



HENDI

2022/2023 | Tools for Chefs



CHEF & RESTAURATEUR
CARMINE DE MICHELE | #CHEFSFORHENDI

POTS, PANS &
GN CONTAINERS



KITCHEN TOOLS



CREAM
WHIPPERS
& PASTRY



FOOD
PROCESSING



VACUUM
PACKING



THERMAL
PROCESSING



CONVECTION
OVENS



PIZZA, PASTA
& KEBAB



COOLING



TRANSPORT



FURNITURE



HYGIENE



TABLEWARE



BUFFET
PRODUCTS



BAR &
COLD DRINKS



HOT DRINKS



BARBECUES
& HEATERS



Online version with
up-to-date prices





Professional Tools for Chefs

Catalogue **2022|2023**

July 2022

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

HENDI

Your needs - our tools

Choose the best-in-class #toolsforchefs!

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

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





Watch our
company movie

HENDI The Netherlands

Innovatielaan 6, 6745 XW
De Klomp, The Netherlands
T: +31 (0)317 68 10 40
F: +31 (0)317 68 10 45
info@hendi.eu
www.hendi.eu

HENDI Austria

Gewerbegebiet Ehring 15
5112 Lamprechtshausen, Austria
T: +43 (0) 6274 200 10 0
F: +43 (0) 6274 200 10 20
office.austria@hendi.eu
www.hendi.at

HENDI Poland

ul. Firmowa 12,
62-023 Robakowo, Polska
T: +48 61 658 70 00
F: +48 61 658 70 01
info@hendi.pl
www.hendi.pl

HENDI Greece

5 Metsovou Str.
18346 Moschato, Athens, Greece
T: +30 210 483 97 00
F: +30 210 483 97 10
office.greece@hendi.eu
www.hendi.eu

HENDI Italy

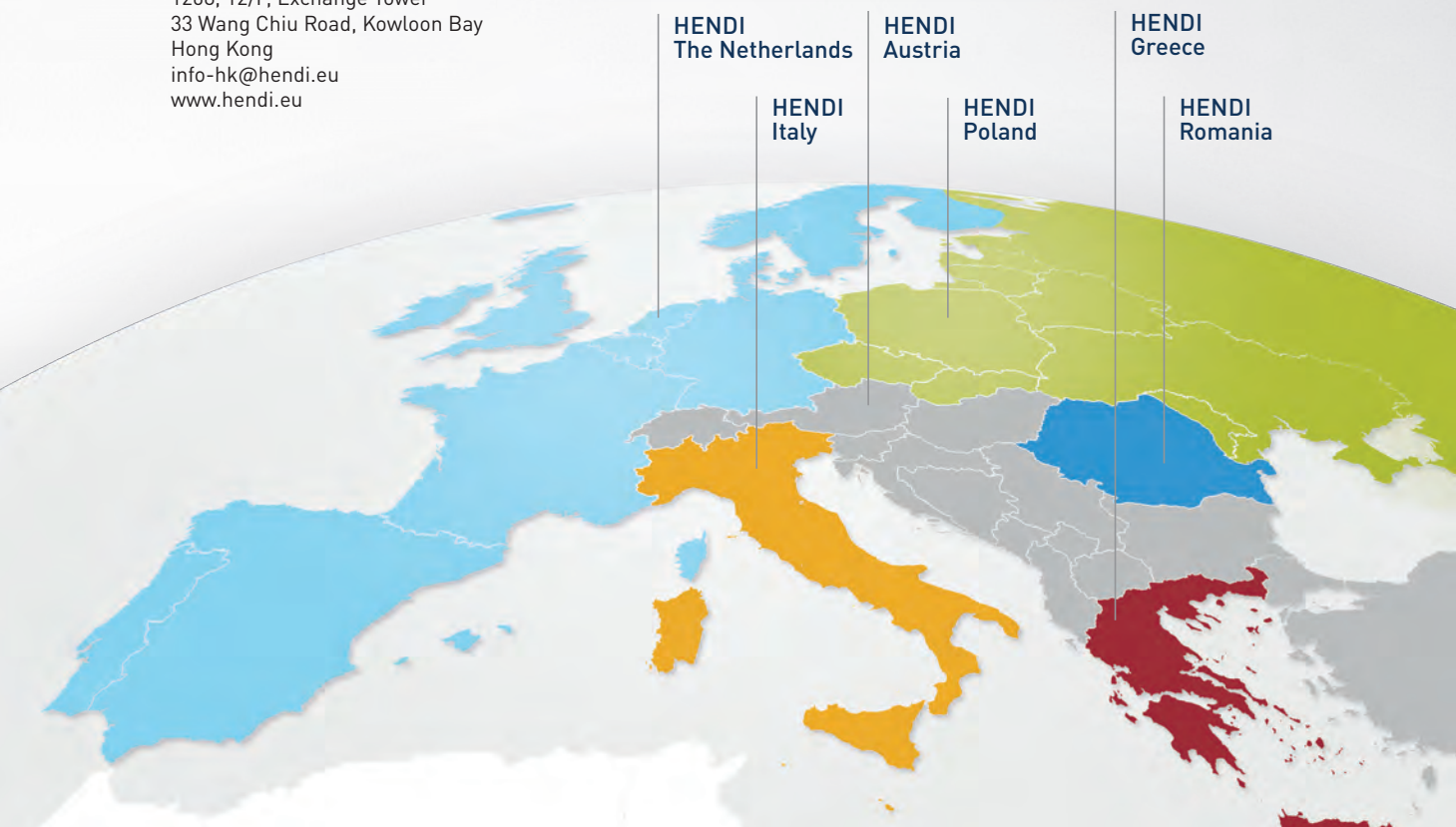
Via Leonardo da Vinci 4,
39100 Bolzano (BZ) Italia
T: +39 800727483
office.italy@hendi.eu
www.hendi.it

HENDI Romania

Str. 13 decembrie 94A, Hala 14
Braşov 500164 RO, Romania
T: +40 268 320330
F: +40 268 320335
office@hendi.ro
www.hendi.ro

HENDI Hong Kong

1208, 12/F, Exchange Tower
33 Wang Chiu Road, Kowloon Bay
Hong Kong
info-hk@hendi.eu
www.hendi.eu



On the cover of the HENDI 2022 assortment catalogue: Martin Kilga and Carmine de Michele.

Two chefs for HENDI and one strong



HENDI continues its success story of the last few years and counts on the support of two truly exceptional experts and masters of their game: gourmet chef and self-made restaurateur Martin Kilga and pizza world champion and innovative businessman Carmine de Michele.

Martin Kilga and Carmine de Michele are two unique chefs for HENDI and exactly what HENDI stands for: versatile, creative, professional and reliable.

Martin Kilga has, amongst others, worked with Jörg Wörther and Marc Veyrat, at the Tantris in Munich and the Hangar in Salzburg. In 2016, he opened his own restaurant called „Paradoxon“ in Salzburg and created a modern

company with a focus on quality and professional development with a lot of passion and heart and soul. He dedicated himself to the guiding idea of offering guests and staff a new image of gastronomy and management and can now be considered one of the most exciting addresses in Austria – besides being an award-winning gourmet establishment. Martin Kilga and his team create taste experiences

shared passion.



and a place of pleasure. They celebrate purism and combine culinary adventures with excellent service and a warm, feel-good atmosphere.

Carmine de Michele's career is similarly successful, but under different circumstances: born in 1990 in Naples in southern Italy, he was destined for creating legendary pizza and being a great culinary ambassador for

his home country. After several stations at home and abroad, he opened his own restaurant, the „De Michele“, in 2018 and shortly afterwards expanded his gastronomic repertoire with „De Michele Catering“ and a „Pizza-Ape“. This innovative business spirit in combination with outstanding culinary skills earned Carmine de Michele the title of Austria's best pizzaiolo and one of the best pizza chefs in the

world. With a lot of heart, soul and charm, he and his team specialized in what they do best: Making guests happy.

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

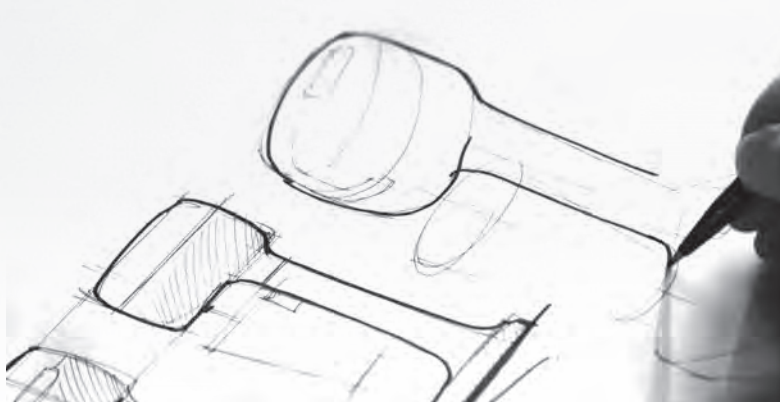
"It all started when Robert Bronwasser was asked to redesign the Hendi mixer. And after that to apply the new concept to several other products. He decided to go a step further and offered a analysis of the brand and its assets that included the market, competition and end users. The goal was to find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

Roel Stavorinus



The collection designed by Robert Bronwasser for HENDI was rewarded with a **GIO AWARD** (Good Industrial Design Awards 2021). The GIO quality mark is given to well-designed products which meet the following important guidelines: technical functionality, ease of use, safety and

ergonomical design, and social responsibility. **HENDI's continuing cooperation with Robert Bronwasser results in surprising and extremely well-received products.** You will find them in this catalog - they're marked with the logo.



Meet HENDI Profi, Kitchen and Budget Line

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



PROFI LINE

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

KITCHEN LINE

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

BUDGET LINE

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

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

Always up-to-date!

Our catalogue is also available online with nice features like:

- + powerful search tool
- + easy navigation
- + fast sharing.

But most important of all, **up-to-date prices**.

Scan the QR-code and bookmark the page.



Scan and explore

HENDI
Always up-to-date!

NEW
Powerful mixer with two speeds,
15,000 and 19,000 rpm

MILKSHAKER - DESIGN BY BRONWASSER
- Designed by Dutch Designer Robert Bronwasser, the milkshaker is stylish and functional, the appliance is available in 6 attractive colors.
- Ideal for preparing frothy cappuccino, frappé and milkshakes.
- Housing made of durable ABS plastic.
- Powerful motor with two speeds, 15,000 and 19,000 rpm.
- Convenient operation with a two-speed switch located on top of the unit.
- Milk frother equipped with a microswitch ensures that the appliance works only when the cap is in the right position.
- Rubber feet absorb vibration and protect the working from scratches.
- Supplied with a comprehensive set of accessories:
- 2 cups made of stainless steel capacity 0.95 l and of polycarbonate capacity 0.9 l.
- 2 sets of replaceable polycarbonate stirrers (2 pieces each).
- The stirrers will help you pull up the product.
- Both cups and stirrers are dishwasher safe.

	Color	Material	Capacity	Price
221400	black	ABS	1500/19000	*221400*
221417	white	ABS	1500/19000	*221417*
221424	orange	ABS	1500/19000	*221424*
221431	yellow	ABS	1500/19000	*221431*
221448	red	ABS	1500/19000	*221448*
221455	blue	ABS	1500/19000	*221455*

3 cups made of stainless steel capacity 0.95 l and of polycarbonate capacity 0.9 l

Prices without VAT and net billing

NEW
STIRRERS FOR MILKMAKERS
- DESIGN BY BRONWASSER
- Set of stirrers, easy to replace.
- Made of durable polycarbonate, dishwasher safe.
- Includes two stirrers: double and single.
- Designed for milkshakers. Design by Bronwasser 221400, 221417, 221424, 221431, 221448, 221455.

NEW
POLYCARBONATE MIXER
FOR MILKMAKERS
- DESIGN BY BRONWASSER
- Made of durable polycarbonate.
- To be used with milkshakers: 221400, 221417, 221424, 221431, 221448, 221455.
- Dishwasher safe.

NEW
151124

WELCOME TO HENDI'S DIGITAL CATALOGUE

FRIENDLY/ FUNCTIONAL/ ECOLOGICAL

- + EASY TO NAVIGATE
- + CLICK THE REGISTER TO GO TO THE CHAPTER
- + EASY AND POWERFULL SEARCH FUNCTION
- + MORE INFO ABOUT THE PRODUCT / PICTURES / VIDEOS
- + CREATE YOUR OWN CATALOGUE
- + SHARE WITH A CLICK

SEE MORE

Create your own catalogue

						POTS, PANS & GN CONTAINERS 
2	3	12	17	27	30	
						KITCHEN TOOLS 
34	38	56	68	74	78	
					 (rb)	CREAM WHIPPERS & PASTRY 
88	92	98	105	106	154	
					 (rb)	FOOD PROCESSING 
110	112	114	116	119	120	
						VACUUM PACKING 
126	128	129	130	130	131	
						THERMAL PROCESSING 
132	136	146	151	152	158	
						CONVECTION OVENS 
184	187	193	195	196	197	
						PIZZA, PASTA & KEBAB 
199	201	202	206	208	211	
						COOLING 
212	215	216	220	223	232	
						TRANSPORT 
234	236	239	241	244	245	
						FURNITURE 
249	250	251	253	257	257	
						HYGIENE 
258	268	270	272	275	276	
						TABLEWARE 
278	283	284	308	318	326	
						BUFFET PRODUCTS 
330	338	343	350	356	364	
						BAR & COLD DRINKS 
371	377	379	386	388	394	
					 (rb)	HOT DRINKS 
396	398	399	400	401	402	
						BARBECUES & HEATERS 
406	410	414	415	417	419	

Selection of new products for 2022

POTS, PANS & GN CONTAINERS Stew pan Kitchen Line - without lid page 5 	KITCHEN TOOLS Truffle slicer page 41 	KITCHEN TOOLS Tweezer curved handle page 50 
KITCHEN TOOLS Silicone tweezer for cooking page 64 	KITCHEN TOOLS Precision kitchen scale 10 kg page 74 	KITCHEN TOOLS Non-drip sauce dispenser bottle page 83 
KITCHEN TOOLS Sauce dispenser with pump page 82 	KITCHEN TOOLS Smoking guns – 3 speeds of smoke infusion page 84 	KITCHEN TOOLS Smoking chips page 87 
FOOD PROCESSING Replacement knife for electric meat slicers page 117 	FOOD PROCESSING Potato peelers Kitchen Line page 118 	THERMAL PROCESSING Induction stove with 4 hobs page 133 

THERMAL PROCESSING

Hokker Kitchen Line XL
page 134



THERMAL PROCESSING

Profi Line Deep Fryer XL with drain tap, manual, 10 l, 400 V
page 145



THERMAL PROCESSING

Contact grill „Panini“ XL
page 153



THERMAL PROCESSING

Rice cooker 4.2 L
page 169



THERMAL PROCESSING

Microwave programmable, with USB port HENDI 3000 W, 18 L
page 180



PIZZA, PASTA & KEBAB

Pizza oven compact
page 198



PIZZA, PASTA & KEBAB

Pizza scoop, round, perforated
page 204



PIZZA, PASTA & KEBAB

Pizza scoop with short handle, squared, perforated
page 206



PIZZA, PASTA & KEBAB

Pizza & food delivery backpack insulated
page 211



COOLING

Wine coolers, dual zone
page 231



TRANSPORT

Double trolley - 30 x GN 1/1 - 30 x GN 1/1
page 235







TRANSPORT

Serving trolley matt black
page 236



Selection of new products for 2022

TRANSPORT Storage rack with 5 shelves page 247 	FURNITURE Budget Line tables – screwed page 252 	FURNITURE Budget Line single basin table without front cover – screwed page 254 
FURNITURE Degreaser foam page 254 	HYGIENE Dishwasher 50x50 page 260 	HYGIENE 50x60 dishwasher for trays and pots page 266 
HYGIENE Laundry bag for laundry trolley page 271 	TABLEWARE Lobster and crab tongs page 282 	TABLEWARE Serving board, olive wood, rectangular page 283 
TABLEWARE Olive wood holder page 283 	TABLEWARE Bread basket, oval page 309 	TABLEWARE Vacuum jug with push button page 313 

TABLEWARE

Milk jug – matt black
page 316



TABLEWARE

Free-flow self-closing oil
pourer – 3 pieces
page 318



TABLEWARE

Blackboard markers 1 mm
page 327



BUFFET PRODUCTS

Conveyor toaster double
page 346



BAR & COLD DRINKS

Waiter's friend corkscrew
page 370



BAR & COLD DRINKS

Ingredient boxes
page 374



BAR & COLD DRINKS

Centrifugal juice extractor
page 385



BAR & COLD DRINKS

Milkshaker – design
by Bronwasser
page 388



HOT DRINKS

Cordless electric kettle
with temperature control
page 399



HOT DRINKS

Percolators single-walled
page 401



BARBECUES & HEATERS

Gas barbecue Atlanta
page 413



BARBECUES & HEATERS

Tornado infrared radiant heater
page 420



INDEX A-Z

2-Door pizza cooling table with 7 drawers, with granite worktop	219
2 lamp infrared food warmer bridge	135
3-piece cocktail shaker	377
3-shelf polypropylene service cart	237
50x60 dishwasher for trays and pots – electronically controlled, with detergent dosing system and drain pump	266
5 wheel dough cutter	101
9-piece Knives set	37

A

Adaptor bar for GN containers	18, 21
Air pot	314
Air pot - 3L	314
Aluminium ice scoop	391
Aluminium ice scoop with holes	391
Aluminium scoop	59
Aluminium storage rack	246
Aluminium storage rack for GN containers	246
Analog kitchen timer	80
Angled frying spatula	64
Anti-slip mat	36
Apple corer	48
Aromatic wood chips	86
Ash collector	328
Ashtray	328
Ashtrays & ash collector	328
Ashtray with fire rim	328
Ashtray with lid - 3 pcs	328
Ashtray with lower tray	328
Ashtray with push button	328
Asparagus and pasta pan XL	7
Automatic cleaning system	189
Automatic fill boiler	401

B

Back bar refrigerators	228, 394
Bag rolls attachment for 975374 vacuum packaging machine Kitchen Line	130
Baguette basket	348
Baguette board	37
Bain-marie gastronorm	163
Bain-marie pan	7, 102, 333
Bake- & Grill-Master	410
Bake-Master Maxi	410
Bake-Master Mini	410
Bakers' sieve	105
Bakery basket	308
Bakery basket angled	347
Bakery basket angled round	347
Bakery basket GN size	348
Bakery basket oval	308
Bakery basket with bag	308
Bakery basket with stainless steel rim	347
Ball measuring pourer	372
Banquet tray GN 1/1, with decorative rim	360
Barbecue apron	414
Barbecue skewers	408
Bar blade	371
Bar Caddy	306, 374
Bar mat	382
Barrier post gold finish	369
Barrier post mirror finish	369
Barrier ropes	369
Bar sieve	376
Bar sieve conical	376
Bar sieve conical PVD coated	376
Bar sieve PVD coated	376
Bar spoon	376
Bar spoon twisted	376
Basket display	348
Basket riser	347
Baskets	310, 349
Baskets with woven sides	308
Basket with roll top cover	349
Basting spoon	67
Beer bucket	393
Beer glass carrier	393

Beer skimmer	393
Beer tray	360
Bench	368
Big chunks	87
Bins and ashtray stands	275
Bird's nest shaped strainer	56
Blackboard markers 15 mm	327
Blackboard markers 1 mm	327
Blackboard markers 3 mm	327
Blackboard markers 6 mm	327
Blackboards	326
Blackboard with easel	327
Blackboard with stand	327
Blast chillers	221
Blender Jar BPA free	387
Blender Jar with titanium coated blade	387
Blender shaft for stick blender	121
Blender with noise cover	386
Bola patio infrared radiant heater	420
Boston shaker	377
Boston shaker black	377
Bottle cap perforator	373
Bottle opener with catcher bin	370
Bottle stopper - 3 pcs	373
Bowl ashtray black	328
Bowl rectangular	292
Bowl square	359
Bowl Vanilla	294
Brass & stainless steel wire brush set - 2 pcs	417
Bread bag round	312
Bread bags	312
Bread basket display GN 1/2	349
Bread basket GN 1/1	349
Bread basket oval	349
Bread basket, oval	309
Bread basket - oval	310
Bread basket - rectangular	310
Bread basket round	346
Bread basket - round	310
Breadroll dispenser	233
Bucket	58, 267
Bucket miniatures	304
Buckets with handle	306
Bucket with reinforced base	58
Budget Line	281
Budget Line single basin table without front cover - screwed	254
Budget Line tables - screwed	252
Budget Line table with 2 sink bowls and a shelf - screwed	252
Budget Line wall work table with a shelf - screwed, depth: 600 mm	252
Budget Line work table with a shelf - screwed, depth: 600 mm	252
Buffet table	366-367
Buffet table foldable	366
Buffet table round foldable	368
Bullet ice cube maker	392
Butcher's hooks - a set of 4 hooks	55
Butter and fat brush with natural bristles - set of 2 pcs	103
Butter and fat brush with silicone bristles	103
Butter and fat brush with stainless steel bristles	103
Butter curler	48
Butter & Sauce dish - 3 pcs	307

C

Cake displays	223
Cake knife	101
Cake mould	100
Cake plateau cover	353
Cake plateau rotatable	353
Cake plate with cover	353
Cake scoop/cutter	205, 353
Cake server	204, 353
Cake tongs	345
Candle holder	337
Candy floss machine	162
Cannele Bordelais	106
Can opener	61

Can opener Kitchen Line	61
Cappuccino cup and saucer	285, 287, 289, 291
Carafe	355
Carving board	36
Carving fork	67, 343
Carving knife	33
Cast iron grid	408
Catering chair - black	368
Catering chair - light grey	368
Catering furniture foldable	366
Centrifugal juice extractor	385
Chafing dish electric Pollina	331
Chafing dish electric Tellano	331
Chafing dish electric Tesino	331
Chafing dishes Profi Line	334
Chafing dish fuel	338-339
Chafing dish fuel bottle	339
Chafing dish fuel bucket	339
Chafing dish fuel can	338
Chafing dish fuel jerry can	339
Chafing dish fuel paste can holder - 2 pcs	339
Chafing dish Gastronorm 1/1	332-333
Chafing dish Gastronorm 1/2	332
Chafing dish GN 1/1 mirror finish	335
Chafing dish GN 1/2 mirror finish	335
Chafing dish GN 2/3 mirror finish	335
Chafing dish GN 1/1 satin finish	334
Chafing dish GN 1/2 satin finish	334
Chafing dish GN 2/3 satin finish	334
Chafing dish heater	337
Chafing dish heater for underneath water pan	336
Chafing dish ladles and serving spoons	343
Chafing dish - round	332
Chafing dish round satin finish	334
Chafing dish Set	333
Champagne cooler	379
Champagne stopper	373
Channel knife	48
Charcoal barbecue Patio	415
Charcoal barbecue Resto	415
Charcoal barbecues	415
Charcoal Marabu	87
Cheese grater	49
Cheese-grating machine	200
Cheese knife for hard cheese	49
Cheese knife for soft cheese	49
Cheese slicer	49
Cheese slicer for soft cheese	49
Cheese/sugar dish	318
Chef's hat - 10 pcs	270
Chefs Torch	107
Chefs Torch anti flaring	108
Children	297
Children's plate „Bear“	297
Chips bag holder	302-303
Chips bags holder	303
Chips basket	302
Chips colander aluminium	57
Chips colander stainless steel	57
Chip scoop	56
Chips shovel	56
Chocolate	341
Citrus juicer	383
Citrus juicer electric	384
Citrus peeler	48
Citrus Squeezers	383
Clearing trolley - 15x 600x400	234
Clearing trolley - 15 x GN 1/1	234
Clearing trolley - 7 x GN 1/1	234
Clearing trolley compact storage - 15 x GN 1/1	235
Cloth strainer	71
Coffee automat cleaner, 120 tabs	272
Coffee cup and saucer	285, 287, 289, 291
Coffee filters Ø 25 cm - 1000 pcs	398
Coffee machine cleaner	272
Coffee machine Kitchen Line	398
Coffee machine Profi Line	398
Coffee tamper	396
Coffee tamper with spring	396

Coffee/ tea pot with lid.....	316	Convection oven H90.....	184	Dishwasher basket for plates.....	268
Coin tokens – 100 pcs.....	393	Convection ovens & combi-ovens NANO 4x 450x340mm	191-192	Dishwasher basket for trays.....	269
Colander Kitchen Line.....	73	Convection oven with humidification H90S	185	Dishwasher racks & tote box Profi Line.....	268
Colander perforated.....	73	Convection snack ovens.....	187	Dishwasher universal basket.....	268
Colander Profi Line.....	73	Convection steam ovens digital NANO GN-size	189	Dispenser bottles.....	82
Colanders.....	73	Convection steam ovens manual NANO GN-size.....	188	Dispenser bottle set - 3 pcs.....	82
Colander square perforated.....	73	Convection steam oven with grill 4x GN 2/3.....	183	Dispensers and jugs	356
Collapsible tray stand.....	363	Convection steam oven with grill 4x GN 2/3.....	183	Display refrigerators with lightbox.....	229
Condiment holder.....	374	Convectomat trays®	194	Display tray	231-233
Condiment holder – 5 containers.....	374	Conveyor toaster double.....	175, 346	Display trays aluminium.....	232
Condiment rack black.....	320	Conveyor toaster single.....	175	Display trays melamine.....	232
Condiment rack rectangular.....	320	Cook's knife.....	33	Display trays stainless steel.....	233
Condiment rack round.....	320	Cooled display with cover - Gastronorm 1/1	350	Door signs.....	324
Condiment set.....	297, 318-319	Cooling adaptor EPP GN 1/1.....	244	Double adjustable wall shelf, with two steel brackets..	249
Confectionery display tray.....	232	Cooling display tray	361	Double bucket with handle.....	306
Confectionery funnel Kitchen Line.....	81	Cooling element.....	243	Double deck pizza oven 3000W.....	198
Confectionery funnel Profi Line.....	81	Cooling tray.....	350	Double induction cooker.....	137
Conical strainer.....	71	Copper plated mug.....	376	Double induction cooker Kitchen Line.....	140
Conical strainer, half wire mesh.....	71	Cordless electric kettle with temperature control.....	60, 166, 399	Double mobile trolley - 12 x GN 1/1	235
Conical strainer, wire mesh.....	71	Cordless kebab knife electric.....	157	Double trolley - 30 x GN 1/1.....	235
Contact grill - double grill.....	153	Corkscrew.....	371	Dough cutter.....	101
Contact grill - double version.....	153	Corkscrews & bottle openers.....	370	Dough cutter serrated blade.....	48
Contact grill „Panini“.....	153	Cotton candy machine lid.....	162	Doughnut deep fryer.....	150
Contact grill „Panini“ XL.....	153	Countertop display freezer 90L.....	231	Dough punch roller.....	102
Contact grills.....	152	Countertop display fridge.....	223	Dough scrapers.....	101
Contact grill – single version.....	152	Countertop display freezer 77L.....	94, 222	Dough scrapers rectangular – set of 6 pcs.....	101
Container GN 1/1.....	17, 22	Countertop salad display 67L, Arctic	222	Dough scrapers semi-circular – set of 6 pcs.....	101
Container GN 1/1.....	20	Cream jug.....	316	Dough scrapers trapezoidal – set of 3 pcs.....	101
Container GN 1/2.....	17	Cream whipper chargers.....	90, 381	Drainage mat.....	382
Container GN 1/2.....	20, 22	Cream whipper Kitchen Line.....	89	Drawer with rails – 2-piece set.....	213
Container GN 1/3.....	17	Cream whipper Profi Line.....	88	Dressing- and panwhisk.....	68
Container GN 1/3.....	20, 22	Cream whippers.....	88	Dressing pot.....	358
Container GN 1/4.....	18	Crêpe maker.....	155	Dutch pancake griddle.....	409
Container GN 1/4.....	21, 23	Crêpes pan.....	10-11		
Container GN 1/6.....	18	Crêpes pan Titanium Professional.....	9	E	
Container GN 1/6.....	21, 23	Cup.....	292	Egg cup - 6 pcs.....	322
Container GN 1/9.....	18	Cupcake mould.....	100	Egg slicer – oval.....	52
Container GN 1/9.....	21, 23	Cutlery basket.....	238, 269, 309	Egg slicer – rectangular.....	52
Container GN 2/1.....	17, 27	Cutlery basket black.....	320	Egg spoon - 6 pcs.....	322
Container GN 2/3.....	17	Cutlery basket holder.....	365	Egg sterilizer.....	270
Container GN 2/3.....	20, 22	Cutlery box.....	320	Ejector disc for Vegetable Cutter.....	111
Container GN 2/4.....	17	Cutlery tray.....	365	Electric dough rollers.....	200
Container GN 1/1 black polycarbonate.....	25	Cut resistant gloves - 2 pcs.....	46	Electric kettle - 1,8 L.....	60, 166, 399
Container GN 1/2 black polycarbonate.....	25	Cutting board.....	36	Electric kettle - 4,2 L.....	166, 399
Container GN 1/3 black polycarbonate.....	25	Cutting board HACCP.....	33-35	Electric pork chopper.....	113
Container GN 1/4 black polycarbonate.....	25	Cutting board HACCP 450x300.....	34	Electric soup kettles.....	330
Container GN 1/6 black polycarbonate.....	25	Cutting board HACCP 600x400.....	34	Embossed vacuum bags.....	131, 158
Container GN 1/9 black polycarbonate.....	25	Cutting board HACCP Gastronorm 1/1.....	35	Embossed vacuum bags on roll - 2 pcs.....	131
Container GN 1/1 HACCP.....	30, 32	Cutting board HACCP Gastronorm 1/2.....	35-36	Enamelled.....	292
Container GN 1/2 HACCP.....	30, 32	Cutting board rack.....	34	Enamelled frying pan.....	411
Container GN 1/3 HACCP.....	31-32	Cutting board with grip.....	36	Enamelled Paella bowls.....	13, 293
Container GN 1/4 HACCP.....	31-32	Cutting board with handle.....	36, 375	Enamelled Paella pans.....	13, 293
Container GN 1/6 HACCP.....	31-32			Enamelled paella pan with compartments.....	13, 293
Container GN 1/9 HACCP.....	31-32	D		Entirely ribbed.....	153
Container GN 1/1 perforated.....	18, 21	Decanter.....	398	Espresso cup and saucer.....	285, 287, 289, 291
Container GN 1/2 perforated.....	18, 21	Decoration knife.....	49	Extender for dishwasher basket.....	268
Container GN 1/3 perforated.....	18	Decoration toolset - 6 pcs.....	49		
Container GN 2/3 perforated.....	16, 19	Deep fryer Kitchen Line.....	148	F	
Container GN 1/1 polycarbonate.....	27	Deep fryer Profi Line with drain tap digital - 8 L.....	146	Fast food trays.....	362
Container GN 1/2 polycarbonate.....	27	Deep fryer Profi Line with drain tap digital - 2 x 8 L.....	146	Fast response thermometer.....	78
Container GN 1/3 polycarbonate.....	27	Deep fryers Profi Line Digital.....	146	Fat skimmer - fine mesh.....	56
Container GN 1/4 polycarbonate.....	27	Deep frying basket miniatures.....	302	Fibreglass.....	363
Container GN 1/6 polycarbonate.....	27	Deep frying basket miniatures stackable.....	303	Fiesta.....	414
Container GN 1/9 polycarbonate.....	27	Deep frying basket miniatures stackable black.....	303	Fiesta 600.....	414
Container GN 1/1 polypropylene.....	29	Deep plate.....	285, 287, 289, 291-292	Fiesta 800.....	414
Container GN 1/2 polypropylene.....	29	Degreaser foam.....	253, 275	Film for Pet/CPP peel 12/40 sealers.....	127
Container GN 1/3 polypropylene.....	29	Delta.....	291	Fish bone tweezer point head.....	51
Container GN 1/4 polypropylene.....	29	Descaler concentrate.....	272	Fish bone tweezer small flat head.....	51
Container GN 1/6 polypropylene.....	29	Descaler powder.....	272	Fish bone tweezers, slanted head.....	51
Container GN 1/9 polypropylene.....	29	Dicing disc.....	110	Fish frying pan - oval.....	8
Container GN 1/1 white polycarbonate.....	26	Digital blender with noise cover.....	386	Fish frying pan - oval Titanium Professional.....	7
Container GN 1/2 white polycarbonate.....	26	Digital kitchen timer.....	80	Flake ice maker.....	392
Container GN 1/3 white polycarbonate.....	26	Dish warmer 2 burners.....	337	Flat plate.....	285, 287, 289, 291-292
Container GN 1/4 white polycarbonate.....	26	Dish warmer 3 burners.....	337	Flora.....	287
Container GN 1/6 white polycarbonate.....	26	Dishwasher 50x50.....	260	Folding chair cover.....	368
Container GN 1/1 with handles.....	23	Dishwasher 50x50 – electronic control.....	258	Fondue-burner.....	339
Container GN 1/2 with handles.....	23	Dishwasher basket for cups.....	269	Food pan GN 1/1, with 2 compartments.....	333
Container GN 1/3 with handles.....	23	Dishwasher basket for cutlery.....	268	Food ring and pusher round.....	100
Container GN 2/3 with handles.....	23	Dishwasher basket for glasses.....	269	Food ring and pusher square.....	100
Container with non-stick coating.....	19, 196	Dishwasher basket for glassware.....	268	Food ring round.....	100
Convection bakery ovens - 600x400 mm.....	186			Forage hat – paper - 100 pcs.....	270

Free-flow pourer.....	371	Grease filter holder for deep fryer.....	58	Induction cooker 3500W Kitchen Line.....	140
Free-flow pourer - 6 pcs.....	371	Greaseproof paper - 500 pcs.....	300-301	Induction cooker model 1800.....	141
Free-flow pourer set - 4 pcs.....	372	Greaseproof paper lining pre-shaped - 150 pcs.....	301	Induction cooker model 2000.....	141
Free-flow pourer set - 6 pcs.....	372	Greaseproof paper placemat - 500 pcs.....	300	Induction cooker model 7000.....	139
Free-flow pourer with a flap - 6 pcs.....	371	Green Fire with 2 burners.....	406	Induction cooker model 3500 D.....	138
Free-flow self-closing oil pourer - 3 pieces.....	318	Green Fire with 3 burners.....	407	Induction cooker model 5000 D.....	139
Freezing element.....	242	Green Fire with 4 burners.....	407	Induction cooker model 3500 D XL.....	138
French fries cutter.....	54	Green - fruits & vegetables.....	43	Induction cooker model 3500 M.....	138
French fries cutting disc.....	110	Grid.....	196	Induction cookers.....	136
French fries funnel scoop.....	57	Griddle Profi Line.....	151	Induction deep fryer with drain tap, 8 l.....	149
French whisk.....	68	Griddle scraper.....	417	Induction deep fryer with drain tap - 2 x 8 l.....	149
French whisk with PP handle.....	68	Griddles Profi Line.....	151	Induction frying pan.....	8
Fries knife for french fries cutter.....	54	Griddle Titanium Professional for induction cookers.....	8	Induction heater 1000W.....	141
Fruit basket.....	312	Grid & flame tamer.....	409	Induction heater 800W.....	141
Fruit basket angled round black.....	312	Grid for ovens H90 and H90S.....	185	Induction hokker high power.....	133
Fruit basket black.....	312	Grill-Master Maxi.....	410	Induction hot plate.....	137
Frying Basket.....	145	Grill-Master Mini.....	410	Induction hot plate Kitchen Line.....	337
Frying pan.....	10-12, 305	Grill-Master Quattro.....	411	Induction stove with 4 hobs.....	133
Frying pans.....	10	Grill pan - ridged surface Titanium Professional.....	9	Induction wok model 3500.....	138
Frying pans aluminium 'Marble Professional'.....	10	Group head cleaning brush.....	39	Inferno gas grill.....	413
Frying pans aluminium 'Platinum Professional'.....	10			Infrared heat bulb.....	135
Frying pans die-cast aluminium 'Titanium Professional' ..	8-9	H		Infrared thermometer.....	78
Frying pans traditional.....	11	HACCP Cutting mat set - 6 pieces.....	36	Infrared thermometer with probe.....	78
Frying pan Titanium Professional.....	9	Hamburger press.....	115	Ingredient box - 3 containers.....	374
Frying pan, with non-stick coating - without lid.....	3	Hamburger turner.....	65	Ingredient box - 4 containers.....	374
Frying pan - without lid.....	3, 5	Hand dryer.....	270	Ingredient box - 6 containers.....	374
Frying spatula.....	64	Hanging cabinet with sliding doors - welded.....	255	Ingredient boxes.....	374
Fuel dispenser.....	339	Heated countertop cabinet.....	143	Ingredient trolley.....	239
Fuel for fondue-burners.....	339	Heated countertop display.....	142-143	Insect killer 300 m ²	276
Funnel.....	60	Heating element.....	242	Insect killers for indoor use.....	276
Funnel with handle.....	60	Heavy-duty storage rack.....	247	Insect killers for outdoor use.....	277
		High power blender.....	387	Insect killers for use in the kitchen & restaurant.....	276
G		High power blender BPA FREE.....	385	Insect killer water resistant.....	277
Galvanized buckets.....	306	High precision scale 3000g. with timer.....	74	Insect killer with adhesive plate 100 m ²	276
Garlic press.....	61	High voltage insect killer.....	276	Insect killer with adhesive plate 120 m ²	277
Gas barbecue 'Atlanta'.....	413	Hokker Kitchen Line.....	134	Insulated beverage dispenser with tap.....	240
Gas barbecue 'Europa'.....	412	Hokker Kitchen Line XL.....	134	Insulated catering container GN 1/1, top-loaded.....	240
Gas canister - 4 pcs.....	107	Hokker Profi Line.....	134	Insulated ice container - 110 L.....	239
Gas cooker - 5 burners, open stand.....	133	Hokker stand.....	134	iVide circulator stick for Sous-Vide 2.0 cooking.....	159
Gas cooker - 5 burners with electric oven.....	133	Honey dispenser.....	318	iVide Plus Junior.....	161
Gas cooker Kitchen Line 4-burner or 6-burner.....	132	Hood dishwasher 50x50.....	264	iVide Plus Sous-Vide thermal circulator.....	160
Gas lighter - set of 2 pcs.....	85, 165, 337	Hood dishwasher - electronic controller.....	262		
Gastronorm.....	14	Horeca markers.....	31	J	
Gastronorm container enamelled.....	19, 194	Hose with rinse head for appliances.....	197	Japanese knives.....	41
Gastronorm container enamelled GN 2/3.....	19	Hot chocolate dispenser.....	400	Jigger.....	377
Gastronorm container enamelled GN 2/3.....	194	Hotdog stand.....	83	Jigger black.....	377
Gastronorm containers Budget Line.....	22	Hot drinks boiler.....	400, 404	Jigger black with ring.....	377
Gastronorm containers Budget Line with handles.....	23	Hot drinks boiler - Design by Bronwasser.....	403	Jigger with ring.....	377
Gastronorm containers Kitchen Line.....	20	Hot drinks boiler double-walled.....	405	Juice dispenser 2x12L.....	357, 380
Gastronorm containers polycarbonate black.....	25	Hot drinks boiler matt black - Design by Bronwasser.....	404	Juice dispenser.....	356-357
Gastronorm containers polycarbonate transparent.....	27	Hot tray.....	143, 243	Juice jug.....	355
Gastronorm containers polycarbonate white.....	26			Julep strainer.....	376
Gastronorm containers polypropylene Profi Line.....	29	I		Julienne disc.....	111
Gastronorm containers Profi Line.....	17	Ice bucket - double walls.....	380		
Gastronorm containers Profi Line - perforated.....	18	Ice bucket white.....	380	K	
Gastronorm grid.....	196	Ice cream bowl Clown.....	297	Karizma.....	285
Gastronorm grid GN 2/3.....	196	Ice cream cones stand.....	91	Kebab grill gas Profi Line.....	156
Gastronorm pan GN 1/1.....	24, 358	Ice cream container lid Polycarbonate.....	95	Kebab grill & knife.....	156
Gastronorm pan GN 1/2.....	24, 358	Ice-cream cup.....	295	Kebab knife electric.....	157
Gastronorm pan GN 1/3.....	24, 358	Ice cream dipper Kitchen Line.....	91	Kitchen bowl.....	68
Gastronorm storage containers HACCP.....	30	Ice cream dipper Stöckel.....	91	Kitchen Line I 600 series.....	214
Gastronorm tray GN 2/3.....	196	Ice cream maker.....	94	Kitchen Line I 700 series.....	215
Gastronorm tray Profi Line.....	19, 196	Ice cream scoop Stöckel.....	92	Kitchen Line bain-marie.....	163
Gastronorm tray Profi Line GN 2/1.....	19	Ice cream spatula.....	91	Kitchen Line bain-marie with drain tap.....	163
Gastronorm trays with slim rim.....	24, 358	Ice crusher - electric.....	390	Kitchen Line cream whipper.....	89, 381
Glass brush high.....	382	Ice crusher - manual.....	390	Kitchen Line food dehydrator.....	144
Glass brush round.....	382	Ice cube ball mould.....	378	Kitchen Line ice cream container.....	95
Glass brush standard.....	382	Ice cube machine.....	392	Kitchen Line ice cream scoop.....	92
Glass cover for sausage roller grills.....	172	Ice cube machine - 12 kg.....	391	Kitchen Line pizza dough box.....	203
Glass dishwasher 40x40.....	260	Ice cube machine - Kitchen Line 15.....	391	Kitchen Line planetary mixers.....	119
Glass dome.....	85, 165	Ice cube mould mini cube.....	378	Kitchen Line potato peeler, 10 kg.....	118
Glass dome with vent.....	85, 165	Ice cube moulds assorted gems.....	378	Kitchen Line potato peeler, 5 kg.....	118
GN banquet tray, porcelain.....	359	Ice cube mould XL cube.....	378	Kitchen Line soup kettle, 8 l.....	330
GN containers made of porcelain.....	358	Ice cube tongs.....	376	Kitchen Line strip vacuum packaging machine.....	130
Granite form.....	364	Ice shot glass mould.....	378	Kitchen scale.....	74
Grapefruit knife.....	48	Icing tips.....	98-99	Kitchen scale 15 kg.....	75
Grater, four-sided.....	52	Icing tips - serrated.....	98-99	Kitchen scissors.....	46
Grating disc.....	110	Icing tips - smooth.....	98-99	Kitchen scissor softgrip.....	46
Gravy boat.....	297	Induction cooker 2000W.....	136	Kitchen spoon.....	66
Grease filter for deep fryer - 50 pcs.....	58, 267	Induction cooker 3500W.....	136	Knife magnet with hooks.....	47
Grease filter holder for deep fryer.....	267	Induction cooker 2000W Kitchen Line.....	140	Knife sharpener.....	47

Knives carrying case.....	45
Knives HACCP	42
Knives Kitchen line	39
Knives Profi Line.....	38
Knock box GN.....	397
Knock box in wooden frame	397
Knock box rectangular.....	397

L

Ladle	67
Ladle non-drip	67
Ladles and serving spoons buffet supreme	343
Ladles and serving spoons, heat resistant	344
Ladles & skimmers Kitchen Line.....	67
Ladles & skimmers Profi Line.....	67
Large digital scale	75
Laundry bag for laundry trolley.....	271
Laundry Trolley.....	271
Lava rocks - coarse.....	409
Lava rocks - fine	409
Lemon Zester	48
Lid clips for HACCP storage containers	31, 33
Lid for bucket with reinforced base	58
Lid for GN containers.....	19, 21, 23, 25, 27
Lid for GN containers black polycarbonate.....	25
Lid for GN containers made of polypropylene, with seal	29
Lid for GN containers polypropylene	29, 31
Lid for GN containers purple	33
Lid for GN containers white polycarbonate	26
Lid for GN containers with silicone rim.....	19, 23
Lid for GN containers with soup/sauce ladle recess	21
Lid for GN containers with sous vide stick recess.....	19, 27, 159-160
Lid for GN containers with spoon recess	19, 25
Lid for racks.....	269
Lids for stew pans.....	5
Lid spacer for pizza's - 500 pcs	209
Lionhead	294
Liquid fuel with wick.....	340
Loading table with sink for dishwasher	256, 267
Lobster and crab tongs.....	282
Lobster forks - 6 pcs.....	282
Lounge Heater	419
Low temperature oven.....	182
LPG cartridge	109

M

Madeleines.....	106
Measuring jug polypropylene	59
Measuring jug stackable.....	59
Measuring jug stainless steel.....	59
Meat Mincer 198	113
Meat mincer Kitchen Line 12.....	112
Meat mincer Kitchen Line 22.....	112
Meat mincer knife.....	112
Meat tenderizer Profi Line	55
Meat Tenderizers	55
Meat tenderizing hammer	55
Meat tray	232-233
Melamine	359
Melamine serving tray with granite print.....	361
Melon scoop double.....	48
Melon scoop oval	48
Melon scoop serrated	48
Menu and cutlery box.....	320
Menu card holder - 2 pcs.....	323
Menu card table stand	323
Menu card table stand - 6 pcs	323
Menu clipboard	324
Milk dispenser - 10,5 l.....	357
Milk frothing thermometer.....	80, 397
Milk jug.....	316
Milk jug black.....	316, 397
Milk jug matt black	316, 397
Milkshaker - design by Bronwasser.....	388
Mincing knife.....	37
Mini-cake	106
Mini griddle pan Little Chef	299
Mini oval pan Little Chef	299
Mini round pan Little Chef	299
Mini saucepan Little Chef	299

Mixing bowl with rounded base	69
Mobile trolley for dishwasher baskets - 7 x 500x500 mm.....	269
Mounting bracket for scoop washer	93
Mounting frame for induction heater 800W	141
Movable tables with shelf	256
Muddler	375
Muesli dispenser	354
Muffins	106
Mug	289, 292
Multipurpose jugs.....	316, 397
Multipurpose tweezer coated	51
Multipurpose tweezers	50
Multi rack	354
Multi Toaster 6 tongs	174
Mussel & gravy pans.....	12
Mussel pan - with lid	12

N

Napkin holder	322
Napkin holder black.....	322
Napkin holder with 3 compartments.....	374
Non-drip bracket	372
Non-drip pourer.....	372
Non-drip sauce dispenser bottle.....	83
Non-slip display stands	354
Non-slip display stands round.....	354
Non-stick coated blade.....	117
Non-stick silicone baking mat	103
Nut and seafood cracker matt black	282

O

Offset tweezers	50
Oil and vinegar set	318
Oil jug.....	60
Olive wood holder	283
Onion goggles	37
Oval dish.....	285, 287, 289, 291
Oven dishes cream porcelain	297
Oven dishes white porcelain.....	296
Oven dish round	297
Oven glove heat resistant - 2 pcs.....	193, 416
Oven gloves leather - 2 pcs.....	193, 416
Oven mitts	192
Oven mitts, cotton - 2 pcs.....	193, 416
Oven mitts, fiberglass - 2 pcs	193, 416
Oven mitts, flame retardant cotton - 2 pcs.....	193, 416
Oven mitts leather - 2 pcs	193, 416
Oven thermometer.....	79
Oyster glove	46
Oyster knife long	46
Oyster knife round	46
Oyster knife straight	46

P

Paella pan	7, 414
Palette knife	102
Palm tamper adjustable	396
Pan gripper	209
Pan series Budget Line	6
Pan series copper	12, 305
Pan series Kitchen Line.....	4
Pan series Profi Line	2
Pan support adapter	7, 132
Paper bags	312
Paring knife.....	44, 375
Paring knife with wooden handle	44
Paring knives	44
Paring knives and peelers.....	44, 375
Paring knives, set of 6 colours	44
Party pan	167
Party tub.....	306, 379
Pass-through cupboard with sliding doors	257
Pass-through cupboard with with partition and sliding doors	257
Pasta cooker basket.....	3
Pasta maker	202
Pasta maker electric.....	202
Pasta plate	291
Pastry bag - 100 pcs	96-97
Pastry bag anti slip - 100 pcs	96
Pastry bags - set of 2 pcs.....	97

Pastry cutters, round - set	101
Pastry tong.....	345
Patio Heater	418
Patio heater Pyramid.....	419
Patio Heater - retractable.....	418
Patty dividers	115
Pavement blackboard.....	326
Peeler	44
Pepper mills brown.....	317
Pepper mills gloss.....	317
Pepper mills naturel.....	317
Pepper mill - transparent	317
Percolator	404
Percolator - Design by Bronwasser	403
Percolator double walled.....	405
Percolator matt black - Design by Bronwasser	402
Percolators single-walled	403
Perfect for preparing freddo cappuccino, frappé and milkshakes.....	388
Perforated drip shelf for GN containers.....	21
Perforated drip shelf for GN containers polycarbonate.....	27
Perforated plate.....	112
Piano whisk.....	68-69
Pitcher.....	355
Pitcher with ice tube	355
Pitta bread basket - oval.....	310
Pitta bread basket - round.....	310
Pizza board.....	208
Pizza board with handle.....	209
Pizza counters.....	218-219
Pizza delivery bag	210
Pizza delivery bag 35 cm Kitchen Line	210
Pizza delivery bag 45 cm Kitchen Line	210
Pizza dough box	203
Pizza & food delivery backpack insulated	211
Pizza oven	197
Pizza oven BASIC	199
Pizza oven cleaning brush	205
Pizza oven compact.....	198
Pizza ovens.....	199
Pizza ovens compact.....	198
Pizza pan	208
Pizza plate Blackboard Napoli.....	207
Pizza plate Speciale	207
Pizza plate Speciale decorated.....	207
Pizza plate Speciale granite	207
Pizza plate Speciale gray	207
Pizza plate Speciale orange.....	207
Pizza plate Speciale yellow.....	207
Pizza plates Speciale	207
Pizza scoop	204
Pizza scoop, round, perforated.....	204
Pizza scoop squared	204-205
Pizza scoop with short handle, squared.....	206
Pizza scoop with short handle, squared, perforated.....	206
Pizza scoop, wooden.....	206
Pizza screen	208
Pizza screen/pan rack	208
Pizza slicer	49, 209
Plate Bark	294
Plate trolley.....	238
Platform trolley.....	247
Platter, rectangular	359
Pocket thermometer.....	79
Pocket thermometer with probe	79
Polycarbonate ice cream container	95
Polycarbonate mixing cup for milkshakers - design by Bronwasser.....	389
Polyester tray, for self-service restaurants	364
Polyester tray, non-slip, oval	363
Polyester tray, non-slip, rectangular	363
Polyester tray, non-slip, round	363
Polyester tray, oval, XL	363
Polyethylene butcher block	41
Polypropylene cutlery basket	365
Polypropylene Euronorm	362
Polypropylene fast food tray, large	362
Polypropylene fast food tray, medium	362
Polypropylene fast food tray, oval	362
Polypropylene fast food tray, small	362
Polypropylene scoop.....	59

Popcorn machine.....	162	Rolltop-Chafing dish - round.....	336	Serving tongs HACCP 300 mm.....	63
Porcelain.....	24	Roll top display.....	351	Serving tray GN 1/1.....	360
Potato masher.....	70	Roll top display cooled.....	351	Serving tray GN 1/1, with slanted rim.....	360
Potato mashers.....	70	Roll top display - single.....	351	Serving tray, oval.....	360
Potato peeler.....	49	Roll top for bread basket round.....	346	Serving tray, oval, non-slip, laminated.....	364
Potato peelers Kitchen Line.....	118	Rolltop presentation cover.....	352	Serving tray, rectangular, non-slip, black.....	362
Potato ricer.....	70	Rolltop presentation cover GN 2/3.....	352	Serving tray, rectangular, non-slip, laminated.....	364
Pot stand.....	256	Roulade string.....	55	Serving tray, round.....	360
Poultry shears.....	46	Roulade string red & white.....	55	Serving tray, round, non-slip, black.....	362
Pourers.....	371	Round bar table.....	367	Serving tray, round, non-slip, high rim, laminated.....	364
Precision kitchen scale 10 kg.....	74	Round cake display 100L, Arctic.....	226	Serving tray, round, non-slip, laminated.....	364
Presentation cover GN 1/1.....	352	Round cake display 360L, Arctic.....	226	Serving trays, non-slip.....	364
Presentation displays and covers.....	350	Round knock box.....	397	Serving tray with melamine laminate, with wood design.....	361
Presentation miniatures.....	299, 302	Round roll top display with cover.....	353	Serving trolley.....	236
Profi Line 800 series Arctic.....	212	Rustica oven dish oval.....	296	Serving trolley heavy duty.....	236
Profi Line decorating and injector tips.....	88	Rustica oven dish rectangular.....	296	Serving trolley matt black.....	236
Profi Line deep fryer, 2 x 8 l.....	147	Rustica oven dish round.....	296	Serving trolley with 4 shelves.....	237
Profi Line deep fryer, 8 l.....	147	Rustica oven dish square.....	296	Serving trolley with 5 shelves.....	237
Profi Line deep fryers.....	145, 147			Set of 4 feet for refrigerated and freezer cabinets.....	212
Profi Line deep fryer with drain tap, 2 x 8 l.....	147	S		Shaker.....	318
Profi Line deep fryer with drain tap, 8 l.....	147	Safe can opener.....	61	Shock proof thermometer with probe.....	78
Profi Line Deep Fryer XL with drain tap, manual, 10 l, 400 V.....	145	Salad bowl.....	285, 287, 289, 291-292	Side table for Green Fire barbecues.....	408
Profi Line Food dehydrator.....	144	Salad counters.....	216	Sieve.....	72
Profi Line griddle.....	151	Salad cutlery.....	344	Sieve, double mesh.....	72
Profi Line ice cream container.....	95	Salad spinner.....	73	Sieve - fine mesh.....	72
Profi Line ice cream scoop.....	92	Salad spoon.....	344	Silicone moulds.....	106
Profi Line insulated portable container.....	245	Salad tongs.....	62, 345	Silicone tweezer for cooking.....	64
Profi Line rice cooker & warmer 5.4 l.....	168	Salamander.....	171	Single basin table - welded.....	255
Profi Line rice cooker & warmer with steam cooking function 1.8 l.....	168	Salamander 450.....	170	Sink.....	251
Profi Line sausage filling machine.....	114	Salamander 600.....	170	Sink tables - screwed.....	251
Profi Line slicer.....	116	Salamander wall mountable.....	171	Sink table with cabinet - welded.....	253
Profi Line strip vacuum packaging machine.....	130	Salamander with quartz infrared heating elements GN 1/1.....	171	Sink table with hinged door cabinet - welded, 1 sink basin.....	253
Protective cover.....	411	Salt and pepper mills.....	317	Sink table with shelf - for self-assembly.....	251
Purple - allergens.....	43	Salt and pepper shaker.....	57	Skimmer.....	67, 343
		Salt and pepper shaker - 6 pcs.....	319	Skimmer, round.....	343
Q		Salt and pepper shaker set.....	319	Slicer Profi Line 195.....	116
Quartz heated countertop display.....	142	Salt grinder.....	317	Slicer Profi Line 220.....	116
		Salt mills brown.....	317	Slicer Profi Line 250.....	116
R		Salt mills gloss.....	317	Slicer Profi Line 300.....	116
Rack for 18 vegetable cutter discs.....	111	Salt mills naturel.....	317	Slicer Profi Line 220 Red Edition.....	117
Ramekin.....	107, 294, 307	Salt tablets for water softening.....	274	Slicer Profi Line 250 Red Edition.....	117
Rasping disc.....	111	Sandwich toaster.....	174	Slicing disc.....	110
Rasps.....	52	Saturn.....	289	Slotted spatula.....	67, 343
Rear table for Green Fire barbecues.....	408	Sauce boat.....	295	Slotted spoon.....	67, 343
Receipt holder.....	323	Sauce dispenser with pump.....	82	Slush machine 2x12L.....	380
Receipt holder - 3 pcs.....	323	Sauce ladle.....	344	Small frying pan.....	304
Reception bell.....	322	Saucepan.....	12, 305	Small sauce pan with spout.....	304
Refrigerated countertop server.....	220	Saucepan - without lid.....	3, 5	Smoke Infuser.....	85, 165
Refrigerated countertop server GN 1/3 Arctic.....	220	Sauce stand.....	83	Smoke oven electric.....	197
Refrigerated countertop server GN 1/4 Arctic.....	220	Sausage cutter.....	173	Smoker wood dust.....	86
Refrigerated countertop server GN 1/3 Arctic.....	220	Sausage cutter - electric.....	173	Smoking chips.....	87
Refrigerated display cabinet, 270 l.....	225	Sausage cutter - manual.....	173	Smoking dust.....	87
Refrigerated display cabinet, 78 l.....	225	Sausage filling machines.....	114	Smoking dust assortment.....	87
Refrigerated display cabinet, 58 l, Arctic.....	224	Sausage rolling grill - one zone.....	172	Smoking guns - 3 speeds of smoke infusion.....	84, 164
Refrigerated display cabinet, 68 l, Arctic.....	224	Sausage rolling grills.....	172	Snack basket.....	309
Refrigerated display cabinet, 98 l, Arctic.....	225	Sausage rolling grill - two zones.....	172	Snack can.....	304
Refrigerated display cabinets.....	224, 226	Sausage warmer.....	172-173	Snack pan.....	305
Refrigerated display cabinets with 2 shelves.....	227	Sauté pan Titanium Professional.....	9	Snail fork - 6 pcs.....	282
Refrigerated display cabinets with 3 slanted shelves Arctic.....	227	Sauté pan - without lid.....	3, 5	Snail tongs - 2 pcs.....	282
Refrigerated display cabinets with back access.....	226	Scales.....	74	Soda chargers - 10 pcs.....	381
Refrigerator & freezer counters Profi Line 700 series.....	213	Scoop washer.....	93	Soda siphon.....	381
Refrigerator thermometer.....	80	Scraper.....	65-66, 104, 151	Soft serve and whipped cream machine cleaner.....	273
Replacement knife for electric meat slicers.....	117	Scraper spoon shaped.....	66, 104	Soup and sauce bowls.....	295
Replacement knife for kebab knives.....	157	Screwed work tables.....	250	Soup bowl.....	285, 287, 291, 294-295
Replacement lamp for fly killers.....	277	Sea food tray stand.....	355	Soup bowl and saucer.....	289
Retractable belt barrier silver.....	369	Semi-sphere.....	106	Soup chafing dish.....	332
Rice cooker 10 L.....	169	Serving basket.....	311	Soup chafing dish mirror finish.....	335
Rice cooker 4.2 L.....	169	Serving basket black.....	311	Soup & gravy pan - with lid.....	12, 293
Ring for Hokker.....	134	Serving board, olive wood, rectangular.....	283	Soup kettle, 8 l.....	330
Rise and fall heat lamp conical.....	135	Serving board, olive wood, rectangular, with groove.....	283	Soup ladle.....	343-344
Rise and fall heat lamp cylindrical.....	135	Serving board, olive wood, rectangular, with handle.....	283	Soup pan for electric soup kettle.....	330
Roasting pan.....	7	Serving board, olive wood, rectangular, with opening.....	283	Soup tureen.....	295
Roasting thermometer/timer.....	79	Serving dish.....	295, 361	Sous-vide system.....	158
Roast-Master Heavy Duty.....	411	Serving dish.....	67, 343	Sous-vide system GN 1/1.....	158
Rollers for beef and pork.....	113	Serving spoon.....	355	Sous-vide system GN 2/3.....	158
Rollers for poultry.....	113	Serving stand for plates.....	355	Spaghetti tongs.....	345
Rollers for shoarma.....	113	Serving stands.....	355	Spare parts set.....	88-89
Rolltop-Chafing dish Gastronorm 1/1.....	336	Serving tongs.....	62-63, 345	Spatula.....	64, 67, 102
		Serving tongs - 2 pcs.....	62	Spatula.....	64
		Serving tongs curved.....	62		
		Serving tongs HACCP 250 mm.....	33, 63		

Speed peeler.....	44
Spiral mixers.....	201
Spiral mixer with fixed bowl.....	201
Spiral mixer with removable bowl.....	201
Spoon.....	66, 104
Spoon holder.....	343
Spreader - serrated.....	48
Stainless steel cleaner.....	254, 273
Stainless steel mixing cup for milkshakers - design by Bronwasser.....	389
Stainless steel rolling pin.....	105
Stainless steel rolling pin with non-stick coating.....	105
Stand for convection steam oven with grill 4x GN 2/3 ..	183
Stand for ovens H90 & H90S.....	185
Standing Ashtray Pole.....	329
Standing waste bin with ashtray.....	275, 329
Steak cutlery.....	282
Steak fork - 6 pcs.....	282
Steak knife - 6 pcs.....	282
Steak knife XL - 6 pcs.....	282
Steak thermometer - 4 pcs.....	79
Steel cutlery basket.....	365
Stew pan high - with lid.....	2, 4
Stew pan high - without lid.....	5
Stew pan low - with lid.....	2, 4
Stew pan low - without lid.....	5
Stew pan middle - with lid.....	2, 4
Stew pan middle - without lid.....	5
Stew pan with lid.....	6
Stick blender 250W - with adjustable speed.....	125
Stick blender 250 - with fixed speed.....	122
Stick blender - Design by Bronwasser.....	120
Stick blender drive unit - variable speed 350W.....	121
Stick blender drive unit - variable speed 500W.....	121
Stick blender Kitchen Line.....	121
Stick blender Kitchen Line 160 with adjustable speed ..	121
Stick blender Profi Line 400 - adjustable speed set with storage rack.....	125
Stick blender Profi Line 500, high-power, with adjustable speed.....	123
Stick blender Profi Line 300 - with adjustable speed ..	122
Stick blender Profi Line 400 - with adjustable speed ..	122
Stick blender Profi Line 500 - with adjustable speed ..	123
Stick blenders Profi Line.....	122
Stick blender variable speed with whisk and wall-mounted rack.....	125
Stirrers for milkshakers - Design by Bronwasser.....	389
Stöckel ice cream dipper.....	91
Stöckel ice cream scoop.....	93
Stöckel oval ice cream scoop.....	93
Stopper - 6 pcs.....	373
Stopper with cap - 6 pcs.....	373
Storage rack with 5 shelves.....	247
Storage rack with 4 shelves - for self-assembly.....	249
Store & pour bottle.....	373
Strainer.....	376
Strainer miniatures.....	305
Sugar bowl.....	321
Sugar cube tongs - 2 pcs.....	321
Sugar dispenser.....	318
Sugar/whipped cream dish.....	321
Suitable for commercially available cream dispensers..	90
Sushi display 5x GN 1/3 Arctic.....	223

T

Tab grabber.....	61
Table beer tap.....	393
Table caddy.....	320
Table caddy black.....	320
Tablecloth clip - 4 pcs.....	322
Table cover Symposium rectangular.....	367
Table cover Symposium, round.....	367
Table sign 'No smoking'.....	325
Table sign reserved.....	325
Table signs numbered.....	325
Tablestand numbers.....	325
Tabletop blackboard - 2 pcs.....	327
Tabletop litterbin.....	323
Tabletop litterbin or cutlery holder.....	323
Taco holder.....	83, 233
Tamping mat.....	396

Tamping mat double.....	396
Tamping stand.....	396
Tapas dish Cacerole - 6 pcs.....	298
Tapas dish Concha - 6 pcs.....	298
Tapas dish Cuadrado - 6 pcs.....	298
Tapas dish Cuchara - 6 pcs.....	298
Tapas dish Huevo - 6 pcs.....	298
Tapas dish Leon - 6 pcs.....	298
Tapas dish oval.....	296
Tapas dish Plato - 6 pcs.....	298
Tapas dish rectangular.....	296
Tapas dish Redondo - 6 pcs.....	298
Tapas dish Triangolo - 6 pcs.....	298
Tapasmini.....	298
Tartelette.....	106
Tea box.....	321
Tea & herb strainer.....	321
Tea strainer - with hinged handle.....	321
Tepan-yaki griddle.....	167
Teppanyaki griddle.....	167
Thermobox Profi Line.....	244
Thermo catering box.....	242-243
Thermo catering container 2x GN 1/1 200.....	241
Thermo front loaders.....	242
Thermometer with foldable probe.....	78
Thermostat cable for party pan.....	167
Thermo system.....	163
Thermosystem 1.....	163
Thermosystem 2.....	163
Three door pizza counter with cooling display 380+40L ..	219
Tiered stand.....	355
Tin Tin cocktail shaker.....	377
Toaster tong.....	174
Tomato knife.....	44, 375
Tomato knife offset.....	49
Tomato slicer.....	54
Tong for Sandwich toaster.....	174
Tornado infrared radiant heater.....	420
Tortilla press.....	115
Tote box.....	238
Trash bag holder.....	271
Trash bin 43 L.....	271
Tray.....	195
Tray for french bread.....	196
Tray for ovens H90 and H90S.....	185
Tray GN 1/1 - with 4 rims.....	195
Tray perforated.....	195
Tray perforated GN 1/1 - with 4 rims.....	195
Tray perforated GN 2/3 - with 4 rims.....	195
Tray sealer matrix 976722.....	127
Tray sealing machine.....	127
Trolley for dishwasher racks.....	269
Trolley for dishwasher racks with handle.....	269
Trolley for tables.....	366
Trolley for thermo container.....	241
Truffle slicer.....	41
Tumbler.....	292
Turner flexible.....	65
Turner flexible, perforated.....	65
Tweezer curved handle.....	50
Tweezers curved.....	50
Tweezers, round head.....	50
Tweezer with cylindrical head.....	51
Tweezer with round head coated.....	51
Tweezer with square head.....	50
Two sink table with shelf - for self-assembly.....	251
Two sink table with sliding door cabinet - welded.....	253

U

Universal knife.....	33
Universal tongs.....	63-64, 345
Universal tongs with teflon coating.....	64
Unloading table for dishwashers.....	256, 267
UV sterilizer HENDI 14.....	45, 270

V

Vacuum chamber packaging machine Kitchen Line.....	128
Vacuum chamber packaging machine Profi Line.....	128
Vacuum cooking bags.....	131
Vacuum jug.....	313, 315
Vacuum jug with glass inner bottle.....	314

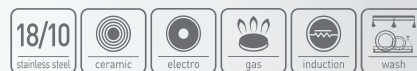
Vacuum jug with push button.....	313
Vacuum packaging machines Profi Line.....	129
Vacuum packing bags.....	131
Vacuum packing bags, for chamber vacuum packing machines.....	131
Vegetable corer.....	48
Vegetable cutter.....	53
Vegetable cutter heavy duty.....	111
Vegetable cutter Profi Line.....	110
Vegetable cutter V-type.....	53
Vegetable cutter V-type double bladed.....	53
Vegetable dish.....	295
Vegetable spoon.....	67
Vegetable strainer.....	71
Velocity slanted bowls.....	307

W

Waffle maker 'Brussels'.....	155
Waffle maker corn dog.....	154
Waffle maker 'Heart'.....	155
Waffle maker 'Liège'.....	155
Waffle maker lollypop.....	154
Waffle maker round.....	154
Waiter's corkscrew.....	370
Waiter's friend corkscrew.....	370
Wall blackboard.....	326
Wall Mounted Ashtray.....	329
Wall mounted bottle opener.....	370
Wall-mounted extractor hood.....	257
Wall mounted storage rack.....	123
Wall rack for pastry bags.....	97
Wall shelf, with two steel brackets.....	249
Wall signs round.....	324
Wall work table cabinets - welded.....	253
Wall work table with a shelf - screwed.....	250
Waterproof thermometer.....	79
Water softener.....	275
Water softener, automatic.....	274
Water softener, semi-automatic.....	274
Water softeners manual.....	275
Water softeners (semi-)automatic.....	274
Wet floor sign.....	271
Whisk attachment for stick blender 222140.....	121
Whisk attachment for stick blender motor 221884 & 221891.....	121
Whisk attachment for stick blender Profi Line 300, 400 & 500.....	122
Whisks.....	68
White - cheese & bread.....	43
Wine cooler.....	379
Wine cooler EPP.....	379
Wine coolers, dual zone.....	231, 395
Wine cooler stand.....	380
Wine cooler table bracket.....	379
Wire basket basic oval.....	311
Wire basket basic round.....	311
Wire basket deco oblong.....	311
Wire basket deco oval.....	311
Wire basket deco rectangular.....	311
Wire basket deco round.....	311
Wire baskets.....	311
Wire brush.....	417
Wire brush set narrow - 3 pcs.....	417
Wire brush Y-shaped.....	417
Wok.....	10, 134, 139
Wok 3-ply - without lid.....	13
Wok Titanium Professional.....	9
Wooden rolling pin.....	105
Wooden spoon.....	66, 104
Work table.....	250
Work table cabinet with sliding doors - welded.....	253
Work table - for self-assembly.....	250
Worm shaft.....	112

X

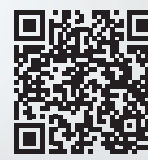
Xantos.....	412
Xenon Pro.....	415



PAN SERIES PROFI LINE

- Every 'Profi Line' pan comes with 10 years of warranty on material, construction, and finishing errors. Damage due to improper use, accidents and / or wear and tear due to daily use are excluded from the warranty.
- Thick sandwich bottom (stainless steel/aluminium/stainless steel) combines the heat spreading properties of aluminium with the durability and magnetic properties of stainless steel, making it suitable for use on induction stoves.

- The bottom is formed by high impact bonding, causing the whole surface of the layers to weld seamlessly.
- Solid handles, thanks to the clever way of mounting the heat from the pans isn't transferred into the handles.
- The pans are acid resistant and easy to clean.
- All lids are made of 1 mm stainless steel with steam release holes.

