES		
Specialized rinse pumps mounted directly at the bottom of the tank		YES		
Water supply hose length 1,5 m, with connection 3/4" inner thread		YES		
Power supply cable without plug		YES		
TECHNICAL PARAMETERS				
Dimensions	mm	423x466x(H)639	473x513x(H)689	
Power	kW	2,97		
Pump power	hp	0,17		
Pump leakage rate	kW	IPX1		
Voltage	V	230		
Weight	kg	27		
FUNCTIONS				
System „Smart cycle management"		YES		
Automatic drain pump activation		YES		
Multicolor status indicator		YES		
Automatic water softener regeneration		YES		
Low salt indicator		YES		
CONSTRUCTION				
Housing made of AISI 304 steel		YES		
Double-wall construction		YES		
Vertically adjustable feet ø40 mm	mm	±10		
FLOOR STAND		222980		
Dimensions	mm	470x500x(H)500		
		Floor stand with 2 pairs of basket guide rails 400x400x(H)150 mm		
€		**235,00**		

DISHWASHERS DOUBLE-SKIN MODEL PROFI LINE

NEW

18/8 stainless steel

max H 320 mm

washing time 60, 120, 180, 480 s

dispenser of washing detergent

rinse aid dispenser

drain pump

dual filtration

230 V ↓↑ 400 V



238752



DOUBLE-WALL CONSTRUCTION
Enhanced thermal insulation reduces heat loss, lowering energy consumption and ensuring quieter operation.



An angled control panel designed for user comfort and ergonomic operation.



Rounded corners on basket guide rails.



Stainless steel chamber. Hygienic, durable, and easy to clean.

code	control	basket size	voltage (V)	rinse aid dispenser	dispenser of washing detergent	drain pump	€
240052	electronic	50x50	400 or 230	YES	YES	YES	**2 850,00**
238752	electronic	50x50	400 or 230	YES	YES	YES	**3 095,00**
238769	electronic	50x50	400 or 230	YES	YES	YES	**3 215,00**

		DISHWASHER 50X50		
Code		240052	238752	238769
CONTROL		electronic		
INTENDED USE		plates, cutlery, glasses, mugs, trays		
WASHING PARAMETERS				
Washing cycles number/duration	s	4/60, 120, 180, 480		
Capacity	baskets/h	60/30/20/8		
Maximum height	mm	320		
Water consumption per cycle	l	2,4-2,6		
Washing water temperature	°C	50-60		
Rinse and sanitizing water temperature	°C	82-85		
Boiler (capacity/power)	l / kW	400 V - 6/4,5 or 230 V - 6/3,0		
Tank (capacity/power)	l / kW	23/2,5		
Safety thermostat for boiler	°C	110		
Safety thermostat for tank	°C	99		
STANDARD EQUIPMENT				
Touch-sensitive electronic control panel		YES		
Water thermometer in the boiler		electronic		
Separate wash and rinse arms		wash arm made of plastic, rinse arms made of stainless steel		
Rinse aid dispenser		YES		
Dispenser of washing detergent		YES		
Drain pump		YES		
Break tank and rinse booster pump		NO	YES	YES
Built-in water softener		NO	NO	YES
Equipment		2x universal baskets 500x500x(H)105 mm 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 Power supply cable without plug		
Dual internal tank filtration system		YES		
Specialized rinse pumps mounted directly at the bottom of the tank		YES		
Water supply hose length 1,5 m, with connection 3/4" inner thread		YES		
Power supply cable without plug		YES		
TECHNICAL PARAMETERS				
Dimensions	mm	582x610x(H)822		
Power	kW	400 V - 4,9 or 230 V - 3,4		
Pump power	hp	0,4		
Pump leakage rate	kW	IPX1		
Voltage	V	400/230		
Weight	kg	54		
FUNCTIONS				
System „Smart cycle management"		YES		
Automatic drain pump activation		YES		
Multicolor status indicator		YES		
Automatic water softener regeneration		Only models with a water softener		
Low salt indicator		Only models with a water softener		
CONSTRUCTION				
Housing made of AISI 304 steel		YES		
Double-wall construction		YES		
Vertically adjustable feet ø40 mm	mm	±10		
FLOOR STAND		231050 (welded)		817711 (bolted)
Dimensions	mm	560x560x(H)500		
		Floor stand with 2 pairs of basket guide rails 500x500x(H)105 mm		
€		**239,00**		**229,00**

DISHWASHERS DOUBLE-SKIN MODEL PROFI LINE

NEW

18/8 stainless steel

washing time
60, 120, 180, 480 s

dispenser
of washing
detergent

rinse aid
dispenser

drain
pump

dual
filtration

GN max H 400 mm



238776

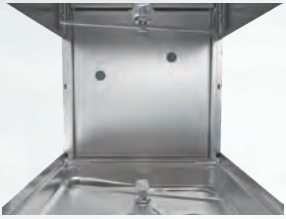


DOUBLE-WALL CONSTRUCTION
Enhanced thermal insulation reduces heat loss, lowering energy consumption and ensuring quieter operation.

GN max H 395 mm



238783



Stainless steel chamber.
Hygienic, durable, and easy to clean.



A control panel designed for user comfort and ergonomic operation.



Stainless steel rinsing arms

code	control	basket size	voltage (V)	rinse aid dispenser	dispenser of washing detergent	drain pump	€
Pass-through dishwasher							
238776	electronic	50x50	400	YES	YES	YES	**5 875,00**
Pot washer							
238783	electronic	57x62	400	YES	YES	YES	**6 762,00**

HENDI

Prices exclude VAT

		PASS-THROUGH DISHWASHER	POT WASHER
Code		238776	238783
CONTROL		electronic	
INTENDED USE		plates, cutlery, glassware, cups, trays, and GN 1/1 containers	pots, GN containers, 600x400 mm bakery trays, flasks, trays, and cutler
WASHING PARAMETERS			
Washing cycles number/duration	s	4/60, 120, 180, 480	
Capacity	baskets/h	60/30/20/8	
Maximum height	mm	400	395
Water consumption per cycle	l	2,4-2,6	
Washing water temperature	°C	50-60	
Rinse and sanitizing water temperature	°C	82-85	85
Boiler (capacity/power)	l / kW	12/6,0	
Tank (capacity/power)	l / kW	30/3,0	20/2,5
Safety thermostat for boiler	°C	110	
Safety thermostat for tank	°C	99	
STANDARD EQUIPMENT			
Touch-sensitive electronic control panel		YES	
Water thermometer in the boiler		electronic	
Separate wash and rinse arms		YES	
Rinse aid dispenser		YES	
Dispenser of washing detergent		YES	
Drain pump		YES	
Break tank and rinse booster pump		YES	
Equipment		2x basket with pins for 18 plates 500x500x(H)105 mm 1x universal basket 500x500x(H)105 mm 2x cutlery baskets 110x110x(H)130 mm Water supply hose, 1.5 m, with ¾" inner thread Drain hose, 2 m, Ø25 mm Power cord without plug	1x basket with pins for 24 plates 570x620x(H)105 mm 1x universal basket 570x620x(H)105 mm 2x cutlery baskets 110x110x(H)130 mm 1x baking tray rack for up to 9 trays Water supply hose, 1.5 m, with ¾" inner thread Drain hose, 2 m, Ø25 mm Power cord without plug
Dual internal tank filtration system		YES	
Specialized rinse pumps mounted directly at the bottom of the tank		YES	
TECHNICAL PARAMETERS			
Dimensions	mm	655x785x(H)1500	670x725x(H)1368
Power	kW	6,52	
Pump power	hp	0,52	
Pump leakage rate	kW	IPX1	
Voltage	V	400	
Weight	kg	120	80
FUNCTIONS			
"SOFT START" system		NO	YES
System THERMO-STOP		NO	YES
Special "PowerWash" spray arms for enhanced washing performance		YES	
ECO system		NO	YES
Cold water rinse function		NO	YES
Multicolor status indicator		YES	
Automatic drain pump activation		YES	
Ntelligent cycle management		YES	
CONSTRUCTION			
Housing made of AISI 304 steel		YES	
Double-wall construction		YES	
Vertically adjustable feet ø40 mm	mm	100-150	

NEW 18/8 stainless steel

max H 320 mm

GN max H 320 mm



240021

240038

washing time 60, 120, 180, 480 s

dispenser of washing detergent

rinse aid dispenser

drain pump

dual filtration



Stainless steel chamber. Hygienic, durable, and easy to clean.



Separate plastic washing arms and stainless steel rinsing arms



A control panel designed for user comfort and ergonomic operation.

code	control	basket size	voltage (V)	rinse aid dispenser	dispenser of washing detergent	drain pump	€
240021	electronic	50x50	400	YES	YES	YES	**2 875,00**
240038	electronic	50x50	400	YES	YES	YES	**2 925,00**

		DISHWASHER 50X50	
Code		240021	240038
CONTROL		electronic	
INTENDED USE		plates, cutlery, glasses, mugs, trays	plates, cutlery, glasses, mugs, trays, tace GN 1/1
WASHING PARAMETERS			
Washing cycles number/duration	s	4/60, 120, 180, 480	
Capacity	baskets/h	60/30/20/8	
Maximum height	mm	320	
Water consumption per cycle	l	2,4-2,6	
Washing water temperature	°C	50-60	
Rinse and sanitizing water temperature	°C	85	
Boiler (capacity/power)	l / kW	6,0/6,0	
Tank (capacity/power)	l / kW	23/2,5	
Safety thermostat for boiler	°C	110	
Safety thermostat for tank	°C	99	
STANDARD EQUIPMENT			
Touch-sensitive electronic control panel		YES	
Water thermometer in the boiler		electronic	
Separate wash and rinse arms		wash arm made of plastic, rinse arms made of stainless steel	
Rinse aid dispenser		YES	
Dispenser of washing detergent		YES	
Drain pump		YES	
Break tank and rinse booster pump		YES	
Equipment		2x universal baskets 500x500x(H)105 mm 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 Power supply cable without plug	1x universal basket 500x500x(H)105 mm 1x cutlery basket 110x110x(H)130 mm 1x GN 1/1 tray rack for up to 6 trays Water supply hose, 1.5 m, with ¾" inner thread Drain hose, 2 m, Ø25 mm Power cord without plug
Dual internal tank filtration system		YES	
Specialized rinse pumps mounted directly at the bottom of the tank		YES	
TECHNICAL PARAMETERS			
Dimensions	mm	565x605x(H)830	
Power	kW	6,4	
Pump power	hp	0,4	
Pump leakage rate	kW	IPX1	
Voltage	V	400	
Weight	kg	50	
FUNCTIONS			
System „Smart cycle management"		YES	
Automatic drain pump activation		YES	
Multicolor status indicator		YES	
Cold water rinse function		YES	
Self-cleaning dishwasher program		YES	
System THERMO-STOP		YES	
Self-diagnosis system		YES	
ECO system		YES	
CONSTRUCTION			
Housing made of AISI 304 steel		YES	
Double-wall construction		YES	
Vertically adjustable feet ø40 mm	mm	±10	
FLOOR STAND		231050 (welded)	817711 (bolted)
Dimensions	mm	560x560x(H)500	
		Floor stand with 2 pairs of basket guide rails 500x500x(H)105 mm	
€		**239,00**	**229,00**

Prices exclude VAT

DISHWASHER 50X50 DOPPIO

NEW

max H
320 mm



washing time
120, 180 s

dispenser
of washing
detergent

rinse aid
dispenser

drain
pump

dual
filtration



Stainless steel chamber.
Hygienic, durable, and easy to clean.



