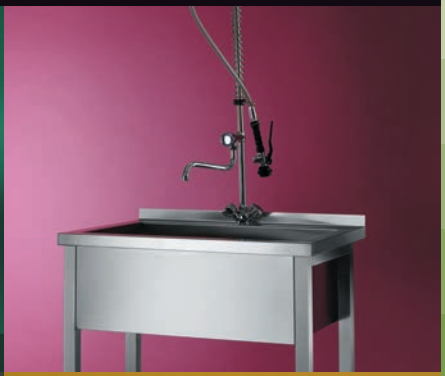
HENDI

Tools for Chefs | 2026/27



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POTS, PANS & GN CONTAINERS
BOARDS, KNIVES, TOOLS
CONFECTIO-NERY, BAKERY, CAFÉ
DYNAMIC DEVICES
VACUUM PACKING
THERMAL PROCESSING
CONVECTION STEAM OVENS
PIZZA, PASTA & KEBAB
COOLING
PORCELAIN, CUTLERY, TABLEWARE
WARMERS, FUELS, BUFFET
BAR
COFFEE MACHINES, BOILERS, ACCESSORIES
THERMO-BOXES, RACKS, TROLLEYS
DISHWASHERS AND HYGIENE
STAINLESS STEEL FURNITURE
BARBECUES

HENDI

Tools for Chefs

CATALOGUE

2026 | 2027

All prices quoted are recommended retail prices excluding VAT and valid from September 2026. HENDI reserves the right to change the sales prices or recommended retail prices as required. No rights can be derived from the prices stated in this catalogue. The latest price information can be found in our digital catalogue online or at your local HENDI sales partner.

HENDI
Tools for Chefs

TOOLS FOR CHEFS. TRUSTED QUALITY. PREFERRED BY PROFESSIONALS.

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

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

HENDI

Tools for Chefs

HENDI Netherlands

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

HENDI Austria

Ehring 15
5112 Lamprechtshausen, Austria
T: +43 6274 200 10 0
F: +43 6274 200 10 20
office.see@hendi.eu

HENDI Romania

Str. Sânzienei FN, DE 305, 507075,
Ghimbav, Brașov, Romania
T: +40 268 320 330
F: +40 268 320 335
office@hendi.ro

HENDI Poland

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

HENDI Italy

Via Cassa di Risparmio 13,
39100 Bolzano (BZ), Italy
T: 800 727 438
office.italy@hendi.eu

HENDI France

Numéro gratuit depuis
la France: 0800 944442
Depuis la Belgique : 0800 29588
francais@hendi.eu

HENDI Spain

Polígono Campollano Calle B, 120
02007 Albacete, Spain
T: +34 967 48 62 15
espana@hendi.eu

HENDI Nordic

c/o Flexiwork Kollektivet
Folkungagatan 16, Göteborg,
Sweden
T: +31 317 68 10 40
nordic@hendi.eu

HENDI Hong Kong

1201, 12/F, Exchange Tower
33 Wang Chiu Road, Kowloon Bay
Hong Kong
info-hk@hendi.eu

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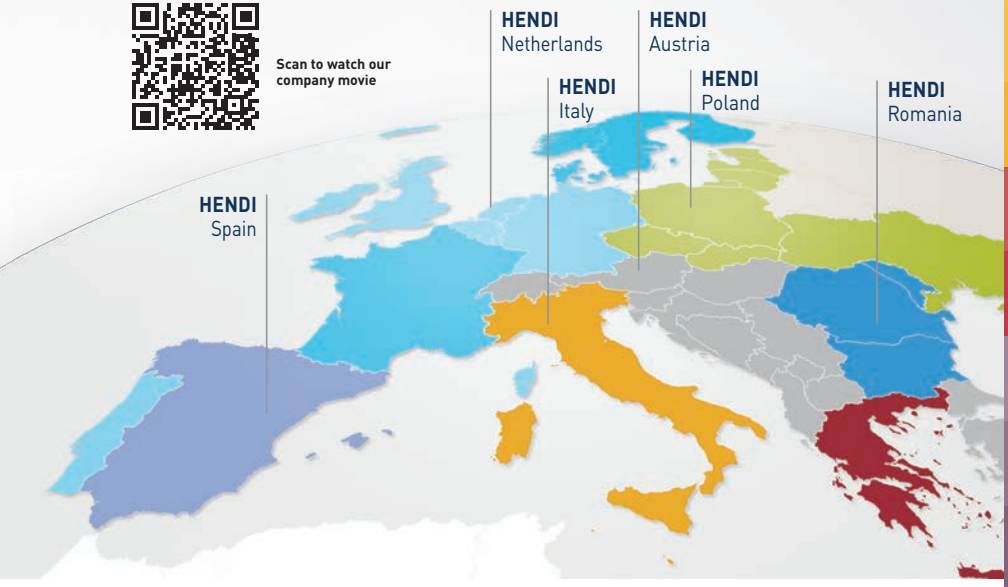


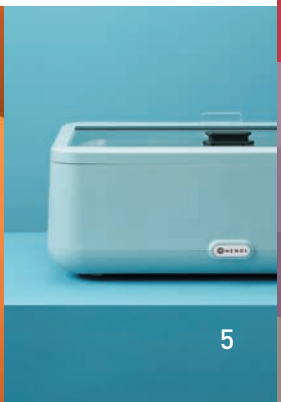
design by
Robert Bronwasser

UNIQ

Buffet reinvented

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

reddot winner



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

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

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

PROFI LINE PLUS

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

PROFI LINE

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

KITCHEN LINE

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

BUDGET LINE

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

All lines meet standards...

WELCOME TO HENDI'S DIGITAL CATALOGUE:

- powerful search tool
- ALWAYS up-to-date prices
- fast sharing

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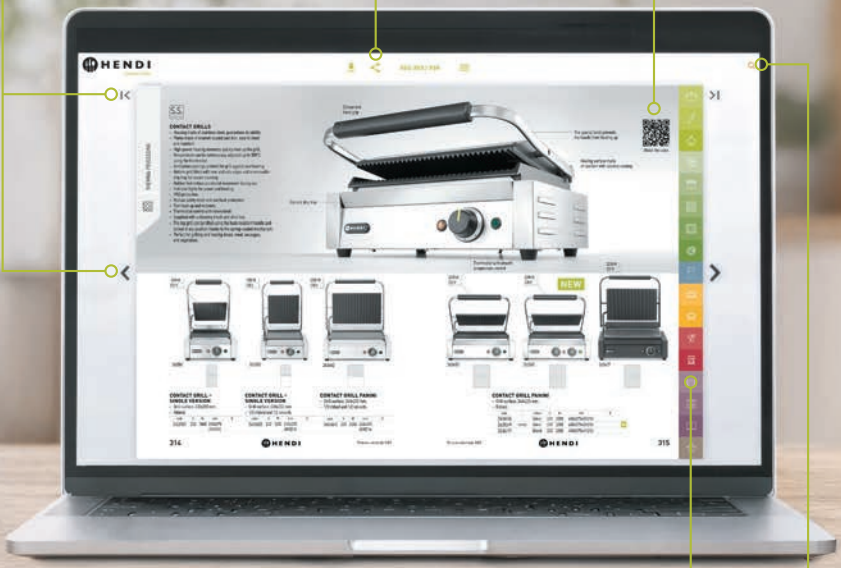

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Click the register to go to the chapter

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Selection of new products for 2026/2027

Gastronorm containers
Profi Line PLUS
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Gastronorm containers
Polypropylene
Kitchen Line
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Cutting boards
HACCP 20-25 mm
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Forged knives
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Refrigerator
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NEW

Dessert mixing machine
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UFO burger, gelato panini press
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Hot dog warmer
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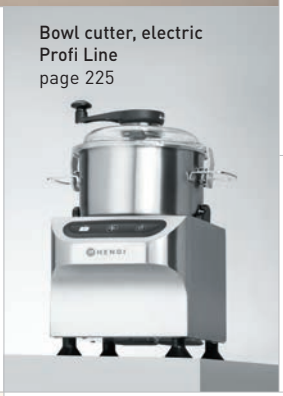

Bowl cutter, electric Profi Line
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Vacuum bags, biodegradable
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Sauce warmer
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Set: 2 x Stainless steel sauce container with dispenser
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Deep fryers Budget Line
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Selection of new products for 2026/2027

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Induction cooker 3500 H XXL
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Frying oil tester
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Smash burger set
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Sausage rolling grill, 1 zone
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NEW

XL

508 mm

Contact grill, kebab XL
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Rice cooker, 12 L
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High-speed oven CombiTurbo page 386

Microwave air fry oven
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Trolley for pizza dough boxes
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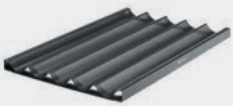

Baguette tray
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Tray with 6 moulds, Convectomat Pancake
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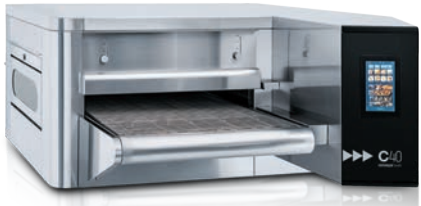
Selection of new products for 2026/2027



Electric conveyor ovens
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Pizza rocker cutter
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Kebab grill, gas
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arktic

Blast chillers
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Freezer
Profi Line Plus
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Heated buffet & Salad buffet
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Cutlery set with tray
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Roll-top cooling display, double page 658

Cooling plate
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NEW

Chafing dish UNIQ
& soup kettle UNIQ
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Chiller UNIQ
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UNIQ
Buffet reinvented

Serving tray, trapezoidal
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Furniture covers Profi Line
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Bottle opener,
automatic
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Hair net dispenser
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Milk cooler
Profi Line
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arktic

Coffee slush
machine
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Insect killer
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Trolley for containers,
6 wheels
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Dishwashers double-skin
model Profi Line
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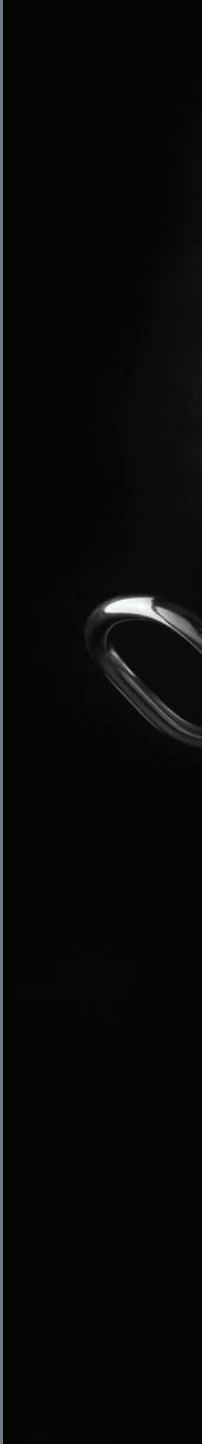
01

Pots, pans, GN containers

Cook with passion, serve with perfection



POTS AND PANS WITH SANDWICH BOTTOM PROFI LINE

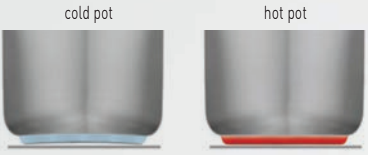
PROFI LINE 10 YEAR WARRANTY

UP TO 30% OF ENERGY SAVINGS

Watch the video

SANDWICH TYPE MULTI-LAYERED BOTTOM

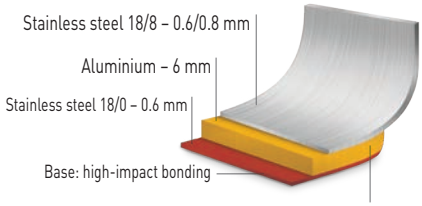
Perfect integration – the bottom is formed by special impact bonding, which ensures perfect joining of layers.
Corrosion resistance.
Energy savings up to 30% - faster heat distribution.
Faster cooking.
Optimal heat distribution over the entire bottom surface even cooking without a burn pot.
Sandwich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



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

- The thick sandwich base (stainless steel/aluminium/ stainless steel) combines the heat-spreading properties of aluminium with the durability and magnetic properties of stainless steel, making it suitable for use on induction stoves.
- The base is formed using high-impact bonding, which welds the entire surface of the layers seamlessly.
- The hollow handles ensure that the heat from the pans isn't transferred into the handles.
- The pans are easy to clean.

INDUCTION READY



Manufacturing process: deep drawing

STEW POT HIGH - WITH LID

code	liters	wall (mm)	mm	€
832004	3	0.6	ø160x(H)150	**29,50**
832202	5.9	0.6	ø200x(H)190	**38,50**
832400	9.8	0.8	ø240x(H)220	**57,50**
832509	15.9	0.8	ø280x(H)260	**80,50**
832608	24	1	ø320x(H)300	**113,00**
832707	36.5	1	ø360x(H)360	**143,00**
832806	50	1	ø400x(H)400	**177,00**
832929	71	1.2	ø450x(H)450	**227,00**

832400

STEW POT MEDIUM - WITH LID

code	liters	wall (mm)	mm	€
831007	2.1	0.6	ø160x(H)110	**27,00**
831205	4	0.6	ø200x(H)130	**35,50**
831403	6.7	0.8	ø240x(H)150	**48,00**
831502	10.3	0.8	ø280x(H)170	**61,50**
831601	15.1	0.8	ø320x(H)190	**80,00**
831700	23.2	1	ø360x(H)230	**118,00**

831205

STEW POT LOW - WITH LID

code	liters	wall (mm)	mm	€
830000	1.5	0.6	ø160x(H)75	**25,50**
830208	2.8	0.6	ø200x(H)90	**32,50**
830406	4.8	0.6	ø240x(H)105	**42,00**
830505	7.5	0.8	ø280x(H)120	**54,00**
830604	12	0.8	ø320x(H)150	**75,00**

830208

STEW POT HIGH - WITHOUT LID

code	liters	thickness (mm)	mm	€
830529	3	0.6	ø160x(H)150	**23,00**
830536	5.9	0.6	ø200x(H)190	**30,00**
830543	9.8	0.8	ø240x(H)220	**47,50**
830567	15.9	0.8	ø280x(H)260	**68,50**
830574	24	1	ø320x(H)300	**97,00**
830581	36.5	1	ø360x(H)360	**122,00**
830628	50	1	ø400x(H)400	**151,00**
830635	71	1.2	ø450x(H)450	**196,00**

STEW POT MIDDLE - WITHOUT LID

code	liters	thickness (mm)	mm	€
830307	2.1	0.6	ø160x(H)110	**20,00**
830314	4	0.6	ø200x(H)130	**27,50**
830321	6.7	0.8	ø240x(H)150	**38,00**
830338	10.3	0.8	ø280x(H)170	**50,00**
830345	15.1	0.8	ø320x(H)190	**63,00**
830390	23.2	1	ø360x(H)230	**97,00**

STEW POT LOW - WITHOUT LID

code	liters	thickness (mm)	mm	€
830130	1.5	0.6	ø160x(H)75	**19,00**
830147	2.8	0.6	ø200x(H)90	**24,50**
830161	4.7	0.6	ø240x(H)105	**32,00**
830178	7.3	0.8	ø280x(H)120	**42,50**
830185	12	0.8	ø320x(H)150	**58,50**

LID FOR POT

code	thickness (mm)	mm	€
833919	0.6	ø160x(H)46	**6,05**
833926	0.6	ø200x(H)47	**7,45**
833933	0.6	ø240x(H)50	**9,10**
833940	0.6	ø280x(H)52	**11,00**
833957	0.8	ø320x(H)53	**15,50**
833964	0.8	ø360x(H)55	**18,00**
833971	0.8	ø400x(H)56	**21,50**
833988	0.8	ø450x(H)68	**26,50**

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

SAUCEPAN - WITHOUT LID

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

code	liters	wall (mm)	mm	€
830048	1	0.6	ø140x(H)70	**14,00**
830055	1.5	0.6	ø160x(H)75	**19,00**
830154	2	0.6	ø180x(H)80	**21,50**
830253	2.8	0.6	ø200x(H)90	**24,50**

830048

SAUTÉ PAN - WITHOUT LID

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

code	liters	wall (mm)	mm	€
830352	1	0.6	ø160x(H)60	**14,00**
830376	1.6	0.6	ø200x(H)60	**18,50**

830352

FRYING PAN, WITHOUT LID

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

code	wall (mm)	mm	€
835449	0.6	ø200x(H)45	**21,00**
835432	0.8	ø240x(H)50	**27,00**
835531	0.8	ø280x(H)50	**33,00**
835630	0.8	ø320x(H)58	**35,00**

835432

FRYING PAN, NON-STICK COATING

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

code	wall (mm)	mm	€
835456	0.6	ø200x(H)45	**24,00**
835401	0.8	ø240x(H)50	**32,50**
835500	0.8	ø280x(H)50	**42,00**
835609	0.8	ø320x(H)58	**46,50**

835401

Cr chrome plated | oven

PAN SUPPORT ADAPTER

- For placing small pans on large pan supports.

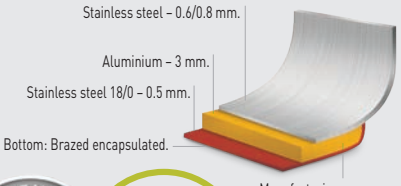
code	mm	€
839997	255x255x(H)25	**4,70**

839997

POTS AND PANS WITH CAPSULE BOTTOM KITCHEN LINE

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

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



Manufacturing process: Deep Drawing process.

KITCHEN LINE 5 YEAR WARRANTY

UP TO 15% OF ENERGY SAVINGS

Watch the video

INDUCTION READY

837306

STEW POT HIGH – WITH LID

code	liters	wall (mm)	mm	€
837108	2.8	0.6	ø160x(H)140	23,50
837207	5	0.8	ø200x(H)160	30,00
837306	9	0.8	ø240x(H)200	43,00
837405	13.5	0.8	ø280x(H)220	65,00
837603	21	1	ø320x(H)270	78,00
837139	32	1	ø360x(H)320	98,00
837146	45	1	ø400x(H)360	141,00

836309

STEW POT MEDIUM – WITH LID

code	liters	wall (mm)	mm	€
836101	1.8	0.6	ø160x(H)95	19,50
836200	3.5	0.6	ø200x(H)115	24,50
836309	6	0.6	ø240x(H)135	32,50
836408	9.5	0.6	ø280x(H)155	42,50
836507	15	0.8	ø320x(H)190	58,50

836026

STEW POT LOW - WITH LID

code	liters	wall (mm)	mm	€
836002	1.4	0.6	ø160x(H)75	18,50
836019	2.9	0.6	ø200x(H)95	23,50
836026	4.9	0.6	ø240x(H)110	30,00
836033	7.3	0.6	ø280x(H)120	37,00
836040	11.9	0.8	ø320x(H)150	56,00

839409

SAUTÉ PAN - WITHOUT LID

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

code	liters	wall (mm)	mm	€
839300	1	0.6	ø160x(H)60	14,00
839409	1.7	0.6	ø200x(H)65	16,50

STEW POT HIGH - WITHOUT LID

code	liters	wall (mm)	mm	€
837757	2.8	0.6	ø160x(H)140	**16,50**
837764	5	0.8	ø200x(H)160	**23,50**
837771	8.9	0.8	ø240x(H)200	**33,00**
837788	13.4	0.8	ø280x(H)220	**46,00**
837795	21	1	ø320x(H)270	**63,50**
837115	32	1	ø360x(H)320	**83,50**
837122	45	1	ø400x(H)360	**124,00**

837771

STEW POT MIDDLE - WITHOUT LID

code	liters	wall (mm)	mm	€
837696	1.8	0.6	ø160x(H)95	**14,50**
837719	3.5	0.6	ø200x(H)115	**19,00**
837726	6	0.6	ø240x(H)135	**26,00**
837733	9.4	0.6	ø280x(H)155	**32,50**
837740	15	0.8	ø320x(H)190	**44,50**

837726

STEW POT LOW - WITHOUT LID

code	liters	wall (mm)	mm	€
837641	1.4	0.6	ø160x(H)75	**13,50**
837658	2.9	0.6	ø200x(H)95	**17,50**
837665	4.9	0.6	ø240x(H)110	**22,50**
837672	7.3	0.6	ø280x(H)120	**27,50**
837689	11.9	0.8	ø320x(H)150	**39,00**

837665

LIDS FOR STEW POTS

code	mm	€
837818	ø160	**6,30**
837825	ø200	**7,00**
837832	ø240	**8,15**
837849	ø280	**9,35**
837856	ø320	**12,50**
837863	ø360	**14,00**
837870	ø400	**16,50**

837832

SAUCEPAN - WITHOUT LID

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

code	liters	wall (mm)	mm	€
838105	1.4	0.6	ø160x(H)75	**14,00**
838204	2.9	0.6	ø200x(H)95	**18,50**
838303	4.9	0.6	ø240x(H)110	**23,50**

838105

FRYING PAN - WITHOUT LID

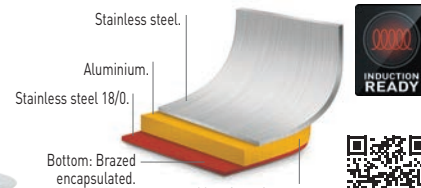
– Long, stay-cool handle made from stainless steel.

code	wall (mm)	mm	€
837153	0.6	ø200x(H)45	**15,00**
838501	0.6	ø240x(H)50	**18,50**
838600	0.6	ø280x(H)50	**23,50**
838617	0.6	ø320x(H)59	**29,00**

838501

PAN SERIES BUDGET LINE

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



Watch the video

STEW POT HIGH - WITH LID

- Lid with steam release holes.

code	liters	wall (mm)	mm	€
832882	17	0.8	ø280x(H)280	**57,00**
832899	21	0.8	ø300x(H)300	**65,00**
834206	25	0.8	ø345x(H)350	**74,50**
834404	36	1	ø360x(H)360	**87,00**
834701	50	1	ø400x(H)400	**104,00**
834909	71	1	ø450x(H)450	**140,00**
835104	98	1	ø500x(H)500	**170,00**

STEW POT MIDDLE - WITH LID

- Lid with steam release holes.

code	liters	wall (mm)	mm	€
832820	9	0.8	ø250x(H)180	**42,50**
832837	14	0.8	ø300x(H)200	**56,00**
832844	23	1	ø350x(H)240	**75,50**
832851	32	1	ø400x(H)260	**100,00**

LOW POT WITH LID

code	liters	thickness (mm)	mm	€
836514	8.5	1.75	ø320x(H)110	**56,00**
836521	10.8	1.95	ø360x(H)110	**65,00**

Sandwich type bottom

Riveted handle

Handles don't get hot

833032

Watch the video

18/0 stainless steel
ceramic
electro
gas
induction
wash

BAIN-MARIE PAN

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

code	liters	mm	€
833032	1	330x165x(H)95	**20,00**

833506

Watch the video

With extra hook to support while draining

18/10 stainless steel

PASTA COOKER BASKET

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

code	liters	mm	€
833506	1.5	160x160x(H)230	**32,50**

833100

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

ASPARAGUS PAN XL

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

code	liters	wall (mm)	mm	€
833100	5.5	0.6	ø162x(H)280	**42,00**

ROASTING PAN

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

code	mm	€
508503	310x240x(H)45	**16,50**
508510	385x275x(H)50	**19,50**
508527	430x310x(H)60	**25,50**

S.S. stainless steel
oven

508503

Prices net of VAT

CAST IRON CASSEROLE ENAMELLED

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

code	colour	liters	mm	€
626856	Red	0.27	130x100x(H)48	**23,50**
626894	Black	0.27	130x100x(H)48	**23,50**
626832	Red	3.7	317x240x(H)105	**52,50**
626870	Black	3.7	317x240x(H)105	**52,50**
626849	Red	4.4	365x290x(H)115	**59,50**
626887	Black	4.4	365x290x(H)115	**59,50**
626825	Red	6.88	405x255x(H)134	**83,50**
626863	Black	6.88	405x255x(H)134	**83,50**

CASSEROLE WITH NON-STICK COATING

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

code	liters	mm	€
611043	9	405x332x(H)138	**41,00**
611036	7.5	387x310x(H)130	**35,00**
611029	7	367x290x(H)122	**32,00**
611012	4.3	425x332x(H)70	**35,50**

470534

LID HOLDER

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

code	mm	€
470534	224x52x(H)105	**10,00**

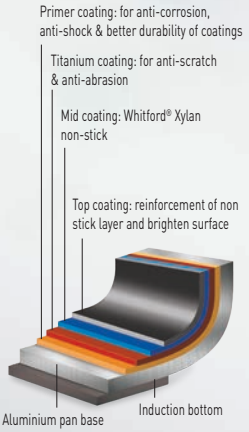
FRYING PANS DIE-CAST ALUMINIUM 'TITANIUM PROFESSIONAL'

- Made of cast aluminium, suitable for all heat sources and even suitable for use in ovens (up to 250°C).
- Cast aluminium excels at conducting heat.
- The handle is made from 18/10 stainless steel and remains cool during use.
- The 'Teflon™ Platinum Plus' non-stick coating has a high temperature resistance (up to 250°C).
- The coating is applied in three layers which increases the wear resistance and makes the pan ideal for intensive use.
- Very easy to clean after use.

INDUCTION READY

Watch the video

UP TO 30% OF ENERGY SAVINGS



INDUCTION FRYING PAN

code	ø bottom (mm)	mm	€
629154	190	ø250x(H)50	**41,50**
629253	220	ø290x(H)55	**51,00**
629345	260	ø330x(H)60	**58,50**

GRIDDLE FOR INDUCTION COOKERS

code	mm	€
629130	390x260x(H)35	**25,50**

HENDI

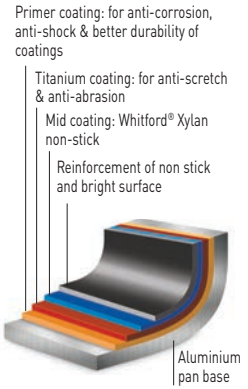
Prices net of VAT

FRYING PANS DIE-CAST ALUMINIUM 'TITANIUM PROFESSIONAL'

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

Al aluminium | ceramic | electro | gas | induction | wash

UP TO 30% OF ENERGY SAVINGS



629208

FRYING PAN TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm	€
629109	180	ø240x(H)55	**37,00**
629307	260	ø320x(H)55	**46,50**
629208	220	ø280x(H)55	**42,00**
629352	300	ø360x(H)55	**67,50**
629390	340	ø400x(H)55	**77,00**

839010

Watch the video

629505

WOK TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm	€
839010	157	ø320x(H)100	**48,50**

SAUTÉ PAN TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm	€
629505	225	ø280x(H)85	**51,00**

Watch the video

629802

GRILL PAN - RIDGED SURFACE TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm	€
629802	220	550x290x(H)55	**49,00**

Watch the video

629604

FISH FRYING PAN - OVAL TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm	€
629604	175	400x275x(H)35	**58,00**

Watch the video

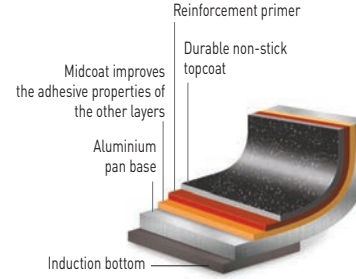
629413

CRÊPES PAN TITANIUM PROFESSIONAL

code	ø bottom (mm)	mm	€
629413	260	ø320x(H)20	**51,00**

FRYING PANS ALUMINIUM 'MARBLE PROFESSIONAL'

- Made of durable aluminium, suitable for all heat sources, even suitable for use in ovens.
- Aluminium offers even heat conduction, the pan is quickly ready for use.
- The handle is made of epoxy coated steel.
- The 'Marble' non-stick coating has a high temperature resistance (up to 260°C).
- The coating is applied in 3 layers and is wear-resistant.
- Very easy to clean after use.



Watch the video

INDUCTION READY

627631

FRYING PAN

code	ø bottom (mm)	mm	€
627600	140	ø200x(H)40	**17,50**
627617	180	ø240x(H)42	**20,50**
627662	200	ø260x(H)45	**24,50**
627624	220	ø280x(H)50	**27,00**
627631	260	ø320x(H)50	**34,50**
627648	280	ø360x(H)50	**44,50**
627655	300	ø390x(H)50	**49,00**

627747 627686 627716

WOK

code	ø bottom (mm)	mm	€
627730	210	ø280x(H)75	**34,00**
627747	210	ø320x(H)95	**40,00**

CRÊPE PAN

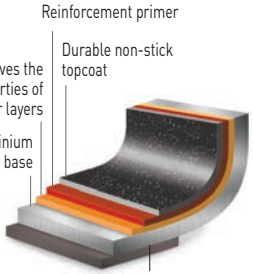
code	ø bottom (mm)	mm	€
627679	240	ø280x(H)25	**22,00**
627686	280	ø320x(H)20	**31,50**

FISH FRYING PAN - OVAL

code	ø bottom (mm)	mm	€
627716	185	280x400x(H)55	**45,50**

FRYING PANS ALUMINUM 'PLATINUM PROFESSIONAL'

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



Watch the video

Insulated silicon handle for a good grip

FRYING PAN

code	ø bottom (mm)	mm	€
621103	140	ø200x(H)44	**29,00**
621110	180	ø240x(H)50	**35,00**
621127	200	ø260x(H)52	**38,50**
621134	200	ø280x(H)52	**42,50**
621158	215	ø320x(H)60	**50,00**

PAELLA PAN

- Carbon steel construction with excellent heat conductivity.
- Traditional Spanish-style paella pan.
- Wide, shallow design.
- Suitable for use on gas burners, charcoal grills, open fires, and in ovens.
- Sturdy side handles.
- NOTE: Must be seasoned multiple times before use.

code	capacity	Suitable for Fiesta gas grill	mm	€
622094	4 portions*		ø300x(H)45	**8,50**
622100	6 portions*		ø340x(H)50	**10,50**
622117	8 portions*		ø380x(H)45	**13,00**
622216	10 portions*		ø420x(H)50	**15,50**
622308	12 portions*		ø460x(H)55	**19,00**
622353	16 portions*		ø550x(H)60	**35,00**
622407	20 portions*	146002	ø600x(H)55	**41,00**
622605	40 portions*	146804	ø800x(H)75	**95,50**

622094
622100
622308
622407

622605

* 1 portion = 550 g

Prices net of VAT

CARBON STEEL WOKS AND FRYING PANS

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

INDUCTION READY

ceramic | electro | gas | induction | oven | wash

628058

FRYING PAN

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

code	ø bottom (mm)	mm	€
628058	254	ø327x593	**32,00**

628003

FRYING PAN

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

code	ø bottom (mm)	mm	€
628003	156	ø204x385	**17,00**
628010	186	ø244x470	**20,00**
628027	205	ø264x490	**22,00**
628034	230	ø282x504	**23,50**
628041	238	ø306x530	**25,50**

627976

CRÊPE PAN

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

code	ø bottom (mm)	mm	€
627976	255	520x282x(H)85	**25,00**

627983

GRILL PAN, SQUARE

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

code	mm	€
627983	480x282x(H)80	**29,00**

627945

SERVING PAN

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

code	ø bottom (mm)	mm	€
627914	95	ø144x170	**13,00**
627921	110	ø164x195	**14,00**
627938	125	ø184x216	**15,50**
627945	140	ø204x240	**16,50**
627952	170	ø243x280	**19,50**
627969	185	ø264x297	**21,50**

ceramic electro gas induction oven wash

INDUCTION READY

wash

627990

627907

WOK

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

code	ø bottom (mm)	mm	€
627990	180	ø304x530	**30,00**

WOK WITH WOODEN HANDLE

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

code	ø bottom (mm)	mm	€
627907	110	ø324x565	**40,50**

STEP-BY-STEP GUIDE:

Step 1

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

Step 2

Thoroughly dry before use.

Step 3

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

Step 4

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

Step 5

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

Step 6

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

CARBON STEEL PANS

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

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

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

629420 – 629475

629482

LYONNAISE PAN

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

code	mm	€
629420	ø210x(H)100	**13,50**
629437	ø220x(H)100	**14,00**
629444	ø240x(H)100	**16,00**
629451	ø260x(H)130	**18,00**
629468	ø280x(H)130	**22,00**
629475	ø320x(H)130	**25,00**
629482	ø360x(H)140	**32,50**

629499

CRÊPE PAN

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

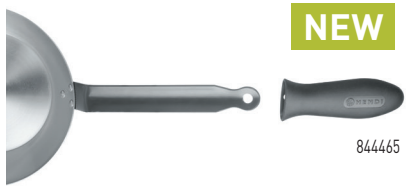
code	mm	€
629499	ø290x(H)100	**20,50**

629529

PANCAKE PAN

- Sharp bottom angle designed for flipping pancakes.

code	mm	€
629512	ø120x(H)100	**7,00**
629529	ø140x(H)100	**8,05**
629536	ø180x(H)100	**9,80**



NEW

844465

SIL silicone · oven

HANDLE COVER FOR PANS

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

code	mm	€
844465	141xx(H)50	**2,80**

FRYING PANS TRADITIONAL

- Traditional frying pans made of rolled steel.
- Favourite pans of cooking masters.
- Simplicity, quality, firmness and versatility, features appreciated by many generations.
- Oil well to keep it ready for use.
- The handle is welded which ensures that it doesn't break.

Fe carbon steel | ceramic | electro | gas | induction | wash | stackable

INDUCTION READY

Watch the video

628614

FRYING PAN

code	ø bottom (mm)	mm	€
628638	180	ø240x(H)45	**18,50**
628614	220	ø280x(H)50	**27,00**
628706	240	ø300x(H)50	**28,00**
628621	260	ø320x(H)50	**33,00**

628805

CRÊPES PAN

code	ø bottom (mm)	mm	€
628805	200	ø230x(H)25	**17,00**

BEFORE FIRST USE:

Step 1

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

Step 2

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

Step 3

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

Step 4

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

Step 5

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

Step 6

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

CAST IRON SKILLET

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

code	mm	€
629314	ø165x(H)35	10,50
629321	ø200x(H)40	12,00
629338	ø250x(H)40	15,00

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

INDUCTION READY

629925

CAST IRON GRILL PAN

- Cast iron handle.
- With 2 spouts.

code	mm	€
629925	398x265x(H)48	21,00

629376

CAST IRON POT

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

code	liters	wall (mm)	mm	€
629376	7.2	4	ø310x(H)130	**46,50**

629291

CAST IRON POT

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

code	mm	€
629291	ø245x(H)280	**51,00**

CAST IRON PLATTER WITH WOODEN UNDERLINER AND GRIPPER

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

code	mm	€
629383	280x143x(H)33	**17,00**

629383

629932

CAST IRON GRILL PAN

- Made of cast iron.
- With 1 spout.
- Temperature resistance range: up to 220°C.
- Pre-seasoned with a protective layer of oil.

code	mm	€
629932	230x230x(H)25	**15,00**

629369

CAST IRON GRILL PAN

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

code	mm	€
629369	250x250x(H)50	**19,50**

MUSSEL & GRAVY PANS

625057

MUSSEL PAN - WITH LID

- Black enamel.
- Flanged stainless steel rim.

code	max. contents in kg.	liters	usable capacity (l)	mm	€
625002	1	2	2,0	ø200x(H)180	**12,00**
625057	1.5	2.5	2,5	ø220x(H)190	**14,50**
625101	2	4.2	4,2	ø260x(H)210	**18,00**

625804

625705

SOUP & GRAVY PAN - WITH LID

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

code	colour	liters	mm	€
625804	Blue	0.3	ø115x(H)90	**9,70**
625705	Black	0.5	ø135x(H)105	**11,00**

839003

WOK 3-PLY - WITHOUT LID

- 3-Ply construction that sandwiches a layer of aluminium (1.5 mm) betweeen an exterior layer of 18/0 stainless steel (0.5 mm) and an interior layer of 18/8 stainless steel (0,4 mm) from base to rim.
- Fast heating and excellent heat distribution.
- Very durable through high wear resistance.
- Long hollow handle made of stainless steel.
- Flat bottom of Ø 125 mm.

code	mm	€
839003	ø360x(H)100	**56,00**

Fe carbon steel · ceramic · electro · gas

622742

ENAMELLED PAN

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

code	mm	€
622704	ø100x(H)20	**4,70**
622711	ø120x(H)25	**5,60**
622728	ø150x(H)27	**7,00**
622735	ø200x(H)36	**8,40**
622742	ø240x(H)40	**9,10**
622773	ø300x(H)50	**15,50**
622780	ø340x(H)50	**18,50**

Fe carbon steel · ceramic · electro · gas · induction

CASSEROLE DISH, ENAMELLED

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

code	mm	€
622551	ø200x(H)45	**7,95**
622544	ø160x(H)45	**7,00**
622537	ø140x(H)45	**6,30**
622520	ø120x(H)40	**5,60**
622513	ø100x(H)40	**4,90**

Fe carbon steel · ceramic · electro · gas

622858

ENAMELLED PAELLA BOWLS

- Deep model.
- Made of enamelled steel.

code	mm	€
622810	ø145x(H)40	**6,05**
622827	ø170x(H)40	**6,20**
622834	ø185x(H)43	**7,35**
622841	ø205x(H)57	**7,95**
622858	ø245x(H)70	**8,85**

GN GASTRONORM SYSTEM

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

HEIGHT

20 mm

40 mm

65 mm

100 mm

150 mm

200 mm

DIMENSIONS OF GN CONTAINERS:

GN 2/1
650x530 mm

GN 1/1
530x325 mm

GN 2/3
354x325 mm

GN 2/4
530x162 mm

GN 1/2
325x265 mm

GN 1/3
325x176 mm

GN 1/4
265x162 mm

GN 1/6
176x162 mm

GN 1/9
176x108 mm

Gastronorm containers

STAINLESS STEEL GN CONTAINERS

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

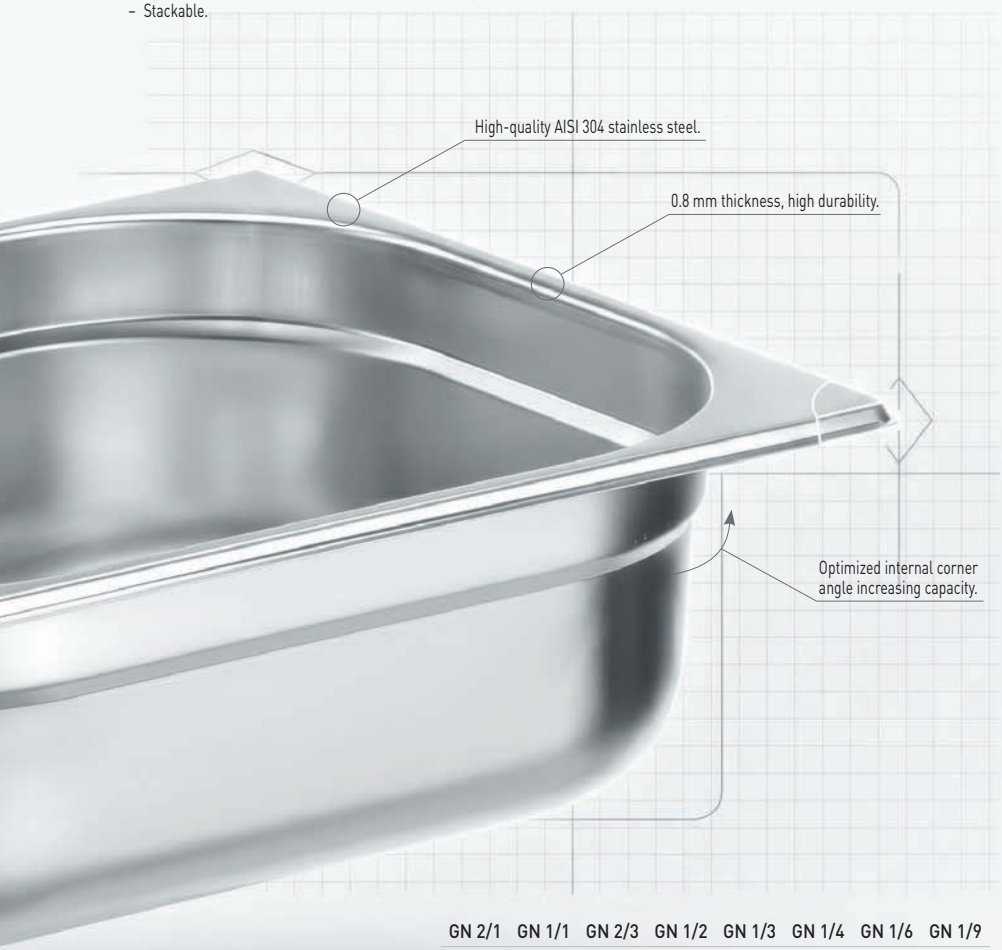
BPA FREE

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

GASTRONORM CONTAINERS PROFI LINE PLUS

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

NEW



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

2/1

818664

code	liters	height (mm)	€
818688	58	200	**69,50**
818671	44	150	**56,00**
818664	29	100	**43,50**
818657	19	65	**36,00**
818640	11	40	**32,00**
818633	5.5	20	**30,00**

1/1

818244

code	liters	height (mm)	€
818268	28	200	**49,00**
818251	21	150	**35,00**
818244	14	100	**26,50**
818237	9	65	**20,00**
818220	5	40	**18,00**
818213	2.5	20	**16,50**

2/3

818428

code	liters	height (mm)	€
818442	15.5	200	**40,00**
818435	13	150	**30,00**
818428	9	100	**21,00**
818411	5.5	65	**16,00**
818404	3	40	**14,00**
818398	1.5	20	**11,50**

2/4

818619

code	liters	height (mm)	€
818626	8.6	150	**26,50**
818619	5.8	100	**20,50**
818602	4	65	**15,00**
818596	2.5	40	**13,00**
818589	1.2	20	**10,00**

1/2

818305

code	liters	height (mm)	€
818329	12.5	200	**32,00**
818312	9.5	150	**22,50**
818305	6.5	100	**16,00**
818299	4	65	**13,00**
818282	2	40	**10,50**
818275	1	20	**8,75**

1/3

818367

code	liters	height (mm)	€
818381	7.8	200	**25,50**
818374	5.7	150	**19,50**
818367	4	100	**12,50**
818350	2.5	65	**10,50**
818343	1.5	40	**8,50**
818336	0.8	20	**6,55**

1/4

818480

code	liters	height (mm)	€
818503	5.5	200	**22,00**
818497	4	150	**16,50**
818480	2.8	100	**11,00**
818473	1.7	65	**8,15**
818466	1.3	40	**6,75**
818459	0.9	20	**5,70**

1/6

818527

code	liters	height (mm)	€
818541	3.4	200	**23,50**
818534	2.4	150	**12,50**
818527	1.6	100	**8,50**
818510	1	65	**6,30**

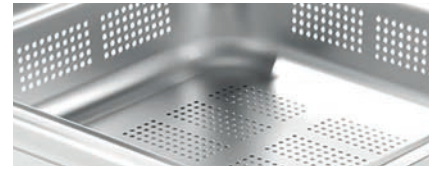
1/9

818565

code	liters	height (mm)	€
818572	1.3	150	**13,00**
818565	1	100	**7,45**
818558	0.6	65	**5,00**

PERFORATED GN CONTAINERS

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



NEW

1/1

818022

code	liters	height (mm)	€
818008	28	200	**51,50**
818015	21	150	**38,00**
818022	14	100	**28,50**
818039	9	65	**22,50**
818046	5	40	**20,50**
818053	2.5	20	**18,50**

2/3

818084

code	liters	height (mm)	€
818060	15.5	200	**42,00**
818077	13	150	**32,00**
818084	9	100	**22,50**
818091	5.5	65	**18,00**
818107	3	40	**16,00**

1/2

818138

code	liters	height (mm)	€
818114	12.5	200	**33,50**
818121	9.5	150	**24,50**
818138	6.5	100	**18,00**
818145	4	65	**14,50**
818152	2	40	**12,50**

1/3

818183

code	liters	height (mm)	€
818169	7.8	200	**27,00**
818176	5.7	150	**21,50**
818183	4	100	**14,50**
818190	2.5	65	**12,50**
818206	1.5	40	**10,50**

818862

LID FOR GN CONTAINERS

code	GN	mm	€
818848	GN 1/1	530x325	**17,00**
818855	GN 1/2	325x265	**9,20**
818862	GN 1/3	325x176	**7,00**
818879	GN 2/3	354x325	**12,00**
818886	GN 1/4	265x162	**6,05**
818893	GN 1/6	176x162	**4,10**
818909	GN 1/9	176x108	**4,00**
818916	GN 2/4	530x162	**11,00**
818923	GN 2/1	650x530	**32,00**

819005

LID FOR GN CONTAINERS WITH SPOON RECESS

- Integrated spoon recess.

code	GN	mm	€
818992	GN 1/1	530x325	**17,00**
819005	GN 2/3	354x325	**12,00**
819012	GN 1/2	325x265	**9,45**
819029	GN 1/3	325x176	**7,25**
819036	GN 1/4	265x162	**6,30**
819043	GN 1/6	176x162	**4,35**

GN CONTAINER, DROPPED HANDLES

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

NEW

1/1

818701

code	liters	height (mm)	€
818695	28	200	**52,00**
818701	21	150	**38,50**
818718	14	100	**29,50**

1/2

818732

code	liters	height (mm)	€
818725	12.5	200	**35,00**
818732	9.5	150	**26,00**
818749	6.5	100	**19,50**

1/3

818763

code	liters	height (mm)	€
818756	7.8	200	**29,00**
818763	5.7	150	**23,00**
818770	4	100	**16,00**

1/4

818800

code	liters	height (mm)	€
818787	5.5	200	**25,00**
818794	4	150	**20,00**
818800	2.8	100	**14,50**

1/6

818831

code	liters	height (mm)	€
818817	3.4	200	**27,00**
818824	2.4	150	**16,00**
818831	1.6	100	**12,00**

819067

LID FOR GN CONTAINERS WITH HANDLE RECESS

- Integrated handle recess.

code	GN	mm	€
819050	GN 1/1	530x325	**17,50**
819067	GN 1/2	325x265	**9,70**
819074	GN 1/3	325x176	**7,60**
819081	GN 1/4	265x162	**6,65**
819098	GN 1/6	176x162	**4,70**

818947

LID FOR GN CONTAINERS WITH SILICONE RIM

- Integrated silicone rim for airtight sealing.

code	GN	mm	€
818930	GN 1/1	530x325	**47,00**
818947	GN 2/3	354x325	**42,00**
818954	GN 1/2	325x265	**33,00**
818961	GN 1/3	325x176	**28,00**
818978	GN 1/4	265x162	**25,50**
818985	GN 1/6	176x162	**16,50**

UNIQ

Buffet reinvented

design by
Robert Bronwasser

GASTRONORM CONTAINERS PROFI LINE

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

MADE IN ITALY

18/8 stainless steel | oven | stackable

-40°C 300°C

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

2/1

801109

code	liters	thickness (mm)	height (mm)	€
801109	58	0.8	200	**90,50**
801116	43	0.8	150	**78,50**
801123	30	0.8	100	**57,00**
801130	19	0.8	65	**51,00**
801147	11	0.8	40	**45,00**
801154	5.5	0.8	20	**45,00**

1/1

801222

code	liters	thickness (mm)	height (mm)	€
801208	28	0.8	200	**51,00**
801215	21	0.8	150	**45,50**
801222	14	0.8	100	**36,00**
801239	9	0.8	65	**25,00**
801246	5	0.8	40	**25,00**
801253	2.5	0.8	20	**22,00**

2/3

801321

code	liters	thickness (mm)	height (mm)	€
801307	18	0.8	200	**40,00**
801314	13	0.8	150	**35,00**
801321	9	0.7	100	**24,00**
801338	5.5	0.7	65	**20,00**
801345	3	0.7	40	**16,50**
801352	1.5	0.7	20	**16,00**

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801666

code	liters	thickness (mm)	height (mm)	€
801840	8.6	0.7	150	**37,50**
801666	5.8	0.7	100	**30,00**
801857	4	0.7	65	**20,50**
801864	2.5	0.7	40	**18,50**
801871	1.2	0.7	20	**15,00**

1/2

801420

code	liters	thickness (mm)	height (mm)	€
801406	12.5	0.8	200	**37,50**
801413	9.5	0.7	150	**28,00**
801420	6.5	0.7	100	**20,00**
801437	4	0.7	65	**17,00**
801444	2	0.7	40	**13,50**
801451	1	0.7	20	**12,00**

1/3

801529

code	liters	thickness (mm)	height (mm)	€
801505	7.8	0.8	200	**30,00**
801512	5.7	0.7	150	**23,00**
801529	4	0.7	100	**17,50**
801536	2.5	0.7	65	**13,50**
801543	1.5	0.7	40	**12,00**
801550	0.8	0.7	20	**10,00**

1/4

801628

code	liters	thickness (mm)	height (mm)	€
801604	5.5	0.8	200	**23,50**
801611	4	0.7	150	**20,00**
801628	2.8	0.7	100	**15,50**
801635	1.8	0.7	65	**12,50**
801642	1.7	0.7	40	**11,50**
801659	0.9	0.7	20	**9,80**

1/6

801727

code	liters	thickness (mm)	height (mm)	€
801703	3.4	1	200	**29,00**
801710	2.4	0.8	150	**18,00**
801727	1.6	0.7	100	**11,50**
801734	1	0.7	65	**9,10**

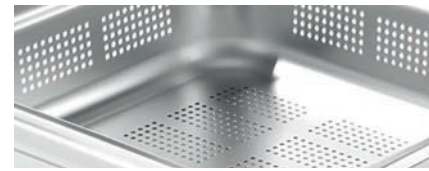
1/9

801826

code	liters	thickness (mm)	height (mm)	€
801826	1	0.7	100	**14,00**
801833	0.6	0.7	65	**9,35**

PERFORATED GN CONTAINERS

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



1/1

802229

code	liters	thickness (mm)	height (mm)	€
802205	28	0.8	200	**65,00**
802212	21	0.8	150	**60,50**
802229	14	0.8	100	**39,00**
802236	9	0.8	65	**29,50**
802243	5	0.8	40	**23,50**
802168	2.5	0.8	20	**21,00**

2/3

802328

code	liters	thickness (mm)	height (mm)	€
802328	9	0.7	100	**28,00**
802335	5.5	0.7	65	**20,00**
802342	3	0.7	40	**18,50**

1/2

802427

code	liters	thickness (mm)	height (mm)	€
802427	6.5	0.7	100	**21,00**
802434	4	0.7	65	**16,50**
802441	2	0.7	40	**14,50**

1/3

802526

code	liters	thickness (mm)	height (mm)	€
802502	7.8	0.7	200	**35,00**
802519	5.7	0.7	150	**28,00**
802526	4	0.7	100	**18,50**
802533	2.5	0.7	65	**14,00**
802540	1.2	0.7	40	**11,50**

GN CONTAINERS WITH DROPPED HANDLES

1/1

803202

code	liters	height (mm)	€
803240	14	100	**34,50**
803202	28	200	**54,50**

2/3

803301

code	liters	thickness (mm)	height (mm)	€
803301	18	0.8	200	**46,50**

1/2

803400

code	liters	height (mm)	€
803400	12.5	200	**37,50**
803257	6.25	100	**21,50**

1/3

803509

code	liters	height (mm)	€
803509	7.8	200	**32,50**
803264	3.9	100	**19,00**

1/4

803608

code	liters	thickness (mm)	height (mm)	€
803608	5.5	0.8	200	**28,00**

1/6

803707

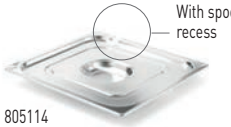
code	liters	thickness (mm)	height (mm)	€
803707	3.4	0.8	200	**29,50**

804100

LID FOR GN CONTAINERS

- Fits on HENDI Profi Line GN containers.

code	thickness (mm)	GN	mm	€
804100	0.8	GN 1/1	530x325	**21,50**
804117	0.7	GN 2/3	354x325	**14,50**
804179	0.8	GN 2/4	530x162	**15,00**
804124	0.7	GN 1/2	265x325	**13,50**
804131	0.7	GN 1/3	325x176	**10,00**
804148	0.7	GN 1/4	265x162	**8,65**
804155	0.7	GN 1/6	176x162	**7,70**
804162	0.7	GN 1/9	176x108	**6,05**



805114

LID FOR GN CONTAINERS WITH SPOON RECESS

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

code	thickness (mm)	GN	mm	€
805138	0.7	GN 1/3	325x176	**9,55**
805107	0.7	GN 1/1	530x325	**19,50**
805114	0.7	GN 2/3	354x325	**14,00**
805121	0.7	GN 1/2	265x325	**12,00**
805145	0.7	GN 1/4	265x162	**8,15**
805152	0.7	GN 1/6	176x162	**7,45**

802601

LID FOR GN CONTAINERS WITH SILICONE RIM

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

code	GN	mm	€
802601	GN 1/1	530x325	**52,50**
802618	GN 2/3	354x325	**38,00**
802625	GN 1/2	265x325	**35,50**
802632	GN 1/3	325x176	**27,00**
802649	GN 1/4	265x162	**22,50**
802656	GN 1/6	176x162	**21,00**

804209

LID FOR GN CONTAINERS WITH HANDLE RECESS

code	GN	mm	€
804209	GN 1/1	530x325	**20,50**
804223	GN 1/2	265x325	**13,50**
804230	GN 1/3	325x176	**11,00**
804216	GN 2/3	354x325	**15,00**

804322

LID WITH HANDLE RECESS AND SILICONE RIM

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

code	GN	mm	€
804322	GN 1/2	265x325	**38,00**
804339	GN 1/3	325x176	**28,50**
804346	GN 1/4	265x162	**24,50**

GASTRONORM CONTAINERS KITCHEN LINE

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

S.S. stainless steel | oven | stackable

-40°C 300°C

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

1/1

806135

code	liters	thickness (mm)	height (mm)	€
806159	28	0.7	200	**23,50**
806142	21	0.7	150	**19,00**
806135	14	0.6	100	**13,50**
806128	9	0.6	65	**9,80**
806111	5	0.6	40	**8,65**
806104	2.5	0.6	20	**7,45**

2/3

806234

code	liters	thickness (mm)	height (mm)	€
806258	15.5	0.7	200	**21,50**
806241	13	0.7	150	**17,00**
806234	9	0.6	100	**11,50**
806227	5.5	0.6	65	**8,15**
806210	3	0.6	40	**7,25**
806203	1.5	0.6	20	**6,30**

1/2

806333

code	liters	thickness (mm)	height (mm)	€
806357	12.5	0.7	200	**15,50**
806340	9.5	0.7	150	**12,50**
806333	6.5	0.6	100	**9,10**
806326	4	0.6	65	**6,05**
806319	2	0.6	40	**5,35**
806302	1	0.6	20	**4,45**

1/3

806432

code	liters	thickness (mm)	height (mm)	€
806449	5.7	0.7	150	**9,80**
806456	7.8	0.7	200	**13,00**
806432	4	0.6	100	**6,75**
806425	2.5	0.6	65	**4,70**
806418	1.5	0.6	40	**4,45**
806401	0.6	0.6	20	**4,00**

1/4

806531

code	liters	thickness (mm)	height (mm)	€
806555	5.5	0.7	200	**11,00**
806548	4	0.7	150	**8,85**
806531	2.8	0.6	100	**6,30**
806524	1.8	0.6	65	**4,70**

1/6

806630

code	liters	thickness (mm)	height (mm)	€
806654	3.4	0.7	200	**10,00**
806647	2.4	0.7	150	**6,55**
806630	1.6	0.6	100	**4,70**
806623	1	0.6	65	**3,75**

1/9

806722

code	liters	thickness (mm)	height (mm)	€
806746	1.3	0.7	150	**6,30**
806739	1	0.7	100	**4,45**
806722	0.6	0.6	65	**3,05**

GASTRONORM CONTAINERS KITCHEN LINE – PERFORATED

1/1

807132

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

code	liters	thickness (mm)	height (mm)	€
807118	5	0.6	40	**12,50**
807132	14	0.6	100	**18,00**
807125	9	0.6	65	**14,00**

2/3

807224

- Perforation diameter 3 mm.
- Perforated bottom.

code	liters	thickness (mm)	height (mm)	€
807224	5.5	0.6	65	**11,00**

1/2

807330

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

code	liters	thickness (mm)	height (mm)	€
807330	6.5	0.6	100	**11,50**
807323	4	0.6	65	**7,95**

806845

LID FOR GN CONTAINERS

code	thickness (mm)	GN	mm	€
806814	0.7	GN 1/1	530x325	**7,95**
806821	0.7	GN 2/3	354x325	**7,45**
806838	0.7	GN 1/2	265x325	**4,45**
806845	0.7	GN 1/3	325x176	**4,20**
806852	0.7	GN 1/4	265x162	**3,50**
806869	0.7	GN 1/6	176x162	**2,35**
806876	0.7	GN 1/9	176x108	**1,90**

806937

LID FOR GN CONTAINERS WITH LADLE RECESS

code	thickness (mm)	GN	mm	€
806913	0.7	GN 1/1	530x325	**8,65**
806920	0.7	GN 2/3	354x325	**7,95**
806937	0.7	GN 1/2	265x325	**4,70**
806944	0.7	GN 1/3	325x176	**4,45**
806951	0.7	GN 1/4	265x162	**3,75**
806968	0.7	GN 1/6	176x162	**2,80**
806975	0.7	GN 1/9	176x108	**2,35**

806197

PERFORATED DRIP SHELF FOR GN CONTAINERS

code	GN	€
806197	GN 1/1	**13,50**
806296	GN 2/3	**11,50**
806395	GN 1/2	**8,15**
806494	GN 1/3	**6,05**
806593	GN 1/4	**6,05**
806692	GN 1/6	**4,20**

ADAPTOR BAR FOR GN CONTAINERS

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

code	GN	mm	€
808108	GN 1/2	325x22x(H)10	**3,30**
808153	GN 1/1	530x22x(H)10	**4,20**

807606

LID FOR GN CONTAINERS WITH SILICONE RIM

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

code	GN	mm	€
807606	GN 1/1	530x325	**32,00**
807613	GN 2/3	354x325	**27,50**
807620	GN 1/2	265x325	**22,00**
807637	GN 1/3	325x176	**18,00**
807644	GN 1/4	265x162	**16,50**
807651	GN 1/6	156x142	**10,50**

GASTRONORM CONTAINERS BUDGET LINE

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

S.S. stainless steel | oven | stackable

-40°C 300°C

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

Corrosion-resistant (when used properly).

Thickness 0,6-0,7 mm.

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

1/1

800133

code	liters	height (mm)	€
800157	28	200	**20,50**
800140	21	150	**16,50**
800133	14	100	**11,50**
800126	9	65	**8,30**
800119	5	40	**7,35**
800102	2.5	20	**6,40**

2/3

800232

code	liters	height (mm)	€
800225	5.5	65	**7,10**
800249	13	150	**14,50**
800232	9	100	**9,55**
800218	3	40	**6,20**

1/2

800331

code	liters	height (mm)	€
800355	12.5	200	**13,50**
800348	9.5	150	**11,00**
800331	6.5	100	**7,95**
800324	4	65	**5,35**
800317	2	40	**4,70**
800300	1	20	**3,75**

1/3

800430

code	liters	height (mm)	€
800454	7.8	200	**11,50**
800447	5.7	150	**8,65**
800430	4	100	**5,95**
800423	2.5	65	**4,20**
800416	1.5	40	**3,75**
800409	0.8	20	**3,40**

1/4

800539

code	liters	height (mm)	€
800553	5.5	200	**9,35**
800546	4	150	**7,70**
800539	2.8	100	**5,15**
800522	1.8	65	**4,00**

1/6

800638

code	liters	height (mm)	€
800652	3.4	200	**8,65**
800645	2.4	150	**5,60**
800638	1.6	100	**4,00**
800621	1	65	**3,15**

1/9

800737

code	liters	height (mm)	€
800744	1.3	150	**5,35**
800737	1	100	**3,75**
800720	0.6	65	**2,70**

GASTRONORM CONTAINERS WITH HANDLES BUDGET LINE

1/1

817148

code	liters	height (mm)	€
817155	28	200	**24,50**
817148	21	150	**20,00**

2/3

817247

code	liters	height (mm)	€
817247	13	150	**20,00**

1/2

817346

code	liters	height (mm)	€
817353	12.5	200	**17,00**
817346	9.5	150	**14,00**

code	liters	height (mm)	€
817452	7.8	200	**14,50**
817445	5.7	150	**12,00**

1/3

817445

806845

806937

817810

LID FOR GN CONTAINERS

code	thickness (mm)	GN	mm	€
806814	0.7	GN 1/1	530x325	**7,95**
806821	0.7	GN 2/3	354x325	**7,45**
806838	0.7	GN 1/2	265x325	**4,45**
806845	0.7	GN 1/3	325x176	**4,20**
806852	0.7	GN 1/4	265x162	**3,50**
806869	0.7	GN 1/6	176x162	**2,35**
806876	0.7	GN 1/9	176x108	**1,90**

LID FOR GN CONTAINERS WITH LADLE RECESS

code	thickness (mm)	GN	mm	€
806913	0.7	GN 1/1	530x325	**8,65**
806920	0.7	GN 2/3	354x325	**7,95**
806937	0.7	GN 1/2	265x325	**4,70**
806944	0.7	GN 1/3	325x176	**4,45**
806951	0.7	GN 1/4	265x162	**3,75**
806968	0.7	GN 1/6	176x162	**2,80**
806975	0.7	GN 1/9	176x108	**2,35**

LID FOR GN CONTAINERS

- With cut-out for the handles.

code	GN	mm	€
817810	GN 1/1	530x325	**8,85**
817827	GN 2/3	354x325	**8,15**
817834	GN 1/2	325x265	**5,15**
817841	GN 1/3	325x176	**4,90**

807613

LID FOR GN CONTAINERS WITH SILICONE RIM

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

code	GN	mm	€
807606	GN 1/1	530x325	**32,00**
807613	GN 2/3	354x325	**27,50**
807620	GN 1/2	265x325	**22,00**
807637	GN 1/3	325x176	**18,00**
807644	GN 1/4	265x162	**16,50**
807651	GN 1/6	156x142	**10,50**

806197

PERFORATED DRIP SHELF FOR GN CONTAINERS

code	GN	€
806197	GN 1/1	**13,50**
806296	GN 2/3	**11,50**
806395	GN 1/2	**8,15**
806494	GN 1/3	**6,05**
806593	GN 1/4	**6,05**
806692	GN 1/6	**4,20**

808153

808108

ADAPTOR BAR FOR GN CONTAINERS

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

code	GN	mm	€
808108	GN 1/2	325x22x(H)10	**3,30**
808153	GN 1/1	530x22x(H)10	**4,20**

arktic
PROFESSIONAL REFRIGERATION
A HENDI BRAND
2
YEARS
WARRANTY

GASTRONORM CONTAINERS POLYPROPYLENE PROFI LINE

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

BPA FREE

PP polypropylene | stackable

-40°C 80°C

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

1/1

880029

code	liters	height (mm)	€
880005	24	200	**17,00**
880012	18	150	**13,50**
880029	12	100	**12,00**

1/2

880128

code	liters	height (mm)	€
880104	11	200	**8,85**
880111	8	150	**7,45**
880128	5	100	**5,85**

1/3

880227

code	liters	height (mm)	€
880203	6,5	200	**7,45**
880210	5	150	**6,30**
880227	3,5	100	**4,80**

1/4

880326

code	liters	height (mm)	€
880302	4,5	200	**5,95**
880319	3,5	150	**5,00**
880326	2	100	**4,20**

1/6

880425

code	liters	height (mm)	€
880401	2,5	200	**5,00**
880418	2	150	**4,35**
880425	1,5	100	**2,95**

1/9

880524

code	liters	height (mm)	€
880524	0,75	100	**2,35**

880609

LID FOR GN CONTAINERS POLYPROPYLENE

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

code	GN	mm	€
880609	GN 1/1	530x325	**5,60**
880616	GN 1/2	325x265	**3,75**
880623	GN 1/3	325x176	**2,60**
880630	GN 1/4	265x162	**2,10**
880647	GN 1/6	176x162	**1,65**
880654	GN 1/9	176x108	**1,40**

PP polypropylene | stackable

881811

LID FOR GN CONTAINERS MADE OF POLYPROPYLENE, WITH SEAL

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

code	GN	mm	€
881804	GN 1/1	530x325	**14,50**
881811	GN 1/2	325x265	**10,50**
881828	GN 1/3	325x176	**7,45**
881835	GN 1/4	265x162	**6,05**
881842	GN 1/6	176x162	**5,35**
881859	GN 1/9	176x108	**4,90**

GASTRONORM CONTAINERS POLYPROPYLENE KITCHEN LINE

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

BPA FREE

PP polypropylene · indoor · stackable

NEW

-40°C 100°C

1/1

865019

code	liters	height (mm)	€
865033	18	200	**13,50**
865026	13.5	150	**11,00**
865019	9	100	**8,15**
865002	5.8	65	**6,90**

1/2

865057

code	liters	height (mm)	€
865071	9	200	**6,05**
865064	6.5	150	**4,80**
865057	4.5	100	**3,85**
865040	2.9	65	**3,15**

1/3

865095

code	liters	height (mm)	€
865163	5.5	200	**4,70**
865118	4.5	150	**3,65**
865095	3	100	**2,80**
865088	2	65	**2,25**

1/4

865187

code	liters	height (mm)	€
865194	3.5	150	**2,75**
865187	2	100	**2,10**
865170	1.5	65	**1,80**

1/6

865217

code	liters	height (mm)	€
865224	2.2	150	**2,25**
865217	1.5	100	**1,55**
865200	0.9	65	**1,40**

1/9

865248

code	liters	height (mm)	€
865255	1.5	150	**1,65**
865248	1	100	**1,40**
865231	0.6	65	**1,20**

865262

LID FOR GN CONTAINERS

code	GN	mm	€
865262	GN 1/1	530x325	**4,70**
865279	GN 1/2	325x265	**2,35**
865286	GN 1/3	325x176	**1,75**
865293	GN 1/4	265x162	**1,40**
865309	GN 1/6	175x162	**1,05**
865316	GN 1/9	176x108	**0,70**

GASTRONORM CONTAINERS POLYPROPYLENE KITCHEN LINE

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

BPA FREE

PP polypropylene | indoor | stackable

NEW

-40°C 100°C

1/1

865330

code	liters	height (mm)	€
865354	18	200	**14,00**
865347	13.5	150	**11,50**
865330	9	100	**8,40**
865323	5.8	65	**7,10**

1/2

865378

code	liters	height (mm)	€
865392	9	200	**6,30**
865385	6.5	150	**5,00**
865378	4.5	100	**4,00**
865361	2.9	65	**3,40**

1/3

865415

code	liters	height (mm)	€
865439	5.5	200	**4,90**
865422	4.5	150	**3,85**
865415	3	100	**2,95**
865408	2	65	**2,40**

1/4

865453

code	liters	height (mm)	€
865460	3.5	150	**2,85**
865453	2	100	**2,25**
865446	1.5	65	**1,85**

1/6

865484

code	liters	height (mm)	€
865491	2.2	150	**2,30**
865484	1.5	100	**1,60**
865477	0.9	65	**1,35**

1/9

865514

code	liters	height (mm)	€
865521	1.5	150	**1,75**
865514	1	100	**1,40**
865507	0.6	65	**1,20**

865538

LID FOR GN CONTAINERS

code	thickness (mm)	GN	mm	€
865538	2.5	GN 1/1	530x325	**4,70**
865545	2.5	GN 1/2	325x265	**2,45**
865552	2.5	GN 1/3	325x175	**1,75**
865569	2.5	GN 1/4	265x160	**1,40**
865576	2.5	GN 1/6	175x162	**1,05**
865583	2.5	GN 1/9	176x108	**0,70**

GASTRONORM CONTAINERS COOL

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

BPA FREE

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

NEW

-40°C 90°C

2/1

code	liters	height (mm)	€
882412	55.5	100	**53,50**

1/1

882023

code	liters	height (mm)	€
882061	26.4	200	**28,00**
882047	20	150	**22,50**
882023	13.3	100	**20,00**
882009	9	65	**16,00**

1/2

882092

code	liters	height (mm)	€
882139	11.9	200	**15,00**
882115	9	150	**12,50**
882092	6.1	100	**9,35**
882078	4	65	**8,40**

1/3

882177

code	liters	height (mm)	€
882214	7.1	200	**12,50**
882191	5.5	150	**10,00**
882177	3.8	100	**7,95**
882153	2.5	65	**6,55**

1/4

882252

code	liters	height (mm)	€
882290	4.8	200	**9,35**
882276	3.8	150	**7,70**
882252	2.6	100	**6,30**
882238	1.7	65	**5,35**

1/6

882320

code	liters	height (mm)	€
882368	2.8	200	**7,35**
882344	2.3	150	**6,65**
882320	1.6	100	**4,00**
882306	1	65	**3,40**

1/9

882399

code	liters	height (mm)	€
882399	0.9	100	**3,05**
882382	0.6	65	**2,70**

882542

DRAINER PLATE FOR GN CONTAINERS COOL

code	GN	mm	€
882542	GN 1/1	530x325	**7,35**
882559	GN 1/2	325x265	**3,65**
882566	GN 1/3	325x176	**2,35**
882573	GN 1/6	176x162	**1,30**

882429

LID FOR GN CONTAINERS COOL

code	GN	mm	€
882429	GN 1/1	530x325	**12,50**
882443	GN 1/2	325x265	**6,65**
882467	GN 1/3	325x176	**4,70**
882481	GN 1/4	265x163	**3,65**
882504	GN 1/6	176x162	**2,70**
882528	GN 1/9	108x176	**2,00**
882535	GN 2/1	650x325	**32,00**

GASTRONORM CONTAINERS COOL

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

BPA FREE

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

NEW

-40°C 90°C

Made of high-quality SAN plastic.

Temperature resistance from -40°C to +90°C.

Graduation scale on the container.

1/1

882030

code	liters	height (mm)	€
882054	20	150	**23,50**
882030	13.3	100	**21,50**
882016	9	65	**17,00**

1/2

882108

code	liters	height (mm)	€
882146	11.9	200	**16,00**
882122	9	150	**13,00**
882108	6.1	100	**9,55**
882085	4	65	**8,65**

1/3

882184

code	liters	height (mm)	€
882221	7.1	200	**13,00**
882207	5.5	150	**11,00**
882184	3.8	100	**7,95**
882160	2.5	65	**6,55**

1/4

882269

code	liters	height (mm)	€
882283	3.8	150	**8,30**
882269	2.6	100	**6,30**
882245	1.7	65	**5,35**

1/6

882337

code	liters	height (mm)	€
882375	2.8	200	**7,35**
882351	2.3	150	**6,65**
882337	1.6	100	**4,35**
882313	1	65	**3,65**

1/9

882405

code	liters	height (mm)	€
882405	0.9	100	**3,05**

882436

LID FOR GN CONTAINERS COOL

code	GN	mm	€
882436	GN 1/1	530x325	**13,00**
882450	GN 1/2	325x265	**6,65**
882474	GN 1/3	325x176	**4,70**
882498	GN 1/4	265x163	**4,00**
882511	GN 1/6	176x162	**3,05**

GASTRONORM CONTAINERS POLYPROPYLENE HACCP

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

BPA FREE

PP polypropylene

stackable

-40°C 80°C

Watch the video

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

1/1

880050

code	liters	height (mm)	€
880050	28	200	**18,50**
880067	21	150	**14,50**
880074	12	100	**13,50**
880036	9	65	**11,50**

1/2

880159

code	liters	height (mm)	€
880159	12.5	200	**10,50**
880166	9.5	150	**8,65**
880173	6.5	100	**6,75**

1/3

880258

code	liters	height (mm)	€
880258	7.8	200	**8,65**
880265	5.7	150	**7,45**
880272	4	100	**5,85**
880289	2.5	65	**5,15**

1/4

880371

code	liters	height (mm)	€
880357	5.5	200	**7,70**
880364	3.5	150	**6,75**
880371	2.8	100	**4,90**
880388	1.8	65	**4,45**

1/6

880456

code	liters	height (mm)	€
880456	3.4	200	**5,35**
880463	2.4	150	**4,90**
880470	1.6	100	**4,00**
880487	1	65	**3,40**

1/9

880555

code	liters	height (mm)	€
880555	0.9	100	**3,15**
880562	0.6	65	**3,05**

871546

NEW 871553

HORECA MARKERS

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

code	colour	packed per	€
871546	Black	2	**4,45**
871553	White	2	**4,45** N

880623

881705

LID FOR GN CONTAINERS POLYPROPYLENE

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

code	GN	mm	€
880609	GN 1/1	530x325	**5,60**
880616	GN 1/2	325x265	**3,75**
880623	GN 1/3	325x176	**2,60**
880630	GN 1/4	265x162	**2,10**
880647	GN 1/6	176x162	**1,65**
880654	GN 1/9	176x108	**1,40**

LID FOR GN CONTAINERS PURPLE

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

code	GN	mm	€
881705	GN 1/1	530x325	**5,85**
881712	GN 1/2	325x265	**3,75**
881729	GN 1/3	325x176	**2,80**
881736	GN 1/4	265x162	**2,10**
881743	GN 1/6	176x162	**1,90**
881750	GN 1/9	176x108	**1,65**

LID CLIPS FOR HACCP STORAGE CONTAINERS

- 12 pcs.
- In blister pack.

code	colour	packed per	€
880661	Red	12	**4,75**
880678	Green	12	**4,75**
880685	Yellow	12	**4,75**
880692	Blue	12	**4,75**
880869	Purple	12	**4,75**

880661 880685 880692 880678 880869

GASTRONORM CONTAINERS POLYPROPYLENE HACCP WITH LID

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

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

1/1

2/3

GN 1/1 CONTAINER, POLYPROPYLENE

code	liters	height (mm)	€
873366	28	200	**22,00**
873359	21	150	**20,50**
873342	13	100	**18,00**
873335	8	65	**17,00**

GN 2/3 CONTAINER, POLYPROPYLENE

code	liters	height (mm)	€
873328	19	200	**17,50**
873311	13.5	150	**16,00**
873298	9	100	**14,00**

1/2

873267

GN 1/2 CONTAINER, POLYPROPYLENE

code	liters	height (mm)	€
873281	12.5	200	**13,50**
873267	6.5	100	**10,50**
873274	10	150	**12,00**
873250	4	65	**10,00**

1/3

873236

GN 1/3 CONTAINER, POLYPROPYLENE

code	liters	height (mm)	€
873243	6	150	**9,35**
873236	4	100	**7,95**
873229	2.5	65	**7,25**

1/4

873199

GN 1/4 CONTAINER, POLYPROPYLENE

code	liters	height (mm)	€
873212	4.3	150	**7,25**
873199	2.8	100	**6,75**
873182	1.8	65	**6,30**

1/6

873168

GN 1/6 CONTAINER, POLYPROPYLENE

code	liters	height (mm)	€
873175	2.6	150	**5,85**
873168	1.7	100	**5,60**
873151	1.1	65	**4,90**

1/9

873137

GN 1/9 CONTAINER, POLYPROPYLENE

code	liters	height (mm)	€
873144	1.5	150	**5,15**
873137	1	100	**4,90**
873120	0.6	65	**4,20**

871546

NEW

871553

HORECA MARKERS

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

code	colour	packed per	€	
871546	Black	2	**4,45**	
871553	White	2	**4,45**	N

FOOD CONTAINER WITH GRADUATION

PP polypropylene · stackable

BPA FREE

-40°C 70°C

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

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

code	liters	mm	€
870969	20.8	290x290x(H)400	**20,50**
870952	17.2	290x290x(H)320	**16,00**
870938	7.6	235x235x(H)230	**9,10**
870945	11.4	290x290x(H)210	**11,50**
870921	5.7	235x235x(H)180	**7,25**
870914	3.8	190x190x(H)180	**5,35**
870907	1.9	190x190x(H)95	**4,00**

PP polypropylene · stackable

LID FOR FOOD CONTAINER

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

code	-	mm	€
870976		190x190	**1,75**
870983		235x235	**2,35**
870990		290x290	**3,50**

EGG CONTAINER HENDI OVOBOX 120

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

code	liters	mm	€
870785	18	355x325x(H)200	**31,00**

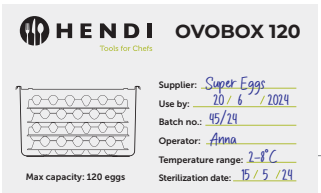
Watch the video

PP polypropylene

870785

included

8x

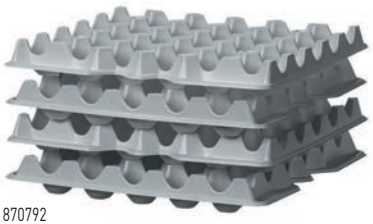


SET OF 4 EGG TRAYS FOR HENDI OVOBOX 120

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

code	mm	€
870792	291x288x(H)41	**9,80**

wash



870792

FOOD SAFETY STICKERS, MULTI-USE, EASY REMOVABLE

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

850305

850077 850084 850091 850107

850114 850121 850138

DAILY FOOD SAFETY LABELS, MULTI-USE, EASY REMOVABLE

- Space for writing the date.
- Number of stickers per roll: 1000 pcs.
- Every day of week marked with a different colour.
- Label in 3 languages: Polish, English and Russian.

code	-	packed per	mm	€
850077	Monday	1000	25x25	**4,20**
850084	Tuesday	1000	25x25	**4,20**
850091	Wednesday	1000	25x25	**4,20**
850107	Thursday	1000	25x25	**4,20**
850114	Friday	1000	25x25	**4,20**
850121	Saturday	1000	25x25	**4,20**
850138	Sunday	1000	25x25	**4,20**

FOOD SAFETY DAILY REUSABLE LABELS FOR EACH DAY OF THE WEEK WITH DISPENSER

- The dispenser made of durable, thick cardboard.
- The set includes 1000 pcs. of reusable labels for each day of the week (7000 pcs.).
- Capacity: 7 label rolls.
- Label size: 25x25 mm.
- Included in set: dispenser, 7 label rolls for each day of the week.

code	mm	€
850305	240x80x(H)100	**32,50**

850145

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

- Space for date, time, additional notes.
- Number of labels per roll: 500 pcs.
- Label in 3 languages: Polish, English and Russian.

code	packed per	mm	€
850145	500	ø50	**7,95**

850152

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

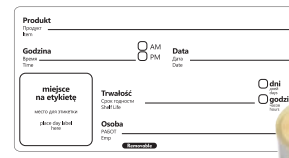
- Number of labels per roll: 500 pcs.
- Label in 3 languages: Polish, English and Russian.

code	mm	€
850152	ø50	**6,55**

FOOD ROTATION LABELS, MULTI-USE, EASY REMOVABLE

- Space for date, time, additional notes.
- Number of labels per roll: 500 pcs.
- Label in 3 languages: Polish, English and Russian.

code	packed per	mm	€
850206	500	100x50	**8,65**



850206

HENDI

Prices net of VAT

GASTRONORM CONTAINER HOLDER

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

code	mm	€
820049	745x245x(H)215	**70,00**
820032	512x245x(H)215	**56,00**

820032

3x GN 1/6

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

PREP TRAY

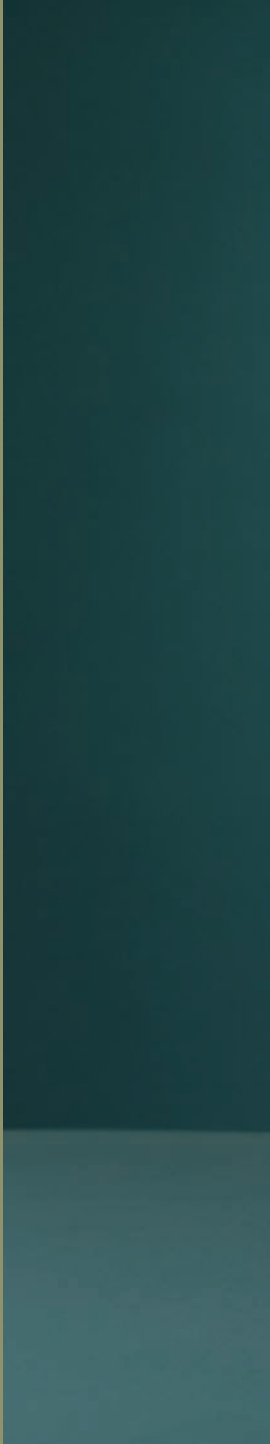
- Made of polyethylene.
- Dishwasher safe.

code	liters	mm	€
873410	3	340x235x(H)70	**4,00**
873427	6	430x285x(H)75	**4,90**
873434	8	480x330x(H)80	**6,75**
873441	12	535x385x(H)85	**9,55**

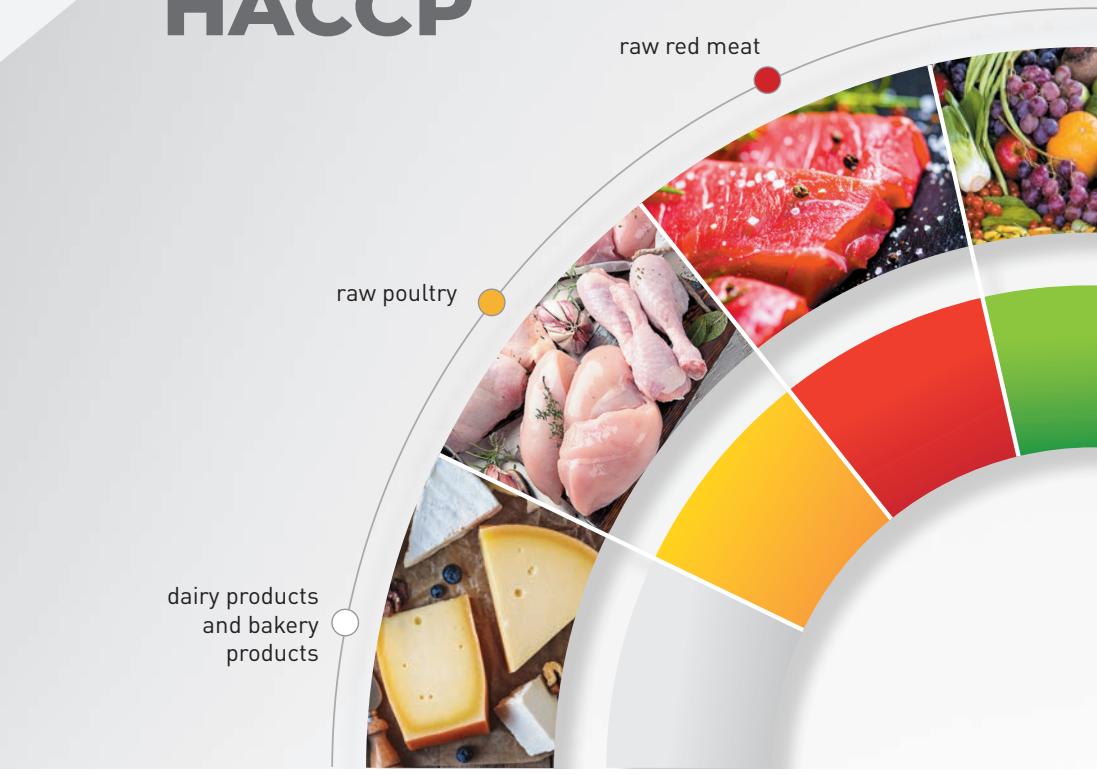
02

Knives, kitchen tools

Precision in every cut



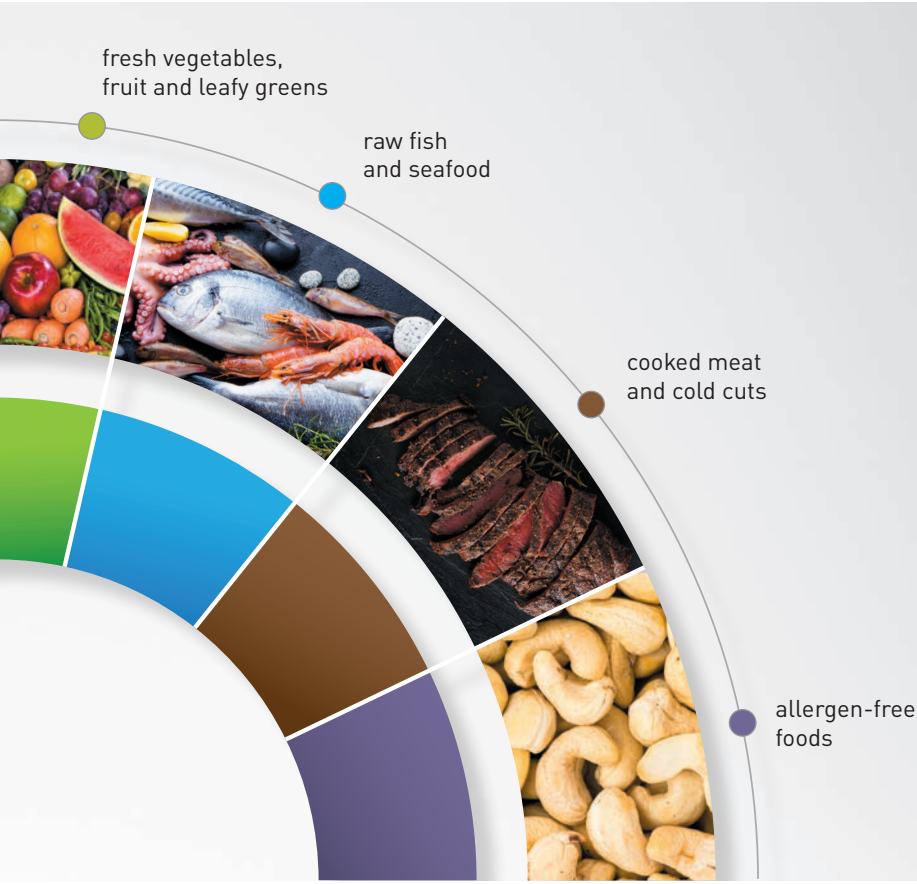
HACCP



Food Safety in Your Kitchen – HACCP in Practice

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

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



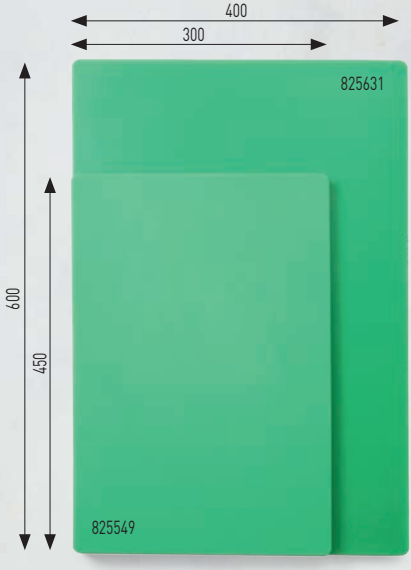
HACCP Product Category	How It Supports HACCP	HENDI Products
Colour-coded HACCP sets	Reduces the risk of cross-contamination	GN containers with clips, knives, cutting boards, serving tongs, pizza cutters, ice cream scoops
Thermometers and temperature data loggers	Monitors Critical Control Points (CCPs)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

Watch the video

CUTTING BOARD HACCP

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

HDPE polyethylene



VERY HARD POLY-ETHYLENE

CUTTING BOARD HACCP 600X400

- Both sides are smooth and suitable for use.

code	colour	mm	thickness (mm)	€
825600	White	600x400	18	**32,00**
825617	Red	600x400	18	**32,00**
825624	Blue	600x400	18	**32,00**
825631	Green	600x400	18	**32,00**
825648	Brown	600x400	18	**32,00**
825655	Yellow	600x400	18	**32,00**
825662	Purple	600x400	18	**32,00**

CUTTING BOARD HACCP 450X300

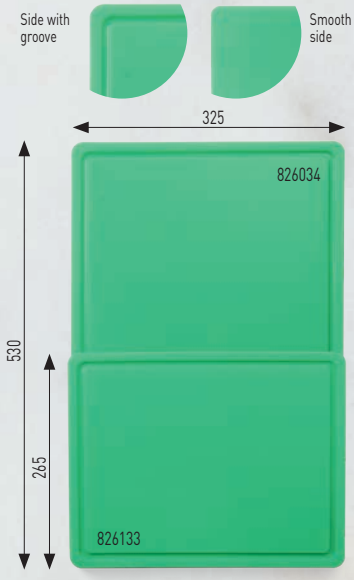
code	colour	mm	thickness (mm)	€
825518	White	450x300	13	**10,50**
825525	Red	450x300	13	**10,50**
825532	Blue	450x300	13	**10,50**
825549	Green	450x300	13	**10,50**
825556	Brown	450x300	13	**10,50**
825563	Yellow	450x300	13	**10,50**
825570	Purple	450x300	13	**10,50**

CUTTING BOARD HACCP

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

HDPE polyethylene

Watch the video



VERY HARD POLY-ETHYLENE

CUTTING BOARD HACCP GASTRONORM 1/1

- One side smooth and other side with groove.

code	colour	mm	thickness (mm)	€	
826003	White	530x325	15	**18,50**	
826010	Red	530x325	15	**18,50**	
826027	Blue	530x325	15	**18,50**	
826034	Green	530x325	15	**18,50**	
826041	Brown	530x325	15	**18,50**	
826058	Yellow	530x325	15	**18,50**	
826065	Purple	530x325	15	**18,50**	
826072	Black	530x325	15	**18,50**	N

CUTTING BOARD HACCP GASTRONORM 1/2

- One side smooth and other side with groove.

code	colour	mm	thickness (mm)	€
826102	White	325x265	12	**8,85**
826119	Red	325x265	12	**8,85**
826126	Blue	325x265	12	**8,85**
826133	Green	325x265	12	**8,85**
826140	Brown	325x265	12	**8,85**
826157	Yellow	325x265	12	**8,85**
826164	Purple	325x265	12	**8,85**
826171	Black	325x265	12	**8,85**

826676

HDPE polyethylene

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

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

code	thickness (mm)	mm	€
826676	10	530x325	**81,50**

NEW

VERY HARD POLY-ETHYLENE

CUTTING BOARDS HACCP 20-25 MM THICKNESS

HDPE polyethylene

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

CUTTING BOARD HACCP GASTRONORM 1/1

code	colour	mm	thickness (mm)	€
thickness 20 mm				
827253	White	530x325	20	**27,50**
827246	Red	530x325	20	**27,50**
827215	Blue	530x325	20	**27,50**
827239	Green	530x325	20	**27,50**
827222	Brown	530x325	20	**27,50**
827260	Yellow	530x325	20	**27,50**
827208	Black	530x325	20	**27,50**
thickness 25 mm				
827321	White	530x325	25	**34,50**
827314	Red	530x325	25	**34,50**
827284	Blue	530x325	25	**34,50**
827307	Green	530x325	25	**34,50**
827291	Brown	530x325	25	**34,50**
827338	Yellow	530x325	25	**34,50**
827277	Black	530x325	25	**34,50**

CUTTING BOARD HACCP 600X400

code	colour	mm	thickness (mm)	€
thickness 20 mm				
827390	White	600x400	20	**32,50**
827383	Red	600x400	20	**32,50**
827352	Blue	600x400	20	**32,50**
827376	Green	600x400	20	**32,50**
827369	Brown	600x400	20	**32,50**
827406	Yellow	600x400	20	**32,50**
827345	Black	600x400	20	**32,50**
thickness 25 mm				
827468	White	600x400	25	**40,00**
827451	Red	600x400	25	**40,00**
827420	Blue	600x400	25	**40,00**
827444	Green	600x400	25	**40,00**
827437	Brown	600x400	25	**40,00**
827475	Yellow	600x400	25	**40,00**
827413	Black	600x400	25	**40,00**

NEW

LDPE polyethylene | S.S. stainless steel

CUTTING BOARD SCRAPER

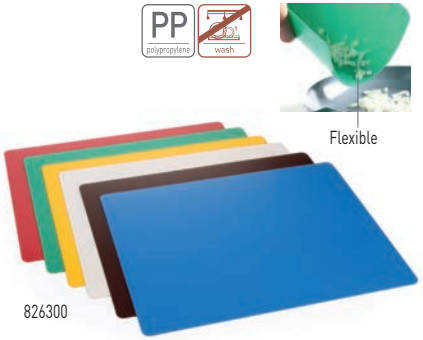
- Made of LDPE with a stainless steel blade.
- Ergonomic handle.
- Smooth working edge.
- Designed for cleaning food residue from scratched cutting board surfaces.
- Suitable for daily cleaning during food preparation.

code	mm	€
827482	170x60x(H)95	**31,50**

CUTTING BOARD WITH HANDLE

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

code	colour	mm	thickness (mm)	€
826348	White	250x150	10	**3,50**
826478	Black	250x150	10	**3,50**
826355	White	300x200	10	**5,15**
826485	Black	300x200	10	**5,15**



HACCP CUTTING MAT SET - 6 PIECES

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

code	thickness (mm)	mm	€
826300	1	380x305	**13,00**

UNIVERSAL CUTTING BOARD WHITE

CUTTING BOARD WITH GROOVE

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

code	mm	€
826362	355x250x(H)15	**13,00**

CUTTING BOARD

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

code	thickness (mm)	mm	€
826379	20	450x300	**22,50**
826386	18	500x350	**27,00**
826393	20	600x400	**38,00**

LDPE
polyethylene

CUTTING BOARDS HACCP

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

CUTTING BOARD HACCP 600X400

code	colour	mm	thickness (mm)	€
827109	White	600x400	15	**22,50**
827116	Red	600x400	15	**22,50**
827123	Blue	600x400	15	**22,50**
827130	Green	600x400	15	**22,50**
827147	Brown	600x400	15	**22,50**
827154	Yellow	600x400	15	**22,50**

CUTTING BOARD HACCP GN 1/1

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

CUTTING BOARD HACCP GN 1/2

code	colour	mm	thickness (mm)	€
826904	White	325x265	10	**4,90**
826911	Red	325x265	10	**4,90**
826928	Blue	325x265	10	**4,90**
826935	Green	325x265	10	**4,90**
826942	Brown	325x265	10	**4,90**
826959	Yellow	325x265	10	**4,90**

CUTTING BOARD HACCP 450X300

code	colour	mm	thickness (mm)	€
827000	White	450x300	10	**8,15**
827017	Red	450x300	10	**8,15**
827024	Blue	450x300	10	**8,15**
827031	Green	450x300	10	**8,15**
827048	Brown	450x300	10	**8,15**
827055	Yellow	450x300	10	**8,15**

LDPE polyethylene PP polypropylene

825686

SET OF 6 CUTTING BOARDS HACCP WITH RACK

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

code	thickness (mm)	mm	€
825686	10	450x300	**53,50**

ANTI-SLIP MAT

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

code	mm	€
598047	1500x300	3,05

BAGUETTE BOARD

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

code	thickness (mm)	mm	€
505403	18	530x325	22,00

CARVING BOARD

- Solid beech wood.
- Grooved.

code	thickness (mm)	mm	€
505205	16	390x230	10,50

BREAD BOARD

- Solid beech wood.

code	thickness (mm)	mm	€
505007	14	340x200	8,15

CUTTING BOARD WITH GRIP

- Solid beech wood.

code	thickness (mm)	mm	€
505106	13	390x160	8,85

CUTTING BOARD

- Rubberwood.
- With handles.

code	thickness (mm)	mm	€
506905	45	530x325	40,50
506912	45	265x325	22,00

505731

505762

HDPE polyethylene | wash

WOOD FIBRE CUTTING BOARD

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

code	colour	mm	€
505724	Brown	300x235x(H)6	**18,00**
505731	Brown	370x275x(H)6	**24,00**
505748	Brown	440x325x(H)6	**29,50**
505755	Black	300x235x(H)6	**18,00**
505762	Black	370x275x(H)6	**24,00**
505779	Black	440x325x(H)6	**29,50**

505502

wash

BREAD CUTTING BOARD

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

code	thickness (mm)	mm	€
505502	20	475x322	**35,50**

826201

S.S. stainless steel

CUTTING BOARD RACK

- For 6 cutting boards up to 20 mm thick.

code	mm	€
826201	315x212x(H)200	**14,00**

825693

PP polypropylene | wash

CUTTING BOARD RACK

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

code	mm	€
825693	320x230x(H)160	**8,85**

NEW

POM
POM plastic

German Steel
X50CrMoV15

FORGED KNIVES PROFI LINE PLUS

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

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

code			thickness (mm)	blade length (mm)	length (mm)	€
783740	1	Chef's knife	2.7	260	385	**46,50**
783733	2	Chef's knife	2.8	210	332	**42,00**
783757	3	Chef's knife	2.6	150	277	**37,00**
783832	4	Utility knife	2.4	152	275	**32,50**
783825	5	Salmon knife	2.4	263	378	**42,00**
783788	6	Bread knife	2.4	222	337	**35,00**

code			thickness (mm)	blade length (mm)	length (mm)	€
783795	7	Santoku knife	2.5	192	307	**39,50**
783771	8	Boning knife	2	160	272	**28,00**
783818	9	Carving knife	2.4	200	326	**35,00**
783849	10	Tomato knife	1.7	128	240	**25,50**
783764	11	Paring knife	1.8	108	212	**23,50**
783801	12	Carving fork		150	298	**34,00**

German Steel X50CrMoV15 | POM POM plastic

KNIVES PROFI LINE

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

code			thickness (mm)	blade length (mm)	length (mm)	€
844205	1	Chef's knife	3.3	250	390	**35,00**
844212	2		3.3	200	335	**32,50**
844250	3	Utility knife	2	148	262	**24,50**
844311	4	Carving knife	2.7	250	380	**28,00**
844304	5		2.6	202	330	**28,00**
844267	6	Boning knife, flexible	2	150	270	**21,00**
844236	7	Paring knife	1.9	88	198	**17,50**
844328	8	Ham/salmon knife, half flexible	2.6	300	430	**39,00**

code			thickness (mm)	blade length (mm)	length (mm)	€
844298	9	Bread knife	2.4	213	345	**25,50**
844281	10		2.4	220	350	**28,00**
844335	11	Cleaver, Granton indentations	3	165	300	**42,00**
844274	12	Santoku knife	3	180	310	**35,00**
844229	13	Carving fork	9	150	285	**23,50**
844403	14	Knife sharpener diamond	10.4	310	450	**37,00**

S.S. stainless steel | POM POM plastic

KNIVES KITCHEN LINE

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

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

code			thickness (mm)	blade length (mm)	length (mm)	€
781319	1	Chef's knife	3.3	200	340	**12,00**
781357	2		3.3	150	285	**11,00**
781340	3	Carving knife	3.3	200	330	**10,50**
781371	4	Boning knife	2.8	150	285	**8,85**
781333	5	Bread knife	3.3	210	335	**10,50**
781388	6	Kitchen knife	3.5	125	240	**7,00**

code			thickness (mm)	blade length (mm)	length (mm)	€
781395	7	Paring knife	3	90	200	**6,55**
781401	8	Poultry shears	5.8	140	260	**8,40**
781364	9	Carving fork	1.9	175	290	**11,00**
781302	10	Cleaver	2.4	180	300	**14,00**
781326	11	Ham/salmon knife	2.4	215	350	**10,50**
781418	12	Knife sharpener	10	230	350	**6,75**

GOURMET, STAMPED KNIVES PROFI LINE

NEW | POM (POM plastic) | German Steel (X50CrMoV15)

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

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

code			thickness (mm)	blade length (mm)	length (mm)	€
844502	1	Chef's knife	2.4	250	385	**24,00**
844496	2	Chef's knife	2.4	205	340	**23,00**
844489	3	Chef's knifed	2.4	165	285	**21,50**
844588	4	Utility knife	2.3	152	272	**15,50**
844526	5	Salmon knife	2.4	260	377	**20,00**
844519	6	Bread knife	2.4	202	322	**18,00**
844533	7	Cleaver	4.4	160	290	**37,00**

code			thickness (mm)	blade length (mm)	length (mm)	€
844571	8	Santoku knife	2.3	174	297	**20,00**
844557	9	Boning knife	2.3	153	273	**16,00**
844564	10	Carving knife	1.8	201	322	**19,00**
844595	11	Tomato knife	1.3	130	236	**12,50**
844540	12	Paring knife	1.3	100	207	**11,00**
844472	13	Peeling knife	1.4	67	175	**11,00**

S.S. stainless steel | PP polypropylene | wash

KNIVES GREEN LINE

- Highest grade, perfectly heat treated AISI 420 steel with molibdenum, carbon and vanadium: uniform microstructure, balanced elasticity, high degree of rust resistance.
- Taper ground blades for better balance, comfort and effectiveness.
- Each knife is hand-finished and hand-sharpened.
- Uniform and optimal cutting edge (<35°), tested with laser equipment.
- Long edge life and excellent Sharpening potential.
- The exclusive ergonomic handle design made in Santoprene mixed with PP materials is non-slip and much safer to use.
- The handle can be cleaned in dishwasher and sterilized.
- The green colour makes the knife immediately visible on the work bench.

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

code		nazwa	thickness (mm)	blade length (mm)	length (mm)	€
843802	1	Paring knife, curved model	1.5	70	170	**9,80**
843826	2	Vegetable knife	1.5	110	210	**9,55**
843833	3	Cook's knife	2	140	260	**13,00**
843857	4		2	180	300	**15,00**
843864	5		2	200	320	**16,50**
843888	6	Bread knife	2	260	380	**17,00**
843895	7		2	300	420	**19,50**

code		nazwa	thickness (mm)	blade length (mm)	length (mm)	€
843918	8	Ham knife	2	280	400	**20,00**
843932	9	Chopper	4	190	330	**33,50**
843307	10	Chef's knife	3	220	360	**22,50**
843949	11		3	260	400	**26,50**
843956	12	Slicing knife	3	260	400	**27,00**
843994	13	Boning knife	3	160	280	**17,50**
843321	14	Fish fillet flexible knife	2	210	330	**19,00**

UNIVERSAL KNIVES PROFI LINE

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

German Steel X50CrMoV15

NEW

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

code			thickness (mm)	blade length (mm)	length (mm)	€
845431	1	Chef's knife	2.5	250	383	**22,50**
845387	2	Chef's knife	2.4	205	335	**18,50**
845318	3	Chef's knife	2.3	160	293	**17,00**
845646	4	Paring knife	1.3	100	204	**8,40**
845561	5	Salmon knife	1.5	308	442	**21,50**
845202	6	Bread knife	1.9	200	340	**14,00**
845523	7	Cleaver	3.5	173	327	**30,50**

code			thickness (mm)	blade length (mm)	length (mm)	€
845264	8	Santoku knife	2.4	172	295	**16,00**
845493	9	Butcher's knife	2.5	250	381	**20,50**
845462	10	Butcher's knife	2.9	195	331	**17,50**
845752	11	Boning knife	2.8	159	286	**12,50**
845714	12	Boning knife	2.8	134	261	**12,00**
845615	13	Pastry knife	2.2	350	490	**24,50**
845233	14	Pastry knife	2.4	250	383	**17,00**

BLACK - UNIVERSAL

– Polypropylene handle in accordance with HACCP guidelines.

PP polypropylene S.S. stainless steel

Watch the video

Granton indentations for non-stick cutting

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

code			thickness (mm)	blade length (mm)	length (mm)	€
842201	1	Universal knife	1.2	90	200	**3,30**
842102	2		1.2	100	210	**3,30**
842409	3	Carving knife	2.5	150	290	**4,70**
842607	4	Chef's knife	2.5	180	320	**5,15**
842706	5		2.5	240	380	**6,75**
842904	6	Ham/kebab knife with the Granton edge	1.7	350	490	**8,85**

code			thickness (mm)	blade length (mm)	length (mm)	€
843000	7	Bread knife	1.5	250	380	**6,05**
843109	8		1.5	300	430	**6,75**
844427	9	Butcher's knife	2.5	200	330	**6,30**
844410	10		2.5	250	380	**7,25**
844441	11	Boning knife	1.8	150	280	**5,35**
844434	12	Fillet knife	1.8	150	260	**5,35**
781418	13	Knife sharpener	10	230	350	**6,75**

HACCP KNIVES PROFI LINE

NEW

German Steel X50CrMoV15

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

RED - RAW MEAT

code			thickness (mm)	blade length (mm)	length (mm)	€
845455	1	Chef's knife	2.5	252	383	**22,50**
845400	2	Chef's Knife	2.4	205	335	**18,50**
845349	3	Chef's Knife	2.3	160	293	**17,00**
845585	4	Salmon knife	1.5	308	442	**21,50**
845288	5	Santoku knife	2.4	172	295	**16,00**
845516	6	Butcher's knife	2.5	250	381	**20,50**
845486	7	Butcher's knife	2.9	195	331	**17,50**
845547	8	Cleaver	3.5	173	327	**30,50**
845776	9	Boning knife	2.8	159	286	**12,50**
845738	10	Boning knife	2.8	134	261	**12,00**
845677	11	Paring Knife	1.3	100	204	**8,40**

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YELLOW - POULTRY

code			thickness (mm)	blade length (mm)	length (mm)	€
845448	1	Chef's knife	2.5	252	383	**22,50**
845394	2	Chef's Knife	2.4	205	335	**18,50**
845332	3	Chef's Knife	2.3	160	293	**17,00**
845578	4	Salmon knife	1.5	308	442	**21,50**
845271	5	Santoku knife	2.4	172	295	**16,00**
845509	6	Butcher's knife	2.5	250	381	**20,50**
845479	7	Butcher's knife	2.9	195	331	**17,50**
845530	8	Cleaver	3.5	173	327	**30,50**
845769	9	Boning knife	2.8	159	286	**12,50**
845721	10	Boning knife	2.8	134	261	**12,00**
845660	11	Paring Knife	1.3	100	204	**8,40**

BLUE - FISH

code			thickness (mm)	blade length (mm)	length (mm)	€
845554	1	Chef's knife	2.5	252	383	**22,50**
845417	2	Chef's Knife	2.4	205	335	**18,50**
845356	3	Chef's Knife	2.3	160	293	**17,00**
845592	4	Salmon knife	1.5	308	442	**21,50**
845295	5	Santoku knife	2.4	172	295	**16,00**
845783	6	Boning knife	2.8	159	286	**12,50**
845684	7	Paring Knife	1.3	100	204	**8,40**

WHITE - CHEESE & BREAD

code			thickness (mm)	blade length (mm)	length (mm)	€
845325	1	Chef's Knife	2.4	205	335	**18,50**
845219	2	Bread Knife	0.9	208	340	**14,00**
845622	3	Pastry Knife	2.2	350	490	**24,50**
845240	4	Pastry Knife	2.4	250	383	**17,00**
845653	5	Paring Knife	1.3	100	204	**8,40**

GREEN - FRUITS & VEGETABLES

code			thickness (mm)	blade length (mm)	length (mm)	€
845608	1	Chef's knife	2.5	252	383	**22,50**
845424	2	Chef's Knife	2.4	205	335	**18,50**
845363	3	Chef's Knife	2.3	160	293	**17,00**
845301	4	Santoku knife	2.4	172	295	**16,00**
845745	5	Boning knife	2.8	134	261	**12,00**
845691	6	Paring Knife	1.3	100	204	**8,40**

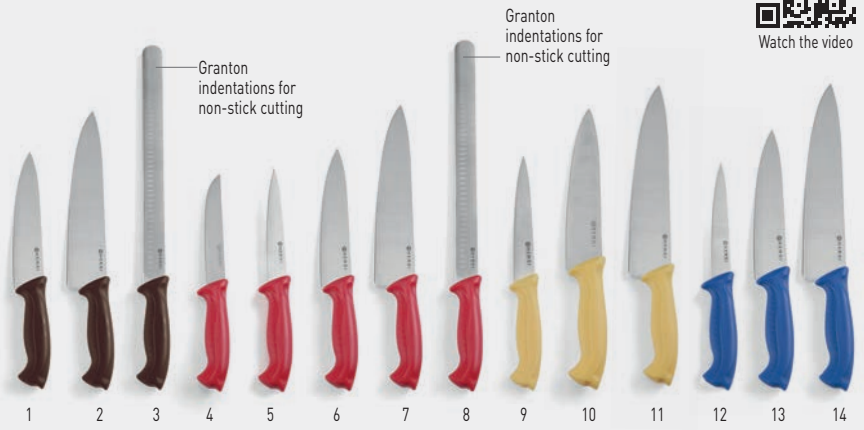
PURPLE - ALLERGENS

code			thickness (mm)	blade length (mm)	length (mm)	€
845370	1	Chef's Knife	2.4	205	335	**18,50**
845226	2	Bread Knife	0.9	208	340	**14,00**
845639	3	Pastry Knife	2.2	350	490	**24,50**
845257	4	Pastry Knife	2.4	250	383	**17,00**
845707	5	Paring Knife	1.3	100	204	**8,40**

KNIVES HACCP KITCHEN LINE

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

Watch the video



BROWN - COOKED MEAT

code			thickness (mm)	blade length (mm)	length (mm)	€
842669	1	Chef's knife	2.5	180	320	**5,15**
842799	2	Chef's knife	2.5	240	385	**6,05**
842966	3	Ham/salmon knife with granton edge	1.7	350	490	**9,10**

RED - RAW MEAT

code			thickness (mm)	blade length (mm)	length (mm)	€
842423	4	Carving knife	2.5	150	285	**5,15**
842522	5	Filleting knife	0.9	150	300	**4,90**
842621	6	Chef's knife	2.5	180	320	**5,15**
842720	7	Chef's knife	2.5	240	385	**6,05**
842928	8	Ham/kebab knife with the Granton edge	1.7	350	490	**8,85**

YELLOW - POULTRY

code			thickness (mm)	blade length (mm)	length (mm)	€
842539	9	Filleting knife	0.9	150	300	**4,90**
842638	10	Chef's knife	2.5	180	320	**5,15**
842737	11	Chef's knife	2.5	240	385	**6,05**

BLUE - FISH

code			thickness (mm)	blade length (mm)	length (mm)	€
842546	12	Filleting knife	0.9	150	300	**4,90**
842645	13	Chef's knife	2.5	180	320	**5,15**
842744	14	Chef's knife	2.5	240	385	**6,05**

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

ERGONOMIC NON SLIP HANDLE

WHITE - CHEESE & BREAD

code			thickness (mm)	blade length (mm)	length (mm)	€
842355	15	Universal knife with granton edge	1.2	130	230	**3,50**
842652	16	Chef's knife	2.5	180	320	**5,15**
842751	17	Chef's knife	2.5	240	385	**6,05**
843055	18	Bread knife, serrated	1.5	250	385	**5,85**
843154	19	Bread knife, serrated	1.5	300	430	**6,75**

GREEN - FRUITS & VEGETABLES

code			thickness (mm)	blade length (mm)	length (mm)	€
842218	20	Multipurpose knife with the Granton edge	1.2	90	190	**3,75**
842119	21	Multipurpose knife	1.2	100	205	**3,30**
842317	22	Multipurpose knife with the Granton edge	1.2	130	230	**4,00**
842614	23	Chef's knife	2.5	180	320	**5,15**
842713	24	Chef's knife	2.5	240	385	**6,05**

PURPLE - ALLERGENS

code			thickness (mm)	blade length (mm)	length (mm)	€
842676	25	Chef's knife	2.5	180	320	**5,15**
842775	26	Chef's knife	2.5	240	385	**6,05**

S.S. stainless steel

wash

JAPANESE KNIVES

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

code			thickness (mm)	blade length (mm)	length (mm)	€
845035	1	Santoku	1.5	165	290	**21,00**
845097	2	Deba	3	150	275	**28,00**
845028	3	Nakiri	1.5	165	290	**23,50**
845059	4	Sashimi	2	210	335	**25,50**
845042	5	Sashimi	2.5	240	375	**32,50**
845127	6	Sashimi	2.5	270	405	**39,50**

PP polypropylene | S.S. stainless steel | wash

842003

842010

PARING KNIVES

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

code	thickness (mm)	blade length (mm)	length (mm)	€
842003	1.2	75	175	**14,00**

PARING KNIVES

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

code	thickness (mm)	blade length (mm)	length (mm)	€
842010	2.5	90	185	**14,00**

UTILITY KNIVES

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

German Steel X50CrMoV15 | PP polypropylene | GERMAN STEEL

code			blade length (mm)	length (mm)	€
842447	1	Paring knife, curved	60	170	**3,05**
842454	2	Paring knife, straight	70	180	**3,05**
842461	3	Paring knife, pointed	85	195	**3,05**
842485	4	Steak knife, serrated	117	227	**3,05**
842492	5	Utility knife	105	215	**3,05**

842447 842454 842461 842485 842492

856413

S.S. stainless steel | PP polypropylene | wash

DOUBLE HANDLED CHEESE KNIFE

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

code	thickness (mm)	blade length (mm)	length (mm)	€
856413	3	380	655	**18,50**

Prices net of VAT

PARING KNIVES

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

German Steel X50CrMoV15 | PP polypropylene

code			colour	blade length (mm)	€
841129	1	Tourne knife	Black	(L)158	**4,00**
841532	2		Red	(L)158	**4,00**
841549	3		Green	(L)158	**4,00**
841105	4	Paring knife	Black	(L)180	**4,00**
841556	5		Red	(L)180	**4,00**
841563	6		Green	(L)180	**4,00**
841136	7	Tomato knife	Black	(L)214	**4,00**
841594	8		Red	(L)214	**4,00**
841600	9		Green	(L)214	**4,00**

code			colour	blade length (mm)	€
841112	10	Paring knife pointed	Black	(L)192	**4,00**
841570	11		Red	(L)192	**4,00**
841587	12		Green	(L)192	**4,00**
841617	13	Utility knife	Black	(L)211	**4,00**
841624	14		Red	(L)211	**3,75**
841631	15		Green	(L)211	**4,00**

UNIVERSAL PEELERS

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

HORIZONTAL UNIVERSAL PEELER

code	colour	blade length (mm)	length (mm)	€
841501	Black	50	110	**5,85**
841518	Red	50	110	**5,85**
841525	Green	50	110	**5,85**

UNIVERSAL PEELER WITH SERRATED BLADE

code	colour	blade length (mm)	length (mm)	€
841471	Black	50	175	**4,90**
841488	Red	50	175	**4,90**
841495	Green	50	175	**4,90**

SPEED PEELER

- Transverse model.

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

PEELER

- Pendulum model.

code	blade length (mm)	length (mm)	€
841235	50	150	**2,80**

ASPARAGUS PEELER

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

code	blade length (mm)	mm	€
856406	43	200x50x(H)30	**4,90**

Al aluminium | S.S. stainless steel

856420

DETACHABLE POULTRY SHEARS

- Made of stainless steel and aluminium.
- Detachable.

code	thick-ness (mm)	blade length (mm)	length (mm)	€
856420	3.5	130	260	**14,00**

S.S. stainless steel | wash

1013.000

POULTRY SHEARS

- Made of stainless steel.
- Hardness: 54-55HRC.
- Curved blades, bottom blade with sharp cutting teeth.
- The profiled handle with roughened surface makes the shears lie well in the hand.
- Equipped with a lock to prevent accidental opening.
- Spring guarantees smooth operation.
- Net weight: 0.35 kg.

code	mm	€
1013.000	(L)250	**49,00**

PP polypropylene | S.S. stainless steel

856314

POULTRY SHEARS

- High carbon steel.
- Softgrip.

code	thick-ness (mm)	blade length (mm)	length (mm)	€
856314	3.5	115	240	**14,00**

S.S. stainless steel | PP polypropylene

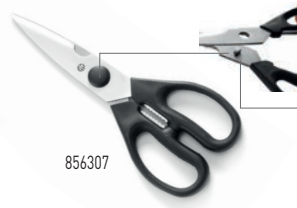
782590

KITCHEN SHEARS

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

code	mm	€
782590	(L)252	**4,00**

PP polypropylene | S.S. stainless steel



856307

KITCHEN SHEARS

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

code	mm	€
856307	(L)200	**9,10**

PP polypropylene | S.S. stainless steel

856284

KITCHEN SHEARS

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

code	mm	€
856284	(L)225	**13,50**

856260

18/0 stainless steel

GARLIC PRESS

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

code	mm	€
856260	105x50	**9,10**

570715

Al aluminium | wash

GARLIC PRESS

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

code	mm	€
570715	175x30	**7,70**

856123

PP polypropylene | S.S. stainless steel

GARLIC PRESS

- Easy to clean.
- Two removable grids.

code	mm	€
856123	180x25	**9,55**

ABS plastic | wash

NEW

MANGO SLICER

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

code	mm	€
570173	195x133	**5,60**

570173

ABS plastic | 18/0 stainless steel | wash

PINEAPPLE SLICER

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

code	mm	€
856437	240x100	**8,40**

856437

S.S.
stainless steel

KNIFE SET - 9-PIECE

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

code	mm	€
975770	445x260x(H)65	**72,00**

KNIFE SET – 4-PIECE

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

code	€
781029	**25,00**

KNIFE SET, 3-PIECE

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

code	€
842683	**17,00**

DECORATION TOOLSET - 6 PCS.

PP polypropylene S.S. stainless steel

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

code	mm	€
856291	280x100x(H)50	**44,00**

S.S. stainless steel PP polypropylene wash

CHEF PLATING SET, 6 PCS, SATINED

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

code	mm	€
400081	255x25x(H)100	**26,00**

S.S. stainless steel PP polypropylene wash

CHEF PLATING SET, 6 PCS, BLACK

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

code	mm	€
400074	255x25x(H)100	**33,00**

781913

OYSTER KNIFE ROUND

–

code	thickness (mm)	blade length (mm)	length (mm)	€
781913	2.3	60	165	**5,85**

781920

OYSTER KNIFE STRAIGHT

–

code	thickness (mm)	blade length (mm)	length (mm)	€
781920	1.6	60	160	**3,05**

KNIVES CARRYING CASE

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

code	mm	€
856383	450x70x(H)110	**18,50**

856383

KNIVES CARRYING CASE

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

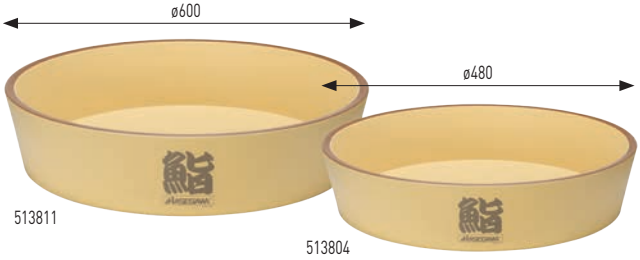
code	mm	€
856277	510x50x(H)170	**32,50**

856277

KNIFE MAGNET WITH HOOKS

- With 2 magnetic strips.

code	-	mm	€
820209	3 hooks	(L)340	**6,05**
820308	5 hooks	(L)470	**8,40**
820407	6 hooks	(L)620	**10,50**



MADE IN JAPAN

HANGIRI RICE MIXING BOWL

- The perfect utensil for mixing sushi rice with vinegar.
- Core made from polystyrene from (PS), surface made from polyethylene – to ensure lightweight and keeping the warmth of mixed rice which increases vinegar absorption.
- The surface prevents the growth of bacteria and does not absorb moisture, does not crack, there's no risk of black mould formation.
- Shape slightly extended towards the top – the tilt angle of the rim enables stacking.
- Dishwasher safe.
- Heat resistance: 90°C.
- Available in different sizes (code: 513804, 513811).

code	mm	€
513804	ø480x(H)110	**640,00**
513811	ø600x(H)140	**872,00**

PA polyamide | PP polypropylene

HANGIRI RICE PADDLE

- For mixing sushi rice.
- Made of polypropylene and nylon.
- Very lightweight.
- Narrow tip.
- Special wave-like surface for perfect mixing of rice and vinegar.
- Dishwasher safe.

code	mm	€
513859	400x115	**112,00**

HASEGAWA®

PP polypropylene

MAKISU SUSHI ROLLING MAT

- For rolling sushi.
- Made of polypropylene.
- Nylon fiber joints.
- Easy to roll.
- No foil required.
- Easy to clean and dry.
- Antibacterial properties
- **Dishwasher safe**

code	mm	€
513842	250x165	**39,50**
513835	250x240	**45,00**

PE polyethylene

SUSHI BOARD

- Made of plastic (PB elastomer) with an inner wooden core protected with polyethylene (PE).
- Antibacterial properties.
- 30% lighter than all-plastic boards.
- Wooden core prevents warping and ensure board durability.
- Environmentally friendly production process – reduction of plastic.
- **Dishwasher safe.**

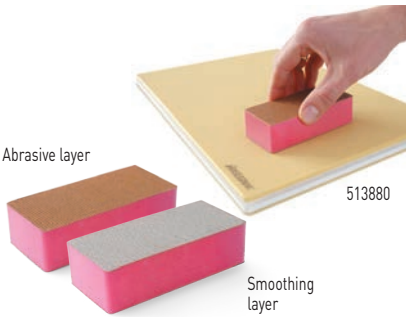
code	mm	€
513866	600x300	**207,00**
513897	900x400	**442,00**

PE polyethylene

SUSHI BOARD STAND, 45×50×300 MM

- Made of polyethylene (PE).
- Non-slip elastomeric board support.
- Protection against board movement even on wet countertops.
- High hygiene and ergonomics.
- Antibacterial properties.
- Possibility to collect cut ingredients in a container placed under the board.
- **Dishwasher safe.**

code	mm	€
513828	300x50x(H)45	**60,50**



PE polyethylene

CUTTING BOARD SCRAPER

- Core made of polyethylene foam.
- Abrasive layer made of aluminium oxide and zinc stearate.
- Double-sided product – abrasive and smoothing properties.
- Intended for Hasegawa cutting boards and HENDI HACCP cutting boards made of wood or PE.
- NOTE: The cutting board surface should be dampened before using the scraper.

code	mm	€
513880	115x50x(H)30	**16,00**

Watch the video

PP polypropylene S.S. stainless steel

LEMON ZESTER

code	mm	€
856031	(L)155	6,30

GRAPEFRUIT KNIFE

code	blade length (mm)	length (mm)	€
856185	100	210	7,45

VEGETABLE CORER

code	blade length (mm)	length (mm)	€
856086	110	220	6,55

MELON SCOOP SERRATED

code	ø	length (mm)	€
856024	22	(L)150	6,05

MELON SCOOP DOUBLE

code	-	mm	€
856000	ø 22-25 mm	(L)165	8,65

APPLE CORER

code	ø	length (mm)	€
856079	20	(L)215	5,60

DOUGH CUTTER SERRATED BLADE

code	ø	length (mm)	€
856154	60	(L)188	6,30

BUTTER CURLER

- Serrated.

code	mm	€
856192	(L)194	6,75

SPREADER - SERRATED

code	blade length (mm)	length (mm)	€
855768	85	210	5,35

POTATO PEELER

code	blade length (mm)	length (mm)	€
856178	65	175	5,15

TOMATO KNIFE OFFSET

code	blade length (mm)	length (mm)	€
856253	116	228	7,70

DECORATION KNIFE

code	blade length (mm)	length (mm)	€
856062	90	200	7,00

CHEESE SLICER

code	mm	€
856208	(L)200	**8,40**

CHEESE SLICER FOR SOFT CHEESE

code	mm	€
856215	(L)160	**7,00**

PP polypropylene S.S. stainless steel

CHEESE GRATER

code	mm	€
856222	(L)170	**7,45**

Watch the video

CHEESE KNIFE FOR SOFT CHEESE

code	blade length (mm)	length (mm)	€
856246	160	270	**8,65**

CHEESE KNIFE FOR HARD CHEESE

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

PIZZA SLICER

code	ø	length (mm)	€
617007	100	(L)230	**3,75**

PIZZA CUTTER

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

code	ø	length (mm)	€
617014	100	(L)230	**7,25**

S.S. stainless steel

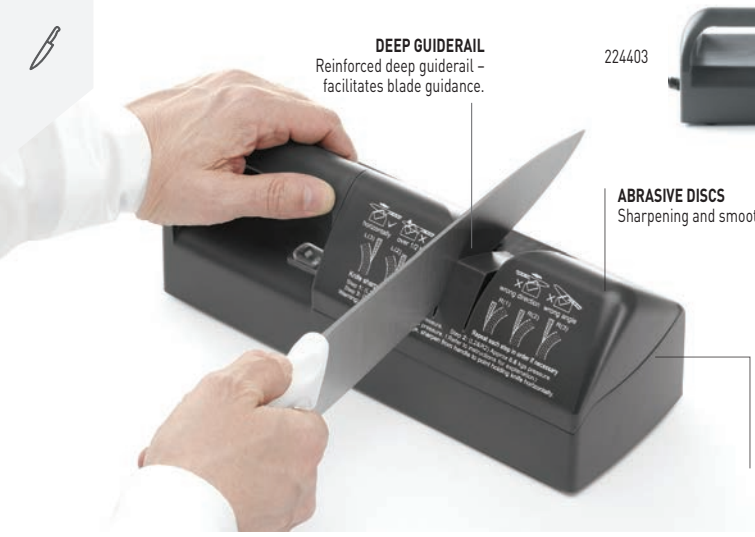
NEW MODEL

TRUFFLE SLICER

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

code	-	mm	€
229835	Smooth edge	175x83	**13,00**
856444	Serrated edge	175x83	**13,00**

229835 856444



224403

Watch the video

KNIFE SHARPENER

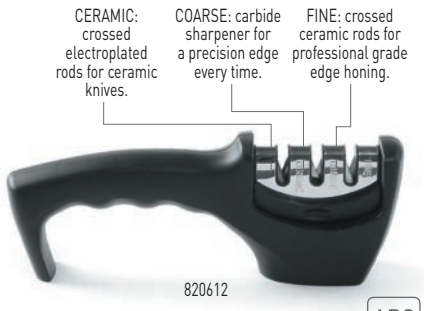
ABS plastic

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

code	V	W	mm	€
224403	230	50	295x110x(H)110	**198,00**

SAND PAPER FOR KNIFE SHARPENER

code	-	mm	€
224410	Grit 320	200x50	**7,45**
229828	Grit 1000	200x50	**10,50** N



820612

KNIFE SHARPENER

ABS plastic

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

code	mm	€
820612	200x46x(H)75	**11,50**

820605

KNIFE SHARPENER

PP polypropylene

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

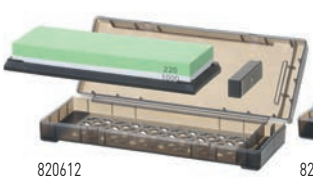
code	mm	€
820605	140x15x(H)65	**12,50**

SIL silicone | ABS plastic | wash

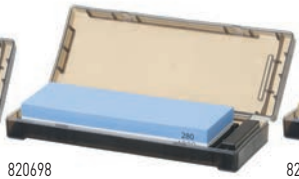
NEW

WHETSTONE KNIFE SHARPENERS

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



820612



820698

820704

WHETSTONE

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

code	mm	€
820681	234x95x(H)41	**18,50**

WHETSTONE

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

code	mm	€
820698	234x95x(H)41	**21,00**

WHETSTONE

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

code	mm	€
820704	234x95x(H)41	**23,50**

SHARPENING KNIVES ON A JAPANESE WHETSTONE

Step 1

Soak the sharpener in water for 3–5 minutes.

Step 2

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

Step 3

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

Step 4

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

556641

CUT RESISTANT GLOVES, CERTIFIED – SET OF 2 PCS.

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

code	packed per	mm	€
556641	2	(L)260	**13,50**

556665

18/10 stainless steel

CUT RESISTANT GLOVES, CERTIFIED

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

code	-	mm	€
556672	Large	(L)305	**29,50**
556665	Medium	(L)280	**29,50**

Al aluminium | wash

570104

EGG SLICER – RECTANGULAR

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

code	mm	€
570104	130x85x(H)30	**7,45**

Al aluminium | wash

570012

EGG SLICER – OVAL

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

code	mm	€
570012	120x115x(H)35	**11,00**

ABS plastic | 18/8 stainless steel

NEW

570029

EGG SLICER

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

code	mm	€
570029	152x112	**14,00**

S.S. stainless steel

CAN OPENER

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

code	mm	€
690000	250x115x(H)550	**86,00**

Cr chrome plated | S.S. stainless steel

CAN OPENER

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

code	mm	€
856116	(L)180	**7,45**

856116

PP polypropylene | S.S. stainless steel

SAFE CAN OPENER

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

code	mm	€
856161	(L)190	**8,65**

856161

ABS plastic | 18/0 stainless steel | 18/8 stainless steel | PP polypropylene | wash

237922

JAPANESE MANDOLINE SAMURAI

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

code	mm	€
237922	395x165x(H)115	**32,50**

ABS plastic | S.S. stainless steel

222652

MANDOLINE

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

code	mm	€
222652	418x135x(H)135	**53,50**

MANDOLINE V-TYPE

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

Watch the video

ABS plastic PP polypropylene S.S. stainless steel

code	mm	€
222614	130x335x(H)75	**25,50**
229903	Set of 5 spare cutting discs for mandoline 222614	**11,50**

V-shaped cutting blade for fast slicing

222614

ABS plastic PP polypropylene S.S. stainless steel

222676

Watch the video

MANDOLINE V-TYPE

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

code	mm	€
222676	405x135x(H)145	**46,50**

JAPANESE MANDOLINES SHŌGUN 将軍

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

221280

JAPANESE MANDOLINE SHŌGUN 将軍

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

code	mm	€
221280	380x158x(H)47	**52,50**

stupki 1 mm

stupki 2 mm

stupki 8 mm

Thickness 1-5 mm

221297

JAPANESE MANDOLINE SHŌGUN 将軍 PRO

- Wide cutting surface suitable for large vegetables and fruit.

code	mm	€
221297	380x180x(H)45	**44,50**

Thickness 1-5 mm

PA polyamide PP polypropylene

Watch the video

222560

SALAD SPINNER

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

code	liters	mm	€
222553	12	ø335x(H)430	**93,00**
222560	25	ø430x(H)530	**112,00**

513750

Al aluminium

RECEIPT HOLDER

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

code	mm	€
513736	(L)455	**7,45**
513705	(L)610	**10,50**
513712	(L)915	**16,50**
513743	(L)1015	**19,00**
513750	(L)1220	**21,50**

Watch the video

S.S. stainless steel 18/8 stainless steel

NEW

443101

BUTTER ROLLER

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

code	mm	€
443101	176x162x(H)65	**25,50**

Extremely sharp,
laser cut rasps

PP polypropylene | 18/8 stainless steel

Watch the video

856352 856369 856376

856321 856338 856345

ZESTER

– Laser cut blades, high precision and extremely sharp.

code	-	blade length (mm)	mm	€
856352	Fine	220	36x395	**13,00**
856369	Coarse	220	35x405	**11,50**
856376	Ribbon	220	36x395	**13,00**

ZESTER

– Laser cut blades, high precision and extremely sharp.

code	-	blade length (mm)	mm	€
856321	Coarse	134	65x318	**10,50**
856338	Ribbon	135	65x318	**10,50**
856345	Shaver	134	65x330	**10,50**

844366

844359

PP polypropylene | S.S. stainless steel

Watch the video

MINCING KNIFE

code	-	blade length (mm)	mm	€
844359	single blade	220	215x150	**13,00**
844366	double blade	220	215x150	**18,50**

GRATER 4-SIDED

- Solid construction.

code	mm	€
443002	90x65x(H)200	5,15

443002

GRATER 4-SIDED WITH CONTAINER

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

code	mm	€
443026	158x130x(H)310	9,35

443026

GRATER 6-SIDED

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

code	mm	€
443033	135x113x(H)215	5,60

443033

Special mounting plate allows easy removal and cleaning

Watch the video

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

FRENCH FRIES CUTTER

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

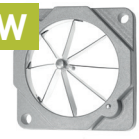
code	mm	€
630402	430x168x(H)290	**135,00**

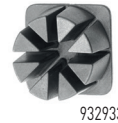
With suction cup feet

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

NEW

630419





932933

FRIES CUTTING BLADE

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

code		€	
932902	6x6 mm	**12,50**	
932919	9x9 mm	**12,50**	
630419	11x11 mm	**12,50**	
932926	13x13 mm	**12,50**	
932933	wedges	**15,50**	N

S.S. stainless steel | PP polypropylene

MANUAL MACHINE FOR CUTTING POTATO SERIES CF-5

- Durable lightweight stainless steel alloy design, pressure press made of durable polypropylene.
- Extended handle and flexible springs make the appliance easy and effortless to use, enabling high output of the appliance of up to 100-150 kg/h.
- Rubber-coated handle for increased comfort.
- The base is equipped with suction cups to ensure stability of the slicer during operation.
- For use with GN 1/1 tank of max. height of: 150 mm.
- Net weight: 4 kg.
- Slicer dimensions with lever arm raised: 280x512x(H)735 mm.
- The set contains: a press with 10x10 mm knives (1020070).
- Sold separately: presses with 8x8 mm knives (1020065) and 12x12 mm knives (1020075)

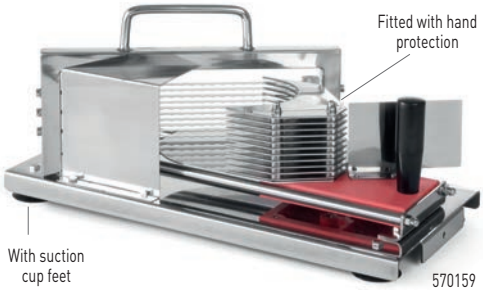
code	capacity (kg/h)	mm	€
1020061	100-150	280x512x(H)735 (with the lever raised)	**418,00**
1020065	Press set with 8×8 mm knives		**95,50**
1020070	Press set with 10×10 mm knives		**95,50**
1020075	Press set with 12×12 mm knives		**95,50**

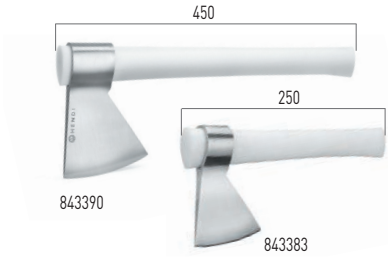
S.S. stainless steel | wash

TOMATO SLICER

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

code	mm	€
570159	432x202x(H)210	**128,00**





MEAT AXE

S.S. stainless steel | PE polyethylene

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

code	blade length (mm)	length (mm)	€
843390	125	450	**92,50**
843383	79	250	**49,00**

WOODEN BUTCHER BLOCK WITHOUT BASE

- Made of beech wood

code	mm	€
505632	500x400x(H)150	**186,00**

WOODEN BUTCHER BLOCK WITH BASE

- Handle made of beech wood.
- Wooden base.
- Total height of the block with base: 850 mm.
- The block is connected to the base with Velcro.

code	mm	€
505618	400x400x(H)110	**151,00**
505625	400x400x(H)150	**182,00**
505694	500x400x(H)150	**210,00**
506011	500x400x(H)200	**244,00**

POLYETHYLENE BUTCHER BLOCK WITH BASE

- Made of HDPE500 polyethylene.
- Stainless steel stand.

code		mm	€
505687	505656 + 505670	500x400x(H)800	**193,00**
505144	505663 + 505670	500x400x(H)830	**217,00**
505656	Butcher block HDPE	500x400x(H)50	**65,00**
505663	Butcher block HDPE	500x400x(H)80	**105,00**
505670	Base for butcher block	500x400x(H)750	**137,00**

559291

MEAT NETTING

- Made of polyester yarn and elastic.
- Non-stick and stretchy.
- Length: 50 m
- Available sizes:
  - 125x32x3 (code: 559260)width: 125 mm number of holes on the perimeter: 32
  - 125x48 (code: 559277)width: 125 mm number of holes on the perimeter: 48
  - 160x32x4 (code: 559284)width: 160 mm number of holes on the perimeter: 32
  - 200x48 (code: 559291)width: 200 mmnumber of holes on the perimeter: 48

code	mm	€
559277	ø190x(H)125	**17,00**
559260	ø190x(H)125	**16,50**
559284	ø190x(H)160	**19,00**
559291	ø190x(H)200	**22,00**

oven

MEAT NETTING

- Made of polyester yarn and elastic.
- Non-stick and stretchy.
- Length: 5 m.

code	mm	€
559307	ø65x(H)125	**2,60**

559239

BUTCHER'S TWINE RED & WHITE

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

code	-	€
559239	132 m	**5,35**

513538

559246

KITCHEN TWINE

- Intended for tying up and hanging up meat and other produce to give them a uniform shape before smoking, steaming, or baking.
- The string is made of white cotton yarn reinforced with polyester yarn.
- Twine thickness: tex 1480.
- Twine strength: 19 (+/-5%) [DAN].
- Purpose:
  - cooking 2.5 h – 90°C.
  - smoking: 3 h – 150°C.
- Free of heavy metals.
- It has a PZH (National Institute of Hygiene) certificate and declaration of conformity.

code	-	€
559246	42 m	**1,40**
559253	90 m	**2,35**

559208

BUTCHER'S TWINE

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

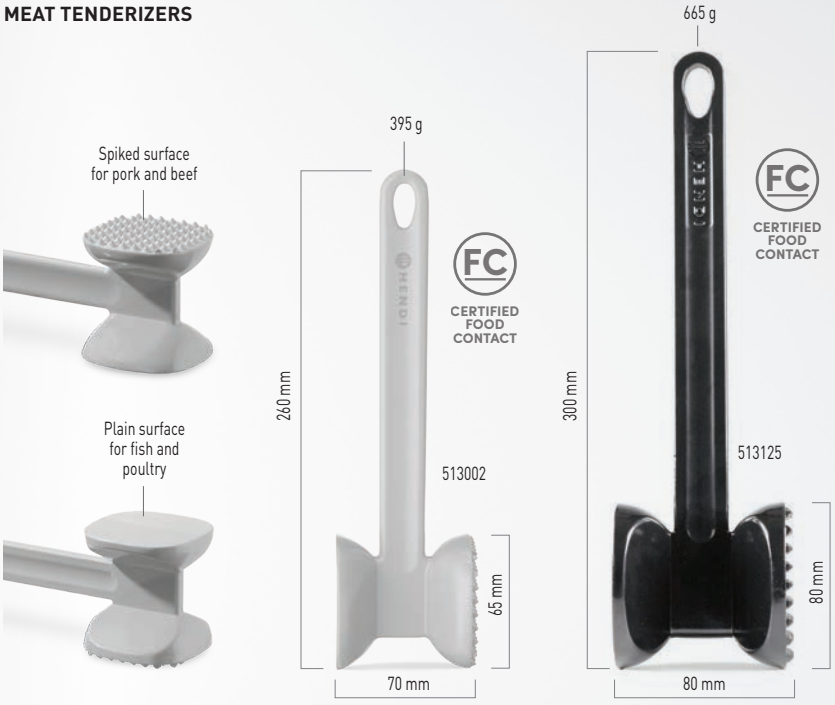
code	-	€
559208	70 m	**4,45**
559222	140 m	**9,10**

S.S. stainless steel

BUTCHER'S HOOKS

code	mm	€
513538	90x4	**4,00**
513545	110x5	**4,80**
513569	150x6	**6,75**

MEAT TENDERIZERS



MEAT TENDERIZING HAMMER

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

code	colour	mm	€
513002	Light grey	255x65x(H)70	**9,10**
513118	Black	255x65x(H)70	**9,10**

MEAT TENDERIZING HAMMER XL

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

code	colour	mm	€
513057	Light grey	300x80x(H)80	**16,50**
513125	Black	300x80x(H)80	**16,50**

CHEF'S MALLET

- Combines a meat tenderiser with a traditional mallet
- Perfect for pounding meat, softens the fibrous mass and flattens the meat
- 56 blades in 4 rows of 14, made of stainless steel
- 2.6 mm-wide blades with maximum cutting depth of approx. 18 mm
- Weight: 350 g

code	-	mm	€
513071	56 blades	280x57x(H)70	**32,50**

513071

ABS plastic | 18/8 stainless steel | PA polyamide

Specially designed grip

843468 | 843451 | 843499

MEAT TENDERISER PROFI LINE

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

code	colour	mm	€
843499	Black	42x150x(H)118	**25,50**
843451	Red	42x150x(H)118	**25,50**
843468	White	42x150x(H)118	**25,50**

Watch the video

51 stainless steel blades for cutting meat

Wave-shaped tabs on the bottom for flattening meat

S.S. stainless steel

680223

FISH SCALER

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

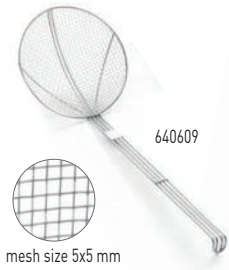
code	blade length (mm)	length (mm)	€
680223	105	240	**11,50**

PA polyamide | S.S. stainless steel

CHIPS SCOOP

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

code	mm	€
640913	ø240x640	**22,50**
640920	ø260x650	**23,50**



CHIPS SCOOP

S.S. stainless steel

- With reinforced wire handle.