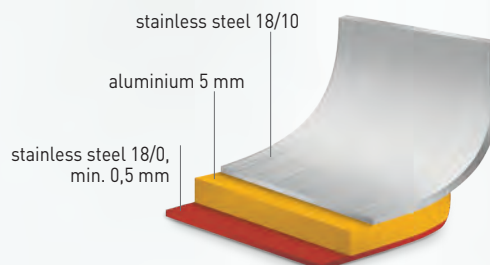


Watch the video



STEW PAN HIGH - WITH LID

code	liters	wall (mm)	mm	€
832004	3	0.7	ø160x(H)150	32,95
832202	6	0.7	ø200x(H)190	45,75
832400	10	0.7	ø240x(H)220	65,95
832509	16	0.7	ø280x(H)260	93,50
832608	24	0.8	ø320x(H)300	124,50
832707	37	1	ø360x(H)360	198,50
832806	50	1	ø400x(H)400	247,50
832929	70	1	ø450x(H)450	295,00
833025	95	1	ø500x(H)500	375,00



STEW PAN MIDDLE - WITH LID

code	liters	wall (mm)	mm	€
831007	2	0.7	ø160x(H)110	29,95
831205	4	0.7	ø200x(H)130	39,95
831403	7	0.7	ø240x(H)150	53,95
831502	10	0.7	ø280x(H)170	72,50
831601	15	0.8	ø320x(H)190	98,50
831700	23.5	1	ø360x(H)230	159,50

STEW PAN LOW - WITH LID

code	liters	wall (mm)	mm	€
830000	1.5	0.7	ø160x(H)75	29,75
830208	2.8	0.7	ø200x(H)90	36,95
830406	4.8	0.7	ø240x(H)105	49,95
830505	7.5	0.7	ø280x(H)120	64,95
830604	12	0.8	ø320x(H)150	89,50



833506

With extra hook to support while draining

**PASTA COOKER BASKET**

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

code	liters	mm	€
833506	1.5	160x160x(H)230	42,95

**SAUCEPAN - WITHOUT LID**

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

code	liters	wall (mm)	mm	€
830048	1	0.7	ø140x(H)70	17,95
830055	1.5	0.7	ø160x(H)75	20,50
830154	2	0.7	ø180x(H)80	23,95
830253	3	0.7	ø200x(H)90	30,95

830048
830055
830154
830253**SAUTÉ PAN - WITHOUT LID**

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

code	liters	wall (mm)	mm	€
830352	0.9	0.7	ø160x(H)60	16,95
830376	1.5	0.7	ø200x(H)60	24,95

830352
830376**FRYING PAN - WITHOUT LID**

- Long hollow handle of stainless steel.

code	wall (mm)	mm	€
835432	0.7	ø240x(H)45	26,95
835531	0.7	ø280x(H)50	32,50
835630	0.7	ø320x(H)55	49,95

835432
835531
835630**FRYING PAN, WITH NON-STICK COATING - WITHOUT LID**

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

code	wall (mm)	mm	€
835401	0.7	ø240x(H)45	31,95
835500	0.7	ø280x(H)50	42,50
835609	0.7	ø320x(H)55	59,95

835401
835500
835609

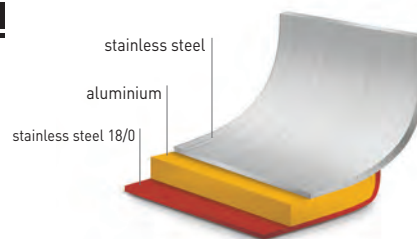


PAN SERIES KITCHEN LINE

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



Watch the video



STEW PAN HIGH - WITH LID

code	liters	wall (mm)	mm	€
837108	2.8	0.6	ø160x(H)140	23,95
837207	5	0.6	ø200x(H)160	32,95
837306	9	0.7	ø240x(H)200	50,75
837405	13.5	0.7	ø280x(H)220	62,50
837603	21	0.8	ø320x(H)270	98,50



STEW PAN MIDDLE - WITH LID

code	liters	wall (mm)	mm	€
836101	1.9	0.6	ø160x(H)95	18,95
836200	3.5	0.6	ø200x(H)115	24,50
836309	6	0.6	ø240x(H)135	34,95
836408	9.5	0.7	ø280x(H)155	49,95
836507	15	0.8	ø320x(H)190	72,50



STEW PAN LOW - WITH LID

code	liters	wall (mm)	mm	€
836002	1.5	0.6	ø160x(H)75	17,75
836019	2.9	0.6	ø200x(H)95	23,25
836026	4.9	0.6	ø240x(H)110	33,75
836033	7.3	0.7	ø280x(H)120	42,95
836040	12	0.8	ø320x(H)150	62,50



LIDS FOR STEW PANS

code	mm	€
837818	ø160	4,75
837825	ø200	5,95
837832	ø240	7,25
837849	ø280	9,45
837856	ø320	12,75

STEW PAN HIGH - WITHOUT LID

code	liters	mm	€
837757	2.8	ø160x(H)140	20,20
837764	5	ø200x(H)160	28,00
837771	9	ø240x(H)200	44,50
837788	13.5	ø280x(H)220	54,05
837795	21	ø320x(H)270	86,75

STEW PAN MIDDLE - WITHOUT LID

code	liters	mm	€
837696	1.9	ø160x(H)95	15,20
837719	3.5	ø200x(H)115	19,55
837726	6	ø240x(H)135	28,70
837733	9.5	ø280x(H)155	41,50
837740	15	ø320x(H)190	60,75

STEW PAN LOW - WITHOUT LID

code	liters	mm	€
837641	1.5	ø160x(H)75	13,95
837658	2.9	ø200x(H)95	18,25
837665	4.9	ø240x(H)110	27,50
837672	7.3	ø280x(H)120	34,50
837689	12	ø320x(H)150	50,75

SAUCEPAN - WITHOUT LID

- Long hollow handle of stainless steel.

code	liters	wall (mm)	mm	€
838105	1.5	0.6	ø160x(H)75	12,55
838204	2.9	0.6	ø200x(H)95	18,85
838303	4.9	0.6	ø240x(H)110	25,75

SAUTÉ PAN - WITHOUT LID

- Long hollow handle of stainless steel.

code	liters	wall (mm)	mm	€
839300	1	0.6	ø160x(H)60	12,95
839409	1.7	0.6	ø200x(H)65	15,95

FRYING PAN - WITHOUT LID

- Long hollow handle of stainless steel.

code	wall (mm)	mm	€
838501	0.6	ø240x(H)50	19,45
838600	0.6	ø280x(H)50	24,10
838617	0.7	ø320x(H)50	34,15

NEW



NEW



838105
838204
838303



839409



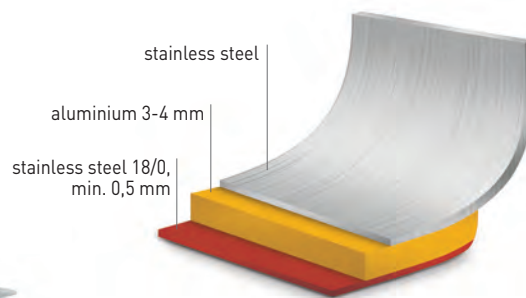
838501
838600
838617





PAN SERIES BUDGET LINE

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



STEW PAN WITH LID

code	liters	wall (mm)	mm	€
834206	25	0.8	ø320x(H)320	82,50
834404	36	1	ø360x(H)360	112,50
834701	50	1	ø400x(H)400	142,50
834909	71	1	ø450x(H)450	179,50
835104	98	1	ø500x(H)500	212,50

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



833100



ASPARAGUS AND PASTA PAN XL

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

code	liters	mm	€
833100	5.5	ø162x(H)280	42,50



508527



ROASTING PAN

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

code	mm	€
508503	310x240x(H)50	11,50
508510	385x275x(H)60	15,25
508527	430x310x(H)60	17,75



PAELLA PAN

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

code	Suitable for Fiesta gas grill	mm	€
622100		ø340x(H)40	9,95
622308		ø460x(H)40	17,75
622407	146002	ø600x(H)40	38,95
622605	146804	ø800x(H)50	93,50



PAN SUPPORT ADAPTER

- For placing small pans on large pan supports.

code	mm	€
839997	255x255x(H)25	4,75



839997



FRYING PANS DIE-CAST ALUMINIUM ,TITANIUM PROFESSIONAL'

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



INDUCTION FRYING PAN

code	bottom (mm)	mm	€
629154	ø190	ø250x(H)50	37,95
629253	ø220	ø290x(H)55	47,95
629345	ø230	ø320x(H)60	54,95

629154
629253
629345

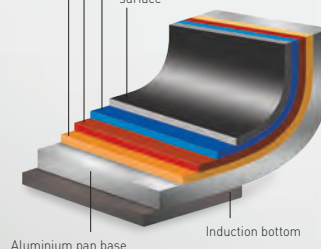


Primer coating: for anti-corrosion, anti-shock & better durability of coatings

Titanium coating: for anti-scratch & anti-abrasion

Mid coating: Whitford® Xylan non-stick

Top coating: Reinforcement of non stick layer and brighten surface

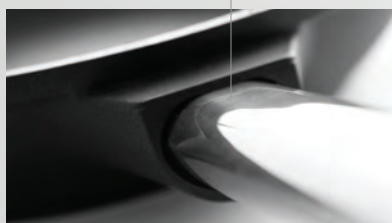


Aluminium pan base

Induction bottom



Induction bottom



With strong stainless steel handle



GRIDDLE TITANIUM PROFESSIONAL FOR INDUCTION COOKERS

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

code	mm	€
629130	390x260x(H)35	24,95

FRYING PANS DIE-CAST ALUMINIUM ,TITANIUM PROFESSIONAL'

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



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

Titanium coating: for anti-scratch & anti-abrasion

Mid coating: Whitford® Xylan non-stick

Reinforcement of non stick and bright surface

Aluminium pan base



629109
629307
629390

FRYING PAN TITANIUM PROFESSIONAL

code	bottom (mm)	mm	€
629109	ø180	ø240x(H)55	33,25
629208	ø220	ø280x(H)55	38,50
629307	ø260	ø320x(H)55	44,50
629352	ø300	ø360x(H)55	60,95
629390	ø340	ø400x(H)55	74,50

839010

WOK TITANIUM PROFESSIONAL

code	bottom (mm)	mm	€
839010	ø157	ø320x(H)100	49,95

629505

SAUTÉ PAN TITANIUM PROFESSIONAL

code	bottom (mm)	mm	€
629505	ø225	ø280x(H)85	39,50



629802

GRILL PAN - RIDGED SURFACE TITANIUM PROFESSIONAL

code	bottom (mm)	mm	€
629802	ø220	550x290x(H)55	42,75



629604

FISH FRYING PAN - OVAL TITANIUM PROFESSIONAL

code	bottom (mm)	mm	€
629604	ø175	400x275x(H)35	45,25



629413

CRÊPES PAN TITANIUM PROFESSIONAL

code	bottom (mm)	mm	€
629413	ø260	ø320x(H)20	43,95

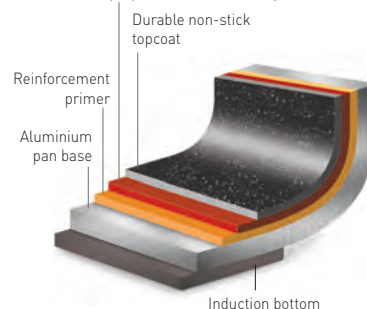


FRYING PANS ALUMINIUM ,MARBLE PROFESSIONAL'

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



Midcoat improves the adhesive properties of the other layers



627600
627624
627655

FRYING PAN

code	bottom (mm)	mm	€
627600	ø140	ø200x(H)40	14,75
627617	ø180	ø240x(H)42	18,75
627662	ø200	ø260x(H)45	21,50
627624	ø220	ø280x(H)50	24,95
627631	ø260	ø320x(H)50	31,75
627648	ø280	ø360x(H)50	38,75
627655	ø300	ø390x(H)50	48,95

627747



627686



627716



WOK

code	bottom (mm)	mm	€
627730	ø210	ø280x(H)75	30,25
627747	ø210	ø320x(H)95	38,95

CRÊPES PAN

code	bottom (mm)	mm	€
627679	ø240	ø280x(H)25	21,50
627686	ø280	ø320x(H)20	27,95

FISH FRYING PAN - OVAL

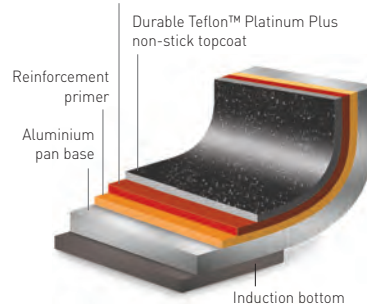
code	bottom (mm)	mm	€
627716	ø185	280x400x(H)55	45,25

FRYING PANS ALUMINIUM ,PLATINUM PROFESSIONAL'

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



Midcoat improves the adhesive properties of the other layers



Insulated silicon handle
for a good grip



FRYING PANS

code	bottom (mm)	mm	€
621103	ø140	ø200x(H)44	25,95
621110	ø180	ø240x(H)50	31,95
621127	ø200	ø260x(H)52	35,95
621134	ø200	ø280x(H)52	41,95
621158	ø215	ø320x(H)60	49,50

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.



FRYING PAN

code	bottom (mm)	mm	€
628638	ø180	ø240x(H)45	17,95
628614	ø220	ø280x(H)50	22,95
628706	ø240	ø300x(H)50	24,95
628621	ø260	ø320x(H)50	28,95

628621
628614
628638



Watch the video



628805

CRÊPES PAN

code	bottom (mm)	mm	€
628805	ø200	ø230x(H)25	13,95

BEFORE FIRST USE



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



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



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



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



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



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



PAN SERIES COPPER

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



607060

607053

FRYING PAN

code	thickness (mm)	mm	€
607060	2.5	ø240x(H)50	62,50

SAUCEPAN

– Without lid.

code	liters	mm	€
607053	1.5	ø160x(H)80	49,95

MUSSEL & GRAVY PANS



625002



625057



MUSSEL PAN - WITH LID

- Black enamel.
- Flanged stainless steel rim.

code	max. contents in kg.	liters	mm	€
625606	0.5	0.8	ø140x(H)150	11,95
625002	1	2.3	ø200x(H)190	12,75
625057	1.5	3	ø220x(H)200	15,50
625101	2	5	ø260x(H)210	21,50



625804



625705

SOUP & GRAVY PAN - WITH LID

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

code		liters	mm	€
625804	■ blue	0.5	ø115x(H)95	10,50
625705	■ black	0.65	ø135x(H)110	11,50



839003

18/8 stainless steel (0.4 mm)

aluminium (1.5 mm)

18/0 stainless steel (0.5 mm)

WOK 3-PLY - WITHOUT LID

- 3-Ply construction that sandwiches a layer of aluminium (1.5 mm) between an exterior layer of 18/0 stainless steel (0.5 mm) and an interior layer of 18/8 stainless steel (0.4 mm) from base to rim.
- Fast heating and excellent heat distribution.
- Very durable through high wear resistance.
- Long hollow handle made of stainless steel.
- Flat bottom of Ø 145 mm.

code	mm	€
839003	ø360x(H)90	75,00

**ENAMELLED PAELLA PAN WITH COMPARTMENTS**

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

code	mm	€
622759	ø430x(H)47	66,50
622766	ø430x(H)47	75,00



622759



622766



622841



622858



622704



622728



622742

ENAMELLED PAELLA BOWLS

- Deep model.
- Enamelled sheet steel.

code	mm	€
622810	ø145x(H)40	6,10
622827	ø170x(H)40	6,65
622834	ø185x(H)43	7,50
622841	ø205x(H)57	8,05
622858	ø245x(H)70	8,65

ENAMELLED PAELLA PANS

- With 2 handles.
- Enamelled sheet steel.

code	mm	€
622704	ø100x(H)20	5,35
622711	ø120x(H)25	5,80
622728	ø150x(H)27	6,45
622735	ø200x(H)36	7,95
622742	ø240x(H)40	8,95





GASTRONORM CONTAINERS



GASTRONORM
CONTAINER
PROFI LINE

GASTRONORM
CONTAINER
KITCHEN LINE

GASTRONORM
CONTAINER
BUDGET LINE

GASTRONORM
CONTAINER
TRITAN BPA FREE

GRILAMID GN
CONTAINER FOR
HIGH TEMPERATURES

SUITABLE FOR:

Convection ovens	✓	✓	✓		
Bain-marie system	✓	✓	✓		✓
Chafing dishes	✓	✓	✓		✓
Refrigerators	✓	✓	✓	✓	✓
Food storage	✓	✓	✓	✓	✓
Dishwasher cleaning	✓	✓	✓	✓	✓

PROPERTIES:

For use at temperatures	-40°C / 300°C	-40°C / 300°C	-40°C / 300°C	-40° / 90°C	-40°C / 150°C
Stackable	✓	✓	✓	✓	✓

CONSTRUCTION:

Made of	stainless steel 18/10	stainless steel	stainless steel	tritan	grilamid
Thickness (mm)	0,6-0,8	0,6-0,7	0,6-0,7	2-3	2-2,9
Available heights (mm)	20 up to 200	20 up to 200	20 up to 200	65 up to 200	65 up to 200

ACCESSORIES:

Perforated containers	✓	✓			
Lids	✓	✓	✓	✓	✓
Lids with silicone rim	✓	✓	✓		
Lids with spoon recess	✓	✓			
Dripping tray		✓		✓	
Adaptor bar	✓	✓	✓		

ADDITIONAL INFO:

Easy to clean	✓	✓	✓	✓	✓
Gastronorm size engraved		✓		✓	✓
With capacity scale				✓	✓
Doesn't absorb odours or flavours	✓	✓	✓	✓	✓

Compliant with the most strict food contact regulations (for hospitals)

•
Excellent corrosion resistance (salt & sour resistant)

•
Reduced radius to ensure maximum content

•
Very strong and durable

Reinforced corners to add strenght
•
If treated correctly corrosion resistant

If treated correctly corrosion resistant

Bisphenol A Free

•
High impact resistance, very durable
•
Cristal clear material

Can be used in bain-marie system and chafing dishes

•
Stable in cooking water, sterilizable at steam 134°C > 200 cycles

•
High impact resistance, very durable



**GASTRONORM
CONTAINER
POLYCARBONATE
TRANSPARENT**



**GASTRONORM
CONTAINER
POLYCARBONATE
BLACK & WHITE**



**GASTRONORM
CONTAINER
POLYPROPYLENE**



**HACCP
STORAGE
CONTAINER**



**PORCELAIN
CONTAINER**

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



GN GASTRONORM SYSTEM

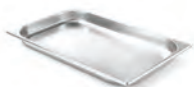
- Designation of standard size containers used in food industry, determined in PN-EN 631-1:1996 standard.
- Standardisation of container dimensions makes it easier to use them in various kitchen appliances which are designed
- based on these dimensions, e.g. in ovens, insulated containers, refrigerated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



height (mm)



20



40



65



100



150



200

DIMENSIONS OF GN CONTAINERS:



GN 2/1
650x530 mm



GN 1/1
530x325 mm



GN 2/3
354x325 mm



GN 2/4
530x162 mm



GN 1/2
325x265 mm



GN 1/3
325x176 mm



GN 1/4
265x162 mm



GN 1/6
176x162 mm



GN 1/9
176x108 mm

GASTRONORM CONTAINERS PROFI LINE

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



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



CONTAINER GN 2/1

code	liters	thickness (mm)	height (mm)	€
801154	5.5	0.8	20	59,50
801147	11	0.8	40	61,95
801130	19	0.8	65	72,50
801123	30	0.8	100	86,50
801116	43	0.8	150	112,50
801109	58	0.8	200	129,50



CONTAINER GN 1/1

code	liters	thickness (mm)	height (mm)	€
801253	2.5	0.8	20	25,50
801246	5	0.8	40	29,50
801239	9	0.8	65	32,95
801222	14	0.8	100	44,50
801215	21	0.8	150	59,50
801208	28	0.8	200	69,50



CONTAINER GN 2/3

code	liters	thickness (mm)	height (mm)	€
801352	1.5	0.7	20	18,50
801345	3	0.7	40	20,75
801338	5.5	0.7	65	22,75
801321	9	0.7	100	30,75
801314	13	0.8	150	47,50
801307	18	0.8	200	57,50



CONTAINER GN 2/4

code	liters	thickness (mm)	height (mm)	€
801871	1.2	0.7	20	15,75
801864	2.5	0.7	40	21,25
801857	4	0.7	65	24,95
801666	5.8	0.7	100	34,95
801840	8.6	0.7	150	47,50



CONTAINER GN 1/2

code	liters	thickness (mm)	height (mm)	€
801451	1	0.7	20	13,75
801444	2	0.7	40	16,75
801437	4	0.7	65	18,95
801420	6.5	0.7	100	23,50
801413	9.5	0.7	150	33,95
801406	12.5	0.8	200	44,50



CONTAINER GN 1/3

code	liters	thickness (mm)	height (mm)	€
801550	0.8	0.7	20	11,25
801543	1.5	0.7	40	12,95
801536	2.5	0.7	65	15,75
801529	4	0.7	100	19,25
801512	5.7	0.7	150	26,95
801505	7.8	0.8	200	36,95



801628

CONTAINER GN 1/4

code	liters	thickness (mm)	height (mm)	€
801659	0.9	0.7	20	9,75
801642	1.7	0.7	40	12,25
801635	1.8	0.7	65	13,75
801628	2.8	0.7	100	16,95
801611	4	0.7	150	22,95
801604	5.5	0.8	200	29,50



801727

CONTAINER GN 1/6

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



801826

CONTAINER GN 1/9

code	liters	thickness (mm)	height (mm)	€
801833	0.6	0.7	65	9,95
801826	1	0.7	100	13,95

GASTRONORM CONTAINERS PROFI LINE – PERFORATED

802229

CONTAINER GN 1/1 PERFORATED

– Suitable for polycarbonate Gastronorm lids

code	liters	thickness (mm)	height (mm)	€
802229	14	0.8	100	46,50
802212	21	0.8	150	66,95
802205	28	0.8	200	79,95



802328

CONTAINER GN 2/3 PERFORATED

– Suitable for polycarbonate Gastronorm lids

code	liters	thickness (mm)	height (mm)	€
802328	9	0.7	100	34,50



802427

CONTAINER GN 1/2 PERFORATED

– Suitable for polycarbonate Gastronorm lids

code	liters	thickness (mm)	height (mm)	€
802427	6.5	0.7	100	25,75



802236

– Perforated bottom

code	liters	thickness (mm)	height (mm)	€
802168	2.5	0.8	20	26,95
802243	5	0.8	40	31,50
802236	9	0.8	65	34,50



802328

– Perforated bottom

code	liters	thickness (mm)	height (mm)	€
802342	3	0.7	40	21,50
802335	5.5	0.7	65	24,50



802427

– Perforated bottom

code	liters	thickness (mm)	height (mm)	€
802441	2	0.7	40	17,50
802434	4	0.7	65	19,75



802526

CONTAINER GN 1/3 PERFORATED

– Suitable for polycarbonate Gastronorm lids

code	liters	thickness (mm)	height (mm)	€
802526	4	0.7	100	21,25
802519	5.7	0.7	150	30,50
802502	7.8	0.7	200	41,50



802533

– Perforated bottom

code	liters	thickness (mm)	height (mm)	€
802540	1.2	0.7	40	13,25
802533	2.5	0.7	65	15,95



808153

808108

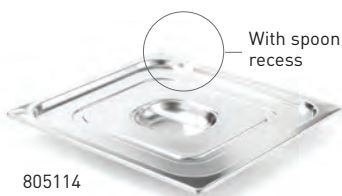
ADAPTOR BAR FOR GN CONTAINERS

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

code	GN	mm	€
808108	GN 1/2	325x25	4,65
808153	GN 1/1	532x25	4,95



804100



805114

With spoon
recess



802601

LID FOR GN CONTAINERS

- Fits on HENDI Profi Line and Polycarbonate GN containers.

code	thickness (mm)	GN	mm	€
804100	0.8	GN 1/1	530x325	25,95
804117	0.7	GN 2/3	354x325	16,95
804179	0.8	GN 2/4	530x162	16,75
804124	0.7	GN 1/2	265x325	13,95
804131	0.7	GN 1/3	325x176	10,25
804148	0.7	GN 1/4	265x162	8,50
804155	0.7	GN 1/6	176x162	6,75
804162	0.7	GN 1/9	176x108	5,95

LID FOR GN CONTAINERS WITH SPOON RECESS

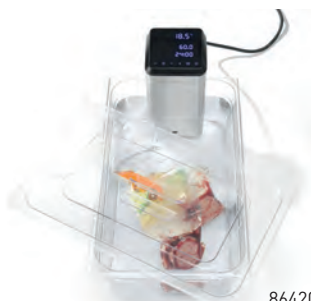
- Fits on HENDI Profi Line and Polycarbonate GN containers.

code	thickness (mm)	GN	mm	€
805107	0.7	GN 1/1	530x325	27,50
805114	0.7	GN 2/3	354x325	18,75
805121	0.7	GN 1/2	265x325	15,25
805138	0.7	GN 1/3	325x176	11,75
805145	0.7	GN 1/4	265x162	9,75
805152	0.7	GN 1/6	176x162	8,25

LID FOR GN CONTAINERS WITH SILICONE RIM

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

code	GN	mm	€
802601	GN 1/1	530x325	57,50
802618	GN 2/3	354x325	41,50
802625	GN 1/2	265x325	37,50
802632	GN 1/3	325x176	29,50
802649	GN 1/4	265x162	24,50
802656	GN 1/6	176x162	23,50

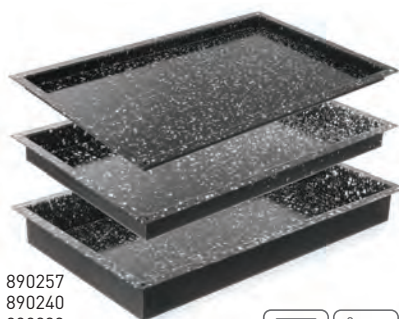


864203

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

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

code	suitable for	GN	mm	€
864210	222645	GN 1/2	265x325	14,95
864203	222645	GN 1/1	530x325	18,95
864234	222997	GN 1/2	265x325	
864227	222997	GN 1/1	530x325	

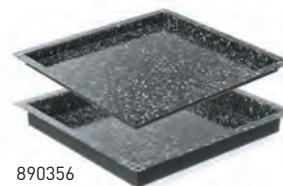


890257
890240
890233



GASTRONORM CONTAINER ENAMELLED

code	GN	mm	€
890257	GN 1/1	530x325x(H)20	38,95
890240	GN 1/1	530x325x(H)40	40,95
890233	GN 1/1	530x325x(H)60	44,95



890356
890349



GASTRONORM CONTAINER ENAMELLED GN 2/3

code	GN	mm	€
890356	GN 2/3	345x325x(H)20	32,75
890349	GN 2/3	345x325x(H)40	37,95



805558
805541
805534

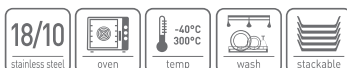


CONTAINER WITH NON-STICK COATING

code	GN	mm	€
805558	GN 1/1	530x325x(H)20	39,50
805541	GN 1/1	530x325x(H)40	44,95
805534	GN 1/1	530x325x(H)65	49,50



809259
809242

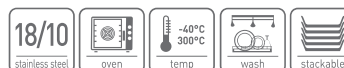


GASTRONORM TRAY PROFI LINE

code	GN	mm	€
809259	GN 1/1	530x325x(H)20	25,25
809242	GN 1/1	530x325x(H)40	29,95



809150



GASTRONORM TRAY PROFI LINE GN 2/1

code	GN	mm	€
809150	GN 2/1	650x530x(H)20	61,50



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.



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 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



806142

CONTAINER GN 1/1

code	liters	thickness (mm)	height (mm)	€
806159	28	0.7	200	31,75
806142	21	0.7	150	26,75
806135	14	0.6	100	18,10
806128	9	0.6	65	13,60
806111	5	0.6	40	12,05
806104	2.5	0.6	20	9,25



806241

CONTAINER GN 2/3

code	liters	thickness (mm)	height (mm)	€
806258	15.5	0.7	200	26,80
806241	13	0.7	150	20,35
806234	9	0.6	100	14,65
806227	5.5	0.6	65	11,80
806210	3	0.6	40	10,25
806203	1.3	0.6	20	8,95



806340

CONTAINER GN 1/2

code	liters	thickness (mm)	height (mm)	€
806357	12.5	0.7	200	20,75
806340	9.5	0.7	150	16,40
806333	6.5	0.6	100	12,95
806326	4	0.6	65	8,65
806319	2	0.6	40	7,90
806302	1	0.6	20	6,15



806449

CONTAINER GN 1/3

code	liters	thickness (mm)	height (mm)	€
806456	7.8	0.7	200	15,60
806449	5.7	0.7	150	13,20
806432	4	0.6	100	9,70
806425	2.5	0.6	65	6,90
806418	1.5	0.6	40	6,05
806401	0.6	0.6	20	4,55



806548

CONTAINER GN 1/4

code	liters	thickness (mm)	height (mm)	€
806555	5.5	0.7	200	12,65
806548	4	0.7	150	10,95
806531	2.8	0.6	100	7,50
806524	1.8	0.6	65	6,05



806647

CONTAINER GN 1/6

code	liters	thickness (mm)	height (mm)	€
806654	3.4	0.7	200	10,75
806647	2.4	0.7	150	8,65
806630	1.6	0.6	100	6,05
806623	1	0.6	65	5,65



806739

CONTAINER GN 1/9

code	liters	thickness (mm)	height (mm)	€
806739	1	0.7	100	5,75
806722	0.6	0.6	65	3,65



807132

CONTAINER GN 1/1 PERFORATED

- Perforation diameter 4 mm

code	liters	thickness (mm)	height (mm)	€
807132	13.2	0.6	100	18,25
807125	8.6	0.6	65	15,80



807224

CONTAINER GN 2/3 PERFORATED

- Perforation diameter 4 mm

code	liters	thickness (mm)	height (mm)	€
807224	5	0.6	65	13,40



806197

PERFORATED DRIP SHELF FOR GN CONTAINERS

code	GN	€
806197	GN 1/1	13,15
806296	GN 2/3	12,10
806395	GN 1/2	8,45
806494	GN 1/3	7,10
806593	GN 1/4	6,25
806692	GN 1/6	4,45



807118

- Perforated bottom

code	liters	thickness (mm)	height (mm)	€
807118	5.3	0.6	40	14,35



807330

CONTAINER GN 1/2 PERFORATED

- Perforation diameter 4 mm

code	liters	thickness (mm)	height (mm)	€
807330	5.6	0.6	100	13,15
807323	3.6	0.6	65	9,95



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	325x25	4,65
808153	GN 1/1	532x25	4,95



806845

LID FOR GN CONTAINERS

code	thickness (mm)	GN	mm	€
806814	0.7	GN 1/1	530x325	12,35
806821	0.7	GN 2/3	354x325	9,40
806838	0.7	GN 1/2	265x325	7,90
806845	0.7	GN 1/3	325x176	5,50
806852	0.7	GN 1/4	265x162	4,45
806869	0.7	GN 1/6	176x162	3,10
806876	0.7	GN 1/9	176x108	2,50



806968

LID FOR GN CONTAINERS WITH SOUP/SAUCE LADLE RECESS

code	thickness (mm)	GN	mm	€
806913	0.7	GN 1/1	530x325	12,85
806920	0.7	GN 2/3	354x325	8,90
806937	0.7	GN 1/2	265x325	8,35
806944	0.7	GN 1/3	325x176	5,95
806951	0.7	GN 1/4	265x162	5,00
806968	0.7	GN 1/6	176x162	3,45
806975	0.7	GN 1/9	176x108	3,00

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





GASTRONORM CONTAINERS BUDGET LINE

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



For use at temperatures
-40°C / 300°C

Corrosion-resistant
(when used properly)

Thickness 0,6-0,7 mm

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



800133

CONTAINER GN 1/1

code	liters	height (mm)	€
800157	28	200	27,45
800140	21	150	24,15
800133	14	100	16,45
800126	9	65	10,95
800119	5	40	9,85
800102	2.5	20	8,50



800232

CONTAINER GN 2/3

code	liters	height (mm)	€
800249	13	150	19,50
800232	9	100	13,95
800225	5.5	65	9,35
800218	3	40	7,95



800331

CONTAINER GN 1/2

code	liters	height (mm)	€
800355	12.5	200	16,95
800348	9.5	150	14,75
800331	6.5	100	10,45
800324	4	65	6,75
800317	2	40	5,80
800300	1	20	4,60



800430

CONTAINER GN 1/3

code	liters	height (mm)	€
800454	7.8	200	13,45
800447	5.7	150	11,25
800430	4	100	8,05
800423	2.5	65	5,55
800416	1.5	40	4,95
800409	0.6	20	4,05



800539

CONTAINER GN 1/4

code	liters	height (mm)	€
800553	5.5	200	11,35
800546	4	150	10,25
800539	2.8	100	6,80
800522	1.8	65	4,75



800638

CONTAINER GN 1/6

code	liters	height (mm)	€
800652	3.4	200	10,60
800645	2.4	150	7,45
800638	1.6	100	5,35
800621	1	65	3,70



800737

CONTAINER GN 1/9

code	liters	height (mm)	€
800737	1	100	4,50
800720	0.6	65	3,10



807606

LID FOR GN CONTAINERS WITH SILICONE RIM

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

code	GN	mm	€
807606	GN 1/1	530x325	32,50
807613	GN 2/3	354x325	27,95
807620	GN 1/2	265x325	20,95
807637	GN 1/3	325x176	15,95
807651	GN 1/6	176x162	9,95
807644	GN 1/4	265x162	13,75

GASTRONORM CONTAINERS BUDGET LINE WITH HANDLES

817148



817247



817810

CONTAINER GN 1/1 WITH HANDLES

code	liters	height (mm)	€
817155	28	200	29,60
817148	21	150	25,65

CONTAINER GN 2/3 WITH HANDLES

code	liters	height (mm)	€
817254	17	200	25,25
817247	13	150	21,45

LID FOR GN CONTAINERS

code	GN	mm	€
817841	GN 1/3	325x176	4,75
817810	GN 1/1	530x325	12,35
817827	GN 2/3	354x325	9,40
817834	GN 1/2	325x265	6,95



817346



817445

CONTAINER GN 1/2 WITH HANDLES

code	liters	height (mm)	€
817353	12.5	200	19,30
817346	9.5	150	16,50

CONTAINER GN 1/3 WITH HANDLES

code	liters	height (mm)	€
817452	7.8	200	15,25
817445	5.7	150	13,45





PORCELAIN

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



783009

GASTRONORM PAN GN 1/1

code	-	order unit	mm	€
783009	GN 1/1	3	530x325x(H)65	69,50



783016

GASTRONORM PAN GN 1/2

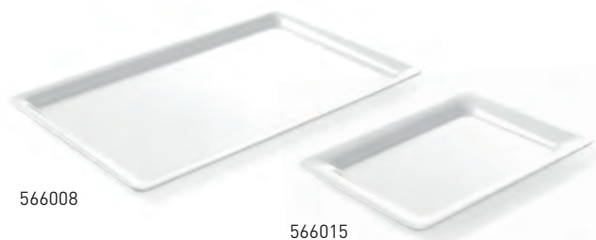
code	-	order unit	mm	€
783016	GN 1/2	6	325x265x(H)65	27,25



783023

GASTRONORM PAN GN 1/3

code	-	order unit	mm	€
783023	GN 1/3	8	325x176x(H)65	16,75



566008

566015

GASTRONORM TRAYS WITH SLIM RIM

code	-	mm	€
566046	GN 1/4	265x152x(H)20	5,75
566022	GN 1/3	325x177x(H)20	8,75
566015	GN 1/2	325x265x(H)20	9,55
566053	GN 2/4	530x163x(H)20	12,50
566930	GN 2/3	354x325x(H)20	14,25
566008	GN 1/1	530x325x(H)20	18,95

GASTRONORM CONTAINERS POLYCARBONATE BLACK

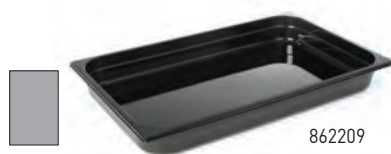
- High quality professional Gastronorm containers made of black polycarbonate.
- Doesn't absorb odours or flavours.
- Temperature resistant from -40°C to 110°C.



For use at temperatures
-40°C / 110°C

Graduated

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



862209

CONTAINER GN 1/1 BLACK POLYCARBONATE

code	liters	height (mm)	€
862216	21	150	24,95
862223	14	100	22,50
862209	9	65	17,50



862421

CONTAINER GN 1/2 BLACK POLYCARBONATE

code	liters	height (mm)	€
862407	12.5	200	16,25
862414	9.5	150	13,95
862421	6.5	100	9,95
862438	4	65	8,75



862513

CONTAINER GN 1/3 BLACK POLYCARBONATE

code	liters	height (mm)	€
862506	7.8	200	12,75
862513	5.7	150	10,25
862520	4	100	8,25
862537	2.5	65	6,50



862629

CONTAINER GN 1/4 BLACK POLYCARBONATE

code	liters	height (mm)	€
862612	4	150	8,50
862629	2.8	100	7,25
862636	1.8	65	5,75



862711

CONTAINER GN 1/6 BLACK POLYCARBONATE

code	liters	height (mm)	€
862704	3.4	200	7,50
862711	2.4	150	6,50
862728	1.6	100	5,25
862735	1	65	4,75



862827

CONTAINER GN 1/9 BLACK POLYCARBONATE

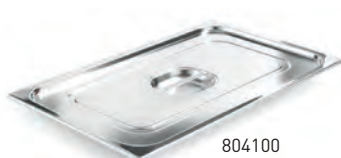
code	liters	height (mm)	€
862827	1	100	4,65



862902

LID FOR GN CONTAINERS BLACK POLYCARBONATE

code	GN	mm	€
862902	GN 1/1	530x325	12,50
862926	GN 1/2	325x265	6,75
862933	GN 1/3	325x176	5,25
862940	GN 1/4	265x162	4,75
862957	GN 1/6	176x162	4,50

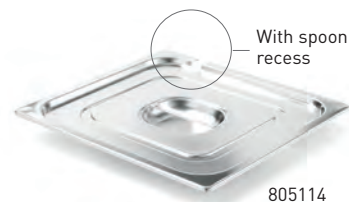


804100

LID FOR GN CONTAINERS

- Fits on HENDI Profi Line and Polycarbonate GN containers.

code	thickness (mm)	GN	mm	€
804100	0.8	GN 1/1	530x325	25,95
804117	0.7	GN 2/3	354x325	16,95
804179	0.8	GN 2/4	530x162	16,75
804124	0.7	GN 1/2	265x325	13,95
804131	0.7	GN 1/3	325x176	10,25
804148	0.7	GN 1/4	265x162	8,50
804155	0.7	GN 1/6	176x162	6,75
804162	0.7	GN 1/9	176x108	5,95



With spoon
recess

805114

LID FOR GN CONTAINERS WITH SPOON RECESS

- Fits on HENDI Profi Line and Polycarbonate GN containers.

code	thickness (mm)	GN	mm	€
805107	0.7	GN 1/1	530x325	27,50
805114	0.7	GN 2/3	354x325	18,75
805121	0.7	GN 1/2	265x325	15,25
805138	0.7	GN 1/3	325x176	11,75
805145	0.7	GN 1/4	265x162	9,75
805152	0.7	GN 1/6	176x162	8,25



GASTRONORM CONTAINERS POLYCARBONATE WHITE

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



For use at temperatures
-40°C / 110°C

Gradated



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



862285

CONTAINER GN 1/1 WHITE POLYCARBONATE

code	liters	height (mm)	€
862285	9	65	17,50



862476

CONTAINER GN 1/2 WHITE POLYCARBONATE

code	liters	height (mm)	€
862483	4	65	8,75
862476	6.5	100	9,95



862575

CONTAINER GN 1/3 WHITE POLYCARBONATE

code	liters	height (mm)	€
862568	5.7	150	10,25
862575	4	100	8,25
862582	2.5	65	6,50



862674

CONTAINER GN 1/4 WHITE POLYCARBONATE

code	liters	height (mm)	€
862674	2.8	100	7,25
862681	1.8	65	5,75



862773

CONTAINER GN 1/6 WHITE POLYCARBONATE

code	liters	height (mm)	€
862766	2.4	150	6,50
862773	1.6	100	5,25
862780	1	65	4,75



862964

LID FOR GN CONTAINERS WHITE POLYCARBONATE

code	GN	mm	€
862919	GN 1/1	530x325	12,50
862964	GN 1/2	265x325	6,75
862971	GN 1/3	325x176	5,25
862988	GN 1/4	265x162	4,75
862995	GN 1/6	176x162	4,50

GASTRONORM CONTAINERS POLYCARBONATE TRANSPARENT

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



CONTAINER GN 2/1

code	liters	height (mm)	€
861196	58	200	54,95

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



CONTAINER GN 1/1 POLYCARBONATE

code	liters	height (mm)	€
861202	28	200	29,50
861219	21	150	21,95
861226	14	100	19,50
861233	9	65	14,95



CONTAINER GN 1/2 POLYCARBONATE

code	liters	height (mm)	€
861400	12.5	200	14,95
861417	9.5	150	12,50
861424	6.5	100	9,50
861431	4	65	8,25



CONTAINER GN 1/3 POLYCARBONATE

code	liters	height (mm)	€
861509	7.8	200	11,95
861516	5.7	150	9,75
861523	4	100	7,75
861530	2.5	65	6,25



CONTAINER GN 1/4 POLYCARBONATE

code	liters	height (mm)	€
861608	5.5	200	10,75
861615	4	150	7,95
861622	2.8	100	6,95
861639	1.8	65	5,50



CONTAINER GN 1/6 POLYCARBONATE

code	liters	height (mm)	€
861707	3.4	200	7,25
861714	2.4	150	5,95
861721	1.6	100	4,95
861738	1	65	4,50



CONTAINER GN 1/9 POLYCARBONATE

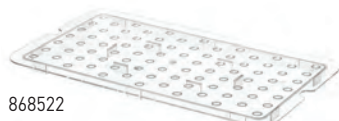
code	liters	height (mm)	€
861820	1	100	4,45
861837	0.6	65	3,95



LID FOR GN CONTAINERS

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

code	GN	mm	€
864098	GN 2/1	650x530	32,50
864104	GN 1/1	530x325	11,95
864128	GN 1/2	265x325	6,50
864135	GN 1/3	325x176	4,85
864142	GN 1/4	265x162	4,50
864159	GN 1/6	176x162	4,25
864166	GN 1/9	176x108	2,95



PERFORATED DRIP SHELF FOR GN CONTAINERS POLYCARBONATE

code	GN	mm	€
868522	GN 1/1	467x263	8,95
868546	GN 1/2	265x206	5,75
868553	GN 1/3	266x116	2,65
868577	GN 1/6	118x106	1,75



LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

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

code	suitable for	GN	mm	€
864210	222645	GN 1/2	265x325	14,95
864203	222645	GN 1/1	530x325	18,95
864234	222997	GN 1/2	265x325	
864227	222997	GN 1/1	530x325	



Always up-to-date!

Our catalogue is also available online with nice features like:

- + powerful search tool
- + easy navigation
- + fast sharing.

But most important of all, **up-to-date prices.**

Scan the QR-code and bookmark the page.



Scan and explore

HENDI
Made in China

NEW

Powerful mixer with two speeds,
15,000 and 19,000 rpm

design by Robert Bronwasser

PERFECT FOR PREPARING FRUIT CAPPUCCINO, FRAPPE AND MILKSHAKES

2 sets of replaceable polycarbonate stirrers (2 pieces each)

MILKSHAKER - DESIGN BY BRONWASSER

- Designed by Dutch designer Robert Bronwasser, the milkshaker is stylish and functional, the appliance is available in 6 attractive colors.
- Ideal for preparing frappe cappuccino, frappé and milkshakes.
- Mixing made of durable ABS plastic.
- Powerful motor with two speeds, 15,000 and 19,000 rpm.
- Convenient operation with a two-speed switch located on top of the unit.
- Mixing frisher equipped with a microswitch ensures that the appliance works only when the cap is in the right position.
- Weighted base provides additional stability.
- Rubber feet absorb vibration and protect the working from scratches.
- Supplied with a comprehensive set of accessories:
- 2 cups made of stainless steel capacity 0.95 l and of polycarbonate capacity 0.9 l.
- 2 sets of replaceable polycarbonate stirrers (2 pieces each).
- The stirrers will help you pull up the product.
- Both cups and stirrers are dishwasher safe.

	Color	Size	Material	Capacity
221400	black	330	ABS	0.95 l
221417	white	330	ABS	0.95 l
221424	orange	330	ABS	0.95 l
221431	yellow	330	ABS	0.95 l
221448	red	330	ABS	0.95 l
221455	blue	330	ABS	0.95 l

Prices without VAT and not binding

NEW

STIRRERS FOR MILKMAKERS - DESIGN BY BRONWASSER

- Set of stirrers, easy to replace.
- Made of durable polycarbonate, dishwasher safe.
- Includes two stirrers: double and single.
- Designed for milkshakers - Design by Bronwasser 221400, 221417, 221424, 221431, 221448, 221455.

NEW

POLYCARBONATE MIXER CUPS FOR MILKMAKERS - DESIGN BY BRONWASSER

- Made of durable polycarbonate.
- To be used with milkshakers: 221400, 221417, 221424, 221431, 221448, 221455.
- Dishwasher safe.

WELCOME TO HENDI'S DIGITAL CATALOGUE

FRIENDLY/ FUNCTIONAL/ ECOLOGICAL

- + EASY TO NAVIGATE
- + CLICK THE REGISTER TO GO TO THE CHAPTER
- + EASY AND POWERFULL SEARCH FUNCTION
- + MORE INFO ABOUT THE PRODUCT / PICTURES / VIDEOS
- + CREATE YOUR OWN CATALOGUE
- + SHARE WITH A CLICK

SEE MORE

Create your own catalogue

GASTRONORM CONTAINERS POLYPROPYLENE PROFI LINE

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



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



CONTAINER GN 1/1 POLYPROPYLENE

code	liters	height (mm)	€
880005	28	200	17,50
880012	21	150	13,75
880029	14	100	12,25



CONTAINER GN 1/2 POLYPROPYLENE

code	liters	height (mm)	€
880104	12.5	200	8,95
880111	9.5	150	7,50
880128	6.5	100	5,85



CONTAINER GN 1/3 POLYPROPYLENE

code	liters	height (mm)	€
880203	7.8	200	7,45
880210	5.7	150	6,20
880227	4	100	4,75



CONTAINER GN 1/4 POLYPROPYLENE

code	liters	height (mm)	€
880302	5.5	200	6,00
880319	4	150	5,25
880326	2.8	100	4,25



CONTAINER GN 1/6 POLYPROPYLENE

code	liters	height (mm)	€
880401	3.4	200	4,75
880418	2.4	150	4,15
880425	1.6	100	2,95



CONTAINER GN 1/9 POLYPROPYLENE

code	liters	height (mm)	€
880524	1	100	2,30



LID FOR GN CONTAINERS POLYPROPYLENE

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

code	GN	mm	€
880609	GN 1/1	530x325	5,55
880616	GN 1/2	325x265	3,30
880623	GN 1/3	325x176	2,65
880630	GN 1/4	265x162	1,85
880647	GN 1/6	176x162	1,30
880654	GN 1/9	176x108	1,15



LID FOR GN CONTAINERS MADE OF POLYPROPYLENE, WITH SEAL

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



code	GN	mm	€
881804	GN 1/1	530x325	14,25
881811	GN 1/2	325x265	10,25
881828	GN 1/3	325x176	7,15
881835	GN 1/4	265x162	5,75
881842	GN 1/6	176x162	5,25
881859	GN 1/9	176x108	4,75



GASTRONORM STORAGE CONTAINERS HACCP

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



GN 1/1

GN 1/2

GN 1/3

GN 1/4

GN 1/6

GN 1/9

530x325 mm

325x265 mm

325x176 mm

265x162 mm

176x162 mm

176x108 mm



880050



880159

CONTAINER GN 1/1 HACCP

code	liters	height (mm)	€
880050	28	200	18,25
880067	21	150	14,25
880074	14	100	12,75
880036	9	65	10,50

CONTAINER GN 1/2 HACCP

code	liters	height (mm)	€
880159	12.5	200	10,25
880166	9.5	150	8,35
880173	6.5	100	6,95



880258

CONTAINER GN 1/3 HACCP

code	liters	height (mm)	€
880258	7.8	200	8,50
880265	5.7	150	7,30
880272	4	100	6,20
880289	2.5	65	5,10



880371

CONTAINER GN 1/4 HACCP

code	liters	height (mm)	€
880357	5.5	200	7,80
880364	4	150	6,45
880371	2.8	100	4,50
880388	1.8	65	4,15



880456

CONTAINER GN 1/6 HACCP

code	liters	height (mm)	€
880456	3.4	200	5,25
880463	2.4	150	4,90
880470	1.6	100	4,05
880487	1	65	3,45



880555

CONTAINER GN 1/9 HACCP

code	liters	height (mm)	€
880555	1	100	3,25
880562	0.6	65	2,90

LID FOR GN CONTAINERS POLYPROPYLENE

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

code	GN	mm	€
880609	GN 1/1	530x325	5,55
880616	GN 1/2	325x265	3,30
880623	GN 1/3	325x176	2,65
880630	GN 1/4	265x162	1,85
880647	GN 1/6	176x162	1,30
880654	GN 1/9	176x108	1,15



880623

LID CLIPS FOR HACCP STORAGE CONTAINERS

- 12 pcs.
- In blister pack

code	colour	packed per	€
880661	Red	12	5,25
880678	Green	12	5,25
880685	Yellow	12	5,25
880692	Blue	12	5,25
880869	Purple	12	5,25

**HORECA MARKERS**

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

code	packed per	€
871546	2	9,75



871546



FOOD ALLERGY

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



880050



880159



880258

CONTAINER GN 1/1 HACCP

code	liters	height (mm)	€
880050	28	200	18,25
880067	21	150	14,25
880074	14	100	12,75
880036	9	65	10,50

CONTAINER GN 1/2 HACCP

code	liters	height (mm)	€
880159	12.5	200	10,25
880166	9.5	150	8,35
880173	6.5	100	6,95

CONTAINER GN 1/3 HACCP

code	liters	height (mm)	€
880258	7.8	200	8,50
880265	5.7	150	7,30
880272	4	100	6,20
880289	2.5	65	5,10



880371



880456



880555

CONTAINER GN 1/4 HACCP

code	liters	height (mm)	€
880357	5.5	200	7,80
880364	4	150	6,45
880371	2.8	100	4,50
880388	1.8	65	4,15

CONTAINER GN 1/6 HACCP

code	liters	height (mm)	€
880456	3.4	200	5,25
880463	2.4	150	4,90
880470	1.6	100	4,05
880487	1	65	3,45

CONTAINER GN 1/9 HACCP

code	liters	height (mm)	€
880555	1	100	3,25
880562	0.6	65	2,90



171882

SERVING TONGS HACCP 250 MM

– Handle covered with coloured PVC.



code	colour	mm	€
171882	Purple	(L)250	3,95



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	5,75
881712	GN 1/2	325x265	3,45
881729	GN 1/3	325x176	2,75
881736	GN 1/4	265x162	1,95
881743	GN 1/6	176x162	1,45
881750	GN 1/9	176x108	1,25

826164



826065

**CUTTING BOARD HACCP**

– Both sides suitable for cutting

– Can be cleaned in professional dishwashers (short program)

code	colour	mm	€
826065	Purple	GN 1/1 – 530x325x(H)15	20,95
826164	Purple	GN 1/2 – 265x325x(H)12	9,75

825570



825662

**CUTTING BOARD HACCP**

– Both sides suitable for cutting

– Can be cleaned in professional dishwashers (short program)

code	colour	mm	€
825662	Purple	600x400x(H)18	33,50
825570	Purple	450x300x(H)12,7	11,25



880869

LID CLIPS FOR HACCP STORAGE CONTAINERS

– 12 pcs.

– in blister pack

code	colour	packed per	€
880869	Purple	12	5,25



842775

**COOK'S KNIFE**

code	thickness (mm)	blade length (mm)	length (mm)	€
842676	2.5	180	320	6,65
842775	2.5	240	385	7,90

842270



842171

**UNIVERSAL KNIFE**

code	thickness (mm)	blade length (mm)	length (mm)	€
842270	1.2	90	190	3,65
842171	1.2	100	205	3,45



842478

**CARVING KNIFE**

code	thickness (mm)	blade length (mm)	length (mm)	€
842478	2.5	150	280	4,95



VERY HARD
POLY-
ETHYLENE

CUTTING BOARD HACCP



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



CUTTING BOARD HACCP 600X400

code	colour	mm	thickness (mm)	€
825600	White	600x400	18	33,50
825617	Red	600x400	18	33,50
825624	Blue	600x400	18	33,50
825631	Green	600x400	18	33,50
825648	Brown	600x400	18	33,50
825655	Yellow	600x400	18	33,50
825662	Purple	600x400	18	33,50

CUTTING BOARD HACCP 450X300

code	colour	mm	thickness (mm)	€
825518	White	450x300	13	11,25
825525	Red	450x300	13	11,25
825532	Blue	450x300	13	11,25
825549	Green	450x300	13	11,25
825556	Brown	450x300	13	11,25
825563	Yellow	450x300	13	11,25
825570	Purple	450x300	13	11,25



826201

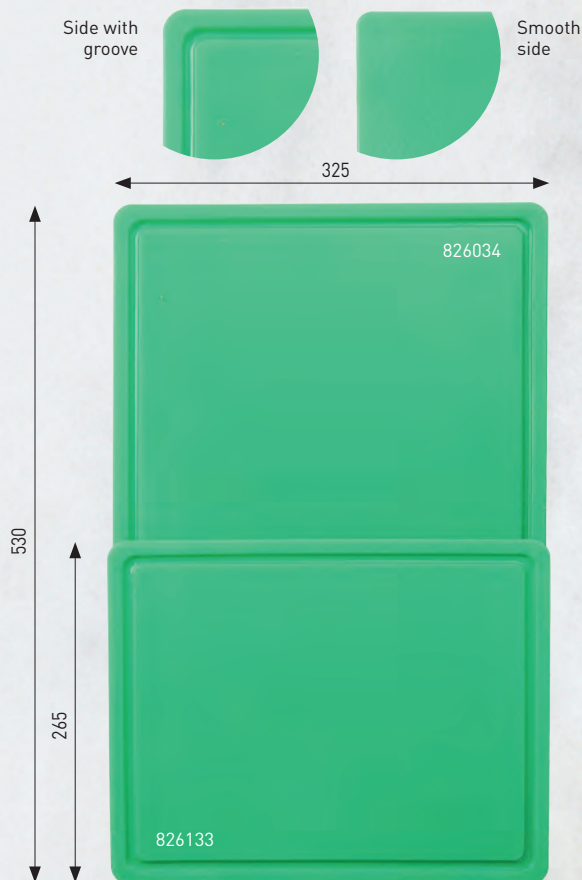
CUTTING BOARD RACK

- For 6 cutting boards up to 20 mm thick.

code	mm	€
826201	303x211x(H)205	16,95

CUTTING BOARD HACCP

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



CUTTING BOARD HACCP GASTRONORM 1/1

- One side smooth and other side with groove.

code	colour	mm	thickness (mm)	€
826003	White	530x325	15	20,95
826010	Red	530x325	15	20,95
826027	Blue	530x325	15	20,95
826034	Green	530x325	15	20,95
826041	Brown	530x325	15	20,95
826058	Yellow	530x325	15	20,95
826065	Purple	530x325	15	20,95

CUTTING BOARD HACCP GASTRONORM 1/2

- One side smooth and other side with groove.

code	colour	mm	thickness (mm)	€
826102	White	325x265	12	9,75
826119	Red	325x265	12	9,75
826126	Blue	325x265	12	9,75
826133	Green	325x265	12	9,75
826140	Brown	325x265	12	9,75
826157	Yellow	325x265	12	9,75
826164	Purple	325x265	12	9,75
826171	Black	325x265	12	9,75

Groove to prevent leaking





CUTTING BOARD HACCP GASTRONORM 1/2

code	colour	mm	thickness (mm)	€
826706	White	265x325	9	7,50
826713	Red	265x325	9	7,50
826720	Blue	265x325	9	7,50
826737	Green	265x325	9	7,50
826744	Brown	265x325	9	7,50
826751	Yellow	265x325	9	7,50



Flexibel

826300



HACCP CUTTING MAT SET - 6 PIECES

- Colour coded set of 6 mats to facilitate kitchen hygiene.
- White, red, blue, green, brown, yellow.
- Flexible, allowing easy pouring of cut products.
- Lightweight and easy to store and transport.

code	thickness (mm)	mm	€
826331	1	300x200x(H)6	7,95
826300	1	380x305x(H)6	12,95



506912

506905

CUTTING BOARD

- Rubberwood.
- With handles.

code	-	mm	€
506912	GN 1/2	265x325x(H)45	18,95
506905	GN 1/1	530x325x(H)45	34,95



598047

ANTI-SLIP MAT

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

code	mm	€
598047	1500x300x(H)	3,25



505205



505106



826485

826348



CARVING BOARD

- Solid beech wood.
- Grooved.

code	thickness (mm)	mm	€
505205	16	390x230	10,95

CUTTING BOARD WITH GRIP

- Solid beech wood.

code	thickness (mm)	mm	€
505106	13	390x160	6,95

CUTTING BOARD WITH HANDLE

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

code	colour	mm	thickness (mm)	€
826348	White	250x150	10	3,25
826478	Black	250x150	10	3,25
826355	White	300x200	10	5,25
826485	Black	300x200	10	5,25



505502

BAGUETTE BOARD

– Wooden with removable grid

code	mm	thickness (mm)	€
505502	475x322	20	36,50



removable grid
– easy to clean



570906

ONION GOGGLES

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

code	mm	€
570906	150x160x(H)45	10,75



MINCING KNIFE

code		mm	€
844359	single blade	(L)215	12,95
844366	double blade	(L)215	19,50



844366

844359

Convenient carrying case



9-PIECE KNIVES SET

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

code	mm	€
975770	445x260x(H)65	78,50





German
Steel
X50CrMoV15

POM
POM plastic

KNIVES PROFI LINE

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

					1	2	3	4	5	6	7	8	9	10
					11	12	13	14						14
code			thickness (mm)	blade length (mm)	length (mm)	€	code		thickness (mm)	blade length (mm)	length (mm)	€		
844205	1	Cook's knife	3,3	250	390	35,95	844236	8	Paring knife	1,9	90	195	16,50	
844212	2	Cook's knife	3,3	200	335	32,95	844328	9	Ham/salmon knife, Half flexible., granton	2,6	300	430	36,50	
844311	3	Carving knife	2,7	250	380	32,95	844298	10	Bread knife	2,4	215	340	30,75	
844304	4	Carving knife	2,6	200	332	30,75	844281	11	Bread knife	2,4	215	340	30,75	
844229	5	Carving fork	9	150	285	25,95	844335	12	Cleaver, granton	3	165	300	43,95	
844267	6	Boning knife, Flexible.	2	150	270	25,95	844274	13	Santoku knife, granton	3	180	310	33,25	
844250	7	Utility knife	2	150	265	25,25	844403	14	Knife sharpener diamond		310	450	36,95	



KNIVES KITCHEN LINE

- Made of one piece of hard, forged chrome molybdenum steel.
- Due to the highest quality of the workmanship, Hendi knives are durable and resistant to corrosion with long-lasting sharpness of the blade.

- A unique design of the handle prevents depositing of food residues in the handle/blade transition area.
- Each knife is individually packed in a PET presentation blister.
- With safe, profiled black POM plastic handle.



code			blade length (mm)	length (mm)	€
781319	1	Chef's knife	200	340	14,75
781357	2	Chef's knife	150	285	11,25
781340	3	Carving knife	200	330	10,50
781364	4	Carving fork	175	290	10,50
781371	5	Boning knife	150	285	9,25
781333	6	Bread knife	210	335	11,35

code			blade length (mm)	length (mm)	€
781388	7	Kitchen knife	125	240	6,25
781395	8	Paring knife	90	200	6,25
781401	9	Poultry shears	140	260	12,65
781302	10	Cleaver	180	300	19,95
781326	11	Ham/salmon knife	215	350	11,25
781418	12	Knife sharpener	230	350	6,25



ERGONOMIC
NON SLIP
HANDLE

PP polypropylene S.S. stainless steel

BLACK - UNIVERSAL

– Polypropylene handle in accordance with HACCP guidelines.

Granton indentations for non-stick cutting



code		thickness (mm)	blade length (mm)	length (mm)	€
842706	1	2,5	240	380	7,90
842607	2	2,5	180	320	6,65
844441	3	1,8	150	280	5,25
844434	4	1,8	150	260	5,25
842409	5	2,5	150	290	4,95
842102	6	1,2	100	210	3,45
842201	7	1,2	90	200	3,65

code		thickness (mm)	blade length (mm)	length (mm)	€
842904	8	1,7	350	490	10,50
843000	9	1,5	250	380	6,10
843109	10	1,5	300	430	6,10
844427	11	2,5	200	330	6,45
844410	12	2,5	250	380	7,75
781418	13		230	350	6,25



Watch the video

JAPANESE KNIVES

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



code			thickness (mm)	blade length (mm)	length (mm)	€
845035	1	Knife „Santoku“	4	165	295	25,50
845028	2	Vegetable knife „Usuba“	4	180	325	37,95
845059	3	Knife „Sashimi“	3	210	340	35,45
845042	4	Nôz Yanagiba	4	240	370	36,50



1

2

3

4



229835



NEW

TRUFFLE SLICER

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

code	mm	€
229835	220x85	24,50



505656



505670



POLYETHYLENE BUTCHER BLOCK

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

code	-	mm	€
505687	set	500x400x(H)800	285,00
505656	block	500x400x(H)50	79,50
505663	block	500x400x(H)80	112,50
505670	stand	500x400x(H)750	172,50



KNIVES HACCP

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



BROWN - COOKED MEAT

code			blade/knife length (mm)	thickness (mm)	€
842669	1	Cook's knife	180/320	2,5	6,65
842799	2	Cook's knife	240/385	2,5	7,90
842966	3	Ham/salmon knife	350/490	1,7	10,50

RED - RAW MEAT

code			blade/knife length (mm)	thickness (mm)	€
842423	4	Carving knife	150/290	2,5	4,95
842522	5	Filleting knife	150/300	0,9	4,40
842621	6	Cook's knife	180/320	2,5	6,65
842720	7	Cook's knife	240/385	2,5	7,90
842928	8	Ham/salmon knife	350/490	1,7	10,50

YELLOW - POULTRY

code			blade/knife length (mm)	thickness (mm)	€
842539	9	Filleting knife	150/300	0,9	4,40
842638	10	Cook's knife	180/320	2,5	6,65
842737	11	Cook's knife	240/385	2,5	7,90

BLUE - FISH

code			blade/knife length (mm)	thickness (mm)	€
842546	12	Filleting knife	150/300	0,9	4,40
842645	13	Cook's knife	180/320	2,5	6,65
842744	14	Cook's knife	240/385	2,5	7,90



WHITE - CHEESE & BREAD



code			blade/knife length (mm)	model	thickness (mm)	€
842256	15	Universal knife	90/190	short model	1,2	3,65
842355	16	Universal knife	130/230	long model	1,2	4,05
842553	17	Filleting knife	150/300		0,9	4,40
842652	18	Cook's knife	180/320		2,5	6,65
842751	19	Cook's knife	240/385		2,5	7,90
843055	20	Bread knife	250/385		1,5	6,10
843154	21	Bread knife	300/430		1,5	6,10

GREEN - FRUITS & VEGETABLES



code			blade/knife length (mm)	model	thickness (mm)	€
842218	22	Universal knife	90/190	short model	1,2	3,65
842119	23	Universal knife	100/205	serrated	1,2	3,45
842317	24	Universal knife	130/230	long model	1,2	4,05
842614	25	Cook's knife	180/320		2,5	6,65
842713	26	Cook's knife	240/385		2,5	7,90

PURPLE - ALLERGENS

code			blade/knife length (mm)		thickness (mm)	€
842270	27	Universal knife	90/190		1,2	3,65
842171	28	Universal knife	100/205		1,2	3,45
842478	29	Carving knife	130/280		2,5	4,05
842676	30	Cook's knife	180/320		2,5	6,65
842775	31	Cook's knife	240/385		2,5	7,90



PARING KNIVES, SET OF 6 COLOURS

– Polypropylene handle in accordance with HACCP guidelines.



842003

PARING KNIVES

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

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



842010

PARING KNIVES

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

code	blade length (mm)	length (mm)	€
842010	90	185	15,35



841105

841112

841129

841136

PARING KNIVES AND PEELERS

– High quality



PARING KNIFE

code	-	blade length (mm)	mm	€
841105	straight model	75	(L)180	2,75
841112	pointed model	87	(L)190	2,75
841129	curved model	60	(L)165	2,50



TOMATO KNIFE

- Polypropylene handle.
- “Made in Germany”.

code	blade length (mm)	length (mm)	€
841136	110	215	3,75



841020

PARING KNIFE WITH WOODEN HANDLE

- “Made in Germany”.



code	blade length (mm)	length (mm)	€
841020	60	165	3,25



841228

SPEED PEELER

- Transverse model.



code	blade length (mm)	length (mm)	€
841228	50	110	2,25



841235

PEELER

- Pendulum model.



code	blade length (mm)	length (mm)	€
841235	50	150	2,25



856383

KNIVES CARRYING CASE

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

code	mm	€
856383	450x70x(H)110	22,95



856390

KNIVES CARRYING CASE

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

code	mm	€
856390	500x120x(H)225	47,50



856277

10 knives
(max. length 450 mm)

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	39,95



281246



UV STERILIZER HENDI 14

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

code	V	W	mm	€
281246	230	25	510x160x(H)610	225,00



856314

POULTRY SHEARS

- High carbon steel.
- Softgrip.

code	mm	€
856314	(L)240	13,95

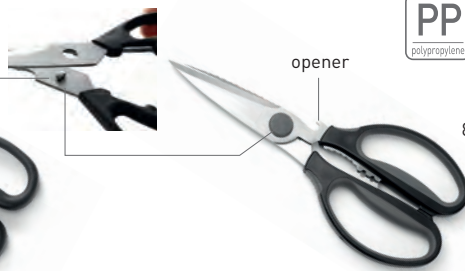


856307

KITCHEN SCISSORS

- Detachable - easy to clean.
- Softgrip.

code	mm	€
856307	(L)200	9,95



856284

KITCHEN SCISSOR SOFTGRIP

- Detachable - easy to clean.
- With softgrip.

code	mm	€
856284	(L)225	13,95



556641



CUT RESISTANT GLOVES - 2 PCS

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

code	packed per	€
556641	2	14,75



556665



OYSTER GLOVE

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

code	-	mm	€
556672	Large	(L)330	31,95
556665	Medium	(L)305	30,95



781913



OYSTER KNIFE ROUND

code	mm	€
781913	(L)170	5,95



781920



OYSTER KNIFE STRAIGHT

code	mm	€
781920	(L)160	2,95



844458



OYSTER KNIFE LONG

code	mm	€
844458	(L)215	3,95



224403



KNIFE SHARPENER

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

code	V	W	mm	€
224403	230	50	295x110x(H)110	189,50
224410	Sand paper – grit 320		50x200	5,95
229828	Sand paper – grit 1000		50x200	7,95



Watch the video



820605



KNIFE SHARPENER

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

code	mm	€
820605	140x15x(H)65	14,95



820612

CERAMIC
crossed
electroplated rods
for ceramic knives

COARSE
carbide sharpener
for a precision
edge every time

FINE
crossed
ceramic rods for
professional grade
edge honing



KNIFE SHARPENER

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

code	mm	€
820612	200x46x(H)75	11,50

KNIFE MAGNET WITH HOOKS

- With 2 magnetic strips.

code	-	mm	€
820209	3 hooks	(L)340	7,25
820308	5 hooks	(L)470	9,25
820407	6 hooks	(L)625	11,75

820209



820308



820407





Watch the video



LEMON ZESTER

code	mm	€
856031	(L)155	5,45



GRAPEFRUIT KNIFE

code	blade length (mm)	length (mm)	€
856185	100	210	7,95



VEGETABLE CORER

code	blade length (mm)	length (mm)	€
856086	110	220	5,45



CITRUS PEELER

code	mm	€
856055	(L)175	5,75



MELON SCOOP OVAL

code	ø	length (mm)	€
856017	ø26	(L)160	5,45



MELON SCOOP SERRATED

code	ø	length (mm)	€
856024	ø22	(L)150	5,45



MELON SCOOP DOUBLE

code	-	mm	€
856000	ø 22-25 mm	(L)165	7,95



CHANNEL KNIFE

code	mm	€
856048	(L)155	5,45



APPLE CORER

code	ø	length (mm)	€
856079	ø20	(L)215	5,45



DOUGH CUTTER SERRATED BLADE

code	ø	length (mm)	€
856154	ø60	(L)188	6,95



BUTTER CURLER - Serrated.

code	mm	€
856192	(L)190	6,75



SPREADER - SERRATED

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



POTATO PEELER

code	blade length (mm)	length (mm)	€
856178	65	175	5,45



DECORATION KNIFE

code	blade length (mm)	length (mm)	€
856062	90	200	7,25



TOMATO KNIFE OFFSET

code	blade length (mm)	length (mm)	€
856253	110	224	7,50



CHEESE SLICER

code	mm	€
856208	(L)200	6,95



CHEESE SLICER FOR SOFT CHEESE

code	mm	€
856215	(L)160	6,75



CHEESE GRATER

code	mm	€
856222	(L)170	7,75



CHEESE KNIFE FOR HARD CHEESE

code	blade length (mm)	length (mm)	€
856239	130	250	7,50



CHEESE KNIFE FOR SOFT CHEESE

code	blade length (mm)	length (mm)	€
856246	160	270	7,50



PIZZA SLICER

code	mm	€
617007	ø100x240	4,75



DECORATION TOOLSET - 6 PCS.

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

code	mm	€
856291	280x100x(H)50	48,95



PIZZA SLICER

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

code	ø	length (mm)	€
617014	ø100	(L)230	6,75



Watch the video



680025

18/0
stainless steel

MULTIPURPOSE TWEEZERS

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

NEW

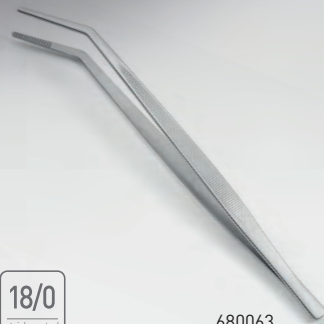


680186

18/0
stainless steel

TWEEZER CURVED HANDLE

code	mm	€
680186	(L)240	5,95



680063

18/0
stainless steel

TWEEZERS CURVED

code	mm	€
680070	(L)160	3,70
680063	(L)235	4,95
680056	(L)300	5,95



680162

18/0
stainless steel

TWEEZER WITH 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

TWEEZERS, ROUND HEAD

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



18/0
stainless steel

680179

TWEEZER WITH CYLINDRICAL HEAD

code	mm	€
680179	(L)170	4,95



680131

18/0
stainless steel
wash

MULTIPURPOSE TWEEZER COATED

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

code	mm	€
680131	(L)300	7,25



680216

18/0
stainless steel
wash

TWEEZER WITH ROUND HEAD COATED

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

code	mm	€
680216	(L)305	6,95



680155

18/0
stainless steel

FISH BONE TWEEZER POINT HEAD

code	mm	€
680155	(L)155	3,95



680117

680100

FISH BONE TWEEZERS, SLANTED HEAD

code	mm	€
680117	(L)115	2,75
680100	(L)135	4,75



680148

18/0
stainless steel

FISH BONE TWEEZER SMALL FLAT HEAD

code	mm	€
680148	(L)100	2,95

NEW





Extremely sharp,
laser cut rasps

PP 18/8
polypropylene stainless steel

RASPS

- Laser cut blades, high precision and extremely sharp.

code	-	blade length (mm)	mm	€
856352	Fine	220	35x405	14,25
856369	Coarse	220	35x405	14,25
856376	Ribbon	220	35x410	14,25

RASPS

- Laser cut blades, high precision and extremely sharp.

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



443002



GRATER, FOUR-SIDED

code	mm	€
443002	90x65x(H)200	7,50



570104

EGG SLICER - RECTANGULAR

code	mm	€
570104	130x85x(H)30	9,50



570012

EGG SLICER - OVAL

code	mm	€
570012	120x115x(H)35	9,75

VEGETABLE CUTTER V-TYPE

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

code	mm	€
222614	130x335x(H)75	26,95



VEGETABLE CUTTER V-TYPE DOUBLE BLADED

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

code	mm	€
222676	530x165x(H)203	52,50



VEGETABLE CUTTER

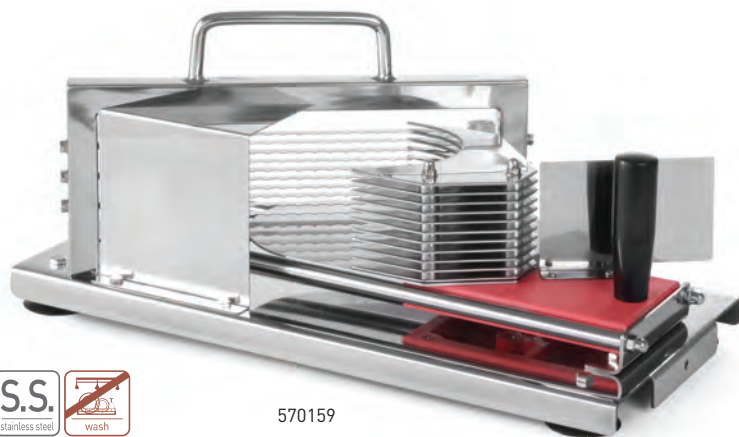
- 2 blades for slicing (1 crinkle blade) and 3 blades for julienne (5, 7, 10 mm).
- Sliding product holder and storage box for blades.
- With non-slip stand.

code	mm	€
222652	395x125x(H)200	57,50



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





570159

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

With suction cup feet

Fitted with hand protection



Special mounting plate allows easy removal and cleaning



With suction cup feet

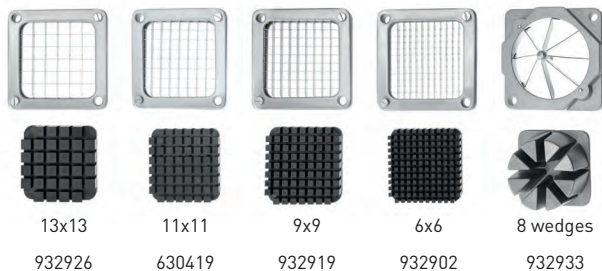


FRENCH FRIES CUTTER

- 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



13x13

932926

11x11

630419

9x9

932919

6x6

932902

8 wedges

932933

FRIES KNIFE FOR FRENCH FRIES CUTTER

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



code		€
932926	13x13	12,75
630419	11x11	12,75
932919	9x9	12,75
932902	6x6	12,75
932933	8 wedges	12,75

MEAT TENDERIZERS

MEAT TENDERIZING HAMMER

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



code	mm	€
513002	(L)260	9,75



MEAT TENDERIZER PROFI LINE

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



Watch the video



Modern and ergonomic shape adapted to the hand

code	colour	mm	€
843451	Red	42x150x(H)118	24,95

51 BLADES cutting fibres

WAVES better softening effect



For German steak



513538



559239



559208

BUTCHER'S HOOKS - A SET OF 4 HOOKS

code	mm	€
513538	90x4	3,50
513545	110x5	4,25
513552	130x5	4,50
513569	150x6	5,95

ROULADE STRING RED & WHITE

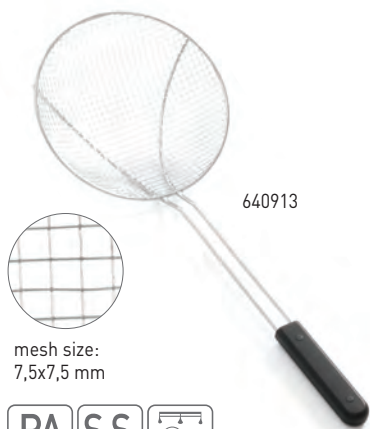
- Soft and flexible, easy to bind and knot.
- Spool with 200g of string, about 132 meters.
- Made of red and white, unbleached cotton.

code	-	€
559239	132 m	5,75

ROULADE STRING

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

code	-	€
559208	70 m	3,95
559222	140 m	7,50



640913



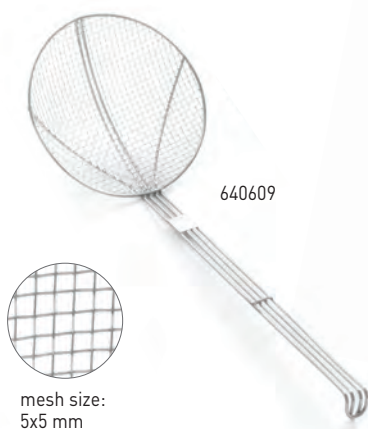
mesh size:
7,5x7,5 mm



CHIP SCOOP

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

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



640609



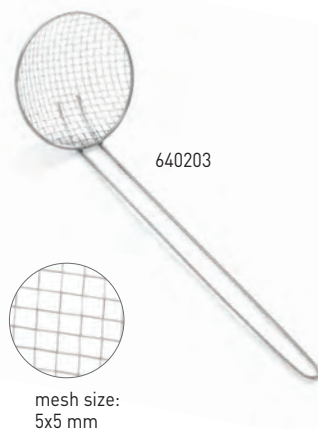
mesh size:
5x5 mm



CHIP SCOOP

- With reinforced wire handle.

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



640203



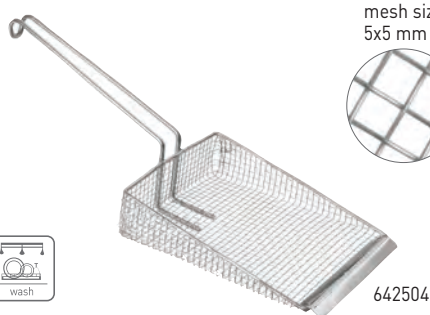
mesh size:
5x5 mm



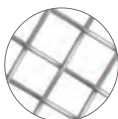
CHIP SCOOP

- With wire handle.

code	mm	€
640104	ø100x310	7,25
640203	ø125x360	8,25



mesh size:
5x5 mm



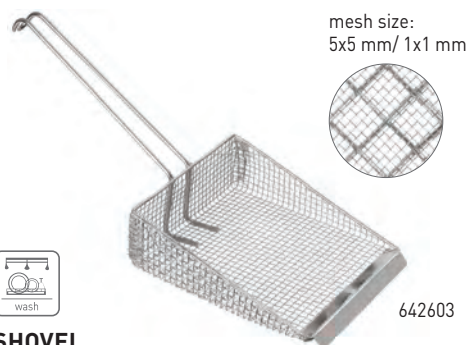
642504



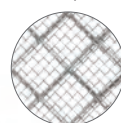
CHIPS SHOVEL

- With 150 mm long wire handle.

code	mm	€
642504	470x180	24,25



mesh size:
5x5 mm/ 1x1 mm



642603



CHIPS SHOVEL

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

code	mm	€
642603	335x175	23,50



646205

646304



FAT SKIMMER - FINE MESH

- With wire handle.

code	mm	€
646205	ø125x350	10,65
646304	ø150x440	11,75



646601



BIRD'S NEST SHAPED STRAINER

- With wire handle and fastening clip.

code	mm	€
646601	ø100x390	11,95



FRENCH FRIES FUNNEL SCOOP

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

code	mm	€
642566	233x205	9,75



FRENCH FRIES FUNNEL SCOOP

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

code	mm	€
642559	230x220	12,95



SALT AND PEPPER SHAKER

- With screw cap.

code	-	mm	€
630235	Pepper shaker	ø63x(H)100	4,25
630136	Salt shaker	ø80x(H)175	9,50



SALT AND PEPPER SHAKER

- With screw cap.

code	-	mm	€
630204	Pepper shaker	ø65x(H)105	3,50
630105	Salt shaker	ø80x(H)195	8,25



CHIPS COLANDER ALUMINIUM

- Fixed bottom and removable strainer.

code	mm	€
630006	ø400x(H)170	26,50



CHIPS COLANDER STAINLESS STEEL

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

code	mm	€
630808	ø410x(H)170	38,95

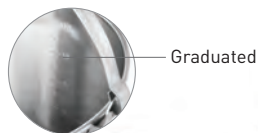




516713

LID FOR BUCKET WITH REINFORCED BASE

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



Graduated



516683



516720

Wide,
reinforced base
for stability and
hygiene



516744



BUCKET WITH REINFORCED BASE

- Graduated.

code	liters	mm	€
516676	7	ø230x(H)245	36,95
516683	10	ø280x(H)265	42,95
516706	12	ø300x(H)310	49,95
516720	15	ø305x(H)330	54,50

BUCKET

- Made of stainless steel

- Shape of the edge ensures easy control of the liquid while pouring

code	liters	mm	€
516744	12	ø310x(H)300	29,95



632802

GREASE FILTER FOR DEEP FRYER - 50 PCS

- Made of rayon (synthetic silk).

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



632901

GREASE FILTER HOLDER FOR DEEP FRYER

code	mm	€
632901	ø250x(H)240	11,75



196007



BUCKET

- With lid.