Separate plastic washing arms
and stainless steel rinsing arms



A control panel designed for user comfort
and ergonomic operation.

code	control	basket size	voltage (V)	rinse aid dispenser	dispenser of washing detergent	drain pump	€
237366	electronic	50x50	400 or 230	YES	YES	YES	**2 150,00**

		DISHWASHER 50X50	
Code		237366	
CONTROL		electromechanical	
INTENDED USE		plates, cutlery, glasses, mugs, trays	
WASHING PARAMETERS			
Washing cycles number/duration	s	2/120, 180	
Capacity	baskets/h	30/20	
Maximum height	mm	320	
Water consumption per cycle	l	2,4-2,6	
Washing water temperature	°C	50-60	
Rinse and sanitizing water temperature	°C	82-85	
Boiler (capacity/power)	l / kW	400 V - 6/4,5 or 230 V - 6/3,0	
Tank (capacity/power)	l / kW	23 l / 2,5	
Safety thermostat for boiler	°C	110	
Safety thermostat for tank	°C	99	
STANDARD EQUIPMENT			
Water thermometer in the boiler		analog	
Separate wash and rinse arms		wash arm made of plastic, rinse arms made of stainless steel	
Rinse aid dispenser		YES	
Dispenser of washing detergent		YES	
Drain pump		YES	
Equipment		2x universal baskets 500x500x(H)105 mm 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 Power supply cable without plug	
Podwójny system filtracji wewnątrz zbiornika		YES	
Specialized rinse pumps mounted directly at the bottom of the tank		YES	
Water supply hose length 1,5 m, with connection 3/4" inner thread		YES	
Power supply cable without plug		YES	
TECHNICAL PARAMETERS			
Dimensions	mm	582x610x(H)822	
Power	kW	400 V - 4,9 or 230 V - 3,4	
Pump power	hp	0,4	
Pump leakage rate	kW	IPX1	
Voltage	V	400/230	
Weight	kg	47	
FUNCTIONS			
Convertible to 230 V installation (with technician assistance)		YES	
CONSTRUCTION			
Housing made of AISI 304 steel		YES	
Double-wall construction		YES	
Vertically adjustable feet ø40 mm	mm	±10	
FLOOR STAND		231050 (welded)	817711 (bolted)
Dimensions	mm	560x560x(H)500	
		Floor stand with 2 pairs of basket guide rails 500x500x(H)105 mm	
€		**239,00**	**229,00**

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
- 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

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


Single pedestal pre-rinser
Unloading table for dishwashers
Loading table with sink for dishwasher
Round waste bin
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



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	dispenser of washing detergent	drain pump	€	
230299	electromechanical	40x40	230	YES			1 550,00	
233009	electromechanical	40x40	230	YES	YES		1 650,00	
233016	electromechanical	40x40	230	YES		YES	1 595,00	
233023	electromechanical	40x40	230	YES	YES	YES	1 675,00	
230268	electronic	40x40	230	YES	YES	YES	2 045,00	
230305	electromechanical	50x50	400	YES			1 925,00	
230220	electromechanical	50x50	230	YES			1 925,00	N
233030	electromechanical	50x50	400	YES	YES		1 975,00	
230237	electromechanical	50x50	230	YES	YES		1 995,00	N
233047	electromechanical	50x50	400	YES		YES	1 975,00	
233054	electromechanical	50x50	400	YES	YES	YES	2 075,00	
230251	electromechanical	50x50	230	YES	YES	YES	1 995,00	N
231753	electronic	50x50	400	YES	YES	YES	2 395,00	
237540	electronic	50x50	230	YES	YES	YES	2 395,00	

		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 (400 V) or 6/3 (230 V)	6/6
Tank (capacity/power)	l / kW	17/2,5		35/2,8 (400 V) or 35/3,6 (230 V)	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	
Dispenser of washing detergent		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	mm	470x510x(H)710		570x600x(H)830	
Power	kW	2,8		6 (400 V) or 3,6 (230 V)	6,6
Pump power	hp	0,1	0,3	0,75	
Pump leakage rate		IP 44		IP 44	
Voltage	V	230		400 or 230	400
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	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	
€		**235,00**		**239,00**	

[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
- 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"
- 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



HENDI


DISPENSER AND DRAIN PUMP INCLUDED
Single pedestal pre-rinser
Loading table with sink for dishwasher
Round waste bin
HENDI

HOOD DISHWASHER 50X50



230312



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	dispenser of washing detergent	drain pump	€
230312	electromechanical	50x50	400	YES			**3 875,00**
233061	electromechanical	50x50	400	YES	YES		**3 895,00**
231340	electronic	50x50	400	YES	YES	YES	**4 065,00**

Prices exclude VAT

		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	
Dispenser of washing detergent		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	mm	750x880x(H)1390/1830	
Power	kW	8,6	
Pump power	hp	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



236574

- 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/4 kW (236567), 7.4 L/6 kW (236574).
- Basin capacity/power: 58 L/4 kW (236567), 58 L/6 kW (236574).
- 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	boiler capacity/ power	basin capacity/ power	€
236574	400	7100	595x777x(H)1335	7,4 l/6 kW	58 l/6 kW	**5 025,00**

HENDI

Prices exclude VAT

DISHWASHER RACKS & TOTE BOX PROFI LINE



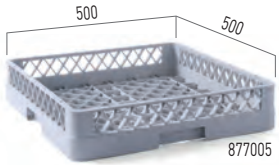


DISHWASHER BASKET FOR GLASSWARE

code	compartments	mm	€
877050	9	500x500x(H)104	**18,50**
877043	16	500x500x(H)104	**19,75**
877036	25	500x500x(H)104	**19,75**
877029	36	500x500x(H)104	**21,95**
877012	49	500x500x(H)104	**22,95**

EXTENDER FOR DISHWASHER BASKET

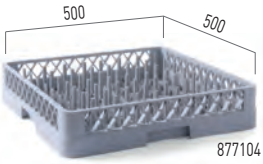
code	compartments/size	mm	€
877500	49 / 62x62mm	500x500x(H)45	**8,95**
877517	36 / 73x73 mm	500x500x(H)45	**8,50**
877524	25 / 88x88 mm	500x500x(H)45	**8,50**
877531	16 / 112x112 mm	500x500x(H)45	**8,50**
877548	9 / 150x150 mm	500x500x(H)45	**8,50**
877302	1	500x500x(H)45	**7,95**



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

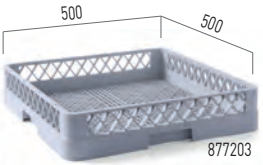
code	mm	€
877005	500x500x(H)100	**16,50**



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.

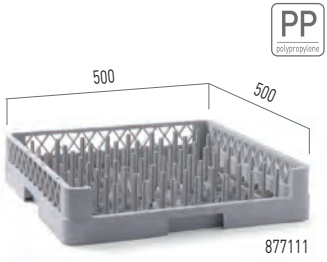
code	mm	€
877104	500x500x(H)100	**16,50**



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.

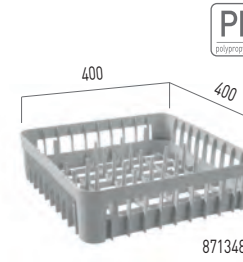
code	mm	€
877203	500x500x(H)100	**16,25**



877111



871331



871348

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	**17,40**

DISHWASHER BASKET FOR GLASSES

- The structure allows for maximum flow of water between the glasses in all directions.

code	-	mm	€
871331		405x405x(H)150	**15,95**
871348	with 20 support pins	400x400x(H)110	**15,95**



8#71324



871300



871102

CUTLERY BASKET

code	mm	€
871324	125x84x(H)135	**3,75**

CUTLERY BASKET

code	mm	€
871300	110x110x(H)140	**2,35**

CUTLERY BASKET

- 8 sections with handle.

code	mm	€
871102	425x205x(H)150	**14,50**



552001



560044

TOTE BOX

- Grey, with handles.

code	mm	€
552001	555x410x(H)130	**9,95**

CHEF'S HAT - 10 PCS

- Pleated nonwoven PP material.
- Perforated crown.
- Adjustable size

code	mm	€
560044	ø300x(H)230	**4,95**



TROLLEY FOR DISHWASHER RACKS WITH HANDLE

- 4 wheels, 2 revolving with brake and 2 fixed.
- Stainless steel handle.

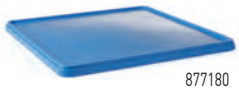
code	mm	€
877197	575x545x(H)920	**137,50**



TROLLEY FOR DISHWASHER RACKS

- 4 wheels, 2 revolving with brake and 2 fixed.

code	mm	€
877173	575x545x(H)210	**85,00**



LID FOR RACKS

code	mm	€
877180	500x500	**12,50**

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.
- Permissible cart load capacity with uniform weight distribution – 100 kg.

code	mm	€
810583	615x560x(H)1710	**237,50**





CART FOR 500×500 MM UNIVERSAL RACKS

- Made of polypropylene.
- 4 swivel castors.
- Designed to transport 500×500 mm universal racks.

code	mm	€
877807	500x500x(H)180	**59,00**



975725



GREASE TRAP

- Prevents sewage from clogging with grease.
- Made of stainless steel.
- Cover with seal closed with 4 clasps.
- Input and output connections: ø50 mm.
- 2 vertical internal compartments for separating fat and sludge.
- Equipped with a ball valve for emptying the fat compartment.

code	-	liters	mm	€
975718	300l/h	30	650x346x(H)308	**459,00**
975725	600l/h	60	728x416x(H)398	**589,00**
979945	1800l/h	180	903x548x(H)629	**925,00**



221808

HAND DRYER

- Electric activation by motion detector.
- Fitted with lead and plug Impact resistant metal casing in white epoxy finish.

code	V	W	mm	€
221808	230	1500	239x208x(H)265	**125,00**

PMMA plexiglas S.S. stainless steel



281246

UV STERILIZER

- Perfect for sterilizing knives, capacity for 14 knives.
- Made of stainless steel with plexiglass door.
- Fitted with stainless steel knife holder.
- Sterilizes by means of bactericidal ultraviolet light.
- Equipped with a microswitch to prevent operation while the door is open.
- Integrated timer adjustable up to 60 minutes.
- 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)625	**235,00**

S.S. stainless steel wash



639245

SINK STRAINER

- Made of stainless steel.
- Effectively filters out food residues to prevent drain clogs.
- Dishwasher safe.

code	mm	€
639245	ø110x(H)35	**2,35**



810163

BASIN TAP WITH SHOWER

- Tap made of polished stainless steel
- Single hole, rotary spout
- Stream control
- Required table opening: 30 mm
- Connector hoses: 3/8", length: 400 mm
- Spout range: 190 mm
- Tap height: 370 mm

code	€
810163	**299,00**



810170

RINSE TAP, EXTENDIBLE

- Housing made of polished stainless steel.
- Single hole, rotary spout.
- Stream control.
- Required table opening: 30 mm.
- Connector hoses: 3/8", length: 350 mm.
- Tap height: 445 mm.