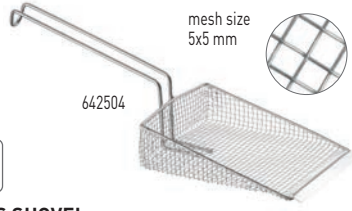
code	mm	€
640401	ø160x470	**12,50**
640500	ø180x470	**14,00**
640609	ø200x510	**15,00**
640708	ø220x540	**19,00**
640807	ø240x540	**21,00**

CHIPS SCOOP

S.S. stainless steel

- With wire handle.

code	mm	€
640104	ø100x310	**6,75**
640203	ø125x360	**10,50**

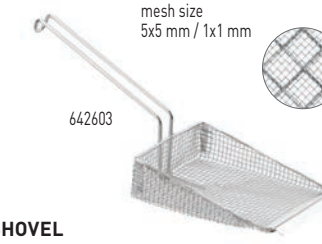


S.S. stainless steel

CHIPS SHOVEL

- With 150 mm long wire handle.

code	mm	€
642504	455x160	**21,00**



S.S. stainless steel

CHIPS SHOVEL

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

code	mm	€
642603	335x175	**25,00**

Al aluminium | wash

CHIPS COLANDER ALUMINIUM

- Fixed bottom and removable strainer.

code	mm	€
630006	ø400x(H)170	**25,50**

S.S. stainless steel

CHIPS COLANDER STAINLESS STEEL

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

code	mm	€
630808	ø410x(H)170	**35,00**

Watch the video

PEPPER SHAKER & SALT SHAKER

S.S. stainless steel

- With screw cap.

code		mm	€
630235	Pepper shaker	ø63x(H)100	4,20
630136	Salt shaker	ø80x(H)175	13,50

PEPPER SHAKER & SALT SHAKER

Al aluminium — wash

- With screw cap.

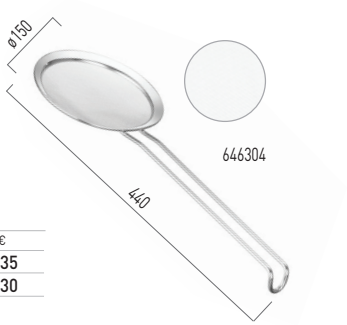
code		mm	€
630204	Pepper shaker	ø65x(H)105	4,00
630105	Salt shaker	ø80x(H)195	10,50

S.S. stainless steel

FAT SKIMMER

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

code	mm	€
646205	ø125x350	5,35
646304	ø150x440	6,30



18/8 stainless steel — PP polypropylene

FRENCH FRIES AND NACHOS FUNNEL SCOOP

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

code	mm	€
642559	230x220	12,50

ABS plastic

FRENCH FRIES AND NACHOS FUNNEL SCOOP

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

code	mm	€
642566	233x205	9,10

632901

S.S. stainless steel

OIL FILTER HOLDER

code	mm	€
632901	ø250x(H)240	**16,00**

632802

GREASE FILTERS – 50 PCS

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

code	packed per	mm	€
632802	50	254x254	**15,00**

Effectively extend oil life

Watch the video

PP polypropylene | in- & outdoor | stackable

196007

196038

NEW

BUCKET

- Suitable for storing frying oil and sauces.
- Made of white polypropylene.
- High heat resistance - can be filled with liquids at temperatures between 85-95°C.
- Comfortable plastic handle
- Polypropylene lid (included).
- Side surface suitable for offset printing or labeling.
- Stackable (max load capacity of lower bucket: up to 45 kg).
- Weight (with handle and lid): 430 g.

code	liters	mm	€	
196038	5.8	ø260x(H)195	**3,40**	N
196007	11.5	ø300x(H)230	**5,35**	

516720

BUCKET WITH REINFORCED BASE PROFI LINE

- Graduated.

code	liters	mm	€
516683	10	ø280x(H)265	**38,00**
516706	12	ø300x(H)310	**43,50**
516720	15	ø305x(H)330	**49,00**

516744

BUCKET KITCHEN LINE

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

code	liters	mm	€
516744	12	ø310x(H)300	**30,00**

516713

LID FOR BUCKET WITH REINFORCED BASE PROFI LINE

code	-	mm	€
516690	516683	ø280x(H)15	**11,00**
516713	516706	ø290x(H)15	**12,00**
516737	516720	ø305x(H)15	**14,00**

516768

BUCKET BUDGET LINE

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

code	liters	mm	€
516768	10	ø278x(H)235	**16,50**

518700

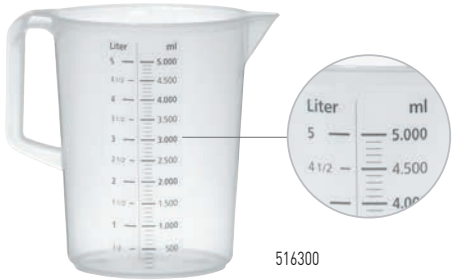
FUNNEL

code	mm	€
518700	ø128x(H)115	**4,70**

567616

FUNNEL

code	mm	€
567616	ø100x(H)115	**1,05**
567630	ø130x(H)117	**1,30**
567654	ø150x(H)140	**1,90**



NEW PP polypropylene micro oven

MEASURING JUG PROFI LINE

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

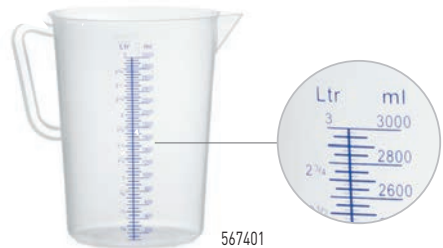
code	liters	mm	€
427774	1	ø120x120	4,35
427781	2	ø150x150	5,35
427798	3	ø170x170	8,35
427811	5	ø200x200	11,00
427828	0.5	ø90x90	3,35

MEASURING JUG STACKABLE KITCHEN LINE

PP polypropylene

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

code	liters	mm	€
567814	0.5	ø95x(H)136	1,35
567821	1	ø124x(H)170	2,35
567838	2	ø160x(H)205	4,00
567845	3	ø181x(H)233	5,00
567852	5	ø210x(H)270	7,35



PP polypropylene wash

MEASURING JUG POLYPROPYLENE BUDGET LINE

- With gradation.

code	liters	mm	€
567104	0.5	ø90x(H)140	2,00
567203	1	ø110x(H)170	3,35
567302	2	ø140x(H)215	5,00
567401	3	ø160x(H)240	7,35
567500	5	ø190x(H)270	10,50

MEASURING JUG

18/0 stainless steel 18/8 stainless steel

- Top quality.
- Scale inside the jug.

code	liters	mm	€
516102	0.5	ø90x(H)105	13,00
516201	1	ø120x(H)130	18,50
516300	2	ø140x(H)170	23,50

bent
nozzle extension

round jet nozzle

flat fan nozzle

270882

S.S. stainless steel HDPE polyethylene

FOOD SPRAYER ELECTRIC

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

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

code	V	W	mm	€
270882	230	60	220x90x(H)240	**531,00**

PRESSURE FOOD SPRAYER

HDPE polyethylene · in- & outdoor · wash

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

code	liters	mm	€
270875	1.5	140x220x(H)330	**36,50**

270875

Watch the video

680025

MULTIPURPOSE TWEEZERS

code	mm	€	
680049	(L)160	**3,30**	
680032	(L)215	**3,75**	
680025	(L)230	**4,70**	
680018	(L)300	**6,05**	
680230	(L)250	**4,20**	N

680186

TWEEZER, CURVED, WITH PROFILED HANDLE

code	mm	€
680186	(L)240	**5,60**

680063

TWEEZERS, CURVED

code	mm	€
680070	(L)160	**3,75**
680063	(L)237	**4,70**
680056	(L)305	**5,85**

680162

TWEEZER, SQUARE HEAD

code	mm	€
680162	(L)145	**2,95**

680087

OFFSET TWEEZERS

code	mm	€
680087	(L)210	**4,90**
680094	(L)160	**3,75**

680124

TWEEZER, ROUND HEAD

code	mm	€
680124	(L)150	**3,75**
680193	(L)305	**4,70**

680155

TWEEZER, HIGH PRECISION TIP

code	mm	€
680155	(L)155	3,05

18/0 stainless steel | wash

680131

MULTIPURPOSE TWEEZERS

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

code	mm	€
680131	(L)300	6,75

18/0 stainless steel | wash

ROUND TIP TWEEZERS

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

code	mm	€
680216	(L)305	8,85

680117 680100

FISH BONE TWEEZERS, SLANTED HEAD

code	mm	€
680117	(L)120	2,35
680100	(L)130	4,45

680148

FISH BONE TWEEZER, SLANTED TIP

code	mm	€
680148	(L)100	2,60

171806

S.S. stainless steel

SALAD TONGS

- With fastening clip.
- Solid design.

code	mm	€
171707	(L)240	**2,60**
171806	(L)310	**3,05**
171905	(L)400	**4,00**

171318

SIL silicone | 18/0 stainless steel

SERVING TONGS

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

code	mm	€
171301	(L)267	**5,60**
171318	(L)345	**6,30**
171325	(L)445	**7,00**

SIL silicone

171349

SILICONE TONG FOR COOKING

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

code	mm	€
171349	(L)290	**8,40**

524008

UNIVERSAL TONGS

Al aluminium | wash

- With fastening clip.
- Detachable.

code	mm	€
524008	(L)270	**5,60**

Watch the video

SERVING TONG HACCP 250 MM

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

code	colour	mm	€
171837	Red	(L)250	2,10
171844	Blue	(L)250	2,10
171875	Green	(L)250	2,10
171882	Purple	(L)250	2,10
171899	Yellow	(L)250	2,10

SERVING TONGS HACCP 300 MM

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

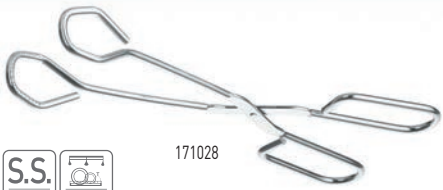
code	colour	mm	€
171721	Red	(L)300	3,05
171738	Blue	(L)300	3,05
171745	Green	(L)300	3,05
171783	Purple	(L)300	3,05
171790	Yellow	(L)300	3,05

SERVING TONGS

code	colour	mm	€
171752	Black	(L)250	2,10
171851	Black	(L)300	3,05

UNIVERSAL TONGS

code	colour	mm	€
657607	Black	(L)228	3,05



171028

S.S. stainless steel | wash

SERVING TONGS – 2 PCS

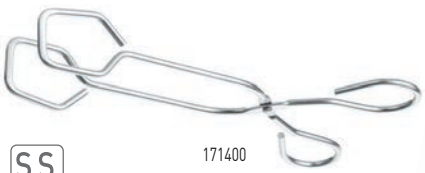
kód	baleno po	mm	€
171028	2	(L)240	**7,25**
171127	2	(L)300	**8,15**

171417

S.S. stainless steel | wash

CURVED SERVING TONG

code	mm	€
171417	(L)235	**4,10**
171516	(L)295	**5,60**



171400

S.S. stainless steel

SERVING TONG

code	mm	€
171400	(L)220	**3,15**
171509	(L)292	**3,50**

171622

S.S. stainless steel

PASTRY TONG

code	mm	€
171608	(L)220	**4,10**
171622	(L)276	**4,45**

S.S. stainless steel | wash

CAKE TONG

code	mm	€
171615	(L)220	**4,70**

S.S. stainless steel | wash

PASTRY TONG

code	mm	€
523018	(L)215	**4,20**

S.S. stainless steel | wash

SALAD TONG

code	mm	€
523315	(L)212	**4,45**

S.S. stainless steel | wash

SPAGHETTI TONG

code	mm	€
523216	(L)200	**3,75**

S.S. stainless steel

SUGAR CUBE TONGS

code	packed per	mm	€
523629	2	(L)160	**4,45**

S.S. stainless steel | wash

ICE CUBE TONGS

code	packed per	mm	€
523520	2	(L)180	**3,75**

525159

BENT WOODEN SPATULA - SET OF 2

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

code	packed per	mm	€
525159	2	320x70	**1,65**

525142

WOODEN SPATULA

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

code	packed per	mm	€
525142	4	300x55	**2,35**

658000

FRYING SPATULA

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

code	mm	€
658000	280x70	**4,70**

659502

SPATULA

- Slotted.
- Made of reinforced polyamide.

code	mm	€
659502	300x90	**13,50**

659601

ANGLED FRYING SPATULA

code	mm	€
659601	325x90	**13,50**

Watch the video

855713

855119

855508

PP polypropylene | S.S. stainless steel

SCRAPER

- Black plastic handle.

code	blade length (mm)	mm	€
855713	120	249x101	**6,30**

S.S. stainless steel | wash

SCRAPER

- With wooden handle.

code	blade length (mm)	mm	€
855119	118	251x100	**4,90**

S.S. stainless steel | wash

HAMBURGER TURNER

- With wooden handle.

code	blade length (mm)	mm	€
855508	120	270x75	**6,30**
855607	150	305x110	**7,45**

855676

PP polypropylene S.S. stainless steel

HAMBURGER TURNER

- Handle made of black plastic.

code	blade length (mm)	mm	€
855676	145	274x76	**8,15**
855652	174	313x108	**12,50**

855669

PP polypropylene S.S. stainless steel

TURNER FLEXIBLE

- Handle made of black plastic.
- Flexible.

code	blade length (mm)	mm	€
855737	239	368x76	**8,15**
855669	160	310x96	**8,65**

855720

PP polypropylene S.S. stainless steel

TURNER FLEXIBLE, PERFORATED

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

code	blade length (mm)	mm	€
855720	239	368x76	**7,45**

855799

S.S. stainless steel

TEPPANYAKI TURNER

code	blade length (mm)	mm	€
855799	85	240x105	**6,75**

520628

WOODEN STIRRER

- For mixing large quantities of soups and other liquid and semi-liquid dishes in pots, coppers, pans
- Made of a single piece of raw beech wood, which prevents layer separation common in glued wooden products
- Exceptionally durable and hard

code	mm	€
520604	700x95	**23,50**
520611	1000x95	**27,00**
520628	1250x95	**31,00**

525005

WOODEN SPOON - SET OF 3, VARIOUS SIZES

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

code	mm	€
525005	300, 350, 400	**4,90**

563106

SPOON

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

code	mm	€
563007	375x70	**4,90**
563106	450x80	**6,55**
563205	575x105	**10,00**

659809

SPOON

- Made of reinforced polyamide.

code	mm	€
659700	305x50	**9,55**
659809	385x60	**14,00**

NEW

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

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

659434 658901

NEW

659434

SCRAPER

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

code	blade length (mm)	mm	€
659410	88	266x50	**5,60**
659427	114	369x71	**8,15**
659434	115	420x71	**9,10**

658604

SCRAPER

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

code	blade length (mm)	mm	€
658604	90	260x55	**4,20**

658901

SCRAPER

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

code	blade length (mm)	mm	€
658703	90	320x75	**9,55**
658802	90	425x75	**9,55**
658901	150	515x100	**17,50**

659403

ABS plastic

SCRAPER

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

code	blade length (mm)	mm	€
659205	90	257x52	**2,35**
659304	116	358x70	**3,50**
659403	116	406x70	**3,75**

659472

ABS plastic

SCRAPER SPOON SHAPED

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

code	blade length (mm)	mm	€
659458	88	254x57	**2,60**
659465	117	357x75	**3,75**
659472	117	408x75	**4,00**

659106

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

SCRAPER KITCHEN LINE

- PA handle.
- Silicone blade.

code	blade length (mm)	mm	€
659014	90	266x55	**4,20**
659007	105	354x70	**6,05**
659106	105	420x70	**6,30**

PP polypropylene

562079

SCOOP

code	liters	mm	€
562000	0.125	(L)187	**1,35**
562017	0.25	(L)250	**1,70**
562079	0.65	(L)330	**4,00**

Al aluminium | wash

521502

ALUMINIUM SCOOP

code	liters	mm	€
521205	0.125	180x65x(H)33	**3,35**
521304	0.2	205x68x(H)35	**3,70**
521403	0.3	245x90x(H)50	**4,70**
521502	0.5	265x95x(H)50	**6,65**
521601	0.65	310x108x(H)60	**7,70**
521809	2	390x150x(H)80	**17,00**

S.S. stainless steel

521489

SCOOP

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

code	liters	mm	€
521441	0.11	235x70	**6,30**
521458	0.19	263x80	**7,70**
521465	0.36	335x100	**13,00**
521472	0.54	360x117	**15,00**
521489	0.92	432x140	**20,50**

design by
Robert Bronwasser

LADLES & SKIMMERS PROFI LINE

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

2.7 MM THICKNESS

S.S. stainless steel

LADLE NON-DRIP

- With non-drip pouring rim.

code	liters	mm	€
540107	0.06	ø60x360	6,30
540305	0.12	ø80x400	8,40
540404	0.25	ø100x430	9,80
540503	0.5	ø120x555	14,00
540602	0.75	ø145x575	15,00
540701	1	ø165x630	17,50

SLOTTED SPOON

code	mm	€
541104	ø80x390	6,55
541203	ø100x400	6,55
541302	ø120x460	8,40
541500	ø160x530	13,00

BASTING SPOON

code	mm	€
542606	410x100	9,10

VEGETABLE SPOON

code	mm	€
542507	485x75	9,10

CARVING FORK

code	mm	€
542705	465x32	6,75

SPATULA

code	blade length (mm)	mm	€
542200	120	510x100	13,00

LADLES & SKIMMERS KITCHEN LINE

S.S. stainless steel

1.5 MM THICKNESS

LADLE

code	liters	mm	€
527108	0.05	ø60x320	3,75
527207	0.17	ø90x390	4,70
527306	0.25	ø100x420	5,35

SKIMMER

code	mm	€
528105	ø90x310	4,00
528204	ø115x370	4,70

SLOTTED SPATULA

code	blade length (mm)	mm	€
526118	85	370x70	4,00

SPATULA

code	blade length (mm)	mm	€
526101	85	370x70	3,75

CARVING FORK

code	mm	€
526200	350x35	3,50

VEGETABLE SPOON

code	mm	€
526309	325x60	3,75

WHISKS

S.S. stainless steel — 1 MM THICKNESS

PIANO WHISK

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

code	mm	€
509470	(L)285	**2,60**

S.S. stainless steel — 2.2 MM THICKNESS

FRENCH WHISK

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

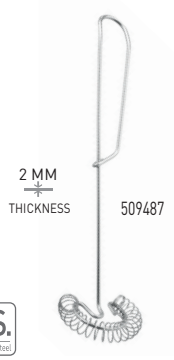
code	mm	€
510001	(L)290	**4,90**
510100	(L)335	**5,15**
510209	(L)380	**5,85**
510308	(L)435	**7,00**
510407	(L)490	**7,70**
511503	(L)540	**7,95**
511701	(L)640	**8,85**

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

FRENCH WHISK WITH 8 STIFF WIRES

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

code	mm	€
509005	(L)270	**4,70**
509104	(L)320	**5,85**
509203	(L)365	**6,05**
509302	(L)415	**7,00**
509401	(L)465	**8,40**



S.S. stainless steel

SPIRAL WHISK

code	mm	€
509487	(L)280	**2,80**

PP polypropylene + S.S. stainless steel

SPIRAL WHISK

code	mm	€
856109	(L)300	**7,45**

S.S. stainless steel

PIANO MIXING WHISK

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

code	mm	€
509494	(L)160	**2,35**

532201

Extremely flexible wires perfect for whipping

Watch the video

511732

Extremely flexible wires perfect for whipping

509449

Extremely flexible wires perfect for whipping

S.S. stainless steel — 1.4 MM THICKNESS

PIANO WHISK

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

code	mm	€
532003	(L)230	**3,30**
532102	(L)275	**3,75**
532201	(L)330	**4,45**
532300	(L)375	**4,90**

S.S. stainless steel — 1.4 MM THICKNESS

PIANO WHISK

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

code	mm	€
511718	(L)285	**4,00**
511725	(L)335	**4,20**
511732	(L)385	**4,70**
511749	(L)435	**5,15**
511756	(L)485	**5,85**

PP polypropylene / S.S. stainless steel — 1.4 MM THICKNESS

PIANO WHISK WITH 12 PIANO WIRES

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

code	mm	€
509418	(L)250	**4,20**
509425	(L)270	**4,70**
509432	(L)320	**5,15**
509449	(L)360	**6,40**
509456	(L)410	**7,45**
509463	(L)460	**7,95**

567562

S.S. stainless steel

wash

MIXING BOWL WITH RUBBER BASE

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

code	liters	mm	€
567562	3	ø265x(H)125	**11,00**
567579	6	ø330x(H)155	**16,50**

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

Measurement markings inside the bowl.

530702

S.S. stainless steel

KITCHEN BOWL

code	liters	mm	€
530108	0.7	ø160x(H)63	**2,35**
530207	1.2	ø205x(H)74	**3,65**
530306	1.5	ø227x(H)83	**4,70**
530405	2.6	ø254x(H)95	**5,00**
530504	3.3	ø281x(H)100	**7,25**
530603	4.4	ø310x(H)107	**9,20**
530702	5.7	ø340x(H)113	**11,00**

517604

S.S. stainless steel

MIXING BOWL

code	liters	mm	€
517109	0.7	ø158x(H)55	**2,00**
517208	1.4	ø197x(H)68	**3,35**
517307	2.3	ø240x(H)88	**4,35**
517406	3.3	ø259x(H)92	**5,00**
517604	4.9	ø300x(H)118	**6,00**

MEASURING CUP

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

596487

MEASURING CUP - SET OF 7 PCS.

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

code	mm	€
596487	140x85x(H)52	**18,50**

596494

MEASURING CUP - SET OF 4 PCS.

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

code	mm	€
596494	135x80x(H)45	**10,00**

Watch the video

515501

Fitted with 2 scraping wires on the bottom

18/10 stainless steel

VEGETABLE STRAINER

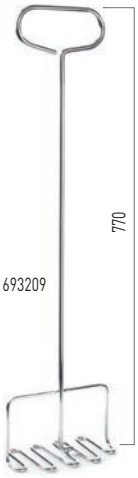
- Perfect for preparation of cream soups and tomato sauces.
- Including 2 straining discs (Ø 140 mm), coarse and fine.

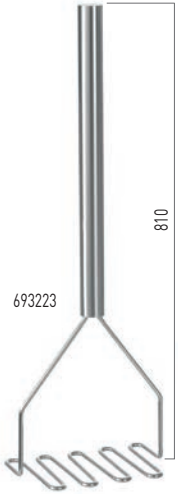
code	mm	€
515501	400x215x(H)175	**42,00**

POTATO MASHERS AND RICERS

-

S.S. stainless steel





POTATO MASHER

code	mm	€
693254	ø118x310	**18,00**
693261	ø118x455	**18,00**

POTATO MASHER

code	mm	€
693001	130x85x(H)355	**21,00**
693100	600x180x(H)85	**27,50**
693209	770x180x(H)85	**29,50**

POTATO MASHER

code	mm	€
693216	610x200x(H)130	**20,00**
693223	810x200x(H)130	**24,00**

PP polypropylene S.S. stainless steel

POTATO MASHER

- Comfortable handle made of polypropylene.

code	mm	€
856147	ø95x230	**7,95**

POTATO RICER

code	mm	€
515181	270x100x(H)95	**9,10**

POTATO RICER

code	mm	€
515105	320x110x(H)110	**33,00**

647516

647554

547304

S.S. stainless steel

mesh size 0,5x0,5 mm

S.S. stainless steel

mesh size 0,5x0,5 mm

S.S. stainless steel

mesh size: ø2 mm

CONICAL STRAINER, WIRE MESH

- Fine mesh.

code	ø	length (mm)	€
647516	160	360x160x(H)105	**9,10**
647509	180	415x160x(H)105	**10,00**

CONICAL STRAINER WITH WIRE MESH

- Fine mesh.

code	ø	length (mm)	€
647554	205	460x205x(H)170	**24,00**
647561	245	500x245x(H)210	**25,50**

CONICAL STRAINER

code	ø	length (mm)	€
547304	180	380x180x(H)150	**14,50**
547502	235	435x235x(H)220	**21,50**

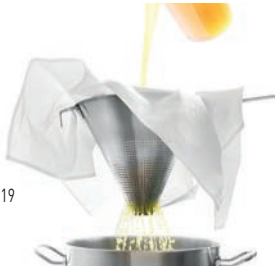
S.S. stainless steel

CONICAL STRAINER WITH WIRE MESH, REINFORCED

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

code	ø	length (mm)	€
567555	250	505x250x(H)200	**31,00**

567555



556719

CLOTH STRAINER

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

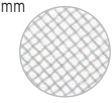
code	mm	€
556719	700x700	**6,75**

635605

639023

638903

mesh size
1x1 mm



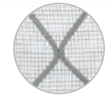
Sn tin plated | wash

SIEVE

- With wire handle.

code	ø	length (mm)	€
635001	120	280x125x(H)47	**2,60**
635155	160	323x160x(H)65	**3,75**
635209	180	343x190x(H)85	**4,00**
635308	200	360x210x(H)80	**4,45**
635407	230	395x260x(H)90	**4,90**
635605	255	413x280x(H)110	**6,55**

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



Sn tin plated | wash

SIEVE, DOUBLE MESH

- Wooden handle.
- Reinforcing bracket.

code	ø	length (mm)	€
639009	260	605x260x(H)120	**18,00**
639016	305	788x305x(H)150	**26,50**
639023	355	840x355x(H)190	**30,00**

mesh size
0,5x0,5 mm

S.S. stainless steel | wash

SIEVE

- With wire handle.

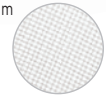
code	ø	length (mm)	€
638309	105	250x105x(H)40	**2,60**
638507	145	350x145x(H)50	**4,70**
638705	210	430x210x(H)80	**6,75**
638903	230	450x230x(H)80	**8,40**

637609

639238

639252

mesh size
1x1 mm



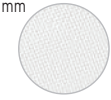
S.S. stainless steel | wash

SIEVE

- With wire handle.

code	ø	length (mm)	€
637104	160	325x160x(H)70	**4,45**
637203	182	344x190x(H)80	**5,85**
637302	200	360x210x(H)80	**7,00**
637401	215	385x215x(H)90	**8,40**
637500	240	405x250x(H)110	**9,10**
637609	255	425x255x(H)120	**9,80**

mesh size
1x1 mm



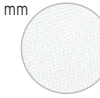
S.S. stainless steel | wash

SOUP STRAINER

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

code	ø	length (mm)	€
639238	260	535x260x(H)111	**16,50**

mesh size
1x1 mm



S.S. stainless steel | wash

STRAINER REINFORCED

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

code	ø	length (mm)	€
639252	260	560x260x(H)145	**14,00**
639269	305	595x305x(H)145	**18,50**
639276	345	700x345x(H)145	**24,50**

COLANDERS

COLANDER PROFI LINE

- With base and 2 riveted handles.

code	mm	€
535523	ø415x(H)210	46,50
535516	ø365x(H)185	39,50
535509	ø325x(H)175	32,50

535516

535424 535301 639283

COLANDER

- 2 handles and a base.

code	mm	€
535400	ø225x(H)90	6,75
535417	ø285x(H)100	8,65
535424	ø315x(H)120	9,80

COLANDER KITCHEN LINE

- With base and 2 handles.

code	mm	€
535103	ø240x(H)110	5,60
535202	ø280x(H)135	7,70
535301	ø340x(H)160	9,35

COLANDER

- Made of stainless steel.
- Dishwasher safe.

code	mm	€
639283	ø257x(H)110	7,00
639290	ø310x(H)126	10,50
639306	ø363x(H)147	16,00

NEW

COLANDER

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

code	mm	€
427859	ø360x(H)185	11,00

427859

EXTENDABLE SINK COLANDER

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

code	mm	€
535219	360x240x(H)115	28,50

SCALES

580011

KITCHEN SCALE 3 KG

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

code	max. kg	mm	€
580011	3	165x180x(H)31	**17,00**

580226

KITCHEN SCALE 5 KG

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

code	max. kg	mm	€
580226	5	169x218x(H)13	**16,50**

580035

FOLDABLE KITCHEN SCALE

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

code	max. kg	mm	€
580035	5	219x180 x(H)16	**28,00**

580462

DIGITAL SCALE UP TO 200 KG

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

code	max. kg	mm	€
580462	200	298x248x(H)37	**56,00**

RECHARGEABLE BATTERY

ABS plastic | S.S. stainless steel

Watch the video

18/8 stainless steel

580028

580233

KITCHEN SCALE 10 KG

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

code	max. kg	mm	€
580028	10	160x210x(H)19	**22,50**

KITCHEN SCALE 15 KG

- Weighs up to 15.000g with gradation of 1g with a minimum of 2g.
- Seamless stainless steel surface, housing made of HIPS plastic with integrated display.
- High precision strain gauge sensor for accurate measurements.
- Readout in grams.
- Touch control with on-off and tare buttons.
- With auto tare, overload and low power indication.
- Auto power off.
- Powered by 3 AAA batteries (not included).
- Accuracy:
  - up to 500 g: ±2 g.
  - 500 g-2 kg, ±5 g.
  - 2 kg-5 kg: ±14 g.
  - 5 kg-10 kg: ±29 g.
  - 10 kg-15 kg: ±44 g.

code	max. kg	mm	€
580233	15	266x269x(H)34	**31,00**

S.S. stainless steel

MECHANICAL KITCHEN SCALE

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

code	max. kg	mm	€
580042	5	207x231x(H)254	**27,00**

580042

50ml
25ml

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

WAREHOUSE SCALE, FOLDABLE

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

code	max. kg	mm	€
580493	150	390x661x(H)819	111,00

TEKO+LCD06T-P1

TTB015-0

SHOP SCALE WITH LCD WITH RS232 PORT AND LEGALIZATION, ECO + SERIES

- For use in retail, catering, food industry.
- One-digit scale: up to 3 kg 1 g graduation, up to 6 kg 2 g graduation or up to 6 kg 2 g graduation, up to 15 kg 5 g graduation – depending on the model.
- Large 6-digit LCD display.
- Display visible from two sides.
- Panel with function keys: settings, zero, tare, and screen backlight
- Weighing range: 20 g – 6 kg or 15 kg, depending on a model.
- Powerful 6 V, 4.5 Ah battery for up to 100 hours of operation.
- 7.8 V / 1.2 A AC adapter included.
- The built-in RS232 port allows connection to a cash register or a label and receipt printer.
- 3 scale pans: 2 flat (stainless steel and ABS) and a deep pan made of ABS.
- Base housing made of ABS.
- Weighing surface on a flat pan: 176x223 mm.
- Inner dimension of the deep pan: 250x274x(H)67 mm.
- Built-in spirit level.
- 4 non-slip feet.
- Scale with primary legalisation, ready to use immediately after unpacking.

code	max. kg	mm	€
TEKO+LCD06T-P1	6	255x264x(H)189	**140,00**
TEKO+LCD06C-P1-B1	6	255x264x(H)189	**193,00**
TEKO+LCD15T-P1	15	255x264x(H)189	**140,00**

LCD RETAIL SCALE WITH LEGALISATION, EGE LINE, 15 KG

- For use in retail, catering, food industry.
- One-digit scale: up to 6 kg 2 g graduation, up to 15 kg 5 g graduation.
- Large 6-digit LCD display.
- Panel with function keys: settings, zero, tare, and screen backlight
- Weighing range: 0.04 – 15 kg.
- Powerful 6 V, 4.5 Ah battery for up to 100 hours of operation.
- 7.8 V / 1.2 A AC adapter included.
- Scale made of ABS, weighing surface made of stainless steel.
- Steel stop for stable placing of the weighed product on the pan.
- Base housing made of ABS.
- Weighing surface: 230x300 mm.
- Built-in spirit level.
- Scale with primary legalisation, ready to use immediately after unpacking.

code	max. kg	mm	€
TTB015-0	15	325x320x(H)160	**198,00**

ABS plastic S.S. stainless steel

TEM

TSRP+LCD30T-D

TEM015B1D

LCD RETAIL SCALE WITH LEGALISATION, SRP+ LINE, 30 KG

- For use in retail, catering, food industry.
- One-digit scale: up to 15 kg 5 g graduation, up to 30 kg 10 g graduation.
- Large 6-digit LCD display.
- Panel with function keys: settings, zero, tare, and screen backlight
- Weighing range: 50 g - 30 kg.
- Powerful 6 V, 4.5 Ah battery for up to 100 hours of operation.
- 7.8 V / 1.2 A AC adapter included.
- Scale made of ABS, weighing surface made of stainless steel
- Base housing made of ABS.
- Weighing surface: 210x280 mm.
- Built-in spirit level.
- 4 non-slip feet.
- Scale with primary legalisation, ready to use immediately after unpacking.

code	max. kg	mm	€
TSRP+LCD30T-D	30	295x320x(H)120	**154,00**

LCD LABEL PRINTING SCALE WITH ARM AND LEGALISATION, EGE SERIES, 15 KG

- Perfect precision scale is suitable for owners of delis, grocery stores, butcher stores, vegetable stores, pharmacies, and other retail outlets, as well as post offices.
- Two-digit scale: up to 6 kg 2 g graduation, up to 15 kg 5 g graduation.
- Large 6-digit LCD display on a column with 3 indicators: weight, retail price, and total price.
- Display visible from both customer and operator side.
- Number of articles stored in memory (PLU): 250.
- Up to 8 articles can be assigned to the quick access menu.
- Panel with function keys: i.a. numeric keypad, settings, zero, tare, and screen backlight.
- Weighing range: 40 g – 15 kg.
- Powerful 6 V, 4.5 Ah battery for up to 100 hours of operation.
- 7.8 V / 1.2 A AC adapter included.
- Scale made of ABS, weighing surface made of stainless steel.
- Steel blockage (edge) at the back of the pan.
- Base housing made of ABS.
- Built-in spirit level.
- Weighing surface: 230x300 mm.
- Scale with primary legalisation, ready to use immediately after unpacking.

code	max. kg	mm	€
TEM015B1D	15	325x377x(H)394	**233,00**

BEK+C035X040060-KB

BEK+C050X060150-F

LCD PLATFORM SCALE WITH A FOLDABLE COLUMN AND LEGALISATION, EKO+ LINE, 60 KG

- For use in trade or industry, especially in storage or transport, as well as grocery stores and delis.
- One-digit scale: up to 30 kg 10 g graduation, up to 60 kg 20 g graduation - depending on the model.
- Large 6-digit LCD display in ABS housing, on a foldable column.
- Panel with function keys: settings, zero, tare, and screen backlight
- Weighing range: 200 g - 60 kg.
- Powerful 6 V, 4,5A battery for up to 100 hours of operation.
- 7.8 V / 1.2 A AC adapter included.
- Scale made of electrostatically coated steel, weighing surface made of stainless steel.
- Weighing surface: 350x400 mm.
- Steel blockage (edge) at the back of the pan.
- Special column locking system.
- Coated cast iron column.
- Built-in spirit level.
- 4 non-slip feet.
- Scale with primary legalisation, ready to use immediately after unpacking.

code	max. kg	mm	€
BEK+C035X040060-KB	60	350x400x(H)522	**256,00**

PORTABLE LCD PARCEL SCALES WITH LEGALISATION, EKO+ LINE, 150 KG

- For use in trade or industry, especially in storage or transport.
- One-digit scale: up to 60 kg 20 g graduation, up to 150 kg 50 g graduation - depending on the model.
- Large 6-digit LCD display in ABS housing.
- Panel with function keys: settings, zero, tare, and screen backlight
- Weighing range: up to 150 kg.
- Powerful 6 V, 3.2 Ah battery for up to 100 hours of operation.
- 7.8 V / 1.2 A AC adapter included.
- Scale made of electrostatically coated steel.
- Weighing surface: 500x600 mm.
- Ergonomic handle for easy handling.
- Built-in spirit level.
- 4 non-slip feet.
- Scale with primary legalisation, ready to use immediately after unpacking.

code	max. kg	mm	€
BEK+C050X060150-F	150	730x535 x(H)170	**279,00**

BEK+C050X060300

LCD PLATFORM SCALE WITH A COLUMN AND LEGALISATION, EKO+ LINE, 300 KG

- For use in trade or industry, especially in storage or transport.
- One-digit scale: up to 150 kg 50 g graduation, up to 300 kg 100 g graduation - depending on the model.
- Large 6-digit LCD display in ABS housing, on a column.
- Panel with function keys: settings, zero, tare, and screen backlight
- Weighing range: up to 300 kg.
- Powerful 6 V, 3.2 Ah battery for 40 to 150 hours of operation.
- 7.8 V / 1.2 A AC adapter included.
- Scale and column made of electrostatically coated steel.
- Weighing surface: 500x600 mm.
- Built-in spirit level.
- 4 non-slip feet.
- Scale with primary legalisation, ready to use immediately after unpacking.

code	max. kg	mm	€
BEK+C050X060300	300	500x700x(H)940	**279,00**

WAREHOUSE SCALES (CERTIFIED)

- For shops and industry - restaurant and other Inbuilt battery allows for use on retail and wholesale markets, etc.
- Optional connection to 230V power supply with 12 V charger RS-232 port (computer or fiscal cash register connection)
- When connected to printer – printing of weighing results on labels or receipts
- One 6-digit display
- Steel base (360x460 mm)
- Temperature range: -10° to + 40°C
- Weight: 15 kg

code	max. kg	mm	€
580332	150	360x580x(H)765	**370,00**

580332

580486

580479

COUNTING SCALES (CERTIFIED)

- Economical solution for small shops, door-to-door operations and catering establishments
- Two-way graduation, with ZERO, TARA functions
- Saves up to 4 PLUs (product data)
- Built-in rechargeable battery operating time: approx. 200 hrs
- Rubber feet preventing the device from moving
- Membrane keypad
- Equipped with RS 232C port, which allows connection to computer or cash register
- 6-digit display for operator and customer, backlight allowing operation in low-light environment (3x LCD on both sides).
- Working temperature range: from -10˚C to +40˚C assure correct work both in winter and in hot summer
- Built-in spirit level
- Weighing surface made of stainless steel
- Platter size: 290x209 mm
- Accuracy class: III

code	max. kg	mm	€
580486	15	304x324x(H)112	**205,00**

COUNTING SCALES (CERTIFIED) WITH PILLAR

- Economical solution for small shops, door-to-door operations and catering establishments
- Two-way graduation, with ZERO, TARA functions
- Saves up to 4 PLUs (product data)
- Built-in rechargeable battery operating time: approx. 200 hrs
- Rubber feet preventing the device from moving
- Membrane keypad
- Equipped with RS 232C port, which allows connection to computer or cash register
- 6-digit display for operator and customer, backlight allowing operation in low-light environment (3x LCD on both sides).
- Working temperature range: from -10˚C to +40˚C assure correct work both in winter and in hot summer.
- Built-in spirit level.
- Weighing surface made of stainless steel.
- Platter size: 290x209 mm.
- Accuracy class: III.

code	max. kg	mm	€
580479	15	304x324x(H)419	**228,00**

580288

SCALES (CERTIFIED)

- New model of a compact, light and easy to use checking scales.
- Functionality and finishing of the platter and the upper part of stainless steel housing make the device suitable for use as checking scales in trade, catering, food processing and warehouse management activities.
- Large, one-sided, 5-digit LCD display, 91x36 mm assures easy readout.
- Readout averaging function, ideal for weighing unstable goods, e.g. water, animals.
- Tare function allowing to weigh goods without packaging.
- Thanks to a built-in 6x AA 1.5A battery compartment the device may be used anywhere (batteries included).
- Battery operating time: alkaline: approx. 250 hrs, manganese cells: approx. 50 hrs.
- One Chip Module technology assures long battery operating time which makes the device a modern one, with high accuracy and reliability.
- Option to set automatic switch-off times to extend battery life.
- 230 V power adapter included.
- Two-way graduation, thanks to automatic toggle of graduation depending on platter load, the device assures higher accuracy of weighing light objects. 580271 scales parameters allow the use in pharmacies.
- Working temperature range: from -10˚C to +40˚C assure correct work both in winter and in hot summer.
- Platter size: 222x151 mm
- Accuracy class III.
- Weight: 1.65 kg

code	max. kg	mm	€
580288	5	239x227x(H)66	**237,00**

SCALE

- Stainless steel weighing platform: 239 × 192 mm.
- Built-in spirit level.
- RS232C port for connection to POS, ECR, PC, or receipt printer (CAS AP-1 protocol compatible).
- Power supply: AC 230V / DC 9V adapter (included) or 4 × 1.5V D batteries (not included).
- Weight: 2.7 kg.

NEW S.S. stainless steel

back panel

580066

SCALE, WATERPROOF

- Stainless steel weighing platform: 237 × 192 mm.
- IP68 protection.
- Rechargeable internal gel battery (Pb 6V 3.2Ah).
- Battery operation up to 220 hours.
- Power supply: AC 100–240V / 9V adapter (included).
- Automatic power-off function.
- Weight: 2.6 kg.

code	max. kg	mm	€
580066	3	299x256x(H)117	**230,00**
580073	15	299x256x(H)117	**230,00**
580080	30	299x256x(H)117	**230,00**

NEW S.S. stainless steel

back panel

580196

code	max. kg	mm	€
580240	15	285x256x(H)123	**205,00**
580257	30	285x256x(H)123	**205,00**
580196	3	285x256x(H)123	**205,00**

Thermometers

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

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

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

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

271254

-60°C 350°C

INFRARED THERMOMETER WITH PROBE

- Temperature scan by infrared or foldable probe.
- HACCP check lights provide instant recognition of safe/unsafe temperatures.
- With foldable 90 mm long stainless steel probe.
- Measuring range -60°C to 350°C.
- Gradation 0,2°C.
- Infrared accuracy: -60/65°C ≈1°C, 65/350°C ≈1.5%.
- Probe accuracy: -60/-5°C ≈1°C, -5/65°C ≈0.5°C, 65/350°C ≈1%.
- Distance spot ratio (D:S) 8:1.
- Auto power off after 15 seconds.
- Battery: 2xAAA (excluded).

code	range	mm	€
271254	-60/350°C	39x53x(H)158	**86,00**

271148

Watch the video

-32°C 400°C

INFRARED THERMOMETER

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

code	range	mm	€
271148	-32/400°C	37x70x(H)150	**53,50**

271308

-50°C 300°C

THERMOMETER WITH FOLDABLE PROBE

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

code	range	mm	€
271308	-50/300°C	160x40x(H)25	**22,00**

271315

-50°C 300°C

DIGITAL THERMOMETER WITH FOLDABLE PROBE

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

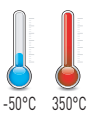
code	range	mm	€
271315	-50/300°C	160x55x(H)20	**13,50**

271407

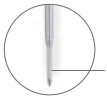
THERMOMETER WITH PROBE

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

code	range	mm	€
271407	-50/300°C	195x85x(H)45	**65,00**



Watch the video



Provides fast and accurate temperature reading

271230

S.S. stainless steel | <350°C temp

FAST RESPONSE THERMOMETER

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

code	range	mm	€
271230	-50/350°C	204x42x(H)20	**53,50**

ABS plastic | 18/8 stainless steel | <200°C temp

271209

POCKET THERMOMETER WITH PROBE

- Temperature range -40°C to 200°C.
- Unit of measurement °C or °F.
- Gradation 1°C.
- Accuracy 1°C between -20°C and 100°C.
- Hold function - saves momentary temperature.
- 65 mm stainless steel probe.
- Turns off automatically.
- With probe cover.
- Battery included.

code	range	mm	€
271209	-40/200°C	150x20x(H)15	**14,50**

ABS plastic | 18/8 stainless steel

271162

WATERPROOF THERMOMETER

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

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

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

NEW

270943

-40°C 250°C

THERMOMETER, FOLDABLE

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

code	range	mm	€
270943	-40/250	150x35x(H)27	**21,50**

18/0 stainless steel | 18/8 stainless steel

NEW

270936

-40°C 500°C

THERMOMETER, FOLDABLE AND INFRARED

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

code	range	mm	€
270936	-40/500	175x40x(H)22	**30,00**

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

NEW

-40°C 250°C

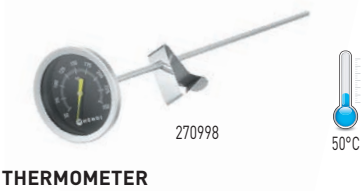
270981

THERMOMETER

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

code	range	mm	€
270981	-40/250	210x25x(H)15	**13,00**

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



50°C 250°C

THERMOMETER

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

code	range	mm	€
270998	50	ø62x(H)330	**6,30**

S.S. stainless steel | <110°C temp

-10°C 110°C

MILK FROTHING THERMOMETER

- With a clip to fasten the thermometer to the milk jug.
- Green marking indicates the perfect milk temperature for cappuccino etc.
- Temperature adjustable from -10°C to 110°C.
- 1°C gradation, accuracy: ≈2% .
- Stainless steel probe, cover with clip.
- Easy to read.

code	range	mm	€
271247	-10/110°C	ø44x(H)140	**5,15**

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

0°C 100°C

ANALOGUE THERMOMETER

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

code	range	mm	€
271216	0/100°C	ø44.5x(H)140	**4,35**

18/0 stainless steel | 18/8 stainless steel

0°C 300°C

ANALOGUE THERMOMETER

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

code	range	mm	€
271384	0/300°C	ø52x(H)140	**4,90**

STEAK THERMOMETER – SET OF 4 PCS.

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

code	packed per	mm	€
271339	4	ø25x(H)70	**8,15**

271346

ROASTING THERMOMETER WITH TIMER

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

code	range	mm	€
271346	-50/250°C	65x70x(H)17	**15,50**

271261

REFRIGERATOR THERMOMETER

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

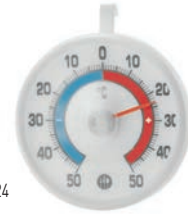
code	range	mm	€
271261	-40/20°C	123x30x(H)19	**3,40**

REFRIGERATOR THERMOMETER

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

code	range	mm	€
271117	-40/40°C	150x23x(H)9	**2,35**

271117



271124

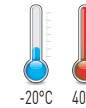
REFRIGERATOR THERMOMETER

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

code	range	mm	€
271124	-50/50°C	ø72x(H)21	**2,80**

NEW

271445



ABS
plastic

REFRIGERATOR THERMOMETER, DIGITAL

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

code	mm	€
271445	67x62x(H)12	**6,30**

50°C 300°C

271179

S.S. stainless steel

OVEN THERMOMETER

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

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

-50°C 25°C

271186

S.S. stainless steel

REFRIGERATOR THERMOMETER

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

code	range	mm	€
271186	-50/25°C	60x40x(H)70	**4,45**

-30°C 30°C

NEW

270820

18/0 stainless steel

REFRIGERATOR THERMOMETER

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

code	mm	€
270820	ø75.5x(H)97	**5,60**

50°C 300°C

NEW

270813

18/0 stainless steel

OVEN THERMOMETER

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

code	mm	€
270813	ø75.5x(H)97	**5,60**

582039

ABS plastic

TIMER

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

code	mm	€
582039	82x20x(H)88	**10,00**

582046

ABS plastic

DOUBLE TIMER

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

code	mm	€
582046	82x20x(H)86	**10,00**

582015

ABS plastic S.S. stainless steel

ANALOG KITCHEN TIMER

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

code	mm	€
582015	ø80x(H)30	**9,35**

582022

DIGITAL KITCHEN TIMER

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

code	mm	€
582022	65x70x(H)17	**9,10**

With clip

Magnetic

DIGITAL KITCHEN TIMER

ABS plastic

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

code	mm	€
271155	67x20x(H)67	**5,85**

551813

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

18/8 stainless steel

CONFECTIONERY FUNNEL KITCHEN LINE

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

code	liters	mm	€
551813	1.5	270x195x(H)270	**46,50**

Ergonomic polypropylene handle

551806

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

ABS plastic

S.S. stainless steel

Watch the video

CONFECTIONERY FUNNEL PROFI LINE

- Ergonomic handle made of ABS.
- Design of stop valve ensures a tight seal.
- With three different nozzles (Ø 4, 5 and 6 mm).
- Wire stand and dripping dish.
- Designed for dosing sauces of various consistencies and decorating of dishes and confectionery.

code	liters	mm	€
551806	1.5	ø212x(H)315	**63,00**

558003 558010 558027

Łatwo powraca do pierwotnego kształtu

DISPENSER BOTTLES

PE polyethylene

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

code	packed per	colour	liters	mm	€
558003	1	Yellow	0.2	ø50x(H)177	**0,95**
558010	1	Red	0.2	ø50x(H)177	**0,95**
558027	1	Transparent	0.2	ø50x(H)177	**0,95**
557808	1	Yellow	0.35	ø55x(H)205	**1,05**
557815	1	Red	0.35	ø55x(H)205	**1,05**
557822	1	Transparent	0.35	ø55x(H)205	**1,05**
557907	1	Yellow	0.7	ø70x(H)245	**1,30**
557914	1	Red	0.7	ø70x(H)245	**1,30**
557921	1	Transparent	0.7	ø70x(H)245	**1,30**
558058	3	Transparent	0.2	ø50x(H)177	**2,80**
557853	3	Transparent	0.35	ø55x(H)205	**3,15**
557952	3	Transparent	0.7	ø70x(H)245	**5,60**

557990

MINI SAUCE DISPENSER - SET OF 4 PCS.

PE polyethylene

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

code	liters	mm	€
557990	0.05	ø35x(H)100	**7,25**
557891	0.03	ø30x(H)85	**6,75**

rb design by Robert Bronwasser

PE polyethylene

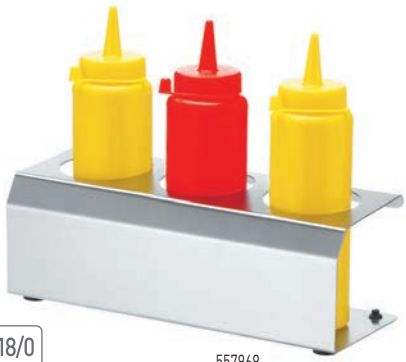
NON-DRIP SAUCE BOTTLE

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

code	liters	mm	€
558096	0.23	ø50x(H)160	**1,40**

558096

Non-drip tip



18/0 stainless steel

557969

SAUCE STAND

- Quality finish.
- Suitable for HENDI dispenser bottles.

code	-	mm	€
557969	3 holes ø 50 mm	209x80x(H)78	**11,00**
557976	3 holes ø57 mm	229x90x(H)78	**13,50**
557983	3 holes ø70 mm	274x102x(H)98	**16,50**

429457

429440

S.S. stainless steel

TACO HOLDER

-

code	-	mm	€
429440	2 slots	135x115x(H)50	**6,20**
429457	4 slots	225x115x(H)50	**10,50**

ABS plastic

203521

203538

203545

SAUCE DISPENSER WITH PUMP

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

code	colour	liters	mm	€
203521	Red	2.5	230x210x(H)327	**22,50**
203545	White	2.5	230x210x(H)327	**22,50**
203538	Yellow	2.5	230x210x(H)327	**22,50**

ABS plastic | Al aluminium | wash

RECHARGEABLE BATTERY

SMOKING GUN RECHARGEABLE – 3 SPEEDS OF SMOKE INFUSION

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

199640

code	mm	€
199640	215x70x(H)160	77,00

HENDI

199992

SMOKE INFUSER

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

code	mm	€
199992	90x54x(H)122	**28,00**

199664 199657

GLASS DOME WITH VENT

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

code	-	mm	€
199664	Plate dome	ø260x(H)175	**74,50**
199657	Cocktail dome	ø130x(H)282	**32,00**

199978

GLASS DOME

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

code	mm	€
199978	ø275x(H)140	**21,00**

198124

GAS LIGHTER – SET OF 2 PCS.

- Refillable.
- Supplied empty.

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

03

Pastry, ice cream

Sweet masterpieces – art in every detail

max. 0.50L
HENDI

Watch the video

588017

588024

S.S. stainless steel

SPARE PARTS SET

589205

code	-	mm	€
589205	Profi Line	120x30x(H)240	**21,00**

for cream for liquid for decorating

S.S. stainless steel wash

S.S. stainless steel

CREAM WHIPPER PROFI LINE

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

code	liters	mm	€
588017	0.5	ø85x(H)235	**70,00**
588024	1	ø98x(H)330	**79,00**

DECORATING AND INJECTOR TIPS

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

code		€
589106	Profi Line	**16,50**

Watch the video

Al aluminium | wash | micro

CREAM WHIPPER KITCHEN LINE

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

code	liters	mm	€
588031	0.25	ø80x(H)200	**32,50**
588369	0.5	ø80x(H)260	**39,50**
588376	0.95	ø95x(H)320	**44,00**

Al aluminium | wash | micro

CREAM WHIPPER KITCHEN LINE

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

code	liters	mm	€
588420	0.5	ø80x(H)260	**39,50**
588598	0.95	ø95x(H)320	**44,00**

SPARE PARTS SET

code	-	mm	€
589007	Kitchen Line	120x30x(H)240	**11,50**

589007

S.S. stainless steel | PP polypropylene

975855 975893 975886 975862 975879

Al aluminium

wash

CREAM WHIPPER

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

Watch the video

code	colour	liters	mm	€
975855	Pastel yellow	0.5	ø80x(H)260	**39,50**
975862	Pastel blue	0.5	ø80x(H)260	**39,50**
975879	Pastel green	0.5	ø80x(H)260	**39,50**
975886	Pastel pink	0.5	ø80x(H)260	**39,50**
975893	Taupe	0.5	ø80x(H)260	**39,50**

Watch the video

R600a COOLANT

S.S. stainless steel | POM POM plastic

274231

ICE CREAM MAKER

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

code	V	W	mm	€
274231	230	180	340x285x(H)357	**489,00**

NEW

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

237373

DESSERT MIXING MACHINE

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

code	V	W	mm	€
237373	230	200	253x252x(H)650	**465,00**

588697

ABS plastic | S.S. stainless steel

THERMO WHIPPER

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

code	liters	mm	€
588697	0.5	ø95x(H)275	**78,50**

UNIVERSAL FOR ALL WHIPPED CREAM MAKERS

CREAM WHIPPER CHARGERS

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

code	packed per	order unit	€
588208	10	36	4,00
588215	24	25	8,85
586907	50	12	18,50

PA polyamide | S.S. stainless steel | wash

ICE CREAM SCOOP PROFI LINE

- Made of stainless steel.
- Polyamide handle.

code	liters	mm	€
759233	1/24	ø51	**32,50**
759240	1/30	ø49	**32,50**
759257	1/36	ø46	**32,50**
759264	1/40	ø44	**32,50**

18/8 stainless steel

ICE CREAM SCOOP KITCHEN LINE

- Made of stainless steel.

code	liters	mm	€
572016	1/10	ø70	**13,00**
572313	1/20	ø56	**13,00**
572115	1/12	ø66	**13,00**
572214	1/16	ø59	**13,00**
572412	1/24	ø53	**13,00**
572511	1/30	ø50	**13,00**
572610	1/36	ø48	**13,00**
572719	1/40	ø44	**13,00**

S.S. stainless steel

ICE CREAM SCOOP STÖCKEL

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

stöckel

code	liters	mm	€
755006	1/4	ø100	**46,50**
755013	1/8	ø80	**46,50**
755020	1/10	ø70	**46,50**
755037	1/12	ø67	**44,00**
755044	1/16	ø59	**46,50**
755051	1/20	ø56	**46,50**
755068	1/24	ø51	**46,50**
755075	1/30	ø49	**44,00**
755082	1/36	ø47	**44,00**
755099	1/40	ø45	**44,00**
755105	1/50	ø43	**46,50**
755112	1/60	ø40	**46,50**
755143	1/100	ø30	**46,50**

STÖCKEL ICE CREAM SCOOP

S.S. stainless steel

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

code	liters	mm	€
755334	1/12	ø67	**49,00**
755341	1/16	ø59	**49,00**
755358	1/20	ø56	**49,00**
755365	1/24	ø51	**49,00**
755372	1/30	ø49	**46,50**
755389	1/36	ø47	**46,50**
755396	1/40	ø45	**46,50**

STÖCKEL OVAL ICE CREAM SCOOP

PA polyamide S.S. stainless steel

- Made of stainless steel.

code	liters	mm	€
755259	1/20	70x52	**53,50**
755273	1/30	62x43	**53,50**

PA polyamide 18/10 stainless steel

ICE CREAM SCOOP FOR LEFT-HANDERS

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

code	liters	mm	€
755211	1/36	ø46	**58,00**
755204	1/30	ø49	**58,00**
755228	1/40	ø45	**58,00**

ICE CREAM SPATULA

18/10 stainless steel

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

code	colour	mm	€
755808	Blue	(L)260	**6,75**
755815	Red	(L)260	**6,75**
755822	Yellow	(L)260	**6,75**
755839	Purple	(L)260	**6,75**

759301

ICE CREAM DIPPER

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

code	liters	mm	€
759301	1/30	ø56x225	**15,50**

755556

STÖCKEL ICE CREAM DIPPER

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

ICE CREAM CONES STAND

- Fits 3 cones.

code	mm	€
755730	200x95x(H)85	**13,00**

755730

755181

802007

802007

802014

ICE-CREAM SCOOP WASHERS

- For quick and easy washing of scoops and other small ice-cream accessories
- Enables cleaning with low water consumption
- Very easy to use and clean. Integrated washing system activated by pressure, ensuring low water consumption
- Rubber guard protects the washer edge and scoop handle against mechanical damage
- The washer (model 755174) can be mounted on a wall, worktop or any other flat surface
- 3/8" water supply line, Ø 20 mm drainage line
- Made of 18/10 stainless steel

code	-	mm	€
755181	with a washing system for building in	270x110x(H)115	**354,00**
755174	with a washing system for wall mounting	220x120x(H)90	**396,00**

ICE CREAM SCOOP WASHER

- Facilitates quick and thorough washing of ice cream scoops and other small ice-cream accessories.
- Enables cleaning with low water consumption.
- Very easy to use and clean.
- Can be mounted on a wall with item 802014 or on refrigerated display counters and food equipment.
- 3/8" water supply line, 3/4" drainage line.
- Made of 18/8 stainless steel.

code	mm	€
802007	270x111x(H)115	**54,50**

MOUNTING BRACKET FOR SCOOP WASHER

code	mm	€
802014	302x115x(H)122	**23,50**

ICE CREAM CONTAINER PROFI LINE

- Made of stainless steel.
- Material thickness: 0.7 mm.
- Solid design.
- Rounded edges for easy cleaning.
- Suitable for use in refrigerators and freezers.

code	liters	mm	€
802045	3.6	360x165x(H)80	**15,50**
802052	5.5	360x250x(H)80	**16,50**
802038	5	360x165x(H)120	**17,00**

ICE CREAM CONTAINER KITCHEN LINE

- Made of stainless steel.
- Material thickness: 0.6 mm.
- Solid design.
- Rounded edges for easy cleaning.
- Suitable for use in refrigerators and freezers.

code	liters	mm	€
807019	5	360x165x(H)120	**14,00**

ICE CREAM CONTAINER, ROUND PROFI LINE

- Made of 18/8 polished stainless steel, thickness: 0.8 mm.
- Rounded edges for easy cleaning.
- Can be used in refrigerators and freezers.
- Dishwasher safe.
- Lid (802076) sold separately.

code	liters	mm	€
802083	7	ø200x(H)250	**32,50**

ICE CREAM CONTAINER, ROUND KITCHEN LINE

- Made of polished stainless steel
- Thickness: 0.9 mm.
- Can be used in refrigerators and freezers.
- Dishwasher safe.
- Lid (802076) sold separately.

code	liters	mm	€
807002	7.6	ø200x(H)260	**27,00**

ABS plastic S.S. stainless steel

BPA FREE

rb design by Robert Bronwasser

Powerful motor with two speeds: 15,000 and 19,000 rpm.

221600 221617 221624 221631 221648 221655

2 sets of replaceable BPA-free material stirrers (2 pieces each)

2 cups: made of stainless steel (capacity: 0.95 l) and of BPA-free material (capacity: 0.9 l)

221631

MILKSHAKE MIXER

- Housing made of ABS.
- Weighted base with rubber feet for extra stability.
- Designed by Dutch designer Robert Bronwasser.
- Available in 6 attractive colours.
- Suitable for preparing milkshakes, frappés, and freddo cappuccinos.
- 2-speed motor with agitator disc speeds of 15,000 and 19,000 RPM.
- Easily accessible 2-speed switch located on the top.
- Equipped with a microswitch for operation only when the cup is correctly placed.
- Supplied with 1 stainless steel cup and 1 BPA-free material cup.
- Includes 2 single-layer and 2 double-layer agitators made of BPA-free material.
- Dishwasher-safe cups and agitators.

code	colour	V	W	mm	€
221617	White	230	400	170x196x(H)490	**163,00**
221600	Black	230	400	170x196x(H)490	**163,00**
221624	Caramel	230	400	170x196x(H)490	**163,00**
221631	Yellow	230	400	170x196x(H)490	**163,00**
221648	Red	230	400	170x196x(H)490	**163,00**
221655	Blue	230	400	170x196x(H)490	**163,00**

PERFECT FOR PREPARING FREDDO CAPPUCCINO, FRAPPÉ AND MILKSHAKES

221617

221600

221624

BPA FREE

961124

961117

S.S. stainless steel

BPA FREE

961131

MIXING CUP FOR MILKSHAKE MIXER

- Made of durable, BPA-free material.
- For use with HENDI Milkshake mixers, designed by Robert Bronwasser.
- Compatible with models: 221600, 221617, 221624, 221631, 221648, 221655.
- Dishwasher safe.

code	liters	mm	€
961124	0.5	ø116x(H)161	**10,50**

MIXING CUP FOR MILKSHAKERS

- Made of stainless steel.
- To be used with milkshakers: 221600, 221617, 221624, 221631, 221648, 221655.
- Dishwasher safe.

code	liters	mm	€
961117	0.5	ø113x(H)160	**16,50**

AGITATORS FOR MILKSHAKE MIXERS – DESIGN BY BRONWASSER

- Made of durable, BPA-free material.
- Set includes two agitators: single and double.
- For use with HENDI Milkshake mixers, designed by Robert Bronwasser.
- Compatible with models: 221600, 221617, 221624, 221631, 221648, 221655, 221495.
- Dishwasher safe.

code	mm	€
961131	32x27x(H)50	**9,10**

PASTRY BAGS

- Made of LDPE, BPA free.
- Disposable.
- Suitable for warm and cold ingredients.
- Complies with HACCP standards.
- Film thickness: 80 microns.
- Roll of 100 pcs.

code	mm	€
557112	445x220	**11,50**
557105	530x285	**14,00**

NON-SLIP PASTRY BAGS

- Made of TPE, BPA free.
- Disposable.
- Suitable for warm and cold ingredients.
- Complies with HACCP standards.
- Film thickness: 80 micron.
- Roll of 100 pcs.

code	mm	€
557303	515x280	**18,50**

NON-SLIP PASTRY BAGS

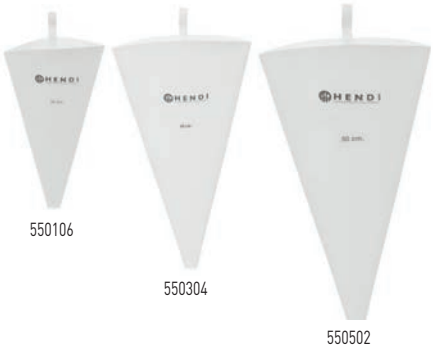
- Made of TPE, BPA free.
- Disposable.
- Suitable for hot and cold ingredients, up to 100°C.
- Complies with HACCP standards.
- Film thickness: 115 microns.
- Roll of 70 pcs.

code	mm	€
557150	520x280	**18,50**

PASTRY BAGS, REUSABLE

- Reusable.
- Made of cotton, inside coated with polyurethane.
- Hanging hole made of cotton.
- Safe for cleaning in water at 60-70°C.
- 2pcs.

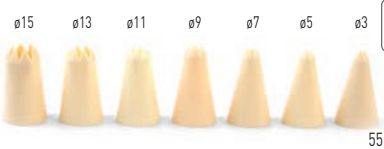
code	packed per	mm	€
550120	2	(L)300	**6,75**
550229	2	(L)350	**7,70**
550328	2	(L)400	**9,10**
550427	2	(L)450	**10,50**
550526	2	(L)500	**11,50**



PASTRY BAG NYLON

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

code	packed per	mm	€
550106	1	(L)300	**5,85**
550205	1	(L)350	**6,30**
550304	1	(L)400	**7,00**
550403	1	(L)450	**7,95**
550502	1	(L)500	**8,65**



ICING TIPS - SERRATED

- Set of 7 sizes.

code	-	€
551110	ø 3-5-7-9-11-13-15	**5,90**

ICING TIPS - SMOOTH

- Set of 7 sizes.

code	-	€
551011	ø 5-7-9-11-13-15-17	**5,90**

ICING TIPS

- Set of 12 different icing tips in a box.

code	-	€
551400	ø 6-8-10-12	**14,00**

ICING TIPS - SERRATED

ICING TIPS - SERRATED

- Set of 5 sizes.

code	-	€
551790	ø6-8-10-12-14	**9,35**

ICING TIPS - STAR

- Set of 7 sizes.

code	-	€
551714	ø6-8-10-12-14-16-18	**8,15**

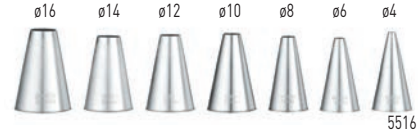
ICING TIPS - SMOOTH

18/8 stainless steel

ICING TIPS - SMOOTH

- Set of 5 sizes.

code	-	€
551691	ø2-4-6-8-10	**8,15**



ICING TIPS - ROUND

- Set of 7 sizes.

code	-	€
551615	ø4-6-8-10-12-14-16	**8,15**

551592

551202

18/8 stainless steel

Watch the video

ICING TIPS

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

code	€
551592	**8,15**

ICING TIPS

- A set of 5 icing tips:
  - 2 closed Star tips.
  - 1 drop Flower tip.
  - 1 french Star tip.
  - 1 v-shaped tip.

  Extra precise thanks to sharp edges.

code	€
551202	**5,60**

DOUGH SCRAPERS

- Scraper made of polypropylene.
- Dishwasher safe.

PP polypropylene

554258

DOUGH SCRAPER SEMI-CIRCULAR

code	mm	€
554258	120x88	**0,50**

554265

DOUGH SCRAPER RECTANGULAR

code	mm	€
554265	120x96	**0,50**

554272

DOUGH SCRAPER TRAPEZOIDAL

code	mm	€
554272	216x128	**0,95**

PP polypropylene

6x

554166

DOUGH SCRAPER FLEXIBLE - 6 PCS

- Flexible.

code	packed per	mm	€
554166	6	120x88	**2,80**

6x

554364

DOUGH SCRAPERS, RECTANGULAR

code	packed per	mm	€
554364	6	120x96	**3,50**

3x

554432

DOUGH SCRAPERS, TRAPEZOIDAL

code	packed per	mm	€
554432	3	216x128	**3,50**

855751

PP polypropylene S.S. stainless steel

DOUGH CUTTER

- Stainless steel with polypropylene handle.

code	mm	€
855751	150x110	**4,00**

553404

S.S. stainless steel

DOUGH SCRAPER

- Made of stainless steel.

code	mm	€
553404	150x110	**4,20**

CUPCAKE MOULD

code	-	mm	€
689806	with smooth rim	ø70x(H)68	**3,30**
689608	with rolled rim	ø70x(H)68	**3,50**

CAKE MOULD

- Rectangular.

code	mm	€
682104	180x80x(H)60	**9,80**
682302	260x100x(H)75	**12,00**
682401	300x110x(H)75	**15,00**

18/0 stainless steel

Watch the video

Watch the video

FOOD RING AND PUSHER SQUARE

code	-	mm	€
512166	food ring	67x67x(H)45	**3,75**
512173	food ring	81x81x(H)45	**4,45**
512227	pusher	64x64x(H)55	**2,10**
512234	pusher	80x80x(H)55	**2,35**

FOOD RING

code	-	mm	€
512142	food ring	ø80x(H)45	**3,30**
512159	food ring	ø100x(H)45	**4,20**
512203	pusher	ø80x(H)55	**2,10**
512210	pusher	ø100x(H)55	**2,60**

FOOD RING ROUND

code	mm	€
512135	ø60x(H)45	**2,80**
512104	ø70x(H)45	**2,80**
512302	ø90x(H)45	**3,50**

PASTRY CUTTERS, ROUND – SET

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

code	-	mm	€
673416	with plain edge, ø19-112	(H)35	12,50
674413	with serrated edge, ø18-108	(H)35	14,00

673416

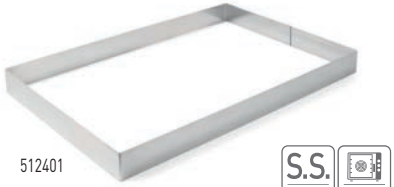
674413

512296

BAKERY AND CONFECTIONERY RIM - ROUND

- 1.5 mm thick stainless steel.

code	mm	€
512241	ø140x(H)50	9,80
512340	ø140x(H)60	12,00
512258	ø160x(H)50	13,00
512357	ø160x(H)60	14,50
512265	ø180x(H)50	13,00
512265	ø180x(H)50	13,00
512364	ø180x(H)60	14,50
512371	ø200x(H)60	14,50
512272	ø200x(H)50	13,00
512371	ø200x(H)60	14,50
512289	ø220x(H)50	15,50
512388	ø220x(H)60	17,50
512296	ø240x(H)50	*512296*
512395	ø240x(H)60	*512395*

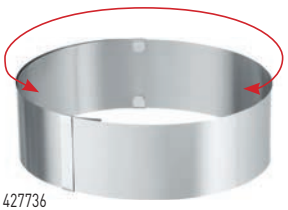


512401

BAKERY AND CONFECTIONERY RIM - RECTANGULAR

- 1.5 mm thick stainless steel.

code	mm	€
512418	383x285x(H)50	22,00
512432	385x285x(H)60	24,00
512401	585x385x(H)50	27,50
512425	585x385x(H)60	31,00



427736

NEW

CAKE RING, ADJUSTABLE

- Made of flexible stainless steel.
- Round shape.
- Adjustable diameter: from 150 to 270 mm.

code	mm	€
427736	ø320x(H)70	8,65

NEW

427712

BAKING MOULD, ADJUSTABLE

- Made of flexible stainless steel.
- Rectangular shape.
- Adjustable size from 285x195 mm up to 340x540 mm.

code	mm	€
427712	280x340x(H)50	21,00

SILICONE MOULDS

- Made of 100% non-stick silicone.
- Perfect for: baking, freezing, creating monoportions.
- Resistant to temperature: from -30°C to 230°C.
- Microwave and dishwasher safe.

SIL silicone micro

677261

SILICONE MOULD SQUARE

- Square moulds with dimensions 5,5x5,5 cm.

code	moulds	mm	€
677261	35	570x375x(H)25	**36,00**

677254

SILICONE MOULD HEART

- Heart-shaped moulds with dimensions 7,5x6 cm.

code	moulds	mm	€
677254	20	570x375x(H)35	**31,50**

677247

SILICONE MOULD OVAL

- Oval moulds with dimensions 5x3 cm.

code	moulds	mm	€
677247	50	570x375x(H)20	**37,50**

677230

SILICONE MOULD MINI-MUFFIN

- Round moulds with diameter ø3,5 cm, perfect for for example mini muffins.

code	moulds	mm	€
677230	48	570x375x(H)25	**31,50**

677223

SILICONE MOULD MUFFIN

- Round moulds with diameter ø7 cm, perfect for for example muffins.

code	moulds	mm	€
677223	24	570x375x(H)40	**37,00**

677216

SILICONE MOULD SEMI-SPHERE

- Semi-circular moulds with diameter ø7 cm.

code	moulds	mm	€
677216	24	600x395x(H)35	**34,00**

WOODEN ROLLING PIN

- Made of solid beech wood.
- With smoothly running nickel-plated steel ball bearings.
- Ergonomic, contoured handles.
- A sturdy metal shaft inside reinforces the roller structure.
- Rolling pin with code 515020 due to its size and weight is suitable for rolling a large amount of dough at once.
- Not dishwasher safe.

code	mm	€
515020	ø75x640	**35,00**
515167	ø90x667	**39,50**

Made of solid beech wood

Smoothly running nickel-plated steel ball bearings

ALUMINIUM ROLLING PIN

- Made of aluminium.
- With smoothly running ball bearings.
- Ergonomic, contoured handles.
- A sturdy metal shaft inside reinforces the roller structure.
- Due to its size and weight it is suitable for rolling a large amount of dough at once.

code	mm	€
515174	ø90x545	**39,00**

ROLLING PIN, STAINLESS STEEL

- With slide bearings.

code	mm	€
515006	ø62x470	**24,50**

ROLLING PIN WITH NON-STICK COATING

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

Watch the video

code	mm	€
515013	ø62x470	**41,00**

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

- Pig bristle.
- Handle made of beech wood.

code	packed per	mm	€
515228	2	190x20	**3,75**
515327	2	210x40	**5,15**

BUTTER AND FAT BRUSH FLAT SILICONE

- Polypropylene handle.

code	mm	€
515358	220x32	**3,05**
515365	230x45	**3,50**

833032

Watch the video

BAIN-MARIE PAN

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

code	liters	mm	€
833032	1	330x165x(H)95	**20,00**

PALETTE KNIFE

- With flexible offset blade.

code	thickness (mm)	blade length (mm)	length (mm)	€
855775	0.7	110	220	**5,85**
855782	0.7	198	325	**6,75**
855683	0.7	249	376	**8,65**

Watch the video

SPATULA

- For confectionery substances.
- Smooth flexible blade.

code	thickness (mm)	blade length (mm)	length (mm)	€
855706	0.5	110	220	**5,85**
855690	0.5	205	335	**6,75**
855744	0.5	258	389	**9,55**

677810

-40°C 250°C

NON-STICK SILICONE BAKING MAT

-

code	thickness (mm)	mm	€
677827	0.7	600x400	**18,00**
677810	0.7	530x325	**13,50**
677834	0.7	300x400	**10,50**

550113

WALL RACK FOR PASTRY BAGS

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

code	mm	€
550113	500x360x(H)560	**58,00**

SINGLE PASTRY GUITAR

- The tool for precise longitudinal and transversal cutting and fast portioning soft confectionery goods, such as ganache, custards, marshmallows, pralines and confection of banquet cakes.
- Eye-catching black design: base frame and strings frame made of black anodised aluminium.
- Working area and plate made of stainless steel – durability and easy cleaning guaranteed.
- Strings made of hygienic surgical steel.
- Profiled working area and sharp strings guarantee extraordinary precise operation; cutting with surgical precision.
- Specially designed hinges made of brass – long product life unlike other products on the market which have hinges made of plastic.
- Non-slip feet ensuring stability during operation.
- Included in set:
  - 1 base measuring 600×400×(H)100 mm,
  - 3 cutting frames:
    - 9 strings with 45 mm spacing
    - 13 strings with 30 mm spacing
    - 17 strings with 22,5 mm spacing
  - steel plate,
  - wrench for changing strings.

code	mm	€
195789	636x441x(H)109	**1 050,00**

3 cutting frames with Zip Pitch to Cut in 22.5 mm (17 strings), 30 mm (13 strings) and 45 mm (9 strings) increments

Benefits:

- Improving production in pastry shops, bakeries, and caterings.
- High precision: cutting pastry, cakes, mousses to many even pieces without deforming and tearing - with the help of stainless steel strings placed in various dimensional combinations.
- Efficient and effortless applying pastry and taking the cut product off thanks to the stainless steel plate included in the set.
- It's possible to precisely determine the weight of every cut end product with adequate structuring the grammage of pastry.
- Simple operating principle enables perfect pastry cutting even for those who are less experienced.
- Easy assembly, disassembly and maintaining hygiene.

Al aluminium | 18/10 stainless steel

SPONGE CAKE SAW

- Eye-catching black design: body made of hygienic anodised aluminium.
- Stainless steel blade, the only one on the market with food contact certificate, easily removable and dishwasher safe – guaranteeing high work hygiene.
- Feet made of PTFE, ensuring comfortable work on every countertop.
- Saw blade properly tightened and fixed on a milled element – it does not bend and rotate during operation.
- Holes for the blade are the same on both sides – the cap can be attached on both left and right side.
- Fitted with a measure located on the body – for regulating thickness of sponge cake layers: from 1 cm to 6 cm.
- The range of effortless sponge cake cutting, compliant with the confectionery standard: 60x40 cm.
- Possible to precisely cut a round sponge cake of diameter: from ø5 cm to ø40 cm.
- Blade length: 57 cm, with regulated height according to the measure.

code	mm	€
400098	620x120x(H)130	**163,00**

Benefits:

- Speeding up the sponge cake cutting process up to 50%.
- Reducing production losses during sponge cake cutting by 20%.
- The measure enables precise cutting without the necessity for using additional tools – always the same visual effect is achieved, every sponge cake layer is identical.
- Comfortable operation: the saw blade is properly tightened and fixed on a milled element – it does not bend and rotate during operation.

400098

ROLLING PINS

PP polypropylene

DOUGH PUNCH ROLLER

- Roller width: 70 mm.
- Roller and handle made of polypropylene.

code	mm	€
515099	85x210	**12,50**

DOUGH PUNCH ROLLER

- Roller width: 120 mm.
- Roller and handle made of polypropylene.

code	mm	€
515112	140x210	**14,00**

DOUGH PUNCH ROLLER

- Roller width: 70 mm.
- Stainless steel roller, polypropylene handle.

code	mm	€
515136	80x210	**15,50**

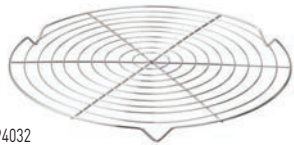
PP polypropylene — wash

DOUGH ROLLER

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

code	mm	€
515037	210x73	**7,95**

18/8 stainless steel — wash



594032

CAKE COOLER

- Made of stainless steel with integrated feet.
- Multipurpose:
  - for cooling cakes – it prevents gathering excess humidity in the cake as a result of heat vaporization,
  - for decorating cakes, for example when pouring glaze or chocolate,
  - as a grilling grate and a grate for roasting pan – it makes it easier to flow away the fat from roasted meats,
  - as a protection for table worktop on which a hot dish is to be put,
  - as a stable base for silicone moulds.
- Wire thickness – rim: 3 mm.
- Wire thickness – grid: 1,7 mm.

code	mm	€
594032	ø320x(H)20	**7,70**

637791

637852

18/0 stainless steel | 18/8 stainless steel

FLOUR SIFTER

- Body made of stainless steel, mesh made of stainless steel.
- 2 layers of very fine mesh.
- With a squeeze handle (spring-loaded mechanism).
- Capacity: ~ 550 g.
- Dishwasher safe.

code	mm	€
637852	187x125x(H)127	**9,35**

BAKERS' SIEVE

S.S. stainless steel

- Made of stainless steel.
- Dishwasher safe.
- Fitted with an eyelet for convenient storage.

code	-	mm	€
637791	for powdered sugar	ø250x(H)75	**10,50**
637821	for powdered sugar	ø410x(H)80	**20,50**
637814	for bread-crumbs	ø250x(H)75	**10,00**
637845	for bread-crumbs	ø410x(H)80	**20,00**
637807	for flour and meal	ø250x(H)75	**9,80**
639313	for flour and meal	ø308x(H)74	**13,50**
639320	for flour and meal	ø358x(H)76	**18,50**
637838	for flour and meal	ø410x(H)80	**20,00**

S.S. stainless steel

Watch the video

512500

PIE CUTTER

- For slicing a round pie or cake in equal parts.

code	-	mm	€
512500	8 portions	ø320	**25,50**
512517	12 portions	ø320	**46,50**

13-125 mm

18/8 stainless steel

515044

Watch the video

13-125 mm

18/8 stainless steel

515150

5 WHEEL DOUGH CUTTER

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

code	mm	€
515044	222x56x(H)55	**51,00**

7 WHEEL DOUGH CUTTER

- Cutting width can easily adjusted. With 7 smooth ø55 mm stainless steel cutting wheels.

code	mm	€
515150	222x80x(H)55	**67,50**

design by
Robert Bronwasser

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

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

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

COMFORT and FREEDOM

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

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

HENDI JET CHEFS' TORCH – SET WITH CARTRIDGE

- Designed with chefs in mind by Robert Bronwasser.
- This torch is a pleasure to use thanks to the stylish matt black design with green accents and the ergonomic grip.
- The torch is easily and securely attached to the gas cartridge (it's possible to replace it after gas runs out) and covers the whole top of the cartridge.
- The piezo ignition makes it easy to ignite, the large gas dial allows for easy adjusting the flame size and intensity.
- This chefs torch can operate at every angle, even upside down, thanks to the improved design of the burner that prevents flaring.
- Precise flame control, up to a flame length of 150 mm.
- Included in the set: torch and gas cartridge.
- Cartriges can be purchased separately, code: 199039.

code		mm	€
198247		185x65x(H)100	**17,00**
198254	set with cartridge	175x68x(H)260	**23,50**

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

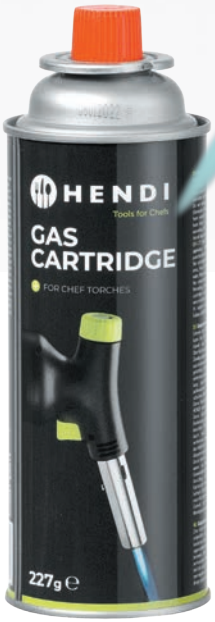
VERSATILE AND SAFE

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

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

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

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



199039

LPG GAS CARTRIDGE

- Suitable for use in combination with HENDI Chefs torch 198247.
- Not suitable for refilling gas lighters etc.
- Packed per 4 canisters.
- Order unit: box with 7 sets of 4 cans.

code	packed per	€
199039	4	**6,75**

Watch the video

198209

198223

199008

CHEF'S TORCH

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

code	mm	€
198209	145x70x(H)190	**33,50**

CHEFS' TORCH

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

code	mm	€
198223	115x50x(H)155	**18,50**

GAS CANISTER

- With various filling nozzles.

code	packed per	liters	€
199046	4	0.2	**6,05**
199008	1	0.2	**1,90**

783153

783160

783177

RAMEKIN

- Ribbed, made of porcelain.

code	order unit	mm	€
783153	12	ø70x(H)35	**2,10**
783160	6	ø90x(H)48	**3,75**
783627	6	ø100x(H)25	**2,80**
783177	6	ø120x(H)55	**4,00**

Foldable doughnut rack

205914

Thanks to the "cold zone" frying residues are collected below the heater, increasing the quality of the oil.

Drain tap

DEEP FRYER

- Welded oil tank with equipped with drain tap at the bottom.
- Removable control element with heater, with an additional safety feature that switches off the entire unit when removed.
- Overheating protection with reset function.
- Cold-zone system prevents burning.
- Oil tank: 400x400x(H)160 mm.
- Temperature control: 50°-190°C.
- Max capacity: 12 L.
- Rubber, non-slip feet.
- Ideal for frying donuts as well as a variety of sweet and savoury snacks.

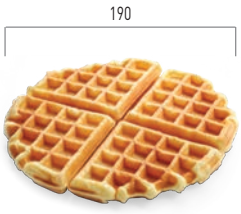
code	liters	V	W	mm	€
205914	12	230	3500	630x860x(H)438	**465,00**

Al die-cast | 18/0 stainless steel

212172

Al aluminium | 18/0 stainless steel

212196



WAFFLE MAKER ROUND

- Make up to 20 waffles per hour.
- The round waffle iron is made of cast aluminium and coated with a durable Teflon® non-stick coating.
- The waffles measure Ø 190 mm and up to 23 mm thick.
- The temperature resistance 50˚C and 210˚C.
- The timer can be set up to 15 minutes.

code	V	W	mm	€
212172	230	1000	250x491x(H)285	**154,00**

ROTATING BUBBLE WAFFLE MAKER

- Body and lifting lever made of stainless steel.
- Rotating head ensures an even distribution of batter.
- Plates made of cast aluminium with a non-stick Teflon coating.
- LED lights to indicate when the set temperature is reached.
- Removable stainless steel drip tray, dishwasher safe.
- Equipped with an overheating protection and a stay-cool handle.
- Hexagon shaped waffles measuring 170 mm across and 25 mm thick.
- Temperature range: from 50°C to 210°C.
- Fitted with a 15-minute timer.
- Efficiency: up to approx. 20 waffles per hour.

code	V	W	mm	€
212196	230	1500	255x560x(H)318	**303,00**

212189

212165

WAFFLE MAKER CORN DOG

- It's possible to bake 6 lollypop waffles or corn dogs at the same time.
- Grooves are cut out of the waffle iron so you can insert the stick and still close the waffle iron.
- Waffle irons made of cast aluminum and coated with a durable Teflon® non-stick coating.
- Open the waffle iron easily with the large, stay-cool, handle.
- The housing is made of 18/0 stainless steel, guaranteeing a long service life and easy cleaning.
- Fitted with a drip tray for dough and fat, helps you keep your work space clean.
- Ventilation slots in the housing protect the controls against overheating.
- The temperature is continuously adjustable from 50°C to 220°C.
- Timer can be set up to 15 minutes.
- Net weight: 10 kg.

code	V	W	mm	€
212189	230	1550	390x378x(H)229	**228,00**

WAFFLE MAKER LOLLYPOP

- It's possible to bake 4 lollypop waffles at the same time, each 255 mm long (without the stick) and shaped like an elongated cone.
- Grooves are cut out of the waffle iron so you can insert the stick and still close the waffle iron.
- Waffle irons made of cast aluminum and coated with a durable Teflon® non-stick coating.
- Open the waffle iron easily with the large, stay-cool, handle.
- The housing is made of 18/0 stainless steel, guaranteeing a long service life and easy cleaning.
- Ventilation slots in the housing protect the controls against overheating.
- The temperature is continuously adjustable from 50°C to 220°C.
- Timer can be set up to 15 minutes.
- Net weight: 10.5 kg.

code	V	W	mm	€
212165	230	1750	314x417x(H)229	**224,00**

CREPES AND WAFFLE MAKERS

- Waffle irons made of enameled cast iron, can be cleaned with a brush.
- Thermostatic temperature control.
- Including waffle fork.
- Insulated handle.

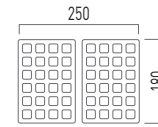
212103 212127 212134

WAFFLE MAKER 'LIÈGE'

- Liège waffles, two 4x6 rectangular patterns.

code	V	W	mm	€
212103	230	1500	330x437x(H)251	**268,00**

Liege waffles

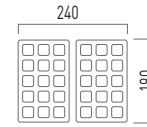


WAFFLE MAKER 'BRUSSELS'

- Brussels waffles, two 3x5 rectangular patterns.

code	V	W	mm	€
212127	230	2200	330x520x(H)277	**263,00**

Brussels waffles

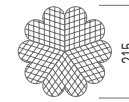


WAFFLE MAKER 'HEART'

- Flower waffles, five conjoined heart-shaped patterns.

code	V	W	mm	€
212134	230	2200	330x543x(H)251	**291,00**

Flower waffles



Al
die-cast

<200°C
temp

UFO BURGER & GELATO PANINI PRESS

NEW

- Housing made of stainless steel.
- Round heated plates with non-stick coating.
- Handle with locking mechanism.
- Suitable for UFO burgers, gelato panini, sealed sandwiches, and dessert snacks.
- Simultaneous grilling and sealing function.
- Adjustable temperature from 5°C to 200°C.
- Built-in timer up to 5 minutes.
- Suitable for bun size: ø120 mm.
- Production capacity: up to 20 pcs/hour.
- Suitable for sweet and savoury fillings.

code	V	W	mm	€
265055	230	1300	531x250x(H)312	**279,00**

265055

S.S.
stainless steel

212028

525197

CRÊPE MAKER

- Housing made of stainless steel.
- Crêpe plate made of cast iron with a ceramic coating.
- Crêpe plate diameter: 400 mm.
- Even heat distribution across the surface.
- The thermostat is continuously adjustable from 50 to 300°C.
- Overheating protection.
- Includes an EGO thermostat.
- Comes with a wooden spreader.

code	V	W	mm	€
212028	230	3000	458x520x(H)165	**233,00**

WOODEN SPREADER FOR CRÊPE MAKERS

- Characteristic shape - perfect for spreading the dough on the cooking surface.
- Recommended for use with the pancake maker with the code: 212028

code	€
525197	**8,65**

NEW 18/8 stainless steel PP polypropylene wash

558102

558119

STAINLESS STEEL SAUCE CONTAINER WITH DISPENSER

- Housing, spring in the dispenser and mechanical system made of stainless steel 18/8.
- The lower element of the dispenser made of polypropylene.
- Removable: lid, dispenser pump.
- Lid fitted with 2 snap latch locks.
- Dispensed sauce portion: 30 ml
- Not dishwasher safe.

code	liters	mm	€
558102	4.5	ø198x(H)360	**191,00**

SET: 2 X STAINLESS STEEL SAUCE CONTAINER WITH DISPENSER

- Housing, spring in the dispenser and mechanical system made of stainless steel 18/8.
- The lower element of the dispenser made of polypropylene.
- Removable: lid, dispenser pump.
- Each lid fitted with 2 snap latch locks.
- Dispensed sauce portion: 30 ml
- Not dishwasher safe.
- Stand with adapter included in set.

code	liters	mm	€
558119	9	400x200x(H)440	**372,00**

NEW 18/8 stainless steel PP polypropylene wash

558157

LID WITH DISPENSER FOR GN CONTAINERS

- Housing, spring in the dispenser and mechanical system made of stainless steel 18/8.
- The lower element of the dispenser made of polypropylene.
- Removable: lid, dispenser pump.
- Dispensed sauce portion: 30 ml.
- Not dishwasher safe.
- 3 sizes available:
  - GN 1/6 (code: 558133)
  - GN 1/4 (code: 558140)
  - GN 1/3 (code: 558157)
- Suitable for GN containers with a height of 200 mm (not included).

code	thickness (mm)	GN	mm	€
558133	0.7	GN 1/6	276x165	**137,00**
558140	0.7	GN 1/4	321x165	**142,00**
558157	0.7	GN 1/3	352x180	**147,00**

NEW

18/8 stainless steel | PP polypropylene | wash

DOUGHNUT FILLING DISPENSER

- Housing, spring, and mechanical system made of stainless steel 18/8.
- Pumping mechanism made of polypropylene.
- Capacity: 4.5 L.
- Double-needle filling nozzle.
- Dispensed portion: 30 ml.
- Removable lid and dispenser pump.
- Lid fitted with 3 snap latch locks.
- Not dishwasher safe.

code	liters	mm	€
558164	4.5	330x240x(H)390	**233,00**

558164

S.S. stainless steel | 18/8 stainless steel | LDPE polyethylene

NEW

201718 201725 201756

SAUCE WARMER

- Body made of stainless steel.
- Temperature adjustable with a 6-step dial, from 30°C to 65°C.
- Heating indicator light.
- Includes a 650 ml LDPE squeeze bottle, 1 per each heater.
- Overheating protection.
- Suitable for heating sauces and chocolate.

code	For	V	W	mm	€
201718	Single - 1x0,65L	230	200	202x280x(H)315	**107,00**
201725	Double - 2x0,65L	230	400	270x223x(H)282	**198,00**
201756	Triple - 3x0,65L	230	600	395x239x(H)211	**256,00** N

NEW

LDPE polyethylene

201732 201763

BOTTLE FOR SAUCE WARMER

- Made of LDPE.
- Intended for the HENDI Sauce warmers (codes: 201718, 201725 and 201756).

code	mm	€
201732	ø68x(H)247	**2,35**
201763	ø68x(H)254	**2,35** N

201732

282748

282762

POPCORN MACHINE

- Frame made of aluminium alloy.
- Robust housing made of tempered glass and powder-coated steel in two colours available: red or black.
- With a hinged service door made of tempered glass.
- Popcorn heating pan with stirring unit.
- Lid with handles made of non-heating material.
- Popcorn scooping flap.
- Scoop included for convenient serving.
- Crumb drawer under the chamber for easy disposal of un-popped kernels and crumbs.
- Illuminated interior.
- Heated bottom of the popcorn chamber.
- Cycle duration: ≈3,5 min. – 150g of corn kernels per cycle.

code	colour	V	W	mm	€
282762	Black	230	1155	560x420x(H)760	**317,00**
282748	Red	230	1155	560x420x(H)760	**317,00**

Al aluminium S.S. stainless steel Fe carbon steel

With convenient collection drawer for crumbs and unpopped popcorn kernels.

PP polypropylene

SCOOP

code	liters	mm	€
562017	0.25	(L)250	**1,70**

562017

Al aluminium | S.S. stainless steel | Fe carbon steel

POPCORN MACHINE WITH CART

- Frame made of aluminium alloy.
- Housing made of tempered glass and powder coated steel.
- With a hinged service door made of tempered glass.
- Popcorn heating pan with stirring unit.
- Lid with handles made of non-heating material.
- Popcorn scooping flap.
- Crumb drawer under the chamber for disposal of un-popped kernels and crumbs.
- Illuminated interior.
- Heated bottom of the popcorn chamber.
- Cycle duration: ≈3,5 min. – 150g of corn kernels per cycle.
- Mobile cart featuring 2 large wheels and 2 swivel castors with locking brakes.

code	colour	V	W	mm	€
282830	Red	230	1155	940x510x(H)1553	**458,00**

282830

NEW

18/8 stainless steel | <110°C temp

HOT DOG WARMER

- Housing made of stainless steel.
- Steam heating system.
- Cabinet capacity: 42 L.
- Capacity: up to 50 buns and 200 sausages.
- Adjustable temperature range: from 30°C to 110°C.
- Removable shelf.
- Drainage valve.
- Water level indicator light.
- Suitable for sausages and buns.

code	V	W	mm	€
265048	230	2000	508x445x(H)693	**279,00**

265048

S.S. stainless steel

COTTON CANDY MACHINES

- Made of carbon steel.
- Removable stainless steel bowl.
- Bowl is dishwasher safe.
- The bowl is fastened by 4 secure clamps.
- Fitted with a drawer for sticks, sugar, dyes, etc.
- Separate switches for power on and the heating elements, with integrated lamps.
- Sugar dispenser included.
- Overload fuse protects the motor against burning in the event of a blockage.

COTTON CANDY MACHINE

- Cover not included.

code	V	W	mm	€
282816	230	1130	520x520x(H)503	**303,00**
282915	230	1145	520x520x(H)501	**349,00** N

282755

COVER FOR COTTON CANDY MACHINE

PMMA plexiglas

- Protect the cotton candy machine from dust and dirt.
- Made of plexiglass.
- Suitable for HENDI cotton candy machine 282731, 282809, 282816, 282915.

code	mm	€
282755	ø520x(H)350	**73,50**

282823 282779

Al die-cast S.S. stainless steel

POPCORN MACHINE

- Housing made of carbon steel.
- Hinged service door made of tempered glass.
- Pot made of cast aluminium.
- Includes a scoop.
- Popcorn heating pan with stirring unit.
- Lid with handles made of non-heating material.
- Popcorn scooping flap.
- Crumb drawer under the chamber for disposal of un-popped kernels and crumbs.
- Illuminated interior.
- Heated bottom of the popcorn chamber.
- Cycle duration: ≈3,5 min. – 150g of corn kernels per cycle

code	colour	V	W	mm	€
282823	Black	230	1155	560x445x(H)775	**535,00**

S.S. stainless steel

NACHO WARMER

- Housing made of stainless steel and tempered glass.
- Inner chamber made of 18/8 stainless steel, with LED light.
- At the back – 2 hinged door, with a handle.
- Fitted with a crumb collecting tray.
- 1 power switch and 1 light switch.
- Max. heating temperature: 58°C.
- Max. load: 35 L.
- Waterproof rating: IPX3.

code	V	W	mm	€
282779	230	500	400x344x(H)525	**233,00**

COTTON CANDY MACHINES

- Made of carbon steel.
- Removable stainless steel bowl.
- Bowl is dishwasher safe.
- The bowl is fastened by 4 secure clamps.
- Fitted with a drawer for sticks, sugar, dyes, etc.
- Separate switches for power on and the heating elements, with integrated lamps.
- Sugar dispenser included.
- Overload fuse protects the motor against burning in the event of a blockage.

282755

282731

282809

COTTON CANDY MACHINE

- Cover not included.

code	V	W	mm	€
282731	230	1130	520x520x(H)503	**303,00**

COTTON CANDY MACHINE

- Motor housing finished with a pink coating.
- Equipped with a trolley.
- Cover not included.

code	V	W	mm	€
282809	230	1130	948x520x(H)914	**414,00**

COVER FOR COTTON CANDY MACHINE

- Protect the cotton candy machine from dust and dirt.
- Made of plexiglass.
- Suitable for HENDI cotton candy machine 282731, 282809, 282816, 282915.

code	mm	€
282755	ø520x(H)350	**73,50**

282755

Watch the video

S.S.
stainless steel

CHOCOLATE FOUNTAIN

- Housing made of stainless steel.
- Auger made of ABS.
- Heating function with adjustable temperature up to 40°C.
- Minimum chocolate capacity: 1kg.
- Maximum chocolate capacity: 8 kg.
- Separate switches for motor and heating element.
- Removable auger and tower.

	Chocolate fountain 3 tiers	Chocolate fountain 5 tiers	Chocolate fountain 6 tiers
code	274101	274156	274163
temperature control	40°C	110°C	150°C
min. capacity chocolate	1 kg	2,5 kg	2,5 kg
max capacity chocolate	1,5 kg	6 kg	8 kg
dimensions	ø215x(H)375 mm	ø332x(H)709 mm	ø372x(H)850 mm
power/voltage	46 W/230 V	265 W/230 V	300 W/230 V
€	**46,50**	**435,00**	**665,00**

Prices net of VAT

04

Food processing

Looking to elevate culinary experience

Big inlet for inserting big pieces of vegetables

Small inlet for inserting small pieces of vegetables

Watch the video

5 discs included,
2 for slicing 3 for grating

231807

VEGETABLE CUTTER PROFI LINE

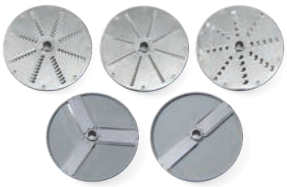
- Durable housing made of aluminium, with smooth and precise finish.
- Cutting disc fitted with a metal bayonet mount which wears out much more slowly than plastic bearing sleeves.
- 2 inlets:
  - large inlet with a pusher on a movable arm,
  - smaller inlet with a detached pusher.
- High work hygiene – the cutter was designed to prevent accumulating dirt:
  - smooth, straight grip of the pusher,
  - on/off switch with a uniform surface,
  - smooth and precise finish of the housing at any point of the body.
- Included in the set:
  - 5 blade discs to achieve different cutting results: 2mm and 4mm slices, and 3mm, 4.5mm, and 7mm shavings.
  - ejector disc,
  - special cleaning brush.
- Safety features: the lid is fitted with a latch and a screw. The pusher arm of the large inlet and the cover screw are equipped with a microswitch (electromagnetic sensor); lifting the pusher arm or loosening the cover screw switches the appliance off.
- The motor is well protected against overheating thanks to a large and effective cooling fan, and 15 ventilation openings on the whole surface of the lower cover.
- Speed: 295 RPM.
- Output: 100-300 kg/h.
- Disc diameter: ø205 mm.
- Additional accessories in the HENDI offer to be purchased separately:
  - Slicing disc (code 280096),
  - Grating disc (code 280317),
  - Dicing disc (code 234730),
  - French fries cutting disc (code 234754),
  - Julienne disc (code 280423),
  - Rasping disc (code 280621),
  - Rack for 18 vegetable cutter discs (code 280690).

code	V	W	mm	€
231807	230	550	615x239x(H)580	**744,00**

Small inlet for inserting small pieces of vegetables

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

Big inlet for inserting big pieces of vegetables



5 discs included,
2 for slicing 3 for grating

231852

VEGETABLE CUTTER HEAVY DUTY

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

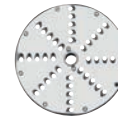
code	V	W	mm	€
231852	230	750	574x250x(H)472	**814,00**

280096

SLICING DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)	€
280126	4	**86,00**
280096	1	**86,00**
280102	2	**86,00**
280201	6	**86,00**
280218	8	**86,00**
280225	10	**86,00**

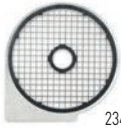


280317

GRATING DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)	€
280317	7	**46,50**
280294	2	**46,50**
280300	3	**46,50**
280416	4.5	**46,50**

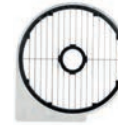


234730

DICING DISC

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

code	thickness (mm)	€
234747	10	**135,00**
234730	8	**135,00**



234754

FRENCH FRIES CUTTING DISC

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

code	thickness (mm)	€
234761	10	**93,00**
234754	8	**93,00**

280423

JULIENNE DISC

- For vegetable cutter 231807 & 231852.

code	thickness (mm)	€
280423	3	**93,00**

280621

RASPING DISC

- For vegetable cutter 231807 & 231852.

code	€
280621	**83,50**

NEW

918500

EJECTOR DISC FOR VEGETABLE CUTTER

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

code	mm	€
918500	ø220	**18,50**

280690

RACK FOR 18 VEGETABLE CUTTER DISCS

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

code	mm	€
280690	400x250x(H)90	**18,50**

PA polyamide | S.S. stainless steel | 18/8 stainless steel

NEW

BOWL CUTTER, ELECTRIC PROFI LINE

- Housing and blade made of stainless steel.
- Bowl made of 18/8 stainless steel.
- Transparent lid with an opening to add ingredients during operation.
- Safety micro-switch ensures the unit operates only when the lid is properly closed.
- Pulse function delivers short bursts of maximum power for precise control and reduced heat build-up.
- Scraper included.
- Not suitable for frozen products.
- Available in 2 bowl sizes:
  - Code 210284: 4 kg (usable capacity)
  - Code 210291: 5 kg (usable capacity)

code	V	W	mm	€
210284	230	800	377x350x(H)520	**675,00**
210291	230	800	377x350x(H)586	**698,00**

237991

18/8 stainless steel | ABS plastic

NEW

BOWL CUTTER KITCHEN LINE

- Housing made of stainless steel 18/8 with brushed finish.
- Bowl cover made of BPA-free material.
- Blade made of stainless steel.
- Motor integrated into removable top cover.
- Push-button control with 2 power levels.
- Speed: up to approx. 3000 rpm.
- Bowl capacity: 8 L.
- Max. working volume for meat: up to 5 L.
- Max. working volume for vegetables: up to 6 L.
- Overheat protection.
- Includes silicone anti-slip ring.
- Suitable for processing fresh and chilled, non-frozen products.

code	V	W	mm	€
237991	230	1200	363x272x(H)328	**296,00**

Double protection against accidents two safety microswitches: after removing the lid and / or lifting the blankholder, the motor switches off automatically

Wide application - 5-step speed regulation! for products with various structures (hard root vegetables and soft tomatoes, bananas)

Maximum efficiency and comfort of work!
ULTRA models with brushless technology:
- they are highly efficient because they work with the same power over the entire speed range.
- they guarantee uniform, repeatable cutting results and reduce losses on the product thanks to the exclusive Force Control System
- they are distinguished by better tightness of the housing due to the lack of the need for ventilation, which also reduces noise emissions and improves work comfort

Maximum comfort for the user.
Side exit for sliced vegetables ensures better ergonomics of work even on a narrower worktop. Very intuitive electronic control panel.

ELECTRIC VEGETABLE SLICER WITH ELECTRONIC GRAPHIC PANEL CA-3V AND CA41V – 5 SPEEDS

sammic

- The appliance is designed for chopping vegetables (delicate products in particular) and forming them so as to achieve the desired shape using a wide range of OPTIONALLY available discs and grids – possibility to obtain a range of various slices, shreds, bars, cubes, or fries.
- Model CA-4V for cutting small cabbages.
- New, intuitive, electronically controlled panel for easy operation, offering a range of many important functions.
- Choice of up to 5 knife speeds, perfect for various types of vegetables.
- Powerful brushless motors effectively maintain torque.
- Control of slicing force assuring identical slicing of top highest quality.
- SENCO FORCE motor overload alarm function.
- FORCE CONTROL function indicates the motor power in use.
- An additional FORCE CONTROL enables observing the following:
  - current in the motor.
  - motor power at a given moment.
  - temperature in the IGBT electronic module.
  - temperature inside the motor housing.
- Made of stainless steel and cast aluminium, it is distinguished by its high durability and fitness for heavy-duty work.
- Disc diameter: 205 mm.
- Speed: 300-1,000 rpm.
- Equipped with a large container for vegetables: 136 cm² or 286 cm².
- Knife design guarantees repeatable cutting.
- Side exit for chopped vegetables enables placing the vegetable cutter on a narrow worktop.
- High profile ejection disc for better efficiency of the appliance.
- Output: up to 500 kg/h.
- Easily detachable lid with presser.
- Double accident protection: the motor automatically shuts off when the lid is removed and/or the presser is lifted.

Large feeder for vegetables: 136 cm² or 286 cm²

Small vegetable feeder

MADE IN SPAIN

2 years WARRANTY

1050784

1050796

code	model	opening head (cm²)	performance (kg)	V	W	mm	kg	€
1050784	CA-3V	136	up to 500	230	1500	391x409x(H)552	24	**2 800,00**
1050796	CA-4V	286	200-650	230	1500	391x400x(H)652	27	**3 430,00**

Large feeder for vegetables: 136 cm² or 286 cm²

Small vegetable feeder

Maximum efficiency and comfort of work!
ACTIVE models with brushless technology:
- they are highly efficient
- they guarantee uniform, repeatable cutting results and reduce losses on the product thanks to the exclusive Force Control System
- they are distinguished by better tightness of the housing due to the lack of the need for ventilation, which also reduces noise emissions and improves work comfort
- are easy to use thanks to the new, ergonomic control panel

Double protection against accidents
two safety microswitches: after removing the lid and / or lifting the blankholder, the motor switches off automatically

ELECTRIC VEGETABLE CUTTER – ACTIVE RANGE

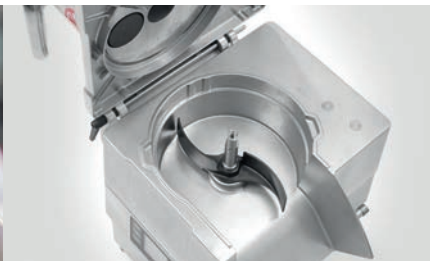
sammic

- The appliance is designed for chopping vegetables (delicate products in particular) and forming them so as to achieve the desired shape using a wide range of OPTIONALLY available discs and grids – possibility to obtain a range of various slices, shreds, bars, cubes, or fries.
- New, intuitive, electronically controlled panel.
- Made of stainless steel and cast aluminium, it is distinguished by its high durability and fitness for heavy-duty work.
- Knife design guarantees repeatable cutting.
- Side exit for chopped vegetables enables placing the vegetable cutter on a narrow worktop.
- Speed: 365 rpm.
- Easily detachable lid with presser.
- Double accident protection: the motor automatically shuts off when the lid is removed and/or the presser is lifted.

1050700

1050719

code	model	opening head (cm²)	performance (kg)	V	W	mm	kg	€
1050700	CA-31 230V	136	150-450	230	550	389x405x(H)544	21	**1 530,00**
1050701	CA-31 400V	136	150-450	400	550	389x405x(H)544	21	**1 500,00**
1050719	CA-41 230V	286	200-650	230	550	391x396x(H)653	24	**2 430,00**
1050721	CA-41 400V	286	200-650	400	550	391x396x(H)653	24	**2 370,00**



code		intended use	number of knives	€
1010215	Disc for slices FC-1 + 1 mm	Cucumbers, carrots, and potato chips	3	124,00
1010220	Disc for slices FC-2 + 2 mm	Cucumbers, carrots, onions, and potato chips	2	124,00
1010224	Disc for slices FC-3D 3 mm		2	124,00
1010227	Disc for slices FC-6D 6 mm	Cucumbers, carrots, onions, potato chips, white cabbage and more	2	124,00
1010409	Disc for slices FC-8D 8 mm		1	124,00
1010410	Disc for slices FC-10D 10 mm		1	124,00
1010411	Disc for slices FC-14D 14 mm		1	139,00
1010252	Disc for slices FC-20 + 20 mm		1	139,00
1010247	Disc for slices FC-25 + 25 mm		1	139,00
1010406	Disc for slices FCC-2 + 2 mm	The curved blade allows for precise cutting of delicate products: tomatoes, oranges, bananas, lemons, etc.	2	124,00
1010403	Disc for slices FCC-3 + 3 mm		1	124,00
1010404	Disc for slices FCC-5 + 5 mm		1	124,00
1010295	Disc for crinkle-cut slices FCO-2 + 2 mm	The grooved blade allows you to get crinkle-cut slices of cucumbers, carrots, potatoes, etc.		137,00
1010300	Disc for crinkle-cut slices FCO-3 + 3 mm		2	137,00
1010408	Disc for crinkle-cut slices FCO-6 + 6 mm		2	137,00

code		intended use	€
1010355	French fries grating FFC-10 + 10 mm	In combination with the FC-10 disc, it allows you to get French fries	137,00
1010350	French fries grating FFC-8 + 8 mm	In combination with the FC-8 disc, it allows you to get French fries	137,00
1010364	Cube grating FMC-14D 14x14 mm	In combination with the FC-14D disc, it allows you to receive a cube 14x14x14 mm	137,00
1010375	Cube grating FMC-20 + 20x20 mm	In combination with the FC-20 disc, it allows you to receive a cube 20x20x20 mm	137,00
1010380	Cube grating FMC-25 + 25x25 mm	In combination with the FC-25 disc, it allows you to receive a cube 25x25x25 mm	137,00
1010362	Cube grating FMC-8D 8x8 mm	In combination with the FC-8D disc, it allows you to obtain an 8x8x8 cube	137,00
1010363	Cube grating FMC-10D 10x10 mm	In combination with the FC-10D disc, it allows you to obtain a 10x10x10 cube	137,00

code		intended use	number of knives	€	
1010205	Disc for posts FCE-2 + 2x2 mm	Produces a „Julienne" cut effect. Celery, parsley, carrots, etc.	2	165,00	
1010210	Disc for posts FCE-4 + 4x4 mm			165,00	
1010405	Disc for posts FCE-8 + 8x8 mm		1	191,00	
1010214	Disc for posts FCE-4x4G, Déli-cut			170,00	N
1010557	Disc for posts FCE-5x5G, Déli-cut PLUS			184,00	N

NEW

1010462

WEDGE GRID FOR VEGETABLE CUTTER - DÉLI-CUT PLUS

- Made of stainless steel.
- Compatible with the FCE-5x5G disc.
- Designed for onions and other vegetables with high moisture content.
- Cut size: 5x5x6 mm.

code	mm	€
1010462	ø220x220	203,00

code		intended use	€
1010390	Mashed Potato Set	Masher for mashed potatoes, to be used only with the disc for slices	196,00

code		intended use	€
1010320	Disc for shreds SH-2 2 mm	Vegetable shaving disc, pizza cheese, nuts, almonds	87,00
1010315	Disc for shreds SH-3 3 mm		87,00
1010322	Disc for shreds SH-4 4 mm		87,00
1010324	Disc for shreds SH-6 6 mm		87,00
1010326	Disc for shreds SH-7 7 mm		87,00

code		intended use	€
1010318	Disc for friction SH-1 1 mm	Creaming disc for bread, hard cheese, chocolate etc.	87,00
1010328	Disc for friction SH-8 8 mm		87,00

code		€
1010361	Grating washing set FMC-8	121,00
1010366	Grating washing set FMC-10	121,00
1010359	Holder for washing set QC-8 and QC-10	73,50

1010204

DISC AND GRATING STAND

- Perfect for storing discs and grids.
- Holds 10 discs.

code	€
1010204	58,50

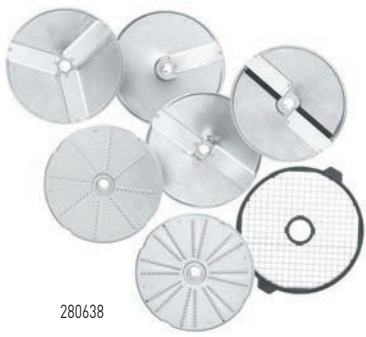
DRIVING BASE FOR SHREDDER AND MULTIFUNCTIONAL DEVICES

- The base enables placing the appliance at the optimum height for work and adjusting the GN container to fit right next to the vegetable cutter outlet.
- Made of stainless steel.
- Equipped with 2 wheels enabling easy transportation.

code	mm	€
1050063	666x686x(H)400	414,00

1050063

S.S. stainless steel NEW



280638

DISC SET

- Made of stainless steel.
- Suitable for slicing, shredding, grating, julienne cutting, and dicing.
- Suitable for salad preparation, garnishes, side dishes, and bulk vegetable processing.
- Set includes:
  1010220 – straight slicing disc.
  1010227 – precision slicing disc.
  1010320 – shredding and grating disc.
  1010210 – julienne cutting disc.
  1010363 – dicing grid.
  1010410 – fine precision slicing disc.
  1010318 – coarse shredding and grating disc.
- Compatible with CA-31 / CA-41 / CA-42 / CA-3V / CA-4V / CA-62 vegetable slicers.
- Compatible with CK-35V / CK-38V / CK-45V / CK-48V cutter mixers.

code	€
280638	**791,00**

S.S. stainless steel NEW

1010367

GRID CLEANER FOR SAMMIC GRIDS

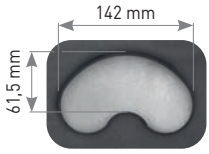
- Universal cleaning tool for all Sammic grids.
- Pentagonal device with four corners, each with teeth designed to fit different grid sizes.
- Compatible grid sizes: 8 mm, 12 mm and 25 mm, 10 mm and 20 mm, and 14 mm.
- The fifth corner of the cleaner is equipped with a small punch that is ideal for cleaning the corners of the grids that are difficult to reach with the larger teeth due to their geometry.

code	mm	€
1010367	254x254x(H)30	**44,00**

HENDI

SAMMIC COMPACT LINE VARIABLE SPEED AND FIXED SPEED SHREDDERS

- The Compact Line cutter by Sammic is made of top quality materials which makes it durable and resistant to external factors. It is the right choice for the most demanding chefs.
- Housing made of reinforced polymer
- Designed with exceptional precision, cutting blades ensure perfect results
- The clear and user-friendly control panel makes the appliance extremely easy to use.
- The vegetable cutter has a double safety feature with 2 microswitches: when the lid is removed and/or when the presser is lifted.
- With its light weight and compact design, the appliance takes up less space.
- Quiet operation ensures high comfort of use.
- The vegetable cutter uses a brushless motor.
- The appliance features high water resistance.
- A large container for vegetables is a plus: 89 cm^2.
- CA-21 – the vegetable cutter operates at a constant speed of 1,500 rpm.
- CA-2V – 5-step, 300-1,000 rpm. speed control
- Up to 35 different types of cuts can be achieved.
- Accessories sold separately.



1050940

1050962

code	model	opening head (cm^2)	performance (kg)	knife speed (rpm)	V	W	mm	kg	€
1050940	CA-21	89	50-350	1500	230	800	378x309(H)533	15,3	**1 250,00**
1050962	CA-2V	89	50-350	300-1000	230	1100	378x309(H)533	13	**2 050,00**

ACCESSORIES

code	knife type	for	application	€
2059762	attachment	cutter	for group Compact Range	**321,00**
2059750	smooth blade	cutter and food processors Compact Line	for chopping raw meat and fiber crops	**203,00**
2059752	perforated blade	cutter and food processors Compact Line	for the preparation of protein shakes, sauces	**202,00**
2059748	serrated blade	cutter and food processors Compact Line	for dough preparation and general-purpose use	**202,00**

2059762

2059752

1010204

DISC AND GRATING STAND

- Perfect for storing discs and grids.
- Holds 10 discs.

code	€
1010204	**58,50**

code		intended use	€
1010530	Disc for slices FCS-1 1 mm	Cucumbers, carrots, and potato chips	93,50
1010532	Disc for slices FCS-2 2 mm	Cucumbers, carrots, onions, and potato chips	93,50
1010534	Disc for slices FCS-3 3 mm		93,50
1010536	Disc for slices FCS-4 4 mm	Cucumbers, carrots, onions, and potato chips, white cabbage and others	93,50
1010538	Disc for slices FCS-5 5 mm		93,50
1010540	Disc for slices FCS-6 6 mm		93,50
1010570	Disc for slices FCS-8 8 mm		110,00
1010572	Disc for slices FCS-10 10 mm		110,00
1010574	Disc for slices FCS-12 12 mm		110,00
1010546	Disc for crinkle-cut slices FCOS-2 2 mm	The grooved blade allows you to get crinkle-cut slices of cucumbers, carrots, potatoes, etc.	93,50

code		intended use	€
1010590	French fries grating FFS-8 8 mm	In combination with the FCS-8 disc, it allows you to get French fries	136,00
1010592	French fries grating FFS-10 10 mm	In combination with the FCS-10 disc, it allows you to get French fries	136,00
1010580	Cube grating FMS-8 8x8 mm	In combination with the FCS-8 disc, it allows you to receive a cube 8x8x8 mm	136,00
1010582	Cube grating FMS-10 10x10 mm	In combination with the FCS-10 disc, it allows you to receive a cube 10x10x10 mm	136,00
1010584	Cube grating FMS-12 12x12 mm	In combination with the FCS-12 disc, it allows you to receive a cube 12x12x12 mm	136,00

code		intended use	€
1010514	Mashed Potato Set – SHSF fine shield	Masher for mashed potatoes, to be used only with the disc for slices	72,50
1010516	Mashed Potato Set – SHSF coarse disc		72,50

code		intended use	€
1010500	Disc for friction SHS-2 2 mm	Vegetable shaving disc, pizza cheese, nuts, almonds	72,50
1010502	Disc for friction SHS-3 3 mm		72,50
1010504	Disc for friction SHS-4 4 mm		72,50
1010506	Disc for friction SHS-7 7 mm		72,50

code		intended use	€
1010550	Disc for posts FCES 2x2 mm	Produces a „Julienne" cut effect. Celery, parsley, carrots, etc.	124,00
1010552	Disc for posts FCES 2x4 mm		124,00
1010554	Disc for posts FCES 2x6 mm		124,00
1010556	Disc for posts FCES 4x4 mm		124,00
1010558	Disc for posts FCES 6x6 mm		124,00
1010560	Disc for posts FCES 8x8 mm		124,00

Efficiency and productivity possibility to program the time and button of pulse operation. Reverse rotation for mixing products Depending on the purpose, use of smooth blades or optional punch blades

Safety
Two safety microswitches in the position of the vessel and the lid – when the lid and/or the vessel is removed, the motor automatically switches off

Robust stainless steel and aluminium construction for intensive and faultless operation, which ensures high endurance and resistance to working conditions

CUTTERS-EMULSIFIERS – ULTRA RANGE

sammic

- It is designed for cutting, chopping, grinding, and mixing of all kinds of products such as vegetables and herbs, raw and cooked meats, fish, fruits, nuts, ice cubes, and for kneading all kinds of dough.
- Perfect for making mousses, purées, sauces, soups, chopped meat for meatballs or tartare, potato, vegetable or fruit purée, butter, e.g. with herbs, mayonnaise, and even for kneading dough or powdered sugar and almond paste.
- Cutter-Emulsifier especially designed for liquids.
- Additionally equipped with a manual scraper for even more homogeneous mixtures.
- Removable stainless steel bowl with polycarbonate lid and a special hole for adding ingredients when the appliance is in operation.
- Safety systems prevent the motor from starting if cutter-emulsifier module is not mounted on the block featuring the motor or if it is mounted incorrectly.
- An additional safety microswitch blocks knife rotations if the container lid is removed or improperly installed.
- The motor block is made of high grade aluminium alloy.
- The high tightness of the housing prevents flooding of the motor.
- The appliance is equipped with a modern, electronic visual control panel with many useful functions and information on its operation.
- Special function verifying whether the module is mounted correctly.
- The reverse rotation is perfect for removing the finished product.
- Pulse mode is especially useful for chopping delicate food products.
- Visual speed display with speed number and revolutions per minute.
- Operating time set function.
- Reverse rotation for mixing food products.
- Powerful motors made with "Brushless" technology, effectively maintaining torque in each of the 10 speed ranges from 300 to 3,000 rpm.
- Additional Force Control function enables observation of up to 4 parameters of the appliance:
  - current in the motor.
  - motor power at a given moment.
  - temperature in the IGBT electronic module.
  - temperature inside the motor housing.
- Complete with serrated knife.

1050834

1050853

MADE IN SPAIN

2 years WARRANTY

code	model	container (l)	number of gears	knife speed (rpm)	V	W	mm	container (mm)	weight – emulsifier (kg)	weight – cutter (kg)	€
1050834	KE-5V	5,5	10	300-3000	230	1500	286x387x(H)487	Ø240x(H)150	26,5	18	**2 620,00**
1050853	KE-8V	8	10	300-3000	230	1500	286x387x(H)517	Ø240x(H)199	27,6	19	**3 020,00**

ACCESSORIES SAMMIC

code	knife type	for	application	€
2053058	smooth blade	cutter 1050832, emulsifier 1050834	for chopping raw meat and fiber crops	203,00
2053935	smooth blade	cutter 1050850, emulsifier 1050853		243,00
2053063	perforated blade	cutter 1050832, emulsifier 1050834	for the preparation of protein shakes, sauces	181,00
2053940	perforated blade	cutter 1050850, emulsifier 1050853		216,00
2053091	serrated blade	cutter 1050832, emulsifier 1050834	for dough preparation and general-purpose use	215,00
2053930	serrated blade	cutter 1050850, emulsifier 1050853		259,00
2059417	scraper	emulsifier 1050834		77,50
2053960	scraper	emulsifier 1050853		93,50

STOP
PULSE
sammic

SAMMIC COMPACT LINE VARIABLE SPEED AND FIXED SPEED MEAT PROCESSORS AND EMULSIFIERS

- The device is designed for shredding, chopping, grinding and mixing a variety of products and kneading all kinds of dough
- The emulsifier is designed especially for processing liquids
- Removable, stainless-steel tank (4.4 l) with a polycarbonate lid and an opening that allows ingredients to be added while the machine is running
- The emulsifier is equipped with a modern electronic panel (model 1051000) with many useful functions and information about the operation of the device
- Wide application – 5 speed settings! (model 1051000) for products with varied textures (hard: root vegetables and soft: tomatoes, bananas). Special programmes: coarse and fine grinding, timer
- Overload warning - Force Control - visual and sound alarm
- Double protection against accidents – safety microswitches by the bowl and the lid, error notification system
- Robust construction made of the highest quality food-grade materials
- The devices are easy to use thanks to the new, ergonomic control panel
- Lightweight and compact design
- Casing made of fiberglass – a reinforced polymer
- High water resistance – no vents in the casing
- Quiet operation – high user comfort
- Meat processor bowl equipped with ergonomic handles

1050980

1051000

2059760

2059752

code	model	type	container (l)	knife speed (rpm)	V	W	mm	motor	weight (kg)	€
1050980	K-41	cutter	4,4	1500	230	800	252x309x(H)434	asynchronous	14,2	**1 350,00**
1051000	KE-4V	cutter-emulsifier	4,4	300-3000	230	1100	252x309x(H)434	brushless	11,9	**2 150,00**

ACCESSORIES

code	knife type	for	application	€
2059760	cutter head	cutter 1050940 and 1050962 or cutter-emulsifiers 1050980 and 1051000		**412,00**
2059750	smooth blade	cutter and food processors Compact Line	for chopping raw meat and fiber crops	**203,00**
2059752	perforated blade	cutter and food processors Compact Line	for the preparation of protein shakes, sauces	**202,00**
2059748	serrated blade	cutter and food processors Compact Line	for dough preparation and general-purpose use	**202,00**

CUTTER – ACTIVE RANGE

- Appliance designed for slicing, grinding, mixing and crushing of food products.
- Removable stainless steel bowl with polycarbonate lid and a special hole for adding ingredients when the appliance is in operation.
- Safety systems prevent the motor from starting if cutter module is not mounted on the block featuring the motor or if it is mounted incorrectly.
- An additional safety microswitch blocks knife rotations if the container lid is removed or improperly installed.
- The motor block is made of high grade aluminium alloy.
- The high tightness of the housing prevents flooding of the motor.
- The appliance is equipped with a modern, electronic visual control panel with many useful functions and information on its operation.
- Special function verifying whether the module is mounted correctly.
- Pulse mode is especially useful for chopping delicate food products.
- Visual speed display with speed number and revolutions per minute.
- Operating time set function.
- 2-step speed adjustment: 1,500 and 3,000 rpm.
- Additional Force Control function enables observation of up to 4 parameters of the appliance:
  - current in the motor.
  - motor power at a given moment.
  - temperature in the IGBT electronic module.
  - temperature inside the motor housing.
- Complete with serrated knife.

1050832

1050850

MADE IN SPAIN

2 years WARRANTY

code	model	container (l)	number of gears	knife speed (rpm)	V	W	mm	container (mm)	weight – emulsifier (kg)	weight – cutter (kg)	€
1050832	K-52	5,5	2	1500 and 3000	400	1500	286x387x(H)439	Ø240x(H)150	29,7	18	**2 040,00**
1050850	K-82	8	2	1500 and 3000	400	1500	286x387x(H)473	Ø240x(H)199	30,8	18,9	**2 240,00**

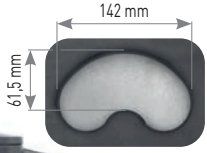
ACCESSORIES SAMMIC

code	knife type	for	application	€
2053058	smooth blade	cutter 1050832, emulsifier 1050834	for chopping raw meat and fiber crops	**203,00**
2053935	smooth blade	cutter 1050850, emulsifier 1050853		**243,00**
2053063	perforated blade	cutter 1050832, emulsifier 1050834	for the preparation of protein shakes, sauces	**181,00**
2053940	perforated blade	cutter 1050850, emulsifier 1050853		**216,00**
2053091	serrated blade	cutter 1050832, emulsifier 1050834	for dough preparation and general-purpose use	**215,00**
2053930	serrated blade	cutter 1050850, emulsifier 1050853		**259,00**
2059417	scraper	emulsifier 1050834		**77,50**
2053960	scraper	emulsifier 1050853		**93,50**

COMPACT LINE FOOD PROCESSORS

- Vegetable cutter for cutting and chopping vegetables (delicate products in particular) and forming them so as to achieve the desired shape with the use of a wide range of discs and grids sold separately.
- Designed with exceptional precision, cutting blades ensure perfect results.
- Robust structure made from top quality food-grade materials.
- Easy to use thanks to the new ergonomic control panel.
- Low weight and compact design – the vegetable cutter weighs less and takes up less space.
- Housing made of reinforced fiberglass.
- High water resistance thanks to a vent-free housing.
- Quiet operation ensures high comfort of use.
- Wide range of application – 5 speeds (model 1050962) for products with different textures (hard ingredients such as root vegetables and soft such as tomatoes, bananas).
- Pressure force control system.
- Double safety system – two microswitches: the motor automatically switches off when the lid is removed and/or the lever is lifted.
- Large capacity container for vegetables: 89 cm^2.
- Lateral outlet opening for finished product makes it possible for the machine to be positioned on a small-size working surface.
- 1 or 5 cutting speeds: 1500 or 300-1000 rpm (depending on model).
- High profile ejection disc for better efficiency of the appliance.
- Output: 50-350 kg/h.
- Lever and lid easy to detach.
- 4.4 l capacity emulsifier bowl designed to be used for cutting, chopping, grinding and mixing products as well as kneading dough of any kind.
- 1 or 10 emulsifier speeds: 1500 or 300-1000 rpm (depending on model).
- Pulse mode (model 1050900) useful for chopping delicate foods to avoid grinding them into a pulp (only for emulsifier module).
- Up to 35 different types of cuts – thanks to the broad range of discs and grids (sold separately).

2 years WARRANTY



2059762

1050900

2059752

code	performance (kg)	opening head (cm^2)	container (l)	V	W	dimensions – emulsifier (mm)	dimensions – cutter (mm)	weight – emulsifier (kg)	weight – cutter (kg)	€
1050900	50-350	89	4,4	230	800	378x309(H)533	252x309x(H)434	15,3	14,2	**1 620,00**

ACCESSORIES

code	knife type	for	application	€
2059762	attachment	cutter	for group Compact Range	**321,00**
2059750	smooth blade	cutter and food processors Compact Line	for chopping raw meat and fiber crops	**203,00**
2059752	perforated blade	cutter and food processors Compact Line	for the preparation of protein shakes, sauces	**202,00**
2059748	serrated blade	cutter and food processors Compact Line	for dough preparation and general-purpose use	**202,00**

MEAT MINCERS TOP LINE

- High quality professional equipment designed for mincing all types of skinless and boneless meat
- Housing made of high quality, polished stainless steel.
- Removable surgical 18/10 steel funnel.
- Easy removal of funnel and all internal parts.
- Motor protection against overheating.
- Rotational speed 165 rpm.
- Machine with reverse function in case of clogging the funnel.
- Reset button protecting the device against overheating.
- The hopper tray made of stainless steel.
- IPX1 rating.
- Comfortable grip on upper body.
- Non-slip feet.
- Package includes:
  - 2 stainless steel mincing discs with 6 and 8 mm holes (5 and 8 mm in model 210765).
  - Stainless steel knife and worm.
  - Stuffing tube made of polypropylene.
  - Polyethylene meat pusher.
  - Not for continuous use (after 45 minutes of operation switch off to cool down).

PE polyethylene S.S. stainless steel

PERFORMANCE temporarily to 250 kg/h

210772

MEAT MINCER 8

- Mincing disc diameter ø62 mm.

code	V	W	mm	€
210765	230	300	250x370 x(H)490	**396,00**

MEAT MINCER 12

- Mincing disc diameter ø69.8 mm.

code	V	W	mm	€
210772	230	550	264x420 x(H)548	**512,00**

MEAT MINCER 22

- Mincing disc diameter ø82 mm.

code	V	W	mm	€
210789	230	900	305x490 x(H)607	**675,00**

S.S. stainless steel

PERFORATED PLATE

code	mm	€
210420	ø8	**16,50**
210413	ø5	**16,50**

code	mm	€
210468	ø8	**16,50**
210451	ø6	**16,50**

code	mm	€
282878	ø8	**28,00**
282885	ø6	**28,00**
282861	ø4,5	**22,50**
282854	ø3	**22,50**
282847	ø2	**22,50**

KNIFE

code	€
210406	**9,10**

code	€
210444	**9,10**

code	€
210482	**9,10**

WORM SCREW

code	€
210390	**58,00**

code	€
210437	**70,00**

code	€
210475	**81,50**

PE polyethylene S.S. stainless steel

PROFI LINE 12 MEAT MINCER WITH STAINLESS STEEL SCREW PROFI LINE

- Hopper and meat container made of stainless steel.
- Stainless steel rolling pin.
- Polyethylene pusher included.
- Professional machine designed for mincing of all kinds of skinless and boneless meat.
- Oil bathed gears (for smooth and extra quiet operation).
- Mincing disc diameter: ø70 mm, holes: ø6 mm – Made of stainless steel.
- Non-slip feet.
- Weight: 19 kg.
- Output: 200 kg/h.
- The appliance is not intended for continuous operation.

code	V	W	mm	€
282200	230	750	370x220x(H)440	**782,00**

S.S. stainless steel

PERFORATED PLATE

- Ø 70 mm.

