HENDI

Tools for Chefs | 2023

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HENDI

Tools for Chefs

Professional food
service equipment

CATALOGUE **2023**

March 2023

Choose from the unrivalled #toolsforchefs! HENDI sets trends and provides the best solutions for the catering market, tailored to the needs of customers.

To meet the challenges of the market, it creates new products.

The offered appliances are characterized by high quality, innovation, as well as an interesting and functional design.

This catalogue includes over 5,000 products, including premieres and most appreciated products on the professional market.

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Tools for Chefs

■ HENDI Polska

ul. Firmowa 12, 62-023 Robakowo
Poland

T: +48 61 658 70 41   www.hendi.en
export@hendi.pl

■ HENDI The Netherlands

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

■ HENDI Austria

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

■ HENDI Romania

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

■ HENDI Greece

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

■ HENDI Italy

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

■ HENDI Hong Kong

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

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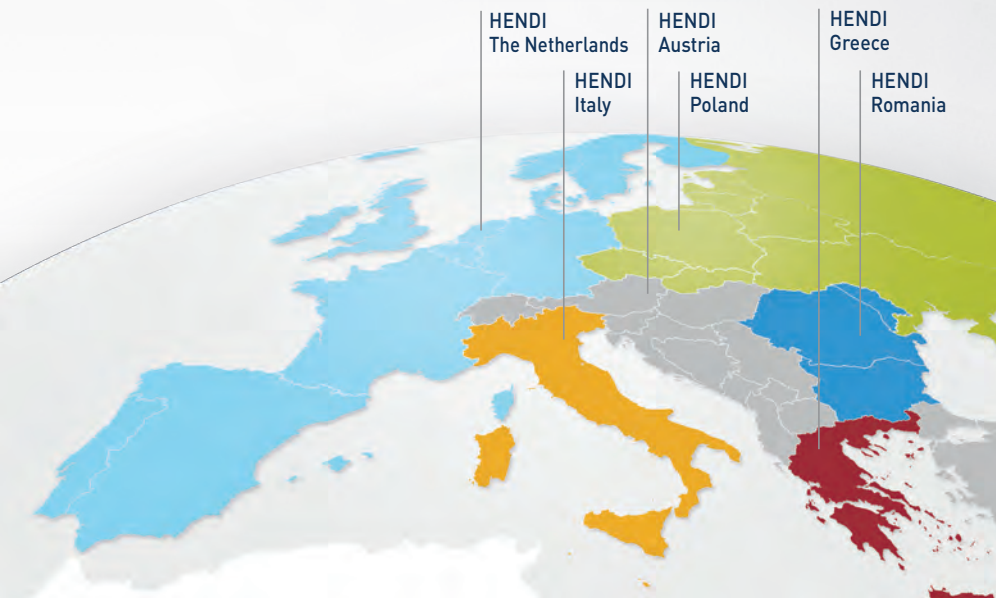
HENDI is the only brand in the Food Service Equipment industry that works together with industrial designer Robert Bronwasser

In professional kitchens, the emphasis is, of course, on the functionality and ergonomics of the equipment, while maintaining an interesting form. In my cooperation with HENDI, it is crucial that the chefs are satisfied with all these aspects and recognize the brand's products at a glance. Thanks to this, if they work with one piece of equipment of a given brand and are satisfied, they successively supplement the kitchen with further elements of equipment, because it is easier to work in a coherent, matching system. And that's what we care about."

Robert Bronwasser

HENDI's cooperation with Robert Bronwasser results in surprising, extremely well-perceived novelties on the market. You will find them in this catalogue marked with RB's logo.

design by
Robert Bronwasser

HENDI

V

Always up-to-date!

Our catalogue is also available online with nice features like:
+ powerfull search tool
+ easy navigation
+ fast sharing.
But most important of all, **up-to-date prices.**
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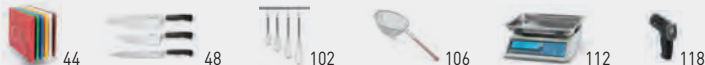
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Selection of new products for 2023

HENDI

BOARDS, KNIVES, TOOLS

Pressure food sprayer
page 87

BOARDS, KNIVES, TOOLS

Olive oil dispenser
page 87

BOARDS, KNIVES, TOOLS

**Bent wooden spatula
- set of 2**
page 98

BOARDS, KNIVES, TOOLS

Conical strainer with wire mesh, reinforced
page 105

BOARDS, KNIVES, TOOLS

Extendable sink colander
page 107

BOARDS, KNIVES, TOOLS

Ice cream scale with LCD with RS232 Port and legalisation
page 110

BOARDS, KNIVES, TOOLS

Digital scale up to 200 kg
page 109

BOARDS, KNIVES, TOOLS

Sauce bain-marie with dispenser
page 123

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Selection of new products for 2023

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COOLING

**Cooling
and freezing
cabinet single door
confectionery**
page 423

PORCELAIN, CUTLERY, TABLEWARE

Salt grinders & pepper mills
page 528

WARMERS, FUELS, BUFFET

**Roll top display, double-purpose,
single deck**
page 553

WARMERS, FUELS, BUFFET

Restaurant calling system
page 577

BAR

Granitor
page 595

COFFEE MACHINES, BOILERS

**Coffeematic
automatic coffee
machine with
touchscreen**
page 617

COFFEE MACHINES, BOILERS

Electric milk frother
page 631

DISHWASHERS AND HYGIENE

**Extreme Natural Grill Cleaner
Professional grill
and sausage rolling
grill cleaner**
page 676

HENDI

831403

831007

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

PAN SERIES PROFI LINE

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

Watch the video

Sandwich type bottom formed by special impact bonding

830055

UP TO 30% OF ENERGY SAVINGS

10 years WARRANTY

stainless steel 304

aluminium 5 mm

stainless steel 430, min. 0,5 mm

STEW PAN HIGH - WITH LID

code	liters	wall (mm)	mm	€
832004	3	0.7	ø160x(H)150	33,50
832202	6	0.7	ø200x(H)190	43,00
832400	10	0.7	ø240x(H)220	58,50
832509	16	0.7	ø280x(H)260	94,50
832608	24	0.8	ø320x(H)300	110,00
832707	37	1	ø360x(H)360	161,00
832806	50	1	ø400x(H)400	209,00
832929	70	1	ø450x(H)450	236,00
833025	95	1	ø500x(H)500	278,00

STEW PAN MIDDLE - WITH LID

code	liters	wall (mm)	mm	€
831007	2	0.7	ø160x(H)110	31,00
831205	4	0.7	ø200x(H)130	38,00
831403	7	0.7	ø240x(H)150	51,50
831502	10	0.7	ø280x(H)170	66,50
831601	15	0.8	ø320x(H)190	89,00
831700	23.5	1	ø360x(H)230	132,00

STEW PAN LOW - WITH LID

code	liters	wall (mm)	mm	€
830000	1.5	0.7	ø160x(H)75	27,00
830208	2.8	0.7	ø200x(H)90	34,50
830406	4.8	0.7	ø240x(H)105	47,00
830505	7.5	0.7	ø280x(H)120	61,00
830604	12	0.8	ø320x(H)150	89,00

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Prices net of VAT
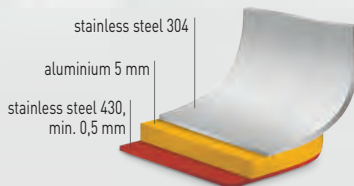
SANDWICH TYPE MULTI-LAYERED BOTTOM

a cold pot   a hot pot

- 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
- aluminum purity - 95%
- over 99% bonding efficiency of 3 layers

SAUCEPAN - WITHOUT LID
- Long, stay-cool handle made from stainless steel.

code	liters	wall (mm)	mm	€
830055	1.5	0.7	ø160x(H)75	19,50
830048	1	0.7	ø140x(H)70	16,00
830154	2	0.7	ø180x(H)80	21,50
830253	3	0.7	ø200x(H)90	27,00

830048
830055
830154
830253

SAUTÉ PAN - WITHOUT LID
- Long, stay-cool handle made from stainless steel.
- Ideal for pouring thanks to the sharply formed edge.

code	liters	wall (mm)	mm	€
830352	0.9	0.7	ø160x(H)60	16,00
830376	1.5	0.7	ø200x(H)60	21,00

830352
830376

FRYING PAN - WITHOUT LID
- Long, stay-cool handle made from stainless steel.

code	wall (mm)	mm	€
835432	0.7	ø240x(H)45	27,00
835531	0.7	ø280x(H)50	29,00
835630	0.7	ø320x(H)55	41,00

835432
835531
835630

FRYING PAN, WITH NON-STICK COATING - WITHOUT LID
- Teflon® Platinum Plus non-stick coating.
- Long, stay-cool handle made from stainless steel.
- Handle attached with rivets.

code	wall (mm)	mm	€
835500	0.7	ø280x(H)50	47,00
835401	0.7	ø240x(H)45	36,00
835609	0.7	ø320x(H)55	55,50

835401
835500
835609

PAN SUPPORT ADAPTER
- For placing small pans on large pan supports.

code	mm	€
839997	255x255x(H)25	6,70

839997

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PAN SERIES KITCHEN LINE

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

stainless steel
AISI 201

aluminium

stainless steel
AISI 430

837405

837306

837603
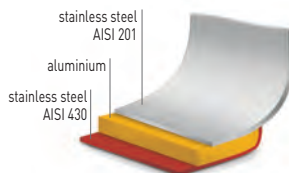
837207

837108

STEW PAN HIGH – WITH LID

code	liters	wall (mm)	mm	€
837108	2.8	0.6	ø160x(H)140	27,00
837207	5	0.6	ø200x(H)160	33,50
837306	9	0.7	ø240x(H)200	47,00
837405	13.5	0.7	ø280x(H)220	77,50
837603	21	0.8	ø320x(H)270	94,50

UP TO
15%
OF ENERGY
SAVINGS

5 years
WARRANTY

836408

836309

836507

836200

836101

STEW PAN (MEDIUM) – WITH LID

code	liters	wall (mm)	mm	€
836101	1.9	0.6	ø160x(H)95	22,00
836200	3.5	0.6	ø200x(H)115	26,50
836309	6	0.6	ø240x(H)135	38,00
836408	9.5	0.7	ø280x(H)155	47,00
836507	15	0.8	ø320x(H)190	68,50

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Prices net of VAT

836040

836033

836026

836019

836002

STEW PAN LOW - WITH LID

code	liters	wall (mm)	mm	€
836002	1.5	0.6	ø160x(H)75	**21,00**
836019	2.9	0.6	ø200x(H)95	**27,00**
836026	4.9	0.6	ø240x(H)110	**34,50**
836033	7.3	0.7	ø280x(H)120	**41,50**
836040	12	0.8	ø320x(H)150	**65,00**

Watch the video

SAUCEPAN - WITHOUT LID
– Long, stay-cool handle made from stainless steel.

code	liters	wall (mm)	mm	€
838105	1.5	0.6	ø160x(H)75	**15,00**
838204	2.9	0.6	ø200x(H)95	**20,50**
838303	4.9	0.6	ø240x(H)110	**27,00**

838105
838204
838303

SAUTÉ PAN - WITHOUT LID
– Long, stay-cool handle made from stainless steel.

code	liters	wall (mm)	mm	€
839300	1	0.6	ø160x(H)60	**14,50**
839409	1.7	0.6	ø200x(H)65	**18,00**

839409

FRYING PAN - WITHOUT LID
– Long, stay-cool handle made from stainless steel.

code	wall (mm)	mm	€
838501	0.6	ø240x(H)50	**20,50**
838600	0.6	ø280x(H)50	**27,50**
838617	0.7	ø320x(H)50	**32,00**

838501
838600
838617

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PAN SERIES BUDGET LINE

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

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

stainless steel AISI 201

aluminium 3-4 mm

stainless steel AISI 430

835104

834909

Watch the video

834206

INDUCTION READY

834701

3 years WARRANTY

834404

832844

832837
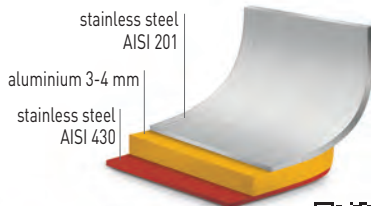
STEW PAN WITH LID

code	liters	wall (mm)	mm	€
834404	36	1	ø360x(H)360	**110,00**
834701	50	1	ø400x(H)400	**133,00**
832882	17	0.8	ø280x(H)280	**66,50**
832899	21	0.8	ø300x(H)300	**82,50**
834206	25	0.8	ø345x(H)350	**89,50**
834909	71	1	ø450x(H)450	**164,00**
835104	98	1	ø500x(H)500	**197,00**

STEW PAN MIDDLE - WITH LID

code	liters	wall (mm)	mm	€
832820	9	0.8	ø250x(H)180	**44,50**
832837	14	0.8	ø300x(H)200	**62,50**
832844	23	1	ø350x(H)240	**87,50**
832851	32	1	ø400x(H)260	**117,00**

Sandwich type bottom

Riveted handle

Handles don't get hot

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BAIN-MARIE PAN

833032

Watch the video

18/0
stainless steel

ceramic

electro

gas

induction

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

code	liters	mm	€
833032	1	330x165x(H)95	**26,00**

PASTA COOKER BASKET

833506

Watch the video

With extra hook to support while draining

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

code	liters	mm	€
833506	1.5	160x160x(H)230	**61,00**

ASPARAGUS AND PASTA PAN XL

833100

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

code	liters	mm	€
833100	5.5	ø162x(H)280	**50,00**

ROASTING PAN

508527

S.S.
stainless steel

oven

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

code	mm	€
508503	310x240x(H)50	**20,50**
508510	385x275x(H)60	**21,50**
508527	430x310x(H)60	**27,00**

INDUCTION READY

ceramic electro gas induction wash

CAST IRON GRILL PAN

629932

– Cast iron handle

code	mm	€
629932	230x230x(H)25	**61,00**

CAST IRON GRILL PAN

629925

– Cast iron handle

code	mm	€
629925	510x274x(H)27	**94,50**

ALL-PURPOSE CAST IRON PAN

629949

– Cast iron handle

code	mm	€
629949	ø260x(H)44	**61,00**

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 260°C).
– Cast aluminium excels at conducting heat, the pan is quickly ready for use.
– The handle is made from 18/10 stainless steel and remains cool during use.
– The ˋTeflon™ 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.

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

UP TO 30% OF ENERGY SAVINGS

Watch the video

INDUCTION FRYING PAN

code	bottom (mm)	mm	€
629154	ø190	ø250x(H)50	**50,00**
629253	ø220	ø290x(H)55	**55,50**
629345	ø260	ø330x(H)60	**69,50**

INDUCTION READY

629154
629253
629345

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

Titanium coating: for anti-scratch & anti-abrasion

Mid coating: Whitford® Xylan non-stick

Top coating: Reinforcement of non stick layer and brighten surface

Induction bottom
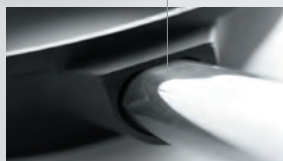
With strong stainless steel handle

Aluminium pan base

Induction bottom

| ceramic | electro | gas | induction |
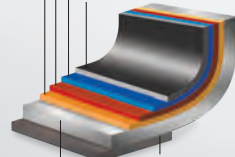
GRIDDLE FOR INDUCTION COOKERS

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

code	mm	€
629130	390x260x(H)35	**30,50**

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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 pan is quickly ready for use.
– The handle is made from 18/10 stainless steel and remains cool during use.
– The Whitford® Xylan non-stick coating has a high temperature resistance (up to 250°C).
– Adhesion of the non-stick coating is improved by a layer of titanium between the aluminium and the coating.
– This double-layer procedure improves the service life of the coating and provides additional scratch-resistance.
– Very easy to clean after use.

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

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

SAVE ENERGY

Titanium coating: for anti-scratch & anti-abrasion

Mid coating: Whitford® Xylan non-stick

Reinforcement of non stick and bright surface

Aluminium pan base

UP TO **30%** OF ENERGY SAVINGS
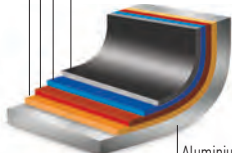
629109
629307
629390

FRYING PAN TITANIUM PROFESSIONAL

code	bottom (mm)	mm	€
629109	ø180	ø240x(H)55	39,00
629307	ø260	ø320x(H)55	51,50
629208	ø220	ø280x(H)55	46,00
629352	ø300	ø360x(H)55	77,50
629390	ø340	ø400x(H)55	89,00

Watch the video

839010

629505

WOK TITANIUM PROFESSIONAL

code	bottom (mm)	mm	€
839010	ø157	ø320x(H)100	50,00

SAUTÉ PAN TITANIUM PROFESSIONAL

code	bottom (mm)	mm	€
629505	ø225	ø280x(H)85	58,50

Watch the video

Watch the video

Watch the video

629802

629604

629413

GRILL PAN - RIDGED SURFACE TITANIUM PROFESSIONAL

code	bottom (mm)	mm	€
629802	ø220	550x290x(H)55	55,00

FISH FRYING PAN - OVAL TITANIUM PROFESSIONAL

code	bottom (mm)	mm	€
629604	ø175	400x275x(H)35	65,00

CRÊPES PAN TITANIUM PROFESSIONAL

code	bottom (mm)	mm	€
629413	ø260	ø320x(H)20	58,50

Prices net of VAT

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FRYING PANS ALUMINIUM 'MARBLE PROFESSIONAL'

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

Reinforcement primer

Midcoat improves the adhesive
properties of the other layers

Durable non-
stick topcoat

Aluminium pan
base

Induction bottom

Watch the
video

INDUCTION READY

627600
627624
627655

FRYING PAN

code	bottom [mm]	mm	€
627600	ø140	ø200x(H)40	20,50
627617	ø180	ø240x(H)42	24,00
627662	ø200	ø260x(H)45	31,00
627624	ø220	ø280x(H)50	32,00
627631	ø260	ø320x(H)50	41,00
627648	ø280	ø360x(H)50	51,50
627655	ø300	ø390x(H)50	65,00

627747

627686

627716

WOK

code	bottom [mm]	mm	€
627730	ø210	ø280x(H)75	35,00
627747	ø210	ø320x(H)95	46,50

CRÊPES PAN

code	bottom [mm]	mm	€
627679	ø240	ø280x(H)25	26,00
627686	ø280	ø320x(H)20	36,00

FISH FRYING PAN - OVAL

code	bottom [mm]	mm	€
627716	ø185	280x400x(H)55	52,50

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FRYING PANS ALUMINUM ,PLATINUM PROFESSIONAL'

Al	ceramic	electro	gas	induction	wash
aluminium					

– 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.

Reinforcement primer

Midcoat improves the adhesive properties of the other layers

Durable non-stick topcoat

Aluminium pan base

Induction bottom

INDUCTION READY

Watch the video

FRYING PANS

code	bottom (mm)	mm	€
621103	ø140	ø200x(H)44	**30,50**
621110	ø180	ø240x(H)50	**36,50**
621127	ø200	ø260x(H)52	**42,50**
621134	ø200	ø280x(H)52	**50,00**
621158	ø215	ø320x(H)60	**55,00**

PAELLA PAN

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

gas only	wash

code	Suitable for Fiesta gas	mm	€
622100		ø340x(H)40	**16,00**
622308		ø460x(H)40	**23,00**
622407	grill 146002	ø600x(H)40	**50,00**
622605	grill 146804	ø800x(H)50	**111,00**

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.
- – Rusts easily, oil well to keep it ready for use.
- – The handle is welded which ensures that it doesn't break.

ceramic	electro	gas	induction	wash

INDUCTION READY

Watch the video

FRYING PAN

code	bottom (mm)	mm	€
628638	ø180	ø240x(H)45	24,50
628614	ø220	ø280x(H)50	33,50
628706	ø240	ø300x(H)50	33,50
628621	ø260	ø320x(H)50	39,00

628805

CRÊPES PAN

code	bottom (mm)	mm	€
628805	ø200	ø230x(H)25	20,00

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.

HENDI

Prices net of VAT

ceramic · electro · gas · induction · food contact · oven · wash · micro

NEW

CAST IRON CASSEROLE ENAMELLED

– Made entirely of cast iron, with enamel coating.
– 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.
– Not microwave safe.
– Available in different sizes; the smallest can be used as
  a serving dish (code: 626856).

code	liters	mm	€
626856	0.2	130x100x(H)48	33,50
626832	3.4	320x240x(H)105	61,00
626849	4	363x222x(H)110	69,50
626825	7	407x254x(H)135	91,50

626825

PAN SERIES COPPER

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

607060

607053

FRYING PAN

code	thickness (mm)	mm	€
607060	2.5	ø240x(H)50	**69,50**

SAUCEPAN - WITHOUT LID

code	liters	mm	€
607053	1.5	ø160x(H)80	**51,00**

MUSSEL & GRAVY PANS

625002

625057

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

code	max. contents in kg.	liters	mm	€
625606	0.5	0.8	ø140x(H)150	**16,00**
625002	1	2.5	ø200x(H)190	**16,50**
625057	1.5	3.5	ø220x(H)200	**21,00**
625101	2	5	ø260x(H)210	**24,00**

625804

625705

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

code	-	liters	mm	€
625804	blue	0.5	ø115x(H)95	**14,00**
625705	black	0.65	ø135x(H)110	**15,00**

HENDI

Prices net of VAT

ceramic | electro | gas | induction | wash

INDUCTION READY

839003

18/8 stainless steel (0.4 mm) →
aluminium (1,5 mm) →
18/0 stainless steel (0.5 mm) →

WOK 3-PLY - WITHOUT LID
– 3-Ply construction that sandwiches a layer of aluminium (1.5 mm) betweeen an exterior layer of 18/0 stainless steel (0.5 mm) and an interior layer of 18/8 stainless steel (0,4 mm) from base to rim.
– Fast heating and excellent heat distribution.
– Very durable through high wear resistance.
– Long hollow handle made of stainless steel.
– Flat bottom of Ø 145 mm.

code	mm	€
839003	ø360x(H)90	**66,50**

Fe carbon steel | ceramic | electro | gas

ENAMELLED PAELLA PAN WITH COMPARTMENTS
– Pan is divided into compartments to allow simultaneous preparation of different dishes.

code	mm	€
622759	ø430x(H)47	**61,00**
622766	ø430x(H)47	**72,00**

622759

622766

622704

622728

622841

622858

622742

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

code	mm	€
622810	ø145x(H)40	**9,20**
622827	ø170x(H)40	**11,00**
622834	ø185x(H)43	**12,50**
622841	ø205x(H)57	**13,50**
622858	ø245x(H)70	**14,50**

ENAMELLED PAN
– With two convenient handles.
– Made of enamelled steel.

code	mm	€
622704	ø100x(H)20	**8,65**
622711	ø120x(H)25	**8,90**
622728	ø150x(H)27	**9,45**
622735	ø200x(H)36	**11,00**
622742	ø240x(H)40	**12,50**

HENDI

Gastronorm containers

SUITABLE FOR:	GASTRONORM CONTAINER PROFI LINE	GASTRONORM CONTAINER KITCHEN LINE	GASTRONORM CONTAINER BUDGET LINE	GASTRONORM CONTAINER POLYCARBONATE TRANSPARENT
Convection ovens	✔	✔	✔	
Bain-marie system	✔	✔	✔	
Chafing dishes	✔	✔	✔	
Refrigerators	✔	✔	✔	✔
Food storage	✔	✔	✔	✔
Dishwasher cleaning	✔	✔	✔	✔
PROPERTIES:				
For use at temperatures	-40°C / 300°C	-40°C / 300°C	-40°C / 300°C	-40°C / 110°C
Stackable	✔	✔	✔	✔
CONSTRUCTION:				
Made of	stainless steel 18/10	stainless steel	stainless steel	polycarbonate
Thickness (mm)	0,6-0,8	0,6-0,7	0,6-0,7	2-3
Available heights (mm)	20 up to 200	20 up to 200	20 up to 200	65 up to 200
ACCESSORIES:				
Perforated containers	✔	✔		
Lids	✔	✔	✔	✔
Lids with silicone rim	✔	✔	✔	
Lids with spoon recess	✔	✔		
Driping tray		✔		✔
Adaptor bar	✔	✔	✔	
ADDITIONAL INFO:				
Easy to clean	✔	✔	✔	✔
Gastronorm size engraved		✔		✔
With capacity scale				✔
Doesn't absorb odours or flavours	✔	✔	✔	✔
	Compliant with the most strict food contact regulations (for hospitals) • Excellent corrosion resistance (salt & sour resistant) • Reduced radius to ensure maximum content • Very strong and durable	Reinforced corners to add strenght • If treated correctly corrosion resistant	If treated correctly corrosion resistant	High impact resistance, very durable • Crystal clear material

HENDI

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

GN GASTRONORM SYSTEM

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

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

GN 1/4	GN 1/4	GN 1/2	GN 1/4
GN 2/4			GN 1/4
GN 1/1	GN 2/3		GN 1/3

height (mm)

| 20 | 40 | 65 | 100 | 150 | 200 |

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		

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HENDI

GASTRONORM CONTAINERS PROFI LINE

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

304 stainless steel · stackable · food contact · oven

Very strong and durable.

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

Excellent resistance to corrosion.

Reduced inner radius increases maximum capacity.

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

2/1

code	liters	thickness (mm)	height (mm)	€
801109	58	0.8	200	**109,00**
801116	43	0.8	150	**83,50**
801123	30	0.8	100	**68,50**
801130	19	0.8	65	**61,00**
801147	11	0.8	40	**54,00**
801154	5.5	0.8	20	**53,50**

1/1

801222

code	liters	thickness (mm)	height (mm)	€
801208	28	0.8	200	**61,00**
801215	21	0.8	150	**54,00**
801222	14	0.8	100	**43,00**
801239	9	0.8	65	**30,00**
801246	5	0.8	40	**30,00**
801253	2.5	0.8	20	**26,50**

2/3

801314

code	liters	thickness (mm)	height (mm)	€
801307	18	0.8	200	**46,50**
801314	13	0.8	150	**41,50**
801321	9	0.7	100	**29,00**
801338	5.5	0.7	65	**23,50**
801345	3	0.7	40	**19,50**
801352	1.5	0.7	20	**19,00**

2/4

801666

code	liters	thickness (mm)	height (mm)	€
801840	8.6	0.7	150	**45,00**
801666	5.8	0.7	100	**34,50**
801857	4	0.7	65	**24,50**
801864	2.5	0.7	40	**22,00**
801871	1.2	0.7	20	**18,00**

1/2

801420

code	liters	thickness (mm)	height (mm)	€
801406	12.5	0.8	200	**45,00**
801413	9.5	0.7	150	**33,50**
801420	6.5	0.7	100	**24,00**
801437	4	0.7	65	**20,00**
801444	2	0.7	40	**16,50**
801451	1	0.7	20	**14,50**

1/3

801529

code	liters	thickness (mm)	height (mm)	€
801505	7.8	0.8	200	**36,00**
801512	5.7	0.7	150	**27,50**
801529	4	0.7	100	**21,00**
801536	2.5	0.7	65	**16,00**
801543	1.5	0.7	40	**14,00**
801550	0.8	0.7	20	**12,00**

1/4

801628

code	liters	thickness (mm)	height (mm)	€
801635	1.8	0.7	65	**14,50**
801604	5.5	0.8	200	**27,50**
801611	4	0.7	150	**24,00**
801628	2.8	0.7	100	**18,50**
801642	1.7	0.7	40	**13,50**
801659	0.9	0.7	20	**12,00**

1/6

801727

code	liters	thickness (mm)	height (mm)	€
801703	3.4	1	200	**34,50**
801710	2.4	0.8	150	**21,50**
801727	1.6	0.7	100	**13,00**
801734	1	0.7	65	**11,00**

1/9

801826

code	liters	thickness (mm)	height (mm)	€
801826	1	0.7	100	**17,00**
801833	0.6	0.7	65	**11,50**

GASTRONORM CONTAINERS PROFI LINE – PERFORATED

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

1/1

802236

code	liters	thickness (mm)	height (mm)	€
802205	28	0.8	200	**75,50**
802212	21	0.8	150	**72,50**
802229	14	0.8	100	**46,50**

– Perforated bottom.

code	liters	thickness (mm)	height (mm)	€
802236	9	0.8	65	**35,00**
802243	5	0.8	40	**27,50**
802168	2.5	0.8	20	**24,00**

2/3

802328

code	liters	thickness (mm)	height (mm)	€
802328	9	0.7	100	**32,00**

– Perforated bottom.

code	liters	thickness (mm)	height (mm)	€
802335	5.5	0.7	65	**22,00**
802342	3	0.7	40	**22,00**

1/2

802427

code	liters	thickness (mm)	height (mm)	€
802427	6.5	0.7	100	**24,50**

– Perforated bottom.

code	liters	thickness (mm)	height (mm)	€
802434	4	0.7	65	**18,50**
802441	2	0.7	40	**16,50**

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

1/3

802526

code	liters	thickness (mm)	height (mm)	€
802526	4	0.7	100	**21,00**
802533	2.5	0.7	65	**17,00**
802540	1.2	0.7	40	**13,50**

– Perforated bottom.

code	liters	thickness (mm)	height (mm)	€
802502	7.8	0.7	200	**39,50**
802519	5.7	0.7	150	**30,50**

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	**5,60**
808153	GN 1/1	530x22x(H)10	**6,95**

HENDI

GN CONTAINERS WITH DROPPED HANDLES

1/1

803202

code	liters	thickness (mm)	height (mm)	€
803202	28	0.8	200	**78,50**

2/3

803301

code	liters	thickness (mm)	height (mm)	€
803301	18	0.8	200	**69,50**

1/2

803400

code	liters	thickness (mm)	height (mm)	€
803400	12.5	0.8	200	**56,50**

1/3

803509

code	liters	thickness (mm)	height (mm)	€
803509	7.8	0.8	200	**52,00**

1/4

803608

code	liters	thickness (mm)	height (mm)	€
803608	5.5	0.8	200	**48,50**

1/6

803707

code	liters	thickness (mm)	height (mm)	€
803707	3.4	0.8	200	**36,50**

804100

LID FOR GN CONTAINERS
– Fits on HENDI Profi Line and Polycarbonate GN containers.

code	thickness (mm)	GN	mm	€
804100	0.8	GN 1/1	530x325	**25,50**
804117	0.7	GN 2/3	354x325	**17,00**
804179	0.8	GN 2/4	530x162	**17,50**
804124	0.7	GN 1/2	265x325	**16,00**
804131	0.7	GN 1/3	325x176	**12,00**
804148	0.7	GN 1/4	265x162	**10,50**
804155	0.7	GN 1/6	176x162	**9,20**
804162	0.7	GN 1/9	176x108	**6,70**

With spoon recess

805114

LID FOR GN CONTAINERS WITH SPOON RECESS
– Fits on HENDI Profi Line and Polycarbonate GN containers.

code	thickness (mm)	GN	mm	€
805138	0.7	GN 1/3	325x176	**12,50**
805107	0.7	GN 1/1	530x325	**26,00**
805114	0.7	GN 2/3	354x325	**18,50**
805121	0.7	GN 1/2	265x325	**16,00**
805145	0.7	GN 1/4	265x162	**11,50**
805152	0.7	GN 1/6	176x162	**10,50**

802601

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

code	GN	mm	€
802601	GN 1/1	530x325	**61,50**
802618	GN 2/3	354x325	**46,00**
802625	GN 1/2	265x325	**45,00**
802632	GN 1/3	325x176	**36,00**
802649	GN 1/4	265x162	**30,50**
802656	GN 1/6	176x162	**27,00**

804209

LID FOR GN CONTAINERS WITH HANDLE RECESS

code	GN	mm	€
804209	GN 1/1	530x325	**26,50**
804216	GN 2/3	354x325	**20,00**
804223	GN 1/2	265x325	**18,00**
804230	GN 1/3	325x176	**14,50**
804247	GN 1/4	265x162	**13,00**
804254	GN 1/6	176x162	**11,00**

804308

LID FOR GN CONTAINERS WITH SILICONE RIM AND HANDLE RECESS

code	GN	mm	€
804308	GN 1/1	530x325	**52,00**
804315	GN 2/3	354x325	**43,50**
804322	GN 1/2	265x325	**39,50**
804339	GN 1/3	325x176	**31,50**
804346	GN 1/4	265x162	**26,00**
804353	GN 1/6	176x162	**24,00**

HENDI

GASTRONORM CONTAINERS KITCHEN LINE

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

| 201 stainless steel | -40°C 300°C temp | wash | stackable |

Extra strong due to reinforced corners.

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

Corrosion-resistant (when used properly).

Thickness 0,6-0,7 mm.

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

1/1
806142

code	liters	thickness (mm)	height (mm)	€
806159	28	0.7	200	**38,00**
806142	21	0.7	150	**35,00**
806135	14	0.6	100	**23,50**
806128	9	0.6	65	**19,00**
806111	5	0.6	40	**18,00**
806104	2.5	0.6	20	**16,50**

2/3
806241

code	liters	thickness (mm)	height (mm)	€
806258	15.5	0.7	200	**38,00**
806241	13	0.7	150	**27,50**
806234	9	0.6	100	**21,00**
806227	5.5	0.6	65	**14,50**
806210	3	0.6	40	**14,50**
806203	1.5	0.6	20	**13,50**

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806340

code	liters	thickness (mm)	height (mm)	€
806357	12.5	0.7	200	**26,50**
806340	9.5	0.7	150	**22,00**
806333	6.5	0.6	100	**14,50**
806326	4	0.6	65	**12,00**
806319	2	0.6	40	**10,00**
806302	1	0.6	20	**8,65**

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806449

code	liters	thickness (mm)	height (mm)	€
806449	5.7	0.7	150	**17,50**
806456	7.8	0.7	200	**20,50**
806432	4	0.6	100	**12,00**
806425	2.5	0.6	65	**10,00**
806418	1.5	0.6	40	**8,65**
806401	0.6	0.6	20	**9,45**

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806548

code	liters	thickness (mm)	height (mm)	€
806555	5.5	0.7	200	**20,50**
806548	4	0.7	150	**16,00**
806531	2.8	0.6	100	**10,00**
806524	1.8	0.6	65	**10,00**

1/6
806647

code	liters	thickness (mm)	height (mm)	€
806654	3.4	0.7	200	**16,00**
806647	2.4	0.7	150	**12,00**
806630	1.6	0.6	100	**8,90**
806623	1	0.6	65	**7,25**

HENDI

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806739

code	liters	thickness [mm]	height [mm]	€
806739	1	0.7	100	**8,90**
806722	0.6	0.6	65	**5,00**

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	**5,60**
808153	GN 1/1	530x22x(H)10	**6,95**

PERFORATED DRIP SHELF FOR GN CONTAINERS

806197

code	GN	€
806296	GN 2/3	**20,50**
806197	GN 1/1	**23,50**
806395	GN 1/2	**13,00**
806494	GN 1/3	**14,50**
806593	GN 1/4	**13,00**
806692	GN 1/6	**10,00**

GASTRONORM CONTAINERS KITCHEN LINE – PERFORATED

1/1

807132

– Perforated bottom.
– Perforated sides with a height of 100 mm

code	liters	thickness [mm]	height [mm]	€
807132	14	0.6	100	**25,00**
807125	9	0.6	65	**23,50**

– Perforated bottom.

code	liters	thickness [mm]	height [mm]	€
807118	5	0.6	40	**20,50**

2/3

807224

– Perforation diameter 3 mm.
– Perforated bottom.

code	liters	thickness [mm]	height [mm]	€
807224	5.5	0.6	65	**20,50**

1/2

807330

– Perforation diameter 3 mm.
– Perforated bottom and sides.

code	liters	thickness [mm]	height [mm]	€
807330	6.5	0.6	100	**21,00**

– Perforated bottom.

code	liters	thickness [mm]	height [mm]	€
807323	4	0.6	65	**13,50**

The airtight cover structure helps keep food fresh and avoid leaking during transportation.

804032

LID FOR GN CONTAINERS WITH SILICONE RIM

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

code	thickness [mm]	GN	mm	€
804001	1	GN 1/1	530x325	**52,50**
804018	0,8	GN 2/3	354x325	**36,00**
804025	0,7	GN 1/2	265x325	**33,50**
804032	0,7	GN 1/3	325x176	**25,00**
804049	0,7	GN 1/4	265x162	**23,50**
804056	0,7	GN 1/6	176x162	**20,50**

806845

LID FOR GN CONTAINERS

code	thickness [mm]	GN	mm	€
806814	0.7	GN 1/1	530x325	**16,00**
806821	0.7	GN 2/3	354x325	**10,50**
806838	0.7	GN 1/2	265x325	**10,00**
806845	0.7	GN 1/3	325x176	**8,65**
806852	0.7	GN 1/4	265x162	**7,25**
806869	0.7	GN 1/6	176x162	**5,60**
806876	0.7	GN 1/9	176x108	**4,45**

806968

LID FOR GN CONTAINERS WITH SOUP/SAUCE LADLE RECESS

code	thickness [mm]	GN	mm	€
806913	0.7	GN 1/1	530x325	**17,50**
806920	0.7	GN 2/3	354x325	**13,50**
806937	0.7	GN 1/2	265x325	**12,00**
806944	0.7	GN 1/3	325x176	**10,00**
806951	0.7	GN 1/4	265x162	**8,90**
806968	0.7	GN 1/6	176x162	**6,15**
806975	0.7	GN 1/9	176x108	**5,60**

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.

201 stainless steel

-40°C 300°C temp

wash

stackable

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	27,00
800140	21	150	24,00
800133	14	100	16,50
800126	9	65	11,50
800119	5	40	11,00
800102	2.5	20	9,20

2/3 — 800232

code	liters	height (mm)	€
800225	5.5	65	11,50
800249	13	150	22,00
800232	9	100	14,50
800218	3	40	11,50

1/2 — 800331

code	liters	height (mm)	€
800355	12.5	200	18,00
800348	9.5	150	14,50
800331	6.5	100	10,50
800324	4	65	6,95
800317	2	40	6,40
800300	1	20	5,60

1/3 — 800430

code	liters	height (mm)	€
800454	7.8	200	16,00
800447	5.7	150	11,50
800430	4	100	9,45
800423	2.5	65	6,40
800416	1.5	40	6,40
800409	0.8	20	5,30

1/4 — 800539

code	liters	height (mm)	€
800553	5.5	200	13,00
800546	4	150	11,00
800539	2.8	100	7,50
800522	1.8	65	6,15

1/6 — 800638

code	liters	height (mm)	€
800652	3.4	200	12,00
800645	2.4	150	9,45
800638	1.6	100	6,70
800621	1	65	5,30

HENDI

1/9

800737

code	liters	height (mm)	€
800737	1	100	5,50
800720	0.6	65	4,75

800812

The airtight cover structure helps keep food fresh and avoid leaking during transportation.

804032

LID FOR GN CONTAINERS

code	GN	mm	€
800812	GN 1/1	530x325	10,50
800829	GN 2/3	354x325	9,75
800836	GN 1/2	265x325	6,15
800843	GN 1/3	325x176	4,75
800850	GN 1/4	265x162	4,20
800867	GN 1/6	176x162	3,90
800874	GN 1/9	176x108	2,80

LID FOR GN CONTAINERS WITH SILICONE RIM

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

code	thickness (mm)	GN	mm	€
804001	1	GN 1/1	530x325	52,50
804018	0,8	GN 2/3	354x325	36,00
804025	0,7	GN 1/2	265x325	33,50
804032	0,7	GN 1/3	325x176	25,00
804049	0,7	GN 1/4	265x162	23,50
804056	0,7	GN 1/6	176x162	20,50

NEW

PC polycarbonate   18/8 stainless steel

558140

LID WITH DISPENSER FOR GN CONTAINERS

– Housing, spring in the dispenser and mechanical system made of AISI 304 stainless steel.
– The lower element of the dispenser made of polypropylene.
– Removable: lid, dispenser pump.
– Dispensed sauce portion: 35 ml.
– Not dishwasher safe.
– Suitable for GN containers with a height of 200 mm (not included).

code	GN	mm	€
558133	GN 1/6	180x165	209,00
558140	GN 1/4	270x165	222,00
558157	GN 1/3	330x180	250,00

GASTRONORM CONTAINERS BUDGET LINE WITH HANDLES

1/1

817148

code	liters	height (mm)	€
817155	28	200	37,00
817148	21	150	31,50

2/3

817247

code	liters	height (mm)	€
817254	17	200	31,00
817247	13	150	26,00

1/2

817346

code	liters	height (mm)	€
817353	12.5	200	24,50
817346	9.5	150	20,50

1/3

817445

code	liters	height (mm)	€
817452	7.8	200	20,50
817445	5.7	150	17,50

817810

LID FOR GN CONTAINERS

code	GN	mm	€
817834	GN 1/2	325x265	11,00
817841	GN 1/3	325x176	7,50
817810	GN 1/1	530x325	14,00
817827	GN 2/3	354x325	16,00

GASTRONORM CONTAINERS POLYCARBONATE BLACK

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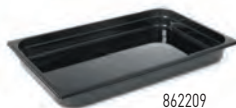– Temperature resistant from -40˚C to 110˚C.

Watch the video

For use at temperatures -40°C / 110°C

Gradated

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

1/1
862209

code	liters	height (mm)	€
862216	21	150	**26,50**
862223	14	100	**24,00**
862209	9	65	**18,50**

1/2
862421

code	liters	height (mm)	€
862407	12.5	200	**19,50**
862414	9.5	150	**14,50**
862421	6.5	100	**10,50**
862438	4	65	**9,75**

1/3
862513

code	liters	height (mm)	€
862506	7.8	200	**13,00**
862513	5.7	150	**11,50**
862520	4	100	**8,65**
862537	2.5	65	**7,50**

1/4
862629

code	liters	height (mm)	€
862612	4	150	**8,90**
862629	2.8	100	**7,50**
862636	1.8	65	**5,85**

1/6
862711

code	liters	height (mm)	€
862704	3.4	200	**8,35**
862711	2.4	150	**7,25**
862728	1.6	100	**5,60**
862735	1	65	**4,75**

1/9
862827

code	liters	height (mm)	€
862827	1	100	**3,90**

LID FOR GN CONTAINERS BLACK POLYCARBONATE

code	GN	mm	€
862902	GN 1/1	530x325	**13,00**
862926	GN 1/2	325x265	**7,25**
862933	GN 1/3	325x176	**5,85**
862940	GN 1/4	265x162	**5,60**
862957	GN 1/6	176x162	**4,20**

862902

HENDI

GASTRONORM CONTAINERS POLYCARBONATE WHITE

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

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

For use at temperatures -40°C / 110°C

Gradated

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

1/1

862285

code	liters	height (mm)	€
862285	9	65	**20,00**

1/2

862476

code	liters	height (mm)	€
862483	4	65	**9,45**
862476	6.5	100	**12,00**

1/3

862575

code	liters	height (mm)	€
862568	5.7	150	**12,00**
862575	4	100	**8,65**
862582	2.5	65	**7,50**

1/4

862674

code	liters	height (mm)	€
862674	2.8	100	**6,70**
862681	1.8	65	**5,60**

1/6

862773

code	liters	height (mm)	€
862766	2.4	150	**7,80**
862773	1.6	100	**5,60**
862780	1	65	**4,45**

862964

LID FOR GN CONTAINERS WHITE POLYCARBONATE

code	GN	mm	€
862919	GN 1/1	530x325	**13,50**
862964	GN 1/2	265x325	**7,25**
862971	GN 1/3	325x176	**5,85**
862988	GN 1/4	265x162	**5,60**
862995	GN 1/6	176x162	**4,20**

GASTRONORM CONTAINERS POLYCARBONATE TRANSPARENT

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

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

For use at
temperatures
-40°C / 110°C

Gradated

2/1

861196

code	liters	height (mm)	€
861196	58	200	**58,50**

1/1

861202

code	liters	height (mm)	€
861202	28	200	**32,00**
861219	21	150	**24,50**
861226	14	100	**21,50**
861233	9	65	**17,00**

1/2

861424

code	liters	height (mm)	€
861400	12.5	200	**16,50**
861417	9.5	150	**16,00**
861424	6.5	100	**12,00**
861431	4	65	**10,00**

1/3

861523

code	liters	height (mm)	€
861509	7.8	200	**15,50**
861516	5.7	150	**12,00**
861523	4	100	**9,45**
861530	2.5	65	**7,50**

1/4

861622

code	liters	height (mm)	€
861608	5.5	200	**11,00**
861615	4	150	**8,65**
861622	2.8	100	**7,50**
861639	1.8	65	**6,40**

1/6

861721

code	liters	height (mm)	€
861707	3.4	200	**8,65**
861714	2.4	150	**7,80**
861721	1.6	100	**6,15**
861738	1	65	**4,75**

1/9

861820

code	liters	height (mm)	€
861820	1	100	**4,45**
861837	0.6	65	**3,10**

864104

LID FOR GN CONTAINERS
– Without spoon recess.
– Also suitable for stainless steel Profi Line
  Gastronorm containers.

code	GN	mm	€
864098	GN 2/1	650x530	**30,50**
864104	GN 1/1	530x325	**14,00**
864128	GN 1/2	265x325	**8,65**
864135	GN 1/3	325x176	**5,60**
864142	GN 1/4	265x162	**4,45**
864159	GN 1/6	176x162	**4,20**
864166	GN 1/9	176x108	**2,80**

868522

PERFORATED DRIP SHELF
FOR GN CONTAINERS
POLYCARBONATE

code	GN	mm	€
868522	GN 1/1	467x263	**8,65**
868546	GN 1/2	265x206	**5,30**
868553	GN 1/3	266x116	**3,35**
868577	GN 1/6	118x106	**2,25**

864203

LID FOR GN CONTAINERS
WITH SOUS VIDE STICK
RECESS
– With recess for sous vide stick 222645.
– Also suitable for stainless steel Profi Line
  Gastronorm containers.

code	GN	mm	€
864210	GN 1/2	265x325	**16,50**
864203	GN 1/1	530x325	**19,50**

HENDI

Prices net of VAT

GASTRONORM CONTAINERS POLYPROPYLENE

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

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

For use at temperatures -40°C / 80°C

Gradated

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

1/1 — 880012

code	liters	height (mm)	€
880005	28	200	**16,00**
880012	21	150	**12,50**
880029	14	100	**11,50**

1/2 — 880111

code	liters	height (mm)	€
880104	12.5	200	**10,00**
880111	9.5	150	**8,65**
880128	6.5	100	**5,60**

1/3 — 880210

code	liters	height (mm)	€
880203	7.8	200	**8,35**
880210	5.7	150	**6,40**
880227	4	100	**5,60**

1/4 — 880319

code	liters	height (mm)	€
880302	5.5	200	**6,40**
880319	4	150	**5,60**
880326	2.8	100	**4,45**

1/6 — 880418

code	liters	height (mm)	€
880401	3.4	200	**5,60**
880418	2.4	150	**4,45**
880425	1.6	100	**3,35**

1/9 — 880524

code	liters	height (mm)	€
880524	1	100	**3,35**

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	**6,70**
880616	GN 1/2	325x265	**4,45**
880623	GN 1/3	325x176	**3,35**
880630	GN 1/4	265x162	**2,50**
880647	GN 1/6	176x162	**1,95**
880654	GN 1/9	176x108	**1,95**

SIL silicone | 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 mPolypropylene

code	GN	mm	€
881828	GN 1/3	325x176	**8,65**
881804	GN 1/1	530x325	**16,00**
881811	GN 1/2	325x265	**11,50**
881835	GN 1/4	265x162	**6,70**
881842	GN 1/6	176x162	**5,85**
881859	GN 1/9	176x108	**5,60**

GASTRONORM STORAGE CONTAINERS HACCP

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

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

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	**17,50**
880067	21	150	**13,50**
880074	12	100	**12,50**
880036	9	65	**12,00**

1/2

880159

code	liters	height (mm)	€
880159	12.5	200	**9,75**
880166	9.5	150	**8,10**
880173	6.5	100	**7,25**

HENDI

1/3

880258

code	liters	height (mm)	€
880258	7.8	200	8,65
880265	5.7	150	7,25
880272	4	100	6,15
880289	2.5	65	5,60

1/4

880371

code	liters	height (mm)	€
880357	5.5	200	7,25
880364	4	150	6,15
880371	2.8	100	5,00
880388	1.8	65	4,45

1/6

880456

code	liters	height (mm)	€
880456	3.4	200	5,60
880463	2.4	150	5,00
880470	1.6	100	4,20
880487	1	65	3,90

1/9

880555

code	liters	height (mm)	€
880555	0.9	100	3,90
880562	0.6	65	2,80

LID FOR GN CONTAINERS POLYPROPYLENE

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

code	GN	mm	€
880609	GN 1/1	530x325	6,70
880616	GN 1/2	325x265	4,45
880623	GN 1/3	325x176	3,35
880630	GN 1/4	265x162	2,50
880647	GN 1/6	176x162	1,95
880654	GN 1/9	176x108	1,95
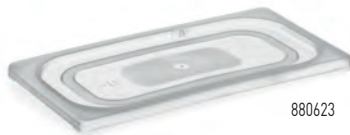
880623

HORECA MARKERS

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

code	packed per	€
871546	2	8,35

871546

FOOD ALLERGY

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

Watch the video

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

1/1
880050

code	liters	height (mm)	€
880050	28	200	**17,50**
880067	21	150	**13,50**
880074	12	100	**12,50**
880036	9	65	**12,00**

1/2
880159

code	liters	height (mm)	€
880159	12.5	200	**9,75**
880166	9.5	150	**8,10**
880173	6.5	100	**7,25**

1/3
880258

code	liters	height (mm)	€
880258	7.8	200	**8,65**
880265	5.7	150	**7,25**
880272	4	100	**6,15**
880289	2.5	65	**5,60**

1/4
880371

code	liters	height (mm)	€
880357	5.5	200	**7,25**
880364	4	150	**6,15**
880371	2.8	100	**5,00**
880388	1.8	65	**4,45**

1/6
880456

code	liters	height (mm)	€
880456	3.4	200	**5,60**
880463	2.4	150	**5,00**
880470	1.6	100	**4,20**
880487	1	65	**3,90**

1/9
880555

code	liters	height (mm)	€
880555	0.9	100	**3,90**
880562	0.6	65	**2,80**

HENDI

SERVING TONG HACCP 250 MM
– For professional food service - HACCP compliant handpiece colors

code	colour	mm	€
171882	Purple	(L)250	**5,30**

PP polypropylene **stackable**

LID FOR GN CONTAINERS PURPLE
– Suitable for all Hendi polypropylene Gastronorm containers, including HACCP storage containers.

code	GN	mm	€
881705	GN 1/1	530x325	**7,25**
881712	GN 1/2	325x265	**4,45**
881729	GN 1/3	325x176	**3,90**
881736	GN 1/4	265x162	**2,80**
881743	GN 1/6	176x162	**2,50**
881750	GN 1/9	176x108	**2,25**

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

CARVING KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
842478	2.5	150	280	**6,15**

HDPE polyethylene **HACCP** compliant

CUTTING BOARD HACCP
– One side smooth and other side with groove.

code	colour	mm	€
826065	Purple	GN 1/1 – 530x325x(H)15	**20,00**
826164	Purple	GN 1/2 – 265x325x(H)12	**10,00**

ALLERGEN FREE DAIRY FREE

ALLERGEN FREE GLUTEN FREE

ALLERGEN FREE EGG FREE

ALLERGEN FREE PEANUT FREE

COOK'S KNIFE

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

code	thickness (mm)	blade length (mm)	length (mm)	€
842676	2.5	180	320	**8,10**
842775	2.5	240	385	**8,65**

UNIVERSAL KNIFE

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

code	thickness (mm)	blade length (mm)	length (mm)	€
842270	1.2	90	190	**4,45**
842171	1.2	100	205	**4,45**

CUTTING BOARD HACCP
– Both sides suitable for cutting.

HDPE polyethylene **HACCP** compliant

code	colour	mm	€
825662	Purple	600x400x(H)18	**31,50**
825570	Purple	450x300x(H)12,7	**12,00**

CAMWEAR® GN POLYCARBONATE CONTAINER

CAMBRO®

NSF®
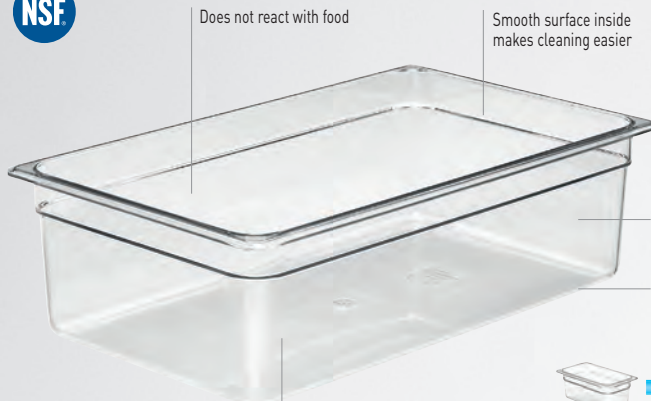
Does not react with food

Smooth surface inside makes cleaning easier

-40 °C   +99 °C
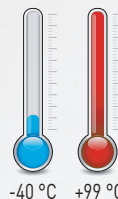
Made of original unbreakable polycarbonate Camwear®

Uneven base minimizes the possibility of scuff marks

US and metric scale make it easy to control the amount of product in the container

COLD TEST
Tests prove that Camwear containers keep products in low temperature better than stainless steel containers

	1,6 °C	1,9 °C	2,4 °C	3,3 °C	3,4 °C
Temperatura początkowa	1 h	2 h	3 h	4 h

	1,7 °C	2,1 °C	2,5 °C	3,2 °C	3,4 °C
Temperatura początkowa	1 h	2 h	3 h	4 h

– Designed for food storage, transport and serving
– Completely safe and hygienic thanks to damage-resistant, unbreakable polycarbonate
– Camwear® plastic does not react with food – it has the lowest contamination level and is completely BPA-free
– US and metric graduations make it easy to control the amount of product put in the container

– Effectively maintains low temperatures better than stainless steel cookware
– High temperature resistance (from -40°C to 99°C) contributes to the wide use of the containers in food service establishments
– Stackable and space-saving
– Dishwasher safe

CAMWEAR® COVER, ONLY FOR GN CONTAINERS OF THE CAMWEAR® SERIES AND MADE OF TRANSPARENT POLYPROPYLENE
– Secures the contents of GN containers.
– Protects from spills and extends shelf life.
– Made of food grade material.

HENDI

PC polycarbonate | stackable

1/1

14CW135

code	liters	mm	€
12CW135	8.5	325x530x(H)65	13,00
14CW135	13	325x530x(H)100	16,50
16CW135	19.5	325x530x(H)150	20,00
18CW135	25.6	325x530x(H)200	25,00
10PPCWSC190		cover	6,95

1/2

26CW135

code	liters	mm	€
22CW135	3.9	325x260x(H)65	6,95
24CW135	5.9	325x260x(H)100	9,45
26CW135	8.9	325x260x(H)150	11,50
28CW135	11.7	325x260x(H)200	14,50
20PPCWSC190		cover	4,45

1/3

34CW135

code	liters	mm	€
32CW135	2.4	325x176x(H)65	5,85
34CW135	3.6	325x176x(H)100	7,25
36CW135	5.3	325x176x(H)150	9,20
38CW135	6.9	325x176x(H)200	11,50
30PPCWSC190		cover	3,35

1/4

44CW135

code	liters	mm	€
42CW135	1.7	162x265x(H)65	5,00
44CW135	2.5	162x265x(H)100	5,60
46CW135	3.7	162x265x(H)150	7,50
40PPCWSC190		cover	2,80

1/6

64CW135

code	liters	mm	€
62CW135	1	162x176x(H)65	3,65
64CW135	1.5	162x176x(H)100	4,20
66CW135	2.2	162x176x(H)150	5,00
60PPCWSC190		cover	1,95

1/8

84CW135

code	liters	mm	€
82CW135	0.7	161x132x(H)65	5,60
84CW135	1	161x132x(H)100	6,70
86CW135	1.5	161x132x(H)150	8,35
80PPCWSC190		cover	3,10

1/9

94CW135

code	liters	mm	€
92CW135	0.57	108x176x(H)65	3,10
94CW135	0.85	108x176x(H)100	3,35
96PCW135	1.4	108x176x(H)150	11,50
90PPCWSC190		cover	1,95

Prices net of VAT

HENDI
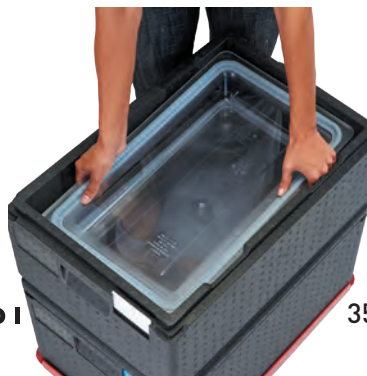
GN CONTAINER MADE OF TRANSPARENT POLYPROPYLENE.

CAMBRO®

NSF.

Standardised rim width, 1.27 cm, ensures proper fit with tables and buffets

-40 °C   +70 °C
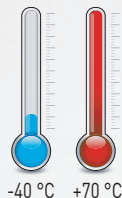
Transparent polypropylene makes it easy to control content and keep high chemical resistance

Smooth surface inside makes it easy to clean

– An essential tool for storing, transporting and serving meals.
– Made of durable, transparent polypropylene.
– High chemical resistance of the material ensures safety when it comes in contact with food.
– High temperature resistance (from -40°C to 70°C) makes the product widely used in food service establishments.

– Stackable for easy storage during transport and for space-saving.
– Effectively maintains low temperatures to a degree similar to stainless steel cookware.
– Dishwasher safe.

CAMWEAR® COVER, ONLY FOR GN CONTAINERS OF THE CAMWEAR® SERIES AND MADE OF TRANSPARENT POLYPROPYLENE
– Secures the contents of GN containers.
– Protects from spills and extends shelf life.
– Made of food grade material.

HENDI

1/1

14PP190

code	liters	mm	€
12PP190	8.5	325x530x(H)65	**7,25**
14PP190	13	325x530x(H)100	**8,90**
16PP190	19.5	325x530x(H)150	**11,00**
18PP190	25.6	325x530x(H)200	**15,00**

1/2

24PP190

code	liters	mm	€
22PP190	3	325x260x(H)65	**4,45**
24PP190	5.9	325x260x(H)100	**5,60**
26PP190	8.9	325x260x(H)150	**6,95**
28PP190	11.7	325x260x(H)200	**8,35**

1/3

34PP190

code	liters	mm	€
32PP190	2.4	325x176x(H)65	**3,65**
34PP190	3.6	325x176x(H)100	**4,20**
36PP190	5.3	325x176x(H)150	**5,60**
38PP190	6.9	325x176x(H)200	**6,40**

1/4

44PP190

code	liters	mm	€
42PP190	1.7	162x265x(H)65	**3,35**
44PP190	2.5	162x265x(H)100	**3,35**
46PP190	3.7	162x265x(H)150	**4,45**

1/6

64PP190

code	liters	mm	€
62PP190	1	162x176x(H)65	**2,50**
64PP190	1.5	162x176x(H)100	**2,80**
66PP190	2.2	162x176x(H)150	**3,35**

1/9

92PP190

code	liters	mm	€
92PP190	0.57	108x176x(H)65	**2,80**
94PP190	0.85	108x176x(H)100	**3,10**

CAMWEAR® POLYCARBONATE CONTAINER, 83.3 L

CAMBRO®

NSF.

PC polycarbonate | stackable

-40 °C +99 °C

Handles, which help during moving the container

Easy to wash smooth surface. Stain and smell resistant

Uneven base minimizes the possibility of scuff marks

Crystal clear polycarbonate Camwear® makes it easy to identify the content

182615CW135

– Designed for storing food products.
– Made of odor and stain resistant, clear, food grade polycarbonate that extends food product freshness.
– Crystal clear – allows for quick identification of stored food products without removing the lid.
– Camwear® material is resistant to temperatures from -40°C to 99°C, thanks to which the container can also be stored in cooling cabinets.
– Smooth internal surface for easy cleaning.

– Rough bottom surface increases container's scratch
– resistance and stability.
– Space-saving thanks to its stackable design.
– Capacity: 83.3 L.
– Dishwasher safe.
– Compatible with polycarbonate lid (1826CCW135).

code	mm	€
182615CW135	460x660x(H)380	**137,00**

CAMWEAR® POLYCARBONATE COVER FOR CONTAINER 182615CW135

– Designed for storage box (182615CW135) with matching dimensions (457x660 mm).
– Helps maintain food freshness for longer.
– Made of tough polycarbonate with a temperature tolerance range of -40°C to 99°C, so the container and cover can also be stored in a cooling cabinet.
– Dishwasher safe.

1826CCW135

code	mm	€
1826CCW135	457x660	**39,00**

HENDI

H-PANS™ HIGH HEAT RESISTANT PAN WITH A HANDLE, 2.4 L.

CAMBRO®

NSF.

food contact | micro | oven

Compatible with all types of ovens, also with continuous ovens

-40 °C   +99 °C

Flat base maximalizes contact with heating element

32HP1H150

Reinforced and ergonomic handle
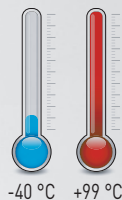
– Suitable for all types of ovens, including single and continuous ovens and microwave ovens
– Large temperature range (from -40°C to 190°C) allows for heating, baking and grilling food or storing food in cooling cabinets.
– High heating efficiency thanks to a flat base.

– Reinforced handle with special texture and place for fingers for safer cooking, equipped with holes for draining the remaining water after washing.
– Capacity: 2.4 L.
– Dishwasher safe.

code	liters	mm	€
32HP1H150	2.4	176x325x(H)65	**47,50**

HENDI

CAMSQUARE® TRANSPARENT POLYPROPYLENE FOOD STORAGE CONTAINER

CAMBRO

PP polypropylene | stackable | food contact

NSF.

-40 °C | +70 °C
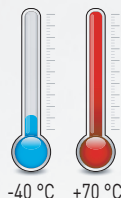
Printed graduation scale

STACKING OPTION

Made of food grade and chemical resistant polypropylene

| 1,9 l 2SFSPP190 | 3,8 l 4SFSPP190 | 5,7 l 6SFSPP190 | 7,6 l 8SFSPP190 | 11,4 l 12SFSPP190 | 17,2 l 18SFSPP190 | 20,8 l 22SFSPP190 |

– Provides convenient storage for a variety of foods in kitchen and storage spaces.
– Made of food grade, chemical resistant polypropylene.
– Allows for constant control of its contents thanks to transparent walls and printed graduations.
– Suitable for use in a temperature range from -40°C to 70°C.
– Stackable and space-saving design.
– Dishwasher safe.

code	liters	mm	€
2SFSPP190	1.9	185x185x(H)100	**9,20**
4SFSPP190	3.8	185x185x(H)187	**12,50**
6SFSPP190	5.7	215x215x(H)185	**15,50**
8SFSPP190	7.6	215x215x(H)230	**18,50**
12SFSPP190	11.4	256x310x(H)210	**26,50**
18SFSPP190	17.2	256x310x(H)320	**35,00**
22SFSPP190	20.8	256x310x(H)400	**43,00**

* Height includes the lid
** Measurements include handles

COVER FOR CAMBRO'S CAMSQUARE® CONTAINER.

– Compatible with CamSquare® polypropylene food container.
– Made of food grade polypropylene.
– Effectively secures the contents of the container against external factors and spillage.
– Dishwasher safe.

code	colour	mm	€
SFC2452	Green	190x190x(H)16	**4,45**
SFC6451	Red	227x227x(H)16	**5,85**
SFC12453	Dark blue	290x290x(H)15	**7,80**

HENDI

HENDI

FOOD CONTAINER WITH A DIVIDER

code	liters	mm	€
870907	1.9	190x190x(H)95	4,45
870914	3.8	190x190x(H)180	6,15
870921	5.7	235x235x(H)180	8,65
870938	7.6	235x235x(H)230	10,00
870945	11.4	290x290x(H)210	14,00
870952	17.2	290x290x(H)320	17,50
870969	20.8	290x290x(H)400	23,00

870969

870907

870952

HENDI

LID FOR FOOD CONTAINER

code	mm	€
870976	190x190	2,50
870983	235x235	3,10
870990	290x290	3,90

870976

870990

870983

ICE CREAM CONTAINER LID POLYCARBONATE

PC
polycarbonate

– Suitable for polycarbonate ice cream containers.

code	mm	€
807088	360x165	6,15

807088

807026

807057

PC
polycarbonate

POLYCARBONATE ICE CREAM CONTAINER

code	colour	liters	mm	€
807026	Transparent	5	360x165x(H)120	13,50
807033	Black	5	360x165x(H)120	12,50
807071	Black	5	360x250x(H)80	13,00
807057	Transparent	5	360x250x(H)80	13,50

807071

807033

FOOD SAFETY LABELS

– Self-adhesive labels for easy identification of semi-finished and finished products; use in order to meet food service safety standards.

NEW

850299

NEW

850305

SET OF FOOD SAFETY DISPOSABLE LABELS FOR EACH DAY OF THE WEEK WITH DISPENSER

– The dispenser made of durable, thick cardboard.
– The set includes 2000 pcs. of disposable labels for each day of the week (14 000 pcs.).
– Capacity: 7 label rolls.
– Label size: ø19 mm.
– Included in set: dispenser, 7 label rolls for each day of the week.

code	mm	€
850299	240x80x(H)100	**39,00**

SET OF 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	**39,00**

Monday PON ПОНЕДЕЛЬНИК	Tuesday WT ВТОРНИК	Wednesday ŚR СРЕДА	Thursday CZW ЧЕТВЕРГ
850008	850015	850022	850039
Friday PT ПЯТНИЦА	Saturday SOB СУББОТА	Sunday NIEDZ ВОСКРЕСЕНЬЕ	
850046	850053	850060	

FOOD SAFETY DAILY STICKERS – DISPOSABLE

– Disposable. Ideal for disposable containers, plastic bags or paper or plastic packaging.
– Every day of week marked with a different colour.
– Label in three languages: Polish, English and Russian.
– Number of stickers per roll: 2000 pcs.

code	-	packed per	mm	€
850008	Monday	2000	ø19	**4,75**
850015	Tuesday	2000	ø19	**4,75**
850022	Wednesday	2000	ø19	**4,75**
850039	Thursday	2000	ø19	**4,75**
850046	Friday	2000	ø19	**4,75**
850053	Saturday	2000	ø19	**4,75**
850060	Sunday	2000	ø19	**4,75**

PONIEDZIAŁEK ПОНЕДЕЛЬНИК • MONDAY Removable	WTOREK ВТОРНИК • TUESDAY Removable	ŚRODA СРЕДА • WEDNESDAY Removable	CZWARTEK ЧЕТВЕРГ • THURSDAY Removable
850077	850084	850091	850107
PIĄTEK ПЯТНИЦА • FRIDAY Removable	SOBOTA СУББОТА • SATURDAY Removable	NIEDZIELA ВОСКРЕСЕНЬЕ • SUNDAY Removable	
850114	850121	850138	

FOOD SAFETY DAILY STICKERS – REUSABLE

– Reusable. Easy to remove from plastic, metal and glass.
– Every day of week marked with a different colour.
– Label in three languages: Polish, English and Russian.
– Space for extra notes. Number of stickers per roll: 1000 pcs.
– Remove the sticker before washing the containers.

code	-	packed per	mm	€
850077	Monday	1000	25x25	**5,00**
850084	Tuesday	1000	25x25	**5,00**
850091	Wednesday	1000	25x25	**5,00**
850107	Thursday	1000	25x25	**5,00**
850114	Friday	1000	25x25	**5,00**
850121	Saturday	1000	25x25	**5,00**
850138	Sunday	1000	25x25	**5,00**

HENDI

850145

FOOD SAFETY REUSABLE STICKER – "USE BEFORE"

– Reusable.
– Easy to remove from plastic, metal and glass.
– Label in two languages: Polish and English. Space for date, time, additional notes.
– Number of stickers per roll: 500 pcs.
– Remove the sticker before washing the containers.

code	packed per	mm	€
850145	500	ø50	11,50

Place for day label
850008-850060

850206

FOOD SAFETY REUSABLE STICKER – "USE BY"

– Reusable.
– Easy to remove from plastic, metal and glass.
– Label in two languages: Polish and English.
– Space for date, time, additional notes.
– Number of stickers per roll: 500 pcs.
– Remove the sticker before washing the containers.

code	packed per	mm	€
850206	500	100x50	12,50

850152

FOOD SAFETY REUSABLE STICKER – "USE FIRST"

– Reusable.
– Easy to remove from plastic, metal and glass.
– Label in three languages: Polish, English and Russian.
– Number of stickers per roll: 500 pcs.
– Remove the sticker before washing the containers.

code	mm	€
850152	ø50	7,25

CUTTING BOARD HACCP

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

HDPE
polyethylene

HACCP
compliant

400

300

825631

600

450

825549

VERY HARD POLY-ETHYLENE

S.S.
stainless steel

CUTTING BOARD RACK
– For 6 cutting boards up to 20 mm thick.

826201

code	mm	€
826201	303x211x(H)205	14,50

CUTTING BOARD HACCP 600X400

code	colour	mm	thickness (mm)	€
825600	White	600x400	18	31,50
825617	Red	600x400	18	31,50
825624	Blue	600x400	18	31,50
825631	Green	600x400	18	31,50
825648	Brown	600x400	18	31,50
825655	Yellow	600x400	18	31,50
825662	Purple	600x400	18	31,50

CUTTING BOARD HACCP 450X300

code	colour	mm	thickness (mm)	€
825518	White	450x300	13	11,50
825525	Red	450x300	13	11,50
825532	Blue	450x300	13	11,50
825549	Green	450x300	13	11,50
825556	Brown	450x300	13	11,50
825563	Yellow	450x300	13	11,50
825570	Purple	450x300	13	12,00

HENDI

CUTTING BOARD HACCP

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

HDPE polyethylene

HACCP compliant

Watch the video

Side with groove

Smooth side

325

826034

Groove to prevent leaking

530

265

826133

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	**20,00**
826010	Red	530x325	15	**20,00**
826027	Blue	530x325	15	**20,00**
826034	Green	530x325	15	**20,00**
826041	Brown	530x325	15	**20,00**
826058	Yellow	530x325	15	**20,00**
826065	Purple	530x325	15	**20,00**

CUTTING BOARD HACCP GASTRONORM 1/2

– One side smooth and other side with groove.

code	colour	mm	thickness (mm)	€
826102	White	325x265	12	**10,00**
826119	Red	325x265	12	**10,00**
826126	Blue	325x265	12	**10,00**
826133	Green	325x265	12	**10,00**
826140	Brown	325x265	12	**10,00**
826157	Yellow	325x265	12	**10,00**
826164	Purple	325x265	12	**10,00**
826171	Black	325x265	12	**11,50**

826676

HDPE polyethylene

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

– Set of 6 in the colours red, brown, blue, green, white, yellow.
– Each cuttingboard is 10 mm thick.

code	thickness (mm)	mm	€
826676	10	530x325	**85,00**

VERY HARD POLY-ETHYLENE

HDPE polyethylene · HACCP compliant

Embossed scale for easy slicing into equal pieces

Flexible

CUTTING BOARD PERFECT CUT
– Made of polyethylene HDPE.
– Smooth on both sides.
– Meets HACCP standards.
– With scale 0-40 cm.
– Can be cleaned in professional dishwashers (short program).

code	colour	mm	€
826416	Red	500x380x(H)12	**14,50**
826423	Blue	500x380x(H)12	**14,50**
826430	Green	500x380x(H)12	**14,50**
826447	Brown	500x380x(H)12	**14,50**
826454	Yellow	500x380x(H)12	**14,50**

PP polypropylene · HACCP compliant · wash

PP polypropylene · HACCP compliant · wash

Anti-slip surface

826300

826324

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	380x305x(H)6	**15,00**
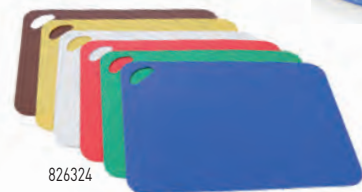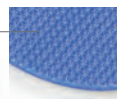
HACCP ANTI-SLIP CUTTING MAT SET - 6 PIECES
– Colour coded set of 6 anti-slip mats to facilitate kitchen hygiene.
– White, red, blue, green, brown, yellow.
– Flexible, allowing easy pouring of cut products.
– Lightweight and easy to store and transport.

code	thickness (mm)	mm	€
826324	2	305x455x(H)2	**21,00**

UNIVERSAL CUTTING BOARD WHITE
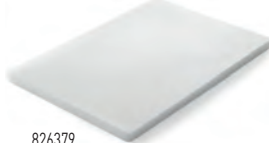
826379
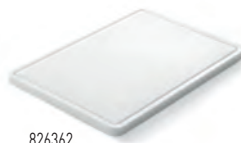
826362

HDPE polyethylene

826485

826348

UNIVERSAL CUTTING BOARD
– Made of polyethylene HDPE.
– Non-slip feet.

code	mm	€
826379	450x300x(H)20	**25,50**
826386	500x350x(H)18	**34,00**
826393	600x400x(H)20	**51,00**

UNIVERSAL CUTTING BOARD
– Made of polyethylene HDPE.
– Grooved, non-slip feet.

code	mm	€
826362	355x250x(H)15	**14,00**

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

code	colour	mm	thickness (mm)	€
826348	White	250x150	10	**5,00**
826478	Black	250x150	10	**5,30**
826355	White	300x200	10	**8,35**
826485	Black	300x200	10	**6,95**

HENDI

506912

506905

506905

598047

CUTTING BOARD
– Rubberwood.
– With handles.

code		mm	€
506905	GN 1/1	530x325x(H)45	**48,00**
506912	GN 1/2	265x325x(H)45	**25,00**

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	**5,85**

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

code	thickness (mm)	mm	€
505403	18	530x325	**21,00**

CARVING BOARD
– Solid beech wood.
– Grooved.

code	thickness (mm)	mm	€
505205	16	390x230	**12,50**

BREAD BOARD
– Solid beech wood.

code	thickness (mm)	mm	€
505007	14	340x200	**9,75**

CUTTING BOARD WITH GRIP
– Solid beech wood.

code	thickness (mm)	mm	€
505106	13	390x160	**8,90**

side with groove

ribbed side

505205

505403

505007

505106

KNIVES PROFI LINE

– All knives are precision hot drop forged from a single blank of high carbon German stainless steel.
– The specialized Chromium-Molybdenium-Vanadium surgical alloy steel X50CrMoV15 guarantees the following characteristics: - razor sharp - long-lasting cutting edge - easily restorable edge - high stain resistance. Some 50 major manufacturing steps are required to produce each knife.

– Traditional skills and precision machinery continue the grinding and polishing operations until the final cutting edge is applied at the most appropriate blade angle.
– The handle combines balance, safety, heft and control with an exclusive look.
– Each knife is individually packed in a PET presentation blister.

code			thickness (mm)	blade length (mm)	length (mm)	€
844205	1	Cook's knife	3,3	250	390	**41,50**
844212	2	Cook's knife	3,3	200	335	**36,00**
844250	3	Utility knife	2	150	265	**29,00**
844311	4	Carving knife	2,7	250	380	**30,50**
844304	5	Carving knife	2,6	200	332	**32,50**
844267	6	Boning knife, Flexible.	2	150	270	**23,50**
844236	7	Paring knife	1,9	90	195	**20,50**

code			thickness (mm)	blade length (mm)	length (mm)	€
844328	8	Ham/salmon knife, half flexible, granton	2,6	300	430	**46,50**
844298	9	Bread knife	2,4	215	340	**27,50**
844281	10	Bread knife	2,4	215	340	**33,00**
844335	11	Cleaver, granton	3	165	300	**50,00**
844274	12	Santoku knife, granton	3	180	310	**42,00**
844229	13	Carving fork	9	150	285	**26,50**
844403	14	Knife sharpener diamond	10,4	310	450	**44,00**

HENDI

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.

S.S. stainless steel   POM POM plastic

code			thickness (mm)	blade length (mm)	length (mm)	€
781319	1	Chef's knife	3.3	200	340	16,00
781357	2	Chef's knife	3.3	150	285	11,50
781340	3	Carving knife	3.3	200	330	12,00
781371	4	Boning knife	2.8	150	285	9,20
781333	5	Bread knife	3.3	210	335	11,50
781388	6	Kitchen knife	3.5	125	240	7,25

code			thickness (mm)	blade length (mm)	length (mm)	€
781395	7	Paring knife	3	90	200	7,25
781401	8	Poultry shears	5.8	140	260	13,50
781364	9	Carving fork	1.9	175	290	11,50
781302	10	Cleaver	2.4	180	300	22,00
781326	11	Ham/salmon knife	2.4	215	350	11,00
781418	12	Knife sharpener	10	230	350	7,50

Prices net of VAT

HENDI

PROFI KNIVES

– Knives made of chromium-molybdenum-vanadium steel (x50CrMoV15), hardness: 54 to 55 HRC, POM polyacetal handle, mounted with 3 aluminium rivets

S.S. stainless steel | wash

code			thickness [mm]	blade length [mm]	€
840252	1	Knives for cutting meat	3	165	**13,00**
840269	2	Knives for cutting meat	3	190	**13,50**
840276	3	Knives for cutting meat	3	210	**13,50**
840245	4	Knives for cutting meat	3	145	**12,50**

code			thickness [mm]	blade length [mm]	€
840320	5	Cook's knife with the Granton edge	3	230	**21,00**
840313	6	Chef's knive	3	230	**19,50**

HENDI

SUPERIOR KNIVES
– Knives made of chromium-molybdenum-vanadium
   steel, 3 mm thick (T5MoV), hardness: 54 to 55 HRC,
   handle made of ABS with aluminium rivets

PiRGE

S.S. stainless steel   wash

code			thickness (mm)	blade length (mm)	€	code			thickness (mm)	blade length (mm)	€
841358	1	Chef's knife	3	190	**22,00**	841297	7	Meat knife	3	145	**9,75**
841365	2	Chef's knife	3	210	**23,50**	841303	8	Meat knife	3	165	**16,50**
841372	3	Chef's knife	3	230	**24,00**	841341	9	Meat knife	3	300	**17,50**
841310	4	Meat knife	3	190	**17,50**	841402	10	Kebab knife	3	550	**38,50**
841327	5	Meat knife	3	210	**18,00**	841396	11	Kebab knife	3	500	**39,50**
841334	6	Meat knife	3	250	**19,50**	841389	12	Kebab knife	3	450	**36,50**

PiRGE

wash

1 2 3

KNIFE SHARPENER
MASATLAR
– Polypropylene handle
– Hanger

code	-	blade length (mm)	€
820018	round	300	**41,50**
820001	oval	300	**54,00**
820025	flat	300	**61,00**

S.S. stainless steel

229835

1721.000

AMBROGIO SANELLI
THE EVOLUTION OF CUTTING

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

code	mm	€
229835	220x85	**26,50**
1721.000	220x85	**41,50**

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.

S.S. stainless steel | PP polypropylene | wash

1 2 3 4 5 6 7 8 9 10 11

12 13 14 15 16 17 18 19 20 21 22

code			thickness (mm)	blade length (mm)	length (mm)	€
843802	1	Paring knife, curved model	1.5	70	175	**11,00**
843352	2	Bread slicing knife – serrated	1.5	100	205	**9,45**
843819	3	Steak knife	1.5	120	220	**9,45**
843826	4	Vegetable knife	1.5	110	215	**11,00**
843833	5		2	140	260	**16,00**
843840	6	Cook's knife	2	160	280	**16,00**
843857	7		2	180	305	**18,00**
843864	8		2	200	325	**19,50**
843338	9	Butcher's knife	3	200	335	**24,00**
843314	10	Bread knife	2	230	355	**18,50**
843888	11		2	260	380	**19,50**

code			thickness (mm)	blade length (mm)	length (mm)	€
843895	12	Bread knife	2	300	415	**22,00**
843901	13	Roast knife	2	230	345	**18,50**
843345	14	Narrow ham knife	2	290	415	**22,50**
843918	15	Ham knife	2	280	415	**22,50**
843932	16	Chopper	4	200	325	**37,00**
843307	17	Chef's knife	3	220	360	**25,00**
843949	18		3	260	400	**28,50**
843956	19	Slicing knife	3	260	400	**34,00**
843987	20	Boning knife	3	130	255	**18,50**
843994	21	Boning knife	3	160	388	**19,00**
843321	22	Fish fillet flexible knife	2	210	330	**21,00**

HENDI

GASTRO KNIVES

– Knives made of chromium-molybdenum-vanadium steel (x50CrMoV), hardness: 54 to 56 HRC, injected-polypropylene handle, no rivets
– Replaceable clips for marking handles in 7 colours, in accordance with the HACCP standard

PiRGE

S.S. stainless steel

wash

1 2 3 4 5 6 7   1 2 3 4 5 6 7 8

code		thickness (mm)	blade length (mm)	€
840368	1	3	190	**19,50**
840344	2	3	145	**18,00**
840351	3	3	165	**19,50**
840375	4	3	210	**21,50**
840382	5	Meat knive, granton	3	210	**22,00**
840399	6	Meat trimming and filleting knife	3	210	**22,50**
840405	7	Meat trimming and filleting knife, granton	3	210	**25,50**

Note: rows 840368–840375 share label "Meat knive"

code			thickness (mm)	blade length (mm)	€
840436	1	Cook's knife with the Granton edge	3	210	**25,00**
840412	2		3	190	**22,00**
840429	3	Chef's knives	3	210	**24,00**
840443	4		3	230	**25,00**
840450	5	Chef's knives, granton	3	230	**28,50**
840467	6	Chef's knives	3	300	**32,50**
840474	7	Santoku knife	3	180	**22,00**
840481	8	Santoku knife with the granton edge	3	180	**24,00**

513750

TAB GRABBER

– Made of glossy aluminium.
– Mounted with screws or adhesive.

Al aluminium

code	mm	€
513736	(L)455	**9,20**
513705	(L)610	**15,00**
513712	(L)915	**20,00**
513743	(L)1015	**22,50**
513750	(L)1220	**24,50**

Watch the video

HENDI

ERGONOMIC NON SLIP HANDLE

BLACK - UNIVERSAL
– Polypropylene handle in accordance with HACCP guidelines.

PP polypropylene | S.S. stainless steel

Granton indentations for non-stick cutting

code			thickness (mm)	blade length (mm)	length (mm)	€
842201	1	Universal knife	1,2	90	200	**3,65**
842102	2		1,2	100	210	**4,20**
842409	3	Carving knife	2,5	150	290	**5,30**
842607	4	Cook's knife	2,5	180	320	**7,50**
842706	5		2,5	240	380	**9,45**
842904	6	Ham/kebab knife with the Granton edge	1,7	350	490	**10,00**

code			thickness (mm)	blade length (mm)	length (mm)	€
843000	7	Bread knife	1,5	250	380	**6,70**
843109	8		1,5	300	430	**8,35**
844427	9	Butcher's knife	2,5	200	330	**6,95**
844410	10		2,5	250	380	**8,10**
844441	11	Boning knife	1,8	150	280	**6,40**
844434	12	Fillet knife	1,8	150	260	**5,85**
781418	13	Knife sharpener		230	350	**7,50**

HENDI

ECCO KNIVES

– Knives made of chromium-molybdenum-vanadium steel,
   hardness: 56 HRC (x50CrMoV15)
– Pointed blade
– Handle made of injected PP
– No rivets

PiRGE

PP polypropylene | S.S. stainless steel | wash

code			thickness (mm)	blade length (mm)	€
840726	1	All-purpose knife	1,5	120	**6,95**
840733	2	Steak knife, serrated	1,5	120	**5,85**
840788	3	Kitchen knife	2,5	190	**15,00**
840795	4		2,5	210	**16,00**
840801	5		2,5	230	**17,50**
840740	6	Meat knives	2	145	**11,00**
840757	7		2	165	**11,00**

code			thickness (mm)	blade length (mm)	€
840764	8	Meat knives	2	190	**12,00**
840771	9		2,5	210	**13,50**
840849	10	Kebab knife	2	500	**32,50**
840856	11		2	550	**35,00**
840825	12	Ham knife, serrated	2	300	**15,00**
840832	13		2	350	**16,00**
840818	14	Onion knife	2	190	**9,75**

PiRGE

BUTCHER'S KNIVES

– Made of German chromium-molybdenum-vanadium steel
   (x50CrMoV15), hardness: 56 HRC
– Polypropylene (PP) handle
– No rivets

PP polypropylene | S.S. stainless steel | wash

code			thickness (mm)	blade length (mm)	€
840122	1	Butcher's knife, bent	3	120	**17,00**
840139	2		3	150	**17,00**
840146	3	Butcher's knife	3	135	**12,50**
840177	4	Butcher's knife, bent	3	260	**28,50**
840184	5		3	250	**28,50**

Prices net of VAT

HENDI

KNIVES HACCP

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

Granton
indentations for
non-stick cutting

Granton
indentations for
non-stick cutting

1 2 3 4 5 6 7 8 9 10 11 12 13 14
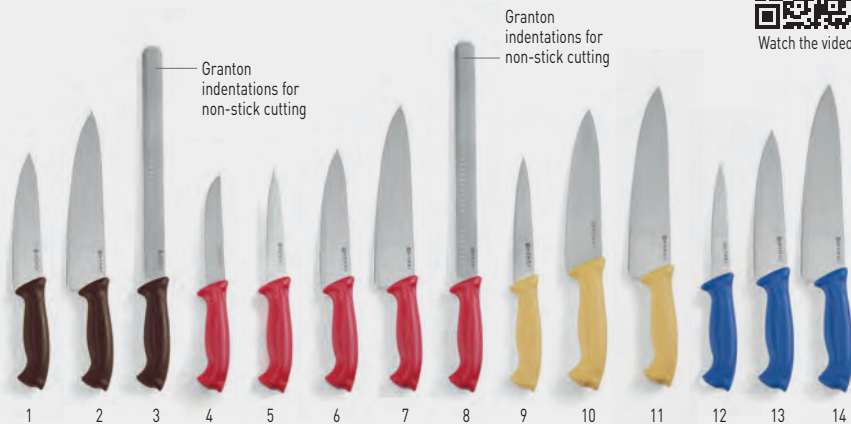
BROWN - COOKED MEAT

code			blade/knife length [mm]	thickness [mm]	€
842669	1	Cook's knife	180/320	2,5	**7,25**
842799	2	Cook's knife	240/385	2,5	**8,10**
842966	3	Ham/salmon knife with granton edge	350/490	1,7	**11,50**

RED - RAW MEAT

code			blade/knife length [mm]	thickness [mm]	€
842423	4	Carving knife	150/290	2,5	**6,15**
842522	5	Filleting knife	150/300	0,9	**5,30**
842621	6	Cook's knife	180/320	2,5	**7,25**
842720	7	Cook's knife	240/385	2,5	**8,10**
842928	8	Ham/salmon knife with granton edge	350/490	1,7	**10,50**

YELLOW - POULTRY

code			blade/knife length [mm]	thickness [mm]	€
842539	9	Filleting knife	150/300	0,9	**5,30**
842638	10	Cook's knife	180/320	2,5	**7,50**
842737	11	Cook's knife	240/385	2,5	**7,80**

BLUE - FISH

code			blade/knife length [mm]	thickness [mm]	€
842546	12	Filleting knife	150/300	0,9	**5,30**
842645	13	Cook's knife	180/320	2,5	**6,40**
842744	14	Cook's knife	240/385	2,5	**8,35**

HENDI

ERGONOMIC NON SLIP HANDLE

Granton indentations for non-stick cutting

Granton indentations for non-stick cutting

Granton indentations for non-stick cutting

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

15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30

WHITE - CHEESE & BREAD

code			blade/knife length (mm)	model	thickness (mm)	€
842256	15	Universal knife with granton edge	90/190	short model	1,2	**3,90**
842355	16	Universal knife	130/230	long model	1,2	**4,45**
842553	17	Filleting knife	150/300		0,9	**5,60**
842652	18	Cook's knife	180/320		2,5	**6,95**
842751	19	Cook's knife	240/385		2,5	**7,80**
843055	20	Bread knife	250/385		1,5	**6,40**
843154	21	Bread knife	300/430		1,5	**7,25**

GREEN - FRUITS & VEGETABLES

code			blade/knife length (mm)	model	thickness (mm)	€
842218	22	Universal knife with granton edge	90/190	short model	1,2	**4,20**
842119	23	Universal knife	100/205	serrated	1,2	**3,65**
842317	24	Universal knife	130/230	długi	1,2	**4,75**
842614	25	Cook's knife	180/320		2,5	**6,40**
842713	26	Cook's knife	240/385		2,5	**7,25**

BLUE - FISH

code			blade/knife length (mm)	thickness (mm)	€
842270	27	Universal knife	90/190	1,2	**4,45**
842171	28	Universal knife	180/205	1,2	**4,45**
842478	29	Carving knife	150/280	2,5	**6,15**
842676	30	Cook's knife	180/320	2,5	**8,10**
842775	31	Cook's knife	240/385	2,5	**8,65**

CENTURY LINE

– Designed for intensive use.
– Products are subjected to heat and cold treatment, which translates into longer service life and increased flexibility of the steel.
– Anatomically shaped and ergonomic handle.

– Knives forged from one-piece chromium-molybdenum steel.
– Handle made of glass fibre reinforced polycarbonate.
– NSF certified.
– 25-year manufacturer's warranty.
– Dishwasher safe.

S.S. stainless steel | food contact

code			blade length (mm)	€	code			blade length (mm)	€
24009108	1	Century bread knife	200	**58,50**	24011108	5	Century chef knife	200	**80,50**
24010106	2	Century utility knife	150	**55,50**	24011110	6		250	**86,00**
24010108	3		200	**64,00**	24020105	7	Century Santoku knife for chopping and mincing, granton	130	**58,50**
24011106	4	Century chef knife	150	**71,00**	24020107	8		180	**72,00**

HENDI

CHURRASCO LINE

– Churrasco line is characterized by the most advanced technology in the production of wooden flatware handles and other kitchen accessories.
– The world's only handle made of natural wood (FSC certified), dishwasher safe.
– Layers of wood suitably impregnated with resin then pressed, sliced, polished and joined with stainless steel rivets.
– Extremely durable wooden handle resistant to impact, heat and moisture.
– 5-year guarantee.

code			blade length (mm)	€
29810074	1	Churrasco boning knife	150	**22,00**
29810080	2	Churrasco kitchen knife	200	**26,50**
29810083	3	Churrasco butcher knife	200	**27,50**

24099037

CENTURY 3 PIECE CUTLERY SET

– Designed for intensive use.
– Products are subjected to heat and cold treatment, which translates into longer service life and increased flexibility of the steel.
– Anatomically shaped and ergonomic handle.
– Knives forged from one-piece chromium-molybdenum steel.
– Handle made of glass fibre reinforced polycarbonate.
– NSF certified.
– 25-year manufacturer's warranty.
– Dishwasher safe.

code	€
24099037	**172,00**

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	**44,50**
1312.045	Stainless steel blade 45 cm for saw 1306.045	**11,00**

AMBROGIO SANELLI
THE EVOLUTION OF CUTTING

1306.045

1312.045

Chef

AMBROGIO SANELLI
THE EVOLUTION OF CUTTING

CHEF COLLECTION
– The Chef collection of knives by Ambrogio Sanelli combines tradition with new technological solutions.
– Knife blades are forged from a single piece of high quality stainless steel, each blade is carefully finished and tested.
– They are characterised by high quality and cutting force as well as corrosion resistance.
– Full blade shank maintains its balance and long life.
– The set includes meat fork and sharpener.
– Not dishwasher safe.

hasaki

HASAKI COLLECTION
– HASAKI means "cutting edge" in Japanese hence perfectly expresses the name for Ambrogio Sanelli's professional collection of Japanese style knives.
– The blades are made of specially modified NITRO-B stainless steel (X50CrMoVN15 / AISI440B) – in which the addition of nitrogen molecules significantly improves the corrosion protection and final hardness after tempering.
– Hardness: 57-58 HRC.
– As per Japanese tradition, the knives are sharpened on one side, so that the food comes into contact with the blade only for a short time and the friction is reduced to a minimum.
– Perfectly balanced and comfortable handles made of synthetic POM resin, riveted.
– Not dishwasher safe.

SUPRA

SUPRA COLLECTION
– Ambrogio Sanelli Supra knives are designed for professional chefs and butchers.
– Blades are made of high quality NITRO-B stainless steel in which the addition of nitrogen molecules significantly improves corrosion properties and final hardness after tempering.
– The set includes a sharpener, a carving fork and a pastry spatula.
– Ergonomic handles made of durable SEBS plastic: flexible as well as weather, ozone, and UV resistant.
– Sterilisable, highly resistant to impact and corrosion.
– Not dishwasher safe.

SUPRA COLORE

SUPRA COLORE COLLECTION
– Special edition of Ambrogio Sanelli Supra knives – Supra Colore.
– With their HACCP-compliant coloured handles, they further optimise kitchen work and make it easy to consistently use knives for specific types of food – making it easy to maintain sterile working conditions in the kitchen in accordance with hygiene and food safety rules, and thus the safety of customers eating out.
– Color-codification:
  – RED: raw meat.
  – YELLOW: meat or poultry after heat treatment (baked, cooked).
  – BLUE: fish and seafood.
  – GREEN: fruit and vegetables.
  – PURPLE: processing of allergen-free products.
– Blades are made of high quality NITRO-B stainless steel.
– Handles made of durable plastic.
– Handle colors according to HACCP standard.
– The set includes a sharpener.
– Not dishwasher safe.

HENDI

CHEF COLLECTION

German Steel X50CrMoV15 | POM POM plastic | wash

AMBROGIO SANELLI
THE EVOLUTION OF CUTTING

code			thickness (mm)	blade length (mm)	€
C307.013	1	Chef boning knife	2.5	130	**46,00**
C349.015	2		2	150	**47,00**
C349.020	3	Chef knife	2.5	200	**63,50**
C349.025	4		2.5	250	**80,50**
C349.030	5		2.5	300	**106,00**
C370.023	6	Carving knife	1.5	230	**52,50**
C350.018	7	Chef Santoku Knife, granton	2.5	180	**77,50**
C351.020	8	Chef fillet knife, flexible	1.5	200	**47,00**
C351.025	9		2.5	250	**66,50**

code			thickness (mm)	blade length (mm)	€
C365.020	10	Chef bread knife, serrated	1.5	200	**63,50**
C363.030	11		1.5	300	**77,50**
C358.025	12	Chef slicing knife	1.5	250	**66,50**
C357.029	13		1.5	290	**77,50**
C375.028	14	Chef carving fork	8	280	**41,50**
C582.011	15	Chef paring knife	2	110	**36,00**
C591.007	16		2	70	**33,50**
C343.020	17	Chef sharpener	10	200	**46,00**

HASAKI COLLECTION

S.S. stainless steel | German Steel X50CrMoV15 | POM POM plastic | wash

code			thickness (mm)	blade length (mm)	€
H339.016	1	Hasaki Usuba knife	3	160	**69,50**
H349.016	2	Hasaki chef knife	2	160	**44,50**
H349.020	3		2	200	**66,50**
H340.016	4	Hasaki Deba knife	3	160	**64,00**
H341.021	5	Hasaki Yanagi Sashimi knife	2	210	**61,00**
H341.024	6		2	240	**63,50**

code			thickness (mm)	blade length (mm)	€
H341.027	7	Hasaki Yanagi Sashimi knife	2	270	**69,50**
H341.030	8		2	300	**94,50**
H350.016	9	Hasaki Santoku knife, granton	2	160	**66,50**
H582.010	10	Hasaki multipurpose knife	2	100	**30,50**
H582.012	11		2	120	**33,50**

Prices net of VAT

HENDI

SUPRA COLLECTION

NITRO-B stainless steel **POM** POM plastic

AMBROGIO SANELLI
THE EVOLUTION OF CUTTING

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

15 16 17 18 19 20 21 22 23 24 25 26 27 28 29

code			thickness (mm)	blade length (mm)	€
S307.012	1		2.8	120	**23,50**
S307.014	2	Supra boning knife	3	140	**25,00**
S307.016	3		3	160	**25,00**
S301.013	4		3	130	**25,00**
S302.013	5	Supra boning knife, flexible	2	130	**25,00**
S312.016	6	Supra boning knife	3	160	**26,50**
S309.020	7		2.8	200	**33,50**
S309.024	8	Supra butcher knife	2.8	240	**40,50**
S309.030	9		2.8	300	**49,00**
S337.018	10	Supra cleaver	4	180	**54,50**
S347.024	11	Supra chef knife, granton	2.5	240	**36,00**
S349.016	12		2	160	**23,50**
S349.020	13	Supra chef knife	2	200	**26,50**
S349.024	14		2.5	240	**35,00**
S349.026	15		2.8	260	**41,50**

code			thickness (mm)	blade length (mm)	€
S349.030	16	Supra chef knife	2.8	300	**47,00**
S350.018	17		2	180	**32,00**
S350.020	18	Supra Santoku knife, granton	2.5	200	**36,00**
S356.028	19		2	280	**33,50**
S358.040	20	Supra slicing knife	3	400	**47,00**
S365.021	21	Supra bread knife	2	210	**26,50**
S362.026	22	Supra cake knife	2	260	**36,00**
S363.028	23	Supra bread knife, serrated	2	280	**33,50**
S375.030	24	Supra carving fork	7	300	**46,00**
S682.011	25	Supra paring knife	1.3	110	**11,00**
S683.009	26	Supra paring knife, serrated	1.3	90	**11,00**
S690.014	27	Supra multipurpose knife, serrated	1.3	140	**13,00**
S691.007	28	Supra vegetable knife, bent	1.3	70	**8,10**
S018.030	29	Supra sharpener	12	300	**36,00**

HENDI

SUPRA COLORE COLLECTION

AMBROGIO SANELLI
THE EVOLUTION OF CUTTING

NITRO-B stainless steel

SEBS

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15

RED - RAW MEAT

code			thickness (mm)	blade length (mm)	€
S301.015R	1	Supra Colore boning knife, bent	3	150	**24,00**
S307.016R	2	Supra Colore boning knife, narrow	3	160	**25,00**

YELLOW - POULTRY

code			thickness (mm)	blade length (mm)	€
S301.013Y	3	Supra Colore boning knife, bent	3	130	**25,00**
S307.012Y	4	Supra Colore boning knife, bent	2.8	120	**23,50**
S349.026Y	5	Supra Colore butcher knife	2.8	260	**41,50**

BLUE - FISH

code			thickness (mm)	blade length (mm)	€
S309.020L	6	Supra Colore butcher knife	2.8	200	**33,50**
S349.024L	7	Supra Colore butcher knife	2.5	240	**35,00**
S351.018L	8	Supra Colore fish fillet knife	1.3	180	**26,50**
S691.007L	9	Supra Colore vegetable knife, bent	1.3	70	**7,80**

GREEN - FRUITS & VEGETABLES

code			thickness (mm)	blade length (mm)	€
S349.020G	10	Supra Colore butcher knife	2	200	**26,50**
S350.018G	11	Supra Colore Santoku knife, granton	2	180	**33,50**
S682.011G	12	Supra Colore paring knife	1.3	110	**8,10**
S018.030G	13	Supra Colore sharpener	12	300	**36,00**

PURPLE – PROCESSING OF ALLERGEN-FREE PRODUCTS

code			thickness (mm)	blade length (mm)	€
S307.014P	14	Supra Colore boning knife	3	140	**25,00**
S349.030P	15	Supra Colore butcher knife	2.8	300	**47,00**

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HENDI

Watch the video

Convenient carrying case.