code	€
810170	**359,00**



810255

PULL-OUT BASIN TAP

- Made from stainless steel
- Single hole, rotary spout
- Stream control
- Shower length: 120 cm
- Required table opening: 32 mm
- Connector hoses: 3/8", length: 350 mm
- Spout range: 230 mm
- Tap height: 230 mm

code	€
810255	**179,00**



810316

18/0 stainless steel | 18/8 stainless steel

WASHBASIN KNEE OPERATED

- Made of stainless steel, button made from chrome plated plastic and the valve from copper.
- The basin has a diameter of 360 mm and a depth of 114 mm.
- Easy to operate with a knee.
- Connecting materials included.

code	mm	€
810316	400x428x(H)406	**199,95**



18/0 stainless steel | 18/8 stainless steel

With knee-operated faucet

810309

KITCHEN SINK – WITH KNEE-OPERATED FAUCET

- Turn on the water in a hygienic way by simply pressing your knee against the front panel.
- Equipped with hot and cold water mixer which is located under the front panel.
- Basin and backsplash made of 18/8 stainless steel.
- Comes with spout and soap dispenser.
- Front panel dimensions: 284x(H)183 mm.
- Sink dimensions: 335x235x(H)114 mm.
- Water connection: 1/2", drain hole Ø 50 mm.

code	mm	€
810309	400x330x(H)560	**233,50**


970515

TAP WITH PULL OUT RINSER

- Single-hole pillar tap.
- Rinser resistant to high pressure water flow.
- Plastic rinser casing.
- Adjustable column support.
- Wall mount (optional shortening).
- Connection hoses: 1/2".
- Table hole required: Ø 30 mm.
- Spout reach 280 mm.

code	€
970515	305,00


810330

SUSPENDED SHOWER UNIT

- Includes: shower hose, tension spring and steel cable with fastening
- Feed water temperature: 5-85 °C
- Maximum water flow: 12 l/min at 3 bar
- Feed water operating pressure: 0.5-7 bar
- Connection to water mains valve: 1/2"
- Chrome-plated steel parts
- Hose length 3 meters

code	€
810330	189,00


810293

RINSE TAP, WALL-MOUNTED

- Made from stainless steel.
- Shower resistant to high-pressure water stream.
- Traditional wall connection separately for cold and hot water, rotary spout.
- Plastic shield.
- Wall-mounted handle that can be shortened.
- Tap height: 1010 mm.

code	€
810293	349,00


810279

RINSE TAP

- Made of stainless steel.
- Shower resistant to high-pressure water stream
- Single-hole tap, rotary spout
- Plastic shield
- Wall-mounted handle that can be shortened
- Required table opening: 32.5 mm
- Connector hoses: 3/8", length: 400 mm
- Tap height: 1060 mm

code	€
810279	450,00


810262

RINSE TAP

- Made of stainless steel.
- Shower resistant to high-pressure water stream.
- Plastic shield.
- Wall-mounted handle that can be shortened.
- Required table opening: 27 mm.
- Connector hoses: 1/2", length: 400 mm.
- Tap height: 1030 mm.

code	€
810262	290,00



SINK TAP

- Single-hole, separate knobs for hot and cold.
- Connection hoses: 1/2".
- Mounting hole required: ø30 mm.
- Swivel spout, radius 250 mm.

code	€
970508	**91,50**



SINK TAP WITH LONG LEVER

- Long lever for mixing hot and cold water.
- Connection hoses: 3/8".
- Mounting hole required: ø35 mm.
- Swivel spout, radius 215 mm.

code	€
970522	**112,50**

SINGLE PEDESTAL PRE-RINSER

- Single pedestal pillar tap.
- Rinser resistant to high pressure water flow.
- Maximum water flow: 17 L/min. at a pressure of 4 bar.
- Plastic rinser handle.
- Adjustable column support.
- Wall mount (optional shortening).
- Connection hoses: 1/2", 400 mm long each.
- Table hole required: Ø 27 mm.

code	€
970300	**225,00**



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)56	**59,00**

HENDI WATER FILTERS

NEW



PROFIT WITH THE HENDI WATER FILTERS

- Soft, contaminant-free water.
- Reduced chlorine content.
- Bacteriostatic protection.
- Limescale-free water with excellent taste and odour.
- Helps prevent corrosion of equipment components.

ADVANTAGES OF THE HENDI FILTERS

Quick installation

Built-in head with adjustable bypass setting: 0–70%

Ring-shaped carbon cartridge – effective filtration

Starter kit for installation – no additional tools required

One filter can be used simultaneously for multiple devices

Integrated head design for optimal hygiene



- Especially recommended for use with: convection-steam ovens, coffee machines, ice cube machines, vending machines, undercounter dishwashers.
- Water treatment technology:
  - removal of calcium and magnesium ions responsible for water hardness, helping to reduce limescale build-up
  - decarbonisation, i.e. the removal of calcium and magnesium carbonates
- Benefits: removes unwanted odours and flavours from water, reduces chlorine content, decreases water hardness and provides bacteriostatic protection, all of which contribute to improved taste and help protect catering equipment.
- The filter consists of:
  - the first carbon filter retains large particles, chlorine, organic matter and other substances that negatively affect the taste and odour of water
  - a resin filter that reduces carbonate hardness
  - a second carbon filter that retains fine particles
  - a final filter for the removal of suspended particles
  - built-in head with an adjustable bypass setting from 0–70% (no need to purchase a separate head)
- Service life: the filter should be replaced 365 days after installation to maintain bacteriological safety, or earlier if the maximum rated capacity is reached.

The HENDI filters are suitable for appliances from all manufacturers


Dishwashers


Convection-steam ovens


Coffee makers


Ice makers



Micrometric pre-filtration – carbon filter removes chlorine, particles and organic substances.

Upper water distribution zone – ensures even water distribution.

Resin filter – reduces carbonate hardness and decarbonizes water.

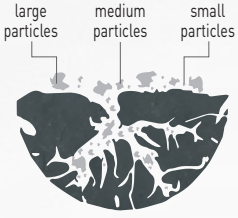
Carbon filter – retains fine particles and removes calcium and magnesium ions that cause scale buildup.

Final filtration – removal of suspended particles.

FILTRATION POTENTIAL

Activated carbon features an extremely porous structure that effectively traps organic contaminants, chemical compounds, and other impurities. Its vast internal surface area enables highly efficient filtration—just 1 gram of HENDI activated carbon provides a filtration surface area comparable to that of a football pitch.

Activated carbon



- Max. output: depends on carbonate hardness of water and the bypass setting.
- Water temperature range at the input: 5-35°C.
- Operating pressure: 2-6 bar.
- Connectors: 3/8" M.

- Installation and operation only in vertical position.
- For the filter's proper installation and operation we recommend purchasing:
  - Installation kit for HENDI water filters (code: 237908),
  - Electronic water flow meter for HENDI filters (code: 237915).

CHOOSE THE APPROPRIATE HENDI FILTER

NEW



code	237892	237885	237878	237793	237861
model	Water filter XS	Water filter S	Water filter M	Water filter L	Water filter XL
€	**52,50**	**82,50**	**125,00**	**185,00**	**250,00**
technology	removal of calcium and magnesium ions, decarbonization				
max. operating pressure | water inlet temperature	2-6 bar | 5-35°C				
nominal flow	1 l/min	2 l/min	3 l/min	4 l/min	5 l/min
dimensions	ø87x(H)302 mm	ø87x(H)562 mm	ø135x(H)384 mm	ø173x(H)395 mm	ø173x(H)463 mm
weight (dry/wet)	1,0/1,6 kg	1,8/2,8 kg	2,8/4,2 kg	4,6/6,9 kg	7,7/12,5 kg
connections (inlet/outlet)	M 3/8"				
operating position | usage	vertical				
10° dH – 10% By-pass	787	1 798	3 370	5 056	6 742
10° dH – 30% By-pass	1 010	2 310	4 334	6 500	8 668
10° dH – 40% By-pass	1 180	2 700	5 050	7 585	10 100
10° dH – 0% By-pass	708	1 618	3 034	4 551	6 067



237915

NEW

ELECTRONIC WATER FLOW METER FOR HENDI FILTERS

- After setting the production capacity of the filter (0-9900 L) the meter keeps track of the remaining output of the filter.
- The meter can be set to display the remaining operation time (0-720 days).
- Display can also show the current flow in L/min.
- With 3 alarms (sound signals):
  - when the filter's remaining output is lower than 113 L or less than 7 days,
  - when the filters remaining output reaches 0 L or 0 days,
  - low battery warning.
- Vertical installation position.
- Battery-powered: 2 AAA batteries included in the set.
- Suitable connectors: 3/8" M (female or male).

code	mm	€
237915	110x53x(H)70	**77,50**



237908

NEW

INSTALLATION KIT FOR HENDI FILTERS

- The set is intended for the HENDI filters S, M, L and Vending of codes: 237793, 237861, 237878, 237885, 237892.
- The set includes:
  - water tube,
  - vent breather hose,
  - 2 connectors,
  - 5 valves.

code	mm	€
237908	ø18	**49,50**

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.
- 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	216x404x(H)504	**285,00**

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	214x417x(H)505	**339,00**

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°dH/30°dH/40°dH)	liters	mm	€
231210	1200/1000/900	8	ø185x(H)400	**122,50**
231227	2520/1680/1260	12	ø185x(H)500	**149,50**
231234	3360/2240/1680	16	ø185x(H)600	**175,00**



SALT TABLETS FOR WATER SOFTENING

- Made of compressed salt – raw material composition is only sodium chloride NaCl.
- Tablet shape – salt dissolves evenly without clumping.
- Intended for:
- Softening water and preventing limescale.
- Water disinfection.
- Extending service life of appliances.
- Great for food service appliances, car washes, water plants, and many other purposes.
- Can be used in all kinds of water softeners.
- Salt tablets comply with Standard EN 973 – Type A .

code	weight (kg)	€
231265	25	**17,50**
237984	10	**7,50**





INSECT KILLERS FOR USE IN THE KITCHEN & RESTAURANT



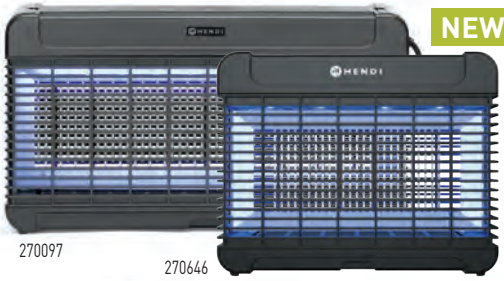
270080

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	544x285x(H)92	**115,00**
270028	230	2x 15W - 270080	2 Replacement lamps for insect killers	**36,95**
270233			Adhesive plate for insect killers	**32,45**

INSECT KILLERS FOR INDOOR USE



270097

270646

NEW

INSECT KILLER

- Body made of fire resistant ABS for high safety.
- Features a durable UV-A LED light.
- Average working life of the lamp: 20.000 hours.
- Insects are electrocuted with 4000 V.
- Removable collection tray, easy to clean.
- Can be mounted to ceiling by chain or used free standing.