282267

code	mm	€
282267	ø2	**25,50**
282250	ø3	**22,50**
282243	ø4.5	**22,50**
282236	ø6	**22,50**
282229	ø8	**22,50**

S.S. stainless steel

MEAT MINCER KNIFE

282359

code	€
282359	**11,50**

Al aluminium S.S. stainless steel

PERFORMANCE
temporarily to
300 kg/h

282199

PROFI LINE MEAT MINCER 12

- Hopper and meat container Made of stainless steel.
- Worm screw made of a special aluminium alloy.
- Polyethylene pusher included.
- Professional machine designed for mincing of all kinds of skinless and boneless meat.
- Oil bathed gears (for smooth and extra quiet operation).
- Mincing disc diameter: ø70 mm, holes: ø6 mm – Made of stainless steel.
- Non-slip feet.
- Weight: 19 kg
- Output: 200 kg/h
- The appliance is not intended for continuous operation.

code	V	W	mm	€
282199	230	750	370x220x(H)440	**651,00**

PROFI LINE MEAT MINCER 22

- Hopper and meat container Made of stainless steel.
- Worm screw made of a special aluminium alloy.
- Polyethylene pusher included.
- Professional machine designed for mincing of all kinds of skinless and boneless meat.
- Oil bathed gears (for smooth and extra quiet operation).
- Mincing disc diameter: ø82 mm, holes: ø6 mm – Made of stainless steel.
- Non-slip feet.
- Weight: 24 kg.
- Output: 300 kg/h
- The appliance is not intended for continuous operation.

code	V	W	mm	€
282007	230	1100	430x250x(H)510	**923,00**

S.S. stainless steel

PERFORATED PLATE

- Ø 70 mm.

code	mm	€
282267	ø2	**25,50**
282250	ø3	**22,50**
282243	ø4.5	**22,50**
282236	ø6	**22,50**
282229	ø8	**22,50**

282229

S.S. stainless steel

PERFORATED PLATE

- Made of stainless steel,
- Dishwasher safe.
- Compatible with meat mincer 282007.

code	mm	€
282014	ø8	**28,00**
282021	ø6	**28,00**
282038	ø4,5	**28,00**
282045	ø3	**30,00**
282052	ø2	**39,50**

282014

S.S. stainless steel

MEAT MINCER KNIFE

code	€
282359	**11,50**

282359

S.S. stainless steel

MEAT MINCER KNIFE

code	€
282076	**16,50**

282076

Al aluminium — wash

282304

WORM SCREW

- Made of anodized aluminium.

code	€
282304	**77,00**

Al aluminium — wash

282069

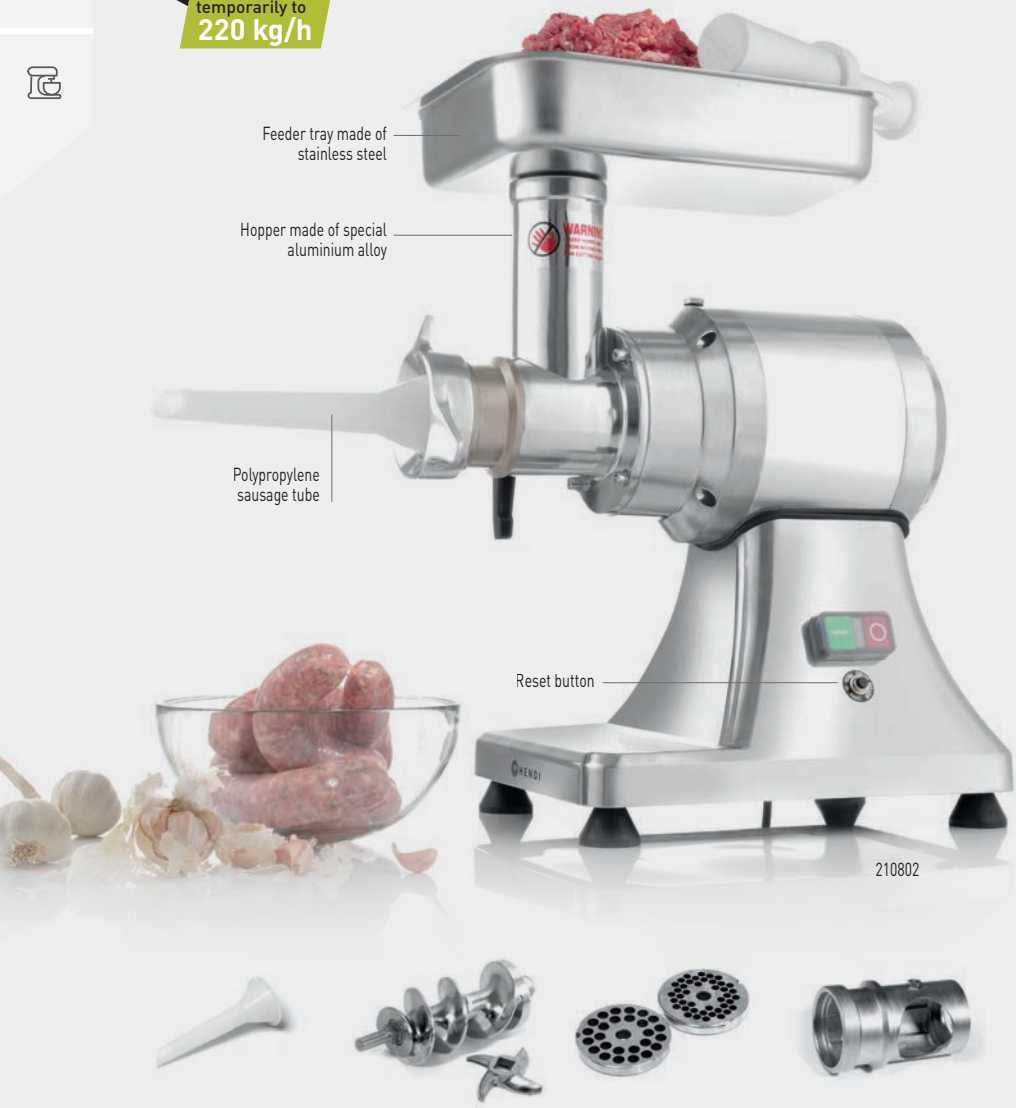
WORM SCREW

- Made of anodized aluminium.

code	€
282069	**113,00**

Al aluminium S.S. stainless steel

PERFORMANCE
temporarily to
220 kg/h



MEAT MINCER 12

- Body made of aluminium alloy.
- Feeder tray made of stainless steel.
- Hopper made of aluminium alloy.
- Knife and worm screw made of stainless steel.
- Mouth made of cast iron.
- Pressure pin made of polyethylene.
- Motor with an overheat protection mechanism and reset button against overload.
- Rotation speed: 170 rpm.
- Anti-slip feet.
- Easy disassembly for cleaning.
- Output: 100 kg/h.
- Operational for up to 45 minutes with 15 minutes rest.
- Includes:
- 1x sausage stuffing tube made of polypropylene.
- 2x Ø 70 mm mincing discs with Ø 6 and 8 mm holes included.

code	V	W	mm	€
210802	230	550	240x393x(H)560	**512,00**

MEAT MINCER 22

- Body made of aluminium alloy.
- Feeder tray made of stainless steel.
- Hopper made of aluminium alloy.
- Sausage machine stuffer made of polypropylene.
- Knife and worm screw made of stainless steel.
- Mouth made of cast iron.
- Pressure pin made of polyethylene.
- Motor with an overheat protection mechanism and reset button against overload.
- Rotation speed: 170 rpm.
- Anti-slip feet.
- Easy disassembly for cleaning.
- Output: 200 kg/h.
- Operational for up to 45 minutes with 15 minutes rest.
- Included:
- Stuffing tube.
- 2x Ø82 mm mincing discs with Ø6 and Ø8 mm holes.

code	V	W	mm	€
210819	230	750	239x424x(H)571	**624,00**

S.S. stainless steel

PERFORATED PLATE

- Ø 70 mm.

code	mm	€
282267	ø2	**25,50**
282250	ø3	**22,50**
282243	ø4.5	**22,50**
282236	ø6	**22,50**
282229	ø8	**22,50**

282229

S.S. stainless steel, indoor

PERFORATED PLATE

- Made of stainless steel.
- Dishwasher safe.
- Compatible with meat mincer 210819 and 210789.

code	mm	€
282878	ø8	**22,50**
282885	ø6	**22,50**
282861	ø4,5	**22,50**
282854	ø3	**28,00**
282878	ø2	**28,00**

282847

S.S. stainless steel

MEAT MINCER KNIFE

code	€
282359	**11,50**

282359

S.S. stainless steel

MEAT MINCER KNIFE

code	€
282076	**16,50**

282076

S.S. stainless steel

WORM SHAFT

code	suitable for	€
931257	210802	**67,50**

931257

S.S. stainless steel

WORM SHAFT

code	suitable for	€
933367	210819	**70,00**

933367

S.S. stainless steel

Easy and quick assembly of the funnel in motor body

Al aluminium S.S. stainless steel

Watch the video

PERFORMANCE temporarily to 150 kg/h

Meat dish with dust cover

Watch the video

282274

Housing made of aluminium

210864

MEAT MINCER PROFI LINE 1/2 UNGER 12

- Designed for professional use, ideal for butcher shops, supermarkets, large canteens, restaurants and other catering establishments.
- For mincing any type of boneless meat.
- Sleek engine housing made of polished cast aluminium.
- Funnel made of stainless steel AISI 304.
- Oil batch gear (for smooth and extra quiet operation).
- Removable stainless steel funnel.
- Ventilated asynchronous motor with protection against overheating.
- Worm screw speed: 140 RPM.
- Polyethylene meat pusher.
- Mincing disc with ø6.5 mm openings and pre-cutter included.
- Tray with stainless steel hopper.
- Filling opening: ø52 mm.
- Funnel outlet diameter: ø70 mm.
- Output: up to 150 kg/h.
- Not for continuous use.
- Weight: 23 kg.

code	V	W	mm	€
282274	400	1100	460x240x(H)510	**1 180,00**

MEAT MINCER 198

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

code	V	W	mm	€
210864	230	400	195x274x(H)430	**140,00**

Three sausage stuffing tubes included

Worm screw made of aluminium, blade made of stainless steel

Watch the video

ELECTRIC MEAT TENDERISER

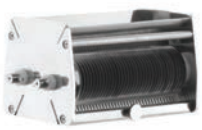
- Max. meat portion size: 160 mm wide x 30 mm thick.
- Stainless steel housing.
- Supplied with a beef and pork tenderiser attachment.
- Speed of the softening knife units: 75 rpm
- Capacity: up to 800 pieces/h
- Motor cooled by a built-in fan.
- 4 rubber feet.

code	V	W	mm	€
975305	230	350	514x224x(H)430	**698,00**

975305

Beef and pork tenderiser included

975329



975312

ROLLERS FOR POULTRY

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

code	mm	€
975329	235x130x(H)120	**233,00**

ROLLERS FOR SHOARMA

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

code	mm	€
975312	235x130x(H)120	**603,00**

513033

Al aluminium

wash

TORTILLA PRESS

- Made of aluminium alloy.
- Finished with epoxy powder coating.
- For tortillas up to 200 mm in diameter.

code	mm	€
513033	250x200x(H)95	**20,00**

Watch the video

wash

CAST IRON TORTILLA PRESS

- Made of cast iron.
- Finished with epoxy powder coating.
- For tortillas up to 260 mm in diameter.
- With rubber feet for extra stability.
- Not dishwasher safe.

code	mm	€
611050	255x200x(H)110	**27,00**
611067	350x265x(H)170	**39,50**

611067

PA polyamide

18/10 stainless steel

stöckel

FALAFEL SCOOP

- Made of stainless steel.
- Fibreglass-reinforced nylon handle.
- Simple to disassemble for easy cleaning, all elements are dishwasher safe.

code	-	mm	€
755310	1/70	ø40x150	**46,50**
755303	1/45	ø50x150	**46,50**

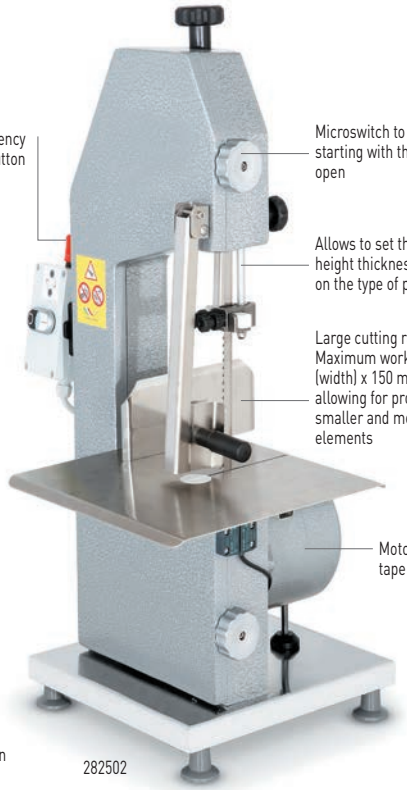
Watch the video

Al aluminium S.S. stainless steel

BONE SAW ELECTRIC

- Body made from lacquered aluminum.
- Food-contact components made from stainless steel.
- Equipped with a range of safety features, including:
  - Emergency stop button.
  - Safety microswitch preventing operation with the cover open.
  - Motor brake ensuring quick band stop.
- Allows setting the thickness and height of the cut depending on the type of product.
- Maximum working area: 170 mm (width) x 150 mm (height).
- Designed for cutting bones, bone-in meat and frozen products.

code	V	W	mm	€
282502	230	750	530x400x(H)850	**2 100,00**



282502

BUTCHER SAW

- Interchangeable stainless steel blade (AISI 420).
- Blade dimensions: 450x20 mm (total length: 475 mm).
- Hardness: 54-55HRC.
- Powder-coated carbon steel (AISI570) frame.
- Profiled handle and blade lock made of Haiplen® modified polypropylene.
- Weight: 0.905 kg.

code	mm	€
1306.045	(L)580	**33,50**
1312.045	Stainless steel blade 45 cm for saw 1306.045	**9,10**

AMBROGIO SANELLI THE EVOLUTION OF CUTTING

1306.045

1312.045

18/0 stainless steel | 18/8 stainless steel | wash | NEW

513224

SMASH BURGER PRESS PROFI LINE

- Burger press made of stainless steel 18/0.
- Screws made of stainless steel 18/8.
- Heavy-duty.
- Round pressing plate.
- Thickness: 5 mm.
- Suitable for griddle plates and flat-top grills.

code	mm	€
513224	ø160x(H)85	**18,50**

18/8 stainless steel

513132

SMASH BURGER PRESS KITCHEN LINE

- Made of 18/8 stainless steel.
- Used to press burgers evenly on the grill.
- Dishwasher safe.

code	mm	€
513132	ø160x(H)78	**14,00**

Al aluminium | wash

513026

HAMBURGER PRESS

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

code	mm	€
513026	ø120x(H)80	**9,10**

NEW

513217

18/0 stainless steel | 18/8 stainless steel | PP polypropylene | wash

SMASH BURGER SET

- 4-piece set.
- Profi Line round smasher made of stainless steel, Ø160 mm and 5 mm thick.
- Turner made of stainless steel.
- Seasoning shaker made of 18/8 stainless steel with handle.
- Stainless steel melting dome.

code	€
513217	**42,00**

S.S. stainless steel 18/8 stainless steel **NEW**

443101

BUTTER ROLLER

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

code	mm	€
443101	176x162x(H)65	**25,50**

513170

wash micro

HAMBURGER FILM PATTY DIVIDERS

- Made of transparent cellulose.
- Low temperature resistant and biodegradable.
- Freezer and fridge: Under -18°C.

code	packed per	mm	€
513170	2122	ø100	**42,00**
282120	1255	ø130	**41,00**

Al aluminium S.S. stainless steel

Watch the video

282113

HAMBURGER PRESS

- Lower housing and upper press ram made of anodised aluminium.
- Automatically rises the burger after forming.
- A practical lever to release formed meat from the tray.
- Including paper patty dividers.
- Includes button to lower press.
- Anti-slip feet.
- The press makes hamburgers up to ø100 mm (282793), ø130 mm (282113).

code	-	mm	€
282793	ø100 mm	240x230x(H)250	**144,00**
282113	ø130 mm	250x230x(H)270	**170,00**

513163

indoor micro wash

HAMBURGER PAPER PATTY DIVIDERS

- Made of paper.
- Temperature resistance:
- Conventional ovens: Up to 220 °C for 2 hours.
- Microwave ovens: Without time restriction.
- Freezer and fridge: Under -18 °C.
- Ø100/130 mm.

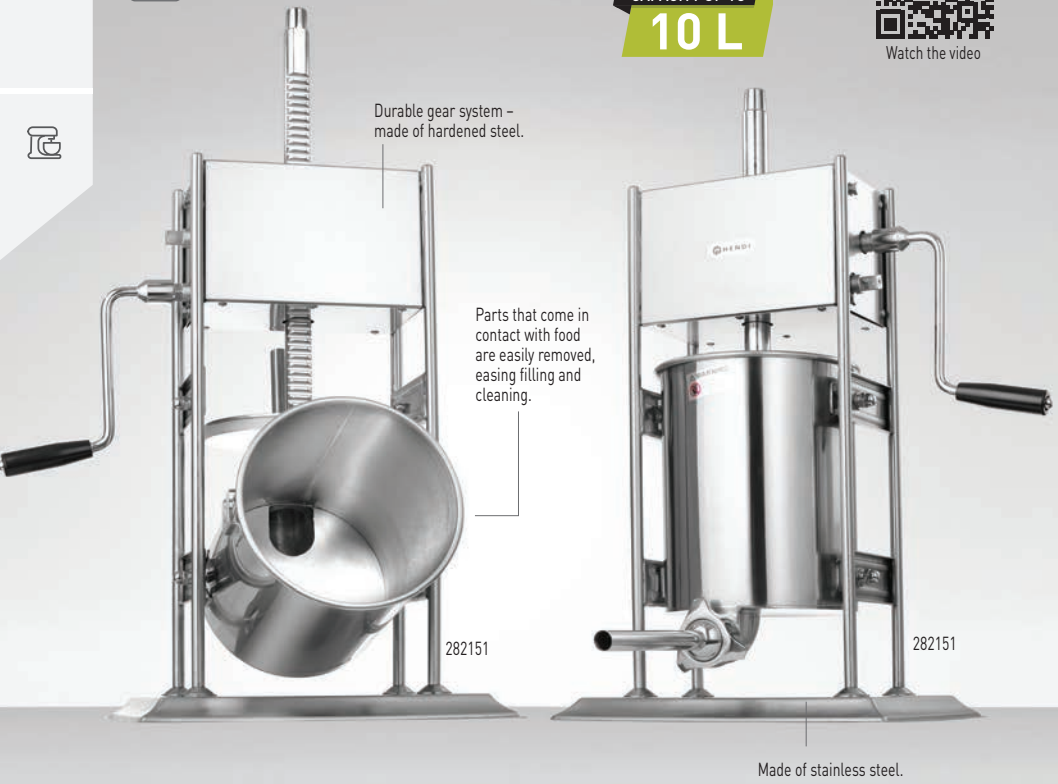
code	packed per	mm	€
513187	1000	ø100	**9,35**
513163	911	ø130	**11,00**

SAUSAGE FILLING MACHINES

18/8 stainless steel

CAPACITY UP TO 10 L

Watch the video



SAUSAGE FILLING MACHINE PROFI LINE

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

code	liters	mm	€
282571	3	304x304x(H)525	**154,00**
282588	5	304x304x(H)640	**185,00**
282090	7	300x340x(H)830	**204,00**
282151	10	415x315x(H)690	**263,00**

With a set of 4 stainless steel funnels

SAUSAGE FILLING MACHINE, ELECTRIC

- Housing made of stainless steel.
- Electric motor for moving the piston of the sausage filling machine.
- Adjustable piston speed (0-10 mm/s) depending on the consistency of the stuffing and the size and thickness of the skin.
- 4 funnels with the following diameters: 16, 22, 32 and 38 mm.
- Funnel length: 180 mm.
- Equipped with bearings and gear train made of hardened steel, resistant to pressure.
- Capacity 15L = approx. 13 kg of meat.
- Power switch via foot pedal.

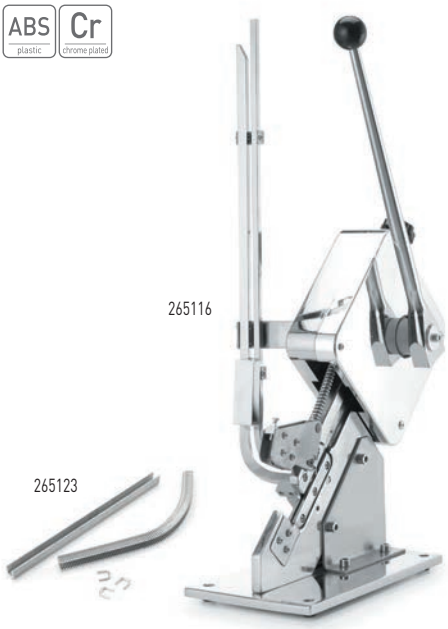
code	liters	V	W	mm	€
282083	15	230	60	450x350x(H)750	**558,00**

282083

MANUAL SAUSAGE CLIPPER

- Made of chrome-plated steel.
- Housing made of ABS plastic.
- Seals various types of packaging with a clip using a 390 mm lever.
- Weighted clip bar ensures correct clip positioning during use.
- Adjustable clamp with a knob and locking screw.
- Set includes 1000 U-shaped clips (11.5x11 mm), with additional clips available in packs of 2000 (265123).

code	mm	€
265116	150x350x(H)500	**198,00**



265116

CLIPS FOR SAUSAGE CASINGS

- Made of aluminium.
- U-shaped.
- Suitable for manual sausage clipper (265116).
- Set of 2000 pcs.

code	packed per	mm	€
265123	2000	11x(H)11	**18,50**

265123

282687

MEAT MIXER MANUAL

- Device for small manufacturing establishments, kitchens, bars and agri-tourism facilities.
- For mixing minced meat with other additions, such as spices, to obtain stuffing for sausages and other charcuterie products.
- Manual operation using an crank.
- Gear train in model 282687.
- Housing made of AISI 304 stainless steel.
- Very easy to use and clean.

code	liters	mm	€
282687	20	580x250x(H)415	**215,00**

282281

MEAT MIXER WITH TILTING TANK

- Made of stainless steel 18/8.
- Crank handle made of aluminium.
- Tilting tank for easy unloading of the meat.
- Double safety locking to prevent accidental dislodging during operation.
- Manual drive with removable crank handle.
- Available in 2 drive system versions, depending on the model.
  - 282168: without gear system for simple and faster mixing. One full turn of the handle rotates the stirrers once. Suitable for approx. 6.5–7 kg of meat.
  - 282281 and 282908: with gear system for slower, more controlled mixing with less effort when working with heavier meat mixtures. 3 turns of the handle rotate the stirrers once. Suitable for approx. 13 kg (282281) or 25 kg (282908) of meat.
- Removable meat tank and stirrer for thorough cleaning.
- Cover with handle for the tank included.

code	liters	mm	€
282168	11	240x460x(H)410	**186,00**
282281	20	285x550x(H)385	**233,00**
282908	30	480x330x(H)420	**261,00** N

265109

SAUSAGE CUTTER - ELECTRIC

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

code	V	W	mm	€
265109	230	135	255x187x(H)330	**213,00**

222805

SAUSAGE CUTTER - MANUAL

- Stable footing by suction cups.
- High-quality serrated blades.
- Easy to clean.
- Cuts 11 slices.

code	mm	€
222805	275x170x(H)235	**124,00**

POTATO PEELERS KITCHEN LINE

- Peels the potatoes by means of an abrasive disc and abrasive pads on the inside of the drum.
- Drum, disc and abrasive pads made of high-quality stainless steel, resulting in a very durable, efficient and easy to clean machine.
- Abrasive disc is fitted with aluminum alloy agitators.
- The lid is made of durable polycarbonate; lets you keep an eye on the peeling process.
- Thanks to the powerful engine peeling a single load only takes 2 to 3 minutes.
- Control panel fitted with an 8-minute timer and control lights.
- Very safe to operate, a micro switch stops the peeler when the cover is opened.
- Fitted with a freshwater and drain connection, for rinsing potatoes during peeling.
- With an effective peel collection trap, consists of 2 containers of which one is perforated, prevents the clogging of the sewage system.
- Legs are fitted with plastic feet for stability, two legs have mounting plates for secure mounting to the floor.
- Water resistance class: IP23.

229224

229217

229200

POTATO PEELER 18 KG

- Capacity: 28 l.
- Maximum load: 18 kg.
- Output: 240-360 kg/h.
- Net weight: 42.4 kg.

code	V	W	mm	€
229224	230	1100	622x540 x(H)997	**1 470,00**

POTATO PEELER 10 KG

- Maximum load: 10 kg.
- Volume: 22 L.
- Output: 140-200 kg/h.
- Weight: 39.6 kg.

code	V	W	mm	€
229217	230	750	620x525 x(H)833	**1 380,00**

POTATO PEELER 5 KG

- Maximum load: 5 kg.
- Volume: 12L
- Output: 70-100 kg/h.
- Weight: 37.5 kg.

code	V	W	mm	€
229200	230	550	620x525 x(H)787	**1 280,00**

226810

226834

POTATO PEELER PROFI LINE 10

- 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. Replacement wall abrasive component. Output 100 kg/h. Weight 40 kg

code	-	V	W	mm	€
226810	10 kg	400	550	530x660x(H)850	**2 100,00**

POTATO PEELER PROFI LINE 5

- 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.
- Delivered with power cable but without plug.
- Output 75 kg/h.
- Weight 35 kg.

code	-	V	W	mm	€
226834	5 kg	230	370	530x520x(H)700	**1 840,00**

1000660

1000630

PI SERIES POTATO PEELERS

- It features a powerful, reliable motor that is perfect for any restaurant.
- A professional appliance for peeling potatoes, beets, carrots, and other tuberous vegetables.
- Housing made of stainless steel.
- Aluminium side door with airtight seal and safety mechanism.
- The side stirrers are coated with silicone carbide abrasive material (NSF certified).
- The aluminium base plate is coated with silicone carbide abrasive material (NSF certified).
- Lifting, transparent polycarbonate lid enables controlling the vegetable peeling process.
- Water-resistant control panel with buttons: START, STOP.
- High resistance to moisture and splashing water due to its tightness factor: IP65.
- Timer with adjustable time range: 0-6 minutes and the possibility of continuous operation.
- Low energy consumption thanks to motor optimisation.
- A water connection is required.
- Noise level of approx. 70 dB.

code	1000650	1000660	1000630
model	PI-10	PI-20	PI-30
dimensions	433x635 x(H)625 mm	433x635 x(H)735 mm	622x760 x(H)950 mm
performance	200-240 kg/h	400-480 kg/h	600-720 kg/h
batch	10 kg	20 kg	30 kg
power/voltage	370 W/400 V	550 W/400 V	730 W/400 V
weight	34 kg	35,8 kg	56,9 kg
€	**2 510,00**	**2 890,00**	**4 610,00**

2009250

ACCESSORIES

code		€	
2009250	Base with peel separator PI-10 and PI-20	**784,00**	
2000004	Disc with peeler knives PI-20	**515,00**	
2009270	Base with a peeler separator for PI-30 peelers	**977,00**	NEW

SLICER PROFI LINE

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

Al aluminium S.S. stainless steel

210031

SLICER 195 PROFI LINE

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

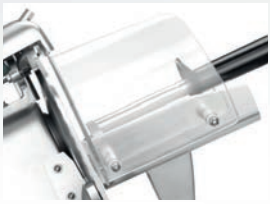
code	V	W	mm	€
210031	230	200	416x400x(H)335	**384,00**

210048

SLICER 220 PROFI LINE

- Blade diameter: 220 mm.
- Steplessly adjustable cutting thickness up to 12 mm.
- Maximum slicing diameter: 150 mm.

code	V	W	mm	€
210048	230	280	506x435x(H)347	**419,00**



Acrylic safety shield

Carriage with locking mechanism

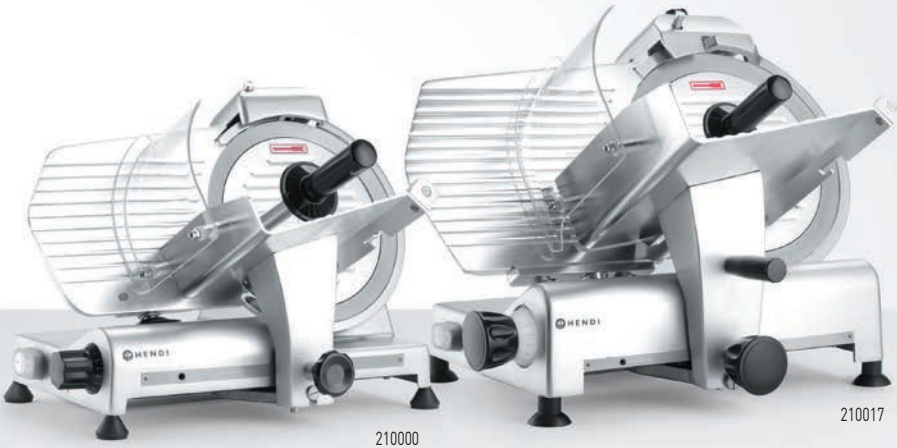
Built-in sharpener

Blade protection

Sealed safety on/off switch

Air cooled engine protected by metal cover

Watch the video



210000

210017

SLICER 250 PROFI LINE

- Blade diameter: 250 mm.
- Steplessly adjustable cutting thickness up to 12 mm.
- Maximum slicing diameter: 180 mm.

code	V	W	mm	€
210000	230	320	514x484x(H)373	**465,00**

SLICER 300 PROFI LINE

- Blade diameter: 300 mm.
- Steplessly adjustable cutting thickness up to 14 mm.
- Maximum slicing diameter: 200 mm.

code	V	W	mm	€
210017	230	420	602x573x(H)456	**791,00**

NON-STICK COATED BLADE

- For slicing cheese.

code	-	mm	€
975800	210031	ø195	**95,50**
975732	210048 & 970294	ø220	**108,00**
975749	210000 & 210086	ø250	**127,00**
975756	210017	ø300	**155,00**

Watch the video

975732

SLICER PROFI LINE

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

Watch the video

970294

210086

SLICER 220 RED EDITION PROFI LINE

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

code	V	W	mm	€
970294	230	280	506x435x(H)347	**419,00**

SLICER 250 RED EDITION PROFI LINE

- Blade diameter: 250 mm.
- Steplessly adjustable cutting thickness up to 12 mm.
- Maximum slicing diameter: 180 mm.

code	V	W	mm	€
210086	230	320	514x484x(H)373	**477,00**

Slicing thickness is easy to adjust

Carriage with locking mechanism

Built-in sharpener

Heavy product holder

Acrylic safety shield

SLICERS

Al aluminium | S.S. stainless steel

SLICER 250 KITCHEN LINE

- Housing made of anodised aluminium.
- 0,2 hp air-cooled motor, protected by a plastic cover.
- Transparent safety screen during operation.
- Easily removable parts for fast cleaning.
- Safe blade protection and built-in blade sharpener.
- Tilted model with high-quality blade.
- Blade diameter: 250 mm.
- Estimated maximum diameter of the cut product: 180 mm.
- Steplessly adjustable cutting thickness up to 8 mm.
- Blade secured against rotation during housing removal.
- 4 anti-slip plastic feet.

code	V	W	mm	€
210215	230	150	494x402x(H)398	**430,00**

210215

Watch the video

SLICER 300 KITCHEN LINE

- Anodised aluminium housing. 0,3 hp air-cooled motor, protected by a plastic cover.
- Transparent safety screen during operation.
- Easily removable parts for fast cleaning.
- Safe blade protection and built-in blade sharpener.
- Tilted model with high-quality blade.
- Blade diameter: 300 mm.
- Estimated maximum diameter of the cut product: 210 mm.
- Steplessly adjustable cutting thickness up to 13 mm.
- Blade secured against rotation during housing removal.
- 4 anti-slip plastic feet.
- Weight: 24,5 kg.

code	V	W	mm	€
210246	230	250	615x494x(H)477	**698,00**

210246

SLICER 250

- Housing made of anodised aluminium.
- Blade, blade protection and product plate have a non-stick coating.
- 0,2 hp air-cooled motor, secured from below with a plastic cover.
- Transparent safety screen during operation.
- Removable tray and blade protection for easy cleaning.
- Safe blade protection and built-in blade sharpener.
- Tilted model.
- Blade diameter: 250 mm.
- Estimated maximum diameter of the cut product: 180 mm.
- Stepless adjustment of cutting thickness, from 0 to 8 mm.
- Blade secured against rotation during maintenance.
- 4 anti-slip plastic feet.

code	V	W	mm	€
210222	230	150	494x402x(H)398	**465,00**

Teflon coated for slicing cheese

210222

Watch the video

Acrylic safety shield

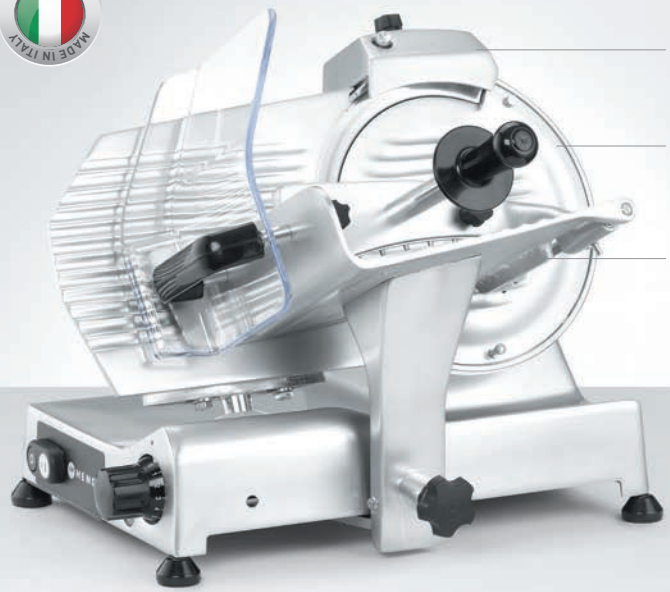
Built-in sharpener

Air cooled engine protected by metal cover

Sealed safety on/off switch

ELECTRIC SLICERS HEAVY-DUTY

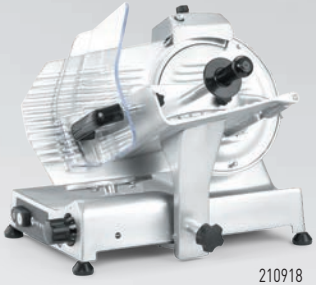
- Handcrafted, made in Italy.
- Housing made of aluminium, worktop made of embossed aluminium sheet.
- Blade made of stainless steel.
- Tray and product holder made of stainless steel.
- Slice thickness adjustable from 0 mm to 16 mm with dial.
- Built-in sharpener ensuring consistent cutting disk efficiency.
- Air-cooled motor with overheating protection.
- High motor power and universal blade provide the ability to slice sausages, cheeses, cold cuts, as well as boneless meats and fish.
- Meets all safety requirements for professional use devices, including:
  - Setting the knob to slice thickness "0" keeps the blade behind its guard.
  - Protection against starting when the sharpener is disassembled or the blade guard is removed.
  - Possibility to lock and disassemble the carriage only when the blade is set to thickness position "0".
  - Blade protection in the form of a permanently mounted ring.
- Stainless steel holder can be disassembled and is dishwasher safe for easy hygiene maintenance.



Acrylic safety shield

Blade protection in the form of a permanently mounted ring

Slice thickness adjustment via knob, ranging from 0 mm to 16 mm



210918

SLICER 250

- Approximate maximum size of the sliced product: 220x190 mm.

code	V	W	mm	€
210918	230	220	620x425x(H)370	**872,00**

210925

SLICER 300

- Approximate maximum size of the sliced product: 220x210 mm.

code	V	W	mm	€
210925	230	250	650x485x(H)440	**1 260,00**

AUTOMATIC SLICER

210932

SLICER 350

- Approximate maximum size of the sliced product: 310x260 mm.

code	V	W	mm	€
210932	230	370	890x585x(H)480	**1 980,00**

210949

SLICER, AUTOMATIC 350

- Approximate maximum size of the sliced product: 310x260 mm.
- The blade carriage can move automatically during slicing.
- Possibility to program automatic slicing of products with constant or variable carriage speed.
- The appliance counts the number of slices.

code	V	W	mm	€
210949	230	370	990x670x(H)730	**3 540,00**

Al aluminium S.S. stainless steel indoor

210956

MADE IN ITALY

Watch the video

SLICER, MANUAL RETRO 300

- Housing made of aluminum.
- Blade made of stainless steel.
- Manual, operated with a crank and can be used in place without electricity.
- Built-in sharpener.
- Thickness adjustment from 0 to 2.5mm (9 positions).
- Approximate maximum size of the sliced product: 230 x 180mm.
- Made in Italy.
- Compatible with Base for manual Retro slicer 300 (210963).

code	mm	€
210956	720x600x(H)740	**4 070,00**

210963

BASE FOR MANUAL SLICER RETRO 300

- Made of aluminum and stainless steel.
- Designed for use with the HENDI RETRO 300 manual slicer (code: 210956).
- Platform dimension: 400x500 mm.

code	mm	€
210963	500x650x(H)800	**1 280,00**

18/0 stainless steel | 18/10 stainless steel | user assembly

HAM HOLDER

- Stand and base made from stainless steel with a satin finish.
- The ham is secured in place with one screw in the ring (ø80mm). The ring allows the ham to be rotated providing easy access to every piece of meat.
- Holding element with a tilting system.
- Distance between the mounting screws: approx. 480 mm.
- Dimensions of the base: 570x215x(H)35 mm.
- Intended for self-assembly (hex key included in the set).

code	mm	€
499948	595x215x(H)300	**279,00**

499948

BLACKBOLT PRO

SUPERPOWER IN YOUR KITCHEN!

SELECTED FUNCTIONS

cake | sponge cake | whipping cream | whipping proteins

PLANETARY MIXER BLACKBOLT PRO

NEW

- Housing made of die-cast aluminium.
- Bowl made of stainless steel.
- Silicone-coated handle for a secure grip.
- Robust construction for stable operation.
- Quiet motor coupled with durability for long use.
- Cooling system allows continuous operation for up to 60 minutes.
- 11 speed settings.
- Timer function.
- Four preset programmes: Dough, Sponge Cake, Cream Whipping, Egg Whipping.
- Overheating protection.
- Capacity: 7 litres.
  - Flour: 0.2–1.5 kg.
  - Egg whites: 2–20.
  - Sweet cream: 150–1,500 ml.
  - Fresh cream: 0.1–2 l.
- Accessories included:
  - Stainless steel (18/8) whisk, paddle and dough hook
  - PA (polyamide/nylon) silicone edge paddle
- All accessories are dishwasher safe.
- Designed in accordance with the requirements of the MD (Machinery Directive).
- Microswitch ensures operation only when the bowl is correctly in place.
- Fixed transparent bowl cover with a secure ingredient insert designed to prevent finger pinching.
- Slow start: the planetary mixer gradually increases speed when switched on, ensuring a smooth transition to optimal mixing performance.

code	liters	V	W	mm	€
221150	7	230	800	470x263x(H)413	**605,00**

V-Shape Belt Module
Ready for extreme, long-lasting operation

SOFT START
11-degree speed smoothy regulated with a knob, adjusted to the chosen program

BOWL – 7 litres
Made of AISI 304 stainless steel. Fitted with a convenient handle with anti-slip coating

Housing
Robust, made of die cast aluminium

Gears
Very strong – made of stainless steel, responsible for uniform planetary rotation
Smooth transition to the demanded power level

Control panel
Designer, easy to read
Counting time required for cake baking
4 automatic programs:
– Slow mixing (speed 1–6)
– Standard mixing (speed 1–8)
– Gentle mixing (speed 1–9)
– Fast mixing (speed 1–11)

Lid with a dispenser
Convenient adding ingredients during operation without worrying about getting the worktop unclean

INCLUDED

HOOK FOR HEAVY DOUGHS
AISI 304 stainless steel

EGG WHISK
AISI 304 stainless steel

MIXER 1
synthetic material POM

MIXER 2
AISI 304 stainless steel

BOWL 7 L
AISI 304 stainless steel

Prices net of VAT

BLACKBOLT

SUPERPOWER IN YOUR KITCHEN!

POWER 1500 W

Gears
Very strong – made of stainless steel, responsible for uniform planetary rotation
Smooth transition to the demanded power level

V-Shape Belt Module
Ready for extreme, long-lasting operation

Control panel
Designer, easy to read
Counting time required for cake baking
4 automatic programs:
- Slow mixing (speed 1–6)
- Standard mixing (speed 1–8)
- Gentle mixing (speed 1–9)
- Fast mixing (speed 1–11)

SOFT START
11-degree speed smoothy regulated with a knob, adjusted to the chosen program

Lid with a dispenser
Convenient adding ingredients during operation without worrying about getting the worktop unclean

Housing
Robust, made of die cast aluminium

BOWL – 7 litres
Made of AISI 304 stainless steel. Fitted with a convenient handle with anti-slip coating

INCLUDED

HOOK FOR HEAVY DOUGHS
AISI 304 stainless steel

HOOK FOR HEAVY DOUGHS
AISI 304 stainless steel

MIXER 1
synthetic material POM

MIXER 2
AISI 304 stainless steel

BOWL 7 L
AISI 304 stainless steel

BLACKBOLT PLANETARY MIXER HENDI

- For kneading dough and beating egg whites.
- Housing made of aluminium.
- Equipped with a high, lightweight stainless steel bowl for kneading small amounts of dough.
- Uniform mixing.
- The appliance is stable during operation.
- Quiet motor with guaranteed long service life.
- Cooling system allows the appliance to run continuously for 60 minutes.
- 11 possible speed settings.

Watch the video

- Capacity: 7 l.
  - 0.2-1.5 kg of flour.
  - 2-20 egg whites.
  - 150-1,500 ml of sweet cream.
  - 0.1-2 l of fresh cream.
- Timer.
- Handle coated with synthetic material in accordance with CE standards.
- 4 programs: Dough, Sponge cake, Cream whipping, Egg whipping.
- Accessories are dishwasher safe.

code	liters	V	W	mm	€
221570	7	230	1500	460x310x(H)379	**558,00**

ACCESSORIES FOR BLACKBOLT 221570

18/8 stainless steel | user assembly

230121

18/10 stainless steel | PP polypropylene | POM POM plastic | user assembly

230114

PASTA ATTACHMENTS FOR BLACKBOLT MIXER – SET OF 3

- Housing, rolling pins, and cutting rollers made of stainless steel.
- Attachments included in the kit:
  1. Pasta roller: 140 mm wide and 8 mm thick, adjustable from about 0.2 mm to 2 mm.
  2. Spaghetti cutter: 1.6 mm thick.
  3. Tagliatelle cutter: width 6.3 mm.
- The attachments are compatible only with the HENDI Blackbolt planetary mixer (code: 221570).

code	mm	€
230121	220x51x(H)88	**163,00**

MEAT MINCING ATTACHMENT FOR BLACKBOLT MIXER

- Complete meat mincing set.
- Hopper, auger, and tray made of aluminium.
- Blade and 3 grinding plates made of stainless steel.
- Pusher made of PP.
- Stuffing kit made of PP and POM.
- Grinding plates with holes with diameters: 3, 5, 7 mm.
- Feeding tube with a diameter of 43mm.
- Set includes: Mincer, food pusher, removable tray, stuffing kit, blade, and 3 grinding plates.
- The attachment is compatible only with the HENDI Blackbolt planetary mixer (code: 221570).

code	mm	€
230114	137x92x(H)266	**59,50**

ACCESSORIES FOR BLACKBOLT

NEW

18/8 stainless steel

967324

FLAT BEATER

- Made of 18/8 stainless steel.
- Dishwasher safe.
- Compatible with Planetary Mixer Blackbolt.

code	mm	€
967324	20x158x(H)214	**52,50**

NEW

18/8 stainless steel

967331

WHISK FOR WHIPPING

- Made of 18/8 stainless steel.
- Dishwasher safe.
- Compatible with Planetary Mixer Blackbolt.

code	mm	€
967331	152x152x(H)212	**39,00**

NEW

18/8 stainless steel

967317

HOOK FOR HEAVY DOUGH

- Made of 18/8/ stainless steel.
- Dishwasher safe.
- Compatible with Planetary Mixer Blackbolt.

code	mm	€
967317	118x118x(H)212	**59,50**

NEW

PA polyamide | SIL silicone

967355

FLAT BEATER WITH SILICONE RIM

- Connector made of 18/8 stainless steel.
- Frame made of PA.
- Rim made of silicone.
- Dishwasher safe.
- Compatible with Planetary Mixer Blackbolt.

code	mm	€
967355	22x172x(H)218	**33,00**

967348

NEW

18/8 stainless steel

BOWL, 7 LITRES

- Made of 18/8 stainless steel.
- Dishwasher safe.
- Compatible with Planetary Mixer Blackbolt Pro.

code	mm	€
967348	ø225x(H)210	**83,00**

PLANETARY MIXERS KITCHEN LINE

- Aluminium housing.
- Injection-molded plastic bowl guard.
- Robust bowl made of AISI 210 stainless steel.
- Supplied with 3 accessories made of AISI430 stainless steel: a whisk, a mixer and a dough hook.
- Durable worm drive made of chrome-coated steel and bronze gears.
- A lever for lowering and raising the bowl.
- Easy-to-use digital control panel.
- Protection against activation of the mixer with the guard up or the bowl in the wrong position.
- Resettable overheating protection.
- Timer that can be set up to 60 minutes.

Al aluminium

MAX CAPACITY 5 kg

222829

222836

222843

code	222829	222836	222843
liters	7 l	10 l	20 l
flour/dough load	0,8 kg/2 kg	2,5 kg/4 kg	5 kg/8 kg
dimensions	317x440x(H)490 mm	422x475x(H)710 mm	496x570x(H)880 mm
control	digital	manual	manual
speed	128/252/545 rpm	148/244/480 rpm	197/317/462 rpm
power/voltage	650 W/230 V	600 W/230 V	1100 W/230 V
€	**721,00**	**826,00**	**1 120,00**

Prices net of VAT

TURBO MIXER TRX-22

- The turbo blender designed for mixing and chopping food in vessels up to 800 litres, i.e. in high-capacity kitchens and even in the food industry.
- Perfect for mixing food directly in the brew kettles.
- The 600 mm long arm mixes equally effectively in any type of vessel, round or rectangular. Made entirely of stainless steel 18/10.
- Easy to use: can move in different directions, adjustable height, cart-mount with 4 non-slip rubber wheels, 2 of them with brakes.
- The perfect balance of the shredding arm prevents the machine from tipping over or tilting backwards, even if the arm or base wheels are not locked.
- Safety lever allows the arm to be locked with one hand.
- Easily accessible, watertight, tilted control panel.
- 2-level speed control: 750 and 1,500 rpm.
- Control panel with built-in timer: possibility to leave the appliance running for up to 60 minutes without checking it.
- Electric cables are hidden in the frame of the cart, so the working area is free from any obstacles restricting the free movement of the mixing arm.
- Easily removable turbine, guard, disc and cap, no tools necessary; dishwasher safe.
- Safety microswitch that controls the position of the appliance: it does not allow the turbine to operate if the arm is too high or too low.
- For use with 3 optional and easily interchangeable mixing sieves.

MADE IN SPAIN

2 years WARRANTY

Watch the video

code	3030506
model	TRX-22
dimensions of the machine during operation	568x1643x(H)1219 mm
machine dimensions folded	568x963x(H)1651 mm
rotation speed	750 - 1500 rpm
arm length	600 mm
power/voltage	2200 W/400 V
weight	96 kg
€	**8 400,00**

3030506

3 optional and easily replaceable mixing (strainers do not rotate)

4032401 4032403 4032389

ACCESSORIES

code			€
4032401	21D strainer for the turbo mixer TRX-22	Mixing fibrous ingredients	**259,00**
4032403	30D strainer for the turbo mixer TRX-22	Universal	**259,00**
4032389	42D strainer for the turbo mixer TRX-22	For precise mixing	**259,00**

Prices net of VAT

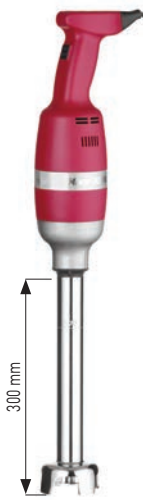
STICK BLENDERS PROFI LINE

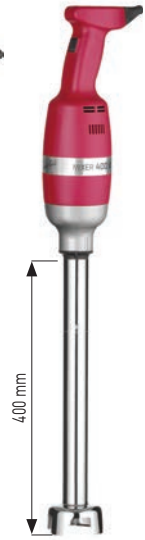
- Professional version.
- Housing made of fiber reinforced nylon.
- Stainless steel shaft and blade.
- Easy to clean

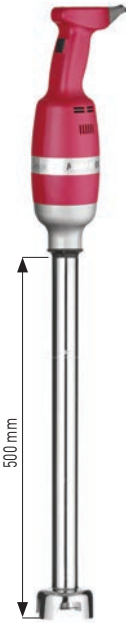
PA polyamide S.S. stainless steel

Equipped with a digital display

MADE IN ITALY







code	224328	224335	224397	224359	224052
	Stick blender 250 - with fixed speed	Stick blender Profi Line 300 - with adjustable speed	Stick blender 400 - with adjustable speed	Stick blender Profi Line 500 - with adjustable speed	Stick blender Profi Line 500
control panel		Electronic control panel (9 speeds)	Electronic control panel (9 speeds)	Electronic control panel (9 speeds)	Electronic control panel (9 speeds)
suitable for dishes up to (l)	20	50	80	100	120
dimensions (mm)	ø75x(H)514	ø100x(H)675	ø100x(H)350	ø100x(H)866	ø100x(H)863
shaft length (mm)	250	300	400	500	500
speed (rpm)	fixed 15 000	variables 2 000 – 9 000	variables 2 000 – 9 000	variables 2 000 – 9 000	variables 2 000 – 9 000
maximum speed (rpm)		13 000	15 000	15 000	15 000
power/voltage (W/V)	250/230	300/230	400/230	400/230	500/230
weight (kg)	1,45	3,45	4,1	4,1	4,25
€	**256,00**	**403,00**	**472,00**	**488,00**	**579,00**

S.S. stainless steel

WHISK FOR STICK BLENDER PROFI LINE 300, 400 & 500

- Consists of two whisks.
- Easy and safe to attach.
- Suitable for: 224335, 224397, 224359, 224052, 224380, 282311

code	mm	€
224342	ø120x(H)330	**171,00**

934029

WALL MOUNTED STORAGE RACK

code	mm	€
934029	365x130x(H)70	**44,00**

Prices net of VAT

PA polyamide S.S. stainless steel

224380

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

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

code	V	W	mm	€
224380	230	400	ø100x(H)765	**577,00**

224373

934012

STICK BLENDER 250 - WITH ADJUSTABLE SPEED

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

code	V	W	mm	€
224373	230	250	ø75x(H)540	**372,00**

WALL MOUNTED STORAGE RACK FOR STICK BLENDER HENDI 250VV

code	€
934012	**32,50**

With whisk attachment and wall mounted storage rack.

224014

STICK BLENDER VARIABLE SPEED WITH WHISK HENDI 400

- For use in ice cream shops, restaurants, hotel kitchens, cafés and catering companies.
- It's perfect for preparing e.g. ice cream mixes, vegetable soups, purees, sauces, stuffings, mayonnaises, tomato paste, pesto, as well as whipped cream, creams, and omelettes – depending on which attachment is used.
- Housing is made of durable blue polyamide.
- Both attachments are made of AISI 304 stainless steel.
- Whisking arm is 350 mm long and can be immersed up to 200 mm.
- Blending shaft is 400 mm long and can be immersed up to 290 mm.
- Capacity up to 60 liters.
- Blending arm speed: 2,500-11,000 rpm.
- Whisking arm speed: 250-1500 rpm.
- The set includes: a motor with variable speed, the mixing arm, the whisking arm, a wall mounted storage rack.

code	V	W	mm	€
224014	230	400	155x120x(H)790	**442,00**

design by
Robert Bronwasser

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

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

QUIET
Silent drive operation for
OPEN KITCHENS
Popular with CHEFS

ABS plastic
S.S. stainless steel

STICK BLENDER HENDI BLEND

- Designed with chefs in mind by Robert Bronwasser.
- ABS plastic housing and a stainless steel shaft.
- Stainless steel cross shaped blade with titanium coating.
- Powerful 250W motor, 6 speeds with LCD display.
- Maximum speed 13500 RPM.
- Suitable for processing 1 to 8 liters.

code	V	W	mm	€
222157	230	250	ø71x(H)450	81,50

FOR CONTAINERS WITH A CAPACITY OF 1 TO 8 LITRES

222157

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

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

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

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

ABS plastic | S.S. stainless steel | 18/10 stainless steel

STICK BLENDER WITH SPIRAL CORD

- Housing made of 18/8 stainless steel and ABS.
- Removable 225 mm long blending shaft made of 18/8 stainless steel.
- Double blade made of SUS 420J2 stainless steel.
- Flexible spiral cord retracts to prevent tangling.
- Speed easily controlled by a large dial, LCD display shows the speed in 7 steps.
- Speed: from approx. 8500 RPM to 16 500 RPM. With a turbo function.
- Overheating protection.
- Suitable for up to 3 L.

code	V	W	mm	€
221181	230	1000	ø65x425	**70,00**

RECHARGEABLE BATTERY

ABS plastic | S.S. stainless steel

CORDLESS STICK BLENDER SMART PRESSURE

- Made of satin stainless steel and ABS.
- Detachable blending shaft with an S-shaped blade.
- Smart Pressure function: the harder the button is pushed, the more blade speed increases – stepless speed adjustment ensures better control over blending process.
- 5 gears: from 11 000 RPM (gear 1) to 16 000 RPM (gear 5).
- Cordless and rechargeable – with a built-in battery: 2000 mAh, 150 W, 7,4 V.
- Indicates 4 battery charge levels (100-75-50-25%).
- Operation time: up to 30 min when fully charged.
- Protection: after 3 sec without activity the blade is blocked.

code	V	W	mm	€
221419	230	150	ø65x(H)390	**63,00**

Battery level indicator

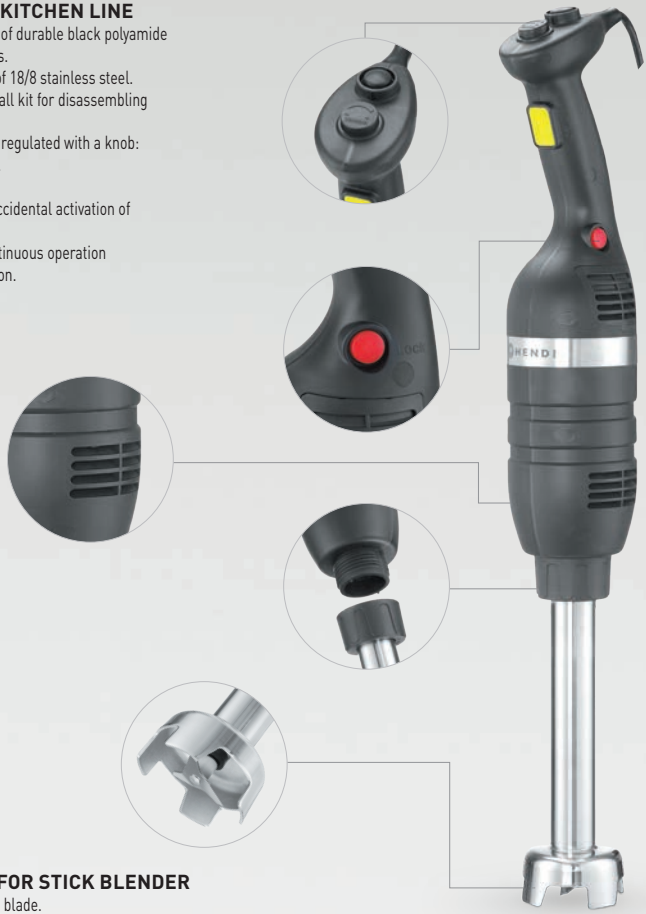
Smart Pressure function - blade rotation intensity is regulated with a button, smooth speed control provides better control over the blending process

Wireless, rechargeable, with built-in 2000 mAh battery

Safety feature: after 3 seconds of inactivity, the blade is locked

STICK BLENDERS KITCHEN LINE

- Drive unit housing made of durable black polyamide reinforced with fibreglass.
- Removable blade made of 18/8 stainless steel.
- Included in the set: a small kit for disassembling the blade.
- Variable speed smoothly regulated with a knob: from 4000 to 16000 RPM.
- Ventilated motor.
- Safety button prevents accidental activation of the appliance.
- Lock button enables continuous operation without pushing the button.



PA polyamide
S.S. stainless steel

BLENDER SHAFT FOR STICK BLENDER

- Stainless steel shaft and blade.
- Suitable for: 221884, 221891, 221198, 221327, 221334, 221341.
- Blade removal kit included.

code	mm	€
222225	(L)250	**81,50**
222232	(L)300	**93,00**
222249	(L)400	**97,00**
222256	(L)500	**117,00**

WHISK ATTACHMENT FOR STICK BLENDERS

- Compatible with Kitchen Line stick blenders codes 221884, 221891, 221198, 221327, 221334, 221341.
- Consists of two stainless steel whisks.
- Secure and easy to attach to the drive unit.

code	mm	€
222263	(L)250	**109,00**

HENDI

Prices net of VAT

PA polyamide | 18/10 stainless steel

code	221198	221327	221334	221341
	Stick blender 350 with variable speed and blending shaft 250 mm	Stick blender 350 with variable speed and blending shaft 300 mm	Stick blender 500 with variable speed and blending shaft 400 mm	Stick blender 500 with variable speed and blending shaft 500 mm
suitable for dishes up to (l)	20	30	80	120
dimensions (mm)	ø100x666	ø100x716	ø100x816	ø100x916
shaft length (mm)	250	300	400	500
speed (rpm)	4 000 up to 16 000	4 000 up to 16 000	4 000 up to 16 000	4 000 up to 16 000
power/voltage (W/V)	350/230	350/230	500/230	500/230
€	**210,00**	**219,00**	**240,00**	**244,00**

STICK BLENDER KITCHEN LINE 160 WITH ADJUSTABLE SPEED

PA polyamide | S.S. stainless steel

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

code	V	W	mm	€
222140	230	270	140x76x(H)503	**157,00**

222140

WHISK ATTACHMENT FOR STICK BLENDER 222140

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

code	mm	€
222164	(L)185	**99,00**

222164

PA polyamide | 18/10 stainless steel

SET: STICK BLENDER 350 WITH VARIABLE SPEED + WHISK + WALL-MOUNTED RACK

- Up to 80 L capacity.
- The set includes: blending shaft with 400 mm length, a whisking shaft with 250 mm length – made of 18/8 stainless steel, and a wall-mounted rack.
- Different shafts can be purchased separately: 222232, 222225, 222256, 222263.

code	V	W	mm	€
222393	230	350	110x324x(H)816	**303,00**

222393

SAMMIC HAND BLENDERS

- For mixing various ingredients at the same time, in containers from 10 to 250 litres
- Knife with three blades, made of hardened stainless steel, with durable cutting edges
- Newly designed knife protective cover with a diameter of 65 up to 123 mm
- Clear marking of the maximum immersion level
- Ergonomic engine housing made of two types of plastic
- Constant speed 12,000 revolutions per minute or easily and comfortably adjustable speed in a range from 1,500 to 12,000 or even up to 15,000 rpm
- The palm part covered with non-slip material

MADE IN SPAIN

2 years WARRANTY

Designed for durability
- increases efficiency: ensures long-term operation without overheating the housing.
- equipped with a powerful engine that has undergone the most demanding user tests
- thoughtful geometry of the housing designed to prevent the device from twisting on the table top and falling
- easy to clean: the arm can be washed under the tap or in the dishwasher

Maximum user convenience
- compact design: convenient and easy to operate
- external housing made of two materials to ensure an ergonomic grip. Non-slip grip and optimal tilt of the handle to minimise fatigue
- intuitive operation: very easy to use. In addition, the light indicator for connecting the device to the network guarantees the operator's safety – the indicator light turns on as soon as the mixer is connected to the power source

Click-on-arm: removable arm with quick and safe lock

for containers with a capacity of
from 1 to 250 liters

rotation speed
from 1500 to 15000 rpm

All-in-one - universal devices for professionals
- Professional Y-blade knife with three hardened steel blades - efficient and reliable
- Vario-speed: variable speed – for perfect work results
- Ideal for continuous operation

Designed to work with containers with a capacity of 10 to 250 litres

Splash protection

ACCESSORIES

code	suitable to	extra arm	length (mm)	max. immerging (mm)	for vessels with max. capacity (l)	for whisking eggs	speed (rpm)	€
3030613	3030618	mixing	192	155				**96,50**
3030624	3030618	mixing	223	185	10			**103,00**
3030638	3030625	mixing	250	200	12			**128,00**
3030641	3030625	whipping	300		15	2 to 30	200 to 1800	**243,00**
3030653	3030672	mixing	306	260	30			**158,00**
3030655	3030672	mixing	366	320	45			**163,00**
3030657	3030672	mixing	420	375	60			**185,00**
3030670	3030672	whipping	300		30	2 to 50	200 to 1800	**256,00**
3030685	3030684	mixing	419	370	80			**193,00**
3030856	3030717	mixing	540	490	200			**363,00**

code	3030618	3030625	3030634	3030672
	hand mixer with mixing arm XM-12	hand mixer with mixing arm XM-21	hand mixer with mixing arm and replaceable whipping arm MB-21	hand mixer with mixing arm XM-31
equipment	drive mixing nozzle	drive mixing nozzle	drive mixing nozzle whipping nozzle	drive mixing nozzle
for vessels with max. capacity	10 l	12 l	12 l or up to 30 eggs	30 l
total length of the device	448	514	514	614
mixing arm length	223 (max. immerging up to approx 185 mm)	250 (max. immerging up to approx 200 mm)	250 (max. immerging up to approx 200 mm)	306 (max. immerging up to approx 260 mm)
type and number of revolutions - only for mixing tips	variables 1 500 to 15 000 rpm	variables 1 500 to 15 000 rpm	variables 1 500 to 15 000 rpm	fixed 12 000 rpm
knife sheath Ø (mm)	65	82	82	87
power/voltage (W/V)	240/230	300/230	300/230	400/230
weight (kg)	1,4	2,3		3,34
noise level (dB)	<80	<80	<80	<80
€	**259,00**	**314,00**	**543,00**	**458,00**

BOWL CLAMP

- Made of plastic.
- Can be used on the clamp sliding frame.
- Suitable for mixing arm with at least 40mm diameter.
- Dishwasher safe.

code	mm	€
3030314	162x123x(H)85	**63,50**

3030314

3030676	3030684	3030691	3030717	3030718
hand mixer with mixing arm and replaceable whipping arm MB-31	hand mixer with mixing arm XM-51	hand mixer with mixing arm and replaceable whipping arm MB-51	hand mixer with mixing arm XM-71	hand mixer with mixing arm XM-72
drive mixing nozzle whipping nozzle	drive mixing nozzle	drive mixing nozzle whipping nozzle	drive mixing nozzle	drive mixing nozzle
30 l or up to 50 eggs	80 l	80 l or up to 60 eggs	200 l	250 l
614	760	760	880	970
306 (max. immerging up to approx 260 mm)	420 (max. immerging up to approx 370 mm)	420 (max. immerging up to approx 370 mm)	540 (max. immerging up to approx 490 mm)	630 (max. immerging up to approx 580 mm)
variables 1 500 to 12 000 rpm	fixed 12 000 rpm	variables 1 500 to 12 000 rpm	fixed 12 000 rpm	fixed 12 000 rpm
98	98	98	123	123
400/230	570/230	570/230	750/230	750/230
	4,65		4,57	
<80	<80	<80	<80	<80
703,00	**545,00**	**836,00**	**789,00**	**836,00**

05

Vacuum packing

Preserve freshness - discover flavour

HENDI

TRAY SEALERS

- Lid with spring mechanism for lighter, controlled opening.
- Automatic guillotine with a safety blade cuts the film in a dedicated strip just behind the sealed container (air-cut technology).
- Sealing surface with titanium coating prevents film sticking and supports fast sealing (approx. 1–3 seconds depending on film).
- Pressure absorber ensures tight sealing and prevents packages deformation.
- Anti-slip feet.
- Ball bearings on all moving parts (lid, clamping arm, pressing system) reduce friction for smooth operation.
- Sealing temperature adjustable from 50°C to 210°C.
- Colour-coded LED indicators for performance monitoring.
- Integrated overheat protection, overheat lock, and illuminated safety switch.
- Warm-up time approx. 8–10 minutes.

TRAY SEALER SUPREME

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

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

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

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

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

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

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

976722

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

- Housing made of stainless steel 18/8.
- Insulated handle made of durable, damage-resistant plastic.
- Handle with lever system.
- Film feeder with stretcher prevents film curling.
- Suitable for trays up to 235×190×(H)155 mm and cups up to (H)170 mm.
- Includes PE matrix for 227×178 mm containers, without divider.
- Suitable for film rolls up to 187 mm width (film sold separately, code: 970720).
- Detachable power cord (1.5 m, grounded).

code	V	W	mm	€
976722	230	700	247x637x(H)258	**698,00**

TRAY SEALER DUAL

NEW

indoor

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

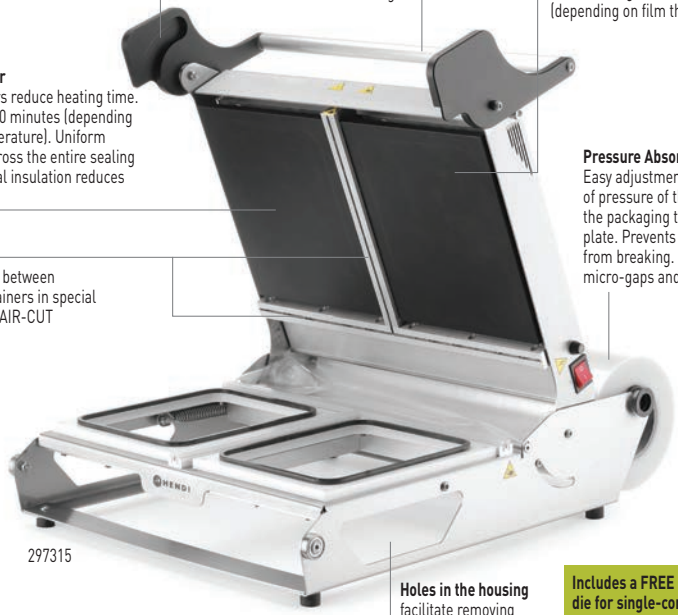
Robust Design
The frame is made of acid-resistant steel with a thickness of over 2 mm. Solid and robust design.

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

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

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

Film cutting
Just behind and between the sealed containers in special strips based on AIR-CUT technology.



297315

Holes in the housing
facilitate removing the tray after sealing

Includes a FREE 805572 x2 die for single-compartment trays 227x178 mm!

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

- Housing made of stainless steel 18/8 with reinforced body frame.
- Handle made of aluminum.
- Handle with lever system.
- Dual heating zones allow two trays to be sealed at once.
- Side openings allow easy removal of sealed trays.
- Integrated blade cuts the film cleanly between sealed trays.
- Suitable for trays up to 235×190×(H)155 mm and cups up to (H)115 mm.
- Includes 2x PE matrix for 227×178 mm containers, without divider.
- Suitable for film rolls up to 420 mm width (film sold separately, code: 973233).

code	V	W	mm	€
297315	230	1400	653x487x(H)190	1 010,00

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

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

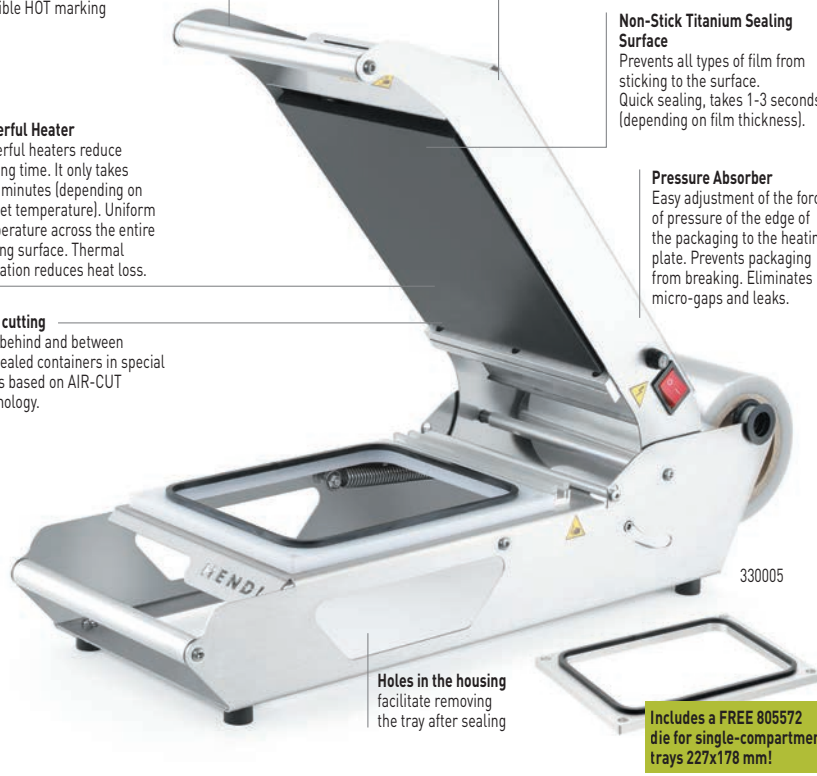
Robust Design
The frame is made of acid-resistant steel with a thickness of over 2 mm. Solid and robust design.

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

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

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

Film cutting
Just behind and between the sealed containers in special strips based on AIR-CUT technology.



330005

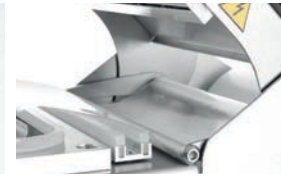
Holes in the housing
facilitate removing the tray after sealing

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

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

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

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



TRAY SEALER COMPACT

- Housing made of stainless steel 18/8.
- Handle made of aluminum.
- Single heating zone for sealing one tray at a time.
- Suitable for trays up to 235×190×(H)155 mm and cups up to (H)115 mm.
- Includes PE matrix for 227×178 mm containers, without divider.
- Suitable for film rolls up to 187 mm width (film sold separately, code: 970720).

code	V	W	mm	€
330005	230	700	582x285x(H)185	**558,00**

TRAY SEALER MATRIX

- Made of polished aluminium.
- Black silicone seal.

	code		€
	805572	container 227x178 mm	**93,00**
	805589	2x container 178x113 mm	**93,00**
	805596	two-sectioned container 227x178 mm	**93,00**
	805619	soup container ø165 mm	**93,00**
	805626	three-section container 227x178 mm	**93,00**

	code		€
	805633	2x soup container ø115 mm	**93,00**
	805640	two-sectioned colt container 227x178 mm	**93,00**
	805657	2 containers (1x 178x113 mm, 1x ø115 mm)	**93,00**
	805664	container 187x137 mm	**93,00**

SEALER FILM PET/PE PEEL 12/40

- Designed for packaging PET 12 / PE 40 food trays.
- PEEL layer for easy peeling off the sealed film.
- Film dimensions: width: 18.5 cm (970720), 20 cm (970737), 42 cm (973233); length: 250 m.
- Roll diameter: ø15 cm.
- Not suitable for ovens.
- Not suitable for microwaves.

code	mm	€
970720	185x	**30,00**
970737	200x	**38,50**
973233	420x	**86,00** N

970720

ABS
plastic

975350

STRIP VACUUM PACKAGING MACHINE

- For packaging of food and non-food products, excluding liquids.
- Made entirely of durable ABS plastic.
- The lid seal guarantees a tight seal during operation.
- User-friendly control panel.
- 2 bag sealing times.
- Vibration pump.
- Pump capacity: 5,5 L/min.
- The vacuum packaging machine is not dedicated for continuous operation.
- To be used with embossed bag.

code	seal strip (mm)	V	W	mm	€
975350	310	230	100	390x160x(H)92	**76,00**

975374

VACUUM PACKAGING MACHINE KITCHEN LINE

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

code	seal strip (mm)	V	W	mm	€
975374	420	230	550	570x263x(H)150	**298,00**

970638

BAG ROLLS ATTACHMENT

- Base made of ABS.
- Equipped with a removable knife for cutting bags to the required length.
- Internal dimensions: 412x101x(H)101 mm.
- Suitable for bag rolls up to Ø100x400 mm.
- Transparent cover for easy control of the roll.
- Compatible with the HENDI vacuum packaging machine 975374 or suitable for standalone use with other vacuum packaging machines.

code	mm	€
970638	487x122x(H)107	**25,50**

NEW MODEL

STRIP VACUUM PACKAGING MACHINE

- Housing made of stainless steel.
- Pump capacity: 20 l/min.
- Sealing bar: 350mm.
- Recommended for products with low moisture level.
- Used with embossed bags.
- Not suitable for continuous use.

code	seal strip (mm)	V	W	mm	€
297384	350	230	380	370x260x(H)130	**419,00**

297384

S.S.
stainless steel

975336

970362

VACUUM PACKAGING MACHINE KITCHEN LINE

- Made of stainless steel.
- Professional vacuum pump.
- Semi-automatic operation.
- Teflon-coated sealing strip.
- Vacuum pump: 20 L/min.
- For use with embossed bags only.

code	seal strip (mm)	V	W	mm	€
975336	350	230	250	370x260x(H)130	**442,00**

STRIP VACUUM PACKAGING MACHINE PROFI LINE

Watch the video

- For packaging of food and non-food products, excluding liquids.
- Housing made of 18/8 stainless steel.
- The lid seal guarantees a tight seal during operation.
- User-friendly control panel.
- Pressure gauge with a timer allows you to accurately determine when the required vacuum level is reached in the embossed bag.
- 9 vacuum levels, depending on bag size (no adjustment of vacuum time).
- Bag sealing time countdown.
- Vibration pump.
- Pump capacity: 20 l/min
- Net weight: 8 kg
- The vacuum packaging machine is not dedicated for continuous operation.
- To be used with embossed bag.

code	seal strip (mm)	V	W	mm	€
970362	350	230	250	383x293x(H)175	**503,00**

STRIP VACUUM PACKAGING MACHINE WITH ROLL FEEDER

ABS
plastic

- For packaging of food and non-food products, excluding liquids.
- Made entirely of durable ABS plastic.
- The lid seal guarantees a tight seal during operation.
- User-friendly control panel.
- 2 bag sealing times and 2 levels of air suction power.
- Bag holder in the housing.
- Vibration pump.
- Pump capacity: 6.5 l/min.
- Not dedicated for continuous operation.
- Suitable for bags up to 310mm wide.
- To be used with embossed bags.

code	seal strip (mm)	V	W	mm	€
201626	310	230	100	385x205x(H)95	**105,00**

201626

NEW

VACUUM BAGS, BIODEGRADABLE

number of layers	2
inner layer	52 µm made of polylactide (bioplastic)
outer layer	23 µm made of cellophane
total thickness	75 µm
temperature range	–20° up to +90°C
suitable for	vacuum chamber packaging machine

STORAGE

code	packed per	mm	€
550953	100	200x300	**34,00**
550991	100	300x400	**59,00**
550946	100	150x250	**21,50**
550939	100	150x200	**17,00**
550984	100	250x350	**43,00**

PA polyamide PE polyethylene wash micro

EMBOSSED VACUUM BAGS, 100 PCS

number of layers	2
inner layer	60 µm made of polyethylene
outer layer	15 µm made of polyamide (nylon)
total thickness	75 µm
temperature range	–20° up to +100°C
suitable for	vacuum chamber and strip packaging machine

COOKING STORAGE

code	packed per	mm	€
971390	100	150x250	**9,35**
971420	100	150x400	**14,00**
971406	100	200x300	**14,00**
971437	100	250x350	**20,00**
971413	100	300x400	**27,00**
971451	Set of 2 rolls.	280x6000	**8,85**
971444	Set of 2 rolls.	200x6000	**6,55**

VACUUM COOKING BAGS, 100 PCS

number of layers	2
inner layer	60 µm made of polyethylene
outer layer	15 µm made of polyamide (nylon)
total thickness	75 µm
temperature range	–20° up to +110°C
suitable for	vacuum chamber packaging machine

COOKING STORAGE

code	packed per	mm	€
971369	100	150x200	**6,30**
971345	100	150x250	**7,45**
971376	100	200x300	**13,00**
971352	100	250x350	**17,50**
971383	100	300x400	**23,50**

VACUUM COOKING BAGS

number of layers	2
inner layer	50 µm made of polyethylene
outer layer	15 µm made of polyamide (nylon)
total thickness	65 µm
temperature range	–20° up to +100°C
suitable for	vacuum chamber packaging machine

NEW COOKING STORAGE

code	packed per	mm	€
550885	100	200x300	**11,00**
550892	100	250x350	**15,00**
550922	100	300x400	**20,00**
550854	100	150x250	**6,30**
550847	100	150x200	**5,35**

VACUUM SEAL BAGS, EMBOSSED NEW

number of layers	2
inner layer	50 µm made of polyethylene
outer layer	15 µm made of polyamide (nylon)
total thickness	65 µm
temperature range	–20° up to +100°C
suitable for	vacuum chamber and strip packaging machine

COOKING STORAGE

code	packed per	mm	€
550731	100	150x250	**8,05**
550748	100	150x400	**12,00**
550755	100	200x300	**12,00**
550786	100	250x350	**18,00**
550793	100	300x400	**24,50**
550823	Set of 2 rolls.		**6,00**
550830	Set of 2 rolls.		**7,95**

EMBOSSED VACUUM SEAL BAGS

number of layers	2
inner layer	60 µm made of polyethylene
outer layer	15 µm made of polyamide (nylon)
total thickness	75 µm
temperature range	–20° up to +40°C
suitable for	vacuum chamber and strip packaging machine

STORAGE

code	packed per	mm	€
297414	100	150x250	**8,85**
297421	100	150x400	**13,50**
297438	100	200x300	**13,50**
297445	100	250x350	**19,00**
297452	100	300x400	**26,00**
297469	Set of 2 rolls.	6000x200	**6,55**
297476	Set of 2 rolls.	6000x300	**9,35**

VACUUM PACKING BAGS, FOR CHAMBER VACUUM PACKING MACHINES

number of layers	2
inner layer	made of polyethylene
outer layer	made of polyamide (nylon)
total thickness	65 µm
temperature range	–20° up to +40°C
suitable for	vacuum chamber packaging machine

STORAGE

code	packed per	mm	€
970607	100	200x140	**4,55**
970386	100	230x160	**5,15**
970614	100	300x200	**9,45**
970393	100	350x250	**12,50**
970621	100	400x300	**17,50**

975398

975251

VACUUM CHAMBER PACKAGING MACHINE

- Casing is made of stainless steel.
- Chamber is made of Aluminum alloy 5052.
- Transparent lid made of ABS.
- Convex lid makes it possible to pack large portions.
- Bag sealing time: 0-6 s.
- 6 vacuum levels to choose from.
- Sealing only function.
- Marinating function: 11 cycles of extracting and releasing air (9 minutes each), allowing marinade to penetrate faster under negative pressure and speed up the process.
- The packing cycle starts automatically when the upper lid is closed.
- Professional and highly efficient rotary pump.
- Intended for continuous operation.

VACUUM CHAMBER PACKAGING MACHINE

- Casing and chamber made of 18/8 stainless steel.
- For packing food and technical products, including those with a high water content.
- Transparent lid made of durable high-quality ABS plastic.
- Convex lid and concave bottom.
- V-shaped gasket with a low leak rate.
- Clear indicators (digital display and dial gauge).
- Adjustable pump operation time makes it possible to obtain an appropriate vacuum level in 0-99 s.
- Adjustable sealing time within the range of 0-3.5 s.
- Adjustable pump cooling level within the range of 0-9.9 s.
- The packing cycle starts automatically when the upper lid is closed.
- Includes oil pump.
- Can be used with smooth and embossed bags.

code	975398	975251	975268	975275
dimensions	360x490x(H)365 mm	330x480x(H)360 mm	380x503x(H)444 mm	450x555x(H)480 mm
chamber dimensions	350x300x(H)110 mm	280x385x(H)130 mm	320×370×(H)185 mm	370x450x(H)220 mm
seal strip	295 mm	260 mm	300 mm	350 mm
pump performance	77 l/min	167 l/min	133 l/min	333 l/min
power/voltage	630 W/230 V	370 W/230 V	370 W/230 V	750 W/230 V
weight	22,3 kg	36 kg	38 kg	62 kg
€	**907,00**	**1 030,00**	**1 100,00**	**1 190,00**

Watch the video

201442

VACUUM PACKAGING MACHINES

- Casing made of stainless steel.
- Chamber made of aluminium alloy 5052.
- Dark transparent PMMA lid.
- Convex lid and concave bottom accommodate larger portions.
- Low-leak gasket ensures reliable sealing.
- Clear digital display and dial gauge for precise vacuum control.
- Adjustable vacuum time: 5–90 s.
- Adjustable sealing time: 0.5–6 s.
- 260 mm seal strip.
- Marinating function with programmable cycles (9–99 min).
- Can program up to 11 cycles of vacuum and air injection into the bag.
- Automatic cycle starts when lid is closed.
- Oil pump for quick vacuum performance.
- Compatible with smooth and embossed bags.

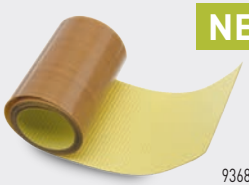
code	201428	201435	201442
dimensions	330x480x(H)361 mm	367x425x(H)364 mm	510x625x(H)455 mm
chamber dim.	280x393x(H)80 mm	300x350x(H)80 mm	425x457x(H)100 mm
seal strip	260 mm	300 mm	410 mm
pump performance	8 m³/h – 133,3 l/min	8 m³/h – 133,3 l/min	20 m³/h – 333,3 l/min
power/voltage	1000 W/240 V	950 W/230 V	1100 W/230 V
weight	24 kg	25,2 kg	59 kg
€	**1 030,00**	**1 050,00**	**1 840,00**

VACUUM COOKING BAGS, 100 PCS

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

code	packed per	mm	€
971369	100	150x200	**6,30**
971345	100	150x250	**7,45**
971376	100	200x300	**13,00**
971352	100	250x350	**17,50**
971383	100	300x400	**23,50**

NEW



936801

TAPE FOR TOP SEALBAR, NON-STICK

- 65mm wide, 1 meter long.
- For HENDI Vacuum machines.

code	€
936801	**9,35**

VACUUM PACKAGING MACHINES

- Vacuum-packed food products stay fresh longer and are perfectly protected against external factors (e.g. dirt, moisture). In addition, air extraction enables reduction of the volume of some products.
- The feature of pouch sealing without sucking air enables delicate products to be sealed without altering their structure or irregular shaped products to be sealed without distortion.
- Gradual vacuum generation – used for porous products, processed meat, emulsified mixtures with trapped air bubbles.
- External vacuum packaging (Vac-Norm) – the process requires special catering containers. To use the Vac-Norm feature, it will be necessary to purchase the external Vac-Norm vacuum kit consisting of a cord and connector to the chamber of the vacuum packer.
- Dry Oil: Pump drying – this feature enables maintaining high oil quality by removing excess moisture allowing the appliance to achieve the highest level of vacuum generation.
- The Marinate mode is designed to repeat the vacuum generation cycle and release air from the pouch which results in perfect marinating of foodstuffs within the shortest time possible.
- The packaging machines are made of the highest quality materials, which makes them durable and resistant to external factors.
- A transparent lid enables observing the entire packaging process.
- The sensor-controlled extraction program is particularly suitable for products with a fine texture.
- The appliance has a double sealing bar to guarantee tightness and durability of the packaging.
- The chamber is made of a single piece of steel which makes it easy to keep the packing machine clean.
- Adequate power, powerful pump, and large chamber ensure fast packaging of products of various sizes.
- A digital control panel with a large colour display enables setting the sealing temperature and cycle time parameters.
- Vacuum packaging machines can seal pouches of marinated products while maintaining their volume as packaging takes place without extracting air.
- 3.9" colour LCD screen.
- The backlit touch keyboard is made of scratch-resistant plastic.
- Max. vacuum pressure: 2 mbar.
- To order:
  - Vac-Norm external vacuum kit for packaging in special containers with automatic suction.
  - Bluetooth system for wireless connection with a dedicated application..

Sealing bars
equipped with curved heaters to remove product residues and guarantee tightness of the seal

Clear and intuitive control panel

All models are equipped with a Busch pump for efficiency and economy

1140642

1140642

1140680

VACUUM PACKING MACHINE SE-200, 300, 400 I 500

code	1141080	1140628	1140636	1141142
model	SE-208	SE-310	SE-416	SE-520 CC
external dimensions	337x431x(H)307 mm	384x465x(H)403 mm	484x529x(H)448 mm	634x552x(H)513 mm
chamber dimensions	288x334x(H)111 mm	330x360x(H)155 mm	430x415x(H)180 mm	568x430x(H)215 mm
bar length	280 mm	320 mm	420 mm	420+420 mm
pump capacity BUSCH	8 m³/h	10 m³/h	16 m³/h	20 m³/h
max. vacuum pressure	2 mbar	2 mbar	2 mbar	2 mbar
power/voltage	370 W/230 V	370 W/230 V	550 W/230 V	750 W/230 V
weight	26 kg	34 kg	65 kg	76 kg
€	**2 560,00**	**3 190,00**	**4 030,00**	**5 910,00**

VACUUM PACKING MACHINE SE-600

code	1140650	1140651	1140662	1140663
model	SE-604	SE-604 CC	SE-606	SE-606 CC
external dimensions	740x566x(H)997 mm	740x566x(H)997 mm	740x566x(H)997 mm	740x566x(H)997 mm
chamber dimensions	672x481x(H)200 mm	672x481x(H)200 mm	672x481x(H)200 mm	672x481x(H)200 mm
bar length	413+656 mm	465+465 mm	413+656 mm	465+465 mm
pump capacity BUSCH	40 m³/h	40 m³/h	63 m³/h	63 m³/h
max. vacuum pressure	0,5 mbar	0,5 mbar	0,5 mbar	0,5 mbar
power/voltage	1100 W/230 or 400V	1100 W/230 or 400V	1500 W/230 or 400V	1500 W/230 or 400V
weight	145 kg	145 kg	159 kg	159 kg
€	**8 840,00**	**8 840,00**	**9 280,00**	**9 280,00**

VACUUM PACKING MACHINE SE-800

code	1140680	1140681	1140682	1140696	1140697	1140698
model	SE-806	SE-806 CC	SE-806 LL	SE-810	SE-810 CC	SE-810 LL
external dim.	960x757x(H)998 mm	960x757x(H)998 mm	960x757x(H)998 mm	960x757x(H)998 mm	960x757x(H)998 mm	960x757x(H)998 mm
chamber dim.	864x603x(H)215 mm	864x603x(H)215 mm	864x603x(H)215 mm	864x603x(H)215 mm	864x603x(H)215 mm	864x603x(H)215 mm
bar length	530+848 mm	581+581 mm	848+848 mm	530+848 mm	581+581 mm	848+848 mm
pump capacity BUSCH	63 m³/h	63 m³/h	63 m³/h	100 m³/h	100 m³/h	100 m³/h
max. vacuum pressure	0,5 mbar	0,5 mbar	0,5 mbar	0,5 mbar	0,5 mbar	0,5 mbar
power/voltage	1500 W/230 or 400V	1500 W/230 or 400V	1500 W/230 or 400V	2200 W/230 or 400V	2200 W/230 or 400V	2200 W/230 or 400V
weight	232 kg	232 kg	232 kg	250 kg	250 kg	250 kg
€	**11 400,00**	**11 400,00**	**11 600,00**	**13 500,00**	**13 500,00**	**13 600,00**

VACUUM PACKING MACHINES SAMMIC

- For professional use for the hermetic packing food products.
- Chamber made of durable steel.
- High durability and resistance to external factors.
- Transparent cover.
- A double seal strip for tight and durable packing.
- Adequate power, efficient pump and a large chamber for fast packing of products of different sizes.
- Non-suction sealing function for airtight sealing of delicate products without changing their structure or irregular shaped products without deforming them.
- Gradual vacuum generation adapted to porous products, processed meat or emulsified mixtures with trapped air bubbles.
- Dry oil: pump drainage - a function that maintains high-quality oil by removing excess moisture.
- Marinating Mode - repeated cycle of vacuum generation and air release from the bag.
- Possibility to seal bags with marinated products while preserving their volume - packaging is done without extracting air.
- Safe packaging of liquids and products with high water content - safety system automatically stops the suction process, blocking the suction of liquids.
- Digital control panel with a large color display.
- Illuminated touch keyboard made of scratch-resistant plastic.
- Manual or pre-programmed control (25 different vacuum programs, step-by-step vacuum generation).
- Bluetooth wireless connection for app connectivity and programme management.
- Fitted with a printer port.
- On request:
  - label printing system with the possibility of connecting a printer with freeze-proof self-adhesive labels (text input is via the app),
  - Vac-Norm external vacuum kit for packaging in special containers with automatic suction,
  - a protective gas injection system that allows foodstuffs to be vacuum-packed in an oxygen and water-vapour free atmosphere, thus better protecting the product from external agents,
  - Plus system for sealing bags made of thicker films and metallized bags.

1141102

VACUUM PACKING MACHINE SU-300, 400 AND 500 WITH PRINTER PORT AND BLUETOOTH

code	1140732	1140774	1141102
model	SU-310P	SU-420P	SU-520P CC
external dimensions	384x465x(H)403 mm	484x529x(H)448 mm	634x552x(H)513 mm
chamber dimensions	330x360x(H)155 mm	430x415x(H)180 mm	568x430x(H)215 mm
bar length	320 mm	420 mm	420+420 mm
pump capacity	16 m^3/h	20 m^3/h	20 m^3/h
max. vacuum pressure	2 mbar	2 mbar	2 mbar
power/voltage	320 W/ 230 V	750 W/ 230 V	750 W/ 230 V
weight	35 kg	70 kg	80 kg
€	**3 610,00**	**4 770,00**	**6 330,00**

All models are equipped with a Busch pump for efficiency and economy

1140814

1140820

VACUUM PACKING MACHINE SU-600 WITH PRINTER PORT AND BLUETOOTH

code	1140814	1140820	1140838	1140848
model	SU-604P	SU-604P CC	SU-606P	SU-606P CC
external dimensions	740x566x(H)997 mm	740x566x(H)997 mm	740x566x(H)997 mm	566x740x(H)997 mm
chamber dimensions	672x481(H)200 mm	672x481(H)200 mm	672x481x(H)200 mm	672x481x(H)200 mm
bar length	413+656 mm	465+465 mm	413+656 mm	465x465 mm
pump capacity	40 m³/h	40 m³/h	63 m³/h	63 m³/h
max. vacuum pressure	0,5 mbar	0,5 mbar	0,5 mbar	0,5 mbar
power/voltage	1100 W/ 230 V	1100 W/ 230 V	1500 W/ 230 V	1500 W/ 230 V
weight	145 kg	145 kg	159 kg	159 kg
€	**9 420,00**	**9 420,00**	**9 870,00**	**9 870,00**

VACUUM PACKING MACHINE SENSOR ULTRA SU-800 WITH PRINTER PORT AND BLUETOOTH

code	1140884	1140890	1140896	1140938	1140948	1140958
model	SU-806P	SU-806P CC	SU-806P LL	SU-810P	SU-810P CC	SU-810P LL
external dim.	960x757x(H)998 mm	960x757x(H)998 mm	960x757x(H)998 mm	960x757x(H)998 mm	960x757x(H)998 mm	960x757x(H)998 mm
chamber dim.	864x603x(H)215 mm	864x603x(H)215 mm	864x603x(H)215 mm	864x603x(H)215 mm	864x603x(H)215 mm	864x603x(H)215 mm
bar length	530x848 mm	581+581 mm	848+848 mm	530+848 mm	581+581 mm	848+848 mm
pump capacity	63 m³/h	63 m³/h	63 m³/h	100 m³/h	100 m³/h	100 m³/h
max. vacuum pressure	0,5 mbar	0,5 mbar	0,5 mbar	0,5 mbar	0,5 mbar	0,5 mbar
power/voltage	1500 W/ 230 V	1500 W/ 230 V	1500 W/ 230 V	2200 W/ 230 V	2200 W/ 230 V	2200 W/ 230 V
weight	232 kg	232 kg	232 kg	250 kg	250 kg	250 kg
€	**12 100,00**	**12 100,00**	**12 200,00**	**14 100,00**	**14 100,00**	**14 200,00**

VACUUM PACKING MACHINE SENSOR ULTRA SU-6100 WITH PRINTER PORT AND BLUETOOTH

code	1141033	1141053
model	SU-6100P	SU-6160P
external dimensions	1640x874x(H)1370 mm	1640x874x(H)1370 mm
chamber dimensions	2x 662x656x(H)205 mm	2x 662x656x(H)205 mm
bar length	2x 662+662 mm	2x 662+662 mm
pump capacity	100 m³/h	155 m³/h
max. vacuum pressure	0,5 mbar	0,5 mbar
power/voltage	2200 W/ 230 V	4000 W/ 400 V
weight	360 kg	360 kg
€	**21 200,00**	**25 700,00**

1141033

06

Thermal processing

Heat that inspires

HENDI

GAS COOKER 4-BURNER WITH CONVECTION OVEN GN 1/1

S.S. stainless steel

- Made from stainless steel.
- Fitted with 4 burners:
  - 2 burners of 6.0 kW
  - 2 burners of 3.5 kW
- Burners are fitted with thermocouple.
- Suitable for pans from ø 120 up to 300 mm.
- Pan supports and burners made from cast iron.
- Height adjustable legs fitted with non-slip feet.
- Suitable for natural gas, conversion set for LPG included.
- Note: No pilot light or ignition, needs to be lit with matches or lighter.

Oven specifications

- 3000 W electric convection oven.
- Temperature can be set up to 270°C.
- Oven is fitted with 120 minute timer.
- Chamber made from stainless steel, measures 640x370x(h)350 mm.
- Fits GN 1/1 trays and grids, comes with 1 grid.
- 4 tray supports, spaced 75 mm apart.

code	227381	227589	225882
dimensions	800x700x(H)310 mm	800x700x(H)900 mm	800x722x(H)900 mm
oven dimensions	–	–	640×370×(H)350 mm
burner power	2x 3,5 kW + 2x 6 kW	2x 3,5 kW + 2x 6 kW	2x 3,5 kW + 2x 6 kW
type of oven	–	–	convection, electric
oven power	–	–	3000 W
gas power	19 kW [HS]	19 kW [HS]	19 kW [HS]
voltage	–	–	230 V
weight	35 kg	72 kg	82 kg
€	**1 210,00**	**1 540,00**	**2 100,00**

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

S.S. stainless steel

- Made from stainelss steel.
- Fitted with 6 burners:
  - 3 burners of 6.0 kW
  - 3 burners of 3.5 kW
- Burners are fitted with thermocouple.
- Suitable for pans from ø 120 up to 300 mm.
- Pan supports and burners made from cast iron.
- Height adjustable legs fitted with non-slip feet.
- Suitable for natural gas, conversion set for LPG included.
- Note: No pilot light or ignition, needs to be lit with matches or lighter.

Oven specifications

- 3000 W Electric convection oven.
- Temperature can be set up to 270°C.
- Oven is fitted with 120 minute timer.
- Chamber made from stainless steel, measures 640x370x(h)350 mm.
- Fits GN 1/1 trays and grids, comes with 1 grids.
- 4 tray supports, spaced 75 mm apart.

code	226094	225899
dimensions	1200x700x(H)900 mm	1200x722x(H)900 mm
oven dimensions	–	640×370×(H)350 mm
burner power	3×3,5 kW + 3×6 kW	3×3,5 kW + 3×6 kW
type of oven	–	convection, electric
oven power	–	3000 W
gas power	28.5 kW [HS]	28.5 kW [HS]
voltage	–	230 V
weight	95 kg	105 kg
€	**1 960,00**	**2 450,00**

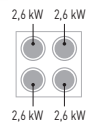
Prices net of VAT

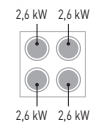
ELECTRIC COOKER KITCHEN LINE 4-PLATE OPEN STAND OR WITH CONVECTION ELECTRIC OVEN GN 1/1

S.S. stainless steel

- Worktop made of AISI 304 stainless steel
- Side panel made of AISI 430 stainless steel
- Cabinet closed on 3 sides, internal dimensions: 798x570x(H)470 mm
- Adjustable steel legs 100-165 mm

CONVECTION OVEN GN 1/1:
- Convection, electric, 3 kW
- Capacity: 4x GN 1/1
- Distance between rails: 75 mm
- Chromium rails, removable for proper cleaning 1 non-reversible fan
- Stainless steel chamber: 635x370x(H)350 mm
- 1 GN 1/1 grid included





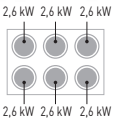
code	226223	225936
dimensions	800x700x(H)900 mm	800x700x(H)900 mm
oven dimensions	–	635×370×(H)350 mm
burner power	4x 2,6 kW	4x 2,6 kW
type of oven	–	convection, electric
oven power	–	3 kW
total power	10,4 kW	13,4 kW
voltage	400 V	400 V
weight	65 kg	78 kg
€	**1 170,00**	**1 770,00**

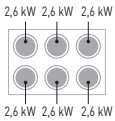
ELECTRIC COOKER KITCHEN LINE 6-PLATE OPEN STAND OR WITH CONVECTION ELECTRIC OVEN GN 1/1

S.S. stainless steel

- Worktop made of AISI 304 stainless steel
- Side panel made of AISI 430 stainless steel
- Cabinet closed on 3 sides, internal dimensions: 1198×570×(H)470 mm
- Cast iron heaters: 6x ø220 mm, 2.6 kW each
- Adjustable steel legs 100-165 mm

CONVECTION OVEN GN 1/1:
- Convection, electric, 3 kW
- Capacity: 4x GN 1/1
- Distance between rails: 75 mm
- Chromium rails, removable for proper cleaning
- 1 non-reversible fan
- Stainless steel chamber: 635x370x(H)350 mm
- 1 GN 1/1 grate included

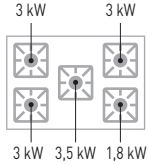




code	226230	226247
dimensions	1200x700x(H)900 mm	1200x700x(H)900 mm
oven dimensions	–	635×370×(H)350 mm
burner power	6x 2,6 kW	6x 2,6 kW
type of oven	–	convection, electric
oven power	–	3 kW
total power	15,6 kW	18,6 kW
voltage	400 V	400 V
weight	90 kg	104 kg
€	**1 400,00**	**2 140,00**

Prices net of VAT

225707



Watch the video

GAS COOKER - 5 BURNERS WITH ELECTRIC OVEN

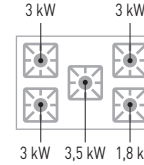
- Made from stainless steel.
- Fitted with 5 burners:
  - 3 burners of 3.0 kW.
  - 1 small burner of 1.8 kW.
  - 1 wok burner of 3.5 kW.
- Burners are fitted with thermocouple and piezo ignition.
- 3-part cast iron pan support.
- Suitable for natural gas.
- Extra LPG nozzle kit as default equipment

Oven specifications:

- Chamber made from stainless steel.
- 2700 W electric convection oven with 2500 W grill.
- Temperature resistance: up to 250°C.
- Oven is fitted with 120 minute timer.
- Fits GN 1/1 trays and grids, comes with 2 grids.
- With 4 tray supports.

code	V	W	kW[HS]	mm	€
225707	230	2900	14.3	900x653x(H)900	**1 630,00**

225806



GAS COOKER - 5 BURNERS, OPEN FRAME

- Made from stainelss steel.
- Open frame offers lots of storage space.
- Fitted with 5 burners:
  - 3 burners of 3.0 kW.
  - 1 small burner of 1.8 kW.
  - 1 wok burner of 3.5 kW.
- Burners are fitted with thermocouple and piezo ignition.
- 3-part cast iron pan support.
- Suitable for natural gas.
- Extra LPG nozzle kit as default equipment.

code	kW[HS]	mm	€
225806	14.3	900x640x(H)910	**1 350,00**

839997

Cr chrome plated

oven

PAN SUPPORT ADAPTER

- For placing small pans on large pan supports.

code	mm	€
839997	255x255x(H)25	**4,70**

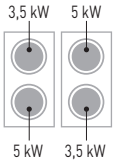
NEW

240069

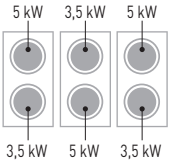
NEW

240076

237687



237397



INDUCTION STOVES

- Housing made of stainless steel, reinforced with a frame.
- Matt tempered glass induction surface.
- Adjustable feet: ≈30mm.
- Suitable for pots and pans with a base diameter of up to 260 mm.
- Features a grease filter that is easy to remove and clean.
- Units is not supplied with a plug.
- Caution: the unit has to be connected to the power supply by an electrician.

INDUCTION STOVE, 4 HOBS

- 4 independent control knobs each one with 11 power levels.
- Maximum permitted load on the cooktop: 100 kg.
- 2x3.5 kW hobs.
- 2x5 kW hobs.

code	V	W	mm	€
237687	400	17000	800x720x(H)854	**2 490,00**
240069	400	17000	800x700x(H)311	**2 170,00** N

INDUCTION STOVE, 6 HOBS

- 6 independent control knobs each one with 11 power levels.
- Maximum permitted load on the cooktop: 150 kg.
- 3x3.5 kW hobs.
- 3x5 kW hobs.

code	V	W	mm	€
237397	400	25500	1200x700x(H)890	**3 400,00**
240076	400	25500	1200x700x(H)311	**3 350,00** N

18/0 stainless steel | indoor | 6,7 kW

147108

18/0 stainless steel | indoor | 6 kW

147801

18/0 stainless steel | indoor | 10,8 kW

147276

HOKKER PROFI LINE

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

code	kW[HS]	mm	€
147108	6.7	425x425x(H)400	**589,00**

HOKKER KITCHEN LINE

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

code	kW[HS]	mm	€
147801	6	463x480x(H)426	**269,00**

HOKKER KITCHEN LINE XL

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

code	kW[HS]	mm	€
147276	10.8	580x650x(H)400	**303,00**

626504

147207

147108

147306

WOK

Fe carbon steel | wash

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

code	mm	€
626504	ø710x(H)220	**73,50**

RING FOR HOKKER

18/0 stainless steel

- To adapt Hokker 147108 to use with wok 626504.

code	mm	€
147207	ø360x(H)80	**70,00**

HOKKER STAND

NEW | 18/0 stainless steel

- Made of 18/0 stainless steel.
- Designed exclusively for the HENDI Hokker Big Flame (code: 147108).
- Integrated lower shelf.

code	mm	€
147306	425x425x(H)400	**186,00**

18/8
stainless steel

5 kW

237670

INDUCTION HOKKER HIGH POWER

- Designed for use with woks or extra large induction pots.
- Made of durable stainless steel, reinforced with frame.
- Induction cooktop with 340x340 mm dimensions, made of 5 mm thick tempered glass.
- Convenient control knob, 11 power levels to choose from.
- Safe and comfortable working thanks to heat generation only on contact between the hob and the pot or pan.
- Suitable for induction pots and pans with base diameter of ø160 - 300 mm.
- Maximum allowable load for cooktop: 40 kg.
- Adjustable feet (≈30mm) for perfect leveling of the cooker.
- Unit sis not supplied with a plug.
- Caution: the unit has to be connected to the power supply by an electrician.

code	V	W	mm	€
237670	400	5000	422x400x(H)366	**698,00**

S.S.
stainless steel

220207

GAS GRILL HOB, SMOOTH, ON A CABINET ENCLOSED ON 3 SIDES

- Hob made of S355J2 smooth steel.
- Base made of 18/0 stainless steel.
- 2 heating zones, controlled separately, each with 3 tubular multiramp burners made of stainless steel.
- Gas power of 1heating zone: 5 kW.
- Temperature controlled by a thermocouple with safety valve that cuts off gas supply to the burners in case the flame goes out.
- Electric igniter – connection to 230 V supply required.
- The hob is slightly inclined frontwards.
- Includes an opening and a slidable drawer.
- 380 mm high.
- Device fitted as standard with NG50 (G30) gas nozzles.
- Included: Nozzles for cylinder LPG.
- Gas connection in the rear left part, at approx. 550 mm.
- Steel feet adjustable: 100 to 165 mm.

code	kW[HS]	mm	€
220207	10	800x700x(H)900	**2 630,00**

GAS LIGHTER – SET OF 2 PCS.

- Refillable.
- Supplied empty.

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

198124

RISE AND FALL HEAT LAMPS

- Flexible, adjustable cord length from 70 to 150 cm.
- The amount of heat transferred varies with the cord length.
- On/off switch located on top of the lamp.
- Includes a white shatterproof light bulb.
- Available in a range of colours.

273661 273685 273678 273708 273692 273715

273609 273623 273616 273647 273630 273654

NEW

RISE AND FALL HEAT LAMP, BELL-SHAPED

- Bell-shaped lampshade for wider heat transfer.
- Ideal for multiple dishes or buffet settings.

code	colour	V	W	mm	€
273692	Green	230	250	ø295x(H)207	**73,50**
273685	Copper	230	250	ø295x(H)207	**73,50**
273708	Beige	230	250	ø295x(H)207	**73,50**
273678	Black	230	250	ø295x(H)207	**73,50**
273715	White	230	250	ø295x(H)207	**73,50**
273661	Silver	230	250	ø295x(H)207	**73,50**

NEW

RISE AND FALL HEAT LAMP, DOME-SHAPED

- Dome-shaped lampshade for wider heat transfer.
- Ideal for multiple dishes or buffet settings.

code	colour	V	W	mm	€
273609	Silver	230	250	ø250x(H)207	**71,00**
273630	Green	230	250	ø250x(H)207	**71,00**
273616	Black	230	250	ø250x(H)207	**71,00**
273647	Beige	230	250	ø250x(H)207	**71,00**
273623	Copper	230	250	ø250x(H)207	**71,00**
273654	White	230	250	ø250x(H)207	**71,00**

RISE AND FALL HEAT LAMP, CONICAL

- Conical shape for precise heat transfer.
- Ideal for single plates or pass-through stations.

code	colour	V	W	mm	€
273845	Black	230	250	ø275x(H)250	**71,50**
273869	Silver	230	250	ø275x(H)250	**71,50**
273920	Green	230	250	ø275x(H)250	**71,50**
273937	White	230	250	ø275x(H)250	**71,50**
273777	Beige	230	250	ø275x(H)250	**71,50**
273876	Copper	230	250	ø275x(H)250	**71,50**

RISE AND FALL HEAT LAMP, CYLINDRICAL

- Cylindrical lampshade shape for precise heat transfer.
- Ideal for single plates or pass-through stations.

code	colour	V	W	mm	€
273883	Silver	230	250	ø175x(H)250	**64,50**
273852	Black	230	250	ø175x(H)250	**64,50**
273791	Green	230	250	ø175x(H)250	**64,50**
273821	White	230	250	ø175x(H)250	**64,50**
273784	Beige	230	250	ø175x(H)250	**64,50**
273890	Copper	230	250	ø175x(H)250	**64,50**

FLEXIBLE HEAT LAMP

- Made of iron.
- With anti-rust coating.
- Lampshade fitted on a flexible arm.
- Infrared shatterproof lightbulb included – suitable for keeping food warm.
- Fits E27 bulbs.

code	colour	V	W	mm	€
273838	Black	230	250	268x200x(H)660	**149,00**
273739	Beige	230	250	268x203x(H)660	**149,00**
273746	Green	230	250	268x203x(H)660	**149,00**
273753	Copper	230	250	268x203x(H)660	**149,00**

Watch the video

FOOD WARMER, INFRARED

- Designed to keep food warm between preparation and serving.
- Double heat lamp design.
- Adjustable height: 590–790 mm.
- Shatterproof infrared lightbulbs included.
- Stable freestanding construction.

code	colour	V	W	mm	€
273906	Silver	230	500	453x360x(H)790	**135,00**
273913	Black	230	500	453x360x(H)790	**135,00**
273722	Copper	230	500	453x360x(H)790	**135,00** N

INFRARED HEAT BULB

- Infrared replacement bulb for heat lamps.
- Designed for keeping food warm during service.
- Shatterproof, with normal fitting (E27).
- Suitable for use with all HENDI heat lamps.

code	colour	V	W	mm	€
919200	White	230	250	ø125x(H)170	**14,00**
919217	Red	230	250	ø125x(H)170	**14,00**

WARMING BRIDGE

- Housing made of stainless steel.
- Equipped with halogen infrared heating lamps.
- Separate control for each heating lamp.
- Designed for continuous operation during busy service periods.
- Compact countertop design.
- Detachable construction.
- Suitable for plated meals, fried foods, snacks, sandwiches, and other ready-to-serve foods.
- Suitable for restaurants, fast food outlets, catering operations, hotel buffets, and open kitchen concepts.

code	V	W	mm	€
273579	230	1000	800x400x(H)400	**277,00**
273586	230	1000	1000x400x(H)400	**300,00**
273593	230	1000	1200x400x(H)400	**305,00**

NEW

273579

273586

273593

INFRARED LAMP, HALOGEN

- Provides fast infrared heat.
- Replacement halogen light tube for warming bridges (codes 273579, 273586 and 273593).

code	V	W	mm	€
273562	230	500	ø10x(H)118	**9,10**

indoor

273562

NEW

20 functions

– cooking	– sautéing	– caramelisation	– grinding
– crushing	– grating	– emulsification	– slicing
– stirring	– sous vide	– kneading	– mixing
– folding	– whipping	– shredding	– blending
– steam cooking	– melting	– chopping	– weighing

HENDICHEF MULTI-PURPOSE FOOD PROCESSOR

- A modern food processor that enables:
- automatic cooking using preloaded recipes – guarantees the preparation of tasty and healthy meals in a flash
- manual cooking, i.e. setting and changing the parameters on the fly during the cooking process

Technical parameters:

- Temperature control from 37°C to 130°C
- Timer: 0-90 min
- 12 stirrer speed settings
- Dimensions: 210x380x(H)320 mm
- Bowl volume: 4.5 l
- Total power supply: 1400 W
- Net/Gross weight: 8,2 kg /9,9 kg
- Dishwasher safe
- Can work with the Tuya app

code	V	W	mm	€
221761	230	1400	210x380x(H)320	**465,00**
221792	230	1400	210x380x(H)320	**419,00** NEW
517123			HENDICHEF Bowl and accessories set	**117,00**

Accessories	221761	221792
4.5-liter multi-cooker	YES	YES
4-blade knives	YES	YES
Covers HOT & COLD COVER	YES	YES
Stirrer	YES	YES
Whisk	YES	YES
Steaming basket	YES	YES
Silicone spatula	YES	YES
Measuring cup	YES	YES
3-piece steaming set	YES	NO
2-function chopping disc	YES	NO
Transparent slicing lid	YES	NO

ABS plastic | PA polyamide | 18/8 stainless steel

HENDICHEF

3-piece steaming set; includes:
- 4.5 litre non-stick polymer steaming tray, mounted on the pot – for fast steam cooking
- Steam topping unit to double the working area
- Cover to reduce excess steam so that the food keeps its full aroma and crunchiness

POT AND ACCESSORIES ARE DISHWASHER SAFE

Transparent polycarbonate cover with a start sensor allows control over the process without opening it

2 types of covers: HOT COVER for hot food processing and COLD COVER for cold food processing

Food stirrer for boiled dishes

4-blade knives made of hardened stainless steel of AISI 420 class in a 3D arrangement

2-function chopping disk – with 13 teeth; slicing option

4.5-litre multifunctional pot (working capacity 3 l) with a high-power heating element made of high-quality acid-resistant stainless steel (AISI 304 technology)

TUYA app

Google Play

App Store

Silicone spatula resistant to abrasion and temperature

Integrated scale (quartz) from 5 g to 5 kg with tare function

Motor housing – made of vibration-absorbing material; SLIDE LOCK technology prevents uncontrolled movement on the countertop (housing material – ABS)

Measuring cup for precise dosing

Colour display of functions and parameters: TFT

INDUCTION COOKERS BLACK KITCHEN LINE

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

S.S. stainless steel

Watch the video

min Ø120 mm 2000 W
max Ø220 mm 230 V

239391

min Ø140 mm 3500 W
max Ø280 mm 230 V

239421

INDUCTION COOKER 2000W KITCHEN LINE

- Touch-sensitive controls, power adjustable in 9 steps.
- Temperature range: 60-240°C.
- Suitable for pans with bottom diameter between 120 and 220 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.
- Maximum load of the induction cooker: 15 kg.

code	V	W	mm	€
239391	230	2000	297x411x(H)57	**103,00**

INDUCTION COOKER 3500W

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

code	V	W	mm	€
239421	230	3500	339x444x(H)80	**230,00**

Sturdy stainless steel frame

High quality ventilation

Touch-sensitive controls

min Ø120 mm 3500 W
max Ø220 mm 230 V

239414

800 W
fits GN (max GN 1/2) 230 V

239384

DOUBLE INDUCTION COOKER KITCHEN LINE

- Touch-sensitive controls, power adjustable in 8 steps.
- With boost mode which temporarily shifts some power from right hob to the left hob, providing up to 2000W.
- The left side hob can output 1800W, or 2000W while the boost function is active.
- The right side hob can output 1700W.
- Temperature range: 60-240°C.
- Suitable for pans with bottom diameter between 120 and 220 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.
- Maximum load of the induction cooker: 2x15 kg.

code	V	W	mm	€
239414	230	3500	608x405x(H)54	**227,00**

INDUCTION HOT PLATE KITCHEN LINE

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

code	V	W	mm	€
239384	230	800	460x315x(H)61	**177,00**

Watch the video

min ø140 mm 3500 W
max ø280 mm 230 V

239711

INDUCTION COOKER 3500 D

- Housing made of stainless steel.
- Continuous low-power heating ensures even cooking and helps to eliminate the risk of burning.
- Digital power, temperature, and timer setting via touch-sensitive controls.
- With easily cleanable grease filter.
- Double fan system ensures efficient cooling, allowing safe use over extended periods.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- Height adjustable feet.
- Maximum load of the induction cooker: 20 kg.

code	V	W	mm	€
239711	230	3500	342x431x(H)116	**279,00**

Watch the video

min ø160 mm 3500 W
max ø300 mm 230 V

239698

INDUCTION COOKER 3500 D XL

- Housing made of stainless steel.
- Continuous low-power heating ensures even cooking and helps to eliminate the risk of burning.
- Digital power, temperature, and timer setting via touch-sensitive controls.
- With easily cleanable grease filter.
- Double fan system ensures efficient cooling, allowing safe use over extended periods.
- Suitable for pans with bottom diameter between 160 and 300 mm.
- Height adjustable feet.
- Maximum load of the induction cooker: 20 kg.

code	V	W	mm	€
239698	230	3500	390x490x(H)120	**314,00**

3500 W
230 V

239766

INDUCTION WOK MODEL 3500

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

239681

Watch the video

code	-	V	W	mm	€
239681	induction wok+wok pan	230	3500	340x450x(H)295	**372,00**
239766	induction unit	230	3500	340x450x(H)130	**326,00**

Watch the video

min ø140 mm 5000 W
max ø280 mm 400 V

239322

INDUCTION COOKER MODEL 5000 D

- Digital power, temperature and timer setting via touch-sensitive controls.
- Stainless steel housing.
- With easily cleanable grease filter and double ventilation.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- Height adjustable feet.
- Works on 380 V, supplied without plug, an electrician is required for the installation.
- Maximum load of the induction cooker: 30 kg.

code	V	W	mm	€
239322	400	5000	398x525x(H)175	**489,00**

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

239346

INDUCTION COOKER MODEL 7000

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

code	V	W	mm	€
239346	400	7000	405x700x(H)145	**1 000,00**

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

Watch the video

239773

WOK

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

code	mm	€
239773	ø360x(H)180	**90,50**

min ø120 mm
max ø260 mm
3500 W
230 V

239780

INDUCTION COOKER MODEL 3500 M

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

code	V	W	mm	€
239780	230	3500	329x435x(H)106	**221,00**

239957

INDUCTION COOKER 3500 D XL

- Housing made of iron.
- Stove top and control panel made of high-quality tempered glass.
- With LED display.
- Suitable for induction pots and pans with a bottom diameter of ø120–280 mm.
- Effective induction area: 280mm.
- Touch sensitive controls of the power, temperature and time.
- Temperature range: 60–240°C.
- 15-step power adjustment.
- Timer up to 180 minutes.
- Non-slip feet.
- Maximum allowable load: 30 kg.

code	V	W	mm	€
239957	230	3500	355x400x(H)100	**172,00**

239889

SET: INDUCTION COOKER 3500W + SAUCEPAN + FRYING PAN

S.S. stainless steel | 18/0 stainless steel | indoor

- Cooking surface made of matte black glass.
- Housing made of powder-coated steel.
- Power regulated with a knob.
- 31 power levels: from 500W to 3500W.
- Max. load: 20 kg.
- Cooker suitable for cookware with bottom with diameter: ø120-260 mm.
- Overheating protection.
- Included in the set:
  - frying pan with diameter ø28 cm, handle length 22 cm (838600),
  - saucepan with diameter ø16 cm, 1,5 L capacity, handle length 17 cm (838105),
- both made of stainless steel, with a sandwich bottom which consists of 3 layers: stainless steel, aluminium, stainless steel.
- The pans are dishwasher safe, suitable for every heat source type and use in ovens in temperature up to 200°C.
- Waterproof rating: IPX3.

code	V	W	mm	€
239889	230	3500	320x395x(H)95	**207,00**

239209

INDUCTION COOKER MODEL 1800

ABS plastic

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

code	V	W	mm	€
239209	230	1800	319x355x(H)67	**83,50**

239230

INDUCTION COOKER MODEL 2000

S.S. stainless steel

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

code	V	W	mm	€
239230	230	2000	295x400x(H)42	**103,00**

240083

NEW S.S. stainless steel indoor

INDUCTION COOKER 3500 H XXL

- Housing made of stainless steel.
- Matte glass induction surface.
- Hybrid control system with touch panel and rotary knob.
- Touch panel for selecting temperature or power mode.
- Rotary knob for quick and precise adjustment of selected settings.
- Temperature range: 60°C to 240°C.
- Adjustable power range: 300–3500 W.
- 1 cooking zone.
- Effective induction area suitable for cookware up to Ø380 mm.
- Continuous low heating function.
- Integrated overheat protection.

code	V	W	mm	€
240083	230	3500	500x635x(H)125	**412,00**

UNIQ

Buffet reinvented

design by
Robert Bronwasser

NEW

239551

BUILT-IN INDUCTION HEATER, 1000 W

- Heating surface made of black crystal glass.
- Housing made of plastic.
- 10-step power adjustment.
- Induction heater for countertop installation.
- Equipped with electronic overheating protection.
- Touch control panel with LED display.
- Maximum allowable load for the stove: 15 kg.
- Suitable for pots and pans with base diameter of 120-280 mm.

code	V	W	mm	€
239551	230	1000	350x397x(H)85	**113,00**

NEW

239193

INDUCTION HEATER 800W

- Heating surface made of black crystal glass.
- Housing made of plastic.
- 10-step power adjustment.
- Control panel suitable for countersunk installation.
- Equipped with electronic overheating protection.
- Touch control panel with LED display.
- Maximum allowable load: 15 kg.
- Suitable for pots and pans with base diameter of 120-200 mm.
- Suitable for use with chafing dishes equipped with a compatible adapter.
- Compatible with optional mounting ring (code: 239186) for countersunk installation.

code	V	W	mm	€
239193	230	800	ø245x(H)80	**93,00**

S.S. stainless steel

239384

INDUCTION HOT PLATE KITCHEN LINE

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

code	V	W	mm	€
239384	230	800	460x315x(H)61	**177,00**

Al aluminium

209509

HOT TRAY

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

code	V	W	mm	€
209509	230	190	530x325x(H)45	**184,00**

S.S.
stainless steel

250167

250174

PLATE WARMER SINGLE

- Housing, shelves and heating elements made of stainless steel.
- For approx. 72 pcs. of ø24 cm dinner plates (40 pcs. of ø33 cm pizza plates).*
- With 3 removable, non-adjustable shelves: 340x340x(H)10 mm.
- Distance between shelves: 120 mm.
- Adjustable temperature from 30°C to 85°C.
- Door with magnetic seal.
- On/off switch with indication lights.
- Fitted with 4 wheels of which 2 have brakes.

* The numbers provided are general indications and may vary based on the size, height, and weight of the plates used.

code	V	W	mm	€
250167	230	400	393x571x(H)766	**372,00**

PLATE WARMER DOUBLE

- Housing, shelves and heating elements made of stainless steel.
- For approx. 108 pcs. of ø24 cm dinner plates (64 pcs. of pizza plates - ø33 cm).*
- With 3 removable, non-adjustable shelves, 680x340x(H)10 mm.
- Distance between shelves: 120 mm.
- Temperature adjustable from 30°C to 85°C.
- Equipped with a fan to ensure even temperatures throughout the chamber.
- Door with magnetic seal.
- On/off switch with indication lights.
- Fitted with 4 wheels of which 2 have brakes.

* The numbers provided are general indications and may vary based on the size, height, and weight of the plates used.

code	V	W	mm	€
250174	230	800	735x589x(H)766	**489,00**

233962

S.S. stainless steel

QUARTZ HEATED COUNTERTOP DISPLAY

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

code	V	W	mm	€
233962	230	560	650x485x(H)630	**582,00**

233726

233733

Cr chrome plated S.S. stainless steel

HEATED COUNTERTOP DISPLAY

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

Watch the video

code	-	V	W	mm	€
233726	120 Liter	230	1100	685x575x(H)680	**512,00**
233733	160 Liter	230	1500	885x570x(H)680	**582,00**

COUNTERTOP HEATING DISPLAY CABINETS

- Stainless steel housing.
- Tempered glass windows.
- Hinged glass doors located at the back of the unit - convenient access to the interior and easy cleaning.
- Removable crumb trays at the bottom of the chamber.
- Temperature adjustment capability up to 90°C.

Watch the video

18/0 stainless steel

indoor

273982

273999

HEATED COUNTERTOP DISPLAY

code	V	W	mm	€
273982	230	800	554x376x(H)311	**279,00**

HEATED COUNTERTOP DISPLAY TWO LEVELS

code	V	W	mm	€
273999	230	800	554x376x(H)376	**303,00**

Water container for humidification

Control panel

Cr chrome plated

S.S. stainless steel

HEATED COUNTERTOP CABINET

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

Watch the video

233740

code	-	V	W	mm	€
233740	97 Liter	230	800	460x467x(H)785	**524,00**

273760

Fe carbon steel | <70°C temp

HEATED COUNTERTOP DISPLAY

- Body made of powder coated carbon steel.
- Doors made of tempered glass.
- 3 shelves with heating lamps on each level.
- Heated with halogen lights.
- Top layer - 2x75W lamps.
- Middle layer - 2x75W lamps.
- Bottom layer - 2x100W lamps.
- After switching on, the cabinet reaches approximately 50°C to 70°C after 20–30 minutes, depending on operating conditions.
- With anti-slip rubber feet.

code	V	W	mm	€
273760	230	500	472x447x(H)775	**379,00**

233092

S.S. stainless steel

OPEN MULTI-SHELF DISPLAY 75 L

- Housing made of stainless steels fitted with hardened safety glass.
- Chamber capacity: 75L.
- With LED lighting at the top with on/off switch.
- Fitted with 3 adjustable glass shelves
- 8 shelf settings available spaced 45 mm apart.
- Black-painted steel bottom of the case with glass covering: 390x325 mm.
- Bottom glass shelf: 365x250 mm.
- Middle glass shelf: 365x230 mm.
- Top glass shelf: 360x195 mm.
- Black-painted steel top of the display case: 393x325 mm.
- 5 mm thick side glass.
- Absence of front glass for self-service.
- Magnetic, right-hinged rear glass door, opens to one side only.
- Practical bottom recess of 260x320x(H)85 mm to store goods.
- 4 rubber, non-adjustable feet: 15 mm high.

code	V	W	mm	€
233092	230	2	415x390x(H)716	**314,00**

CONFECTIONERY DISPLAY TRAY

code	mm	€
808467	300x200x(H)20	**12,50**
808504	400x300x(H)20	**15,50**
808511	600x400x(H)20	**19,50**

CONFECTIONERY DISPLAY TRAY

code	krāsa	mm	€
808559	Gold	300x200x(H)20	**18,50**
808566	Gold	400x300x(H)20	**22,50**
808573	Gold	600x400x(H)20	**31,50**
808528	Black	300x200x(H)20	**24,00**
808535	Black	400x300x(H)20	**30,50**
808542	Black	600x400x(H)20	**43,00**

407400

DISPLAY TRAY

code	mm	€
407400	345x245	**19,00**

407202

DISPLAY TRAY

– With feet.

code	mm	€
407202	240x170	**6,05**

THERMOSYSTEM

- Body and water tank made of stainless steel.
- Independent thermostat for each heating element, controlled with a knob.
- 6-level temperature control: from approx. 30°C to 85°C.
- Light indicating active heating.
- With non-slip feet.

Watch the video

S.S. stainless steel 18/0 stainless steel

201107

201206

THERMOSYSTEM 1

- 4 L stainless steel pot with lid included, measuring Ø215x177 mm.

code	liters	V	W	mm	€
201107	4	230	200	256x312x(H)298	**149,00**

THERMOSYSTEM 2

- 2 x 4 L stainless steel pot with lid included, measuring Ø215x177 mm.

code	liters	V	W	mm	€
201206	8	230	400	506x312x(H)298	**279,00**

THERMOSYSTEM 4

- 4 x 4 L stainless steel pot with lid included, measuring Ø215x177 mm.

code	liters	V	W	mm	€
201466	16	230	800	506x509 x(H)298	**512,00**

201466

BAIN-MARIE RANGER

- Heating system with a heat mat.
- This ensures 25% of energy saved in comparison to traditional solutions, as well as even temperature distribution.
- Housing and water container made of stainless steel.
- Also suitable for combinations of smaller GN containers, such as 2x GN 1/2, 3x GN 1/3 or 6x GN 1/6 provided that an adaptor bar is used (not included in the set, it can be purchased separately – codes: 808153, 808108).
- Temperature range: from 30°C to 85°C.
- Temperature regulated with a knob – 6 levels of heating.
- Fitted with a thermostat and indication light.
- Water container with min. and max. water level indicators.
- Overheating protection.
- Waterproof rating: IPX3.

UP TO 20% OF ENERGY SAVINGS

S.S. stainless steel | indoor

Heating system with a heat mat. This ensures 20% of energy saved in comparison to traditional solutions, as well as even temperature distribution

238905

238912

BAIN-MARIE RANGER

- GN containers are not included in the set.

code	V	W	mm	€
238905	230	1000	574x334x(H)241	**117,00**

BAIN-MARIE WITH DRAIN TAP RANGER

- GN containers are not included in the set.

code	For	V	W	mm	€
238912	GN (H)150mm	230	1000	576x334x(H)241	**128,00**
238790	GN (H)200mm	230	1000	326x601x(H)279	**163,00** N

STARPLIKA GASTRONORMĀM

S.S. stainless steel | stackable

- Gastronormu GN ievietošanai marmītos, vitrīnās un citur

kods	GN	mm	€
808108	GN 1/2	325x22x(H)10	**3,30**
808153	GN 1/1	530x22x(H)10	**4,20**

238967

BAIN-MARIE SET RANGER

- Included in the set:
- 3x containers GN 1/3 with 100 mm height.
- 3x lids.

code	V	W	mm	€
238967	230	1000	590x332x(H)242	**142,00**

238868

BAIN-MARIE SET WITH DRAIN TAP RANGER

- Included in the set:
  - 3 x GN 1/3 containers with 100 mm height.
  - 3x GN 1/3 lid.

code	V	W	mm	€
238868	230	1000	605x332x(H)242	**151,00**

SET: BAIN-MARIE RANGER + 2X 4L CONTAINER WITH LID

- The set includes: attachment for 2 round containers and 2 containers of 4L capacity with lids.
- Attachment and containers made of stainless steel.

code	V	W	mm	€
201473	230	1000	604x332x(H)315	**184,00**

201473

S.S. stainless steel | 18/8 stainless steel | <110°C temp | **NEW**

EGG BOILER WITH BASKETS

- Housing and tank made of stainless steel.
- 6 egg baskets made of 18/8 stainless steel.
- Non-slip basket handles in 6 different colours.
- Includes 4 egg cups made of 18/8 stainless steel.
- Equipped with a thickened heating element.
- Temperature range: from 30°C to 110°C.

code	V	W	mm	€
240809	230	2600	380x210x(H)280	**233,00**

240809

PP polypropylene S.S. stainless steel

229064

FOOD DEHYDRATOR KITCHEN LINE KITCHEN LINE

- Double wall polypropylene casing increases thermal efficiency.
- The automatic fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
- The set includes 7 305x330 mm stainless steel grates, each with a max load of 500 g.
- Grates are evenly interspaced at 35 mm, easy to remove and clean.
- Transparent door allows the operator to observe the dehydration process.
- It comes with a transparent pad to prevent smaller fruit from falling during dehydration process – it can be also placed at the bottom of the dehydration chamber to collect residue.
- Digital display.
- Temperature control: 35°-70°C.
- Timer adjustable up to 24 hours, in 30-minute intervals.

code	V	W	mm	€
229064	230	500	347x505x(H)320	**156,00**

Easy controls.

Easy to open.

With fine mesh for drying small items.

FOOD DEHYDRATOR PROFI LINE

- Stainless steel housing.
- Digital control panel.
- Timer adjustable up to 24 hours, in 30-minute intervals.
- Temperature control: 35°-75°C, adjustable in 5°C increments.
- The quiet fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
- The set includes 6 305x330 mm stainless steel grates.
- Grates are evenly interspaced, easy to remove and clean.
- Transparent door allows the operator to observe the dehydration process.

code	-	V	W	mm	€
229033	6 trays	230	650	342x485x(H)309	**170,00**

6 trays
650 W
230 V

PP polypropylene
S.S. stainless steel

229033

FOOD DEHYDRATOR PROFI LINE

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

code	-	V	W	mm	€
229026	10 trays	230	1000	430x550x(H)416	**279,00**

10 trays
1000 W
230 V

Watch the video

PP polypropylene
S.S. stainless steel

229026

Watch the video

S.S. stainless steel

SMOKE OVEN ELECTRIC

- The smoke oven is ideal for smoking a variety of foods such as fish, beef, ham and vegetables.
- Made of stainless steel, with a magnetically closing double-insulated door.
- Temperature adjustable with a thermostat, thermometer integrated in door.
- Equipped with a hot air vent on the rear.
- Supplied with 3 grids (400x279 mm) and 3 meat hooks.

code	V	W	mm	€
238486	230	1600	540x380x(H)725	**349,00**

238486

Foldable doughnut rack

205914

Thanks to the "cold zone" frying residues are collected below the heater, increasing the quality of the oil.

Drain tap

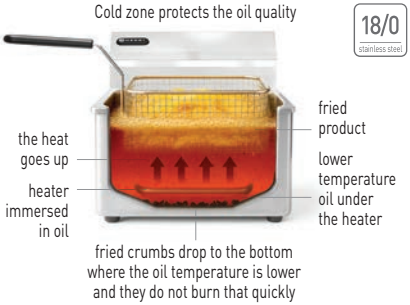
DEEP FRYER

- Welded oil tank with equipped with drain tap at the bottom.
- Removable control element with heater, with an additional safety feature that switches off the entire unit when removed.
- Overheating protection with reset function.
- Cold-zone system prevents burning.
- Oil tank: 400x400x(H)160 mm.
- Temperature control: 50°-190°C.
- Max capacity: 12 L.
- Rubber, non-slip feet.
- Ideal for frying donuts as well as a variety of sweet and savoury snacks.

code	liters	V	W	mm	€
205914	12	230	3500	630x860x(H)438	**465,00**

DEEP FRYERS PROFI LINE

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



XL
10
liters

209424

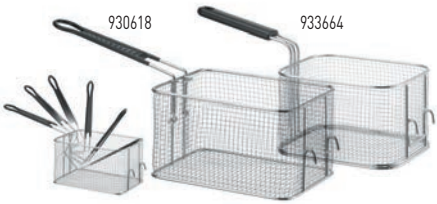
DEEP FRYER XL WITH DRAIN TAP

- Supplied without plug.
- Electrician required for installation.

code	liters	V	W	mm	€
209424	10	400	6600	300x585x(H)377	**372,00**

FRYING BASKET

code	suitable for	handle (mm)	mm	€
930618	215012 215029	225	208x140x(H)125	**16,50**
930632	205815 205853	225	238x185x(H)100	**20,50**
930656	205822 205839	225	238x190x(H)140	**23,50**
933664	207208 207307 209202 209301	210	242x200x(H)140	**28,00**
944387	215012 215029		230x190x(H)145	**30,00**



DEEP FRYER XL WITH DRAIN TAP
HENDI GOLIATH

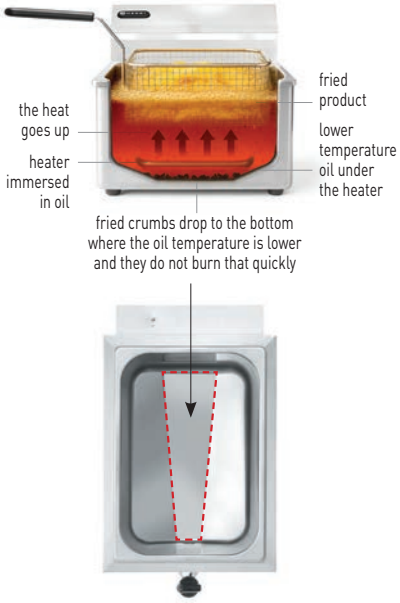
18/0 stainless steel | indoor

XL
10 liters

great power
10 kW

1 kg of fries even in
3 minutes

209431



DEEP FRYER XL WITH DRAIN TAP HENDI GOLIATH

- Deep fryer with the highest power on the market in its capacity range – HENDI GOLIATH boasts a power of 10,200 W.
- Prepares up to 1 kg of fries in about 3 minutes – thanks to the extremely efficient, extra-strong heating element.
- Very fast heating of oil: about 5 minutes (depends on ambient conditions).
- The housing, tank, and lid are made of stainless steel resistant to high temperatures.
- Capacious 10 L tank with a profiled bottom in the shape of the letter V – even more efficient "cold" zone enhancing the fryer's performance.
- The set includes a very sturdy frying basket with dimensions: 290x200x(H)142mm, made from nickel plated wire. The basket is equipped with a long non-heating handle – 162 mm.
- Support for safe placement of the frying basket in the chamber.
- High-quality thermostat from the German manufacturer EGO, with a control light indicating the heating element's operation.
- Removable control unit and heating element, with built-in protection that switches off the appliance when the unit is lifted.
- Temperature adjusted in the range: from 50°C to 190°C.
- Embossed min. and max. oil level indicators in the chamber.
- Drain tap for easy emptying of the oil container.
- Protection against overheating by means of a resettable thermal fuse.
- NOTE: Installation by an electrician is required – the device is supplied without a plug.

code	liters	V	W	mm	€
209431	10	400	10200	300x585x(H)392	**419,00**

CEPŠANAS GROZS FRITĒŠANAS IEKĀRTĀM

- Smalks sieta grozs.
- Ergonomisks, termoizolēts, īpaši garš rokturis.
- Viegla tīrīšana.
- Savienojams ar Goliath fritieri 209431.

kods	mm	€
965351	493x210x(H)250	**37,00**

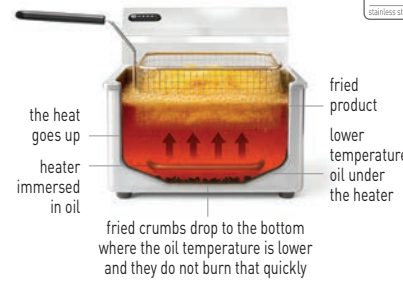
NEW

18/8 stainless steel

965351

DEEP FRYERS DIGITAL PROFI LINE

- Made of stainless steel.
- Element with switch-off function when removed.
- V-shaped oil tank creates a cold zone for longer-lasting oil.
- Clear digital control panel with temperature and timer function.
- Protected against overheating by means of a re-settable thermal cut-out.
- All deep fryers come with frying basket(s) and lid(s).



Watch the video

207369

DEEP FRYER WITH DRAIN TAP DIGITAL - 8 L

- Clear digital control panel with temperature and timer function.

code	liters	V	W	mm	€
207369	8	230	3500	305x515x(H)345	**268,00**

207376

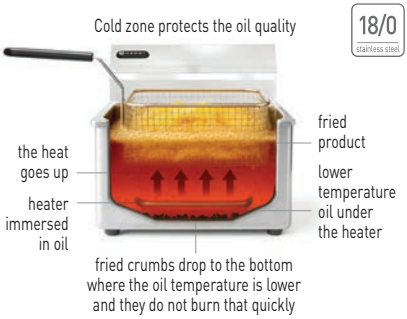
DEEP FRYER WITH DRAIN TAP DIGITAL - 2 X 8 L

- Clear digital control panel with temperature and timer function.

code	liters	V	W	mm	€
207376	16	230	7000	605x515x(H)350	**512,00**

DEEP FRYERS PROFI LINE

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



207208

DEEP FRYER PROFI LINE, 8 L

code	liters	V	W	mm	€
207208	8	230	3500	305x460x(H)369	**217,00**

207307

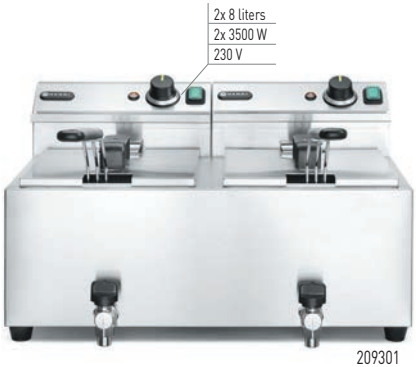
DEEP FRYER PROFI LINE, 2 × 8 L

code	liters	V	W	mm	€
207307	16	230	7000	605x460x(H)369	**426,00**

209202

DEEP FRYER PROFI LINE WITH DRAIN TAP, 8 L

code	liters	V	W	mm	€
209202	8	230	3500	305x515x(H)354	**251,00**



209301

DEEP FRYER PROFI LINE WITH DRAIN TAP, 2 × 8 L

code	liters	V	W	mm	€
209301	16	230	7000	610x515x(H)369	**454,00**

18/0
stainless steel

205815

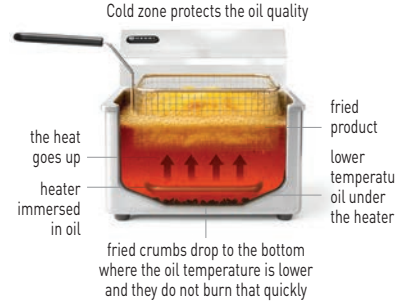
205839

DEEP FRYERS KITCHEN LINE

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

code	liters	V	W	mm	€
205808	4	230	3000	218x380x(H)310	**119,00**
205846	4+4	230	3000+3000	470x380x(H)315	**233,00**
205815	6	230	3300	269x430x(H)300	**132,00**
205853	6+6	230	3300+3300	550x430x(H)305	**249,00**
205822	8	230	3500	265x430x(H)350	**144,00**
205839	8+8	230	3500+3500	542x430x(H)351	**275,00**

Watch the video



Cold zone to protect oil quality

Removable oil container, making it easier to clean

Frying basket with heat insulated and extra long handle

DEEP FRYERS BUDGET LINE

NEW

PP polypropylene

- Housing, lid, and tank made of stainless steel.
- Chrome-plated frying basket with insulated handle.
- Removable heating element.
- Removable oil tank.
- Manual rotary temperature control.
- Adjustable thermostat.
- Temperature range: approx. 60°C to 190°C.
- Overheat protection and safety cut-off.
- Indicator lights.