S.S.
stainless steel

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

code	mm	€
975770	445x260x(H)65	**82,00**

PARING KNIVES, SET OF 6 COLOURS

– Polypropylene handle in accordance with HACCP guidelines.

PP
polypropylene

S.S.
stainless steel

wash

842003

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

code	blade length (mm)	length (mm)	€
842003	75	175	**15,00**

842010

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

code	blade length (mm)	length (mm)	€
842010	90	185	**16,00**

PARING KNIVES AND PEELERS
– High quality

PARING KNIFE

PP
polypropylene

S.S.
stainless steel

wash

code		blade length (mm)	mm	€
841105	straight model	75	(L)180	**3,65**
841112	pointed model	87	(L)190	**3,65**
841129	curved model	60	(L)165	**3,65**

TOMATO KNIFE
– Polypropylene handle.
– "Made in Germany".

PP
polypropylene

S.S.
stainless steel

wash

code	blade length (mm)	length (mm)	€
841136	110	215	**3,90**

| 841105 | 841112 | 841129 | 841136 |

PARING KNIFE WITH WOODEN HANDLE
– "Made in Germany".

S.S.
stainless steel

wash

code	blade length (mm)	length (mm)	€
841020	60	165	**4,45**

841020

SPEED PEELER
– Transverse model.

S.S.
stainless steel

code	blade length (mm)	length (mm)	€
841228	50	110	**2,80**

841228

PEELER
– Pendulum model.

S.S.
stainless steel

code	blade length (mm)	length (mm)	€
841235	50	150	**4,45**

841235

HENDI

PiRGE

841280

841280

841457

VEGETABLE AND FRUIT PEELING KNIFE
– The blade is made of DIN 1.4116 stainless steel, 54 ±1 degrees HRC hardness.

code		€
841273	90x15x(H)19	**3,90**

SET OF 4 KNIVES FOR PEELING FRUIT AND VEGETABLES
– The blade is made of DIN 1.4116 stainless steel

code	€
841280	**22,00**

SET OF 4 CARVING KNIVES
– Knives made of stainless steel DIN 1.4301 / 54 ± 1 HRC according to DIN 1.4116
– Polypropylene handle

code	-	€
841457	blade lengths: 65, 80, 55, 90 mm	**19,50**

AMBROGIO SANELLI
THE EVOLUTION OF CUTTING

1013.000

1555.000

1500.000

POULTRY SHEARS
– Made of stainless steel AISI 420B).
– 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	**52,50**

MULTIPURPOSE KITCHEN SHEARS
– Blades with fine serrations on the cutting edge made of stainless steel (AISI 420).
– Hardness: 54-55HRC.
– Grip made of nylon (PA6).
– Additional serrated edges in the nut shelling cavity.
– Shears can be disassembled for easy cleaning.
– Net weight: 0.117 kg.

code	mm	€
1555.000	(L)200	**24,00**

KITCHEN SHEARS
– Blades with fine serrations on the cutting edge made of stainless steel (AISI 420).
– Hardness: 54-55HRC.
– Profiled grip made of nylon (PA6).
– Net weight: 0.081 kg.

code	mm	€
1500.000	(L)210	**19,50**

HIGHEST QUALITY

Watch the video

TITAN EAST KNIVES
– Asian-style knives
– Stainless steel
– Walnut wood handle

S.S. stainless steel | wash

code			thickness (mm)	blade length (mm)	€
840191	1	Chef's knife	3	160	**38,50**
841419	2	Vegetable knife	3	160	**38,50**
841426	3	Sushi knife YANAGIBA	3	230	**45,50**
841433	4	Sushi knife YANAGIBA	3	300	**54,00**

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

S.S. stainless steel | wash

code			thickness (mm)	blade length (mm)	length (mm)	€
845035	1	Knife ‚Santoku'	4	165	295	**22,00**
845028	2	Vegetable knife ‚Usuba'	4	180	325	**36,00**
845059	3	Knife ‚Sashimi'	3	210	340	**25,00**
845042	4	Knife ¨Yanagiba¨	4	240	370	**30,50**

HENDI

HASEGAWA®

MADE IN JAPAN

NEW

ø600

513811

ø480

513804

513859

NEW

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.

code	mm	€
513804	ø480x(H)110	**639,00**
513811	ø600x(H)140	**889,00**

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	**103,00**

513835

513842

513866

NEW

NEW
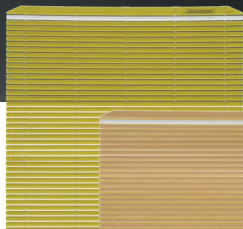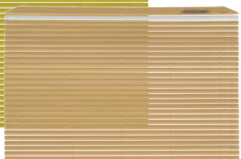
wash

wash

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	€
513835	250x240x(H)	**47,00**
513842	250x165x(H)	**44,50**

SUSHI BOARD, 600×300 MM
– 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	**260,00**

HENDI

HASEGAWA®

MADE IN JAPAN
MADE IN JAPAN

NEW

513828

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.

wash

code	mm	€
513828	300x50x(H)45	**47,00**

NEW

513880

Abrasive layer

Smoothing layer

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	**16,50**

Watch the video

LEMON ZESTER

code	mm	€
856031	(L)155	**7,50**

GRAPEFRUIT KNIFE

code	blade length [mm]	length [mm]	€
856185	100	210	**8,10**

VEGETABLE CORER

code	blade length [mm]	length [mm]	€
856086	110	220	**7,50**

CITRUS PEELER

code	mm	€
856055	(L)175	**7,25**

MELON SCOOP OVAL

code	ø	length [mm]	€
856017	ø26	(L)160	**6,95**

MELON SCOOP SERRATED

code	ø	length [mm]	€
856024	ø22	(L)150	**6,95**

MELON SCOOP DOUBLE

code	-	mm	€
856000	ø 22-25 mm	(L)165	**9,75**

CHANNEL KNIFE

code	mm	€
856048	(L)155	**5,00**

APPLE CORER

code	ø	length [mm]	€
856079	ø20	(L)215	**6,40**

DOUGH CUTTER SERRATED BLADE

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

BUTTER CURLER
– Serrated.

code	mm	€
856192	(L)190	**9,45**

SPREADER - SERRATED

code	blade length [mm]	length [mm]	€
855768	85	210	**6,40**

HENDI

POTATO PEELER

code	blade length (mm)	length (mm)	€
856178	65	175	**5,30**

DECORATION KNIFE

code	blade length (mm)	length (mm)	€
856062	90	200	**7,80**

TOMATO KNIFE OFFSET

code	blade length (mm)	length (mm)	€
856253	110	224	**8,90**

CHEESE SLICER

code	mm	€
856208	(L)200	**10,00**

CHEESE SLICER FOR SOFT CHEESE

code	mm	€
856215	(L)160	**8,10**

CHEESE GRATER

code	mm	€
856222	(L)170	**8,10**

Watch the video

CHEESE KNIFE FOR SOFT CHEESE

code	blade length (mm)	length (mm)	€
856246	160	270	**10,00**

CHEESE KNIFE FOR HARD CHEESE

code	blade length (mm)	length (mm)	€
856239	130	250	**8,90**

PIZZA SLICER

code	ø	length (mm)	€
617007	ø100	(L)230	**5,00**

PIZZA SLICER

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

code	ø	length (mm)	€
617014	ø100	(L)230	**8,35**

DECORATION TOOLSET - 6 PCS.

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

856291

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

code	mm	€
856291	280x100x(H)50	48,00

NEW

400081

NEW

400074

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

S.S. stainless steel | **PP** polypropylene | food contact | 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		€
400081	satined	55,50

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	colour	€
400074	black	61,00

HENDI

Prices net of VAT

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	**31,00**

6 knives (max. length 400 mm)

856383

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

code	mm	€
856390	500x120x(H)225	**59,00**

17 knives (max. length 450 mm)

856390

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	**34,50**

856277

10 knives (max. length 450 mm)

KNIFE MAGNET WITH HOOKS
– With 2 magnetic strips.

code	-	mm	€
820407	6 hooks	(L)620	**14,00**
820209	3 hooks	(L)340	**8,10**
820308	5 hooks	(L)470	**10,00**

820209

820308

820407

HENDI

DEEP RUNNER
Reinforced runner with large depth – makes it easier to guide the blade
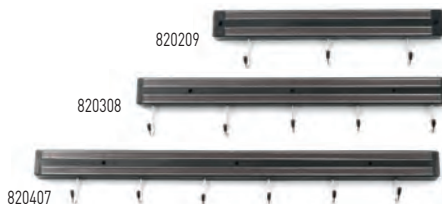
VERSATILITY – WIDE GRINDING PATH
It enables sharpening very thick blades and various types of knives

20° – two-way sharpening
The perfect angle for all European knives

GRINDING AND POLISHING DISC
In one process you sharpen and smooth out

820643

ECONOMY
Grinding stones replacement is easy and maintenance-free

DURABILITY
Durable motor with an excellent cooling unit

SAFE OPERATION
Four rubber suction holders prevent the sharpener from moving

ELECTRIC KNIFE SHARPENER
– Recommended for use in all professional kitchens.
– For sharpening different types of knives: for meat, fish, vegetables and fruit.
– Efficient and precise single-step sharpening.
– Abrasive material – aluminum oxide.
– Contralateral wheels.
– Simultaneously sharpen both sides of the blade at the right angle.
– Blade sharpening time up to 15 cm: approx. 3 seconds.
– Blade sharpening time up to 25 cm: approx. 5 seconds.

code	V	W	mm	€
820643	230	75	160x205x(H)185	**195,00**

HENDI

224403

Watch the video

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

ABS
plastic

code	V	W	mm	€
224403	230	50	295x110x(H)110	**228,00**
224410	Sand paper – 2 pcs		50x200	**6,70**

CERAMIC: crossed electroplated rods for ceramic knives

COARSE: carbide sharpener for a precision edge every time

FINE: crossed ceramic rods for professional grade edge honing
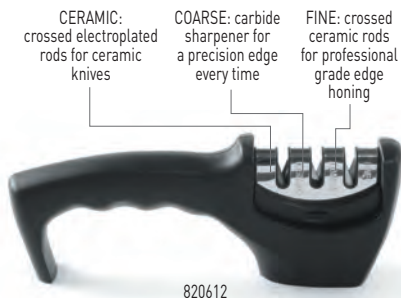
820605

820612

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

ABS
plastic

code	mm	€
820612	200x46x(H)75	**14,00**

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

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

JAPANESE SHARPENING STONE HENDI BY NANIWA
– The double-sided stone consists of 2 plates with 2 different grit sizes:
  – 220/1000 (820667)
  – 1000/3000 (820674)
– Stone grit - with its purpose:
  – 220: blade edge grinding and regeneration.
  – 1000: basic blade sharpening.
  – 3000: blade edge polishing and finishing.
– Before use wet the stone with water.
– The set includes a plastic box for safe storage.

NEW

◎ NANIWA®

820667

code	mm	€
820667	185x65x(H)30	**33,50**
820674	185x65x(H)30	**36,00**

820674

HENDI

Bottle opener integrated

PP polypropylene   **S.S.** stainless steel
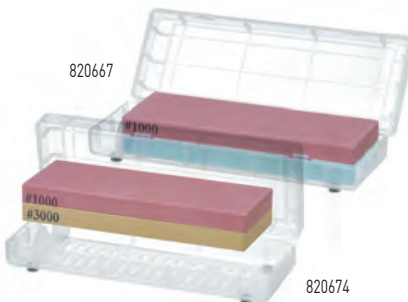
856284

856314

856307

POULTRY SHEARS
– High carbon steel.
– Softgrip.

code	mm	€
856314	(L)240	**14,00**

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

code	mm	€
856307	(L)200	**9,45**
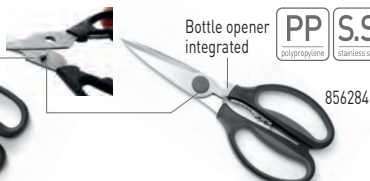
KITCHEN SCISSORS
– Detachable. With soft grip.
– Easy to clean

code	mm	€
856284	(L)225	**12,50**

556641

HENDI
Hendi BV Steenoven 21,
2911 TX Wesep, The Netherlands
www.hendi.eu
Size 8
Item 556641
67% HPPE
20% PET
10% PA
3% LYCRA
EN 388:2016
3442C
CE

556665

HENDI
Hendi BV Steenoven 21,
2911 TX Wesep, The Netherlands
www.hendi.eu
Size L – 330mm
Item 556672
Outer: Stainless steel
inner: HPPE
The chain mail outer glove
must be used together with
the white HPPE inner glove.
EN 388:2016
+ A1: 2018
XXX3F
CE

CUT RESISTANT GLOVES, CERTIFIED – SET OF 2 PCS.
– Offer protection during handling and replacing sharp blades in cutting equipment used in professional kitchen.
– The combination of HPPE, polyester and nylon fibres makes the gloves durable and comfortable.
– Level 4 cut resistance.
– Level 3 abrasion resistance.

code	packed per	€
556641	2	**16,50**

CUT RESISTANT GLOVES, CERTIFIED
– The set consists of 2 cut resistant gloves:
   – inner glove (HPPE).
   – outer glove (food grade stainless steel).
– The gloves fit left and right hand.

code	-	mm	€
556672	Large	(L)330	**47,00**
556665	Medium	(L)305	**47,00**

781913

POM POM plastic   **S.S.** stainless steel

OYSTER KNIFE ROUND

code	mm	€
781913	(L)170	**8,65**

781920

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

OYSTER KNIFE STRAIGHT

code	mm	€
781920	(L)160	**3,65**

844458

POM POM plastic   **S.S.** stainless steel

OYSTER KNIFE LONG

code	mm	€
844458	(L)215	**5,60**

18/0
stainless steel | food contact

GARLIC PRESS
– Made of stainless steel – durable and easy to clean.
– Its curved arch enables quick and effortless crushing.
– Crushing multiple garlic cloves at once is possible thanks to its size and many holes in its mesh.
– Useful also for other products than garlic, such as ginger.
– Hole diameter: ø3 mm

code	mm	€
856260	105x50	11,00

856260

690000

S.S.
stainless steel

wash

570715

Al
aluminium

wash

GARLIC PRESS

code	mm	€
570715	175x30	10,50

856123

PP
polypropylene

S.S.
stainless steel

wash

GARLIC PRESS
– Easy to clean.
– Two removable grids.

code	mm	€
856123	180x25	11,50

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

code	mm	€
690000	250x115x(H)550	111,00

PP
polypropylene

S.S.
stainless steel

wash

CAN OPENER

code	mm	€
856116	(L)180	11,50

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	11,50

856161

HENDI

Extremely sharp,
laser cut rasps

PP polypropylene | 18/8 stainless steel

Watch the video

856352   856369   856376   856321   856338   856345

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

code	-	blade length [mm]	mm	€
856352	Fine	220	35x405	**17,00**
856369	Coarse	220	35x405	**13,00**
856376	Ribbon	220	35x410	**13,00**

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

code	-	blade length [mm]	mm	€
856321	Coarse	134	65x330	**10,50**
856338	Ribbon	135	65x330	**10,00**
856345	Shaver	134	65x330	**11,00**

S.S. stainless steel | wash

PP polypropylene | S.S. stainless steel

Watch the video

844366

443002

844359

GRATER, FOUR-SIDED

code	mm	€
443002	90x65x(H)200	**9,75**

MINCING KNIFE

code	-	mm	€
844359	single blade	(L)215	**14,00**
844366	double blade	(L)215	**20,00**

HENDI

Prices net of VAT

VEGETABLE CUTTER V-TYPE

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

code	mm	€
222614	130x335x(H)75	**30,50**

Watch the video

V-shaped cutting
blade for fast slicing

222614

VEGETABLE CUTTER V-TYPE
DOUBLE BLADED

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

code	mm	€
222676	530x165x(H)203	**57,00**

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

Watch the video

222676

VEGETABLE CUTTER

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

code	mm	€
222652	395x125x(H)200	**87,50**

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

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

222652

Special mounting
plate allows easy
removal and
cleaning

Watch the video

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	**192,00**

With suction
cup feet

630419

FRIES KNIFE 11 MM FOR FRENCH FRIES CUTTER
– Fits Hendi French fries cutter 630402.
– Comes with pressing plate.

code	€
630419	**13,50**

HENDI

for use with 1/1 GN
container 150 mm

1020061

the set includes a press
with knives that allows
to achieve the
dimensions of fries
10x10 mm

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	performance (kg/h)	mm	€
1020061	100-150	280x512x(H)735 (with lever raised)	417,00
1020065	A set of presses with knives 8x8 mm		94,50
1020070	A set of presses with knives 10x10 mm		94,50
1020075	A set of presses with knives 12x12 mm		94,50

570104

Al
aluminium

wash

EGG SLICER – RECTANGULAR

code	mm	€
570104	130x85x(H)30	11,50

570012

Al
aluminium

wash

EGG SLICER – OVAL

code	mm	€
570012	120x115x(H)35	10,50

ONION GOGGLES

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

code	mm	€
570906	150x160x(H)45	11,50

570906

Oiled work surface

Varnished sides

505632

WOODEN BUTCHER BLOCK WITHOUT BASE
– Made of beech wood

code	mm	€
505632	500x400x(H)150	**203,00**
505649	500x400x(H)200	**278,00**

505656

850

505670

505694

Reinforced
base

HDPE	S.S.
polyethylene	stainless steel

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	**167,00**
505625	400x400x(H)150	**195,00**
505694	500x400x(H)150	**250,00**
506011	500x400x(H)200	**306,00**

POLYETHYLENE BUTCHER BLOCK WITH BASE
– Made of HDPE500 polyethylene, thickness: 80 mm.
– Stainless steel stand.

code	-	mm	€
505687	Set	500x400x(H)800	**224,00**
505656	Butcher block HDPE	500x400x(H)50	**77,50**
505663	Butcher block HDPE	500x400x(H)80	**106,00**
505670	Base	500x400x(H)750	**147,00**
505144	505663 + 505670	500x400x(H)830	**252,00**

HENDI

NEW

559291

MEAT NETTING

– Made of polyester yarn and elastic.
– Non-stick and stretchy.
– Length: 50 m
– Available sizes:
  - 125/32/3 (code: 559260) width: 125 mm number of holes on the perimeter: 32
  - 125/48 (code: 559277) width: 125 mm number of holes on the perimeter: 48
  - 160/32/4 (code: 559284) width: 160 mm number of holes on the perimeter: 32
  - 200/48 (code: 559291) width: 200 mm number of holes on the perimeter: 48

code	roll dimensions (mm)	€
559277	ø190x(H)125	**18,50**
559260	ø190x(H)125	**18,50**
559284	ø190x(H)160	**19,50**
559291	ø190x(H)200	**23,50**

559239

ROULADE STRING RED & WHITE

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

code	-	€
559239	132 m	**8,65**

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	**2,25**
559253	90 m	**3,35**

559208

ROULADE STRING

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

code	-	€
559208	70 m	**5,00**
559222	144 m	**11,50**

S.S.
stainless steel

BUTCHER'S HOOKS – A SET OF 4 HOOKS

code	mm	€
513538	90x4	**5,60**
513545	110x5	**4,75**
513552	130x5	**6,70**
513569	150x6	**7,80**

Prices net of VAT

HENDI

MEAT TENDERIZERS

Al aluminium

wash

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

code	mm	€
513002	(L)260	10,00

Spiked surface for pork and beef

Plain surface for fish and poultry

513002

Watch the video

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	33,50

513071
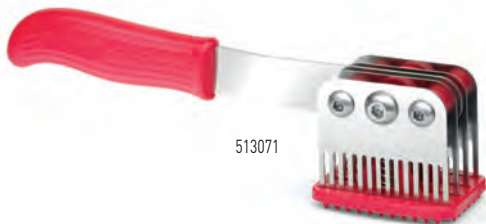
ABS plastic

18/8 stainless steel

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

code	colour	mm	€
843499	Black	42x150x(H)118	21,00
843451	Red	42x150x(H)118	21,00
843468	White	42x150x(H)118	21,00

Watch the video

Specially designed grip

843451

843499

51 stainless steel blades for cutting meat

Wave-shaped tabs on the bottom for flattening meat

HENDI

S.S. stainless steel | HDPE polyethylene | indoor

270882

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	240x90x(H)220	**631,00**

HDPE polyethylene | in- & outdoor | food contact | wash

270875

PRESSURE FOOD SPRAYER
– For professional use in bakeries, restaurants, bars, hotels, patisseries.
– 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	€
270875	**36,00**

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	**11,00**

462904

HENDI

640913

mesh size
7,5x7,5 mm

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

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

code	mm	€
640913	ø240x640	**29,00**
640920	ø260x650	**34,00**

640609

mesh size
5x5 mm

S.S. stainless steel wash

CHIP SCOOP
– With reinforced wire handle.

code	mm	€
640401	ø160x470	**11,00**
640500	ø180x470	**14,00**
640609	ø200x510	**15,00**
640708	ø220x540	**16,50**
640807	ø240x540	**19,50**

640203

mesh size
5x5 mm

S.S. stainless steel wash

CHIP SCOOP
– With wire handle.

code	mm	€
640104	ø100x310	**7,50**
640203	ø125x360	**9,45**

mesh size
5x5 mm

642504

S.S. stainless steel wash
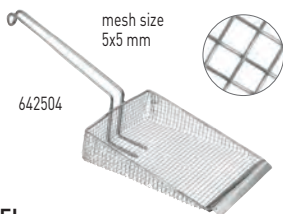
CHIPS SHOVEL
– With 150 mm long wire handle.

code	mm	€
642504	470x180	**23,00**

mesh size 5x5 mm /
1x1 mm

642603

S.S. stainless steel wash
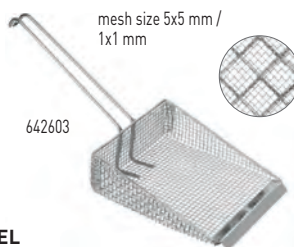
CHIPS SHOVEL
– With 225 mm long wire handle.
– Double mesh.

code	mm	€
642603	335x175	**25,00**

630006

Al aluminium wash

CHIPS COLANDER ALUMINIUM
– Fixed bottom and removable strainer.

code	mm	€
630006	ø400x(H)170	**27,50**

630808

S.S. stainless steel wash

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

code	mm	€
630808	ø410x(H)170	**48,50**

Watch the video

630808

HENDI

Prices net of VAT

SALT AND PEPPER SHAKER
– With screw cap.

code	-	mm	€
630235	Pepper shaker	ø63x(H)100	**4,75**
630136	Salt shaker	ø80x(H)175	**14,00**

SALT AND PEPPER SHAKER
– With screw cap.

code	-	mm	€
630204	Pepper shaker	ø65x(H)105	**4,75**
630105	Salt shaker	ø80x(H)195	**10,50**

Watch the video

FAT SKIMMER
– Made of stainless steel.
– With wire handle.
– Fine mesh.

code	mm	€
646205	ø125x350	**11,50**
646304	ø150x440	**12,50**

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

code	mm	€
646601	ø100x390	**11,50**

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

code	mm	€
642559	230x220	**17,00**

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

code	mm	€
642566	233x205	**11,50**

518700

FUNNEL WITH HANDLE

code	mm	€
518700	ø120x(H)115	**6,40**

567616

FUNNEL

code	mm	€
567616	ø100x(H)115	**2,80**
567630	ø127x(H)130	**2,80**
567654	ø150x(H)140	**3,65**

632802

GREASE FILTER FOR DEEP FRYER - 50 PCS
– Made of rayon (synthetic silk).

code	packed per	mm	€
632802	50	254x254	**22,50**

632901

GREASE FILTER HOLDER FOR DEEP FRYER

code	mm	€
632901	ø250x(H)240	**18,50**

Watch the video

196007

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
– Useable volume: 11.3 l ± 120 ml
– Printable / labeling area: 810 x 155 mm

code	liters	mm	€
196007	11.5	ø300x(H)230	**8,10**

HENDI

516713

PROFI LINE LID FOR BUCKET WITH REINFORCED BASE

code	-	mm	€
516690	516683	ø280x(H)15	**15,50**
516713	516706	ø290x(H)15	**20,00**
516737	516720	ø305x(H)15	**21,00**

Graduated

S.S.
stainless steel
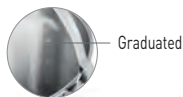
516683

516720

Wide, reinforced base for stability and hygiene

BUCKET WITH REINFORCED BASE
– Graduated.

code	liters	mm	€
516676	7	ø230x(H)245	**39,00**
516683	10	ø280x(H)265	**53,50**
516706	12	ø300x(H)310	**62,50**
516720	15	ø305x(H)330	**68,50**

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.

code	liters	mm	€
222553	12	ø335x(H)430	**139,00**
222560	25	ø430x(H)530	**195,00**

516744

S.S.
stainless steel

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

code	liters	mm	€
516744	12	ø310x(H)300	**41,50**

S.S.
stainless steel

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

code	liters	mm	€
516768	10	ø278x(H)235	**16,00**

516768

Prices net of VAT

HENDI

567104   567302   567500

MEASURING JUG POLYPROPYLENE
– With gradation.

code	liters	mm	€
567104	0.5	ø90x(H)140	**2,50**
567203	1	ø110x(H)170	**6,15**
567302	2	ø140x(H)215	**8,10**
567401	3	ø160x(H)240	**10,00**
567500	5	ø190x(H)270	**17,00**

Stackable

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

code	liters	mm	€
567814	0.5	ø95x(H)136	**3,35**
567821	1	ø124x(H)170	**4,75**
567838	2	ø160x(H)205	**5,60**
567845	3	ø181x(H)233	**6,70**
567852	5	ø210x(H)270	**11,00**

567821   567838   567845   567852

MEASURING JUG
– Top quality.
– Scale inside the jug.

code	liters	mm	€
516102	0.5	ø90x(H)105	**16,00**
516201	1	ø120x(H)130	**22,00**
516300	2	ø140x(H)170	**36,50**

516102   516201   516300

ALUMINIUM SCOOP

code	liters	mm	€
521205	0.125	(L)180	**3,90**
521304	0.2	(L)205	**4,45**
521403	0.3	(L)245	**5,60**
521502	0.5	(L)265	**8,10**
521601	0.65	(L)310	**9,20**
521809	2	(L)390	**20,00**

521304

521502

POLYPROPYLENE SCOOP

code	liters	mm	€
562000	0.125	(L)187	**3,10**
562017	0.25	(L)250	**3,90**
562079	0.65	(L)330	**7,25**

562000   562017   562079

HENDI

ELECTRIC KETTLES

– 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.

PP polypropylene   18/8 stainless steel

Watch the video

External water level indicator

209981

ELECTRIC KETTLE - 1,8 L

code	liters	V	W	mm	€
209981	1.8	230	2150	221x163x(H)249	**30,50**

209936

S.S. stainless steel   PP polypropylene   indoor

ELECTRIC KETTLE - 2,5 L

code	liters	V	W	mm	€
209936	2.5	230	2150	225x168x(H)288	**33,50**

Watch the video

Internal maximum water level indicator

209998

ELECTRIC KETTLE - 4,2 L

code	liters	V	W	mm	€
209998	4.2	230	2000	340x234x(H)290	**47,00**

S.S. stainless steel   gas

624302

WATER KETTLE WITH LID

code	liters	mm	€
624302	6	ø245x(H)290	**49,00**

CORDLESS ELECTRIC KETTLE WITH TEMPERATURE CONTROL

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

Control panel with digital display

209943

S.S. stainless steel   PP polypropylene   indoor

code	liters	V	W	mm	€
209943	1.8	230	1800	225x168x(H)288	**47,00**

MULTIPURPOSE TWEEZERS

18/0 stainless steel   680025

code	mm	€
680018	(L)300	**7,25**
680049	(L)160	**3,90**
680032	(L)215	**4,45**
680025	(L)230	**5,60**

TWEEZER, CURVED, WITH PROFILED HANDLE

18/0 stainless steel   680186

code	mm	€
680186	(L)240	**5,85**

TWEEZERS CURVED

18/0 stainless steel   680063

code	mm	€
680070	(L)160	**4,45**
680063	(L)235	**5,60**
680056	(L)300	**7,50**

TWEEZER, SQUARE HEAD

18/0 stainless steel   680162

code	mm	€
680162	(L)145	**3,90**

OFFSET TWEEZERS

680087

code	mm	€
680087	(L)210	**5,85**
680094	(L)160	**4,45**

TWEEZER, ROUND HEAD

680124

code	mm	€
680124	(L)150	**5,00**
680193	(L)305	**5,85**

HENDI

FISH BONE TWEEZER POINTED

18/0 stainless steel

680155

code	mm	€
680155	(L)155	**3,90**

MULTIPURPOSE TWEEZER COATED

680131

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

code	mm	€
680131	(L)300	**8,35**

TWEEZERS, ROUND HEAD, COATED

18/0 stainless steel

680216

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

code	mm	€
680216	(L)305	**8,65**

TWEEZER, CYLINDRICAL HEAD

18/0 stainless steel

680179

code	mm	€
680179	(L)170	**5,30**

FISH BONE TWEEZERS, SLANTED HEAD

680117   680100

code	mm	€
680117	(L)115	**2,80**
680100	(L)135	**5,30**

FISH BONE TWEEZER, SLANTED TIP

18/0 stainless steel

680148

code	mm	€
680148	(L)100	**2,80**

171127

171028

171400

171509

SERVING TONGS – 2 PCS

code	packed per	mm	€
171127	2	(L)300	**9,20**
171028	2	(L)240	**7,25**

SERVING TONG

code	packed per		€
171509	1		**3,90**
171400	1		**2,50**

SERVING TONGS

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

code	mm	€
171301	(L)267	**7,80**
171318	(L)345	**8,35**
171325	(L)445	**8,35**

171301   171318   171325

524008

524039

UNIVERSAL TONGS

– With fastening clip.
– Detachable.

code	mm	€
524008	(L)270	**8,10**

UNIVERSAL TONGS WITH TEFLON COATING

– With fastening clip.

code	mm	€
524039	(L)270	**8,65**

HENDI

Watch the video

S.S. stainless steel | food contact | wash

171875
171844
171837
171899
171882
171929

SERVING TONG HACCP 250 MM
– For professional food service - HACCP compliant handpiece colors

code	colour	mm	€
171837	Red	(L)250	**5,85**
171875	Green	(L)250	**5,85**
171929	Brown	(L)250	**5,30**
171844	Blue	(L)250	**5,30**
171882	Purple	(L)250	**5,30**
171899	Yellow	(L)250	**5,30**

SERVING TONGS HACCP 300 MM
– For professional food service - HACCP compliant handpiece colors

code	colour	mm	€
171721	Red	(L)300	**7,50**
171936	Brown	(L)300	**7,50**
171738	Blue	(L)300	**7,50**
171745	Green	(L)300	**7,50**
171783	Purple	(L)300	**7,50**
171790	Yellow	(L)300	**7,50**

S.S. stainless steel | food contact | wash

SERVING TONGS
– Handle covered with PVC.

code	colour	mm	€
171752	Black	(L)250	**6,15**
171851	Black	(L)300	**6,70**

171752
171851

657607
657621
171349
171332

PC polycarbonate | <100°C temp | wash

UNIVERSAL TONGS

code	colour	mm	€
657621	Transparent	(L)230	**3,65**
657607	Black	(L)230	**3,90**
657669	Black	(L)250	**3,90**
657676	Black	(L)300	**4,45**

SIL silicone | food contact

SILICONE TONG FOR COOKING
– Made from high temperature resistant silicone.
– Can withstand temperatures up to 280˚C making it ideal for use during cooking.
– The tongs provide plenty of grip and are comfortable to use.

code	mm	€
171332	(L)170	**5,85**
171349	(L)290	**8,90**

171707

171806

171905

SALAD TONGS
– With fastening clip.
– Solid design.

S.S.
stainless steel

code	mm	€
171707	(L)240	**4,20**
171806	(L)310	**4,20**
171905	(L)400	**5,30**

NEW

525159

525142

658000

BENT WOODEN SPATULA - SET OF 2
– Made of beech wood - not only durable, but also lightweight.
– Resistant to high temperatures.

code	packed per	mm	€
525159	2	(L)320	**1,95**

WOODEN SPATULA - SET OF 4
– Versatile use
– Made of beech wood
– Flat handle with a hole
– ATTENTION: Not dishwasher safe

code	packed per	mm	€
525142	4	(L)300	**2,80**

PA
polyamide

<200°C
temp

wash
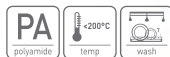
FRYING SPATULA

code	mm	€
658000	(L)280	**5,30**

659502

659601

<200°C
temp

wash

SPATULA
– Slotted.
– Made of reinforced polyamide.

code	mm	€
659502	(L)300	**14,00**

PA
polyamide

<200°C
temp

wash
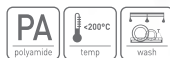
ANGLED FRYING SPATULA

code	mm	€
659601	(L)325	**14,00**

HENDI

Watch the video

855713

855119

855607

855508

SCRAPER
– Black plastic handle

code	blade length [mm]	mm	€
855713	124	102x265	**7,50**

SCRAPER
– With wooden handle.

code	blade length [mm]	mm	€
855119	118	100x251	**5,30**

HAMBURGER TURNER
– With wooden handle

code	blade length [mm]	mm	€
855508	120	75x270	**7,50**
855607	150	110x305	**8,35**

855652

855737

855676

855669

855720

HAMBURGER TURNER
– Handle made of black plastic.

code	blade length [mm]	mm	€
855676	143	77x283	**8,10**
855652	174	108x313	**14,50**

TURNER FLEXIBLE
– Handle made of black plastic.
– Flexible.

code	thickness [mm]	mm	€
855737	1	375x73	**9,75**
855669	1.2	320x96	**10,50**

TURNER FLEXIBLE, PERFORATED
– Handle made of black plastic.
– Perforated.
– Flexible.

code	thickness [mm]	mm	€
855720	1	375x75	**7,80**

520628

525005

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	€
520611	1000x95	**26,50**
520604	700x95	**25,00**
520628	1250x95	**32,00**

WOODEN SPOON - SET OF 3, VARIOUS SIZES
– For professional use in gastronomy
– Versatile use
– Elegant, classic shape
– Made of beech wood

code	mm	€
525005	(L)400, 350,300	**5,00**

659304

659403

SCRAPER
– ABS handle, blade made
  of synthetic rubber.

ABS plastic | <110°C temp | wash

code	blade length (mm)	mm	€
659205	90	52x257	**3,65**
659304	116	70x358	**5,30**
659403	116	70x410	**6,70**

659007

659106

SCRAPER
– ABS handle.
– Silicone blade.

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

code	blade length (mm)	mm	€
659014	90	55x270	**4,75**
659007	105	70x360	**9,20**
659106	105	70x420	**8,90**

658604

658802

658901

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

wash

code	blade length (mm)	mm	€
658604	90	55x260	**5,30**
658703	90	75x320	**11,00**
658802	90	75x425	**12,50**
658901	150	100x515	**18,00**

659458

659458

659472

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

ABS plastic | <110°C temp | wash

code	blade length (mm)	mm	€
659472	117	75x408	**7,80**
659458	88	57x254	**5,00**
659465	117	75x357	**7,50**

563007

563106

SPOON

-40°C 220°C temp | micro | wash

code	mm	€
563106	450x80	**7,50**
563007	375x70	**5,60**
563205	575x105	**12,00**

659700

659809

SPOON
– Made of reinforced polyamide.

<200°C temp | wash

code	mm	€
659700	(L)305	**10,00**
659809	(L)385	**14,00**

HENDI

LADLES & SKIMMERS PROFI LINE

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

2.7 MM THICKNESS

S.S. stainless steel

wash

540107
540305
540404
540503

541104
541203
541302

542606
542507
542705
542200

LADLE NON-DRIP

– With non-drip pouring rim.

code	liters	mm	€
540107	0.06	ø60x360	7,50
540305	0.12	ø80x400	9,45
540404	0.25	ø100x430	12,00
540503	0.5	ø120x555	15,50
540602	0.75	ø145x575	16,50
540701	1	ø165x630	18,50

SLOTTED SPOON

code	mm	€
541104	ø80x390	7,80
541203	ø100x400	7,80
541302	ø120x460	9,75
541500	ø160x530	15,00

BASTING SPOON

code	mm	€
542606	410x100	12,50

SERVING SPOON

code	mm	€
542507	485x75	12,00

CARVING FORK

code	mm	€
542705	(L)350	6,70

SPATULA

code	mm	€
542200	510x100	13,00

LADLES & SKIMMERS KITCHEN LINE

1.5 MM THICKNESS

527108
527207
527306
528105
528204
526118
526101
526200
526309

LADLE

code	liters	mm	€
527108	0.05	ø60x320	4,45
527207	0.17	ø90x390	5,30
527306	0.25	ø100x420	5,30

SPATULA

code	mm	€
526101	(L)350	5,00

SKIMMER

code	mm	€
528105	ø90x310	4,45
528204	ø115x370	5,60

CARVING FORK

code	mm	€
526200	350x35	4,45

SLOTTED SPATULA

code	mm	€
526118	(L)355	3,90

VEGETABLE SPOON

code	mm	€
526309	(L)325	5,00

Prices net of VAT

HENDI

WHISKS

509470

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

code	mm	€
509470	(L)285	3,35

S.S. stainless steel | wash | 2.2 MM THICKNESS

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

code	mm	€
510001	(L)290	5,30
510100	(L)335	5,30
510209	(L)380	6,40
510308	(L)435	7,25
510407	(L)490	8,10
511503	(L)540	8,10
511701	(L)640	9,45

PP polypropylene | **S.S.** stainless steel | wash | 2 MM THICKNESS

FRENCH WHISK WITH 8 STIFF WIRES
– 8 stiff wires.
– Polypropylene handle with eyelet.
– Wire thickness: 2 mm.

code	mm	€
509012	(L)245	5,85
509005	(L)270	6,15
509104	(L)320	7,50
509203	(L)365	8,35
509302	(L)415	8,90
509401	(L)465	11,50

FOR MIXING

509487

rb
Watch the video

FOR MIXING

509012

SPIRAL WHISK

code	mm	€
509487	(L)280	3,65

510100

510209

510308

509203

509302

FOR MIXING

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

856109

DRESSING- AND PANWHISK

code	mm	€
856109	(L)300	10,50

FOR MIXING
Hard wires

FOR MIXING
Hard wires

530702

530405

530108

S.S. stainless steel

KITCHEN BOWL

code	liters	mm	€
530108	0.8	ø160x(H)63	4,45
530207	1.3	ø205x(H)70	4,20
530306	1.6	ø225x(H)83	4,75
530405	2.3	ø250x(H)84	6,95
530504	3.1	ø280x(H)99	9,75
530603	5	ø315x(H)108	11,00
530702	6	ø345x(H)118	12,50

HENDI

PIANO WHISK

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

code	mm	€
532003	(L)230	5,30
532102	(L)275	6,15
532201	(L)330	5,60
532300	(L)375	6,70

PIANO WHISK

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

code	mm	€
511718	(L)285	5,30
511725	(L)335	5,85
511732	(L)385	5,85
511749	(L)435	6,40
511756	(L)485	8,35

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	6,15
509425	(L)270	6,70
509432	(L)320	6,70
509449	(L)360	8,65
509456	(L)410	9,45
509463	(L)460	11,50

rb

Watch the video

532102

532201

532300

511725

511732

511749

509432

509449

509456

FOR WHISKING
Extremely flexible wires prefect for whipping

FOR WHISKING
Extremely flexible wires prefect for whipping

FOR WHISKING
Extremely flexible wires prefect for whipping

MIXING BOWL

code	liters	mm	€
517109	0.7	ø158x(H)55	4,45
517208	1.4	ø197x(H)68	4,20
517307	2.3	ø240x(H)88	6,95
517406	3.3	ø259x(H)92	7,50
517604	4.9	ø300x(H)118	8,65

517604

517307

517109

693261

693223

693216

693254

456

306

710

810
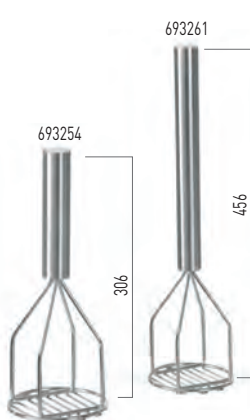
POTATO MASHER

code	mm	€
693254	ø118x(H)310	**20,50**
693261	ø118x(H)455	**21,00**

POTATO MASHER

code	mm	€
693216	200x130x(H)610	**25,00**
693223	200x130x(H)810	**26,00**

POTATO MASHER

– Comfortable handle made of polypropylene.

code	mm	€
856147	ø95x(H)230	**8,90**

856147

693209

770

693100

600

693001

355
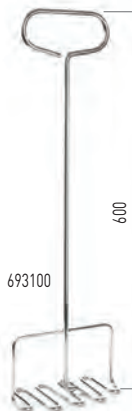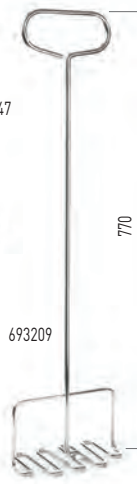
POTATO MASHER

code	mm	€
693001	130x85x(H)355	**27,50**
693100	180x85x(H)600	**27,50**
693209	180x85x(H)770	**39,00**

515105

POTATO RICER

code	mm	€
515105	320x110	**43,50**

HENDI

647509

647516

647561

647554

547502

547304

mesh size
0,5x0,5 mm

mesh size
0,5x0,5 mm

mesh size:
ø2 mm

S.S. stainless steel

S.S. stainless steel

S.S. stainless steel

CONICAL STRAINER, WIRE MESH
– Fine mesh.

code	mm	€
647516	ø160x360	**11,50**
647509	ø180x415	**13,00**

CONICAL STRAINER WITH WIRE MESH
– Fine mesh.

code	mm	€
647554	ø205x460	**27,50**
647561	ø245x500	**31,50**

CONICAL STRAINER

code	mm	€
547304	ø180x380	**14,00**
547502	ø235x435	**20,00**

NEW

S.S. stainless steel

567555

556719

CONICAL STRAINER WITH WIRE MESH, REINFORCED
– Entirely made of AISI 201 satined stainless steel.
– Very fine mesh, reinforced.
– Flat handle with a hole, reinforced.
– Fitted with an additional supporting handle.
– Everted rim.
– Dishwasher safe.

code	mm	€
567555	505x250x(H)200	**36,00**

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

code	mm	€
556719	700x700	**15,00**

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	**52,00**

515501

Watch the video
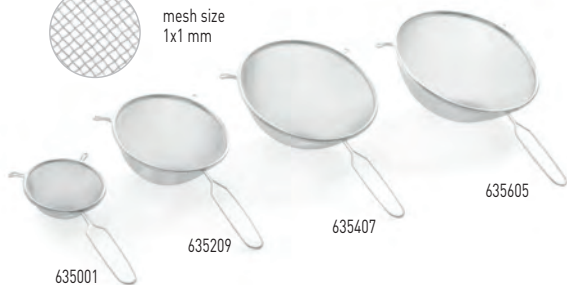
mesh size
1x1 mm

SIEVE
– With wire handle.

code	mm	€
635001	ø120x290	**2,25**
635155	ø160x340	**3,10**
635209	ø180x355	**3,65**
635308	ø200x365	**4,20**
635407	ø230x395	**5,30**
635605	ø250x420	**6,15**

635605

635407

635209

635001

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

SIEVE, DOUBLE MESH
– Wooden handle.
– Reinforcing bracket.

code	mm	€
639009	ø260x580	**19,50**
639016	ø310x800	**27,50**
639023	ø360x850	**30,50**

639023

639016

639009

mesh size
0,5x0,5 mm

SIEVE
– With wire handle.

code	mm	€
638309	ø100x255	**4,75**
638507	ø145x340	**5,85**
638705	ø210x450	**8,10**
638903	ø230x455	**13,00**

638903

638705

638507

638309

mesh size
1x1 mm
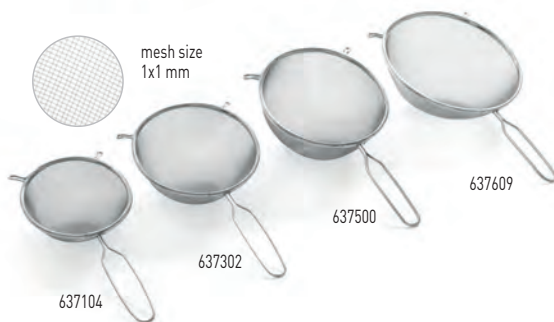
SIEVE
– With wire handle.

code	mm	€
637104	ø160x325	**5,60**
637203	ø185x350	**7,25**
637302	ø200x365	**8,35**
637401	ø220x385	**9,75**
637500	ø240x405	**11,50**
637609	ø260x425	**13,50**

637609

637500

637302

637104

HENDI

COLANDERS

COLANDER PROFI LINE
– With base and 2 riveted handles.

code	mm	€
535523	ø415x(H)210	**77,50**
535516	ø365x(H)185	**55,50**
535509	ø325x(H)175	**44,50**

535516

535424

535417

535400

535301

535103

535202

COLANDER
– 2 handles and a base.

code	mm	€
535295	ø165x(H)65	**7,80**
535400	ø225x(H)90	**9,45**
535417	ø285x(H)100	**12,50**
535424	ø315x(H)120	**15,00**

COLANDER
– With base and 2 handles.

code	mm	€
535301	ø340x(H)160	**14,00**
535103	ø240x(H)110	**8,35**
535202	ø280x(H)135	**10,00**

535271

535431

COLANDER SQUARE
– 2 handles and a base.

code	mm	€
535271	240x169x(H)65	**10,00**
535288	290x218x(H)80	**14,00**

COLANDER
– 2 handles and a base.

code	mm	€
535431	ø180x(H)90	**14,00**
535448	ø220x(H)110	**19,50**
535455	ø260x(H)140	**25,00**

NEW

EXTENDABLE SINK COLANDER
– Entirely made of stainless steel AISI 201.
– 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	**41,50**

HENDI

SCALES

18/8
stainless steel

max
15 kg

580233

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

code	max. kg	mm	€
580233	15	266x269x(H)34	**37,50**

Al
aluminium

max
5 kg

580226

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

code	max. kg	mm	€
580226	5	169x218x(H)13	**40,50**

ABS
plastic

S.S.
stainless steel

max
10 kg

580028

RECHARGEABLE BATTERY

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), kilograms (kg), 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 tara).
– Overload and low battery notifications.
– Power: built-in rechargeable lithium battery.
– USB cable for recharging included in the set.
– Waterproof and dustproof rate: IP67.

code	mm	€
580028	160x210x(H)19	**26,00**

HENDI

max 3 kg

ABS plastic

KITCHEN SCALE 3 KG
– Housing made of ABS and stainless steel.
– Built-in LED display.
– Measuring up to 3000 g.
– Readout in grams (g), kilograms (kg), 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 tara).
– Overload and low battery notifications.
– Power: 3 x 1.5V AAA batteries – included in the set.

code	mm	€
580011	165x180x(H)31	**21,00**

580011

580462

NEW

max 200 kg

DIGITAL SCALE UP TO 200 KG
– Stainless steel scale.
– Precise measurement thanks to advanced. technology - from 200 g to 200 kg (440 lb).
– Accuracy: 10-50g / 0,02-0,1lb.
– 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.

code	max. kg	mm	€
580462	200	298x248x(H)37	**120,00**

HENDI

755754

TEKO+LCD06T-P1

755761

LCD KITCHEN SCALE WITH LEGALISATION, ECO+ LINE
– For use in retail, catering, food industry.
– Two-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 a model.
– Large 6-digit LCD display.
– 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.
– 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	**161,00**
TEKO+LCD06C-P1-B1	6	255x264x(H)189	**222,00**
TEKO+LCD15T-P1	15	255x264x(H)189	**161,00**
TEKO+LCD15C-P1-B1	15	255x264x(H)189	**222,00**

ICE CREAM SCALE WITH LCD WITH RS232 PORT AND LEGALISATION
– Housing made of ABS.
– Flat scale pan and ice cream holder are made of AISI 430 stainless steel.
– 6-digit LCD display.
– Control panel with function buttons: settings, zero, tare, screen backlight.
– Fitted with the RS232 port for connecting a cash register or a receipt printer.
– Built-in spirit level.
– 4 non-slip feet.
– Two-digit scale:
  – up to 3 kg: 1 g graduation,
  – up to 6 kg: 2 g graduation.
– Weighing range: from 20 g to 6 kg.
– Weighing surface – flat pan: 176x223 mm.
– With primary legislation.
– Ice cream holder – pan scale (code: 755754), charger included in set.

code	max. kg	mm	€
755761	6	255x264x(H)244	**231,00**

ICE CREAM CONE HOLDER – SCALE PAN
– Made of AISI 430 stainless steel.
– 2 holes:
  – smaller of dimensions ø45 mm
  – bigger of dimensions ø65 mm
– Dishwasher safe.

code	mm	€
755754	230x120x(H)151	**35,00**

HENDI

TTB015-O

TSRP+LCD30T-D

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-O	15	325x320x(H)160	**222,00**

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	**184,00**

TEM015B1D

TEM030C-PZR

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	**242,00**

LCD LABEL PRINTING SCALE WITH ARM AND LEGALISATION, EGE LINE, 30 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.
– One-digit scale: up to 15 kg 5 g graduation, up to 30 kg 10 g graduation - depending on the model.
– Large 6-digit LCD display 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: 100 g - 30 kg.
– Powerful dual 6 V, 9 Ah battery for up to 200 hours of operation.
– 7.8 V / 1.2 A AC adapter included.
– Deep scale pan made of stainless steel, stably placed in special holders.
– Inner dimension of the pan: 225x295x(H)32 mm.
– Base housing made of ABS.
– Built-in spirit level.
– Scale with primary legalisation, ready to use immediately after unpacking.

code	max. kg	mm	€
TEM030C-PZR	30	355x330x(H)155	**270,00**

HENDI

TAM060D

BE2TP028X035060

60 KG LCD SCALE WITH LEGALISATION, ATA LINE

– 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 30 kg 10 g graduation, up to 60 kg 20 g graduation
– Large 6-digit LCD display 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 15 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: up to 60 kg.
– Powerful 6 V, 4.5 Ah battery for up to 100 hours of operation.
– 7.8 V / 1.2 A AC adapter included.
– Stainless steel scale pan.
– Dimensions of the scale pan: 280x340 mm.
– Base housing made of ABS.
– Built-in spirit level
– 4 non-slip feet
– Scale with primary legalisation, ready to use immediately after unpacking.

code	max. kg	mm	€
TAM060D	60	359x502x(H)133	**356,00**

LCD PLATFORM SCALE WITH A COLUMN AND LEGALISATION, 60 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.
– 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 on a column with 3 indicators: weight, retail price, and total price.
– Display visible from one (BE2TP028X035060) or both (customer and operator) sides (BE2CA028X035060).
– Stainless steel (BE2TP028X035060) or ABS (BE2CA028X035060) display housing.
– Number of articles stored in memory (PLU): 250.
– Up to 9 (BE2TP028X035060) or 15 (BE2CA028X035060) items can be assigned to the quick access menu.
– Panel with function keys: i.a. numeric keypad, settings, zero, tare, and screen backlight
– Weighing range: up to 60 kg.
– Powerful 6 V, 3.2 Ah battery (BE2TP028X035060) / 4.5 Ah battery (BE2CA028X035060) ensures up to 100 hours of operation.
– 7.8 V / 1.2 A AC adapter included.
– Stainless steel scale and column (painted steel in BE2CA028X035060).
– Built-in spirit level.
– Weighing surface: 280x350 mm.
– 4 non-slip feet.
– Scale with primary legalisation, ready to use immediately after unpacking.

code	max. kg	mm	€
BE2CA028X035060	60	342x386x(H)499	**361,00**
BE2TP028X035060	60	342x386x(H)534	**445,00**

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	**292,00**

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	€
BEK+C050X060150-F	150	**320,00**

HENDI

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	**320,00**

Thermometers

	Infrared thermometer	Infrared thermometer with probe HACCP	Shock proof thermometer with probe	Fast response thermometer
Code	271148	271254	271407	271230
Unit	°C / °F	°C / °F	°C / °F	°C / °F
Reaction time	quick	quick	medium	quick
Temperature min.	-32°C	-60°C	-50°C	-50°C
Temperature max.	400°C	350°C	300°C	350°C
Accuracy	±1,5°C	±1,5°C	±1°C	±0,8°C
Gradation	0,1°C	0,2°C	0,1°C	0,1°C
Hold function	✔	✔	✔	✔
Probe length		96 mm	213 mm	130 mm
Probe material		stainless steel	stainless steel	stainless steel
Suitable for use in the oven				
Waterproof			odporny na zachlapania	✔
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.

HENDI

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

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

HENDI

117

271254

271148

S.S.
stainless steel

<350°C
temp

INFRARED THERMOMETER WITH PROBE HACCP

- 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	**100,00**

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.
- Power supply: 9 V battery, included in the set.

code	range	mm	€
271148	-32/400°C	37x70x(H)150	**62,00**

271308

271209

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	**26,50**

POCKET THERMOMETER WITH PROBE

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

code	range	mm	€
271209	-40/200°C	150x20x(H)15	**17,00**

HENDI

271407

271230

Watch the video

Provides fast and accurate temperature reading

PC polycarbonate S.S. stainless steel <350°C temp

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

code	range	mm	€
271407	-50/300°C	195x85x(H)45	**78,50**

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

code	range	mm	€
271230	-50/350°C	204x42x(H)20	**62,50**

271162

271346

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

code	range	mm	€
271162	-50/300°C	290x48x(H)40	**20,00**

ROASTING THERMOMETER WITH TIMER
– Timer function with countdown.
– Measuring range: from -50 to +250°C.
– Interchangeable between: °C and °F.
– 1°C gradation, accuracy ± 1°C from 0°C to +100°C, ± 2°C in other ranges.
– Possibility of continuous temperature monitoring.
– Max./min. temperature function.
– With acoustic signal informing about reaching the set temperature.
– 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	**20,00**

271247

MILK FROTHING THERMOMETER
– With a clip to fasten the thermometer to the milk jug.
– Green marking indicates the perfect milk temperature for
  cappuccino etc.
– Temperature adjustable from -10°C to 110˚C.
– 1°C gradation, accuracy: ±2% .
– Stainless steel probe, cover with clip.
– Easy to read.

code	range	mm	€
271247	-10/110°C	ø44x(H)140	**7,50**

271216

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

code	range	mm	€
271216	0/100°C	ø44.5x(H)140	**5,85**

271339

S.S.
stainless steel

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	**11,00**

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	**5,30**

HENDI

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	**5,60**

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

code	range	mm	€
271117	-40/40°C	150x23x(H)9	**3,65**

271117

S.S. stainless steel

271179

S.S. stainless steel

271186

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	60x40 x(H)70	**6,70**

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	60x40 x(H)70	**5,30**

271155

With clip

582022

582015

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

code	mm	€
582015	ø80x(H)30	**12,50**

Magnetic

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

ABS plastic

code	mm	€
271155	67x20x(H)67	**7,50**

DIGITAL KITCHEN TIMER
– With stand and magnet.
– 99 min. 59 s.
– count down.

code	mm	€
582022	65x70x(H)17	**15,00**

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

551813

18/8
stainless steel

CONFECTIONERY FUNNEL
– 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	**62,50**

551806

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

ABS
plastic

S.S.
stainless steel

CONFECTIONERY FUNNEL
– 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	**83,50**

Watch the video

HENDI

DISPENSERS

NEW

NEW

NEW

PC polycarbonate | 18/8 stainless steel

558102

558119

558140

STAINLESS STEEL SAUCE CONTAINER WITH DISPENSER

– Housing, spring in the dispenser and mechanical system made of AISI 304 stainless steel.
– The lower element of the dispenser made of polypropylene.
– Removable: lid, dispenser pump.
– Lid fitted with 2 snap latch locks.
– Dispensed sauce portion: 35 ml
– Not dishwasher safe.

code	liters	mm	€
558102	4.5	(H)420	**278,00**

SET: 2 X STAINLESS STEEL SAUCE CONTAINER WITH DISPENSER

– Housing, spring in the dispenser and mechanical system made of AISI 304 stainless steel.
– The lower element of the dispenser made of polypropylene.
– Removable: lid, dispenser pump.
– Each lid fitted with 2 snap latch locks.
– Dispensed sauce portion: 35 ml
– Not dishwasher safe.
– Stand with adapter included in set.

code	liters	mm	€
558119	9	400x200 x(H)440	**667,00**

LID WITH DISPENSER FOR GN CONTAINERS

– Housing, spring in the dispenser and mechanical system made of AISI 304 stainless steel.
– The lower element of the dispenser made of polypropylene.
– Removable: lid, dispenser pump.
– Dispensed sauce portion: 35 ml.
– Not dishwasher safe.
– Suitable for GN containers with a height of 200 mm (not included).

code	GN	mm	€
558133	GN 1/6	180x165	**209,00**
558140	GN 1/4	270x165	**222,00**
558157	GN 1/3	330x180	**250,00**

NEW

SAUCE BAIN-MARIE WITH DISPENSER

– Housing, spring in the dispenser and mechanical system made of AISI 304 stainless steel.
– The lower element of the dispenser made of polypropylene.
– Removable: lid, dispenser pump.
– Lid fitted with 2 snap latch locks.
– With overheating protection sensor – it turns on the sound alarm and automatically cuts the heating off.
– Adjustable heating temperature: up to 90°C.
– Dispensed sauce portion: 35 ml.
– Not dishwasher safe.

code	V	W	mm	€
558126	230	900	ø180x(H)500	**500,00**

<90 °C
558126

DISPENSER BOTTLES

– Made of polyethylene.
– The cap ensures that the sauce stays
  fresh and hygiene is maintained.

PE
polyethylene

| 558003 | 558010 | 558027 | 557808 | 557815 | 557822 |

DISPENSER BOTTLES

code	packed per	colour	liters	mm	€
558003	1	Yellow	0.2	ø50x(H)185	**1,00**
558010	1	Red	0.2	ø50x(H)185	**1,00**
558027	1	Transparent	0.2	ø50x(H)185	**1,00**
557808	1	Yellow	0.35	ø55x(H)205	**1,20**
557815	1	Red	0.35	ø55x(H)205	**1,16**
557822	1	Transparent	0.35	ø55x(H)205	**1,16**
557907	1	Yellow	0.7	ø70x(H)240	**1,45**
557914	1	Red	0.7	ø70x(H)240	**1,45**
557921	1	Transparent	0.7	ø70x(H)240	**1,45**

DISPENSER BOTTLE SET - 3 PCS

code	packed per	colour	liters	mm	€
558058	3	Transparent	0.2	ø50x(H)185	**2,65**
557853	3	Transparent	0.35	ø55x(H)205	**3,50**
557952	3	Transparent	0.7	ø70x(H)240	**7,25**
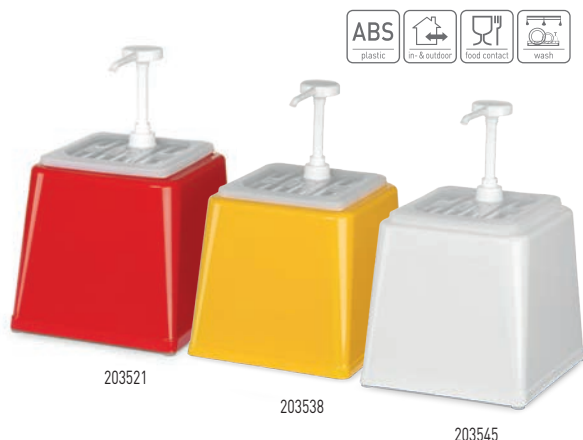
SAUCE DISPENSER WITH PUMP

– 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 from –40°C up
  to +70°C.
– Easy to disassemble and stackable.
– Available in red, yellow and white.

ABS
plastic

in- & outdoor

food contact

wash

| 203521 |
| 203538 |
| 203545 |

code	colour	mm	€
203521	Red	230x210x(H)250	**24,50**
203545	White	230x210x(H)250	**24,50**
203538	Yellow	230x210x(H)250	**24,50**

HENDI

Prices net of VAT

558386

PP
polypropylene

Dispensing
is very easy
thanks to the
flexible material

EASY SQUEEZE CONDIMENT & SAUCE DISPENSER

– Polyethylene bottle and cap.
– Ergonomic bottle design and flexible material for easy dispensing.
– The cap keeps the content of the bottle uncontaminated and fresh.
– Small opening prevents condiment or sauce from leaking out of inverted bottle.

code	colour	liters	mm	€
558386	Transparent	0.3	ø65x(H)190	**1,40**

630648

18/0
stainless steel

HOTDOG STAND

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

code	mm	€
630648	260x110x(H)118	**25,00**

557969

18/0
stainless steel

SAUCE STAND

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

code	-	mm	€
557969	3 holes ø 50 mm	209x80x(H)78	**12,50**
557976	3 holes ø57 mm	229x90x(H)78	**18,50**
557983	3 holes ø70 mm	274x102x(H)98	**21,00**
630655	5 holes ø70 mm	530x110x(H)118	**33,50**

rb

design by
Robert Bronwasser

558096

Non-drip tip

PE
polyethylene

NON-DRIP SAUCES DISPENSER

– 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	**1,74**

429457

429440

S.S.
stainless steel

TACO HOLDER

code	-	mm	€
429440	2 slots	135x115x(H)50	**11,00**
429457	4 slots	225x115x(H)50	**13,50**

ABS plastic | Al aluminium | wash

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.

RECHARGEABLE BATTERY

199640

code	mm	€
199640	215x70x(H)160	**118,00**

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	**32,00**

Smoke infuser tube opening

199664   199657

GLASS DOME WITH VENT
– Made from borosilicate glass, fitted with silicone vent to hold the tube of a smoking gun.
– Ideal to use in combination with a smoking gun.

code	-	mm	€
199664	Plate dome	ø260x(H)174	**86,50**
199657	Cocktail dome	ø130x(H)282	**37,00**

199978

GLASS DOME
– Ideal to use in combination with the smoking gun.

code	mm	€
199978	ø275x(H)140	**35,00**

198124

GAS LIGHTER – SET OF 2 PCS.
– Refillable.
– Supplied empty.

code	packed per	mm	€
198124	2	(L)230	**11,00**

AROMATIC WOOD CHIPS

Dust and wood chips were obtained from the wood of noble species of deciduous trees - fruit trees - and the wood of barrels of seasoned alcohols: red wine, whiskey and cognac.
We recommend the latter to connoisseurs of the above liquors, as they give an extraordinary taste experience. We confirm this is an authentic and unique solution for those who do not believe it. The products come from fragments of old oak barrels in which the abovementioned alcohols were aged for years!
In our offer, you will find delicate smoking dust and two types of wood chips - fine and slightly larger.
Use them in the smoking process, and you will not only gain an excellent taste and smell of any dish, but you can also present it exceptionally attractive, causing the WOW effect!

Smoking dust	Smoking chips small	Smoking chips
|	|	|
for use with smoke generators or a smoke gun	for use on the grill directly on charcoal or using a smoking tray or pipe smokehouse	
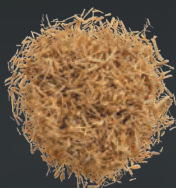
		OAK	BEECH	CITRUS	PEACH	ALMOND	OLIVE
Smoking dust	code	199787	199183	199213	199237	199220	199190
	weight	700 g	700 g	700 g	700 g	700 g	700 g
	€	**6,15**	**6,15**	**6,15**	**6,15**	**6,15**	**6,15**
Smoking chips small	code	199282	199275	199305	199329	199312	199299
	weight	700 g	700 g	700 g	700 g	700 g	700 g
	€	**7,80**	**7,80**	**7,80**	**7,80**	**7,80**	**7,80**
Smoking chips	code	199374	199367	199398	199411	199404	199381
	weight	3 kg	3 kg	3 kg	3 kg	3 kg	3 kg
	€	**7,80**	**7,80**	**7,80**	**7,80**	**7,80**	**7,80**

HENDI

	RED WINE	WHISKY	COGNAC
Smoking dust			
code	199244	199251	199268
weight	700 g	700 g	700 g
€	**6,15**	**6,15**	**6,15**
Smoking chips small			
code	199336	199343	199350
weight	700 g	700 g	700 g
€	**7,80**	**7,80**	**7,80**
Smoking chips			
code	199428	199435	199442
weight	3 kg	3 kg	3 kg
€	**7,80**	**7,80**	**7,80**

199794

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

code	weight (kg)	€
199794	1.35	**47,50**

BIG CHUNKS

- Intended for medium to high temperatures
- Ideal for pizza ovens, outdoor ovens and barbecues - direct to charcoal
- Unique aroma
- Strengthen the taste of your favourite dishes
- Made from the best wood or from the best aging barrels.
- Our offer includes wood chunks made from:
  - wine, whisky, or cognac barrels.
  - beech, olive, citrus, almond, or peach wood.

	PEACH	BEECH	CITRUS	OAK	CHARCOAL MARABU
code	199503	199459	199480	199466	199541
weight	3 kg	3 kg	3 kg	3 kg	10 kg
€	**23,50**	**23,50**	**23,50**	**23,50**	**33,50**

	ALMOND	OLIVE	RED WINE	COGNAC	WHISKY
code	199497	199473	199510	199534	199527
weight	3 kg	3 kg	3 kg	3 kg	3 kg
€	**23,50**	**23,50**	**23,50**	**23,50**	**23,50**

HENDI

512135
512104
512302

FOOD RING ROUND

– Made of AISI 430 stainless steel.
– Dishwasher safe.

18/0
stainless steel

code	mm	€
512135	ø60x(H)45	3,35
512104	ø70x(H)45	3,90
512302	ø90x(H)45	4,75

512203
512210

512227
512234

512142
512159

512166
512173

18/0
stainless steel

FOOD RING

– Made of AISI 430 stainless steel.
– Dishwasher safe.

code		mm	€
512142	food ring	ø80x(H)45	4,45
512159	food ring	ø100x(H)45	5,00
512203	pusher	ø80x(H)55	2,80
512210	pusher	ø100x(H)55	3,90

FOOD RING AND PUSHER SQUARE

– Perfect for plating food in refined shapes.

code	-	mm	€
512166	food ring	65x65x(H)45	4,20
512173	food ring	80x80x(H)45	5,30
512227	pusher	63x63x(H)55	2,80
512234	pusher	80x80x(H)55	3,10

HENDI

CREAM WHIPPERS

S.S.
stainless steel

588017

588024

CREAM WHIPPER
– 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	**82,50**
588024	1	ø98x(H)330	**89,00**

Watch the video

589205

SPARE PARTS SET

code	mm	€
589205	120x30x(H)240	**24,50**

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 cream whippers 588017, 588024.

code	€
589106	**20,50**

S.S.
stainless steel

for cream   for liquid   for decorating

HENDI

Prices net of VAT

Watch the video

CREAM WHIPPER
– 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	**37,50**
588369	0.5	ø80x(H)260	**44,50**
588376	0.95	ø95x(H)320	**48,50**

588376
588369
588031

589007

589007

SPARE PARTS SET

code	mm	€
589007	120x30x(H)240	**17,50**

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

code	liters	mm	€
588420	0.5	ø80x(H)260	**44,50**

588420

Prices net of VAT

HENDI

133

588208

SUITABLE FOR COMMERCIALLY AVAILABLE CREAM DISPENSERS

588215

586907

CREAM WHIPPER CHARGERS

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

code	packed per	€
588208	10	**4,45**
588215	24	**10,00**
586907	50	**21,00**

HENDI

Al
aluminium

975855   975893   975886   975879   975862

CREAM WHIPPER

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

code	colour	liters	mm	€
975855	Yellow	0.5	ø80x(H)260	46,00
975893	Turquoise	0.5	ø80x(H)260	46,00
975886	Purple	0.5	ø80x(H)260	46,00
975879	Green	0.5	ø80x(H)260	46,00
975862	Blue	0.5	ø80x(H)260	46,00

HENDI

NEW

R600a
COOLANT · COOLANT · COOLANT · COOLANT

304
stainless steel

indoor

WHIPPED CREAM MACHINE

– Housing, cream container and internal elements made of
  durable stainless steel.
– Easily removable cream container for easy cleaning.
– Equipped with an intuitive control panel.
– Pre-cooling function to keep the cream fresh for longer.
– Manual dispensing or automatic portioning in 3 portion sizes:
  small, medium, large.
– Size and cooling temperature settings for every portion size.
– Regulating cream aeration with a knob – ensuring the optimal
  consistency of a ready product.
– Automatic cleaning program significantly reducing cleaning
  time.
– Refrigerant: R600A environmentally-friendly.
– Production capacity: 90 L/h.
– The set includes: 2 polypropylene dispensing nozzles, 1 wafer
  roll filling nozzle made of stainless steel, 3 round wire brushes
  for washing hard-to-reach areas (small, medium, large).

code	V	W	mm	€
290965	220-240	500	577x234x(H)440	**3 060,00**

290965

HENDI AUTOMATIC, ELECTRONIC
WHIPPING CREAM MACHINE, 2.5 L

S.S.
stainless steel

– Designed for pastry shops, cafes, ice cream parlors and
  restaurants.
– Whipped cream is always made in the correct temperature (4ºC)
  and texture.
– Dispensing nozzle elements are removable and allow for
  thorough cleaning and maintenance of a high hygiene level.
– Convenient control by means of electric panel.
– Air-cooled.
– Removable container.
– Capacity: 2.5 l.
– Output: 50 kg/h.
– Weight: 25 kg.

code	V	W	mm	€
290934	230	500	400x230x(H)430	**3 500,00**

290934

HENDI

Prices net of VAT

S.S.
stainless steel

ICE CREAM MAKER

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

code	V	W	mm	€
274231	230	180	272x315x(H)362	**556,00**

274231

NEW

max 6 kg

ICE CREAM SCALE WITH LCD WITH RS232 PORT AND LEGALISATION

- Housing made of ABS.
- Flat scale pan and ice cream holder are made of AISI 430 stainless steel.
- 6-digit LCD display.
- Control panel with function buttons: settings, zero, tare, screen backlight.
- Fitted with the RS232 port for connecting a cash register or a receipt printer.
- Built-in spirit level.
- 4 non-slip feet.
- Two-digit scale:
  - up to 3 kg: 1 g graduation,
  - up to 6 kg: 2 g graduation.
- Weighing range: from 20 g to 6 kg.
- Weighing surface – flat pan: 176x223 mm.
- With primary legislation.
- Ice cream holder – pan scale (code: 755754), charger included in set.

code	max. kg	mm	€
755761	6	255x264x(H)244	**231,00**

TEM

755754

755761

18/0
stainless steel

NEW

ICE CREAM CONE HOLDER – SCALE PAN

- Made of AISI 430 stainless steel.
- 2 holes:
- smaller of dimensions ø45 mm
- bigger of dimensions ø65 mm
- Dishwasher safe.

code	mm	€
755754	230x120x(H)151	**35,00**

PA polyamide **S.S.** stainless steel

ICE CREAM SCOOP

code	-	mm	€
759233	1/24	ø51	**30,50**
759240	1/30	ø49	**30,50**
759257	1/36	ø46	**30,50**
759264	1/40	ø44	**30,50**

759233

759240

18/8 stainless steel

759264

ICE CREAM SCOOP

code	-	mm	€
572016	1/10	ø70	**16,00**
572313	1/20	ø56	**15,00**
572115	1/12	ø66	**14,50**
572214	1/16	ø59	**15,50**
572412	1/24	ø53	**14,00**
572511	1/30	ø50	**14,00**
572610	1/36	ø48	**14,50**
572719	1/40	ø44	**14,50**

572016

572719

572313

S.S. stainless steel

stöckel

ICE CREAM SCOOP STÖCKEL

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

code	-	mm	€
755006	1/4	ø100	**49,00**
755013	1/8	ø80	**53,50**
755020	1/10	ø70	**53,50**
755037	1/12	ø67	**50,00**
755044	1/16	ø59	**54,50**
755051	1/20	ø56	**54,50**
755068	1/24	ø51	**54,50**
755075	1/30	ø49	**50,00**
755082	1/36	ø47	**50,00**
755099	1/40	ø45	**50,00**
755105	1/50	ø43	**54,50**
755112	1/60	ø40	**54,50**
755143	1/100	ø30	**54,50**

755143

755075

755037

755006

HENDI

Prices net of VAT

755334

755372

stöckel

STÖCKEL
ICE CREAM SCOOP
– Fiberglass-reinforced nylon handle.
– Better portion size identification
  thanks to colored markers.
– Made of stainless steel.

Identify the
portion size
with ease.

code	-	mm	€
755334	1/12	ø67	**57,00**
755341	1/16	ø59	**57,00**
755358	1/20	ø56	**57,00**
755365	1/24	ø51	**57,00**
755372	1/30	ø49	**53,00**
755389	1/36	ø47	**53,00**
755396	1/40	ø45	**53,00**

STÖCKEL OVAL ICE CREAM SCOOP

code	-	mm	€
755259	1/20	70x52	**62,00**
755273	1/30	62x43	**62,00**

S.S. stainless steel

stöckel

755259

755273

755181

802007

802014

802007

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	with a washing system for	mm	€
755181	building in	270x110x(H)115	**388,00**
755174	wall mounting	220x120x(H)90	**444,00**

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 stainless steel AISI 304.

code	mm	€
802007	270x111x(H)115	**58,00**

MOUNTING BRACKET FOR SCOOP WASHER

code	mm	€
802014	302x115x(H)122	**19,50**

HENDI
Tools for Chefs

ICE CREAM SPATULA

code	colour	mm	€
755808	Blue	(L)260	**7,50**
755815	Red	(L)260	**7,50**
755822	Yellow	(L)260	**7,50**
755839	Purple	(L)260	**7,50**

755808   755815   755822   755839

stöckel

Al aluminium   wash

755556   755686   755655

STÖCKEL ICE CREAM DIPPER

code	-	mm	€
755556	1/20	ø56x120	**45,50**
755563	1/24	ø51x120	**45,50**
755570	1/30	ø49x120	**45,00**

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

code	-	mm	€
755686	1/20	ø56x170	**88,00**
755693	1/30	ø49x170	**88,00**

ICE CREAM DIPPER STÖCKEL
– With extra long handle.

code	-	mm	€
755655	1/20	ø56x170	**61,00**
755679	1/30	ø49x170	**61,00**

759301

Al aluminium   wash

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	-	mm	€
759301	1/30	ø56x225	**18,50**

755730

ICE CREAM CONES STAND
– Fits 3 cones.

code	mm	€
755730	200x95x(H)85	**14,50**
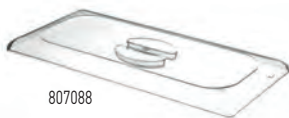
807088

ICE CREAM CONTAINER LID POLYCARBONATE

– Suitable for polycarbonate ice cream containers.

code	mm	€
807088	360x165	6,15
807095	360x250	*807095*
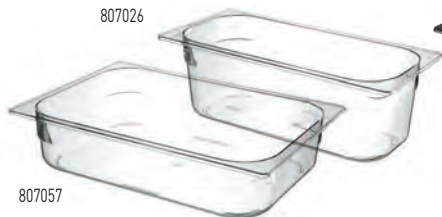
807026

807057

807033

807071

POLYCARBONATE ICE CREAM CONTAINER

code	colour	liters	mm	€
807026	Transparent	5	360x165x(H)120	13,50
807033	Black	5	360x165x(H)120	12,50
807071	Black	5	360x250x(H)80	13,00
807057	Transparent	5	360x250x(H)80	13,50

COUNTERTOP FREEZER DISPLAY 77L

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

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

code	range	V	W	mm	€
233689	-24/-20°C	230	220	805x666x(H)305	1 000,00

HENDI

ROUND ICE CREAM TRAY
– Made of AISI 201 polished stainless steel, thickness: 0.9 mm.
– Robust construction.
– Rounded edges for easy cleaning.
– Can be used in refrigerators and freezers.
– Dishwasher safe
– Lid (802076) sold separately.

code	liters	mm	€
807002	7	ø200x(H)245	**32,00**

ICE CREAM CONTAINER, ROUND
– Made of AISI 304 polished stainless steel, thickness: 0.8 mm.
– Rounded edges for easy cleaning.
– Can be used in refrigerators and freezers.
– Dishwasher safe
– Without lid.
– Lid (802076) sold separately.

code	liters	mm	€
802083	7.3	ø200x(H)250	**43,00**

802076

807002
802083

ICE CREAM CONTAINER LID, ROUND
– Made of polycarbonate.
– Dishwasher safe
– Compatible with ice cream container 802083, 807002

code	ø	length (mm)	€
802076	ø190	ø190	**7,80**

802021

802038

802045

802052

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

code	liters	mm	€
802045	3.6	360x165x(H)80	**20,00**
802038	5	360x165x(H)120	**20,00**
802021	6.5	360x165x(H)150	**26,50**
802052	5	360x250x(H)80	**18,50**

150 mm

120 mm

80 mm

80 mm

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

code	liters	mm	€
807019	5	360x165x(H)120	**19,50**

807019

ABS *plastic* S.S. *stainless steel* PC *polycarbonate* *indoor*

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 polycarbonate stirrers (2 pieces each)

MILKSHAKE MIXER - DESIGN BY BRONWASSER

– Designed by Dutch Designer Robert Bronwasser and available in 6 attractive colours.
– Make Freddo cappuccinos, Frappés and of course milkshakes without effort.
– The housing is made from ABS plastic.
– The base is weighted for extra stability and is fitted with rubber feet.
– The motor can spin the agitator disc at two speeds, 15.000 and 19.000 RPM.
– Control the milkshake mixer with the two-speed switch on the top which is easily accessible.
– The milkshake mixer is fitted with a micro switch so it can only operate when the cup is properly placed.
– Choose between two different agitators to control the level of aeration.
– Very complete, comes with a stainless steel mixing cup (0.95 liter) and polycarbonate mixing cup (0.9 liter) and 2 sets of 2 agitators.
– Cups and agitators are dishwasher safe.

2 cups: made of stainless steel (capacity: 0.95 l) and of polycarbonate (capacity: 0.9 l)

221631

code	colour	V	W	mm	€
221617	White	230	400	170x196x(H)490	**195,00**
221600	Black	230	400	170x196x(H)490	**195,00**
221624	Caramel	230	400	170x196x(H)490	**195,00**
221631	Yellow	230	400	170x196x(H)490	**195,00**
221648	Red	230	400	170x196x(H)490	**195,00**
221655	Blue	230	400	170x196x(H)490	**195,00**

HENDI

PERFECT FOR PREPARING FREDDO CAPPUCCINO, FRAPPÉ AND MILKSHAKES

221617

221600

221624

961124

PC
polycarbonate

food contact

961117

S.S.
stainless steel

food contact

PC
polycarbonate

food contact

961131

POLYCARBONATE MIXING CUP FOR MILKSHAKERS – DESIGN BY BRONWASSER
– Made of durable polycarbonate.
– To be used with milkshakers:
– 221600, 221617, 221624, 221631, 221648, 221655.
– Dishwasher safe.

STAINLESS STEEL MIXING CUP FOR MILKSHAKERS – DESIGN BY BRONWASSER
– Made of stainless steel.
– To be used with milkshakers:
– 221600, 221617, 221624, 221631, 221648, 221655.
– Dishwasher safe.

STIRRERS FOR MILKSHAKERS – DESIGN BY BRONWASSER
– Easily replace the agitator of your Hendi Milkshake Mixer designed by Robert Bronwasser.
– Set consists of a single and double agitator.
– Intended for Hendi Milkshake Mixers 221600 221617 2216241 221631 221648 221655, 221495.

code	mm	€
961124	ø116x(H)161	**11,00**

code	mm	€
961117	ø113x(H)160	**22,00**

code	mm	€
961131	32x27x(H)50	**11,00**

HENDI

Strong and durable ——————— ———————— Non-toxic

Odorless ——————— ———————— For warm and cold masses

557105

PE
polyethylene

PASTRY BAGS
– Disposable.
– Suitable for hot and cold mass.
– Meets HACCP standards.
– Film thickness: 80 microns.
– Package – roll of 100 pcs.

code	mm	€
557112	445x220	**14,00**
557105	530x285	**16,50**

BIODEGRADABLE

557303

PE
polyethylene

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

code	packed per	mm	€
557303	100	515x280	**19,50**

146

HENDI

550120

550328

550526

550106

550304

550502

PASTRY BAGS – SET OF 2 PCS.

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

code	packed per	mm	€
550120	2	(L)300	7,25
550229	2	(L)350	8,35
550328	2	(L)400	9,45
550427	2	(L)450	11,00
550526	2	(L)500	12,50

PASTRY BAGS

– 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	7,25
550205	1	(L)350	7,25
550304	1	(L)400	7,80
550403	1	(L)450	8,35
550502	1	(L)500	9,75

I recommend

550113

S.S.
stainless steel

WALL RACK FOR PASTRY BAGS

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

code	mm	€
550113	500x360x(H)560	64,50

ICING TIPS - SERRATED

Ø6 Ø8 Ø10 Ø12 Ø14
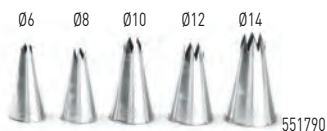
551790

ICING TIPS - SERRATED
– Set of 5 sizes.

code	-	€
551790	ø6-8-10-12-14	**12,50**

ø6 ø8 ø10 ø12 ø14 ø16 ø18
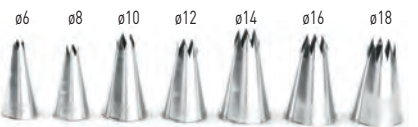
551714

CORRUGATED SLEEVE TIPS
– Set of 7 sizes.

code	-	€
551714	ø6-8-10-12-14-16-18	**21,50**

ø6 ø8 ø9 ø10 ø12 ø14
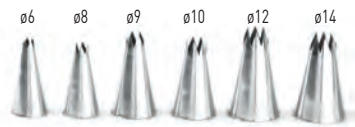
551370 551387 551271 551394 551424 551431

ICING TIP - OPEN STAR

code	mm	€
551370	ø6	**3,10**
551387	ø8	**3,10**
551271	ø9	**3,65**
551394	ø10	**3,65**
551424	ø12	**3,65**
551431	ø14	**3,65**

ø8 ø10 ø12 ø14 ø16 ø18 ø20 PP polypropylene

551110

ICING TIPS - SERRATED
– Set of 7 sizes.

code	-	€
551110	ø 3-5-7-9-11-13-15	**7,80**

18/10 stainless steel

ICING TIPS - SMOOTH

Ø2 Ø4 Ø6 Ø8 Ø10
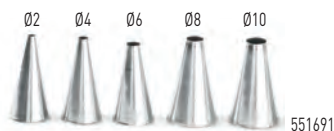
551691

ICING TIPS - SMOOTH
– Set of 5 sizes.

code	-	€
551691	ø2-4-6-8-10	**11,50**

ø4 ø6 ø8 ø10 ø12 ø14 ø16
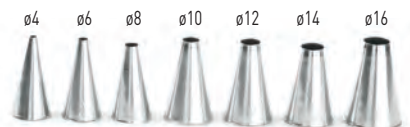
551615

STRAIGHT SLEEVE TIPS
– Set of 7 sizes.

code	-	€
551615	ø4-6-8-10-12-14-16	**21,50**

ø2 ø3 ø4 ø6 ø8 ø9 ø10

551325 551295 551332 551349 551356 551264 551363

ICING TIP - PLAIN ROUND

code	mm	€
551325	ø2	**3,10**
551295	ø3	**3,10**
551332	ø4	**3,10**
551349	ø6	**3,10**
551356	ø8	**3,10**
551264	ø9	**3,65**
551363	ø10	**3,10**

ø4 ø6 ø8 ø10 ø12 ø14 ø16 PP polypropylene

551011

ICING TIPS - SMOOTH
– Set of 7 sizes.

code	-	€
551011	ø 5-7-9-11-13-15-17	**7,80**

HENDI

Prices net of VAT

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.

551592

code	€
551592	11,50

551202

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

code	€
551202	11,50

18/10
stainless steel

ICING TIP - DROP FLOWER

code	mm	€
551219	ø10	3,10

ICING TIP - FRENCH STAR

code	mm	€
551226	ø11	3,10

ICING TIP - V-SHAPE

code	mm	€
551233	ø14	3,10

ICING TIP - FRITTER

code	mm	€
551240	ø7	5,00
551257	ø4	5,00

ICING TIP - BASKET WAVE

code	mm	€
551288	16x2	3,10

ICING TIPS
– Set of 12 different icing tips in a box.

PP
polypropylene

code	-	€
551400	ø 6-8-10-12	18,50

551400

CUPCAKE MOULD

code	-	mm	€
689806	with smooth rim	ø70x(H)68	**5,30**
689608	with rolled rim	ø70x(H)68	**6,95**

689608

689806

CAKE MOULD
– Rectangular.

code	mm	€
682104	180x80x(H)60	**11,00**
682302	260x100x(H)75	**13,50**
682401	300x110x(H)75	**16,50**
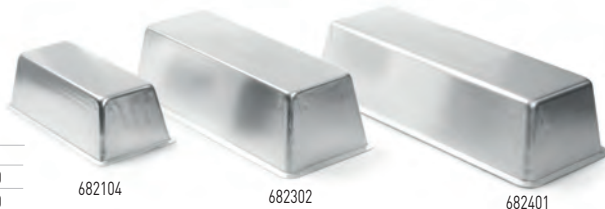
682104

682302

682401

18/0 stainless steel

512227

512234

Watch the video

512203

512210

512135

512104

512166

512173

512142

512159

512302

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

code	-	mm	€
512166	food ring	65x65x(H)45	**4,20**
512173	food ring	80x80x(H)45	**5,30**
512227	pusher	63x63x(H)55	**2,80**
512234	pusher	80x80x(H)55	**3,10**

FOOD RING
– Made of AISI 430 stainless steel.
– Dishwasher safe.

code	-	mm	€
512142	food ring	ø80x(H)45	**4,45**
512159	food ring	ø100x(H)45	**5,00**
512203	pusher	ø80x(H)55	**2,80**
512210	pusher	ø100x(H)55	**3,90**

FOOD RING ROUND
– Made of AISI 430 stainless steel.
– Dishwasher safe.

code	mm	€
512135	ø60x(H)45	**3,35**
512104	ø70x(H)45	**3,90**
512302	ø90x(H)45	**4,75**

150

HENDI

Watch the video

673782

673744

673768

673751

S.S. stainless steel

PASTRY CUTTER SET BUTTERFLY
– Set of 8 different sizes.

code	mm	€
673782	(H)20	**11,00**

PASTRY CUTTER SET
– Set of 9 different sizes.

code	-	mm	€
673744	round	(H)30	**12,50**
673768	star	(H)30	**12,50**
673751	square	(H)30	**12,50**

673720

673737

673775

S.S. stainless steel

PASTRY CUTTER SET OVAL
– Set of 8 different sizes.

code	-	mm	€
673720	smooth edge	(H)52	**22,00**
673737	serrated edge	(H)52	**22,50**

S.S. stainless steel

PASTRY CUTTER SET TRIANGULAR
– Set of 6 different sizes.

code	mm	€
673775	(H)50	**13,00**

674413

673416

S.S. stainless steel

PASTRY CUTTERS, ROUND – SET
– Round.
– 14-piece set, different sizes.

code	-	mm	€
673416	with plain edge, ø19-112	(H)35	**13,00**
674413	with serrated edge, ø18-108	(H)35	**13,00**

677810

677018

NON-STICK SILICONE BAKING MAT

code	thickness (mm)	mm	€
677827	0.7	600x400	**19,50**
677810	0.7	530x325	**18,50**
677834	0.7	300x400	**14,50**

NON-STICK SILICONE BAKING MAT
– Black

code	mm	€
677018	300x400	**15,00**

512401

512296

BAKERY AND CONFECTIONERY RIM - RECTANGULAR
– 1.5 mm thick stainless steel.

code	mm	€
512418	383x285x(H)50	**26,00**
512432	385x285x(H)60	**28,00**
512401	585x385x(H)50	**35,00**
512425	585x385x(H)60	**38,50**

BAKERY AND CONFECTIONERY RIM - ROUND
– 1.5 mm thick stainless steel.

code	mm	€
512241	ø140x(H)50	**10,00**
512340	ø140x(H)60	**11,50**
512258	ø160x(H)50	**12,50**
512357	ø160x(H)60	**13,00**
512265	ø180x(H)50	**12,50**
512364	ø180x(H)60	**13,50**
512272	ø200x(H)50	**14,00**
512371	ø200x(H)60	**14,50**
512289	ø220x(H)50	**13,50**
512388	ø220x(H)60	**14,00**
512296	ø240x(H)50	**13,50**
512395	ø240x(H)60	**16,50**

HENDI

BUTTER AND FAT BRUSH WITH STAINLESS STEEL BRISTLES

– High temperature resistant.
– Wooden handle.

code	mm	€
515389	200x25	**7,50**
515396	220x50	**12,00**

515389

515396

515228

515327

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	**4,75**
515327	2	210x40	**7,80**

515358

515365

BUTTER AND FAT BRUSH FLAT SILICONE

– Polypropylene handle.

PP polypropylene | <280°C temp | wash

code	mm	€
515358	220x32	**4,20**
515365	230x45	**5,30**

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

BAIN-MARIE PAN

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

code	liters	mm	€
833032	1	330x165x(H)95	**26,00**

833032

Watch the video

HENDI

DOUGH SCRAPERS

PP
polypropylene

x6

554135

x6

554142

x6

554197

DOUGH SCRAPERS TRAPEZOIDAL – SET OF 6 PCS.

code	packed per	mm	€
554135	6	136x97	**8,35**
554128	6	155x107	**8,35**
554111	6	194x127	**8,35**

DOUGH SCRAPERS SEMI-CIRCULAR – SET OF 6 PCS.

code	packed per	mm	€
554142	6	104x74	**8,35**
554159	6	159x103	**8,35**

DOUGH SCRAPERS SEMI-CIRCULAR – SET OF 6 PCS.

code	packed per	mm	€
554197	6	130x100	**8,35**

x6
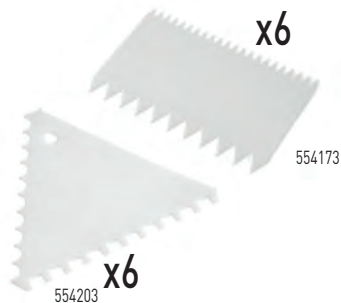
554173

DOUGH SCRAPERS (COMB), RECTANGULAR – SET OF 6 PCS.
– With 2 serrated edges.

code	packed per	mm	€
554173	6	110x72	**8,35**

DOUGH SCRAPERS (COMB) TRIANGULAR – SET OF 6 PCS.
– With serrated edges.

code	-	packed per	mm	€
554203	big teeth	6	110x110x(H)	**8,35**
554210	small teeth	6	110x110x(H)	**8,35**

x6

554203

HENDI

Prices net of VAT

x3

554432

x6

554364

x6

554166

PP
polypropylene

DOUGH SCRAPERS TRAPEZOIDAL – SET OF 3 PCS.

code	packed per	mm	€
554432	3	216x128	**4,20**

DOUGH SCRAPERS RECTANGULAR – SET OF 6 PCS.

code	packed per	mm	€
554364	6	120x96	**5,50**

DOUGH SCRAPERS SEMI-CIRCULAR – SET OF 6 PCS.
– Flexible.

code	packed per	mm	€
554166	6	120x88	**4,20**

S.S.
stainless steel
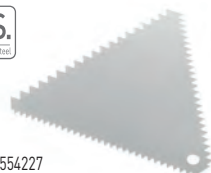
554227

554234

CONFECTIONERY SCRAPER (COMB) TRIANGULAR
– With serrated edges.

code	mm	€
554227	110x110	**6,40**

CONFECTIONERY SCRAPER (COMB), RECTANGULAR
– With serrated edges.

code	mm	€
554234	102x69	**7,25**

855751

553404

PP
polypropylene
S.S.
stainless steel

DOUGH CUTTER
– Stainless steel with polypropylene handle.

code	mm	€
855751	150x110	**7,25**

S.S.
stainless steel

CAKE KNIFE
– Made of stainless steel.

code	mm	€
553404	150x110	**5,85**

Prices net of VAT

HENDI

155

PP polypropylene | S.S. stainless steel

855775   855782   855683

PALETTE KNIFE
– With flexible offset blade.

code	blade length (mm)	mm	€
855775	110	19x220	**6,70**
855782	200	32x343	**9,45**
855683	254	37x390	**9,45**

840863
840870
840887
840894
840900
840917

840924
840931
840948
840955

SPATULA FOR SPREADING, NARROW
– Made of stainless steel.
– Polypropylene (PP) handle without rivets.

code	-	blade length (mm)	€
840894	flat	300	**9,75**
840863	flat	120	**10,00**
840870	flat	200	**9,45**
840887	flat	250	**10,00**
840900	flat	350	**11,50**
840917	with two handles	300	**12,50**

SPATULA FOR SPREADING, NARROW
– German chrome-molybdenum-vanadium steel.
– ABS handle with aluminium rivets.

code	-	blade length (mm)	€
840924	flat, flexible	200	**10,50**
840931	flat, flexible	300	**12,50**
840948	bent	200	**16,50**
840955	bent	300	**16,50**

850275

850244

SPATULA FOR CONFECTIONERY SUBSTANCES
– Made of DIN 1.4301 stainless steel.
– Polypropylene (PP) handle without rivets.

code	-	blade length (mm)	€
850268	wide 85 mm	115	**10,50**
850275	wide 100 mm	120	**11,00**
850237	wide 110 mm	125	**12,00**

SPATULA FOR CONFECTIONERY SUBSTANCES WITH RING
– Made of DIN 1.4301 stainless steel.
– Polypropylene (PP) handle without rivets.

code	-	blade length (mm)	€
850244	wide 110 mm	125	**14,00**
850251	wide 125 mm	130	**16,00**

HENDI

Watch the video

SPATULA
– For confectionery substances.
– Smooth flexible blade.

code	blade length (mm)	mm	€
855744	255	37x400	**11,50**
855706	110	17x220	**6,15**
855690	203	34x345	**7,50**

855706

855690

855744

serrated

serrated

serrated

841068   841075   841051   841044
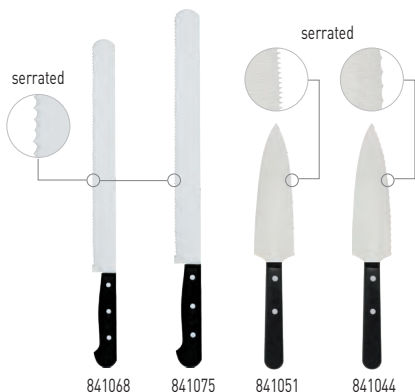
CAKE KNIFE
– Made of German chrome-molybdenum-vanadium steel.
– ABS handle with aluminium rivets.

code	-	blade length (mm)	€
841068	with serration	300	**17,00**
841075	with serration	350	**19,00**

CAKE SERVING KNIFE
– German chrome-molybdenum-vanadium steel.
– ABS handle with aluminium rivets.

code	-	blade length (mm)	€
841051	serrated	180	**13,50**
841044	with fine serrations	180	**13,50**

serrated

840962   840979   841037   840986   840993
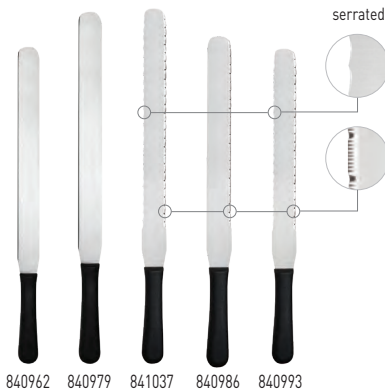
CAKE KNIFE
– Made of stainless steel.
– Handle made of injected polypropylene (PP) without rivets.

code	-	blade length (mm)	€
840962	flat	300	**12,00**
840979	flat	350	**12,50**
841037	serrated on 2 sides	350	**10,50**
840986	serrated on 1 side	300	**11,50**
840993	serrated on 2 sides	300	**12,00**

AMBROGIO SANELLI
THE EVOLUTION OF CUTTING

1   2   3   4   5   6

code			mm	€
S719.008	1	Supra spatula	120x80	**19,50**
S773.015	2	Supra lasagne spatula	150x90	**26,50**
S772.020	3	Supra baker spatula	200	**19,50**
S772.027	4	Supra baker spatula	270	**23,50**
S772.035	5	Supra baker spatula	350	**26,50**
S780.026	6	Supra baker spatula	260	**23,50**

Prices net of VAT

HENDI

157

NEW

Al aluminium | S.S. stainless steel | wash

195789

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	**1 250,00**

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.