code	For	V	W	mm	€	
270097	300 m²	230	13	470x100 x(H)265	**78,50**	
270646	100 m²	230	11	330x100 x(H)263	**62,95**	N

ABS plastic | Al aluminium | indoor



270172

270165

270158

HIGH VOLTAGE INSECT KILLER

- For indoor use.
- Body made of special treated aluminum alloy and ABS, fire resistant materials for high safety.
- 2x UV-A tubes.
- Insects are electrocuted with 2000 – 2500 V.
- Removable collection tray, easy to clean.
- Can be mounted to ceiling by chain or used free standing.

code	V	W	mm	€
270158	230	26	379x103x(H)265	**46,45**
270165	230	40	515x104x(H)315	**63,50**
270172	230	45	655x90x(H)360	**74,50**



Chain included



Removable collection tray

ABS
plastic

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	540x80x(H)281	**70,00**
270233	Adhesive plate for insect killers x10		390x270	**32,45**
270240	Replacement lamp for Insect killers			**27,50**



270196



ABS
plastic
in- & outdoor

INSECT KILLERS FOR OUTDOOR USE



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	510x135x(H)305	**91,50**
270141	150 m²	230	45	680x140x(H)305	**99,00**

270066



Chain included



Removable collection tray

REPLACEMENT LAMP FOR FLY KILLERS

- UV-A fluorescent tube.

code	For	V	W	mm	€
934159	270158	230	8	300x15x(H)15	**8,95**
934166	270172 & 270141	230	20	602x24x(H)24	**12,50**
935286	270066 & 270165	230	2x 15	450x25x(H)25	**15,95**



934159

UNIQ

Buffet reinvented

design by
Robert Bronwasser







270653

18/8 stainless steel | indoor

NEW

INSECT KILLER WITH ADHESIVE PLATE, 80 M²

- Housing made of 18/8 stainless steel.
- Suitable for areas up to approximately 80 m².
- Features a shatterproof 7W E27 UV-A LED lamp.
- Average working life of the lamp: 20.000 hours.
- Adhesive plate at the rear to catch insects, easily replaceable.
- Designed for wall mounting.
- Includes an adhesive plate (355 x 215 mm).
- Spare lamps are available to purchase separately (code 270660).
- Ideal for restaurants, bakeries, food shops and supermarkets.

code	V	W	mm	€
270653	230	7	400x166x(H)240	**99,00**



270677

NEW

ADHESIVE PLATE FOR INSECT KILLERS

- Pack of 10 adhesive plates.
- Wear disposable gloves during replacement.
- Wash hands after handling.
- Do not eat or drink during replacement.
- Compatible with insect killer lamp 270653.

code	packed per	mm	€
270677	10	355x215	**29,95**



270660

NEW

LED LAMP FOR INSECT KILLERS

- Replacement LED for insect killers (code 270653).
- E27, 7W UV-A LED lamp dedicated for insect killer lamps.
- Average working life of the lamp: 20,000 hours.

code	-	€
270660		**29,95**

HENDI
Tools for Chefs

EXTREME
PROFESSIONAL





191026

191019



975015

975022

EXTREME WASH PROFESSIONAL DISHWASHING DETERGENT FOR COMMERCIAL DISHWASHER

- Contains alkaline concentrate.
- Removes food-based residues, deposits and discolorations.
- No pre-soaking required.
- Anti-corrosive properties.
- Neutral as solution.
- Recommended for all domestic and industrial dishwashers.
- pH 13.

code	-	€
191019	10 L	**39,90**
191026	20 L	**75,90**

EXTREME SHINE PROFESSIONAL RINSE AID FOR TABLEWARE AND CATERING EQUIPMENT

- Contains organic acids, pH 2.
- Removes mineral deposits contained in water.
- Recommended for glass, ceramic, faience, enamel-coated, metal, and non-stick coated dishes.
- Safe for hand-painted dishes.
- No wiping required.
- Suitable for domestic and commercial dishwashers.

code	-	€
975015	10 L	**37,90**
975022	5 L	**19,90**



191033

EXTREME WASH & SHINE PROFESSIONAL SET

- Set includes:
  - HENDI Extreme Wash Professional dishwasher detergent (975053).
  - HENDI Extreme Shine Professional rinse aid (975022).

code	€
191033	**60,50**



191002



EXTREME PROFESSIONAL COMBI OVEN CLEANER

- Strongly alkaline concentrate, pH 13.
- Suitable for daily and periodic cleaning of combi ovens.
- Removes burnt-on oily and tar-like residues, hardened grease, organic deposits, and discolouration.
- Contains corrosion inhibitors.
- Recommended for appliances with a CIP cleaning option.
- Rinsing required.

code	liters	€
191002	10	**56,50**

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	**7,50**



976791 975039

PROFESSIONAL GRILL AND OVEN CLEANER

- Ready-to-use, strongly alkaline product for daily removal of oily and tarry deposits, burnt grease and organic discolourations.
- Cleans and degreases.
- Recommended for daily washing of grill, ovens, hoods.
- Helps keep the natural shine of surface.
- Fragrance free.
- pH 14.

code	liters	€
975039	1	**5,95**





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	order unit	weight (kg)	€
976739	12	0.24	**17,25**



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	order unit	weight (kg)	€
976777	12	1	**13,95**



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	order unit	weight (kg)	€
976753	12	1	**12,50**



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	order unit	liters	€
976760	12	1	**8,25**





NEW

976678

EXTREME MILK SYSTEM CLEANER NEW FORMULA, A PROFESSIONAL MILK FROTHER LIQUID CLEANER FOR AUTOMATIC COFFEE MACHINES

- For cleaning of the milk frother in all coffee machines with foaming systems or attachments.
- Removes old, crystallised proteins and fat.
- Continuously purges the lines.
- A bottle with a convenient dispenser.
- pH 1.

code	liters	€
976678	1	6,45



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	order unit	liters	€
976746	12	1	7,50

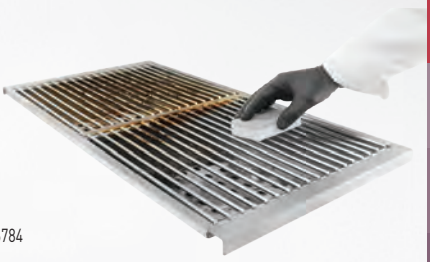
STAINLESS STEEL CLEANER

- 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	order unit	liters	€
976784	12	0,5	9,50



976784



18/8 stainless steel | indoor

NEW



809693

PAPER TOWEL DISPENSER

- Made of stainless steel 18/8.
- Integrated viewing slot for quick fill-level control.
- Wall-mounted design.
- Suitable for standard folded paper towels, size: max. 250x115 mm (unfolded size 250x230 mm).
- Capacity: 250 pcs.
- Intended for washrooms, kitchen areas, back-of-house spaces, and other shared work areas.

code	mm	€
809693	270x130x(H)130	**31,00**

18/8 stainless steel

NEW



809792

HAIR NET DISPENSER

- Made of stainless steel 18/8.
- Closed front design protects disposable hair nets from external contamination.
- Top-opening lid for quick refilling.
- Bottom opening supports neat one-by-one dispensing.
- Integrated fill-level indicator.
- Wall-mounted construction.
- Intended for hygiene stations in food preparation areas, production spaces, and laboratories.

code	mm	€
809792	400x230x(H)505	**119,95**

18/8 stainless steel

NEW



809778 809785

PAPER TOWEL DISPENSER, LOCKABLE

- Made of stainless steel 18/8.
- Front-loading construction for convenient and fast refilling.
- Enclosed design.
- Integrated viewing slot for quick fill-level control.
- Lockable design, key included.
- Suitable for standard folded paper towels, size: max. 250x115 mm (unfolded size 250x230 mm).
- Wall-mounted design.
- Intended for washrooms, kitchen areas, back-of-house spaces, and other shared work areas.

code	-	mm	€
809778	250 pieces	260x120x(H)160	**67,00**
809785	500 pieces	260x120x(H)270	**82,00**

18/8 stainless steel

NEW



809808

APRON DISPENSER

- Made of 18/8 stainless steel.
- Designed for storing and dispensing disposable aprons.
- Wall-mounted design.
- Closed housing helps protect the aprons from external contamination.
- Supports tidy storage in hygiene and prep areas.
- Suitable for both loose aprons and aprons on a roll.

code	mm	€
809808	350x140x(H)500	**119,95**

NEW

18/8 stainless steel

GLOVE DISPENSER

- Made of stainless steel 18/8.
- Suitable for disposable glove boxes.
- Open-front design for quick access.
- Wall-mounted construction.
- Fits glove boxes up to 255×130×(H)80 mm.
- Intended for entrances, workstations, and preparation areas.

code	mm	€
809662	260x96x(H)130	**26,50**
809679	260x96x(H)260	**33,00**
809686	260x96x(H)390	**36,50**



809662



809679



809686

NEW

18/8 stainless steel



809839



809846

PAPER TOWEL BIN

- Made of stainless steel 18/8.
- Perforated body.
- Open-top design for quick disposal.
- Suitable for collecting used paper towels.
- Can be wall-mounted or hung under a sink.
- Intended for washrooms, back-of-house spaces, production facilities, and other shared work areas.

code	liters	mm	€
809839	35	220x270x(H)400	**85,00**
809846	60	350x270x(H)550	**151,95**



809822

NEW

18/8 stainless steel

WASTE BIN

- Made of stainless steel 18/8.
- Hinged lid.
- Designed for everyday waste collection.
- Side handles for easy lifting and moving.
- Suitable for washrooms, kitchen areas, utility rooms, and back-of-house spaces.

code	liters	mm	€
809815	60	350x350x(H)600	**269,00**
809822	80	350x350x(H)770	**295,95**

AMER★BOX®

PP polypropylene

NEW

SLIM WASTE BIN

code	liters	mm	€
691137	60	455x315x(H)580	**36,50**



691137

873465



873458



873458

PP polypropylene | stackable

TRASH CONTAINER

- Made of Polypropylene.
- Pedal-operated.
- Includes handle and wheels.
- Lids sold separately in 6 colours.

code	liters	mm	€
873458	120	510x425x(H)875	**68,00**

PE polyethylene

LID FOR TRASH CONTAINER

- Lid for waste bin, code 873458.

code	colour	mm	€
873465	Green	505x415	**14,60**
873472	Black	505x415	**14,60**
873489	Yellow	505x415	**14,60**
873496	Red	505x415	**14,60**
873502	Blue	505x415	**14,60**
873519	Brown	505x415	**14,60**



873465 873472 873489 873496 873502 873519



809952

WALL-MOUNTED PAPER TOWEL DISPENSER

- Made of stainless steel.
- Serrated limiter for easy tearing off a single paper towel leaf.
- Max. width of a paper towel roll: 297 mm.
- Screws for wall-mounting included.

code	mm	€
809952	395x290x(H)260	35,00



809914

FREE-STANDING PAPER TOWEL DISPENSER

- Made of stainless steel.
- Serrated limiter for easy tear-off of paper sheets.
- Max. width of a paper towel roll: 430 mm.

code	mm	€
809914	540x395x(H)975	75,00



873397

MOP BUCKET

- Made of plastic.
- Includes large wringer.
- 4 wheels.
- Includes handle.
- Capacity: 16L.

