HENDI

Tools for chefs | 2019

HENDI TERMÉKKATALÓGUS 2019

Forgalmazó:

VENDI HUNGÁRIA Kft.

Entering the Michelin guide with

After James Close gave up on becoming a pro golfer, he took a year off to travel France. This experience eventually changed his life. After arriving back in the UK, he started working towards his new goal; becoming a chef. A decade later he's the proud chef and owner of Raby Hunt Restaurant, which received its second Michelin star in 2017 and what is equally remarkable is that he achieved this, completely self-taught.

James Close's restaurant 'Raby Hunt' is located near Darlington in North East England. In his recently remodelled kitchen he works together with his partner Maria and his team of 8 chefs. James thanks his success to hard work and the mindset of an athlete. We met him for a small interview.

Ambition

"My goal has always been to improve myself, not on getting rewards. This is a mindset I took with me from my time as 'failing' pro golfer. When I'm cooking,

an athlete's mindset.

Being consistent every time you cook, that's the real challenge.

I always want to learn and improve myself. No dish goes on the menu before it's absolutely perfect."

Consistency

"Although I love nothing more than creating new dishes and playing with new flavours and techniques, I also appreciate the daily routine of the kitchen, something lots of young chefs seem to have a different opinion on. The repetition of getting the dishes to the same level of quality as the day before seems boring, but for me therein lies the real challenge. Guests expect to receive the same flavours and experience as other guests before them and I see it as my main task to deliver or even exceed their expectations. That's why some dishes have been on the menu for several years, I still feel challenged preparing them and guests are still surprised by them."

Hendi items James uses
- Multiple sous-vide systems
- Pots & pans
- GN-sized storage containers

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FOOD SERVICE EQUIPMENT

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Hendi Food Service Equipment is the supplier and manufacturer of non-food catering equipment, buffet products, kitchenware and tableware for the hospitality and catering industry. Since our foundation in 1934, Hendi has experienced continuous growth and is now an international company with warehouses in the Netherlands, Austria, Poland, United Kingdom, Romania and Greece.

In addition, we have our own salespeople in key European countries, such as Germany, France and Italy.

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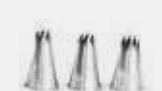
2	11	13	14	15	16	**POTS & PANS**
20	26	28	29	30	32	**GN CONTAINERS**
36	40	58	66	80	88	**KITCHEN TOOLS**
98	102	109	110	114	115	**CREAM WHIPPERS & PASTRY**
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288	290	292	296	297	297	**HOT DRINKS**
298	304	330	332	335	342	**TABLEWARE**
344	356	360	365	370	393	**BUFFET PRODUCTS**
398	403	404	405	406	409	**BARBECUES & HEATERS**

Selection of new products for 2019

POTS & PANS	POTS & PANS	GN CONTAINERS
Griddle for induction cookers page 10	**Fish poacher 60cm** page 15	**Grilamid GN container for high temperatures** page 27

KITCHEN TOOLS	KITCHEN TOOLS	KITCHEN TOOLS
Cutting board HACCP Gastronorm 1/1 page 38	**9-piece Knives set** page 44	**Cut resistant gloves** page 53

KITCHEN TOOLS	KITCHEN TOOLS	KITCHEN TOOLS
Colander square perforated page 85	**Kitchen scale 15 kg** page 87	**Smoke Infuser** page 97

BAKERY & PASTRY	BAKERY & PASTRY	BAKERY & PASTRY
Thermo Cream Whipper page 99	**Icing tips set flower & petal** page 109	**5 Wheel dough cutter** page 112

HENDI FOOD SERVICE EQUIPMENT

NEW!

FOOD PROCESSING

**Stick blender Profi Line 400
with adjustable speed**
page 122

FOOD PROCESSING

**Vacuum chamber packaging
machine Profi Line**
page 138

THERMAL PROCESSING

**Gas cooker Kitchen Line 4-burner
with convection electric oven GN 1/1**
page 144

THERMAL PROCESSING

**Quartz heated countertop
display two levels**
page 151

THERMAL PROCESSING

Rise and fall heat lamp
page 153

THERMAL PROCESSING

iVide Plus Sous vide stick
page 156

Wi-Fi

THERMAL PROCESSING

Smoke oven electric
page 159

THERMAL PROCESSING

**The Control °Freak™
Induction Hob**
page 161

THERMAL PROCESSING

Food dehydrator Profi Line
page 163

THERMAL PROCESSING

Deep fryers mastercook digital
page 164

THERMAL PROCESSING

Doughnut deep fryer 12L
page 169

THERMAL PROCESSING

**Salamander with Quartz infrared
heating elements**
page 175

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Selection of new products for 2019

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NEW!

HYGIENE

Trash bin 43 L
page 261

BAR & COLD DRINKS

Ice ball mould whisky ball
page 267

BAR & COLD DRINKS

Bullet ice cube maker
page 269

BAR & COLD DRINKS

Juice dispencer 2x12L
page 280

HOT DRINKS

Coffee tamper with spring
page 288

HOT DRINKS

Percolator single walled
page 291

HOT DRINKS

Hot drinks boiler
page 296

TABLEWARE

Galvanized buckets
page 324

BUFFET PRODUCTS

Chafing dishes Profi Line satin finish
page 350

BUFFET PRODUCTS

Buffet ladles and serving spoons
page 360

BUFFET PRODUCTS

Juice dispenser
page 370

BUFFET PRODUCTS

Retractable belt barrier
page 377

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PAN SERIES PROFI LINE

– Sanded pan with high gloss polished heavy bumper.
– Solid handles with multi-point fixing to the pot surface which don't get hot.
– Acid-resistant.
– Sandwich type bottom (stainless steel/aluminium/stainless steel) combines the heat distribution of aluminium with the durability and magnetic properties of stainless steel to allow induction cooking.
– The bottom is formed by special impact bonding, causing the whole surface of the component layers to weld seamlessly - this guarantees corrosion resistance and optimal heat conduction.
– All lids are made of 1 mm stainless steel with steam release holes.

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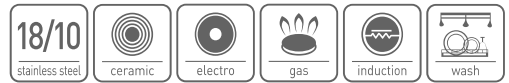
See movie

Aesthetic, solid packaging, clear and visible label

832806

832707

832608

832509

832004

832202

832400

STEW PAN HIGH - WITH LID

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

stainless steel 304

aluminium 5 mm

stainless steel 430, min. 0,5 mm

2

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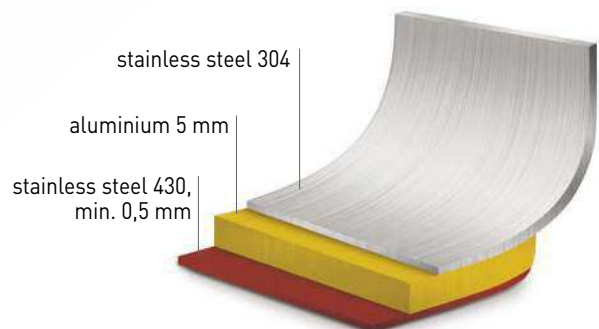
Steam release holes

Handles don't get hot

Sandwich type bottom formed by special impact bonding

831601

831700

831502

831403

831205

831007

STEW PAN MIDDLE - WITH LID

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

833506

With extra hook to support while draining

PASTA COOKER BASKET

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

code	liter	mm
833506	1,5	160x(H)230

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3

PAN SERIES PROFI LINE

18/10 stainless steel	ceramic	electro	gas	induction	wash

830604

830505

830406

830208

830000

STEW PAN LOW - WITH LID

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

830048

830055

830154

830253

SAUCEPAN - WITHOUT LID
– Long hollow handle of stainless steel.

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

PROFI LINE

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FOOD SERVICE EQUIPMENT

18/10 STAINLESS STEEL

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SAUTÉ PAN - WITHOUT LID
– Long hollow handle of stainless steel.

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

830352

830376

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

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

835432

835531

835630

FRYING PAN, WITH NON-STICK COATING - WITHOUT LID
– Teflon® Platinum Plus non-stick coating.
– Long hollow handle of stainless steel.
– Riveted handle.

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

835401

835500

835609

Full range of the induction cookers on page **146**

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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.
– The bottom is formed by special impact bonding, causing the whole
  surface of the component layers to weld seamlessly - this guarantees
  corrosion resistance and optimal heat conduction.
– Satin finish of all outer surfaces.
– Steel handles affixed with multi-point welding stay cool enough
  to touch.

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

See movie

stainless steel 304
aluminium 4 mm
stainless steel 430, min. 0,5 mm

837405
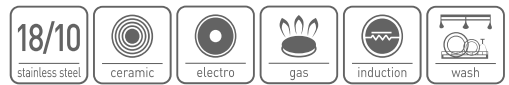
837603

837306
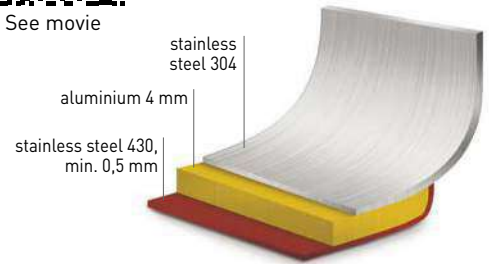
837207

837108

STEW PAN HIGH - WITH LID

code	liter	wall [mm]	mm
837108	2,8	0,6	Ø160x(H)140
837207	5	0,6	Ø200x(H)160
837306	9	0,6	Ø240x(H)200
837405	13,5	0,7	Ø280x(H)220
837603	20	0,8	Ø320x(H)270

836408

836507

836309

836200

836101

STEW PAN MIDDLE - WITH LID

code	liter	wall [mm]	mm
836101	1,7	0,6	Ø160x(H)95
836200	3,5	0,6	Ø200x(H)115
836309	5,5	0,6	Ø240x(H)135
836408	9	0,7	Ø280x(H)155
836507	15	0,8	Ø320x(H)190

836033

836040

836026

836019

836002

STEW PAN LOW - WITH LID

code	liter	wall [mm]	mm
836002	1,5	0,6	Ø160x(H)75
836019	3	0,6	Ø200x(H)95
836026	5	0,6	Ø240x(H)115
836033	7,4	0,7	Ø280x(H)120
836040	12	0,8	Ø320x(H)150

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Encapsulated bottom

Steam release holes

Handles don't get hot

838105

838204

838303

SAUCEPAN - WITHOUT LID
– Long hollow handle of stainless steel.

code	liter	wall (mm)	mm
838105	1,5	0,6	Ø160x(H)75
838204	3	0,6	Ø200x(H)95
838303	5	0,6	Ø240x(H)115

839409

SAUTÉ PAN - WITHOUT LID
– Long hollow handle of stainless steel.

code	liter	wall (mm)	mm
839409	1,6	0,6	Ø200x(H)75

838501

838600

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

code	wall (mm)	mm
838501	0,6	Ø240x(H)45
838600	0,6	Ø280x(H)50
838617	0,7	Ø320x(H)55

838617

Cr
chrome plated

PAN SUPPORT ADAPTER
– For placing small pans on large pan supports

code	mm
839997	255x255x(H)25

839997

HENDI

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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 proporties of stainless steel to allow induction cooking.
– Satin finish of all outer surfaces.
– Riveted stainless steel handles which don't get hot.
– Lid with steam release holes.

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

stainless steel 304

aluminium 5 mm

stainless steel 430, min. 0,5 mm

835104

834909

834206

834701

832844

834404

832837
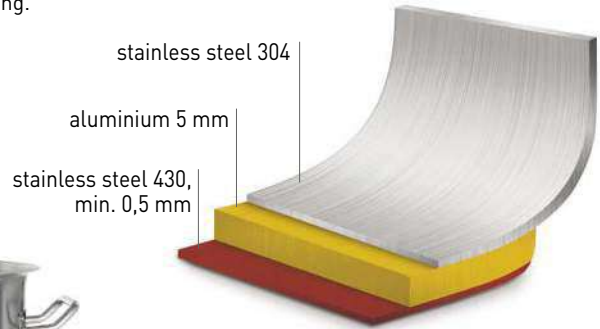
STEW PAN WITH LID

code	liter	wall (mm)	mm	
832882	17	0,8	Ø280×(H)280	**NEW!**
832899	21	0,8	Ø300×(H)300	**NEW!**
834206	22	0,8	Ø320x(H)280	
834404	37	0,8	Ø360x(H)360	
834701	50	0,8	Ø400x(H)400	
834909	71	1	Ø450x(H)450	
835104	98	1	Ø500x(H)500	

STEW PAN MIDDLE – WITH LID   **NEW!**

code	liter	wall (mm)	mm
832820	9	0,8	Ø250×(H)180
832837	14	0,8	Ø300×(H)200
832844	24	0,8	Ø360×(H)240
832851	32	0,8	Ø400×(H)260

Sandwich type bottom

Riveted handle

Handles don't get hot

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PAN SERIES ALUMINIUM PROFI LINE

– Wall thickness min. 2.5 mm.
– High-gloss polished rim.
– Lightweight, very solid design.
– With strong double riveted aluminium handles.
– Aluminium pans have superior heat conduction and cooking properties.

Al aluminium	ceramic	electro	gas	induction	wash

STEW PAN - WITH LID

code	liter	mm
611104	5,5	Ø205x(H)180
611302	9,5	Ø240x(H)210
611401	10	Ø250x(H)235
611500	15,5	Ø280x(H)250
611609	19	Ø300x(H)280
611708	23	Ø325x(H)285
612002	27,5	Ø335x(H)330
612101	33,5	Ø355x(H)340
612200	38,5	Ø375x(H)360
612309	45	Ø400x(H)360
612408	64,5	Ø460x(H)415
612507	88	Ø520x(H)445

611500

BOMBE PAN - WITH LID
– With rounded bottom

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

610206

SAUCEPAN - WITHOUT LID

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

613009

Ideal for cooking pasta, rice and dumplings

619100

613603

RICE STEAMER BASKET - PERFORATED

code	for	liter	mm
619100	611708	21	Ø320x(H)270
619209	612101	29	Ø360x(H)290
619308	612309	41	Ø400x(H)330

DUMPLINGS, RICE AND PASTA STEAMER – WITH BASKET AND LID
– Perforated basket.

code	liter	mm
613603	30	Ø325x(H)370
613702	40	Ø355x(H)405
613801	55	Ø400x(H)445

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FRYING PANS DIE-CAST ALUMINIUM 'TITANIUM PROFESSIONAL'

Al aluminium	ceramic	electro	gas	induction	wash

SAVE ENERGY

– Made of cast aluminium, suitable for all heat sources and even suitable for use in ovens (up to 250°C).
– Cast aluminium excels at conducting heat, the 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.
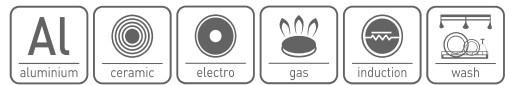
INDUCTION FRYING PAN

code	bottom (mm)	mm
629154	Ø180	Ø240x(H)50
629253	Ø220	Ø280x(H)55
629345	Ø260	Ø320x(H)60

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
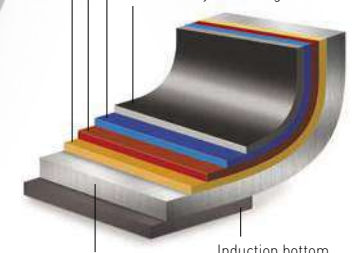
Induction bottom

Full range of the induction cookers on page **146**

With strong stainless steel handle

Induction bottom

NEW!

ceramic	electro	gas	induction
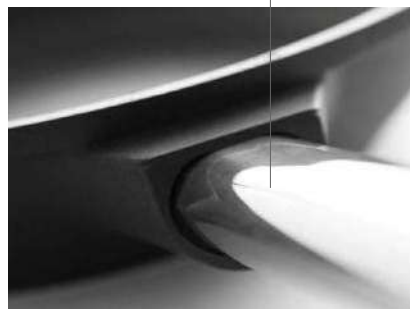
GRIDDLE FOR INDUCTION COOKERS
– Suitable for use on induction stoves.
– Made of die cast aluminum with Teflon® non-stick coating.

code	mm
629130	390x260x(H)35

629130

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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
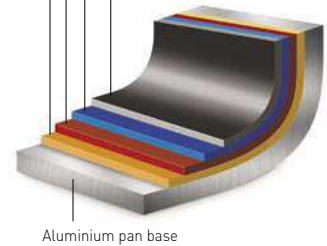
629307

629390

FRYING PAN

code	bottom (mm)	mm
629109	Ø180	Ø240x(H)55
629208	Ø220	Ø280x(H)55
629307	Ø260	Ø320x(H)55
629352	Ø300	Ø360x(H)55
629390	Ø340	Ø400x(H)55

629802

629505

GRILL PAN - RIDGED SURFACE

code	bottom (mm)	mm
629802	Ø220	280x280x(H)55

SAUTÉ PAN

code	bottom (mm)	mm
629505	Ø225	Ø280x(H)85

629604

629413

FISH FRYING PAN - OVAL

code	bottom (mm)	mm
629604	Ø175	400x275x(H)35

CRÊPES PAN

code	bottom (mm)	mm
629413	Ø260	Ø320x(H)20

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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.

Al	◎	◉	🔥	〜	🚫
aluminium	ceramic	electro	gas	induction	wash

FRYING PAN

code	thickness (mm)	bottom (mm)	mm
627600	4	Ø140	Ø200x(H)40
627617	4	Ø180	Ø240x(H)42
627662	4	Ø200	Ø260x(H)45
627624	4	Ø220	Ø280x(H)50
627631	4	Ø260	Ø320x(H)50
627648	4	Ø280	Ø360x(H)50
627655	4	Ø300	Ø390x(H)50

627624

627655

627600

Reinforcement primer

Midcoat improves the adhesive
properties of the other layers

Durable non-stick topcoat

Induction bottom

Aluminium pan base
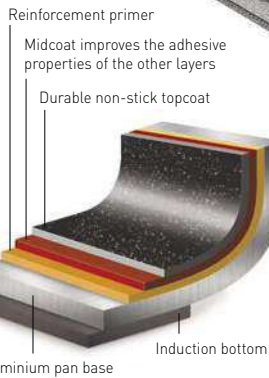
627747

WOK PAN

code	thickness (mm)	bottom (mm)	mm
627730	4	Ø210	Ø280x(H)75
627747	4	Ø210	Ø320x(H)100

627716

627686

CRÊPES PAN

code	thickness (mm)	bottom (mm)	mm
627679	4	Ø240	Ø280x(H)25
627686	4	Ø280	Ø320x(H)20

FISH FRYING PAN - OVAL

code	thickness (mm)	bottom (mm)	mm
627716	4	Ø185	280x400x(H)55

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FRYING PANS ALUMINUM 'PLATINUM PROFESSIONAL'

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

Al aluminium	ceramic	electro	gas	induction	wash

621103   621127   621158

Reinforcement primer
Midcoat improves the adhesive properties of the other layers
Durable Teflon™ Platinum Plus non-stick topcoat

Full range of the induction cookers on page **146**

Aluminium pan base   Induction bottom
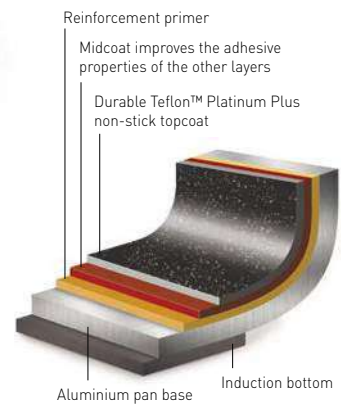
FRYING PANS

code	thickness (mm)	bottom (mm)	mm
621103	4	Ø140	Ø200x(H)44
621110	4	Ø180	Ø240x(H)50
621127	4	Ø200	Ø260x(H)52
621134	4	Ø220	Ø280x(H)52
621158	4	Ø260	Ø320x(H)60

Induction bottom   Insulated handle   Very hard non-stick coating

HENDI

FRYING PANS CLASSIC STEEL

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

ceramic	electro	gas	induction	wash

628614

628591

628713

See movie

FRYING PAN

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

628805

628850

CRÊPES PAN

code	thickness (mm)	bottom (mm)	mm
628805	2,5	Ø190	Ø230x(H)25

BLINIS FRYING PAN

code	thickness (mm)	bottom (mm)	mm
628850	2,5	Ø100	Ø140x(H)35

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.

HENDI

ceramic	electro	gas	induction	wash

WOK 3-PLY - WITHOUT LID
– Fast heating and excellent heat distribution.
– Very durable through high wear resistance.
– Long hollow handle made of stainless steel.
– Flat bottom of Ø 145 mm.

code	mm
839003	Ø360x(H)90

839003

18/8 stainless steel (0.4 mm)
aluminium (1.5 mm)
18/0 stainless steel (0.5 mm)

Al aluminium	ceramic	electro	gas	induction	wash
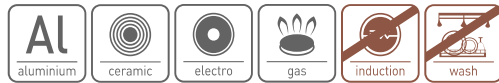
GOURMET PAN
– Non-stick coating.
– Perfect for serving scrambled eggs, shrimps and other hot snacks and small dishes.
– Handle made of phenolic resin.

code	packed per	mm
110126	2	Ø140x(H)30

NEW!
MODEL

110126

Perforated rack for easy draining and lifting food out of the poacher

508527

NEW!

836057

ROASTING PAN
– With handles.
– Only suitable for ovens, not for direct contact heating.

S.S. stainless steel

-40°C 250°C temp

code	mm
508503	315x245x(H)50
508510	385x275x(H)60
508527	430x310x(H)60

S.S. stainless steel	ceramic	electro	gas	oven	induction

FISH POACHER 60CM
– With an insert elevation plate to poach the fish.
– The kettle is easy to clean and maintain.

code	mm
836057	705x185x(H)160

HENDI

15

gas only

wash

625002

625057

625101

MUSSEL PAN - WITH LID
– Black enamel.
– Flanged stainless steel rim.

code	max. contents in kg. (ca.)	liter	mm
625002	1,2	2,3	Ø190x(H)120/190
625057	1,6	3,0	Ø210x(H)130/200
625101	2,4	5,0	Ø225x(H)140/210

625606

625804

625705

GRAVY PAN - WITH LID
– Black enamel.
– Flanged stainless steel rim.

code	liter	mm
625606	0,8	Ø125x(H)90/145

SOUP & GRAVY PAN - WITH LID
– Enamelled.
– Flanged stainless steel rim.
– Low lid.

code		liter	mm
625804	blue	0,3	Ø120x(H)95
625705	black	0,6	Ø135x(H)103

HENDI

FRYING PANS PAELLA

ceramic | electro | gas | wash | induction

622704
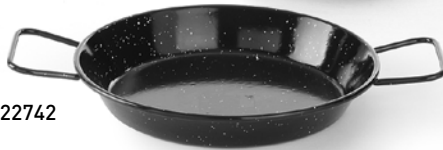
622728

622742

622841
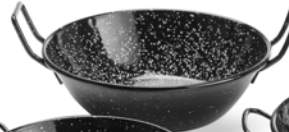
622858

622834

622827
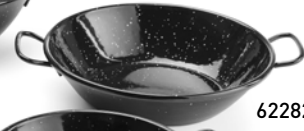
622810

ENAMELLED PAELLA PANS
– With 2 handles.
– Enamelled sheet steel.

code	mm
622704	Ø100x(H)20
622711	Ø120x(H)25
622728	Ø150x(H)27
622735	Ø200x(H)36
622742	Ø240x(H)40

ENAMELLED PAELLA BOWLS
– Deep model.
– Enamelled sheet steel.

code	mm
622810	Ø145x(H)40
622827	Ø170x(H)40
622834	Ø185x(H)43
622841	Ø205x(H)57
622858	Ø245x(H)70

gas only | wash

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

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

HENDI

17

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		2-2,9
Available heights (mm)	20 up to 200	20 up to 200	20 up to 200	65 up to 200	65 up to 150
ACCESSORIES:					
Perforated containers	✔	✔			
Lids	✔	✔	✔	✔	✔
Lids with silicone rim		✔	✔		
Lids with spoon recess	✔	✔			
Driping tray				✔	
Adaptor bar	✔	✔	✔		
ADDITIONAL INFO:					
Easy to clean	✔	✔	✔	✔	✔
Gastronorm size engraved		✔		✔	✔
With capacity scale				✔	✔
Doesn't absorb odours or flavours	✔	✔	✔	✔	✔
	Compliant with the most strict food contact regulations (for hospitals) • Excellent corrosion resistance (salt & sour resistant) • Reduced radius to ensure maximum content • Very strong and durable	Reinforced corners to add strenght • If treated correctly corrosion resistant	If treated correctly corrosion resistant	Bisphenol A Free • High impact resistance, very durable • With capacity scale • 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
MORE ON PAGE:	20–21	22–23	24–25	26	27

HENDI

	GASTRONORM CONTAINER POLYCARBONATE TRANSPARENT	GASTRONORM CONTAINER POLYCARBONATE	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			
	65 up to 200	65 up to 150	100 up to 200	65 up to 200	20 up to 65
	✔	✔	✔	✔	
	✔				
	✔	✔			✔
	✔	✔	✔	✔	
	✔	✔	✔	✔	
	✔	✔	✔	✔	✔
	High impact resistance, very durable • Crystal clear material	Perfect for presentation • High impact resistance, very durable • Crystal clear material	Transparant material	With integrated HACCP label for monitoring of food storage process • Transparant material • Coloured lid clips according to HACCP sold separately	Special porcelain type, toughest type available • Thermal shock resistant, can withstand extreme temperature changes • High-impact and wear resistance and still relatively light-weight • Extremely pure and brilliant white
	29	30-31	28	32–33	390

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.

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

GN 1/3
GN 1/6
GN 1/9
GN 1/9
GN 1/6
GN 1/9
GN 1/1

GN 1/4
GN 1/4
GN 1/2
GN 1/4

GN 2/4
GN 1/4

GN 1/1
GN 2/3
GN 1/3

height (mm)

20   40   65   100   150   200

801222   801314   801666
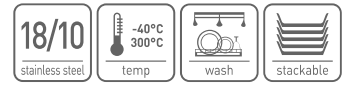
GASTRONORM CONTAINER 1/1
– 530x325 mm

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

GASTRONORM CONTAINER 2/3
– 354x325 mm

code	liter	thickness (mm)	height (mm)
801307	18,0	0,8	200
801314	13,0	0,8	150
801321	9,0	0,7	100
801338	5,5	0,7	65
801345	3,0	0,7	40
801352	1,5	0,7	20

GASTRONORM CONTAINER 2/4
– 530x162 mm

code	liter	thickness (mm)	height (mm)
801840	8,6	0,7	150
801666	5,8	0,7	100
801857	4,0	0,7	65
801864	2,5	0,7	40
801871	1,2	0,7	20

HENDI

GASTRONORM CONTAINER 1/2
– 325x265 mm

801420

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

GASTRONORM CONTAINER 1/3
– 325x176 mm

801529

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

GASTRONORM CONTAINER 1/4
– 265x162 mm

801628

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

GASTRONORM CONTAINER 1/6
– 176x162 mm

801727

code	liter	thickness (mm)	height (mm)
801703	3,4	1,0	200
801710	2,4	0,8	150
801727	1,6	0,7	100
801734	1,0	0,7	65

GASTRONORM CONTAINER 1/9
– 176x108 mm

801826

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

GASTRONORM CONTAINER 1/1
PERFORATED – 530x325 mm

802236

code	liter	thickness (mm)	height (mm)
802205	28	0,8	200
802212	21	0,8	150
802229	14,0	0,8	100
802236	9,0	0,8	65
802243	5,0	0,8	40
802168	2,5	0,8	20

GASTRONORM CONTAINER 2/3
PERFORATED
– 354x325 mm

802328

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

GASTRONORM CONTAINER 1/2
PERFORATED
– 325x265 mm

802427

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

GASTRONORM CONTAINER 1/3
PERFORATED – 325x176 mm

802526

code	liter	thickness (mm)	height (mm)
802502	7,8	0,7	200
802519	5,7	0,7	150
802526	4,0	0,7	100
802533	2,5	0,7	65
802540	1,2	0,7	40

GASTRONORM LID

804100

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

With spoon recess

805114

GASTRONORM LID WITH SPOON RECESS

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

802601

GASTRONORM LID WITH SILICONE RIM
– With silicone rim for airtight sealing.
– Only suitable for 'Profi-Line' and polycarbonate gastronorm containers.

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

HENDI

GASTRONORM CONTAINERS KITCHEN LINE

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

S.S. stainless steel | -40°C 300°C temp | wash | stackable

GN 1/1

GN 1/2

GN 1/4

GN 1/4

GN 1/6

GN 1/3

GN 1/9

GN 1/9

GN 2/3

GN 1/3

GN 1/6

GN 1/9
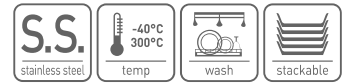
height (mm)

20   40   65   100   150   200

806142

806241

806340

GASTRONORM CONTAINER 1/1
– 530x325 mm

code	liter	thickness (mm)	height (mm)
806159	26,4	0,7	200
806142	19,8	0,7	150
806135	13,2	0,6	100
806128	8,6	0,6	65
806111	5,3	0,6	40
806104	2,6	0,6	20

GASTRONORM CONTAINER 2/3
– 354x325 mm

code	liter	thickness (mm)	height (mm)
806258	15,5	0,7	200
806241	11,6	0,7	150
806234	7,7	0,6	100
806227	5,0	0,6	65
806210	3,0	0,6	40
806203	1,5	0,6	20

GASTRONORM CONTAINER 1/2
– 325x265 mm

code	liter	thickness (mm)	height (mm)
806357	11,0	0,7	200
806340	8,4	0,7	150
806333	5,6	0,6	100
806326	3,6	0,6	65
806319	2,2	0,6	40
806302	1,1	0,6	20

HENDI

GASTRONORM CONTAINER 1/3
– 325x176 mm

806449

code	liter	thickness (mm)	height (mm)
806456	6,8	0,7	200
806449	5,1	0,7	150
806432	3,4	0,6	100
806425	2,2	0,6	65
806418	1,3	0,6	40
806401	0,6	0,6	20

GASTRONORM CONTAINER 1/4
– 265x162 mm

806548

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

GASTRONORM CONTAINER 1/6
– 176x162 mm

806647

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

GASTRONORM CONTAINER 1/9
– 176x108 mm

806739

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

808153

808108

ADAPTOR BAR FOR GASTRONORM CONTAINERS
– For fitting small GN-containers in bain-maries, chafing dishes etc.

code	mm
808153	GN 1/1 - 532x20
808108	GN 1/2 - 325x20

NEW!

806197

GASTRONORM PERFORATED INSERTS

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

GASTRONORM CONTAINER 1/1 PERFORATED
– 530x325 mm

807132

code	liter	thickness (mm)	height (mm)
807132	13,2	0,6	100
807125	8,6	0,6	65
807118	5,3	0,6	40

GASTRONORM CONTAINER 2/3 PERFORATED
– 354x325 mm

807224

code	liter	thickness (mm)	height (mm)
807224	5,0	0,6	65
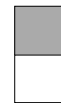
GASTRONORM CONTAINER 1/2 PERFORATED
– 325x265 mm

807330

code	liter	thickness (mm)	height (mm)
807330	5,6	0,6	100
807323	3,6	0,6	65

804032

GASTRONORM LID WITH SILICONE RIM
– With silicone rim for airtight sealing.
– Only suitable for 'Kitchen-Line' & 'Budget-Line' gastronorm containers.

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

GASTRONORM LID

806845

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

GASTRONORM LID WITH SPOON RECESS

806968

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

GASTRONORM CONTAINERS BUDGET LINE

S.S. stainless steel | -40°C 300°C temp | wash | stackable
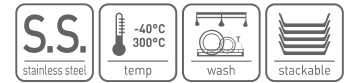
– Very solid design.
– Smooth edges, easy to clean.
– Intended for use in convection ovens, refrigerators, bain-marie systems and chafing dishes.

GN 1/1 | GN 1/2 | GN 1/4 | GN 1/4

GN 1/6 | GN 1/3 | GN 1/9 | GN 2/3 | GN 1/3
GN 1/6 | GN 1/9
GN 1/9

height (mm)
20
40
65

height (mm)
100
150
200

800133

800232

800331

GASTRONORM CONTAINER 1/1
– 530x325 mm

code	liter	height (mm)
800157	28	200
800140	21	150
800133	14	100
800126	9	65
800119	5	40
800102	2,5	20

GASTRONORM CONTAINER 2/3
– 354x325 mm

code	liter	height (mm)
800249	13	150
800232	9	100
800225	5,5	65
800218	3	40

GASTRONORM CONTAINER 1/2
– 325x265 mm

code	liter	height (mm)
800355	12,5	200
800348	9,5	150
800331	6,5	100
800324	4	65
800317	2	40
800300	1	20

HENDI

GASTRONORM CONTAINER 1/3
– 325x176 mm

code	liter	height (mm)
800454	7,8	200
800447	5,7	150
800430	4	100
800423	2,5	65
800416	1,5	40
800409	0,6	20

800430

GASTRONORM CONTAINER 1/4
– 265x162 mm

code	liter	height (mm)
800553	5,5	200
800546	4	150
800539	2,8	100
800522	1,8	65

800539

GASTRONORM CONTAINER 1/6
– 176x162 mm

code	liter	height (mm)
800652	3,4	200
800645	2,4	150
800638	1,6	100
800621	1	65

800638

GASTRONORM CONTAINER 1/9
– 176x108 mm

code	liter	height (mm)
800737	1	100
800720	0,6	65

800737

GASTRONORM LID

code	mm
800812	GN 1/1 - 530x325
800829	GN 2/3 - 354x325
800836	GN 1/2 - 265x325
800843	GN 1/3 - 325x176
800850	GN 1/4 - 265x162
800867	GN 1/6 - 176x162
800874	GN 1/9 - 176x108

800812

GASTRONORM LID WITH SILICONE RIM
– With silicone rim for airtight sealing.
– Only suitable for 'Kitchen-Line'
  & 'Budget-Line' gastronorm containers.

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

804032

GASTRONORM CONTAINERS BUDGET LINE WITH HANDLES

GASTRONORM CONTAINER 1/1
– 530x325 mm

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

817148

GASTRONORM CONTAINER 2/3
– 354x325 mm

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

817247

GASTRONORM CONTAINER 1/2
– 325x265 mm

code	liter	height (mm)
817346	9,5	150
817353	12,5	200

817346

GASTRONORM CONTAINER 1/3
– 325x176 mm

code	liter	height (mm)
817445	5,7	150
817452	7,8	200

817445

GASTRONORM LID
– With cutout for the handles.

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

817810

GASTRONORM CONTAINERS TRITAN BPA FREE

– Doesn't absorb odours or flavours.
– Contains no Bisphenol A.
– Very clear transparency.

BPA free | -40°C 90°C temp | wash | stackable
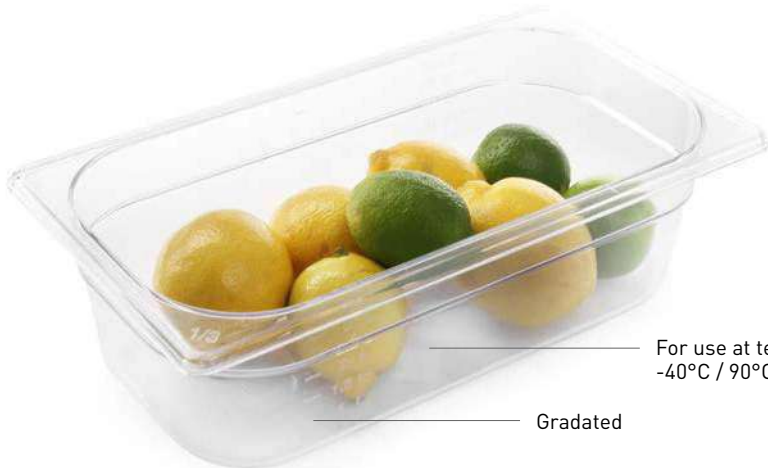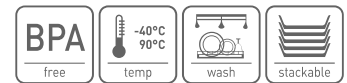
For use at temperatures -40°C / 90°C

Gradated

BPA FREE

Gastronorm container made of Tritan – high quality plastic. High temperature resistant from -40°C to 90°C. Perfect for storing food in freezers, refrigerators and countertop servers.

869215

869314

869413

GASTRONORM CONTAINER 1/1
– 530x325 mm

code	liter	height (mm)
869208	28,0	200
869215	21,0	150
869222	14,0	100
869239	9	65

GASTRONORM CONTAINER 1/2
– 325x265 mm

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

GASTRONORM CONTAINER 1/3
– 325x176 mm

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

869505

869611

869727

GASTRONORM CONTAINER 1/4
– 265x162 mm

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

GASTRONORM CONTAINER 1/6
– 176x162 mm

code	liter	height (mm)
869604	3,4	200
869611	2,4	150
869628	1,6	100
869635	1,0	65

GASTRONORM CONTAINER 1/9
– 176x108 mm

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

869819

869918

GASTRONORM LID

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

DRIPPING TRAY

code	mm
869918	GN 1/1 - 530x325
869925	GN 1/2 - 265x325
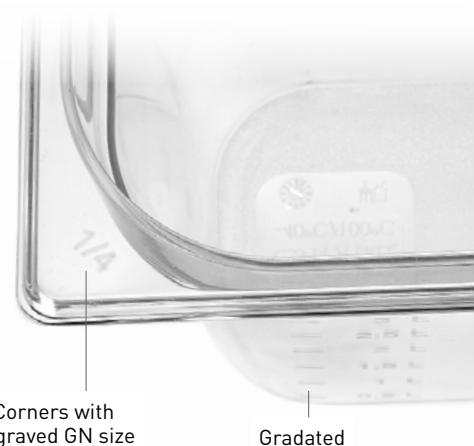
Corners with engraved GN size

Gradated

HENDI

GRILAMID GN CONTAINER FOR HIGH TEMPERATURES

– Gastronorm container made of Grilamid - high quality polyamide
 which is BPA free.
– High temperature resistant from -40°C to 150°C.
– Can be used in each processing phase: freezers, blast chillers,
 microwave ovens, bain-marie system and chafing dishes.
– High impact resistance and doesn't absorb
 odours or flavours.
– Very transparent with a slight yellow tint.

NEW!

BPA free | wash | stackable

Corners with engraved GN size

Gradated
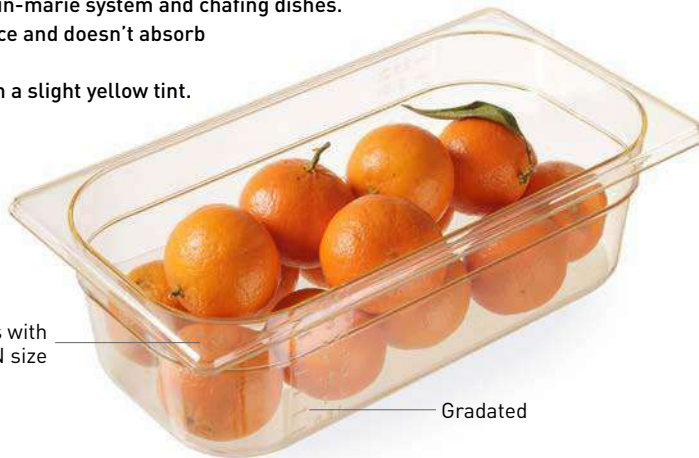
BPA FREE

Gastronorm container made of Grilamid - high quality polyamide. High temperature resistant from -40°C to 150°C. Can be used in each processing phase: freezers, blast chillers, microwave ovens, bain-marie system and chafing dishes BPA-free

869260

GASTRONORM CONTAINER 1/1
– 530x325 mm

code	liter	height (mm)
869260	20	150
869277	13,3	100
869284	9	65

869369

GASTRONORM CONTAINER 1/2
– 325x265 mm

code	liter	height (mm)
869369	9,0	150
869376	6,1	100
869383	4,0	65

869475

GASTRONORM CONTAINER 1/3
– 325x176 mm

code	liter	height (mm)
869468	5,5	150
869475	3,8	100
869482	2,5	65

869567

GASTRONORM CONTAINER 1/4
– 265x162 mm

code	liter	height (mm)
869567	3,8	150
869574	2,6	100
869581	1,7	65

869673

GASTRONORM CONTAINER 1/6
– 176x162 mm

code	liter	height (mm)
869666	2,3	150
869673	1,6	100
869680	1,0	65

869772

GASTRONORM CONTAINER 1/9
– 176x108 mm

code	liter	height (mm)
869772	0,9	100
869789	0,6	65

High temperature resistant from -40°C to 150°C – can be used in each processing phase: freezers, blast chillers, microwave ovens, bain-marie system and chafing dishes

869949

GASTRONORM LID

code	mm
869949	GN 1/1 - 530x325
869956	GN 1/2 - 265x325
869963	GN 1/3 - 325x176
869970	GN 1/4 - 265x162
869987	GN 1/6 - 176x162
869994	GN 1/9 - 176x108

HENDI

GASTRONORM CONTAINERS POLYPROPYLENE

– Doesn't absorb odours or flavours.

PP
polypropylene

-40°C
80°C
temp

wash

stackable
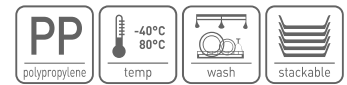
For use at temperatures
-40°C / 80°C

Gradated

880012

880111

880210

GASTRONORM CONTAINER 1/1
– 530x325 mm

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

GASTRONORM CONTAINER 1/2
– 325x265 mm

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

GASTRONORM CONTAINER 1/3
– 325x176 mm

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

880319

880418

880524

GASTRONORM CONTAINER 1/4
– 265x162 mm

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

GASTRONORM CONTAINER 1/6
– 176x162 mm

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

GASTRONORM CONTAINER 1/9
– 176x108 mm

code	liter	height (mm)
880524	1,0	100

880609

NEW!

881811

SIL
silicone

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

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

GASTRONORM LIDS AIRTIGHT SEAL
– Lid with airtight silicone seal, seal is
  strong enough to prevent leaking when
  container is tilted.
– With lip to break the airtight seal for easy
  opening.

code	mm
881804	GN1/1
881811	GN1/2
881828	GN1/3

HENDI

GASTRONORM CONTAINERS POLYCARBONATE TRANSPARENT

– High quality professional Gastronorm containers made of transparent polycarbonate.
– Doesn't absorb odours or flavours.

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

For use at temperatures -40°C / 110°C

Gradated
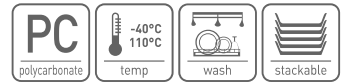
861202

GASTRONORM CONTAINER 1/1
– 530x325 mm

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

861424

GASTRONORM CONTAINER 1/2
– 325x265 mm

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

861523

GASTRONORM CONTAINER 1/3
– 325x176 mm

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

861622

GASTRONORM CONTAINER 1/4
– 265x162 mm

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

861721

GASTRONORM CONTAINER 1/6
– 176x162 mm

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

861820

GASTRONORM CONTAINER 1/9
– 176x108 mm

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

Gradated

864104

GASTRONORM LID
– Without spoon recess.
– Also suitable for stainless steel Profi Line Gastronorm containers.

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

868522

DRIPPING TRAY

code	mm
868522	GN 1/1 - 530x325
868546	GN 1/2 - 325x265
868553	GN 1/3 - 325x176
868577	GN 1/6 - 172x162

HENDI
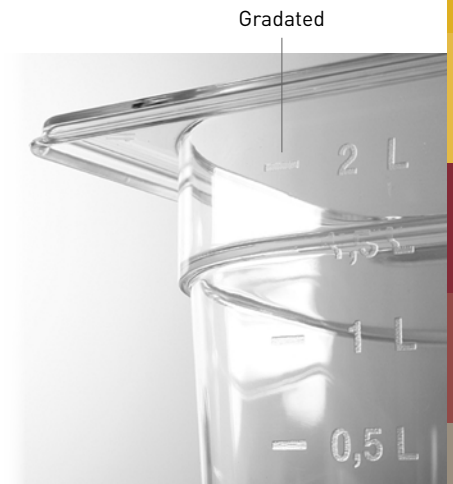
GASTRONORM CONTAINERS POLYCARBONATE BLACK

– High quality professional Gastronorm containers made of black polycarbonate.
– Doesn't absorb odours or flavours.

PC
polycarbonate

-40°C
110°C
temp

wash

stackable

For use at temperatures
-40°C / 110°C

Gradated
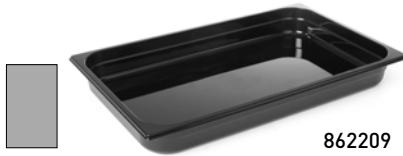
862209

GASTRONORM CONTAINER 1/1
– 530x325 mm

code	liter	height (mm)
862216	21,0	150
862223	14,0	100
862209	9,0	65

862421

GASTRONORM CONTAINER 1/2
– 325x265 mm

code	liter	height (mm)
862407	12,5	200
862414	9,5	150
862421	6,5	100
862438	4,0	65

862513

GASTRONORM CONTAINER 1/3
– 325x176 mm

code	liter	height (mm)
862506	7,8	200
862513	5,7	150
862520	4,0	100
862537	2,5	65

862629

GASTRONORM CONTAINER 1/4
– 265x162 mm

code	liter	height (mm)
862612	4,0	150
862629	2,8	100
862636	1,8	65

862711

GASTRONORM CONTAINER 1/6
– 176x162 mm

code	liter	height (mm)
862704	3,4	200
862711	2,4	150
862728	1,6	100
862735	1,0	65

862827

GASTRONORM CONTAINER 1/9
– 176x162 mm

code	liter	height (mm)
862827	1,0	100

862902

GASTRONORM LID

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

HENDI

GASTRONORM CONTAINERS POLYCARBONATE WHITE
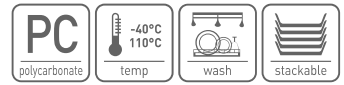
– High quality professional Gastronorm containers made of white
  polycarbonate.
– Doesn't absorb odours or flavours.

NEW!

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

For use at temperatures
-40°C / 110°C

Gradated

862285

GASTRONORM CONTAINER 1/1
– 530x325 mm

code	liter	height [mm]	mm
862285	9,0	65	530x325

862476

GASTRONORM CONTAINER 1/2
– 325x265 mm

code	liter	height [mm]	mm
862476	6,5	100	325x265
862483	4,0	65	325x265

862575

GASTRONORM CONTAINER 1/3
– 325x176 mm

code	liter	height [mm]	mm
862568	5,7	150	325x176
862575	4,0	100	325x176
862582	2,5	65	325x176

862674

GASTRONORM CONTAINER 1/4
– 265x162 mm

code	liter	height [mm]	mm
862674	2,8	100	265x162
862681	1,8	65	265x162

862773

GASTRONORM CONTAINER 1/6
– 176x162 mm

code	liter	height [mm]	mm
862766	2,4	150	176x162
862773	1,6	100	176x162
862780	1,0	65	176x162

862964

GASTRONORM LID

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

HENDI

HACCP STORAGE CONTAINERS
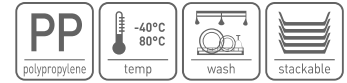
– Airtight sealing.
– Odour and flavour free.
– Lids and lid clips (green, yellow, blue, red or purple as per HACCP
  guidelines) available separately.
– Wear-resistant label for monitoring of food storage process.
– Special erasable markers to write on the labels are not included.

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

STORAGE CONTAINER GASTRONORM 1/1
– 530x325 mm

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

880050

STORAGE CONTAINER GASTRONORM 1/2
– 325x265 mm

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

880159

HENDI

880258

STORAGE CONTAINER GASTRONORM 1/3
– 325x176 mm

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

880371

STORAGE CONTAINER GASTRONORM 1/4
– 265x162 mm

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

880456

STORAGE CONTAINER GASTRONORM 1/6
– 176x162 mm

code	liter	height (mm)
880456	3,4	200
880463	2,4	150
880470	1,6	100
880487	1,0	65

880555

STORAGE CONTAINER GASTRONORM 1/9
– 176x108 mm

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

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

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

880623

LID CLIPS FOR HACCP STORAGE CONTAINERS
– 12 pcs. in blister pack

code	colour	packed per
880661	red	12
880678	green	12
880685	yellow	12
880692	blue	12
880869	purple	12

880869

880678

880685

880661

880692

HORECA MARKERS
– 2 pieces on blistercard
– For writing on food containers
– Erasable

code	packed per
871546	2

871546

HENDI

FOOD ALLERGY

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

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

STORAGE CONTAINER GASTRONORM 1/1
– 530x325 mm

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

880050

STORAGE CONTAINER GASTRONORM 1/2
– 325x265 mm

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

880159

STORAGE CONTAINER GASTRONORM 1/3
– 325x176 mm

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

880258

STORAGE CONTAINER GASTRONORM 1/4
– 265x162 mm

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

880371

STORAGE CONTAINER GASTRONORM 1/6
– 176x162 mm

code	liter	height (mm)
880456	3,4	200
880463	2,4	150
880470	1,6	100
880487	1,0	65

880456

STORAGE CONTAINER GASTRONORM 1/9
– 176x108 mm

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

880555

HENDI

NEW!

881705

PP polypropylene	-40°C / 80°C temp	micro	wash	stackable

GASTRONORM LID PURPLE
– Suitable for all Hendi polypropylene Gastronorm containers, including HACCP storage containers

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

826164

826065

HDPE polyethylene	HACCP compliant

CUTTING BOARD HACCP GASTRONORM
– One side smooth and other side with groove.
– Can be cleaned in professional dishwashers (short program).

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

825570

825662

HDPE polyethylene	HACCP compliant

CUTTING BOARD HACCP
– Can be cleaned in professional dishwashers (short program).

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

880869

LID CLIPS FOR HACCP STORAGE CONTAINERS
– 12 pcs. in blister pack

code	colour	packed per
880869	purple	12

842775

PP polypropylene	S.S. stainless steel	HACCP compliant	wash

COOK'S KNIFE

code	blade/knife length (mm)	thickness (mm)	
842676	180/320	2,5	
842775	240/385	2,5	NEW!

842270

842171

NEW!

PP polypropylene	S.S. stainless steel	HACCP compliant	wash

UNIVERSAL KNIFE

code	model	blade/knife length (mm)	thickness (mm)
842270	short model	90/190	1,2
842171	serrated	100/205	1,2

NEW!

PP polypropylene	S.S. stainless steel	HACCP compliant	wash

CARVING KNIFE

code	blade/knife length (mm)	thickness (mm)
842478	150/280	2,5

CUTTING BOARD HACCP

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

HDPE
polyethylene

HACCP
compliant

400

300

600

450

825631

825549

CUTTING BOARD HACCP 600X400X(H)18

code		colour	for
825600		white	cheese, bread
825617		red	raw meat
825624		blue	fish
825631		green	fruits, vegetables
825648		brown	cooked meat
825655		yellow	raw poultry
825662		purple	allergens

CUTTING BOARD HACCP 450X300X(H)12,7

code		colour	for
825518		white	cheese, bread
825525		red	raw meat
825532		blue	fish
825549		green	fruits, vegetables
825556		brown	cooked meat
825563		yellow	raw poultry
825570		purple	allergens

CUTTING BOARD RACK

– For 6 cutting boards up to 20 mm thick.

S.S.
stainless steel

wash

code	mm
826201	303x211x(H)205

826201

HENDI

CUTTING BOARD HACCP

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

HDPE polyethylene   **HACCP** compliant

Side with groove   Smooth side

325

530

265

826034

826133
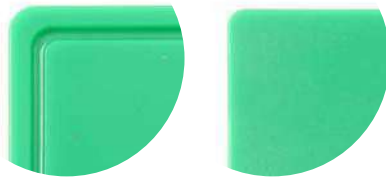
CUTTING BOARD HACCP GASTRONORM 1/1
– One side smooth and other side with groove.
– Dimentions: 530x325x(H)15 mm

code	colour		for
826003		white	cheese, bread
826010		red	raw meat
826027		blue	fish
826034		green	fruits, vegetables
826041		brown	cooked meat
826058		yellow	raw poultry
826065		purple	allergens

CUTTING BOARD HACCP GASTRONORM 1/2
– One side smooth and other side with groove.
– Dimentions: 265x325x(H)12 mm

code	colour		for
826102		white	cheese, bread
826119		red	raw meat
826126		blue	fish
826133		green	fruits, vegetables
826140		brown	cooked meat
826157		yellow	raw poultry
826164		purple	allergens

Groove to prevent leaking

HENDI

NEW!

NEW!

HDPE polyethylene | HACCP compliant

CUTTING BOARD HACCP GASTRONORM 1/1
– Dimentions: 530x325x(H)10 mm

code		colour	for
826607		white	cheese, bread
826614		red	raw meat
826621		blue	fish
826638		green	fruits, vegetables
826645		brown	cooked meat
826652		yellow	poultry

HDPE polyethylene | HACCP compliant

CUTTING BOARD HACCP GASTRONORM 1/2
– Dimentions: 265x325x(H)9 mm

code		colour	for
826706		white	cheese, bead
826713		red	raw meat
826720		blue	fish
826737		green	fruits, vegetables
826744		brown	cooked meat
826751		yellow	poultry

PP polypropylene | HACCP compliant | wash

826300

PP polypropylene | HACCP compliant | wash
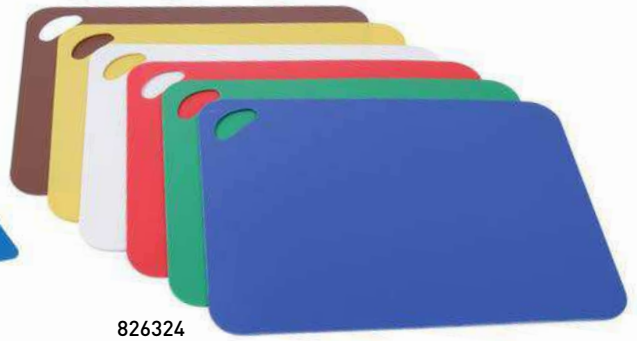
826324

Anti-slip surface

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

code	mm	
826300	380x305x(H)1,4	
826331	300x200x(H)1,4	**NEW!**

HACCP ANTI-SLIP CUTTING MAT SET - 6 PIECES
– Colour coded set of 6 anti-slip mats to facilitate kitchen hygiene.
– White, red, blue, green, brown, yellow.
– Flexible, allowing easy pouring of cut products.
– Lightweight and easy to store and transport.

code	mm
826324	305x455x(H)2

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

code	mm
598047	1500x300

598047

HENDI

NEW!

HDPE polyethylene | wash

CUTTING BOARD WITH HANDLE
– Made of polyethylene HDPE.
– Both sides suitable for cutting.

code	mm	colour	
826348	250x150x(H)10	☐	white
826478	250x150x(H)10	■	black
826355	300x200x(H)10	☐	white
826485	300x200x(H)10	■	black

826355

826348

CUTTING BOARD WOOD

506912

wash

506905

505205

505007

CUTTING BOARD
– Rubberwood
– With handles

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

CARVING BOARD
– Solid beech wood
– Grooved

code	mm
505205	390x230x(H)16

BREAD BOARD
– Solid beech wood

code	mm
505007	340x200x(H)14

505106

side with groove

505403

ribbed side

CUTTING BOARD WITH GRIP
– Solid beech wood

code	mm
505106	390x160x(H)13

BAGUETTE BOARD
– Solid beech wood
– Combined model, 1 side grooved and 1 side ribbed

code	mm
505403	530x325x(H)18

505502

removable grid
- easy to clean

BAGUETTE BOARD
– Wooden with removable grid

code	mm
505502	475x322

KNIVES PROFI LINE

German Steel
X50CrMoV15

POM
POM plastic

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

The thick spine can be used for crushing small bones or opening shellfish

The side of the blade is perfect for flattening fillets, picking up chopped herbs, etc.