3 cutting frames with Zip Pitch to Cut in 22.5 mm (17 mm), 30 mm (13 mm) and 45 mm (9 mm) increments

HENDI

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	**195,00**

841068
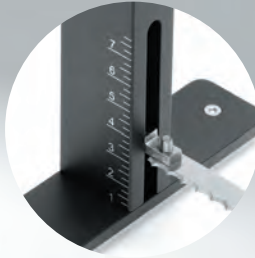
Benefits:
– Speeding up the sponge cake cutting process up to 50%.
– Reducing production losses during sponge cake cutting by 20%.
– The measure enables precise cutting without the necessity for using additional tools – always the same visual effect is achieved, every sponge cake layer is identical.
– Comfortable operation: the saw blade is properly tightened and fixed on a milled element – it does not bend and rotate during operation.

HENDI

**MILKSHAKE MIXER - DESIGN
BY BRONWASSER
ON PAGE 144**

design by
Robert Bronwasser

**PERFECT FOR
PREPARING FREDDO
CAPPUCCINO,
FRAPPÉ AND
MILKSHAKES**

HENDI

HENDI

18/8 stainless steel

13-125 mm

515044

Watch the video

13-125 mm

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	**58,50**

7 WHEEL DOUGH CUTTER
– Cutting width can easily be adjusted.
– With 7 smooth ø55 mm stainless steel cutting wheels.

code	mm	€
515150	222x80x(H)55	**77,50**

S.S. stainless steel

512500

Watch the video
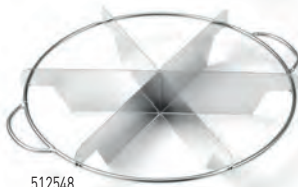
512548

PIE CUTTER
– For slicing a round pie or cake in equal parts.

code	-	mm	€
512500	8 portions	ø320	**41,00**
512517	12 portions	ø320	**51,50**
512531	16 portions	ø320	**56,50**

PIE CUTTER
– For slicing a round pie or cake in equal parts.

code	-	mm	€
512548	6 portions	ø270	**29,50**
512555	8 portions	ø270	**32,00**
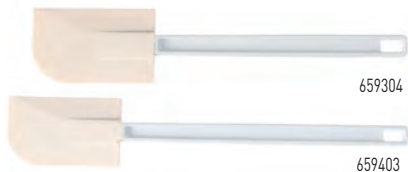
659304

659403

659007

659106

SCRAPER
– ABS handle, blade made of synthetic rubber.

ABS plastic | <110°C temp | wash
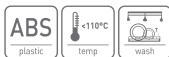
code	blade length (mm)	mm	€
659205	90	52x257	**3,65**
659304	116	70x358	**5,30**
659403	116	70x410	**6,70**

SCRAPER
– ABS handle.
– Silicone blade.

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

code	blade length (mm)	mm	€
659014	90	55x270	**4,75**
659007	105	70x360	**9,20**
659106	105	70x420	**8,90**

658604

658802

658901

659458

659458

659472

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

wash

code	blade length (mm)	mm	€
658604	90	55x260	**5,30**
658703	90	75x320	**11,00**
658802	90	75x425	**12,50**
658901	150	100x515	**18,00**

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

ABS plastic | <110°C temp | wash

code	blade length (mm)	mm	€
659472	117	75x408	**7,80**
659458	88	57x254	**5,00**
659465	117	75x357	**7,50**

563007

563106

SPOON

-40°C 220°C temp | micro | wash

code	mm	€
563106	450x80	**7,50**
563007	375x70	**5,60**
563205	575x105	**12,00**

659700

659809

SPOON
– Made of reinforced polyamide.

<200°C temp | wash

code	mm	€
659700	(L)305	**10,00**
659809	(L)385	**14,00**

162

HENDI

470

250

515006

S.S. stainless steel

wash

470

250

515013

Watch the video

S.S. stainless steel

wash

590

380

515020

wash

STAINLESS STEEL ROLLING PIN
– With slide bearings.

code	mm	€
515006	ø62x470	**36,00**

ROLLING PIN WITH NON-STICK COATING
– With slide bearings.
– Including chrome-plated storage stand.

code	mm	€
515013	ø62x470	**48,50**

WOODEN ROLLING PIN
– Roller width: 380 mm.
– With ball bearings.

code	mm	€
515020	ø75x590	**52,50**

637791

BAKERS' SIEVE
– With hanging loop.

code	-	mm	€
637791	for powdered sugar	ø250x(H)75	**11,00**
637821	for powdered sugar	ø410x(H)80	**22,00**
637807	for flour and meal	ø250x(H)75	**13,00**
637838	for flour and meal	ø410x(H)80	**22,00**
637814	for bread-crumbs	ø250x(H)75	**12,50**
637845	for bread-crumbs	ø410x(H)80	**21,00**

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

for flour and meal mesh size 1x1 mm

for bread-crumbs mesh size 3x3 mm

ROLLING PINS

PP
polypropylene

DOUGH PUNCH ROLLER
– Roller width: 70 mm.
– Roller and handle made of polypropylene.

code	mm	€
515099	85x210	**20,50**

DOUGH PUNCH ROLLER
– Roller width: 120 mm.
– Roller and handle made of polypropylene.

code	mm	€
515112	140x210	**22,50**

DOUGH PUNCH ROLLER
– Roller width: 70 mm.
– Stainless steel roller, polypropylene handle.

code	mm	€
515136	80x210	**25,50**
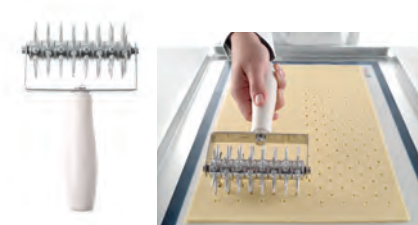
DOUGH PUNCH ROLLER
– Roller width: 120 mm.
– Stainless steel roller, polypropylene handle.

code	mm	€
515143	140x210	**32,00**

Watch the video

Durable stainless
steel pikes

PASTRY CUTTING ROLLER – GRID PATTERN
– Roller width: 120 mm.
– Stainless steel cutting blades.
– Polypropylene handle.

code	mm	€
515129	135x200	**33,50**

HENDI

PP polypropylene

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

code	mm	€
515037	210x73	**11,50**

DOUGH DOCKER
– 120 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.

code	mm	€
515082	140x200	**8,35**

LATTICE CUTTING ROLLERS
– Roller width: 120 mm

code	mm	€
515075	130x200	**8,35**

BEAR CLAW CUTTING ROLLER
– Roller width: 60 mm

code	mm	€
515068	80x210	**6,40**

Prices net of VAT

HENDI

165

SILICONE MOULDS

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

676202

SEMI-SPHERE

code		baking (mm)	moulds	€
676202	GN 1/3	ø70x(H)32	6	**12,50**

677001

MINI-CAKE

code		baking (mm)	moulds	€
677001	GN 1/3	80x30x(H)33	9	**13,00**
676387	GN 1/1	100x52x(H)31	20	**49,50**
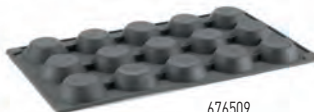
676509

TARTELETTE

code		baking (mm)	moulds	€
676509	GN 1/3	ø50x(H)17	15	**12,50**

676905

MUFFINS

code		baking (mm)	moulds	€
677209	GN 1/3	ø69x(H)40	6	**12,50**
676905	GN 1/3	ø53x(H)30	11	**13,00**
676363	GN 1/1	ø70x(H)40	24	**49,50**
676233	600x400	ø48x(H)31	70	**62,50**

677506

CANNELE BORDELAIS

code		baking (mm)	moulds	€
677506	GN 1/3	ø54x(H)48	8	**13,00**

676707

MADELEINES

code		baking (mm)	moulds	€
677308	GN 1/3	42x29x(H)11	20	**12,00**
676707	GN 1/3	70x47x(H)17	9	**13,00**

HENDI

Prices net of VAT

Watch the video

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

code	mm	€
198209	145x70x(H)190	**39,00**

198209

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

code	mm	€
198223	115x50x(H)155	**18,00**

198223

GAS CANISTER
– With various filling nozzles.

code	packed per	liters	€
199046	4	0.2	**13,50**
199008	1	0.2	**4,20**
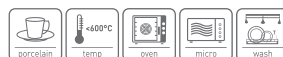
199008

783160

783153

783177

porcelain	<600°C temp	oven	micro	wash

RAMEKIN
– Ribbed, made of porcelain.

code	order unit	mm	€
783153	12	ø70x(H)35	**3,65**
783160	6	ø90x(H)48	**3,35**
783627	6	ø100x(H)25	**3,35**
783177	6	ø120x(H)55	**6,15**

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

design by
Robert Bronwasser

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

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

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

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

code	-	mm	€
198247	chefs torch	185x65x(H)100	**24,00**
198254	set: chefs torch + cartridge	175x68x(H)260	**33,50**

198254

HENDI

Prices net of VAT

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

360°

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 torches 198247 & 198216.
- Not suitable for refilling gas lighters etc.
- Packed per 4 canisters.
- Order unit: box with 7 sets of 4 cans.

code	packed per	weight (kg)	€
199039	4	0,227	**14,50**

HENDI

| Al die-cast | 18/0 stainless steel | indoor |

WAFFLE MAKER ROUND

– Make delicious Belgian style waffles without a hassle, ideal for a self-serve waffle station.
– You can make up to 20 waffles per hour.
– Waffle irons made of enameled cast aluminum, can be cleaned with a brush.
– The waffles measure Ø 190 mm and up to 23 mm thick.
– The temperature can be set steplessly between 50˚C and 220˚C.
– The timer can be set up to 15 minutes.

code	V	W	mm	€
212172	230	1000	250x380x(H)590	189,00

Watch the video
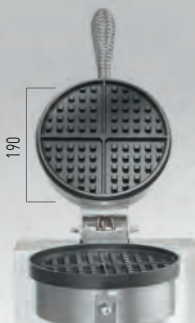
212172

– Perfect for all types of catering establishments who wants to add these fun waffles on a stick or corn dogs to their offer.
– It's possible to bake 6 lollypop waffles or corn dogs at the same time.
– Grooves are cut out of the waffle iron so you can insert the stick and still close the waffle iron.
– Waffle irons made of enameled cast aluminum, can be cleaned with a brush.
– 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.

212189

212165

WAFFLE MAKER CORN DOG
– It's possible to bake 6 lollypop waffles or corn dogs at the same time.
– Net weight: 10 kg.

code	V	W	mm	€
212189	230	1550	390x335x(H)230	312,00

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.
– Net weight: 10.5 kg.

code	V	W	mm	€
212165	230	1750	310x395x(H)230	310,00

HENDI

Prices net of VAT

WAFFLE MAKER

– Waffle irons made of enameled cast iron, can be cleaned
  with a brush.
– Thermostatic temperature control.
– Including waffle fork.
– Insulated handle.

S.S. stainless steel | indoor

1500 W
230 V

2200 W
230 V

2200 W
230 V

212103

212127

212134

WAFFLE MAKER 'LIÈGE'

– Liège waffles, two 4x6 rectangular patterns.

code	V	W	mm	€
212103	230	1500	320x437x(H)251	**312,00**

Liège waffles

250

180
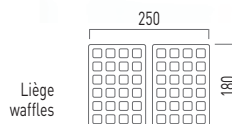
WAFFLE MAKER 'BRUSSELS'

– Brussels waffles, two 3x5 rectangular patterns.

code	V	W	mm	€
212127	230	2200	320x437x(H)277	**312,00**

Brussels waffles

240

190

WAFFLE MAKER 'HEART'

– Flower waffles, five conjoined heart-shaped patterns.

code	V	W	mm	€
212134	230	2200	320x437x(H)251	**306,00**

Flower waffles

215

S.S. stainless steel | <250°C temp

525197

212028

CRÊPE MAKER
– Designed for making crepes.
– Baking plate Ø 400 mm made of cast iron with a ceramic coating.
– Very even heat distribution across the surface.
– Including wooden spreader.
– Stainless steel housing.
– Thermostat continuously adjustable from 50 to 300°C.
– With protection from overheating and EGO thermostat.

code	V	W	mm	€
212028	230	3000	470x520x(H)160	**240,00**

WOODEN SPREADER FOR CRÊPE MAKERS
– For use in professional catering.
– Made of wood.
– Characteristic shape - perfect for spreading the dough on the cooking surface.
– It is possible to obtain a smooth dough with the appropriate thickness.
– Recommended for use with the pancake maker with the code: 212028

code	€
525197	**6,70**

Al aluminium | S.S. stainless steel

282755

COTTON CANDY MACHINE
– Stainless steel removable bowl, suitable for dishwashers.
– The bowl is fastened by 4 secure clamps.
– Motor housing finished with a pink coating.
– Fitted with a drawer for sticks, sugar, dyes, etc.
– Separate switches for power on and the heating elements, with integrated lamps.
– Voltmeter showing actual voltage.
– Sugar dispenser included.
– Overload fuse protects the motor against burning in the event of a blockage.
– Weight: 11 kg.

code	V	W	mm	€
282731	230	1200	520x520x(H)480	**347,00**

COVER FOR COTTON CANDY MACHINE
PMMA plexiglas
– Protect the cotton candy machine from dust and dirt.
– Made of plexiglass.
– Suitable for HENDI cotton candy machine 282731.

code	mm	€
282755	ø520x(H)350	**109,00**

282731

HENDI

NEW

Al aluminium | S.S. stainless steel | indoor

NACHO WARMER
– Housing made of aluminium and tempered glass.
– Internal compartment made of AISI 403 stainless steel.
– Fitted with a removable crumb collecting tray.
– Max. heating temperature: 55°C
– Max. load: 30 L

code	V	W	mm	€
282779	230	300	320x390x(H)510	**250,00**

282779

NEW

SAUCE BAIN-MARIE WITH DISPENSER
– Housing, spring in the dispenser and mechanical system made of AISI 304 stainless steel.
– The lower element of the dispenser made of polypropylene.
– Removable: lid, dispenser pump.
– Lid fitted with 2 snap latch locks.
– With overheating protection sensor – it turns on the sound alarm and automatically cuts the heating off.
– Adjustable heating temperature: up to 90°C.
– Dispensed sauce portion: 35 ml.
– Not dishwasher safe.

code	V	W	mm	€
558126	230	900	ø180x(H)500	**500,00**

<90 °C

558126

PC polycarbonate

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

code	mm	€
642566	233x205	**11,50**

642566

Prices net of VAT

HENDI

173

NEW

282748

282762

S.S.
stainless steel

POPCORN MACHINE

– Professional popcorn machine, energy efficient and safe to operate.
– Frame made of aluminum alloy, robust housing made of tempered glass and red powder coated steel.
– The popcorn heating pan is fitted with a stirring unit and is easy to empty thanks to the use of a clamp.
– With convenient popcorn scooping flap at the service side.
– Large hinged service door made of acrylic glass.
– The interior is illuminated, and the bottom of the popcorn chamber is heated to ensure nice warm popcorn.

– With crumb drawer under the chamber for easy disposal of un-popped kernels and crumbs.
– It takes approximately 2 minutes to create a batch of popcorn.
– Net weight: ±25 kg.

code	V	W	mm	€
282748	230	1500	560x420x(H)770	**417,00**
282762	230	1500	560x420x(H)770	**417,00**

With convenient collection drawer for crumbs and unpopped popcorn kernels.

PP
polypropylene

562017

POLYPROPYLENE SCOOP

code	liters	mm	€
562000	0.125	(L)187	**3,10**
562017	0.25	(L)250	**3,90**
562079	0.65	(L)330	**7,25**

CHOCOLATE

– Made of stainless steel.
– With warming function, heats the chocolate to 45˚C.
– With separate switch for motor and heating element.

S.S.
stainless steel

Watch the video

	Chocolate fountain 3 tiers	Chocolate fountain 5 tiers	Chocolate fountain 6 tiers
code	274101	274156	274163
temperature control	45°C	110°C	150°C
min. capacity chocolate	1 kg	2,5 kg	2,5 kg
max capacity chocolate	1,5 kg	6 kg	8 kg
dimensions	ø210x(H)400 mm	ø330x(H)700 mm	ø370x(H)840 mm
power/voltage	170 W/230 V	265 W/230 V	300 W/230 V
€	**75,00**	**500,00**	**634,00**

HENDI

BLACKBOLT

SUPERPOWER IN YOUR KITCHEN!

POWER 1500 W

SEE PAGE 218

HENDI

Foldable doughnut rack

205914

DOUGHNUT DEEP FRYER
– The appliance is ideal for frying donuts, angel wings and various other dishes that are fried in deep fat.
– Designed for intensive use.
– Entirely Made of stainless steel.
– Large oil tank 400x400x(H)160 mm with a max. capacity of 12 liters.
– Welded oil tank with equipped with drain tap at the bottom.
– Removable control element with heater, with an additional safety feature that switches off the entire unit when removed.
– Temperature control: 50°-190°C.
– Overheating protection with reset function for better safety.
– "Cold zone" system separates frying residue below the heater level, increasing fat yield and preventing the fries from getting burnt.
– Rubber, non-slip feet.

code	liters	V	W	mm	€
205914	12	230	3500	630x860x(H)360	**528,00**

Thanks to the "cold zone" frying residues are collected below the heater, increasing the quality of the oil.

Drain tap

HENDI

Big inlet for inserting big pieces of vegetables

Small inlet for inserting small pieces of vegetables

5 discs included, 2 for slicing 3 for grating

VEGETABLE CUTTER

- Suitable for cutting large quantities of vegetables.
- 6 discs included: slices 2 mm thick (3 blades), slices 4 mm thick (2 blades), 3 mm grater, 4,5 mm grater, 7 mm grater, ejector disc.
- Big inlet with lever for inserting big pieces.
- Small inlet with pusher for inserting smaller pieces.
- Cast aluminium housing.
- 2 security systems: first - screw locks the cover, second - electromagnetic sensor (opening the cover turns off the machine).
- Speed: 295 RPM.
- Productivity: 100 - 300 kg/h
- Weight: 27.6 kg

code	V	W	mm	€
231807	230	550	540x240x(H)450	**847,00**

231807

 280096

SLICING DISC
- For vegetable cutter 231807 & 231852.

code	thickness (mm)	€
280126	4	**103,00**
280096	1	**103,00**
280102	2	**103,00**
280201	6	**103,00**
280218	8	**103,00**
280225	10	**103,00**

 280317

GRATING DISC
- For vegetable cutter 231807 & 231852.

code	thickness (mm)	€
280317	7	**96,00**
280294	2	**96,00**
280300	3	**96,00**
280416	4.5	**96,00**

 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	**161,00**
234730	8	**161,00**

HENDI

5 discs included, 2 for slicing 3 for grating

Watch the video

Small inlet for inserting small pieces of vegetables

Big inlet for inserting big pieces of vegetables

ABS	Al	S.S.	
plastic	aluminium	stainless steel	indoor

VEGETABLE CUTTER HEAVY DUTY

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

code	V	W	mm	€
231852	230	750	500x250x(H)470	**945,00**

231852

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	**128,00**
234754	8	**138,00**

280423

JULIENNE DISC

– For vegetable cutter 231807 & 231852.

code	thickness (mm)	€
280423	3	**138,00**

280621

S.S.
stainless steel

RASPING DISC

– For vegetable cutter 231807 & 231852.

code	€
280621	**100,00**

280690

RACK FOR 18 VEGETABLE CUTTER DISCS

– Capacity: 18 discs.
– Discs not included in the price.

code	mm	€
280690	400x250 x(H)90	**55,50**

**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.

HENDI

ELECTRIC VEGETABLE SLICER WITH ELECTRONIC GRAPHIC PANEL CA-3V AND CA41V – 5 SPEEDS

- 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

1050123

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	**3 080,00**
1050796	CA-4V	286	200-650	230	1500	391x400x(H)652	27	**3 600,00**
1050123	Tubular feeder – attachment for long vegetables							**1 040,00**

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

sammic

HENDI

ELECTRIC VEGETABLE SLICER WITH ELECTRONIC PANEL OF CA-31 AND CA-41 SERIES

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	**1 590,00**
1050701	CA-31 400V	136	150-450	400	550	389x405x(H)544	21	**1 590,00**
1050719	CA-41 230V	286	200-650	230	550	391x396x(H)653	24	**2 540,00**
1050721	CA-41 400V	286	200-650	400	550	391x396x(H)653	24	**2 540,00**

Higher productivity!
2 speeds and a highly efficient
feeder for loading large amounts
of products at a time

HENDI

HIGH-PERFORMANCE ELECTRIC VEGETABLE SLICER WITH CA-62 ELECTRONIC PANEL SAMMIC

- The appliance is designed for chopping large quantities of 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.
- Made of stainless steel and cast aluminium, it is distinguished by its high durability and fitness for heavy-duty work.
- Equipped with a large vegetable feeder and a side outlet for finished product.
- Knife design guarantees repeatable cutting.

- Easy to use new waterproof, electronically controlled panel.
- 2 speed operation:
  - 365 rpm. – for fine cutting.
  - 730 rpm. – for maximum performance operation.
- Output: 500-1000 kg/h.
- Feed chute: 273 cm².
- Disc diameter: 205 mm.
- Easily removable lever and lid for easy cleaning.
- Precise safety system protecting from opening the lid.
- Net weight: 29.8 kg.

code	model	opening head (cm²)	performance (kg)	V	W	mm	kg	€
1050738	CA 62	273	500-1000	230	750	430x420x(H)810	29,5	4 800,00

code		intended use	€
1010215	Disc for slices FC-1 + 1 mm	Cucumbers, carrots, and potato chips	**122,00**
1010220	Disc for slices FC-2 + 2 mm	Cucumbers, carrots, onions, and potato chips	**122,00**
1010224	Disc for slices FC-3D 3 mm		**122,00**
1010227	Disc for slices FC-6D 6 mm	Cucumbers, carrots, onions, potato chips, white cabbage and more	**122,00**
1010409	Disc for slices FC-8D 8 mm		**122,00**
1010410	Disc for slices FC-10D 10 mm		**122,00**
1010411	Disc for slices FC-14D 14 mm		**136,00**
1010252	Disc for slices FC-20 + 20 mm		**136,00**
1010247	Disc for slices FC-20 + 25 mm		**136,00**
1010406	Disc for slices FCC-2 + 2 mm	The curved blade allows for precise cutting of delicate products: tomatoes, oranges, bananas, lemons, etc.	**122,00**
1010403	Disc for slices FCC-3 + 3 mm		**122,00**
1010404	Disc for slices FCC-5 + 5 mm		**122,00**
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.	**136,00**
1010300	Disc for crinkle-cut slices FCO-3 + 3 mm		**136,00**
1010408	Disc for crinkle-cut slices FCO-6 + 6 mm		**136,00**

code		intended use	€
1010350	French fries grating FFC-8 + 8 mm	In combination with the FC-8 disc, it allows you to get French fries	**136,00**
1010355	French fries grating FFC-10 + 10 mm	In combination with the FC-10 disc, it allows you to get French fries	**136,00**
1010364	Cube grating FMC-14D 14x14 mm	In combination with the FC-14D disc, it allows you to receive a cube 14x14x14 mm	**136,00**
1010375	Cube grating FMC-20 + 20x20 mm	In combination with the FC-20 disc, it allows you to receive a cube 20x20x20 mm	**136,00**
1010380	Cube grating FMC-25 + 25x25 mm	In combination with the FC-25 disc, it allows you to receive a cube 25x25x25 mm	**136,00**

code		intended use	€
1010205	Disc for posts FCE-2 + 2x2 mm	Produces a „Julienne" cut effect. Celery, parsley, carrots, etc.	**170,00**
1010210	Disc for posts FCE-4 + 4x4 mm	Produces a „Julienne" cut effect. Celery, parsley, carrots, etc.	**170,00**
1010405	Disc for posts FCE-8 + 8x8 mm	Produces a „Julienne" cut effect. Celery, parsley, carrots, etc.	**184,00**

code		intended use	€
1010390	Mashed Potato Set	Masher for mashed potatoes, to be used only with the disc for slices	**184,00**

HENDI

code		intended use	€
1010320	Disc for shreds SH-2 2 mm	Vegetable shaving disc, pizza cheese, nuts, almonds	**94,50**
1010315	Disc for shreds SH-3 3 mm	Vegetable shaving disc, pizza cheese, nuts, almonds	**94,50**
1010322	Disc for shreds SH-4 4 mm	Vegetable shaving disc, pizza cheese, nuts, almonds	**94,50**
1010324	Disc for shreds SH-6 6 mm	Vegetable shaving disc, pizza cheese, nuts, almonds	**94,50**
1010326	Disc for shreds SH-7 7 mm	Vegetable shaving disc, pizza cheese, nuts, almonds	**94,50**

code		intended use	€
1010318	Disc for friction SH-1 1 mm	Creaming disc for bread, hard cheese, chocolate etc.	**94,50**
1010328	Disc for friction SH-8 8 mm	Creaming disc for bread, hard cheese, chocolate etc.	**94,50**

code		intended use	€
1010362	Cube grating FMC-8D 8x8 mm	In combination with the FC-8D disc, it allows you to obtain an 8x8x8 cube	**139,00**
1010363	Cube grating FMC-10D 10x10 mm	In combination with the FC-10D disc, it allows you to obtain a 10x10x10 cube	**136,00**

code	€
1010361	Grating washing set FMC-8	**122,00**
1010366	Grating washing set FMC-10	**122,00**
1010359	Holder for washing set QC-8 and QC-10	**75,00**

1010204

DISC AND GRATING STAND
– Perfect for storing discs and grids.
– Holds 10 discs.

code	€
1010204	**61,00**

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	**428,00**

1050063

⦿ HENDI

SAMMIC COMPACT LINE VARIABLE SPEED AND FIXED SPEED SHREDDERS

– Designed with exceptional precision, the slicing discs ensure highly accurate slicing
– Robust construction made of the highest quality food-grade materials; easy to use thanks to the new, ergonomic control panel
– Lightweight and compact design – the shredder weighs less and takes up less space
– Casing made of fiberglass – a reinforced polymer
– High water resistance – no vents in the casing
– Quiet operation – high user comfort
– Wide application – 5 speed settings!

– Model 1050962 for products with varied textures (hard root vegetables and soft tomatoes or bananas)
– Up to 35 different types of slicing – thanks to the wide assortment of discs and grids (to be ordered separately)
– Brushless technology (model 1050962) guarantees consistent, repeatable slices and reduces product loss thanks to the exclusive Force Control System
– Double protection against accidents – two safety microswitches: after removing the lid and/or lifting the pusher, the motor switches off automatically

142 mm
61,5 mm
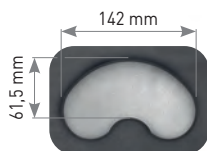
1050940

1050962

code	model	opening head [cm²]	performance [kg]	knife speed [rpm]	V	W	mm	kg	€
1050940	CA-21	89	50-350	1500	230	800	378x309(H)533	15,3	1 320,00
1050962	CA-2V	89	50-350	300-1000	230	1100	378x309(H)533	13	2 170,00

ACCESSORIES

code		€
2059762	Attachment-cutter for CA-21/CA-2V vegetable cuttor and K-41/K-4V cutter	336,00
2059750	Smooth blade for K-31, KE-4V and CK-241, CK-24V Compact Line food processors Designed for chopping raw meat and fiber crops.	200,00
2059752	Perforated blade for K-31, KE-4V and CK-241, CK-24V Compact Line food processors Designed for the preparation of protein shakes, sauces.	200,00
2059748	Serrated blade for K-31, KE-4V and CK-241, CK-24V Compact Line food processors Designed for shredding vegetables.	200,00

DISC AND GRATING STAND

– Perfect for storing discs and grids.
– Holds 10 discs.

1010204

code	€
1010204	61,00

HENDI

Prices net of VAT

code		intended use	€
1010530	Disc for slices FCS-1 1 mm	Cucumbers, carrots, and potato chips	**94,50**
1010532	Disc for slices FCS-2 2 mm	Cucumbers, carrots, onions, and potato chips	**94,50**
1010534	Disc for slices FCS-3 3 mm	Cucumbers, carrots, onions, and potato chips	**94,50**
1010536	Disc for slices FCS-4 4 mm	Cucumbers, carrots, onions, and potato chips, biała kapusta i inne	**94,50**
1010538	Disc for slices FCS-5 5 mm	Cucumbers, carrots, onions, and potato chips, biała kapusta i inne	**94,50**
1010540	Disc for slices FCS-6 6 mm	Cucumbers, carrots, onions, and potato chips, biała kapusta i inne	**94,50**
1010570	Disc for slices FCS-8 8 mm	Cucumbers, carrots, onions, and potato chips, biała kapusta i inne	**109,00**
1010572	Disc for slices FCS-10 10 mm	Cucumbers, carrots, onions, and potato chips, biała kapusta i inne	**109,00**
1010574	Disc for slices FCS-12 12 mm	Cucumbers, carrots, onions, and potato chips, biała kapusta i inne	**109,00**
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.	**89,00**

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	**139,00**
1010592	French fries grating FFS-10 10 mm	In combination with the FCS-10 disc, it allows you to get French fries	**139,00**
1010580	Cube grating FMS-8 8x8 mm	In combination with the FCS-8 disc, it allows you to receive a cube 8x8x8 mm	**139,00**
1010582	Cube grating FMS-10 10x10 mm	In combination with the FCS-10 disc, it allows you to receive a cube 10x10x10 mm	**139,00**
1010584	Cube grating FMS-12 12x12 mm	In combination with the FCS-12 disc, it allows you to receive a cube 12x12x12 mm	**139,00**

code		intended use	€
1010514	Mashed Potato Set – SHSF fine shield	Masher for mashed potatoes, to be used only with the disc for slices	**77,50**
1010516	Mashed Potato Set – SHSF coarse disc	Masher for mashed potatoes, to be used only with the disc for slices	**77,50**

code		intended use	€
1010500	Disc for friction SHS-2 2 mm	Vegetable shaving disc, pizza cheese, nuts, almonds	**77,50**
1010502	Disc for friction SHS-3 3 mm	Vegetable shaving disc, pizza cheese, nuts, almonds	**77,50**
1010504	Disc for friction SHS-4 4 mm	Vegetable shaving disc, pizza cheese, nuts, almonds	**77,50**
1010506	Disc for friction SHS-7 7 mm	Vegetable shaving disc, pizza cheese, nuts, almonds	**77,50**

code		intended use	€
1010550	Disc for posts FCES 2x2 mm	Produces a „Julienne" cut effect. Celery, parsley, carrots, etc.	**122,00**
1010552	Disc for posts FCES 2x4 mm	Produces a „Julienne" cut effect. Celery, parsley, carrots, etc.	**122,00**
1010554	Disc for posts FCES 2x6 mm	Produces a „Julienne" cut effect. Celery, parsley, carrots, etc.	**122,00**
1010556	Disc for posts FCES 4x4 mm	Produces a „Julienne" cut effect. Celery, parsley, carrots, etc.	**122,00**
1010558	Disc for posts FCES 6x6 mm	Produces a „Julienne" cut effect. Celery, parsley, carrots, etc.	**122,00**
1010560	Disc for posts FCES 8x8 mm	Produces a „Julienne" cut effect. Celery, parsley, carrots, etc.	**122,00**

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

HENDI

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

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	2 730,00
1050853	KE-8V	8	10	300-3000	230	1500	286x387x(H)517	Ø240x(H)199	27,6	19	3 170,00

ACCESSORIES SAMMIC

code		€
2053058	Smooth knife for the K-52 cutter, KE-5V emulsifier and CK-35V and CK-45V multifunctional machines. Mainly recommended for chopping raw meat and fibrous products.	200,00
2053935	Smooth knife for the K-82 cutter, KE-8V emulsifier and CK-38V and CK-48V multifunctional machines. Mainly recommended for chopping raw meat and fibrous products.	397,00
2053063	Perforated knife for the K-52 cutter, KE-5V emulsifier and CK-35V and CK-45V multifunctional machines. Recommended mainly for whipping egg whites and making sauces	184,00
2053940	Perforated knife for the K-82 cutter, KE-8V emulsifier and CK-38V and CK-48V multifunctional machines. Recommended mainly for whipping egg whites and making sauces	397,00
2053091	Serrated knife for the K-52 cutter, KE-5V emulsifier and CK-35V and CK-45V multi-functional machines. Recommended mainly for kneading dough and general use	215,00
2053930	Serrated knife for the K-82 cutter, KE-8V emulsifier and CK-38V and CK-48V multi-functional machines. Recommended mainly for kneading dough and general use	417,00
2059417	Scraper for KE-5V emulsifier and CK-35V and CK-45V multifunctional machines	75,00
2053960	Scraper for KE-8V emulsifier and CK-38V and CK-48V multifunctional machines	94,50

Prices net of VAT

HENDI

HENDI

SAMMIC COMPACT LINE VARIABLE SPEED AND FIXED SPEED MEAT PROCESSORS AND EMULSIFIERS

sammic

– 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 |

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	**1 440,00**
1051000	KE-4V	cutter-emulsifier	4,4	300-3000	230	1100	252x309x(H)434	brushless	11,9	**2 290,00**

ACCESSORIES

code		€
2059760	Vegetable cutter head for K-41 and K-4V cutter-emulsifiers	**450,00**
2059750	Smooth blade for K-31, KE-4V and CK-241, CK-24V Compact Line food processors Designed for chopping raw meat and fiber crops.	**200,00**
2059752	Perforated blade for K-31, KE-4V and CK-241, CK-24V Compact Line food processors Designed for the preparation of protein shakes, sauces.	**200,00**
2059748	Serrated blade for K-31, KE-4V and CK-241, CK-24V Compact Line food processors Designed for shredding vegetables.	**200,00**

CUTTER – ACTIVE RANGE

Sammic

– 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.

1050832   1050850

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	2 210,00
1050850	K-82	8	2	1500 and 3000	400	1500	286x387x(H)473	Ø240x(H)199	30,8	18,9	2 370,00

ACCESSORIES SAMMIC

code		€
2053058	Smooth knife for the K-52 cutter, KE-5V emulsifier and CK-35V and CK-45V multifunctional machines. Mainly recommended for chopping raw meat and fibrous products.	200,00
2053935	Smooth knife for the K-82 cutter, KE-8V emulsifier and CK-38V and CK-48V multifunctional machines. Mainly recommended for chopping raw meat and fibrous products.	397,00
2053063	Perforated knife for the K-52 cutter, KE-5V emulsifier and CK-35V and CK-45V multifunctional machines. Recommended mainly for whipping egg whites and making sauces	184,00
2053940	Perforated knife for the K-82 cutter, KE-8V emulsifier and CK-38V and CK-48V multifunctional machines. Recommended mainly for whipping egg whites and making sauces	397,00
2053091	Serrated knife for the K-52 cutter, KE-5V emulsifier and CK-35V and CK-45V multi-functional machines. Recommended mainly for kneading dough and general use	215,00
2053930	Serrated knife for the K-82 cutter, KE-8V emulsifier and CK-38V and CK-48V multi-functional machines. Recommended mainly for kneading dough and general use	417,00
2059417	Scraper for KE-5V emulsifier and CK-35V and CK-45V multifunctional machines	75,00
2053960	Scraper for KE-8V emulsifier and CK-38V and CK-48V multifunctional machines	94,50

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 cm².
– 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).

142 mm
61,5 mm

1050900

1050922

code	performance (kg)	opening head (cm²)	container (l)	V	W	dimensions – emulsifier (mm)	dimensions – cutter (mm)	weight – emulsifier (kg)	weight – cutter (kg)	€
1050900	50-350	89	4,4	230	1500	378x309(H)533	252x309x(H)434	15,3	14,2	**1 740,00**
1050922	50-350	89	4,4	230	1500	378x309(H)533	252x309x(H)434	13	11,9	**2 730,00**

ACCESSORIES

code		€
2059762	Attachment-cutter for CA-21/CA-2V vegetable cuttor and K-41/K-4V cutter	**336,00**
2059750	Smooth blade for K-31, KE-4V and CK-241, CK-24V Compact Line food processors Designed for chopping raw meat and fiber crops.	**200,00**
2059752	Perforated blade for K-31, KE-4V and CK-241, CK-24V Compact Line food processors Designed for the preparation of protein shakes, sauces.	**200,00**
2059748	Serrated blade for K-31, KE-4V and CK-241, CK-24V Compact Line food processors Designed for shredding vegetables.	**200,00**

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

Wide application - 5-step speed regulation!
for products with various structures (hard root vegetables and soft tomatoes, bananas)

HENDI

CK-35V AND CK-38V FOOD PROCESSORS

sammic

– CK-35V and CK-38V Sammic food processors combine the advantages of using vegetable cutters with cutter-emulsifiers.
– The product perfect for those who appreciate convenience and full professionalism.
– High quality, stainless steel design guaranteeing durability and resistance to external factors.
– Each appliance is equipped with:
  – motor block (common to all food processors).
  – vegetable cutter head (inlet opening size: 136 cm2).
  – the cutter-emulsifier's bowl with a capacity of: 5.5 l or 8 l (depending on the model).
– The motor block is made of high grade aluminium alloy.
– User-friendly, easy-to-read, waterproof control panel with LED backlight.
– The high tightness of the housing prevents flooding of the motor.
– Removable stainless steel bowl with polycarbonate lid.
– A hole in the lid enables adding more ingredients during operation.
– Cutter-emulsifier bowl designed for cutting, chopping, grinding, and mixing all kinds of food products, especially useful for preparing mousses, purees, sauces, and soups. It equipped with

a scraper for even more thorough mixing of food products.
– The head of the vegetable cutter, made of cast aluminium, is characterised by high durability and fitness for heavy-duty work. It designed to cut vegetables using discs and grids (accessories sold separately).
– Powerful brushless motor effectively maintains torque in each of the 10 speed ranges.
– Reverse rotation feature for even more homogeneous product.
– Pulse mode useful for chopping delicate foods to avoid grinding them into a pulp (only for emulsifier module).
– Vegetable cutter:
– Machine dImensions: 391x409x(H)552 mm.
– Dimensions of the appliance with the lever raised: 391x409x(H)761 mm.
– Vegetable cutter output: 100-450 kg/h.
– 5-step, 300-1,000 rpm. speed adjustment of the cutter.
– Disc diameter: ø205 mm.
– 10-step, 300-3,000 rpm. cutter speed adjustment.
– Complete with serrated knife.
– Powerful 1,500 W motor.
– Noise level: <70 dB.

code	model	performance (kg)	opening head (cm²)	container (l)	V	W	dimensions – emulsifier (mm)	dimensions – cutter (mm)	weight – emulsifier (kg)	weight – cutter (kg)	€
1050752	CK-35V	100-450	136	5,5	230	1500	391x409x(H)552	286x387x(H)487	26,5	18	**3 800,00**
1050808	CK-38V	100-450	136	8	230	1500	391x409x(H)552	286x387x(H)517	27,6	19	**4 280,00**
1050769	CK-45V	200-650	286	5,5	230	1500	391x400x(H)652	286x387x(H)487	29,7	18	**4 410,00**
1050821	CK-48V	200-650	286	8	230	1500	391x400x(H)652	286x387x(H)517	30,8	18,9	**4 820,00**

HENDI

SALAD SPINNER ES-200 SERIES

– Quick and quiet, perfect for kitchens of all kinds in restaurants, hotels, and hospitals.
– Stainless steel design and lightweight, removable vegetable and fruit basket.
– Compact design enables placing the appliance under standard sized worktops.
– 3 wheels with brakes to stabilize the appliance during operation.
– Transparent, durable lid with self-opening mechanism for easy access to the basket.
– Safety mechanism – when the lid is opened, the cycle stops automatically.
– Open door indicator light.
– The VCS system which shuts down and restarts the basket if the weight is not evenly distributed, protects the machine from damage and prevents staff accidents.
– Easy-to-use, waterproof control panel.
– Electronic timer with 3 fixed cycles: 1, 2, 3 minutes.
– 2 motor speeds: 350 or 900 rpm.
– Slow speed perfect for delicate vegetables such as lettuce.

Watch the video

code	1000710
model	ES-200
dimensions	540x750x(H)815 mm
capacity	12 kg
performance	240-720 kg/h
power/voltage	550 W/230 V
weight	52 kg
€	**4 380,00**

1000710

JUICER SAMMIC

– Housing made of stainless steel.
– Large batch feed opening ø75 mm.
– Flesh container with capacity of 3.25 l.
– A specially designed lid for efficient transfer of pulp into the container.
– Safety lock – the appliance will only operate when the lid is properly installed.
– Turbo switch – temporarily increases speed to balance any vibration and clean the sieve.
– Waterproof control panel cover for safe operation and easy cleaning.
– Simple and intuitive assembly and disassembly of individual components, easy to use and clean.
– Air-cooled motor.
– Speed: up to 6,300 rpm.
– Net weight: 5 kg.

code	V	W	mm	€
5410000	230	240	310x205x(H)360	**653,00**

5410000

HENDI

Prices net of VAT

HIGH CAPACITY MEAT GRINDER FOR UP TO 280 KG/H

sammic

– An interesting solution for customers who want to make their own decisions on individual components of the meat grinder.
– The drive must be ordered separately and the conduit with the cutting unit which is available in two variants: „ENTERPRISE" and „UNGER". Both units are made of stainless steel and come standard with a screw and sieve with ø6 mm holes. However, they differ in the knife which can have cutting edges on one or both sides.

HIGH EFFICIENCY MEAT GRINDER DRIVE PS-22

– The body is made of stainless steel.
– Removable stainless steel meat feeder.
– Polypropylene pusher.
– Start/stop switch.
– Loading throat diameter: ø60 mm.
– Powerful 740 W motor.
– Noise level: <70 dB.
– Net weight: 30 kg.
– Throat with the cutting unit sold separately (1050215, 1050216).

1050210

code	mm	V	W	€
1050210	310x440x(H)480	230	740	**1 850,00**

THROAT WITH CUTTING UNIT FOR PS-22 DRIVE

– Reliable, stainless steel structure.
– Replaceable components: throat, screw, pre-grinding sieve (Unger model), knife with cutting edges on one side (Enterprise model) or both sides (Unger model), sieve (holes ø6 mm), plastic pressure ring, pressure nut.
– PS-22 drive and additional sieves sold separately.

One-sided knife

Enterprise 1050215

Cutter

Reversible knife

Unger 1050216

code	type		mm	weight (kg)	€
1050215	Enterprise	one cut	200x200x(H)245	6,5	**722,00**
1050216	Unger	double cut	200x200x(H)245	6,7	**767,00**
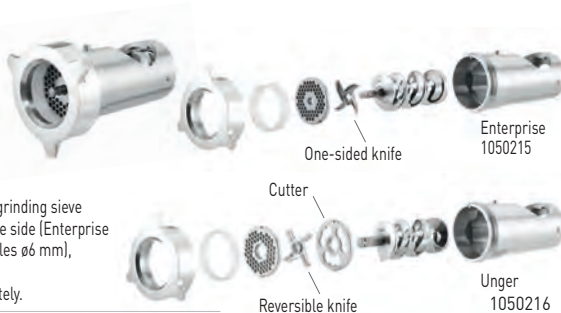
STRAINER FOR A HIGH EFFICIENCY MEAT GRINDER

– Made of stainless steel.
– Dishwasher safe
– Suitable for Enterprise throat with cutting unit (1050215) for PS-22 grinder

S.S. stainless steel | wash

code	mesh diameter (mm)	diameter of the entire disc (mm)	€
282021	1050216	ø6	**33,50**
282014	1050216	ø8	**33,50**
282038	1050216	ø4,5	**33,50**
282045	1050216	ø3	**36,00**

2051525

MEAT MINCERS TOP LINE PROFI LINE

– High quality professional equipment designed for mincing all types of skinless and boneless meat
– Housing made entirely of high quality, polished stainless steel
– Removable surgical steel (304 18/10) funnel
– Easy removal of funnel and all internal parts for easy cleaning
– 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 is made of stainless steel.
– IPX1 rating
– Comfortable grip on upper body for easy handling
– 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

Hopper tray is made of stainless steel

Removable surgical steel (304 18/10) funnel

Reset button

Reverse in case the funnel is blocked

210772

MEAT MINCER PROFI LINE 8 PROFI LINE

– Powerful motor of up to 550 W
– Output: up to 80 kg/h
– Mincing disc diameter ø62 mm
  Weight: 20.5 kg

code	V	W	mm	€
210765	230	300	250x370 x(H)490	**511,00**

MEAT MINCER PROFI LINE 12 PROFI LINE

– Powerful motor of up to 735 W
– Output: up to 150 kg/h
– Mincing disc diameter ø69.8 mm
  Weight: 24.5 kg

code	V	W	mm	€
210772	230	550	264x420 x(H)548	**639,00**

MEAT MINCER PROFI LINE 22 PROFI LINE

– Powerful motor of up to 1100 W
– Output: up to 250 kg/h
– Mincing disc diameter ø82 mm
  Weight: 31 kg

code	V	W	mm	€
210789	230	900	305x490 x(H)607	**806,00**

210451

S.S. stainless steel

PERFORATED PLATE

code	suitable for	mm	€
210413	210765	ø5	**25,00**
210420	210765	ø8	**25,00**
210451	210772	ø6	**27,50**
210468	210772	ø8	**27,50**
210499	210789	ø6	**30,50**
210505	210789	ø8	**30,50**

210444

S.S. stainless steel

KNIFE

code	suitable for	€
210406	210765	**22,00**
210444	210772	**25,00**
210482	210789	**22,00**

210437

S.S. stainless steel

WORM SCREW

code	suitable for	€
210390	210765	**75,00**
210437	210772	**86,00**
210475	210789	**103,00**

HENDI

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	**889,00**

Made of stainless steel

Hopper made of stainless steel

Housing made of stainless steel

PERFORMANCE
temporarily to
200 kg/h

Worm screw made of aluminium alloy

Meat container made of stainless steel

PERFORATED PLATE
– Ø 70 mm.

code	suitable for	mm	€
282229	210802	ø8	**26,50**
282250	210802	ø3	**26,50**
282243	210802	ø4.5	**26,50**
282236	210802	ø6	**26,50**
282267	210802	ø2	**30,50**

282267

282359

MEAT MINCER KNIFE

code	suitable for	€
282359	210802	**14,00**
282076	210819	**19,50**

Prices net of VAT

HENDI

201

Made of stainless steel

Housing made of stainless steel

Hopper made of stainless steel

Worm screw made of aluminium alloy

Meat container made of stainless steel

282199

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

PERFORMANCE
temporarily to
300 kg/h
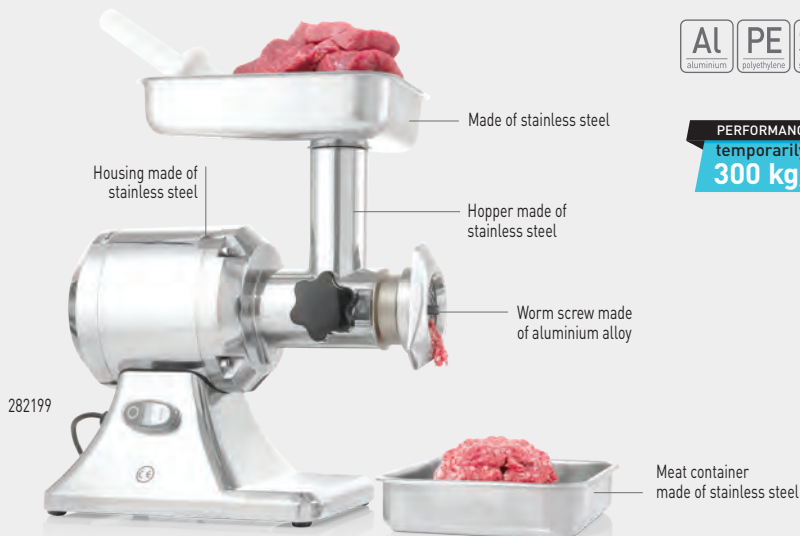
PROFI LINE MEAT MINCER 12

– 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	**753,00**

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	**1 040,00**

PERFORATED PLATE
– Ø 70 mm.

S.S. stainless steel | wash

282267

code	-	mm	€
282229	210802	ø8	**26,50**
282250	210802	ø3	**26,50**
282243	210802	ø4.5	**26,50**
282236	210802	ø6	**26,50**
282267	210802	ø2	**30,50**

PERFORATED PLATE
– Ø 82 mm.

S.S. stainless steel | wash

code	-	mm	€
282014	210819	ø8	**33,50**
282021	210819	ø6	**33,50**
282038	210819	ø4.5	**33,50**
282045	210819	ø3	**36,00**
282052	210819	ø2	**47,00**

282359

MEAT MINCER KNIFE

S.S. stainless steel | wash

code	-	€
282359	210802	**14,00**
282076	210819	**19,50**

WORM SCREW
– Made of anodized aluminium.

Al aluminium | wash

code	-	€
282304	282199	**91,50**
282069	282007	**134,00**

HENDI

Feeder tray made of stainless steel

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

Hopper made of special aluminium alloy

PERFORMANCE
temporarily to
220 kg/h

Polypropylene sausage tube

Reset button

210802

MEAT MINCER KITCHEN LINE 12
– Stainless steel feeder tray, hopper made of a special aluminium alloy.
– Knife and worm screw made of stainless steel and funnel of cast iron.
– Stuffing tube and two Ø 70 mm mincing discs with Ø 6 and 8 mm holes included.
– Easy disassembly for easy cleaning.
– Motor with an overheat protection mechanism.
– Anti-slip feet.
– Output 100 kg/h.
– Not for continuous use.

code	V	W	mm	€
210802	230	550	432x261x(H)484	**600,00**

MEAT MINCER KITCHEN LINE 22
– Stainless steel feeder tray, hopper made of a special aluminium alloy.
– Knife and worm screw made of stainless steel and funnel of cast iron.
– Stuffing tube and two Ø 82 mm mincing discs with Ø 6 and 8 mm holes included.
– Easy disassembly for easy cleaning.
– Motor with an overheat protection mechanism.
– Anti-slip feet.
– Output 200-220 kg/h.
– Not for continuous use.

code	V	W	mm	€
210819	230	750	427x261x(H)486	**717,00**

933367

WORM SHAFT
S.S. stainless steel — wash

code	-	€
933367	210819	**114,00**
931257	210802	**100,00**

PERFORATED PLATE
– Ø 70 mm.
S.S. stainless steel — wash

code	-	mm	€
282229	210802	ø8	**26,50**
282250	210802	ø3	**26,50**
282243	210802	ø4.5	**26,50**
282236	210802	ø6	**26,50**
282267	210802	ø2	**30,50**

PERFORATED PLATE
– Ø 82 mm.
S.S. stainless steel — wash

code	-	mm	€
282014	210819	ø8	**33,50**
282021	210819	ø6	**33,50**
282038	210819	ø4.5	**33,50**
282045	210819	ø3	**36,00**
282052	210819	ø2	**47,00**

282359

MEAT MINCER KNIFE
S.S. stainless steel — wash

code	-	€
282359	210802	**14,00**
282076	210819	**19,50**

S.S. stainless steel

Easy and quick assembly of the funnel in motor body

282274

Watch the video

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	**1 340,00**

Watch the video

Meat dish with dust cover

Al aluminium **S.S.** stainless steel indoor

MEAT MINCER 198

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

code	V	W	mm	€
210864	230	400	275x190x(H)347	**192,00**

Housing made of aluminium

210864

Three sausage stuffing tubes included

Worm screw made of aluminium, blade made of stainless steel

HENDI

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	44,50
1312.045	Stainless steel blade 45 cm for saw 1306.045	11,00

1306.045

1312.045

Watch the video

Al aluminium S.S. stainless steel

BONE SAW ELECTRIC

– For use in professional gastronomy
– Body made of lacquered aluminium
– Elements coming into contact with meat are made of stainless steel
– Emergency stop button
– Motor brake
– Lid switch (a microswitch)
– Cutting thickness and height regulation
– Cutting dimensions: 170x(H)150 mm
– Sawing table: 330x300 mm
– Net weight: 37 kg

code	V	W	mm	€
282502	230	750	530x400x(H)850	1 890,00

282502

CHEF'S MALLET

– Combines a meat tenderiser with a traditional mallet
– Perfect for pounding meat, softens the fibrous mass and flattens the meat 60 blades in 4 rows of 15, made of stainless steel 2.6 mm
– Wide blades with maximum cutting depth of approx. 18 mm
– Weight: 350 g

code	-	mm	€
513071	60 blades	280x57x(H)70	33,50

559208

Beef and pork tenderizer included

Watch the video

ELECTRIC MEAT TENDERIZER

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

code	V	W	mm	€
975305	230	350	465x220x(H)430	**822,00**

975305

975329

975312

ROLLERS FOR POULTRY

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

code	mm	€
975329	235x130x(H)120	**303,00**

ROLLERS FOR SHOARMA

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

code	mm	€
975312	235x130x(H)120	**720,00**

5-year WARRANTY

ELECTRIC MEAT TENDERIZER

– Housing made of ABS.
– 2 rollers with 880 knives on ball bearings – made of AISI 301 stainless steel, removable.
– Fitted with "combs" preventing the meat from wrapping around the rollers.
– On non-slip feet.
– Functions: slitting, softening, beating slices of meat.
– Input opening: 158×23 mm.
– Roller width: 175 mm each.
– Max. raw meat thickness: 25 mm.
– Capacity: up to 420 chops/cutlets per hour.
– Slitting extension included in set.
– 5-year warranty.

code	V	W	mm	€
843598	230	370	290x500x(H)490	**1 090,00**
841464			Kneading rollers for electric chopper	**153,00**

843598

841464

HENDI

Prices net of VAT

S.S. stainless steel

Al aluminium

Watch the video

282113

HAMBURGER PRESS

– For use in professional gastronomy
– Lower housing made of anodized aluminium
– Press ram and tray made of stainless steel
– The press makes hamburgers up to ø130 mm
– A practical lever to release formed meat from the tray
– With integrated patty divider container
– Patty dividers are included in set

code	mm	€
282113	320x250x(H)300	**222,00**

PATTY DIVIDERS

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

code	packed per	mm	€
282120	1255	ø130	**44,50**

Al aluminium

indoor

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	**11,50**

513033

Al aluminium

wash

TORTILLA PRESS

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

code	mm	€
513033	685x250x(H)200	**26,00**

Watch the video

SAUSAGE FILLING MACHINES

18/8
stainless steel

indoor

CAPACITY UP TO
10 L

Watch the video

Durable gear system
– made of hardened steel.

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

282151

282151

Made of stainless steel.

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

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

code	liters	mm	€
282571	3	304x304x(H)525	**222,00**
282588	5	304x304x(H)640	**236,00**
282090	7	300x340x(H)830	**259,00**
282151	10	415x315x(H)690	**361,00**

HENDI

Prices net of VAT

S.S.
stainless steel

282083

ELECTRIC SAUSAGE FILLING MACHINE 15 L
– Made of stainless steel.
– Capacity 15 l = approx. 13 kg of meat.
– Electric motor for moving the piston of the sausage filling machine.
– Adjustable piston speed (0-10 mm/s) allows precise adjustment of filling pace depending on the consistency of the stuffing and the size and thickness of the skin.
– Possibility of switching the filling machine on with the use of a foot pedal.
– Supplied with 4 funnels with the following diameters: 16, 22, 32 and 38 mm; each funnel is 180 mm long.
– Equipped with bearings and gear train made of hardened steel, resistant to pressure.
– Weight: 30 kg

code	liters	V	W	mm	€
282083	15	230	60	450x350x(H)750	**750,00**

MANUAL SAUSAGE CLIPPER
– Made of chrome-plated steel.
– Housing made of ABS plastic.
– Effectively seals various types of packaging with a clip.
– The clips can be tightened without much effort with a 390 mm lever.
– Weighted clip bar ensures correct positioning of clips.
– The clamp can be adjusted by a knob with a locking screw (it is possible to select the appropriate clamp according to the type and thickness of the casing, net, bag, etc.).
– Chrome-plated, heavy-duty base with rubber feet ensures appliance stability during use.
– Net weight: 15 kg.
– The set includes: 1000 U-shaped 11.5x11 mm clips.
– Additional clips available for purchase in packs of 2000. (265123).

code	mm	€
265116	150x350x(H)500	**220,00**
265123	Clips for sausage casings 2 000 pcs	**22,00**

ABS
plastic

Cr
chrome plated

indoor

265116

265123

282670

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	€
282670	10	450x230x(H)335	217,00
282687	18	580x250x(H)415	256,00

282281

STICK BLENDER FOR STUFFING WITH TILTING TROUGH

– Device for production of meat products in small quantities
– Made of AISI 304 stainless steel
– Aluminium cast crank handle
– Tilting trough for easier removal of the prepared stuffing
– Double protection against accidental dislodging of the trough
– Manual drive with removable crank handle
– No gear system in the 282168 model, the number of crank revolutions equals the number of rotations of the stirrer in the bowl
– Gear system in the model 282281, 3 revolutions of the crank equal one rotation of the stirrer in the bowl
– The trough and the stirrer can be dismantled
– Cover with handle part of set
– Very easy to use and clean

code	liters	mm	€
282168	11	240x460x(H)410	228,00
282281	20	285x550x(H)385	278,00

265109

SAUSAGE CUTTER - ELECTRIC

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

code	V	W	mm	€
265109	230	135	230x185x(H)325	250,00

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	161,00

HENDI

Prices net of VAT

POTATO PEELERS KITCHEN LINE

- Intended for professional use, ideal for industrial kitchens, institutional kitchens or any kitchen that must peel fast amounts of potatoes and other root vegetables a day.
- 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.

S.S.	PC	
stainless steel	polycarbonate	indoor

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	1 720,00

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

code	V	W	mm	€
229217	230	750	622x540 x(H)857	1 550,00

POTATO PEELER, 5 KG
- Capacity: 5 kg of potatoes per load.
- Output: 70 to 100 kg per hour.
- Volume: 12L.
- Weight: 39,2 kg.

code	V	W	mm	€
229200	230	550	622x540 x(H)802	1 470,00

Digital
timer

Digital
timer

Transparent
cover

Peel trap

226810

226834

POTATO PEELER 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	230	550	530x660x(H)850	**2 410,00**

POTATO PEELER 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	**2 100,00**

HENDI

1000660

1000630

POTATO PEELER SERIES PI

- 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
€	2 530,00	2 930,00	4 640,00

ACCESSORIES

code		€
2001417	Bottom abrasive plate for PI-10 and PI-20 peelers	350,00
2009430	bottom abrasive plate PI-30	397,00
2009422	Abrasive side element PI-10	75,00
2009423	Abrasive side element PI-20	122,00
2009415	Abrasive side element PI-30	153,00
2009224	Base for the peeler M-5 and PI-10, PI-20	336,00
2009250	Base with peel separator PI-10 and PI-20	777,00
2009270	Base with peel separator PI-30	1 040,00
2000004	Disc with peeler knives PI-20	486,00

SLICERS

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

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

210031

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

code	V	W	mm	€
210031	230	200	400x400x(H)330	**445,00**

210048

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

code	V	W	mm	€
210048	230	280	440x420x(H)350	**472,00**

Acrylic safety shield

Carriage with locking mechanism

Built-in sharpener

Blade protection

Sealed safety on/off switch

Air cooled engine protected by metal cover

HENDI

Prices net of VAT

Watch the video

210017
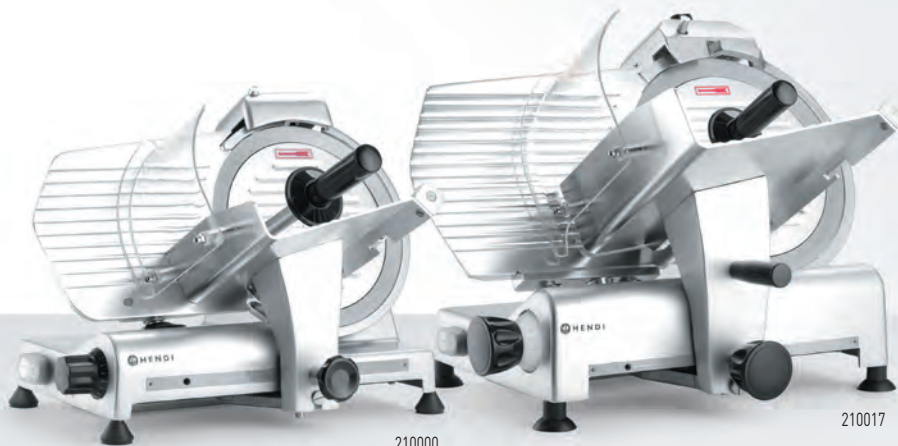
210000

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

code	V	W	mm	€
210000	230	320	485x420x(H)395	**556,00**

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

code	V	W	mm	€
210017	230	420	600x480x(H)450	**834,00**

NON-STICK COATED BLADE
– For slicing cheese.

code	suitable for	mm	€
975800	210031	ø195	**111,00**
975732	210048	ø220	**128,00**
975749	210000	ø250	**139,00**
975756	210017	ø300	**195,00**

Watch the video

975732

HENDI

PROFI LINE SLICERS

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

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

Al	S.S.	
aluminium	stainless steel	indoor

Watch the video

970294

210086

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

code	V	W	mm	€
970294	230	280	440x420x(H)350	**472,00**

SLICER PROFI LINE 250 RED EDITION
- Blade diameter: 250 mm.
- Steplessly adjustable cutting thickness up to 15 mm.
- Maximum slicing diameter: 180 mm.

code	V	W	mm	€
210086	230	320	485x420x(H)395	**556,00**

Slicing thickness is easy to adjust

Carriage with locking mechanism

Acrylic safety shield

Built-in sharpener

Heavy product holder

HENDI

SLICERS

- Housing made of anodised aluminium
- Transparent safety guard for safe operation
- Removable guide for easy extraction of slicing residues
- Easy guard removal for easier cleaning

- Safe blade guard, built-in sharpener
- High-quality blade positioned diagonally
- Protection against blade rotation while removing the housing
- 4 plastic anti-slip feet

Al aluminium | S.S. stainless steel

SLICER 250

- Anodised aluminium housing. 0,2 hp air-cooled motor, protected by a plastic cover.
- Blade diameter: 250 mm.
- Estimated maximum diameter of the cut product: 180 mm.
- Steplessly adjustable cutting thickness up to 11 mm.
- Blade secured against rotation during housing removal.
- Net weight (approx.): 16,4 kg.

code	V	W	mm	€
210215	230	150	494x402x(H)398	497,00

210215

Watch the video

SLICER 300

- Anodised aluminium housing. 0,3 hp air-cooled motor, protected by a plastic cover.
- Blade diameter: 300 mm.
- Estimated maximum diameter of the cut product: 210 mm.
- Steplessly adjustable cutting thickness up to 14 mm.
- Blade secured against rotation during housing removal.
- Weight: 24 kg.

code	V	W	mm	€
210246	230	250	615x494x(H)477	856,00

210246

SLICER 250 TEFLON COATED

- Anodised aluminium housing.
- Blade, blade protection and product plate are coated with Teflon for easy cheese cutting. 0,2 hp air-cooled motor, secured from below with a plastic cover.
- Removable tray for easy cleaning of food leftovers following cutting.
- Blade diameter: 250 mm.
- Estimated maximum diameter of the cut product: 180 mm.
- Stepless adjustment of cutting thickness, from 0 to 11 mm.
- Blade secured against rotation during maintenance.
- Weight: 16,4 kg.

code	V	W	mm	€
210222	230	150	494x402x(H)398	556,00

Teflon coated for slicing cheese

Watch the video

210222

Acrylic safety shield

Built-in sharpener

Air cooled engine protected by metal cover

Sealed safety on/off switch

BLACKBOLT

SUPERPOWER IN YOUR KITCHEN!

Watch the video

POWER 1500 W

SELECTED FUNCTIONS

cake

sponge cake

whipping cream

whipping proteins

HENDI

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.

– 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	**709,00**

V-Shape Belt Module
Ready for extreme, long-lasting operation

Housing
Robust, made of die cast aluminium

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

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

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

PROFI LINE PLANETARY MIXERS

- White painted aluminum alloy or cast iron housing (226292).
- Injection-molded plastic or stainless steel (in model 226292) bowl guard.
- Robust bowl made of AISI304 stainless steel.
- Supplied with 3 accessories made of aluminium: a whisk, a mixer and a dough hook.
- Digital or analog control (226292).
- Robust SNCM21 alloy steel drive and gears, other components made of copper.
- Shafts mounted in ball bearings.
- A lever for lowering and raising the bowl.
- Timer: up to 30 min (in the case of model 226292 – up to 15 minutes).
- Protection against activation of the mixer with the guard up or the bowl in the wrong position.

430 stainless steel   S.S. stainless steel

MADE IN TAIWAN

| 226261 | 226278 | 226285 | 226292 |

code	226261	226278	226285	226292
liters	6,6 l	9,5 l	11,4 l	18,9 l
flour/dough load	1 kg/1,6 kg	1 kg/1,6 kg	1,5 kg/2,4 kg	2,3 kg/3,68 kg
dimensions	336x460x(H)518 mm	336x483x(H)558 mm	398x499x(H)630 mm	460x520x(H)880 mm
bowl dimensions	ø260x(H)195 mm	ø275x(H)225 mm	ø300x(H)255 mm	ø348x(H)290 mm
control	digital	digital	digital	manual
speed	5 – 193-495 rpm	5 – 193-495 rpm	3 – 121, 218, 489 rpm	3 – 142, 264, 482 rpm
timer	up to 30 min	up to 30 min	up to 30 min	up to 15 min
engine	3/4 KM = 552 W	3/4 KM = 552 W	1/2 KM = 368 W	1/2 KM = 368 W
power/voltage	650 W/230 V	600 W/230 V	375 W/230 V	375 W/230 V
weight	18 kg	20 kg	35 kg	100 kg
€	**1 370,00**	**1 820,00**	**1 950,00**	**2 770,00**

PLANETARY MIXERS KITCHEN LINE

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

Watch the video

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	240x420x(H)425 mm	380x470x(H)730 mm	490x580x(H)780 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
€	**811,00**	**1 020,00**	**1 170,00**

HENDI
Tools for Chefs

TURBO MIXER TRX-22

sammic

– 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.

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
€	**8 480,00**

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	**295,00**
4032403	30D strainer for the turbo mixer TRX-22	Universal	**295,00**
4032389	42D strainer for the turbo mixer TRX-22	For precise mixing	**295,00**

Prices net of VAT

HENDI

STICK BLENDERS KITCHEN LINE

– For professional use like preparation of vegetable soups, sauces, stuffing, mayonnaise, tomato purée, ice-cream mixtures, etc.

– Mixing speed variable: 4,000-16,000 RPM.
– Ventilated durable motor in a polyamide matt black housing.
– With 2,5 m long cord with an earthed plug.

ABS plastic | PA polyamide

STICK BLENDER DRIVE UNIT - VARIABLE SPEED 350W

code	V	W	mm	€
221884	230	350	ø100x416	**138,00**

STICK BLENDER DRIVE UNIT - VARIABLE SPEED 500W

code	V	W	mm	€
221891	230	500	ø100x416	**159,00**

BLENDER SHAFT FOR STICK BLENDER

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

code	mm	€
222232	(L)300	**124,00**
222225	(L)250	**109,00**
222249	(L)400	**128,00**
222256	(L)500	**154,00**

WHISK ATTACHMENT FOR STICK BLENDER MOTOR 221884 & 221891

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

code	mm	€
222263	(L)250	**135,00**

STICK BLENDER KITCHEN LINE 160 WITH ADJUSTABLE SPEED

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

code	V	W	mm	€
222140	230	220	ø75x(H)464	**188,00**

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	**124,00**

350 W / 230 V — 221884

500 W / 230 V — 221891

250 mm | 300 mm | 400 mm | 500 mm | 250 mm

222140

160 mm

222164

185 mm

HENDI

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.

EXTRA POWER 500W
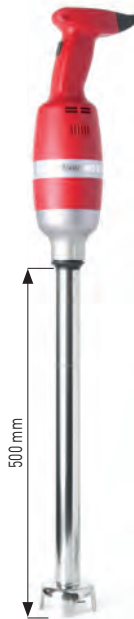
code	224328	224335	224397	224359	224052
	Stick blender 250 - with fixed speed	Stick blender Profi Line 300 - with adjustable speed	Stick blender Profi Line 400 - with adjustable speed	Stick blender Profi Line 500 - with adjustable speed	Stick blender Profi Line 500 set
control panel		Electronic control 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)285	ø100x(H)350	ø100x(H)350	ø100x(H)350	ø100x(H)350
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
€	**289,00**	**459,00**	**536,00**	**555,00**	**659,00**

WHISK ATTACHMENT FOR STICK BLENDER 300, 400 & 500

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

S.S. stainless steel

code	mm	€
224342	ø120x(H)330	**195,00**

934029

WALL MOUNTED STORAGE RACK

code	mm	€
934029	365x130x(H)70	**52,50**

PA polyamide | S.S. stainless steel

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	**478,00**

STICK BLENDER VARIABLE SPEED WITH WHISK AND WALL-MOUNTED RACK

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

code	V	W	mm	€
222393	230	350	ø100x416	**360,00**

PA polyamide | S.S. stainless steel

222393

STICK BLENDER 250VV - WITH ADJUSTABLE SPEED

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

code	V	W	mm	€
224373	230	250	ø75x(H)555	**389,00**

WALL MOUNTED STORAGE RACK FOR STICK BLENDER HENDI 250VV

code	€
934012	**36,00**

PA polyamide | S.S. stainless steel

224373

934012

HENDI

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

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

code	V	W	mm	€
224380	230	400	ø100x(H)350	**656,00**

PA polyamide S.S. stainless steel

224380

ICE CREAM STICK BLENDER CHEF PLUS VARIABLE SPEED, WITH WHIP AND HOMOGENIZING BLADE

- For professional use in ice-cream shops, restaurants or hotel kitchens for preparing ice-cream mixes, soups or sauces. Includes a variable-speed driving unit, regular blending shaft, homogenizing blending shaft and whisking arm.
- Housing made of fiber reinforced nylon, detachable shafts and whisk made of stainless steel.
- Ventilated motor reduces chance of overheating.
- Lengths: blending and homogenizing shaft: 250 mm, whick attachment: 290 mm.
- Suitable for vessels of up to 20 litres.
- Variable speed: 2500–15000 rpm.
- Weight: 1.3 kg.

code	V	W	mm	€
282298	230	250	ø75x(H)285	**697,00**

282298

ICE CREAM STICK BLENDER VARIABLE SPEED WITH HOMOGENIZING BLADE

- For professional use in ice-cream shops, restaurants or hotel kitchens for preparing ice-cream mixes, soups or sauces. Includes a variable-speed driving unit, regular blending shaft and homogenizing blending shaft.
- Housing made of fiber reinforced nylon, detachable shafts made of stainless steel.
- Ventilated motor reduces change of overheating.
- Electronic control panel (9 speeds).
- Shafts lengths: 400 mm.
- Suitable for vessels up to 80 liters.
- Variable speed: 2000 - 9000 RPM.
- Maximum speed: 15.000 RPM.
- Weight: 2.4 kg.

code	V	W	mm	€
282311	230	400	ø100x(H)350	**739,00**

282311

rb 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

FOR CONTAINERS WITH A CAPACITY OF 1 TO 4 LITRES

ABS plastic S.S. stainless steel

HENDI BLEND STICK BLENDER
– 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	220-240	250	ø71x(H)444	**114,00**

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

HENDI

Prices net of VAT

SAMMIC HAND BLENDERS

sammic

– 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

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

Designed to work with containers with a capacity of 10 to 250 litres

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

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				**91,50**
3030624	3030618	mixing	223	185	10			**109,00**
3030638	3030625	mixing	250	200	12			**134,00**
3030640	3030625	mixing	300	250	15			**153,00**
3030641	3030625	whipping	300		15	2 to 30	200 to 1800	**247,00**
3030653	3030672	mixing	306	260	30			**156,00**
3030655	3030672	mixing	366	320	45			**170,00**
3030657	3030672	mixing	420	375	60			**184,00**
3030670	3030672	whipping	300		30	2 to 50	200 to 1800	**232,00**
3030685	3030684	mixing	419	370	80			**184,00**
3030687	3030684	mixing	519	470	120			**215,00**
3030856	3030717	mixing	540	490	200			**386,00**
3030855	3030717	mixing	630	580	250			**450,00**

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
€	**261,00**	**334,00**	**567,00**	**486,00**

HENDI

Prices net of VAT

DYNAMIC DEVICES

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
739,00	**567,00**	**884,00**	**828,00**	**884,00**

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.

Cutting off the Film
with an automatically retractable cutter with 133 sharp teeth. Great choice for thick films. Film is cut just behind the sealed container in a special strip based on AIR-CUT technology
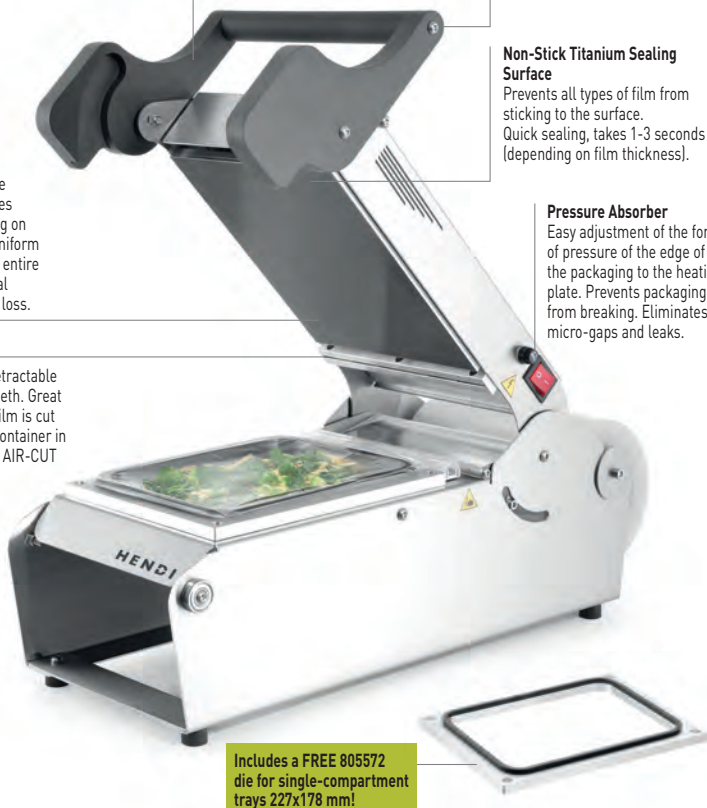
Includes a FREE 805572 die for single-compartment trays 227x178 mm!

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

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

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

HENDI
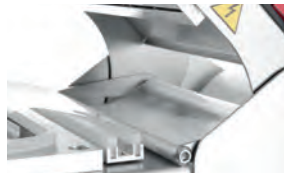
TRAY SEALER

– Seal the most popular tray types on the market with optional dies.
– Robust and stable stainless steel construction.
– Equipped with a lid with spring mechanism for easy and safe opening.
– Welding process is almost effortless; resistance is minimal due to bearings and special sliding material.
– Pressure absorber ensures a tight seal and prevents packages from crushing.
– Insulated handle made of damage-resistant plastic.
– Automatic guillotine with safety knife in specially designed cover; cutting takes place just behind the sealed container in a special strip (air-cut technology).
– Film feeder with a stretcher prevents the film from curling up.
– Sealing surface has titanium coating that prevents film sticking and enables a fast seal in 1-3 seconds (depending on film thickness).
– High power heaters reduce heat-up time.
– Warm-up time after start-up to full operational mode – approximately 8-10 minutes.

– Knob with fine adjustment of sealing temperature from 50-210°C.
– Color-coded LEDs for monitoring appliance performance.
– Overheat lock, overheat protection, illuminated safety switch.
– Anti-slip feet ensure stability of the unit during operation and protect the tabletop from scratches.
– Sealing of trays up to tray size 235x190x(H)155 mm and cups up to (H)170 mm.
– Maximum film roll size: width 187 mm, ø170 mm – film sold separately (970720).
– Equipped with aluminium die for 227x178 mm containers (805572), without divider.
– Detachable power cord, 1.5 m, grounded.
– Power: 700 W
– Power supply: 230 V
– Net weight: 10 kg.

code	V	W	mm	€
976722	230	700	247x637x(H)258	**556,00**

TRAY SEALER HENDI 976722 MATRIX

– Made of polished aluminium.
– Black silicone seal.

shape	code	type	€
	805572	for a single-compartment 227x178 mm tray	**99,00**
	805589	for two 178x113 mm trays	**99,00**
	805596	for a 227x178 mm two-compartment tray	**99,00**
	805619	for large soup container ø165 mm	**99,00**
	805626	for a three-container 227x178 mm tray	**99,00**

shape	code	type	€
	805633	for two soup containers ø115 mm	**99,00**
	805640	for a colt 227x178 mm two-compartment tray	**99,00**
	805657	for a single-compartment 178x113 mm tray + ø115 mm container	**99,00**
	805664	for a single-compartment 187x137 mm tray	**99,00**

FILM FOR PET/CPP PEEL 12/40 SEALERS

– Designed for packaging PET 12 / CPP 40 food trays.
– PEEL layer for easy peeling off the sealed film.
– Film dimensions: width: 18.5 cm, length: 250 lm.
– Roll diameter: ø15 cm.
– Film roll weight: approx. 2.9 kg.
– Suitable for the HENDI tray sealer (330005).

970720

code	€
970720	**39,00**

NEW

330005

18/10
stainless steel

indoor

TRAY SEALER COMPACT

– Construction made of stainless steel.
– Equipped with a lid with spring mechanism for easy and safe opening.
– Insulated handle made of damage-resistant plastic.
– Automatic guillotine with safety knife in specially designed cover; cutting takes place just behind the sealed container in a special strip (air-cut technology).
– Anti-slip feet protecting the tabletop from scratching.
– Sealing surface has titanium coating that prevents film sticking and enables a fast seal in 1-3 seconds (depending on film thickness).
– Pressure absorber ensures a tight seal and prevents packages from crushing.

– Colour-coded LEDs for monitoring the performance.
– Overheat lock, overheat protection, illuminated safety switch.
– Warm-up time after start-up to full operational mode – approximately 8-10 minutes.
– Sealing of trays up to: 235x190x(H)155 mm and cups up to: (H)170 mm.
– Maximum film roll size: width 187 mm, ø170 mm – film sold separately (code: 970720).
– Equipped with aluminium die for 227x178 mm containers (code: 805572), without divider.

code	V	W	mm	€
330005	230	700	610x214x(H)190	542,00

HENDI

297360

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.
– Automatic start of packaging cycle by closing the top cover.
– Vibration pump.
– Pump capacity: 10 l/min.
– Net weight: 3.3 kg.
– The vacuum packaging machine is not dedicated for
  continuous operation.
– To be used with embossed bag.

code	seal strip (mm)	V	W	mm	€
297360	330	230	250	380x180x(H)110	181,00

201626

STRIP VACUUM PACKAGING MACHINE
WITH A ROLL FEEDER

– 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.
– Net weight: 2 kg.
– The vacuum packaging machine is not dedicated for
  continuous operation.
– To be used with embossed bag.

code	seal strip (mm)	V	W	mm	€
201626	310	230	100	385x205x(H)95	122,00

FRESH 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.
– Handy retractable knife.
– User-friendly control panel.
– 2 vacuum modes – normal and light.
– 2 bag sealing times.
– Marinate function: 3 air extraction and return cycles for a total of
  10 minutes; the vacuum allows the marinade to penetrate
  the product more quickly, thus speeding up the process.
– Built-in bag hopper.
– Automatic start of packaging cycle by closing the top cover.
– Vibration pump.
– Pump capacity: 16 l/min.
– Net weight: 2 kg.
– The vacuum packaging machine is not dedicated for
  continuous operation.
– To be used with embossed bag.

899977

code	seal strip (mm)	V	W	mm	€
899977	310	230	180	375x155x(H)80	152,00

ABS
plastic

STRIP VACUUM PACKAGING MACHINE
– For packaging of food and non-food products, excluding liquids.
– Made entirely of durable ABS plastic.
– The lid seal guarantees a tight seal during operation.
– User-friendly control panel.
– 2 bag sealing times.
– Vibration pump.
– Pump capacity: 11 l/min.
– Net weight: 1.74 kg.
– The vacuum packaging machine is not dedicated for continuous operation.
– To be used with embossed bag.

975350

code	seal strip (mm)	V	W	mm	€
975350	310	230	100	390x160x(H)92	**114,00**

236

HENDI

STRIP VACUUM PACKAGING MACHINE
– For use in a variety of industries and home kitchens.
– For packaging of food and technical products, excluding liquids.
– Stainless steel housing.
– The lid seal guarantees a tight seal during operation.
– User-friendly control panel.
– 3 bag sealing times.
– Automatic start of packaging cycle by closing the top cover. Vibration pump.
– Pump capacity: 13 l/min.
– The vacuum packaging machine is not dedicated for continuous operation.
– To be used with embossed bag.

297384

code	seal strip (mm)	V	W	mm	€
297384	330	230	380	385x300x(H)170	359,00

975374

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

code	seal strip (mm)	V	W	mm	€
975374	410	230	550	490x260x(H)145	417,00

970638

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

code	mm	€
970638	487x122x(H)107	27,50

S.S.
stainless steel

975336

970362

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

Watch the video

code	seal strip (mm)	V	W	mm	€
970362	350	230	250	370x280x(H)170	**528,00**

STRIP VACUUM PACKAGING MACHINE
– For packaging of food and non-food products, excluding liquids.
– Housing made of AISI 304 stainless steel.
– The lid seal guarantees a tight seal during operation.
– User-friendly control panel.
– Pressure gauge with a timer allows you to accurately determine when the required vacuum level is reached in the embossed bag.
– Automatic start of packaging cycle by closing the top cover.
– 8 vacuum levels, depending on bag size (no adjustment of vacuum time).
– Vibration pump.
– Pump capacity: 19 l/min.
– Net weight: 6.5 kg.
– The vacuum packaging machine is not dedicated for continuous operation.
– To be used with embossed bag.

297407

code	seal strip (mm)	V	W	mm	€
297407	330	230	380	420x290x(H)165	**556,00**

HENDI

Prices net of VAT

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

code	packed per	mm	€
971406	100	200x300	14,00
971390	100	150x250	9,75
971420	100	150x400	15,00
971437	100	250x350	19,50
971413	100	300x400	27,50
971444	2	200x6000	8,90
971451	2	300x6000	12,50

971444

COOKING

STORAGE

KNURLED BAGS FOR PRODUCT STORAGE – FOR STRIP-TYPE PACKAGING MACHINES - 100 PCS
– Can be used at a temperature ranging from -40˚C to +40˚C
– Diamond embossing facilitates air extraction and vacuum production
– Bags made of polyamide and polyethylene
– No Bisphenol A (BPA)

code	packed per	mm	€
297414	100	150x250	11,50
297421	100	150x400	17,00
297438	100	200x300	17,00
297445	100	250x350	24,00
297452	100	300x400	31,00
297469	2	200x6000	10,00
297476	2	300x6000	14,00

STORAGE

VACUUM PACKING BAGS, FOR CHAMBER VACUUM PACKING MACHINES
– 2 layers
– Inner layer made from food grade Polyethylene.
– Outer layer made from Polyamide (Nylon) – increases strength and guarantees airtightness
– Total thickness: 65 µm.
– Suitable for chamber vacuum packing machines.
– Not suitable for sous vide cooking.

code	packed per	mm	€
970386	100	230x160	5,00
970607	100	200x140	5,30
970614	100	300x200	9,45
970393	100	350x250	12,00
970621	100	400x300	16,00

STORAGE

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.
– The used materials act as an UV filter.
– Bags can be used in temperatures from -20˚ up to 110˚C.
– Suitable for chamber vacuum packing machines.

code	packed per	mm	€
971369	100	150x200	8,10
971345	100	150x250	9,75
971376	100	200x300	14,00
971352	100	250x350	18,50
971383	100	300x400	25,00

COOKING

STORAGE

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

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

Domed cover

Domed cover

975398

975251

Control panel

High-quality stainless steel casing and chamber

Control panel

High-quality stainless steel casing and chamber

code	975398	975251	975268	975275
dimensions	429x359x(H)345 mm	330x480x(H)360 mm	370x480x(H)435 mm	425x560x(H)460 mm
chamber dimensions	350×300×(H)110 mm	280×385x(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	24,4 kg	36 kg	38 kg	62 kg
€	972,00	1 090,00	1 170,00	1 310,00

HENDI

Prices net of VAT

VACUUM PACKAGING MACHINES

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

Watch the video

Domed cover

201428

Control panel

High-quality stainless steel casing and chamber

code	201428	201435	201442
dimensions	330x480x(H)356 mm	359x425x(H)356 mm	505x567x(H)465 mm
chamber dimensions	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/230 V	950 W/230 V	1000 W/230 V
weight	24 kg	25,2 kg	59 kg
€	1 120,00	1 200,00	1 950,00

Prices net of VAT

COOKING

STORAGE

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.
– The used materials act as an UV filter.
– Bags can be used in temperatures from -20˚ up to 110˚C.
– Suitable for chamber vacuum packing machines.

code	packed per	mm	€
971369	100	150x200	8,10
971345	100	150x250	9,75
971376	100	200x300	14,00
971352	100	250x350	18,50
971383	100	300x400	25,00

STORAGE

VACUUM PACKING BAGS, FOR CHAMBER VACUUM PACKING MACHINES

– 2 layers
– Inner layer made from food grade Polyethylene.
– Outer layer made from Polyamide (Nylon) – increases strength and guarantees airtightness
– Total thickness: 65 µm.
– Suitable for chamber vacuum packing machines.
– Not suitable for sous vide cooking.

code	packed per	mm	€
970386	100	230x160	5,00
970607	100	200x140	5,30
970614	100	300x200	9,45
970393	100	350x250	12,00
970621	100	400x300	16,00

HENDI

VACUUM PACKAGING MACHINES – SE 200, 300, 400 AND 500 SERIES

- 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

HENDI

1140642   1140642   1140680

sammic

NSF.

VACUUM PACKING MACHINES SE SERIES 200, 300, 400 AND 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
€	**2 720,00**	**3 320,00**	**4 200,00**	**5 710,00**

VACUUM PACKING MACHINES SE SERIES 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
€	**9 200,00**	**9 240,00**	**9 670,00**	**9 670,00**

VACUUM PACKING MACHINES SE SERIES 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 dimensions	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 dimensions	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
€	**11 900,00**	**11 900,00**	**12 000,00**	**14 000,00**	**14 000,00**	**14 100,00**

ULTRA SENSOR FOR VACUUM PACKAGING MACHINES

– Hermetic packaging of various types of products protects them from external factors (e.g. dirt, moisture).
– Air extraction enables reduction of the volume of some products.
– The airless pouch sealing function enables fragile products to be sealed tightly.
– 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.
– Safe packaging of liquids and products with high water content – the safety system automatically stops the suction process, blocking the suction of liquids.
– Packing machines made of top quality materials.
– A transparent lid enables observing the entire packaging process.
– The sensor-controlled extraction program is particularly suitable for products with a fine texture.
– Double sealing line guarantees tightness and durability of packaging.

– The chamber is made of a single piece of steel for easy maintenance.
– Safe packaging of liquids and products with high water content
– A digital control panel with a large colour display enables setting the sealing temperature and cycle time parameters.
– Manual control or by pre-set programs (25 various vacuum programs, gradual vacuum generation).
– Bluetooth wireless connectivity enables connection to the app and managing programs.
– Ability to seal bags of pickled products while preserving their volume.
– 3.9" colour LCD screen.
– The backlit touch keyboard is made of scratch-resistant plastic.
– The set includes: 1 polycarbonate filling plate
– Max. vacuum pressure: 2 mbar
To order:
– label printing system with possibility to connect a printer with freeze resistant self-adhesive labels (text is entered via the application).
– Vac-Norm external vacuum kit for packaging in special containers with automatic suction.
– protective gas injection system enabling vacuum packaging of foodstuffs in an atmosphere free of oxygen and water vapour which enables better protection of the product against external factors.
– Plus system for sealing thicker film pouches and metallised pouches.

1140790

Watch the video

VACUUM PACKING MACHINES SENSOR ULTRA SERIES 300, 400 AND 500

code	1140742	1140772	1141100
model	SU-316	SU-420	SU-520 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 m³/h	20 m³/h	20 m³/h
max. vacuum pressure	2 mbar	2 mbar	2 mbar
power/voltage	370 W/230 V	750 W/230 V	750 W/230 V
weight	34 kg	70 kg	70 kg
€	3 810,00	4 790,00	5 990,00

All models are equipped with a Busch pump for efficiency and economy

HENDI

Prices net of VAT

1140881

1140817

sammic

NSF.

VACUUM PACKING MACHINES SE SENSOR ULTRA SERIES 600

code	1140811	1140817	1140835	1140845
model	SU-604	SU-604CC	SU-606	SU-606CC
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	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/400 V	1100 W/400 V	1500 W/400 V	1500 W/400 V
weight	145 kg	145 kg	159 kg	159 kg
€	**9 620,00**	**9 620,00**	**10 200,00**	**10 200,00**

VACUUM PACKING MACHINES SE SENSOR ULTRA SERIES 800

code	1140881	1140887	1140893	1140935	1140945	1140955
model	SU-806	SU-806CC	SU-806LL	SU-810	SU-810CC	SU-810LL
external dimensions	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 dimensions	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+959 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/400 V	1500 W/400 V	1500 W/400 V	2200 W/400 V	2200 W/400 V	2200 W/400 V
weight	232 kg	232 kg	232 kg	250 kg	250 kg	250 kg
€	**12 400,00**	**12 400,00**	**12 500,00**	**14 400,00**	**14 400,00**	**14 500,00**

VACUUM PACKING MACHINES SE SENSOR ULTRA SERIES 6000

code	1141030	1141050
model	SU-6100	SU-6160
external dimensions	1640x874x(H)1370 mm	1640x874x(H)1370 mm
chamber dimensions	2x 662x874x(H)205 mm	2x 662x874x(H)205 mm
bar length	2x (660+660) mm	2x (660+660) mm
pump capacity	100 m³/h	155 m³/h
max. vacuum pressure	0,5 mbar	0,5 mbar
power/voltage	2200 W/400 V	4000 W/400 V
weight	360 kg	360 kg
€	**21 800,00**	**26 300,00**

1141030

PLATE FOR PACKING LIQUIDS
– Comes with the adjustable pouch stand.
– Available for Sensor Ultra chamber vacuum packaging machines of 300/400/500/600/800 series.

S.S.
stainless steel

code	-	€
2141798	Sensor Ultra seria 800	**122,00**
2149074	Sensor Ultra seria 600	**122,00**
2149531	Sensor Ultra seria 300	**122,00**
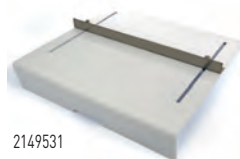
2149531

4-BURNER GAS STOVE WITH A BASE CLOSED ON THREE SIDES, WITH A GAS OR ELECTRIC OVEN

– Burners: 2 x 3.5 kW + 2 x 6 kW
– Electric igniter
– For GZ50, LPG nozzles included
– For pots: ø120-300 mm
– Cast iron grates 335 x 300 mm, separate for each burner
– Thermocouple and protection against gas flow in case of flame extinction
– Kitchen countertop: AISI 304, housing: AISI 430
– Adjustable steel legs 100-165 mm

– Gas or electric oven GN 1/1
– Stainless steel chamber
– 4 tray support sets for GN 1/1
– Tray support spacing: 75 mm
– Chrome-plated tray supports, removable
– for thorough cleaning
– 1 GN 1/1 grid included
– Thermostat

ELECTRIC IGNITER

cast iron grates 335x300 mm, separate for each burner

for ø120-300 mm pots

countertop: AISI 304, housing: AISI 430

gas or electric oven GN 1/1

adjustable steel feet 100-165 mm

oven GN 1/1

oven GN 1/1
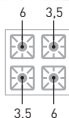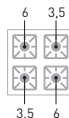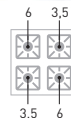
code	227596	227893	227886
dimensions	800x700x(H)900 mm	800x700x(H)900 mm	800x700x(H)900 mm
oven dimensions	–	640x370x(H)350 mm	640x370x(H)350 mm
burner power	2x 3,5 kW + 2x 6 kW	2x 3,5 kW + 2x 6 kW	2x 3,5 kW + 2x 6 kW
type of oven	–	gas	electric
oven power	–	4 kW	3 kW
total power	19 kW [HS]	23 kW [HS]	22 kW [HS]
voltage	–	–	230 V
weight	72 kg	85 kg	82 kg
€	1 710,00	2 270,00	2 200,00

HENDI

6-BURNER GAS STOVE WITH A BASE CLOSED ON THREE SIDES, WITH A GAS OR ELECTRIC OVEN

S.S. stainless steel

- Burners: 3 x 3.5 kW + 3 x 6 kW
- Electric igniter
- LPG nozzles included
- For pots: ø120-300 mm
- Cast iron grates 335 x 300 mm, separate for each burner
- Thermocouple and protection against gas flow in case of flame extinction
- Kitchen countertop: AISI 304, housing: AISI 430
- Adjustable steel legs 100-165 mm

- Gas or electric oven GN 1/1
- Stainless steel chamber
- 4 tray support sets for GN 1/1
- Tray support spacing: 75 mm
- Chrome-plated tray supports, removable for thorough cleaning
- 1 GN 1/1 grid included
- Thermostat

ELECTRIC IGNITER

cast iron grates 335x300 mm, separate for each burner

for ø120-300 mm pots

countertop: AISI 304, housing: AISI 430

gas or electric oven GN 1/1

adjustable steel feet 100-165 mm

oven GN 1/1

oven GN 1/1
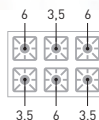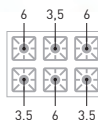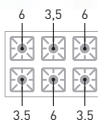
code	227909	227923	227916
dimensions	1200x700x(H)900 mm	1200x700x(H)900 mm	1200x700x(H)900 mm
oven dimensions	–	640x370x(H)350 mm	640x370x(H)350 mm
burner power	3x 3,5 kW + 3x 6 kW	3x 3,5 kW + 3x 6 kW	3x 3,5 kW + 3x 6 kW
type of oven	–	gas	electric
oven power	–	4 kW	3 kW
total power	28,5 kW [HS]	32,5 kW [HS]	31,5 kW [HS]
voltage	–	–	230 V
weight	95 kg	108 kg	105 kg
€	**2 190,00**	**2 710,00**	**2 690,00**

Prices net of VAT

HENDI

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

S.S.
stainless steel

- Burners: 2 x 3.5 kW + 2 x 6 kW.
- Pots: Ø 120-300 mm.
- Cast iron pan support 335x300 mm, one for each burner.
- Thermocouple.
- Cooker top: AISI 304.
- Housing: AISI 430.
- Adjustable steel feet.
- Weight: 82 kg.