code	liters	€
873397	16	21,90



663950

WET FLOOR SIGN

- Warning in 5 languages.

code	mm	€
663950	300x460x(H)615	11,95



691083

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	149,50

NEW

LAUNDRY BAG FOR LAUNDRY TROLLEY

- Laundry bag for HENDI Laundry trolley 691083.
- Made of Oxford fabric.
- Can be cleaned in a washing machine.

code	€
691090	28,95

AMER★BOX®





PP
polypropylene



691038

ROUND WASTE BIN

code	liters	mm	€
691038	120	ø550x(H)690	**74,50**
691403	80	ø490x(H)620	**59,50**

LID FOR ROUND WASTE BIN

code	-	mm	€
691045	fits 691038	ø570x(H)35	**16,45**
691410	fits 691403	ø505x(H)35	**13,45**



691045

OPEN COVER FOR ROUND WASTE BIN

code	-	mm	€
691052	fits 691038	ø570x(H)135	**22,45**
691427	fits 691403	ø510x(H)120	**20,95**



691052

PUSH LID FOR ROUND WASTE BIN

code	-	mm	€
691069	fits 691038	ø580x(H)190	**33,45**
691434	fits 691403	ø505x(H)190	**22,95**



691069

TROLLEY FOR ROUND WASTE BIN

code	-	mm	€
691076	fits 691038	ø455x(H)165	**36,95**
691441	fits 691403	ø400x(H)165	**28,45**



691076



AMER★BOX®

PP polypropylene

DESIGNED IN USA



691151

PEDAL BIN

code	liters	mm	€
691151	68	490x410x(H)660	**62,50**
691168	87	500x410x(H)815	**76,50**



S.S. stainless steel

TRASH BAG HOLDER

- Frame made of stainless steel.
- Intended for 70x110 cm, 120L garbage bags.
- Foot-operated clamping mechanism keeps the bag closed.
- 2 castors with brakes.

code	mm	€
691021	420x580x(H)960	**119,00**



Foot-operated clamping mechanism keeps the bag closed



691021

RUBBER BAND FOR TRASH BAG HOLDER

NEW

- For HENDI Trash bag holder 691021.

code	€
944660	**6,50**

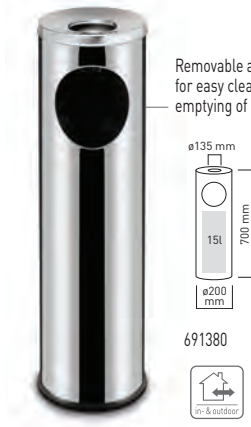
ROUND PEDAL WASTE BIN WITH INNER BIN

- Body made of stainless steel.
- Polished surface finish.
- Comfortable, hygienic opening.
- Anti-slip pedal Innovative "click-lock" system locking the lid after opening.
- Polypropylene inner bin with a double handle to keep the bin liner in place.

code	liters	mm	€
691311	5	ø210x(H)280	**19,50**
691335	20	ø300x(H)440	**38,50**
691342	30	ø300x(H)650	**52,50**



691342



691380



691397

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	**55,00**
691397	33	ø240x(H)660	**114,50**

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	€
691397	33	ø240x(H)660	**114,50**

18/8 stainless steel | outdoor

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	**84,95**



440216



18/8 stainless steel

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	**132,50**



440223



16

Furniture

Durability you can rely on





Stainless steel furniture for self-assembly.
Fast and easy fastening.
Compact packaging - low shipping costs.



KNOCKED-DOWN
FURNITURE DELIVERED
IN A HANDY PACKAGE

1



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

STAINLESS STEEL FURNITURE



812457



817568

CENTRAL WORK TABLE BUDGET LINE

- Worktop and shelf made of stainless steel.
- Shelf connected to the stainless steel legs with an aluminium collar.
- Height-adjustable legs.
- Tabletop and shelf load capacity: 130 kg.

code	mm	€
812457	1200x600x(H)850	**215,00**
812440	1000x600x(H)850	**195,00**
812464	1400x600x(H)850	**239,00**
812471	1600x600x(H)850	**259,00**
812488	1800x600x(H)850	**285,00**

WORK TABLE WITH BACKSPLASH BUDGET LINE

- Worktop and shelf made of stainless steel.
- Shelf connected to legs with aluminium collar.
- Height-adjustable legs.
- With backsplash.
- Load capacity: 130kg.

code	mm	€
817568	1000x600x(H)950	**219,00**
817575	1200x600x(H)950	**239,00**
817582	1400x600x(H)950	**279,00**
817599	1600x600x(H)950	**299,00**
817605	1800x600x(H)950	**329,00**





811818

SINK

- Made of durable stainless steel (AISI 304).
- Intended for wall-mounting.
- Internal dimensions 350x250x(H)103mm.
- ø35mm opening for tap instalment, fits HENDI 970522 tap.
- ø51mm drain compatible with standard traps

code	mm	€
811818	400x290x(H)145	**94,95**

CENTRAL AND WALL TABLES – BOLTED PROFI LINE

- Made of stainless steel.
- Bolted construction for self-assembly, enabling easy transport and storage.
- The worktop is filled with a laminated, waterproof strengthening and soundproofing board.
- Approximate permissible load on the countertop: 70 kg/m².
- Legs made of 40 x 40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.



811511



811467

CENTRAL TABLE WITH SHELF – BOLTED,

- Non-adjustable shelf – the distance from the floor to the lower edge of the shelf is 160 mm.
- Access to the workspace from all sides.
- Approximate permissible shelf load: 70 kg/m².

code	mm	€
WITH SHELF, DEPTH 600 MM		
811511	1000x600x(H)850	**323,00**
811535	1400x600x(H)850	**370,00**
811542	1600x600x(H)850	**415,00**
811559	1800x600x(H)850	**450,00**
811528	1200x600x(H)850	**345,00**
WITH SHELF, DEPTH 700 MM		
810705	1000x700x(H)850	**369,00**
810712	1200x700x(H)850	**399,00**
810729	1400x700x(H)850	**419,00**
810736	1600x700x(H)850	**469,00**
810743	1800x700x(H)850	**525,00**

WALL TABLE WITH SHELF – BOLTED

- Splashback 40 mm high protecting the wall against stains.
- Non-adjustable shelf – the distance from the floor to the lower edge of the shelf is 160 mm.
- Approximate permissible shelf load: 70 kg/m².

code	mm	€
DEPTH 600 MM		
811467	1000x600x(H)850	**350,00**
811474	1200x600x(H)850	**375,00**
811481	1400x600x(H)850	**435,00**
811498	1600x600x(H)850	**460,00**
811504	1800x600x(H)850	**490,00**
811450	800x600x(H)850	**325,00**
DEPTH 700 MM		
812716	800x700x(H)850	**375,00**
812723	1000x700x(H)850	**385,00**
812730	1200x700x(H)850	**429,00**
812747	1400x700x(H)850	**459,00**
812754	1600x700x(H)850	**525,00**
812761	1800x700x(H)850	**550,00**

SINK TABLES – BOLTED PROFI LINE

- Bolted construction for self-assembly, enabling easy transport and storage.
- Made of stainless steel.
- The chamber is bolted seamlessly into the countertop, pressed from one sheet of stainless steel.
- Sink dimensions: 400x400x(H)250 mm.
- Standard embossing in the bottom for the siphon: ø50 mm.
- Tap hole: ø30 mm.
- 10 mm embossing of the worktop to prevent water from spilling out.
- The approximate permissible load on the countertop is 70 kg/m².
- Splashback 40 mm high to protect the wall against stains.
- The rear legs of the table are moved away from the wall by 50 mm to facilitate wall installation.
- Legs made of 40x40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.



811849



811870

SINK TABLE – BOLTED, DEPTH 600 MM

code	mm	sink location	€
DEPTH 600 MM			
811849	600x600x(H)850	in the middle	**405,00**

SINK TABLE WITH SHELF – BOLTED

- Shelf without filling, non-adjustable – distance from the floor to the lower edge of the shelf is 160 mm.

code	mm	sink location	€
DEPTH 600 MM			
811856	600x600x(H)850	in the middle	**465,00**
811863	800x600x(H)850	on the right	**515,00**
812495	800x600x(H)850	on the left	**525,00**
811870	1000x600x(H)850	on the right	**580,00**
812631	1000x600x(H)850	on the left	**585,00**
DEPTH 700 MM			
812938	1000x700x(H)850	on the right	**605,00**
812945	1000x700x(H)850	on the left	**605,00**

TABLE WITH 2 SINKS AND SHELF – BOLTED

- Shelf without filling.
- Non-adjustable.
- Distance from the floor to the lower edge of the shelf is 160 mm.

code	mm	€
DEPTH 600 MM		
811887	1000x600x(H)850	**695,00**
DEPTH 700 MM		
812969	1000x700x(H)850	**740,00**



811887

CENTRAL AND WALL TABLES – BOLTED KITCHEN LINE

- Bolted construction for self-assembly, enabling easy transport and storage.
- Made of stainless steel.
- The worktop is reinforced with a longitudinal profile at the bottom.
- Maximum load on the countertop: approx 70 kg/m².
- Available with or without a 40 mm backsplash.
- Legs made of 40x40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.



817162



817278

CENTRAL TABLE WITH SHELF – BOLTED, DEPTH 600 MM

code	mm	€
817094	600x600x(H)850	**273,00**
817100	800x600x(H)850	**298,00**
817162	1000x600x(H)850	**325,00**
817179	1200x600x(H)850	**345,00**

WALL TABLE WITH SHELF – BOLTED, DEPTH 600 MM

code	mm	€
817223	600x600x(H)850	**285,00**
817261	800x600x(H)850	**308,00**
817278	1000x600x(H)850	**335,00**
817285	1200x600x(H)850	**355,00**

NEW

WORK CABINET WITH SLIDING DOORS, BOLTED

- Made of stainless steel.
- Sliding doors with handles made of synthetic material.
- Stainless steel worktop with waterproof laminated board.
- Bolted construction for self-assembly, making transport and storage easier.
- Removable internal shelf, not adjustable.
- Approx. max. load on worktop and shelf: 70 kg/m².
- 40 mm high splashback.
- 100 mm wall clearance for easier installation against kitchen walls.
- Leg height: 160 mm.
- Adjustable feet: +25/-5 mm.



817759

code	mm	€
817742	800x600x(H)850	**629,00**
817759	1000x600x(H)850	**699,00**
817766	1200x600x(H)850	**819,00**
817773	1400x600x(H)850	**849,00**
817780	1600x600x(H)850	**919,00**

SINK TABLES – BOLTED KITCHEN LINE

- Bolted construction for self-assembly, enabling easy transport and storage.
- Made of stainless steel.
- Sink dimensions 400x400x(H)250mm.
- Standard hole in the bottom for the siphon: ø50 mm.
- Tap hole: ø30 mm.
- Splashback 40 mm high to protect the wall against stains.
- Approximate permissible load on the tabletop and shelf (if applicable): 70 kg/m^2.
- Legs made of 40x40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.