- Suitable as fat storage bucket.

code	liters	mm	€
196007	11.5	ø300x(H)230	5,25



MEASURING JUG POLYPROPYLENE

– With gradation.

code	liters	mm	€
567104	0.5	ø90x(H)140	2,50
567203	1	ø110x(H)170	4,25
567302	2	ø140x(H)215	6,75
567401	3	ø160x(H)240	8,95
567500	5	ø190x(H)270	13,95



MEASURING JUG STACKABLE

– Scale embossed in the side of the jug.

– Shape of the handle allows multiple jugs to be stacked.

code	liters	mm	€
567814	0.5	ø95x(H)136	1,75
567821	1	ø124x(H)170	2,85
567838	2	ø160x(H)205	4,25
567845	3	ø181x(H)233	5,75
567852	5	ø210x(H)270	8,75



MEASURING JUG STAINLESS STEEL

– Heavy duty.

code	liters	mm	€
516102	0.5	ø90x(H)105	13,50
516201	1	ø120x(H)130	17,95
516300	2	ø140x(H)170	28,95



ALUMINIUM SCOOP

code	liters	mm	€
521205	0.125	(L)180	3,25
521304	0.2	(L)205	3,65
521403	0.3	(L)245	4,95
521502	0.5	(L)265	7,25
521601	0.65	(L)310	7,95
521809	2	(L)390	17,95



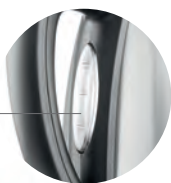
POLYPROPYLENE SCOOP

code	liters	mm	€
562000	0.125	(L)187	1,55
562017	0.25	(L)250	2,65
562079	0.65	(L)330	5,75





External water
level indicator



Watch the video



209981

ELECTRIC KETTLE - 1,8 L

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

code	liters	V	W	mm	€
209981	1.8	230	2150	221x163x(H)249	23,95



NEW

Control panel with
digital display



209943

CORDLESS ELECTRIC KETTLE WITH TEMPERATURE CONTROL

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

code	liters	V	W	mm	€
209943	1.8	230	1800	221x163x(H)249	35,95

462904



OIL JUG

- With semi-hinged lid.

code	liters	mm	€
462904	0.3	ø70x(H)115	6,75

518700



FUNNEL WITH HANDLE

code	mm	€
518700	ø120x(H)115	7,50

567616



FUNNEL

code	mm	€
567616	ø100x(H)115	0,95
567630	ø127x(H)130	1,35
567654	ø150x(H)140	2,25



690000

CAN OPENER KITCHEN LINE

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

code	mm	€
690000	250x115x(H)550	89,50



570715



GARLIC PRESS

code	mm	€
570715	175x30	8,95



856123



GARLIC PRESS

- Easy to clean.
- Two removable grids.

code	mm	€
856123	180x25	9,95



CAN OPENER

code	mm	€
856116	(L)180	7,75



856116



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



TAB GRABBER

- Glossy aluminium.
- Screws for mounting included.

code	mm	€
513736	(L)455	10,95
513705	(L)610	14,75
513712	(L)915	19,95
513743	(L)1015	21,95
513750	(L)1220	24,95



513750



SERVING TONGS - 2 PCS

code	packed per	mm	€
171028	2	(L)240	6,95
171127	2	(L)300	8,95



SERVING TONGS CURVED

code	mm	€
171417	240	5,95
171516	300	7,40



SERVING TONGS - 2 PCS

code	mm	€
171400	(L)240	3,25
171509	(L)300	4,25



SALAD TONGS

- With fastening clip.
- Solid design.



code	mm	€
171707	(L)250	3,25
171806	(L)310	4,50
171905	(L)400	5,50



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



Watch the video



SERVING TONGS HACCP 250 MM

- Handle covered with coloured PVC.

code	colour	mm	€
171837	Red	(L)250	3,95
171929	Brown	(L)250	3,95 NEW
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

- Handle covered with coloured PVC.

code	colour	mm	€
171721	Red	(L)300	4,50
171936	Brown	(L)300	4,50 NEW
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

- Handle covered with PVC.

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

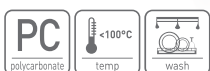


657607



657621

657669



UNIVERSAL TONGS

code	colour	mm	€
657621	Transparent	(L)230	3,10
657607	Black	(L)230	3,10



UNIVERSAL TONGS

code	colour	mm	€
657669	Black	(L)250	3,25
657676	Black	(L)300	3,40



524008

UNIVERSAL TONGS

- With fastening clip.
- Detachable.



code	mm	€
524008	(L)270	7,95



524039

UNIVERSAL TONGS WITH TEFLON COATING

- With fastening clip.



code	mm	€
524039	(L)270	8,50



NEW

171349

171332



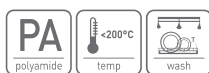
SILICONE TWEEZER FOR COOKING

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

code	mm	€
171332	(L)170	5,95
171349	(L)290	8,95



658000



FRYING SPATULA

code	mm	€
658000	(L)280	4,50



525142

SPATULA

- Wood.

code	packed per	mm	€
525142	4	(L)300	4,95



659502



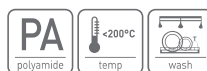
SPATULA

- Slotted.
- Made of reinforced polyamide.

code	mm	€
659502	(L)300	10,95



659601



ANGLED FRYING SPATULA

code	mm	€
659601	(L)325	10,95



855713



SCRAPER

- Black plastic handle

code	blade length (mm)	mm	€
855713	124	102x265	6,95



855119



SCRAPER

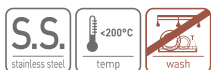
- With wooden handle.

code	blade length (mm)	mm	€
855119	118	100x251	4,85



855508

855607



HAMBURGER TURNER

- With wooden handle.

code	blade length (mm)	mm	€
855508	120	75x270	6,75
855607	150	110x305	8,50



855676

855652

HAMBURGER TURNER

- Black plastic handle

code	blade length (mm)	mm	€
855676	143	77x283	8,95
855652	174	108x313	11,95



855669

855737

TURNER FLEXIBLE

- Black plastic handle

code	thickness (mm)	mm	€
855737	1	375x73	8,25
855669	1.2	320x96	8,95



855720



TURNER FLEXIBLE, PERFORATED

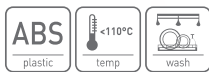
- Black plastic handle

code	thickness (mm)	mm	€
855720	1	375x75	8,25



SCRAPER

– ABS handle, blade made of synthetic rubber.



code	blade length (mm)	mm	€
659205	90	52x257	2,45
659304	116	70x358	3,80
659403	116	70x410	4,85



SCRAPER

– ABS handle.
– Silicone blade.



code	blade length (mm)	mm	€
659014	90	55x270	5,75
659007	105	70x360	7,75
659106	105	70x420	8,95



SCRAPER

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

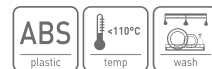


code	blade length (mm)	mm	€
658604	90	55x260	4,65
658703	90	75x320	8,95
658802	90	75x425	10,75
658901	150	100x515	18,75

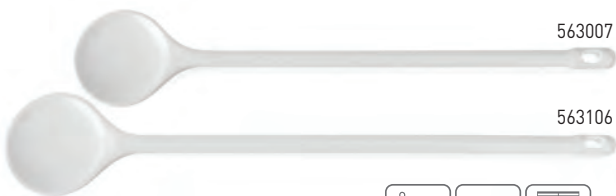


SCRAPER SPOON SHAPED

– ABS handle.
– Blade made of synthetic rubber.



code	blade length (mm)	mm	€
659458	88	57x254	3,50
659465	117	75x357	4,85
659472	117	75x408	5,95



KITCHEN SPOON



code	mm	€
563007	375x70	4,45
563106	450x80	6,25
563205	575x105	9,95



SPOON

– Made of reinforced polyamide.



code	mm	€
659700	(L)305	7,95
659809	(L)385	11,50



WOODEN SPOON

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



code	€
525005	4,25

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



LADLE NON-DRIP

- With non-drip pouring rim.

code	liters	mm	€
540107	0.05	ø60x360	6,50
540305	0.125	ø80x400	9,25
540404	0.25	ø100x430	10,75
540503	0.5	ø120x555	14,50
540602	0.75	ø145x575	17,50
540701	1	ø165x630	20,75

SLOTTED SPOON

code	mm	€
541104	ø80x390	5,45
541203	ø100x400	6,25
541302	ø120x460	7,75
541500	ø160x530	12,95

SERVING SPOON

code	mm	€
542507	485x75	11,25

CARVING FORK

code	mm	€
542705	(L)350	7,75

BASTING SPOON

code	mm	€
542606	410x100	11,25

SPATULA

code	mm	€
542200	510x100	12,75

LADLES & SKIMMERS KITCHEN LINE

1.5 MM
THICKNESS



LADLE

code	liters	mm	€
527108	0.05	ø60x320	3,50
527207	0.18	ø90x390	3,95
527306	0.21	ø100x420	4,95

SKIMMER

code	mm	€
528105	ø90x310	3,50
528204	ø115x370	4,50

SLOTTED SPATULA

code	mm	€
526118	(L)355	3,95

SPATULA

code	mm	€
526101	(L)350	3,95

CARVING FORK

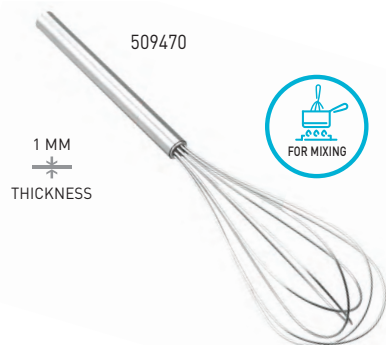
code	mm	€
526200	350x35	3,95

VEGETABLE SPOON

code	mm	€
526309	(L)325	3,50



WHISKS



FRENCH WHISK

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

code	mm	€
510100	(L)340	6,75
510001	(L)300	6,50
510209	(L)380	7,75
510308	(L)430	8,50
510407	(L)480	9,25
511503	(L)540	10,95
511701	(L)640	12,75



FRENCH WHISK WITH PP HANDLE

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

code	mm	€
509012	(L)230	4,50
509005	(L)270	5,50
509104	(L)310	6,95
509203	(L)350	7,75
509302	(L)410	7,95
509401	(L)450	8,75

PIANO WHISK

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

code	mm	€
509470	(L)280	2,75



DRESSING- AND PANWHISK

code	mm	€
509487	(L)260	2,95



856109

DRESSING- AND PANWHISK

code	mm	€
856109	(L)300	7,50



Hard wires



Hard wires



KITCHEN BOWL

code	liters	mm	€
530108	0.8	ø160x(H)63	3,35
530207	1.3	ø205x(H)70	4,25
530306	1.6	ø225x(H)83	5,50
530405	2.3	ø250x(H)84	5,75
530504	3.1	ø280x(H)99	8,50
530603	5	ø315x(H)108	11,50
530702	6	ø345x(H)118	13,75





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)280	3,75
532201	(L)325	4,25
532300	(L)375	4,75



1.4 MM
THICKNESS

PIANO WHISK

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

code	mm	€
511718	(L)290	3,85
511725	(L)330	4,45
511732	(L)380	4,95
511749	(L)430	5,45
511756	(L)470	6,25



1.4 MM
THICKNESS

PIANO WHISK

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

code	mm	€
509418	(L)270	4,35
509425	(L)290	4,95
509432	(L)330	5,50
509449	(L)380	6,75
509456	(L)420	7,95
509463	(L)470	8,95



532102



532201



532300



511725



511732



511749



509432



509449



509456



FOR WHISKING

Extremely flexible wires perfect for whipping



FOR WHISKING

Extremely flexible wires perfect for whipping



FOR WHISKING

Extremely flexible wires perfect for whipping



517604



517109

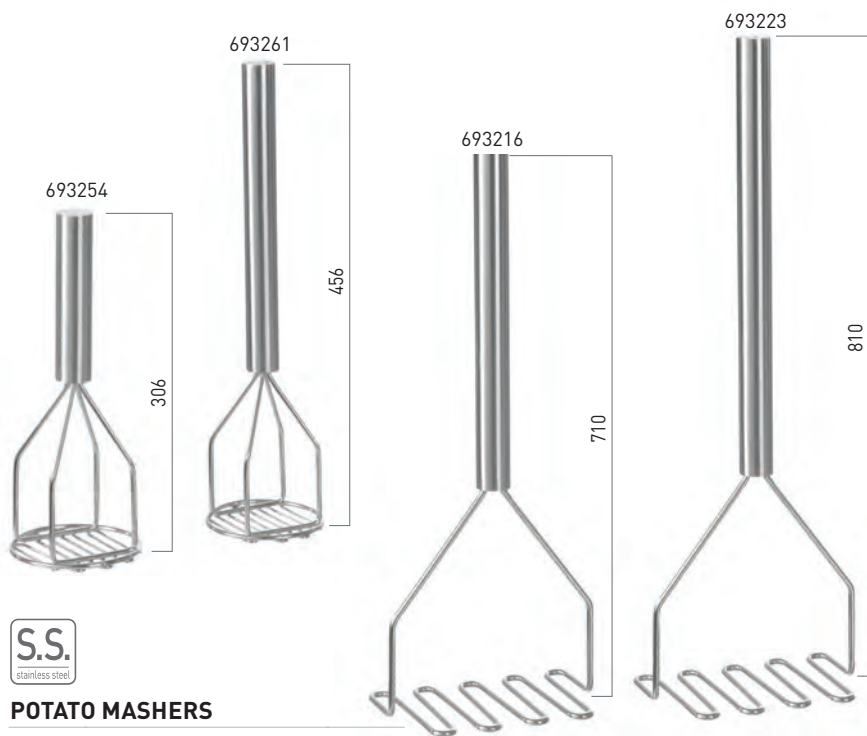


517307

MIXING BOWL WITH ROUNDED BASE

code	liters	mm	€
517109	0.7	ø158x(H)55	2,25
517208	1.4	ø197x(H)68	3,10
517307	2.3	ø240x(H)88	4,75
517406	3.3	ø259x(H)92	5,50
517604	4.9	ø300x(H)118	6,45





POTATO MASHERS

code	mm	€
693254	ø118x(H)310	16,95
693261	ø118x(H)455	17,95



POTATO MASHERS

code	mm	€
693216	200x130x(H)610	20,50
693223	200x130x(H)810	23,95



POTATO MASHER

– Comfortable handle made of polypropylene.

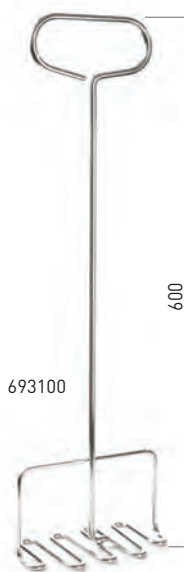
code	mm	€
856147	ø95x(H)230	7,95



856147



693209



693100



693001



515105



POTATO RICER

code	mm	€
515105	320x110	37,95



POTATO MASHERS

code	mm	€
693001	130x85x(H)355	28,95
693100	180x85x(H)600	31,25
693209	180x85x(H)770	35,95



mesh size:
0,5x0,5 mm

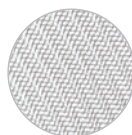


CONICAL STRAINER, WIRE MESH

- Fine wire mesh with wire handle.

code	mm	€
647516	ø160x360	10,65
647509	ø180x415	12,75

mesh size:
0,5x0,5 mm



CONICAL STRAINER, HALF WIRE MESH

- Fine wire mesh.

code	mm	€
647554	ø205x460	24,50
647561	ø245x500	29,95

mesh size:
ø2 mm



CONICAL STRAINER

code	mm	€
547304	ø180x380	16,95
547502	ø235x435	19,50



515501



556719

CLOTH STRAINER

- 100% Cotton.

- Washable up to 95°C.

code	mm	€
556719	700x700	13,75



Fitted with
2 scraping wires
on the bottom

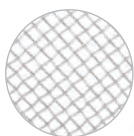


VEGETABLE STRAINER

- 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	49,95



mesh size:
1x1 mm



SIEVE

- With wire handle.

code	mm	€
635001	ø120x290	1,95
635155	ø160x340	2,65
635209	ø180x355	3,30
635308	ø200x365	3,65
635407	ø230x395	5,10
635605	ø250x420	6,35



SIEVE, DOUBLE MESH

- Wooden handle.

- Reinforcing bracket.



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



code	mm	€
639009	ø260x580	18,75
639016	ø310x800	21,95
639023	ø360x850	25,75



SIEVE - FINE MESH

- With wire handle.



mesh size:
0,5x0,5 mm

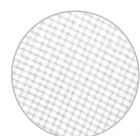


code	mm	€
638309	ø100x255	5,25
638507	ø145x340	9,35
638705	ø210x450	16,75
638903	ø250x455	22,95



SIEVE

- With wire handle.



mesh size:
1x1 mm



code	mm	€
637104	ø160x325	5,50
637203	ø185x350	6,25
637302	ø200x365	7,50
637401	ø220x385	8,95
637500	ø240x405	10,75
637609	ø260x425	11,95

COLANDERS



COLANDER PROFI LINE

– With base and 2 riveted handles.

code	mm	€
535523	ø415x(H)210	59,50
535516	ø365x(H)185	49,50
535509	ø325x(H)175	43,50



535516



535301

535103

535202



535424

535417

535400

COLANDER KITCHEN LINE

– With base and 2 handles.



code	mm	€
535103	ø240x(H)110	5,50
535202	ø280x(H)135	7,95
535301	ø340x(H)160	10,75



535431

COLANDER PERFORATED

– With base and 2 handles.



code	mm	€
535431	ø180x(H)90	11,95
535448	ø220x(H)110	16,95
535455	ø260x(H)140	22,50

COLANDER PERFORATED

– With base and 2 handles.



code	mm	€
535295	ø165x(H)65	5,75
535400	ø225x(H)90	8,95
535417	ø285x(H)100	15,00
535424	ø315x(H)120	15,95



535271

COLANDER SQUARE PERFORATED

– Square model, with base and 2 handles.



code	mm	€
535271	240x169x(H)65	9,75
535288	290x218x(H)80	10,95

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	112,50
222560	25	ø430x(H)530	149,50





SCALES



NEW



580011

ABS
plastic

HIGH PRECISION SCALE 3000G. WITH TIMER

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

code	mm	€
580011	130x190x(H)25	18,75



580226

Al
aluminium

KITCHEN SCALE

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

code	max. kg	mm	€
580226	5	200x151x(H)11	26,95



NEW



580028



ABS
plastic

S.S.
stainless steel

PRECISION KITCHEN SCALE 10 KG

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

code	mm	€
580028	160x210x(H)30	20,95

18/8
stainless steel

KITCHEN SCALE 15 KG

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

code	max. kg	mm	€
580233	15	266x269x(H)34	29,95



max
100 kg



580301

S.S.
stainless steel

LARGE DIGITAL SCALE

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

code	max. kg	mm	€
580301	100	300x255x(H)35	109,75





Thermometers



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





Thermometer with foldable probe

Pocket thermometer with probe

Waterproof thermometer

Roasting thermometer/timer

271308

271209

271162

271162

°C / °F

°C / °F

°C / °F

°C / °F

medium

medium

medium

slowly

-50°C

-40°C

-50°C

-50°C

300°C

200°C

300°C

250°C

±1°C

±1°C

±1°C

±1°C

0,1°C

0,1°C

0,1°C

1°C

✓

✓

✓

✓

110 mm

65 mm

120 mm

150 mm

stainless steel

stainless steel

stainless steel

stainless steel

only probe

✓

✓

✓

✓

✓

✓

✓

✓

Min / Max temperature function.

With probe cover.

Measures temperature in one second.
With cover and ergonomic handle.

With timer function.
With temperature alert setting.



Pocket thermometer

Steak thermometer

Oven thermometer

Refrigerator thermometer

Refrigerator thermometer

Refrigerator thermometer

Refrigerator thermometer

Milk frothing thermometer

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



271148

INFRARED THERMOMETER

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



271254

INFRARED THERMOMETER WITH PROBE

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

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

code	range	mm	€
271254	-60/350°C	39x53x(H)158	92,50



271407

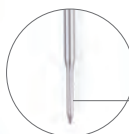
SHOCK PROOF THERMOMETER WITH PROBE

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

code	range	mm	€
271407	-50/300°C	195x85x(H)45	79,50



271230



Provides fast and accurate temperature reading

FAST RESPONSE THERMOMETER

- Provides fast and accurate temperature readings.
- IP65 waterproof.
- Measuring range -50°C to 350°C, unit of measurement °C or °F.
- Gradation 0,1°C, accuracy $\pm 0,8\%/0,8^\circ\text{C}$.
- 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



271308

THERMOMETER WITH FOLDABLE PROBE

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

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





271209

POCKET THERMOMETER WITH PROBE

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

code	range	mm	€
271209	-40/200°C	150x20x(H)15	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, for other temperature ranges ± 2°C.
- Lock mode - for continuous monitoring of temperatures.
- 120 mm stainless steel probe.
- Measures temperature in one second.
- With cover and ergonomic handle.
- Turns off automatically after 10 minutes.
- Battery included.

code	range	mm	€
271162	-50/300°C	290x48x(H)40	15,25



271346

ROASTING THERMOMETER/TIMER

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

code	range	mm	€
271346	-50/250°C	65x70x(H)17	13,75



271216

POCKET THERMOMETER

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

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



271179

OVEN THERMOMETER

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

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



271339

STEAK THERMOMETER

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

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



S.S.
stainless steel



271186

REFRIGERATOR THERMOMETER

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

code	range	mm	€
271186	-50/25°C	60x40x(H)70	4,95



271117

REFRIGERATOR THERMOMETER

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

code	range	mm	€
271117	-40/40°C	150x23x(H)9	1,95



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



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	3,50



271247

MILK FROTHING THERMOMETER

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

code	range	mm	€
271247	-10/110°C	ø44x(H)140	4,50



271155



With clip



582022

DIGITAL KITCHEN TIMER

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

code	mm	€
582022	65x70x(H)17	7,95



582015

ANALOG KITCHEN TIMER

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

code	mm	€
582015	ø80x(H)30	9,95



Magnetic

DIGITAL KITCHEN TIMER

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

code	mm	€
271155	67x20x(H)67	5,95

ABS
plastic



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



Watch the video

551806

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



S.S.
stainless steel

CONFECTIONERY FUNNEL PROFI LINE

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

code	liters	mm	€
551806	1.5	ø190x(H)220	67,50





DISPENSER BOTTLES

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



DISPENSER BOTTLES

code	packed per	colour	liters	mm	€
558003	1	Yellow	0.2	ø50x(H)185	1,05
558010	1	Red	0.2	ø50x(H)185	1,05
558027	1	Transparent	0.2	ø50x(H)185	1,05
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)240	1,85
557914	1	Red	0.7	ø70x(H)240	1,85
557921	1	Transparent	0.7	ø70x(H)240	1,85

DISPENSER BOTTLE SET - 3 PCS

code	packed per	colour	liters	mm	€
558058	3	Transparent	0.2	ø50x(H)185	3,50
557853	3	Transparent	0.35	ø55x(H)205	4,75
557952	3	Transparent	0.7	ø70x(H)240	6,50

NEW



SAUCE DISPENSER WITH PUMP

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

code	colour	liters	mm	€
203545	White	2.5	230x210x(H)250	21,95
203521	Red	2.5	230x210x(H)250	21,95
203538	Yellow	2.5	230x210x(H)250	21,95



design by
Robert Bronwasser



NEW

558096

NON-DRIP SAUCE DISPENSER BOTTLE

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

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



Pointe
anti-goutte



630648

HOTDOG STAND

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

code	mm	€
630648	260x110x(H)118	15,95

18/0
stainless steel



557976

SAUCE STAND

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

code	-	mm	€
557969	3 holes ø50 mm	209x80x(H)78	11,95
557976	3 holes ø57 mm	229x90x(H)78	12,95
557983	3 holes ø70 mm	274x102x(H)98	14,95

18/0
stainless steel



429457



429440

TACO HOLDER

code	-	mm	€
429440	2 slots	135x115x(H)50	6,95
429457	4 slots	225x115x(H)50	10,25

S.S.
stainless steel



NEW



SMOKING GUNS – 3 SPEEDS OF SMOKE INFUSION

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

code	mm	€
199640	215x70x(H)160	72,50



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

code	-	mm	€
199657	Cocktail dome	ø130x(H)282	32,50
199664	Plate dome	ø260x(H)174	79,50



199978

GLASS DOME

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

code	mm	€
199978	ø245x(H)150	16,95



198124

GAS LIGHTER - 2 PCS

- Refillable.
- Supplied empty.

code	packed per	mm	€
198124	2	(L)230	7,95



beech wood
199671



alder wood GOLD
199688



oak wood
199695



cherry wood
199701



applewood
199718



plum-tree wood
199725



maple wood
199732



apricot wood
199749



alder and beech wood
SPECIAL
199763



AROMATIC WOOD CHIPS

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

code		liters	€
199671	beech wood	1	2,95
199732	maple wood	1	2,95
199688	alder wood GOLD	1	2,95
199695	oak wood	1	2,95
199701	cherry wood	1	2,95
199718	applewood	1	2,95
199725	plum-tree wood	1	2,95
199749	apricot wood	1	2,95
199763	alder and beech wood SPECIAL	1	2,95



SMOKER WOOD DUST

– Very fine aromatic oak chips.

– For use with cold smoke infusers/smoking guns.

code	weight (kg)	€
199787	0.5	6,50

199787

NEW

199268

**SMOKING DUST**

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

code	-	weight (kg)	€
199268	Cognac	0.45	6,50
199183	Beech	0.45	6,50
199190	Olive	0.45	6,50
199213	Citrus	0.45	6,50
199220	Almond	0.45	6,50
199237	Peach	0.45	6,50
199244	Red wine	0.45	6,50
199251	Whisky	0.45	6,50

NEW**SMOKING DUST ASSORTMENT**

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

code	weight (kg)	€
199794	1.35	39,95

NEW

199336

**SMOKING CHIPS SMALL**

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

code	-	weight (kg)	€
199336	Red wine	0.7	10,95
199343	Whisky	0.7	10,95
199275	Beech	0.7	10,95
199350	Cognac	0.7	10,95
199282	Oak	0.7	10,95
199299	Olive	0.7	10,95
199305	Citrus	0.7	10,95
199312	Almond	0.7	10,95
199329	Peach	0.7	10,95

NEW**SMOKING CHIPS**

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



199404

code	-	weight (kg)	€
199404	Almond	0.7	10,50
199411	Peach	0.7	10,50
199428	Red wine	0.7	10,50
199435	Whisky	0.7	10,50
199367	Beech	0.7	10,50
199442	Cognac	0.7	10,50
199374	Oak	0.7	10,50
199381	Olive	0.7	10,50
199398	Citrus	0.7	10,50

NEW**BIG CHUNKS**

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



199473

code	-	weight (kg)	€
199473	Olive	3	22,50
199480	Citrus	3	22,50
199497	Almond	3	22,50
199503	Peach	3	22,50
199510	Red wine	3	22,50
199459	Beech	3	22,50
199527	Whisky	3	22,50
199466	Oak	3	22,50
199534	Cognac	3	22,50

CHARCOAL MARABU

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



199541

NEW

code	weight (kg)	€
199541	10	25,95



CREAM WHIPPERS

S.S.
stainless steel

588017



588024



Watch the video



CREAM WHIPPER PROFI LINE

- Makes delicious whipped cream, mousses, desserts, cold foams and sauces easily.
- Perfect for garnishing cappuccinos, coffees, shakes and ice cream.
- Suitable for dispensing warm creams and sauces up to 70°C.
- Keeps contents fresh for up to 14 days in the refrigerator.
- Includes 3 stainless steel nozzles and a cleaning brush.
- Requires cream charger (N₂O) to operate, not included.

code	liters	mm	€
588017	0.5	ø85x(H)235	67,50
588024	1	ø98x(H)330	78,50



589205

SPARE PARTS SET

code	-	mm	€
589205	Profi Line	120x30x(H)240	14,75

S.S.
stainless steelfor
creamfor
liquidfor
decoratingfor
decorating

PROFI LINE 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	14,75



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	28,95
588369	0.5	ø80x(H)260	30,95
588376	0.95	ø95x(H)320	34,95

SPARE PARTS SET

code	-	mm	€
589007	Kitchen Line	120x30x(H)240	9,75



KITCHEN LINE CREAM WHIPPER

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

code	liters	mm	€
588420	0.5	ø80x(H)260	31,95





CREAM WHIPPER CHARGERS

- Suitable for commercially available cream dispensers.
- N₂O
- Best before 5 years after production date.

code	packed per	order unit	€
588208	10	36	4,65
588215	24	25	10,50
586907	50	12	20,50



755808

755815

755822

755839

18/10

stainless steel

ICE CREAM SPATULA

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



755556



755686



755655

stöckel**STÖCKEL ICE CREAM DIPPER**

code	-	mm	€
755556	1/20	ø56x120	32,50
755563	1/24	ø51x120	32,50
755570	1/30	ø49x120	32,50

ICE CREAM DIPPER STÖCKEL

- With ceramic coating and extra long handle.

code	-	mm	€
755686	1/20	ø56x170	56,25
755693	1/30	ø49x170	56,25

ICE CREAM DIPPER STÖCKEL

- With extra long handle.

code	-	mm	€
755655	1/20	ø56x170	43,50
755679	1/30	ø49x170	43,50



759301

**ICE CREAM DIPPER KITCHEN LINE**

- With extra long handle.

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

code	-	mm	€
759301	1/30	ø49x225	16,95



755730

**ICE CREAM CONES STAND**

- Fits 3 cones.

code	mm	€
755730	200x95x(H)85	10,50

**PROFI LINE ICE CREAM SCOOP**

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

18/8

stainless steel



759264

759240



572719

572313

572016

KITCHEN LINE ICE CREAM SCOOP

code	-	mm	€
572016	1/10	ø70	12,85
572115	1/12	ø66	12,85
572214	1/16	ø59	12,85
572313	1/20	ø56	12,85
572412	1/24	ø53	12,85
572511	1/30	ø50	12,85
572610	1/36	ø48	12,85
572719	1/40	ø44	12,85

ICE CREAM SCOOP STÖCKEL

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

**stöckel**

code	-	mm	€
755006	1/4	ø100	43,50
755013	1/8	ø80	43,50
755020	1/10	ø70	43,50
755037	1/12	ø67	39,95
755044	1/16	ø59	39,95
755051	1/20	ø56	39,95
755068	1/24	ø51	39,95
755075	1/30	ø49	39,95
755082	1/36	ø47	39,95
755099	1/40	ø45	39,95
755105	1/50	ø43	39,95
755112	1/60	ø40	39,95
755143	1/100	ø30	39,95



755143

755075

755037

755006



755372

755334



Easier identification
of portion

STÖCKEL ICE CREAM SCOOP

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

code	-	mm	€
755334	1/12	ø67	39,50
755341	1/16	ø59	39,50
755358	1/20	ø56	39,50
755365	1/24	ø51	39,50
755372	1/30	ø49	39,50
755389	1/36	ø47	39,50
755396	1/40	ø45	39,50

STÖCKEL OVAL ICE CREAM SCOOP

code	-	mm	€
755259	1/20	70x52	45,25
755273	1/30	62x43	45,25

S.S.
stainless steel

stöckel



755273

755259

SCOOP WASHER

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

code	mm	€
802007	270x111x(H)115	52,50



802007

MOUNTING BRACKET FOR SCOOP WASHER

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

code	mm	€
802014	302x115x(H)122	25,95



802007

802014



ICE CREAM MAKER

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

code	V	W	mm	€
274231	230	180	272x315x(H)362	442,50



274231



Measuring cup
and spoon included



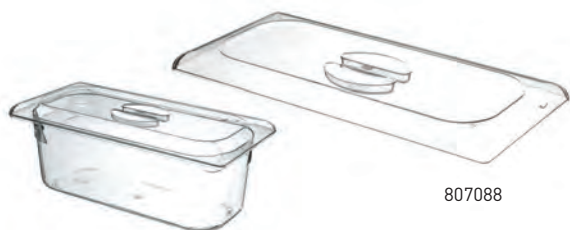
COUNTERTOP FREEZER DISPLAY 77L

- Intended for presentation and serving up to 4 hours.
- Not intended for long term storage of frozen produce.
- Body made of high-quality stainless steel, fitted with triple glazed cover with easy opening system.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 8x GN 1/6 GN containers or 4x GN 1/3 containers, fit 150 mm high containers; GN not included.



- With 4 adjustable stainless steel feet.
- Digital temperature controller and display.
- Refrigerant: R290.
- Climate class: 4
- Energielabel: E (A-G).

code	range	V	W	mm	€
233689	-24/-20°C	230	220	805x666x(H)305	1 050,00



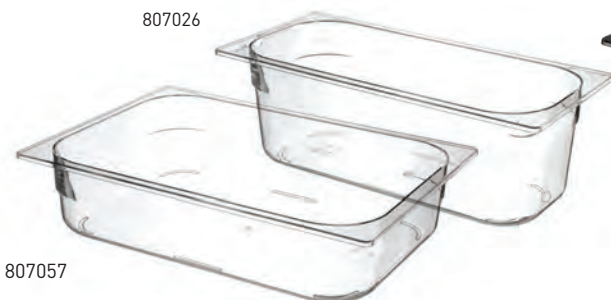
807088



ICE CREAM CONTAINER LID POLYCARBONATE

– Suitable for polycarbonate ice cream containers.

code	mm	€
807088	360x165	5,50
807095	360x250	7,50



807026

807057



807071

807033



POLYCARBONATE ICE CREAM CONTAINER

code	colour	liters	mm	€
807026	Transparent	5	360x165x(H)120	8,95
807033	Black	5	360x165x(H)120	9,95
807071	Black	5	360x250x(H)80	10,50
807057	Transparent	5	360x250x(H)80	9,95



802021

802038

802045

802052



PROFI LINE ICE CREAM CONTAINER

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

code	liters	mm	€
802045	3.6	360x165x(H)80	21,50
802038	5	360x165x(H)120	22,50
802021	6.5	360x165x(H)150	28,95
802052	5	360x250x(H)80	20,50



KITCHEN LINE ICE CREAM CONTAINER

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

code	liters	mm	€
807019	5	360x165x(H)120	12,95



807019



Strong and durable

Non-toxic

Odorless

For warm and cold masses



557105

PASTRY BAG - 100 PCS

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



code	mm	€
557112	445x220	14,75
557105	530x285	19,75



557303

**PASTRY BAG ANTI SLIP - 100 PCS**

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



code	mm	€
557303	515x280	18,95



PASTRY BAGS – SET OF 2 PCS.

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

code	packed per	mm	€
550120	2	(L)300	6,50
550229	2	(L)350	7,50
550328	2	(L)400	9,50
550427	2	(L)450	10,95
550526	2	(L)500	12,95

PASTRY BAG - 100 PCS

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

code	packed per	mm	€
550106	100	(L)300	5,25
550205	100	(L)350	5,75
550304	100	(L)400	6,05
550403	100	(L)450	7,25
550502	100	(L)500	8,25



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





551202

**ICING TIPS**

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

code	€
551202	14,95

**ICING TIPS - SERRATED**

- Set of 5 sizes.

code	-	€
551790	ø6-8-10-12-14	16,95

**ICING TIPS - SMOOTH**

- Set of 5 sizes.

code	-	€
551691	ø2-4-6-8-10	16,95



551592

ICING TIPS

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

code	€
551592	16,95


PP
polypropylene


551110



ICING TIPS - SERRATED

- Set of 7 sizes.

code	-	€
551110	ø 3-5-7-9-11-13-15	6,95



551011



ICING TIPS - SMOOTH

- Set of 7 sizes.

code	-	€
551011	ø 5-7-9-11-13-15-17	6,95



551400

PP
polypropylene


ICING TIPS

- Set of 12 different icing tips in a box.

code	-	€
551400	ø 6-8-10-12	17,95

**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	9,25
682302	260x100x(H)75	11,50
682401	300x110x(H)75	14,50

18/0
stainless steel**FOOD RING AND PUSHER SQUARE**

- Perfect for plating food in refined shapes.

code	-	mm	€
512166	food ring	65x65x(H)45	3,85
512173	food ring	80x80x(H)45	4,95
512227	pusher	63x63x(H)55	2,25
512234	pusher	80x80x(H)55	2,65

FOOD RING AND PUSHER ROUND

- Perfect for plating food in refined shapes.

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

- Perfect for plating food in refined shapes.

code	mm	€
512135	ø60x(H)45	2,75
512104	ø70x(H)45	2,95
512302	ø90x(H)45	3,75

DOUGH SCRAPERS

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



554432



554364



554166

DOUGH SCRAPERS TRAPEZOIDAL – SET OF 3 PCS.

code	packed per	mm	€
554432	3	216x128	4,95

DOUGH SCRAPERS RECTANGULAR – SET OF 6 PCS.

code	packed per	mm	€
554364	6	120x96	4,45

DOUGH SCRAPERS SEMI-CIRCULAR – SET OF 6 PCS.

- Flexible.

code	packed per	mm	€
554166	6	120x88	3,25



855751



553404



DOUGH CUTTER

- Stainless steel with polypropylene handle.

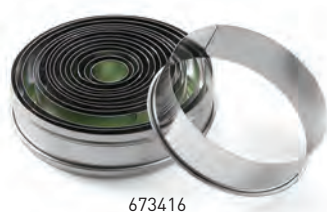
code	mm	€
855751	150x110	5,75



CAKE KNIFE

- Made of stainless steel.

code	mm	€
553404	150x110	4,75



673416



674413

PASTRY CUTTERS, ROUND – SET

- Round.

- 14-piece set, different sizes.



code	-	mm	€
673416	with plain edge, ø19-112	(H)35	11,50
674413	with serrated edge, ø18-108	(H)35	11,50

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	69,50



515044



855775

855782

855683

PALETTE KNIFE

– With flexible offset blade.

code	blade length (mm)	mm	€
855775	110	19x220	5,75
855782	200	32x343	6,95
855683	254	37x390	9,25

**NEW
MODEL**

855706

855690

855744

**SPATULA**

– For confectionery substances.

– Smooth flexible blade.

code	blade length (mm)	mm	€
855706	110	17x220	5,75
855690	203	34x345	6,95
855744	255	37x400	8,50



515037

**DOUGH PUNCH ROLLER**

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

code	mm	€
515037	210x73	8,50



833032

**BAIN-MARIE PAN**

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

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



NON-STICK SILICONE BAKING MAT

code	thickness (mm)	mm	€
677834	0.7	300x400	11,50
677810	0.7	530x325	14,75
677827	0.7	600x400	18,50



677810

BUTTER AND FAT BRUSH WITH STAINLESS STEEL BRISTLES

- High temperature resistant.
- Wooden handle.



code	mm	€
515389	200x25	4,75
515396	220x50	5,95



515389



515396



515228



515327

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

- Pig bristle.
- Handle made of beech wood.



code	mm	€
515228	210x20	3,95
515327	210x40	6,45



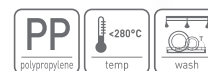
515358



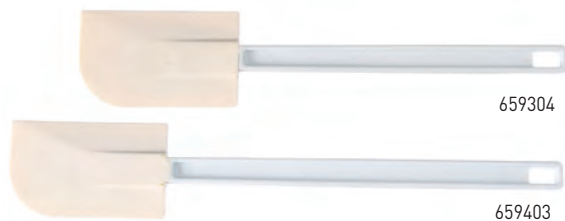
515365

BUTTER AND FAT BRUSH WITH SILICONE BRISTLES

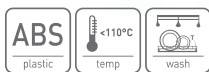
- Polypropylene handle.



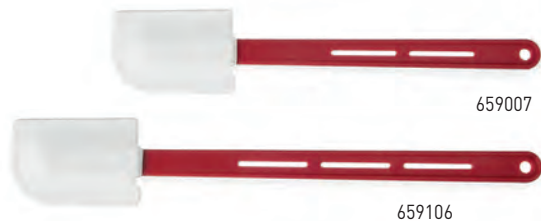
code	mm	€
515358	220x32	3,95
515365	230x45	4,50

**SCRAPER**

– ABS handle, blade made of synthetic rubber.



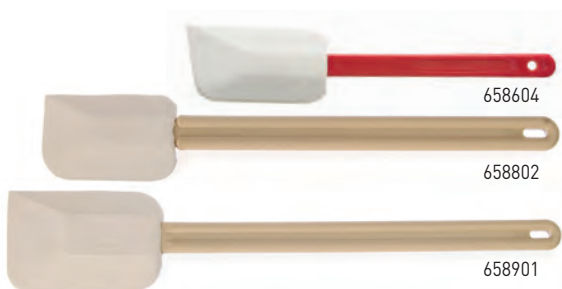
code	blade length (mm)	mm	€
659205	90	52x257	2,45
659304	116	70x358	3,80
659403	116	70x410	4,85

**SCRAPER**

– ABS handle.
– Silicone blade.



code	blade length (mm)	mm	€
659014	90	55x270	5,75
659007	105	70x360	7,75
659106	105	70x420	8,95

**SCRAPER**

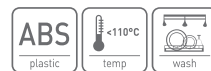
– Handle made of glass-fiber reinforced nylon.
– Blade made of natural rubber.
– Only suitable for cold food preparation.



code	blade length (mm)	mm	€
658604	90	55x260	4,65
658703	90	75x320	8,95
658802	90	75x425	10,75
658901	150	100x515	18,75

**SCRAPER SPOON SHAPED**

– ABS handle.
– Blade made of synthetic rubber.



code	blade length (mm)	mm	€
659458	88	57x254	3,50
659465	117	75x357	4,85
659472	117	75x408	5,95

**SPOON**

code	mm	€
563007	375x70	4,45
563106	450x80	6,25
563205	575x105	9,95

**SPOON**

– Made of reinforced polyamide.



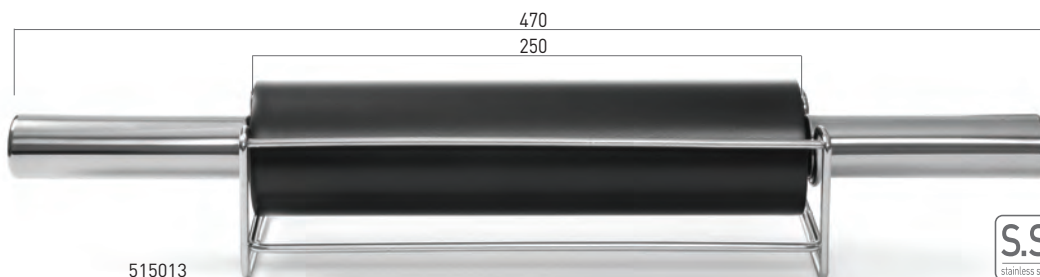
code	mm	€
659700	(L)305	7,95
659809	(L)385	11,50

**WOODEN SPOON**

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



code	€
525005	4,25



STAINLESS STEEL ROLLING PIN

- With slide bearings.

code	mm	€
515006	ø65x470	24,95

STAINLESS STEEL ROLLING PIN WITH NON-STICK COATING

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

code	mm	€
515013	ø65x470	32,95

WOODEN ROLLING PIN

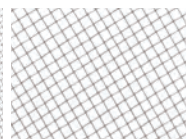
- Roller width: 380 mm.
- With ball bearings.

code	mm	€
515020	ø75x590	37,95

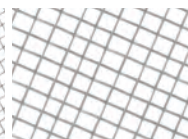
for powdered sugar
mesh size
0,5x0,5 mm



for flour and meal
mesh size
1x1 mm



for bread-crumbs
mesh size
3x3 mm



637791



BAKERS' SIEVE

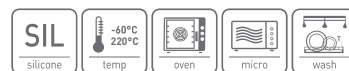
- With hanging loop.

code		mm	€
637791	for powdered sugar	ø250x(H)75	10,75
637821	for powdered sugar	ø410x(H)80	20,95
637807	for flour and meal	ø250x(H)75	10,75
637838	for flour and meal	ø410x(H)80	20,95
637814	for bread-crumbs	ø250x(H)75	10,75
637845	for bread-crumbs	ø410x(H)80	20,95



SILICONE MOULDS

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



676202



677001



676509



676905



677506



676707

SEMI-SPHERE

code		baking (mm)	moulds	€
676202	GN 1/3	ø70x(H)32	6	10,95

MINI-CAKE

code		baking (mm)	moulds	€
677001	GN 1/3	80x30x(H)33	9	12,50

TARTELETTE

code		baking (mm)	moulds	€
676509	GN 1/3	ø50x(H)17	15	10,95

MUFFINS

code		baking (mm)	moulds	€
677209	GN 1/3	ø69x(H)40	6	12,50
676905	GN 1/3	ø53x(H)30	11	12,50

CANNELE BORDELAIS

code		baking (mm)	moulds	€
677506	GN 1/3	ø54x(H)48	8	12,50

MADELEINES

code		baking (mm)	moulds	€
676707	GN 1/3	70x47x(H)17	9	10,95



Watch the video

198209



198223



199008



CHEFS TORCH

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

code	mm	€
198209	145x70x(H)190	31,95

CHEFS TORCH

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

code	mm	€
198223	115x50x(H)155	17,95

GAS CANISTER - 4 PCS

- With various filling nozzles.

code	packed per	liters	€
199046	4	0,2	9,95



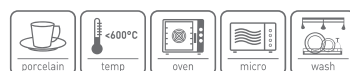
783153



783160



783177



RAMEKIN

- Ribbed, made of porcelain.

code	order unit	mm	€
783153	12	ø70x(H)35	1,25
783160	6	ø90x(H)48	2,25
783627	6	ø100x(H)25	1,75
783177	6	ø120x(H)55	3,25



design by
Robert Bronwasser

TEMPERATURE STABILISER

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

GILL-TYPE AIR INTAKE

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

LONGEST FIRE NOZZLE 100 mm

- safe flambéing
 - precise placement of the fire zone and heat treatment zone
 - maximum separation of the hand from the high temperature
- COMFORT and FREEDOM

PRECISE FLAME CONTROL

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

QUICK INSTALLATION

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

CHEFS TORCH ANTI FLARING DESIGN BY ROBERT BRONWASSER

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

code	-	mm	€
198247	Burner only	185x65x(H)100	19,95
198254	Set burner and cartridge	175x68x(H)260	22,95



199039



360°

VERTICAL WORK – Gen 2.0

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

VERSATILE AND SAFE

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

DESIGNED TO BE EASY TO SPOT

Contrasting colours allow you to immediately locate the device among your kitchen utensils



RELIABLE

The flame initiator uses the electrical discharge that appears on the crystal surface as a result of a mechanical interaction

JUST PUSH IT AND IT WORKS

- NO NEED TO REPLACE THE ABRASIVE STONES
- OR BUY ANOTHER BURNER

DESIGNED TO MEET CULINARY CHALLENGES

The lightweight and durable structure of the burner is due to the high quality materials.

Heavy duty body with gas cover

DON'T BUY TOYS – CHOOSE A TOOL THAT WILL LAST YOU FOR YEARS



199039

LPG CARTRIDGE

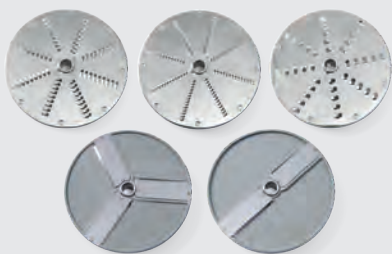
- Only suitable for use in combination with crème-brûlée burner anti flaring (198216).
- Not suitable for refilling gas lighters etc.
- Packed per 4 canisters.
- Order unit: box with 7 sets of 4 cans.

code	packed per	weight (kg)	€
199039	4	0,227	9,75



Big inlet for
inserting big pieces
of vegetables

Small inlet for
inserting small
pieces of vegetables



5 discs included,
2 for slicing
3 for grating



Watch the video



VEGETABLE CUTTER PROFI LINE

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

code	V	W	mm	€
231807	230	550	540x240x(H)450	850,00

231807



280096

SLICING DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)	€
280096	1	52,50
280102	2	52,50
280126	4	52,50
280201	6	52,50
280218	8	52,50
280225	10	52,50



280317

GRATING DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)	€
280294	2	45,95
280300	3	45,95
280416	4.5	45,95
280317	7	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	107,50
234730	8	107,50



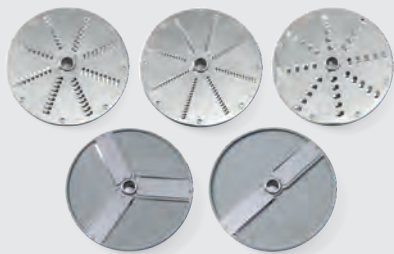
234754

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	89,95
234754	8	89,95





5 discs included,
2 for slicing
3 for grating

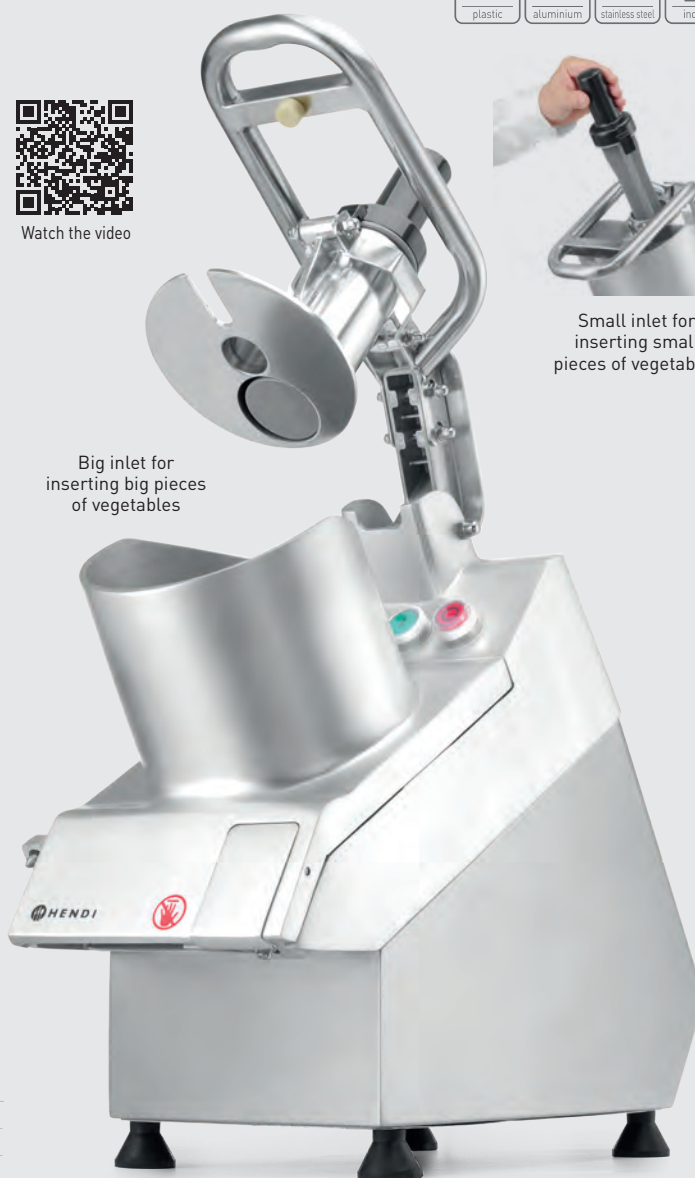


Watch the video



Small inlet for
inserting small
pieces of vegetables

Big inlet for
inserting big pieces
of vegetables



231852

VEGETABLE CUTTER HEAVY DUTY

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

code	V	W	mm	€
231852	230	750	500x250x(H)470	1 075,00



280423

JULIENNE DISC

- For vegetable cutter 231807 & 231852.



280621

RASPING DISC

- For vegetable cutter 231807 & 231852.



918500

EJECTOR DISC FOR VEGETABLE CUTTER

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



280690

RACK FOR 18 VEGETABLE CUTTER DISCS

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

code	thickness (mm)	€
280423	3	82,50

code	€
280621	44,95

code	mm	€
918500	ø220	15,00

code	mm	€
280690	400x250x(H)90	19,50



Watch the video

PERFORMANCEtemporarily to
220 kg/hFeeder tray made
of stainless steelHopper made of
special aluminium
alloyPolypropylene
sausage tube

Reset button

210802

MEAT MINCER KITCHEN LINE 12

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

code	V	W	mm	€
210802	230	550	432x261x(H)484	589,50

MEAT MINCER KITCHEN LINE 22

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

code	V	W	mm	€
210819	230	750	427x261x(H)486	679,50



282267



282014



933367

**WORM SHAFT**

code	-	€
933367	210819	60,00
931257	210802	65,00

PERFORATED PLATE

- Ø 70 mm.



code	-	mm	€
282229	210802	ø8	17,95
282250	210802	ø3	17,95
282243	210802	ø4.5	17,95
282236	210802	ø6	17,95
282267	210802	ø2	17,95

PERFORATED PLATE

- Ø 82 mm.



code	-	mm	€
282014	210819	ø8	25,00
282021	210819	ø6	25,00
282038	210819	ø4.5	25,00
282045	210819	ø3	25,00
282052	210819	ø2	39,50



282359

**MEAT MINCER KNIFE**

code	-	€
282359	210802	7,95
282076	210819	12,50

MEAT MINCER 198

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

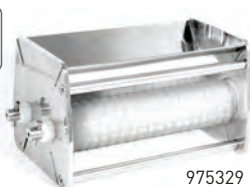
code	V	W	mm	€
210864	230	400	275x190x(H)347	159,50



ELECTRIC PORK CHOPPER

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

code	V	W	mm	€
975305	230	350	465x220x(H)430	775,00



ROLLERS FOR POULTRY

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

code	mm	€
975329	235x130x(H)120	179,50

ROLLERS FOR SHOARMA

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

code	mm	€
975312	235x130x(H)120	525,00

ROLLERS FOR BEEF AND PORK

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

code	mm	€
976180	235x130x(H)120	525,00

SAUSAGE FILLING MACHINES

18/8
stainless steel

CAPACITY UP TO

10 L



Watch the video

Durable gear system
– made of hardened steel.

Parts that come in
contact with food are
easily removed, easing
filling and cleaning.

282151

282151

Made of stainless steel.

PROFI LINE SAUSAGE FILLING MACHINE

- Made of stainless steel.
- Equipped with a two-speed filling system:
 - quick gear for lifting the piston
 - slow gear (low load) for filling the skins with stuffing.
- Parts that have contact with food are removable for easy filling and cleaning.
- Supplied with a set of 4 stainless steel funnels, diameter: $\varnothing 16$, $\varnothing 22$, $\varnothing 32$ and $\varnothing 38$ 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	189,50
282588	5	304x304x(H)640	235,00
282090	7	300x340x(H)830	279,50
282151	10	415x315x(H)690	312,50

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





282113



HAMBURGER PRESS

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

code	mm	€
282113	330x250x(H)300	212,50

PATTY DIVIDERS

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

code	packed per	mm	€
282120	1255	ø130	47,50



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	8,95



513033



TORTILLA PRESS

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

code	mm	€
513033	685x250x(H)200	19,95





PROFI LINE SLICER

- Designed for professional use.
- Housing made of coated aluminum, with non-slip feet.
- Hardened stainless steel blade, angled.
- Air-cooled motor with overheating protection.
- Powerful motor for slicing tough meats.
- Equipped with blade guard and built-in sharpener.
- Trolley with safety guard, clamping element and vertical locking device.
- Quick and easy disassembly for effortless cleaning.
- Meets all safety requirements for equipment for professional use, i.e.:

- setting the knob to "0" slicing thickness keeps the blade behind the guard,
- protection against unwanted start-up if the sharpener or the blade guard is removed.
- possibility to lock and remove the trolley only with the blade set in "0" slicing thickness position.
- Not suitable for slicing cheese. Cheese slicing possible with a non-stick knife. Knife sold separately (975800, 975732, 975749, 975756).



Watch the video



210031



210048

SLICER PROFI LINE 195

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

code	V	W	mm	€
210031	230	200	400x400x(H)330	389,50

SLICER PROFI LINE 220

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

code	V	W	mm	€
210048	230	280	440x420x(H)350	432,50



210000

SLICER PROFI LINE 250

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

code	V	W	mm	€
210000	230	320	485x420x(H)395	498,50



210017

SLICER PROFI LINE 300

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

code	V	W	mm	€
210017	230	420	600x480x(H)450	825,00



Slicing thickness is easy to adjust



Built-in sharpener



Heavy product holder



970294

SLICER PROFI LINE 220 RED EDITION

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

code	V	W	mm	€
970294	230	280	440x420x(H)350	447,50



210086

SLICER PROFI LINE 250 RED EDITION

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

code	V	W	mm	€
210086	230	320	485x420x(H)395	512,50



975732



NON-STICK COATED BLADE

- For slicing cheese.

code	-	mm	€
975800	210031	ø195	89,50
975732	210048	ø220	99,75
975749	210000	ø250	132,50
975756	210017	ø300	162,50



901915

REPLACEMENT KNIFE FOR ELECTRIC MEAT SLICERS

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

code	mm	€
901915	ø250	149,50
901922	ø300	195,00

NEW



POTATO PEELERS KITCHEN LINE

- Designed for professional use, an essential accessory for any kitchen where potatoes and other root vegetables are peeled on a daily basis.
- Peel tubers of root vegetable thanks to an abrasive disc and pads on the inside of the drum.
- Housing, disc and pads made of high quality stainless steel for durability, efficiency and easy cleaning.
- The abrasive disc is equipped with aluminum alloy paddles.
- Lid made of durable polycarbonate; make it possible to observe the peeling process.
- Powerful motor enables peeling of a full load of potatoes in short,

- 2-3 minute cycles.
- Control panel with 8-minute timer and indicator lights.
- Very safe to use – a dedicated microswitch turns the unit off when the lid is opened.
- Equipped with water connection and drainage for rinsing vegetables with fresh water during peeling.
- Peel trap (a container with perforated insert) effectively reduces the risk of clogging the trap with water drained from the peeler.
- 4 legs with plastic feet, 2 of them equipped with mounting plates ensure stable mounting of the appliance to the floor.
- Waterproof class: IP23.

NEW
S.S.
stainless steel

PC
polycarbonate

indoor



229217

KITCHEN LINE POTATO PEELER, 10 KG

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

code	V	W	mm	€
229217	230	750	622x540x(H)857	1 495,00



229200

KITCHEN LINE POTATO PEELER, 5 KG

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

code	V	W	mm	€
229200	230	550	622x540x(H)802	1 395,00



KITCHEN LINE PLANETARY MIXERS



MAX CAPACITY

5 kg

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



222829



222836



222843



code	222829	222836	222843
liters	7 l	10 l	20 l
flour/dough load	0,8 kg/2 kg	2,5 kg/4 kg	5 kg/8 kg
dimensions	240x420x(H)425 mm	380x470x(H)730 mm	490x580x(H)780 mm
control	digital	mechanical	mechanical
speed	128/252/545 rpm	148/244/480 rpm	197/317/462 rpm
power/voltage	650 W/230 V	600 W/230 V	1100 W/230 V
€	769,50	945,00	1 275,00



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



STICK BLENDER - DESIGN BY BRONWASSER

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

code	V	W	mm	€
222157	230	250	ø71x(H)444	98,50

FOR
CONTAINERS
WITH A CAPACITY
OF 1 TO 4
LITRES



TITANIUM-COATED BLADES

3 times more durable
and resistant to blunting
TITANIC DURABILITY

222157

HD DESIGN

Increased body breakage
resistance thanks to ABS
TERPOLYMER
+ SCRATCH RESISTANCE

IMPRESSIVE SPEED RANGE

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

MORE POSSIBILITIES

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

STICK BLENDER KITCHEN LINE

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



STICK BLENDER DRIVE UNIT - VARIABLE SPEED 350W

code	V	W	mm	€
221884	230	350	ø100x416	122,50

STICK BLENDER DRIVE UNIT - VARIABLE SPEED 500W

code	V	W	mm	€
221891	230	500	ø100x416	139,50

BLENDER SHAFT FOR STICK BLENDER

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

code	mm	€
222225	(L)250	79,50
222232	(L)300	89,50
222249	(L)400	98,50
222256	(L)500	109,95

WHISK ATTACHMENT FOR STICK BLENDER MOTOR 221884 & 221891

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

code	mm	€
222263	(L)250	98,50

STICK BLENDER KITCHEN LINE 160 WITH ADJUSTABLE SPEED

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

code	V	W	mm	€
222140	230	220	ø75x(H)464	139,50

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	92,50



STICK BLENDERS PROFI LINE

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



224342

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

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

code	mm	€
224342	ø120x(H)330	189,50



224328

250

STICK BLENDER 250 - WITH FIXED SPEED

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

code	V	W	mm	€
224328	230	250	ø75x(H)285	279,50



224335

300

STICK BLENDER PROFI LINE 300 - WITH ADJUSTABLE SPEED

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

code	V	W	mm	€
224335	230	300	ø100x(H)350	457,50



224397

400

STICK BLENDER PROFI LINE 400 - WITH ADJUSTABLE SPEED

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

code	V	W	mm	€
224397	230	400	ø100x(H)350	525,00



224359

224052

STICK BLENDER PROFI LINE 500 - WITH ADJUSTABLE SPEED

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

code	V	W	mm	€
224359	230	400	ø100x(H)350	537,50

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

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

code	V	W	mm	€
224052	230	500	ø100x(H)350	655,00



224380

224342

934029

WALL MOUNTED STORAGE RACK

code	mm	€
934029	365x130x(H)70	42,50



HENDI – BE INSPIRED!

Tools for Chefs





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

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

code	V	W	mm	€
224380	230	400	ø100x(H)350	687,50



224380



STICK BLENDER VARIABLE SPEED WITH WHISK AND WALL-MOUNTED RACK

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

code	V	W	mm	€
222393	230	350	ø100x416	325,00



222393



STICK BLENDER 250VV - WITH ADJUSTABLE SPEED

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

code	V	W	mm	€
224373	230	250	ø75x(H)555	412,50



224373

Be Safe Protection

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

Auto Lift

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

Robust Design

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

Non-Stick Titanium Sealing Surface

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

Pressure Absorber

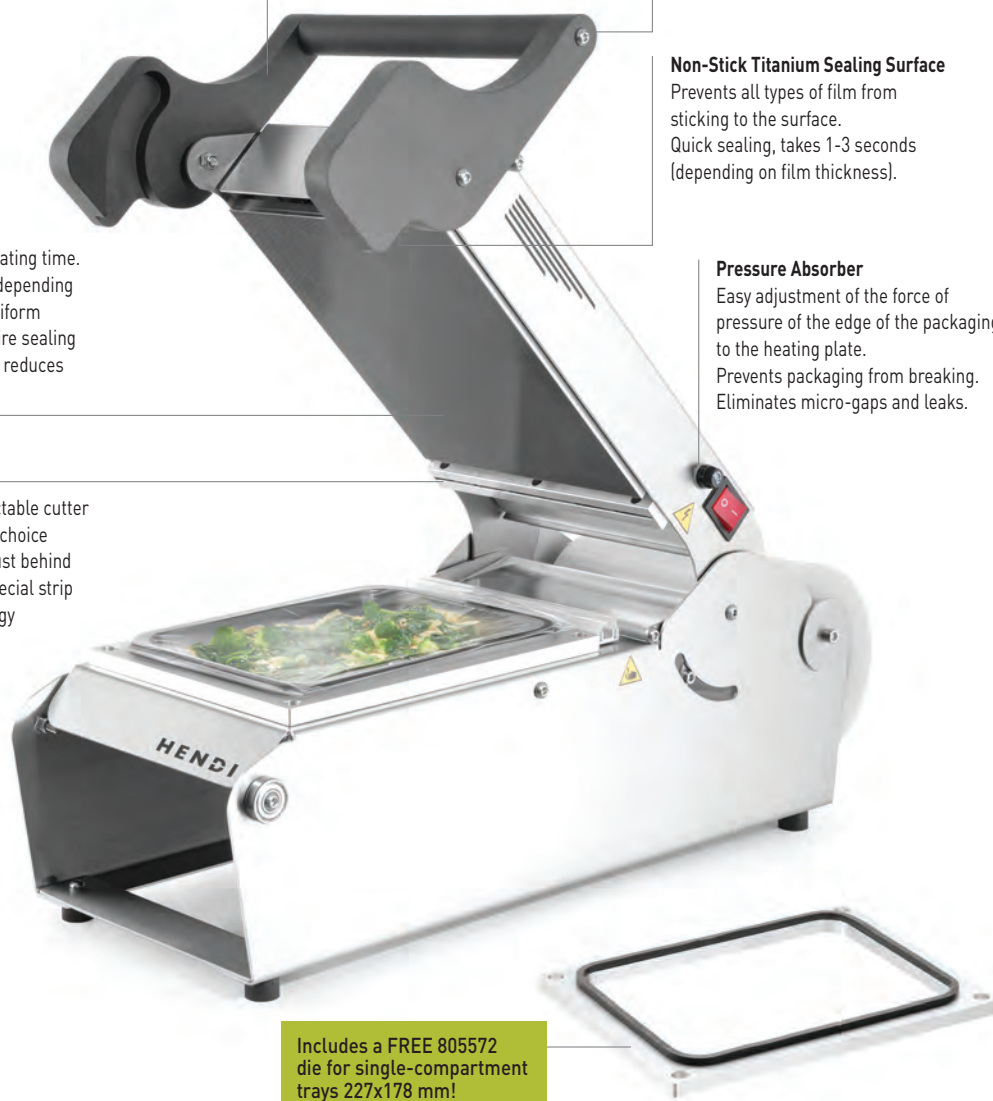
Easy adjustment of the force of pressure of the edge of the packaging to the heating plate. Prevents packaging from breaking. Eliminates micro-gaps and leaks.

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.

Cutting off the Film

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



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

Maintenance/Safe Zone

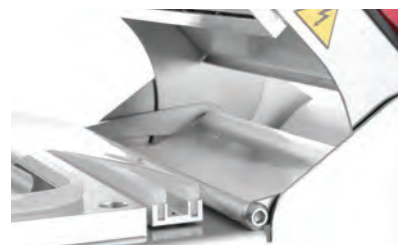
Frame base insulated from high temperature and electrical voltage. High quality materials and seamless design for quick cleaning of the bottom part of the body, without having to turn off the device.

Hot Point Temperature Controller

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

Roller Truck Film Feeder with Tensioner

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



TRAY SEALING MACHINE

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



code	V	W	mm	€
976722	230	700	247x637x(H)258	875,00

TRAY SEALER MATRIX 976722

- Made of polished aluminium.
- Black silicone seal.

shape	code	type	€
	805572	for a single-compartment 227x178 mm tray	107,50
	805589	for two 178x113 mm trays	107,50
	805596	for a 227x178 mm two-compartment tray	107,50
	805619	for large soup container ø165 mm	107,50
	805626	for a three-container 227x178 mm tray	107,50

shape	code	type	€
	805633	for two soup containers ø115 mm	107,50
	805640	for a colt 227x178 mm two-compartment tray	107,50
	805657	for a single-compartment 178x113 mm tray + ø115 mm container	107,50
	805664	for a single-compartment 187x137 mm tray	107,50

FILM FOR PET/CPP PEEL 12/40 SEALERS

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

code	€
970720	39,95





VACUUM CHAMBER PACKAGING MACHINE KITCHEN LINE

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



975398

VACUUM CHAMBER PACKAGING MACHINE PROFI LINE

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



975268

code	975398	975268	975275
dimensions	359x429x(H)345 mm	370x480x(H)435 mm	425x560x(H)460 mm
chamber dimensions	350x300x(H)110 mm	320x370x(H)185 mm	370x450x(H)220 mm
seal strip	295 mm	300 mm	350 mm
pump performance	77 l/min	133 l/min	333 l/min
power/voltage	630 W/230 V	370 W/230 V	750 W/230 V
weight	24,4 kg	38 kg	62 kg
€	975,00	1 195,00	1 395,00



201435

code	201435	201442
dimensions	359x425x(H)356 mm	505x567x(H)465 mm
chamber dimensions	300x350x(H)110 mm	425x457x(H)100 mm
seal strip	300 mm	410 mm
pump performance	8 m³/h – 133,3 l/min	20 m³/h – 333,3 l/min
power/voltage	950 W/230 V	1000 W/230 V
weight	27 kg	58,8 kg
€	1 095,00	1 895,00



Watch the video

VACUUM PACKAGING MACHINES PROFI LINE

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



970362

PROFI LINE STRIP VACUUM PACKAGING MACHINE

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

code	seal strip (mm)	V	W	mm	€
970362	350	230	250	370x280x(H)170	525,00



975374

KITCHEN LINE STRIP VACUUM PACKAGING MACHINE

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

code	V	W	mm	€
975374	230	550	490x260x(H)145	319,50



970638

BAG ROLLS ATTACHMENT FOR 975374 VACUUM PACKAGING MACHINE KITCHEN LINE

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

code	mm	€
970638	487x122x(H)107	22,95

VACUUM PACKING BAGS



VACUUM COOKING BAGS

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

code	packed per	mm	€
970676	100	200x150	7,15
970652	100	250x150	8,75
970683	100	300x200	12,65
970669	100	350x250	19,25
970690	100	400x300	24,50
971314	50	450x350	15,75
971321	50	400x400	17,25
971338	50	500x380	18,85



VACUUM PACKING BAGS, FOR CHAMBER VACUUM PACKING MACHINES

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

code	mm	€
970607	200x140	4,95
970386	230x160	7,95
970614	300x200	10,75
970393	350x250	14,50
970621	400x300	18,95



EMBOSSED VACUUM BAGS ON ROLL - 2 PCS

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

code	packed per	mm	€
971062	2	6000x200	8,95
971079	2	6000x280	12,25



EMBOSSED VACUUM BAGS

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

code	packed per	mm	€
971017	100	150x250	10,95
971024	100	200x300	16,95
971048	100	150x400	16,75
971055	100	250x350	24,95
971031	100	300x400	32,50
971000	50	400x500	28,50

GAS COOKER KITCHEN LINE 4-BURNER OR 6-BURNER

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

CONVECTION OVEN GN 1/1 (225882, 225899):

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

 cast iron grates 335x300 mm,
 separate for each burner

for Ø120-300 mm pots

 countertop: AISI 304,
 housing: AISI 430

electric oven GN 1/1

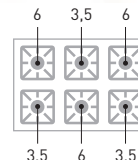
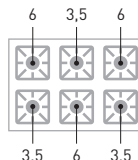
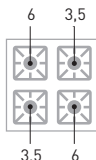
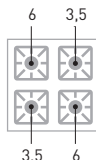
 adjustable steel feet
 100-165 mm


839997

PAN SUPPORT ADAPTER

- For placing small pans on large pan supports.

code	mm	€
839997	255x255x(H)25	4,75



code	227381	225882	226094	225899
dimensions	800x700x(H)310 mm	800x700x(H)900 mm	1200x700x(H)900 mm	1200x700x(H)900 mm
oven dimensions	-	640x370x(H)350 mm	-	640x370x(H)350 mm
burner power	2x 3,5 kW + 2x 6 kW	2x 3,5 kW + 2x 6 kW	3x3,5 kW + 3x6 kW	3x3,5 kW + 3x6 kW
type of oven	-	convection, electric	-	convection, electric
oven power	-	3 kW	-	3 kW
total power	19 kW [HS]	19 kW [HS]	28,5 kW [HS]	28,5 kW [HS]
voltage	-	230 V	-	230 V
weight	35 kg	82 kg	95 kg	105 kg
€	1 375,00	2 495,00	2 295,00	2 995,00



225806

GAS COOKER - 5 BURNERS, OPEN STAND

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

code	kW[HS]	mm	€
225806	14.3	900x600x(H)850	1 425,00

NEW

237687

INDUCTION STOVE WITH 4 HOBBS

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

code	V	W	mm	€
237687	400	17000	800x700x(H)870	2595,00



225707

GAS COOKER - 5 BURNERS WITH ELECTRIC OVEN

- Suitable for natural gas.
- Conversion set for propane gas included.
- 3 burners of 3.0 kW.
- 1 small burner of 1.8 kW.
- 1 wok burner of 3.5 kW.
- Piezo ignition and thermocouple.
- Three-part cast iron pan support.
- Convection oven 1/1 GN with a capacity of 2.7 kW fitted with two ventilators, thermostat to 275°C and timer.
- Includes 2 grids.
- Additional upper element of 2.5 kW for grilling.
- Stainless steel oven interior and inner door.
- Weight: 78 kg.

code	V	W	kW[HS]	mm	€
225707	230	2900	14.3	900x655x(H)900	1 995,00

NEW

237670

INDUCTION HOKKER HIGH POWER

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

code	V	W	mm	€
237670	400	5000	400x400x(H)380	695,00



**NEW
MODEL**

NEW



147801



147276



147108

HOKKER KITCHEN LINE

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

code	kW[HS]	mm	€
147801	6	440x400x(H)390	312,50

HOKKER KITCHEN LINE XL

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

code	kW[HS]	mm	€
147276	10.8	580x650x(H)400	398,50

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	575,00

626504



147207

147306

WOK

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



code	mm	€
626504	ø700x(H)235	112,50

RING FOR HOKKER

- To adapt Hokker 147108 to use with wok 626504.



code	mm	€
147207	ø360x(H)80	69,95

HOKKER STAND

- Only suitable for Hokker Big Flame: 147108.



code	mm	€
147306	425x425x(H)400	179,50





273869

273876

273845



Infrared heat bulb
919200 included



273883

273890

273852

RISE AND FALL HEAT LAMP CONICAL

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



code	colour	V	W	mm	€
273869	Silver	230	250	ø275x(H)250	76,50
273876	Copper	230	250	ø275x(H)250	76,50
273845	Black	230	250	ø275x(H)250	76,50

RISE AND FALL HEAT LAMP CYLINDRICAL

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



code	colour	V	W	mm	€
273883	Silver	230	250	ø175x(H)250	67,50
273890	Copper	230	250	ø175x(H)250	67,50
273852	Black	230	250	ø175x(H)250	67,50

INFRARED HEAT BULB

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

code	V	W	mm	€
919217	230	250	ø125x(H)170	13,95

INFRARED HEAT BULB

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

code	V	W	mm	€
919200	230	250	ø125x(H)170	13,95



919217



919200



273906

273913

Infrared heat bulb
919200 included



2 LAMP INFRARED FOOD WARMER BRIDGE

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

code	colour	V	W	mm	€
273906	Silver	230	500	453x360x(H)790	137,50
273913	Black	230	500	453x360x(H)790	145,00



INDUCTION COOKERS



- 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 Ø230 mm 230 V

239391

INDUCTION COOKER 2000W

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



min Ø140 mm 3500 W
max Ø280 mm 230 V

239421

INDUCTION COOKER 3500W

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

code	V	W	mm	€
239391	230	2000	293x373x(H)56	98,50

code	V	W	mm	€
239421	230	3500	337x417x(H)85	225,00





Sturdy stainless steel frame

High quality ventilation

Touch-sensitive controls



	min Ø120 mm	3500 W
	max Ø230 mm	230 V

239414

DOUBLE INDUCTION COOKER

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

code	V	W	mm	€
239414	230	3500	608x370x(H)61	207,50



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

239384

INDUCTION HOT PLATE

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



code	V	W	mm	€
239384	230	800	460x315x(H)62	147,50



INDUCTION COOKER MODEL 3500 M

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

code	V	W	mm	€
239780	230	3500	327x425x(H)100	225,00



INDUCTION COOKER MODEL 3500 D

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

code	V	W	mm	€
239711	230	3500	340x440x(H)120	259,50



INDUCTION COOKER MODEL 3500 D XL

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

code	V	W	mm	€
239698	230	3500	390x387x(H)120	312,50



INDUCTION WOK MODEL 3500

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

code	-	V	W	mm	€
239766	induction unit	230	3500	340x450x(H)120	312,50
239681	induction wok+wok pan	230	3500	340x450	412,45





239322



239346

INDUCTION COOKER MODEL 5000 D

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

code	V	W	mm	€
239322	400	5000	398x515x(H)168	475,00

INDUCTION COOKER MODEL 7000

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

code	V	W	mm	€
239346	400	7000	405x698x(H)145	975,00



239681



239773

WOK

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

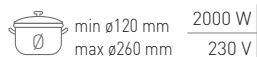
code	mm	€
239773	ø360x(H)180	99,95



Watch the video



239278



2000 W

230 V



239292



3500 W

230 V

INDUCTION COOKER 2000W KITCHEN LINE

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

code	V	W	mm	€
239278	230	2000	293x373x(H)56	96,50

INDUCTION COOKER 3500W KITCHEN LINE

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

code	V	W	mm	€
239292	230	3500	337x417x(H)85	217,50



239285



3500 W

230 V

Touch-sensitive controls

DOUBLE INDUCTION COOKER KITCHEN LINE

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

code	V	W	mm	€
239285	230	3500	608x370x(H)61	198,50

Sturdy stainless steel frame



High quality ventilation





239209  min ø120 mm 1800 W
max ø260 mm 230 V

INDUCTION COOKER MODEL 1800

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

code	V	W	mm	€
239209	230	1800	315x345x(H)70	75,00



239230  min ø120 mm 2000 W
max ø260 mm 230 V

INDUCTION COOKER MODEL 2000

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

code	V	W	mm	€
239230	230	2000	296x370x(H)46	89,95

INDUCTION HEATER 800W

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

code	V	W	mm	€
239193	230	800	ø245x(H)68	97,50

MOUNTING FRAME FOR INDUCTION HEATER 800W

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

code	mm	€
239186	ø270x(H)17	10,95



239193



239186

INDUCTION HEATER 1000W

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

code	V	W	mm	€
239551	230	1000	350x350	112,50



239551



233962

QUARTZ HEATED COUNTERTOP DISPLAY

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

code	V	W	mm	€
233962	230	560	650x467x(H)630	698,50

S.S.
 stainless steel


233726



233733

Cr
 chrome plated

S.S.
 stainless steel
HEATED COUNTERTOP DISPLAY

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

code	-	V	W	mm	€
233726	120 Liter	230	1100	678x568x(H)686	698,50
233733	160 Liter	230	1500	857x568x(H)686	798,50





273982

HEATED COUNTERTOP DISPLAY

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



code	-	V	W	mm	€
273982	single level	230	400	554x376x(H)311	372,50



273999

HEATED COUNTERTOP DISPLAY

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



code	-	V	W	mm	€
273999	double level	230	400	554x376x(H)432	475,00



With moisture container
Perfect for puff party snacks

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	460x448x(H)785	657,50



233740

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)30	167,50



209509



7 trays
500 W
230 V



229064

6 trays
600 W
230 V



229033

10 trays
1000 W
230 V



229026

KITCHEN LINE FOOD DEHYDRATOR

- Double wall polypropylene casing increases thermal efficiency.
- The automatic fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
- The set includes 7 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	7 trays	230	500	345x450x(H)315	179,50

PROFI LINE FOOD DEHYDRATOR

- Stainless steel housing.
- Digital control panel.
- Timer adjustable up to 24 hours, in 30-minute intervals.
- Temperature control: 35°-75°C, adjustable in 5°C increments.
- The quiet fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
- The set includes 6 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	340x450x(H)311	249,50



Watch the video

PROFI LINE FOOD DEHYDRATOR

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

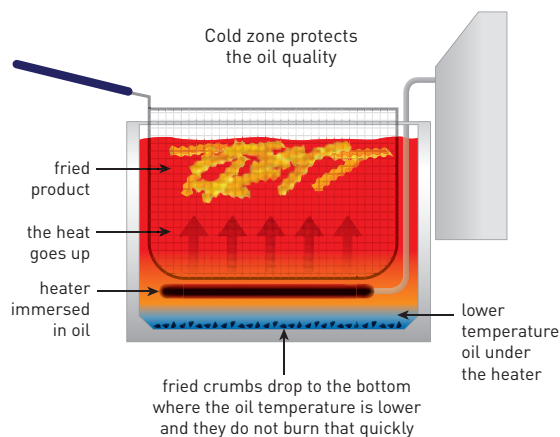
code	-	V	W	mm	€
229026	10 trays	230	1000	417x535x(H)430	359,50

PROFI LINE DEEP FRYERS

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

NEW

18/0
stainless steel



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

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

code	liters	V	W	mm	€
209424	10	400	6600	302x687x(H)375	389,50



XL
10 L

NEW

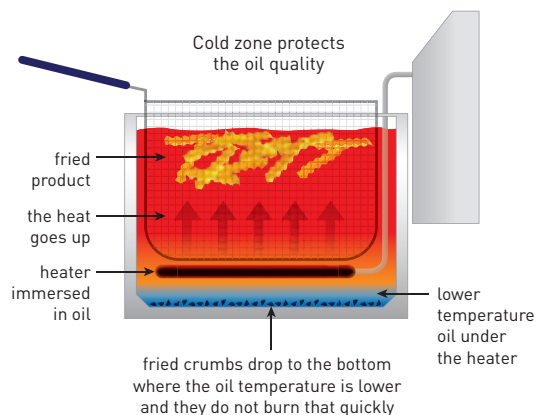
FRYING BASKET

code		€
944387	Induction deep fryers 215012 215029	35,00
930618	4 litre deep fryers 205808 205846	15,00
930632	6 liter friteuses 205815 205853	16,50
930656	8 liter deep fryer 205822 205839	17,25
961247	10 liter deep fryer 209424	35,00
933664	8 liter deep fryer 207208 207307 209202 209301	30,00



DEEP FRYERS PROFI LINE DIGITAL

- The Profi Line range of tabletop deep fryers is made of 18/0 stainless steel.
- Element with switch-off function when removed.
- Oil tank with a V-shaped bottom ensures an optimal cold zone, increases the useful life of the oil.
- Clear digital control panel with temperature and timer function.
- Protected against overheating by means of a re-settable thermal fuse.
- A frying basket with extra long handle turns this model into a fine piece of equipment for intensive use.
- All deep fryers come with frying basket(s) and lid(s).