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

cast iron grates 335x300 mm, separate for each burner

for ø120-300 mm pots

countertop: AISI 304, housing: AISI 430

electric oven GN 1/1

adjustable steel feet 100-165 mm
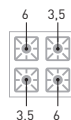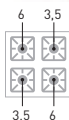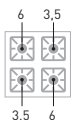
code	227381	227589	225882
dimensions	800x700x(H)310 mm	800x700x(H)900 mm	800x700x(H)900 mm
oven dimensions	–	–	640×370×(H)350 mm
burner power	2x 3,5 kW + 2x 6 kW	2x 3,5 kW + 2x 6 kW	2x 3,5 kW + 2x 6 kW
type of oven	–	–	convection, electric
oven power	–	–	3 kW
total power	19 kW [HS]	19 kW [HS]	19 kW [HS]
voltage	–	–	230 V
weight	35 kg	82 kg	82 kg
€	1 280,00	1 650,00	2 160,00

HENDI

Prices net of VAT

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

S.S.
stainless steel

– Burners: 3 x 3.5 kW + 3 x 6 kW
– Pots: Ø 120-300 mm
– Cast iron pan support 335x300 mm,
  one for each burner
– Thermocouple
– Cooker top: AISI 304
– Casing: AISI 430
– Adjustable steel feet
– Weight: 105 kg

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

cast iron grates
335x300 mm,
separate for each burner

for ø120-300 mm
pots

electric oven GN 1/1

countertop: AISI 304,
housing: AISI 430

adjustable steel feet
100-165 mm
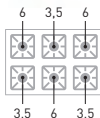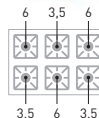
oven
GN 1/1

code	226094	225899
dimensions	1200x700x(H)900 mm	1200x700x(H)900 mm
oven dimensions	–	640x370x(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	–	3 kW
total power	28,5 kW [HS]	28,5 kW [HS]
voltage	–	230 V
weight	95 kg	105 kg
€	**2 150,00**	**2 570,00**

ELECTRIC COOKER KITCHEN LINE 4-PLATE OPEN STAND OR WITH CONVECTION ELECTRIC OVEN GN 1/1

– 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

cast iron grates
335x300 mm,
separate for each
burner

electric oven GN 1/1

countertop: AISI 304,
housing: AISI 430

adjustable steel feet
100-165 mm

oven
GN 1/1

	2,6	2,6		2,6	2,6
	2,6	2,6		2,6	2,6
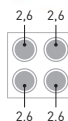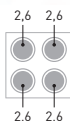
code	226223	225936
dimensions	800x700x(H)900 mm	800x700x(H)900 mm
oven dimensions	–	635×370×(H)350 mm
burner power	4x 2,6 kW	4x 2,6 kW
type of oven		convection, electric
oven power		3 kW
total power	10,4 kW	13,4 kW
voltage	400 V	400 V
weight	65 kg	78 kg
€	**1 270,00**	**1 840,00**

HENDI

Prices net of VAT

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

cast iron grates 335x300 mm, separate for each burner

electric oven GN 1/1

countertop: AISI 304, housing: AISI 430

adjustable steel feet 100-165 mm

2,6 2,6 2,6
2,6 2,6 2,6

oven GN 1/1
2,6 2,6 2,6
2,6 2,6 2,6
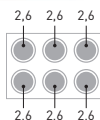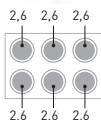
code	226230	226247
dimensions	1200x700x(H)900 mm	1200x700x(H)900 mm
oven dimensions	–	635×370×(H)350 mm
burner power	6x 2,6 kW	6x 2,6 kW
type of oven		convection, electric
oven power		3 kW
total power	15,6 kW	18,6 kW
voltage	400 V	400 V
weight	90 kg	104 kg
€	**1 600,00**	**2 270,00**

225707

3   3

3   3,5   1,8

Watch the video

225806

3   3

3   3,5   1,8
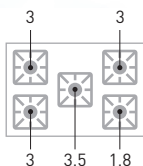
GAS COOKER - 5 BURNERS WITH ELECTRIC OVEN
– Suitable for natural gas.
– Conversion set for propane gas included.
– 3 burners of 3.0 kW.
– 1 small burner of 1.8 kW.
– 1 wok burner of 3.5 kW.
– Piezo ignition and thermocouple.
– Three-part cast iron pan support.
– Convection oven 1/1 GN with a capacity of 2.7 kW fitted with two ventilators, thermostat to 275°C and timer.
– Includes 2 grids.
– Additional upper element of 2.5 kW for grilling.
– Stainless steel oven interior and inner door.
– Weight: 78 kg.

code	V	W	kW[HS]	mm	€
225707	230	2900	14.3	900x655x(H)900	**1 670,00**
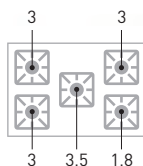
GAS COOKER - 5 BURNERS, OPEN FRAME
– Suitable for natural gas.
– 3 burners of 3.0 kW.
– 1 small burner of 1.8 kW.
– 1 wok burner of 3.5 kW.
– With electronic ignition and thermocouples.
– Three-part cast iron pan support.
– Weight: 45 kg.

code	kW[HS]	mm	€
225806	14.3	900x600x(H)850	**1 410,00**

839997

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

code	mm	€
839997	255x255x(H)25	**6,70**

HENDI

18/8 stainless steel | indoor

237687

5 | 5

3,5 | 3,5

237670

5
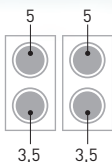
INDUCTION STOVE WITH 4 HOBS
– Designed for professional kitchens to prepare several dishes at the same time.
– Made of durable stainless steel, reinforced with frame.
– 2 separate induction cooktops, 320x560 mm each, made of 5 mm thick tempered glass.
– Equipped with 2 5000 W and 2 3500 W induction burners.
– Up to 60% energy savings when compared to standard electric cookers.
– 4 independent control knobs, 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 - 260 mm.
– Maximum allowable load for cooktops: 100 kg.
– Adjustable feet (±30mm) for perfect leveling of the cooker.
– Rack provides ample storage space for pots, pans or other accessories.
– 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	€
237687	400	17000	800x700x(H)870	**2 780,00**
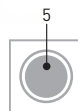
INDUCTION HOKKER HIGH POWER
– Designed for use with woks or extra large induction pots.
– Made of durable stainless steel, reinforced with frame.
– Induction cooktop with 340x340 mm dimensions, made of 5 mm thick tempered glass.
– Up to 60% energy savings when compared to standard electric cookers.
– 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	400x400x(H)380	**834,00**

18/0 stainless steel | outdoor   6,7

18/0 stainless steel | in- & outdoor   6

18/0 stainless steel | in- & outdoor   10,8

147108
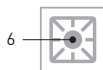
147801

147276

HOKKER
– 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	425x425 x(H)400	**703,00**

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

code	kW[HS]	mm	€
147801	6	400x440 x(H)390	**278,00**

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

code	kW[HS]	mm	€
147276	10.8	580x650 x(H)400	**480,00**

147207

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

18/0 stainless steel

code	mm	€
147207	ø360x(H)80	**89,50**

HENDI

220207

GAS GRILL HOB, SMOOTH, ON A CABINET ENCLOSED ON 3 SIDES
– Excellent for fat-free grilling
– Hob made of S355J2 soft steel, smooth
– Two heating zones, controlled separately, each with 3 tubular multiramp burners made of stainless steel
– Gas power of one heating 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 to make rendered fat flow down during grilling, includes an opening and a slidable drawer
– Base made as an open cabinet made of AISI 430 steel, 380 mm high
– Device fitted as standard with NG50 (G30) gas nozzles
– Nozzles for cylinder LPG included
– Gas connection in the rear left part, at approx. 550 mm
– Steel feet adjustable from 100 to 165 mm

code	kW[HS]	mm	€
220207	10	800x700x(H)900	**2 780,00**

201008

MULTIFUNCTIONAL FRYER
– The tank is made of AISI 304 stainless steel.
– It has thick bottom (up to 12 mm) that guarantees perfect heat distribution on the whole surface, which results in the high quality of served dishes.
– Hinged lid speeds up cooking and stewing.
– An additional latch secures the lid against accidental opening.
– The appliance is made of high quality stainless steel.
– Temperature controller by a thermostat, it can be set at 80°-300°C.
– Additional safety thermostat protects the unit from overheating.
– Indicator lights show the appliance connection to the power supply and the correct operation of the heaters.
– Adjustable steel feet (150 mm high) allow the appliance to be perfectly levelled.
– The base is equipped with 3 pairs of guides for GN 1/1 or GN 2/1 containers, depending on the model.
– GN containers must be ordered separately.
– 201015 model has two independently controlled heating zones.

code	201008	201015
dimensions	400x700x(H)900 mm	800x700x(H)900 mm
basin dimensions	355x570x(H)80 mm	755x570x(H)80 mm
power	3,3 kW	6,6 kW
voltage	400 V	400 V
weight	60 kg	100 kg
€	**2 230,00**	**3 030,00**

198124

GAS LIGHTER – SET OF 2 PCS.
– Refillable.
– Supplied empty.

code	packed per	mm	€
198124	2	(L)230	**11,00**

Prices net of VAT

HENDI

273869   273876   273845

273883   273890   273852

RISE AND FALL HEAT LAMP CONICAL

Al aluminium

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

code	colour	V	W	mm	€
273845	Black	230	250	ø275x(H)250	92,50
273869	Silver	230	250	ø275x(H)250	100,00
273876	Copper	230	250	ø275x(H)250	97,50

INFRARED HEAT BULB

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

code	V	W	mm	€
919217	230	250	ø125x(H)170	16,50

INFRARED HEAT BULB

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

code	V	W	mm	€
919200	230	250	ø125x(H)170	16,00

RISE AND FALL HEAT LAMP CYLINDRICAL

Al aluminium

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

code	colour	V	W	mm	€
273883	Silver	230	250	ø175x(H)250	79,00
273890	Copper	230	250	ø175x(H)250	79,50
273852	Black	230	250	ø175x(H)250	73,00

919217   919200

273913

273906

2 LAMP INFRARED FOOD WARMER BRIDGE

Al aluminium

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

code	colour	V	W	mm	€
273906	Silver	230	500	453x360x(H)790	139,00
273913	Black	230	500	453x360x(H)790	150,00

HENDICHEF IPC MULTI-PURPOSE FOOD PROCESSOR

20
functions

cooking
crushing
stirring
folding
steam cooking
sautéing
grating
sous vide
whipping
melting
caramelisation
emulsification
kneading
shredding
chopping
grinding
slicing
mixing
blending
weighing

– 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
  – uploading more recipes

Additional features:
– creating the archive of cooked dishes
– searching for favourite dishes

Technical parameters:
– Temperature control from 37°C to 130°C
– Timer: 0-90 min
– 12 stirrer speed settings
– 2 USB slots to upload recipes (on the bottom of the machine)
– Dimensions: 210×380×(H)320 mm
– Bowl volume: 4.5 l
– Heating power: 1000 W
– Motor power: 1000 W
– Mixing power: 1400 W
– Net/Gross weight: 17.2 kg /18.2 kg

code	V	W	mm	€
221761	230	1400	210x380x(H)320	**611,00**
517123	Set: bowl and accessories for HendiChef			**139,00**

HENDI

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

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
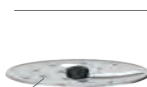
2-function chopping disk – with 13 teeth; slicing option

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)

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

HENDI

INDUCTION COOKERS

S.S.
stainless steel

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

Watch the video

	min Ø120 mm	2000 W
Ø	max Ø220 mm	230 V

239391

	min Ø140 mm	3500 W
Ø	max Ø280 mm	230 V

239421

INDUCTION COOKER 2000W
– Touch-sensitive controls, power or temperature adjustable in 11 steps.
– Temperature range: 35-240°C.
– Suitable for pans with bottom diameter between 120 and 220 mm.
– With timer function for 0-180 minutes.
– Equipped with electronic protection against overheating.
– Maximum load of the induction cooker: 15 kg.

INDUCTION COOKER 3500W
– Touch-sensitive controls, power or temperature adjustable in 10 steps.
– Temperature range: 35-240°C.
– Suitable for pans with bottom diameter between 140 and 280 mm.
– With timer function for 0-180 minutes.
– Equipped with electronic protection against overheating.
– Maximum load of the induction cooker: 20 kg.

code	V	W	mm	€
239391	230	2000	293x373x(H)56	111,00

code	V	W	mm	€
239421	230	3500	337x417x(H)85	250,00

HENDI

Prices net of VAT

Sturdy stainless steel frame | High quality ventilation | Touch-sensitive controls

| | min Ø120 mm | 3500 W | 239414 |
| Ø | max Ø220 mm | 230 V | |

| Works also with | 800 W | 239384 |
| a GN tray up to GN 1/2 | 230 V | |

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

code	V	W	mm	€
239414	230	3500	608x370x(H)61	**232,00**

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

code	V	W	mm	€
239384	230	800	460x315x(H)62	**150,00**

Watch the video

Watch the video

Ø	min ø140 mm	3500 W
	max ø280 mm	230 V

239711

Ø	min ø160 mm	3500 W
	max ø300 mm	230 V

239698

INDUCTION COOKER MODEL 3500 D
– Digital power, temperature and timer setting via touch-sensitive controls.
– Stainless steel housing.
– With easily cleanable grease filter and double ventilation.
– Suitable for pans with bottom diameter between 140 and 280 mm.
– Height adjustable feet.
– Maximum load of the induction cooker: 20 kg.

INDUCTION COOKER MODEL 3500 D XL
– Digital power, temperature and timer setting via touch-sensitive controls
– Stainless steel housing
– With easily cleanable grease filter and double ventilation
– Suitable for pans with bottom diameter between 160 and 300 mm
– Height adjustable feet
– Maximum load of the induction cooker: 20 kg

code	V	W	mm	€
239711	230	3500	340x440x(H)120	**286,00**

code	V	W	mm	€
239698	230	3500	390x500x(H)120	**345,00**

3500 W
230 V

239766

Watch the video

239681

INDUCTION WOK MODEL 3500
– Ideal for preparing nutritious meals.
– Stainless steel housing.
– With easily cleanable grease filter.
– Digital power setting.
– Settings immediately respond to high-low.
– Only suitable for use with wok pan 239773.

code	-	V	W	mm	€
239766	induction unit	230	3500	340x450x(H)120	**364,00**
239681	induction wok+wok pan	230	3500	340x450	**445,00**

262

HENDI

Prices net of VAT

Watch the video

		239322
min ø140 mm	5000 W	
max ø280 mm	400 V	

INDUCTION COOKER MODEL 5000 D
– Digital power, temperature and timer setting via touch-sensitive controls.
– Stainless steel housing.
– With easily cleanable grease filter and double ventilation.
– Suitable for pans with bottom diameter between 140 and 280 mm.
– Height adjustable feet.
– Works on 380 V, supplied without plug, an electrician is required for the installation.
– Maximum load of the induction cooker: 30 kg.

code	V	W	mm	€
239322	400	5000	398x515x(H)168	**514,00**

		239346
min ø140 mm	5000 & 3500 W	
max ø280 mm	400 V	

INDUCTION COOKER MODEL 7000
– Stainless steel housing with two hobs.
– Front hob has a maximum power of 5000 W, when the front hob operates at 5000 W the rear hob can only generate 2000 W.
– Rear hob has a maximum power of 3500 W only while the front hob doesn't exceed 3500 W.
– Electronic protection against overheating.
– With adjustable metal feet and removable air filter.
– Works on 380 V, supplied without plug, an electrician is required for the installation.
– Suitable for pans with bottom diameter between 140 and 280 mm.
– Maximum load of the induction cooker: 20+20 kg.

code	V	W	mm	€
239346	400	7000	405x698x(H)145	**972,00**

Watch the video

	239780
min ø120 mm	
max ø260 mm	
3500 W	
230 V	

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	**106,00**

INDUCTION COOKER MODEL 3500 M
– Steplessly adjustable power dial.
– Stainless steel housing.
– Maximum load of the induction cooker: 20 kg.
– Suitable for pans with bottom diameter between 120 and 260 mm.

code	V	W	mm	€
239780	230	3500	327x425x(H)100	**259,00**
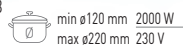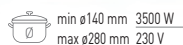
Prices net of VAT

HENDI

S.S. stainless steel | indoor

Watch the video

S.S. stainless steel | indoor

239278

| min ø120 mm | 2000 W |
| max ø220 mm | 230 V |

239292

| min ø140 mm | 3500 W |
| max ø280 mm | 230 V |

INDUCTION COOKER 2000W

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

code	V	W	mm	€
239278	230	2000	293x373x(H)56	**134,00**

INDUCTION COOKER 3500W

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

code	V	W	mm	€
239292	230	3500	337x417x(H)85	**245,00**

| 3500 W | | min ø120 mm |
| 230 V | | max ø220 mm |

Touch-sensitive controls

239285

DOUBLE INDUCTION COOKER

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

code	V	W	mm	€
239285	230	3500	608x370x(H)61	**240,00**

Sturdy stainless steel frame

High quality ventilation

264

HENDI

min ø120 mm
max ø260 mm
1800 W
230 V

239209

INDUCTION COOKER MODEL 1800

ABS
plastic

indoor

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

code	V	W	mm	€
239209	230	1800	315x345x(H)70	**86,00**

min ø120 mm
max ø260 mm
2000 W
230 V

239230

INDUCTION COOKER MODEL 2000

S.S.
stainless steel

indoor

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

code	V	W	mm	€
239230	230	2000	296x370x(H)46	**111,00**

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

code	V	W	mm	€
239384	230	800	460x315x(H)62	**150,00**

239384

HOT TRAY

Al
aluminium

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

code	V	W	mm	€
209509	230	190	530x325x(H)30	**209,00**

209509

Two quartz heaters   Under-shelf lighting

233962

QUARTZ HEATED COUNTERTOP DISPLAY

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

code	V	W	mm	€
233962	230	560	650x467x(H)630	**653,00**

233726

233733

HEATED COUNTERTOP DISPLAY

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

Watch the video

code	-	V	W	mm	€
233726	120 Liter	230	1100	678x568x(H)686	**639,00**
233733	160 Liter	230	1500	857x568x(H)686	**695,00**

LED lighting

sliding doors

HENDI

Prices net of VAT

Watch the video

273982

273999

HEATED COUNTERTOP DISPLAY

S.S. stainless steel

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

code	-	V	W	mm	€
273982	single level	230	400	554x376x(H)311	**442,00**

HEATED COUNTERTOP DISPLAY

S.S. stainless steel

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

code	-	V	W	mm	€
273999	double level	230	400	554x376x(H)432	**553,00**

Drip tray

Control panel

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.

Cr chrome plated **S.S.** stainless steel

Watch the video

code	-	V	W	mm	€
233740	97 Liter	230	800	460x448x(H)785	**625,00**

233740

Front and back-loading

OPEN MULTI-SHELF DISPLAY 75 L

– Ideal for petrol stations, small shops, office kitchens and canteens to display any food that does not require special storage conditions
– Chamber capacity 75 liter
– With LED lighting at the top with on/off switch
– Housing made of stainless steels fitted with hardened safety glass
– Fitted with three adjustable glass shelves, slightly inclined towards the customer, 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
– Supplied with 4 rubber, non-adjustable feet: 15 mm high.
– Power cable: 1650 mm long with 230 V grounded plug.

code	V	W	mm	€
233092	230	2	415x390x(H)716	361,00

233092
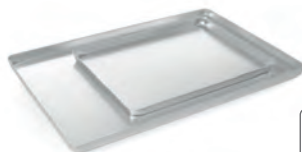
CONFECTIONERY DISPLAY TRAY

code	mm	€
808504	400x300x(H)20	12,50
808467	300x200x(H)20	12,00
808511	600x400x(H)20	14,00

CONFECTIONERY DISPLAY TRAY

code	mm	€
808559	300x200x(H)20	17,00
808566	400x300x(H)20	18,50
808573	600x400x(H)20	27,00

407202

DISPLAY TRAY
– With feet.

code	mm	€
407202	240x170	12,50

407400

DISPLAY TRAY
– Not suitable for high temperatures

code	mm	€
407400	345x245	21,50

HENDI

BAIN-MARIE GASTRONORM

1200 W
230 V

Watch the video

238905

1200 W
230 V

238912

BAIN-MARIE

S.S.
stainless steel

– GN 1/1 container.
– Temperature control up to 85 °C.
– Stainless steel water tank with appropriately contoured inner corners for easy cleaning.
– Equipped with an on/off switch, a thermostat and an indicator light.
– Suitable for GN pans up to 150 mm deep.
– Supplied without GN pans.

code	V	W	mm	€
238905	230	1200	340x540x(H)250	**134,00**

BAIN-MARIE WITH DRAIN TAP

S.S.
stainless steel

– GN 1/1 container.
– Temperature control up to 85 °C.
– Stainless steel water tank with appropriately contoured inner corners for easy cleaning.
– Equipped with an on/off switch, a thermostat and an indicator light.
– Suitable for GN pans up to 150 mm deep.
– Supplied without GN pans.

code	V	W	mm	€
238912	230	1200	340x540x(H)250	**150,00**

THERMO SYSTEM

Watch the video

4,2 l
200 W
230 V

201107

2x 4,2 l
400 W
230 V

201206

THERMOSYSTEM 1

18/0
stainless steel

– Enamelled pan Ø 185 mm.
– Stainless steel bain-marie pan with lid.
– Fitted with power regulator and indicator light.

code	liters	V	W	mm	€
201107	4.2	230	200	265x265x(H)245	**250,00**

THERMOSYSTEM 2

18/0
stainless steel

– 2 enamelled pans Ø 185 mm.
– 2 stainless steel bain-marie pans with lids.
– Fitted with two power regulators and indicator lights.

code	liters	V	W	mm	€
201206	8.4	230	400	505x265x(H)245	**388,00**

PP polypropylene   S.S. stainless steel

229064

FOOD DEHYDRATOR

– Double wall polypropylene casing increases thermal efficiency.
– The automatic fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
– The set includes 7 305x330 mm stainless steel grates, each with a max load of 500 g.
– Grates are evenly interspaced at 35 mm, easy to remove and clean.
– Transparent door allows the operator to observe the

dehydration process.
– It comes with a transparent pad to prevent smaller fruit from falling during dehydration process – it can be also placed at the bottom of the dehydration chamber to collect residue.
– Digital display.
– Temperature control: 35°-70°C.
– Timer adjustable up to 24 hours, in 30-minute intervals.

code	-	V	W	mm	€
229064	7 trays	230	500	345x450x(H)315	**181,00**

Easy controls.

With fine mesh for drying small items.

HENDI

FOOD DEHYDRATOR

– Stainless steel housing.
– Digital control panel.
– Timer adjustable up to 24 hours, in 30-minute intervals.
– Temperature control: 35°-75°C, adjustable in 5°C increments.
– The quiet fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
– The set includes 6 305x330 mm stainless steel grates.
– Grates are evenly interspaced, easy to remove and clean.
– Transparent door allows the operator to observe the dehydration process.

code	-	V	W	mm	€
229033	6 trays	230	650	340x450x(H)311	258,00

6 trays
600 W
230 V

229033

FOOD DEHYDRATOR

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

code	-	V	W	mm	€
229026	10 trays	230	1000	417x535x(H)430	381,00

10 trays
1000 W
230 V

229026

Watch the video

Residu pad included

Easy to operate digital control panel

Drying chamber with space for 10 trays

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.

18/0 stainless steel | indoor

Cold zone protects the oil quality

fried product

the heat goes up

heater immersed in oil

lower temperature oil under the heater

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

XL
10
liters

209424
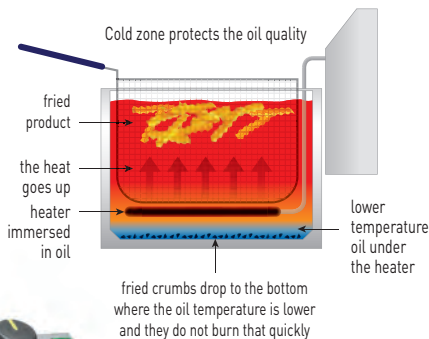
DEEP FRYER XL PROFI LINE WITH DRAIN TAP, 10 L, 400 V

– Very powerful 400V deep fryer, allows the heating element to use up to 6600W of power.
– Reduces the temperature recovery time after inserting frozen food, resulting in crispier food.
– Supplied without plug, an electrician is required for the installation.

code	liters	V	W	mm	€
209424	10	400	6600	302x687x(H)375	467,00

HENDI

Prices net of VAT

Foldable doughnut rack

S.S.
stainless steel

indoor

205914

DOUGHNUT DEEP FRYER

– The appliance is ideal for frying donuts, angel wings and various other dishes that are fried in deep fat.
– Designed for intensive use.
– Entirely Made of stainless steel.
– Large oil tank 400x400x(H)160 mm with a max. capacity of 12 liters.
– Welded oil tank with equipped with drain tap at the bottom.
– Removable control element with heater, with an additional safety feature that switches off the entire unit when removed.
– Temperature control: 50°-190°C.
– Overheating protection with reset function for better safety.
– "Cold zone" system separates frying residue below the heater level, increasing fat yield and preventing the fries from getting burnt.
– Rubber, non-slip feet.

Thanks to the "cold zone" frying residues are collected below the heater, increasing the quality of the oil.

Drain tap

code	liters	V	W	mm	€
205914	12	230	3500	630x860x(H)360	528,00

DEEP FRYERS PROFI LINE DIGITAL

– The Profi Line range of tabletop deep fryers is made of 18/0 stainless steel.
– Element with switch-off function when removed.
– Oil tank with a V-shaped bottom ensures an optimal cold zone, increases the useful life of the oil.
– Clear digital control panel with temperature and timer function.
– Protected against overheating by means of a re-settable thermal fuse.
– A frying basket with extra long handle turns this model into a fine piece of equipment for intensive use.
– All deep fryers come with frying basket(s) and lid(s).

Cold zone protects the oil quality

fried product

the heat goes up

heater immersed in oil

lower temperature oil under the heater

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

18/0 stainless steel

indoor
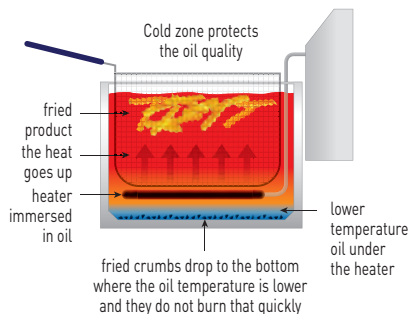
Watch the video

8 l
3500 W
230 V

207369

DEEP FRYER PROFI LINE WITH DRAIN TAP DIGITAL - 8 L
– Clear digital control panel with temperature and timer function.

code	liters	V	W	mm	€
207369	8	230	3500	300x515x(H)345	**362,00**

2x 8 l
2x 3500 W
230 V

207376

DEEP FRYER PROFI LINE WITH DRAIN TAP DIGITAL - 2 X 8 L
– Clear digital control panel with temperature and timer function.

code	liters	V	W	mm	€
207376	16	230	7000	605x515x(H)345	**695,00**

HENDI

Prices net of VAT

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.

Cold zone protects the oil quality

fried product

the heat goes up

heater immersed in oil

lower temperature oil under the heater

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

18/0 stainless steel

indoor

8 l
3500 W
230 V
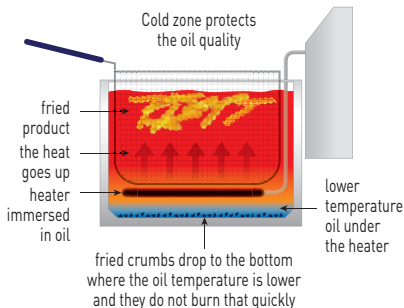
2x 8 l
2x 3500 W
230 V

207208

207307

DEEP FRYER PROFI LINE, 8 L

code	liters	V	W	mm	€
207208	8	230	3500	305x460x(H)350	**264,00**

DEEP FRYER PROFI LINE, 2 × 8 L

code	liters	V	W	mm	€
207307	16	230	7000	605x460x(H)350	**528,00**

8 l
3500 W
230 V

2x 8 l
2x 3500 W
230 V

209202

209301

DEEP FRYER PROFI LINE WITH DRAIN TAP, 8 L

code	liters	V	W	mm	€
209202	8	230	3500	305x515x(H)350	**320,00**

DEEP FRYER PROFI LINE WITH DRAIN TAP, 2 × 8 L

code	liters	V	W	mm	€
209301	16	230	3500	605x515x(H)350	**556,00**

HENDI

18/0 stainless steel

indoor

205815

205839

DEEP FRYER

– 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.

Watch the video

code	liters	V	W	mm	€
205808	4	230	3000	217x380x(H)300	**134,00**
205846	4+4	230	3000+3000*	470x420x(H)330	**278,00**
205815	6	230	3300	265x430x(H)290	**139,00**
205853	6+6	230	3300+3300*	550x430x(H)290	**264,00**
205822	8	230	3500	265x430x(H)345	**167,00**
205839	8+8	230	3500+3500*	550x430x(H)345	**334,00**

Cold zone protects
the oil quality

fried
product

the heat
goes up

heater
immersed
in oil

lower
temperature
oil under
the heater

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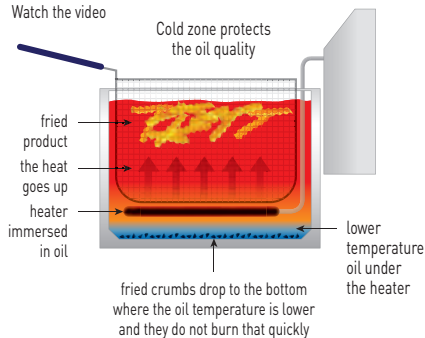
Cold zone to
protect oil quality

Removable oil container,
making it easier to clean

Frying basket with heat
insulated and extra long handle

⬤ H E N D I

Prices net of VAT

8 l
3500 W
230 V

215012

2x 8 l
2x 3500 W
230 V

215029

INDUCTION DEEP FRYER WITH DRAIN TAP

– 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	290x485x(H)405	361,00

INDUCTION DEEP FRYER WITH DRAIN TAP - 2 X 8 L

code	liters	V	W	mm	€
215029	16	230	7000	580x485x(H)406	834,00

fried product

the heat goes up

induction heaters

Drain tap makes emtying easy

With filter for the induction motor

Convenient edge for hanging basket

SMOKE OVEN ELECTRIC
– The smoke oven is ideal for smoking a variety of foods such as fish, beef, ham and vegetables.
– Made of stainless steel, with a magnetically closing double-insulated door.
– Temperature adjustable with a thermostat, thermometer integrated in door.
– Equipped with a hot air vent on the rear.
– Supplied with 3 grids (400x279 mm) and 3 meat hooks.

code	V	W	mm	€
238486	230	1600	540x380x(H)720	**424,00**

Watch the video

238486

SMOKING CHIPS
– Made from the best wood or from the best aging barrels.
– Unique aroma.
– Chips can be placed directly over charcoal or on a smoking tray or in a smoking tube.
– Our offer includes chips made from:
  – wine, whisky, or cognac barrels.
  – oak, beech, olive, citrus, almond, or peach wood.

code	-	weight (kg)	€
199329	peach	0.7	**7,80**
199336	red wine	0.7	**7,80**
199343	whisky	0.7	**7,80**
199275	beech	0.7	**7,80**
199350	cognac	0.7	**7,80**
199282	oak	0.7	**7,80**
199299	olive	0.7	**7,80**
199305	citrus	0.7	**7,80**
199312	almond	0.7	**7,80**

code	-	weight (kg)	€
199411	peach	0.7	**7,80**
199398	citrus	0.7	**7,80**
199404	almond	0.7	**7,80**
199428	red wine	0.7	**7,80**
199435	whisky	0.7	**7,80**
199367	beech	0.7	**7,80**
199442	cognac	0.7	**7,80**
199374	oak	0.7	**7,80**
199381	olive	0.7	**7,80**

HENDI

GRIDDLES

– Stainless steel housing.
– The hard chromed surface (9mm plate) facilitates cleaning.
– With removable dripping tray and high backsplashes.
– Stepless thermostat adjustable up to 300°C.
– Overheating protection.
– Suitable for continous use.
– Power switch with integrated indication lamp.
– Non-slip feet.

203125

GRIDDLE
– Griddle area 330x270 mm, entirely smooth.

code	-	V	W	mm	€
203125	flat	230	2000	300x420x(H)225	**364,00**

203156

GRIDDLE
– Grill surface: 518x328 mm, left 259 mm smooth and right 259 mm ribbed.

code	-	V	W	mm	€
203156	1/2 flat, 1/2 ribbed	230	2400	550x380x(H)240	**492,00**

203170

GRIDDLE
– Griddle area 518x328 mm, entirely ribbed.

code	-	V	W	mm	€
203170	entirely ribbed	230	2400	550x420x(H)240	**536,00**

203149

GRIDDLE
– Griddle area 518x328 mm, entirely smooth.

code	-	V	W	mm	€
203149	flat	230	2400	550x420x(H)240	**400,00**

203163

GRIDDLE
– 2 independent working areas, 2 heating indication lamps.
– Griddle area 688x410 mm, left 462 mm smooth and right 226 mm ribbed.

code	-	V	W	mm	€
203163	2/3 flat, 1/3 ribbed	230	3500	720x530x(H)250	**642,00**

GRIDDLE SCRAPER

code	mm	€
855201	100x320	**17,00**

855201

855218

SPARE BLADE FOR 855201

code	€
855218	**5,85**

HENDI

CONTACT GRILLS

- Perfect for grilling and heating bread, pieces of meat, sausages, vegetables, etc.
- Enameled cast iron griddles, easy to clean and maintain.
- Housing made from 18/10 stainless steel guarantees durability.
- High power heating elements quickly heat up the grills.
- Temperature can be set continuously, using the thermostat, from 0˚C to 300˚C.
- Ventilation openings protect the grill against overheating.
- Bottom grill fitted with rear and side edges and a removable dripping tray, making cleaning easier.
- Lift the top grill with the heat resistant handle and lock in any position thanks to the spring-loaded mechanism.
- Fitted with mains switch with integrated indicator light, pre-heating light and 1.7 m power cable with earthed plug.
- With rubber feet, reducing accidental movement during use.
- Grill cleaning brush is included in the kit.

S.S.
stainless steel

THERMAL PROCESSING

Convenient hand grip

Heating surface made of cast iron with ceramic coating

Watch the video

Fat and drip tray

Thermostat with smooth temperature control

CONTACT GRILL – SINGLE VERSION
- Grill surface: 220x230 mm.
- Ribbed.

code	V	W	mm	€
263501	230	1800	310x370x(H)210	**222,00**

CONTACT GRILL – SINGLE VERSION
- Grill surface: 220x230 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm	€
263600	230	1800	310x370x(H)210	**223,00**

1800 W
230 V

280

HENDI

Prices net of VAT

CONTACT GRILL „PANINI"
– Grill surface: 340x230 mm.
– Ribbed.

code	V	W	mm	€
263655	230	2200	430x370x(H)210	**278,00**

2200 W
230 V

CONTACT GRILL „PANINI"
– Grill surface: 340x230 mm.
– 1/2 ribbed and 1/2 smooth.

code	V	W	mm	€
263662	230	2200	430x370x(H)210	**278,00**

XL
→ |545| ←
mm

3000 W
230 V

CONTACT GRILL „PANINI" XL

code	V	W	mm	€
263624	230	2700	548x415x(H)210	**361,00**

CONTACT GRILL - DOUBLE GRILL ENTIRELY RIBBED
– Thermostats independently adjustable.
– Grill surface bottom plate 475x230 mm.
– Entirely ribbed.

code	V	W	mm	€
263709	230	3600	570x370x(H)210	**347,00**

CONTACT GRILL - DOUBLE VERSION
– Thermostats independently adjustable.
– Grill surface bottom plate 475x230 mm.
– 1/2 ribbed and 1/2 smooth.

code	V	W	mm	€
263808	230	3600	570x370x(H)210	**364,00**

3600 W
230 V

CONTACT GRILL - DOUBLE VERSION
– Thermostats independently adjustable.
– Grill surface bottom plate 475x230 mm.
– 1/2 smooth, 1/2 ribbed.

code	V	W	mm	€
263907	230	3600	570x370x(H)210	**361,00**

Prices net of VAT

HENDI

281

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

HENDI
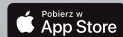
IMMERSION CIRCULATOR FOR SOUS-VIDE COOKING 5, 7, 9

- 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	1 180,00
1180120	SmartVide 7	230	2	56 l or GN 2/1 (H) 200 mm	124x140x(H)360	3,6	1 490,00
1180140	SmartVide 9	230	2	56 l or GN 2/1 (H) 200 mm	124x140x(H)360	4,2	1 880,00

Extremely simple to use.
Simple and intuitive control panel.
5" colour touch screen.
Easily switch between °C and °F.

Optimizing and comforting your work.
The ability to connect SmartVide X to
a heated container reduces the heat up
time. This function is particularly useful
when cooking or reheating very cold
or frozen food.

Durability and performance.
5" colour touch screen.
Stainless steel construction.

Manual cooking
Sv4452 / --

17.7 °C

48.4°C   SET   0:05

START HEATING

HENDI

IMMERSION CIRCULATOR SMARTVIDE X FOR SOUS VIDE COOKING

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
– Suitable for dishes of max. capacity of 56 l.
– Powerful 2,000 W motor.
– Net weight: 4.4 kg.
– 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

1180160

POBIERZ Z **Google Play**   Pobierz w **App Store**

code		V	kW	max. container capacity	mm	kg	€
1180160	SmartVide X	230	2	56 l or GN 2/1	125x148x(H)385	4,4	**2 350,00**
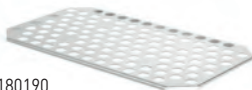
1180190

SPACER BASE FOR CONTAINERS FOR INSULATED TANKS
– Made entirely of stainless steel.
– Model 1180190 for GN 1/1 tanks (1180060).
– Model 1180191 for GN 2/1 tanks (1180065).

code	GN	€
1180190	GN 1/1	**61,00**
1180191	GN 2/1	**109,00**

1180070

GN 1/1 AND 2/1 CONTAINERS FOR SAMMIC SMARTVIDE X CIRCULATOR
– Innovative container with its own heating system that helps achieve the set temperature faster
– An ideal solution for cooking heavily chilled or frozen goods
– Made of stainless steel
– Drainer included

code	liters	V	W		€
1180070	28	230	800	GN 1/1	**1 280,00**
1180075	56	230	1600	GN 2/1	**1 670,00**

1180060

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	**509,00**

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		€
1180062	GN 1/1 lid for SmartVide 5	**77,50**
1180063	GN 2/1 lid for SmartVide 4 and 6	**77,50**
1180067	GN 2/1 lid for SmartVide 6, 7, 8 and 9	**117,00**

SOUS-VIDE KIT BAG FOR SMARTVIDE 5, 7, 9 AND X MODELS
– The bag is equipped with a strap for convenient and safe transportation of the appliance.
– Model 1180085 suitable for SmartVide 5, 7, 9, X (1180100, 1180120, 1180140, 1180160) – sold separately.

code	€
1180085	**83,50**

1180085

1180090

NEEDLE PROBE FOR SMARTVIDE 5, 7, 9, X
– Enables monitoring the internal temperature of the product being cooked.
– Made of high quality materials.
– Measurement range: 5°-95°C.
– Temperature measurement accuracy: 0.1°C.
– Probe length: 80 mm.

code	mm	€
1180090	(L)80	**245,00**

POLYPROPYLENE BALLS FOR SMARTVIDE CIRCULATORS 1000 PIECE SET
– Made of polypropylene.
– Used to reduce evaporation and splashing of water during cooking.
– Reduce heat loss.
– They help keep the vacuum pouch and cooked product below the surface of the water.
– Can be used in temperatures up to 110°C.
– Ball diameter: ø20 mm.
– Packaging: 1,000 pcs.

code	€
1180080	**122,00**

FOAM SEAL FOR NEEDLE PROBE
– Used to maintain vacuum in the pouch while using the needle probe.
– Dimensions: 4 mx10 mm.

code	mm	€
5170060	4000x10	**47,00**

5170060

HENDI

SOUS-VIDE SYSTEM

– Culinary system in which vacuum-sealed food is cooked at a precisely controlled temperature.
– Ideal for à la carte restaurants.
– Exceptionally suitable for preparation outside peak times.
– Consistently high quality results.

– High precision thermostat adjustable (0,1°C) from 35° to 90°C.
– Housing made entirely of stainless steel.
– Can be sealed air- and watertight due to the lid with silicone rim.

S.S.
stainless steel

GN 1/1
600 W
230 V

GN 2/3
400 W
230 V

225448

225264

SOUS VIDE SYSTEM GN 1/1

– Equipped with handles and drain tap.
– Stainless steel spacer with 6 compartments included.

code	liters	V	W	mm	€
225448	20	230	600	540x335x(H)310	**509,00**

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	363x335x(H)290	**386,00**

PA polyamide PP polypropylene

VACUUM COOKING BAGS - 100 PCS

code	packed per	mm	€
971369	100	150x200	**8,10**
971345	100	150x250	**9,75**
971376	100	200x300	**14,00**
971352	100	250x350	**18,50**
971383	100	300x400	**25,00**

971376

sousvide tools.com

Wi-Fi

222645

IVIDE CIRCULATOR STICK FOR SOUS-VIDE 2.0 COOKING
– For safety the sous vide stick turns off when removed from the water bath.
– WiFi control possible, app available for iOS and.
– Android devices.
– The app helps users calculate the perfect time and temperature, pre-loaded with over 600 recipes.
– Temperature can be set between 5°C and 90°C in 0,1°C increments.
– Can heat and circulate up to 30 liters of water.
– Can circulate 12 liters of water per minute.
– Bright screen shows the working temperature and time, easy to operate.
– The whole body is IPX7 (submersion) water resistant.

code	V	W	mm	€
222645	230	1200	63x97x(H)344	**210,00**

864203

PC polycarbonate | stackable

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS
– With recess for sous vide stick 222645.
– Also suitable for stainless steel Profi Line Gastronorm containers.

code	GN	mm	€
864210	GN 1/2	265x325	**16,50**
864203	GN 1/1	530x325	**19,50**

HENDI

Wi-Fi

222997

S.S. stainless steel | indoor

IVIDE PLUS SOUS VIDE THERMAL CIRCULATOR

– High precision sous vide thermal circulator with temperature control.
– 4 inch Touch Screen interface.
– Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5 cm by means of a clamp.
– Best performances up to 80 litres.
– Working temperature 5°C to 99°C, accuracy 0.07°C.
– Timer can be set between 1 minute and 99 hours.
– Multiple Machines can be managed from the app.
– Offers exceptional temperature stability.
– Low level water protection device switches off the sous vide in case of accidental use without water.
– Circulating pump to eliminate cold and hot spots.
– Temperature sensor to prevent overload and overheating.
– Carry Case as Standard.
– IPX7, can withstand splashes and accidental submersion.

App:
– Precise temperature control from anywhere.
– A collection of over 600 recipes.
– Our Sous Vide Calculator: We've done all the testing and research for you, which means no more scouring the internet for information.
– Recipe Memory: Store your own times and temperatures.
– Cook history: For greater HACCP control store your last cook
– 10 times and temperatures.
– Multi device cooking: Control Several cookers form one app.
– Notifications to confirm when the water is at temperature, and the food is cooked.
– Cook time complete, don't worry the app will keep the food at the optimum temperature for holding.

code	V	W	mm	€
222997	230	2200	130x145x(H)330	**725,00**

PC polycarbonate | stackable

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

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

code	GN	mm	€
864234	GN 1/2	265x325	**16,50**
864227	GN 1/1	530x325	**20,00**

864234

864227

Wi-Fi
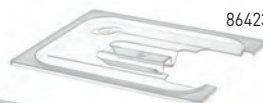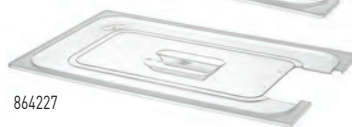
222638

IVIDE PLUS JUNIOR

– High precision sous vide thermal circulator with temperature control.
– 4 Inch high resolution touch screen interface.
– Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5 cm by means of a clamp.
– Best performances up to 45 litres.
– Working temperature 5°C to 99°C, accuracy 0.07°C.
– Timer can be set between 1 minute and 99 hours.
– WiFi enabled, can be controlled by the sousvidetools app.
– Multiple Machines can be managed from the App.
– Low level water protection device switches off the sous vide in case of accidental use without water.
– Circulating pump to eliminate cold and hot spots.
– IPX7, can withstand splashes and accidental submersion.

code	V	W	mm	€
222638	230	1500	159x121x(H)285	**455,00**

290

HENDI
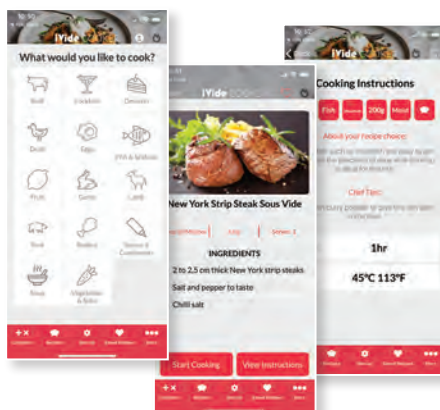
LOW TEMPERATURE OVEN

- Designed for slowly preparing or regenerating food, by means of a very accurately set and controlled process.
- With core temperature probe, separately adjustable.
- Recessed handles in the sides.
- Easy to clean door seal.
- Oven chamber is heated on 4 sides, uniformly distributing the heat throughout the chamber.
- Energy efficient due to extra insulation.
- Seamless oven chamber with rounded corners, easy to clean.

- Temperature adjustable by 1 degree increments - oven chamber up to 120°C, core temperature and keep warm up to 100°C.
- Door hinges left or right, easy to convert.
- Digital setting and readout of time, set temperature, and current core/chamber temperatures.
- Stainless steel pan and tray holder, suitable for GN 1/1 containers, grids and trays as well as 600x400 mm bakery trays, on 3 levels.

code	V	W	mm	€
225479	230	1200	495x690x(H)415	1 530,00

S.S.
stainless steel

indoor

Watch the video

225479

ABS plastic **Al** aluminium ~~wash~~

SMOKING GUN RECHARGEABLE –
3 SPEEDS OF SMOKE INFUSION

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

code	mm	€
199640	215x70x(H)160	**118,00**

RECHARGEABLE BATTERY

199640

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	**32,00**

Smoke infuser tube opening

199664   199657

GLASS DOME WITH VENT
– Made from borosilicate glass, fitted with silicone vent to hold the tube of a smoking gun.
– Ideal to use in combination with a smoking gun.

code	-	mm	€
199664	Plate dome	ø260x(H)174	**86,50**
199657	Cocktail dome	ø130x(H)282	**37,00**

199978

GLASS DOME
– Ideal to use in combination with the smoking gun.

code	mm	€
199978	ø275x(H)140	**35,00**

198124

GAS LIGHTER – SET OF 2 PCS.
– Refillable.
– Supplied empty.

code	packed per	mm	€
198124	2	(L)230	**11,00**

Prices net of VAT

 HENDI

293

S.S.
stainless steel

PP
polypropylene

indoor

Watch the video

240410

240403

RICE COOKER WITH STEAMER FUNCTION PROFI LINE
– 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	ø280x(H)285	**69,50**

PROFI LINE RICE COOKER & WARMER 5.4 L
– Housing made of stainless steel.
– Internal aluminum container with non-stick coating, removable, easy to clean.
– Stainless steel hinged lid with a seal and vent valve.
– Snap fastener for an easy and tight closing of the cooker.
– A special container for collecting condensation that is dripping from the lid protects the work area from getting wet.
– 2 operating modes – cooking and temperature maintenance mode; when the cooking is finished, the device switches to temperature maintenance mode.
– Capacity: Suitable for 30 cups of dry rice (45-60 servings of cooked rice).
– Measuring cup, rice spoon and silicone non-stick pad included.

code	liters	V	W	mm	€
240403	5.4	230	1950	455x455x(H)380	**250,00**

HENDI

AL PP indoor

240441

240458

RICE COOKER 4.2 L KITCHEN LINE
– Housing is made of rolled steel painted white, easy to clean.
– Inner pot made from aluminium with a non-stick coating, easy to clean.
– The twist lock, stainless steel lid is fitted with a stay cool handle.
– The handles have a special design allowing them to act as a lid holder, store a hot lid safely and always keep the lid at hand.
– Handles and legs are made of non-heating, durable polypropylene.
– Two operating modes - cooking and keeping warm; after cooking, the appliance goes into keep warm mode.
– Capacity: 23 scoops of dry rice (±46 servings of cooked rice).
– Included: rice measuring cup and spoon.
– Net weight: 4.8 kg.

RICE COOKER 10 L KITCHEN LINE
– Housing is made of rolled steel painted white, easy to clean.
– Inner pot made from aluminium with a non-stick coating, easy to clean.
– The twist lock, stainless steel lid is fitted with a stay cool handle.
– The handles have a special design allowing them to act as a lid holder, store a hot lid safely and always keep the lid at hand.
– Handles and legs are made of non-heating, durable polypropylene.
– Two operating modes - cooking and keeping warm; after cooking, the appliance goes into keep warm mode.
– Capacity: 50 scoops of dry rice (±100 servings of cooked rice).
– Included: rice measuring cup and spoon.
– Net weight: 10.35 kg.

code	liters	V	W	mm	€
240441	4.2	230	1550	420x380x(H)240	134,00

code	liters	V	W	mm	€
240458	10	230	2900	555x495x(H)365	220,00

THERMAL PROCESSING

SALAMANDER WALL MOUNTABLE
– Conforms to the IPX4 norm – full protection against dampness.
– Can be installed against the wall without requiring additional brackets, saves space in the kitchen.
– Perfect for grilling or heating up dishes or casseroles.
– Continuous temperature regulation: 50°-300°C.
– With top heating element.
– Fitted with thermostat, 30 min. timer and an indicator lamp.
– 4 possible grid heights.
– Supplied with: grid handles fitted with heat shield, crumb tray.
– Internal dimensions: 460x265x(H)165 mm.
– Cable length: 1.3 m.
– Made of stainless steel.

2000 W / 230 V

Watch the video

264119

code	V	W	mm	€
264119	230	2000	610x310x(H)280	302,00

SALAMANDER
– Ideal for casseroles, grilling and heating up dishes.
– Temperature control: 50°-300°C.
– With top heating element.
– Fitted with thermostat, 30 min. timer and indicator lamp.
– 4 possible grid heights.
– Supplied with: grid with handles and crumb tray.
– Internal dimensions: 646x408x(H)337 mm.
– Made of stainless steel.

3600 W / 230 V

264300

code	V	W	mm	€
264300	230	3600	800x472x(H)456	445,00

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.

4500 W / 400 V

HEATS UP IN 10s

264331

With 9 quartz heaters for faster heating

code	V	W	mm	€
264331	400	4500	685x396x(H)452	639,00

296

HENDI

Prices net of VAT

HEATS UP IN 10s

3645 W
230 V
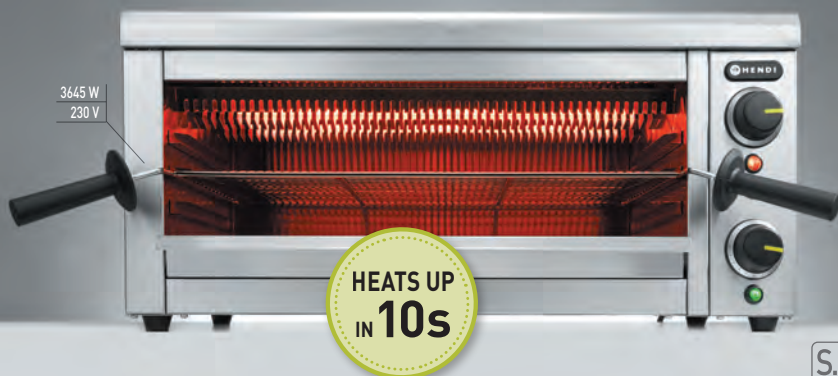
SALAMANDER WITH QUARTZ INFRARED HEATING ELEMENTS GN 1/1

– 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 thermostat, 15 min.
– timer and indicator lamp.

– 3 possible grid heights, grid handles fitted with heat shield.
– With crumb tray.
– Conforms to the IPX3 norm.

S.S. stainless steel

code	V	W	mm	€
264409	230	3645	689x397x(H)318	**480,00**

2800 W
230 V

3600 W
230 V

S.S. stainless steel

indoor

264607

264706

LIFT SALAMANDER 450

– Type 450 - stainless steel frame.
– Ideal for grilling or keeping dishes/sandwiches warm and crisp.
– Thermostat continuously adjustable up to a maximum of 300°C, with indicator lights.
– Adjustable height by means of smoothly running lifting system.
– Removable dripping/crumb tray with 440x320 mm grid.

code	V	W	mm	€
264607	230	2800	480x520x(H)530	**584,00**

LIFT SALAMANDER 600

– Type 600 - stainless steel frame.
– Ideal for grilling or keeping dishes/sandwiches warm and crisp.
– Thermostat continuously adjustable up to a maximum of 300°C, with indicator lights.
– 2 independent heating areas.
– Adjustable height by means of smoothly running lifting system.
– Removable dripping/crumb tray with 590x350 mm grid.

code	V	W	mm	€
264706	230	3600	600x520x(H)530	**722,00**

SAUSAGE ROLLING GRILL – ONE ZONE

– Stainless steel housing.
– Quick heating and heat recovery.
– Non-stick coated rollers.
– Removable, easy-to-clean drip tray.
– Roller width: 42 cm.
– Temperature control up to 150 °C.

Watch the video

S.S. stainless steel

indoor

7 rollers
740 W
230 V

14 rollers
1480 W
230 V

268506

code	-	V	W	mm	€
268605	9 rollers	230	940	520x400x(H)175	**361,00**
268506	7 rollers	230	740	520x325x(H)175	**284,00**

268735

code	-	V	W	mm	€
268704	11 rollers	230	1180	520x477x(H)175	**411,00**
268735	14 rollers	230	1480	520x591x(H)175	**434,00**

268742

GLASS COVER FOR SAUSAGE ROLLER GRILLS

– Allows up to 20% reduction in consumed electricity
– Reduces the time to grill sausages up to 15% thanks to heat accumulation under the glass cover
– Maximum entry height 250 mm
– Constructed from three glass elements, each 4 mm thick
– Stainless steel structure supports the glass elements
– 4 elements made of high temperature resistant plastic for mounting the cover to the grill
– Warning: Glass cover fits only the new sausage roller grills with holes in frames.

code	for sausage rolling grill	mm	€
268551	7 (268506)	470x325x(H)240	**77,50**
268612	9 (268605)	470x401x(H)250	**86,00**
268711	11 (268704)	470x477x(H)250	**96,00**
268742	14 (268735)	470x591x(H)250	**111,00**

Watch the video

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.

S.S. stainless steel

code	V	W	mm	€
220306	230	1450	480x420x(H)195	**167,00**

220306

298

HENDI

Prices net of VAT

SAUSAGE WARMER

S.S. stainless steel | indoor

Watch the video

240502

SAUSAGE WARMER
– Stepless thermostat temperature control up to 85˚C.
– With handles for easy transport.
– Sausage container capacity: 10 l.
– Lid with insulated, cool-touch handle.

code	V	W	mm	€
240502	230	1000	330x280x(H)250	**175,00**

18/0 stainless steel | indoor

Watch the video

265000

SAUSAGE WARMER
– Heats hotdog sausages and keeps them warm.
– Stainless steel housing, sausage container made of anodized aluminum and glass.
– With adjustable power.

code	V	W	mm	€
265000	220-240	450	240x322x(H)466	**306,00**

3000 W
230 V

262214

Watch the video

262801

TOASTER TONG

code	mm	€
262801	100x340x(H)64	**5,85**

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	438x290x(H)402	**268,00**

CONVEYOR TOASTER

1200 W
230 V

S.S. stainless steel

indoor

SANDWICH TOASTER
– Stainless steel housing.
– Tongs fitted with insulated handles made of PF resin.
– Left and right slot separately operable.
– Timer with alarm adjustable to a maximum of 8 minutes.
– Removable crumb tray.

code	V	W	mm	€
261163	230	1200	200x300x(H)223	**236,00**

261163

1340 W
230 V

S.S. stainless steel

Watch the video

CONVEYOR TOASTER SINGLE
– One row of bread slices fit on the conveyor.
– Two separate heating elements, one bellow and one above the conveyor.
– Suitable for continuous toasting of sliced bread.
– Supplied with front and back trays.
– Conveyor speed is adjustable, toasting time between 0:45 and 3:15 minutes.

code	V	W	mm	€
261200	220-240	1340	288x418x(H)387	**556,00**

261200

2240 W
230 V

261309

261347

261354

S.S. stainless steel

CONVEYOR TOASTER DOUBLE
– Two rows of bread slices fit next to eachother on the conveyor.
– Two separate heating elements.
– Suitable for continuous toasting of sliced bread.
– Supplied with front and back trays.
– Adjustable toasting time up to 3 minutes.

code	colour	V	W	mm	€
261309	Steel	230	2240	418x368x(H)387	**347,00**
261347	Red	230	2240	418x368x(H)387	**695,00**
261354	Black	230	2240	418x368x(H)387	**611,00**

HENDI

Prices net of VAT

TEPAN-YAKI GRIDDLE

– Non-stick coated surface, easy to clean.
– Robust cool-touch handles for safe transport.
– Maximum temperature: 220-250˚C.
– Detachable power cord with thermostat.

1800 W
230 V

Watch the video

238608

1800 W
230 V

238301

TEPPANYAKI GRIDDLE
– Griddle surface dimensions: 440x230 mm.

code	V	W	mm	€
238608	230	1800	526x230x(H)120	**55,00**

TEPPANYAKI GRIDDLE
– Griddle surface dimensions: 892x220 mm.

code	V	W	mm	€
238301	230	1800	1023x220x(H)112	**111,00**

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	€
239605	230	1600	ø620x(H)190	**122,00**
239506	230	1400	ø500x(H)190	**64,00**

239605

239506

Prices net of VAT

HENDI

301

THERMAL PROCESSING

20 l
1050 W
230 V

281710
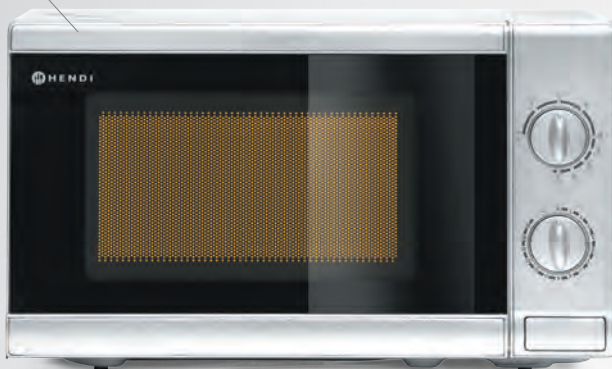
Watch the video

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 304x306x(H)206, capacity 20 l.
  – painted white.
  – easy to clean.
  – no breaking of plates thanks to appropriately rounded edges.

– Multifunctional use:
  – defrosting.
  – 4 levels of microwave power: Low, Medium, Medium High, High.
  – function of combining standard and grill mode: Combi (3 levels).
  – grill (power 1000 W).
  – the end of the cooking cycle is signalled by an acoustic alarm.
  – 4 power levels.
– Microwave power: 700 W.
– Includes 255 mm glass turntable plate and grill stand.
– Suitable for round (up to ø280 mm) plates.
– Maximum single operating time: 35 minutes.
– Equipped with a cable with a grounding plug.
– Weight: 11.1 kg.

code	liters	V	W	mm	€
281710	20	230	1050	440x330x(H)259	189,00

302

Prices net of VAT

HENDI
Tools for Chefs

25 l
1550 W
230 V

281352

Watch the video

MICROWAVE
HENDI 1000 W, 23 L
281352

– Housing and interior of the chamber with ceramic bottom
  made of stainless steel.
– Easy to read control panel.
– Electromechanical control with one knob adjusting time
  from 15 s to 6 min.
– Lower rotating magnetron antenna for uniform energy
  distribution, no rotating disk.
– Built-in air filter to protect against external factors and dust.
– Door with large glass pane for observing processes in the
  illuminated microwave interior.
– Tight latch closure; easy opening – no locking mechanism.
– Chamber interior:
  – dimensions 327x346x(H)200, capacity 25 l.
  – easy to clean.
  – no breaking of plates thanks to appropriately rounded
    edges.
  – ceramic bottom.

– Multifunctional use:
  – defrosting.
  – 6 suggested time programs for preparation of selected
    dishes/beverages.
  – the end of the cooking cycle is signalled by an acoustic
  alarm.
  - 4 power levels.
– 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.
– Weight: 15.1 kg.

code	liters	V	W	mm	€
281352	25	230	1550	511x432x(H)311	445,00

25 l
1550 W
230 V

281444   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.
  – possibilitfs 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	511x432x(H)311	472,00

34 l
3000 W
230 V

281369

MICROWAVE PROGRAMMABLE HENDI 3000 W, 34 L

281369

– Housing and interior of the chamber made of stainless steel.
– Chamber 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	574x528x(H)368	1 100,00

18 l
3000 W
230 V

281376

MICROWAVE PROGRAMMABLE, WITH USB PORT HENDI 3000 W, 18 L

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	V	W	mm	€
281376	230	3000	563x420x(H)340	1 100,00

code	281710	281352	281444	281369	281376
COOKING AND PROGRAMMING					
Control	electromechanical	electromechanical	electronic	electronic	electronic
Number of programs / stages	9/1	1/1	100/3	100/3	100/3
Number of power levels	9	1	4	4	10
Maximum time	35 min	6 min	60 min	60 min	60 min
STANDARD EQUIPMENT					
Microwave source	top magnetron antenna	lower rotating magnetron antenna	lower rotating magnetron antenna	lower and upper rotating magnetron antenna	lower and upper rotating magnetron antenna
Number of magnetrons	1	1	1	2	2
Air filter	YES	YES	YES	YES	YES
USB port	–	–	–	YES	YES
Additional accessories	YES – grid	–	–	–	–
DIMENSIONS					
External dimensions	440x330x(H)259 mm	511x432x(H)311 mm	511x432x(H)311 mm	574x528x(H)368 mm	563x420x(H)340 mm
Chamber dimensions	304x306x(H)206 mm	327x346x(H)200 mm	327x346x(H)200 mm	360x409x(H)225 mm	330x310x(H)175 mm
Chamber capacity	20 l	23 l	23 l	34 l	18 l
Maximum plates diameter	280 mm	320 mm	320 mm	355 mm	300 mm
TECHNICAL PARAMETERS					
Power	1050 W	1550 W	1550 W	3000 W	3000 W
Voltage	230 V	230 V	230 V	230 V	230 V
Weight	11,1 kg	15,1 kg	15,5 kg	32,3 kg	31,8 kg
€	**189,00**	**445,00**	**472,00**	**1 100,00**	**1 100,00**

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

HENDI

225929

COMBI STEAM MULTIPURPOSE OVEN 4X 2/3 - GAS
– Electromechanical controls
– Hot air convection and direct moisture through spraying water heater
– Single, no auto-reverse fan
– Grill heater with power of 1.8 kW/230 V
– Stainless steel guides for 4 GN 2/3 trays
– Distance between guides 70 mm
– 1x GN 2/3 grid included
– Oven door condensate drip tray
– Vent feeding hot air from the gas combustion process
– Swing, left-hinged doors
– Housing and interior of the baking chamber made of high-quality stainless steel
– Water connection: 3/4" with external thread
– Connection to drains: ø25 mm
– Adjustable feet: from 55 mm to 75 mm
– Weight: 46.5 kg.

code	V	W	mm	€
227954	230	2000	620x645x(H)615	2 010,00
224823	stand for oven		580x390x(H)750	324,00

CONVECTION STEAM OVEN WITH GRILL 4X GN 2/3
– High-quality stainless-steel body and chamber.
– Manual control panel with knobs for function, temperature, time and amount of steam.
– Has functions for defrost, pre-heat, convection, grill, steam or a combination of those functions.
– Temperature can be set up to 280˚C.
– Timer can be set up to 120 minutes.
– Convection by means of two heating elements and one fan.
– With top grill elements.
– Oven fits 4 GN 2/3 trays, distance between the trays is 70 mm.
– Supplied with 1 grid GN 2/3.
– Convection 3 kW, grill: 1.8 kW.
– Chamber heaters: bottom 1.6 kW, top 0.7 kW.
– Adjustable feet from 55 to 75 mm.

code	V	W	mm	€
225929	230	3000	620x555x(H)585	1 560,00
224823	stand for oven		580x390x(H)750	324,00

S.S. stainless steel

227060

Watch the video

Two highly efficient fans, distributing hot air evenly

CONVECTION OVEN H90

– Housing Made of stainless steel.
– Cool touch door with double glazing, which can be removed for easy cleaning.
– Partially enamelled chamber with interior lighting.
– Heating by means of 2 heating elements and 2 fans.
– Temperature adjustable from 50°C to 300˚C.
– Timer: 0-120 min.
– Fits 4 438x315 mm trays.
– Guides interspaced at: 70 mm.
– Supplied with 4 trays.

kod	V	W	mm	€
227060	230	2670	595x595x(H)570	**562,00**
223468	stand for oven		595x425x(H)700	**322,00**
801970	grid		433x338	**25,00**
943380	tray		435x315x(H)8	**16,50**

Fits four aluminium trays

Double, heat resistant glass

Fitted with interior lighting

HENDI

Prices net of VAT
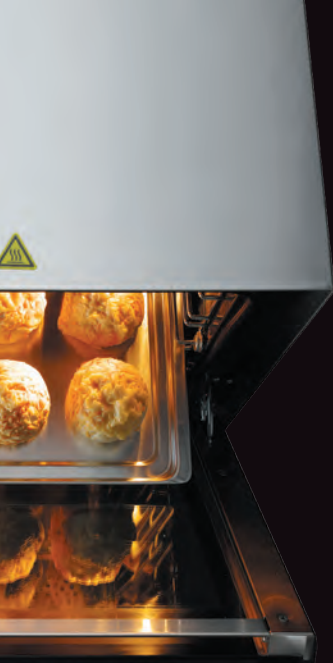
227077

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 436x315 mm trays. Supplied with 4 trays.
– Guides interspaced at: 70 mm.

Direct humidification

code	V	W	mm	€
227077	230	2670	595x595x(H)570	**645,00**
223468	stand for oven		595x425x(H)700	**322,00**
801970	grid		433x338	**25,00**
943380	tray		435x315x(H)8	**16,50**

Removable door eases cleaning

Glass stays cool enough to touch

With clamp to remove hot trays

Prices net of VAT

HENDI

CONVECTION SNACK OVENS

- Ideal solution for businesses wishing to add fresh and tasty baked goods to their product range.
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere.
- Body and cooking chamber made of stainless steel.
- Glass door with gravity ventilation.
- Cooling system for controls.

S.S. stainless steel

TRAY
429x345

Watch the video

S.S. stainless steel

225967

	4x 429x345x(H)9
code	219737
type	convection oven multifunctional
control	electromechanical
capacity	4 trays 429x345x(H)9 mm
tray support spacing	74 mm
external size	590x695x(H)590 mm
non-reversible fan	**1**
thermostat	100°C do 260°C electromechanical
power/voltage	2,8 kW/230 V
weight	34 kg
€	**578,00**

FLOOR STAND	
code	224670
dimensions	540x460x(H)700 mm
€	**225,00**

PROOFER 8X 600X400

- Manual control Suitable for ovens 225516, 225523, 225059, EKF464N, EKF464NUD, EKF464NTUD
- Distance between rails 70 mm
- Electromechanical thermostat +30°C to +60°C

code	225967
capacity	8 trays x 600x400 mm
tray support spacing	70 mm
external size	795x655x(H)835 mm
electromechanical thermostat	30°C do 60°C
voltage	230 V
power	2,4 kW
weight	43,6 kg
€	**1 540,00**

HENDI

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.

NEW

EKF423NU

4x
429x345

code	EKF423NP	EKF423NU	EKF423NTUD	EKF423NM
type	convection	with humidity	with humidity	multifunctional
control	electromechanical	electromechanical	touch control panel	electromechanical
	–	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, electronically controlled, programmable: 99 programmes, touchscreen control panel with coloured icons	8 modes: static baking (upper heater, lower heater, both heaters), static baking with convection, grilling, grilling with convection, convection baking, 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
€	**620,00**	**1 100,00**	**1 750,00**	**1 030,00**

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.

NEW

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
€	**2 290,00**	**2 720,00**

HENDI

Prices net of VAT

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.

NEW

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
€	**1 700,00**	**2 250,00**	**2 460,00**

CONVECTION STEAM OVEN – EVOLUTION NEXT 5 X GN 2/3, ELECTRIC, WITH DIRECT SPRAY, ELECTROMECHANICALLY CONTROLLED

EXTRA-NARROW ONLY 55 CM

55 cm

	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
€	1 880,00
FLOOR STAND	
code	MKTS623C
dimensions	500x556x(H)770 mm
€	775,00

– 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.
– Capacity: 5 GN 2/3 trays.
– 1 fan with auto-reversing.
– Waterproof class: IPX4.

HENDI

Prices net of VAT

CONVECTION STEAM OVEN – EVOLUTION NEXT 5 X GN 2/3, ELECTRIC, WITH DIRECT SPRAY AND A TOUCHSCREEN CONTROL PANEL

EXTRA -NARROW ONLY 55 CM

→ 55 cm ←

	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
€	**2 390,00**
FLOOR STAND	
code	MKTS623C
dimensions	500x556x(H)770 mm
€	**775,00**

- 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.

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.

1432X Protection against mechanical hazards.
Gloves that protect against mechanical hazards are marked with a pictogram and numbers describing the degree of protection provided, e.g:
– The first digit indicates the abrasion resistance, the second the disc cut resistance, the third the tear resistance, and the fourth the puncture resistance.
– An additional letter at the end (from A to F) indicates the degree of cut protection depending on the force applied (from 2 N to 30 N).

– They provide
– thermal protection according to EN 407 Protective gloves and other hand protection against thermal risks (heat and/or fire) and
– protection against mechanical risks according to EN 388 Protective gloves for mechanical protection, specifying levels of mechanical protection performance, and according to EN 13997 Protective clothing - mechanical properties - determination of resistance
to cutting by sharp objects.

11 XX XX 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.

HENDI

OVEN MITTS, COTTON - 2 PCS

code	packed per	mm	€
556603	2	(L)350	**11,00**

OVEN MITTS, FIBERGLASS - 2 PCS

code	packed per	mm	€
556627	2	(L)360	**23,00**

OVEN GLOVE HEAT RESISTANT - 2 PCS
– Heat resistant up to 250°C.
– Comfortable fit.

code	packed per	mm	€
556634	2	(L)300	**24,00**

OVEN MITTS, FLAME RETARDANT COTTON - 2 PCS
– Extra long to protect the forearm.

code	packed per	mm	€
556610	2	(L)380	**14,50**

OVEN GLOVES LEATHER - 2 PCS
– Heat resistant up to 250 °C.
– Made from cow leather.
– Extra long to protect the forearm.

code	packed per	mm	€
556689	2	(L)460	**42,00**

OVEN MITTS LEATHER - 2 PCS
– Heat resistant up to 250°C.
– Made from cow leather.
– Extra long to protect the forearm.

code	packed per	mm	€
556658	2	(L)460	**27,50**

Prices net of VAT

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.

HENDI

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

HENDI

- 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

Electric	5x GN 1/1	7x GN 1/1	11x GN 1/1	20x trolley – GN 1/1
code	MKF511S	MKF711S	MKF1111S	MKF2011S
tray support spacing	68 mm	68 mm	68 mm	66 mm
external size	730×784×(H)700 mm	730×784×(H)850 mm	730×785×(H)1130 mm	930×971×(H)1900 mm
number of fans with reverse	1	2	2	4
power/voltage	7,8 kW/400 V	10,4 kW/400 V	15,4 kW/400 V	31 kW/400 V
weight	78,4 kg	96 kg	113,8 kg	247,2 kg
€	**2 800,00**	**3 420,00**	**4 980,00**	**11 200,00**
FLOOR STAND				**ADDITIONAL DRIVE-IN TROLLEY**
code	229521	229521	229521	EKCR20TC
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)770 mm	660×560x(H)1704
	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
€	**385,00**	**385,00**	**385,00**	**2 500,00**

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
€	**5 590,00**	**6 520,00**	**8 070,00**
FLOOR STAND			
code	229521	229521	229521
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)770 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
€	**385,00**	**385,00**	**385,00**

HENDI

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
€	**3 000,00**	**3 690,00**	**5 230,00**	**11 500,00**
FLOOR STAND				**ADDITIONAL DRIVE-IN TROLLEY**
code	229538	229538	229538	EKCR16TC
dimensions	710×640×(H)770 mm	710×640×(H)770 mm	710×640×(H)770 mm	740x560x(H)1704
	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	20 pairs of guides for trays 600x400 mm
€	**401,00**	**401,00**	**401,00**	**2 450,00**

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	
€	**5 590,00**	**6 840,00**	**8 070,00**	
FLOOR STAND				
code	229538	229538	229538	
dimensions	710×640×(H)770 mm	710×640×(H)770 mm	710×640×(H)770 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	
€	**401,00**	**401,00**	**401,00**	

CONVECTION-STEAM OVENS MILLENNIAL BLACK MASK GASTRO FOR GASTRONOMY AND MILLENNIAL BLACK MASK BAKERY FOR CONFECTIONERY AND BAKERY, ELECTRONIC CONTROL, ELECTRIC AND GAS

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.

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.

– 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

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- 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"

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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
€	**4 030,00**	**4 500,00**	**6 050,00**	**12 500,00**
FLOOR STAND				**ADDITIONAL DRIVE-IN TROLLEY**
code	229521	229521	229521	EKCR20TC
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)770 mm	660×560x(H)1704
	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
€	**385,00**	**385,00**	**385,00**	**2 500,00**

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
€	**6 840,00**	**8 080,00**	**10 300,00**	**18 700,00**
FLOOR STAND				**ADDITIONAL DRIVE-IN TROLLEY**
code	229521	229521	229521	EKCR20TC
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)770 mm	660×560x(H)1704
	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
€	**385,00**	**385,00**	**385,00**	**2 500,00**

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Prices net of VAT

CONVECTION-STEAM OVENS MILLENNIAL BLACK MASK BAKERY FOR CONFECTIONERY AND BAKERY

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
€	**4 350,00**	**4 660,00**	**6 210,00**	**12 500,00**
FLOOR STAND				**ADDITIONAL DRIVE-IN TROLLEY**
code	229538	229538	229538	EKCR16TC
dimensions	710×640×(H)770 mm	710×640×(H)770 mm	710×640×(H)770 mm	740×560x(H)1704
	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	20 pairs of guides for trays 600x400 mm
€	**401,00**	**401,00**	**401,00**	**2 450,00**

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
€	**7 140,00**	**8 080,00**	**10 300,00**	**18 700,00**
FLOOR STAND				**ADDITIONAL DRIVE-IN TROLLEY**
code	229538	229538	229538	EKCR16TC
dimensions	710×640×(H)770 mm	710×640×(H)770 mm	710×640×(H)770 mm	740×560x(H)1704
	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	20 pairs of guides for trays 600x400 mm
€	**401,00**	**401,00**	**401,00**	**2 450,00**

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,

Wi-Fi

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"

HENDI

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
€	**5 590,00**	**6 520,00**	**7 760,00**	**15 600,00**
FLOOR STAND				**ADDITIONAL DRIVE-IN TROLLEY**
code	229521	229521	229521	EKCR20TC
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)770 mm	660x560x(H)1704
	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
€	**385,00**	**385,00**	**385,00**	**2 500,00**

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
€	**9 000,00**	**10 300,00**	**12 500,00**	**23 000,00**
FLOOR STAND				**ADDITIONAL DRIVE-IN TROLLEY**
code	229521	229521	229521	EKCR20TC
dimensions	610×560×(H)770 mm	610×560×(H)770 mm	610×560×(H)770 mm	660x560x(H)1704
	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
€	**385,00**	**385,00**	**385,00**	**2 500,00**

HENDI

Prices net of VAT

CONVECTION-STEAM OVENS MILLENNIAL TOUCH SCREEN BAKERY FOR CONFECTIONERY AND BAKERY

TRAY 600x400

CLEANING SYSTEM INCLUDED

Electric
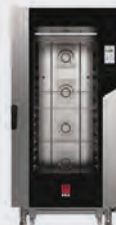
	4x 600x400	6x 600x400	10x 600x400	16x trolley – 600x400
code	MKF464TS	MKF664TS	MKF1064TS	MKF1664TS
tray support spacing	80 mm	80 mm	80 mm	80 mm
external size	850×970×(H)700 mm	850×970×(H)850 mm	850×970×(H)1130 mm	930×970×(H)1900 mm
number of fans with reverse	1	2	3	4
power/voltage	7,8 kW/400 V	10,4 kW/400 V	17 kW/400 V	31 kW/400 V
weight	92,4 kg	108,2 kg	140,4 kg	247,2 kg
€	**6 210,00**	**6 840,00**	**7 740,00**	**15 200,00**
FLOOR STAND				**ADDITIONAL DRIVE-IN TROLLEY**
code	229538	229538	229538	EKCR16TC
dimensions	710×640×(H)770 mm	710×640×(H)770 mm	710×640×(H)770 mm	740×560×(H)1704
	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	20 pairs of guides for trays 600x400 mm
€	**401,00**	**401,00**	**401,00**	**2 450,00**

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
€	**9 330,00**	**10 300,00**	**12 500,00**	**23 300,00**
FLOOR STAND				**ADDITIONAL DRIVE-IN TROLLEY**
code	229538	229538	229538	EKCR16TC
dimensions	710×640×(H)770 mm	710×640×(H)770 mm	710×640×(H)770 mm	740×560×(H)1704
	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	20 pairs of guides for trays 600x400 mm
€	**401,00**	**401,00**	**401,00**	**2 450,00**

CONVECTION STEAM OVEN WITH BOILER MILLENIAL TOUCH SCREEN GASTRO GN 1/1, ELECTRIC, WITH AUTOMATIC CLEANING SYSTEM

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.

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 3 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: 15 kW 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.

HENDI

CLEANING SYSTEM INCLUDED

Wi-Fi

MKF711VTS

MKF1111VTS

Electric	7x GN 1/1	11x GN 1/1
code	MKF711VTS with boiler	MKF1111VTS with boiler
tray support spacing	73 mm	73 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
€	7 780,00	9 730,00
FLOOR STAND		
code	229521	229521
dimensions	610×560×(H)770 mm	610×560×(H)770 mm
	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers
€	385,00	385,00

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

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.

– 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
– Cooking with probe thermometer
Thanks to the probe thermometer the oven can constantly

HENDI

ELECTRONIC 7-INCH TOUCH CONTROL PANEL for very precise setting of the desired cooking parameters. The control menu is saved in 42 languages.

EXTRA -NARROW ONLY 50 CM

	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
€	**3 970,00**	**4 790,00**	**6 520,00**
FLOOR STAND			
code	MKTS623C	MKTS11C	MKTS11C
dimensions	500x556x(H)770 mm	500x736x(H)770 mm	500x736x(H)770 mm
€	**775,00**	**775,00**	**775,00**

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

HENDI

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 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.

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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
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– 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

HENDI

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.

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
€	**5 280,00**	**5 730,00**	**7 450,00**
FLOOR STAND			
code	MKTS623C	MKTS11C	MKTS11C
dimensions	500x556x(H)770 mm	500x736x(H)770 mm	500x736x(H)770 mm
€	**775,00**	**775,00**	**775,00**

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

HENDI

HOSE WITH RINSE HEAD FOR APPLIANCES

– Ideal for any chef to keep their appliances spotless.
– Suitable for cleaning any number of waterproof appliance parts and surfaces.
– A 2 meter long hose brings many objects into range.
– Ergonomic handle with valve lever is comfortable to hold.
– Supplied with a dedicated holder that can be placed on oven housing (as indicated by technician) or on the wall using 3 screws.
– Jet is divided into a number of smaller ones using a strainer which increases the cleaning area covered.
– Water temperatures from 5°C to 85°C are ideal.
– Maximum water flow rate up to 11 L/m at pressure of 3 bar.
– Recommended supply water pressure: 3 bar.
– Operating pressure of supply water: 0.5 to 7 bar. PA66 nylon housing, metal parts made of chrome-plated steel.
– Water supply connection: 1/2" inner diameter.

code	mm	€
810323	56x42x(H)2000	**61,00**

810323

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 Touch Screen 5x GN 1/1 7x GN 1/1 11x GN 1/1	oven Millennial Touch Screen Bakery 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)770 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
€	**2 490,00**	**3 070,00**	**3 400,00**

HENDI

ELECTRIC STATIC OVENS FOR BAKING INDUSTRY AND CONFECTIONERY 600X400 MM WITH STEAMER AND ELECTRONIC CONTROL

– Ideal solution for gastronomic establishments such as pizzerias, restaurants, canteens, bakeries or restaurant kitchens that value high-quality preparation of confectionery, baked goods and pizza with great accuracy of the production process
– Programmable – possibility to save 50 recipes in the oven's memory
– Chamber with tray capacity of 600x400 (model MKF D1T) or with a capacity for two 600x400 trays placed on one level (model MKF D2T)

– User-friendly and intuitive touch control panel
– Adjustment of heating elements and thermostats using the dedicated buttons on the control panel
– Timer
– Maximum temperature: 350 °C
– Installed steamer system makes the oven suitable for even a large number of sophisticated pastries
– Chamber made of AISI 430 stainless steel
– Leakage factor IPX3

TRAY
600x400

	1x 600x400	**2x** 600x400
code	MKFD1T	MKFD2T
external size	850x980x(H)435 mm	850x1250x(H)435 mm
number of heaters	6	6
power/voltage	2,7 kW/230 V	5,4 kW/400 V
weight	65 kg	85 kg
€	**3 800,00**	**4 090,00**

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	kg	€
MKKC4S	Condensation hood for 4-tray Millenial Smart ovens	230	600	850x1045x(H)308	26	1 700,00
MKKC4	Condensation hood for 4-tray Millenial Touch Screen and Black Mask ovens	230	600	850x1045x(H)308		1 840,00
MKKC5S	Condensation hood for 5-tray Miillenial ovens	230	600	730x860x(H)308		1 700,00
MKKC5	Condensate hood for Millennial TS ovens with 5 shelves	230	600	730x860x(H)308	26	1 650,00
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		1 870,00
MKKC610C	Condensate hood for Millennial TS ovens with 6 and 10 shelves	230	600	500x942x(H)308	19	1 520,00
MKKC623C	Condensation hood for 6-tray Millenial Touch Screen and Black Mask ovens	230	600	500x762x(H)308		1 430,00
MKKC711S	Hood for 7-tray Millenial Smart ovens	230	600	730x860x(H)308		1 550,00
MKKC711	Condensate hood for Millennial TS ovens with 7 shelves	230	600	730x860x(H)308	26	1 650,00
MKKC1620S	Fume hood for 16- and 20-tray Millenial ovens	230	600	930x1045x(H)308		2 020,00
MKKC1620	Condensate hood for Millennial TS ovens with 16 and 20 shelves	230	600	930x1045x(H)308	31,4	2 120,00

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		620,00
MKS11C		586,00
MKS23C		586,00
MKS64		586,00

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	€
MKKPIC	278,00
MKKPI	311,00

INTERNAL TEMPERATURE PROBE WITH A HANDLE EKA
– 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	311,00

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	173x432x(H)39	370,00

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	714,00

HENDI

Prices net of VAT

MILLENNIAL OVEN ACCESSORIES

		code	automatic washing system	temperature probe	floor stand	hood		proofing chamber / warming cabinet
GASTRO	Electric	MKF511S	-	-	229521	MKKC5S	MKS11	
		MKF511BM	YES	YES	229521	MKKC5	MKS11	MKM1211
		MKF511TS	YES	YES	229521	MKKC5	MKS11	MKM1211
		MKF711S	-	-	229521	MKKC711S	MKS11	
		MKF711BM	YES	YES	229521	MKKC711	MKS11	MKM1211
		MKF711TS	YES	YES	229521	MKKC711	MKS11	MKM1211
		MKF1111S	-	-	229521	MKKC711S	MKS11	
		MKF1111BM	YES	YES	229521	MKKC711	MKS11	MKM1211
		MKF1111TS	YES	YES	229521	MKKC711	MKS11	MKM1211
		MKF2011S	-	-		MKKC1620S		
		MKF2011BM	YES	YES		MKKC1620		
		MKF2011TS	YES	YES		MKKC1620		
	Electric/Compact	MKF623CBM	YES	YES	MKTS623C	MKKC623C	MKS23C	
		MKF623CTS	YES	YES	MKTS623C	MKKC623C	MKS23C	
		MKF611CBM	YES	YES	MKTS11C	MKKC610C	MKS11C	
		MKF611CTS	YES	YES	MKTS11C	MKKC610C	MKS11C	
		MKF1011CBM	YES	YES	MKTS11C	MKKC610C		
		MKF1011CTS	YES	YES	MKTS11C	MKKC610C		
	Gas	MKF511GS	-	-	229521	MKKC5S	MKS11	
		MKF511GBM	MKWT	EKSC / EKSCS	229521	MKKC5	MKS11	MKM1211
		MKF511GTS	YES	YES	229521	MKKC5	MKS11	MKM1211
		MKF711GS	-	-	229521	MKKC711S	MKS11	
		MKF711GBM	MKWT	EKSC / EKSCS	229521	MKKC711	MKS11	MKM1211
		MKF711GTS	YES	YES	229521	MKKC711	MKS11	MKM1211
		MKF1111GS	-	-	229521	MKKC711S	MKS11	
		MKF1111GBM	MKWT	EKSC / EKSCS	229521	MKKC711	MKS11	MKM1211
		MKF1111GTS	YES	YES	229521	MKKC711	MKS11	MKM1211
		MKF2011GBM	MKWT	EKSC / EKSCS		MKKC1620		
		MKF2011GTS	YES	YES		MKKC1620		
BAKERY	Electric	MKF464S	-	-	229538	MKKC4S	MKS64	MKL1064S
		MKF464BM	MKWT	EKSC / EKSCS	229538	MKKC4	MKS64	MKLM1064
		MKF464TS	YES	YES	229538	MKKC4	MKS64	MKLM1064
		MKF664S	-	-	229538	MKKC610S	MKS64	MKL1064S
		MKF664BM	MKWT	EKSC / EKSCS	229538	MKKC610	MKS64	MKLM1064
		MKF664TS	YES	YES	229538	MKKC610	MKS64	MKLM1064
		MKF1064S	-	-	229538	MKKC610S	MKS64	MKL1064S
		MKF1064BM	MKWT	EKSC / EKSCS	229538	MKKC610	MKS64	MKLM1064
		MKF1064TS	YES	YES	229538	MKKC610	MKS64	MKLM1064
		MKF1664S	-	-		MKKC1620S		
		MKF1664BM	MKWT	EKSC / EKSCS		MKKC1620		
		MKF1664TS	YES	YES		MKKC1620		
	Gas	MKF464GS	-	-	229538	MKKC4S	MKS64	MKL1064S
		MKF464GBM	MKWT	EKSC / EKSCS	229538	MKKC4	MKS64	MKLM1064
		MKF464GTS	YES	YES	229538	MKKC4	MKS64	MKLM1064
		MKF664GS	-	-	229538	MKKC610S	MKS64	MKL1064S
		MKF664GBM	MKWT	EKSC / EKSCS	229538	MKKC610	MKS64	MKLM1064
		MKF664GTS	YES	YES	229538	MKKC610	MKS64	MKLM1064
		MKF1064GS	-	-	229538	MKKC610S	MKS64	MKL1064S
		MKF1064GBM	MKWT	EKSC / EKSCS	229538	MKKC610	MKS64	MKLM1064
		MKF1064GTS	YES	YES	229538	MKKC610	MKS64	MKLM1064
		MKF1664GBM	MKWT	EKSC / EKSCS		MKKC1620		
		MKF1664GTS	YES	YES		MKKC1620		
	Electric / DECK OVEN	229491	-	-	MKTS64		MKS64	MKL1064S
		229507	-	-	MKTSD2T			MKL1064S

HENDI

343

CONVECTOMAT TRAYS®

20 mm outer rim around all four sides
– allows placing the tray in point of sale displays – promotion and sale of products "directly form the tray"

Fit&non stick layer
– the marble effect coating prevents sticking; baking with 90% fat reduction

The robust structure
prevents undesirable deformation.
The tray is positioned securely in the oven chamber's guides and is deformation-resistant

Bottom and outer walls with increased thickness of 1 mm
guarantee temperature stability on the entire surface, without uneven heat distribution

Safe coating
– no toxins are released when baking foodstuffs in high temperatures

Made of odourless enamelled steel – no odour emissions at high temperature ranges. Heat resistance up to 300°C

The tray has right angles
allowing for maximum use of the finished product and easier food cost estimation, which translates into profit enabling exact portion sizes and higher return on investment
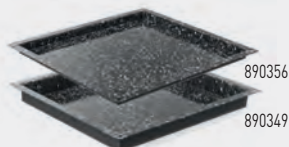
890356
890349
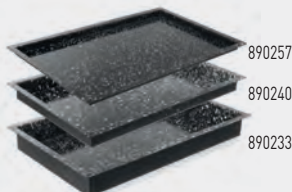
890257
890240
890233
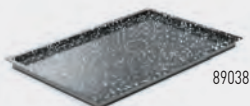
890387

GASTRONORM CONTAINER ENAMELLED GN 2/3

code	mm	€
890356	345x325x(H)20	**47,00**
890349	345x325x(H)40	**52,50**

GASTRONORM CONTAINER ENAMELLED GN 1/1

code	mm	€
890257	530x325x(H)20	**52,50**
890240	530x325x(H)40	**55,00**
890233	530x325x(H)60	**58,50**

TRAY CONVECTOMAT 600X400

code	mm	€
890387	600x400x(H)20	**55,50**

HENDI

808429

TRAY GN 1/1 - WITH 4 RIMS
– With Teflon™ non-stick coating.

code	mm	€
808429	325x530x(H)10	**31,50**
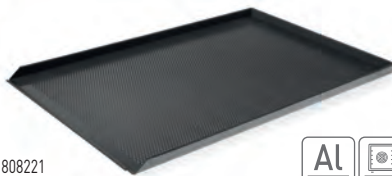
808221

TRAY PERFORATED
– With Teflon™ non-stick coating.
– With 3 rims.

code	mm	€
808221	600x400	**52,00**
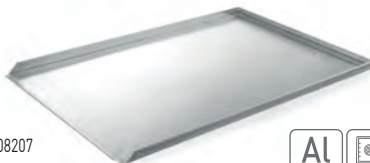
808207

TRAY
– With 3 rims.

code	mm	€
808207	600x400x(H)20	**24,00**
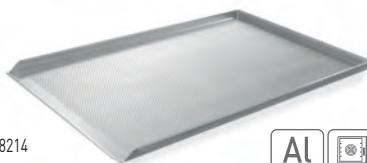
808214

TRAY PERFORATED

code	mm	€
808214	600x400x(H)20	**27,00**
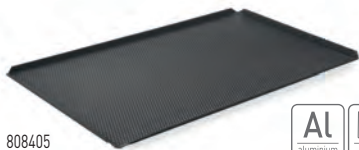
808405

TRAY PERFORATED GN 1/1 - WITH 4 RIMS
– With Teflon™ non-stick coating.

code	mm	€
808405	530x325x(H)10	**41,00**
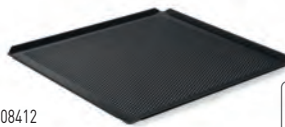
808412

TRAY PERFORATED GN 2/3 - WITH 4 RIMS
– With Teflon™ non-stick coating.

code	mm	€
808412	354x325x(H)10	**31,50**
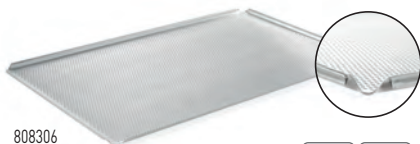
808306

TRAY PERFORATED GN 1/1 - WITH 4 RIMS

code	mm	€
808306	530x325x(H)10	**19,00**
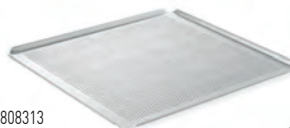
808313

TRAY PERFORATED GN 2/3 - WITH 4 RIMS

code	mm	€
808313	354x325x(H)10	**23,50**

ALUMINUM BAKING TRAY WITH NON-STICK COATING

Al
aluminium

code	mm	€
808801	600x400x(H)30	**76,50**
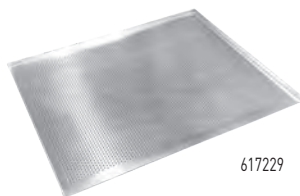
PERFORATED SHEET, 3 EDGES

code	mm	€
617229	460x340	**28,50**

TRAY FOR FRENCH BREAD
– Perforated.
– Fits 5 loaves of french bread.

Al
aluminium

code	mm	€
808238	600x400	**60,50**

TRAY FOR FRENCH BREAD
– With Teflon™ non-stick coating.
– Perforated.
– Fits 5 loaves of french bread.

Al
aluminium

oven

code	mm	€
808245	600x400	**71,00**

BAKING ALUMINIUM PAN - CLOSED

code	mm	€
689851	580x100x(H)50	**16,50**
689868	580x200x(H)50	**18,50**

BASE FOR CLOSED BAKING ALUMINIUM PAN

code	-	mm	€
689875	suitable for 689851	580x100x(H)50	**31,50**
689882	suitable for 689868	580x200x(H)50	**32,00**

HENDI

805558
805541
805534

CONTAINER WITH NON-STICK COATING

code	GN	mm	€
805558	GN 1/1	530x325x(H)20	**37,00**
805541	GN 1/1	530x325x(H)40	**40,00**
805534	GN 1/1	530x325x(H)65	**43,00**
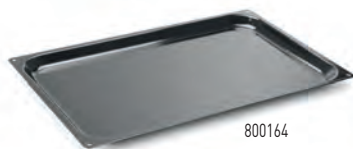
800164

GN CONTAINER 1/1 ENAMELLED STEEL

– Rounded edges
– Sheet thickness 1 mm
– For use in preheated oven up to 250-300°C

code	mm	€
800164	530x325x(H)20	**27,50**

816035

GN 1/1 CONTAINER – FOR OVENS

code	mm	€
816004	530x325x(H)20	**18,50**
816011	530x325x(H)40	**22,00**
816028	530x325x(H)65	**24,00**
816035	530x325x(H)100	**31,00**
816042	530x325x(H)150	**41,50**
816059	530x325x(H)200	**51,50**

816097

GN 1/2 CONTAINER – FOR OVENS

code	mm	€
816066	325x265x(H)20	**10,00**
816073	325x265x(H)40	**12,50**
816080	325x265x(H)65	**15,00**
816097	325x265x(H)100	**19,00**
816165	325x265x(H)150	**25,00**
816172	325x265x(H)200	**35,00**

808627
808634

CONTAINER GN 1/1, ALUMINUM

code	mm	€
808634	530x325x(H)65	**30,00**
808627	530x325x(H)40	**25,50**

808689

FRYING PAN GN 1/1

code	mm	€
808689	530x325x(H)40	**93,50**
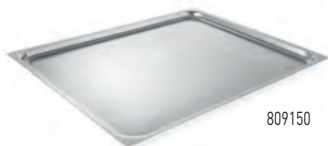
809150
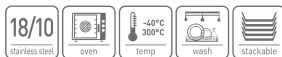
GASTRONORM TRAY PROFI LINE GN 2/1

code	GN	mm	€
809150	GN 2/1	650x530x(H)20	**65,00**

809259

809242

GASTRONORM TRAY PROFI LINE

code	GN	mm	€
809259	GN 1/1	530x325x(H)20	**24,00**
809242	GN 1/1	530x325x(H)40	**32,00**

808757

PAN GN 1/1 WITH MOULDS, ALUMINIUM NON-STICK
– 6 moulds of 125 mm in diameter.

code	mm	€
808757	530x325x(H)	**93,50**

808740

PAN GN 1/1 WITH MOULDS, ALUMINIUM
– 6 moulds of 125 mm in diameter.

code	mm	€
808740	530x325x(H)	**62,50**
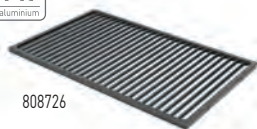
808726

GRILL GRATE GN 1/1
– Aluminium, non-stick.

code	mm	€
808726	530x325	**156,00**

801949

GASTRONORM GRID
– Chrome plates

code	mm	€
801949	650x530	**30,50**

801932

GASTRONORM GRID

code	mm	€
801932	354x325	**23,50**
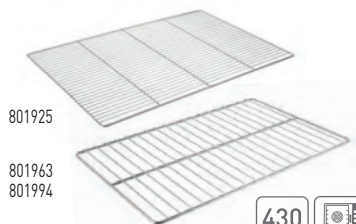
801925

801963
801994

GRID

code	-	mm	€
801925	Grid transverse	600x400	**27,50**
801963	Chrome plated	600x400	**27,50**
801994		600x400	**36,00**

801901

801918

OVEN GRID GN1/1

code	-	mm	€
801901	Stainless steel AISI 304	530x325	**25,50**
801956	Chrome plated - transverse grid	530x325	**21,00**
801918	Stainless steel 18/10	530x325	**33,50**

HENDI

Prices net of VAT

HENDI
Tools for Chefs

EXTREME
PROFESSIONAL

EXTREME NATURAL GRILL CLEANER PROFESSIONAL GRILL AND SAUSAGE ROLLING GRILL CLEANER
– For professional use in gastronomy and food industry.
– Ideal for: fast food restaurants, gas stations, food trucks, grocery stores, bistros.
– Easy and fast removal of organic and non-organic impurities, including oils.
– For removing greasy stains, but not burnt stains.
– Non-invasive cleaning and degreasing – without any risk of damaging or discolouring the non-stick coating on rolling grills.
– Odourless, non-toxic – safe to use in small rooms.
– 100% natural composition.
– It doesn't contain VOC (volatile organic compounds) and hydrocarbon solvents.
– Certified by NSF N8 attesting safety of use on food processing equipment.
– Easy to use: just spray the surface and wipe with a cloth.
– Rinse with water after use.
– Allowing the stains to soak is not required – it quickly penetrates dirt.

976814

code	liters	€
976814	1	**25,00**

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	**6,95**
976807	5	**27,50**

976807   975039

PIZZA OVENS PRISMAFOOD

– Stainless steel front panel and painted steel body
– Insulation made of rock wool
– Refractory bricks in the cooking chamber
– Heating elements in the chamber (top and bottom)

– Separate thermostat for each heating element
– Temperature range: 50°C to 320°C.
– Inside dimensions of the chamber: 410x360x(H)90 mm.

* Oven dimension without protruding elements, e.g. handles and doors

prismafood ▸▸▸ **solutions**

226674
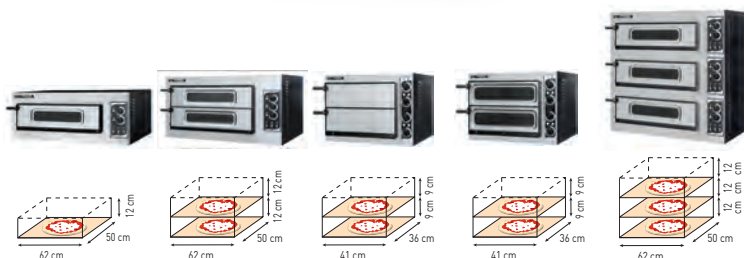
	🍕 1 (ø45 cm)	🍕 1+1 (ø45 cm)	🍕 1+1 (ø32 cm)	🍕 1+1 (ø32 cm)	🍕 1+1+1 (ø45 cm)
name	BASIC 1/50 VETRO	BASIC 2/50 VETRO	BASIC 2/40	BASIC 2/40 VETRO	BASIC 3/50 GLASS AND LIGHT
code	1F010026	1F010036	226872	226674	201046
number of chambers	1	2	2	2	3
dimensions ext.	915x621x(H)357* mm	915x621x(H)527* mm	567x427,5x(H)428* mm	567x427,5x(H)428* mm	915x690x(H)900* mm
dimensions int.	620x500x(H)120 mm	2x 620x500x(H)120 mm	2x 410x360x(H)90 mm	2x 410x360x(H)90 mm	3x 620x500x(H)120 mm
temperature range	45°C up to 455°C	45°C up to 455°C	50°C up to 320°C	50°C up to 320°C	50°C up to 455°C
power/voltage	4 kW/400 V	6 kW/400 V	2,4 kW/230 V	2,4 kW/230 V	12 kW/400 V
€	**806,00**	**1 210,00**	**695,00**	**806,00**	**1 620,00**
FLOOR STAND	224816	224816			
dimensions	915x621x(H)900 mm	915x621x(H)900 mm			
€	**297,00**	**297,00**			

350

HENDI

Prices net of VAT

PIZZA OVEN BASIC PRISMAFOOD

– Steel housing with a stainless steel front, insulated with rock wool.
– Analog control panel with individual controls for each heating element, two elements per oven chamber.
– Each oven chamber is fitted with refractory bricks,

– a thermometer and a light.
– Models with 2 chambers have full separate control panels for each oven chamber.
– Temperature range: 50°C up to 500°C.