816790



817025

SINK TABLE, BOLTED

- Depth: 600 mm.

code	mm	sink location	€
816752	600x600x(H)850	in the middle	**389,00**
816769	800x600x(H)850	on the right	**409,00**
816776	800x600x(H)850	on the left	**410,00**
816783	1000x600x(H)850	on the right	**429,00**
816790	1000x600x(H)850	on the left	**429,00**

SINK TABLE WITH SHELF, BOLTED

code	mm	sink location	€
816806	600x600x(H)850	in the middle	**435,00**
816998	800x600x(H)850	on the right	**467,00**
817001	800x600x(H)850	on the left	**469,00**
817018	1000x600x(H)850	on the right	**495,00**
817025	1000x600x(H)850	on the left	**495,00**



817049



817032

TABLE WITH 2 SINKS – BOLTED

- 2 sink chambers welded seamlessly into the countertop, each pressed from one sheet of stainless steel.

code	mm	€
817049	1000x600x(H)850	**530,00**

TABLE WITH 2 SINKS AND SHELF, BOLTED

code	mm	€
817032	1000x600x(H)850	**605,00**

TABLE WITH 2 SINKS – WELDED

- Welded construction for extra strength.
- Sink measures 400x400x (H) 250mm, pressed from a single sheet of steel and seamlessly welded into the worktop.
- Predrilled drain opening ø 50 mm, compatible with standard traps.
- Predrilled ø 30 mm tap instalment opening.
- Worktop fitted with 40 mm backsplash and 10 mm water edge.
- Feet placed 50 mm from the edge for easy wall instalment.
- Adjustable feet: +25/-5 mm.



815007

S.S. stainless steel

code	mm	€
815007	1000x600x(H)850	**680,00**

WALL WORK TABLE CABINETS – WELDED

- Made of stainless steel.
- Door handles made of synthetic material.
- Welded construction ensuring durability and stability.
- Worktop filled with a waterproof laminated board, strengthening and soundproofing the furniture.
- Removable shelf in the cabinet, not adjustable.
- Approximate permissible load on the tabletop and shelf is 70 kg/m².
- Splashback 40 mm high to protect the wall against stains.
- Cabinet moved away from the wall by 100 mm to facilitate wall installation.
- Leg height: 160 mm, with adjustable feet in the range of: +25/-5 mm.



811658

S.S. stainless steel

WALL TABLE CABINET WITH SLIDING DOORS – WELDED

code	mm	€
811641	800x600x(H)850	**660,00**
811658	1000x600x(H)850	**725,00**
811665	1200x600x(H)850	**860,00**
811672	1400x600x(H)850	**885,00**
811689	1600x600x(H)850	**955,00**

HANGING CABINETS – WELDED, WITH SLIDING DOORS PROFI LINE

- Welded construction ensuring durability and stability.
- Made of stainless steel.
- Sliding doors on running units.
- Door handles made of synthetic material.
- Approximate permissible shelf load: 70 kg/m².
- The set includes hangers to hang on the wall.

code	mm	€
DEPTH 300 MM		
811207	1000x300x(H)600	**495,00**
814154	800x300x(H)600	**430,00**
DEPTH 400 MM		
814178	800x400x(H)600	**469,00**
814185	1000x400x(H)600	**525,00**
811214	1200x400x(H)600	**555,00**

S.S. stainless steel



811207

SINK TABLES, CABINETS, WELDED

- Made of stainless steel.
- Welded construction.
- Standard embossing in the bottom for the siphon: Ø50 mm.
- Tap hole: Ø30 mm.
- Includes a front cover.
- Legs made of 40x40 mm profiles.
- Approximate permissible load on the countertop: 70 kg/m².
- Splashback 40 mm high to protect the wall against stains.
- Rear legs moved 100 mm away from the wall to facilitate wall installation.
- Leg height: 160 mm.
- Adjustable feet (+25/-5 mm).
- Includes hinged doors.
- Does not include back wall.



813546



813690

SINK TABLE, WELDED, WITH CABINET AND HINGED DOORS

- Cabined with hinged doors, with hinges on the left.
- Magnetic latches.

code	mm	€
SINGLE SINK, DEPTH 600 MM		
813522	600x600x(H)850	**715,00**
SINGLE SINK, DEPTH 700 MM		
813546	600x700x(H)850	**739,00**

TABLE WITH 2 SINKS, CABINET – WELDED, WITH SLIDING DOORS

- Cabinet with sliding doors.

code	mm	€
813690	1000x600x(H)850	**1 125,00**



811832



811009

TABLES WITH WASH TROUGHS – WELDED PROFI LINE

- Made of stainless steel.
- Welded construction ensuring durability and stability.
- Embossing in the bottom of the trough - the so-called "envelope" to completely drain the water.
- Standard embossing in the bottom for the siphon: Ø50 mm.
- Tap hole: Ø30 mm.
- With a front cover.
- Legs made of 40x40 mm profiles.
- Approximate permissible load on the countertop: 70 kg/m².
- Splashback 40 mm high to protect the wall against stains. Rear legs moved 100 mm away from the wall to facilitate wall installation.
- Leg height: 160 mm.
- Adjustable feet in the range: +25/-5 mm.

code	mm	basin size (mm)	€
SINGLE BASIN, DEPTH 600 MM, HEIGHT 300 MM			
811825	800x600x(H)850	686x443x(H)300	**479,50**
811832	1000x600x(H)850	886x443x(H)300	**525,00**
SINGLE BASIN, DEPTH 700 MM, HEIGHT 300 MM			
812853	800x700x(H)850	686x540x(H)300	**564,00**
812860	1000x700x(H)850	886x540x(H)300	**610,00**



TABLE WITH SINGLE WASH TROUGH, WITH SPLASHBACK – BOLTED, DEPTH 600 MM

- Bolted construction for self-assembly, enabling easy transport and storage of the furniture.
- Made of stainless steel.
- Version without front cover and side covers.
- Embossment in the chamber - a slope towards the siphon, the so-called "envelope".
- Chamber height: 300 mm.
- Standard hole in the bottom for the siphon: ø50 mm.
- Centrally located place for mounting the battery: ø30 mm.
- Splashback 40 mm high to protect the wall against stains.
- Distance from the rear edge to the chamber: 100 mm.
- Legs made of 40x40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.

code	mm	€
811009	800x600x(H)850	**485,00**
811023	1000x600x(H)850	**525,00**

NEW



817698


811719


811726

WALL SHELF ADJUSTABLE, SINGLE, WITH 2 BRACKETS

- Made of stainless steel.
- Includes 2 consoles for hanging.
- Possibility to disassemble.
- Splashback: 30 mm.
- Approximate permissible shelf load: 25 kg/m².

code	mm	€
811788	1000x300x(H)600	**115,00**
811719	800x300x(H)600	**99,00**
811795	1200x300x(H)600	**115,00**
811801	1400x300x(H)600	**126,00**

DOUBLE WALL SHELF, ADJUSTABLE, WITH 2 BRACKETS

- Made of stainless steel.
- Splashback 30 mm high to protect the goods against falling off the shelf.
- The approximate permissible load on the shelf is 25 kg/m².
- The set includes 2 consoles for hanging on the wall.

code	mm	€
DEPTH 300 MM		
811771	800x300x(H)600	**187,50**
811726	1000x300x(H)600	**200,00**
811733	1200x300x(H)600	**230,00**
811740	1400x300x(H)600	**235,00**
DEPTH 400 MM		
816592	1000x400x(H)600	**289,00**

NEW

SINK TABLE

- Sink made of 18/8 stainless steel, construction made of 18/0 stainless steel.
- Sink bowl size: 600x500x(H)300 mm.
- Sink bowl with rounded corners.
- Standard embossed siphon opening: Ø50 mm.
- Tap hole: Ø30 mm.
- With front cover.
- 40x40 mm square legs.
- 40 mm splashback.
- Rear legs positioned 100 mm from the wall for easier installation.
- Leg height: 160 mm.
- Adjustable feet: +25/-5 mm.

code	mm	€
817698	800x650x(H)850	**579,00**


816486

WALL SHELF, WITH 2 BRACKETS

- Made of stainless steel.
- Splashback 30 mm high to protect the goods against falling off the shelf.
- The approximate permissible load on the shelf is 25 kg/m².
- The set includes 2 consoles for hanging on the wall.

code	mm	€
816486	800x300x(H)250	**99,00**
816493	1000x300x(H)250	**110,00**
816509	1200x300x(H)250	**119,00**
816516	1400x300x(H)250	**129,00**

PASS-THROUGH CUPBOARDS WITH SLIDING DOORS

- Bolted construction for self-assembly, enabling easy transport and storage.
- Made of stainless steel.
- 2 removable shelves, not adjustable.
- 2 non-removable shelves (bottom and middle shelf).
- Approximate permissible load on the tabletop and shelf: 70 kg/m².
- Adjustable feet in the range: +25/-5 mm.



811108



812402

PASS-THROUGH CUPBOARD WITH PARTITION AND SLIDING DOORS – BOLTED

- 8 sliding doors with vertical plastic handles, all on polyamide roller bearings.

code	mm	€
811634	800x500x(H)1800	**1 580,00**
811108	1000x600x(H)1800	**1 775,00**

PASS-THROUGH CUPBOARD WITH SLIDING DOORS – BOLTED

- 4 sliding doors with vertical handles made of synthetic material, all on polyamide roller bearings.

code	mm	€
812402	800x700x(H)1800	**1 525,00**

STORAGE RACK WITH 4 FULL SHELVES – BOLTED

- Made of AISI 430 stainless steel.
- Legs made of 30x30 mm profiles.
- Approximate permissible shelf load: 70 kg/m².
- Adjustable feet in the range: +25/-5 mm.

code	mm	€
812501	600x400x(H)1800	**355,00**
812518	800x400x(H)1800	**400,00**
812525	1000x400x(H)1800	**432,00**
812532	1000x500x(H)1800	**480,00**
812556	1000x600x(H)1800	**495,00**
812549	1200x500x(H)1800	**495,00**
812563	1200x600x(H)1800	**552,00**



812525

NEW



219782

EXTRACTOR HOOD, ANGLED, WALL-MOUNTED, BOLTED

- Made of 18/0 stainless steel.
- Wall-mounted angled design.
- Bolted construction for self-assembly.
- Equipped with 1 ventilation spigot: ø200 mm.
- Supplied with stainless steel labyrinth filters.
- Labyrinth filters are dishwasher safe.
- Grease collected by the labyrinth filters drains into an integrated trough.
- Prepared for wall installation with mounting holes and suspension points.
- Suitable for connection to an external extractor fan or building ventilation system.

code	mm	€
219775	1000x1000x(H)450	**489,00**
219782	1200x1000x(H)450	**529,00**

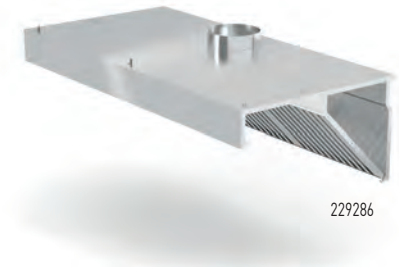


220986

WALL-MOUNTED EXTRACTOR HOOD, BOLTED

- Made of stainless steel 18/0.
- Bolted construction for self-assembly.
- Labyrinth filters made of stainless steel, dishwasher safe.
- Grease and dirt collected in a built-in trough.
- With spigot for connection to ventilation: 1x ø200 mm.
- Pre-drilled holes and suspension points for installation.
- Should be connected to an external fan or ventilation system.
- Without lighting.