The tip of the blade is suitable for cutting small vegetables, such as garlic

Soft and hard food can be cut with the use of the central part of the edge. The curved blade is perfect for chopping herbs.

The heel of the blade can be used for cutting hard products. When using this part, one obtains most leverage (greater cutting force).

COOK'S KNIFE

code	thickness (mm)	blade/knife length (mm)
844205	3,3	250/385

COOK'S KNIFE

code	thickness (mm)	blade/knife length (mm)
844212	3,3	200/335

UTILITY KNIFE

code	thickness (mm)	blade/knife length (mm)
844250	2	150/265

HENDI

CARVING KNIFE

code	thickness [mm]	blade/knife length [mm]
844311	2,7	250/380

CARVING KNIFE

code	thickness [mm]	blade/knife length [mm]
844304	2,6	200/330

BONING KNIFE
– Flexible

code	thickness [mm]	blade/knife length [mm]
844267	2	150/270

PARING KNIFE

code	thickness [mm]	blade/knife length [mm]
844236	1,9	90/195

KNIFE SHARPENER DIAMOND
– Diamond coating

code	blade/knife length [mm]
844403	310/445

HAM/SALMON KNIFE
– Half flexible

code	thickness [mm]	blade/knife length [mm]
844328	2,6	300/430

BREAD KNIFE

code	thickness [mm]	blade/knife length [mm]
844298	2,4	215/340

BREAD KNIFE
– Offset

code	thickness [mm]	blade/knife length [mm]
844281	2,4	215/340

CLEAVER
– Plain version

code	thickness [mm]	blade/knife length [mm]
844342	4	170/295

CLEAVER
– Granton indentations

code	thickness [mm]	blade/knife length [mm]
844335	2,5	170/295

SANTOKU KNIFE
– Granton indentations

code	thickness [mm]	blade/knife length [mm]
844274	3	180/310

CARVING FORK

code	thickness [mm]	blade/knife length [mm]
844229	9	150/285

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.

POM	S.S.	
POM plastic	stainless steel	wash

The thick spine can be used for crushing small bones or opening shellfish

The side of the blade is perfect for flattening fillets, picking up chopped herbs, etc.

The tip of the blade is suitable for cutting small vegetables, such as garlic

Soft and hard food can be cut with the use of the central part of the edge. The curved blade is perfect for chopping herbs.

COOK'S KNIFE

code	blade/knife length (mm)
781319	200/340

COOK'S KNIFE

code	blade/knife length (mm)
781357	150/295

CARVING KNIFE

code	blade/knife length (mm)
781340	200/340

BONING KNIFE

code	blade/knife length (mm)
781371	150/285

HENDI

BREAD KNIFE

code	blade/knife length [mm]
781333	230/345

KITCHEN KNIFE

code	blade/knife length [mm]
781388	125/240

PARING KNIFE

code	blade/knife length [mm]
781395	90/200

POULTRY SHEARS

code	blade/knife length [mm]
781401	140/250

CARVING FORK

code	blade/knife length [mm]
781364	175/290

CLEAVER

code	blade/knife length [mm]
781302	180/300

HAM/SALMON KNIFE

code	blade/knife length [mm]
781326	215/380

KNIFE SHARPENER

code	blade/knife length [mm]
781418	Ø10x230/360

KNIFE MAGNET WITH HOOKS
– With 2 magnetic strips

PP polypropylene

code	part	length [mm]
820209	3 hooks	300
820308	5 hooks	450
820407	6 hooks	600

820209

820308

820407

NEW!

1   2   3   4   5   6   7   8   9

9-PIECE KNIVES SET

– Made of one piece of hard, stainless steel 3CR14
– Handle made of stainless steel 430 with 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 - Meat fork curved -320 mm
   2 - Knife sharpener -340 mm

Convenient carrying case

3 - Santoku knife -336 mm
4 - Cook's knife -370 mm
5 - Cook's knife -330 mm
6 - Ham/salmon knife -331 mm
7 - Bread knife -333 mm
8 - Boning knife -285 mm
9 - Paring knife -193 mm
10 - Convenient carrying case

code
975770

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

HENDI

BLACK - UNIVERSAL

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

Ergonomic non slip handle

Granton indentations for non-stick cutting

UNIVERSAL KNIFE
– Short model

code	thickness (mm)	blade/knife length (mm)
842201	1,2	90/190

UNIVERSAL KNIFE
– Serrated

code	thickness (mm)	blade/knife length (mm)
842102	1,2	100/205

CARVING KNIFE

code	thickness (mm)	blade/knife length (mm)
842409	2,5	150/280

COOK'S KNIFE

code	thickness (mm)	blade/knife length (mm)
842607	2,5	180/320

COOK'S KNIFE

code	thickness (mm)	blade/knife length (mm)
842706	2,5	240/385

HAM/SALMON KNIFE

code	thickness (mm)	blade/knife length (mm)
842904	1,7	350/490

BREAD KNIFE

code	thickness (mm)	blade/knife length (mm)
843000	1,5	250/385

BREAD KNIFE

code	thickness (mm)	blade/knife length (mm)
843109	1,5	300/430

BUTCHER'S KNIFE

code	thickness (mm)	blade/knife length (mm)
844427	2,5	200

BUTCHER'S KNIFE

code	thickness (mm)	blade/knife length (mm)
844410	2,5	250

BONING KNIFE

code	thickness (mm)	blade/knife length (mm)
844441	1,8	150

FILLET KNIFE

code	thickness (mm)	blade/knife length (mm)
844434	1,8	150

KNIFE SHARPENER

code	thickness (mm)	blade/knife length (mm)
781418	Ø10	230/360

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

BROWN - COOKED MEAT

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

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

Ergonomic
non slip handle

Granton indentations
for non-stick cutting

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

1   **2**   **3**

RED - RAW MEAT

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

code			blade/knife length [mm]	thickness [mm]
842423	1	Carving knife	150/290	2,5
842522	2	Filleting knife	150/300	0,9
842621	3	Cook's knife	180/320	2,5
842720	4	Cook's knife	240/385	2,5
842928	5	Ham/salmon knife	350/490	1,7

Ergonomic
non slip handle

Granton indentations
for non-stick cutting

1   **2**   **3**   **4**   **5**

HENDI
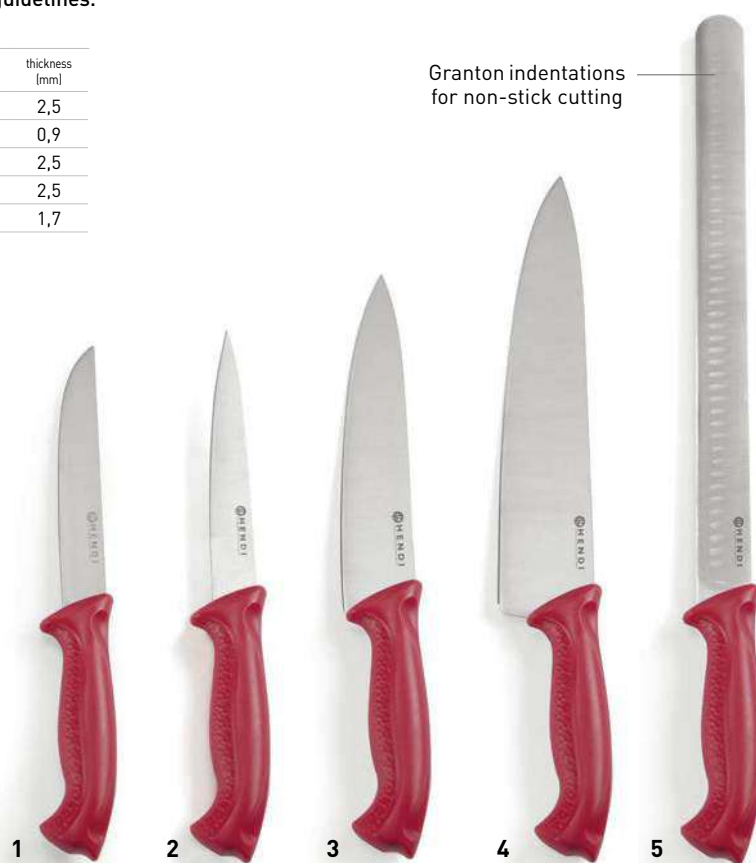
YELLOW - POULTRY

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

code			blade/knife length (mm)	thickness (mm)
842539	1	Filleting knife	150/300	0,9
842638	2	Cook's knife	180/320	2,5
842737	3	Cook's knife	240/385	2,5

Ergonomic
non slip handle

1　　**2**　　**3**

BLUE - FISH

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

code			blade/knife length (mm)	thickness (mm)
842546	1	Filleting knife	150/300	0,9
842645	2	Cook's knife	180/320	2,5
842744	3	Cook's knife	240/385	2,5

Ergonomic
non slip handle

1　　**2**　　**3**

PP polypropylene　S.S. stainless steel　HACCP compliant　wash

HENDI

WHITE - CHEESE & BREAD

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

code			blade/knife length (mm)	model	thickness (mm)
842256	1	Universal knife	90/190	short model	1,2
842355	2	Universal knife	130/230	long model	1,2
842553	3	Filleting knife	150/300		0,9
842652	4	Cook's knife	180/320		2,5
842751	5	Cook's knife	240/385		2,5
843055	6	Bread knife	250/385		1,5
843154	7	Bread knife	300/430		1,5

Ergonomic
non slip handle

Granton indentations
for non-stick cutting

1   2   3   4   5   6   7

GREEN - FRUITS & VEGETABLES

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

code			blade/knife length (mm)	model	thickness (mm)
842218	1	Universal knife	90/190	short model	1,2
842119	2	Universal knife	100/205	serrated	1,2
842317	3	Universal knife	130/230	long model	1,2
842614	4	Cook's knife	180/320		2,5
842713	5	Cook's knife	240/385		2,5

Ergonomic
non slip handle

Granton indentations
for non-stick cutting

1   2   3   4   5

PP polypropylene   S.S. stainless steel   HACCP compliant   wash

HENDI

PARING KNIVES, SET OF 6 COLOURS

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

PARING KNIVES
842003
– Set with 6 different colours: white, red, blue, green, black and yellow
– Made of rolled steel

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

PARING KNIVES
842010
– Set with 6 different colours: white, red, blue, green, black and yellow
– Made of rolled steel

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

PARING KNIVES AND PEELERS
– High quality

PARING KNIFE
– "Made in Germany"

PP polypropylene | S.S. stainless steel | wash

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

TOMATO KNIFE
– Polypropylene handle
– "Made in Germany"

PP polypropylene | S.S. stainless steel | wash

code	blade/knife length (mm)
841136	110/210

PARING KNIFE WITH WOODEN HANDLE
– "Made in Germany"

S.S. stainless steel | wash

code		blade/knife length (mm)
841020	curved model	60/165

SPEED PEELER
– Transverse model.

S.S. stainless steel | wash

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

PEELER
– Pendulum model

S.S. stainless steel

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

841105   841112   841129   841136

841020

841228

841235

HENDI

PP polypropylene | S.S. stainless steel | wash

LEMON ZESTER

code	mm
856031	155

GRAPEFRUIT KNIFE

code	mm
856185	110/215

VEGETABLE CORER

code	mm
856086	110/220

CITRUS PEELER

code	mm
856055	180
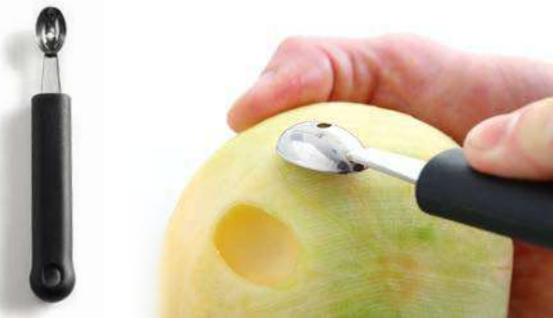
MELON SCOOP OVAL

code	mm
856017	Ø26x165

MELON SCOOP SERRATED

code		mm
856024	serated	Ø22x155

MELON SCOOP DOUBLE

code	mm
856000	Ø22-25x165

CHANNEL KNIFE

code	mm
856048	150

PIZZA SLICER

code	mm
617014	Ø100x230

DOUGH CUTTER SERRATED BLADE

code	mm
856154	Ø60x180

BUTTER CURLER
– Serrated

code		mm
856192	serrated	200

SPREADER - SERRATED

code	mm
855768	100x85x225

POTATO PEELER

code	mm
856178	175

DECORATION KNIFE

code		mm
856062	serated 90 mm	200

TOMATO KNIFE OFFSET

code		mm
856253	serated 110 mm	230

APPLE CORER

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

HENDI

51

PP polypropylene **S.S.** stainless steel **wash**

CHEESE SLICER

code	mm
856208	205

CHEESE SLICER FOR SOFT CHEESE

code	mm
856215	160

CHEESE GRATER

code	mm
856222	170x75

NEW! MODEL

NEW! MODEL

CHEESE KNIFE FOR SOFT CHEESE

code	mm
856246	160/270

CHEESE KNIFE FOR HARD CHEESE

code	mm
856239	130/260

GARNISHING TOOLS

856291

PP polypropylene **S.S.** stainless steel **wash**

DECORATION TOOLSET - 6 PIECES

– Holdall with:
  - Melon scoop double
  - Apple corer 20mm
  - Decoration knife
  - Melon scoop serated
  - Lemon zester
  - Channel knife

code
856291

HENDI

MINCING KNIVES & SCISSORS

NEW!

556641

856277

NEW!

CUT RESISTANT GLOVES
– 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

KNIVE CARRYING CASE
– Compact case with plenty of room for knives and accessories.
– Space for 10 knifes (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 770mm and 1270 mm.
– Dimensions unfolded: 510x650 mm

code	mm
856277	510x170x(T)50

PP polypropylene	S.S. stainless steel	wash

MINCING KNIFE

code		mm
844366	double blade	230
844359	single blade	230

844366

844359

POULTRY SHEARS
– High carbon steel
– Softgrip

code	mm
856314	240

856314

KITCHEN SCISSORS
– Detachable - easy to clean
– Softgrip

code	mm
856307	195

856307

Bottle opener integrated

KITCHEN SCISSOR SOFTGRIP
– Detachable - easy to clean
– With softgrip
– Bottle opener integrated

PP polypropylene	S.S. stainless steel

code
856284

NEW!

856284

ABS
plastic

see movie

KNIFE SHARPENER

– Suitable for quick and easy sharpening of knives
– Sand paper easy to change
– Suitable for all sorts of meat, fish, vegetable and fruit knives

code	mm	V	W
224403	310x110x(H)110	230	50
224410	Sand paper replacement part		

224403

see movie

820605

PP
polypropylene

KNIFE SHARPENER

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

code	mm
820605	140

The sharpening elements made of tungsten carbide, one of the toughest materials available.

ABS
plastic

820612

KNIFE SHARPENER

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

code	mm
820612	200x46x(H)75

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.

HENDI

693261

693254

693216

693223

810

710

POTATO MASHERS
– Heavy duty solid model.

code	mm
693254	Ø118x(H)306
693261	Ø118x(H)456

S.S. stainless steel | wash

POTATO MASHERS
– Heavy duty solid model.

S.S. stainless steel | wash

code	mm
693216	200x130x(H)710
693223	200x130x(H)810

856147

POTATO MASHER

PP polypropylene | S.S. stainless steel | wash

code	mm
856147	95x(H)230

693209

693100

693001

POTATO RICER

S.S. stainless steel | wash
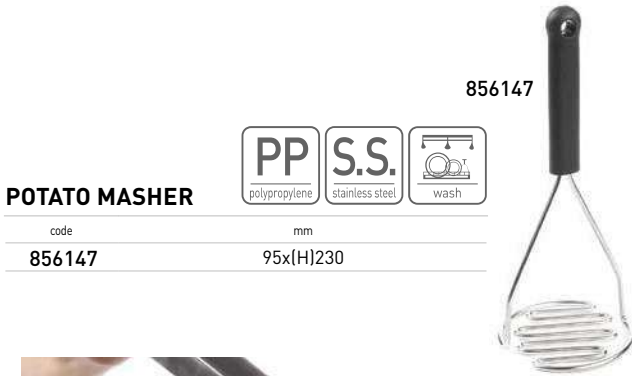
515105

code	mm
515105	300x110

POTATO MASHERS
– Heavy duty solid model.

S.S. stainless steel | wash

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

690000

CAN OPENER KITCHEN LINE
– Including table mounting device
– Suitable for cans up to 335 mm

S.S. stainless steel | wash

code	mm
690000	550

PP polypropylene | **S.S.** stainless steel | wash

856116

CAN OPENER

code	mm
856116	200

TAB GRABBER
– Glossy aluminium
– Mounting by screws or by adhesive

Al aluminium

code	mm
513705	600
513712	915

NEW!

513705

570715

GARLIC PRESS

Al aluminium | wash

code	mm
570715	175x30

856123

GARLIC PRESS
– Easy to clean
– Two removable grids

PP polypropylene | **S.S.** stainless steel | wash

code	mm
856123	180x25

570104

Al aluminium | wash

EGG SLICER - RECTANGULAR

code	mm
570104	130x85

570012

EGG SLICER - OVAL

Al aluminium | wash

code	mm
570012	120x115

HENDI

SALAD SPINNER

222560

PA polyamide | PP polypropylene | wash

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	liter	mm
222553	12	Ø335x(H)430
222560	25	Ø430x(H)530

Removable
inner basket

570906

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

code	packed per
570906	1

HENDI

57

Extremely sharp,
laser cut rasps

PP polypropylene | **S.S.** stainless steel | wash

| 856352 | 856369 | 856376 | | 856321 | 856338 | 856345 |

RASPS
– Laser cut blades, high precision and extremely sharp.

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

RASPS
– Laser cut blades, high precision and extremely sharp.

code		mm
856321	Coarse	65x135 / (L)315
856338	Ribbon	65x135 / (L)315
856345	Shaver	65x135 / (L)315

S.S. stainless steel | wash

443002

GRATER, FOUR-SIDED

code	mm
443002	90x65x(H)200

HENDI

VEGETABLE CUTTER V-TYPE DOUBLE BLADED

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

code	mm
222676	530x165x(H)203

222676

VEGETABLE CUTTER V-TYPE

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

code	mm
222614	130x335x(H)75

V-shaped cutting blade for fast slicing

222614

VEGETABLE CUTTER

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

code	mm
222652	395x125x(H)200

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

222652
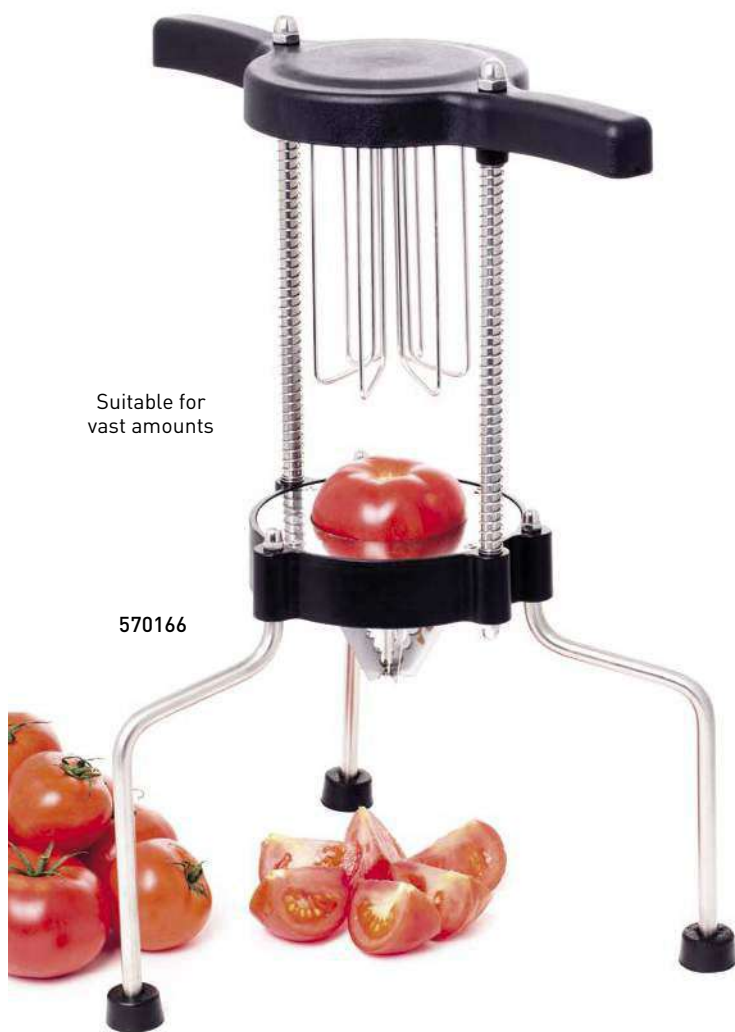
Suitable for
vast amounts

570166

TOMATO CUTTER
– Cuts tomatoes and other soft fruits into wedges.
– The sturdy legs with non slip feet leave room to
  place a bowl under the blades.
– Fitted with 6 serrated stainless steel blades.
– The pusher is spring loaded and has 2 handles.

code	mm
570166	360x300x(H)380

Fitted with hand protection

S.S.
stainless steel

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.

570159

With suction
cup feet

code	mm
570159	432x202x(H)210

HENDI
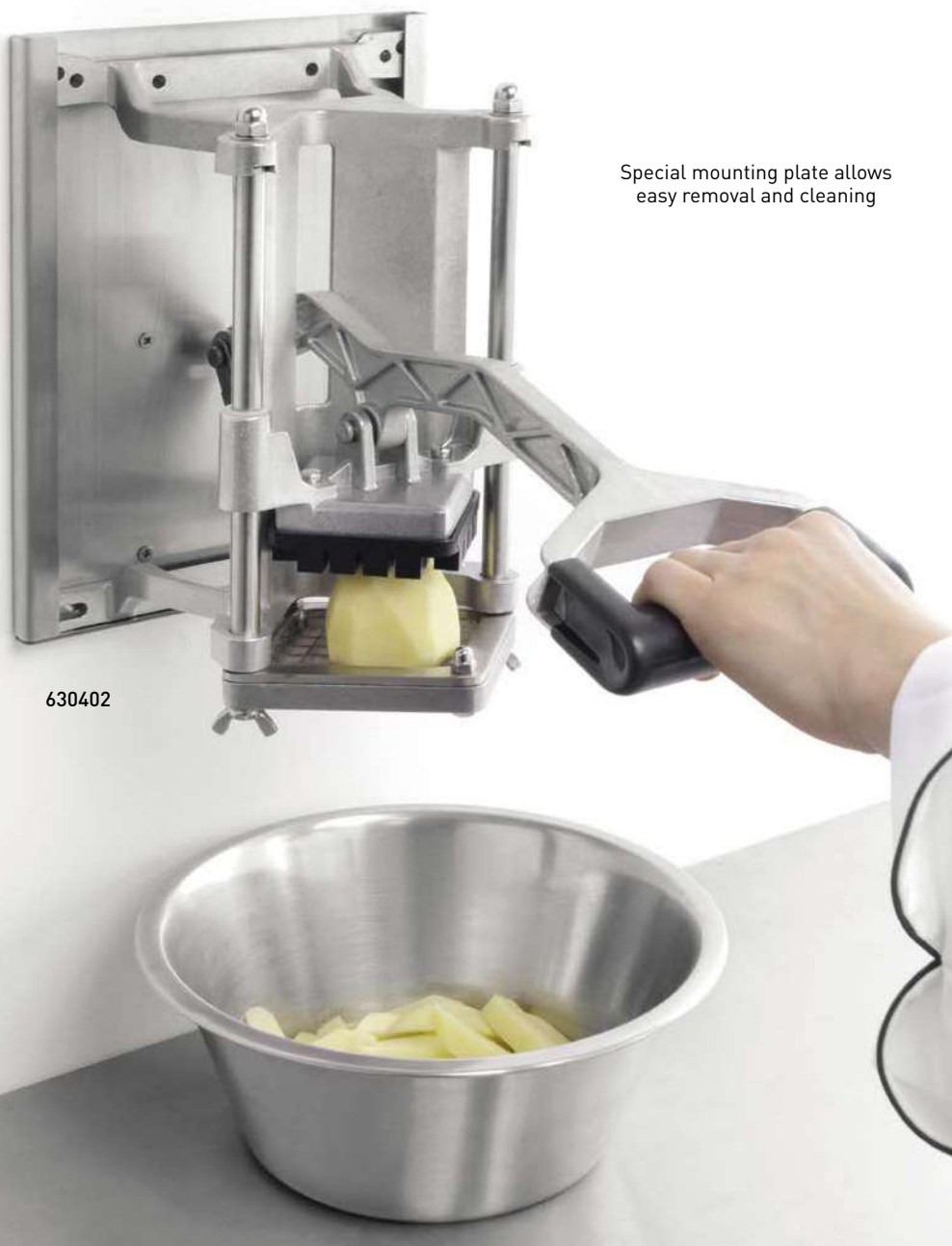
Special mounting plate allows
easy removal and cleaning

630402

NEW!

630419

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.

With suction
cup feet

code	mm
630402	430x168x(H)290
630419	Knife for 11 mm thick fries **NEW!**

HENDI 61

505694

Reinforced base

505656

505670

WOODEN BUTCHER BLOCK ON WOODEN BASE
– Made of beech wood
– Height wooden base: 700 mm

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

POLYETHYLENE BUTCHER BLOCK
– Made of polyethylene HDPE500.
– Reinforced frame made of stainless steel.

HDPE polyethylene | S.S. stainless steel

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

Oiled work surface

505632

Varnished sides

WOODEN BUTCHER BLOCK WITHOUT BASE
– Made of beech wood

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

S.S. stainless steel

513538

BUTCHER'S HOOK - SET OF 4

code	mm
513538	90x4
513545	110x5
513552	130x5
513569	150x6
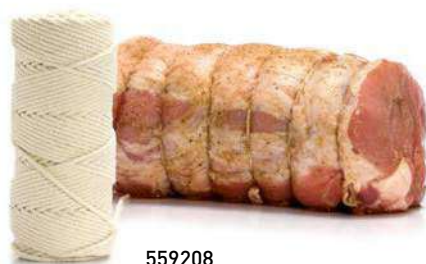
559208

ROULADE STRING
– Spool with 100g of string
– Made of unbleached cotton
– About 85 m

code	packed per
559208	1

HENDI

MEAT TENDERIZERS

very heavy

sturdy handle

513019

MEAT TENDERIZING HAMMER
– Sturdy handle, flat surface for meat, fish and poultry.
– Extra heavy duty, weighs 750 grams

code	mm
513019	Ø93x(H)290

S.S. *stainless steel* | wash

Al *aluminium* | wash

Spiked surface for pork and beef

Plain surface for fish and poultry

Special surface coating, food contact compliant

513002

MEAT TENDERIZING HAMMER
– Firm grip
– Spiked surface for pork and beef
– Plain surface for fish and poultry

code	length (mm)
513002	220

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

code	type	mm
843451	51 blades	150x42x(H)118

ABS *plastic* | 18/8 *stainless steel* | wash

Specially designed grip

see movie

843451

51 stainless steel blades for cutting meat

Wave-shaped tabs on the bottom for flattening meat

630808

CHIPS COLANDER STAINLESS STEEL
– Completely made of stainless steel
– With stainless steel handle
– With removable bottom tray

S.S.
stainless steel

wash

code	mm
630808	Ø410x(H)170

630006

CHIPS COLANDER ALUMINIUM
– Fixed bottom and removable strainer

Al
aluminium

wash

code	mm
630006	Ø400x(H)170

630303

MEAT & CHIPS TRAY

Al
aluminium

wash

code	mm
630303	470x310x(H)75

630716

SAUSAGE CUTTER

S.S.
stainless steel

wash

code	mm
630716	200

HENDI

630136

630235

SALT AND PEPPER SHAKER
– With screw cap

S.S.	wash
stainless steel	

code		mm
630136	Salt shaker	Ø80x(H)175
630235	Pepper shaker	Ø63x(H)100

630105

630204

SALT AND PEPPER SHAKER
– With screw cap

Al	wash
aluminium	

code		mm
630105	Salt shaker	Ø80x(H)195
630204	Pepper shaker	Ø65x(H)105

632802

GREASE FILTER FOR DEEP FRYER
– Made of rayon (synthetic silk).

code	packed per	mm
632802	50	254x254
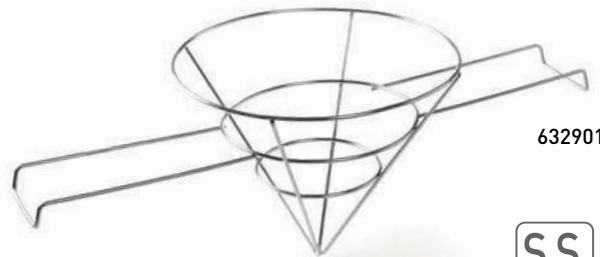
632901

GREASE FILTER HOLDER FOR DEEP FRYER

S.S.
stainless steel

code	mm
632901	Ø250x(H)200

196007

BUCKET
– With lid
– Suitable as fat storage bucket

PP
polypropylene

code	liter	mm
196007	11,5	Ø290x(H)220

CHIP SCOOPS & SHOVELS

mesh size
7,5x7,5 mm

PA polyamide | **S.S.** stainless steel | wash

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

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

640920

640913

640104

640203

mesh size
5x5 mm

CHIP SCOOP
– With wire handle

S.S. stainless steel | wash

code	mm
640104	Ø100x(L)330
640203	Ø125x(L)420

S.S. stainless steel | wash

CHIP SCOOP
– With reinforced wire handle

code	mm
640401	Ø160x(L)450
640500	Ø180x(L)470
640609	Ø200x(L)510
640708	Ø220x(L)540
640807	Ø240x(L)550

640807

mesh size
5x5 mm

640708

640609

HENDI
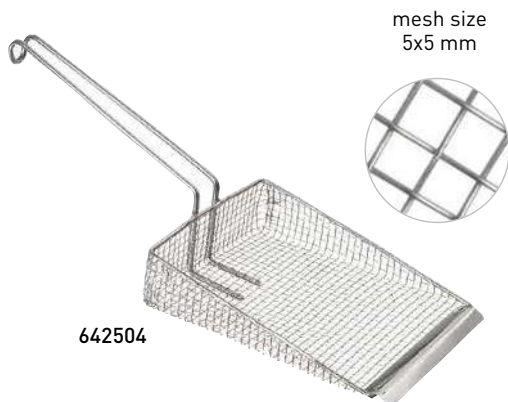
CHIPS SHOVEL
– With 150 mm long wire handle

mesh size
5x5 mm

642504

S.S.
stainless steel

wash

code	mm
642504	160x210

CHIPS SHOVEL
– With 225 mm long wire handle
– Double mesh
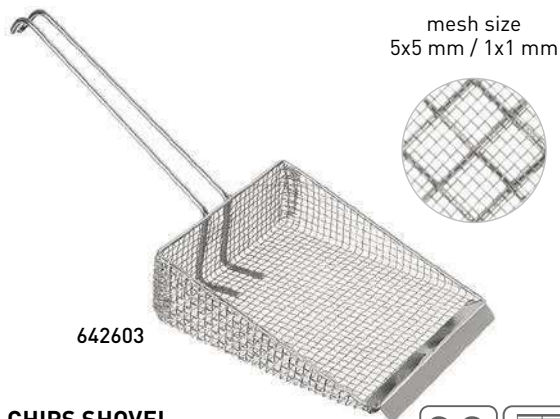
mesh size
5x5 mm / 1x1 mm

642603

S.S.
stainless steel

wash

code	mm
642603	175x225

FRENCH FRIES FUNNEL SCOOP
– Fill opening 70 mm
– Left and right handed

642566

PC
polycarbonate

code	mm
642566	233x205

FRENCH FRIES FUNNEL SCOOP
– With detachable handles
– Fill opening 75 mm
– Left and right handed

642559

S.S.
stainless steel

code	mm
642559	200x230

FAT SKIMMER - FINE MESH
– With wire handle

646205

646304

S.S.
stainless steel

wash

code	mm
646205	Ø125x350
646304	Ø150x430

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

646601

18/10
stainless steel

wash

code	mm
646601	Ø80/Ø100x395

Graduated

516676

516683

516706

516720

BUCKET WITH REINFORCED BASE
– Graduated

S.S.
stainless steel

code	liter	mm
516676	7	Ø230x(H)245
516683	10	Ø280x(H)245
516706	12	Ø300x(H)310
516720	15	Ø305x(H)310

Wide, reinforced base for stability and hygiene

516713

LID FOR BUCKET WITH REINFORCED BASE

S.S.
stainless steel

code	suitable for	mm
516690	516683	Ø280
516713	516706	Ø300
516737	516720	Ø305

516744

BUCKET

S.S.
stainless steel

code	liter	mm
516744	12	Ø310x(H)300

556719

CLOTH STRAINER
– 100% Cotton.
– Washable up to 95°C.

code		mm
556719	1 on card	700x700

HENDI

FUNNEL

518700

code	mm
518700	Ø120

S.S. stainless steel — wash

OIL JUG
– With semi-hinged lid

462904

S.S. stainless steel — wash

code	liter	mm
462904	0,3	Ø70x(H)115

WATER KETTLE - WITH LID

624302

S.S. stainless steel — gas only — wash

code	liter	mm
624302	6	Ø245

FUNNEL

567616

PP polypropylene — wash

code	mm
567616	Ø100
567630	Ø127
567654	Ø150

Internal maximum water level indicator

PP polypropylene   18/8 stainless steel

209998

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	liter	V	W	mm
209998	4,2	230	2000	340x234x(H)290

PP polypropylene   18/8 stainless steel

External water level indicator

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	liter	V	W	mm
209981	1,8	230	1800	221x163x(H)249

171127

171028

SERVING TONGS

S.S. stainless steel | wash

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

171516

171417

SERVING TONGS CURVED

S.S. stainless steel | wash

code	length (mm)
171417	240
171516	300

171325

171318

171301

SERVING TONGS
– With heat resistant silicone tongs
– Soft-grip with lock

SIL silicone | 18/0 stainless steel | wash

code	length (mm)
171301	240
171318	300
171325	400

HENDI

171905

171806

171707

Solid design

SALAD TONGS
– With fastening clip.
– Solid design.

S.S. stainless steel | wash

code	length (mm)
171707	250
171806	300
171905	400

171844

171837

171875

171882

NEW!

SERVING TONGS HACCP
– Handle covered with coloured PVC.

S.S. stainless steel

code	colour	length (mm)
171837	red	250
171844	blue	250
171875	green	250
171882	purple	250
171899	yellow	250

171899

S.S. stainless steel

SERVING TONGS
– With black PVC insulated handles.

code	length (mm)
171752	250
171851	300

171752

171851

680025

680063

680124

680087

680117

680100

MULTIPURPOSE TWEEZERS
– Suitable for e.g. turning deep frying products.

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

TWEEZERS, CURVED

code	length (mm)
680056	305
680063	240
680070	160

TWEEZER WITH ROUND HEAD

code	length (mm)
680124	150

SUSHI TWEEZERS

code	length (mm)
680087	210
680094	160

FISH BONE TWEEZERS

code	length (mm)
680117	120
680100	130

524008

524039

NEW!

UNIVERSAL TONGS
– With fastening clip.
– Detachable.

Al
aluminium

wash

code	length (mm)
524008	280

UNIVERSAL TONGS WITH TEFLON COATING
– With fastening clip.

code	length (mm)
524039	280

HENDI

563304

563311

COOKING SPOON

code		mm
563304	open	48x(L)300
563311	closed	48x(L)300

563335

563328

TURNER

code		mm
563335	slotted	70x(L)310
563328	closed	70x(L)310

563342

SPATULA

code	mm
563342	80x(L)315

563359

ROASTING SHOVEL

code	mm
563359	78x(L)300

563373

SKIMMER

code	mm
563373	Ø120x(L)320

563366

SOUP LADLE

code	mm
563366	100x80x250

563380

SPAGHETTI SPOON

code	mm
563380	73x40x(L)305

HENDI

SCRAPERS & TURNERS

855119

855713

GRIDDLE SCRAPERS

855607

855508

855652

855676

855737

855669

855720

SCRAPER
– With wooden handle.

code	mm
855119	118x100x(L)251

S.S. stainless steel

wash

SCRAPER

code	mm
855713	80x108x(L)251

PP polypropylene **S.S.** stainless steel wash

HAMBURGER TURNER
– With wooden handle
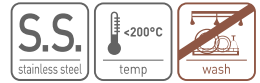
code	mm
855508	120x75x(L)280
855607	150x110x(L)305

S.S. stainless steel <200°C temp wash

HAMBURGER TURNER

code	mm
855676	100x76x(L)270
855652	140x105x(L)308

PP polypropylene **S.S.** stainless steel wash

TURNER FLEXIBLE

code	thickness (mm)	mm
855669	1,2	325x95
855737	1	360x73

PP polypropylene **S.S.** stainless steel wash

TURNER FLEXIBLE, PERFORATED

code	thickness (mm)	mm
855720	1	370x73

PP polypropylene **S.S.** stainless steel wash

HENDI

SPATULA
– For confectionery substances
– Smooth flexible blade

code	mm
855706	110x17
855690	203x34
855744	250x39

855744

855690

855706

PALETTE KNIFE
– With flexible offset blade.

code	mm
855775	110x19
855782	320x32
855683	254x37

855683

855782

855775

659205

659014

659304

659007

659403

659106

SCRAPER
– ABS handle
– Blade made of synthetic rubber

| ABS plastic | <110°C temp | wash |
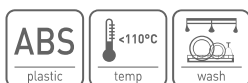
code	mm
659205	52x90x(L)257
659304	70x116x(L)358
659403	70x116x(L)410

SCRAPER
– ABS handle.
– Silicone blade.

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

code	mm
659014	55x90x(L)265
659007	70x105x(L)350
659106	70x105x(L)420

658604

658703

658802

658901

Spoon shaped blade

659458

659465

659472

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

| wash |

code	mm
658604	55x90x(L)250
658703	55x90x(L)320
658802	55x90x(L)420
658901	100x150x(L)520

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

| ABS plastic | <110°C temp | wash |
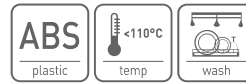
code	mm
659458	57x88x(L)254
659465	75x117x(L)357
659472	75x117x(L)408

HENDI

temp	micro	wash
-40°C 220°C		

KITCHEN SPOON PBT

code	mm
563007	Ø70x380
563106	Ø80x450
563205	Ø105x600

563007

563106

563205

659700

659809

525005

SPOON EXOGLASS
– Made of Exoglass material

temp	wash
<200°C	

code	mm
659700	300
659809	380

WOODEN SPOON
– Made of wood.
– Set of 3 different sizes

wash

code	mm
525005	300-350-400

525142

658000

SPATULA
– Wood

wash

code	packed per	mm
525142	4	300

SPATULA

PA polyamide	temp <200°C	wash
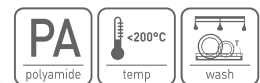
code	mm
658000	280

659601

659502

SPATULA

PA polyamide	temp <200°C	wash
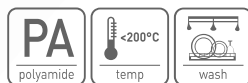
code	mm
659601	320

SPATULA
– Slotted
– Made of exoglass plastic

temp <200°C	wash

code	mm
659502	300

LADLES & SKIMMERS PROFI LINE

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

S.S.
stainless steel

wash

LADLE NON-DRIP
– With non-drip pouring rim.

code	liter	Dimensions (mm)
540107	0,05	Ø60x300
540305	0,125	Ø80x320
540404	0,25	Ø100x400
540503	0,35	Ø120x450
540602	0,75	Ø145x440
540701	1	Ø165x480

540107

540305

540404

540503

540602

540701

Seamless, made out of one piece

Non-drip pouring rim

SKIMMER

code	Dimensions (mm)
541104	Ø80x390
541203	Ø100x400
541302	Ø120x460
541500	Ø160x530

541104

541203

541302

541500

HENDI

BASTING SPOON

code	Dimensions (mm)
542606	100x65x430

VEGETABLE SPOON

code	Dimensions (mm)
542507	100x65x480

CARVING FORK

code	Dimensions (mm)
542705	35x350

SPATULA

code	Dimensions (mm)
542200	100x110x510

542606

542507

542705

542200

LADLES & SKIMMERS KITCHEN LINE

– Seamless, one piece
– In accordance with HACCP standard

S.S.
stainless steel

wash

527108 527207 527306 528105 528204 526118 526101 526200 526309

LADLE

code	liter	mm
527108	0,05	Ø60x300
527207	0,18	Ø90x360
527306	0,21	Ø100x380

SKIMMER

code	mm
528105	Ø90x370
528204	Ø115x430

SLOTTED SPATULA

code	mm
526118	340

SPATULA

code	mm
526101	340

CARVING FORK

code	mm
526200	35x350

VEGETABLE SPOON

code	mm
526309	325

WHISKS

S.S. stainless steel | **wash**

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

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

510001

510100

510209

Wire thickness: 2,2 mm

510308

510407

511503

PP polypropylene | **S.S.** stainless steel | **wash**

FRENCH WHISK WITH PP HANDLE
– 8 heavy stiff wires, with eyelet.
– Wire thickness: 2 mm.

code	mm
509012	230
509005	250
509104	300
509203	350
509302	400
509401	450

509005

509104

Wire thickness: 2 mm

509203

509302

509401

856109

PP polypropylene | **S.S.** stainless steel | **wash**

DRESSING- AND PANWHISK

code	mm
856109	160

HENDI

532003

532102

532201

532300

Very
flexible

Wire thickness:
1,4 mm

PIANO WHISK
– 7 flexible piano wires, with eyelet.
– Wire thickness: 1,4 mm.

S.S. stainless steel | wash

code	mm
532003	200
532102	250
532201	300
532300	350

511718

511725

511732

511749

511756

Very
flexible

Wire thickness:
1,4 mm

PIANO WHISK
– 12 flexible piano wires.
– Stainless steel handle with eyelet.

S.S. stainless steel | wash

code	mm
511718	250
511725	300
511732	350
511749	400
511756	450

Very
flexible

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

PP polypropylene | S.S. stainless steel | wash

code	mm
509418	230
509425	250
509432	300
509449	350
509456	400
509463	450

509418

509425

509432

509449

511756

Wire thickness:
1,4 mm

BOWLS

S.S.
stainless steel

530702

530108

517604

530405

517109

517307

KITCHEN BOWL

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

MIXING BOWL - WITH ROUNDED BASE

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

647592

VEGETABLE STRAINER
– Fine wire mesh and wooden presser.
– With support and wire handle.

18/10 stainless steel   wash

code	mm
647592	ø200x390

Fitted with
2 scraping wires
on the bottom

515501

VEGETABLE STRAINER
– Perfect for preparation of cream soups and tomato sauces.
– Including 2 straining discs (Ø140mm), coarse and fine.

18/10 stainless steel   wash

code	mm
515501	Ø200x(H)110/195

HENDI

CONICAL STRAINER

mesh size
0,5x0,5 mm

647509

647516

CONICAL STRAINER, WIRE MESH
– Fine wire mesh with wire handle

18/10 stainless steel

code	mm
647516	Ø160x355
647509	Ø180x395

mesh size
0,5x0,5 mm

647561

647554

CONICAL STRAINER, HALF WIRE MESH
– Fine wire mesh

18/10 stainless steel

code	mm
647554	Ø205x460
647561	Ø245x475

547502

547502

547304

CONICAL STRAINER

S.S. stainless steel

code	mm
547304	Ø185x350
547502	Ø235x395

HENDI

83
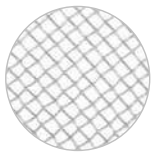
mesh size
1x1 mm

635605

635407

635209

635001

SIEVE
– With wire handle

Sn tin plated	wash

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

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

639023

639016

639009

SIEVE, DOUBLE MESH
– Wooden handle
– Reinforcing bracket

Sn tin plated	wash

code	mm
639009	Ø260x570
639016	Ø310x800
639023	Ø360x860

mesh size
0,5x0,5 mm

638903

638705

638507

638309

SIEVE - FINE MESH
– With wire handle

18/10 stainless steel	wash

code	mm
638309	Ø100x250
638507	Ø150x345
638705	Ø200x400
638903	Ø250x455

mesh size
1x1 mm

637609

637500

637302

637104

SIEVE
– With wire handle

18/10 stainless steel	wash
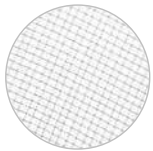
code	mm
637104	Ø160x305
637203	Ø180x325
637302	Ø200x360
637401	Ø220x380
637500	Ø240x410
637609	Ø260x440

HENDI

COLANDERS

COLANDER PROFI LINE
– With base and 2 riveted handles

S.S. stainless steel | wash

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

535523

535424

535417

535400

535301

535103

535202

COLANDER PERFORATED
– With base and 2 handles.

S.S. stainless steel | wash

code	mm	
535295	Ø160x(H)65	**NEW!**
535400	Ø235x(H)85	
535417	Ø285x(H)115	
535424	Ø315x(H)120	

COLANDER KITCHEN LINE
– With base and 2 handles

S.S. stainless steel | wash

code	mm
535103	Ø240x(H)110
535202	Ø280x(H)135
535301	Ø340x(H)160

535271

NEW!

COLANDER SQUARE PERFORATED
– Square model, with base and 2 handles.

S.S. stainless steel

code	mm
535271	169x169x(H)55
535288	218x218x(H)70

535431

NEW!

COLANDER PERFORATED
– With base and 2 handles.

S.S. stainless steel | wash

code	mm
535431	Ø180x(H)90
535448	Ø220x(H)110
535455	Ø260x(H)140

HENDI

MEASURING JUG

567104   567302   567500

MEASURING JUG POLYPROPYLENE

PP polypropylene | <110°C temp

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

NEW!

Stackable

567821   567838   567845   567852

MEASURING JUG STACKABLE

PP polypropylene

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

code	liter	mm
567821	1	Ø125x(H)172
567838	2	Ø147x(H)215
567845	3	Ø172x(H)241
567852	5	Ø215x(H)271

516102   516201   516300
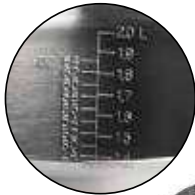
MEASURING JUG STAINLESS STEEL

18/10 stainless steel

– Heavy duty.

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

SCOOPS

521304   521502

SCOOP ALUMINIUM

Al aluminium | wash

code	liter	length (mm)
521205	0,125	180
521304	0,2	205
521403	0,3	245
521502	0,5	265
521601	0,65	310
521809	2	390

562000   562017   562079

SCOOP POLYPROPYLENE

PP polypropylene

code	liter	length (mm)
562000	0,125	187
562017	0,25	250
562079	0,65	330

HENDI

NEW!

580233

580226

580004

S.S. stainless steel

S.S. stainless steel

ABS plastic **S.S.** 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	range	gradation	mm
580233	15 kg	1 g	266x269x(H)34

KITCHEN SCALE
– Weighs up to 5000g with gradation of ±1g
  with a minimum of 20g.
– Seamless stainless steel surface with
  build 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	range	gradation	mm
580226	5 kg	1 g	200x151x(H)11

DIGITAL SCALE
– With integrated timer
– ABS housing with stainless steel tray
– Powered by 9V alkaline battery, not
  included

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

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

980033

S.S. stainless steel

SCALE
– Including Ø 200 mm bowl

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

HENDI

Thermometers

	Infrared thermometer	Infrared pocket thermometer	Shock proof thermometer with probe	Fast response thermometer
Code	271148	271223	271407	271230
Unit	°C / °F	°C / °F	°C / °F	°C / °F
Reaction time	quick	quick	medium	quick
Temperature min.	-32°C	-55°C	-50°C	-50°C
Temperature max.	400°C	220°C	300°C	350°C
Accuracy	± 1,5°C	± 2°C	± 1°C	± 0,8°C
Gradation	0,1°C	0,1°C	0,1°C	0,1°C
Hold function	✔	✔	✔	✔
Probe length			213 mm	130 mm
Probe material			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 1:1	Min / Max temperature function. With table stand, including protection case.	IP65 waterproof. With probe cover.

HENDI

	Thermometer with foldable probe	Pocket thermometer with probe	Waterproof thermometer	Roasting thermometer/timer
	271308	271209	271162	271346
	°C / °F	°C / °F	°C / °F	°C
	medium	medium	medium	slowly
	-50°C	-40°C	-50°C	0°C
	300°C	200°C	300°C	300°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.

	Oven thermometer	Refrigerator thermometer	Pocket thermometer	Steak thermometer	Refrigerator thermometer	Refrigerator thermometer	Milk frothing thermometer
Code	271179	271186	271216	271339	271117	271124	271247
Unit	°C	°C	°C	°C	°C	°C	°C
Reaction time	slowly	slowly	medium	slowly	slowly	slowly	slowly
Temperature min.	50°C	-50°C	0°C		-40°C	-50°C	-10°C
Temperature max.	300°C	25°C	100°C		40°C	50°C	110°C
Gradation	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	With special hook and support. Easy to read.	With special hook and support. Easy to read.	Probe cover with clip.	With indication rare-medium-well done.	Fitted with hook to hang from	Fitted with hook to hang from	With clip to fasten the thermometer to the milk jug

NEW! MODEL

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	150

271148

271223

271346

PC polycarbonate

INFRARED THERMOMETER

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

INFRARED POCKET THERMOMETER

– Measuring range -55°C to 220°C.
– Unit of measurement °C or °F.
– Gradation 0,1°C, accuracy ±2%/2°C.
– Distance spot ratio 1:1, must be held close to the surface to be measured.
– Lock mode for continuous monitoring of temperatures.
– Min/max temperature function.
– Turns off automatically.
– Battery included.

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).
– Battery included.

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

code	range	mm
271223	-55/220°C	22x39x(H)115

code	range	mm
271346	–50°C to 250°C	65x70x(H)17

HENDI

271230

Provides fast and accurate temperature reading

FAST RESPONSE THERMOMETER

PC polycarbonate | S.S. stainless steel

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

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

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	20x150

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	50x290

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	85x195x(H)45

271216

POCKET THERMOMETER

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

code	range	mm
271216	0/100°C	Ø44,5x140

271339

STEAK THERMOMETER

S.S. stainless steel

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

code	packed per	mm
271339	4 on blistercard	Ø25

HENDI

S.S. stainless steel

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	Ø60x(H)70

S.S. stainless steel

271186

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

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

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	Ø72x21

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	Ø44x140

271117

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

code	range	mm
271117	-40/40°C	23x150x(H)9

271155

With clip   Magnetic

DIGITAL KITCHEN TIMER
– With magnetic clip
– 99 min 59s count down
– Battery included

ABS plastic

code	mm
271155	67x(H)67

582022

With stand and magnet

DIGITAL KITCHEN TIMER

code	mm
582022	65x70x(H)17

582015

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

code	mm
582015	Ø 80

HENDI

551813

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

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	liter	mm
551813	1,5	270x195x270

551806

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

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	liter	mm
551806	1,5	Ø190x(H)220

HENDI

DISPENSER BOTTLES

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

| 558003 | 558010 | 558027 | 557808 | 557815 | 557822 | 557907 | 557914 | 557921 |

DISPENSER BOTTLES

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

DISPENSER BOTTLE SETS

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

630648

HOTDOG STAND

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

18/0 stainless steel

code	mm
630648	260x110x(H)118

HENDI

DISPENSER BOTTLES

– Bottle made of polyethylene, cap
  made of polypropylene.
– The design of the bottle and the
  flexible material makes dispensing
  effortless.
– Cap closes securely and ensure
  freshness and hygiene.
– The small opening insures that
  sauce doesn't drip out when the
  bottle is held upside down.

Dispensing
is very easy
thanks to the
flexible material

558324   558386   558447

DISPENSER BOTTLE EASY SQUEEZE

code	packed per	colour	liter	mm
558324	1	Transparent	0,20	Ø60x(H)170
558386	1	Transparent	0,30	Ø65x(H)190
558447	1	Transparent	0,60	Ø75x(H)240

558355

DISPENSER BOTTLE SETS EASY SQUEEZE

code	packed per	colour	liter	mm
558355	3	Transparent	0,20	Ø60x(H)170
558416	3	Transparent	0,30	Ø65x(H)190
558478	3	Transparent	0,60	Ø75x(H)240

557969

SAUCE STAND
– Quality finish.
– With 3 holes.
– Suitable for Hendi dispenser bottles.

18/0 stainless steel

code	mm
557969	209x80x(H)78
557976	229x90x(H)78
557983	274x102x(H)98

HENDI

95

512135

512104

512302

512203

512210

512142

512159

512227

512234

512166

512173

512302

FOOD RING ROUND

18/0 stainless steel | wash

– Perfect for plating food in refined shapes.

code	mm
512135	Ø60x(H)45
512104	Ø70x(H)45
512302	Ø90x(H)45

FOOD RING AND PUSHER ROUND

18/0 stainless steel | wash

– Perfect for plating food in refined shapes.

code		mm
512142	food ring	Ø80x(H)45
512159	food ring	Ø100x(H)45
512203	pusher	Ø80
512210	pusher	Ø100

FOOD RING AND PUSHER SQUARE

18/0 stainless steel | wash

– Perfect for plating food in refined shapes.

code		mm
512166	food ring	65x65x(H)45
512173	food ring	80x80x(H)45
512227	pusher	65x65
512234	pusher	80x80

HENDI

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 integrated filter.
– Flexible rubber hose (30 cm long) for easy injection of
  smoke into resealable bags and containers.
– Compact and lightweight enough to use with one hand.
– Gentle enough for use on delicate fruits and vegetables
  without changing their texture of temperature.
– Powered by 2 AA batteries, not included.
– Wood or herbs for smoking not included.

code	mm
199961	Ø68x(H)158

NEW!

199961

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

NEW!

199978

S.S.
stainless steel

SMOKING GUN PRO - SAGE COMMERCIAL
– The smoking gun pro allows you to infuse a variety of foods
  and drinks with natural smoky flavours like applewood
  & hickory without adding any heat.
– Removable stainless steel combustion chamber and
  smoking barrel, can't be melted by blowtorch use and
  prevents resin build up.
– The 50 cm flexible rubber hose is easy to install and
  remove.
– Heavy-duty removable fan - will not melt when heated. Fan
  can be removed for cleaning with the supplied Allen key.
– Efficient, low-noise motor with air flow adjustment knob.
– Runs on 4 AA batteries (included).
– Includes two 1/2 OZ sample jars of PolyScience® Hickory
  and Apple Wood Smoking Sawdust.

code	mm
199985	150x80x(H)165

Reference wood
chips page **160**

NEW!

199985

CREAM WHIPPERS

S.S. stainless steel | wash

Can safely be kept
warm in the bain marie

see movie

max. 0,50L

max. 1.00L

588017

588024

589205

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

code	liter	mm
588017	0,5	Ø85x(H)235
588024	1	Ø98x(H)330
589205	spare parts	

HENDI

588147

NEW!