205631

205648

DEEP FRYER BUDGET LINE

- Oil capacity (min./max.): 2.7–3.8 L.
- Tank capacity: 4 L.
- Tank depth: 150 mm.

code	V	W	mm	€
205631	230	2800	184x404x(H)258	**101,00**

DEEP FRYER BUDGET LINE

- Oil capacity (min./max.): 5.3–8 L.
- Tank capacity: 8 L.
- Tank depth: 200 mm.

code	V	W	mm	€
205648	230	3500	267x407x(H)308	**129,00**

Cold zone to protect oil quality

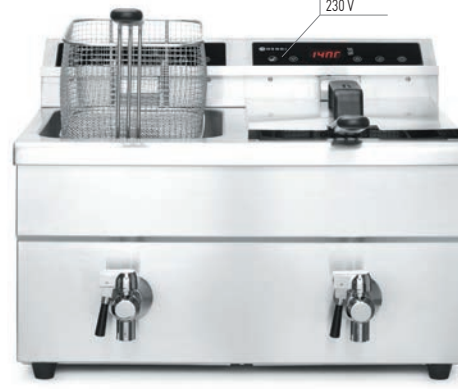
Removable oil container, making it easier to clean

Frying basket with heat insulated and extra long handle

8 liters
3500 W
230 V

215012

2x 8 liters
2x 3500 W
230 V



215029

S.S.
stainless steel

INDUCTION DEEPFRYER

- Precise temperature control – thanks to induction, the set oil temperature is maintained.
- Timer.
- Efficient heat exchange.
- Stainless steel housing for easy cleaning.
- Overheating protection.
- Control panel with display shows the set oil temperature.
- Supplied with a frying basket, a lid and an oil filter.

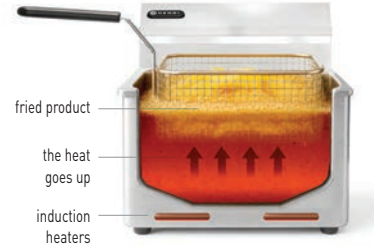
Watch the video

INDUCTION DEEP FRYER WITH DRAIN TAP, 8 L

code	liters	V	W	mm	€
215012	8	230	3500	288x619x(H)408	**372,00**

INDUCTION DEEP FRYER WITH DRAIN TAP - 2 X 8 L

code	liters	V	W	mm	€
215029	16	230	7000	577x609x(H)410	**791,00**



Drain tap makes emptying easy

With filter for the induction motor

Convenient edge for hanging basket

Al aluminium | ABS plastic | 18/8 stainless steel | SIL silicone | <200°C temp | NEW

FRYING OIL TESTER

- Probe made of 18/8 stainless steel.
- Allows to check quality of cooking oil and its temperature.
- Oil TPM value.
- Switchable between celsius and fahrenheit units.
- Alert warning system with red, green, and blue LED's.
- IP65 water resistance protection.
- TPM Range: 0.5 to 40%TPM.
- TPM Accuracy: ±3% (30 to 190°C).
- Temperature Measuring Range: 30 to 200°C (86 to 392°F)
- Temperature measuring accuracy: ±1.5°C
- Operating temperature: 0 to 50°C (32 to 122°F).
- Storage temperature: -20 to 70°C (-4 to 158°F).
- Battery and carrying case included.

code	mm	€
270929	365x48x(H)26	**249,00**

270929

S.S. stainless steel

FRENCH FRIES WARMER

- Housing, GN container and drip tray made of stainless steel.
- Includes an infrared heating lamp.
- Removable GN 1/2 container with handles, 150 mm deep.
- Perforated drip tray with folded edges.
- Photothermal base heating.
- Approx. capacity: 1.5–2 kg of French fries per container.
- Even heat distribution from the top and bottom.
- Anti-slip feet.
- IPX3 protection rating.

code	V	W	mm	€
209066	230	400	357x267x(H)376	**139,00**

209066

18/0
stainless steel

GRIDDLES PROFI LINE

- Stainless steel housing.
- The hard chromed surface (9mm plate) facilitates cleaning.
- With removable dripping tray and high backsplashes.
- Stepless thermostat adjustable up to 300°C.
- Overheating protection.
- Suitable for continous use.
- Power switch with integrated indication lamp.
- Non-slip feet.

Watch the video

203125

GRIDDLE, FLAT

- Griddle area 330x270 mm, entirely smooth.

code	V	W	mm	€
203125	230	2000	300x452x(H)227	**260,00**

203156

GRIDDLE HALF RIBBED

- Grill surface: 518x330 mm, left 259 mm smooth and right 259 mm ribbed.

code	V	W	mm	€
203156	230	2400	527x404x(H)233	**361,00**

203170

GRIDDLE, RIBBED

- Griddle area 518x330 mm, entirely ribbed.

code	V	W	mm	€
203170	230	2400	527x404x(H)233	**407,00**

203149

GRIDDLE, FLAT

- Griddle area 518x330 mm, entirely smooth.

code	V	W	mm	€
203149	230	2400	527x404x(H)233	**344,00**

203163

GRIDDLE 1/3 RIBBED

- 2 independent working areas, 2 heating indication lamps.
- Griddle area 688x410 mm, left 462 mm smooth and right 226 mm ribbed.

code	V	W	mm	€
203163	230	3500	697x474x(H)241	**505,00**

855201

wash

855218

Fe
carbon steel

GRIDDLE SCRAPER

code	mm	€
855201	100x320	**6,05**

SPARE BLADE FOR 855201

code	€
855218	**3,30**

GRIDDLES KITCHEN LINE

- Housing made of stainless steel.
- The solid 8 mm thick hardened steel plate offers excellent heat retention.
- Fitted with backsplashes and a removable drip tray.
- Temperature stepless adjustable up to 300°C.
- Overheating protection by means of a resettable thermal cutout.
- Power switch with integrated indication lamp.
- Fitted with non-slip feet.

154922

GRIDDLE, FLAT

- Griddle measures 316x380 mm and is entirely smooth.

code	V	W	mm	€
154922	230	2000	326x445x(H)225	**196,00**

154939

GRIDDLE, FLAT

- Griddle measures 518x330 mm and is entirely smooth.

code	V	W	mm	€
154939	230	2400	527x404x(H)233	**256,00**

154946

GRIDDLE HALF RIBBED

- Griddle measures 518x330 mm and is half ribbed and half smooth.

code	V	W	mm	€
154946	230	2400	527x404x(H)233	**303,00**

154953

GRIDDLE RIBBED

- Griddle measures 518x330 mm and is entirely ribbed.

code	V	W	mm	€
154953	230	2400	527x404x(H)233	**287,00**

154960

GRIDDLE 1/3 RIBBED

- Griddle measures 688x410 mm and is 1/3 ribbed and 2/3 smooth.

code	V	W	mm	€
154960	230	3500	697x474x(H)241	**370,00**

OLU FORMA AR ROKTURI

- Izgatavots no nerūsējošā tērauda.
- Garš rokturis, lai novērstu apdegumus.
- Pieejams dažādos izmēros.

kods	mm	€
512074	ø88x(H)125	**2,60**
512081	ø103x(H)125	**2,80**
512098	ø128x(H)125	**3,05**

512081

GRIDDLES BUDGET LINE

- Housing made of stainless steel.
- Fitted with backsplashes.
- Comes with a removable fat collection drawer.
- Temperature stepless adjustable up to 300°C.
- Overheating protection by means of a resettable thermal cutout.
- Fitted with non-slip feet.

S.S. stainless steel

154977

GRIDDLE, FLAT

- Griddle measures 548x350 mm and is entirely smooth.
- The solid 8 mm thick hardened steel plate offers excellent heat retention.

code	V	W	mm	€
154977	230	3000	550x430x(H)240	**227,00**

154984

154991

GRIDDLE, RIBBED

- Griddle measures 548x350 mm and is entirely ribbed.
- The solid 8 mm thick hardened steel plate offers excellent heat retention.

code	V	W	mm	€
154984	230	3000	550x430x(H)240	**269,00**

GRIDDLE, HALF FLAT, HALF RIBBED

- Griddle measures 717x383 mm and is half ribbed.
- The solid 10 mm thick hardened steel plate offers excellent heat retention.
- Features 2 separately adjustable heating zones.
- Supplied without plug.

code	V	W	mm	€
154991	400	4400	720x460x(H)241	**354,00**

513132

18/8 stainless steel

SMASH BURGER PRESS

- Made of 18/8 stainless steel.
- Used to press burgers evenly on the grill.
- Dishwasher safe.

code	mm	€
513132	ø160x(H)78	**14,00**

S.S. stainless steel | indoor

CONTACT GRILL FOR HOT DOGS AND WRAPS

- Housing made of durable stainless steel.
- Designed for quick and even toasting and grilling of 4 French hot dog buns, paninis, and wraps at once.
- Heating surface: 270 × 250 mm – allows for the simultaneous preparation of 4 buns.
- High-power heating elements (220~240V/1800W) – fast heat-up time.
- Adjustable temperature control from 50 °C to 300 °C (dial scale in 50 °C increments) ensures optimal conditions for heating and grilling buns.
- Specially shaped, enamelled cast iron heating plates – ensure even browning and a visually appealing result.
- Unique plate design allows for toasting buns of various sizes without needing to turn them during the process.
- Grilling effect enhances both the appearance and taste of the toasted buns.
- Easy to clean thanks to its enamelled surface, ensuring hygiene with minimal maintenance.
- Hinged lid opens up to 90°.
- Equipped with a cool-touch handle.
- Space to toast 4 buns at a time.
- LED indicator lights show when the unit is powered on and heating.
- 4 non-slip feet ensure stability and prevent the unit from shifting during use.

code	V	W	mm	€
263594	230	1800	385x285x(H)254	**337,00**

263594

18/0 stainless steel | 18/8 stainless steel | PP polypropylene | wash

SMASH BURGER SET

- 4-piece set.
- Profi Line round smasher made of stainless steel, Ø160 mm and 5 mm thick.
- Turner made of stainless steel.
- Seasoning shaker made of 18/8 stainless steel with handle.
- Stainless steel melting dome.

code	€
513217	**42,00**

NEW

513217

CONTACT GRILLS

- Housing made of stainless steel, guarantees durability.
- Plates made of enamel-coated cast iron, easy to clean and maintain.
- High-power heating elements quickly heat up the grill.
- Temperature can be continuously adjusted up to 300°C using the thermostat.
- Ventilation openings protect the grill against overheating.
- Bottom grill fitted with rear and side edges and a removable drip tray for easier cleaning.
- Rubber feet reduce accidental movement during use.
- Indicator lights for power and heating.
- IPX3 protection.
- Manual safety reset and overheat protection.
- Fast heat-up and recovery.
- Thermostat control with rotary knob.
- Supplied with a cleaning brush and allen key.
- The top grill can be lifted using the heat-resistant handle and locked in any position thanks to the spring-loaded mechanism.
- Perfect for grilling and heating bread, meat, sausages, and vegetables.

1800 W
230 V

263501

CONTACT GRILL – SINGLE VERSION

- Grill surface: 220x232 mm.
- Ribbed.

code	V	W	mm	€
263501	230	1800	310x375 x(H)216	**186,00**

1800 W
230 V

263600

CONTACT GRILL – SINGLE VERSION

- Grill surface: 220x232 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm	€
263600	230	1800	310x375 x(H)216	**186,00**

2200 W
230 V

263662

CONTACT GRILL PANINI

- Grill surface: 340x235 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm	€
263662	230	2200	430x375 x(H)216	**219,00**

Watch the video

2200 W
230 V

263655

2200 W
230 V

NEW

263549

2200 W
230 V

263617

CONTACT GRILL PANINI

- Grill surface: 340x235 mm.
- Ribbed.

code	-	colour	V	W	mm	€	
263655		Silver	230	2200	430x375x(H)216	**219,00**	
263549	timer	Silver	230	2200	430x375x(H)216	**233,00**	N
263617		Black	230	2200	430x375x(H)216	**219,00**	

3000 W
230 V

263624

XL
548 mm

CONTACT GRILL PANINI XL

- Plenty of grilling space to fit original Italian panini's and give them the characteristic brown stripes.
- Both the top and bottom grill are grooved.
- Net weight: 25 kg

code	V	W	mm	€
263624	230	2700	548x464x(H)216	**368,00**

3600 W
230 V

263709

3600 W
230 V

263808

CONTACT GRILL - DOUBLE GRILL

- Thermostats independently adjustable.
- Grill surface bottom plate 475x235 mm.
- Entirely ribbed.

code	V	W	mm	€
263709	230	3600	570x375 x(H)216	**314,00**

CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable.
- Grill surface bottom plate 475x235 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm	€
263808	230	3600	570x375 x(H)216	**314,00**

CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable.
- Grill surface bottom plate 475x235 mm.
- 1/2 smooth, 1/2 ribbed.

code	V	W	mm	€
263907	230	3600	570x375 x(H)216	**314,00**

NEW

3600 W
230 V

263914

CONTACT GRILL, DOUBLE GRILL WITH TIMER

- Thermostats independently adjustable.
- Lower grill surface: 480x235 mm
- Upper plates: 2 x 214x214 mm
- Entirely flat.
- Dual timer, adjustable from 0–10 minutes for each side.

code	V	W	mm	€
263914	230	3600	570x375x(H)216	**344,00**

XL → 508 mm ← NEW

Heavy upper plate ensures even pressure

263532

CONTACT GRILL, KEBAB XL

- Ribbed top and bottom cooking plates.
- Independent heat distribution for top and bottom plates.
- Tube-type heating elements.
- Grilling surface dimensions:
  - 263525: upper 352×268 mm, lower 378×340 mm.
  - 263532: upper 455×260 mm, lower 478×345 mm.
- Heavier top plate applies increased pressure for more efficient and even grilling.

code	V	W	mm	€
263532	230	3000	508x458x(H)234	**372,00**
263525	230	2500	408x455x(H)223	**291,00**

265055

NEW

Al die-cast

<200°C temp

UFO BURGER & GELATO PANINI PRESS

- Housing made of stainless steel.
- Round heated plates with non-stick coating.
- Handle with locking mechanism.
- Suitable for UFO burgers, gelato panini, sealed sandwiches, and dessert snacks.
- Simultaneous grilling and sealing function.
- Adjustable temperature from 5°C to 200°C.
- Built-in timer up to 5 minutes.
- Suitable for bun size: ø120 mm.
- Production capacity: up to 20 pcs/hour.
- Suitable for sweet and savoury fillings.

code	V	W	mm	€
265055	230	1300	531x250x(H)312	**279,00**

265048

NEW

18/8 stainless steel

<110°C temp

HOT DOG WARMER

- Housing made of stainless steel.
- Steam heating system.
- Cabinet capacity: 42 L.
- Capacity: up to 50 buns and 200 sausages.
- Adjustable temperature range: from 30°C to 110°C.
- Removable shelf.
- Drainage valve.
- Water level indicator light.
- Suitable for sausages and buns.

code	V	W	mm	€
265048	230	2000	508x445x(H)693	**279,00**

SOUS-VIDE COOKER HENDI MASTERVIDE

- Culinary system in which vacuum-sealed food is cooked at a precisely controlled temperature.
- Ideal for à la carte restaurants.
- Exceptionally suitable for preparation outside peak times.
- Consistently high quality results.
- High precision thermostat adjustable (0,1°C) from 35° to 90°C.
- Housing made entirely of stainless steel.
- Can be sealed air- and watertight due to the lid with silicone rim.

SOUS VIDE SYSTEM GN 1/1

- Equipped with handles and drain tap.
- Stainless steel spacer with 6 compartments included.

code	liters	V	W	mm	€
225448	20	230	600	350x680x(H)275	**407,00**

SOUS-VIDE SYSTEM GN 2/3

- With handles.
- Supplied with a spacer with 4 stainless steel compartments.

code	liters	V	W	mm	€
225264	13	230	400	343x395x(H)255	**279,00**

221129

221136

SOUS VIDE COOKER 30

S.S. stainless steel

- Body made of PPO.
- Heating element made of stainless steel.
- Suitable for 30 L container with min. 200 mm height.
- Timer: 5 min-99 h 59 min (1 min intervals).
- Temperature setting: 5-90°C (0,1°C increments).
- Possibility to switch the temperature unit between °C and °F.
- Protection against overheating and dry heating.
- Min. and max. water level markings.

code	liters	V	W	mm	€
221129	30	230	1200	70x120x(H)330	**119,00**

SOUS VIDE COOKER 50

18/8 stainless steel; indoor

- Body made of 18/8 stainless steel.
- Heating element made of nickel alloy for extra durability.
- Suitable for 50 L container with min. 200 mm height.
- Timer: 5 min-99 h 59 min (1 min intervals).
- Temperature setting: 5-95°C (0,1°C intervals).
- Possibility to switch temperature unit between °C and °F.
- Overheating protection and protection against dry heating.
- Min. and max. water level markings.

code	liters	V	W	mm	€
221136	50	230	1500	71x145x(H)340	**279,00**

551998

PP polypropylene

SOUS-VIDE COOKING BALLS – 500 PCS

- Made of polypropylene.
- Reducing evaporation and splashing of water during cooking, therefore reducing heat loss.
- Helping to keep sous vide bags under water.
- Can be used in temperatures up to 110°C.
- Ball diameter: ø20 mm.
- Packed per 500 pcs in a convenient bag for easy transport.

code	mm	€
551998	ø20	**27,00**

221143

SOUS VIDE COOKER 80

18/8 stainless steel

indoor

- Body made of 18/8 stainless steel.
- Heating element made of nickel alloy for extra durability, easily disassembled for quicker drying.
- Suitable for 80 L containers with min. 200 mm height.
- Timer: 5 min-99 h 59 min (1 min intervals).
- Temperature setting: 5-95°C (0,1°C intervals).
- Possibility to switch temperature unit between °C and °F.
- Overheating protection and protection against dry heating.
- Min. and max. water level markings.

code	liters	V	W	mm	€
221143	80	230	2300	155x175x(H)319	**442,00**

PA polyamide

PP polypropylene

VACUUM COOKING BAGS, 100 PCS

code	packed per	mm	€
971369	100	150x200	**6,30**
971345	100	150x250	**7,45**
971376	100	200x300	**13,00**
971352	100	250x350	**17,50**
971383	100	300x400	**23,50**

971376

Durable and efficient
Thick stainless-steel structure, polyamide panel and handle (SmartVide 9 made entirely of stainless steel)

Extremely easy to use
Simple and intuitive control panel
User-friendly, waterproof 3.5" colour display;
4 buttons and TFT colour display
3 Timer modes:
– continuous operation,
– operation with timer,
– operation with a pre-set probe temperature

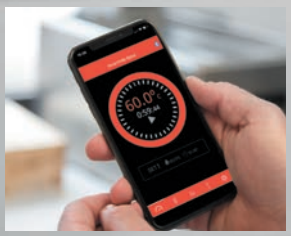
Precision temperature control system measures temperature to the nearest 0.01 °C
Top-class precision extremely important for cooking delicate products such as fish, vegetables, or fruit

SmartVide circulators are equipped with a mixer which puts water into motion, so that the water maintains a constant temperature even in large containers

Bluetooth connection for maximum comfort and convenience – effective HACCP of the cooking process – export or print cooking parameters after each cycle

Save your own cooking programmes and see device status – temperature and remaining working time

Update of factory data provided by the manufacturer



POBIERZ Z Google Play

Pobierz w App Store

HENDI

IMMERSION CIRCULATOR FOR SOUS-VIDE COOKING 5, 7, 9

sammic

- SmartVide circulators by Sammic are innovative appliances allowing to prepare food using the sous vide method.
- Thanks to their robust stainless steel design, they are used in professional catering.
- Precise temperature control system enables obtaining repeatable cooking results while maintaining the taste, nutritional value, quality, and appropriate texture of the product.
- A special way of cooking food in vacuum pouches without contact of the cooked food with water enhances the flavour, eliminates loss of food's weight, and makes it possible to use the stock produced in the pouch for the preparation of sauces.
- Possibility of flavouring of oil, fat, or other products using the sous vide method.
- User-friendly control panel, intuitive menu.
- The waterproof TFT colour display showing the cooking parameters: time, actual temperature, and set temperature.
- Temperature range: 5°-95°C.
- Display precision: 0.01°C.
- Timer: 1 min-99 h, gradation: 1 minute.
- Bluetooth connectivity.
- Optional core probe.
- Interchangeable between: °C or °F.
- The appliance can be calibrated.
- Autorestart.
- A minimum water level indicator protecting circulators from damage.
- Working modes with timer – continuous operation, continuous operation with timer, operation with set time – for better work organization.
- Possibility to save cooking programs via Bluetooth connectivity.
- Stainless steel body, control panel, and handle
- Bag for safe transport of the appliance included (1180085)
- Insulated GN 2/1 (H)200 mm container for SmartVide X immersion circulator sold separately (1180075)
- Janby Track Mini tags for marking bags and tracking the cooking process included

1180100

1180120

1180140

code	–	V	kW	max. container capacity	mm	kg	€
1180100	SmartVide 5	230	1,6	30 l or GN 1/1 (H) 200 mm	116x128x(H)330	3,1	**1 120,00**
1180120	SmartVide 7	230	2	56 l or GN 2/1 (H) 200 mm	124x140x(H)360	3,6	**1 410,00**
1180140	SmartVide 9	230	2	56 l or GN 2/1 (H) 200 mm	124x140x(H)360	4,2	**1 770,00**

1180060

1180062

GN 1/1 AND 2/1 LIDS FOR SMARTVIDE CIRCULATOR CONTAINERS

- Made of stainless steel.
- Suitable for standard GN 1/1 tanks and dedicated GN 1/1 insulated tanks by Sammic for SmartVide 7, 9, X circulators

code	mm	€
1180062	GN 1/1 lid for SmartVide 5 circulator	**71,00**
1180063	GN 2/1 lid for SmartVide 4 and 6 circulator	**71,00**
1180067	GN 2/1 lid for SmartVide 6, 7, 8 and 9 circulator	**126,00**

INSULATED GN 1/1 AND 2/1 CONTAINER FOR SMARTVIDE CIRCULATORS

- Lid sold separately (1180062 or 1180063)

code	liters	mm	€
1180060	28	335x600x(H)288	**498,00**
1180065	56	660x600x(H)288	**632,00**

225479

Watch the video

S.S. stainless steel

COOK AND HOLD OVEN

- Designed for low-temperature cooking, gentle reheating, and holding.
- Cooking controlled by core temperature probe for precise internal results.
- Adjustable core temperature probe; cooking ends when target temperature is reached.
- Automatic switch to holding mode after cooking.
- Energy-efficient operation thanks to high-quality thermal insulation.
- Even heat distribution.
- Chamber temperature can be adjusted in 1°C increments, from 30°C up to 120°C.
- Core temperature can be set from 25°C up to the chamber temperature.
- Hold temperature can be set from 25°C up to the core temperature.
- Timer adjustable up to 60 hours for long cooking processes.
- Manual ventilation control for juicy or crispy results.
- Digital setting and readout of time, set values, and current chamber/core temperatures.
- Universal side runners for GN 1/1 containers and 600x400 mm trays.
- Fits 3 GN 1/1 containers or 600x400 mm trays.
- Recessed side handles.
- Extra external handles for safe positioning.
- Reversible door with left or right hinge configuration.

code	V	W	mm	€
225479	230	1200	495x690x(H)413	**1 310,00**

Al aluminium | PP polypropylene | 18/0 stainless steel | Fe carbon steel | indoor

NEW

240472

RICE COOKER, 12 L

- Extra-thick stainless steel housing for durability and easy cleaning.
- Internal aluminium pot with non-stick coating.
- Removable inner pot.
- Stainless steel hinged lid with seal and steam vent valve.
- Snap fastener for secure closing.
- Condensation collector.
- 2 operating modes: cooking and warming.
- Automatically switches to warming mode after cooking.
- Suitable for up to 60 servings of cooked rice.
- Mini pressure valve for improved rice texture.
- Includes measuring cup, rice spoon, and silicone non-stick pad.

code	liters	V	W	mm	€
240472	12	230	2650	537x472x(H)415	**326,00**

NEW

SIL silicone

MAT FOR RICE COOKERS, NON-STICK

- Made of reusable silicone.
- Designed for placement inside the inner pot.
- Helps prevent rice from sticking to the bottom and burning.
- Protects the bottom surface of the inner pot.
- Easy to clean.
- Suitable as an accessory for rice cookers.

code	-	mm	€
240540	240441	ø250	**5,85**
240557	240403	ø300	**5,85**
240564	240458 & 240472	ø350	**7,25**

240540

NEW MODEL

240410

RICE COOKER WITH STEAMER FUNCTION

- The housing is made of stainless steel.
- Removable inner pot made from aluminium with a non-stick coating, easy to clean.
- The hinged polypropylene lid is fitted with a convenient handle, airtight gasket, and vent valve.
- The lid is closed tightly thanks to the integrated latch.
- With integrated condensation collector prevents the workplace from getting wet.
- 2 operating modes - cooking and keeping warm; after cooking, the appliance goes into keep warm mode.
- Can also be used to steam vegetables with the included steam basket.
- Capacity: 10 scoops of dry rice (15-20 servings of cooked rice).
- Included: steamer basket, rice measuring cup and spoon.

code	liters	V	W	mm	€
240410	1.8	230	700	282x269x(H)260	**46,50**

NEW MODEL

240403

RICE COOKER & WARMER 5.4 L

- Housing made of stainless steel.
- Internal aluminum container with non-stick coating, removable, easy to clean.
- Stainless steel hinged lid with a seal and vent valve.
- Snap fastener for an easy and tight closing of the cooker.
- A special container for collecting condensation that is dripping from the lid protects the work area from getting wet.
- 2 operating modes – cooking and temperature maintenance mode; when the cooking is finished, the device switches to temperature maintenance mode.
- Capacity: Suitable for 30 cups of dry rice (45-60 servings of cooked rice).
- Measuring cup, rice spoon and silicone non-stick pad included.

code	liters	V	W	mm	€
240403	5.4	230	1950	418x355x(H)475	**196,00**

NEW MODEL

240441

RICE COOKER 4.2 L

- Housing is made of rolled steel painted white, easy to clean.
- Inner pot made from aluminium with a non-stick coating, easy to clean.
- The twist lock, stainless steel lid is fitted with a stay cool handle.
- The handles have a special design allowing them to act as a lid holder, store a hot lid safely and always keep the lid at hand.
- Handles and legs are made of non-heating, durable polypropylene.
- Two operating modes - cooking and keeping warm; after cooking, the appliance goes into keep warm mode.
- Capacity: 23 scoops of dry rice (≈46 servings of cooked rice).
- Included: rice measuring cup and spoon.
- Net weight: 4.8 kg.

code	liters	V	W	mm	€
240441	4.2	230	1600	376x440x(H)290	**93,00**

NEW MODEL

240458

RICE COOKER 10 L

- Housing is made of rolled steel painted white, easy to clean.
- Inner pot made from aluminium with a non-stick coating, easy to clean.
- The twist lock, stainless steel lid is fitted with a stay cool handle.
- The handles have a special design allowing them to act as a lid holder, store a hot lid safely and always keep the lid at hand.
- Handles and legs are made of non-heating, durable polypropylene.
- Two operating modes - cooking and keeping warm; after cooking, the appliance goes into keep warm mode.
- Capacity: 50 scoops of dry rice (≈100 servings of cooked rice).
- Included: rice measuring cup and spoon.
- Net weight: 10.35 kg.

code	liters	V	W	mm	€
240458	10	230	2650	555x498x(H)345	**154,00**

S.S. stainless steel

Watch the video

2000 W
230 V

264119

SALAMANDER WALL MOUNTABLE

- Conforms to the IPX4 norm – full protection against dampness.
- Can be installed against the wall without requiring additional brackets, saves space in the kitchen.
- Perfect for grilling or heating up dishes or casseroles.
- Continuous temperature regulation: 50°-300°C.
- With top heating element.
- Fitted with thermostat, 30 min. timer and an indicator lamp.
- 4 possible grid heights.
- Supplied with: grid handles fitted with heat shield, crumb tray.
- Internal dimensions: 460x265x(H)165 mm.
- Cable length: 1.3 m.
- Made of stainless steel.

code	V	W	mm	€
264119	230	2000	610x450x(H)275	**256,00**

S.S. stainless steel

2850 W
230 V

264126

SALAMANDER GN 1/1

- Made of stainless steel.
- Possibility to place a GN 1/1 tray in the chamber (not included in the set).
- Heating element on top of the chamber.
- Possibility to place the grid on 4 different height levels.
- Wall-mountable without additional brackets for saving space in the kitchen.
- Fitted with a thermostat, a timer up to 30 min, and an indicator light.
- Smooth, stepless regulation – ensures precise setting of heating parameters.
- Temperature range: 50-300°C.
- Ingress protection rating: IPX4 – protection against water splashes.
- Suitable for GN 1/1 containers up to 100 mm deep.
- Accessories included in the set:
  - grid with 2 isolated grips,
  - crumb tray.

code	V	W	mm	€
264126	230	2850	770x485x(H)305	**320,00**

S.S. stainless steel

3600 W
230 V

264300

SALAMANDER

- Ideal for casseroles, grilling and heating up dishes.
- Temperature control: 50°-300°C.
- With top heating element.
- Fitted with thermostat, 30 min. timer and indicator lamp.
- 4 possible grid heights.
- Supplied with: grid with handles and crumb tray.
- Internal dimensions: 646x408x(H)337 mm.
- Made of stainless steel.

code	V	W	mm	€
264300	230	3600	800x633x(H)453	**407,00**

HEATS UP in 10s

SALAMANDER WITH QUARTZ INFRARED HEATING ELEMENTS GN 1/1

- It is possible to place GN1/1 trays in the chamber.
- Ideal for grilling or heating up dishes or sandwiches.
- With top & bottom Quartz infrared heating element.
- Fitted with 15 min. timer and indicator lamp.
- 3 possible grid heights, grid handles fitted with heat shield.
- With crumb tray.
- Conforms to the IPX3 norm.

code	V	W	mm	€
264409	230	3645	689x397x(H)318	**419,00**

S.S. stainless steel

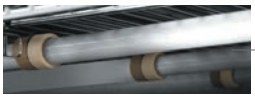
QUARTZ SALAMANDER MAXI GN 1/1

- Salamander grill with 9 quartz heaters for faster heating, grilling and gratinating food.
- Steel guard of heaters protecting against damage.
- Stainless steel housing.
- Two chrome-plated grates with dimensions of 530x340 mm and two removable handles.
- Two levels for vertical position of each grate with distance of 70 and 45 mm.
- Stainless steel crumbs tray Quartz heaters - 3 heaters on three independent levels.
- Heater timer - turns on for up to 15 min or continuous operation 1.3 m power cable without plug.

code	V	W	mm	€
264331	400	4500	682x528x(H)455	**675,00**

HEATS UP in 10s

264331



With 9 quartz heaters for faster heating

LIFT SALAMANDER 450

- Housing made of 18/0 stainless steel.
- Type 450 stainless steel frame.
- Bottom and back plate made of galvanised sheet metal.
- Crumb tray made of stainless steel.
- Handle made of bakelite.
- Feet made of rubber.
- Indicator lights for temperature.
- Lifting regulation uses a sprocket and chain structure.
- Temperature range: up to 300°C.
- Height of lifting regulation: 70-200mm.
- Removable dripping/crumb tray with 440x320 mm grid.

code	V	W	mm	€
264607	230	2800	470x520x(H)530	**535,00**

LIFT SALAMANDER 600

- Housing made of 18/0 stainless steel.
- Type 600 stainless steel frame.
- Bottom and back plate made of galvanised sheet metal.
- Drip tray made of stainless steel.
- Handle made of bakelite.
- Feet made of rubber.
- Indicator lights for temperature.
- 2 independent heating zones.
- Lifting regulation uses a sprocket and chain structure.
- Temperature range: up to 300°C.
- Height of lifting regulation: 70-200mm.
- Removable dripping/crumb tray with 590x350 mm grid.

code	V	W	mm	€
264706	230	3600	620x520x(H)530	**628,00**

Watch the video

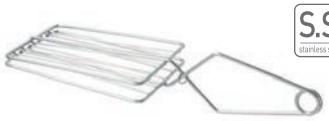
262214

S.S. stainless steel

MULTI TOASTER 6 TONGS

- 2 Layers with 6 toaster tongs - stainless steel.
- Infrared quartz tubes for prompt heating, temperature can reach maximum within 30 seconds.
- Tubes cool down in seconds.
- Switch for selecting different heating groups.
- 15 Minutes mechanical timer with bell.
- 6 Toaster tongs included.

code	V	W	mm	€
262214	230	3000	450x390x(H)400	**210,00**



S.S. stainless steel

262801

TOASTER TONG

code	mm	€
262801	100x340x(H)64	**6,75**

ABS plastic | 18/0 stainless steel | PP polypropylene

TOASTER 4-SLICE

- Housing made of stainless steel, satined and glossy.
- Knobs made of ABS, buttons and pedals made of PP (polypropylene).
- Extra wide 4 toasting slots, 2 heating zones (2 slots in each), 2 removable crumb trays.
- High-lift lever to remove the toasts effortlessly.
- Capacity for 4 slices of bread at a time.
- 7 toasting levels adjusted with knobs – each heating zone can be set up differently.
- 3 pre-set programmes: toast, defrost, reheat.
- 3 function buttons for each heating zone: defrost, reheat, eject/cancel.

code	V	W	mm	€
261187	240	1500	295x335x(H)180	**70,00**

261187

S.S.
stainless steel

261163

Watch the video

261200

SANDWICH TOASTER

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

code	V	W	mm	€
261163	230	1200	215x300x(H)270	**158,00**

CONVEYOR TOASTER

- Fits one row of bread slices on the conveyor.

code	V	W	mm	€
261200	230	1340	288x368x(H)410	**428,00**

261309

S.S.
stainless steel

261354

CONVEYOR TOASTERS

- Housing made of stainless steel.
- Designed for continuous toasting of sliced bread.
- Supplied with front and rear trays.
- Upper and lower heating elements ensure even toasting on both sides.
- Conveyor speed with 3 preset settings for controlling browning level.

CONVEYOR TOASTER

- Wide conveyor fits two slices of bread side by side.

code	colour	V	W	mm	€
261309	Silver	230	2240	418x365x(H)390	**419,00**
261354	Black	230	2240	418x368x(H)415	**465,00**

Watch the video

220306

PIZZA OVEN

- Suitable for heating up frozen products.
- Tray grid suitable for pizzas up to ø 30 cm.
- Timer adjustable up to 15 minutes.
- With 2 heating elements (top and bottom) and crumbs tray.

code	V	W	mm	€
220306	230	1450	484x590x(H)190	**140,00**

239605

PARTY PAN

- Aluminium with non-stick coating.
- Removable thermostat.
- Suitable for frying, roasting and keeping hot.
- Including lid with clear glass and two insulated handles.

code	V	W	mm	€
239506	230	1400	ø400x(H)190	**60,50**
239605	230	1600	ø620x(H)170	**110,00**
239599	Thermostat cable for party pan			**15,50** N

239506

SAUSAGE WARMER

Watch the video

265000

SAUSAGE WARMER

- Housing, basket, and lid made of stainless steel.
- Container made of tempered glass.
- Sausage basket measures ø200 mm and holds sausages up to 24 cm in length.
- Temperature range: from 30°C to 100°C.
- Heating indicator light.
- Overheating protection.

code	V	W	mm	€
265000	230	450	280x282x(H)387	**217,00**

265031

SAUSAGE AND HOT-DOG BUNS WARMER

- Housing, basket with divider, and lid made of stainless steel.
- Heating rods for buns in aluminium, with dimensions: Ø25x(L)198mm.
- Protective cylinder made of glass.
- Sausage basket measuring ø175 mm, for sausages up to 24 cm long.
- Water container capacity: 1 L
- Heating indicator light.
- Overheating protection.
- Adjustable temperature up to 100°C.

code	V	W	mm	€
265031	230	550	500x310x(H)395	**242,00**

Watch the video

SAUSAGE WARMER

- Housing made of 18/0 stainless steel.
- Water tank and lid made of stainless steel.
- Sausage rack made of 18/8 stainless steel.
- Thermostat temperature control up to 85°C.
- With handles for easy transport.
- Lid with insulated, cool-touch handle.
- Indication light.
- Anti-slip feet.
- Container volume: 9.3 L.
- Minimum water level: 2.7 L. Maximum water level: 6.6 L.

code	V	W	mm	€
240502	230	1000	287x386x(H)258	**133,00**

240502

SAUSAGE ROLLING GRILLS

- Stainless steel housing and rollers.
- Quick heating and heat recovery.
- Removable, easy-to-clean drip tray.
- Temperature control up to 230 °C.

18/0 stainless steel | 18/8 stainless steel | indoor

NEW

268803

268667

SAUSAGE ROLLING GRILL, 1 ZONE

- Roller length: 45 cm.
- Optional cover available separately:
  - for item 268803, code: 268834.
  - for item 268810, code: 268841.

code	-	V	W	mm	€
268803	7 rollers	230	620	566x375x(H)192	**261,00** N
268810	9 rollers	230	790	566x450x(H)192	**298,00** N

SAUSAGE ROLLING GRILL, 2 ZONES

- 2 heating zones with separate temperature control.
- Roller length: 45 cm.
- Optional cover available separately for item 268667, code: 268858.

code	-	V	W	mm	€
268667	14 rollers	230	1230	566x640x(H)192	**407,00**
268827	11 rollers	230	980	566x527x(H)192	**372,00** N

268674

SAUSAGE ROLLING GRILL XL - 2 ZONES

- 2 heating zones that can be controlled separately.
- Roller length: 65 cm.

code	-	V	W	mm	€
268674	14 rollers	230	2000	732x590x(H)168	**733,00**

NEW

268841

COVER FOR ROLLER SAUSAGE MACHINE

- Made of tempered glass.
- Helps reduce heat loss during operation.

code	mm	€
268841	450x348x(H)48	**60,00**
268858	450x423x(H)48	**73,50**
268834	450x273x(H)48	**50,50**

281710

Watch the video

MICROWAVE WITH GRILL HENDI 1050 W, 20 L

281710

- Stainless steel housing and front panel.
- Easy to read control panel.
- Electromechanical control with two knobs adjusting time and power – 9 levels.
- Top magnetron antenna with rotating shaft ensures uniform distribution of energy.
- Built-in air filter to protect against external factors and dust.
- Airtight door with a glass pane for observing processes in the illuminated microwave interior.
- Push-button opening for easy operation.
- Chamber interior:
  - dimensions 275x260x(H)173 mm, capacity 20 l.
  - painted white.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
- Multifunctional use:
  - defrosting.
  - 4 levels of microwave power: Low, Medium, Medium High, High.
  - function of combining standard and grill mode: Combi (3 levels).
  - grill (power 1000 W).
  - the end of the cooking cycle is signalled by an acoustic alarm.
  - 4 power levels.
- Microwave power: 700 W.
- Includes 255 mm glass turntable plate and grill stand.
- Suitable for round (up to ø255 mm) plates.
- Maximum single operating time: 35 minutes.
- Equipped with a cable with a grounding plug.
- Weight: 11.1 kg.

code	liters	V	W	mm	€
281710	20	230	1050	435x360x(H)251	**140,00**

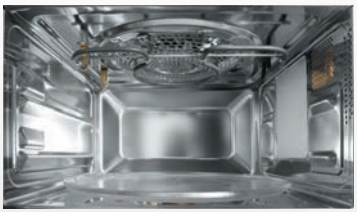
25 liters
900 W
230 V

NEW

MICROWAVE AIR FRY OVEN HENDI 1500 W, 25 L

281291

- Stainless steel 18/0 interior for easy cleaning.
- Functions:
  - Microwave.
  - Speedy cooking.
  - Air fry.
  - Combination cooking.
  - Convection cooking.
  - Multi-stage cooking.
  - Popcorn.
  - Defrost.
  - Keep warm.
  - ECO mode.
  - Cooling.
  - Inquiring.
- Overheat protection.
- End-of-cooking signal.
- Touch control panel with rotary knob.
- 14 dedicated air fry presets.
- 9 auto menus: reheat, potato, meat, vegetable, pasta, fish, soup, pizza, chicken.
- Convection temperature range: 140 – 230°C.
- Timer setting: 0 – 95 minutes.
- Microwave output: 900W.
- Air fry power: 1.5kW.
- Microwave power levels: 10 (10% increments).
- Chamber dimensions: 355x332x(H)200 mm.
- Turntable diameter: 315 mm.
- Suitable for plates up to Ø315 mm.
- Accessories included:
  - 1x round rack.
  - 1x air fry tray.
  - 1x air fry basket.
  - 1x glass turntable.
  - 1x turntable ring assembly.



code	V	W	mm	€
281291	230-240	1500	523x451x(H)300	**298,00**

25 liters
1550 W
230 V

281352

MICROWAVE 1000W
HENDI 1550 W, 25 L

281352

- Housing and interior of the chamber with ceramic bottom made of stainless steel.
- Easy to read control panel.
- Electromechanical control with one knob adjusting time from 15 s to 6 min.
- Lower rotating magnetron antenna for uniform energy distribution, no rotating disk.
- Built-in air filter to protect against external factors and dust.
- Door with large glass pane for observing processes in the illuminated microwave interior.
- Tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
  - dimensions 327x346x(H)200, capacity 25 l.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
  - ceramic bottom.
- Multifunctional use:
  - 6 suggested time programs for preparation of selected dishes/beverages.
  - the end of the cooking cycle is signalled by an acoustic alarm.
- Microwave power: 1000 W.
- Suitable for round (up to ø320 mm) and rectangular plates.
- Maximum single operating time: 6 minutes.
- Equipped with a cable with a grounding plug.

code	liters	V	W	mm	€
281352	25	230	1550	511x432x(H)311	**372,00**

23 liters
1550 W
230 V

Watch the video

MICROWAVE PROGRAMMABLE 1000W HENDI 1550 W, 23 L

281444

- Housing and interior of the chamber with ceramic bottom made of stainless steel.
- Easy to read control panel.
- Electronic control.
- Lower rotating magnetron antenna for uniform energy distribution, no rotating disk.
- Built-in air filter to protect against external factors and dust.
- You can select the desired program on the touch panel.
- Door with large glass pane for observing processes in the illuminated microwave interior.
- Tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
  - dimensions 327x346x(H)200, capacity 23 l.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
  - ceramic bottom.
- Multifunctional use:
  - defrosting.
  - 10 default programs.
  - possibility to save up to 100 programs (up to 3 stages in one program).
  - automatic time conversion for double portions.
  - the end of the cooking cycle is signalled by an acoustic alarm.
  - 4 power levels.
- Microwave power: 1000 W.
- Suitable for round (up to ø320 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Equipped with a cable with a grounding plug.
- Weight: 15.5 kg.

code	liters	V	W	mm	€
281444	23	230	1550	509x572x(H)306	**403,00**

25 liters
1550 W
230 V

NEW

MICROWAVE, MULTI-FUNCTION 4-IN-1

281383

- InverterFour technology for efficient and even cooking results.
- Electric control with touch screen.
- Turntable-free system with multi-directional 3D microwave distribution.
- Non-stick interior for easy cleaning.
- 52 automatic programs.
- Interior lighting.
- Drop-down door.
- Main functions:
  - Microwave.
  - Air fry.
  - Convection.
  - Steam.
- Additional functions:
  - Grill function supported by steam.
  - Reheating.
  - Defrosting.
  - Fermentation.
  - Limescale cleaning.
  - Disinfection.
- 5 microwave power levels.
- Microwave power: 1000 W.
- Grill power: 2000-2350 W.
- Capacity: 24.7 L.
- Accessories included:
  1 × air fry basket
  1 × grill rack
  1 × baking tray

code	liters	V	W	mm	€
281383	24,7	230	2350	462x492x(H)338	**537,00**

34 l
3000 W
230 V

MICROWAVE PROGRAMMABLE 1800W HENDI 3000 W, 34 L

281369

- Housing and interior of the chamber made of stainless steel.
- Chamber fitted with a ceramic floor.
- Lower and upper rotating microwave antennas for uniform energy distribution, no rotating parts in the chamber.
- Built-in air filter protects against dust and dirt.
- Easy to read control panel, select the desired program on the touch panel.
- Door with large window for observing processes in the illuminated microwave chamber.
- Tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
  - dimensions 360x409x(H)225 mm, capacity 34 l.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
  - ceramic bottom.
- Multifunctional use:
  - defrosting.
  - 10 default programs.
  - possibility to save up to 100 programs (up to 3 stages per program).
  - automatic time conversion for double portions.
  - the end of the cooking cycle is signalled by an acoustic alarm.
- Microwave power: 1800 W.
- Suitable for round (up to ø355 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Fitted with a grounded plug.
- Weight: 32.3 kg.

code	V	W	mm	€
281369	230	3000	572x520x(H)363	**930,00**

18 l
3000 W
230 V

MICROWAVE PROGRAMMABLE, WITH USB PORT 1800W

281376

- Housing and interior of the chamber made of stainless steel.
- Chamber fitted with a ceramic floor.
- Easy to read touch control panel with push buttons and digital display that shows time and power.
- Lower and upper rotating microwave antennas for uniform energy distribution, no rotating parts in the chamber.
- Built-in air and grease filter to protect against external factors.
- A special system that reminds you to clean the filter.
- Door with large window for observing processes in the illuminated microwave chamber.
- Tight latch closure; easy opening – no locking mechanism.
- Chamber interior:
  - dimensions 330x310x(H)175, capacity 18 l.
  - easy to clean.
  - no breaking of plates thanks to appropriately rounded edges.
  - ceramic floor.
- Multifunctional use:
  - defrosting.
  - 10 default programs.
  - 10 power levels.
  - upload programs via the USB port,
  - possibility to save up to 100 programs, including up to 20 custom, multistage programs.
  - automatic time conversion for double or triple portions.
  - the end of the program is signalled by an alarm. Possibility to change the sound or turn it off completely.
- Microwave power: 1800 W.
- Suitable for round (up to ø300 mm) and rectangular plates.
- Maximum single operating time: 60 minutes.
- Fitted with a grounded plug.
- Comes with a USB card, software included.
- Weight: 31.8 kg.

code	liters	V	W	mm	€
281376	18	230	3000	560x419x(H)336	**1 000,00**

Code	281710	281291	281352	281444	281383	281369	281376
COOKING AND PROGRAMMING							
Control	electrome-chanical	electrome-chanical	electrome-chanical	electronic	electronic	electronic	electronic
Number of programs / stages	9/1	23/2	1/1	100/3	52/1	100/3	100/3
Number of power levels	9	10	1	4	5	4	10
Maximum time	35 min	95 min	6 min	60 min	90 min	60 min	60 min
STANDARD EQUIPMENT							
Microwave source	top magnetron antenna	top antenna	lower rotating magnetron antenna	lower rotating magnetron antenna	top antenna	lower and upper rotating magnetron antenna	lower and upper rotating magnetron antenna
Number of magnetrons	1	1	1	1	1	2	2
Air filter	YES	YES	YES	YES	YES	YES	YES
USB port	–	–	–	–	–	YES	YES
DIMENSIONS							
External dimensions	435x360 x(H)251 mm	523x451 x(H)300 mm	582x472 x(H)374 mm	509x572 x(H)306 mm	462x492 x(H)338 mm	572x520 x(H)363 mm	560x419 x(H)336 mm
Chamber dimensions	304x306 x(H)206 mm	305x325 x(H)195 mm	327x346 x(H)200 mm	327x346 x(H)200 mm	300x380 x(H)178 mm	360x409 x(H)225 mm	330x310 x(H)175 mm
Chamber capacity	20 l	25 l	25 l	23 l	25 l	34 l	18 l
Maximum plates diameter	280 mm	315 mm	320 mm	320 mm	265 mm	355 mm	300 mm
TECHNICAL PARAMETERS							
Power	1050 W	1500W	1550 W	1550 W	2350 W	3000 W	3000 W
Voltage	230 V	230 V	230 V	230 V	230 V	230 V	230 V
Weight	11,1 kg	17,5 kg	15,1 kg	15,5 kg	19,9 kg	32,3 kg	31,8 kg
€	**140,00**	**298,00**	**372,00**	**403,00**	**537,00**	**930,00**	**1 000,00**

COOKING TIMES vs APPLIANCE POWER

Power	700	1000	1100	1400	1800
Cooking time	0:35	0:25	0:22	0:18	0:12
	1:05	0:52	0:48	0:37	0:27
	1:35	1:14	1:06	0:57	0:39
	2:05	1:39	1:29	1:10	0:52
	5:00	4:03	3:34	2:50	2:10
	10:00	8:15	7:23	5:40	4:00

MICROWAVE OVENS
MENUMASTER 1500/1000 W, 23 L

280065 – power 1000 W; electromechanical control
280058 – power 1000 W; electronic control

Perfect for small fast-food restaurants, bars, petrol stations, cafés, or office kitchens for cooking, heating, and defrosting meals.

FEATURES AND BENEFITS

- Maximum cooking time: 6 minutes
- Enables cooking on Ø305 mm plates
- Rotating magnetron antenna installed at the bottom of the chamber enables cooking without the rotary tray
- Large glass door makes it easy to observe the processes inside the oven
- The ovens are not stackable
- Inner and outer housing made of high-grade steel make cleaning easier and guarantee long useful life
- The chamber is lined on the bottom with special ceramic material that prevents plates from chipping
- LED illuminated chamber
- Specially designed door latch to ensure tightness and long useful life
- 1.5 m power cable with an earthed plug

code	liters	V	W	mm	€
280065	23	230	3000	512x403x(H)310	**582,00**
280058	23	230	3000	512x403x(H)310	**582,00**

IDEAL APPLICATIONS

- Convenience stores
- Dessert stations
- Nurses stations
- Coffee shops

BOOST HEATS AND RE-THERMS IN SECONDS!

- Slice of apple pie re-therms in 20 seconds
- 255 g (9 oz.) cup of chili re-therms in 1:45

MICROWAVE OVENS
MENUMASTER 1550/1100 W, 34 L

280041 – power 1100 W; electromechanical control
280034 – power 1100 W; electronic control

Perfect for restaurants, bars, canteens, petrol stations, cafés, office kitchens for rapid cooking, heating, and defrosting meals

FEATURES AND BENEFITS

- Manual, user-friendly control panel
- Maximum cooking time: 10 minutes (280041) or 60 minutes (280034)
- Defrosting function (280034)
- Keypad with 10 buttons to select cooking programmes (280034)
- Large illuminated chamber for Ø356 mm plates
- The chamber is lined on the bottom with special ceramic material that prevents plates from chipping
- Ovens are stackable, which means they take up less of the valuable space in your restaurant
- End of cooking cycle indicated by a sound
- Inner and outer housing made of high-grade steel make cleaning easier and guarantee long useful life
- Fixed air filter protects internal components of the oven against dust and other contaminants
- Does not require the use of a rotary tray
- Specially designed door latch to ensure tightness and long useful life

code	liters	V	W	mm	€
280041	34	230	3000	559x483x(H)352	**698,00**
280034	34	230	3000	559x483x(H)352	**791,00**

IDEAL APPLICATIONS

- Server stations
- Coffee shops
- Concessions
- Breakrooms

STEAM OR BOOST HEATS IN SECONDS

- Breakfast sandwich reheats in 1:00
- Stage cooking perfectly prepares instant oatmeal in 1:30

Prices net of VAT

07

Ovens, oven trays

Innovations and performances

HENDI
HENDI

Croissants 35 s

Pizza / bruschetta 45 s

Burger with fries 90 s

Chicken nuggets 105 s

HIGH-SPEED OVEN COMBITURBO

NEW | 18/0 stainless steel | 18/8 stainless steel | Al aluminium | indoor | <280°C temp

38 cm

281512

- Housing made of aluminized steel with matte finish.
- Internal chamber made of 18/8 stainless steel.
- Combination of microwave, convection, and impingement cooking technologies.
- Cooking modes can be used independently or combined.
- Preset and programmable recipe memory with capacity for 248 recipes.
- Up to 10 programmable cooking stages.
- 7-inch touchscreen control panel.
- Available in 22 languages.
- USB port.
- Measures in °C and °F.
- Temperature range: from 25°C to 280°C.
- Microwave power adjustable from 0–100% in 10% increments.
- Convection power adjustable from 10–100% in 10% increments.
- Cooking time adjustable up to 20 minutes.
- Oven capacity: 18 L.
- Microwave power: 1.5 kW.
- Convection power: 3.0 kW.
- Internal chamber dimensions: 317x315x(H)188 mm.
- Accessories included:
  - 1x Oven shovel
  - 1x Non-stick basket.
  - 1x Non-stick mesh basket
  - 1x Round non-stick mesh pad
  - 1x 9" Pizza pan
  - 1x Baking tray rack

code	V	W	mm	€
281512	230	3500	380x663x(H)619	5 350,00

3 DIFFERENT TECHNOLOGIES = IMPRESSIVE RESULTS

Microwaves
Instant heating, reduced cooking time

Convection
Enhances browning effect

Thermal Impingement
Boosts toasting and browning results

NEW

18/8 stainless steel

HIGH-SPEED OVEN TRAY, NON-STICK, REINFORCED

- Housing made of PTFE.
- Rim with a reinforcement made of stainless steel.
- Non-stick - no oil is needed.
- Convection microwave safe.
- Microwave oven safe.
- Reinforced materials.
- Temperature resistance: 260°C.
- Dishwasher safe.

808351

code	mm	€
808337	290x190x(H)30	**32,50**
808351	290x190x(H)30	**33,00**
808344	290x290x(H)20	**41,00**

RFKFM3030

RFKFM3030R

- Touchscreen control panel with multilingual interface.
- 50 standard programmes, expandable up to 250 recipes.
- Microwave, convection, impingement cooking with high-velocity hot air, and humidity functions.
- 5 cooking modes for different preparation requirements.
- Integrated direct humidification system for softer and more even cooking.
- Dedicated drying system helps remove excess steam from the chamber.
- Easy Cleaning function with integrated steam-cleaning system.
- Cloud connectivity via Eka Cloud for centralised recipe management and online programme updates across multiple ovens in different locations.
- Digital probe.
- Brushless motor with multi-speed control and bidirectional rotation for stable airflow.
- 2 magnetrons, 1.0 kW each.
- Dual magnetron operation with synchronous or alternating modes.
- Heating resistances: 1.6 + 1.6 kW.
- Compact hoodless design.
- Suitable for standard 60 cm worktops.
- Plug-and-play installation without additional connections.
- Temperature range: from 50°C to 270°C.
- Tray capacity: 1 tray.
- Suitable for trays 300x300 mm.
- Foot spacing: 340x400 mm.

code	colour	V	W	mm	€
RFKFM3030	Silver	230	3680	632x420 x(H)630	**5 750,00**
RFKFM3030R	Red	230	3680	632x420 x(H)630	**5 750,00**

HIGH-SPEED OVEN TRAY, NON-STICK

- Made of PTFE.
- Designed for snacks like fries and nuggets.
- Temperature resistance: 260°C.
- Dishwasher safe.

code	mm	€
219744	280x280x(H)15	**30,00**

219744

18/0
stainless steel

4x
GN 1/1

229880

Two highly efficient fans, distributing hot air evenly

CONVECTION OVEN H100

- Housing made of stainless steel.
- Removable cool touch door with double glazing.
- Partially enamelled chamber with interior lighting.
- Heating by means of 2 heating elements and 2 fans.
- Temperature adjustable from 50°C to 300°C.
- Timer: 0-120 min.
- Fits 4x GN 1/1 trays.
- Guides interspaced at: 75 mm.
- Supplied with GN 1/1 pan 65 mm and GN 1/1 grid.

code	V	W	mm	€	
229880	230	3500	699x608x(H)550	**575,00**	
237151	stand, welded		690x480x(H)700	**324,00**	
817735	stand, bolted		690x480x(H)700	**277,00**	N

Fits four aluminium trays

Double, heat resistant glass

Fitted with interior lighting

18/0
stainless steel

4x
GN 1/1

229873

CONVECTION OVEN WITH HUMIDIFICATION H100S

- Housing made of stainless steel.
- Removable cool touch door with double glazing.
- Partially enamelled chamber with interior lighting.
- Heating by means of 2 heating elements and 2 fans.
- Temperature adjustable from 50°C to 300°C.
- Direct humidification, manually operated with a button.
- Water inlet, which can be connected to water supply, at the back.
- Timer: 0-120 min.
- Fits 4x GN 1/1 trays.
- Guides interspaced at: 75 mm.
- Supplied with GN 1/1 pan 65 mm and GN 1/1 grid.

code	V	W	mm	€	
229873	230	3500	699x608x(H)550	**626,00**	
237151	stand, welded		690x480x(H)700	**324,00**	
817735	stand, bolted		690x480x(H)700	**277,00**	N

237151

Removable door eases cleaning

Glass stays cool enough to touch

Al aluminium S.S. stainless steel

227060

Watch the video

4x
438x315

Two highly efficient fans, distributing hot air evenly

CONVECTION OVEN H90

- Housing made of stainless steel.
- Cool touch door with double glazing, which can be removed for easy cleaning.
- Partially enamelled chamber with interior lighting.
- Heating by means of 2 heating elements and 2 fans.
- Temperature adjustable from 50°C to 300°C.
- Timer: 0-120 min.
- Fits 4 437x314 mm trays.
- Guides interspaced at: 70 mm.
- Supplied with 4 trays.

code	V	W	mm	€	
227060	230	2670	595x624x(H)572	**442,00**	
223468	stand, welded		595x425x(H)700	**303,00**	
817728	stand, bolted		595x425x(H)700	**256,00**	N
801970	grid		433x338	**11,00**	
943380	tray		437x314x(H)8	**14,50**	

Fits four aluminium trays

Double, heat resistant glass

Fitted with interior lighting

227077

CONVECTION OVEN WITH HUMIDIFICATION H90S

- Housing made of stainless steel.
- Cool touch door with double glazing, which can be removed for easy cleaning.
- Partially enamelled chamber with interior lighting.
- Heating by means of 2 heating elements and 2 fans.
- Temperature adjustable from 50°C to 300°C.
- Direct humidification, manually operated with a button.
- Water inlet, which can be connected to water supply, at the back
- Timer: 0-120 min.
- Fits 4 437x314 mm trays.
- Guides interspaced at: 70 mm. Supplied with 4 trays.

code	V	W	mm	€
227077	230	2670	595x595x(H)570	**535,00**
223468	stand, welded		595x425x(H)700	**303,00**
817728	stand, bolted		595x425x(H)700	**256,00** N
801970	grid		433x338	**11,00**
943380	tray		437x314x(H)8	**14,50**

223468

Removable door eases cleaning

Glass stays cool enough to touch

With clamp to remove hot trays

S.S. stainless steel | 18/8 stainless steel | indoor

CONVECTION STEAM OVEN WITH GRILL

- High-quality stainless-steel body.
- Chamber made of 18/8 stainless steel.
- Manual control panel with knobs for function, temperature, time and amount of steam.
- Has functions for defrost, pre-heat, convection, grill, steam or a combination of those functions.
- Temperature can be set up to 280˚C.
- Timer can be set up to 120 minutes.
- Convection by means of 2 heating elements and one fan.
- With top grill elements.
- Supplied with 1 grid.
- Convection 3 kW, grill: 1.8 kW.
- Chamber heaters: bottom 1.6 kW, top 0.7 kW.
- Adjustable feet from 55 to 75 mm.

code	V	W	mm	€
225929	230	3000	625x585x(H)590	**1 470,00**

224823

STAND FOR CONVECTION STEAM OVEN WITH GRILL 4X GN 2/3

- Compatible with oven 225929.

code	mm	€
224823	580x390x(H)750	**303,00**

CONVECTION OVENS 429X345 MM

- Body and baking chamber made of AISI 304 stainless steel.
- Glass door, 2-layered, with gravity ventilation, opened from the top.
- 1 non-reversible fan / the model with the touchscreen control panel is equipped with 1 fan with auto-reverse function with 2 speeds (main and reduced).
- Available models with indirect or direct (10-degree) steam.
- Cooling of controls.
- Overheating protection.
- LED light.
- Models with touchscreen control panels are fitted with LED light, USB port for downloading HACCP data, programmable for 99 programs and optionally with wi-fi connection for software updates.
- Chamber capacity: 4 trays measuring 429x345x(H)9 mm (included in the set, made of aluminium).
- Waterproof rating: IPX 3.
- Temperature range: from 30 or 100°C (depending on the model) to 260°C.
- Tray support spacing: 74 mm.

EKF423NU

2 years WARRANTY

MADE IN ITALY

4x
429x345

code	EKF423NP	EKF423NU	EKF423NTUD	EKF423NM
type	convection	with humidity	with humidity	multifunctional
control	electromechanical	electromechanical	touch control panel	electromechanical
	-	Indirect steam injection, controlled with a push pump, sprays water in the chamber. Fitted with a timer.	Direct steam injection, electronically controlled, sprays water directly on the fan. Touchscreen control panel with coloured icons.	Offers 8 modes: upper heater, lower heater, both heaters, convection, heaters with convection, grilling, grilling with convection, and defrosting.
thermostat	100°C up to 260°C	100°C up to 260°C	30°C up to 260°C	100°C up to 260°C
tray support spacing	74 mm	74 mm	74 mm	74 mm
external size	590x709x(H)589 mm	590x709x(H)589 mm	590x709x(H)589 mm	590x709x(H)589 mm
number of fans	1 non-reversible fan	1 non-reversible fan	1 fan with auto-reverse function, with 2 speeds	1 non-reversible fan
power/voltage	3,1 kW/230 V	3,1 kW/230 V	3,15 kW/230 V	2,6 kW/230 V
weight	33 kg	34 kg	38 kg	36,4 kg
€	**791,00**	**1 000,00**	**1 590,00**	**930,00**
STAND FOR OVEN				
code	224670	224670	224670	224670
type	6 pairs of guides for 435x345, dimentions 540x460x(H)700 mm			
€	**210,00**	**210,00**	**210,00**	**210,00**

CONVECTION STEAM OVENS GN 1/1

- Body and baking chamber made of AISI 304 stainless steel.
- Robust L-shaped tray runners.
- Glass door, 2-layered, with gravity ventilation, opened from the top.
- 2 fans with auto-reverse function.
- Direct steam, 5 or 10 degrees.
- Cooling of controls.
- Overheating protection.
- LED light.
- Models with touchscreen control panels are fitted with LED light, USB port for downloading HACCP data, programmable for 99 programs and optionally with wi-fi connection for software updates.
- Chamber capacity: 4 trays GN 1/1 (not included in the set).
- Waterproof rating: IPX 3.
- Temperature range: from 30°C to 100°C (depending on the model) to 260°C.
- Pre-heat function up to 180°C.
- Tray support spacing: 73 mm.

EKF411NUD

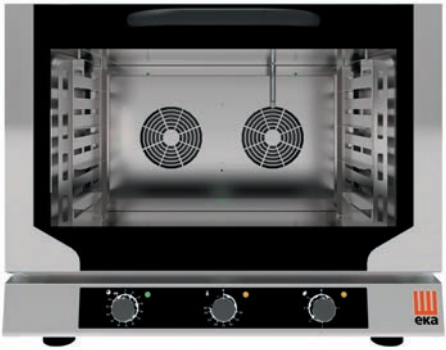
4x
GN 1/1

code	EKF411NUD	EKF411NTUD
type	with humidity	with humidity
control	electromechanical	touch control panel
	direct steam, 5 degrees, regulated with a knob.	direct steam, 10 degrees, electronically controlled programmable: 99 programs, 4 steps each, Touchscreen control panel with coloured icons
thermostat	100°C up to 260°C	30°C up to 260°C
tray support spacing	73 mm	73 mm
external size	784x752x(H)634 mm	784x752x(H)634 mm
number of fans	2 fans with auto-reverse function	2 fans with auto-reverse function, with 2 speeds (main and reduced)
power/voltage	6,4 kW/400 V	6,4 kW/400 V
weight	58 kg	58 kg
€	**2 100,00**	**2 450,00**

STAND FOR OVEN		
code	224441	224441
type	6 pairs of guides for GN 1/1, dimensions 790x520x700 mm	
€	**279,00**	**279,00**

CONVECTION BAKERY OVENS WITH HUMIDITY 600X400 MM

- Body and baking chamber made of AISI 304 stainless steel.
- Robust L-shaped tray runners.
- Glass door, 2-layered, with gravity ventilation, opened from the top.
- 2 non-reversible fans or with auto-reverse function – depending on the model.
- Available models with indirect or direct (5- or 10-degree) steam.
- Cooling of controls.
- Overheating protection.
- LED light.
- Models with touchscreen control panels are fitted with LED light, USB port for downloading HACCP data, programmable for 99 programs and optionally with wi-fi connection for software updates.
- Chamber capacity: 4 trays measuring 600x400 mm (not included in the set).
- Temperature range: from 30 or 100°C (depending on the model) to 260°C.
- The EKF464NTUD model is fitted with the pre-heat function up to 180°C.
- Tray support spacing: 83 mm, EKF464N model – 73 mm.



2 years WARRANTY

MADE IN ITALY

EKF464NUD

4x
600x400

code	EKF464N	EKF464NUD	EKF464NTUD
type	with humidity	with humidity	with humidity
control	electromechanical	electromechanical	touch control panel
	Indirect steam, manual, controlled with a button, without spraying on the heaters (container placed behind the deflector)	Direct steam - water spraying directly on the fan, 5 degrees, regulated with a knob	direct steam, 10 degrees, electronically controlled, programmable: 99 programs, touchscreen control panel with coloured icons
thermostat	100°C up to 260°C	100°C up to 260°C	30°C up to 260°C
tray support spacing	73 mm	83 mm	83 mm
external size	783x755x(H)634 mm	783x755x(H)634 mm	783x755x(H)634 mm
number of fans	2 non-reversible fans	2 fans with auto-reverse function	2 fans with auto-reverse function, with 2 speeds
power/voltage	3,4 kW/230 V	6,4 kW/400 V	6,4 kW/400 V
weight	58 kg	58 kg	58 kg
€	**1 560,00**	**2 070,00**	**2 240,00**
STAND FOR OVEN			
code	224434	224434	224434
type	6 pairs of guides for 600x400, dimensions 760x520x700 mm		
€	**272,00**	**272,00**	**272,00**

CONVECTION STEAM OVEN – EVOLUTION NEXT 5 X GN 2/3, ELECTRIC, WITH DIRECT STEAM, ELECTROMECHANICAL CONTROL

2 years WARRANTY

EXTRA -NARROW ONLY 55 CM

55 cm

MADE IN ITALY

	5x GN 2/3
code	EKF523NUD
tray support spacing	80 mm
external size	550x754x(H)662 mm
number of fans with auto-reverse	1
thermostat	100-270°C
power/voltage	3,2 kW/230 V
weight	40 kg
€	**1 770,00**
FLOOR STAND	
code	237977
	6 pairs of guides for GN 2/3, 550x465x(H)700 mm
€	**356,00**

- Recommended for use in professional catering establishment, especially in open kitchens, cafeterias, bars, canteens.
- Elegant, Italian design.
- The small width (55 cm) allows the appliance to be placed also in small spaces, e.g. in a store or at a gas station.
- Chamber made entirely of high-quality, AISI 304 stainless steel.
- Removable slide guides for GN containers.
- Double, heat-resistant glass with gasket
- Steam is generated directly by spraying water on the fan.
- Easy cleaning.
- Door with right-hand hinges.
- Internal, energy-efficient LED lighting.
- Water connection: 3/4".
- Sewer outlet: ø30 mm.
- Internal drain.
- Semi-automatic washing as an option.
- The product is also available in a marine version with altered voltage and safety features.
- Dimensions: 550x754x662(H) mm.
- Weight: 40 kg.
- Guides interspaced at: 80 mm.
- Power: 3.2 kW.
- Voltage 220/230 V.
- Capacity: 5 GN 2/3 trays.
- 1 fan with auto-reversing.
- Waterproof class: IPX4.
- Simple electromechanical control – temperature, baking time and steaming level can be set.
- Five-step steam level control: 0–100%.
- Temperature range: 100-270°C.
- Easy temperature control with a thermostat.
- Timer: 0 – 120 min.
- Individual function indicator lights.

CONVECTION STEAM OVEN – EVOLUTION NEXT 5 X GN 2/3, ELECTRIC, WITH DIRECT STEAM AND A TOUCHSCREEN CONTROL PANEL

2 years WARRANTY

EXTRA -NARROW ONLY 55 CM

55 cm

MADE IN ITALY

	5x GN 2/3
code	EKF523NTUD
tray support spacing	80 mm
external size	550x754x(H)662 mm
number of fans with auto-reverse	1
thermostat	30-270°C
power/voltage	3,2 kW/230 V
weight	40 kg
€	**2 240,00**
FLOOR STAND	
code	237977
	6 pairs of guides for GN 2/3, 550x465x(H)700 mm
€	**356,00**

- Recommended for use in professional catering establishment, especially in open kitchens, cafeterias, bars, canteens.
- Elegant, Italian design.
- The small width (55 cm) allows the appliance to be placed also in small spaces, e.g. in a store or at a gas station.
- Chamber made entirely of high-quality, AISI 304 stainless steel.
- Removable slide guides for GN containers.
- Double, heat-resistant glass with gasket
- Steam is generated directly by spraying water on the fan.
- Easy cleaning.
- Door with right-hand hinges.
- Internal, energy-efficient LED lighting.
- Water connection: 3/4".
- Sewer outlet: ø30 mm.
- Internal drain.
- Semi-automatic washing as an option.
- The product is also available in a marine version with altered voltage and safety features.
- Dimensions: 550x754x662(H) mm.
- Weight: 40 kg.
- Guides interspaced at: 80 mm.
- Power: 3.2 kW.
- Voltage 220/230 V.
- Capacity: 5 GN 2/3 trays.
- 1 fan with auto-reversing.
- Waterproof class: IPX4.
- User-friendly touchscreen control panel.
- 99 potential cooking programs.
- Easy temperature control with a digital probe.
- Pre-heating function with set manually.
- Delayed start function (up to 24h).
- Temperature range: 30-270°C.
- Steam level control within the following range: 10-100%.
- Core probe and probe holder (optional).
- Additionally: configuration of manual washing.

GLOVES AND MITTS

- Hendi protective gloves are certified personal protective equipment and comply with the requirements of REGULATION (EU) 2016/425 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 9 March 2016 on personal protective equipment and repealing Council Directive 89/686/EEC. The regulation defines hazard categories I through III, and for each category, methods, and certification requirements are specified. Hendi protective gloves are a category II protective equipment.
- They are CE marked as certified personal protective equipment.
- All our gloves meet the requirements of the general standard EN 420 Protective gloves – General requirements and test methods.
- They provide thermal protection according to EN 407 Protective gloves and other hand protection against thermal risks (heat and/or fire)

Protection against thermal hazards
Gloves that protect against thermal hazards are marked with a pictogram and numbers describing the degree of protection provided, e.g:
The first digit indicates the burning behaviour, the second resistance to contact heat, the third resistance to convection heat, and the fourth resistance to radiation heat, the fifth resistance to small splashes of molten metal, the sixth resistance to large splash of molten metal.

OVEN MITTS, COTTON - 2 PCS

- Heat resistant up to 250°C for 15 seconds.

code	packed per	mm	€
556603	2	(L)350	**9,10**

556603

OVEN MITTS, FIBERGLASS - 2 PCS

- Heat resistant up to 250°C for 15 seconds.

code	packed per	mm	€
556627	2	(L)360	**21,50**

556627

OVEN MITTS

- Extra long to protect the forearm.
- Heat resistant up to 250°C for 15 seconds.

code	packed per	mm	€
556610	2	(L)380	**14,00**

556610

GLOVES WITH SILICONE COATING

- Made of polyester.
- Silicone coated.
- Hanging loop included.
- Heat resistant up to 350°C for 15 seconds.
- Waterproof.
- Anti-slip surface.
- Food oil safe.

code	packed per	mm	€
556573	2	(L)330	**32,00**

NEW

SIL
silicone

556573

HENDI

Prices net of VAT

HEAT RESISTANT BARBECUE GLOVES - 2 PCS

- Heat resistant up to 250°C for 15 seconds.
- Comfortable fit.

code	packed per	mm	€
556634	2	(L)300	21,50

556634

HEAT RESISTANT LEATHER BARBECUE GLOVES - 2 PCS

- Heat resistant up to 250°C for 15 seconds.
- Made from cow leather.
- Extra long to protect the forearm.

code	packed per	mm	€
556689	2	(L)460	25,50

556689

HEAT RESISTANT LEATHER BARBECUE MITTS, 2 PCS

- Heat resistant up to 100°C, ≤ 15 seconds.
- Made from cow leather.
- Extra long to protect the forearm.

code	packed per	mm	€
556658	2	(L)460	23,50

556658

HEAT RESISTANT GLOVES, LEATHER

- Made of cow leather.
- Inside material made of jersey on palm and woven cotton on cuff.
- Double-layered inner side for added heat protection.
- Extended length for added forearm protection.
- Temperature resistance: 100°C for up to 15 seconds.

code	packed per	mm	€
556597	2	(L)410	18,00

556597

HEAT RESISTANT GLOVES, LEATHER

- Made of cow leather.
- Inside material made of jersey on palm and woven cotton on cuff.
- Extended length for added forearm protection.
- Temperature resistance: 100°C for up to 15 seconds.
- 2pcs.

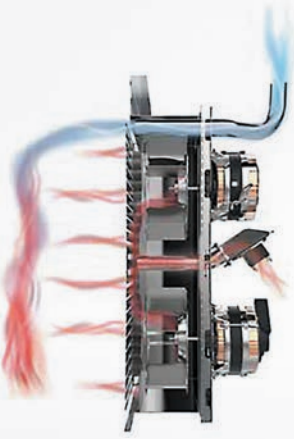
code	packed per	mm	€
556580	2	(L)410	15,00

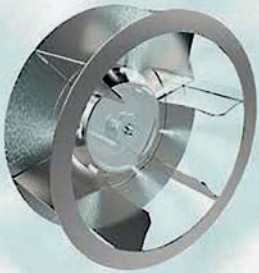
556580

MILLENNIAL MODERN CONVECTION-STEAM OVEN SERIES

Airflowlogic™
An innovative solution consisting in a complete redesign of the deflector (fan cowl). The effect is an improved air circulation which ensures the best results in even cooking on every level and in every place of a GN container or a 600×400 mm tray. Airflowlogic™ guarantees excellent quality of food processing in ovens. A Millennial oven with the Airflowlogic™ patent delivers the ultimate in kitchen performance.

Drylogic™
An innovative drying system for the oven's chamber. By constantly verifying the parameters, Millennial TS ovens have full control over maintaining the correct level of humidity in the cooking chamber. A special valve controlled by a computer controls air exchange in the chamber and removes excessive humidity.





Humilogic™
New humidification system that feeds water directly from the fan. It provides high humidity levels and much less water consumption. In this system, ste am reaches all the way into the cooked food, which enhances its natural taste and aroma. Humilogic™ is the solution for top chefs who expect best results.

Automatic washing system
Each oven comes standard with 4 washing programmes: ECO, NORMAL, INTENSE, RINSING, adapted to the different levels of soiling of the chamber. Up to 30% water savings with the new washing head – you not only save money, but also help to protect the environment.

3 control versions:
Millennial Smart
– electromechanical with 3 knobs
Millennial Black Mask
– 7-inch monochrome, touch screen
Millennial Touch Screen
– 7-inch colour TFT touch control panel

CONVECTION-STEAM OVENS MILLENNIAL SMART GASTRO FOR GASTRONOMY AND MILLENNIAL SMART BAKERY FOR CONFECTIONERY AND BAKERY, ELECTROMECHANICAL CONTROL, ELECTRIC AND GAS

CONTROL PANEL:
Time adjustment from 10 to 120 minutes or NON STOP operation
Temperature regulation in the range of 100°C÷270°C in the electric version and 100°C÷260°C in the gas version
5-step steam level control

- A series of extremely easy to use, new convection steam ovens Millennial Smart.
- Group of Smart Gastro ovens for gastronomy – a smaller cooking chamber with guide rails for GN 1/1 containers.
- Group of Smart Bakery ovens for confectioneries and bakeries – a larger cooking chamber with guides rails for 600×400 mm trays.
- Both groups feature ovens in four sizes. This wide range allows you to choose an ideal oven to prepare from 72 to 480 meals per day.
- Ovens of each group are available in electric and gas versions.
- 3-knob electromechanical control. Easy setting of the most important parameters, requiring no special training. Food can be prepared in dry, hot air or using the 5-step steam level control. All the options are also available in the convection function.

CONTROL PANEL:
- 1 – Time adjustment from 10 to 120 minutes or NON STOP operation
  2 – Temperature regulation in the range of 100°C÷270°C in the electric version and 100°C÷260°C in the gas version
  3 – 5-step steam level control

- Steam generated by direct water spray with 5-step steam level control
- Safety door – opening lock at 60°, 90°, 120° and 180° prevents burns to the operator due to uncontrolled door movement after opening
- Double-glazed chamber door and LED lighting facilitate observation of the processes in the oven
- Gravity-cooled outer glass for increased personnel safety
- Door with right-hand hinge

- An easy-to-open inner door glass for easy cleaning
- Door seal made of thick and heat resistant silicone, mounted in the oven housing, easy to replace without calling for service Insulated oven housing not only saves electricity, but also increases the safety of kitchen staff
- A trough under the door prevents condensed steam from dripping, especially in the mixed cycle and steaming. A dry floor underneath and in front of the oven guarantees safe working conditions for the staff
- Oven chamber made of high quality AISI 304 stainless steel
- Pressed cooking chamber with rounded corners for easy cleaning of the oven
- All stainless steel housing
- Water protection rating: IPX4 – electric versions, and IPX3 – gas versions
- Adjustable feet ensure perfect leveling of the oven, with direct effects on its operation
- Connection to electricity, treated water, sewerage system required

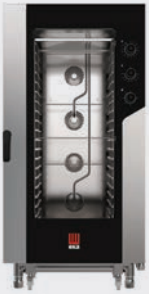
GAS OVENS:

- factory-adapted for natural gas GZ50 (Polish designation), or G20 (European designation)
- supplied with additional nozzles for propane-butane gas connection: ½"

CONVECTION-STEAM OVENS MILLENNIAL SMART GASTRO FOR GASTRONOMY

TRAY
GN 1/1

with a catering pump



Electric

	5x GN 1/1	5x GN 1/1	7x GN 1/1	11x GN 1/1	20x trolley - GN 1/1
code	MKF511S	MKF511SKKPU	MKF711S	MKF1111S	MKF2011S
tray support spacing	68 mm	68 mm	68 mm	68 mm	66 mm
external size	730×784×(H)700 mm	730×784×(H)700 mm	730×784×(H)850 mm	730×785×(H)1130 mm	930×971×(H)1900 mm
number of fans with reverse	1	1	2	2	4
power/voltage	7,8 kW/400 V	7,8 kW/400 V	10,4 kW/400 V	15,4 kW/400 V	31 kW/400 V
weight	78,4 kg	78,4 kg	96 kg	113,8 kg	247,2 kg
€	**2 540,00**	**2 700,00**	**2 960,00**	**4 310,00**	**10 200,00**
FLOOR STAND					ADDITIONAL DRIVE-IN TROLLEY
code	229521	229521	229521	220795	817643
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)620 mm	660x560x(H)1704 mm
	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	20 pairs of guides for GN 1/1 containers
€	**382,00**	**382,00**	**382,00**	**384,00**	**1 640,00**

TRAY
GN 1/1

Gas

	5x GN 1/1	7x GN 1/1	11x GN 1/1
code	MKF511GS	MKF711GS	MKF1111GS
tray support spacing	68 mm	68 mm	68 mm
external size	730×855×(H)801 mm	730×855×(H)951 mm	730×855×(H)1231 mm
number of fans with reverse	1	2	3
heating gas power	9,3 kW	13,5 kW	17,5 kW
power/voltage	300 W/230 V	500 W/230 V	700 W/230 V
weight	89 kg	108,5 kg	141 kg
€	**3 910,00**	**4 730,00**	**5 660,00**
FLOOR STAND			
code	229521	229521	220795
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)620 mm
	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers
€	**382,00**	**382,00**	**384,00**

CONVECTION-STEAM OVENS MILLENNIAL SMART BAKERY FOR CONFECTIONERY AND BAKERY

TRAY 600x400

Electric

	4x 600x400	6x 600x400	10x 600x400	16x trolley – 600x400
code	MKF464S	MKF664S	MKF1064S	MKF1664S
tray support spacing	80 mm	80 mm	80 mm	80 mm
external size	850×1044×(H)700 mm	850×1035×(H)850 mm	850×1035×(H)1130 mm	930×1041×(H)1900 mm
number of fans with reverse	1	2	3	4
power/voltage	7,8 kW/400 V	10,4 kW/400 V	15,5 kW/400 V	31 kW/400 V
weight	92,4 kg	108,2 kg	140,4 kg	247,2 kg
€	**2 800,00**	**3 380,00**	**4 930,00**	**10 700,00**
FLOOR STAND				**ADDITIONAL DRIVE-IN TROLLEY**
code	229538	229538	220894	EKCR16TC
dimensions	710×640×(H)770 mm	710×640×(H)770 mm	710×640×(H)620 mm	740x560x(H)1704 mm
	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	16 pairs of guides for trays 600x400 mm
€	**396,00**	**396,00**	**396,00**	**2 600,00**

TRAY 600x400

Gas

	4x 600x400	6x 600x400	10x 600x400
code	MKF464GS	MKF664GS	MKF1064GS
tray support spacing	80 mm	80 mm	80 mm
external size	850×1041×(H)801 mm	850×1041×(H)951 mm	850×1041×(H1231 mm
number of fans with reverse	1	2	3
heating gas power	9,3 kW	13,5 kW	17,5 kW
power/voltage	300 W/230 V	500 W/230 V	700 W/230 V
weight	102 kg	123 kg	158 kg
€	**3 910,00**	**4 700,00**	**5 660,00**
FLOOR STAND			
code	229538	229538	220894
dimensions	710×640×(H)770 mm	710×640×(H)770 mm	710×640×(H)620 mm
	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm
€	**396,00**	**396,00**	**396,00**

CONVECTION-STEAM OVENS MILLENNIAL BLACK MASK GASTRO FOR GASTRONOMY AND MILLENNIAL BLACK MASK BAKERY FOR CONFECTIONERY AND BAKERY, ELECTRONIC CONTROL, ELECTRIC AND GAS

ELECTRONIC 7-INCH TOUCH CONTROL PANEL – the electronic control allows very precise setting of required cooking parameters.
All parameters and functions are indicated either numerically or by icons.

Airflowlogic™ – an innovative solution consisting in a complete redesign of the deflector (fan cowl). The effect is an improved air circulation which ensures the best results in even cooking on every level and in every place of a GN container or a 600×400 mm tray.
A Millennial oven with the Airflowlogic™ patent delivers the ultimate in kitchen performance.

Humilogic™ – new humidification system that feeds water directly from the fan. It provides high humidity levels and much less water consumption. In this system, steam reaches all the way into the cooked food, which enhances its natural taste and aroma. Humilogic™ is the solution for top chefs who expect best results.

- A series of modern convection steam ovens Millennial Black Mask.
- The name is no accident – the black 7-inch touch control panel completely disappears into the background of the black frame of the door when the oven is turned off.
- Group of Black Mask Gastro ovens for gastronomy – a smaller cooking chamber with guide rails for GN 1/1 containers.
- Group of Black Mask Bakery ovens for confectioneries and bakeries – a larger cooking chamber with guides rails for 600×400 mm trays.
- Both groups feature ovens in four sizes. This wide range allows you to choose an ideal oven to prepare from 72 to 480 meals per day.
- Ovens of each group are available in electric and gas versions.
- Millennial Black Mask ovens have two patented features:
  1-POINT PROBE
  A one-point probe for determining and measuring the temperature inside the cooked product.
  The control panel of Millennial Black Mask ovens allows you to use many very interesting and innovative features:
  AUTOMATIC WASHING SYSTEM (OPTION – factory fitted only)
  Installed as standard in Gastro and Compact electric ovens.
  4 washing programmes: ECO, NORMAL, INTENSE, RINSING, adapted to the different levels of soiling of the chamber. Up to
- 30% water savings with the new washing head – you not only save money, but also help to protect the environment.
- Optional in gas ovens.
  PRE-HEATING – pre-heating of the cooking chamber to the temperature 30 degrees higher than the set temperature
  HOLDING – keeping food at a suitably high temperature directly after the cooking cycle is completed
  COOLDOWN – rapid cooling of the cooking chamber in order to start another cooking process that requires a much lower temperature
  USB port for quick and easy download and upload of cooking recipes and HACCP data
  PROOFER – the oven serves as a proofing chamber – a useful function in bakery and confectionery versions
  HOLDING CABINET – the oven serves as a holding cabinet, it maintains the correct temperature and proper moisture level of dishes until they are served.
- Delayed oven start up to 24 hours – a useful function to prepare the oven or the dish before the staff arrives at work.
- A 100 recipe cookbook, each with 10 possible steps to be defined one after another
- 3 fan speeds: maximum 2800 rpm, minimum 1500 rpm
- Fan power: normal, semi-static, ½ power
- DELTA T cooking

- 10-step steam level control
- Temperature regulation in the range of 30°C÷270°C for electric ovens and 30°C÷260°C for gas ovens
- Adjustable operating time up to 11 h, 59 min or continuous NON STOP operation
- Possibility of storing the date and current time

OTHER FEATURES OF MILLENNIAL BLACK MASK OVENS:

- Safety door – opening lock at 60°, 90°, 120° and 180° prevents burns to the operator due to uncontrolled door movement after opening
- Double-glazed chamber door and LED lighting facilitate observation of the processes in the oven
- Gravity-cooled outer glass for increased personnel safety
- Door with right-hand hinge. It is possible to order the oven with left-hand hinge – option at extra charge. Option only available from the factory. No subsequent modification of the door is possible.
- An easy-to-open inner door glass for easy cleaning
- Door seal made of thick and heat resistant silicone, mounted in the oven housing, easy to replace without calling for service
- Insulated oven housing not only saves electricity, but also increases the safety of kitchen staff
- A trough under the door prevents condensed steam from dripping, especially in the mixed cycle and steaming. A dry floor underneath and in front of the oven guarantees safe working conditions for the staff
- Oven chamber made of high quality AISI 304 stainless steel
- Pressed cooking chamber with rounded corners for easy cleaning of the oven
- All stainless steel housing
- Water protection rating: IPX4 – electric versions, and IPX3 – gas versions
- Adjustable feet ensure perfect leveling of the oven, with direct effects on its operation
- Connection to electricity, treated water, sewerage system required

GAS OVENS:

- factory-adapted for natural gas GZ50 (Polish designation), or G20 (European designation)
- supplied with additional nozzles for propane-butane gas connection: ½"

CONVECTION-STEAM OVENS MILLENNIAL BLACK MASK GASTRO FOR GASTRONOMY

TRAY
GN 1/1

CLEANING SYSTEM INCLUDED

Electric

	5x GN 1/1	7x GN 1/1	11x GN 1/1	20x trolley – GN 1/1
code	MKF511BM	MKF711BM	MKF1111BM	MKF2011BM
tray support spacing	68 mm	68 mm	68 mm	66 mm
external size	730×784×(H)700 mm	730×784×(H)850 mm	730×785×(H)1130 mm	930×971×(H)1900 mm
number of fans with reverse	1	2	2	4
power/voltage	7,8 kW/400 V	10,4 kW/400 V	15,4 kW/400 V	31 kW/400 V
weight	78,4 kg	96 kg	113,8 kg	247,2 kg
€	**3 470,00**	**3 750,00**	**5 240,00**	**11 400,00**
FLOOR STAND				**ADDITIONAL DRIVE-IN TROLLEY**
code	229521	229521	220795	817643
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)620 mm	660x560x(H)1704 mm
	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	20 pairs of guides for GN 1/1 containers
€	**382,00**	**382,00**	**384,00**	**1 640,00**

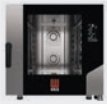
TRAY
GN 1/1

Gas

	5x GN 1/1	7x GN 1/1	11x GN 1/1	20x trolley – GN 1/1
code	MKF511GBM	MKF711GBM	MKF1111GBM	MKF2011GBM
tray support spacing	68 mm	68 mm	68 mm	66 mm
external size	730×849×(H)801 mm	730×849×(H)951 mm	730×849×(H)1231 mm	930×971×(H)1900 mm
number of fans with reverse	1	2	3	4
heating gas power	9,3 kW	13,5 kW	17,5 kW	30 kW
power/voltage	300 W/230 V	500 W/230 V	700 W/230 V	1450 W/230 V
weight	89 kg	108,5 kg	141 kg	247,2 kg
€	**4 730,00**	**5 700,00**	**6 980,00**	**12 800,00**
FLOOR STAND				**ADDITIONAL DRIVE-IN TROLLEY**
code	229521	229521	220795	817643
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)620 mm	660x560x(H)1704 mm
	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	20 pairs of guides for GN 1/1 containers
€	**382,00**	**382,00**	**384,00**	**1 640,00**

CONVECTION-STEAM OVENS MILLENNIAL BLACK MASK BAKERY FOR CONFECTIONERY AND BAKERY

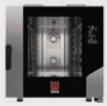
TRAY 600x400



Electric

	4x 600x400	6x 600x400	10x 600x400	16x trolley – 600x400
code	MKF464BM	MKF664BM	MKF1064BM	MKF1664BM
tray support spacing	80 mm	80 mm	80 mm	80 mm
external size	850×970×(H)700 mm	850×970×(H)850 mm	850×970×(H)1130 mm	930×977×(H)1900 mm
number of fans with reverse	1	2	3	4
power/voltage	7,8 kW/400 V	10,4 kW/400 V	15,5 kW/400 V	31 kW/400 V
weight	92,4 kg	108,2 kg	140,4 kg	247,2 kg
€	**3 770,00**	**4 210,00**	**5 820,00**	**11 700,00**
FLOOR STAND				**ADDITIONAL DRIVE-IN TROLLEY**
code	229538	229538	220894	EKCR16TC
dimensions	710×640×(H)770 mm	710×640×(H)770 mm	710×640×(H)620 mm	740x560x(H)1704 mm
	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	16 pairs of guides for trays 600x400 mm
€	**396,00**	**396,00**	**396,00**	**2 600,00**

TRAY 600x400



Gas

	4x 600x400	6x 600x400	10x 600x400	16x trolley – 600x400
code	MKF464GBM	MKF664GBM	MKF1064GBM	MKF1664GBM
tray support spacing	80 mm	80 mm	80 mm	80 mm
external size	850×1035×(H)801 mm	850×1035×(H)951 mm	850×1035×(H)1231 mm	930×1160×(H)2060 mm
number of fans with reverse	1	2	3	4
heating gas power	9,3 kW	13,5 kW	18 kW	30 kW
power/voltage	300 W/230 V	500 W/230 V	700 W/230 V	1450 W/230 V
weight	102 kg	123 kg	158 kg	277,2 kg
€	**4 730,00**	**5 450,00**	**6 870,00**	**12 800,00**
FLOOR STAND				**ADDITIONAL DRIVE-IN TROLLEY**
code	229538	229538	220894	EKCR16TC
dimensions	710×640×(H)770 mm	710×640×(H)770 mm	710×640×(H)620 mm	740x560x(H)1704 mm
	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	16 pairs of guides for trays 600x400 mm
€	**396,00**	**396,00**	**396,00**	**2 600,00**

Prices net of VAT

CONVECTION-STEAM OVENS MILLENNIAL TOUCH SCREEN GASTRO FOR GASTRONOMY AND MILLENNIAL TOUCH SCREEN BAKERY FOR CONFECTIONERY AND BAKERY, ELECTRONIC CONTROL, ELECTRIC AND GAS

ELECTRONIC 7-INCH (480×(H)800 mm) FULL-COLOUR TFT TOUCH – The electronic control allows very precise setting of required cooking parameters. The user can save new and update old recipes. The control menu is available in as many as 42 languages.

Airflowlogic™ – an innovative solution consisting in a complete redesign of the deflector (fan cowl). The effect is an improved air circulation which ensures the best results in even cooking on every level and in every place of a GN container or a 600×400 mm tray. Airflowlogic™ guarantees excellent quality of food processing in ovens. A Millennial oven with the Airflowlogic™ patent delivers the ultimate in kitchen performance.

Humilogic™ – new humidification system that feeds water directly from the fan. It provides high humidity levels and much less water consumption. In this system, steam reaches all the way into the cooked food, which enhances its natural taste and aroma. Humilogic™ is the solution for top chefs who expect best results.

Drylogic™ – an innovative drying system for the oven's chamber.
By constantly verifying the parameters, Millennial TS ovens have full control over maintaining the correct level of humidity in the cooking chamber. A special valve controlled by a computer controls air exchange in the chamber and removes excessive humidity.

- A series of modern convection steam ovens Millennial Touch Screen.
- Group of Touch Screen Gastro ovens for gastronomy – a smaller cooking chamber with guide rails for GN 1/1 containers.
- Group of Touch Screen Bakery ovens for confectioneries and bakeries – a larger cooking chamber with guides rails for 600×400 mm trays.
- Both groups feature ovens in 4 sizes. This wide range allows you to choose an ideal oven to prepare from 72 to 480 meals per day. Ovens of each group are available in electric and gas versions. Millennial Touch Screen ovens have three patented features:
- **MULTILEVEL COOKING**
  This function allows for simultaneous preparation of different dishes that require the same conditions but different cooking times. The process can be started at the same time. The oven indicates when the dish should be removed from the cooking chamber.
- **MULTI-POINT PROBE**
  A multi-point probe with 3 temperature control points for determining and measuring the temperature inside the cooked product.
- **AUTOMATIC WASHING SYSTEM**
  Each oven comes standard with 4 washing programmes: ECO, NORMAL, INTENSE, RINSING, adapted to the different levels of soiling of the chamber. Up to 30% water savings with the new washing head – you not only save money, but also help to protect the environment.
- **ELECTRONIC 7-INCH (480×(H)800 mm) FULL-COLOUR TFT TOUCH CONTROL PANEL**
  The electronic control allows very precise setting of required cooking parameters. The user can save new and update old recipes. The control menu is available in as many as 42 languages, including Polish and English.

KEY FEATURES:

- **PRE-HEATING** – pre-heating of the cooking chamber to the temperature 30 degrees higher than the set temperature
- **HOLDING** – keeping food at a suitably high temperature directly after the cooking cycle is completed
- **COOLDOWN** – rapid cooling of the cooking chamber in order to start another cooking process that requires a much lower temperature
- **HACCP** – the possibility to download the oven operating parameters in order to control the correct course of the cooking processes
- **PROOFER** – the oven serves as a proofing chamber – a useful function in bakery and confectionery versions
- **HOLDING CABINET** – the oven serves as a holding cabinet,

- it maintains the correct temperature and proper moisture level of dishes until they are served
- Delayed oven start up to 24 hours – a useful function to prepare the oven or the dish before the staff arrives at work
- A 500 recipe cookbook
- 5 fan speeds, full or intermittent operation
- DELTA T cooking
- 10-step steam level control
- Temperature regulation in the range of 30°C÷270°C for electric ovens and 30°C÷260°C for gas ovens
- USB port for quick and easy download and upload of cooking recipes and HACCP data
- Wi-Fi connection for software updates
- Timer setting
- Possibility of storing the date and current time

OTHER FEATURES OF MILLENNIAL TOUCH SCREEN OVENS:

- Safety door – opening lock at 60°, 90°, 120° and 180° prevents burns to the operator due to uncontrolled door movement after opening
- Double-glazed chamber door and LED lighting facilitate observation of the processes in the oven
- Gravity-cooled outer glass for increased personnel safety
- Door with right-hand hinge
- An easy-to-open inner door glass for easy cleaning
- Door seal made of thick and heat resistant silicone, mounted in the oven housing, easy to replace without calling for service Insulated oven housing not only saves electricity, but also increases the safety of kitchen staff
- A trough under the door prevents condensed steam from dripping, especially in the mixed cycle and steaming
- Oven chamber made of high quality AISI 304 stainless steel
- Pressed cooking chamber with rounded corners for easy cleaning of the oven
- All stainless steel housing
- Water protection rating: IPX5 – electric versions, and IPX3 – gas versions
- Adjustable feet ensure perfect leveling of the oven, with direct effects on its operation
- Connection to electricity, treated water, sewerage system required

Gas ovens:

- factory-adapted for natural gas GZ50 (Polish designation), or G20 (European designation)
- supplied with additional nozzles for propane-butane gas connection: ½"

CONVECTION-STEAM OVENS MILLENNIAL TOUCH SCREEN GASTRO FOR GASTRONOMY

TRAY GN 1/1

CLEANING SYSTEM INCLUDED

Electric

	5x GN 1/1	7x GN 1/1	11x GN 1/1	20x trolley – GN 1/1
code	MKF511TS	MKF711TS	MKF1111TS	MKF2011TS
tray support spacing	68 mm	68 mm	68 mm	66 mm
external size	730×784×(H)700 mm	730×784×(H)850 mm	730×785×(H)1130 mm	930×970×(H)1900 mm
number of fans with reverse	1	2	2	4
power/voltage	7,8 kW/400 V	11,4 kW/400 V	15,4 kW/400 V	31 kW/400 V
weight	78,4 kg	96 kg	113,8 kg	247,2 kg
€	**4 260,00**	**4 660,00**	**5 820,00**	**13 700,00**
FLOOR STAND				**ADDITIONAL DRIVE-IN TROLLEY**
code	229521	229521	220795	817643
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)620 mm	660x560x(H)1704 mm
	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	20 pairs of guides for GN 1/1 containers
€	**382,00**	**382,00**	**384,00**	**1 640,00**

TRAY GN 1/1

CLEANING SYSTEM INCLUDED

Gas

	5x GN 1/1	7x GN 1/1	11x GN 1/1	20x trolley – GN 1/1
code	MKF511GTS	MKF711GTS	MKF1111GTS	MKF2011GTS
tray support spacing	68 mm	68 mm	68 mm	66 mm
external size	730×850×(H)800 mm	730×850×(H)950 mm	730×850×(H)1230 mm	930×1162×(H)1954 mm
number of fans with reverse	1	2	3	4
heating gas power	9,3 kW	13,5 kW	17,5 kW	30 kW
power/voltage	300 W/230 V	500 W/230 V	700 W/230 V	1450 W/230 V
weight	89 kg	108,5 kg	141 kg	277 kg
€	**6 520,00**	**7 210,00**	**8 960,00**	**16 600,00**
FLOOR STAND				**ADDITIONAL DRIVE-IN TROLLEY**
code	229521	229521	220795	817643
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)620 mm	660x560x(H)1704 mm
	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	20 pairs of guides for GN 1/1 containers
€	**382,00**	**382,00**	**384,00**	**1 640,00**

CONVECTION-STEAM OVENS MILLENNIAL TOUCH SCREEN BAKERY FOR CONFECTIONERY AND BAKERY

TRAY 600x400

CLEANING SYSTEM INCLUDED

Electric

	4x 600x400	6x 600x400	10x 600x400	16x trolley – 600x400
code	MKF464TS	MKF664TS	MKF1064TS	MKF1664TS
tray support spacing	80 mm	80 mm	80 mm	80 mm
external size	850×970×(H)700 mm	850×970×(H)850 mm	850×970×(H)1130 mm	930×970×(H)1900 mm
number of fans with reverse	1	2	3	4
power/voltage	7,8 kW/400 V	10,4 kW/400 V	17 kW/400 V	31 kW/400 V
weight	92,4 kg	108,2 kg	140,4 kg	247,2 kg
€	**5 590,00**	**6 280,00**	**7 100,00**	**14 000,00**
FLOOR STAND				**ADDITIONAL DRIVE-IN TROLLEY**
code	229538	229538	220894	EKCR16TC
dimensions	710×640×(H)770 mm	710×640×(H)770 mm	710×640×(H)620 mm	740x560x(H)1704 mm
	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	16 pairs of guides for trays 600x400 mm
€	**396,00**	**396,00**	**396,00**	**2 600,00**

TRAY 600x400

CLEANING SYSTEM INCLUDED

Gas

	4x 600x400	6x 600x400	10x 600x400	16x trolley – 600x400
code	MKF464GTS	MKF664GTS	MKF1064GTS	MKF1664GTS
tray support spacing	80 mm	80 mm	80 mm	80 mm
external size	850×1035×(H)800 mm	850×1035×(H)950 mm	850×1035×(H)1230 mm	930×1160×(H)2060 mm
number of fans with reverse	1	2	3	4
heating gas power	9,3 kW	13,5 kW	18 kW	30 kW
power/voltage	300 W/230 V	500 W/230 V	700 W/230 V	1450 W/230 V
weight	102 kg	123 kg	158 kg	277,2 kg
€	**6 520,00**	**7 210,00**	**8 960,00**	**16 600,00**
FLOOR STAND				**ADDITIONAL DRIVE-IN TROLLEY**
code	229538	229538	220894	EKCR16TC
dimensions	710×640×(H)770 mm	710×640×(H)770 mm	710×640×(H)620 mm	740x560x(H)1704 mm
	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	16 pairs of guides for trays 600x400 mm
€	**396,00**	**396,00**	**396,00**	**2 600,00**

Prices net of VAT

CONVECTION STEAM OVEN WITH BOILER MILLENIAL TOUCH SCREEN GASTRO 7X GN 1/1, ELECTRIC, WITH AUTOMATIC CLEANING SYSTEM

ELECTRONIC 7-INCH (480x(H)800 mm) FULL-COLOUR TFT TOUCH – The electronic control allows very precise setting of required cooking parameters. The user can save new and update old recipes. The control menu is available in as many as 42 languages.

Airflowlogic™ – an innovative solution consisting in a complete redesign of the deflector (fan cowl). The effect is an improved air circulation which ensures the best results in even cooking on every level and in every place of a GN container. Airflowlogic™ guarantees excellent quality of food processing in ovens. A Millennial oven with the Airflowlogic™ patent delivers the ultimate in kitchen performance.

Drylogic™ – an innovative drying system for the oven's chamber.
By constantly verifying the parameters, Millennial TS ovens have full control over maintaining the correct level of humidity in the cooking chamber. A special valve controlled by a computer controls air exchange in the chamber and removes excessive humidity.

- Body and baking chamber made of AISI 304 stainless steel; embossed chamber with rounded corners for easy cleaning.
- Glass door, 2-layered, with gravity ventilation, hinges on the right-hand side, with a blockade when opened to 60°, 90°, 120°, 180° for safe operation; possibility to order the oven with hinges on the other side.
- Drip tray for condensation with a drain in the door.
- 2 fans with auto-reverse function, with 5 speeds.
- Steam production in the efficient boiler – an unlimited access to steam.
- Touchscreen control panel TFT (Thin Film Transistor) – coloured touch screen with a resolution 800x480 mm.
- Knob for approving and scrolling through options on the control panel.
- Multipoint core probe – 3 points of temperature measurements.
- Regulated feet for ideal oven levelling.
- Cooking/baking in 3 modes: convection, steam, convection-steam (combi).
- Possibility to control the condensation hood and growth chamber from the level of the control panel.
- Automatic cleaning system in 4 programs: eco, standard, intensive, rinsing.
- **Additional functions:**
  - **Pre-heating:** chamber preheating by +30°C more than the set temperature.
  - **Multilevel:** possibility to cook various dishes in the same conditions, at different heat processing times.
  - **Holding Cabinet:** keeping the dishes at the serving temperature.
  - **Cool Down:** fast cooling down of the chamber to enable quick change of the currently cooked product,
  - **Proofer:** oven can serve as a growth chamber.
- Fitted with an USB port – for downloading HACCP data.
- Wi-Fi connection for software updates.
- Programmable: 500 programmes, with up to 10 steps each.
- Possibility to choose favourite recipes and setting them as quick start recipes.
- Menu in 42 languages.
- Programming of delayed start by up to 24h.
- Overheating protection.
- Higher power of heaters comparing to the MKF711TS model: 15kW allow you to discover full potential of the boiler.
- Chamber capacity: 7 trays GN 1/1 (not included in the set).
- Waterproof rating: IPX 5.
- Temperature range: from 30°C to 270°C.
- Tray support spacing: 73 mm.

2 years WARRANTY

MADE IN ITALY

Wi-Fi

TRAY GN 1/1

CLEANING SYSTEM INCLUDED

MKF711VTS

MKF1111VTS

Electric	7x GN 1/1	11x GN 1/1
code	MKF711VTS with boiler	MKF1111VTS with boiler
tray support spacing	68 mm	68 mm
external size	730×784×(H)850 mm	730×785×(H)1130 mm
number of fans with reverse	2	2
power/voltage	15 kW/400 V	19 kW/400 V
weight	96 kg	113,8 kg
€	**6 750,00**	**8 960,00**
FLOOR STAND		
code	229521	220795
dimensions	610×560×(H)770 mm	610×560×(H)620 mm
	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers
€	**382,00**	**384,00**

BOILER – thanks to creating steam in a highly efficient boiler, you get an access to unlimited amount of steam. This helps you prepare dishes optimally, in order to eliminate the risk of losses and ensure the perfect consistency. Steamed vegetables, fish, meat, and more you will prepare fast, effortless and without losing their nutritional value.

ELECTRIC CONVECTION-STEAM OVEN MILLENNIAL BLACK MASK GASTRO COMPACT, ELECTRONIC CONTROL

2 years WARRANTY

EXTRA -NARROW ONLY 50 CM

Airflowlogic™ – an innovative solution consisting in a complete redesign of the deflector (fan cowl). The effect is an improved air circulation which ensures the best results in even cooking on every level and in every place of a GN container. Airflowlogic™ guarantees excellent quality of food processing in ovens. A Millennial oven with the Airflowlogic™ patent delivers the ultimate in kitchen performance.

Humilogic™ – new humidification system that feeds water directly from the fan. It provides high humidity levels and much less water consumption. In this system, steam reaches all the way into the cooked food, which enhances its natural taste and aroma. Humilogic™ is the solution for top chefs who expect best results.

- The MILLENNIALBLACK MASK COMPACT series of modern convection-steam ovens will perfectly serve its purpose wherever every inch of working surface is extremely important. Only 500 mm wide oven fits even in the smallest kitchen. It is also a good solution to fit the second or even the third oven in the kitchen
- MILLENNIAL ovens have full control over the management of the humidity level in the cooking chamber

KEY FEATURES:

- **Multi Level** – this function is useful when cooking several dishes that require the same temperatures and steam level, but different cooking times. Multi Level allows you to cook all the dishes at the same time, and the oven will tell you which one you need to take out of the oven chamber when it is ready
- **1-point probe thermometer** – thanks to the probe, the oven can constantly monitor and maintain the set temperature inside the dish. It constantly and automatically adjusts the parameters, ensuring perfect baking and cooking results.
- **Automatic cleaning system** – factory fitted only. 4 washing programs: Eco, Normal, Intensive, Rinse. Adapted to different dirt levels in the chamber. The new washing head design saves up to 30% of water
- **Pre-Heating** – heating the oven chamber by +30 °C more than the set temperature to prepare the oven for inserting the dish
- **Holding** – keeps the dish at a sufficiently high temperature, immediately after the cooking cycle is finished
- **Cool Down** – quick temperature reduction in the chamber, in order to adapt it for the requirements of the next dish that requires a lower temperature
- **HACCP** – possibility to read the operating parameters of the oven to control the correct course of cooking processes
- **Proofer** – the function turns the oven into a proofer chamber
- **Holding Cabinet** – the oven can be used as a banquet cabinet – it keeps the dishes at a sufficiently high temperature and humidification until the meals are served
- Possibility to save 500 programs, 10 steps each
- Just select one of the 500 programs and press START. The oven will start working, precisely maintaining previously saved parameters such as temperature in the chamber, temperature inside of the food, cooking time, humidity level at each step of the entire cycle. These parameters can be modified, saved and deleted from memory
- Three fan speeds
- Three-stage fan speed control ensures the adjustment of ventilation force to the requirements of cooking process and uniform temperature throughout the cooking chamber

ELECTRONIC 7-INCH TOUCH CONTROL PANEL for very precise setting of the desired cooking parameters.
The control menu is saved in 42 languages.

MADE IN ITALY

50 cm

CLEANING SYSTEM INCLUDED

	6x GN 2/3	6x GN 1/1	10x GN 1/1
code	MKF623CBM	MKF611CBM	MKF1011CBM
performance	54-72 dishes/day	90-120 dishes/day	150-200 dishes/day
tray support spacing	68 mm	68 mm	68 mm
external size	500x750x(H)700 mm	500x930x(H)700 mm	500x930x(H)970 mm
number of fans with reverse	1	1	1
power/voltage	5,2 kW/400 V	7,8 kW/400 V	15,4 kW/400 V
weight	61,6 kg	70,8 kg	95,2 kg
€	**3 630,00**	**4 420,00**	**5 660,00**
FLOOR STAND			
code	817803 NEW	817797 NEW	817797 NEW
dimensions	500x556x(H)770 mm	500x736x(H)770 mm	500x736x(H)770 mm
€	**326,00**	**361,00**	**361,00**

- Cooking with probe thermometer
  Thanks to the probe thermometer the oven can constantly control and maintain the indicated temperature inside the dish. It adjusts parameters constantly and automatically, ensuring perfect baking and cooking results
- Cooking using the Delta T function
  This is an improved cooking method with probe thermometer. Particularly useful for cooking larger pieces of meat, such as ham. The system automatically maintains a slight difference between the temperature in the chamber and inside the dish. As a result, the dish is evenly cooked
- USB port
- This solution is especially recommended for chain kitchens. Only one oven needs to be programmed. You can upload the program on other ovens via USB port

OTHER FEATURES OF MILLENNIAL TOUCH SCREEN GASTRO COMPACT OVENS:

- Temperature adjustment within the range of 30-270 °C
- Automatic turn-on delay of the oven up to 24 hours – useful to prepare the oven or a dish before the staff arrives
- Possibility to save the day and current time
- Alarm triggered by the condensation hood (works only in the oven with connected hood)
- Steam generated by direct spraying of water on the heating elements, with 10-step adjustment of steam level
- Double-glazed chamber door and LED lighting
- Safe door – opening lock at 60 °C, 90 °C, 120 °C and 180 °C prevent staff burns due to uncontrolled door movement after opening
- Outer oven glass with gravity cooling
- Door with hinges on the right
- Easy opening of the inner door glass
- Door seal made of thick and heat-resistant silicone, mounted in the oven housing, easy to replace
- The insulated oven casing is not only energy-saving, but also increases the safety of kitchen staff
- Collection pan under the door prevents dripping of condensed steam, especially after mixed cooking and steam cooking
- Oven chamber made of high-quality AISI 304 stainless steel
- Pressed oven chamber with rounded corners for easy oven cleaning
- Oven housing made of stainless steel
  Leakage rate: IPX 5
  Adjustable feet ensure perfect levelling of the oven
  Required power, treated water and sewage connection

ELECTRIC CONVECTION-STEAM OVENS MILLENNIAL TOUCH SCREEN GASTRO COMPACT, WITH CLEANING SYSTEM AND ELECTRONIC CONTROL

Airflowlogic™ – an innovative solution consisting in a complete redesign of the deflector (fan cowl). The effect is an improved air circulation which ensures the best results in even cooking on every level and in every place of a GN container. Airflowlogic™ guarantees excellent quality of food processing in ovens. A Millennial oven with the Airflowlogic™ patent delivers the ultimate in kitchen performance.

Humilogic™ – new humidification system that feeds water directly from the fan. It provides high humidity levels and much less water consumption. In this system, steam reaches all the way into the cooked food, which enhances its natural taste and aroma. Humilogic™ is the solution for top chefs who expect best results.

Drylogic™ – an innovative drying system for the oven's chamber.
By constantly verifying the parameters, Millennial TS ovens have full control over maintaining the correct level of humidity in the cooking chamber. A special valve controlled by a computer controls air exchange in the chamber and removes excessive humidity.

- The MILLENNIALBLACK MASK COMPACT series of modern convection-steam ovens will perfectly serve its purpose wherever every inch of working surface is extremely important.
- Only 500 mm wide oven fits even in the smallest kitchen. It is also a good solution to fit the second or even the third oven in the kitchen

KEY FEATURES:

- **Multi Level** – This function is useful when cooking several dishes that require the same temperatures and steam level, but different cooking times. Multi Level allows you to cook all the dishes at the same time, and the oven will tell you which one you need to take out of the oven chamber when it is ready
- **1-point probe thermometer** – thanks to the probe, the oven can constantly monitor and maintain the set temperature inside the dish. It constantly and automatically adjusts the parameters, ensuring perfect baking and cooking results.
- **Automatic cleaning system** – factory fitted only. 4 washing programs: Eco, Normal, Intensive, Rinse. Adapted to different dirt levels in the chamber. The new washing head design saves up to 30% of water
- **Pre-Heating** – heating the oven chamber by +30 °C more than the set temperature to prepare the oven for inserting the dish Holding
- Keeps the dish at a sufficiently high temperature, immediately after the cooking cycle is finished
- **Cool Down** – quick temperature reduction in the chamber, in order to adapt it for the requirements of the next dish that requires a lower temperature
- **HACCP** – possibility to read the operating parameters of the oven to control the correct course of cooking processes
- **Proofer** – the function turns the oven into a proofer chamber
- **Holding Cabinet** – the oven can be used as a banquet cabinet – it keeps the dishes at a sufficiently high temperature and humidification until the meals are served
- Possibility to save 500 programs, 10 steps each
- Just select one of the 500 programs and press START. The oven will start working, precisely maintaining previously saved parameters such as temperature in the chamber, temperature inside of the food, cooking time, humidity level at each step of the entire cycle. These parameters can be modified, saved and deleted from memory
- Three fan speeds – three-stage fan speed control ensures the adjustment of ventilation force to the requirements of cooking process and uniform temperature throughout the cooking chamber
- Cooking with probe thermometer – thanks to the probe

ELECTRONIC 7-INCH (480×(H)800 mm) FULL-COLOUR TFT TOUCH – The electronic control allows very precise setting of required cooking parameters. The user can save new and update old recipes. The control menu is available in as many as 42 languages.

2 years WARRANTY

EXTRA -NARROW ONLY 50 CM

CLEANING SYSTEM INCLUDED

	6x GN 2/3	6x GN 1/1	10x GN 1/1
code	MKF623CTS	MKF611CTS	MKF1011CTS
performance	54-72 dishes/day	90-120 dishes/day	150-200 dishes/day
tray support spacing	68 mm	68 mm	68 mm
external size	500x750x(H)700 mm	500x930x(H)700 mm	500x930x(H)970 mm
number of fans with reverse	1	1	1
power/voltage	5,2 kW/400 V	7,8 kW/400 V	15,4 kW/400 V
weight	61,6 kg	70,8 kg	95,2 kg
€	**4 660,00**	**5 350,00**	**6 750,00**
FLOOR STAND			
code	817803 NEW	817797 NEW	817797 NEW
dimensions	500x556x(H)770 mm	500x736x(H)770 mm	500x736x(H)770 mm
€	**326,00**	**361,00**	**361,00**

- thermometer the oven can constantly control and maintain the indicated temperature inside the dish. It adjusts parameters constantly and automatically, ensuring perfect baking and cooking results
- Cooking using the Delta T function – this is an improved cooking method with probe thermometer. Particularly useful for cooking larger pieces of meat, such as ham. The system automatically maintains a slight difference between the temperature in the chamber and inside the dish. As a result, the dish is evenly cooked
- USB port – This solution is especially recommended for chain kitchens. Only one oven needs to be programmed. You can upload the program on other ovens via USB port

OTHER FEATURES OF MILLENNIAL TOUCH SCREEN GASTRO COMPACT OVENS:
- Temperature adjustment within the range of 30-270 °C
- Automatic turn-on delay of the oven up to 24 hours – useful to prepare the oven or a dish before the staff arrives
- Possibility to save the day and current time
- Alarm triggered by the condensation hood (works only in the oven with connected hood)
- Steam generated by direct spraying of water on the heating elements, with 10-step adjustment of steam level
- Double-glazed chamber door and LED lighting
- Safe door – opening lock at 60 °C, 90 °C, 120 °C and 180 °C prevent staff burns due to uncontrolled door movement after opening
- Outer oven glass with gravity cooling
- Door with hinges on the right
- Easy opening of the inner door glass
- Door seal made of thick and heat-resistant silicone, mounted in the oven housing, easy to replace
- The insulated oven casing is not only energy-saving, but also increases the safety of kitchen staff
- Collection pan under the door prevents dripping of condensed steam, especially after mixed cooking and steam cooking
- Oven chamber made of high-quality AISI 304 stainless steel
- Pressed oven chamber with rounded corners for easy oven cleaning
- Oven housing made of stainless steel
- Leakage rate: IPX 5
- Adjustable feet ensure perfect levelling of the oven
- Required power, treated water and sewage connection

PROOFERS FOR HENDI NANO COMBI OVENS

- Suitable for proofing raw dough, also serves as oven base.
- Modular shape of the appliance permits including it in a row of a number of appliances, including ovens.
- Saves space and helps display the freshly baked bread.
- Stainless steel housing, glass swing doors.
- Humidification via water container.

S.S. stainless steel | indoor

NEW

EKL864N

PROOFER 8X 600X400

- Manual control.
- Electromechanical thermostat.
- Temperature range: from 30°C to 60°C.
- Distance between rails: 70 mm.
- Suitable for ovens: 225516, 225523, 225059, EKF464N, EKF464NUD, EKF464NTUD

code	EKL864N
tray support spacing	70 mm
external size	795x655x(H)835 mm
electromechanical thermostat	30°C up to 60°C
voltage	230 V
power	2,4 kW
weight	43,6 kg
€	**1 660,00**

OVEN BASES IN FORM OF PROOFING CHAMBER AND PROOFER

- It is used to keep the cooked dishes at a sufficiently high temperature, up to 85 °C
- Electronically controlled temperature
- PRE-HEATING function allows quick chamber heating
- Chamber made of highest quality AISI 430 steel
- Device on 4 wheels, including 2 wheels with brakes for safe
- positioning of the column oven + chamber
- NOTE: additional connecting elements required for the connection with proofer – ask your dealer for details

MKLM1064

	10x 600x400	12x GN 1/1	10x 600x400
code	MKL1064S	MKM1211	MKLM1064
suitable for	oven Millennial Smart Bakery 4x 600x400 mm 6x 600x400 mm 10x 600x400 mm	oven Millennial Black Mask and Touch Screen 5x GN 1/1 7x GN 1/1 12x GN 1/1	oven Millennial Black Mask and Touch Screen 4x 600x400 mm 6x 600x400 mm 10x 600x400 mm
tray support spacing	85 mm	75 mm	85 mm
external size	850x1030x(H)770 mm	730x875x(H)770 mm	850x1030x(H)700 mm
humidification	indirectly by means of a button on the panel of the proofer	–	8-step adjustment using the panel on the oven
proofing temp.	25-65 °C	–	20-40 °C
PRE-HEATING temp. for proofing	–	–	20 °C
PRE-HEATING temp. for keeping warm	–	65 °C	65 °C
heat retention temp.	–	30-60 °C	30-60 °C
power/voltage	2,4 kW/230 V	1,8 kW/230 V	1,8 kW/230 V
weight	91 kg	70,8 kg	91 kg
€	**2 400,00**	**2 910,00**	**3 140,00**

BLAST CHILLERS 70 MM INSULATION THICKNESS

NEW 18/8 stainless steel

- Made of stainless steel 18/8.
- Honeycomb stainless steel top.
- 70 mm insulation thickness.
- Ventilated refrigeration.
- Capacitive touch control panel.
- Quick cycle start function.
- Cycles controlled by time and core probe temperature.
- Automatic door closing.
- Rounded internal edges.
- Rounded diamond-cut bottom.
- Evaporator with cataphoresis treatment.
- Distance between rack rails: 65 mm.
- Adjustable stainless steel feet.
- Easily accessible maintenance compartment.
- Suitable for GN 1/1 and 600x400 mm trays.

COOLANT • COOLANT • COOLANT R290

ABFK5.15

ABFK10.30

type	freezer	freezer
code	ABFK5.15	ABFK10.30
capacity	5x GN 1/1 or 5x 600x400	10x GN 1/1 or 10x 600x400
dimensions	800x730x(H)875 mm	730x800x(H)1357 mm
tray support spacing	65 mm	65 mm
output at chilling to +3°C (kg/cycle)	15 kg / 90 min	30 kg / 90 min
output at freezing to -18°C (kg/cycle)	9 kg / 240 min	18 kg / 240 min
refrigerant	R290	R290
climate class	5	5
insulation thickness	70 mm	70 mm
power/voltage	1380 W/230 V	2530 W/230 V
weight	95 kg	150 kg
€	**3 070,00**	**5 120,00**

Hood – only for electric oven versions

oven	hood
MKF511S	MKKC5S
MKF511BM, MKF511TS	MKKC5
MKF711S, MKF1111S	MKKC711S
MKF711BM, MKF711TS, MKF1111BM, MKF1111TS	MKKC711

Oven Gastro
MKF511S, MKF511BM, MKF511TS, MKF511GS, MKF511GBM, MKF511GTS

Stacking kit
MKS11

Oven Gastro
MKF511S, MKF511BM, MKF511TS, MKF711S, MKF711BM, MKF711TS, MKF511GS, MKF511GBM, MKF511GTS, MKF711GS, MKF711GBM, MKF711GTS

Stacking kit
MKS11

Stand MKT 11 D

Available oven configurations

Upper oven		Lower oven
5 trays	+	5 trays
5 trays	+	7 trays
7 trays	+	7 trays
5 trays	+	11 trays

Hood – only for electric oven versions

oven	hood
MKF1111S	MKKC711S
MKF1111BM, MKF1111TS	MKKC711

Oven Gastro
MKF1111S, MKF1111BM, MKF1111TS, MKF1111GS, MKF1111GBM, MKF1111GTS

Stand 220795

220795

OVEN STAND

- Made of stainless steel.
- Capacity: 5x GN 1/1.
- Adjustable feet in the range: +25/-5 mm.

code	mm	€
220795	610x560x(H)620	**384,00**

Additional Equipment

			washing system	probe
Electric	GASTRO	**Touch Screen** (including Compact)	standard	standard, 3-point
		Black Mask (including Compact)	standard	standard, 1-point
		Smart	–	–
	BAKERY	**Touch Screen**	standard	standard, 3-point
		Black Mask	option	option
		Smart	–	–
Gas	GASTRO	**Touch Screen** (including Compact)	standard	standard, 3-point
		Black Mask (including Compact)	option	option
		Smart	–	–
	BAKERY	**Touch Screen**	standard	standard, 1-point
		Black Mask	option	option
		Smart	–	–

MKS11

OVEN STACKING KIT

- A must have assembly kit for safe and aesthetically pleasing connection of furnace stacks.
- The cover is made of AISI 430 stainless steel.
- The required fixtures are included in the kit.
- The kits are different, adapted to the models of connected furnaces.

code	mm	€
MKS11	(H)55	**530,00**
MKS11C	(H)55	**617,00**
MKS23C	(H)55	**617,00**
MKS64	(H)55	**617,00**

MKKPI

INSTALLATION SET FOR MILLENIAL OVENS

- The kit includes: a special U-shaped PVC siphon, discharge hose.
- The stainless steel siphon housing maintains a safe distance between the stove and the installation and the wall.

code	€
MKKPI	**186,00**

MKWT

AUTOMATIC WASHING SYSTEM FOR MILLENIAL BLACK MASK OVENS

- 4 cleaning programs: Eco, Normal, Intensive, Rinsing, adapted to various levels of chamber contamination.
- The new cleaning head allows water savings up to 30%.

code	€
MKWT	**616,00**

EKSCS

INTERNAL TEMPERATURE PROBE WITH A HANDLE

- Intended for temperature measurements and monitoring inside a thermally prepared product.
- Cooperates with the furnace software to maintain the pre-set temperature. 1-point.
- For furnaces with GN containers and 600x400 mm plates, Millennial Black Mask series, only as optional equipment.

code	€
EKSCS	**268,00**

MKAF

SMOKING DEVICE FOR MILLENIAL OVENS

- Intended for smoking of all kinds of meat, vegetables and fruit, directly in chambers of the Millenial series convection-steam ovens.
- The cutting container is made of high quality AISI 430 stainless steel
- Electromechanically controlled electric heater.
- Temperature adjustable within the 20°C - 80°C range.
- Electric, single phase variant. 1.6 m long power cable.
- Net weight: 2,6 kg.
- A wide range of aromatic wood chips available in the HENDI portfolio.

code	V	W	mm	€
MKAF	230	200	173x432 x(H)39	**407,00**

MKT11D

OVEN STACKING STAND

- Made of stainless steel.
- To be used with MKS11 oven stacking kit.
- Compatible stacking combinations:
- Smart ovens: 5+5, 5+7, 5+11, 7+7.
- Black Mask ovens: 5+5, 5+7, 5+11, 7+7.
- Touch Screen ovens: 5+5, 5+7, 5+11, 7+7.
- Fixed stand designed exclusively for use with two stacked ovens.

code	mm	€
MKT11D	730x600x(H)220	**698,00**

CONDENSE HOODS

- Single-phase engine with one rotation direction
- Maximum air flow: from 400 m³/h to 600 m³/h
- Housing made of highest quality AISI 430 steel
- Connection to fresh water ¾" with water pressure 100-200 kPa (1.0-2.0 bar)
- No connection to permanent duct or ventilation – chimney required

Included:
- water connection hose with ¾" thread, 1.5 m long
- 1 labyrinth filter
- electric cable 1.6 m long
- sewer drain Ø 30 mm

code		V	W	mm	weight	€	
EKKCN523	523 N UD & 523 N T UD	230	600	793x550x(H)305	18,6	**1 350,00**	N
EKKCN423	423 NT UD	230	200	906x590x(H)255	37	**1 330,00**	N
EKKCN4	Millennial Touch Screen, Black Mask, Smart	230	200	907x784x(H)255	24	**1 470,00**	N
MKKC4S	Condensation hood for 4-tray Millenial Smart ovens	230	600	850x1045x(H)308	26	**1 550,00**	
MKKC4	Condensation hood for 4-tray Millenial Touch Screen and Black Mask ovens	230	600	850x1045x(H)308		**1 550,00**	
MKKC5S	Condensation hood for 5-tray Miillenial ovens	230	600	730x860x(H)308		**1 550,00**	
MKKC5	Condensate hood for Millennial TS ovens with 5 shelves	230	600	730x860x(H)308	26	**1 540,00**	
MKKC610S	Condensation hood for 6- and 10-tray Millenial Smart ovens	230	600	850x1045x(H)308		**1 550,00**	
MKKC610	Condensation hood for 6- and 10-tray Millenial Touch Screen and Black Mask ovens	230	600	850x1045x(H)308		**1 550,00**	
MKKC610C	Condensate hood for Millennial TS ovens with 6 and 10 shelves	230	600	500x942x(H)308	19	**1 430,00**	
MKKC623C	Condensation hood for 6-tray Millenial Touch Screen and Black Mask ovens	230	600	500x762x(H)308		**1 260,00**	
MKKC711S	Hood for 7-tray Millenial Smart ovens	230	600	730x860x(H)308		**1 540,00**	
MKKC711	Condensate hood for Millennial TS ovens with 7 shelves	230	600	730x860x(H)308	26	**1 550,00**	
MKKC1620S	Fume hood for 16- and 20-tray Millenial ovens	230	600	930x1045x(H)308		**2 030,00**	
MKKC1620	Condensate hood for Millennial TS ovens with 16 and 20 shelves	230	600	930x1045x(H)308	31,4	**2 030,00**	

975039

Watch the video

PROFESSIONAL GRILL AND OVEN CLEANER

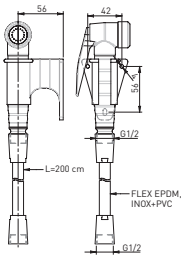
- Ready-to-use, strongly alkaline product for daily removal of oily and tarry deposits, burnt grease and organic discolourations.
- Cleans and degreases.
- Recommended for daily washing of grill, ovens, hoods.
- Helps keep the natural shine of surface.
- Fragrance free.
- pH 14.

code	liters	€
975039	1	**6,30**

HOSE WITH RINSE HEAD FOR APPLIANCES

- Ideal for any chef to keep their appliances spotless.
- Suitable for cleaning any number of waterproof appliance parts and surfaces.
- A 2 meter long hose brings many objects into range.
- Ergonomic handle with valve lever is comfortable to hold.
- Supplied with a dedicated holder that can be placed on oven housing (as indicated by technician) or on the wall using 3 screws.
- Jet is divided into a number of smaller ones using a strainer which increases the cleaning area covered.
- Water temperatures from 5°C to 85°C are ideal.
- Maximum water flow rate up to 11 L/m at pressure of 3 bar.
- Recommended supply water pressure: 3 bar.
- Operating pressure of supply water: 0.5 to 7 bar.
- PA66 nylon housing, metal parts made of chrome-plated steel.
- Water supply connection: 1/2" inner diameter.

code	mm	€
810323	56x42x(H)56	**52,50**



810323

18/8 stainless steel

user assembly

NEW

DRIVE-IN TROLLEY

- Made of stainless steel.
- Suitable for 20 × GN 1/1 trays.
- Pull-out oven trolley design.
- Removable handle.
- Equipped with braked castors.
- Suitable for convection and combi oven workflows.

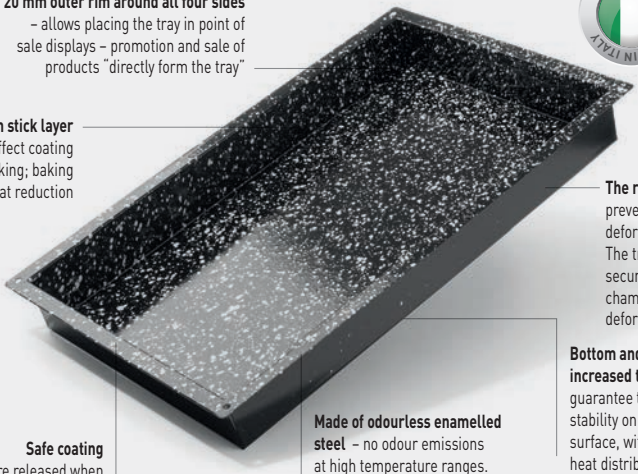
code	mm	€
817643	740x720x(H)1700	**1 640,00**

817643

TRAYS CONVECTOMAT CLASSIC

20 mm outer rim around all four sides – allows placing the tray in point of sale displays – promotion and sale of products "directly form the tray"

Fit&non stick layer – the marble effect coating prevents sticking; baking with 90% fat reduction



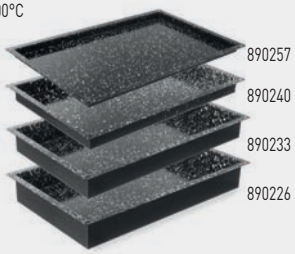
The robust structure prevents undesirable deformation. The tray is positioned securely in the oven chamber's guides and is deformation-resistant

Bottom and outer walls with increased thickness of 1 mm guarantee temperature stability on the entire surface, without uneven heat distribution

Made of odourless enamelled steel – no odour emissions at high temperature ranges. Heat resistance up to 300°C

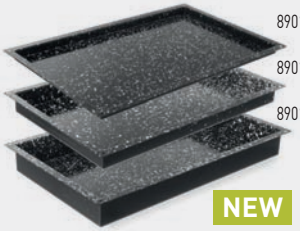
Safe coating – no toxins are released when baking foodstuffs in high temperatures

The tray has right angles allowing for maximum use of the finished product and easier food cost estimation, which translates into profit enabling exact portion sizes and higher return on investment

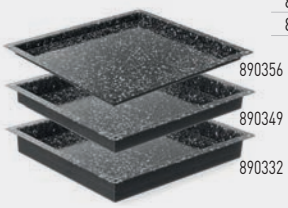


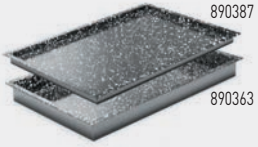
TRAY CONVECTOMAT CLASSIC GN 1/1

code	mm	€	
890257	530x325x(H)20	44,00	
890240	530x325x(H)40	46,50	
890233	530x325x(H)60	51,00	
890226	530x325x(H)80	67,50	N



NEW





BAKING TRAY CONVECTOMAT CLASSIC GN 2/1

code	mm	€
890141	650x530x(H)40	77,00
890134	650x530x(H)60	83,50
890158	530x650x(H)20	65,00

TRAY CONVECTOMAT CLASSIC GN 2/3

code	mm	€	
890356	354x325x(H)20	37,00	
890349	354x325x(H)40	44,00	
890332	354x325x(H)60	49,00	N

TRAY CONVECTOMAT CLASSIC 600X400

code	mm	€	
890387	600x400x(H)20	52,50	
890363	600x400x(H)60	72,00	N

GRILL PLATES AND GRATES CONVECTOMAT

- Made of aluminium alloy.
- Surface finished with PTFE coating.
- Suitable for oven use in max. temperature 200°C.
- Not dishwasher safe.

808825

GRILL PLATE, RIBBED CONVECTOMAT GRILLPLATE

- Made of cast aluminium.
- Thickness: 9 mm.

code	mm	€
808825	530x325x(H)15	**99,00**

808832

GRILL GRATE CONVECTOMAT GRILL

- 24 ribs, 9 mm thick.
- Space between the ribs: 13 mm.

code	mm	€
808832	530x325x(H)15	**83,00**

808849

OVEN TRAY WITH NON-STICK COATING CONVECTOMAT ROAST

- Inner dimensions: 470x260 mm.
- Slightly flat, wide rim - prevents oil from spilling.

code	mm	€
808849	530x325x(H)17	**48,00**

808863

BAKING TRAY WITH NON-STICK COATING CONVECTOMAT BAKE

- Narrow rim on all sides.
- Inner dimensions: 505x300 mm.

code	mm	€
808863	530x325x(H)10	**46,00**

808856

TRAY WITH NON-STICK COATING CONVECTOMAT EGGPLATE

- Made of stainless steel.
- Surface finished with non-stick PTFE coating.
- Temperature resistance: up to 260°C.
- Size: GN 1/1.
- 8 moulds ideal for fried eggs, pancakes, omelettes.
- Moulds measure ø11 cm at the top, ø8 cm at the bottom and are 2 cm deep.
- Not dishwasher safe.

code	mm	€
808856	530x325x(H)26	**37,00**

808757

NEW

TRAY WITH 6 MOULDS, CONVECTOMAT PANCAKE

- Made of durable stainless steel.
- Non-stick PTFE coating.
- Temperature resistance up to 230°C.
- Size: GN 1/1. Set of 6 moulds.
- Mould dimensions: top diameter: 12.5 cm; bottom diameter: 8.5 cm; depth: 2.9 cm
- Stackable.

code	mm	€
808757	530x325x(H)15	**38,00**

808818

FRENCH FRIES OVEN BASKET, WAVED CONVECTOMAT FRY

- Mesh made of 18/8 stainless steel.
- Frame and handles made of stainless steel.
- Waved bottom to prevent sticking.
- Mesh dimension: 7x7 mm.
- Baking surface: approx. 450x255 mm.
- Temperature resistant up to 200°C.
- Dishwasher safe.

code	mm	€
808818	530x325x(H)40	**39,50**

800164

TRAY CONVECTOMAT

- Made of enamel steel.
- Rounded edges.
- Sheet thickness 1 mm.
- Temperature resistance: up to 300°C.

code	mm	€
800164	530x325x(H)20	**23,50**

678305

809150

NEW

BAKING PAPER

- Baking paper with silicone coating.
- 40 gsm paper thickness.
- Pre-cut sheets in bakery-standard sizes.
- PFAS-free.
- Heat-resistant up to 220°C.
- Supplied in dispenser boxes.

code	packed per	mm	€
678299	100	330x270	**5,60**
678305	500	600x400	**37,00**
678312	500	530x325	**32,50**

939949

939956

GASTRONORM TRAY PROFI LINE GN 2/1

code	GN	mm	€
809150	GN 2/1	650x530x(H)20	**42,50**

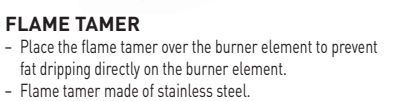
809259

809242

18/8 stainless steel | oven | stackable

GASTRONORM TRAY PROFI LINE

code	GN	mm	€
809259	GN 1/1	530x325x(H)20	**18,00**
809242	GN 1/1	530x325x(H)40	**21,00**



FLAME TAMER

- Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.
- Flame tamer made of stainless steel.
- Suitable for all Green Fire Profi Line barbecues.

code		mm	€
939956		650x530	**35,00**
939949	Grid	325x530	**18,50**

CAST IRON GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.
- Both sides usable, one side smooth, one side ribbed.