207369



207376

DEEP FRYER PROFI LINE WITH DRAIN TAP DIGITAL - 8 L

- Clear digital control panel with temperature and timer function.

code	liters	V	W	mm	€
207369	8	230	3500	300x515x(H)345	298,50

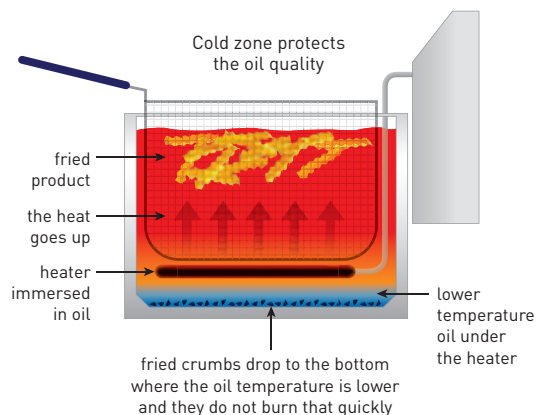
DEEP FRYER PROFI LINE WITH DRAIN TAP DIGITAL - 2 X 8 L

- Clear digital control panel with temperature and timer function.

code	liters	V	W	mm	€
207376	16	230	7000	605x515x(H)345	589,50

PROFI LINE DEEP FRYERS

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



207208



207307

PROFI LINE DEEP FRYER, 8 L

code	liters	V	W	mm	€
207208	8	230	3500	305x460x(H)350	232,50

PROFI LINE DEEP FRYER, 2 x 8 L

code	liters	V	W	mm	€
207307	16	230	7000	605x460x(H)350	459,50



209202



209301

PROFI LINE DEEP FRYER WITH DRAIN TAP, 8 L

code	liters	V	W	mm	€
209202	8	230	3500	305x515x(H)350	269,50

PROFI LINE DEEP FRYER WITH DRAIN TAP, 2 x 8 L

code	liters	V	W	mm	€
209301	16	230	3500	605x515x(H)350	489,50



**NEW
MODEL**



205808

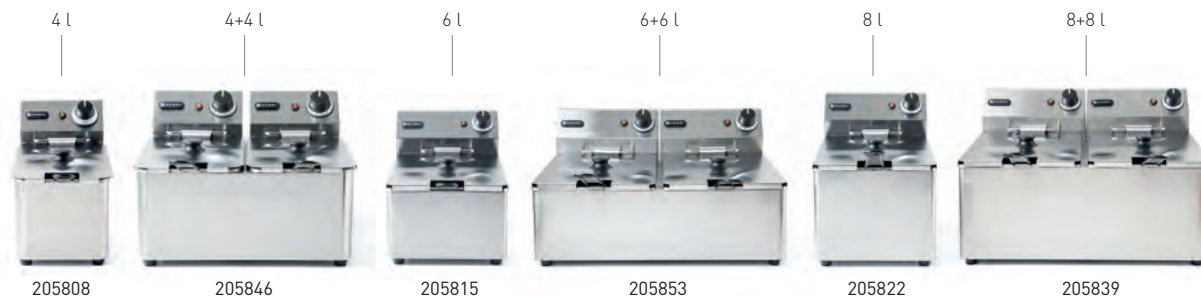
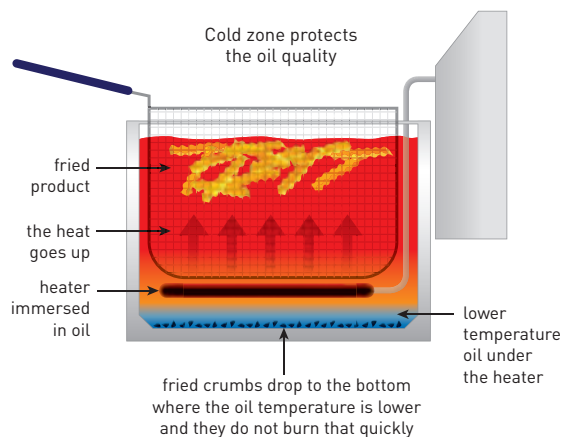


205839

DEEP FRYER KITCHEN LINE

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

code	liters	V	W	mm	€
205808	4	230	3000	217x380x(H)300	125,00
205846	4+4	230	3000+3000	470x420x(H)330	242,50
205815	6	230	3300	265x430x(H)290	137,50
205853	6+6	230	3300+3300	550x430x(H)290	267,50
205822	8	230	3500	265x430x(H)345	149,50
205839	8+8	230	3500+3500	550x430x(H)345	289,50





215012

INDUCTION DEEP FRYER WITH DRAIN TAP, 8 L

- Precise temperature control – thanks to induction, the set oil temperature is maintained.
- Timer.
- Efficient heat exchange.
- Stainless steel housing for easy cleaning.
- Overheating protection.
- Control panel with display shows the set oil temperature.
- Supplied with a frying basket, a lid and an oil filter.



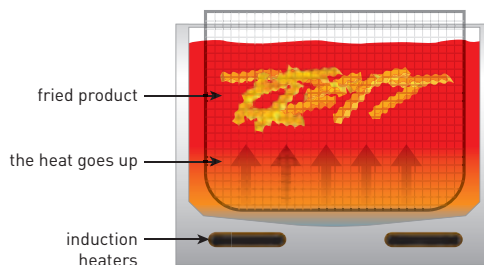
215029

INDUCTION DEEP FRYER WITH DRAIN TAP, 8 L

code	liters	V	W	mm	€
215012	8	230	3500	290x485x(H)405	398,50

INDUCTION DEEP FRYER WITH DRAIN TAP - 2 X 8 L

code	liters	V	W	mm	€
215029	16	230	7000	580x485x(H)406	798,50



Drain tap makes emptying easy



With filter for the induction motor



Convenient edge for hanging basket



Foldable doughnut rack



205914



Thanks to the "cold zone" frying residues are collected below the heater, increasing the quality of the oil.

Drain tap

DOUGHNUT DEEP FRYER

- The appliance is ideal for frying donuts, angel wings and various other dishes that are fried in deep fat.
- Designed for intensive use.
- Entirely Made of stainless steel.
- Large oil tank 400×400×(H)160 mm with a max. capacity of 12 liters.
- Welded oil tank with equipped with drain tap at the bottom.
- Removable control element with heater, with an additional safety feature that switches off the entire unit when removed.
- Temperature control: 50°-190°C.
- Overheating protection with reset function for better safety.
- "Cold zone" system separates frying residue below the heater level, increasing fat yield and preventing the fries from getting burnt.
- Rubber, non-slip feet.

code	liters	V	W	mm	€
205914	12	230	3500	630x860x(H)360	495,00



**NEW
MODEL**

GRIDDLES PROFI LINE

- Stainless steel housing.
- The hard chromed surface (9mm plate) facilitates cleaning.
- With removable dripping tray and high backsplashes.
- Stepless thermostat adjustable up to 300°C.
- Overheating protection.
- Suitable for continuous use.
- Power switch with integrated indication lamp.
- Non-slip feet.



18/0
stainless steel

203125

GRIDDLE PROFI LINE

- Griddle area 330x270 mm, entirely smooth.

code	-	V	W	mm	€
203125	smooth	230	2000	300x420x(H)225	275,00



203156

PROFI LINE GRIDDLE

- Grill surface: 518x328 mm, left 259 mm smooth and right 259 mm ribbed.

code	-	V	W	mm	€
203156	1/2 flat, 1/2 ribbed	230	2400	550x380x(H)240	389,50



203170

GRIDDLE PROFI LINE

- Griddle area 518x328 mm, entirely ribbed.

code	-	V	W	mm	€
203170	entirely ribbed	230	2400	550x420x(H)240	439,50



203149

GRIDDLE PROFI LINE

- Griddle area 518x328 mm, entirely smooth.

code	-	V	W	mm	€
203149	flat	230	2400	550x420x(H)240	369,50



203163

GRIDDLE PROFI LINE

- 2 independent working areas, 2 heating indication lamps.
- Griddle area 688x410 mm, left 462 mm smooth and right 226 mm ribbed.

code	-	V	W	mm	€
203163	2/3 flat, 1/3 ribbed	230	3500	720x530x(H)250	545,00

855713



SCRAPER

code	blade length (mm)	mm	€
855713	124	102x265	6,95



855119



SCRAPER

- With wooden handle.

code	blade length (mm)	mm	€
855119	118	100x251	4,85



CONTACT GRILLS

- Perfect for grilling and heating bread, pieces of meat, sausages, vegetables, etc.
- Enameled cast iron griddles, easy to clean and maintain.
- Housing made from 18/10 stainless steel guarantees durability.
- High power heating elements quickly heat up the grills.
- Temperature can be set continuously, using the thermostat, from 0°C to 300°C.
- Ventilation openings protect the grill against overheating.
- Bottom grill fitted with rear and side edges and a removable dripping tray, making cleaning easier.
- Lift the top grill with the heat resistant handle and lock in any position thanks to the spring-loaded mechanism.
- Fitted with mains switch with integrated indicator light, pre-heating light and 1.7 m power cable with earthed plug.
- With rubber feet, reducing accidental movement during use.
- Grill cleaning brush is included in the kit.



Watch the video

CONTACT GRILL – SINGLE VERSION

- Grill surface: 220×230 mm.
- Ribbed.

code	V	W	mm	€
263501	230	1800	310x370x(H)210	197,50

CONTACT GRILL – SINGLE VERSION

- Grill surface: 220×230 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm	€
263600	230	1800	310x370x(H)210	197,50



263501



CONTACT GRILL „PANINI”

- Grill surface: 340x230 mm.
- Ribbed.

code	V	W	mm	€
263655	230	2200	430x370x(H)210	232,50



CONTACT GRILL „PANINI”

- Grill surface: 340x230 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm	€
263662	230	2200	430x370x(H)210	232,50

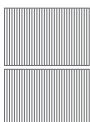
2200 W
230 V



263655

XL
→ 545 mm ←

NEW



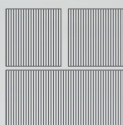
CONTACT GRILL „PANINI” XL

code	V	W	mm	€
263624	230	2700	548x415x(H)210	389,50

3000 W
230 V



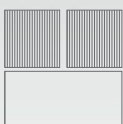
263624



CONTACT GRILL - DOUBLE GRILL ENTIRELY RIBBED

- Thermostats independently adjustable.
- Grill surface bottom plate 475x230 mm.
- Entirely ribbed.

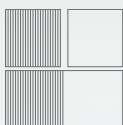
code	V	W	mm	€
263709	230	3600	570x370x(H)210	332,50



CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable.
- Grill surface bottom plate 475x230 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm	€
263808	230	3600	570x370x(H)210	332,50



CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable.
- Grill surface bottom plate 475x230 mm.
- 1/2 smooth, 1/2 ribbed.

code	V	W	mm	€
263907	230	3600	570x370x(H)210	332,50

3600 W
230 V

263709





Watch the video

WAFFLE MAKER ROUND

- Make delicious Belgian style waffles without a hassle, ideal for a self-serve waffle station.
- You can make up to 20 waffles per hour.
- The round waffle iron is made of cast aluminium and coated with a durable Teflon® non-stick coating.
- The waffles measure Ø 190 mm and up to 23 mm thick.
- The temperature can be set steplessly between 50°C and 220°C.
- The timer can be set up to 15 minutes.

code	V	W	mm	€
212172	230	1000	250x380x(H)590	167,50



212172



212165

WAFFLE MAKER LOLLYPOP

- Perfect for all types of catering establishments who wants to add these fun waffles on a stick to their offer.
- It's possible to bake 4 lollypop waffles at the same time, each 255 mm long (without the stick) and shaped like an elongated cone.
- Grooves are cut out of the waffle iron so you can insert the stick and still close the waffle iron.
- The thick waffle iron is made of cast aluminium and coated with a durable Teflon® non-stick coating.
- Open the waffle iron easily with the large, stay-cool, handle.
- The housing is made of 18/0 stainless steel, guaranteeing a long service life and easy cleaning.
- Ventilation slots in the housing protect the controls against overheating.
- The temperature is continuously adjustable from 50°C to 220°C.
- Timer can be set up to 15 minutes.
- Net weight: 10.5 kg.

code	V	W	mm	€
212165	230	1750	310x395x(H)230	232,50



212189

WAFFLE MAKER CORN DOG

- Perfect for all types of catering establishments who wants to add these fun waffles on a stick or corn dogs to their offer.
- It's possible to bake 6 lollypop waffles or corn dogs at the same time.
- Grooves are cut out of the waffle iron so you can insert the stick and still close the waffle iron.
- The thick waffle iron is made of cast aluminium and coated with a durable Teflon® non-stick coating.
- Open the waffle iron easily with the large, stay-cool, handle.
- The housing is made of 18/0 stainless steel, guaranteeing a long service life and easy cleaning.
- Fitted with a drip tray for dough and fat, helps you keep your work space clean.
- Ventilation slots in the housing protect the controls against overheating.
- The temperature is continuously adjustable from 50°C to 220°C.
- Timer can be set up to 15 minutes.
- Net weight: 10 kg.

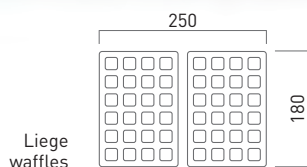
code	V	W	mm	€
212189	230	1550	390x335x(H)230	232,50



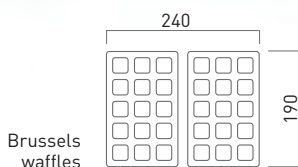
212103

212127

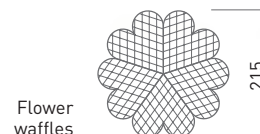
212134



Liege waffles



Brussels waffles



Flower waffles

WAFFLE MAKER ,LIÈGE'

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

code	V	W	mm	€
212103	230	1500	320x437x(H)251	279,50

WAFFLE MAKER ,BRUSSELS'

- Brussels waffles, two 3x5 rectangular patterns.
- Cast iron non-stick coated surface
- Thermostatic temperature control.
- Including waffle fork.
- Insulated handle.

code	V	W	mm	€
212127	230	2200	320x437x(H)277	279,50

WAFFLE MAKER ,HEART'

- Flower waffles, five conjoined heart-shaped patterns.
- Cast iron non-stick coated surface
- Thermostatic temperature control.
- Including waffle fork.
- Insulated handle.

code	V	W	mm	€
212134	230	2200	320x437x(H)251	279,50



212028



CRÊPE MAKER

- Designed for making crepes.
- Baking plate Ø 400 mm made of cast iron with a ceramic coating.
- Very even heat distribution across the surface.
- Including wooden spreader.
- Stainless steel housing.
- Thermostat continuously adjustable from 50 to 250°C.
- With protection from overheating and EGO thermostat.

code	V	W	mm	€
212028	230	3000	470x509x(H)161	239,50

KEBAB GRILL & KNIFE

- For natural gas, can be converted to propane with included converter set.
- Fitted with thermocouple.
- Grill distance adjustment.

- 2 swing stainless steel insulated screens (right and left), removable.
- Stainless steel housing.
- Burner screen made of AISI-310 stainless steel.
- Power connection required.



Reflection screens
help save up to
30% of gas



4 heating
zones power
13 kW

Removable
drip tray

226001

KEBAB GRILL GAS PROFI LINE

- For natural gas, can be converted to propane with included converter set.
- Fitted with thermocouple.
- Grill distance adjustment.
- Burners power 12 kW.
- Delivered with reflection screens.
- Grill length: 900 mm.
- Capacity: up to 80 kg.
- Weight 30 kg.

code	kW/[HS]	mm	€
226001	12	470x550x(H)1150	1 175,00

Prices without VAT and not binding



18/0

stainless steel

KEBAB KNIFE ELECTRIC

- For slicing döner kebab, shawarma, gyro, etc.
- 2 stainless steel Ø 100 mm blades, 1 smooth and 1 serrated.
- Blade spins at 2600 RPM and can slice up to 60 kg/h.
- Easily adjustable slicing thickness from 0 mm up to 8 mm.
- Blade cover made of stainless steel ensures safety during cutting.
- Handle and motor housing made of anti-slip material.
- ON/OFF switch integrated with the housing.
- Overload protection with a reset button.
- Blade sharpening stone included.
- Weight 1 kg.

code	V	W	mm	€
267240	230	80	194x113x(H)173	132,50



267240

**CORDLESS KEBAB KNIFE ELECTRIC**

- For slicing döner kebab, shawarma, gyro, etc.
- 2 stainless steel Ø 100 mm blades, 1 smooth and 1 serrated.
- Blade spins at 2600 RPM and can slice up to 60 kg/h.
- Easily adjustable slicing thickness from 0 mm up to 8 mm.
- Blade cover made of stainless steel ensures safety during cutting.
- Handle and motor housing made of anti-slip material.
- ON/OFF switch integrated with the housing.
- Charger with red and green light indicating battery level.
- Two 2,000 mAh battery packs included.
- Blade sharpening stone included.
- Weight 1,3 kg.

code	V	W	mm	€
267257	230	80	199x114x(H)184	198,50



267257

REPLACEMENT KNIFE FOR KEBAB KNIFES

- Replace your broken or lost knife to extend the service life of your electric kebab knife.
- For use with HENDI Kebab knife electric 267240 & 267257.

code	€
267219	42,50

KEBAB KNIFE ELECTRIC

- Ideal for slicing any type of roasted meat like; kebab, shoarma, gyros, etc.
- Large Ø 80 mm smooth slicing disk with stainless steel guard.
- The blade cover ensures safety while slicing.
- Additional Ø 80 mm serrated slicing disk included.
- Disk spins at 8.000 RPM.
- Aluminium handle with 2.7 m power cord.
- Ingress protection: IPX4.
- Adapter with indicator lamp.
- Blade sharpening stone, knife stand and a screwdriver are included.

code	V	W	mm	€
267264	230	80	232x120x(H)115	298,50



267264

SOUS-VIDE SYSTEM

- Culinary system in which vacuum-sealed food is cooked at a precisely controlled temperature.
- Ideal for à la carte restaurants.
- Exceptionally suitable for preparation outside peak times.

- Consistently high quality results.
- High precision thermostat adjustable (0,1°C) from 35° to 90°C.
- Housing made entirely of stainless steel.
- Can be sealed air- and watertight due to the lid with silicone rim.



GN 1/1
600 W
230 V



225448

GN 2/3
400 W
230 V



225264

SOUS VIDE SYSTEM GN 1/1

- Equipped with handles and drain tap.
- Stainless steel spacer with 6 compartments included.

code	liters	V	W	mm	€
225448	20	230	600	540x335x(H)310	412,50

SOUS-VIDE SYSTEM GN 2/3

- With handles.
- Supplied with a spacer with 4 stainless steel compartments.

code	liters	V	W	mm	€
225264	13	230	400	363x335x(H)290	298,50

**EMBOSSED VACUUM BAGS**

code	packed per	mm	€
971017	100	150x250	10,95
971024	100	200x300	16,95
971048	100	150x400	16,75
971055	100	250x350	24,95
971031	100	300x400	32,50
971000	50	400x500	28,50



222645

IVIDE CIRCULATOR STICK FOR SOUS-VIDE 2.0 COOKING

- Safe use: the sous vide stick turns off when removed from the water bath.
- Possibility to control the device with Wi-Fi module using a mobile application for iOS and Android devices.
- The app is pre-loaded with over 600 recipes and helps users calculate the perfect time and temperature for the selected dish.
- Temperature adjustable between 5°C and 90°C in 0.1°C increments.
- Can heat and circulate up to 30 liters of water.
- Circulation capacity: max. 12 l/min.
- The screen shows the working temperature and time and is easy to operate.
- Waterproof housing conforms to the IPX7 norm.

code	V	W	mm	€
222645	230	1200	63x97x(H)344	149,50



864203



LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

- With recess for sous vide stick 222645.

Also suitable for stainless steel Profi Line Gastronorm containers.

code	GN	mm	€
864210	GN 1/2	265x325	14,95
864203	GN 1/1	530x325	18,95



222997



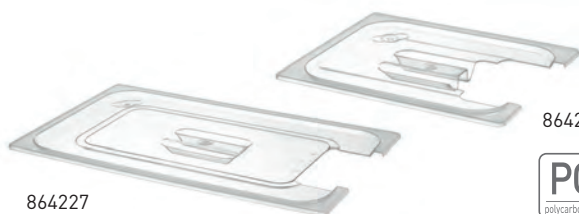
IVIDE PLUS SOUS VIDE THERMAL CIRCULATOR

- High precision sous vide thermal circulator with temperature control.
- 4 inch Touch Screen interface.
- Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5 cm by means of a clamp.
- Best performances up to 80 litres.
- Working temperature 5°C to 99°C, accuracy 0.07°C.
- Timer can be set between 1 minute and 99 hours.
- Multiple Machines can be managed from the app.
- Offers exceptional temperature stability.
- Low level water protection device switches off the sous vide in case of accidental use without water.
- Circulating pump to eliminate cold and hot spots.
- Temperature sensor to prevent overload and overheating.
- Carry Case as Standard.
- IPX7, can withstand splashes and accidental submersion.

App:

- Precise temperature control from anywhere.
- A collection of over 600 recipes.
- Our Sous Vide Calculator: We've done all the testing and research for you, which means no more scouring the internet for information.
- Recipe Memory: Store your own times and temperatures.
- Cook history: For greater HACCP control store your last cook - 10 times and temperatures.
- Multi device cooking: Control Several cookers from one app.
- Notifications to confirm when the water is at temperature, and the food is cooked.
- Cook time complete, don't worry the app will keep the food at the optimum temperature for holding.
- Multi-language Control: The first ever multilingual sous vide cooking app.

code	V	W	mm	€
222997	230	2200	130x145x(H)330	675,00



864227

864234



LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

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

code	GN	mm	€
864234	GN 1/2	265x325	13,95
864227	GN 1/1	530x325	17,95



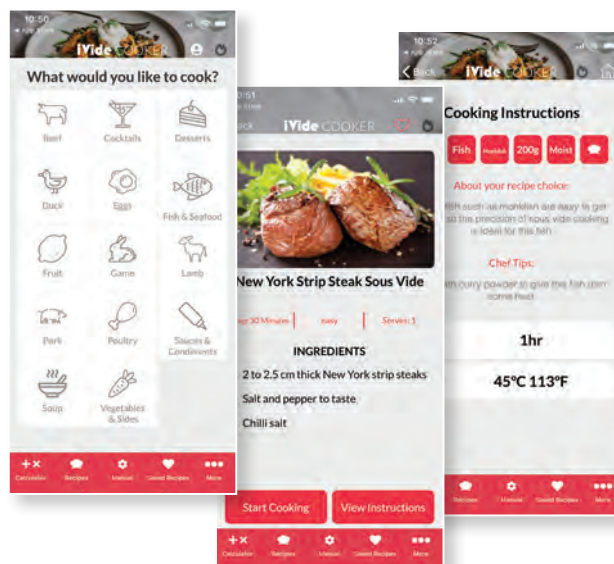


222638

IVIDE PLUS JUNIOR

- High precision sous vide thermal circulator with temperature control.
- 4 Inch high resolution touch screen interface.
- Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5 cm by means of a clamp.
- Best performances up to 45 litres.
- Working temperature 5°C to 99°C, accuracy 0.07°C.
- Timer can be set between 1 minute and 99 hours.
- WiFi enabled, can be controlled by the sousvidetools app.
- Multiple Machines can be managed from the App.
- Low level water protection device switches off the sous vide in case of accidental use without water.
- Circulating pump to eliminate cold and hot spots.
- IPX7, can withstand splashes and accidental submersion.

code	V	W	mm	€
222638	230	1500	159x121x(H)285	398,50





282755



282731

CANDY FLOSS MACHINE

- Stainless steel removable bowl, suitable for dishwashers.
- The bowl is fastened by 4 secure clamps.
- Motor housing finished with a pink coating.
- Fitted with a drawer for sticks, sugar, dyes, etc.
- Separate switches for power on and the heating elements, with integrated lamps.
- Voltmeter showing actual voltage.
- Sugar dispenser included.
- Overload fuse protects the motor against burning in the event of a blockage.
- Weight: 11 kg.

code	V	W	mm	€
282731	230	1200	520x520x(H)480	325,00

COTTON CANDY MACHINE LID

- Provides effective protection of the prepared cotton candy from external factors.
- Allows you to observe the production process.
- Made of plastic.
- Suitable for cotton candy machine 282731.



code	mm	€
282755	ø520x(H)350	82,50

NEW



282748



POPCORN MACHINE

- Professional popcorn machine, energy efficient and safe to operate.
- Frame made of aluminum alloy, robust housing made of tempered glass and red powder coated steel.
- The popcorn heating pan is fitted with a stirring unit and is easy to empty thanks to the use of a clamp.
- With convenient popcorn scooping flap at the service side.
- Large hinged service door made of acrylic glass.
- The interior is illuminated, and the bottom of the popcorn chamber is heated to ensure nice warm popcorn.
- With crumb drawer under the chamber for easy disposal of un-popped kernels and crumbs.
- It takes approximately 2 minutes to create a batch of popcorn.
- Net weight: ±25 kg.

code	V	W	mm	€
282748	230	1500	560x420x(H)770	375,00

With convenient collection drawer for crumbs and unpopped popcorn kernels.



BAIN-MARIE GASTRONORM



238905



238912

KITCHEN LINE BAIN-MARIE

- GN 1/1 container.
- Temperature control up to 85 °C.
- Stainless steel water tank with appropriately contoured inner corners for easy cleaning.
- Equipped with an on/off switch, a thermostat and an indicator light.
- Suitable for GN pans up to 150 mm deep.
- Supplied without GN pans.



code	V	W	mm	€
238905	230	1200	340x540x(H)250	132,50

KITCHEN LINE BAIN-MARIE WITH DRAIN TAP

- GN 1/1 container.
- Temperature control up to 85 °C.
- Stainless steel water tank with appropriately contoured inner corners for easy cleaning.
- Equipped with an on/off switch, a thermostat and an indicator light.
- Suitable for GN pans up to 150 mm deep.
- Supplied without GN pans.



code	V	W	mm	€
238912	230	1200	340x540x(H)250	162,50

THERMO SYSTEM



201107

THERMOSYSTEM 1

- Enamelled pan Ø 185 mm.
- Stainless steel bain-marie pan with lid.
- Fitted with power regulator and indicator light.



code	liters	V	W	mm	€
201107	4.2	230	200	265x265x(H)245	220,95



201206

THERMOSYSTEM 2

- 2 enamelled pans Ø 185 mm.
- 2 stainless steel bain-marie pans with lids.
- Fitted with two power regulators and indicator lights.



code	liters	V	W	mm	€
201206	8.4	230	400	505x265x(H)245	376,95

NEW



SMOKING GUNS – 3 SPEEDS OF SMOKE INFUSION

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

code	mm	€
199640	215x70x(H)160	72,50



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 or 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 silicone vent to hold the tube of a smoking gun.
- Ideal to use in combination with a smoking gun.

code	-	mm	€
199657	Cocktail dome	ø130x(H)282	32,50
199664	Plate dome	ø260x(H)174	79,50



199978

GLASS DOME

- Ideal to use in combination with the smoking gun.

code	mm	€
199978	ø245x(H)150	16,95



198124

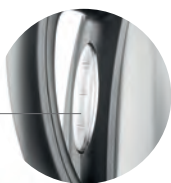
GAS LIGHTER – SET OF 2 PCS.

- Refillable.
- Supplied empty.

code	packed per	mm	€
198124	2	(L)230	7,95



Internal maximum
water level indicator



Watch the video



209981

ELECTRIC KETTLE - 1,8 L

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

code	liters	V	W	mm	€
209981	1.8	230	2150	221x163x(H)249	23,95



NEW

Control panel with
digital display



209943

CORDLESS ELECTRIC KETTLE WITH TEMPERATURE CONTROL

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

code	liters	V	W	mm	€
209943	1.8	230	1800	221x163x(H)249	35,95



External water
level indicator



209998



Watch the video

ELECTRIC KETTLE - 4,2 L

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

code	liters	V	W	mm	€
209998	4.2	230	2000	340x234x(H)290	42,50

TEPAN-YAKI GRIDDLE

- Non-stick coated surface, easy to clean.
- Robust cool-touch handles for safe transport.
- Maximum temperature: 220-250 °C.
- Detachable power cord with thermostat.



1800 W
230 V

1800 W
230 V

238608

238301

TEPPANYAKI GRIDDLE

- Griddle surface dimensions: 440x230 mm.

code	V	W	mm	€
238608	230	1800	525x230x(H)110	39,95

TEPPANYAKI GRIDDLE

- Griddle surface dimensions: 900x220 mm.

code	V	W	mm	€
238301	230	1800	1020x220x(H)110	87,50

PARTY PAN

- Aluminium with non-stick coating.
- Removable thermostat.
- Suitable for frying, roasting and keeping hot.
- Including lid with clear glass and two insulated handles.



code	V	W	mm	€
239506	230	1400	ø500x(H)190	49,95
239605	230	1600	ø620x(H)190	98,50



239605

THERMOSTAT CABLE FOR PARTY PAN

- Replace your broken or lost thermostat cable to extend the service life of your part pans.
- For use with HENDI Party pan 239506 & 239605.

code	€
239599	12,95

239506





Watch the video



240410

PROFI LINE RICE COOKER & WARMER WITH STEAM COOKING FUNCTION 1.8 L

- Housing Made of stainless steel.
- Internal aluminum container with non-stick coating, removable, easy to clean.
- Polypropylene hinged lid with a comfortable grip, a seal and vent valve.
- Snap fastener for an easy and tight closing of the cooker.
- A special container for collecting condensation that is dripping from the lid protects the work area from getting wet.
- 2 operating modes – cooking and temperature maintenance mode; when the cooking is finished, the device switches to temperature maintenance mode.
- Capacity: Suitable for 10 cups of dry rice (15-20 servings of cooked rice).
- Steam basket, measuring cup and rice spoon included.

code	liters	V	W	mm	€
240410	1.8	230	700	ø280x(H)285	52,50



240403

PROFI LINE RICE COOKER & WARMER 5.4 L

- Housing Made of stainless steel.
- Internal aluminum container with non-stick coating, removable, easy to clean.
- Stainless steel hinged lid with a seal and vent valve.
- Snap fastener for an easy and tight closing of the cooker.
- A special container for collecting condensation that is dripping from the lid protects the work area from getting wet.
- 2 operating modes – cooking and temperature maintenance mode; when the cooking is finished, the device switches to temperature maintenance mode.
- Capacity: Suitable for 30 cups of dry rice (45-60 servings of cooked rice).
- Measuring cup, rice spoon and silicone non-stick pad included.

code	liters	V	W	mm	€
240403	5.4	230	1950	455x455x(H)380	207,50

NEW



Inner pot is removable



240441



240458

RICE COOKER 4.2 L

- Housing is made of rolled steel painted white, easy to clean.
- Inner pot made from aluminium with a non-stick coating, easy to clean.
- The twist lock, stainless steel lid is fitted with a stay cool handle.
- The handles have a special design allowing them to act as a lid holder, store a hot lid safely and always keep the lid at hand.
- Handles and legs are made of non-heating, durable polypropylene.
- Two operating modes - cooking and keeping warm; after cooking, the appliance goes into keep warm mode.
- Capacity: 23 scoops of dry rice (±46 servings of cooked rice).
- Included: rice measuring cup and spoon.
- Net weight: 4.8 kg.

RICE COOKER 10 L

- Housing is made of rolled steel painted white, easy to clean.
- Inner pot made from aluminium with a non-stick coating, easy to clean.
- The twist lock, stainless steel lid is fitted with a stay cool handle.
- The handles have a special design allowing them to act as a lid holder, store a hot lid safely and always keep the lid at hand.
- Handles and legs are made of non-heating, durable polypropylene.
- Two operating modes - cooking and keeping warm; after cooking, the appliance goes into keep warm mode.
- Capacity: 50 scoops of dry rice (±100 servings of cooked rice).
- Included: rice measuring cup and spoon.
- Net weight: 10.35 kg.

code	liters	V	W	mm	€
240441	4.2	230	1550	420x380x(H)240	107,95

code	liters	V	W	mm	€
240458	10	230	2900	555x495x(H)365	179,50

2800 W
230 V



264607

SALAMANDER 450

- Type 450 - stainless steel frame.
- Ideal for grilling or keeping dishes/sandwiches warm and crisp.
- Thermostat continuously adjustable up to a maximum of 300°C, with indicator lights.
- Adjustable height by means of smoothly running lifting system.
- Removable dripping/crumb tray with 440x320 mm grid.

code	V	W	mm	€
264607	230	2800	480x520x(H)530	598,50

3600 W
230 V



264706

SALAMANDER 600

- Type 600 - stainless steel frame.
- Ideal for grilling or keeping dishes/sandwiches warm and crisp.
- Thermostat continuously adjustable up to a maximum of 300°C, with indicator lights.
- 2 independent heating areas.
- Adjustable height by means of smoothly running lifting system.
- Removable dripping/crumb tray with 590x350 mm grid.

code	V	W	mm	€
264706	230	3600	600x520x(H)530	695,00

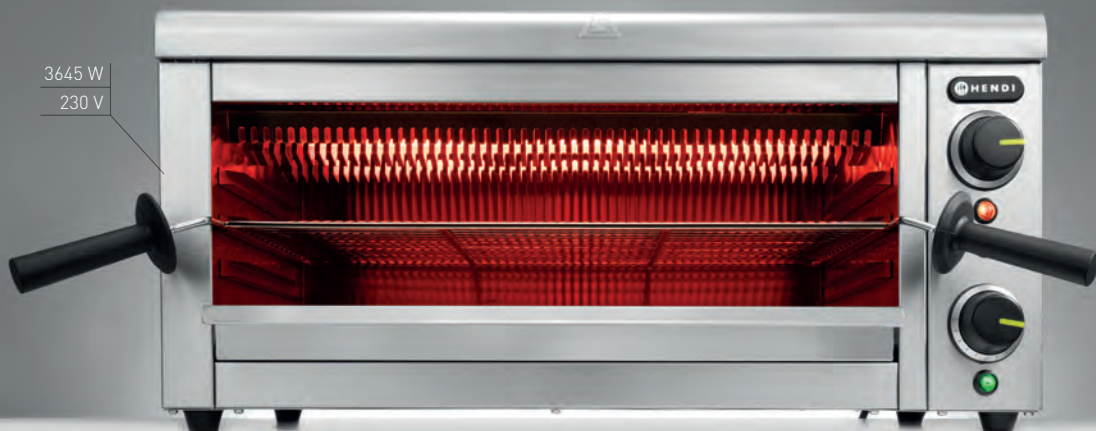


264607



264706





SALAMANDER WITH QUARTZ INFRARED HEATING ELEMENTS GN 1/1

- Possibility to place GN 1/1 trays in the chamber.
- Perfect for grilling or heating up dishes or casseroles.
- With top & bottom Quartz infrared heating element.
- Fitted with thermostat, 15 min. timer and indicator lamp.
- 3 possible grid heights.
- Supplied with: grid handles fitted with heat shield, crumb tray.
- Conforms to the IPX3 norm.



code	V	W	mm	€
264409	230	3645	689x397x(H)318	398,50

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.

2000 W
230 V



264119



code	V	W	mm	€
264119	230	2000	610x310x(H)280	269,50

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.

3600 W
230 V



264300



code	V	W	mm	€
264300	230	3600	800x472x(H)456	475,00

SAUSAGE ROLLING GRILLS

- Stainless steel housing.
- Quick heating and heat recovery.
- Non-stick coated rollers.
- Removable, easy-to-clean drip tray.
- Roller width: 42 cm.
- Temperature control up to 150 °C.



7 rollers
740 W
230 V

268506



14 rollers
1480 W
230 V

268735

SAUSAGE ROLLING GRILL – ONE ZONE

code	-	V	W	mm	€
268506	7 rollers	230	740	520x325x(H)175	269,50
268605	9 rollers	230	940	520x400x(H)175	298,50

SAUSAGE ROLLING GRILL – TWO ZONES

code	-	V	W	mm	€
268704	11 rollers	230	1180	520x477x(H)175	379,00
268735	14 rollers	230	1480	520x591x(H)175	450,00



268551

GLASS COVER FOR SAUSAGE ROLLER GRILLS

- Allows up to 20% reduction in consumed electricity.
- Reduces the time to grill sausages up to 15% thanks to heat accumulation under the glass cover.
- Maximum entry height 250 mm.
- Constructed from three glass elements, each 4 mm thick.
- Stainless steel structure supports the glass elements.
- 4 elements made of high temperature resistant plastic for mounting the cover to the grill.
- Warning: Glass cover fits only the new sausage roller grills with holes in frames.

code	-	mm	€
268551	For sausage rolling grill 7 [268506]	470x325x(H)240	59,95
268612	For sausage rolling grill 9 [268605]	470x401x(H)250	69,50
268711	For sausage rolling grill 11 [268704]	470x477x(H)250	82,50
268742	For sausage rolling grill 14 [268735]	470x491x(H)250	98,50



240502



SAUSAGE WARMER

- Stepless thermostat temperature control up to 85 °C.
- With handles for easy transport.
- Sausage container capacity: 10 l.
- Lid with insulated, cool-touch handle.

code	V	W	mm	€
240502	230	1000	330x280x(H)250	137,50

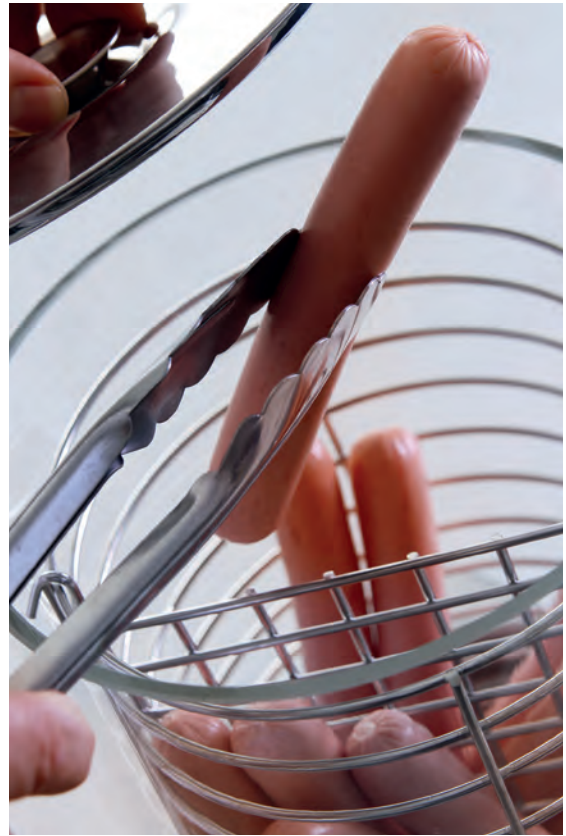


265000

SAUSAGE WARMER

- Heats hotdog sausages and keeps them warm.
- Stainless steel housing, sausage container made of anodized aluminum and glass.
- With adjustable power.

code	V	W	mm	€
265000	230	450	240x322x(H)466	232,50



265109

SAUSAGE CUTTER - ELECTRIC

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

code	V	W	mm	€
265109	230	135	230x185x(H)325	212,50



222805



SAUSAGE CUTTER - MANUAL

- Stable footing by suction cups.
- High-quality serrated blades.
- Easy to clean.
- Cuts 11 slices.

code	mm	€
222805	214x155x(H)205	127,50



630716



SAUSAGE CUTTER

code	mm	€
630716	(L)200	13,95

3000 W
230 V



S.S.
stainless steel

262214



S.S.
stainless steel

262801

TOASTER TONG

code	mm	€
262801	100x340x(H)64	11,50

MULTI TOASTER 6 TONGS

- 2 Layers with 6 toaster tongs - stainless steel.
- Infrared quartz tubes for prompt heating, temperature can reach maximum within 30 seconds.
- Tubes cool down in seconds.
- Switch for selecting different heating groups.
- 15 Minutes mechanical timer with bell.
- 6 Toaster tongs included.

code	V	W	mm	€
262214	230	3000	438x290x(H)402	225,00



1200 W
230 V

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	200x300x(H)223	169,50



NEW

921500

S.S.
stainless steel

TONG FOR SANDWICH TOASTER

- For use with HENDI sandwich toaster 261163.
- Fitted with insulated handles made of PF resin.

code	mm	€
921500	180x60x(H)180	16,95

**NEW
MODEL**



CONVEYOR TOASTER SINGLE

- One row of bread slices fit on the conveyor.
- Two separate heating elements, one below and one above the conveyor.
- Suitable for continuous toasting of sliced bread.
- Supplied with front and back trays.
- Conveyor speed is adjustable, toasting time between 2:50 and 5:30 minutes.

code	V	W	mm	€
261200	230	1340	288x418x(H)387	437,50

1340 W
230 V



261200



261309



261347



261354

2240 W
230 V

CONVEYOR TOASTER DOUBLE

- Possibility to fit two rows of bread slices next to each other on the conveyor.
- 2 separate heating elements.
- Suitable for continuous toasting of sliced bread.
- Supplied with front and back trays.
- Adjustable toasting time up to 3 minutes.



code	colour	V	W	mm	€
261309	steel	230	2240	418x368x(H)387	498,50
261347	red	230	2240	418x368x(H)387	525,00
261354	black	230	2240	418x368x(H)387	525,00

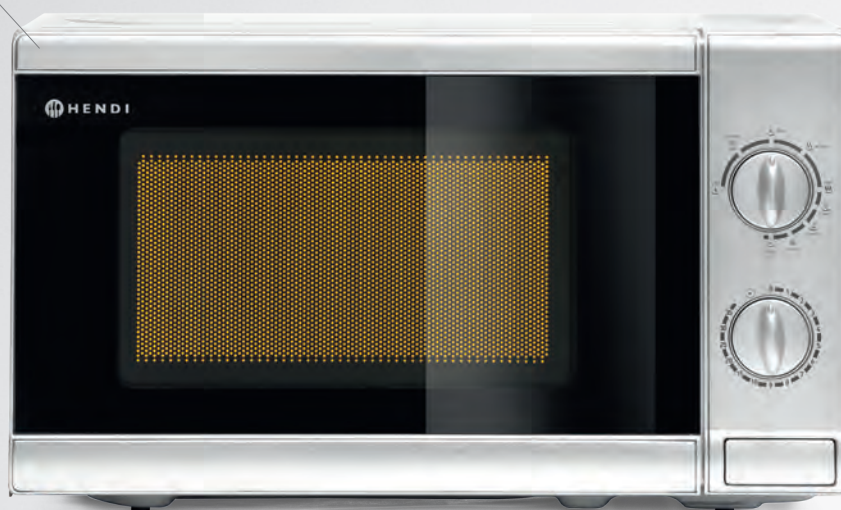
**NEW
NEW**

Prices without VAT and not binding



175

20 L
1050 W
230 V



281444

MICROWAVE WITH GRILL HENDI 1050 W, 20 L

281710

- Stainless steel housing and front panel.
- Easy to read control panel.
- Electromechanical control with two knobs adjusting time and power – 9 levels.
- Top magnetron antenna with rotating shaft ensures uniform distribution of energy.
- Built-in air filter to protect against external factors and dust.
- Airtight door with a glass pane for observing processes in the illuminated microwave interior.
- Push-button opening for easy operation.
- Chamber interior:
 - dimensions 304x306x(H)206, capacity 20 L.
 - painted white.
 - easy to clean.
 - no breaking of plates thanks to appropriately rounded edges.
- Multifunctional use:
 - defrosting.
 - 4 levels of microwave power: Low, Medium, Medium High, High.
 - function of combining standard and grill mode: Combi (3 levels).
 - grill (power 1000 W).
 - the end of the cooking cycle is signalled by an acoustic alarm.
- Microwave power: 1,050 W.
- Includes 255 mm glass turntable plate and grill stand.
- Suitable for round (up to ø280 mm) plates.
- Maximum single operating time: 35 minutes.
- Equipped with a cable with a grounding plug.
- Weight: 11.1 kg.

code	liters	V	W	mm	€
281710	20	230	1050	440x330x(H)259	147,50



25 l
1550 W
230 V



281352

MICROWAVE HENDI 1000 W, 23 L

281352

- Housing and interior of the chamber with ceramic bottom made of stainless steel.
- Easy to read control panel.
- Electromechanical control with one knob adjusting time from 15 s to 6 min.
- Lower rotating magnetron antenna for uniform energy distribution, no rotating disk.
- Built-in air filter to protect against external factors and dust.
- Door with large glass pane for observing processes in the illuminated microwave interior.
- Tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
 - dimensions 327x346x(H)200, capacity 23 L.
 - easy to clean.
 - no breaking of plates thanks to appropriately rounded edges.
 - ceramic bottom.
- Multifunctional use:
 - defrosting.
 - 6 suggested time programs for preparation of selected dishes/beverages.
 - the end of the cooking cycle is signalled by an acoustic alarm.
- Microwave power: 1550 W.
- Suitable for round (up to ø320 mm) and rectangular plates.
- Maximum single operating time: 6 minutes.
- Equipped with a cable with a grounding plug.
- Weight: 15.1 kg.

code	liters	V	W	mm	€
281352	25	230	1550	511x432x(H)311	389,50



25 L
1550 W
230 V



281444

MICROWAVE PROGRAMMABLE 1000W HENDI 1550 W, 23 L

281444

- Housing and interior of the chamber with ceramic bottom made of stainless steel.
- Easy to read control panel.
- Electronic control.
- Lower rotating magnetron antenna for uniform energy distribution, no rotating disk.
- Built-in air filter to protect against external factors and dust.
- You can select the desired program on the touch panel.
- Door with large glass pane for observing processes in the illuminated microwave interior.
- Tight latch closure; easy opening - no locking mechanism.
- Chamber interior:
 - dimensions 327x346x(H)200, capacity 23 l.
 - easy to clean.
 - no breaking of plates thanks to appropriately rounded edges.
 - ceramic bottom.
- Multifunctional use:
 - defrosting.
 - 10 default programs.
 - possibility to save up to 100 programs (up to 3 stages in one program).
 - automatic time conversion for double portions.
 - the end of the cooking cycle is signalled by an acoustic alarm.
- Microwave power: 1550 W.
- Suitable for round (up to ø320 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Equipped with a cable with a grounding plug.
- Weight: 15.5 kg.

code	liters	V	W	mm	€
281444	25	230	1550	511x432x(H)311	432,50



34 l
3000 W
230 V



281369

MICROWAVE PROGRAMMABLE HENDI 3000 W, 34 L

281369

- Housing and interior of the chamber made of stainless steel.
- Chamber with ceramic floor.
- Easy to read control panel.
- Lower and upper rotating magnetron antenna for uniform energy distribution, no rotating disk.
- Built-in air filter protects against dust and dirt.
- Select the desired program on the touch panel.
- Door with large glass pane for observing processes in the illuminated microwave chamber.
- Tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
 - dimensions 360x409x(H)225 mm, capacity 34 l.
 - easy to clean.
 - no breaking of plates thanks to appropriately rounded edges.
 - ceramic bottom.
- Multifunctional use:
 - defrosting.
 - 10 default programs.
 - possibility to save up to 100 programs (up to 3 stages in one program).
 - automatic time conversion for double portions.
 - the end of the cooking cycle is signalled by an acoustic alarm.
- Microwave power: 3000 W.
- Suitable for round (up to ø355 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Fitted with a grounding plug.
- Weight: 32.3 kg.

code	V	W	mm	€
281369	230	3000	574x528x(H)368	998,50


 18 L
 3000 W
 230 V


281376

MICROWAVE PROGRAMMABLE, WITH USB PORT HENDI 3000 W, 18 L

NEW
281376


- Housing and interior of the chamber with ceramic bottom made of stainless steel.
- Easy to read touch control panel with push buttons and digital display that shows time and power.
- Electronic control.
- Lower and upper rotating magnetron antenna for uniform energy distribution, no rotating disk.
- Built-in air and grease filter to protect against external factors.
- A special system that reminds you to clean the filter.
- You can select the desired program on the control panel with buttons.
- Multifunctional use:
 - defrosting.
 - 10 default programs.
 - 10 power levels.
 - possibility to save up to 100 programs, including uploading (from the control panel via a USB port) up to 20 custom, multistage programs.
- automatic time conversion for double or triple portions.
- the end of the cooking cycle is signalled by an acoustic alarm.
- Possibility to change the sound or turn it off completely.
- door with large glass pane for observing processes in the illuminated microwave interior.
- tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
 - dimensions 330x310x(H)175, capacity 18 l.
 - easy to clean.
 - no breaking of plates thanks to appropriately rounded edges.
 - ceramic bottom.
- Microwave power: 3000 W.
- Suitable for round (up to ø300 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Equipped with a cable with a grounding plug.
- Supplied USB card, software included.
- Weight: 31.8 kg.

code	V	W	mm	€
281376	230	3000	563x420x(H)340	1 075,00



code	281710	281352	281444	281369	281376
COOKING AND PROGRAMMING					
Control	electromechanical	electromechanical	electronic	electronic	electronic
Number of programs / stages	9/1	1/1	100/3	100/3	100/3
Number of power levels	9	1	4	4	10
Maximum time	35 min	6 min	60 min	60 min	60 min
STANDARD EQUIPMENT					
Microwave source	top magnetron antenna	lower rotating magnetron antenna	lower rotating magnetron antenna	lower and upper rotating magnetron antenna	lower and upper rotating magnetron antenna
Number of magnetrons	1	1	1	2	2
Air filter	YES	YES	YES	YES	YES
USB port	-	-	-	YES	YES
Additional accessories	YES - grid	-	-	-	-
DIMENSIONS					
External dimensions	440x330x(H)259 mm	511x432x(H)311 mm	511x432x(H)311 mm	574x528x(H)368 mm	563x420x(H)340 mm
Chamber dimensions	304x306x(H)206 mm	327x346x(H)200 mm	327x346x(H)200 mm	360x409x(H)225 mm	330x310x(H)175 mm
Chamber capacity	20 l	23 l	23 l	34 l	18 l
Maximum plates diameter	280 mm	320 mm	320 mm	355 mm	300 mm
TECHNICAL PARAMETERS					
Power	1050 W	1550 W	1550 W	3000 W	3000 W
Voltage	230 V	230 V	230 V	230 V	230 V
Weight	11,1 kg	15,1 kg	15,5 kg	32,3 kg	31,8 kg
€	147,50	389,50	432,50	998,50	1 075,00

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



225479

LOW TEMPERATURE OVEN

- Designed for slowly preparing or regenerating food, by means of a very accurately set and controlled process.
- With core temperature probe, separately adjustable.
- Recessed handles in the sides.
- Easy to clean door seal.
- Oven chamber is heated on 4 sides, uniformly distributing the heat throughout the chamber.
- Energy efficient due to extra insulation.
- Seamless oven chamber with rounded corners, easy to clean.

- Temperature adjustable by 1 degree increments - oven chamber up to 120°C, core temperature and keep warm up to 100°C.
- Door hinges left or right, easy to convert.
- Digital setting and readout of time, set temperature, and current core/chamber temperatures.
- Stainless steel pan and tray holder, suitable for GN 1/1 containers, grids and trays as well as 600x400 mm bakery trays, on 3 levels.

code	V	W	mm	€
225479	230	1200	495x690x(H)415	1 398,50



227954

CONVECTION STEAM OVEN WITH GRILL 4X GN 2/3

- High-quality stainless-steel body and chamber.
- Manual control panel with knobs for function, temperature, time and amount of steam.
- Has functions for defrost, pre-heat, convection, grill, steam or a combination of those functions.
- Temperature can be set up to 280°C.
- Timer can be set up to 120 minutes.
- Convection by means of two heating elements and one fan.
- With top grill elements.
- Oven fits 4 GN 2/3 trays, distance between the trays is 70 mm.
- Supplied with 1 grid GN 2/3.
- Convection 3 kW, grill: 1.8 kW.
- Chamber heaters: bottom 1.6 kW, top 0.7 kW.
- Adjustable feet from 55 to 75 mm.

code	V	W	mm	€
225929	230	3000	620x555x(H)585	1 525,00

STAND FOR CONVECTION STEAM OVEN WITH GRILL 4X GN 2/3

- For use in combination with convection steam oven with grill 225929.

code	mm	€
224823	580x390x(H)750	402,50



224823



227060



Two highly efficient fans, distributing hot air evenly



CONVECTION OVEN H90

- Housing Made of stainless steel.
- Cool touch door with double glazing, which can be removed for easy cleaning.
- Partially enamelled chamber with interior lighting.
- Heating by means of 2 heating elements and 2 fans.
- Temperature adjustable from 50°C to 300°C.
- Timer: 0-120 min.
- Fits 4 438x315 mm trays.
- Guides interspaced at: 70 mm.
- Supplied with 4 trays.

code	V	W	mm	€
227060	230	2670	595x595x(H)570	545,00

Fits four aluminium trays



Double, heat resistant glass



Fitted with interior lighting





227077

CONVECTION OVEN WITH HUMIDIFICATION H90S

- Housing Made of stainless steel.
- Cool touch door with double glazing, which can be removed for easy cleaning.
- Partially enamelled chamber with interior lighting.
- Heating by means of 2 heating elements and 2 fans.
- Temperature adjustable from 50°C to 300°C.
- Direct humidification, manually operated with a button.
- Timer: 0-120 min.
- Fits 4 438x315 mm trays.
- Guides interspaced at: 70 mm.
- Supplied with 4 trays.

code	V	W	mm	€
227077	230	2670	595x595x(H)570	625,00

Direct humidification



ACCESSORIES



801970



943380



223468

GRID FOR OVENS H90 AND H90S

- Suitable for 227060 and 227077.

code	mm	€
801970	433x338	16,95

TRAY FOR OVENS H90 AND H90S

- Suitable for 227060 and 227077.

code	mm	€
943380	437x314x(H)8	10,68

STAND FOR OVENS H90 & H90S

- Suitable for H90 and H90S ovens 227060, 227077.

code	mm	€
223468	595x425x(H)700	398,50



CONVECTION BAKERY OVENS - 600X400 MM

- Ideal solution for businesses wishing to add fresh and tasty baked goods to their product range.
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere.
- Built-in humidifier makes the oven suitable for even the most sophisticated baked goods.
- Body and cooking chamber made of stainless steel.
- Glass door with gravity ventilation.
- Cooling system for controls.



TRAY
600x400



225523

4x
600x400x(H)20

code	225523	
type	three-phase	
control	electromechanical	
tray support spacing	83 mm	
external size	790x750x(H)635 mm	
number of fans with reverse	2 - with reverse	
thermostat	50°C up to 300°C electromechanical	
humidification	direct , 5-step, manually operated	
power/voltage	6,4 kW/400 V	
weight	58 kg	
€	2 075,00	

CONVECTION SNACK OVENS

- Ideal solution for businesses wishing to add fresh and tasty baked goods to their product range.
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere.

- Body and cooking chamber made of stainless steel.
- Glass door with gravity ventilation.
- Cooling system for controls.



225165



4x

600x400x(H)20



4x

429x345

code	225516	225165
type	convection oven	convection oven multifunctional
control	electromechanical	electromechanical
capacity	4 trays 600x400x(H)20 mm	4 trays 429x345x(H)9 mm
tray support spacing	83 mm	74 mm
external size	790x750x(H)635 mm	590x695x(H)590 mm
non-reversible fan	2	1
thermostat	50°C up to 300°C electromechanical	50°C up to 260°C electromechanical
multifunctional		8 baking options
humidification	indirect, manually operated with a button	
power/voltage	3,2 kW/230 V	2,6 kW/230 V
weight	50,4 kg	36,4 kg
€	1 495,00	995,00

CONVECTION STEAM OVENS MANUAL NANO GN-SIZE



NANO

- A convection steam oven combines the efficiency of a convection oven with the capabilities of a steam oven.
 - These modes can be used separately or in conjunction with one another.
 - These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meat and poultry or perfectly steamed fish.
 - Steam is generated by directly spraying water on the heaters.
 - The steam levels in the chamber are controllable and the oven has multiple automated features to maintain the set levels.
 - A direct water connection is needed: 3/4", max 30°C, 150-200 kPa (2 bar), only treated, softened water.
 - Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
 - The powerful 6 bladed fan(s) have auto-reverse and can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence.
 - The fan motor has double bearings and 250W of power.
 - The manual control panel has thermostat and steaming indicator lights and three large knobs for setting the time, temperature and amount of steam.
 - Timer can be set up to 120 minutes, temperature up to 260°C.
 - The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch.
 - Outside glass can be removed to ease cleaning.
 - Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
 - The chamber is fitted removable GN-tray guides and halogen lighting.
- Comes with 4 trays.

**5x**

GN 2/3

**7x**

GN 1/1

**12x**

GN 1/1

code	223307	223116	223093
tray support spacing	67 mm	67 mm	67 mm
external size	700x714x(H)628 mm	920x834x(H)859 mm	920x834x(H)1195 mm
number of fans with reverse	1	2	3
power/voltage	5,4 kW/400 V	10,8 kW/400 V	16,1 kW/400 V
weight	64 kg	117 kg	151 kg
€	1 995,00	3 450,00	4 795,00
FLOOR STAND			
code	223666	223659	223642
dimensions	700x580x(H)700 mm	940x640x(H)700 mm	940x640x(H)500 mm
€	525,00	557,50	539,50

CONVECTION STEAM OVENS DIGITAL NANO GN-SIZE



NANO

- A convection steam oven combines the efficiency of a convection oven with the capabilities of a steam oven.
- These modes can be used separately or in conjunction with one another.
- These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavorful roasted meat and poultry or perfectly steamed fish.
- Steam is generated by directly spraying water on the heaters.
- The steam levels in the chamber are controllable and the oven has multiple automated features to maintain the set levels.
- Works with a direct water connection: 3/4", max 30°C, 150-200 kPa (2 bar), only treated, softened water.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan(s) have auto-reverse and can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence.
- The fan motor has double bearings and 250W of power.
- The digital control panel has clear readouts for the different functions, time, temperature and cooking program.
- Electronic timer can be set up to 999 minutes, temperature up to 260°C.
- The oven is programmable to ensures the same level of quality in day to day operations.
- It's possible to create 99 3-step programs, 4 if pre-heating is also added to the program.
- The oven is fitted with a removable temperature probe which can work in conjunction with the incorporated Delta-T cooking function.
- Keeps the chamber warm before pre-heating to ensure quick ready times.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch.
- Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- The chamber is fitted removable GN-tray guides and halogen lighting.
- Automatic chamber heating before 'PRE-HEATING" cycle. Comes with 4 baking trays.



AUTOMATIC CLEANING SYSTEM

code	€
229477	825,00



5x

GN 2/3



7x

GN 1/1



12x

GN 1/1

code	223291	223109	223086
tray support spacing	67 mm	67 mm	67 mm
external size	700x714x(H)628 mm	920x834x(H)859 mm	920x834x(H)1195 mm
number of fans with reverse	1	2	3
power/voltage	5,4 kW/400 V	10,8 kW/400 V	16,1 kW/400 V
weight	64 kg	117 kg	151 kg
€	2 575,00	4 495,00	5 895,00
FLOOR STAND			
code	223666	223659	223642
dimensions	700x580x(H)700 mm	940x640x(H)700 mm	940x640x(H)500 mm
€	525,00	557,50	539,50

CONVECTION OVENS & COMBI-OVENS NANO 4X 450X340MM



NANO

- These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meats and poultry or perfectly steamed fish.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence.
- The fan motor has double bearings and 250W of power.
- Timer can be set up to 120 minutes, temperature up to 260 °C.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch.
- Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- Chamber capacity of 4 trays (450x340mm), tray guides are placed 75 mm apart.
- Comes with 4 baking trays.



Multi-functional manual convection oven with humidifier and grill function NANO

Convection oven manual manual NANO

Convection oven manual with humidifier NANO

Convection oven digital with humidifier NANO

code	223369	223376	223352	223345
	Manual control panel, three knobs for temperature, time and mode. With a humidifier button for indirect humidification.	Manual control panel, two knobs for temperature and time	Manual control panel, two knobs for temperature and time. With a humidifier button for indirect humidification.	Digital control panel, easy control over the time, temperature and humidification. The oven is programmable, possibility to create 99 3-step programs, 4 if pre-heating is added to the program.
tray support spacing	75 mm	75 mm	75 mm	75 mm
external size	560x595x(H)530 mm	920x834x(H)859 mm	560x603x(H)530 mm	560x603x(H)530 mm
number of fans	1 non-reversible fan	1 non-reversible fan	1 reversible fan	1 reversible fan
power/voltage	3,1 kW/230 V	3,1 kW/230 V	3,2 kW/230 V	3,1 kW/230 V
weight	40 kg	35 kg	38 kg	38 kg
€	998,50	795,00	1 125,00	1 395,00
FLOOR STAND				
code	223031	223031	223031	223031
dimensions	560x510x(H)800 mm	560x510x(H)800 mm	560x510x(H)800 mm	560x510x(H)800 mm
€	359,50	359,50	359,50	359,50



CONVECTION OVENS & COMBI-OVENS NANO 4X 450X340MM

NANO

- These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meats and poultry or perfectly steamed fish.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence.
- The fan motor has double bearings and 250 W of power.
- Timer can be set up to 120 minutes, temperature up to 260°C.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch.
- Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- Chamber capacity of 4 trays (450x340mm), tray guides are placed 75 mm apart.
- Comes with 4 baking trays.



229552

4x

460x340

code	229958
control	electronic
tray support spacing	80 mm
external size	600x709x(H)577 mm
programmable	99 programs – 4 steps each
automatic chamber heating ("PRE-HEATING")	YES
number of fans with reverse	1
electronic timer	0 to 120 minutes
humidification	direct, digitally controlled
power/voltage	3,3 kW/230 V
weight	40 kg
€	1450,00

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



1432X

Protection against mechanical hazards.

Gloves that protect against mechanical hazards are marked with a pictogram and numbers describing the degree of protection provided, e.g:

- The first digit indicates the abrasion resistance, the second the disc cut resistance, the third the tear resistance, and the fourth the puncture resistance.
- An additional letter at the end (from A to F) indicates the degree of cut protection depending on the force applied (from 2 N to 30 N).



11XXXX

Protection against thermal hazards

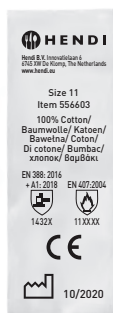
Gloves that protect against thermal hazards are marked with a pictogram and numbers describing the degree of protection provided, e.g:

- 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.





556603



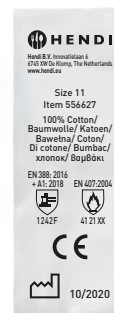
OVEN MITTS, COTTON - 2 PCS

- Certified protective gloves.
- 2 pcs.

code	packed per	mm	€
556603	2	(L)350	10,95



556627



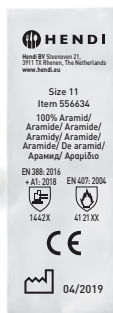
OVEN MITTS, FIBERGLASS - 2 PCS

- 2 pcs.

code	packed per	mm	€
556627	2	(L)360	21,95



556634



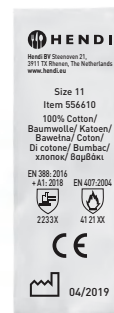
OVEN GLOVE HEAT RESISTANT - 2 PCS

- Heat resistant up to 250°C.
- Comfortable fit.

code	packed per	mm	€
556634	2	(L)300	20,50



556610



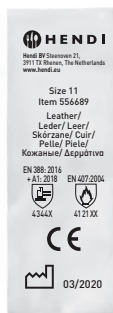
OVEN MITTS, FLAME RETARDANT COTTON - 2 PCS

- Extra long to protect the forearm.
- 2 pcs.

code	packed per	mm	€
556610	2	(L)380	14,50



556689



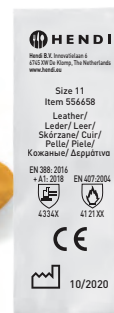
OVEN GLOVES LEATHER - 2 PCS

- Heat resistant up to 250 °C.
- Made from cow leather.
- Extra long to protect the forearm.

code	packed per	mm	€
556689	2	(L)460	24,95



556658



OVEN MITTS LEATHER - 2 PCS

- Heat resistant up to 250°C.
- Made from cow leather.
- Extra long to protect the forearm.

code	packed per	mm	€
556658	2	(L)460	23,95



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

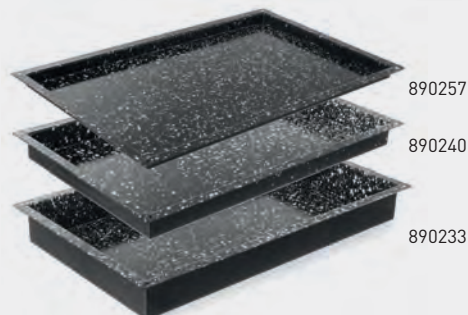
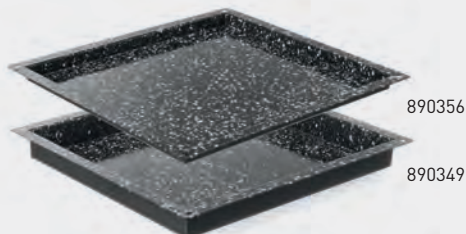
Bottom and outer walls with increased thickness of 1 mm guarantee temperature stability on the entire surface, without uneven heat distribution

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



GASTRONORM CONTAINER ENAMELLED GN 2/3

code	GN	mm	€
890356	GN 2/3	345x325x(H)20	32,75
890349	GN 2/3	345x325x(H)40	37,95

GASTRONORM CONTAINER ENAMELLED

code	GN	mm	€
890257	GN 1/1	530x325x(H)20	38,95
890240	GN 1/1	530x325x(H)40	40,95
890233	GN 1/1	530x325x(H)60	44,95





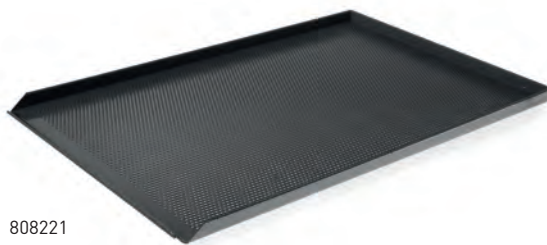
808429



TRAY GN 1/1 - WITH 4 RIMS

- With Teflon™ non-stick coating.

code	mm	€
808429	325x530x(H)10	31,50



808221



TRAY PERFORATED

- PerforowanaWith Teflon™ non-stick coating.

- With 3 rims.

code	mm	€
808221	600x400	47,95



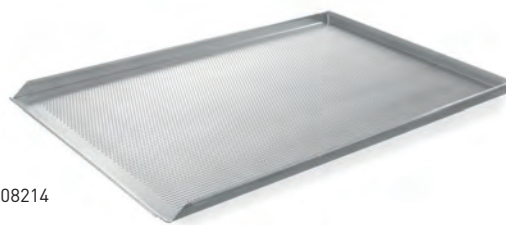
808207



TRAY

- With 3 rims.

code	mm	€
808207	600x400x(H)20	23,95

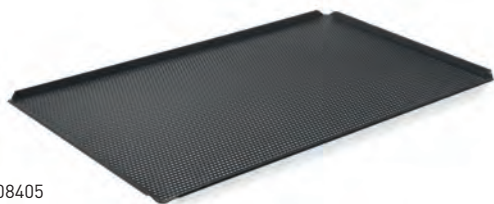


808214



TRAY PERFORATED

code	mm	€
808214	600x400x(H)20	28,50



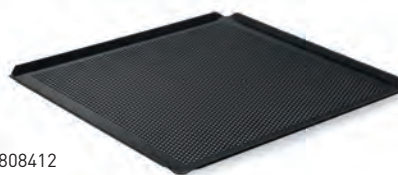
808405



TRAY PERFORATED GN 1/1 - WITH 4 RIMS

- With Teflon™ non-stick coating.

code	mm	€
808405	530x325x(H)10	36,50



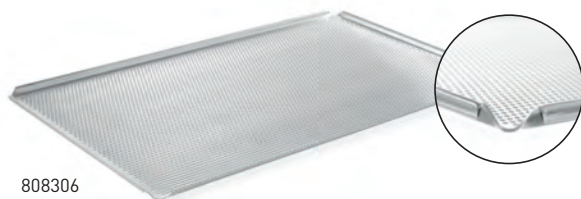
808412



TRAY PERFORATED GN 2/3 - WITH 4 RIMS

- With Teflon™ non-stick coating.

code	mm	€
808412	354x325x(H)10	38,25

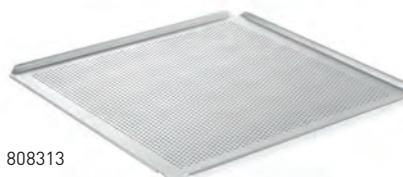


808306



TRAY PERFORATED GN 1/1 - WITH 4 RIMS

code	mm	€
808306	530x325x(H)10	20,95



808313



TRAY PERFORATED GN 2/3 - WITH 4 RIMS

code	mm	€
808313	354x325x(H)10	21,50



808238

TRAY FOR FRENCH BREAD

- Perforated.
- Fits 5 loaves of french bread.



code	mm	€
808238	600x400	52,50



808245

TRAY FOR FRENCH BREAD

- With Teflon™ non-stick coating.
- Perforated.
- Fits 5 loaves of french bread.



code	mm	€
808245	600x400	79,50



809259



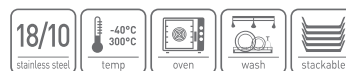
809242

**GASTRONORM
TRAY PROFI LINE**

code	GN	mm	€
809259	GN 1/1	530x325x(H)20	25,25
809242	GN 1/1	530x325x(H)40	29,95
809150	GN 2/1	650x530x(H)20	61,50



809273

**GASTRONORM
TRAY GN 2/3**

code	mm	€
809280	354x325	18,95
809273	354x325	20,95



805558

805541

805534

CONTAINER WITH NON-STICK COATING

code	GN	mm	€
805558	GN 1/1	530x325x(H)20	39,50
805541	GN 1/1	530x325x(H)40	44,95
805534	GN 1/1	530x325x(H)65	49,50



801932

GASTRONORM GRID GN 2/3

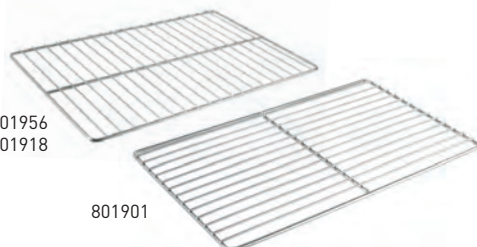
code	mm	€
801932	354x325	21,95



801925

801963
801994**GRID**

code	-	mm	€
801925	Grid transverse	600x400	22,50
801963	Chrome plated	600x400	19,95
801994		600x400	38,95

801956
801918

801901

GASTRONORM GRID

- GN 1/1.



code	-	mm	€
801956	Chrome plated - transverse grid	530x325	18,95
801901		530x325	20,95
801918	Stainless steel 18/10	530x325	32,95

HOSE WITH RINSE HEAD FOR APPLIANCES

- Ideal for any chef to keep their appliances spotless.
- Suitable for cleaning any number of waterproof appliance parts and surfaces.
- A 2 meter long hose brings many objects into range.
- Ergonomic handle with valve lever is comfortable to hold.
- Supplied with a dedicated holder that can be placed on oven housing (as indicated by technician) or on the wall using 3 screws.
- Jet is divided into a number of smaller ones using a strainer which increases the cleaning area covered.
- Water temperatures from 5°C to 85°C are ideal.
- Maximum water flow rate up to 11 L/m at pressure of 3 bar.
- Recommended supply water pressure: 3 bar.
- Operating pressure of supply water: 0.5 to 7 bar.
- PA66 nylon housing, metal parts made of chrome-plated steel.
- Water supply connection: 1/2" inner diameter.

code	mm	€
810323	56x42x(H)2000	57,50



810323



SMOKE OVEN ELECTRIC

- The smoke oven is ideal for smoking a variety of foods such as fish, beef, ham and vegetables.
- Made of stainless steel, with a magnetically closing double-insulated door.
- Temperature adjustable with a thermostat, thermometer integrated in door.
- Equipped with a hot air vent on the rear.
- Supplied with 3 grids (400x279 mm) and 3 meat hooks.

code	V	W	mm	€
238486	230	1600	540x380x(H)720	325,00



238486



PIZZA OVEN

- Suitable for heating up frozen products.
- Tray grid suitable for pizzas up to ø 30 cm.
- Timer adjustable up to 15 minutes.
- With 2 heating elements (top and bottom) and crumbs tray.

code	V	W	mm	€
220306	230	1450	480x420x(H)195	149,50

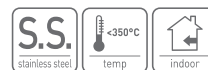


220306

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 AISI 430, easy to clean and maintain.
- Oven chamber measures 415x400x(H)120 mm for pizzas or other dishes.
- Chamber floor lined with chamotte stone; these accumulate the heat which results in crispy pizza bottoms.