S.S. stainless steel | **wash**

THERMO CREAM WHIPPER
– Bottle and head made of high quality stainless steel, designed for professional use.
– Versatile whipper for preparation of a wide range of hot and cold creams, foams, mousses, soups etc. etc.
– The whipper can be kept warm in hot water up to 70˚C.
– Double-walled bottle insulates the contents, keeping it hot or cold for hours.
– Includes a set of 3 nozzles, of which 2 are stainless steel and 1 is polypropylene, and a cleaning brush.
– Requires cream charger (N_2O) to operate, not included.

code	liter	mm
588147	0,5	Ø105x(H)278

S.S. stainless steel | **wash**

DECORATING AND INJECTOR TIPS
– Ideal for decoration, filling, injections and marinating.
– Set of 4 stainless steel tips:
  - 1 long injector tip Ø3 mm
  - 1 long injector tip Ø5 mm
  - 1 short injector tip Ø3 mm
  - 1 short injector tip Ø5 mm
– Only suitable for use with Hendi Profi Line cream whippers.

code
589106

for cream

for liquid

for decorating

for decorating

S.S. stainless steel | **wash**

FUNNEL WITH SIEVE
– Makes it easy to add ingredients to the cream whipper without clumps.
– Set of funnel and sieve.
– Funnel fits on the cream whippers perfectly.

code	mm
589113	Ø160x(H)90x(L)340

589113

Al
aluminium

wash

588376

588031

588369

589007

CREAM WHIPPER KITCHEN LINE
– Aluminium head, white coated aluminium bottle and cream charger holder.
– Set of 3 polypropylene nozzle, as well as a cleaning brush.
– Not suitable for hot sauces.
– Requires cream charger (N_2O) to operate, not included.

code	liter	mm
588031	0,25	Ø80x(H)200
588369	0,5	Ø80x(H)260
588376	0,95	Ø95x(H)320
589007	spare parts	

NEW!

wash

CREAM WHIPPER KITCHEN LINE BLACK
– Matte black coated aluminium bottle, head and cream charger holder.
– Set of 3 polypropylene nozzle, as well as a cleaning brush.
– Not suitable for hot sauces.
– Requires cream charger (N_2O) to operate, not included.

code	liter	mm
588420	0,5	Ø80x(H)260

589007

HENDI

588208

588215

586907

UNIVERSAL FOR ALL
WHIPPED CREAM MAKERS

CREAM WHIPPER CHARGERS
– Universal for 'Liss', 'Kidde', 'Kaiser', 'ISI' etc.
– N_2O
– Best before 5 years after production date.

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

S.S. stainless steel | wash

stöckel

755037

755143

755075

755006

ICE CREAM SCOOP STÖCKEL

code	liter	mm
755006	1/4	Ø 100
755013	1/8	Ø 80
755020	1/10	Ø 70
755037	1/12	Ø 67
755044	1/16	Ø 59
755051	1/20	Ø 56
755068	1/24	Ø 51
755075	1/30	Ø 49
755082	1/36	Ø 47
755099	1/40	Ø 45
755105	1/50	Ø 43
755112	1/60	Ø 40
755143	1/100	Ø 30

stöckel

S.S. stainless steel | wash

755259

755273

ICE CREAM SCOOP STÖCKEL - OVAL

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

HENDI

stöckel

755372

755334

755464

755426

PA	S.S.	
polyamide	stainless steel	wash

ICE CREAM SCOOP STÖCKEL
– Fiberglass-reinforced nylon handle
– Easier identification of portion

code	liter	mm
755334	1/12	Ø 67
755341	1/16	Ø 59
755358	1/20	Ø 56
755365	1/24	Ø 51
755372	1/30	Ø 49
755389	1/36	Ø 47
755396	1/40	Ø 45

stöckel

Al	
aluminium	wash

755570

755556

755686

755655

ICE CREAM DIPPER STÖCKEL

code	liter	mm
755556	1/20	Ø 56x120
755563	1/24	Ø 51x120
755570	1/30	Ø 49x120

ICE CREAM DIPPER STÖCKEL
– With ceramic coating and extra long handle

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

ICE CREAM DIPPER STÖCKEL
– With extra long handle

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

HENDI

PA polyamide	S.S. stainless steel	wash

759233

759264

759240

ICE CREAM SCOOP PROFI LINE

code	liter	mm
759233	1/24	Ø 53
759240	1/30	Ø 50
759257	1/36	Ø 48
759264	1/40	Ø 46

S.S. stainless steel	wash

572016

572719

572313

ICE CREAM SCOOP KITCHEN LINE

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

HENDI

ICE CREAM SPATULAS WITH TRITAN GRIP

18/10 stainless steel

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

755808

755815

755822

755839

ICE CREAM CONES STAND
– Fits 3 cones

S.S. stainless steel

wash

code	mm
755730	200x95x(H)85

755730

ICE CREAM DIPPER KITCHEN LINE
– With extra long handle
– Filled with oil, ice-cream slides off more easily

Al aluminium

wash

code	liter	mm
759301	1/30	Ø49x225

759301

802021

802038

802045

802052

150 mm

120 mm

80 mm

80 mm

807019

807026

807033

807071

ICE CREAM CONTAINER PROFI LINE

S.S. stainless steel

wash

– The highest professional quality.
– 0.8 mm thick.
– Very solid design.
– Smooth edges, easy to clean.
– Can be used in freezers.

code	liter	mm
802021	6,5	360x165x(H)150
802038	5	360x165x(H)120
802045	3,6	360x165x(H)80
802052	5	360x250x(H)80

ICE CREAM CONTAINER KITCHEN LINE

– Very solid design
– Smooth edges, easy to clean
– Can be used in freezers

S.S. stainless steel

wash

code	liter	mm
807019	5	360x165x(H)120

NEW!

PC polycarbonate

ICE CREAM CONTAINER POLYPCARBONATE

code	colour	mm
807026	transparant	360x165x(H)120
807033	black	360x165x(H)120
807057	transparant	360x250x(H)80
807071	black	360x250x(H)80

807095

NEW!

PC polycarbonate

ICE CREAM CONTAINER LID POLYCARBONATE

– Suitable for polycarbonate ice cream containers.
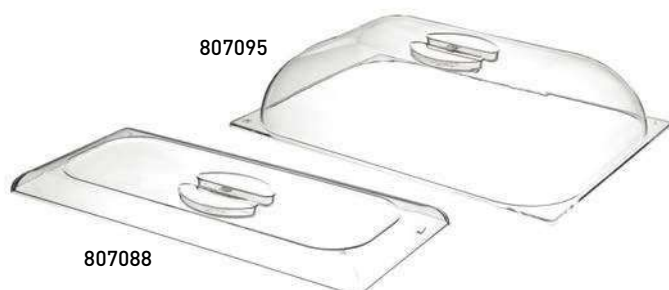
code	mm
807088	360x165
807095	360x250

807088

HENDI

Easy to
assemble and
disassemble

Large 2 liter
ice cream
container

Easy to operate

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.
– Refrigerant: R600a.

S.S.
stainless steel

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

Easy to operate

Large 2 liter
ice cream
container

Measuring
cup and spoon
included

550120

550328

550526

550106

550304

550502

PASTRY BAG
– Cotton, inside coated with polyurethane.
– With a tag.
– Suitable for cleaning in boiling water.

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

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

NEW!

code	packed per	mm
550106	1	300
550205	1	350
550304	1	400
550403	1	450
550502	1	500

550113

557112

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

PE
polyethylene

code		mm
557112	transparent	445x220
557105	transparent	530x285

557303

NEW!

S.S.
stainless steel

WALL RACK FOR PASTRY BAGS
– With 4 slots for hanging icing bags, 31 supports for storing icing tips, 7 hooks to hang tools like spatula's and a small rack for little accessories.

code
550113

PASTRY BAG ANTI SLIP
– Biodegradable disposable bags.
– Suitable for hot and cold preparation.
– Meets hygienic HACCP standards.
– Material thickness 80 micron.
– Roll of 100 in box.

PE
polyethylene

BIODEGRADABLE

code		mm
557303	blue - anti slip	515x280

HENDI

ICING TIPS - SERRATED
– Set of 5 sizes.

S.S. stainless steel

code	mm
551790	Ø 6-8-10-12-14

Ø6 Ø8 Ø10 Ø12 Ø14

551790

ICING TIPS - SMOOTH
– Set of 5 sizes.

S.S. stainless steel

code	mm
551691	Ø 2-4-6-8-10

Ø2 Ø4 Ø6 Ø8 Ø10

551691

ICING TIPS SET FLOWER & PETAL
– Set consist of 5 icing tips for decorating:
  - 2 closed Star tips
  - 1 drop Flower tip
  - 1 french Star tip
  - 1 v-shaped tip
– Extra precise thanks to sharp edges.

S.S. stainless steel

code
551202

NEW!

551202

ICING TIPS SET FILLING & DECORATING
– Set consist of 5 icing tubes for:
  - Filling
  - Macarons
  - Decorating
  - Basket weave
  - Writing
– Extra precise thanks to sharp edges

S.S. stainless steel

code
551592

551592

ICING TIPS - SERRATED
– Set of 7 sizes.

PP polypropylene

code	mm
551110	Ø 3-5-7-9-11-13-15

8 10 12 14 16 18 20

551110

ICING TIPS - SMOOTH
– Set of 7 sizes.

PP polypropylene

code	mm
551011	Ø 5-7-9-11-13-15-17

4 6 8 10 12 14 16
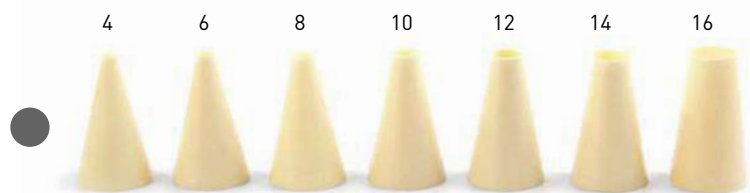
551011

551400

ICING TIPS - ASSORTED
– Set of 12 different icing tubes in a storing box.

PP polypropylene

code	mm
551400	Ø 6-8-10-12

551417

ICING TUBES - ASSORTED
– Set of 20 different icing tubes.
– Made of blue polystyrene.
– Comes with storage box.

code
551417

18/0
stainless steel   wash

512227

512234

512203   512210

512135

512104

512166   512173   512142   512159   512302

FOOD RING AND PUSHER SQUARE
– Perfect for plating food in refined shapes.

code		mm
512166	food ring	65x65x(H)45
512173	food ring	80x80x(H)45
512227	pusher	65x65
512234	pusher	80x80

FOOD RING AND PUSHER ROUND
– Perfect for plating food in refined shapes.

code		mm
512142	food ring	Ø80x(H)45
512159	food ring	Ø100x(H)45
512203	pusher	Ø80
512210	pusher	Ø100

FOOD RING ROUND
– Perfect for plating food in refined shapes.

code	mm
512135	Ø60x(H)45
512104	Ø70x(H)45
512302	Ø90x(H)45

518519

689806

689608

BABA MOULD

Al
aluminium   wash

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

DARIOLE MOULDS

18/10
stainless steel   wash

code	packed per	mm
518519	3	Ø60x(H)45
518533	3	Ø85x(H)50

Al
aluminium   wash

CAKE MOULD
– Rectangular

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

682104   682302   682401

HENDI

673416

674413

PASTRY CUTTER SET
– 14-piece set, round model

S.S.
stainless steel

code		mm
673416	with plain edge, on card	Ø 19-112
674413	with serrated edge, on card	Ø 18-108

NEW!

S.S.
stainless steel

BUTTER AND FAT BRUSH FLAT
– With stainless steel bristles.
– High temperature resistant.

code	mm
515389	25x200
515396	50x220

515389

515396

515228

515327

BUTTER AND FAT BRUSH FLAT
– With wooden handle

wash

code	packed per	mm
515228	2	20x210
515327	2	40x210

515358

515365

BUTTER AND FAT BRUSH FLAT SILICONE
– With polypropylene handle

PP
polypropylene

<280°C
temp

wash
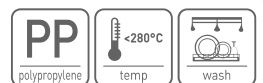
code	mm
515358	35x235
515365	50x235

HENDI

111

DOUGH CUTTER & SCRAPER

554432

DOUGH SCRAPER
– Trapezoidal

PP polypropylene | wash

code	packed per	mm
554432	3	216x128

554364

DOUGH SCRAPER
– Rectangular

PP polypropylene | wash

code	packed per	mm
554364	6	120x96

554166

DOUGH SCRAPER FLEXIBLE
– Semi-circular

PP polypropylene | wash

code	packed per	mm
554166	6	120x88

NEW!

515044

5 WHEEL DOUGH CUTTER
– Cutting width can easily adjusted.
– With 5 smooth Ø55 mm stainless steel cutting wheels.

S.S. stainless steel

code
515044

855751

DOUGH CUTTER
– Stainless steel with polypropylene handle

PP polypropylene | **S.S.** stainless steel | wash

code	mm
855751	150x110

553404

DOUGH CUTTER

S.S. stainless steel | wash

code	mm
553404	150x110

HENDI

NON-STICK BAKING MATS, GRIDS & PAPER

-40°C 250°C temp	oven	micro	wash

BAKING MAT NON-STICK SILICONE

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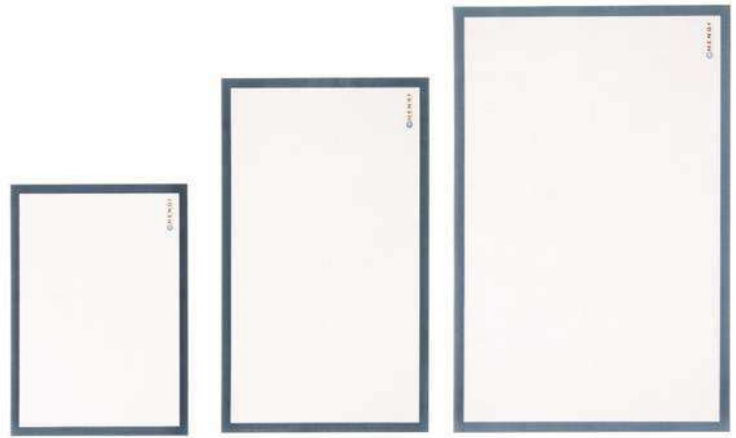
677834   677810   677827

S.S. stainless steel	wash
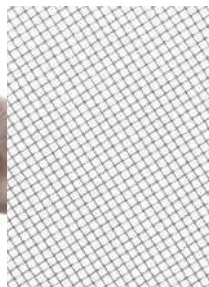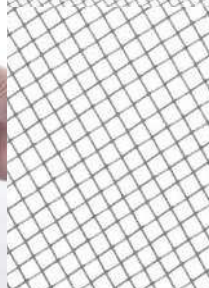
for powdered sugar

for flour and meal
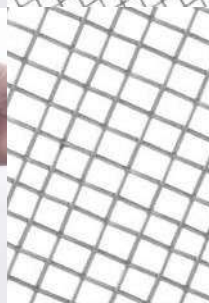
for bread-crumbs

637791

BAKERS' SIEVE
– With hanging loop.

code		mm int.	mm
637791	for powdered sugar	Ø247	Ø250x(H)75
637807	for flour and meal	Ø247	Ø250x(H)75
637814	for bread-crumbs	Ø247	Ø250x(H)75
637821	for powdered sugar	Ø407	Ø410x(H)80
637838	for flour and meal	Ø407	Ø410x(H)80
637845	for bread-crumbs	Ø407	Ø410x(H)80

HENDI

113
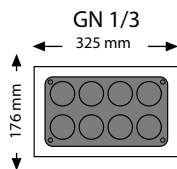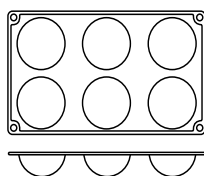
SILICONE BAKING MOULDS

– Made of 100% non-stick silicone coating
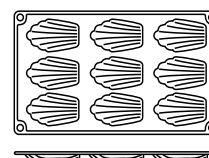
-60°C 260°C temp	oven	micro	wash

GN 1/3 — 325 mm × 176 mm

GN 1/1 — 530 mm × 325 mm

tray 600 x 400 — 600 mm × 400 mm
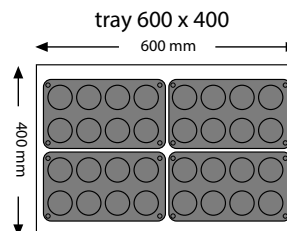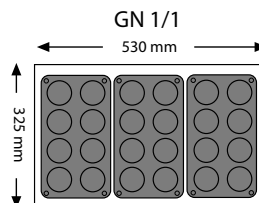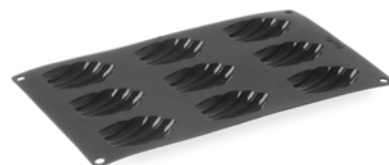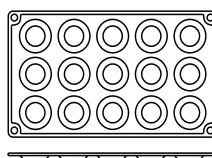
676202

SEMI-SPHERE

code	mm	per mould
676202	Ø 70x32(H)	6

676509

TARTELETTE

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

676707

MADELEINES

code	mm	per mould
676707	70x47x17(H)	9

676806

BRIOCHETTE
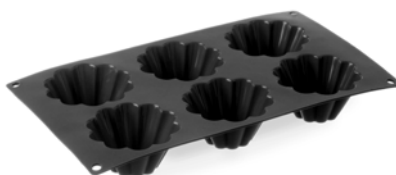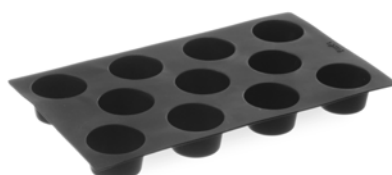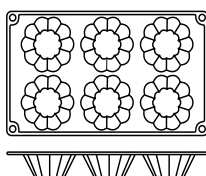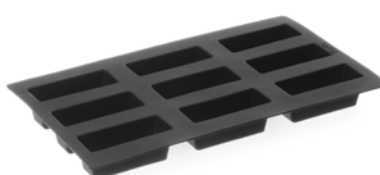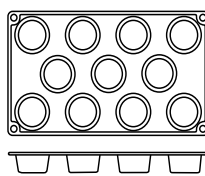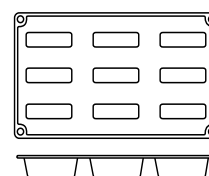
code	mm	per mould
676806	Ø 80x40(H)	6

676905

MINI-MUFFINS

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

677001

MINI-CAKE

code	mm	per mould
677001	80x30x33(H)	9

677209
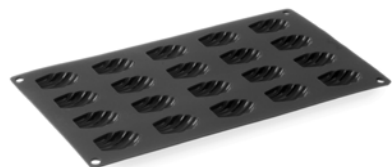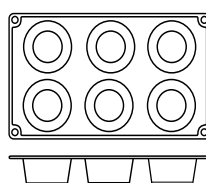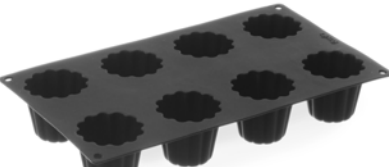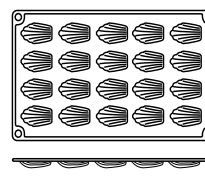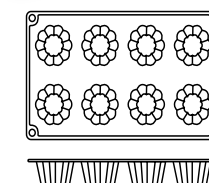
MUFFINS

code	mm	per mould
677209	Ø 69x40(H)	6

677308

MINI-MADELEINES

code	mm	per mould
677308	42x29x11(H)	20

677506

CANNELE BORDELAIS

code	mm	per mould
677506	Ø 54x48(H)	8

HENDI

470

250

515006

ROLLING PIN
– With slide bearings

S.S.
stainless steel

wash

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

470

250

515013

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

S.S.
stainless steel

wash

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

590

380

515020

WOODEN ROLLING PIN
– With ball bearings.

wash

code	weight (kg)	mm
515020	1,6	Ø75x380/590

NEW!

515037

PP
polypropylene

DOUGH DOCKER
– 60 mm wide roller with 32 long durable plastic spikes to handle thick doughs.
– Can be used on both pastry and pizza dough.
– Use it to prevent undesired rising or blistering.

code
515037

HENDI

115

CRÈME-BRÛLÉE BURNER ANTI FLARING

– This Crème-Brûlée burner can be used in any angle, even upside down, without flaring.
– The burner is easily and securely attached to the gas cartridge, after emptying the cartridge simply attach the burner to a new cartridge.
– The flame is easy to ignite thanks to the piezo ignition and burns bright blue.

code		mm
198230	Set burner & cartridge	190x65x(H)250
198216	Burner only	190x35x65
199039	Order unit: box with 7 sets of 4 cartridges	Set of 4 cartridges

199039

Usable in every angle, even upside down without flaring

360⁰

Available as set or as seperate items

198216

199039

It's simple to attach the burner to the canister

Suitable for multiple purposes

HENDI

198209

198223

199046

CRÈME-BRÛLÉE BURNER
– Gas, refillable - automatic ignition.
– Burner is supplied empty.
– Complete with base.

code	mm
198209	145x(H)190

CRÈME-BRÛLÉE BURNER
– Gas, refillable - automatic ignition.
– Burner is supplied empty.
– Complete with base.

code	mm
198223	115x(H)155

GAS CANISTER
– With various filling nozzles

code	packed per	ml
199046	4	200

GAS LIGHTER
– Refillable
– Supplied empty

code	packed per	mm
198124	2	230

198124

783160

783153

783177

RAMEKIN
– Ribbed

porcelain	<600°C temp	oven	micro	wash

code	mm
783153	Ø70x(H)35
783160	Ø90x(H)48
783627	Ø100x(H)25
783177	Ø120x(H)55

HENDI

117
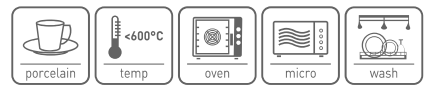
VEGETABLE CUTTER PROFI LINE

– Suitable for cutting large quantities of vegetables.
– Contains 5 different discs for different cutting results: slices 2 and 4 mm and graters 3, 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.
– Weight: 24 kg

code	W	mm
231807	550	540x240x(H)450

Al die-cast

see movie

Big inlet for inserting big pieces of vegetables

231807

Small inlet for inserting small pieces of vegetables

5 discs included,
2 for slicing 3 for grating

280096

SLICING DISC
– For vegetable cutter 231807 & 231852

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

280317

S.S. stainless steel

GRATING DISC
– For vegetable cutter 231807 & 231852

code	thickness (mm)	type
280294	2	DT-2
280300	3	DT-3
280416	4,5	DT-5
280317	7	DT-7

280621

RASPING DISC
– For vegetable cutter 231807 & 231852

code
280621

HENDI

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
  – 5 mm grater
  – 7 mm grater
– Evacuation disc.
– 4 rubber anti-slip feet.
– Speed: 300 rpm.
– Weight: 25 kg.

see movie

code	W	mm
231852	750	500x250x(H)470

231852

5 discs included,
2 for slicing
3 for grating

234730

DICING DISC
– For vegetable cutter 231807 & 231852.
– Must be used in combination with a slicing disc.

code	thickness (mm)
234730	8x8
234747	10x10

NEW!
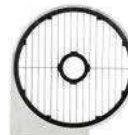
234754

FRENCH FRIES CUTTING DISC
– For vegetable cutter 231807 & 231852.
– Must be used in combination with a slicing disc.

code	thickness (mm)
234754	8
234761	10

NEW!

280423

JULIENNE DISC
– For vegetable cutter 231807 & 231852

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

280690

RACK FOR 18 VEGETABLE CUTTER DISCS

code	mm
280690	400x250x(H)90

HENDI

119

S.S. stainless steel **NEW!**

Transparent cover

226834

Peel trap
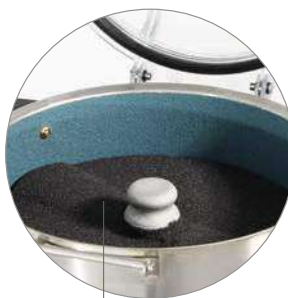
Abrasive disc

Digital timer

POTATO PEELER PROFI LINE 5KG
– Made entirely of stainless steel.
– Transparent cover.
– Digital timer.
– Peel trap directly below the appliance.
– Abrasive disc.
– Inside walls lined with removable abrasive material.
– Emergency stop switch.
– Conforms to CE requirements.
– Output 75 kg/h.
– Weight 35 kg.

code	V	W	mm
226834	5 kg	230	370	530x520x(H)700

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	
630419	Knife for 11 mm thick fries	**NEW!**

630402

NEW!

630419

HENDI

ABS plastic | S.S. stainless steel

PA polyamide

STICK BLENDER 250VV
- WITH ADJUSTABLE SPEED

NEW!

224373

– 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	Ø75x555

222157

STICK BLENDER

– 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 16000 rpm.
– Suitable for processing 1 to 4 liters.

code	V	W	mm
222157	230	250	71x71x(H)444
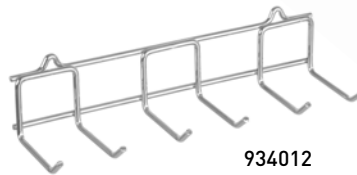
934012

WALL MOUNTED STORAGE RACK
FOR STICK BLENDER HENDI 250VV

code
934012

STICK BLENDERS KITCHEN LINE

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
– Weight, including shaft: 1,61 kg.

code	kg	V	W	mm
222140	1,45	230	220	Ø75x464

222140

222164

180 mm

160 mm

WHISK ATTACHMENT FOR STICK BLENDER 222140

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

code	kg	mm
222164	0,4	185

STICK BLENDERS PROFI LINE

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

| PA polyamide | S.S. stainless steel |

NEW!

224328

224335

224397

STICK BLENDER PROFI LINE 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	Ø75x285

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	Ø100x350

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	Ø100x350

HENDI

224380

224359

224342

WHISK ATTACHMENT FOR STICK BLENDER PROFI LINE 300 & 500
– Consists of two whisks
– Easy and safe to attach.

code	mm
224342	Ø120x330

S.S.
stainless steel

934029

224342

224380

STICK BLENDER PROFI LINE 400 - ADJUSTABLE SPEED
– 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: 4,1 kg.

code	V	W	mm
224380	230	400	Ø100x350

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	Ø100x350

WALL MOUNTED STORAGE RACK

code
934029

PLANETARY MIXERS

222829

HEAVY DUTY MIXER 7 LITER
– High quality cast steel body, injection-molded top cover and plastic bowl guard.
– High performance worm drive and gears.
– Safe to use because of multiple safety switches and overload protection.
– Stainless steel bowl, beater, whisk and dough hook are included.
– Easy to use digital control panel.
– Maximum flour mixing capacity: 1.8 kg.
– With handle to lift the bowl in place.
– Safety switch on the bowl guard, when the bowl guard is opened, the machine stops.
– 3 different speeds: 128/ 252/ 545 rpm.

code	liter	V	W	mm
222829	7	230	650	240x420x(H)425

222836

222843

HEAVY DUTY PLANETARY MIXER 10 LITER
– High quality cast steel body, injection-molded top cover and chrome wire bowl cover.
– High performance worm drive and gears.
– Safe to use because of multiple safety switches and overload protection.
– Stainless steel bowl, beater, whisk and dough hook are included.
– Easy to use mechanical control panel.
– Maximum flour mixing capacity: 2.5 kg.
– With handle to lift the bowl in place.
– Lift and missing bowl safety switch.
– 3 different speeds: 148/ 244/ 480 rpm.

code	liter	V	W	mm
222836	10	230	600	450x470x(H)600

HEAVY DUTY PLANETARY MIXER 20 LITER
– High quality cast steel body, injection-molded top cover and chrome wire bowl cover.
– High performance worm drive and gears.
– Safe to use because of multiple safety switches and overload protection.
– Stainless steel bowl, beater, whisk and dough hook are included.
– Easy to use mechanical control panel.
– Maximum flour mixing capacity: 5 kg.
– With handle to lift the bowl into place.
– Safety switches for height and presence of bowl.
– 3 different speeds: 197/ 317/ 462 rpm.

code	liter	V	W	mm
222843	20	230	1100	490x540x(H)780

HENDI

ELECTRIC MEAT TENDERIZER

– Perfect for restaurants, butcheries and catering establishments.
– Maximum meat piece size: 160 mm wide x 30 mm thick.
– Stainless steel housing.
– Rollers for beef and pork included.
– Tenderizer knife speed 75 RPM.
– Engine cooled with a built-in fan.
– 4 rubber feet.

Beef and pork
tenderizer included

S.S.
stainless steel

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

See movie

975305

975329

975312

ROLLERS FOR POULTRY

– Stainless steel case.
– 2 polypropylene pressing rollers.
– Roller length 180 mm.

code	mm
975329	235x130x(H)120

ROLLERS FOR SHOARMA

– Stainless steel case and knives
– 2 sets of knives cutting stripes 4 mm wide
– Roller length 165 mm

code	mm
975312	235x130x(H)120

HENDI

125

Al | aluminium
PE | polyethylene
S.S. | stainless steel

Made of
stainless steel

Housing made of
stainless steel

Hopper
made of
stainless
steel

Worm screw made
of aluminium alloy.

282199

MEAT MINCER PROFI LINE 12
– High-quality professional device for grinding all
  kinds of skinless and boneless meat.
– Worm screw made of a special aluminium alloy.
– Body, hopper and meat container made of
  stainless steel.
– Polyethylene pusher included.
– Oil bathed gears (for smooth and extra quiet
  operation).
– Mincing disc diameter: 70 mm, holes: Ø 6 mm.
– Weight 19 kg.
– Not for continuous use.
– Output 200 kg/h.

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

S.S. | stainless steel   wash

282267

PERFORATED PLATE
– Ø 70 mm

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

S.S. | stainless steel   wash

KNIFE

282359

code	suitable for
282359	282199

Al | aluminium   wash

282304

WORM SCREW
– Made of anodized aluminium

code	suitable for
282304	282199

HENDI

MEAT MINCER PROFI LINE 22

– High-quality professional device for grinding all kinds of skinless and boneless meat.
– Worm screw made of a special aluminium alloy.
– Body, hopper and meat container made of stainless steel.
– Polyethylene pusher included.
– Oil bathed gears (for smooth and extra quiet operation).
– Mincing disc diameter: 82 mm, holes: Ø 6 mm.
– Weight 24 kg.
– Not for continuous use.
– Output 300 kg/h.

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

282007

PERFORATED PLATE
– Ø 82 mm

code	suitable for	mm
282014	282007	Ø8
282021	282007	Ø6
282038	282007	Ø4,5
282045	282007	Ø3
282052	282007	Ø2

282052

KNIFE

code	suitable for
282076	282007

282076

WORM SCREW
– Made of anodized aluminium

code	suitable for
282069	282007

282069

HENDI

127

PE	S.S.
polyethylene	stainless steel

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 Ø70mm 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

See movie

Feeder tray made
of stainless steel

Hopper made of special
aluminium alloy

210802

Reset button

S.S.	
stainless steel	wash

S.S.	
stainless steel	wash

931233

931240

931257

PERFORATED PLATE
– Ø 70 mm

code	suitable for	mm
931233	210802	Ø8
931226	210802	Ø6
931219	210802	Ø4,5

KNIFE

code	suitable for
931240	210802

WORM SCREW

code	suitable for
931257	210802

128

HENDI

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 Ø82 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

210819

PERFORATED PLATE
– Ø 82 mm

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

933343

KNIFE

code	suitable for
933350	210819

933350

WORM SCREW

code	suitable for
933367	210819

933367

Al	PE	S.S.
aluminium	polyethylene	stainless steel

## MEAT MINCER 198

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

code	V	W	mm
210864	230	400	275x190x(H)347
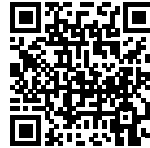
Meat dish with dust cover

See movie

Housing made of aluminium

Three sausage stuffing tubes included

Worm screw made of aluminium, blade made of stainless steel

210864

SAUSAGE CUTTER - ELECTRIC

S.S.
stainless steel

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

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

265109

HENDI

HAMBURGER PRESS
– Makes Ø130 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		weight (kg)	mm
282113	hamburger diameter 130 mm	5,2	330x250x(H)300

282113

NEW!

282120

PATTY DIVIDERS
– Made of transparant cellulose.
– High temperature resistant and biodegradable.

code		weight (kg)	mm
282120	ca. 1400 pieces	1	Ø130

513033

513026

TORTILLA PRESS
– Makes max. Ø200 mm tortillas.
– Made of aluminium alloy with red powder coating on the exterior.

code	mm
513033	255x202x(H)95

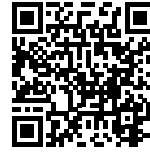## HAMBURGER PRESS
– Makes Ø120 mm hamburgers.
– Made of aluminium alloy with non-stick coating.
– Handle made of polypropylene.

code	mm
513026	Ø120

SAUSAGE FILLING MACHINES

With a set of
4 stainless
steel funnels

See movie

S.S.
stainless steel

SAUSAGE FILLING MACHINE PROFI LINE

– Body, cylinder and a piston made of stainless steel.
– Equipped with a two-speed filling system that is easy to use.
– The piston can easily be removed for filling and cleaning.
– Equipped with bearings and gear train made of hardened steel, resistant to pressure.
– With set of four stainless steel funnels, diameter: 16/22/32/38 mm.

code	liter	mm	
282571	3	300x340x(H)570	**NEW!**
282588	5	300x340x(H)690	**NEW!**
282090	7	300x340x(H)830	
282151	10	370x320x(H)670	

282151

282090

With a set of
4 plastic funnels

S.S.
stainless steel

SAUSAGE FILLING MACHINE KITCHEN LINE

– Body made of painted steel, cylinder and piston made of stainless steel.
– Equipped with a two-speed filling system that is easy to use.
– The piston can easily be removed for filling and cleaning.
– Equipped with bearings and gear train made of hardened steel, resistant to pressure.
– With set of four polypropylene funnels, diameter: 10/20/30/40 mm.

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

282137

282144

HENDI

SLICER PROFI LINE 220 RED EDITION

– Blade diameter: 220 mm.
– Steplessly adjustable cutting thickness up to 12 mm.
– Maximum slicing diameter: 150 mm.
– Finished with a special red coating.

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

Slicing thickness
is easy to adjust

Carriage with
locking mechanism

Acrylic safety shield

Built-in sharpener

Heavy product holder

MEAT SLICERS PROFI LINE

– Intended for professional commercial use.
– Housing made of coated aluminium,
  with non-slip feet.
– Tilted blade made of hardened stainless steel.
– Air-cooled motor with protection against
  overheating.
– Motor with extra power for cutting hard meats.
– Fitted with blade guard and built-in sharpener.
– Carriage with safety shield and remnant holder
  with upright lock.
– Quick and easy to disassemble for cleaning.

– Meets all safety requirements for commercial
  use, such as:
  - Setting 0 thickness keeps the blade behind
    the blade guard.
  - Protection against activation while the
    sharpener or the axle cover is removed.
  - Carriage can only be locked and removed while
    the blade is set to 0 thickness.
– Not suitable for cutting cheese, only possible with
  separately sold non-stick coated knife.

| Al | S.S. |
| aluminium | stainless steel |

210031

210048

SLICER PROFI LINE 195

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

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

SLICER PROFI LINE 220

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

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

Acrylic safety shield

Carriage with locking mechanism

Built-in sharpener

Blade
protection

Sealed safety
on/off switch

Air cooled engine
protected by metal cover

HENDI

210017

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

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

NON-STICK COATED BLADE
– For slicing cheese.

code	suitable for	mm
975800	210031	Ø195
975732	210048	Ø220
975749	210000	Ø250
975756	210017	Ø300

975732

HENDI

135

Al aluminium S.S. stainless steel

210215

SLICER KITCHEN LINE 250
– Anodised aluminium housing.
– 0,2 hp air-cooled motor, protected by a plastic cover.
– Transparent safety screen during operation.
– Easily removable parts for fast cleaning.
– Safe blade protection and built-in blade sharpener.
– Tilted model with high-quality blade.
– Blade diameter: 250 mm.
– Estimated maximum diameter of the cut product: 180 mm.
– Steplessly adjustable cutting thickness up to 11 mm.
– Blade secured against rotation during housing removal.
– 4 anti-slip plastic feet.
– Weight: 16,4 kg.

code	V	W	mm
210215	230	150	494x402x(H)398

210246

SLICER KITCHEN LINE 300
– Anodised aluminium housing.
– 0,3 hp air-cooled motor, protected by a plastic cover.
– Transparent safety screen during operation.
– Easily removable parts for fast cleaning.
– Safe blade protection and built-in blade sharpener.
– Tilted model with high-quality blade.
– Blade diameter: 300 mm.
– Estimated maximum diameter of the cut product: 210 mm.
– Steplessly adjustable cutting thickness up to 14 mm.
– Blade secured against rotation during housing removal.
– 4 anti-slip plastic feet.
– Weight: 24 kg.

code	V	W	mm
210246	230	250	615x494x(H)477

See movie

Teflon coated for slicing cheese

210222

Acrylic safety shield

Built-in sharpener

SLICER KITCHEN LINE 250 TEFLON COATED
– Anodised aluminium housing.
– Blade, blade protection and product plate are coated with Teflon for easy cheese cutting.
– 0,2 hp air-cooled motor, secured from below with a plastic cover.
– Transparent safety screen during operation.
– Removable tray for easy cleaning of food leftovers following cutting.
– Blade protection easily removable for cleaning.
– Safe blade protection and built-in blade sharpener.
– Tilted model with high-quality blade.
– Blade diameter: 250 mm.
– Estimated maximum diameter of the cut product: 180 mm.
– Stepless adjustment of cutting thickness, from 0 to 11 mm.
– Blade secured against rotation during maintenance.
– 4 anti-slip plastic feet.
– Weight: 16,4 kg.

code	V	W	mm
210222	230	150	494x402x(H)398

HENDI

VACUUM PACKING

NEW!

975398

975251

VACUUM CHAMBER PACKAGING
MACHINE KITCHEN LINE
– 295 mm long sealstrip, 3,5 mm wide.
– Body and chamber made of high quality stainless steel.
– Transparent ABS cover to control the packing process.
– For professional use.
– Regulated vacuum and sealing cycle time.
– Digital display of vacuum level.
– Pump capacity: 77 L/min.
– Chamber dimensions: 350x300x(H)110 mm.
– Weight: 24.4 kg.

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

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

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

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.

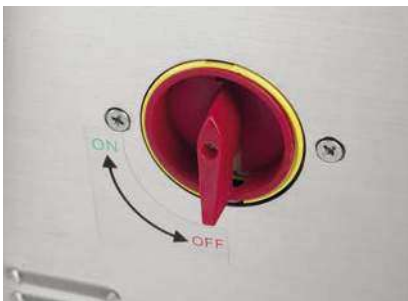| code		mm
970676	100 pieces	150x200
970652	100 pieces	150x250
970683	100 pieces	200x300
970669	100 pieces	250x350
970690	100 pieces	300x400
971314	50 pieces	350x450 **NEW!**
971321	50 pieces	400x400 **NEW!**
971338	50 pieces	380x500 **NEW!**

HENDI

NEW!

201428

VACUUM CHAMBER PACKAGING MACHINE
PROFI LINE 260
– 260 mm seal strip, sealing bar width: 5 mm.
– Adjustable cycle and sealing time, automatic and manual operation.
– Suitable for vacuum packing liquid and wet food.
– Fitted with a digital display and a manual pressure gauge.
– High quality oil pump which provides high pressures (1009mbar) and fast vacuum speed.
– Body and chamber made of high quality stainless steel.
– Large recess in the bottom and domed transparent cover allow for packing large portions.
– Oil cooled pump capacity: 133,3 L/min.
– Chamber dimensions: 280x393x(H)110 mm

code	V	W	mm
201428	230	1000	330x480x(H)356

201435

VACUUM CHAMBER PACKAGING MACHINE
PROFI LINE 300
– 300 mm seal strip, sealing bar width: 5 mm.
– Adjustable cycle and sealing time, automatic and manual operation.
– Suitable for vacuum packing liquid and wet food.
– With marinate function.
– Fitted with a digital display and a manual pressure gauge.
– High quality oil pump which provides high pressures (1009mbar) and fast vacuum speed.
– Body and chamber made of high quality stainless steel.
– Large recess in the bottom and domed transparent cover allow for packing large portions.
– Pump capacity: 133,3 L/min.
– Chamber dimensions: 300x350x(H)110 mm

code	V	W	mm
201435	230	1100	359x425x(H)356

VACUUM PACKING BAGS
– 2-ply, inside layer made from food contact approved Polyethylene, outside layer made from Polyamide (Nylon). Total thickness is 65 µm.
– Suitable for chamber vacuum packing machines.

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

HENDI

201442

VACUUM CHAMBER PACKAGING MACHINE PROFI LINE 410

S.S.
stainless steel

– 410 mm seal strip, sealing bar width: 3 mm.
– Adjustable vacuum, sealing, inflating and cooling time, automatic and manual operation.
– Suitable for vacuum packing liquid and wet food.
– Fitted with a digital display and a manual pressure gauge.
– High quality oil pump which provides high pressures (1009mbar) and fast vacuum speed.
– Body and chamber made of high quality stainless steel.
– Large recess in the bottom and domed transparent cover allow for packing large portions.
– With bag clamp inside the chamber to keep bags in place during operation.
– Pump capacity: 333,3 L/min.
– Chamber dimensions: 425x457x(H)100 mm

code	V	W	mm
201442	230	1300	495x567x(H)472

See movie

HENDI

139

975374

VACUUM PACKAGING MACHINE KITCHEN LINE
– 420 mm seal strip, sealing bar width: 5 mm.
– Suitable for bags on roll in combination with bag rolls attachment 970638.
– Digital display of vacuum and sealing cycle.
– Vacuum may be generated in a continuous or pulsating mode.
– Additional buttons for quick start of vacuum and sealing on the handle.
– Automatic switch-off after 10 minutes of idleness – energy saving.
– High power of the sealing bar reduces the sealing time to 2-3 s.
– High capacity double pump: 16l/min.
– Stainless steel body.
– Robust handle.
– Only suitable for embossed vacuum bags, up to 406mm width.
– Weight: 6.9 kg.

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

Roll attachment can easily be installed

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 Ø100x400 mm.
– Base made of ABS.
– Transparent polycarbonate cover for easy control of the roll.

code	mm
970638	487x122x(H)107

970638

EMBOSSED VACUUM BAGS ON ROLL
– 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		mm
971062	set of 2 rolls	200x6000
971079	set of 2 rolls	280x6000

HENDI

970362

S.S.
stainless steel

VACUUM PACKAGING MACHINE PROFI LINE
– Made of stainless steel.
– Professional vacuum pump and pressure gauge.
– Manual or automatic operation.
– Digital display.
– Adjustable sealing time.
– Teflon-coated sealing strip.
– Pump capacity: 20 L/min.
– For use with embossed bags only.

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

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		mm
971017	100 pieces	150x250
971048	100 pieces	150x400
971024	100 pieces	200x300
971055	100 pieces	250x350
971031	100 pieces	300x400
971000	50 pieces	400x500 **NEW!**

HENDI

141

HOKKERS

18/0 stainless steel | in- & outdoor

147108

147801

HOKKER BIG FLAME
– Model 'Big Flame' - for propane gas.
– Including converter set also suitable for natural gas.
– Very robust stainless steel frame to carry heavy loads.
– Fitted with thermocouple and electronic ignition.
– Fitted with enamelled pan support.
– Gas hose and pressure regulator included.
– Can be expanded with hokker base (147306), wok ring
  (147207) and wok (626504).

code	kW	mm
147108	6,7	425x425x(H)400

HOKKER KITCHEN LINE
– Model Kitchen Line - for propane 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	mm
147801	6,0	425x425x(H)400

626504

147207

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

wash

code	mm
626504	Ø700x(H)235

RING FOR HOKKER
– To adapt Hokker 147108 to use with wok 626504

18/0 stainless steel

code	mm
147207	Ø 360x(H)80

147306

HOKKER BASE
– Suitable for hokkers: 147108

18/0 stainless steel | user assembly

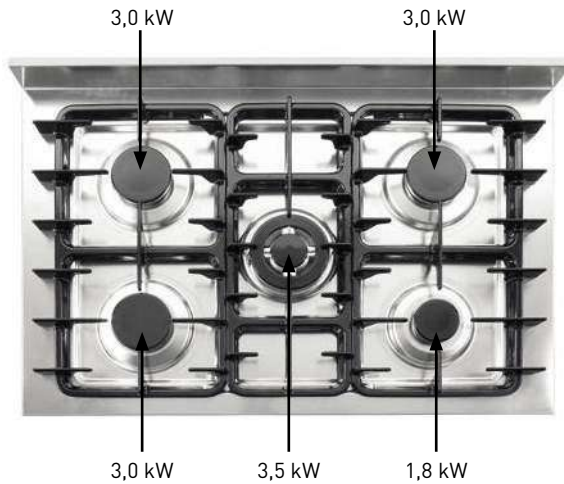| code	mm
147306	425x425x(H)400

HENDI

GAS COOKERS

GAS COOKER - 5 BURNERS WITH ELECTRIC OVEN
– Suitable for natural gas.
– Conversion set for propane gas included.
– 3 burners of 3.0 kW.
– 1 small burner of 1.8 kW.
– 1 wok burner of 3.5 kW.
– Piezo ignition and thermocouple.
– Three-part cast iron pan support.
– Convection oven 1/1 GN with a capacity of 2.7 kW fitted
   with two ventilators, thermostat to 275°C and timer.
– Additional upper element of 2.5 kW for grilling.
– Stainless steel oven interior and inner door.
– Height-adjustable feet.
– Weight: 78 kg.

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

225707

3,0 kW   3,0 kW

3,0 kW   3,5 kW   1,8 kW

GAS COOKER - 5 BURNERS, OPEN STAND
– Suitable for natural gas.
– Converter set for propane gas included.
– 3 burners of 3.0 kW.
– 1 small burner of 1.8 kW.
– 1 wok burner of 3.5 kW.
– With electronic ignition and thermocouples.
– Three-part cast iron pan support.
– Weight: 45 kg.

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

225806

NEW!

225882

225899

6 kW 3,5 kW
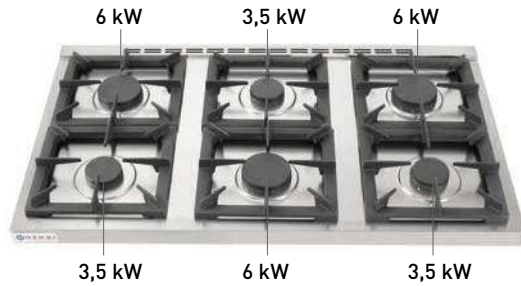
3,5 kW 6 kW

6 kW 3,5 kW 6 kW

3,5 kW 6 kW 3,5 kW

GAS COOKER KITCHEN LINE 4-BURNER WITH CONVECTION ELECTRIC OVEN GN 1/1

– Burners: 2 x 3.5 kW + 2 x 6 kW
– Pots: Ø120-300 mm
– Cast iron pan support 335x300mm, one for each burner
– Thermocouple
– Cooker top: AISI 304
– Casing: AISI 430
– Adjustable steel feet
– Weight: 82 kg
  CONVECTION OVEN GN 1/1:
– 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 GN1/1 grid included
– Thermostat

code	V	kW	Power kW [Hs]	mm
225882	230	3	19	800x700x(H)900

GAS COOKER KITCHEN LINE 6-BURNER WITH CONVECTION ELECTRIC OVEN GN 1/1

– Burners: 3 x 3.5 kW + 3 x 6 kW
– Pots: Ø120-300 mm
– Cast iron pan support 335x300mm, one for each burner
– Thermocouple
– Cooker top: AISI 304
– Casing: AISI 430
– Adjustable steel feet
– Weight: 105 kg
  CONVECTION OVEN GN 1/1:
– 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 GN1/1 grid included
– Thermostat

code	V	kW	Power kW [Hs]	mm
225899	230	3	28,5	1200x700x(H)900

226094

GAS COOKER KITCHEN LINE 6-BURNER OPEN STAND

– Burners: 3x 3.5kW + 3x 6kW
– Pans: Ø120-300mm
– Cast iron pan support 335x300mm, one for each burner
– Cabinet closed on 4 sides, internal dimensions:
  1198x570x(H)470 mm
– Thermocouple
– Cooker worktop: AISI 304
– Housing: AISI 430
– Steel adjustable feet: 100-165mm
– Weight: 95kg

code	Power kW [Hs]	mm
226094	28,5	1200x700x(H)900

HENDI

NEW!

227381

227398

GAS COOKER KITCHEN LINE 4-BURNER, TABLE TOP
– Burners: 2x 6 kW + 2x 3.5 kW
– Suitable pots and pans: Ø120-300 mm
– Thermocouple.
– AISI 304 cooker top.
– Side and back housing: AISI 430.
– Cast iron grates 335x300 mm, one for each burner
– Cast iron burners.
– GZ50 gas
– Extra LPG nozzles included.
– No igniters or pilot flame – match-lit flame.
– Steel feet with non-slip surface, with adjustment from
   55 to 65 mm.
– Weight: 35 kg.

code	Power kW [Hs]	mm
227381	19	800x700x(H)310

GAS COOKER KITCHEN LINE 6-BURNER, TABLE TOP
– Burners: 3x 6 kW + 3x 3.5 kW.
– Suitable pots and pans: Ø120-300 mm.
– Thermocouple.
– AISI 304 cooker top
– Side and back housing: AISI 430.
– Cast iron grates 335x300 mm, one for each burner.
– Cast iron burners.
– GZ50 gas.
– Extra LPG nozzles included.
– No igniters or pilot flame – match-lit flame.
– Steel feet with non-slip surface, with adjustment from
   55 to 65 mm
– Weight: 45 kg.

code	Power kW [Hs]	mm
227398	28,5	1200x700x(H)310

PORTABLE GAS STOVE
– Safe to use through improved air cooling, thermal fuse
   prevents gas from flowing after the flame has gone out.
– Uses a gas can (butane) that's easy to install and replace.
– The clever design of the gas burner makes the burner
   wind-protected and therefore the stove can be used indoors
   and outdoors.
– Compact size and lightweight, comes with a 390x310x(H)130
   mm case.
– Suitable for pans with a base diameter of up to 26 cm and
   a maximum content of 3 liter.

code	kW	mm
147610	2,2	373x290x(H)123

147610

BUTANE GAS CARTRIDGE
– Only suitable for use in combination with portable gas stove
   (147610) and 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	g
199039	227

199039

HENDI

145

INDUCTION COOKERS DISPLAY LINE

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

S.S.
stainless steel

239278

239285

239292

209523

Sturdy stainless
steel frame

High quality
ventilation

Touch-sensitive
controls

HENDI

INDUCTION COOKER 2000W DISPLAY LINE

– Touch-sensitive controls, power or temperature adjustable in 10 steps.
– Temperature range: 35-240°C.
– Suitable for pans with bottom diameter between 120 and 230 mm.
– With timer function for 0-180 minutes.
– Equipped with electronic protection against overheating.

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

239278

min Ø120 mm max Ø230 mm 2000 W 230 V

See movie

DOUBLE INDUCTION COOKER DISPLAY 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 2000W.
– The left side hob can output 1800W, or 2000W while the boost function is active.
– The right side hob can output 1700W, or 1500W while the boost function is active.
– Temperature range: 60-240°C.
– Suitable for pans with bottom diameter between 120 and 230 mm.
– With timer function for 0-180 minutes.
– Equipped with electronic protection against overheating.

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

239285

min Ø120 mm max Ø230 mm 3500 W 230 V

INDUCTION COOKER 3500W DISPLAY LINE

– 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 and air filter.

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

239292

min Ø140 mm max Ø280 mm 3500 W 230 V

INDUCTION HOT PLATE DISPLAY LINE

– Unique induction hot plate with a rectangular induction coil which allows multiple pans to be kept warm simultaneously.
– Power adjustable in 11 steps by means of a knob.
– Temperature range: 40-100°C.
– Equipped with electronic protection against overheating.

code	V	W	mm
209523	230	1000	455x333x(H)62

See movie

209523

1000 W 230 V

HENDI

S.S. stainless steel

NDUCTION 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 a minimum Ø of 140 mm and a maximum of 280 mm.
- Height adjustable feet.

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

239711

min Ø140 mm
max Ø280 mm

3500 W
230 V

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

S.S. stainless steel

239773

code	mm
239773	Ø360x(H)180

S.S. stainless steel

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.

code		V	W	mm
239766	induction unit	230	3500	340x450x(H)120
239681	induction wok+wok pan	230	3500	340x450x(H)120 + Ø360

239681

removable and cleanable air filter

3500 W
230 V

239766

HENDI

239322

min Ø140 mm — 5000 W
max Ø280 mm — 400 V

239698

min Ø140 mm — 3500 W
max Ø320 mm — 230 V

INDUCTION COOKER MODEL 5000 D

S.S.
stainless steel

– 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 minimum Ø 140 mm and maximum
  Ø 280 mm.
– Height adjustable feet.
– Works on 380V, supplied without plug, an electrician is
  required for the installation.

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

INDUCTION COOKER MODEL 3500 D XL

S.S.
stainless steel

– 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 a minimum Ø of 140 mm and
  a maximum of 320 mm.
– Height adjustable feet.

code	V	W	mm
239698	230	3500	390x500x(H)120

INDUCTION COOKER MODEL 7000

S.S.
stainless steel

– Stainless steel housing with two hobs.
– Front hob has a maximum power of 5000W, when
  the front hob operates at 5000W the rear hob can only
  generate 2000W.
– Rear hob has a maximum power of 3500W only while
  the front hob doesn't exceed 3500W.
– Electronic protection against overheating.
– With adjustable metal feet and removable air filter.
– Works on 380V, supplied without plug, an electrician is
  required for the installation.

code	V	W	mm
239346	400	2x3500	405x698x(H)145

239346

min Ø160 mm — 2x 3500 W
max Ø280 mm — 400 V

HENDI

min Ø120 mm
max Ø260 mm
3500 W
230 V

239780

INDUCTION COOKER MODEL 3500 M

– Steplessly adjustable power dial.
– Stainless steel housing.
– Suitable for use with pans and frying pans from Ø 120 mm
 up to Ø 260 mm.

S.S.
stainless steel

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

min Ø120 mm
max Ø260 mm
3000 W
230 V

239315

INDUCTION COOKER MODEL 3000 M

– Steplessly adjustable power dial.
– Stainless steel housing.
– Suitable for use with pans and frying pans from Ø 120 mm
 up to Ø 260 mm.

S.S.
stainless steel

code	V	W	mm
239315	230	3000	327x420x(H)100

min Ø120 mm
max Ø260 mm
2000 W
230 V

239230

INDUCTION COOKER MODEL 2000

– Very slim housing (32mm) with stainless steel frame.
– Ceramic glass surface.
– Touch-sensitive control.
– Suitable for pots up to 260 mm bottom size.

S.S.
stainless steel

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

min Ø120 mm
max Ø260 mm
1800 W
230 V

239209

INDUCTION COOKER MODEL 1800

– ABS housing.
– Digital power, temperature and timer setting.
– Settings immediately respond to high-low.
– Suitable for cooking pans with at least Ø 120 mm and at
 most Ø 260 mm, and frying pans with at least Ø 120 mm
 and at most Ø 200 mm.

ABS
plastic

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

HENDI

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

209509

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).

800 W
230 V

code	mm	V	W
239193	Ø245x(H)68	230	800
239186	Mounting ring stainless steel		

239193

239186

NEW!

QUARTZ HEATED COUNTERTOP DISPLAY TWO LEVELS
– Stainless steel housing, tempered glass sides, curved acrylic glass doors and mirror back panel.
– Access via two curved glass doors at the front.
– The shelves fit up to 4 GN1/2 containers.
– Fitted with two quartz heating elements and an electric heating plate at the bottom.
– With mechanical temperature controller.
– Fitted with lighting at the top.
– Temperature range: 30 up to 90°C

code	mm	V	W
233962	625x467x(H)650	230	550

233962

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.
– Temperature controller and display.
– Temperature range: 30 up to 90°C.