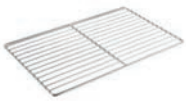
code	GN	mm	€
932001	GN 1/1	325x530	**58,00**

CAST IRON GRID

- Suitable for all Green Fire Profi Line barbecues.

code	GN	mm	€
932018	GN 1/1	325x530	**53,50**

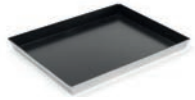
GASTRONORM GRID

		code		mm	€
	Made of stainless steel 18/8	801949	GN 2/1	650x530	**34,50**
	Made of stainless steel 18/8	801932	GN 2/3	354x325	**12,50**
	Made of stainless steel 18/8	801901	GN 1/1	530x325	**19,50**
	Made of stainless steel 18/8	801918	GN 1/1	530x325	**22,00**
	Made of stainless steel 18/8	801925		600x400	**17,50**
	Made of stainless steel 18/8	801963		600x400	**20,50**
	Made of stainless steel 18/8. Suitable for 227060 and 227077.	801970		433x338	**11,00**

Prices net of VAT

Al aluminium | oven | wash

TRAYS WITH 4 RIMS

		kod		mm	PLN
	Made of aluminium. Non-stick coating.	808368	600x400	600x400x(H)10	**37,00** N
		808429	GN 1/1	530x325x(H)10	**31,00**
		808450	GN 2/3	354x325x(H)10	**27,00** N
	Made of aluminium. Non-stick coating. Perforated.	808375	600x400	600x400x(H)10	**38,00** N
		808405	GN 1/1	530x325x(H)10	**36,50**
		808412	GN 2/3	354x325x(H)10	**29,50**
	Made of aluminium. Non-stick coating.	808801	600x400	600x400x(H)30	**65,00**
	Made of aluminium.	808382	600x400	600x400x(H)10	**27,00** N
		808436	GN 1/1	530x325x(H)10	**20,50** N
		808443	GN 2/3	354x325x(H)10	**20,50** N
	Made of aluminium. Perforated.	808399	600x400	600x400x(H)10	**28,00** N
		808306	GN 1/1	530x325x(H)10	**21,00**
		808313	GN 2/3	354x325x(H)10	**20,00**

TRAYS WITH 3 RIMS

	Made of aluminium. Non-stick coating. Perforated.	808221	600x400	600x400	**48,00**
	Made of aluminium. Perforated.	808214	600x400	600x400x(H)20	**30,00**
	Made of aluminium.	808207	600x400	600x400x(H)20	**26,00**

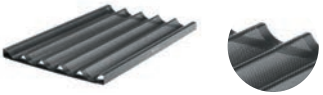
BAKING TRAY

	Made of stainless steel 18/8.	809877	600x400	600x400	**43,50**
		809860	530x325	530x325	**29,00**
		809853	400x300	400x300	**20,50**

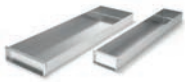
BAKING TRAY

	kod		mm	PLN
Made of aluminium. Reinforced rim with wire.	808290		450x330x(H)26	13,00 N
	808283		330x242x(H)26	10,00 N

BAGUETTE TRAY

 Made of aluminium. Non-stick coating. Perforated.	808894	5 slots	600x400x(H)32	53,50 N
	808900	4 slots	600x400x(H)32	53,50 N
Made of aluminium.	808870	5 slots	600x400	35,50 N
	808887	4 slots	600x400	34,00 N

BAKING TRAY WITH REMOVABLE SIDE PANEL

 Made of aluminium.	689851		580x100x(H)50	17,00
	689868		580x200x(H)50	22,00

CONTAINER WITH NON-STICK COATING

Made of aluminium. Non-stick coating.	805558	GN 1/1	530x325x(H)20	42,00
	805541	GN 1/1	530x325x(H)40	46,50
	805534	GN 1/1	530x325x(H)65	51,00

TRAY FOR OVENS H90 AND H90S

Made of aluminium. Suitable for 227060 and 227077.	943380		437x314x(H)8	14,50

08

Pizza, pasta, kebab

Crafting the perfect pizza

PIZZA OVENS COMPACT

- Ideal for baking pizzas, bread, lasagnas, etc.
- The compact dimensions make it perfect for small kitchens or even food trucks.
- The use of high-quality materials guarantees a long service life.
- Housing made of high-quality stainless steel 18/0, easy to clean and maintain.
- Oven chamber measures 410×420×(H)120 mm for pizzas or other dishes.
- Chamber floor lined with chamotte stone; these accumulate the heat which results in crispy pizza bottoms.
- Each heating element is 1000W and can be set independently from 50°C to 350°C.
- The door is fitted with a window and the chamber has a light, this allows to follow the cooking process.
- The door can be opened without stopping the heating process.
- Can operate in continuous mode or with a timer.
- Timer can be set up to 120 minutes and when the times is finished the oven stops heating.
- Fitted with ± 1.7 m long power cable with earthed plug.

220283

220290

PIZZA OVEN COMPACT

- Chamber is heated by 2 efficient heating elements; one above and one below the chamber.

code	V	W	mm	€
220290	230	2000	580x560x(H)275	**326,00**

DOUBLE DECK PIZZA OVEN 3000W

- Chambers are heated by 3 efficient heating elements; one above, one below and one in between the two chambers.

code	V	W	mm	€
220283	230	3000	580x560x(H)435	**412,00**

Chamber bottom lined with chamotte stone

Doors open forward

Timer can be set up to 120 min

PIZZA OVENS PRISMAFOOD

prismafood
BUILT TO PERFORM

- 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.

* Oven dimension without protruding elements, e.g. handles and doors

2 years WARRANTY

1F010038

	1 (ø45 cm)	1+1 (ø32 cm)	1+1 (ø45 cm)	1+1+1 (ø45 cm)
name	BASIC 1/50 VETRO	BASIC 2/40 VETRO	BASIC 2/50 VETRO	BASIC 3/50 GLASS AND LIGHT
code	1F010026	1F010038	1F010036	1F010176
number of chambers	1	2	2	3
dimensions ext.	915x690x(H)360* mm	615x500x(H)430* mm	915x621x(H)527* mm	915x690x(H)900* mm
dimensions int.	620x500x(H)120 mm	2x 410x360x(H)90 mm	2x 620x500x(H)120 mm	3x 620x500x(H)120 mm
temp. range	from 50°C up to 450°C	from 50°C up to 320°C	from 50°C up to 450°C	from 50°C up to 450°C
power/voltage	4 kW/230 V	2,4 kW/230 V	6 kW/400 V	12 kW/400 V
€	**710,00**	**721,00**	**1 110,00**	**1 630,00**
FLOOR STAND	224816		224816	
dimensions	915x621x(H)900 mm		915x621x(H)900 mm	
€	**298,00**		**298,00**	

PIZZA OVEN BASIC XXL PRISMAFOOD

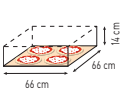
prismafood
BUILT TO PERFORM

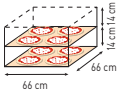
- Stainless steel front.
- Steel frame.
- Insulated with of rock wool.
- Mechanical controls.
- With internal lighting.
- Refractory bricks in the cooking chamber.
- Heaters in each chamber (top and bottom).
- Heater regulated with independent thermostats.
- Separate thermometer for each chamber.

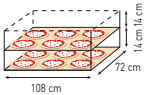
* Oven dimension without protruding elements, e.g. handles and doors

2 years WARRANTY

1F010050







	4 (ø32 cm)	4+4 (ø32 cm)	6+6 (ø35 cm)
name	BASIC 4	BASIC 44	BASIC XXL 66
code	1F010055	1F010050	1F010525
number of chambers	1	2	2
dimensions ext.	975x925x(H)415* mm	975x925x(H)745* mm	1365x955x(H)745* mm
dimensions int.	660x660x(H)140 mm	2x 660x660x(H)140 mm	2x1080x720x(H)140 mm
temp. range	from 50°C up to 450°C	from 50°C up to 450°C	from 50°C up to 450°C
power/voltage	4,7 kW/400 V	9,4 kW/400 V	18 kW/400 V
weight	75 kg	122 kg	176 kg
€	**884,00**	**1 490,00**	**2 560,00**
OVEN STAND	226797	227107	227206
dimensions	975x814x(H)960 mm	975x814x(H)860 mm	1360x844x(H)860 mm
€	**286,00**	**279,00**	**279,00**

Prices net of VAT

PIZZA OVEN BASIC XL PRISMAFOOD

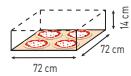
prismafood
BUILT TO PERFORM

- Front made of stainless steel.
- Casing made of steel.
- Insulation made of rock wool.
- Mechanical controls.
- With internal lighting.
- Refractory bricks in the cooking chamber.
- Heaters in each chamber (top and bottom).
- Heater regulated with independent thermostats.
- Separate thermometer for each chamber.
- Temperature range: 50°C to 450°C.

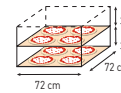
* Oven dimension without protruding elements, e.g. handles and doors

2 years WARRANTY

1F010205



4 (ø35 cm)



4+4 (ø35 cm)

name	BASIC XL 4	BASIC XL 44
code	1F010200	1F010205
number of chambers	1	2
dimensions ext.	1000x955x(H)415* mm	1000x955x(H)745* mm
dimensions int.	720x720x(H)140 mm	2x 720x720x(H)140 mm
temp. range	from 50°C up to 450°C	from 50°C up to 450°C
power/voltage	6 kW/400 V	12 kW/400 V
weight	77 kg	139 kg
€	**1 100,00**	**1 690,00**
OVEN STAND	227152	227169
dimensions	1000x844x(H)960 mm	1000x845x(H)860 mm
€	**279,00**	**277,00**

PIZZA OVEN BASIC SLIM LINE PRISMAFOOD

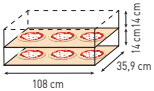
prismafood
BUILT TO PERFORM

- Stainless steel front
- Steel casing
- Insulation made of rock wool
- Mechanical controls
- With internal lighting
- Refractory bricks in the cooking chamber
- Heaters in each chamber (top and bottom)
- Heater regulated with independent thermostats
- Separate thermometer for each chamber

* Oven dimension without protruding elements, e.g. handles and doors

name	BASIC SLIM LINE 33
code	1F010198
number of chambers	2
dimensions ext.	1305x600x(H)745* mm
dimensions int.	2x 1080x410x(H)140 mm
temp. range	from 50°C up to 450°C
power/voltage	12 kW/400 V
weight	124,9 kg
€	**1 730,00**
OVEN STAND	227145
dimensions	1305x489x(H)860 mm
€	**279,00**

EXTRA TILES
CAN BE PUT ON THE TABLE



3+3 (ø32 cm)

2 years WARRANTY

1F010198

PIZZA OVENS PLUS XL PRISMAFOOD

prismafood
BUILT TO PERFORM

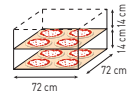
- Stainless steel front panel
- Black-painted steel housing
- Mineral wool insulation
- Electromechanical controls
- 6 armoured heaters in each chamber (upper and bottom)
- Heater adjustment using independent thermostats
- Separate thermometer for each chamber
- Chamber light
- Ceramic (chamotte) slab chamber bottom
- Removable door with a window
- Oven top finished with a characteristic roof

* Oven dimension without protruding elements, e.g. handles and doors

1F010305

2 years WARRANTY

6 ARMOURED HEATERS IN EACH CHAMBER



4+4 (ø35 cm)

name	PLUS XL 44
code	1F010305
number of chambers	2
dimensions ext.	1000x960x(H)745* mm
dimensions int.	2x 720x720x(H)140 mm
temp. range	from 50°C up to 450°C
power/voltage	12 kW/400 V
weight	162 kg
€	**1 930,00**
OVEN STAND	227169
dimensions	1000x845x(H)860 mm
€	**277,00**

PIZZA OVENS TRAYS GLASS PRISMAFOOD

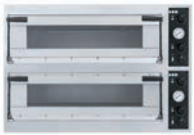
prismafood
BUILT TO PERFORM

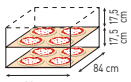
- High flexibility owing to an exceptionally large chamber makes it useful not only in typical pizzerias but also in cake shops and bakeries, as it allows baking various products directly on 600x400 mm pans
- Stainless steel front panel
- Black-painted steel housing
- Door with a large window making it easier to follow the baking process
- Two grips for each door
- Mineral wool insulation
- Separate lighting for each chamber
- 1.15 kW or 1.7 kW heaters, in sets of 3 for the upper and bottom part of each chamber
- Heater adjustment using independent thermostats in each chamber
- Electromechanical controls

* Oven dimension without protruding elements, e.g. handles and doors

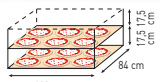
2 years WARRANTY

1F200108





4+4 (ø40 cm)
2+2 (tray 60x40 cm)



6+6 (ø40 cm)
4+4 (tray 60x40 cm)

name	TRAYS 44 GLASS	TRAYS 66L GLASS
code	1F200108	1F200124
number of chambers	2	2
dimensions ext.	1100x1080x(H)745* mm	1500x1080x(H)745* mm
dimensions int.	2x 820x840x(H)175 mm	2x 1230x840x(H)175 mm
temp. range	from 50°C up to 450°C	from 50°C up to 450°C
power/voltage	13,8 kW/400 V	20,4 kW/400 V
weight	172 kg	225 kg
€	**2 310,00**	**3 310,00**
OVEN STAND	224564	224588
dimensions	1100x964x(H)960 mm	1500x964x(H)960 mm
€	**333,00**	**372,00**

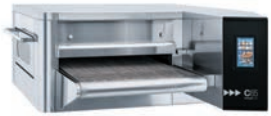
Prices net of VAT

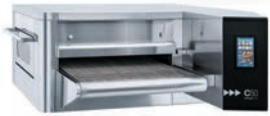
18/0 stainless steel | 18/8 stainless steel | <350°C temp | stackable

NEW

ELECTRIC CONVEYOR OVENS

- Made of stainless steel.
- Suitable for bread, pizza, and vegetables, as well as a wide range of other gastronomic applications.
- Conveyor baking system.
- Ventilated baking system with forced hot air circulation.
- 7-inch touchscreen control panel.
- Stores up to 99 customisable baking programmes.
- Weekly schedule function allows automatic operation scheduling for each day of the week.
- Independent top and bottom heating temperature control.
- Electronic conveyor belt speed control with adjustable baking time from 1 min 30 sec to 20 min.
- High-performance heat insulation.
- Compact space-saving design.
- Chamber height: 100 mm.
- Maximum temperature: 350°C.





	up to 43 pizza/h (ø26 cm)	up to 86 pizza/h (ø26 cm)
model	C40	C50
code	1F200450	1F200460
conveyor belt width	400 mm	500 mm
throughput*	pizza Ø26 cm: up to 43 pcs./h pizza Ø32 cm: up to 26 pcs./h pizza Ø40 cm: up to 23 pcs./h	pizza Ø26 cm: up to 86 pcs./h pizza Ø32 cm: up to 43 pcs./h pizza Ø40 cm: up to 29 pcs./h pizza Ø45 cm: up to 26 pcs./h
dimensions	1365x1005x(H)465 mm	1900x1220x(H)515 mm
upper heating element power	2x 1500 W	2x 2800 W
lower heating element power	2x 2200 W	2x 4100 W
power/voltage	7,8 kW/400 V	14,2 kW/400 V
€	**5.820,00**	**7 450,00**
OVEN STAND	2S010702	2S010708
	1 or 2 ovens	1 or 2 ovens
dimensions	600x970x(H)630 mm	850x1115x(H)530 mm
€	**662,00**	**662,00**

* calculated based on baking fresh (not frozen) pizza for 3 min 30 s at 320°C

1F200450

1F200450

up to 137 pizza/h
(ø26 cm)

C65	
1F200470	
650 mm	
pizza Ø26 cm: up to 137 pcs./h pizza Ø32 cm: up to 103 pcs./h pizza Ø40 cm: up to 51 pcs./h pizza Ø45 cm: up to 40 pcs./h	
2190x1390x(H)575 mm	
2x 3600 W	
2x 5400 W	
18,4 kW/400 V	
9.310,00	
2S010712	
1 or 2 ovens	
1100x1290x(H)530 mm	
662,00	

1F200470

2S010712

DOUGH ROLLERS, ELECTRIC

prismafood
BUILT TO PERFORM

- Housing made of stainless steel.
- Small elements made of HDPE.
- Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough.
- Does not heat dough during operation.

HDPE polyethylene S.S. stainless steel

Watch the video

Electric foot pedal included

model	PRISMAFOOD 300	PRISMAFOOD 500	PRISMAFOOD 300
code	1D010005	1D010002	1D010014
number of pairs of rollers	1	1	2
weight of the dough portion	0,08-0,21 kg	0,21-0,70 kg	0,08-0,21 kg
rolled dough disc diameter	ø140-300 mm	ø260-450 mm	ø140-300 mm
dimensions	480x335x(H)430 mm	650x345x(H)430 mm	475x375x(H)660 mm
power	250 W	250 W	250 W
voltage	230 V	230 V	230 V
weight	18 kg	27 kg	28 kg
electric foot pedal	YES	YES	
€	**675,00**	**872,00**	**907,00**

2 years WARRANTY

HDPE polyethylene S.S. stainless steel

DOUGH ROLLERS, ELECTRIC TOUCH&ROLL

- Automatic start technology Touch&Roll: The dough roller activates when a portion of dough is inserted.
- With a built-in timer from 10-35 s, in 5-second intervals.
- Separate roller guards ensure easy and safe operation.
- Dough diameter can be set between 260 and 400 mm.
- Adjustable dough thickness from 0 to 5 mm.

PATENTED TOUCH &ROLL MODEL

model	PRISMAFOOD „TOUCH AND GO" 400
code	1D010027
number of pairs of rollers	2
weight of the dough portion	0,21-0,70 kg
rolled dough disc diameter	ø260-400 mm
dimensions	585x435x(H)715 mm
power	250 W
voltage	230 V
weight	37 kg
€	**1 140,00**

prismafood
BUILT TO PERFORM

Watch the video

HDPE polyethylene | S.S. stainless steel

2 years WARRANTY

Electric foot pedal included

PRISMAFOOD 400	PRISMAFOOD 500
1D010028	1D010038
2	2
0,21-0,70 kg	0,22-0,90 kg
ø260-400 mm	ø260-450 mm
585x435x(H)790 mm	665x435x(H)715 mm
250 W	250 W
230 V	230 V
37 kg	41 kg
	YES
1 030,00	**1 210,00**

PATENTED TOUCH &ROLL MODEL

PRISMAFOOD „TOUCH AND GO" 400
1D010051
2
0,22-0,90 kg
ø260-400 mm
585x435x(H)715 mm
250 W
230 V
38 kg
1 190,00

SPIRAL MIXERS

prismafood
BUILT TO PERFORM

- For professional use.
- Ideal for pizzerias, bakeries, patisseries, dumplings bars, doughnut shops to mix heavy dough.
- Sturdy and robust housing made of white lacquered steel.
- The bowl, protection grid and spiral are made of AISI 304 stainless steel.
- Fixed head and bowl – simple, tried-and-tested construction.
- Safety guard with a grid makes it easy to add ingredients during operation.
- With microswitch, operation stops when safety guard is lifted.
- Chain drive ensures efficient operation.
- Quiet work guaranteed thanks to oil bath gearmotor.
- The spiral design ensures perfect homogeneity and aeration of the dough.
- The mixer doesn't heat up the dough during operation.
- With built-in 30 minute timer.
- Fitted with 4 wheels of which 2 have brakes ensuring comfortable transport and easy use in the kitchen.
- Bowl dimensions (mm): ø260x (H)200

2 years WARRANTY

11063010
4 wheels of which 2 have brakes

With integrated timer

11063035

Removable bowl

SPIRAL MIXER WITH FIXED HEAD AND BOWL - 10 LPRISMAFOOD

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	hp	€
11060003	290x590x(H)580	10	8	35	ø260x(H)200	41	370	230	92	**977,00**
11063010	378x690x(H)730	22	16	56	ø360x(H)210	69	750	400	84	**1 140,00**
11064010	435x750x(H)810	32	24	88	ø400x(H)260	78	1100	400	90	**1 350,00**

SPIRAL MIXER WITH RISING HEAD AND REMOVABLE BOWL - 10 L PRISMAFOOD

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	hp	€
11061025	380x600x(H)645	10	8	35	ø260x(H)200	55	370	230	98	**1 310,00**
11063035	390x670x(H)735	22	16	56	ø360x(H)210	81	750	400	84	**1 490,00**
11064035	435x750x(H)810	38	24	88	ø400x(H)260	93	1100	400	90	**1 770,00**

SPIRAL MIXERS

prismafood
BUILT TO PERFORM

- For professional use.
- Ideal for pizzerias, bakeries, patisseries, dumplings bars, doughnut shops to mix heavy dough.
- Sturdy and robust housing made of white lacquered steel.
- The bowl, protection grid and spiral are made of AISI 304 stainless steel.
- Fixed head and bowl – simple, tried-and-tested construction.
- Safety guard with a grid makes it easy to add ingredients during operation.
- With microswitch, operation stops when safety guard is lifted.
- Chain drive ensures efficient operation.
- 2-gear knob for changing the mixing speed - the 2nd gear enables achieving higher dough hydration and even better kneaded dough.
- Quiet work guaranteed thanks to oil bath gearmotor.
- The spiral design ensures perfect homogeneity and aeration of the dough.
- The mixer doesn't heat up the dough during operation.
- With built-in 30 minute timer.
- Fitted with 4 wheels of which 2 have brakes ensuring comfortable transport and easy use in the kitchen.
- Bowl dimensions (mm): ø450x (H)300

2 years WARRANTY

11063060

4 wheels of which 2 have brakes

With integrated timer

11063085

Removable bowl

SPIRAL MIXER WITH FIXED HEAD AND BOWL, 2 SPEEDS, PRISMAFOOD

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	hp	€
11063060	385x670x(H)725	22	16	56	ø360x(H)210	81	750/1100*	400	86/169*	1 380,00
11064060	435x740x(H)820	32	24	88	ø400x(H)260	93	1100/1700*	400	90/179*	1 610,00
11066060	480x795x(H)855	48	40	128	ø450x(H)300	110	1500/2200*	400	92/182*	2 070,00

SPIRAL MIXER WITH REMOVABLE BOWL AND 2 SPEEDS - 22 L, PRISMAFOOD

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	hp	€
11063085	390x670x(H)735	22	16	56	ø360x(H)210	81	750/1100*	400	86/169*	1 740,00
11064335	435x750x(H)810	32	24	88	ø400x(H)260	95	1100/1700*	400	90/179*	2 000,00
11065085	480x815x(H)850	41	32	112	ø450x(H)260	114	1100/1700*	400	90/179*	2 100,00

* w zależności od wybranej prędkości

Prices net of VAT

NEW
page 712
arktic
Frozen Coffee
Frozen Coffee

SPIRAL MIXER WITH FIXED HEAD AND BOWL REBECCA

18/8 stainless steel | indoor

- Perfect for small establishments, pizzerias, bakeries, or confectioneries.
- Robust and durable housing made of white lacquered steel.
- Bowl, safety guard, and spiral made of AISI 304 stainless steel.
- Fixed bowl and head.
- Liftable grated safety guard facilitates adding ingredients during operation.
- Micro-switch stops the machine when the safety guard is opened.
- Belt drive ensuring efficient operation.
- Quiet motor operation.
- Feet prevent from slipping on the countertop.
- Bowl dimensions (mm): ø240x(H)165.
- Production capacity: 25 kg/h.

1I010500

code	mm	liter	weight (kg)	output (kg/h)	kg	W	V	rpm	€
1I010500	265x495x(H)380	7	4	25	31	370	230	98	**768,00**

S.S. stainless steel | Cr chrome plated

prismafood BUILT TO PERFORM

2 years WARRANTY

PIZZA PRESSES

- Professional equipment for forming raw pizza bases.
- The press is designed for preparation of large number of pizza bases without much effort.
- Housing and plates made of stainless steel.
- Chrome-plated plates.
- Plate spacing: max. 110-115 mm.
- Independent operating temperature settings for upper and lower plates with separate digital displays and indicator lights.
- Easy adjustment of the pizza base thickness with a use of a lever.
- Movable guard for safe processing of dough.
- Illumination on 2 sides of the plates for easy control over the pressing process.
- Dough pressing time adjustment.
- Max. heating temperature for plates: 170°C.
- Capacity: approx. 360 pizza bases/hour.

1P010300

code	1P010300	1P010310
weight of the dough portion	250-270 g	600-650 g
dough disc diameter	ø330 mm	ø450 mm
dimensions	470x660x(H)825 mm	655x750x(H)855 mm
power	4175 W	6100 W
voltage	400 V	400 V
weight	121 kg	163 kg
€	**4 420,00**	**5 350,00**

PIZZA DOUGH BOX

- Made of food-grade polypropylene, harmless to human health.
- It maintains freshness of dough and continuity of proofing process.
- Stackable – with or without lids.
- Dishwasher safe.

HDPE polyethylene | in- & outdoor | stackable

WHAT SHOULD AN IDEAL PIZZA DOUGH PROOFING BOX BE?

Airtight closure
The well-fitted lid helps maintain optimal storage conditions for dough during proofing. It reduces moisture loss, prevents the dough from drying out, and supports proper fermentation.

Environmentally friendly
Using reusable containers helps reduce the need for plastic film traditionally used to cover dough. Made from durable plastic, the containers are designed for long-term use and can serve reliably for many years.

Smooth surfaces and rounded edges
Rounded corners and smooth inner walls help minimise dough adhesion and make the container easier to clean and maintain.

Stackable design
Large numbers of dough balls are often stored simultaneously during proofing and maturation. The stackable design helps optimise storage space and supports efficient organisation in kitchens.

BPA FREE

NEW

Durable construction with a reinforced base and edges.

Raised base and rim allow for stable stacking.

881071

881040

type	600x400 Profi Line	600x400 Profi Line	600x400 Profi Line
code	881033	881040	881064
dimensions	600x400x(H)70 mm	600x400x(H)100 mm	600x400x(H)130 mm
stackable	YES	YES	YES
resistance	-40°C up to 80°C	-40°C up to 80°C	-40°C up to 80°C
€	**14,50**	**16,50**	**18,00**
LID FOR PIZZA DOUGH BOXES			
code	881071	881071	881071
€	**11,50**	**11,50**	**11,50**

881095

881088

DOUGH SCRAPER

- Made of food-safe material.
- Wide flat paddle.
- Does not damage container surfaces during dough removal.
- Suitable for dough preparation and handling.
- Suitable for bread dough, pizza dough, pastries, and other baked goods.
- Dishwasher safe.

code	mm	€
881095	210x105	**5,15**

TROLLEY FOR PIZZA DOUGH BOXES

- Suitable for 600x400 mm dough containers.
- Frame made of ABS.
- Swivel polypropylene castors.
- Compliant with European directives.

code	mm	€
881088	600x400	**72,00**

880968

880906

880982

880975

600x400 Kitchen Line	600x400 Kitchen Line	600x400 Kitchen Line	GN 1/1
880906	880913	880920	880975
600x400x(H)70 mm	600x400x(H)100 mm	600x400x(H)130 mm	530x325x(H)90 mm
YES	YES	YES	YES – without lid
-40°C up to 80°C	-40°C up to 80°C	-40°C up to 80°C	-40°C up to 90°C
10,50	**11,50**	**13,50**	**17,00**
880968	880968	880968	880982
9,80	**9,80**	**9,80**	**13,00**

PIZZA BOARD WITH HANDLE

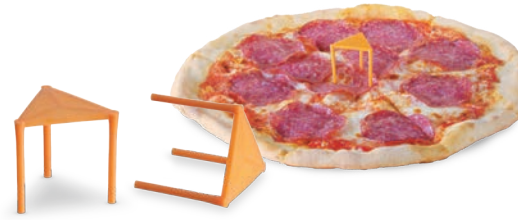
- Made of compressed wood fibers.
- Temperature resistant up to 175°C for 2 minutes, up to 70°C for 2 hours.
- The high pressure used during production makes the boards stronger than regular wood.
- Maintenance free (no need for oil or bleach).
- Handle with a hole to hang the board.
- Darkens during use which gives it a natural look.
- Dishwasher safe.

code	mm	€
505533	ø305x(H)6	**17,50**
500040	ø356x(H)6	**25,50**
500057	ø406x(H)6	**30,00**

LID SPACER FOR PIZZAS - 500 PCS

- Height of the lid spacer: 35 mm.

code	packed per	€
709900	500	**12,50**



PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm	€
617700	(L)190	**6,30**

PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm	€
617731	(L)200	**6,55**

PIZZA CUTTER

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

code	ø	length (mm)	€
617014	100	(L)230	**7,25**

PIZZA SLICER

- Stainless steel knife blade, polypropylene handle.

code	ø	length (mm)	€
617007	100	(L)230	**3,75**

618073 618066 618097 618080 618035 618042 618059

Al aluminium | wash

PIZZA PEEL WITH SHORT HANDLE, SQUARED, PERFORATED

- Ideal for use in small spaces.
- Made of anodised aluminum.
- Lightweight and durable.
- Perforation to drain excess flour.
- Short handle.
- Non-heating silicone handle.

code	mm	€
618073	300x660	**35,00**
618066	350x710	**37,00**

Al aluminium | wash

PIZZA PEEL WITH SHORT HANDLE, SQUARED, PERFORATED

- Made from hard anodised aluminium, making it more wear-resistant, abrasion-resistant and corrosion resistant.
- Fitted with a short handle, ideal for compact spaces.
- The silicone handle remains cool during use and protects against heat.

code	mm	€
618080	350x710	**42,00**
618097	300x660	**39,50**

Al aluminium | wash

PIZZA PEEL SQUARED WITH SHORT HANDLE

- Ideal for small spaces
- Short wooden handle
- Aluminium head
- High temperature resistance

code	mm	€
618035	305x660	**17,50**
618042	355x710	**18,50**
618059	405x760	**25,00**

* Dimensions may vary slightly, as the product is hand-made.

18/10 stainless steel

855492

PIZZA SAUCE SPOON

- Made of 18/8 stainless steel.
- Bent handle and a flat bottom ease sauce portioning and spreading.
- Handle with a hanging hole for convenient storage.
- Dishwasher safe.
- Available in 2 sizes.

code	mm	€
855539	380x65	**7,00**
855492	280x65	**6,55**

617724

PIZZA SCOOP, WOODEN

- Can be used when removing pizza from the oven and for serving.
- Made of durable wood, resistant to high temperatures.

code	mm	€
617724	535x305x(H)10	**15,50**

PIZZA PEEL

- Lightweight and durable, made of anodised aluminium.
- Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm	€
617151		230x1200	**31,50**
617168	perforated	230x1200	**37,00**

PIZZA PEEL SQUARED

- Light and robust, made of anodised aluminium.

code	-	mm	€
617113		305x1320	**34,00**
617137	perforated	305x1320	**51,00**
617120		405x1320	**42,00**
617144	perforated	405x1320	**60,50**

PIZZA PEEL ROUND

- Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm	€
617182		230x1200	**34,00**
617199	perforated	230x1200	**35,00**

WOODEN STIRRER

- For mixing large quantities of soups and other liquid and semi-liquid dishes in pots, coppers, pans
- Made of a single piece of raw beech wood, which prevents layer separation common in glued wooden products
- Exceptionally durable and hard

code	mm	€
520604	700x95	**23,50**
520611	1000x95	**27,00**
520628	1250x95	**31,00**

S.S. stainless steel

PIZZA PEEL SQUARED

code	mm	€
617175	305x1320	**34,00**

Al aluminium | wash

PIZZA PEEL, SQUARED

- For use in pizzerias and regular restaurants
- Long wooden handle
- Aluminium head
- Heat resistant

code	mm	€
617816	305x1320	**22,50**
618028	355x1320	**25,50**
617861	405x1320	**30,00**

PIZZA OVEN CLEANING BRUSH

- Brush made of brass wire.
- Steel scraper.
- Removable wooden handle with a screw.

code	mm	€
525630	930x260	**29,50**

Al aluminium

PIZZA OVEN CLEANING BRUSH

- Copper brush with aluminium handle.

code	mm	€
525593	(L)1320	**28,50**

Al aluminium | 18/0 stainless steel | SIL silicone

ASH SHOVEL

- Shovel made of 18/0 stainless steel.
- Handle made of anodised aluminium.
- Ergonomic grip made of silicone.
- With a hanging hole for easy storage.
- Dishwasher safe.

code	mm	€
618196	1320x215x(H)	**37,00**

617779 617786 617793 set 617748 525647 525685 525661

PIZZA PEEL

- Made of stainless steel., plastic handles.
- For turning and scooping pizzas.
- Movable handle.

code	-	mm	€
617779		ø200x1700	**100,00**
617786	perforated	ø220x1700	**114,00**

PIZZA SCOOP VENEZIA

- Made of stainless steel, plastic handles.

code	ø	length (mm)	€
617793	260	(L)1350	**67,50**

VENEZIA PIZZA OVEN ACCESSORIES – A SET OF 3 ELEMENTS

- For medium-sized ovens.
- Includes 3 accessories, each 1350 mm long: aluminum scoop, pizza turning scoop, pizza oven brush with brass bristles, rounded.

code	mm	€
617748	(L)1350	**193,00**

PIZZA OVEN CLEANING BRUSH, VERTICAL

- Soft bristles, steel scraper.

code	-	mm	€
525647	vertical	1700x55	**103,00**
525654	replacement brush	170x55	**28,00**

VENEZIA PIZZA OVEN CLEANING BRUSH, ROUND

- Soft bristles, steel scraper.

code	-	mm	€
525685		1350x150	**60,50**
525692	replacement brush with natural bristle	150x55	**23,50**

PIZZA OVEN CLEANING BRUSH

- Hard bristles, steel scraper.

code	-	mm	€
525661		1700x220x(H)70	**90,50**
525678	replacement brush with natural bristle	220x70	**25,50**

* Dimensions may vary slightly, as the product is hand-made

Al
aluminium

617830 617809

Lilly Codroipo is the best known Italian manufacturer of professional pizza accessories

MADE IN ITALY

SOLE MIO PIZZA SCOOP, PERFORATED

- Very lightweight and durable, made of anodized gold aluminum.
- Holes for removing excess flour.
- Sharpened rim and microperforation of the surface for easy levering and scooping of pizza.

code	mm	€
617830	1700x330	**165,00**

ITALIA 3D PIZZA SCOOP, PERFORATED

- Very lightweight and durable, made of anodized black aluminum.
- Holes for removing excess flour.
- Sharpened rim and ribbed surface for easy levering and scooping of pizza.

code	mm	€
617809	1700x320	**177,00**

Watch the video

855584

S.S.
stainless steel

PIZZA WIDE SPATULA

- Made of stainless steel., plastic handle.

code	mm	€
855584	(L)260	**21,00**

617038

PIZZA SLICER - CURVED

code	mm	€
617038	ø100x120	**60,50**

855522

PIZZA SAUCE LADLE, FLAT

- Made of stainless steel., plastic handle.

code	-	€
855522	90 g	**35,00**

* Dimensions may vary slightly, as the product is hand-made

18/10 stainless steel PP polypropylene

PIZZA CUTTER HEAVY-DUTY PIZZER

- HENDI PIZZER is a professional heavy-duty tool designed by the renowned Dutch designer Robert Bronwasser – it's functional, ergonomic, and stylish.
- The PIZZER features a high-quality, large and thick blade which enables smooth cutting of any type of pizza. Whether it's classic thin crust or thick pan-style, HENDI PIZZER ensures quick and effortless cutting.
- The product weighs a hefty 325 grams, indicating its strength and high quality.
- The handle is made of polypropylene, while the blade and other components are made of reliable 18/8 stainless steel – together they form a solid construction with an extremely effective blade, capable of handling intensive use.
- The blade is secured with strong, flat rivets – unlike traditional screws, rivets provide higher hygiene standard as they do not accumulate residue from the sliced products.
- The cutter is slightly curved and perfectly balanced, resulting in a more ergonomic operation.
- The handle has a hanging hole for convenient storage by hanging the tool on the wall.
- Dishwasher safe - ensuring easy cleaning.

code	mm	€
618127	ø97x240	**21,50**

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

PIZZA ROCKER CUTTER

- Handles made of PP.
- Blade made of stainless steel.
- Pizza cutter with a sharp, double-bevelled, half-moon-shaped blade.
- Cuts quickly through thin-crust pizzas and flatbreads.
- Robust design allows firm, controlled cutting.
- 50 cm long blade, suitable for both large and small pizzas.

code	mm	€
618226	533x111	**35,00**

PIZZA SAUCE LADLE HEAVY-DUTY

- Sauce ladle made of 18/10 stainless steel with a handle made of PP (polypropylene).
- Designed by the renowned Dutch designer Robert Bronwasser – functional, ergonomic, and sturdy.
- Flat bottom for easy portioning and spreading of sauce.
- Capacity: 90 ml.
- Dishwasher safe.

code	liters	mm	€
855621	0.09	330x72x(H)27	**12,50**

PIZZA SPATULA HEAVY-DUTY

- For easy lifting and removing pizza dough from the box, dividing it, and scraping off.
- Working part made of 18/8 stainless steel.
- Handle made of PP (polypropylene).
- Designed by the renowned Dutch designer Robert Bronwasser – functional, ergonomic, and sturdy.
- Dishwasher safe.

code	mm	€
855638	263x132x(H)17	**9,55**

PIZZA BENCH SCRAPER HEAVY-DUTY

- Blade made of stainless steel with a handle made of silicone.
- Blade is flexible.
- Designed by the renowned Dutch designer Robert Bronwasser – functional, ergonomic, and sturdy.
- Dishwasher safe.

code	mm	€
855645	130x95x(H)13	**4,90**

PIZZA SPATULA HEAVY-DUTY

- Made of stainless steel.
- Handle made of Polypropylene.
- Dishwasher safe.
- Designed by Robert Bronwasser.

code	mm	€
855577	380x90	**12,50**

PIZZA SHEAR HEAVY-DUTY

S.S. stainless steel | PP polypropylene

- Made of stainless steel.
- Handle made of Polypropylene.
- Designed to cut Neapolitan pizza and cuts without moving ingredients.
- Dishwasher safe.

code	mm	€
618219	245x88	**8,15**

PASTA AND PIZZA PLATES

- Made of durable glazed porcelain.
- Microwave safe.
- Dishwasher safe.
- Not oven safe.

777855

PIZZA PLATE BAROCCO

code	mm	€
777855	ø330	7,95
768792	ø310	7,45

778937

PIZZA PLATE RECIPE COLLECTION BLACK

code	mm	€
778937	ø330	7,95
768761	ø310	7,45

778944

PIZZA PLATE RECIPE COLLECTION BRICK RED

code	mm	€
778944	ø330	7,95
768778	ø310	7,45

769935

PASTA PLATE BAROCCO

code	mm	€
769935	ø275	12,50

774847 774854 774861

PIZZA PLATE SPECIALE

code	colour	mm	€
774830	White	ø280	**4,70**
774847	White	ø330	**5,60**
774854	Dark grey	ø330	**7,00**
774861	Yellow	ø330	**7,00**

769928

PASTA PLATE SPECIALE

code	mm	€
769928	ø265	**6,05**

774885

PIZZA PLATE GRANITE

code	mm	€
774885	ø330	**7,00**
768815	ø310	**6,75**

778906

PIZZA PLATE DROPS COLLECTION

code	mm	€
778913	ø330	**7,95**
778906	ø310	**7,45**

769911

PIZZA PLATE CRETE

code	mm	€
769911	ø330	**8,15**
768785	ø310	**7,95**

769904

PASTA PLATE CRETE

code	mm	€
769904	ø265	**7,95**

774892

PIZZA PLATE TRADITIONAL

code	mm	€
774892	ø330	**7,95**
768808	ø310	**7,45**

indoor micro stackable NEW

427835

PIZZA PAN

- Made of blue steel.
- Rectangular shape.
- Rolled rim.
- Rim height: 25 mm.
- Smooth surface.
- Stackable.
- Resistant to high temperatures and intensive use.
- Requires regular cleaning, drying, and greasing.
- Waterproof.
- Not dishwasher safe.
- Not microwave safe.

code	mm	€
427835	600x400x(H)25	**23,50**

oven wash micro stackable

617083

PIZZA PAN

- Made of blue steel sheet.
- Uncoated finish.
- Heat-resistant up to 360°C.
- Resistant to pressure and intensive use.
- Requires regular cleaning, drying, and greasing.
- Not dishwasher safe.
- Not microwave safe.

code	ø bottom (mm)	mm	€	
427842	165	ø180x(H)25	**4,35**	N
617083	220	ø240x(H)25	**4,70**	
617090	240	ø260x(H)25	**5,25**	
617106	260	ø280x(H)25	**5,60**	
617205	280	ø300x(H)25	**6,05**	
617304	300	ø320x(H)25	**6,30**	
617403	340	ø360x(H)25	**7,95**	
617410	380	ø400x(H)25	**9,35**	
617434	480	ø500x(H)30	**14,00**	

Fe carbon steel oven wash micro stackable

616918

PERFORATED PIZZA PAN

- Made of carbon steel covered with iron oxide which ensures excellent corrosion protection.
- Very even baking thanks to special perforation.
- Holes diameter: Ø 3mm.
- ATTENTION: Not dishwasher safe nor microwave safe.

code	ø bottom (mm)	mm	€
616918	261	ø291x(H)24	**12,00**
616901	240	ø270x(H)25	**11,50**
616925	281	ø311x(H)23	**13,00**
616932	324	ø352x(H)23	**13,50**
616949	381	ø411x(H)23	**17,50**

PIZZA PAN RECTANGULAR

- Made in blue steel.
- Uniform heat distribution when baking.

code	mm	€
808276	600x400x(H)25	22,50

808276

PIZZA SCREEN

- Ideal for uniform pizza baking.
- Made of aluminium.

code	mm	€
617502	ø230	2,35
617519	ø250	2,60
617526	ø280	2,80
617533	ø300	3,05
617540	ø330	3,30
617557	ø360	3,75
617458	ø380	4,00
617564	ø400	4,45
617465	ø430	4,70
617571	ø450	5,15
617472	ø480	5,60
617588	ø508	6,05
617595	ø600	11,00

617533

ø500 have
a reinforced bottom

505588

PIZZA BOARD

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

code	mm	€
505540	ø300	13,00
505557	ø350	15,00
505564	ø400	17,50
505571	ø450	20,00
505588	ø500	32,00

810361

PIZZA SCREEN/PAN RACK

- Holds up to 14 pizza screens or pans.

code	mm	€
810361	300x305x(H)680	48,50

709818

Watch the video

PIZZA DELIVERY BAG 35 CM

- Tight shutter easy to adjust.
- Made of tough and easy to clean material.
- Top transparent pocket for bills.

code		mm	€
709825	4 boxes	370x370x(H)200	**22,00**
709818	4 boxes	470x470x(H)210	**28,00**

709870

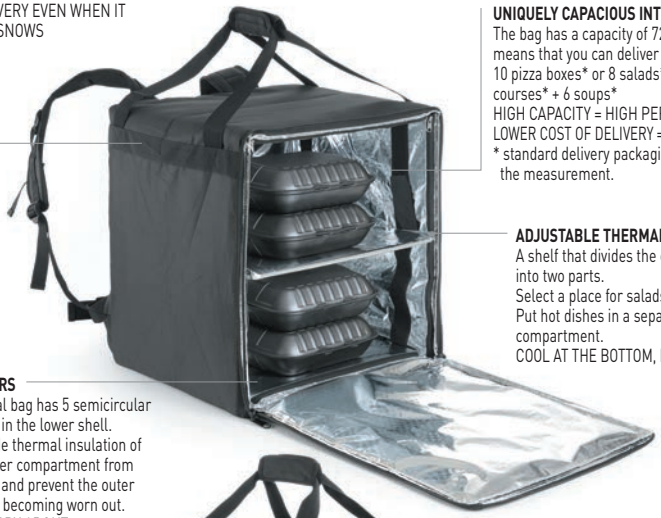
PIZZA DELIVERY BAG 45 CM KITCHEN LINE

- Made from durable and easy to clean polyester.
- Outside made from 600D polyester and the inside is made from 210D polyester.
- Pizza compartment is padded with 5 mm thick foam.
- Closed with velcro, easy to adjust.
- The large handle makes carrying comfortable.
- Fitted with top transparent pocket for bills.

code	mm	€
709870	470x470x(H)210	**20,00**

WATERPROOF COATING
The bag is made of a high-quality material that protects its contents against water and wind.
EASY DELIVERY EVEN WHEN IT RAINS OR SNOWS

HENDI Al aluminium PE polyethylene PP polypropylene



UNIQUELY CAPACIOUS INTERIOR
The bag has a capacity of 72 litres, which means that you can deliver up to:
10 pizza boxes* or 8 salads* + 6 main courses* + 6 soups*
HIGH CAPACITY = HIGH PERFORMANCE = LOWER COST OF DELIVERY = HIGHER PROFIT
* standard delivery packaging was used for the measurement.

ADJUSTABLE THERMAL SHELF
A shelf that divides the compartment into two parts.
Select a place for salads, coleslaws.
Put hot dishes in a separate compartment.
COOL AT THE BOTTOM, HOT AT THE TOP

SEPARATORS
The thermal bag has 5 semicircular separators in the lower shell.
They provide thermal insulation of the container compartment from the ground and prevent the outer fabric from becoming worn out.
DON'T WORRY ABOUT PUTTING IT DOWN THE DISHES ARE SAFE

MULTIFUNCTIONAL CARRIER
Equipped with:
- Chest + belt tensioners
- Hooks for payment terminals/on the straps
- Comfort system – soft, ventilated cladding with light foam on the back and the harness
- Waterproof bill pocket

FUNCTIONALITY COMFORT "HANDS-FREE"

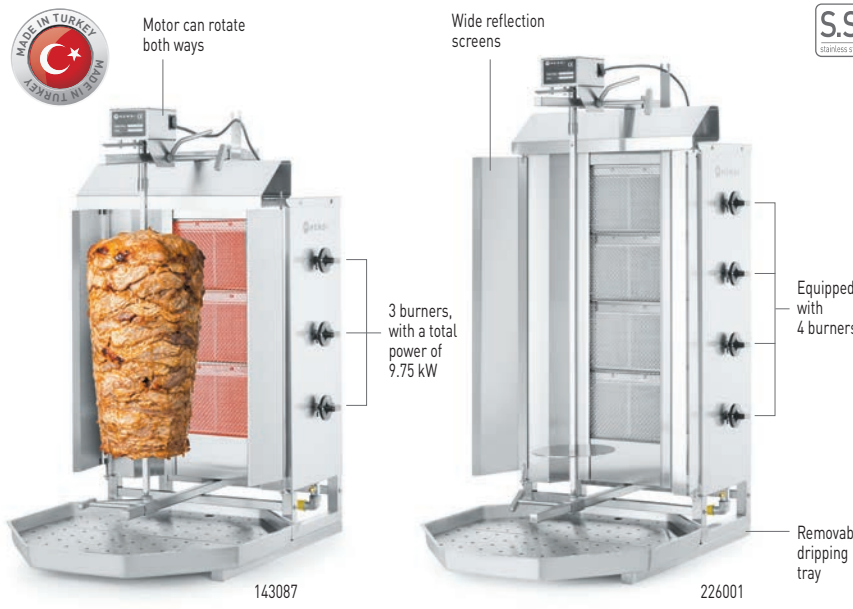
THREE-LAYER WALL WITH COMPARTMENT INSERT
Low temperature permeability thanks to the multi-layer system of walls where the PVC compartment insert plays an important role.
It stiffens the entire structure and provides effective thermal insulation.
THE THERMO INSTANT TECHNOLOGY KEEPS THE FOOD WARM FOR MORE THAN 1.5 HOURS

STRUCTURAL AND SUPPORT BELTS IN AUTOMOTIVE TECHNOLOGY
Polypropylene weave strips in the belt.
Durable, strong, with a great design that will last for years.
NO FRAYING OR UNRAVELLING

PIZZA & FOOD DELIVERY BACKPACK INSULATED

- Lightweight backpack with large, adjustable, padded shoulder straps and padded back section for comfort.
- Fitted with adjustable waist band for extra stability.
- Waterproof thanks to the use of durable 600D polyester.
- Large compartment with adjustable, velcro mounted shelf.
- Compartment has two layers of insulation, PE foam and aluminium foil.
- One side of the backpack can be opened with a zipper for easy access.
- With large padded carrying handles on the top and a transparent card holder on the back.
- Reflector strip fitted on the outside for extra safety.

code	mm	€
709801	410x410x(H)480	**60,50**



GAS KEBAB GRILLS

- Housing made of stainless steel.
- Skewer made of 18/8 stainless steel.
- Top-mounted motor with reversible rotation.
- The distance between the rotating skewer and the heating elements is adjustable.
- Fitted with a thermocouple.
- For natural gas; can be converted to propane with the converter set (included).
- Removable drip tray for rendered fat.
- Two tilting stainless steel reflection screens on the right and left.
- Safety valve for the doner grill.
- IPX protection class: IP20.

GAS KEBAB GRILL

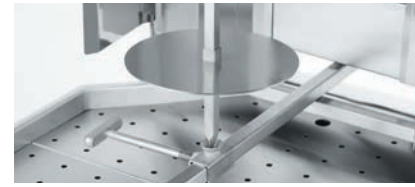
- Fitted with thermocouple.
- 3 burners with a total power of 9,75 kW.
- Grill length: 725 mm.
- Meat capacity of up to 40kg.

code	kW[HS]	mm	€
143087	9.75	470x550x(H)960	**768,00**

GAS KEBAB GRILL

- Fitted with thermocouple.
- 4 burners with a total power of 13 kW.
- Grill length: 900 mm.
- Meat capacity of up to 60kg.

code	kW[HS]	mm	€
226001	13	735x745x(H)1110	**884,00**



226018

ELECTRIC KEBAB GRILL

- Housing made of stainless steel.
- Skewer made of 18/8 stainless steel.
- Top-mounted motor with reversible rotation.
- The distance between the rotating skewer and the heating elements can be adjusted.
- 4 individual heating zones sealed in Robax glass (approx. 1.8 kW each).
- Each zone with a switch and 5 heat levels: 0-1-2-3-MAX.
- Skewer dimensions: 12 x 12 mm x (H) 890 mm, usable length: 650 mm.
- Plate diameter: 180 mm.
- Meat weight capacity of up to 60 kg.
- Maximum meat block dimensions: ø300 x (H) 650 mm.
- Removable drip tray for rendered fat.
- Two tilting stainless steel reflection screens on the right and left.
- IPX protection class: IP40.

code	V	W	mm	€
226018	400	7200	550x700x(H)1120	**1 240,00**

523964

KEBAB SHOVEL

- Shovel made of 18/0 stainless steel.
- Handle made of phenol-formaldehyde resin.
- Easy to assemble.
- Shovel dimensions without the handle: 230x175x80 mm.

code	mm	€
523964	275x230	**28,00**

NEW

263532

CONTACT GRILL, KEBAB XL

- Ribbed top and bottom cooking plates.
- Independent heat distribution for top and bottom plates.
- Tube-type heating elements.
- Grilling surface dimensions:
  - 263525: upper 352×268 mm, lower 378×340 mm.
  - 263532: upper 455×260 mm, lower 478×345 mm.
- Heavier top plate applies increased pressure for more efficient and even grilling.

code	V	W	mm	€
263532	230	3000	508x458x(H)234	**372,00**
263525	230	2500	408x455x(H)223	**291,00**

NEW

Durable construction designed for intensive use in gastronomy.

Capacity up to 40 kg of meat.

Precise roasting control thanks to 4 independent burners.

Flexible fuel supply (LPG and natural gas).

Bottom-mounted motor protects it from overheating.

Drain opening and removable tray enable faster cleaning.

Kebab spatula included.

219768

KEBAB GRILL, GAS

- Made of stainless steel.
- Suitable for doner, gyros, and shawarma-style meat.
- 4 independently controlled gas burners.
- Suitable for LPG and natural gas (NG).
- Electric motor-driven rotisserie.
- Rotisserie speed: 3.5 RPM.
- Manual burner control.
- Drip opening with removable drip tray.
- Supplied with 50 mbar regulator and gas hose.
- Kebab shovel included.
- Maximum meat capacity: 40 kg.

code	V	kW (HS)	mm	€
219768	230	13.2	537x639x(H)1013	**791,00**

S.S. stainless steel

267240

KEBAB KNIFE, ELECTRIC

- Blade cover made of stainless steel.
- Handle and motor housing made of anti-slip material.
- Designed for slicing döner kebab, shawarma, gyros, and similar meats.
- Slicing area: 100 mm.
- Supplied with 2 stainless steel blades: 1 smooth and 1 serrated.
- Blade rotation speed: 2600 RPM.
- Slicing capacity: up to 30 kg/h.
- Adjustable slicing thickness from 0 to 8 mm.
- Integrated ON/OFF switch.
- Overload protection with reset button.
- Blade sharpening stone included.

code	V	mm	€
267240	230	262x134x(H)189	**140,00**

S.S. stainless steel

267257

CORDLESS KEBAB KNIFE ELECTRIC

- For slicing döner kebab, shawarma, gyro, etc.
- 2 stainless steel Ø 100 mm blades, 1 smooth and 1 serrated.
- Blade spins at 2600 RPM and can slice up to 60 kg/h.
- Easily adjustable slicing thickness from 0 mm up to 8 mm.
- Blade cover made of stainless steel ensures safety during cutting.
- Handle and motor housing made of anti-slip material.
- ON/OFF switch integrated with the housing.
- Charger with red and green light indicating battery level.
- Two 2,000 mAh battery packs included.
- Blade sharpening stone included.
- Weight 1,6 kg.

code	V	W	mm	€
267257	230	80	155x127x(H)202	**233,00**

Al aluminium S.S. stainless steel

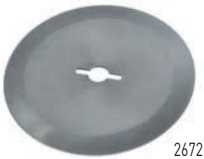
267264

KEBAB KNIFE ELECTRIC

- Ideal for slicing any type of roasted meat like; kebab, shoarma, gyros, etc.
- Large Ø 80 mm smooth slicing disk with stainless steel guard.
- The blade cover ensures safety while slicing.
- Additional Ø 80 mm serrated slicing disk included.
- Disk spins at 8.000 RPM.
- Aluminium handle with 2.7 m power cord.
- Ingress protection: IPX4.
- Adapter with indicator lamp.
- Blade sharpening stone, knife stand and a screwdriver are included.

code	V	W	mm	€
267264	230	80	232x120x(H)140	**289,00**

S.S. stainless steel **NEW**



267219

REPLACEMENT KNIFE FOR KEBAB KNIFES

- Replace your broken or lost knife to extend the service life of your electric kebab knife.
- For use with HENDI Kebab knife electric 267240, 267257.

code	mm	€
267219	ø100	**39,50**

GOLIATH

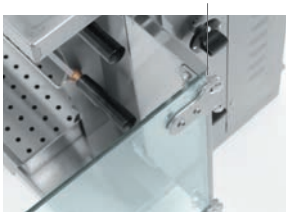
GAS SPIT CHICKEN ROASTERS

- Stainless steel housing
- Swing doors made of tempered glass
- Right door opens with part of right panel to facilitate grate insertion
- Spit and handle length: 950 mm, usable spit length: 740 mm
- Spit section: 12x12 mm
- Electric motor to rotate spits: 30 W/230 V
- Chamber light

226070

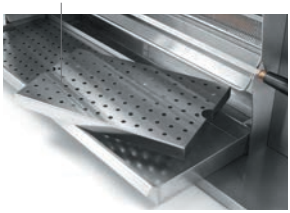
code	226063	226070	226087
capacity	8-10 chickens	12-15 chickens	16-20 chickens
number of rotate spits	2	3	4
dimensions	1150x472x(H)605 mm	1150x472x(H)795 mm	1150x472x(H)981 mm
number of independent heating zones	2	3	4
gas consumption	0,98 m³/h	1,46 m³/h	1,96 m³/h
power	9,4 kW [Hs]	14,1 kW [Hs]	18,8 kW [Hs]
weight	65 kg	85 kg	100 kg
€	**2 000,00**	**2 390,00**	**2 810,00**

Door opening system to facilitate taking grates out



Independently controlled heating zones

Removable dripping tray



224830

Watch the video

Al aluminium S.S. stainless steel

PASTA MAKER

- Perfect for making fresh pasta (max. width: 140 mm).
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three aluminium alloy rollers/cutters: dough roller, tagliatelle cutter and fettuccine cutter.
- Includes a hand crank and a clamp for table mounting.

code	mm	€
224830	210x193x(H)135	**33,00**

S.S. stainless steel

PASTA MAKER ELECTRIC

- Perfect for making fresh pasta (max. width: 170 mm).
- Cover equipped with safety switch.
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three rollers/cutters: dough roller, tagliatelle cutter (6,25 mm) and fettuccine cutter (2 mm).
- The rollers and cutters are made of 430 stainless steel.

code	V	W	mm	€
224847	230	70	256x213x(H)232	**198,00**

Watch the video

224847

Al aluminium S.S. stainless steel wash

DUMPLINGS MAKER

- For easy preparation of 5 dumplings at a time.
- Body made of stainless steel with brushed finish.
- Handle made of aluminium.
- With hinges made of stainless steel connecting 2 parts of the form.
- Mould surface finished with a non-stick coating – for effortless removal of the finished dumplings.
- Handle along the entire length of the form – for even pressure during forming.
- With 4 rubber anti-slip feet.
- Max. thickness and diameter of a dumpling: 21 mm, ø80 mm.
- Width of a dumpling "rim": 8 mm.
- Dimensions of the open dumpling maker: 470x245x80 mm.
- Not dishwasher safe.
- CAUTION: to prevent damage of the coating, do not use the dumpling maker without dough inside. Do not wash the coating with strong cleaning agents and coarse sponges.

code	mm	€
230107	470x140x(H)95	**337,00**

S.S. stainless steel

Stainless steel roller

CHEESE GRATER, ELECTRIC

- Housing made of die-cast polished aluminium.
- Roller made of stainless steel.
- Motor is protected against overloading.
- Safety microswitch automatically cuts power when the feed tray is opened.
- Suitable for grating parmesan cheese and other hard cheeses.
- Not suitable for soft cheeses.
- Cylinder diameter Ø 110x60 mm.
- Capacity: 30 kg p/h.
- Included: Grated cheese container 1.3 L.

code	-	V	W	mm	€
226827	30 kg/h	230	380	292x226x(H)302	**398,00**

Watch the video

MADE IN ITALY

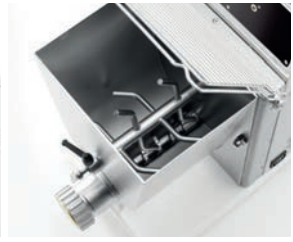
226827

PASTA MACHINE

- For use in professional gastronomy
- For kneading and extruding pasta in various forms from fresh dough
- Housing, bowl, agitators and the lid are made of AISI 304 stainless steel
- An electronic control panel enables switching the operation from kneading the dough to extruding ready-made pasta forms
- The lid with a grid enables adding ingredients safely also while the device is working
- Microswitch automatically stops the machine when the lid is opened
- The removable bowl and agitators are dishwasher safe
- Production capacity: 8 kg/h
- Max dough load per cycle: 2 kg
- Weight: 26,5 kg
- The set includes: an electric knife to cut off the pasta and an extrusion cooling unit
- Pasta extrusion dies measuring ø57 mm need to be ordered separately

code	V	W	mm	€
201619	230	370	300x550x(H)540	**1 840,00**

201619



229330

ELECTRIC KNIFE FOR CUTTING OFF EXTRUDED PASTA PIECES

- Adjustable speed: 0 to 80 rpm

code	mm	€
229330	240x110x(H)70	**419,00**

BIGOLI EXTRUDER DIE

- Made of brass
- 22 holes measuring ø3 mm each

code	€
229347	86,00

PAPPARDELLE EXTRUDER DIE

- Made of brass
- 5 holes measuring 16x1 mm each

code	€
229385	86,00

FETTUCINE EXTRUDER DIE

- Made of brass
- 15 holes measuring 8x1 mm each

code	€
229354	86,00

SFOGLIA EXTRUDER DIE

- Made of brass
- 1 hole for producing a whole sheet of dough; it's 155 mm long and 1-4 mm thick

code	€
229392	103,00

FUSILLI EXTRUDER DIE

- Made of brass
- 5 holes measuring ø9 mm each

code	€
229361	86,00

CAPELLI D'ANGELO EXTRUDER DIE

- Made of brass
- 22 holes measuring ø1 mm each

code	€
229408	86,00

CASARECCE EXTRUDER DIE

- Made of brass
- 5 holes in an S-shaped form measuring 9x5 mm each

code	€
229378	86,00

GNOCCHI EXTRUDER DIE

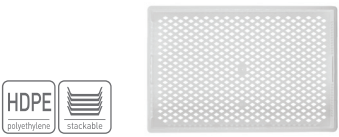
- Made of brass
- 1 hole measuring ø12 mm

code	€
229415	86,00

SPAGHETTI EXTRUDER DIE

- Made of brass
- 22 holes measuring ø2 mm each

code	€
229484	86,00



FRESH PASTA DRYING BOX

- Made of HDPE, BPA-free.
- Temperature resistant: from -40°C to 90°C.

code	mm	€
880999	600x400x(H)70	17,00

880999

PASTA COOKER

18/0 stainless steel | 18/10 stainless steel

- For cooking pasta, dumplings, and also vegetables.
- Upper part of the housing made of 18/8 stainless steel.
- Other parts of the housing (without the worktop) made of 18/0 stainless steel.
- Container made of 18/10 stainless steel, with 10 L capacity.
- Heating element is at the bottom of the container.
- Direct connection to water.
- Valve dial for fresh water at the front control panel.
- Temperature adjustment with a dial in the range: from 30°C to 120°C.
- Indicator light informing about reaching the set temperature.
- Removable spout for used water.
- Holder for baskets intended for draining the contents.
- Mechanical locking for preventing accidental drain tap opening.
- Overheating protection with a reset on the front control panel.
- Non-slip feet.
- Included: 2 baskets 100x292x(H)158 mm and a lid.
- The appliance is delivered without a plug.

PASTA AND DUMPLINGS COOKER

code	V	W	mm	€
238899	230	3500	330x600x(H)380	**1 170,00**

PASTA AND DUMPLINGS COOKER, FREE-STANDING

- Free-standing appliance - on a stand.
- Stand closed on 3 sides, made of stainless steel AISI 430.
- Inner dimensions of the stand: 325x545x(H)437 mm.
- Adjustable feet in the range: 100-160 mm.

code	V	W	mm	€
238844	230	3500	330x600x(H)907	**1 280,00**

BASKET FOR PASTA COOKER

S.S. stainless steel

code	-	mm	€
943465	single - 2 per chamber	100x292x(H)158	**130,00**

PASTA COOKER

- Water tank and pasta baskets made of 18/8 stainless steel.
- Including 5 baskets:
  - 1 large basket (170 x 263 x 306 mm).
  - 2 medium baskets (170 x 130 x 259 mm).
  - 2 small baskets (115 x 126 x 253 mm).
- Adjustable temperature range: from 45°C to 110°C.
- Water tank capacity: 25L.
- The heater is located at the bottom of the covered chamber.
- Control light indicates when the set temperature has been reached.
- Includes a tap to easily empty it of water.
- Anti-slip feet.
- Includes a mechanical lock to prevent the drain valve from being opened accidentally.
- Overheating protection.

code	liters	V	W	mm	€
240496	25	230	3500	601x326x(H)279	**256,00**

240496

18/8 stainless steel **NEW**

967881

BASKET FOR PASTA COOKER

- Basket made of stainless steel 18/8.
- Intended for use with the HENDI Pasta cooker, code 240496.
- Available in different sizes.

code	-	mm	€
967874	Small	115x126x(H)253	**30,00**
967881	Medium	170x130x(H)259	**34,50**
967898	Large	170x263x(H)306	**45,50**

09

Cooling

Feel the ice experience

Thick insulation (90 mm).
GN 2/1
A
B
High energy efficiency class(A, B).
Embossed guides.
Rounded door edges.

FREEZER PROFI LINE PLUS

- Interior and exterior made of stainless steel.
- Embossed shelf guides.
- Integrated handle.
- Curved door edges.
- Suitable for GN 2/1 containers.
- Max. load per shelf: 40 kg.
- Adjustable shelf positions.
- Temperature range: -2°C to +8°C.
- Ventilated cooling.
- Automatic defrost.
- Top-mounted compressor.
- 90 mm polyurethane insulation.
- Digital display with electronic thermostat.
- LED interior lighting.
- Fitted with 4 wheels, including 2 castors.

NEW

R600a R290 COOLANT

2 years WARRANTY

238233, 238240

238257, 238264

Chamber and outer housing made of stainless steel

PE polyethylene

SHELF FOR COOLING AND FREEZING CABINETS GN 2/1

- Steel shelf, covered with white polyethylene, wired.
- Size – GN 2/1.

code	mm	€
801888	530x650	**17,50**

	A	A	B	B
type	refrigerator	refrigerator	freezer	freezer
code	238233	238257	238240	238264
capacity gross/net	552/430 l	1235/860 l	552/430 l	1235/860 l
dimensions	714x830x(H)1940 mm	1374x830x(H)1940 mm	714x830x(H)1940 mm	1374x830x(H)1940 mm
chamber dim.	534x635x(H)1510 mm	1194x635x(H)1510 mm	534x635x(H)1510 mm	1194x635x(H)1510 mm
temperature range	-2/8 °C	-2/8 °C	-22/-17 °C	-22/-17 °C
refrigerant	R600a	R600a	R290	R290
climate class	5	5	5	5
insulation thickness	90 mm	90 mm	90 mm	90 mm
type of defrost	auto	auto	auto	auto
shelf	4x 530x650 mm	8x 530x650 mm	4x 530x650 mm	8x 530x650 mm
average daily power consumption	0,90 kWh/24 h	1,38 kWh/24 h	3,44 kWh/24 h	5,47 kWh/24 h
power/voltage	220 W/230 V	230 W/230 V	370 W/230 V	370 W/230 V
weight	110 kg	185 kg	110 kg	185 kg
€	**1 630,00**	**2 330,00**	**1 910,00**	**2 660,00**

REFRIGERATORS & FREEZERS PROFI LINE | 800 SERIES

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanised steel.
- Self-closing lockable door(s) with comfortable curved door handle(s).
- Forced air cooling with auto-defrost, compressor placed above the chamber.
- 60 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 2/1.
- Digital display and electronic thermostat.
- Fitted with 4 wheels of which 2 are castor wheels.
- Climate class: 5.
- With adjustable shelving.

R600a R290 COOLANT

2 years WARRANTY

Watch the video

232118, 232132 232125, 232149

Chamber and outer housing made of stainless steel

SHELF FOR COOLING AND FREEZING CABINETS GN 2/1

- Steel shelf, covered with white polyethylene, wired.
- Size – GN 2/1.

code	mm	€
801888	530x650	**17,50**

	B	B	C	C
type	refrigerator	refrigerator	freezer	freezer
code	232118	232125	232132	232149
capacity gross/net	670/455 l	1240/940 l	670/455 l	1240/940 l
dimensions	730x800x(H)2065 mm	1314x800x(H)2065 mm	730x800x(H)2065 mm	1314x800x(H)2065 mm
chamber dim.	610x635x(H)1540 mm	1194x635x(H)1540 mm	610x635x(H)1540 mm	1194x635x(H)1540 mm
temp. range	-2/8 °C	-2/8 °C	-22/-17 °C	-22/-17 °C
refrigerant	R600a	R600a	R290	R290
climate class	5	5	5	5
insulation thickness	60 mm	60 mm	60 mm	60 mm
type of defrost	auto	auto	auto	auto
shelf	4x 530x650 mm*	8x 530x650 mm*	4x 530x650 mm*	8x 530x650 mm*
average daily power consumption	1,26 kWh/24 h	2,01 kWh/24 h	4,99 kWh/24 h	8,19 kWh/24 h
power/voltage	220 W/230 V	350 W/230 V	600 W/230 V	980 W/230 V
weight	107 kg	171 kg	115 kg	177 kg
€	**1 250,00**	**1 850,00**	**1 480,00**	**2 120,00**

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

REFRIGERATORS & FREEZERS PROFI LINE | 700 SERIES

- Inner and outer housing are made of stainless steel.
- Outer rear cover made of galvanised steel.
- Self-closing lockable door(s) with comfortable curved door handle(s).
- Forced air cooling with auto-defrost, compressor placed above the chamber.
- 50 mm thick polyurethane foam insulation.
- With adjustable shelving.
- Digital display and electronic thermostat.
- Fitted with 4 wheels of which 2 are castor wheels.

233108, 233115

233122, 233139

Chamber and outer housing made of stainless steel

R600a R290 COOLANT

2 years WARRANTY

SHELF FOR COOLING AND FREEZING CABINETS GN 2/1

- Steel shelf, covered with white polyethylene, wired.
- Size – GN 2/1.

code	mm	€
801888	530x650	17,50

	C	C	D	D
type	refrigerator	refrigerator	freezer	freezer
code	233108	233122	233115	233139
capacity gross/net	410/280 l	900/620 l	410/280 l	900/620 l
dimensions	600x730x(H)1950 mm	1200x745x(H)1945 mm	600x730x(H)1950 mm	1200x745x(H)1945 mm
chamber dim.	500x540x(H)1380 mm	1100x540x(H)1380 mm	500x540x(H)1380 mm	1100x540x(H)1380 mm
temp. range	-2/8 °C	-2/8 °C	-22/-17 °C	-22/-17 °C
refrigerant	R600a	R600a	R290	R290
climate class	5	5	4	4
insulation thickness	50 mm	50 mm	50 mm	50 mm
type of defrost	auto	auto	auto	auto
shelf	3x 485x525 mm*	6x 485x525 mm*	3x 485x525 mm*	6x 485x525 mm*
average daily power consumption	1,43 kWh/24 h	2,18 kWh/24 h	5,78 kWh/24 h	9,17 kWh/24 h
power/voltage	290 W/230 V	450 W/230 V	600 W/230 V	750 W/230 V
weight	82 kg	132 kg	82 kg	132 kg
€	**1 160,00**	**1 500,00**	**1 360,00**	**1 740,00**

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

REFRIGERATORS AND FREEZERS PROFI LINE 420+420 L AND 890+420 L

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Forced cooling.
- Insulation 50 mm thick (material: C5H10).
- Digital display and electronic thermostat.
- EMBRACO compressor.
- Automatic evaporation of condensation.
- Climatic class: 4
- Self-closing lockable door, opens on the left side.
- Comfortable curved door handle.
- Fitted with 4 wheels of which 2 are castor wheels.

233146

233153

Chamber and outer housing made of stainless steel

	D	D
type	refrigerator-freezer	refrigerator-freezer
code	233146	233153
gross capacity	450 + 450 l	450 + 900 l
net capacity	420 + 420 l	420 + 890 l
dimensions	1200x740x(H)1950 mm	1800x740x(H)1950 mm
chamber dim.	refrigerator – 550x540x(H)1380 mm freezer – 550x540x(H)1380 mm	refrigerator – 1100x540x(H)1380 mm freezer – 525x540x(H)1380 mm
temp. range	-2/8°C, -17/-22°C	-2/8°C, -17/-22°C
refrigerant	R290 / R600a	R290 / R600a
climate class	4	4
insulation thickness	50 mm	50 mm
type of defrost	auto	auto
shelf	6x – refrigerator – 550x540x(H)1380 mm* freezer – 550x540x(H)1380 mm*	9x – refrigerator – 1100x540x(H)1380 mm* freezer – 525x540x(H)1380 mm*
average daily power consumption	8,21 kWh/24 h	9,32 kWh/24 h
power/voltage	870 W/230 V	1150 W/230 V
weight	135 kg	207 kg
€	**2 070,00**	**2 420,00**

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

REFRIGERATORS AND FREEZERS KITCHEN LINE

- Inner and outer housing are made of high-quality stainless steel.
- Outer rear cover made of galvanised steel.
- Fan-assisted static cooling, compressor in the bottom.
- With particle filter.
- Polyurethane foam insulation, 60 mm thick.
- Self-closing lockable door, opens on the left side.
- Comfortable curved door handle.
- Fitted with 4 wheels of which 2 are castor wheels.
- Digital display and electronic thermostat.

Watch the video

232729, 232514 232736

Chamber and outer housing made of stainless steel

SHELF FOR COOLING AND FREEZING CABINETS GN 2/1

- Steel shelf, covered with white polyethylene, wired.
- Size – GN 2/1.

code	mm	€
801888	530x650	**17,50**

	D	D	D
type	refrigerator	refrigerator	freezer
code	232729	232736	232514
capacity gross/net	580/381 l	1300/762 l	580/381 l
dimensions	685x800x(H)1987 mm	1382x805x(H)2112 mm	685x800x(H)1987 mm
chamber dim.	565x640x(H)1525 mm	1262x640x(H)1525 mm	565x640x(H)1525 mm
temp. range	-5/5 °C	-5/5 °C	-22/-17 °C
refrigerant	R600a	R290	R290
climate class	4	4	4
insulation thickness	60 mm	60 mm	60 mm
type of defrost	auto	auto	auto
shelf	4x 546x622 mm*	8x 618x622 mm*	4x 646x622 mm*
average daily power consumption	2,5 kWh/24 h	3,77 kWh/24 h	6,79 kWh/24 h
power/voltage	320 W/230 V	400 W/230 V	550 W/230 V
weight	110 kg	180 kg	110 kg
€	**1 060,00**	**1 520,00**	**1 190,00**

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

HENDI

BAKERY REFRIGERATORS & FREEZERS

- Housing made of stainless steel.
- 10 runners for shelves/trays.
- 60 mm polyurethane insulation.
- Self-closing, reversible door with lock.
- Digital thermostat for precise control.
- Static cooling with fan support.
- Adjustable feet (120–185 mm).
- LED interior lighting.
- Eco-friendly R290 refrigerant.
- Climate class 4.

R600a R290 COOLANT

2 years WARRANTY

600x400

237809

600x400

237816

Chamber and outer housing made of stainless steel

	D	E
type	refrigerator	freezer
code	237809	237816
capacity gross/net	800/737 l	800/700 l
dimensions	740x990x(H)2010 mm	740x990x(H)2010 mm
chamber dim.	624x860x(H)1396 mm	624x860x(H)1396 mm
temp. range	2/8 °C	-22/-18 °C
refrigerant	R290	R290
climate class	4	4
insulation thickness	60 mm	60 mm
type of defrost	auto	auto
shelf	10x guides 600x800 mm*	10x guides 600x800 mm*
average daily power consumption	3,51 kWh/24 h	11,2 kWh/24 h
power/voltage	230 W/230 V	500 W/230 V
weight	127 kg	134 kg
€	**1 870,00**	**2 100,00**

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

REFRIGERATORS AND FREEZERS BUDGET LINE

- Outer housing made of stainless steel.
- Fan assisted cooling.
- Rear external wall and bottom made of galvanised sheet metal.
- Interior made of ABS plastic.
- Thick cyclopentane foam insulation (C5H10) (up to 65 mm), depending on the model, for greater temperature stability inside the cabinet.
- Highly accurate digital thermostat makes it possible to precisely determine storage temperature.
- Adjustable shelves with a load capacity of 30 kg each, provided that the weight in the cooling display cabinet is distributed evenly.

R600a COOLANT

2 years WARRANTY

236017

236031

236055

	A	C	C
type	refrigerator	refrigerator	refrigerator
code	236017	236031	236055
exterior finish	stainless steel	stainless steel	stainless steel
capacity gross/net	200/100 l	400/260 l	600/455 l
dimensions	600x637x(H)835 mm	600x639x(H)1875 mm	775x744x(H)1900 mm
chamber dim.	500x410x(H)660 mm	468x468x(H)1635 mm	675x573x(H)1644 mm
temp. range	0/8 °C	0/8 °C	0/8 °C
refrigerant	R600a	R600a	R600a
climate class	4	4	4
insulation thickness	60 mm	65 mm	60 mm
type of defrost	auto	auto	auto
shelf	2x 506x415 mm*	4x 484x410 mm / 450x210 mm*	4x 660x525 mm / 615x190 mm*
average daily power consumption	0,677 kWh/24 h	1,07 kWh/24 h	1,59 kWh/24 h
power/voltage	110 W/230 V	170 W/230 V	140 W/230 V
weight	34 kg	62 kg	78 kg
€	**492,00**	**797,00**	**928,00**

* Maximum load capacity of the shelf approx. 30 kg (with evenly distributed load)

- Fixed shelves with freezing system components, with a load capacity of 25 kg each, provided that the weight in the freezing display cabinet is distributed evenly.
- Additional shelf at the bottom of the chamber to increase storage space (selected models only – see table).
- Electromechanical control with electronic display for indicating set and actual temperature.
- With 2 feet at the front allow for limited height adjustment and 2 castors at the back, ideal for moving the cabinet (only cabinets with the capacity of 400 and 600 l).
- Self-closing doors to reduce electricity consumption.
- Locking doors (with a key).

white coated steel

236000

236024

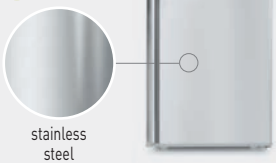
236048

	A	C	C
type	refrigerator	refrigerator	refrigerator
code	236000	236024	236048
exterior finish	white coated steel	white coated steel	white coated steel
capacity gross/net	200/100 l	400/260 l	600/455 l
dimensions	600x637x(H)835 mm	600x639x(H)1875 mm	775x744x(H)1900 mm
chamber dim.	500x410x(H)660 mm	468x468x(H)1635 mm	675x573x(H)1644 mm
temp. range	0/8 °C	0/8 °C	0/8 °C
refrigerant	R600a	R600a	R600a
climate class	4	4	4
insulation thickness	60 mm	65 mm	60 mm
type of defrost	auto	auto	auto
shelf	2x 506x415 mm*	4x 484x410 mm / 450x210 mm*	4x 660x525 mm / 615x190 mm*
average daily power consumption	0,677 kWh/24 h	1,07 kWh/24 h	1,59 kWh/24 h
power/voltage	110 W/230 V	170 W/230 V	140 W/230 V
weight	34 kg	62 kg	78 kg
€	**456,00**	**725,00**	**857,00**

* Maximum load capacity of the shelf approx. 30 kg (with evenly distributed load)

REFRIGERATORS AND FREEZERS BUDGET LINE

- Outer housing made of stainless steel.
- Fan assisted cooling.
- Rear external wall and bottom made of galvanised sheet metal.
- Interior made of ABS plastic.
- Thick cyclopentane foam insulation (C5H10) (up to 65 mm), depending on the model, for greater temperature stability inside the cabinet.
- Highly accurate digital thermostat makes it possible to precisely determine storage temperature.
- Adjustable shelves with a load capacity of 30 kg each, provided that the weight in the cooling display cabinet is distributed evenly.
- Fixed shelves with freezing system components, with a load capacity of 25 kg each, provided that the weight in the freezing display cabinet is distributed evenly.



stainless steel

236079

236093

236109

type	freezer	freezer	freezer
code	236079	236093	236109
exterior finish	stainless steel	stainless steel	stainless steel
capacity gross/net	200/100 l	400/260 l	600/455 l
dimensions	600x637x(H)835 mm	600x639x(H)1875 mm	775x744x(H)1900 mm
chamber dim.	439x453x(H)660 mm	480x453x(H)1635 mm	643x558x(H)1638 mm
temp. range	-20/-15 °C	-23/-18 °C	-23/-18 °C
refrigerant	R600a	R600a	R290
climate class	3	3	3
insulation thickness	60 mm	65 mm	60 mm
type of defrost	auto	auto	auto
shelf	2x 458x445 mm*	6x 425x415 mm*	6x 588x496 mm*
average daily power consumption	1,18 kWh/24 h	2,7 kWh/24 h	3,11 kWh/24 h
power/voltage	130 W/230 V	280 W/230 V	350 W/230 V
weight	36 kg	73 kg	86 kg
€	**547,00**	**884,00**	**948,00**

* Maximum load capacity of the shelf approx. 25 kg (with evenly distributed load)

- Additional shelf at the bottom of the chamber to increase storage space (selected models only – see table).
- Electromechanical control with electronic display for indicating set and actual temperature.
- With 2 feet at the front allow for limited height adjustment and 2 castors at the back, ideal for moving the cabinet (only cabinets with the capacity of 400 and 600 l).
- Self-closing doors to reduce electricity consumption.
- Locking doors (with a key).

white coated steel

236000

236024

236048

type	freezer	freezer	freezer
code	236062	236086	236116
exterior finish	white coated steel	white coated steel	white coated steel
capacity gross/net	200/100 l	400/260 l	600/455 l
dimensions	600x637x(H)835 mm	600x639x(H)1875 mm	775x744x(H)1900 mm
chamber dim.	439x453x(H)660 mm	480x453x(H)1635 mm	643x558x(H)1638 mm
temp. range	-20/-15 °C	-23/-18 °C	-23/-18 °C
refrigerant	R600a	R600a	R290
climate class	3	3	3
insulation thickness	60 mm	65 mm	60 mm
type of defrost	auto	auto	auto
shelf	2x 458x445 mm*	6x 425x415 mm*	6x 588x496 mm*
average daily power consumption	1,18 kWh/24 h	2,7 kWh/24 h	3,11 kWh/24 h
power/voltage	130 W/230 V	280 W/230 V	350 W/230 V
weight	36 kg	73 kg	86 kg
€	**503,00**	**813,00**	**1 030,00**

* Maximum load capacity of the shelf approx. 25 kg (with evenly distributed load)

DRY AGING CABINETS

- Body, door frame, and door handle made of 18/8 stainless steel.
- Door made of 2 layers of Low-E tinted tempered glass which increases energy efficiency by blocking infrared light and UV from the outside while preventing the heat from transferring inside.
- Door lock is included.
- Distilled water container made of ABS – distilled water must be filled manually.
- Display notification and audible alarm when the water tank's humidity falls below 15%.
- Alarm indicating the door open for more than 3.5 minutes – protection against uncontrolled disruption of the conditions in the chamber.
- Built-in UVC sterilisation lamp to prevent bacterial growth and guarantee safe environment for the meat; when the door is opened during the seasoning process, bacteria do not have a chance to develop.
- Forced cooling using a ventilator which ensures the required level of air circulation.
- LED lights placed on both sides of the chamber and on the ceiling.
- Max. load per hook: 25 kg.
- Max. load of the hanging rod: 50 kg.
- Adjustable humidity range: 60-85%.
- Current humidity level is displayed on the panel.
- Refrigerant: R600a.

R600a COOLANT

2 years WARRANTY

221433

204962

204986

type	refrigerator	refrigerator	refrigerator
code	221433	204962	204986
exterior finish	AISI 304	AISI 304	dark grey powder-coated metal
cap. gross/net	–/233 l	–/352 l	–/352 l
dimensions	595x760x(H)1270 mm*	695x760x(H)1720 mm*	695x760x(H)1720 mm*
temp. range	1/25 °C	1/25 °C	1/25 °C
refrigerant	R600a	R600a	R600a
number of shelves	3*	3*	3*
power/voltage	170 W	170 W	170 W
weight	17 kg	81 kg	81 kg
€	**2 630,00**	**2 910,00**	**3 030,00**

* Maximum load capacity of the shelf approx. 25 kg (with evenly distributed load)

DRY AGING CABINET, UNDERCOUNTER

- Body, door frame, and door handle made of 18/8 stainless steel.
- Door made of 2 layers of Low-E tinted tempered glass.
- Door lock is included.
- Distilled water container made of ABS – distilled water must be filled manually.
- Display notification and audible alarm when the water tank's humidity falls below 15%.
- Alarm indicating the door open for more than 3.5 minutes.
- Built-in UVC sterilisation lamp.
- Forced cooling using a ventilator.
- LED lights placed on both sides of the chamber and on the ceiling.
- Max. load per hook: 25 kg.
- Max. load of the hanging rod: 50 kg.
- Temperature range: 2 °C – 10 °C.
- Adjustable humidity range: 60-85%.
- Current humidity level displayed.
- Proper thermal, ventilation and humidity conditions for dry aging meat.
- Included:
  - 3x hooks.
  - Salt tray.

204979

type	refrigerator
code	204979
exterior finish	AISI 304
cap. gross/net	148/138 l
dimensions	600x545x(H)900 mm
chamber dim.	510x355x(H)745 mm
temp. range	2/10 °C
refrigerant	R600a
number of shelves	1
power/voltage	350 W
weight	50 kg
€	**1 130,00**

REFRIGERATOR & FREEZER COUNTERS PROFI LINE | 700 SERIES , WITH A BACKSPLASH

- Inner and outer housing are made of high-quality stainless steel.
- Outer rear cover is made of galvanised steel.
- Self-closing doors fitted with comfortable handles.
- Forced-air cooling with auto-defrost, with the compressor located next to the chamber.
- With adjustable shelving, fits containers up to GN 1/1.
- 50 mm thick polyurethane foam insulation.
- Features a digital display and an electronic thermostat.
- With 4 adjustable stainless-steel feet.
- Available with or without a 40 mm backsplash.

Chamber and outer housing made of stainless steel

2 years WARRANTY

R600a R290 COOLANT

232040, 232064

232057, 232699

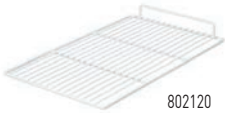
	A	A	NEW C	C	C
type	cooling, 2-door	cooling, 3-door	cooling, 4-door	freezing, 2-door	freezing, 3-door
code	232040	232057	238165	232064	232699
exterior finish	AISI 201	AISI 201	AISI 201	AISI 201	AISI 201
cap. gross/net	280/215 L	420/334 l	560/450 l	280/215 l	420/334 l
dimensions	1350x700x(H)839 mm	1795x700x(H)839 mm	2230x700x(H)839 mm	1360x700x(H)839 mm	1795x700x(H)839 mm
chamber dim.	822x570x(H)580 mm	1257x570x(H)580 mm	1692x570x(H)580 mm	822x570x(H)580 mm	1257x570x(H)580 mm
temp. range	-2/8 °C	-2/8 °C	-2/8 °C	-22/-18 °C	-22/-18 °C
refrigerant	R600a	R290	R290	R290	R290
climate class	5	5	5	5	5
insulation thickness	60 mm	60 mm	60 mm	60 mm	60 mm
type of defrost	auto	auto	auto	auto	auto
shelf	4x 330x555 mm*	6x 330x555 mm*	8x 330x555 mm*	4x 330x555 mm*	4x 330x555 mm*
average daily power consumption	1,34 kWh/24 h	1,73 kWh/24 h	1,91 kWh/24 h	3,97 kWh/24 h	5,09 kWh/24 h
power/voltage	250 W/230 V	400 W/230 V	400 W/230 V	600 W/230 V	600 W/230 V
weight	95 kg	120 kg	145 kg	95 kg	120 kg
€	**1 280,00**	**1 490,00**	**1 780,00**	**1 590,00**	**1 740,00**

* Maximum load capacity of the shelf approx. 20 kg (with evenly distributed load)

238165

Fe carbon steel

NEW



802120

REFRIGERATOR & FREEZER COUNTERS PROFI LINE | 700 SERIES WITHOUT A BACKSPLASH

- Inner and outer housing are made of high-quality stainless steel.
- Outer rear cover is made of galvanised steel.
- Self-closing doors fitted with comfortable handles.
- Forced-air cooling with auto-defrost, with the compressor located next to the chamber.
- With adjustable shelving, fits containers up to GN 1/1.
- 50 mm thick polyurethane foam insulation.
- Features a digital display and an electronic thermostat.
- With 4 adjustable stainless-steel feet.
- Available with or without a 40 mm backsplash.

2 years WARRANTY

NEW

R600a R290 COOLANT

Chamber and outer housing made of stainless steel

238110, 238134

238127, 238141

	A	A	C	C	C
type	cooling, 2-door	cooling, 3-door	cooling, 4-door	freezing, 2-door	freezing, 3-door
code	238110	238127	238158	238134	238141
exterior finish	AISI 201	AISI 201	AISI 201	AISI 201	AISI 201
cap. gross/net	280/215 l	420/334 l	560/450 l	280/215 l	420/334 l
dimensions	1350x700x(H)839 mm	1795x700x(H)839 mm	2230x700x(H)839 mm	1360x700x(H)839 mm	1795x700x(H)839 mm
chamber dim.	822x570x(H)580 mm	1257x570x(H)580 mm	1692x570x(H)580 mm	822x570x(H)580 mm	1257x570x(H)580 mm
temp. range	-2/8 °C	-2/8 °C	-2/8 °C	-22/-18 °C	-22/-18 °C
refrigerant	R600a	R290	R290	R290	R290
climate class	5	5	5	5	5
insulation thickness	60 mm	60 mm	60 mm	60 mm	60 mm
type of defrost	auto	auto	auto	auto	auto
shelf	4x 330x555 mm*	6x 330x555 mm*	8x 330x555 mm*	4x 330x555 mm*	6x 330x555 mm*
average daily power consumption	1,34 kWh/24 h	1,73 kWh/24 h	1,91 kWh/24 h	3,97 kWh/24 h	5,09 kWh/24 h
power/voltage	250 W/230 V	400 W/230 V	400 W/230 V	600 W/230 V	600 W/230 V
weight	95 kg	120 kg	145 kg	95 kg	120 kg
€	**1 160,00**	**1 340,00**	**1 690,00**	**1 440,00**	**1 590,00**

* Maximum load capacity of the shelf approx. 20 kg (with evenly distributed load)

SHELF FOR GN 1/1 REFRIGERATED COUNTERS AND CABINETS

- Made of carbon steel.
- Polyethylene coating.
- Maximum load: 15 kg.
- Temperature resistant from -18°C to 40°C.
- Not dishwasher safe.

code	€
802120	**13,00**

238158

Prices net of VAT

REFRIGERATOR COUNTER PROFI LINE | 700 SERIES

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanised steel.
- Self-closing doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- 50 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable stainless-steel feet.

2 years WARRANTY

R600a R290 COOLANT

Chamber and outer housing made of stainless steel

233764

237069

type	B cooling, 4 drawers without a backsplash	NEW B cooling, 4 drawers with a backsplash	B cooling, 6 drawers without a backsplash	NEW B cooling, 6 drawers with a backsplash
code	233764	238318	237069	238325
capacity gross/net	280/90 l	280/90 l	420/204 l	420/204 l
dimensions	1360x700 x(H)840 mm	1360x700 x(H)755 mm	1795x700 x(H)840 mm	1795x700 x(H)755 mm
chamber dimensions	822x570 x(H)580 mm	822x570 x(H)580 mm	1257x570 x(H)580 mm	1257x570 x(H)580 mm
temp. range	-2/8 °C	-2/8 °C	-2/8 °C	-2/8 °C
refrigerant	R600a	R600a	R290	R290
climate class	5	5	5	5
insulation thickness	60 mm	60 mm	60 mm	60 mm
type of defrost	auto	auto	auto	auto
drawers/shelf	4 drawers	4 drawers	6 drawers	6 drawers
average daily power consumption	1,79 kWh/24 h	1,79 kWh/24 h	1,98 kWh/24 h	1,98 kWh/24 h
power/voltage	250 W/230 V	250 W/230 V	400 W/230 V	400 W/230 V
weight	95 kg	95 kg	120 kg	120 kg
€	**1 900,00**	**2 000,00**	**2 430,00**	**2 540,00**

* Maximum load capacity of the shelf approx. 20 kg (with evenly distributed load)

238318

238325

KITCHEN LINE | 600 SERIES

- Inner and outer housing are made of high-quality stainless steel.
- Self-closing doors fitted with comfortable handles.
- Work surface fitted with a 40 mm high ridge at the back.
- Static refrigeration supported by internal fan, pollen filter.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 50 mm thick polyurethane foam insulation.
- With adjustable shelving.
- Digital display and electronic thermostat.
- With 4 adjustable stainless-steel feet.
- Climate class: 5 (233344, 233382), 4 (233351, 233399).
- Coolant: R600a (233344, 233382), R290 (233351, 233399).

2 years WARRANTY

COOLANT R600a R290 COOLANT

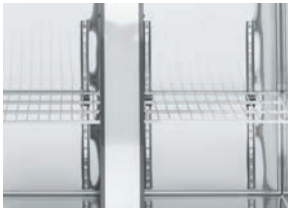
Chamber and outer housing made of stainless steel

233344, 233351

233382, 233399

	B	B	C	C
type	cooling, 2-door	cooling, 3-door	freezing, 2-door	freezing, 3-door
code	233344	233382	233351	233399
capacity gross/net	220/166 l	390/291 l	220/166 l	390/291 l
dimensions	1200x600x(H)840 mm	1800x600x(H)840 mm	1200x600x(H)840 mm	1800x600x(H)840 mm
chamber dim.	800x480x(H)580 mm	1400x480x(H)580 mm	800x480x(H)580 mm	1400x480x(H)580 mm
temp. range	-2/8 °C	-2/8 °C	-22/-17 °C	-22/-17 °C
refrigerant	R600a	R600a	R290	R290
climate class	5	5	4	4
insulation thickness	50 mm	50 mm	50 mm	50 mm
type of defrost	auto	auto	auto	auto
shelf	2x 390x428 mm	430x428 mm / 490x428 mm	4x 390x428 mm	6 – 430x428 mm / 490x428 mm
average daily power consumption	2,06 kWh/24 h	2,36 kWh/24 h	4,5 kWh/24 h	5,48 kWh/24 h
power/voltage	270 W/230 V	270 W/230 V	550 W/230 V	550 W/230 V
weight	71 kg	100 kg	74 kg	100 kg
€	**1 140,00**	**1 320,00**	**1 220,00**	**1 480,00**

* Maximum load capacity of the shelf approx. 18 kg (with evenly distributed load)



KITCHEN LINE | 700 SERIES

NEW

- 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: 5.

2 years WARRANTY

232019

238332

232026

238349

238363

238356

type	refrigerated counter, 2 doors without a backsplash	refrigerated counter, 2 doors with a backsplash	refrigerated counter, 3 doors without a backsplash	refrigerated counter, 3 doors with a backsplash	refrigerated counter, 4 drawers without a backsplash	refrigerated counter, 4 drawers with a backsplash
code	232019	238332	232026	238349	238363	238356
capacity gross/net	300/169 l	300/169 l	380/254 l	380/254 l	300/97 l	300/97 l
dimensions	900x700 x(H)890 mm	900x700 x(H)908 mm	1365x700 x(H)890 mm	1365x700 x(H)908 mm	900x700 x(H)868 mm	900x700 x(H)908 mm
temp. range	2/8 °C	2/8 °C	2/8 °C	2/8 °C	0/8 °C	0/8 °C
refrigerant	R600a	R600a	R600a	R600a	R600a	R600a
climate class	4	4	4	4	4	4
insulation thickness	35 mm	35 mm	35 mm	35 mm	35 mm	35 mm
type of defrost	auto	auto	auto	auto	auto	auto
shelf	4 – 335x590 mm/ 340x590 mm*	4 – 335x590 mm/ 340x590 mm**	6 - 335x590 mm/ 340x590 mm**	6 - 335x590 mm/ 340x590 mm**		
average daily power consumption	1,16 kWh/24 h	1,16 kWh/24 h	1,6 kWh/24 h	1,6 kWh/24 h	1,45 kWh/24 h	1,45 kWh/24 h
power/voltage	220 W/230 V	220 W/230 V	220 W/230 V	220 W/230 V	220 W/230 V	220 W/230 V
weight	72 kg	72 kg	94 kg	94 kg	82 kg	82 kg
€	**640,00**	**722,00**	**1 100,00**	**1 180,00**	**1 450,00**	**1 530,00**

* Maximum load capacity of the shelf approx. 18 kg (with evenly distributed load)
** Maximum load capacity of the shelf approx. 15 kg (with evenly distributed load)

REFRIGERATOR COUNTER
THREE GLASS DOOR

- Inner and outer casing made of high-grade AISI 201 stainless steel (galvanized steel rear wall, door frames made of aluminium)
- Forced cooling
- Insulation thickness: 60 mm (material: C5H10)
- Self-closing door
- 4 adjustable, fixed stainless steel feet
- Digital display, electronic thermostat
- EMBRACO refrigeration unit
- Automatic condensate evaporation
- Edge 40 mm
- Climate class: 5

233436

B

type	refrigerator counter three glass door
code	233436
capacity gross/net	420 l
dimensions	1795x700x(H)850 mm
chamber dim.	1257x570x(H)580 mm
temp. range	0/8 °C
refrigerant	R290
climate class	5
insulation thickness	60 mm
type of defrost	auto
drawers/shelf	adjustable
average daily power consumption	3,22 kWh/24 h
power/voltage	400 W/230 V
weight	125 kg
€	**1 470,00**

PIZZA COUNTERS

- Inner and outer housing made of high-quality stainless steel, with granite worktop.
- Doors fitted with comfortable handles.
- Forced air cooling with automatic defrost, compressor placed underneath the chamber.
- With adjustable shelving, suitable for containers up to GN 1/1.
- Digital display and electronic thermostat.
- Climate class: SN-T.
- All models delivered without GN containers.

SALAD COUNTERS

- Inner and outer housing are made of high-quality stainless steel.
- Doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 35 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.

232859

NEW

232781

232873

232798

type	Two door pizza counter	Three door pizza counter	Two door salad counter with glass display	Three door salad counter with glass display
code	232859	232873	232781	232798
capacity. gross/net	300/169 l	380/254 l	300/169 l	380/254 l
dimensions	900x700 x(H)1082 mm	1365x700 x(H)1120 mm	900x700 x(H)1300 mm	1365x700 x(H)1300 mm
temperature range	2/8 °C	2/8 °C	2/8 °C	2/8 °C
refrigerant	R600a	R600a	R600a	R600a
climate class	4	4	4	4
insulation thickness	35 mm	35 mm	35 mm	35 mm
type of defrost	auto	auto	auto	auto
shelf	4 – 335x590 mm/ 340x590 mm*	3 – 335x590 mm/ 340x590 mm*	2 – 335x590 mm/ 340x590 mm*	3 - 335x590 mm/ 340x590 mm*
average daily power consumption	2,12 kWh/24 h	2,55 kWh/24 h	2,12 kWh/24 h	2,55 kWh/24 h
power/voltage	310 W/230 V	310 W/230 V	310 W/230 V	310 W/230 V
weight	96 kg	180 kg	80 kg	110 kg
€	**764,00**	**1 270,00**	**920,00**	**1 280,00**

* Maximum load capacity of the shelf approx. 18 kg (with evenly distributed load)
* Maximum load capacity of the shelf approx. 20 kg (with evenly distributed load)

- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.

232880

232897

NEW

232804

232811

Two door salad counter with raised GN display	Three door salad counter with raised GN display	Two door salad counter	Three door salad counter
232880	232897	232804	232811
300/169 l	380/253 l	300/169 l	380/253 l
915x700 x(H)1030 mm	1380x700 x(H)1105 mm	915x700 x(H)875 mm	1380x700 x(H)868 mm
2/8 °C	2/8 °C	2/8 °C	2/8 °C
R600a	R600a	R600a	R600a
4	4	4	4
35 mm	35 mm	35 mm	35 mm
auto	auto	auto	auto
4 – 335x590 mm/ 340x590 mm*	6 - 335x590 mm/ 340x590 mm*	4 – 335x590 mm/ 340x590 mm*	6 – 335x590 mm/ 340x590 mm*
2,12 kWh/24 h	2,55 kWh/24 h	2,12 kWh/24 h	2,55 kWh/24 h
310 W/230 V	310 W/230 V	310 W/230 V	310 W/230 V
77 kg	108 kg	70 kg	90 kg
805,00	**1 220,00**	**640,00**	**1 100,00**

REFRIGERATED COUNTERTOP SERVER

- Inner and outer casing made of high-grade stainless steel
- Static cooling – cooled bottom of the inner basin
- EMBRACO refrigeration unit
- Insulation thickness: 40 mm (material: C5H10)
- Digital display, electronic thermostat
- Climate class: 5
- Refrigerant: R600a (40 g)
- Average daily electricity consumption: 1.55 kW
- Temperature range: 0/8°C
- Compressor: EMT45HLR with 1/5 hp
- Automatic defrosting
- Smooth operation in ambient temperature of up to 32°C and relative humidity up to 60%
- 4 plastic feet

2 years WARRANTY

R600a R290 COOLANT

5x GN 1/4 232903

7x GN 1/4 232910

4x GN 1/3 232965

8x GN 1/4 232927

6x GN 1/3 232972

type	refrigerator	refrigerator	refrigerator	refrigerator	refrigerator
code	232903	232910	232927	232965	232972
capacity gross/net	32/22,5 l	44/31,5 l	56/36 l	40/24 l	48/36 l
dimensions	1205x335 x(H)460 mm	1505x335 x(H)460 mm	1805x335 x(H)460 mm	1208x400 x(H)456 mm	1405x420 x(H)456 mm
chamber dim.	850x250 x(H)155 mm	1150x250 x(H)155 mm	1450x250 x(H)155 mm	850x310 x(H)155 mm	1060x310 x(H)155 mm
temp. range	2/8 °C	2/8 °C	2/8 °C	2/8 °C	2/8 °C
refrigerant	R600a	R600a	R600a	R600a	R600a
climate class	5	5	5	5	5
type of container GN	5x GN 1/4	7x GN 1/4	8x GN 1/4	4x GN 1/3	6x GN 1/3
average daily power consumption	1,55 kWh/24 h	1,55 kWh/24 h	1,55 kWh/24 h	1,55 kWh/24 h	1,55 kWh/24 h
power/voltage	180 W/230 V	180 W/230 V	180 W/230 V	180 W/230 V	180 W/230 V
weight	38 kg	43 kg	49 kg	41 kg	45 kg
€	**455,00**	**530,00**	**594,00**	**480,00**	**530,00**

4x GN 1/3 233948

7x GN 1/3 232989

6x GN 1/3 233955

9x GN 1/3 232996

7x GN 1/3 233979

8x GN 1/3 233986

9x GN 1/3 233993

refrigerator	refrigerator	refrigerator	refrigerator	refrigerator	refrigerator	refrigerator
232989	232996	233948	233955	233979	233986	233993
58/42 l	76/54 l	40/24 l	48/36 l	58/42 l	67/48 l	76/54 l
1605x420 x(H)460 mm	2005x420 x(H)456 mm	1205x420 x(H)630 mm	1405x420 x(H)630 mm	1605x420 x(H)630 mm	1805x420 x(H)630 mm	2005x420 x(H)630 mm
1250x310 x(H)155 mm	1650x310 x(H)155 mm	850x310 x(H)155 mm	1060x310 x(H)155 mm	1250x310 x(H)155 mm	1450x310 x(H)155 mm	1650x310 x(H)155 mm
2/8 °C	2/8 °C	2/8 °C	2/8 °C	2/8 °C	2/8 °C	2/8 °C
R600a	R600a	R600a	R600a	R600a	R600a	R600a
5	5	5	5	5	5	5
7x GN 1/3	9x GN 1/3	4x GN 1/3	6x GN 1/3	7x GN 1/3	8x GN 1/3	9x GN 1/3
1,55 kWh/24 h	1,55 kWh/24 h	1,55 kWh/24 h	1,55 kWh/24 h	1,55 kWh/24 h	1,55 kWh/24 h	1,55 kWh/24 h
180 W/230 V	180 W/230 V	180 W/230 V	180 W/230 V	180 W/230 V	180 W/230 V	180 W/230 V
49 kg	58 kg	41 kg	45 kg	49 kg	53 kg	58 kg
581,00	**657,00**	**480,00**	**530,00**	**581,00**	**619,00**	**657,00**

PIZZA COUNTERS

- Inner and outer housing made of high-quality stainless steel, with granite worktop.
- Doors fitted with comfortable handles.
- Forced air cooling with automatic defrost, compressor placed underneath the chamber.
- With adjustable shelving, suitable for containers up to GN 1/1.
- Digital display and electronic thermostat.
- Climate class: SN-T.
- All models delivered without GN containers.

220245 220252

type	A pizza cooling table with granite worktop, 2 doors	B pizza cooling table with granite worktop, 3 doors
code	220245	220252
exterior finish	AISI 201 + granite worktop	AISI 201 + granite worktop
capacity gross/net	280/250 l	580/375 l
dimensions	1510x800x(H)875 mm	2010x800x(H)875 mm
chamber dimensions	980x670x(H)570 mm	1480x670x(H)570 mm
temp. range	-2/8 °C	-2/8 °C
refrigerant	R600a	R600a
climate class	5	5
insulation thickness	60 mm	60 mm
type of defrost	auto	auto
shelf	2x 400x600 mm*	2x 400x600 mm*
average daily power consumption	1,4 kWh/24 h	2,25 kWh/24 h
power/voltage	250 W/230 V	400 W/230 V
weight	209 kg	267 kg
€	**1 580,00**	**1 830,00**

* Maximum load capacity of the shelf approx. 20 kg (with evenly distributed load)

arktic

S.S. stainless steel

2 years WARRANTY

R600a COOLANT

Chamber and outer housing made of stainless steel

232842

232033

type	2-door pizza cooling table with 7 drawers, with granite worktop	Three door pizza counter with cooling display
code	232842	232033
exterior finish	AISI 201 + granite worktop	AISI 201 + granite worktop
capacity gross/net	360/250 l	380/254 l
dimensions	2010x800x(H)840 mm	1400x700x(H)943 mm
chamber dimensions	1480x670x(H)570 mm	1295x595x(H)475 mm
temp. range	-2/8 °C	-2/8 °C
refrigerant	R600a	R600a
climate class	5	4
shelf	2x 400x600 mm*	3x 400x600 mm*
insulation thickness	60 mm	60 mm
type of defrost	auto	auto
average daily power consumption	1,38 kWh/24 h	stół chłodniczy 1,6 kWh/24 h nablatowe 1,55 kWh/24 h
power/voltage	250 W/230 V	400 W/230 V
weight	120 kg	234 kg
€	**2 000,00**	**1 820,00**

* Maximum load capacity of the shelf approx. 20 kg (with evenly distributed load)

CHEST FREEZERS

- Housing made of aluminium.
- The door is made of pre-painted steel sheet covered with PVC film.
- With self-closing lockable lid.
- 70 mm thick foam insulation.
- LED lighting in the chamber.
- Mechanical temperature display and manual controller.
- Fitted with 2 wheels and 2 adjustable feet, or 6 wheels on larger models.
- Temperature range: -18 to -25°C.

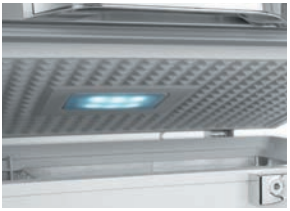
235904

235911

233856

233863

type	freezer	freezer	freezer	freezer
code	235904	235911	233856	233863
exterior finish	pre-painted steel sheet covered with PVC film	pre-painted steel sheet covered with PVC film	pre-painted steel sheet covered with PVC film	pre-painted steel sheet covered with PVC film
capacity gross/net	102/93 l	152/140 l	212/190 l	302/282 l
dimensions	574x564x(H)845 mm	754x564x(H)845 mm	950x564x(H)945 mm	1116x644x(H)845 mm
temperature range	-25/-18 °C	-25/-18 °C	-25/-18 °C	-25/-18 °C
refrigerant	R600a	R600a	R600a	R600a
climate class	T	T	T	T
insulation thickness	70 mm	70 mm	70 mm	70 mm
power/voltage	105 W/230 V	110 W/230 V	120 W/230 V	130 W/230 V
weight	25 kg	29 kg	31 kg	36 kg
€	**251,00**	**300,00**	**347,00**	**417,00**



CHEST FREEZERS

- Housing made of aluminium.
- Door made of pre-painted steel sheet.
- White interior and exterior.
- Included white LED light positioned in the centre of the interior top cover.
- Self-closing lockable lid.
- 77 mm foam insulation.

- Mechanical temperature display.
- Manual temperature control.
- Static cooling.
- Automatic defrost.
- Includes baskets.
- Temperature range: -23°C to -18°C.

239964

239971

type	freezer	freezer
code	239964	239971
exterior finish	aluminium	aluminium
net capacity	412 l	485 l
dimensions	1580x770x(H)870 mm	1685x754x(H)852 mm
temp. range	-23/-18 °C	-23/-18 °C
refrigerant	R600a	R600a
climate class	ST	ST
insulation thickness	77 mm	77 mm
power/voltage	110 W/230 V	115 W/230 V
weight	55 kg	65 kg
€	**721,00**	**812,00**

BLAST CHILLERS 70 MM INSULATION THICKNESS

- Made of stainless steel 18/8.
- Honeycomb stainless steel top.
- 70 mm insulation thickness.
- Ventilated refrigeration.
- Capacitive touch control panel.
- Quick cycle start function.
- Cycles controlled by time and core probe temperature.
- Automatic door closing.
- Rounded internal edges.
- Rounded diamond-cut bottom.
- Evaporator with cataphoresis treatment.
- Distance between rack rails: 65 mm.
- Adjustable stainless steel feet.
- Easily accessible maintenance compartment.
- Suitable for GN 1/1 and 600x400 mm trays.

eka

18/8 stainless steel

NEW

R290 COOLANT

2 years WARRANTY

ABFK5.15

ABFK10.30

type	freezer	freezer
code	ABFK5.15	ABFK10.30
capacity	5x GN 1/1 or 5x 600x400	10x GN 1/1 or 10x 600x400
dimensions	800x730x(H)875 mm	730x800x(H)1357 mm
tray support spacing	65 mm	65 mm
output at chilling to +3°C (kg/cycle)	15 kg / 90 min	30 kg / 90 min
output at freezing to -18°C (kg/cycle)	9 kg / 240 min	18 kg / 240 min
refrigerant	R290	R290
climate class	5	5
insulation thickness	70 mm	70 mm
power/voltage	1380 W/230 V	2530 W/230 V
weight	95 kg	150 kg
€	**3 070,00**	**5 120,00**

BLAST CHILLERS

237731

- Housing and chamber are made of 18/8 stainless steel.
- The chamber measures 340x365x(H)270 mm and fits 3x GN2/3 containers, the guides are placed 68 mm apart.
- With digital display.
- Thermostat measures the chamber temperature but can also measure core temperatures with the included probe.
- Forced air cooling, with manual defrosting.
- Automatic hold function - at the end of the cycle the device maintains the reached temperature.
- Evaporator protected against corrosion.
- Cooling efficiency: 7 kg (+90°C/+3°C)/cycle.
- Freezing efficiency: 5 kg (+90°C/-18°C)/cycle.
- Insulation made of 60 mm thick foamed cyclopentane.
- With visual and audible door open alarm, chilling stops when the door is open.
- Adjustable stainless steel feet.
- Climate class: 4, works in ambient temperatures up to 38°C.
- Refrigerant: R290.
- Net weight: 44 kg.

232170, 232194, 232491, 232187

- Chamber suited for GN 1/1 containers and 600x400 mm trays.
- Probe supplied as standard, forced cooling, manual defrosting.
- Condensate tray under the device.
- Separate functions for the ice cream freezing cycle (-20 ° C) and deep surface freezing (-40 ° C).
- Inner LED lighting.
- Sound and visual open-door alarm.
- Door opening direction adjustable.
- Micro-switch that trips the device when door open.
- Digital thermostat.
- Stainless steel housing and chamber.
- Climate class 5, smooth operation at an ambient temperature of up to +40°C.
- Refrigerant: R290.
- Adjustable height of stainless steel feet.

COOLANT • R290 • COOLANT

2 years WARRANTY

237731

232170

232194

232187

232491

type	freezer	freezer	freezer	freezer	freezer
code	237731	232170	232194	232187	232491
capacity	3x GN 2/3	5x GN 1/1 or 5x 600x400	7x GN 1/1 or 7x 600x400	10x GN 1/1 or 10x 600x400	15x GN 1/1 or 15x 600x400
dimensions	660x640 x(H)437 mm	760x725 x(H)850 mm	790x900 x(H)1377 mm	790x943 x(H)1975 mm	790x900 x(H)1535 mm
tray support spacing	68 mm	65 mm	70 mm	75 mm	75 mm
output at chilling to +3°C (kg/cycle)	7 kg / 90 min	15 kg / 90 min	23 kg / 90 min	25 kg / 90 min	45 kg / 90 min
output at freezing to -18°C (kg/cycle)	5 kg / 240 min	10 kg / 240 min	18 kg / 240 min	20 kg / 240 min	35 kg / 240 min
refrigerant	R290	R290	R290	R290	R290
climate class	4	5	5	5	5
insulation thickness	60 mm	60 mm	60 mm	60 mm	60 mm
power/voltage	420 W/230 V	749 W/230 V	1180 W/230 V	2080 W/230 V	1180 W/230 V
weight	44 kg	76 kg	116 kg	173 kg	120 kg
€	**1 780,00**	**2 470,00**	**4 070,00**	**4 140,00**	**7 140,00**

SUSHI DISPLAY

- Construction made of stainless steel.
- Casing made of ABS.
- With tempered glass.
- Convenient access to the chamber interior thanks to sliding doors located at the rear.
- Static cooling with automatic defrost function.
- Inside the chamber, LED light and an evaporator are installed.
- Digital display and electronic thermostat.
- Temperature range: 0°C-12°C.

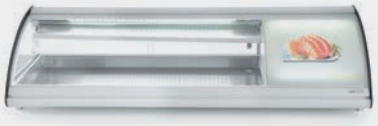
274071

274088

274040

SUSHI DISPLAY 5X GN 1/3

- White coated stainless steel housing.
- Double, curved glass cover at the front.
- Accessible through two sliding doors at the back or via the lifted, curved glass cover.
- Static cooling with auto-defrost.
- Cools from 0°C to 6°C.
- Fits 5x GN 1/3 - max. (H)40 mm.
- Fitted with LED light and evaporator at the top.
- Digital temperature controller and display.
- Refrigerant: R600a.
- Clasa climatica: 3.
- GN containers are not included.



274071

2 years WARRANTY

R600a COOLANT

	B	B	C	B
type	sushi display	sushi display	sushi display	sushi display
code	274071	274088	274040	233757
exterior finish	ABS	ABS	ABS	tempered glass + ABS
gross capacity	42 l	62 l	132 l	132 l
dimensions	1177x426x(H)296 mm	1529x426x(H)296 mm	1800x420x(H)265 mm	1307x445x(H)327 mm
chamber dim.	4x GN 1/3	6x GN 1/3	5x GN 1/2	5x GN 1/3
temperature range	0/12 °C	0/12 °C	0/12 °C	0/6 °C
refrigerant	R600a	R600a	R600a	R600a
climate class	4	4	4	3
power/voltage	190 W/230 V	190 W/230 V	190 W/230 V	160 W/230 V
€	**663,00**	**737,00**	**803,00**	**675,00**

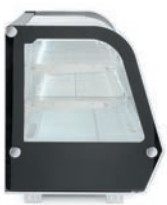
CAKE DISPLAYS

- Housing made of stainless steel fitted with curved glass front cover and glass side panels.
- Accessible through two sliding glass doors at the back.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 2 chrome plated shelves included.
- Bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Temperature range: 0 to 6°C.

233702

233719

	B	B
type	cake displays	cake displays
code	233702	233719
gross capacity	120 l	160 l
dimensions	707x570x(H)680 mm	885x570x(H)680 mm
temperature range	0/6 °C	0/6 °C
refrigerant	R600a	R600a
climate class	4	4
shelf	636x335 mm / 636x367 mm	813x335 mm / 813x367 mm
power/voltage	160 W/230 V	160 W/230 V
€	**721,00**	**791,00**



ICE CREAM DISPLAY FREEZER

- Housing made of stainless steel, with tempered glass.
- Static cooling with automatic defrost function.
- Digital display and temperature adjustment range: from -25°C to -18°C.
- Height-adjustable feet.
- Refrigerant: R290.
- Climate class: 4.
- Energy label: A.
- Includes 4 containers with capacity of 5L each and height of 150mm.

COUNTERTOP SALAD DISPLAY

- Body made of high-quality stainless steel, fitted with curved glass cover with easy opening system.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 8x GN 1/6 GN containers or 4x GN 1/3 containers (max. height 100 mm), not included.
- With 4 adjustable stainless steel feet.
- Digital temperature controller and display.
- Refrigerant: R600a.
- Climate class: 4.
- Energy label: C.

2 years WARRANTY

R600a R290 COOLANT

233689

233672

	A	C
type	ice cream display freezer	ice cream display freezer
code	233689	233672
gross capacity	87 l	120 l
dimensions	867x735x(H)373 mm	775x615x(H)235 mm
chamber dimensions	4x container	8x GN 1/6 or 4x GN 1/4
temperature range	-25/-18 °C	-3/0 °C
refrigerant	R290	R600a
climate class	4	4
power/voltage	210 W/230 V	105 W/230 V
€	**1 120,00**	**675,00**

ROUND CAKE DISPLAY

- Housing made of stainless steel fitted with tempered double glazing.
- Accessible through self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 3 adjustable glass shelves.
- Bright LED lighting on 2 sides.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 0/6°C.
- Climate class: 6
- Refrigerant: R600a.
- Energy label: B.

ROUND CAKE DISPLAY

- Housing made of stainless steel fitted with tempered double glazing.
- Accessible through self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 4 adjustable glass shelves.
- Bright LED lighting on 2 sides.
- Fitted with 5 castors of which 2 has a brake.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 0/6°C.
- Climate class: 4 Refrigerant: R290.
- Average daily electricity consumption: 7,23 kWh.
- Energy label: B.

REFRIGERATED DISPLAY CABINETS

- Housing made of stainless steel fitted with triple glazing.
- Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 3 adjustable chrome plated shelves.
- Bright LED lighting in the 4 posts.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 0/6°C.
- Climate class: 4.
- Refrigerant: R290.
- Energy label: B.

R600a R290 COOLANT

2 years WARRANTY

233825

233832

233283

	B	B	B
type	round cake display	round cake display	refrigerated display cabinets
code	233825	233832	233283
gross capacity	100 l	360 l	550 l
dimensions	ø480x(H)1065 mm	ø680x(H)1755 mm	850x650x(H)1908 mm
temperature range	0/6 °C	0/6 °C	0/6 °C
refrigerant	R290	R600a	R290
climate class	6	4	4
shelf	3, glass	4, glass	3, glass
power/voltage	210 W	460 W	500 W
€	**779,00**	**2 300,00**	**2 660,00**

REFRIGERATED DISPLAY CABINETS

- Display cabinet frame made of ABS+PVC polymers, with double glass.
- Unit housing made of ABS.
- Forced cooling with automatic defrosting, compressor placed under the chamber.
- Air duct outside of the glass blows air over the glass to remove and prevent condensation.
- Durable PVC coated shelves, adjustable in height.
- With bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Climate class: 4

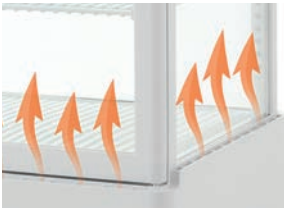
233610

233627

233634

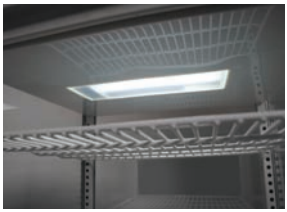
233238

	B A G	B A G	B A G	B A G
type	display cabinets	display cabinets	display cabinets	display cabinets
code	233610	233627	233634	233238
exterior finish	ABS + PCV + glass – white	ABS + PCV + glass – black	ABS + PCV + glass – white	ABS + PCV + glass – black
gross capacity	58 L	58 L	68 L	68 L
dimensions	452x406 x(H)830 mm	452x406 x(H)830 mm	444x397 x(H)875 mm	444x397 x(H)875 mm
temperature range	2/6 °C	2/6 °C	2/6 °C	2/6 °C
refrigerant	R600a	R600a	R600a	R600a
climate class	4	4	4	4
shelf	2, steel	2, steel	3, steel	3, steel
power/voltage	170 W/230 V	170 W/230 V	170 W/230 V	170 W/230 V
€	**465,00**	**465,00**	**489,00**	**482,00**



233641 233658 233665 233269 233696 233290

B	B	C	C	C	C
display cabinets	display cabinets	display cabinets	display cabinets	display cabinets	display cabinets
233641	233658	233665	233269	233696	233290
ABS + PCV + glass – white	ABS + PCV + glass – black	ABS + PCV + glass – white	ABS + PCV + glass – black	ABS + PCV + glass – white	ABS + PCV + glass – black
78 L	78 L	98 L	98 L	270 L	270 L
444x397 x(H)940 mm	444x397 x(H)940 mm	444x397 x(H)1100 mm	444x397 x(H)1100 mm	550x520 x(H)1870 mm	550x520 x(H)1870 mm
2/6 °C	2/6 °C	2/6 °C	2/6 °C	0/6 °C	0/6 °C
R600a	R600a	R600a	R600a	R290	R290
4	4	4	4	4	4
3, steel	3, steel	4, steel	4, steel	5, steel	5, steel
170 W/230 V	170 W/230 V	210 W/230 V	210 W/230 V	290 W/230 V	290 W/230 V
489,00	**489,00**	**535,00**	**535,00**	**1 050,00**	**1 050,00**



REFRIGERATED DISPLAY CABINETS WITH BACK ACCESS

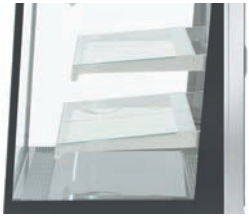
- Housing made of stainless steel fitted with double glazing.
- Accessible through a door at the back.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- With bright LED lighting at the top and under each shelve.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.
- Refrigerant: R290.

233306

233443

233320

	C	B	B
type	display cabinets	display cabinets	display cabinets
code	233306	233443	233320
exterior finish	stainless steel, black	stainless steel, black	stainless steel, black
gross capacity	300 L	500 L	650 L
dimensions	650x833x(H)1460 mm	900x833x(H)1460 mm	1200x833x(H)1460 mm
temperature range	0/6 °C	0/6 °C	0/6 °C
refrigerant	R290	R290	R290
climate class	4	4	4
number of shelves	3, glass	3, glass	3, glass
power/voltage	480 W/230 V	490 W/230 V	490 W/230 V
€	**1 970,00**	**2 100,00**	**2 380,00**



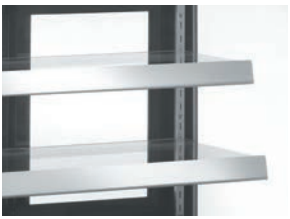
233337

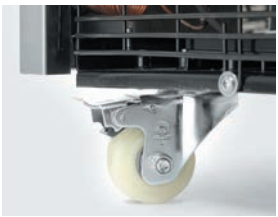
233375

233450

233467

C	B	B	B
display cabinets	display cabinets	display cabinets	display cabinets
233337	233450	233375	233467
stainless steel	stainless steel	stainless steel	stainless steel
300 L	410 L	510 L	610 L
994x677x(H)1230 mm	1224x677x(H)1230 mm	1524x677x(H)1230 mm	1824x677x(H)1230 mm
0/6 °C	0/6 °C	0/6 °C	0/6 °C
R290	R290	R290	R290
4	4	4	4
2, glass	2, glass	2, glass	2, glass
480 W/230 V	490 W/230 V	500 W/230 V	500 W/230 V
1 870,00	**2 260,00**	**2 560,00**	**3 030,00**





BACK BAR COOLERS WITH SIDE COMPRESSOR

NEW

Cr chrome plated

indoor

- Shelves included.
- Side-mounted compressor.
- Ventilated cooling system.
- Automatic defrost function.
- Electronic temperature control.
- Horizontal LED interior light.
- Finned evaporator provides more efficient heat transfer than a standard pipe evaporator.
- Temperature range: from 0°C to 10°C.
- Adjustable feet.

R600a COOLANT

2 years WARRANTY

241387

241394

241400

241417

type	back bar cooler with side compressor, solid doors	back bar cooler with side compressor, solid doors	back bar cooler with side compressor, solid doors	back bar cooler with side compressor, solid doors
code	241387	241400	241394	241417
exterior finish	galvanized steel sheet, black	galvanized steel sheet, black	galvanized steel sheet, black	galvanized steel sheet, black
capacity gross/net	295/283 l	516/493 l	295/283 l	516/493 l
dimensions	1217x631x(H)865 mm	1826x631x(H)865 mm	1217x631x(H)865 mm	1826x631x(H)865 mm
temperature range	0/10 °C	0/10 °C	0/10 °C	0/10 °C
refrigerant	R600a	R600a	R600a	R600a
climate class	ST	ST	ST	ST
insulation thickness	45 mm	45 mm	45 mm	45 mm
type of defrost	auto	auto	auto	auto
shelf	4x 382x445 mm	6x 382x445 mm	4x 382x445 mm	6x 382x445 mm
power/voltage	185 W/230 V	185 W/230 V	185 W/230 V	185 W/230 V
weight	71 kg	92 kg	71 kg	92 kg
€	**1 030,00**	**1 310,00**	**1 020,00**	**1 280,00**

241325

241349

241356

241370

241332

241363

back bar cooler with side compressor, glass doors	back bar cooler with side compressor, glass doors	back bar cooler with side compressor, glass doors	back bar cooler with side compressor, glass doors	back bar cooler with side compressor, glass doors	back bar cooler with side compressor, glass doors
241325	241356	241349	241370	241332	241363
galvanized steel sheet, black	galvanized steel sheet, black	galvanized steel sheet, black	galvanized steel sheet, black	galvanized steel sheet	galvanized steel sheet
295/283 l	516/493 l	295/283 l	516/493 l	295/283 l	516/493 l
1217x631x(H)865 mm	1826x631x(H)865 mm	1217x631x(H)865 mm	1826x631x(H)865 mm	1217x631x(H)865 mm	1826x631x(H)865 mm
0/10 °C	0/10 °C	0/10 °C	0/10 °C	0/10 °C	0/10 °C
R600a	R600a	R600a	R600a	R600a	R600a
ST	ST	ST	ST	ST	ST
45 mm	45 mm	45 mm	45 mm	45 mm	45 mm
auto	auto	auto	auto	auto	auto
4x 382x445 mm	6x 435x445 mm	4x 382x445 mm	6x 435x445 mm	4x 382x445 mm	6x 435x445 mm
185 W/230 V	185 W/230 V	185 W/230 V	185 W/230 V	185 W/230 V	185 W/230 V
76 kg	103 kg	76 kg	103 kg	80 kg	108 kg
1 030,00	**1 320,00**	**1 020,00**	**1 280,00**	**1 060,00**	**1 340,00**

BACK BAR REFRIGERATORS

- Housing and chamber made of black powder-coated steel.
- Self-closing doors with double-pane glass and a plastic frame.
- Front pane made of tempered glass.
- Lock with a key.
- Ventilated cooling.
- Automatic defrosting.
- Unit located beneath the chamber.
- Temperature range: 0-10°C.
- Chamber equipped with LED light.
- Electronic control panel with a digital temperature display.
- 4 adjustable anti-slip feet.
- Energy efficiency is classified according to EN 16902:2016, the European standard for beverage coolers.

236925

236918

233900

226568

233917

	D A G	D A G	D A G	D A G	D A G
type	1-door	2-door	1-door	1-door	double sliding door
code	236925	236918	233900	226568	233917
exterior finish	stainless steel	stainless steel	painted steel, black	painted steel, black	painted steel, black
capacity gross/net	97/75 l	188/150 l	103/86 l	127/105 l	198/158 l
dimensions	530x500 x(H)870 mm	900x520 x(H)840 mm	500x530 x(H)865 mm	600x530 x(H)865 mm	900x520 x(H)870 mm
temperature range	0/10 °C	0/10 °C	0/10 °C	0/10 °C	0/10 °C
refrigerant	R600a	R600a	R600a	R600a	R600a
climate class	4	4	4	4	4
shelf	2x 402x353 mm*	4x 399x346 mm**	2x 402x353 mm*	3x 502x353 mm*	4x 399x346 mm*
power/voltage	175 W/230 V	175 W/230 V	120 W/230 V	123 W/230 V	160 W/230 V
weight	36 kg	56,5 kg	34 kg	38,5 kg	54,5 kg
€	**558,00**	**722,00**	**489,00**	**510,00**	**651,00**

* Maximum load capacity of the shelf approx. 25 kg (with evenly distributed load)
** Maximum load capacity of the shelf approx. 35 kg (with evenly distributed load)
*** Maximum load capacity of the shelf approx. 20 kg (with evenly distributed load)

235829

235836

233924

233931

233788

233795

D	D	D	D	D	D
2-door	triple sliding door	1-door	2-door	1-door	2-door
235829	235836	233924	233931	233788	233795
painted steel, black	painted steel, black	painted steel, black	painted steel, black	painted steel, black	painted steel, black
198/158 l	308/254 l	319/300 l	477/384 l	335/254 l	643/512 l
900x530 x(H)865 mm	1350x520 x(H)865 mm	600x528 x(H)1820 mm	940x635 x(H)1983 mm	605x578 x(H)1980 mm	1120x585 x(H)1900 mm
0/10 °C	0/10 °C	0/10 °C	0/10 °C	0/10 °C	0/10 °C
R600a	R600a	R600a	R290	R600a	R290
4	4	4	4	4	4
4x 399x346 mm**	6 – 399x346 mm/ 446x346 mm*	4x 492x353 mm*	8x 392x353 mm**	4x 492x353 mm***	8x 392x353 mm**
160 W/230 V	160 W/230 V	195 W/230 V	365 W/230 V	250 W/230 V	510 W/230 V
55,5 kg	76 kg	63 kg	89 kg	75 kg	107 kg
651,00	**907,00**	**768,00**	**1 170,00**	**791,00**	**1 210,00**

BACK BAR REFRIGERATORS

- Housing and chamber made of black powder-coated steel.
- Self-closing doors with double-pane glass and a plastic frame.
- Front pane made of tempered glass.
- Lock with a key.
- Ventilated cooling.
- Automatic defrosting.
- Unit located beneath the chamber.
- Temperature range: 0-10°C.
- Chamber equipped with LED light.
- Electronic control panel with a digital temperature display.
- 4 adjustable anti-slip feet.
- Energy efficiency is classified according to EN 16902:2016, the European standard for beverage coolers.

R600a R290 COOLANT

2 years WARRANTY

236871

236864

236888

236895

236901

	D	D	D	D	D
type	1-door	1-door	double sliding door	2-door	triple sliding door
code	236871	236864	236888	236895	236901
exterior finish	painted steel, black	painted steel, black	painted steel, black	painted steel, black	painted steel, black
capacity gross/net	103/86 l	127/105 l	198/158 l	198/158 l	308/254 l
dimensions	500x530x(H)870 mm	600x530x(H)870 mm	900x520x(H)870 mm	900x530x(H)870 mm	1350x520x(H)870 mm
temperature range	0/10 °C	0/10 °C	0/10 °C	0/10 °C	0/10 °C
refrigerant	R600a	R600a	R600a	R600a	R600a
climate class	4	4	4	4	4
shelf	2x 402x353 mm*	3x 502x353 mm*	4x 399x346 mm*	4x 399x346 mm*	6 – 399x346 mm/ 446x346 mm*
power/voltage	120 W/230 V	120 W/230 V	160 W/230 V	160 W/230 V	160 W/230 V
weight	32,5 kg	39,2 kg	54,5 kg	51 kg	73,5 kg
€	**489,00**	**510,00**	**651,00**	**654,00**	**907,00**

* Maximum load capacity of the shelf approx. 25 kg (with evenly distributed load)
** Maximum load capacity of the shelf approx. 18 kg (with evenly distributed load)
*** Maximum load capacity of the shelf approx. 35 kg (with evenly distributed load)

236956

237014

236932

236949

COUNTERTOP DISPLAY FREEZER 90L

- Inner housing made of High Impact Polystyrene (HIPS) and Polypropylene.
- Outer housing made of painted steel.
- Lockable door is fitted with triple glazing and heating element to prevent fogging up.
- Forced air cooling, compressor placed underneath the chamber.
- Fitted with 3 adjustable PVC coated shelves.
- With LED lighting at the top of the freezer.
- Digital temperature controller and display, with defrost button.
- Climate class: 4.
- Refrigerant: R290.
- Adjustable feets.
- Energy label: C.

233412

D	D	D	D	C
1-door	1-door	2-door	2-door	freezer
236956	237014	236932	236949	233412
painted steel, black	painted steel, black	painted steel, black	painted steel, black	steel
335/243 l	614/477 l	335/254 l	643/512 l	-/90 l
600x530x(H)1820 mm	900x530x(H)1820 mm	578x605x(H)1980 mm	1120x585x(H)1900 mm	620x593x(H)680 mm
0/10 °C	0/10 °C	0/10 °C	0/10 °C	-22/-14 °C
R600a	R290	R600a	R290	R290
4	4	4	4	4
4x 492x353 mm*	8x 392x353 mm*	4x 492x353 mm**	8x 392x353 mm***	3
195 W/230 V	365 W/230 V	250 W/230 V	510 W/230 V	230 W/230 V
63 kg	92 kg	70,5 kg	110,5 kg	
768,00	**1 170,00**	**791,00**	**1 210,00**	**744,00**

REFRIGERATED DISPLAY CABINET, GLASS DOORS

arktic NEW S.S. stainless steel

- Housing finished in black.
- Glass doors with double-layer Low-E glazing.
- Shelves included.
- Ventilated cooling system.
- Digital temperature control.
- Frost-free operation.
- LED interior lighting.
- Temperature range: from 0°C to 10°C.
- Equipped with castors.

2 years WARRANTY

R290 COOLANT

241066

241073

241080

	D A G	D A G	D A G
type	display cabinet	display cabinet	display cabinet
code	241066	241073	241080
exterior finish	painted steel, black	painted steel, black	painted steel, black
capacity gross/net	506/371 l	988/697 l	1523/1075 l
dimensions	745x745x(H)2100 mm	1290x755x(H)2023 mm	1920x755x(H)2100 mm
temperature range	0/10 °C	0/10 °C	0/10 °C
refrigerant	R290	R290	R290
climate class	T	T	T
shelf	5x 583x513 mm	10x	15x 565x495 mm
power/voltage	350 W/230 V	420 W/230 V	550 W/230 V
weight	95 kg	152 kg	211 kg
€	**1 050,00**	**1 630,00**	**2 330,00**

UPRIGHT FREEZER

arktic NEW S.S. stainless steel

- Housing made of painted steel.
- Exterior and interior finished in black.
- Triple-glazed door.
- Shelves included.
- Ventilated cooling system.
- Digital temperature control.
- Automatic defrost function.
- Vertical LED interior light.
- Temperature range: -22°C to -18°C.
- Equipped with castors.

2 years WARRANTY

R290 COOLANT

241097

241134

241141

	D A G	D A G	D A G
type	freezer	freezer	freezer
code	241097	241134	241141
exterior finish	painted steel, black	painted steel, black	painted steel, black
capacity gross/net	415/288 l	910/655 l	1274/904 l
dimensions	680x740x(H)2023 mm	1370x740x(H)2023 mm	1925x770x(H)2100 mm
temperature range	-22/-18 °C	-22/-18 °C	-22/-18 °C
refrigerant	R290	R290	R290
climate class	T	T	T
shelf	5x 540x448 mm	10x 614x448 mm	15x 614x448 mm
power/voltage	610 W/230 V	880 W/230 V	2200 W/230 V
weight	113 kg	192 kg	281 kg
€	**1 540,00**	**2 750,00**	**4 050,00**

REFRIGERATED DISPLAY CABINETS

arktic NEW S.S. stainless steel

- Housing made of painted steel.
- Matte black finish.
- Double-glazed self-closing door with lock.
- Adjustable shelves included.
- Ventilated cooling system.
- Mechanical temperature control.
- Automatic defrost function.
- LED light on top of the cabinet.
- Finned evaporator and wire condenser.
- Temperature range: 0°C to 10°C.
- 2 castors and 2 adjustable feet.

COOLANT • COOLANT • R290 • COOLANT

2 years WARRANTY

Modern design inspired by retro style.

241424

Modern design inspired by retro style.

241431

	B A G	B A G
type	refrigerator	refrigerator
code	241424	241431
exterior finish	painted steel, black	painted steel, black
capacity gross/net	223/158 l	317/246 l
dimensions	540x540x(H)1527 mm	540x600x(H)1787 mm
temperature range	0/10 °C	0/10 °C
refrigerant	R290	R290
climate class	ST	ST
shelf	3x 440x362 mm	4x 440x422 mm
power/voltage	290 W/230 V	300 W/230 V
weight	55 kg	64 kg
€	**535,00**	**619,00**

DISPLAY FREEZERS AND COOLERS SLIM

arktic NEW S.S. stainless steel

- Housing made of coated steel plate.
- Exterior and interior finished in black.
- Slim design.
- 5 adjustable shelves included.
- Vertical LED interior light.
- Adjustable feet.
- Lock and key included.

R600a R290 COOLANT

2 years WARRANTY

SLIM DESIGN 390 mm

241189

SLIM DESIGN 420 mm

241196

SLIM DESIGN 420 mm

241219

	D A G	D A G	D A G
type	refrigerator	refrigerator	freezer
code	241189	241196	241219
exterior finish	coated steel sheet, black	coated steel sheet, black	coated steel sheet, black
capacity gross/net	160/133 l	214/157 l	165/117 l
dimensions	390x475x(H)1880 mm	420x535x(H)1880 mm	420x600x(H)1880 mm
temperature range	0/10 °C	0/10 °C	-22/-18 °C
refrigerant	R290	R600a	R290
climate class	4	ST	4
shelf	5x 290x355 mm	5x 320x360 mm	5x 290x325 mm
power/voltage	200 W/230 V	190 W/230 V	350 W/230 V
weight	45 kg	51 kg	72 kg
€	**498,00**	**593,00**	**1 030,00**

REFRIGERATED DISPLAY CABINETS

arktic NEW

- Housing made of painted steel.
- Exterior and interior finished in black.
- Temperature range: 0°C to 10°C.
- Double-glazed door with lock and self-closing mechanism.
- Adjustable shelves included.
- Mechanical temperature control.
- Fan-assisted cooling.
- Manual defrost.
- Vertical LED interior lighting.
- Equipped with castors.
- Lockable door with key.

R600a COOLANT

2 years WARRANTY

241226

241233

	D	C
type	refrigerator	refrigerator
code	241226	241233
exterior finish	painted steel, black	painted steel, black
capacity gross/net	214/160 l	392/360 l
dimensions	538x525x(H)1585 mm	578x605x(H)1990 mm
temperature range	0/10 °C	0/10 °C
refrigerant	R600a	R600a
climate class	ST	ST
shelf	3x 425x340 mm	5x 465x455 mm
power/voltage	250 W/230 V	250 W/230 V
weight	52 kg	
€	**535,00**	**698,00**

REFRIGERATED DISPLAY CABINETS WITH ILLUMINATED DOORS

arktic NEW indoor

- Housing made of painted steel.
- Exterior and interior finished in black.
- Illuminated door.
- Integrated LED lighting within the glass door.
- Adjustable shelves included.
- Temperature range: 0°C to 10°C.
- Mechanical temperature control.
- Fan-assisted cooling.
- Manual defrost.
- Vertical LED interior lighting.
- Double-glazed door with tempered outer glass.
- Equipped with strong castors.