code	mm	€
220986	1005x1000x(H)450	**529,00**
220993	1205x1000x(H)450	**559,00**



229286

WALL-MOUNTED EXTRACTOR HOOD, ANGLED

- Made of stainless steel.
- With spigot for connection to ventilation: 1x ø200 mm.
- A set of labyrinth filters made of stainless steel, dishwasher safe.
- Dirt and grease deposited on the labyrinth filters flow into a special trough.
- System of holes and suspensions for assembly.
- Should be connected to the fan or ventilation system in the building.

code	-	mm	€
229286	without lighting	1000x700x(H)450	**785,00**
229293	without lighting	1200x700x(H)450	**825,00**
229309	with LED lighting	1000x700x(H)450	**875,00**
229316	with LED lighting	1200x700x(H)450	**910,00**

NEW S.S. stainless steel indoor user assembly



238592

PASS-THROUGH DISHWASHER TABLE WITH SINK

- Made of stainless steel.
- Equipped with sink and basket guide.
- Basket guide width: 510 mm.
- With upstand.
- Clasp for connection to hood-type dishwashers.
- Adjustable legs: +25/-5 mm.
- Flat-pack delivery for self-assembly.

code	-	mm	€
238585	left	1200x815x(H)850	**719,00**
238592	right	1200x815x(H)850	**719,00**

NEW S.S. stainless steel indoor user assembly



238691

PASS-THROUGH DISHWASHER TABLE

- Made of stainless steel.
- Equipped with basket guide.
- Basket guide width: 510 mm.
- With upstand.
- Clasp for connection to hood-type dishwashers.
- Adjustable legs: +25/-5 mm.
- Flat-pack delivery for self-assembly.

code	-	mm	€
238691	left	1000x815x(H)850	**539,00**
238721	right	1000x815x(H)850	**539,00**

SINK TABLE WITH SHELF AND SPACE FOR UNDERCOUNTER DISHWASHER

- For placement over an undercounter appliance.
- Made of high-quality stainless steel (AISI 430).
- Worktop is reinforced and deepened, with a 40 mm upstand at the back. Spread load capacity: 70kg/m².
- The integrated sink measures 400x400x(H)250 mm, comes with a ø30 mm pre-drilled tap hole.
- The reinforced shelf measures 575x585 mm and is non-adjustable.
- The legs are adjustable in height to guarantee level instalment (+25/-5 mm).
- Spread load capacity: ≈70 kg/m².
- Versions available for left- & right-side instalment.
- Flat pack delivery, assembly required.

S.S. stainless steel



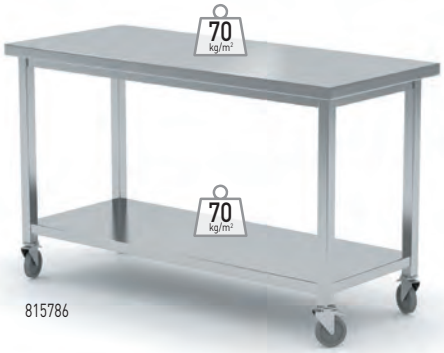
237519

code	-	mm	€
237519	left	1200x700x(H)850	**625,00**
237526	right	1200x700x(H)850	**615,00**

MOBILE TABLE, WITH SHELF – BOLTED

- Bolted construction for self-assembly, enabling easy transport and storage of the furniture.
- Made of stainless steel.
- Tabletop filled at the bottom with a waterproof laminated soundproofing board.
- Shelf mounted at a height of 200 mm, not adjustable.
- Approximate permissible load on the tabletop and shelf is 70 kg/m².
- Legs made of 40x40 mm profiles.
- 4 swivel castors with a diameter of 125 mm, two of which are equipped with a brake.

code	mm	€
815786	1000x700x(H)850	**525,00**
815793	1200x600x(H)850	**525,00**



815786


812044

POT STAND

- Made of stainless steel.
- Welded construction ensuring durability and stability.
- The tabletop is reinforced at the bottom with a steel profile.
- Approximate permissible uniform load on the countertop: 70 kg/m².
- Legs made of 30x30 mm profiles.
- Adjustable feet: +25/-5 mm.

code	mm	€
812044	550x550x(H)450	**195,00**


817704

POT STAND, BOLTED

- Made of stainless steel.
- Bolted construction.
- Tabletop reinforced underneath with a steel profile.
- Approximate maximum evenly distributed load: 70 kg/m².
- 30x30 mm square legs.
- Adjustable feet: +25/-5 mm.

code	mm	€
817704	550x550x(H)450	**159,00**

DISHWASHER STAND

- Made of stainless steel.
- Bolted construction for self-assembly.
- 2 pairs of basket guides.
- Suitable for 500x500 mm baskets.
- Adjustable feet: +25/-5 mm.
- Compatible with the HENDI Dishwashers 50x50.

code	mm	€
817711	570x560x(H)500	**229,00**


817711

17

Barbecues

Grill masters experience




HENDI



18/0 stainless steel | outdoor

GRILL BARBECUE GREEN FIRE

- Frame made of 18/0 stainless steel.
- Technical components concealed within the frame.
- Improved burners provide 90% useful heat coverage across the cooking surface.
- Fully removable burners and GN dripping tray.
- Elevated chrome-plated steel warming rack.
- Detachable legs.
- Supplied with windscreen.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and gas regulator included for connection to a gas bottle.



149508

GREEN FIRE WITH 2 BURNERS

- Both include:
  - 1x Chrome plated warming rack.
  - 1x GN 2/1 dripping tray.
- 149621 is equipped with:
  - 1x Flame tamer (code 939956).
  - 2x Grid (code 939949).
- 149508 is equipped with:
  - 1x Cast iron grid (code 932001).
  - 1x Cast iron grid (code 932018).

code	-	kW[HS]	mm	€
149621	2x GN 1/1 barbecue grids	11.6	740x612 x(H)825	**819,00**
149508	Enamelled cast iron Gastronorm 1/1 griddle and grid	11.6	740x615 x(H)825	**879,00**





149591



149614

GREEN FIRE WITH 3 BURNERS

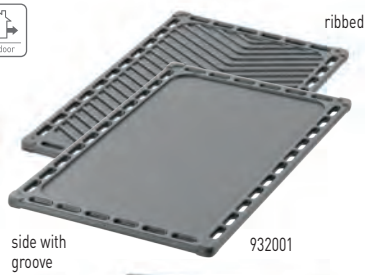
- Includes:
  - 2x Cast iron grid (code 932018).
  - 1x Gast iron griddle (code 932001).
  - 1x Chrome plated warming rack.
  - 1x GN 2/1 dripping tray.
  - 1x GN 1/1 dripping tray.

code	-	kW[HS]	mm	€
149591	equipped with a lower shelf and wheels	17.4	1078x612x[H]825	**1 395,00**

GREEN FIRE WITH 4 BURNERS

- Included:
  - 2x Cast iron grid (code 932018).
  - 2x Gast iron griddle (code 932001).
  - 2x Chrome plated warming rack.
  - 2x GN 2/1 dripping tray.

code	-	kW[HS]	mm	€
149614	on wheeled base	22	1400x612x[H]825	**1 750,00**









CAST IRON GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.
- Both sides usable, one side smooth, one side ribbed.

code	GN	mm	€
932001	GN 1/1	325x530	**57,50**

CAST IRON GRID

- Suitable for all Green Fire Profi Line barbecues.

code	GN	mm	€
932018	GN 1/1	325x530	**57,50**





BARBECUE SKEWERS

code	packed per	mm	€
170045	24	(L)210	**6,95**

BARBECUE SKEWERS

code	packed per	mm	€
170120	6	(L)250	**4,50**
170328	6	(L)350	**6,25**





GAS HOSE ASSEMBLY GREEN FIRE BARBECUES

- For HENDI Green Fire barbecues 149607 149614 149621 149508 149591.

code	€
932094	**33,50**

S.S. stainless steel | Cr chrome plated | outdoor



939949



GRID

- Chrome plated grid.
- Suitable for all Green Fire Profi Line barbecues.

code	mm	€
939949	325x530	**17,95**

Cr chrome plated | 18/0 stainless steel | outdoor



939956



FLAME TAMER

- Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.
- Flame tamer made of stainless steel.
- Suitable for all Green Fire Profi Line barbecues.

code	mm	€
939956	650x530	**36,95**



152706

152805



152904

LAVA ROCKS - FINE

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

code	-	weight (kg)	€
152706	box	3	**8,45**

LAVA ROCKS - COARSE

- Suitable for various types of gas barbecues.
- Coarse, relatively large rocks.

code	-	weight (kg)	€
152904	bag	9	**17,25**
152805	box	5	**13,25**

BAKE- & GRILL-MASTER



154601

BAKE-MASTER MINI

- Frame made of 18/0 stainless steel.
- With enamelled roasting tray.
- Internal dimensions of roasting tray: 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[HS]	mm	€
154601	5.8	340x540x(H)300	**174,50**



154618

BAKE-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With enamelled roasting tray.
- Internal dimensions of roasting tray: 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[HS]	mm	€
154618	11.6	650x540x(H)300	**279,50**



Enamelled frying pan included

154700

GRILL-MASTER MINI

- Frame made of 18/0 stainless steel.
- With chrome-plated grill and enamelled roasting tray.
- Internal dimensions of roasting tray: 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[HS]	mm	€
154700	5.8	340x540x(H)840	**219,50**



154717

GRILL-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With chrome-plated grill and enamelled roasting tray.
- Internal dimensions of roasting tray: 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[HS]	mm	€
154717	11.6	650x540x(H)840	**349,50**

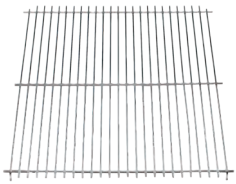


154687

ENAMELLED ROASTING TRAY

- For HENDI Bake-master & Grill-master mini barbecues 154601 154700.

code	€
154687	**42,50**



154632

GRID FOR GRILL MASTER

- For HENDI Grill-master barbecues: 154717, 154878, 154908.

code	€
154632	**16,95**

GRILL-MASTER PRO GAS GRILLS

- 2 independent gas burners with a piezo ignition.
- 2 flame tamers made of stainless steel 18/0.
- 2 chromed steel grids measuring 470x320 mm.
- A large drip tray which also helps to retain heat within the housing.
- Copper valves with an automatic gas shut-off system - stops the flow of gas when the flame is extinguished.
- Gas hose with a pressure regulator included.
- Suitable for propane and butane gas.