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

233740

Cr chrome plated S.S. stainless steel

233726

233733

LED lighting

sliding doors

HEATED COUNTERTOP DISPLAY THREE LEVELS
– Fitted with double glazing and curved front glass.
– Access via two sliding doors at the back.
– Stainless steel housing.
– Fitted with LED lighting at the top.
– With 3 chrome plated shelves, adjustable in height.
– Temperature controller and display.
– Temperature range: 30 up to 90°C

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

273982

S.S. stainless steel

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

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

273999

S.S. stainless steel

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

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

HENDI

NEW!

273869　　　　　273876　　　　　　　　　　　273883　　　　273890

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	V	W	mm	colour
273869	230	250	Ø275x(H)250	Silver
273876	230	250	Ø275x(H)250	Copper

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	V	W	mm	colour
273883	230	250	Ø175x(H)250	Silver
273890	230	250	Ø175x(H)250	Copper

NEW!　919217

INFRARED HEAT BULB
– Infrared replacement bulb for heat lamps.
– Shatterproof, with normal fitting (E27).

code	V	W	mm
919217	230	250	Ø125x(H)170

NEW!　919200

INFRARED HEAT BULB
– Infrared replacement bulb for heat lamps.
– Shatterproof, with normal fitting (E27).

code	V	W	mm
919200	230	250	Ø125x(H)170

273906

2 LAMP INFRARED FOOD WARMER BRIDGE
– Designed to keep food warm between preparing and serving.
– Height is easily adjustable.
– Shatterproof lamps included.

code	V	W	mm
273906	230	500	453x360x(H)590/790

HENDI　　153

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.

see movie

S.S. stainless steel

GN 2/3
400 W
230 V

GN 1/1
600 W
230 V

225264

225448

SOUS-VIDE SYSTEM GN 2/3
– Equipped with handles.
– Stainless steel spacer with 4 compartments included.

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

SOUS-VIDE SYSTEM GN 1/1
– Equipped with handles and drain tap.
– Stainless steel spacer with 6 compartments included.

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

PA polyamide | PP polypropylene

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		mm
970676	100 pieces	150x200
970652	100 pieces	150x250
970683	100 pieces	200x300
970669	100 pieces	250x350
970690	100 pieces	300x400
971314	50 pieces	350x450
971321	50 pieces	400x400
971338	50 pieces	380x500

HENDI

IVIDE CIRCULATOR STICK
– The whole body is IPX7 (submersion) water resistant.
– For safety the sous vide stick turns off when removed from the water bath.
– WiFi control possible, app available for iOS and Android devices.
– The app helps users calculate the perfect time and temperature, pre-loaded with over 600 recipes.
– Temperature can be set between 25°C and 90°C in 0,1°C increments.
– Can heat and circulate up to 20 liters of water.
– Can circulate 8 liters of water per minute.
– Bright screen shows the working temperature and time, easy to operate.

code	V	W	mm
224076	230	800	98x158x(H)350

Wi-Fi

224076

S.S.
stainless steel

NEW!

POLYSCIENCE® CHEF SERIES SOUS VIDE THERMAL CIRCULATOR
– Water circulation provides maximum consistency (compared to non-stirred devices).
– Can be applied to the virtually any vessel by means of a clamp.
– Best performances up to 45 litres.
– Working temperature 20˚C to 95˚C, accuracy 0,05˚C.
– Timer can be set up to 99 hours.
– Low Level water protection, device switches off the Sous Vide in case of accidental use without water.
– Control cooking liquid circulation level by easily adjustable pump pressure outlet.
– Maximum pressure flow rate of 12 litres per minute.
– Dedicated temperature control enables you to quickly set or adjust cooking temperature.
– Temperature sensor to prevent overload and overheating.
– Detachable power leads, both UK and European plugs included.

code	V	mm
225608	230	98x187x(H)359

225608

NEW!

Wi-Fi

IVIDE PLUS SOUS VIDE STICK
– High precision sous vide thermal circulator with temperature control.
– 4inch Touch Screen interface.
– Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5cm by means of a clamp.
– Best performances up to 80 litres.
– Working temperature 5˚C to 99˚C, accuracy 0.07˚C.
– Timer can be set between 1 minute and 99 hours.
– Multiple Machines can be managed from the App.
– Offers exceptional temperature stability.
– Low level water protection device switches off the sous vide in case of accidental use without water.
– Circulating pump to eliminate cold and hot spots.
– Temperature sensor to prevent overload and overheating.
– Carry Case as Standard.
– IPX7, can withstand splashes and accidental submersion.
 APP:
– Precise temperature control from anywhere.
– A collection of over 600 recipes.
– Our Sous Vide Calculator: We've done all the testing and research for you, which means no more scouring the internet for information.
– Recipe Memory: Store your own times and temperatures.
– Cook history: For greater HACCP control store your last cook 10 times and temperatures.
– Multi device cooking: Control Several cookers form one app.
– Notifications to confirm when the water is at temperature, and the food is cooked. Cook time complete, don't worry the app will keep the food at the optimum temperature for holding.
– Multi-language Control: The first ever multilingual sous vide cooking app.

code	V	W	mm
222997	230	2200	130x145x(H)330

222997

PA polyamide PE polyethylene

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

HENDI

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.

see movie

225479

LOW TEMPERATURE OVEN

S.S.
stainless steel

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

HENDI

RICE COOKERS
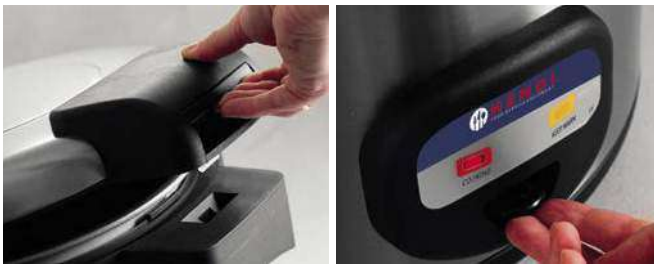
240403

RICE COOKER & WARMER
– Suitable for 30 cups (180ml) of dry rice.
– Cooks rice and keeps it warm automatically.
– Measuring cup, rice spoon and silicone non-stick pad included.
– When keeping warm the sides of the pan are heated as well.

S.S.
stainless steel

code	liter	V	W	mm
240403	5,4	230	1950	455x455x(H)380

240410

RICE COOKER WITH STEAMER COOKING FUNCTION
– Cooks rice and keeps it warm automatically.
– Suitable for 10 measuring cups of dry rice.
– Plastic steam basket included to use during steam function.
– Measuring cup and rice spoon included.
– Easy to clean thanks to removable aluminium pan.

S.S.
stainless steel

code	liter	V	W	mm
240410	1,8	230	700	Ø280x(H)285

HENDI

NEW!

238486

S.S.
stainless steel

SMOKE OVEN ELECTRIC
– The smoke oven is ideal for smoking a variety of foods such as fish, beef, ham and vegetables.
– Made of stainless steel, with a magnetically closing double-insulated door.
– Temperature adjustable with a thermostat, thermometer integrated in door.
– Equipped with a hot air vent on the rear.
– Supplied with 3 grids (400x279mm) and 3 meat hooks.

code	mm	W
238486	540x380(H)720	1600

NEW!

199961

199978

S.S.
stainless steel

199985

199800

199787

199770

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 integrated filter.
– Flexible rubber hose (30 cm long) for easy injection of smoke into resealable bags and containers.
– Compact and lightweight enough to use with one hand.
– Gentle enough for use on delicate fruits and vegetables without changing their texture of temperature.
– Powered by 2 AA batteries, not included.
– Wood or herbs for smoking not included.

code	mm
199961	Ø68x(H)158

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

SMOKING GUN PRO - SAGE COMMERCIAL
– The smoking gun pro allows you to infuse a variety of foods and drinks with natural smoky flavours like applewood & hickory without adding any heat.
– Removable stainless steel combustion chamber and smoking barrel, can't be melted by blowtorch use and prevents resin build up.
– The 50 cm flexible rubber hose is easy to install and remove.
– Heavy-duty removable fan - will not melt when heated. Fan can be removed for cleaning with the supplied Allen key.
– Efficient, low-noise motor with air flow adjustment knob.
– Runs on 4 AA batteries (included).
– Includes two 1/2 OZ sample jars of PolyScience® Hickory and Apple Wood Smoking Sawdust.

code	mm
199985	150x80x(H)165

AROMATIC WOOD CHIPS
– For hot smoking in a smoke box or smoke oven.

code		type
199800	Oak wood	1000ml bag
199824	Bourbon wood	1000ml bag
199831	Hickory wood	1000ml bag
199848	Applewood	1000ml bag
199855	Cherry wood	1000ml bag
199862	Beech wood	1000ml bag
199893	Mesquite wood	1000ml bag

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

code	type
199787	500 g.

SMOKER WOOD DUST
– Very fine aromatic wood chips.
– For use with cold smoke infusers/smoking guns.
– Set of four different wood types: cherry, oak, hickory and mesquite.

code	type
199770	4 x 250ml tins

HENDI

SAGE COMMERCIAL BY POLYSCIENCE®

NEW!

S.S. stainless steel

THE CONTROL °FREAK™ INDUCTION HOB
– The Control °Freak™ induction cooking system is the first of its kind to accurately measure, set and hold 397 cooking temperatures from 30-252˚C. The unique real-time sensing system uses a through-glass sensor to directly measure surface temperatures and a Probe Control™ remote thermometer to precisely control the temperature of both water and fat-based liquids. The Intensity function gives incredible control over the heat up speed to the set temperature. The Create function stores frequently used custom temperature profiles for simple one-touch recall.
– Temperature range of 30-250˚C, precise temperature control within 0,5˚C.
– Power can be set between 100-1800W.
– Both temperature probes have a resolution of 0-300˚C.
– 72 hour timer with 'Repeat, Continue, Keep Warm and Stop Cooking' functions.
– Control cooking liquid circulation level by easily adjustable pump pressure outlet.
– Durable stainless steel housing with ceramic glass induction hob.
– Dual fan cooling system.
– Clear digital control panel with color display.
– USB port allows for software updates.
– Detachable power leads, both UK and European plugs included.

code	V	W	mm
239216	230	1800	350x470x(H)110

239216

S.S. stainless steel

ANTI-GRIDDLE™
– The PolyScience® Anti-Griddle™ is a traditional cooktop with an amazing twist: the device quickly freezes sauces and purees instead of heating them! Develop solid or semi-frozen creations with stable, crunchy surfaces and cool, creamy centres. The dual-textures create a surprising and unique experience plates. On buffets and at catering events, the Anti-Griddle™ always attracts diners when preparing a frozen appetizer or dessert right in front of their eyes. Within 5–10 minutes the Anti-Griddle™ surface will reach a temperature at -34˚C.
– Durable housing out of stainless steel with non-slip feet.
– The freezing surface is made of stainless steels and measures 38,1x22,8 cm.
– Fitted with carrying handles and supplied with freezing surface cover.

code	V	mm
274248	230	403x477x343

274248

HENDI

161

GRILL MESH NON-STICK PTFE

– For use in combination with barbecues, grills and food dehydrators.

code	thickness (mm)	packed per	mm
678008	1	5	400x300
678015	1	5	530x325
678022	1	5	600x400

-60°C
260°C
temp · oven · wash
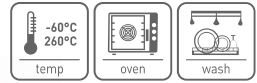
678015
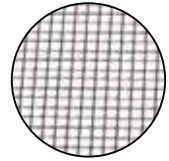
6 trays
500 W
230 V

see movie

PP polypropylene · S.S. stainless steel

FOOD DEHYDRATOR KITCHEN LINE

– For drying fruits, vegetables, herbs, meat, fish, etc.
– Automatic fans circulate the warm air for an evenly dried result.
– Fitted with 6 or 9 stainless steel 330x305 mm trays which can hold up to 500 grams each.
– Trays are evenly spaced at 35 mm intervals and are easy to remove and clean.
– Inside of the housing and the door are made of BPA-free materials.
– Thanks to the transparent door you can keep an eye on the drying process.
– Delivered with a transparent pad which can be used to catch the residue on the bottom of the dryer or to make fruit leather.
– Temperature adjustable from 35° to 70°C.

229002

9 trays
700 W
230 V

229019

code		V	W	mm
229002	6 trays	230	500	450x345x(H)315
229019	9 trays	230	700	450x345x(H)415

Easy controls

Easy to open

With fine mesh for drying small items

162

HENDI

NEW!

FOOD DEHYDRATOR PROFI LINE

– Stainless steel housing.
– For drying fruits, vegetables, herbs, meat, fish, etc.
– Digital control panel.
– Timer adjustable up to 24 hours by 30 minute increments.
– Temperature adjustable from 35°C to 75°C by 5° increments.
– Silent fans circulate the warm air for an evenly dried result, without the need to rotate the trays.
– Fitted with 6 stainless steel grids, 305x330 mm each.
– Grids are evenly spaced and are easy to remove and clean.
– Thanks to the transparent door you can keep an eye on the drying process.

code		V	W	mm
229033	6 trays	230	550-650	340x450x(H)311

6 trays
600 W
230 V

229033

FOOD DEHYDRATOR PROFI LINE

– Stainless steel housing.
– For drying fruits, vegetables, herbs, meat, fish, etc.
– Digital control panel.
– Timer adjustable up to 24 hours by 30 minute increments.
– Temperature adjustable from 35°C to 75°C by 5° increments.
– Silent fans circulate the warm air for an evenly dried result, without the need to rotate the trays.
– Fitted with 10 stainless steel grids, 400x395 mm each.
– Grids are evenly spaced and are easy to remove and clean.
– Thanks to the transparent door you can keep an eye on the drying process.

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

10 trays
1000 W
230 V

229026

See movie

Drying chamber with space for 10 trays

Easy to operate digital control panel

Residu pad included

DEEP FRYERS MASTERCOOK DIGITAL

– The Mastercook range of tabletop deep fryers is made of 18/0 stainless steel.
– Element with switch-off function when removed.
– Oil container 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).

NEW!

18/0 stainless steel

8 liter
3500 W
230 V

2x 8 liter
2x 3500 W
230 V

207345

207352

DEEP FRYER MASTERCOOK DIGITAL - 8 L

code	liter	V	W	mm
207345	8	230	3500	300x455x(H)345

DEEP FRYER MASTERCOOK DIGITAL - 2 X 8 L

code	liter	V	W	mm
207352	2x8	230	2x3500	605x455x(H)345

8 liter
3500 W
230 V

2x 8 liter
2x 3500 W
230 V

207369

207376

DEEP FRYER MASTERCOOK WITH DRAIN TAP DIGITAL - 8 L

code	liter	V	W	mm
207369	8	230	3500	300x515x(H)345

DEEP FRYER MASTERCOOK WITH DRAIN TAP DIGITAL - 2 X 8 L

code	liter	V	W	mm
207376	2x8	230	2x3500	605x515x(H)345

HENDI

DEEP FRYERS MASTERCOOK

– The Mastercook range of tabletop deep fryers is made of 18/0 stainless steel.
– Element with switch-off function when removed.
– Oil container with a V-shaped bottom ensures an optimal cold zone, increases the useful life of the oil.
– The clear controls with temperature pilot lights can be found on top of the equipment.
– 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).

18/0 stainless steel

fried product

the heat goes up

heater immersed in oil

lower temperature oil under the heater

fried crumbs drop to the bottom where the oil temperature is lower and they do not burn that quickly

8 liter | 3500 W | 230 V
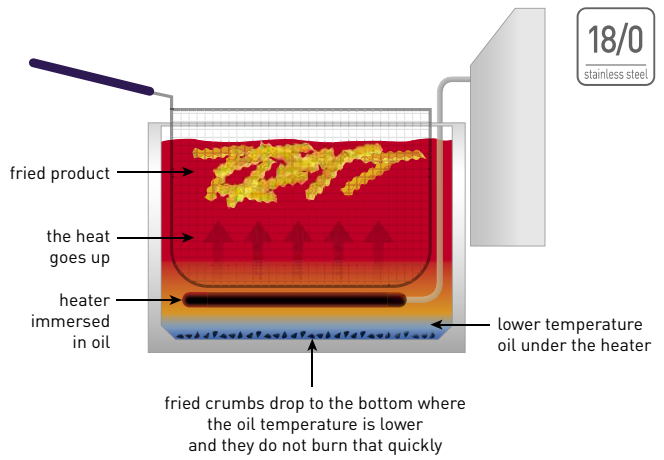
207208

DEEP FRYER MASTERCOOK - 8 L

code	liter	V	W	mm
207208	8	230	3500	300x455x(H)345

2x 8 liter | 2x 3500 W | 230 V

207307

DEEP FRYER MASTERCOOK - 2 X 8 L

code	liter	V	W	mm
207307	2x8	230	2x3500	605x455x(H)345

8 liter | 3500 W | 230 V

209202

DEEP FRYER MASTERCOOK WITH DRAIN TAP - 8 L

code	liter	V	W	mm
209202	8	230	3500	300x515x(H)345

2x 8 liter | 2x 3500 W | 230 V

209301

DEEP FRYER MASTERCOOK WITH DRAIN TAP - 2 X 8 L

code	liter	V	W	mm
209301	2x8	230	2x3500	605x515x(H)345

18/0
stainless steel

4 liter
3000 W
230 V

6 liter
3300 W
230 V

205808

205815

205822

DEEP FRYER BLUE 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.
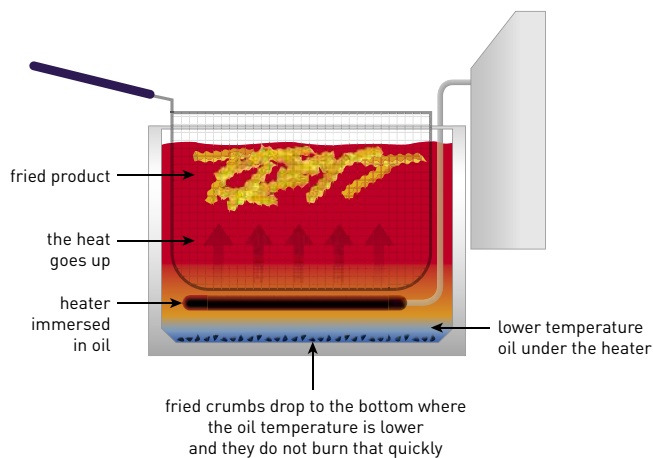
code	liter	V	W	mm
205808	4	230	3000	217x380x(H)300
205846	2x4	230	2x3000	470x420x(H)330
205815	6	230	3300	265x430x(H)290
205853	2x6	230	2x3300	550x430x(H)290
205822	8	230	3500	265x430x(H)345
205839	2x8	230	2x3500	550x430x(H)345

fried product

the heat
goes up

heater
immersed
in oil

lower temperature
oil under the heater

fried crumbs drop to the bottom where
the oil temperature is lower
and they do not burn that quickly

HENDI

8 liter
3500 W
230 V

2x 8 liter
2x 3500 W
230 V

205839

2x 6 liter
2x 3300 W
230 V

205853

Cold zone to
protect oil quality

Removable oil container,
making it easier to clean

Frying basket with heat
insulated and extra long handle

S.S. stainless steel

fried product
the heat goes up
induction heaters

8 liter
3500 W
230 V
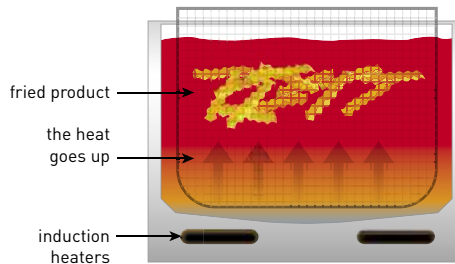
2x 8 liter
2x 3500 W
230 V

215012

215029

INDUCTION DEEP FRYER KITCHEN LINE
– Precise temperature control, induction technology keeps
  the oil at exactly the set temperature.
– With countdown timer.
– Efficient heat transfer.
– Stainless steel housing for easy cleaning.
– Overheating protection.
– Displays set temperature of the oil.
– Supplied with frying basket and lid.

code	liter	V	W	mm
215012	8	230	3500	290x485x(H)406

INDUCTION DEEP FRYER KITCHEN LINE - DOUBLE
– Precise temperature control, induction technology keeps
  the oil at exactly the set temperature.
– With two countdown timers.
– Efficient heat transfer.
– Stainless steel housing for easy cleaning.
– Overheating protection.
– Display of set temperature of the oil.
– Supplied with two frying baskets and lids.

code	liter	V	W	mm
215029	8+8	230	3500+3500	580x485x(H)406

Drain tap makes emtying easy

With filter for the induction motor

Convenient edge for hanging basket

HENDI

NEW!

205914

S.S.
stainless steel

DOUGHNUT DEEP FRYER 12L

– Ideal for frying doughnuts, angel wings, beignets, Dutch doughnuts and other fried dough pastries.
– Entirely made of stainless steel, comes with two frying grids (354x383mm) with cool-touch handle, a heater guard and a lid that can also serve as a drip tray.
– Easy to use and clean, suitable for intensive use and high outputs.
– Fitted with a large welded oil tank (400x400x(H)160 mm) with a max. capacity of 12 liters.
– Tank equipped with drain tap and min/max oil level markings, has a 'cold zone' to improve the oils usetime.
– Removable heat element with switch-off function when removed and overheat protection.
– The temperature can be set from 50˚ up to 190°C.
– Heating indication lamp to show if the heating element is operating.
– With rubber anti-slip feet.

code	liter	V	W	mm
205914	12	230	3000	630x860x(H)360

GRIDDLES BLUE LINE

– Stainless steel housing.
– The hard chromed surface (9mm plate) facilitates cleaning.
– With removable dripping tray and high backsplashes.
– Stepless thermostat adjustable up to 300°C.
– Overheating protection.
– Suitable for continous use.
– Power switch with integrated indication lamp.
– Non-slip feet.

18/0
stainless steel

GRIDDLE BLUE LINE
– Griddle area 330x270 mm, entirely smooth.

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

203125

203156

GRIDDLE BLUE LINE
– Griddle area 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

GRIDDLE BLUE LINE
– Griddle area 518x328 mm, entirely ribbed.

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

GRIDDLE BLUE LINE
– Griddle area 518x328 mm, entirely smooth.

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

GRIDDLE BLUE 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

GRIDDLE SCRAPER

code	mm
855201	100x315

SPARE BLADE FOR 855201
– 5 pieces

code
855218

855201

855218

HENDI

TEPAN-YAKI GRIDDLE

– Detachable, steplessly adjustable plug thermostat.
– Sturdy handles for safe transport.
– The Tepan-Yaki griddle is easy to clean.
– Griddle surface features a non-stick coating.

Al
aluminium

238608

1800 W
230 V

1800 W
230 V

238301

TEPAN-YAKI GRIDDLE
– Griddle surface dimensions: 439x228mm.

code	V	W	mm
238608	230	1800	439x230x(H)110

TEPAN-YAKI GRIDDLE
– Griddle surface dimensions: 893x217mm.

code	V	W	mm
238301	230	1800	900x230x(H)110

239605

239506

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.

Al
aluminium

code		V	W	mm
239506	inner pan 400x(H)50mm	230	1400	Ø500x(H)190
239605	inner pan 550x(H)60mm	230	1600	Ø620x(H)190

HENDI

CONTACT GRILLS

- Cast-iron enamelled grills.
- Stainless steel frame.
- With wire brush.
- Fitted with fat tray and backsplash.
- Thermostat continuously adjustable up to a maximum of 300°C, with indicator light.
- With lifted top (H)530 mm.

S.S.
stainless steel
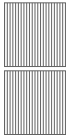
263501

263600

CONTACT GRILL - SINGLE VERSION
– Grill surface 220x230 mm

code	V	W	mm
263501	230	1800	290x370x(H)210

CONTACT GRILL - SINGLE VERSION
– Grill surface 220x230 mm

code	V	W	mm
263600	230	1800	290x370x(H)210

263655

263662
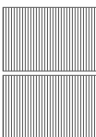
CONTACT GRILL "PANINI"
– Grill surface 340x230 mm

code	V	W	mm
263655	230	2200	430x370x(H)210
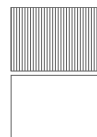
CONTACT GRILL "PANINI"
– Grill surface 340x230 mm

code	V	W	mm
263662	230	2200	430x370x(H)210

172

HENDI

263709

CONTACT GRILL - DOUBLE VERSION
– Thermostats independently adjustable
– Grill surface bottom plate 475x230 mm
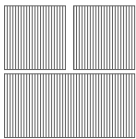
code	V	W	mm
263709	230	3600	570x370x(H)210

263808

263907

CONTACT GRILL - DOUBLE VERSION
– Thermostats independently adjustable
– Grill surface bottom plate 475x230 mm
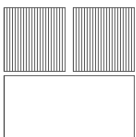
code	V	W	mm
263808	230	3600	570x370x(H)210

CONTACT GRILL - DOUBLE VERSION
– Thermostats independently adjustable
– Grill surface bottom plate 475x230 mm
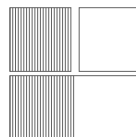
code	V	W	mm
263907	230	3600	570x370x(H)210

SALAMANDERS

S.S.
stainless steel

264607

Removable grid
and dripping tray

Height smoothly
adjustable

SALAMANDER 450
– Type 450 - stainless steel frame.
– Ideal for grilling or keeping dishes/sandwiches warm and
  crisp.
– Thermostat continuously adjustable up to a maximum of
  300°C, with indicator lights.
– Adjustable height by means of smoothly running lifting
  system.
– Removable dripping/crumb tray with 440x320 mm grid.

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

SALAMANDER 600
– Type 600 - stainless steel frame.
– Ideal for grilling or keeping dishes/sandwiches warm and
  crisp.
– Thermostat continuously adjustable up to a maximum of
  300°C, with indicator lights.
– 2 independent heating areas.
– Adjustable height by means of smoothly running lifting
  system.
– Removable dripping/crumb tray with 590x350 mm grid.

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

3600 W
230 V

264706

Removable grid
and dripping tray

Height smoothly
adjustable

HENDI

S.S.
stainless steel

SALAMANDER WITH QUARTZ INFRARED HEATING ELEMENTS

– It is possible to place GN1/1 trays in the chamber.
– Ideal for grilling or heating up dishes or sandwiches.
– With top & bottom Quartz infrared heating element.
– Fitted with thermostat, 15 min. timer and indicator lamp.
– 3 possible grid heights, grid handles fitted with heat shield.
– With crumb tray.
– Conforms to the IPX3 norm.

NEW!

3645 W
230 V

264409

code	V	W	mm
264409	230	3645	689x397x(H)318

SALAMANDER WALL MOUNTABLE

– Conforms to the IPX4 norm.
– Can be installed against the wall without requiring additional brackets.
– Ideal for grilling or heating up dishes or sandwiches.
– Continously adjustable from 50°C to 300°C.
– With top heating element.
– Fitted with thermostat, 30 min. timer and indicator lamp.
– 4 possible grid heights, grid handles fitted with heat shield.
– With crumb tray.

2000 W
230 V

Wall mountable without the use of any additional brackets

264119

code	V	W	mm
264119	230	2000	610x310x(H)280

SALAMANDER 580

– Type 580.
– Ideal for grilling or heating up dishes or sandwiches.
– Continously adjustable from 50°C to 300°C.
– With top heating element.
– Fitted with power regulator, 30 min. timer and indicator lamp.
– 4 possible grid heights.
– With crumb tray.
– Interior dimensions: 426x345x(H)257 mm.

2200 W
230 V

264201

code	V	W	mm
264201	230	2200	580x413x(H)376

SALAMANDER 800

– Type 800.
– Ideal for grilling or heating up dishes or sandwiches.
– Continously adjustable from 50°C to 300°C.
– With top heating element.
– Fitted with power regulator, 30 min. timer and indicator lamp.
– 4 possible grid heights.
– With crumb tray.
– Interior dimensions: 646x408x(H)337 mm.

3600 W
230 V

264300

code	V	W	mm
264300	230	3600	800x472x(H)456

HENDI

SAUSAGE ROLLING GRILLS

– Stainless steel housing.
– Quick heating and heat recovery.
– Non-stick coated rollers.
– Removable easy-to-clean drip tray.
– The rollers have a usable width of 42 cm.
– Adjustable temperature up to 150°C.

S.S.
stainless steel

7 rollers
740 W
230 V

268506

SAUSAGE ROLLING GRILL - 7 ROLLERS

code	V	W	mm
268506	230	740	520x325x(H)175

9 rollers
940 W
230 V

268605

SAUSAGE ROLLING GRILL - 9 ROLLERS

code	V	W	mm
268605	230	940	520x400x(H)175

11 rollers
1180 W
230 V

268704

SAUSAGE ROLLING GRILL - 11 ROLLERS

code	V	W	mm
268704	230	1180	520x477x(H)175

14 rollers
1480 W
230 V

268735

SAUSAGE ROLLING GRILL - 14 ROLLERS

code	V	W	mm
268735	230	1480	520x591x(H)175

Hotdog stand
on page **94-95**

HENDI

SAUSAGE WARMER

Handles for easy carrying

240502

Sausages placed on the special grid are heated by steam, it prevents sausages from being overcooked

SAUSAGE WARMER 10 LITER
– Stepless thermostat temperature control up to 85˚C.
– With handles for transport.
– Lid has a stay-cool handle.

code	V	W	mm
240502	230	1000	330x280(H)250

265000

SAUSAGE WARMER
– Heats hotdog sausages and keeps them warm.
– Stainless steel housing, sausage container made of anodized aluminum and glass.
– With adjustable power.

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

BAIN-MARIE GASTRONORM

1200 W
230 V

238905

1200 W
230 V

238912

BAIN-MARIE KITCHEN LINE

– Gastronorm 1/1.
– Thermostat adjustable up to 85°C.
– Stainless steel water container with smooth edges
  which make it easier to keep the container clean.
– With on/off switch, indicator light.
– Supplied without GN containers.
– Suitable for gastronorm pans up to 150 mm deep.

S.S. stainless steel

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

BAIN-MARIE KITCHEN LINE WITH DRAIN TAP

– Gastronorm 1/1.
– Continuous temperature settings up to 85°C.
– Stainless steel water container with smooth edges which
  make it easier to keep the container clean.
– With on/off switch, thermostat and indicator light.
– Supplied without GN containers.
– Suitable for gastronorm pans up to 150 mm deep.
– With drain tap.

S.S. stainless steel

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

4.2 liter
200 W
230 V

201107

2x 4.2 liter
400 W
230 V

201206

THERMOSYSTEM 1

– Enamelled pan Ø 185mm.
– Stainless steel bain-marie pan with lid.
– Fitted with power regulator and indicator light.

18/0 stainless steel

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

THERMOSYSTEM 2

– 2 enamelled pans Ø 185 mm.
– 2 stainless steel bain-marie pans with lids.
– Fitted with two power regulators and indicator lights.

18/0 stainless steel

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

HENDI

CREPES AND WAFFLE MAKERS

S.S. stainless steel

Including wooden spreader

CRÊPE MAKER
– Designed for making crepes.
– Baking plate Ø400 mm made of cast iron with a non-stick coating.
– Very even heat distribution across the surface.
– With storage drawer 400x320x(H)30 mm.
– Including wooden spreader.
– Stainless steel housing.
– Thermostat continuously adjustable from 50 to 250°C.
– With protection from overheating and EGO thermostat.

212004

code	V	W	mm
212004	230	3000	450x470x(H)240

S.S. stainless steel

1500 W
230 V

212103

S.S. stainless steel

NEW!

2200 W
230 V

212127

S.S. stainless steel

NEW!

2200 W
230 V

212134
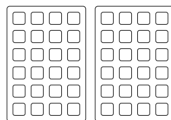
WAFFLE MAKER 'LIÈGE'
– Liège waffles, two 4x6 rectangular patterns.
– Cast iron non-stick coated surface
– Thermostatic temperature control.
– Including waffle fork.
– Insulated handle.

code	weight (kg)	V	W	mm
212103	28	230	1500	320x437x(H)251
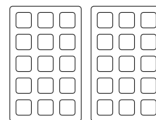
WAFFLE MAKER 'BRUSSELS'
– Brussels waffles, two 3x5 rectangular patterns.
– Cast iron non-stick coated surface
– Thermostatic temperature control.
– Including waffle fork.
– Insulated handle.

code	weight (kg)	V	W	mm
212127	23	230	2200	320×437×(H)277
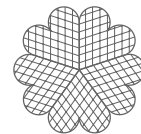
WAFFLE MAKER 'HEART'
– Flower waffles, five conjoined heart-shaped patterns.
– Cast iron non-stick coated surface
– Thermostatic temperature control.
– Including waffle fork.
– Insulated handle.

code	weight (kg)	V	W	mm
212134	16	230	2200	320×437×(H)251

TOASTERS

261200

1340 W
230 V

S.S.
stainless steel

NEW!

CONVEYOR TOASTER SINGLE
– One row of bread slices fit on the conveyor.
– Two separate heating elements.
– Suitable for continuous toasting of sliced bread.
– Supplied with front and back trays.
– Adjustable toasting time up to 5 minutes.

code	V	W	mm
261200	230	1340	288x418x(H)387

2240 W
230 V

S.S.
stainless steel

CONVEYOR TOASTER DOUBLE
– Two rows of bread slices fit next to eachother on the conveyor.
– Two separate heating elements.
– Suitable for continuous toasting of sliced bread.
– Supplied with front and back trays.
– Adjustable toasting time up to 3 minutes.

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

261309

HENDI

NEW!

3000 W
230 V

262214

MULTI TOASTER 6 TONGS

S.S.
stainless steel

– 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

TOASTER TONG

S.S.
stainless steel

code	mm
262801	100x340x(H)64

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	300x200x(H)223

1200 W
230 V

261163

SAMSUNG

NEW! S.S. stainless steel

26 liter
1450 W
230 V

281475

SAMSUNG MICROWAVE PROGRAMMABLE 1780W
– Model: SAMSUNG CM1929A/XEU
– Housing made of stainless steel, door fitted with
  glass window.
– Chamber is fitted with a ceramic floor and light.
– Input power 3200W, output power 1780W.
– Power can be set in 5 levels: high (100%),
  medium (70%), low (50%), quick defrost (20%),
  slow defrost (10%).
– Microwave by means of two rotating microwave
  tubes in the ceiling.
– Digital touch control panel with option of saving
  30 3-step programs.
– Digital display with countdown timer, can be
  set up to 25/40/50 minutes depending on
  the program.
– Program lock function to prevent accidental
  deletion of programs.
– Repeat function to run the last cycle again.
– One touch function which extends the cooking
  cycle with 30 seconds when touched.
– Program finish signal can be modified.
– With air filter cleaning reminder.
– Stackable, microwaves can stack on each other
  with the included support plate.
– Removable internal upper guard to ease cleaning.
– Weight: 32 kg.

code	liter	V	W	mm
281475	26	230	3200	464x557x(H)368

26 liter
1600 W
230 V

281482

SAMSUNG MICROWAVE 1050W
– Model: SAMSUNG CM1099A/XEU
– Housing made of stainless steel, door fitted with
  glass window.
– Chamber is fitted with a ceramic bottom and
  light.
– Input power 1600W, output power 1050W.
– Power can be set in 5 levels: high (100%),
  medium (70%), low (50%), reduced (30%), defrost
  (15%).
– Microwave operates on a single microwave tube.
– With two knobs, for selecting power/function and
  for setting the timer.
– Timer can be set up to 35 minutes.
– Weight: 17,5 kg

code	liter	V	W	mm
281482	26	230	1600	517x412x(H)297

HENDI

26 liter
1780 W
230 V

281390

26 liter
1450 W
230 V

NEW!

281499

SAMSUNG MICROWAVE 1780W

– Model: SAMSUNG CM1919A/XEU
– Housing made of stainless steel, door fitted with glass
  window.
– Chamber is fitted with a ceramic bottom and light.
– Input power 3200W, output power 1780W.
– Power can be set in 5 levels: high (100%), medium (70%),
  low (50%), Quick defrost (20%), slow defrost (10%).
– Microwave operates on two microwave tube.
– With two knobs, for selecting power/function and for setting
  the timer.
– Digital display with countdown timer, can be set up to
  50 minutes depending on the power level selected.
– "ONE TOUCH" function which extends the running program
  with 20 seconds when touched.
– Stackable, microwaves can be stacked on each other with
  the included support plate.
– With removable and cleanable air filter.
– Chamber dimensions: 370x370x(H)190 mm
– Weight: 32 kg

code	liter	V	W	mm
281390	26	230	3200	464x557x(H)368

SAMSUNG MICROWAVE 1450W

– Model: SAMSUNG CM1519A
– Housing made of stainless steel, door fitted with glass
  window.
– Chamber is fitted with a ceramic bottom and light.
– Input power 3000W, output power 1450W.
– Power can be set in 5 levels: high (100%), medium (70%),
  low (50%), Quick defrost (20%), slow defrost (10%).
– Microwave operates on two microwave tube.
– With two knobs, for selecting power/function and for setting
  the timer.
– Digital display with countdown timer, can be set up to
  50 minutes depending on the power level selected.
– "ONE TOUCH" function which extends the running program
  with 20 seconds when touched.
– Stackable, microwaves can be stacked on each other with
  the included support plate.
– With removable and cleanable air filter.
– Chamber dimensions: 370x370x(H)190 mm
– Weight: 32 kg

code	liter	V	W	mm
281499	26	230	3000	464x557x(H)368

SAMSUNG MICROWAVE PROGRAMMABLE 1050W

– Model: SAMSUNG CM1089A/XEU
– Housing made of stainless steel, door fitted with
  glass window.
– Chamber is fitted with a ceramic floor and light.
– Input power 1600W, output power 1050W.
– Power can be set in 4 levels: high (100%),
  medium (70%), low (50%), defrost (30%)
– Microwave operates on a single microwave tube.
– Digital touch control panel with option of saving
  20 3-step programs.
– Digital display with countdown timer, can be set
  up to 30 minutes.
– "ONE TOUCH" function which extends the
  running program with 30 seconds when touched.
– Program finish signal can be modified.
– Weight: 14,5 kg.

code	liter	V	W	mm
281451	26	230	1600	517x412x(H)294

26 liter
1050 W
230 V

281451

HENDI

S.S.
stainless steel

20 liter
700 W
230 V

See movie

281710

MICROWAVE WITH GRILL
– Controlled with two knobs, timer and power/
  function separately adjustable.
– Input power 1050W, output power 700W
  microwave or 1000W grill.
– Timer can be set up to 35 minutes.
– Stainless steel front panel and transparent door.
– The coated chamber contains a glass turntable
  Ø255mm.
– Suitable for plates up to Ø280x(H)160mm.
– Chamber dimensions: 304x306x(H)206mm.
– Volume 20 liter.

code	liter	V	W	mm
281710	20	230	1050	440x330x(H)259

25 liter
1000 W
230 V

See movie

281352

MICROWAVE 1000W
– Controlled with a single knob, time adjustable
  from 15 seconds to 6 minutes.
– Uses a rotating antenna under the chamber floor.
– Chamber made of stainless steel with a ceramic
  floor.
– Transparent door without a lock, easy to open.
– Input power 1550W, output power 1000W.
– Chamber dimensions: 327x346x(H)200 mm
– Volume 25 liter.

code	liter	V	W	mm
281352	25	230	1550	511x432x(H)311

25 liter
1000 W
230 V

281444

MICROWAVE PROGRAMMABLE 1000W
– Easy to use control panel with 10 programmable
  buttons.
– Programmable up to 3 stages of cooking,
  memory capacity for 100 programs.
– Chamber made of stainless steel with interior
  light.
– Housing made of stainless steel.
– Suitable for plates up to Ø320 mm.
– Input power 1550W, output power 1000W.
– Energy feed through the bottom by use of a
  rotating antenna.
– Transparent door without a lock, easy to open.
– Chamber dimensions: 327x346x(H)200mm.
– Volume 25 liter.

code	liter	V	W	mm
281444	25	230	1550	511x432x(H)311

HENDI

34 liter
1000 W
230 V

MICROWAVE PROGRAMMABLE 1000W
– Easy to use control panel with 10 programmable buttons.
– Housing made of stainless steel.
– Microwave chamber made of stainless steel with a ceramic floor.
– Input power 1500W, output power 1000W.
– Transparent door without a lock, easy to open.
– Chamber dimensions: 370x385x(H)230 mm
– Volume 34 liter.

code	liter	V	W	mm
281413	34	230	1500	553x488x(H)343

281413

34 liter
1800 W
230 V

MICROWAVE PROGRAMMABLE 1800W
– Easy to use control panel with 10 programmable buttons.
– Uses twin microwave generators.
– Housing made of stainless steel.
– Microwave chamber made of stainless steel with a ceramic floor.
– Input power 3000W, output power 1800W.
– Transparent door without a lock, easy to open.
– Chamber dimensions: 360x409x(H)225 mm
– Volume 34 liter.

code	liter	V	W	mm
281369	34	230	3000	574x528x(H)368

281369

HENDI

KEBAB GRILL & KNIFE

S.S.
stainless steel

Motor can rotate both ways

Wide reflection screens

Equipped with 4 burners

Removable dripping 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	V	mm
226001	230	470x550x(H)1150

HENDI

CORDLESS KEBAB KNIFE ELECTRIC
– For slicing döner kebab, shawarma, gyro, etc..
– 2 stainless steel ø100 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 kg.

code	V	W	mm
267257	230	80	199x114x(H)184

267257

KEBAB KNIFE ELECTRIC
– For slicing döner kebab, shawarma, gyro, etc.
– 2 stainless steel ø100 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

18/0
stainless steel

267240

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 ø110x60 mm.
– Weight 8 kg.

code		V	W	mm
226827	30 kg/h	230	380	280x250x(H)310

226827

SPIRAL MIXERS

– Housing made of high-quality white-varnished stainless steel.
– Bowl, cover and spiral made of 18/10 stainless steel.
– With built-in timer.
– Movable thanks to 4 wheels of which 2 have brakes.

S.S. stainless steel   18/10 stainless steel

226209

Fitted with
castor wheels

NEW!

SPIRAL MIXER WITH FIXED BOWL - 10 L
– Model with fixed head and bowl.
– Bowl capacity: 10 liter.
– Bowl dimensions: ø260x(H)200 mm.
– Maximum dough load of 8 kg.
– Weight: 42 kg.

code		V	W	mm
226315	35 kg/h	230	370	260x500x(H)500

SPIRAL MIXER WITH FIXED BOWL - 22 L
– Model with fixed head and bowl.
– Bowl capacity: 20 liter.
– Bowl dimensions: ø360x(H)210 mm.
– Maximum dough load of 17 kg.
– Weight 56 kg.

code		V	W	mm
226209	56 kg/h	400	750	385x670x(H)725

SPIRAL MIXER WITH FIXED BOWL - 32 L
– Model with fixed head and bowl.
– Bowl capacity: 32 litres.
– Bowl dimensions: ø400x(H)260 mm.
– Maximum dough load of 25 kg.
– Weight 90 kg.

code		V	W	mm
226308	88 kg/h	400	1100	424x735x(H)805

HENDI

Liftable head
makes it easy to
remove the bowl

With integrated
timer

226346

Bowl is made from
18/10 stainless steel

NEW!

SPIRAL MIXER WITH REMOVABLE BOWL - 10 L

– Model with liftable head and removable bowl.
– Bowl capacity: 10 litres.
– Bowl dimensions: ø260x(H)200 mm.
– Maximum dough load of 8 kg.
– Weight 60 kg.

code		V	W	mm
226339	35 kg/h	230	370	385x670x(H)675

SPIRAL MIXER WITH REMOVABLE BOWL - 20 L

– Model with liftable head and removable bowl.
– Bowl capacity: 20 litres.
– Bowl dimensions: ø360x(H)210 mm.
– Maximum dough load of 17 kg.
– Weight 73 kg.

code		V	W	mm
226346	56 kg/h	400	750	385x670x(H)725

SPIRAL MIXER WITH REMOVABLE BOWL - 32 L

– Model with liftable head and removable bowl.
– Bowl capacity: 32 litres.
– Bowl dimensions: ø400x(H)210 mm.
– Maximum dough load of 25 kg.
– Weight 94,6 kg.

code		V	W	mm
226353	88 kg/h	400	100	424x735x(H)805

HENDI

See movie

224847

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).

S.S.
stainless steel

code	V	W	mm
224847	230	70	258x218x(H)232

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.

S.S.
stainless steel   wash

code	mm
224830	440x382x(H)340

HENDI

ELECTRIC DOUGH ROLLERS

HDPE polyethylene | S.S. stainless steel

see movie

Perfect for pizza
and pasta dough

226629

ELECTRIC DOUGH ROLLER 300
– Perfect for rolling cold pizza dough, pasta dough and
  dumpling/ravioli dough.
– Two sets of adjustable rollers shape the dough into a disc of
  consistent thickness.
– Separate roller guards ensure easy and safe operation.
– Weight 25 kg.
– Rolled dough disc diameter: 14 to 30 cm.

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

226636

ELECTRIC DOUGH ROLLER 400
– Perfect for rolling cold pizza dough, pasta dough and
  dumpling/ravioli dough.
– Two sets of adjustable rollers shape the dough into a disc
  of consistent thickness.
– Separate roller guards ensure easy and safe operation.
– Patented model, switches on automatically when you enter
  the dough.
– Weight 37 kg.
– Rolled dough disc diameter: 26 to 40 cm.

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

ELECTRIC DOUGH ROLLER 500
– Perfect for rolling cold pizza dough and pasta dough.
– One set of rollers, electric foot pedal.
– Adjustable dough thickness, diameter adjustable from 26
  to 50 cm.
– Roller guard.
– Weight 27 kg.

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

With electric
foot pedal

226612

HENDI

880968

880906

NEW!

LID FOR PIZZA DOUGH BOXES

PE polyethylene | wash

code	mm
880968	600x400

PIZZA DOUGH BOX

PE polyethylene | wash

code	liter	mm int.	mm
880906	14	565x365x(H)70	600x400x(H)75
880913	18	565x365x(H)90	600x400x(H)95
880920	24	565x365x(H)120	600x400x(H)130

617014

617700

617014

617700

PIZZA SLICER
– Stainless steel knife blade.
– Polypropylene handle.

PP polypropylene | 18/0 stainless steel | wash

code	mm
617014	ø100x230

PAN GRIPPER
– Stainless steel.
– Suitable for all types of pizza pans.

code	Dimensions (mm)
617700	190 mm

PP polypropylene | S.S. stainless steel | wash

523902

523957

CAKE SERVER
– With black polypropylene handle

code	mm
523902	260x60

CAKE SCOOP/CUTTER
– With black polypropylene handle
– With cutting sides

code	mm
523957	295x75

HENDI

PIZZA PAN
– Made of blue steel.
– Ideal for uniform heat distribution when baking.

code	mm
617069	ø200x(H)25
617076	ø220x(H)25
617083	ø240x(H)25
617090	ø260x(H)25
617106	ø280x(H)25
617205	ø300x(H)25
617304	ø320x(H)25
617403	ø360x(H)25
617410	ø400x(H)25
617427	ø450x(H)38
617434	ø500x(H)38

617069

PIZZA SCREEN
– Solid construction
– Ideal for uniform pizza baking

code	mm
617502	Ø230
617526	Ø280
617533	Ø300
617540	Ø330
617557	Ø360
617564	Ø400
617571	Ø450
617588	Ø500
617595	Ø600

617502

PIZZA BOARDS
– Made of raw beech wood.
– With grooves to assist cutting into 6 equal parts.

code	mm
505540	ø300
505557	ø350
505564	ø400
505571	ø450
505588	ø500
505595	ø600

505540

ø500 and 600 mm have
a reinforced bottom

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

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

220306

HENDI

PIZZA ACCESSORIES

617861 **617816** **525630**

860 mm
965 mm
930 mm
457 mm
355 mm
405 mm
305 mm
255 mm

![Al aluminium]

PIZZA SCOOP
– Wooden handle

code	mm
617816	305x355x(L)965
617861	405x457x(L)860

PIZZA OVEN CLEANING BRUSH
– Brush made of brass wire
– Removable wooden handle ended with a screw
– Steel scraper

code	mm
525630	255x(L)930
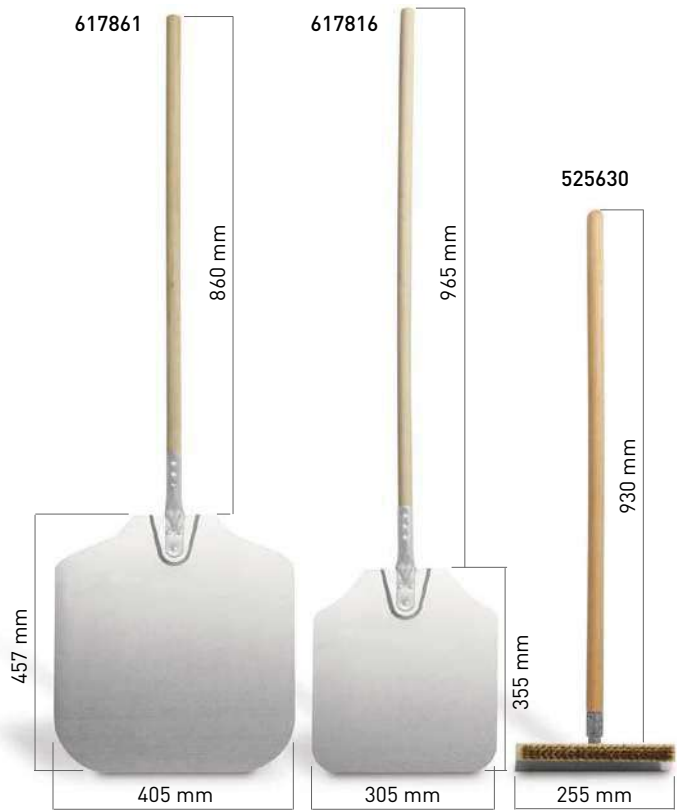
PIZZA DELIVERY BAGS

– Thermal insulation delivery bags save time and money and help improve the quality of your services
– The product remains hot and tasty all the way to the customer

709825

709818

PIZZA DELIVERY BAG - BOX 350X350 MM
– Tight shutter easy to regulate.
– Made of tough and easy to clean material.
– Side pockets for drinks.
– Top transparent pocket for bills.

code		Dimensions (mm)
709825	4 boxes	350x350

PIZZA DELIVERY BAG - BOX 450X450 MM
– Tight shutter easy to adjust.
– Made of tough and easy to clean material.
– Side pockets for drinks.
– Top transparent pocket for bills.

code		Dimensions (mm)
709818	4 boxes	450x450

709900

LID SPACER FOR PIZZA'S
– Height of the lid spacer: 35 mm

![PP polypropylene]

code	packed per
709900	500

HENDI

PIZZA OVEN BASIC

S.S.
stainless steel

226865

1 (Ø 32 cm)

9 cm
41 cm
36 cm
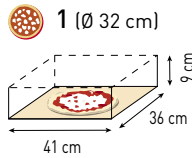
PIZZA OVEN BASIC 1/40
– Stainless steel front panel and painted steel body.
– With internal lighting.
– Refractory bricks in the cooking chamber.
– Heating elements in the chamber (top and bottom).
– Separate thermostat for each heating element.
– Temperature range: 50°C to 320°C.
– Inside dimensions of the chamber: 410x360x(H)90 mm.

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

226872

1+1 (Ø 32 cm)

9 cm
9 cm
41 cm
36 cm
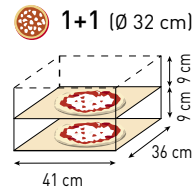
PIZZA OVEN BASIC 2/40
– Stainless steel front panel and painted steel body.
– Insulation made of rock wool.
– Refractory bricks in the cooking chamber.
– Heating elements in the chamber (top and bottom).
– Separate thermostat for each heating element.
– Temperature range: 50°C to 320°C.
– Inside dimensions of the chamber: 410x360x(H)90 mm.

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

226889

1 (Ø 45 cm)

12 cm
62 cm
50 cm
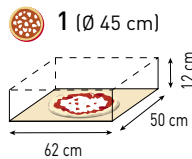
PIZZA OVEN BASIC 1/50 VETRO
– Stainless steel front panel and painted steel body.
– Insulation made of rock wool.
– Refractory bricks in the cooking chamber.
– Heating elements in the chamber (top and bottom).
– Separate thermostat for each heating element.
– Temperature range: 50°C to 500°C.
– Inside dimensions of the chamber: 620x500x(H)120 mm.

code	V	W	mm
226889	230/400	5000	915x621x(H)357

226896

1+1 (Ø 45 cm)

12 cm
12 cm
62 cm
50 cm
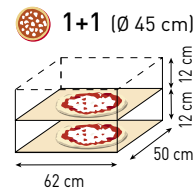
PIZZA OVEN BASIC 2/50 VETRO
– Stainless steel front panel and painted steel body.
– Insulation made of rock wool.
– Refractory bricks in the cooking chamber.
– Heating elements in the chamber (top and bottom).
– Separate thermostat for each heating element.
– Temperature range: 50°C to 500°C.
– Inside dimensions of the chamber: 620x500x(H)120 mm.

code	V	W	mm
226896	230/400	7500	915x621x(H)527

HENDI

S.S.
stainless steel

227060

Two highly efficient fans, distributing hot air evenly

CONVECTION OVEN H90
– Stainless steel body, door with double glazing.
– Cool touch door which can be removed to ease cleaning.
– Inside is partially enamelled and has interior lighting.
– Heating by means of two heating elements and two fans.
– Temperature adjustable from 50°C to 300°C.
– Timer adjustable from 0 to 120 minutes.
– Oven fits 4 trays, distance between the trays is 70 mm.
– Supplied with 4 trays (436x315 mm).

code		V	W	mm
227060		230	2670	595x595x(H)570
801970	grid			433x338
943380	tray			435x315x(H)8

Fits four aluminium trays

Double, heat resistant glass

Fitted with interior lighting

HENDI

227077

Direct humidification

HUMIDIFIED CONVECTION OVEN H90S
– Stainless steel body, door with double glazing.
– Cool touch door which can be removed to ease cleaning.
– Inside is partially enamelled and has interior lighting.
– Heating by means of two heating elements and two fans.
– Temperature adjustable from 50°C to 300°C.
– Direct humidification, manually operated with a button.
– Timer adjustable from 0 to 120 minutes.
– Oven fits 4 trays, distance between the trays is 70 mm.
– Supplied with 4 trays (438x315 mm).
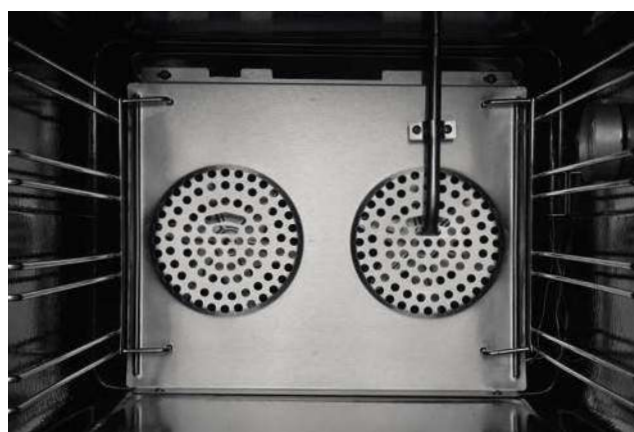
code		V	W	mm
227077		230	2670	595x595x(H)570
801970	grid			433x338
943380	tray			435x315x(H)8

Removable door eases cleaning

Glass stays cool enough to touch

With clamp to remove hot trays

NEW! | S.S. stainless steel

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 GN2/3 trays, distance between the trays is 70 mm.
– Supplied with 1 grid GN2/3.
– 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
224823	Stand for oven 225929		580x390x(H)750

CONVECTION SNACK OVENS

S.S. stainless steel

– Ideal solution for businesses wishing to add fresh and tasty baked goods to their product range.
– Compact size and cost-effective energy consumption make it fit for installation practically anywhere.
– Built-in humidifier makes the oven suitable for even the most sophisticated baked goods.
– Body and cooking chamber made of stainless steel.
– Glass door with gravity ventilation.
– Cooling system for controls.