- Each heating element is 1000W and can be set independently from 50°C to 350°C.
- The door is fitted with a window and the chamber has a light, this allows to follow the cooking process.
- The door can be opened without stopping the heating process.
- Can operate in continuous mode or with a timer.
- Timer can be set up to 120 minutes and when the times is finished the oven stops heating.
- Fitted with ± 1.7 m long power cable with earthed plug.



NEW



220283

220290

PIZZA OVEN COMPACT

- Chamber is heated by 2 efficient heating elements; one above and one below the chamber.

code	V	W	mm	€
220290	230	2000	580x560x(H)275	345,00

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	437,50

Chamber bottom lined with chamotte stone



Doors open forwards



Timer can be set up to 120 min



PIZZA OVENS

- Stainless steel front panel and painted steel body.
Insulation made of rock wool.
- Refractory bricks in the cooking chamber.
- Heating elements in the chamber (top and bottom).
- Separate thermostat for each heating element.



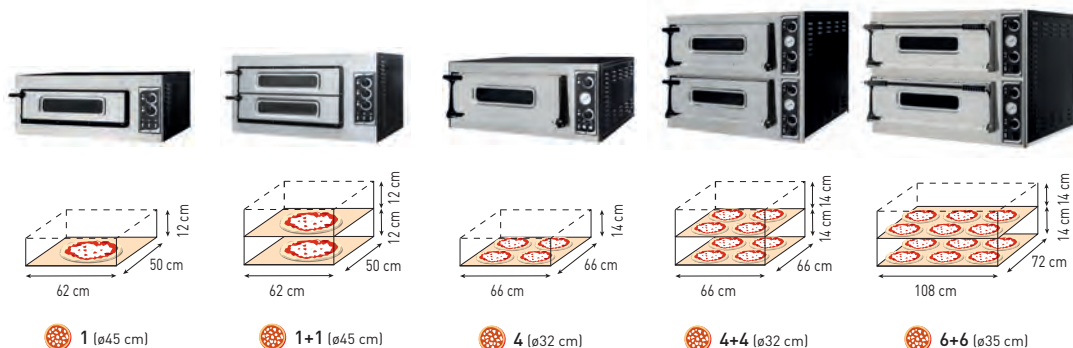
226674

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.



226698



model	BASIC 1/50 VETRO	BASIC 2/50 VETRO
code	226889	226896
number of chambers	1	2
dimensions	915x621x(H)357 mm	915x621x(H)527 mm
dimensions int.	620x500x(H)120 mm	2x 620x500x(H)120 mm
range	from 45°C to 455°C	from 45°C to 455°C
power/voltage	4 kW/400 V	6 kW/400 V
weight		
€	875,00	1 350,00

OVEN STAND

code	
dimensions	
€	

BASIC 4	BASIC 44	BASIC XXL 66
226681	226698	226995
1	2	2
975x814x(H)413* mm	975x814x(H)745* mm	1360x844x(H)745* mm
660x660x(H)140 mm	2x 660x660x(H)140 mm	2x 1080x720x(H)140 mm
from 45°C to 455°C	from 45°C to 455°C	from 45°C to 455°C
4,7 kW/400 V	9,4 kW/400 V	18 kW/400 V
75 kg	122 kg	176 kg
1 095,00	1 850,00	2995,00

227107

975x814x(H)860 mm

347,50

ELECTRIC DOUGH ROLLERS

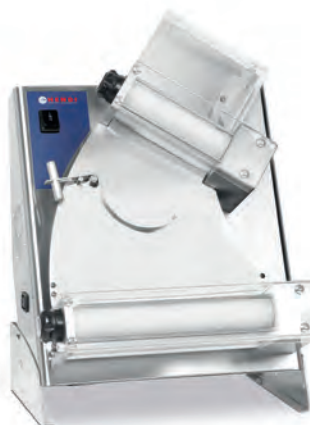
- Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough.
- Adjustable dough thickness from 1 to 5 mm
- Separate roller guards ensure easy and safe operation.



Watch the video



One set of rollers, electric foot pedal



code	226612	226629	226636
number of pairs of rollers	1	2	2
weight of the dough portion	0,21-0,70 kg	0,08-0,21 kg	0,21-0,70 kg
rolled dough disc diameter	ø260-450 mm	ø140-300 mm	ø260-400 mm
dimensions	650x345x(H)430 mm	475x375x(H)660 mm	585x435x(H)790 mm
power	250 W	250 W	250 W
voltage	230 V	230 V	230 V
weight	27 kg	28 kg	37 kg
€	995,00	1 098,50	1 250,00



226827



Stainless steel roller

CHEESE-GRATING MACHINE

- Capacity of 30 kilos per hour.
- Functional and practical, stable body.
- Despite its small size, the device offers high performance.
- Ideal for grating Parmesan cheese and other hard cheeses.
- Motor is protected against overloading.
- Provided with grated cheese container 1,3 L.
- Speed: 1400 RPM.
- Cylinder diameter Ø 110x60 mm.
- Weight 8 kg.

code	-	V	W	mm	€
226827	30 kg/h	230	380	280x250x(H)310	449,50

SPIRAL MIXERS

- Housing made of high-quality white lacquered stainless steel.
- Mixing bowl, lid and spiral made of 18/10 stainless steel.
- Integrated timer.
- Mobile thanks to 4 wheels, 2 of which are braked.



226209

Mobile thanks to 4 wheels,
2 of which are braked



With
integrated
timer.

226346

Removable
bowl

SPIRAL MIXER WITH FIXED BOWL

code	mm	bowl capacity (l)	dough load (kg)	capacity (kg/h)	bowl dimensions (mm)	kg	V	W	kM	€
226315	290x590x(H)580	10	8	35	ø260x(H)200	40	230	370	0,5	1 175,00
226209	385x670x(H)725	22	17	56	ø360x(H)210	59	400	750	1,0	1 375,00
226308	435x750x(H)810	32	25	88	ø400x(H)260	82	400	1100	1,5	1 695,00

SPIRAL MIXER WITH REMOVABLE BOWL

code	mm	bowl capacity (l)	dough load (kg)	capacity (kg/h)	bowl dimensions (mm)	kg	V	W	kM	€
226339	380x600x(H)645	10	8	35	ø260x(H)200	56	230	370	0,5	1 650,00
226346	390x670x(H)735	22	17	56	ø360x(H)210	81	400	750	1,0	1 850,00
226353	435x750x(H)810	32	25	88	ø400x(H)260	95	400	1100	1,5	2 125,00



224830

**PASTA MAKER**

- Perfect for making fresh pasta (max. width: 140 mm).
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three aluminium alloy rollers/cutters: dough roller, tagliatelle cutter and fettuccine cutter.
- Includes a hand crank and a clamp for table mounting.

code	mm	€
224830	382x440x(H)340	32,95

**PASTA MAKER ELECTRIC**

- Perfect for making fresh pasta (max. width: 170 mm).
- Cover equipped with safety switch.
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three rollers/cutters: dough roller, tagliatelle cutter (6,25 mm) and fettuccine cutter (2 mm).
- The rollers and cutters are made of 430 stainless steel.

code	V	W	mm	€
224847	230	70	258x218x(H)232	182,50



Watch the video



224847

PIZZA DOUGH BOX

- Made of food-grade polypropylene, harmless to human health.
- It maintains freshness of dough and continuity of proofing process.
- Stackable - with or without lids.
- Dishwasher safe.

AMER★BOX

WHAT SHOULD AN IDEAL PIZZA DOUGH PROOFING BOX BE?

Airtight

One of the most key features to look out for is whether your dough proofing box is airtight. This prevents the dough from drying out during prolonged fermentation and makes the dough easier to form.

Environmentally friendly

The use of airtight, resealable boxes reduces the use of foil, traditionally used to cover the dough during proofing. Plastic boxes are durable and can last for many years.

Made of suitable material

Traditional Italian dough proofing boxes were made of wood, but modern plastic boxes provide several benefits. They are airtight and they improve the shape and structure of the dough balls. The right amount of time for the dough to proof creates the right structure which translates into comfortable work - the dough is easier and quicker to stretch. This is not possible with metal containers that interfere with the dough proofing process.

The plastic surface is also smooth, which prevents the dough balls from sticking and makes it easy to remove them from the box after proofing.

Stackable

During proofing and fermentation, we keep multiple balls of dough at the same time. Stackable boxes take up less space in the kitchen. Stacked boxes are also easier to handle due to their stability.

No rounded edges

Special pizza dough boxes make it easy to cut and pull the dough without misshaping it. GN containers, which are used in kitchens, have rounded edges, thus making it impossible to remove the dough balls without destroying their shape.



880906



KITCHEN LINE PIZZA DOUGH BOX

- Made of food-grade polyethylene, harmless to human health.
- It maintains freshness of dough and continuity of proofing process.
- Stackable - with or without lids.
- Lid sold separately (880968).
- Dishwasher safe

code	liters	mm int.	mm	€
880906	14	565x365x(H)70	600x400x(H)75	12,95
880913	18	565x365x(H)90	600x400x(H)95	14,25
880920	24	565x365x(H)125	600x400x(H)130	15,75
880968		lid	600x400	10,95



NEW

**PIZZA SCOOP**

- Lightweight and durable, made of anodized aluminium.
- Handle with slide grip for easy removal of pizzas from the oven.



code	-	mm	€
617151		230x1200	32,95
617168	perforated	230x1200	38,95

NEW

PIZZA SCOOP, ROUND, PERFORATED

- Made of durable anodized aluminium resistant to wear, abrasion and corrosion.

- Two heat-resistant plastic handles (including one sliding handle) protect against heat.



code	mm	€
618103	230x1200	71,95

PIZZA SCOOP

- Handle with slide grip for easy removal of pizzas from the oven.



code	-	mm	€
617199	perforated	230x1200	43,95
617182		230x1200	37,75

PIZZA SCOOP SQUARED

- Light and robust, made of anodised aluminium.



code	-	mm	€
617113		305x1320	36,95
617120		405x1320	43,95
617137	perforated	305x1320	46,95
617144	perforated	405x1320	59,95



523902

**CAKE SERVER**

- With polypropylene handle.

code	mm	€
523902	265x55	4,65



PIZZA SCOOP SQUARED



code	mm	€
617175	305x1320	41,95

PIZZA OVEN CLEANING BRUSH

- Copper brush.
- Aluminium handle.
- Steel scraper.



code	mm	€	
525593	(L)1320	27,95	N

PIZZA SCOOP, SQUARED

- Long wooden handle.
- Heat resistant.



code	mm	€	
617816	305x1320	23,95	
618028	355x1320	27,95	N
617861	405x1320	31,95	

PIZZA OVEN CLEANING BRUSH

- Brush made of brass wire.
- Steel scraper.
- Removable wooden handle with a screw.

code	mm	€
525630	930x260	29,95



CAKE SCOOP/CUTTER

- Black polypropylene handle.
- Thanks to its sharpened edges it can be used as a knife.

code	mm	€
523957	300x75	6,95





618073

618066

618080

618097

618035

618042

618059

NEW**NEW****NEW****PIZZA SCOOP WITH SHORT HANDLE, SQUARED, PERFORATED**

- Made of anodized aluminium, lightweight and durable.
- Thanks to the perforated surface, excess flour can be removed.
- Equipped with a short handle, perfect for small spaces.
- The silicone handle remains cool during use and protects against heat.

code	mm	€
618073	305x660	37,95
618066	305x560	39,75

PIZZA SCOOP WITH SHORT HANDLE, SQUARED, PERFORATED

- Made of durable anodized aluminum resistant to wear, abrasion and corrosion.
- Thanks to the perforated surface, excess flour can be removed.
- Equipped with a short handle, perfect for small spaces.
- The silicone handle remains cool during use and protects against heat.

code	mm	€
618080	305x560	45,95
618097	305x660	42,95

PIZZA SCOOP WITH SHORT HANDLE, SQUARED

- Equipped with a short wooden handle, perfect for small spaces.
- Heat resistant.

code	mm	€
618035	305x660	20,95
618042	355x710	23,95
618059	405x760	29,50



617724

PIZZA SCOOP, WOODEN

- Can be used when removing pizza from the oven and for serving.
- Made of durable wood, resistant to high temperatures.

code	mm	€
617724	535x305x(H)10	15,95

PIZZA PLATES SPECIALE

- Made of very durable porcelain, these plates are perfect for heavy use in professional catering establishments.
- The snow-white plates are available in sizes with the diameter of 28 and 33 cm and are complemented with elements in trendy colours;

- they go together perfectly and bring out the appearance of the dish, making it look even tastier.
- The decoration is protected by glaze, which makes the plates dishwasher and microwave safe.



774847

PIZZA PLATE SPECIALE

code	mm	€
774830	ø280	3,95
774847	ø330	5,50



774892

PIZZA PLATE SPECIALE DECORATED

code	mm	€
774892	ø330	6,25



774885

PIZZA PLATE SPECIALE GRANITE

code	mm	€
774885	ø330	5,75



774861

PIZZA PLATE SPECIALE YELLOW

code	packed per	mm	€
774861	6	ø330	5,75



774854

PIZZA PLATE SPECIALE GRAY

code	packed per	mm	€
774854	6	ø330	5,75



774878

PIZZA PLATE SPECIALE ORANGE

code	packed per	mm	€
774878	6	ø330	5,75



777855

PIZZA PLATE BLACKBOARD NAPOLI

code	packed per	mm	€
777855	6	ø330	6,95





617069

PIZZA PAN

- Made of blue steel.
- Ideal for uniform pizza baking.
- Pan thickness: 0.75 mm
- Suitable for using in a wood-burning oven.

code	mm	€
617069	ø200x(H)25	4,35
617076	ø220x(H)25	4,95
617083	ø240x(H)25	5,45
617090	ø260x(H)25	5,80
617106	ø280x(H)25	6,35
617205	ø300x(H)25	6,75
617304	ø320x(H)25	7,75
617403	ø360x(H)25	7,85
617410	ø400x(H)25	10,75
617427	ø450x(H)38	13,25
617434	ø500x(H)38	16,25



617533

PIZZA SCREEN

- Ideal for uniform pizza baking.
- Made of aluminium.

code	mm	€
617502	ø230	2,95
617519	ø250	3,05
617526	ø280	3,65
617533	ø300	4,10
617540	ø330	4,55
617557	ø360	4,75
617458	ø380	4,95
617564	ø400	5,80
617465	ø430	6,05
617571	ø450	7,65
617472	ø480	7,65
617588	ø500	9,10
617595	ø600	13,25



810361

PIZZA SCREEN/PAN RACK

- Holds up to 14 pizza screens or pans.

code	mm	€
810361	300x305x(H)680	49,50



505540

ø500 and 600 mm have
a reinforced bottom**PIZZA BOARD**

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



code	mm	€
505540	ø300	10,75
505557	ø350	12,75
505564	ø400	14,75
505571	ø450	17,25
505588	ø500	22,95



505533



505526



PIZZA BOARD WITH HANDLE

- Made of compressed wood fibers.
- Resistant to temperature of up to 175 °C.
- The high pressure used during production makes the boards stronger than regular wood.
- Maintenance free (no need for oil or bleach).
- Handle with hole to hang the board.
- Darkens during use which gives it a natural look.

code	mm	€
505526	ø254x(H)6	14,95
505533	ø305x(H)6	18,95



LID SPACER FOR PIZZA'S - 500 PCS

- Height of the lid spacer: 35 mm.

code	packed per	€
709900	500	13,95



709900



617700

PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm	€
617700	(L)190	6,50



617731

PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm	€
617731	(L)200	6,75



617007

PIZZA SLICER

- Stainless steel knife blade, polypropylene handle.

code	ø	length (mm)	€
617007	ø100	(L)230	4,75



NEW



617014

PIZZA SLICER

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

code	ø	length (mm)	€
617014	ø100	(L)230	6,75



NEW



709887



709870

PIZZA DELIVERY BAG 35 CM KITCHEN LINE

- Fits 4 pizza boxes of 35x35 cm.
- Made from durable and easy to clean polyester.
- Outside made from 600D polyester and the inside is made from 210D polyester.
- Pizza compartment is padded with 5 mm thick foam.
- Closed with velcro, easy to adjust.
- The large handle makes carrying comfortable.
- Fitted with top transparent pocket for bills.

code	mm	€
709887	360x360x(H)200	18,95

PIZZA DELIVERY BAG 45 CM KITCHEN LINE

- Fits 4 pizza boxes of 45x45 cm.
- Made from durable and easy to clean polyester.
- Outside made from 600D polyester and the inside is made from 210D polyester.
- Pizza compartment is padded with 5 mm thick foam.
- Closed with velcro, easy to adjust.
- The large handle makes carrying comfortable.
- Fitted with top transparent pocket for bills.

code	mm	€
709870	460x460x(H)210	23,95



709818

PIZZA DELIVERY BAG

- Tight shutter easy to adjust.
- Made of tough and easy to clean material.
- Top transparent pocket for bills.

code	capacity	mm	€
709825	4 boxes	360x360x(H)200	23,95
709818	4 boxes	460x460x(H)210	32,95

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



UNIQUELY CAPACIOUS INTERIOR

The bag has a capacity of 72 litres, which means that you can deliver up to: 10 pizza boxes* or 8 salads* + 6 main courses* + 6 soups*

HIGH CAPACITY = HIGH PERFORMANCE

= LOWER COST OF DELIVERY = HIGHER PROFIT

* standard delivery packaging was used for the measurement.

ADJUSTABLE THERMAL SHELF

A shelf that divides the compartment into two parts.

Select a place for salads, coleslaws.

Put hot dishes in a separate compartment.

COOL AT THE BOTTOM, HOT AT THE TOP

SEPARATORS

The thermal bag has 5 semicircular separators in the lower shell. They provide thermal insulation of the container compartment from the ground and prevent the outer fabric from becoming worn out.
DON'T WORRY ABOUT PUTTING IT DOWN THE DISHES ARE SAFE

MULTIFUNCTIONAL CARRIER

Equipped with:

- Chest + belt tensioners
- Hooks for payment terminals/on the straps
- Comfort system – soft, ventilated cladding with light foam on the back and the harness
- Waterproof bill pocket

FUNCTIONALITY COMFORT
"HANDS-FREE"

THREE-LAYER WALL WITH COMPARTMENT INSERT

Low temperature permeability thanks to the multi-layer system of walls where the PVC compartment insert plays an important role. It stiffens the entire structure and provides effective thermal insulation.

THE THERMO INSTANT TECHNOLOGY KEEPS THE FOOD WARM FOR MORE THAN 1.5 HOURS

STRUCTURAL AND SUPPORT BELTS IN AUTOMOTIVE TECHNOLOGY

Polypropylene weave strips in the belt. Durable, strong, with a great design that will last for years.

NO FRAYING OR UNRAVELLING

NEW

PIZZA & FOOD DELIVERY BACKPACK INSULATED

- Lightweight backpack with large, adjustable, padded shoulder straps and padded back section for comfort.
- Fitted with adjustable waist band for extra stability.
- Waterproof thanks to the use of durable 600D polyester.
- Large compartment with adjustable, velcro mounted shelf.
- Can hold up to 10 pizza-boxes.
- Compartment has two layers of insulation, PE foam and aluminium foil.

- One side of the backpack can be opened with a zipper for easy access.
- With large padded carrying handles on the top and a transparent card holder on the back.
- Reflector strip fitted on the outside for extra safety.

code	mm	€
709801	410x410x(H)490	74,50

PROFI LINE | 800 SERIES ARKTIC



- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Self-closing lockable door(s) with comfortable curved door handle(s).
- Forced air cooling with auto-defrost, compressor placed above the chamber.
- 60 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 2/1.

- Digital display and electronic thermostat.
- Fitted with 4 wheels of which 2 are castor wheels.
- Climate class: 5.
- Coolant: R600a.



Watch the video

232118
232132



Chamber and outer housing
made of stainless steel

SET OF 4 FEET FOR REFRIGERATED AND FREEZER CABINETS

- 4 stainless steel feet, adjustable up to 60 mm
- Diameter: 55 mm
- For Profi Line and Kitchen Line refrigerated and freezer cabinets

code	€
941072	65,00



232125
232149



type	cooling, 1-door	freezing, 1-door	cooling, 2-door	freezing, 2-door
code	232118	232132	232125	232149
capacity	670 l	670 l	1300 l	1300 l
dimensions	730x805x(H)1940 mm	730x805x(H)1940 mm	1314x805x(H)1940 mm	1314x805x(H)1940 mm
chamber dimensions	610x635x(H)1540 mm	610x635x(H)1540 mm	1194x635x(H)1540 mm	1194x635x(H)1540 mm
range	0/8°C	-22/-17°C	0/8°C	-22/-17°C
coolant	R600a (110 g)	R290 (120 g)	R600a (140 g)	R290 (150 g)
energy class	B	C	B	C
shelves	4 x GN 2/1 (650x530 mm)*	4 x GN 2/1 (650x530 mm)*	4+4 x GN 2/1 (650x530 mm)*	4+4 x GN 2/1 (650x530 mm)*
average daily power consumption	1,26 kW	4,99 kW	2,01 kW	8,19 kW
power/voltage	220 W/230 V	600 W/230 V	350 W/230 V	980 W/230 V
weight	107 kg	115 kg	171 kg	177 kg
€	1 895,00	2 095,00	2 995,00	3 295,00

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

Fitted with wheels



Dynamic forced cooling



Self-closing, lockable door



REFRIGERATOR & FREEZER COUNTERS PROFI LINE | 700 SERIES



- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Self-closing doors fitted with comfortable handles.
- Work surface fitted with a 40 mm high ridge at the back (except 233764).
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- 50 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable stainless-steel feet.
- Climate class: 5 (232040, 232057), 4 (232064, 232699).



232040
232064



233764



232057
232699



232071

DRAWER WITH RAILS – 2-PIECE SET

code	mm	€
232071	300x545x(H)145	398,50

type	cooling, 2-door	cooling, 4-door	freezing, 2-door	cooling, 3-door	freezing, 3-door
code	232040	233764	232064	232057	232699
capacity	280 l	280 l	280 l	420 l	420 l
dimensions	1360x700x(H)850 mm	1360x700x(H)850 mm	1360x700x(H)850 mm	1795x700x(H)850 mm	1795x700x(H)850 mm
chamber dimensions	822x570x(H)580 mm	822x570x(H)580 mm	822x570x(H)580 mm	1257x570(H)580 mm	1257x570(H)580 mm
range	0/8°C	0/8°C	-22/-17°C	0/8°C	-22/-17°C
compressor	EMT65HLR power 1/4 KM	EMT65HLR power 1/4 KM	EGU130HLR power 1/2 KM	EGAS100HLR power 1/3 KM	NEK2140Z power 2/3 KM
coolant	R600a (120 g)	R600a (120 g)	R290 (140 g)	R290 (130 g)	R290 (140 g)
energy class	A	B	C	A	C
shelves	2+2 x GN 1/1*	4 szuflady	2+2 x GN 1/1*	2+2+2 x GN 1/1*	2+2+2 x GN 1/1*
average daily power consumption	1,34 kW	1,34 kW	3,97 kW	1,73 kW	5,09 kW
power/voltage	250 W/230 V	250 W/230 V	600 W/230 V	400 W/230 V	600 W/230 V
weight	95 kg	95 kg	95 kg	120 kg	120 kg
€	1 775,00	2 375,00	2 045,00	2 095,00	2 225,00

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

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.
- Climate class: 5 (233344, 233382), 4 (233351, 233399).
- Coolant: R600a (233344, 233382), R290 (233351, 233399).



233344
233351

233382
233399



type	cooling, 2-door	freezing, 2-door	cooling, 3-door	freezing, 3-door
code	233344	233351	233382	233399
capacity	166 l	166 l	291 l	291 l
dimensions	1200x600x(H)850 mm	1200x600x(H)850 mm	1800x600x(H)850 mm	1800x600x(H)850 mm
chamber dimensions	800x480x(H)580 mm	800x480x(H)580 mm	1400x480x(H)580 mm	1400x480x(H)580 mm
range	0/8°C	-22/-17°C	0/8°C	-22/-17°C
compressor	EMT65HLR power 1/4 KM	NE2134Z-263CA power 1/2 KM	FFI10HAK power 1/3 KM	NEK2140GZ-269GA power 1/2 KM
coolant	R600a (100 g)	R290 (90 g)	R600a (100 g)	R290 (90 g)
energy class	B	C	B	C
climate class	5	4	5	4
shelves	1+1 x 390x428 mm*	1+1 x 390x428 mm*	2x 430x428 mm + 1x 490x428 mm*	2x 430x428 mm + 1x 490x428 mm*
average daily power consumption	2,06 kW	4,5 kW	2,36 kW	5,48 kW
power/voltage	270 W/230 V	550 W/230 V	270 W/230 V	550 W/230 V
weight	74 kg	74 kg	100 kg	100 kg
€	1 395,00	1 495,00	1 795,00	1 925,00

* Maximum load capacity of the shelf approx. 15 kg (with evenly distributed load)

Electronic temperature controller



Forced air cooling



Shelve placing adjustable



KITCHEN LINE | 700 SERIES

- Inner and outer housing are made of high-quality stainless steel.
- Doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 35 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic feet.
- Auto-defrost with condensation evaporator.
- Climate class: SN-T.
- Coolant: R600a.



type	cooling, 2-door	cooling, 3-door
code	232019	232026
capacity	300 l	380 l
dimensions	900x700x(H)880 mm	1365x700x(H)880 mm
chamber dimensions	830x595x(H)500 mm	1295x595x(H)500 mm
range	-2/8°C	-2/8°C
coolant	R600a	R600a
energy class	A	A
shelves	2 shelves (335x570 mm)	3 shelves (335x570 mm)
power/voltage	220 W/230 V	220 W/230 V
weight	70 kg	91 kg
€	1 095,00	1 575,00

Shelve placing adjustable



Comfortable handles



Electronic temperature controller



SALAD COUNTERS



- Inner and outer housing are made of high-quality stainless steel.
- Doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 35 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.



232781



232798



232880

Chamber and outer housing made of stainless steel



type	Two door salad counter with glass display	Three door salad counter with glass display	Two door salad counter with raised GN display
code	232781	232798	232880
	With stylish glass display, covers space for 2x GN 1/1 and 3x GN 1/6 containers (max. height 150 mm)	With stylish glass display, covers space for 4x GN 1/1 containers (max. height 150 mm)	With stainless steel lid which covers space for 5x GN 1/6 containers (max. height 150 mm) GN display dimensions: 900x265x(H)195 mm
capacity	300 l	380 l	300 l
dimensions	900x700x(H)1300 mm	1365x700x(H)1300 mm	900x700x(H)1055 mm
chamber dimensions	830x595x(H)500 mm	1295x595x(H)500 mm	830x595x(H)500 mm
range	-2/8°C	-2/8°C	-2/8°C
coolant	R600a	R600a	R600a
shelves	2 shelves (335x570 mm)	3 shelves (335x570 mm)	2 shelves (335x570 mm)
power/voltage	310 W/230 V	310 W/230 V	270 W/230 V
weight	80 kg	110 kg	100 kg
€	1 325,00	1 895,00	1 175,00

Shelve placing adjustable

Comfortable handles





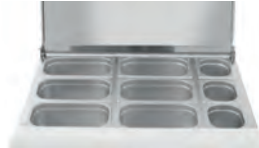
232897



232804



232811



Three door salad counter
with raised GN display

232897

With stainless steel lid
which covers space for 8x GN 1/6 containers
(max. height 150 mm)
GN display dimensions: 1365x265x(H)195 mm.

380 l

1365x700x(H)1055 mm

1295x595x(H)500 mm

-2/8°C

R600a

3 shelves (335x570 mm)

310 W/230 V

105 kg

1 795,00

Two door salad counter

232804

With stainless steel lid which covers
space for 2x GN 1/1 and 3x GN 1/6 containers
(max. height 150 mm)
Plastic work counter: 900x135x(H)20 mm

300 l

900x700x(H)888 mm

830x595x(H)500 mm

-2/8°C

R600a

2 shelves (335x570 mm)

310 W/230 V

68 kg

1 095,00

Three door salad counter

232811

With stainless steel lid which covers
space for 4x GN 1/1 containers
(max. height 150 mm)
Plastic work counter: 1365x135x(H)20 mm

380 l

1365x700x(H)888 mm

1295x595x(H)500 mm

-2/8°C

R600a

3 shelves (335x570 mm)

310 W/230 V

87 kg

1 575,00

Electronic
temperature controller



PIZZA COUNTERS



- Inner and outer housing are made of high-quality stainless steel, with granite worktop.
- Doors fitted with comfortable handles.
- Forced air cooling with auto defrost, compressor placed underneath the chamber.
- With adjustable shelving, fits containers up to GN 1/1.
- 35 mm thick polyurethane foam insulation.
- Spread load capacity of 15 kg each.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.



232859



232873

type	two door pizza counter 300L	Three door pizza counter 380L
code	232859	232873
	With stainless steel cover around the GN space which fits 5x GN 1/6 containers (max. height 150 mm)	With glass cover around the GN space which fits 8x GN 1/6 containers (max. height 150 mm).
capacity	300 l	380 l
dimensions	900x700x(H)1100 mm	1365x700x(H)1120 mm
chamber dimensions	830x595x(H)500 mm	1295x595x(H)500 mm
range	-2/8°C	-2/8°C
coolant	R600a	R600a
shelves	2 shelves (335x570 mm)	3 shelves (335x570 mm)
power/voltage	310 W/230 V	220 W/230 V
weight	94 kg	180 kg
€	1 225,00	1 795,00

PIZZA COUNTERS

- Inner and outer housing are made of high-quality stainless steel, with granite worktop.
- Doors fitted with comfortable handles.
- Forced air cooling with auto defrost, compressor placed underneath the chamber.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.

Arktic 
REFRIGERATION SINCE 1952

S.S.
stainless steel


cooling

Cooling top units
on page 220

2-DOOR PIZZA COOLING TABLE WITH 7 DRAWERS, WITH GRANITE WORKTOP

- Equipped with 7 uncooled drawers of 400x620x(H)65 mm.
- Chamber dimensions: 1480x670x(H)570 mm.
- 60 mm thick polyurethane foam insulation.
- 2 shelves (600x400mm) included.
- Spread load capacity of 15 kg each.
- Energy label (counter only): A (A+++ - G).
- Weight: 367 kg.

A 

code	range	V	W	mm	€
232842	-2/8°C	230	250	2010x800x(H)875	2 995,00



232996



232842

Chamber and
outer housing
made of
stainless steel



THREE DOOR PIZZA COUNTER WITH COOLING DISPLAY 380+40L

- Chamber capacity: 254 l.
- Chamber dimensions: 1295x595x(H)475 mm.
- Includes 3 shelves 335x570 mm, maximum load capacity 15 kg (with evenly distributed load).
- Cooling top unit with static cooling.
- Cooling top unit for 6x GN 1/4, dimensions 1405x335x(H)435 mm.
- Climate class: table: 4, cooling top unit: 5.
- Refrigerant: R600a (70 g + 40 g).
- Average daily electricity consumption: 1.6 kW (table), 1.55 kW (top unit).
- Self-closing door.
- Energy label (counter only): A (A+++ - G).
- Weight: 193+41 kg.

A 

code	range	V	W	mm	€
232033	-2/8°C	230	400	1365x700x(H)1012	2 250,00



232033

REFRIGERATED COUNTERTOP SERVER

- Inner and outer casing made of high-grade stainless steel
- Static cooling – cooled bottom of the inner basin
- EMBRACO refrigeration unit
- Insulation thickness: 40 mm (material: C5H10)
- Digital display, electronic thermostat
- Climate class: 5
- Refrigerant: R600a (40 g)
- Average daily electricity consumption: 1.55 kW
- Temperature range: 0/8°C
- Compressor: EMT45HLR with 1/5 hp
- Automatic defrosting
- Smooth operation in ambient temperature of up to 32°C and relative humidity up to 60%
- 4 plastic feet



232965

4x GN 1/3



232903

5x GN 1/4



232972

6x GN 1/3



232910

7x GN 1/4



232989

7x GN 1/3



232927

8x GN 1/4



232996

9x GN 1/3

REFRIGERATED COUNTERTOP SERVER GN 1/4 ARKTIC

- With hardened glass display.
- Fits GN 1/4 containers with a max height of 150 mm.

code	-	V	W	mm	€
232903	5x GN 1/4	230	180	1205x335x(H)430	525,00
232910	7x GN 1/4	230	180	1505x335x(H)430	625,00
232927	8x GN 1/4	230	180	1805x335x(H)430	698,50

REFRIGERATED COUNTERTOP SERVER GN 1/3 ARKTIC

- With hardened glass display.
- Fits GN 1/3 containers with a max height of 150 mm.

code	-	V	W	mm	€
232965	4x GN 1/3	230	180	1205x395x(H)430	569,50
232972	6x GN 1/3	230	180	1405x395x(H)430	625,00
232989	7x GN 1/3	230	180	1605x395x(H)430	689,50
232996	9x GN 1/3	230	180	2006x395x(H)430	795,00

REFRIGERATED COUNTERTOP SERVER GN 1/3 ARKTIC

- With stainless steel lid.
- Fits GN 1/3 containers with a max height of 150 mm.

code	-	V	W	mm	€
233948	4x GN1/3	230	180	1205x395x(H)290	598,50
233955	6x GN1/3	230	180	1405x395x(H)290	679,50
233979	7x GN1/3	230	180	1605x395x(H)290	759,50
233986	8x GN1/3	230	180	1805x395x(H)290	779,50
233993	9x GN1/3	230	180	2005x395x(H)290	892,50



233948

BLAST CHILLERS

- Enables quick chilling or freezing of prepared dishes.
- Chilling from 70°C to 3°C (90 mins), from 70°C to -18°C (240 mins) or within a pre-set time (without indicating the target temperature).
- Outer housing and inner chamber made of high-quality stainless steel.
- Inner chamber with rounded corners for easier cleaning.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.



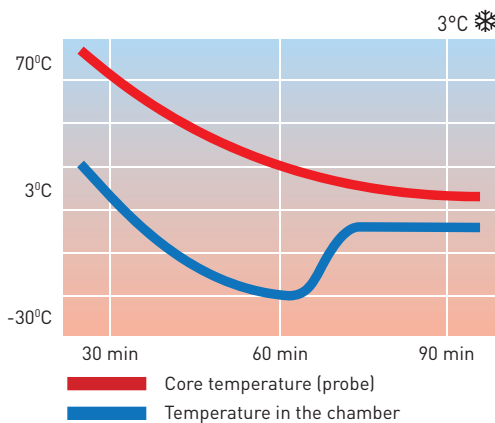
- 60 mm thick polyurethane foam insulation.
- Removable top cover.
- Self-closing door with magnetic gasket.
- Digital temperature controller and display.
- Probe included.
- Fitted with 4 adjustable stainless steel feet.
- Climate class: SN-T Coolant: R404a/R507.

Blast chilling from +90°C to +3°C

This process helps lower the food temperature to safe +3°C in a suitably short time, in line with HACCP standards.

The adequate chilling speed helps reduce bacteria growth in the range from +65°C to +10°C.

Blast chilling helps retain the quality, colour and smells of food and extends the storage period.

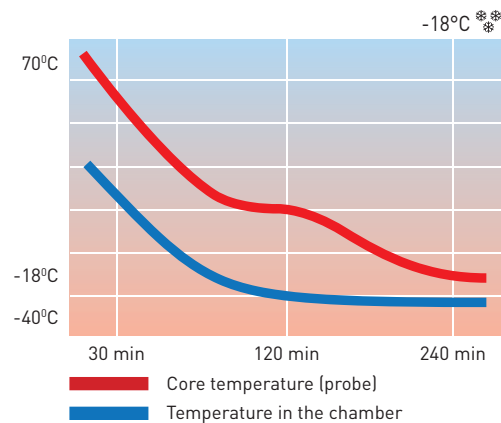


Blast freezing from +90°C to -18°C

Powerful chilling system and blowing air of -40°C into the chamber makes the core temperature of food quickly drop to -18°C.

It prevents large ice crystals from occurring, which damage the internal structure of food.

Blast freezing results in a large number of small crystals which preserves the original properties of food: flavour, colour, texture and nutrients, and helps extend the storage period.



Chamber and outer housing made of stainless steel



232163



232170



232187

code	chamber capacity	tray support spacing (mm)	output at chilling to +3°C (kg/cycle)	output at freezing to -18°C (kg/cycle)	V	W	inside dimensions of the chamber (mm)	mm	kg	€
232163	3x GN 1/1 or 3x 600x400	70	14	11	230	1150	610x410x(H)280	750x740x(H)750	50	3 195,00
232170	5x GN 1/1 or 5x 600x400	70	20	15	230	1420	610x410x(H)410	750x740x(H)880	71	3 595,00
232194	7x GN 1/1 or 7x 600x400	105	25	20	230	1490	610x410x(H)760	750x740x(H)1290	90	5 795,00
232187	10x GN 1/1 or 10x 600x400	70	25	20	230	1490	610x410x(H)760	750x740x(H)1290	90	5 985,00

233689



Compatible
containers: 807019,
802038, 802045,
see page 95



COUNTERTOP FREEZER DISPLAY 77L

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



code	range	V	W	mm	€
233689	-24/-20°C	230	220	805x666x(H)305	1 050,00



233672



Watch the video



COUNTERTOP SALAD DISPLAY 67L, ARKTIC

- Body made of high-quality stainless steel, fitted with curved glass cover with easy opening system.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 8x GN 1/6 GN containers or 4x GN 1/3 containers, fit 150 mm high containers; GN not included.
- With 4 adjustable stainless steel feet.
- Digital temperature controller and display.
- Refrigerant: R600a.
- Climate class: 4
- Energy label: C (A-G).



code	range	V	W	mm	€
233672	0/3°C	230	105	767x612x(H)328	798,50





233757



SUSHI DISPLAY 5X GN 1/3 ARKTIC

- White coated stainless steel housing, fitted with double glazing and curved glass cover.
- Accessible through two sliding doors at the back or via the curved glass cover.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 5x GN 1/3 - (H) max. 40 mm trays.
- Fitted with LED lighting and evaporator at the top.
- Digital temperature controller and display.
- Refrigerant: R600a.
- Climate class: 3

code	range	V	W	mm	€
233757	3/7°C	230	160	1307x450x(H)330	798,50



CAKE DISPLAYS



Counter top
model



233702



233719



COUNTERTOP DISPLAY FRIDGE

- Housing made of stainless steel fitted with curved glass front cover and glass side panels.
- Accessible through two sliding glass doors at the back.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 2 chrome plated shelves included.
- Bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Temperature range: 2 to 6°C.
- Climate class: 4
- Refrigerant: R600a.
- Energy label: B (A-G).

code	liters	V	W	mm	€
233702	120	230	160	686x568x(H)686	875,00
233719	160	230	160	850x568x(H)686	979,50

Forced air cooling



Watch the video

Digital display

REFRIGERATED DISPLAY CABINETS

- Housing made of coated stainless steel fitted with double glazing.
- Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Air duct outside of the glass blows air over the glass



Watch the video

- to remove and prevent condensation.
- Durable PVC coated shelves, adjustable in height.
- With bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Climate class: 4



233610



233627



233634



REFRIGERATED DISPLAY CABINET, 58 L, ARKTIC

- With 2 shelves.

code	-	V	W	mm	€
233610	white	230	170	452x406x(H)816	537,50
233627	black	230	170	452x406x(H)816	537,50

REFRIGERATED DISPLAY CABINET, 68 L, ARKTIC

- With 3 shelves.

code	-	V	W	mm	€
233634	white	230	170	452x406x(H)891	567,50
233238	black	230	170	452x406x(H)891	567,50



Air duct outside glass to remove and prevent condensation



Double glazing and easy opening door



Digital controller



Adjustable feet



Internal lighting in the ceiling



LED lights





233641



233658





233665




REFRIGERATED DISPLAY CABINET, 78 L

- With 3 shelves.

code	-	V	W	mm	€
233641	 white	230	170	452x406x(H)966	592,50
233658	 black	230	170	452x406x(H)966	592,50

REFRIGERATED DISPLAY CABINET, 98 L, ARKTIC

- With 4 shelves.

code	-	V	W	mm	€
233665	 white	230	210	452x406x(H)1116	645,00
233269	 black	230	210	452x406x(H)1116	645,00

REFRIGERATED DISPLAY CABINET, 270 L

- With 5 shelves.

Frame made of ABS+PVC plastic with double glazing.

Chiller housing made of ABS.

Durable, adjustable steel shelves, PVC coated.

Interior lighting at the top.

Temperature range: 2/8°C.

Climatic class: 4.

Refrigerant: R290.

code	-	V	W	mm	€
233696	 white	230	290	556x526x(H)1913	1 325,00
233290	 black	230	290	556x526x(H)1913	1 395,00



4 wheels, 2 with brakes
(233696, 233290)



Double glazing and easy
opening curved door



233696



233825



233832



233276

ROUND CAKE DISPLAY 100L, ARKTIC

- Housing made of stainless steel fitted with tempered double glazing.
- Accessible through self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 3 adjustable glass shelves.
- Bright LED lighting on 2 sides.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 2/6°C.
- Climate class: 6
- Refrigerant: R600a.
- Energy label: C [A-G].

ROUND CAKE DISPLAY 360L, ARKTIC

- Housing made of stainless steel fitted with tempered double glazing.
- Accessible through self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 4 adjustable glass shelves.
- Bright LED lighting on 2 sides.
- Fitted with 5 castors of which 2 has a brake.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 2/6°C.
- Climate class: 4 Refrigerant: R290.
- Average daily electricity consumption: 7,23 kWh.
- Energy label: C [A-G].

REFRIGERATED DISPLAY CABINETS

- Housing made of stainless steel fitted with triple glazing.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 3 adjustable chrome plated shelves.
- Bright LED lighting in the 4 posts.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 2/6°C.
- Climate class: 4.
- Refrigerant: R290.
- Energy label: C [A-G].

code	liters	V	W	mm	€
233825	100	230	210	ø480x(H)1030	998,50

code	liters	V	W	mm	€
233832	360	230	460	ø680x(H)1750	2 950,00

code	liters	V	W	mm	€
233276	400	230	495	650x650x(H)1908	2 795,00



233306



233337

REFRIGERATED DISPLAY CABINETS WITH 3 SLANTED SHELVES ARKTIC

- Fitted with 3 adjustable slightly slanted glass shelves.
- Temperature range: 2/6°C.
- Refrigerant: R290.
- Energy label: C (A-G).

code	liters	V	W	mm	€
233306	300	230	480	650x805x(H)1445	2 595,00
233443	500	230	490	900x805x(H)1445	2 795,00
233320	650	230	490	1200x805x(H)1445	3 450,00

REFRIGERATED DISPLAY CABINETS WITH 2 SHELVES

- Fitted with 2 adjustable glass shelves.
- Refrigerant: R290.
- Energy label: C (A-G).

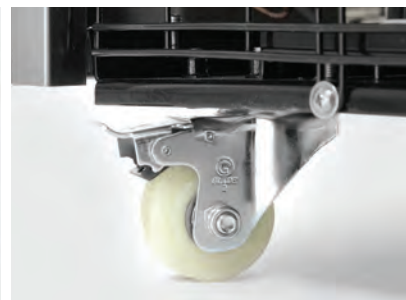
code	liters	V	W	mm	€
233337	300	230	480	915x675x(H)1210	2 450,00
233450	410	230	490	1215x675x(H)1210	2 895,00
233375	510	230	490	1515x675x(H)1210	3 495,00
233467	610	230	500	1815x675x(H)1210	3 795,00



LED lights



Electronic temperature controller



4 spinning wheels

BACK BAR REFRIGERATORS

- Powder coated housing, embossed aluminium chamber, plastic lockable door(s) with toughened glass.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.

- Chamber fitted with LED lighting.
- Digital display and temperature control.
- Fitted with 4 adjustable non-slip feet.
- Refrigerant: R600a.



	1-door	2-door	Double sliding door
code	233900	235829	233917
capacity	93 L	180 L	197 L
dimensions	500x500x(H)900 mm	900x500x(H)900 mm	900x500x(H)900 mm
shelves	2 chrome plated	4 chrome plated	4 chrome plated
range	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a
energy class	D	D	E
power/voltage	130 W/230 V	160 W/230 V	220 W/230 V
€	575,00	875,00	875,00



	Triple sliding door	1-door	2-door
code	235836	233924	233931
capacity	303 L	287 L	448 L
dimensions	1335x500x(H)900 mm	600x515x(H)1820 mm	900x515x(H)1820 mm
shelves	6 chrome plated	5 chrome plated	10 chrome plated
range	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a
energy class	E	E	E
power/voltage	215 W/230 V	240 W/230 V	300 W/230 V
€	1 225,00	1 175,00	1 650,00

DISPLAY REFRIGERATORS WITH LIGHTBOX



- Made of stainless steel, aluminium and polypropylene.
- Doors fitted with triple glazing of which one layer is tempered.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.

- With LED lighting in the chamber and in the lightbox.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.
- Climate class: N-ST.



233788



233795

	1-door	2-door
code	233788	233795
capacity	313 L	618 L
dimensions	620x669x(H)1965 mm	1120x595x(H)1965 mm
shelves	4 adjustable PVC coated shelves	8 adjustable PVC coated shelves
shelf dimensions	498x442x(H)26 mm	442x498x(H)26 mm
range	2/10°C	2/10°C
coolant	R600a	R290
energy class	E	F
power/voltage	300 W/230 V	400 W/230 V
€	1 195,00	1 895,00



LED lighting in the lightbox.



LED lighting in the chamber.

Adjustable PVC coated shelves



Fitted with 4 castors of which 2 have brakes.

COOLING



230

 HENDI



Prices without VAT and delivery

WINE COOLERS, DUAL ZONE

- Two cooling zones with the possibility to set different temperatures in each of them.
- Black powder-coated housing, frameless tempered glass door with stylish stainless steel handle.
- Static cooling supported with a fan, automatic defrosting, chiller located at the back of the cooler.
- LED light at the top of the chamber.

NEW

Arktic
REFRIGERATION SINCE 1992

S.S.
stainless steel

- Digital display and electronic thermostat.
- Temperature displayed in degrees Celsius, possibility to switch to Fahrenheit.
- 4 adjustable non-slip feet.
- Climatic class: N-ST.
- Refrigerant: R600a.

THE IDEAL TEMPERATURE OF SPECIFIC WINES (FROM REDS TO WHITES):

Temperature	Types of wine
18°C	Bordeaux, Cabernet Sauvignon, Shiraz
16°C	Rioja, Pinot Noir
15°C	Chianti, Zinfandel
14°C	Chinon, Porto, Madeira
10°C	Chardonnay, Sauternes
9°C	Sauvignon Blanc
6°C	Champagne Non Vintage, Prosecco, Cava, Asti



code	237588	237557	237564	237595
capacity	133 L max 46 bottles of wine	232 L max 72 bottles of wine	387 L max 135 bottles of wine	447 L max 160 bottles of wine
dimensions	595x588x(H)820 mm	595x605x(H)1225 mm	595x680x(H)1625 mm	595x685x(H)1795 mm
shelves	5 wooden	9 wooden	13 wooden	15 wooden
range	5/22°C	5/22°C	5/22°C	5/22°C
coolant	R600a	R600a	R600a	R600a
energy class	G	G	G	G
climatic class	N-ST	N-ST	N-ST	N-ST
power/voltage	90 W/230 V	110 W/230 V	130 W/230 V	150 W/230 V
€	998,50	1 195,00	1 625,00	1 795,00



233412



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.
- Climate class: 4.
- Refrigerant: R290.
- Adjustable feet.
- Energy label: D (A-G).

PP
polypropylene

code	range	V	W	mm	€
233412	-18/-14°C	230	230	620x575x(H)712	895,00

DISPLAY TRAYS ALUMINIUM



CONFECTIONERY DISPLAY TRAY



code	mm	€
808504	400x300x(H)20	12,50
808511	600x400x(H)20	16,50



CONFECTIONERY DISPLAY TRAY



code	mm	€
808566	400x300x(H)20	20,95
808573	600x400x(H)20	26,50

DISPLAY TRAYS MELAMINE



568200

MEAT TRAY

– Black melamine.



code	mm	€
568101	290x160x(H)35	9,45
568200	350x250x(H)40	18,75
568309	420x280x(H)60	26,95



568507

MEAT TRAY

– Black melamine.



code	mm	€
568408	290x160x(H)60	11,95
568507	300x190x(H)80	17,50



568804

MEAT TRAY

– Black melamine.



code	mm	€
568804	280x210x(H)60	24,50



569108

DISPLAY TRAY

– Black melamine.



code	mm	€
569009	270x210x(H)17	10,25
569016	300x150x(H)17	8,75
569108	300x190x(H)17	9,85
569207	350x240x(H)17	14,65



DISPLAY TRAYS STAINLESS STEEL



407202

DISPLAY TRAY

- With feet.



code	mm	€
407202	240x170	8,95



407400

DISPLAY TRAY

- Not suitable for high temperatures



code	mm	€
407400	345x245	18,95



408308

DISPLAY TRAY



code	mm	€
408308	310x230	10,95



508206

MEAT TRAY



code	mm	€
508107	260x200x(H)48	15,95
508206	310x240x(H)48	21,95



429419

BREADROLL DISPENSER

- For 7 rolls.



code	mm	€
429419	475x105x(H)60	15,95



429457

TACO HOLDER



code	-	mm	€
429440	2 slots	135x115x(H)50	6,95
429457	4 slots	225x115x(H)50	10,25



15x GN 1/1

15x 600x400



7x GN 1/1



810668

810613

810651

CLEARING TROLLEY - 7 X GN 1/1

- Designed to fit GN 1/1 Trays/containers - interspaced at 80 mm.
- With working surface.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- GN 1/1 - 530x325.
- Permissible load of the trolley 200 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810668	380x550x(H)925	169,50

CLEARING TROLLEY - 15 X GN 1/1

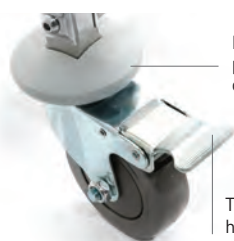
- GN 1/1 with 15 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 200 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810613	615x450x(H)1695	227,50

CLEARING TROLLEY - 15X 600X400

- 600x400 mm 15 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 200 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810651	690x515x(H)1695	262,50



Bumper protection on all castors

Two castors have brakes



Equipped with a simple locking system





810576

NEW

DOUBLE TROLLEY - 30 X GN 1/1

- GN 1/1 with 30 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.

code	mm	€
810576	740x550x(H)1730	359,50

15x GN 1/1



810606



In order to save space during storage trolleys can be pushed into one another

CLEARING TROLLEY COMPACT STORAGE - 15 X GN 1/1

- In order to save space during storage trolleys can be pushed into one another.
- GN 1/1 with 15 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.

code	mm	€
810606	380x550x(H)1700	279,50



810569



NEW

DOUBLE MOBILE TROLLEY - 12 X GN 1/1

- GN 1/1 with 12 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 200 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810569	740x550x(H)940	225,00



810002

810101

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	910x590x(H)950	129,50

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 295 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm	€
810101	910x590x(H)950	159,50

NEW

811320

SERVING TROLLEY MATT BLACK

- Made of stainless steel with a matt black finish.
- 3 shelves with noise reducing material underneath.
- Maximum load per shelf 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 295 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm	€
811320	910x590x(H)950	198,50



810224

SERVING TROLLEY HEAVY DUTY

- Made of stainless steel, welded for extra strength.
- Fitted with 3 shelves.
- Maximum load per shelf 80 kg.
- Fitted 4 castors, of which 2 with brakes.

code	mm	€
810224	800x500x(H)850	437,50



810118



810125

SERVING TROLLEY WITH 4 SHELVES

- Made of stainless steel.
- Fitted with 4 shelves.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Flatpack delivery.

code	mm	€
810118	910x590x(H)1260	197,50

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	910x590x(H)1560	259,50



3-SHELF POLYPROPYLENE SERVICE CART

- Can be used as a mobile tool, suitable for storing.
- Moves smoothly over uneven surfaces, in elevators or walkways.
- Top shelf placed at an ergonomic height for greater comfort.
- Shelf spacing: 340 mm.
- Maximum load per shelf (provided that the load is distributed evenly): 50 kg.
- Fitted with 4 swivel castors with corner protection, 2 with brakes.
- Rounded corners.

code	mm	€
810200	800x410x(H)950	139,50



810200

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 170 to Ø 330 mm.



code	mm	€
877906	930x720x(H)785	789,50



877906



Includes vinyl cover with every caddy for sanitary storage



up to 50 plates in one stack



front wheels with brakes

Ø 115



Ø 330

Examples of sets

4 columns - plates of Ø230-335mm



6 columns - plates of Ø118-230 mm



4 columns - plates of Ø115 mm
2 columns - plates of Ø140 mm
2 columns - plates of Ø230 mm



5 columns - plates of Ø128 mm
2 columns - plates of Ø231 mm



5 columns - plates of Ø102 mm
2 columns - plates of Ø334 mm



871102

CUTLERY BASKET

- 8 sections with handle.



code	mm	€
871102	425x205x(H)150	14,50



552001

TOTE BOX

- Grey, with handles.



code	mm	€
552001	555x410x(H)130	9,95



871300

CUTLERY BASKET

code	mm	€
871300	110x110x(H)140	2,35



871324

CUTLERY BASKET

code	mm	€
871324	125x84x(H)135	3,50



INSULATED ICE CONTAINER - 110 L

- Ideal to transport ice cubes or flakes over long distances.
- Robust polyethylene housing resistant to shocks and impact.
- Thick foam insulation to keep ice temperature as long as possible.
- Inner walls resistant to scratches and stains.
- Sliding, sealed lid allowing easy scooping of ice.
- Ergonomic grip integrated with housing.
- Two large wheels resistant to uneven ground and two smaller castor wheels with brake.
- Profiled drain for melted ice in chamber, with tap.
- Delivered ready-to-use, does not require assembly.
- 4 wheels, 2 with brakes (large Ø 20 mm, small Ø 10 mm).
- Tap, scoop and drip tray included.

code	liters	mm	€
877883	110	585x800x(H)745	787,50



877883



drip tray



2 torsion wheels with brakes



tap



scoop



INGREDIENT TROLLEY

- Useful in any large kitchen to store, transport and quick measure of quantities of dry food such as: flour, sugar, salt, groats, rice.
- One-piece, solid and sturdy polyethylene structure.
- Rounded corners and smooth inner walls are ideal for easy cleaning.
- Guides located in the upper, inner part of the trolley permit the comfortable fitting of the scoop.
- Transparent polycarbonate lid for easy identification of product type and quantity.
- Four wide, rubber wheels Ø 75 mm, including two castor wheels with brakes for easier transport.
- Ergonomic height of 71 cm ideal to put under a worktable.

code	liters	mm	€
877913	81	333x743x(H)711	212,50
877920	98	394x755x(H)735	249,50



877920



scoop

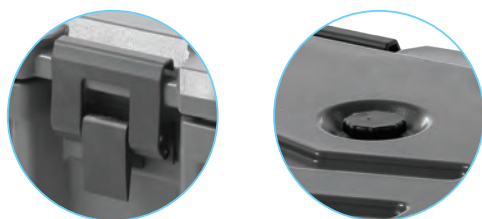


transparent cover



four torsional wheels





4 latches

vent cup



stackable

Example of sets



1x GN 1/1



2x GN 1/2



2x GN 1/4
1x GN 1/2



1x GN 2/3
1x GN 1/3



3x GN 1/3



4x GN 1/4



2x GN 1/6
2x GN 1/3



6x GN 1/6

AMER★BOX



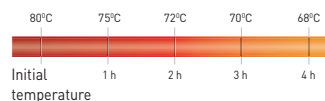
INSULATED CATERING CONTAINER GN 1/1, TOP-LOADED

- Made of HDPE polyethylene.
- Double walls filled with high quality polyurethane foam assure perfect insulation and long holding of food temperature.
- Tight lid with 4 clamps made of tough nylon.

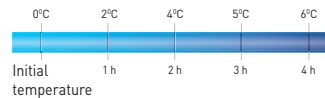
code	mm int.	mm	€
877852	530x325x(H)200	630x460x(H)305	225,00

Temperature retention

hot



cold



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.

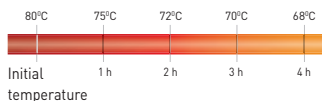


place for sticker

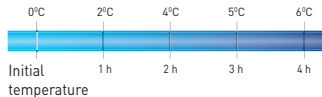
877869

Temperature retention

hot



cold



4 heavy duty clamps



877876

code	liters	mm	€
877869	9.4	230x420x(H)470	159,50
877876	18	230x420x(H)620	198,50

877814

AMER★BOX

877821

2 wheels
with brakes

vent cup



Door with seal.

Temperature retention

hot

80°C 75°C 72°C 70°C 68°C

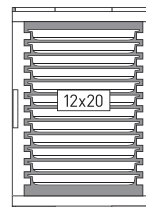
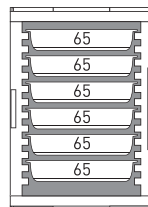
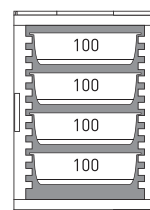
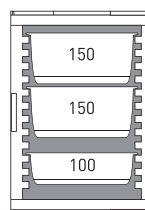
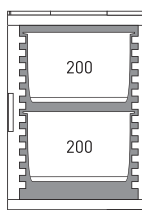
Initial
temperature

cold

0°C 2°C 4°C 5°C 6°C

Initial
temperature

Examples of sets



THERMO CATERING CONTAINER 2X GN 1/1 200

- Double-walled insulated polyethylene LDPE
 - impact resistant hard polyethylene.
- Keeps hot and cold.
- With 2 sturdy carrying handles.
- Press-formed guides fitted in chamber housing.
- Inside dimensions: 335x533x(H)590 mm.
- Suitable for 1/1 Gastronorm trays:
 - 12 GN trays - 10 mm deep.
 - 6 GN trays - 65 mm deep.
 - 4 GN trays - 100 mm deep.
 - 3 GN trays - 150 mm deep.
 - 2 GN trays - 200 mm deep.

code	mm int.	mm	€
877814	335x533x(H)590	477x680x(H)620	347,50

TROLLEY FOR THERMO CONTAINER

code	mm	€
877821	530x710x(H)230	139,50

belt included



5x GN 1/1



707661

THERMO CATERING BOX

- Ultra-lightweight, durable container with perfectly sealable opening.
- Removable door - even if the boxes are stacked With 5 grooves spaced 65 mm apart to slide in containers, fits GN1/1 containers.
- The high stacking ledges with locking profile ensures stable stacking without sliding.
- Fits perfectly on Euro pallets - four boxes per layer

code	liters	mm int.	mm	€
707661	66	535x310x(H)400	600x400x(H)490	123,75

Fits perfectly on Euro pallets
- four boxes per layer.

Examples of sets

707784

707845

**HEATING ELEMENT**

- Can be heated up to 90°C.
- To heat the element, place it on a stainless steel tray or in a container and place in a convection oven, max 90°C for max. 40 minutes.



code	GN	mm	€
707784	GN 1/2	320x265x(H)30	23,95
707845	GN 1/1	530x325x(H)30	42,50

707760

707753

**FREEZING ELEMENT**

- For use in thermoboxes, keeps the temperature between -12 to -10°C for 3 to 4 hours thanks to the eutectic plate.
- Before use: freeze at -18°C for 24 hours or until frozen solid.
- To check if ready, shake the element and when you feel and hear nothing moving inside it's ready.



code	GN	mm	€
707760	GN 1/2	320x265x(H)30	16,95
707753	GN 1/1	530x325x(H)30	27,95





THERMO CATERING BOX

- Ultra-lightweight, durable container with perfectly sealable opening.
- Suitable for Gastronorm 1/1 containers.
- With 8 grooves spaced 61 mm apart to slide in GN containers.
- The high stacking ledges with locking profile ensures stable stacking without sliding.

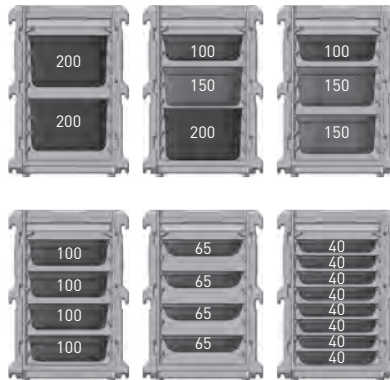
code	liters	mm int.	mm	€
707999	100	550x335x(H)545	635x465x(H)660	223,95



707999



Examples of sets



707777

707821



COOLING ELEMENT

- For use in thermoboxes, keeps the temperature between 0 to 4°C for 3 to 4 hours thanks to the eutectic plate.
- Before use: freeze at -18°C for 24 hours or until frozen solid.
- To check if ready, shake the element and when you feel and hear nothing moving inside it's ready.

code	GN	mm	€
707777	GN 1/2	320x265x(H)30	16,25
707821	GN 1/1	530x325x(H)30	24,95



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)30	167,50

With ergonomic handles to transport



707968



707814



707982

Extremely smooth internal surface



Very resistant and springy frame



With ergonomic handles to transport



Dedicated dimple for easy opening



707975

THERMOBOX PROFI LINE

- Perfect for transport of hot or cold products.
- The shaped foam polypropylene (EPP) containers offer high insulation levels.
- Withstands temperatures ranging from -20°C to +110°C.
- With recessed handles at the side.

code	liters	mm int.	mm	€
707975	21	350x350x(H)175	410x410x(H)240	35,95
707906	40	538x338x(H)234	600x400x(H)285	33,75
707968	46	538x338x(H)257	600x400x(H)320	40,75
707951	53	625x425x(H)200	685x485x(H)260	54,95
707944	80	625x425x(H)300	685x485x(H)360	68,50

COOLING ADAPTOR EPP GN 1/1

- Place this adaptor with cooling element on top of your Thermobox Kitchen Line GN 1/1 and keep the goods cold for extra long periods of time.
- Supplied without cooling element.
- Fits on top of 707906 and 707968.

code	mm	€
707814	600x400x(H)85	21,25

THERMOBOX PROFI LINE

- Perfect for transport of hot or cold products.
- The special heat-sealed inner lining provides reinforcement, facilitates easy cleaning and substantially improves the useful life.
- The thermobox is suitable for containers sizes up to Gastronorm 1/1.
- Expanded polypropylene (EPP) boxes have a sealed structure which provides exceptional insulation, up to 50% better than other Hendi thermoboxes.
- Temperature resistant from -20°C up to 110°C.
- Practical integrated handles allow for comfortable carrying.
- The thermoboxes are stackable both with and without lids.

code	liters	mm int.	mm	€
707982	39	538x338x(H)217	674x400x(H)287	72,25





The same diameters make them easier to stack and transport

6 latches – ideal for transporting liquid meals



710203



Ergonomic handles

Flexible material protects the container and the floor against damage



Air valve



Double lid secured with a seal and equipped with 6 latches



PROFI LINE INSULATED PORTABLE CONTAINER

- Designed for catering establishments to keep food and drinks warm during transport.
- The space between the walls is filled with a special insulating material, which ensures that the temperature is maintained for 6 to 8 hours.
- Housing and lid made of AISI 430 steel, satin finish, thickness: 0.8 mm.
- The interior and lid of the container made of AISI 304 steel, thickness: 0.8 mm.
- Container interior made of high gloss polished steel, satin finished lid interior.
- Two ergonomic handles, each fixed with nine seals for safe handling.
- Insulated lid with handle and large vent valve for easy opening.
- Thick silicone seal, removable – hygienic.
- Lid with 6 snap fasteners.
- Container bottom equipped with a black rubber ring fixed with screws, which ensures easier stacking of containers and protects the container as well as the ground against damage.
- Stackable – different models up to 35 l.

Space between the walls is filled with special insulating material which keeps hot or cold temperature of food for up to 6-8 hours



code	liters	mm	€
710104	10	ø330x(H)220	162,50
710203	20	ø330x(H)360	225,00
710302	35	ø330x(H)570	285,00



812266



812273

ALUMINIUM STORAGE RACK FOR GN CONTAINERS

- GN 1/1 containers fit directly between the aluminum supports.
- Anodized aluminium frame.
- With dishwasher safe polypropylene shelves.
- Easily expandable.
- Carrying capacity 150 kg, distributed across the surface.

code	-	mm	€
812266		1120x355x(H)1685	259,50
812372	connecting hook	15x42x(H)42	2,75



812280

ALUMINIUM STORAGE RACK

- Anodized aluminium frame.
- With dishwasher safe polypropylene shelves.
- Easily expandable.
- Carrying capacity 150 kg, distributed across the surface.

code	-	mm	€
812273		1280x405x(H)1685	298,50
812280	connecting hook	15x42x(H)42	2,75



812280

Easily expandable



GN 1/1 containers fit directly between the aluminum supports



Plastic shelves can be cleaned in a dishwasher

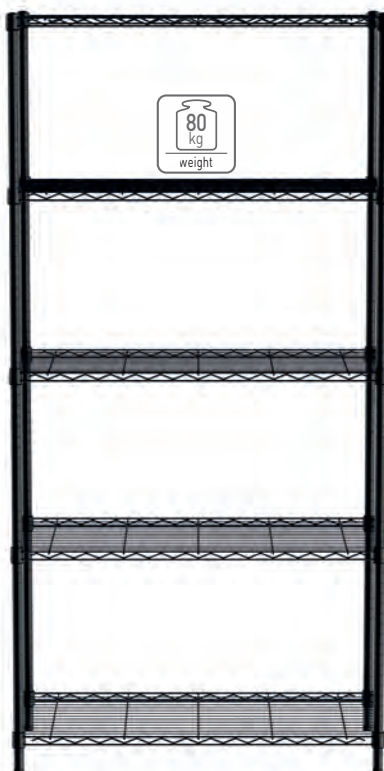




NEW



812259



812990



812204

HEAVY-DUTY STORAGE RACK

- 4 adjustable shelves.
- Maximum load per shelf 125 kg.
- Fitted with adjustable feet.
- Chrome-plated iron.

code	mm	€
812259	910x455x(H)1830	134,50

STORAGE RACK WITH 5 SHELVES

- Maximum load per shelf 80 kg.
- Made of chrome-plated steel.

code	colour	mm	€
812990	Black	910x455x(H)1830	118,95
812204	Chrome	910x455x(H)1830	125,00



PLATFORM TROLLEY

- Despite its low weight it can carry up to 150 kg.
- Collapsible to minimize transport dimensions.
- With two castor wheels.

code	mm	€
810514	730x480x(H)825	127,50



810514

Collapsible to minimize transport dimensions

Stainless steel furniture for self-assembly.

Fast and easy fastening.

Compact packaging - low shipping costs.





STORAGE RACK WITH 4 SHELVES

- FOR SELF-ASSEMBLY

- Made of AISI 430 stainless steel
- Feet made of 30x30 mm profiles
- Shelves reinforced with a steel profile
- Approximate maximum load per shelf - 70 kg/m²
- Adjustable feet - 25 mm upwards or 5 mm downwards

code	mm	€
812501	600x400x(H)1800	298,50
812518	800x400x(H)1800	352,50
812525	1000x400x(H)1800	379,50
812532	1000x500x(H)1800	412,50
812549	1200x500x(H)1800	450,00
812556	1000x600x(H)1800	450,00
812563	1200x600x(H)1800	479,50



812525



816486

WALL SHELF, WITH TWO STEEL BRACKETS

- Made of AISI 430 stainless steel.
- Welded for high durability and stability.
- Approximate maximum load per shelf - 25 kg/m².
- 30 mm backsplash prevents the goods from falling down.
- Delivered with 2 steel brackets for wall-mounting.

code	mm	€
816486	800x300x(H)250	92,50
816493	1000x300x(H)250	102,50
816509	1200x300x(H)250	109,50
816516	1400x300x(H)250	119,50



811726

DOUBLE ADJUSTABLE WALL SHELF, WITH TWO STEEL BRACKETS

- Made of AISI 430 stainless steel.
- The backsplash prevents the goods from falling down.
- Removable shelf with smooth surface for easy cleaning.
- Maximum load per shelf (provided that the load is distributed evenly): 25 kg.
- Welded for high durability and stability.
- Delivered with 2 steel brackets for wall-mounting.



code	mm	€
DEPTH 300 MM		
811771	800x300x(H)600	167,50
811726	1000x300x(H)600	182,50
811733	1200x300x(H)600	207,95
811740	1400x300x(H)600	212,50
DEPTH 400 MM		
816592	1000x400x(H)600	267,50

SCREWED WORK TABLES

- Made of AISI 430 stainless steel.
- Screwed.
- Legs made of 40x40 mm profiles.
- Worktop filled from below with waterproof laminated board that reinforces the item and forms a soundproofing layer.



- With a 40 mm backsplash - to maintain hygiene.
- Rear legs moved from the wall by 150 mm to ensure easy wall-mounting.
- Adjustable feet - 25 mm upwards or 5 mm downwards.



811511



811467

WORK TABLE - FOR SELF-ASSEMBLY

- Stainless steel shelf mounted at 200 mm, non-adjustable, welded.
- Approximate maximum load per worktop and per shelf - 70 kg/m².

code	mm	€
WITH SHELF, DEPTH 600 MM		
811511	1000x600x(H)850	297,50
811528	1200x600x(H)850	319,50
811535	1400x600x(H)850	342,50
811542	1600x600x(H)850	372,50
811559	1800x600x(H)850	412,50
WITH SHELF, DEPTH 700 MM		
810705	1000x700x(H)850	369,50
810712	1200x700x(H)850	398,50
810729	1400x700x(H)850	432,50
810736	1600x700x(H)850	465,00
810743	1800x700x(H)850	498,50

WALL WORK TABLE WITH A SHELF - SCREWED

- Stainless steel shelf mounted at 200 mm, non-adjustable
- Approximate maximum load per worktop and per shelf - 70 kg/m².

code	mm	€
DEPTH 600 MM		
811450	800x600x(H)850	298,50
811467	1000x600x(H)850	312,50
811474	1200x600x(H)850	349,50
811481	1400x600x(H)850	398,50
811498	1600x600x(H)850	425,00
811504	1800x600x(H)850	449,50
DEPTH 700 MM		
812716	800x700x(H)850	369,50
812723	1000x700x(H)850	398,50
812730	1200x700x(H)850	425,00
812747	1400x700x(H)850	450,00
812754	1600x700x(H)850	475,00
812761	1800x700x(H)850	497,50



812440

WORK TABLE

- Worktop and shelf made from stainless steel, shelf connected to the stainless steel legs with a aluminium collar.
- Height-adjustable legs.
- Robust construction.
- Tabletop has a spread load capacity of 150 kg, the shelf has a spread load capacity of 120 kg.

code	mm	€
812440	1000x600x(H)880	212,50
812457	1200x600x(H)880	232,50
812464	1400x600x(H)880	267,50
812471	1600x600x(H)880	298,50
812488	1800x600x(H)880	345,00

SINK TABLES – SCREWED

- Sink bowls pressed from a single sheet of stainless steel characterised by high resistance to food acids and chemicals
- Sink bowl seamlessly welded into the worktop
- Sink dimensions: 400x400x(H)250 mm
- Drain compatible with standard traps: Ø50 mm
- Tap opening Ø30 mm
- Worktop with 10 mm recess to prevent water from flowing out

430
stainless steel



- Screwed
- Feet made of 40x40 mm profiles
- 40 mm backsplash prevents the walls from being stained
- Feet legs moved from the wall by 50 mm to ensure easy wall-mounting
- Adjustable feet – 25 mm upwards or 5 mm downwards



811870



811887

SINK TABLE WITH SHELF - FOR SELF-ASSEMBLY

- Stainless steel shelf mounted at 200 mm, non-adjustable, welded.
- Approximate maximum load per worktop and per shelf – 70 kg/m².

code	mm	sink location	€
DEPTH 700 MM			
812938	1000x700x(H)850	on the right	547,50
812945	1000x700x(H)850	on the left	546,50

TWO SINK TABLE WITH SHELF - FOR SELF-ASSEMBLY

- Stainless steel shelf mounted at 200 mm, non-adjustable, welded.
- Approximate maximum load per worktop and per shelf – 70 kg/m².

code	mm	sink location	€
DEPTH 600 MM			
811887	1000x600x(H)850	in the middle	595,00
DEPTH 700 MM			
812969	1000x700x(H)850	in the middle	675,00

Worktop with 10 mm recess to prevent water from flowing out



811818

430
stainless steel



SINK

- AISI 304 acid resistant, stainless steel sink
- Wall-mounted
- Internal dimensions 350x250x(H)100 mm
- ø35 mm opening for HENDI 970522
- Tap ø52 mm drain compatible with standard traps

code	mm	€
811818	400x295x(H)145	157,50

BUDGET LINE TABLES – SCREWED

- Robust construction made entirely of AISI 430 stainless steel.
- Worktop reinforced from the bottom with a longitudinal profile.
- A 40 mm backsplash on one side of the table protects the walls from stains.
- Legs made of 40x40 mm profiles.
- Non-adjustable shelf, distance from the floor to the bottom edge of the shelf: 160 mm.