2 years WARRANTY

COOLANT • R600a • R290 • COOLANT

LED lighting in the door frame.

241240 241264 241271

	D A G	D A G	D A G
type	refrigerator	refrigerator	refrigerator
code	241240	241264	241271
exterior finish	painted steel, black	painted steel, black	painted steel, black
capacity gross/net	214/160 l	392/360 l	948/827 l
dimensions	538x487x(H)1553 mm	578x580x(H)1990 mm	1130x764x(H)2033 mm
temperature range	0/10 °C	0/10 °C	0/10 °C
refrigerant	R600a	R600a	R290
climate class	ST	ST	ST
shelf	3x 425x340 mm	5x 465x455 mm	10x 505x552 mm
power/voltage	290 W/230 V	290 W/230 V	560 W/230 V
weight	52 kg	65 kg	141 kg
€	**640,00**	**826,00**	**1 840,00**

REFRIGERATED DISPLAY CABINETS

arktic

NEW

ABS plastic

indoor

- Housing made of painted steel.
- Exterior and interior finished in black.
- Temperature range: 0°C to 10°C.
- Double-glazed door with lock and self-closing mechanism.
- Interior made of ABS.
- 5 adjustable shelves included.
- Mechanical temperature control.
- Fan-assisted cooling.
- Manual defrost.
- Equipped with a cross-flow fan.
- Roll-bond evaporator.
- Rear condenser.
- LED interior lighting with separate switch.
- 4 universal wheels and 2 supporting feet.

COOLANT • COOLANT • COOLANT R290

2 years WARRANTY

241011

241028

241035

241042

	D	D	E	D
typ	display cabinets	display cabinets	display cabinets	display cabinets
kod	241011	241028	241035	241042
exterior finish	painted steel, black	painted steel, black	painted steel, black	painted steel, black
capacity gross/net	360/274 l	360/274 l	569/437 l	948/827 l
dimensions	600x590x(H)1828 mm	600x577x(H)2029 mm	870x605x(H)1996 mm	1130x720x(H)2023 mm
temperature range	0/10 °C	0/10 °C	0/10 °C	0/10 °C
refrigerant	R290	R290	R290	R290
climate class	ST	N	T	ST
shelf	5x 516x413 mm	5x 516x413 mm	8x 374x436 mm	10x 505x552 mm
power/voltage	195 W/230 V	250 W/230 V	510 W/230 V	480 W/230 V
weight	71 kg	72 kg	103 kg	141 kg
€	**651,00**	**721,00**	**1 210,00**	**1 610,00**

PARTY COOLER

arktic

NEW

indoor

- Black exterior and white interior.
- Suitable for canned drinks.
- Tempered glass lid.
- Direct cooling system.
- Mechanical temperature control with display.
- Temperature range: from 0°C to 10°C.
- Manual defrost.
- 2 wire baskets included.
- Equipped with 4 castors, including 1 with brake.
- Made of coated steel plate.

COOLANT • COOLANT • R600a • COOLANT

2 years WARRANTY

241288 241295 241301 241318

	B	B	D	D
type	refrigerator	refrigerator	freezer	freezer
code	241288	241295	241301	241318
exterior finish	black exterior and white interior	black exterior and white interior	black exterior and white interior	black exterior and white interior
capacity gross/net	41/37 l	74/67 l	53/41 l	87/84 l
dimensions	ø445x(H)735	ø445x(H)1060	ø445x(H)835 mm	ø445(H)836 mm
temperature range	0/10 °C	0/10 °C	-18/-10 °C	-18/-10 °C
refrigerant	R600a	R600a	R600a	R600a
climate class	4	4	N	ST
power/voltage	100 W/230 V	100 W/230 V	140 W/230 V	140 W/230 V
weight	16 kg	19 kg	24 kg	29 kg
€	**263,00**	**314,00**	**349,00**	**403,00**

HEATED BUFFET

- Housing made of stainless steel with a plywood finish.
- Suitable for 4 GN 1/1 containers – max. 150 mm deep.
- Supplied with 4 GN 1/1 containers.
- Fitted with a light in the canopy.
- Canopy can be lowered to act as a cover, secured with latches.
- Folding tray guides on both sides.
- 2 shelves under the counter.
- Equipped with 4 castors.
- Temperature adjustable from 30°C to 90°C.

S.S. stainless steel

2 years WARRANTY

30-90°C

274064

274194

NEW

type	heated	heated
code	274064	274194
exterior finish	plywood + tempered glass, black	plywood + tempered glass, white
net capacity	1490 l	1490 l
dimensions	1490x765x(H)1370 mm	1490x765x(H)1370 mm
temperature range	30/90 °C	30/90 °C
climate class	4	4
GN container type	4x GN 1/1	4x GN 1/1
power/voltage	2000 W/230 V	2000 W/230 V
weight	109 kg	109 kg
€	**2 000,00**	**2 000,00**

SALAD BUFFET

- Housing made of stainless steel with a plywood finish.
- Suitable for 4 GN 1/1 containers - max. 150 mm deep.
- Supplied with 4 GN 1/1 containers.
- Fitted with a light in the canopy.
- Canopy can be lowered to act as a cover, secured with latches.
- Collapsible tray guides on both sides.
- Large shelf under the counter.
- Equipped with 4 castors.
- Temperature adjustable from 2°C to 10°C.

R600a COOLANT

2 years WARRANTY

2-10°C

274057

274187

NEW

type	refrigerator	refrigerator
code	274057	274187
exterior finish	plywood + tempered glass, black	plywood + tempered glass, white
net capacity	1490 l	1490 l
dimensions	1490x765x(H)1370 mm	1490x765x(H)1370 mm
temperature range	2/10 °C	2/10 °C
refrigerant	R600a	R600a
climate class	4	4
GN container type	4x GN 1/1	4x GN 1/1
power/voltage	170 W/230 V	170 W/230 V
weight	123 kg	123 kg
€	**2 000,00**	**2 000,00**

WINE COOLERS, DUAL ZONE

- Suitable for storing both white and red wines.
- Housing made of steel with a black powder-coated finish.
- Frameless tempered glass door with a stainless steel handle.
- Door equipped with a lock and key.
- Static cooling system supported by a fan.
- Automatic defrost function.
- Digital display and electronic thermostat.
- Temperature displayed in Celsius, with an option to switch to Fahrenheit.
- Slide-out beechwood shelves resistant to humidity fluctuations.
- Blue LED lighting for an attractive wine presentation.
- 4 adjustable, anti-slip feet.
- Refrigerant: R600a.

THE IDEAL TEMPERATURE OF SPECIFIC WINES (FROM REDS TO WHITES):

Temperature	Types of wine
18°C	Bordeaux, Cabernet Sauvignon, Shiraz
16°C	Rioja, Pinot Noir
15°C	Chianti, Zinfandel
14°C	Chinon, Porto, Madeira
10°C	Chardonnay, Sauternes
9°C	Sauvignon Blanc
6°C	Champagne Non Vintage, Prosecco, Cava, Asti

R600a COOLANT

2 years WARRANTY

G A-G

	max 46x	max 91x	max 124x	max 131x
code	237106	237113	237120	237137
capacity	137 l max 46 bottles of wine	230 l max 91 bottles of wine	265 l max 124 bottles of wine	418 l max 131 bottles of wine
dimensions	595x570x(H)820 mm	595x569x(H)1215 mm	595x569x(H)1397 mm	595x697x(H)1756 mm
shelf	4+1	9+1	10 + 2	15
temperature range	5/18 °C	5/18 °C	5/18 °C	5/18 °C
refrigerant	R600a	R600a	R600a	R600a
climate class	N-ST	N-ST	N-ST	N-ST
voltage	230 V	230 V	230 V	230 V
€	**791,00**	**1 100,00**	**1 210,00**	**1 540,00**

WINE COOLER, 1-ZONE, 224 BOTTLES

- Equipped with a single cooling zone with adjustable temperature ranging from 5°C to 22°C.
- The cabinet is made of steel with a black powder-coated finish.
- Features black chrome wire shelves that allow flexible stacking of bottles.
- Perfect for long-term wine storage in optimal thermal conditions.
- Frameless tempered glass door with a robust stainless steel handle.
- Door includes a lock with a key for added security.
- Fan-assisted static cooling ensures even temperature distribution.
- Automatic defrost function for convenience and low maintenance.
- Digital display and electronic thermostat for precise temperature control.
- Total capacity: up to 224 bottles (542 litres).
- Energy efficiency class: G (scale A–G).
- 4 adjustable, non-slip feet for stable installation.
- Refrigerant: R600a.

R600a COOLANT

2 years WARRANTY

237144

	max 224x
code	237144
capacity	542 l max 224 bottles of wine
dimensions	700x690x(H)1834 mm
shelf	14
temperature range	5/22 °C
refrigerant	R600a
climate class	N-ST
voltage	230 V
€	**2 000,00**

arktic

ABS plastic | 18/8 stainless steel

2 years WARRANTY

8x | 3-18°C | 2 zones | 3 colours | C (A–G)

COUNTERTOP WINE COOLER, 2-ZONE CELLAR

- Housing made of stainless steel.
- Dual zone wine cooler.
- With touch screen control.
- Independently adjustable zones (3°C-18°C) keeps reds and whites at their correct serving temperatures.
- LED lights inside the chamber (3 colours to choose from: white, amber, cold blue).
- Capacity up to 8 bottles.
- Can be used for both open and closed bottles.
- Ensures consistent wine temperature.

code	range	V	W	mm	€
237380	3	230	60	350x800x(H)293	**837,00**

2 years WARRANTY

arktic

ABS plastic | S.S. stainless steel | indoor

ICE CUBE MAKER

- Made of stainless steel and ABS.
- Produces bullet ice (hollow ice).
- Static cooling with a compressor.
- Low water level and full ice container indicators.
- Cycle duration time: ≈ 8-13 min.
- Ice container capacity: 0.7 kg.
- Production capacity: 12 kg / 24 h.
- Ice scoop included in the set.

code	V	W	mm	€
271292	230	100	358x242x(H)328	**149,00**

271292

ABS
plastic

18/0
stainless steel

271568

2 years WARRANTY

R600a R290 COOLANT

271551

3 ice cube sizes possible

3 ice cube sizes possible

ICE CUBE MAKER

- Body made of stainless steel.
- Lid made from black ABS.
- Tabletop model.
- Makes bullet shaped ice cubes.
- Capacity of 12 kg per 24 hours, buffer stock of 3,2 kg - 9 cubes per cycle.
- Choice of 3 ice cube sizes, cubes are formed around cooling rods.
- Stores 100 ice cubes.
- No fixed water connection.

code	V	W	mm	€
271568	230	130	400x320x(H)575	**221,00**

ICE CUBE MAKER

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

code	V	W	mm	€
271551	230	130	455x390x(H)699	**299,00**

Ice container

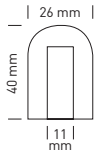
Cubes made with the pour method

Compressor cooling (271551)

Electronic control

271773

271797



Bullet shaped ice cubes

ICE CUBE MACHINE

- Housing made from stainless steel.
- Makes bullet shaped ice cubes.
- Fitted with blue LED light.
- Can store up to 7 kg of ice.
- Inlet & outlet hoses and ice scoop included.

code	-	V	W	mm	€
271773	~26 kg/day	230	241	600x400x(H)675	**628,00**
271780	~50 kg/day	230	293	600x400x(H)675	**733,00**

ICE FLAKE MACHINE

- Housing made of stainless steel.
- Produces flakes of ice.
- Ice container capacity: up to 20 kg.
- Fitted with blue LED light.
- Inlet & outlet hoses and ice scoop included.

code	-	V	W	mm	€
271797	~85 kg/day	230	430	612x548x(H)820	**1 840,00**

Cubes need to be separated from each other

PP polypropylene

ICE CUBE MACHINE

- Stainless steel casing suitable for installation under the counter.
- Can produce up to 35 kg of ice per day and has buffer stock for 15 kg.
- Produces 45 square ice cubes per cycle of 13-16 minute.
- Cubes need to be separated from each other.
- Comes with supply hose and ice scoop.
- Air-cooled injection system, coolant R290.

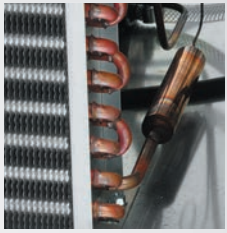
code	V	W	mm	€
271575	230	280	400x448x(H)795	**628,00**

271575

ICE CUBE MACHINE

- The appliance is designed for use in bars, pubs, cafes, and restaurants.
- Robust housing made of AISI 304 stainless steel.
- Plastic interior.
- Air vents on the front of the housing to allow for under-counter installation of the ice maker.
- The appliance uses spray method to mould perfectly clear cubes with the hexagonal hole that have larger cooling surface and ensure longer cooling time – while minimising beverage thinning.
- Innovative method of heat exchange via an additional condenser – compressor heat recovery used for defrosting the spray plate.
- Extended compressor performance and life.
- Effective operation in ambient temperature of up to 42°C.
- Low energy consumption.
- Adjustment of the ice bin fill level.
- Adjustable feet.
- Easy cleaning thanks to removable parts.
- Inlet & outlet hoses and ice scoop included.

INNOVATIVE METHOD OF HEAT EXCHANGE



INTERCOOLING
Innovative method of heat exchange via an additional condenser – compressor heat recovery used for defrosting the spray plate

The appliance uses spray method to mould perfectly clear cubes with the hexagonal hole that have larger cooling surface and ensure longer cooling time – while minimising beverage thinning

code	C-180	C-250 FA	C-400	C-660	C-1200
capacity	18 kg/24 h	28 kg/24 h	40 kg/24 h	65 kg/24 h	120 kg/24 h
ice container capacity	10-11 kg	12-13 kg	16-18 kg	30-35 kg	45-50 kg
dimensions	400×400×(H)650 mm	400×460×(H)670 mm	480×580×(H)750 mm	600×580×(H)820 mm	820×580×(H)940 mm
refrigerant	R134	R454c	R454c	R454c	R454c
power/voltage	180 W/230 V	295 W/230 V	455 W/230 V	720 W/230 V	844 W/230 V
weight	28 kg	32 kg	44 kg	55 kg	83 kg
€	**989,00**	**1 180,00**	**1 480,00**	**1 870,00**	**3 280,00**

ICE CUBE MACHINES

- Housing made of stainless steel.
- Ice container made of ABS.
- Produces clear ice cubes that last longer in drinks.
- Air cooled – fan assisted static cooling.
- Low water level and full ice container indicators.
- Auto-defrost and auto-cleaning functions.
- Includes 1x ice scoop.

arktic

S.S. stainless steel | indoor

2 years WARRANTY

COOLANT · R290 · COOLANT

Transparent ice cubes that melt more slowly than other types of ice.

NEW

NEW

code	271353	271391	271438
color	Silver	Black	Silver
capacity	22 kg/24 h	22 kg/24 h	60 kg/24 h
ice container capacity	6 kg	6 kg	30 kg
dimensions	520x380x(H)637 mm	520x380x(H)637 mm	715x605x(H)835 mm
refrigerant	R290	R290	R290
power/voltage	385 W/230 V	385 W/230 V	630 W/230 V
€	**861,00**	**884,00**	**1 380,00**

Prices net of VAT

DISPLAY TRAYS ALUMINIUM

CONFECTIONERY DISPLAY TRAY

code	mm	€
808467	300x200x(H)20	12,50
808504	400x300x(H)20	15,50
808511	600x400x(H)20	19,50

CONFECTIONERY DISPLAY TRAY

code	mm	€
808559	300x200x(H)20	18,50
808566	400x300x(H)20	22,50
808573	600x400x(H)20	31,50

808542

CONFECTIONERY DISPLAY TRAY

code	mm	€
808528	300x200x(H)20	24,00
808535	400x300x(H)20	30,50
808542	600x400x(H)20	43,00

DISPLAY TRAYS MELAMINE

568200

MEAT TRAY

- Black melamine.

code	mm	€
568101	290x160x(H)35	8,85
568200	350x250x(H)40	18,00
568309	420x280x(H)60	25,00

568507

MEAT TRAY

- Black melamine.

code	mm	€
568408	290x160x(H)60	11,50
568507	300x190x(H)80	15,50

568804

MEAT TRAY

- Black melamine.

code	mm	€
568804	280x210x(H)60	21,00

569108

DISPLAY TRAY

- Black melamine.

code	mm	€
569009	270x210x(H)17	9,55
569016	300x150x(H)17	9,55
569108	300x190x(H)17	11,50
569207	350x240x(H)17	13,50

DISPLAY TRAYS STAINLESS STEEL

407202

DISPLAY TRAY

- With feet.

code	mm	€
407202	240x170	6,05

407400

DISPLAY TRAY

code	mm	€
407400	345x245	19,00

408308

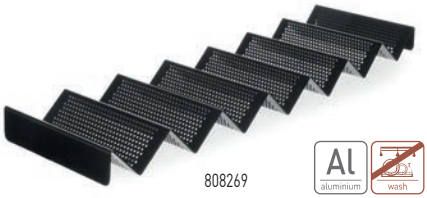
DISPLAY TRAY

code	mm	€
408308	310x230	10,50

508206

MEAT TRAY

code	mm	€
508107	260x200x(H)48	18,50
508206	310x240x(H)48	23,50



808269

BREAD ROLL HOLDER - PERFORATED

- Made of aluminium.
- Can hold 7 bread rolls.
- Not dishwasher safe.

code	mm	€
808269	580x170x(H)40	41,00

429419

BREADROLL DISPENSER

- For 7 rolls.

code	mm	€
429419	475x105x(H)60	18,50

429457

TACO HOLDER

code	-	mm	€
429440	2 slots	135x115x(H)50	6,20
429457	4 slots	225x115x(H)50	10,50

10

Table presentation

Elegance that enhances every setting

	MUG
code	424490
ml	240
mm	ø73x(H)88
packed per	6
€	**7,95**

GLASS JUG

- Made of glass.
- Handle for easy pouring.
- Spout for controlled serving.
- Dishwasher safe.

	GLASS JUG	GLASS JUG	GLASS JUG
code	424469	424476	424483
ml	500	1000	1300
mm	ø77x(H)141	ø100x(H)198	ø103x(H)210
€	**3,30**	**4,45**	**5,15**

ARCOROC

	POT ARC
code	53061
ml	1600
mm	(H)242
€	**6,75**

VINA JULIETTE LINE

- Made of high-quality tempered glass
- Resistant to chipping and thermal shock
- Modern glass edge finishing technology
- Sold only in collective packaging

ARCOROC

	WINE GLASS	WINE GLASS	WINE GLASS	CHAMPAGNE GLASS	GLASS	GLASS
code	N5993	N4907	N5163	N5082	N5994	N5995
ml	500	400	300	230	400	350
mm	ø92x(H)217	ø87x(H)206	ø79x(H)188	ø72x(H)218	ø88x(H)110	ø94x(H)83
packed per	6	6	6	6	6	6
€	**22,00**	**22,00**	**20,50**	**20,50**	**13,00**	**13,00**

* Sold only in collective packaging

GLASS – HIGH-PROOF SPIRITS

	ISLANDE VODKA GLASS
code	40375
ml	60
mm	ø38x(H)105
packed per	12
€	**12,00**

* Sold only in collective packaging

CARAFES AND DECANTERS

	VIN DECANTER	VIN DECANTER	FLUID CARAFE
code	C0199	V7128	L3965
ml	1000	500	1000
mm	ø119x(H)203	ø96x(H)164	ø107x(H)265
packed per	6	12	6
€	**4,20**	**2,80**	**9,35**

GLASSES AND WINE GLASSES

ARCOROC

wash

- Made of high-quality tempered glass
- Resistant to chipping and thermal shock
- Modern glass edge finishing technology
- Stacking of selected products saves space
- Sold only in collective packaging

MADE IN FRANCE

ISLANDE LINE

	HIGHBALL GLASS	HIGHBALL GLASS	HIGHBALL GLASS	LOWBALL GLASS	LOWBALL GLASS
code	N6639	N6640	N6642	X2887	V7130
ml	330	290	220	300	200
mm	ø63x(H)157	ø63x(H)145	ø53x(H)152	ø79x(H)93	ø70x(H)84
packed per	6	6	6	6	6
€	**9,10**	**9,10**	**8,40**	**9,10**	**8,40**

* Sold only in collective packaging

HIGH TRANSPARENCY PURITY CERTIFIED GLASS

Strong Pure Kwarx Bright

BROADWAY GLASSES

- The glasses made of Kwarx glass stand out due to exceptional transparency
- Certified glass line with high transparency: 100% purity 0% colour
- Exceptionally resistant to breakage and mechanical shocks
- Modern glass edge finishing technology
- Sold only in collective packaging

	HIGHBALL GLASS	LOWBALL GLASS
code	L7256	L7254
ml	280	300
mm	ø67,5x(H)134	ø85x(H)91
packed per	6	6
€	**19,00**	**19,00**

GRANITY LINE

	HIGHBALL GLASS
code	X0879
ml	350
mm	ø85x(H)122
packed per	6
€	**13,50**

STACK UP LINE

	HIGHBALL GLASS
code	H5641
ml	470
mm	ø87x(H)147
packed per	6
€	**15,50**

CAN LINE

	LOWBALL GLASS
code	N6545
ml	470
mm	ø76x(H)134
packed per	6
€	**14,00**

* Sold only in collective packaging

NORVEGE LINE

	LOWBALL GLASS	LOWBALL GLASS
code	V7535	V7462
ml	250	200
mm	ø77x(H)94	ø72x(H)88
packed per	6	6
€	**9,80**	**7,70**

* Sold only in collective packaging

APETIZER

	ESKALE APETIZER
code	N6551
ml	90
mm	ø58x(H)80
packed per	6
€	**2,10**

* Sold only in collective packaging

COCKTAIL AND DESSERT GLASS

	CHIQUITO GOBLET	GLASS LATINO
code	J4764	G3871
ml	230	290
mm	(H)59	(H)150
packed per	6	6
€	**9,10**	**26,00**

* Sold only in collective packaging

design by
Robert Bronwasser

reddot winner 2024

UNIQ

Buffet reinvented

6x
ø195 mm

6x
ø245 mm

6x
ø225 mm

EVERYDAY PLATE SET OPAL - 18 ITEMS

- The set includes: six 225 mm soup plates, six 245 mm dinner plates and six 195 mm dinner plates
- Made from the durable Opal material patented by Arc International
- Three times greater break resistance than porcelain
- A perfect surface even after 2000 washes in selected commercial dishwashers
- Stacking the selected products saves space

code	€
795224	40,00

TRIANON TABLEWARE

- Made of durable Opal material patented by Arc International.
- Three times higher durability against breaking than classic porcelain.
- Perfect surface even after 2000 washes in selected professional dishwashers.
- Stackable for saving space.

ARCOROC

FULLY TEMPERED EXTRA RESISTANT

FULLY TEMPERED HARTOWANE

Opal SHARING MATTERS

MADE IN FRANCE

stackable wash micro

TRIANON DINNER PLATE

code	mm	packed per	€
D6886	ø155x(H)13	6	1,90
D6887	ø195x(H)16	6	2,10
V9579	ø245x(H)24	6	2,60
N8244	ø273x(H)25	6	2,60
P4366	ø310x(H)25	6	6,55

TRIANON SOUP PLATE

code	mm	packed per	€
X0508	ø225x(H)35	6	2,35

TRIANON OVAL SERVING PLATE

code	mm	packed per	€
D6891	290x214x(H)22	4	6,55
D6877	350x240x(H)26	4	7,70

TRIANON APPETIZER PLATE

code	mm	packed per	€
D6885	220x140x(H)28	6	3,75

TRIANON BOUILLON CUP

code	ml	mm	packed per	€
X2433	300	ø98x(H)59	6	3,50

TRIANON SALAD BOWL

code	ml	mm	packed per	€
V8502	300	ø120x(H)56	6	2,35
D6882	1800	ø180x(H)78	6	3,75
D6881	2400	ø240x(H)98	6	5,15

TRIANON SALAD BOWL

code	ml	mm	packed per	€
D6883	500	ø160 x(H)52	8	2,35

TRIANON SALAD BOWL

code	ml	mm	packed per	€
D6878	350	ø132 x(H)71	6	2,60

TRIANON CUP

code	ml	mm	packed per	€
X2681	220	ø87x(H)67	6	2,60
D6925	saucer	ø145x(H)16	6	1,90
D6922	280	ø94x(H)72	6	2,60
D6926	saucer	ø160x(H)17	6	2,35

TRIANON MUG

code	ml	mm	packed per	€
X2724	290	ø82x(H)90	6	2,10

TABLEWARE

- Made of durable Opal material patented by Arc International.
- Three times higher durability against breaking than classic porcelain.
- Perfect surface even after 2000 washes in selected professional dishwashers.
- Stackable for saving space.

ARCOROC

stackable wash micro

FULLY TEMPERED EXTRA RESISTANT

FULLY TEMPERED HARTOWANE

Opal SHARING MATTERS

MADE IN FRANCE

EVERYDAY DINNER PLATE

code	mm	packed per	€
G0565	ø195x(H)15	6	1,65
G0564	ø245x(H)21	6	1,90
H9859	ø265x(H)21	6	2,35

EVERYDAY SOUP PLATE

code	mm	packed per	€
G0563	ø225x(H)30	6	1,90

EVERYDAY SALAD BOWL

code	ml	mm	packed per	€
H4122	250	ø120x(H)53	6	1,65

EVOLUTION MUG

code	ml	mm	packed per	€
X3580	300	ø79x(H)93	6	2,35

RESTAURANT LINE

- Arcoroc catering tableware is made of the durable Opal® material patented by Arc International, which is up to 3 times more durable than ordinary hotel porcelain

HIGH RESISTANCE OPAL GLASS

stackable wash micro

RESTAURANT BOUILLON CUP

code	ml	mm	packed per	€
X3509	310	ø102x(H)58	6	23,50

RESTAURANT MUG

code	ml	mm	packed per	€
X0600	290	ø79x(H)90	6	20,50
36140	250	ø72x(H)89	6	15,00

RESTAURANT SALAD BOWL

code	ml	mm	packed per	€
50061	300	ø160x(H)51	6	20,50

* Sold only in collective packaging

DURALEX GLASSWARE - PICARDIE LINE

- Product made of tempered soda-lime glass – very high impact and shatter resistance (tested by the manufacturer), higher than standard glass.
- Tempered glass for the possible breaking shatters into powder eliminating the risk of cutting skin with large glass pieces.
- Thickened, reinforced rim.
- Characteristic ribbing (bevelled lines) around the glass – iconic French design which additionally ensures better grip.
- Stackable.
- High thermal shock resistance: up to 130°C.
- Max. thermal resistance: up to 150°C.
- Possibility to store in a freezer: up to -20°C.
- Dishwasher safe and microwave safe.
- 100% recyclable.

DURALEX

micro

stackable

MADE IN FRANCE

PICARDIE LINE

	GLASS PICARDIE	GLASS PICARDIE	GLASS PICARDIE	HIGH GLASS PICARDIE	GLASS PICARDIE MARINE	GLASS PICARDIE MARINE
code	1023AB06C0111	1026AB06D0111	1027AB06D0111	1029AB06D0111	1027BB06A0111	1028BB06C0111
ml	90	200	250	360	250	310
mm	ø65x(H)67	ø81x(H)84	ø87x(H)90	ø88x(H)124	ø87x(H)90	ø90x(H)94
packed per	6	6	6	6	6	6
€	**5,20**	**8,00**	**8,80**	**12,00**	**10,50**	**12,50**

LYS LINE

	GLASS WITH HANDLE LYS	GLASS WITH HANDLE LYS MARINE	GLASS WITH HANDLE LYS SEPIA
code	4018AR06D1111	4018BR06C1111	4018CR06C1111
ml	250	310	310
mm	ø80x(H)110	ø80x(H)110	ø80x(H)110
packed per	6	6	6
€	**12,00**	**12,00**	**14,00**

VERSAILLES LINE

	GLASS WITH HANDLE VERSAILLES	GLASS WITH HANDLE VERSAILLES SEPIA
code	4020AR06C1111	4020CR06C1111
ml	260	260
mm	ø72x(H)89	ø72x(H)89
packed per	6	6
€	**9,50**	**10,50**

DURALEX

MADE IN FRANCE

UNIE LINE

	GLASS UNIE	GLASS UNIE	HIGH GLASS UNIE
code	1041AB06C0111	1044AB06C0111	1046AM24C1111
ml	200	280	500
mm	ø66x(H)105	ø73x(H)118	ø91x(H)148
packed per	6	6	1
€	**7,30**	**9,50**	**2,25**

PICARDIE LINE

	DEEP PLATE PICARDIE	DESSERT PLATE PICARDIE	HOLLOW PLATE PICARDIE	DEEP PLATE PICARDIE AMBER	DESSERT PLATE PICARDIE AMBER	HOLLOW PLATE PICARDIE AMBER
code	3024AF06D1111	3025AF06C1111	3023AF06C1111	3024DF06D1111	3025DF06A1111	3023DF06A1111
mm	ø230x(H)35	ø205x(H)20	ø230x(H)20	ø230x(H)35	ø205x(H)20	ø230x(H)20
packed per	1	1	1	1	1	1
€	**1,75**	**1,55**	**2,00**	**2,00**	**1,75**	**2,25**

	DEEP PLATE PICARDIE MARINE	DESSERT PLATE PICARDIE MARINE	HOLLOW PLATE PICARDIE MARINE
code	3024BF06A1111	3025BF06A1111	3023BF06A1111
mm	ø205x(H)35	ø205x(H)20	ø230x(H)20
packed per	1	1	1
€	**2,00**	**1,75**	**2,25**

LYS LINE

	DEEP PLATE LYS	DESSERT PLATE LYS	HOLLOW PLATE LYS	DEEP PLATE LYS AMBER	DESSERT PLATE LYS AMBER
code	3011AF06E1111	3008AF06E1111	3006AF06E1111	3007DF06E1111	3008DF06E1111
mm	ø230x(H)35	ø190x(H)20	ø235x(H)20	ø195x(H)35	ø190x(H)20
packed per	1	1	1	1	1
€	**1,75**	**1,55**	**2,25**	**2,00**	**1,75**

	DEEP PLATE LYS MARINE	DESSERT PLATE LYS MARINE	HOLLOW PLATE LYS MARINE
code	3007BF06D1111	3008BF06D1111	3006BF06D1111
mm	ø195x(H)35	ø190x(H)20	ø235x(H)20
packed per	1	1	1
€	**2,00**	**1,75**	**2,25**

	DEEP PLATE LYS SEPIA	DESSERT PLATE LYS SEPIA	HOLLOW PLATE LYS SEPIA
code	3014CF06C1111	3008CF06E1111	3006CF06D1111
mm	ø210x(H)45	ø190x(H)20	ø235x(H)20
packed per	1	1	1
€	**2,00**	**1,75**	**2,25**

DURALEX GLASSWARE - GIGOGNE LINE

- Product made of tempered soda-lime glass – very high impact and shatter resistance (tested by the manufacturer), higher than standard glass.
- Tempered glass for the possible breaking shatters into powder eliminating the risk of cutting skin with large glass pieces.
- Thickened, reinforced rim.
- Soft groove lines (bevelled horizontally) around the glass ensure better grip.
- Stackable.
- High thermal shock resistance: up to 130°C.
- Max. thermal resistance: up to 150°C.
- Possibility to store in a freezer: up to -20°C.
- Dishwasher safe and microwave safe.
- 100% recyclable.

	BOWL GIGOGNE	BOWL GIGOGNE	BOWL GIGOGNE	BOWL GIGOGNE	BOWL GIGOGNE
code	2020AC04C0111	2021AC04C0111	2022AF06C1111	2023AF06A1111	2024AF06A1111
ml	35	70	125	205	310
mm	ø60x(H)25	ø75x(H)31	ø90x(H)35	ø105x(H)40	ø120x(H)49
packed per	4	4	1	1	1
€	**3,30**	**3,45**	**1,15**	**1,00**	**1,25**

	SALAD BOWL GIGOGNE	SALAD BOWL GIGOGNE	SALAD BOWL GIGOGNE	SALAD BOWL GIGOGNE	SALAD BOWL GIGOGNE
code	2025AF06D1111	2026AF06A1111	2027AF06C1111	2028AF06D1111	2029AF06A1111
ml	500	970	1590	2400	3450
mm	ø140x(H)55	ø170x(H)70	ø205x(H)80	ø230x(H)92	ø260x(H)105
packed per	1	1	1	1	1
€	**1,75**	**2,25**	**2,80**	**4,20**	**6,65**

236666

GLASS POLISHER

- Housing made of stainless steel.
- Brushes made of aluminium and POM, bristles made of microfibre.
- Polishes up to 330 glasses per hour, polishes and dries at the same time.
- Included: 4 brushes 220 mm long, and 1 brush 190 mm long.
- Brushes are not dishwasher safe.

code	mm	€
236666	305x330x(H)504	**814,00**

230138

BRUSHES FOR GLASS POLISHER – 2 PCS

- Intended for use with the HENDI glass polisher (code: 236666).
- Bristles made of microfibre.
- Shafts made of aluminium and POM (polyoxymethylene).
- Not dishwasher safe.

code	-	mm	€
230138	Medium	205x55	**63,00**
230145	Large	235x55	**63,00**

CUTLERY POLISHERS

- Compact appliances perfect for use in both large and small hotels and restaurants.
- The fully automatic process of drying, polishing, and removing water marks deposited on cutlery after washing – saving work time of the staff.
- The round shape of the drum and the rounded cutlery trough facilitate the smooth movement of cutlery throughout the cycle without creating blockages.
- Body and polishing tank made of top grade stainless steel.
- UVC germicidal lamp to sterilise both the cutlery and the polisher.

1370043

1370048

1-PHASE DRYING AND POLISHING MACHINE FOR 3,000 CUTLERY PIECES, TABLE-MOUNTED, WITH UVC LAMP AND ENGINE COOLING SYSTEM

- Appliance output: up to 3,000 pcs./h.
- Powerful 683 W motor.
- UVC germicidal lamp.
- The standard amount of polishing agent required for proper operation of the appliance: 3 kg.
- Net weight: 43 kg.
- Granules for cutlery polishers (976562) sold separately.

code	V	W	mm	€
1370043	230	683	484x664x(H)410	**4 920,00**

3-PHASE DRYING AND POLISHING MACHINE FOR 8,000 CUTLERY PIECES, FREE-STANDING, WITH UVC LAMP AND ENGINE COOLING SYSTEM

- Appliance output: up to 8,000 pcs./h.
- Powerful 1,208 W motor.
- UVC germicidal lamp
- The standard amount of polishing agent required for proper operation of the appliance: 5 kg.
- Net weight: 130 kg.
- Granules for cutlery polishers (976562) sold separately.

code	V	W	mm	€
1370048	230	1208	633x791x(H)778	**8 740,00**

BIODEGRADABLE POLISHING GRANULATE FOR CUTLERY POLISHING MACHINES

- The fully-biodegradable polishing agent is derived from corn and provides the perfect finish to stainless steel and silver flatware.
- High-quality and dust-free, absorbs water and removes limescale deposits from cutlery.
- Regular use prevents oxidation of silver and clouding of steel cutlery.
- Doesn't remove mechanical scratches.

code	weight (kg)	€
976562	3	**21,00**

976562

PROFI LINE

PROFI LINE

18/0 stainless steel

- Elegant yet sturdy.
- Hand polished, high gloss mirror finish.

code			mm	€
764404	1	Table knife - 6 pcs	(L)225	**11,50**
764411	2	Table fork - 6 pcs	(L)205	**6,30**
764428	3	Tablespoon - 6 pcs	(L)205	**6,30**
764435	4	Dessert knife - 6 pcs	(L)205	**10,50**
764442	5	Dessert fork - 6 pcs	(L)186	**5,90**
764459	6	Dessert spoon - 6 pcs	(L)186	**5,90**
764466	7	Cake fork - 12 pcs	(L)136	**7,70**

code			mm	€
764473	8	Espresso spoon – 12 pcs	(L)111	**7,85**
764480	9	Tea and Coffee spoon – 12 pcs	(L)138	**8,40**
764497	10	Ice spoon - 12 pcs	(L)135	**8,70**
764503	11	Sundae spoon - 6 pcs	(L)198	**5,60**
764510	12	Butter knife - 12 pcs	(L)158	**8,70**
764527	13	Steak knife - 6 pcs	(L)215	**11,50**

KITCHEN LINE

- Hand polished mirror finish.

18/0
stainless steel

1 2 3 4 5 6 7

code			mm	€
764206	1	Table knife - 6 pcs	(L)215	**4,90**
764213	2	Table fork - 6 pcs	(L)197	**4,90**
764220	3	Table spoon - 6 pcs	(L)197	**4,90**
764237	4	Cake fork - 12 pcs	(L)150	**6,30**
764244	5	Tea and Coffee spoon – 12 pcs	(L)146	**6,30**
764251	6	Espresso spoon – 12 pcs	(L)131	**6,30**
764268	7	Sorbet spoon - 6 pcs	(L)198	**4,20**

BUDGET LINE

- Machine polished

18/0 stainless steel

1 2 3 4 5 6 7

code			mm	€
764039	1	Table spoon - 12 pcs	(L)181	**3,50**
764022	2	Table fork - 12 pcs	(L)183	**3,50**
764015	3	Table knife - 12 pcs	(L)212	**5,35**
764084	4	Tea and Coffee spoon l' 24 pcs	(L)136	**3,95**
764091	5	Espresso spoon – 24 pcs	(L)110	**3,95**
764077	6	Cake fork - 24 pcs	(L)145	**3,95**
764138	7	Sorbet spoon - 12 pcs	(L)198	**3,10**

S.S. stainless steel | PP polypropylene | NEW

CUTLERY SET WITH TRAY

- Cutlery made of 18/0 stainless steel.
- Tray made of polypropylene.
- Tray dimensions: 525x300x95mm.
- Compartment dimensions: 105x260mm.
- Includes 200 pieces:
  - 50 knives - length: 207mm
  - 50 forks - length: 180mm
  - 50 table spoons - length: 170mm
  - 50 tea spoons - length: 149mm
- All cutlery is dishwasher safe.

code	colour	mm	€
766194	Blue	525x300x(H)95	**65,00**

STEAK CUTLERY

- Stainless steel with ABS handle.

ABS plastic | S.S. stainless steel | wash

781432 783078

STEAK FORK

- Stainless steel with ABS handle.

code	colour	packed per	mm	€
781432	Black	6	(L)200	**6,70**
783078	Brown	6	(L)200	**8,40**

781449 783085

STEAK KNIFE

- Stainless steel with ABS handle.

code	colour	packed per	mm	€
781449	Black	6	(L)210	**6,70**
783085	Brown	6	(L)210	**8,40**

781456

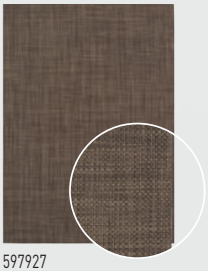
STEAK KNIFE XL

- Stainless steel with.
- ABS handle.

code	colour	packed per	mm	€
781456	Black	6	(L)250	**11,50**

PLACEMAT – SET

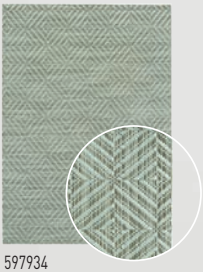
- Made from PVC (vinyl), in a woven pattern.
- Non-slip thanks to the material structure.
- Flexible, they don't deform after rolling up.
- Available in 6 stylish designs (codes: 597880, 597897, 597910, 597927, 597934, 597941).



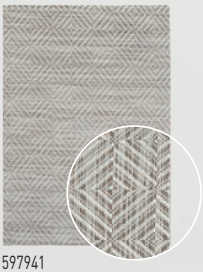
597927

PLACEMAT – SET

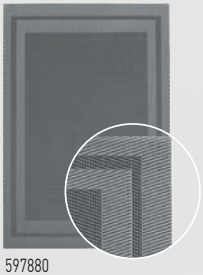
code	colour	packed per	mm	€
597927	Brown	6	450x300	**6,70**



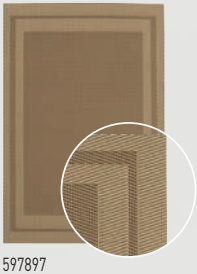
597934



597941



597880



597897

PLACEMAT, GEOMETRIC PATTERN – SET

code	colour	packed per	mm	€
597934	Green	6	450x300	**6,70**
597941	Silver	6	450x300	**6,70**

PLACEMAT, FRAME – SET

code	colour	packed per	mm	€
597880	Graphite	6	450x300	**6,70**
597897	Beige	6	450x300	**6,70**

505472

505465

OAK SERVING BOARD

- Single sided.
- Glued stile construction: the middle part (horizontal wood fibres) is reinforced with side frames (vertical wood fibres).

code	mm	€
505472	270x270x(H)20	**28,00**
505465	370x270x(H)20	**35,00**

505489

OAK SERVING BOARD

- Double-sided.
- Constructed with carefully selected oak pieces that are glued together creating a stylish natural pattern.

code	mm	€
505489	420x280x(H)40	**23,50**

505441

OAK SERVING BOARD, END-GRAIN

- Double-sided.
- Made with the end-grain method: oak squares are glued together in a stylish checkerboard pattern.
- Vertical placement of wood fibres, perpendicularly to the working surface – increased durability, resistance to scratches, and preventing dulling knives (blade goes in between wood fibres).

code	mm	€
505458	325x265x(H)30	**30,00**
505441	530x325x(H)35	**51,00**

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 micro oven

TAPAS DISH OVAL

stackable

- With handles.

code	liters	mm	€
784006	0.19	200x107x(H)30	**5,60**
784013	0.35	262x140x(H)33	**10,00**
784020	0.8	324x185x(H)38	**16,50**

786321

786352

RUSTICA OVEN DISH OVAL

code	liters	mm	€
786321	0.62	223x132x(H)42	**7,25**
786338	1	245x145x(H)55	**10,50**

RUSTICA OVEN DISH SQUARE

code	mm	€
786352	165x165x(H)65	**10,50**

786369

786307

RUSTICA OVEN DISH RECTANGULAR

code	liters	mm	€
786369	2.3	282x192x(H)65	**18,50**
786376	3	335x232x(H)62	**28,00**
786383	4.8	380x260x(H)70	**38,50**

RUSTICA OVEN DISH ROUND

code	mm	€
786307	ø100x(H)50	**4,00**

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 micro oven

OVEN DISH ROUND

code	mm	€
785904	185x152x(H)40	**5,60**

785904

OPTIMA

- White hotel porcelain.
- Strengthened edges, high quality glazing.
- High impact and wear resistance.
- 10 years supply guarantee.
- Sold only in collective packaging.

FLAT PLATE

code	mm	€
770849	ø160	**3,05**
770856	ø210	**3,75**
770870	ø240	**4,20**
770887	ø270	**5,15**
770894	ø300	**9,10**

PASTA PLATE

code	mm	€
770948	ø260	**7,70**

DEEP PLATE

code	mm	€
770863	ø220	**3,75**

SOUP CUP

code	-	liters	mm	€
770924	cup	0.38		**7,95**
770931	saucer		ø170	**3,30**

OPTIMA CUP

code	-	liters	mm	€
770900	cup	0.09		**2,80**
770917	saucer		ø90	**1,90**
770962	cup	0.23		**3,50**
770979	saucer		ø145	**2,80**

PLATE WITH HIGH RIM OSLO

- Made of glazed white porcelain.
- High rim prevents spilling liquids (sauces, etc.).
- Microwave safe.
- Dishwasher safe.
- Not oven safe.

code	mm	€
768730	ø200x(H)25	**6,30**
768747	ø240x(H)26	**7,00**
768754	ø280x(H)28	**9,55**

434208

SOUP TUREEN

- With lid and serving spoon

code	liters	mm	€
434208	2.7	ø270x(H)175	**29,00**

432136

SAUCE BOAT

- On foot.

code	liters	mm	€
432143	0.085	120x72x(H)50	**2,60**
432006	0.14	135x76x(H)70	**3,30**
432105	0.23	160x98x(H)90	**4,00**
432129	0.28	200x100x(H)105	**5,85**
432136	0.46	240x120x(H)120	**7,00**

785553

PLATE BARK

- Rectangular.

code	mm	€
785546	218x105x(H)23	**5,60**
785553	352x146x(H)40	**13,50**

785560

BOWL VANILLA

code	mm	€
785560	225x111x(H)62	**9,10**
785577	290x136x(H)80	**16,50**

786437

GRAVY BOAT

code	mm	€
786437	173x54x(H)102	**6,55**

SOUP BOWL LIONHEAD

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

code	liters	mm	€
784778	0.125	ø90x(H)60	**3,30**
784761	0.25	ø112x(H)78	**4,45**
784754	0.5	ø138x(H)95	**7,95**

784761

786239

ICE CREAM BOWL CLOWN

-

code	mm	€
786239	226x145x(H)37	**13,50**

786499

PLATE, BEAR SHAPE

- Made of porcelain.
- Diameter: Ø 190 mm without ears.
- Scratch-resistant.
- Dishwasher safe.

code	mm	€
786499	ø265	**16,00**

TAPAS MINI

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

784426

TAPAS DISH PLATO - 6 PCS

code	mm	€
784426	ø100x(H)25	**14,00**

784327

TAPAS DISH CUADRADO - 6 PCS

code	mm	€
784327	80x80x(H)35	**16,50**

784365

TAPAS DISH REDONDO - 6 PCS

code	mm	€
784365	ø75x(H)30	**13,50**

784433

TAPAS DISH LEON - 6 PCS

code	mm	€
784433	ø55x(H)45	**15,00**

784334

TAPAS DISH CONCHA - 6 PCS

code	mm	€
784334	90x50x(H)20	**11,50**

784419

TAPAS DISH CUADRADO - 6 PCS

code	mm	€
784419	59x59x(H)37	**10,50**

784389

TAPAS DISH CACEROLE - 6 PCS

code	mm	€
784389	ø60x(H)25	**11,50**

784372

TAPAS DISH HUEVO - 6 PCS

code	mm	€
784372	ø65x(H)15	**11,50**

784396

TAPAS DISH TRIANGOLO - 6 PCS

code	mm	€
784396	100x100x(H)25	**16,00**

785324

TAPAS DISH CUCHARA - 6 PCS

code	mm	€
785324	130x43x(H)26	**14,00**

PRESENTATION MINIATURES

Watch the video

564509

MINI SAUCEPAN LITTLE CHEF

code	mm	€
564509	162x121x(H)30	**3,05**

564516

MINI GRIDDLE PAN LITTLE CHEF

code	mm	€
564516	320x162x(H)20	**11,00**

564523

MINI ROUND PAN LITTLE CHEF

code	mm	€
564523	150x115x(H)37	**3,05**
564530	189x147x(H)37	**4,90**

564554

MINI OVAL PAN LITTLE CHEF

code	mm	€
564547	155x80x(H)37	**2,35**
564554	263x140x(H)37	**6,05**

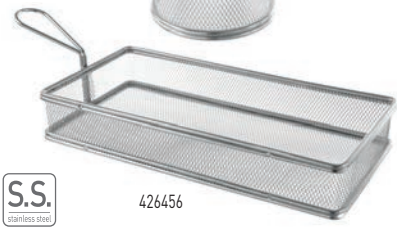
PRESENTATION MINIATURES

426425

Watch the video

426432

426449


426456

S.S. stainless steel

425619

425626

425633

425657

S.S. stainless steel

wash

DEEP FRYING BASKET MINIATURES

code	mm	€
426449	90x90x(H)90	**4,45**
426425	100x80x(H)75	**4,90**
426432	125x100x(H)85	**5,85**
426456	255x135x(H)45	**8,65**

DEEP FRYING BASKET MINIATURES

– Finished with a matt black coating.

code	mm	€
425633	90x90x(H)90	**6,75**
425619	100x80x(H)75	**7,25**
425626	125x100x(H)85	**8,65**
425657	255x135x(H)45	**12,00**

425688

DEEP FRYING BASKET MINIATURES STACKABLE

code	mm	€
425664	105x90x(H)60	**4,90**
425688	130x115x(H)80	**5,35**

DEEP FRYING BASKET MINIATURES STACKABLE BLACK

- Finished with a matt black coating.

code	mm	€
425671	105x90x(H)60	**7,00**
425695	130x115x(H)80	**7,95**

425671

425695

630914

CHIPS BAG HOLDER

- Black wire frame, with room for a sauce bowl.
- Melamine ramekin 80 ml fits perfectly (561713), not included.

code	mm	€
630914	210x110x(H)172	**6,05**

630938

CHIPS BAG HOLDER

- Black wire frame, fits 1 chip bag.

code	mm	€
630938	ø115x(H)172	**4,90**

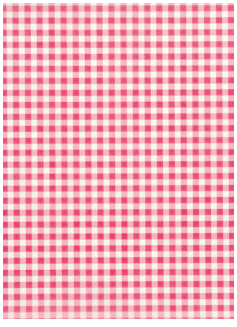
630907

CHIPS BAG HOLDER

code	mm	€
630907	ø110x(H)175	**4,70**

GREASEPROOF PAPER

- Made of 40 gsm paper.
- Grease-resistant coating helps prevent oil and grease from soaking through.
- Packed per 500 sheets.
- Suitable for wrapping selected ready-to-eat food.
- Food contact is permitted on the unprinted side only.
- The printed side is not intended for direct contact with food.
- Single-use product.
-



678251

code	mm	€
678244	200x250	**13,50**
678251	250x350	**22,50**
678176	305x305	**23,50**

678268

code	mm	€
678268	200x250	**13,50**
678275	250x350	**22,50**
678282	305x305	**23,50**

678138

code	mm	€
678138	200x250	**9,10**
678114	250x350	**14,50**

678121

code	mm	€
678121	200x250	**13,50**
678107	250x350	**22,50**
678091	305x305	**23,50** N

Al aluminium | oven | wash | micro | stackable

NEW

808283

BAKING TRAY

- Reinforced rim with wire.
- Temperature resistance: up to 260°C.
- Available in 2 sizes.
- Stackable.
- Can also be used as a serving tray.

code	mm	€
808290	450x330x(H)26	**13,00**
808283	330x242x(H)26	**10,00**

ENAMELLED

- Made of steel with white enamel, with a blue rim.
- High quality enamel, resistant to abrasion.
- Stackable for convenient storage.
- Dishwasher safe.
- Oven safe.
- Not microwave safe.

621202

BOWL RECTANGULAR

- Dishes and desserts can be prepared in the bowl.

code	mm	€
621219	215x160x(H)50	**5,85**
621202	175x130x(H)41	**4,20**

621226

FLAT PLATE

code	mm	€
621226	ø200	**4,20**
621233	ø240	**5,15**

621257

DEEP PLATE

code	mm	€
621240	ø180	**4,45**
621257	ø200	**5,15**
621264	ø220	**6,05**
621271	ø240	**6,30**

621288

SALAD BOWL

code	mm	€
621288	ø160x(H)75	**5,35**

621295

MUG

code	liters	mm	€
621295	0.36	ø90x(H)80	**4,45**
621301	0.52	ø100x(H)90	**5,15**

621318

CUP

code	liters	mm	€
621318	0.12	ø70x(H)50	**4,00**

621325

TUMBLER

code	liters	mm	€
621325	0.3	ø90x(H)90	**4,70**

Prices net of VAT

625804

625705

SOUP & GRAVY PAN - WITH LID

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

code	colour	liters	mm	€
625804	Blue	0.3	ø115x(H)90	**9,70**
625705	Black	0.5	ø135x(H)105	**11,00**

622742

ENAMELLED PAN

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

code	mm	€
622704	ø100x(H)20	**4,70**
622711	ø120x(H)25	**5,60**
622728	ø150x(H)27	**7,00**
622735	ø200x(H)36	**8,40**
622742	ø240x(H)40	**9,10**
622773	ø300x(H)50	**15,50**
622780	ø340x(H)50	**18,50**

622858

ENAMELLED PAELLA BOWLS

- Deep model.
- Made of enamelled steel.

code	mm	€
622810	ø145x(H)40	**6,05**
622827	ø170x(H)40	**6,20**
622834	ø185x(H)43	**7,35**
622841	ø205x(H)57	**7,95**
622858	ø245x(H)70	**8,85**

BUCKET MINIATURES

code	mm	€
426364	ø87x(H)93	**4,00**
426371	ø125x(H)127	**6,05**

SNACK PAN

code	mm	€
426487	196x95x(H)70	**5,35**

BUCKET

- Made of stainless steel.
- Includes handle.
- Dishwasher safe.

code	mm	€
425718	ø75x(H)66	**2,35**
425725	ø90x(H)85	**3,05**
425732	ø130x(H)110	**5,15**

SNACK CAN

- Made of stainless steel.
- Fitted with convenient handles and a pouring spout.
- Dishwasher safe.

code	mm	€
426463	ø45x(H)50	**2,60**
426470	ø70x(H)100	**5,15**

607039

Watch the video

SMALL SAUCE PAN WITH SPOUT

- Made of 2.5 mm thick 3-ply material, copper/aluminium/ stainless steel.
- Handle attached by rivets.

code	liters	mm	€
607015	0.05	ø50x(H)30	**13,00**
607022	0.16	ø75x(H)40	**20,50**
607039	0.26	ø85x(H)50	**21,50**

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	**32,50**

GALVANISED BUCKETS

- Made of galvanised sheet steel, this creates a rustic look.
- Galvanised steel isn't intended for food contact, line the buckets with our greaseproof paper sheets when using it for SERVING FOOD.

425992

PARTY TUB

code	mm	€
425992	400x330x(H)220	**18,00**

425923

BUCKETS WITH HANDLE

code	mm	€
425909	ø70x(H)65	**2,10**
425916	ø100x(H)90	**2,60**
425923	ø120x(H)105	**3,05**
425985	ø160x(H)140	**3,50**

425978

TABLE CADDY

- With wooden grip handle.

code	mm	€
425978	245x180x(H)130	**12,00**

SOUP AND SAUCE BOWLS

430002

SOUP BOWL

- Made of stainless steel.
- With handles.
- Dishwasher safe.

code	liters	mm	€
430002	0.35	ø120x(H)50	**3,05**

401200

401002

401101

VEGETABLE DISH

- With handles.

code	mm	€
401200	ø160x(H)40	**3,30**
401002	ø120x(H)30	**1,65**
401101	ø140x(H)35	**2,60**

783177

RAMEKIN

- Ribbed, made of porcelain.

code	order unit	mm	€
783153	12	ø70x(H)35	2,10
783160	6	ø90x(H)48	3,75
783627	6	ø100x(H)25	2,80
783177	6	ø120x(H)55	4,00

565605 565612

PET plastic | -20°C 95°C temp | wash | stackable

RAMEKIN - 12 PCS

code	packed per	colour	liters	mm	€
565605	12	Black	0.045	ø60x(H)35	7,85
565612	12	Ivory	0.045	ø60x(H)35	7,85

564561

M melamine

BUTTER & SAUCE DISH - 3 PCS

code	packed per	colour	mm	€
564561	3	Black	ø80x(H)30	4,70

RAMEKIN - 12 PCS

code	packed per	liters	mm	€
400029	12	0.07	ø62x(H)40	8,40
400012	12	0.045	ø62x(H)24	6,45
400036	12	0.115	ø73x(H)47	13,00
400043	12	0.175	ø85x(H)52	17,00

RAMEKIN

- Ribbed.

M melamine | micro

code	-	packed per	mm	€
561492	35 ml	1	ø60x(H)25	0,70
565643	35 ml	4	ø60x(H)25	3,05
561706	50 ml	1	ø70x(H)35	1,20
565650	50 ml	4	ø70x(H)35	4,70
561713	80 ml	1	ø80x(H)40	1,65
561720	100 ml	1	ø85x(H)45	1,75

564592

M melamine | micro

VELOCITY SLANTED BOWLS

code	mm	€
564578	70x70x(H)60	1,40
564585	97x97x(H)80	3,05
564592	110x110x(H)100	4,20

S.S. stainless steel | stackable

400043

FRUIT BASKET ANGLED ROUND BLACK

- Finished with a matt black powder coating.

code	mm	€
427095	ø150x(H)80	**5,60**
427088	ø280x(H)130	**14,00**
427071	ø300x(H)205	**14,50**

425879

WIRE BASKET DECO OVAL

- With decorative rim.
- Finished with a matt black coating.

code	mm	€
425879	255x160x(H)80	**8,85**

BASKETS WITH WOVEN SIDES

- Made of polypropylene

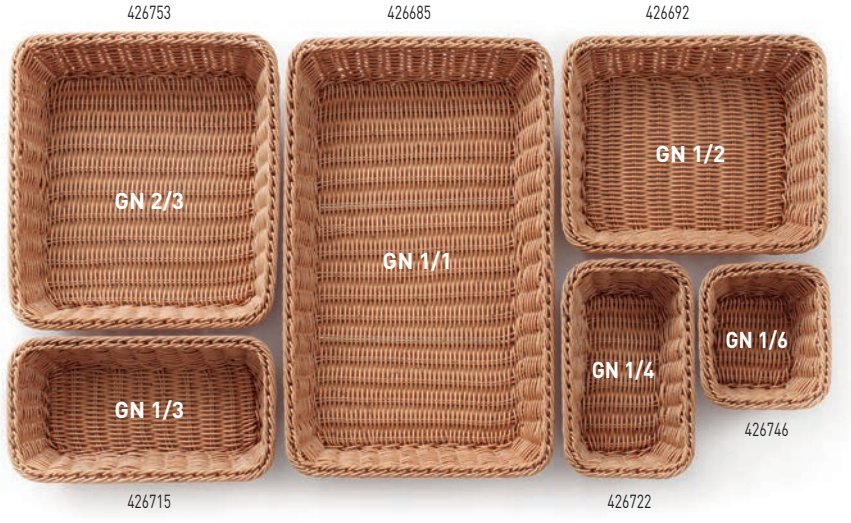
code	-	mm	€
426258	round	200x200x(H)65	**2,80**
426234	oval	225x130x(H)55	**2,60**
426265	oval	320x230x(H)55	**3,50**
426227	square	190x190x(H)80	**3,05**
426241	rectangular	225x150x(H)65	**3,05**

CUTLERY BASKET

code	colour	mm	€
426098	Black	270x100x(H)45	**3,75**
426081	Light grey	270x100x(H)45	**3,75**

CUTLERY BASKET

code	colour	mm	€
426210	Black	ø100x(H)120	**4,20**
426197	Light grey	ø100x(H)120	**4,20**



BAKERY BASKET GN SIZE

- Reinforced with a stainless steel frame.

code	GN	mm	€
426746	GN 1/6	176x162x(H)65	5,15
426722	GN 1/4	265x162x(H)65	5,85
426715	GN 1/3	325x176x(H)65	6,30
426692	GN 1/2	325x265x(H)65	7,95
426753	GN 2/3	325x354x(H)65	11,50
426685	GN 1/1	530x325x(H)65	13,50

BREAD DISPLAY BASKET

- Large-sized basket – perfect for displaying bread and other baked goods in bakeries, grocery shops, and buffets.
- Made of polyrattan, reinforced with a stainless steel frame.
- Dishwasher safe.

code	mm	€
427248	595x395x(H)105	33,00
427231	295x395x(H)105	21,00

Watch the video

PP polypropylene

561102

BREAD BASKET GN 1/1

- Reinforced with a stainless steel wire frame.

code	mm	€
561102	530x320x(H)90	**15,00**

561201

BREAD BASKET DISPLAY GN 1/2

- Set of 2 baskets with chrome-plated stand.
- Baskets reinforced with a stainless-steel wire frame.
- Basket dimensions: 360x280x(H)90 mm.
- Stand isn't dishwasher safe.

code	mm	€
561201	360x280x(H)290	**27,00**

561003

BREAD BASKET OVAL

- Reinforced with a stainless steel wire frame.

code	mm	€
561003	380x270x(H)90	**9,10**

426517

PP polypropylene S.S. stainless steel

BAGUETTE BASKET

code	mm	€
426517	305x320x(H)350	**30,00**

PP polypropylene | stackable

SERVING BASKETS FAST FOOD STYLE

- Ideal for fast food restaurant, diners and street food vendors.
- Set of 6 polypropylene serving baskets.
- Light weight, stackable and easy to clean.
- Available in multiple colours.

code	packed per	colour	mm	€
426890	6	Black	272x175x(H)38	**4,70**
426319	6	Red	272x175x(H)38	**4,70**

BREAD BAGS

PAPER BREAD BAGS

- Made of food grade washable kraft paper.

code	colour	mm	€
429228	Beige	170x170x(H)150	**4,45**
429211	Black	170x170x(H)150	**4,45**

BREAD BAG, ROUND

- Made of durable cotton.
- Available in gray/beige and gray/dark blue color combinations.

code	colour	mm	€
429006	Beige	ø150x(H)150	**4,45**
429013	Dark grey	ø150x(H)150	**4,45**
429020	Beige	ø200x(H)200	**5,35**
429037	Dark grey	ø200x(H)200	**5,35**
429044	Beige	ø250x(H)160	**6,30**
429051	Dark grey	ø250x(H)160	**6,30**

BASKETS

– Polyrattan.

BREAD BASKET - OVAL

code	mm	€
426500	225x130x(H)55	**2,10**

BREAD BASKET, RECTANGULAR

code	mm	€
426807	225x150x(H)65	**2,35**

BREAD BASKET - ROUND

code	mm	€
426609	ø200x(H)65	**2,35**

BREAD BASKET - OVAL

code	mm	€
426708	225x110x(H)60	**2,10**

BREAD BASKET - OVAL

code	mm	€
426906	375x140x(H)70	**3,30**

425800

PITTA BREAD BASKET - ROUND

– Not intended for food contact, line the basket with our greaseproof paper sheets when using it for serving food.

code	mm	€
425701	ø150x(H)38	**1,35**
425800	ø200x(H)50	**2,35**

425602

PITTA BREAD BASKET - OVAL

– Not intended for food contact, line the basket with our greaseproof paper sheets when using it for serving food.

code	mm	€
425503	195x140	**1,70**
425602	255x190	**2,35**

PP polypropylene

BAKERY BASKET OVAL

code	colour	mm	€
426777	Black	190x120x(H)60	**3,50**
426760	Light grey	190x120x(H)60	**4,00**
426623	Black	250x190x(H)65	**4,90**
426616	Light grey	250x190x(H)65	**4,90**

PP polypropylene

BAKERY BASKET

code	colour	mm	€
426784	Light grey	190x130x(H)60	**4,00**
426791	Black	190x130x(H)60	**3,50**

426821

wash

BASKET RISER

code	mm	€
426814	ø250x(H)180	**3,75**
426821	ø250x(H)265	**4,90**

PP polypropylene

BAKERY BASKET ANGLED

code	colour	mm	€
426678	Black	400x300x(H)120	**12,50**
426661	Light grey	400x300x(H)120	**12,50**

HENDI

VACUUM JUG

- Tight sealing lid with push button for pouring.
- Double walled with glass inner bottle.

code	liters	mm	€
449615	1	ø110x(H)289	**14,50**

449615

VACUUM JUGS

- Double walled stainless steel.
- Seamless structure.
- Vacuum insulation.
- Metal chromed cover, lever, spout and handle.
- High insulation value.

445839

18/8 stainless steel

VACUUM JUG

code	liters	mm	€
445815	0.6	ø120x(H)168	**42,00**
445822	1	ø136x(H)188	**46,50**
445839	1.5	ø136x(H)258	**49,00**

446706

PP polypropylene | S.S. stainless steel | wash

VACUUM JUG

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

code	liters	mm	€
446607	1.5	ø145x(H)230	**17,50**
446508	1	ø145x(H)205	**17,50**
446706	2	ø145x(H)260	**22,00**

446720

PP polypropylene | S.S. stainless steel | wash

VACUUM JUG

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

code	liters	mm	€
446522	1	ø145x(H)205	**18,50**
446621	1.5	ø145x(H)230	**17,50**
446720	2	ø145x(H)260	**22,00**

449608

PP polypropylene | wash

VACUUM JUG WITH GLASS INNER BOTTLE

code	liters	mm	€
449608	1	ø140x(H)268	**12,00**

18/8 stainless steel | PP polypropylene | wash

448908

Watch the video

18/8 stainless steel | PP polypropylene | wash

445877

AIR POT

- Housing and inner walls made of stainless steel.
- Lid made of polypropylene, opens to 125 degrees for easy filling and cleaning.
- Lid with a push pump for easy beverage dispensing.
- Handle for convenient carrying.
- Capacity: 2.2 L.

code	liters	mm	€
448908	2.2	ø150x(H)340	**25,50**

AIR POT

- Housing and inner walls made of stainless steel.
- Lid made of polypropylene, opens to 125 degrees for easy filling and cleaning.
- Lid fitted with lever pump for easy beverage dispensing.
- Lever pump made of zinc alloy – very durable.
- On a rotating base made of polypropylene.
- Handle for convenient carrying.
- Capacity: 3 L.

code	liters	mm	€
445877	3	ø171x(H)373	**77,00**

18/8 stainless steel

451526

MULTIPURPOSE JUGS

code	liters	mm	€
451502	0.35	ø76x(H)93	**6,75**
451519	0.6	ø90x(H)112	**8,65**
451526	0.9	ø102x(H)125	**11,50**
451533	1.5	ø112x(H)161	**16,50**

18/10 stainless steel wash

451045

MILK JUG – MATT BLACK

- Made of extra thick stainless steel, helps keep the content hot.
- V-shaped spout gives extra control during pouring.

code	liters	mm	€
451045	0.7	ø84x(H)130	**21,00**

18/0 stainless steel 18/8 stainless steel

451014

MILK JUG

- Made of extra thick stainless steel, helps keep the content hot.
- V-shaped spout gives extra control during pouring.

code	liters	mm	€
451038	0.35	ø65x(H)99	**12,50**
451021	0.45	ø75x(H)111	**14,00**
451014	0.7	ø84x(H)130	**16,50**

18/10 stainless steel wash

458198

MILK JUG BLACK

- Made from stainless steel with a black non-stick coating.

code	liters	mm	€
458198	0.6	ø90x(H)112	**15,50**

S.S. stainless steel

451106

MILK JUG

- Simple design.

code	liters	mm	€
451007	0.35	ø85x(H)110	**7,45**
451106	0.75	ø100x(H)120	**10,50**

18/10 stainless steel

451052

MILK JUG WITH MEASURE

- Made of stainless steel.
- Shape with an easy-pour spout designed for clean and efficient work.
- Dishwasher safe.

code	liters	mm	€
451052	0.6	130x77x(H)112	**9,10**

COFFEE/ TEA POT WITH LID

- With hinged lid.
- Straight model.

code	liters	mm	€
453001	0.2	ø74x(H)95	**8,40**
453100	0.3	ø74x(H)123	**9,55**
453209	0.6	ø97x(H)142	**14,50**
453308	0.9	ø120x(H)158	**21,50**
453407	1.4	ø126x(H)185	**24,00**

S.S. stainless steel

453209

TEA STRAINER - WITH HINGED HANDLE

- For herbs and tea.
- With hinged handle.

code	mm	€
570807	ø45x165	3,05

TEA & HERB STRAINER

- For herbs and tea.
- With wire handle.

code	mm	€
638101	ø70x225	1,90

SUGAR CUBE TONGS - 2 PCS

code	mm	€
523629	(L)160	4,45

SUGAR/WHIPPED CREAM DISH

code	packed per	mm	€
452714	6	ø65x(H)20	5,90
452325	4	ø100x(H)20	5,60

SUGAR BOWL

- With hinged lid.

code	liters	mm	€
452103	0.3	ø85x(H)80	7,95

SUGAR BOWL

- Without lid.

code	liters	mm	€
452202	0.3	ø85x(H)65	5,35

ICE-CREAM CUP

- On foot.

code	mm	€
441107	ø90x(H)50	2,35

CREAM JUG

- Made of stainless steel.
- Shape with an easy-pour spout designed for clean and efficient work.
- Dishwasher safe.

code	liters	mm	€
450109	0.02	ø32x(H)24	2,80
450208	0.03	ø35x(H)35	3,05
450307	0.07	ø45x(H)45	3,50
450406	0.12	ø55x(H)55	4,00
450505	0.25	ø70x(H)70	7,45

440773

440780

440797

indoor

TABLETOP LITTER BIN WITH SWING COVER

- Made of powder coated metal.
- Removable swing cover.
- Available in 3 colours.

code	mm	€
440773	ø120x(H)165	**9,35**
440780	ø120x(H)165	**9,35**
440797	ø120x(H)165	**9,35**

440711

18/0 stainless steel

TABLETOP LITTER BIN

- With plastic top and stainless steel swing cover.

code	mm	€
440711	ø95x(H)130	**9,80**

421574

can be used as a cutlery holder

M melamine

TABLETOP LITTER BIN OR CUTLERY HOLDER

- Black container made of melamine

code	colour	mm	€
421574	Black	ø130x(H)160	**9,80**

595008

RECEPTION BELL

- Chrome-plated with metal base.

code	mm	€
595008	ø85x(H)57	**6,05**

444023

TABLECLOTH CLIP - 4 PCS

code	packed per	mm	€
444023	4	50x10x(H)40	**3,50**

428528

NAPKIN HOLDER

- Chrome-plated wire.

code	mm	€
428528	190x190x(H)65	**7,45**

428511

NAPKIN HOLDER

- Matt finish.

code	mm	€
428511	170x30x(H)70	**4,90**

MENU CLIPBOARD

- Made from durable MDF with metal clamping mechanism.
- Available in multiple sizes.

code	mm	€
664179	125x180	**1,40**
664162	185x245	**1,90**
664155	240x330	**2,35**

664179 664162 664155

663714

TABLE SIGN "RESERVED" IN POLISH

code		packed per	mm	€
663714	rezerwacja	4	50x(H)42	**4,00**

663523

663462

PMMA plexiglas

wash

TABLE SIGN RESERVED

- Black - white.
- Printed on 2 sides.

code		mm	€
663523	rezerwacja	130x30x(H)38	**1,40**
663462	reserved	130x30x(H)38	**1,40**

664308

wash

TABLE SIGN RESERVED

- Made from durable wood.
- With slot to hold a menu.

code		mm	€
664308	"reserved"	152x44x(H)44	**2,35**

18/0 stainless steel

wash

TABLESTAND NUMBERS

– Sets of multiple numbers 12 numbers per set.

code		mm	€
663844	Numbers 1-12	50x35x(H)40	**13,00**
663851	Numbers 13-24	50x35x(H)40	**13,00**
663868	Numbers 25-36	50x35x(H)40	**13,00**
663875	Numbers 37-48	50x35x(H)40	**13,00**
663882	Numbers 49-60	50x35x(H)40	**13,00**
663899	Numbers 61-72	50x35x(H)40	**13,00**

663844

S.S. stainless steel

DOOR SIGNS

– With self-adhesive strip.

code		mm	€
663608	men	ø75	**2,35**
663615	women	ø75	**2,35**
663622	toilets	ø75	**2,35**
663639	no smoking	ø75	**2,35**
663646	wheelchair	ø75	**2,35**

663608 663615 663622

663639 663646

S.S. stainless steel

DOOR SIGN

– Self-adhesive.

code	-	mm	€
663790	no smoking	ø75	**2,60**

663790

18/0 stainless steel

wash

TABLE SIGN 'NO SMOKING'

– 2 sides printed.

code	mm	€
663660	50x35x(H)40	**1,40**

663660

441466

S.S. stainless steel | stackable

EGG CUP - 6 PCS

- Low model.

code	packed per	mm	€
441466	6	ø85x(H)15	**9,80**

441367

S.S. stainless steel

EGG CUP - 6 PCS

- On foot.

code	packed per	mm	€
441367	6	ø50x(H)45	**7,00**

441503

ABS plastic

EGG SPOON - 6 PCS

- White.
- ABS

code	packed per	€
441503	6	**2,55**

513729

S.S. stainless steel

RECEIPT HOLDER

code	mm	€
513729	ø80x(H)150	**3,30**

665510

MENU CARD TABLE STAND

code	mm	€
665503	ø75x(H)100	**4,45**
665510	ø75x(H)200	**5,15**

595305

MENU CARD HOLDER - 2 PCS

S.S. stainless steel

- With clamp.

code	packed per	mm	€
595305	2	ø40x(H)104	**7,00**

665251

MENU CARD TABLE STAND - 6 PCS

S.S. stainless steel

- Supplied without menu card.

code	packed per	mm	€
665251	6	80x77x(H)18	**18,50**

595206

RECEIPT HOLDER - 3 PCS

S.S. stainless steel

- With clamp.

code	packed per	mm	€
595206	3	152x110	**13,00**

664186

CUTLERY BOX

- Made of durable wood.
- Cutlery is not included.

code	mm	€
664186	80x80x(H)95	**5,35**

664315

TABLE CADDY

- Made of durable wood.
- With 2 compartments and a large handle.
- Accessories shown in the photo are not included.

code	mm	€
664315	190x160x(H)200	**13,00**

664148

MENU AND CUTLERY BOX

- Wooden box with integrated blackboard on two sides.
- Box has 4 compartments.
- Accessories shown in the photo are not included.

code	mm	€
664148	210x150x(H)150	**18,50**

425787

CONDIMENT RACK ROUND

- Finished with a matt black powder coating.

code	mm	€
425787	ø165x(H)215	**6,30**

427170

CONDIMENT RACK BLACK

- Finished with a matt black powder coating.

code	mm	€
427170	135x65x(H)200	**4,35**

TABLE CADDY

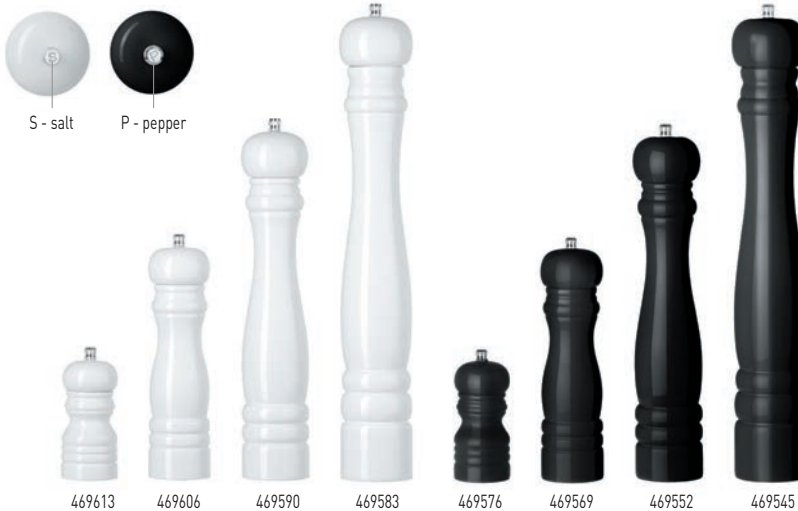
- Fitted with a wooden handle.
- Finished with a matt black powder coating.
- Accessories shown in the photo are not included.

code	mm	€
427064	140x105x(H)190	**14,50**
427057	170x130x(H)160	**14,50**
427040	230x100x(H)240	**14,50**

427064

427057

427040



WOODEN SALT GRINDER

- Body made of rubber wood – lightweight, but durable.
- Ceramic grinding mechanism (burrs) – non-corrosive (suitable for salt), manual and adjustable with a knob.
- Lid protected from falling off with a screwed knob.
- Knob with a printed "S" letter – for marking salt.
- Available in several colours: dark wood, light wood, white lacquered wood (glossy finish).

code	colour	mm	€
469613	White	ø50x(H)113	**8,40**
469606	White	ø55x(H)215	**12,00**
469590	White	ø60x(H)315	**16,50**
469583	White	ø65x(H)415	**22,50**
469699	Wood light	ø50x(H)113	**7,00**
469712	Wood light	ø57x(H)165	**8,40**
469736	Wood light	ø57x(H)215	**8,40**
469750	Wood light	ø60x(H)315	**12,00**
469774	Wood dark	ø50x(H)113	**8,15**
469798	Wood dark	ø57x(H)165	**9,35**
469811	Wood dark	ø57x(H)215	**9,55**
469835	Wood dark	ø60x(H)315	**13,50**

WOODEN PEPPER MILL

- Body made of rubber wood – lightweight, but durable.
- Grinding mechanism (burrs) made of stainless steel, manual and adjustable with a knob.
- Lid protected from falling off with a screwed knob.
- Knob with a printed "P" letter – for marking pepper.
- Available in several colours: dark wood, light wood, black lacquered wood (glossy finish)

code	colour	mm	€
469576	Black	ø50x(H)113	**8,40**
469569	Black	ø55x(H)215	**12,00**
469552	Black	ø60x(H)315	**16,50**
469545	Black	ø65x(H)415	**22,50**
469682	Wood light	ø50x(H)113	**7,00**
469705	Wood light	ø57x(H)165	**8,40**
469729	Wood light	ø57x(H)215	**8,40**
469743	Wood light	ø60x(H)315	**12,00**
469767	Wood dark	ø50x(H)113	**8,15**
469781	Wood dark	ø57x(H)165	**9,35**
469804	Wood dark	ø57x(H)215	**9,55**
469828	Wood dark	ø60x(H)315	**13,50**

Ceramic salt grinding mechanism

Stainless steel pepper grinding mechanism

469682 469699 | 469705 469712 | 469729 469736 | 469743 469750 | 469767 469774 | 469781 469798 | 469804 469811 | 469828 469835

ACRYLIC PEPPER MILL

- Body made of transparent acrylic glass (PMMA) - a lighter substitute for glass, but more resistant to scratching and breakage.
- Grinding mechanism (burrs) made of stainless steel, manual and adjustable with a knob.
- Lid protected from falling off with a screwed knob.
- Knob with a printed "P" letter – for marking pepper.

code	mm	€
469620	ø50x(H)113	**6,05**
469644	ø50x(H)140	**6,55**
469668	ø60x(H)215	**8,85**

ACRYLIC SALT GRINDER

- Body made of transparent acrylic glass (PMMA) – a lighter substitute for glass, but more resistant to scratching and breakage.
- Ceramic grinding mechanism (burrs) – non-corrosive (suitable for salt), manual and adjustable with a knob.
- Lid protected from falling off with a screwed knob.
- Knob with a printed "S" letter – for marking salt.

code	mm	€
469637	ø50x(H)113	**6,05**
469651	ø50x(H)140	**6,55**
469675	ø60x(H)215	**8,85**

786413

porcelain

SALT & PEPPER SHAKER SET

- Made of porcelain.
- 2-piece set including a salt shaker and a pepper shaker.

code	order unit	mm	€
786413	3	ø42x(H)80	**6,55**

786420

porcelain

SALT & PEPPER SHAKER SET WITH TOOTHPICK HOLDER

- Made of porcelain.
- 4-piece set including a salt shaker, a pepper shaker, a toothpick holder and a tray, all made of porcelain.

code	order unit	mm	€
786420	48	125x54x(H)90	**9,80**

465363

18/0 stainless steel

CONDIMENT SET

- 5-piece - salt, pepper, oil, vinegar, toothpick holder.
- Matt finish.

code	mm	€
465363	130x110x(H)185	**11,50**

631102

631300

631201

S.S. stainless steel

SHAKER

code	-	mm	€
631102	parmesan shaker	ø55x(H)75	**5,35**
631201	pepper and salt shaker	ø55x(H)75	**5,35**
631300	wire mesh powder shaker	ø55x(H)75	**6,05**

465387

S.S. stainless steel

SALT AND PEPPER SHAKER SET

- Glass shaker.
- Stainless steel lid with S and P shaped dispensing opening.

code	mm	€
465387	ø40x(H)70	**2,10**

461167

461266

S.S. stainless steel

PEPPER SHAKER & SALT SHAKER

- Body made of glass.
- Stainless steel lid with P-shaped dispensing opening.

code	-	packed per	mm	€
461167	Pepper shaker	6	ø40x(H)70	**8,40**
461266	Salt shaker	6	ø40x(H)70	**8,40**

465301

18/0 stainless steel

CONDIMENT SET

- 2-piece - salt, pepper.
- Matt finish.

code	mm	€
465301	85x55x(H)115	**4,45**

465325

18/0 stainless steel

CONDIMENT SET

- 3-piece - salt, pepper, toothpick holder.
- Matt finish.

code	mm	€
465325	90x90x(H)115	**5,35**

465332

18/0 stainless steel

CONDIMENT SET

- 3-piece - salt, pepper, mustard.
- With stainless steel mustard spoon.
- Matt finish.

code	mm	€
465332	100x95x(H)115	**7,45**

465318

18/0 stainless steel

CONDIMENT SET

- 3-piece - salt, pepper, napkin holder.
- Matt finish.

code	mm	€
465318	85x75x(H)115	**5,85**

465349

18/0 stainless steel

CONDIMENT SET

- 2-piece - oil, vinegar.
- Matt finish.

code	liters	mm	€
465349	0.15	120x75x(H)185	**8,40**

465356

18/0 stainless steel

CONDIMENT SET

- 4-piece - salt, pepper, oil, vinegar.
- Matt finish.

code	mm	€
465356	130x110x(H)185	**11,50**

462904

OLIVE OIL DISPENSER

- Made of polished stainless steel.
- Conical shape ensuring stability.
- Removable stopper with a spout.

code	liters	mm	€
462904	0.25	ø84x(H)158	**11,50**

460245

OIL AND VINEGAR SET

- Holder made of chrome-plated iron.
- Two oil/vinegar bottles with stainless steel pourers.

code	-	mm	€
460245	2x0,237L	115x60x(H)325	**11,50**

FREE-FLOW POURER - 3 PIECES

- For use in bars, pubs and restaurants
- Durable stainless steel construction
- Counterbalanced pouring flap, which causes the nozzle to open and close automatically when the bottle is tilted
- Facilitates precise dispensing
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm	€
599327	3	ø30x120	**6,10**

599327

452400

452424

465370

SUGAR DISPENSER

- Glass dispenser.
- Spout made of stainless steel 18/0.

code	mm	€
452400	ø80x(H)140	**3,75**

HONEY DISPENSER

- Glass dispenser.
- Stainless steel lever.

code	mm	€
452424	ø80x(H)115	**5,85**

CHEESE/SUGAR DISH

- With glass dish.
- Including stainless steel spoon.

code	mm	€
465370	ø130x(H)90	**11,00**

SHELLFISH CUTLERY

403747

NUT AND SEAFOOD CRACKER MATT BLACK

- Ideal for cracking nuts, but also very suitable for sea food.
- Finished with a black powder coating.
- The large handle fits nicely in the hand and provides plenty of grip.
- The two halves are connected by a durable hinge, suitable for multiple sizes of nuts.
- Not dishwasher safe.

code	mm	€
403747	155x35	**4,45**

403754

LOBSTER AND CRAB CRACKER

- Ideal for opening hard lobster and crab shells.
- Wide, appropriately contoured handle for easy and comfortable use.
- Robust aluminium construction, powder coated – red.
- The arms of the tongs are connected with a durable hinge.
- Not dishwasher safe.

code	mm	€
403754	140x62	**3,75**

403716

LOBSTER FORKS - 6 PCS

code	packed per	mm	€
403716	6	(L)205	**9,35**

402221

SNAIL FORK - 6 PCS

code	packed per	mm	€
402221	6	(L)130	**5,20**

402528

SNAIL TONGS - 2 PCS

- Squeeze model.

code	packed per	mm	€
402528	2	(L)170	**9,35**

BLACKBOARDS

664025

664032

664049

664018 664001

WALL BLACKBOARD

- Black, with wooden frame.
- Mounting hooks included.

code	mm	€
664025	300x400	**8,15**
664032	400x600	**13,00**
664049	600x800	**21,00**

PAVEMENT BLACKBOARD

- Black, with wooden frame.

code	mm	€
664001	500x450x(H)850	**57,00**
664018	700x600x(H)1200	**114,00**

664100

664117

664070

PAVEMENT BLACKBOARD

- Black, with steel frame.

code	mm	€
664100	700x500x(H)1100	**90,00**

PAVEMENT BLACKBOARD

- Black, with steel frame.

code	mm	€
664117	500x550x(H)850	**70,00**

BLACKBOARD WITH EASEL

- Black, with wooden easel.

code	mm	€
664070	220x210x(H)360	**9,10**

664063 664056

TABLETOP BLACKBOARD - 2 PCS

- Black, with wooden stand.

code	packed per	mm	€
664056	2	150x50x(H)230	**6,30**
664063	2	210x50x(H)320	**9,10**

664124 664131

BLACKBOARD WITH STAND

- Large format blackboard in wooden frame.
- Convenient stand included.

code	mm	€
664124	300x400	**6,75**
664131	400x600	**10,00**

664209

664216

BLACKBOARD MARKERS 6 MM

- With oblique nib, writing width 2 to 6 mm.

code	-	€
664216	1 pink, 1 green, 1 blue and 2 white markers	**8,65**
664209	5 white markers	**8,65**

871546

NEW

871553

HORECA MARKERS

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

code	colour	packed per	€
871546	Black	2	**4,45**
871553	White	2	**4,45** N

664223

BLACKBOARD MARKERS 15 MM

- With wide flat nib, writing width 15 mm.

code	-	€
664223	3 white markers	**8,60**

664278

BLACKBOARD MARKERS 3 MM

- 8 Markers with round nib, writing width 3 mm.

code	-	€
664278	1 white, 1 red, 1 blue, 1 green, 1 yellow, 1 purple, 1 orange and 1 pink marker	**8,65**

440001

S.S. stainless steel · stackable · indoor

ASHTRAY WITH FIRE RIM

code	mm	€
440001	ø140x(H)30	2,00
440100	ø160x(H)30	2,70

569757

M melamine · in- & outdoor · wash

ASHTRAY

- Made of black melamine.

code	mm	€
569757	ø146x(H)60	7,45

440803

S.S. stainless steel · stackable · indoor

ASHTRAY

code	mm	€
440803	ø80x(H)30	2,35
440858	ø100x(H)30	3,50

440872

S.S. stainless steel · indoor · stackable

ASHTRAY

code	mm	€
440872	ø80x(H)30	1,65
440865	ø100x(H)30	2,10

440407

S.S. stainless steel

ASHTRAY WITH LID

code	packed per	mm	€
440407	1	ø90x(H)28	2,70
440490	3	ø90x(H)28	7,00

440230

S.S. stainless steel

BOWL ASHTRAY BLACK

- Stainless steel, outside with a matt black coating.
- With remoavble rim.

code	mm	€
440230	ø105x(H)58	6,55

440209

Cr chrome plated · in- & outdoor · wash

ASHTRAY WITH PUSH BUTTON

code	mm	€
440209	ø90x(H)45	4,90

440506

S.S. stainless steel · wash

CIGARETTE RECEPTACLE

- With hinged lid.
- For safe emptying of ashtrays.

code	mm	€
440506	202x170x(H)91	23,50

18/8 stainless steel

outdoor

440216

WALL MOUNTED ASHTRAY

- Very robust design, easy to mount against walls and poles.
- Easy to empty thanks to the bottom that can be opened and closed with a key.

code	mm	€
440216	ø75x(H)460	**88,50**

440223

STANDING ASHTRAY POLE

- Very robust design, can be mounted on the floor or stand free.
- Easy to empty, upper part can be unlocked with a key and then emptied.
- Base is Ø 170 mm, pole is Ø 75 mm.

code	mm	€
440223	ø170x(H)920	**133,00**

S.S. stainless steel

in- & outdoor

440117

ASHTRAY WITH FUNNEL

- 2 separate elements:
  - body made of glass, high-temperature resistant,
  - funnel made of stainless steel.
  With 3 cigarette slots.
- Funnel directs ash into the ashtray and serves as a lid: when used indoor – reduces smoke odours, when used outdoor – protects against wind raising ash.

code	mm	€
440117	ø98x(H)99	**5,85**

691380

691397

STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body.
- Polished surface finish.
- Removable ashtray placed over the bin for easy cleaning and emptying of the bin.
- Bin opening Ø 135 mm.
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm	€
691380	15	ø200x(H)700	**46,00**
691397	33	ø240x(H)660	**92,50**

11

Buffet presentation

Buffet reinvented

HENDI
HENDI

design by
Robert Bronwasser

UNIQ

Buffet reinvented

reddot winner 2024

- modern design by Robert Bronwasser
- housing made of high-temperature resistant polypropylene
- heating element made of 18/8 stainless steel
- lid made of transparent, tempered glass,
- equipped with an insulated handle

- cover designed for directing
- condensed steam back into the container
- cover equipped with a ladle notch and aluminum hinge
- electronic, easy to read control panel
- holder for a dish description label
- non-slip feet

Chiller UNIQ

- Approx. 40 minutes required to reach the target temperature

Soup kettle HENDI UNIQ

- Removable stainless steel container, easy to clean
- Two-piece construction lid reducing heat loss when opening

Chafing dish HENDI UNIQ

- Heating element made from 18/8 stainless steel and placed in the water container for efficient heat transfer.

HENDI

SOUP KETTLE UNIQ

design by
Robert Bronwasser

- Body made from high temperature resistant polypropylene.
- Removable 8 litre soup container made of stainless steel, easy to clean.
- Heating element made from 18/8 stainless steel and placed in the water container for efficient heat transfer.
- Tempered glass lid fitted with insulated handle, ladle notch and aluminium hinge.
- Integrated card holder on the lid for product name cards.
- Digital control panel with display to show working time, set temperature and actual temperature.
- The design of the two-part lid reduces the heat loss by opening, while maintaining optimal hygienic conditions.
- The last temperature setting is saved in memory and will be selected every time the power is turned on.
- Temperature can be set from 35 up to 85°C in 1°C increments.
- Water container is embossed with a max. fill line, indicating ≈1.5 L.
- Not intended for cooking, only for keeping warm.
- Available in 6 colours that match other elements of the UNIQ collection: white, black, beige, green, red and brown woodgrain.

Digital control panel with display

860540

860526

860533

860557

860571

NEW

860588

SOUP KETTLE UNIQ

code	colour	V	W	mm	€	
860540	Green	230	500	ø365x(H)325	**139,00**	
860526	Black	230	500	ø365x(H)325	**139,00**	
860533	White	230	500	ø365x(H)325	**139,00**	
860557	Beige	230	500	ø365x(H)325	**139,00**	
860571	Red	230	500	ø365x(H)325	**139,00**	
860588	Wood	230	500	ø365x(H)325	**185,00**	N
963388	Inner pot			ø295x(H)200	**46,50**	

963388

rb
design by
Robert Bronwasser

CHAFING DISH UNIQ

- Body made from high-temperature-resistant polypropylene.
- Removable container made of 18/8 stainless steel, easy to clean.
- Heating element made from 18/8 stainless steel and placed in the water container for efficient heat transfer.
- Tempered glass lid fitted with insulated handle and aluminium hinge.
- Integrated card holder on the lid for product name cards.
- Digital control panel with a display showing operating time, set temperature, and actual temperature.
- Two-part lid design reduces heat loss during serving while maintaining optimal hygienic conditions.
- The last temperature setting is saved in memory and will be selected every time the power is turned on.
- Temperature can be set from 35 up to 85°C in 1°C increments.
- Water container features an embossed max. fill line.
- Designed exclusively for keeping food warm, not for cooking.
- Available in 6 colours that match other elements of the UNIQ collection: white, black, beige, green, red, and brown woodgrain.

470435

470411

470428

470442

470459

NEW
470466

NEW
470565

NEW
470541

NEW
470558

NEW
470572

NEW
470589

Digital control panel with display

CHAFING DISH UNIQ

code	colour	size	V	W	mm	€	
470435	Green	GN 1/1	230	700	607x402x(H)245	**168,00**	
470411	Black	GN 1/1	230	700	607x402x(H)245	**168,00**	
470428	White	GN 1/1	230	700	607x402x(H)245	**168,00**	
470442	Beige	GN 1/1	230	700	607x402x(H)245	**168,00**	
470459	Red	GN 1/1	230	700	607x402x(H)245	**168,00**	
470466	Wood	GN 1/1	230	700	607x402x(H)245	**249,00**	N
470565	Green	GN 2/3	230	500	433x403x(H)248	**163,00**	N
470541	Black	GN 2/3	230	500	433x403x(H)248	**163,00**	N
470558	White	GN 2/3	230	500	433x403x(H)248	**163,00**	N
470572	Beige	GN 2/3	230	500	433x403x(H)248	**163,00**	N
470589	Red	GN 2/3	230	500	433x403x(H)248	**163,00**	N

NEW

CHAFING DISH UNIQ, ANALOGUE CONTROL

- Body made from high temperature resistant polypropylene.
- Removable container (H)65 mm made of 18/8 stainless steel, easy to clean.
- Heating element made from 18/8 stainless steel and placed in the water container for efficient heat transfer.
- Tempered glass lid fitted with insulated handle and aluminium hinge.
- Integrated card holder on the lid for product name cards.
- The design of the two-part lid reduces the heat loss by opening, while maintaining optimal hygienic conditions.
- Stepless temperature adjustment from 35 to 85°C.
- Water container is embossed with a max. fill line.
- Not intended for cooking, only for keeping warm.

NEW

design by Robert Bronwasser

SOUP KETTLE UNIQ, ANALOGUE CONTROL

- Body made from high temperature resistant polypropylene.
- Removable 8 litre soup container made of 18/8 stainless steel, easy to clean.
- Heating element made from 18/8 stainless steel and placed in the water container for efficient heat transfer.
- Tempered glass lid fitted with insulated handle, ladle notch and aluminium hinge.
- Integrated card holder on the lid for product name cards.
- The design of the two-part lid reduces the heat loss by opening, while maintaining optimal hygienic conditions.
- Stepless temperature adjustment from 35°C to 85°C.
- Overheat protection with manual reset.
- Water container is embossed with a max. fill line, indicating ≈1.5 L.
- Not intended for cooking, only for keeping warm.
- Additional soup pot available for purchase separately (code 963388).

470473

470596

860595

code	colour	V	W	mm	€
470473	Black	230	700	627x398x(H)248	**167,00**
470596	Black	230	500	403x454x(H)248	**148,00**

code	colour	V	W	mm	€
860595	Black	230	500	367x385x(H)325	**126,00**

UNIQ

Buffet reinvented

design by
Robert Bronwasser

NEW PP polypropylene S.S. stainless steel

CHILLER UNIQ

- Body made of high-temperature-resistant polypropylene.
- Removable 18/8 stainless steel GN 1/1 container, 40 mm deep.
- Tempered glass lid with insulated handle and aluminium hinge.
- Integrated card holder on the lid for product labels.
- Two-part lid design.
- Thermoelectric cooling system.
- 3 cooling settings:
  - Setting 1: 12–15°C
  - Setting 2: 8–12°C
  - Setting 3: 4–8°C
- Ready for use after approx. 40 minutes cooling time.
- Not suitable for freezing.
- Black rubber feet.
- Accessories included: GN 1/1 container (40 mm deep), transparent card holder, and detachable power cord.
- Suitable for chilled food presentation and serving.
- Suitable for sushi, salads, desserts, raw fish, and chilled dishes.

code	colour	V	W	mm	€
272077	Black	230	120	607x398x(H)248	**298,00**
272084	Blue	230	120	607x398x(H)248	**298,00**

Controlled cooling helps maintain serving temperature for chilled dishes.

Thermoelectric cooling system with 3 cooling settings.

272084

272077

UNIQ

Buffet reinvented

design by
Robert Bronwasser

COOLING DISPLAY UNIQ

- Housing made of durable polypropylene.
- Transparent flip-top lid made of ABS allows selection of food without lifting the cover.
- Flip-top lid opens up to 90 degrees.
- Convenient handle for opening the lid.
- Includes a GN 1/1 stainless steel tray and a gel-filled cooling element.
- Cutout in the housing allows for easy grip when removing the tray.
- Suitable for dishes that require chilled temperatures.
- Quick and easy assembly and disassembly for simple hygiene maintenance.
- Available in 4 colours that match other elements of the UNIQ collection: black, green, beige, and white.

code	871928	871904
colour	Green	Black
mm	593x389x(H)147	593x389x(H)147
€	**90,00**	**90,00**

COOLING ELEMENT

- Housing made of HDPE.
- Gel ice made of water and sodium polyacrylate.
- Keeps the temperature between 0 and 4°C for approximately 4 to 5 hours.
- Put the cooling element in freezer for 12 hours before use for optimal results.
- Fits all HENDI Cooling display UNIQ products.
- Fits in cooled display with cover GN 1/1.

code	mm	€
424193	430x280x(H)30	**21,50**

871911	871935
White	Beige
593x389x(H)147	593x389x(H)147
90,00	**90,00**

UNIQ

Buffet reinvented

design by
Robert Bronwasser

ROLL TOP COOLING DISPLAY DUO UNIQ

- Housing made of ABS.
- Transparent PET roll-top lid allows selection of food without lifting the cover.
- Roll-top lid opens up to 90 degrees.
- Convenient handle for opening the lid.
- Includes stainless steel trays (400x300 mm) and gel-filled cooling elements.
- Cutout in the housing allows for easy grip when removing the tray.
- Suitable for dishes that require lowered temperature.
- Quick assembly and disassembly ensure easy hygiene maintenance.
- Available in 2 models: single or double.
- Single Duo includes 1 tray, 2 gel-filled cooling elements and 1 roll-top display.
- Double Duo includes 2 trays, 4 gel-filled cooling elements and 2 roll-top displays.
- Available in 3 colours that match other elements of the UNIQ collection: black, green, beige.

ROLL TOP COOLING DISPLAY DUO UNIQ

code	871966	871805	871942
colour	Green	Black	Beige
mm	460x355x(H)220	460x355x(H)220	460x355x(H)220
€	**50,00**	**50,00**	**50,00**

DOUBLE ROLL-TOP COOLING DISPLAY DUO UNIQ

code	871973	871812	871959
colour	Green	Black	Beige
mm	480x355x(H)480	480x355x(H)480	480x355x(H)480
€	**88,50**	**88,50**	**88,50**

S.S. stainless steel · oven · stackable **NEW**

871980

COOLING DISPLAY TRAY

- Made of stainless steel.
- Suitable for all HENDI Roll-top cooling display Duo UNIQ products.

code	mm	€
871980	400x300	**7,25**

HDPE polyethylene · wash **NEW**

424056

COOLING ELEMENT

- Made of HDPE.
- Contains water and sodium polyacrylate.
- Can keep contents between 0 to 4°C for up to 3 hours.
- Before use: freeze at -6°C for at least 12 hours or until frozen solid.
- Suitable for all HENDI Roll top cooling display Duo UNIQ products.
- 2pcs.

code	mm	€
424056	165x90x(H)20	**4,35**

UNIQ

Buffet reinvented

design by
Robert Bronwasser

ABS plastic | S.S. stainless steel | PP polypropylene | Fe carbon steel | indoor | wash | micro

JUICER UNIQ

- Beverage container made of ABS designed to minimise residue at the bottom.
- Lid made of polypropylene.
- Base housing made of carbon steel.
- Removable stainless steel cooling rod for ice helps keep beverages cold.
- Magnetic drip tray made of polypropylene, with a perforated stainless steel insert.
- Non-drip tap.
- Maximum cup height: 120 mm.
- Label holder for drink identification.
- Transparent body allows for easy monitoring of liquid level.
- Available in 2 capacities: 4 and 8 litres.
- Quick assembly and disassembly ensure ease of hygiene maintenance.
- Available in 3 colours that match other elements of the UNIQ collection: black, white, and yellow.

425015

425039

425053

code	425008	425015	425022	425039	425046	425053
colour	Black	Black	Yellow	Yellow	White	White
liters	4	8	4	8	4	8
mm	315x211x(H)431	318x216x(H)532	315x211x(H)431	318x216x(H)532	315x211x(H)431	318x216x(H)532
€	**81,50**	**90,50**	**81,50**	**90,50**	**81,50**	**90,50**

UNIQ

Buffet reinvented

design by
Robert Bronwasser

PERCOLATOR UNIQ – DESIGN BY BRONWASSER

code	colour	liters	V	W	mm	time to boil the wholebowser (min)	€
211434	Silver	7	230	1070	307x330x(H)450	52	**100,00**
211441	Silver	14	230	1770	354x418x(H)500	57	**117,00**
211472	Black	7	230	1070	307x330x(H)450	52	**121,00**
211489	Black	14	230	1770	357x380x(H)502	57	**140,00**
211557	Cream	7	230	1070	307x330x(H)450	52	**121,00**
211571	Cream	14	230	1770	357x380x(H)502	57	**140,00**
211564	Taupe	7	230	1070	307x330x(H)450	52	**121,00**
211588	Taupe	14	230	1770	357x380x(H)502	57	**140,00**

HOT DRINKS BOILER UNIQ – DESIGN BY BRONWASSER

code	colour	liters	V	W	mm	time to boil the wholebowser (min)	€
211410	Silver	9	230	950	307x330x(H)450	58	**93,00**
211427	Silver	16	230	1650	352x357x(H)380	63	**107,00**
211458	Black	9	230	950	307x330x(H)450	58	**124,00**
211465	Black	16	230	1650	357x380x(H)502	63	**128,00**
211519	Cream	9	230	950	307x330x(H)450	58	**124,00**
211533	Cream	16	230	1650	357x380x(H)502	63	**128,00**
211526	Taupe	9	230	950	307x330x(H)450	58	**124,00**
211540	Taupe	16	230	1650	357x380x(H)502	63	**128,00**

ELECTRIC SOUP KETTLES

Al aluminium | PP polypropylene | 18/8 stainless steel

UP TO 30% OF ENERGY SAVINGS

Lid with insulated handle and ladle recess

Soup name card holder in lid

860502

926574

Digital touch panel with display that alternates between set and actual soup temperature

Thermostat adjustable from 65° to 95°C by 1° increments

Overheating protection – with alarm for low water level

SOUP KETTLE, 8 L

- Housing made of polypropylene.
- Inner pot made of 18/8 stainless steel.
- Water pan made of aluminium for efficient heat transfer.
- Removable lid made of BPA-free material, with an insulated handle and ladle recess.
- Thermal insulation helps reduce energy use and keeps the outer housing cool.
- Ring for safe and easy removal of the inner pot.
- Integrated card holder in the lid for soup labelling.

code	liters	V	W	mm	€
860502	8	230	450	ø370x(H)316	**110,00**

SOUP PAN FOR ELECTRIC SOUP KETTLE

18/8 stainless steel

- Made of stainless steel.
- For use with the HENDI soup kettle 860502.

code	mm	€
926574	ø280x(H)200	**28,00**

860083

SOUP KETTLE, 8 L

- Soup container and lid made of stainless steel.
- Water container made of stainless steel.
- Housing made of metal with black powder coating.
- Lid with a cool-touch handle and a ladle notch.
- Temperature range: 30-85°C.
- Overheating protection at 105°C.
- Temperature adjustment with a dial – 5 levels.
- Capacity: 8 L.

code	liters	V	W	mm	€
860083	8	230	400	ø330x(H)363	**72,00**

860564

HEATING WITHOUT
A WATER BATH!

S.S. stainless steel | Fe carbon steel

SOUP KETTLE WATERLESS, 10L

- Body made of carbon steel with powder-coated finish.
- Removable lid and inner pot made of 18/8 stainless steel.
- Inner pot suitable for all hob types.
- Heat-resistant handles for safe repositioning from hob to kettle.
- Waterless heating system allows direct heating without a water tank.
- Digital control panel with display.
- Temperature range: 40°C to 90°C.
- With rubber feet.

code	liters	V	W	mm	€
860564	10	230	450	ø330x(H)398	**279,00**

The insert is suitable for induction, gas, and electric cookers

Heating without the use of water

Large 10-litre insert

204900

S.S. stainless steel

CHAFING DISH ELECTRIC POLLINA

- Made of stainless steel.
- Temperature adjustable up to 85°C.
- With lid stand.
- Including GN 1/1 food pan - depth: 65 mm.
- Suitable for pans up to 100 mm deep.

code	liters	V	W	mm	€
204900	9	230	900	587x440x(H)273	**133,00**

204825

PP polypropylene | S.S. stainless steel | indoor

CHAFING DISH ELECTRIC TELLANO

- Water container made of polypropylene.
- Stainless steel lid with a non-heating handle.
- Adjustable temperature with a dial in the range: from approx. 30°C to 85°C.
- Heating indicator light.
- Including a GN 1/1 food pan 65 mm deep.

code	liters	V	W	mm	€
204825	9	230	900	575x349x(H)278	**97,50**

PP polypropylene S.S. stainless steel

CHAFING DISH ELECTRIC TESINO

- Water pan made of heat-resistant polypropylene.
- Continuous settings up to 85°C.
- Very silent whilest heating.
- On/off switch, pilot light.
- Including 6,8 ltr food pan.

code	liters	V	W	mm	€
204832	6.8	230	500	ø405x(H)240	**103,00**

204832

201749

S.S. stainless steel PP polypropylene indoor

FOOD WARMER

- Made of stainless steel.
- Includes 3 stainless steel GN1/3, 65 mm high with lids.
- Temperature range: 40-75°C.
- It can also be used as a buffet warmer or hot plate without the GN containers.

code	V	W	mm	€
201749	230	400	657x381x(H)161	**88,50**

475904

18/0 stainless steel

CHAFING DISH GASTRONORM 1/1

- Model Economic.
- High-gloss polished lid and lid stand.
- Including chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Suitable for food pans up to 65 mm deep.

code	packed per	liters	mm	€
472613	2	9	600x358x(H)295	**77,00**
475904	1	9	600x358x(H)295	**39,50**

475201

18/0 stainless steel

CHAFING DISH GASTRONORM 1/2

- Model Economic.
- High-gloss polished lid and lid stand.
- Including chafing dish fuel holder and stainless steel food pan 65 mm deep.
- Suitable for food pans up to 65 mm deep.

code	liters	mm	€
475201	4.5	385x295x(H)310	**37,00**

470619

S.S. stainless steel 18/0 stainless steel

CHAFING DISH - ROUND

- Glass lid.
- Including chafing dish fuel holder and stainless steel food pan.

code	liters	mm	€
470619	3.5	ø390x(H)270	**43,00**

472507

S.S. stainless steel

SOUP CHAFING DISH

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

code	liters	mm	€
472507	8	ø370x(H)325	**51,00**

18/0 stainless steel

471005

CHAFING DISH GASTRONORM 1/1

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

code	liters	mm	€
471005	9	585x385x(H)315	**63,00**

470190

S.S. stainless steel

FOOD PAN GN 1/1, WITH 2 COMPARTMENTS

- This GN food pan has 2 compartments of 3,45 liter each.

code	liters	mm	€
470190	7.5	530x325x(H)65	**18,50**

S.S. stainless steel

BAIN-MARIE PAN

- Fits perfectly in HENDI Conversion for 2 bain maries pans 470930.
- Also suitable for: Thermosystem bain-maries (201107, 201206).
- Made of stainless steel.
- Lid fitted with a comfortable handle.

code	-	mm	€
470930	conversion	530x325x(H)30	**26,50**
470909	Bain-marie pan	ø215x(H)177	**25,50**

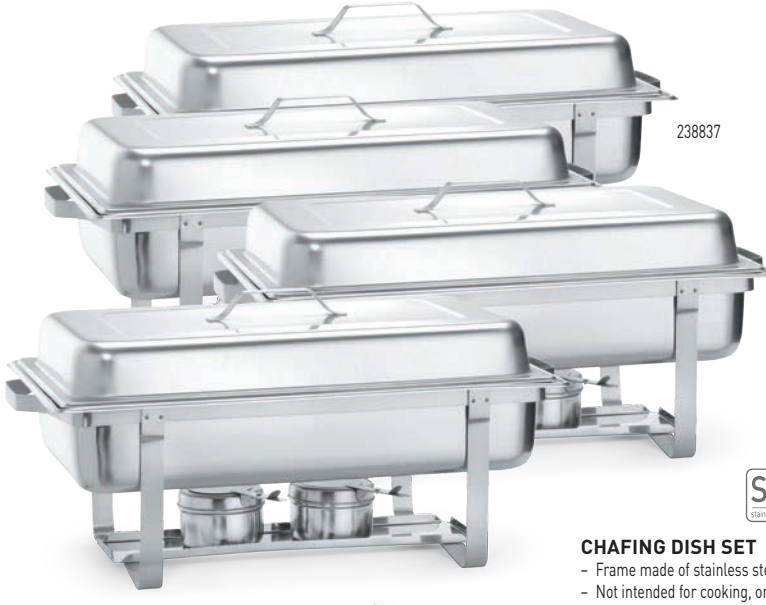
471050

S.S. stainless steel 18/0 stainless steel

CHAFING DISH SET

- Consists of: Chafing Dish "Fiora" as in 471005.
  - 2 additional GN 1/2 pans 65 mm deep and 3 additional GN 1/3 pans 65 mm deep.

code	mm	€
471050	585x385x(H)315	**93,00**



238837

S.S. stainless steel | indoor

CHAFING DISH SET

- Frame made of stainless steel.
- Not intended for cooking, only for keeping warm.
- Suitable for GN 1/1 container - 65 mm deep (included).
- Included:
  - 4x chafing dishes with integrated lid holder.
  - 8x holders for chafing dish fuel.
- Containers are dishwasher safe.

code	liters	mm	€
238837	8.5	610x355x(H)297	**137,00**

Compact packaging

DISH WARMER WITH 2 CANDLE HOLDERS

- With stainless steel frame and grips.
- Including 2 candle light holders.
- Hotplate size/thickness: 330x180x4mm.

code	mm	€
463000	330x180x(H)65	**38,50**

463000

DISH WARMER WITH 3 CANDLE HOLDERS

- With stainless steel frame and grips.
- Including 3 candle light holders.
- Hotplate size/thickness: 450x180x4mm.

code	mm	€
463109	450x180x(H)65	**41,00**

463109

CHAFING DISH HEATER

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

code	V	W	mm	€
809600	230	500	ø130x(H)125	**51,00**

809600

CHAFING DISH HEATER

- The heater features a single and stable power level output (it does not have a temperature regulating function).
- Not intended for cooking, only for keeping warm.
- Also suitable for the HENDI Rolltop-Chafing dish GN 1/1 (code: 470206/470305) and any other GN 1/1 chafing dishes if a water pan is fitted with bolts.

code	V	W	mm	€
809709	230	380	300x200x(H)40	**63,00**

809709

CHAFING DISHES PROFI LINE

- Ideal for buffets and catering.
- By using high-quality material and a beautiful finish, these chafing dishes give every presented dish a certain allure.
- The chafing dishes and accessories are entirely made from durable stainless steel.

S.S. stainless steel

Watch the video

470251

CHAFING DISH GN 1/1 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/1 65 mm deep food pan and 2 chafing dish fuel can holders.

code	liters	mm	€
470251	9	570x430x(H)290	**130,00**

470275

CHAFING DISH GN 2/3 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 2/3 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm	€
470275	6	395x430x(H)290	**117,00**

470268

Watch the video

470282

CHAFING DISH GN 1/2 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/2 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm	€
470268	4	365x370x(H)280	**103,00**

CHAFING DISH ROUND SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable round water pan, round 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm	€
470282	6	465x420x(H)320	**117,00**

CHAFING DISHES PROFI LINE

- Ideal for buffets and catering.
- By using high-quality material and a beautiful finish, these chafing dishes give every presented dish a certain allure.
- The chafing dishes and accessories are entirely made from durable stainless steel.

S.S. stainless steel

470213

CHAFING DISH GN 1/1 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/1 65 mm deep food pan and 2 chafing dish fuel can holders.

code	liters	mm	€
470213	9	570x405x(H)320	**155,00**

470206

ROLLTOP-CHAFING DISH GASTRONORM 1/1

- Model Rental-Top.
- Solid base with high-gloss polished roll top lid made of 18/0 stainless steel.
- Includes two chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Bottom fitted with fastening bolts for electric heating element 809709.
- Suitable for Gastronorm pans up to 100 mm deep.

code	liters	mm	€
470206	9	590x340x(H)400	**128,00**

Watch the video

470244

SOUP CHAFING DISH MIRROR FINISH

- The round soup container is placed in a large water pan which provides plenty of heat to easily keep the soup hot.
- Soup container fitted with two handles.
- The lid has a recess for the spoon.
- Supplied with removable water pan, round soup container and chafing dish fuel can holder.

code	liters	mm	€
470244	10	ø420x(H)380	**142,00**

S.S. stainless steel

ROLLTOP CHAFING DISH, GN 1/1

- Made of highly polished stainless steel.
- Patented quiet-close mechanism.
- Roll-top cover retractable up to 180°.
- Bottom fitted with fastening bolts for electric heating element: code 809709 (available separately).
- Steel frame with 2.3 mm thickness; cover with 1.2 mm thickness.
- Set includes:
  - 2 fuel can holders.
  - GN 1/1 65 mm food pan.
- Food pan is dishwasher safe.

code	liters	mm	€
470305	9	660x490x(H)460	**151,00**

470305

S.S. stainless steel

ROLLTOP-CHAFING DISH - ROUND

- Elegant buffet chafing dish.
- Patented extra quiet opening mechanism.
- Roll-top cover retractable 180°.
- Set includes one fuel can holder and food pan (Ø 390x(H)60 mm).
- Highly polished stainless steel.
- Steel frame 2.3 mm, cover 1.2 mm thick.

code	liters	mm	€
470312	5.6	510x540x(H)480	**127,00**

470312

S.S. stainless steel | 18/8 stainless steel | <110°C temp | **NEW**

EGG BOILER WITH BASKETS

- Housing and tank made of stainless steel.
- 6 egg baskets made of 18/8 stainless steel.
- Non-slip basket handles in 6 different colours.
- Includes 4 egg cups made of 18/8 stainless steel.
- Equipped with a thickened heating element.
- Temperature range: from 30°C to 110°C.

code	V	W	mm	€
240809	230	2600	380x210x(H)280	**233,00**

240809

CHAFING DISH FUEL TIN

- 200 grams pack for chafing dish
- Burning time: ± 3 hours
- Sold only in collective packaging

code	packed per	€
194357	6	**6,35**
194546	48	**45,50**
194751	72	**66,00**

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.

Special wick provides proper burning temperature and time.
Use the same can several times

The can does not overheat, no fuel holder needed.

Due to the special cap, it is possible to use the same can several times, store it and transport it safely

Burns 4 hours
193693

Burns 6 hours
193686

code		packed per	weight (kg)	€
193693	burns ± 4 hours	24	0.145	**37,00**
193686	burns ± 6 hours	24	0.2	**39,50**

190029

HEATER PASTE, 2 PCS. SET

- Intended for gastronomic heaters.
- Thick, contaminated (bio) ethanol.
- A set of 2 buckets, each contains 4 kg of the paste.
- Sold as a kit only.
- Net weight (2 pcs.): 8 kg.

code	€
190029	**25,50**

195505

CHAFING DISH FUEL JERRY CAN

- Jerry can 5 liter.

code	order unit	€
195505	4	**14,50**

195109

CHAFING DISH FUEL BOTTLE

- Bottle 1 liter.

code	order unit	€
195109	12	**3,15**

S.S.
stainless steel

198124

470527

GAS LIGHTER – SET OF 2 PCS.

- Refillable.
- Supplied empty.

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

CHAFING DISH FUEL CAN HOLDER – 2 PCS.

code	mm	€
470527	ø90x(H)60	**5,85**

195604

FUEL PUMP

- Suitable for e.g. can of chafing dish fuel 195505

code	mm	€
195604	(L)280	**6,75**

Paste or fuel?

Watch the video

PASTE	FUEL
Gel based on the highest quality ethanol 96% HENDI paste contains 70% of ethanol	Liquid – diethylene glycol
Burning occurs within a can	Burning occurs on top of the can by a wick. The height of the wick can be adjusted to regulate the size of the flame.
During burning, flame intensity is reduced.	Consistent, steady burning with an intense flame until the fuel is fully consumed
The heating efficiency decreases over the course of burning	Efficient burning until the very end, in 100%
The can heats up	The can doesn't heat up **No need to use a fuel can holder**
Possibility to refill the can	Possibility to close the can with a cap – use the rest of the fuel later
Multiple uses of the can	The can cannot be reused after the fuel is burnt out
Burning time 200 g – 3 h	Burning time 200 g – 6 h
Do not emit toxins Do not leave soot on cookware	
For enclosed spaces For outdoor events	

LADLES AND SERVING SPOONS BUFFET SUPREME

18/10 stainless steel

dishwasher wash

529089 529096 529058 529065 529072

code		liters	mm	€
529089	Soup ladle	0.05	270x69	**8,65**
529096	Soup ladle	0.09	308x85	**11,00**
529058	Serving spoon		305x60	**7,70**

code		mm	€
529065	Serving spoon	321x71	**7,95**
529072	Slotted spoon	321x71	**8,15**

CHAFING DISH LADLES AND SERVING SPOONS

- With polypropylene handle

PP polypropylene

S.S. stainless steel

529003 529010 529300 529201 529041 529102 529409

code		liters	mm	€
529003	Soup ladle	0.09	335x90	**7,00**
529010	Soup ladle	0.11	300x80	**7,00**
529300	Serving spoon		350x75	**6,75**
529201	Skimmer		345x75	**6,55**

code		mm	€
529041	Skimmer, round	370x105	**6,75**
529102	Carving fork	345x32	**5,85**
529409	Slotted spatula	355x80	**6,30**

S.S. stainless steel

722107

SPOON HOLDER

code	mm	€
722107	115x270x(H)45	**6,75**

LADLES AND SERVING SPOONS, HEAT RESISTANT

PBT heat-resistant | micro

563908 564004 563502 563557 563700 563755

SALAD SPOON

code	mm	€
563908	(L)305	**3,75**

SALAD FORK

code	mm	€
564004	305x65	**4,00**

SAUCE LADLE

code	colour	liters	mm	€
563502	White	0.07	235x75	**3,75**
563557	Black	0.07	235x75	**3,75**
563700	White	0.14	300x93	**4,00**
563755	Black	0.14	300x93	**4,00**

SAN plastic | <80°C temp

564158 564202 564103 564455 564400

563649 563632

SAUCE LADLE

code	colour	liters	mm	€
563649	Black	0.03	180x70	**1,90**
563632	Ivory	0.03	180x70	**1,65**

SALAD SPOON

code	colour	mm	€
564158	Black	235x55	**1,65**
564202	Transparent	235x55	**1,65**
564103	White	235x55	**1,65**

SALAD SPOON

code	colour	mm	€
564400	White	335x70	**2,35**
564455	Black	335x70	**2,35**

HENDI

425138

425107

567906

425763

JUICE JUG

- Straight model of scratch resistant plastic with lid.

code	liters	mm	€
425138	2	ø120x(H)250	**16,50**

PITCHER WITH ICE TUBE

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

code	liters	mm	€
425107	2.2	ø150x(H)260	**23,50**
425121	3	ø170x(H)285	**28,00**

PITCHER

- Very break resistant.

code	liters	mm	€
567906	1.8	ø125x(H)210	**8,40**

CARAFE

- Cover with pourer.

code	liters	mm	€
425763	1	ø96x(H)260	**9,35**

NEW

592816

JUG

- Made of transparent polystyrene.
- Lid included.
- Integrated spout.
- Ergonomic handle.
- Simple design suitable for various occasions.

code	liters	mm	€
592816	1.68	ø120x(H)240	**12,00**

ARCOROC

424469

424476

424483

53061

GLASS JUG

- Made of glass.
- Handle for easy pouring.
- Spout for controlled serving.
- Dishwasher safe.

code	liters	mm	€
424469	0.5	ø77x(H)141	**3,30**
424476	1	ø100x(H)198	**4,45**
424483	1.3	ø103x(H)210	**5,15**

ARC POT

- Made of high quality sodium glass
- Resistant to chipping and thermal shock
- Modern glass edge finishing technology

code	liters	mm	€
53061	1,6	(H)242	**6,75**

UNIQ

Buffet reinvented

design by
Robert Bronwasser

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

JUICER UNIQ

- Beverage container made of ABS designed to minimise residue at the bottom.
- Lid made of polypropylene.
- Base housing made of carbon steel.
- Removable stainless steel cooling rod for ice helps keep beverages cold.
- Magnetic drip tray made of polypropylene, with a perforated stainless steel insert.
- Non-drip tap.
- Maximum cup height: 120 mm.
- Label holder for drink identification.
- Transparent body allows for easy monitoring of liquid level.
- Available in 2 capacities: 4 and 8 litres.
- Quick assembly and disassembly ensure ease of hygiene maintenance.
- Available in 3 colours that match other elements of the UNIQ collection: black, white, and yellow.

425015

425039

425053

code	425008	425015	425022	425039	425046	425053
colour	Black	Black	Yellow	Yellow	White	White
liters	4	8	4	8	4	8
mm	315x211x(H)431	318x216x(H)532	315x211x(H)431	318x216x(H)532	315x211x(H)431	318x216x(H)532
€	**81,50**	**90,50**	**81,50**	**90,50**	**81,50**	**90,50**

DISPENSERS AND JUGS

S.S. stainless steel | cooling

Watch the video

425299

425411

JUICE DISPENSER

- Transparent juice container made of ABS.
- Base made of stainless steel.
- Integrated ice cylinder for beverage cooling.
- Removable dripping tray.
- Non-drip tap.
- Suitable for serving chilled juices, water, and other cold beverages.

code	liters	mm	€
425299	8	265x350x(H)580	**90,50**
425411	16	560x350x(H)580	**179,00**

ABS plastic | 18/8 stainless steel

425428

425435

JUICE DISPENSER

- Transparent juice container made of ABS.
- Base made of stainless steel.
- Integrated ice cylinder for beverage cooling.
- Removable dripping tray.
- Non-drip tap.
- Suitable for serving chilled juices, water, and other cold beverages.

code	liters	mm	€
425428	3	215x315x(H)490	**81,50**
425435	6	415x315x(H)490	**158,00**

S.S. stainless steel | cooling

JUICE DISPENSER

- Stand made of stainless steel.
- Container made of clear MABS.
- Designed for serving chilled beverages.
- With cooling tube to be filled with ice cubes.
- With non-drip tap.

code	liters	mm	€
425190	5	280x220x(H)510	**121,00**

425190

S.S. stainless steel | cooling

MILK DISPENSER - 10,5 L

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

code	liters	mm	€
425343	10.5	260x360x(H)536	**263,00**

425343

S.S. stainless steel

CEREAL DISPENSER

- Stand made of stainless steel.
- Dispenser made of clear MABS.
- Airtight lid to retain ingredient freshness.
- Controlled portioning helps prevent over-filling and ensures even serving.
- Dispensing height: 140 mm.

code	liters	mm	€
557402	4	184x240x(H)600	**86,00**

557402

UNIQ

Buffet reinvented

design by
Robert Bronwasser

ROLL TOP COOLING DISPLAY DUO UNIQ

- Housing made of ABS.
- Transparent PET roll-top lid allows selection of food without lifting the cover.
- Roll-top lid opens up to 90 degrees.
- Convenient handle for opening the lid.
- Includes stainless steel trays (400x300 mm) and gel-filled cooling elements.
- Cutout in the housing allows for easy grip when removing the tray.
- Suitable for dishes that require lowered temperature.
- Quick assembly and disassembly ensure easy hygiene maintenance.
- Available in 2 models: single or double.
- Single Duo includes 1 tray, 2 gel-filled cooling elements and 1 roll-top display.
- Double Duo includes 2 trays, 4 gel-filled cooling elements and 2 roll-top displays.
- Available in 3 colours that match other elements of the UNIQ collection: black, green, beige.

ROLL TOP COOLING DISPLAY DUO UNIQ

code	871966	871805	871942
colour	Green	Black	Beige
mm	460x355x(H)220	460x355x(H)220	460x355x(H)220
€	**50,00**	**50,00**	**50,00**

DOUBLE ROLL-TOP COOLING DISPLAY DUO UNIQ

code	871973	871812	871959
colour	Green	Black	Beige
mm	480x355x(H)480	480x355x(H)480	480x355x(H)480
€	**88,50**	**88,50**	**88,50**

S.S. stainless steel · oven · stackable **NEW**

871980

COOLING DISPLAY TRAY

- Made of stainless steel.
- Suitable for all HENDI Roll-top cooling display Duo UNIQ products.

code	mm	€
871980	400x300	**7,25**

HDPE polyethylene · wash **NEW**

424056

COOLING ELEMENT

- Made of HDPE.
- Contains water and sodium polyacrylate.
- Can keep contents between 0 to 4°C for up to 3 hours.
- Before use: freeze at -6°C for at least 12 hours or until frozen solid.
- Suitable for all HENDI Roll top cooling display Duo UNIQ products.
- 2pcs.

code	mm	€
424056	165x90x(H)20	**4,35**

COOLING DISPLAY UNIQ

- Housing made of durable polypropylene.
- Transparent flip-top lid made of ABS allows selection of food without lifting the cover.
- Flip-top lid opens up to 90 degrees.
- Convenient handle for opening the lid.
- Includes a GN 1/1 stainless steel tray and a gel-filled cooling element.
- Cutout in the housing allows for easy grip when removing the tray.
- Suitable for dishes that require chilled temperatures.
- Quick and easy assembly and disassembly for simple hygiene maintenance.
- Available in 4 colours that match other elements of the UNIQ collection: black, green, beige, and white.

code	871928	871904
colour	Green	Black
mm	593x389x(H)147	593x389x(H)147
€	**90,00**	**90,00**

COOLING ELEMENT

- Housing made of HDPE.
- Gel ice made of water and sodium polyacrylate.
- Keeps the temperature between 0 and 4°C for approximately 4 to 5 hours.
- Put the cooling element in freezer for 12 hours before use for optimal results.
- Fits all HENDI Cooling display UNIQ products.
- Fits in cooled display with cover GN 1/1.

code	mm	€
424193	430x280x(H)30	**21,50**

871911	871935
White	Beige
593x389x(H)147	593x389x(H)147
90,00	**90,00**

ABS plastic | SAN plastic **NEW**

871874

ROLL-TOP COOLING DISPLAY, SINGLE

- Base made of ABS.
- Transparent roll-top lid made of SAN.
- Tray made of stainless steel with a profiled rim each measuring 395x285mm.
- Roll-top lid with handle, opens up to 90 degrees on both sides.
- Including 2 cooling elements.
- NOTE: Before freezing, fill in the cooling element with water up to 90% of its volume.

code	mm	€
871874	440x320x(H)205	**60,50**

ABS plastic | S.S. stainless steel | SAN plastic **NEW**

871881

ROLL-TOP COOLING DISPLAY, DOUBLE

- Bases made of ABS.
- Transparent roll-top lids made of SAN.
- Trays made of stainless steel with a profiled rim each measuring 395x285mm.
- Roll-top lid opens up to 90 degrees on both sides.
- Including 2 stainless steel trays and 4 water-filled cooling elements.

code	mm	€
871881	440x320x(H)440	**117,00**

424155

COOLING DISPLAY TRAY

S.S. stainless steel

- 5-piece set:
- Base made of polystyrene.
- Tray made of stainless steel, with a profiled rim.
- Transparent cover made of polystyrene.
- 2 cooling elements.
- NOTE: Before freezing, fill in the cooling element with water up to 90% of its volume.
- The tray is also sold separately (code: 871829).

code	mm	€
424155	430x290x(H)150	**33,50**

ROLL TOP DISPLAY

- Made of polypropylene with a stainless steel insert.
- Transparent rolltop cover made of polystyrene.
- Convenient access to served food from both sides of the display case.
- Suitable for keeping content cold or warm.
- Cooling/heating element placed under the stainless steel tray to maintain the temperature in the compartment.
- Easy to clean.
- Designed and produced 100% in Italy.
- The set includes 2 gel inserts for cooling or heating.
- Dishwasher safe.

code	mm	€
871775	465x315x(H)195	**67,50**

871775

871638

871638

871713

871652

ROLL-TOP DISPLAY

- Base made of PP.
- Transparent roll-top cover made of PS.
- Two-sided roll-top opening.
- Suitable for bread, croissants, biscuits, snacks, and appetisers.
- Suitable for catering, restaurants, events, and food transport.

code	colour	mm	€
871621	White	380x260x(H)170	**19,50**
871638	Black	380x260x(H)170	**19,50**
871713	White	475x325x(H)415	**65,00**
871652	Black	475x325x(H)415	**65,00**
871614	Black	380x260x(H)355	**36,50**
871768	White	380x260x(H)355	**36,50**
871706	White	465x315x(H)195	**37,50**
871645	Black	465x315x(H)195	**37,50**

SAN
plastic

NEW

871690

DOME WITH PLATE

- Dome made of SAN.
- Plate made of sturdy PS.
- Transparent dome.
- Suitable for cakes, pastries, chocolates, and finger food.
- Suitable for buffets, catering, and events.

code	mm	€
871690	ø340x(H)160	**20,00**

NEW

CAKE DOME WITH SERVER

- Dome made of PS with a wooden knob.
- Base made of PS.
- Separate cake server included.
- Suitable for cakes and pastries.
- Lightweight.
- Suitable for buffets, catering, and everyday use.

code	mm	€
871683	ø340x(H)160	**19,50**

micro

427569

ROLL-TOP DISPLAY TRAY

- Tray made of black PS.
- Transparent PS roll-top cover.
- Helps protect food from drying out during storage and display.
- Material does not affect the taste or smell of food.
- Temperature resistant from -40°C to +99°C.
- Dishwasher safe.
- Recyclable.

code	mm	€
427569	325x265	**28,50**

18/8
stainless steel

in- & outdoor

wash

NEW

708330

708347

COOLING PLATE

- Cooling plate made of stainless steel 18/8.
- Keeps food temperature below +8 °C for at least 4 hours after pre-cooling, depending on the ambient temperature.
- Suitable for direct contact with food or for use with GN containers.
- Filled with cooling bags, providing long-lasting temperature retention.
- Designed for intensive use, easy to clean.
- Available in a range of sizes.
- For best results, the cooling plates should be placed in the freezer for at least 8 hours to ensure optimal cooling.

code	mm	€
708330	355x325x(H)45	**54,50**
708323	325x265x(H)45	**46,50**
708316	530x325x(H)45	**56,00**
708347	325x176x(H)45	**42,00**

424001

SAN plastic | S.S. stainless steel

ROUND DISPLAY WITH ROLL-TOP COVER

- Tray made of stainless steel, with a profiled rim.
- Cover made of SAN, with a chrome button, opened one-sidedly up to 90° (included in set).
- Tray is dishwasher safe.
- The cover is also sold separately (code: 427514).

code	mm	€
424001	ø380x(H)240	**51,00**
427514	Round roll-top cover	**29,00**

980101

S.S. stainless steel

ROUND TRAY WITH COVER

- Tray made of stainless steel, with handles.
- Cover made of SAN, with an extruded grip.
- Both elements of the set are dishwasher safe.

code	mm	€
980101	ø300x(H)110	**12,00**

203552

ROUND TRAY WITH ROLLTOP LID

- Tray made of black PS.
- Transparent PS roll-top cover.
- Helps protect food from drying out during storage and display.
- Material does not affect the taste or smell of food.
- Temperature resistant from –40°C to +99°C.
- Inner dimensions: ø350x(H)180 mm.
- Dishwasher safe.
- Recyclable.

code	mm	€
203552	390x410x(H)215	**27,00**

203569

ROUND TRAY WITH LID

- Tray made of black PS.
- Lid made of transparent PS.
- Equipped with a black handle.
- Helps protect food from drying out during storage and display.
- Material does not affect the taste or smell of stored food.
- Temperature resistant from –40°C to +99°C.
- Recyclable.

code	mm	€
203569	ø300x(H)165	**14,00**
203576	ø350x(H)165	**23,50**

Fine Dine

PROFESSIONAL TABLETOP & BAR

TASTE BEGINS WITH PRESENTATION

www.finedine.pl

203583

RECTANGULAR TRAY WITH LID

- Tray made of black PS.
- Lid made of transparent PS.
- Equipped with a black handle.
- Helps protect food from drying out during storage and display.
- Material does not affect the taste or smell of stored food.
- Temperature resistant from –40°C to +99°C.
- Dishwasher safe.
- Recyclable.

code	mm	€
203583	335x275x(H)165	**24,50**
203590	535x335x(H)165	**37,00**

Cr chrome plated | SAN plastic | stackable

NEW

427767

COVER

- Cover made of SAN.
- Handle made of chrome-plated zinc die-cast.
- Suitable for GN containers and buffet baskets.

code	mm	€
427750	540x335x(H)205	**51,00**
427767	335x275x(H)170	**35,00**

427507

PMMA plexiglas | wash

ROLL-TOP COVER

- Made of PMMA.
- Suitable for GN 1/1 trays and baskets.
- Designed for buffet and display applications.

code	mm	€
427507	540x330x(H)180	**32,00**

ABS plastic | in- & outdoor

NEW

871676

871669

ROLL-TOP COVER

- Transparent cover made of PS.
- Handles made of ABS.
- Suitable for covering plates and serving dishes.
- Two-sided opening with handles on both sides.
- Modern design.

code	mm	€
871676	420x395x(H)230	**28,00**
871669	470x270x(H)160	**29,50**

523834

523827

ROTATING CAKE STAND

- Made of stainless steel.
- Effortless base rotation in both directions facilitating decorating and cutting cakes.
- On a stable foot with non-slip base.
- The cover is also sold separately (code: 523834).

code		mm	€
523827		ø300x(H)90	**59,50**
523834	Cake stand cover	ø300x(H)110	**5,00**

639214

MESH FOOD COVER

- Made of stainless steel.

code	mm	€
639214	ø255x(H)135	**7,45**
639221	ø305x(H)170	**10,00**

523841

BAMBOO TRAY WITH COVER

- Tray made of bamboo with uniform structure: oil-impregnated, moisture-repellent, resistant to deformation, non-absorbing smells.
- Cover made of polystyrene.
- Fitted with non-slip feet.
- Profiled rim that holds the cover in place.
- Tray and cover are not dishwasher safe.

code	mm	€
523841	320x160x(H)110	**13,00**

523865

CAKE STAND

- Made of stainless steel with a satin finish.
- Suitable for cakes up to 31 cm in diameter.
- Stackable.

code	mm	€
523865	ø310x(H)30	**20,50**

SERVING STANDS

Cr chrome plated

wash

425473

SERVING STAND FOR PLATES

code	-	mm	€
425473	plates max. Ø 275 mm	290x290x(H)440	**25,50**

S.S. stainless steel

429914

18/0 stainless steel

480519

SEAFOOD PLATTER

– Stand with two platters, Ø 300/400 mm.

code	-	mm	€
480519		ø400x(H)200	**25,50**
480502	Stand only	ø250x(H)190	**8,50**

TIERED STAND

– With 3 trays, Ø 166/220/268 mm.

code	mm	€
429914	ø268x(H)320	**32,50**

MELAMINE

- Hygienic and shock resistant.
- Light weight.

PLATTER, RECTANGULAR

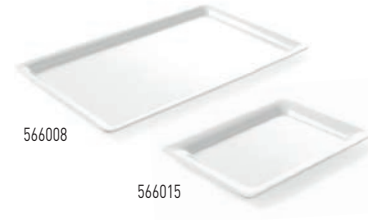
- Made of melamine moulding compound.

code	mm	€
561508	360x205x(H)38	**15,50**
561515	495x270x(H)56	**29,50**

GN 1/1 TRAY

- Made of melamine moulding compound.

code	mm	€
561607	530x325x(H)20	**23,50**



GN BANQUET TRAY

- Made of melamine moulding compound.

code	GN	mm	€
566046	GN 1/4	265x162x(H)20	**6,55**
566022	GN 1/3	325x177x(H)20	**8,85**
566015	GN 1/2	325x265x(H)20	**11,50**
566053	GN 2/4	530x163x(H)20	**15,00**
566930	GN 2/3	354x325x(H)20	**16,50**
566008	GN 1/1	530x325x(H)20	**19,00**

SQUARE BOWL

- Made of melamine.
- Heat resistance: from -20°C to 70°C.
- Dishwasher safe.
- Not microwave safe.

code	colour	mm	€
561560	White	130x130x(H)65	**4,70**
561577	White	190x190x(H)100	**11,00**
561584	White	270x270x(H)105	**20,50**

566527

561775

CAKE STAND SQUARE

- Made of melamine.
- On a stable wide foot.
- Dishwasher safe.

code	mm	€
566589	310x310x(H)80	**35,00**
566527	310x310x(H)160	**42,00**

CAKE PLATE ROUND

- Made of melamine.
- On a stable wide foot.
- Dishwasher safe.

code	mm	€
566572	ø310x(H)80	**32,00**
561775	ø310x(H)160	**40,00**

CAKE STAND

- Housing made of stainless steel.
- Wide base.
- Assembly screw included.
- Dishwasher safe.

code	ø	length (mm)	€
523858	322	ø322x(H)175	**17,00**

523858

NON-SLIP DISPLAY STANDS

- Steel frame with PVC coating.
- Supports a variety of display trays and bowls.

code	mm	€
561973	265x230x(H)200	**13,50**
561966	260x230x(H)100	**8,85**

561966

561973

CAKE SERVER

- With polypropylene handle.

code	mm	€
523902	260x55	**5,15**

CAKE SCOOP/CUTTER

- Black polypropylene handle.
- Thanks to its sharpened edges it can be used as a knife.

code	mm	€
523957	296x75	**8,40**

523902

523957

GN CONTAINERS MADE OF PORCELAIN

- Made of white, glossy porcelain.
- Made of the most durable porcelain available on the market.
- Resistance to extreme temperature changes.
- High resistance to physical impacts.

783009

GASTRONORM PAN GN 1/1

code	mm	€
783009	530x325x(H)65	**97,00**

783016

GASTRONORM PAN GN 1/2

code	mm	€
783016	325x265x(H)65	**31,50**

783023

GASTRONORM PAN GN 1/3

code	mm	€
783023	325x176x(H)65	**21,50**

785010

DRESSING POT

code	liters	€
785010	1	**11,50**

552407

S.S. stainless steel

CUTLERY BASKET HOLDER

- For 4 baskets.
- Baskets not included.