225165

CONVECTION OVEN MULTIFUNCTIONAL

– Fits 4 trays 429 x 345 mm, 4 trays included.
– One non-reversible fan.
– Body and chamber made of stainless steel.
– Double layer glass door, cools front pane by means of natural convection.
– Tray support spacing 74 mm.
– Temperature range: 50 to 230°C.

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

S.S. stainless steel | 18/0 stainless steel

FLOOR STAND FOR SNACK OVENS

– Capacity: 6x 429x345 mm.
– Compatible with Hendi oven 225165.

code	mm
224670	540x460x(H)700

224670

HENDI

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.

18/0 stainless steel

BAKERY HUMIDIFIED CONVECTION OVEN
– Two non-reversible fans.
– Indirect humidification, manually operated with a button.
– Fits up to four 600 x 400 mm trays, not included.
– Body and chamber made of stainless steel.
– Double layer glass door, cools front pane by means of natural convection.
– Tray support spacing 83 mm.
– Temperature range: 50 to 230°C.

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

225516

STEAM CONVECTION OVEN
– Two reversible fans.
– Direct humidification, adjustable in 5 steps.
– Fits up to four 600 x 400 mm trays, not included.
– Chamber made of stainless steel 18/10.
– Double layer glass door, cools front pane by means of natural convection.
– Tray support spacing 83 mm.
– Temperature range: 50 to 230°C.

code	weight (kg)	V	W	mm
225523	58	400 / 2N	6400	790x750x(H)635

225523

FLOOR STAND FOR BAKERY OVENS
– Capacity: 6x 600x400.
– Suitable for ovens: 225516, 225523.

code	mm
225639	760x520x(H)950

225639

HENDI

199

CONVECTION OVENS & COMBI-OVENS NANO 4X 450X340MM

– 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.

NANO

NEW!

– 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 complete with 4 aluminium trays (450x340mm).

S.S.
stainless steel

223369

MULTI-FUNCTIONAL CONVECTION OVEN MANUAL WITH HUMIDIFIER NANO
– Manual control panel, three knobs for temperature, time and mode.
– With a humidifier button for indirect humidification.
– 4 modes: defrosting, convection, grill and grill with convection.
– Equipped with 1 non-reversible fan.
– Weight: 36 kg.

code	V	W	mm
223369	230	3100	560x595x(H)530

223376

CONVECTION OVEN MANUAL NANO
– Manual control panel, two knobs for temperature and time.
– Equipped with 1 non-reversible fan.
– Weight: 36 kg.

code	V	W	mm
223376	230	2850	560x595x(H)530
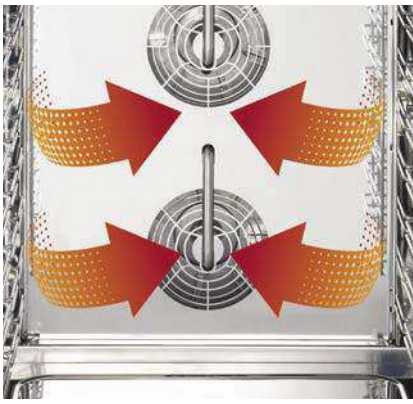
HENDI

S.S.
stainless steel

CONVECTION OVEN MANUAL
WITH HUMIDIFIER NANO

– Manual control panel, two knobs for temperature and time.
– With a humidifier button for indirect humidification.
– Equipped with 1 reversible fan.
– Weight: 38 kg.

code	V	W	mm
223352	230	3200	560x595x(H)530

223352

CONVECTION OVEN DIGITAL
WITH HUMIDIFIER NANO

– 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.
– Equipped with 1 reversible fan.
– Weight: 38 kg.

code	V	W	mm
223345	230	3100	560x595x(H)530

223345

STAND FOR OVENS NANO 4X 450X340MM

– For ovens 223376, 223369, 223352, 223345.

code	mm
223031	560x510x800

223031

HENDI

201

CONVECTION STEAM OVENS DIGITAL NANO GN-SIZE

– A convection steam oven combines the efficiency of a convection oven with the capabilities of a steam oven. These modes can be used separately or in conjunction with one another. These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavorful roasted meat and poultry or perfectly steamed fish.
– Steam is generated by directly spraying water on the heaters. The steam levels in the chamber are controllable and the oven has multiple automated features to maintain the set levels. Works with a direct water connection: ¾", max 30°C, 150-200 kPa (2 bar), only treated, softened water.
– Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
– The powerful 6 bladed fan(s) have auto-reverse and can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence. The fan motor has double bearings and 250W of power.
– The digital control panel has clear readouts for the different functions, time, temperature and cooking program.

N A N O

NEW!

– 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.

S.S.
stainless steel

223291

CONVECTION STEAM OVEN DIGITAL NANO 5X GN2/3
– Capacity of 5x GN2/3, GN-tray guides are placed 67 mm apart.
– With 1 reversible fan.
– Weight: 64 kg.

code		V	W	mm
223291	5x GN2/3	400	5400	700x714x(H)628
223666	stand for 5x GN2/3 ovens			700x580x(H)700

223123

CONVECTION STEAM OVEN DIGITAL NANO 5X GN1/1
– Capacity of 5x GN1/1, GN-tray guides are placed 67 mm apart.
– With 2 reversible fans.
– Weight: 103 kg.

code		V	W	mm
223123	5x GN1/1	400	13800	920x834x(H)699
223659	stand for 5x GN1/1 ovens			940x640x(H)700

HENDI

CONVECTION STEAM OVEN DIGITAL NANO 7X GN1/1

– Capacity of 7x GN1/1, GN-tray guides are placed 67 mm
  apart.
– With 2 reversible fans.
– Weight: 117 kg.

code		V	W	mm
223109	7x GN1/1	400	13800	920x834x(H)859
223659	stand for 7x GN1/1 ovens			940x640x(H)700

223109

CONVECTION STEAM OVEN DIGITAL NANO 12X GN1/1

– Capacity of 12x GN1/1, GN-tray guides are placed 67 mm
  apart.
– With 3 reversible fans.
– Weight: 151 kg.

code		V	W	mm
223086	12x GN1/1	400	13800	920x834x(H)1195
223642	stand for 12x GN1/1 ovens			940x640x(H)500

223086

CONVECTION STEAM OVEN DIGITAL NANO 20X GN1/1

– Capacity of 20x GN1/1, GN-tray guides are placed 67 mm
  apart.
– With 4 reversible fans.
– Weight: 250 kg.

code		V	W	mm
223215	20x GN1/1	400	28000	1050x940x(H)1900

223215

HENDI

CONVECTION STEAM OVENS MANUAL NANO GN-SIZE

– A convection steam oven combines the efficiency of a convection oven with the capabilities of a steam oven. These modes can be used separately or in conjunction with one another. These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meat and poultry or perfectly steamed fish.
– Steam is generated by directly spraying water on the heaters. The steam levels in the chamber are controllable and the oven has multiple automated features to maintain the set levels. A direct water connection is needed: ¾", max 30°C, 150-200 kPa (2 bar), only treated, softened water.
– Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
– The powerful 6 bladed fan(s) have auto-reverse and can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner

NANO

NEW!

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.

S.S.
stainless steel

223307

CONVECTION STEAM OVEN MANUAL NANO 5X GN2/3
– Capacity of 5x GN2/3, GN-tray guides are placed 67 mm apart.
– With 1 reversible fan.
– Weight: 64 kg.

code	V	W	mm
223307	5x GN2/3	400	5400	700x714x(H)628
223666	stand for 5x GN2/3			700x580x(H)700

223130

CONVECTION STEAM OVEN MANUAL NANO 5X GN1/1
– Capacity of 5x GN1/1, GN-tray guides are placed 67 mm apart.
– With 2 reversible fans.
– Weight: 103 kg.

code	V	W	mm
223130	5x GN1/1	400	13800	920x834x(H)699
223659	stand for 5x GN1/1 ovens			940x640x(H)700

Removable door gasket

Direct water injection

HENDI

CONVECTION STEAM OVEN MANUAL NANO
7X GN1/1
– Capacity of 7x GN1/1, GN-tray guides are placed 67 mm
  apart.
– With 2 reversible fans.
– Weight: 117 kg.

code		V	W	mm
223116	7x GN1/1	400	13800	920x834x(H)859
223659	stand for 7x GN1/1 ovens			940x640x(H)700

223116

CONVECTION STEAM OVEN MANUAL NANO
12X GN1/1
– Capacity of 12x GN1/1, GN-tray guides are placed 67 mm
  apart.
– With 3 reversible fans.
– Weight: 151 kg.

code		V	W	mm
223093	12x GN1/1	400	13800	920x834x(H)1195
223642	stand for 12x GN1/1 ovens			940x640x(H)500

223093

CONVECTION STEAM OVEN MANUAL NANO
20X GN1/1
– Capacity of 20x GN1/1, GN-tray guides are placed 67 mm
  apart.
– With 4 reversible fans.
– Weight: 250 kg.

code		V	W	mm
223222	20x GN1/1	400	28000	1050x940x(H)1900

223222

HENDI

808207

TRAY
– With 3 rims

code	mm
808207	600x400

808214

TRAY PERFORATED
– With 3 rims

code	mm
808214	600x400

808221

TRAY PERFORATED - WITH 3 RIMS
– With Teflon™ non-stick coating.
– With 3 rims.

code		mm
808221	Non-stick coating	600x400

808245

TRAY FOR FRENCH BREAD
– With Teflon™ non-stick coating.
– Perforated.
– Fits 5 loaves of french bread.

code		mm
808245	Non-stick coating	600x400

808238

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

code	mm
808238	600x400

801925

GRID

code	mm
801994	600x400
801925	Grid transverse
801963	Chrome plated

HENDI

808306

TRAY PERFORATED GN 1/1 - WITH 4 RIMS

code	mm
808306	530x325x(H)10

808405
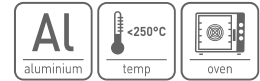
TRAY PERFORATED GN 1/1 - WITH 4 RIMS
– With Teflon™ non-stick coating.

code	mm
808405	530x325x(H)10

808429

TRAY GN 1/1 - WITH 4 RIMS
– With Teflon™ non-stick coating.
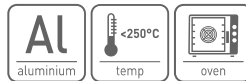
code	mm
808429	325x530x(H)10
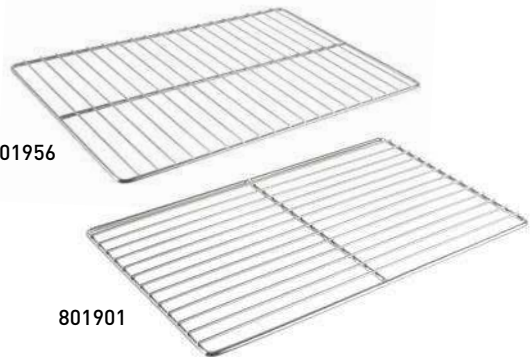
801956

801901

GASTRONORM GRID
– GN 1/1

code	mm
801901	530x325
801918	Stainless steel 18/10
801956	Chrome plated - transverse grid

809242

809259

809150
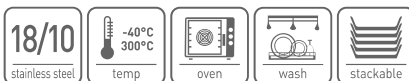
GASTRONORM TRAY PROFI LINE

code	mm
809242	GN 1/1 - 530x325x(H)40
809259	GN 1/1 - 530x325x(H)20
809150	GN 2/1 - 650x530x(H)20
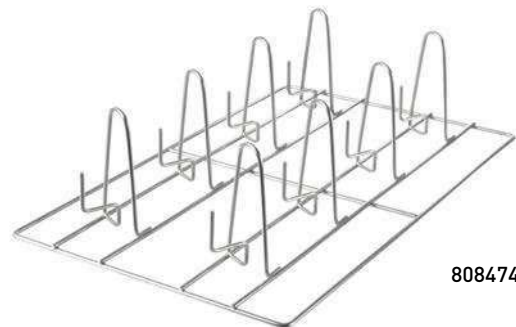
808474

CHICKEN GRID
– For roasting 8 chickens

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

890257
890240
890233
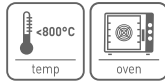
GASTRONORM CONTAINER ENAMELLED

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

805558
805541
805534

CONTAINER WITH NON-STICK COATING

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

808313

TRAY PERFORATED GN 2/3 - WITH 4 RIMS

code	mm
808313	354x325x(H)10

808412

TRAY PERFORATED GN 2/3 - WITH 4 RIMS
– With Teflon™ non-stick coating.

code	mm
808412	354x325x(H)10

801932

GASTRONORM GRID GN 2/3

code	mm
801932	354x325
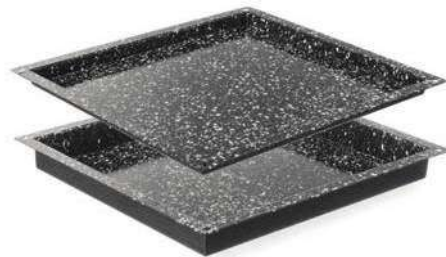
890356
890349
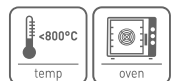
GASTRONORM CONTAINER ENAMELLED GN 2/3

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

HENDI

OVEN MITTS

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

556603

OVEN MITTS, COTTON

code	packed per	mm
556603	2	345

CE

<250°C
temp

556627

OVEN MITTS, FIBERGLASS

code	packed per	mm
556627	2	430

CE

<350°C
temp

556610

OVEN MITTS, FLAME RETARDANT COTTON
– Extra long to protect the forearm

code		packed per	mm
556610	cotton with flame retardant coating	2	430

CE

<250°C
temp

556634

OVEN GLOVE HEAT RESISTANT
– Heat resistant up to 350˚C.
– Comfortable fit.

code	packed per	mm
556634	2	300

<350°C
temp

NEW!

556658

OVEN MITTS LEATHER
– Made from cow leather.
– Extra long to protect the forearm.

code	packed per	mm
556658	2	460

wash

NEW!

Arktic REFRIGERATION SINCE 1952

233825

233832

ROUND CAKE DISPLAY 100L
– 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°/8°C.
– Climate class: N
– Refrigerant: R600a.

code	liter	V	W	mm
233825	100	230	210	ø480x(H)1030

ROUND CAKE DISPLAY 360L
– 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 3 castors of which 1 has a brake.
– Digital temperature controller and display, with on/off switch.
– Temperature range: 2°/8°C.
– Climate class: N
– Refrigerant: R290.

code	liter	V	W	mm
233832	360	230	460	ø680x(H)1750

233207

233214

CAKE DISPLAY 110L
– Housing made of stainless steel fitted with, curved double glazed front cover and glass side panels.
– Accessible through two sliding glass doors.
– 20 mm thick expanded polystyrene foam insulation.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.
– 2 chrome plated shelves (630x230mm and 630x280mm) included. Max. capacity of 5 kg each.
– Bright LED lighting in the ceiling.
– Digital temperature controller and display.
– Temperature range: 2/8°C.
– Climate class: 3
– Refrigerant: R290.

code	liter	V	W	mm
233207	110	230	220	700x557x(H)670

CAKE DISPLAY 130L
– Housing made of stainless steel fitted with, curved double glazed front cover and glass side panels.
– Accessible through two sliding glass doors at the back.
– 20 mm thick expanded polystyrene foam insulation.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.
– 2 chrome plated shelves (830x230mm and 830x280mm) included. Max. capacity of 6,5 kg each.
– Bright LED lighting in the ceiling.
– Digital temperature controller and display.
– Temperature range: 2°/8°C.
– Climate class: 3
– Refrigerant: R290.

code	liter	V	W	mm
233214	130	230	260	900x557x(H)670

COOLING

HENDI

CAKE DISPLAYS

Arktic REFRIGERATION SINCE 1952

cooling

233702

233719

See movie

CAKE DISPLAYS

Cr chrome plated | S.S. stainless steel

– Housing made of stainless steel fitted with, curved glass front cover and glass side panels.
– Accessible through two sliding glass doors at the back.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.
– 2 chrome plated shelves included.
– Bright LED lighting in the ceiling.
– Digital temperature controller and display.
– Temperature range: 0°/12°C.
– Climate class: N
– Refrigerant: R290.

code	liter	V	W	mm
233702	120	230	160	686x568x(H)686
233719	160	230	160	850x568x(H)686

Forced air cooling

Digital display

Glass side panels

Sliding doors

NEW!

OPEN FRONT MULTIDECK DISPLAY REFRIGERATOR 320L

S.S. stainless steel

– Housing made of stainless steels fitted with hardened safety glass.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.
– Fitted with three shelves.
– Fitted with easy to remove lockable sliding doors.
– With LED lighting at the top and under each shelve.
– Fitted with 4 castors of which 2 have brakes.
– Digital temperature controller and display.
– Max. ambient temperature: 28°C.
– Refrigerant: R290.

code	range	V	W	mm
233252	-1°/10°C	230	1300	920x847x(H)1465

233252

REFRIGERATED DISPLAY CABINETS WITH BACK ACCESS

S.S. stainless steel

NEW!

– Housing made of stainless steel fitted with double glazing.
– Accessible through two sliding doors at the back.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.
– With bright LED lighting at the top and under each shelve.
– Fitted with 4 castors of which 2 have brakes.
– Digital temperature controller and display.
– Temperature range: 2˚/8˚C.
– Climate class: N
– Refrigerant: R290.

233306

REFRIGERATED DISPLAY CABINETS WITH 3 SLANTED SHELVES
– Fitted with 3 adjustable slightly slanted glass shelves.

code	liter	V	W	mm
233306	300	230	480	650x805x(H)1445
233443	500	230	490	900x805x(H)1445
233320	650	230	490	1200x805x(H)1445

233337

REFRIGERATED DISPLAY CABINETS WITH 2 SHELVES
– Fitted with 2 adjustable glass shelves.

code	liter	V	W	mm
233337	300	230	480	915x675x(H)1210
233450	410	230	490	1215x675x(H)1210
233375	510	230	490	1515(675x(H)1210
233467	610	230	500	1815x675x(H)1210

233276

REFRIGERATED DISPLAY CABINETS
– Housing made of stainless steel fitted with triple glazing.
– With self-closing door.
– 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˚/8˚C.
– Climate class: N
– Refrigerant: R290.

code	liter	V	W	mm
233276	400	230	495	650x650x(H)1908
233283	550	230	495	850x850x(H)1908

COOLING

HENDI

Possibility to place an graphic image

SUSHI DISPLAY GN 1/3 63L
– 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 trays.
– Fitted with LED lighting and evaporator at the top.
– Digital temperature controller and display.
– Refrigerant: R600a.
– Climate class: 3

233757

code	range	V	W	mm
233757	0°/12°C	230	160	1307x450x(H)330

COUNTERTOP FREEZER DISPLAY 77L

S.S. stainless steel

– 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 1/4 containers (max. height 150 mm).
– With 4 adjustable stainless steel feet.
– Digital temperature controller and display.
– Refrigerant: R600a.
– Climate class: 4

code	range	V	W	mm
233689	-25°/-18°C	230	162	805x666x(H)305

233689

COUNTERTOP SALAD DISPLAY 67L

S.S. stainless steel

– 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 1/4 containers (max. height 150 mm).
– With 4 adjustable stainless steel feet.
– Digital temperature controller and display.
– Refrigerant: R600a.
– Climate class: 4

See movie

code	range	V	W	mm
233672	0°/12°C	230	105	767x612x(H)328

233672

HENDI

REFRIGERATED DISPLAY CABINETS

- Housing made of coated stainless steel fitted with double glazing.
- With self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Air duct outside of the glass blows air over the glass to remove and prevent condensation.

- Durable PVC coated shelves, adjustable in height.
- With bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Temperature range: 0/12°C.
- Climate class: N
- Refrigerant: R600A.

S.S.
stainless steel

Arktic
REFRIGERATION SINCE 1952

233610

233627

233634

REFRIGERATED DISPLAY CABINET 58L
– 2 shelves.

code		V	W	mm
233610	white	230	170	452x406x(H)816
233627	black	230	170	452x406x(H)816

REFRIGERATED DISPLAY CABINET 68L
– 3 shelves.

code		V	W	mm
233634	white	230	170	452x406x(H)891
233238	black	230	170	452x406x(H)891 **NEW!**
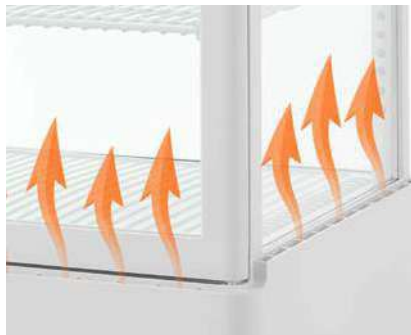
Air duct outside
glass to remove and
prevent condensation

Double glazing
and easy
opening door

Digital
controller

Adjustable
feet

Internal lighting
in the ceiling

LED
lights

COOLING

HENDI

233641

233658

233665

REFRIGERATED DISPLAY CABINET 78L
– 3 shelves.

code		V	W	mm
233641	white	230	170	452x406x(H)966
233658	black	230	170	452x406x(H)966

REFRIGERATED DISPLAY CABINET 98L
– 4 shelves.

code		V	W	mm
233665	white	230	190	452x406x(H)1116
233269	black	230	190	452x406x(H)1116 **NEW!**

REFRIGERATED DISPLAY CABINET 280L
– With 5 shelves and height adjustable feet.

code		V	W	mm
233696	white	230	290	556x526x(H)1913
233290	black	230	290	556x526x(H)1913 **NEW!**

4 wheels,
2 with brakes

Double glazing and easy
opening curved door

233696

HENDI

215

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.
– Coolant: R600a.

NEW!

Cr chrome plated

Arktic
REFRIGERATION SINCE 1952

233900

BACK BAR REFRIGERATOR SINGLE DOOR 118L
– Single door, with 2 chrome plated shelves.

code	range	V	mm
233900	2°/10°C	230	500x500x(H)900

233917

BACK BAR REFRIGERATOR SLIDING DOORS 228L
– Double sliding door, with 4 chrome plated shelves.

code	range	V	mm
233917	2°/10°C	230	900x500x(H)900

233924

BACK BAR REFRIGERATOR SINGLE DOOR 293L
– Single door, with 5 chrome plated shelves.

code	range	V	mm
233924	2°/10°C	230	600x515x(H)1820

233931

BACK BAR REFRIGERATOR DOUBLE DOORS 458L
– Double doors, with 10 chrome plated shelves.

code	range	V	mm
233931	2°/10°C	230	900x545x(H)1820

HENDI

WINE COOLERS DUAL ZONE

– Dual zone allows to set two different temperatures for the two zones.
– Black housing, borderless glass door fitted with stylish stainless steel handle.
– With lockable self-closing door.
– Forced air cooling with auto-defrost, compressor placed behind the chamber.
– Supplied with wooden shelves.
– With bright LED lighting in the ceiling.
– Digital temperature controller and display. Can be set in Celsius or Fahrenheit
– Fitted with 4 adjustable non-slip feet.
– Climate class: N
– Refrigerant: R600a.

NEW!

PP polypropylene

S.S. stainless steel

Dual zone

Wooden shelves included

Door can be locked

233221

233245

WINE COOLER DUAL ZONE 165L
– Suitable for up to 44 bottles of wine.
– Supplied with 5 wooden shelves.

code	range	V	W	mm
233221	4˚/20˚C	230	130	596x654x(H)855

WINE COOLER DUAL ZONE 450 L
– Suitable for up to 165 bottles of wine.
– Supplied with 15 wooden shelves.

code	range	V	W	mm
233245	4˚/20˚C	230	150	596x720x(H)1820

NEW!

Arktic ❄
REFRIGERATION SINCE 1952

DISPLAY REFRIGERATORS WITH LIGHTBOX

– Made of stainless steels, 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.
– Fitted with 8 adjustable PVC coated shelves.
– 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
– Refrigerant: R600a.

DISPLAY REFRIGERATOR SINGLE DOOR 360L
– With a lockable door.

code	range	V	W	mm
233788	2°/10°C	230	220	620x669x(H)1965

233788

DISPLAY REFRIGERATOR DOUBLE DOOR 750L
– With two lockable doors.

code	range	V	W	mm
233795	2°/10°C	230	240	1120x595x(H)1965

233795

COOLING

HENDI

NEW!

COUNTERTOP DISPLAY FREEZER 90L
– Inner and outer housing made of high-quality plastic.
– Lockable door is fitted with triple glazing and heating
  element to prevent fogging up.
– Forced air cooling with auto defrost, compressor placed
  underneath the chamber.
– Fitted with 2 adjustable PVC coated shelves.
– With LED lighting at the top of the freezer.
– Digital temperature controller and display.
– Climate class: N
– Refrigerant: R290.

code	range	V	W	mm
233412	-22˚/-18˚C	230	160	620x575x(H)712

233412

NEW!

S.S.
stainless steel

ICE CREAM DISPLAY FREEZER 600 L
– Housing made of stainless steel fitted with double glazing.
– Accessible through sliding doors at the back and an up
  hinged cover at the front.
– Forced air cooling with auto-defrost, compressor placed
  underneath the chamber.
– Possibility to fit up to 12 ice cream containers.
– With bright LED lighting at the top and on the sides.
– Fitted with 4 castors of which 2 have brakes.
– Digital temperature controller and display.
– Climate class: N
– Refrigerant: R404a.

code	range	V	W	mm
233849	-24˚/-18˚C	230	1050	1240x1065x(H)1410

233849

NEW!

S.S.
stainless steel

cooling

CHEST FREEZER ENERGY EFFICIENT
– Housing made of aluminium.
– With self-closing lockable lid.
– Forced air cooling with manual-defrost, compressor placed
  underneath the chamber.
– 70 mm thick foam insulation.
– Bright LED lighting in the chamber.
– Digital temperature display and manual controller.
– Fitted with 2 wheels and 2 adjustable feet.
– Temperature range: -26/-18°C.
– Climate class: SN-T
– Refrigerant: R600a.

code	liter	V	W	mm
233856	190	230	85	953x607x(H)840
233863	282	230	90	1116x686x(H)840
233870	354	230	95	1275x785x(H)840
233887	445	230	100	1538x785x(H)840
233894	502	230	115	1655x785x(H)840

233856

HENDI

REFRIGERATORS & FREEZERS 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 lockable door(s) with comfortable curved door handle(s).
– Forced air cooling with auto-defrost, compressor placed above the chamber.

– 50 mm thick polyurethane foam insulation.
– With adjustable shelving, fits containers up to GN 1/1.
– Digital display and electronic thermostat.
– Fitted with 4 wheels of which 2 are castor wheels.
– Climate class: SN-ST.
– Coolant: R600a.

NEW!

Chamber and outer housing made of stainless steel

233108
233115

233122
233139

REFRIGERATOR SINGLE DOOR PROFI LINE 410 L
– Chamber dimensions: 500x540x(H)1380 mm.
– 3 shelves (485x525mm) included. Spread load capacity of 40 kg each.
– Weight: 90 kg.

code	range	V	W	mm
233108	-2°/8°C	230	245	600x745x(H)1950

REFRIGERATOR TWO DOORS PROFI LINE 900 L
– Chamber dimensions: 1100x540x (H)1380 mm.
– 6 shelves (525x530mm) included. Spread load capacity of 40 kg each.
– Weight: 135 kg.

code	range	V	W	mm
233122	-2°/8°C	230	400	1200x745x(H)1950

FREEZER SINGLE DOOR PROFI LINE 410L
– Chamber dimensions: 500x540x(H)1380 mm.
– 3 shelves (485x525mm) included. Spread load capacity of 40 kg each.
– Weight: 90kg.

code	range	V	W	mm
233115	-17°/-22°C	230	450	600x745x(H)1950

FREEZER TWO DOORS PROFI LINE 900L
– Chamber dimensions: 1100x540x(H)1380 mm.
– 6 shelves (525x530mm) included. Spread load capacity of 40 kg each.
– Weight: 135 kg.

code	range	V	W	mm
233139	-17°/-22°C	230	750	1200x745x(H)1950

Electronic temperature controller

Shelves with spread load capacity of 40 kg

Self-closing, lockable door

COOLING

HENDI

REFRIGERATORS & FREEZERS PROFI LINE | 800 SERIES

– Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of 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: SN-ST.
– Coolant: R600a.

232118
232132

232125
232149

Chamber and outer housing made of stainless steel

REFRIGERATOR SINGLE DOOR PROFI LINE 670L
– Chamber dimensions: 610x635x(H)1540 mm.
– 3 shelves GN 2/1 (650x530mm) included. Spread load capacity of 40 kg each.
– Weight: 120 kg.

code	range	V	W	mm
232118	0°/8°C	230	220	730x805x(H)2065

FREEZER SINGLE DOOR PROFI LINE 670L
– Chamber dimensions: 610x635x(H)1540 mm.
– 3 shelves GN 2/1 (650x530mm) included. Spread load capacity of 40 kg each.
– Weight: 120 kg.

code	range	V	W	mm
232132	-22°/-17°C	230	600	730x805x(H)2065

REFRIGERATOR TWO DOORS PROFI LINE 1300 L
– Chamber dimensions: 1194x635x(H)1540 mm.
– 6 shelves GN 2/1 (650x530mm) included. Spread load capacity of 40 kg each.
– Weight: 171 kg.

code	range	V	W	mm
232125	0°/8°C	230	350	1314x805x(H)2065

FREEZER TWO DOORS PROFI LINE 1300L
– Chamber dimensions: 1194x635x(H)1540 mm.
– 6 shelves GN 2/1 (650x530mm) included. Spread load capacity of 40 kg each.
– Weight: 177 kg.

code	range	V	W	mm
232149	-22°/-17°C	230	800	1314x805x(H)2065

Fitted with wheels

Dynamic forced cooling
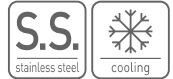
Self-closing, lockable door

REFRIGERATOR COUNTERS KITCHEN LINE | 700 SERIES
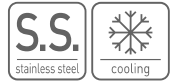
– Inner and outer housing are made of high-quality stainless steel.
– Doors fitted with comfortable handles.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.
– 35 mm thick polyurethane foam insulation.
– With adjustable shelving, fits containers up to GN 1/1.
– Digital display and electronic thermostat.
– With 4 adjustable plastic feet.
– Auto-defrost with condensation evaporator.
– Climate class: SN-T.
– Coolant: R600a.

TWO DOOR REFRIGERATED COUNTER KITCHEN LINE 300L
– Chamber dimensions: 830x595x(H)500 mm.
– 2 shelves (335x570mm) included. Spread load capacity of 15 kg each.
– Weight: 70 kg.

code	range	V	W	mm
232019	-2°/8°C	230	220	900x700x(H)880

232019

Chamber and outer housing made of stainless steel

THREE DOOR REFRIGERATED COUNTER KITCHEN LINE 380L
– Chamber dimensions: 1295x595x(H)500 mm.
– 3 shelves (335x570mm) included. Spread load capacity of 15 kg each.
– Weight: 91 kg.

code	range	V	W	mm
232026	-2°/8°C	230	220	1365x700x(H)880

232026

Shelve placing adjustable

Comfortable handles

Electronic temperature controller

HENDI

REFRIGERATOR & FREEZER COUNTERS KITCHEN LINE | 600 SERIES
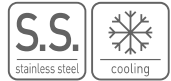
– Inner and outer housing are made of high-quality stainless steel
– Self-closing doors fitted with comfortable handles.
– Work surface fitted with a 40 mm high ridge at the back.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.
– 50 mm thick polyurethane foam insulation.

– With adjustable shelving.
– Digital display and electronic thermostat.
– With 4 adjustable stainless-steel feet.
– Climate class: SN-ST.
– Coolant: R600a.

Arktic REFRIGERATION SINCE 1952

S.S. stainless steel | cooling

NEW!

Chamber and outer housing made of stainless steel

233344
233351

233382
233399

TWO DOOR REFRIGERATED COUNTER KITCHEN LINE 220L
– Chamber dimensions: 800x480x(H)580 mm.
– 2 shelves (390x428mm) included. Spread load capacity of 15 kg each.
– Weight: 71 kg.

code	range	V	W	mm
233344	-2°/8°C	230	300	1200x600x(H)850

THREE DOOR REFRIGERATED COUNTER KITCHEN LINE 390L
– Chamber dimensions: 1400x480x(H)580 mm.
– 3 shelves (2x 430x428mm, 1x 490x428mm) included. Spread load capacity of 15 kg each.
– Weight: 81 kg.

code	range	V	W	mm
233382	-2°/8°C	230	400	1800x600x(H)850

TWO DOOR FREEZER COUNTER KITCHEN LINE 220L
– Chamber dimensions: 800x480x(H)580 mm.
– 2 shelves (390x428mm) included. Spread load capacity of 15 kg each.
– Weight: 71 kg.

code	range	V	W	mm
233351	-12°/-22°C	230	400	1200x600x(H)850

THREE DOOR FREEZER COUNTER KITCHEN LINE 390L
– Chamber dimensions: 1400x480x(H)580 mm.
– 3 shelves (2x 430x428mm, 1x 490x428mm) included. Spread load capacity of 15 kg each.
– Weight: 81 kg.

code	range	V	W	mm
233399	-12°/-22°C	230	500	1800x600x(H)850

Shelve placing adjustable

Forced air cooling

Comfortable handles

REFRIGERATOR & FREEZER COUNTERS PROFI LINE | 700 SERIES
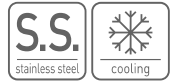
– Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
– Self-closing doors fitted with comfortable handles.
– Work surface fitted with a 40 mm high ridge at the back.
– Forced air cooling with auto-defrost, compressor placed underneath 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: SN-T.

Chamber and outer housing made of stainless steel

232040
232064

232057
232699

TWO DOOR REFRIGERATED COUNTER PROFI LINE 280L
– Chamber dimensions: 822x570x(H)580 mm.
– 2 shelves (330x545mm) included. Spread load capacity of 40 kg each.
– Coolant: R600a.
– Weight: 95 kg.

code	range	V	W	mm
232040	-2°/8°C	230	250	1360x700x(H)850

THREE DOOR REFRIGERATED COUNTER PROFI LINE 420L
– Chamber dimensions: 1257x570x(H)580 mm.
– 3 shelves (330x545mm) included. Spread load capacity of 40 kg each.
– Coolant: R290.
– Weight: 120 kg.

code	range	V	W	mm
232057	-2°/8°C	230	400	1795x700x(H)850

TWO DOOR FREEZER COUNTER PROFI LINE 280L
– Chamber dimensions: 822x570x(H)580 mm.
– 2 shelves (330x545mm) included. Spread load capacity of 40 kg each.
– Coolant: R290.
– Weight: 95 kg.

code	range	V	W	mm
232064	-18°/-22°C	230	600	1360x700x(H)850

THREE DOOR FREEZER COUNTER PROFI LINE 420L
– Chamber dimensions: 1257x570x(H)580 mm.
– 3 shelves (330x545mm) included. Spread load capacity of 40 kg each.
– Coolant: R290.
– Weight: 120 kg.

code	range	V	W	mm
232699	-18°/-22°C	230	600	1795x700x(H)850

232071

DRAWER WITH RAILS – 2-PIECE SET
– Set to convert a door of a Profi Line 700 series counter into two drawers.

code
232071

HENDI

REFRIGERATED COUNTERTOP SERVERY

– Inner and outer housing are made of high-quality stainless steel.
– Static air cooling with auto-defrost, compressor placed next to the chamber.
– 40 mm thick polyurethane foam insulation.
– Digital display and electronic thermostat.
– With 4 adjustable plastic non-slip feet.
– Temperature range: -2/8°C.
– Climate class: SN.
– Coolant: R600a.
– All models delivered without GN containers.

NEW!

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

– With hardened glass display.
– Fits GN ¼ containers with a max height of 150mm.

code	-	V	W	mm
232903	5x GN 1/4	230	180	1205x335x(H)430
232910	7x GN 1/4	230	180	1505x335x(H)430
232927	9x GN 1/4	230	180	1805x335x(H)430

REFRIGERATED COUNTERTOP SERVER GN 1/3

– With hardened glass display.
– Fits GN 1/3 containers with a max height of 150mm.

code	-	V	W	mm
232965	4x GN 1/3	230	180	1205x395x(H)430
232972	6x GN 1/3	230	180	1405x395x(H)430
232989	7x GN 1/3	230	180	1605x395x(H)430
232996	9x GN 1/3	230	180	2006x395x(H)430

REFRIGERATED COUNTERTOP SERVER GN 1/3

– With stainless steel lid.
– Fits GN 1/3 containers with a max height of 150mm.

code	-	V	W
233948	4x GN1/3	230	180
233955	6x GN1/3	230	180
233979	7x GN1/3	230	180
233986	8x GN1/3	230	180
233993	9x GN1/3	230	180

NEW!

233948

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.

Delivered without GN containers

232804

Chamber and outer housing made of stainless steel

232811

TWO DOOR SALAD COUNTER 300L
– With stainless steel lid which covers space for 2x GN 1/1 and 3x GN 1/6 containers (max. height 150 mm).
– Chamber dimensions: 830x595x(H)500 mm.
– 2 shelves (335x570 mm) included. Spread load capacity of 15 kg each.
– Plastic work counter: 900x135x(H)20 mm.
– Weight: 68 kg.

code	range	V	W	mm
232804	-2°/8°C	230	310	900x700x(H)888

NEW!

THREE DOOR SALAD COUNTER 380L
– With stainless steel lid which covers space for 4x GN 1/1 containers (max. height 150 mm).
– Chamber dimensions: 1295x595x(H)500 mm.
– 3 shelves (335x570 mm) included. Spread load capacity of 15 kg each.
– Plastic work counter: 1365x135x(H)20 mm.
– Weight: 87 kg.

code	range	V	W	mm
232811	-2°/8°C	230	310	1365x700x(H)888

COOLING

Shelve placing adjustable

Comfortable handles

Electronic temperature controller

HENDI

232781

Chamber and outer
housing made of
stainless steel

**TWO DOOR SALAD COUNTER WITH GLASS
DISPLAY 300L**
– With stylish glass display, covers space for 2x GN 1/1
   and 3x GN 1/6 containers (max. height 150 mm).
– Chamber dimensions: 830x595x(H)500 mm.
– 2 shelves (335x570 mm) included. Spread load capacity of
   15 kg each.
– Plastic work counter: 900x135x(H)20 mm.
– Weight: 80 kg.

code	range	V	W	mm
232781	-2˚/8˚C	230	310	900x700x(H)1300

232798

**THREE DOOR SALAD COUNTER WITH GLASS
DISPLAY 380L**
– With stylish glass display, covers space for 4x GN 1/1
   containers (max. height 150 mm).
– Chamber dimensions: 1295x595x(H)500 mm.
– 3 shelves (335x570 mm) included. Spread load capacity of
   15 kg each.
– Plastic work counter: 1365x135x(H)20 mm.
– Weight: 110 kg.

code	range	V	W	mm
232798	-2˚/8˚C	230	310	1365x700x(H)1300

232880

Chamber and outer
housing made of
stainless steel

**TWO DOOR SALAD COUNTER WITH RAISED GN
DISPLAY 300L**
– With stainless steel lid which covers space for 5x GN 1/6
   containers (max. height 150 mm).
– Chamber dimensions: 830x595x(H)500 mm.
– GN display dimensions: 900x265x(H)195 mm.
– 2 shelves (335x570 mm) included. Spread load capacity of
   15 kg each.
– Weight: 75 kg

code	range	V	W	mm
232880	-2˚/8˚C	230	310	900x700x(H)1040

232897

**THREE DOOR SALAD COUNTER WITH RAISED GN
DISPLAY 380L**
– With stainless steel lid which covers space for 8x GN 1/6
   containers (max. height 150 mm).
– Chamber dimensions: 1295x595x(H)500 mm.
– GN display dimensions: 1365x265x(H)195 mm.
– 3 shelves (335x570 mm) included. Spread load capacity of
   15 kg each.
– Weight: 105 kg

code	range	V	W	mm
232897	-2˚/8˚C	230	310	1365x700x(H)1040

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.
– Wittidh 4 adjustable plastic non-slip feet.
– Climate class: SN-T.
– Coolant: R600a.
– All models delivered without GN containers.

232859

Chamber and outer housing made of stainless steel

232873

TWO DOOR PIZZA COUNTER 300L
– With stainless steel cover around the GN space which fits 5x GN 1/6 containers (max. height 150 mm).
– Chamber dimensions: 830x595x(H)500 mm.
– 35 mm thick polyurethane foam insulation.
– 2 shelves (335x570 mm) included. Spread load capacity of 15 kg each.
– Weight: 94 kg.

code	range	V	W	mm
232859	-2°/8°C	230	310	900x700x(H)1100

NEW!

THREE DOOR PIZZA COUNTER 380L
– With glass cover around the GN space which fits 8x GN 1/6 containers (max. height 150 mm).
– Chamber dimensions: 1295x595x(H)500 mm.
– 35 mm thick polyurethane foam insulation.
– 3 shelves (335x570 mm) included. Spread load capacity of 15 kg each.
– Weight: 180 kg.

code	range	V	W	mm
232873	-2°/8°C	230	310	1360x700x(H)1120

HENDI

Arktic
REFRIGERATION SINCE 1952

S.S. stainless steel | cooling

NEW!

Countertop servers on page **225**

232996

TWO DOOR PIZZA COUNTER WITH SEVEN DRAWERS 280L
– 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.
– Weight: 367 kg.

code	range	V	W	mm
232842	-2˚/8°C	230	250	2020x800x(H)1110

232842

Chamber and outer housing made of stainless steel

THREE DOOR PIZZA COUNTER WITH COOLING DISPLAY 380+40L
– With separate cooling display which fits 6x GN 1/4 containers (max. height 150 mm).
– Cooling display cools by means of static cooling.
– Cooling display dimensions: 1405x335x(H)255 mm.
– Chamber dimensions: 1295x595x(H)500 mm.
– 35 mm thick polyurethane foam insulation.
– 3 shelves (335x570 mm) included. Spread load capacity of 15 kg each.
– Weight: 190+41 kg.

code	range	V	W	mm
232033	-2˚/8˚C	230	220+180	1405x700x(H)1445

232033

HENDI

229

BLAST CHILLERS

– Enables quick chilling or freezing of prepared dishes.
– Chilling from 70°C to 3°C (90 mins), from 70° C to -18°C (240 mins) or within a pre-set time (without indicating the target temperature).
– Outer housing and inner chamber made of high-quality stainless steel.
– Inner chamber with rounded corners for easier cleaning.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.
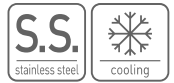
– 60 mm thick polyurethane foam insulation.
– Removable top cover.
– Self-closing door with magnetic gasket.
– Digital temperature controller and display.
– Probe included.
– Fitted with 4 adjustable stainless steel feet.
– Climate class: SN-T
– Coolant: R404a/R507.

Blast chilling from +90°C to +3°C
This process helps lower the food temperature to safe +3°C in a suitably short time, in line with HACCP standards.
The adequate chilling speed helps reduce bacteria growth in the range from +65°C to +10°C.
Blast chilling helps retain the quality, colour and smells of food and extends the storage period.

Blast freezing from +90°C to -18°C
Powerful chilling system and blowing air of -40°C into the chamber makes the core temperature of food quickly drop to -18°C.
It prevents large ice crystals from occurring, which damage the internal structure of food.
Blast freezing results in a large number of small crystals which preserves the original properties of food: flavour, colour, texture and nutrients, and helps extends the storage period.

+3°C ❄

| | Core temperature (probe) |
| | Temperature in the chamber |

-18°C ❄❄

| | Core temperature (probe) |
| | Temperature in the chamber |
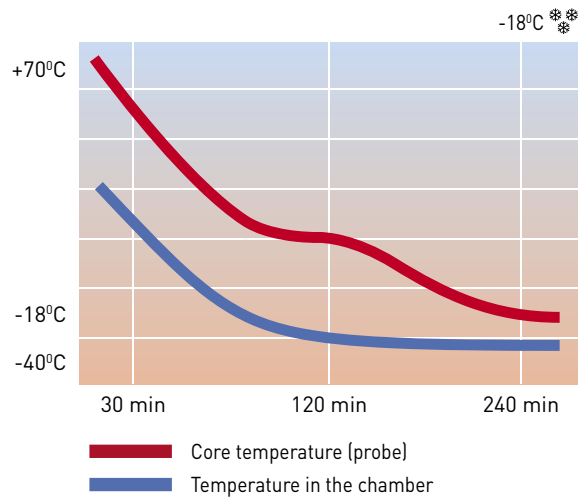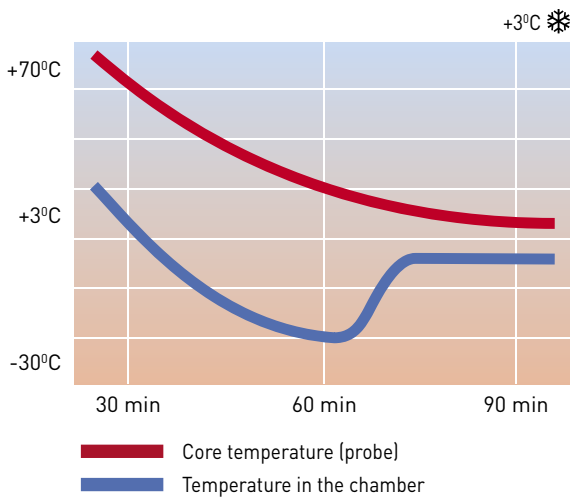
Probe included

Chamber with rails (70 mm apart) compatible with GN 1/1 and 600x400 mm baking sheets.

HENDI

232163

BLAST CHILLER 3 X GN 1/1
– Chamber capacity: 3 x GN 1/1 or 3 x 600x400 mm trays.
– Inside dimensions of the chamber: 610x410x280 mm.
– 3 sets of rails, 70 mm apart.
– Output at chilling to +3° C: 14 kg.
– Output at freezing to -18°C: 11 kg.
– Weight: 50 kg.

code	V	W	mm
232163	230	1150	750x740x(H)720/750

232170

BLAST CHILLER 5 X GN 1/1
– Chamber capacity: 5 x GN 1/1 or 5 x 600x400 mm trays.
– Inside dimensions of the chamber: 610x410x410 mm.
– 5 sets of rails, 70 mm apart.
– Output at chilling to +3° C: 20 kg.
– Output at freezing to -18°C: 15 kg.
– Weight: 71 kg.

code	V	W	mm
232170	230	1420	750x740x(H)850/880

Chamber and outer housing made of stainless steel

232194

232187

BLAST CHILLER 7 X GN 1/1
– Chamber capacity: 7 x GN 1/1 or 7 x 600x400 mm trays.
– Inside dimensions of the chamber: 610x410x760 mm.
– 7 sets of rails, 105 mm apart.
– Output at chilling to +3° C: 25 kg.
– Output at freezing to -18°C: 20 kg.
– Weight: 90 kg.

code	V	W	mm
232194	230	1490	750x740x(H)1260/1290

BLAST CHILLER 10 X GN 1/1
– Chamber capacity: 10 x GN 1/1 or 10 x 600x400 mm trays
– Inside dimensions of the chamber: 610x410x760 mm
– 10 sets of rails, 70 mm apart
– Output at chilling to +3° C: 25 kg
– Output at freezing to -18°C: 20 kg
– Weight: 90kg

code	V	W	mm
232187	230	1490	750x740x(H)1260/1290

HENDI

DISPLAY TRAY SILVER COLOR

Al aluminium | wash

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

DISPLAY TRAY GOLD COLOR

Al aluminium | wash

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

568200

MEAT TRAY
– Black melamine

M melamine | -20°C 70°C temp | wash
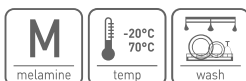
code	mm
568101	290x160x(H)35
568200	350x250x(H)40
568309	420x280x(H)60

568507

MEAT TRAY
– Black melamine

M melamine | -20°C 70°C temp | wash
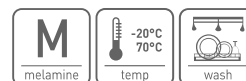
code	mm
568408	290x160x(H)60
568507	300x190x(H)80

568804

MEAT TRAY
– Black melamine

M melamine | -20°C 70°C temp | wash
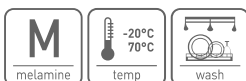
code	mm
568804	280x210x(H)60

569108

DISPLAY TRAY
– Black melamine

M melamine | -20°C 70°C temp | wash
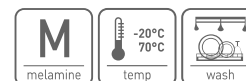
code	mm
569009	270x210x(H)17
569016	300x150x(H)17
569108	300x190x(H)17
569207	350x240x(H)17

COOLING

HENDI

407202

DISPLAY TRAY
– With feet

code	mm
407202	240x170

S.S. stainless steel | wash

407400

DISPLAY TRAY

code	mm
407400	345x245

S.S. stainless steel | wash

408308

DISPLAY TRAY

code	mm
408308	310x230

S.S. stainless steel | wash

508305

MEAT TRAY

code	mm
508107	260x200x(H)48
508206	310x240x(H)48
508305	360x275x(H)52

S.S. stainless steel | wash

429419

BREADROLL DISPENSER
– For 7 rolls

code	mm
429419	475x105x(H)60

S.S. stainless steel

S.S. stainless steel | user assembly

810668

810613

810651

Equipped with a simple locking system

Two castors have brakes

CLEARING TROLLEY - 7 X GN 1/1
– Designed to fit GN 1/1 Trays/containers
– With working surface
– Tray locks on either side
– Fitted with four castors of which two have brakes
– Flatpack delivery

code	work top (mm)	mm
810668	GN 1/1 - 530x325	380x550x(H)925

CLEARING TROLLEY - 15 X GN 1/1
– GN 1/1 with 15 layers - interspaced at 80mm
– Tray locks on either side
– Fitted with four castors of which two have brakes
– Flatpack delivery

code	mm
810613	615x450x(H)1695

CLEARING TROLLEY 15 - 600X400
– 600x400 mm 15 layers - interspaced at 80mm
– Tray locks on either side
– Fitted with four castors of which two have brakes
– Flatpack delivery

code	mm
810651	690x515x(H)1695

234

HENDI

810002

50kg WEIGHT

50kg WEIGHT

SERVING TROLLEY
– Made of stainless steel.
– Fitted with 2 shelves and sound insulation material underneath.
– Maximum load per tray 50 kg.
– Includes 4 castors, of which 2 with brakes, fitted with corner protection.
– Distance between trays 550 mm.
– Flatpack delivery.

code	work top (mm)	mm
810002	830x510	910x590x(H)950

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 80mm.
– Tray locks on either side.
– Fitted with four castors of which two have brakes.
– Flatpack delivery.

code	mm
810606	380x550x (H)1700

810101

50kg WEIGHT

50kg WEIGHT

50kg WEIGHT

SERVING TROLLEY
– Made of stainless steel.
– 3 shelves with noise reducing material underneath.
– Maximum load per tray 50 kg.
– Includes 4 castors, of which 2 with brakes, fitted with corner protection.
– Distance between trays 295 mm.
– Flatpack delivery.

code	work top (mm)	mm
810101	830x510	910x590x(H)950

810156

810149

S.S. stainless steel | **user assembly**

SERVING TROLLEYS WITH WOOD PATTERN PRINT
– Made of stainless steel.
– Fitted with 3 shelves.
– Maximum load per shelf 50 kg.
– Includes 4 castors, of which 2 with brakes, fitted with
  corner protection.
– Flatpack delivery.

code		work top (mm)	mm	
810149	oak wood pattern print	830x510	910x590x(H)950	
810156	dark oak wood pattern print	830x510	910x590x(H)950	**NEW!**

Collapsable to minimize transport dimensions

810514

150kg **WEIGHT**

PP polypropylene | **S.S.** stainless steel

PLATFORM TROLLEY
– Despite its low weight it can carry up to 150 kg.
– Collapsable to minimize transport dimensions.
– With two castor wheels.

code	mm
810514	730x480x(H)825

50kg **WEIGHT**

50kg **WEIGHT**

50kg **WEIGHT**

810200

PP polypropylene | **user assembly**

SERVING TROLLEY POLYPROPYLENE
– Made of polypropylene
– Fitted with 3 shelves
– Maximum load per tray 50 kg
– Includes 4 castors, of which 2 with brakes, fitted with
  corner protection
– Distance between trays 340 mm

code	work top (mm)	mm
810200	615x400	800x410x(H)950

HENDI
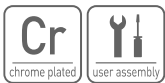
STORAGE RACK WITH 5 SHELVES
– Maximum load per shelf 80 kg
– Fitted with adjustable feet
– Chrome-plated iron

code	mm
812204	910x455x(H)1830

80kg WEIGHT

80kg WEIGHT

80kg WEIGHT

80kg WEIGHT

80kg WEIGHT
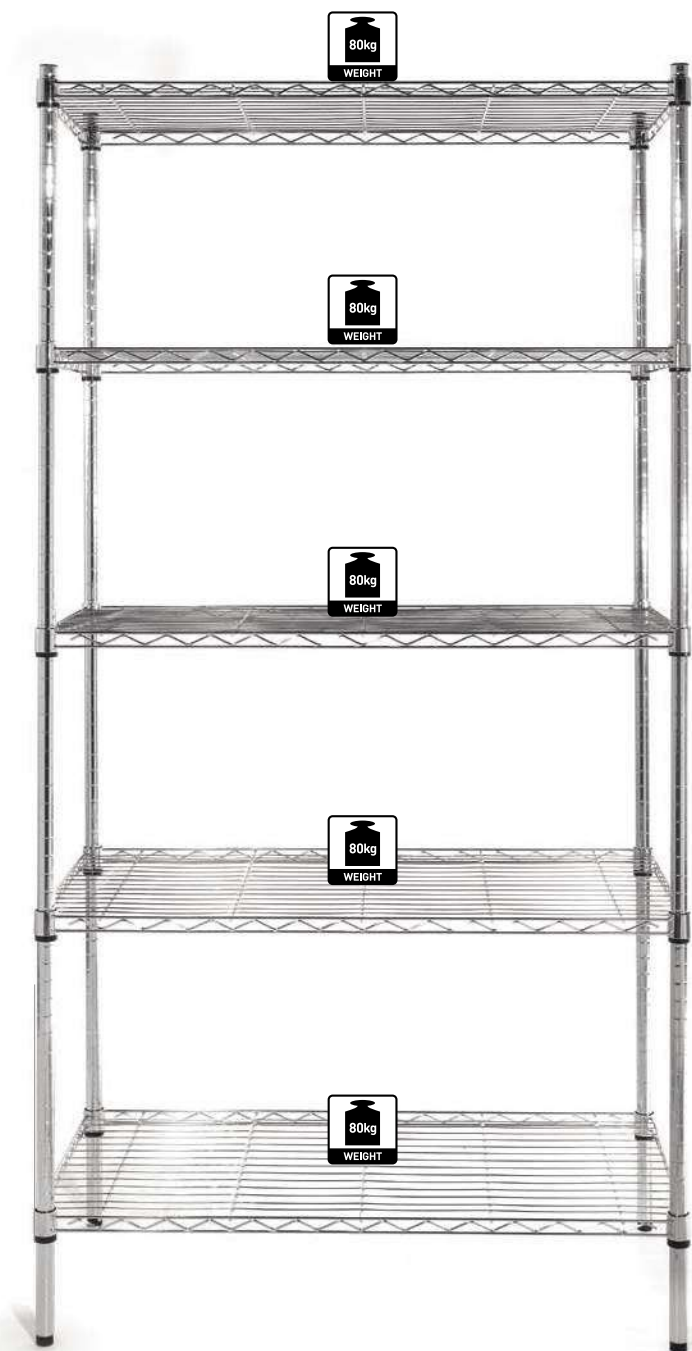
812204

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.