- Screwed structure allows for folding, storage and transport of the piece of equipment.
- The item can be used for heavy-duty work and small appliances can be put on the worktop.
- Approximate maximum load per worktop and per shelf: 70 kg/m².
- Adjustable feet: +25/-5 mm.
- Flat pack delivery for self-assembly.



NEW



811511



811467

BUDGET LINE WORK TABLE WITH A SHELF – SCREWED, DEPTH: 600 MM

code	mm	€
817094	600x600x(H)850	249,50
817100	800x600x(H)850	272,50
817162	1000x600x(H)850	297,50
817179	1200x600x(H)850	317,50

BUDGET LINE WALL WORK TABLE WITH A SHELF – SCREWED, DEPTH: 600 MM

code	mm	€
817223	600x600x(H)850	262,50
817261	800x600x(H)850	285,00
817278	1000x600x(H)850	307,50
817285	1200x600x(H)850	328,50

BUDGET LINE TABLES – SCREWED

- Durable construction made entirely of AISI 430 stainless steel.
- Sink with the dimensions of 400x400x (H) 250mm.
- 2 sink bowls, each pressed from a single sheet of stainless steel, seamlessly welded into the worktop.
- Drain compatible with standard traps: ø50 mm.
- A special opening for installing a Ø30 mm tap.
- A 40 mm backsplash on one side of the table protects the walls from stains.
- Non-adjustable shelf, distance from the floor to the bottom edge of the shelf: 160 mm.
- Legs made of 40x40 mm profiles.
- Screwed structure allows for folding, storage and transport of the piece of equipment.
- Piece of equipment designed for work performed in the kitchen.
- Approximate maximum load per worktop: 70 kg/m².
- Adjustable feet: +25/-5 mm.



817032



BUDGET LINE TABLE WITH 2 SINK BOWLS AND A SHELF – SCREWED

code	mm	€
817032	1000x600x(H)850	559,50



WALL WORK TABLE CABINETS – WELDED

430

stainless steel

- Made of AISI 430 stainless steel
- Welded for high durability and stability
- Worktop filled from below with waterproof laminated board that reinforces and soundproofs the item
- Approximate maximum load per worktop – 70 kg/m²
- 40 mm backsplash prevents the walls from being stained
- Door handles made of plastic
- Cabinet body moved from the wall by 100 mm to ensure easy wall-mounting
- Feet height: 160 mm, adjustable feet – 25 mm upwards or 5 mm downwards



811658

SINK TABLE WITH CABINET – WELDED

430

stainless steel

- Sink bowls pressed from a single sheet of stainless steel characterised by high resistance to food acids and chemicals.
- Sink bowl seamlessly welded into the worktop.
- Sink dimensions: 400x400x(H)250 mm.
- Drain compatible with standard traps: Ø50 mm.
- Tap opening Ø30 mm.
- Worktop with 10 mm recess to prevent water from flowing out.
- Welded for high durability and stability.
- Approximate maximum load per worktop – 70 kg/m².
- 40 mm backsplash prevents the walls from being stained.
- Door handles made of plastic.
- Cabinet body moved from the wall by 100 mm, no rear wall to ensure access to water and sewage connection.
- Feet height: 160 mm, adjustable feet – 25 mm upwards or 5 mm downwards.



813690

WORK TABLE CABINET WITH SLIDING DOORS – WELDED

- Sliding doors mounted on roller bearings

code	mm	€
811641	800x600x(H)850	598,50
811658	1000x600x(H)850	659,50
811665	1200x600x(H)850	759,50
811672	1400x600x(H)850	798,50
811689	1600x600x(H)850	849,50

SINK TABLE WITH HINGED DOOR CABINET – WELDED, 1 SINK BASIN

- Hinged door cabinet, hinge on the left.
- Innovative magnetic latches.

code	mm	€
1 SINK BOWL, DEPTH 600 MM		
813522	600x600x(H)850	642,50
2 SINK BOWLS, DEPTH 700 MM		
813546	600x700x(H)850	679,50

TWO SINK TABLE WITH SLIDING DOOR CABINET – WELDED

- Sliding door cabinet.

code	mm	€
813690	1000x600x(H)850	998,50

NEW

976791



DEGREASER FOAM

- Thoroughly removes all greases, oils and dirt from grills, deep fryers, ovens, extractor hoods and tiles.
- Foam can be used on all washable, alkali-resistant surfaces.
- Not suitable for aluminum or painted surfaces!
- The thick foam is ideal for vertical surfaces.

code	liters	€
976791	1	7,50

NEW



811009



BUDGET LINE SINGLE BASIN TABLE WITHOUT FRONT COVER – SCREWED

- Basin made entirely of AISI 304 stainless steel.
- Basin height: 300 mm.
- Drain compatible with standard traps: Ø50 mm.
- Embossed area – water flow towards the trap, envelope-shaped.
- A special, centrally-located opening for installing a Ø30 mm tap.
- A 40 mm backsplash on one side of the table protects the walls from stains and moisture.
- Legs made of 40x40 mm AISI 430 stainless steel profiles.
- Distance from the backsplash to the basin: 100 mm.
- Screwed structure allows for folding, storage and transport of the piece of equipment.
- Adjustable feet: +25/-5 mm.
- Version without front and side external covers.
- Flat pack delivery for self-assembly (wrench included).

code	mm	€
811009	800x600x(H)850	457,50
811023	1000x600x(H)850	498,50



STAINLESS STEEL CLEANER

- Clean all kinds of stainless steel and aluminum surfaces.
- Ready for use, just spray and wipe.
- Comes in a 500 ml spray bottle.
- Removes fingerprints and has an anti-static effect.
- After use the treated surfaces are dirt and water repellent.

code	liters	€
976784	0.5	8,75



NEW

976784





813423



811207

SINGLE BASIN TABLE – WELDED

- Basin welded, made of AISI 304 stainless steel for high resistance to food acids and chemicals.
- Embossed area – drop towards the trap, envelope-shaped.
- Drain compatible with standard traps: ø50 mm.
- 40 mm backsplash to prevent water from flowing out.
- Framework and body made of standard AISI 430, dimensions 40x40 mm.
- Basin table front cover – made of AISI 430 steel.
- Welded for high durability and stability.
- Adjustable feet: +25/-5 mm.
- Tap opening: ø30 mm.

code	mm	basin size (mm)	€
SINGLE BASIN, DEPTH 600 MM, HEIGHT 300 MM			
811825	800x600x(H)850	686x443x(H)300	432,50
811832	1000x600x(H)850	886x443x(H)300	479,50
SINGLE BASIN, DEPTH 700 MM, HEIGHT 300 MM			
812853	800x700x(H)850	686x540x(H)300	512,50
812860	1000x700x(H)850	886x540x(H)300	554,50

HANGING CABINET WITH SLIDING DOORS – WELDED

- Made of AISI 430 stainless steel.
- Sliding doors prevent from hitting one's head.
- Door handles made of plastic for easy opening/closing and cleaning.
- Smooth internal surface for easy cleaning.
- Maximum load per shelf: 70 kg/m², provided that the load is distributed evenly.
- Welded for high durability and stability.
- Delivered with special strip brackets for mounting on the wall.

code	mm	€
DEPTH 300 MM		
814154	800x300x(H)600	379,50
811207	1000x300x(H)600	442,50
DEPTH 400 MM		
814178	800x400x(H)600	425,00
814185	1000x400x(H)600	469,50
811214	1200x400x(H)600	507,50





231777



231760

LOADING TABLE WITH SINK FOR DISHWASHER

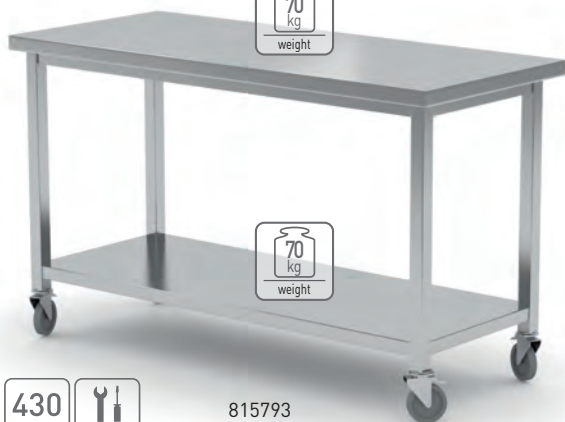
- Made of durable stainless steel, with a 510 mm wide basket guide, backsplash and integrated sink (400x400 mm).
- Equipped with a catch for hood dishwashers.
- The legs are adjustable in height to guarantee a level installment.
- Flat pack delivery, needs assembly.
- Versions available for left & right side installment.

code		mm	€
231777	left side	1200x700x(H)850	598,50
231791	right side	1200x700x(H)850	598,50

UNLOADING TABLE FOR DISHWASHERS

- Made of durable stainless steel, with a 510 mm wide basket guide and backsplash.
- Equipped with a catch for hood dishwashers.
- The legs are adjustable in height to guarantee a level installment.
- Flat pack delivery, needs assemblage.
- Versions available for left & right side installment.

code		mm	€
231760	left side	1000x700x(H)850	475,00
231784	right side	1000x700x(H)850	475,00



815793

**MOVABLE TABLES WITH SHELF**

- Made of AISI 430 stainless steel.
- Feet made of 40x40 mm profiles.
- Worktop filled from below with waterproof laminated board that reinforces and soundproofs the item.
- Steel wire shelf mounted at 200 mm, non-adjustable.
- Approximate maximum load per worktop and per shelf - 70 kg/m².
- Worktop without backsplash allows the user to use the table regardless of where they stand.
- 4 low-noise, swiveling castors Ø125 mm, two of which are equipped with a brake

code		mm	€
815793		1200x600x(H)850	485,00



812044

**POT STAND**

- Made entirely of top-quality AISI 430 stainless steel.
- Robust welded construction guarantees stability and high durability of the stand.
- Worktop reinforced with a steel profile.
- Legs made of 40x40 mm profiles.
- Adjustable feet: +25/-5 mm.
- Approximate maximum load per worktop (when evenly distributed): 100 kg/m².

code		mm	€
815151		500x500x(H)450	167,50
812044		550x550x(H)450	175,00



PASS-THROUGH CUPBOARDS WITH SLIDING DOORS

- Made of AISI 430 stainless steel.
- 2 removable shelves, non-adjustable.
- 2 fixed shelves (bottom and middle shelf)
- 8 sliding doors

- Approximate maximum load per shelf – 70 kg/m².
- Door handles made of plastic.
- Adjustable feet – 25 mm upwards or 5 mm downwards.



811108



812402

PASS-THROUGH CUPBOARD WITH WITH PARTITION AND SLIDING DOORS

- Made of durable stainless steel (AISI 430).
- Fitted with 2, non adjustable, removable shelves and 2 fixed shelves (bottom and middle shelf).
- Equipped with 8 sliding doors with vertical handle, all on roller bearings.
- The legs are adjustable in height (-5/+25 mm) to guarantee a level instalment.
- Flat pack delivery, needs assembly.

code	mm	€
811634	800x500x(H)1800	1425,00
811108	1000x600x(H)1800	1598,50

PASS-THROUGH CUPBOARD WITH SLIDING DOORS

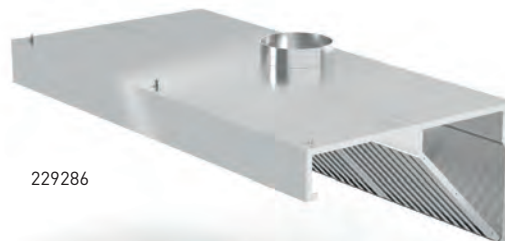
- Made of durable stainless steel (AISI 430).
- Fitted with 2, non adjustable, removable shelves and 2 fixed shelves (bottom and middle shelf).
- Equipped with 4 sliding doors with vertical handle, all on roller bearings.
- The legs are adjustable in height (-5/+25 mm) to guarantee a level instalment.
- Flat pack delivery, needs assembly.

code	mm	€
812402	800x700x(H)1800	1375,00

WALL-MOUNTED EXTRACTOR HOOD

- Equipped with a set of stainless steel labyrinth filters which can be washed in dishwashers.
- With collection pan for catching fat and grime that comes from the filters.
- Fitted with an ø200 mm ventilation connection at the top.
- Made from high-grade stainless steel (AISI 430).
- The hood isn't equipped with a fan, this needs to be done separately.

code	light	mm	kg	€
229286	-	1000x700x(H)450	32	695,00
229293	-	1200x700x(H)450	36	749,50
229309	YES	1000x700x(H)450	35	795,00
229316	YES	1200x700x(H)450	39	849,50



229286



DISHWASHER 50X50 – ELECTRONIC CONTROL

- Extremely easy to use, clean and service
- Ideal for washing plates, cutlery, glassware, cups, trays
- Electronic control, touch control, electronic panel
- Detergent and rinse aid dispensers and pump as standard
- AISI 304 stainless steel housing
- Bottom rotating, separate plastic washing and stainless steel rinsing arms
- At the top stationary plastic wash arms, rotating stainless steel rinse arms
- Robust double-skinned door with microswitch for operation at opening
- Maximum height of glass to be cleaned: 325 mm
- Maximum height of plates to be washed: 335 mm
- Washing water temperature 60°C
- Flushing water temperature 85°C
- Boiler (capacity/power): 6 l / 6 kW
- Bath (capacity/power): 35 l / 2.8 kW
- Washing pump: 0,75 kW
- Safety thermostat for boiler/bath: up to 105°C / 99°C
- Electronic boiler and bath water thermometer
- Sealing factor of the pump: IP 44
- Vertically adjustable feet ±10 mm, Ø40 mm
- Weight: 55 kg

FUNCTIONS:

- Three washing programs: 60, 120, 180 s. (The washing program can be automatically extended by the time of warming up the rinsing water to +85°C)
- Dishwasher compartment washing programme
- Can be rinsed with cold water - especially suitable for glass washing
- THERMO-PROTECTOR™ system to prevent cold flushing water - guarantees the start of rinsing at temp. 85°
- SOFT START™ system starts the water pump at a lower level pressure and a gradual increase in pressure to protect delicate vessels
- 8-point self-diagnostic system
- ECO system - for reduced power consumption

EQUIPMENT:

- 1 universal glass basket 500×500x(H)105 mm
- 1 basket with pins for deep and shallow plates with 5×8 pcs, 500×500x(H)105 mm
- 1 cutlery basket 110×110x(H)130 mm
- Electric detergent and rinse aid dispenser
- Water hose 1.5 m long, with ¾" female thread connection
- Drain pump
- Drain hose
- Electric cable without plug



max H
335 mm

Dishwasher 50x50
– electronic control



Floor stand

Prices without VAT and not binding





Single Pedestal Pre-Rinser

Unloading table
for dishwashers

Loading table with sink
for dishwasher

Round container body

Trolley for dishwasher
racks

Dishwasher basket
for glassware



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

NEW

code	control	basket size	voltage [V]	rinse aid dispenser	detergent dispenser	drain pump	€
230299	electromechanical	40x40	230	YES			1 295,00
233009	electromechanical	40x40	230	YES	YES		1 425,00
233016	electromechanical	40x40	230	YES		YES	1 425,00
233023	electromechanical	40x40	230	YES	YES	YES	1 525,00
230268	electronic	40x40	230	YES	YES	YES	1695,00
230305	electromechanical	50x50	400	YES			1 675,00
233030	electromechanical	50x50	400	YES	YES		1 775,00
233047	electromechanical	50x50	400	YES		YES	1 775,00
233054	electromechanical	50x50	400	YES	YES	YES	1 875,00
237540	electronic	50x50	230	YES	YES	YES	2095,00
231753	electronic	50x50	400	YES	YES	YES	2150,00



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	
Tank (capacity/power)	l / kW	17/2,5		35/2,8	
Safety thermostat for boiler	°C	105		105	
Safety thermostat for tank	°C	99		99	
STANDARD EQUIPMENT					
Water thermometer in the boiler			electronic	analog	electronic
Separate washing/rinsing arms		washing and rinsing stainless steel arms		plastic washing arms, stainless steel rinsing arms	
Rinse aid dispenser		YES		YES	
Detergent dispenser		OPTION	YES	OPTION	YES
Drain pump		OPTION	YES	OPTION	YES
Equipment		1x universal baskets 400x400x(H)150 mm for glasses 1x basket with pins 400x400x(H)110 mm for plates 1x cutlery basket 110x110x(H)130 mm water supply hose length 1,5 m, with connection 3/4" inner thread drain hose length 2 m, Ø25 mm		1x universal baskets 500x500x(H)105 mm for glasses 1x basket with pins 500x500x(H)105 mm for plates 1x cutlery basket 110x110x(H)130 mm water supply hose length 1,5 m, with connection 3/4" inner thread drain hose length 2 m, Ø25 mm	
TECHNICAL PARAMETERS					
Dimensions (width x depth x height)	mm	470x510x(H)710		570x600x(H)830	
Power	kW	2,8		6	6,6 or 3,6 (230 V)
Pump power	KM	0,1	0,3	0,75	
Pump leakage rate		IP 44		IP 44	
Voltage	V	230		400	400 or 230
Weight	kg	39		57	55
FUNCTIONS					
Dishwasher self-cleaning programme			YES		YES
“SOFT START” system ²⁾			YES		YES
THERMO-PROTECTOR system ³⁾			YES		YES
Self-diagnosis system ⁴⁾			YES		YES, 8-point
ECO system					YES
CONSTRUCTION					
Housing made of AISI 304 steel		YES		YES	
Double-layer insulated doors		YES		YES	
Vertically adjustable feet ø40 mm		±10		±10	
FLOOR STAND		222980		231050	
Dimensions	mm	470x500x(H)500		560x560x(H)500	
Capacity		For 2 baskets 400x400x(H)150 mm		For 2 baskets 500x500x(H)105 mm	
€		*222980*		*231050*	

¹⁾ Indicated time may be extended due to the time needed for the water in the boiler to reach 85°C

DISHWASHER FUNCTIONS

²⁾ "SOFT START" – activates the water pump at a lower pressure and gradually raises the pressure to avoid damaging delicate dishes

³⁾ "THERMO-PROTECTOR" system – prevents rinsing with cold water – guarantees that rinsing will start at 85°C

⁴⁾ Self-diagnosis system for a quick check of the dishwasher condition



HOOD DISHWASHER - ELECTRONIC CONTROLLER

- Extremely easy to use, clean and service
- Ideal for washing plates, cutlery, glassware, cups, trays, GN 1/1 containers
- Electronic control
- Detergent and rinse aid dispensers and drain pump as standard
- Maximum height of washed plates 400 mm
- Maximum height of glass to be cleaned 395 mm
- Touch electronic control panel
- AISI 304 stainless steel housing
- Stainless steel upper and lower washing and rinsing arms
- Lifting of the hood facilitated by built-in springs
- Washing water temperature 60°C
- Temperature of rinsing, scalding water 85°C
- Boiler capacity and output 13.5 l / 7.5 kW
- Tank capacity and power 68 l / 6.0 kW
- Cleaning pump power 1,5 kW
- Electronic water thermometers for the boiler and bath separately
- Safety thermostat for boiler/bath up to 105°C / 99°C
- Sealing factor of the pump: IP 44
- Corner installation of dishwasher possible
- Water connection: ¾"
- Weight: 131.5 kg
- Adjustable stainless steel feet from 100 to 150 mm

FUNCTIONS:

- Three washing programs: 60, 120, 240 s
- Dishwasher compartment washing programme
- Possibility of a final rinse with cold water - especially useful when washing glass
- „THERMO-PROTECTOR“ system to prevent rinsing with cold water
- 8-point self-diagnostic system
- „SOFT START“ function to start the water pump at a lower pressure and raise it gradually so as not to damage delicate dishes
- Door with microswitch for operation when hood is raised
- ECO function - reduces power consumption when the device is not used for more than 15 minutes

EQUIPMENT:

- 1 universal glass basket 500x500x(H)105 mm
- 1 basket with pins for deep and shallow plates with 5x8 pcs, 500x500x(H)105 mm
- 1 cutlery basket 110x110x(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



max H
400 mm

Hood dishwasher
- electronic controller

Unloading table
for dishwashers



Dishwasher basket
for glassware

Trolley for
dishwasher racks





Single Pedestal Pre-Rinser

Loading table with sink
for dishwasher



Round container body



HOOD DISHWASHEER 50X50

DISHWASHERS AND HYGIENE



230312



max H
400 mm



231340



Separate stainless steel washing
and rinsing arms at the top



Separate stainless steel washing
and rinsing arms at the bottom

code	control	basket size	voltage (V)	rinse aid dispenser	detergent dispenser	drain pump	€
230312	electromechanical	50x50	400	YES			3 495,00
233061	electromechanical	50x50	400	YES	YES		3 525,00
231340	electronic	50x50	400	YES	YES	YES	3695,00

HOOD DISHWASHER 50X50

CONTROL		electromechanical	electronic
INTENDED USE		plates, cutlery, glasses, mugs, trays, GN containers	
WASHING PARAMETERS			
Washing cycles number/duration	s	1 – 120 ¹⁾	3/60, 120, 180 ¹⁾
Capacity	baskets/h	30	60/30/15
Maximum height	mm	glass 395 / plate 400	
Water consumption per cycle	l	2-2,5	1,7
Washing water temperature	°C	62	
Rinse water temperature	°C	85	
Boiler (capacity/power)	l / kW	7,4/7,5	13,5/7,5
Tank (capacity/power)	l / kW	68/6	
Safety thermostat for boiler	°C	105	
Safety thermostat for tank	°C	99	
STANDARD EQUIPMENT			
Electronic touch control panel			YES
Water thermometer in the boiler and the basin		analog	electronic
Separate washing/rinsing arms		stainless steel washing and rinsing arms at the bottom and top	
Rinse aid dispenser		YES	
Detergent dispenser		OPTION	YES
Equipment		1x universal basket 500x500x(H)105 mm for glasses 1x basket with pins 500x500x(H)105 mm for plates 1x cutlery basket 110x110x(H)130 mm	
Surface filters above water level in the basin		4 pcs	
Additional screen in front of the pump inlet		YES	
Water supply hose, length 1.5 m, with 3/4" female thread		YES	
Power cord without plug		YES	
TECHNICAL PARAMETERS			
Dimensions (width x depth x height)	mm	750x880x(H)1390/1830	
Power	kW	8,6	
Pump power	KM	1,5	
Pump leakage rate	kW	IP 44	
Voltage	V	400	
Weight	kg	111	131,5
FUNCTIONS			
Dishwasher self-cleaning programme			YES
"SOFT START" system ²⁾			YES
THERMO-PROTECTOR system ³⁾			YES
Self-diagnosis system ⁴⁾			YES, 8-point
ECO system			YES
Door with microswitch for operation with the hood raised			YES
CONSTRUCTION			
Housing made of AISI 304 steel		YES	
Double-layer insulated doors		YES	
Vertically adjustable feet	mm	from 100 to 150 mm	

¹⁾ Indicated time may be extended due to the time needed for the water in the boiler to reach 85°C

DISHWASHER FUNCTIONS

²⁾ "SOFT START" – activates the water pump at a lower pressure and gradually raises the pressure to avoid damaging delicate dishes

³⁾ "THERMO-PROTECTOR" system – prevents rinsing with cold water – guarantees that rinsing will start at 85°C

⁴⁾ Self-diagnosis system for a quick check of the dishwasher condition





- Specialised dishwasher, perfect for washing and scalding pots, GN containers, 600x400 mm confectionery trays, flasks, trays or cutlery.
- 3 electronically controlled washing cycles: 120s, 180s, 240s.
- Scalding temperature: 82°C. Washing temperature: 60°C.
- Boiler capacity/power: 7.4 L/6 kW.
- Basin capacity/power: 58 L/6 kW.
- Electronic touch panel.
- Automatic cleaning system.
- Pump tightness coefficient: IP 44.
- Large basket: 500x600 mm.
- Two-layer housing made of AISI 304 stainless steel.
- Washing and rinsing arms made of stainless steel.
- Weight: 57 kg.

- EQUIPMENT:
- Detergent dispenser.
- Rinse aid dispenser.
- Electronic thermometer in boiler.
- Electronic thermometer in basin.
- 1,2 kW washing pump.
- Drain pump.
- Plate basket 500x600x(H)105 mm.
- Universal basket 500x600x(H)105 mm.
- Cutlery basket 110x110x(H)130 mm.

code	V	W	mm	€
236574	400	7100	595x730x(H)1340	4795,00





Delivered
without siphon

231777



LOADING TABLE WITH SINK FOR DISHWASHER

- Made of durable stainless steel, with a 510 mm wide basket guide, backsplash and integrated sink (400x400 mm).
- Equipped with a catch for hood dishwashers.
- The legs are adjustable in height to guarantee a level installment.
- Flat pack delivery, needs assembly.
- Versions available for left & right side instalment.

code	-	mm	€
231777	left side	1200x700x(H)850	598,50
231791	right side	1200x700x(H)850	598,50



231760



UNLOADING TABLE FOR DISHWASHERS

- Made of durable stainless steel, with a 510 mm wide basket guide and backsplash.
- Equipped with a catch for hood dishwashers.
- The legs are adjustable in height to guarantee a level installment.
- Flat pack delivery, needs assemblage.
- Versions available for left & right side installment.

code	-	mm	€
231784	right side	1000x700x(H)850	475,00
231760	left side	1000x700x(H)850	475,00



632802

GREASE FILTER FOR DEEP FRYER - 50 PCS

- Made of rayon (synthetic silk).

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



632901



GREASE FILTER HOLDER FOR DEEP FRYER

code	mm	€
632901	ø250x(H)240	11,75



196007



BUCKET

- With lid.
- Suitable as fat storage bucket.

code	liters	mm	€
196007	11.5	ø300x(H)230	5,25

DISHWASHER RACKS & TOTE BOX PROFI LINE



PP
polypropylene

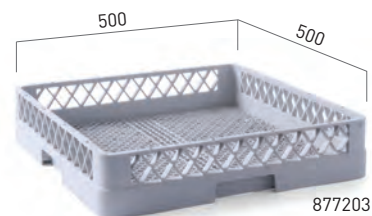
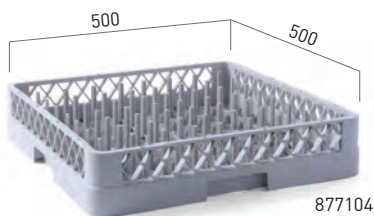
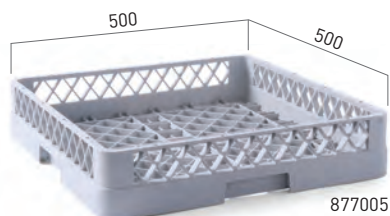
DISHWASHER BASKET FOR GLASSWARE

code		mm	€
877050	9 compartments	500x500x(H)104	18,50
877043	16 compartments	500x500x(H)104	19,75
877036	25 compartments	500x500x(H)104	19,75
877029	36 compartments	500x500x(H)104	21,95
877012	49 compartments	500x500x(H)104	21,95

EXTENDER FOR DISHWASHER BASKET

- For use with HENDI dishwasher baskets.
- Once installed not removable without breaking.

code		mm	€
877302	1 compartment	500x500x(H)45	7,95
877548	9 compartments	500x500x(H)45	7,95
877531	16 compartments	500x500x(H)45	7,95
877524	25 compartments	500x500x(H)45	7,95
877517	36 compartments	500x500x(H)45	7,95
877500	49 compartments	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.

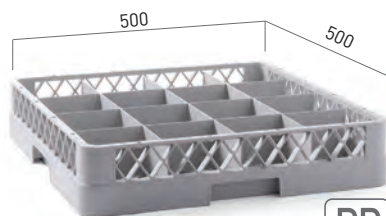
code	mm	€
877104	500x500x(H)100	16,50

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





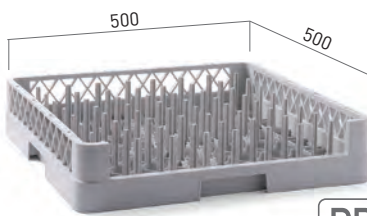
877128



DISHWASHER BASKET FOR CUPS

- The structure allows for maximum flow of water between the dishes in all directions 16 sections.

code	mm	€
877128	500x500x(H)100	19,75



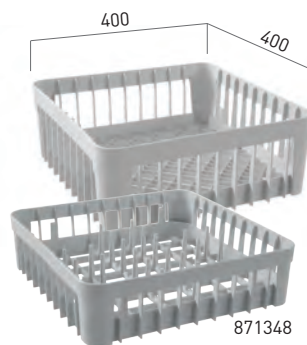
877111



DISHWASHER BASKET FOR TRAYS

- The structure allows for maximum flow of water between the trays in all directions.
- With pre-shaped pins.
- With one open end for trays and other long items.

code	mm	€
877111	500x500x(H)100	17,40



871331



DISHWASHER BASKET FOR GLASSES

- The structure allows for maximum flow of water between the glasses in all directions.

code	-	mm	€
871331		400x400x(H)150	15,95
871348	with 40 support pins	400x400x(H)110	15,95



NEW



810583

MOBILE TROLLEY FOR DISHWASHER BASKETS - 7 X 500X500 MM

- For dishwasher baskets 500x500 mm.
- Keep the work area around the dishwasher organised.
- 7 layers - basket supports interspaced at 200 mm.
- Fitted with basket locks on both sides.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.

code	mm	€
810583	555x500x(H)1700	237,50



871102



CUTLERY BASKET

- 8 sections with handle.

code	mm	€
871102	425x205x(H)150	14,50



871300



871324

CUTLERY BASKET

code	mm	€
871300	110x110x(H)140	2,35

CUTLERY BASKET

code	mm	€
871324	125x84x(H)135	3,50



877197



TROLLEY FOR DISHWASHER RACKS WITH HANDLE

- 4 wheels, 2 revolving with brake and 2 fixed.
- Stainless steel handle.

code	mm	€
877197	575x545x(H)920	137,50



877180

LID FOR RACKS

code	mm	€
877180	500x500	11,50



877173



TROLLEY FOR DISHWASHER RACKS

- 4 wheels, 2 revolving with brake and 2 fixed.

code	mm	€
877173	575x545x(H)210	85,00


S.S.
stainless steel

NUMBER OF EGGS

30



281208



EGG STERILIZER

- Indispensable for each kitchen in school, hotel, restaurant, canteen or pastry shop.
- Disinfects 30 eggs at a time.
- UV resistant grid fixed in bearing drawer.
- Eggs get sterilized in a process of irradiation with waves of 253,7 nm length.
- Irradiation (sterilization) takes around 2,30 minutes.
- Eggs can be used right after the disinfection process.
- Lamps are turned off automatically when opening the drawer.
- Stainless steel casing.
- Bearing-mounted egg rack made of stainless steel.
- UV radiator life: 7500 h.

code	V	W	mm	€
281208	230	78	358x512x(H)255	289,50



281246

PMMA
plexiglas

S.S.
stainless steel

UV STERILIZER HENDI 14

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

code	V	W	mm	€
281246	230	25	510x160x(H)610	225,00



CHEF'S HAT - 10 PCS

- Pleated nonwoven PP material.
- Perforated crown.
- Adjustable size

code	mm	€
560044	ø600x(H)230	4,50



FORGE HAT - PAPER - 100 PCS

- White with blue stripe.
- Perforated crown.
- 600 mm circumference, fits all sizes.

code	mm	€
560037	ø190x(H)95	7,95



HAND DRYER

- Electric activation by motion detector.
- Fitted with lead and plug Impact resistant metal casing in white epoxy finish.

code	V	W	mm	€
221808	230	1500	240x210x(H)265	125,00



663950

WET FLOOR SIGN

– Warning in 5 languages.

code	mm	€
663950	300x460x(H)615	11,95



Foot-operated clamping mechanism keeps the bag closed



691021



TRASH BAG HOLDER

- Frame made of stainless steel.
- Intended for 60x90 cm, 70/80L garbage bags.
- Foot-operated clamping mechanism keeps the bag closed.
- 2 caster wheels with brakes.

code	mm	€
691021	420x580x(H)960	142,50



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	169,50

LAUNDRY BAG FOR LAUNDRY TROLLEY

- Laundry bag for HENDI Laundry trolley 691090.
- Made of Oxford fabric.
- Can be cleaned in a washing machine.

NEW

code	€
691090	23,95



691120



TRASH BIN 43 L

- Made of stainless steel.
- With swivel lid.

code	mm	€
691120	360x360x(H)740	289,50

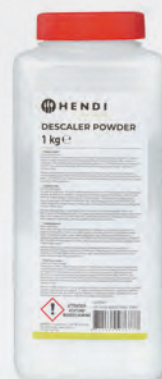


976739

COFFEE AUTOMAT CLEANER, 120 TABS

- The coffee automat cleaner is suitable for regular use in coffee, espresso and tea machines.
- Removes stubborn deposits such as coffee or tea oil.
- Can also be used for cleaning thermo flasks.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	weight (kg)	€
976739	0.24	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	weight (kg)	€
976777	1	9,95



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	liters	€
976753	1	11,95



976760

DESCALER CONCENTRATE

- Highly concentrated, based on citric acid for the effective decalcification of hot water devices, coffee and washing machines, boilers, stainless steel pots and tiles.
- 1 liter bottle, dosage 100-200 ml per 1 liter of cold water.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	liters	€
976760	1	8,25



976746

SOFT SERVE AND WHIPPED CREAM MACHINE CLEANER

- Cleaner for all common cream & ice cream makers.
- Dissolves fat and protein residues.
- Can also be used on the outer surfaces of the device.
- Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	liters	€
976746	1	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	liters	€
976784	0.5	8,75



976784

DEGREASER FOAM

- Thoroughly removes all greases, oils and dirt from grills, deep fryers, ovens, extractor hoods and tiles.
- Foam can be used on all washable, alkali-resistant surfaces.
- Not suitable for aluminum or painted surfaces!
- The thick foam is ideal for vertical surfaces.

code	liters	€
976791	1	7,50



976791



WATER SOFTENERS (SEMI-)AUTOMATIC

- Using water softeners helps extend the life cycle of catering equipment.
- The softeners are based on an ion-exchange process wherein the calcium and magnesium ions that cause water hardness are captured by ion exchange resin inside the softener.
- It helps reduce maintenance costs thanks to effective prevention of lime scale deposits. The device is fitted with a control head that makes it possible to configure working parameters of the water softening system as required.
- The elements inside the head are made of high quality ceramics, resistant to abrasion, corrosion and build-up of impurities (e.g. iron).
- This technology assures perfect seal inside the controller and

- therefore long and trouble-free operation.
- Navy blue housing.
- Water connection diameter 3/4".
- Working pressure: 1.5-6.0 bar.
- Working ambient temperature: 5 – 38°C.
- Max. supply water temperature: 38°C.
- Regeneration time: 37 min.
- Output for 10°dH – 1200 L.
- Resin bed 4,0 L.
- Regeneration tank: 8 kg.
- Maximum water flow: 5 L/min.
- Regeneration salt consumption per 1 cycle: 0.5 kg.



230442



230459

WATER SOFTENER, SEMI-AUTOMATIC

- The semi-automatic resin bed regeneration process using brine is initiated manually.
- Weight: 8 kg.

code	V	W	mm	€
230442	230	18	195x360x(H)510	279,50

WATER SOFTENER, AUTOMATIC

- The automatic resin bed regeneration process using brine is initiated automatically.
- Using the control panel the working time, regeneration time and water amount to be treated can be set.
- Automatic lock prevents unwanted access.
- Weight: 7.7 kg.

code	V	W	mm	€
230459	230	18	206x380x(H)480	345,00

SALT TABLETS FOR WATER SOFTENING

- Ingredients: sodium chloride NaCl.
- Bag 25 kg.

code	weight (kg)	€
231265	25	10,75

231265



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

- During softener regeneration the connected machine must not be used.
- Maximum/minimum water pressure: from 1 to 8 bar.
- Nominal flow: 1000 L/h.
- Ambient temperature: from 4 °C to 35 °C.
- Supply water temperature: from 4 °C to 25 °C.
- Connection size: 3/8".

code	filter capacity (20°F/30°F/40°F)	liters	mm	€
231210	1200/1000/900	8	ø185x(H)400	109,50
231227	2520/1680/1260	12	ø185x(H)500	129,50
231234	3360/2240/1680	16	ø185x(H)600	159,50



BINS AND ASHTRAY STANDS

- Stainless steel body Polished surface finish Comfortable, hygienic opening
- Anti-slip pedal Innovative "click-lock" system locking the lid

after opening

- Polypropylene inner bin - flexible, with a double handle to keep the bin liner in place



691380



691397

STANDING WASTE BIN WITH ASHTRAY

code	liters	mm	€
691380	15	ø200x(H)700	49,50

STANDING WASTE BIN WITH ASHTRAY

code	liters	mm	€
691397	33	ø240x(H)660	98,50

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	480x100x(H)285	102,50
270073	Adhesive plate for Insect killers - 10 sheets.			28,95
270028	2 Replacement lamps for Insect killers			28,95

INSECT KILLERS FOR INDOOR USE



270097

INSECT KILLER 300 M²

- Makes use of durable UV-A LED light, average working life of 20.000 hours.
- Body made of fire resistant.
- ABS for high safety.
- Insects are electrocuted with 4000 V.
- Removable collection tray, easy to clean.
- Can be mounted to ceiling by chain or used free standing.

code	V	W	mm	€
270097	230	13	470x100x(H)263	72,50



270172

270165

270158



Chain included



Removable collection tray

HIGH VOLTAGE INSECT KILLER

- For indoor use.
- Body made of special treated aluminum alloy and ABS, fire resistant materials for high safety.
- 2x UV-A tubes.
- Insects are electrocuted with 2000 - 2500 V.
- Removable collection tray, easy to clean.
- Can be mounted to ceiling by chain or used free standing.

code	V	W	mm	€
270158	230	26	335x90x(H)260	45,00
270165	230	40	485x90x(H)310	59,95
270172	230	45	640x90x(H)360	69,50





INSECT KILLER WITH ADHESIVE PLATE 120 M²

- Suitable for use in food preparation and serving areas.
- ABS fire-resistant casing, back panel of metal, suitable for wall mounting.
- 1x36 W UV-A shatter-proof fluorescent tubes.
- Adhesive plate at the rear to catch the insects.
- Lamp and adhesive plate are easily replaceable.
- Maximum range approx. 120 m².
- Adhesive plate (390x270 mm) included.

code	V	W	mm	€
270196	230	36	475x80x(H)283	65,00
270233	Adhesive plate for Insect killers - 10 sheets.			29,95
270240	Replacement lamp for Insect killers			27,50



270196



INSECT KILLERS FOR OUTDOOR USE



270066



INSECT KILLER WATER RESISTANT

- ABS fire proof material for high safety.
- 2x UV-A tube.
- Insects are electrocuted with 2000 V.
- IPX4 waterproof, can be used indoor or outdoor.
- Removable collection tray, easy to clean.
- Chain mounting.

code	-	V	W	mm	€
270066	100 m ²	230	40	510x105x(H)315	79,50
270141	150 m ²	230	45	680x135x(H)310	97,50
935286	Replacement lamps for fly killers - set of 2				15,95



Chain included



Removable collection tray

REPLACEMENT LAMP FOR FLY KILLERS

- UV-A fluorescent tube.

code	For	V	W	mm	€
934159	270158	230	8	285x15x(H)15	6,95
934166	270172 - 270141	230	20	570x20x(H)20	6,95



934159

PROFI LINE



PROFI LINE

- Elegant yet sturdy.
- Hand polished, high gloss mirror finish.

18/0
stainless steel



code	Nº	name		length (mm)	€
764404	1	Table knife	6 pcs	225	9,95
764411	2	Table fork	6 pcs	205	5,85
764428	3	Table spoon	6 pcs	205	5,85
764435	4	Dessert knife	6 pcs	205	9,35
764442	5	Dessert fork	6 pcs	186	5,60
764459	6	Dessert spoon	6 pcs	186	5,60
764466	7	Cake fork	12 pcs	136	7,95

code	Nº	name		length (mm)	€
764473	8	Coffee spoon	12 pcs	111	7,65
764480	9	Tea spoon	12 pcs	138	7,95
764497	10	Ice spoon	12 pcs	135	7,95
764503	11	Sundae spoon	6 pcs	198	5,60
764510	12	Butter knife	12 pcs	158	8,15
764527	13	Steak knife	6 pcs	215	11,75





KITCHEN LINE

– Hand polished mirror finish.



code	N°	name		length (mm)	€
764206	1	Table knife	6 pcs	215	4,75
764213	2	Table fork	6 pcs	197	3,75
764220	3	Table spoon	6 pcs	197	3,75
764237	4	Cake fork	12 pcs	150	5,75
764244	5	Tea spoon	12 pcs	146	5,75
764251	6	Coffee spoon	12 pcs	131	5,50
764268	7	Sorbet spoon	6 pcs	198	3,75





BUDGET LINE

- Machine polished

18/0
stainless steel



code	Nº	name		length (mm)	€
764039	1	Table spoon	12 pcs	181	3,50
764022	2	Table fork	12 pcs	183	3,50
764015	3	Table knife	12 pcs	212	5,25
764084	4	Tea spoon	12 pcs	136	3,85
764091	5	Coffee spoon	12 pcs	110	3,50
764077	6	Cake fork	12 pcs	145	3,85
764138	7	Sorbet spoon	6 pcs	214	2,85



STEAK CUTLERY

- Stainless steel with.
- ABS handle.



781432



781449



781456

STEAK FORK - 6 PCS

code	packed per	mm	€
781432	6	(L)200	5,55

STEAK KNIFE - 6 PCS

code	packed per	mm	€
781449	6	(L)215	6,25

STEAK KNIFE XL - 6 PCS

code	packed per	mm	€
781456	6	(L)250	10,50

NEW


403747



NUT AND SEAFOOD CRACKER MATT BLACK

- Ideal for ripping nuts as well as opening hard shells of seafood.
- The long handles provide a good grip; thanks to them the tongs lie well in the hand.
- The arms of the tongs are connected with a durable hinge that allows you to crush nuts or shells of different sizes.
- Not dishwasher safe.

code	mm	€
403747	160x35	4,75



403716

LOBSTER FORKS - 6 PCS

code	packed per	mm	€
403716	6	(L)205	10,95

18/0
stainless steel

NEW


403754



LOBSTER AND CRAB TONGS

- Ideal for opening hard lobster and crab shells.
- Wide, appropriately contoured handle for easy and comfortable use.
- Robust stainless steel construction, powder coated - red.
- The arms of the tongs are connected with a durable hinge.
- Not dishwasher safe.

code	mm	€
403754	140x62	4,95



402528

SNAIL TONGS - 2 PCS

- Squeeze model.

code	packed per	mm	€
402528	2	(L)170	6,75

S.S.
stainless steel


402221

SNAIL FORK - 6 PCS

code	packed per	mm	€
402221	6	(L)130	5,95

18/0
stainless steel



NEW



505168

SERVING BOARD, OLIVE WOOD, RECTANGULAR

- Ideal for serving and presenting food.
- Comfortable, carved handles.

code	mm	€
505168	250x150x(H)18	9,95
505175	300x150x(H)18	14,95
505182	350x180x(H)18	18,95

NEW



505212

SERVING BOARD, OLIVE WOOD, RECTANGULAR, WITH GROOVE

- Ideal for serving and presenting food.
- Natural, organic board shape and perfect craftsmanship.
- Comfortable, carved handles, with groove.

code	mm	€
505199	300x210x(H)18	14,50
505212	400x250x(H)18	24,95

NEW



505229

SERVING BOARD, OLIVE WOOD, RECTANGULAR, WITH OPENING

- Ideal for serving and presenting food.
- Natural, organic board shape and perfect craftsmanship.
- With an opening for convenient carrying of the board.

code	mm	€
505229	250x165x(H)18	11,50
505236	350x210x(H)18	19,95

NEW



505243

SERVING BOARD, OLIVE WOOD, RECTANGULAR, WITH HANDLE

- Ideal for serving and presenting food.
- With a comfortable handle for easy carrying of the board.

code	mm	€
505243	350x120x(H)18	16,95
505250	400x140x(H)18	19,95
505267	600x200x(H)18	32,50

NEW



505274

OLIVE WOOD HOLDER

- Ideal for serving and presenting food, bringing cutlery, etc.
- With convenient cut-out handles for easy carrying of the holder.

code	mm	€
505274	245x198x(H)194	42,50

KARIZMA

PORCELAIN, CUTLERY, TABLEWARE



KARIZMA

- White hotel porcelain
- Strengthened edges, high quality glazing
- High impact and wear resistance



FLAT PLATE

code	mm	€
795101	ø160	2,40
795309	ø200	3,25
795507	ø240	3,50
795705	ø280	6,50
795903	ø320	10,50



DEEP PLATE

code	mm	€
794500	ø300	8,75



OVAL DISH

code	mm	€
796306	290x200	10,95
796405	340x235	14,95



SALAD BOWL

code	mm	€
796603	ø150	4,50
796702	ø190	6,50
796801	ø250	8,50



SOUP BOWL

code	-	liters	mm	€
798805	soup bowl	0.38	ø120	6,75
798904	saucer		ø180	2,95



CAPPUCCINO CUP AND SAUCER

code	-	liters	mm	€
798249	cup	0.23	ø85	2,95
798171	saucer		ø149	1,95



COFFEE CUP AND SAUCER

code	-	liters	mm	€
798164	cup	0.17	ø80	2,95
798171	saucer		ø149	1,95



ESPRESSO CUP AND SAUCER

code	-	liters	mm	€
798010	cup	0.09	ø64	1,95
798034	saucer		ø125	1,25

FLORA

PORCELAIN, CUTLERY, TABLEWARE



FLORA

- White hotel porcelain
- Strengthened edges, high quality glazing
- High impact and wear resistance



FLAT PLATE

code	mm	€
787007	ø160	2,65
787014	ø200	3,25
787021	ø255	4,25
787038	ø270	5,25
787045	ø300	8,75



DEEP PLATE

code	mm	€
787052	ø235	3,95



OVAL DISH

code	mm	€
787069	280x180	10,75
787076	330x225	15,25



SALAD BOWL

code	liters	mm	€
787083	0.25	ø145x(H)45	3,90
787090	1	ø230x(H)65	8,75



SOUP BOWL

code	-	liters	mm	€
787182	saucer		ø158	2,45
787267	bowl	0.25	ø100	7,35



CAPPUCCINO CUP AND SAUCER

code	-	liters	mm	€
787175	cup	0.25	ø87	3,65
787151	saucer		ø138	1,95



COFFEE CUP AND SAUCER

code	-	liters	mm	€
787144	cup	0.18	ø82	3,15
787151	saucer		ø138	1,95



ESPRESSO CUP AND SAUCER

code	-	liters	mm	€
787113	cup	0.12	ø65	2,40
787120	saucer		ø130	1,65

SATURN



PORCELAIN, CUTLERY, TABLEWARE



SATURN

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



FLAT PLATE

code	mm	€
794319	ø200	3,10
794326	ø240	3,50
794333	ø260	4,15
794340	ø280	6,25
794357	ø300	7,85
794364	ø320	9,95

DEEP PLATE

code	mm	€
794395	ø220	3,25
794517	ø300	8,75

OVAL DISH

code	mm	€
794371	290x200	11,75
794388	340x240	16,50



SALAD BOWL

code	mm	€
794463	ø150	4,25
794470	ø250	6,95
794524	ø190	6,25



SOUP BOWL AND SAUCER

code	-	liters	mm	€
794449	bowl	0.38	ø120	6,95
794456	Saucer		ø190	2,95



MUG

code	liters	€
794531	0.22	3,25



CAPPUCCINO CUP AND SAUCER

code	-	liters	mm	€
794487	cup	0.23	ø87	3,15
794418	saucer		ø150	1,95



COFFEE CUP AND SAUCER

code	-	liters	mm	€
794401	cup	0.17	ø79	2,95
794418	saucer		ø150	1,95



ESPRESSO CUP AND SAUCER

code	-	liters	mm	€
794425	cup	0.09	ø63	1,95
794432	saucer		ø125	1,25

DELTA

PORCELAIN, CUTLERY, TABLEWARE



290

 HENDI

Prices without VAT and not binding

DELTA

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



FLAT PLATE

code	mm	€
794050	ø160	2,75
794067	ø200	2,95
794074	ø240	3,40
794081	ø270	4,35
794098	ø300	7,75



DEEP PLATE

code	mm	€
799420	ø230	3,50



PASTA PLATE

code	mm	€
799406	ø260	7,25
799413	ø300	8,50



OVAL DISH

code	mm	€
799437	290x200	9,75
799444	340x240	14,50



SOUP BOWL

code	-	liters	mm	€
799383	soup bowl	0.34	ø160	6,75
799390	saucer		ø170	2,75



SALAD BOWL

code	mm	€
799451	ø120	3,95
799468	ø140	4,50
799475	ø230	7,50
799482	ø270	11,75



ESPRESSO CUP AND SAUCER

code	-	liters	mm	€
799161	cup	0.09	ø63	1,90
799178	saucer		ø83	1,15



CAPPUCCINO CUP AND SAUCER

code	-	liters	mm	€
799154	saucer		ø145	1,90
799147	cup	0.23	ø90	2,85



COFFEE CUP AND SAUCER

code	-	liters	mm	€
799130	cup	0.17	ø80	2,75
799154	saucer		ø145	1,90



ENAMELLED

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



621202



621226



621257

BOWL RECTANGULAR

- Dishes and desserts can be prepared in the bowl.

code	mm	€
621219	215x160	4,85
621202	175x130	3,55

FLAT PLATE

code	mm	€
621226	ø200	3,95
621233	ø240	4,85

DEEP PLATE

code	mm	€
621240	ø180	3,95
621257	ø200	4,50
621264	ø220	5,15
621271	ø240	5,60



621288



621295



621318

SALAD BOWL

code	mm	€
621288	ø160x(H)75	4,50

MUG

code	liters	mm	€
621295	0.36	ø90x(H)80	3,80
621301	0.52	ø100x(H)90	4,70

CUP

code	liters	mm	€
621318	0.12	ø70x(H)50	3,25



621332

TUMBLER

code	liters	mm	€
621325	0.3	ø90x(H)90	4,35
621332	0.4	ø90x(H)120	5,45





625804



625705

SOUP & GRAVY PAN - WITH LID

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

code	-	liters	mm	€
625804	blue	0.5	ø115x(H)95	10,50
625705	black	0.65	ø135x(H)110	11,50



ENAMELLED PAELLA PAN WITH COMPARTMENTS

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

code	mm	€
622759	ø430x(H)47	66,50
622766	ø430x(H)47	75,00



622759



622766



622841



622858



622704



622728



622742

ENAMELLED PAELLA BOWLS

- Deep model.
- Enamelled sheet steel.

code	mm	€
622810	ø145x(H)40	6,10
622827	ø170x(H)40	6,65
622834	ø185x(H)43	7,50
622841	ø205x(H)57	8,05
622858	ø245x(H)70	8,65

ENAMELLED PAELLA PANS

- With 2 handles.
- Enamelled sheet steel.

code	mm	€
622704	ø100x(H)20	5,35
622711	ø120x(H)25	5,80
622728	ø150x(H)27	6,45
622735	ø200x(H)36	7,95
622742	ø240x(H)40	8,95



LIONHEAD

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



784730

784778

784754

SOUP BOWL

code	liters	mm	€
784747	1	ø175x(H)120	13,75
784730	2	ø215x(H)155	24,95

SOUP BOWL

code	liters	mm	€
784778	0.125	ø90x(H)60	2,25
784761	0.25	ø120x(H)78	3,50
784754	0.5	ø138x(H)95	5,50



783153

783160

783177



RAMEKIN

- Ribbed, made of porcelain.

code	order unit	mm	€
783153	12	ø70x(H)35	1,25
783160	6	ø90x(H)48	2,25
783627	6	ø100x(H)25	1,75
783177	6	ø120x(H)55	3,25



PLATE BARK

- Rectangular.

code	mm	€
785546	218x105x(H)23	5,25
785553	352x146x(H)40	11,95



BOWL VANILLA

code	mm	€
785560	225x111x(H)62	7,95
785577	290x136x(H)80	14,95





434208

SOUP TUREEN

– With lid and serving spoon.

code	liters	mm	€
434208	2.7	ø270x(H)120	24,95



432136

SAUCE BOAT

– On foot.

code	liters	mm	€
432143	0.085	120x72x(H)50	2,50
432006	0.14	135x76x(H)70	3,15
432105	0.23	160x98x(H)90	4,05
432129	0.28	200x100x(H)105	4,45
432136	0.46	240x120x(H)120	6,50



430002

SOUP BOWL

– With handles.

code	liters	mm	€
430002	0.35	ø120x(H)50	2,75



401200

VEGETABLE DISH

– With handles.

code	mm	€
401002	ø120x(H)30	2,50
401101	ø140x(H)35	2,75
401200	ø160x(H)40	3,15



400203

**SERVING DISH**

code	mm	€
400203	205x155	3,95



441107

**ICE-CREAM CUP**

– On foot.

code	mm	€
441107	ø90x(H)50	2,75

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	order unit	mm	€
784006	6	200x107x(H)30	3,45
784013	6	262x140x(H)33	5,95
784020	3	324x185x(H)38	10,75

TAPAS DISH RECTANGULAR

– With handles.



code	order unit	mm	€
784105	6	160x101x(H)45	3,50
784112	4	236x126x(H)48	6,75
784129	3	328x189x(H)58	13,95



786321



786352

RUSTICA OVEN DISH OVAL

code	mm	€
786321	223x132x(H)42	6,25
786338	245x145x(H)55	8,95

RUSTICA OVEN DISH SQUARE

code	mm	€
786352	165x165x(H)65	8,25



786369



786307

RUSTICA OVEN DISH RECTANGULAR

code	order unit	mm	€
786369		282x192x(H)65	14,50
786376	8	335x232x(H)62	22,50
786383	4	380x260x(H)70	31,95

RUSTICA OVEN DISH ROUND

code	order unit	mm	€
786307	4	ø100x(H)50	2,75



CHILDREN



786499

CHILDREN'S PLATE „BEAR”

– Ø 190 mm without ears.

code	order unit	mm	€
786499	4	ø265	9,75



786239

ICE CREAM BOWL CLOWN

code	order unit	mm	€
786239	6	226x145x(H)37	8,50



786413



CONDIMENT SET

– 2-piece set: salt, pepper.

code	order unit	mm	€
786413	3	ø42x(H)80	7,50



786420



CONDIMENT SET

– 3 piece set: salt, pepper, toothpick holder.

code	order unit	mm	€
786420	48	125x54x(H)90	9,75



GRAVY BOAT

code	order unit	mm	€
786437	4	180x55x(H)130	6,50



786437



OVEN DISHES CREAM PORCELAIN

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

OVEN DISH ROUND

code	order unit	mm	€
785904	6	185x152x(H)40	4,50



785904

TAPASMINI

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



784426



784327



784365

TAPAS DISH PLATO - 6 PCS

code	packed per	mm	€
784426	6	ø100x(H)25	8,95

TAPAS DISH CUADRADO - 6 PCS

code	packed per	mm	€
784327	6	80x80x(H)35	9,95

TAPAS DISH REDONDO - 6 PCS

code	packed per	mm	€
784365	6	ø75x(H)30	7,95



784433

TAPAS DISH LEON - 6 PCS

code	packed per	mm	€
784433	6	ø55x(H)45	9,75



784334

TAPAS DISH CONCHA - 6 PCS

code	packed per	mm	€
784334	6	90x50x(H)20	6,75



784419

TAPAS DISH CUADRADO - 6 PCS

code	packed per	mm	€
784419	6	59x59x(H)37	6,25



784396

TAPAS DISH TRIANGOLO - 6 PCS

code	packed per	mm	€
784396	6	100x100x(H)25	9,75



784389

TAPAS DISH CACEROLE - 6 PCS

code	packed per	mm	€
784389	6	ø60x(H)25	6,75



784372

TAPAS DISH HUEVO - 6 PCS

code	packed per	mm	€
784372	6	ø65x(H)15	6,75



785324

TAPAS DISH CUCHARA - 6 PCS

code	packed per	mm	€
785324	6	133x43x(H)26	8,25



564509

**MINI SAUCEPAN LITTLE CHEF**

– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564509	162x121x(H)30	2,65

564516

**MINI GRIDDLE PAN LITTLE CHEF**

– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564516	320x162x(H)20	10,45

564523

**MINI ROUND PAN LITTLE CHEF**

– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564523	150x115x(H)37	2,65
564530	189x147x(H)37	4,15

564554

**MINI OVAL PAN LITTLE CHEF**

– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564547	155x80x(H)37	2,35
564554	263x140x(H)37	5,20





678206

GREASEPROOF PAPER - 500 PCS

- Packed per 500 sheets.

code	-	mm	€
678237	neutral	250x200	14,25
678220	chef food pattern	250x200	18,25
678213	neutral	263x380	21,95
678183	neutral	306x305	21,95
678169	chef food pattern	306x305	24,95
678176	checked pattern	306x305	24,95
678206	kitchen mayhem	258x425	28,50



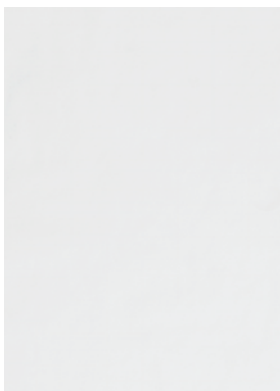
678169

GREASEPROOF PAPER PLACEMAT - 500 PCS

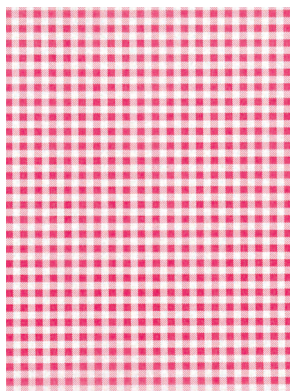
- Packed per 500 sheets.

code	-	mm	€
678145	kitchen mayhem	420x275	32,95
678152	checked pattern	420x275	32,95





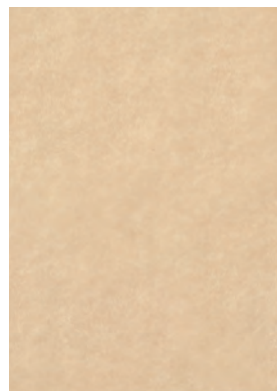
678237



678152



678121



678138

GREASEPROOF PAPER - 500 PCS

- Packed per 500 sheets.

code	colour	mm	€
678138	Beige	200x250	13,95
678114	Beige	250x350	21,25
678121	Newspaper print	200x250	18,25
678107	Newspaper print	250x350	29,50

GREASEPROOF PAPER LINING PRE-SHAPED - 150 PCS

- Pre-shaped in a basket form.
- With illustration of a chef with food in a pattern.
- Packed per 150 pieces.

code	mm	€
678190	160x160x(H)50	9,65



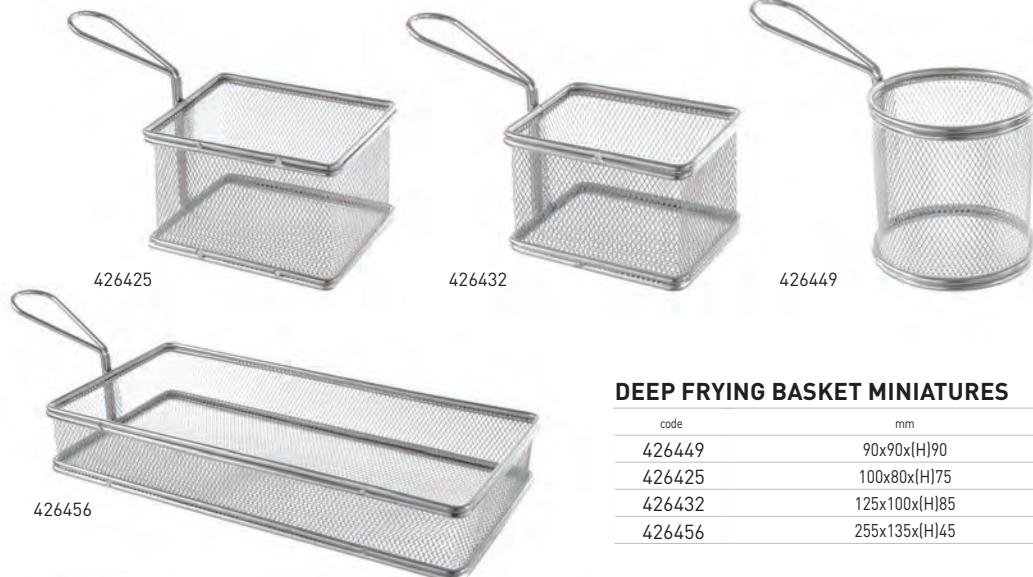
678190



Prices without VAT and not binding



PRESENTATION MINIATURES



DEEP FRYING BASKET MINIATURES

code	mm	€
426449	90x90x(H)90	4,75
426425	100x80x(H)75	5,75
426432	125x100x(H)85	5,95
426456	255x135x(H)45	8,95



DEEP FRYING BASKET MINIATURES

– Finished with a matt black coating.

code	mm	€
425633	90x90x(H)90	6,25
425619	100x80x(H)75	6,50
425626	125x100x(H)85	7,95
425657	255x135x(H)45	10,95



630907

CHIPS BAG HOLDER

code	mm	€
630907	ø110x(H)175	6,25



426494

CHIPS BASKET

– Finished with a matt black powder coating.

code	mm	€
426494	ø115x(H)100	3,75



DEEP FRYING BASKET MINIATURES STACKABLE

code	mm	€
425664	105x90x(H)60	5,40
425688	130x115x(H)80	6,50



425664



425688



DEEP FRYING BASKET MINIATURES STACKABLE BLACK

- Finished with a matt black coating.

code	mm	€
425671	105x90x(H)60	6,25
425695	130x115x(H)80	7,75



425671



425695



630938

CHIPS BAG HOLDER

- Black wire frame, fits 1 chip bag.

code	mm	€
630938	ø115x(H)172	5,95



630914

CHIPS BAG HOLDER

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

code	mm	€
630914	210x110x(H)172	6,25



630921

CHIPS BAGS HOLDER

- Black wire frame, fits 3 chips bags.

code	mm	€
630921	270x270x(H)280	14,95



426357



426463

BUCKET MINIATURES

code	mm	€
426364	ø87x(H)93	3,95
426371	ø125x(H)127	6,55

SNACK CAN

code	mm	€
426463	ø45x(H)50	2,60
426470	ø70x(H)100	4,50



607015



607022



607039



SMALL SAUCE PAN WITH SPOUT

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

code	mm	€
607015	ø50x(H)30	12,50
607022	ø75x(H)40	16,95
607039	ø85x(H)50	18,95



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	26,95





426388

STRAINER MINIATURES

code	mm	€
426395	ø130x(H)64	3,50



426487

SNACK PAN

code	mm	€
426487	185x95x(H)45	5,50



PAN SERIES COPPER

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



607060

FRYING PAN

code	thickness (mm)	mm	€
607060	2.5	ø240x(H)50	62,50



607053

SAUCEPAN

- Without lid.

code	liters	mm	€
607053	1.5	ø160x(H)80	49,95

GALVANIZED BUCKETS

- Made of galvanized sheet steel, this creates a rustic look.
- Galvanized steel isn't intended for food contact, line the buckets with our greaseproof paper sheets when using it for serving food.



425947

425954

DOUBLE BUCKET WITH HANDLE

– Handle is made of wood.

code	mm	€
425947	190x95x(H)90	8,25
425954	250x125x(H)105	10,95



425978

BAR CADDY

– With wooden grip handle.

code	mm	€
425978	245x180x(H)130	14,95



425992

PARTY TUB

code	mm	€
425992	400x330x(H)220	21,95



425909

425916

425923

425985

BUCKETS WITH HANDLE

code	mm	€
425909	ø70x(H)65	1,55
425916	ø100x(H)90	2,15
425923	ø120x(H)105	2,80
425985	ø160x(H)140	3,25





783153

783160

783177

RAMEKIN

- Ribbed, made of porcelain.



code	order unit	mm	€
783153	12	ø70x(H)35	1,25
783160	6	ø90x(H)48	2,25
783627	6	ø100x(H)25	1,75
783177	6	ø120x(H)55	3,25



561706

561713

561720

RAMEKIN

- Ribbed.



code	-	packed per	mm	€	
561492	35 ml	1	ø60x(H)25	0,60	NEW
565643	35 ml	4	ø60x(H)25	2,45	NEW
561706	50 ml	1	ø70x(H)35	1,15	
565650	50 ml	4	ø70x(H)35	3,80	NEW
561713	80 ml	1	ø80x(H)40	1,45	
561720	100 ml	1	ø85x(H)45	1,60	



565605

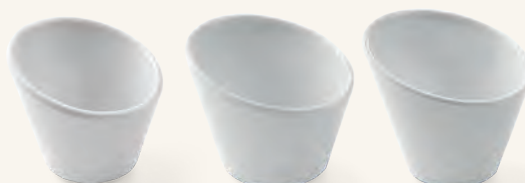


565612



RAMEKIN - 12 PCS

code	packed per	colour	liters	mm	€
565605	12	Black	0.045	ø60x(H)35	6,85
565612	12	Ivory	0.045	ø60x(H)35	6,85



564578

564585

564592



VELOCITY SLANTED BOWLS

code	mm	€
564578	70x70x(H)60	1,55
564585	97x97x(H)80	2,40
564592	110x110x(H)100	3,65



400012



400036



400067

RAMEKIN - 12 PCS

code	packed per	liters	mm	€
400029	12	0.07	ø62x(H)40	7,65
400012	12	0.045	ø62x(H)24	6,50
400036	12	0.115	ø73x(H)47	10,95
400043	12	0.175	ø85x(H)52	14,25
400050	12	0.23	ø93x(H)58	17,50
400067	12	0.34	ø100x(H)75	18,65

BUTTER & SAUCE DISH - 3 PCS

code	packed per	colour	mm	€
564561	3	Black	ø80x(H)30	3,45



564561

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	5,95
426616	Light grey	250x190x(H)65	5,95
426654	Black	320x230x(H)70	8,75
426647	Light grey	320x230x(H)70	8,75



BAKERY BASKET

code	colour	mm	€
426784	Light grey	190x130x(H)60	4,75
426791	Black	190x130x(H)60	4,75



BASKETS WITH WOVEN SIDES

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	2,75



BAKERY BASKET WITH BAG

- Finished with a matt black powder coating.
- Fitted with a grey, washable bag.

code	-	mm	€
427118	round	220x220x(H)80	11,95
427125	oval	250x160x(H)75	11,95
427149	square	190x190x(H)100	15,75
427132	rectangular	250x180x(H)85	16,95





426067



426074



426043



426050

CUTLERY BASKET

- With 4 compartments.

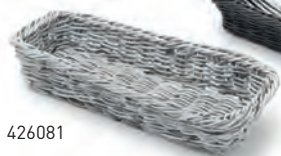


code	colour	mm	€
426074	Black	260x180x(H)150	15,95
426067	Light grey	260x180x(H)150	15,95

SNACK BASKET



code	colour	mm	€
426050	Black	ø130x(H)110	4,50
426043	Light grey	ø130x(H)110	4,50



426081



426098



CUTLERY BASKET

code	colour	mm	€
426098	Black	270x100x(H)45	4,95
426081	Light grey	270x100x(H)45	4,95



426197

426210



CUTLERY BASKET

code	colour	mm	€
426210	Black	ø100x(H)120	4,75
426197	Light grey	ø100x(H)120	4,75



NEW

BREAD BASKET, OVAL

- Designed for fast food restaurants.
- Made of polypropylene, easy to clean.
- Very lightweight.
- Stackable.
- Dishwasher safe.
- Set of 6 pcs.
- Available in 3 colors.

code	colour	mm	€
426296	brown	275x175x(H)38	6,95
426319	red	275x175x(H)38	6,95
426890	black	275x175x(H)38	6,95



426296

426319

426890



BASKETS

– Polyrattan.



BREAD BASKET - OVAL

code	mm	€
426500	225x130x(H)55	2,25

BREAD BASKET - RECTANGULAR

code	mm	€
426807	225x150x(H)65	2,50

BREAD BASKET - ROUND

code	mm	€
426609	ø200x(H)65	2,35

BREAD BASKET - OVAL

code	mm	€
426708	225x110x(H)60	2,15

BREAD BASKET - OVAL

code	mm	€
426906	375x140x(H)70	2,95



PITTA BREAD BASKET - ROUND

code	mm	€
425701	ø150x(H)38	1,15
425800	ø200x(H)50	1,95



PITTA BREAD BASKET - OVAL

code	mm	€
425503	195x140	1,85
425602	255x190	2,50



WIRE BASKETS



425831

WIRE BASKET BASIC OVAL

– Finished with a matt black coating.

code	mm	€
425831	230x180x(H)60	5,45



425855

WIRE BASKET DECO RECTANGULAR

– With decorative rim.

– Finished with a matt black coating.

code	mm	€
425855	230x150x(H)80	6,95



425879

WIRE BASKET DECO OVAL

– With decorative rim.

– Finished with a matt black coating.

code	mm	€
425879	255x160x(H)80	8,25

425565



425534



SERVING BASKET

code	mm	€
425565	310x125x(H)55	4,50
425534	290x220x(H)60	4,95



425817



425824

WIRE BASKET BASIC ROUND

– Finished with a matt black coating.

code	mm	€
425817	ø100x(H)90	3,25
425824	ø120x(H)110	3,95



425862

WIRE BASKET DECO ROUND

– With decorative rim.

– Finished with a matt black coating.

code	mm	€
425862	ø250x(H)80	8,75



425886

WIRE BASKET DECO OBLONG

– With decorative rim.

– Finished with a matt black coating.

code	mm	€
425886	385x160x(H)80	9,95



425572

425558

SERVING BASKET BLACK

– Finished with a matt black coating.

code	mm	€
425572	310x125x(H)55	5,50
425558	295x220x(H)60	5,95

BREAD BAGS

429006



429051

429037

429228

429211

BREAD BAG ROUND

– Made of durable cotton.

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

code	colour	mm	€
429006	Beige	ø150x(H)150	4,50
429013	Dark grey	ø150x(H)150	4,50
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

PAPER BAGS

– Made of food grade washable kraft paper.

code	colour	mm	€
429228	Beige	170x170x(H)150	8,25
429211	Black	170x170x(H)150	8,25



426418

FRUIT BASKET

– Chrome-plated wire.



code	mm	€
426418	ø215x(H)205	8,95



427187

FRUIT BASKET BLACK

– Finished with a matt black powder coating.



code	mm	€
427187	ø230x(H)250	14,25



FRUIT BASKET ANGLED ROUND BLACK

– Finished with a matt black powder coating.

code	mm	€
427095	ø150x(H)80	5,75
427088	ø280x(H)130	13,75
427071	ø300x(H)250	14,95



427088



427095



427071



VACUUM JUG

- Tight sealing lid with push button
- Double walled with glass inner

code	liters
449615	1

€
15,95



VACUUM JUG WITH PUSH BUTTON

- Stylish vacuum jug, keeps the content hot or cool for long periods of time.
- Made of durable Polypropylene and fitted with a glass inner bottle.
- The lid is fitted with a push button to open and pour drinks, no need to remove the lid.
- Great heat insulation, 6 hours after adding 100°C water, it still measures 78°C.
- Available in white or black.

code	colour	liters	mm	€
445860	Black	1	ø134x(H)265	17,95
445853	White	1	ø134x(H)265	17,95



449615





448908

AIR POT

- Stainless steel mantle.
- With press system to tap drinks.

code	liters	mm	€
448908	2.2	ø150x(H)340	29,95



445877

AIR POT - 3L

- Double wall vacuum body and PP head.
- Rotatable on base.
- Zinc alloy lever designed for extra strength.
- Lid opens to 125 degrees for brewing and is also detachable for cleaning.
- Secure carrying handle.
- Drip tray optional.

code	mm	€
445877	(H)373	68,50



VACUUM JUG WITH GLASS INNER BOTTLE

code	liters	mm	€
449608	1	ø140x(H)268	12,95



449608



VACUUM JUG

- Double walled stainless steel.
- Seamless structure.
- Vacuum insulation.
- Metal chromed cover, lever, spout and handle.
- High insulation value.

18/10
stainless steel

VACUUM JUG

code	liters	mm	€
445815	0.6	ø120x(H)168	48,95
445822	1	ø136x(H)188	52,50
445839	1.5	ø136x(H)258	56,50



VACUUM JUG

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

code	liters	mm	€
446508	1	ø145x(H)205	17,75
446607	1.5	ø145x(H)230	18,95
446706	2	ø145x(H)260	21,50



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	17,75
446621	1.5	ø145x(H)230	18,95
446720	2	ø145x(H)260	21,50





NEW



451045



458198

451007

451106

NEW



451038



451021



451014



450109



450208



450307



450406



450505



453001

453209

453407

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

MILK JUG – MATT BLACK

– Made of stainless steel.

– 1 mm thick walls maintain liquid temperature.

– V-shaped spout for easy and precise pouring.

– Not dishwasher safe.

18/10

stainless steel



code	liters	mm	€
451045	0.7	ø84x(H)130	18,95

MILK JUG BLACK

– Made from stainless steel with a black non-stick coating.

18/10

stainless steel



code	liters	mm	€
458198	0.6	ø90x(H)112	13,75

MILK JUG

– Straight model.

S.S.

stainless steel

code	liters	mm	€
451007	0.35	ø85x(H)110	6,75
451106	0.75	ø100x(H)120	9,75

MILK JUG

– Made of stainless steel.

– 1 mm thick walls maintain liquid temperature.

– V-shaped spout for easy and precise pouring.

– Dishwasher safe.

18/10

stainless steel



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

CREAM JUG

– Straight model.

S.S.

stainless steel

code	liters	mm	€
450109	0.03	ø35x(H)35	1,55
450208	0.04	ø40x(H)40	2,35
450307	0.07	ø50x(H)55	2,50
450406	0.12	ø60x(H)60	2,85
450505	0.25	ø75x(H)75	4,25

COFFEE/ TEA POT WITH LID

– With hinged lid.

– Straight model.

S.S.

stainless steel

code	liters	mm	€
453001	0.2	ø74x(H)95	7,25
453100	0.3	ø74x(H)123	8,95
453209	0.6	ø97x(H)142	12,75
453308	0.9	ø120x(H)158	17,25
453407	1.4	ø126x(H)185	22,50



SALT AND PEPPER MILLS

- Fitted with Lidrewa grinding gears for precision grinding of spices.
- Made from beechwood, knob and rod made of stainless steel.
- Upper cap with a deep thread and Helicoil insert, prevents accidental change of setting.
- Made in Germany.