* Oven dimension without protruding elements, e.g. handles and doors

226698
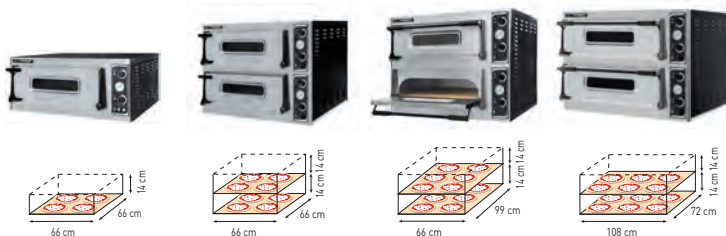
	4 (ø32 cm)	4+4 (ø32 cm)	6+6 (ø32 cm)	6+6 (ø35 cm)
name	BASIC 4	BASIC 44	BASIC 66	BASIC XXL 66
code	1F010055	1F010050	226919	226995
number of chambers	1	2	2	2
dimensions ext.	975x814x(H)413* mm	975x814x(H)745* mm	975x1104x(H)745* mm	1360x844x(H)745* mm
dimensions int.	660x660x(H)140 mm	2x 660x660x(H)140 mm	2x 660x990x(H)140 mm	2x1080x720x(H)140 mm
temperature range	45°C up to 455°C	45°C up to 455°C	45°C up to 455°C	45°C up to 455°C
power/voltage	4,7 kW/400 V	9,4 kW/400 V	14,4 kW/400 V	18 kW/400 V
weight	75 kg	122 kg	181 kg	176 kg
€	**986,00**	**1 600,00**	**2 060,00**	**2 750,00**
FLOOR STAND	226797	227107	227121	227206
dimensions	975x814x(H)960 mm	975x814x(H)860 mm	979x1109x(H)860 mm	1360x844x(H)860 mm
€	**259,00**	**258,00**	**269,00**	**259,00**

PIZZA OVEN BASIC XL

– 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
– Temperature range: 50°C to 500°C.

* Oven dimension without protruding elements,
  e.g. handles and doors

prismafood ▶▶▶ **solutions**
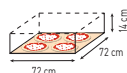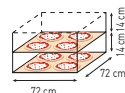
226957

4 (ø35 cm)   4+4 (ø35 cm)

name	BASIC XL 4	BASIC XL 44
code	226940	226957
number of chambers	1	2
dimensions ext.	1000x844x(H)413* mm	1000x844x(H)745* mm
dimensions int.	720x720x(H)140 mm	2x 720x720x(H)140 mm
temperature range	45°C up to 455°C	45°C up to 455°C
power/voltage	6 kW/400 V	12 kW/400 V
weight	77 kg	139 kg
€	1 160,00	1 890,00

FLOOR STAND	227152	227169
dimensions	1000x844x(H)960 mm	1000x844x(H)860 mm
€	254,00	254,00

HENDI

PIZZA OVEN BASIC SLIM LINE

– 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	226933
number of chambers	2
dimensions ext.	1305x489x(H)745* mm
dimensions int.	2x 1080x410x(H)140 mm
temperature range	50°C up to 455°C
power/voltage	12 kW/400 V
weight	124,9 kg
€	**2 000,00**

FLOOR STAND	227145
dimensions	1305x489x(H)860 mm
€	**264,00**

EXTRA TILES
CAN BE PUT ON THE TABLE

14 cm 14 cm
35,9 cm
108 cm

🍕 **3+3** (ø32 cm)
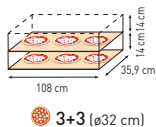
226933

PIZZA OVENS PLUS XL

prismafood solutions

- 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

226759

6
ARMOURED
HEATERS
IN EACH
CHAMBER

14 cm 14 cm
72 cm
72 cm
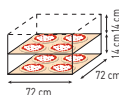
🍕 **4+4** (ø35 cm)

name	PLUS XL 44
code	226759
number of chambers	2
dimensions ext.	1000x844x(H)745* mm
dimensions int.	2x 720x720x(H)140 mm
temperature range	45°C up to 455°C
power/voltage	12 kW/400 V
weight	162 kg
€	**2 140,00**

FLOOR STAND	227169
dimensions	1000x844x(H)860 mm
€	**254,00**

354

HENDI

Prices net of VAT

PIZZA OVENS TRAYS GLASS

- 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
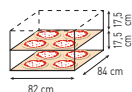
227268

🍕 4+4 (ø40 cm)
2+2 (tray 60x40 cm)
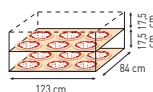
🍕 6+6 (ø40 cm)
4+4 (tray 60x40 cm)

name	TRAYS 44 GLASS	TRAYS 66L GLASS
code	227268	227350
number of chambers	2	2
dimensions ext.	1100x964x(H)745* mm	1500x964x(H)745* mm
dimensions int.	2x 820x840x(H)175 mm	2x 1230x840x(H)175 mm
temperature range	45°C up to 455°C	45°C up to 455°C
power/voltage	13,8 kW/400 V	20,4 kW/400 V
weight	172 kg	225 kg
€	**2 590,00**	**3 840,00**

FLOOR STAND	224564	224588
dimensions	1100x964x(H)960 mm	1500x964x(H)960 mm
€	**352,00**	**385,00**

HENDI

TUNNEL C CONTINUOUS PIZZA OVEN – ELECTRIC

227336

The design enables easy cleaning of the oven interior

Glazed door for keeping the baking process under control

Oven fitted with a conveyor belt made of stainless steel

Base made of stainless steel
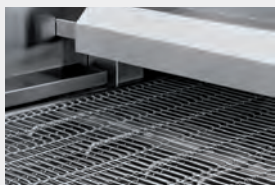
- The best solution for continuous production.
- Automatic convection baking process consisting in moving the conveyor belt with the products and subjecting them to thermal treatment in the oven chamber.
- Made of stainless steel.
- Mineral wool insulation prevents the outer housing of the oven from heating up above 40°C.
- Electronic control panel.
- 6 cooking programs with settings adapted to different dishes.
- Maximum temperature: 350°C.
- Setting the day of the week and the time when the oven is switched on so that it can heat up before the staff arrives.

- Setting the desired speed and direction in which the conveyor belt moves.
- Independent setting of top and bottom heating parameters allows for individual adjustment of the cooking parameters to specific products.
- Large glass front door with convenient handle enables you to monitor the baking process and ensures easy access to the cooking chamber during cleaning or servicing.
- Vertical adjustment of steel oven curtains at the entry and exit of the chamber allows for quick heating of the oven and minimum heat loss during operation, as well as enables adjustment to the height of the baked product.

HENDI

prismafood ▶▶▶ solutions

OVENS ARE STACKABLE
Increased efficiency thanks to the possibility to prepare a few different dishes without taking up too much space.

D DIGITAL CONTROL PANEL
User-friendly control panel enables setting up the switch-on and switch-off time, conveyor belt speed and baking temperature.

It's possible to choose between 6 different programs, activated with a tap to increase the comfort of use.

THE APPLIANCES ARE ENTIRELY MADE OF STAINLESS STEEL

43/h (ø25 cm) **26/h** (ø32 cm) **23/h** (ø40 cm)	**86/h** (ø25 cm) **43/h** (ø32 cm) **29/h** (ø40 cm) **26/h** (ø45 cm)	**137/h** (ø25 cm) **103/h** (ø32 cm) **51/h** (ø40 cm) **40/h** (ø45 cm)	**206/h** (ø25 cm) **120/h** (ø32 cm) **86/h** (ø40 cm) **57/h** (ø45 cm)

code	227312	227336	201022	201039
dimensions ext.	1425x985x(H)450 mm	1860x1210x(H)500 mm	2070x1320x(H)560 mm	2250x1560x(H)600 mm
dimensions chamber	400x540x(H)100 mm	500x750x(H)100 mm	650x1000x(H)100 mm	800x1100x(H)100 mm
dimensions belt	1040x400 mm	1570x490 mm	1816x640 mm	1990x790 mm
temperature range	up to 350°C	up to 350°C	up to 350°C	up to 350°C
power/voltage	7,8 kW/400 V	14,2 kW/400 V	18,4 kW/400 V	24,4 kW/400 V
weight	101 kg	255 kg	284 kg	411 kg
€	**6 140,00**	**8 920,00**	**12 500,00**	**15 000,00**
FLOOR STAND	227329	standard	standard	standard
dimensions	600x865x(H)632 mm			
weight	24 kg			
€	**778,00**			

S.S.
stainless steel

in- & outdoor

prismafood ▶▶▶ **solutions**

TITAN WOOD-FIRED PIZZA OVEN WITH BASE

– For use in professional catering, both indoors and outdoors.
– Wood-fired.
– It is possible to bake 4 ø35 cm pizzas at the same time.
– The front is made of stainless steel, the rest of the housing is
  made of black painted steel
– Chamber bottom lined with chamotte.
– Additional layer of cellular concrete below the bottom of the
  chamber.
– Ceramic fiber insulation.
– Chimney with standard wind and rain proofing system.
– Long-term maintenance of high temperature in the oven.
– Thermometer included in the delivery.
– Baking temperature: 500 ° C
– Oven dimensions without base: 1100x1080x1680 mm.
– Inside chamber dimensions: 720x720x175 mm.
– Stainless steel base with 4 wheels included.

code	mm	€
1F100506	1100x1080x(H)2500	**5 280,00**

1F100506

S.S.
stainless steel

indoor

PRIMAFOOD GENIUS 44 CHAMBER CONVECTION PIZZA OVEN WITH CONDENSATION HOOD AND A GROWTH CHAMBER, DIGITALLY CONTROLLED

– For professional use.
– 2 stainless steel oven chambers
– Bake 4 pizzas with a diameter of 35 cm in one chamber at the
  same time
– Chamber bottom lined with chamotte with heating elements
  inside
– Digital control via a touch panel
– An innovative control system that allows quick heating to the set
  temperature with significant energy savings
– Heaters: upper (6 x 750 W) and lower (6 x 550 W)
– Heater control with independent thermostats - possibility to set
  two different temperatures
– Air circulation in the chamber for even baking
– No need to turn the food during cooking
– Illumination inside the chamber
– Easy to clean
– Possibility to buy a steam generator ideal for preparing bread
  and cakes
– Internal oven cavity dimensions: 720x720x(H)180 mm

1F201500

– Rising chamber made of stainless steel
– Working temperature: 0-60 ºC
– Chamber capacity: 6 trays 600x400 (distance between trays 90 mm)
– Voltage: 230 V, power: 2000 W
– Dimensions: 1160x1110x900 mm
– Condensation hood mad of stainless steel
– Flow rate 230 m³/h
– Dimensions: 1160x1290x450 mm

code	V	W	mm	€
1F201500	230	2000	1290x1160x(H)2110	**19 500,00**

HENDI

Prices net of VAT

PIZZA OVENS COMPACT

– Ideal for baking pizzas, bread, lasagnas, etc.
– The compact dimensions make it perfect for small kitchens or even food trucks.
– The use of high-quality materials guarantees a long service life.
– Housing made of high-quality stainless steel AISI 430, easy to clean and maintain.
– Oven chamber measures 415×400×(H)120 mm for pizzas or other dishes.
– Chamber floor lined with chamotte stone; these accumulate the heat which results in crispy pizza bottoms.

– Each heating element is 1000 W 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.

S.S. stainless steel | <350°C temp | indoor

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	**364,00**

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	**490,00**

Chamber bottom lined with chamotte stone

Doors open forwards

Timer can be set up to 120 min

HENDI

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.

WHAT SHOULD AN IDEAL PIZZA DOUGH PROOFING BOX BE?

Airtight
One of the most key features to look out for is whether your dough proofing box is airtight. This prevents the dough from drying out during prolonged fermentation and makes the dough easier to form.

Environmentally friendly
The use of airtight, resealable boxes reduces the use of foil, traditionally used to cover the dough during proofing. Plastic boxes are durable and can last for many years.

Made of suitable material
Traditional Italian dough proofing boxes were made of wood, but modern plastic boxes provide several benefits. They are airtight and they improve the shape and structure of the dough balls. The right amount of time for the dough to proof creates the right structure which translates into comfortable work – the dough is easier and quicker to stretch. This is not possible with metal containers that interfere with the dough proofing process.

The plastic surface is also smooth, which prevents the dough balls from sticking and makes it easy to remove them from the box after proofing.

No rounded edges
Special pizza dough boxes make it easy to cut and pull the dough without misshaping it. GN containers, which are used in kitchens, have rounded edges, thus making it impossible to remove the dough balls without destroying their shape.

Stackable
During proofing and fermentation, we keep multiple balls of dough at the same time. Stackable boxes take up less space in the kitchen. Stacked boxes are also easier to handle due to their stability.

HENDI

PROFI LINE PIZZA DOUGH BOX

PP polypropylene | stackable | food contact

- Made of food-grade polypropylene, harmless to human health.
- It maintains freshness of dough and continuity of proofing process.
- Stackable – with or without lids.
- Lid sold separately (700174).
- Dishwasher safe

700174

700129

code	liters	mm int.	mm	€
700129	14,5	560x360x(H)75	600x400x(H)80	12,50
700143	19,5	560x360x(H)100	600x400x(H)105	13,50
700174		lid	600x400x(H)20	9,20

KITCHEN LINE PIZZA DOUGH BOX

PE polyethylene | stackable | food contact

- Made of food-grade polyethylene, harmless to human health.
- It maintains freshness of dough and continuity of proofing process.
- Stackable – with or without lids.
- Lid sold separately (880968).
- Dishwasher safe

880906

code	liters	mm int.	mm	€
880906	14	565x365x(H)70	600x400x(H)75	15,00
880913	18	565x365x(H)90	600x400x(H)95	15,50
880920	24	565x365x(H)125	600x400x(H)130	17,50
880968		lid	600x400	10,50

BUDGET LINE PIZZA DOUGH BOX

PE polyethylene | stackable | food contact

- Made of food-grade polyethylene, harmless to human health.
- It maintains freshness of dough and continuity of proofing process.
- Stackable – with or without lids.
- Lid sold separately (700068).
- Dishwasher safe

700013

code	liters	mm int.	mm	€
700020	14,5	560x360x(H)100	600x400x(H)105	12,50
700013	19,5	560x360x(H)75	600x400x(H)80	11,50
700068		lid	600x400x(H)20	8,10

ELECTRIC DOUGH ROLLERS PRISMAFOOD

prismafood ▶▶▶ **solutions**

– Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough.
– Two sets of adjustable rollers shape the dough into a disc of consistent thickness.

– Can operate continuously or can be started with the supplied foot pedal.
– Separate roller guards ensure easy and safe operation.

HDPE polyethylene | S.S. stainless steel

Watch the video

Electric foot pedal included
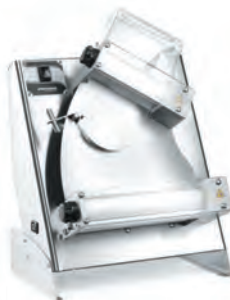
model	PRISMAFOOD 300	PRISMAFOOD 500	PRISMAFOOD 300
code	226599	1D010002	1D010014
number of pairs of rollers	1	1	2
weight of the dough portion	0,08-0,21 kg	0,21-0,70 kg	0,08-0,21 kg
rolled dough disc diameter	ø140-300 mm	ø260-450 mm	ø140-300 mm
dimentions	480x335x(H)430 mm	650x345x(H)430 mm	475x375x(H)660 mm
power	250 W	250 W	250 W
voltage	230 V	230 V	230 V
weight	18 kg	27 kg	28 kg
€	**750,00**	**1 000,00**	**1 000,00**

PATENTED
TOUCH AND GO
MODEL

ELECTRIC DOUGH ROLLERS

– Ideal for rolling out cold dough.
– Do not heat the dough during rolling.
– Made of stainless steel.
– Patented "touch and go" model – the dough roller switches on automatically after inserting a portion of dough.
– Timer setting: 10-35 s.
– Two pairs of adjustable rollers allow for setting dough thickness from 0 to 5 mm and rounding the dough.
– Separate roller guards for easy and safe operation.
– Time-saving.

model	PRISMAFOOD „TOUCH AND GO" 400
cod	226605
number of pairs of rollers	2
weight of the dough portion	0,21-0,70 kg
rolled dough disc diameter	ø260-400 mm
dimentions	585x435x(H)790 mm
power	250 W
voltage	230 V
weight	37 kg
€	**1 310,00**

HENDI

Prices net of VAT

Watch the video

HDPE polyethylene | S.S. stainless steel

Electric foot pedal included

PRISMAFOOD 400	PRISMAFOOD 500
1D010028	226643
2	2
0,21-0,70 kg	0,22-1,00 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
1 160,00	**1 390,00**

PATENTED
TOUCH AND GO
MODEL

PRISMAFOOD „TOUCH AND GO" 400
220368
2
0,22-0,90 kg
ø260-400 mm
585x435x(H)715 mm
250 W
230 V
38 kg
1 380,00

Prices net of VAT

SPIRAL MIXERS PRISMAFOOD

– 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.
– 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.
– 2 options to choose from: with fixed head and bowl or with rising head and removable bowl.

Timer and safe, two-step switch

1I053035

1I053010

4 wheels of which 2 have brakes

Removable bowl

SPIRAL MIXER WITH FIXED HEAD AND BOWL PRISMAFOOD

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	hp	€
1I010003	290x590x(H)580	10	8	35	ø260x(H)200	40	230	370	0,5	1 030,00
1I053010	385x670x(H)725	22	17	56	ø360x(H)210	59	400	750	1,0	1 200,00
1I054010	435x750x(H)810	32	25	88	ø400x(H)260	82	400	1100	1,5	1 440,00
226322	480x820x(H)850	41	35	112	ø450x(H)260	92	400	1100	1,5	2 030,00

SPIRAL MIXER WITH RISING HEAD AND REMOVABLE BOWL PRISMAFOOD

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	hp	€
1I051025	380x600x(H)645	10	8	35	ø260x(H)200	56	230	370	0,5	1 500,00
1I053035	390x670x(H)735	22	17	56	ø360x(H)210	81	400	750	1,0	1 570,00
1I054035	435x750x(H)810	32	25	88	ø400x(H)260	95	400	1100	1,5	2 000,00

* depending on selected speed

HENDI

SPIRAL MIXERS WITH 2 SPEEDS PRISMAFOOD

- – 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.
- – 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.
- – 2 options to choose from: with fixed head and bowl or with rising head and removable bowl.

Timer and safe, two-step switch

222911

4 wheels of which 2 have brakes

222867

Removable bowl

SPIRAL MIXER WITH FIXED BOWL AND 2 SPEEDS PRISMAFOOD

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	W	hp	V	kg	€
222867	385x670x(H)725	22	17	56	360	750/1100*	1,0/1,5*	400	62	**1 520,00**
222874	435x750x(H)810	32	25	88	400	1100/1700*	1,5/1,70*	400	82	**1 750,00**
222881	480x820x(H)850	41	35	112	450	1100/1700*	1,5/2,3*	400	92	**2 120,00**
222898	480x805x(H)850	48	42	128	450	1500/2200*	2	400	98	**2 420,00**

SPIRAL MIXER WITH REMOVABLE BOWL AND 2 SPEEDS PRISMAFOOD

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	W	hp	V	kg	€
222911	390x670x(H)735	22	17	56	360	750/1100*	1,0/1,5*	400	81	**2 000,00**
222928	435x750x(H)810	32	25	88	400	1100/1300*	1,5/1,75*	400	95	**2 230,00**
222935	480x815x(H)850	41	35	112	450	1100/1700*	1,5/2,3*	400	114	**2 300,00**

* depending on selected speed

221839

1 SPEED DOUGH MIXER WITH FIXED BOWL
– Perfect for pizzerias, confectioneries, bakeries, for making pizza
  dough and other baked goods.
– Aesthetic housing made of red coated steel.
– Bowl, safety cover, 18/10 stainless steel spiral.
– Fixed head and bowl.
– 1 speed of dough kneading: 22 rotations of bowl and 178
  rotations of hook per minute.
– Safety lid microswitch.
– Quiet operation of oil gear.
– Built-in timer.
– 4 wheels, including 2 braked.
– Models 221839 and 221846 have casters and additional feet.
– Model 201815 is equipped only with feet.

code	V	W	mm	€
221839	230	1500	840x420x(H)720	942,00
221846	230	1500	870x450x(H)840	1 230,00

Adjustable feet

HENDI
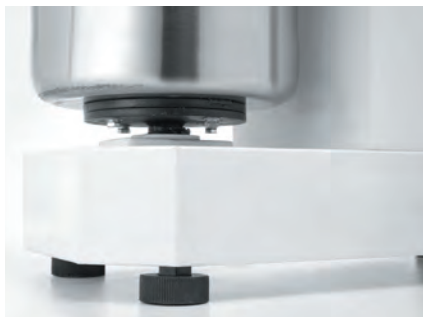
PIZZA PRESSES

prismafood solutions

- 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.

S.S. stainless steel | Cr chrome plated | indoor

The movable cover ensures safe dough processing

Lighting on 2 sides of dials

To adjust the ironing time of the dough

1P010015

PIZZA PRESS 33
- For forming raw pizza bases with a maximum diameter of ø33 cm.
- Max weight of dough before pinning out: 250-270 g.
- Net weight: 121 kg.

code	mm	€
1P010005	470x660x(H)825	**4 780,00**

PIZZA PRESS 45
- For forming raw pizza bases with a maximum diameter of ø45 cm.
- Max weight of dough before pinning out: 600-650 g.
- Net weight: 163 kg.

code	mm	€
1P010015	655x750x(H)855	**5 710,00**

PIZZA PRESS 50
- For forming raw pizza bases with a maximum diameter of ø50 cm.
- Max weight of dough before pinning out: 700-750 g.
- Net weight: 172 kg.

code	mm	€
1P010025	655x750x(H)855	**6 640,00**

PIZZA BOARD WITH HANDLE

– Made of compressed wood fibers.
– Resistant to temperature of up to 175 °C.
– The high pressure used during production makes the boards stronger than regular wood.
– Maintenance free (no need for oil or bleach).
– Handle with hole to hang the board.
– Darkens during use which gives it a natural look.

code	mm	€
505526	ø254x(H)6	**17,50**
505533	ø305x(H)6	**21,50**

<175°C
temp

505526

PP
polypropylene

LID SPACER FOR PIZZA'S - 500 PCS

– Height of the lid spacer: 35 mm.

code	packed per	€
709900	500	**15,00**

709900

617731

617700

S.S.
stainless steel

PAN GRIPPER

– Suitable for all types of pizza pans.

code	mm	€
617700	(L)190	**9,45**

Al
aluminium

PAN GRIPPER

– Suitable for all types of pizza pans.

code	mm	€
617731	(L)200	**11,00**

18/0
stainless steel

PP
polypropylene

617014

PIZZA SLICER

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

code	ø	length (mm)	€
617014	ø100	(L)230	**8,35**

18/0
stainless steel

PP
polypropylene

617007

PIZZA SLICER

– Stainless steel knife blade, polypropylene handle.

code	ø	length (mm)	€
617007	ø100	(L)230	**5,00**

HENDI

617250 617267 617380 617366 617373 617397 617328 617335 617342 617359
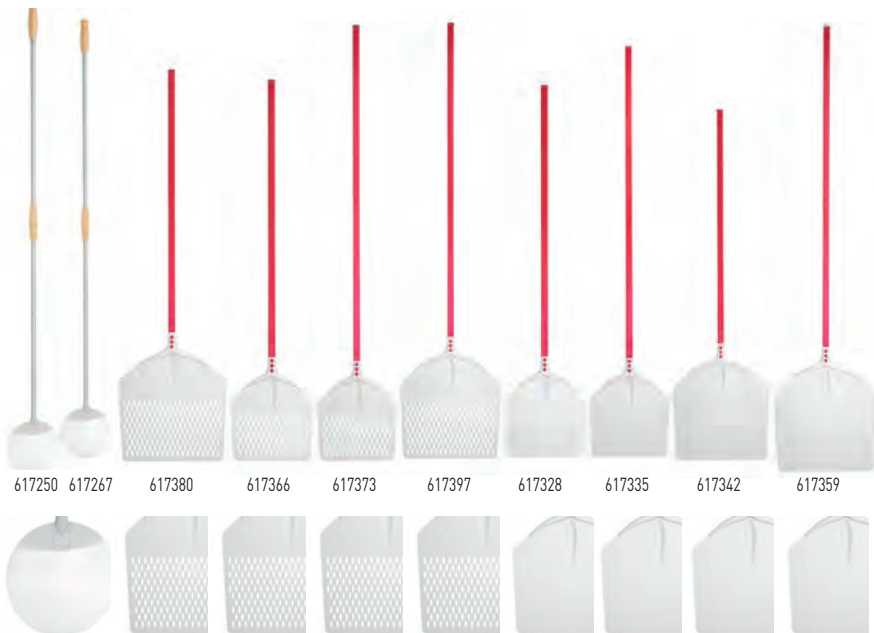
PIZZA SCOOP

code	ø	length (mm)	€
617250	ø200	(L)1720	**58,50**
617267	ø350	(L)1870	**66,50**

PIZZA SCOOP, SQUARED

code	mm	€
617328	1530x330	**75,00**
617342	1650x450	**111,00**
617335	1830x330	**77,50**
617359	1950x450	**111,00**

SQUARED PERFORATED PIZZA SCOOP

code	mm	€
617366	1530x330	**97,00**
617373	1830x330	**97,00**
617380	1650x450	**128,00**
617397	1950x450	**131,00**

617298 617274 617281

PIZZA SCOOP

– Lightweight and durable, made of anodized aluminium.

code	mm	€
617281	ø330x630	**55,50**
617274	ø330x930	**69,50**
617311	ø450x750	**86,00**
617298	ø450x1050	**103,00**

| 617151 | 617168 | 617182 | 617199 | 618103 | 617113 | 617120 | 617137 |

PIZZA SCOOP
– Lightweight and durable, made of anodized aluminium.
– Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm	€
617151		230x1200	**46,50**
617168	perforated	230x1200	**51,50**

PIZZA SCOOP, ROUND, PERFORATED
– Made from hard anodised aluminium, making it more wear-resistant, abrasion-resistant and corrosion resistant.
– With sliding grip, which doubles as heat insulation.

code	-	mm	€
618103	perforated	230x1200	**55,00**

PIZZA SCOOP ROUND
– Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm	€
617182		230x1200	**58,50**
617199	perforated	230x1200	**51,50**

PIZZA SCOOP SQUARED
– Light and robust, made of anodised aluminium.

code	-	mm	€
617113		305x1320	**51,50**
617137	perforated	305x1320	**65,00**
617120		405x1320	**61,50**
617144	perforated	405x1320	**81,00**

HENDI

617144   617175   617816   617861   617212   525593   525630   617441

PIZZA SCOOP SQUARED

code	mm	€
617175	305x1320	**50,00**

PIZZA OVEN CLEANING BRUSH

– Copper brush with aluminium handle.

code	mm	€
525593	(L)1320	**65,00**

PIZZA OVEN CLEANING BRUSH

– Copper brush.
– Grip made of acid-resistant stainless steel.

code	mm	€
617441	(L)1570	**44,50**

PIZZA SCOOP, SQUARED

– For use in pizzerias and regular restaurants
– Long wooden handle
– Aluminium head
– Heat resistant

code	mm	€
617816	305x1320	**29,50**
618028	355x1320	**26,00**
617861	405x1320	**44,50**

PIZZA OVEN CLEANING BRUSH

– Brush made of brass wire.
– Steel scraper.
– Removable wooden handle with a screw.

code	mm	€
525630	930x260	**44,50**

| 618073 | 618066 | 618097 | 618080 | 618035 | 618042 | 618059 |

Al aluminium | wash

PIZZA SCOOP 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	36,50
618066	350x710	39,00

Al aluminium | wash

PIZZA SCOOP 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	46,00
618097	300x660	42,50

Al aluminium | wash

PIZZA SCOOP SQUARED WITH SHORT HANDLE

– Ideal for small spaces
– Short wooden handle
– Aluminium head
– High Thermal Resistance

code	mm	€
618035	305x660	19,50
618042	355x710	21,50
618059	405x760	26,00

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	29,50

616994

SERVING BOARD, WOODEN

– Can be used when removing pizza from the oven and for serving.
– Made of durable wood, resistant to high temperatures.

code	mm	€
616994	600x400	79,00

* Dimensions may vary slightly, as the product is hand-made.

HENDI

PIZZA SCOOP, WOODEN
– Made of glued beech wood.
– Sharp edges for easy dough scooping.
– A hole at the end of the handle for easy hanging of the scoop.
– Due to the technology used during the production of the scoop, it
  should not be exposed to excessive moisture.

code	mm	€
617212	1100x300	**29,50**
617236	1130x350	**40,50**

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	**25,00**
520611	1000x95	**26,50**
520628	1250x95	**32,00**

617212   617236   520604   520628

523902

CAKE SERVER
– With polypropylene handle.

code	mm	€
523902	260x55	**5,85**

523957

CAKE SCOOP/CUTTER
– Black polypropylene handle.
– Thanks to its sharpened edges it can be used as a knife.

code	mm	€
523957	300x75	**9,75**

664018

664001

PAVEMENT BLACKBOARD
– Black, with wooden frame.

code	mm	€
664001	500x450x(H)850	**98,50**
664018	700x600x(H)1200	**200,00**

| 617779 | 617786 | 617793 | set 617748 | 525647 | 525685 | 525661 | 617762 |

PIZZA SCOOP
– Made of stainless steel., plastic handles.
– For turning and scooping pizzas.
– Movable handle.

code	-	mm	€
617779		ø200x1700	**96,00**
617786	perforated	ø220x1700	**110,00**

PIZZA SCOOP VENEZIA
– Made of stainless steel, plastic handles.

code	ø	length (mm)	€
617793	ø260	(L)1350	**60,00**

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	**180,00**

PIZZA OVEN CLEANING BRUSH, VERTICAL
– Soft bristles, steel scraper.

code	-	mm	€
525647	vertical	1700x55	**96,00**
525654	replacement brush	170x55	**27,00**

VENEZIA PIZZA OVEN CLEANING BRUSH, ROUND
– Soft bristles, steel scraper.

code	-	mm	€
525685		1350x150	**55,50**
525692	Replacement brush with natural bristle	150x55	**21,50**

PIZZA OVEN CLEANING BRUSH
– Hard bristles, steel scraper.

code	-	mm	€
525661		1700x220x(H)70	**85,00**
525678	Replacement brush with natural bristle	220x70	**22,00**

PIZZA PADDLE AND BRUSH HOLDER - 3 SLOTS
– Free-standing.
– Stainless steel framework, wooden handles and base included.

code	mm	€
617762	420x240x(H)1600	**284,00**

* Dimensions may vary slightly, as the product is hand-made.

HENDI

617847 617830 617878 617854 617823 617809

Lilly Codroipo is the best known Italian manufacturer of professional pizza accessories

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	**160,00**
617847	1700x500	**208,00**

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	**174,00**
617823	1700x500	**223,00**

PIZZA SCOOP AND BRUSH HOLDER - 4 SLOTS
– Wall-mounted.

code	mm	€
617755	400x220x(H)140	**91,50**

* Dimensions may vary slightly, as the product is hand-made. 617755

ORCHIDEA PIZZA SCOOP
– Lightweight and durable, made of anodized aluminum.
– Sharpened rim and microperforation of the surface for easy levering and scooping of pizza.

code	mm	€
617854	1700x330	**147,00**
617878	1700x500	**186,00**

PIZZA SCOOP FOR TUNNEL OVENS
– Made of stainless steel, plastic handles.

code	ø	length (mm)	€
617687	ø330	(L)500	**57,50**
617694	ø400	(L)570	**64,00**

617694

HENDI

855546

855553

855584

FLEXIBLE PIZZA DOUGH CUTTER
– Made of stainless steel., plastic handle.

code	mm	€
855546	(L)120	18,50

PIZZA DOUGH CUTTER
– Made of stainless steel., plastic handle.

code	mm	€
855553	(L)120	20,00
855560	(L)160	23,50

PIZZA WIDE SPATULA
– Made of stainless steel., plastic handle.

code	mm	€
855584	(L)260	18,50

855591

855614

855577

PIZZA SPATULA
– Made of stainless steel., plastic handle.

code	mm	€
855591	280x90x(H)30	21,50

PIZZA SPATULA
– Made of stainless steel., plastic handle.

code	mm	€
855614	(L)330	27,00

PIZZA SPATULA
– Made of stainless steel., plastic handle.

code	mm	€
855577	(L)370	36,00

523919

617717

855522

PIZZA PEEL
– Made of stainless steel., plastic handle.

code	mm	€
523919	120x250	41,50

PAN GRIPPER
– Made of stainless steel., plastic handle.

code	mm	€
617717	(L)250	42,50

PIZZA SAUCE LADLE, FLAT
– Made of stainless steel., plastic handle.

code	-	€
855522	90 g	32,00

617021

617038

PIZZA SLICER

code	mm	€
617021	ø100x260	62,50

PIZZA SLICER - CURVED

code	mm	€
617038	ø100x120	62,50

* Dimensions may vary slightly, as the product is hand-made.

HENDI

Prices net of VAT

PIZZA PLATES SPECIALE

– Made of very durable porcelain, these plates are perfect for heavy use in professional catering establishments.
– The snow-white plates are available in sizes with the diameter of 28 and 33 cm and are complemented with elements in trendy colours; they go together perfectly

and bring out the appearance of the dish, making it look even tastier.
– The decoration is protected by glaze, which makes the plates dishwasher and microwave safe.

774847

PIZZA PLATE SPECIALE

code	order unit	mm	€
774830	6	ø280	5,30
774847	6	ø330	7,25

774892

PIZZA PLATE SPECIALE DECORATED

code	order unit	mm	€
774892	6	ø330	8,90

774885

PIZZA PLATE SPECIALE GRANITE

code	order unit	mm	€
774885	6	ø330	7,25

774861

PIZZA PLATE SPECIALE YELLOW

code	order unit	mm	€
774861	6	ø330	7,25

774854

PIZZA PLATE SPECIALE GRAY

code	order unit	mm	€
774854	6	ø330	7,25

774878

PIZZA PLATE SPECIALE ORANGE

code	order unit	mm	€
774878	6	ø330	7,25

769928

PASTA PLATE SPECIALE

code	order unit	mm	€
769928	6	ø265	8,90

777855

PIZZA PLATE SPECIALE BAROCCO

code	mm	€
777855	ø330	8,35

769935

PASTA PLATE SPECIALE BAROCCO

code	mm	€
769935	ø275	8,35

769911

PASTA PLATE CRETE

code	order unit	mm	€
769911	6	ø330	8,90

769904

PASTA PLATE CRETE

code	order unit	mm	€
769904	6	ø265	8,90

wash

617069

PIZZA PAN

– Made of blue steel.
– Ideal for uniform pizza baking.
– Pan thickness: 0.75 mm
– Suitable for using in a wood-burning oven.

code	mm	€
617069	ø200x(H)25	4,75
617076	ø220x(H)25	5,60
617083	ø240x(H)25	6,15
617090	ø260x(H)25	6,70
617106	ø280x(H)25	7,50
617205	ø300x(H)25	8,10
617304	ø320x(H)25	8,35
617403	ø360x(H)25	8,65
617410	ø400x(H)25	10,00
617427	ø450x(H)38	11,50
617434	ø500x(H)38	16,00
617489	ø600x(H)25	22,50

wash

617922

PIZZA PAN

– Made of carbon steel with aluminum coating.
– Ideal for uniform pizza baking.
– Pan thickness: 0.75 mm.

code	mm	€
617885	ø200x(H)25	6,40
617892	ø220x(H)25	7,80
617908	ø240x(H)25	8,10
617915	ø260x(H)25	8,35
617922	ø280x(H)25	8,90
617939	ø300x(H)25	8,90
617946	ø320x(H)25	9,75
617953	ø360x(H)25	13,50
617960	ø400x(H)25	16,50
617977	ø450x(H)38	21,50
617984	ø500x(H)38	23,00
617991	ø600x(H)25	36,00

food contact | oven | wash | micro

NEW

616918

PERFORATED PIZZA PAN

– For use in restaurants, canteens and hotels serving pizza.
– The pizza screen is made of carbon steel covered with iron oxide which ensures excellent corrosion protection.
– Even baking thanks to special sheet perforation.
– Holes measuring: Ø 3mm.
– Heat resistance up to: 420°C.
– Food contact safe.
– Suitable for oven use.
– ATTENTION: Not dishwasher safe nor microwave safe.

code	mm	€
616918	ø280x(H)25	8,35
616901	ø260x(H)25	7,50
616925	ø300x(H)25	9,20
616932	ø340x(H)25	9,75
616949	ø400x(H)25	13,00

HENDI

808276

PIZZA PAN RECTANGULAR
– Made in blue steel. Ideal for uniform heat distribution when baking.

code	mm	€
808276	600x400x(H)25	**24,00**
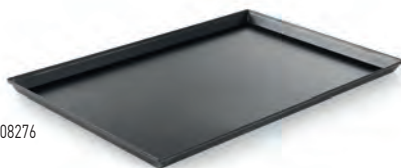
PIZZA SCREEN
– Ideal for uniform pizza baking.
– Made of aluminium.

code	mm	€
617502	ø230	**2,80**
617519	ø250	**3,10**
617526	ø280	**3,35**
617533	ø300	**3,90**
617540	ø330	**4,20**
617557	ø360	**4,75**
617564	ø400	**5,60**
617465	ø430	**5,85**
617571	ø450	**6,15**
617588	ø508	**8,10**
617595	ø600	**14,00**

617533

505540

ø500 and 600 mm have a reinforced bottom

PIZZA BOARD
– Made of raw beech wood.
– With grooves to assist cutting into 6 equal parts.

code	mm	€
505540	ø300	**13,50**
505557	ø350	**15,00**
505564	ø400	**16,00**
505571	ø450	**18,00**
505588	ø500	**26,50**

810361

PIZZA SCREEN/PAN RACK
– Holds up to 14 pizza screens or pans.

code	mm	€
810361	300x305x(H)680	**66,50**

709887

709870

PIZZA DELIVERY BAG 35 CM KITCHEN LINE
– Fits 4 pizza boxes of 35x35 cm.
– Made from durable and easy to clean polyester.
– Outside made from 600D polyester and the inside is made from 210D polyester.
– Pizza compartment is padded with 5 mm thick foam.
– Closed with velcro, easy to adjust.
– The large handle makes carrying comfortable.
– Fitted with top transparent pocket for bills.

code	mm	€
709887	360x360x(H)200	**20,50**

PIZZA DELIVERY BAG 45 CM KITCHEN LINE
– Fits 4 pizza boxes of 45x45 cm.
– Made from durable and easy to clean polyester.
– Outside made from 600D polyester and the inside is made from 210D polyester.
– Pizza compartment is padded with 5 mm thick foam.
– Closed with velcro, easy to adjust.
– The large handle makes carrying comfortable.
– Fitted with top transparent pocket for bills.

code	mm	€
709870	460x460x(H)210	**27,50**

709764

LUNCHBOX BAG
– High-quality, three-layer insulation maintains the right temperature of hot and cold food, ensuring customer satisfaction:
– durable, waterproof polyester exterior, easy to clean.
– PE foam layer between the walls.
– aluminium film on the inside insulates and reflects heat and is easy to keep clean.
– Flap with magnet seals lid tightly.
– On top of the bag there is a pocket closed with a Velcro flap.
– Transparent pocket on front of bag for bills, flyers, etc.
– 2 handles with rubber grips for easy carrying.
– 2 plywood plates stiffen the side walls, stabilizing the bag with the load during transport (to be mounted separately).
– Holds 6 (709764), 8 (709771), 12 (709788) and 12 (709795) 200x250 mm lunch boxes respectively.

code		mm	int. mm	€
709764	6 lunchbox	480x300x(H)270	440x280x(H)260	**68,50**
709771	8 lunchbox	540x460x(H)200	505x430x(H)175	**85,00**
709795	12 lunchbox	550x460x(H)360	515x445x(H)340	**103,00**
709788	16 lunchbox	700x290x(H)350	670x270x(H)340	**92,50**

HENDI

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®

CAMBRO

Foldable, convenient to store

Durable and thick nylon material

Vinyl interior allows easy cleaning

High density insulation layer maintains adequately high or low temperature of food

Sewn on high endurance straps

Pocket for receipts

Accommodates GN 1/1 containers

Camchiller® chilling plates (CP3253443) or Camwarmer® warming plates (HP3253444)

GBD101011110   GBD121515110   GBD211417110

– Cambro insulated bag – perfect for delivering food to customers.
– Indispensable equipment of food service establishments and restaurants.
– Nylon coating for effective moisture wicking.
– Reliable insulation layer maintains the food temperature (hot or cold).
– Convenient bag opening.

– 2 durable handles guarantee food stability during delivery to the customer.
– Large, transparent pocket for receipts.
– Easy-to-clean vinyl interior of the bag.
– Compact foldable design for easy storage.
– Colour: black.

code	mm	€
GBD211417110	535x355x(H)430	**134,00**
GBD101011110	255x255x(H)280	**73,50**
GBD121515110	305x380x(H)380	**106,00**

Watch the video

LUNCHBOX BAG
– Made of durable polyester, easy to keep clean.
– High-quality insulation maintains the right temperature of hot and cold food.
– Tight zipper closure.
– Large compartment holds up to 6 lunchboxes with dimensions of 200x250 mm.
– Top-loaded for quick packing and unpacking of the bag.
– Removable Velcro-fastened partition that divides the bag's interior into two compartments.
– Two handles for convenient carrying.
– Transparent pocket for documents.

code	mm	€
709849	450x290x(H)300	**34,00**

709849

Top transparent pocket for bills.

Anti-slip plastic handle.

Removable frame.

Extra insulation.

Watch the video

PIZZA DELIVERY BAG
– Tight shutter easy to adjust.
– Made of tough and easy to clean material.
– Top transparent pocket for bills.

code		mm	€
709825	4 kartony	360x360x(H)200	**33,50**
709818	4 kartony	460x460x(H)210	**40,00**
709863	2 kartony	650x650x(H)150	**73,50**

709818

HENDI

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®

CAMBRO

Long hook-and-loop fastener protect the bag from opening

Very big pocket for receipts

Reinforced seams guarantee even greater durability

Two very durable nylon straps

High density insulation layer

GBP220110

Durable and stain-resistant polyester top layer. Suitable for cleaning.

Effective humidity control and industry-leading temperature support level

Big flap allows to tightly close the bag

GBP216110

GBP318110

– Insulated bag for safe delivery of pizza to the customers.
– Perfect for pizza restaurants and food service establishments serving pizza.
– Made of the highest quality material: double-functional, thick polyester (600 denier).
– High density insulation layer maintains right temperature of

the food inside.
– Proper ventilation of the interior ensures the air supply.
– Easy to clean – dishwasher safe.
– 2 durable, lightweight handles for stable food transportation.
– Transparent pocket for receipts.
– Colour: black.

code	capacity	mm	€
GBP216110	2 pizza boxes ø406 mm or 3 pizza boxes ø355 mm	420x460x(H)165	**50,00**
GBP318110	3 pizza boxes ø457 mm or 4 pizza boxes ø406 mm	445x510x(H)190	**62,50**
GBP518110	5 pizza boxes ø457 mm or 6 pizza boxes ø406 mm	495x495x(H)320	**86,50**
GBP220110	2 pizza boxes ø510 mm or 3 pizza boxes ø457 mm	430x550x(H)165	**80,00**

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.
– Can hold up to 10 pizza-boxes.
– Compartment has two layers of insulation, PE foam and aluminium foil.

– One side of the backpack can be opened with a zipper for easy access.
– With large padded carrying handles on the top and a transparent card holder on the back.
– Reflector strip fitted on the outside for extra safety.

code	mm	€
709801	410x410x(H)490	**115,00**

HENDI

Prices net of VAT

INSULATED, FOLDABLE BACKPACK WITH REMOVABLE COMPARTMENT.
PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®

CAMBRO

Straps for comfortable carrying

Reflective tape increases visibility and safety

Padded straps ensure comfortable adjustment for every person

Two buckles and hook-and-loop fastener allow to safely close the backpack

GBBP151417110

GBBP111417110

Removable mobile phone pocket

Side pockets for small items, such as spices or cutlery

Adjustable plastic buckle on chest keeps backpack in place

Foldable, convenient to store

– Thermo-insulated backpack perfect for restaurants, food service establishments and fast food outlets.
– Essential for couriers delivering ready-made meals on bicycles, scooters or motorbikes.
– A special thermal divider inside the backpack's compartment allows the courier to carry hot and cold food at the same time.
– Top and front opening facilitates putting ready meals inside and taking them out.
– High density insulation layer maintains right temperature of the food inside the compartment.
– Durable and comfortable backpack straps guarantee comfort of carrying and stabilization of the backpack contents during transport.

– Removable, handy mobile phone pocket clipped to the strap.
– Additional side handles allow the courier to carry the product in their hand.
– Pockets for spices, cutlery and other small items.
– Backpack is closed with buckles and hook-and-loop fasteners.
– Additional chest buckle keep the backpack in an upright position.
– Reflector tape increases visibility and safety of the courier while riding a bike, scooter or motorcycle.
– The backpack can be folded for convenient storage.
– Vinyl interior of the product for easy cleaning.
– Colour: black.

code	mm	€
GBBP151417110	355x380x(H)430	**194,00**
GBBP111417110	355x280x(H)430	**185,00**

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
€	**1 990,00**	**2 310,00**	**2 670,00**

Door opening system to facilitate taking grates out

Independently controlled heating zones

Removable dripping tray

HENDI

Prices net of VAT
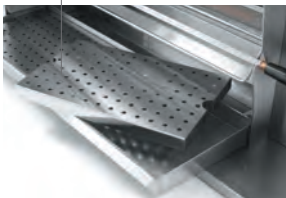
CHICKEN ROTISSERIE ELECTRIC

NEW S.S. stainless steel | indoor

- Housing and chamber made of stainless steel.
- Doors made of tempered glass.
- Door handles and spit grips made of heat-resistant synthetic resin.
- Right side door opens with right side of housing for easy spit insertion.
- Fitted with chamber light.
- The power can be controlled for each heater independently.

- Removable grease and residue collecting tray.
- Spit and handle length: 950 mm; usable spit length: 740 mm.
- Spit diameter: 12×12 mm.
- Accessories in the set: roasting spits, thumb screws, spacers, spit wrench.
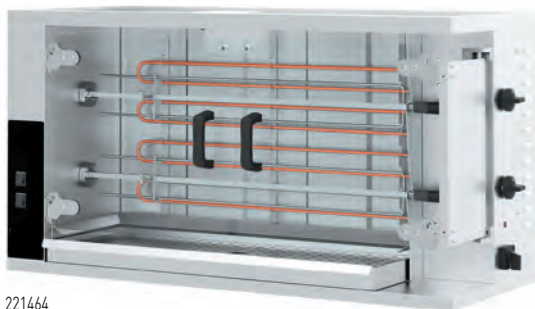
221464
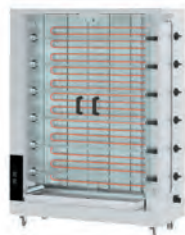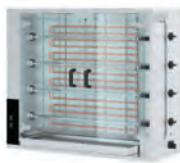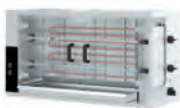
code	221464	221471	221488
capacity	8-10 chickens	16-20 chickens	24-30 chickens
number of rotate spits	2	4	6
dimensions	1150x550x(H)610 mm	1150x550x(H)980 mm	1150x550x(H)1520 mm
power	6 kW	12 kW	18 kW
voltage	400 V	400 V	400 V
€	**1 670,00**	**2 500,00**	**3 060,00**

KEBAB GRILL & KNIFE

- For natural gas, can be converted to propane with included converter set.
- Fitted with thermocouple.
- Grill distance adjustment.
- 2 swing stainless steel insulated screens (right and left), removable.
- Stainless steel housing.
- Burner screen made of AISI-310 stainless steel.
- Power connection required.

S.S. stainless steel

MADE IN TURKEY

Motor on top, can turn clockwise and counterclockwise

Motor can rotate both ways

Wide reflection screens

3 heating zones power 9,75 kW

Equipped with 4 burners

Removable drip tray

143087

226001
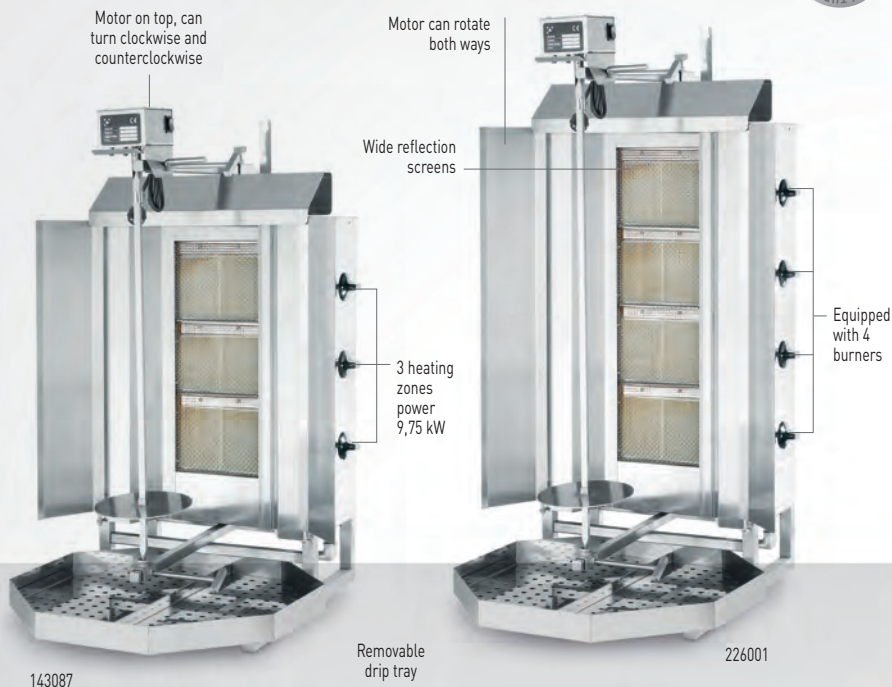
KEBAB GRILL GAS PROFI LINE
- 3 burners of total power 9.75 kW.
- Grill length: 725 mm, capacity up to 40 kg, maximum meat roll dimensions ø400x(H)510 mm.
- Dimensions including dripping and meat tray: 550x700x(H)960 mm. Weight: 25 kg.

code	kW[HS]	mm	€
143087	9.75	470x550x(H)960	**889,00**

KEBAB GRILL GAS PROFI LINE
- For natural gas, can be converted to propane with included converter set.
- Fitted with thermocouple.
- Grill distance adjustment.
- Burners power 12 kW.
- Delivered with reflection screens.
- Grill length: 900 mm.
- Capacity: up to 80 kg.
- Weight 30 kg.

code	kW[HS]	mm	€
226001	12	470x550x(H)1150	**1 020,00**

HENDI

Prices net of VAT

Motor on top, can turn clockwise
and counterclockwise

S.S.
stainless steel

ROBAX glass

4 heating zones
power 7,2 kW

226018

KEBAB KNIFE

code	thickness (mm)	blade length (mm)	€
840856	2	550	**35,00**
840849	2	500	**32,50**
841402	3	550	**38,50**
841396	3	500	**39,50**
841389	3	450	**36,50**

1 2 3 4 5

KEBAB GRILL PROFI LINE ELECTRIC
– Stainless steel housing 4 heating zones sealed in ROBAX glass,
  approx. 1.8 kW each, switched on separately
– Each zone with a switch and 5 heat levels: 0-1-2-3-MAX
– Top-mounted reversible motor
– Adjustment of distance of the spit from heating elements
  2 tilting stainless steel reflection screens: 155x(H)765 mm
  (right and left)
– Spit dimensions: 12x12x(H)890 mm, usable length: 650 mm
– Plate diameter: ø180 mm
– Meat weight from 40 to 60 kg, maximum meat dimensions:
  ø300x(H)650 mm
– Removable dripping tray
– Weight: 30 kg

code	V	W	mm	€
226018	400	7200	550x700x(H)1120	**1 390,00**

XL
→ |545 mm| ←

3000 W
230 V

263624

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	548x415x(H)210	**361,00**

BAROCCO

HENDI

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)115	345,00

267226

KEBAB KNIFE ELECTRIC PROFI LINE
– Designed for the restaurant industry for cutting all kinds of roast kebab meat.
– Stainless steel blade.
– Set includes: blade sharpener, replacement blade, power supply cord and tools.
– Easy adjustment of slice thickness.
– Blade guard to ensure safety while cutting.
– Blade diameter: 80 mm.
– Speed: 5000 RPM.
– Weight: 1 kg.

code	V	W	mm	€
267226	230	90	215x115x(H)106	611,00

267240

KEBAB KNIFE ELECTRIC
– For slicing döner kebab, shawarma, gyro, etc.
– 2 stainless steel Ø 100 mm blades, 1 smooth and 1 serrated.
– Blade spins at 2600 RPM and can slice up to 60 kg/h.
– Easily adjustable slicing thickness from 0 mm up to 8 mm.
– Blade cover made of stainless steel ensures safety during cutting.
– Handle and motor housing made of anti-slip material.
– ON/OFF switch integrated with the housing.
– Overload protection with a reset button.
– Blade sharpening stone included.
– Weight 1 kg.

code	V	W	mm	€
267240	230	80	202x152x(H)182	180,00

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 1,3 kg.

code	V	W	mm	€
267257	230	80	199x152x(H)184	309,00

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	382x440x(H)340	**39,50**

224830

S.S. stainless steel

PASTA MAKER ELECTRIC

– Perfect for making fresh pasta (max. width: 170 mm).
– Cover equipped with safety switch.
– Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
– Three rollers/cutters: dough roller, tagliatelle cutter (6,25 mm) and fettuccine cutter (2 mm). The rollers and cutters are made of 430 stainless steel.

code	V	W	mm	€
224847	230	70	258x218x(H)232	**202,00**

Watch the video

224847

392

HENDI

Prices net of VAT

wash

226407

Watch the video

PASTA MAKER
– Perfect for preparing fresh pasta (max. width: 140 mm).
– Suitable for table mounting, manual operation.
– Knob for adjusting pasta thickness - from 0,2 up to 2,2 mm.
– Double blade - two types of pasta can be prepared:
  tagliatelle 2 mm and fettuccine 6,5 mm.

code	mm	€
226407	180x130x(H)205	**100,00**

wash

226414

PASTA MAKER ELECTRIC
– Perfect for preparing fresh pasta (max. width: 140 mm).
– Knob for adjusting pasta thickness - from 0,2 up to 2,2 mm.
– Double blade - two types of pasta can be prepared:
  tagliatelle 2 mm and fettuccine 6,5 mm.
– Suitable for table mounting and manual operation.

code	V	W	mm	€
226414	230	80	200x185x(H)160	**211,00**

Stainless
steel roller

CHEESE-GRATING MACHINE
– Capacity of 30 kilos per hour.
– Functional and practical, stable body.
– Despite its small size, the device offers high performance.
– Ideal for grating Parmesan cheese and other hard cheeses.
– Motor is protected against overloading.
– Provided with grated cheese container 1,3 L.
– Speed: 1400 RPM.
– Cylinder diameter Ø 110x60 mm.
– Weight 8 kg.

code	-	V	W	mm	€
226827	30 kg/h	230	380	280x250x(H)310	**453,00**

Watch the video

226827

S.S.
stainless steel

201619

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 and electric knife for cutting off pasta need to be ordered separately

code	V	W	mm	€
201619	230	370	300x550x(H)540	**2 030,00**

BIGOLI EXTRUDER DIE

– An extruder die for preparing thick pasta strands
– 22 holes measuring ø3 mm each

code	€
229347	**86,00**

PAPPARDELLE EXTRUDER DIE

– An extruder die for preparing thick pasta strips
– 5 holes measuring 16x1 mm each

code	€
229385	**84,50**

FETTUCINE EXTRUDER DIE

– An extruder die for preparing thin pasta strips
– 15 holes measuring 8x1 mm each

code	€
229354	**84,50**

SFOGLIA EXTRUDER DIE

– An extruder die for preparing sheets of puff pastry
– 1 hole for producing a whole sheet of dough; it's 155 mm long and 1-4 mm thick

code	€
229392	**89,00**

FUSILLI EXTRUDER DIE

– An extruder die for preparing pasta formed in a corkscrew shape
– 5 holes measuring ø9 mm each

code	€
229361	**84,50**

CAPELLI D'ANGELO EXTRUDER DIE

– An extruder die for preparing very thin pasta strands
– 22 holes measuring ø1 mm each

code	€
229408	**84,50**

CASARECCE EXTRUDER DIE

– An extruder die for preparing twisted home-made pasta
– 5 holes in an S-shaped form measuring 9x5 mm each

code	€
229378	**84,50**

GNOCCHI EXTRUDER DIE

– An extruder die for preparing thick dumplings
– 1 hole measuring ø12 mm

code	€
229415	**84,50**

SPAGHETTI EXTRUDER DIE

– An extruder die for preparing traditional spaghetti strands
– 22 holes measuring ø2 mm each

code	€
229484	**84,50**

HENDI

975534

RAVIOLI MOULD
- Classic ravioli mould
- Made of die-cast aluminium
- Base made of painted steel
- Rubber feet
- 36 moulds 30x30x(H)8 mm
- Wooden rolling pin included

code	mm	€
975534	320x137x(H)18	**27,50**

975541

CHEF RAVIOLI MOULD
- Round ravioli mould
- Die-cast aluminium mould
- Base made of painted steel
- Rubber feet
- 12 moulds 52x52x(H)12 mm
- Mould diameter 39 mm
- Wooden rolling pin included

code	mm	€
975541	335x114x(H)22	**27,50**

PASTA COOKER
- Suitable for medium-sized catering establishments, designed for preparing delicious pasta, dumplings or even boiled vegetables.
- Container capacity: 10 L.
- Direct connection to water mains.
- Fresh water valve knob located in the front panel.
- Temperature adjustment using knob with thermostat.
- Control light signalling that the set temperature has been reached.
- Removable spout to drain water.
- Mechanical protection against accidental opening of the discharge valve.
- Basket handles for easy straining.
- Includes 2 x 100x292x(H)158 mm baskets and lid.
- Work top made of AISI 304 stainless steel.
- Other housing made of AISI 430 stainless steel (except for work top).
- AISI 316 stainless steel container.
- Overheating protection with a fuse on the front control panel.
- Non-slip feet.
- Weight: 19 kg.

238899

Includes a 2 baskets and a lid

code	V	W	mm	€
238899	230	3500	330x600x(H)380	**1 420,00**

BASKET FOR PASTA COOKER

code	-	mm	€
943465	single - 2 per chamber	100x292x(H)158	**114,00**

943465

PROFI LINE | 800 SERIES

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Self-closing lockable door(s) with comfortable curved door handle(s).
- Forced air cooling with auto-defrost, compressor placed above the chamber.
- 60 mm thick polyurethane foam insulation.

- With adjustable shelving, fits containers up to GN 2/1.
- Digital display and electronic thermostat.
- Fitted with 4 wheels of which 2 are castor wheels.
- Climate class: 5.
- Coolant: R600a.

R600a R290 COOLANT

Watch the video

232118
232132

SHELF FOR COOLING AND FREEZING CABINETS GN 2/1, WHITE

- Steel shelf, covered with white polyethylene, wired.
- Size – GN 2/1.
- Net weight: 2.4 kg.

code	mm	€
801888	530x650	19,50

Chamber and outer housing made of stainless steel

232125
232149

SET OF 4 FEET FOR REFRIGERATORS AND FREEZERS

- 4 stainless steel feet, adjustable up to 60 mm
- Diameter: 55 mm

code	€
941072	72,00

type	cooling, 1-door	freezing, 1-door	cooling, 2-door	freezing, 2-door
	B	C	B	C
code	232118	232132	232125	232149
capacity	670 l	670 l	1300 l	1300 l
dimensions	730x805x(H)2065 mm	730x805x(H)2065 mm	1314x805x(H)2065 mm	1314x805x(H)2065 mm
chamber dimensions	610x635x(H)1540 mm	610x635x(H)1540 mm	1194x635x(H)1540 mm	1194x635x(H)1540 mm
range	0/8°C	-22/-17°C	0/8°C	-22/-17°C
coolant	R600a (110 g)	R290 (120 g)	R600a (140 g)	R290 (150 g)
energy class	B	C	B	C
shelves	4 x GN 2/1 (650x530 mm)*	4 x GN 2/1 (650x530 mm)*	4+4 x GN 2/1 (650x530 mm)*	4+4 x GN 2/1 (650x530 mm)*
average daily power consumption	1,26 kWh	4,99 kWh	2,01 kWh	8,19 kWh
power/voltage	220 W/230 V	600 W/230 V	350 W/230 V	980 W/230 V
weight	107 kg	115 kg	171 kg	177 kg
€	1 530,00	1 770,00	2 310,00	2 590,00

Fitted with wheels

Dynamic forced cooling

Self-closing, lockable door

396 * Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

HENDI

Prices net of VAT

REFRIGERATORS & FREEZERS PROFI LINE | 700 SERIES

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Self-closing lockable door(s) with comfortable curved door handle(s).
- Forced air cooling with auto-defrost, compressor placed above the chamber.
- 50 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- Fitted with 4 wheels of which 2 are castor wheels.
- Climate class: SN-ST.

Arktic

S.S. stainless steel

cooling

233108
233115

R600a
R290

233122
233139

Chamber and outer housing made of stainless steel

SET OF 4 FEET FOR REFRIGERATORS AND FREEZERS
- 4 stainless steel feet, adjustable up to 60 mm
- Diameter: 55 mm

code	€
941072	72,00

	C	D	C	D
type	cooling, 1-door	freezing, 1-door	cooling, 2-door	freezing, 2-door
code	233108	233115	233122	233139
capacity	410 l	440 l	900 l	900 l
dimensions	600x740x(H)1950 mm	600x740x(H)1950 mm	1200x740x(H)1950 mm	1200x740x(H)1950 mm
chamber dimensions	500x540x(H)1380 mm	500x540x(H)1380 mm	1100x540x(H)1380 mm	1100x540x(H)1380 mm
range	0/8°C	-22/-17°C	0/8°C	-22/-17°C
compressor	EMT65HLT power 1/4 KM	NE2124Z power 1/2 KM	EG AS100HLR power 1/3 KM	NEK2150GK power 3/4 KM
coolant	R600a (80 g)	R290 (90 g)	R600a (130 g)	R290 (150 g)
energy class	C	D	C	D
climate class	5	4	5	4
shelves	4 x 485x525 mm*	4 x 485x525 mm*	4+4 x 525x530 mm*	4+4 x 525x530 mm*
average daily power consumption	1,43 kWh	5,78 kWh	2,18 kWh	9,17 kWh
power/voltage	290 W/230 V	600 W/230 V	450 W/230 V	750 W/230 V
weight	82 kg	82 kg	132 kg	132 kg
€	**1 450,00**	**1 810,00**	**2 030,00**	**2 310,00**

Electronic temperature controller

Chamber made of stainless steel

Ergonomic handle

HENDI

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

REFRIGERATORS AND FREEZERS PROFI LINE 420+420 L I 890+420 L

Arktic

S.S. stainless steel

cooling

- – 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.

R600a R290 COOLANT

Chamber and outer housing made of stainless steel

233146

233153

type	refrigerator-freezer, 2-door	refrigerator-freezer, 3-door
code	233146	233153
capacity	420+420 l	890+420 l
dimensions	1200x740x(H)1950 mm	1800x740x(H)1950 mm
chamber dimensions	refrigerator – 550x540x(H)1380 mm freezer – 550x540x(H)1380 mm	refrigerator – 1100x540x(H)1380 mm freezer – 600x540x(H)1380 mm
range	0/8°C, -17/-22°C	0/8°C, -17/-22°C
compressor	refrigerator – EMT65HLR power 1/4 KM freezer – NE2134Z power 1/2 KM	2x NE2134Z power 1/2 KM each
coolant	refrigerator – R600a (80 g) freezer – R290 (90 g)	refrigerator – R600a (130 g) freezer – R290 (90 g)
energy class	D	D
shelves	4+4 x 510x525 mm*	refrigerator – 8x 525x530 mm freezer – 4x 510x525 mm
average daily power consumption	8,22 kWh	9,32 kWh
power/voltage	870 W/230 V	1150 W/230 V
weight	158 kg	207 kg
€	**2 700,00**	**3 140,00**

Dynamic forced cooling

Self-closing, lockable door

SET OF 4 FEET FOR REFRIGERATORS AND FREEZERS
- – 4 stainless steel feet, adjustable up to 60 mm
- – Diameter: 55 mm

code	€
941072	**72,00**

398 * Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

HENDI

Prices net of VAT

REFRIGERATOR & FREEZER COUNTERS PROFI LINE | 700 SERIES

Arktic S.S. stainless steel cooling

– Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
– Self-closing doors fitted with comfortable handles.
– Work surface fitted with a 40 mm high ridge at the back (except 233764).

– Forced air cooling with auto-defrost, compressor placed next to the chamber.
– 50 mm thick polyurethane foam insulation.
– With adjustable shelving, fits containers up to GN 1/1.
– Digital display and electronic thermostat.
– With 4 adjustable stainless-steel feet.

R600a R290 COOLANT

Chamber and outer housing made of stainless steel

4 SHELVES ON GUIDES GRATIS!

232040
232064

233764

232071

6 SHELVES ON GUIDES GRATIS!

232057
232699

DRAWER WITH RAILS – 2-PIECE SET

code	mm	€
232071	300x545x(H)145	**556,00**

	A	B	C	A	C
type	cooling, 2-door	cooling, 4-door	freezing, 2-door	cooling, 3-door	freezing, 3-door
code	232040	233764	232064	232057	232699
capacity	280 l	280 l	280 l	420 l	420 l
dimensions	1360x700x(H)850 mm	1360x700x(H)850 mm	1360x700x(H)850 mm	1795x700x(H)850 mm	1795x700x(H)850 mm
chamber dimensions	822x570x(H)580 mm	822x570x(H)580 mm	822x570(H)580 mm	1257x570(H)580 mm	1257x570(H)580 mm
range	0/8°C	0/8°C	-22/-17°C	0/8°C	-22/-17°C
compressor	EMT65HLR power 1/4 KM	EMT65HLR power 1/4 KM	EGU130HLR power 1/2 KM	EGAS100HLR power 1/3 KM	NEK2140Z power 2/3 KM
coolant	R600a (120 g)	R600a (120 g)	R290 (140 g)	R290 (130 g)	R290 (140 g)
energy class	A	B	C	A	C
shelves	2+2 x GN 1/1*	4	2+2 x GN 1/1*	2+2+2 x GN 1/1*	2+2+2 x GN 1/1*
average daily power consumption	1,34 kWh	1,34 kWh	3,97 kWh	1,73 kWh	5,09 kWh
power/voltage	250 W/230 V	250 W/230 V	600 W/230 V	400 W/230 V	600 W/230 V
weight	95 kg	95 kg	95 kg	120 kg	120 kg
€	**1 590,00**	**2 450,00**	**1 880,00**	**1 780,00**	**2 160,00**

HENDI

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

REFRIGERATORS AND FREEZERS KITCHEN LINE 580 L AND 1 300 L

– Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
– Fan-assisted static cooling, compressor in the bottom.
– With particle filter.
– Climate class: 4.
– Cooling chamber fits Gastronorm 2/1.

– 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

R600a
R290

232729
232514

SHELF FOR COOLING AND FREEZING CABINETS GN 2/1, WHITE

– Steel shelf, covered with white polyethylene, wired.
– Size – GN 2/1.
– Net weight: 2.4 kg.

code	mm	€
801888	530x650	**19,50**

Chamber and outer housing made of stainless steel

SET OF 4 FEET FOR REFRIGERATORS AND FREEZERS

– 4 stainless steel feet, adjustable up to 60 mm
– Diameter: 55 mm

code	€
941072	**72,00**

232736
232521

type	cooling, 1-door	freezing, 1-door	cooling, 2-door	freezing, 2-door
code	232729	232514	232736	232521
capacity	580 l	580 l	1300 l	1300 l
dimensions	685x800x(H)2100 mm	685x800x(H)2100 mm	1382x800x(H)2100 mm	1382x800x(H)2100 mm
chamber dimensions	565x640x(H)1525 mm	565x640x(H)1525 mm	1262x640x(H)1525 mm	1262x640x(H)1525 mm
range	-5/5°C	-18/-12°C	-5/5°C	-18/-12°C
coolant	R600a (120 g)	R290 (120 g)	R290 (110 g)	R290 (150 g)
energy class	D	D	D	D
shelves	4 x GN 2/1	4 x GN 2/1	4+4 x GN 2/1	4+4 x GN 2/1
average daily power consumption	2,5 kWh	6,79 kWh	3,77 kWh	10,6 kWh
power/voltage	350 W/230 V	500 W/230 V	320 W/230 V	900 W/230 V
weight	110 kg	120 kg	180 kg	190 kg
€	**1 340,00**	**1 490,00**	**1 950,00**	**2 350,00**

Electronic temperature controller

Fan-assisted static cooling

Self-closing, lockable door

COOLING

HENDI

KITCHEN LINE | 600 SERIES

Arktic

S.S. stainless steel

cooling

– 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).

COOLANT
R600a
R290
COOLANT

Chamber and outer housing made of stainless steel

233344
233351

233382
233399

type	cooling, 2-door	freezing, 2-door	cooling, 3-door	freezing, 3-door
code	233344	233351	233382	233399
capacity	166 l	166 l	291 l	291 l
dimensions	1200x600x(H)800 mm	1200x600x(H)800 mm	1800x600x(H)800 mm	1800x600x(H)800 mm
chamber dimensions	800x480x(H)580 mm	800x480x(H)580 mm	1400x480x(H)580 mm	1400x480x(H)580 mm
range	0/8°C	-22/-17°C	0/8°C	-22/-17°C
compressor	EMT65HLR power 1/4 KM	NE2134Z-263CA power 1/2 KM	FFI10HAK power 1/3 KM	NEK2140GZ-269GA power 1/2 KM
coolant	R600a (100 g)	R290 (90 g)	R600a (100 g)	R290 (90 g)
energy class	B	C	B	C
climate class	5	4	5	4
shelves	1+1 x 390x428 mm*	1+1 x 390x428 mm*	2x 430x428 mm + 1x 490x428 mm*	2x 430x428 mm + 1x 490x428 mm*
average daily power consumption	2,06 kWh	4,5 kWh	2,36 kWh	5,48 kWh
power/voltage	270 W/230 V	550 W/230 V	270 W/230 V	550 W/230 V
weight	74 kg	74 kg	100 kg	100 kg
€	**1 370,00**	**1 620,00**	**1 610,00**	**1 950,00**

Electronic temperature controller

Forced air cooling

Shelve placing adjustable

REFRIGERATED COUNTERS WITH STAINLESS STEEL WORKTOP

Arktic ❄

S.S.
stainless steel

❄
cooling

– Inner and outer casing made of high-grade AISI 201 stainless steel
– Worktop made of AISI 201 stainless steel, filled with chipboard for strengthening
– Static refrigeration supported by internal fan
– Climate class: 4
– Versions with drawers are excellent for 1/1, 2x 1/2 or 3x 1/3 GN containers

R290 · COOLANT · COOLANT

236154

Chamber and outer housing made of stainless steel

COOLING

236130

236147

type	cooling, 4 drawers	cooling, 2-door	cooling, 3-door
code	236154	236130	236147
capacity	247 l	247 l	368 l
dimensions	900x700x(H)850 mm	900x700x(H)850 mm	1365x700x(H)850 mm
chamber dimensions	830x595x(H)455 mm	830x595x(H)455 mm	1295x595x(H)455 mm
range	2/8°C	2/8°C	2/8°C
coolant	R290 (55 g)	R290 (55 g)	R290 (60 g)
shelves	4 szuflady	1+1 x 333x560 mm	1+1+1 x 333x560 mm
average daily power consumption	3,39 kWh	3,39 kWh	4,00 kWh
power/voltage	143 W/230 V	143 W/230 V	152 W/230 V
weight	72 kg	72 kg	110 kg
€	**1 840,00**	**806,00**	**1 310,00**

Electronic temperature controller

Steel, plastic-coated grid-type shelves
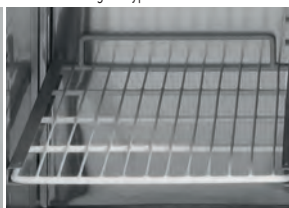
Handles aligned flush with door surface

HENDI

REFRIGERATOR 610 L KITCHEN LINE WITH GLASS DOOR

– Inner and outer casing made of high-grade 403 stainless steel (galvanized steel rear wall)
– Forced cooling, with a bottom aggregate
– Cooling aggregate EMBRACO
– Automatic condensate evaporation
– Chamber dimensions: 565x640x(H)1525 mm
– Digital display, electronic thermostat
– Insulation thickness: 60 mm (material: C5H10)
– Refrigerant: R600a (110 g)
– Climate class: 5
– Smooth operation in ambient temperature of up to 43°C and relative humidity up to 60%
– Average daily electricity consumption: 1,9 kWh
– LED lighting ain the door
– Self-closing door with a lock
– 4 wheels with two brakes
– Compressor: FFI10HAK with 1/3 KM
– Fifth shelf is without guides as a shelf to lay on the bottom of the chamber
– Weight: 133 kg

code	V	W	mm	€
233160	230	280	685x800x(H)2135	1 510,00

Chamber and outer housing made of stainless steel

Watch the video

233160

REFRIGERATOR AND FREEZER COUNTERS, 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

233429		233436
type	cooling, 2-door, glazed	cooling, 3-door, glazed
code	233429	233436
capacity	280 l	420 l
dimensions	1360x700x(H)850 mm	1795x700x(H)850 mm
chamber dimensions	822x570x(H)580 mm	1257x570x(H)580 mm
range	0/8°C	0/8°C
compressor	EMT65HLR power 1/4 KM	FFI10HAK power 1/3 KM
coolant	R600a (120 g)	R290 (130 g)
climate class	5	5
shelves	2+2 x 330x545 mm*	2+2+2 x 330x545 mm*
average daily power consumption	2,62 kWh	3,15 kWh
power/voltage	250 W/230 V	400 W/230 V
weight	100 kg	125 kg
€	1 390,00	1 840,00

Prices net of VAT

HENDI

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

REFRIGERATED COUNTERS WITH SUPERSTRUCTURE AND GRANITE WORKTOP

Arktic S.S. stainless steel · cooling

- Ecological R290 refrigerant
- Inner and outer casing made of high-grade AISI 201 stainless steel
- Digital display, electronic thermostat
- Static refrigeration supported by internal fan

- Climate class: 4
- Worktop opening for GN 1/6 containers
- Worktop made of granite
- Ergonomic handle for door opening

R600a R290 COOLANT

Chamber and outer housing made of stainless steel

236208

236215

type	cooling, 2-door	cooling, 3-door
code	236208	236215
capacity	247 l	368 l
dimensions	900x700x(H)1070 mm	1365x700x(H)1070 mm
chamber dimensions	830x595x(H)455 mm	1295x595x(H)455 mm
worktop opening	for 5x GN 1/6 - (H)150 mm*	for 8x GN 1/6 - (H)150 mm*
range	2/8°C	2/8°C
coolant	R290 (55 g)	R290 (60 g)
shelves	1+1 x 333x560 mm	1+1+1 x 333x560 mm
average daily power consumption	3,5 kWh	4,2 kWh
power/voltage	145 W/230 V	156 W/230 V
weight	92 kg	120 kg
€	**859,00**	**1 410,00**

* Delivered without GN containers

Electronic temperature controller

Steel, plastic-coated grid-type shelves

Worktop made of granite

HENDI

PIZZA COUNTERS

– Inner and outer housing are made of high-quality stainless steel, with granite worktop.
– Doors fitted with comfortable handles.
– Forced air cooling with auto defrost, compressor placed underneath the chamber.
– With adjustable shelving, fits containers up to GN 1/1.
– Digital display and electronic thermostat.
– With 4 adjustable plastic non-slip feet.
– Climate class: SN-T.
– Coolant: R600a.
– All models delivered without GN containers.

232996

2-DOOR PIZZA COOLING TABLE WITH 7 DRAWERS, WITH GRANITE WORKTOP

– Equipped with 7 uncooled drawers of 400x620x(H)65 mm.
– Chamber dimensions: 1480x670x(H)570 mm.
– 60 mm thick polyurethane foam insulation.
– 2 shelves (600x400mm) included.
– Spread load capacity of 15 kg each.
– Energy label (counter only): A (A+++-G).
– Weight: 367 kg.

code	range	V	W	mm	€
232842	-2/8°C	230	250	2010x800x(H)1000	2 420,00

232842

Chamber and outer housing made of stainless steel

THREE DOOR PIZZA COUNTER WITH COOLING DISPLAY 380+40L

– Chamber capacity: 254 l.
– Chamber dimensions: 1295x595x(H)475 mm.
– Includes 3 shelves 335x570 mm, maximum load capacity 15 kg (with evenly distributed load).
– Cooling top unit with static cooling.
– Cooling top unit for 6x GN 1/4, dimensions 1405x335x(H)435 mm.
– Climate class: table: 4, cooling top unit: 5.
– Refrigerant: R600a (70 g + 40 g).
– Average daily electricity consumption: 1.6 kW (table), 1.55 kW (top unit).
– Self-closing door.
– Energy label (counter only): A (A+++-G).
– Weight: 193+41 kg.

code	range	V	W	mm	€
232033	-2/8°C	230	400	1365x700x(H)1030	2 250,00

232033

REFRIGERATED SALAD COUNTERS WITH LIFTABLE COVER

– Inner and outer casing made of high-grade AISI 201 stainless steel
– Static refrigeration supported by internal fan
– Digital display, electronic thermostat
– Automatic condensate evaporation
– Climate class: 4
– The worktop part made of polyethylene is intended for cutting
– Ergonomic door opening handle
– 4 plastic feet

R600a
R290
COOLANT

236161

Chamber and outer housing
made of stainless steel

236178

236246

typ	cooling, 2-door, with lifted cover	cooling, 3-door, with lifted cover	cooling, 2-door, glazed, with lifted cover
kod	236161	236178	236246
capacity	247 l	368 l	247 l
dimensions	900x700x(H)860 mm	1365x700x(H)860 mm	900x700x(H)860 mm
chamber dimensions	830x595x(H)455 mm	1295x595x(H)455 mm	830x595x(H)455 mm
top opening	for 2x GN 1/1 + 3x GN 1/6 – (H)150 mm*	for 4x GN 1/1 – (H)150 mm*	for 2x GN 1/1 + 3x GN 1/6 – (H)150 mm*
range	2/8°C	2/8°C	2/8°C
coolant	R290 (55 g)	R290 (60 g)	R290 (55 g)
shelves	1+1 x 333x560 mm	1+1+1 x 333x560 mm	1+1 x 333x560 mm
average daily power consumption	3,52 kWh	4,1 kWh	3,52 kWh
power/voltage	145 W/230 V	155 W/230 V	145 W/230 V
weight	70 kg	107 kg	70 kg
€	**806,00**	**1 380,00**	**803,00**

REFRIGERATED COUNTERS WITH GN BASIN AND GLASS SUPERSTRUCTURE

Arktic

S.S. stainless steel

cooling

– Inner and outer casing made of high-grade 201 stainless steel
– Static cooling assisted by an internal fan
– Digital display, electronic thermostat
– Automatic condensate evaporation

– Climate class: 4
– Additional shelf inside the glass top unit
– Convenient profiled door handle
– 4 plastic feet

R600a R290 COOLANT

Chamber and outer housing made of stainless steel

236185

236192

Chamber and outer housing made of stainless steel

236222

236239

type	cooling, 2-door, with glass top unit	cooling, 3-door, with glass top unit	2-door, cooling, with top unit	3-door, cooling, with top unit
code	236185	236192	236222	236239
capacity	247 l	368 l	247 l	368 l
dimensions	900x700x(H)1270 mm	1365x700x(H)1270 mm	900x700x(H)990	1365x700x(H)990
chamber dimensions	830x595x(H)455 mm	1295x595x(H)455 mm	830x595x(H)455 mm	1295x595x(H)455 mm
top opening	for 2x GN 1/1 + 3x GN 1/6 – (H)150 mm*	for 4x GN 1/1 – (H)150 mm*	–	–
countertop			5x GN 1/6 – (H)150 mm*	na 8x GN 1/6 – (H)150 mm*
range	2/8°C	2/8°C	2/8°C	2/8°C
coolant	R290 (55 g)	R290 (60 g)	R290 (55 g)	R290 (60 g)
shelves	1+1 x 333x560 mm	1+1+1 x 333x560 mm	1+1 x 333x560 mm	1+1+1 x 333x560 mm
average daily power consumption	3,52 kWh	4,10 kWh	3,39 kWh	4,00 kWh
power/voltage	145 W/230 V	155 W/230 V	143 W/230 V	152 W/230 V
weight	70 kg	107 kg	72 kg	110 kg
€	**1 120,00**	**1 730,00**	**1 030,00**	**1 550,00**

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

232965   **4x GN 1/3**

232903   **5x GN 1/4**

232972   **6x GN 1/3**

232910   **7x GN 1/4**

232989   **7x GN 1/3**

232927   **8x GN 1/4**

232996   **9x GN 1/3**

REFRIGERATED COUNTERTOP SERVER GN 1/4 ARKTIC

– With hardened glass display.
– Fits GN 1/4 containers with a max height of 150 mm.

code	-	V	W	mm	€
232903	5x GN 1/4	230	180	1205x335x(H)430	**528,00**
232910	7x GN 1/4	230	180	1505x335x(H)430	**611,00**
232927	8x GN 1/4	230	180	1805x335x(H)430	**814,00**

REFRIGERATED COUNTERTOP SERVER GN 1/3 ARKTIC

– With hardened glass display.
– Fits GN 1/3 containers with a max height of 150 mm.

code	-	V	W	mm	€
232965	4x GN 1/3	230	180	1205x395x(H)430	**639,00**
232972	6x GN 1/3	230	180	1405x395x(H)430	**611,00**
232989	7x GN 1/3	230	180	1605x395x(H)430	**695,00**
232996	9x GN 1/3	230	180	2005x395x(H)430	**750,00**

REFRIGERATED COUNTERTOP SERVER GN 1/3 ARKTIC

– With stainless steel lid.
– Fits GN 1/3 containers with a max height of 150 mm.

code	-	V	W	mm	€
233948	4x GN 1/3	230	180	1205x395x(H)290	**584,00**
233955	6x GN 1/3	230	180	1405x395x(H)290	**695,00**
233979	7x GN 1/3	230	180	1605x395x(H)290	**722,00**
233986	8x GN 1/3	230	180	1805x395x(H)290	**834,00**
233993	9x GN 1/3	230	180	2005x395x(H)290	**778,00**

233948

HENDI

Prices net of VAT

SUSHI DISPLAY 5X GN 1/3 ARKTIC
– White coated stainless steel housing, fitted with double glazing and curved glass cover.
– Accessible through two sliding doors at the back or via the curved glass cover.
– Forced air cooling with auto-defrost, compressor placed next to the chamber.
– Fits 5x GN 1/3 - (H) max. 40 mm trays.
– Fitted with LED lighting and evaporator at the top.
– Digital temperature controller and display.
– Refrigerant: R600a.
– Climate class: 3

code	range	V	W	mm	€
233757	3/7°C	230	160	1307x450x(H)330	**778,00**

Possibility to place a graphic

233757

R600a

Watch the video

COUNTERTOP FREEZER DISPLAY 77L, ARKTIC
– Intended for presentation and serving up to 4 hours.
– Not intended for long term storage of frozen produce.
– Body made of high-quality stainless steel, fitted with triple glazed cover with easy opening system.
– Forced air cooling with auto-defrost, compressor placed next to the chamber.
– Fits 8x GN 1/6 GN containers or 4x GN 1/3 containers, fit 150 mm high containers; GN not included.
– With 4 adjustable stainless steel feet.
– Digital temperature controller and display.
– Refrigerant: R290.
– Climate class: 4
– Energielabel: E (A-G).

code	range	V	W	mm	€
233689	-24/-20°C	230	220	805x666x(H)305	**1 000,00**

233689

E (A-G)

Watch the video

COUNTERTOP SALAD DISPLAY, ARKTIC
– Body made of high-quality stainless steel, fitted with curved glass cover with easy opening system.
– Forced air cooling with auto-defrost, compressor placed next to the chamber.
– Fits 8x GN 1/6 GN containers or 4x GN 1/3 containers, fit 150 mm high containers; GN not included.
– With 4 adjustable stainless steel feet.
– Digital temperature controller and display.
– Refrigerant: R600a.
– Climate class: 4
– Energy label: C (A-G).

code	range	V	W	mm	€
233672	0/3°C	230	105	767x612x(H)328	**1 030,00**

233672

C (A-G)

Watch the video

Arktic ❄ | S.S. stainless steel | ❄ cooling

R290 COOLANT

Watch the video

C | A A G

233207

CAKE DISPLAY

– Housing made of stainless steel fitted with, curved double glazed front cover and glass side panels.
– Accessible through two sliding glass doors. 20 mm thick expanded polystyrene foam insulation.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.
– 2 chrome plated shelves (630x230 mm and 630x280 mm) included.
– Max. capacity of 5 kg each.

– Bright LED lighting in the ceiling.
– Digital temperature controller and display.
– Temperature range: 2/8°C.
– Climate class: 3
– Refrigerant: R290.
– Energy label: C (A-G).

code	liters	V	W	mm	€
233207	110	230	220	700x557x(H)670	859,00

Rear sliding door

Dynamic air flow
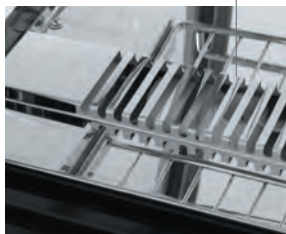
Electronic temperature controller

HENDI

Prices net of VAT

CAKE DISPLAYS

Cr chrome plated | S.S. stainless steel

Watch the video

Arktic

cooling

233702

B | A G

233719

B | A G

COUNTERTOP DISPLAY FRIDGE
– Housing made of stainless steel fitted with curved glass front cover and glass side panels.
– Accessible through two sliding glass doors at the back.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.
– 2 chrome plated shelves included.
– Bright LED lighting in the ceiling.
– Digital temperature controller and display.
– Temperature range: 2 to 6°C.
– Climate class: 4
– Refrigerant: R600a.
– Energy label: B (A-G).

R600a COOLANT

Forced air cooling

Digital display

code	liters	V	W	mm	€
233702	120	230	160	686x568x(H)686	778,00
233719	160	230	160	850x568x(H)686	834,00

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: D (A-G).

R290 COOLANT

233412

D | A G

code	range	V	W	mm	€
233412	-18/-14°C	230	230	620x575x(H)712	778,00

HENDI

REFRIGERATED DISPLAY CABINETS

Arktic

– Display cabinet frame made of ABS+PVC polymers, with double glass.
– Unit housing made of ABS.
– 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.

Watch the video

– 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
– Refrigerant: R600a.

S.S. stainless steel

cooling

233610

233627

233634

REFRIGERATED DISPLAY CABINET, 58 L
– With 2 shelves.

code	-	V	W	mm	€
233610	white	230	170	452x406x(H)816	**500,00**
233627	black	230	170	452x406x(H)816	**500,00**

REFRIGERATED DISPLAY CABINET, 68 L
– With 3 shelves.

code	-	V	W	mm	€
233634	white	230	170	452x406x(H)891	**514,00**
233238	black	230	170	452x406x(H)891	**514,00**

Air duct outside glass to remove and prevent condensation

Double glazing and easy opening door

Digital controller

Adjustable feet

Internal lighting in the ceiling

LED lights

HENDI

Prices net of VAT

R600a COOLANT · COOLANT · COOLANT

Arktic

233641 C A-G

233658 C A-G

233665 C A-G

REFRIGERATED DISPLAY CABINET, 78 L
– With 3 shelves.

code	-	V	W	mm	€
233641	white	230	170	452x406x(H)966	**528,00**
233658	black	230	170	452x406x(H)966	**528,00**

REFRIGERATED DISPLAY CABINET, 98 L
– With 4 shelves.

code	-	V	W	mm	€
233665	white	230	210	452x406x(H)1116	**570,00**
233269	black	230	210	452x406x(H)1116	**570,00**

REFRIGERATED DISPLAY CABINET, 270 L
– Display cabinet frame made of ABS+PVC polymers, with double glass.
– Unit housing made of ABS.
– 5 shelves, dimensions 428x386x(H)18 mm.
– Fitted with 4 wheels, 2 with brakes.
– Energy label: C (A-G).
– Temperature range: 2 to 8°C.
– Refrigerant: R290.

code	-	V	W	mm	€
233696	white	230	290	556x526x(H)1913	**1 170,00**
233290	black	230	290	556x526x(H)1913	**1 120,00**

4 wheels, 2 with brakes
(233696, 233290)

Double glazing and easy
opening curved door

C A-G

233696

HENDI

REFRIGERATED DISPLAY CABINETS WITH BACK ACCESS

R600a
R290
COOLANT

C | A ▲ G

Arktic
REFRIGERATION SINCE 1957

S.S. stainless steel

cooling

Watch the video

C | A ▲ G

Watch the video

C | A ▲ G

233825

233832

233276

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: 2/6°C.
– Climate class: 6
– Refrigerant: R600a.
– Energy label: C (A-G).

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: 2/6°C.
– Climate class: 4 Refrigerant: R290.
– Average daily electricity consumption: 7,23 kWh.
– Energy label: C (A-G).

REFRIGERATED DISPLAY CABINETS
– Housing made of stainless steel fitted with triple glazing.
– 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: 2/6°C.
– Climate class: 4.
– Refrigerant: R290.
– Energy label: C (A-G).

code	liters	V	W	mm	€
233825	100	230	210	ø480 x(H)1030	**889,00**

code	liters	V	W	mm	€
233832	360	230	460	ø680 x(H)1750	**2 620,00**

code	liters	V	W	mm	€
233276	400	230	495	650x650x(H)1908	**2 450,00**
233283	550	230	500	850x650x(H)1908	**3 060,00**

HENDI

COOLING

Arktic S.S. stainless steel / cooling

R290 COOLANT

C A→G

Watch the video

C A→G

233306

233337

REFRIGERATED DISPLAY CABINETS WITH 3 SLANTED SHELVES
– Fitted with 3 adjustable slightly slanted glass shelves.
– Temperature range: 2/6°C.
– Refrigerant: R290.
– Energy label: C (A-G).

code	liters	V	W	mm	€
233306	300	230	480	650x805x(H)1445	1 950,00
233443	500	230	490	900x805x(H)1445	2 160,00
233320	650	230	490	1200x805x(H)1445	2 700,00

REFRIGERATED DISPLAY CABINETS WITH 2 SHELVES
– Fitted with 2 adjustable glass shelves.
– Refrigerant: R290.
– Energy label: C (A-G).

code	liters	V	W	mm	€
233337	300	230	480	915x675x(H)1210	1 830,00
233450	410	230	490	1215x675x(H)1210	2 500,00
233375	510	230	490	1515x675x(H)1210	2 460,00
233467	610	230	500	1815x675x(H)1210	3 340,00

LED lights

Electronic temperature controller

4 spinning wheels

BACK BAR REFRIGERATORS

- Powder coated housing, embossed aluminium chamber, plastic lockable door(s) with toughened glass.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.

- Chamber fitted with LED lighting.
- Digital display and temperature control.
- Fitted with 4 adjustable non-slip feet.
- Refrigerant: R600a.

	1-door	1-door	2-door	Double sliding door
code	233900	226568	235829	233917
capacity	93 L	126 L	180 L	197 L
dimensions	500x500x(H)900 mm	600x500x(H)900 mm	900x500x(H)900 mm	900x500x(H)900 mm
shelves	2 chrome plated	3 chrome plated	4 chrome plated	4 chrome plated
range	2/10°C	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a	R600a
energy class	D	D	D	E
power/voltage	130 W/230 V	135 W/230 V	160 W/230 V	220 W/230 V
€	**528,00**	**639,00**	**834,00**	**778,00**

R600a COOLANT

	Triple sliding door	1-door	2-door
code	235836	233924	233931
capacity	303 L	287 L	448 L
dimensions	1335x500x(H)900 mm	600x515x(H)1820 mm	900x515x(H)1820 mm
shelves	6 chrome plated	5 chrome plated	10 chrome plated
range	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a
energy class	E	E	E
power/voltage	215 W/230 V	240 W/230 V	300 W/230 V
€	**1 500,00**	**1 440,00**	**1 370,00**

HENDI

Prices net of VAT

DISPLAY REFRIGERATORS WITH LIGHTBOX

Arktic

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

– Made of stainless steel, aluminium and polypropylene.
– Doors fitted with triple glazing of which one layer is tempered.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.

– With LED lighting in the chamber and in the lightbox.
– Fitted with 4 castors of which 2 have brakes.
– Digital temperature controller and display.
– Climate class: N-ST.

R600a
R290
COOLANT

E | A-G

233788

F | A-G

233795

	1-door	2-door
kod	233788	233795
capacity	313 L	618 L
dimensions	620x669x(H)1965 mm	1120x595x(H)1965 mm
shelves	4 adjustable PVC coated shelves	8 adjustable PVC coated shelves
dimensions shelves	498×442×(H)26 mm	442×498×(H)26 mm
range	2/10°C	2/10°C
coolant	R600a	R290
energy class	E	F
power/voltage	300 W/230 V	400 W/230 V
€	**947,00**	**1 440,00**

LED lighting in the lightbox.

LED lighting in the chamber.

Adjustable PVC coated shelves

Fitted with 4 castors of which 2 have brakes.

WINE COOLERS, DUAL ZONE
– Two cooling zones with the possibility to set different
  temperatures in each of them.
– Black powder-coated housing, frameless tempered glass
  door with stylish stainless steel handle.

Arktic ❄ [S.S. stainless steel]

– Static cooling supported with a fan, automatic defrosting,
  chiller located at the back of the cooler.
– LED light at the top of the chamber.
– Digital display and electronic thermostat.
– Temperature displayed in degrees Celsius, possibility to
  switch to Fahrenheit.
– 4 adjustable non-slip feet.
– Climatic class: N-ST.
– Refrigerant: R600a.

R600a COOLANT

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

G [A↑G]

code	237588	237557	237564	237595
capacity	133 L max 46 bottles of wine	232 L max 72 bottles of wine	387 L max 135 bottles of wine	447 L max 160 bottles of wine
dimensions	595x588x(H)820 mm	595x605x(H)1225 mm	595x680x(H)1625 mm	595x685x(H)1795 mm
shelves	5 wooden	9 wooden	13 wooden	15 wooden
zakres	5/22°C	5/22°C	5/22°C	5/22°C
coolant	R600a	R600a	R600a	R600a
energy class	G	G	G	G
climate class	N-ST	N-ST	N-ST	N-ST
power/voltage	90 W/230 V	110 W/230 V	130 W/230 V	150 W/230 V
€	1 030,00	1 590,00	2 120,00	1 950,00

HENDI

Prices net of VAT

ICE MAKER

- 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.

MASTER FROST
ICE MAKERS

INNOVATIVE METHOD OF HEAT EXCHANGE

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

INTERCOOLING
Innovative method of heat exchange via an additional condenser
– compressor heat recovery used for defrosting the spray plate

code	C-180	C-250 FA	C-400	C-660	C-1200
daily output	18 kg/24 h	28 kg/24 h	40 kg/24 h	65 kg/24 h	120 kg/24 h
ice bin 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
coolant	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
€	**1 180,00**	**1 450,00**	**1 780,00**	**2 250,00**	**3 980,00**

BUDGET LINE COOLING AND FREEZING DISPLAY CABINETS

- Outer housing made of stainless steel.
- Static cooling.
- Rear external wall and bottom made of galvanized sheet metal.
- Interior made of ABS plastic.
- Thick cyclopentane foam insulation (C5H10) (up to 70 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.
- 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.
- Climatic class 4
- With two feet at the front allow for limited height adjustment (when levelling of the oven is required) and two 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).