Al	PP	
aluminium	polypropylene	user assembly

150kg
WEIGHT

150kg
WEIGHT

150kg
WEIGHT

150kg
WEIGHT

ALUMINIUM STORAGE RACK FOR GN CONTAINERS

code	mm
812266	1120x355x(H)1685
812372	connecting hook

812266

Easily
expandable

Plastic shelves can be
cleaned in a dishwasher

HENDI

STORAGE RACKS

– Anodized aluminium frame.
– With dishwasher safe polypropylene shelves.
– Easily expandable.
– Carrying capacity 150 kg, distributed across
  the surface.

Al aluminium | PP polypropylene | user assembly

150kg WEIGHT

150kg WEIGHT

150kg WEIGHT

150kg WEIGHT

ALUMINIUM STORAGE RACK

code	mm
812273	1280x405x(H)1685
812280	connecting hook

812273

812280

Easily
expandable

Plastic shelves can be
cleaned in a dishwasher

AMER★BOX

MAX 103 kg

877920

PE polyethylene

DESIGNED IN USA

NSF

scoop

transparent cover

four torsional wheels

INGREDIENT TROLLEY
– Useful in any large kitchen to store, transport and quick measure of quantities of dry food such as: flour, sugar, salt, groats, rice.
– One-piece, solid and sturdy polyethylene structure.
– Rounded corners and smooth inner walls are ideal for easy cleaning.
– Guides located in the upper, inner part of the trolley permit the comfortable fitting of the scoop.
– Transparent polycarbonate lid for easy identification or product type and quantity.
– Four wide, rubber wheels ø75 mm, including two castor wheels with brakes for easier transport.
– Ergonomic height of 71 cm ideal to put under a worktable.

code	liter	mm ext.	
877920	98	394x749x(H)711	
877913	81	333x743x(H)711	**NEW!**

For dry food:

flour

sugar

salt

cereal

rise

877937

distance between shelves 270/290 mm

four torsional wheels

PE polyethylene   **user assembly**

NSF

SERVING TROLLEY 3 SHELVES
– Designed for restaurants, bars, catering establishments and wherever it is necessary to quickly, efficiently and safely take tableware
– Polyethylene shelves, aluminium frame
– Easy to clean
– Distance between shelves 270/290mm
– Allowed load: 103kg

code	work top (mm)	mm
877937	750x500(H)20	1280x500x(H)960

HENDI

AMER★BOX

NSF

MAX 110 L

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 ø20 mm, small ø10 mm).
– Tap, scoop and drip tray included.

code	liter	mm ext.
877883	110	585x800x(H)745

877883

drip tray | 2 torsion wheels with brakes | tap | scoop

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 ø10 mm, large wheels ø20 mm.
– Shock and impact resistant.
– Vinyl cover to meet strict sanitary standards included.
– Plates diameter from ø170 to ø330 mm.

code	mm ext.
877906	930x720x(H)800

NSF

877906

Includes vinyl cover with every caddy for sanitary storage | up to 50 plates in one stack | front wheels with brakes

ø127

ø330

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

HENDI

AMER★BOX

NSF

877845

4 latches

vent cup

DESIGNED IN USA

877852

PE polyethylene

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 ext.
877845	GN 1/1 - 150	630x440x(H)260
877852	GN 1/1 - 200	630x440x(H)305

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

Temperature retention

hot

80°C	75°C	72°C	70°C	68°C
Initial temperature	1 h	2 h	3 h	4 h

cold

0°C	2°C	4°C	5°C	6°C
Initial temperature	1 h	2 h	3 gh	4 h

DESIGNED IN USA

NSF
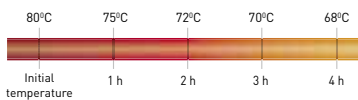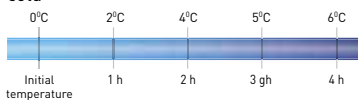
4 heavy duty clamps

place for sticker

PE polyethylene

INSULATED BEVERAGE DISPENSER WITH TAP
– Ideal for storage, transport and serving of hot and cold drinks.
– Robust LDPE polyethylene housing.
– Good polyurethane foam insulation.
– 4 heavy duty clamps, 25 mm wide, at either side of the jug, for easy and quick opening and closing.
– Comfortable transport grips.
– Tap distance from the floor: 95 mm.
– Recessed tap - protection against transport damage.
– Delivered with stickers for quick identification of drinks.
– Vent for easier lid opening.
– Shock and impact resistant.
– Rounded chamber with grooves leading to the tap.

code	liter	mm ext.
877869	9,4	230x420x(H)470
877876	18	230x420x(H)620

877869

877876

HENDI

AMER★BOX

877814

NSF

vent cup

door with seal

Temperature retention

hot

80ºC	75ºC	72ºC	70ºC	68ºC
Initial temperature	1 h	2 h	3 h	4 h

cold

0ºC	2ºC	4ºC	5ºC	6ºC
Initial temperature	1 h	2 h	3 gh	4 h

Examples of sets

200	150	100
200	150	100
	100	100
		100

65	12x20
65	
65	
65	
65	
65	

DESIGNED IN USA
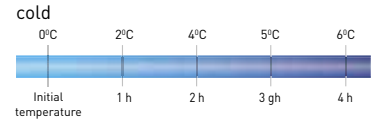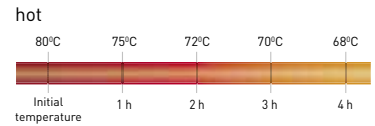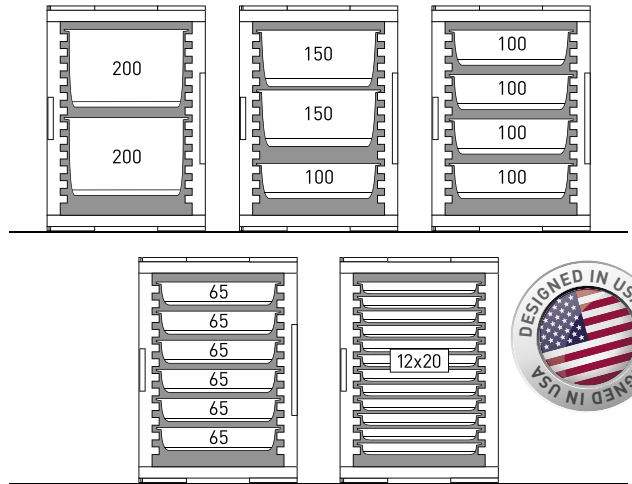
877821

2 wheels with brakes

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:
– Gastronorm tray 10 mm deep: 12 pieces.
– Gastronorm tray 65 mm deep: 6 pieces.
– Gastronorm tray 100 mm deep: 4 pieces.
– Gastronorm tray 150 mm deep: 2 pieces plus 1 Gastronorm tray 100 mm deep.
– Gastronorm tray 200 mm deep: 2 pieces.

code	mm int.	mm ext.
877814	335x533x(H)590	477x680x(H)620

TROLLEY FOR THERMO CONTAINER

code	mm ext.
877821	530x710x(H)230

HEATING ELEMENT GN 1/1
– Can be heated up to 90˚C.
– For use in: 707814, 707609, 707999, 707661.
– To heat the element, place it in a stainless steel container and place in a convection oven, max 90˚C for max. 40 minutes.

code	mm
707845	560x325x(H)30

COOLING ELEMENT GN 1/1
– Can be cooled to -18°C.
– For use in: 707814, 707609, 707999, 707661.

code	mm
707821	530x325x(H)30

NEW!

707845

707821

707661

THERMO CATERING BOX

PP
polypropylene

stackable

– 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	liter	mm int.	mm ext.
707661	66	535x310x(H)400	600x400x(H)490

707845

NEW!

HEATING ELEMENT GN 1/1

HDPE
polyethylene

micro

– Can be heated up to 90˚C.
– For use in: 707814, 707609, 707999, 707661.
– To heat the element, place it in a stainless steel container and place in a convection oven, max 90˚C for max. 40 minutes.

code	mm
707845	560x325x(H)30

Fits perfectly on Euro pallets
– four boxes per layer

HENDI

polypropylene · stackable

THERMO CATERING BOX
– Ultra-lightweight, durable container with perfectly sealable opening.
– Suitable for Gastronorm 1/1 containers.
– With 8 grooves spaced 61 mm apart to slide in GN containers.
– The high stacking ledges with locking profile ensures stable stacking without sliding.

code	liter	mm int.	mm ext.
707999	100	550x335x(H)545	635x465x(H)660

707821

COOLING ELEMENT GN 1/1
HDPE polyethylene · food contact
– Can be cooled to -18°C.
– For use in: 707814, 707609, 707999, 707661.

code	mm
707821	530x325x(H)30

707999

HENDI

245

PP
polypropylene

stackable
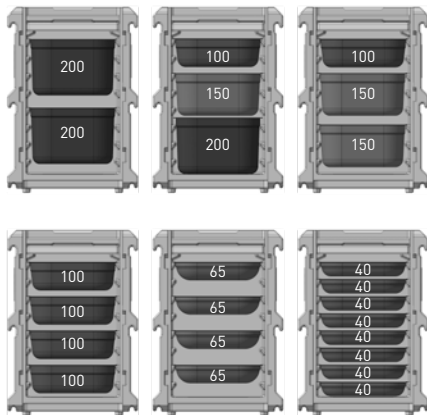
707982

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	-	liter	mm int.	mm ext.
707982	Gastronorm 1/1	39	538x338x(H)217	674x400x(H)287

HENDI

PP
polypropylene

stackable

707951

THERMOBOX KITCHEN 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		liter	mm ext.	mm int.
707975	Pizza	21	410x410x(H)240	350x350x(H)175
707906	Gastronorm 1/1	40	600x400x(H)285	538x338x(H)234
707968	Gastronorm 1/1	46	600x400x(H)320	538x338x(H)257
707951		53	685x485x(H)260	625x425x(H)200
707944		80	685x485x(H)360	625x425x(H)300

707975

707814

PP
polypropylene

stackable

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

707821

COOLING ELEMENT GN 1/1

– Can be cooled to -18°C.
– For use in: 707814, 707609, 707999, 707661.

HDPE
polyethylene

food contact

code	mm
707821	530x325x(H)30

🔵 H E N D I

247

S.S.
stainless steel

stackable

710203
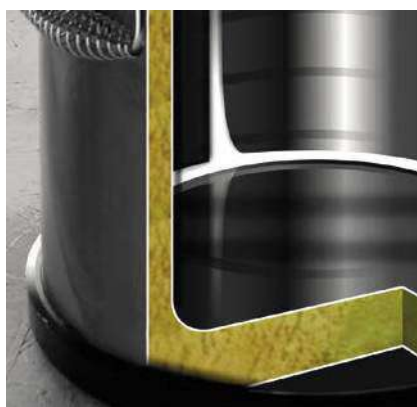
INSULATED PORTABLE CONTAINER
– Space between the walls is filled with special insulating
  material which keeps hot or cold temperature of food for up
  to 6-8 hours
– Double lid secured with a seal and equipped with 6 latches
– Air valve
– Two handles for transport
– Flexible material protects the container and the floor
  against damage
– Stackable

code	liter	mm ext.
710104	10	ø330x(H)220
710203	20	ø330x(H)360
710302	35	ø330x(H)570

HENDI

❶

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❹

Top and bottom
shelf are reinforced

WORK TABLE
– Height-adjustable legs.
– Both top and bottom shelf reinforced.
– Robust construction.

code	mm
810705	1000x700x(H)850
810712	1200x700x(H)850
810729	1400x700x(H)850
810736	1600x700x(H)850
810743	1800x700x(H)850

810705

DOUBLE ADJUSTABLE WALL SHELF
– Two levels.
– With backsplash for maintaining hygiene.
– 1800 mm wide shelf supplied with 3 reinforced
  brackets.
– Removable for cleaning.

code	mm
970232	1000x355x(H)600
970249	1200x355x(H)600
970256	1400x355x(H)600
970270	1800x355x(H)600

970232

HENDI

NEW!

NEW!
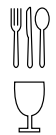
max H
290 mm

230299

max H
335 mm

230305

GLASS DISHWASHER K40

– Suitable for baskets of 400x400 mm, max glass height
  290 mm.
– Separate stainless steel rotating spray arms for washing
  and rinsing.
– Fitted with solid double skinned door with two hinges,
  needs 325mm of space to open completely.
– Boiler capacity of 6 liter (2,5kW), tank capacity of 35 liter
  (2,5kW).
– Water pump (0,1HP) with IP44 protection class.
– With thermometer for reading the boiler temperature.
– Weight: 39 kg.
– Accessories supplied with the dishwasher
  - basket for glasses (400x400x(H)150 mm)
  - basket for glasses with 40 support pins (400x400x(H)110 mm)
  - cutlery basket (110x110x(H)130 mm)
  - water hose with 3" inner thread connection (150cm)
  - drain hose ø25mm (200cm)
  - power cord without plug
  - rinse aid dispenser

DISHWASHER K50

– Suitable for baskets of 500x500 mm, max glass height
  325 mm, max plate height 335 mm.
– Fitted with multiple sprayers and spray arms.
– Separate rotating spray arms for washing (plastic) and
  rinsing (stainless steel), and fixed upper sprayers for
  washing.
– Fitted with solid double skinned door with two hinges,
  needs 370mm of space to open completely.
– Boiler capacity of 6 liter (6kW), tank capacity of 35 liter
  (6kW)
– Powerful water pump (0,75HP) with IP44 protection class
– With thermometer for reading the boiler temperature.
– Weight 57 kg
– Accessories supplied with the dishwasher
  - basket for glasses (500x500x(H)105 mm)
  - basket for plates (500x500x(H)105 mm)
  - cutlery basket (110x110x(H)130 mm)
  - water hose with 3" inner thread connection (150cm)
  - drain hose ø25mm (200cm)
  - power cord without plug
  - rinse aid dispenser

code		V	kW	mm
230299	dishwasher K40	230	2,8	470x510x(H)710
233009	with detergent pump	230	2,8	470x510x(H)710
233016	with drain pump	230	2,8	470x510x(H)710
233023	with drain & detergent pump	230	2,8	470x510x710

code		V	kW
230305	dishwasher K50	400	6,6
233030	with detergent pump	400	6,6
233047	with drain pump	400	6,6
233054	with drain & detergent pump	400	6,6
231050	stand for dishwasher K50	560x560x(H)500	

HYGIENE

HENDI

NEW!

🍴 🍷 ⬭ GN 1/1

max H 400 mm

230312
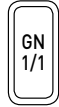
HOOD DISHWASHER K1500

– Easy to open thanks to a spring supported raising system for the hood.
– The dishwasher is 1830 mm high when the hood is raised.
– Suitable for baskets of 500x500 mm, max glass height 395 mm, max plate height 400 mm.
– Separate stainless steel rotating spray arms for washing and rinsing.
– Boiler capacity of 7,4 liter (7,5kW), tank capacity of 58 liter (6kW)
– Powerful water pump (1,5HP) with IP44 protection class
– With separate thermometer for reading the boiler and tank temperature.
– With 4 surface filters in the tank and a sieve filter covering the pump inlet.
– Weight 111 kg
– Accessories supplied with the dishwasher
  - basket for glasses (500x500x(H)105 mm)
  - basket for plates (500x500x(H)105 mm)
  - cutlery basket (110x110x(H)130 mm)
  - water hose with 3˝ inner thread connection (150cm)
  - drain hose ø25mm (200cm)
  - power cord without plug
  - rinse aid dispenser

code		V	kW	mm
230312	dishwasher K1500	400	8,6	750x880x(H)1390
233061	with detergent pump	400	8,6	750x880x(H)1390

NEW!

231777

LOADING TABLE WITH SINK FOR DISHWASHER
– Made of durable stainless steel, with a 510 mm wide basket guide, backsplash and integrated sink (400x400mm).
– 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 instalment.

code	mm	model
231777	1000x700x(H)880	left side
231791	1000x700x(H)880	right side

NEW!

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	model
231760	1000x600x(H)880	left side
231784	1000x600 x(H)880	right side

HENDI

251

DISHWASHER RACKS & TOTE BOX

PP
polypropylene

877050

877043

877036

877029

877012

877548

877531

877524

877517

877500

NEW!

NEW!

DISHWASHER BASKET FOR GLASSWARE

code		mm
877050	9-compartment	500x500x(H)104
877043	16-compartment	500x500x(H)104
877036	25-compartment	500x500x(H)104
877029	36-compartment	500x500x(H)104
877012	49-compartment	500x500x(H)104

EXTENDER FOR DISHWASHER BASKET

code		mm
877548	9-compartment	500x500x(H)45
877531	16-compartment	500x500x(H)45
877524	25-compartment	500x500x(H)45
877517	36-compartment	500x500x(H)45
877500	49-compartment	500x500x(H)45

PP
polypropylene

877005

877104

877203

DISHWASHER UNIVERSAL BASKET
– Suitable for cups, pots, bowls, etc.
– The structure allows for maximum flow of water between the dishes in all directions
– With coarse mesh bottom

code	mm
877005	500x500x(H)100

DISHWASHER BASKET FOR PLATES
– The structure allows for maximum flow of water between the dishes in all directions
– With pre-shaped pins
– The spaces between separators create the optimum tilt of plates necessary for effective washing

code	mm
877104	500x500x(H)100

DISHWASHER BASKET FOR CUTLERY
– The structure allows for maximum flow of water between the dishes in all directions
– The fine mesh bottom prevents cutlery from falling through

code	mm
877203	500x500x(H)100

HYGIENE

HENDI

NEW!

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

NEW!

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 to trays and other long items

code	mm
877111	500x500x(H)100

NEW!

871348

871331

DISHWASHER BASKET FOR GLASSES
– The structure allows for maximum flow of water between the glasses in all directions.

PP polypropylene

code		mm
871331		400x400x(H)150
871348	with 40 support pins	400x400x(H)110

NEW!

PP polypropylene

LID FOR RACKS

code	mm
877180	500x500

877180

871102

CUTLERY BASKET
– 8 sections with handle

PE polyethylene

code	mm
871102	425x205x(H)150

871300   871324

CUTLERY BASKET

PP polypropylene

code	colour	mm
871300	white	110x110x(H)140
871324	blue	125x84x(H)135

NEW!

CLIPS FOR RACKS

PP polypropylene

code	colour
877234	white
877241	black
877258	blue
877265	yellow
877272	red
877289	green
877296	brown

NEW!

877197

TROLLEY FOR DISHWASHER RACKS WITH HANDLE
– 4 wheels, 2 revolving with brake and 2 fixed.
– Stainless steel handle.

PC polycarbonate

code	mm
877197	575x545x(H)920

552001

TOTE BOX
– Grey, with handles

PP polypropylene

code	mm
552001	555x410x(H)130

NEW!

877173

TROLLEY FOR DISHWASHER RACKS
– 4 wheels, 2 revolving with brake and 2 fixed

PC polycarbonate

code	mm
877173	575x545x(H)210

WATER SOFTENERS

NEW!

- 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 ¾".
- 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	mm	V	W
230442	195x360x(H)x510	230	18

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	mm	V	W
230459	206x380x(H)480	230	18

231265

SALT TABLETS FOR WATER SOFTENING
- Ingredients: sodium chloride NaCl

code	
231265	bag 25 kg

HYGIENE

254

HENDI

WATER SOFTENERS

NEW!

– 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 ftening is a process in which all calcium and magnesium compounds causing water hardness are removed. When passing through the resin column, calcium and magnesium ions are absorbed by resin particles. When ion-exchange ability of the resin wears off, it ought to be restored in an appropriate regeneration process with the use of a salt solution

– Water softener may be installed wherever water temperature is below 45°C and the water input pressure does not exceed 2 bars

– Regeneration: uniodised salt only
– For drinking water only
– Suitable for softening water for coffee makers, combi steamers, dishwashers and ice cubers.
– Thanks to its small size it is perfect for bars and restaurants
– Thanks to highest quality components used, the device remains fail-safe and operational for many years.
– Optimum working water pressure: 1-2bar

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		weight (kg)	liter	mm
231210	Filter capacity (20°F/30°F/40°F) 1200/1000/900	1	8 l /7,5 kg	ø185x(H)400
231227	Filter capacity (20°F/30°F/40°F) 2520/1680/1260	1,5	12 l / 8,4 kg	ø185x(H)500
231234	Filter capacity (20°F/30°F/40°F) 3360/2240/1680	2	16 l /11,2 kg	ø185x(H)600

231234

231227

231210

SALT TABLETS FOR WATER SOFTENING
– Ingredients: sodium chloride NaCl

code	
231265	bag 25 kg

231265

HENDI

255

INSECT KILLERS FOR USE IN THE KITCHEN & RESTAURANT

270189

270080

270226

270073

270028

270219

ABS plastic
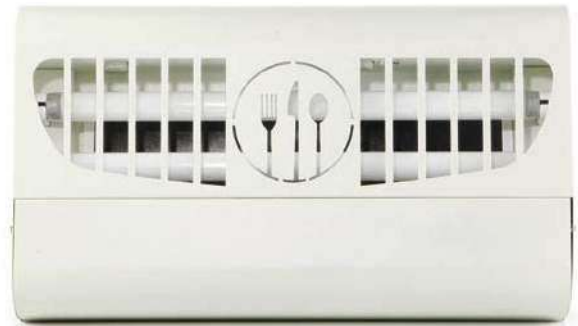
INSECT KILLER WITH ADHESIVE PLATE 80M²
– Suitable for use in food preparation and serving areas.
– ABS fire-resistant casing suitable for wall mounting.
– 1x18W UV-A shatter-proof fluorescent tube.
– Adhesive plate at the rear to catch the insects.
– Lamp and adhesive plate are easily replaceable.
– Maximum range approx. 80m².
– Adhesive plate (310x108mm) included.

code		V	W	mm
270189		230	18	375x140x(H)196
270219	adhesive plate 10 pcs			310x108
270226	replacement lamp	230	18	44x23x220

INSECT KILLER WITH ADHESIVE PLATE 100M2
– Suitable for use in food preparation and serving areas.
– Metal casing including wall mounting.
– 2x15W UV-A shatter-proof fluorescent tubes.
– Adhesive plate at the rear to catch the insects.
– Maximum range approx. 100m2.
– Adhesive plate included.

code		V	W	mm
270080		230	30	480x100x(H)285
270073	adhesive plate 10 pcs			395x210
270028	replacement lamp 2 pcs.	230	2x15	

270196

270028

ABS plastic
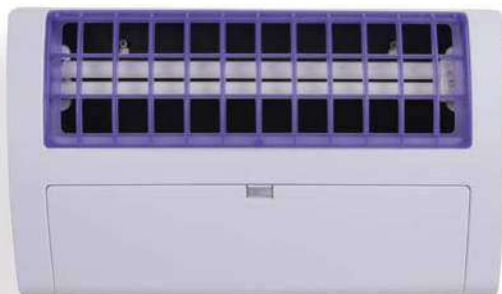
INSECT KILLER WITH ADHESIVE PLATE 120M²
– Suitable for use in food preparation and serving areas.
– ABS fire-resistant casing, back panel of metal, suitable for wall mounting.
– 1x36W UV-A shatter-proof fluorescent tubes.
– Adhesive plate at the rear to catch the insects.
– Lamp and adhesive plate are easily replaceable.
– Maximum range approx. 120m2.
– Adhesive plate (390x270mm) included.

code		V	W	mm
270196		230	36	475x80x(H)283
270233	adhesive plate 10 pcs			390x270
270240	replacement lamp	230	36	42x23x410

HYGIENE

HENDI

INSECT KILLERS FOR OUTDOOR USE

270202

ABS plastic

in- & outdoor

The insects are attracted by the light and sucked into a container by a powerful fan where they will die by dehydration

270257

INSECT KILLER WATER RESISTANT
– The insects are attracted by the light and sucked into a container by a powerful fan where they will die by dehydration.
– High quality 25W BLB 3U tube produces 100% invisible UV-A light.
– ABS fire-resistant casing.
– IPX4 waterproof, can be used indoor or outdoor.
– Removable collection container, easy to clean.
– Maximum range approx. 300m².
– Chain mounting.

code		V	W	mm
270202		230	30	ø330x(H)570
270257	replacement lamp	230	25	ø50x175
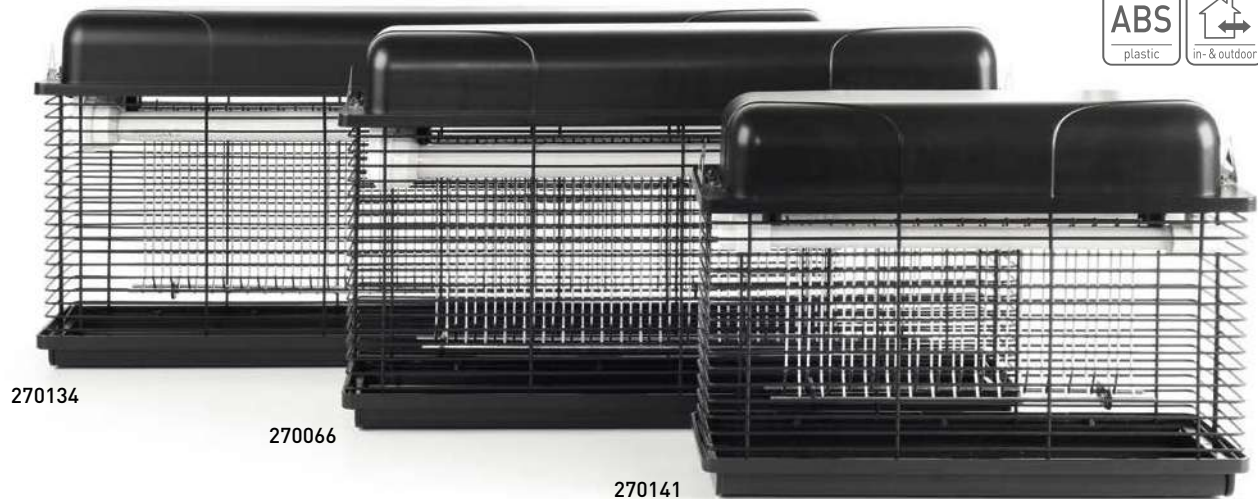
270134

270066

270141

ABS plastic

in- & outdoor

Chain included

Removable collection tray

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
270134	75 m²	230	26	360x135x(H)270
270066	100 m²	230	40	510x105x(H)315
270141	150 m²	230	45	680x135x(H)310

REPLACEMENT LAMP FOR FLY KILLERS
– UV-A fluorescent tube.

code		V	W
934159	for 270134 & 270158	230	8
934166	for 270141 & 270172	230	20

934159

NEW!

HENDI

257

INSECT KILLERS FOR INDOOR USE

Al aluminium | ABS plastic | indoor
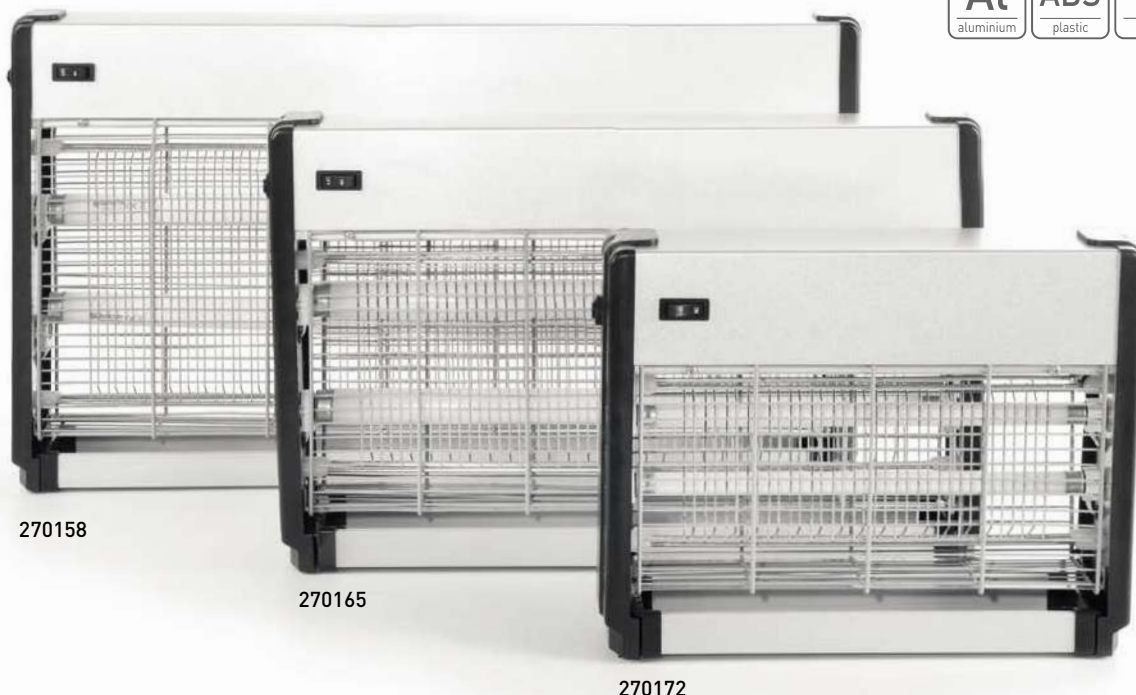
270158

270165

270172

Chain included

Removable collection tray

935286

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	Coverage: 50 m²	230	26	335x90x(H)260
270165	Coverage: 100 m²	230	40	485x90x(H)310
270172	Coverage: 150 m²	230	45	640x90x(H)360

REPLACEMENT LAMPS FOR FLY KILLERS
– Set of 2 15W UV-A fluorescent tubes.
– Replacement lamps for Prod. No. 270066/270165.

code	V	W
935286	230	2x15

NEW!

663950

663998

WET FLOOR SIGN
– Warning in 5 languages

PP polypropylene

code	mm
663950	300x(H)615

WET FLOOR SIGN
– Pyramid shaped.
– Warning in 5 languages.

PP polypropylene

code	mm
663998	280x280x(H)920

HYGIENE

HENDI

810316

WASHBASIN KNEE OPERATED
S.S.
stainless steel
– Fully made of stainless steel.
– The basin has a diameter of 350 mm and a depth of 123 mm.
– Easy to operate with a knee.
– Connecting materials included.

code	mm
810316	400x400x(H)450

810309

KITCHEN SINK
18/10
stainless steel
– With knee-operated faucet and soap dispenser.
– 1/2" water connection.
– Basin and backsplash made of 18/10 stainless steel.

code	mm
810309	400x335x(H)200/570

281246

UV STERILIZER
PMMA
plexiglas
S.S.
stainless steel
– 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.

code	V	W	mm
281246	230-240	25	510x160x(H)610

221808

HAND DRYER
– Electric
– Activation by motion detector
– Fitted with lead and plug
– Impact resistant metal casing in white epoxy finish

code	V	W	mm
221808	230	1500	240x210x(H)265

970515
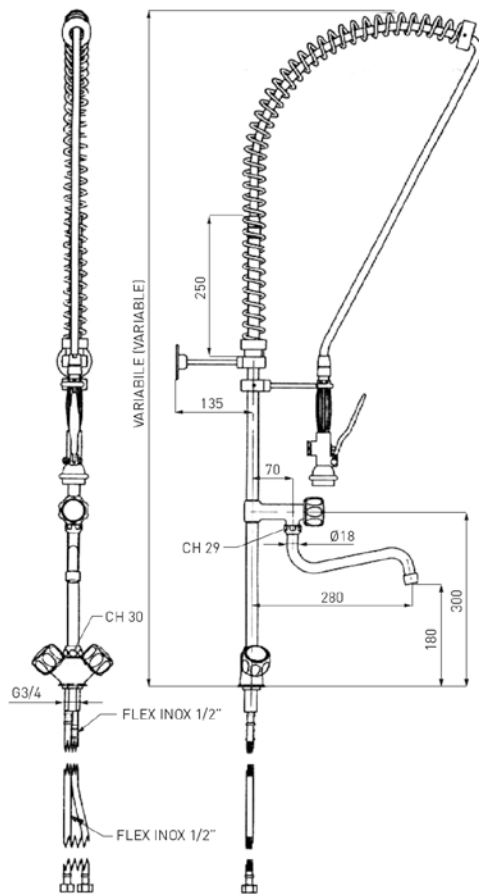
TAP WITH PULL OUT RINSER

SELF-ASSEMBLY

– Single-hole pillar tap.
– Rinser resistant to high pressure water flow.
– Plastic rinser casing.
– Adjustable column support.
– Wall mount (optional shortening).
– Connection hoses: 1/2".
– Table hole required: Ø 30 mm.
– Spout reach 280 mm.

code
970515

NEW!

S.S.
stainless steel

SINGLE PEDESTAL PRE-RINSER

– Single pedestal pillar tap.
– Rinser resistant to high pressure water flow.
– Maximum water flow: 17 L/min. at a pressure of 4 bar.
– Plastic rinser handle.
– Adjustable column support.
– Wall mount (optional shortening).
– Connection hoses: 1/2", 400 mm long each.
– Table hole required: ø 27 mm.

code
970300

970300

HENDI

NEW!

691120

691021

TRASH BIN 43 L
– Made of stainless steel.
– With swivel lid.

S.S.
stainless steel

code	mm
691120	360x360x(H)770

S.S.
stainless steel

TRASH BAG HOLDER
– Frame made of stainless steel.
– Foot-operated clamping mechanism keeps the bag closed.
– 2 caster wheels with brakes.

code	mm
691021	420x580x(H)960

NEW!

560044

NEW!

560037

CHEF'S HAT – 10 PCS
– Pleated nonwoven PP material
– Perforated crown
– Adjustable size

code	mm
560044	280x(H)230

FORAGE HAT – PAPER – 100 PCS.
– White with blue strip
– Perforated crown
– Fits all sizes

code	mm
560037	290x(H)100

CORKSCREWS & BOTTLE OPENERS

596807

597200

597507

WAITER'S CORKSCREW
– Chrome plated, with ABS handle
– 4 functions
– With separate bottle-opener

Cr chrome plated

code	mm
596807	140

WAITER'S CORKSCREW
– Curved model
– 3 functions

S.S. stainless steel

code	mm
597200	110

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

Cr chrome plated

code	mm
597507	170

see movie

NEW!

597323

597316

Perfect for uncorking long corks

WAITER'S CORKSCREW PROFI LINE
– Made of stainless steel, ABS grip.
– 3 functions.
– Patented lever, spiral for long corks and foil cutter.

ABS plastic **S.S.** stainless steel

code	mm
597323	37x130x14

WAITER'S CORKSCREW
– With metal handle.
– 3 functions.
– With extra kink in lever for long corks.

code	mm
597316	120

643914

See movie

NEW!

596746

BAR BLADE

S.S. stainless steel

code	mm
596746	40x2x179

PP polypropylene

BOTTLE OPENER WITH CATCHER BIN
– This bottle opener is intended to be mounted on the wall.
– Bin can be easily removed to ease emptying.
– Supplied with two screws and wall plugs.

code	mm
643914	135x70x(H)295

HENDI

POURERS

NEW!

599372

FREE-FLOW POURER
– EVA plastic with chrome-plated nozzle

Cr
chrome plated

code	packed per
599372	6

NEW!

599464   599471   599488

18/8 stainless steel   food contact   micro

FREE-FLOW POURER

code	model	packed per
599464	Slow flow	6
599471	With flip top	6
599488	Fast flow	6

NEW!

599402   599419   599426   599433

FREE-FLOW POURER
– EVA plastic

code	model	packed per
599402	Blue	4
599419	Red	4
599426	Transparent	4
599433	Yellow	4

NEW!

599440

599457

FREE-FLOW POURER
– EVA plastic

code	model	packed per
599440	2 black, 2 white, 2 red	6
599457	2 blue, 2 red , 2 green	6

HENDI

598719

598818

598016

598214

598313

598412

NON-DRIP POURER

code	ml
598016	20
598214	35
598313	40
598412	50

599013

599112

599198

599211

SAN
plastic

BALL MEASURING POURER

code	ml	packed per
599013	20	2
599112	35	2
599198	40	2
599211	50	2

NEW!

NON-DRIP BRACKET
– For bottle height from 240 to 350 mm.

code	type of mounting
598719	shelf mounted
598818	wall mounted

see movie

595572

Keep insects out of drinks

BOTTLE CAP PERFORATOR
– "Prikit".
– Peforates bottlecaps and cans easily with a ø 5 mm hole.
– Passing a straw through the hole keeps insects out of the drink.
– Reduces spillage if a drink is knocked over.

code	packed per
595572	16

595589

CHAMPAGNE STOPPER
– For storing opened bottles.
– With silicone gasket.

Cr
chrome plated

SIL
silicone

code
595589

BAR & COLD DRINKS

WINE COOLERS AND STANDS

593806

WINE COOLER
– Double-walled stainless steel.
– For use without ice cubes.

S.S. stainless steel

code	mm
593806	Ø120x(H)180

593202

WINE COOLER
– With ring handles

S.S. stainless steel

code	liter	mm
593202	3,3	Ø220x(H)190

593103

WINE COOLER
– With tulip handles

S.S. stainless steel

code	liter	mm
593103	3,5	Ø210x(H)210

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

593158

WINE COOLER
– Transparent

SAN plastic

code	mm
593158	220x185x226

593905

WINE COOLER TABLE BRACKET
– Ring ø185 mm.
– Wine cooler not included.

Cr chrome plated

code	mm
593905	Ø195x(H)510

593608

WINE COOLER STAND
– Very compactly packed
– 5-part assembly

S.S. stainless steel   user assembly

code	mm
593608	Ø185x(H)740

471500

CHAMPAGNE COOLER

S.S.
stainless steel

code	liter	mm
471500	13,5	Ø370x(H)230

471524

CHAMPAGNE COOLER ECONOMIC

S.S.
stainless steel

code	liter	mm
471524	9,5	ø350x(H)230

594704

ICE BUCKET DOUBLE-WALLED

S.S.
stainless steel

code	liter	mm
594704	5	Ø200x(H)230

593165

PARTY TUB
– Transparent
– Oval

SAN
plastic

code	mm
593165	470x290x230

521410

ALUMINIUM ICE SCOOP

Al
aluminium

code	liter	mm
521410	0,17	78x48x215

NEW!

594742

ICE BUCKET WHITE DOUBLE-WALLED

code	liter	mm
594742	5	ø190x(H)200
594759	10	ø292x(H)220

523520

ICE CUBE TONGS
– Packed per 2.

S.S.
stainless steel

wash

code	mm
523520	180

BAR & COLD DRINKS

HENDI

NEW!

679012

ICE CUBE MOULD ASSORTED GEMS
– Ideal for cocktails, a must have for bar professionals.
– Creates 6 gem-shaped ice cubes.
– Made of durable, food-grade silicone.

SIL silicone

code	mm
679012	190x105x(H)30

NEW!

679043

ICE CUBE MOULD SMALL CUBE
– Ideal for cold drinks, a must have for bar professionals.
– Creates 15 cubes (±3x3x3 cm).
– Made of durable, food grade silicone.

SIL silicone

code	mm
679043	190x120x(H)35

NEW!

679036

ICE CUBE MOULD XL CUBE
– Ideal for whiskey, a must have for bar professionals.
– Creates 6 big (±5x5x5 cm), slow melting ice cubes.
– Made of durable, food grade silicone.

SIL silicone

code	mm
679036	170x110x(H)52

NEW!

679029

ICE BALL MOULD WHISKY BALL
– Ideal for whisky, a must have for bar professionals.
– Creates 6 big spherical shaped (± ø4,5 cm), slow melting ice cubes.
– Consists of 2 parts with locking ring so the balls can be made without leaking.
– Made of durable, food grade silicone.

SIL silicone

code	mm
679029	180x125x(H)50

NEW!

679050

ICE SHOT GLASS MOULD
– Ideal for serving shots, a must have for bar professionals.
– Creates 6 shot glass shaped ice cubes.
– Made of durable, food grade silicone.

SIL silicone

code	mm
679050	125x190x(H)60

NEW!

679067

ICE SHOT GLASS MOULD
– Ideal for serving shots, a must have for bar professionals.
– Creates 4 shot glass shaped ice cubes.
– Made of durable, food grade silicone.

SIL silicone

code	mm
679067	122x122x(H)60

679005

Soft rubber in holder

ICE CUBE MOULD
– Professional
– Soft rubber in holder
– Holds 32 ice cubes

code	mm
679005	335x180

271551

3 ice cube
sizes possible

271568

3 ice cube
sizes possible

ICE CUBE MACHINE - KITCHEN LINE 15

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

code	V	W	mm
271551	230	160	380x435x(H)431

ICE CUBE MACHINE - KITCHEN LINE 12

– Tabletop model
– Casing entirely made of ABS
– Capacity of 12 kg per 24 hours, buffer stock of 3,2 kg
  - 9 cubes per cycle
– No fixed water connection - coolant: 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

PP
polypropylene

ICE CUBE MACHINE

– Stainless steel casing suitable for installation under
  the counter.
– Can produce up to 35 kg of ice per day and has buffer
  stock for 15 kg.
– Produces 45 square ice cubes per cycle of 13-16 minute.
  Cubes need to be separated from each other.
– Comes with supply hose and ice scoop.
– Air-cooled injection system, coolant R134A.

code	V	W	mm
271575	230	300	448x400x(H)798

271575

HENDI

NEW!

271773

271797

BULLET ICE CUBE MAKER

S.S.
stainless steel

– 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: N.
– Refrigerant: R290.

code	-	V	W	mm
271773	~26kg/day	230	241	398x546x(H)682
271780	~50kg/day	230	293	398x546x(H)682

FLAKE ICE MAKER

S.S.
stainless steel

– Makes flakes of ice, ideaal for cocktails, etc.
– Housing completely made from stainless steel.
– Can hold up to 20 kg. of ice.
– Inlet & outlet hoses and ice scoop included.
– Climate class: N.
– Refrigerant: R290.

code	-	V	W	mm
271797	~85kg/day	230	430	548x612x(H)867

HENDI

269

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.
– Coolant: R600a.

NEW!

Cr chrome plated

233900

BACK BAR REFRIGERATOR SINGLE DOOR 118L
– Single door, with 2 chrome plated shelves.

code	range	V	mm
233900	2°/10°C	230	500x500x(H)900

233917

BACK BAR REFRIGERATOR SLIDING DOORS 228L
– Double sliding door, with 4 chrome plated shelves.

code	range	V	mm
233917	2°/10°C	230	900x500x(H)900

233924

BACK BAR REFRIGERATOR SINGLE DOOR 293L
– Single door, with 5 chrome plated shelves.

code	range	V	mm
233924	2°/10°C	230	600x515x(H)1820

233931

BACK BAR REFRIGERATOR DOUBLE DOORS 458L
– Double sliding doors, with 10 chrome plated shelves.

code	range	V	mm
233931	2°/10°C	230	900x515x(H)1820

HENDI

WINE COOLERS DUAL ZONE

– Dual zone allows to set two different temperatures for the two zones.
– Black housing, borderless glass door fitted with stylish stainless steel handle.
– With lockable self-closing door.
– Forced air cooling with auto-defrost, compressor placed behind the chamber.
– Supplied with wooden shelves.
– With bright LED lighting in the ceiling.
– Digital temperature controller and display. Can be set in Celsius or Fahrenheit
– Fitted with 4 adjustable non-slip feet.
– Climate class: N
– Refrigerant: R600a.

NEW!

PP polypropylene | S.S. stainless steel

Dual zone

Wooden shelves included

Door can be locked

233221

233245

WINE COOLER DUAL ZONE 165L
– Suitable for up to 44 bottles of wine.
– Supplied with 5 wooden shelves.

code	range	V	W	mm
233221	4˚/20˚C	230	130	596x654x(H)855

WINE COOLER DUAL ZONE 450 L
– Suitable for up to 165 bottles of wine.
– Supplied with 15 wooden shelves.

code	range	V	W	mm
233245	4˚/20˚C	230	150	596x720x(H)1820

NEW
HIGH PERFORMANCE

271520

271513

ICE CRUSHER
– Large ABS plastic ice chute and brushed stainless steel housing.
– Stainless steel blades and durable grinding mechanism.
– Clear, break resistant container with capacity for 12 cups of crushed ice.
– Crushes up to 12 kilos of ice per hour.
– Not for continuous use.

PP	ABS	S.S.
polypropylene	plastic	stainless steel

code	V	W	mm
271520	230	80	170x260x(H)460

ICE CRUSHER - ELECTRICAL
– Professional ice crusher perfect for preparing ice for granitas, mojitos, iced coffee and other iced beverages.
– Coated cast aluminium engine housing.
– Microswitch in the closing mechanism.
– Cup, a set of stainless knives.
– Various ice chip sizes.
– Cup capacity 3 L
– Speed: 800 RPM
– Output 120 kg/h
– Weight: 5 kg

Al	S.S.
aluminium	stainless steel

code	V	W	mm
271513	230	150	210x380x(H)490

See movie

695708

S.S.
stainless steel

ICE CRUSHER
– Chrome-plated zinc alloy with stainless steel blades.
– Including ice scoop.
– With removable container.

code	mm
695708	160x140x(H)270

HENDI

SODA SPLASH BEVERAGE CARBONATING SYSTEM

– The Soda Splash is a simple device in which you can carbonate all kind of beverages like cocktails, syrups, water, wine, etc.
– Making fizzy cocktails is easy and fast, put all the ingredients into the bottle and follow a few simple steps.
– High polished stainless steel bottle, filling head fitted with pressure release button and overpressure release valve.
– Comes with funnel, bottle cap and charge holder.
– Only suitable for cold liquids, not intended for creamy or thick liquids.
– Requires carbon dioxide chargers for use.

S.S. stainless steel

code	liter	mm
588567	0,75	ø80x(H)370

Making fizzy cocktails is easy
and fast, put all the ingredients into
the bottle and follow a few simple steps

588567

SODA SIPHON

– Stainless steel soda siphon.
– Makes fresh carbonated water in no time.
– Requires carbon dioxide chargers for use.

S.S. stainless steel

code	liter	mm
588574	1,0	ø100x(H)320

SODA CHARGERS

– Contains 8 grams of CO_2, a single filling of a 1L soda siphon

code	packed per
588406	10

588406

588574

CENTRIFUGAL JUICE EXTRACTOR
– For making juice of hard fruits and vegetables.
– 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 3000rpm.
– Safe to use, will only work if the lid and safety arm are
   locked into place.
– Not suitable for ice or frozen fruits/vegetables.

code	V	W	mm
221082	230	700	250x410x(H)530

All elements
except the body
are dishwasher
safe

221082

HENDI

SLOWJUICER

– Ideal for: fresh juices, mousses, paste and fruit cocktails.
– Suitable for soft (blueberries, raspberries, strawberries) as well as hard fruit and vegetables (beetroot, turnip, ginger) and herbs, grass, sprouts (nettle, wheatgrass, dandelion).
– In comparison to traditional juicers, this device squeezes much more juice and the remaining fruit and vegetable pulp is almost completely dry which proves the exceptional performance of the device.
– The juice squeezing process is similar to mechanical cold-pressing.
– Number of rotations: 45 rpm.
– Reverse function to unblock the auger.
– Strong induction motor assuring high power and durability of the device.
– Very quiet at work: 65 dB.
– Magnetic protection prevents switching on if the head is incorrectly fitted.
– Maximum continuous work time: up to 20 min.

| BPA free | S.S. stainless steel | Al aluminium | ABS plastic |

– Large feed chute with mechanism preventing the insertion of hands Ø83 mm (e.g. apples, pears, turnip).
– Small feed chute Ø42 mm with a pusher for long vegetables (e.g. carrots, parsnip, leek).
– Juice spout with a practical and tight cap.
– Inner strainer made of AISI 304 steel.
– Auger, strainer frame and strainer elements made of TRITAN – BPA free.
– Housing with a practical handle made of satin aluminium and ABS.
– Easy to use and clean.
– Weight: 7.2 kg.
– Two polycarbonate containers for pulp and juice, 850 ml each.
– Cleaning brush with nylon bristles.

SLOWJUICER

code	V	W	mm
221044	230	250	260x175x(H)545

Large feed chute ø 83 mm with mechanism preventing the insertion of hands (e.g. apples, pears, turnip)

Small feed chute ø 42 mm with a pusher for long vegetables (e.g. carrots, parsnip, leek)

221044

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

Splash screen

221099

Stainless steel bowl

HENDI

PC polycarbonate | ABS plastic | S.S. stainless steel

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

3 cones for different
sizes of fruit

Anti-splash cover
made of polycarbonate

221204

Sieve and cones
made of ABS

Squeeze bowl made
of stainless steel

224038

Stainless steel mixing disks

Polycarbonate mixing disks

| PC | S.S. |
| polycarbonate | stainless steel |
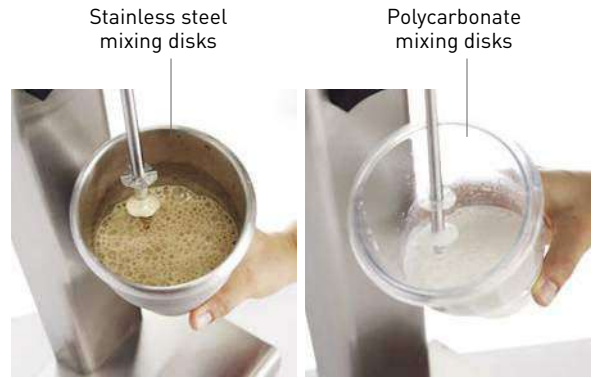
MILKSHAKER 1 LITER

– Supplied with 1 stainless steel malt cup, 1 polycarbonate malt cup, 2 stainless steel mixing disks and 4 polycarbonate mixing disks.
– Stainless steel frame.
– Micro switch activates the machine when the cup is placed.
– Powerful motor spins the carbon steel rod at 15000 rpm.
– Capacity of cup: 1000 ml.

code	V	W	mm
224038	230	180	170x170x(H)520
942758		Malt cup stainless steel	
942765		Malt cup polycarbonate	

695906

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

| Cr | S.S. |
| chrome plated | stainless steel |

code	mm
695906	225x180x(H)510

HENDI

592069

592052

592045

CITRUS SQUEEZERS

– Aluminium alloy with powder coating.

code	-	mm
592069	orange (for oranges)	232x91x60
592052	yellow (for lemons)	223x75x45
592045	green (for limes)	203x60x40

PP polypropylene	wash

BAR STORERS

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

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

557600   557617   557624   557631   557648

See movie

PC
polycarbonate

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: R404a.
– Drip tray included.

code	liter	V	W	mm
274224	2x12	230	850	470x520x(H)810

274224

NEW!

PC polycarbonate **PP** polypropylene **S.S.** stainless steel

JUICE DISPENCER 2X12L
– Two 12 liter containers with quick dispense tap.
– With temperature controller, temperature can be set between 2˚C and 8˚C.
– Containers can be removed to ease cleaning.
– Refrigerant: R290.
– Drip tray included.

code	liter	V	W	mm
425206	2x12	230	395	430x430x(H)640

425206

HENDI

PC polycarbonate | **ABS** plastic | **S.S.** stainless steel

HIGH POWER BLENDER

– This high power blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
– Comes complete with 2,5L break-resistant jug, pusher and firm 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 drives the knife from 8350 RPM up to 24800 RPM (without load).
– Equipped with over-heat and over-current protection.

code	V	W	mm
230718	230	1680	270x250x(H)550

Comes complete
with 2,5L break-resistant jug,
pusher and firm lid

Very powerfull,
can even crush ice

230718

BPA free | **ABS** plastic | **S.S.** stainless steel

BLENDER JAR BPA FREE
– Replacement jar for blender 230718/230695/230688, made of BPA-free Tritan copolyester.
– The jar is fitted with the blender blades and is supplied with a lid.

PC polycarbonate | **ABS** plastic | **S.S.** stainless steel

BLENDER JAR
– Replacement jar for blender 230718, made of polycarbonate.
– The jar is fitted with the blender blades and is supplied with a lid.

PC polycarbonate | **S.S.** stainless steel

BLENDER JAR
– Replacement jar for blender 230718/230695/230688.
– 2,5L break-resistant polycarbonate jug, firm lid made of PBT and a small polycarbonate lid cover.
– The jar is fitted with the blender blades made of stainless steel knife with titanium coating.

NEW!

933688

942642

943489

code	mm
933688	200x170x(H)360

code	mm
942642	200x170x(H)360

code	mm
943489	200x170x(H)360

HENDI

BLENDER WITH NOISE COVER

– This blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
– Replaceable stainless steel knife with titanium coating.
– Manual control panel power setting knob and a pulse switch.
– Noise cover made of polycarbonate, the blender only works when the cover is completely closed.
– Comes with 2,5L break-resistant polycarbonate jug, firm lid made of PBT and a small polycarbonate 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 knife from 8350 RPM up to 24800 RPM (without load).
– Equipped with over-heat and over-current protection.

code	V	W	mm
230688	230	1680	252x258x(H)547

230688

1 - Power switch 0N/OFF
2 - Speed dial (Low to High)
3 - Pulse button

See movie

Break-resistant
polycarbonate jug

Stainless steel knife
with titanium coating

Solid construction
of the gear

HENDI

PC polycarbonate | **ABS** plastic | **S.S.** stainless steel

DIGITAL BLENDER WITH NOISE COVER

– This blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
– Replaceable stainless steel knife with titanium coating.
– Digital control panel has touch control for three power settings, three time settings and a pulse function.
– Noise cover made of polycarbonate, for safety the blender only works when the cover is completely closed.
– Comes with 2,5L break-resistant polycarbonate jug, firm lid made of PBT and a small polycarbonate 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 knife from 8350 RPM up to 24800 RPM (without load).
– Equipped with over-heat and over-current protection.

code	V	W	mm
230695	230	1680	252x258x(H)547

1 - switch ON/STANDBY
2 - Speed control: Low/Medium/High
3 - Digital Control Display
4 - Timer
5 - Pulse Button

See movie

230695

Noise cover reduces sound significantly

Anti-slip base

Durable metal gear socket

HENDI

283

593042   **593066**

593004

593035

BOSTON SHAKER

S.S.
stainless steel

code	-	liter
593042	shaker	0,8
593066	mixing glass	0,45

COCKTAIL SHAKER
– 3-piece

S.S.
stainless steel

code	liter	mm
593004	0,75	Ø80x(H)240

COCKTAIL SHAKER CONICAL

S.S.
stainless steel

code	liter	mm
593035	0,75	ø90x(H)255

35 ml

25 ml

596715

50 ml

25 ml

596722

JIGGER
– 2 sides: 25 ml and 35 ml

S.S.
stainless steel

code	mm
596715	Ø40x(H)75

JIGGER
– 2 sides: 25 ml and 50 ml

S.S.
stainless steel

code	mm
596722	ø40x(H)85

593097

596739

596753

BAR SPOON

S.S.
stainless steel

code	mm
593097	27x27x266

MUDDLER

PP
polypropylene

S.S.
stainless steel

code	mm
596739	34x34x207

STRAINER

S.S.
stainless steel

code	mm
596753	82x28x165

HENDI

596760

596777

BAR CADDY

– 6 compartments for organizing straws, napkins, stirrers etc.
– Container for napkins 130x130 mm.

ABS plastic

code	mm
596760	240x145x(H)105

3-TIER GLASS RIMMER

– For decorating the edge of glasses.
– Three tiers marked with lime juice, salt, sugar.
– Sponge for lime juice to prevent spilling.