Ceramic salt grinding mechanism



Stainless steel pepper grinding mechanism



PEPPER MILLS BROWN

code	colour	mm	€
469019	Brown	(H)180	25,95
469040	Brown	(H)300	39,95

PEPPER MILLS NATUREL

code	colour	mm	€
469156	Natural	(H)180	25,95
469187	Natural	(H)300	39,95

PEPPER MILLS GLOSS

code	colour	mm	€
469262	Black	(H)180	33,75
469132	Black	(H)300	59,95

SALT MILLS BROWN

code	colour	mm	€
469095	Brown	(H)180	25,95

SALT MILLS NATUREL

code	colour	mm	€
469217	Natural	(H)180	28,50

SALT MILLS GLOSS

code	colour	mm	€
469293	White	(H)180	33,75



469385

PEPPER MILL – TRANSPARENT

- Made of acrylic glass (PMMA).
- Durable ceramic grinding mechanism, the precise placement of the grinding wheel leaves a gap between the teeth and reduces abrasion.
- Pepper mill fitted with unique grinding adjustment mechanism at the bottom of the mill, adjustable in 4 steps from fine to coarse.
- The cap is easy to remove for refilling.

code	-	mm	€
469385	pepper mill	ø45x(H)105	6,95
469507	pepper mill	ø58x(H)146	7,95
469521	pepper mill	ø63x(H)180	9,95



469392

SALT GRINDER

- Made of acrylic glass (PMMA).
- Durable ceramic grinding mechanism, the precise placement of the grinding wheel leaves a gap between the teeth and reduces abrasion.
- Non-adjustable salt grinder ensuring uniform grinding.
- The cap is easy to remove for refilling.

code	-	mm	€
469392	salt grinder	ø45x(H)105	6,95
469514	salt grinder	ø58x(H)146	7,95
469538	salt grinder	ø63x(H)180	9,95


18/0
stainless steel

452400

SUGAR DISPENSER

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

code	mm	€
452400	ø80x(H)140	3,75


S.S.
stainless steel

452424

HONEY DISPENSER

- Glass dispenser.
- Stainless steel lever.

code	mm	€
452424	ø80x(H)115	5,50


18/0
stainless steel

465370

CHEESE/SUGAR DISH

- With glass dish.
- Including stainless steel spoon.

code	mm	€
465370	ø130x(H)90	9,65

631300

631102

S.S.
stainless steel


631201

SHAKER

code	-	mm	€
631102	parmesan shaker	ø55x(H)75	5,25
631201	pepper and salt shaker	ø55x(H)75	5,25
631300	wire mesh powder shaker	ø55x(H)75	5,95



786413

porcelain
micro

CONDIMENT SET

- 2-piece set: salt, pepper.

code	mm	€
786413	ø42x(H)80	7,50



786420

porcelain
micro

CONDIMENT SET

- 3 piece set: salt, pepper, toothpick holder.

code	mm	€
786420	125x54x(H)90	9,75

18/8
stainless steel

FREE-FLOW SELF-CLOSING OIL POURER - 3 PIECES

- Pourer with automatic flap.
- The flap of the pourer with counter weight automatically opens and closes the nozzle when the bottle is tilted.
- Easy dosing of precise amounts.
- Durable stainless steel construction.
- Suitable for standard 0.5-1.5 liter bottles, fits bottle openings up to 20 mm in diameter.

code	mm	€
599327	ø30x120	6,25



NEW

599327

S.S.
stainless steel


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	10,75



465301

CONDIMENT SET

- 2-piece - salt, pepper.
- Matt finish.

code	mm	€
465301	85x55x(H)115	4,25



465349

CONDIMENT SET

- 2-piece - oil, vinegar.
- Matt finish.

code	liters	mm	€
465349	0.15	120x75x(H)185	8,95



465332

CONDIMENT SET

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

code	mm	€
465332	100x95x(H)115	6,95



465318

CONDIMENT SET

- 3-piece - salt, pepper, napkin holder.
- Matt finish.

code	mm	€
465318	85x75x(H)115	5,50



465325

CONDIMENT SET

- 3-piece - salt, pepper, toothpick holder.
- Matt finish.

code	mm	€
465325	90x90x(H)115	5,75



465356

CONDIMENT SET

- 4-piece - salt, pepper, oil, vinegar.
- Matt finish.

code	mm	€
465356	130x110x(H)185	12,75



465363

CONDIMENT SET

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

code	mm	€
465363	130x110x(H)185	12,95



465387

SALT AND PEPPER SHAKER SET

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

code	mm	€
465387	ø40x(H)70	1,95



461167

SALT AND PEPPER SHAKER - 6 PCS

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

code	-	packed per	mm	€
461167	pepper	6	ø40x(H)70	9,25
461266	salt	6	ø40x(H)70	9,25

664186



CUTLERY BOX

– Made from durable wood.

code	mm	€
664186	80x80x(H)95	6,25

427033



CUTLERY BASKET BLACK

– Finished with a matt black powder coating.

code	mm	€
427033	ø120x(H)150	8,95

664315



TABLE CADDY

– Made from durable wood.

– Has two compartments and a large handle.

code	mm	€
664315	190x160x(H)200	14,95

425770



CONDIMENT RACK RECTANGULAR

– Finished with a matt black powder coating.

code	mm	€
425770	205x90x(H)180	5,95

425787



CONDIMENT RACK ROUND

– Finished with a matt black powder coating.

code	mm	€
425787	ø165x(H)205	6,25

664148



MENU AND CUTLERY BOX

– Wooden box with integrated blackboard on two sides.

– Box has 4 compartments.

code	mm	€
664148	210x150x(H)150	20,95

427170



CONDIMENT RACK BLACK

– Finished with a matt black powder coating.

code	mm	€
427170	135x65x(H)200	4,25

427064



TABLE CADDY BLACK

– Fitted with a wooden handle.

– Finished with a matt black powder coating.

code	mm	€
427064	140x105x(H)190	14,95
427057	170x130x(H)160	14,95
427040	230x100x(H)240	14,95

427040



427057





456514

TEA BOX

- Wood with acrylic window 12 compartments.



code	mm	€
456514	300x280x(H)90	36,95



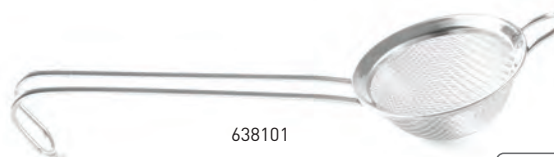
570807

TEA STRAINER - WITH HINGED HANDLE

- For herbs and tea.
- With hinged handle.



code	mm	€
570807	ø40x150	2,65



638101

TEA & HERB STRAINER

- For herbs and tea.
- With wire handle.



code	mm	€
638101	ø70x225	3,20



523629

SUGAR CUBE TONGS - 2 PCS



code	packed per	mm	€
523629	2	(L)160	4,95



452325

452714



SUGAR/WHIPPED CREAM DISH

code	packed per	mm	€
452714	6	ø65x(H)20	4,65
452325	4	ø100x(H)20	5,75



452103

SUGAR BOWL

- With hinged lid.



code	liters	mm	€
452103	0.3	ø85x(H)80	5,35



452202

SUGAR BOWL

- Without lid.



code	liters	mm	€
452202	0.3	ø85x(H)65	4,75



595008

RECEPTION BELL

– Chrome-plated with metal base.



code	mm	€
595008	ø85x(H)60	6,50



444023

TABLECLOTH CLIP - 4 PCS

18/0
stainless steel

code	packed per	mm	€
444023	4	50x10x(H)40	2,85



428511

NAPKIN HOLDER

– Matt finish.



code	mm	€
428511	170x30x(H)70	5,25



428528

NAPKIN HOLDER

– Chrome-plated wire.



code	mm	€
428528	190x190x(H)65	7,95



427163

NAPKIN HOLDER BLACK

– Finished with a matt black powder coating.

code	mm	€
427156	155x160	6,25
427163	205x210	7,75



441503

EGG SPOON - 6 PCS

– White.

– ABS



code	packed per	€
441503	6	2,75



441466

EGG CUP - 6 PCS

– Low model.



code	packed per	mm	€
441466	6	ø85x(H)15	10,95



441367

EGG CUP - 6 PCS

– On foot.



code	packed per	mm	€
441367	6	ø50x(H)45	4,75



440704



TABLETOP LITTERBIN

- Stainless steel container
- Black ABS tumble cover

code	mm	€
440704	ø120x(H)165	10,95



440711



TABLETOP LITTERBIN

- With plastic top and stainless steel swing cover.

code	mm	€
440711	ø95x(H)130	9,95



421574



TABLETOP LITTERBIN OR CUTLERY HOLDER

- Black container made of melamine

code	colour	mm	€
421574	Black	ø130x(H)160	9,75



513729

RECEIPT HOLDER

code	mm	€
513729	ø80x(H)150	3,55

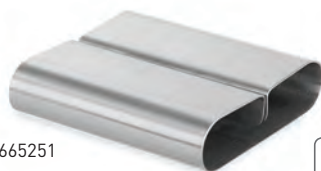


595206

RECEIPT HOLDER - 3 PCS

- With clamp.

code	packed per	mm	€
595206	3	152x110	14,25



665251



MENU CARD TABLE STAND - 6 PCS

- Supplied without menu card.

code	packed per	mm	€
665251	6	80x77x(H)18	18,75



665510

MENU CARD TABLE STAND

code	mm	€
665503	ø75x(H)100	4,75
665510	ø75x(H)200	5,75



595305

MENU CARD HOLDER - 2 PCS

- With clamp.

code	packed per	mm	€
595305	2	ø40x(H)104	9,25





664179



664162



664155



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	2,50



663608



663615



663622



663639



663646



663653

DOOR SIGNS

- With self-adhesive strip.



code	-	mm	€
663608	men	ø75	1,95
663615	women	ø75	1,95
663622	toilets	ø75	1,95
663639	no smoking	ø75	1,95
663646	wheelchair	ø75	1,95
663653	mobile off	ø75	1,95



663820



663806

WALL SIGNS ROUND

- With self-adhesive strip.



code	-	mm	€
663790	no smoking	ø75	2,25
663820	smoking - big	ø160	6,50
663806	no smoking - big	ø160	6,50

TABLE SIGNS NUMBERED

- Made from durable wood.
- Set numbered from 1 to 10.



code	-	mm	€
664322	Numbers 1-10	55x48x(H)44	14,75



664322



TABLE SIGN RESERVED

- Made from durable wood.
- With slot to hold a menu.

code	-	mm	€
664308	„reserved“	152x44x(H)44	2,75



664308



TABLE SIGN „NO SMOKING“

- 2 sides printed.



code	mm	€
663660	50x35x(H)40	1,95

663660



TABLE SIGN RESERVED



code	-	packed per	mm	€
663691	„Gereserveerd“ / „Réserve“	4	50x35x(H)40	7,25
663707	„Reserviert“	4	50x35x(H)40	7,25

663707



663691

TABLE SIGN RESERVED

- Black - white.
- Printed on 2 sides.



code	-	mm	€
663486	réserve	130x30x(H)38	1,40
663462	reserved	130x30x(H)38	1,40
663745	gereserveerd	130x30x(H)38	1,50
663479	reserviert	130x30x(H)38	1,40

663745



663462

TABLESTAND NUMBERS

- Sets of multiple numbers 12 numbers per set.



code	-	mm	€
663844	Numbers 1-12	50x35x(H)40	11,95
663851	Numbers 13-24	50x35x(H)40	11,95
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



BLACKBOARDS



664025



664032



664049



664018

664001

WALL BLACKBOARD

– Black, with wooden frame.

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	72,50
664018	700x600x(H)1200	159,50



664100



664117

PAVEMENT BLACKBOARD

– Black, with steel frame.

code	mm	€
664100	700x500x(H)1100	124,50

PAVEMENT BLACKBOARD

– Black, with steel frame.

code	mm	€
664117	500x550x(H)850	92,50





TABLETOP BLACKBOARD - 2 PCS

- Black, with wooden stand.

code	mm	€
664087	148x130x(H)120	11,25
664094	210x190x(H)150	13,95



TABLETOP BLACKBOARD - 2 PCS

- Black, with wooden stand.

code	packed per	mm	€
664056	2	150x50x(H)230	6,95
664063	2	210x50x(H)320	10,50



BLACKBOARD WITH STAND

- Large format blackboard in wooden frame.

- Convenient stand included.

code	mm	€
664124	300x400	6,95
664131	400x600	11,75



BLACKBOARD WITH EASEL

- Black, with wooden easel.

code	mm	€
664070	220x210x(H)360	11,50



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



BLACKBOARD MARKERS 6 MM

- With oblique nib, writing width 2 to 6 mm.

code	-	€
664292	2 white, 1 pink, 1 yellow and 1 bronze markers	10,95 N
664216	1 pink, 1 green, 1 blue and 2 white markers	10,95
664209	5 white markers	10,95



BLACKBOARD MARKERS 15 MM

- With wide flat nib, writing width 15 mm.

code	-	€
664223	3 white markers	10,95
664339	1 white, 1 orange and 1 yellow marker	10,95 NEW



BLACKBOARD MARKERS 1 MM

- 6 Markers with round nib, writing width 1 mm.

code	-	€
664285	3 white, 1 pink, 1 yellow and 1 bronze markers	10,95

ASHTRAYS & ASH COLLECTOR

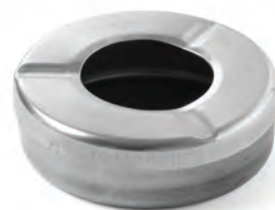
440605



569757



440407



ASHTRAY WITH LOWER TRAY

code	mm	€
440605	ø140x(H)40	4,35

ASHTRAY

- Made of black melamine.

code	mm	€
569757	ø146x(H)60	7,25

ASHTRAY WITH LID - 3 PCS

code	packed per	mm	€
440407	1	ø90x(H)28	3,50
440490	3	ø90x(H)28	8,95

440803



440001



440872



ASHTRAY

code	mm	€
440803	ø80x(H)30	4,75
440858	ø100x(H)30	5,50
440902	ø120x(H)30	6,95

ASHTRAY WITH FIRE RIM

code	mm	€
440001	ø140x(H)30	2,25
440100	ø160x(H)30	2,95

ASHTRAY

code	mm	€
440872	ø80x(H)30	2,55
440865	ø100x(H)30	3,45

440230



440209



ASHTRAY WITH PUSH BUTTON

code	mm	€
440209	ø90x(H)45	5,25

BOWL ASHTRAY BLACK

- Stainless steel, outside with a matt black coating.
- With removable rim.

code	mm	€
440230	ø105x(H)58	5,95

ASH COLLECTOR

- With hinged lid.
- For safe emptying of ashtrays.
- Self-extinguishing.

code	mm	€
440506	202x170x(H)91	21,75



440506





440216

WALL MOUNTED ASHTRAY

- Very robust design, easy to mount against walls and poles.
- Easy to empty thanks to the bottom that can be opened and closed with a key.

code	mm	€
440216	ø75x(H)460	82,50

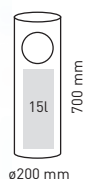


440223

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



ø200 mm

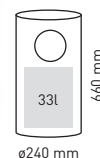
691380



STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body.
- Polished surface finish.
- Removable ashtray placed over the bin for easy cleaning and emptying of the bin.
- Bin opening Ø 135 mm.
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm	€
691380	15	ø200x(H)700	49,50



ø240 mm

691397



STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body.
- Polished outer surface.
- Removable ashtray with a grid, placed over the bin for easy cleaning and emptying of the bin.
- Bin opening Ø 135 mm.
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm	€
691397	33	ø240x(H)660	98,50

ELECTRIC SOUP KETTLES



860502



SOUP KETTLE, 8 L

- Thermal insulation reduces energy consumption and keeps the external housing cool.
- Reduction of energy consumption by up to 30%.
- Removable lid made of tough, transparent polycarbonate.
- Aluminium water pan for efficient heat transfer.
- Food pan made of 18/8 stainless steel.
- Housing of polypropylene.
- Ring allows safe and easy removal of food pan.
- Overheating protection - with low water level alarm.
- Soup name card holder in lid.

code	liters	V	W	mm	€
860502	8	230	450	ø370x(H)300	99,95

SOUP PAN FOR ELECTRIC SOUP KETTLE

- Soup pan for use with the HENDI soup kettle 860502.
- Made of stainless steel and therefore easy to clean.

code	mm	€
926574	ø280x(H)200	27,50



860083



KITCHEN LINE SOUP KETTLE, 8 L

- Body Made of stainless steel. (painted black).
- Lid and water pan Made of stainless steel.
- Heating power control.
- Suitable ladles: 527306, 529003, 540305.

code	liters	V	W	mm	€
860083	8	230	435	ø340x(H)360	99,95





204825

CHAFING DISH ELECTRIC TELLANO

- Gastronorm 1/1.
- Water pan made of heat-resistant polypropylene.
- Continuous settings up to 85°C.
- On/off switch, pilot light.
- Very silent while heating.
- Including GN 1/1 food pan 65 mm deep.

PP
polypropylene

S.S.
stainless steel

code	liters	V	W	mm	€
204825	9	230	900	573x348x(H)284	125,00



204900

CHAFING DISH ELECTRIC POLLINA

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

S.S.
stainless steel

code	liters	V	W	mm	€
204900	9	230	850	615x355x(H)280	142,50



204832

CHAFING DISH ELECTRIC TESINO

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

PP
polypropylene

S.S.
stainless steel

code	liters	V	W	mm	€
204832	6.8	230	500	ø405x(H)248	98,50





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	125,00
475904	1	9	600x358x(H)295	69,50



475201

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	56,50

18/0
stainless steel



470619

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

S.S.
stainless steel

18/0
stainless steel



472507

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

S.S.
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



FOOD PAN GN 1/1, WITH 2 COMPARTMENTS

- This GN food pan has 2 compartments of 3.75 liter each.

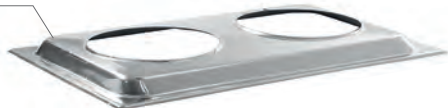
code	liters	mm	€
470190	7.5	530x325x(H)65	17,95



470909

470909

470930



BAIN-MARIE PAN

- Fits perfectly in Hendi Conversion for 2 bain maries pans 470930.
- Also suitable for: Thermosystem bain-maries (201107, 201206).
- Made of stainless steel.
- Lid fitted with a comfortable handle.

code	-	mm	€
470909	bain marie pan	220x220x(H)190	21,95
470930	conversion	530x325x(H)30	22,95



471050



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	92,50



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.



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	149,50



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





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



470237

CHAFING DISH GN 2/3 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 2/3 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm	€
470237	6	395x405x(H)320	142,50



470220

CHAFING DISH GN 1/2 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/2 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm	€
470220	4	365x345x(H)345	129,50



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	142,50





470206



809709



18/0

stainless steel

ROLLTOP-CHAFING DISH GASTRONORM 1/1

- Model Rental-Top.
- Solid base with high-gloss polished roll top lid made of 18/0 stainless steel.
- Includes two chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Bottom fitted with fastening bolts for electric heating element 809709.
- Suitable for Gastronorm pans up to 100 mm deep.

code	liters	mm	€
470206	9	590x340x(H)400	129,50

CHAFING DISH HEATER FOR UNDERNEATH WATER PAN

- For chafing dish GN 1/1 470206.

code	V	W	mm	€
809709	230	380	300x200x(H)19	64,50



470305

S.S.
stainless steel

ROLLTOP-CHAFING DISH GASTRONORM 1/1

- Elegant buffet chafing dish.
- Patented extra quiet opening mechanism.
- Roll-top cover retractable up to 180°.
- Optional installation of electrical heating element.
- Highly polished stainless steel.
- Steel frame 2.3 mm, cover 1.2 mm.
- Set includes two fuel can holders and a GN 1/1 - 65 mm food pan.

code	liters	mm	€
470305	9	660x490x(H)460	179,50



470312

S.S.
stainless steel

ROLLTOP-CHAFING DISH - ROUND

- Elegant buffet chafing dish.
- Patented extra quiet opening mechanism.
- Roll-top cover retractable 180°.
- Set includes one fuel can holder and food pan (Ø 390x(H)60 mm).
- Highly polished stainless steel.
- Steel frame 2.3 mm, cover 1.2 mm thick.

code	liters	mm	€
470312	5.6	510x540x(H)480	139,50



INDUCTION HOT PLATE KITCHEN LINE

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

code	V	W	mm	€
239384	230	800	460x315x(H)62	147,50



Works also with
a GN tray up to GN 1/2

800 W
230 V

239384

CHAFING DISH HEATER

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

code	V	W	mm	€
809600	230	500	ø130x(H)100	52,50



809600

DISH WARMER 2 BURNERS

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



code	mm	€
463000	330x180x(H)65	35,75



463000

DISH WARMER 3 BURNERS

- With stainless steel frame and grips.
- Anodized aluminium hotplate.
- Scratch-proof.
- Including 3 candle light holders.



code	mm	€
463109	450x180x(H)65	41,75



463109

CANDLE HOLDER



code	mm	€
464809	ø46x(H)20	1,00



464809

GAS LIGHTER - SET OF 2 PCS.

- Refillable.
- Supplied empty.

code	packed per	mm	€
198124	2	(L)230	7,95



198124





CHAFING DISH FUEL

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



194355

CHAFING DISH FUEL CAN

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

code	packed per	€
194300	24	29,95
194362	12	16,25
194355	72	85,00

CHAFING DISH FUEL



195109

CHAFING DISH FUEL BOTTLE

- Bottle 1 liter.

code	order unit	€
195109	12	3,75



195505

CHAFING DISH FUEL JERRY CAN

- Jerry can 5 liter.

code	order unit	€
195505	4	16,75



190401

CHAFING DISH FUEL BUCKET

- Bucket 4 kilos

code	order unit	€
190401	4	17,25



470527

CHAFING DISH FUEL PASTE CAN HOLDER - 2 PCS.



code	packed per	mm	€
470527	2	ø90x(H)60	11,50



195604

FUEL DISPENSER

- Suitable for e.g. can of chafing dish fuel 195505

code	mm	€
195604	(L)280	18,95

190036

FUEL FOR FONDUE-BURNERS

- For gourmet, fondue, rechauds and stone grills.
- 80 grams portion packs.
- Burning time: ± 2 hours.
- For use with 111420.

code	packed per	€
190036	3	3,25



111420

FONDUE-BURNER

- Suitable for fuel for fondue-burners.



code	packed per	mm	€
111420	2	ø95x(H)50	9,95



LIQUID FUEL WITH WICK

- HENDI tin with wick, contains 100% diethylene glycol.
- Burns up completely.
- Soot and odour free.
- Special wick provides proper burning temperature and time.
- The can does not overheat, no fuel holder needed.
- Equal flame temperature and height during the whole burning process.
- Box 4x6 tins.
- Due to the special cap, it is possible to use the same can several times, store it and transport it safely.



Burns ± 4 hours

193761



Burns ± 6 hours

193716

LIQUID FUEL WITH WICK

code	-	packed per	weight (kg)	€
193761	burns ± 4 hours	6	0.145	10,95
193952	burns ± 4 hours	24	0.145	40,95
193716	burns ± 6 hours	6	0.2	11,95
193938	burns ± 6 hours	24	0.2	43,95
193679	burns ± 8 hours	24	0.25	46,95

Adjustable wick length

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

Use the same can several times



CHOCOLATE

- Made of stainless steel.
- With warming function, heats the chocolate to 45°C.
- Minimal chocolate capacity: 1 kg.
- Maximal chocolate capacity: 1,5 kg.
- With separate switch for motor and heating element.



Watch the video



Chocolate fountain 3 tiers



Chocolate fountain 5 tiers



Chocolate fountain 6 tiers



	Chocolate fountain 3 tiers	Chocolate fountain 5 tiers	Chocolate fountain 6 tiers
code	274101	274156	274163
temperature control	45°C	110°C	150°C
min. capacity chocolate	1 kg	2,5 kg	2,5 kg
max capacity chocolate	1,5 kg	6 kg	8 kg
dimensions	ø210x(H)390	ø330x(H)700	ø370x(H)840
power/voltage	170 W/230 V	265 W/230 V	300 W/230 V
€	59,95	425,00	625,00



Always up-to-date!

Our catalogue is also available online with nice features like:

- + powerfull search tool
- + easy navigation
- + fast sharing.

But most important of all, **up-to-date prices.**

Scan the QR-code and bookmark the page.



Scan and explore



WELCOME TO HENDI'S DIGITAL CATALOGUE

FRIENDLY/ FUNCTIONAL/ ECOLOGICAL

+ EASY TO NAVIGATE



+ CLICK THE REGISTER TO GO TO THE CHAPTER



+ EASY AND POWERFULL SEARCH FUNCTION



+ MORE INFO ABOUT THE PRODUCT / PICTURES / VIDEOS



+ CREATE YOUR OWN CATALOGUE



Create your own catalogue

+ SHARE WITH A CLICK



LADLES AND SERVING SPOONS BUFFET SUPREME



SERVING SPOON

code	mm	€
529058	305x60	7,35
529065	71x321	7,35

SLOTTED SPOON

code	mm	€
529072	71x321	7,50

SOUP LADLE

code	liters	mm	€
529089	0.05	69x270	8,50
529096	0.09	85x308	10,50

CHAFING DISH LADLES AND SERVING SPOONS

- With polypropylene handle



SKIMMER

code	mm	€
529201	(L)345	6,25

SERVING SPOON

code	mm	€
529300	(L)350	6,25

SKIMMER, ROUND

code	mm	€
529041	(L)370	7,25

CARVING FORK

code	mm	€
529102	(L)345	5,75

SLOTTED SPATULA

code	mm	€
529409	(L)355	6,65



SPOON HOLDER

code	mm	€
722107	115x270x(H)45	7,95



722107



LADLES AND SERVING SPOONS, HEAT RESISTANT



SALAD CUTLERY

code	-	mm	€
563908	Salad spoon	(L)305	3,05
564004	Salad fork	(L)305	3,05

SOUP LADLE

code	colour	liters	mm	€
563502	White	0.07	(L)235	3,05
563557	Black	0.07	(L)235	3,05
563700	White	0.14	(L)300	3,30
563755	Black	0.14	(L)300	3,30



SALAD SPOON

code	colour	liters	mm	€
564158	Black	0.03	(L)235	1,45
564202	Transparent	0.03	(L)235	1,45
564103	White	0.03	(L)235	1,45

SALAD SPOON

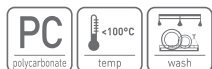
code	colour	liters	mm	€
564455	Black	0.06	(L)335	2,35
564400	White	0.06	(L)335	2,35

SAUCE LADLE

code	colour	liters	mm	€
563649	Black	0.03	(L)180	1,55
563632	Ivory	0.03	(L)180	1,55



SERVING TONGS



UNIVERSAL TONGS

code	colour	mm	€
657621	Transparent	(L)230	3,10
657607	Black	(L)230	3,10



UNIVERSAL TONGS

code	colour	mm	€
657669	Black	(L)250	3,25
657676	Black	(L)300	3,40



CAKE TONGS - Decorative tongs



code	mm	€
171608	(L)220	3,50
171622	(L)280	3,95



CAKE TONGS - Decorative tongs.



code	mm	€
171615	(L)220	4,50



PASTRY TONG



code	mm	€
523018	(L)215	3,50

SALAD TONGS



code	mm	€
523315	(L)212	3,50

SPAGHETTI TONGS



code	mm	€
523216	(L)200	3,75





261309



261347



261354



CONVEYOR TOASTER DOUBLE

- Possibility to fit two rows of bread slices next to each other on the conveyor.
- 2 separate heating elements.
- Suitable for continuous toasting of sliced bread.
- Supplied with front and back trays.
- Adjustable toasting time up to 3 minutes.

code	colour	V	W	mm	€	
261309	steel	230	2240	418x368x(H)387	498,50	
261347	red	230	2240	418x368x(H)387	525,00	NEW
261354	black	230	2240	418x368x(H)387	525,00	NEW

426982



426920

426999



BREAD BASKET ROUND

- Reinforced with a stainless-steel wire frame.
- Available in multiple colours.



code	colour	mm	€
426920	Beige	ø400x(H)90	14,95
426982	Black	ø400x(H)90	14,95
426999	Brown	ø400x(H)90	14,95

426289



ROLL TOP FOR BREAD BASKET ROUND

- Fits bread basket 426920, 426982 & 426999.
- With easy opening.

code	mm	€
426289	ø405x(H)230	39,50



426562



426586



426579



426593



BAKERY BASKET ANGLED ROUND

code	colour	mm	€
426562	Light grey	ø310x(H)120	11,95
426579	Black	ø310x(H)120	11,95
426586	Light grey	ø370x(H)120	13,50
426593	Black	ø370x(H)120	13,50

BASKET RISER



code	mm	€
426814	ø250x(H)180	5,75
426821	ø250x(H)265	6,95



426821



426814

426524



426555



426661



426678



BAKERY BASKET WITH STAINLESS STEEL RIM

code	colour	mm	€
426555	Black	400x300x(H)50	16,95
426524	Light grey	400x300x(H)50	16,95

BAKERY BASKET ANGLED

code	colour	mm	€
426678	Black	400x300x(H)120	16,95
426661	Light grey	400x300x(H)120	16,95





426272

BASKET DISPLAY

- Set of powder coated steel frame and 3 baskets.
- Baskets: 335x215x(H)80 mm

code	mm	€
426272	350x215x(H)600	52,50



426517



BAGUETTE BASKET

code	mm	€
426517	305x320x(H)350	33,95

426753

426685

426692



426746

426715

426722

BAKERY BASKET GN SIZE

- Reinforced with a stainless steel frame.

code	-	mm	€
426746	GN 1/6	176x162x(H)65	5,95
426722	GN 1/4	265x162x(H)65	7,25
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



426722

426715



BASKETS



561102

BREAD BASKET GN 1/1

– Reinforced with a stainless steel wire frame.

code	mm	€
561102	530x320x(H)90	16,95



561003

BREAD BASKET OVAL

– Reinforced with a stainless steel wire frame.

code	mm	€
561003	380x270x(H)90	9,95



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



BASKET WITH ROLL TOP COVER

- Basket made of heavy duty polypropylene (poly-rattan).
- Roll top hood made of polycarbonate.

code	GN	mm	€
426968	GN 2/3	365x335x(H)245	72,50



426968



561102



561003



426968



561201





424186

COOLED DISPLAY WITH COVER - GASTRONORM 1/1

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

code	-	mm	€
424186	set	555x357x(H)175	125,00
424193	cooling element	528x324x(H)30	21,95



424193



424155



COOLING TRAY

- 5-piece set.
- Transparent made of ABS plastic cover.
- Polystyrene base.
- Stainless steel tray.
- 2 cooling elements.
- The tray is also available separately (871829).

code	mm	€
424155	430x290x(H)150	32,50





871805



ROLL TOP DISPLAY COOLED

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

code	mm	€
871805	440x320x(H)205	57,50



871812



ROLL TOP DISPLAY COOLED

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

code	mm	€
871812	440x320x(H)440	117,50



871706

ROLL TOP DISPLAY - SINGLE

- Made of ABS plastic.
- Transparent SAN plastic rolltop cover.



code	mm	€
871706	465x310x(H)190	36,95



871713

ROLL TOP DISPLAY

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



code	mm	€
871713	465x310x(H)410	65,50





427507

ROLLTOP PRESENTATION COVER

– Clear polycarbonate.



code	-	mm	€
427507	GN 1/1	540x330x(H)180	47,50



866009

PRESENTATION COVER GN 1/1



code	-	mm	€
866009	GN 1/1	545x335x(H)95	54,50



427538

ROLLTOP PRESENTATION COVER GN 2/3

– Clear polycarbonate.



code	-	mm	€
427538	Roll top cover only	365x335x(H)175	32,50



427415

PRESENTATION COVER GN 1/1



code	-	mm	€
427415	GN 1/1	530x325x(H)76	20,95



424001

ROUND ROLL TOP DISPLAY WITH COVER

- Stainless steel tray.
- Top cover with chrome button (can be bought separately, code 427514).



code	-	mm	€
424001	Plateau + roll-top hood	ø380x(H)240	52,50
427514	Top cover only	ø380x(H)200	32,50



980101

CAKE PLATE WITH COVER

- With polystyrene cover.
- Stainless steel tray.



code	mm	€
980101	ø300x(H)110	10,50



CAKE PLATEAU ROTATABLE

- Stainless steel base.

code	mm	€
523827	ø300x(H)90	57,50

CAKE PLATEAU COVER

- For use in combination cake plate rotatable 523827.

code	mm	€
523834	ø300x(H)110	5,25



523834

523827

CAKE SERVER

- With polypropylene handle.



code	mm	€
523902	265x55	4,65

523902

CAKE SCOOP/CUTTER

- Black polypropylene handle.
- Thanks to its sharpened edges it can be used as a knife.



code	mm	€
523957	300x75	6,95

523957





MUESLI DISPENSER

- Designed for dispensing bulk products.
- Stainless steel stand.
- Polycarbonate dispenser.
- Airtight lid to retain long freshness of the ingredients.
- Hygienic, controlled dosing prevents spillage.
- Dispenser opening located at a height of 140 mm.
- Mountable – can be placed on a worktop or wall-mounted.

code	liters	mm	€
557402	4	184x240x(H)600	89,75

557402

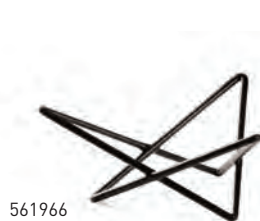


MULTI RACK

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

code	mm	€
428245	190x240x(H)410	64,75

428245



561966



561973

NON-SLIP DISPLAY STANDS

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

code	mm	€
561966	260x230x(H)100	8,50
561973	265x230x(H)200	12,95



561980



561997

NON-SLIP DISPLAY STANDS ROUND

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

code	mm	€
561980	ø200x(H)100	12,50
561997	ø200x(H)200	19,75

SERVING STANDS



SERVING STAND FOR PLATES

code	plates max.	mm	€
425466	Ø 170 mm	185x175x(H)260	14,95
425473	Ø 275 mm	290x290x(H)440	23,95

SEA FOOD TRAY STAND

- With two serving trays, Ø 300/400 mm.

code	-	mm	€
480519		Ø400x(H)200	32,85
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



425138



425107



567906



425763



JUICE JUG

- Straight model of scratch resistant plastic with lid.

code	liters	mm	€
425138	2	Ø120x(H)250	15,95

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	18,50
425121	3	Ø170x(H)285	22,95

PITCHER

- Very break resistant.

code	liters	mm	€
567906	1.8	Ø125x(H)210	9,95

CARAFE

- Cover with pourer.

code	liters	mm	€
425763	1	Ø92x(H)245	8,50



DISPENSERS AND JUGS



425299



425411

JUICE DISPENSER

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

code	liters	mm	€
425299	8	260x360x(H)560	98,50
425411	16	580x350x(H)560	198,50



425428



425435

JUICE DISPENSER

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

code	liters	mm	€
425428	3	215x315x(H)490	87,50
425435	6	415x315x(H)490	169,50



425190



JUICE DISPENSER

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

code	liters	mm	€
425190	5	280x220x(H)510	98,50



425343



MILK DISPENSER - 10,5 L

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

code	liters	mm	€
425343	10.5	260x360x(H)536	232,50



JUICE DISPENSER 2X12L

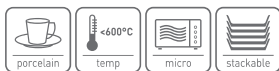
- Two 12 liter containers with quick dispense tap.
- With temperature controller, temperature can be set between 0°C and 10°C.
- Containers can be removed to ease cleaning.
- Refrigerant: R290.
- Drip tray included.

code	liters	V	W	mm	€
425206	24	230	370	430x430x(H)640	998,50



425206





GN CONTAINERS MADE OF PORCELAIN

- Made of white, glossy porcelain.
- Made of the most durable porcelain available on the market.
- Resistance to extreme temperature changes.
- High resistance to physical impacts.



783009

GASTRONORM PAN GN 1/1

code	-	order unit	mm	€
783009	GN 1/1	3	530x325x(H)65	69,50



783016

GASTRONORM PAN GN 1/2

code	-	order unit	mm	€
783016	GN 1/2	6	325x265x(H)65	27,25



783023

GASTRONORM PAN GN 1/3

code	-	order unit	mm	€
783023	GN 1/3	8	325x176x(H)65	16,75



785003

785010

DRESSING POT

code	order unit	liters	€
785010	18	1	8,95
785003	8	1.8	15,95



566008

GASTRONORM TRAYS WITH SLIM RIM

code	-	mm	€
566046	GN 1/4	265x152x(H)20	5,75
566022	GN 1/3	325x177x(H)20	8,75
566015	GN 1/2	325x265x(H)20	9,55
566053	GN 2/4	530x163x(H)20	12,50
566930	GN 2/3	354x325x(H)20	14,25
566008	GN 1/1	530x325x(H)20	18,95



MELAMINE

- Hygienic and shock resistant.
- Light weight.



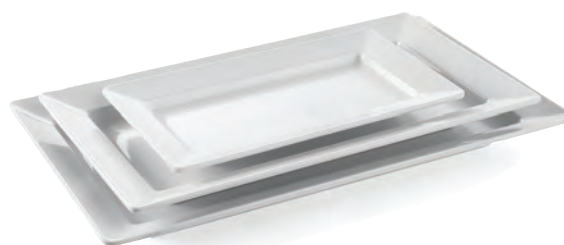
GN BANQUET TRAY, PORCELAIN

code	-	mm	€
566046	GN 1/4	265x152x(H)20	5,75
566022	GN 1/3	325x177x(H)20	8,75
566015	GN 1/2	325x265x(H)20	9,55
566053	GN 2/4	530x163x(H)20	12,50
566930	GN 2/3	354x325x(H)20	14,25
566008	GN 1/1	530x325x(H)20	18,95



PLATTER, RECTANGULAR

code	mm	€
561508	360x205x(H)38	14,95
561515	495x270x(H)56	27,95



GN 1/1 TRAY

code	mm	€
561607	530x325x(H)20	20,95



BOWL SQUARE

code	colour	mm	€
561560	<input type="checkbox"/> White	130x130x(H)65	4,25
561577	<input type="checkbox"/> White	190x190x(H)100	9,95
561584	<input type="checkbox"/> White	270x270x(H)105	18,95





Tray lids on
page 352



SERVING TRAY GN 1/1

- Polished, with matt rim.
- Made of stainless steel.
- Suitable for cooling tray 424186.

code	mm	€
436103	530x325x(H)13	17,50



807705



SERVING TRAY GN 1/1

code	mm	€
807705	530x325x(H)10	23,95



SERVING TRAY, ROUND

- Decorative pattern.
- Made of stainless steel.



code	mm	€
480205	ø300x(H)17	7,95
480403	ø400x(H)19	15,95



807804



BANQUET TRAY GN 1/1, WITH DECORATIVE RIM

- With a decorative rim.
- Made of stainless steel.

code	-	mm	€
807804	GN 1/1	530x325	21,95



405000

SERVING TRAY, OVAL

- Satin finish.
- Made of stainless steel.



code	mm	€
405000	200x140	1,95
405208	265x195	3,25
405307	285x220	3,95



480106



BEER TRAY

code	mm	€
480106	ø315x(H)45	10,95



410110



SERVING TRAY GN 1/1, WITH SLANTED RIM

code	mm	€
410110	530x325x(H)20	8,95





871829

COOLING DISPLAY TRAY

- Made of stainless steel.
- Compatible with cooling tray set with lid [424155].
- Also suitable for cooling displays [871805 and 871812].



code	mm	€
871829	395x283	9,95



SERVING DISH



code	mm	€
404003	190x140	2,40
404102	245x170	3,50
404201	300x220	4,50
404300	350x240	5,95
404409	400x260	7,95
404508	450x290	9,95
404607	500x350	12,50



SERVING TRAY WITH MELAMINE LAMINATE, 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	240x350	7,50
508916	Wood	240x350	7,50
508923	Wood dark	240x350	7,50
508862	Wood light	330x430	12,95
508879	Wood	330x430	12,95
508886	Wood dark	330x430	12,95
508930	Wood light	370x530	14,75
508947	Wood	370x530	14,75
508954	Wood dark	370x530	14,75



508893

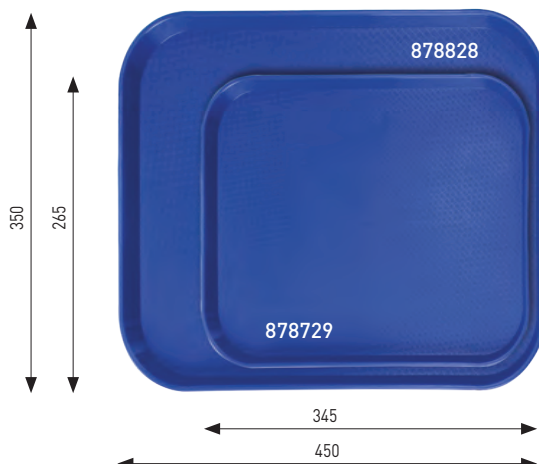
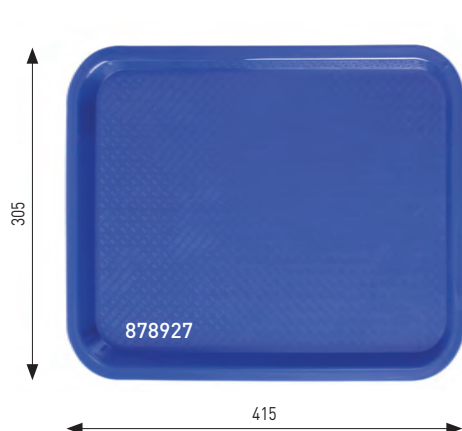
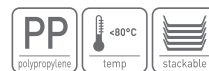
MELAMINE SERVING TRAY WITH GRANITE PRINT

- Excellent resistance to chemicals, stains, and abrasion.

code	mm	€
508893	330x430	12,95



FAST FOOD TRAYS



POLYPROPYLENE FAST FOOD TRAY, SMALL

code	colour	mm	€
878705	Light grey	265x345x(H)20	3,45
878712	Red	265x345x(H)20	3,45
878729	Blue	265x345x(H)20	3,45
878736	Green	265x345x(H)20	3,45
878743	Brown	265x345x(H)20	3,45
878750	Black	265x345x(H)20	3,45

POLYPROPYLENE FAST FOOD TRAY, MEDIUM

code	colour	mm	€
878903	Light grey	305x415x(H)20	3,65
878910	Red	305x415x(H)20	3,65
878927	Blue	305x415x(H)20	3,65
878934	Green	305x415x(H)20	3,65
878941	Brown	305x415x(H)20	3,65
878958	Black	305x415x(H)20	3,65

POLYPROPYLENE FAST FOOD TRAY, LARGE

code	colour	mm	€
878804	Light grey	350x450x(H)20	4,65
878811	Red	350x450x(H)20	4,65
878828	Blue	350x450x(H)20	4,65
878835	Green	350x450x(H)20	4,65
878842	Brown	350x450x(H)20	4,65
878859	Black	350x450x(H)20	4,65

POLYPROPYLENE EURONORM



878101



878125



878606

SERVING TRAY, RECTANGULAR, NON-SLIP, BLACK

- Black.

code	mm	€
878118	255x355	3,95
878101	530x325	7,25

SERVING TRAY, ROUND, NON-SLIP, BLACK

- Black.

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, BLACK

- Black.

code	mm	€
878606	ø320x(H)37	7,25
878408	ø360x(H)39	7,95



878507



878552



POLYPROPYLENE FAST FOOD TRAY, OVAL

- Oval-shaped, with a low rim

code	colour	mm	€
878507	Light grey	265x195x(H)20	2,50
878552	Black	265x195x(H)20	2,50



FIBREGLASS

- Fibreglass reinforced polyester.
- Ideal for heavy use scenarios.
- Non-slip rubber surface, effective both wet and dry.
- Shockproof, break resistant.



508657

POLYESTER TRAY, NON-SLIP, RECTANGULAR

- Black.

code	-	mm	€
508657		200x280	6,95
508626	GN 1/1	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

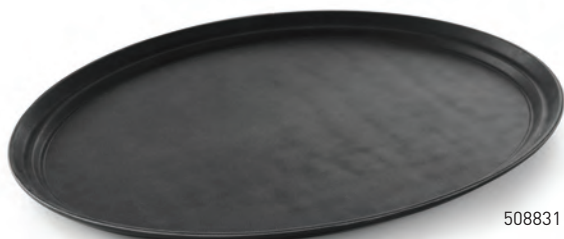


508718

POLYESTER TRAY, NON-SLIP, OVAL

- Black.

code	mm	€
508718	160x230	3,55
508725	200x265	4,35
508732	210x290	5,50



508831



POLYESTER TRAY, OVAL, XL

- Black.

code	mm	€
508831	735x600	41,95



810507

COLLAPSIBLE TRAY STAND

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

code	mm	€
810507	520x410x(H)800	59,50



SERVING TRAYS, NON-SLIP

- Laminated trays with rubber non-slip coating.
- Resistant to chemicals, stains, and scratches.



507216



507865



507711

SERVING TRAY, RECTANGULAR, NON-SLIP, LAMINATED

code	mm	€
507216	325x530	14,95
507469	330x430	12,95
507117	370x530	13,95
507018	430x610	19,95

SERVING TRAY, ROUND, NON-SLIP, LAMINATED

code	mm	€
507865	ø380x(H)15	11,95

SERVING TRAY, ROUND, NON-SLIP, HIGH RIM, LAMINATED

code	mm	€
507711	ø320x(H)35	12,95
507766	ø360x(H)30	16,95
507773	ø420x(H)30	22,95

SERVING TRAY, OVAL, NON-SLIP, LAMINATED

code	mm	€
507964	230x160	5,50
507568	200x265	5,95
507933	290x210	7,75



507933



507568

GRANITE FORM



876602

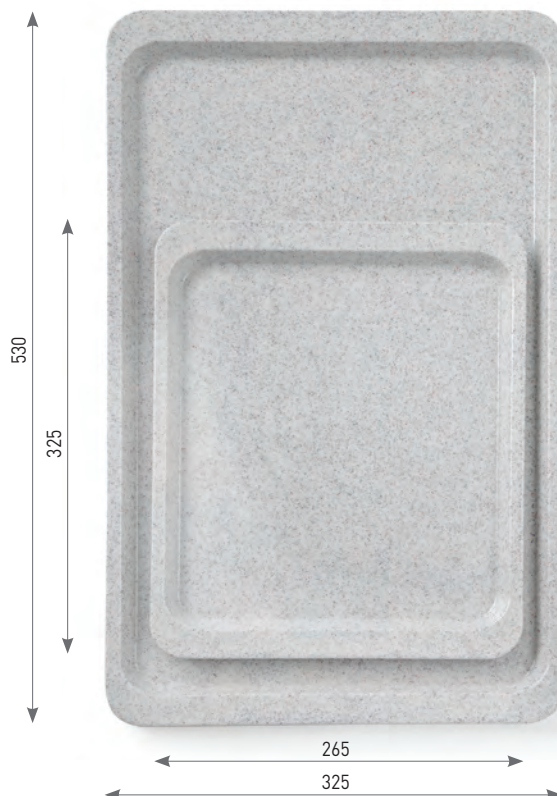
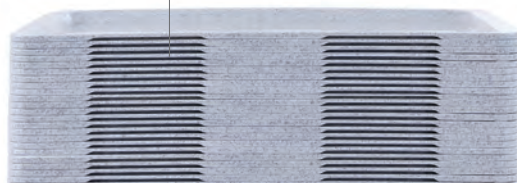


POLYESTER TRAY, FOR SELF-SERVICE RESTAURANTS

- Perfect for canteens and self-service bars.
- Rectangular, smooth, colour: granite.
- Professional quality, exceptional material durability.

code		mm	€
876602	GN 1/2	265x325	7,75
876619	GN 1/1	530x325	11,95

Space between trays for better air circulation.





CUTLERY TRAY

– 4 sections GN 1/1.

code	colour	mm	€
552315	Black	530x325x(H)100	6,95
552308	Light grey	530x325x(H)100	6,95



552315



552308



CUTLERY TRAY

– 6 sections.

– Suitable for coffee spoons, teaspoons and cake forks GN 1/1.

code	colour	mm	€
552353	Light grey	530x325x(H)105	9,95
552360	Black	530x325x(H)105	9,95



552360



552353

CUTLERY BASKET HOLDER

– For 4 baskets.

– Baskets not included.



code	mm	€
552407	255x295x(H)215	43,95



552407

POLYPROPYLENE CUTLERY BASKET

code	mm	€
871201	ø97x(H)137	2,05



871201

STEEL CUTLERY BASKET

code	mm	€
552490	ø97x(H)137	4,75



552490



CATERING FURNITURE FOLDABLE

- Multi-functional foldable furniture for indoor and outdoor use.
- Tops made of HDPE polyethylene.
- Frame made of powder-coated metal profiles.

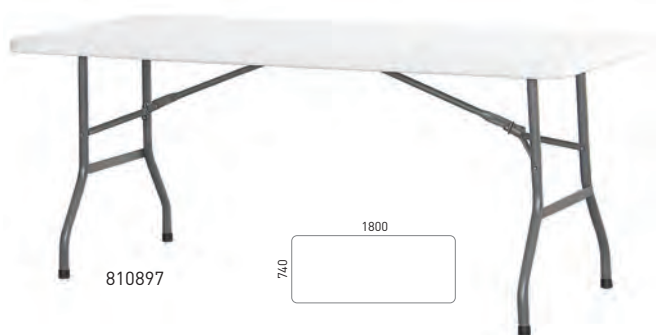
- Easy transport and storage.
- Easy to clean and stain resistant surfaces.



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



BUFFET TABLE

- Max. load up to 150 kg with even load distribution

code	mm	€
810897	1800x740x(H)740	89,50
810347	870x870x(H)740	69,50



TROLLEY FOR TABLES

- Eases transport of round and square tables.
- Can hold up to 10 round tables upright or 20+ rectangular tables stacked.

code	mm	€
811221	1800x850x(H)990	269,50





ROUND BAR TABLE

code	mm	€
810958	ø800x(H)1100	69,50



BUFFET TABLE

- Max. load up to 130 kg with even load distribution

code	mm	€
810934	1220x610x(H)740	59,50



813157



813164

TABLE COVER SYMPOSIUM, ROUND

OEKO-TEX®
CONFIDENCE IN TEXTILES

- Fabric: plain jersey 160 g/m².
- 90% micro polyester, 10% elastan.
- No ironing needed.
- Excellent color fastness.
- Fits tables with table top diameters ø800-850.

code	colour	-	mm	€
813157	White	810958	ø850x(H)1150	19,95
813171	Cream	810958	ø850x(H)1150	19,95
813164	Black	810958	ø850x(H)1150	19,95



813829



813836

TABLE COVER SYMPOSIUM, ROUND

OEKO-TEX®
CONFIDENCE IN TEXTILES

- Fabric: plain jersey 160 g/m².
- 90% micro polyester, 10% elastan.
- No ironing needed.
- Excellent color fastness.
- Fits tables with table top diameters ø700-850.

code	colour	mm	€
813829	White	ø850x(H)1150	19,95
813850	Cream	ø850x(H)1150	19,95
813836	Black	ø850x(H)1150	19,95

TABLE COVER SYMPOSIUM RECTANGULAR

- Fabric: Plain Jersey 160 g/m².
- 90% micro polyester / 10% elastan.
- No ironing needed.
- Fits rectangular buffet tables.

code	colour	-	mm	€
814376	Black	810934	1200x760x(H)730	26,95
814390	White	810927	1500x760x(H)730	29,95
814406	Black	810927	1500x760x(H)730	29,95
814420	White	810910 810897	1830x760x(H)730	32,50
814437	Black	810910 810897	1830x760x(H)730	32,50





810996



BUFFET TABLE ROUND FOLDABLE

– Foldable to suitcase model for easy transporting and storage.

code	mm	€
810996	ø1500x(H)740	157,50



811191



BENCH

– Foldable to suitcase model for easy transporting and storage.

code	mm	€
811191	1830x300x(H)430	52,50



810965

CATERING CHAIR - LIGHT GREY

– Max. load up to 180 kg with even load distribution

code	mm	€
810965	540x440x(H)840	36,50



810989

CATERING CHAIR - BLACK

– Max. load up to 180 kg with even load distribution

code	mm	€
810989	540x440x(H)840	36,50



813096

FOLDING CHAIR COVER

– Fabric: President 170 g/m².
– 100% polyester.
– No ironing needed.

code	colour	mm	€
813096	White	540x440x(H)840	18,95





810378

RETRACTABLE BELT BARRIER SILVER

- Barrier system with integrated retractable belt.
- Easy to set up, belt is connected to the post with a clip system.
- Belt: length approx. 2.7 m, width 5 cm.

code	-	mm	€
810378	post + base	ø360x(H)1010	75,45



810392

BARRIER POST MIRROR FINISH

- Made of stainless steel, very stable and sturdy.
- For use in combination with barrier ropes.

code	-	mm	€
810392	post + base	ø360x(H)1010	66,45



810385

BARRIER POST GOLD FINISH

- Made of stainless steel, very stable and sturdy.
- For use in combination with barrier ropes.

code	-	mm	€
810385	post + base	ø360x(H)1010	72,45



810453



810460



810477

BARRIER ROPES

- Made of durable rope with stainless steel hooks at each end.
- For use in combination with barrier posts.



code	-	mm	€
810453	red with polished hook	(L)1500	22,95
810460	blue with polished hook	(L)1500	22,95
810477	red with gold coloured hook	(L)1500	24,75



810385



810477

CORKSCREWS & BOTTLE OPENERS



596807



WAITER'S CORKSCREW

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

code	mm	€
596807	[L]140	1,75



597200



WAITER'S CORKSCREW

- Curved model 3 functions.

code	mm	€
597200	[L]110	3,10



Foil cutter

597323



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	7,95



594018

NEW



WAITER'S FRIEND CORKSCREW

- Waiters friend with corkscrew, blade and bottle cap opener.
- The long corkscrew allows to open bottles without breaking or bending the cork.
- The small blade cuts through foil with ease.
- With a durable steel frame which is covered with a gripped casing.
- Folds away compact and is easy to carry in a pocket.

code	mm	€
594018	110x25	3,95



Watch the video



643914



BOTTLE OPENER WITH CATCHER BIN

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

code	mm	€
643914	135x70x[H]295	11,75

NEW



596883



WALL MOUNTED BOTTLE OPENER

code	€
596883	1,95



Perfect for uncorking long corks



Watch the video



WAITER'S CORKSCREW

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

code	mm	€
597316	[L]120	7,95





597507

**CORKSCREW**

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

code	mm	€
597507	(L)170	4,50



596746

**BAR BLADE**

code	mm	€
596746	179x40x(H)2	1,95

POURERS

599488



599464



599471



599334

NEW**FREE-FLOW POURER WITH A FLAP - 6 PCS.**

- Easy dosing of precise amounts.
- Made of stainless steel with rubber stopper.
- Suitable for standard 0.5-1.5 liter bottles, fits bottle openings up to 20 mm in diameter.

code	packed per	mm	€
599334	6	ø30x120	6,95

FREE-FLOW POURER

code		packed per	€
599488	Fast flow	6	5,75
599464	Slow flow	6	5,50
599471	With flip top	6	5,95



599372

FREE-FLOW POURER - 6 PCS

- EVA plastic.

code	packed per	€
599372	6	5,25





599402

599419

599426

599433

FREE-FLOW POURER SET - 4 PCS

- EVA plastic.

code	-	packed per	€
599402	Blue	4	4,75
599419	Red	4	4,75
599426	Transparent	4	4,75
599433	Yellow	4	4,75



599440

599457

FREE-FLOW POURER SET - 6 PCS

- EVA plastic.

code	-	packed per	€
599440	2 black, 2 white, 2 red	6	1,75
599457	2 blue, 2 red, 2 green	6	1,75

ABS
plastic



598818

wall mounted



598719

shelf mounted



NON-DRIP BRACKET

- For bottle height from 240 to 350 mm.

code	-	€
598719	shelf mounted	9,55
598818	wall mounted	8,15



598016

598214

598313

598412

NON-DRIP POURER

code	liters	€
598016	0.02	12,75
598214	0.035	12,75
598313	0.04	12,75
598412	0.05	12,75



599013

599112

599198

599211

BALL MEASURING POURER

code	packed per	liters	€
599198	2	0.04	7,50
599013	2	0.02	7,50
599112	2	0.035	7,50
599211	2	0.05	7,50

SAN
plastic



NEW

552049



BOTTLE STOPPER – 3 PCS.

- Prevents spills and leaks.
- Airtight seal extends the life of the remaining product in the already opened bottle.
- Made of nylon; lever made of very durable ABS plastic.
- Integrated silicone ring seals the bottle tightly when the lever is pressed.
- Suitable for standard 0.5-1.5 liter bottles, fits bottle openings up to 20 mm in diameter.
- The set includes 3 stoppers in green, white and red.

code	packed per	mm	€
552049	3	ø36x81	4,50



595572



BOTTLE CAP PERFORATOR

- "Prikít".
- Perforates bottle caps and cans easily with a Ø 6,5 mm hole.
- Passing a straw through the hole keeps insects out of the drink.
- Reduces spillage if a drink is knocked over.
- Suitable for 6 mm biodegradable straws.

code	mm	€
595572	ø45x(H)80	9,95



595589



CHAMPAGNE STOPPER

- For storing opened bottles.
- With silicone gasket.

code	€
595589	3,95

NEW



595558

STOPPER – 6 PCS.

- Prevents spills and leaks.
- Tight seal extends the life of the remaining product in the already opened bottle.
- Made of hard and flexible EVA plastic in black.
- Suitable for standard 0.5-1.5 liter bottles, fits bottle openings up to 20 mm in diameter.

code	packed per	mm	€
595558	6	ø31x31	2,85

NEW



595565

STOPPER WITH CAP – 6 PCS.

- Prevents spills and leaks.
- Tight seal extends the life of the remaining product in the already opened bottle.
- Made of hard and flexible EVA plastic.
- Suitable for standard 0.5-1.5 liter bottles, fits bottle openings up to 20 mm in diameter.

code	packed per	€
595565	6	3,95

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	colour	liters	mm	€
557600	Red	0.8	ø90x(H)300	5,95



INGREDIENT BOXES

- Black HIPS holder with transparent ABS lid.
- The containers can be easily lifted out of the holder.
- Containers are dishwasher safe.



NEW



552018

NEW



552025

NEW



552131



552032

INGREDIENT BOX - 3 CONTAINERS

- With 3 polypropylene storage containers.

code	mm	€
552018	480x150x(H)100	21,95

INGREDIENT BOX - 4 CONTAINERS

- With 4 polypropylene storage containers.

code	mm	€
552025	480x150x(H)100	22,95

CONDIMENT HOLDER - 5 CONTAINERS

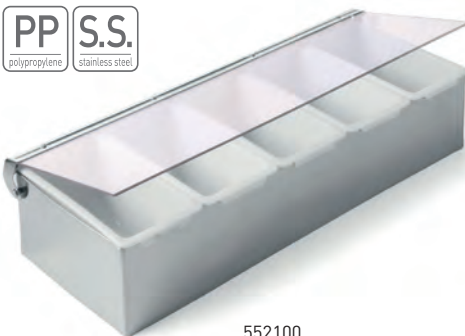
- With 5 polypropylene storage containers.

code	mm	€
552131	480x150x(H)100	23,95

INGREDIENT BOX - 6 CONTAINERS

- With 6 polypropylene storage containers.

code	mm	€
552032	480x150x(H)100	24,95



552100

NEW



596890



596760

CONDIMENT HOLDER

- Stainless steel with transparent polypropylene lid.
- With polypropylene storage containers.
- The containers can be easily lifted out of the holder.
- Containers are dishwasher safe.

code	-	mm	€
552100	5 containers	375x140x(H)90	25,50

NAPKIN HOLDER WITH 3 COMPARTMENTS

- Large napkin compartment - 135x135 mm.
- Two smaller compartments [24x115 mm] for straws, stirrers, etc.

code	mm	€
596890	193x143x(H)136	5,95

BAR CADDY

- 6 compartments for organizing straws, napkins, stirrers etc.
- Container for napkins 130x130 mm, 2 compartments 51x48 mm, 2 compartments 51x44 mm, 1 compartment 102x46 mm.
- Made of ABS plastic.

code	mm	€
596760	240x145x(H)105	6,95





CUTTING BOARD WITH HANDLE

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

code	colour	mm	thickness (mm)	€
826348	White	250x150	10	3,25
826478	Black	250x150	10	3,25
826355	White	300x200	10	5,25
826485	Black	300x200	10	5,25



826348

826485

PARING KNIVES AND PEELERS

- High quality

PARING KNIFE

- "Made in Germany".



code	-	blade length (mm)	mm	€
841105	straight model	75	(L)180	2,75
841112	pointed model	87	(L)190	2,75
841129	curved model	60	(L)165	2,50



841105

841112

841129

841136

TOMATO KNIFE

- Polypropylene handle.
- "Made in Germany".



code	blade length (mm)	length (mm)	€
841136	110	215	3,75

NEW



MUDDLER

- Made of black polypropylene.
- For creaming and mashing ingredients for drinks such as raspberries, lime, mint, etc.

code	-	mm	€
596944	smooth	ø34x207	3,95
596739	profiled, grid	ø34x207	3,95
596951	profiled, star-shaped	ø34x207	3,95



596944

596739

596951





593097



BAR SPOON

– Made of stainless steel

code	mm	€
593097	27x27x(H)266	6,50



593325



BAR SPOON

– Made of copper-plated stainless steel.

code	mm	€
593325	27x20x(H)450	12,95



596968



BAR SPOON TWISTED

code	mm	€
596968	(L)380	7,95

NEW



523520



ICE CUBE TONGS

– Packed per 2.

code	mm	€
523520	(L)180	4,50

NEW



596685



JULEP STRAINER

code	€
596685	2,95



638118



BAR SIEVE

– Fine mesh sieve with wire handle.

code	mm	€
638118	ø65x220	1,95



638149



BAR SIEVE PVD COATED

– Stainless steel finished with an exclusive black PVD coating.

– Fine mesh sieve with wire handle.

code	mm	€
638149	ø75x220	3,95
638132	ø65x220	2,95



638170



BAR SIEVE CONICAL PVD COATED

– Stainless steel finished with an exclusive black PVD coating.

– Fine mesh sieve with wire handle.

code	mm	€
638170	ø75x220	3,95



638163



BAR SIEVE CONICAL

– Fine mesh sieve with wire handle.

code	mm	€
638163	ø75x220	2,95

NEW



596753

STRAINER

– Made of stainless steel

code	mm	€
596753	82x28x(H)165	3,95

NEW



596982



596975

COPPER PLATED MUG

code	liters	mm	€
596982	0.4	ø85x(H)105	5,95
596975	0.5	ø97x(H)100	6,95



S.S.
stainless steel



593035

S.S.
stainless steel



593004

3-PIECE COCKTAIL SHAKER 3-PIECE COCKTAIL SHAKER

- Made of stainless steel.

- Made of stainless steel.

code	liters	mm	€
593035	0.75	ø90x(H)255	8,75

code	liters	mm	€
593004	0.75	ø80x(H)240	12,95

NEW



50 ml

596722

25 ml

S.S.
stainless steel

JIGGER

- Dual, 25 ml and 50 ml.



50 ml

596920

25 ml

S.S.
stainless steel

JIGGER WITH RING

- Made of stainless steel with extra ring for weight and stability.

- Dual, 25 ml and 50 ml.

code	mm	€
596722	ø43x(H)85	3,95

code	mm	€
596920	ø70x(H)75	4,95

S.S.
stainless steel



593318

TIN TIN COCKTAIL SHAKER

- Made of copper-plated stainless steel.

- 2-piece.

- 2 shakers 600/800 ml: ø90x(H)140 mm / ø92x(H)174 mm.

code	mm	€
593318	ø92	29,95

NEW



50 ml

593332

25 ml

S.S.
stainless steel

JIGGER

- Made of copper-plated stainless steel with ring for extra weight and stability.

- Dual, 25 ml and 50 ml.



50 ml

596654

25 ml

S.S.
stainless steel

JIGGER BLACK WITH RING

- Made of stainless steel with extra ring for weight and stability.

- Finished with a stylish black coating.

- Dual, 25 ml and 50 ml.

code	€
593332	12,95

code	mm	€
596654	ø75x(H)70	5,95

S.S.
stainless steel

593042



593066



593042

BOSTON SHAKER

code	-	liters	€
593066	mixing glass	0.45	2,75
593042	shaker	0.8	5,25

S.S.
stainless steel

NEW



BOSTON SHAKER BLACK

code	liters	€
596678	0.8	5,95

NEW



35 ml

596715

25 ml

S.S.
stainless steel

JIGGER

- Made of stainless steel.

- Dual, 25 ml and 35 ml.



35 ml

596647

25 ml

S.S.
stainless steel

JIGGER BLACK

- Made of stainless steel with a stylish black finish.

- Available in 2 sizes; 25 and 35 ml; 25 and 50 ml.

code	mm	€
596715	ø40x(H)73	3,95

code	mm	€
596630	ø70x(H)75	4,75

code	mm	€
596647	ø40x(H)85	4,75





679012

ICE CUBE MOULDS ASSORTED GEMS

- For preparing 6 gem-shaped ice cubes.
- Made of durable, food-grade silicone.
- 2 moulds in a set.

code	mm	€
679012	190x105x(H)30	7,75



679043

ICE CUBE MOULD MINI CUBE

- For preparing 15 small ice cubes ($\pm 3 \times 3 \times 3$ cm).
- Made of durable, food-grade silicone.

code	mm	€
679043	190x120x(H)35	6,75



679036

ICE CUBE MOULD XL CUBE

- For preparing 6 large slow-melting ice cube balls ($\pm 5 \times 5 \times 5$ cm).
- Made of durable, food-grade silicone.

code	mm	€
679036	170x110x(H)52	6,75



679029

ICE CUBE BALL MOULD

- For preparing 6 large slow-melting ice cube balls ($\pm \varnothing 4.5$ cm).
- 2 parts with sealing ring to prevent leakage during refilling.
- Made of durable, food-grade silicone.

code	mm	€
679029	180x125x(H)50	11,25



679050

ICE SHOT GLASS MOULD

- For preparing 6 shot glass-shaped ice cubes.
- Made of durable, food-grade silicone.

code	mm	€
679050	125x190x(H)60	16,50



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





471500



471524



593165

PARTY TUB



code	liters	mm	€
471500	13.5	ø370x(H)230	59,50

PARTY TUB



code	liters	mm	€
471524	9.5	ø350x(H)230	19,95

PARTY TUB

- Made of transparent plastic.
- Transparent.
- Oval.



code	mm	€
593165	470x290x(H)230	24,95



593202



WINE COOLER

- With ring handles.
- The large format ensures that most wine bottles fit without problems.

code	liters	mm	€
593202	3.3	ø220x(H)190	10,75



593103



WINE COOLER

- With tulip handles.

code	liters	mm	€
593103	3.5	ø210x(H)210	9,95



593158



CHAMPAGNE COOLER

- Transparent.
- Made of transparent plastic.
- Compatible with champagne cooler table bracket 593905.

code	liters	mm	€
593158	3	220x185x(H)226	12,95



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



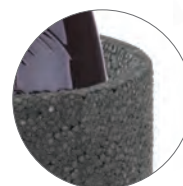
For use without ice cubes

593806

WINE COOLER

- Double-walled stainless steel.
- For use without ice cubes.
- Inside diameter: 105 mm.

code	mm	€
593806	ø120x(H)180	11,95



Light weight but highly insulating

593813



WINE COOLER EPP

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

code	mm	€
593813	ø142x(H)210	11,50





594742



594704

ICE BUCKET WHITE

code	liters	mm	€
594742	5	ø190x(H)200	14,75
594759	10	ø292x(H)220	31,95

ICE BUCKET - DOUBLE WALLS

code	liters	mm	€
594704	5	ø200x(H)230	76,50



593608



WINE COOLER STAND

- Very compactly packed 5-part assembly.

code	mm	€
593608	ø185x(H)740	79,50



274224



Watch the video

SLUSH MACHINE 2X12L

- Two 12 liter containers with quick dispense tap, the lids are lit.
- Digital temperature controller with cold beverage and slush modes.
- Efficient compressor, in slush mode temperature varies between -7°C and -2°C.
- Containers can be removed to ease cleaning.
- Day and night mode.
- Refrigerant: R290.
- Drip tray included.

code	liters	V	W	mm	€
274224	24	230	740	470x520x(H)810	2 395,00



425206



JUICE DISPENSER 2X12L

- Two 12 liter containers with quick dispense tap.
- With temperature controller, temperature can be set between 0°C and 10°C.
- Containers can be removed to ease cleaning.
- Refrigerant: R290.
- Drip tray included.

code	liters	V	W	mm	€
425206	24	230	370	430x430x(H)640	998,50





S.S.
stainless steel

588574

SODA SIPHON

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

code	liters	mm	€
588574	1	ø100x(H)320	75,00



588406

SODA CHARGERS - 10 PCS

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

code	packed per	€
588406	10	5,75



Al
aluminium

wash

micro

588420

KITCHEN LINE CREAM WHIPPER

- Matte black coated aluminium bottle and head.
- Not suitable for preparing hot sauces.
- Supplied with: 3 different polypropylene nozzles and a cleaning brush.
- To be used with cream whipper chargers (N₂O) (chargers not included).

code	liters	mm	€
588420	0.5	ø80x(H)260	31,95



CREAM WHIPPER CHARGERS

- Suitable for commercially available cream dispensers.
- N₂O
- Best before 5 years after production date.

code	packed per	order unit	€
588208	10	36	4,65
588215	24	25	10,50
586907	50	12	20,50





696002

GLASS BRUSH STANDARD

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



code	mm	€
696002	190x100x(H)180	8,95



696040

GLASS BRUSH HIGH

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



code	mm	€
696040	190x100x(H)250	9,95



552681

GLASS BRUSH ROUND

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



code	mm	€
552681	ø150x(H)190	17,50

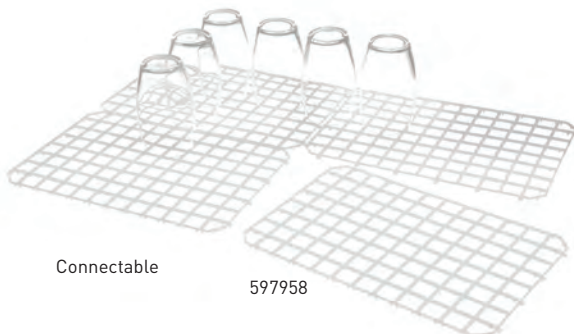


597972

597989

BAR MAT

code	mm	€
597989	300x150x(H)9	5,50
597965	610x85x(H)15	6,95
597972	453x305x(H)15	12,50



Connectable

597958

DRAINAGE MAT

- Made of white polypropylene.
- Connectable.
- HACCP compliant.



code	packed per	mm	€
597958	5	313x209	7,95





CITRUS JUICER

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

code	mm	€
695906	225x180x(H)510	69,50

695906



CITRUS SQUEEZERS

- 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

592069



592052



592045





Al S.S.
aluminium stainless steel

ABS PC S.S.
plastic polycarbonate stainless steel



221204

CITRUS JUICER ELECTRIC

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

code	V	W	mm	€
221204	230	180	308x218x(H)463	172,50



221099

CITRUS JUICER ELECTRIC

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

code	V	W	mm	€
221099	230	230	280x200x(H)470	312,50



3 cones for different sizes of fruit



Splash screen
Stainless steel bowl



Top with lever provides
easy and safe operation





CENTRIFUGAL JUICE EXTRACTOR

- For making juice of hard and soft fruits or vegetables.
- With a large, 7 liter, pulp container.
- Very powerful, can juice up to 120 kg per hour.
- Housing, bowl, juicer basket and grating disk made of stainless steel.
- Feeder tube and pusher made of ABS, pulp container and lid made of polypropylene.
- Motor spins the grating disk at 3000 rpm.
- Safe in operation, will only work if the lid and safety arm are locked into place.
- Very easy to disassemble and clean.
- Not suitable for ice or frozen fruits/vegetables.

code	V	W	mm	€
221105	220-240	700	246x480x(H)531	745,00



221105



HIGH POWER BLENDER BPA FREE

- This high power blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
- Replaceable stainless steel blades with titanium coating.
- Manual control panel power setting knob and a pulse switch.
- Comes with 2,5L break-resistant BPA free Tritan jug, firm lid made of polypropylene and a small BPA-free Tritan lid cover.
- Detachable jug can withstand temperatures of -40°C up to 90°C.
- Hi-speed motor with variable speed and pulse function drives the blades from 16000 RPM up to 24800 RPM (without load).
- Equipped with over-heat and over-current protection.

code	V	W	mm	€
230213	230	1680	270x250x(H)550	245,50



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

Very powerfull, can even crush ice



230213



BLENDER WITH NOISE COVER

- This blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
- Replaceable stainless steel blades with titanium coating.
- Noise cover made of polycarbonate, for safety the blender only works when the cover is completely closed.
- 230688 and 230695 - comes with 2,5L break-resistant polycarbonate jug, firm lid made of polypropylene and a small polycarbonate lid cover.



- 230602 and 230664 - comes with 2,5L break-resistant BPA free Tritan jug, firm lid made of polypropylene and a small BPA free Tritan lid cover.
- Detachable jug can withstand temperatures of -40°C up to 90°C.
- Hi-speed motor with variable speed and pulse function drives the blades from 8350 RPM up to 24800 RPM (without load).
- Equipped with over-heat and over-current protection.



Watch the video

230688
230602



Watch the video

Noise cover reduces sound significantly

Anti-slip base

230695
230664

BLENDER WITH NOISE COVER

- Manual control panel power setting knob and a pulse switch.

code		V	W	mm	€
230688		230	1680	252x258x(H)547	398,50
230602	BPA free	230	1680	252x258x(H)547	416,50

DIGITAL BLENDER WITH NOISE COVER

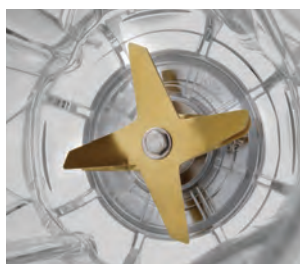
- Digital control panel has touch control for three power settings, three time settings and a pulse function.

code	V	W	mm	€	
230695	230	1680	252x258x(H)547	498,50	
230664	BPA free	230	1680	252x258x(H)547	516,50

Break-resistant polycarbonate jug



Stainless steel knife with titanium coating



Solid construction of the gear



Durable metal gear socket





HIGH POWER BLENDER

- Designed for blending fruits and vegetables.
- Supplied with: with 2.5 l break-resistant jug, pusher and solid lid.
- Detachable jug made of polycarbonate, which can withstand temperatures of -40°C up to 90°C.
- Replaceable knife Made of stainless steel., housing and lid made of ABS plastic.
- Hi-speed motor with variable speed and pulse function
 - speed: 8350-24800 rpm (without load).
- Equipped with over-heat and over-current protection.

code	V	W	mm	€
230	230	1680	270x250x(H)550	227,50

Very powerfull,
can even crush ice

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

230718



BLENDER JAR BPA FREE

- Replacement jar for blender 230718/230695/230688.
- 2,5L break-resistant BPA free Tritan jug, firm lid made of polypropylene and a small BPA free Tritan lid cover.
- Fitted with blades made of stainless steel with titanium coating.

code	mm	€
933688	200x170x(H)360	107,50



933688



BLENDER JAR WITH TITANIUM COATED BLADE

- Replacement jar for blender 230718/230695/230688.
- 2,5L break-resistant polycarbonate jug, firm lid made of polypropylene and a small polycarbonate lid cover.
- The jar is fitted with blades made of stainless steel with titanium coating.

code	mm	€
943489	200x170x(H)360	89,50



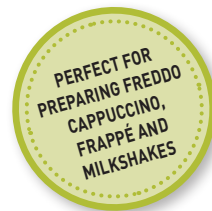
943489





design by
Robert Bronwasser

NEW



Powerful motor with two speeds.
15,000 and 19,000 rpm



221600

221617

221624

221631

221648

221655

MILKSHAKER – DESIGN BY BRONWASSER

- Designed by Dutch designer Robert Bronwasser, the milkshaker is stylish and functional; the appliance is available in 6 attractive colors.
- Ideal for preparing freddo cappuccino, frappé and milkshakes.
- Housing made of durable ABS plastic.
- Powerful motor with two speeds. 15,000 and 19,000 rpm.
- Convenient operation with a two-speed switch located on top of the unit.
- Milk frother equipped with a microswitch ensures that the appliance works only when the cup in the right position.
- Weighted base provides additional stability.
- Rubber feet absorb vibration and protect the worktop from scratches.
- Supplied with a comprehensive set of accessories:
2 cups: made of stainless steel (capacity: 0.95 l) and of polycarbonate (capacity: 0.9 l).
- 2 sets of replaceable polycarbonate stirrers (2 pieces each).
- The stirrers will help you puff up the product.
- Both cups and stirrers are dishwasher safe.