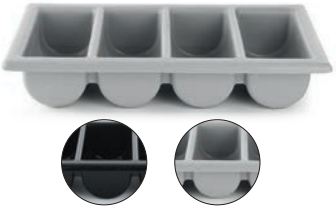
code	mm	€
552407	255x295x(H)215	**39,50**

PP
polypropylene

CUTLERY TRAY

- 4 sections GN 1/1.

code	colour	mm	€
552315	Black	530x325x(H)100	**9,55**
552308	Light grey	530x325x(H)100	**9,55**

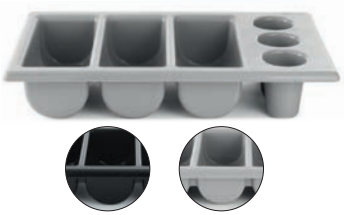


PP
polypropylene

CUTLERY TRAY

- 6 sections.
- Suitable for coffee spoons, teaspoons and cake forks GN 1/1.

code	colour	mm	€
552353	Light grey	530x325x(H)105	**9,10**
552360	Black	530x325x(H)105	**9,10**



PP
polypropylene
micro
NEW

LID FOR CUTLERY TRAYS

- Made of transparent polypropylene.
- Suitable for GN 1/1 cutlery trays.
- Designed for stacking cutlery trays.

code	mm	€
427743	530x325x(H)40	**7,00**

POLYPROPYLENE CUTLERY BASKET

PP
polypropylene

code	mm	€
871201	ø97x(H)137	**1,40**

CUTLERY BASKET

S.S.
stainless steel

code	mm	€
552490	ø97x(H)137	**3,75**

CUTLERY HOLDER

S.S.
stainless steel

- Made of stainless steel with a satin finish.
- Perforated design for better air circulation.
- Dishwasher safe.

code	mm	€
552483	ø110x(H)130	**4,70**

436103

SERVING TRAY GN 1/1

- Polished, with matt rim.
- Made of stainless steel.
- Suitable for cooling tray 871928; 871904; 871911; 871935.

code	mm	€
436103	530x325x(H)13	**19,50**

807705

BANQUET TRAY GN 1/1 WITH SMOOTH RIM

- Made of stainless steel with polished finish.
- Matte finish of the rim.
- Dishwasher safe.
- Suitable for the HENDI Cooling tray (code: 871928; 871904; 871911; 871935).

code	mm	€
807705	530x325x(H)10	**23,50**

410110

SERVING TRAY GN 1/1, WITH SLANTED RIM

- With a wide slanted rim.
- Made of stainless steel.

code	mm	€
410110	530x325x(H)20	**9,35**

809181

RECTANGULAR SERVING TRAY

- Made of stainless steel.
- Includes handles.

code	mm	€
809181	530x325x(H)70	**43,50**

405000

SERVING TRAY, OVAL

- Satin finish.
- Made of stainless steel.

code	mm	€
405000	200x140	**2,60**
405208	265x195	**3,75**
405307	285x220	**5,15**

480106

BEER TRAY

- Made of stainless steel.

code	mm	€
480106	ø315x(H)45	**12,50**

480205

SERVING TRAY, ROUND

S.S. stainless steel

- Decorative pattern.
- Made of stainless steel.

code	mm	€
480205	ø300x(H)17	6,75
480410	ø360x(H)24	11,50
480403	ø400x(H)19	14,00

807804

18/0 stainless steel

BANQUET TRAY GN 1/1, WITH DECORATIVE RIM

- Made of stainless steel with a polished finish.
- Embellished rim with embossed decorative patterns.
- Dishwasher safe.
- Suitable for the HENDI Cooling tray (code: 871928; 871904; 871911; 871935).

code	mm	€
807804	530x325	21,50

871829

S.S. stainless steel

COOLING DISPLAY TRAY

- Made of stainless steel.
- With a profiled rim that holds the cover in place.
- Fits HENDI's cooling tray with cover (code: 424155).

code	mm	€
871829	395x283	12,00

404300

S.S. stainless steel

SERVING DISH

- Oval.
- Made of stainless steel.

code	mm	€
404003	190x140	2,80
404102	245x170	3,75
404201	300x220	5,60
404300	350x240	7,25
404409	400x260	9,35
404508	450x290	12,00
404607	500x350	15,00

400203

18/0 stainless steel

SERVING DISH

code	mm	€
400203	205x155	4,00

FIBREGLASS

- Fibreglass reinforced polyester.
- Ideal for heavy use scenarios.
- Non-slip rubber surface, effective both wet and dry.
- Shockproof, break resistant.

stackable

508657

508817

508718

POLYESTER TRAY, NON-SLIP, RECTANGULAR

- Black.

code	-	mm	€
508657		200x280	**6,30**
508626		325x530	**11,00**
508619	Euronorm	370x530	**13,50**

POLYESTER TRAY, NON-SLIP, ROUND

- Black.

code	mm	€
508824	ø280x(H)22	**5,35**
508817	ø350x(H)22	**6,75**
508800	ø400x(H)22	**9,10**
508794	ø460x(H)22	**14,00**
508787	ø500x(H)22	**16,00**

POLYESTER TRAY, NON-SLIP, OVAL

- Black.

code	mm	€
508718	160x230	**3,50**
508725	200x265	**4,00**
508732	210x290	**4,45**

508831

stackable

POLYESTER TRAY, OVAL, XL

- Black.

code	mm	€
508831	735x600	**37,00**

S.S. stainless steel

810507

COLLAPSIBLE TRAY STAND

- High quality materials, sturdy construction.
- Fitted with black belts, easy to set up.
- With non-slip rubber rings to keep the tray in place.

code	mm	€
810507	520x410x(H)800	**46,50**

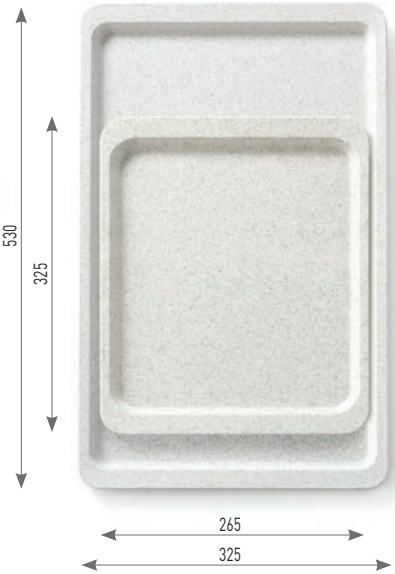
876619

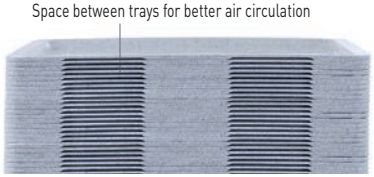
POLYESTER TRAY FOR SELF-SERVICE RESTAURANTS

stackable

- Made of polyester laminate (fibreglass, resin).
- Granite colour and pattern.
- Stackable, with space between trays left to keep air circulation.
- Temperature resistance: -10-120°C.
- Dishwasher safe.

code	colour	mm	€
876602	Granite	325x265	**6,75**
876619	Granite	530x325	**9,10**



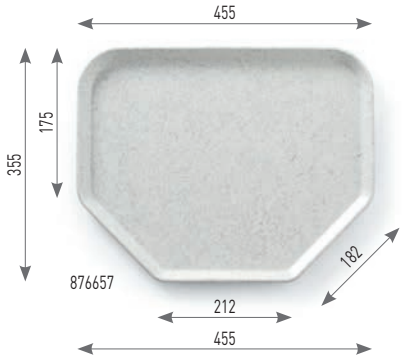


NEW

SERVING TRAY, TRAPEZOIDAL

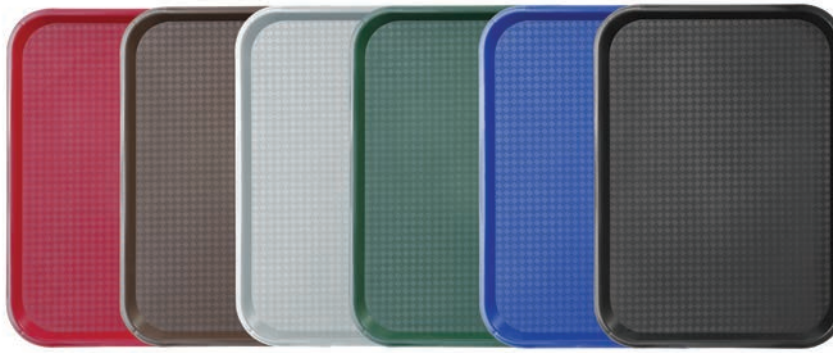
- Made of fibreglass.
- Reinforced edges.
- Granite colour and pattern.
- Stackable, with space between trays to allow air circulation.
- Temperature resistance: -10 to 120 °C.
- Dishwasher safe.

code	colour	mm	€
876657	Granite	455x355	**11,50**



FAST FOOD TRAYS

-



878910 878941 878903 878934 878927 878958

POLYPROPYLENE FAST FOOD TRAY GN 1/1

code	colour	mm	€
878545	Red	530x325x(H)20	**4,45**
878583	Brown	530x325x(H)20	**4,45**
878538	Light grey	530x325x(H)20	**4,45**
878576	Green	530x325x(H)20	**4,45**
878569	Blue	530x325x(H)20	**4,45**
878590	Black	530x325x(H)20	**4,45**

POLYPROPYLENE FAST FOOD TRAY, LARGE

code	colour	mm	€
878811	Red	350x450x(H)20	**3,75**
878842	Brown	350x450x(H)20	**3,75**
878804	Light grey	350x450x(H)20	**3,75**
878835	Green	350x450x(H)20	**3,75**
878828	Blue	350x450x(H)20	**3,75**
878859	Black	350x450x(H)20	**3,75**

POLYPROPYLENE FAST FOOD TRAY, MEDIUM

code	colour	mm	€
878910	Red	305x415x(H)20	**2,80**
878941	Brown	305x415x(H)20	**2,80**
878903	Light grey	305x415x(H)20	**2,80**
878934	Green	305x415x(H)20	**2,80**
878927	Blue	305x415x(H)20	**2,80**
878958	Black	305x415x(H)20	**2,80**

POLYPROPYLENE FAST FOOD TRAY, SMALL

code	colour	mm	€
878712	Red	265x345x(H)20	**2,60**
878743	Brown	265x345x(H)20	**2,60**
878705	Light grey	265x345x(H)20	**2,60**
878736	Green	265x345x(H)20	**2,60**
878729	Blue	265x345x(H)20	**2,60**
878750	Black	265x345x(H)20	**2,60**

878552

POLYPROPYLENE FAST FOOD TRAY, OVAL

- Oval, with low rim.

code	colour	mm	€
878552	Black	265x195x(H)15	**2,10**

POLYPROPYLENE EURONORM

PP polypropylene · <80°C temp · non slip · stackable · wash

878101

878125

878606

SERVING TRAY, RECTANGULAR, NON-SLIP, BLACK

code	mm	€
878118	255x355	4,20
878101	530x325	6,55

SERVING TRAY, ROUND, NON-SLIP

code	mm	€
878125	ø280x(H)20	4,45
878132	ø360x(H)20	4,45
878149	ø410x(H)20	5,60

SERVING TRAY, ROUND, NON-SLIP, HIGH RIM, BLACK

code	mm	€
878606	ø320x(H)37	6,30
878408	ø360x(H)39	6,75

SERVING TRAYS, NON-SLIP

- Laminated trays with rubber non-slip coating.
- Resistant to chemicals, stains, and scratches.

non slip · wash · stackable

507216

507933

SERVING TRAY, RECTANGULAR, NON-SLIP, LAMINATED

code	mm	€
507216	325x530	16,00
507469	330x430	13,50
507117	370x530	17,00
507018	430x610	22,50
507025	460x360	15,50

SERVING TRAY, OVAL, NON-SLIP, LAMINATED

code	mm	€
507964	230x160	7,45
507568	200x265	8,15
507933	290x210	8,65

SERVING TRAY, ROUND, NON-SLIP, HIGH RIM, LAMINATED

code	mm	€
507711	ø320x(H)35	18,50
507766	ø360x(H)30	21,00
507773	ø420x(H)30	27,00

507711

508930

508947

508954

SERVING TRAY WITH MELAMINE LAMINATE, NON SLIP, WITH WOOD DESIGN

- Finished with melamine laminate
- Excellent resistance to chemicals, stains, and scratches.
- Available in 3 different, elegant designs.

code	colour	mm	€
508909	Wood light	240x340	**10,50**
508916	Wood	240x340	**10,50**
508923	Wood dark	240x340	**10,50**
508862	Wood light	330x430	**14,50**
508879	Wood	330x430	**14,50**
508930	Wood light	370x530	**17,50**
508947	Wood	370x530	**17,50**
508954	Wood dark	370x530	**17,50**

428245

SAN plastic | 18/0 stainless steel

MULTIRACK

- Frame made of polished 18/8 stainless steel.
- 3 levels, for pre-packed products and condiments.
- 3 removable 1 L containers, made of SAN.
- Containers are dishwasher safe.

code	mm	€
428245	190x240x(H)410	**58,00**

201633

3 notification modes

ABS plastic

PC polycarbonate

sound

LED light

vibration

RESTAURANT CALLING SYSTEM

- Digital displays on pagers for marking order/table number (programmable numbers from 001 to 998).
- Controller with a touch keypad.
- Built-in antenna in the controller ensures no signal interference from other devices.
- 3 notification modes: vibration, sound, LED light.
- Combine notification modes – all switched off with one click.
- Space-saving charging: pagers are stacked on the charger.
- Indoor: approx. 200 m.
- Open area: approx. 350 m.
- Pager dimensions: 70x68x20 mm.
- Max. pagers programmable into 1 controller: 998.
- Included in set: controller, 10 pagers, charging station, charger and USB-C to USB-C cable.
- Pagers are also sold separately – 10 pcs. (code: 201640).

code	mm	€
201633	210x130x(H)40	**298,00**

RESTAURANT PAGERS – SET OF 10 PCS.

- Digital displays on pagers for marking order/table number (programmable numbers from 001 to 998).
- 3 notification modes: vibration, sound, LED light.
- Combining notification modes – all switched off with one click.
- Space-saving charging: pagers are stacked on the charger.
- Reach: 350 m.
- Pager dimensions: 70x68x20 mm.
- Included in set: 10 pagers, charging station, USB-C to USB-C cable.
- Pagers operate only with the controller from the HENDI Restaurant calling system – sold separately (code: 201633).

code	mm	€
201640	80x80x(H)100	**233,00**

CATERING FURNITURE, FOLDABLE

AMER★BOX®

HDPE polyethylene

- Frame made of powder-coated metal profiles.
- Foldable to suitcase model for easy transporting and storage.
- For outdoor and indoor use.
- Easy to clean and stain resistant surfaces.

BUFFET TABLE FOLDABLE

- Foldable to suitcase model for easy transporting and storage.

code	mm	€
810927	1520x700x(H)740	**72,00**
810910	1830x750x(H)740	**79,00**

BENCH

- Foldable to suitcase model for easy transporting and storage.

code	mm	€
811191	1830x300x(H)430	**49,00**

BUFFET TABLE, SQUARE

- Max. load up to 150 kg with even load distribution

code	mm	€
810347	870x870x(H)740	**51,00**
810897	1800x740x(H)740	**77,00**

AMER★BOX®

HDPE
polyethylene

BUFFET TABLE

- Max. load up to 130 kg with even load distribution.

code	mm	€
810934	1220x610x(H)740	53,50

outdoor indoor in- & outdoor **NEW**

FURNITURE COVERS PROFI LINE

- Heavy 240 GSM fabric.
- 90% polyester 10% elastane.
- Simple design for quick installation and removal.
- Provides a clean and professional table presentation.
- Durable fabric suitable for repeated use.

240 g/m²

Care instructions:

- Wash at temperatures up to 40°C.
- Wash dark colours separately.
- Use a light spin cycle and hang while damp.
- Bleach may be used in limited amounts on white and ecru colours.
- Do not use chlorinated bleach on coloured fabrics.
- Fits tables with a standard height of 74 cm.
- Designed for table codes: 810910 and 810897.

code	colour	mm	€
817957	White	1830x760x(H)730	44,00
817964	Black	1830x760x(H)730	44,00

TABLE COVER, RECTANGULAR KITCHEN LINE

- No ironing needed.
- Excellent colour fastness.

160 g/m²

code	colour	-	mm	€
814369	White	810934	1200x760x(H)730	16,50
814376	Black	810934	1200x760x(H)730	16,50
814390	White	810927	1500x760x(H)730	18,50
814406	Black	810927	1500x760x(H)730	18,50
814420	White	810910 810897	1830x760x(H)730	21,00
814437	Black	810910 810897	1830x760x(H)730	21,00

HDPE polyethylene

BUFFET TABLE, ROUND

- Available in various sizes.

code	mm	€	
810996	ø1500x(H)740	**130,00**	
817407	ø1830x(H)740	**226,00**	N

HDPE polyethylene

BUFFET TABLE ROUND

code	mm	€
810941	ø1800x(H)740	**233,00**

160 g/m²

FURNITURE COVERS KITCHEN LINE

- 160 GSM fabric.
- 90% polyester 10% elastane.
- Simple design for quick installation and removal.
- Provides a clean and professional table presentation.
- Durable fabric suitable for repeated use.

Care instructions:

- Wash at temperatures up to 40°C.
- Wash dark colours separately.
- Use a light spin cycle and hang while damp.
- Bleach may be used in limited amounts on white and ecru colours.
- Do not use chlorinated bleach on coloured fabrics.

TABLE COVER, ROUND KITCHEN LINE

- No ironing needed.
- Fits tables with table top ø1800 mm.

code	colour	-	mm	€
814468	Black	817407	ø1800x(H)760	**27,00**
814451	White	817407	ø1800x(H)760	**27,00**
814512	White	810996, 810996	ø1500x(H)760	**26,00**
814529	Black	810996, 810996	ø1500x(H)760	**26,00**

TROLLEY FOR TABLES

- Eases transport of round and square tables.
- Can hold up to 10 round tables upright or 20+ rectangular tables stacked.
- Maximum load: 500kg

code	mm	€
811221	1800x850x(H)990	**256,00**

AMER★BOX®

BAR TABLE

- Tabletop made of HDPE polyethylene.
- Powder coated metal frame.
- Multifunctional, foldable table for indoor and outdoor use.
- Surface is easy to clean and stain resistant.
- Easy to transport and store.

code	colour	mm	€
811047	Black	ø800x(H)1100	**63,00**
810958	White	ø800x(H)1100	**60,50**

FURNITURE COVERS KITCHEN LINE

- 160 GSM fabric.
- 90% polyester 10% elastane.
- Simple design for quick installation and removal.
- Provides a clean and professional table presentation.
- Durable fabric suitable for repeated use.

Care instructions:

- Wash at temperatures up to 40°C.
- Wash dark colours separately.
- Use a light spin cycle and hang while damp.
- Bleach may be used in limited amounts on white and ecru colours.
- Do not use chlorinated bleach on coloured fabrics.

FURNITURE COVERS PROFI LINE

- Heavy 240 GSM fabric.
- 90% polyester 10% elastane.
- Simple design for quick installation and removal.
- Provides a clean and professional table presentation.
- Durable fabric suitable for repeated use.

Care instructions:

- Wash at temperatures up to 40°C.
- Wash dark colours separately.
- Use a light spin cycle and hang while damp.
- Bleach may be used in limited amounts on white and ecru colours.
- Do not use chlorinated bleach on coloured fabrics.

TABLE COVER, ROUND KITCHEN LINE

- Designed for table codes: 811047 and 810958.
- Fits tables with table top diameters ø800-850 mm.

code	colour	-	mm	€
813157	White	811047, 810958	ø850x(H)970	**14,00**
813164	Black	811047, 810958	ø850x(H)970	**14,00**

TABLE COVER, ROUND

- Designed for table codes: 811047 and 810958.
- Fits tables with table top diameters ø800-850 mm.

code	colour	mm	€
817919	White	ø850x(H)1020	**27,00**
817926	Black	ø850x(H)1020	**27,00**

TABLE COVER, ROUND KITCHEN LINE

- Designed for table codes: 811047 and 810958.
- Fits tables with tabletop diameter of 700–800 mm.

code	colour	-	mm	€
813829	White	811047, 810958	ø800x(H)970	**14,00**
813836	Black	811047, 810958	ø800x(H)970	**14,00**

TABLE COVER, ROUND

- Designed for table codes: 811047 and 810958.
- Fits tables with tabletop diameter of 700–800 mm.

code	colour	mm	€
817933	White	ø800x(H)1050	**27,00**
817940	Black	ø800x(H)1050	**27,00**

BARUP

CATERING CHAIR

- Max. load up to 175 kg with even load distribution

code	colour	mm	€
810965	White	540x440x(H)840	**28,00**
810989	Black	540x440x(H)840	**32,50**

160 g/m²

wash

FOLDING CHAIR COVER KITCHEN LINE

- No ironing needed.

code	colour	mm	€
816363	White	540x440x(H)840	**10,00**
816370	Black	540x440x(H)840	**10,00**

811054

Fe carbon steel

user assembly

TROLLEY FOR CHAIRS

- Housing made of powder coated carbon steel.
- 2 fixed and 2 swivel wheels with brakes.
- For chairs transport, storage and protection.
- Loading up to 25 chairs.

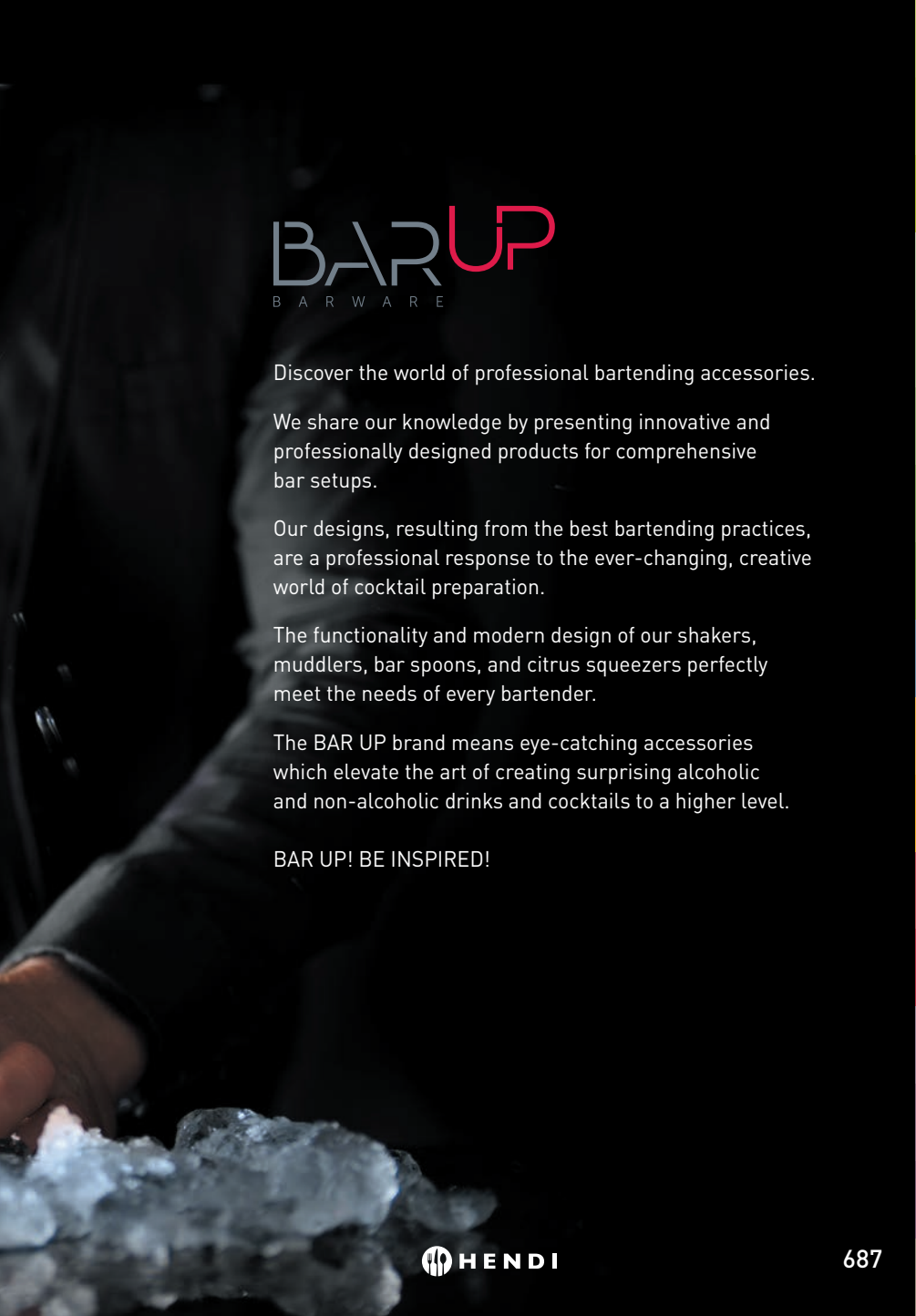
code	mm	€
811054	1140x492x(H)1895	**182,00**

12

Bar

Raise the bar

BARUP
25ml
50ml



BAR UP

BARWARE

Discover the world of professional bartending accessories.

We share our knowledge by presenting innovative and professionally designed products for comprehensive bar setups.

Our designs, resulting from the best bartending practices, are a professional response to the ever-changing, creative world of cocktail preparation.

The functionality and modern design of our shakers, muddlers, bar spoons, and citrus squeezers perfectly meet the needs of every bartender.

The BAR UP brand means eye-catching accessories which elevate the art of creating surprising alcoholic and non-alcoholic drinks and cocktails to a higher level.

BAR UP! BE INSPIRED!

596746

S.S. stainless steel

BAR BLADE

- Dishwasher safe.

code	mm	€
596746	179x40x(H)2	**2,00**

596388

S.S. stainless steel | wash

BAR BLADE

- With an anti-slip silicone grip

code	mm	€
596388	180x40	**2,80**

596371

S.S. stainless steel | wash

BAR BLADE

- Copper plated with a polished finish.
- Not dishwasher safe.

code	mm	€
596371	180x40x(H)2	**4,00**

S.S. stainless steel | wash

BAR BLADE

- With an anti-slip silicone grip.
- Not dishwasher safe.

code	mm	€
596661	180x40	**3,30**

NEW

ABS plastic | 18/0 stainless steel | wash

BOTTLE OPENER, AUTOMATIC

- Housing made of stainless steel.
- Base made of ABS.
- Removes caps with a single press.

code	mm	€
596593	ø50x(H)83	**5,85**

596883

S.S. stainless steel

WALL MOUNTED BOTTLE OPENER

code	€
596883	**2,35**

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	**9,80**

Watch the video

643914

597033

WAITER'S CORKSCREW

- Made of stainless steel.
- Features a blade for cutting foil.
- 3 functions: foil-cutting blade, classic corkscrew, and a bottle opener.
- Not dishwasher safe.

code	mm	€
597033	(L)142	**3,50**

597040

WAITER'S CORKSCREW

- Made of stainless steel.
- 3 functions: foil-cutting blade, classic corkscrew, and a bottle opener.
- Features handle.

code	mm	€
597040	(L)120	**8,65**

596807

WAITER'S CORKSCREW

- Chrome plated, with ABS handle.
- 4 functions.
- With separate bottle-opener.

code	mm	€
596807	(L)140	**1,90**

CORKSCREW

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

code	mm	€
597507	(L)170	**4,90**

Watch the video

597316

WAITER'S CORKSCREW

- With metal handle.
- 3 functions.
- With extra kink in lever for long corks.

code	mm	€
597316	(L)120	**3,50**

597200

WAITER'S CORKSCREW

- Curved model 3 functions.

code	mm	€
597200	(L)110	**3,30**

597507

594025

FRENCH CORKSCREW

- Handle made of durable chrome-plated zinc alloy.
- Screw made of nickel-plated carbon steel.
- High quality guaranteed without the risk of bending or breaking.
- The sharpened thread has a wider diameter (1cm) than typical corkscrews and thus reducing the risk of crushing or breaking the cork when pulling it out.
- Not dishwasher safe.

code	mm	€
594025	105x85x(H)10	**3,30**

597323

WAITER'S CORKSCREW

- Made of stainless steel, ABS grip.
- 3 functions.
- Patented lever, spiral for long corks and foil cutter.

code	mm	€
597323	37x130x(H)14	**7,95**

599334

18/8 stainless steel

POURER WITH FLIP TOP

- For use in bars, pubs and restaurants
- Facilitates precise dosing
- Made of stainless steel with rubber stopper
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm	€
599334	6	ø30x120	**8,40**

599372

FREE-FLOW POURER

- EVA plastic.

code	packed per	€
599372	6	**5,60**

590140

FREE-FLOW POURER LONG

S.S. stainless steel

- With plastic stopper.

code	€
590140	**1,65**

599488 599464 599471

18/8 stainless steel

FREE-FLOW POURER

- The pourer is a practical bartender accessory that allows for precise flow control of the drink that is being poured.
- Made of stainless steel and durable plastic.
- Suitable for standard 0.5-1.5 liter bottles, fits bottle openings up to 20 mm in diameter.
- Perfect for making drinks.
- Available models: flip top pourers, slow flow pourer and fast flow pourer (599471, 599464, 599488).
- Dishwasher safe

code	-	packed per	€
599488	Fast flow	6	**6,60**
599464	Slow flow	6	**6,60**
599471	With flip top	6	**6,70**

599327

18/8 stainless steel

FREE-FLOW POURER - 3 PIECES

- For use in bars, pubs and restaurants
- Durable stainless steel construction
- Counterbalanced pouring flap, which causes the nozzle to open and close automatically when the bottle is tilted
- Facilitates precise dispensing
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm	€
599327	3	ø30x120	**6,10**

FREE FLOW POURERS

- Made of EVA material.

code	-	packed per	€
599440	2 black, 2 white, 2 red	6	**2,40**
599457	2 blue, 2 red , 2 green	6	**2,40**

599440 599457

598719 598818

shelf mounted wall mounted

ABS plastic S.S. stainless steel

NON-DRIP POURER

- Made of durable plastic with stainless steel elements.
- Suitable for standard 0.5–1.5 litre bottles.
- It fits bottle openings up to 20 mm in diameter.
- Dishwasher safe.
- Available in a variety of portion sizes, sold separately.

code	liters	€
598016	0.02	**12,50**
598214	0.035	**12,50**
598313	0.04	**12,50**
598412	0.05	**12,50**

NON-DRIP BRACKET WALL MOUNTED

- Bottle height: 240-350 mm.

code	-	€
598818	wall mounted	**10,00**
598719	shelf mounted	**9,55**

BALL MEASURED POURER

code	packed per	liters	€
599013	2	0.02	**7,45**
599112	2	0.035	**7,45**
599198	2	0.04	**7,45**
599211	2	0.05	**7,45**

552049

CLAMP BOTTLE STOPPER

ABS plastic | PA polyamide

- Prevents leaks and spills of the beverage
- Hermetic seal extends the life of the product in an already opened bottle
- Made of nylon with a very durable ABS lever
- Integrated silicone ring that seals the bottle tightly when the lever is pressed
- Suitable for standard bottles with a capacity of 0.5 - 1.5 litres, holes up to ø20 mm in diameter
- Includes 3 caps in green, white and red

code	packed per	mm	€
552049	3	ø36x81	**5,60**

595589

S.S. stainless steel | SIL silicone

CHAMPAGNE STOPPER

- For storing opened bottles.
- With silicone gasket.

code	€
595589	**3,50**

595565

PP polypropylene

STOPPER WITH CAP

- For use in bars, pubs and restaurants
- Protect against spillage of open bottles
- Made of hard and flexible EVA
- Sealed closure to extend product life
- Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm	€
595565	6	ø30x(H)37	**4,20**

PP polypropylene

STORE & POUR BOTTLE

- Intended for storing and serving juices and pre-mixes.
- Supplied with 5 coloured spouts, red, blue, green, orange, yellow.
- Made of polypropylene and polystyrene.
- Completely detachable, all parts have a secure fit.
- Spout provides an even flow thanks to the air hole.
- Comes with a screw on lid for storing.
- Suitable for dishwasher cleaning.

code	liters	mm	€
557600	0.8	ø90x(H)300	**5,60**

557600

588598

588420

CREAM WHIPPER KITCHEN LINE

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

code	liters	mm	€
588420	0.5	ø80x(H)260	**39,50**
588598	0.95	ø95x(H)320	**44,00**

588574

SODA SIPHON

- Made of stainless steel.
- Not dishwasher safe.
- Suitable for use with HENDI Soda chargers 588406.
- Supplied with a gas cap and a hook.

code	liters	mm	€
588574	1	ø95x(H)310	**70,00**

CREAM WHIPPER CHARGERS

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

code	packed per	order unit	€
588208	10	36	**4,00**
588215	24	25	**8,85**
586907	50	12	**18,50**

588406

SODA CHARGERS

- Contains 7,8 grams of CO_2, a single filling of a 1L soda siphon.

code	packed per	order unit	€
588406	10	36	**4,70**

INGREDIENT BOXES

- For use in bars, pubs and restaurants
- Made of premium plastics
- HIPS enclosure and transparent ABS lid to protect food from contamination or insects
- 3 polypropylene containers to store fruit or spice additives separately
- Each container can be easily removed from the holder, e.g. to replenish the product
- Dishwasher safe containers

552018

552025

552131

552032

CONDIMENT HOLDER - 3 CONTAINERS

- 3 polypropylene containers to store fruit or spice additives separately

code	mm	€
552018	480x150 x(H)100	**20,00**

CONDIMENT HOLDER - 4 CONTAINERS

- 4 polypropylene containers to store fruit or spice additives separately.

code	mm	€
552025	480x150 x(H)100	**21,00**

CONDIMENT HOLDER - 5 CONTAINERS

- With 5 polypropylene storage containers.

code	mm	€
552131	480x150 x(H)100	**22,50**

CONDIMENT HOLDER - 6 CONTAINERS

- 6 polypropylene containers to store fruit or spice additives separately.

code	mm	€
552032	480x150 x(H)100	**21,00**

552100

CONDIMENT HOLDER

- Frame made of stainless steel.
- Lid made of transparent polypropylene.
- Storage containers made of HDPE.
- The containers can be easily lifted out of the holder.
- Containers are dishwasher safe.

code	-	mm	€
552100	5 containers	375x140x(H)90	**27,00**

BARUP BARWARE

596760

ABS plastic

BAR CADDY - 6 COMPARTMENTS

- 6 compartments for organizing straws, napkins, stirrers etc.
- Container for napkins 130x130 mm, 2 compartments 51x48 mm, 2 compartments 51x44 mm, 1 compartment 102x46 mm.
- Made of ABS plastic.

code	mm	€
596760	240x145x(H)105	**6,75**

596777

ABS plastic

3-TIER GLASS RIMMER

- For decorating glass rims.
- 3 appropriately labelled tiers: lime juice, salt, sugar.
- Sponge in lime juice container to prevent spilling.
- Made of ABS plastic.

code	mm	€
596777	200x160x(H)75	**9,55**

826348

826485

HDPE polyethylene

wash

CUTTING BOARD WITH HANDLE

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

code	colour	mm	thickness (mm)	€
826348	White	250x150	10	**3,50**
826478	Black	250x150	10	**3,50**
826355	White	300x200	10	**5,15**
826485	Black	300x200	10	**5,15**

596685 596524 596531 596753 596456 596463

JULEP STRAINER

code	colour	mm	€
596685	Silver	160x75	**2,35**
596524	Copper	160x75	**5,85**
596531	Black	160x76	**4,00**

HAWTHORNE STRAINER

code	colour	mm	€
596753	Silver	160x75x(H)15	**3,30**
596456	Copper	160x75x(H)15	**6,30**
596463	Black	160x75x(H)15	**4,20**

596449

TRIANGLE COCKTAIL STRAINER

- Made of stainless steel.
- Removable spring for easy cleaning.
- Spring can also be used as a spring whisk for the "dry shake" method.
- With an eyelet in the grip.
- Dishwasher safe.

code	mm	€
596449	97x105	**5,85**

596692

HAWTHORNE STRAINER

- Made of stainless steel.
- Flat disc with 4 prongs.
- Removable spring.
- Strains chunks of ice, herbs and fruits (including seeds).
- Dishwasher safe.

code	mm	€
596692	150x115x(H)18	**2,80**

596968 596555 596562 593097 596579 596586

BAR SPOON

code	colour	mm	€
596968	Silver	385x35	**4,70**
596555	Copper	385x35	**8,40**
596562	Black	385x35	**6,55**

BAR SPOON WITH MUDDLER

code	colour	mm	€
593097	Silver	280x35	**4,00**
596579	Copper	280x35	**6,75**
596586	Black	280x35	**5,15**

635612 638118 638132 638163 638170

SIEVE – SET OF 3 PCS.

- Made of powder coated stainless steel.
- With a small support to place the sieve on a pot or bowl, or to hang it.
- Dimensions:
  - black coloured sieve: ø74 mm, (L)215mm, (H)25 mm,
  - silver coloured sieve: ø105 mm, (L)245 mm, (H)30 mm,
  - copper coloured sieve: ø144 mm, (L)337 mm, (H)45 mm.
- Handle length:
  - black coloured sieve: 115 mm,
  - silver coloured sieve: 120 mm,
  - copper coloured sieve: 165 mm.
- Mesh size:
  - black coloured sieve: 1×1 mm,
  - silver coloured sieve: 1×1 mm,
  - copper coloured sieve: 1,5×1,5 mm.
- Not dishwasher safe.

code	€
635612	**11,50**

BAR STRAINER

- For use in bars, pubs, restaurants and patisseries.
- Made of stainless steel.
- Thin mesh with wire handle.
- Dishwasher safe.

code	colour	mm	€
638118	Silver	ø65x220	**1,65**
638132	Black	ø65x220	**2,80**
638149	Black	ø75x220	**3,50**

BAR STRAINER CONICAL

- For use in bars, pubs, restaurants and patisseries.
- Made of stainless steel.
- Thin mesh with wire handle.
- Dishwasher safe.

code	colour	mm	€
638163	Silver	ø75x220	**2,10**
638170	Black	ø75x220	**4,20**

ABS plastic | S.S. stainless steel

MUDDLER

- Body made of stainless steel.
- Head made of ABS.
- For grinding and crushing drink ingredients, e.g. raspberries, limes, mint etc.

code	colour	mm	€
596838	Silver	(L)210	**6,30**
596852	Black	(L)210	**7,35**
596845	Copper	(L)210	**7,35**

ABS plastic

MUDDLER

- Made of ABS.
- For grinding and crushing drink ingredients, e.g. raspberries, limes, mint etc.

code	-	mm	€
596739	profiled, grid	ø34x207	**3,05**
596951	profiled, star-shaped	ø34x207	**3,75**

S.S. stainless steel | indoor | user assembly | NEW

SPEED RACK

- Made of stainless steel.
- Wall-mountable design.
- Suitable for standard-size bottles.
- Width: 22" / 55 cm.
- Approximate capacity: 6 bottles.
- Maximum load capacity: 20 kg.
- Smooth rounded edges.
- Mounting screws not included.

code	mm	€
599990	105x559x(H)166	**19,00**

596999 593004 596425 596432 596401 593318 596418

COBBLER SHAKER 3-PART

- Dishwasher safe.

code	liters	mm	€
596999	0.5	ø79x(H)199	**9,10**

COBBLER SHAKER 3-PART

code	colour	liters	mm	€
593004	Silver	0.75	ø80x(H)240	**10,50**
596425	Copper	0.75	ø85x(H)240	**18,50**
596432	Black	0.75	ø85x(H)240	**10,50**

TIN-ON-TIN BOSTON SHAKER

code	colour	liters	mm	€
596401	Silver	0.8	ø90x(H)303	**10,50**
593318	Copper	0.8	ø90x(H)303	**25,50**
596418	Black	0.8	ø90x(H)303	**12,50**

596982 596975

COCKTAIL MUG

- Made of copper plated stainless steel.
- Polished finish.
- Available in two sizes (codes: 596982, 596975).

code	liters	mm	€
596975	0.5	ø97x(H)100	**7,95**
596982	0.4	ø85x(H)105	**6,55**

COBBLER SHAKER 3-PART

- Dishwasher safe.

code	liters	mm	€
593035	0.75	ø90x(H)255	**9,35**

BOSTON SHAKER GLASS

- Made of tempered glass.
- Capacity: 0,45 L
- Stainless steel boston shaker cup can be purchased separately (codes: 593042, 596678).

code	liters	€
593066	0.45	**2,80**

BOSTON SHAKER

- Dishwasher safe.

code	colour	liters	mm	€
593042	Silver	0.8	ø90x(H)175	**4,90**
596395	Copper	0.8	ø90x(H)175	**12,50**
596678	Black	0.8	ø90x(H)175	**7,25**

BARTENDER GLASS

code	liters	€
N6666	0.55	**6,05**

BARTENDER BAG

- Made of thick cotton with plain weave. The bag has a rim with overstitching for reinforcement and an elegant finish.
- Stainless steel fittings finished in an antique gold colour.
- Straps made from brown natural leather (suede).
- Black cotton shoulder strap adjustable in length and detachable.
- Secure fastening by means of buckles and leather straps.
- Lay-out:
  - 8 pockets (e.g. for bartending spoons, tweezers),
  - 8 elastic open compartments (e.g for jiggers),
  - 3 flaps secured with velcro,
  - zippered compartment for a shaker/boston shaker glass, measuring 37x15 cm.
- Dimensions of the internal part (with closed flaps): 37x33,5 cm.
- Bartender tools are not included.

code	mm	€
700259	210x370x(H)70	**39,50**

JIGGER 25/50 ML

- Made of stainless steel.
- Fitted with a banded ring for extra grip.
- Capacities: 25/50 ml (dual).

code	colour	mm	€
596920	Silver	ø44x(H)110	**4,00**
593332	Copper	ø45x(H)114	**6,30**
596654	Black	ø44x(H)110	**4,90**

JIGGER 25/50 ML

- Made of stainless steel with matte finish.
- Capacities: 25/50 ml.
- Dishwasher safe.

code	colour	mm	€
596722	Silver	ø43x(H)85	**2,60**
596548	Copper	ø42x(H)86	**5,15**
596647	Black	ø45x(H)86	**4,20**

JIGGER 25/35 ML

- Made of stainless steel.
- Capacities: 25/35 ml.
- Dishwasher safe.

code	colour	mm	€
596715	Silver	ø40x(H)73	**2,60**
596630	Black	ø40x(H)75	**4,20**

NEW

JIGGER 20/40 ML

- Made of stainless steel with matte finish.
- Capacities: 20/40 ml (dual).
- Fitted with a banded ring for extra grip.

code	mm	€
597064	ø42x(H)100	**4,00**

NEW

JIGGER 20/40 ML

- Made of stainless steel.
- Capacities: 20/40 ml.

code	mm	€
597057	ø40x(H)80	**2,60**

BARKIT IN TUBE

- Muddler tip is made of polyamide (PA).
- Tube made of thick cardboard.
- Boston shaker Tin-on-Tin: 2 weighted cups, with capacities 500 ml and 800 ml.
- Classic jigger with capacities 50 ml and 25 ml.
- Hawthorne strainer: with an ergonomic handle and a removable spring (for easy cleaning, can also be used as a "spring whisk"). Fits perfectly to the shaker, thoroughly strains pieces of ice, fruit and herbs.
- Muddler: with serrated surface for fast mashing pieces of fruit and herbs.
- Spiral bartending spoon of 27 cm length and 5 ml capacity, with a muddler (tip is disc-shaped): for fast mixing iced drinks without diluting them, pouring sodas without fizzing and precise creating of layered cocktails. The disc – muddler can also be used for mashing fruit and herbs.
- The set is put in a cardboard tube with and elegant artwork.

596616

PA polyamide S.S. stainless steel

BARKIT IN TUBE

- Consists of 5 items, made of AISI 201 stainless steel.
- All elements of the set are dishwasher safe.

code	mm	€
596616	ø120x(H)320	**30,00**

596623

PA polyamide S.S. stainless steel wash

BARKIT IN TUBE

- Made of copper plated stainless steel.
- Elements of the set are not dishwasher safe.

code	mm	€
596623	ø120x(H)320	**30,00**

596609

S.S. stainless steel PP polypropylene wash

BARKIT IN TUBE

- Made of stainless steel.
- Elements of the set are not dishwasher safe.

code	mm	€
596609	ø120x(H)320	**30,00**

471500

PARTY TUB

code	liters	mm	€
471500	13.5	ø370x(H)230	**58,00**

471524

PARTY TUB

code	liters	mm	€
471524	9.5	ø350x(H)230	**22,00**

471548 471531

CHAMPAGNE BOWL

- Made of stainless steel.
- Dishwasher safe.

code	liters	mm	€
471548	13	ø393x(H)214	**34,00**

CHAMPAGNE BOWL

- Made of stainless steel.
- With black powder coating.
- Not dishwasher safe.

code	liters	mm	€
471531	13	ø393x(H)214	**39,50**

593103

CHAMPAGNE COOLER

- With tulip handles.

code	liters	mm	€
593103	3.5	ø210x(H)210	**12,50**

593202 594049

CHAMPAGNE COOLER

- With ring handles.
- The large format ensures that most wine bottles fit without problems.

code	colour	liters	mm	€
593202	Silver	3.3	ø220x(H)190	**8,65**
594049	Black	3.3	ø220x(H)190	**11,50**

521496 593165

WINE AND CHAMPAGNE BUCKET

- Made of SAN.
- Not dishwasher safe.
-

code	mm	€
521496	300x240x(H)260	**17,00**

PARTY TUB

- Transparent.
- Oval.

code	mm	€
593165	470x290x(H)230	**25,50**

593158

SAN plastic

CHAMPAGNE COOLER

- Transparent.

code	liters	mm	€
593158	3	220x185x(H)226	**16,50**

593806

For use without ice cubes

S.S. stainless steel

WINE COOLER

- Double-walled stainless steel.
- For use without ice cubes.
- Inside diameter: 105 mm.

code	mm	€
593806	ø120x(H)180	**13,50**

BARUP BARWARE

593608

S.S. stainless steel

user assembly

WINE COOLER STAND

- Very compactly packed 4-part assembly.

code	mm	€
593608	ø185x(H)750	**60,50**

NEW

dishwasher wash

592823

427729

WINE COOLER

- Double-wall.
- Simple cylindrical shape.
- Suitable for wine and bottled drinks.
- Suitable for different table settings.
- Does not require cooling inserts or ice packs.

code	mm	€
592823	ø150x(H)210	**13,00**
427729	ø135x(H)230	**12,00**

639207

Cr chrome plated

593905

WINE COOLER TABLE BRACKET

- The ring is Ø 185 mm, so most wine coolers will fit.
- The mounting rods are finished with rubber ends to prevent damage.
- Wine cooler not included.

code	mm	€
593905	ø195x(H)510	**12,50**

Cr chrome plated

dishwasher wash

CHAMPAGNE COOLER HOLDER

- Made of chrome-plated iron.
- Designed for easy table mounting.
- Fitted with rubber elements to prevent tabletop scratches.
- Compatible with coolers up to 194 mm in diameter

code	mm	€
639207	ø194x(H)193	**9,80**

594742

ICE BUCKET

- Ice cylinder with perforated bottom, black lid with handle.
- Made of polystyrene.

code	liters	mm	€
594742	5	ø190x(H)200	**15,00**
594759	10	ø292x(H)220	**32,50**

594766

ICE BUCKET

- Made of stainless steel.
- Double-walled to maintain temperature.
- With lid and handle.
- Not dishwasher safe.

code	liters	mm	€
594766	2	ø153x(H)165	**23,50**

594704

ICE BUCKET DOUBLE WALLED

code	liters	mm	€
594704	5	ø200x(H)230	**77,00**

521410

521434

521489

SCOOP

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

code	liters	mm	€
521441	0.11	235x70	**6,30**
521458	0.19	263x80	**7,70**
521465	0.36	335x100	**13,00**
521472	0.54	360x117	**15,00**
521489	0.92	432x140	**20,50**

BAR SCOOP

code	liters	mm	€
521410	0.35	220x80	**4,35**

ICE SCOOP SLOTTED

code	liters	mm	€
521434	0.35	220x80	**5,35**

523520

ICE CUBE TONGS

kód	packed per	mm	€
523520	2	(L)180	**3,75**

679012

ICE CUBE MOULD GEM-SHAPED

- Ideal for cocktails, a must have for bar professionals.
- Consists of 2 moulds, each creating 6 gem-shaped ice cubes.
- Made of durable, food-grade silicone.

code	mm	€
679012	190x105x(H)30	**6,75**

679043

ICE CUBE MOULD MINI CUBE

- For preparing 15 small ice cubes (≈3x3x3 cm).
- Made of durable, food-grade silicone.

code	mm	€
679043	190x120x(H)35	**5,35**

679036

ICE CUBE MOULD XL

- For preparing 6 large slow-melting ice cubes (≈5x5x5 cm).
- Made of durable, food-grade silicone.

code	mm	€
679036	170x110x(H)52	**5,60**

679029

Watch the video

SPHERE ICE MOULD

- Ideal for whisky, a must have for bar professionals.
- Creates 6 big spherical shaped (≈ Ø 4,5 cm), slow melting ice cubes.
- Consists of 2 parts with locking ring so the balls can be made without leaking.
- Made of durable, food grade silicone.

code	mm	€
679029	180x125x(H)50	**10,50**

679067

ICE SHOT GLASS MOULD

- For preparing 4 shot glass-shaped ice cubes.
- Made of durable, food-grade silicone.

code	mm	€
679067	122x122x(H)60	**8,65**

679074

ICE CUBE MOULD WITH LID

- Made of silicone.
- Lid made of polypropylene.
- For preparing 18 small ice cubes (≈2.6x2.6x2.6 cm).

code	mm	€
679074	217x114x(H)30	**7,95**

ICE CUBE MOULD WITH LID AND BOTTOM TRAY

- Made of silicone.
- Lid made of polypropylene.
- Bottom tray made of ABS.
- For preparing 32 small ice cubes (≈3.2x3.2x3.4cm).

code	mm	€
679005	337x170	**17,00**

679005

Soft rubber in holder

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

237373

NEW

DESSERT MIXING MACHINE

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

code	V	W	mm	€
237373	230	200	253x252x(H)650	**465,00**

2 years WARRANTY

BPA FREE

arktic

ABS plastic

in- & outdoor

2x 12 l

425206

3x 12 l

NEW

425510

Watch the video

JUICE DISPENSER

- Housing and lid made of ABS.
- Beverage containers made of BPA-free material.
- Adjustable temperature from 0°C to 10°C.
- Each tank capacity: 12 L.
- Each tank can be controlled independently.
- Removable tank for easy cleaning.
- Magnetic paddle system gently mixes juice for consistent freshness.
- Drip tray included.

code	liters	mm	€
425510	2x12	445x630x(H)655	1 310,00
425206	3x12	415x485x(H)645	933,00 N

SLUSH MACHINE PROFI LINE

2 years WARRANTY

BPA FREE

Watch the video

arktic

ABS plastic | BPA free | indoor

1x 12 l

274255

2x 12 l

274224

3x 12 l

NEW

274385

- Housing made of ABS.
- Tank and lid bottom made of BPA-free material.
- High-end design.
- Each tank capacity: 12 L.
- Digital temperature controller with cold beverage and slush modes.
- In slush mode, temperature adjustable from -10°C to -2°C.
- **A sugar content of only 7% in the mixture is required to achieve the slushy effect.**
- Two modes: day and night.
- Efficient compressor.
- Removable tank and handle for easy cleaning.
- LED illumination.
- Drip tray included.
- Quick-dispense tap.
- For models with more than 1 tank, each tank can be controlled independently.

code	liters	V	W	mm	€
274385	1x12	230	1080	515x670x(H)810	**2 630,00**
274224	2x12	230	740	515x470x(H)750	**1 930,00**
274255	3x12	230	400	422x270x(H)815	**1 400,00** N

2 years WARRANTY

BPA FREE

arktic

S.S. stainless steel indoor

1x 12 l

274354

2x 12 l

274361

3x 12 l

274378

- Tank and lid bottom made of BPA-free material.
- High-end design.
- Each tank capacity: 12 L.
- Digital temperature controller with cold beverage and slush modes.
- In slush mode, temperature adjustable from -10˚C to -2˚C.
- **A minimum sugar content of 10% is required for a slushy effect.**
- 2 modes: day and night.
- Efficient compressor.
- High-quality metal handle.
- Removable tank and handle for easy cleaning.
- LED illumination.
- Drip tray with float indicator included.
- For models with more than 1 tank, each tank can be controlled independently.

code	liters	V	W	mm	€
274354	1x12	230	380	507x205x(H)810	**1 240,00**
274361	2x12	230	710	507x415x(H)810	**1 730,00**
274378	3x12	230	1080	507x615x(H)810	**2 330,00**

NEW ABS plastic indoor

COFFEE SLUSH MACHINE

- Tank and lid bottom made of BPA-free material.
- High-end design.
- Lid made of ABS.
- Tank capacity: 12 L.
- **A sugar content of only 3% in the mixture is required to achieve the slushy effect.**
- The lid feature adjustable LED light colours, providing customisable illumination.
- Digital temperature controller with cold beverage and slush modes.
- Temperature adjustable from -12˚C to -2˚C.
- Efficient compressor.
- Removable tank for easy cleaning.
- Drip tray included.
- Quick-dispense tap.

code	liters	V	W	mm	€
274392	12	230	435	610x280x(H)936	**2 070,00**

ABS plastic | 18/8 stainless steel | SAN plastic | indoor

NEW

JUICE EXTRACTOR VITO KITCHEN LINE

- Housing made of stainless steel.
- Large feed opening: ø75 mm.
- Pulp container capacity: 3.25 l.
- Specially designed lid for pulp transfer into the container.
- Safety lock.
- Turbo function.
- Waterproof control panel cover.
- Air-cooled motor.
- Speed: up to 6,300 rpm.

code	V	W	mm	€
219881	230	240	350x200x(H)400	**419,00**

ELECTRIC JUICE EXTRACTORS PROFI LINE

- Housing, bowl, pulp container, and grating disc made of stainless steel.
- Feed chute opening and pusher made of ABS plastic.
- Pulp container and lid made of polypropylene.
- Internal diameter of the feed chute: 80 mm.
- To ensure safety, operation is only possible when the lid and safety arm are securely closed.
- For making juice from hard fruits and vegetables; not intended for ice or frozen ingredients.

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

CAPACITY 120 kg/h

221105

JUICE EXTRACTOR TITAN PROFI LINE

- Speed: 3000 RPM.
- Production capacity approximately 120 kg/h.
- Pulp container capacity: 7 L.

code	V	W	mm	€
221105	230	700	246x439x(H)525	**744,00**

ELECTRIC JUICE EXTRACTORS PROFI LINE

- Housing, bowl, pulp container, and grating disc made of stainless steel.
- Feed chute opening and pusher made of ABS plastic.
- Pulp container and lid made of polypropylene.
- Internal diameter of the feed chute: 80 mm.
- To ensure safety, operation is only possible when the lid and safety arm are securely closed.
- For making juice from hard fruits and vegetables; not intended for ice or frozen ingredients.

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

CAPACITY 100 kg/h

220238

JUICE EXTRACTOR COMPACT PROFI LINE

- Speed: 2800 RPM.
- Production capacity approximately 100 kg/h.
- Pulp container capacity: 4.4 L.

code	V	W	mm	€
220238	230	500	233x416x(H)493	**477,00**

Prices net of VAT

VACUUM WINE SAVER

- Can be used with all kinds of wines (still and sparkling) and wine bottles: standard – 750 ml and larger – 1000 ml.
- Pump and stoppers made of ABS and TPE.
- The pump quickly removes the air from the bottle – creating the optimal vacuum and hermetic seal for preserving the taste and aroma up to 7 days (when refrigerated).
- 2 stoppers included in the set.
- Stoppers fitted with a vacuum release button – easy extraction of a stopper.
- Pump and stoppers are not dishwasher safe.

code	mm	€
595541	140x65x(H)50	**9,55**

ABS plastic

BARUP BARWARE

595541

594534

ADDITIONAL STOPPERS FOR VACUUM WINE SAVER

code	packed per	mm	€
595534	2	ø40x(H)40	**5,15**

596517

S.S. stainless steel

GLASS HOLDER

- Made of stainless steel.
- Possible to hang under a shelf.
- 1 row intended for placing glasses.
- Screws and wall plugs included.

code	mm	€
596517	408x115x(H)30	**6,30**

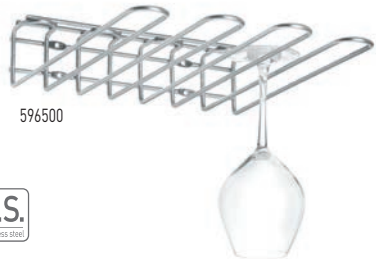
696064

ABS plastic | LDPE polyethylene | PP polypropylene

GLASS WASHER

- For self-assembly, intended for sink placement.
- Suitable for glasses with 50-140 mm diameter and max. 240 mm height, including German Stein beer glasses (with an ear) or English pint glasses.
- Housing made of ABS, brush bristles made of polypropylene.
- Middle brush is removable.
- Fitted with a rinse system inside of one of the containers – it has jets for rinsing glasses, sprays the inside and outside of glasses at the same time.
- With direct water connection – efficiently wash glasses in cold water (below 30°C).
- With an overflow – helpful when excess water reaches over the brushes.
- Fitted with 4 suction feet made of PVC, ensuring stability.
- Included in set: 3/8" water supplying hose with 70 cm length.

code	mm	€
696064	370x200x(H)360	**151,00**



596500

S.S. stainless steel

GLASS HANGING RACK

- Made of stainless steel.
- Possible to hang on a wall.
- 3 rows intended for placing glasses.
- Supplied with screws and wall plugs.

code	mm	€
596500	350x293x(H)50	**32,50**

696002

GLASS BRUSHES

- Polypropylene with 3 nylon brushes.
- Bottom plate fitted with 4 suction pads.

code	mm	€
696002	185x95x(H)190	**11,00**

696040

GLASS BRUSHES

- Polypropylene with 3 nylon brushes.
- Bottom plate fitted with 4 suction pads.

code	mm	€
696040	185x95x(H)230	**11,50**

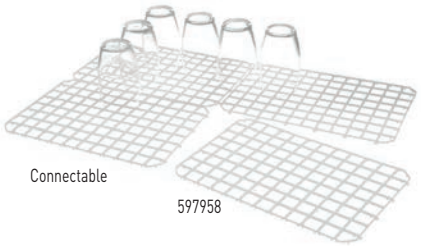
BAR MAT

- Made of TPE.
- Suitable for drying glasses, cocktail glasses, and bar accessories.
- Ideal for use in bars, pubs, and other beverage service areas.
- Supports hygienic drying and storage of glassware.

code	mm	€
597989	300x150x(H)9	**4,45**
597965	610x85x(H)15	**6,65**
597972	457x305x(H)10	**12,50**

597972

597965



Connectable

597958

DRAINAGE MAT

- Made of white polypropylene.
- Connectable.
- HACCP compliant.

code	packed per	mm	€
597958	5	313x209	**7,95**

Al aluminium S.S. stainless steel

MANUAL CITRUS JUICER

- Body made of cast iron.
- Press cup made of aluminum alloy.
- Juicing cup and strainer made of stainless steel 18/8.
- Finished with epoxy powder coating.
- Press cup, juicing cup and strainer are dishwasher safe.

code	mm	€
695906	225x180x(H)510	**65,00**

Watch the video

695906

596470

S.S. stainless steel

CITRUS SQUEEZER

- Multifunctional: for lemons, limes, mandarins, and small oranges.
- Made of stainless steel.
- Large handles offer plenty of leverage for easy pressing.
- Strong, durable hinge doesn't break easily.
- Bowl diameter: ø75 mm.
- Dishwasher safe.

code	mm	€
596470	215x70x(H)55	**24,00**

592076

Al aluminium — wash

CITRUS SQUEEZER

- Made of powder coated thick aluminium alloy.
- Double bowl design (for smaller and bigger citrus fruits): ø55 mm and ø70 mm.
- Not dishwasher safe.

code	mm	€
592076	225x80x(H)55	**13,50**

592069 592052 592045

Al aluminium — wash

CITRUS SQUEEZER

- Aluminium alloy with powder coating.

code	-	mm	€
592045	green (for limes)	203x60x(H)40	**5,00**
592052	yellow (for lemons)	223x75x(H)45	**6,30**
592069	orange (for oranges)	232x91x(H)60	**8,30**

BAR BLENDERS

- Housing made of ABS.
- Transparent jug with a sturdy PP lid and a small cover made of BPA-free material.
- Replaceable stainless steel blades with titanium coating.
- Pulse switch for blending function.
- Removable, break resistant jug withstands temperatures from -40°C to 90°C.
- Jug capacity: 2.5 L
- Overheating and overcurrent protection.
- This blender can do it all: fruit, vegetables, cocktails, smoothies, desserts and even crushed ice.

ABS plastic | S.S. stainless steel

BPA FREE

SUPER SILENCE

230688

Watch the video

Noise cover reduces sound significantly

Anti-slip base

230695

BAR BLENDER WITH SOUND ENCLOSURE

- Sound enclosure made of BPA-free plastic.
- Safety lock system to prevent accidental activation of the blender if the jug is not in place or the sound enclosure is not fully closed.
- Manual control panel.
- With stepless speed control.
- High speed motor with variable speed of the blade from 16000 RPM up to 24800 RPM (without load).

code	V	W	mm	€
230688	230	1680	250x300x(H)540	**349,00**

DIGITAL BAR BLENDER WITH SOUND ENCLOSURE

- Sound enclosure made of BPA-free plastic.
- Safety lock system to prevent accidental activation of the blender if the jug is not in place or the sound enclosure is not fully closed.
- Digital touch screen control panel.
- High speed motor with variable speed of the blade from 8350 RPM up to 24800 RPM (without load).
- 3 speed levels: LOW ca. 8350 RPM, MEDIUM ca. 13500 RPM, HIGH ca. 24800 RPM (without load).
- 3 timer settings: 30, 45, 90 seconds.

code	V	W	mm	€
230695	230	1680	250x300x(H)546	**384,00**

BAR BLENDER JAR BPA-FREE

- Replacement jar for blender 230718/230695/230688/230213/230602/230664.
- 2,5L break-resistant BPA free Tritan jug, firm lid made of polypropylene and a small BPA free material lid cover.
- Fitted with blades made of stainless steel with titanium coating.

code	mm	€
933688	200x170x(H)360	**107,00**

933688

ABS plastic | BPA free | S.S. stainless steel

BPA FREE

ABS plastic | S.S. stainless steel

230718

Very powerfull, can even crush ice

Comes complete with 2,5L break-resistant jug, pusher and firm lid

238097

BAR BLENDER

- Safety lock system which prevents accidental activation of the blender without the jug.
- Manual control panel.
- With a 10-step power control knob.
- High speed motor with variable speed of the blade from 16000 RPM up to 24800 RPM (without load).
- Includes a polypropylene pusher for thicker ingredients.

code	V	W	mm	€
230718	230	1680	320x250x(H)532	**219,00**

BAR BLENDER DIGITAL

- LED digital touchscreen control panel.
- 3 speed levels: LOW ca. 8350 RPM, MEDIUM ca. 13.500 RPM, HIGH ca. 24.800 RPM (without load).
- 3 time settings: 30, 45, 90 seconds.
- Included in the set: pusher made of polypropylene.

code	V	W	mm	€
238097	230	1680	220x240x(H)535	**219,00**

Watch the video

221228

221204

221099

Al aluminium | 18/10 stainless steel

CITRUS JUICER ELECTRIC

- Made of 18/8 stainless steel, aluminium.
- 3 pressing cones included in the set: small, medium, large (medium is default).
- Possible to operate up to 10 minutes continuously.
- Spout is placed at the height of 250 mm, offering the possibility to put high glasses or a jug directly under it.
- With overheating protection.
- Waterproof rating: IPX1.
- NOTE: no drip tray.

code	V	W	mm	€
221228	230	180	213x207 x(H)417	**163,00**

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	218x307 x(H)466	**170,00**

Al aluminium | S.S. stainless steel

CITRUS JUICER ELECTRIC

- Top with lever provides easy and safe operation.
- Removable bowl and cone of stainless steel.
- With splash screen.
- RPM: 980/min.

code	V	W	mm	€
221099	230	230	210x330 x(H)585	**312,00**

3 cones for different sizes of fruit

Top with lever provides easy and safe operation

BEER BREWING KETTLE

- Housing made of AISI 304 stainless steel.
- Designed for homebrew from malt.
- Automatic mode – the appliance memory allows to save up to 9 recipes made of 9 steps each.
- Manual mode for brewing specialists to enable them to work on their own accord.
- Intuitive control panel with a digital display of operating parameters.
- Heating temperature range: from 25°C to 100°C, with the accuracy to 0.1°C.
- Pump ensuring smooth and efficient mixing of the mash.
- The scale inside the container (5 l scale) and the external gauge in the form of a glass tube (1 l scale) enable checking the filling level.
- Bottom separating the fermenter from the pump and the control section – made of AISI 304 stainless steel.
- Tap.
- Tempered glass cover.

code	liters	V	W	mm	€
289952	40	230	2500	ø400x(H)630	**326,00**
289969	60	230	3000	ø400x(H)780	**405,00**

289952

BEER GLASS CARRIER

ABS plastic

- Made of ABS.
- For 12 glasses.
- Hole diameter: 55mm.
- Dishwasher safe.

code	colour	mm	€
696217	Black	ø315x(H)35	**5,85**

696217

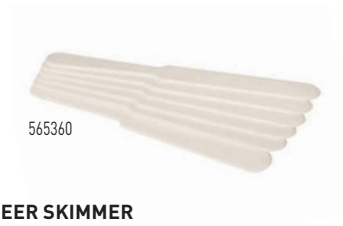
516751

wash food contact

BEER BUCKET

- With bottle opener integrated in the handle.

code	mm	€
516751	ø230x(H)180	**7,70**


565360

SAN plastic

BEER SKIMMER

- White, made of plastic.

code	mm	€
565360	235x26	**4,50**

S.S. stainless steel

Watch the video

695708

ICE CRUSHER – MANUAL

- Chrome-plated zinc alloy.
- Stainless steel blade.
- Ice scoop included.
- Removable container.

code	mm	€
695708	160x140x(H)270	**42,00**

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

271520

ICE CRUSHER

- Large ABS plastic ice chute and brushed stainless steel housing.
- Stainless steel blades and durable grinding mechanism.
- Clear, break resistant container with capacity for 12 cups of crushed ice.
- Crushes up to 12 kilos of ice per hour.
- Not for continuous use.

code	V	W	mm	€
271520	230	70	170x290x(H)462	**78,00**

Watch the video

Safety sensor
It makes it impossible to start up in an open processing space.

Horizontal breaker
Stainless steel blades set on horizontal drive plates – fast and effective processing up to 120 kg/h.

Long service life of the drive unit
The fan uses the energy of rotation of the crushing axis while cooling the motor.

271599

Base shock absorbers
They eliminate vibrations and prevent spontaneous movement of the device.

18/8 stainless steel

ICE CRUSHER

- Cup and stainless steel blades made of stainless steel.
- Motor housing made of cast aluminium.
- Powerful ventilated motor – it can handle a full cup of ice without overheating.
- Hinged lid, equipped with a safety microswitch.
- Cup capacity: 3 L.
- Cup wall thickness: 0.8 mm.
- Knife speed: 1000 RPM.
- Crushing a full cup of ice takes ≈35 s.
- Output: 160 kg/h.
- Water protection rating: IP23.

code	V	W	mm	€
271599	230	200	189x344x(H)525	**372,00**

2 years WARRANTY

arktic

ABS plastic | S.S. stainless steel | indoor

ICE CUBE MAKER

- Made of stainless steel and ABS.
- Produces bullet ice (hollow ice).
- Static cooling with a compressor.
- Low water level and full ice container indicators.
- Cycle duration time: ≈ 8-13 min.
- Ice container capacity: 0.7 kg.
- Production capacity: 12 kg / 24 h.
- Ice scoop included in the set.

code	V	W	mm	€
271292	230	100	358x242x(H)328	**149,00**

271292

ABS
plastic

18/0
stainless steel

271568

2 years WARRANTY

R600a R290 COOLANT

3 ice cube sizes possible

271551

3 ice cube sizes possible

ICE CUBE MAKER

- Body made of stainless steel.
- Lid made from black ABS.
- Tabletop model.
- Makes bullet shaped ice cubes.
- Capacity of 12 kg per 24 hours, buffer stock of 3,2 kg - 9 cubes per cycle.
- Choice of 3 ice cube sizes, cubes are formed around cooling rods.
- Stores 100 ice cubes.
- No fixed water connection.

code	V	W	mm	€
271568	230	130	400x320x(H)575	**221,00**

ICE CUBE MAKER

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

code	V	W	mm	€
271551	230	130	455x390x(H)699	**299,00**

Ice container

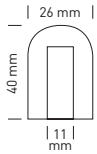
Cubes made with the pour method

Compressor cooling (271551)

Electronic control

271773

271797



Bullet shaped ice cubes

ICE CUBE MACHINE

- Housing made from stainless steel.
- Makes bullet shaped ice cubes.
- Fitted with blue LED light.
- Can store up to 7 kg of ice.
- Inlet & outlet hoses and ice scoop included.

code	-	V	W	mm	€
271773	~26 kg/day	230	241	600x400x(H)675	**628,00**
271780	~50 kg/day	230	293	600x400x(H)675	**733,00**

ICE FLAKE MACHINE

- Housing made of stainless steel.
- Produces flakes of ice.
- Ice container capacity: up to 20 kg.
- Fitted with blue LED light.
- Inlet & outlet hoses and ice scoop included.

code	-	V	W	mm	€
271797	~85 kg/day	230	430	612x548x(H)820	**1 840,00**

Cubes need to be separated from each other

PP polypropylene

271575

ICE CUBE MACHINE

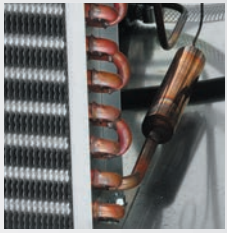
- Stainless steel casing suitable for installation under the counter.
- Can produce up to 35 kg of ice per day and has buffer stock for 15 kg.
- Produces 45 square ice cubes per cycle of 13-16 minute.
- Cubes need to be separated from each other.
- Comes with supply hose and ice scoop.
- Air-cooled injection system, coolant R290.

code	V	W	mm	€
271575	230	280	400x448x(H)795	**628,00**

ICE CUBE MACHINE

- The appliance is designed for use in bars, pubs, cafes, and restaurants.
- Robust housing made of AISI 304 stainless steel.
- Plastic interior.
- Air vents on the front of the housing to allow for under-counter installation of the ice maker.
- The appliance uses spray method to mould perfectly clear cubes with the hexagonal hole that have larger cooling surface and ensure longer cooling time – while minimising beverage thinning.
- Innovative method of heat exchange via an additional condenser – compressor heat recovery used for defrosting the spray plate.
- Extended compressor performance and life.
- Effective operation in ambient temperature of up to 42°C.
- Low energy consumption.
- Adjustment of the ice bin fill level.
- Adjustable feet.
- Easy cleaning thanks to removable parts.
- Inlet & outlet hoses and ice scoop included.

INNOVATIVE METHOD OF HEAT EXCHANGE



INTERCOOLING
Innovative method of heat exchange via an additional condenser – compressor heat recovery used for defrosting the spray plate

The appliance uses spray method to mould perfectly clear cubes with the hexagonal hole that have larger cooling surface and ensure longer cooling time – while minimising beverage thinning

code	C-180	C-250 FA	C-400	C-660	C-1200
capacity	18 kg/24 h	28 kg/24 h	40 kg/24 h	65 kg/24 h	120 kg/24 h
ice container capacity	10-11 kg	12-13 kg	16-18 kg	30-35 kg	45-50 kg
dimensions	400×400×(H)650 mm	400×460×(H)670 mm	480×580×(H)750 mm	600×580×(H)820 mm	820×580×(H)940 mm
refrigerant	R134	R454c	R454c	R454c	R454c
power/voltage	180 W/230 V	295 W/230 V	455 W/230 V	720 W/230 V	844 W/230 V
weight	28 kg	32 kg	44 kg	55 kg	83 kg
€	**989,00**	**1 180,00**	**1 480,00**	**1 870,00**	**3 280,00**

ICE CUBE MACHINES

- Housing made of stainless steel.
- Ice container made of ABS.
- Produces clear ice cubes that last longer in drinks.
- Air cooled – fan assisted static cooling.
- Low water level and full ice container indicators.
- Auto-defrost and auto-cleaning functions.
- Includes 1x ice scoop.

arktic

S.S. stainless steel

indoor

2 years WARRANTY

COOLANT · R290 · COOLANT

Transparent ice cubes that melt more slowly than other types of ice.

NEW

NEW

code	271353	271391	271438
color	Silver	Black	Silver
capacity	22 kg/24 h	22 kg/24 h	60 kg/24 h
ice container capacity	6 kg	6 kg	30 kg
dimensions	520x380x(H)637 mm	520x380x(H)637 mm	715x605x(H)835 mm
refrigerant	R290	R290	R290
power/voltage	385 W/230 V	385 W/230 V	630 W/230 V
€	**861,00**	**884,00**	**1 380,00**

Prices net of VAT

13

Coffee and accessories, hot drinks

Exceptional hot drinks without compromise

HENDI

HENDI

S.S. stainless steel | indoor

209073

ABS plastic | Al die-cast | 18/0 stainless steel | SAN plastic

209080

COFFEEMATIC AUTOMATIC COFFEE MACHINE WITH TOUCHSCREEN

- Housing and removable brewing unit made of stainless steel.
- 2 ceramic grinders with flat burrs ensure even workload distribution – higher efficiency and longer service life of the coffee machine.
- Water tank with 4 L capacity which can be connected to an external water supply system.
- 2 separate bean hoppers with approx. 1.2 kg capacity of coffee beans each - it's possible to choose between 2 different coffee types by configuring a chosen program.
- Separate hot water dispenser.
- 2-boiler heating system.
- Spacious dispensing area with regulated dispenser height.
- Possibility to prepare 2 coffee cups at once (beans are drawn from one hopper).
- Automatic self-cleaning and rinsing system.
- Dual pumps.
- Secure lock protecting against reaching the appliance's interior.
- 10-inch touchscreen control panel.
- Multi-language menu.
- 30 programs for preparing various coffee types – including black coffee (espresso, ristretto, etc.), milk coffee (cappuccino, latte, etc.), iced coffee – and also the possibility to pour only hot water or hot milk. For each coffee program it's possible to choose from which hopper the beans should be drawn (left/right).
- Daily estimated output: up to 300 espresso cups.
- Coffee grounds container: up to 100 portions.
- Max. cup/glass height: 165 mm.
- NOTE: connection to water drain is required.

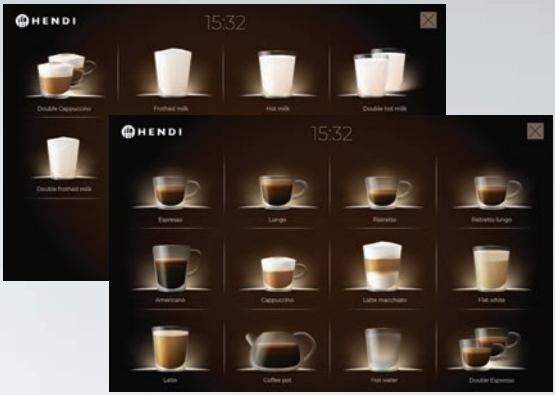
code	V	W	mm	€
209073	230	2900	340x540x(H)830	**4 660,00**

MILK FRIDGE WITH CUP WARMER

- 2 heated shelves for cups and a frame made of AISI 430 stainless steel.
- 3,5 l milk container made of SAN.
- Glazed door with double tempered glass.
- Fridge housing made of ABS, with tempered glass panels.
- 4 stable aluminium legs (H: 60 mm).
- A small opening on the side to connect a milk tube directly with every automatic coffee machine.
- LED light in 7 colours.
- 3 independent switches for: LED light, fridge, warmer.
- Refrigerant: R600A environmentally friendly.
- Static cooling.
- Temperature range: 0-10°C
- Shelf dimensions: 260x380 cm

code	V	W	mm	€
209080	230	168	313x442x(H)613	**1 000,00**

ABS plastic | indoor



Large fresh water container: 6 L

Backlit water container

Suitable also for ground coffee

Hot milk and hot frothed milk temperature adjustment function

Movable coffee dispenser for cup of up to 165 mm in height

Possibility to connect to water supply

Espresso	Latte Macchiato	Double Cappuccino
Lungo	Flat White	Frothed milk
Ristretto	Latte	Hot milk
Ristretto Lungo	Coffee pot	Double hot milk
Americano	Hot water	Double frothed milk
Cappuccino	Double Espresso	

AUTOMATIC COFFEE MACHINE

- Housing made of ABS plastic.
- Starter program 17 beverages.
- 6 L water tank or connecting directly to the water mains.
- Hot milk and hot frothed milk with 2 temperature levels.
- Fixed hopper with a 1 kg capacity for coffee beans.
- Recommended daily workload: up to 100 cups.
- Max. hourly output capacity (per beverage) - 100 espressos or 100 cappuccinos.
- Used coffee grounds container: up to 35 portions.
- Movable coffee dispenser, adjustable height between 80-165 mm.
- USB connection.
- Water pump pressure 19 bar.
- Maximum cup height: 165 mm.
- Intuitive 10" colour touch screen.
- Drip tray capacity: 2 L
- 2-cup function.
- Cleaning function.
- Accessories included:
- 1 milk hose, 50 cm.
- 1 water drain hose with adapter, 100 cm.
- 1 water supply hose 1/2'', 150 cm.
- 1 filter connector.
- Adjustable features:
  - Grinder levels adjustable: 5-9 levels, grinding speed 1,9 g/s.
  - Coffee strength: choose from 7g to 16g per cup.
  - Volume of coffee.
  - Coffee temperature.
  - "PRE-BREW" option.
  - Hot water amount, temperature and dispensing time.
  - Frothed milk dispensing time.
  - Brewed coffee.

code	V	W	mm	€
209950	230	3000	390x544x(H)578	**2 560,00**

Fe carbon steel | indoor

NEW

MILK COOLER PROFI LINE

- Compressor cooling system.
- Touch control panel.
- Temperature and lighting controls.
- Temperature range: from 0°C to 8°C.
- Suitable for up to 4 × 1 L milk packs.
- 2 milk hose openings on the left side and 2 on the right side.
- Milk hose opening height: from 280 to 320 mm.
- Suitable for 7 / 10 / 13 mm milk plugs.
- Auto-defrost function.
- Bottom lock with 2 keys included.
- Adjustable feet: from 25 to 50 mm.
- Refrigerant: R600a.
- Internal chamber dimensions: 160x190x(H)280 mm.
- Separate milk container (not included), code 240014, available separately.

code	liters	V	W	mm	€
240007	8.5	230	65	220x450x(H)455	**372,00**

240014

indoor

NEW

MILK CONTAINER WITH LID

- Made of ABS.
- Lid with milk pipe opening.
- Suitable for milk coolers and coffee equipment.
- Compatible with the HENDI Milk cooler, code 240007.

code	liters	mm	€
240014	4.5	150x173x(H)237	**53,50**

Watch the video

Large fresh water container: 6 L

Backlit water container

Possibility to connect to water supply

COFFEE MACHINE, AUTOMATIC

- Housing made of ABS.
- Starter program 14 beverages.
- 6 L water tank or connecting directly to the water mains.
- 1 kg coffee bean hopper.
- Coffee grounds container capacity: up to 35 portions.
- Movable coffee dispenser, adjustable for cups up to 165 mm high.
- Water pump pressure: 19 bar.
- Double heating unit system with 2 pumps.
- Prepares 2 cups in under 50 seconds.
- 7" colour touchscreen panel.
- Condensate container capacity: 2 L.
- Each drink setting can be adjusted individually.
- Adjustable features:
  - Coffee strength: choose from 8g to 14g per cup.
  - Volume of coffee.
  - Coffee temperature.
  - "PRE-BREW" option.
  - Hot water amount, temperature and dispensing time.
  - Frothed milk dispensing time.
  - Brewed coffee.
- Accessories included:
  - 1x Milk hose, 500 mm.
  - 1x Power cable, 1.5 m.

code	V	W	mm	€
208540	230	3000	390x511x(H)582	**2 150,00**

MILK FRIDGE KITCHEN LINE

- Polyurethane-insulated interior.
- Compact, cost-effective and efficient appliance for cooling and storing milk.
- Integrated thermostat prevents the milk from freezing.
- Cools to 12–15°C below ambient temperature.
- Suitable for a 2-litre milk container.
- 2 × Ø7 mm openings for connecting the milk tube from the fridge to the milk frother integrated into the coffee machine.
- Note: Only place pre-chilled milk in the fridge.
- Includes 12V adaptor.

code	colour	V	W	mm	€
943434	Black	230	50	213x275x(H)343	**163,00**

943434

VERONA

MACCHINE PER CAFFÈ

COFFEE MACHINES VERONA

- Traditional espresso machines made of stainless steel.
- Connected to the water supply.
- Automatic group cleaning.
- Automatic boiler filling.
- Pressure gauge for monitoring brew or boiler pressure.
- Pre-infusion system for evenly moistening the coffee grounds before extraction.
- Reliable and efficient espresso machines designed to produce consistent results.
- Built with high-quality components and materials to ensure durability.
- Designed for connection to a 3/8" water supply.
- Adjustable feet.

207499

207598	207642
Coffee machine Romeo Easy, 1-group, semi-automatic	Coffee machine Romeo, 1-group, automatic
Semi-automatic control. Features a cup holder on top. Built-in vibration pump. Comes with a steam wand and hot water tap. Boiler capacity: 3L. Maximum cup height: 80 mm. Number of brewing groups: 1. Accessories: - 2-cup portafilter with filter basket. - 1-cup portafilter with filter basket. - Cleaning brush for portafilter and filter basket. Can deliver an average of over 200 espressos per hour.	Automatic control. Features a cup holder on top. Built-in vibration pump. Comes with a steam wand and hot water tap. Boiler capacity: 3L. Maximum cup height: 80 mm. Number of brewing groups: 1. Programmable coffee dosing: coffee volume can be stored in memory. Accessories: - 2-cup portafilter with filter basket. - 1-cup portafilter with filter basket. - Cleaning brush for portafilter and filter basket. Can deliver an average of over 200 espressos per hour.
375x530x(H)485 mm	375x530x(H)485 mm
1800 W/230 V	1800 W/230 V
30,5 kg	30,5 kg
1 680,00	**1 930,00**

207581

207499	207581
Coffee machine Julia Compact, 2-group, automatic	Coffee machine Julia, 2-group, automatic
Automatic control. Features a cup holder on top. Built-in rotary pump. Comes with a steam wand and a hot water tap. Boiler capacity: 6.5L. Maximum cup height: 140 mm. Number of brewing groups: 2. Programmable coffee dosing: coffee volume can be stored in memory. Accessories: - 2x 2-cup portafilter with filter basket. - 1-cup portafilter with filter basket. - Cleaning brush for portafilter and filter basket. Can deliver an average of over 400 espressos per hour.	Automatic control. Built-in cup warmer with integrated cup holder on top. Built-in rotary pump. Comes with 2 steam wands and a hot water tap. Boiler capacity: 11L. Maximum cup height: 140 mm. Number of brewing groups: 2. Programmable coffee dosing: coffee volume can be stored in memory. Accessories: - 2x 2-cup portafilter with filter basket. - 1-cup portafilter with filter basket. - Cleaning brush for portafilter and filter basket. Can deliver an average of over 400 espressos per hour.
475x563x(H)530 mm	665x563x(H)530 mm
2700 W/230 V	3700 W/230 V
53 kg	53 kg
2 730,00	**3 030,00**

207451

VERONA
MACCHINE PER CAFFÈ

COFFEE GRINDER, ELECTRIC

- Housing made of aluminium.
- Large bean hopper with 1.65 kg capacity.
- Titanium-coated burr helps extend burr lifespan.
- Grinding burr hardness: 48–52 HRC.
- Grinding burr lifespan: up to 800 kg.
- Grinding capacity up to 40 g per cycle.
- Stepped grind adjustment with 12 settings.
- Tempered glass touchscreen interface.
- 4 operating modes for flexible grinding.
- Half-dose and automatic dosing options.
- Backlit coffee outlet.
- Integrated dose counter.
- Grinding speed: 1360 RPM.
- Anti-electrostatic function helps prevent coffee grounds from sticking inside the grinder.
- Removable grinding head for cleaning and maintenance.
- IP54 protection rating, resistant to dust and splashes.
- Max continuous operating time: 5 minutes.

code	V	mm	€
207451	220	410x240x(H)625	**719,00**

HENDI

Prices net of VAT

Watch the video

PC polycarbonate S.S. stainless steel

HOT CHOCOLATE DISPENSER

- Tap, lid, and stirring part made of PP.
- Container made of Tritan.
- Bain-Marie heating system prevents chocolate from burning at the bottom.
- Container base made of stainless steel, with polycarbonate side walls.
- Integrated stirring system ensures homogeneous consistency.
- Equipped with a special anti-drip tap for controlled dispensing.
- Drip tray fitted with a float indicator warning when full.
- Overheating protection enhances operational safety.
- Temperature adjustable from 65°C to 85°C.
- Required ambient temperature: 10°C to 32°C.

code	liters	V	W	mm	€
274125	5	230	1006	440x360x(H)471	**452,00**
274149	10	230	1006	415x300x(H)580	**494,00**

Bain-Marie heating system prevents hot chocolate from being burned to the bottom

274125

274149

18/0 stainless steel 18/8 stainless steel PP polypropylene wash **NEW**

MILK FROTHER

- Housing made of 18/0 stainless steel.
- Jug made of 18/8 stainless steel.
- Handle made of polypropylene.
- Lid made of AS.
- Frothing part made of POM.
- Indication light: Red for hot, blue for cold.
- Detachable milk jug.
- Functions:
  - Milk foaming for cappuccino.
  - Milk foaming for latte.
  - Heating for all types of milk.
  - Foaming for cold milk.
- Jug capacity: 300ml for frothing, 500ml for heating.

code	V	W	mm	€
209165	230	500	178x143x(H)220	**93,00**

209165

207390

COFFEE DISTRIBUTOR

- Distributor made of stainless steel, for all portafilters with 58 mm diameter.
- Grip made of black aluminium.
- With 3 angled slopes on the top to evenly distribute coffee grounds in a portafilter.

code	mm	€
207390	ø64x(H)35	**23,50**

208731

COFFEE TAMPER

- Used to compact coffee, suitable for most espresso machines.
- Tamper made of stainless steel.
- Wooden painted handle.
- Weight: 380 g.

code	mm	€
208731	ø58x(H)95	**17,50**

208625

COFFEE TAMPER WITH SPRING

- Used to compact coffee, suitable for most portafilters.
- Tamper made of stainless steel with spring.
- Black aluminium handle.

code	mm	€
208625	ø58x(H)100	**22,50**

208670

TAMPING MAT

- Made of silicone, with recess for placing a portafilter during tamping.
- With a socket to place the tamper in.

code	mm	€
208670	125x140x(H)30	**7,45**

208649

TAMPING MAT DOUBLE

- Made of silicone, with recess for placing 2 portafilters during tamping.
- With two sockets to place the tampers in.

code	mm	€
208649	205x150x(H)45	**12,50**

208687

TAMPING STAND

- With recess for placing a portafilter during tamping.
- With a socket to place the tamper in.

code	mm	€
208687	93x142x(H)60	**16,00**

208724

GROUP HEAD CLEANING BRUSH

- Brush made of PBT.
- Measuring spoon for cleaning agents.
- Splash screen keeps the handle dry.
- Set of 2 pcs.

code	mm	€
208724	(L)225	**7,00**

208618

ROUND KNOCK BOX

- Made from stainless steel.
- Fitted with removable knock bar.

code	mm	€
208618	153x185x(H)165	**32,00**

208694

KNOCK BOX DRAWER

- Drawer model made from carbon steel.
- Fitted with removable knock bar and perforated top.

code	mm	€
208694	350x250x(H)90	**64,50**

208335

KNOCK BOX GN

- Made from stainless steel.
- Removable knock bar fitted with silicone sleeve.

code	mm	€
208342	265x162x(H)100	**20,00**
208335	176x162x(H)100	**17,50**

208380

KNOCK BOX IN WOODEN FRAME

- Frame made from dark wood, with a stainless steel GN 1/4 knock box.
- Removable knock bar fitted with silicone sleeve.

code	mm	€
208380	275x175x(H)110	**32,50**

271247

MILK FROTHING THERMOMETER

- With a clip to fasten the thermometer to the milk jug.
- Green marking indicates the perfect milk temperature for cappuccino etc.
- Temperature adjustable from -10°C to 110°C.
- 1°C gradation, accuracy: ≈2% .
- Stainless steel probe, cover with clip.
- Easy to read.

code	range	mm	€
271247	-10/110°	ø44x(H)140	**5,15**

458198

MILK JUG BLACK

- Made from stainless steel with a black non-stick coating.

code	liters	mm	€
458198	0.6	ø90x(H)112	**15,50**

451045

MILK JUG – MATT BLACK

- Made of extra thick stainless steel, helps keep the content hot.
- V-shaped spout gives extra control during pouring.

code	liters	mm	€
451045	0.7	ø84x(H)130	**21,00**

451052

MILK JUG WITH MEASURE

- Made of stainless steel.
- Shape with an easy-pour spout designed for clean and efficient work.
- Dishwasher safe.

code	liters	mm	€
451052	0.6	130x77x(H)112	**9,10**

451533

MULTIPURPOSE JUGS

code	liters	mm	€
451502	0.35	ø76x(H)93	**6,75**
451519	0.6	ø90x(H)112	**8,65**
451526	0.9	ø102x(H)125	**11,50**
451533	1.5	ø112x(H)161	**16,50**

Watch the video

208533

FILTER COFFEE MAKER

- Makes a can of coffee in about 6 minutes.
- Design casing made of polypropylene with black rubber coating.
- With 1.8 liter glass decanter, polypropylene filter holder and lid.
- With 2 separately operated warming plates.
- With indicator light that shows when the coffee is ready.
- Suitable for 110/250 filters.

code	V	W	mm	€
208533	230	1480	421x213x(H)423	**163,00**

208304

FILTER COFFEE MAKER

- 2 heating plates made of stainless steel (upper and lower), for keeping coffee warm after brewing.
- 2 separate switches, for upper heating plate and for water boiling/lower heating plate.
- Water tank: 1,8 L.
- Included in the set: 2x 1,8 L decanters and 100 pcs of paper filters.
- Decanters are not dishwasher safe.

code	V	W	mm	€
208304	230	1480	220x383x(H)465	**254,00**

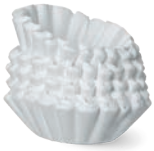
S.S. stainless steel | 18/0 stainless steel

211052

FILTER COFFEE MAKER

- Body and holder for coffee filter made of stainless steel.
- Heating temperature: 93-96°C.
- Brewing time: approx. 7 min.
- Indicator lights for heating and descaling.
- Overheating protection.
- Protection against dry heating.
- Water tank: 2 L.
- Included in the set: 2 L vacuum jug and 100 pcs of paper filters.

code	liters	V	W	mm	€
211052	2	230	1400	215x410x(H)520	**263,00**



208656

PAPER COFFEE FILTERS FOR FILTER COFFEE MAKERS

- Set of 1000 filters for filter coffee makers.
- Made from bleached filter paper.
- Upper diameter: 245 mm.
- Bottom diameter: approx. 133 mm.
- Suitable for commercial filter coffee makers, e.g. HENDI.

code	packed per	mm	€
208656	1000	ø245x(H)62	**35,00**

445907

PP polypropylene

COFFEE DECANTER

- Suitable for the HENDI Drip coffee maker (code: 208304/208533).
- Made of glass with a polypropylene handle and lid.
- Not dishwasher safe.

code	liters	mm	€
445907	1.8	200x185x(H)170	**17,00**

448526

18/8 stainless steel | PP polypropylene

VACUUM JUG

- Suitable for the HENDI Drip coffee maker (code: 211052).
- Made of stainless steel with a polypropylene handle and lid.
- Not dishwasher safe.

code	liters	mm	€
448526	2	150x180x(H)265	**20,50**

PP polypropylene | 18/8 stainless steel

Watch the video

209998

ELECTRIC KETTLE CORDLESS

- Housing and heating element made of stainless steel.
- Handle, lid and base made of polypropylene.
- Concealed heating element protected against scale which extends the lifetime of the heater and the entire kettle.
- Indicator light informs that the heater is on.
- Internal maximum water level indicator.
- Automatic switch-off after boiling.
- Double dry-boil protection.

code	liters	V	W	mm	€
209998	4.2	230	2000	341x226x(H)305	**40,00**

S.S. stainless steel | PP polypropylene

209936

ELECTRIC KETTLE CORDLESS

- Perfect for intensive use.
- With fast-boil.
- Separate power base for easier kettle handling, enabling full 360° rotation of the kettle.
- Fitted with ergonomic polypropylene handle.
- With heating indicator light.
- Heater placed under the bottom, protected against limescale.
- Automatic switch-off when water boils.
- With dry-boil protection, doesn't work without water.
- 18/8 stainless steel housing and bottom.
- Weight: 1.12 kg

code	liters	V	W	mm	€
209936	2.5	230	2200	242x172x(H)294	**29,50**

624302

S.S. stainless steel | gas

KETTLE

- Designed for use on gas stoves.
- Made of stainless steel.
- With a lid and a comfortable handle for easy carrying.
- Capacity: 6 L.
- Dishwasher safe.

code	liters	mm	€
624302	6	ø245x(H)290	**27,00**

PP polypropylene | 18/8 stainless steel

Watch the video

209981

ELECTRIC KETTLE CORDLESS

- Housing and heating element made of 18/8 stainless steel.
- Handle, lid and base made of polypropylene.
- 360-degree swivel base.
- Concealed heating element protected against scale which extends the lifetime of the heater and the entire kettle.
- Indicator light informs that the heater is on.
- External water level indicator.
- Internal maximum water level indicator.
- Automatic switch-off after boiling.
- Double dry-boil protection.
- Only suitable for boiling water, boiling other liquids will damage the appliance.

code	liters	V	W	mm	€
209981	1.8	230	2150	226x165x(H)310	**25,50**

18/8 stainless steel | PP polypropylene

209943

ELECTRIC KETTLE CORDLESS WITH TEMPERATURE CONTROL

- For preparing beverages with indicated brewing conditions, such as green tea, white tea, or yerba mate.
- 18/8 stainless steel housing and heater.
- Polypropylene handle, lid, and base.
- Temperature regulation and maintenance – water can be heated to one of these temperatures: 40°C, 60°C, 80°C, 100°C.
- Heater placed under the bottom, protected against scale.
- Control panel with digital display.
- Thermostat indicator light.
- Internal maximum water level indicator.
- Automatic shut-off function after the water boiled.
- Double protection against switching on an empty kettle.
- Kettle can be rotated – 360° base.
- CAUTION: intended for boiling water only, boiling other liquids may damage the kettle.

code	liters	V	W	mm	€
209943	1.8	230	1800	230x165x(H)255	**36,00**

456514

TEA BOX

- Box made of wood in a natural light shade.
- Lid: a wooden frame with an acrylic window, on hinges, opened upwards.
- 12 compartments in the box, each can store 12 tea bags.

code	mm	€
456514	300x280x(H)90	**37,00**

425336

NEW

18/8 stainless steel | SIL silicone | PP polypropylene | ABS plastic

BEVERAGE DISPENSER

- Outer body made of stainless steel.
- Inner container made of stainless steel 18/8.
- Equipped with 1 tap.
- PU insulation.
- Suitable for hot and cold beverages.
- Handle included.
- Suitable for hot chocolate, mulled wine, or juices.
- Temperature range: from -10°C to 100°C.

code	liters	mm	€	
425336	9	290x245x(H)430	**51,00**	
424513	11	292x266x(H)440	**58,00**	N
424520	13.8	292x266x(H)490	**63,00**	N

240700

PP polypropylene | S.S. stainless steel

HOT DRINKS BOILER

- Kettle made from stainless steel.
- Fitted with polypropylene insulated handles and non-drip tap.
- Thermostat adjustable up to 110°C.
- Ideal for mulled wine or hot water.
- Time needed for boiling ≈ 75 min.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
240700	25	230	2500	442x426x(H)491	**108,00**

240601

PP polypropylene | S.S. stainless steel

HOT DRINKS BOILER

- Kettle made from coated stainless steel.
- Fitted with polypropylene insulated handles and non-drip tap.
- Thermostat adjustable up to 110°C.
- Ideal for mulled wine or hot water.
- Time needed for boiling ≈ 75 min.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
240601	25	230	2500	435x441x(H)500	**95,50**

Dedicated vent valve prevents sucking of odours from the outside and extends the shelf life of coffee.

992500

LA CREMA COFFEE BEANS 1KG

- Blend of 60% Arabica and 40% Robusta beans.
- Medium roast with a bold body, creamy texture, and intense aroma.
- Subtle chocolate notes and a balanced flavour profile.
- Includes Indian Cherry, Vietnamese Spicy, and Brazil Santos Fine Cup beans.
- Smooth, refined taste with an aftertaste of toasted bread, caramel, and cocoa.
- Ideal for professional use in cafés, restaurants, and hotels.

code	-	€
992500	1 kg	**23,50**

LA CREMA CARAMEL COOKIE

- 300 cookies per packaging.

code	€
998953	**19,00**

998953

797938

797945

797952

797969

G3871

COFFEE CUP

- Sold only in collective packaging.

code	packed per	liters	mm	€
797938	6	0.185		**29,50**
797945	6		ø150	**17,50**

ESPRESSO CUP

- Sold only in collective packaging.

code	-	packed per	mm	€
797952	cup	6		**16,50**
797969	saucer	6	ø110	**12,00**

LATTE LATINO GLASS

- Sold only in collective packaging.

code	packed per	liters	mm	€
G3871	6	0.29	(H)150	**26,00**

HOT DRINKS BOILER DOUBLE-WALLED

18/8 stainless steel | PP polypropylene | indoor | <100°C temp

- Ideal for mulled wine and boiling water for tea.
- Operates automatically and keeps drinks at serving temperature.
- Heat loss and energy consumption are reduced by the insulated double-walled polished stainless steel housing.
- Lid with safe "twist-lock" system.
- Scale-protected heating element under the tank with overheat protection.
- Fitted with cool-touch grips, cover handle and anti-drip spout, all made of polypropylene.
- Clear level indicator in litres.
- Maximum cup height: 130 mm (without drip tray).
- With power switch and indicator lights for heating and troubleshooting.
- Temperature can be set from 30°C to 100°C.
- Drip tray included.
- Not suitable for chocolate milk.

UP TO 20% OF ENERGY SAVINGS

Watch the video

Drip tray included

211168

211175

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)	€
211168	9	230	1500	340x315x(H)430	40 ±5	**97,50**
211175	17	230	2500	415x382x(H)480	37 ±5	**128,00**

Supplied with a drip tray

Lid with safe "Twist-lock" system fitted with cool-touch, polypropylene grips

Double walled - up to 20% lower energy consumption

HOT DRINKS BOILER SINGLE-WALLED

18/8 stainless steel | PP polypropylene | <100°C temp

- Ideal for mulled wine and boiling water for tea.
- Operates automatically and keeps drinks at serving temperature.
- Single-walled brushed stainless steel housing and lid with safe "Twist-lock" system.
- Scale-protected heating element under the tank with overheat protection.
- Fitted with cool-touch grips, cover handle and anti-drip spout, all made of polypropylene.
- Clear water level indicator in liters.
- Maximum cup height: 130 mm (without drip tray).
- With a power switch and indicator lights for heating and troubleshooting.
- Temperature can be set from 30° to 100°C.
- Not suitable for chocolate milk.

Watch the video

211137

211144

211151

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)	€
211137	10	230	1500	340x315x(H)430	40 ±5	**86,00**
211144	20	230	2500	415x382x(H)480	42 ±5	**112,00**
211151	30	230	2500	415x382x(H)620	65 ±2	**147,00**
211298			Drip tray			**9,00**

Dripping tray - to be ordered separately

211298

Internal maximum water level indicator

With non-drip tap

Lid with safe "Twist-lock" system fitted with cool-touch, polypropylene grips

UNIQ

Buffet reinvented

PP polypropylene S.S. stainless steel

211434

211472

PERCOLATOR UNIQ

- Single-walled housing made of stainless steel.
- Handles made of polypropylene.
- Liquid level indicator made of polycarbonate.
- Non-drip tap.
- Drip tray attached with a magnet, easy to clean.
- Maximum cup height: 100mm.
- Thermostat indicator.
- Keep warm function: the thermostat automatically maintains the temperature.
- Indicator light signals overheating or descaling requirement.
- Percolators automatically retain the heat after brewing.
- Filtering basket for coarse ground coffee.

Unique non-drip tap design with integrated graduated glass

The drip tray is magnetic

Filter pan has built-in filter for coarsely ground coffee, filter paper not needed

design by
Robert Bronwasser

211557

211564

- Indicator light signalling the end of brewing.
- Available in 2 capacities: 7 and 14 litres.
- Available in 4 colours that match other elements of the UNIQ collection: off-white, taupe, silver and black.

code	colour	liters	V	W	mm	time to boil the wholebowser (min)	€
211434	Silver	7	230	1070	307x330x(H)450	52	**100,00**
211441	Silver	14	230	1770	354x418x(H)500	57	**117,00**
211472	Black	7	230	1070	307x330x(H)450	52	**121,00**
211489	Black	14	230	1770	357x380x(H)502	57	**140,00**
211557	Cream	7	230	1070	307x330x(H)450	52	**121,00**
211571	Cream	14	230	1770	357x380x(H)502	57	**140,00**
211564	Taupe	7	230	1070	307x330x(H)450	52	**121,00**
211588	Taupe	14	230	1770	357x380x(H)502	57	**140,00**

UNIQ

Buffet reinvented

S.S. stainless steel | PP polypropylene | <100°C temp

211410

211458

HOT DRINKS BOILER UNIQ

- Single-walled housing made of stainless steel.
- Handles made of polypropylene.
- Liquid level indicator made of polycarbonate.
- Non-drip tap.
- Drip tray attached with a magnet, easy to clean.
- Max cup height: 100mm.
- Thermostat indicator.
- Keep warm function: the thermostat automatically maintains the temperature.
- Temperature can be set from 30°C up to 100°C.

Unique non-drip tap design with integrated graduated glass

The drip tray is magnetic

The boiler keeps the drink at serving temperature after heating

design by
Robert Bronwasser

211519

211526

- Reset button – for use in case of overheating.
- Indicator light signals overheating or descaling requirement.
- For boiling water or heating wine only – not suitable for other liquids such as milk or hot chocolate.
- Available in 2 capacities: 9 and 16 litres.
- Available in 4 colours that match other elements of the UNIQ collection: off-white, taupe, silver and black.

code	colour	liters	V	W	mm	time to boil the wholebowser (min)	€
211410	Silver	9	230	950	307x330x(H)450	58	**93,00**
211427	Silver	16	230	1650	352x357x(H)380	63	**107,00**
211458	Black	9	230	950	307x330x(H)450	58	**124,00**
211465	Black	16	230	1650	357x380x(H)502	63	**128,00**
211519	Cream	9	230	950	307x330x(H)450	58	**124,00**
211533	Cream	16	230	1650	357x380x(H)502	63	**128,00**
211526	Taupe	9	230	950	307x330x(H)450	58	**124,00**
211540	Taupe	16	230	1650	357x380x(H)502	63	**128,00**

S.S. stainless steel

208007

209882

PERCOLATOR SINGLE-WALLED

- Single walled stainless steel body.
- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.
- With graduated glass, non-drip tap and fitted with automatic reset.
- The indicator light signals the end of the brewing process and if descaling is needed.

code	liters	V	W	mm	time to boil the whole-bowser (min)	€
208007	6	230	1500	355x355x(H)470	21	**105,00**
208106	10	230	1500	406x390x(H)522	34	**147,00**
208205	16	230	1500	407x382x(H)595	51	**158,00**

HOT DRINKS BOILER

- Single-walled.
- Ideal for mulled wine and boiling water for tea.
- Time to boiling: 209882 - 9liter ≈ 23 min / 209899 - 18 liter ≈ 52 min.
- Maximum temperature 94-99°C.
- Protected against boiling dry.
- Not suitable for hot chocolate.

code	liters	V	W	mm	time to boil the whole-bowser (min)	€
209882	9	230	2200	340x227x(H)468	52	**94,00**
209899	18	230	2200	387x275x(H)595	23	**127,00**
209905	28	230	2200	500x500x(H)488	76	**161,00**

PERCOLATORS DOUBLE-WALLED

S.S. stainless steel

UP TO 20% OF ENERGY SAVINGS

211205

211403

PERCOLATOR DOUBLE WALLED

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

code	liters	V	W	mm	time to boil the whole-bowser (min)	€
211106	6	230	1500	316x350x(H)480	20	**124,00**
211205	10	230	1500	370x390x(H)525	32	**163,00**
211304	16	230	1500	360x401x(H)647	50	**175,00**

HOT DRINKS BOILER DOUBLE-WALLED

- Insulated double-wall polished stainless steel structure reduces heat loss through conduction, convection and radiation.
- Thermostatic temperature control adjustable up to 110°C.
- Body and tank made of stainless steel.
- Maintenance-free heating element under the tank.
- Parts can be easily disassembled to facilitate cleaning.
- Welded stainless steel handles with silicone grip.
- Anti-drip tap.
- Glass water gauge.
- Descaling indicator.
- Dripping tray with stainless steel grid.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
211403	9	230	2200	322x390x(H)522	**118,00**
211502	18	230	2200	386x393x(H)641	**154,00**

14

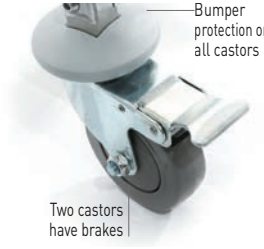
Thermoboxes, trolleys

Preserve quality, wherever you are

S.S. stainless steel | user assembly

15x GN 1/1 | 15x 600x400

810668 | 810613 | 810651



CLEARING TROLLEY - 7 X GN 1/1, PROFI LINE

- Designed to fit GN 1/1
- Trays/containers - interspaced at 80 mm.
- With working surface.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- GN 1/1 - 530x325.
- Permissible load of the trolley 70 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810668	445x615x(H)945	**144,00**

CLEARING TROLLEY - 15 X GN 1/1, PROFI LINE

- GN 1/1 with 15 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 150 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810613	440x610x(H)1710	**189,00**

CLEARING TROLLEY – 15X 600X400, PROFI LINE

- 600x400 mm 15 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 150 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810651	515x680x(H)1710	**210,00**

15x GN 1/1

15x 600x400

813270

813287

CLEARING TROLLEY, KITCHEN LINE

- Housing made of stainless steel.
- Guides are placed 80 mm apart.
- Compatible with GN 1/1, GN 1/2, GN 1/3 trays.
- Fitted with 4 large rubber castors (ø100mm).
- Includes 4 rubber bumpers.
- Maximum load: 100kg.
- Maximum capacity: 15x trays.
- Comes flat packed.

code	mm	€
813270	380x550x(H)1705	**154,00**

RACKING TROLLEY, KITCHEN LINE

- Frame made of stainless steel.
- Guides are placed 80 mm apart.
- Fitted with 4 large rubber castors (ø100mm).
- Includes 4 rubber bumpers.
- Maximum load: 100kg.
- Maximum capacity: 15 trays.
- Comes flat packed.
- Tray guide dimensions: 600x400mm.

code	mm	€
813287	470x620x(H)1735	**175,00**

150kg

30x GN 1/1

810576

DOUBLE TROLLEY - 30 X GN 1/1

- GN 1/1 with 30 layers - interspaced at 80mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.
- Permissible cart load capacity with uniform weight distribution – 150 kg.

code	mm	€
810576	798x610x(H)1710	**321,00**

S.S. stainless steel | user assembly

150kg

15x GN 1/1

810606

In order to save space during storage trolleys can be pushed into one another

CLEARING TROLLEY COMPACT STORAGE - 15 X GN 1/1

- In order to save space during storage trolleys can be pushed into one another.
- GN 1/1 with 15 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.
- Permissible cart load capacity with uniform weight distribution – 150 kg.

code	mm	€
810606	445x610x(H)1710	**217,00**

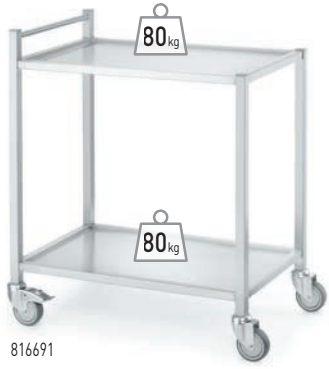
NEW

817667

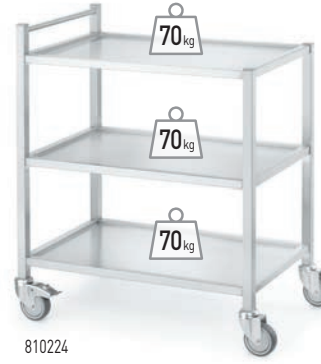
COVER FOR TROLLEYS

- Made of thick transparent PVC material.
- Front opening with 2 corner zips.
- Helps protect food from dust, dirt, and external contamination.
- Transparent material.

code	suitable for	mm	€
817650	801576	760x570x(H)1630	**29,00**
817667	810613, 810606	400x570x(H)1595	**23,50**
817674	810651	640x480x(H)1595	**25,00**
817681	810668	400x570x(H)830	**17,00**



816691



810224

SERVING TROLLEY, WELDED

- Welded construction ensuring high strength and stability.
- Shelves with a 10 mm raised edge to prevent dishes from falling off.
- Total shelf size: 800x500 mm.
- Shelf dimensions without the raised edge: 750x450 mm.
- Vertical stainless steel handle with a 100 mm projection.
- 4 swivel castors Ø100 mm with bumpers, including 2 castors with brakes.

code	mm	€
810224	865x565x(H)950	**268,00**
816691	865x565x(H)950	**247,00**

NEW

809648

809655

SERVING TROLLEY

- Made of stainless steel.
- Available in 2 models:
  - 809648: 2 shelves, distance between shelves: 440 mm.
  - 809655: 3 shelves, distance between shelves: 205 mm.
- Noise-reducing material underneath.
- Max. load per shelf: 50 kg.
- 4 swivel castors with bumpers, ø100 mm.
- 2 castors with brakes.
- Worktop dimensions: 695x398 mm.
- Flat-packed delievery for self-assembly.

code	mm	€
809655	745x398x(H)810	**112,00**
809648	745x398x(H)810	**93,00**

810101

SERVING TROLLEY

- Made of stainless steel.
- 3 shelves with noise reducing material underneath.
- Maximum load per shelf 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 270 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm	€
810101	905x585x(H)945	**112,00**

811320

SERVING TROLLEY MATT BLACK

- Made of stainless steel with a matt black finish.
- 3 shelves with noise reducing material underneath.
- Maximum load per shelf 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 270 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm	€
811320	905x585x(H)945	**157,00**

SERVING TROLLEY

- Made of stainless steel.
- Fitted with 2 shelves and sound insulation material underneath.
- Maximum load per shelf 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 550 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm	€
810002	905x585x(H)945	**95,50**

810002

810118

810125

SERVING TROLLEY WITH 4 SHELVES

- Made of stainless steel.
- Fitted with 4 shelves.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Flatpack delivery.

code	mm	€
810118	905x585x(H)1245	**168,00**

SERVING TROLLEY WITH 5 SHELVES

- Made of stainless steel.
- Fitted with 5 shelves.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Flatpack delivery.

code	mm	€
810125	905x585x(H)1545	**212,00**

810569

DOUBLE MOBILE TROLLEY - 12 X GN 1/1

- GN 1/1 with 12 layers - interspaced at 80 mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Permissible load of the trolley 150 kg with an evenly distributed weight.
- Flatpack delivery.

code	mm	€
810569	810x610x(H)960	**210,00**

3-SHELF POLYPROPYLENE SERVICE CART

- Can be used as a mobile tool, suitable for storage.
- Can be moved easily over uneven surfaces, in lifts or in corridors.
- Top shelf placed at an ergonomic height for greater comfort.
- Maximum load per shelf (evenly distributed): 50 kg.
- Fitted with 4 swivel castors, 2 with brakes.
- Rounded corners.

816264 816271 810200

3-SHELF POLYPROPYLENE SERVICE CART, LARGE

- Shelf dimensions: 842x486 mm.
- Shelf spacing: 308 mm.

code	mm	€
816264	1010x500x(H)960	**83,50**
816271	1010x500x(H)960	**126,00**

3-SHELF POLYPROPYLENE SERVICE CART, SMALL

- Shelf spacing: 293 mm.
- Shelf dimensions: 625x400mm.

code	mm	€
810200	800x420x(H)945	**65,00**

CONTAINER FOR SERVICE CART

- Bottom dimensions: 238x173 mm.
- Compatible with products: 810200, 816264, 816271

code	mm	€
816288	325x240x(H)447	**11,00**

816288

CONTAINER FOR SERVICE CART

- Bottom dimensions: 294x185 mm.
- Compatible with products: 810200, 816264, 816271.

code	mm	€
816295	325x240x(H)180	**5,35**

816295

AMER★BOX

877913

ABS plastic PP polypropylene

INGREDIENT TROLLEY

- Made of polypropylene.
- Lid made of ABS.
- Rounded corners and smooth inner walls.
- Guides located in the upper, inner part of the trolley for fitting the scoop.
- 4 rubber wheels including 2 castor wheels.
- Wheel diameter: 75 mm.
- Ingredient scoop included.

code	liters	mm	€
877210	62	345x720x(H)570	**135,00**
877913	82	355x720x(H)600	**149,00**
877920	102	600x720x(H)700	**163,00**

scoop

transparent cover

four torsional wheels

flour

sugar

salt

groats

rice

HENDI

Prices net of VAT

AMER★BOX

HDPE polyethylene

MAX. 110 l

877883

drip tray

2 torsion wheels with brakes

tap

scoop

ICE CONTAINER, INSULATED

- Housing made of robust polyethylene (HDPE) that is resistant to shocks and impacts.
- Thick foam insulation ensures the ice temperature is maintained for a long time.
- Inner walls are resistant to scratches and stains.
- The ergonomic grip is integrated with the housing.
- Designed for transporting ice cubes or flakes over long distances.
- Sliding, sealed lid for easy ice scooping.
- Profiled drain for melted ice in the chamber with a tap.
- Equipped with 2 large ø20 mm wheels for stability on uneven ground and 2 smaller ø10 mm caster wheels with brakes.
- Profiled drain for melted ice in the chamber with a tap.
- Delivered ready to use, no assembly required.
- Tap, scoop and drip tray included.

code	liters	mm	€
877883	110	585x800x(H)745	**512,00**

AMER★BOX

LDPE polyethylene

Includes vinyl cover with every caddy for sanitary storage

up to 50 plates in one stack

front wheels with brakes

PLATE TROLLEY

- Assures safe transport of tableware.
- Mobile polyethylene guards make it possible to load plates of various sizes.
- Extremely robust design made of polyethylene protects the tableware from chipping or breaking.
- Number of plates stacks: 6.
- Number of plates per stack: 50.
- Wheels resistant to uneven ground, non-marking even at full load.
- Two castor wheels with brakes Ø 10 mm, large wheels Ø 20 mm.
- Shock and impact resistant.
- Vinyl cover to meet strict sanitary standards included.
- Plates diameter from Ø 115 to Ø 330 mm.

code	mm	€
877906	930x720x(H)785	**593,00**

Examples of sets

4 columns - plates of ø230–335mm

6 columns - plates of ø140-225 mm

4 columns - plates of ø115 mm
2 columns - plates of ø140-175 mm
2 columns - plates of ø175-225 mm

5 columns - plates of ø115 mm
3 columns - plates of ø175-225 mm

PE
polyethylene

TROLLEY FOR THERMO CONTAINER

- Transport platform made of PE.
- Brakes mounted on 2 wheels.
- Includes a 184cm belt.
- Suitable for 877814 container.

code	mm	€
877821	530x710x(H)230	**130,00**

877821

18/8
stainless steel

NEW

TROLLEY FOR CONTAINERS, 6 WHEELS

- Made of 18/8 stainless steel.
- Open frame construction.
- Equipped with 6 fixed PA wheels.
- Designed for stable movement during routine transport tasks.

code	mm	€
809884	655x415x(H)130	**91,00**
809891	680x490x(H)133	**138,00**
809907	735x500x(H)133	**142,00**

877821

PP
polypropylene

user assembly

PLATFORM TROLLEY

- Foldable to minimise transport dimensions.
- Dimensions before folding: 720x480x845(H)mm.
- Dimensions when folded: 742x480x235(H)mm.
- Maximum load: 200 kg.

code	mm	€
810514	742x480x(H)845	**67,50**

Collapsable to minimize transport dimensions

810514

Prices net of VAT

vent cup

door with seal

AMER★BOX

LDPE polyethylene

stackable

THERMO CATERING CONTAINER 2X GN 1/1 200

- Double-walled insulated polyethylene LDPE.
- Keeps hot and cold.
- With 2 sturdy carrying handles.
- Press-formed guides fitted in chamber housing.
- Inside dimensions: 335x533x(H)590 mm.
- Suitable for 1/1 Gastronorm trays:
  - 12 GN trays, 20 mm deep;
  - 6 GN trays, 65 mm deep;
  - 4 GN trays, 100 mm deep;
  - 3 GN trays, 150 mm deep;
  - 2 GN trays, 200 mm deep.

code	mm int.	mm	€
877814	477x680 x(H)620	335x533 x(H)590	**291,00**

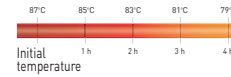
877814

877821

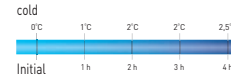
2 wheels with brakes

Temperature retention

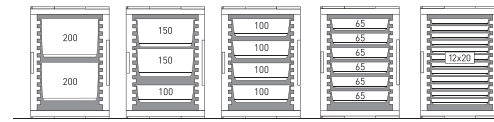
hot



cold



Examples of sets



fastening strap included

877821

TROLLEY FOR THERMO CONTAINER

- Transport platform made of PE.
- Brakes mounted on 2 wheels.
- Includes a 184cm belt.
- Suitable for 877814 container.

code	mm	€
877821	530x710x(H)230	**130,00**

707692

THERMO-INSULATED CONTAINER WITH HEATING FUNCTION – CATERING

- Double HDPE impact-resistant insulating walls.
- It keeps food at safe serving temperatures for up to 4 hours after unplugging.
- 2 large ergonomic handles.
- Large and easy-to-read LED display indicating the temperature in the chamber.
- Maintains both high and low content temperature.
- Punched rails in the chamber housing.
- Suitable for 1/1 GN containers:
  - GN 1/1 (H) 20 mm: 12 pcs.
  - GN 1/1 (H) 65 mm: 6 pcs.
  - GN 1/1 (H) 100 mm: 4 pcs.
  - GN 1/1 (H) 150 mm: 3 pcs.
  - GN 1/1 (H) 200 mm: 2 pcs.
  - GN 1/2 (H) 150 mm: 6 pcs.
- Max. temperature: 68°C.
- Water resistance class: IPX3.

HDPE polyethylene

code	V	W	mm	€
707692	230	200	477x680x(H)620	**744,00**

TROLLEY FOR THERMO CONTAINER

- Transport platform made of PE.
- Brakes mounted on 2 wheels.
- Includes a 184cm belt.
- Suitable for 877814 container.

code	mm	€
877821	530x710x(H)230	**130,00**

877821

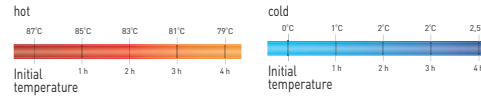
AMER★BOX

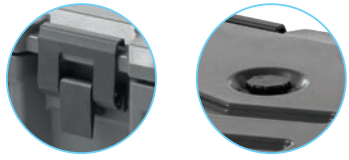
INSULATED BEVERAGE DISPENSER WITH TAP

- Ideal for storage, transport and serving of hot and cold drinks.
- Robust LDPE polyethylene housing.
- Good polyurethane foam insulation.
- 4 heavy duty clamps, 25 mm wide, at either side of the jug, for easy and quick opening and closing.
- Comfortable transport grips.
- Tap distance from the floor: 95 mm.
- Recessed tap - protection against transport damage.
- Delivered with stickers for quick identification of drinks.
- Vent for easier lid opening.
- Shock and impact resistant.
- Rounded chamber with grooves leading to the tap.

code	liters	mm	€
877869	9.4	230x420x(H)470	**149,00**
877876	18	230x420x(H)620	**184,00**

Temperature retention





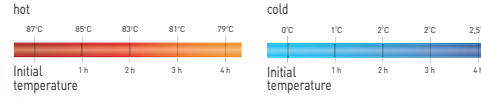
HDPE polyethylene | stackable | DESIGNED IN USA | NSF

INSULATED CATERING CONTAINER GN 1/1, TOP-LOADED

- Made of HDPE polyethylene.
- Double walls filled with high quality polyurethane foam assure perfect insulation and long holding of food temperature.
- Tight lid with 4 clamps made of tough nylon.

code	mm	mm int.	€
877852	630x460x(H)305	530x325x(H)200	**184,00**

Temperature retention



Examples 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

HENDI

Prices net of VAT

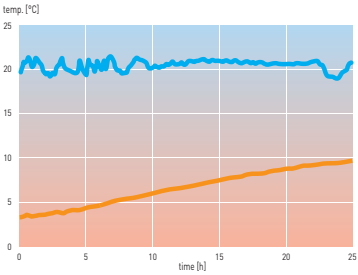
9x 600x400

stackable

THERMO BOX 9X 600X400MM

- Box made of EPP.
- Ultra-lightweight, front-closing with a separate lid.
- High temperature resistance.
- Suitable for transporting and storing hot and cold food.
- Stackable.
- Rounded corners.
- 9 rails for 600x400mm trays (trays not included).
- Distance between rails: 50 mm.
- Dishwasher safe up to 80°C.

code	liters	mm	mm int.	€
707685	128	540x700x(H)640	410x610x(H)580	**349,00**



Temperature decrease in
the insulated container, at full load
initial temperature 20°C
ambient temperature 2,3°C

THERMO FRONT LOADERS

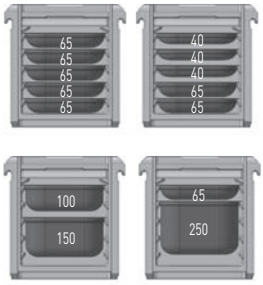
EPP polypropylene | stackable

THERMO CATERING BOX

- Ultra-lightweight, durable container with perfectly sealable opening.
- Removable door – even if the boxes are stacked With 5 grooves spaced 65 mm apart to slide in containers, fits GN1/1 containers.
- The high stacking ledges with locking profile ensures stable stacking without sliding.
- Fits perfectly on Euro pallets – four boxes per layer

code	liters	mm	mm int.	€
707661	66	600x400x(H)490	535x310x(H)400	**117,00**

Examples of sets



Fits perfectly on Euro pallets – four boxes per layer.

HDPE polyethylene | wash

KEEP WARM ELEMENT

- Made of HDPE.
- Contains paraffin wax.
- Suitable for thermoboxes.
- Can be heated up to 90°C.
- To heat the element, place it on a stainless steel tray or in a container and place in a convection oven, max 90°C for up to 40 minutes.

code	GN	mm	€
707784	GN 1/2	320x260x(H)30	**25,00**
707845	GN 1/1	530x325x(H)35	**40,00**

HDPE polyethylene | wash

FREEZING ELEMENT

- Made of HDPE.
- Contains water and ammonium chloride.
- Suitable for thermoboxes.
- Keeps the temperature between -15 to -10°C for 4 to 5 hours.
- Before use: freeze at -18°C for at least 12 hours or until frozen solid.
- To check if ready, shake the element and when you feel and hear nothing moving inside it's ready.

code	GN	mm	€
707753	GN 1/1	530x325x(H)35	**26,00**
707760	GN 1/2	320x260x(H)30	**15,50**

THERMO CATERING BOX

EPP polypropylene | stackable

- Ultra-lightweight, durable container with perfectly sealable opening.
- Suitable for Gastronorm 1/1 containers.
- With 8 grooves spaced 61 mm apart to slide in GN containers.
- The high stacking ledges with locking profile ensures stable stacking without sliding.

code	liters	mm	mm int.	€
707999	100	635x465x(H)660	550x335x(H)545	**210,00**

707999

Examples of sets

HDPE polyethylene | wash

COOLING ELEMENT

- Made of HDPE.
- Contains water & sodium polyacrylate.
- Suitable for thermoboxes.
- Keeps the temperature between 0 and 4°C for approximately 4 to 5 hours.
- Before use: freeze at -6°C for at least 12 hours or until frozen solid.
- To check if ready, shake the element and when you feel and hear nothing moving inside it's ready.

code	GN	mm	€
707777	GN 1/2	320x260x(H)30	**14,50**
707821	GN 1/1	530x325x(H)35	**26,00**

Prices net of VAT

707968

707814

THERMOBOX PROFI LINE

- Perfect for transport of hot or cold products.
- Containers offer high insulation levels.
- Withstands temperatures ranging from -20°C to +110°C.
- With recessed handles at the side.

code	liters	mm	mm int.	€
707906	40	600x400x(H)285	538x338x(H)234	**28,00**
707968	46	600x400x(H)320	538x338x(H)257	**39,50**
707951	53	685x485x(H)260	625x425x(H)200	**70,00**
707944	80	685x485x(H)360	625x425x(H)300	**56,00**

COOLING ADAPTOR GN 1/1

- Place this adaptor with cooling element on top of your Thermobox GN 1/1 and keep the goods cold for extra long periods of time.
- Supplied without cooling element.
- Fits on top of 707906 and 707968.

code	mm	€
707814	600x400x(H)85	**32,50**

PIZZA THERMOBOX PROFI LINE

- Made of polypropylene.
- Integrated grips for easier carrying.
- Special profile in the inside for easier unloading.
- Sturdy and stable structure designed for long-term use.
- Ultralight, closed from the top with a separate lid.
- Stackable thanks to grooves in housing.

code	liters	mm	mm int.	€
707975	21	410x410x(H)240	350x350x(H)175	**49,00**

707975

707982

Watch the video

Very resistant
and springy frame

With ergonomic handles
to transport

Dedicated dimple
for easy opening

THERMOBOX PROFI LINE

- Perfect for transport of hot or cold products.
- The special heat-sealed inner lining provides reinforcement, facilitates easy cleaning and substantially improves the useful life.
- The thermobox is suitable for containers sizes up to Gastronorm 1/1.
- Boxes have a sealed structure which provides exceptional insulation, up to 50% better than other HENDI thermoboxes.
- Temperature resistant from -20°C up to 110°C.
- Practical integrated handles allow for comfortable carrying.
- The thermoboxes are stackable both with and without lids.

code	liters	mm	mm int.	€
707982	39	674x400x(H)287	538x338x(H)217	**93,00**

Extremely smooth
internal surface

Prices net of VAT

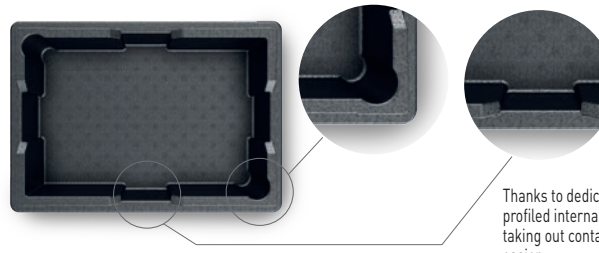
INSULATED CATERING CONTAINER

EPP polypropylene

- Ideal for catering establishments to transport and store hot or cold food.
- For transporting food in disposable or ceramic packaging.
- Thanks to dedicated profiled internal walls taking out containers is easier.
- Sturdy and stable structure for long-term use.
- Made in full out of one piece, without seams or joints.
- Ultralight, closed from the top with a separate lid.
- High resistance to temperature.
- Stackable thanks to grooves in housing.
- Dishwasher safe up to 80°C.
- Helps introduce HACCP in catering establishments.
- 100% recyclable.

code	liters	mm	mm int.	€
707043	9	440x310x(H)160	380x250x(H)95	**18,50**

707043



Thanks to dedicated profiled internal walls taking out containers is easier

THERMOBOX SALTO

- Without lid, allows stacking pizza boxes, which makes it possible to transport more pizza in a single trip.
- After turning the container upside down, it may be used as a lid with another Salto container.
- Ideal for transporting pizza in boxes.
- Side grips integrated with housing for easier reloading.
- Stackable thanks to grooves in housing.
- Sturdy and stable structure designed for long-term use.
- Container made as a whole, without any bolts, seams or joints.
- Ultralight.
- High resistance to temperature.
- Dishwasher safe up to 80°C.
- Helps introduce HACCP in catering establishments.
- 100% recyclable.

code	liters	mm	mm int.	€
707067	5.5	410x410x(H)100	350x350x(H)45	**9,10**

707067

After turning by 180 degrees, the container may be used as a lid with another Salto container.

707746

THERMAL INSULATION CONTAINER MADE OF PIOCELAN

- Thermo-insulated container with fitted lid for ensuing safety of food products during transport and storage; especially useful in catering and gastronomy establishments, where high resistance to mechanical damage and maintaining constant temperature inside the container are required.
- Intended for direct or indirect contact with food during its long-term cooling or freezing, and also during its heating to 70°C for no longer than 2 hours, heating to 100°C for no longer than 15 minutes and storage at room temperature for up to 30 days (depending on the type of food).
- Made of black LSP EB Pioclean using moulding technology.
- Easy cleaning.
- Very light.
- Perfectly maintains both low and high temperatures of food.
- Extremely resistant to mechanical damage.
- Ergonomic handles for easy transport.
- Dishwasher safe.
- Stackable. Internal container size suitable for GN 1/1 or 600x400 mm trays, depending on the model.
- Meets legal and hygienic requirements regarding packaging that has direct contact with food.

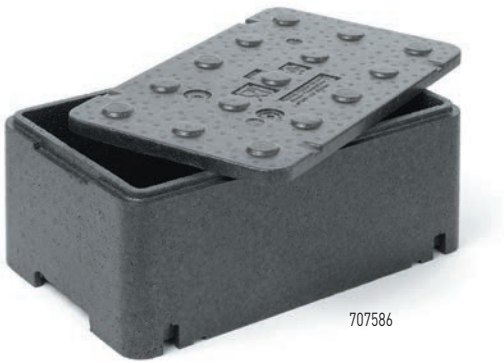
code	liters	mm	mm int.	€
707746	40	600x400x(H)283	540x340x(H)230	**28,00**
707425	46	600x400x(H)320	538x338x(H)257	**30,00**
707432	53	685x485x(H)260	625x425x(H)200	**41,00**
707456	80	685x485x(H)360	625x425x(H)300	**46,50**

stackable

THERMAL INSULATION CONTAINERS MADE OF PIOCELAN

- Thermal insulation containers with suited covers made of black Piocelan
- Designed for the transport and long-term storage of any type of food in cooling or frosting conditions
- Washable in restaurant dishwashers

code	liters	mm	€
707579	13	400x300x(H)173	**9,55**
707586	20	500x300x(H)213	**14,50**
707593	47	600x400x(H)296	**25,50**



707586

INSULATED PORTABLE CONTAINER PROFI LINE

Watch the video

6 latches – ideal for transporting liquid meals

710203

The same diameters make them easier to stack and transport

Space between the walls is filled with special insulating material which keeps hot or cold temperature of food for up to 6-8 hours

Watch the video

Stainless steel tap

HENDI

INSULATED PORTABLE CONTAINERS PROFI LINE

710203

710227

- Container exterior made of 0.8 mm thick satin-finished stainless steel.
- Container interior made of 0.8 mm thick high-gloss polished 18/8 stainless steel.
- Lid made of 0.6 mm thick satin-finished stainless steel.
- Fitted with 2 ergonomic insulated handles, each fixed with 7 welds.
- The insulated lid is fitted with a handle and air release valve for easy opening.
- Lid seal is profiled and removable for easy cleaning.
- The lid is securely closed with 6-8 latches, depending on capacity size.
- Bottom fitted with a black rubber rim, this protects the container and makes it possible to stack multiple containers on top of each other.
- Designed for catering companies to keep food and liquids warm.
- Keeps the content on temperature for up to 6 hours.
- Stackable.

INSULATED PORTABLE CONTAINER PROFI LINE

code	liters	mm	€
710104	10	ø330x(H)220	**128,00**
710111	15	ø330x(H)280	**133,00**
710203	20	ø330x(H)360	**142,00**
710210	25	ø330x(H)430	**151,00**
710302	35	ø330x(H)570	**175,00**
710319	50	ø480x(H)380	**193,00**

INSULATED PORTABLE CONTAINER – WITH A TAP PROFI LINE

- Tap made of stainless steel.
- Spout placed at approximately 45 mm.

code	liters	mm	€
710128	10	ø330x(H)220	**137,00**
710135	15	ø330x(H)280	**144,00**
710227	20	ø330x(H)360	**151,00**
710234	25	ø330x(H)430	**161,00**
710326	35	ø330x(H)570	**184,00**
710333	50	ø480x(H)380	**203,00**

Ergonomic handles

Air valve

Double lid secured with a seal and equipped with 6 latches

Flexible material protects the container and the floor against damage

INSULATED PORTABLE CONTAINER KITCHEN LINE

- Thermos housing and lid made of stainless steel with satin finish.
- Inner made of stainless steel, thickness 0.5 mm.
- Keep food and drinks warm during transport.
- The space between the walls is filled insulating material.
- 2 handles. Insulated lid with handle.
- Removable profile gasket.
- Lid with 2 snap fasteners and 1 fixed.
- Non-stackable.
- Not dishwasher safe.

code	liters	mm	€
708071	11	ø300x(H)345	**47,00**
708088	19	ø350x(H)400	**58,50**
708095	31	ø400x(H)445	**74,00**
710241	23	ø350x(H)440	**63,00**
710258	36	ø400x(H)500	**79,00**

812266

812273

ALUMINIUM STORAGE RACK FOR GN CONTAINERS

- GN 1/1 containers fit directly between the aluminum supports.
- Anodized aluminium frame.
- With dishwasher safe polypropylene shelves.
- Easily expandable.
- Carrying capacity 80 kg, distributed across the surface.

code	-	mm	€	
812266		1120x355x(H)1685	**244,00**	
817995	Shelf		**14,00**	N
817988	Connecting hook for storage rack	15x42x(H)48	**4,35**	N

STORAGE RACK, ALUMINIUM

- Frame made of corrosion-resistant anodised aluminium.
- 4-tier design.
- Each tier consists of 3 removable polypropylene shelves (12 shelves in total).
- Supplied with 16 sets of screws and nuts for secure assembly.
- Adjustable feet for stable, level placement.
- Can be connected to other racks or used to create corner setups with a compatible hook (code: 812372).
- Max. load per shelf: 80 kg.

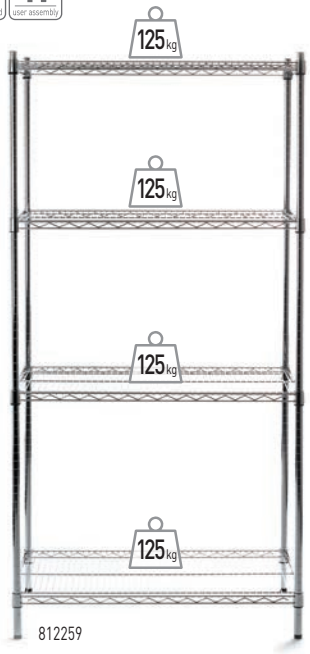
code	-	mm	€	
812273		1280x405x(H)1685	**291,00**	
817971	Shelf		**12,00**	N
817988	Connecting hook for storage rack	15x42x(H)48	**4,35**	N

Easily expandable

GN 1/1 containers fit directly between the aluminum supports

Plastic shelves can be cleaned in a dishwasher

Cr chrome plated | user assembly



812259

HEAVY-DUTY STORAGE RACK

- 4 adjustable shelves.
- Maximum load per shelf 125 kg.
- Fitted with adjustable feet.
- Chrome-plated iron.

code	mm	€
812259	910x455x(H)1830	**90,50**

812204

STORAGE RACK WITH 5 SHELVES

- Made of steel.
- Available in a chrome plated finish or black powder coated finish.
- Easy to assemble, shelf height is easily set.
- Includes 5 wire shelves.
- Spread load capacity per shelf: 80 kg.
- Fitted with adjustable feet.

code	colour	mm	€
812990	Black	910x455x(H)1830	**83,50**
812204	Chrome	910x455x(H)1830	**81,50**

Assembly instruction

15

Dishwashers, hygiene

Cutting-edge technology

HENDI

DOUBLE-WALL CONSTRUCTION
Enhanced thermal insulation reduces heat loss, lowering energy consumption and ensuring quieter operation.

washing time
60, 120, 180, 480 s

dispenser of washing detergent

rinse aid dispenser

drain pump

dual filtration

max H 250 mm

max H 300 mm

max H 320 mm

238738

240045

238752

dishwasher 35x35

dishwasher 40x40

dishwasher 50x50

NEW

18/8 stainless steel

max H
400 mm

max H
395 mm

238783

pot washer

238776

pass-through
dishwasher

DISHWASHERS DOUBLE-SKIN MODEL PROFI LINE

NEW 18/8 stainless steel

washing time
60, 120, 180, 480 s

dispenser
of washing
detergent

rinse aid
dispenser

drain
pump

dual
filtration

max H
300 mm

max H
250 mm

240045

238738

DOUBLE-WALL CONSTRUCTION
Enhanced thermal insulation reduces heat loss, lowering energy consumption and ensuring quieter operation.