ABS plastic

code	mm
596777	200x160x(H)75

552131

552100

INGREDIENT BOX

– Black ABS with transparent polycarbonate lid.
– Including 5 polypropylene storage containers.

PC polycarbonate **PP** polypropylene **ABS** plastic

code	mm
552131	495x160x(H)100

INGREDIENT BOX

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

PP polypropylene **S.S.** stainless steel

code	mm
552100	375x140x(H)90

NEW!

CUTTING BOARD WITH HANDLE

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

HDPE polyethylene wash

code	mm	colour
826348	250x150x(H)10	white
826478	250x150x(H)10	black
826355	300x200x(H)10	white
826485	300x200x(H)10	black

826348
826355

552681

GLASS BRUSH ROUND
– Aluminium with nylon brush.
– Bottom plate fitted with 4 suction pads.

code	mm
552681	Ø150x(H)190

696002

696040

GLASS BRUSH STANDARD
– Polypropylene with 3 nylon brushes.
– Bottom plate fitted with 4 suction pads.

code	mm
696002	190x100x(H)180

GLASS BRUSH HIGH
– Polypropylene with 3 nylon brushes.
– Bottom plate fitted with 4 suction pads.

code	mm
696040	190x100x(H)180/250/180

597972

597965

597958

RUBBER BAR MAT

code	mm
597965	605x85x(H)15
597972	495x160x(H)10
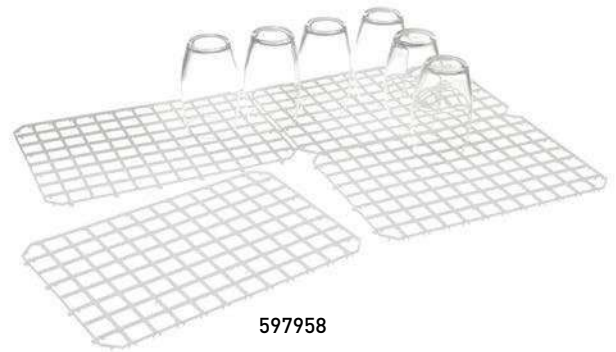
DRAINAGE MAT
– Connectable
– White polypropylene
– HACCP compliant

code	packed per	mm
597958	5	313x209

HENDI

598955

598962

TABLE BEER TAP
– Plexiglas
– With strong non-drip tap

PMMA
plexiglas

code	liter	mm
598955	3	Ø100x(H)815
598962	5	Ø100x(H)1150

696200

BEER GLASS CARRIER
– Holds 12 glasses, holes Ø 55 mm

ABS
plastic

code	mm
696200	Ø315

565360

BEER SKIMMER
– White

SAN
plastic

code	packed per	mm
565360	6	235x26

COIN TOKENS

ABS
plastic

code	colour	packed per	Ø mm
665121	blue	100	25.09
665138	green	100	25.09
665145	red	100	25.09
665152	white	100	25.09
665169	black	100	25.09
665381	yellow	100	25.09

HENDI

NEW!

NEW!

208632

208625

208731

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

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)105

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

NEW!

NEW!

NEW!

208670

208649

208687

TAMPING MAT
– Made of silicone, with recess for placing a portafilter during tamping.
– With a socket to place the tamper in.

code	mm
208670	150x100x(H)45

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

TAMPING STAND
– With recess for placing a portafilter during tamping.
– With a socket to place the tamper in.

code	mm
208687	110x170x(H)65

HENDI

NEW!

208694

KNOCK BOX RECTANGULAR
– Drawer model made from carbon steel
– Fitted with removable knock bar and
  perforated top.

code	mm
208694	350x250x(H)90

NEW!

208335

SIL silicone · S.S. stainless steel

KNOCK BOX GN
– Made from stainless steel.
– Removable knock bar fitted with silicone
  sleeve.

code	-	mm
208335	GN 1/6	176x162x(H)100
208342	GN 1/4	265x162x(H)100

NEW!

208380

SIL silicone · S.S. stainless steel

KNOCK BOX IN WOODEN FRAME
– Frame made from dark wood, with
  a stainless steel GN 1/4 knock box.
– Removable knock bar fitted with silicone
  sleeve.

code	mm
208380	275x175x(H)120

271247

S.S. stainless steel

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	Ø44x140

NEW!

208618

S.S. stainless steel

ROUND KNOCK BOX
– Made from stainless steel.
– Fitted with removable knock bar.

code	mm
208618	153x185x(H)165

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.

PA polyamide

code	mm
208724	225

428245

SAN plastic · 18/0 stainless steel · wash

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

NEW!

208304

208533

S.S.
stainless steel

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 50 (110/250) filters are included

code	W	V	mm
208304	2100	230	200x385x(H)430

PP polypropylene   **S.S.** stainless steel

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	W	V	mm
208533	2020	230	204x380x(H)425

445907

PP
polypropylene

DECANTER
– Toughened glass with polypropylene handle and lid.

code	liter	mm
445907	1,8	Ø160x(H)185

208656

COFFEE FILTERS Ø 25 CM
– Unbleached
– For i.e. Hendi, Bravilor en Animo coffee machines
– Diameter of the entire filter - 250 mm
– Bottom diameter of the filter - 110 mm

code	-	packed per	mm
208656	for e.g. Hendi, Bravilor & Animo	1000	Ø250x(H)70

HENDI

PERCOLATOR SINGLE WALLED

– Single-walled stainless steel housing and lid with safe "Twist-lock" system.
– Inner filter for coarse ground coffee made of stainless steel, use of paper filters is recommended.
– Fitted with cool-touch grips, cover handle and anti-drip spout, all made of polypropylene.
– Clear level indicator in liters,
– Maximum cup height: 110mm (without drip tray).
– Reaches up to 96˚C during coffee brewing, keeps the temperature at 90˚C (±5˚C) afterwards.
– With silicone protected power switch and indicator lights for heating, keep warm and the need of descaling.
– Scale-protected heating element under the tank with overheat protection.
– Drip tray and measuring cup included.

NEW!

PP polypropylene | S.S. stainless steel

211267

code	liter	V	W	mm
211267	11	230	1650	350x350x(H)445

With non-drip tap

Twist-lock lid

PERCOLATORS DOUBLE-WALLED

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

211106

211205

211304

PERCOLATOR DOUBLE WALLED

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

Double walled - up to 20%
lower energy consumption

Built-in filter for
coarsely ground coffee

Easily removable
dripping tray

HENDI

PERCOLATORS SINGLE-WALLED

– Single walled stainless steel body.
– Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
– The percolator keeps the coffee at serving temperature after brewing.
– With graduated glass, non-drip tap and fitted with automatic reset.
– The indicator light signals the end of the brewing process and if descaling is needed.

| 208007 | 208106 | 208205 |

PERCOLATOR

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

With graduated glass

With non-drip tap

Built-in filter for coarsely ground coffee

HENDI

HOT DRINKS BOILERS DOUBLE-WALLED

– Insulated double-wall polished stainless steel structure reduces heat
  loss through conduction, convection and radiation
– Thermostatic temperature control adjustable up to 110°C
– Up to 20% reduction in energy consumption compared to similar
  single-walled boilers
– Body and tank made of stainless steel
– Maintenance-free heating element under the tank
– Parts can be easily disassembled to facilitate cleaning
– Welded stainless steel handles with silicone grip
– Anti-drip tap
– Glass water gauge
– Descaling indicator
– Dripping tray with stainless steel grid
– Not suitable for chocolate milk

211403

211502

HOT DRINKS BOILER DOUBLE-WALLED

code	liter	V	W	mm
211403	9,0	230	2200	Ø241x(H)480
211502	18,0	230	2200	Ø288x(H)602

Double walled - up to 20%
lower energy consumption

Maintenance-free heating
element under the tank

Easily removable
dripping tray

HENDI

HOT DRINKS BOILER

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

S.S.
stainless steel

Heating element
under the tank

209882

209899

HOT DRINKS BOILER

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

With graduated
glass

With non-drip tap

Heating element
under the tank

11L
10L
9L
8L
7L

NEW!

240700

PP polypropylene **S.S.** stainless steel

HOT DRINKS BOILER
– Kettle made from stainless steel.
– Fitted with polypropylene insulated handles and non-drip tap.
– Thermostat adjustable up to 110°C.
– Ideal for mulled wine or hot water.
– Time needed for boiling ± 75 min.
– Not suitable for chocolate milk.

code	liter	V	W	mm
240700	28	230	2500	447x441x(H)485

240601

S.S. stainless steel

HOT DRINKS BOILER
– Kettle made from enemalled stainless steel.
– Fitted with polypropylene insulated handles and non-drip tap.
– Thermostat adjustable up to 110°C.
– Ideal for mulled wine or hot water.
– Time needed for boiling ± 75 min.
– Not suitable for chocolate milk.

code	liter	V	W	mm
240601	28	230	2500	447x441x(H)485

With name card holder

209905

S.S. stainless steel

HOT DRINKS BOILER
– Single-walled
– With polypropylen non-drip tap
– Fitted with automatic reset
– Operates automatically and keeps drinks at serving temperature
– Cleaning indicator
– Temperature adjustable up to 110ºC
– Not suitable for hot chocolate
– Suitable for mulled wine
– Reversible lid can be used as tray and to keep the glasses/cups warm

code	liter	V	W	mm
209905	30	230	2200	Ø520x(H)500

NEW!

211243

PP polypropylene **S.S.** stainless steel

HOT DRINKS BOILER
– Single-walled brushed stainless steel housing and lid with lock.
– Ideal for mulled wine and boiling water for tea, operates automatically and keeps drinks at serving temperature.
– Temperature adjustable up to 110°C.
– Time needed for boiling ± 45 min.
– Protected against boiling dry.
– With external water gauge and polypropylen non-drip tap.
– Not suitable for hot chocolate.

code	liter	V	W	mm
211243	6,8	230	950	320x310x(H)425
211250	12	230	950	320x290x(H)580

HENDI

Bain-Marie heating system prevents hot chocolate from being burned to the bottom

PC polycarbonate | S.S. stainless steel

274125

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	liter	V	W	mm
274125	5	230	1006	410x280x(H)465
274149	10	230	1006	410x280x(H)580

274149

PP polypropylene | 18/8 stainless steel

Internal maximum water level indicator

209998

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	liter	V	W	mm
209998	4,2	230	2000	340x234x(H)290

PP polypropylene | 18/8 stainless steel

209981

External water level indicator

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	liter	V	W	mm
209981	1,8	230	1800	221x163x(H)249

HENDI

PROFI LINE

HENDI

PROFI LINE

– Elegant yet sturdy.
– Hand polished, high gloss mirror finish.

code				length [mm]
764404	1	Table knife	set of 6	225
764411	2	Table fork	set of 6	205
764428	3	Tablespoon	set of 6	205
764435	4	Dessert knife	set of 6	205
764442	5	Dessert fork	set of 6	186
764459	6	Dessert spoon	set of 6	186
764466	7	Cake fork	set of 12	136

code				length [mm]
764473	8	Coffee spoon	set of 12	111
764480	9	Tea spoon	set of 12	138
764497	10	Ice spoon	set of 12	135
764503	11	Sundae spoon	set of 6	198
764510	12	Butter knife	set of 12	158
764527	13	Steak knife	set of 6	215

HENDI

299

KITCHEN LINE
– Hand polished mirror finish.

18/0
stainless steel
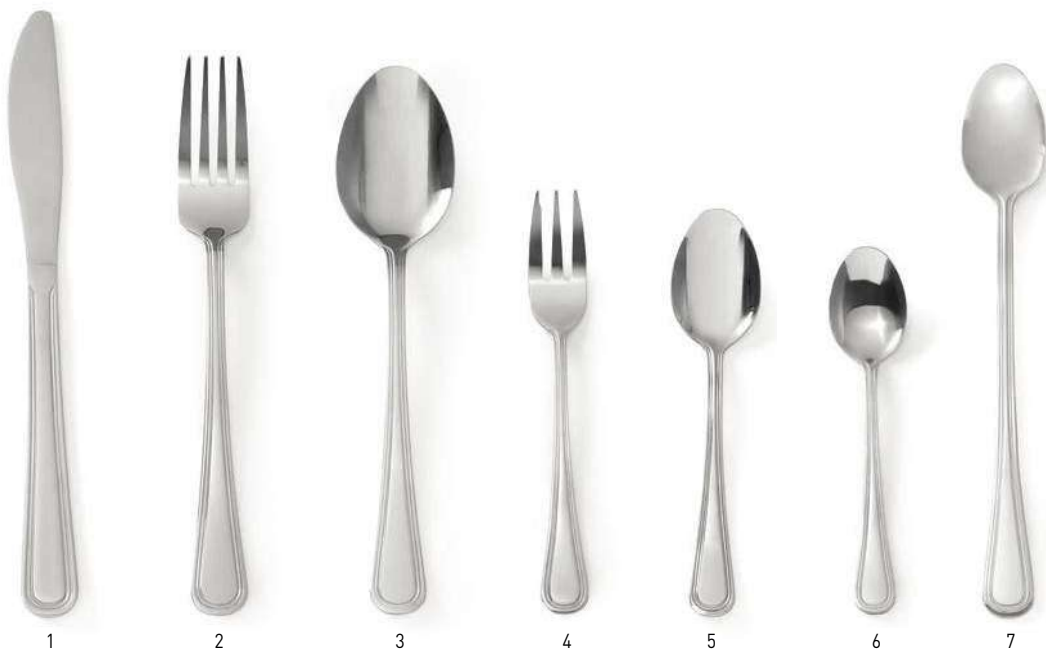
code				length (mm)
764206	1	Table knife	set of 6	215
764213	2	Table fork	set of 6	197
764220	3	Tablespoon	set of 6	197
764237	4	Cake fork	set of 12	150
764244	5	Tea spoon	set of 12	146
764251	6	Coffee spoon	set of 12	131
764268	7	Sorbet spoon	set of 6	198

HENDI

BUDGET LINE
– Machine polished

wash | 18/0 stainless steel

code				length (mm)
764039	1	Table spoon	set of 12	198
764022	2	Table fork	set of 12	198
764015	3	Table knife	set of 12	214
764084	4	Tea spoon	set of 24	138
764091	5	Coffee spoon	set of 24	115
764077	6	Cake fork	set of 24	148
764138	7	Sorbet spoon	set of 12	214

HENDI

STEAK CUTLERY

ABS plastic S.S. stainless steel

781449

781432

781456

STEAK KNIFE
– Stainless steel with ABS handle.

code	packed per	blade/knife length (mm)
781449	6	215

STEAK FORK
– Stainless steel with ABS handle.

code	packed per	blade/knife length (mm)
781432	6	200

STEAK KNIFE XL
– Stainless steel with ABS handle.

code	packed per	blade/knife length (mm)
781456	6	250

TABLEWARE

HENDI

403709

403716

SET LOBSTER FORKS AND TONGS
– 4 stainless steel forks
– 1 chrome-plated tongs

code	length (mm)
403709	205

LOBSTER FORKS

S.S. stainless steel · wash

code	packed per	length (mm)
403716	6	205

402221

SNAIL FORK

S.S. stainless steel · wash

code	packed per	length (mm)
402221	6	130

402528

SNAIL TONGS
– Squeeze model

S.S. stainless steel · wash

code	packed per	length (mm)
402528	2	170

402023

SNAIL DISH
– For 6 snails

S.S. stainless steel · wash

code	packed per	ØxH mm
402023	3	150x20

KARIZMA

HENDI

KARIZMA

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

| porcelain | micro | wash | stackable |

FLAT PLATE

code	mm
795101	Ø160
795309	Ø200
795507	Ø240
795705	Ø280
795903	Ø320

DEEP PLATE

code	mm
794500	Ø300

OVAL DISH

code	mm
796306	290x200
796405	340x235

SALAD BOWL

code	mm
796603	Ø150
796702	Ø190
796801	Ø250

SOUP BOWL

code		ml	mm
798805	soup bowl	380	
798904	saucer		Ø180

CUP AND SAUCER

code		ml	mm
798010	mocha cup	90	
798034	saucer		Ø125
798164	coffee cup	170	
798249	cappuccino cup	230	
798171	saucer for coffee- and cappuccino cups		Ø149

HENDI

FLORA

HENDI

FLORA

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

porcelain	micro	wash	stackable

FLAT PLATE

code	mm
787007	Ø160
787014	Ø200
787021	Ø255
787038	Ø270
787045	Ø300

DEEP PLATE

code	mm
787052	Ø235

OVAL DISH

code	mm
787069	280x180
787076	330x225

SALAD BOWL

code	ml	mm
787083	250	Ø145x(H)45
787090	1000	Ø230x(H)65

SOUP BOWL

code		ml
787267	bowl	250
787182	saucer	Ø158

CUP AND SAUCER

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

HENDI

SATURN

HENDI

SATURN

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

porcelain	micro	wash	stackable

FLAT PLATE

code	mm
794319	Ø 200
794326	Ø 240
794333	Ø 260
794340	Ø 280
794357	Ø 300
794364	Ø 320

DEEP PLATE

code	mm
794395	Ø 220
794517	Ø 300

OVAL DISH

code	mm
794371	290x200
794388	340x240

SALAD BOWL

code	mm
794463	Ø 150
794524	Ø 190
794470	Ø 250

SOUP BOWL AND SAUCER

code		ml	mm
794449	bowl	380	
794456	saucer		Ø190

CUP AND SAUCER

code		ml	mm
794425	mocha cup	90	
794432	saucer		Ø125
794401	coffe cup	170	
794418	saucer		Ø150
794487	cappuccino cup	230	

MUG

code	ml
794531	300

HENDI

GOURMET

HENDI

GOURMET

– Hotel porcelain
– Strengthened edges, high quality glazing
– High impact and wear resistance
– 10 years supply guarantee

porcelain	micro	wash	stackable

FLAT PLATE

code	mm
780008	Ø 190
780015	Ø 210
780022	Ø 230
780039	Ø 270
780046	Ø 290
780107	Ø 320

DEEP PLATE

code	mm
780053	Ø 240

PASTA PLATE

code	mm
780060	Ø 270

OVAL DISH

code	mm
780077	240x170
780084	310x220
780091	360x260

SALAD DISH

code	ml	mm
780114	250	Ø 130x(H)40
780121	500	Ø 160x(H)60
780138	1200	Ø 230x(H)70
780145	2500	Ø 250x(H)95

SOUP BOWL

code	ml
780152	350
780169	saucer

CUP AND SAUCER

code		ml	mm
780176	cup	100	
780183	saucer		Ø115
780190	cup	250	
780206	saucer		Ø160

DELTA

HENDI

DELTA

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

| porcelain | micro | wash | stackable |

FLAT PLATE

code	mm
794050	Ø 160
794067	Ø 200
794074	Ø 240
794081	Ø 270
794098	Ø 300

DEEP PLATE

code	mm
799420	Ø 230

PASTA PLATE

code	mm
799406	Ø 260
799413	Ø 300

OVAL DISH

code	mm
799437	290x200
799444	340x240

SALAD BOWL

code	mm
799451	Ø 120
799468	Ø 140
799475	Ø 230
799482	Ø 270

SOUP BOWL

code		ml	mm
799383		380	160x(H)55
799390	saucer		Ø 170

CUP AND SAUCER

code		ml	mm
799161	cup	90	
799178	saucer		Ø83
799147	cup	230	
799154	saucer		Ø115

PRESENTATION PLATES AND BOWLS

– Special, toughest porcelain type available on the market.
– High-impact and wear resistance and still relatively light-weight.
– Cream white porcelain.
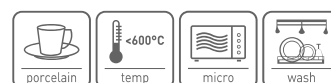
785645

785669

GARNISH BOWL SLANTED

code	mm
785645	170x163x(H)134
785652	138x138x(H)118

BOWL

code	mm
785669	280x190x(H)120
785676	235x160x(H)98
785683	180x125x(H)80
785690	140x102x(H)65

LIONHEAD

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

784730

784754

784778

SOUP BOWL

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

PLATE TORRO
– Rectangular

code	mm
783658	360x240x(H)30

PLATE BARK
– Rectangular

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

BOWL VANILLA

code	mm
785560	225x111x(H)62
785577	290x136x(H)80

HENDI

TABLEWARE

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.

porcelain | temp <600°C | oven | micro | wash

TAPAS DISH OVAL

stackable
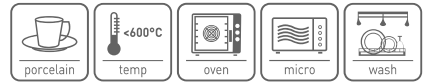
code	mm
784006	165x105x(H)30
784013	215x140x(H)35
784020	270x180x(H)40

TAPAS DISH RECTANGULAR

stackable

code	mm
784105	100x140x(H)45
784112	120x190x(H)50
784129	185x260x(H)55

786321

RUSTICA OVEN DISH OVAL

code	mm
786321	220x130x(H)40
786338	245x145x(H)55
786345	340x205x(H)70

786352

RUSTICA OVEN DISH SQUARE

code	mm
786352	165x165x(H)70

786369

RUSTICA OVEN DISH RECTANGULAR

code	mm
786369	280x185x(H)65
786376	330x225x(H)70
786383	375x260x(H)75

786307

RUSTICA OVEN DISH ROUND

code	mm
786307	Ø100x(H)50

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.

porcelain | temp <600°C | oven | micro | wash
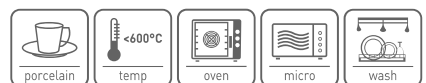
OVEN DISH ROUND

code	mm
785904	185x152x(H)40

785904

HENDI

porcelain | wash

786499

786239

CHILDREN'S PLATE "BEAR"
– Ø190 mm without ears

code	mm
786499	Ø265

ICE CREAM BOWL CLOWN

code	mm
786239	226x145x(H)37

786451

MILK JUG
– Shining white
– Special, toughest porcelain type available on the market

porcelain | wash

code	packed per	liter
786451	2	0,08

786437

GRAVY BOAT
– Shining white
– Special, toughest porcelain type available on the market

porcelain | micro | wash

code	mm
786437	180x55x(H)130

786413

CONDIMENT SET
– 2-piece set: salt, pepper

porcelain | micro | wash

code		mm
786413	pepper & salt	Ø42x(H)80

786420

CONDIMENT SET
– 3 piece set:salt, pepper, toothpick holder

porcelain | micro | wash

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

HENDI

TAPASMINI

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

porcelain | temp <600°C | micro | wash | stackable

TAPAS DISH PLATO

code	packed per	mm
784426	6	Ø100x(H)25

TAPAS DISH CUADRADO

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

TAPAS DISH REDONDO

code	packed per	mm
784365	6	Ø75x(H)30

TAPAS DISH LEON

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

TAPAS DISH CONCHA

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

TAPAS DISH CUADRADO

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

TAPAS DISH TRIANGOLO

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

TAPAS DISH CACEROLE

code	packed per	mm
784389	6	Ø60x(H)25

TAPAS DISH HUEVO

code	packed per	mm
784372	6	Ø65x(H)15

TAPAS DISH CUCHARA

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

HENDI

porcelain | temp <600°C

micro | wash

GARNISH BOWL SLANTED

code	mm
785645	170x163x(H)134
785652	138x138x(H)118

785645

426425

426432

426449

426456

S.S. stainless steel | wash

DEEP FRYING BASKET MINIATURES

code	mm
426425	100x80x(H)70
426432	120x100x(H)80
426449	Ø90x(H)90
426456	275x130x(H)45

TABLEWARE

HENDI

630907

630914

630921

CHIPS BAG HOLDER

CHIPS BAG HOLDER
– Black wire frame, with room for a saus bowl.
– Melamine ramekin 80 ml fits perfectly
  (561713), not included.

CHIPS BAGS HOLDER
– Black wire frame, fits 3 chips bags.

code	mm
630907	Ø95/110x(H)175

code	mm
630914	210x110x(H)172

code	mm
630921	270x270x(H)280

678138

678107

GREASEPROOF PAPER
– Packed per 500 sheets.

code	colour	mm
678107	newspaper print	250x350
678114	plain	250x350
678121	newspaper print	200x250
678138	plain	250x200

ENAMELLED

– Enamelled tableware has made a comeback.
– White enamelled steel with a nice blue border.
– High quality enamel.
– Abrasion resistant.

621202

BOWL RECTANGULAR
– Dishes and desserts can be prepared in
  the bowl.

code	mm
621202	175x130
621219	215x160

621226

FLAT PLATE

code	mm
621226	Ø200
621233	Ø240

621257

DEEP PLATE

code	mm
621240	Ø180
621257	Ø200
621264	Ø220
621271	Ø240

621288

SALAD BOWL

code	mm
621288	Ø160

621295

MUG

code	ml	mm
621295	360	Ø90x(H)80
621301	520	Ø100x(H)90

621318

CUP

code	ml	mm
621318	120	Ø70x(H)50

TUMBLER

code	ml	mm
621325	300	Ø90x(H)90
621332	400	Ø90x(H)120

621332

BUCKET WITH HANDLE NEW!

code	mm
621349	Ø160x(H)140
621356	Ø220x(H)186

621349

HENDI

625804

625705

SOUP & GRAVY PAN - WITH LID
– Enamelled
– Flanged stainless steel rim
– Low lid

code		liter	mm
625804	blue	0,3	Ø120x(H)95
625705	black	0,6	Ø135x(H)103

ceramic	electro	gas	wash	induction
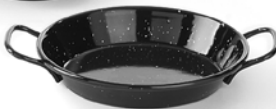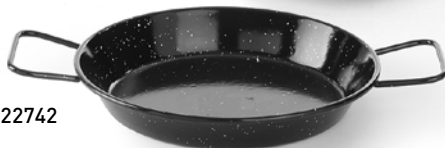
622810

622704

622728

622841

622742

622858

ENAMELLED PAELLA PANS
– With 2 handles
– Enamelled sheet steel

code	mm
622704	Ø100x(H)20
622711	Ø120x(H)25
622728	Ø150x(H)27
622735	Ø200x(H)36
622742	Ø240x(H)40

ENAMELLED PAELLA BOWLS
– Deep model
– Enamelled sheet steel

code	mm
622810	Ø145x(H)40
622827	Ø170x(H)40
622834	Ø185x(H)43
622841	Ø205x(H)57
622858	Ø245x(H)70

HENDI

426326

WINE COOLER MINIATURES

code	mm
426326	Ø97x(H)98
426333	Ø115x(H)110
426340	Ø135x(H)130

426357

BUCKET MINIATURES

code	mm
426357	Ø70x(H)77
426364	Ø87x(H)93
426371	Ø125x(H)127

426463

SNACK CAN

code	mm
426463	45x50
426470	70x100

426388

STRAINER MINIATURES

code	mm
426388	Ø100x(H)54
426395	Ø130x(H)64

426487

SNACK PAN

code	mm
426487	185x95x(H)45

NEW!

535271

COLANDER SQUARE PERFORATED
– Square model, with base and 2 handles.

code	mm
535271	169x169x(H)55
535288	218x218x(H)70

NEW!

535295

COLANDER PERFORATED
– With base and 2 handles.

code	mm
535295	Ø160x(H)65

HENDI

TABLEWARE

607015   607022   607039

SMALL SAUCE PAN WITH SPOUT

– Made of 2.5 mm thick 3-ply material, copper/aluminium/
  stainless steel.
– Handle attached by rivets.

code	mm
607015	Ø50x(H)30
607022	Ø75x(H)40
607039	Ø85x(H)50

607046

SMALL FRYING PAN

– Made of 2.5 mm thick 3-ply material, copper/aluminium/
  stainless steel.
– Handle attached by rivets.

code	mm
607046	Ø120x(H)30

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

DOUBLE BUCKET WITH HANDLE
– Handle is made of wood.

code	mm
425947	200x100x(H)...
425954	120x240x(H)...

425961

3 BUCKETS WITH TRAY

code	mm
425961	365x130x(H)125

425978

CUTLERY & NAPKIN CADDY
– With handle which is fitted with a wooden grip.

code	mm
425978	245x167x(H)132

425992

PARTY TUB

code	mm
425992	400x330x(H)220

425930

FLARED TUB

code	mm
425930	100x100x(H)80

425909   425916   425923   425985

BUCKETS WITH HANDLE
– Fitted with a handle.

code	mm
425909	Ø70x(H)65
425916	Ø100x(H)90
425923	Ø120x(H)115
425985	Ø160x(H)140

TABLEWARE

HENDI

RAMEKIN
– Ribbed

porcelain	temp <600°C	oven	micro	wash
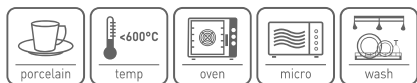
code	mm
783153	Ø70x(H)35
783160	Ø90x(H)48
783627	Ø100x(H)25
783177	Ø120x(H)55

RAMEKIN

PET plastic	temp -20°C 95°C	food contact	wash	stackable

code	colour	packed per	ml	mm
565605	black	12	45	60x60x(H)35
565612	ivory	12	45	60x60x(H)35
565629	transparent	12	45	60x60x(H)35
565636	terracotta	12	45	60x60x(H)35

RAMEKIN
– Ribbed

melamine M	temp -20°C 70°C	wash	micro
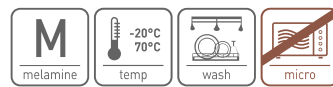
code	packed	mm
565643	4	Ø60x(H)25
561706	50 ml	Ø70x(H)35
565650	50 ml 4	Ø70x(H)35
561713	80 ml	Ø80x(H)40
565667	80 ml 4	Ø80x(H)40
561720	100 ml	Ø85x(H)45
565674	100 ml 4	Ø85x(H)45

VELOCITY SLANTED BOWLS

melamine M	temp -20°C 70°C	wash	micro
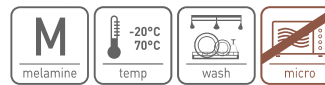
code	mm
564578	70x70x(H)60
564585	97x97x(H)80
564592	110x110x(H)100

BUTTER & SAUCE DISH

melamine M	temp -20°C 70°C	wash	micro
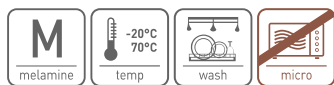
code	colour	packed per	mm
564608	terracotta	3	80x80x(H)30
564561	black	3	80x80x(H)30

HENDI

M
melamine

-20°C
70°C
temp

wash

micro
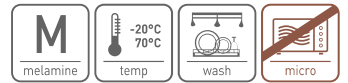
564509

MINI SAUCEPAN LITTLE CHEF
– Melamine presentation bowls and trays, shaped like
  cookware.

code	mm
564509	162x121x(H)30

564516

MINI GRIDDLE PAN LITTLE CHEF
– Melamine presentation bowls and trays, shaped like
  cookware.

code	mm
564516	320x162x(H)20

564523

MINI ROUND PAN LITTLE CHEF
– Melamine presentation bowls and trays, shaped like
  cookware.

code	mm
564523	150x115x(H)37
564530	189x147x(H)37

564554

MINI OVAL PAN LITTLE CHEF
– Melamine presentation bowls and trays, shaped like
  cookware.

code	mm
564547	155x80x(H)37
564554	263x140x(H)37

HENDI

SLATE PLATEAUS

– Natural presentation items for serving elegant and
  exclusive hot or cold dishes.
– Cut out of stone and fitted with anti-slip feet.

SLATE PLATEAUS ROUND

code	packed per	mm
424629	2	Ø250x(H)5
424636	2	Ø300x(H)5

424612

SLATE PLATEAUS SQUARE

code	packed per	mm
424643	2	200x200x(H)5
424650	2	250x250x(H)5
424667	2	300x300x(H)5

424643

SLATE PLATEAUS RECTANGULAR

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

424681

BREAD BAGS

PAPER BAGS
– Made of food grade washable kraft paper.

code	colour	mm
429211	black	170x170x(H)150
429228	beige	170x170x(H)150

429211

429228

429068

BREAD BAG ROUND
– Made of durable cotton.
– Available in the color combinations gray/beige
  and gray/dark gray.

code	colour	mm
429006	Beige	Ø150x(H)150
429013	Dark grey	Ø150x(H)150
429020	Beige	Ø200x(H)200
429037	Dark grey	Ø200x(H)200
429044	Beige	Ø250x(H)160
429051	Dark grey	Ø250x(H)160

429037

429051

429006

HENDI

BASKETS

– Polyrattan

426708

426906

426609

426807

426500

BREAD BASKET - OVAL	
code	mm
426500	225x130x(H)55

BREAD BASKET - RECTANGULAR	
code	mm
426807	225x150x(H)65

BREAD BASKET - ROUND	
code	mm
426609	Ø200x(H)65

BREAD BASKET - OVAL	
code	mm
426708	225x110x(H)60

BREAD BASKET - OVAL	
code	mm
426906	375x140x(H)70

425800

425701

425602

425503

426418

PITTA BREAD BASKET - ROUND	
code	mm
425701	Ø150x(H)40
425800	Ø200x(H)50

PITTA BREAD BASKET - OVAL	
code	mm
425503	200x140
425602	230x180

FRUIT BASKET – Chrome-plated wire	
code	mm
426418	Ø 215x(H)205

Cr chrome plated   wash

TABLEWARE

HENDI

SOUP AND SAUCE BOWLS

434208

SOUP TUREEN
– With lid and serving spoon.

code	liter	mm
434208	2,7	Ø270x(H)120

SOUP BOWL
– With handles

code	liter	mm
430002	0,35	Ø120x(H)50

430002

VEGETABLE DISH
– With handles

code	mm
401002	Ø120x(H)30
401101	Ø140x(H)35
401200	Ø160x(H)40

401200

SAUCE BOAT
– On foot

code	liter	mm
432143	0,085	120x(H)50
432006	0,14	135x(H)70
432105	0,23	160x(H)90
432129	0,28	200x(H)105
432136	0,46	240x(H)120

432136

HENDI

329

VACUUM JUGS

– Double walled stainless steel.
– Seamless structure.
– Vacuum insulation.
– Metal chromed cover, lever, spout and handle.
– High insulation value.

18/10
stainless steel

wash

VACUUM JUG

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

445815   445822   445839

PP
polypropylene

S.S.
stainless steel

wash

VACUUM JUG

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

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

446508   446607   446706

PP
polypropylene

S.S.
stainless steel

wash

VACUUM JUG

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

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

446522   446621   446720

TABLEWARE

HENDI

448908

PP
polypropylene

S.S.
stainless steel

wash

AIR POT
– Stainless steel mantle
– With press system to tap drinks

code	liter	ØxH mm
448908	2,2	150x340

445877

PP
polypropylene

18/10
stainless steel

wash

AIR POT
– Double wall vacuum body and PP head
– Rotatable on base
– Zinc alloy lever designed for extra strength
– Lid opens to 125 degrees for brewing and is also detachable
  for cleaning
– Secure carrying handle
– Drip tray optional

code	liter
445877	3
445891	drip tray

445891

449608

PP
polypropylene

wash

VACUUM JUG WITH GLASS INNER BOTTLE

code	colour	liter	ØxH mm
449608	black	1	140x268

HENDI

MULTIPURPOSE JUGS

code	liter	mm
451502	0,35	Ø76x(H)93
451519	0,6	Ø90x(H)112
451526	0,9	Ø102x(H)125
451533	1,5	Ø112x(H)161

451502   451519   451526   451533

CAPPUCCINO STEAM JUG
– With handle

code	liter	mm
458228	0,3	Ø80x(H)80
458211	0,5	Ø85x(H)110
458204	0,7	Ø95x(H)115
458006	0,9	Ø115x(H)115

458228   458211   458204   458006

CREAM JUG
– Straight model

code	liter	mm
450109	0,03	Ø35x(H)35
450208	0,04	Ø40x(H)40
450307	0,07	Ø50x(H)55
450406	0,12	Ø60x(H)60
450505	0,25	Ø75x(H)75

450109   450208   450307   450406   450505

MILK JUG
– Straight model

code	liter	mm
451007	0,35	Ø85x(H)110
451106	0,75	Ø100x(H)120

451007   451106

COFFEE/ TEA POT WITH LID
– With hinged lid.
– Straight model.

code	liter	mm
453001	0,3	Ø74x(H)95
453100	0,5	Ø74x(H)123
453209	1	Ø97x(H)142
453308	1,5	Ø120x(H)158
453407	2	Ø126x(H)185

453001   453209   453506

TABLEWARE

HENDI

456514

TEA BOX
– Wood with acrylic window
– 12 compartments

code	mm
456514	300x280x(H)90

wash

570807

TEA STRAINER - WITH HINGED HANDLE
– For herbs and tea
– With hinged handle

S.S.
stainless steel

code	mm
570807	Ø40x150

638101

TEA & HERB STRAINER
– For herbs and tea
– With wire handle

18/10
stainless steel

code	mm
638101	Ø70x225

LEMON SLICE SQUEEZER

S.S.
stainless steel

wash

code	packed per	mm
592038	6	80x70

592038

523629

523636

SUGAR CUBE TONGS

S.S.
stainless steel

wash

code	packed per	mm
523629	2	160
523636	2	113

452325

452714

SUGAR/WHIPPED CREAM DISH

S.S.
stainless steel

wash

code	packed per	mm
452714	6	Ø65
452325	4	Ø100

452400

SUGAR DISPENSER
– Glass dispenser.
– Spout made of stainless steel 18/0.

18/0 stainless steel | wash

code	ml	mm
452400	200	Ø80x(H)140

452424

HONEY DISPENSER
– Glass dispenser.
– Stainless steel lever.

code	mm
452424	Ø80x(H)115

465370

CHEESE/SUGAR DISH
– With glass dish
– Including stainless steel spoon

18/0 stainless steel

code	mm
465370	Ø130x(H)90

631300 **631102**

631201

SHAKER

code		mm
631201	pepper & salt shaker	Ø55x(H)75
631102	parmesan shaker	Ø55x(H)75
631300	wire mesh powder shaker	Ø55x(H)75

786413

CONDIMENT SET
– 2-piece set: salt, pepper

code		mm
786413	pepper & salt	Ø42x(H)80

786420

CONDIMENT SET
– 3 piece set: salt, pepper, toothpick holder

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

TOOTHPICK HOLDER
– Glass holder
– Stainless steel cap

S.S. stainless steel | wash

code	packed per	mm
468821	6	Ø40x(H)70

468821

460245

S.S. stainless steel

OIL AND VINEGAR SET
– Holder made of chrome-plated iron.
– Two oil/vinegar bottles with stainless steel pourers.

code	ml	mm
460245	2x 237	115x60x(H)325
460252	2x 470	130x70x(H)370

452103

SUGAR BOWL
– With hinged lid

S.S. stainless steel | wash

code	ml	mm
452103	300	Ø85x(H)80

452202

SUGAR BOWL
– Without lid

S.S. stainless steel | wash

code	ml	mm
452202	300	Ø85x(H)65

HENDI

18/0 stainless steel

465301

CONDIMENT SET
– 2-piece - salt, pepper
– Matt finish

code	mm
465301	85x55x(H)115

18/0 stainless steel

465349

CONDIMENT SET
– 2-piece - oil, vinegar
– Matt finish

code	ml	mm
465349	150	120x75x(H)185

18/0 stainless steel

465332

CONDIMENT SET
– 3-piece - salt, pepper, mustard
– With stainless steel mustard spoon
– Matt finish

code	mm
465332	100x95x(H)115

18/0 stainless steel

465318

CONDIMENT SET
– 3-piece - salt, pepper, napkin holder
– Matt finish

code	mm
465318	85x75x(H)115

18/0 stainless steel

465325

CONDIMENT SET
– 3-piece - salt, pepper, toothpick holder
– Matt finish

code	mm
465325	90x90x(H)115

18/0 stainless steel

465356

CONDIMENT SET
– 4-piece - salt, pepper, oil, vinegar
– Matt finish

code	mm
465356	130x110x(H)185

18/0 stainless steel

465363

CONDIMENT SET
– 5-piece - salt, pepper, oil, vinegar,
  toothpick holder
– Matt finish

code	mm
465363	130x110x(H)185

S.S. stainless steel | wash

465387

SALT AND PEPPER SHAKER SET
– Glass shaker.
– Stainless steel lid with S and P shaped
  dispensing opening.

code	mm
465387	Ø40x(H)70

S.S. stainless steel | wash

461167　　　　　**461266**

SALT AND PEPPER SHAKER
– Glass shaker
– Stainless steel lid with S or P shaped
  dispensing opening.

code		packed per	mm
461167	pepper	6	Ø40x(H)70
461266	salt	6	Ø40x(H)70

HENDI

| 469422 | 469477 | 469415
469446 | 469460
469491 | 469408
469439 | 469453
469484 |

Unique grinding adjustment mechanism at the bottom of the mill, adjustable in 4 steps from fine to coarse

The grinding mechanism is not adjustable

PEPPER MILLS

ABS plastic

– Durable ceramic grinding mechanism, the precise placement of the grinding wheel leaves a gap between the teeth which reduces wear.
– Fitted with a 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, its screw tension does not influence the grinding mechanism.
– Available with the appearance of either beech wood (light) or walnut wood (dark).

code		mm
469408	light wood	(H)100
469453	dark wood	(H)100
469415	light wood	(H)215
469460	dark wood	(H)215
469422	light wood	(H)310
469477	dark wood	(H)310

SALT MILLS

ABS plastic

– Durable ceramic grinding mechanism, the precise placement of the grinding wheel leaves a gap between the teeth which reduces wear.
– The grinding mechanism is not adjustable, which gives consistent results.
– The cap is easy to remove for refilling, its screw tension does not influence the grinding mechanism.
– Available with the appearance of either beech wood (light) or walnut wood (dark).

code		mm
469439	light wood	(H)100
469484	dark wood	(H)100
469446	light wood	(H)215
469491	dark wood	(H)215

PMMA plexiglas | ABS plastic

PEPPER AND SALT MILLS - TRANSPARENT

– Made of acrylic (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 grinding mechanism of the salt mill is not adjustable, which gives consistent results.
– The cap is easy to remove for refilling, its screw tension does not influence the grinding mechanism of the pepper mill.

code		mm
469385	pepper mill	(H)105
469392	salt mill	(H)105

| 469385 | 469392 |

HENDI

SERVING DISH
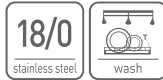
400203

code	mm
400203	205x155

18/0 stainless steel · wash

ICE-CREAM CUP
– On foot

441107

code	mm
441107	Ø90x(H)50

S.S. stainless steel · wash

RECEPTION BELL
– Chrome-plated with metal base

595008

code	ØxH mm
595008	85x60

Cr chrome plated

TABLECLOTH CLIP

444023

code	packed per	mm
444023	4	50x(H)40

18/0 stainless steel

NAPKIN HOLDER
– Matt finish

428511

code	mm
428511	170x30x(H)70

S.S. stainless steel

NAPKIN HOLDER
– Chrome-plated wire

428528

code	mm
428528	190x190x(H)65

Cr chrome plated

EGG CUP
– Low model

441466

S.S. stainless steel · wash · stackable

code	packed per	mm
441466	6	Ø85x(H)15

EGG CUP
– On foot

441367

S.S. stainless steel · wash

code	packed per	mm
441367	6	Ø50x(H)45

EGG SPOON
– White ABS

441503

ABS plastic

code	packed per
441503	6

HENDI

337

can be used
as a cutlery
holder

440704

421550

421574

S.S.
stainless steel | wash

S.S.
stainless steel | wash

M
melamine

TABLETOP LITTERBIN
– Stainless steel container
– Black ABS tumble cover

TABLETOP LITTERBIN

TABLETOP LITTERBIN OR CUTLERY HOLDER

code	mm
440704	Ø120x(H)165

code	mm
421550	Ø120x(H)180

code	colour	mm
421574	black	Ø130x(H)160

665251

595206

MENU CARD TABLE STAND
– Supplied without menu card.

S.S.
stainless steel

TAB HOLDER
– With clamp.

S.S.
stainless steel

code	packed per	mm
665251	6	80x77x(H)18

code	packed per	mm
595206	3	152x110

665503

665510

595305

MENU CARD TABLE STAND

TAB GRABBER
– With clamp.

S.S.
stainless steel

code	mm
665503	100
665510	200

code	packed per	mm
595305	2	Ø40x(H)104

HENDI

440216

440223

NEW!

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

NEW!

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 Ø170 mm, pole is Ø80 mm.

code	mm
440223	Ø170x(H)920

440506

ASH COLLECTOR

– With hinged lid
– For fire safe emptying ashtrays

wash

code	mm
440506	202x170x(H)91

440605

ASHTRAY WITH LOWER TRAY

code	mm
440605	Ø140x(H)40

S.S. stainless steel | outdoor

569757

ASHTRAY
– Made of black melamine.

M melamine | outdoor | wash

code	mm
569757	Ø146

440407

ASHTRAY WITH LID

S.S. stainless steel | outdoor

code	packed per	mm
440407		Ø90x(H)28
440490	3	Ø90x(H)28

440803

ASHTRAY PROFI LINE

S.S. stainless steel | indoor | stackable

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

440001

ASHTRAY WITH FIRE RIM

S.S. stainless steel | indoor | stackable

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

440872

ASHTRAY KITCHEN LINE

S.S. stainless steel | stackable

code	mm
440872	Ø80x(H)30
440865	Ø100x(H)30

440209

Cr chrome plated | indoor | wash

ASHTRAY WITH PUSH BUTTON

code	mm
440209	Ø90x(H)45

TABLEWARE

HENDI

DOOR SIGNS
– With self-adhesive strip

S.S. stainless steel

code	type	mm
663608	men	Ø75
663615	women	Ø75
663622	toilets	Ø75
663639	no smoking	Ø75
663646	wheelchair	Ø75
663653	mobile off	Ø75

663608

663615

663622

663639

663646

663653

WALL SIGNS ROUND
– With self-adhesive strip.

S.S. stainless steel

code	type	mm
663783	smoking	Ø75
663790	no smoking	Ø75
663820	smoking - big	Ø160
663806	no smoking - big	Ø160

663820

663806

TABLE SIGN 'NO SMOKING'
– 2 sides printed

18/0 stainless steel | wash

code	mm
663660	50x(H)40

663660

TABLE SIGN RESERVED
– Black - white.
– Printed on 2 sides.

PMMA plexiglas | wash

code	type	packed per	mm
663462	"reserved"	1	130x35x(H)40
663745	"gereserveerd"	1	130x35x(H)40
663479	"reserviert"	1	130x35x(H)40
663486	"réservé"	1	130x35x(H)40

663745

gereserveerd

reserved

663462

TABLE SIGN RESERVED

18/0 stainless steel | wash

code	type	packed per	mm
663691	"Gereserveerd" & "Réservé"	4	50x(H)40
663707	"Reserviert"	4	50x(H)40

663691

Réservé

Gereserveerd

TABLESTAND NUMBERS
– Sets of multiple numbers
– 12 numbers per set

18/0 stainless steel | wash

code	type	mm
663844	Numbers 1-12	50x(H)40
663851	Numbers 13-24	50x(H)40
663868	Numbers 25-36	50x(H)40
663875	Numbers 37-48	50x(H)40
663882	Numbers 49-60	50x(H)40
663899	Numbers 61-72	50x(H)40

663844

13

72

1

HENDI

664025

664032

664049

664018

664001

WALL BLACKBOARD
– Black, with wooden frame

code	mm
664025	300x400
664032	400x600
664049	600x800

PAVEMENT BLACKBOARD
– Black, with wooden frame

code	mm
664001	500x850
664018	700x1200

664100

664117

PAVEMENT BLACKBOARD
– Black, with steel frame.

code	mm
664100	700x1100

PAVEMENT BLACKBOARD
– Black, with steel frame.

code	mm
664117	500x850

HENDI

TABLEWARE

TABLETOP BLACKBOARD

code	packed per	mm
664087	2	148x97
664094	2	210x150

TABLETOP BLACKBOARD
– Black, with wooden stand

code	packed per	mm
664056	2	150x230
664063	2	210x320

BLACKBOARD WITH EASEL
– Black, with wooden easel

code	mm
664070	220x360

BLACKBOARD MARKERS
– 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

BLACKBOARD MARKERS
– With oblique nib, writing width 2 to 6 mm

code	
664216	1 pink, 1 green, 1 blue and 2 white markers
664209	5 white markers
664261	1 white, 1 orange, 1 yellow, 1 red and 1 purple marker

BLACKBOARD MARKERS
– With wide flat nib, writing width 15 mm

code	
664223	3 white markers
664230	1 pink, 1 green and 1 blue marker
664247	1 white, 1 red and 1 yellow marker
664254	1 white, 1 purple and 1 orange marker

HENDI

343

ELECTRIC SOUP KETTLES

Al aluminium | **PP** polypropylene | **18/8** stainless steel

SAVE ENERGY

Soup name card holder in lid

Lid with insulated handle and ladle recess

860502

Digital touch panel with display that alternates between set and actual soup temperature

Thermostat adjustable from 65° to 95°C by 1° increments

Overheating protection – with alarm for low water level

SOUP KETTLE
– Thermal insulation reduces energy consumption and keeps the outside cool.
– These unique advantages can reduce energy consumption by up to 30%.
– Removable lid made of tough, transparent polycarbonate.
– Aluminium water pan for efficient heat transfer.
– Food pan made of stainless steel 18/8.
– Polypropylene housing.
– Ring allows safer and easy removal of food pan to refill water pan.
– Ideal for buffets.

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

BUFFET PRODUCTS

HENDI

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

code	liter	V	W	mm
860083	8	230	435	Ø340x(H)360

860083

SOUP KETTLE
– Bain-marie Hendi.
– 8 liter.
– With stainless steel inner pan and hinged lid.
– Fitted with power regulator.
– Ideal for buffets.
– Including magnetic signs.

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

860304

HENDI

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 whilest heating.
– Including GN 1/1 food pan 65 mm deep.

PP polypropylene **S.S.** stainless steel

code	liter	V	W	mm
204825	9	230	900	573x348x(H)284

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	liter	V	W	mm
204900	9	230	800	615x355x(H)280

204832

CHAFING DISH ELECTRIC TESINO
– Water pan made of heat-resistant polypropylene.
– Continuous settings up to 85°C
– Very silent whilest heating.
– On/off switch, pilot light.
– Including 6,8 ltr food pan.

PP polypropylene **S.S.** stainless steel

code	liter	V	W	mm
204832	6,8	230	500	Ø405x(H)248

239902

CHAFING DISH ELECTRIC SAVOI
– With glass lid.
– Including food pan Ø 400 mm, 65 mm deep.
– Continuous settings up to 85°C.
– On/off switch, pilot light.

S.S. stainless steel

code	liter	V	W	mm
239902	6,8	230	1000	Ø400x(H)250

BUFFET PRODUCTS

HENDI

NEW!

CHAFING DISH GN 2/3 INDUCTION

– High gloss stainless steel chafing dish suitable for induction heaters up to Ø260 mm.
– Induction bottom is encapsulated, also suitable for electric hobs and chafing dish fuel.
– The lid is removable for easy cleaning and is fitted with a sturdy handle, glass window with steam release and damper for soft closing.
– Comes with an integrated spoonholder and a 60mm deep GN2/3 foodpan (6L).
– Two versions, with or without frame.

code	
470084	chafing dish
470091	set chafing dish + stand

470084

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
239186	Mounting ring stainless steel		

239193

239186

809709

With safety switch

CHAFING DISH HEATER FOR UNDERNEATH WATER PAN

– For chafing dish GN 1/1.
– With safety switch.

code		V	W	mm
809709	Element only	230	400	200x320

809600

CHAFING DISH HEATER

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

code	V	W	mm
809600	230	500	Ø130x(H)100

475904

CHAFING DISH GASTRONORM 1/1
– Model Economic.
– High-gloss polished lid and lid stand.
– Including chafing dish fuel holders and stainless steel food pan 65 mm deep.
– Suitable for food pans up to 65 mm deep.

code		liter	mm
475904		9	600x358x(H)295
472613	2 pcs.	9	600x358x(H)295

475201

18/0
stainless steel

CHAFING DISH GASTRONORM 1/2
– Model Economic
– High-gloss polished lid and lid stand
– Including chafing dish fuel holder and stainless steel food pan 65 mm deep
– Suitable for food pans up to 65 mm deep.

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

470619

S.S.
stainless steel

18/0
stainless steel

CHAFING DISH - ROUND
– Glass lid
– Including chafing dish fuel holder and stainless steel food pan

code	liter	mm
470619	3,5	Ø390x(H)270

472507

S.S.
stainless steel

18/0
stainless steel

SOUP CHAFING DISH
– Model Economic
– Including chafing dish fuel holder and stainless steel soup pan with lid

code	liter	mm
472507	8	Ø370x(H)325

471005

S.S. | 18/0
stainless steel | stainless steel

CHAFING DISH GASTRONORM 1/1
– Model Fiora.
– Stackable frame with high-gloss polished lid and
  lid stand.
– Including two chafing dish fuel holders and
  stainless steel food pan 65 mm deep.
– Suitable for Gastronorm pans of up to 100 mm
  deep.

code	liter	mm
471005	9	585x385x(H)315

CHAFING DISH SET
– Consists of:
– Chafing Dish "Fiora" as in 471005
– 2 additional GN 1/2 pans 65 mm deep
– 3 additional GN 1/3 pans 65 mm deep

code	mm
471050	585x385x(H)315

S.S. | 18/0
stainless steel | stainless steel

3 x

471050

2 x

CHAFING DISHES PROFI LINE SATIN FINISH

– 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.

NEW!

HENDI

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	liter	mm
470251	9	570x405x(H)290

470275

CHAFING DISH GN 2/3 SATIN FINISH
– The lid is fitted with a friction brake, it stays in the position
  in which it is left. The lid can be removed to ease cleaning.
– Supplied with removable water pan, GN 2/3 65 mm deep
  food pan and chafing dish fuel can holder.

code	liter	mm
470275	6	395x430x(H)290

470268

CHAFING DISH GN 1/2 SATIN FINISH
– The lid is fitted with a friction brake, it stays in the position
  in which it is left. The lid can be removed to ease cleaning.
– Supplied with removable water pan, GN 1/2 65mm deep
  food pan and chafing dish fuel can holder.

code	liter	mm
470268	4	365x370x(H)280

470282

CHAFING DISH ROUND SATIN FINISH
– The lid is fitted with a friction brake, it stays in the position
  in which it is left. The lid can be removed to ease cleaning.
– Supplied with removable round water pan, round 65mm
  deep food pan and chafing dish fuel can holder.

code	liter	mm
470282	6	465x420x(H)320

HENDI

CHAFING DISHES PROFI LINE MIRROR FINISH

– 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.

NEW!

HENDI

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 65mm deep
  food pan and 2 chafing dish fuel can holders.

code	liter	mm
470213	9	570x405x(H)320

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 65mm deep
  food pan and chafing dish fuel can holder.

code	liter	mm
470237	6	395x405x320

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 65mm deep
  food pan and chafing dish fuel can holder.

code	liter	mm
470220	4	365x345x(H)345

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	liter	mm
470244	10	Ø420x(H)380

NEW!

470190

FOOD PAN GN1/1 WITH 2 COMPARTMENTS
– This GN food pan has two compartments of 3,75 liter each.