2 sets of
replaceable
polycarbonate
stirrers
(2 pieces each)

code	colour	V	W	mm	€
221600	black	230	400	170x196x(H)490	137,50
221617	white	230	400	170x196x(H)490	137,50
221624	caramel	230	400	170x196x(H)490	137,50
221631	yellow	230	400	170x196x(H)490	137,50
221648	red	230	400	170x196x(H)490	137,50
221655	blue	230	400	170x196x(H)490	137,50

221600



2 cups: made of stainless
steel (capacity: 0.95 l) and of
polycarbonate (capacity: 0.9 l)





961131

NEW



STIRRERS FOR MILKSHAKERS

– DESIGN BY BRONWASSER

- Set of stirrers, easy to replace.
- Made of durable polycarbonate, dishwasher safe.
- Includes two stirrers: double and single.
- Designed for milkshakers – Design by Bronwasser (221600, 221617, 2216241, 221631, 221648, 221655).

code	mm	€
961131	32x27x(H)50mm	5,45



961124

NEW



POLYCARBONATE MIXING CUP

– DESIGN BY BRONWASSER

- Made of durable polycarbonate.
- To be used with milkshakers: 221600, 221617, 221624, 221631, 221648, 221655.
- Dishwasher safe.

code	mm	€
961124	ø116x(H)161	7,75



961117

NEW



STAINLESS STEEL MIXING CUP

– DESIGN BY BRONWASSER

- Made of stainless steel.
- To be used with milkshakers: 221600, 221617, 221624, 221631, 221648, 221655.
- Dishwasher safe.

code	mm	€
961117	ø113x(H)160	13,95





271520



Watch the video



695708

ICE CRUSHER – ELECTRIC

- Brushed stainless steel housing.
- Large ABS plastic ice chute.
- Durable grinding mechanism with stainless steel blades.
- Transparent container with capacity for 12 cups (2,7 l) of crushed ice.
- Capacity: up to 12 kg/h.
- The appliance is not dedicated for continuous operation.

code	V	W	mm	€
271520	230	80	170x260x(H)460	78,50

ICE CRUSHER – MANUAL

- Chrome-plated zinc alloy.
- Stainless steel blade.
- Ice scoop included.
- Removable container.

code	mm	€
695708	160x140x(H)270	40,95

ICE CRUSHER – ELECTRIC

- Professional ice crusher perfect for preparing ice for granitas, mojitos, iced coffee and other iced beverages.
- Supplied with a cup and a set of stainless blades.
- Cup capacity: 3 l.
- Speed: 850 rpm.
- Cup wall thickness: 0.8 mm.
- Cast aluminium motor housing.
- Lid equipped with a microswitch.
- Water protection rating: IPX 1

code	V	W	mm	€
271599	230	200	194x329x(H)523	352,50

SAFETY SENSOR.
It makes it impossible to start up in an open processing space.

HORIZONTAL BREAKER.
Stainless steel blades set on horizontal drive plates – fast and effective processing up to 120 kg/h.

LONG SERVICE LIFE OF THE DRIVE UNIT.
The fan uses the energy of rotation of the crushing axis while cooling the motor.

BASE SHOCK ABSORBERS.
They eliminate vibrations and prevent spontaneous movement of the device.



271599

Prices without VAT and not binding



ABS
plastic

18/0
stainless steel



271568



271551



3 ice cube
sizes
possible



3 ice cube
sizes
possible

ICE CUBE MACHINE - 12 KG

- Tabletop model.
- Body made of stainless steel, lid made from black ABS.
- Capacity of 12 kg per 24 hours, buffer stock of 3,2 kg
 - 9 cubes per cycle.
- No fixed water connection - coolant: R600A.
- Choice of 3 ice cube sizes, cubes are formed around cooling rods.
- Stores 100 ice cubes.

code	V	W	mm	€
271568	230	120	297x367x(H)378	232,50

ICE CUBE MACHINE - KITCHEN LINE 15

- Tabletop model.
- Body made of stainless steel.
- Capacity of 15 kg per 24 hours, buffer stock of 4,5 kg
 - 12 cubes per cycle.
- No fixed water connection - coolant: R290.
- Choice of 3 ice cube sizes, cubes are formed around cooling rods.
- Holds 150 ice cubes.

code	V	W	mm	€
271551	230	130	380x435x(H)431	325,00



521410

Al
aluminium

ALUMINIUM ICE SCOOP

code	mm	€
521410	220x80	4,75

NEW



521434

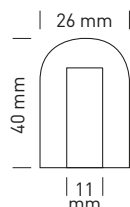
Al
aluminium

ALUMINIUM ICE SCOOP WITH HOLES

code	mm	€
521434	220x80	5,65



Electronic control



Bullet shaped ice cubes

271773

BULLET ICE CUBE MAKER

- Makes bullet shaped ice cubes that are partially hollow.
- Housing completely made from stainless steel.
- Can store up to 7 kg of ice.
- Inlet & outlet hoses and ice scoop included.
- Climate class: ST.
- Refrigerant: R290.



code	-	V	W	mm	€
271773	~26 kg/day	230	241	398x546x(H)682	695,00
271780	~50 kg/day	230	293	398x546x(H)682	812,50



271797

FLAKE ICE MAKER

- Produces flakes of ice.
- Housing made entirely of stainless steel.
- Ice container capacity: up to 20 kg.
- Inlet & outlet hoses and ice scoop included.
- Climatic class: ST.
- Refrigerant: R290.



code	-	V	W	mm	€
271797	~85 kg/day	230	430	548x612x(H)867	2 075,00



271575

Cubes need to be separated from each other



ICE CUBE MACHINE

- Stainless steel casing suitable for installation under the counter.
- Can produce up to 35 kg of ice per day and has buffer stock for 15 kg.
- Produces 45 square ice cubes per cycle of 13-16 minute.
- Cubes need to be separated from each other.
- Comes with supply hose and ice scoop.
- Air-cooled injection system, coolant R290.

code	V	W	mm	€
271575	230	300	448x400x(H)798	695,00





Watch the video



TABLE BEER TAP

- Plexiglas.
- With strong non-drip tap.

code	liters	mm	€
598955	3	ø100x(H)815	72,50
598962	5	ø100x(H)1150	89,50

598955

598962



696200



BEER GLASS CARRIER

- Holds 12 glasses, holes ø 55 mm.

code	mm	€
696200	ø315x(H)35	5,75



565360



BEER SKIMMER

- White, made of plastic.

code	mm	€
565360	235x26	3,65



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



516751



BEER BUCKET

- With bottle opener integrated in the handle.

code	mm	€
516751	ø230x(H)180	9,75



BACK BAR REFRIGERATORS

- Powder coated housing, embossed aluminium chamber, plastic lockable door(s) with toughened glass.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.

- Chamber fitted with LED lighting.
- Digital display and temperature control.
- Fitted with 4 adjustable non-slip feet.
- Refrigerant: R600a.



	1-door	2-door	Double sliding door
code	233900	235829	233917
capacity	93 L	180 L	197 L
dimensions	500x500x(H)900 mm	900x500x(H)900 mm	900x500x(H)900 mm
shelves	2 chrome plated	4 chrome plated	4 chrome plated
range	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a
energy class	D	D	E
power/voltage	130 W/230 V	160 W/230 V	220 W/230 V
€	575,00	875,00	875,00



	Triple sliding door	1-door	2-door
code	235836	233924	233931
capacity	303 L	287 L	448 L
dimensions	1335x500x(H)900 mm	600x515x(H)1820 mm	900x515x(H)1820 mm
shelves	6 chrome plated	5 chrome plated	10 chrome plated
range	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a
energy class	E	E	E
power/voltage	215 W/230 V	240 W/230 V	300 W/230 V
€	1 225,00	1 175,00	1 650,00





WINE COOLERS, DUAL ZONE

- Two cooling zones with the possibility to set different temperatures in each of them.
- Black powder-coated housing, frameless tempered glass door with stylish stainless steel handle.
- Static cooling supported with a fan, automatic defrosting, chiller located at the back of the cooler.
- LED light at the top of the chamber.

NEW

Arktic 
REFRIGERATION SINCE 1952

S.S.
stainless steel

- Digital display and electronic thermostat.
- Temperature displayed in degrees Celsius, possibility to switch to Fahrenheit.
- 4 adjustable non-slip feet.
- Climatic class: N-ST.
- Refrigerant: R600a.

THE IDEAL TEMPERATURE OF SPECIFIC WINES (FROM REDS TO WHITES):

Temperature	Types of wine
18°C	Bordeaux, Cabernet Sauvignon, Shiraz
16°C	Rioja, Pinot Noir
15°C	Chianti, Zinfandel
14°C	Chinon, Porto, Madeira
10°C	Chardonnay, Sauternes
9°C	Sauvignon Blanc
6°C	Champagne Non Vintage, Prosecco, Cava, Asti



code	237588	237557	237564	237595
capacity	133 L max 46 bottles of wine	232 L max 72 bottles of wine	387 L max 135 bottles of wine	447 L max 160 bottles of wine
dimensions	595x588x(H)820 mm	595x605x(H)1225 mm	595x680x(H)1625 mm	595x685x(H)1795 mm
shelves	5 wooden	9 wooden	13 wooden	15 wooden
range	5/22°C	5/22°C	5/22°C	5/22°C
coolant	R600a	R600a	R600a	R600a
energy class	G	G	G	G
climatic class	N-ST	N-ST	N-ST	N-ST
power/voltage	90 W/230 V	110 W/230 V	130 W/230 V	150 W/230 V
€	998,50	1 195,00	1 625,00	1 795,00





208632

PALM TAMPER ADJUSTABLE

- Suitable for most portafilters.
- Pre-tamper made of stainless steel, handle made of black aluminium.
- The depth is adjustable.

code	mm	€
208632	ø58x(H)35	18,95



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	19,95



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



208670

TAMPING MAT

- Made of silicone, with recess for placing a portafilter during tamping.
- With a socket to place the tamper in.

code	mm	€
208670	100x150x(H)45	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	10,95



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	16,25



208724



GROUP HEAD CLEANING BRUSH

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

code	mm	€
208724	(L)225	7,50





208694

KNOCK BOX RECTANGULAR

- Drawer model made from carbon steel.
- Fitted with removable knock bar and perforated top.

code	mm	€
208694	350x250x(H)90	78,50

208335



KNOCK BOX GN

- Made from stainless steel.
- Removable knock bar fitted with silicone sleeve.

code	mm	€
208335	176x162x(H)100	17,95
208342	265x162x(H)100	23,95



208380



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	31,95



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: $\pm 2\%$.
- Stainless steel probe, cover with clip.
- Easy to read.

code	range	mm	€
271247	-10/110°C	ø44x(H)140	4,50



458198

MILK JUG BLACK

- Made from stainless steel with a black non-stick coating.

code	liters	mm	€
458198	0.6	ø90x(H)112	13,75



451045

MILK JUG - MATT BLACK

- Made of stainless steel.
- 1 mm thick walls maintain liquid temperature.
- V-shaped spout for easy and precise pouring.
- Not dishwasher safe.

code	liters	mm	€
451045	0.7	ø84x(H)130	18,95



208618

ROUND KNOCK BOX

- Made from stainless steel.
- Fitted with removable knock bar.

code	mm	€
208618	153x185x(H)165	31,95



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





208304



COFFEE MACHINE KITCHEN LINE

- Top and bottom hotplate, indicator light.
- Fast filtering system with flow-through element - 1.8 litres in 5 minutes.
- Continuous temperature of 93 - 96°C.
- Casing and filter holder made of stainless steel.
- 2 x 1.8 l decanters and 25 (90/250) filters are included.

code	V	W	mm	€
208304	230	2100	195x370x(H)430	259,50

COFFEE MACHINE PROFI LINE

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

code	V	W	mm	€
208533	230	2020	204x380x(H)425	175,00

445907



208656



DECANTER

- Toughened glass with polypropylene handle and lid.



code	liters	mm	€
445907	1.8	ø160x(H)185	13,95

COFFEE FILTERS Ø 25 CM - 1000 PCS

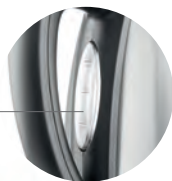
- Unbleached.
- For i.e. Hendi, Bravilor and Animo coffee machines.
- Diameter of the entire filter - 250 mm.
- Bottom diameter of the filter - 110 mm.

code	packed per	mm	€
208656	1000	ø250x(H)70	28,95





External water level indicator



Watch the video



209981

ELECTRIC KETTLE - 1,8 L

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

code	liters	V	W	mm	€
209981	1.8	230	2150	221x163x(H)249	23,95



NEW

Control panel with digital display



209943

CORDLESS ELECTRIC KETTLE WITH TEMPERATURE CONTROL

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

code	liters	V	W	mm	€
209943	1.8	230	1800	221x163x(H)249	35,95



Internal maximum water level indicator



209998



Watch the video

ELECTRIC KETTLE - 4,2 L

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

code	liters	V	W	mm	€
209998	4.2	230	2000	340x234x(H)290	42,50





Watch the video



HOT CHOCOLATE DISPENSER

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

code	liters	V	W	mm	€
274125	5	230	1006	410x280x(H)465	475,00
274149	10	230	1006	410x280x(H)580	525,00



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



274149



274125



240700



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 \pm 75 min.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
240700	25	230	2500	447x441x(H)485	139,50



240601



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 \pm 75 min.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
240601	25	230	2500	447x441x(H)485	132,50



AUTOMATIC FILL BOILER

- Made from brushed stainless steel with polypropylene lid and handles.
- The double walled kettle increases heating efficiency and insulation.
- When connected to the water mains the boiler will refill automatically.
- Fitted with two waterlevel sensors.
- Control panel fitted with digital display and heating and keep warm indicator lights.
- Temperature can be set from 30°C up to 100°C.
- With keep warm function, auto power down and overflow prevention sensor.

NEW

S.S.
stainless steel

PP
polypropylene

<100°C
temp

indoor

- The non-drip tap is made from stainless steel, has a cool touch handle, and is installed so a pot can be placed underneath it.
- Lid fitted with a twist-lock and cool touch handles.
- Comes with a removable drip tray.
- Available in 2 sizes:
 - 240717 – max. capacity 8.5 l, can boil up to 23 l/h.
 - 240724 – max. capacity 17.5 l, can boil up to 33 l/h.



240717



240724

code	liters	V	W	mm	€
240717	8.5	230	2000	(H)497	298,50
240724	17.5	230	2600	ø342x(H)598	379,50

Connection to the water supply



Control panel with digital display



The tap is made of stainless steel with a nice-to-touch handle



HOT DRINKS BOILER MATT BLACK - DESIGN BY BRONWASSER



- Designed with your guests in mind by renowned Dutch designer Robert Bronwasser.
- The unique design and attention for details make this appliance an eye-catcher on any buffet.
- Single walled matt black coated stainless steel body, with stylish polypropylene handles and lid.

- Unique non-drip tap design with integrated graduated glass.
- The drip tray is magnetic, it can be removed without lifting or spilling.
- The boiler keeps the drink at serving temperature after boiling.
- The indicator light signals the end of the boiling process and if descaling is needed.



design by
Robert Bronwasser



211472



211458

PERCOLATOR MATT BLACK - DESIGN BY BRONWASSER

- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.

code	liters	V	W	mm	€
211472	7	230	1650	307x330x(H)450	132,50
211489	14	230	1650	357x380x(H)502	157,50

Unique non-drip tap design
with integrated graduated glass



HOT DRINKS BOILER MATT BLACK - DESIGN BY BRONWASSER

- The percolator keeps the coffee at serving temperature after brewing.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
211458	9	230	950	307x330x(H)450	123,50
211465	16	230	1650	357x380x(H)502	147,50

The drip tray is magnetic



The boiler keeps the drink at
serving temperature after heating



PERCOLATORS SINGLE-WALLED

- Designed with your guests in mind by renowned Dutch designer Robert Bronwasser.
- The unique design and attention for details make this appliance an eye-catcher on any buffet.
- Single walled stainless steel body, with stylish polypropylene handles and lid.



design by
Robert Bronwasser



- Unique non-drip tap design with integrated graduated glass.
- The drip tray is magnetic, it can be removed without lifting or spilling.
- The boiler keeps the drink at serving temperature after heating.
- The indicator light signals the end of the heating process and if descaling is needed.
- Not suitable for chocolate milk.



211434



211410

PERCOLATOR - DESIGN BY BRONWASSER

- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.

code	liters	V	W	mm	€
211434	7	230	1650	307x330x(H)450	112,50
211441	14	230	1650	357x380x(H)502	132,50

HOT DRINKS BOILER - DESIGN BY BRONWASSER

- The percolator keeps the coffee at serving temperature after brewing.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
211410	9	230	950	307x330x(H)450	98,50
211427	16	230	1650	357x380x(H)502	122,50

Unique non-drip tap design
with integrated graduated glass



The drip tray is magnetic



The boiler keeps the drink at
serving temperature after heating



PERCOLATOR

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



208007

PERCOLATOR

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

code	liters	V	W	mm	€
208007	6	230	1500	340x227x(H)468	122,50
208106	10	230	1500	387x275x(H)530	162,50
208205	16	230	1500	387x275x(H)595	182,50



209882

HOT DRINKS BOILER

- Single-walled.
- Ideal for mulled wine and boiling water for tea.
- Time to boiling: 209882 - 10 liter \pm 23 min / 209899 - 20 liter \pm 52 min.
- Maximum temperature 94-99°C.
- Protected against boiling dry.
- Not suitable for hot chocolate.

code	liters	V	W	mm	€
209882	9	230	2200	340x227x(H)468	109,50
209899	18	230	2200	387x267x(H)595	152,50
209905	30	230	2200	500x465x(H)490	197,50



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.



211205



211403

PERCOLATOR DOUBLE WALLED

code	liters	V	W	mm	€
211106	6	230	1500	øx(H)517	138,50
211205	10	230	1500	ø295x(H)576	182,50
211304	16	230	1500	ø295x(H)641	205,00

HOT DRINKS BOILER DOUBLE-WALLED

- Thermostatic temperature control adjustable up to 110°C.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
211403	9	230	2200	ø241x(H)517	129,50
211502	18	230	2200	ø288x(H)602	182,50





GREEN FIRE

- Much less sensitive to wind thanks to the improved air supply.
- Easy to clean, due to e.g. fully removable burners and removable Gastronorm 2/1 dripping tray.
- Improved burners grant 90% of the surface useful heat.
- Technical parts mounted out of sight.
- Very clean burning, low CO₂ emissions.
- Removable legs.



149621



149508

GREEN FIRE WITH 2 BURNERS

- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	-	kW	mm	€
149621	2 Stainless steel Gastronorm 1/1 barbecue grids	11.6	740x612x(H)825	637,40

GREEN FIRE WITH 2 BURNERS

- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	-	kW	mm	€
149508	Enamelled cast iron Gastronorm 1/1 griddle and grid	11.6	740x615x(H)825	690,00





149591

GREEN FIRE WITH 3 BURNERS

- Enamelled cast iron griddle and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	kW	mm	€
149591	17.4	1078x612x(H)825	1 167,50



149614

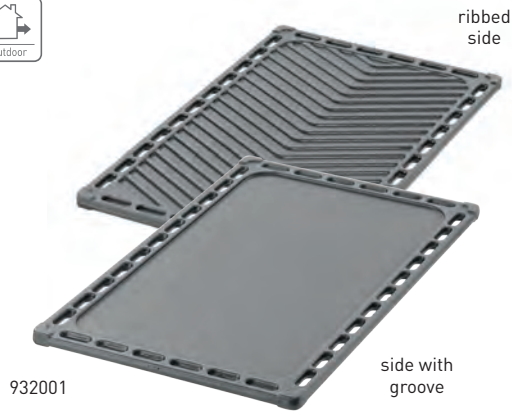
GREEN FIRE WITH 4 BURNERS

- 2 Enamelled cast iron griddles and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	-	kW	mm	€
149614	on wheeled base	22	1400x612x(H)825	1 680,00

Prices without VAT and not binding





CAST IRON GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.
- Both sides usable, one side smooth, one side ribbed.

code	-	mm	€
932001	GN 1/1	325x530	57,50

CAST IRON GRID

- Suitable for all Green Fire Profi Line barbecues.

code	-	mm	€
932018	GN 1/1	325x530	57,50



REAR TABLE FOR GREEN FIRE BARBECUES

- Suitable for: 149508, 149621, 149607, 149614.
- Rear top 149539 is half as wide as the Green Fire with 4 burners.
- Two of these make one full-width rear top for the Green Fire with 4 burners.

code	mm	€
149539	650x298x(H)160	79,95

SIDE TABLE FOR GREEN FIRE BARBECUES

- Suitable for: 149508, 149591, 149607, 149614, 149621

code	mm	€
149522	480x298x(H)160	85,00



BARBECUE SKEWERS



code	packed per	mm	€
170045	24	(L)210	6,25

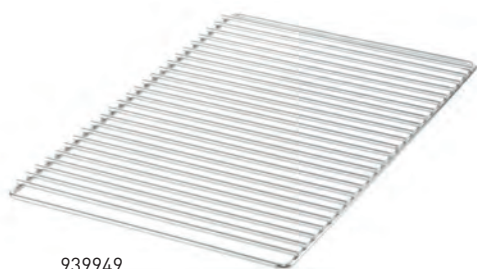


BARBECUE SKEWERS



code	packed per	mm	€
170120	6	(L)250	4,50
170328	6	(L)350	6,25





939949



939956



GRID & FLAME TAMER

- Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.
- Chrome plated grid.
- Flame tamer made of stainless steel.
- Suitable for all Green Fire Profi Line barbecues.

code	-	mm	€
939949	Grid	325x530	14,95
939956	Flame tamer	650x530	32,50



152706

152805



152904

LAVA ROCKS - FINE

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

code	-	weight (kg)	€
152706	box	3	7,75

LAVA ROCKS - COARSE

- Suitable for various types of gas barbecues.
- Coarse, relatively large rocks.

code	-	weight (kg)	€
152805	box	5	13,25
152904	bag	9	17,25

DUTCH PANCAKE GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.

code	-	€
149553	GN 2/1	1 325,00



149553



BAKE- & GRILL-MASTER



154601

BAKE-MASTER MINI

- Frame made of 18/0 stainless steel.
- With enamelled frying pan.
- Inner dimensions of frying pan 290x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,215 m³/h.

code	kW	mm	€
154601	5.8	340x540x(H)300	169,50



154618

BAKE-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With enamelled frying pan.
- Inner dimensions of frying pan 590x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,430 m³/h.

code	kW	mm	€
154618	11.6	650x540x(H)300	269,50



154700

Enamelled
frying pan
included

GRILL-MASTER MINI

- Frame made of 18/0 stainless steel.
- With chrome plated grid and enamelled frying pan.
- Inner dimensions of frying pan 290x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,215 m³/h.

code	kW	mm	€
154700	5.8	340x540x(H)840	212,50



154717

GRILL-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With chrome plated grid and enamelled frying pan.
- Inner dimensions of frying pan 590x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,430 m³/h.

code	kW	mm	€
154717	11.6	650x540x(H)840	337,50





ROAST-MASTER HEAVY DUTY

- With chrome plated grid and heavy duty flame tamer.
- Frame and flame tamer made of 18/0 stainless steel.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane or butane gas.
- Consumption 0,430 m³/h.

code	kW	mm	€
154878	11.6	650x540x(H)840	298,50

144923

PROTECTIVE COVER

- Made of UV-resistant PEVA.

code	-	mm	€
144923	Grill- / Roast- Master Maxi	720x560x(H)360	16,75
154717	154878		



154878



154908



GRILL-MASTER QUATTRO

- Fully stainless steel frame with 2 dripping trays.
- Suitable for propane and butane gas and fitted with 4 burners which can be regulated independently.
- Supplied with 2 nickel-plated grids and 1 enamelled griddle (590x480x(H)55 mm internal dimensions).
- Thermocouple and electronic ignition.
- Gas hose and pressure regulator included.
- Consumption 0,8 m³/h.
- On a base with bottom shelf and 4 wheels for easy moving.

code	kW	mm	€
154908	22	1330x600x(H)920	595,00



154656

ENAMELLED FRYING PAN

- Inner dimensions: 590x480 mm.



code	mm	€
154656	700x520x(H)55	89,50



NEW



148624



XANTOS

- This stainless steel power grill has 4 detachable legs which can be flat-packed into a compact unit for transport.
- The burners develops a high temperature in the windproof unit and therefore this barbecue is suitable for high volume production.
- The unit itself is easy to clean thanks to these high temperatures.
- The two burners can be operated independently.
- Fitted with a thermocouple and electronic ignition, gas hose and pressure regulator are included.
- Suitable for propane gas.
- Grid surface area 540x540 mm (2 grids of 540x270 mm).

code	kW	mm	€
148624	9	760x720x(H)900	1 595,00

NEW



700051



GAS BARBECUE 'EUROPA'

- The Europa 3 has excellent cooking properties. The high temperature sears meat evenly and quickly, reducing adhesion to the grid even when the grid hasn't been greased.
- The three, separately adjustable, lengthwise burners have thermocouple security and electronic ignition.
- The Europa 3 has a completely black epoxy coated frame with four wheels, two of which are caster wheels, and a secure gas bottle holder.
- Grease which is drained from meat during cooking is led through a special channel to a grease collector.
- Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
- The Europa 3 is supplied complete with lava rocks and a roasting pan.
- Griddle surface: 1100 x 500 mm.

code	kW	mm	€
700051	21.6	1260x580x(H)900	2 995,00



NEW

INFERNO GAS GRILL

- The Inferno has excellent cooking properties due to the optimal heat distribution and hot air circulation inside the burner enclosure.
- The high temperature sears meat evenly and quickly, reducing adhesion to the grid even when the grid hasn't been greased.
- The burner assembly is made entirely of stainless steel and can be completely disassembled for easy cleaning.
- The single lengthwise burner is adjustable, has thermocouple security and piezo ignition.
- The Inferno has a completely black epoxy coated frame with four wheels, two of which are caster wheels, and a secure gas bottle holder.
- Grease which is drained from meat during cooking is led through a special channel to a grease collector.
- Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
- Griddle surface: 1022 x 500 mm.

code	kW	mm	€
700044	10	1260x580x(H)900	2 225,00



700044



NEW

GAS BARBECUE ATLANTA

- The Atlanta has excellent cooking properties due to the optimal heat distribution and hot air circulation inside the burner enclosure. The high temperature sears meat evenly and quickly, reducing adhesion to the grid even when the grid hasn't been greased.
- The 3 separately adjustable transverse burners have thermocouple security and electronic ignition.
- The burner assembly is made entirely of stainless steel and the grids are removable for easy cleaning.
- The three burners also allow the surface to be divided in separate heat zones for simultaneous cooking of meat, vegetables & fish.
- The Atlanta has a completely black epoxy coated frame with four caster wheels and a secure gas bottle holder.
- Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
- Griddle surface: 1100 x 500 mm.

code	kW	mm	€
700105	13	1285x770x(H)917	3 250,00



700105





146002



Burner unit can be removed for easy cleaning



146804

FIESTA 600

- Stainless steel base and sheet steel paella pan Ø 600 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- The space underneath is suitable for gas cylinders of 5 or 6 kg.
- Suitable for propane gas, consumption 334 g/h.

code	kW	mm	€
146002	4.8	600x600x(H)870	695,00

FIESTA 800

- Stainless steel base and sheet steel paella pan Ø 800 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- The space underneath is suitable for gas cylinders of 5 or 11 kg.
- Suitable for propane gas, consumption 489 g/h.

code	kW	mm	€
146804	7	800x800x(H)900	825,00



622407

PAELLA PAN

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

code	suitable for	mm	€
622100		ø340x(H)40	9,95
622308		ø460x(H)40	17,75
622407	Fiesta gas grill 146002	ø600x(H)40	38,95
622605	Fiesta gas grill 146804	ø800x(H)50	93,50

BARBECUE APRON

- Canvas 280 g/m².
- Flame retardant coating.

code	mm	€
556696	810x660	14,95



556696





XENON PRO

- This stainless steel power grill with folding base is easy to move thanks to its wheels and can be flat-packed into a compact unit during transport.
- The burner develops a high temperature in the windproof unit and therefore this barbecue is suitable for high volume production.
- The unit itself is easy to clean thanks to these high temperatures.
- The grill is fitted with a thermocouple and electronic ignition, gas hose and pressure regulator are included.
- Suitable for propane gas.
- Grid surface area 860x260 mm (2 grids of 430x260 mm).
- Folding and mobile base.
- Gas hose, electronic ignition and pressure regulator included.
- Consumption 536 g/h.

code	kW	mm	€
148105	7.5	1120x410x(H)900	579,50



148105



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

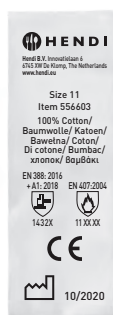
- Fitted with 3 grids of 345x345 mm each.
- Inside dimensions basin: 1070x350x(H)max110 mm.
- Double bottom for ash collection.

code	mm	€
150801	1145x380x(H)770	259,50





556603



OVEN MITTS, COTTON - 2 PCS

- 2 pcs.

code	packed per	mm	€
556603	2	(L)350	10,95



556627



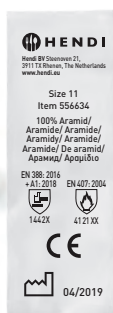
OVEN MITTS, FIBERGLASS - 2 PCS

- 2 pcs.

code	packed per	mm	€
556627	2	(L)360	21,95



556634



OVEN GLOVE HEAT RESISTANT - 2 PCS

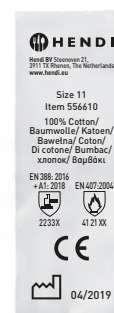
- Heat resistant up to 250 °C.

- Comfortable fit.

code	packed per	mm	€
556634	2	(L)300	20,50



556610



OVEN MITTS, FLAME RETARDANT COTTON - 2 PCS

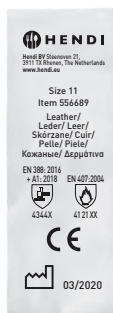
- Extra long to protect the forearm.

2 pcs.

code	packed per	mm	€
556610	2	(L)380	14,50



556689



OVEN GLOVES LEATHER - 2 PCS

- Heat resistant up to 250 °C.

- Made from cow leather.

- Extra long to protect the forearm.

code	packed per	mm	€
556689	2	(L)460	24,95



556658



OVEN MITTS LEATHER - 2 PCS

- Heat resistant up to 250°C.

- Made from cow leather.

- Extra long to protect the forearm.

code	packed per	mm	€
556658	2	(L)460	23,95



525524

525531

525555

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	3,25
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	5,95



525548



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



525425

525432



WIRE BRUSH Y-SHAPED

- Stainless steel wires, with comfortable handle fitted with a loop.

code	mm	€
525425	310x170	3,75
525432	520x170	5,25



525562



WIRE BRUSH

- Comfortable black plastic handle with steel bristles.

code	mm	€
525562	150x55	2,75



525418



WIRE BRUSH

- Polypropylene with 8 rows of 9 stainless steel wire bristles.
- Steel scraper for grids.

code	mm	€
525418	70x190x(H)80	3,25



525517



WIRE BRUSH - 2 PCS

- Wood with 4 rows of 14 steel wire bristles.

code	packed per	mm	€
525517	2	(L)290	4,25



855218

855201



GRIDDLE SCRAPER

code	mm	€
855201	100x315	15,75
855218	Spare blade for 855201 - 5 pieces.	5,25

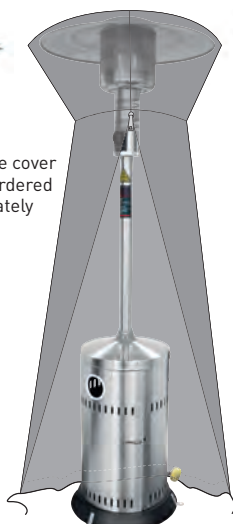


PATIO HEATER



272602

Protective cover
– to be ordered
separately



144916



Easy to transport thanks to
its 2 wheels



Including electronic ignition,
gas hose and pressure
regulator



272701

Height-
adjustable
heater
- model 272701

PATIO HEATER

- Lamp for restaurant terraces.
- It can accommodate a 12" gas cylinder with 11 kg capacity.
- Easy to transport thanks to its 2 wheels.
- Including electronic ignition, gas hose and pressure regulator.
- With anti-tilt protection.
- Weight: 18,8 kg.

code	kW	mm	€
272602	12.5	ø770x(H)2200	325,00
144916	Protective cover	ø790x(H)2220	27,95

PATIO HEATER - RETRACTABLE

- Suitable for propane or butane gas.
- Easy to transport thanks to the 2 wheels.
- Retractable shaft to facilitate transport and storage.
- Including electronic ignition, gas hose and pressure regulator.
- With anti-tilt protection.
- Retractable to (H)160 cm for storage and transport purposes.
- Weight: 16,5 kg.

code	kW	mm	€
272701	12.5	ø770x(H)1580	332,50
144916	Protective cover	ø790x(H)2220	27,95

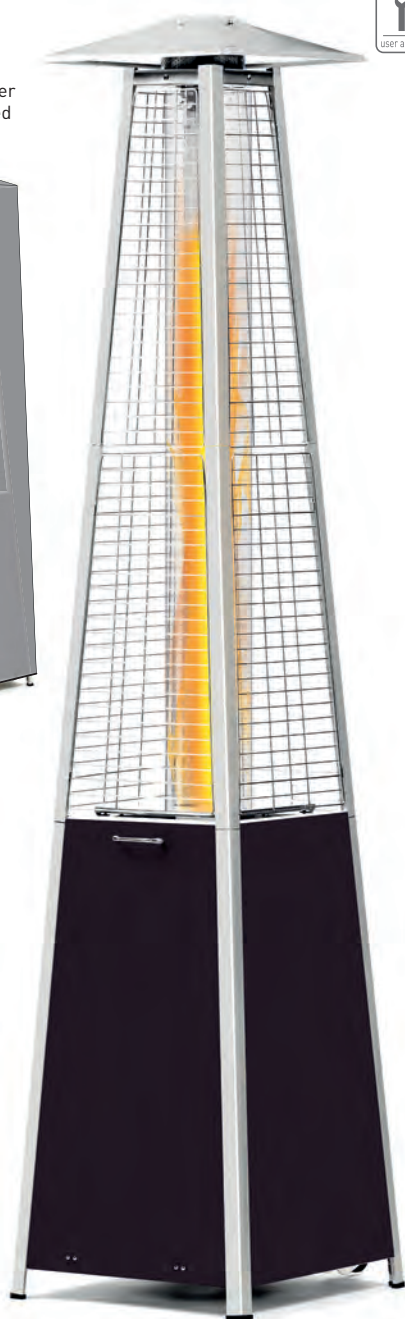




Protective cover
– to be ordered
separately

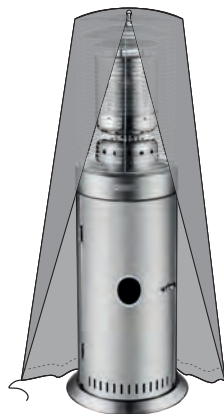


144909



272404

Protective cover
– to be ordered
separately



144954



272411

PATIO HEATER PYRAMID

- Heating with a real flame in a glass tube, improves ambiance.
- Aluminium structure with black metal side panels and quartz glass tube.
- Gas tank fits in the base.
- Includes electronic ignition, gas hose and pressure regulator.
- With anti-tilt protection.
- Suitable for propane or butane gas.
- Weight: 22,6 kg.

code	kW	mm	€
272404	11.2	500x500x(H)2220	569,50
144909	Protective cover	480x480x(H)2220	27,95

LOUNGE HEATER

- Suitable for propane or butane gas, max. 15 liter gas bottles.
- Compact design with hinged door for easily replacing the gas bottle.
- With tilt switch, flame failure device and flame guard for enhanced safety.
- Including electronic ignition, gas hose and pressure regulator.
- Easy to transport thanks to the 2 wheels.
- Weight: 14 kg.

code	kW	mm	€
272411	8.5	ø556x(H)1430	389,50
144954	Protective cover	ø580x(H)1460	19,95



272435

**NEW**

272428

**BOLA PATIO INFRARED RADIANT HEATER**

- Suitable for heating and warming up patios on cold days.
- Powerful – will keep your guests comfortable even when the temperature is low.
- Designed for wall mounting, it can heat an area from about 16 to 32 m².
- The heating lamp uses modern carbon fiber, which translates into longer life and high heating efficiency with low energy consumption.
- Robust housing with protective grid made of heat-resistant aluminium.
- Supplied with remote control for easy adjustment of settings.
- You can choose between 4 heating power levels.
- With built-in timer for up to 25 hours.

code	W	V	mm	€
272428	2000	230	130x90x(H)900	198,50

**NEW****TORNADO INFRARED RADIANT HEATER**

- Suitable for heating and warming up both indoor and outdoor areas.
- Powerful – will keep your guests comfortable even when the temperature is low.
- Free-standing, with a stable base, it can heat an area from about 16 to 32 m².
- The heating lamp uses modern carbon fiber, which translates into longer life and high heating efficiency with low energy consumption.
- Robust housing with protective grid made of heat-resistant aluminium.
- Supplied with remote control for easy adjustment of settings.
- LED display indicating the current heating level.
- You can choose between 2 heating power levels.
- With built-in timer for up to 25 hours.

code	W	V	mm	€
272435	2000	230	130x90x(H)900	198,50



GENERAL INFORMATION

This product is protected by copyright. Use for commercial activities is only allowed if the original context is left intact, unless explicit permission for adaptation is given in writing by the author. In all cases of (partial) reproduction HENDI BV is to be clearly credited as source. Because of our striving for continuous product development, we reserve the right to change a product's specification, price and appearance without prior warning. Printing and typesetting errors reserved. The printed colors of products in this catalogue may have a limited deviation from the physical product.

For more information see www.hendi.eu



LEGEND OF THE ICONS USED IN THIS CATALOGUE

	Energy saving product		Food Contact compliant		High density polyethylene
	HACCP compliant		Not Food Contact compliant		Low density polyethylene
	New product		Cooling		Polypropylene
	For indoor and outdoor use		Self-assembly		Expanded Polypropylene
	For indoor use only		Temperature resistance		Polycarbonate
	For outdoor use only		Temperature resistance range		ABS plastic
	Suitable for gas stoves		Aluminium		POM plastic
	Suitable for gas stoves only		Aluminium casting		Polyamide
	Suitable for electric stoves		Stainless steel		SAN plastic
	Suitable for ceramic stoves		Stainless steel 18/0		Hard polymer heat resistant
	Suitable for induction stoves		Stainless steel 18/8		Silicone
	Not suitable for induction stoves		Stainless steel 18/10		Plexiglas
	Microwave proof		German steel X50CrMoV15		BPA free – no Bisphenol A
	Not microwave proof		Carbon steel		Fiberglass
	Dishwasher proof		Tin plated		Melamine
	Not dishwasher proof		Chrome plated		Porcelain
	Suitable for use in ovens		Nickel plated		Non slip
	Stackable		Polyethylene		Magnetic



CODE-BASED INDEX

code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page
1xxx		193952	340	203156	151	212172	154	225523	186	232132	212	233986	220	265109	173	280102	110
111420	339	194300	338	203163	151	212189	154	225707	133	232149	212	233993	220	267219	157	280126	110
144909	419	194355	338	203170	151	215012	149	225806	133	232163	221	234730	110	267240	157	280201	110
144916	418	194362	338	203521	82	215029	149	225882	132	232170	221	234747	110	267257	157	280218	110
144923	411	195109	339	203538	82	220283	198	225899	132	232187	221	234754	110	267264	157	280225	110
144954	419	195505	339	203545	82	220290	198	225929	183	232194	221	234761	110	268506	172	280294	110
146002	414	195604	339	204825	331	220306	197	226001	156	232699	213	235829	228, 394	268551	172	280300	110
146804	414	196007	58, 267	204832	331	221099	384	226094	132	232781	217	235836	228, 394	268605	172	280317	110
147108	134	198124	85, 165, 337	204900	331	221105	385	226209	201	232798	217	236574	266	268612	172	280416	110
147207	134	198209	107	205808	148	221204	384	226308	201	232804	217	237540	260	268704	172	280423	111
147276	134	198223	107	205815	148	221600	388	226315	201	232811	217	237557	231, 395	268711	172	280621	111
147306	134	198247	108	205822	148	221617	388	226339	201	232842	219	237564	231, 395	268735	172	280690	111
147801	134	198254	108	205839	148	221624	388	226346	201	232859	218	237588	231, 395	268742	172	281208	270
148105	415	199039	109	205846	148	221631	388	226353	201	232873	218	237595	231, 395	270028	276	281246	45, 270
148624	412	199046	107	205853	148	221648	388	226612	200	232880	217	237670	133	270066	277	281352	177, 181
149508	406	199183	87	205914	150	221655	388	226629	200	232897	217	237687	133	270073	276	281369	179, 181
149522	408	199190	87	207208	147	221808	270	226636	200	232903	220	238301	167	270080	276	281376	180-181
149539	408	199213	87	207307	147	221884	121	226681	199	232910	220	238486	197	270097	276	281444	178, 181
149553	409	199220	87	207369	146	221891	121	226698	199	232927	220	238608	167	270141	277	281710	176, 181
149591	407	199237	87	207376	146	222140	121	226827	200	232965	220	238905	163	270158	276	282014	112
149614	407	199244	87	208007	404	222157	120	226889	199	232972	220	238912	163	270165	276	282021	112
149621	406	199251	87	208106	404	222164	121	226896	199	232989	220	239186	141	270172	276	282038	112
150603	415	199268	87	208205	404	222225	121	226995	199	232996	220	239193	141	270196	277	282045	112
150801	415	199275	87	208304	398	222232	121	227060	184	233009	260	239209	141	270233	277	282052	112
152706	409	199282	87	208335	397	222249	121	227077	185	233016	260	239230	141	270240	277	282076	112
152805	409	199299	87	208342	397	222256	121	227107	199	233023	260	239278	140	271117	80	282090	114
152904	409	199305	87	208380	397	222263	121	227381	132	233030	260	239285	140	271124	80	282113	115
154601	410	199312	87	208533	398	222393	125	229026	144	233047	260	239292	140	271148	78	282120	115
154618	410	199329	87	208618	397	222553	73	229033	144	233054	260	239322	139	271155	80	282151	114
154656	411	199336	87	208625	396	222560	73	229064	144	233061	264	239346	139	271162	79	282229	112
154700	410	199343	87	208632	396	222614	53	229200	118	233238	224	239384	137, 337	271179	79	282236	112
154717	410	199350	87	208649	396	222638	161	229217	118	233269	225	239391	136	271186	80	282243	112
154878	411	199367	87	208656	398	222645	159	229286	257	233276	226	239414	137	271209	79	282250	112
154908	411	199374	87	208670	396	222652	53	229293	257	233290	225	239421	136	271216	79	282267	112
170045	408	199381	87	208687	396	222676	53	229309	257	233306	227	239506	167	271230	78	282359	112
170120	408	199398	87	208694	397	222805	173	229316	257	233320	227	239551	141	271247	80, 397	282571	114
170328	408	199404	87	208724	396	222829	119	229477	189	233337	227	239599	167	271254	78	282588	114
171028	62	199411	87	208731	396	222836	119	229828	47	233344	214	239605	167	271261	80	282731	162
171127	62	199428	87	209202	147	222843	119	229835	41	233351	214	239681	138	271308	78	282748	162
171301	62	199435	87	209301	147	222980	261	229958	191	233375	227	239698	138	271339	79	282755	162
171318	62	199442	87	209424	145	222997	160	230213	385	233382	214	239711	138	271346	79	4xxx	
171325	62	199459	87	209509	143, 243	223031	190	230268	260	233399	214	239766	138	271407	78	400012	307
171332	64	199466	87	209882	404	223086	189	230299	260	233412	231	239773	139	271520	390	400029	307
171349	64	199473	87	209899	404	223093	189	230305	260	233443	227	239780	138	271551	391	400036	307
171400	62	199480	87	209905	404	223109	189	230312	264	233450	227	240403	168	271568	391	400043	307
171417	62	199497	87	209943	60, 166, 399	223116	188	230442	274	233467	227	240410	168	271575	392	400050	307
171509	62	199503	87	209981	60, 166, 399	223291	189	230459	274	233610	224	240441	169	271599	390	400067	307
171516	62	199510	87	209998	166, 399	223307	188	230602	386	233627	224	240458	169	271773	392	400203	295
171608	345	199527	87	210000	116	223345	190	230664	386	233634	224	240502	172	271780	392	401002	295
171615	345	199534	87	210017	116	223352	190	230688	386	233641	225	240601	400	271797	392	401101	295
171622	345	199541	87	210031	116	223369	190	230695	386	233658	225	240700	400	272404	419	401200	295
171707	62	199640	84, 164	210048	116	223376	190	230718	387	233665	225	240717	401	272411	419	402221	282
171721	63	199657	85, 165	210086	117	223468	185	231050	261	233672	222	240724	401	272428	420	402528	282
171738	63	199664	85, 165	210802	112	223642	188-189	231210	275	233689	94, 222	261163	174	272435	420	403716	282
171745	63	199671	86	210819	112	223659	188-189	231227	275	233696	225	261200	175	272602	418	403747	282
171752	63	199688	86	210864	113	223666	188-189	231234	275	233702	223	261309	175, 346	272701	418	403754	282
171783	63	199695	86	211106	405	224052	123	231265	274	233719	223	261347	175, 346	273845	135	404003	361
171790	63	199701	86	211205	405	224328	122	231340	264	233726	142	261354	175, 346	273852	135	404102	361
171806	62	199718	86	211304	405	224335	122	231753	260	233733	142	262214	174	273869	135	404201	361
171837	63	199725	86	211403	405	224342	122	231760	256, 267	233740	143	262801	174	273876	135	404300	361
171844	63	199732	86	211410	403	224359	123	231777	256, 267	233757	223	263501	152	273883	135	404409	361
171851	63	199749	86	211427	403	224373	125	231784	256, 267	233764	213	263600	152	273890	135	404508	361
171875	63	199763	86	211434	403	224380	125	231791	256, 267	233788	229	263624	153	273906	135	404607	361
171882	33, 63	199787	86	211441	403	224397	122	231807	110	233795	229	263655	153	273913	135	405000	360
171899	63	199794	87	211458	402	224403	47	231852	111	233825	226	263662	153	273982	143	405208	360
171905	62	199978	85, 165	211465	402	224410	47	232019	215	233832	226	263709	153	273999	143	405307	360
171929	63	199992	85, 165	211472	402	224823	183	232026	215	233900	228, 394	263808	153	274101	341	407202	233
171936	63	2xxx		211489	402	224830	202	232033	219	233917	228, 394	263907	153	274125	400	407400	233
190036	339	201107	163	211502	405	224847	202	232040	213								

code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page
424193	350	426500	310	436103	360	465318	319	505670	41	512227	100	525562	417	550526	97	561713	307
425107	355	426517	348	440001	328	465325	319	505687	41	512234	100	525593	205	551011	99	561720	307
425121	355	426524	347	440100	328	465332	319	506905	36	512302	100	525630	205	551110	99	561966	354
425138	355	426555	347	440209	328	465349	319	506912	36	513002	55	526101	67	551202	98	561973	354
425190	357	426562	347	440216	329	465356	319	507018	364	513026	115	526118	67	551400	99	561980	354
425206	357, 380	426579	347	440223	329	465363	319	507117	364	513033	115	526200	67	551592	99	561997	354
425299	356	426586	347	440230	328	465370	318	507216	364	513538	55	526309	67	551691	98	562000	59
425343	357	426593	347	440407	328	465387	319	507469	364	513545	55	527108	67	551790	98	562017	59
425411	356	426609	310	440490	328	469019	317	507568	364	513552	55	527207	67	551806	81	562079	59
425428	356	426616	308	440506	328	469040	317	507711	364	513569	55	527306	67	551813	81	563007	66, 104
425435	356	426623	308	440605	328	469095	317	507766	364	513705	61	528105	67	552001	238	563106	66, 104
425466	355	426647	308	440704	323	469132	317	507773	364	513712	61	528204	67	552018	374	563205	66, 104
425473	355	426654	308	440711	323	469156	317	507865	364	513729	323	529003	343	552025	374	563502	344
425503	310	426661	347	440803	328	469187	317	507933	364	513736	61	529010	343	552032	374	563557	344
425534	311	426678	347	440858	328	469217	317	507964	364	513743	61	529041	343	552049	373	563632	344
425558	311	426685	348	440865	328	469262	317	508107	233	513750	61	529058	343	552100	374	563649	344
425565	311	426692	348	440872	328	469293	317	508206	233	515006	105	529065	343	552131	374	563700	344
425572	311	426708	310	440902	328	469385	317	508503	7	515013	105	529072	343	552308	365	563755	344
425602	310	426715	348	441107	295	469392	317	508510	7	515020	105	529089	343	552315	365	563908	344
425619	302	426722	348	441367	322	469507	317	508527	7	515037	102	529096	343	552353	365	564004	344
425626	302	426746	348	441466	322	469514	317	508619	363	515044	101	529102	343	552360	365	564103	344
425633	302	426753	348	441503	322	469521	317	508626	363	515105	70	529201	343	552407	365	564158	344
425657	302	426760	308	443002	52	469538	317	508657	363	515228	103	529300	343	552490	365	564202	344
425664	303	426777	308	444023	322	470190	333	508718	363	515327	103	529409	343	552681	382	564400	344
425671	303	426784	308	445815	315	470206	336	508725	363	515358	103	530108	68	553404	101	564455	344
425688	303	426791	308	445822	315	470213	335	508732	363	515365	103	530207	68	554166	101	564509	299
425695	303	426807	310	445839	315	470220	335	508787	363	515389	103	530306	68	554364	101	564516	299
425701	310	426814	347	445853	313	470237	335	508794	363	515396	103	530405	68	554432	101	564523	299
425763	355	426821	347	445860	313	470244	335	508800	363	515501	71	530504	68	556603	193, 416	564530	299
425770	320	426890	309	445877	314	470251	334	508817	363	516102	59	530603	68	556610	193, 416	564547	299
425787	320	426906	310	445907	398	470268	334	508824	363	516201	59	530702	68	556627	193, 416	564554	299
425800	310	426920	346	446508	315	470275	334	508831	363	516300	59	532003	69	556634	193, 416	564561	307
425817	311	426968	349	446522	315	470282	334	508862	361	516676	58	532102	69	556641	46	564578	307
425824	311	426982	346	446607	315	470305	336	508879	361	516683	58	532201	69	556658	193, 416	564585	307
425831	311	426999	346	446621	315	470312	336	508886	361	516690	58	532300	69	556665	46	564592	307
425855	311	427033	320	446706	315	470527	339	508893	361	516706	58	535103	73	556672	46	565360	393
425862	311	427040	320	446720	315	470619	332	508909	361	516713	58	535202	73	556689	193, 416	565605	307
425879	311	427057	320	448908	314	470909	333	508916	361	516720	58	535271	73	556696	414	565612	307
425886	311	427064	320	449608	314	470930	333	508923	361	516737	58	535288	73	556719	71	565643	307
425909	306	427071	312	449615	313	471005	333	508930	361	516744	58	535295	73	557105	96	565650	307
425916	306	427088	312	450109	316	471050	333	508947	361	516751	393	535301	73	557112	96	566008	24, 358-359
425923	306	427095	312	450208	316	471500	379	508954	361	517109	69	535400	73	557303	96	566015	24, 358-359
425947	306	427118	308	450307	316	471524	379	509005	68	517208	69	535417	73	557402	354	566022	24, 358-359
425954	306	427125	308	450406	316	472507	332	509012	68	517307	69	535424	73	557600	373	566046	24, 358-359
425978	306	427132	308	450505	316	472613	332	509104	68	517406	69	535431	73	557808	82	566053	24, 358-359
425985	306	427149	308	451007	316	475201	332	509203	68	517604	69	535448	73	557815	82	566930	24, 358-359
425992	306	427156	322	451014	316	475904	332	509302	68	518700	60	535455	73	557822	82	567104	59
426043	309	427163	322	451021	316	480106	360	509401	68	521205	59	535509	73	557853	82	567203	59
426050	309	427170	320	451038	316	480205	360	509418	69	521304	59	535516	73	557907	82	567302	59
426067	309	427187	312	451045	316, 397	480403	360	509425	69	521403	59	535523	73	557914	82	567401	59
426074	309	427415	352	451106	316	480502	355	509432	69	521410	391	540107	67	557921	82	567500	59
426081	309	427507	352	451502	316, 397	480519	355	509449	69	521434	391	540305	67	557952	82	567616	60
426098	309	427514	353	451519	316, 397	509456	69	521502	59	540404	67	557969	83	567630	60		
426197	309	427538	352	451526	316, 397	509463	36	521601	59	540503	67	557976	83	567654	60		
426210	309	428245	354	451533	316, 397	509470	68	521809	59	540602	67	557983	83	567814	59		
426227	308	428511	322	452103	321	505175	283	509487	68	523018	345	540701	67	558003	82	567821	59
426234	308	428528	322	452202	321	505182	283	510001	68	523216	345	541104	67	558010	82	567838	59
426241	308	429006	312	452325	321	505199	283	510100	68	523315	345	541203	67	558027	82	567845	59
426258	308	429013	312	452400	318	505205	36	510209	68	523520	376	541302	67	558058	82	567852	59
426265	308	429020	312	452424	318	505212	283	510308	68	523629	321	541500	67	558096	83	567906	355
426272	348	429037	312	452714	321	505229	283	510407	68	523827	353	542200	67	559208	55	568101	232
426289	346	429044	312	453001	316	505236	283	511503	68	523834	353	542507	67	559222	55	568200	232
426296	309	429051	312	453100	316	505243	283	511701	68	523902	204, 353	542606	67	559239	55	568309	232
426319	309	429211	312	453209	316	505250	283	511718	69	523957	205, 353	542705	67	560037	270	568408	232
426364	304	429228	312	453308	316	505267	283	511725	69	524008	64	547304	71	560044	270	568507	232
426371	304	429419	233	453407	316	505274	283	511732	69	524039	64	547502	71	561003	349	568804	232
426395	305	429440	83, 233	456514	321	505502	37	511749	69	525005	66, 104	550106	97	561102	349	569009	232
426418	312	429457	83, 233	458198	316, 397	505526	209	511756	69	525142	64	550113	97	561201	349	569016	232
426425	302	429914	355	460245	318	505533	209	512104	100	525418	417	550120	97	561492	307	569108	232
426432	302	430002	295	461167	319	505540	208	512135	100	525425	417	550205	97	561508	359	569207	2

code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page
570906	37	596951	375	617571	208	629109	9	643914	370	664285	327	691120	271	755822	91	784389	298
572016	92	596968	376	617588	208	629130	8	646205	56	664292	327	691380	275, 329	755839	91	784396	298
572115	92	596975	376	617595	208	629154	8	646304	56	664308	325	691397	275, 329	759233	92	784419	298
572214	92	596982	376	617700	209	629208	9	646601	56	664315	320	693001	70	759240	92	784426	298
572313	92	597200	370	617724	206	629253	8	647509	71	664322	325	693100	70	759257	92	784433	298
572412	92	597316	370	617731	209	629307	9	647516	71	664339	327	693209	70	759264	92	784730	294
572511	92	597323	370	617816	205	629345	8	647554	71	665121	393	693216	70	759301	91	784747	294
572610	92	597507	371	617861	205	629352	9	647561	71	665138	393	693223	70	764015	281	784754	294
572719	92	597958	382	618028	205	629390	9	657607	63, 345	665145	393	693254	70	764022	281	784761	294
580011	74	597965	382	618035	206	629413	9	657621	63, 345	665152	393	693261	70	764039	281	784778	294
580028	74	597972	382	618042	206	629505	9	657669	63, 345	665169	393	695708	390	764077	281	785003	358
580226	74	597989	382	618059	206	629604	9	657676	63, 345	665251	323	695906	383	764084	281	785010	358
580233	75	598016	372	618066	206	629802	9	658000	64	665381	393	696002	382	764091	281	785324	298
580301	75	598047	36	618073	206	630006	57	658604	66, 104	665503	323	696040	382	764138	281	785546	294
582015	80	598214	372	618080	206	630105	57	658703	66, 104	665510	323	696200	393	764206	280	785553	294
582022	80	598313	372	618097	206	630136	57	658802	66, 104	673416	101	7xxx		764213	280	785560	294
586907	90, 381	598412	372	618103	204	630204	57	658901	66, 104	674413	101	700044	413	764220	280	785577	294
588017	88	598719	372	621103	10	630235	57	659007	66, 104	676202	106	700051	412	764237	280	785904	297
588024	88	598818	372	621110	10	630402	54	659014	66, 104	676509	106	700105	413	764244	280	786239	297
588031	89	598955	393	621127	10	630419	54	659106	66, 104	676707	106	707661	242	764251	280	786307	296
588208	90, 381	598962	393	621134	10	630648	83	659205	66, 104	676905	106	707753	242	764268	280	786321	296
588215	90, 381	599013	372	621158	10	630716	173	659304	66, 104	677001	106	707760	242	764404	279	786338	296
588369	89	599112	372	621202	292	630808	57	659403	66, 104	677209	106	707777	243	764411	279	786352	296
588376	89	599198	372	621219	292	630907	302	659458	66, 104	677506	106	707784	242	764428	279	786369	296
588406	381	599211	372	621226	292	630914	303	659465	66, 104	677810	103	707814	244	764435	279	786376	296
588420	89, 381	599327	318	621233	292	630921	303	659472	66, 104	677827	103	707821	243	764442	279	786383	296
588574	381	599334	371	621240	292	630938	303	659502	64	677834	103	707845	242	764459	279	786413	297, 318
589007	89	599372	371	621257	292	631102	318	659601	64	678107	301	707906	244	764466	279	786420	297, 318
589106	88	599402	372	621264	292	631201	318	659700	66, 104	678114	301	707944	244	764473	279	786437	297
589205	88	599419	372	621271	292	631300	318	659809	66, 104	678121	301	707951	244	764480	279	786499	297
592045	383	599426	372	621288	292	632802	58, 267	663462	325	678138	301	707968	244	764497	279	787007	287
592052	383	599433	372	621295	292	632901	58, 267	663479	325	678145	300	707975	244	764503	279	787014	287
592069	383	599440	372	621301	292	635001	72	663486	325	678152	300	707982	244	764510	279	787021	287
593004	377	599457	372	621318	292	635155	72	663608	324	678169	300	707999	243	764527	279	787038	287
593035	377	599464	371	621325	292	635209	72	663615	324	678176	300	709801	211	774830	207	787045	287
593042	377	599471	371	621332	292	635308	72	663622	324	678183	300	709818	210	774847	207	787052	287
593066	377	599488	371	622100	7, 414	635407	72	663639	324	678190	301	709825	210	774854	207	787069	287
593097	376	6xxx		622308	7, 414	635605	72	663646	324	678206	300	709870	210	774861	207	787076	287
593103	379	607015	304	622407	7, 414	637104	72	663653	324	678213	300	709887	210	774878	207	787083	287
593158	379	607022	304	622605	7, 414	637203	72	663660	325	678220	300	709900	209	774885	207	787090	287
593165	379	607039	304	622704	13, 293	637302	72	663691	325	678237	300	710104	245	774892	207	787113	287
593202	379	607046	304	622711	13, 293	637401	72	663707	325	679012	378	710203	245	777855	207	787120	287
593318	377	607053	12, 305	622728	13, 293	637500	72	663745	325	679029	378	710302	245	781302	39	787144	287
593325	376	607060	12, 305	622735	13, 293	637609	72	663790	324	679036	378	722107	343	781319	39	787151	287
593332	377	617007	49, 209	622742	13, 293	637791	105	663806	324	679043	378	755006	92	781326	39	787175	287
593608	380	617014	49, 209	622759	13, 293	637807	105	663820	324	679050	378	755013	92	781333	39	787182	287
593806	379	617069	208	622766	13, 293	637814	105	663844	325	679067	378	755020	92	781340	39	787267	287
593813	379	617076	208	622810	13, 293	637821	105	663851	325	680018	50	755037	92	781357	39	794050	291
593905	379	617083	208	622827	13, 293	637838	105	663868	325	680025	50	755044	92	781364	39	794067	291
594018	370	617090	208	622834	13, 293	637845	105	663875	325	680032	50	755051	92	781371	39	794074	291
594704	380	617106	208	622841	13, 293	638101	321	663882	325	680049	50	755068	92	781388	39	794081	291
594742	380	617113	204	622858	13, 293	638118	376	663899	325	680056	50	755075	92	781395	39	794098	291
594759	380	617120	204	625002	12	638132	376	663950	321	680063	50	755082	92	781401	39	794319	289
595008	322	617137	204	625057	12	638149	376	664001	326	680070	50	755099	92	781418	39-40	794326	289
595206	323	617144	204	625101	12	638163	376	664018	326	680087	50	755105	92	781432	282	794333	289
595305	323	617151	204	625606	12	638170	376	664025	326	680094	50	755112	92	781449	282	794340	289
595558	373	617168	204	625705	12, 293	638309	72	664032	326	680100	51	755143	92	781456	282	794357	289
595565	373	617175	205	625804	12, 293	638507	72	664049	326	680117	51	755259	93	781913	46	794364	289
595572	373	617182	204	626504	134	638705	72	664056	327	680124	50	755273	93	781920	46	794371	289
595589	373	617199	204	627600	10	638903	72	664063	327	680131	51	755334	93	783009	24, 358	794388	289
596630	377	617205	208	627617	10	639009	72	664070	327	680148	51	755341	93	783016	24, 358	794395	289
596647	377	617304	208	627624	10	639016	72	664087	327	680155	51	755358	93	783023	24, 358	794401	289
596654	377	617403	208	627631	10	639023	72	664094	327	680162	50	755365	93	783153	107, 294, 307	794418	289
596678	377	617410	208	627648	10	640104	56	664100	326	680179	51	755372	93	783160	107, 294, 307	794425	289
596685	376	617427	208	627655	10	640203	56	664117	326	680186	50	755389	93	783177	107, 294, 307	794432	289
596715	377	617434	208	627662	10	640401	56	664124	327	680193	50	755396	93	783267	107, 294, 307	794449	289
596722	377	617458	208	627679	10	640500	56	664131	327	680216	51	755556	91	784006	296	794456	289
596739	375	617465	208	627686	10	640609	56	664148	320	682104	100	755563	91	784013	296	794463	289
596746	371	617472	208	627716	10	640708	56	664155	324	682302	100	755570	91	784020	296	794470	289
596753	376	617502	208														

code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page
795507	285	801307	17	804148	19, 25	807019	95	810934	367	813690	253	826300	36	837740	5	844267	38
795705	285	801314	17	804155	19, 25	807026	95	810958	367	813829	367	826331	36	837757	5	844274	38
795903	285	801321	17	804162	19, 25	807033	95	810965	368	813836	367	826348	36, 375	837764	5	844281	38
796306	285	801338	17	804179	19, 25	807057	95	810989	368	813850	367	826355	36, 375	837771	5	844298	38
796405	285	801345	17	805107	19, 25	807071	95	810996	368	814154	255	826478	36, 375	837788	5	844304	38
796603	285	801352	17	805114	19, 25	807088	95	811009	254	814178	255	826485	36, 375	837795	5	844311	38
796702	285	801406	17	805121	19, 25	807095	95	811023	254	814185	255	826706	36	837818	5	844328	38
796801	285	801413	17	805138	19, 25	807118	21	811108	257	814376	367	826713	36	837825	5	844335	38
798010	285	801420	17	805145	19, 25	807125	21	811191	368	814390	367	826720	36	837832	5	844359	37
798034	285	801437	17	805152	19, 25	807132	21	811207	255	814406	367	826737	36	837849	5	844366	37
798164	285	801444	17	805534	19, 196	807224	21	811214	255	814420	367	826744	36	837856	5	844403	38
798171	285	801451	17	805541	19, 196	807323	21	811221	366	814437	367	826751	36	838105	5	844410	40
798249	285	801505	17	805558	19, 196	807330	21	811320	236	815151	256	830000	2	838204	5	844427	40
798805	285	801512	17	805572	127	807606	23	811450	250	815786	256	830048	3	838303	5	844434	40
798904	285	801529	17	805589	127	807613	23	811467	250	815793	256	830055	3	838501	5	844441	40
799130	291	801536	17	805596	127	807620	23	811474	250	816486	249	830154	3	838600	5	844458	46
799147	291	801543	17	805619	127	807637	23	811481	250	816493	249	830208	2	838617	5	845028	41
799154	291	801550	17	805626	127	807644	23	811498	250	816509	249	830253	3	839003	13	845035	41
799161	291	801604	18	805633	127	807651	23	811504	250	816516	249	830352	3	839010	9	845042	41
799178	291	801611	18	805640	127	807705	360	811511	250	816592	249	830376	3	839300	5	845059	41
799383	291	801628	18	805657	127	807804	360	811528	250	817032	252	830406	2	839409	5	855119	65, 151
799390	291	801635	18	805664	127	808108	18, 21	811535	250	817094	252	830505	2	839997	7, 132	855201	417
799406	291	801642	18	806104	20	808153	18, 21	811542	250	817100	252	830604	2	841020	44	855218	417
799413	291	801659	18	806111	20	808207	195	811559	250	817148	23	831007	2	841105	44, 375	855508	65
799420	291	801666	17	806128	20	808214	195	811634	257	817155	23	831205	2	841112	44, 375	855607	65
799437	291	801703	18	806135	20	808221	195	811641	253	817162	252	831403	2	841129	44, 375	855652	65
799444	291	801710	18	806142	20	808238	196	811658	253	817179	252	831502	2	841136	44, 375	855669	65
799451	291	801727	18	806159	20	808245	196	811665	253	817223	252	831601	2	841228	44	855676	65
799468	291	801734	18	806197	21	808306	195	811672	253	817247	23	831700	2	841235	44	855683	102
799475	291	801826	18	806203	20	808313	195	811689	253	817254	23	832004	2	842003	44	855690	102
799482	291	801833	18	806210	20	808405	195	811726	249	817261	252	832202	2	842010	44	855706	102
8xxx		801840	17	806227	20	808412	195	811733	249	817278	252	832400	2	842102	40	855713	65, 151
800102	22	801857	17	806234	20	808429	195	811740	249	817285	252	832509	2	842119	43	855720	65
800119	22	801864	17	806241	20	808504	232	811771	249	817346	23	832608	2	842171	33, 43	855737	65
800126	22	801871	17	806258	20	808511	232	811818	251	817353	23	832707	2	842201	40	855744	102
800133	22	801901	196	806296	21	808566	232	811825	255	817445	23	832806	2	842218	43	855751	101
800140	22	801918	196	806302	20	808573	232	811832	255	817452	23	832929	2	842256	43	855768	48
800157	22	801925	196	806319	20	809150	19, 196	811887	251	817810	23	833025	2	842270	33, 43	855775	102
800218	22	801932	196	806326	20	809242	19, 196	812044	256	817827	23	833032	7, 102	842317	43	855782	102
800225	22	801956	196	806333	20	809259	19, 196	812204	247	817834	23	833100	7	842355	43	856000	48
800232	22	801963	196	806340	20	809273	196	812259	247	817841	23	833506	3	842409	40	856017	48
800249	22	801970	185	806357	20	809280	196	812266	246	820209	47	834206	6	842423	42	856024	48
800300	22	801994	196	806395	21	809600	337	812273	246	820308	47	834404	6	842478	33, 43	856031	48
800317	22	802007	93	806401	20	809709	336	812280	246	820407	47	834701	6	842522	42	856048	48
800324	22	802014	93	806418	20	810002	236	812372	246	820405	47	834909	6	842539	42	856055	48
800331	22	802021	95	806425	20	810101	236	812402	257	820612	47	835104	6	842546	42	856062	49
800348	22	802038	95	806432	20	810118	237	812440	250	825518	34	835401	3	842553	43	856079	48
800355	22	802045	95	806449	20	810125	237	812457	250	825525	34	835432	3	842607	40	856086	48
800409	22	802052	95	806456	20	810200	237	812464	250	825532	34	835500	3	842614	43	856109	68
800416	22	802168	18	806494	21	810224	236	812471	250	825549	34	835531	3	842621	42	856116	61
800423	22	802205	18	806524	21	810323	197	812488	250	825556	34	835609	3	842638	42	856123	61
800430	22	802212	18	806531	21	810347	366	812501	249	825563	34	835630	3	842645	42	856147	70
800447	22	802229	18	806548	21	810361	208	812518	249	825570	33-34	836002	4	842652	43	856154	48
800454	22	802236	18	806555	21	810378	369	812525	249	825600	34	836019	4	842669	42	856161	61
800522	23	802243	18	806593	21	810385	369	812532	249	825617	34	836026	4	842676	33, 43	856178	49
800539	23	802328	18	806623	21	810392	369	812549	249	825624	34	836033	4	842706	40	856185	48
800546	23	802335	18	806630	21	810453	369	812556	249	825631	34	836040	4	842713	43	856192	48
800553	23	802342	18	806647	21	810460	369	812563	249	825648	34	836101	4	842720	42	856208	49
800621	23	802427	18	806654	21	810477	369	812716	250	825655	34	836200	4	842737	42	856215	49
800638	23	802434	18	806692	21	810507	363	812723	250	825662	33-34	836309	4	842744	42	856222	49
800645	23	802441	18	806722	21	810514	247	812730	250	826003	35	836408	4	842751	43	856239	49
800652	23	802502	18	806739	21	810569	235	812747	250	826010	35	836507	4	842775	33, 43	856246	49
800720	23	802519	18	806814	21	810576	235	812754	250	826027	35	837108	4	842799	42	856253	49
800737	23	802526	18	806821	21	810583	269	812761	250	826034	35	837207	4	842904	40	856277	45
801109	17	802533	18	806838	21	810606	235	812853	255	826041	35	837306	4	842928	42	856284	46
801116	17	802540	18	806845	21	810613	234	812860	255	826058	35	837405	4	842966	42	856291	49
801123	17	802601	19	806852	21	810651	234	812938	251	826065	33, 35	837603	4	843000	40	856307	46
801130	17	802618	19	806869	21	810668	234	812945	251	826102	35	837641	5	843055	43	856314	46
801147	17	802625	19	806876	21	810705	250	812969	251	826119	35	837658	5	843109	40	856321	52
801154	17	802632	19	806913	21	810712	250	812990	247	826126	35	837665	5	843154	43	856338	52
801208	17	802649	19	806920	21	810729	250	813096	368	826133	35	837672	5	843451	55	856345	52
801215	17	802656	19	806937	21	810736	250	813157	367	8261							

code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page	code	page
860083	330	862483	26	864135	27	877111	269	878743	362	880302	29	881729	33	933664	145	971048	131, 158
860502	330	862506	25	864142	27	877128	269	878750	362	880319	29	881736	33	933688	387	971055	131, 158
861196	27	862513	25	864159	27	877173	269	878804	362	880326	29	881743	33	934029	123	971062	131
861202	27	862520	25	864166	27	877180	269	878811	362	880357	31-32	881750	33	934159	277	971079	131
861219	27	862537	25	864203	19, 27, 159	877197	269	878828	362	880364	31-32	881804	29	934166	277	971314	131
861226	27	862568	26	864210	19, 27, 159	877203	268	878835	362	880371	31-32	881811	29	935286	277	971321	131
861233	27	862575	26	864227	19, 27, 160	877302	268	878842	362	880388	31-32	881828	29	939949	409	971338	131
861400	27	862582	26	864234	19, 27, 160	877500	268	878859	362	880401	29	881835	29	939956	409	975268	128
861417	27	862612	25	866009	352	877517	268	878903	362	880418	29	881842	29	941072	212	975275	128
861424	27	862629	25	868522	27	877524	268	878910	362	880425	29	881859	29	943380	185	975305	113
861431	27	862636	25	868546	27	877531	268	878927	362	880456	31-32	890233	19, 194	943489	387	975312	113
861509	27	862674	26	868553	27	877548	268	878934	362	880463	31-32	890240	19, 194	944387	145	975329	113
861516	27	862681	26	868577	27	877814	241	878941	362	880470	31-32	890257	19, 194	961117	389	975374	130
861523	27	862704	25	871102	238, 269	877821	241	878958	362	880487	31-32	890349	19, 194	961124	389	975398	128
861530	27	862711	25	871201	365	877852	240	880005	29	880524	29	890356	19, 194	961131	389	975732	117
861608	27	862728	25	871300	238, 269	877869	240	880012	29	880555	31-32	9xxx		961247	145	975749	117
861615	27	862735	25	871324	238, 269	877876	240	880029	29	880562	31-32	901915	117	970294	117	975756	117
861622	27	862766	26	871331	269	877883	239	880036	30, 32	880609	29, 31	901922	117	970362	130	975770	37
861639	27	862773	26	871348	269	877906	238	880050	30, 32	880616	29, 31	918500	111	970386	131	975800	117
861707	27	862780	26	871546	31	877913	239	880067	30, 32	880623	29, 31	919200	135	970393	131	976180	113
861714	27	862827	25	871706	351	877920	239	880074	30, 32	880630	29, 31	919217	135	970607	131	976722	127
861721	27	862902	25	871713	351	878101	362	880104	29	880647	29, 31	921500	174	970614	131	976739	272
861738	27	862919	26	871805	351	878118	362	880111	29	880654	29, 31	926574	330	970621	131	976746	273
861820	27	862926	25	871812	351	878125	362	880128	29	880661	31	930618	145	970638	130	976753	272
861837	27	862933	25	871829	361	878132	362	880159	30, 32	880678	31	930632	145	970652	131	976760	272
862209	25	862940	25	876602	364	878149	362	880166	30, 32	880685	31	930656	145	970669	131	976777	272
862216	25	862957	25	876619	364	878408	362	880173	30, 32	880692	31	931257	112	970676	131	976784	254, 273
862223	25	862964	26	877005	268	878507	362	880203	29	880869	31, 33	932001	408	970683	131	976791	253, 273
862285	26	862971	26	877012	268	878552	362	880210	29	880906	203	932018	408	970690	131	980101	353
862407	25	862988	26	877029	268	878606	362	880227	29	880913	203	932902	54	970720	127		
862414	25	862995	26	877036	268	878705	362	880258	31-32	880920	203	932919	54	971000	131, 158		
862421	25	864098	27	877043	268	878712	362	880265	31-32	880968	203	932926	54	971017	131, 158		
862438	25	864104	27	877050	268	878729	362	880272	31-32	881705	33	932933	54	971024	131, 158		
862476	26	864128	27	877104	268	878736	362	880289	31-32	881712	33	933367	112	971031	131, 158		



CHEF & RESTAURATEUR
MARTIN KILGA | #CHEFSFORHENDI

www.hendi.si