236017
236079

236031
236093

236055

BUDGET LINE COOLING CABINET IN A STAINLESS STEEL CASING, ARKTIC
– Temperature range: 0/8°C

code	liter	mm	mm int.	shelves (mm)	energy class	coolant	insulation (mm)	V	W	kg	€
236017	200	598x623x(H)838	477x482x(H)652	2x 506x415	A	R600a	60	230	124	38,50	700,00
236031	400	600x701x(H)1875	460x466x(H)1643	3x 486x410 + 1x 450x210	C	R600a	70	230	157	75,50	1 170,00
236055	600	775x769x(H)1900	635x572x(H)1643	3x 660x525 + 1x 615x190	C	R600a	70	230	193	89,00	1 440,00

BUDGET LINE FREEZING CABINET IN A STAINLESS STEEL CASING, ARKTIC
– Temperature range: -23/-18°C

code	liter	mm	mm int.	shelves (mm)	coolant	insulation (mm)	V	W	kg	€
236079	200	598x655x(H)838	493x477x(H)647	fixed shelves, 2x 458x445	R600a	50	230	111	38	861,00
236093	400	600x646x(H)1875	480x448x(H)1611	fixed shelves, 6x 452x412	R290	60	230	322	75	1 340,00
236116	600	775x710x(H)1900	645x528x(H)1643	fixed shelves, 6x 588x496	R290	65	230	436	95,5	1 480,00

HENDI

Prices net of VAT

COOLING

BUDGET LINE COOLING AND FREEZING DISPLAY CABINETS

- External housing made of white coated steel.
- Static cooling.
- Rear external wall and bottom made of galvanized sheet metal.
- Interior made of ABS plastic.
- Thick cyclopentane foam insulation (C5H10) (up to 70 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.

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.
- Climatic class 4
- With two feet at the front allow for limited height adjustment (when levelling of the oven is required) and two castors at the back, ideal for moving the cabinet (only cabinets with the capacity of 400 and 600 l).
- Self-closing doors to reduce electricity consumption.
- Locking doors (with a key).

236000
236062

236024
236086

236048

BUDGET LINE COOLING CABINET IN A WHITE PAINTED STEEL CASING, ARKTIC
– Temperature range: 0/8°C

code	liter	mm	mm int.	shelves (mm)	energy class	coolant	insulation (mm)	V	W	kg	€
236000	200	598x623x(H)838	477x482x(H)652	2x 506x415	A	R600a	60	230	124	38,50	**584,00**
236024	400	600x701x(H)1876	460x466x(H)1643	3x 486x410, 1x 450x210	C	R600a	70	230	157	69,50	**1 090,00**
236048	600	775x769x(H)1900	635x572x(H)1643	3x 660x525, 1x 615x190	C	R600a	70	230	193	87,50	**1 280,00**

FREEZER BUDGET LINE WITH POWDER-COATED STEEL HOUSING, ARKTIC
– Temperature range: -23/-18°C

code	liter	mm	mm int.	shelves (mm)	coolant	insulation (mm)	V	W	kg	€
236062	200	598x655x(H)838	493x477x(H)647	fixed shelves, 2x 458x445	R600a	50	230	111	37,50	**695,00**
236086	400	600x646x(H)1875	480x448x(H)1611	fixed shelves, 6x 425x412	R290	60	230	322	71,50	**1 170,00**
236109	600	775x710x(H)1900	645x528x(H)1643	fixed shelves, 6x 588x496	R290	65	230	436	91,50	**1 450,00**

HENDI – BE INSPIRED!

Tools for Chefs

TRAYS 600X400

237809

237816

COOLING CABINET SINGLE DOOR CONFECTIONERY

– Housing made of AISI 304 stainless steel.
– 10 runners made of stainless steel, for shelves/confectionery trays measuring 600×400 mm.
– 30 levels for placing the runners.
– Polyurethane isolation 60 mm thick.
– Self-closing door.
– Changing the door direction is possible.
– Fitted with a digital thermostat with a display.
– Static cooling supported with a fan with adjustable speed.
– Temperature range: from –2°C to 8°C.
– Max. load of runners: 15 kg each pair.
– Refrigerant: R455a.

code	range	V	W	mm	€
237809	-2/8°C	230	380	710x800x(H)2100	**2 390,00**

FREEZING CABINET SINGLE DOOR CONFECTIONERY

– Housing made of AISI 304 stainless steel.
– 10 runners made of stainless steel, for shelves/confectionery trays measuring 600×400 mm.
– 30 levels for placing the runners.
– Polyurethane isolation 60 mm thick.
– Self-closing door.
– Changing the door direction is possible.
– Fitted with a digital thermostat with a display.
– Static cooling.
– Temperature range: from –18°C to –22°C.
– Max. load of runners: 15 kg each pair.
– Refrigerant: R455a.

code	range	V	W	mm	€
237816	-22/-18°C	230	557	710x800x(H)2100	**2 980,00**

BLAST CHILLERS

– Enables quick chilling or freezing of prepared dishes.
– Chilling from 70°C to 3°C (90 mins), from 70° C to -18°C (240 mins) or within a pre-set time (without indicating the target temperature).
– Outer housing and inner chamber made of high-quality stainless steel.
– Inner chamber with rounded corners for easier cleaning.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.

– 60 mm thick polyurethane foam insulation.
– Removable top cover.
– Self-closing door with magnetic gasket.
– Digital temperature controller and display.
– Probe included.
– Fitted with 4 adjustable stainless steel feet.
– Climate class: SN-T
– Coolant: R455.

232163

232170

Chamber and outer housing made of stainless steel

232194

232187

code	chamber capacity	tray support spacing (mm)	output at chilling to +3°C (kg/cycle)	output at freezing to -18°C (kg/cycle)	V	W	inside dimensions of the chamber (mm)	mm	kg	€
232163	3× GN 1/1 or 3× 600×400	70	14	11	230	1150	610×410×(H)280	750×740×(H)750	50	2 940,00
232170	5× GN 1/1 or 5× 600×400	70	20	15	230	1420	610×410×(H)410	750×740×(H)880	71	3 410,00
232194	7× GN 1/1 or 7× 600×400	105	25	20	230	1490	610×410×(H)760	750×740×(H)1290	90	5 060,00
232187	10× GN 1/1 or 10× 600×400	70	25	20	230	1490	610×410×(H)760	750×740×(H)1290	90	5 440,00
232491	15× GN 1/1 or 15× 600×400	70	45	35	400	1820	610×410×(H)1120	750×740×(H)1850	120	11 700,00
232507	20× GN 1/1 or 20× 600×400	65	50	40	400	2040	610×410×(H)1360	750×740×(H)2080	150	13 500,00

HENDI

Blast chilling from +90°C to +3°C

This process helps lower the food temperature to safe +3°C in a suitably short time, in line with HACCP standards. The adequate chilling speed helps reduce bacteria growth in the range from +65°C to +10°C. Blast chilling helps retain the quality, colour and smells of food and extends the storage period.
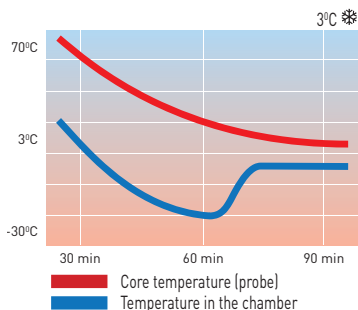
Blast freezing from +90°C to -18°C

Powerful chilling system and blowing air of -40°C into the chamber makes the core temperature of food quickly drop to -18°C. It prevents large ice crystals from occurring, which damage the internal structure of food. Blast freezing results in a large number of small crystals which preserves the original properties of food: flavour, colour, texture and nutrients, and helps extends the storage period.

3°C ❄

Core temperature (probe)
Temperature in the chamber

-18°C ❄❄

Core temperature (probe)
Temperature in the chamber
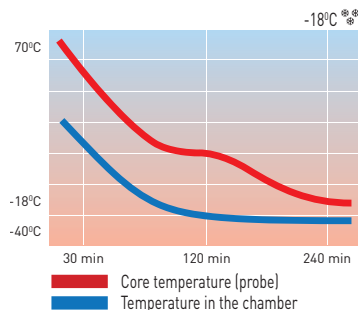
232491

Chamber and outer housing made of stainless steel

232507

HENDI

425

BLAST CHILLER, STANDARD AND FOR ICE CREAM, WITH AN ELECTRONIC PANEL, SIN OF COLD

– Designed for all kinds of catering outlets
– Allows more efficient planning of production cycles in the kitchen for larger batches of dishes or semi-finished products
– Casing made of AISI 304 (18/10) stainless steel – exterior satin-finished, interior polished to high gloss
– Guides for two types of trays: standard GN 1/1 and EN 600x400 mm; model MX3.10C only GN standard tray guides
– Doors with seal, open to the right (side cannot be changed)
– Rounded corners of the compartment for easy cleaning, possibility to dry the compartment to remove excess humidity
– Bottom with integrated drain – drip tray for condensate collection included; model MX3.10C without drip tray
– Evaporator with anti-corrosion coating
– Large reliable condenser
– Easy access to evaporator and condenser for maintenance and cleaning
– R452A refrigerant
– High-efficiency Italian-made refrigeration unit
– Fan forced cooling/freezing system
– Adjustable feet from 60 mm to 90 mm

– Trouble-free operation at ambient temperatures up to +32°C and relative humidity up to 60%
– Electronic touch screen on the front
– Available cycle settings:
  – pre-cooling cycle
  – chill/freeze cycle to set temperature with core probe + sustaining phase
  – chill/freeze cycle at set time without probe + sustaining phase
  – possibility of setting quick chill to +3°C and quick freeze to -18°C cycles with or without probe according to set time
– Special functions:
  – automatic probe control
  – temperature measured by the probe displayed
  – display of elapsed time since the beginning of the cycle, set by the user
  – decontamination cycle for raw fish
  – manual defrost function
  – HACCP alarm
– Standard core probe included

HENDI

MX3.10C   MXT5.15   MXT7.20   MXT10.35   MXT14.40

BLAST CHILLERS SIN OF COLD

code	chamber capacity	tray support spacing (mm)	output at chilling +90°C/+3°C (90 min/kg)	output at freezing +90°C/-18°C (240 min/kg)	V	W	inside dimensions of the chamber (mm)	mm	kg	€
MX3.10C	3x GN 1/1 or GN 2/3	60	10	5	230	1160	335x590x(H)235	655x715x(H)530	55	3 420,00
SXT5.15	5x GN 1/1 or 600x400	60	15	9	230	1300	655x430x(H)340	798x700x(H)865	95	2 950,00
MXT5.15	5x GN 1/1 or 600x400	60	15	9	230	1300	655x430x(H)340	798x700x(H)865	95	5 250,00
MXT7.20	7x GN 1/1 or 600x400	60	20	12	230	1750	655x490x(H)475	798x815x(H)1025	105	6 190,00
MXT10.35	10x GN 1/1 or 600x400	60	35	18	230	3200	655x490x(H)725	798x814x(H)1520	150	7 900,00
MXT14.40	14x GN 1/1 or 600x400	60	40	25	400	3900	655x490x(H)955	798x823x(H)1900	190	9 340,00

MXT5.30   MXT7.30   MXT10.35

BLAST CHILLERS FOR ICE CREAM SIN OF COLD

code	chamber capacity	tray support spacing (mm)	output at chilling +90°C/+3°C (90 min/kg)	output at freezing +90°C/-18°C (240 min/kg)	V	W	inside dimensions of the chamber (mm)	mm	kg	€
MXT5.30	5x GN 1/1 lub 600x400	60	30	18	230	3200	655x430x(H)340	798x700x(H)865	105	5 990,00
MXT7.30	7x GN 1/1 lub 600x400	60	30	18	230	3200	655x490x(H)475	798x815x(H)1025	125	6 570,00
MXT10.35	10x GN 1/1 lub 600x400	60	35	18	230	3200	655x490x(H)725	798x814x(H)1520	150	7 900,00

Prices net of VAT

 HENDI

MULTIFUNCTION BLAST CHILLER

– Designed for all kinds of catering establishments
– Allows more efficient planning of production cycles in the kitchen for larger batches of dishes or semi-finished products
– Casing made of AISI 304 (18/10) stainless steel – exterior satin-finished, interior polished to high gloss
– Guides for two types of trays: standard GN 1/1 and EN 600x400 mm;
– Doors with seal, open to the right (side cannot be changed)
– Rounded corners of the compartment for easy cleaning, possibility to dry the compartment to remove excess humidity
– Bottom with integrated drain – drip tray for condensate collection included
– Evaporator with anti-corrosion coating
– Large reliable condenser
– Easy access to evaporator and condenser for maintenance and cleaning
– R452A refrigerant
– High-efficiency Italian-made refrigeration unit
– Fan forced cooling/freezing system – adjustable fan speed
– Adjustable feet from 60 mm to 90 mm
– Trouble-free operation at ambient temperatures up to +32°C

and relative humidity up to 60%
– Electronic touch screen on the front with pre-set programmes and the possibility to create individual programmes, with USB connection
– Automatic cycles and recipe book with pre-programmability
– Possibility of setting quick chill to +3°C and quick freeze to -18°C cycles with or without probe according to set time + automatic temperature sustaining function
– Cold preservation function
– 'Favourites' tab – quick access to most used settings
– Special decontamination cycle for raw fish
– Non-stop freezing function for freezing ice cream
– Controlled defrost function from -20°C to +3°C
– Additional functions:
  – controlled leavening with configurable phases
  – slow cooking function at +65°C with humidity and ventilation control
  – heat preservation function
  – mixed cycle - sequential setting of different cycles
– Core probe available for purchase outside the catalogue

SIN OF COLD

FT5.20 TOP PLUS   FT7.30 TOP PLUS   FT10.40 TOP PLUS

code	chamber capacity	tray support spacing (mm)	output at chilling +90°C/+3°C (90 min/kg)	output at freezing +90°C/-18°C (240 min/kg)	V	W	inside dimensions of the chamber (mm)	mm	kg	€
FT5.20 TOP PLUS	5x GN 1/1 or 600x400	60	20	12	230	1750	655x430x(H)340	798x707x(H)865	105	**7 790,00**
FT7.30 TOP PLUS	7x GN 1/1 or 600x400	60	30	18	230	3200	655x490x(H)475	798x815x(H)1025	130	**8 920,00**
FT10.40 TOP PLUS	10x GN 1/1 or 600x400	60	40	25	400	3900	655x490x(H)725	798x823x(H)1520	170	**11 600,00**

HENDI

Prices net of VAT

237731

BLAST CHILLER 3X GN 2/3

- For quick cooling or freezing of prepared food, freezing cakes, desserts, fish or ice cream.
- Stainless steel exterior and chamber interior, galvanized steel base.
- Chamber with rounded internal corners for easy cleaning.
- 3 stainless steel guides suitable for GN 2/3.
- 60 mm polyurethane insulation, injected under high pressure.
- Self-sealing door with left hand hinges and magnetic seal.
- Front panel with electronic control and display.
- Easy access to capacitor for cleaning and maintenance.
- Manual defrosting with door open.

- Removable drip tray.
- Distance between guides: 80 mm.
- Cooling capacity at 9kg: (+65°C/+3°C) in max. 90 min.
- Freezing capacity at 7kg: (+65°C/-18°C) in 240 min.
- Cooling Agent: R455.
- Fan forced cooling.
- Chamber and Core Probe Included.
- Adjustable feet (up to 20 mm).

code	V	W	mm	€
237731	230	550	660x640x(H)420	**2 500,00**

DISPLAY TRAYS ALUMINIUM

CONFECTIONERY DISPLAY TRAY

code	mm	€
808504	400x300x(H)20	**12,50**
808467	300x200x(H)20	**12,00**
808511	600x400x(H)20	**14,00**

CONFECTIONERY DISPLAY TRAY

code	mm	€
808559	300x200x(H)20	**17,00**
808566	400x300x(H)20	**18,50**
808573	600x400x(H)20	**27,00**

DISPLAY TRAYS MELAMINE

808542

CONFECTIONARY TRAY - BLACK

code	mm	€
808528	300x200x(H)20	**17,00**
808535	400x300x(H)20	**21,50**
808542	600x400x(H)20	**28,50**

568200

568507

MEAT TRAY
– Black melamine.

code	mm	€
568101	290x160x(H)35	**10,50**
568200	350x250x(H)40	**19,50**
568309	420x280x(H)60	**27,50**

MEAT TRAY
– Black melamine.

code	mm	€
568408	290x160x(H)60	**13,00**
568507	300x190x(H)80	**18,50**

568804

569108

MEAT TRAY
– Black melamine.

code	mm	€
568804	280x210x(H)60	**25,00**

DISPLAY TRAY
– Black melamine.

code	mm	€
569009	270x210x(H)17	**11,50**
569016	300x150x(H)17	**11,00**
569108	300x190x(H)17	**11,00**
569207	350x240x(H)17	**16,00**

COOLING

HENDI

Prices net of VAT

DISPLAY TRAYS STAINLESS STEEL

407202

DISPLAY TRAY
– With feet.

S.S.
stainless steel

code	mm	€
407202	240x170	**12,50**

407400

DISPLAY TRAY
– Not suitable for high temperatures

S.S.
stainless steel

code	mm	€
407400	345x245	**21,50**

408308

DISPLAY TRAY

S.S.
stainless steel

code	mm	€
408308	310x230	**16,50**

508206

MEAT TRAY

S.S.
stainless steel

code	mm	€
508107	260x200x(H)48	**19,00**
508206	310x240x(H)48	**22,00**

429419

BREADROLL DISPENSER
– For 7 rolls.

S.S.
stainless steel

code	mm	€
429419	475x105x(H)60	**21,50**

808269

Al
aluminium
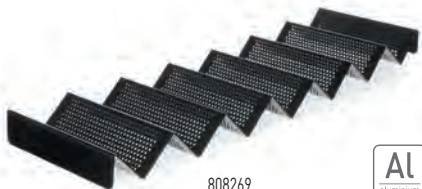
BREADROLL DISPENSER - PERFORATED
– For 7 rolls

code	mm	€
808269	580x170x(H)40	**31,50**

801888

TACO HOLDER

429457

S.S.
stainless steel

code	-	mm	€
429440	2 slots	135x115x(H)50	**11,00**
429457	4 slots	225x115x(H)50	**13,50**

SHELF FOR COOLING AND FREEZING CABINETS GN 2/1, WHITE
– Steel shelf, covered with white polyethylene, wired.
– Size – GN 2/1.
– Net weight: 2.4 kg.

code	mm	€
801888	530x650	**19,50**

S.S.
stainless steel

user assembly

15x GN 1/1   **15x 600x400**

150 kg

150 kg

7x GN 1/1

150 kg

810668

810613

810651

Bumper protection on all castors

Two castors have brakes

Equipped with a simple locking system
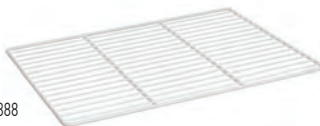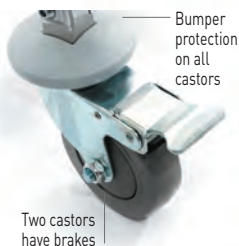
CLEARING TROLLEY - 7 X GN 1/1
– Designed to fit GN 1/1
– Trays/containers - interspaced at 80 mm.
– With working surface.
– Tray locks on either side.
– Fitted with four castors of which two have brakes.
– GN 1/1 - 530x325.
– Permissible load of the trolley 150 kg with an evenly distributed weight.
– Flatpack delivery.

code	mm	€
810668	445x615x(H)945	**249,00**

CLEARING TROLLEY - 15 X GN 1/1
– GN 1/1 with 15 layers - interspaced at 80 mm.
– Tray locks on either side.
– Fitted with four castors of which two have brakes.
– Permissible load of the trolley 150 kg with an evenly distributed weight.
– Flatpack delivery.

code	mm	€
810613	440x610x(H)1710	**232,00**

CLEARING TROLLEY – 15X 600X400
– 600x400 mm 15 layers - interspaced at 80 mm.
– Tray locks on either side.
– Fitted with four castors of which two have brakes.
– Permissible load of the trolley 150 kg with an evenly distributed weight.
– Flatpack delivery.

code	mm	€
810651	515x680x(H)1710	**242,00**

HENDI

15x GN 1/1   **15x 600x400**

100 kg   100 kg

S.S.
stainless steel   user assembly

813270

813287

CLEARING TROLLEY 15X GN 1/1
– Designed for use in restaurants, hotels, fast food restaurants,
   catering companies and wedding venues.
– The solid frame is made of stainless steel (AISI 201), making
   the trolley easy to clean.
– The trolley comes flat packed and is easy to assemble.
– The profiled guides allows to transportof GN 1/1, GN 1/2,
   GN 1/3 trays simultaneously.
– Maximum capacity: 15x GN 1/1, 30x GN 1/2, 45x GN 1/3.
– The guides are fitted with stops, this prevents trays from moving
   and falling out of the trolley.
– Guides are placed 80 mm apart for optimal trolley loading.
– Fitted with 4 large rubber castors (ø100mm), of which 2 have
   brakes.
– The rubber wheels absorb vibrations and ensure easy and safe
   maneuvering of the trolley.
– Fitted with 4 rubber bumpers, reducing the risk of surface
   damage in case of an accidental collision.
– Maximum load is 100 kg when the load is evenly divided.

code	mm	€
813270	380x550x(H)1705	**220,00**

CLEARING TROLLEY 15X 600X400 MM
– Designed for use in restaurants, hotels, fast food restaurants,
   catering companies and wedding venues
– The solid frame is made of stainless steel (AISI 201), making
   the trolley easy to clean
– The trolley comes flat packed and is easy to assemble.
– The maximum capacity is 15 trays of 600x400 mm.
– The guides are fitted with stops, this prevents trays from moving
   and falling out of the trolley.
– Guides are placed 80 mm apart for optimal trolley loading.
– Fitted with 4 large rubber castors (ø100 mm), of which 2 have
   brakes.
– The rubber wheels absorb vibrations and ensure easy and safe
   maneuvering of the trolley.
– Fitted with 4 rubber bumpers, reducing the risk of surface
   damage in case of an accidental collision.
– Maximum load is 100 kg when the load is evenly divided.

code	mm	€
813287	470x620x(H)1735	**281,00**

150 kg   **30x GN 1/1**

150 kg   **15x GN 1/1**

S.S. stainless steel

user assembly

810576

810606

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	740x550x(H)1730	**455,00**

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	**252,00**

HENDI

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	740x550x(H)940	**286,00**

12x GN 1/1

150 kg

810569

S.S. stainless steel

user assembly

50 kg

810002

50 kg
50 kg
50 kg

810101

50 kg
50 kg
50 kg

811320

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	**136,00**

SERVING TROLLEY

- Made of stainless steel.
- 3 shelves with noise reducing material underneath.
- Maximum load per shelf 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 295 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm	€
810101	905x585x(H)945	**161,00**

SERVING TROLLEY MATT BLACK

- Made of stainless steel with a matt black finish.
- 3 shelves with noise reducing material underneath.
- Maximum load per shelf 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between shelves 295 mm.
- Worktop 830x510 mm.
- Flatpack delivery.

code	mm	€
811320	905x585x(H)945	**255,00**

816691

810224

2-SHELF WAITER', TROLLEY – WELDED
– Made of AISI 430 stainless steel.
– Welded for high durability and stability.
– 2 embossed shelves H=10 mm to protect dishes from falling.
– Overall dimensions of the shelf: 700x500 mm.
– Dimensions of the shelf without embossing: 650x450 mm.
– Shelf spacing: approx. 600 mm.
– Maximum load per shelf (provided that the load is distributed evenly): 50 kg.
– Horizontal stainless steel handle with 100 mm projection.
– 4 swivel castors ø100 mm with bumpers, two of which with brakes.

code	mm	€
816691	800x500x(H)850	276,00
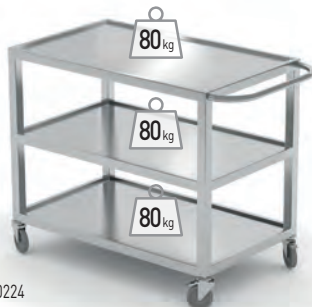
SERVING TROLLEY HEAVY DUTY
– Made of stainless steel, welded for extra strength.
– Fitted with 3 shelves.
– Maximum load per shelf 80 kg.
– Fitted 4 castors, of which 2 with brakes.

code	mm	€
810224	800x500x(H)850	304,00

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	245,00

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	296,00

HENDI

- Designed for hotels, restaurants, cafeterias, and canteens.
- Robust, easy to install stainless steel construction that is also easy to clean.
- Ergonomic handrails made of 0.8 mm thick profiles.
- 4 swivel rubber castors (2 with brakes) absorb vibrations and

ensure easy and safe manoeuvering.
- 4 rubber bumpers protect the cart against accidental knocks on furniture or walls.
- Permissible cart load capacity with uniform weight distribution – 100 kg.

813263

2-SHELF SERVICE CART
- 2 profile shelves, satin-finished, 0.7 mm thick, lined with noise and vibration-absorbing material underneath.
- 560 mm shelf spacing for optimal cart loading.
- Maximum load per shelf 45 kg.

code	mm	€
813263	860x540x(H)940	**141,00**

813256

3-SHELF SERVICE CART
- 3 profile shelves, satin-finished, 0.7 mm thick, lined with noise and vibration-absorbing material underneath.
- 270 mm shelf spacing for optimal cart loading.
- Maximum load per shelf 33 kg

code	mm	€
813256	860x540x(H)940	**165,00**

877937

3-SHELF SERVICE CART
- Designed for restaurants, bars, catering companies and any place where tableware must be collected in a quick, efficient and safe manner.
- Polypropylene shelves, aluminium frame.
- Shelf spacing: 270/290 mm
- Maximum load: 103 kg.
- Easy to clean

code	mm	€
877937	1028x510x(H)960	**142,00**

810200

3-SHELF POLYPROPYLENE SERVICE CART
- Can be used as a mobile tool, suitable for storing.
- Moves smoothly over uneven surfaces, in elevators or walkways.
- Top shelf placed at an ergonomic height for greater comfort.
- Shelf spacing: 340 mm.
- Maximum load per shelf (provided that the load is distributed evenly): 50 kg.
- Fitted with 4 swivel castors with corner protection, 2 with brakes.
- Rounded corners.

code	mm	€
810200	800x410x(H)950	**158,00**

HENDI

WAITER CARTS OF POLYPROPYLENE

– Made of durable polypropylene.
– Robust aluminum pegs and swivel, quiet, non-marking casters ensure stability during transport.
– Plates are secured by means of rims around the shelves and the non-slip surface of the tops.
– Easy to clean.
– Shelf dimensions: 800×520 mm.
– Shelf spacing: approx. 300 mm.
– Fitted with four Ø 100 mm swivel castors, two of which with brakes.
– Max. load per shelf: 60 kg (provided that the load is distributed evenly).
– Max. cart load: 200 kg (provided that the load is distributed evenly).
– Colour: black.
– Flatpack delivery for self-assembly.
– Customizable with accessories:
  – flatware holder (815632).
  – trash container, capacity: 26 l (815649).
– Accessories sold separately.

3-SHELF SERVICE TROLLEY POLYPROPYLENE

– Designed for use in food service establishments (e.g. restaurants, bars) and during catering events.
– Ergonomic handles for comfortable manoeuvring of the trolley.
– With 3 large shelves, each with a border and textured surface for extra grip.

code	mm	€
815625	960x520x(H)970	**140,00**

815625

4-SHELF POLYPROPYLENE CART

815656

code	mm	€
815656	800x520x(H)1200	**165,00**

5-SHELF SERVICE TROLLEY POLYPROPYLENE

815663

code	mm	€
815663	800x520x(H)1540	**197,00**

6-SHELF SERVICE TROLLEY POLYPROPYLENE

815670

code	mm	€
815670	800x520x(H)1880	**218,00**

438

HENDI

Prices net of VAT

FLATWARE CONTAINER

– Enables convenient transport of clean or dirty flatware, facilitating efficient waiter service in food service establishments and during catering events.
– Made of durable, safe polypropylene.
– Colour: black.
– Designed for use with Hendi carts (815625, 815656, 815663, 815670).

code	mm	€
815632	335x240x(H)180	**18,50**

WASTE CONTAINER 26L

– Supports serving staff in food service establishments and during catering events, enabling discreet and hygienic transport of post-consumer waste.
– Made of durable polypropylene.
– Colour: black.
– Capacity: ±26L.
– Designed for use with HENDI carts (815625, 815656, 815663, 815670).

code	liters	mm	€
815649	26	330x240x(H)530	**22,00**

CUTLERY CONTAINER

– Made of polyethylene
– 4 compartments

code	colour	mm	€
877968	Light grey	520x290x(H)95	**7,50**

TOTE BOX

– Grey, with handles.

code	mm	€
552001	555x410x(H)130	**13,50**

CUTLERY BASKET

– 8 sections with handle.

code	mm	€
871102	425x205x(H)150	**11,00**

815632

815649

877968

552001

871102

871324

871300

CUTLERY BASKET

code	mm	€
871300	110x110x(H)140	**4,45**

CUTLERY BASKET

code	mm	€
871324	125x84x(H)135	**5,00**

PLATE TROLLEY

– Assures safe transport of tableware.
– Mobile polyethylene guards make it possible to load plates of various sizes.
– Extremely robust design made of polyethylene protects the tableware from chipping or breaking.
– Number of plates stacks: 6.
– Number of plates per stack: 50.
– Wheels resistant to uneven ground, non-marking even at full load.
– Two castor wheels with brakes Ø 10 mm, large wheels Ø 20 mm.
– Shock and impact resistant.
– Vinyl cover to meet strict sanitary standards included.
– Plates diameter from Ø 170 to Ø 330 mm.

code	mm	€
877906	930x720x(H)785	**875,00**

PE
polyethylene

877906

Includes vinyl cover with every caddy for sanitary storage

up to 50 plates in one stack

front wheels with brakes

Examples of sets

4 columns - plates of ø230–335 mm

6 columns - plates of ø118-230 mm

4 columns - plates of ø115 mm
2 columns - plates of ø140 mm
2 columns - plates of ø230 mm

5 columns - plates of ø128 mm
2 columns - plates of ø231 mm

ø115

ø330

CAMBRO

Up to 480 plates

Ergonomically designed handles built into each sidewall

TRANSPORT AND STORAGE TROLLEY

– Designed for transporting and storing dishes of different shapes and sizes.
– Suitable for plates with a diameter of 11-33 cm.
– Customizable design.
– Made of polyethylene.
– 6 vessel separation columns.
– Ergonomic build-in handles.
– Fixed central castor, 4 swivel castors.
– Resistance to mechanical damage.
– Easy cleaning.
– Supplied with vinyl lid.
– Capacity: up to 480 plates.
– Max. load: 227 kg.
– Net weight: 30.9 kg.

code	mm	€
ADC33110	984x760x(H)838	**1 250,00**

ADC33110

Rigid central wheel, 4 swivel wheels

HENDI

TRANSPORT AND STORAGE CADDY FOR ROUND PLATES, COMPACT, S-SERIES

CAMBRO

Max. height of the plate column: 521 mm

Smooth surface and rounded corners are easy to clean

Lightweight construction, molded in one piece

Swivel, low-noise wheels coated with non-marking rubber

ADCSC480
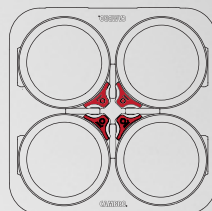
Plate measurements: ø235 up to ø305 mm
Plate stacks: 4
Collective capacity: 280 pcs.
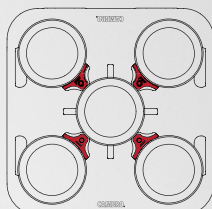
Plate measurements: ø229 mm
Plate stacks: 5
Collective capacity: 350 pcs.

– Designed to transport and store stacks of round plates of different diameters.
– Made of durable polyethylene.
– Lightweight construction, rotomolded in one piece.
– Resistant to mechanical damage.
– Handles on four sides.
– 4 movable CamLever dividers (included) that divide the rack space according to the diameter of the dishes and stabilise the stacks.
– Smooth surface and rounded corners – easy to clean.
– Swivel, low-noise castors coated with non-marking rubber.
– Colour: speckled grey.
– Weight: 35.2 kg.

– Max. load: 227 kg (provided that the load is distributed evenly).
– Number of plate stacks: 4 or 5.
– Max. height of the plate column: 521 mm.
– Standard capacity (4 compartments):
– 350 plates of ø229 mm or 280 plates of ø235-305 mm.
– Load capacity can be increased up to 560 plates of ø146-191 mm or 350 plates of ø197-222 mm by using 4 additional CamLever dividers (ADCSCT4480; to be purchased separately).
– The set includes: vinyl cover with identification pocket (7.6x12.7 cm).

code	mm	€
ADCSC480	686x686x(H)807	**1 320,00**

CAMLEVER PLATE DIVIDER FOR ADCSC480 CART
– For use with Cambro S-series round plate cart (ADCSC480).
– Made of polyethylene resistant to mechanical damage.
– Thanks to the CamLever, the division can easily be moved and securely mounted to the bottom of the cart.
– The division enables stabilisation of the transported stacks of plates and divide the loading space to match the diameter of the plates.

ADCSCT4480

code	mm	€
ADCSCT4480	67x111x(H)597	**343,00**

MAX. 98 l

AMER★BOX

DESIGNED IN USA

NSF

PC polycarbonate | PP polypropylene | food contact

INGREDIENT TROLLEY

– Useful in any large kitchen to store, transport and quick measure of quantities of dry food such as: flour, sugar, salt, groats, rice.
– One-piece, solid and sturdy polyethylene structure.
– Rounded corners and smooth inner walls are ideal for easy cleaning.
– Guides located in the upper, inner part of the trolley permit the comfortable fitting of the scoop.
– Transparent polycarbonate lid for easy identification or product type and quantity.
– Four wide, rubber wheels Ø 75 mm, including two castor wheels with brakes for easier transport.
– Ergonomic height of 71 cm ideal to put under a worktable.

code	liters	mm	€
877913	81	333x743x(H)711	**222,00**
877920	98	394x755x(H)735	**278,00**

877920

scoop

transparent cover

four torsional wheels

CAMBRO

MAX. 102 l

HDPE polyethylene | LDPE polyethylene | food contact

INGREDIENT TROLLEY

– Designed for transport and storage of bulk products.
– Made of polyethylene.
– Transparent sliding lid.
– Adjusts to standard worktop heights.
– 4 castors – 2 rear fixed and 2 front swivel for stability and maneuverability.
– Capacity: 102 l.
– Selected bulk products capacity:
  – sugar – 103 kg.
  – flour – 68 kg.
– Net weight: 12.62 kg.
– Supplied with a hook for hanging the scoop.

code	liters	mm	€
IBS27148	102	420x750x(H)710	**425,00**

transparent cover

four torsional wheels

HENDI

Prices net of VAT

AMER★BOX

INSULATED ICE CONTAINER - 110 L

– Ideal to transport ice cubes or flakes over long distances.
– Robust polyethylene housing resistant to shocks and impact.
– Thick foam insulation to keep ice temperature as long as possible.
– Inner walls resistant to scratches and stains.
– Sliding, sealed lid allowing easy scooping of ice.
– Ergonomic grip integrated with housing.
– Two large wheels resistant to uneven ground and two smaller castor wheels with brake.
– Profiled drain for melted ice in chamber, with tap.
– Delivered ready-to-use, does not require assembly.
– 4 wheels, 2 with brakes (large Ø 20 mm, small Ø 10 mm).
– Tap, scoop and drip tray included.

code	liters	mm	€
877883	110	585x800x(H)745	**917,00**

MAX. 110 l

877883

drip tray	2 torsion wheels with brakes	tap	scoop

MAX. 125 l

CAMBRO

ICE TROLLEY ICS125L SLIDING LID®

– Polyethylene housing.
– Thick foam insulation.
– Resistance to mechanical damage.
– Drain shelf.
– 2 front swivel castors with brakes, 2 rear fixed castors.
– Ergonomic cast handles.
– Protective lid.
– Easy cleaning.
– Capacity: 57 kg.
– Net weight: 24.4 kg.

code	liters	€
ICS125L110	125	**992,00**

2 torsion wheels with brakes

tap

ICS125L110

PE polyethylene | stackable | food contact

-40 °C +120 °C
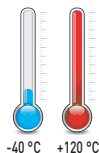
UPC101110

CAMBRO

CAMCARRIERS® INSULATED TOP-LOADED CARRIER GN 1/1
– Designed for transporting GN 1/1 containers with hot and cold food.
– Made of polyethylene.
– The container maintains the temperature of food thanks to thick foam insulation.
– Built-in seal and wide nylon snaps for airtight seal of the carrier.
– Removable lid for easy loading and unloading.
– Possibility of stacking – save storage space.
– Dishwasher safe.
– Net weight: 8.42 kg.
– CAUTION: Putting food with temperature above 121°C inside the carrier may damage the item.

code	mm	€
UPC101110	460x630x(H)620	**354,00**

AMER★BOX

DESIGNED IN U.S.A. NSF.

HDPE polyethylene | stackable

INSULATED CATERING CONTAINER GN 1/1, TOP-LOADED
– Made of HDPE polyethylene.
– Double walls filled with high quality polyurethane foam assure perfect insulation and long holding of food temperature.
– Tight lid with 4 clamps made of tough nylon.

code	mm int.	mm	€
877852	530x325x(H)200	630x460x(H)305	**220,00**

4 latches

vent cup

stackable

Temperature retention

hot

80ºC	75ºC	72ºC	70ºC	68ºC
Initial temperature	1 h	2 h	3 h	4 h

cold

0ºC	2ºC	4ºC	5ºC	6ºC
Initial temperature	1 h	2 h	3 h	4 h

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

CAMBRO PE polyethylene · stackable
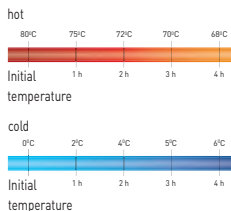
INSULATED BEVERAGE CONTAINER CAMTAINERS®

– Made of seamless, food grade polyethylene.
– It maintains the temperature of a beverage (hot or cold) thanks to thick foam insulation.
– Equipped with a drip-free faucet with two settings: for continuous pouring and for measuring doses.
– Recessed faucet fits within the contours of the thermos to prevent accidental breakage during transport.
– Easy and safe transport is guaranteed by the robust lid locks and the handy E-Z GRIP handles.
– Vent cup in the lid makes it easy to open the container, equalizing pressure in the thermos.
– The sta-stack system allows stacking of beverage containers and saves storage space.
– Dishwasher safe.

code	liters	mm	€
500LCD110	17.9	420x230x(H)620	**269,00**

4 heavy duty clamps

place for sticker

INSULATED BEVERAGE DISPENSER WITH TAP

AMER★BOX LDPE polyethylene · stackable

– Ideal for storage, transport and serving of hot and cold drinks.
– Robust LDPE polyethylene housing.
– Good polyurethane foam insulation.
– 4 heavy duty clamps, 25 mm wide, at either side of the jug, for easy and quick opening and closing.
– Comfortable transport grips.

– Tap distance from the floor: 95 mm.
– Recessed tap - protection against transport damage.
– Delivered with stickers for quick identification of drinks.
– Vent for easier lid opening.
– Shock and impact resistant.
– Rounded chamber with grooves leading to the tap.

Temperature retention

hot

80°C	75°C	72°C	70°C	68°C
Initial temperature	1 h	2 h	3 h	4 h

cold

0°C	2°C	4°C	5°C	6°C
Initial temperature	1 h	2 h	3 h	4 h
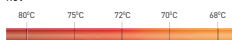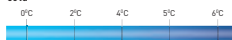
4 heavy duty clamps

place for sticker

code	liters	mm	€
877869	9.4	230x420x(H)470	**181,00**
877876	18	230x420x(H)620	**204,00**

877869

AMER★BOX

NSF

HDPE polyethylene

stackable
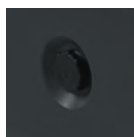
vent cup

door with seal.

877814

877821

2 torsion wheels with brakes

belt

THERMO CATERING CONTAINER 2X GN 1/1 200

– Double-walled insulated polyethylene LDPE - impact resistant hard polyethylene.
– Keeps hot and cold.
– With 2 sturdy carrying handles.
– Press-formed guides fitted in chamber housing.
– Inside dimensions: 335x533x(H)590 mm.
– Suitable for 1/1 Gastronorm trays:
  – 12 GN trays - 10 mm deep
  – 6 GN trays - 65 mm deep
  – 4 GN trays - 100 mm deep
  – 3 GN trays - 150 mm deep
  – 2 GN trays - 200 mm deep.

code	mm int.	mm	€
877814	335x533x(H)590	477x680x(H)620	350,00

Temperature retention

hot				
80ºC	75ºC	72ºC	70ºC	68ºC
Initial temperature	1 h	2 h	3 h	4 h

cold				
0ºC	2ºC	4ºC	5ºC	6ºC
Initial temperature	1 h	2 h	3 h	4 h
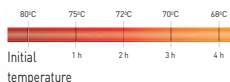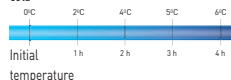
Examples of sets
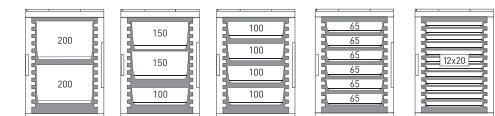
TROLLEY FOR THERMO CONTAINER

code	mm	€
877821	530x710x(H)230	167,00

COOLING ELEMENT

– For use in thermoboxes, keeps the temperature between 0 to 4°C for 3 to 4 hours thanks to the eutectic plate.
– Before use: freeze at -18°C for 24 hours or until frozen solid.
– To check if ready, shake the element and when you feel and hear nothing moving inside it's ready.

HDPE polyethylene

707821

code	GN	mm	€
707777	GN 1/2	320x265x(H)30	20,00
707821	GN 1/1	530x325x(H)30	33,50

446

HENDI

CAMBRO

ULTRA PAN CARRIER® INSULATED FRONT-LOADED CARRIER GN 1/1

– Designed for use in catering and outdoor events.
– Durable and leak-proof, made of resistant polyethylene.
– Thick foam insulation to maintain the temperature of the transported food, both hot and cold, for over 4 hours.
– Equipped with a pressure equalizing vent.
– Built-in seal and wide nylon snaps for airtight seal of the carrier.
– Holds up to 6 full size GN 1/1 containers.
– Dishwasher safe.
– Net weight: 14.99 kg.
– Also suitable for GN 1/2 and GN 1/3 dishes.
– Camcholler chilling and warning plates can be placed inside the insulated carrier.
– CAUTION: Putting food with temperature above 121°C inside the carrier may damage the item.

code	mm	€
UPC400110	460x630x(H)620	**454,00**

UPC400110

-40 °C

+120 °C

PP polypropylene

CAMDOLLY® TROLLEY FOR UPC400 THERMO CONTAINER

– Designed for transporting UPC400 front-loaded insulated containers
– Made of polypropylene resistant to cracking, rust and corrosion.
– Easy to move thanks to 4 swivel castors ø89 mm.
– Possibility of simultaneous transport of multiple containers with a total weight of up to 159 kg.
– Net weight: 8.03 kg.
– The trolley is suitable for insulated insulated front-loaded carriers (UPC400).

code	mm	€
CD400110	710x530x(H)230	**340,00**

CD400110

HEATING ELEMENT

– Can be heated up to 90°C.
– To heat the element, place it on a stainless steel tray or in a container and place in a convection oven, max 90°C for max. 40 minutes.

code	GN	mm	€
707784	GN 1/2	320x265x(H)30	**27,50**
707845	GN 1/1	530x325x(H)30	**41,50**

HDPE polyethylene | micro

707845

HENDI

AMER★BOX

707692

THERMO-INSULATED CONTAINER WITH HEATING FUNCTION – CATERING

– Double HDPE impact-resistant insulating walls
– Possibility to set the chamber heating temperature after connecting to the power supply
– Two 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
– Outer dimensions: 335x533x(H)590 mm

– 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

code	mm	€
707692	477x680x(H)620	**793,00**

HENDI

CAMBRO

Built-in gasket and wide nylon snaps for airtight shut-off.

Full width swing door for easy loading of the thermocouple.

-40 °C   +120 °C
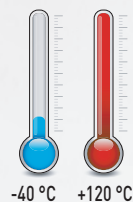
UPC800110

4 wheels – 2 fixed and 2 torsional (1 brake) for easy maneuverability.

PE
polyethylene

CAMCARRIERS® INSULATED FRONT-LOADED CARRIER GN 1/1

– Designed for efficient transport of hot or cold food.
– Maintains the right temperature for more than 4 hours.
– Durable, solid polyethylene housing resistant to mechanical damage.
– Thick foam insulation.
– 2 compartments for containers.
– Ergonomic handles.
– Full width swing door for easy loading of the container.
– Built-in seal and wide nylon snaps for airtight seal of the carrier.

– Ventilation valve helps to maintain the right moisture level inside the insulated carrier.
– 4 castors – 2 fixed and 2 swivel (1 brake) for easy manoeuvring.
– Impact-absorbing elements.
– Easy cleaning.
– Internal chamber dimensions: 330x545x485 mm.
– CAUTION: Putting food with temperature above 121°C inside the carrier may damage the item.
– CAUTION: The containers should be placed only on the guides.

code	mm	€
UPC800110	520x689x(H)1370	**1 510,00**

HENDI

THERMO FRONT LOADERS

5x GN 1/1

707661

THERMO CATERING BOX

- Ultra-lightweight, durable container with perfectly sealable opening.
- Removable door – even if the boxes are stacked With 5 grooves spaced 65 mm apart to slide in containers, fits GN1/1 containers.
- The high stacking ledges with locking profile ensures stable stacking without sliding.
- Fits perfectly on Euro pallets – four boxes per layer

code	liters	mm int.	mm	€
707661	66	535x310x(H)400	600x400x(H)490	**153,00**

Fits perfectly on Euro pallets – four boxes per layer.

Examples of sets

HEATING ELEMENT
- Can be heated up to 90°C.
- To heat the element, place it on a stainless steel tray or in a container and place in a convection oven, max 90°C for max. 40 minutes.

HDPE polyethylene | micro

code	GN	mm	€
707784	GN 1/2	320x265x(H)30	**27,50**
707845	GN 1/1	530x325x(H)30	**41,50**

FREEZING ELEMENT
- For use in thermoboxes, keeps the temperature between -12 to -10°C for 3 to 4 hours thanks to the eutectic plate.
- Before use: freeze at -18°C for 24 hours or until frozen solid.
- To check if ready, shake the element and when you feel and hear nothing moving inside it's ready.

HDPE polyethylene | food contact

code	GN	mm	€
707753	GN 1/1	530x325x(H)30	**35,00**
707760	GN 1/2	320x265x(H)30	**21,00**

HENDI

THERMO CATERING BOX

– Ultra-lightweight, durable container with perfectly sealable
   opening.
– Suitable for Gastronorm 1/1 containers.
– With 8 grooves spaced 61 mm apart to slide in GN containers.
– The high stacking ledges with locking profile ensures stable
   stacking without sliding.

code	liters	mm int.	mm	€
707999	100	550x335x(H)545	635x465x(H)660	**230,00**

Examples of sets

707999

COOLING ELEMENT

– For use in thermoboxes, keeps the temperature between
   0 to 4°C for 3 to 4 hours thanks to the eutectic plate.
– Before use: freeze at -18°C for 24 hours or until frozen solid.
– To check if ready, shake the element and when you feel and hear
   nothing moving inside it's ready.

code	GN	mm	€
707777	GN 1/2	320x265x(H)30	**20,00**
707821	GN 1/1	530x325x(H)30	**33,50**

PROFESSIONAL GRADE INSULATED CARRIER
CAM GOBOX®, FRONT-LOADED, GN 1/1

CAMBRO

stackable

-40 °C   +120 °C

HANDLES AROUND UPPPER
SECTION allow to grab a container
from every side

DESIGNED PLACE FOR
LABEL WITH DESCRIPTION
to identify the box contents

FULL ACCESS IN 270° RANGE
Durable hinges and bolts allow
opening the door at 270° and leaving
it open on the side to easier access
the products inside.
Thanks to the bolts the door is tightly
closed during transport.

EASY OPENING AND CLOSING
cambered edges of the door allow
easy opening and closing.
Sturdy bolts guarantee
durability of the container

STACKING OPTION

CONDENSATE LEAKAGE
PROTECTION

CAMDOLLY® TROLLEY
compatible with GN 1/1 Cam
GoBoxes® (CD3253EPP158);
4 swivel wheels, 2 with brakes

HENDI

- Perfect for catering establishments.
- Food grade packaging.
- Perfectly maintains both low and high temperatures of food for over 4 hours.
- Suitable for use in a temperature range from -40°C to 120°C.
- Made of expanded polypropylene (EPP) highly resistant to mechanical damage and weathering, CFC-free, 100% recyclable.
- Front-loaded with up to 270° door swing.
- Beveled door edges make it easy to latch the container and durable sliders keep the door tightly closed.
- The construction provides additional space in the rear wall of the compartment for placing a warming or chilling plate – such a layout prevents dripping condensate on the trays and ensures uniform temperature distribution in the chamber.

- Built-in condensation barrier prevents condensation from leaking from the thermobox.
- Ergonomic built-in handles along the top 4 edges for easy handling.
- Designed place for label with description on the door enables quick identification of the box contents.
- Stackable.
- Easy cleaning.
- Dishwasher safe.
- Meets legal and hygienic requirements regarding food grade packaging.

To be used with dedicated plates:
- Camchiller® chilling plate (CP3253443).
- Camwarmer® warming plate (HP3253444).
- Cartridges not included.

EXAMPLES OF SETS CAM GOBOX® EPP300110

EXAMPLES OF SETS CAM GOBOX® EPP400110

EPP300110

EPP400110

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, FRONT-LOADED, GN 1/1

code	liters	mm int.	mm	€
EPP300110	60	535x330x(H)370	640x440x(H)475	**220,00**
EPP400110	86	535x330x(H)525	640x440x(H)625	**259,00**

Camchiller® chilling plates (CP3253443) or Camwarmer® warming plates (HP3253444)

HENDI

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®

CAMBRO

stackable

-40 °C   +120 °C

HANDLES AROUND UPPPER SECTION allow to grab a container from every side
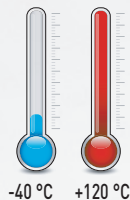
DESIGNED PLACE FOR LABEL WITH DESCRIPTION to identify the box contents

Camchiller® chilling plates (CP3253443) or Camwarmer® warming plates (HP3253444)

FULL ACCESS IN 270° RANGE Durable hinges and bolts allow opening the door at 270° and leaving it open on the side to easier access the products inside. Thanks to the bolts the door is tightly closed during transport.

TEMPERATURE RETENTION **4H**

EASY OPENING AND CLOSING cambered edges of the door allow easy opening and closing. Sturdy bolts guarantee durability of the container

STACKING OPTION

Condensate leakage protection
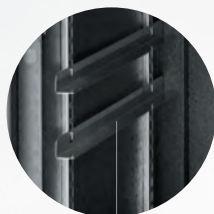
Stainless steel guides (EPP4060FADJR110)

CAMDOLLY® TROLLEY compatible with GN 1/1 Cam GoBoxes® (CD3253EPP158); 4 swivel wheels, 2 with brakes

5 EPP

HENDI

- Perfect for confectioneries and bakeries.
- Food grade packaging.
- Perfectly maintains both low and high temperatures of food for over 4 hours.
- Suitable for use in a temperature range from -40°C to 120°C.
- Made of expanded polypropylene (EPP) highly resistant to mechanical damage and weathering, CFC-free, 100% recyclable.
- Front-loaded with up to 270° door swing.
- Beveled door edges make it easy to latch the container and durable sliders keep the door tightly closed.
- The construction provides additional space in the rear wall of the compartment for placing warming or chilling plate – such a layout prevents dripping condensate on the trays and ensures uniform temperature distribution in the chamber.

- Built-in condensation barrier prevents condensation from leaking from the thermobox.
- Ergonomic built-in handles along the top 4 edges for easy handling.
- Designed place for label with description on the door enables quick identification of the box contents.
- Stackable.
- Easy cleaning.
- Dishwasher safe.
- Meets legal and hygienic requirements regarding food grade packaging.

To be used with dedicated plates:
- Camchiller® chilling plate (CP3253443).
- Camwarmer® warming plate (HP3253444).
- Cartridges not included.

EPP4060F6R110

EPP4060F9R110

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, FRONT-LOADED, FOR 600X400 MM CONTAINERS, WITH 6 BUILT-IN GUIDES
- Capacity: 126 L.
- Top, separate guide for Camwarmer® 1/1 warming plate.
- 6 guides for 600x400 mm containers.
- Interspaced at: 60 mm.

code	liters	mm int.	mm	€
EPP4060F6R110	126	615x410 x(H)585	770x540 x(H)687	284,00

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, FRONT-LOADED, FOR 600X400 MM CONTAINERS, WITH 9 BUILT-IN GUIDES
- Capacity: 126 L.
- Top, separate guide for Camwarmer® 1/1 warming plate.
- 9 pairs of guides for 600x400 mm trays.
- Interspaced at: 35 mm.

code	liters	mm int.	mm	€
EPP4060F9R110	126	615x410 x(H)585	770x540 x(H)687	291,00

EPP4060FNR110

EPP4060FADJR110

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, FRONT-LOADED, FOR 600X400 MM CONTAINERS, WITHOUT GUIDES.
- Capacity: 155 L.
- Without guides.
- For 600x400 mm trays.

code	liters	mm int.	mm	€
EPP4060FNR110	155	615x410 x(H)585	770x540 x(H)687	264,00

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, FRONT-LOADED, 600X400 MM, WITH ADJUSTABLE GUIDES.
- Capacity: 155 L.
- 2 pairs of guides (stainless steel) for 600x400 mm trays.
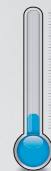- Adjustable interspaces.

code	liters	mm int.	mm	€
EPP4060FADJR110	155	615x410 x(H)585	770x540 x(H)687	406,00

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®

CAMBRO

TEMPERATURE RETENTION 4H

stackable

DESIGNED PLACE FOR LABEL WITH DESCRIPTION to identify the box contents

-40 °C   +120 °C

Camchiller® (CP3253443) chilling plates or Camwarmer® (HP3253444) warming plates

STACKING OPTION

EPP4060T300110

Compartment accommodates 6 ice cream trays

CAMDOLLY TROLLEY® compatible with GN 1/1 Cam GoBoxes (CD4060EPP158); 4 swivel wheels, 2 with brakes

– Insulated carrier with fitted lid is especially useful in catering and food service establishments.
– Food grade packaging.
– Perfectly maintains both low and high temperatures of food for over 4 hours.
– Suitable for use in a temperature range from -40°C to 120°C.
– Made of expanded polypropylene (EPP) highly resistant to mechanical damage and weathering, CFC-free, 100% recyclable.
– Top-loaded for improved food transportation.
– The 300 mm high box compartment accommodates trays and containers of 600x400 mm size or 6 round ice cream trays from the HENDI offer: code 807002 and 802083.
– Vertical slots inside make it easy to insert and remove containers.
– A system of inserts and grooves in the corners of the box ensures a stable lid and safe transport of food.
– Insulation thickness: 30 mm.

– Very light (density: 30 g/L).
– Ergonomic build-in handles.
– Designed place for label with description to identify the box contents.
– Stackable.
– Easy cleaning.
– Dishwasher safe.
– Meets legal and hygienic requirements regarding food grade packaging.
– Capacity: 80 L.
– Net weight: 1,700 g.
To be used with dedicated plates:
– Camchiller® chilling plate (CP3253443).
– Camwarmer® warming plate (HP3253444).
– Cartridges not included.

code	liters	mm int.	mm	€
EPP4060T300110	80	625x425 x(H)305	690x490 x(H)370	**63,50**

HENDI

CAMBRO

stackable food contact

-40 °C +120 °C
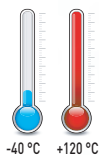
CD4060

MULTIFUNCTIONAL CAM GOBOX®
INSULATED CONTAINER

– For storing and transporting bulky or larger food items - ideal for transporting wedding cakes, cakes, lunch boxes or pizza cartons
– For direct and indirect contact with food
– Made of expanded polypropylene (EPP), extremely resistant to mechanical damage and weather conditions
– CFC free and 100% recyclable
– Maintains both low and high food temperatures for up to 4 hours
– Thermal resistance: -40 ° C to 120 ° C
– Can be used with Camchiller cooling inserts or Camwarmer heating inserts - max. 8 pcs. In the recesses on the walls of the container
– Ventilation slots for perfect humidity and freshness of transported products
– Uniform shape that allows you to change places of the cover with the base - thanks to a special recess in the cover, it is possible to add an additional cooling or heating insert to maintain the temperature underneath

– The set includes matched elements, with the possibility of adapting the layout to your own needs:
  – black base - internal height 125 mm
  – grey bottom panel 100 mm
  – 2 x high gray extension 200 mm
  – black cover
– Optional: EPPMFBA110 adapter for CD4060 cart - easier container transport when fully loaded
– Ergonomic handles for easy portability
– Internal dimension container when folded up: 520x520x(H)752 mm
– Easy to clean
– Dishwasher safe
– NOTE: Possibility to place Cambro dishwasher baskets - when using dishwasher baskets it is necessary to use appropriate food contact products (moulds, trays, containers, etc.)

code	mm int.	€
EPPMFBE122110	520x752	**282,00**

stackable

EPPMFBA110

CAMDOLLY TROLLEY® compatible with GN 1/1 Cam GoBoxes (CD4060EPP158)

EPP ADAPTER FOR CD4060 TROLLEY FOR
EPPMFBE122110 CONTAINER

– Recommended for use when transporting large and heavy foodstuffs.
– Made of EPP expanded polypropylene
– Perfect stabilisation of the container
– Only suitable for the CamDolly CD4060 and EPPMFBE122110 multifunctional container.

code	mm	€
EPPMFBA110	698x622x(H)70	**38,50**

With ergonomic handles to transport

707968

stackable

THERMOBOX

– Perfect for transport of hot or cold products.
– Containers offer high insulation levels.
– Withstands temperatures ranging from -20°C to +110°C.
– With recessed handles at the side.

code	liters	mm int.	mm	€
707906	40	538x338x(H)234	600x400x(H)285	26,50
707968	46	538x338x(H)257	600x400x(H)320	40,50
707951	53	625x425x(H)200	685x485x(H)260	59,50
707944	80	625x425x(H)300	685x485x(H)360	71,00

707814

PP polypropylene   **stackable**

COOLING ADAPTOR EPP GN 1/1

– Place this adaptor with cooling element on top of your Thermobox Kitchen Line GN 1/1 and keep the goods cold for extra long periods of time.
– Supplied without cooling element.
– Fits on top of 707906 and 707968.

code	mm	€
707814	600x400x(H)85	35,00

707821

707814

707029

707012

707968

Frame helps align the upper edges of GN trays of different heights - ideal when the containers are used as bain-maries or refrigerating tanks

707012

PP polypropylene   **stackable**

EXTENSION FRAME FOR GN 1/1 INSULATED CATERING CONTAINER

– To increase the capacity of 707906 and 707968 catering containers.

code	mm	€
707012	600x400x(H)85	19,50
707029	600x400x(H)180	27,50

HENDI

Prices net of VAT

707982

Very resistant and springy frame

With ergonomic handles to transport

Dedicated dimple for easy opening

THERMOBOX
– 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 int.	mm	€
707982	39	538x338x(H)217	674x400x(H)287	**76,50**

Extremely smooth internal surface

Prices net of VAT

INSULATED CATERING CONTAINER

– 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 int.	mm	€
707043	9	380x250x(H)95	440x310x(H)160	**32,00**
707050	15.6	380x250x(H)165	440x310x(H)230	**34,50**

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 int.	mm	€
707067	5.5	350x350x(H)45	410x410x(H)100	**19,50**
707074	9.8	350x350x(H)80	410x410x(H)135	**22,00**

After turning by 180
degrees, the container
may be used as a lid with
another Salto container.

707067

HENDI

Prices net of VAT

707746

707586

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.
– Lids also available separately: 707548 for container 707746 and 707425.
– 707562 for container 707432 and 707456.

code	liters	mm int.	mm	€
707746	40	540x340x(H)230	600x400x(H)283	28,50
707425	46	538x338x(H)257	600x400x(H)320	30,00
707432	53	625x425x(H)200	685x485x(H)260	41,00
707456	80	625x425x(H)300	685x485x(H)360	45,00

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	11,00
707586	20	500x300x(H)213	14,50
707593	47	600x400x(H)296	24,50

PIOCELAN COVER FOR THERMALLY INSULATED KITCHEN LINE CONTAINERS

– Made of black LSP EB moulded piocelan
– Easy to keep clean

code	-	€
707548	GN 1/1, for thermal insulation container 707746 and 707425	5,30

Sold only in pallet quantities (1 Euro pallet = 36 pcs.)
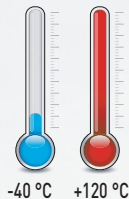

707449

THERMALLY INSULATED CONTAINER MADE OF EPS

– Ideal protection of all types of food products during storage and transport.
– Protects the product against temperature, light, humidity and mechanical damage.
– Made of high quality foamed polystyrene.
– Excellent insulating properties thanks to the 40 mm thick walls.
– Easy to kept clean.
– Available in white.
– Sold only in pallet quantities (1 Euro pallet = 36 pcs.).

code	liters	mm int.	mm	€
707449	32	500x300x(H)215	580x380x(H)285	13,50

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®

CAMBRO

EASY LOADING AND UNLOADING
Vertical slots on the inside are helpful in loading and unloading GN 1/1 and GN 1/2 containers. Straight walls inside make it possible to stack containers inside the carrier

EXTREMELY DURABLE IN CASE OF MECHANICAL DAMAGE AND ATMOSPHERICAL FACTORS
Made from expanded polypropylene [EPP], CFC- free, 100% recyclable

wash

-40 °C   +120 °C

INSULATION THICKNESS: 30 mm
Perfect insulation, which keeps high temperature of warm meals and low temperature of cold dishes

TEMPERATURE RETENTION 4H

ERGONOMIC HANDLES
Convenient handles ensure easy lifting of the container

DESIGNED PLACE FOR LABEL WITH DESCRIPTION
to identify the box contents

SYSTEM OF INSERTS AND GROOVES
ensures a stable lid and safe transport of the food

Camchiller® chilling plates (CP3253443) or Camwarmer® warming plates (HP3253444)

STACKING OPTION

CAMDOLLY TROLLEY® compatible with GN 1/1 Cam GoBoxes (CD4060EPP158); 4 swivel wheels, 2 with brakes
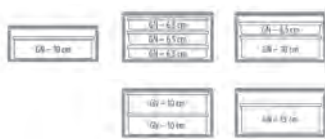
HENDI

- Insulated carrier with fitted lid is especially useful in catering and food service establishments where high resistance to mechanical damage and maintaining constant temperature inside the box are required.
- Food grade packaging.
- Perfectly maintains both low and high temperatures of food for over 4 hours.
- Suitable for use in a temperature range from -40°C to 120°C.
- Made of expanded polypropylene (EPP) highly resistant to mechanical damage and weathering, CFC-free, 100% recyclable.
- Top-loaded for improved food transportation.
- Contains 1 GN 1/2 container with a max. height of 200 mm or several containers of correspondingly smaller size.
- Vertical slots inside keep GN containers in place and facilitate placing items in and taking them out of the box.
- A system of inserts and grooves in the corners of the box ensures a stable lid and safe transport of food.

- Insulation thickness: 30 mm.
- Very light.
- Ergonomic handles and a strap for easy transport.
- Designed place for label with description to identify the box contents.
- Stackable.
- Easy cleaning.
- Dishwasher safe.
- Box, lid and strap in black.
- Meets legal and hygienic requirements regarding food grade packaging.
To be used with dedicated plates:
- Camchiller® chilling plate (CP2632443) + adapter (EPPCTS110 or EPPCTL).
- Camwarmer® warming plate (HP3253444).
- Cartridges not included.
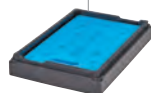
EXAMPLES OF SETS CAM GOBOX® EPP160110

EXAMPLES OF SETS CAM GOBOX® EPP180LH110

EPP160110

EPP180110

EPP180LH110

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®, TOP-LOADED, GN 1/1

code	liters	mm int.	mm	€
EPP160110	35,5	538x338x(H)195	600x400x(H)257	46,00
EPP180110	46	538x338x(H)254	600x400x(H)316	31,50
EPP180LH110	46	538x355x(H)255	680x400x(H)321	55,00

Adapter for Camchiller® GN 1/1 chilling plate.

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX® ECONOMY 46 L, GN 1/1, GN 1/2

code	mm int.	mm	€
EPP180E110	538x338x(H)254	600x400x(H)316	30,50

EPP180E110

HENDI

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®
FOR BEVERAGES, TOP-LOADED, WITH SHOULDER STRAP

CAMBRO

DESIGNED PLACE FOR LABEL
WITH DESCRIPTION to identify
the box contents
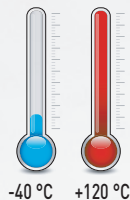
COMFORTABLE STRAP
made of plastic

stackable

-40 °C   +120 °C

STACKING OPTION

Camchiller® (CP2632443) chilling plates
or Camwarmer® (HP2632444) warming
plates

TEMPERATURE
RETENTION   4H

HENDI

EPPBEVBKST110

EPP280BKST110

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX® FOR BEVERAGES, TOP-LOADED, WITH SHOULDER STRAP, 35 L

– Insulated carrier with fitted lid for transporting bottles and other containers with beverages at the right temperature, especially useful in catering and food service establishments, where high resistance to mechanical damage is required.
– Made of food grade materials.
– Perfectly maintains both low and high temperatures of beverages for over 4 hours.
– Suitable for use in a temperature range from -40°C to 120°C.
– Made of expanded polypropylene (EPP) highly resistant to mechanical damage and weathering, CFC-free, 100% recyclable.
– Top-loaded for improved transportation.
– Thermobox holds 12 tall bottles of wine with a capacity of 0.75 L or 12 plastic bottles with a capacity of 1.5 L.
– A system of inserts and grooves in the corners of the box ensures a stable lid and safe transport.
– Ergonomic handles and a strap for easy transport.
– Designed place for label with description to identify the box contents.
– Stackable.
– Easy cleaning.
– Dishwasher safe.
– Box, lid and strap in black.
– Meets legal and hygienic requirements regarding food grade packaging.
– Net weight: 1.02 kg.
To be used with dedicated plates:
– Camchiller® GN 1/2 chilling plate (CP2632443).
– Modular beverage holder (EPPBEVH1110).
– Cartridges not included.

code	liters	mm int.	mm	€
EPPBEVBKST110	35	358x273 x(H)367	420x335 x(H)420	**53,00**

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX® WITH A BLACK STRAP, GN 1/2

– Insulated carrier with fitted lid is especially useful in catering and food service establishments where high resistance to mechanical damage and maintaining constant temperature inside the box are required.
– Food grade packaging.
– Perfectly maintains both low and high temperatures of food for over 4 hours.
– Suitable for use in a temperature range from -40°C to 120°C.
– Made of expanded polypropylene (EPP) highly resistant to mechanical damage and weathering, CFC-free, 100% recyclable.
– Top-loaded for improved food transportation.
– Contains 1 GN 1/2 container with a max. height of 200 mm or several containers of correspondingly smaller size.
– Vertical slots inside keep GN containers in place and facilitate placing items in and taking them out of the box.
– A system of inserts and grooves in the corners of the box ensures a stable lid and safe transport of food.
– Insulation thickness: 30 mm.
– Very light.
– Ergonomic handles and a strap for easy transport.
– Designed place for label with description to identify the box contents.
– Stackable.
– Easy cleaning. Dishwasher safe.
– Box, lid and strap in black.
– Meets legal and hygienic requirements regarding food grade packaging.
– Net weight: 800 g.
To be used with dedicated plates:
– Camchiller® chilling plate (CP2632443) + adapter (EPPCTS110 or EPPCTL).
– Camwarmer® warming plate (HP3253444).
– Cartridges not included.

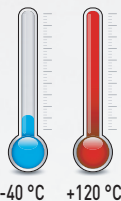| code	liters	mm int.	mm	€
EPP280BKST110	22.3	330x270 x(H)253	390x330 x(H)316	**50,00**

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX® XL, TOP-LOADED, GN 1/1

CAMBRO

Designed for transportation of disposable food containers or 5L ice cream trays

EPP180XL110

EASY LOADING AND UNLOADING
Vertical slots on the inside are helpful in loading and unloading GN 1/1 and GN 1/2 containers. Straight walls inside make it possible to stack containers inside the carrier

stackable

-40 °C   +120 °C

Camchiller® chilling plates (CP3253443) or Camwarmer® warming plates (HP3253444)

STACKING OPTION

EPP180XLT110

DESIGNED PLACE FOR LABEL WITH DESCRIPTION to identify the box contents

- Insulated carrier with fitted lid is especially useful in catering and food service establishments where high resistance to mechanical damage and maintaining constant temperature inside the box are required.
- Food grade packaging.
- Perfectly maintains both low and high temperatures of food for over 4 hours.
- Suitable for use in a temperature range from -40°C to 120°C.
- Made of expanded polypropylene (EPP) highly resistant to mechanical damage and weathering, CFC-free, 100% recyclable.
- Top-loaded for improved food transportation.
- Vertical slots inside keep GN containers in place and facilitate placing items in and taking them out of the box.
- A system of inserts and grooves in the corners of the box ensures a stable lid and safe transport of food.

- Insulation thickness: 30 mm.
- Very light.
- Ergonomic handles for easy transport.
- Designed place for label with description to identify the box contents.
- Stackable.
- Easy cleaning.
- Dishwasher safe.
- Box and lid in black
- Meets legal and hygienic requirements regarding food grade packaging.

To be used with dedicated plates:
- Camchiller® chilling plate (CP2632443) + adapter (EPPCTS110 or EPPCTL).
- Camwarmer® warming plate (HP3253444).
- Cartridges not included.

TEMPERATURE RETENTION 4H

code	liters	mm int.	mm	€
EPP180XL110	50,5	548x368x(H)250	610x430x(H)320	**57,50**
EPP180XLT110	64,5	548x368x(H)320	610x430x(H)390	**60,00**

HENDI

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®
WITH 4 COMPARTMENTS

CAMBRO

EPPMD4835159

TEMPERATURE RETENTION 2H

STACKING OPTION

stackable

Perfect insulation, which keeps high temperature of warm meals and low temperature of cold dishes

DESIGNED PLACE FOR LABEL WITH DESCRIPTION to identify the box contents (model EPPMD4835159)

EPPMDB4428159

Dividers separate meals and stabilise them during transport

cold meal compartment: 210x210x(H)110 mm

separate hot food compartment: 190x190x(H)110 mm
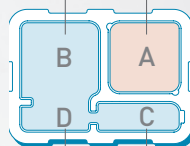
B	A
B	
D	C

fruit or bread compartment: 180x80x(H)110 mm

a place for a bottle, flatware: 210x85x(H)110 mm

| A | B |

HOT FOOD COMPARTMENT
Holds a container
226x183x(H)109 mm

COLD FOOD COMPARTMENT
Holds a container
226x183x(H)109 mm

– The ideal solution for mass catering facilities: schools, hospitals and nursing homes.
– Designed to hold a complete meal including flatware.
– Made of very light polypropylene foam resistant to grease and most chemicals.
– Environmentally friendly - 100% recyclable.
– Made of food grade materials.
– Purpose and dimensions of the compartments:
  – separate hot food compartment – ensures order and separation of food to maintain safe temperature: 190x190x(H)110 mm.
  – cold meal compartment: 210x210x(H)110 mm.

– fruit or bread compartment: 180x80x(H)110 mm.
– a place for a bottle, flatware: 210x85x(H)110 mm.
– Internal dividers stabilise the disposable containers.
– Excellent thermal insulation – the container maintains the temperature of a set of hot or cold dishes for over 2 hours.
– Designed space for label with description of contents and additional space for stickers.
– Stackable.
– Dishwasher safe.
– Colour: blue.
– Weight: 0.4 kg.

code	number of chambers	mm int.	mm	€
EPPMDB4428159	2	452x183x(H)109	437x276x(H)175	**32,00**
EPPMD4835159	4	400x290x(H)110	480x350x(H)167	**39,00**

PIZZA THERMOBOX

- Ideal to transport pizzas in boxes and for confectioneries, to transport cakes.
- Also useful in catering establishments to transport and store hot or cold food.
- Side grips integrated with housing for easier reloading.
- Special profile from the inside for easier taking out of trays.
- Sturdy and stable structure designed for long-term use.
- Container made as a whole, without any bolts, seams or joints.
- Ultralight, closed from the top with a separate lid.
- High resistance to temperature.
- Stackable thanks to grooves in housing.
- Rounded edges for safe handling.
- Dishwasher safe up to 80°C.
- Helps introduce HACCP in catering establishments.
- Made entirely of polypropylene.
- 100% recyclable.

707975

code	liters	mm int.	mm	€
707975	21	350x350x(H)175	410x410x(H)240	**40,50**
707098	21	420x420x(H)117	480x480x(H)165	**44,50**
707135	35	420x420x(H)200	480x480x(H)260	**47,00**
707142	33	535x535x(H)117	595x595x(H)165	**50,00**

ø500

ø400

ø320

595 / 165

707142   3x pizza ø50 cm

480 / 165

707098   3x pizza ø40 cm

410 / 165

707975   5x pizza ø32 cm

temp. [°C]

Temperature decrease in the insulated container, at full load
— initial temperature 85°C
— ambient temperature 20°C

480 / 260
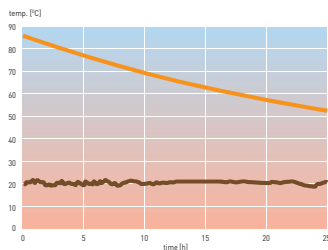
707135   5x pizza ø40 cm

HENDI

Prices net of VAT

PROFESSIONAL GRADE INSULATED CARRIER CAM GOBOX®
FOR PIZZA, TOP-LOADED.

CAMBRO

DESIGNED PLACE FOR LABEL
WITH DESCRIPTION to identify
the box contents

stackable
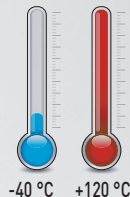
-40 °C   +120 °C

TEMPERATURE RETENTION 4H

EPPZ35265BST110

EPPZ35330BST110

STACKING OPTION

Ventilation holes
extract steam from
the compartment,
which allows to preserve
crispy pizza crust

Camchiller chilling plates
or Camwarmer warming plates

– Insulated carrier with fitted lid is especially useful in catering
  and food service establishments where high resistance to
  mechanical damage and maintaining constant temperature
  inside the box are required.
– Food grade packaging.
– Perfectly maintains both low and high temperatures of food for
  over 4 hours.
– Suitable for use in a temperature range from -40°C to 120°C.
– Made of expanded polypropylene (EPP) highly resistant to
  mechanical damage and weathering, CFC-free, 100% recyclable.
– Top-loaded for improved transportation of pizza boxes.
– Vertical slots inside make it easy to insert and remove
  containers.
– A system of inserts and grooves in the corners of the box
  ensures a stable lid and safe transport of food.
– Ventilation system to extract steam from the compartment to
  preserve the crispiness of the pizza crust.

– Insulation thickness: 30 mm.
– Very light (density: 30 g/L).
– Ergonomic, built-in handles and strap for comfortable handling.
– Designed place for label with description to identify the box
  contents.
– Stackable.
– Easy cleaning.
– Dishwasher safe.
– Box, lid and strap in black.
– Meets legal and hygienic requirements regarding food
  grade packaging.
– To be used with dedicated carts in order to extend the time
  the desired temperature is maintained:
– Camchiller® chilling plate (CP2632443).
– Camwarmer® warming plate (HP2632444).
– Cartridges not included.

code	capacity	mm int.	mm	kg	€
EPPZ35265BST110	6 kartonów – 330×330×(H)40 mm	350x350x(H)265	410x410x(H)339	1,07	66,50
EPPZ35330BST110	8 kartonów – 330×330×(H)40 mm	350x350x(H)330	410x410x(H)404	1,3	69,00

CP3253443

HP3253444

CAMCHILLER® CHILLING PLATE, GN 1/1, BLUE

– Extends the time the insulated carrier maintains low
  temperature during transport.
– Can be placed in all insulated carriers that are able to
  accommodate GN 1/1 size.
– Freeze the plate in horizontal position for at least 8 hours
  before use.
– Reusable.
– Dishwasher safe.
– NOTE: Before placing the chilling plate in the dishwasher it has
  to be defrosted and at ambient temperature.
– Net weight: 3.9 kg.
– NOTE: The chilling plate reduces the internal height of the
  insulated carrier by 30 mm.

code		mm	€
CP2632443	Cam GoBox® GN 1/2	325x265x(H)30	**53,00**
CP3253443	Cam GoBox® GN 1/1	530x325x(H)30	**83,50**

CAMWARMER® WARMING PLATE, GN 1/1 RED

– Extends the time the insulated carrier maintains high
  temperature during transport.
– Can be placed in all insulated carriers that are able to
  accommodate GN 1/2 size.
– Place the plate in hot water for 40 minutes before use.
– Reusable.
– Net weight: 1.75 kg.
– NOTE: The warming plate reduces the internal height of
  the insulated carrier by 30 mm.

code		mm	€
HP2632444	Cam GoBox® GN 1/2	325x265x(H)30	**53,00**
HP3253444	Cam GoBox® GN 1/1	530x325x(H)30	**117,00**

EPPCTS110

ADAPTER FOR CAMCHILLER® GN 1/1 CHILLING PLATE

code	for	mm	€
EPPCTS110	EPP160110 and EPP180LH110	600x400x(H)87	**33,50**

HENDI

Prices net of VAT

CD3253EPP158

CAMDOLLY® FOR CAM GOBOX® GN 1/1 INSULATED CARRIERS.
– Designed to transport Cam GoBox® insulated carriers for
  600x400 mm trays, facilitates the processing of large orders.
– Fitted with four swivel castors, two with a brake, for smooth
  operation.
– Made of durable ABS plastic.
– Colour: red.
– Carrying capacity: 250 kg.
– Net weight: 5.27 kg.

code	suitable for	mm	€
CD3253EPP158	Cam GoBox® GN 1/1	692x426 x(H)167	106,00
CD4060EPP158	Cam GoBox® 4060	710x510 x(H)167	147,00

ROUND ICE CREAM TRAY
– Made of AISI 201 polished stainless steel, thickness: 0.9 mm.
– Robust construction.
– Rounded edges for easy cleaning.
– Can be used in refrigerators and freezers.
– Dishwasher safe
– Lid (802076) sold separately.

code	liters	mm	€
807002	7	ø200x(H)245	32,00

PROFI LINE ICE CREAM CONTAINER, ROUND
– Made of AISI 304 polished stainless steel, thickness: 0.8 mm.
– Rounded edges for easy cleaning.
– Can be used in refrigerators and freezers.
– Dishwasher safe
– Without lid.
– Lid (802076) sold separately.

code	liters	mm	€
802083	7.3	ø200x(H)250	43,00

HENDI

802076

807002
802083

ICE CREAM CONTAINER LID, ROUND
– Made of polycarbonate.
– Dishwasher safe
– Compatible with ice cream container 802083, 807002

code	ø	length (mm)	€
802076	ø190	ø190	7,80

6 latches – ideal for
transporting liquid meals

The same diameters
make them easier to
stack and transport

710203

Space between the walls is filled
with special insulating material
which keeps hot or cold temperature
of food for up to 6-8 hours

710326

710234

710227

710333

710135

710128

HENDI

710203

710227

S.S. stainless steel | stackable

- Designed for catering establishments to keep food and drinks warm during transport.
- The space between the walls is filled with a special insulating material, which ensures that the temperature is maintained for 6 to 8 hours.
- Housing and lid made of AISI 430 steel, satin finish, thickness: 0.8 mm.
- The interior and lid of the container made of AISI 304 steel, thickness: 0.8 mm.
- Container interior made of high gloss polished steel, satin finished lid interior.

- Two ergonomic handles, each fixed with nine seals for safe handling.
- Insulated lid with handle and large vent valve for easy opening.
- Thick silicone seal, removable – hygienic.
- Lid with 6 snap fasteners.
- Stainless steel tap with a spout placed at approximately 45 mm.
- Container bottom equipped with a black rubber ring fixed with screws, which ensures easier stacking of containers and protects the container as well as the ground against damage.
- Stackable – different models up to 35 l.

INSULATED PORTABLE CONTAINER PROFI LINE

code	liters	mm	€
710104	10	ø330x(H)220	**164,00**
710111	15	ø330x(H)280	**194,00**
710203	20	ø330x(H)360	**218,00**
710210	25	ø330x(H)430	**224,00**
710302	35	ø330x(H)570	**244,00**
710319	50	ø480x(H)380	**329,00**

INSULATED PORTABLE CONTAINER – WITH A TAP, PROFI LINE

code	liters	mm	€
710128	10	ø330x(H)220	**191,00**
710135	15	ø330x(H)280	**207,00**
710227	20	ø330x(H)360	**250,00**
710234	25	ø330x(H)430	**260,00**
710326	35	ø330x(H)570	**327,00**
710333	50	ø480x(H)380	**352,00**

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

HENDICHEF
SEE PAGE 258

HENDI

S.S. stainless steel | 18/8 stainless steel | stackable

6 latches – ideal for transporting liquid meals

707524

707494

707470

Flexible material protects the container and the floor against damage

INSULATED STAINLESS STEEL FOOD TRANSPORT CONTAINER KITCHEN LINE

– Designed for catering companies to keep food and liquids warm.
– Keeps the content on temperature for up to 6 hours.
– Container and lid exterior made of 0.7 mm thick satin-finished stainless steel (AISI 201).
– Container interior and lid interior made of 0.7 mm thick high-gloss polished stainless steel (AISI 304).
– Fitted with two ergonomic insulated handles, each fixed with seven 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 latches.
– Bottom fitted with a black rubber rim, this protects the container and makes it possible to stack multiple containers on top of each other.

Ergonomic handles

Air valve

code	liters	mm	kg	€
707470	10	ø300x(H)265	5.3	127,00
707487	15	ø300x(H)340	5.5	155,00
707494	22	ø330x(H)370	6.5	172,00
707531	25	ø350x(H)385	6.8	185,00
707517	36	ø380x(H)455	9.1	206,00
707524	50	ø430x(H)455	10.7	257,00

70 kg/m²

70 kg/m²

70 kg/m²

70 kg/m²

18/0 stainless steel

user assembly

813041

### BOLTED RACK, 5-SHELF, PACKED IN CARDBOARD BOX, FOLDING LEGS

– For use in professional catering.
– Made of high-quality AISI 430 stainless steel.
– Robust, bolted construction.
– 5 non-adjustable shelves.
– Robust 30x30 mm profile legs.
– Approximate load capacity of shelves: approx. 70 kg/m².
– Adjustable feet: +25/-5 mm.

code	mm	€
813041	900x450x(H)1800	**369,00**

HENDI

CAMSHELVING ® BASICS PLUS STORAGE RACK MADE OF COMPOSITE PLASTIC WITH 4 VENTED SHELVES

CAMBRO

user assembly

-38 °C   +88 °C
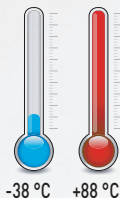
Lifelong warranty for formation of rust and corrosion

Adjustable shelf level

Max. load of the entire rack: 760 kg

Units can be combined to create more uninterrupted storage space

CBU183672V4

- Designed for convenient storage of supplies in any food service establishment.
- Made of composite plastic – lightweight yet strong and recyclable.
- Does not rust, cadmium-free.
- Stable, easy to assemble.
- Can be easily adapted to the needs of the kitchen by adjusting the height of the shelves.

- Vented shelves allow for maximum airflow. The shelves have integrated Camguard® antibacterial protection.
- Withstands high temperature (from -38 °C to +88 °C), perfect for use in hot kitchens as well as in cold rooms and freezers.
- Shelf plates are dishwasher safe.
- Units can be combined to create more uninterrupted storage space.
- Max. load of the entire rack: 760 kg (190 kg per shelf).

code	mm	€
CBU183672V4	915x460x(H)1830	**311,00**
CBU213672V4	915x540x(H)1830	**340,00**

812266

812273

ALUMINIUM STORAGE RACK FOR GN CONTAINERS

- GN 1/1 containers fit directly between the aluminum supports.
- Anodized aluminium frame.
- With dishwasher safe polypropylene shelves.
- Easily expandable.
- Carrying capacity 150 kg, distributed across the surface.

code	-	mm	€
812266		1120x355x(H)1685	**292,00**
812372	Connecting hook	15x42x(H)42	**5,00**

ALUMINIUM STORAGE RACK

- Frame made of corrosion resistant anodized aluminium.
- With 4 shelves, each shelf consists of 3 removable polypropylene elements which are dishwasher safe.
- Adjustable feet to ensure level placement.
- Connect racks to each other or create corner racks with the connecting hook available in the assortment (code: 812280).
- Max. spread load capacity per shelf: 150 kg.

code	-	mm	€
812273		1280x405x(H)1685	**400,00**
812280	Connecting hook	15x42x(H)42	**4,45**

Easily expandable

GN 1/1 containers fit directly between the aluminum supports

Plastic shelves can be cleaned in a dishwasher

HENDI

assembly instruction
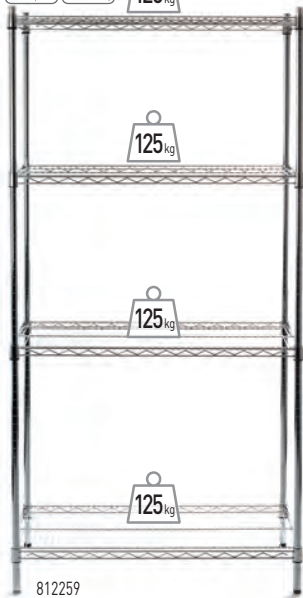
812259

812204

HEAVY-DUTY STORAGE RACK
– 4 adjustable shelves.
– Maximum load per shelf 125 kg.
– Fitted with adjustable feet.
– Chrome-plated iron.

code	mm	€
812259	910x455x(H)1830	**158,00**

STORAGE RACK WITH 5 SHELVES
– Made from steel, available in a chrome plated finish or black powder coated finish.
– Easy to assemble, shelve height is easily set.
– Supplied with 5 wire shelves.
– Spread load capacity per shelf: 80 kg.
– Fitted with adjustable feet.

code	colour	mm	€
812990	Black	910x455 x(H)1830	**103,00**
812204	Chrome	910x455 x(H)1830	**107,00**

PLATFORM TROLLEY
– Despite its low weight it can carry up to 150 kg.
– Collapsable to minimize transport dimensions.
– With two castor wheels.

code	mm	€
810514	730x480x(H)825	**152,00**

Collapsable to minimize transport dimensions

810514

PROFI LINE

HENDI

PROFI LINE

– Elegant yet sturdy.
– Hand polished, high gloss mirror finish.

code	Nº	name		length (mm)	€
764404	1	Table knife	6 pcs	225	**12,00**
764411	2	Table fork	6 pcs	205	**6,70**
764428	3	Table spoon	12 pcs	205	**6,70**
764435	4	Dessert knife	6 pcs	205	**10,00**
764442	5	Dessert fork	6 pcs	186	**6,70**
764459	6	Dessert spoon	6 pcs	186	**6,70**
764466	7	Cake fork	12 pcs	136	**10,00**

code	Nº	name		length (mm)	€
764473	8	Coffee spoon	12 pcs	111	**10,00**
764480	9	Tea spoon	12 pcs	138	**10,00**
764497	10	Ice spoon	12 pcs	135	**9,20**
764503	11	Sundae spoon	6 pcs	198	**6,70**
764510	12	Butter knife	12 pcs	158	**10,00**
764527	13	Steak knife	6 pcs	215	**13,50**

KITCHEN LINE
– Hand polished mirror finish.

18/0
stainless steel

code	Nº	name		length (mm)	€
764206	1	Table knife	6 pcs	215	**6,70**
764213	2	Table fork	6 pcs	197	**5,00**
764220	3	Table spoon	6 pcs	197	**5,00**
764237	4	Cake fork	12 pcs	150	**8,35**
764244	5	Tea spoon	12 pcs	146	**8,35**
764251	6	Coffee spoon	12 pcs	131	**6,70**
764268	7	Sorbet spoon	6 pcs	198	**5,00**

HENDI

BUDGET LINE
– Machine polished

18/0
stainless steel

code	№	name		length (mm)	€
764039	1	Table spoon	12 pcs	181	**5,00**
764022	2	Table fork	6 pcs	183	**5,00**
764015	3	Table knife	6 pcs	212	**6,70**
764084	4	Tea spoon	12 pcs	136	**5,60**
764091	5	Coffee spoon	12 pcs	110	**6,70**
764077	6	Cake fork	12 pcs	145	**5,60**
764138	7	Sorbet spoon	6 pcs	214	**6,70**

Prices net of VAT

HENDI

STEAK AND PIZZA CUTLERY

– Wooden handle made of natural wood – durable, resistant and dishwasher safe.
– Knives – extra sharp blade made of AISI 420 stainless steel.
– Forks – blade made of AISI 430 stainless steel.

TRAMONTINA

pack
12 pcs.

code	Nº	name	colour	length (mm)	pack (pcs.)	€
29810165	1	Pizza knives, Horeca line	brown		12	**40,00**
29810008	2	Gaucho steak knives, Horeca line	brown	235	12	**70,00**
29810012	3	Jumbo steak fork, Horeca line	brown	220	12	**61,00**
29810005	4	Steak /pizza table fork, Horeca line	red	200	12	**50,00**
29810006	5	Steak /pizza table fork, Horeca line	brown	200	12	**37,00**
29810003	6	Steak /pizza knives, Horeca line	red	215	12	**42,00**
29810004	7	Steak /pizza knives, Horeca line	brown	215	12	**33,50**
29810171	8	Table spoon, Horeca line	brown	195	12	**43,50**
29810179	9	Table fork, Horeca line	brown	170	12	**42,00**

HENDI

Prices net of VAT

food contact | wash

x6 x6 x6 x6 x4 x2

1   2   3   4   5   6

code	№	name	colour	length (mm)	pack (pcs.)	€
29899157	1	Churrasco steak and pizza table fork set	brown	200	6	**22,00**
29899155	2	Churrasco steak and pizza knife set	brown	215	6	**19,50**
29899161	3	Churrasco Gaucho steak fork set	brown	210	6	**30,00**
29899159	4	Churrasco Gaucho steak knife set	brown	235	6	**50,00**
29899151	5	Churrasco Jumbo steak knife set	brown	255	4	**40,50**
29899163	6	Jumbo steak cutlery set	brown	220+255	2+2	**37,50**

x6 x6 x6 x6 x1 x2

1   2   3   4   5   6

code	№	name	colour	length (mm)	pack (pcs.)	€
29899156	1	Churrasco steak and pizza table fork set	red	200	6	**22,00**
29899154	2	Churrasco steak and pizza knife set	red		6	**19,50**
29899173	3	Churrasco Spanish Style steak knife set	brown	220	6	**30,00**
29899172	4	Churrasco Spanish Style steak knife set	red	220	6	**30,00**
29899169	5	Churrasco 2-piece meat set	brown	310+200	1+1	**47,00**
29899162	6	Churrasco Jumbo steak cutlery set	red	220+255	2+2	**30,50**

92000005

92000003

92000007

GAUCHO STEAK CUTLERY SET, GIFT BOX – 2 PIECES

1 steak knife
- Extra sharp blade made of AISI 420 stainless steel.
- Blade length: 120 mm.
- Total length: 240 mm.
- Blade thickness: 1.2 mm.
- Triple riveted.

1 steak fork
- Blade made of AISI 430 stainless steel.
- Blade thickness: 1.5 mm.
- Double riveted.
- Wooden handle – durable, resistant
- and dishwasher safe.

code	colour	€
92000005	Brown	**15,00**

JUMBO STEAK CUTLERY SET, GIFT BOX – 2 PIECES

1 steak knife
- Extra sharp blade made of AISI 420 stainless steel.
- Blade length: 125 mm.
- Total length: 255 mm.
- Blade thickness: 1.2 mm.
- Triple riveted.

1 steak fork
- Blade made of AISI 430 stainless steel.
- Blade length: 105 mm.
- Total length: 220 mm.
- Fork thickness: 2 mm.
- Double riveted.
- Wooden handle – durable, resistant
- and dishwasher safe.

code	colour	€
92000003	Brown	**15,00**

STEAK AND PIZZA CUTLERY SET, GIFT BOX – 4 PIECES

2 steak and pizza knives
- Extra sharp blade made of AISI 420 stainless steel.
- Blade length: 115 mm.
- Total length: 215 mm.
- Blade thickness: 1.2 mm.
- Double riveted.

2 steak and pizza forks
- Blade made of AISI 430 stainless steel.
- Fork thickness: 1.5 mm.
- Double riveted.
- Wooden handle – durable, resistant
- and dishwasher safe.

code	colour	€
92000007	Brown	**15,00**

HENDI

29899296

29899297

29899311

CHURRASCO STEAK/PIZZA CUTLERY SET, GIFT BOX – 8 PIECES

4 steak and pizza knives
- Extra sharp blade made of AISI 420 stainless steel.
- Blade length: 115 mm.
- Total length: 215 mm.
- Blade thickness: 1.2 mm.
- Double riveted.

4 steak and pizza forks
- Blade made of AISI 430 stainless steel.
- Fork thickness: 1.5 mm.
- Double riveted.
- Wooden handle – durable, resistant
- and dishwasher safe.

code	colour	€
29899296	Brown	**39,00**

CHURRASCO GAUCHO CUTLERY SET, GIFT BOX – 8 PIECES

4 steak knives
- Extra sharp blade made of AISI 420 stainless steel.
- Blade length: 120 mm.
- Total length: 240 mm.
- Blade thickness: 1.2 mm.
- Triple riveted.

4 steak forks
- Blade made of AISI 430 stainless steel.
- Fork thickness: 1.5 mm.
- Double riveted.
- Wooden handle – durable, resistant
- and dishwasher safe.

code	colour	€
29899297	Brown	**55,50**

PIZZA FLATWARE, CHURRASCO LINE – SET OF 8 PCS.

4 pizza knives
- Extra sharp blade made of AISI 420 stainless steel.
- Double riveted.

4 pizza forks
- Blade made of AISI 430 stainless steel.
- Fork thickness: 1.5 mm.
- Double riveted.
- Wooden handle – durable, resistant
- and dishwasher safe.

code	colour	€
29899311	Brown	**52,50**

STEAK CUTLERY

– Stainless steel with.
– ABS handle.

781432

781449

STEAK FORK - 6 PCS

code	packed per	mm	€
781432	6	(L)200	**6,70**

STEAK KNIFE - 6 PCS

code	packed per	mm	€
781449	6	(L)215	**7,50**

781456

| 1 | 2 | 3 | 4 | 5 | 841174 |

STEAK KNIFE XL - 6 PCS

code	packed per	mm	€
781456	6	(L)250	**14,50**

STEAK SET – FORK AND KNIFE

– knife with fork set, serrated knife, POM plastic handle

code	blade length [mm]	€
841174	120	**14,00**

STEAK KNIVES

code	-	blade length [mm]	€
841082	with serrations, POM plastic handle	130	**20,50**
841167	with serrations, POM plastic handle	120	**8,35**
841099	with serrations, POM plastic handle	120	**14,00**
841143	with fine serrations, WENGE wooden handle	125	**12,00**
841150	with serrations, rosewood handle	120	**8,35**

HENDI

Prices net of VAT

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	160x35	**5,30**

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	**4,45**

403716

LOBSTER FORKS - 6 PCS

code	packed per	mm	€
403716	6	(L)205	**13,50**

402221

SNAIL FORK - 6 PCS

code	packed per	mm	€
402221	6	(L)130	**6,40**

TRAMONTINA

food contact | wash

13332352

13335352

CHURRASCO RECTANGULAR STEAK CUTTING BOARD.
– Made from FSC teak.
– Natural antibacterial protection due to high oil and rubber content.
– Not Dishwasher safe

code	mm	€
13331352	330x200x(H)18	**29,50**
13332352	400x240x(H)18	**41,50**
13333352	490x280x(H)22	**57,00**

CHURRASCO TEAK SERVING BOARD, ROUND
– Made from FSC teak.
– Natural antibacterial protection due to high oil and rubber content.
– Not Dishwasher safe

code	mm	€
13335352	ø260x(H)15	**33,50**

13998037

13998039

13998038

LANDHAUS CUTTING BOARD MADE OF TEAK
– Suitable for chopping and slicing as well as serving cheese or snacks.
– Made of high quality teak wood, FSC® certified.
– With practical handle and a hole for hanging.
– With natural antibacterial protection.

– Excellent resistance to cracking and cutting.
– Surface that does not dull blades.

code	mm	€
13998039	480x190x(H)15	**35,00**
13998037	340x230x(H)15	**29,00**
13998038	400x300x(H)18	**41,50**

HENDI

Prices net of VAT

505168

505212

SERVING BOARD, OLIVE WOOD, RECTANGULAR*
– Ideal for serving and presenting food.
– Comfortable, carved handles.

code	mm	€
505168	250x150x(H)18	**15,50**
505175	300x150x(H)18	**22,00**
505182	350x150x(H)18	**27,50**

SERVING BOARD, OLIVE WOOD, RECTANGULAR, WITH GROOVE*
– Ideal for serving and presenting food.
– Natural, organic board shape and perfect craftsmanship.
– Comfortable, carved handles, with groove.

code	mm	€
505199	300x210x(H)18	**22,00**
505212	400x250x(H)18	**33,50**

505229

505243

505274

SERVING BOARD, OLIVE WOOD, RECTANGULAR, WITH OPENING*
– Ideal for serving and presenting food.
– Natural, organic board shape and perfect craftsmanship.
– With an opening for convenient carrying of the board.
– Available in 2 sizes.

code	mm	€
505229	250x165x(H)18	**19,00**
505236	350x210x(H)18	**27,50**

SERVING BOARD, OLIVE WOOD, RECTANGULAR, WITH HANDLE*
– Ideal for serving and presenting food.
– With a comfortable handle for easy carrying of the board.
– Available in 3 sizes.

code	mm	€
505243	350x120x(H)18	**23,50**
505250	400x140x(H)18	**27,50**
505267	600x200x(H)18	**43,50**

OLIVE WOOD HOLDER*
– Ideal for serving and presenting food, bringing cutlery, etc.
– With convenient cut-out handles for easy carrying of the holder.

code	mm	€
505274	245x198x(H)194	**57,00**

* Product made of natural wood.
  Image may differ from the actual product.