An angled control panel designed for user comfort and ergonomic operation.

Rounded corners
on basket guide rails.

Stainless steel chamber.
Hygienic, durable, and easy to clean.

code	control	basket size	voltage (V)	rinse aid dispenser	dispenser of washing detergent	drain pump	€
238738	electronic	35x35	230	YES	YES	YES	**1 490,00**
240045	electronic	40x40	230	YES	YES	YES	**1 590,00**
238745	electronic	40x40	230	YES	YES	YES	**1 730,00**

		DISHWASHER 35X35	DISHWASHER 40X40	
Code		238738	240045	238745
CONTROL		electronic		
INTENDED USE		mugs, cups, glasses, cutlery, plates		
WASHING PARAMETERS				
Washing cycles number/duration	s	4/60, 120, 180, 480		
Capacity	baskets/h	60/30/20/8		
Maximum height	mm	250	300	
Water consumption per cycle	l	2,4		
Washing water temperature	°C	50-60		
Rinse and sanitizing water temperature	°C	82-85		
Boiler (capacity/power)	l / kW	6,0/2,8		
Tank (capacity/power)	l / kW	11/1,6	14/1,6	
Safety thermostat for boiler	°C	110		
Safety thermostat for tank	°C	99		
STANDARD EQUIPMENT				
Touch-sensitive electronic control panel		YES		
Water thermometer in the boiler		YES		
Separate wash and rinse arms		wash arm made of plastic, rinse arms made of stainless steel		
Rinse aid dispenser		YES		
Dispenser of washing detergent		YES		
Drain pump		YES		
Break tank and rinse booster pump		NO	NO	YES
Equipment		2x universal baskets 350x350x(H)105 mm 1x cutlery basket 110x110x(H)130 mm Water supply hose length 1,5 m with connection 3/4" inner thread Drain hose length 2 m, Ø25 mm Power supply cable without plug	2x universal baskets 400x400x(H)105 mm 1x cutlery basket 110x110x(H)130 mm Water supply hose length 1,5 m with connection 3/4" inner thread Drain hose length 2 m, Ø25 mm Power supply cable without plug	
Dual internal tank filtration system		YES		
Specialized rinse pumps mounted directly at the bottom of the tank		YES		
Water supply hose length 1,5 m, with connection 3/4" inner thread		YES		
TECHNICAL PARAMETERS				
Dimensions	mm	423x466x(H)639	473x513x(H)689	
Power	kW	2,97		
Pump power	hp	0,17		
Pump leakage rate	kW	IPX1		
Voltage	V	230		
Weight	kg	27		
FUNCTIONS				
System „Smart cycle management"		YES		
Automatic drain pump activation		YES		
Multicolor status indicator		YES		
Automatic water softener regeneration		YES		
Low salt indicator		YES		
CONSTRUCTION				
Housing made of AISI 304 steel		YES		
Double-wall construction		YES		
Vertically adjustable feet ø40 mm	mm	±10		
FLOOR STAND		222980		
Dimensions	mm	470x500x(H)500		
		Floor stand with 2 pairs of basket guide rails 400x400x(H)150 mm		
€		**161,00**		

DISHWASHERS DOUBLE-SKIN MODEL PROFI LINE

NEW

18/8 stainless steel

max H 320 mm

washing time 60, 120, 180, 480 s

dispenser of washing detergent

rinse aid dispenser

drain pump

dual filtration

230 V ↓↑ 400 V

238752

DOUBLE-WALL CONSTRUCTION
Enhanced thermal insulation reduces heat loss, lowering energy consumption and ensuring quieter operation.

An angled control panel designed for user comfort and ergonomic operation.

Rounded corners on basket guide rails.

Stainless steel chamber. Hygienic, durable, and easy to clean.

code	control	basket size	voltage (V)	rinse aid dispenser	dispenser of washing detergent	drain pump	€
240052	electronic	50x50	400 or 230	YES	YES	YES	**2 000,00**
238752	electronic	50x50	400 or 230	YES	YES	YES	**2 190,00**
238769	electronic	50x50	400 or 230	YES	YES	YES	**2 280,00**

		DISHWASHER 50X50		
Code		240052	238752	238769
CONTROL		electronic		
INTENDED USE		plates, cutlery, glasses, mugs, trays		
WASHING PARAMETERS				
Washing cycles number/duration	s	4/60, 120, 180, 480		
Capacity	baskets/h	60/30/20/8		
Maximum height	mm	320		
Water consumption per cycle	l	2,4-2,6		
Washing water temperature	°C	50-60		
Rinse and sanitizing water temperature	°C	82-85		
Boiler (capacity/power)	l / kW	400 V - 6/4,5 or 230 V - 6/3,0		
Tank (capacity/power)	l / kW	23/2,5		
Safety thermostat for boiler	°C	110		
Safety thermostat for tank	°C	99		
STANDARD EQUIPMENT				
Touch-sensitive electronic control panel		YES		
Water thermometer in the boiler		electronic		
Separate wash and rinse arms		wash arm made of plastic, rinse arms made of stainless steel		
Rinse aid dispenser		YES		
Dispenser of washing detergent		YES		
Drain pump		YES		
Break tank and rinse booster pump		NO	YES	YES
Built-in water softener		NO	NO	YES
Equipment		2x universal baskets 500x500x(H)105 mm 1x cutlery basket 110x110x(H)130 mm Water supply hose length 1,5 m with connection 3/4" inner thread Drain hose length 2 m, Ø25 mm Power supply cable without plug		
Dual internal tank filtration system		YES		
Specialized rinse pumps mounted directly at the bottom of the tank		YES		
Water supply hose length 1,5 m, with connection 3/4" inner thread		YES		
Power supply cable without plug		YES		
TECHNICAL PARAMETERS				
Dimensions	mm	582x610x(H)822		
Power	kW	400 V - 4,9 or 230 V - 3,4		
Pump power	hp	0,4		
Pump leakage rate	kW	IPX1		
Voltage	V	400/230		
Weight	kg	54		
FUNCTIONS				
System „Smart cycle management"		YES		
Automatic drain pump activation		YES		
Multicolor status indicator		YES		
Automatic water softener regeneration		Only models with a water softener		
Low salt indicator		Only models with a water softener		
CONSTRUCTION				
Housing made of AISI 304 steel		YES		
Double-wall construction		YES		
Vertically adjustable feet ø40 mm	mm	±10		
FLOOR STAND		231050 (welded)		817711 (bolted)
Dimensions	mm	560x560x(H)500		
		Floor stand with 2 pairs of basket guide rails 500x500x(H)105 mm		
€		**165,00**		**161,00**

DISHWASHERS DOUBLE-SKIN MODEL PROFI LINE

NEW

18/8 stainless steel

washing time
60, 120, 180, 480 s

dispenser of washing detergent

rinse aid dispenser

drain pump

dual filtration

GN

max H 400 mm

DOUBLE-WALL CONSTRUCTION
Enhanced thermal insulation reduces heat loss, lowering energy consumption and ensuring quieter operation.

238776

GN

max H 395 mm

238783

Stainless steel chamber.
Hygienic, durable, and easy to clean.

A control panel designed for user comfort and ergonomic operation.

Stainless steel chamber.
Hygienic, durable, and easy to clean.

code	control	basket size	voltage (V)	rinse aid dispenser	dispenser of washing detergent	drain pump	€
Pass-through dishwasher							
238776	electronic	50x50	400	YES	YES	YES	**4 660,00**
Pot washer							
238783	electronic	57x62	400	YES	YES	YES	**5 350,00**

		PASS-THROUGH DISHWASHER	POT WASHER
Code		238776	238783
CONTROL		electronic	
INTENDED USE		plates, cutlery, glassware, cups, trays, and GN 1/1 containers	pots, GN containers, 600x400 mm bakery trays, flasks, trays, and cutler
WASHING PARAMETERS			
Washing cycles number/duration	s	4/60, 120, 180, 480	
Capacity	baskets/h	60/30/20/8	
Maximum height	mm	400	395
Water consumption per cycle	l	2,4-2,6	
Washing water temperature	°C	50-60	
Rinse and sanitizing water temperature	°C	82-85	85
Boiler (capacity/power)	l / kW	12/6,0	
Tank (capacity/power)	l / kW	30/3,0	20/2,5
Safety thermostat for boiler	°C	110	
Safety thermostat for tank	°C	99	
STANDARD EQUIPMENT			
Touch-sensitive electronic control panel		YES	
Water thermometer in the boiler		electronic	
Separate wash and rinse arms		YES	
Rinse aid dispenser		YES	
Dispenser of washing detergent		YES	
Drain pump		YES	
Break tank and rinse booster pump		YES	
Equipment		2x basket with pins for 18 plates 500x500x(H)105 mm 1x universal basket 500x500x(H)105 mm 2x cutlery baskets 110x110x(H)130 mm Water supply hose, 1.5 m, with ¾" inner thread Drain hose, 2 m, Ø25 mm Power cord without plug	1x basket with pins for 24 plates 570x620x(H)105 mm 1x universal basket 570x620x(H)105 mm 2x cutlery baskets 110x110x(H)130 mm 1x baking tray rack for up to 9 trays Water supply hose, 1.5 m, with ¾" inner thread Drain hose, 2 m, Ø25 mm Power cord without plug
Dual internal tank filtration system		YES	
Specialized rinse pumps mounted directly at the bottom of the tank		YES	
TECHNICAL PARAMETERS			
Dimensions	mm	655x785x(H)1500	670x725x(H)1368
Power	kW	6,52	
Pump power	hp	0,52	
Pump leakage rate		IPX1	
Voltage	V	400	
Weight	kg	120	80
FUNCTIONS			
"SOFT START" system		NO	YES
System THERMO-STOP		NO	YES
Special "PowerWash" spray arms for enhanced washing performance		YES	
ECO system		NO	YES
Cold water rinse function		NO	YES
Multicolor status indicator		YES	
Automatic drain pump activation		YES	
Intelligent cycle management		YES	
CONSTRUCTION			
Housing made of AISI 304 steel		YES	
Double-wall construction		YES	
Vertically adjustable feet ø40 mm	mm	100-150	

NEW 18/8 stainless steel

max H 320 mm

GN max H 320 mm

240021

240038

washing time 60, 120, 180, 480 s

dispenser of washing detergent

rinse aid dispenser

drain pump

dual filtration

Stainless steel chamber. Hygienic, durable, and easy to clean.

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A control panel designed for user comfort and ergonomic operation.

code	control	basket size	voltage (V)	rinse aid dispenser	dispenser of washing detergent	drain pump	€
240021	electronic	50x50	400	YES	YES	YES	**2 030,00**
240038	electronic	50x50	400	YES	YES	YES	**2 070,00**

		DISHWASHER 50X50	
Code		240021	240038
CONTROL		electronic	
INTENDED USE		plates, cutlery, glasses, mugs, trays	plates, cutlery, glasses, mugs, trays, tace GN 1/1
WASHING PARAMETERS			
Washing cycles number/duration	s	4/60, 120, 180, 480	
Capacity	baskets/h	60/30/20/8	
Maximum height	mm	320	
Water consumption per cycle	l	2,4-2,6	
Washing water temperature	°C	50-60	
Rinse and sanitizing water temperature	°C	85	
Boiler (capacity/power)	l / kW	6,0/6,0	
Tank (capacity/power)	l / kW	23/2,5	
Safety thermostat for boiler	°C	110	
Safety thermostat for tank	°C	99	
STANDARD EQUIPMENT			
Touch-sensitive electronic control panel		YES	
Water thermometer in the boiler		electronic	
Separate wash and rinse arms		wash arm made of plastic, rinse arms made of stainless steel	
Rinse aid dispenser		YES	
Dispenser of washing detergent		YES	
Drain pump		YES	
Break tank and rinse booster pump		YES	
Equipment		2x universal baskets 500x500x(H)105 mm 1x cutlery basket 110x110x(H)130 mm Water supply hose length 1,5 m with connection 3/4" inner thread Drain hose length 2 m, Ø25 mm Power supply cable without plug	1x universal basket 500x500x(H)105 mm 1x cutlery basket 110x110x(H)130 mm 1x GN 1/1 tray rack for up to 6 trays Water supply hose, 1.5 m, with ¾" inner thread Drain hose, 2 m, Ø25 mm Power cord without plug
Dual internal tank filtration system		YES	
Specialized rinse pumps mounted directly at the bottom of the tank		YES	
TECHNICAL PARAMETERS			
Dimensions	mm	565x605x(H)830	
Power	kW	6,4	
Pump power	hp	0,4	
Pump leakage rate	kW	IPX1	
Voltage	V	400	
Weight	kg	50	
FUNCTIONS			
System „Smart cycle management"		YES	
Automatic drain pump activation		YES	
Multicolor status indicator		YES	
Cold water rinse function		YES	
Self-cleaning dishwasher program		YES	
System THERMO-STOP		YES	
Self-diagnosis system		YES	
ECO system		YES	
CONSTRUCTION			
Housing made of AISI 304 steel		YES	
Double-wall construction		YES	
Vertically adjustable feet ø40 mm	mm	±10	
FLOOR STAND		231050 (welded)	817711 (bolted)
Dimensions	mm	560x560x(H)500	
		Floor stand with 2 pairs of basket guide rails 500x500x(H)105 mm	
€		**165,00**	**161,00**

Prices net of VAT

DISHWASHER 50X50 DOPPIO

NEW

max H
320 mm

washing time
120, 180 s

dispenser
of washing
detergent

rinse aid
dispenser

drain
pump

dual
filtration

Stainless steel chamber.
Hygienic, durable, and easy to clean.

Stainless steel chamber.
Hygienic, durable, and easy to clean.

A control panel designed for user comfort
and ergonomic operation.

code	control	basket size	voltage (V)	rinse aid dispenser	dispenser of washing detergent	drain pump	€
237366	electronic	50x50	400 or 230	YES	YES	YES	**1 580,00**

		DISHWASHER 50X50	
Code		237366	
CONTROL		electromechanical	
INTENDED USE		plates, cutlery, glasses, mugs, trays	
WASHING PARAMETERS			
Washing cycles number/duration	s	2/120, 180	
Capacity	baskets/h	30/20	
Maximum height	mm	320	
Water consumption per cycle	l	2,4-2,6	
Washing water temperature	°C	50-60	
Rinse and sanitizing water temperature	°C	82-85	
Boiler (capacity/power)	l / kW	400 V - 6/4,5 or 230 V - 6/3,0	
Tank (capacity/power)	l / kW	23 l / 2,5	
Safety thermostat for boiler	°C	110	
Safety thermostat for tank	°C	99	
STANDARD EQUIPMENT			
Water thermometer in the boiler		analog	
Separate wash and rinse arms		wash arm made of plastic, rinse arms made of stainless steel	
Rinse aid dispenser		YES	
Dispenser of washing detergent		YES	
Drain pump		YES	
Equipment		1x universal baskets 500x500x(H)105 mm 1x cutlery basket 110x110x(H)130 mm Water supply hose length 1,5 m with connection 3/4" inner thread Drain hose length 2 m, Ø25 mm Power supply cable without plug	
Dual Filtration System Inside the Tank		YES	
Specialized rinse pumps mounted directly at the bottom of the tank		YES	
Water supply hose length 1,5 m, with connection 3/4" inner thread		YES	
Power supply cable without plug		YES	
TECHNICAL PARAMETERS			
Dimensions	mm	582x610x(H)822	
Power	kW	400 V - 4,9 or 230 V - 3,4	
Pump power	hp	0,4	
Pump leakage rate	kW	IPX1	
Voltage	V	400/230	
Weight	kg	47	
FUNCTIONS			
Convertible to 230 V installation (with technician assistance)		YES	
CONSTRUCTION			
Housing made of AISI 304 steel		YES	
Double-wall construction		YES	
Vertically adjustable feet ø40 mm	mm	±10	
FLOOR STAND		231050 (welded)	817711 (bolted)
Dimensions	mm	560x560x(H)500	
		Floor stand with 2 pairs of basket guide rails 500x500x(H)105 mm	
€		**165,00**	**161,00**

DISHWASHER 50X50 – ELECTRONIC CONTROL

- Extremely easy to use, clean and service
- Ideal for washing plates, cutlery, glassware, cups, trays
- Electronic control, touch control, electronic panel
- Detergent and rinse aid dispensers and pump as standard
- AISI 304 stainless steel housing
- Bottom rotating, separate plastic washing and stainless steel rinsing arms
- At the top stationary plastic wash arms, rotating stainless steel rinse arms
- Robust double-skinned door with microswitch for operation at opening
- Safety thermostat for boiler/bath: up to 105°C / 99°C
- Electronic boiler and bath water thermometer
- Sealing factor of the pump: IP 44
- Vertically adjustable feet ±10 mm, ø40 mm

FUNCTIONS:

- Three washing programs: 60, 120, 180 s. (The washing program can be automatically extended by the time of warming up the rinsing water to +85°C)
- Dishwasher compartment washing programme
- Can be rinsed with cold water - especially suitable for glass washing
- THERMO-PROTECTOR" system to prevent cold flushing water - guarantees the start of rinsing at temp. 85°
- SOFT START" system starts the water pump at a lower level pressure and a gradual increase in pressure to protect delicate vessels
- 8-point self-diagnostic system
- ECO system - for reduced power consumption

EQUIPMENT:

- 1 universal glass basket 500×500x(H)105 mm
- 1 basket with pins for deep and shallow plates with 5×8 pcs, 500×500x(H)105 mm
- 1 cutlery basket 110×110x(H)130 mm
- Electric detergent and rinse aid dyspenser
- Water hose 1. 5 m long, with ¾" female thread connection
- Drain pump
- Drain hose
- Electric cable without plug

max H
335 mm

Single pedestal pre-rinser
Unloading table for dishwashers
Loading table with sink for dishwasher
Round waste bin
Trolley for dishwasher racks
Dishwasher basket for glassware
DISPENSER AND DRAIN PUMP INCLUDED

GLASS DISHWASHER 40X40

max H
290 mm

electromechanical control

electronic control

Separate stainless steel washing and rinsing arms at the top

Separate stainless steel washing and rinsing arms at the bottom

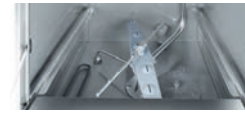
DISHWASHER 50X50

max H
335 mm

electromechanical control

electronic control

Separate stainless steel washing and rinsing arms at the top



Separate plastic washing arms and stainless steel rinsing arms at the bottom

code	control	basket size	voltage (V)	rinse aid dispenser	dispenser of washing detergent	drain pump	€	
230299	electromechanical	40x40	230	YES			1 140,00	
233009	electromechanical	40x40	230	YES	YES		1 210,00	
233016	electromechanical	40x40	230	YES		YES	1 200,00	
233023	electromechanical	40x40	230	YES	YES	YES	1 240,00	
230268	electronic	40x40	230	YES	YES	YES	1 550,00	
230305	electromechanical	50x50	400	YES			1 350,00	
230220	electromechanical	50x50	230	YES			1 330,00	N
233030	electromechanical	50x50	400	YES	YES		1 400,00	
230237	electromechanical	50x50	230	YES	YES		1 380,00	N
233047	electromechanical	50x50	400	YES		YES	1 400,00	
233054	electromechanical	50x50	400	YES	YES	YES	1 470,00	
230251	electromechanical	50x50	230	YES	YES	YES	1 490,00	N
231753	electronic	50x50	400	YES	YES	YES	1 800,00	
237540	electronic	50x50	230	YES	YES	YES	1 800,00	

		GLASS DISHWASHER 40X40		DISHWASHER 50X50	
CONTROL		electromechanical	electronic	electromechanical	electronic
INTENDED USE		mugs, cups, glasses, cutlery, plates		plates, cutlery, glasses, mugs, trays	
WASHING PARAMETERS					
Washing cycles number/duration	s	1 – 120[1]	3/60, 120, 180[1]	1 – 120[1]	3/60, 120, 180[1]
Capacity	baskets/h	30	60/30/20	30	60/30/20
Maximum height	mm	plate 290 / glass 295		plate 325 / glass 335	
Water consumption per cycle	l	2-2,5	1,7	2-2,5	
Washing water temperature	°C	62		62	
Rinse water temperature	°C	85		85	
Boiler (capacity/power)	l / kW	3,5/2,5		6/6 (400 V) or 6/3 (230 V)	6/6
Tank (capacity/power)	l / kW	17/2,5		35/2,8 (400 V) or 35/3,6 (230 V)	35/2,8
Safety thermostat for boiler	°C	105		105	
Safety thermostat for tank	°C	99		99	
STANDARD EQUIPMENT					
Water thermometer in the boiler			electronic	analog	electronic
Separate washing/rinsing arms		washing and rinsing stainless steel arms		plastic washing arms, stainless steel rinsing arms	
Rinse aid dispenser		YES		YES	
Dispenser of washing detergent		OPTION	YES	OPTION	YES
Drain pump		OPTION	YES	OPTION	YES
Equipment		1x universal baskets 400x400x(H)150 mm for glasses 1x basket with pins 400x400x(H)110 mm for plates 1x cutlery basket 110x110x(H)130 mm water supply hose length 1,5 m, with connection 3/4" inner thread drain hose length 2 m, Ø25 mm		1x universal baskets 500x500x(H)105 mm for glasses 1x basket with pins 500x500x(H)105 mm for plates 1x cutlery basket 110x110x(H)130 mm water supply hose length 1,5 m, with connection 3/4" inner thread drain hose length 2 m, Ø25 mm	
TECHNICAL PARAMETERS					
Dimensions	mm	470x510x(H)710		570x600x(H)830	
Power	kW	2,8		6 (400 V) or 3,6 (230 V)	6,6
Pump power	hp	0,1	0,3	0,75	
Pump leakage rate		IP 44		IP 44	
Voltage	V	230		400 or 230	400
Weight	kg	39		57	55
FUNCTIONS					
Dishwasher self-cleaning programme			YES		YES
"SOFT START" system [2]			YES		YES
THERMO-PROTECTOR system [3]			YES		YES
Self-diagnosis system [4]			YES		YES, 8-point
ECO system					YES
CONSTRUCTION					
Housing made of AISI 304 steel		YES		YES	
Double-layer insulated doors		YES		YES	
Vertically adjustable feet ø40 mm	mm	±10		±10	
FLOOR STAND		222980		231050	
Dimensions	mm	470x500x(H)500		560x560x(H)500	
Capacity		For 2 baskets 400x400x(H)150 mm		For 2 baskets 500x500x(H)105 mm	
€		**161,00**		**165,00**	

[1] Indicated time may be extended due to the time needed for the water in the boiler to reach 85°C

DISHWASHER FUNCTIONS

[2] "SOFT START" – activates the water pump at a lower pressure and gradually raises the pressure to avoid damaging delicate dishes

[3] "THERMO-PROTECTOR" system – prevents rinsing with cold water – guarantees that rinsing will start at 85°C

[4] Self-diagnosis system for a quick check of the dishwasher condition

HOOD DISHWASHER - ELECTRONIC CONTROLLER

- Extremely easy to use, clean and service
- Ideal for washing plates, cutlery, glassware, cups, trays, GN 1/1 containers
- Electronic control
- Detergent and rinse aid dispensers and drain pump as standard
- Maximum height of washed plates 400 mm
- Maximum height of glass to be cleaned 395 mm
- Touch electronic control panel
- AISI 304 stainless steel housing
- Stainless steel upper and lower washing and rinsing arms
- Lifting of the hood facilitated by built-in springs
- Washing water temperature 60°C
- Temperature of rinsing, scalding water 85°C
- Electronic water thermometers for the boiler and bath separately
- Safety thermostat for boiler/bath up to 105°C / 99°C
- Sealing factor of the pump: IP 44
- Corner installation of dishwasher possible
- Water connection: ¾"
- Adjustable stainless steel feet from 100 to 150 mm

FUNCTIONS:

- Three washing programs: 60, 120, 240 s
- Dishwasher compartment washing programme
- Possibility of a final rinse with cold water - especially useful when washing glass
- „THERMO-PROTECTOR" system to prevent rinsing with cold water
- 8-point self-diagnostic system
- „SOFT START" function to start the water pump at a lower pressure and raise it gradually so as not to damage delicate dishes
- Door with microswitch for operation when hood is raised
- ECO function - reduces power consumption when the device is not used for more than 15 minutes

EQUIPMENT:

- 1 universal glass basket 500×500x(H)105 mm
- 1 basket with pins for deep and shallow plates with 5×8 pcs, 500×500x(H)105 mm
- 1 cutlery basket 110×110x(H)130 mm
- Rinse aid and detergent dispenser
- Drain pump
- Water hose 1.5 m long, with ¾" female thread connection.
- Drain hose
- Electric cable without plug

DISPENSER AND DRAIN PUMP INCLUDED
Single pedestal pre-rinser
Loading table with sink for dishwasher
Round waste bin
HENDI

HOOD DISHWASHER 50X50

230312

max H
400 mm

231340

Separate stainless steel washing and rinsing arms at the top

Separate stainless steel washing and rinsing arms at the bottom

code	control	basket size	voltage (V)	rinse aid dispenser	dispenser of washing detergent	drain pump	€
230312	electromechanical	50x50	400	YES			**2 700,00**
233061	electromechanical	50x50	400	YES	YES		**2 890,00**
231340	electronic	50x50	400	YES	YES	YES	**3 260,00**

		HOOD DISHWASHEER 50X50	
CONTROL		electromechanical	electronic
INTENDED USE		plates, cutlery, glasses, mugs, trays, GN containers	
WASHING PARAMETERS			
Washing cycles number/duration	s	1 – 120[1]	3/60, 120, 180[1]
Capacity	baskets/h	30	60/30/15
Maximum height	mm	glass 395 / plate 400	
Water consumption per cycle	l	2-2,5	1,7
Washing water temperature	°C	62	
Rinse water temperature	°C	85	
Boiler (capacity/power)	l / kW	7,4/7,5	13,5/7,5
Tank (capacity/power)	l / kW	68/6	
Safety thermostat for boiler	°C	105	
Safety thermostat for tank	°C	99	
STANDARD EQUIPMENT			
Electronic touch control panel			YES
Water thermometer in the boiler and the basin		analog	electronic
Separate washing/rinsing arms		stainless steel washing and rinsing arms at the bottom and top	
Rinse aid dispenser		YES	
Dispenser of washing detergent		OPTION	YES
Equipment		1x universal basket 500x500x(H)105 mm for glasses 1x basket with pins 500x500x(H)105 mm for plates 1x cutlery basket 110x110x(H)130 mm	
Surface filters above water level in the basin		4 pcs	
Additional screen in front of the pump inlet		YES	
Water supply hose, length 1.5 m, with 3/4" female thread		YES	
Power cord without plug		YES	
TECHNICAL PARAMETERS			
Dimensions	mm	750x880x(H)1390/1830	
Power	kW	8,6	
Pump power	hp	1,5	
Pump leakage rate	kW	IP 44	
Voltage	V	400	
Weight	kg	111	131,5
FUNCTIONS			
Dishwasher self-cleaning programme			YES
"SOFT START" system [2]			YES
THERMO-PROTECTOR system [3]			YES
Self-diagnosis system [4]			YES, 8-point
ECO system			YES
Door with microswitch for operation with the hood raised			YES
CONSTRUCTION			
Housing made of AISI 304 steel		YES	
Double-layer insulated doors		YES	
Vertically adjustable feet	mm	from 100 to 150 mm	

[1] Indicated time may be extended due to the time needed for the water in the boiler to reach 85°C

DISHWASHER FUNCTIONS

[2] "SOFT START" – activates the water pump at a lower pressure and gradually raises the pressure to avoid damaging delicate dishes

[3] "THERMO-PROTECTOR" system – prevents rinsing with cold water – guarantees that rinsing will start at 85°C

[4] Self-diagnosis system for a quick check of the dishwasher condition

50X60 DISHWASHER FOR TRAYS AND POTS – ELECTRONICALLY CONTROLLED, WITH DETERGENT DOSING SYSTEM AND DRAIN PUMP

236574

- Specialised dishwasher, perfect for washing and scalding pots, GN containers, 600x400 mm confectionery trays, flasks, trays or cutlery.
- 3 electronically controlled washing cycles: 120s, 180s, 240s.
- Scalding temperature: 82°C.
- Washing temperature: 60°C.
- Electronic touch panel.
- Automatic cleaning system.
- Pump tightness coefficient: IP 44.
- Large basket: 500x600 mm.
- Two-layer housing made of AISI 304 stainless steel.
- Washing and rinsing arms made of stainless steel.
- Weight: 57 kg.

EQUIPMENT:
- Detergent dispenser.
- Rinse aid dispenser.
  - Electronic thermometer in boiler.
  - Electronic thermometer in basin.
  - 1,2 kW washing pump.
  - Drain pump.
  - Plate basket 500x600x(H)105 mm.
  - Universal basket 500x600x(H)105 mm.
  - Cutlery basket 110x110x(H)130 mm.

code	V	W	mm	boiler capacity/ power	basin capacity/ power	€
236574	400	7100	595x777x(H)1335	7,4 l/6 kW	58 l/6 kW	**4 310,00**

SAMMIC ELECTRONICALLY CONTROLLED DISHWASHERS

- Housing made of AISI304 stainless steel.
- 3-stage filtration system: surface, tank, and extraction - ensures the maintenance of washing water under optimal conditions and constant washing efficiency.
- 4 surface filters made of stainless steel.
- Ergonomic design with rounded corners prevents dirt buildup and facilitates cleaning.
- Electronic panel with intuitive, color LCD display and IP65 protection rating.
- Built-in drain pump and rinse aid pump.
- Option to select a program dedicated to washing specific types of dishes - 6 programs.
- Self-cleaning program for the dishwasher and dishwasher emptying program.
- Soft Start function for delicate items such as glasses or stemware - gradual activation of the washing pump.
- THERMAL LOCK function: rinsing dishes at the ideal disinfection temperature (87 degrees).
- Wash Plus+ function - possibility to extend the washing time by an additional 30 seconds.
- Energy-saving system lowers the boiler temperature after a longer idle period.
- Washing water temperature: from 40°C to 65°C.
- Rinsing water temperature: from 65°C to 87°C.
- Boiler and tub safety thermostat: 85°C / 110°C.
- Three baskets included: universal, for plates - with pegs, and a small cutlery basket 100x100mm.
- Supplied with 3/4" water inlet hose and 30mm drain hose.
- NOTE: Appliance supplied without plug.

1303325

HOOD-TYPE DISHWASHER 50X50 UX-100B, ELECTRONIC CONTROL

- Dishwasher for 50x50 baskets.
- Upper and lower washing and rinsing arms made of stainless steel, in innovative Hydroblade™ technology, detachable.
- Inlet height: 430 mm.
- Maximum height of washed dish: 440 mm.
- Special effortless hood lifting mechanism.
- Safety feature preventing operation with lifted hood.
- 5 selectable time options: 60, 90, 100, 150, 210 seconds; corresponding basket capacity per hour for each time: 60, 40, 36, 24, 17.
- Boiler capacity/power: 8 l/7.5 kW; Tub capacity/power: 25 l/2.5 kW.
- Rinse aid pump power: 750W (1HP).
- Water consumption per cycle: 2.8 liters.
- Adjustable legs in the range: 140-190 mm.
- Height with lifted hood: 2000 mm.

code	V	W	mm	€
1303325	400	8250	650x825x(H)1525	**6 510,00**

DISHWASHER RACKS & TOTE BOX PROFI LINE

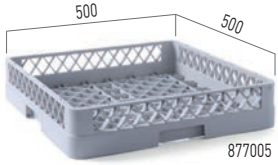
PP polypropylene

DISHWASHER BASKET FOR GLASSWARE

code	compartments	mm	€
877050	9	500x500x(H)104	**15,50**
877043	16	500x500x(H)104	**17,00**
877036	25	500x500x(H)104	**18,00**
877029	36	500x500x(H)104	**20,00**
877012	49	500x500x(H)104	**20,00**

EXTENDER FOR DISHWASHER BASKET

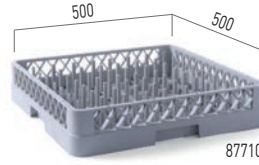
code	compartments/size	mm	€
877500	49 / 62x62mm	500x500x(H)45	**8,40**
877517	36 / 73x73 mm	500x500x(H)45	**7,70**
877524	25 / 88x88 mm	500x500x(H)45	**7,70**
877531	16 / 112x112 mm	500x500x(H)45	**7,25**
877548	9 / 150x150 mm	500x500x(H)45	**7,25**
877302	1	500x500x(H)45	**6,30**



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

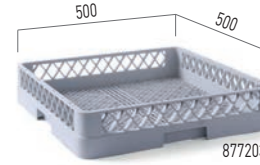
code	mm	€
877005	500x500x(H)100	**14,50**



DISHWASHER BASKET FOR PLATES

- The structure allows for maximum flow of water between the dishes in all directions.
- With pre-shaped pins.
- The spaces between separators create the optimum tilt of plates necessary for effective washing.

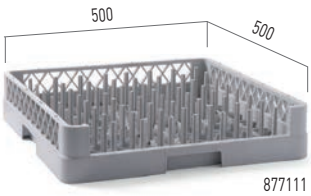
code	mm	€
877104	500x500x(H)100	**14,50**



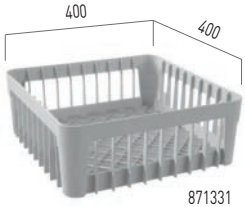
DISHWASHER BASKET FOR CUTLERY

- The structure allows for maximum flow of water between the dishes in all directions.
- The fine mesh bottom prevents cutlery from falling through.

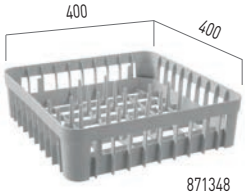
code	mm	€
877203	500x500x(H)100	**14,50**



877111



871331



871348

DISHWASHER BASKET FOR TRAYS

- The structure allows for maximum flow of water between the trays in all directions.
- With pre-shaped pins.
- With one open end for trays and other long items.

code	mm	€
877111	500x500x(H)100	**14,50**

DISHWASHER BASKET FOR GLASSES

- The structure allows for maximum flow of water between the glasses in all directions.

code	-	mm	€
871331		405x405x(H)150	**13,50**
871348	with 20 support pins	400x400x(H)110	**13,50**

8#71324

871300

871102

CUTLERY BASKET

code	mm	€
871324	125x84x(H)135	**3,25**

CUTLERY BASKET

code	mm	€
871300	110x110x(H)140	**2,10**

CUTLERY BASKET

- 8 sections with handle.

code	mm	€
871102	425x205x(H)150	**9,55**

552001

560044

TOTE BOX

- Grey, with handles.

code	mm	€
552001	555x410x(H)130	**10,50**

CHEF'S HAT - 10 PCS

- Pleated nonwoven PP material.
- Perforated crown.
- Adjustable size

code	mm	€
560044	ø300x(H)230	**4,90**

PP polypropylene

877197

TROLLEY FOR DISHWASHER RACKS WITH HANDLE

- 4 wheels, 2 revolving with brake and 2 fixed.
- Stainless steel handle.

code	mm	€
877197	575x545x(H)920	**112,00**

PP polypropylene

877173

TROLLEY FOR DISHWASHER RACKS

- 4 wheels, 2 revolving with brake and 2 fixed.

code	mm	€
877173	575x545x(H)210	**72,00**

PP polypropylene

877180

LID FOR RACKS

code	mm	€
877180	500x500	**11,00**

S.S. stainless steel

user assembly

MOBILE TROLLEY FOR DISHWASHER BASKETS - 7 X 500X500 MM

- For dishwasher baskets 500x500 mm.
- Keep the work area around the dishwasher organised.
- 7 layers - basket supports interspaced at 200 mm.
- Fitted with basket locks on both sides.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.
- Permissible cart load capacity with uniform weight distribution - 100 kg.

code	mm	€
810583	615x560x(H)1710	**217,00**

810583

PP polypropylene

AMER★BOX®

877807

CART FOR 500×500 MM UNIVERSAL RACKS

- Made of polypropylene.
- 4 swivel castors.
- Designed to transport 500×500 mm universal racks.

code	mm	€
877807	500x500x(H)180	**55,00**

810163

BASIN TAP WITH SHOWER

- Tap made of polished stainless steel
- Single hole, rotary spout
- Stream control
- Required table opening: 30 mm
- Connector hoses: 3/8", length: 400 mm
- Spout range: 190 mm
- Tap height: 370 mm

code	€
810163	**270,00**

810170

RINSE TAP, EXTENDIBLE

- Housing made of polished stainless steel.
- Single hole, rotary spout.
- Stream control.
- Required table opening: 30 mm.
- Connector hoses: 3/8", length: 350 mm.
- Tap height: 445 mm.

code	€
810170	**291,00**

810255

PULL-OUT BASIN TAP

- Made from stainless steel
- Single hole, rotary spout
- Stream control
- Shower length: 120 cm
- Required table opening: 32 mm
- Connector hoses: 3/8", length: 350 mm
- Spout range: 230 mm
- Tap height: 230 mm

code	€
810255	**144,00**

S.S. stainless steel

SINK STRAINER

- Made of stainless steel.
- Effectively filters out food residues to prevent drain clogs.
- Dishwasher safe.

code	mm	€
639245	ø110x(H)35	**2,10**

639245

231142

LIQUID DETERGENT DISPENSER, ELECTRIC

- Electric liquid detergent dispenser.
- Cycle adjustable with a timer.
- Adjustable flow rate: 0.5–3.0 L/h.

code	V	W	mm	€
231142	230	8	82x103x(H)92	**95,50**

235973

ADJUSTABLE WASHING LIQUID DISPENSER

- Screw for flow adjustment 0 to 1.5 l/h

code	V	W	€
235973	230	5	**56,00**

970515

TAP WITH PULL OUT RINSER

- Single-hole pillar tap.
- Rinser resistant to high pressure water flow.
- Plastic rinser casing.
- Adjustable column support.
- Wall mount (optional shortening).
- Connection hoses: 1/2".
- Table hole required: Ø 30 mm.
- Spout reach 280 mm.

code	€
970515	**242,00**

810330

SUSPENDED SHOWER UNIT

- Includes: shower hose, tension spring and steel cable with fastening
- Feed water temperature: 5-85 °C
- Maximum water flow: 12 l/min at 3 bar
- Feed water operating pressure: 0.5-7 bar
- Connection to water mains valve: 1/2"
- Chrome-plated steel parts
- Hose length 3 meters

code	€
810330	**161,00**

810293

RINSE TAP, WALL-MOUNTED

- Made from stainless steel.
- Shower resistant to high-pressure water stream.
- Traditional wall connection separately for cold and hot water, rotary spout.
- Plastic shield.
- Wall-mounted handle that can be shortened.
- Tap height: 1010 mm.

code	€
810293	**286,00**

810279

RINSE TAP

- Made of stainless steel.
- Shower resistant to high-pressure water stream
- Single-hole tap, rotary spout
- Plastic shield
- Wall-mounted handle that can be shortened
- Required table opening: 32.5 mm
- Connector hoses: 3/8", length: 400 mm
- Tap height: 1060 mm

code	€
810279	**349,00**

810262

RINSE TAP

- Made of stainless steel.
- Shower resistant to high-pressure water stream.
- Plastic shield.
- Wall-mounted handle that can be shortened.
- Required table opening: 27 mm.
- Connector hoses: 1/2", length: 400 mm.
- Tap height: 1030 mm.

code	€
810262	**233,00**

SINK TAP

- Single-hole, separate knobs for hot and cold.
- Connection hoses: 1/2".
- Mounting hole required: ø30 mm.
- Swivel spout, radius 250 mm.

code	€
970508	**79,00**

SINK TAP WITH LONG LEVER

- Long lever for mixing hot and cold water.
- Connection hoses: 3/8".
- Mounting hole required: ø35 mm.
- Swivel spout, radius 215 mm.

code	€
970522	**90,50**

SINGLE PEDESTAL PRE-RINSER

- Single pedestal pillar tap.
- Rinser resistant to high pressure water flow.
- Maximum water flow: 17 L/min. at a pressure of 4 bar.
- Plastic rinser handle.
- Adjustable column support.
- Wall mount (optional shortening).
- Connection hoses: 1/2", 400 mm long each.
- Table hole required: Ø 27 mm.

code	€
970300	**182,00**

S.S. stainless steel

HOSE WITH RINSE HEAD FOR APPLIANCES

- Ideal for any chef to keep their appliances spotless.
- Suitable for cleaning any number of waterproof appliance parts and surfaces.
- A 2 meter long hose brings many objects into range.
- Ergonomic handle with valve lever is comfortable to hold.
- Supplied with a dedicated holder that can be placed on oven housing (as indicated by technician) or on the wall using 3 screws.
- Jet is divided into a number of smaller ones using a strainer which increases the cleaning area covered.
- Water temperatures from 5°C to 85°C are ideal.
- Maximum water flow rate up to 11 L/m at pressure of 3 bar.

- Recommended supply water pressure: 3 bar.
- Operating pressure of supply water: 0.5 to 7 bar.
- PA66 nylon housing, metal parts made of chrome-plated steel.
- Water supply connection: 1/2" inner diameter.

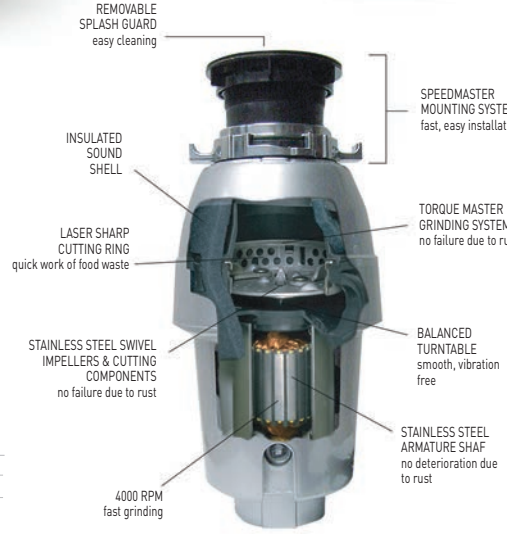
code	mm	€
810323	56x42x(H)56	**52,50**

979983

Stainless steel swivel impellers & cutting

Disposer drain elbow

Removable splash guard



FOOD WASTE DISPOSER 550 W WITH SWITCH

- Small waste disposal grinding device.
- For restaurant industry.
- Sound-dampening element.
- Stainless mounting flange.
- Stainless grinder components.
- High-speed engine: 4000 RPM.
- Sink hole required ø90 mm.
- Power supply cable included.
- Self-lubricating bearing.
- Quick and easy assembly.
- Removable splash guard and grinder chute plug included.
- Switch with tube-clear.

code	V	W	mm	€
979983	230	550	ø210x(H)406	**221,00**

GREASE TRAP

- Prevents sewage from clogging with grease.
- Made of stainless steel.
- Cover with seal closed with 4 clasps.
- Input and output connections: ø50 mm.
- 2 vertical internal compartments for separating fat and sludge.
- Equipped with a ball valve for emptying the fat compartment.

code	-	liters	mm	€
975718	300l/h	30	650x346x(H)308	**372,00**
975725	600l/h	60	728x416x(H)398	**465,00**
979945	1800l/h	180	903x548x(H)629	**861,00**

975725

HAND DRYER

- Electric activation by motion detector.
- Fitted with lead and plug Impact resistant metal casing in white epoxy finish.

code	V	W	mm	€
221808	230	1500	239x208x(H)265	**93,00**

221808

810316

18/0 stainless steel 18/8 stainless steel

WASHBASIN KNEE OPERATED

- Made of stainless steel, button made from chrome plated plastic and the valve from copper.
- The basin has a diameter of 360 mm and a depth of 114 mm.
- Easy to operate with a knee.
- Connecting materials included.

code	mm	€
810316	400x428x(H)406	**179,00**

18/0 stainless steel 18/8 stainless steel

With knee-operated faucet

810309

KITCHEN SINK – WITH KNEE-OPERATED FAUCET

- Turn on the water in a hygienic way by simply pressing your knee against the front panel.
- Equipped with hot and cold water mixer which is located under the front panel.
- Basin and backsplash made of 18/8 stainless steel.
- Comes with spout and soap dispenser.
- Front panel dimensions: 284x(H)183 mm.
- Sink dimensions: 335x235x(H)114 mm.
- Water connection: 1/2", drain hole Ø 50 mm.

code	mm	€
810309	400x330x(H)560	**196,00**

238073

238080

FILTER FOR ICE MACHINES 3.0

- Complete water filtration station designed for under-counter ice makers and ice flakers.
- Filter cartridge with head for ice makers and ice flakers:
  (1) Removes solid impurities above 20 microns - improves water clarity,
  (2) Removes chlorine and its derivatives - improves taste and odor of water,
  (3) Neutralizes calcium carbonate - prevents scale buildup on surfaces in contact with water.
- The filter can be wall-mounted or freely placed on the floor after connecting to water.
- Three-way valve for easy rinsing and venting of the filtration system.
- Periodic efficiency: 12 months or 30,000 liters.
- Maximum operating pressure: 6 bar.
- Maximum flow rate: 1 l/min.
- Maximum water hardness: 500 ppm.
- Operating temperature range: 2-38°C.
- Water connection: 3/4".
- Cartridges also available for separate purchase: code 238080.

code	€
238073	**140,00**

FILTERING CARTRIDGE FOR ICE MACHINES FILTER 3.0

- Replaceable cartridge for filter head.
- Filter cartridge:
  (1) Removes solid impurities above 20 microns - improves water clarity,
  (2) Removes chlorine and its derivatives - improves taste and odor of water,
  (3) Neutralizes calcium carbonate - prevents scale buildup on surfaces which have contact with water.
- Efficiency: up to 12 months or 30,000 liters.
- Maximum operating pressure: 6 bar.
- Maximum flow rate: 1 l/min.
- Maximum water hardness: 500 ppm.
- Operating temperature range: 2-38°C.
- Compatible with HENDI filter for ice machines (code: 238073).

code	€
238080	**18,50**

REVERSE OSMOSIS FILTERS

- Reverse osmosis membrane filters for water filtration – the ultimate result is completely chemically pure, demineralized water.
- Water purified through reverse osmosis translates into:
  - no need for manual glass and cutlery polishing,
  - stronger detergent action, thereby reducing the use of cleaning agents and polishers,
  - extended lifespan and increased energy efficiency of appliances connected to water.
- For use in professional gastronomy – designed for professional food service equipment (not necessarily for purifying drinking water due to the taste after purification).
- The membrane only allows water molecules to pass through – it has pores with a diameter of 0.0001 micrometers.
- The membrane is factory-installed in the appliance – no need for self-assembly.
- Compact design – the housing already contains threads for connecting pre-filters.
- Built-in pump, controlled by pressure sensors.
- Water inlet diameter: 3/4".
- Operating pressure: from 2.2 to 6 bar.
- Maximum water hardness: 1500ppm.
- Maximum chlorine concentration: 0.3ppm. pH range of feed water: 2-11.
- Reduction of impurities and hardness up to 95%.
- Supplied with a water connection hose.
- Operating principles of reverse osmosis:
  - water flowing through the pre-filter cartridge is purified from contaminants larger than 5 microns (sand, rust, etc., as well as chlorine),
  - then it is passed through the osmotic membrane, which acts as a barrier for organic and inorganic contaminants, heavy metals, radioactive elements, and carcinogens,
  - the clean water is directed to the end filter,
  - after molecular filtration, the water passes through a mineralizing cartridge, further saturating it with mineral salt ions.

238035

238028

REVERSE OSMOSIS FILTER 1.0

- Housing made of synthetic material.
- Maximum efficiency at water temperature of 25°C and pressure of 4 bar, with TDS of 250 ppm: 1.5 l/min.
- Equipped with a pre-filter with activated carbon and a sedimentation final cartridge.
- Cartridges also available for separate purchase: pre-filter (code: 238066) and final (code: 238059).

code	V	W	mm	€
238035	230	140	360x130x(H)465	**465,00**

REVERSE OSMOSIS FILTER 2.0

- Stainless steel housing.
- Maximum efficiency at water temperature of 25°C and pressure of 4 bar, with TDS of 250 ppm: 2.9 l/min.
- Equipped with a pre-filter with activated carbon.
- Pre-filter cartridge also available for separate purchase (code: 238042).

code	V	W	mm	€
238028	230	178	420x150x(H)445	**1 470,00**

238066

238059

238042

PRE-FILTER FOR REVERSE OSMOSIS FILTER 1.0

- Carbon-sediment cartridge - 3/4" connection.
- Reduces the level of mechanical impurities and free chlorine present in the input water - protects the osmotic membrane.
- Medium - activated carbon and string cartridge.
- Lifespan: approximately 6 months (11,000 liters) depending on water quality.
- Maximum flow rate: 3.8 l/min.
- Maximum pressure: 6 bar.

code	€
238066	**6,05**

CARTRIDGE FOR REVERSE OSMOSIS FILTER 1.0

- Sediment filter cartridge – allows for connection with a hose with internal thread 3/4".
- Medium – polypropylene string cartridge.
- Lifespan: approximately 6 months (11,000 liters), depending on water quality.
- Maximum flow rate: 3.8 l/min.
- Maximum pressure: 6 bar.
- Designed for HENDI reverse osmosis filter 1.0 (code: 238035).

code	€
238059	**4,20**

PRE-FILTER FOR REVERSE OSMOSIS FILTER 2.0

- The cartridge contains activated carbon in block form.
- Effectively removes mechanical impurities larger than 5 micrometers.
- Removes chlorine and its harmful derivatives, improving the taste and smell of water.
- Lifespan approximately 6 months (11,000 liters) depending on water quality.
- Maximum flow rate: 3.8 l/min.
- Maximum pressure: 6 bar.
- Quick-connect fitting: 1/4".

code	€
238042	**10,50**

PROFIT WITH THE HENDI WATER FILTERS

- Soft, contaminant-free water
- Reduction of chlorine levels
- Bacteriostatic protection
- Water free from limescale, with excellent taste and smell
- Prevention of rusting of equipment components

ADVANTAGES OF THE HENDI FILTERS

- Quick installation
- Built-in head with adjustable bypass setting: 0–70%
- Carbon cartridge in ring form – effective filtration
- Starter kit for installation – no additional tools required
- One filter can be used simultaneously for multiple devices
- Integrated heads – optimal hygiene maintenance

- Especially recommended for use with: convection-steam ovens, coffee machines, ice cube machines, vending machines, undercounter dishwashers.
- Water treatment technology:
  - elimination of calcium and magnesium ions responsible for water hardness (eliminating limescale – calcium residue)
  - decarbonisation which means removal of calcium carbonate and magnesium carbonate.
- Effect: removing unwanted smells and flavours from water, reducing the amount of chlorine, decreasing hardness, bacteriostatic effect which all result in achieving better taste of water/beverages/dishes and protecting catering equipment.
- The filter consists of:
  - the first carbon filter retains large particles, chlorine, organic matter and other substances that affect negatively the smell and taste of the water,
  - resin filter which reduces the hardness of carbonates,
  - second carbon filter retaining small particles,
  - filter separating suspension.
- Built-in head with possible bypass setting between: 0-70% (there is no need to purchase the head separately).
- Production capacity: the filter has to be replaced 365 days after installation to keep bacteriological safety / or after exceeding max. value of output.

The HENDI filters are suitable for appliances from all manufacturers

Dishwashers

Convection-steam ovens

Coffee makers

Ice makers

Micrometric preliminary filtration – carbon filter removes chlorine, particles, and organic substances

Upper water distribution zone – improves distribution of diffused water

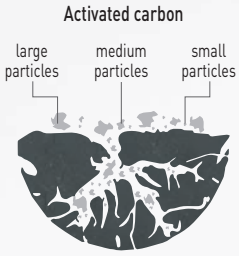
Resin filter – reduction of carbonate hardness, decarbonization

Carbon filter – retaining fine particles, removal of calcium and magnesium ions, the so-called scale

Final filtration – separation of suspension

FILTRATION POTENTIAL

A large number of pores in the carbon filter retains organic sediment, chemical compounds, etc. THAT'S WHY 1 gram of HENDI carbon filter equals the filtration area of a football field!



- Max. output: depends on carbonate hardness of water and the bypass setting.
- Water temperature range at the input: 5-35°C.
- Operating pressure: 2-6 bar.
- Connectors: 3/8" M.

- Installation and operation only in vertical position.
- For the filter's proper installation and operation we recommend purchasing:
  - Installation kit for HENDI water filters (code: 237908),
  - Electronic water flow meter for HENDI filters (code: 237915).

CHOOSE THE APPROPRIATE HENDI FILTER

code	237892	237885	237878	237793	237861
model	Water filter XS	Water filter S	Water filter M	Water filter L	Water filter XL
€	**41,50**	**65,00**	**97,50**	**140,00**	**193,00**
technology	removal of calcium and magnesium ions, decarbonization				
max. operating pressure | water inlet temperature	2-6 bar | 5-35°C				
nominal flow	1 l/min	2 l/min	3 l/min	4 l/min	5 l/min
dimensions	ø87x(H)302 mm	ø87x(H)562 mm	ø135x(H)384 mm	ø173x(H)395 mm	ø173x(H)463 mm
weight (dry/wet)	1,0/1,6 kg	1,8/2,8 kg	2,8/4,2 kg	4,6/6,9 kg	7,7/12,5 kg
connections (inlet/outlet)	M 3/8"				
operating position | usage	vertical				
10° dH – 10% By-pass	787	1 798	3 370	5 056	6 742
10° dH – 30% By-pass	1 010	2 310	4 334	6 500	8 668
10° dH – 40% By-pass	1 180	2 700	5 050	7 585	10 100
10° dH – 0% By-pass	708	1 618	3 034	4 551	6 067

237915

ELECTRONIC WATER FLOW METER FOR HENDI FILTERS

- After setting the production capacity of the filter (0-9900 L) the meter keeps track of the remaining output of the filter.
- The meter can be set to display the remaining operation time (0-720 days).
- Display can also show the current flow in L/min.
- With 3 alarms (sound signals):
  - when the filter's remaining output is lower than 113 L or less than 7 days,
  - when the filters remaining output reaches 0 L or 0 days,
  - low battery warning.
- Vertical installation position.
- Battery-powered: 2 AAA batteries included in the set.
- Suitable connectors: 3/8" M (female or male).

code	mm	€
237915	110x53x(H)70	**60,50**

237908

INSTALLATION KIT FOR HENDI FILTERS

- The set is intended for the HENDI filters S, M, L and Vending of codes: 237793, 237861, 237878, 237885, 237892.
- The set includes:
  - water tube,
  - vent breather hose,
  - 2 connectors,
  - 5 valves.

code	mm	€
237908	ø18x(H)	**39,50**

WATER SOFTENERS (SEMI-)AUTOMATIC

- Using water softeners helps extend the life cycle of catering equipment.
- The softeners are based on an ion-exchange process wherein the calcium and magnesium ions that cause water hardness are captured by ion exchange resin inside the softener.
- It helps reduce maintenance costs thanks to effective prevention of lime scale deposits The device is fitted with a control head that makes it possible to configure working parameters of the water softening system as required.
- The elements inside the head are made of high quality ceramics, resistant to abrasion, corrosion and build-up of impurities (e.g. iron).
- This technology assures perfect seal inside the controller and therefore long and trouble-free operation.
- Water connection diameter 3/4".
- Working pressure: 1.5-6.0 bar.
- Working ambient temperature: 5 – 38°C.
- Max.supply water temperature: 38°C.
- Regeneration time: 37 min.
- Output for 10°dH – 1200 L.
- Resin bed 4,0 L.
- Regeneration tank: 8 kg.
- Maximum water flow: 5 L/min.
- Regeneration salt consumption per 1 cycle: 0.5 kg.

230442

230459

WATER SOFTENER, SEMI-AUTOMATIC

- The semi-automatic resin bed regeneration process using brine is initiated manually.
- Weight: 8 kg.

code	V	W	mm	€
230442	230	18	216x404x(H)504	**256,00**

WATER SOFTENER, AUTOMATIC

- The automatic resin bed regeneration process using brine is initiated automatically.
- Using the control panel the working time, regeneration time and water amount to be treated can be set.
- Automatic lock prevents unwanted access.
- Weight: 7.7 kg.

code	V	W	mm	€
230459	230	18	214x417x(H)505	**314,00**

WATER SOFTENERS MANUAL

- Hard water contains dissolved minerals - calcium and magnesium compounds, among others.
- Calcium and magnesium ions cause scale build-up, which is risky for objects and tools in contact with water or steam.
- Water softening is a process in which all calcium and magnesium compounds causing water hardness are removed.
- When passing through the resin column, calcium and magnesium ions are absorbed by resin particles.
- When ion-exchange ability of the resin wears off, it ought to be restored in an appropriate regeneration process with the use of a salt solution.
- Water softener may be installed wherever water temperature is below 45°C and the water input pressure does not exceed 2 bars.
- Regeneration: uniodised salt only.
- For drinking water only.
- Suitable for softening water for coffee makers, combi steamers, dishwashers and ice cubers.
- Thanks to its small size it is perfect for bars and restaurants.
- Thanks to highest quality components used, the device remains fail-safe and operational for many years.
- Optimum working water pressure: 1-2 bar.

WATER SOFTENER

- During softener regeneration the connected machine must not be used.
- Maximum/minimum water pressure: from 1 to 8 bar.
- Nominal flow: 1000 L/h.
- Ambient temperature: from 4 °C to 35 °C.
- Supply water temperature: from 4 °C to 25 °C.
- Connection size: 3/8".

code	filter capacity (20°dH/30°dH/40°dH)	liters	mm	€
231210	1200/1000/900	8	ø185x(H)400	**107,00**
231227	2520/1680/1260	12	ø185x(H)500	**127,00**
231234	3360/2240/1680	16	ø185x(H)600	**154,00**

231234 231227 231210

SALT TABLETS FOR WATER SOFTENING

- Made of compressed salt – raw material composition is only sodium chloride NaCl.
- Tablet shape – salt dissolves evenly without clumping.
- Intended for:
- Softening water and preventing limescale.
- Water disinfection.
- Extending service life of appliances.
- Great for food service appliances, car washes, water plants, and many other purposes.
- Can be used in all kinds of water softeners.
- Salt tablets comply with Standard EN 973 – Type A .

code	weight (kg)	€
231265	25	**14,00**
237984	10	**6,05**

231265

237984

Prices net of VAT

INSECT KILLERS FOR USE IN THE KITCHEN & RESTAURANT

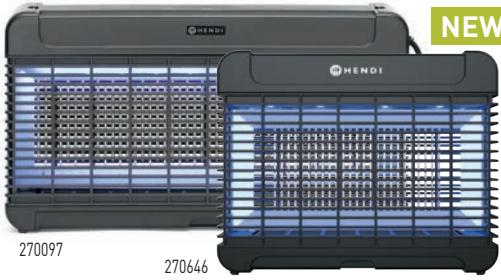
270080

INSECT KILLER WITH ADHESIVE PLATE 100 M²

- Suitable for use in food preparation and serving areas.
- Metal casing including wall mounting.
- 2x15 W UV-A shatter-proof fluorescent tubes.
- Adhesive plate at the rear to catch the insects.
- Maximum range approx. 100 m².
- Adhesive plate included.

code	V	W	mm	€
270080	230	30	544x285x(H)92	**112,00**
270028	230	2x 15W - 270080	2 Replacement lamps for Insect killers	**35,00**
270233	Adhesive plate for insect killers			**34,50**

INSECT KILLERS FOR INDOOR USE



270097 270646

NEW

INSECT KILLER

- Body made of fire resistant ABS for high safety.
- Features a durable UV-A LED light.
- Average working life of the lamp: 20.000 hours.
- Insects are electrocuted with 4000 V.
- Removable collection tray, easy to clean.
- Can be mounted to ceiling by chain or used free standing.

code	For	V	W	mm	€	
270097	300 m²	230	13	470x100 x(H)265	**74,50**	
270646	100 m²	230	11	330x100 x(H)263	**60,50**	N

270172 270165 270158

ABS plastic | Al aluminium | indoor

HIGH VOLTAGE INSECT KILLER

- For indoor use.
- Body made of special treated aluminum alloy and ABS, fire resistant materials for high safety.
- 2x UV-A tubes.
- Insects are electrocuted with 2000 – 2500 V.
- Removable collection tray, easy to clean.
- Can be mounted to ceiling by chain or used free standing.

code	V	W	mm	€
270158	230	26	379x103x(H)265	**46,50**
270165	230	40	515x104x(H)315	**60,50**
270172	230	45	655x90x(H)360	**70,00**

Chain included

Removable collection tray

ABS
plastic

INSECT KILLER WITH ADHESIVE PLATE 120 M²

- Suitable for use in food preparation and serving areas.
- ABS fire-resistant casing, back panel of metal, suitable for wall mounting.
- 1x36 W UV-A shatter-proof fluorescent tubes.
- Adhesive plate at the rear to catch the insects.
- Lamp and adhesive plate are easily replaceable.
- Maximum range approx. 120 m².
- Adhesive plate (390x270 mm) included.

code	V	W	mm	€
270196	230	36	540x80x(H)281	**71,50**
270233	Adhesive plate for insect killers x10		390x270	**34,50**
270240	Replacement lamp for Insect killers			**21,50**

270196

ABS
plastic
in- & outdoor

INSECT KILLERS FOR OUTDOOR USE

270066

INSECT KILLER WATER RESISTANT

- ABS fire proof material for high safety.
- 2x UV-A tube.
- Insects are electrocuted with 2000 V.
- IPX4 waterproof, can be used indoor or outdoor.
- Removable collection tray, easy to clean.
- Chain mounting.

code	-	V	W	mm	€
270066	100 m²	230	40	510x135x(H)305	**90,50**
270141	150 m²	230	45	680x140x(H)305	**95,50**

Chain included

Removable collection tray

REPLACEMENT LAMP FOR FLY KILLERS

- UV-A fluorescent tube.

code	For	V	W	mm	€
934159	270158	230	8	300x15x(H)15	**9,10**
934166	270172 & 270141	230	20	602x24x(H)24	**11,50**
935286	270066 & 270165	230	2x 15	450x25x(H)25	**14,00**

934159

270653

18/8 stainless steel | indoor

NEW

INSECT KILLER WITH ADHESIVE PLATE, 80 M²

- Housing made of 18/8 stainless steel.
- Suitable for areas up to approximately 80 m².
- Features a shatterproof 7W E27 UV-A LED lamp.
- Average working life of the lamp: 20.000 hours.
- Adhesive plate at the rear to catch insects, easily replaceable.
- Designed for wall mounting.
- Includes an adhesive plate (355 x 215 mm).
- Spare lamps are available to purchase separately (code 270660).
- Ideal for restaurants, bakeries, food shops and supermarkets.

code	V	W	mm	€
270653	230	7	400x166x(H)240	**93,00**

270677

NEW

ADHESIVE PLATE FOR INSECT KILLERS

- Pack of 10 adhesive plates.
- Wear disposable gloves during replacement.
- Wash hands after handling.
- Do not eat or drink during replacement.
- Compatible with insect killer lamp 270653.

code	packed per	mm	€
270677	10	355x215	**28,00**

270660

NEW

LED LAMP FOR INSECT KILLERS

- Replacement LED for insect killers (code 270653).
- E27, 7W UV-A LED lamp dedicated for insect killer lamps.
- Average working life of the lamp: 20,000 hours.

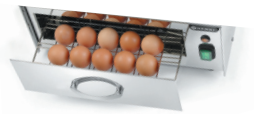
code	-	€
270660		**28,00**

281208

ILOŚĆ JAJ 30

281253

ILOŚĆ JAJ 10



Watch the video

EGG STERILIZER

- Indispensable for each kitchen in school, hotel, restaurant, canteen or pastry shop.
- Disinfects 30 eggs (281208) or 10 eggs (218253) at a time.
- UV resistant grid fixed in bearing drawer.
- Eggs get sterilized in a process of irradiation with waves of 253,7 nm length.
- Irradiation (sterilization) takes around 2,30 minutes.
- Eggs can be used right after the disinfection process.
- Lamps are turned off automatically when opening the drawer.
- Stainless steel casing.
- Bearing-mounted egg rack made of polyester powder-coated steel (281253)
- UV radiator life: 7500 h.

code	-	V	W	mm	€
281253	10 eggs	230	35	422x228x(H)188	**147,00**
281208	30 eggs	230	70	365x550x(H)254	**280,00**

281246

Watch the video

PMMA plexiglas S.S. stainless steel

UV STERILIZER

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

code	V	W	mm	€
281246	230	25	510x160x(H)625	**200,00**

281215

S.S. stainless steel

HENDI 30 KNIFE STERILIZER

- Perfect for sterilizing knives, capacity up to 30 knives
- Disinfection with bactericidal UV radiation
- Stainless steel casing
- Wall-mounted
- Built-in timer, up to 120 minutes
- Weight: 8 kg

code	V	W	mm	€
281215	230	15	482x155x(H)613	**303,00**

HENDI
Tools for Chefs

EXTREME PROFESSIONAL

OVENS

EXTREME PROFESSIONAL COMBI OVEN CLEANER

- Strongly alkaline concentrate.
- Removes burnt oily and tarry residues, hardened grease, as well as organic deposits and discolorations.
- Contains corrosion inhibitors.
- Rinsing required.
- Recommended for devices with CIP option.
- pH 14.

code	liters	€
231388	10	**51,00**

231388

EXTREME STEEL PROFESSIONAL STEEL POLISH AND CLEANER, 1L

- For matte and glossy stainless steel.
- Removes fingerprints and daily grease vapours.
- Recommended for external structures of kitchen equipment, lift cabins, hoods.
- pH 7.
- No rinsing required.
- Ready to use.

code	-	€
979761	1 L	**8,65**

979761

GRILLS OVENS HOODS

PROFESSIONAL GRILL AND OVEN CLEANER

- Ready-to-use, strongly alkaline product for daily removal of oily and tarry deposits, burnt grease and organic discolourations.
- Cleans and degreases.
- Recommended for daily washing of grill, ovens, hoods.
- Helps keep the natural shine of surface.
- Fragrance free.
- pH 14.

code	liters	€
975039	1	**6,30**

975039

HENDI
Tools for Chefs

EXTREME
PROFESSIONAL

975046

975053

EXTREME WASH PROFESSIONAL DISHWASHING DETERGENT FOR COMMERCIAL DISHWASHER

- Contains alkaline concentrate.
- Removes food-based residues, deposits and discolorations.
- No pre-soaking required.
- Anti-corrosive properties.
- Neutral as solution.
- Recommended for all domestic and industrial dishwashers.
- pH 14.

code	-	€
975053	10 L	**42,00**
975046	20 L	**74,50**

975015

975022

EXTREME SHINE PROFESSIONAL RINSE AID FOR TABLEWARE AND CATERING EQUIPMENT

- Contains organic acids.
- Removes minerals
- Contained in water.
- Suitable for all commercial and industrial dishwashers.
- Recommended for glass, ceramic, faience, Teflon, enamel-coated and metal dishes.
- Safe for hand-painted dishes.
- No wiping required.
- pH 1.

code	-	€
975015	10 L	**37,00**
975022	5 L	**21,00**

699317

EXTREME ALU WASH PROFESSIONAL DETERGENT FOR WASHING ALUMINIUM DISHES IN COMMERCIAL DISHWASHERS

- Special developed detergent for use in commercial dishwashers.
- Ideal for washing kitchen and bakery equipment and utensils like: containers, trays, pans, grids, kitchen utensils and cutlery.
- Effectively removes protein, fat, starch and oil residues.
- Safe to use on aluminium, stainless steel, plastic and porcelain.
- Effectively removes the residues of fat, protein, starch and oil.
- It doesn't foam, ensuring that no detergent residues are left at the end of the cycle.
- Not suitable for every type of anodized aluminium, to check the effects apply a bit of detergent to a small spot.

code	-	€
699317	20 L	**88,50**

975145

EXTREME PURE PROFESSIONAL CONCENTRATED SOLUTION FOR MANUAL DISHWASHING - 5L

- Concentrate for hand washing up. Safe for every dish - glass, ceramics, enamel-coated, steel, plastic, precious and non-ferrous metals. Softens and removes food residues, grease and discolorations. Leaves natural shine. Guarantees excellent density and viscosity. Lemon fragrance. Hands and environment friendly, works with hard water. USE: recommended working solution: 50 ml/1 l of water; recommended washing and rinsing temperature approx. 30-40°C; rinse with clean, running potable water, the concentrate may be used non-diluted.
- WARNING: THE PRODUCT MAY BE USED FOR IMMERSION METHOD.

code	-	€
975145	5 L	**9,35**

975008

PROFESSIONAL DESCALER FOR COMMERCIAL DISHWASHERS

- Contains phosphoric acid.
- Remove mineral deposits and limescale.
- Can be used on boilers, sterilisers and dishwashers.
- Eliminates streaks.
- Fragrance-free.
- Surface friendly.
- Rinsing required.
- Recommended for all dishwasher types.

code	-	€
975008	1 L	**5,85**

EXTREME WASH & SHINE PROFESSIONAL SET

- Set includes dishwashing detergent 975053 and rinse aid 975022.

code	€
979792	**56,00**

979792

HENDI
Tools for Chefs

EXTREME
PROFESSIONAL

976678

976661

EXTREME MILK SYSTEM CLEANER NEW FORMULA, A PROFESSIONAL MILK FROTHER LIQUID CLEANER FOR AUTOMATIC COFFEE MACHINES.

- For cleaning of the milk frother in all coffee machines with foaming systems or attachments.
- Removes old, crystallised proteins and fat.
- Continuously purges the lines.
- A bottle with a convenient dispenser.

code	liters	€
976661	0,25	**7,70**
976678	1	**6,75**

231296

EXTREME_MILK FROTHER CLEANER PROFESSIONAL LIQUID MILK FROTHER CLEANER

- Cleaner for milk frothers in any coffee machines equipped with frothers or frothing attachments.
- Removes old, crystallised protein and grease.
- For daily clearing of milk tubes.
- Contains phosphoric acids.
- Has a descaling effect.
- pH 1

code	-	€
231296	1 L	**6,30**

EXTREME COFFEE TABLETS NEW FORMULA, PROFESSIONAL COFFEE MACHINE CLEANING AGENT

- For removal of various contaminations accumulated in outlets, filters and spoons of coffee machines.
- The product also cleans vacuum flasks, hot water urns and coffee pots.
- Cleaning using the product should be repeated every 2 weeks or 250 coffee cups.
- NOTE: This product does not remove scale. Use the Extreme Descaler scale remover to remove scale.

code	packed per	€
976630	25	7,25
976654	10	2,70

976630

976654

976685

EXTREME COFFEE LAB NEW FORMULA, A PROFESSIONAL CLEANING POWDER FOR BEAN TO CUP COFFEE MACHINES.

- For cleaning of coffee machine interiors (grind and brew, pressure, bean to cup types).
- Removes hard coffee deposits, also preferred for periodic cleaning - removes stains from china, faience, glaze and internal surfaces of vacuum bottles and heaters.

code	weight (kg)	€
976685	0,75	12,00

976692

EXTREME DESCALER NEW FORMULA, A PROFESSIONAL SCALE REMOVER - 30 TABLETS IN A PACK

- For removal of scale and limestone infiltrations, as well as other mineral deposits from household appliances.
- Recommended for use in coffee machines, kettles, vacuum bottles, furnaces and other devices where scale deposits form.

code	-	€
976692	30 tablets	17,50

EXTREME DECALCIT PROFESSIONAL POWDER DESCALER/DELIMER

- Descaler and delimer power to remove lime residues and other mineral deposits from kitchen equipment.
- Recommended for coffee machines, kettles, containers, chafing dishes, ovens and other devices susceptible to limescale.

code	-	€
979754	0,5 kg	11,50

979754

18/8 stainless steel | indoor

NEW

809693

PAPER TOWEL DISPENSER

- Made of stainless steel 18/8.
- Integrated viewing slot for quick fill-level control.
- Wall-mounted design.
- Suitable for standard folded paper towels, size: max. 250x115 mm (unfolded size 250x230 mm).
- Capacity: 250 pcs.
- Intended for washrooms, kitchen areas, back-of-house spaces, and other shared work areas.

code	mm	€
809693	270x130x(H)130	**29,00**

18/8 stainless steel

NEW

809792

HAIR NET DISPENSER

- Made of stainless steel 18/8.
- Closed front design protects disposable hair nets from external contamination.
- Top-opening lid for quick refilling.
- Bottom opening supports neat one-by-one dispensing.
- Integrated fill-level indicator.
- Wall-mounted construction.
- Intended for hygiene stations in food preparation areas, production spaces, and laboratories.

code	mm	€
809792	400x230x(H)505	**112,00**

18/8 stainless steel

NEW

809778 809785

PAPER TOWEL DISPENSER, LOCKABLE

- Made of stainless steel 18/8.
- Front-loading construction for convenient and fast refilling.
- Enclosed design.
- Integrated viewing slot for quick fill-level control.
- Lockable design, key included.
- Suitable for standard folded paper towels, size: max. 250x115 mm (unfolded size 250x230 mm).
- Wall-mounted design.
- Intended for washrooms, kitchen areas, back-of-house spaces, and other shared work areas.

code	-	mm	€
809778	250 pieces	260x120x(H)160	**63,00**
809785	500 pieces	260x120x(H)270	**77,00**

18/8 stainless steel

NEW

809808

APRON DISPENSER

- Made of 18/8 stainless steel.
- Designed for storing and dispensing disposable aprons.
- Wall-mounted design.
- Closed housing helps protect the aprons from external contamination.
- Supports tidy storage in hygiene and prep areas.
- Suitable for both loose aprons and aprons on a roll.

code	mm	€
809808	350x140x(H)500	**112,00**

NEW

18/8 stainless steel

GLOVE DISPENSER

- Made of stainless steel 18/8.
- Suitable for disposable glove boxes.
- Open-front design for quick access.
- Wall-mounted construction.
- Fits glove boxes up to 255×130×(H)80 mm.
- Intended for entrances, workstations, and preparation areas.

code	mm	€
809662	260x96x(H)130	**25,00**
809679	260x96x(H)260	**31,00**
809686	260x96x(H)390	**34,00**

809662

809679

809686

NEW

18/8 stainless steel

809839

809846

PAPER TOWEL BIN

- Made of stainless steel 18/8.
- Perforated body.
- Open-top design for quick disposal.
- Suitable for collecting used paper towels.
- Can be wall-mounted or hung under a sink.
- Intended for washrooms, back-of-house spaces, production facilities, and other shared work areas.

code	liters	mm	€
809839	35	220x270x(H)400	**79,00**
809846	60	350x270x(H)550	**142,00**

809822

NEW

18/8 stainless steel

WASTE BIN

- Made of stainless steel 18/8.
- Hinged lid.
- Designed for everyday waste collection.
- Side handles for easy lifting and moving.
- Suitable for washrooms, kitchen areas, utility rooms, and back-of-house spaces.

code	liters	mm	€
809815	60	350x350x(H)600	**249,00**
809822	80	350x350x(H)770	**279,00**

AMER★BOX®

PP polypropylene

NEW

SLIM WASTE BIN

code	liters	mm	€
691137	60	455x315x(H)580	**36,00**

691137

873465

873458

873458

PP polypropylene | stackable

TRASH CONTAINER

- Made of Polypropylene.
- Pedal-operated.
- Includes handle and wheels.
- Lids sold separately in 6 colours.

code	liters	mm	€
873458	120	510x425x(H)875	**56,50**

PE polyethylene

LID FOR TRASH CONTAINER

- Lid for waste bin, code 873458.

code	colour	mm	€
873465	Green	505x415	**12,50**
873472	Black	505x415	**12,50**
873489	Yellow	505x415	**12,50**
873496	Red	505x415	**12,50**
873502	Blue	505x415	**12,50**
873519	Brown	505x415	**12,50**

873465 873472 873489 873496 873502 873519

809952

S.S. stainless steel

WALL-MOUNTED PAPER TOWEL DISPENSER

- Made of stainless steel.
- Serrated limiter for easy tearing off a single paper towel leaf.
- Max. width of a paper towel roll: 297 mm.
- Screws for wall-mounting included.

code	mm	€
809952	395x290x(H)260	28,50

809914

S.S. stainless steel

FREE-STANDING PAPER TOWEL DISPENSER

- Made of stainless steel.
- Serrated limiter for easy tear-off of paper sheets.
- Max. width of a paper towel roll: 430 mm.

code	mm	€
809914	540x395x(H)975	60,50

PP polypropylene

663950

WET FLOOR SIGN

- Warning in 5 languages.

code	mm	€
663950	300x460x(H)615	11,00

691083

S.S. stainless steel

LAUNDRY TROLLEY

- Stainless steel structure with removable laundry bag.
- The laundry bag is made of oxford fabric and it is washable.
- 4 wheels of which 2 are castor wheels.

code	mm	€
691083	900x650x(H)850	124,00

873397

MOP BUCKET

- Made of plastic.
- Includes large wringer.
- 4 wheels.
- Includes handle.
- Capacity: 16L.

code	liters	€
873397	16	18,50

LAUNDRY BAG FOR LAUNDRY TROLLEY

- Laundry bag for HENDI Laundry trolley 691083.
- Made of Oxford fabric.
- Can be cleaned in a washing machine.

NEW

code	€
691090	27,00

AMER★BOX®

PP
polypropylene

691038

ROUND WASTE BIN

code	liters	mm	€
691038	120	ø550x(H)690	**76,00**
691403	80	ø490x(H)620	**59,50**

LID FOR ROUND WASTE BIN

code	-	mm	€
691045	fits 691038	ø570x(H)35	**18,50**
691410	fits 691403	ø505x(H)35	**14,00**

691045

OPEN COVER FOR ROUND WASTE BIN

code	-	mm	€
691052	fits 691038	ø570x(H)135	**22,50**
691427	fits 691403	ø510x(H)120	**22,00**

691052

PUSH LID FOR ROUND WASTE BIN

code	-	mm	€
691069	fits 691038	ø580x(H)190	**35,00**
691434	fits 691403	ø505x(H)190	**24,50**

691069

TROLLEY FOR ROUND WASTE BIN

code	-	mm	€
691076	fits 691038	ø455x(H)165	**36,50**
691441	fits 691403	ø400x(H)165	**28,00**

691076

AMER★BOX®

PP polypropylene

DESIGNED IN USA

691151

PEDAL BIN

code	liters	mm	€
691151	68	490x410x(H)660	**63,50**
691168	87	500x410x(H)815	**79,00**

S.S. stainless steel

TRASH BAG HOLDER

- Frame made of stainless steel.
- Intended for 70x110 cm, 120L garbage bags.
- Foot-operated clamping mechanism keeps the bag closed.
- 2 castors with brakes.

code	mm	€
691021	420x580x(H)960	**106,00**

Foot-operated clamping mechanism keeps the bag closed

691021

RUBBER BAND FOR TRASH BAG HOLDER

NEW

- For HENDI Trash bag holder 691021.

code	€
944660	**6,05**

S.S.
stainless steel

ROUND PEDAL WASTE BIN WITH INNER BIN

- Body made of stainless steel.
- Polished surface finish.
- Comfortable, hygienic opening.
- Anti-slip pedal Innovative "click-lock" system locking the lid after opening.
- Polypropylene inner bin with a double handle to keep the bin liner in place.

code	liters	mm	€
691311	5	ø210x(H)280	**17,00**
691335	20	ø300x(H)440	**34,00**
691342	30	ø300x(H)650	**45,50**

691342

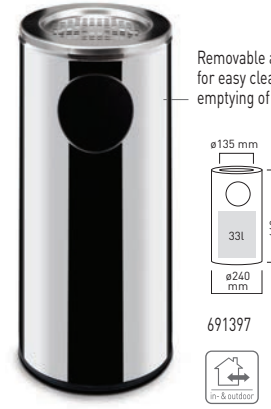
691380

in- & outdoor

STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body.
- Polished surface finish.
- Removable ashtray placed over the bin for easy cleaning and emptying of the bin.
- Bin opening Ø 135 mm.
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm	€
691380	15	ø200x(H)700	**46,00**
691397	33	ø240x(H)660	**92,50**



691397

in- & outdoor

STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body.
- Polished surface finish.
- Removable ashtray placed over the bin for easy cleaning and emptying of the bin.
- Bin opening Ø 135 mm.
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm	€
691397	33	ø240x(H)660	**92,50**

18/8 stainless steel | outdoor

WALL MOUNTED ASHTRAY

- Very robust design, easy to mount against walls and poles.
- Easy to empty thanks to the bottom that can be opened and closed with a key.

code	mm	€
440216	ø75x(H)460	**88,50**

440216

18/8 stainless steel

STANDING ASHTRAY POLE

- Very robust design, can be mounted on the floor or stand free.
- Easy to empty, upper part can be unlocked with a key and then emptied.
- Base is Ø 170 mm, pole is Ø 75 mm.

code	mm	€
440223	ø170x(H)920	**133,00**

440223

16

Furniture

Durability you can rely on

Stainless steel furniture for self-assembly.
Fast and easy fastening.
Compact packaging - low shipping costs.

KNOCKED-DOWN
FURNITURE DELIVERED
IN A HANDY PACKAGE

1

ALL ELEMENTS
ARE READY-TO-ASSEMBLE,
SCREWS AND HEX KEY INCLUDED

2

QUICK ASSEMBLY OF LEGS
USING HEX KEY
AND SCREWS

3

SOLID MODEL
READY TO USE
IN 5 MINUTES!

4

ADJUSTMENT HEX KEY
FOR QUICK ASSEMBLY

SOLID FASTENING OF LEGS
USING TWO SCREWS

STABLE LEVELLING
AND HEIGHT ADJUSTMENT

812457

817568

CENTRAL WORK TABLE BUDGET LINE

- Worktop and shelf made of stainless steel.
- Shelf connected to the stainless steel legs with an aluminium collar.
- Height-adjustable legs.
- Tabletop and shelf load capacity: 130 kg.

code	mm	€
812457	1200x600x(H)850	**195,00**
812440	1000x600x(H)850	**177,00**
812464	1400x600x(H)850	**218,00**
812471	1600x600x(H)850	**239,00**
812488	1800x600x(H)850	**261,00**

WORK TABLE WITH BACKSPLASH BUDGET LINE

- Worktop and shelf made of stainless steel.
- Shelf connected to legs with aluminium collar.
- Height-adjustable legs.
- With backsplash.
- Load capacity: 130kg.

code	mm	€
817568	1000x600x(H)950	**204,00**
817575	1200x600x(H)950	**221,00**
817582	1400x600x(H)950	**254,00**
817599	1600x600x(H)950	**277,00**
817605	1800x600x(H)950	**303,00**

EXTREME STEEL PROFESSIONAL STEEL POLISH AND CLEANER, 1L

code		liters	€
979761	bottle	1	**8,65**

979761

CENTRAL AND WALL TABLES – BOLTED PROFI LINE

- Made of stainless steel.
- Bolted construction for self-assembly, enabling easy transport and storage.
- The worktop is filled with a laminated, waterproof strengthening and soundproofing board.
- Approximate permissible load on the countertop: 70 kg/m².
- Legs made of 40 x 40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.

811276

811511

CENTRAL TABLE WITHOUT SHELF – BOLTED

- Access to the workspace from all sides.

code	mm	€
WITHOUT SHELF, DEPTH 600 MM		
816196	800x600x(H)850	**168,00**
811276	1000x600x(H)850	**193,00**
811283	1200x600x(H)850	**214,00**
811290	1400x600x(H)850	**233,00**

CENTRAL TABLE WITH SHELF – BOLTED

- Non-adjustable shelf – the distance from the floor to the lower edge of the shelf is 160 mm.
- Access to the workspace from all sides.
- Approximate permissible shelf load: 70 kg/m².

code	mm	€
WITH SHELF, DEPTH 600 MM		
816189	800x600x(H)850	**205,00**
811511	1000x600x(H)850	**224,00**
811535	1400x600x(H)850	**275,00**
811542	1600x600x(H)850	**298,00**
811559	1800x600x(H)850	**324,00**
811528	1200x600x(H)850	**249,00**
WITH SHELF, DEPTH 700 MM		
815830	800x700x(H)850	**256,00**
810705	1000x700x(H)850	**279,00**
810712	1200x700x(H)850	**303,00**
810729	1400x700x(H)850	**326,00**
810736	1600x700x(H)850	**349,00**
810743	1800x700x(H)850	**372,00**

CENTRAL AND WALL TABLES – BOLTED PROFI LINE

- Made of stainless steel.
- Bolted construction for self-assembly, enabling easy transport and storage.
- The worktop is filled with a laminated, waterproof strengthening and soundproofing board.
- Approximate permissible load on the countertop: 70 kg/m².
- Legs made of 40 x 40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.

811245

811467

WALL TABLE – BOLTED

- Made of stainless steel.
- Bolted construction
- Worktop is filled with a laminated, waterproof strengthening and soundproofing board.
- Approximate permissible load on the countertop: 70 kg/m².
- Legs made of 40 x 40 mm profiles.
- Adjustable feet (+25/-5 mm).
- Does not include shelf.

code	mm	€
DEPTH 600 MM		
811238	800x600x(H)850	**168,00**
811245	1000x600x(H)850	**203,00**
811252	1200x600x(H)850	**217,00**
811269	1400x600x(H)850	**233,00**
DEPTH 700 MM		
812679	1000x700x(H)850	**226,00**
812686	1200x700x(H)850	**233,00**
812693	1400x700x(H)850	**251,00**

WALL TABLE WITH SHELF – BOLTED

- Splashback 40 mm high protecting the wall against stains.
- Non-adjustable shelf – the distance from the floor to the lower edge of the shelf is 160 mm.
- Approximate permissible shelf load: 70 kg/m².

code	mm	€
DEPTH 600 MM		
811467	1000x600x(H)850	**244,00**
811474	1200x600x(H)850	**265,00**
811481	1400x600x(H)850	**298,00**
811498	1600x600x(H)850	**324,00**
811504	1800x600x(H)850	**342,00**
811450	800x600x(H)850	**228,00**
DEPTH 700 MM		
812716	800x700x(H)850	**275,00**
812723	1000x700x(H)850	**293,00**
812730	1200x700x(H)850	**312,00**
812747	1400x700x(H)850	**328,00**
812754	1600x700x(H)850	**361,00**
812761	1800x700x(H)850	**379,00**

SINK TABLES – BOLTED PROFI LINE

- Bolted construction for self-assembly, enabling easy transport and storage.
- Made of stainless steel.
- The chamber is bolted seamlessly into the countertop, pressed from one sheet of stainless steel.
- Sink dimensions: 400x400x(H)250 mm.
- Standard embossing in the bottom for the siphon: ø50 mm.
- Tap hole: ø30 mm.
- 10 mm embossing of the worktop to prevent water from spilling out.
- The approximate permissible load on the countertop is 70 kg/m².
- Splashback 40 mm high to protect the wall against stains.
- The rear legs of the table are moved away from the wall by 50 mm to facilitate wall installation.
- Legs made of 40x40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.

811573

811870

SINK TABLE – BOLTED, DEPTH 600 MM

code	mm	sink location	€
DEPTH 600 MM			
811849	600x600x(H)850	in the middle	**286,00**
811573	1000x600x(H)850	on the right	**349,00**
812648	1000x600x(H)850	on the left	**337,00**
DEPTH 700 MM			
812877	600x700x(H)850	in the middle	**340,00**
812884	1000x700x(H)850	on the right	**407,00**

SINK TABLE WITH SHELF – BOLTED

- Shelf without filling, non-adjustable – distance from the floor to the lower edge of the shelf is 160 mm.

code	mm	sink location	€
DEPTH 600 MM			
811856	600x600x(H)850	in the middle	**326,00**
811863	800x600x(H)850	on the right	**356,00**
812495	800x600x(H)850	on the left	**354,00**
811870	1000x600x(H)850	on the right	**403,00**
812631	1000x600x(H)850	on the left	**403,00**
DEPTH 700 MM			
812938	1000x700x(H)850	on the right	**419,00**
812945	1000x700x(H)850	on the left	**419,00**

A 10 mm raised edge on the countertop prevents water from spilling

SINK TABLES – BOLTED PROFI LINE

- Bolted construction for self-assembly, enabling easy transport and storage.
- Made of stainless steel.
- The chamber is bolted seamlessly into the countertop, pressed from one sheet of stainless steel.
- Sink dimensions: 400x400x(H)250 mm.
- Standard embossing in the bottom for the siphon: ø50 mm.
- Tap hole: ø30 mm.
- 10 mm embossing of the worktop to prevent water from spilling out.
- The approximate permissible load on the countertop is 70 kg/m².
- Splashback 40 mm high to protect the wall against stains.
- The rear legs of the table are moved away from the wall by 50 mm to facilitate wall installation.
- Legs made of 40x40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.

811580

811887

TABLE WITH 2 SINKS, BOLTED

code	mm	€
DEPTH 600 MM		
811580	1000x600x(H)850	**410,00**
DEPTH 700 MM		
812952	1000x700x(H)850	**454,00**

TABLE WITH 2 SINKS AND SHELF – BOLTED

- Shelf without filling.
- Non-adjustable.
- Distance from the floor to the lower edge of the shelf is 160 mm.

code	mm	€
DEPTH 600 MM		
811887	1000x600x(H)850	**479,00**
DEPTH 700 MM		
812969	1000x700x(H)850	**512,00**

811818

SINK

- Made of durable stainless steel (AISI 304).
- Intended for wall-mounting.
- Internal dimensions 350x250x(H)103mm.
- ø35mm opening for tap instalment, fits HENDI 970522 tap.
- ø51mm drain compatible with standard traps

code	mm	€
811818	400x290x(H)145	**77,00**

CENTRAL AND WALL TABLES – BOLTED KITCHEN LINE

- Bolted construction for self-assembly, enabling easy transport and storage.
- Made of stainless steel.
- The worktop is reinforced with a longitudinal profile at the bottom.
- Maximum load on the countertop: approx 70 kg/m².
- Available with or without a 40 mm backsplash.
- Legs made of 40x40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.

817070

817162

CENTRAL TABLE, BOLTED

code	mm	€
817056	600x600x(H)850	**160,00**
817063	800x600x(H)850	**170,00**
817070	1000x600x(H)850	**179,00**
817087	1200x600x(H)850	**189,00**

CENTRAL TABLE WITH SHELF – BOLTED

code	mm	€
817094	600x600x(H)850	**191,00**
817100	800x600x(H)850	**207,00**
817162	1000x600x(H)850	**224,00**
817179	1200x600x(H)850	**240,00**

817209

817278

WALL TABLE, BOLTED

code	mm	€
817186	600x600x(H)850	**168,00**
817193	800x600x(H)850	**179,00**
817209	1000x600x(H)850	**189,00**
817216	1200x600x(H)850	**198,00**

WALL TABLE WITH SHELF – BOLTED

code	mm	€
817223	600x600x(H)850	**200,00**
817261	800x600x(H)850	**217,00**
817278	1000x600x(H)850	**233,00**
817285	1200x600x(H)850	**249,00**

SINK TABLES – BOLTED KITCHEN LINE

- Bolted construction for self-assembly, enabling easy transport and storage.
- Made of stainless steel.
- Sink dimensions 400x400x(H)250mm.
- Standard hole in the bottom for the siphon: ø50 mm.
- Tap hole: ø30 mm.
- Splashback 40 mm high to protect the wall against stains.
- Approximate permissible load on the tabletop and shelf (if applicable): 70 kg/m^2.
- Legs made of 40x40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.

816790

817025

SINK TABLE, BOLTED

code	mm	sink location	€
816752	600x600x(H)850	in the middle	**270,00**
816769	800x600x(H)850	on the right	**282,00**
816776	800x600x(H)850	on the left	**282,00**
816783	1000x600x(H)850	on the right	**296,00**
816790	1000x600x(H)850	on the left	**296,00**

SINK TABLE WITH SHELF, BOLTED

code	mm	sink location	€
816806	600x600x(H)850	in the middle	**303,00**
816998	800x600x(H)850	on the right	**321,00**
817001	800x600x(H)850	on the left	**321,00**
817018	1000x600x(H)850	on the right	**340,00**
817025	1000x600x(H)850	on the left	**340,00**

817049

817032

TABLE WITH 2 SINKS – BOLTED

- 2 sink chambers welded seamlessly into the countertop, each pressed from one sheet of stainless steel.

code	mm	€
817049	1000x600x(H)850	**363,00**

TABLE WITH 2 SINKS AND SHELF, BOLTED

code	mm	€
817032	1000x600x(H)850	**419,00**

TABLE WITH 2 SINKS – WELDED

- Welded construction for extra strength.
- Sink measures 400x400x (H) 250mm, pressed from a single sheet of steel and seamlessly welded into the worktop.
- Predrilled drain opening ø 50 mm, compatible with standard traps.
- Predrilled ø 30 mm tap instalment opening.
- Worktop fitted with 40 mm backsplash and 10 mm water edge.
- Feet placed 50 mm from the edge for easy wall instalment.
- Adjustable feet: +25/-5 mm.

815007

code	mm	€
815007	1000x600x(H)850	**475,00**

WALL WORK TABLE CABINETS – WELDED

- Made of stainless steel.
- Door handles made of synthetic material.
- Welded construction ensuring durability and stability.
- Worktop filled with a waterproof laminated board, strengthening and soundproofing the furniture.
- Removable shelf in the cabinet, not adjustable.
- Approximate permissible load on the tabletop and shelf is 70 kg/m².
- Splashback 40 mm high to protect the wall against stains.
- Cabinet moved away from the wall by 100 mm to facilitate wall installation.
- Leg height: 160 mm, with adjustable feet in the range of: +25/-5 mm.

811658

WALL TABLE CABINET WITH SLIDING DOORS – WELDED

code	mm	€
811641	800x600x(H)850	**454,00**
811658	1000x600x(H)850	**500,00**
811665	1200x600x(H)850	**593,00**
811672	1400x600x(H)850	**617,00**
811689	1600x600x(H)850	**663,00**

HANGING CABINETS – WELDED, WITH SLIDING DOORS PROFI LINE

- Welded construction ensuring durability and stability.
- Made of stainless steel.
- Sliding doors on running units.
- Door handles made of synthetic material.
- Approximate permissible shelf load: 70 kg/m².
- The set includes hangers to hang on the wall.

code	mm	€
DEPTH 300 MM		
811207	1000x300x(H)600	**344,00**
814154	800x300x(H)600	**296,00**
DEPTH 400 MM		
814178	800x400x(H)600	**328,00**
814185	1000x400x(H)600	**365,00**
811214	1200x400x(H)600	**386,00**

811207

SINK TABLES, CABINETS, WELDED

- Made of stainless steel.
- Welded construction.
- Standard embossing in the bottom for the siphon: Ø50 mm.
- Tap hole: Ø30 mm.
- Includes a front cover.
- Legs made of 40x40 mm profiles.
- Approximate permissible load on the countertop: 70 kg/m².
- Splashback 40 mm high to protect the wall against stains.
- Rear legs moved 100 mm away from the wall to facilitate wall installation.
- Leg height: 160 mm.
- Adjustable feet (+25/-5 mm).
- Includes hinged doors.
- Does not include back wall.

813492

813690

SINK TABLE, WELDED, WITH CABINET AND HINGED DOORS

- Cabined with hinged doors, with hinges on the left.
- Magnetic latches.

code	mm	€
SINGLE SINK, DEPTH 600 MM		
813492	500x600x(H)850	**461,00**
813522	600x600x(H)850	**496,00**
SINGLE SINK, DEPTH 700 MM		
813546	600x700x(H)850	**519,00**
813539	500x700x(H)850	**482,00**

TABLE WITH 2 SINKS, CABINET – WELDED, WITH SLIDING DOORS

- Cabinet with sliding doors.

code	mm	€
813690	1000x600x(H)850	**779,00**

EXTREME STEEL PROFESSIONAL STEEL POLISH AND CLEANER, 1L

code		liters	€
979761	bottle	1	**8,65**

979761

TABLES WITH WASH TROUGHS – WELDED PROFI LINE

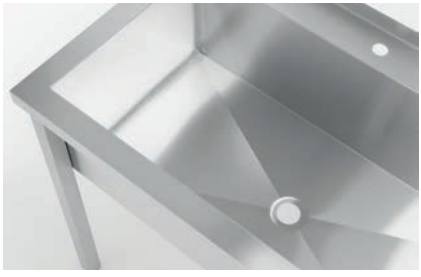
- Made of stainless steel.
- Welded construction ensuring durability and stability.
- Embossing in the bottom of the trough - the so-called "envelope" to completely drain the water.
- Standard embossing in the bottom for the siphon: Ø50 mm.
- Tap hole: Ø30 mm.
- With a front cover.
- Legs made of 40x40 mm profiles.
- Approximate permissible load on the countertop: 70 kg/m².
- Splashback 40 mm high to protect the wall against stains. Rear legs moved 100 mm away from the wall to facilitate wall installation.
- Leg height: 160 mm.
- Adjustable feet in the range: +25/-5 mm.

code	mm	basin size (mm)	€
SINGLE BASIN, DEPTH 600 MM, BOWL DEPTH 300 MM			
813294	600x600x(H)850	486x443x(H)300	**303,00**
811825	800x600x(H)850	686x443x(H)300	**333,00**
811832	1000x600x(H)850	886x443x(H)300	**368,00**
SINGLE BASIN, DEPTH 600 MM, BOWL DEPTH 400 MM			
813423	1000x600x(H)850	886x443x(H)400	**482,00**
813430	1200x600x(H)850	886x443x(H)400	**524,00**
SINGLE BASIN, DEPTH 700 MM, BOWL DEPTH 300 MM			
812853	800x700x(H)850	686x540x(H)300	**391,00**
812860	1000x700x(H)850	886x540x(H)300	**419,00**
DWUKOMOROWY, DEPTH 600 MM, BOWL DEPTH 300 MM			
813485	1200x600x(H)850	2x 541x443x(H)300	**628,00**

TABLE WITH SINGLE WASH TROUGH, WELDED

- Chamber height: 300 mm.
- Depth: 600 mm.

code	mm	€
816707	800x600x(H)850	**321,00**
816714	1000x600x(H)850	**356,00**



NEW

817698

811009

SINK TABLE

- Sink made of 18/8 stainless steel, construction made of 18/0 stainless steel.
- Sink bowl size: 600x500x(H)300 mm.
- Sink bowl with rounded corners.
- Standard embossed siphon opening: Ø50 mm.
- Tap hole: Ø30 mm.
- With front cover.
- 40x40 mm square legs.
- 40 mm splashback.
- Rear legs positioned 100 mm from the wall for easier installation.
- Leg height: 160 mm.
- Adjustable feet: +25/-5 mm.

code	mm	€
817698	800x650x(H)850	**400,00**

TABLE WITH SINGLE WASH TROUGH, WITH SPLASHBACK – BOLTED, DEPTH 600 MM

- Bolted construction for self-assembly, enabling easy transport and storage of the furniture.
- Made of stainless steel.
- Version without front cover and side covers.
- Embossment in the chamber - a slope towards the siphon, the so-called "envelope".
- Chamber height: 300 mm.
- Standard hole in the bottom for the siphon: ø50 mm.
- Centrally located place for mounting the battery: ø30 mm.
- Splashback 40 mm high to protect the wall against stains.
- Distance from the rear edge to the chamber: 100 mm.
- Legs made of 40x40 mm profiles.
- Adjustable feet in the range: +25/-5 mm.

code	mm	€
811009	800x600x(H)850	**349,00**
811023	1000x600x(H)850	**363,00**

EXTREME STEEL PROFESSIONAL STEEL POLISH AND CLEANER, 1L

code		liters	€
979761	bottle	1	**8,65**

979761

811009

Prices net of VAT

811719

WALL SHELF ADJUSTABLE, SINGLE, WITH 2 BRACKETS

- Made of stainless steel.
- Includes 2 consoles for hanging.
- Possibility to disassemble.
- Splashback: 30 mm.
- Approximate permissible shelf load: 25 kg/m².

code	mm	€
811788	1000x300x(H)600	**74,50**
811719	800x300x(H)600	**67,50**
811795	1200x300x(H)600	**79,00**
811801	1400x300x(H)600	**86,00**

811726

DOUBLE WALL SHELF, ADJUSTABLE, WITH 2 BRACKETS

- Made of stainless steel.
- Splashback 30 mm high to protect the goods against falling off the shelf.
- The approximate permissible load on the shelf is 25 kg/m².
- The set includes 2 consoles for hanging on the wall.

code	mm	€
DEPTH 300 MM		
811771	800x300x(H)600	**130,00**
811726	1000x300x(H)600	**147,00**
811733	1200x300x(H)600	**161,00**
811740	1400x300x(H)600	**163,00**
DEPTH 400 MM		
816592	1000x400x(H)600	**205,00**

816486

WALL SHELF, WITH 2 BRACKETS

- Made of stainless steel.
- Splashback 30 mm high to protect the goods against falling off the shelf.
- The approximate permissible load on the shelf is 25 kg/m².
- The set includes 2 consoles for hanging on the wall.

code	mm	€
816486	800x300x(H)250	**74,50**
816493	1000x300x(H)250	**78,00**
816509	1200x300x(H)250	**86,00**
816516	1400x300x(H)250	**100,00**

PASS-THROUGH CUPBOARDS WITH SLIDING DOORS

- Bolted construction for self-assembly, enabling easy transport and storage.
- Made of stainless steel.
- 2 removable shelves, not adjustable.
- 2 non-removable shelves (bottom and middle shelf).
- Approximate permissible load on the tabletop and shelf: 70 kg/m².
- Adjustable feet in the range: +25/-5 mm.

811108

812402

PASS-THROUGH CUPBOARD WITH PARTITION AND SLIDING DOORS – BOLTED

- 8 sliding doors with vertical plastic handles, all on polyamide roller bearings.

code	mm	€
811634	800x500x(H)1800	**1 100,00**
811108	1000x600x(H)1800	**1 240,00**

PASS-THROUGH CUPBOARD WITH SLIDING DOORS – BOLTED

- 4 sliding doors with vertical handles made of synthetic material, all on polyamide roller bearings.

code	mm	€
812402	800x700x(H)1800	**1 090,00**

STORAGE RACK WITH 4 FULL SHELVES – BOLTED

- Made of AISI 430 stainless steel.
- Legs made of 30x30 mm profiles.
- Approximate permissible shelf load: 70 kg/m².
- Adjustable feet in the range: +25/-5 mm.

code	mm	€
812501	600x400x(H)1800	**247,00**
812518	800x400x(H)1800	**275,00**
812525	1000x400x(H)1800	**298,00**
812532	1000x500x(H)1800	**328,00**
812556	1000x600x(H)1800	**328,00**
812549	1200x500x(H)1800	**333,00**
812563	1200x600x(H)1800	**379,00**

812525

NEW

219782

EXTRACTOR HOOD, ANGLED, WALL-MOUNTED, BOLTED

- Made of 18/0 stainless steel.
- Wall-mounted angled design.
- Bolted construction for self-assembly.
- Equipped with 1 ventilation spigot: ø200 mm.
- Supplied with stainless steel labyrinth filters.
- Labyrinth filters are dishwasher safe.
- Grease collected by the labyrinth filters drains into an integrated trough.
- Prepared for wall installation with mounting holes and suspension points.
- Suitable for connection to an external extractor fan or building ventilation system.

code	mm	€
219775	1000x1000x(H)450	**372,00**
219782	1200x1000x(H)450	**396,00**

220986

WALL-MOUNTED EXTRACTOR HOOD, BOLTED

- Made of stainless steel 18/0.
- Bolted construction for self-assembly.
- Labyrinth filters made of stainless steel, dishwasher safe.
- Grease and dirt collected in a built-in trough.
- With spigot for connection to ventilation: 1x ø200 mm.
- Pre-drilled holes and suspension points for installation.
- Should be connected to an external fan or ventilation system.
- Without lighting.

code	mm	€
220986	1005x1000x(H)450	**396,00**
220993	1205x1000x(H)450	**419,00**

229286

WALL-MOUNTED EXTRACTOR HOOD, ANGLED

- Made of stainless steel.
- With spigot for connection to ventilation: 1x ø200 mm.
- A set of labyrinth filters made of stainless steel, dishwasher safe.
- Dirt and grease deposited on the labyrinth filters flow into a special trough.
- System of holes and suspensions for assembly.
- Should be connected to the fan or ventilation system in the building.

code	-	mm	€
229286	without lighting	1000x700x(H)450	**542,00**
229293	without lighting	1200x700x(H)450	**572,00**
229309	with LED lighting	1000x700x(H)450	**610,00**
229316	with LED lighting	1200x700x(H)450	**640,00**

S.S. stainless steel | user assembly | NEW

WORK CABINET WITH SLIDING DOORS, BOLTED

- Made of stainless steel.
- Sliding doors with handles made of synthetic material.
- Stainless steel worktop with waterproof laminated board.
- Bolted construction for self-assembly, making transport and storage easier.
- Removable internal shelf, not adjustable.
- Approx. max. load on worktop and shelf: 70 kg/m².
- 40 mm high splashback.
- 100 mm wall clearance for easier installation against kitchen walls.
- Leg height: 160 mm.
- Adjustable feet: +25/-5 mm.

817759

code	mm	€
817742	800x600x(H)850	**442,00**
817759	1000x600x(H)850	**489,00**
817766	1200x600x(H)850	**575,00**
817773	1400x600x(H)850	**600,00**
817780	1600x600x(H)850	**640,00**

HENDI
Tools for Chefs

EXTREME
PROFESSIONAL

EXTREME STEEL PROFESSIONAL STEEL POLISH AND CLEANER, 1L

- For matte and glossy stainless steel.
- Removes fingerprints and daily grease vapours.
- Recommended for external structures of kitchen equipment, lift cabins, hoods.
- pH 7.
- No rinsing required.
- Ready to use.

code		liters	€
979761	bottle	1	**8,65**

979761

NEW S.S. stainless steel indoor user assembly

238592

PASS-THROUGH DISHWASHER TABLE WITH SINK

- Made of stainless steel.
- Equipped with sink and basket guide.
- Basket guide width: 510 mm.
- With upstand.
- Clasp for connection to hood-type dishwashers.
- Adjustable legs: +25/-5 mm.
- Flat-pack delivery for self-assembly.

code	-	mm	€
238585	Left	1200x815x(H)850	**535,00**
238592	Right	1200x815x(H)850	**535,00**

NEW S.S. stainless steel indoor user assembly

238691

PASS-THROUGH DISHWASHER TABLE

- Made of stainless steel.
- Equipped with basket guide.
- Basket guide width: 510 mm.
- With upstand.
- Clasp for connection to hood-type dishwashers.
- Adjustable legs: +25/-5 mm.
- Flat-pack delivery for self-assembly.

code	-	mm	€
238691	Left	1000x815x(H)850	**407,00**
238721	Right	1000x815x(H)850	**407,00**

SINK TABLE WITH SHELF AND SPACE FOR UNDERCOUNTER DISHWASHER

- For placement over an undercounter appliance.
- Made of high-quality stainless steel (AISI 430).
- Worktop is reinforced and deepened, with a 40 mm upstand at the back. Spread load capacity: 70kg/m².
- The integrated sink measures 400x400x(H)250 mm, comes with a ø30 mm pre-drilled tap hole.
- The reinforced shelf measures 575x585 mm and is non-adjustable.
- The legs are adjustable in height to guarantee level instalment (+25/-5 mm).
- Spread load capacity: ≈70 kg/m².
- Versions available for left- & right-side instalment.
- Flat pack delivery, assembly required.

code	-	mm	€
237519	left	1200x700x(H)850	**430,00**
237526	right	1200x700x(H)850	**430,00**

S.S. stainless steel

237519

811924

LOADING TABLE FOR DISHWASHERS WITH SINK – BOLTED

- Bolted construction for self-assembly, enabling easy transport and storage.
- Chamber welded seamlessly into the countertop, pressed from one sheet of stainless steel.
- Sink dimensions: 400x400x(H)250 mm.
- Standard siphon embossing in the bottom: ø52 mm.
- Guides on the countertop to easily move the baskets on the countertop.
- Legs made of 40x40 mm profiles.
- The approximate permissible load on the countertop is 70 kg/m².
- Adjustable feet in the range: +25/-5 mm.

code		mm	€
811917	left side	1000x600x(H)850	**412,00**
811924	right side	1000x600x(H)850	**396,00**

237656

UNLOADING TABLE FOR DISHWASHERS, WITHOUT SPLASHBACK – BOLTED

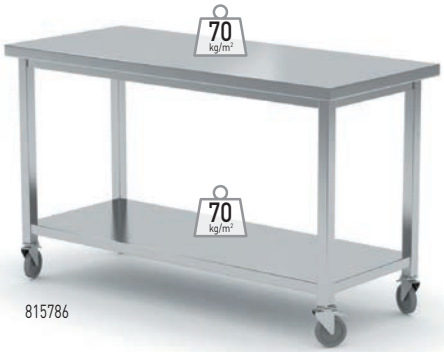
- Bolted construction for self-assembly, enabling easy transport and storage of the furniture.
- Universal model - the table can be mounted on the front, left or right side of the dishwasher (just turn it over).
- Fits dishwasher baskets 500x500 mm.
- Made of stainless steel.
- The top is reinforced at the bottom.
- The embossing on the long edges of the tabletop holds the dishwasher basket stably and serves as guides that make it easier to move the basket around the table.
- Legs made of 40x40 mm profiles.
- Approximate permissible load of the countertop (with uniform load): 70 kg/m².
- Adjustable feet in the range of: +25/-5 mm allow for tilting the table top towards the dishwasher - such table positioning causes water to flow from the table top back into the dishwasher.

code	mm	€
237656	1100x600x(H)850	**372,00**

MOBILE TABLE, WITH SHELF – BOLTED

- Bolted construction for self-assembly, enabling easy transport and storage of the furniture.
- Made of stainless steel.
- Tabletop filled at the bottom with a waterproof laminated soundproofing board.
- Shelf mounted at a height of 200 mm, not adjustable.
- Approximate permissible load on the tabletop and shelf is 70 kg/m².
- Legs made of 40x40 mm profiles.
- 4 swivel castors with a diameter of 125 mm, two of which are equipped with a brake.

code	mm	€
815786	1000x700x(H)850	**365,00**
815793	1200x600x(H)850	**370,00**



815786

UNIQ

Buffet reinvented

design by
Robert Bronwasser

18/0 stainless steel

812044

POT STAND

- Made of stainless steel.
- Welded construction ensuring durability and stability.
- The tabletop is reinforced at the bottom with a steel profile.
- Approximate permissible uniform load on the countertop: 70 kg/m².
- Legs made of 30x30 mm profiles.
- Adjustable feet: +25/-5 mm.

code	mm	€
812044	550x550x(H)450	**133,00**

NEW S.S. stainless steel user assembly

817704

POT STAND, BOLTED

- Made of stainless steel.
- Bolted construction.
- Tabletop reinforced underneath with a steel profile.
- Approximate maximum evenly distributed load: 70 kg/m².
- 30x30 mm square legs.
- Adjustable feet: +25/-5 mm.

code	mm	€
817704	550x550x(H)450	**110,00**

812044

NEW S.S. stainless steel user assembly

DISHWASHER STAND

- Made of stainless steel.
- Bolted construction for self-assembly.
- 2 pairs of basket guides.
- Suitable for 500x500 mm baskets.
- Adjustable feet: +25/-5 mm.
- Compatible with the HENDI Dishwashers 50x50.

code	mm	€
817711	570x560x(H)500	**161,00**

17

Barbecues

Grill masters experience

HENDI

GRILL BARBECUE GREEN FIRE

- Frame made of 18/0 stainless steel.
- Supplied with wind screen.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.
- Elevated chrome-plated steel grid for keeping warm sauces and finished food.
- Fully removable burners and Gastronorm dripping tray.
- Improved burners grant 90% of the surface useful heat.
- Technical parts mounted out of sight.
- Removable legs.
- Easy to clean.

149508

GREEN FIRE WITH 2 BURNERS

- Both include:
  - 1x Chrome plated warming rack.
  - 1x GN 2/1 dripping tray.
- 149621 is equipped with:
  - 1x Flame tamer (code 939956).
  - 2x Grid (code 939949).
- 149508 is equipped with:
  - 1x Cast iron grid (code 932001).
  - 1x Cast iron grid (code 932018).

code	-	kW[HS]	mm	€
149621	2x GN 1/1 barbecue grids	11.6	740x612 x(H)825	**768,00**
149508	Enamelled cast iron Gastronorm 1/1 griddle and grid	11.6	740x615 x(H)825	**814,00**

149591

149614

GREEN FIRE WITH 3 BURNERS

- Includes:
  - 2x Cast iron grid (code 932018).
  - 1x Gast iron griddle (code 932001).
  - 1xChrome plated warming rack.
  - 1x GN 2/1 dripping tray.
  - 1x GN 1/1 dripping tray.

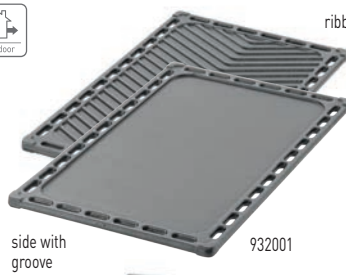
code	kW[HS]	mm	€
149591	17.4	1078x612x(H)825	**1 220,00**

GREEN FIRE WITH 4 BURNERS

- Included:
  - 2x Cast iron grid (code 932018).
  - 2x Gast iron griddle (code 932001).
  - 2x Chrome plated warming rack.
  - 2x GN 2/1 dripping tray.

code	-	kW[HS]	mm	€
149614	On wheeled base	22	1400x612x(H)825	**1 630,00**

outdoor



ribbed side

side with groove

932001

932018

CAST IRON GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.
- Both sides usable, one side smooth, one side ribbed.

code	GN	mm	€
932001	GN 1/1	325x530	**58,00**

CAST IRON GRID

- Suitable for all Green Fire Profi Line barbecues.

code	GN	mm	€
932018	GN 1/1	325x530	**53,50**

170045

18/0 stainless steel

170120

170328

18/0 stainless steel

BARBECUE SKEWERS

code	packed per	mm	€
170045	24	(L)210	**6,65**

BARBECUE SKEWERS

code	packed per	mm	€
170120	6	(L)250	**3,25**
170328	6	(L)350	**4,50**

S.S. stainless steel | Cr chrome plated | outdoor

939949

GRID

- Chrome plated grid.
- Suitable for all Green Fire Profi Line barbecues.

code	mm	€
939949	325x530	**18,50**

Cr chrome plated | 18/0 stainless steel | outdoor

939956

FLAME TAMER

- Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.
- Flame tamer made of stainless steel.
- Suitable for all Green Fire Profi Line barbecues.

code	mm	€
939956	650x530	**35,00**

152706

152805

152904

LAVA ROCKS - FINE

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

code	-	weight (kg)	€
152706	box	3	**8,15**

LAVA ROCKS - COARSE

- Suitable for various types of gas barbecues.
- Coarse, relatively large rocks.

code	-	weight (kg)	€
152904	bag	9	**16,50**
152805	box	5	**13,00**

BAKE- & GRILL-MASTER

154601

154618

BAKE-MASTER MINI

- Frame made of 18/0 stainless steel.
- With enamelled roasting tray.
- Internal dimensions of roasting tray: 290x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,215 m³/h.

code	kW[HS]	mm	€
154601	5.8	340x540x(H)300	**163,00**

BAKE-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With enamelled roasting tray.
- Internal dimensions of roasting tray: 590x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,430 m³/h.

code	kW[HS]	mm	€
154618	11.6	650x540x(H)300	**268,00**

Enamelled frying pan included

154700

154717

GRILL-MASTER MINI

- Frame made of 18/0 stainless steel.
- With chrome-plated grill and enamelled roasting tray.
- Internal dimensions of roasting tray: 290x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,215 m³/h.

code	kW[HS]	mm	€
154700	5.8	340x540x(H)840	**207,00**

GRILL-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With chrome-plated grill and enamelled roasting tray.
- Internal dimensions of roasting tray: 590x480x(H)55 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,430 m³/h.

code	kW[HS]	mm	€
154717	11.6	650x540x(H)840	**303,00**

NEW

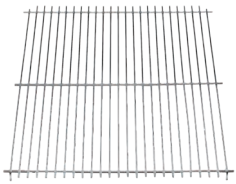
154687

ENAMELLED ROASTING TRAY

- For HENDI Bake-master & Grill-master mini barbecues 154601 154700.

code	€
154687	**36,50**

NEW



154632

GRID FOR GRILL MASTER

- For HENDI Grill-master barbecues: 154717, 154878, 154908.

code	€
154632	**17,50**

GRILL-MASTER PRO GAS GRILLS

- 2 independent gas burners with a piezo ignition.
- 2 flame tamers made of stainless steel 18/0.
- 2 chromed steel grids measuring 470x320 mm.
- A large drip tray which also helps to retain heat within the housing.
- Copper valves with an automatic gas shut-off system - stops the flow of gas when the flame is extinguished.
- Gas hose with a pressure regulator included.
- Suitable for propane and butane gas.

18/10 stainless steel Cr chrome plated

148822

148808

GAS GRILL ROAST-MASTER PRO BLACK

- Housing made of stainless steel 18/0 finished with black enamel.
- Front and 4 legs made of stainless steel finished with black powder coating.

code	kW(HS)	mm	€
148822	11.6	790x560x(H)900	**351,00**

ROAST-MASTER PRO GAS BARBECUE

- Housing made of stainless steel AISI 430.
- 4 legs made of stainless steel AISI 201.

code	kW(HS)	mm	€
148808	11.6	790x560x(H)900	**357,00**

154878

Cr chrome plated | 18/0 stainless steel | outdoor

ROAST-MASTER MAXI

- With chrome plated grid and heavy duty flame tamer.
- Frame and flame tamer made of 18/0 stainless steel.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane or butane gas.
- Consumption 0,430 m³/h.

code	kW[HS]	mm	€
154878	11	650x540x(H)840	**279,00**
144923	Protective cover	720x560x(H)360	**16,50**

144923

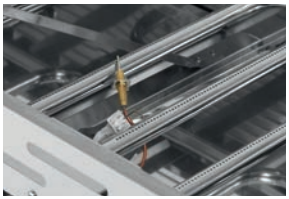
154540

S.S. stainless steel | outdoor

ROAST-MASTER MAXI 50/50

- Frame made of stainless steel.
- Dual surface: half stainless steel grill, half enamelled roasting tray.
- Dimensions of roasting tray: 603x360x(H)60 mm.
- Cooking surface dimensions of the roasting tray: 290x480 mm.
- Piezoelectric ignition.
- Gas hose and pressure regulator included.

code	kW[HS]	mm	€
154540	11	850x675x(H)600	**303,00**



18/0 stainless steel

outdoor

154908

GRILL-MASTER QUATTRO

- Fully stainless steel frame with 2 dripping trays.
- Suitable for propane and butane gas and fitted with 4 burners which can be regulated independently.
- Supplied with 2 nickel-plated grids and 1 enamelled roasting tray (590x480x(H)55 mm internal dimensions).
- Thermocouple and electronic ignition.
- Gas hose and pressure regulator included.
- Consumption 0,8 m³/h.
- On a base with bottom shelf and 4 wheels for easy moving.

code	kW[HS]	mm	€
154908	22	1330x600x(H)920	**535,00**

154656

ENAMELLED ROASTING TRAY

outdoor

- Inner dimensions: 590x480 mm.

code	mm	€
154656	590x480x(H)55	**70,00**

146842

FIESTA XL

- Frame made of powder coated steel.
- Stainless steel base and sheet steel paella pan Ø 800 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
- Suitable for propane gas, consumption 489 g/h.

code	mm	€
146842	1180x810x(H)1000	**1 450,00**

GASGRILLS FIESTA

146002

Burner unit can be removed for easy cleaning

146804

GASGRILL FIESTA 600

- Paella pan made of carbon steel, Ø 600 mm.
- Open base allows space for gas cylinders (5 or 6 kg).
- Gas consumption: 334 g/h.

code	kW[HS]	mm	€
146002	4.8	600x600x(H)870	**814,00**

GASGRILL FIESTA 800

- Paella pan made of carbon steel, Ø 800 mm.
- Open base allows space for gas cylinders (5 or 11 kg).
- Gas consumption: 489 g/h.

code	kW[HS]	mm	€
146804	7	800x800x(H)900	**1 000,00**

PAELLA PAN

- Carbon steel construction with excellent heat conductivity.
- Traditional Spanish-style paella pan.
- Wide, shallow design.
- Suitable for use on gas burners, charcoal grills, open fires, and in ovens.
- Sturdy side handles.
- NOTE: Must be seasoned multiple times before use.

code	capacity	Suitable for Fiesta gas grill	mm	€
622094	4 portions*		ø300x(H)45	**8,50**
622100	6 portions*		ø340x(H)50	**10,50**
622117	8 portions*		ø380x(H)45	**13,00**
622216	10 portions*		ø420x(H)50	**15,50**
622308	12 portions*		ø460x(H)55	**19,00**
622353	16 portions*		ø550x(H)60	**35,00**
622407	20 portions*	146002	ø600x(H)55	**41,00**
622605	40 portions*	146804	ø800x(H)75	**95,50**

* 1 portion = 550 g

622094
622100
622308
622407

622605

S.S. stainless steel | outdoor

700044

GAS BARBECUE TAMPA

- The Tampa has excellent cooking properties due to the optimal heat distribution and hot air circulation inside the burner enclosure.
- The high temperature sears meat evenly and quickly, reducing adhesion to the grid even when the grid hasn't been greased.
- The burner assembly is made entirely of stainless steel and can be completely disassembled for easy cleaning.
- The single lengthwise burner is adjustable, has thermocouple security and piezo ignition.
- The Tampa has a completely black epoxy coated frame with four wheels, two of which are caster wheels, and a secure gas bottle holder.
- Grease which is drained from meat during cooking is led through a special channel to a grease collector.
- Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
- Griddle surface: 1022 x 500 mm.

code	kW[HS]	mm	€
700044	10	1260x580x(H)900	**2 100,00**

18/0 stainless steel | outdoor

XENON PRO

- This stainless steel power grill with folding base is easy to move thanks to its wheels and can be flat-packed into a compact unit during transport.
- The burner develops a high temperature in the windproof unit and therefore this barbecue is suitable for high volume production.
- The unit itself is easy to clean thanks to these high temperatures.
- The grill is fitted with a thermocouple and electronic ignition, gas hose and pressure regulator are included.
- Suitable for propane gas.
- Grid surface area 860x260 mm (2 grids of 430x260 mm).
- Folding and mobile base.
- Gas hose, electronic ignition and pressure regulator included.
- Consumption 536 g/h.

code	kW[HS]	mm	€
148105	7.5	1120x410x(H)900	**558,00**

148105

148624

148631

XANTOS GAS GRILL

- This stainless steel power grill has 4 detachable legs which can be flat-packed into a compact unit for transport.
- The burners develop a high temperature in the windproof unit and therefore this barbecue is suitable for high volume production.
- The unit itself is easy to clean thanks to these high temperatures.
- The two burners can be operated independently.
- Fitted with a thermocouple and electronic ignition, gas hose and pressure regulator are included.
- Suitable for propane gas.
- Grid surface area 540x540 mm (2 grids of 540x270 mm).

code	kW(HS)	mm	€
148624	9.5	770x710x(H)870	**491,00**

XANTOS BLACK GAS GRILL

- This stainless steel power grill has 4 detachable legs which can be flat-packed into a compact unit for transport.
- The burners develop a high temperature in the windproof unit and therefore this barbecue is suitable for high volume production.
- The unit itself is easy to clean thanks to these high temperatures.
- The two burners can be operated independently.
- Fitted with a thermocouple and electronic ignition, gas hose and pressure regulator are included.
- Suitable for propane gas.
- Grid surface area 540x540 mm (2 grids of 540x270 mm).
- The main housing of the burners is enameled in black.
- Front panel and legs powder coated in black.

code	kW(HS)	mm	€
148631	9.5	770x710x(H)870	**491,00**

CHARCOAL BARBECUES

- 18/0 stainless steel with removable stands.

150603

150801

CHARCOAL BARBECUE PATIO

- Fitted with 2 grids of 345x345 mm each.
- Inside dimensions basin: 710x350x(H)max110 mm.
- Double bottom for ash collection.

code	mm	€
150603	770x380x(H)760	**184,00**

CHARCOAL BARBECUE RESTO

- Fitted with 3 grids of 345x345 mm each.
- Inside dimensions basin: 1070x350x(H)max110 mm.
- Double bottom for ash collection.

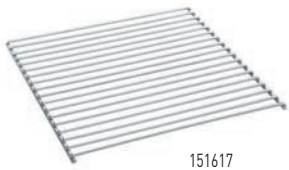
code	mm	€
150801	1145x380x(H)770	**242,00**

NEW

TOP GRID FOR CHARCOAL BARBECUES

- Fits HENDI charcoal barbecues: 150603, 150801.

code	€
151617	**30,00**



151617

OVEN MITTS

- Hendi protective gloves are certified personal protective equipment and comply with the requirements of REGULATION (EU) 2016/425 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 9 March 2016 on personal protective equipment and repealing Council Directive 89/686/EEC. The regulation defines hazard categories I through III, and for each category, methods, and certification requirements are specified. Hendi protective gloves are a category II protective equipment.
- They are CE marked as certified personal protective equipment.
- All our gloves meet the requirements of the general standard EN 420 Protective gloves – General requirements and test methods.
- They provide thermal protection according to EN 407 Protective gloves and other hand protection against thermal risks (heat and/or fire)

Protection against thermal hazards
Gloves that protect against thermal hazards are marked with a pictogram and numbers describing the degree of protection provided, e.g:
– The first digit indicates the burning behaviour, the second resistance to contact heat, the third resistance to convection heat, and the fourth resistance to radiation heat, the fifth resistance to small splashes of molten metal, the sixth resistance to large splash of molten metal.

HEAT RESISTANT BARBECUE GLOVES - 2 PCS

- Heat resistant up to 250°C for 15 seconds.
- Comfortable fit.

code	packed per	mm	€
556634	2	(L)300	**21,50**

556634

HEAT RESISTANT LEATHER BARBECUE GLOVES - 2 PCS

- Heat resistant up to 250°C for 15 seconds.
- Made from cow leather.
- Extra long to protect the forearm.

code	packed per	mm	€
556689	2	(L)460	**25,50**

556689

HEAT RESISTANT LEATHER BARBECUE MITTS, 2 PCS

- Heat resistant up to 100°C, ⩽ 15 seconds.
- Made from cow leather.
- Extra long to protect the forearm.

code	packed per	mm	€
556658	2	(L)460	**23,50**

556658

HEAT RESISTANT GLOVES, LEATHER

- Made of cow leather.
- Inside material made of jersey on palm and woven cotton on cuff.
- Double-layered inner side for added heat protection.
- Extended length for added forearm protection.
- Temperature resistance: 100°C for up to 15 seconds.

code	packed per	mm	€
556597	2	(L)410	**18,00**

NEW

556597

HEAT RESISTANT GLOVES, LEATHER

- Made of cow leather.
- Inside material made of jersey on palm and woven cotton on cuff.
- Extended length for added forearm protection.
- Temperature resistance: 100°C for up to 15 seconds.
- 2pcs.

code	packed per	mm	€
556580	2	(L)410	**15,00**

NEW

556580

BARBECUE APRON

- Canvas 280 g/m².
- Flame retardant coating.

code	mm	€
556696	810x660	**16,50**

556696

WIRE BRUSH SET NARROW - 3 PCS

- Set of 3 different narrow wire brushes.
- Consists of one brush with stainless steel bristles, one with brass bristles and one with nylon bristles.

code	packed per	mm	€
525524	3	(L)178	**3,50**
525531	3	(L)230	**3,50**

BRASS & STAINLESS STEEL WIRE BRUSH SET - 2 PCS

- Set of 2 different wire brushes with 4 rows of 14 bristles.
- Consists of one brush with stainless steel bristles and one with brass bristles.

code	packed per	mm	€
525555	2	(L)290	**6,75**

WIRE BRUSH

- Polypropylene with 8 rows of 8 stainless steel wire bristles.
- With steel scraper and long handle.

code	mm	€
525548	70x310x(H)85	**3,15**

WIRE BRUSH Y-SHAPED

- Stainless steel wires, with comfortable handle fitted with a loop.

code	mm	€
525425	310x170	**3,75**
525432	520x170	**4,90**

WIRE BRUSH

- Comfortable black plastic handle with steel bristles.

code	mm	€
525562	150x55	**3,75**

WIRE BRUSH

- Polypropylene with 8 rows of 9 stainless steel wire bristles.
- Steel scraper for grids.

code	mm	€
525418	70x200x(H)80	**2,80**

WIRE BRUSH - 2 PCS

- Wood with 4 rows of 14 steel wire bristles.

code	packed per	mm	€
525517	2	(L)290	**4,00**

GRIDDLE SCRAPER

code	mm	€
855201	100x320	**6,05**

HENDI
Tools for Chefs
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Tools for Chefs

BUILD YOUR OWN STORE

HENDI shelves are your advantage! With them, you gain a professional, aesthetic display of goods with a clear division into product categories.
Take advantage of HENDI's attractive offer, contact the Regional Sales Manager serving your area, and discuss the details of individual cooperation.

HENDI products available for your customers immediately.

Fast-moving items.

Your discount is your profit!
Option to sell at catalog prices.

RACK 1
PAN SERIES
KITCHEN LINE

The rack holds*:

19 products
32 elements

RACK 2
PAN SERIES
BUDGET LINE

The rack holds*:

10 products
11 elements

RACK 3
GASTRONORM
CONTAINERS STAINLESS
STEEL

The rack holds*:

36 products
209 elements

* For illustrative purposes only.
Please contact your Regional Sales Manager
for detailed information.

RACK 4
GASTRONORM CONTAINERS HACCP

The rack holds*:

23 products
168 elements

RACK 6
CUTTING BOARDS AND KNIFES HACCP

The rack holds*:

57 products
318 elements

* For illustrative purposes only.
Please contact your Regional Sales Manager for detailed information.

RACK 7
SIEVES

The rack holds*:

27 products
131 elements

RACK 8
KITCHEN TOOLS 1

The rack holds*:

58 products
272 elements

RACK 9
KITCHEN TOOLS 2

The rack holds*:

43 products
250 elements

* For illustrative purposes only.
Please contact your Regional Sales Manager
for detailed information.

RACK 10
CONFECTIONERY ACCESSORIES

The rack holds*:

39 products
412 elements

RACK 11
KITCHEN TOOLS 3

The rack holds*:

57 products
204 elements

RACK 13
KITCHEN TOOLS 4

The rack holds*:

33 products
107 elements

* For illustrative purposes only.
Please contact your Regional Sales Manager for detailed information.

RACK 14
LIQUID AND CHAFING FUEL

The rack holds*:

8 products
39 elements

RACK 15
CHEMISTRY

The rack holds*:

13 products
59 elements

RACK 16
FINGER FOOD ACCESSORIES

The rack holds*:

55 products
198 elements

* For illustrative purposes only.
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RACK 17
COFFEE MACHINES

The rack holds*:

9 products
69 elements

RACK 18
PERCOLATORS AND HOT DRINKS BOILERS BY ROBERT BRONWASSER

The rack holds*:

7 products
11 elements

RACK 19
THERMOBOXES

The rack holds*:

3 products
17 elements

* For illustrative purposes only.
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RACK 20
PERCOLATORS AND HOT DRINKS BOILERS

The rack holds*:

5 products
9 elements

RACK 21
CHAFING DISHES AND SOUP KETTLES

The rack holds*:

4 products
11 elements

RACK 22
PIZZA ACCESSORIES 1

The rack holds*:

18 products
76 elements

* For illustrative purposes only.
Please contact your Regional Sales Manager for detailed information.

RACK 23
PIZZA ACCESSORIES 2

The rack holds*:
32 products
156 elements

RACK 24
BAR UP ACCESSORIES 1

The rack holds*:
30 products
120 elements

RACK 25
BAR UP ACCESSORIES 2

The rack holds*:
44 products
299 elements

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LEGEND OF THE ICONS USED IN THIS CATALOGUE

- Energy saving product
- HACCP compliant
- New product
- For indoor and outdoor use
- For indoor use only
- For outdoor use only
- Suitable for gas stoves
- Suitable for gas stoves only
- Suitable for electric stoves
- Suitable for ceramic stoves
- Suitable for induction stoves
- Not suitable for induction stoves
- Microwave proof
- Not microwave proof
- Diswasher proof
- Not diswasher proof
- Suitable for use in ovens
- Stackable
- Food Contact compliant
- Not Food Contact compliant
- Cooling
- Self-assembly
- Temperature resistance
- Temperature resistance range
- Aluminium
- Aluminium casting
- Stainless steel
- Stainless steel 18/0
- Stainless steel 18/8
- Stainless steel 18/10
- German steel X50CrMoV15
- Carbon steel
- Tin plated
- Chrome plated
- Nickel plated
- Polyethylene
- High density polyethylene
- Low density polyethylene
- Polypropylene
- Expanded Polypropylene
- Polycarbonate
- ABS plastic
- POM plastic
- Polyamide
- SAN plastic
- Hard polymer heat resistant
- Silicone
- Plexiglas
- BPA free – no Bisphenol A
- Fiberglass
- Melamine
- Porcelain
- Non slip
- Magnetic

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465356	605	470565	617	505731	82	509470	144	513163	253	517208	146	525685	458
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470268	639	505502	82	508916	676	512388	195	515365	198	525197	211	535400	151
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Czech Republic
phone: 420 702 265 266
email: asistentka@gastroart.cz
www: gastroart.cz

ESTONIA

Gastromex OÜ
adress: Gastro T1 Tallinn
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Estonia
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email: anita@gastro.ee
www: gastro.ee

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Estonia
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Estonia
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Estonia
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email: farwell@farwell.ee
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adress: Näpi tee 1
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Estonia
phone: 37 255 670 822
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Latvia
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Lithuania
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Lithuania
phone: 37 063 099 009
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www: irangarestoranams.lt

SANITEX
adress: Raudondvario pl. 131
LT-47501 Kaunas
Lithuania
phone: 7 037 401 111
email: sanitex@sanitex.eu
www: sanitex.eu

UAB ARKIETE
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LT-51194 Kaunas
Lithuania
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phone: 37 061 644 999
email: arvitra@arvitra.lt
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www: gastrokuchyne.sk

APD-Company s.r.o. – Gastrotovar
adress: Kusín 38
072 32 Kusín
Slovakia
phone: 56 221 12 06
email: info@gastrotovar.sk
www: gastrotovar.sk

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adress: Rybárska 1
915 01 Nové Mesto nad Váhom
Slovakia
phone: 421 32 7717 061
email: obchod@jaz.sk
www: jaz.sk

GastroRex s.r.o. Pobočka Bratislava
adress: Mlynske Luhy 80
82105 Bratislava
Slovakia
phone: 421 907 715 704
email: obchod@gastrorex.sk
www: gastrorex.sk

GastroRex s.r.o.
Pobočka Banská Bystrica
adress: Zvolenská cesta 141
974 05 Banská Bystrica
phone: 421 948 603 069
email: obchod.bb@gastrorex.sk
www: gastrorex.sk

GastroRex s.r.o.
Pobočka Košice
adress: Priemyselná 1733/2
040 01 Košice, Slovakia
phone: 421 907 715 704
email: kosice@gastrorex.sk
www: gastrorex.sk

CORA GASTRO s.r.o. POPRAD
adress: Štefánikova 5867 / 74
058 01 Poprad
Slovakia
phone: 421 527 724 340
email: poprad@cora-gastro.sk
www: cora-gastro.sk

CORA GASTRO s.r.o. KOSICE
adress: Rastislavova 93
040 01 Košice
Slovakia
phone: 421 55 643 3073
email: kosice@cora-gastro.sk
www: cora-gastro.sk

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SLOVAKIA

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Slovakia
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email: info@eurogastrop.sk

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adress: Teplicka cesta 5
058 01 Poprad
Slovakia
phone: 421 907 148 802
email: poprad@eurogastrop.sk

A-Z Gastro BB s.r.o.
adress: Tatranská 10
974 11 Banská Bystrica
Slovakia
phone: 421 918 349 527
email: ekonom@azgastro.sk
www: azgastro.sk

Karol Sipos - SK GLASS
adress: Sv. Jána 737/2
930 25 Nekyje na Ostrove -
Vrakun, Slovakia
phone: 421 914 274 427
email: skglass@skglass.sk
www: skglass.sk

TG Gastro SHOP
adress: Kamenné pole
031 01 Liptovský Mikuláš
Slovakia
phone: 421 917 444 424
email: predajnalm@tgastro.sk
www: tgastro.sk

CORTEC s.r.o.
adress: Magnezitárska 2/A
040 13 Košice
Slovakia
phone: 421 905 254 623
email: cortecke@cortec.sk
www: cortec.sk

EKO Servis SK s.r.o.
adress: Rastislavova 96
04001 Košice
Slovakia
phone: 42 191 061 9908
email: seman.ekoservis@gmail.com

G.P.R. spol. s r.o.
adress: Rybničná 40/E
831 07 Bratislava
Slovakia
phone: 421 2 4949 1919
email: gpr@gpr.sk
www: gpr.sk

MM GastroTech
adress: Rudohorská 27
974 11 Banská Bystrica
Slovakia
phone: 421 908 357 861
email: mmgastrotech@mmgastrotech.sk
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