148822



148808

GAS GRILL ROAST-MASTER PRO BLACK

- Housing made of stainless steel 18/0 finished with black enamel.
- Front and 4 legs made of stainless steel finished with black powder coating.

code	kW(HS)	mm	€
148822	11.6	790x560x(H)900	**375,00**

ROAST-MASTER PRO GAS BARBECUE

- Housing made of stainless steel AISI 430.
- 4 legs made of stainless steel AISI 201.

code	kW(HS)	mm	€
148808	11.6	790x560x(H)900	**375,00**



154878

Cr chrome plated | 18/0 stainless steel | outdoor

ROAST-MASTER MAXI

- With chrome plated grid and heavy duty flame tamer.
- Frame and flame tamer made of 18/0 stainless steel.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane or butane gas.
- Consumption 0,430 m³/h.

code	kW(HS)	mm	€
154878	11	650x540x(H)840	**309,50**
144923	Protective cover	720x560x(H)360	**16,75**



144923



154540

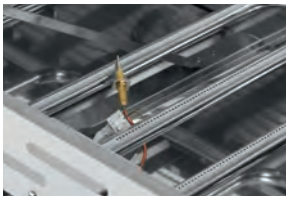
S.S. stainless steel | outdoor

ROAST-MASTER MAXI 50/50

- Frame made of stainless steel.
- Dual surface: half stainless steel grill, half enamelled roasting tray.
- Dimensions of roasting tray: 603x360x(H)60 mm.
- Cooking surface dimensions of the roasting tray: 290x480 mm.
- Piezoelectric ignition.
- Gas hose and pressure regulator included.

code	kW(HS)	mm	€
154540	11	850x675x(H)600	**329,50**





18/0 stainless steel

outdoor



154908

GRILL-MASTER QUATTRO

- Fully stainless steel frame with 2 dripping trays.
- Suitable for propane and butane gas and fitted with 4 burners which can be regulated independently.
- Supplied with 2 nickel-plated grids and 1 enamelled roasting tray (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[HS]	mm	€
154908	22	1330x600x(H)920	**612,50**



154656

ENAMELLED ROASTING TRAY

outdoor

- Inner dimensions: 590x480 mm.

code	mm	€
154656	590x480x(H)55	**89,50**

FIESTA XL

- Frame made of powder coated steel.
- 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.
- Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
- Suitable for propane gas, consumption 489 g/h.

code	mm	€
146842	1180x810x(H)1000	**1 550,00**



146842

GASGRILLS FIESTA

- Base made of stainless steel.
- Equipped with a round gas burner.
- Includes gas hose, electronic ignition, and pressure regulator.
- Thermocouple for flame safety.
- Removable burner unit for easy cleaning.
- Suitable for propane gas.



146002



Burner unit can be removed for easy cleaning

146804

GASGRILL FIESTA 600

- Paella pan made of carbon steel, Ø 600 mm.
- Open base allows space for gas cylinders (5 or 6 kg).
- Gas consumption: 334 g/h.

code	kW[HS]	mm	€
146002	4.8	600x600x(H)870	**879,00**

GASGRILL FIESTA 800

- Paella pan made of carbon steel, Ø 800 mm.
- Open base allows space for gas cylinders (5 or 11 kg).
- Gas consumption: 489 g/h.

code	kW[HS]	mm	€
146804	7	800x800x(H)900	**1 095,00**

PAELLA PAN

- Carbon steel construction with excellent heat conductivity.
- Traditional Spanish-style paella pan.
- Wide, shallow design.
- Suitable for use on gas burners, charcoal grills, open fires, and in ovens.
- Sturdy side handles.
- Requires seasoning before first use.

code	capacity	suitable for Fiesta gas grill	mm	€
622094	4 portions*		ø300x(H)45	**9,00**
622100	6 portions*		ø340x(H)50	**10,95**
622117	8 portions*		ø380x(H)45	**13,65**
622216	10 portions*		ø420x(H)50	**16,95**
622308	12 portions*		ø460x(H)55	**19,95**
622353	16 portions*		ø550x(H)60	**36,95**
622407	20 portions*	146002	ø600x(H)55	**43,95**
622605	40 portions*	146804 & 146842	ø800x(H)75	**105,95**

* 1 portion = 550 g

622094
622100
622308
622407



622605

S.S. stainless steel | outdoor



700044

GAS BARBECUE TAMPA

- The Tampa 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 Tampa 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[HS]	mm	€
700044	10	1260x580x(H)900	**2 250,00**







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[HS]	mm	€
148105	7.5	1120x410x(H)900	**595,00**



148105



700051

GAS BARBECUE EUROPA

- The Europa 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[HS]	mm	€
700051	21.6	1260x580x(H)900	**3 450,00**



700105

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[HS]	mm	€
700105	13	1285x770x(H)917	**3 390,00**

GAS BARBECUE TAMPA

- The Tampa 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 Tampa 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[HS]	mm	€
700044	10	1260x580x(H)900	**2 250,00**



700044

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[HS]	mm	€
148105	7.5	1120x410x(H)900	**595,00**



148105

GAS HOSE ASSEMBLY XENON PRO & FIESTA BARBECUES

- For HENDI Xenon Pro 148105.
- For HENDI Fiesta 600 146002 & Fiesta 800 146804.

code	€
152171	**15,50**



152171



155028

GRID FOR ROAST MASTER MAXI 50/50

- Made from chrome plated steel.

code	mm	€
155028	477x300	**19,50**



154885

TOP GRID FOR ROAST-MASTER

- For HENDI Roast-master barbecues 154878.

code	€
154885	**28,45**

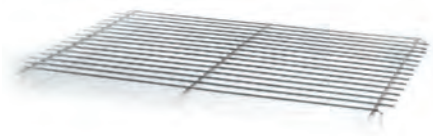


154632

GRID FOR GRILL MASTER

- For HENDI Grill-master barbecues 154717 154878 154908.

code	€
154632	**16,95**



GRID FOR GRILL-MASTER MINI

- Grid made from stainless steel for HENDI Grill-Master Mini 154700

code	mm	€
154663	540x340	**17,95**



148723

TOP GRID FOR XANTOS BARBECUE

- For HENDI Xantos barbecue 148624

code	€
148723	**69,50**



154687

ENAMELLED ROASTING TRAY FOR BAKE & GRILL - MASTER MINI

- For HENDI Bake- & Grill-master mini barbecues 154601 154700.

code	€
154687	42,50



145753

GAS HOSE ASSEMBLY BAKE-, GRILL- & ROAST-MASTER

- For HENDI Bake-, Grill- & Roast-master barbecues 154908 154502 154601 154618 154700 154717.

code	€
145753	20,50



152157

PRESSURE REGULATOR 50 MBAR

- For HENDI gas barbecues & Hokkers.

code	€
152157	18,95



152188

PRESSURE REGULATOR 37MBAR

- Pressure regulator 37mBar uni with pillar and hose clamp.
- For use with barbecues and patio heaters.

code	€
152188	18,85

RUBBER SEAL FOR PRESSURE REGULATOR

code	€
145678	1,50



145678



148624



148631

XANTOS GAS GRILL

- This stainless steel power grill has 4 detachable legs which can be flat-packed into a compact unit for transport.
- The burners develop 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(HS)	mm	€
148624	9.5	770x710x(H)870	**625,00**

XANTOS BLACK GAS GRILL

- This stainless steel power grill has 4 detachable legs which can be flat-packed into a compact unit for transport.
- The burners develop 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).
- The main housing of the burners is enameled in black.
- Front panel and legs powder coated in black.

code	kW(HS)	mm	€
148631	9.5	770x710x(H)870	**575,00**

CHARCOAL BARBECUES

- 18/0 stainless steel with removable stands.



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	**198,50**

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	**259,50**

TOP GRID FOR CHARCOAL BARBECUES

- Fits HENDI charcoal barbecues: 150603, 150801.

code	€
151617	**32,00**



151617

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)



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.



HEAT RESISTANT BARBECUE GLOVES - 2 PCS

- Heat resistant up to 250°C for 15 seconds.
- Comfortable fit.

code	packed per	mm	€
556634	2	(L)300	**22,95**




556634

HEAT RESISTANT LEATHER BARBECUE GLOVES - 2 PCS

- Heat resistant up to 250°C for 15 seconds.
- Made from cow leather.
- Extra long to protect the forearm.

code	packed per	mm	€
556689	2	(L)460	**27,35**




556689

HEAT RESISTANT LEATHER BARBECUE MITTS, 2 PCS

- Heat resistant up to 100°C, ⩽ 15 seconds.
- Made from cow leather.
- Extra long to protect the forearm.

code	packed per	mm	€
556658	2	(L)460	**24,95**




556658

HEAT RESISTANT GLOVES, LEATHER

- Made of cow leather.
- Inside material made of jersey on palm and woven cotton on cuff.
- Double-layered inner side for added heat protection.
- Extended length for added forearm protection.
- Temperature resistance: 100°C for up to 15 seconds.

code	packed per	mm	€
556597	2	(L)410	**18,80**



NEW



556597

HEAT RESISTANT GLOVES, LEATHER

- Made of cow leather.
- Inside material made of jersey on palm and woven cotton on cuff.
- Extended length for added forearm protection.
- Temperature resistance: 100°C for up to 15 seconds.
- 2pcs.

code	packed per	mm	€
556580	2	(L)410	**15,70**



NEW



556580

BARBECUE APRON

- Canvas 280 g/m².
- Flame retardant coating.

code	mm	€
556696	810x660	**14,95**



556696



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	**3,35**
525531	3	(L)230	**3,65**

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	**6,15**



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	**3,75**



PP polypropylene | S.S. stainless steel

WIRE BRUSH Y-SHAPED

- Stainless steel wires, with comfortable handle fitted with a loop.

code	mm	€
525425	310x170	**3,75**
525432	520x170	**5,25**

PP polypropylene | S.S. stainless steel



WIRE BRUSH

- Comfortable black plastic handle with steel bristles.

code	mm	€
525562	150x55	**2,95**



18/0 stainless steel | PP polypropylene

WIRE BRUSH

- Polypropylene with 8 rows of 9 stainless steel wire bristles.
- Steel scraper for grids.

code	mm	€
525418	70x200x(H)80	**3,25**



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	**4,45**



wash

GRIDDLE SCRAPER

code	mm	€
855201	100x320	**15,75**

LEGEND OF THE ICONS USED IN THIS CATALOGUE

- Energy saving product
- HACCP compliant
- NEW — New product
- For indoor and outdoor use
- For indoor use only
- For outdoor use only
- Suitable for gas stoves
- Suitable for gas stoves only
- Suitable for electric stoves
- Suitable for ceramic stoves
- Suitable for induction stoves
- Not suitable for induction stoves
- Microwave proof
- Not microwave proof
- Diswasher proof
- Not diswasher proof
- Suitable for use in ovens
- Stackable
- Food Contact compliant
- Not Food Contact compliant
- Cooling
- Self-assembly
- Temperature resistance
- Temperature resistance range
- Aluminium
- Aluminium casting
- Stainless steel
- Stainless steel 18/0
- Stainless steel 18/8
- Stainless steel 18/10
- German steel X50CrMoV15
- Carbon steel
- Tin plated
- Chrome plated
- Nickel plated
- Polyethylene
- High density polyethylene
- Low density polyethylene
- Polypropylene
- Expanded Polypropylene
- Polycarbonate
- ABS plastic
- POM plastic
- Polyamide
- SAN plastic
- Hard polymer heat resistant
- Silicone
- Plexiglas
- BPA free – no Bisphenol A
- Fiberglass
- Melamine
- Porcelain
- Non slip
- Magnetic

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856079	118	865170	72	871324	718	873427	83	878712	586	880630	71, 77	882245	75	932001	373, 766	970690	271
856086	118	865187	72	871331	718	873434	83	878729	586	880647	71, 77	882252	74	932018	373, 766	970720	267
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