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	2,50
770856	ø210	3,35
770870	ø240	3,65
770887	ø270	4,75
770894	ø300	7,50

PASTA PLATE

code	mm	€
770948	ø260	6,95

DEEP PLATE

code	mm	€
770863	ø220	3,65

SOUP CUP

code	-	liters	mm	€
770924	soup cup	0.38		6,40
770931	saucer		ø170	2,80

CUP AND SAUCER

code	-	liters	mm	€
770900	cup	0.09		2,25
770917	saucer		ø90	1,70
770962	cup	0.23		3,35
770979	saucer		ø145	2,25

SOUP AND SAUCE BOWLS

434208

SOUP TUREEN
– With lid and serving spoon

code	liters	mm	€
434208	2.7	ø270x(H)175	**34,00**

432136

SAUCE BOAT
– On foot.

code	liters	mm	€
432143	0.085	120x72x(H)50	**5,00**
432006	0.14	135x76x(H)70	**5,00**
432105	0.23	160x98x(H)90	**5,85**
432129	0.28	200x100x(H)105	**8,10**
432136	0.46	240x120x(H)120	**8,35**

LIONHEAD

– Special, toughest porcelain type available on the market
– High-impact and wear resistance and still relatively light-weight
– Shining white

784730

784778

784754

SOUP BOWL

code	liters	mm	€
784747	1	ø175x(H)120	**14,00**
784730	2	ø215x(H)155	**28,50**

SOUP BOWL

code	liters	mm	€
784778	0.125	ø90x(H)60	**3,35**
784761	0.25	ø120x(H)78	**5,30**
784754	0.5	ø138x(H)95	**7,50**

PLATE BARK
– Rectangular.

code	order unit	mm	€
785546	6	218x105x(H)23	**8,65**
785553	4	352x146x(H)40	**14,50**

BOWL VANILLA

code	order unit	mm	€
785560	6	225x111x(H)62	**10,00**
785577	4	290x136x(H)80	**17,50**

OVEN DISHES WHITE PORCELAIN

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

TAPAS DISH OVAL
– With handles.

code	order unit	mm	€
784006	6	200x107x(H)30	5,60
784013	6	262x140x(H)33	7,50
784020	3	324x185x(H)38	12,00

TAPAS DISH RECTANGULAR
– With handles.

code	order unit	mm	€
784105	6	160x101x(H)45	4,75
784112	4	236x126x(H)48	7,50
784129	3	328x189x(H)58	15,00

786321

RUSTICA OVEN DISH OVAL

code	mm	€
786321	223x132x(H)42	10,50
786338	245x145x(H)55	12,50

786352

RUSTICA OVEN DISH SQUARE

code	mm	€
786352	165x165x(H)65	9,20

786369

RUSTICA OVEN DISH RECTANGULAR

code	order unit	mm	€
786369	1	282x192x(H)65	17,00
786376	8	335x232x(H)62	26,50
786383	4	380x260x(H)70	36,00

786307

RUSTICA OVEN DISH ROUND

code	order unit	mm	€
786307	4	ø100x(H)50	3,90

OVEN DISHES CREAM PORCELAIN

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

OVEN DISH ROUND

code	order unit	mm	€
785904	6	185x152x(H)40	5,85

785904

HENDI

Prices net of VAT

CHILDREN

786499

786239

CHILDREN'S PLATE „BEAR"
– Ø 190 mm without ears.

code	order unit	mm	€
786499	4	ø265	**13,00**

ICE CREAM BOWL CLOWN

code	order unit	mm	€
786239	6	226x145x(H)37	**9,45**

786413

786420

CONDIMENT SET
– 2-piece set: salt, pepper.

code	order unit	mm	€
786413	3	ø42x(H)80	**7,80**

CONDIMENT SET
– 3 piece set: salt, pepper, toothpick holder.

code	order unit	mm	€
786420	48	125x54x(H)90	**14,50**

786437

785645

GRAVY BOAT

code	order unit	mm	€
786437	4	180x55x(H)130	**10,50**

GARNISH BOWL SLANTED
– Special, toughest porcelain type available on the market.
– High-impact and wear resistance and still relatively light-weight.
– Cream white porcelain.

code	mm	€
785645	170x163x(H)134	**9,45**

TAPASMINI

– 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	**10,00**

784327

TAPAS DISH CUADRADO - 6 PCS

code	mm	€
784327	80x80x(H)35	**13,50**

784365

TAPAS DISH REDONDO - 6 PCS

code	mm	€
784365	ø75x(H)30	**10,00**

784433

TAPAS DISH LEON - 6 PCS

code	mm	€
784433	ø55x(H)45	**12,00**

784334

TAPAS DISH CONCHA - 6 PCS

code	mm	€
784334	90x50x(H)20	**8,35**

784419

TAPAS DISH CUADRADO - 6 PCS

code	mm	€
784419	59x59x(H)37	**12,00**

784396

TAPAS DISH TRIANGOLO - 6 PCS

code	mm	€
784396	100x100x(H)25	**12,00**

784389

TAPAS DISH CACEROLE - 6 PCS

code	mm	€
784389	ø60x(H)25	**10,00**

784372

TAPAS DISH HUEVO - 6 PCS

code	mm	€
784372	ø65x(H)15	**10,00**

785324

TAPAS DISH CUCHARA - 6 PCS

code	mm	€
785324	130x43x(H)26	**12,00**

porcelain   stackable   micro

HENDI

Prices net of VAT

PRESENTATION MINIATURES

Watch the video

564509

564516

MINI SAUCEPAN LITTLE CHEF
– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564509	162x121x(H)30	**3,35**

MINI GRIDDLE PAN LITTLE CHEF
– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564516	320x162x(H)20	**11,00**

564523

564554

MINI ROUND PAN LITTLE CHEF
– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564523	150x115x(H)37	**3,90**
564530	189x147x(H)37	**5,60**

MINI OVAL PAN LITTLE CHEF
– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564547	155x80x(H)37	**3,35**
564554	263x140x(H)37	**7,25**

HENDI

678206

678169

GREASEPROOF PAPER - 500 PCS
– Packed per 500 sheets.

code	-	mm	€
678237	white	250x200	**14,00**
678220	chef food pattern	250x200	**21,00**
678213	white	263x380	**22,00**
678183	white	306x305	**22,00**
678169	chef food pattern	306x305	**26,50**
678176	checked pattern	306x305	**26,50**
678206	kitchen mayhem	258x425	**31,00**

GREASEPROOF PAPER PLACEMAT - 500 PCS
– Packed per 500 sheets.

code	-	mm	€
678145	kitchen mayhem	420x275	**39,00**
678152	checked pattern	420x275	**39,00**

HENDI
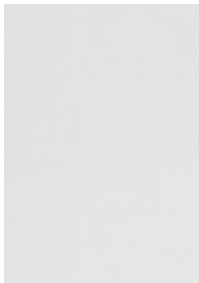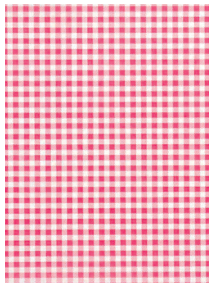
678237   678152   678121   678138
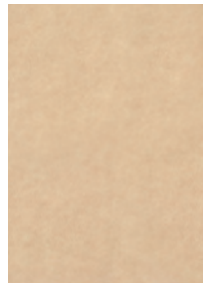
GREASEPROOF PAPER - 500 PCS
– Packed per 500 sheets.

code	colour	mm	€
678138	Beige	200x250	**17,00**
678114	Beige	250x350	**22,50**
678121	Newspaper print	200x250	**17,00**
678107	Newspaper print	250x350	**30,50**

GREASEPROOF PAPER LINING PRE-SHAPED - 150 PCS
– Pre-shaped in a basket form.
– With illustration of a chef with food in a pattern.

code	mm	€
678190	160x160x(H)50	**12,50**

678190

PRESENTATION MINIATURES

426425

426432

426449

Watch the video

426456

DEEP FRYING BASKET MINIATURES

code	mm	€
426449	90x90x(H)90	**8,10**
426425	100x80x(H)75	**7,80**
426432	125x100x(H)85	**8,10**
426456	255x135x(H)45	**11,50**

425664

425688

DEEP FRYING BASKET MINIATURES STACKABLE

code	mm	€
425664	105x90x(H)60	**8,35**
425688	130x115x(H)80	**10,00**

425619

425626

425633

425657

DEEP FRYING BASKET MINIATURES
– Finished with a matt black coating.

code	mm	€
425633	90x90x(H)90	**10,00**
425619	100x80x(H)75	**9,20**
425626	125x100x(H)85	**12,00**
425657	255x135x(H)45	**16,00**

HENDI

Prices net of VAT

DEEP FRYING BASKET MINIATURES STACKABLE BLACK

– Finished with a matt black coating.

code	mm	€
425671	105x90x(H)60	**9,20**
425695	130x115x(H)80	**11,00**

425671

425695

CHIPS BAG HOLDER

– Black wire frame, fits 1 chip bag.

code	mm	€
630938	ø115x(H)172	**6,70**

630938

630914

CHIPS BAG HOLDER

– Black wire frame, with room for a saus bowl.
– Melamine ramekin 80 ml fits perfectly (561713), not included.

code	mm	€
630914	210x110x(H)172	**8,90**

630921

CHIPS SERVING STAND FOR 3 BAGS.

– Finished in matte black.
– For 3 bags.

code	mm	€
630921	270x270x(H)280	**17,50**

630907

CHIPS BAG HOLDER

code	mm	€
630907	ø110x(H)175	**8,65**

426494

CHIPS BASKET

– Finished with a matt black powder coating.

code	mm	€
426494	ø115x(H)100	**7,25**

ENAMELLED

– Enamelled tableware has made a comeback.
– White enamelled steel with a nice blue border.
– High quality enamel.
– Abrasion resistant.

621202

BOWL RECTANGULAR
– Dishes and desserts can be prepared in the bowl.

code	mm	€
621219	215x160	**7,80**
621202	175x130	**6,40**

621226

FLAT PLATE

code	mm	€
621226	ø200	**5,30**
621233	ø240	**6,95**

621257

DEEP PLATE

code	mm	€
621271	ø240	**8,35**
621240	ø180	**6,70**
621257	ø200	**7,50**
621264	ø220	**8,35**

621288

SALAD BOWL

code	mm	€
621288	ø160x(H)75	**7,50**

621295

MUG

code	liters	mm	€
621295	0.36	ø90x(H)80	**5,85**
621301	0.52	ø100x(H)90	**6,95**

621318

CUP

code	liters	mm	€
621318	0.12	ø70x(H)50	**5,30**

621332

TUMBLER

code	liters	mm	€
621325	0.3	ø90x(H)90	**6,40**
621332	0.4	ø90x(H)120	**8,10**

HENDI

625804

625705

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

code	-	liters	mm	€
625804	blue	0.5	ø115x(H)95	14,00
625705	black	0.65	ø135x(H)110	15,00

622704

622728

622742

ENAMELLED PAN
– With two convenient handles.
– Made of enamelled steel.

code	mm	€
622704	ø100x(H)20	8,65
622711	ø120x(H)25	8,90
622728	ø150x(H)27	9,45
622735	ø200x(H)36	11,00
622742	ø240x(H)40	12,50

622810

622841

622858

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

code	mm	€
622810	ø145x(H)40	9,20
622827	ø170x(H)40	11,00
622834	ø185x(H)43	12,50
622841	ø205x(H)57	13,50
622858	ø245x(H)70	14,50

HENDI

503

426340

MINIATURE SNACK BUCKET

code	mm	€
426340	ø135x(H)130	**6,15**

426364

BUCKET MINIATURES

code	mm	€
426364	ø87x(H)93	**5,60**
426371	ø125x(H)127	**8,10**

426463

SNACK CAN

code	mm	€
426463	ø45x(H)50	**5,30**
426470	ø70x(H)100	**4,75**

426395

MINIATURE SNACK STRAINER

code	mm	€
426395	ø130x(H)64	**4,45**

426487

SNACK PAN

code	mm	€
426487	185x95x(H)45	**5,30**

535271

COLANDER SQUARE
– 2 handles and a base.

code	mm	€
535271	240x169x(H)65	**10,00**
535288	290x218x(H)80	**14,00**

535448

COLANDER
– 2 handles and a base.

code	mm	€
535431	ø180x(H)90	**14,00**
535448	ø220x(H)110	**19,50**
535455	ø260x(H)140	**25,00**

HENDI

607015   607022   607039

SMALL SAUCE PAN WITH SPOUT
– Made of 2.5 mm thick 3-ply material, copper/aluminium/ stainless steel.
– Handle attached by rivets.

code	mm	€
607015	ø50x(H)30	**20,00**
607022	ø75x(H)40	**23,50**
607039	ø85x(H)50	**29,00**

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	**43,50**

GALVANIZED BUCKETS

– Made of galvanized sheet steel, this creates a rustic look.
– Galvanized steel isn't intended for food contact, line
  the buckets with our greaseproof paper sheets when using
  it for serving food.

425947

DOUBLE BUCKET WITH HANDLE
– Handle is made of wood.

code	mm	€
425947	190x95x(H)90	**9,45**
425954	250x125x(H)105	**14,00**

425978

425992

TABLE CADDY
– With wooden grip handle.

code	mm	€
425978	245x180x(H)130	**17,50**

PARTY TUB

code	mm	€
425992	400x330x(H)220	**26,00**

425909   425916   425923   425985

BUCKETS WITH HANDLE

code	mm	€
425909	ø70x(H)65	**2,50**
425916	ø100x(H)90	**4,45**
425923	ø120x(H)105	**4,45**
425985	ø160x(H)140	**5,30**

HENDI

RAMEKIN
– Ribbed, made of porcelain.

code	order unit	mm	€
783153	12	ø70x(H)35	3,65
783160	6	ø90x(H)48	3,35
783627	6	ø100x(H)25	3,35
783177	6	ø120x(H)55	6,15

RAMEKIN
– Ribbed.

code	-	packed per	mm	€
561492	35 ml	1	ø60x(H)25	0,85
565643	35 ml	4	ø60x(H)25	3,35
561706	50 ml	1	ø70x(H)35	2,80
565650	50 ml	4	ø70x(H)35	6,15
561713	80 ml	1	ø80x(H)40	2,25
561720	100 ml	1	ø85x(H)45	3,10

RAMEKIN - 12 PCS

code	packed per	colour	liters	mm	€
565605	12	Black	0.045	ø60x(H)35	10,00
565612	12	Ivory	0.045	ø60x(H)35	10,00

BUTTER & SAUCE DISH - 3 PCS

code	packed per	colour	mm	€
564561	3	Black	ø80x(H)30	5,85

VELOCITY SLANTED BOWLS

code	mm	€
564578	70x70x(H)60	3,10
564585	97x97x(H)80	3,90
564592	110x110x(H)100	4,45

RAMEKIN - 12 PCS

code	packed per	liters	mm	€
400029	12	0.07	ø62x(H)40	8,35
400012	12	0.045	ø62x(H)24	12,00
400036	12	0.115	ø73x(H)47	13,50
400043	12	0.175	ø85x(H)52	15,00
400050	12	0.23	ø93x(H)58	19,50
400067	12	0.34	ø100x(H)75	20,00

426982

426999

426920

426289

BREAD BASKET ROUND
– Reinforced with a stainless-steel wire frame.
– Available in multiple colours.

code	colour	mm	€
426920	Beige	ø400x(H)90	**24,50**
426982	Black	ø400x(H)90	**29,50**
426999	Brown	ø400x(H)90	**25,00**

ROLL TOP FOR BREAD BASKET ROUND
– Fits bread basket 426920, 426982 & 426999.
– With easy opening.

code	mm	€
426289	ø405x(H)230	**63,00**

BAKERY BASKET OVAL

code	colour	mm	€
426777	Black	190x120x(H)60	**7,25**
426760	Light grey	190x120x(H)60	**7,25**
426623	Black	250x190x(H)65	**9,45**
426616	Light grey	250x190x(H)65	**9,75**
426654	Black	320x230x(H)70	**15,00**
426647	Light grey	320x230x(H)70	**14,00**

426647

426784

426760

426616

426654

426777

426623

426791

BAKERY BASKET

code	colour	mm	€
426784	Light grey	190x130x(H)60	**8,10**
426791	Black	190x130x(H)60	**7,50**

HENDI

Prices net of VAT

426562

426586

426579

426593

BAKERY BASKET ANGLED ROUND

code	colour	mm	€
426562	Light grey	ø310x(H)120	**17,50**
426579	Black	ø310x(H)120	**17,50**
426586	Light grey	ø370x(H)120	**25,00**
426593	Black	ø370x(H)120	**31,50**

BASKET RISER

code	mm	€
426814	ø250x(H)180	**9,75**
426821	ø250x(H)265	**11,00**

426821

426814

426524

426555

426661

426678

BAKERY BASKET WITH STAINLESS STEEL RIM

code	colour	mm	€
426555	Black	400x300x(H)50	**24,50**
426524	Light grey	400x300x(H)50	**24,50**

BAKERY BASKET ANGLED

code	colour	mm	€
426678	Black	400x300x(H)120	**27,50**
426661	Light grey	400x300x(H)120	**27,50**

426265

426241

426227

BASKETS WITH WOVEN SIDES

PP
polypropylene

code	-	mm	€
426258	round	200x200x(H)65	**5,00**
426234	oval	225x130x(H)55	**4,75**
426265	oval	320x230x(H)55	**9,45**
426227	square	190x190x(H)80	**5,85**
426241	rectangular	225x150x(H)65	**4,75**

426234

426258

food contact

wash

BAKERY BASKET WITH BAG
– Finished with a matt black powder coating.
– Fitted with a grey, washable bag.

code	-	mm	€
427118	round	220x220x(H)80	**19,50**
427125	oval	250x160x(H)75	**19,50**
427149	square	190x190x(H)100	**25,00**
427132	rectangular	250x180x(H)85	**26,50**

427125

427118

427132

427149

426067

426074

426043

426050

CUTLERY BASKET
– With 4 compartments.

PP
polypropylene

code	colour	mm	€
426074	Black	260x180x(H)150	**27,00**
426067	Light grey	260x180x(H)150	**27,00**

SNACK BASKET

PP
polypropylene

code	colour	mm	€
426050	Black	ø130x(H)110	**8,65**
426043	Light grey	ø130x(H)110	**7,50**

426210

426197

426081

426098

CUTLERY BASKET

PP
polypropylene

code	colour	mm	€
426098	Black	270x100x(H)45	**8,10**
426081	Light grey	270x100x(H)45	**8,35**

CUTLERY BASKET

PP
polypropylene

code	colour	mm	€
426210	Black	ø100x(H)120	**7,80**
426197	Light grey	ø100x(H)120	**7,80**

HENDI

426272

BASKET DISPLAY
– Set of powder coated steel frame and 3 baskets.
– Baskets: 335x215x(H)80 mm

code	mm	€
426272	350x215x(H)600	**89,00**

426517

BAGUETTE BASKET

code	mm	€
426517	305x320x(H)350	**60,50**

426753   426685   426692

426715   426722

426746

BAKERY BASKET GN SIZE
– Reinforced with a stainless steel frame.

code	mm	€
426746	176x162x(H)65	**9,20**
426722	265x162x(H)65	**11,00**
426715	325x176x(H)65	**14,00**
426692	325x265x(H)65	**16,50**
426753	325x354x(H)65	**21,50**
426685	530x325x(H)65	**29,00**

426722   426715

BASKETS

PP
polypropylene

561102

BREAD BASKET GN 1/1
– Reinforced with a stainless steel wire frame.

code	mm	€
561102	530x320x(H)90	**19,50**

561003

BREAD BASKET OVAL
– Reinforced with a stainless steel wire frame.

code	mm	€
561003	380x270x(H)90	**14,00**

Watch the video

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	**39,00**

PC
polycarbonate

PP
polypropylene

wash

BASKET WITH ROLL TOP COVER
– Basket made of heavy duty polypropylene (poly-rattan).
– Roll top hood made of polycarbonate.

code	GN	mm	€
426968	GN 2/3	365x335x(H)245	**75,00**

426968

561102   561003   426968   561201

HENDI

Prices net of VAT

426296

426319

426890

PP polypropylene | stackable | food contact

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	275x175x(H)38	**9,20**
426296	6	Brown	275x175x(H)38	**9,20**
426319	6	Red	275x175x(H)38	**9,20**

BREAD BAGS

429006

429228

429211

429051

429037

PAPER BREAD BAGS
– Made of food grade washable kraft paper.

code	colour	mm	€
429228	Beige	170x170x(H)150	**12,00**
429211	Black	170x170x(H)150	**9,45**

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	**5,60**
429013	Dark grey	ø150x(H)150	**5,85**
429020	Beige	ø200x(H)200	**7,25**
429037	Dark grey	ø200x(H)200	**7,25**
429044	Beige	ø250x(H)160	**8,10**
429051	Dark grey	ø250x(H)160	**8,10**

BASKETS

– Polyrattan.

426708

426906

426609

426807

426500

BREAD BASKET - OVAL

code	mm	€
426500	225x130x(H)55	**2,50**

BREAD BASKET - RECTANGULAR

code	mm	€
426807	225x150x(H)65	**4,20**

BREAD BASKET - ROUND

code	mm	€
426609	ø200x(H)65	**3,10**

BREAD BASKET - OVAL

code	mm	€
426708	225x110x(H)60	**3,10**

BREAD BASKET - OVAL

code	mm	€
426906	375x140x(H)70	**4,75**

425800

425701

425602

425503

PITTA BREAD BASKET - ROUND

wash

code	mm	€
425701	ø150x(H)38	**2,25**
425800	ø200x(H)50	**3,10**

PITTA BREAD BASKET - OVAL

wash

code	mm	€
425503	195x140	**2,80**
425602	255x190	**3,10**

HENDI

WIRE BASKETS

WIRE BASKET BASIC ROUND
– Finished in matte black.

code	mm	€
425817	ø100x(H)90	5,60
425824	ø120x(H)110	5,85

425817   425824

425855

WIRE BASKET DECO RECTANGULAR
– With decorative rim.
– Finished with a matt black coating.

code	mm	€
425855	230x150x(H)80	11,00

425862

WIRE BASKET DECO ROUND
– With decorative rim.
– Finished with a matt black coating.

code	mm	€
425862	ø250x(H)80	16,50

425879

WIRE BASKET DECO OVAL
– With decorative rim.
– Finished with a matt black coating.

code	mm	€
425879	255x160x(H)80	20,00

425886

WIRE BASKET DECO OBLONG
– With decorative rim.
– Finished with a matt black coating.

code	mm	€
425886	385x160x(H)80	14,50

425565

425534

SERVING BASKET

code	mm	€
425565	310x125x(H)55	7,25
425534	290x220x(H)60	11,00

425572

425558

SERVING BASKET BLACK
– Finished in matte black.

code	mm	€
425572	310x125x(H)55	7,80
425558	295x220x(H)60	8,65

426418

FRUIT BASKET
– Chrome-plated wire.

code	mm	€
426418	ø215x(H)205	**11,00**

427187

FRUIT BASKET BLACK
– Finished with a matt black powder coating.

code	mm	€
427187	ø230x(H)250	**20,50**

FRUIT BASKET ANGLED ROUND BLACK
– Finished with a matt black powder coating.

code	mm	€
427095	ø150x(H)80	**9,20**
427088	ø280x(H)130	**22,00**
427071	ø300x(H)250	**22,00**

427088

427095

427071

426265

426241

426227

426234

426258

BASKETS WITH WOVEN SIDES

code	-	mm	€
426258	round	200x200x(H)65	**5,00**
426234	oval	225x130x(H)55	**4,75**
426265	oval	320x230x(H)55	**9,45**
426227	square	190x190x(H)80	**5,85**
426241	rectangular	225x150x(H)65	**4,75**

516

HENDI

Prices net of VAT

PP
polypropylene

wash

VACUUM JUG
– Tight sealing lid with push button for
   pouring.
– Double walled with glass inner bottle.

code	liters	mm	€
449615	1	ø110x(H)289	**22,00**

449615

VACUUM JUG

– Double walled stainless steel.
– Seamless structure.
– Vacuum insulation.
– Metal chromed cover, lever, spout and handle.
– High insulation value.

18/10 stainless steel

445815   445822   445839

VACUUM JUG

code	liters	mm	€
445815	0.6	ø120x(H)168	**50,00**
445822	1	ø136x(H)188	**52,50**
445839	1.5	ø136x(H)258	**55,50**

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	**19,50**
446508	1	ø145x(H)205	**19,50**
446706	2	ø145x(H)260	**25,00**

446508   446607   446706

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

VACUUM JUG

– Double walled stainless steel.
– With yellow push-button cap.
– Top and lid made of polypropylene.

code	liters	mm	€
446522	1	ø145x(H)205	**19,50**
446621	1.5	ø145x(H)230	**19,50**
446720	2	ø145x(H)260	**25,00**

446522   446621   446720

HENDI

Prices net of VAT

448908

445877

Watch the video

AIR POT
– Stainless steel mantle.
– With press system to tap drinks.
– Inside made from stainless steel.

code	liters	mm	€
448908	2.2	ø150x(H)340	**36,00**

AIR POT - 3L
– Double wall vacuum body and PP head.
– Rotatable on base.
– Zinc alloy lever designed for extra strength.
– Lid opens to 125 degrees for brewing and is also detachable for cleaning.
– Secure carrying handle.

code	mm	€
445877	(H)373	**91,50**

449608

VACUUM JUG WITH GLASS INNER BOTTLE

code	liters	mm	€
449608	1	ø140x(H)268	**15,00**

18/10
stainless steel

MULTIPURPOSE JUGS

code	liters	mm	€
451502	0.35	ø76x(H)93	**8,10**
451519	0.6	ø90x(H)112	**11,00**
451526	0.9	ø102x(H)125	**13,50**
451533	1.5	ø112x(H)161	**19,50**

451502   451519   451526   451533

18/10 stainless steel | food contact | wash

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	**22,00**

451045

18/10 stainless steel | food contact | wash

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	**12,00**
451021	0.45	ø75x(H)111	**20,50**
451014	0.7	ø84x(H)130	**18,50**

451038   451021   451014

18/10 stainless steel | wash

S.S. stainless steel

MILK JUG BLACK
– Made from stainless steel with a black non-stick coating.

code	liters	mm	€
458198	0.6	ø90x(H)112	**24,00**

MILK JUG
– Simple design.

code	liters	mm	€
451007	0.35	ø85x(H)110	**9,20**
451106	0.75	ø100x(H)120	**12,00**

458198   451007   451106

CREAM JUG
– Made of stainless steel.
– Shape with an easy-pour spout designed for clean and efficient work.
– Dishwasher safe.

code	liters	mm	€
450109	0.03	ø35x(H)35	**3,35**
450208	0.04	ø40x(H)40	**3,35**
450307	0.07	ø50x(H)55	**3,90**
450406	0.12	ø60x(H)60	**4,45**
450505	0.25	ø75x(H)75	**5,60**

S.S. stainless steel

450109   450208   450307   450406   450505

HENDI

COFFEE/ TEA POT WITH LID
– With hinged lid.
– Straight model.

code	liters	mm	€
453001	0.2	ø74x(H)95	9,20
453100	0.3	ø74x(H)123	11,00
453209	0.6	ø97x(H)142	12,50
453308	0.9	ø120x(H)158	23,00
453407	1.4	ø126x(H)185	24,50

453001   453209   453407

570807

TEA STRAINER - WITH HINGED HANDLE
– For herbs and tea.
– With hinged handle.

code	mm	€
570807	ø40x150	3,65
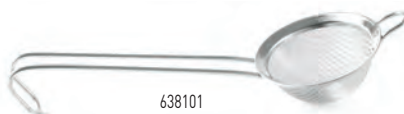
638101

TEA & HERB STRAINER
– For herbs and tea.
– With wire handle.

code	mm	€
638101	ø70x225	3,35

523629

SUGAR CUBE TONGS - 2 PCS

code	packed per	mm	€
523629	2	(L)160	5,30

452325

452714

SUGAR/WHIPPED CREAM DISH

code	packed per	mm	€
452714	6	ø65x(H)20	5,00
452325	4	ø100x(H)20	6,15

452103

SUGAR BOWL
– With hinged lid.

code	liters	mm	€
452103	0.3	ø85x(H)80	6,15

452202

SUGAR BOWL
– Without lid.

code	liters	mm	€
452202	0.3	ø85x(H)65	6,15

Prices net of VAT

HENDI

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	**38,50**

441107

400203

18/0 stainless steel

SERVING DISH

code	mm	€
400203	205x155	**4,45**

ICE-CREAM CUP
– On foot.

S.S. stainless steel

code	mm	€
441107	ø90x(H)50	**5,00**

595008

RECEPTION BELL
– Chrome-plated with metal base.

Cr chrome plated

code	mm	€
595008	ø85x(H)57	**6,15**

444023

TABLECLOTH CLIP - 4 PCS

18/0 stainless steel

code	packed per	mm	€
444023	4	50x10x(H)40	**4,75**

428511

NAPKIN HOLDER
– Matt finish.

S.S. stainless steel

code	mm	€
428511	170x30x(H)70	**8,90**

428528

NAPKIN HOLDER
– Chrome-plated wire.

Cr chrome plated

code	mm	€
428528	190x190x(H)65	**10,50**

427163

NAPKIN HOLDER BLACK
– Finished with a matt black powder coating.

code	mm	€
427156	155x160	**12,00**
427163	205x210	**12,00**

HENDI

TABLETOP LITTERBIN

440711

18/0 stainless steel

– With plastic top and stainless steel swing cover.

code	mm	€
440711	ø95x(H)130	12,00

RECEIPT HOLDER

513729

S.S. stainless steel

code	mm	€
513729	ø80x(H)150	6,15

TABLE SIGNS NUMBERED

664322

wash

– Made from durable wood.
– Set numbered from 1 to 10.

code	-	mm	€
664322	Numbers 1-10	55x48x(H)44	15,50

TABLE SIGN RESERVED

664308

wash

– Made from durable wood.
– With slot to hold a menu.

code	-	mm	€
664308	„reserved"	152x44x(H)44	3,90

18/0 stainless steel wash

TABLESTAND NUMBERS

– Sets of multiple numbers 12 numbers per set.

code	-	mm	€
663844	Numbers 1-12	50x35x(H)40	15,00
663851	Numbers 13-24	50x35x(H)40	15,00
663868	Numbers 25-36	50x35x(H)40	17,00
663875	Numbers 37-48	50x35x(H)40	17,00
663882	Numbers 49-60	50x35x(H)40	17,00
663899	Numbers 61-72	50x35x(H)40	17,00

663844

EGG CUP - 6 PCS
– Low model.

code	packed per	mm	€
441466	6	ø85x(H)15	10,00

441466

EGG CUP - 6 PCS
– On foot.

code	packed per	mm	€
441367	6	ø50x(H)45	8,35

441367

EGG SPOON - 6 PCS
– White.
– ABS

code	packed per	€
441503	6	3,35

441503

TABLETOP LITTERBIN OR CUTLERY HOLDER
– Black container made of melamine

code	colour	mm	€
421574	Black	ø130x(H)160	11,50

421574

can be used as a cutlery holder
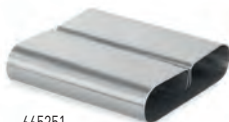
MENU CARD TABLE STAND - 6 PCS
– Supplied without menu card.

code	packed per	mm	€
665251	6	80x77x(H)18	22,00

665251

RECEIPT HOLDER - 3 PCS
– With clamp.

code	packed per	mm	€
595206	3	152x110	17,00

595206

TABLETOP LITTERBIN
– Stainless steel container
– Black ABS tumble cover

code	mm	€
440704	ø120x(H)165	14,00

440704

MENU CARD TABLE STAND

code	mm	€
665503	ø75x(H)100	9,45
665510	ø75x(H)200	11,50

665510

MENU CARD HOLDER - 2 PCS
– With clamp.

code	packed per	mm	€
595305	2	ø40x(H)104	17,50

595305

664186

CUTLERY BOX
– Made from durable wood.

code	mm	€
664186	80x80x(H)95	**8,65**

427033

CUTLERY BASKET BLACK
– Finished with a matt black powder coating.

code	mm	€
427033	ø120x(H)150	**15,00**

664315

TABLE CADDY
– Made from durable wood.
– Has two compartments and a large handle.

code	mm	€
664315	190x160x(H)200	**17,50**

425770

CONDIMENT RACK RECTANGULAR
– Finished with a matt black powder coating.

code	mm	€
425770	205x90x(H)180	**11,50**

425787

CONDIMENT RACK ROUND
– Finished with a matt black powder coating.

code	mm	€
425787	ø165x(H)205	**14,00**

664148

MENU AND CUTLERY BOX
– Wooden box with integrated blackboard on two sides.
– Box has 4 compartments.

code	mm	€
664148	210x150x(H)150	**24,50**

427170

CONDIMENT RACK BLACK
– Finished with a matt black powder coating.

code	mm	€
427170	135x65x(H)200	**6,70**

427064

TABLE CADDY BLACK
– Fitted with a wooden handle.
– Finished with a matt black powder coating.

427040

427057

code	mm	€
427064	140x105x(H)190	**24,50**
427057	170x130x(H)160	**23,50**
427040	230x100x(H)240	**24,50**

18/0
stainless steel

S.S.
stainless steel

18/0
stainless steel

452400

452424

465370

SUGAR DISPENSER
– Glass dispenser.
– Spout made of stainless steel 18/0.

code	mm	€
452400	ø80x(H)140	**4,45**

HONEY DISPENSER
– Glass dispenser.
– Stainless steel lever.

code	mm	€
452424	ø80x(H)115	**6,70**

CHEESE/SUGAR DISH
– With glass dish.
– Including stainless steel spoon.

code	mm	€
465370	ø130x(H)90	**12,50**

631102

631300

S.S.
stainless steel

631201

porcelain   micro

porcelain   micro

786413

786420

SHAKER

code	-	mm	€
631102	parmesan shaker	ø55x(H)75	**6,40**
631201	pepper and salt shaker	ø55x(H)75	**6,40**
631300	wire mesh powder shaker	ø55x(H)75	**7,25**

CONDIMENT SET
– 2-piece set: salt, pepper.

code	mm	€
786413	ø42x(H)80	**7,80**

CONDIMENT SET
– 3 piece set: salt, pepper, toothpick holder.

code	mm	€
786420	125x54x(H)90	**14,50**

18/8
stainless steel

599327

S.S.
stainless steel

460245

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	**7,50**

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	**12,50**

HENDI

465301

CONDIMENT SET
– 2-piece - salt, pepper.
– Matt finish.

code	mm	€
465301	85x55x(H)115	**5,30**

465349

CONDIMENT SET
– 2-piece - oil, vinegar.
– Matt finish.

code	liters	mm	€
465349	0.15	120x75x(H)185	**9,45**

465332

CONDIMENT SET
– 3-piece - salt, pepper, mustard.
– With stainless steel mustard spoon.
– Matt finish.

code	mm	€
465332	100x95x(H)115	**8,10**

465318

CONDIMENT SET
– 3-piece - salt, pepper, napkin holder.
– Matt finish.

code	mm	€
465318	85x75x(H)115	**6,70**

465325

CONDIMENT SET
– 3-piece - salt, pepper, toothpick holder.
– Matt finish.

code	mm	€
465325	90x90x(H)115	**5,85**

465356

CONDIMENT SET
– 4-piece - salt, pepper, oil, vinegar.
– Matt finish.

code	mm	€
465356	130x110x(H)185	**12,50**

465363

CONDIMENT SET
– 5-piece - salt, pepper, oil, vinegar,
  toothpick holder.
– Matt finish.

code	mm	€
465363	130x110x(H)185	**14,00**

465387

**SALT AND PEPPER
SHAKER SET**
– Glass shaker.
– Stainless steel lid with S and P shaped
  dispensing opening.

code	mm	€
465387	ø40x(H)70	**2,50**

461167   461266

SALT SHAKER
– Glass shaker Stainless steel lid with S or P
  shaped dispensing opening.

code	packed per	mm	€
461167	6	ø40x(H)70	**10,00**
461266	6	ø40x(H)70	**10,00**

SALT GRINDERS & PEPPER MILLS

P - pepper   S - salt

469613   469606   469590   469583   469576   469569   469552   469545

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	mm	€
469569	ø55x(H)215	14,00
469743	ø60x(H)315	14,00
469767	ø50x(H)113	8,10
469552	ø60x(H)315	19,50
469545	ø65x(H)415	27,50
469781	ø57x(H)165	11,00
469682	ø50x(H)113	8,10
469804	ø57x(H)215	12,50
469705	ø57x(H)165	11,00
469828	ø60x(H)315	16,50
469729	ø57x(H)215	11,00
469576	ø50x(H)113	11,00

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	mm	€
469835	ø60x(H)315	16,50
469583	ø65x(H)415	27,50
469590	ø60x(H)315	19,50
469712	ø57x(H)165	11,00
469736	ø57x(H)215	11,00
469774	ø50x(H)113	8,10
469798	ø57x(H)165	11,00
469750	ø60x(H)315	14,00
469811	ø57x(H)215	12,50
469613	ø50x(H)113	11,00
469606	ø55x(H)215	14,00
469699	ø50x(H)113	8,10

HENDI

Stainless steel pepper grinding mechanism

Ceramic salt grinding mechanism

| 469682 | 469705 | 469729 | 469743 | 469767 | 469781 | 469804 | 469828 |
| 469699 | 469712 | 469736 | 469750 | 469774 | 469798 | 469811 | 469835 |

NEW

NEW

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	**8,10**
469644	ø50x(H)140	**8,10**
469668	ø60x(H)215	**11,00**

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	**8,10**
469651	ø50x(H)140	**8,10**
469675	ø60x(H)215	**11,00**

DOOR SIGNS
– With self-adhesive strip.

S.S. stainless steel

code	-	mm	€
663608	men	ø75	3,10
663615	women	ø75	3,10
663622	toilets	ø75	3,10
663639	no smoking	ø75	3,10
663646	wheelchair	ø75	3,10
663653	mobile off	ø75	3,10

663608　663615　663622

663639　663646　663653

DOOR SIGN
– Self-adhesive.

S.S. stainless steel

code	-	mm	€
663790	no smoking	ø75	3,10
663820	smoking - big	ø160	8,65
663806	no smoking - big	ø160	9,45

663820　663806

TABLE SIGN ‚NO SMOKING'
– 2 sides printed.

18/0 stainless steel · wash

code	mm	€
663660	50x35x(H)40	2,80

663660

TABLE SIGN RESERVED
– Black - white.
– Printed on 2 sides.

PMMA plexiglas · wash

code	-	mm	€
663523	rezerwacja	130x30x(H)38	1,95
663462	reserved	130x30x(H)38	2,80
663530	„стол заказан"	130x26x(H)36	2,25

663523　663462

TABLE SIGN "REZERWACJA"

code	-	packed per	mm	€
663714	rezerwacja	4	50xx(H)42	6,40

663714

HENDI

Prices net of VAT

MENU CLIPBOARD

– Made from durable MDF with
metal clamping mechanism.
– Available in multiple sizes.

code	mm	€
664179	125x180	**2,80**
664162	185x245	**3,10**
664155	240x330	**3,35**

664179

664162
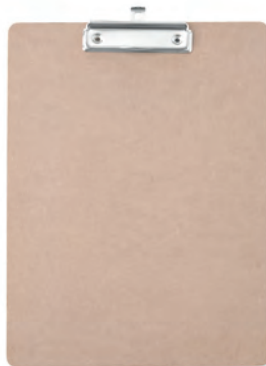
664155

664278

664209

664216

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	**11,50**

BLACKBOARD MARKERS WITH NARROW TIP

– With oblique nib, writing width 2 to 6 mm.

code	-	€
664292	2 white, 1 pink, 1 yellow and 1 bronze markers	**7,80**
664216	1 pink, 1 green, 1 blue and 2 white markers	**12,50**
664209	5 white markers	**12,50**

664339

664223

664285

BLACKBOARD MARKERS 15 MM

– With wide flat nib, writing width 15 mm.

code	-	€
664339	1 white, 1 orange and 1 yellow marker	**9,20**
664223	3 white markers	**11,00**

BLACKBOARD MARKERS 1 MM

– 6 Markers with round nib, writing width 1 mm.

code	-	€
664285	3 white, 1 pink, 1 yellow and 1 bronze markers	**8,35**

BLACKBOARDS

664025

664032

664049

664018

664001

WALL BLACKBOARD
– Black, with wooden frame.

code	mm	€
664025	300x400	**12,50**
664032	400x600	**19,50**
664049	600x800	**41,00**

PAVEMENT BLACKBOARD
– Black, with wooden frame.

code	mm	€
664001	500x450x(H)850	**98,50**
664018	700x600x(H)1200	**200,00**

664100

664117

PAVEMENT BLACKBOARD
– Black, with steel frame.

code	mm	€
664100	700x500x(H)1100	**173,00**

PAVEMENT BLACKBOARD
– Black, with steel frame.

code	mm	€
664117	500x550x(H)850	**125,00**

HENDI

TABLETOP BLACKBOARD - 2 PCS
– Black, with wooden standard.

code	packed per	mm	€
664087	2	148x130x(H)120	**12,50**
664094	2	210x190x(H)150	**16,50**

664094

664087

TABLETOP BLACKBOARD - 2 PCS
– Black, with wooden stand.

code	packed per	mm	€
664056	2	150x50x(H)230	**9,20**
664063	2	210x50x(H)320	**15,00**

664063

664056

664124

664131

664070

BLACKBOARD WITH STAND
– Large format blackboard in wooden frame.
– Convenient stand included.

code	mm	€
664124	300x400	**8,10**
664131	400x600	**14,00**

BLACKBOARD WITH EASEL
– Black, with wooden easel.

code	mm	€
664070	220x210x(H)360	**12,50**

ASHTRAYS & ASH COLLECTOR

440605

569757

440407

ASHTRAY WITH LOWER TRAY

code	mm	€
440605	ø140x(H)40	**5,30**

ASHTRAY
– Made of black melamine.

code	mm	€
569757	ø146x(H)60	**8,65**

ASHTRAY WITH LID

code	packed per	mm	€
440407	1	ø90x(H)28	**4,75**
440490	3	ø90x(H)28	**9,20**

440803

440001

440872

ASHTRAY

code	mm	€
440803	ø80x(H)30	**6,70**
440858	ø100x(H)30	**7,25**
440902	ø120x(H)30	**8,90**

ASHTRAY WITH FIRE RIM

code	mm	€
440001	ø140x(H)30	**2,80**
440100	ø160x(H)30	**3,35**

ASHTRAY

code	mm	€
440872	ø80x(H)30	**3,65**
440865	ø100x(H)30	**5,00**

440230

440209

ASHTRAY WITH PUSH BUTTON

code	mm	€
440209	ø90x(H)45	**6,15**

BOWL ASHTRAY BLACK
– Stainless steel, outside with a matt black coating.
– With remoavble rim.

code	mm	€
440230	ø105x(H)58	**7,50**

ASH COLLECTOR
– With hinged lid.
– For safe emptying of ashtrays.
– Self-extinguishing.

code	mm	€
440506	202x170x(H)91	**41,00**

440506

HENDI

Prices net of VAT

440216

440223

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	**99,00**

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	**150,00**

691380

691397
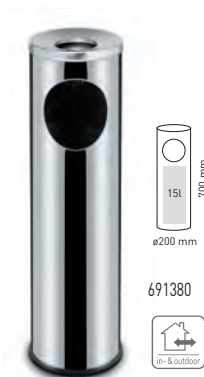
STANDING WASTE BIN WITH ASHTRAY
– Stainless steel body.
– Polished surface finish.
– Removable ashtray placed over the bin for easy cleaning and emptying of the bin.
– Bin opening Ø 135 mm.
– Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm	€
691380	15	ø200x(H)700	**48,00**

STANDING WASTE BIN WITH ASHTRAY
– Stainless steel body.
– Polished outer surface.
– Removable ashtray with a grid, placed over the bin for easy cleaning and emptying of the bin.
– Bin opening Ø 135 mm.
– Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm	€
691397	33	ø240x(H)660	**91,50**

ELECTRIC SOUP KETTLES

UP TO 30% OF ENERGY SAVINGS

Soup name card holder in lid

Lid with insulated handle and ladle recess

860502

Digital touch panel with display that alternates between set and actual soup temperature

Thermostat adjustable from 65° to 95°C by 1° increments

Overheating protection – with alarm for low water level

SOUP KETTLE

– Thermal insulation reduces energy consumption and keeps the external housing cool.
– Reduction of energy consumption by up to 30%.
– Removable lid made of tough, transparent polycarbonate.
– Aluminium water pan for efficient heat transfer.
– Food pan made of 18/8 stainless steel.
– Housing of polypropylene.
– Ring allows safe and easy removal of food pan.

code	liters	V	W	mm	€
860502	8	230	450	ø370x(H)300	129,00

860083

KITCHEN LINE SOUP KETTLE, 8 L

– Body Made of stainless steel. (painted black).
– Lid and water pan Made of stainless steel.
– Heating power control.
– Suitable ladles: 527306, 529003, 540305.

code	liters	V	W	mm	€
860083	8	230	435	ø340x(H)360	100,00

HENDI

Prices net of VAT

204825

CHAFING DISH ELECTRIC TELLANO
– Gastronorm 1/1.
– Water pan made of heat-resistant polypropylene.
– Continuous settings up to 85°C.
– On/off switch, pilot light.
– Very silent whilest heating.
– Including GN 1/1 food pan 65 mm deep.

code	liters	V	W	mm	€
204825	9	230	900	573x348x(H)284	120,00

204900

CHAFING DISH ELECTRIC POLLINA
– Gastronorm 1/1.
– Temperature adjustable up to 85°C.
– With lid stand.
– On/off switch with integrated indication light.
– Including Gastronorm 1/1 food pan 65 mm deep.
– Suitable for pans up to 100 mm deep.

code	liters	V	W	mm	€
204900	9	230	850	615x355x(H)280	167,00

204832

CHAFING DISH ELECTRIC TESINO
– Water pan made of heat-resistant
  polypropylene.
– Continuous settings up to 85°C.
– Very silent whilest heating.
– On/off switch, pilot light.
– Including 6,8 ltr food pan.

code	liters	V	W	mm	€
204832	6.8	230	500	ø405x(H)248	120,00

475904

CHAFING DISH GASTRONORM 1/1
– Model Economic.
– High-gloss polished lid and lid stand.
– Including chafing dish fuel holders and stainless steel food pan 65 mm deep.
– Suitable for food pans up to 65 mm deep.

code	packed per	liters	mm	€
472613	2	9	600x358x(H)295	**167,00**
475904	1	9	600x358x(H)295	**61,00**

475201

CHAFING DISH GASTRONORM 1/2
– Model Economic.
– High-gloss polished lid and lid stand.
– Including chafing dish fuel holder and stainless steel food pan 65 mm deep.
– Suitable for food pans up to 65 mm deep.

code	liters	mm	€
475201	4.5	385x295x(H)310	**61,00**

470619

CHAFING DISH - ROUND
– Glass lid.
– Including chafing dish fuel holder and stainless steel food pan.

code	liters	mm	€
470619	3.5	ø390x(H)270	**64,00**

472507

SOUP CHAFING DISH
– Model Economic.
– Including chafing dish fuel holder and stainless steel soup pan with lid.

code	liters	mm	€
472507	8	ø370x(H)325	**72,00**

WARMERS, FUELS, BUFFET

HENDI

Prices net of VAT

S.S. stainless steel   18/0 stainless steel

CHAFING DISH GASTRONORM 1/1
– Model Fiora.
– Stackable frame with high-gloss polished lid and lid stand.
– Including two chafing dish fuel holders and stainless steel food pan 65 mm deep.
– Suitable for Gastronorm pans of up to 100 mm deep.

471005

code	liters	mm	€
471005	9	585x385x(H)315	**80,50**

S.S. stainless steel

470190

FOOD PAN GN 1/1, WITH 2 COMPARTMENTS
– This GN food pan has 2 compartments of 3.75 liter each.

code	liters	mm	€
470190	7.5	530x325x(H)65	**22,00**

470909   470909

470930

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 4,2 l	ø220x(H)190	**22,50**

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	**111,00**

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

Watch the video

HENDI

470251

CHAFING DISH GN 1/1 SATIN FINISH
– The lid is fitted with a friction brake, it stays in the position in which it is left.
– The lid can be removed to ease cleaning.
– Supplied with removable water pan, GN 1/1 65 mm deep food pan and 2 chafing dish fuel can holders.

code	liters	mm	€
470251	9	570x430x(H)290	**163,00**

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	**132,00**

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	**119,00**

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	**145,00**

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

470237

CHAFING DISH GN 1/1 MIRROR FINISH
– The lid is fitted with a friction brake, it stays in the position in
  which it is left.
– The lid can be removed to ease cleaning.
– Supplied with removable water pan, GN 1/1 65 mm deep food
  pan and 2 chafing dish fuel can holders.

code	liters	mm	€
470213	9	570x405x(H)320	**196,00**

CHAFING DISH GN 2/3 MIRROR FINISH
– The lid is fitted with a friction brake, it stays in the position in
  which it is left.
– The lid can be removed to ease cleaning.
– Supplied with removable water pan, GN 2/3 65 mm deep food
  pan and chafing dish fuel can holder.

code	liters	mm	€
470237	6	395x405x(H)320	**160,00**

470220

Watch the video

470244

CHAFING DISH GN 1/2 MIRROR FINISH
– The lid is fitted with a friction brake, it stays in the position in
  which it is left.
– The lid can be removed to ease cleaning.
– Supplied with removable water pan, GN 1/2 65 mm deep food
  pan and chafing dish fuel can holder.

code	liters	mm	€
470220	4	365x345x(H)345	**154,00**

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	**160,00**

HENDI

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	**153,00**

470206

ROLLTOP-CHAFING DISH GASTRONORM 1/1

– Elegant buffet chafing dish.
– Patented extra quiet opening mechanism.
– Roll-top cover retractable up to 180°.
– Optional installation of electrical heating element.
– Highly polished stainless steel.
– Steel frame 2.3 mm, cover 1.2 mm.
– Set includes two fuel can holders and a GN 1/1 – 65 mm food pan.

code	liters	mm	€
470305	9	660x490x(H)460	**195,00**

470305

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	**153,00**

470312

HENDI

DISH WARMER 2 BURNERS
– With stainless steel frame and grips.
– Anodized aluminium hotplate.
– Scratch-proof.
– Including 2 candle light holders.

code	mm	€
463000	330x180x(H)65	**37,50**

463000

DISH WARMER 3 BURNERS
– With stainless steel frame and grips.
– Anodized aluminium hotplate.
– Scratch-proof.
– Including 3 candle light holders.

code	mm	€
463109	450x180x(H)65	**48,50**

463109

CANDLE HOLDER

code	mm	€
464809	ø46x(H)20	**1,95**

464809

198124

GAS LIGHTER – SET OF 2 PCS.
– Refillable.
– Supplied empty.

code	packed per	mm	€
198124	2	(L)230	**11,00**

CHAFING DISH HEATER
– For use as an alternative to conventional fuel holder.
– Only suitable for chafing dishes with a flat bottom.
– Extremely suitable for chafing dishes without preparation for electrical elements.
– Specifically suitable for Hendi chafing dishes with item number 470008, 475201, 470206 and 471005.

code	V	W	mm	€
809600	230	500	ø130x(H)100	**61,00**

809600

CHAFING DISH HEATER FOR UNDERNEATH WATER PAN
– For chafing dish GN 1/1 470206.

code	V	W	mm	€
809709	230	380	300x200x(H)19	**67,50**
809716	230		chafing dish heater for underneath water pan	**58,50**

809709

809716

CHAFING DISH FUEL

– Burning gel is made of natural (bio) ethanol alcohol, mixed
  with water and a thickening agent to make it a solid or gel.

CHAFING DISH FUEL TIN

– 200 grams pack for chafing dish
– Burning time: ± 3 hours
– Sold only in collective packaging

code	packed per	€
194357	6	7,50
194539	24	30,00
194546	48	53,50

194357

190029

195505

195109

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	29,50

CHAFING DISH FUEL JERRY CAN

– Jerry can 5 liter.

code	order unit	€
195505	4	17,00

CHAFING DISH FUEL BOTTLE

– Bottle 1 liter.

code	order unit	€
195109	12	3,65

470527

S.S.
stainless steel

CHAFING DISH FUEL CAN HOLDER – 2 PCS.

code	packed per	mm	€
470527	2	ø90x(H)60	8,10

195604

FUEL DISPENSER

– Suitable for e.g. can of chafing dish fuel 195505

code	mm	€
195604	(L)280	26,50

HENDI

LIQUID FUEL WITH WICK

– Hendi tin with wick, contains 100% diethylene glycol.
– Burns up completely.
– Soot and odour free.
– Special wick provides proper burning temperature and time.
– The can does not overheat, no fuel holder needed.

– Equal flame temperature and height during the whole burning process.
– Box 4x6 tins.
– Due to the special cap, it is possible to use the same can several times, store it and transport it safely.

Due to the special cap, it is possible to use the same can several times, store it and transport it safely

Burns 6 hours
193686

Burns 4 hours
193693

Burns 8 hours
193679

Adjustable wick length

The can doesn't get hot and doesn't leak when tilted

Use the same can several times

code		packed per	g	€
193693	burns ± 4 hours	24 in box	145	**40,00**
193686	burns ± 6 hours	24 in box	200	**40,00**
193679	burns ± 8 hours	24 in box	250	**43,50**

Prices net of VAT

720400

720103

529072

529065

529058

529096

529089

SLOTTED SPOON

code	mm	€
529072	321x71	**7,25**

SOUP LADLE

code	liters	mm	€
529089	0.05	270x69	**8,10**
529096	0.09	308x85	**10,00**

CARVING FORK

code	mm	€
720103	325x25	**7,50**

SERVING SPOON

code	mm	€
529058	305x60	**8,10**
529065	321x71	**8,10**

SAUCE LADLE

code	liters	mm	€
720400	0.03	290x70	**9,45**

HENDI

CHAFING DISH LADLES AND SERVING SPOONS
– With polypropylene handle

PP polypropylene | S.S. stainless steel

529409

529102

529041

529201

529300

529010

529003

SKIMMER

code	mm	€
529201	345x75	**7,25**

SOUP LADLE

code	liters	mm	€
529003	0.09	335x90	**7,80**
529010	0.11	300x80	**7,25**

SERVING SPOON

code	mm	€
529300	350x75	**7,80**

SKIMMER, ROUND

code	mm	€
529041	370x105	**7,25**

CARVING FORK

code	mm	€
529102	345x32	**6,70**

SLOTTED SPATULA

code	mm	€
529409	355x80	**7,25**

S.S. stainless steel

722107

SPOON HOLDER

code	mm	€
722107	115x270x(H)45	**9,20**

LADLES AND SERVING SPOONS, HEAT RESISTANT

PBT
heat-resistant | micro

563755

563700

563557

563502

564004

563908

SALAD CUTLERY

code	-	mm	€
563908	Melamine salad spoon	(L)305	**4,20**
564004	Melamine salad fork	(L)305	**4,45**

SOUP LADLE

code	colour	liters	mm	€
563502	White	0.07	235x75	**4,20**
563557	Black	0.07	235x75	**4,20**
563700	White	0.14	300x93	**4,45**
563755	Black	0.14	300x93	**4,45**

SAN
plastic | <80°C temp

563649

563632

564455

564400

564202

564158

564103

SAUCE LADLE

code	colour	liters	mm	€
563649	Black	0.03	180x70	**2,25**
563632	Ivory	0.03	180x70	**2,25**

SALAD SPOON

code	colour	mm	€
564158	Black	235x55	**2,50**
564202	Transparent	235x55	**2,25**
564103	White	235x55	**3,10**

SALAD SPOON

code	colour	mm	€
564400	White	335x90	**3,65**
564455	Black	335x90	**3,90**

HENDI

Prices net of VAT

SERVING TONGS

657607

657621

171622

171608

UNIVERSAL TONGS

code	colour	mm	€
657621	Transparent	(L)230	**3,65**
657607	Black	(L)230	**3,90**
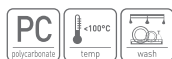
PASTRY TONG
– Decorative and functional.

code	mm	€
171622	(L)276	**3,10**
171608	(L)220	**4,75**

171615

523018

CAKE TONGS
– Decorative tongs.

code	mm	€
171615	(L)220	**5,30**

PASTRY TONG

code	mm	€
523018	(L)215	**4,75**

523315

523216

SALAD TONGS

code	mm	€
523315	(L)212	**3,65**

SPAGHETTI TONGS

code	mm	€
523216	(L)200	**3,65**

PRESENTATION DISPLAYS AND COVERS

ABS	PC	S.S.	❄
plastic	polycarbonate	stainless steel	cooling

424186

424193

COOLED DISPLAY WITH COVER - GASTRONORM 1/1
– Cooling by included ice pack, to go below 0°C.
– Stainless steel Gastronorm 1/1 serving tray included.
– With transparent polycarbonate cover.
– ABS housing.

code	-	mm	€
424186	set	555x357x(H)175	**153,00**
424193	cooling element for use with cooling tray 424186	528x324x(H)30	**33,50**

424155

COOLING DISPLAY TRAY

ABS	❄
plastic	cooling

– 5-piece set:
– Base made of polystyrene.
– Tray made of stainless steel, with a profiled rim.
– Transparent cover made of ABS.
– 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**

HENDI

Prices net of VAT

871805

871812

ROLL-TOP COOLING DISPLAY SINGLE
– 5-piece set:
– Base made of ABS.
– Tray made of stainless steel, with a profiled rim.
– Transparent roll-top cover made of SAN, opened upwards up to 90°.
– 2 cooling elements.
– NOTE: Before freezing, fill in the cooling element with water up to 90% of its volume.

code	mm	€
871805	440x320x(H)205	**59,50**
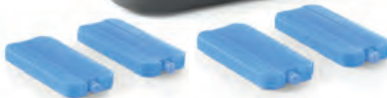
ROLL-TOP COOLING DISPLAY DOUBLE
– 9-piece set:
– 2-level base made of ABS.
– 2 trays made of stainless steel, with a profiled rim.
– 2 transparent roll-top covers made of SAN, opened upwards up to 90°.
– 4 cooling elements.
– NOTE: Before freezing, fill in the cooling element with water up to 90% of its volume.

code	mm	€
871812	440x320x(H)440	**116,00**

ROLL TOP DISPLAY, DOUBLE-PURPOSE, SINGLE DECK
– For serving cheese, cold cuts, bread, cakes or snacks
– Made of polypropylene with a stainless steel insert
– Transparent Rolltop cover made of polystyrene
– Perfect exposure
– Convenient access to served food from both sides of the display case.
– Two functions: cooling or heating display
– Cooling/heating elements placed under the stainless steel tray insert to maintain the temperature in the compartment, keeping food fresh and looking beautiful for longer.
– Easy to clean.
– Quick assembly/disassembly.
– Tray color: black housing with stainless steel insert.
– Designed and produced 100% in Italy.
– The set includes 2 gel inserts for cooling or heating food placed in the display case.
– It does not contain harmful bisphenol A.
– Dishwasher safe.

NEW

871775

code	mm	€
871775	465x315x(H)195	**71,00**

871706

871713

ROLL TOP DISPLAY – SINGLE
– Made of ABS plastic.
– Transparent SAN plastic rolltop cover.

code	mm	€
871706	465x310x(H)190	**48,00**

ROLL TOP COOL DISPLAY TRAY DOUBLE DECK
– For serving cheese, cold cuts, bread, cakes or snacks.
– Transparent Roll Top cover made of polystyrene.
– Convenient access to served food from both sides of the display case.
– Perfect display.
– Protects food against external factors.
– Easy to clean.
– Quick assembly / disassembly.
– Tray color: white
– Does not contain harmful bisphenol A.
– Dishwasher safe.

code	mm	€
871768	380x260x(H)355	**41,50**
871713	465x310x(H)410	**83,00**

424001

980101

SAN plastic | S.S. stainless steel

S.S. stainless steel

ROUND DISPLAY 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	**52,00**
427514	cover	ø380x(H)200	**34,00**

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	**12,50**

WARMERS, FUELS, BUFFET

HENDI

203576

203552

203569

ROUND TRAY WITH ROLLTOP LID
– Tray made of black polycarbonate.
– Transparent polycarbonate lid that fits the tray perfectly protects products from drying out.
– Material used does not affect the taste or smell of stored products.
– Temperature resistance from –40°C up to +99°C
– Weight: 0.65 kg.
– Inner dimensions: ø350x(H)180 mm.
– Dishwasher safe.
– Recyclable.

code	mm	€
203552	øx(H)215	**26,50**

ROUND TRAY WITH LID
– Made of black polycarbonate
– Transparent polycarbonate lid that fits the tray perfectly protects products from drying out.
– Convenient black handle.
– Material used does not affect the taste or smell of stored products.
– Temperature resistance from –40°C up to +99°C
– Weight: 0.40 kg.
– Dishwasher safe.
– Recyclable.

code	mm	€
203569	ø300x(H)165	**15,00**
203576	ø350x(H)165	**24,50**

203583

203590

RECTANGULAR TRAY WITH LID
– Made of black polycarbonate
– Transparent polycarbonate lid that fits the tray perfectly protects products from drying out.
– Convenient black handle.
– Material used does not affect the taste or smell of stored products.
– Temperature resistance from –40°C up to +99°C
– Weight: 0.93 kg.
– Dishwasher safe.
– Recyclable.

code	mm	€
203583	335x275x(H)165	**21,50**
203590	535x335x(H)165	**36,50**

427507

ROLLTOP PRESENTATION COVER
– Clear polycarbonate.

code	mm	€
427507	540x330x(H)180	**77,50**

PC polycarbonate

866009

PRESENTATION COVER GN 1/1

code	mm	€
866009	545x335x(H)95	**63,50**

PC polycarbonate

427538

ROLLTOP PRESENTATION COVER GN 2/3
– Clear polycarbonate.

code	-	mm	€
427538	Roll top cover only	365x335x(H)175	**44,50**

PC polycarbonate

HENDI

427415

PRESENTATION COVER GN 1/1

PC
polycarbonate

wash

code	mm	€
427415	530x325x(H)76	**28,50**

523834

523827

ROTATING CAKE STAND

S.S.
stainless steel

– 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	**62,50**
523834	Cake stand cover	ø300x(H)110	**5,85**

PP
polypropylene

S.S.
stainless steel

wash

CAKE SERVER

– With polypropylene handle.

code	mm	€
523902	260x55	**5,85**

523902

PP
polypropylene

S.S.
stainless steel

wash

CAKE SCOOP/CUTTER

– Black polypropylene handle.
– Thanks to its sharpened edges it can be used as a knife.

code	mm	€
523957	300x75	**9,75**

523957

DISPENSERS AND JUGS

PC polycarbonate | S.S. stainless steel | ❄ cooling

Watch the video

425299

425411

JUICE DISPENSER
– With ice cylinder cooling.
– Easy to clean dripping tray.
– Clear polycarbonate juice container.
– With non-drip tap.

code	liters	mm	€
425299	8	265x350x(H)580	**109,00**
425411	16	560x350x(H)580	**218,00**

425428

425435

JUICE DISPENSER
– With ice cylinder cooling.
– Easy to clean dripping tray.
– Clear polycarbonate juice container.
– With non-drip tap.

code	liters	mm	€
425428	3	215x315x(H)490	**104,00**
425435	6	415x315x(H)490	**206,00**

HENDI

425190

PC polycarbonate | **S.S.** stainless steel | ❄ cooling

JUICE DISPENSER
– With ice cube cooling.
– Clear polycarbonate juice container.
– With non-drip tap.

code	liters	mm	€
425190	5	280x220x(H)510	**111,00**

425343

S.S. stainless steel | ❄ cooling

MILK DISPENSER - 10,5 L
– Stainless steel housing.
– With ice cylinder cooling.
– Removable container with non-drip tap.
– Stable bottom plate with dripping tray.

code	liters	mm	€
425343	10.5	260x360x(H)536	**292,00**

557402

PC polycarbonate | **S.S.** stainless steel

MUESLI DISPENSER
– Designed for dispensing bulk products.
– Stainless steel stand.
– Polycarbonate dispenser.
– Airtight lid to retain long freshness of
  the ingredients.
– Hygienic, controlled dosing prevents
  spillage.
– Dispenser opening located at a height of
  140 mm.
– Mountable – can be placed on a worktop
  or wall-mounted.

code	liters	mm	€
557402	4	184x240x(H)600	**100,00**

SAN
plastic

SAN
plastic

wash

PC
polycarbonate

SAN
plastic

425138

425107

567906

425763

JUICE JUG
– Straight model of scratch resistant plastic with lid.

code	liters	mm	€
425138	2	ø120x(H)250	**24,00**

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	**27,50**
425121	3	ø170x(H)285	**33,50**

PITCHER
– Very break resistant.

code	liters	mm	€
567906	1.8	ø125x(H)210	**9,75**

CARAFE
– Cover with pourer.

code	liters	mm	€
425763	1	ø92x(H)245	**12,50**

SERVING STANDS

425473

425466

480519

429914

Cr
chrome plated

wash

18/0
stainless steel

S.S.
stainless steel

SERVING STAND FOR PLATES

code	plates max.	mm	€
425466	Ø 170 mm	185x175x(H)260	**20,50**
425473	Ø 275 mm	290x290x(H)440	**31,50**

SEA FOOD TRAY STAND
– With two serving trays, Ø 300/400 mm.

code	-	mm	€
480519		ø400x(H)200	**33,50**
480502	Stand only	ø250x(H)190	**12,00**

TIERED STAND
– With 3 trays, Ø 166/220/268 mm.

code	mm	€
429914	ø268x(H)320	**36,50**

HENDI

MELAMINE
– Made of melamine moulding compound.
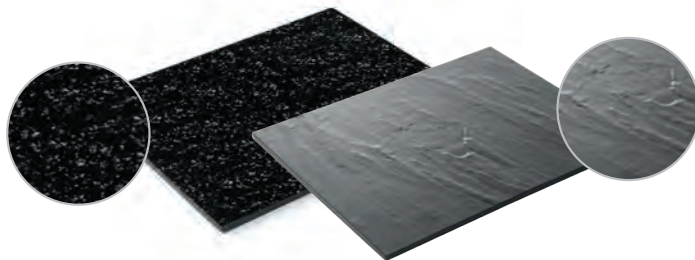
Both sides suitable for presentation
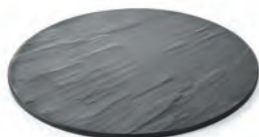
561416

561324

PLATEAU, ROUND – SLATE DESIGN
– Made of melamine moulding compound.

code	mm	€
561416	ø430x(H)7	**33,50**

PLATEAU, RECTANGULAR – OAK WOOD DESIGN
– Made of melamine moulding compound.

code	mm	€
561331	325x265x(H)10	**17,00**
561324	530x325x(H)10	**31,50**

MULTIRACK
– Frame made of polished AISI 304 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	**75,00**

428245

MELAMINE

– Hygienic and shock resistant.
– Light weight.

PLATTER, RECTANGULAR

code	mm	€
561508	360x205x(H)38	**17,50**
561515	495x270x(H)56	**32,00**

561607

GN 1/1 TRAY

code	mm	€
561607	530x325x(H)20	**26,00**
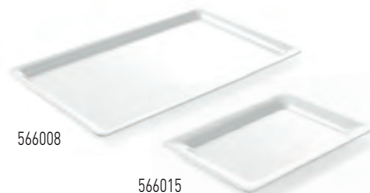
566008

566015

GN BANQUET TRAY

– Made of melamine moulding compound.

code		mm	€
566046	GN 1/4	265x152x(H)20	**6,95**
566022	GN 1/3	325x177x(H)20	**10,50**
566015	GN 1/2	325x265x(H)20	**11,50**
566053	GN 2/4	530x163x(H)20	**19,00**
566930	GN 2/3	354x325x(H)20	**17,50**
566008	GN 1/1	530x325x(H)20	**19,50**

561560

SQUARE BOWL

code	colour	mm	€
561560	White	130x130x(H)65	**5,55**
561577	White	190x190x(H)100	**12,50**
561584	White	270x270x(H)105	**23,00**

HENDI

Prices net of VAT

BUFFET PLATTER

– Hygienic and shock resistant.
– Very lightweight.
– Made of melamine moulding compound.

code	mm	€
561669	530x325x(H)40	**30,50**

561669

561966   561973

561980   561997

NON-SLIP DISPLAY STANDS

– Steel frame with PVC coating.
– Supports a variety of display trays and bowls.

code	mm	€
561973	265x230x(H)200	**16,50**
561966	260x230x(H)100	**11,00**

NON-SLIP DISPLAY STANDS ROUND

– Steel frame with PVC coating.
– Supports a variety of display trays and bowls.

code	mm	€
561980	ø200x(H)100	**14,00**
561997	ø200x(H)200	**22,00**

porcelain	temp	micro	stackable
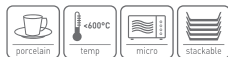
GN CONTAINERS MADE OF PORCELAIN

– 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	**77,50**

783016

GASTRONORM PAN GN 1/2

code	mm	€
783016	325x265x(H)65	**34,50**

783023

GASTRONORM PAN GN 1/3

code	mm	€
783023	325x176x(H)65	**19,50**

DRESSING POT

code	liters	€
785010	1	**15,00**
785003	1,8	**16,50**

785003   785010

505502

side with groove

505403

ribbed side

wash

BREAD CUTTING BOARD

– Made of natural wood in a dark shade.
– Removable grid – horizontal rifling.
– 4 non-slip feet ensuring stability during cutting.
– Not dishwasher safe.

code	thickness (mm)	mm	€
505502	20	475x322	**37,00**

BAGUETTE BOARD

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

code	thickness (mm)	mm	€
505403	18	530x325	**21,00**

HENDI

Prices net of VAT

AMER★BOX

877968

PE
polyethylene

CUTLERY CONTAINER
– Made of polyethylene
– 4 compartments

code	colour	mm	€
877968	Light grey	520x290x(H)95	**7,50**

PP
polypropylene

CUTLERY TRAY
– 4 sections GN 1/1.

code	colour	mm	€
552315	Black	530x325x(H)100	**16,50**
552308	Light grey	530x325x(H)100	**14,00**

552315   552308

PP
polypropylene

CUTLERY TRAY
– 6 sections.
– Suitable for coffee spoons, teaspoons and cake forks GN 1/1.

code	colour	mm	€
552353	Light grey	530x325x(H)105	**14,00**
552360	Black	530x325x(H)105	**15,00**

552360   552353

CUTLERY BASKET HOLDER
– For 4 baskets.
– Baskets not included.

S.S.
stainless steel

code	mm	€
552407	255x295x(H)215	**45,50**

552407

POLYPROPYLENE CUTLERY BASKET

code	mm	€
871201	ø97x(H)137	**4,20**

PP
polypropylene

STEEL CUTLERY BASKET

code	mm	€
552490	ø97x(H)137	**7,50**

S.S.
stainless steel

871201   552490

436103

S.S.
stainless steel

SERVING TRAY GN 1/1
– Polished, with matt rim.
– Made of stainless steel.
– Suitable for cooling tray 424186.

code	mm	€
436103	530x325x(H)13	**26,00**

807705

18/10
stainless steel

BANQUET TRAY GN 1/1 WITH SMOOTH RIM

code	mm	€
807705	530x325x(H)10	**27,00**

410110

S.S.
stainless steel

stackable

SERVING TRAY GN 1/1, WITH SLANTED RIM

code	mm	€
410110	530x325x(H)20	**13,50**

809181

S.S.
stainless steel

STACKABLE SERVING TRAY GN 1/1 – RECTANGULAR
– With handles.
– Stack height 40 mm.
– Made of stainless steel.

code	mm	€
809181	530x325x(H)70	**51,00**

405000

S.S.
stainless steel

stackable

SERVING TRAY, OVAL
– Satin finish.
– Made of stainless steel.

code	mm	€
405000	200x140	**4,75**
405208	265x195	**6,40**
405307	285x220	**6,95**

480106

S.S.
stainless steel

stackable

BEER TRAY

code	mm	€
480106	ø315x(H)45	**16,00**

HENDI

SERVING TRAY, ROUND
– Decorative pattern.
– Made of stainless steel.

S.S. stainless steel

code	mm	€
480205	ø300x(H)17	**7,80**
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: 424186).

code	mm	€
807804	530x325	**25,50**

871829

S.S. stainless steel | food contact

COOLING DISPLAY TRAY
– Made of stainless steel.
– With a profiled rim that holds the cover in place.
– Fits into set: the HENDI cooling tray with cover (code: 424155) and the HENDI cooling displays (codes: 871805 and 871812).

code	mm	€
871829	395x283	**12,50**
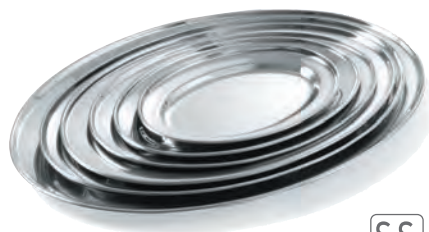
SERVING DISH

S.S. stainless steel

code	mm	€
404003	190x140	**4,20**
404102	245x170	**5,85**
404201	300x220	**6,95**
404300	350x240	**8,10**
404409	400x260	**9,75**
404508	450x290	**11,50**
404607	500x350	**14,50**

FAST FOOD TRAYS

PP
polypropylene

<80°C
temp

stackable

878828

415

878927

305

450

345

878729

265

350

POLYPROPYLENE FAST FOOD TRAY, MEDIUM

code	colour	mm	€
878903	Light grey	305x415x(H)20	**4,45**
878910	Red	305x415x(H)20	**4,45**
878927	Blue	305x415x(H)20	**4,45**
878934	Green	305x415x(H)20	**4,45**
878941	Brown	305x415x(H)20	**4,45**
878958	Black	305x415x(H)20	**4,75**

POLYPROPYLENE FAST FOOD TRAY, LARGE

code	colour	mm	€
878804	Light grey	350x450x(H)20	**5,60**
878811	Red	350x450x(H)20	**5,60**
878828	Blue	350x450x(H)20	**5,60**
878835	Green	350x450x(H)20	**5,60**
878842	Brown	350x450x(H)20	**5,60**
878859	Black	350x450x(H)20	**5,60**

POLYPROPYLENE FAST FOOD TRAY, SMALL

code	colour	mm	€
878712	Red	265x345x(H)20	**4,20**
878705	Light grey	265x345x(H)20	**4,20**
878729	Blue	265x345x(H)20	**3,90**
878736	Green	265x345x(H)20	**3,90**
878743	Brown	265x345x(H)20	**3,90**
878750	Black	265x345x(H)20	**4,75**

Space between trays for better air circulation

HENDI

Prices net of VAT

PP polypropylene · stackable

POLYPROPYLENE FAST FOOD TRAY, OVAL

– Oval, with low rim.
– Made of polypropylene.

code	colour	mm	€
878507	Light grey	265x195x(H)15	**3,90**
878552	Black	265x195x(H)15	**2,80**

878507   878552

POLYPROPYLENE FAST FOOD TRAY

– Suitable for self-service restaurants and canteens.
– Made of polypropylene, resistant to deformation, impact, scratches and stains.
– Textured anti-skid surface additionally hides minor scratches.
– Rounded edges and reinforced edge construction for safe handling.

CAMBRO **PP** polypropylene · stackable

– Withstands temperatures from -10˚C to 80˚C; not recommended for heated carts.
– Stackable.
– Dishwasher safe, however only in a short cycle (60 sec. at max. temperature of 80˚C, once per day).
– Available in 6 colours: grey, black, green, red, brown and blue
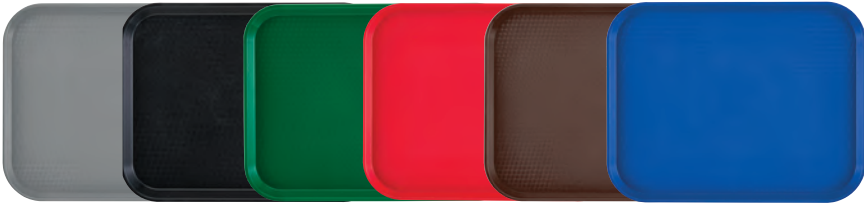
| 1216FF107 | 1216FF110 | 1216FF119 | 1216FF163 | 1216FF167 | 1216FF186 |
| 1418FF107 | 1418FF110 | 1418FF119 | 1418FF163 | 1418FF167 | 1418FF186 |

code	colour	mm	€
1216FF119	Green	300x410x(H)19	**5,30**
1216FF107	Light grey	300x410x(H)19	**6,40**
1216FF110	Black	300x410x(H)19	**5,30**
1216FF163	Red	300x410x(H)19	**5,30**
1216FF167	Brown	300x410x(H)19	**5,30**
1216FF186	Blue	300x410x(H)19	**5,30**
1418FF119	Green	355x457	**6,95**
1418FF107	Light grey	355x457	**8,35**
1418FF110	Black	355x457	**6,95**
1418FF163	Red	355x457	**6,95**
1418FF167	Brown	355x457	**6,95**
1418FF186	Blue	355x457	**6,95**

POLYPROPYLENE EURONORM

878101

878125

878606

SERVING TRAY, RECTANGULAR, NON-SLIP, BLACK

code	mm	€
878118	255x355	**6,40**
878101	530x325	**9,75**

SERVING TRAY, ROUND, NON-SLIP

code	mm	€
878125	ø280x(H)20	**6,15**
878132	ø360x(H)20	**6,15**
878149	ø410x(H)20	**6,95**

SERVING TRAY, ROUND, NON-SLIP, HIGH RIM, BLACK

code	mm	€
878606	ø320x(H)37	**8,90**
878408	ø360x(H)39	**9,20**

GRANITE FORM

876619

stackable

POLYESTER TRAY, FOR SELF-SERVICE RESTAURANTS

– Perfect for canteens and self-service bars.
– Rectangular, smooth, colour: granite.
– Professional quality, exceptional material durability.

code	-	mm	€
876619	GN 1/1	530x325	**12,00**

530
325

265
325

876619

876640

Space between trays for better air circulation.

HENDI
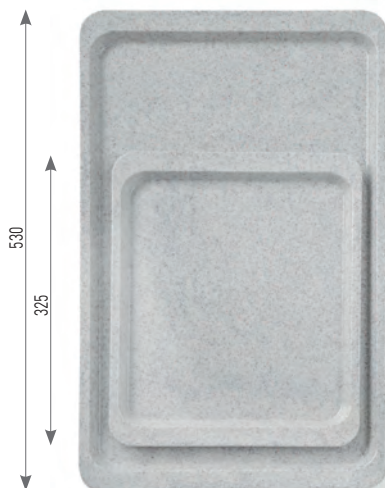
FIBREGLASS

– Fibreglass reinforced polyester.
– Ideal for heavy use scenarios.
– Non-slip rubber surface, effective both wet and dry.
– Shockproof, break resistant.

– Can be cleaned in a professional dishwasher with a short program. Can't be cleaned in a dishwasher intended for household use.

508657

508817

508718

POLYESTER TRAY, NON-SLIP, RECTANGULAR
– Black.

code	-	mm	€
508657		200x280	**8,35**
508626		325x530	**14,00**
508619	Euronorm	370x530	**14,00**

POLYESTER TRAY, NON-SLIP, ROUND
– Black.

code	mm	€
508824	ø280x(H)22	**6,40**
508817	ø350x(H)22	**8,65**
508800	ø400x(H)22	**11,00**
508794	ø460x(H)22	**16,00**
508787	ø500x(H)22	**30,00**

POLYESTER TRAY, NON-SLIP, OVAL
– Black.

code	mm	€
508718	160x230	**4,20**
508725	200x265	**5,85**
508732	210x290	**5,85**

508831

810507

POLYESTER TRAY, OVAL, XL
– Black.

code	mm	€
508831	735x600	**31,00**

COLLAPSIBLE TRAY STAND
– High quality materials, sturdy construction.
– Fitted with black belts, easy to set up.

S.S.
stainless steel

code	mm	€
810507	520x410x(H)800	**61,00**

CAMBRO

1400CT110 1600CT522

-10 °C +100 °C

2700CT110

-10 °C +100 °C
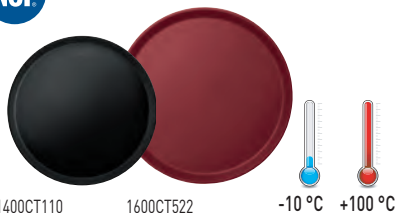
CAMTREAD® SERVING TRAY, ROUND, NON-SLIP SURFACE.
– Designed for waiter service in bars and restaurants and for serving food during parties and banquets.
– Made of fiberglass and polyester resin.
– It has a rubber surface for good grip.
– Durable, scratch-resistant and heat-resistant surface (temperature resistance from -10°C to 100°C).
– Functional – raised edges provide extra protection.
– Dishwasher safe (even in the case of frequent washes).

code	colour	mm	€
1400CT110	Black	ø355x(H)21	**14,00**
1400CT522		ø355x(H)21	**14,00**
1600CT110	Black	ø405x(H)21	**17,50**
1600CT522		ø405x(H)21	**18,00**

CAMTREAD® SERVING TRAY, OVAL, NON-SLIP SURFACE.
– Designed for waiter service in bars and restaurants and for serving food during parties and banquets.
– Made of fiberglass and polyester resin.
– It has a rubber surface for good grip.
– Durable, scratch-resistant and heat-resistant surface (temperature resistance from -10°C to 100°C).
– Functional oval shape.
– Dishwasher safe (even in the case of frequent washes).

code	colour	mm	€
2700CT110	Black	685x560x(H)32	**44,00**

VE3253A29

-40 °C +140 °C

VE3646A29

-40 °C +140 °C
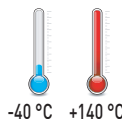
VERSA POLYESTER TRAY WITH FLAT-PROFILE EDGES
– Intended for use in eating places, especially in self-service restaurants and canteens.
– Made of fibreglass reinforced polyester.
– Scratch, stain, and chemical resistant.
– Carrying both hot and cold dishes is possible thanks to high temperature resistance (from –40°C to 140°C).
– Smooth surface, easy to clean.
– Specially formed stacking lugs ensure air circulation during drying and stacking trays.
– Dishwasher safe.
– Colour: graphite.

code	mm	€
VE3253A29	325x530	**10,50**
VE3646A29	360x460	**10,50**
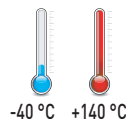
VERSA POLYESTER TRAY WITH HIGH RIM, GRANITE.
– Designed for use in food service establishments, especially self-service restaurants and canteens.
– Made from fiberglass reinforced polyester, resistant to scratches, stains and chemicals.
– Possibility to carry hot and cold food thanks to high temperature resistance (from -40°C to 140°C).
– Reinforced corners and high rim ensure safe use.
– Smooth surface for easy cleaning.
– Specially shaped handles for improved air circulation when drying and stacking.
– Dishwasher safe.
– Colour: graphite.

code	mm	€
VE3646A29	360x460	**10,50**

572

Prices net of VAT

GZ4002A83

GZ3980A83

CAMBRO

-40 °C   +140 °C
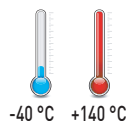
VERSA POLYESTER TRAY WITH FLAT RIM, GRANITE

– Designed for use in food service establishments, especially self-service restaurants and canteens.
– Made from fiberglass reinforced polyester, resistant to scratches, stains and chemicals.
– Possibility to carry hot and cold food thanks to high temperature resistance (from -40°C to 140°C).
– Reinforced corners for safe use.
– Smooth surface for easy cleaning.

– Specially shaped handles for improved air circulation when drying and stacking.
– Dishwasher safe.
– Colour: graphite.

code	mm	€
GZ4002A83	325x530	**10,50**
GZ3980A83	370x530	**11,00**

SERVING TRAYS, NON-SLIP

– Laminated trays with rubber non-slip coating.
– Resistant to chemicals, stains, and scratches.

non slip   stackable   wash

507216

507865

507711

SERVING TRAY, RECTANGULAR, NON-SLIP, LAMINATED

code	mm	€
507216	325x530	**16,00**
507469	330x430	**14,50**
507025	460x360	**14,50**
507117	370x530	**16,50**
507018	430x610	**22,00**

SERVING TRAY, ROUND, NON-SLIP, LAMINATED

code	mm	€
507865	ø380x(H)15	**13,00**

SERVING TRAY, ROUND, NON--SLIP, HIGH RIM, LAMINATED

code	mm	€
507711	ø320x(H)35	**16,00**
507766	ø360x(H)30	**19,00**
507773	ø420x(H)30	**26,50**

SERVING TRAY, OVAL, NON-SLIP, LAMINATED

code	mm	€
507964	230x160	**5,85**
507568	200x265	**7,25**
507933	290x210	**8,65**

507933

507568

508947

508916

530

350

240

350

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	€
508916	Wood dark	240x350	9,20
508862	Wood light	330x430	15,00
508879	Wood	330x430	15,00
508947	Wood dark	370x530	16,50

PH558516000

PH558526000

PH558536000

CAMBRO

-10 °C   +100 °C
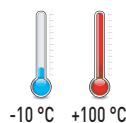
BEECHWOOD SERVING TRAY, ROUND, NON-SLIP SURFACE

– Designed for waiters and display of the dishes in restaurants and pubs or during catering events.
– Elegant look – made of layers of natural beechwood joined with melamine resin, which makes it resistant to chemicals, stains and mechanical damage.
– The non-slip surface and high edge of the tray ensure stability of the dishes and safety of the guests.
– High temperature resistance (from -10°C to 100°C) allows to serve both cold and hot dishes.

– NOTE: Not recommended for use in heated carts.
– Easy storage – stackable.
– Hand washing recommended (dishwasher safe only for very short cycles).

code	colour	mm	€
PH558516000	Wood	ø320	25,00
PH558526000	Wood	ø360	33,50
PH558536000	Wood	ø420	41,50

HENDI

Prices net of VAT

CAMBRO

Mahogany CA3253E73	Wood light CA3753E86 CA3343E86	Oak CA3753E87 CA3343E87	Wood dark CA3753E88 CA3343E88	Grafit CA3343E82

-10 °C   +100 °C
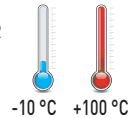
CAPRI SERVING TRAY.
– For use in restaurants, bars, coffee shops and during catering events.
– Durable, made of special melamine-soaked paper bonded with synthetic resin under pressure.
– Smooth surface, resistant to chemicals and stains.
– Resistant to high temperature (from -10°C to 100°C) – both cold and hot dishes can be served.
– Elegant colours: oak wood, mahogany or graphite.
– Easy storage – stackable.
– Dishwasher safe (one per day).

code	colour	mm	€
CA3253E73	Mahogany	325x530	**15,00**
CA3753E86	Wood light	370x530	**17,00**
CA3753E87	Oak	370x530	**17,00**
CA3753E88	Wood dark	370x530	**17,00**
CA3343E82	Granite	330x430	**12,50**
CA3343E86	Wood light	330x430	**13,50**
CA3343E87	Oak	330x430	**13,50**
CA3343E88	Wood dark	330x430	**13,50**

CAMBRO

MY4361E73   MY3800E73   MY2026E73

-10 °C   +100 °C
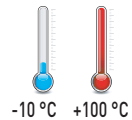
MYKONOS – MAHOGANY SERVING TRAY, RECTANGULAR, NON-SLIP SURFACE
– Designed for use in coffee shops, bars and during catering events.
– Durable, made from layers of special melamine-soaked paper bonded with synthetic resin under pressure.
– The non-slip surface ensure stability of the dishes and safety of the guests.
– Resistant to chemicals, stains and mechanical damage.
– Resistant to high temperature (from -10°C to 100°C) – both cold and hot dishes can be served.

– NOTE: Not recommended for use in heated carts.
– Easy storage – stackable.
– Hand washing recommended (dishwasher safe only for very short cycles).

code	shape	mm	€
MY3343E73	rectangular	330x430	**17,50**
MY3646E73	rectangular	360x460	**19,50**
MY3253E73	rectangular	325x530	**21,50**
MY3753E73	rectangular	370x530	**23,00**
MY4361E73	rectangular	430x610	**34,50**
MY3800E73	round	ø380	**17,00**
MY2026E73	oval	200x265	**7,80**
MY2129E73	oval	210x290	**8,35**

Prices net of VAT   **HENDI**   **575**

SERVING TRAYS, NON-SLIP

– Laminated trays with rubber non-slip coating.
– Resistant to chemicals, stains, and scratches.

M			
melamine	stackable	wash	food contact

507971

NON-SLIP SERVING TRAY, PRINTED

code	mm	€
507971	ø380x(H)15	**19,50**

508015

508008

508022

NON-SLIP SERVING TRAY, PRINTED

code	mm	€
508008	330x430	**19,50**
508015	330x430	**19,50**
508022	330x430	**19,50**

WARMERS, FUELS, BUFFET

HENDI

NEW

ABS plastic

3 notification modes

 sound

 LED light

 vibration

201633

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 ensuring 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.
- Reach: 500 m.
- Pager dimensions: 65x65x15 mm.
- Max. pagers programmable into 1 controller: 998.
- Included in set: controller, 10 pagers, charging station, charger.
- Pagers are also sold separately – 10 pcs. (code: 201640).

code	mm	€
201633	210x130x(H)40	**500,00**

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: 500 m.
- Pager dimensions: 65x65x15 mm.
- Included in set: 10 pagers, charging station, USB-C cable.
- Pagers operate only with the controller from the HENDI Restaurant calling system – sold separately (code: 201633).

code	mm	€
201640	80x80	**278,00**

CATERING FURNITURE FOLDABLE

– Multi-functional foldable furniture for indoor and outdoor use.
– Tops made of HDPE polyethylene.
– Frame made of powder-coated metal profiles.
– Easy transport and storage.
– Easy to clean and stain resistant surfaces.

AMER★BOX®

HDPE
polyethylene

810347

810910

BUFFET TABLE FOLDABLE
– Foldable to suitcase model for easy transporting and storage.

code	mm	€
810927	1520x700x(H)740	**90,00**
810910	1830x750x(H)740	**109,00**

AMER★BOX®
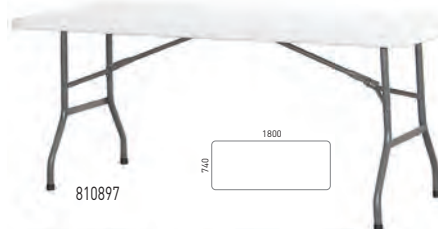
810897

BUFFET TABLE
– Max. load up to 150 kg with even load distribution

code	mm	€
810347	870x870x(H)740	**64,00**
810897	1800x740x(H)740	**106,00**

TROLLEY FOR TABLES
– Eases transport of round and square tables.
– Can hold up to 10 round tables upright or 20+
  rectangular tables stacked.

code	mm	€
811221	1800x850x(H)990	**272,00**

811221

HENDI

Prices net of VAT

810958

810934

AMER★BOX®

ROUND BAR TABLE

code	mm	€
810958	ø800x(H)1100	**86,00**

BUFFET TABLE
– Max. load up to 130 kg with even load distribution

code	mm	€
810934	1220x610x(H)740	**72,00**

813157   813164

813829   813836

TABLE COVER SYMPOSIUM, ROUND
– Fabric: plain jersey 160 g/m².
– 90% micro polyester, 10% elastan.
– No ironing needed.
– Excellent color fastness.
– Fits tables with table top diameters ø800-850.

OEKO-TEX®
CONFIDENCE IN TEXTILES

code	colour	mm	€
813157	White	ø850x(H)1150	**24,00**
813164	Black	ø850x(H)1150	**24,00**

TABLE COVER SYMPOSIUM, ROUND Ø70-85 CM
– Fabric: plain jersey 160 g/m².
– 90% micro polyester, 10% elastan.
– No ironing needed.
– Excellent color fastness.
– Fits tables with table top diameters ø700-850.

OEKO-TEX®
CONFIDENCE IN TEXTILES

code	colour	mm	€
813829	White	ø850x(H)1150	**23,00**
813836	Black	ø850x(H)1150	**23,00**

TABLE COVER SYMPOSIUM, RECTANGULAR
– Fabric: plain jersey 160 g/m².
– 90% micro polyester, 10% elastan.
– No ironing needed.
– Excellent color fastness.

code	colour	-	mm	€
814369	White	810934	1200x760x(H)730	**30,50**
814376	Black	810934	1200x760x(H)730	**30,50**
814390	White	810927	1500x760x(H)730	**35,00**
814406	Black	810927	1500x760x(H)730	**35,00**
814420	White	810910 810897	1830x760x(H)730	**37,50**
814437	Black	810910 810897	1830x760x(H)730	**37,50**

814437   814420

AMER★BOX®

814451

810941

HDPE
polyethylene

814468

BUFFET TABLE ROUND FOLDABLE
– Foldable to suitcase model for easy transporting and storage.

code	mm	€
810996	ø1500x(H)740	**181,00**
810941	ø1800x(H)740	**267,00**

TABLE COVER SYMPOSIUM ROUND
– Fabric: Plain Jersey 160 g/m².
– 90% micro polyester / 10% elastan.
– No ironing needed.
– Fits round buffet tables.

OEKO-TEX®
CONFIDENCE IN TEXTILES

code	colour	-	mm	€
814468	Black	810941	ø1800x(H)760	**50,00**
814451	White	810941	ø1800x(H)760	**50,00**

HDPE
polyethylene

BENCH
– Foldable to suitcase model for easy transporting and storage.

code	mm	€
811191	1830x300x(H)430	**69,50**

811191

CATERING CHAIR - LIGHT GREY
– Max. load up to 180 kg with even load distribution

code	mm	€
810965	540x440x(H)840	**41,50**

CATERING CHAIR - BLACK
– Max. load up to 180 kg with even load distribution

code	mm	€
810989	540x440x(H)840	**44,50**

810965

810989

HENDI

810378

810392

810385

S.S.
stainless steel

RETRACTABLE BELT BARRIER SILVER
– Barrier system with integrated retractable belt.
– Easy to set up, belt is connected to the post with a clip system.
– Belt: length approx. 2.7 m, width 5 cm.

code	-	mm	€
810378	post + base	ø360x(H)1010	**72,00**
810422	post	ø64x(H)935	**46,00**
810484	base	ø360x(H)65	**39,00**

BARRIER POST MIRROR FINISH
– Made of stainless steel, very stable and sturdy.
– For use in combination with barrier ropes.

code	-	mm	€
810392	post + base	ø360x(H)1010	**73,50**
810446	post	ø51x(H)935	**32,00**
810484	base	ø360x(H)65	**39,00**

BARRIER POST GOLD FINISH
– Made of stainless steel, very stable and sturdy.
– For use in combination with barrier ropes.

code	-	mm	€
810385	post + base	ø360x(H)1010	**71,00**
810439	post	ø51x(H)935	**41,50**
810491	base	ø360x(H)65	**39,00**

810453

810460

810477

BARRIER ROPES
– Made of durable rope with stainless steel hooks at each end.
– For use in combination with barrier posts.