S.S.
stainless steel

code	liter	mm
470190	7,5	530x325x(H)65

470909   470909

470930

CONVERSION FOR 2 BAIN-MARIE PANS
– Fits all GN 1/1 types chafing dishes

S.S.
stainless steel

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

DISH WARMER 2 BURNERS
– With stainless steel frame and grips
– Anodized aluminium hotplate
– Scratch-proof
– Including 2 candle light holders

Al
aluminium

S.S.
stainless steel

code	mm
463000	330x180x(H)65

463000

DISH WARMER 3 BURNERS
– With stainless steel frame and grips
– Anodized aluminium hotplate
– Scratch-proof
– Including 3 candle light holders

Al
aluminium

S.S.
stainless steel

code	mm
463109	450x180x(H)65

463109

464809

CANDLE HOLDER

S.S.
stainless steel

code	mm
464809	Ø 46

BUFFET PRODUCTS

HENDI

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	liter	mm
470305	9	660x490x(H)460

470305

S.S.
stainless steel

ROLLTOP-CHAFING DISH - ROUND
– Elegant buffet chafing dish.
– Patented extra quiet opening mechanism.
– Roll-top cover retractable 180°.
– Set includes one fuel can holder and food pan (Ø390x(H)60 mm).
– Highly polished stainless steel.
– Steel frame 2.3 mm, cover 1.2 mm thick.

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

470312

S.S. **18/0**
stainless steel stainless steel

ROLLTOP-CHAFING DISH GASTRONORM 1/1
– Model Rental-Top.
– Solid base with high-gloss polished roll top lid 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 prod. no. 809709.
– Suitable for Gastronorm pans up to 100 mm deep.

code	liter	mm
470206	9	590x340x(H)400

470206

HENDI

355

CHAFING DISH FUEL

– Burning gel is made of natural (bio) ethanol alcohol, mixed with water and a thickening agent to make it a solid or gel. Hendi burning gel is artificially made to taste so bitter that it is impossible to swallow. To safely and efficiently heat e.g. chafing dishes, we urgently advise burning gel to be used in special fuel holders.
– Hendi offers most common variants of burning gel. The heating capacity is equal through the range while the heating rate is dependent upon the size of the flame, determined by how far open the lid of the fuel holder is kept.
– "Blaze" brand has a shorter, more intense burn - it is recommended for applications where the burning time will be around 2 hours. "Hendi" brand burning gel is recommended when over 3 hours of heating will be required.
– All Hendi and Blaze burning gel burns soot and odour free.
– Cartouches and cans without special fuel holders become very hot during use, thus creating a significant risk of burns if they are not placed inside a fuel holder. Danger of burns!
– These fuel holders are both included with Hendi chafing dishes and separately available.
– Always read the instructions on the product before use.
– Make sure there are no open flames or hot objects nearby when working with burning gel. The flammable vapour easily escapes the container.
– Make sure no (condensation) water drips into the burning fuel.

It can cause dangerous sputtering and splashing of fuel.
– Only light the fuel after the cans inside the fuel holders have been placed in the final location.
– The flames are almost entirely blue, making them very hard to see in light. Caution is advised.
– Only ever extinguish the fuel by closing the lid of the fuel holder.
– Refilling: Always make sure the can and its holder have completely cooled down. Remove the can from the holder to refill the can.
– Storage: Always store in closed containers in a dark, well ventilated location, below 20°C. For storing larger amounts of fuel please consult your local regulations.
– If the instructions above are followed, the risk of accidents will be minimal.
– In case of a starting/small fire: use a fire blanket (or a large, wet blanket) to cover the fire and deprive it of oxygen.
– In case of fire on clothes/body: use a fire blanket or a powder/CO_2 fire extinguisher. Never try to extinguish the fire with a small towel as this would only spread the fuel and the flames!
– After extinguishing the fire keep the body cool for 15 minutes or until medical assistance arrives. Leave clothes in place. Always seek medical assistance immediately.

193310

CHAFING DISH FUEL BLAZE
– Blue Blaze B-B100 can
– 200 grams can
– Burning time ± 2.5 hours per can
– Pallet: 56 x 193310

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

194355

CHAFING DISH FUEL CAN
– 200 grams pack for chafing dish.
– Burning time: ± 3 hours.
– Pallet: 50x 194355, 140x 194300.

code		order unit
194355	box of 72	1
194300	box of 24	1

S.S.
stainless steel

CHAFING DISH FUEL CAN HOLDER

code	packed per	mm
470527	2	Ø90x(H)60

470527

HENDI

190401

195505

195109

CHAFING DISH FUEL BUCKET
– Bucket 4 kilos

code	order unit
190401	4

CHAFING DISH FUEL JERRY CAN
– Jerry can 5 liter.

code	order unit
195505	4

CHAFING DISH FUEL BOTTLE
– Bottle 1 liter

code	order unit
195109	12

195604

FUEL DISPENSER
– Suitable for e.g. can of chafing dish fuel
  prod. no. 195505

code	
195604	length 280 mm

190036

FUEL FOR FONDUE-BURNERS
– For gourmet, fondue, rechauds and stone grills.
– 80 grams portion packs.
– Burning time: ± 2 hours.
– For use with 111420.

code	packed per
190036	3

111420

FONDUE-BURNER
– Suitable for fuel for fondue-burners.

Cr
chrome plated

code	packed per	mm
111420	2	Ø90

HENDI

LIQUID FUEL WITH WICK

– Burns without soot or odours.
– This fuel is made of pure diethylene glycol (DEG), which is also used as antifreeze in radiators. By using a wick the DEG can be vaporized and burned despite its relatively high flame point of 143°C.
– Hendi sells this fuel in closed, non-refillable metal cans of 145 or 200 grams. In addition, 198 gram cans of "Blaze" brand aluminium cans are available.
– The burning time of a can is inversely proportional to the intensity of its flame, which may be adjusted by changing the exposed height of the wick.
– Use: place the can directly below a chafing dish or other heating appliance suitable for use with liquid fuel open flames.
– Burning time: ± 4 hours for 145 gram cans, ± 6 hours for 198 and 200 grams cans.
– Heat output: about 50% of ethanol-based burning gel.

– Advantages in comparison to burning gel:
  - Safer to use. No hazardous refilling. Flame is more visible and predictable.
  - Cans stay cool enough to touch safely. May be used without fuel holder.
  - Safer in case of accidents. Any spillage will be minimal and difficult to ignite.
  - Properly re-sealable and re-usable.
  - Easy to extinguish by blowing or replacing the cap.
  - Cost per burning hour comparable to ethanol-based burning gel.
  - Less intense flame. Reduces chance that Chafing Dish water pans will boil dry.
– CAUTION:
– Diethylene Glycol is a hazardous irritant. Always wash hands after skin contact with the liquid, preferably wear latex gloves to adjust the wick height.
– A Material Safety Data Sheet (MSDS) is available on the Hendi website, we recommend printing a copy and keeping it nearby.

193617

LIQUID FUEL BLAZE
– Burns soot and odour free

code	order unit	packed per	g
193617	1	24 in box	198
193624	4	set 6 pieces	198

Adjustable wick length

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

Use the same can several times

HENDI

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.

193938

Burns ± 4 hours

193761

Burns ± 6 hours

code		order unit	packed per
193938	burns ± 6 hours	1	24 in box
193716	burns ± 6 hours	4	6 in tray
193952	burns ± 4 hours	1	24 in box
193761	burns ± 4 hours	4	6 in tray

Adjustable
wick length

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

Use the same
can several times

BUFFET LADLES AND SERVING SPOONS

S.S. stainless steel | **wash**

NEW!

SERVING SPOON

code	mm
529058	60x305
529065	71x321

SLOTTED SPOON

code	mm
529072	71x321

SOUP LADLE

code	liter	mm
529089	0,05	69x270
529096	0,09	85x308

CARVING FORK

code	mm
720103	325

SALAD FORK

code	mm
720608	305

SAUCE SPOON

code	liter	mm
720400	0,03	290

SOUP LADLE

code	liter	mm
720509	0,12	Ø90x315
721308	0,06	Ø70x285

SPAGHETTI SPOON

code	mm
721209	325

CAKE KNIFE / SERVER

code	mm
721100	290

SKIMMER

code	mm
720905	Ø110x365

SLOTTED SPATULA

code	mm
721001	325

SERVING SPOON

code	mm
720806	325
721407	300

529089

529096

529058

529065

529072

720103

720608

720400

721308

720509

721209

721100

720905

721001

720806

721407

CHAFING DISH LADLES AND SERVING SPOONS

– With polypropylene handle

PP polypropylene | S.S. stainless steel | wash

529041

529201

529300

529010

529003

SOUP LADLE

code	liter	mm
529003	0,09	Ø90x335
529010	0,11	Ø80x300

SERVING SPOON

code	mm
529300	350

SKIMMER

code	mm
529201	345

SKIMMER, ROUND

code	mm
529041	370

529034

529409

529102

529027

CAKE SCOOP

code	mm
529027	310

CARVING FORK

code	mm
529102	345

SLOTTED SPATULA

code	mm
529409	355

SPAGHETTI SPOON

code	mm
529034	370

S.S. stainless steel | wash

SPOON HOLDER

code	mm
722107	110x264

722107

HENDI

LADLES AND SERVING SPOONS, HEAT RESISTANT

PBT heat-resistant | **micro** | **wash**

563908

564004

563502

563557

563700

563755

SALAD CUTLERY

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

SAUCE SPOON

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

SALAD SPOONS

SAN plastic | **<80°C** temp

564103

564158

564202

564400

564455

563632

563649

SALAD SPOON

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

SALAD SPOON

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

SAUCE LADLE

SAN plastic

code	colour	liter	mm
563632	Ivory white	0,04	180
563649	Black	0,04	180

HENDI

SERVING TONGS

657607

657621

SERVING TONGS

	PC		<100°C		wash
	polycarbonate		temp		
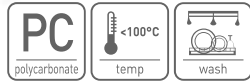
code	colour	length [mm]
657607	black	230
657621	transparent	230

171615

CAKE TONGS
– Decorative tongs

	S.S.		wash
	stainless steel		

code	length [mm]
171615	220

523018

PASTRY TONG

	S.S.
	stainless steel

code	length [mm]
523018	215

523315

SALAD TONGS

	S.S.		wash
	stainless steel		

code	length [mm]
523315	212

523216

SPAGHETTI TONGS

	S.S.		wash
	stainless steel		

code	length [mm]
523216	200

PC	ABS	S.S.	❄
polycarbonate	plastic	stainless steel	cooling

424186

ROLLTOP DISPLAY COOLED - GASTRONORM 1/1
– Cooling by included ice pack, to go below 0°C.
– Stainless steel Gastronorm 1/1 serving tray included.
– With transparent polycarbonate rolltop cover.
– ABS housing.

code		mm
424186	set	555x357x(H)175
424193	Cooling element for use with cooling tray 424186	430x275

424193

ABS	❄
plastic	cooling

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

code	mm
424155	430x290x(H)150

424155

HENDI

ABS plastic | SAN plastic | cooling

871805

871812

ROLL TOP DISPLAY COOLED
– ABS plastic with transparent SAN plastic rolltop cover
– Including stainless steel tray and 2 cooling elements

code	mm
871805	440x320x(H)205

ROLL TOP DISPLAY COOLED
– Double tray
– ABS plastic with transparent SAN rolltop cover
– Including 2 stainless steel trays and 4 cooling elements

code	mm
871812	440x320x(H)440

871706

871713

ROLL TOP DISPLAY
– ABS plastic with transparent SAN plastic rolltop cover

ABS plastic | SAN plastic

code	mm
871706	465x310x(H)190

ROLL TOP DISPLAY
– Double tray, ABS plastic with transparent SAN plastic rolltop cover

ABS plastic | SAN plastic

code	mm
871713	465x310x(H)410

427507

ROLLTOP PRESENTATION COVER
– Clear polycarbonate.

PC polycarbonate | wash

code		mm
427507	GN 1/1	540x330x(H)180

866009

PRESENTATION COVER

PC polycarbonate | wash

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

427538

ROLLTOP PRESENTATION COVER GN 2/3
– Clear polycarbonate.

PC polycarbonate | wash

code		mm
427538	GN 2/3	365x335x(H)175

427415

PRESENTATION COVER

PC polycarbonate | wash

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

HENDI

424001

ROLL TOP SET
– Including stainless steel tray.
– Roll top cover with chrome button.

SAN	S.S.
plastic	stainless steel

code		mm
424001	Plateau & roll-top hood	Ø380x(H)240
427514	Top cover only	Ø380x(H)240

980101

CAKE PLATE WITH COVER
– With polystyrene cover.
– Stainless steel tray.

S.S.
stainless steel

code	mm
980101	Ø300x(H)110

523834

523827

CAKE PLATE ROTATABLE
– Stainless steel base.
– Polystyrene cover sold separately.

S.S.
stainless steel

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

CAKE SERVER
– With polypropylene handle

PP	S.S.	wash
polypropylene	stainless steel	

code	mm
523902	260x60

523902

CAKE SCOOP/CUTTER
– With black polypropylene handle
– With cutting sides

PP	S.S.	wash
polypropylene	stainless steel	

code	mm
523957	280x75

523957

HENDI

TIERED STAND
– With 3 trays

code	mm
429914	Ø 268-220-166x(H)320

S.S. stainless steel

wash

429914

SERVING STAND FOR PLATES
– For 3 plates

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

Cr chrome plated

wash

425473

425466

BUFFET PRODUCTS

HENDI

480502

SEA FOOD TRAY STAND
– With two serving trays.

| | 18/0 stainless steel | wash |

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

480519

SALAD BOWL
– Transparent blue

| | SAN plastic | wash |

code	liter	mm
566909	4	Ø325x(H)100

566909

PC	S.S.	❄
polycarbonate	stainless steel	cooling

NEW!

425299

425411

JUICE DISPENSER
– With ice cylinder cooling.
– Easy to clean dripping tray.
– Clear polycarbonate juice container.
– With non-drip tap.

code	liter	mm
425299	8	260x360x(H)560
425411	2x8	580x350x(H)560

PC	18/8	❄
polycarbonate	stainless steel	cooling

425428

NEW!

425435

JUICE DISPENSER
– With ice cylinder cooling.
– Easy to clean dripping tray.
– Clear polycarbonate juice container.
– With non-drip tap.

code	liter	mm
425428	3	215x315x(H)490
425435	2x3	415x315x(H)490

PC	S.S.	❄
polycarbonate	stainless steel	cooling

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

code	liter	mm
425190	5	280x220x(H)510

425190

S.S.	❄
stainless steel	cooling

MILK DISPENSER - 10,5 L
– Stainless steel housing.
– With ice cylinder cooling.
– Removable container with non-drip tap.
– Stable bottom plate with dripping tray.

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

425343

PC	S.S.
polycarbonate	stainless steel

MULTI DISPENSER
– Suitable for dry foods only.
– Stainless steel stand.
– Polycarbonate dispenser.
– Airtight lid to retain long freshness of the ingredients.
– Hygienic, controlled dosing prevents spillage.
– Mountable to working table or wall.

code	liter	mm
557402	4	184x240x(H)600

557402

HENDI

371

425138

JUICE JUG
– Straight model of scratch resistant plastic
  with lid.

SAN plastic

code	liter	mm
425138	2	Ø120x(H)250

567906

PITCHER
– Very break resistant.

PC polycarbonate | wash

code	liter	mm
567906	1,8	Ø125x(H)210

425107

425121

425763

cooling | wash

PITCHER WITH ICE TUBE
– Pear shaped model of scratch resistant clear SAN plastic
  with lid.
– With ice cube tube for cooling.

code	liter	mm
425107	2,2	Ø150x(H)260
425121	3	Ø170x(H)285

SAN plastic | wash

CARAFE
– Cover with pourer

code	liter	mm
425763	1	Ø92x(H)245

HENDI

BUFFET PRODUCTS

S.S.
stainless steel

CHOCOLATE FOUNTAIN
– Made of stainless steel.
– With warming function.
– Suitable for 700g chocolate.
– With separate switch for motor and heating element.

code	V	W	mm
274101	230	275	Ø210x(H)390

274101

CUTTING BOARD WOOD

505007

BREAD BOARD
– Solid beech wood

code	mm
505007	340x200x(H)14

505205

CARVING BOARD
– Solid beech wood
– Grooved

code	mm
505205	390x230x(H)16

505106

CUTTING BOARD WITH GRIP
– Solid beech wood

code	mm
505106	390x160x(H)13

side with groove

505403

ribbed side

BAGUETTE BOARD
– Solid beech wood
– Combined model, 1 side grooved and 1 side ribbed

code	mm
505403	530x325x(H)18

505502

BAGUETTE BOARD
– Wooden with removable grid

code	mm
505502	475x322

removable grid
- easy to clean

HENDI

BASKETS

561102

BREAD BASKET GN 1/1
– Rectangular

code	mm
561102	530x320x(H)90

561003

BREAD BASKET
– Oval

code	mm
561003	380x270x(H)90

561201

BREAD BASKET DISPLAY GN 1/2
– Rectangular.
– Set of 2 with chrome-plated rack.

code	mm
561201	360x280x(H)90/315

426968

BASKET WITH ROLL TOP COVER
– Gastronorm 2/3.
– Basket made of heavy duty polypropylene (poly-rattan).
– Roll top hood made of polycarbonate.

PC
polycarbonate

code	mm
426968	365x335x(H)245

426951

BREAD BASKET WITH ROLL TOP COVER
– Round
– Break resistant
– With stainless-steel wire frame
– Including polycarbonate rolltop cover

PC
polycarbonate

code	mm
426951	Ø400x(H)300

561102   561003   426951   426968   561201

HENDI

CANDLEHOLDER 5 ARMS

– Self-assembly
– Candles not included

code	height (mm)
466070	380
466087	540
466117	790
466124	1060
466131	1180

466131   466124   466117   466087   466070

428245

SAN plastic   18/0 stainless steel   wash

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

HENDI

NEW!

810446

810439

810422

810392

810484

810385

810491

RETRACTABLE BELT BARRIER
– Barrier system with integrated retractable belt.
– Easy to set up, belt is connected to the post with a clip system.

code		mm
810422	mirror finish	Ø360x(H)825

BARRIER POST MIRROR FINISH
– Made of stainless steel, very stable and sturdy.
– For use in combination with barrier ropes.

code		mm
810392	post + base	
810446	post	ø51x935
810484	base	ø360

BARRIER POST GOLD FINISH
– Made of stainless steel, very stable and sturdy.
– For use in combination with barrier ropes.

code		mm
810385	pole + base	
810439	pole	ø51x935
810491	base	ø360

810460

810453

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	1500
810460	blue with polished hook	1500
810477	red with gold coloured hook	1500

810477

HENDI

FOLDABLE CATERING FURNITURE

– Easy to store and transport foldable furniture for outdoor and indoor use.
– Ideal for fairs, events, catering, rental, etc.
– Table top made of HDPE polyethylene, frame made of powder coated metal.
– Easy to clean and dirt-resistant.

HDPE
polyethylene

810910

BUFFET TABLE

– Foldable to suitcase model for easy transporting and storage.

code	mm
810910	1830x750x(H)740
810927	1520x700x(H)740

810897

BUFFET TABLE

code	mm
810897	1800x740x(H)740
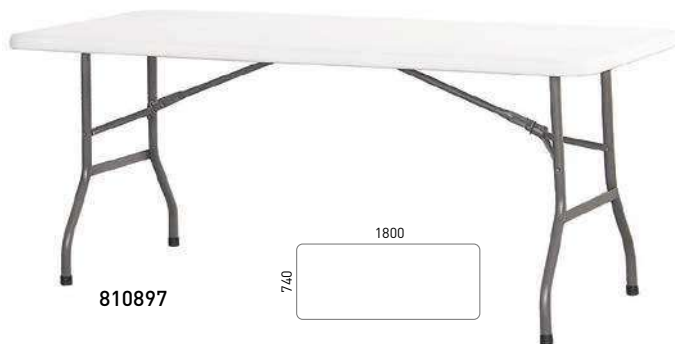
810934

BUFFET TABLE

code	mm
810934	1220x610x(H)740

NEW!

TABLE COVER SYMPOSIUM RECTANGULAR

– Fabric: Plain Jersey 160 g/m^2.
– 90% micro polyester / 10% elastan.
– No ironing needed.
– Fits rectangular buffet tables.

OEKO-TEX®
CONFIDENCE IN TEXTILES

814420

code	colour	suitable for	mm
814352	cream	810934	1200x760x(H)730
814369	white	810934	1200x760x(H)730
814376	black	810934	1200x760x(H)730
814390	white	810927	1500x760x(H)730
814383	cream	810927	1500x760x(H)730
814406	black	810927	1500x760x(H)730
814420	white	810910 810897	1830x760x(H)730
814413	cream	810910 810897	1830x760x(H)730
814437	black	810910 810897	1830x760x(H)730

814413

814437

HENDI

ø675
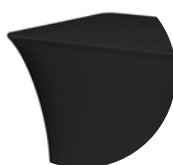
810521

ø860

810538

810521

NEW!

BAR TABLE ROUND
– Thanks to the design of the legs the bar table covers fit
  perfectly.

code	mm
810521	Ø675x(H)1100
810538	Ø860x(H)1100

ø800

810958

BAR TABLE ROUND

code	mm
810958	Ø800x(H)1100

NEW!

813157

813171   **813164**

BAR TABLE COVER
– Fabric: Plain Jersey 160 g/m².
– 90% micro polyester / 10% elastan.
– No ironing needed.
– Fits bar tables with a table top of Ø80-85cm.

OEKO-TEX®
CONFIDENCE IN TEXTILES

code	colour	suitable for	mm
813157	white	810521 810538	Ø800-850x(H)1050-1150
813171	cream	810521 810538	Ø800-850x(H)1050-1150
813164	black	810521 810538	Ø800-850x(H)1050-1150

NEW!

813829

813850   **813836**

BAR TABLE COVER
– Fabric: Plain Jersey 160 g/m².
– 90% micro polyester / 10% elastan.
– No ironing needed.
– Fits bar tables with a table top of Ø70-85cm.

OEKO-TEX®
CONFIDENCE IN TEXTILES

code	colour	mm
813829	white	Ø700-850x(H)1050-1150
813850	cream	Ø700-850x(H)1050-1150
813836	black	Ø700-850x(H)1050-1150

NEW!

810941

BUFFET TABLE ROUND

code	mm
810941	Ø1800x(H)740

ø1800

814451

814444

814468

TABLE COVER SYMPOSIUM ROUND

– Fabric: Plain Jersey 160 g/m².
– 90% micro polyester / 10% elastan.
– No ironing needed.
– Fits round buffet tables.

OEKO-TEX®
CONFIDENCE IN TEXTILES

code	colour	suitable for	mm
814444	cream	810941	Ø1800x(H)760
814451	white	810941	Ø1800x(H)760
814468	black	810941	Ø1800x(H)760

810965

810989

NEW!

813096

CATERING CHAIR

code	mm
810965	540x440x(H)840

CATERING CHAIR - BLACK

code	mm
810989	540x440x(H)840

FOLDING CHAIR COVER

– Fabric: President 170 g/m².
– 100% polyester.
– No ironing needed.

code	suitable for	mm
813096	810965 810989	540x440x(H)840

HENDI

CUTLERY TRAY

– 4 sections
– GN 1/1

PP polypropylene

code	colour	mm
552315	black	530x325x(H)100
552322	bordeaux	530x325x(H)100
552308	grey	530x325x(H)100

552315 552322 552308

CUTLERY TRAY

– 6 sections
– Suitable for coffee spoons, teaspoons and cake forks
– GN 1/1

PP polypropylene

code	colour	mm
552353	grey	530x325x(H)105
552360	black	530x325x(H)105

552353 552360

552254

552261

CUTLERY BASKET HOLDER

– For 4 baskets
– Baskets not included

552407

S.S. stainless steel

code	mm
552407	255x295x(H)215

CUTLERY TRAY WITH STAND

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

PE polyethylene

code		colour
552254	4 sections	grey
552261	6 sections	grey

CUTLERY BASKET

PP polypropylene

code	mm
871201	Ø97x(H)137

CUTLERY BASKET

S.S. stainless steel

code	mm
552490	Ø97x(H)137

871201 552490

HENDI

MELAMINE

– Hygienic and shock resistant.
– Light weight.
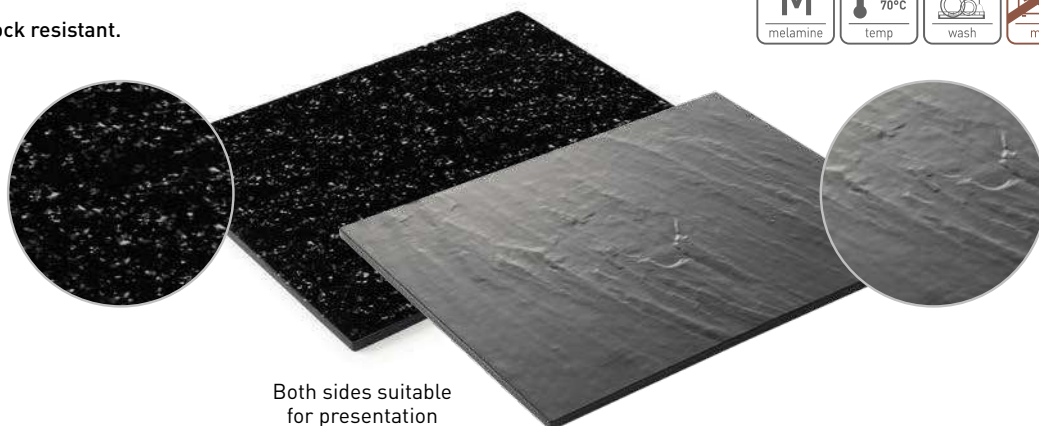
Both sides suitable
for presentation

PLATEAUS GN
– With slate appearance.
– One side with a textured slate appearance, other side with
  a smooth black granite appearance.

code		mm
561362	Gastronorm 1/1	530x325x(H)7
561379	Gastronorm 1/2	325x265x(H)7
561386	Gastronorm 1/3	325x175x(H)7
561393	Gastronorm 2/4	525x160x(H)7

561379

561393

PLATEAUS ROUND
– With slate appearance.
– One side with a textured slate appearance, other side with
  a smooth black granite appearance.

code	mm
561409	Ø330x(H)7
561416	Ø430x(H)7

561409

PLATEAU ROUND WITH HANDLE
– With slate appearance.
– With non-slip feet.

code	mm
561355	424x300x(H)15

561355

HENDI

PLATEAUS GN
– With wood appearance.
– With non-slip feet.

code		mm
561324	Gastronorm 1/1	530x325x(H)10
561331	Gastronorm 1/2	325x265x(H)10
561348	Gastronorm 2/4	525x160x(H)10

561324

561348

PLATEAU ROUND WITH HANDLE
– With wood appearance.

code	mm
561300	424x300x(H)15

561300

PLATEAU RECTANGULAR WITH HANDLE
– With wood appearance.

code	mm
561317	530x200x(H)15

561317

MELAMINE

– **Hygienic and shock resistant.**
– **Light weight.**

Full range of bread
baskets on page **375**

Buffet and serving
stand on page **388**

GN 1/4	GN 1/4			GN 1/4
GN 1/2		GN 2/4		GN 1/4
GN 1/1		GN 1/3		
		GN 1/3		
		GN 1/3		

Non slip display stands
and melamine bowls
on pages **388-389**

GASTRONORM TRAYS WITH SLIM RIM

code		mm
566008	GN 1/1	530x325x(H)20
566015	GN 1/2	325x265x(H)20
566060	GN 1/2	325x265x(H)65
566022	GN 1/3	325x177x(H)20
566077	GN 1/3	325x177x(H)65
566046	GN 1/4	265x152x(H)20
566053	GN 2/4	530x163x(H)20

566008

566015

MELAMINE BUFFET DISPLAY STANDS

561850
561911

561898
561928

561942
561935

M	-20°C 70°C	
melamine	temp	micro

Cr	M	-20°C 70°C	
chrome plated	melamine	temp	micro
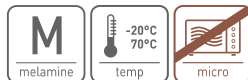
MELAMINE CONTAINERS
– Melaminware is hygienic and shock resistant.
– Only for presentation.
– Not suitable for chafing dishes.

code		mm	height (mm)
561942	Container only	Ø120	110
561850	Container only	GN 1/3 - 325x176	100
561898	Container only	GN 1/6 - 176x162	100

BUFFET DISPLAY STANDS
– Space saving and elegant solution for diverse condiments on buffets or in the kitchen.
– Chrome plated frame, easy to assemble.
– The included melamine containers are hygienic and light.
– Gastronorm models are suitable for Hendi Polycarbonate Gastronorm lids.

code	size	mm
561935	stand + 3x1L	193x540x(H)270
561911	stand + 3xGN1/3	360x570x(H)270
561928	stand + 3xGN1/6	207x570x(H)265

HENDI

MELAMINE

– Hygienic and shock resistant.
– Light weight.
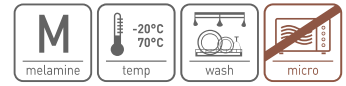
TABLET GN 1/1

code	mm
561607	530x325x(H)20

561607

PLATTER RECTANGULAR

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

PASTA BOWL ROUND

code	mm
561591	Ø380x(H)90

561591

PLATE SQUARE

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

561645

BUFFET DISH OVAL

code	mm
561645	610x230x(H)42

561652

HENDI

M
melamine

-20°C
70°C
temp

wash

micro
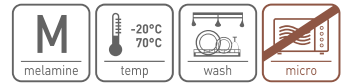
561584

561560

BOWL SQUARE

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

561294

BUFFET AND SERVING STAND
– Bamboo stand with 3 melamine bowls.

code	mm
561294	400x130x(H)60
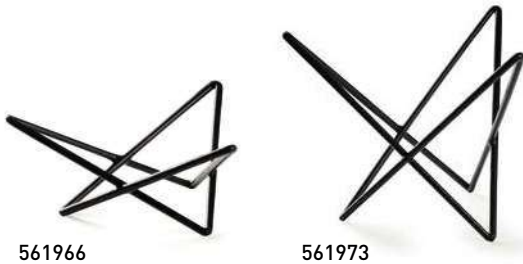
561966   561973

NON-SLIP DISPLAY STANDS
– Steel frame with PVC coating.
– Supports a variety of display trays and bowls.

code	mm
561966	260x230x(H)100
561973	265x230x(H)200

NON-SLIP DISPLAY STANDS
– Steel frame with PVC coating.
– Supports a variety of display trays and bowls.

code		mm
561980	round	Ø200x(H)100
561997	round	Ø200x(H)200

561980   561997

HENDI

CURVED PLATEAUS

– Hygienic and shock resistant.
– Light weight.

code	size	mm	height (mm)
561669	GN 1/1	530x325	40
561676	GN 1/2	325x265	40

561669

CURVED BOWLS

– Hygienic and shock resistant.
– Light weight.

code		mm
561454	white	250x120x(H)75
561485	white	530x270x(H)107

561485

561461

CURVED BOWLS

– Hygienic and shock resistant.
– Light weight.

code		mm
561461	white	315x310x(H)123
561478	black	315x310x(H)123

561478

SLANTED BOWLS

– Hygienic and shock resistant.
– Light weight.

code	mm
561423	212x208x(H)104
561430	300x291x(H)137
561447	360x349x(H)163

561423

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.

porcelain | temp <600°C | micro | wash | stackable

783009

GASTRONORM PAN GN 1/1

code		mm
783009	GN 1/1	530x325x(H)65

783016

GASTRONORM PAN GN 1/2

code		mm
783016	GN 1/2	325x265x(H)65

783023

GASTRONORM PAN GN 1/3

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

785003   785010

DRESSING POT

code	ml
785003	1800
785010	1000

HENDI

FAST FOOD TRAYS

PP
polypropylene

<80°C
temp

stackable

878828

878927

415

305

450

345

878729

265

350
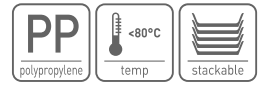
FAST FOOD TRAYS MEDIUM

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

FAST FOOD TRAYS LARGE

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

FAST FOOD TRAYS SMALL

code	colour		mm
878705		grey	265x345
878712		red	265x345
878729		blue	265x345
878736		green	265x345
878743		brown	265x345
878750		black	265x345

Space between trays
for better air circulation

HENDI
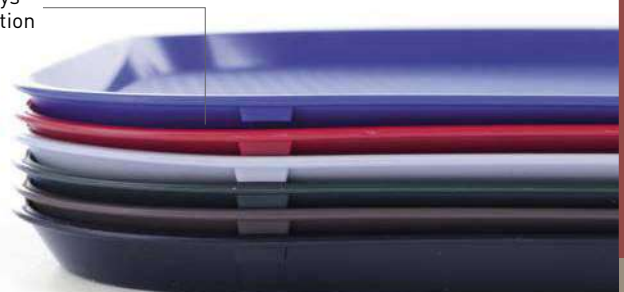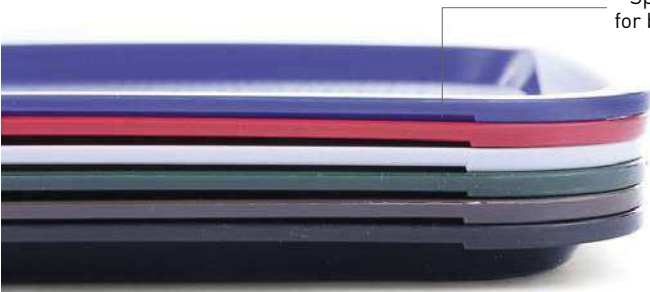
GRANITE FORM

876602

SERVING TRAY RECTANGULAR
– 'Granite' colour pattern.
– Professional grade quality, high durability.
– Ideal for self-service restaurants and canteens.

stackable

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

530

325

265

325
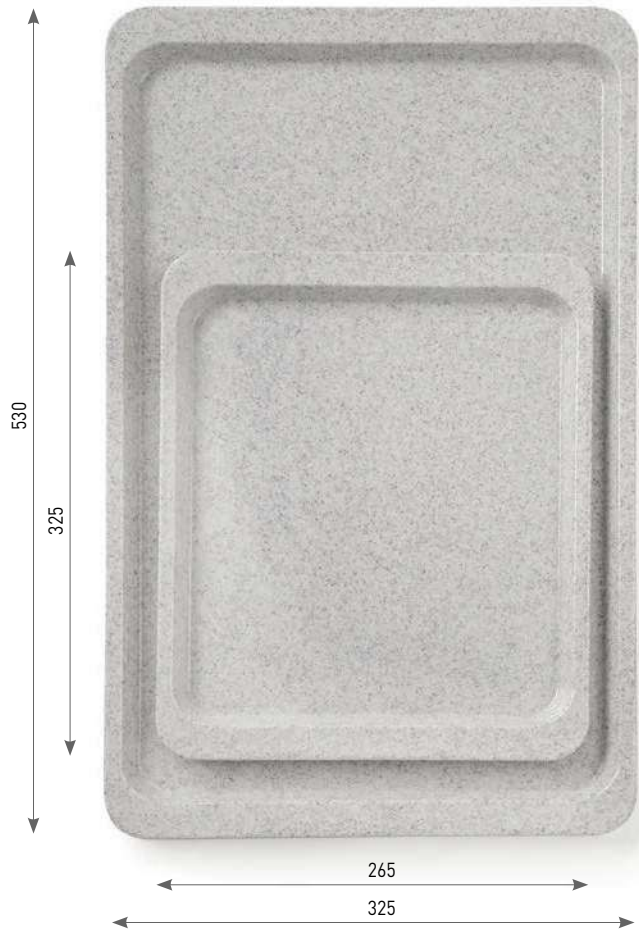
Distance between trays
for better air circulation

876619

878507

878552

FAST FOOD TRAYS OVAL

NEW!

code	colour	mm
878507	grey	265x195
878552	black	265x195

HENDI

WOOD FORM

– Mahogany colour.
– Wood reinforced laminate with non-slip layer.
– Shockproof, break resistant.

-10°C 100°C temp | non slip | wash

507216

SERVING TRAY WOOD FORM
– Rectangular

code	
507216	GN 1/1
507117	Euronorm
507018	430x610
507469	330x430

507865

SERVING TRAY WOOD FORM
– Round, with low rim

code	mm
507865	Ø380

507933

507568

SERVING TRAY WOOD FORM
– Oval

code	mm
507568	200x265
507964	230x160
507933	290x210

507711

SERVING TRAY WOOD FORM
– Round, with high rim

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

POLYPROPYLENE

– Non-slip rubber surface, effective both wet and dry.
– Shockproof, break resistant

PP polypropylene | <80°C temp | non slip | wash

878101

878125

878606

SERVING TRAY RECTANGULAR
– Black

code	mm
878118	255x355
878101	GN 1/1

SERVING TRAY ROUND
– Black

code	mm
878125	Ø280
878132	Ø360
878149	Ø410

SERVING TRAY ROUND WITH HIGH RIM
– Black

code	mm
878606	Ø320
878408	Ø360

HENDI

FIBREGLASS

– Fibreglass reinforced polyester.
– Ideal for heavy use scenarios.
– Non-slip rubber surface, effective both wet and dry.
– Shockproof, break resistant.

-10°C 100°C temp	non slip	wash

508657

508817

508718

SERVING TRAY RECTANGULAR
– Black

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

SERVING TRAY ROUND
– Black

code	mm
508824	Ø280
508817	Ø350
508800	Ø400
508794	Ø460

SERVING TRAY OVAL
– Black

code	mm
508718	160x230
508725	200x265
508732	210x290

508831

-10°C 100°C temp	non slip	wash

SERVING TRAY OVAL XL
– Black.

code	mm
508831	735x600

810507

FOLDING TRAY STAND
– High quality materials, sturdy construction.
– Fitted with black belts, easy to set up.

S.S.
stainless steel

code	mm
810507	520x410x(H)800

BUFFET PRODUCTS

HENDI

530

350

240

350

508930

508947

508954

508909

508916

508923

MELAMINE SERVING TRAY WITH WOOD PRINT
– Made of melamine, printed with a wood pattern.
– Excellent resistance to chemicals, stains and scratches.
– Available with 3 different stylish patterns.

| M | | |
| melamine | wash | |

code	colour	mm
508909	light oak	240x350
508916	brown oak	240x350
508923	dark oak	240x350
508930	light oak	370x530
508947	brown oak	370x530
508954	dark oak	370x530

HENDI

TRAY STAINLESS STEEL

436103

436103

SERVING TRAY GN 1/1
– Mirror with matt rim

S.S. stainless steel | wash

code	mm
436103	530x325x(H)13

807705

TRAY GN 1/1

18/10 stainless steel | wash

code		mm
807705	GN 1/1	530x325x(H)10

807804

TRAY RECTANGULAR
– With decorated rim

18/0 stainless steel | wash

code		mm
807804	GN 1/1	530x325

HENDI

BUFFET PRODUCTS

SERVING DISH OVAL

S.S. stainless steel | wash

code	mm
404003	190x140
404102	240x170
404201	300x220
404300	350x240
404409	400x260
404508	450x290
404607	500x350

SERVING TRAY
– Brushed

S.S. stainless steel | wash

code	mm
480205	Ø300
480304	Ø350
480403	Ø400

PARTY TRAY

Ni nickel plated | food contact | wash

code		mm
496206	oval	455x340
496305	round	Ø350
496404	GN 1/1	530x325
496107	rectangular	410x310

496206

496404

496107

496305

405000

421291

480106

COFFEE TRAY OVAL
– Satin finish

S.S. stainless steel | wash

code	mm
405000	200x140
405208	265x195
405307	285x220

COFFEE TRAY - DECORATED
– Chrome-plated/nickel-plated iron

Ni nickel plated | food contact | wash

code	mm
421291	310x230

BEER TRAY

S.S. stainless steel | wash

code	mm
480106	Ø315x(H)45

HENDI

GREEN FIRE

– Much less sensitive to wind thanks to the improved air supply
– Easy to clean, due to e.g. fully removable burners and removable Gastronorm 2/1 dripping tray.
– Improved burners grant 90% of the surface useful heat.
– Technical parts mounted out of sight.
– Very clean burning, low CO emissions.
– Removable legs.

18/0 stainless steel | outdoor

149508

149621

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	740x612x(H)825

GREEN FIRE WITH 2 BURNERS
– Supplied with wind screen.
– Elevated stainless steel grid for keeping warm sauces and finished food.
– Gas hose with quick connector fitting to the barbecue. Gas hose and regulator attach to gas bottle - improved portability.

code		kW	mm
149621	2 Stainless steel Gastronorm 1/1 barbecue grids	11,6	740x612x(H)825

HENDI

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

149591

149607

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
149607	22	1400x612x(H)825

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

149515

ROLLTOP HOOD FOR GREEN FIRE WITH 2 BURNERS
– With integrated thermometer.
– Suitable for: 149508, 149621.

18/0 stainless steel | **outdoor**

code	mm
149515	706x685x(H)239

144930

PROTECTIVE COVER
– Made of UV-resistant PEVA.

code	suitable for	mm
144930	Green Fire 2 burner 149508 149621	745x615x(H)355

18/0 stainless steel | **outdoor**

149539

REAR TABLE FOR GREEN FIRE BARBECUES
– Suitable voor: 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	rear table	650x298x(H)160

18/0 stainless steel

SIDE TABLE FOR GREEN FIRE BARBECUES
– Suitable for: 149508, 149591, 149607, 149614, 149621

code	mm
149522	480x298x(H)160

149522   **149522**

626504

149546

wash

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

code	mm
626504	Ø700x(H)235

WOK HOLDER
– Suitable for all Green Fire Profi Line barbecues.

outdoor

code
149546

DUTCH PANCAKE GRIDDLE
– Suitable for all Green Fire Profi Line barbecues.

code	
149553	GN 2/1

149553

HENDI

side with groove

932001

ribbed side

932018

CAST IRON GRIDDLE
– Suitable for all Green Fire Profi Line barbecues.

code		mm
932001	GN 1/1	325x530

CAST IRON GRID
– Suitable for all Green Fire Profi Line barbecues.

code		mm
932018	GN 1/1	325x530

939949

939956

145777

Cr chrome plated   18/0 stainless steel

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 GN 1/1	325x530
939956	Flame tamer GN 2/1	650x530

LAVA ROCK GRID
– Supplied with lava rocks.
– Suitable for all Green Fire Profi Line barbecues.

code		mm
145777	GN 1/1	535x330x(H)68

152706

152805

LAVA ROCKS - FINE
– Suitable for various types of gas barbecues.
– Fine, relatively small rocks.

code	packed per
152706	3 kg in box

LAVA ROCKS - COARSE
– Suitable for various types of gas barbecues.
– Coarse, relatively large rocks.

code	packed per
152805	5 kg in box
152904	9 kg in bag

HENDI

18/0
stainless steel

outdoor

154601

154618

BAKE-MASTER MINI
– Frame made of 18/0 stainless steel.
– With enamelled frying pan.
– Inner dimensions of frying pan 290x480 mm.
– Electronic ignition and thermocouple.
– Gas hose and pressure regulator included.
– Suitable for propane and butane gas.
– Consumption 0,215 m³/h.

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

BAKE-MASTER MAXI
– Frame made of 18/0 stainless steel.
– With enamelled frying pan.
– Inner dimensions of frying pan 590x480 mm.
– Electronic ignition and thermocouple.
– Gas hose and pressure regulator included.
– Suitable for propane and butane gas.
– Consumption 0,430 m³/h.

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

154656

ENAMELLED FRYING PAN
– Inner dimensions: 590x480 mm.

outdoor

code	mm
154656	650x540

145531

LAVA ROCK GRID
– For Grill-Master Maxi.
– Supplied with lava rocks.

outdoor

code	mm
145531	630x500

144923

PROTECTIVE COVER
– Made of UV-resistant PEVA.

code	suitable for	mm
144923	Grill- & Roast- Master Maxi 154717 154878	720x560x(H)360

HENDI

Enamelled frying pan included

154717

GRILL-MASTER MAXI
– Frame made of 18/0 stainless steel.
– With chrome plated grid and enamelled frying pan.
– Inner dimensions of frying pan 590x480 mm.
– Electronic ignition and thermocouple.
– Gas hose and pressure regulator included.
– Suitable for propane and butane gas.
– Consumption 0,430 m³/h.

code	Power kW [Hs]	mm
154717	11,6	650x540x(H)840

154878

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	Power kW [Hs]	mm
154878	11,6	650x540x(H)840

Enamelled frying pan included

154700

GRILL-MASTER MINI
– Frame made of 18/0 stainless steel.
– With chrome plated grid and enamelled frying pan.
– Inner dimensions of frying pan 290x480 mm.
– Electronic ignition and thermocouple.
– Gas hose and pressure regulator included.
– Suitable for propane and butane gas.
– Consumption 0,215 m³/h.

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

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
  (590x480 mm internal dimensions).
– Thermocouple and electronic ignition.
– Gas hose and pressure regulator included.
– Consumption 0,8 m³/h.
– On a base with bottom shelf and 4 wheels for easy moving.

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

XENON & XANTOS

FOR GRILLING
PERFECT STEAKS

18/0
stainless steel

outdoor

XENON PRO

– This stainless steel power grill with folding base is easy to move thanks to its wheels and can be flat-packed into a compact unit during transport.
– The burner develops a high temperature in the windproof unit and therefore this barbecue is suitable for high volume production.
– The unit itself is easy to clean thanks to these high temperatures.
– The grill is fitted with a thermocouple and electronic ignition, gas hose and pressure regulator are included.
– Suitable for propane gas.
– Grid surface area 860x260 mm (2 grids of 430x260 mm).
– Folding and mobile base.
– Gas hose, electronic ignition and pressure regulator included.
– Consumption 536 g/h.

code	Power kW (Hs)	mm
148105	7,5	1120x410x(H)900

148105

148143

SIDE TOP FOR XENON-PRO

18/0
stainless steel

code	mm
148143	870x(H)180

BARBECUES & HEATERS

HENDI

FIESTA

146002

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	suitable for	Power kW [Hs]	mm
146002	622407	4,8	600x600x(H)870

FIESTA 800

– Stainless steel base and sheet steel paella pan Ø 800 mm.
– Includes gas hose, electronic ignition and pressure regulator.
– With thermocouple and a round burner.
– Burner unit can be removed for easy cleaning.
– The space underneath is suitable for gas cylinders of 5 or 11 kg.
– Suitable for propane gas, consumption 489 g/h.

code	suitable for	Power kW [Hs]	mm
146804	622605	7,0	800x800x(H)900

622407

gas only | wash

PAELLA PAN

– Top-quality frying pans made of sheet steel
– With two handles

code	suitable for	mm
622407	146002	Ø600x(H)40
622605	146804	Ø800x(H)50

CHARCOAL BARBECUES

– 18/0 stainless steel with removable stands.

18/0 stainless steel | outdoor

150603

150801

CHARCOAL BARBECUE PATIO
– Model Patio
– Fitted with 2 grids of 345x345 mm each

code	mm
150603	770x380x(H)760

CHARCOAL BARBECUE RESTO
– Model Resto
– Fitted with 3 grids of 345x345 mm each

code	mm
150801	1145x380x(H)770

BARBECUE ACCESSORIES

855218

855201

GRIDDLE SCRAPER

code	mm
855201	100x315

SPARE BLADE FOR 855201
– 5 pieces

code
855218

170328

170120

170045

BARBECUE SKEWERS

18/0 stainless steel

code	packed per	length (mm)
170045	24	210

BARBECUE SKEWERS

18/0 stainless steel | wash

code	packed per	length (mm)
170120	6	250
170328	6	350

525517

525418

WIRE BRUSH
– Wood with four rows of wire.

wash

code		mm
525517	per 2 on card	290

WIRE BRUSH
– Polypropylene with 8 rows of steel wire.
– Steel scraper for grids.

PP polypropylene

code	mm
525418	70x190x(H)80

HENDI

OVEN MITTS

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

556603

CE <250°C temp

OVEN MITTS, COTTON

code	packed per	mm
556603	2	345

556627

CE <350°C temp

OVEN MITTS, FIBERGLASS

code	packed per	mm
556627	2	430

556610

CE <250°C temp

OVEN MITTS, FLAME RETARDANT COTTON
– Extra long to protect the forearm

code		packed per	mm
556610	cotton with flame retardant coating	2	430

556634

<350°C temp

OVEN GLOVE HEAT RESISTANT
– Heat resistant up to 350˚C.
– Comfortable fit.

code	packed per	mm
556634	2	300

556696

NEW!

556658

OVEN MITTS LEATHER
– Made from cow leather.
– Extra long to protect the forearm.

code	packed per	mm
556658	2	460

BARBECUE APRON
– Canvas 280 g/m².
– Flame retardant coating.

code	mm
556696	810x660

PATIO HEATER

144916

272602

272701

PATIO HEATER
– Suitable for propane or butane gas
– Easy to transport thanks to its 2 wheels
– Including electronic ignition, gas hose and pressure
  regulator
– With anti-tilt protection
– Consumption: 785 g/h

code	Power kW [Hs]	ØxH mm
272602	12,7	770x2200
144916	protective cover	Ø790x(H)2220
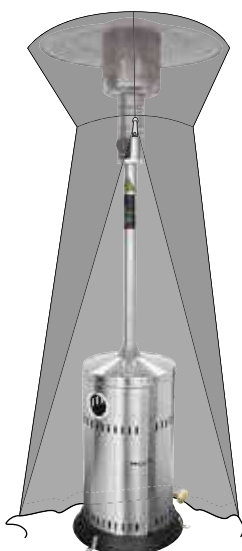
PATIO HEATER - RETRACTABLE
– Suitable for propane or butane gas.
– Easy to transport thanks to its 2 wheels.
– Retractable shaft to facilitate transport and storage.
– Including electronic ignition, gas hose and pressure
  regulator.
– With anti-tilt protection.
– Retractable to (H)160 cm for storage and transport
  purposes.
– Consumption: 1048 g/h.

code	Power kW [Hs]	ØxH mm
272701	12,7	770x1580-2200
144916	protective cover	Ø790x(H)2220

HENDI
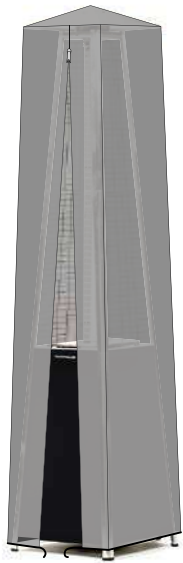
144909
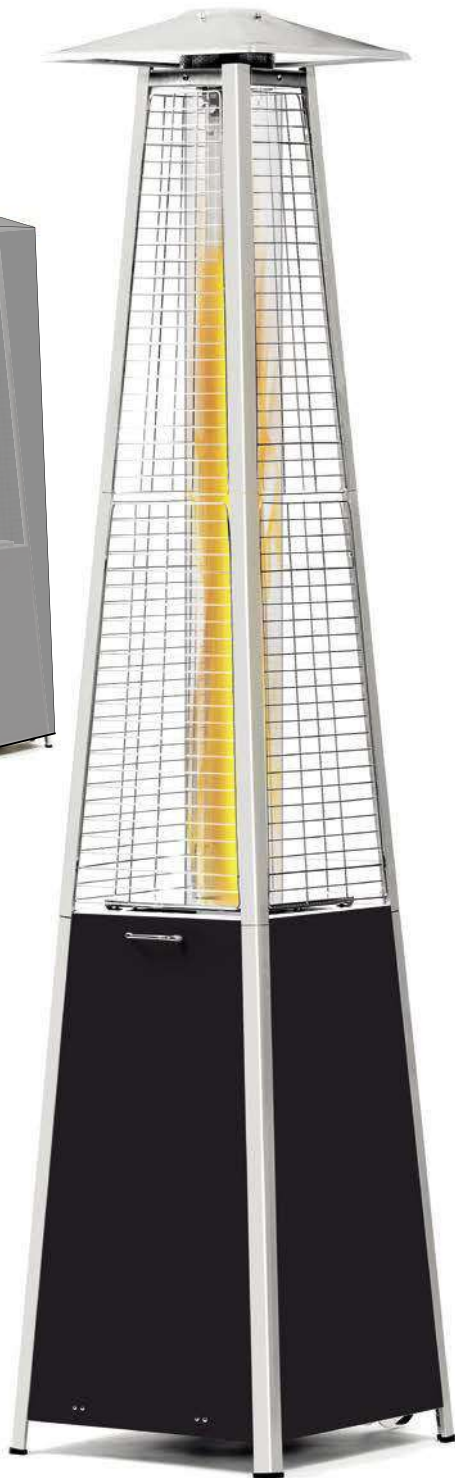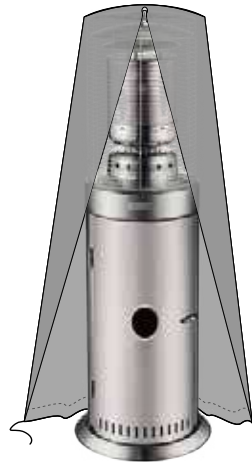
144954

272404

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.

code	Power kW [Hs]	ØxH mm
272404	11,2	420x420x(H)2220
144909	protective cover	480x480x(H)2220

LOUNGE HEATER
– Suitable for propane or butane gas, max. 15 liter gas
  bottles.
– Compact design with hinged door for easily replacing
  the gas bottle.
– With tilt switch, flame failure device and flame guard for
  enhanced safety.
– Including electronic ignition, gas hose and pressure
  regulator.
– Easy to transport thanks to the 2 wheels.

code	Power kW [Hs]	ØxH mm
272411	13,5	Ø556x(H)1430
144954	protective cover	Ø580x(H)1460

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LEGEND OF THE ICONS USED IN THIS CATALOGUE

SAVE ENERGY	Energy saving product	food contact	Food Contact compliant	HDPE polyethylene	High density polyethylene
HACCP compliant	HACCP compliant	food contact	Not Food Contact compliant	LDPE polyethylene	Low density polyethylene
NEW!	New product	cooling	Cooling	PP polypropylene	Polypropylene
in- & outdoor	For indoor and outdoor use	user assembly	Self-assembly	EPC polypropylene	Expanded Polypropylene
indoor	For indoor use only	<350°C temp	Temperature resistance	PC polycarbonate	Polycarbonate
outdoor	For outdoor use only	-40°C 300°C temp	Temperature resistance range	ABS plastic	ABS plastic
gas	Suitable for gas stoves	Al aluminium	Aluminium	POM POM plastic	POM plastic
gas only	Suitable for gas stoves only	Al die-cast	Aluminium casting	PA polyamide	Polyamide
electro	Suitable for electric stoves	S.S. stainless steel	Stainless steel	SAN plastic	SAN plastic
ceramic	Suitable for ceramic stoves	18/0 stainless steel	Stainless steel 18/0	PBT heat-resistant	Hard polymer heat resistant
induction	Suitable for induction stoves	18/8 stainless steel	Stainless steel 18/8	SIL silicone	Silicone
induction	Not suitable for induction stoves	18/10 stainless steel	Stainless steel 18/10	PMMA plexiglas	Plexiglas
micro	Microwave proof	German Steel X50CrMoV15	German steel X50CrMoV15	BPA free	BPA free – no Bisphenol A
micro	Not microwave proof	Fe carbon steel	Carbon steel	FG fibreglass	Fiberglass
wash	Diswasher proof	Sn tin plated	Tin plated	M melamine	Melamine
wash	Not diswasher proof	Cr chrome plated	Chrome plated	porcelain	Porcelain
oven	Suitable for use in ovens	Ni nickel plated	Nickel plated	non slip	Non slip
stackable	Stackable	PE polyethylene	Polyethylene	magnetic	Magnetic

410

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Tools for chefs | 2019

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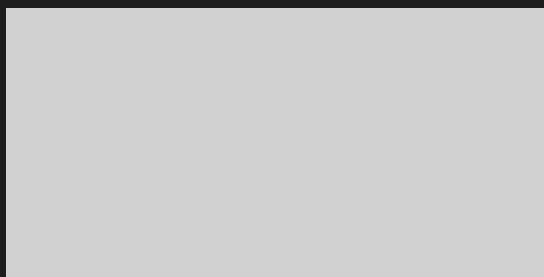T: +852 2154 2618
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