S.S.
stainless steel

code	-	mm	€
810453	red with polished hook	(L)1500	**25,00**
810460	blue with polished hook	(L)1500	**25,00**
810477	red with gold coloured hook	(L)1500	**25,00**

810477

810385

CORKSCREWS & BOTTLE OPENERS

Foil cutter

ABS *plastic* S.S. *stainless steel*

596807

597323

597200

WAITER'S CORKSCREW

ABS *plastic* Cr *chrome plated*

– Chrome plated, with.
– ABS handle 4 functions
– With separate bottle-opener

code	mm	€
596807	(L)140	**3,65**

WAITER'S CORKSCREW

S.S. *stainless steel*

– Curved model 3 functions.

code	mm	€
597200	(L)110	**3,90**

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	**11,00**

597507

594018

596746

CORKSCREW

Cr *chrome plated*

– Lever model.
– Chrome-plated.
– With bottle-opener.

code	mm	€
597507	(L)170	**8,35**

WAITER'S FRIEND CORKSCREW

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

– Waiters friend with corkscrew, blade and bottle cap opener.

code	mm	€
594018	110x25	**2,80**

BAR BLADE

S.S. *stainless steel*

code	mm	€
596746	179x40x(H)2	**2,80**

Watch the video

643914

596883

Watch the video

BOTTLE OPENER WITH CATCHER BIN

PP *polypropylene*

– This bottle opener is intended to be mounted on the wall.
– Bin can be easily removed to ease emptying.
– Supplied with two screws and wall plugs.

code	mm	€
643914	135x70x(H)295	**11,00**

WALL MOUNTED BOTTLE OPENER

S.S. *stainless steel*

code	€
596883	**3,90**

WAITER'S CORKSCREW

S.S. *stainless steel*

– With metal handle.
– 3 functions.
– With extra kink in lever for long corks.

code	mm	€
597316	(L)120	**7,25**

HENDI

SLOW POURER WITH FLIP TOP - 6 PIECES

– 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	8,65

599334

599372

FREE-FLOW POURER - 6 PCS

– EVA plastic.

code	packed per	€
599372	6	8,35

593363

FLOW POURER, LONG COPPER - 12 PCS

– Made of copper-coated stainless steel.
– With plastic stopper.

code	packed per	€
593363	12	33,50

593363

FREE-FLOW POURER - LONG

– With plastic stopper.

code	€
590140	1,85

599488   599464   599471

FREE-FLOW POURER

code	-	packed per	€
599488	Fast flow	6	10,00
599464	Slow flow	6	10,00
599471	With flip top	6	10,00

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	7,50

599327

HENDI

FREE-FLOW POURER SET - 4 PCS

– EVA plastic.

code	-	packed per	€
599402	Blue	4	**4,20**
599419	Red	4	**6,70**
599426	Transparent	4	**6,70**
599433	Yellow	4	**4,20**

FREE FLOW POURERS

– Made of EVA material.

code	-	packed per	€
599440	2 black, 2 white, 2 red	6	**2,75**
599457	2 blue, 2 red , 2 green	6	**2,50**

ABS
plastic

598818

598719

wall mounted

shelf mounted

NON-DRIP BRACKET

– Bottle height: 240-350 mm.
– For shelves up to 35 mm thick.

code	-	€
598719	shelf mounted	**16,50**
598818	wall mounted	**16,00**

598009

598207

598405

NON-DRIP POURER

code	ml	€
598009	25	**6,70**
598207	35	**6,70**
598405	50	**6,70**

599006 599105 599204

ABS
plastic

BALL MEASURING POURER

code	-	€
599006	25 ml	**3,35**
599105	35 ml	**3,35**
599204	50 ml	**3,35**

HENDI

BOTTLE STOPPER – 3 PCS.
– 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**

552049

BOTTLE CAP PERFORATOR
– "Prikit".
– Peforates bottlecaps and cans easily with a Ø 6,5 mm hole.
– Passing a straw through the hole keeps insects out of the drink.
– Reduces spillage if a drink is knocked over.
– Suitable for 6 mm biodegradable straws.

code	mm	€
595572	ø45x(H)80	**16,50**

595572

595589

Cr chrome plated   SIL silicone

CHAMPAGNE STOPPER
– For storing opened bottles.
– With silicone gasket.

code	€
595589	**4,75**

595558

STOPPER – 6 PCS.
– For use in bars, pubs and restaurants
– Made of hard and flexible black EVA
– Protect against spillage of open bottles
– Sealed closure to extend product life
– Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm	€
595558	6	ø31x31	**3,35**

595565

STOPPER WITH CAP – 6 PCS.
– 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	€
595565	6	**4,45**

557600

PP polypropylene

STORE & POUR BOTTLE
– Intended for storing and serving juices and pre-mixes.
– Made of polypropylene and polystyrene.
– Completely detachable, all parts have a secure fit.
– The bottle neck and spout are interchangeable.
– Spout provides an even flow thanks to the air hole.
– Comes with a lid to place instead of the bottle neck.
– Suitable for dishwasher cleaning.

kod	liters	mm	€
557600	0,8	ø90x(H)300	**6,95**

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
– Each container can be easily
   removed from the holder, e.g.
  to replenish the product
– Dishwasher safe containers

552018

**INGREDIENT BOX –
3 CONTAINERS**
– 3 polypropylene containers to
  store fruit or spice additives
  separately

code	mm	€
552018	480x150 x(H)100	**19,50**

552025

**INGREDIENT BOX –
4 CONTAINERS**
– 4 polypropylene containers to
  store fruit or spice additives
  separately

code	mm	€
552025	480x150 x(H)100	**19,50**

552131

**CONDIMENT HOLDER
- 5 CONTAINERS**
– With 5 polypropylene storage
  containers.

code	mm	€
552131	480x150 x(H)100	**27,50**

552032

**INGREDIENT BOX –
6 CONTAINERS**
– 6 polypropylene containers to
  store fruit or spice additives
  separately

code	mm	€
552032	480x150 x(H)100	**20,00**

CONDIMENT HOLDER
– Made of top-quality materials.
– Stainless steel with transparent polypropylene lid to protect food
  from contamination or insects.
– Polypropylene storage containers for storing additives or spices
  separately. The containers can be easily lifted out of the holder.
– Containers are dishwasher safe.

code	-	mm	€
552100	5 containers	375x140x(H)90	**32,00**

552100

HENDI

596890

NAPKIN HOLDER WITH 3 COMPARTMENTS
– For use in any food and beverage establishment
– Made of polystyrene
– Large napkin compartment 135x135mm
– Two smaller compartments measuring 24x115 mm for straws, stirrers, etc.

code	mm	€
596890	193x143x(H)136	**5,60**

596760

ABS plastic

BAR CADDY
– 6 compartments for organizing straws, napkins, stirrers etc.
– Container for napkins 130x130 mm, 2 compartments 51x48 mm, 2 compartments 51x44 mm, 1 compartment 102x46 mm.
– Made of ABS plastic.

code	mm	€
596760	240x145x(H)105	**11,50**

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	**5,00**
826478	Black	250x150	10	**5,30**
826355	White	300x200	10	**8,35**
826485	Black	300x200	10	**6,95**

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	**9,45**

596944

596739

596951

MUDDLER

– Made of polypropylene .
– For grinding and crushing drink ingredients, e.g. raspberries,
  limes, mint etc.

code	-	mm	€
596739	profiled, grid	ø34x207	**3,65**
596944	smooth	ø34x207	**3,10**
596951	profiled, star-shaped	ø34x207	**3,10**

521410

ALUMINIUM ICE SCOOP

Al
aluminium

code	mm	€
521410	220x80	**5,00**

521434

ALUMINIUM ICE SCOOP SLOTTED

Al
aluminium

code	mm	€
521434	220x80	**6,15**

596685

JULEP STRAINER

S.S.
stainless steel

code	€
596685	**2,50**

593370

JULEP STRAINER

– Made of copper-plated stainless steel.

S.S.
stainless steel

code	mm	€
593370	75x25x(H)160	**6,40**

HENDI

Prices net of VAT

COCKTAIL SHAKER CONICAL 593035
– Made of stainless steel.

code	liters	mm	€
593035	0.75	ø90x(H)255	**12,00**

S.S. stainless steel

BOSTON SHAKER 593042

S.S. stainless steel

code	-	liters	€
593042	shaker	0.8	**5,00**

BOSTON SHAKER BLACK 593042

S.S. stainless steel

code	liters	€
596678	0.8	**6,95**

COCKTAIL SHAKER 593004
– Made of stainless steel.

S.S. stainless steel

code	liters	mm	€
593004	0.75	ø80x(H)240	**16,00**

FRENCH SHAKER 593301
– 3-piece.
– Copper plated Stainless Steel.

S.S. stainless steel

code	liters	mm	€
593301	0.6	ø91x(H)227	**29,00**

TIN TIN COCKTAIL SHAKER 593318
– Made of copper-plated stainless steel.
– 2-piece.
– 2 shakers 600/800 ml: ø90x(H)140 mm / ø92x(H)174 mm.

S.S. stainless steel

code	mm	€
593318	ø92	**34,00**

COCKTAIL MUG 593356
– For serving cocktails and drinks.
– Made of copper-plated stainless steel.

S.S. stainless steel

code	mm	€
593356	øx(H)89	**19,50**

MUG COPPER PLATED 596982 596975

code	liters	mm	€
596975	0.5	ø97x(H)100	**8,65**
596982	0.4	ø85x(H)105	**5,60**

BAR SPOON
– Made of stainless steel

S.S. stainless steel

code	mm	€
593097	27x27x(H)266	**3,90**

BAR SPOON
– Made of copper-plated stainless steel.

S.S. stainless steel

code	mm	€
593325	27x20x(H)450	**15,00**
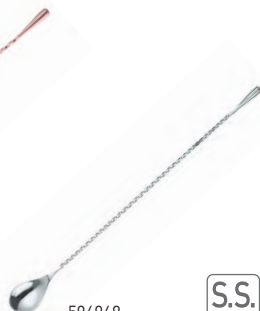
BAR SPOON TWISTED

S.S. stainless steel

code	mm	€
596968	(L)380	**3,90**

ICE CUBE TONGS
– Packed per 2.

S.S. stainless steel

code	mm	€
523520	(L)180	**3,65**

STRAINER
– Made of stainless steel

S.S. stainless steel

code	mm	€
596753	82x28x(H)165	**5,00**

BAR SIEVE
– For use in bars, pubs, restaurants and patisseries
– Made of stainless steel
– Thin mesh with wire handle
– Dishwasher safe

S.S. stainless steel | wash

code	mm	€
638118	ø65x220	**1,40**

BAR SIEVE PVD COATED
– For use in bars, pubs, restaurants and patisseries
– Stainless steel finished with elegant black PVD coating
– Thin mesh with wire handle
– NOTE: Not dishwasher safe

S.S. stainless steel | wash

code	mm	€
638132	ø65x220	**2,25**
638149	ø75x220	**2,80**

BAR SIEVE CONICAL PVD COATED
– For use in bars, pubs, restaurants and patisseries
– Stainless steel finished with elegant black PVD coating
– Thin mesh with wire handle
– NOTE: Not dishwasher safe

S.S. stainless steel | wash

code	mm	€
638170	ø75x220	**3,65**

BAR SIEVE CONICAL
– For use in bars, pubs, restaurants and patisseries
– Made of stainless steel
– Thin mesh with wire handle
– Dishwasher safe

S.S. stainless steel

code	mm	€
638163	ø75x220	**1,95**

HENDI

JIGGER WITH RING

50 ml

596920

25 ml

S.S. stainless steel

JIGGER WITH RING
– Made of stainless steel with extra ring for weight and stability.
– Dual, 25 ml and 50 ml.

code	mm	€
596920	ø43x(H)110	**2,75**

50 ml

593332

25 ml

S.S. stainless steel

JIGGER WITH RING
– Made of copper-plated stainless steel with ring for extra weight and stability.
– Dual, 25 ml and 50 ml.

code	mm	€
593332		**14,50**

50 ml

596654

25 ml

S.S. stainless steel

JIGGER WITH RING
– For use in bars, pubs and restaurants
– Made of stainless steel
– Ring for optimal weight and stability in the hand
– Elegant black colour
– Double-sided, 25 ml and 50 ml

code	mm	€
596654	ø45x(H)110	**4,15**

50 ml

596722

25 ml

S.S. stainless steel

JIGGER
– Dual, 25 ml and 50 ml.

code	mm	€
596722	ø43x(H)85	**4,45**

35 ml

596715

25 ml

S.S. stainless steel

JIGGER
– Made of stainless steel.
– Dual, 25 ml and 35 ml.

code	mm	€
596715	ø40x(H)73	**4,45**

35 ml

596647

25 ml

S.S. stainless steel

JIGGER BLACK
– For use in bars, pubs and restaurants
– Made of stainless steel
– Double-sided
– Elegant black colour

code	mm	€
596630	ø40x(H)75	**3,05**
596647	ø45x(H)86	**3,35**

HENDI

679012

ICE CUBE MOULDS ASSORTED GEMS
- 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	**8,90**

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	**7,80**

679036

ICE CUBE MOULD XL CUBE
- For preparing 6 large slow-melting ice cube balls (±5x5x5 cm).
- Made of durable, food-grade silicone.

code	mm	€
679036	170x110x(H)52	**8,10**

Watch the video

679029

ICE CUBE BALL 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	**12,50**

679050

ICE SHOT GLASS MOULD
- Ideal for serving shots, a must have for bar professionals.
- Creates 6 shot glass shaped ice cubes.
- Made of durable, food grade silicone.

code	mm	€
679050	125x190x(H)60	**20,00**

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	**11,00**

ICE CUBE TRAY WITH LID
- Made of soft rubber.
- Capacity: 32 cubes.

code	mm	€
679005	335x180	**15,00**

679005

Soft rubber in holder

HENDI

PARTY TUB

471500

S.S. stainless steel

code	liters	mm	€
471500	13.5	ø370x(H)230	**74,00**

PARTY TUB

471524

S.S. stainless steel

code	liters	mm	€
471524	9.5	ø350x(H)230	**25,00**

PARTY TUB

593165

SAN plastic

– Made of transparent plastic.
– Transparent.
– Oval.

code	mm	€
593165	470x290x(H)230	**42,50**

WINE COOLER

593202

S.S. stainless steel

– With ring handles.
– The large format ensures that most wine bottles fit without problems.

code	liters	mm	€
593202	3.3	ø220x(H)190	**11,00**

WINE COOLER

593103

S.S. stainless steel

– With tulip handles.

code	liters	mm	€
593103	3.5	ø210x(H)210	**14,00**

CHAMPAGNE COOLER

593158

SAN plastic

– Transparent.
– Compatible with wine cooler table bracket 593905.

code	liters	mm	€
593158	3	220x185x(H)226	**33,50**

ICE BUCKET – DOUBLE WALLED

594704

S.S. stainless steel

code	liters	mm	€
594704	5	ø200x(H)230	**77,50**

WINE COOLER TABLE BRACKET

593905

Cr chrome plated

– 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	**23,00**

WINE COOLER STAND

593608

S.S. stainless steel   **user assembly**

– Very compactly packed 5-part assembly.

code	mm	€
593608	ø185x(H)740	**69,50**

HENDI

594742

ICE BUCKET WHITE

code	liters	mm	€
594742	5	ø190x(H)200	**21,00**
594759	10	ø292x(H)220	**64,00**

For use without ice cubes

593806

WINE COOLER

– Double-walled stainless steel.
– For use without ice cubes.
– Inside diameter: 105 mm.

code	mm	€
593806	ø120x(H)180	**17,00**

S.S.
stainless steel

Light weight but highly insulating

593813

WINE COOLER EPP

– Made of EPP, highly insulating.
– Stable heavy bottom, unbreakable.
– The temperature of the wine rises at about 1.5°C per hour, keeps wine cool longer than regular steel coolers.

code	mm	€
593813	ø142x(H)210	**16,50**

Watch the video

425206

S.S.
stainless steel

PC
polycarbonate

JUICE DISPENCER 2X12L

– Two 12 liter containers with quick dispense tap.
– With temperature controller, temperature can be set between 0°C and 10°C.
– Containers can be removed to ease cleaning.
– Refrigerant: R290.
– Drip tray included.

code	liters	V	W	mm	€
425206	24	230	370	430x430x(H)640	**917,00**

594

HENDI

NEW

Watch the video

274255

274224

PC
polycarbonate

S.S. stainless steel **PC** polycarbonate

SLUSH MACHINE
– 12 liter container with quick dispense tap, the lids are lit.
– Digital temperature controller with cold beverage and slush modes.
– Efficient compressor, in slush mode temperature varies between -7˚C and -2˚C.
– Containers can be removed to ease cleaning.
– Day and night mode.
– Refrigerant: R290.
– Drip tray included.

code	liters	V	W	mm	€
274255	12	230	740	470x520x(H)810	**1 670,00**

SLUSH MACHINE 2X12L
– Two 12 liter containers with quick dispense tap, the lids are lit.
– Digital temperature controller with cold beverage and slush modes.
– Efficient compressor, in slush mode temperature varies between -10˚C and -2˚C.
– Containers can be removed to ease cleaning.
– Day and night mode.
– Refrigerant: R290.
– Drip tray included.

code	liters	V	W	mm	€
274224	24	230	740	470x520x(H)810	**2 670,00**

S.S.
stainless steel

Al aluminium | wash | micro

588574

SODA SIPHON
– Stainless steel soda siphon.
– Makes fresh carbonated water in no time.
– Requires carbon dioxide chargers for use.

code	liters	mm	€
588574	1	ø100x(H)320	**83,50**

588420

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

code	liters	mm	€
588420	0.5	ø80x(H)260	**44,50**

588406

SODA CHARGERS - 10 PCS
– Contains 8 grams of CO_2, a single filling of a 1L soda siphon.

code	packed per	€
588406	10	**5,00**

TÜV SÜD

CREAM WHIPPER CHARGERS
– Suitable for commercially available cream dispensers.
– N_2O
– Best before 5 years after production date.

code	packed per	€
588208	10	**4,45**
588215	24	**10,00**
586907	50	**21,00**

HENDI

289952

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	€
289952	40	230	2500	511,00
289969	60	230	3000	653,00

289952

289952

289952

HOP SPIDER
– Perfect solution for boiling hops in wort.
– Keeps the hop inside while allowing the wort to circulate freely through the walls.
– Handle for hanging the spider inside the mash tun.
– Made of AISI 304 stainless steel.
– Micro sieve with 60 meshes/1 cm².
– Dimensions: Ø150/Ø100x(H)360 mm.
– Total height of the hop spider including handle: (H)380 mm.
– Net weight: 250 g.
– Accessory for beer mash tun (289952, 289969).

code	mm	€
289990	ø150x(H)380	37,50

10 COIL IMMERSION CHILLER
– Designed to cool the mash during the brewing process.
– Tube made of AISI 304 stainless steel.
– Number of coils: 10.
– Height: coils 100 mm, total height of the chiller 360 mm.
– Diameter: outer dia 255 mm.
– Tube: length 8.8 l.m., diameter 9.5 mm.
– Net weight: 1.25 kg.
– Accessory for beer mash tun (289952, 289969).

code	mm	€
289976	ø255x(H)360	85,00

16 COIL IMMERSION CHILLER
– Designed to cool the mash during the brewing process.
– Tube made of AISI 304 stainless steel.
– Number of coils: 16.
– Height: coils 290 mm, total height of the chiller 485 mm.
– Diameter: outer dia 255 mm.
– Tube: length 13 l.m., diameter 9.5 mm.
– Net weight: 1.85 kg.
– Accessory for beer mash tun (289952, 289969).

code	mm	€
289983	ø255x(H)485	102,00

TABLE BEER TAP
– Plexiglas.
– With strong non-drip tap.

PMMA plexiglas

code	liters	mm	€
598955	3	ø100x(H)815	**90,50**
598962	5	ø100x(H)1150	**114,00**

598955

598962

BEER SKIMMER – 6 PCS.
– White, made of plastic.

SAN plastic

code	mm	€
565360	235x26	**7,50**

565360

516751

BEER BUCKET
– With bottle opener integrated in the handle.

code	mm	€
516751	ø230x(H)180	**15,50**

wash   food contact

HENDI

BAR

696002

GLASS BRUSH STANDARD
– Polypropylene with 3 nylon brushes.
– Bottom plate fitted with 4 suction pads.

PP polypropylene

code	mm	€
696002	190x100x(H)180	**13,00**

696040

GLASS BRUSH HIGH
– Polypropylene with 3 nylon brushes.
– Bottom plate fitted with 4 suction pads.

PP polypropylene

code	mm	€
696040	190x100x(H)250	**16,50**

552681

GLASS BRUSH ROUND
– Aluminium with nylon brush.
– Bottom plate fitted with 4 suction pads.

Al aluminium

code	mm	€
552681	ø150x(H)190	**19,50**

597972
597989

BAR MAT

code	mm	€
597989	300x150x(H)9	**6,15**
597965	610x85x(H)15	**9,45**
597972	453x305x(H)15	**14,00**
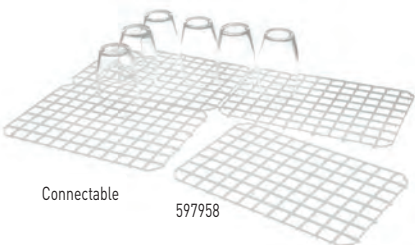
Connectable
597958

DRAINAGE MAT
– Made of white polypropylene.
– Connectable.
– HACCP compliant.

PP polypropylene

code	packed per	mm	€
597958	5	313x209	**15,50**

695906

CITRUS JUICER

– Lever model, chrome-plated.
– Made of high quality zinc alloy.
– With handle for increased stability.
– Lever folds back easily using a spring.
– Stainless steel juice bowl and cone.

code	mm	€
695906	225x180x(H)510	**77,50**

592069

592052

592045

CITRUS SQUEEZERS

– Aluminium alloy with powder coating.

code	-	mm	€
592045	green (for limes)	203x60x(H)40	**10,00**
592052	yellow (for lemons)	223x75x(H)45	**14,00**
592069	orange (for oranges)	232x91x(H)60	**16,00**

HENDI

BAR

221105

CENTRIFUGAL JUICE EXTRACTOR
– For making juice of hard and soft fruits or vegetables.
– With a large, 7 liter, pulp container.
– Very powerful, can juice up to 120 kg per hour.
– Housing, bowl, juicer basket and grating disk made of stainless steel.
– Feeder tube and pusher made of ABS, pulp container and lid made of polypropylene.
– Motor spins the grating disk at 3000rpm.
– Safe in operation, will only work if the lid and safety arm are locked into place.
– Very easy to disassemble and clean.
– Not suitable for ice or frozen fruits/vegetables.

code	V	W	mm	€
221105	230	700	246x480x(H)531	**889,00**

BLENDER WITH NOISE COVER

– This blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
– Replaceable stainless steel blades with titanium coating.
– Noise cover made of polycarbonate, for safety the blender only works when the cover is completely closed.
– Comes with 2,5L break-resistant BPA free Tritan jug, firm lid made of polypropylene and a small BPA free Tritan lid cover.
– Detachable jug can withstand temperatures of -40°C up to 90°C.
– Hi-speed motor with variable speed and pulse function drives the blades from 8350 RPM up to 24800 RPM (without load).
– Equipped with over-heat and over-current protection.

ABS plastic PC polycarbonate S.S. stainless steel

SUPER SILENCE

Watch the video

Noise cover reduces sound significantly

Anti-slip base

230688

230695

BLENDER WITH NOISE COVER
– Manual control panel power setting knob and a pulse switch.

code	V	W	mm	€
230688	230	1680	252x258x(H)547	**459,00**

DIGITAL BLENDER WITH NOISE COVER
– Digital control panel has touch control for three power settings, three time settings and a pulse function.

code	V	W	mm	€
230695	230	1680	252x258x(H)547	**500,00**

Stainless steel knife with titanium coating

Solid construction of the gear

Durable metal gear socket

HENDI

ABS plastic **PC** polycarbonate **S.S.** stainless steel

HIGH POWER BLENDER
– This blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
– Replaceable stainless steel knife with titanium coating.
– Manual control panel, power setting knob and a pulse switch.
– Comes with 2,5L break-resistant polycarbonate jug, firm lid made of ABS and a small polycarbonate lid cover.
– Detachable jug can withstand temperatures of -40°C up to 90°C.
– Hi-speed motor with variable speed and pulse function drives the blades from 16000 RPM up to 24800 RPM (without load).
– Equipped with over-heat and over-current protection.

code	V	W	mm	€
230718	230	1680	270x250x(H)550	**278,00**

Very powerfull, can even crush ice

Comes complete with 2,5L break-resistant jug, pusher and firm lid

230718

ABS plastic **BPA** free **S.S.** stainless steel

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 Tritan lid cover.
– Fitted with blades made of stainless steel with titanium coating.

933688

code	mm	€
933688	200x170x(H)360	**128,00**

PC polycarbonate **S.S.** stainless steel

BLENDER JAR WITH TITANIUM COATED BLADE
– Replacement jar for blender 230718/230695/230688/230213/230602/230664.
– 2,5L break-resistant polycarbonate jug, firm lid made of polypropylene and a small polycarbonate lid cover.
– The jar is fitted with blades made of stainless steel with titanium coating.

943489

code	mm	€
943489	200x170x(H)360	**120,00**

Watch the video

221044

Large feed chute ø 83 mm with mechanism preventing the insertion of hands (e.g. apples, pears, turnip)

Small feed chute ø 42 mm with a pusher for long vegetables (e.g. carrots, parsnip, leek)

SLOW JUICER

– Ideal for: fresh juices, mousses, paste and fruit cocktails.
– Suitable for soft as well as hard fruit and vegetables, herbs, grass, sprouts.
– When compared to traditional juicers, this appliance squeezes much more juice – the remaining fruit and vegetable pulp is almost completely dry, which proves the exceptional efficiency of the appliance.
– The juice squeezing process is similar to mechanical cold-pressing.
– Speed: 45 rpm.
– Reverse function to unblock the auger.
– Powerful DC induction motor for high power and durability.
– Quiet operation: 65 dB.
– Magnetic protection against switching on if the head is incorrectly mounted.
– Maximum continuous operation time: up to 20 min.

– Large feed chute with mechanism preventing the insertion of hands Ø83 mm (e.g. for apples, pears, turnip).
– Small feed chute ø42 mm with a pusher for long vegetables.
– Juice spout with a practical and tight cap.
– Inner strainer made of AISI 304 steel.
– Auger, strainer frame and strainer elements made of Tritan – BPA free.
– Housing with a practical handle made of satin aluminium and ABS.
– Easy to use and clean.
– Weight: 7.2 kg.
– 2 polycarbonate containers for pulp and juice, 850 ml each.
– Supplied with a cleaning brush with nylon bristles.

code	V	W	mm	€
221044	230	250	260x175x(H)545	**167,00**

HENDI

ABS plastic | PC polycarbonate | S.S. stainless steel

Al aluminium | S.S. stainless steel

Watch the video

221204

221099

CITRUS JUICER ELECTRIC
– Made of rust-resistant material.
– With stainless steel squeeze bowl.
– Including 3 interchangeable.
– ABS cones for small and large citrus fruit.
– ABS sieve.
– Speed 1500 RPM.
– Manually operated by means of on/off switch.
– Including polycarbonate anti-splash cover.
– All elements except the body are dishwasher safe.

code	V	W	mm	€
221204	230	180	308x218x(H)463	220,00

CITRUS JUICER ELECTRIC
– Top with lever provides easy and safe operation.
– Removable bowl and cone of stainless steel.
– With splash screen.
– RPM: 980/min.

code	V	W	mm	€
221099	230	230	280x200x(H)470	428,00

3 cones for different
sizes of fruit

Splash screen
Stainless steel bowl

Top with lever provides
easy and safe operation

HENDI

design by
Robert Bronwasser

Powerful motor with two speeds.
15,000 and 19,000 rpm.

221600   221617   221624   221631   221648   221655

MILKSHAKE MIXER - DESIGN BY BRONWASSER

2 sets of replaceable polycarbonate stirrers (2 pieces each)

- Designed by Dutch Designer Robert Bronwasser and available in 6 attractive colours.
- Make Freddo cappuccinos, Frappés and of course milkshakes without effort.
- The housing is made from ABS plastic.
- The base is weighted for extra stability and is fitted with rubber feet.
- The motor can spin the agitator disc at two speeds, 15.000 and 19.000 RPM.
- Control the milkshake mixer with the two-speed switch on the top which is easily accessible.
- The milkshake mixer is fitted with a micro switch so it can only operate when the cup is properly placed.
- Choose between two different stirrers to control the level of aeration.
- Very complete, comes with a stainless steel mixing cup (0.95 liter) and polycarbonate mixing cup (0.9 liter) and 2 sets of 2 stirrers.
- Cups and stirrers are dishwasher safe.

2 cups: made of stainless steel (capacity: 0.95 l) and of polycarbonate (capacity: 0.9 l)

221631

code	colour	V	W	mm	€
221617	White	230	400	170x196x(H)490	**195,00**
221600	Black	230	400	170x196x(H)490	**195,00**
221624	Caramel	230	400	170x196x(H)490	**195,00**
221631	Yellow	230	400	170x196x(H)490	**195,00**
221648	Red	230	400	170x196x(H)490	**195,00**
221655	Blue	230	400	170x196x(H)490	**195,00**

BAR

HENDI

PERFECT FOR PREPARING FREDDO CAPPUCCINO, FRAPPÉ AND MILKSHAKES

221617

221600

221624

961124

PC
polycarbonate

food contact

961117

S.S.
stainless steel

food contact

PC
polycarbonate

food contact

961131

POLYCARBONATE MIXING CUP FOR MILKSHAKERS – DESIGN BY BRONWASSER
– Made of durable polycarbonate.
– To be used with milkshakers:
– 221600, 221617, 221624, 221631, 221648, 221655.
– Dishwasher safe.

STAINLESS STEEL MIXING CUP FOR MILKSHAKERS – DESIGN BY BRONWASSER
– Made of stainless steel.
– To be used with milkshakers:
– 221600, 221617, 221624, 221631, 221648, 221655.
– Dishwasher safe.

STIRRERS FOR MILKSHAKE MIXERS – DESIGN BY BRONWASSER
– Made of polycarbonate.
– The set includes 2 pieces: single and double stirrer.
– Specially created for the HENDI Milkshake mixers – Design by Bronwasser: codes 221600, 221617, 221624, 221631, 221648, 221655, 221495.
– Dishwasher safe.

code	mm	€
961124	ø116x(H)161	**11,00**

code	mm	€
961117	ø113x(H)160	**22,00**

code	mm	€
961131	32x27x(H)50	**11,00**

BAR

HENDI

S.S.
stainless steel

695708

Watch the video

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.

ICE CRUSHER – MANUAL
– Chrome-plated zinc alloy.
– Stainless steel blade.
– Ice scoop included.
– Removable container.

code	mm	€
695708	160x140x(H)270	**44,50**

ABS
plastic

PP
polypropylene

S.S.
stainless steel

271520

271599

LONG SERVICE LIFE OF THE
DRIVE UNIT.
The fan uses the energy of
rotation of the crushing axis
while cooling the motor.

BASE SHOCK ABSORBERS.
They eliminate vibrations
and prevent spontaneous
movement of the device.

ICE CRUSHER – ELECTRIC
– 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	170x260x(H)460	**120,00**

ICE CRUSHER ELECTRIC
– Cup and stainless steel blades made of AISI 301 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 ±30 s.
– Output: 160 kg/h.
– Water protection rating: IP23.

code	V	W	mm	€
271599	230	200	194x329x(H)523	**481,00**

271568

271551

R600a
R290
· COOLANT ·
COOLANT ·
COOLANT

3 ice cube
sizes possible

3 ice cube
sizes possible

ICE CUBE MACHINE - 12 KG
– Tabletop model.
– Body made of stainless steel, lid made from black ABS.
– Capacity of 12 kg per 24 hours, buffer stock of 3,2 kg - 9 cubes per cycle.
– No fixed water connection - coolant: R600A.
– Choice of 3 ice cube sizes, cubes are formed around cooling rods.
– Stores 100 ice cubes.

code	V	W	mm	€
271568	230	120	297x367x(H)378	**322,00**

ICE CUBE MACHINE - KITCHEN LINE 15
– Tabletop model.
– Body made of stainless steel.
– Capacity of 15 kg per 24 hours, buffer stock of 4,5 kg - 12 cubes per cycle.
– No fixed water connection - coolant: R290.
– Choice of 3 ice cube sizes, cubes are formed around cooling rods.
– Holds 150 ice cubes.

code	V	W	mm	€
271551	230	130	380x435x(H)431	**409,00**

Ice container

Cubes made with
the pour method
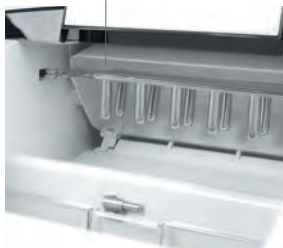
Compressor
cooling (271551)

HENDI

Electronic control
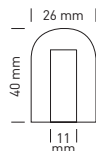
271773

BULLET ICE CUBE MAKER
S.S.
stainless steel
– Makes bullet shaped ice cubes that are partially hollow.
– Housing completely made from stainless steel.
– Can store up to 7 kg of ice.
– Inlet & outlet hoses and ice scoop included.
– Climate class: ST.
– Refrigerant: R290.

code	-	V	W	mm	€
271773	~26 kg/day	230	241	398x546x(H)682	**859,00**
271780	~50 kg/day	230	293	398x546x(H)682	**999,00**

R290
COOLANT

| 26 mm |
40 mm
| 11 mm |

Bullet shaped ice cubes

271797

FLAKE ICE MAKER
S.S.
stainless steel
– Produces flakes of ice.
– Housing made entirely of stainless steel.
– Ice container capacity: up to 20 kg.
– Inlet & outlet hoses and ice scoop included.
– Climatic class: ST.
– Refrigerant: R290.

code	-	V	W	mm	€
271797	~85 kg/day	230	430	548x612x(H)867	**2 620,00**

Cubes need to be separated from each other

R290
COOLANT

PP
polypropylene

ICE CUBE MACHINE
– Stainless steel casing suitable for installation under the counter.
– Can produce up to 35 kg of ice per day and has buffer stock for 15 kg.
– Produces 45 square ice cubes per cycle of 13-16 minute.
– Cubes need to be separated from each other.
– Comes with supply hose and ice scoop.
– Air-cooled injection system, coolant R290.

code	V	W	mm	€
271575	230	300	448x400x(H)798	**906,00**

271575

BACK BAR REFRIGERATORS

- Powder coated housing, embossed aluminium chamber, plastic lockable door(s) with toughened glass.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.

- Chamber fitted with LED lighting.
- Digital display and temperature control.
- Fitted with 4 adjustable non-slip feet.
- Refrigerant: R600a.

	1-door	1-door	2-door	Double sliding door
code	233900	226568	235829	233917
capacity	93 L	126 L	180 L	197 L
dimensions	500x500x(H)900 mm	600x500x(H)900 mm	900x500x(H)900 mm	900x500x(H)900 mm
shelves	2 chrome plated	3 chrome plated	4 chrome plated	4 chrome plated
range	2/10°C	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a	R600a
energy class	D	D	D	E
power/voltage	130 W/230 V	135 W/230 V	160 W/230 V	220 W/230 V
€	**528,00**	**639,00**	**834,00**	**778,00**

R600a COOLANT

	Triple sliding door	1-door	2-door
code	235836	233924	233931
capacity	303 L	287 L	448 L
dimensions	1335x500x(H)900 mm	600x515x(H)1820 mm	900x515x(H)1820 mm
shelves	6 chrome plated	5 chrome plated	10 chrome plated
range	2/10°C	2/10°C	2/10°C
coolant	R600a	R600a	R600a
energy class	E	E	E
power/voltage	215 W/230 V	240 W/230 V	300 W/230 V
€	**1 500,00**	**1 440,00**	**1 370,00**

HENDI

Prices net of VAT

DISPLAY REFRIGERATORS WITH LIGHTBOX

Arktic

- Made of stainless steel, aluminium and polypropylene.
- Doors fitted with triple glazing of which one layer is tempered.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.

- With LED lighting in the chamber and in the lightbox.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.
- Climate class: N-ST.

233788

233795

	1-door	2-door
kod	233788	233795
capacity	313 L	618 L
dimensions	620x669x(H)1965 mm	1120x595x(H)1965 mm
shelves	4 adjustable PVC coated shelves	8 adjustable PVC coated shelves
dimensions shelves	498×442×(H)26 mm	442×498×(H)26 mm
range	2/10°C	2/10°C
coolant	R600a	R290
energy class	E	F
power/voltage	300 W/230 V	400 W/230 V
€	**947,00**	**1 440,00**

LED lighting in the lightbox.

LED lighting in the chamber.

Fitted with 4 castors of which 2 have brakes.

WINE COOLERS, DUAL ZONE
– Two cooling zones with the possibility to set different temperatures in each of them.
– Black powder-coated housing, frameless tempered glass door with stylish stainless steel handle.
– Static cooling supported with a fan, automatic defrosting,

chiller located at the back of the cooler.
– LED light at the top of the chamber.
– Digital display and electronic thermostat.
– Temperature displayed in degrees Celsius, possibility to switch to Fahrenheit.
– 4 adjustable non-slip feet.
– Climatic class: N-ST.
– Refrigerant: R600a.

THE IDEAL TEMPERATURE OF SPECIFIC WINES (FROM REDS TO WHITES):

Temperature	Types of wine
18°C	Bordeaux, Cabernet Sauvignon, Shiraz
16°C	Rioja, Pinot Noir
15°C	Chianti, Zinfandel
14°C	Chinon, Porto, Madeira
10°C	Chardonnay, Sauternes
9°C	Sauvignon Blanc
6°C	Champagne Non Vintage, Prosecco, Cava, Asti

code	237588	237557	237564	237595
capacity	133 L max 46 bottles of wine	232 L max 72 bottles of wine	387 L max 135 bottles of wine	447 L max 160 bottles of wine
dimensions	595x588x(H)820 mm	595x605x(H)1225 mm	595x680x(H)1625 mm	595x685x(H)1795 mm
shelves	5 wooden	9 wooden	13 wooden	15 wooden
range	5/22°C	5/22°C	5/22°C	5/22°C
coolant	R600a	R600a	R600a	R600a
energy class	G	G	G	G
climate class	N-ST	N-ST	N-ST	N-ST
power/voltage	90 W/230 V	110 W/230 V	130 W/230 V	150 W/230 V
€	**1 030,00**	**1 590,00**	**2 120,00**	**1 950,00**

HENDI

ICE MAKER

- 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..

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

INTERCOOLING
Innovative method of heat exchange via an additional condenser – compressor heat recovery used for defrosting the spray plate

code	C-180	C-250 FA	C-400	C-660	C-1200
daily output	18 kg/24 h	28 kg/24 h	40 kg/24 h	65 kg/24 h	120 kg/24 h
ice bin 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
coolant	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
€	**1 180,00**	**1 450,00**	**1 780,00**	**2 250,00**	**3 980,00**

HENDI

S.S.
stainless steel

indoor

209073

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.
– Integrated maintenance and cleaning programs.
– 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).
– Additional customisation of every program: coffee grammage, water amount, milk froth size, etc.

code	V	W	mm	€
209073	230	2500-2900	340x540x(H)830	5 280,00

209080

ABS
plastic

Al
die-cast

18/0
stainless steel

SAN
plastic

indoor

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	1 390,00

Espresso

Americano   Cappuccino

Latte

Macchiato

Hot water   Hot milk

Hot cream

Large fresh water
container: 6 L

Backlit water container

Possibility to connect
to water supply

Watch the video

AUTOMATIC COFFEE MACHINE WITH TOUCHSCREEN

– Modern and fully automated coffee machine designed for small and medium sized cafés, hotels, motels, hostels, fuel stations, offices, canteens, catering establishments and anywhere one wants delicious and fast-brewed coffee.
– Thanks to a simple and easy-to-read selection panel, the machine is ideal for self-service.
– One-touch coffee brewing.
– Digital controls, large 7-inch, colour touch screen.
– Up to 14 programmable beverages: espresso, americano, cappuccino, latte, latte macchiato, hot milk, hot frothed milk, hot water, double espresso, double cappuccino, double latte, double latte macchiato, double hot milk, double frothed milk.
– Parameters of each of the programmes beverages may be individually adjusted for each customer.

– Adjustable parameters:
  – coffee strength from weak to very strong, adjusted by reducing or increasing the amount of ground coffee per cup from 8 to 14 g
  – volume of coffee, by reducing or increasing the amount of hot water added
  – coffee temperature, by adjusting the brewing water temperature
  – "PRE-BREW" option which additionally boosts coffee strength and aroma
  – hot water amount for preparing other hot beverages, e.g. tea, chocolate
  – hot water temperature, important when brewing e.g. green teas which require lower temperature

HENDI

XXL coffee beans container can contain 1 kg

Suitable also for ground coffee

Hot milk and hot frothed milk temperature adjustment function

max. 165 mm

Movable coffee dispenser for cup of up to 165 mm in height

208540

- hot milk dispensing time, e.g. for cocoa
- hot frothed milk dispensing time, e.g. to prepare delicious cappuccino
- brewed coffee and milk dispensing time.
- Double heating unit system with two pumps makes it possible to dispense brewed coffee and hot milk to two cups in less than 50 s, which facilitates efficient and fast service.
- Hot milk and hot frothed milk temperature adjustment function offers the possibility of serving even the most refined beverages.
- Possibility to brew as much as 2 cups at the same time boosts the device's efficiency.
- Movable coffee dispenser for cup of up to 165 mm in height.

- Large, 1 kg coffee grains container assures the making of over 140 espressos without topping up.
- Large, 6 L fresh water container makes it possible to dispense up to 240 espressos without topping up.
- The coffee machine may be connected to water supply which assures continuous operation without pouring water.
- Vibration pump offering 19 bar brewing pressure.
- Coffee grounds container: up to 35 portions depending of coffee type.
- Condensate container: 2 L.
- Power cable length: 1.5 m.
- Weight: 21 kg.

code	V	W	mm	€
208540	230	2700	390x511x(H)582	**2 560,00**

Watch the video

Digital control panel and display makes this machine easy to use

Coffee beans container can contain 250 g

Digital control panel and display makes this machine easy to use

Coffee beans container can contain 750 g

208984

208953

FULLY AUTOMATIC COFFEE MACHINE ‚ONE TOUCH'

– Programmable beverages include: espresso, long coffee, cappuccino, latte, hot milk, milk froth, hot water.
– One touch cappuccino and latte macchiato.
– Digital control panel and display of functions, commands and errors.
– Built-in grinder with adjustable grind options.
– Built-in coffee beans container: 250 g.
– Suitable also for ground coffee.
– Fresh water tank: 1,8 L.
– Drip tray Adjustable coffee dispenser with scope of 80–140 mm.
– Adjustable coffee strength: 7–14 g/portion.
– Adjustable volume of beverage: 25–240 ml.
– Adjustable volume of hot water: 25–450 ml.
– Adjustable steam time: 3–120 s.
– Coffee grounds container: 15 portions.
– Individual and total beverages counter.
– Automatic cleaning program.

code	colour	V	W	mm	€
208984	Silver	230	1400	302x450x(H)370	**1 230,00**

FULLY AUTOMATIC COFFEE MACHINE

– Programmable beverages include: espresso, long coffee, cappuccino, latte, hot milk, milk froth, hot water.
– One touch cappuccino and latte macchiato.
– With large coffee grounds container and waste water tank.
– Digital control panel and display of functions, commands and errors.
– Built-in grinder with adjustable grind options.
– Built-in coffee beans container: 750 g.
– Suitable also for ground coffee.
– Fresh water tank: 1,8 L (external larger tank can be connected).
– Drip tray: 2 L.
– Adjustable coffee dispenser with scope of 80–140 mm.
– Adjustable coffee strength: 7–14 g/portion.
– Adjustable volume of beverage: 25–240 ml.
– Adjustable volume of hot water: 25–450 ml.
– Adjustable steam time: 3–120 s.
– Coffee grounds container: 50 portions.
– Individual and total beverages counter.
– Automatic cleaning program.

code	V	W	mm	€
208953	230	1400	302x450x(H)590	**1 570,00**

HENDI

Prices net of VAT

XXL fresh water tank: 6 L

XXL coffee beans container can contain 1 kg

Digital control panel
and display makes this
machine easy to use

Suitable also for ground coffee

Built-in grinder with
adjustable grind options

Espresso   Lungo   Cappuccino

Latte   Hot milk   Hot water

208991

FULLY AUTOMATIC COFFEE MACHINE XXL
– Programmable beverages include: espresso, long coffee,
  cappuccino, latte, hot milk, milk froth, hot water.
– With large coffee grounds container and waste water tank.
– Digital control panel and display of functions, commands
  and errors.
– Built-in grinder with adjustable grind options.
– Built-in coffee beans container: 1000 g.
– Suitable also for ground coffee.
– Fresh water tank: 6 L.
– External larger tank can be connected Adjustable coffee
  dispenser with scope of 100–160 mm.
– Adjustable coffee strength: 7–14 g/portion.
– Adjustable volume of beverage: 15–240 ml.
– Adjustable volume of hot water: 25–450 ml.
– Adjustable steam time: 3–120 s.
– Individual and total beverages counter.
– Automatic cleaning program.
– Vibration pump: 19 bar.
– Power cable: 1.8 m

code	V	W	mm	€
208991	230	1400	391x506x(H)581	**1 920,00**

943434

MILK FRIDGE
– Compact, cost-effective and efficient appliance for cooling
  and storing milk.
– Ideal for home and office.
– Cools down to 12-15˚C below ambient temperature.
– Opening for tube connecting the milk in the fridge with milk
  frother integrated with a coffee machine.
– Integrated thermostat preventing the freezing of milk.
– The fridge holds a 2 liter milk container.
– Chamber dimensions 163x140x(H)283 mm.
– Gross capacity: 6 liter.
– Polyurethane-insulated interior.
– Note: place only pre-chilled milk in the fridge.

code	colour	V	W	mm	€
943434	Black	230	50	213x275x(H)343	**197,00**

HENDI TOP LINE BY WEGA MANUAL COFFEE MACHINES

- Professional pump coffee machine made of high-quality varnished stainless steel
- Electronic control
- Programming of up to 4 coffees per group in a volumetric system
- Ergonomic, horizontal coffee selection keyboard
- Steam nozzles insulated with a rubber sleeve to protect against burns
- Built-in rotary pump
- Automatic filling the boiler with water indicated by a light
- Cup warmer using boiler temperature
- Main power switch with option of switching off single heaters
- Adjustable feet for easy levelling

Watch the video

code	208915	208922	208939	208946
control	electronic	electronic	electronic	electronic
number of group	1	1	2	2
colour	white	black	white	black
dimentions	530x555x(H)515 mm	530x555x(H)515 mm	740x555x(H)515 mm	740x555x(H)515 mm
hot water nozzle	1	1	1	1
steam nozzle	1	1	2	2
maximum cup height	85 mm	85 mm	140 mm	140 mm
boiler water pressure gauge	–	–	YES	YES
pump brewing pressure gaug	–	–	YES	YES
power/voltage	2900 W/230 V	2900 W/230 V	3700 W/400 V	3700 W/400 V
weight	48 kg	48 kg	62 kg	62 kg
€	**2 370,00**	**2 370,00**	**3 030,00**	**3 030,00**

HENDI

Prices net of VAT

VERONA COFFEE MACHINES

– Professional piston coffee machines made of stainless steel
– Automatic control (models 207499 and 207642), Semi-automatic
  control (model 207598)
– Manual coffee batching
– Automatic water refilling
– Automatic washing (model 207499)
– Built-in cup heater (model 207499)

code	207598	207642	207499
model	Romeo Easy	Romeo	Julia Compact
type	semi-automatic	automatic	automatic
number of group	1	1	2
dimentions	375x530x(H)485 mm	375x530x(H)485 mm	475x563x(H)530 mm
hot water nozzle	1	1	1
steam nozzle	1	1	1
boiler capacity	3 l	3	
maximum cup height	80 mm	80 mm	140 mm
functions	Boiler automatically refilled with water Built-in vibration pump Mechanical water temperature control	Boiler automatically refilled with water Mechanical water temperature control	Controlled by user-friendly, abrasion-resistant and illuminated control panels Built-in rotary pump
power/voltage	1800 W/230 V	1800 W/230 V	2700 W/230 V
weight	30,5 kg	30,5 kg	53 kg
€	**1 640,00**	**1 890,00**	**2 830,00**

HENDI

Fine Dine

PROFESSIONAL TABLETOP & BAR

VERONA
MACCHINE PER CAFFÈ

MADE IN EU
MADE IN EU

207659

207581

VERONA ROMEO PRO ESPRESSO MACHINE, 1-GROUP, AUTOMATIC, WITH A ROTARY PUMP

- Small and elegant manual espresso machine ideal for cafes, bars, restaurants and companies that appreciate high quality freshly prepared coffee.
- The fully equipped machine allows you to serve a wide range of modern espresso-based drinks.
- The compact stainless steel housing accommodates a 3-litre boiler.
- The machine features easy-to-use mechanical water temperature control, automatic water refill in the boiler and a built-in vibration pump.
- Maximum height of the cup/glass: 80 mm.
- Net weight: 33.5 kg.

code	V	W	mm	€
207659	230	1950	375x530x(H)485	**2 190,00**

231296

976654

VERONA JULIA ESPRESSO MACHINE, 2-GROUP, AUTOMATIC

- A reliable and efficient manual espresso machine designed to make perfect coffee.
- Built with high quality components and materials to ensure durability.
- Built-in mechanism ensuring that brewed coffee is tender and balanced every time.
- Individual groups can be independently controlled with easy-to-use, wear-resistant, illuminated control panels.
- Professional, manual espresso machine made of stainless steel.
- Automatic control.
- Manual dosing.
- Automatic water refill.
- Automatic group cleaning.
- Maximum height of the cup/glass: 140 mm.
- Boiler capacity: 11 L.
- Number of groups: 2.
- Number of boiling water nozzles: 1.
- Number of steam nozzles: 2.
- Net weight: 59 kg.

code	V	W	mm	€
207581	230	3700	665x563x(H)530	**3 110,00**

HENDI

indoor

VER**O**NA
MACCHINE PER CAFFÈ

207451

VERONA ELECTRIC COFFEE MILL, WITH A DISPLAY

- Intended for all premises which value their time, quality and precision in preparation of ideal coffee.
- Sensitive touch panel made of tempered glass.
- Large bean container for up to 1.65 kg of coffee.
- Grinding head with flat stainless steel blades.
- Easy head removal and cleaning allows the device to be kept clean.
- High bean grinding speed – head speed: 1,420 rpm.
- 4 grinding methods: standard, automatic, using a pre-set, with direct selection.
- Backlit ground coffee outlet.
- Automatic recording of ground coffee quantities (portions).
- Anti-electrostatic function improves grinding efficiency.

code	V	mm	€
207451	230	230x400x(H)600	**722,00**

HENDI

LA CREMA COFFEE BEANS 1KG

– Carefully selected mix of top quality Arabica and
  Robusta beans to please even the most demanding
  coffee lovers.
– Intensive aroma with a slight chocolate flavour.
– For professionals.

code	-	€
992500	1 kg	**16,00**
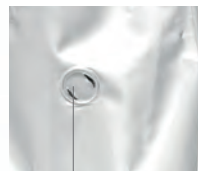
992500

Dedicated vent valve
prevents sucking of
odours from the outside
and extends the shelf life
of coffee.

SAN plastic | **18/0** stainless steel

MULTIRACK

– Frame made of polished AISI 304 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	**75,00**

428245

998953

LA CREMA CARAMEL COOKIE

– 300 cookies per packaging.

code	€
998953	**17,50**

797938

797945

797952

797969

SAUCER FOR COFFEE AND CAPPUCCINO CUP

– Sold only in collective packaging.

code	packed per	liters	mm	€
797938	6	0.185		**28,50**
797945	6		ø150	**18,50**

ESPRESSO CUP

– Sold only in collective packaging.

code	-	packed per	mm	€
797952	cup	6		**15,00**
797969	saucer	6	ø110	**10,00**

Prices net of VAT

HENDI

Al aluminium **18/8** stainless steel

Al aluminium **18/8** stainless steel — wash

18/8 stainless steel — wash

208632

208625

208731

PALM TAMPER ADJUSTABLE
– Suitable for most portafilters.
– Pre-tamper made of stainless steel, handle made of black aluminium.
– The depth is adjustable.

code	mm	€
208632	ø58x(H)35	**25,00**

COFFEE TAMPER WITH SPRING
– Used to compact coffee, suitable for most portafilters.
– Tamper made of stainless steel with spring.
– Black aluminium handle.

code	mm	€
208625	ø58x(H)100	**25,00**

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	**22,00**

SIL silicone

SIL silicone

SIL silicone

208670

208649

208687

TAMPING MAT
– Made of silicone, with recess for placing a portafilter during tamping.
– With a socket to place the tamper in.

code	mm	€
208670	125x140x(H)30	**11,00**

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	**14,00**

TAMPING STAND
– With recess for placing a portafilter during tamping.
– With a socket to place the tamper in.

code	mm	€
208687	93x142x(H)60	**19,50**

PA polyamide

208724

GROUP HEAD CLEANING BRUSH
– Easily brush coffee residue from the group head and portafilter of espresso machines.
– Tough brush made of nylon.
– Measuring spoon for cleaning agents.
– Splash screen keeps the handle dry.
– Set of 2 pcs.

code	mm	€
208724	(L)225	**10,00**

HENDI

Prices net of VAT
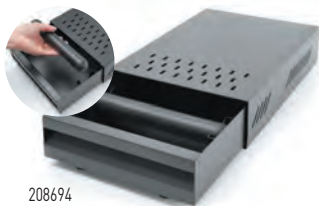
KNOCK BOX RECTANGULAR
– Drawer model made from carbon steel.
– Fitted with removable knock bar and perforated top.

code	mm	€
208694	350x250x(H)90	**89,00**

KNOCK BOX GN
– Made from stainless steel.
– Removable knock bar fitted with silicone sleeve.

code	mm	€
208342	265x162x(H)100	**25,00**
208335	176x162x(H)100	**19,50**

S.S. stainless steel

KNOCK BOX IN WOODEN FRAME
– Frame made from dark wood, with a stainless steel GN 1/4 knock box.
– Removable knock bar fitted with silicone sleeve.

code	mm	€
208380	275x175x(H)110	**41,50**

SIL silicone   **S.S.** stainless steel

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.

S.S. stainless steel   **<110°C** temp

code	range	mm	€
271247	-10/110°C	ø44x(H)140	**7,50**

MILK JUG BLACK
– Made from stainless steel with a black non-stick coating.

18/10 stainless steel   wash

code	liters	mm	€
458198	0.6	ø90x(H)112	**24,00**

MILK JUG – MATT BLACK
– Made of extra thick stainless steel, helps keep the content hot.
– V-shaped spout gives extra control during pouring.

18/10 stainless steel   food contact   wash

code	liters	mm	€
451045	0.7	ø84x(H)130	**22,00**

ROUND KNOCK BOX
– Made from stainless steel.
– Fitted with removable knock bar.

S.S. stainless steel

code	mm	€
208618	153x185x(H)165	**42,00**

MULTIPURPOSE JUGS

18/10 stainless steel

code	liters	mm	€
451502	0.35	ø76x(H)93	**8,10**
451519	0.6	ø90x(H)112	**11,00**
451526	0.9	ø102x(H)125	**13,50**
451533	1.5	ø112x(H)161	**19,50**

MILK FROTHING JUG
– With handle.

S.S. stainless steel

code	liters	mm	€
458211	0.5	ø85x(H)110	**12,50**

Watch the video

208533

208304

COFFEE MACHINE
– Top and bottom hotplate, indicator light.
– Fast filtering system with flow-through element - 1.8 litres in 5 minutes.
– Continuous temperature of 93 - 96°C.
– Casing and filter holder made of stainless steel.
– 2 x 1.8 l decanters and 25 (90/250) filters are included.

code	V	W	mm	€
208304	230	2100	195x370x(H)430	**334,00**

COFFEE MACHINE
– Makes a can of coffee in about 6 minutes.
– Design casing made of polypropylene with black rubber coating.
– With 1.8 liter glass decanter, polypropylene filter holder and lid.
– With 2 separately operated warming plates.
– With indicator light that shows when the coffee is ready.
– Suitable for 110/250 filters.

code	V	W	mm	€
208533	230	2020	204x380x(H)425	**196,00**

445907

DECANTER
– Toughened glass with polypropylene handle and lid.

code	liters	mm	€
445907	1.8	ø160x(H)185	**14,00**
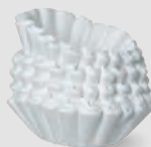
208656

COFFEE FILTERS Ø 25 CM - 1000 PCS
– For i.e. Hendi, Bravilor and Animo coffee machines.
– Diameter of the entire filter - 250 mm.
– Bottom diameter of the filter - 110 mm.

code	packed per	mm	€
208656	1000	ø250x(H)70	**35,00**

HENDI

NEW

ELECTRIC MILK FROTHER
– Housing and milk jug made of stainless steel with a handle made of ABS.
– 6 functions: hot thick milk foam, hot thin milk foam, cold milk foam, warm milk, hot chocolate, tea with hot milk.
– The milk jug is detachable for easy pouring.
– Capacity – frothing: 300 ml / heating: 600 ml.
– Jug diameter: 130 mm.
– For use with cold milk.
– Lid and whisk are dishwasher safe.
– Included in the set: lid, whisk accessories.
– The frothing effect also can be achieved with vegan milks, such as oats, almond, soya; preferably "Barista" type. The effect may vary depending on the milk producer.

code	V	W	mm	€
209097	220-240	500	200x167x(H)245	111,00

209097

HENDI

624302

WATER KETTLE WITH LID

code	liters	mm	€
624302	6	ø245x(H)290	**49,00**

Watch the video

Internal maximum water level indicator

PP
polypropylene

18/8
stainless steel

ELECTRIC KETTLE - 4,2 L
– Housing and heating element made of stainless steel.
– Handle, lid and base made of polypropylene.
– Concealed heating element protected against scale which
  extends the lifetime of the heater and the entire kettle.
– Indicator light informs that the heater is on.
– Internal maximum water level indicator.
– Automatic switch-off after boiling.
– Double dry-boil protection.

code	liters	V	W	mm	€
209998	4.2	230	2000	340x234x(H)290	**47,00**

209998

External water level indicator

PP
polypropylene

18/8
stainless steel

ELECTRIC KETTLE - 1,8 L
– Housing and heating element made of 304 stainless steel.
– Handle, lid and base made of polypropylene.
– 360-degree swivel base.
– Concealed heating element protected against scale which
  extends the lifetime of the heater and the entire kettle.
– Indicator light informs that the heater is on.
– External water level indicator.
– Internal maximum water level indicator.
– Automatic switch-off after boiling.
– Double dry-boil protection.
– Only suitable for boiling water, boiling other liquids will damage
  the appliance.

code	liters	V	W	mm	€
209981	1.8	230	2150	221x163x(H)249	**30,50**

209981

HENDI

Control panel with
digital display

S.S. PP indoor
stainless steel polypropylene

209936

209943

S.S. PP indoor
stainless steel polypropylene

ELECTRIC KETTLE - 2,5 L
– 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.
– AISI 304 stainless steel housing and bottom.
– Weight: 1.12 kg

code	liters	V	W	mm	€
209936	2.5	230	2150	225x168x(H)288	**33,50**

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

code	liters	V	W	mm	€
209943	1.8	230	1800	225x168x(H)288	**47,00**

Bain-Marie heating system prevents hot chocolate from being burned to the bottom

Watch the video

PC polycarbonate S.S. stainless steel

HOT CHOCOLATE DISPENSER

– Bain-Marie heating system prevents hot chocolate from being burned to the bottom.
– Bottom of the container is made of stainless steel.
– Side walls are made of Polycarbonate.
– Drip tray with float indicator warning when full.
– Protection against overheating.
– Continuous stirring guarantees homogeneous consistency of chocolate.
– Special anti-drip tap.
– Temperature range: 65 to 85°C.
– Required temperature of environment: 10 to 32°C.

code	liters	V	W	mm	€
274125	5	230	1006	410x280x(H)465	**584,00**
274149	10	230	1006	410x280x(H)580	**667,00**

274125

274149

240700

PP polypropylene S.S. stainless steel

HOT DRINKS BOILER

– Kettle made from stainless steel.
– Fitted with polypropylene insulated handles and non-drip tap.
– Thermostat adjustable up to 110°C.
– Ideal for mulled wine or hot water.
– Time needed for boiling ± 75 min.
– Not suitable for chocolate milk.

code	liters	V	W	mm	€
240700	25	230	2500	447x441x(H)485	**191,00**

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	447x441x(H)485	**178,00**

HENDI

AUTOMATIC FILL BOILER

– Made from brushed stainless steel with polypropylene lid and handles.
– The double walled kettle increases heating efficiency and insulation.
– When connected to the water mains the boiler will refill automatically.
– Fitted with two waterlevel sensors.
– Control panel fitted with digital display and heating and keep warm indicator lights.
– Temperature can be set from 30˚C up to 100˚C.

– With keep warm function, auto power down and overflow prevention sensor.
– The non-drip tap is made from stainless steel, has a cool touch handle, and is installed so a pot can be placed underneath it.
– Lid fitted with a twist-lock and cool touch handles.
– Comes with a removable drip tray.
– Available in 2 sizes:
  – 240717 – max. capacity 8.5 l, can boil up to 23 l/h.
  – 240724 – max. capacity 17.5 l, can boil up to 33 l/h.

240717

240724

code	liters	V	W	mm	€
240717	8.5	230	2000	300x285x(H)503	426,00
240724	17.5	230	2600	353x345x(H)598	486,00

Connection to the water supply

Control panel with digital display

The tap is made of stainless steel with a nice-to-touch handle

HENDI

HOT DRINKS BOILERS DOUBLE-WALLED

– Ideal for mulled wine and boiling water for tea, operates automatically and keeps drinks at serving temperature.
– Heat loss and energy consumption are reduced by the insulated double-walled polished stainless steel housing.
– Lid with safe "Twist-lock" system.
– 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 silicone protected power switch and indicator lights for heating and keep warm.
– Temperature can be set from 30°C to 100°C.
– Scale-protected heating element under the tank with overheat protection.
– Drip tray included.
– Not suitable for chocolate milk.

UP TO **20%** OF ENERGY SAVINGS

Watch the video

Dripping tray included

211168

211175

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)	€
211168	9	230	1300	310x330x(H)490	40 ±5	**128,00**
211175	16	230	2250	360x380x(H)598	37 ±5	**164,00**

Double walled - up to 20% lower energy consumption

Maintenance-free heating element under the tank

Lid with safe "Twist-lock" system fitted with cool-touch, polypropylene grips

HENDI

HOT DRINKS BOILER SINGLE-WALLED

– 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.
– Fitted with cool-touch grips, cover handle and anti-drip spout, all made of polypropylene.
– Clear level indicator in liters.
– Maximum cup height: 130 mm (without drip tray).

– With silicone protected power switch and indicator lights for heating and keep warm.
– Temperature can be set from 30° to 100°C.
– Scale-protected heating element under the tank with overheat protection.
– 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	1300	310x330x(H)490	40 ±5	**109,00**
211144	20	230	2250	360x380x(H)598	42 ±5	**144,00**
211151	30	230	2600	400x420x(H)650	65 ±2	**206,00**
211298			dripping tray			**11,50**

Dripping tray - to be ordered separately

211298

Internal maximum water level indicator

With non-drip tap

Lid with safe "Twist-lock" system fitted with cool-touch, polypropylene grips

HOT DRINKS BOILER MATT BLACK - DESIGN BY BRONWASSER

– Designed with your guests in mind by renowned Dutch designer Robert Bronwasser.
– The unique design and attention for details make this appliance an eye-catcher on any buffet.
– Single walled matt black coated stainless steel body, with stylish polypropylene handles and lid.

– Unique non-drip tap design with integrated graduated glass.
– The drip tray is magnetic, it can be removed without lifting or spilling.
– The boiler keeps the drink at serving temperature after boiling.
– The indicator light signals the end of the boiling process and if descaling is needed.

rb
design by
Robert Bronwasser

211472

211458

PERCOLATOR MATT BLACK - DESIGN BY BRONWASSER

– Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
– The percolator keeps the coffee at serving temperature after brewing.

code	liters	V	W	mm	€
211489	14	230	1750	357x380x(H)502	179,00
211472	7	230	1050	307x330x(H)450	162,00

HOT DRINKS BOILER MATT BLACK - DESIGN BY BRONWASSER

– The boiler keeps the drink at serving temperature after boiling.
– The indicator light signals the end of the boiling process and if descaling is needed.
– Not suitable for chocolate milk.

code	liters	V	W	mm	€
211458	9	230	950	307x330x(H)450	146,00
211465	16	230	1650	357x380x(H)502	182,00

Unique non-drip tap design with integrated graduated glass

The drip tray is magnetic

The boiler keeps the drink at serving temperature after heating

HENDI

PERCOLATORS SINGLE-WALLED

– Designed with your guests in mind by renowned Dutch
  designer Robert Bronwasser.
– The unique design and attention for details make this
  appliance an eye-catcher on any buffet.
– Single walled stainless steel body, with stylish polypropylene
  handles and lid.

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

rb design by
Robert Bronwasser

211434

– Unique non-drip tap design with integrated graduated glass.
– The drip tray is magnetic, it can be removed without lifting
  or spilling.
– The boiler keeps the drink at serving temperature after
  heating.
– The indicator light signals the end of the heating process and
  if descaling is needed.

211410

PERCOLATOR - DESIGN BY BRONWASSER

– Filter pan has built-in filter for coarsely ground coffee, filter
  paper not needed.
– The percolator keeps the coffee at serving temperature after
  brewing.

code	liters	V	W	mm	€
211441	14	230	1750	357x380x(H)502	**158,00**
211434	7	230	1050	307x330x(H)450	**130,00**

HOT DRINKS BOILER - DESIGN BY BRONWASSER

– The boiler keeps the drink at serving temperature after boiling.
– The indicator light signals the end of the boiling process and if
  descaling is needed.
– Not suitable for chocolate milk.

code	liters	V	W	mm	€
211410	9	230	950	307x330x(H)450	**127,00**
211427	16	230	1650	357x380x(H)502	**141,00**

Unique non-drip tap design with
integrated graduated glass

The drip tray is magnetic

The boiler keeps the drink at serving
temperature after heating

PERCOLATORS DOUBLE-WALLED

– Inner filter for coarse ground coffee made of stainless steel, use of paper filters is recommended.
– Heat loss and energy consumption reducing insulated double-walled polished stainless steel housing.
– Lid with safe "Twist-lock" system.
– Fitted with cool-touch grips, cover handle and anti-drip spout, all made of polypropylene.
– Clear level indicator in litres, with indication of number of cups remaining.
– Maximum cup height: 110mm.
– Reaches up to 90˚C during coffee brewing, keeps the temperature at 70˚C (±5˚C) afterwards.
– With silicone protected power switch and indicator lights for heating and keep warm.
– Scale-protected heating element under the tank with overheat protection.
– Drip tray included.

UP TO 20% OF ENERGY SAVINGS

PP polypropylene   S.S. stainless steel

INNOVATIVE BREWING SYSTEM the water slowly flow down dripping lines which improves the flavour and aroma of coffee

211342   211359   211366

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)	filter diameter (mm)	€
211342	4,2	230	950	310x330x(H)395	21 ±5	ø204	**164,00**
211359	9,5	230	1650	360x380x(H)462	31 ±5	ø254	**204,00**
211366	13	230	1650	360x380x(H)532	37 ±5	ø254	**227,00**

Double walled - up to 20% lower energy consumption

Built-in filter for coarsely ground coffee

Filter cover with holes

Easily removable dripping tray

HENDI

Prices net of VAT

COFFEE MACHINES, BOILERS, ACCESSORIES

SINGLE-WALL COFFEE PRESS

– Lid with a secure "Twist-Lock" closing system.
– Internal stainless steel coarse ground coffee filter, paper filters recommended.
– Non-heating handles, lid handle and non-drip faucet made of polypropylene.
– User-friendly water level indicator (0.5 l scale).
– Maximum height of the cup: 110 mm (without drip tray).
– It reaches a brewing temperature of up to 96°C and then automatically switches to the keep warm function: 90°C (± 5˚C).
– On/off power switch with silicone cover, indicator light lets you know when the brewing process is complete and when to descale.
– Heater placed under the bottom, protected against scale and with overheating protection.

Dripping tray - to be ordered separately
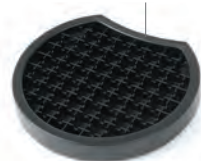
211298

211311

211335

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)	filter diameter (mm)	€
211311	7	230	950	310x330x(H)442	31 ±5	ø188	**120,00**
211335	15	230	1650	360x380x(H)532	40 ±5	ø246	**181,00**
211298				dripping tray			**11,50**

Lid with safe "Twist-lock" system fitted with cool-touch, polypropylene grips

With non-drip tap

Built-in filter for coarsely ground coffee

PERCOLATOR

- Single walled stainless steel body.
- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.

- With graduated glass, non-drip tap and fitted with automatic reset.
- The indicator light signals the end of the brewing process and if descaling is needed.

208007

209882

PERCOLATOR

- Single walled stainless steel body.
- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.
- With graduated glass, non-drip tap and fitted with automatic reset.
- The indicator light signals the end of the brewing process and if descaling is needed.

code	usable capacity (l)	V	W	mm	€
208007	6	230	1500	340x227x(H)468	**137,00**
208106	10	230	1500	387x275x(H)530	**189,00**
208205	16	230	1500	387x275x(H)595	**206,00**

HOT DRINKS BOILER

- Single-walled.
- Ideal for mulled wine and boiling water for tea.
- Time to boiling:
  209882 - 9 liter ± 23 min / 209899 - 18 liter ± 52 min.
- Maximum temperature 94-99°C.
- Protected against boiling dry.
- Not suitable for hot chocolate.

code	usable capacity (l)	V	W	mm	€
209882	9	230	2200	340x227x(H)468	**120,00**
209899	18	230	2200	387x267x(H)595	**165,00**
209905	28	230	2200	500x465x(H)490	**188,00**

HENDI

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.

SAVE ENERGY

S.S.
stainless steel

UP TO **20%**
OF ENERGY
SAVINGS

211205

211403

PERCOLATOR DOUBLE WALLED

code	liters	V	W	mm	€
211106	6	230	1500	345x343x(H)517	**164,00**
211205	10	230	1500	386x393x(H)576	**206,00**
211304	16	230	1500	386x393x(H)641	**226,00**

HOT DRINKS BOILER DOUBLE-WALLED

– Thermostatic temperature control adjustable up to 110°C.
– Not suitable for chocolate milk.

code	liters	V	W	mm	€
211403	9	230	2200	343x345x(H)517	**167,00**
211502	18	230	2200	386x393x(H)641	**215,00**

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
– Maximum height of glass to be cleaned: 325 mm
– Maximum height of plates to be washed: 335 mm
– Washing water temperature 60°C
– Flushing water temperature 85°C
– Boiler (capacity/power): 6 l / 6 kW
– Bath (capacity/power): 35 l / 2.8 kW
– Washing pump: 0,75 kM
– Safety thermostat for boiler/bath: up to 105°C / 99°C
– Electronic boiler and bath water thermometer
– Sealing factor of the pump: IP 44
– Vertically adjustable feet ±10 mm, ø40 mm
– Weight: 55 kg

FUNCTIONS:
– Three washing programs: 60, 120, 180 s. (The washing program can be automatically extended by the time of warming up the rinsing water to +85°C)
– Dishwasher compartment washing programme
– Can be rinsed with cold water - especially suitable for glass washing
– THERMO-PROTECTOR" system to prevent cold flushing water - guarantees the start of rinsing at temp. 85°
– SOFT START" system starts the water pump at a lower level pressure
  and a gradual increase in pressure to protect delicate vessels
– 8-point self-diagnostic system
– ECO system - for reduced power consumption

EQUIPMENT:
– 1 universal glass basket 500×500x(H)105 mm
– 1 basket with pins for deep and shallow plates with 5×8 pcs, 500×500x(H)105 mm
– 1 cutlery basket 110×110x(H)130 mm
– Electric detergent and rinse aid dyspenser
– Water hose 1. 5 m long, with ¾" female thread connection
– Drain pump
– Drain hose
– Electric cable without plug

max H
335 mm

**Dishwasher 50x50
– electronic control**

Floor stand

HENDI

Single Pedestal Pre-Rinser

Unloading table
for dishwashers

Loading table with sink
for dishwasher

Trolley for
dishwasher
racks

Dishwasher basket
for glassware

Round container body

DISPENSER
AND DRAIN
PUMP
INCLUDED

HENDI

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			1 250,00
233009	electromechanical	40x40	230	YES	YES		1 340,00
233016	electromechanical	40x40	230	YES		YES	1 320,00
233023	electromechanical	40x40	230	YES	YES	YES	1 340,00
230268	electronic	40x40	230	YES	YES	YES	1 720,00
230305	electromechanical	50x50	400	YES			1 440,00
230220	electromechanical	50x50	230	YES			1 450,00
233030	electromechanical	50x50	400	YES	YES		1 500,00
230237	electromechanical	50x50	230	YES	YES		1 480,00
233047	electromechanical	50x50	400	YES		YES	1 560,00
233054	electromechanical	50x50	400	YES	YES	YES	1 620,00
230251	electromechanical	50x50	230	YES	YES	YES	1 700,00
231753	electronic	50x50	400	YES	YES	YES	2 060,00

HENDI

Prices net of VAT

		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	KM	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	
€		**155,00**		**174,00**	

[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
– Boiler capacity and output 13.5 l / 7.5 kW
– Tank capacity and power 68 l / 6.0 kW
– Cleaning pump power 1,5 kM
– Electronic water thermometers for the boiler and bath separately
– Safety thermostat for boiler/bath up to 105°C / 99°C
– Sealing factor of the pump: IP 44
– Corner installation of dishwasher possible
– Water connection: ¾"
– Weight: 131.5 kg
– Adjustable stainless steel feet from 100 to 150 mm

FUNCTIONS:
– Three washing programs: 60, 120, 240 s
– Dishwasher compartment washing programme
– Possibility of a final rinse with cold water - especially useful when washing glass
– „THERMO-PROTECTOR" system to prevent rinsing with cold water
– 8-point self-diagnostic system
– „SOFT START" function to start the water pump at a lower pressure and raise it gradually so as not to damage delicate dishes
– Door with microswitch for operation when hood is raised
– ECO function - reduces power consumption when the device is not used for more than 15 minutes

EQUIPMENT:
– 1 universal glass basket 500×500x(H)105 mm
– 1 basket with pins for deep and shallow plates with 5×8 pcs, 500×500x(H)105 mm
– 1 cutlery basket 110×110x(H)130 mm
– Rinse aid and detergent dispenser
– Drain pump
– Water hose 1.5 m long, with ¾" female thread connection.
– Drain hose
– Electric cable without plug

max H
400 mm

**Hood dishwasher
- electronic controller**

**Unloading table
for dishwashers**

**Dishwasher basket
for glassware**

**Trolley for
dishwasher racks**

HENDI

DISPENSER AND DRAIN PUMP INCLUDED

Single Pedestal Pre-Rinser

Loading table with sink for dishwasher

Round container body

HENDI

649

HOOD DISHWASHER 50X50

230312

231340

max H
400 mm

Separate stainless steel washing
and rinsing arms at the top

Separate stainless steel washing
and rinsing arms at the bottom

code	control	basket size	voltage (V)	rinse aid dispenser	dispenser of washing detergent	drain pump	€
230312	electromechanical	50x50	400	YES			**3 060,00**
233061	electromechanical	50x50	400	YES	YES		**3 250,00**
231340	electronic	50x50	400	YES	YES	YES	**3 690,00**

HENDI

Prices net of VAT

HOOD DISHWASHEER 50X50

		electromechanical	electronic
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	KM	1,5	
Pump leakage rate	kW	IP 44	
Voltage	V	400	
Weight	kg	111	131,5
FUNCTIONS			
Dishwasher self-cleaning programme			YES
"SOFT START" system [2]			YES
THERMO-PROTECTOR system [3]			YES
Self-diagnosis system [4]			YES, 8-point
ECO system			YES
Door with microswitch for operation with the hood raised			YES
CONSTRUCTION			
Housing made of AISI 304 steel		YES	
Double-layer insulated doors		YES	
Vertically adjustable feet	mm	from 100 to 150 mm	

[1] Indicated time may be extended due to the time needed for the water in the boiler to reach 85°C

DISHWASHER FUNCTIONS
[2] "SOFT START" – activates the water pump at a lower pressure and gradually raises the pressure to avoid damaging delicate dishes
[3] "THERMO-PROTECTOR" system – prevents rinsing with cold water – guarantees that rinsing will start at 85°C
[4] Self-diagnosis system for a quick check of the dishwasher condition

50X60 DISHWASHER FOR TRAYS AND POTS – ELECTRONICALLY CONTROLLED, WITH DETERGENT DOSING SYSTEM AND DRAIN PUMP

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	€
236567	400	5000	595x730x(H)1340	7,4 l/4 kW	58 l/4 kW	**4 890,00**
236574	400	7100	595x730x(H)1340	7,4 l/6 kW	58 l/6 kW	**4 890,00**

HENDI

Prices net of VAT

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	255,00

810170

BASIN TAP WITH EXTENDIBLE SHOWER
– Single hole, rotary spout
– Stream control
– Required table opening: 30 mm
– Connector hoses: 3/8″, length: 350 mm
– Tap height: 445 mm
– Tap made of polished stainless steel

code	€
810170	309,00

810248

LONG LEVER BASIN TAP
– Tap made of stainless steel
– Single hole, rotary spout
– Stream control
– Required table opening: 27 mm
– Connector hoses: 1/2″, length: 400 mm
– Spout range: 180 mm
– Tap height: 225 mm

code	€
810248	79,00

810255

PULL-OUT BASIN TAP
– Made from stainless steel
– Single hole, rotary spout
– Stream control
– Shower length: 150 cm
– Required table opening: 32 mm
– Connector hoses: 3/8″, length: 350 mm
– Spout range: 230 mm
– Tap height: 230 mm

code	€
810255	156,00

231142

ADJUSTABLE WASH LIQUID DISPENSER
– Electronic wash liquid dispenser
– Cycle adjustable with a timer

code	V	W	mm	€
231142	230	8	82x103x(H)92	91,50

235973

ADJUSTABLE WASHING LIQUID DISPENSER
– Screw for flow adjustment 0 to 1.5 l/h

code	V	W	€
235973	230	5	72,50

970515

TAP WITH PULL OUT RINSER
– Single-hole pillar tap.
– Rinser resistant to high pressure water flow.
– Plastic rinser casing.
– Adjustable column support.
– Wall mount (optional shortening).
– Connection hoses: 1/2".
– Table hole required: Ø 30 mm.
– Spout reach 280 mm.

code	€
970515	286,00

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	156,00

810330

810293

810279

810262

WALL-MOUNTED TAP WITH SHOWER
– 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	300,00

TAP WITH SHOWER
– 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	361,00

SHOWER TAP
– 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	236,00

HENDI
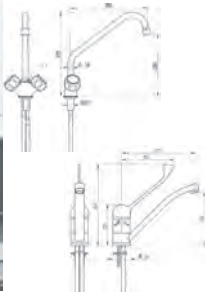
970508

970522

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	86,00

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	100,00

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.

S.S. stainless steel

code	€
970300	211,00

970300

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.

810323

– Recommended supply water pressure: 3 bar.
– Operating pressure of supply water: 0.5 to 7 bar.
– PA66 nylon housing, metal parts made of chrome-plated steel.
– Water supply connection: 1/2" inner diameter.

code	mm	€
810323	56x42x(H)2000	61,00

Stainless steel swivel impellers & cutting

Disposer drain elbow

Removable splash guard

979983

REMOVABLE
SPLASH GUARD
easy cleaning

SPEEDMASTER
MOUNTING SYSTEM
fast, easy installation

INSULATED
SOUND
SHELL

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.

TORQUE MASTER
GRINDING SYSTEM
no failure due to rust

LASER SHARP
CUTTING RING
quick work of food waste

BALANCED TURNTABLE
smooth, vibration free

STAINLESS STEEL SWIVEL
IMPELLERS & CUTTING
COMPONENTS
no failure due to rust

STAINLESS STEEL
ARMATURE SHAF
no deterioration due
to rust

4000 RPM
fast grinding

code	V	W	mm	€
979983	230	550	ø210x(H)406	**250,00**

HENDI

GREASE TRAP
– Prevents grease from blocking the sewer system.
– For indoor use (dishwashing areas, kitchens).
– Compact size, completely made from stainless steel.
– The gasketed lid secured in place with four clamps.
– Water in & out connections Ø50 mm.
– Two vertical interior baffles separating grease and silt.
– Grease removal drain fitted with a ball valve.

code	-	liters	mm	€
975718	300l/h	30	650x346x(H)308	326,00
975725	600l/h	60	728x416x(H)398	423,00
979945	1800l/h	180	903x548x(H)629	649,00

975718

HAND DRYER
– Electric activation by motion detector.
– Fitted with lead and plug Impact resistant metal casing in white epoxy finish.

code	V	W	mm	€
221808	230	1500	240x210x(H)265	139,00

221808

810316

S.S.
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 350 mm and a depth of 123 mm.
– Easy to operate with a knee.
– Connecting materials included.

code	mm	€
810316	400x400x(H)450	269,00

18/10
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 18/10 stainless steel.
– Comes with spout and soap dispenser.
– Front panel dimensions: 285x(H)185 mm.
– Sink dimensions: 330x230x(H)120 mm.
– Water connection: 1/2", drain hole Ø 52 mm.

code	mm	€
810309	400x335x(H)570	243,00

CONTACTLESS, WALL-MOUNTED WASHBASIN, RECTANGULAR BASIN

– Easy and hygienic knee operation by pressing the front panel.
– The water stream flows for 4-6 s.
– The entire kit is made of AISI 304 stainless steel.
– Chamber dimensions: 340x230x(H)115 mm.
– Anti-splash wall shield (H)100 mm.
– A single mixed (hot and cold) water outlet; G 1/2" connector.
– The kit includes: an outlet (H)185 mm and a knee-operated starting mechanism with a return valve.
– NOTE: The delivery does not include hoses, seals, a siphon and a wall mounting set for the washbasin.
– Net weight: 5.5 kg.

code	mm	€
809976	400x315x(H)470	**336,00**

CONTACTLESS WASHBASIN, FREE-STANDING ON A CUPBOARD, TRAPEZOID BASIN

– Easy and hygienic washbasin operation using the leg mechanism.
– The washbasin is installed in a handy cupboard, where cleaning agents may be stored.
– Open rear cupboard wall.
– Door with a knob provided as a convenient depression along the entire level.
– Adjustable feet: 130 to 195 mm.
– The entire kit is made of AISI 304 stainless steel.
– Chamber dimensions: 440x286x(H)125 mm.
– Rear edge (H)100 mm.
– Two separate hot and cold water inlets; 3/8" connector.
– The set includes: an otlet (H)185 mm and a knee-operated starting mechanism with a return valve.
– NOTE: The delivery does not include hoses, seals, a siphon and a wall mounting set for the washbasin.
– Net weight: 16.1 kg.

code	mm	€
809983	400x500x(H)995	**786,00**

809952

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

WALL-MOUNTED, INDUSTRIAL DISPENSER FOR A LARGE ROLL OF PAPER TOWELS
- Intended as an accessory at any and all workplaces with high demand for paper towels.
- Convenient and quick paper drawing thanks to the toothed limiting element.
- The frame and the limiting element are made of AISI 304 stainless steel.
- The paper roll fixture made of yellow polypropylene.
- Maximum roll size: up to Ø350x(H)300 mm.
- Net weight: 1.1 kg.
- A wall mounting set is included in the kit.

code	mm	€
809952	400x250x(H)280	**117,00**

809990

S.S. stainless steel

CONTACTLESS WASHBASIN, FREE-STANDING ON A CUPBOARD, ROUND BASIN
- Easy and hygienic keen operation by pressing a button in front of the washbasin.
- The water stream flows for 4-6 s.
- The washbasin is installe inside a convenient cupboard, where cleaning agents may be stored.
  Open rear cupboard wall.
- The door with a handle formed as a convenient depression along the entire height.
- Adjustable feet: 130 to 195 mm.
- The entire kit is made of AISI 304 stainless steel.
- Chamber dimensions: Ø340x125 mm.
- Rear edge (H)100 mm.
- Single mixed (hot and cold) water inlet; G 1/2" connector.
- The kit includes: an outlet (H)185 mm and a knee-operated starting mechanism with a return valve.
- Note: The delivery does not include hoses, seals, a siphon and a wall mounting set for the washbasin.
- Net weight: 13.4 kg.

code	mm	€
809990	400x400x(H)995	**697,00**

809921

S.S. stainless steel

WALL-MOUNTED SOAP DISPENSER
- For public toilets in restaurants, hotels, schools or office buildings.
- Elegant and durable housing made of AISI 304 steel.
- Lock, lever and pump made of POM plastic.
- Transparent ABS plastic window enables control of dispenser levels.
- The key lock protects access to the liquid.
- Volume: 1.2 l.
- Single soap dose: 1.6 ml.
- Net weight: 1.4 kg.
- A wall mount set included in the kit.

code	mm	€
809921	110x105x(H)320	**142,00**

UNIVERSAL DISHWASHER RACK CAMRACK® 500X500 MM.

CAMBRO

+93 °C

PP polypropylene | stackable
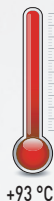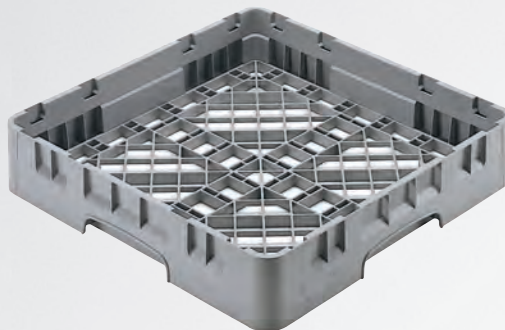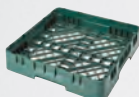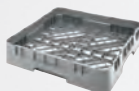
BR258110   BR258119   BR258151   BR258163   BR258186   BR258416

– For safe storage and efficient washing of dishes of any size.
– Robust and durable construction made of polypropylene (PP).
– Withstands high temperatures (up to 93°C) and chemicals.
– Closed outer walls and grid bottom ensure good water circulation and fast drying of dishes.
– Easy transport thanks to special handles and compatibility with other Cambro items.
– Universal dimensions: 500x500x(H)101 mm.
– Available in 6 colours: black, grey, green, red, blue and cranberry.
– You can attach an Extender ID clip (CECBL6000) to the rack – clip not included.

code	colour	mm	€
BR258119	Green	500x500x(H)101	**22,50**
BR258110	Black	500x500x(H)101	**22,50**
BR258151	Light grey	500x500x(H)101	**22,50**
BR258163	Red	500x500x(H)101	**22,50**
BR258186	Blue	500x500x(H)101	**22,50**
BR258416	Cranberry	500x500x(H)101	**22,50**

Walls secure dishes from touch, pollution, danger of damage and protect user from injuries. Thanks to the lid and trolley, proper closing is ensured. Glassware stays clean during storage, only one washing up is needed.
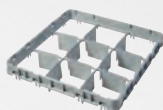
| 9 compartments 150x150 mm 9E1151 | 16 compartments 111x111 mm 16E1151 | 25 compartments 89x89 mm 25E1151 | 36 compartments 73x73 mm 36E1151 | 49 compartments 62x62 mm 49E1151 |
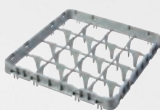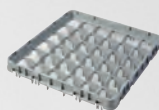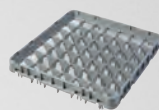
FULL DROP RACK EXTENDER 500X500 MM GREY, E1 MODEL.

– The extender provides adequate protection for the dishes during washing, storage and transport.
– Made of chemical and heat resistant (up to 93°C) polypropylene.
– It has an open bottom, thanks to which the glass placed inside is thoroughly cleaned and dried.
– Universal size.
– Available in 5 construction versions, which allows for individual selection of the extender to the size of the dishes.
– The extender can be combined with:
– Camrack® universal rack (BR258)

code	mm	€
9E1151	499x499x(H)51	12,00
16E1151	499x499x(H)51	12,50
25E1151	499x499x(H)51	12,50
36E1151	499x499x(H)51	13,50
49E1151	499x499x(H)51	18,50
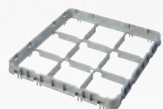
| 9 compartments 150x150 mm 9E2151 | 16 compartments 111x111 mm 16E2151 | 25 compartments 89x89 mm 25E2151 | 36 compartments 73x73 mm 36E2151 | 49 compartments 62x62 mm 49E2151 |
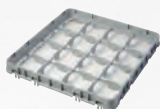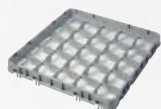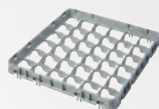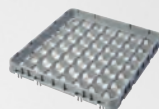
HALF DROP RACK EXTENDER 500X500 MM GREY, E2 MODEL.

– The extender provides adequate protection for the dishes during washing, storage and transport.
– Made of chemical and heat resistant (up to 93°C) polypropylene.
– It has an open bottom, thanks to which the glass placed inside is thoroughly cleaned and dried.
– Universal size.
– Available in 5 construction versions, which allows for individual selection of the extender to the size of the dishes.
– The extender can be combined with:
– Camrack® universal rack (BR258).

code	mm	€
16E2151	499x499x(H)51	12,00
9E2151	499x499x(H)51	11,50
25E2151	499x499x(H)51	12,00
36E2151	499x499x(H)51	12,50
49E2151	499x499x(H)51	17,00

HENDI

FR258151

PR59314151

CAMRACK® DISHWASHER FLATWARE RACK 500X500 MM, GREY.
– Intended for storing and washing flatware and small kitchen utensils in commercial dishwashers.
– Made of durable polypropylene, resistant to chemicals and high temperature (up to 93°C).
– Side walls retain water and detergents for efficient washing.
– Grating bottom prevents small items from falling out of the basket, while also making them easier to wash and dry.
– Ergonomic handles for easy transport.
– Space-saving stackable racks.
– Designed place for label or a clip with description enables quick identification of the rack contents.
– Weight: 2.0 kg.

code	colour	mm	€
FR258151	Light grey	500x500x(H)101	23,50

CAMRACK® DISHWASHER PLATE RACK 500X500 MM, GREY.
– Designed to hold and wash both shallow and deep plates or bowls.
– Made of durable polypropylene, resistant to chemicals and high temperature (up to 93°C).
– Side walls retain water and detergents for efficient washing.
– Grid bottom for easy washing and drying.
– Ergonomic handles for easy transport.
– Great stability of the dishes thanks to the support pegs that allow loading of:
   - 10 pcs. of deep plates, bowls, epergnes – up to ø25,4 cm.
   - 18 flat plates of ø25,4 cm.
   - 12 flat plates of ø30,5 cm.
   - 27 flat plates of ø19 cm.
   - 9 trays ø36x46 cm.
– Space-saving stackable racks.
– Designed place for label or a clip with description enables quick identification of the rack contents.
– Weight: 1.95 kg.

code	colour	mm	€
PR59314151	Light grey	500x500x(H)101	24,00

LID FOR 500×500 MM RACKS
– Protects dishwasher racks from any undesirable external factors.
– Improves the hygiene of the dishes during storage by minimalising the risk of contamination with dust and dirt.
– Dishwasher safe.

code	colour	mm	€
877791	Light grey	500x500x(H)35	16,50
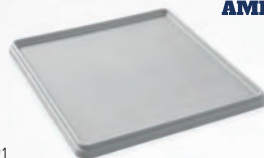
AMER★BOX®

877791

CART FOR CAMRACK® 500×500 MM UNIVERSAL RACKS

– Designed to transport Camrack® 500×500 mm universal racks.
– Made of polypropylene resistant to cracking, rust and corrosion.
– Easy to move thanks to 4 swivel castors.

code	colour	mm	€
877807	Light grey	500x500x(H)180	83,50

877807

HENDI

663

DISHWASHER RACKS & TOTE BOX PROFI LINE

500 500

877050

877043

877036

877029

877012

PP
polypropylene

500 500

877302

877548

877531

877524

877517

877500
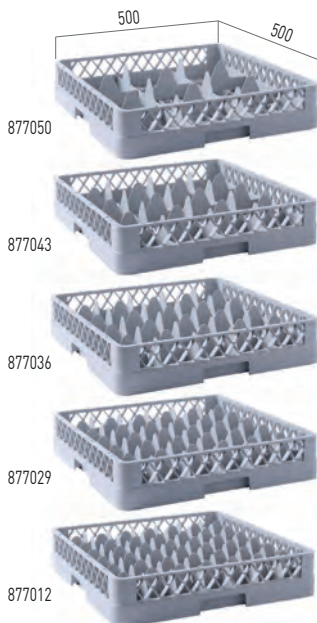
DISHWASHER BASKET FOR GLASSWARE

code	-	mm	€
877050	9 compartments	500x500x(H)104	**20,00**
877043	16 compartments	500x500x(H)104	**24,00**
877036	25 compartments	500x500x(H)104	**24,00**
877029	36 compartments	500x500x(H)104	**24,00**
877012	49 compartments	500x500x(H)104	**24,00**

EXTENDER FOR DISHWASHER BASKET

code	-	mm	€
877302	1 compartment	500x500x(H)45	**8,10**
877548	9 compartments	500x500x(H)45	**12,50**
877531	16 compartments	500x500x(H)45	**12,50**
877524	25 compartments	500x500x(H)45	**12,00**
877517	36 compartments	500x500x(H)45	**12,00**
877500	49 compartments	500x500x(H)45	**12,50**

500 500

877005

500 500

877104

500 500
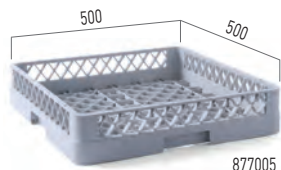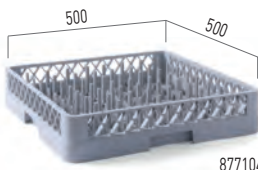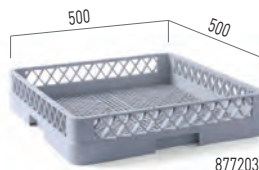
877203

DISHWASHER UNIVERSAL BASKET

– Suitable for cups, pots, bowls, etc.
– The structure allows for maximum flow of water between the dishes in all directions With coarse mesh bottom

code	mm	€
877005	500x500x(H)100	**20,00**

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	**19,00**

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	**20,00**

HENDI
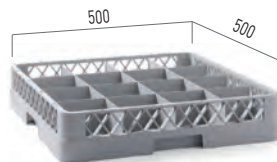
DISHWASHER BASKET FOR CUPS

– The structure allows for maximum flow of water between the dishes in all directions 16 sections.

code	mm	€
877128	500x500x(H)100	**22,00**
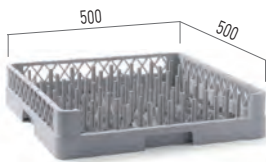
DISHWASHER BASKET FOR TRAYS

– The structure allows for maximum flow of water between the trays in all directions.
– With pre-shaped pins.
– With one open end for trays and other long items.

code	mm	€
877111	500x500x(H)100	**17,00**
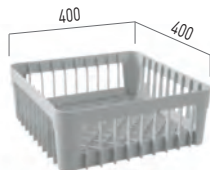
DISHWASHER BASKET FOR GLASSES

– The structure allows for maximum flow of water between the glasses in all directions.

code	-	mm	€
871331		400x400 x(H)150	**17,00**
871348	with 20 support pins	400x400 x(H)110	**17,00**

DISHWASHER FLATWARE RACKS

– Made of durable polypropylene, resistant to chemicals and high temperature (up to 90°C).
– The open design allows water to flow freely between dishes or flatware in every plane for efficient dishwashing.
– Grating bottom prevents small items from falling out of the basket, while also making them easier to wash and dry.
– Profile handles for easy transport.
– Space-saving stackable racks.
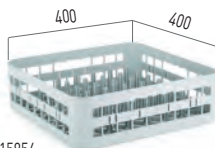
DISHWASHER BASKET FOR PLATES 400X400 MM

– Intended for storing and washing (deep) plates, bowls and trays in commercial dishwashers.
– High stability of the plates thanks to large number of supporting posts (6 rows of 6 posts).

code	mm	€
815854	400x400x(H)120	**14,50**
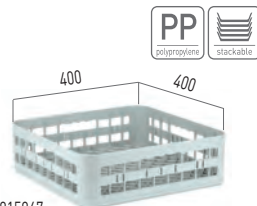
DISHWASHER BASKET UNIVERSAL 400X400 MM

code	mm	€
815847	400x400x(H)120	**14,50**
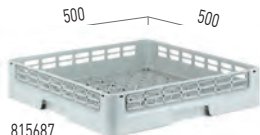
DISHWASHER BASKET UNIVERSAL 500X500 MM

code	mm	€
815687	500x500x(H)100	**14,50**
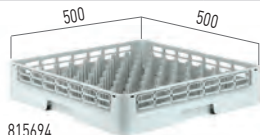
DISHWASHER BASKET FOR PLATES 500X500 MM

– Intended for storing and washing (deep) plates, bowls and trays in commercial dishwashers.
– High stability of the plates thanks to large number of supporting posts (8 rows of 8 posts).

code	mm	€
815694	500x500x(H)100	**14,50**
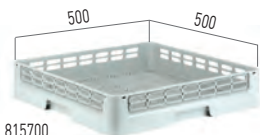
DISHWASHER BASKET FOR FLATWARE 500X500 MM

code	mm	€
815700	500x500x(H)100	**14,50**

877180

LID FOR RACKS

code	mm	€
877180	500x500	**16,00**

871102

PE
polyethylene

CUTLERY BASKET
– 8 sections with handle.

code	mm	€
871102	425x205x(H)150	**11,00**

S.S.
stainless steel

user assembly

871324

871300

PP
polypropylene

CUTLERY BASKET

code	mm	€
871324	125x84x(H)135	**5,00**

CUTLERY BASKET

code	mm	€
871300	110x110x(H)140	**4,45**

810583

MOBILE TROLLEY FOR DISHWASHER BASKETS - 7 X 500X500 MM

– For dishwasher baskets 500x500 mm.
– Keep the work area around the dishwasher organised.
– 7 layers - basket supports interspaced at 200 mm.
– Fitted with basket locks on both sides.
– Fitted with four castors of which two have brakes.
– Flatpack delivery.
– Permissible cart load capacity with uniform weight distribution – 100 kg.

877197

877197

877173

PP
polypropylene

PP
polypropylene

code	mm	€
810583	615x560x(H)1700	**280,00**

TROLLEY FOR DISHWASHER RACKS WITH HANDLE
– 4 wheels, 2 revolving with brake and 2 fixed.
– Stainless steel handle.

code	mm	€
877197	575x545x(H)920	**137,00**

TROLLEY FOR DISHWASHER RACKS
– 4 wheels, 2 revolving with brake and 2 fixed.

code	mm	€
877173	575x545x(H)210	**90,00**

HENDI

281208

NUMBER OF EGGS
30

281253

NUMBER OF EGGS
10

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	32	422x228x(H)188	175,00
281208	30 eggs	230	78	358x512x(H)255	333,00

281246

UV STERILIZER

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

code	V	W	mm	€
281246	230	25	510x160x(H)610	244,00

281215

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	288,00

HENDI
Tools for Chefs

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

1370042

code	performance (pcs./h)	amount of polishing agent as standard (kg)	type	engine cooling (50 W)	bactericide lamp UVC (8 W)	engine brake	V	W	mm	kg	€
1370043	3000	3	table	YES	YES	–	230	683	484x664x(H)410	43	**5 250,00**
1370042	up to 8000	5	free-standing	YES	YES	–	230	1208	633x791x(H)778	130	**8 060,00**
1370046	up to 8000	5	free-standing	YES	YES	–	400	1208	633x791x(H)778	130	**7 740,00**
1370044	up to 8000	5	free-standing	YES	YES	YES	230	1258	633x791x(H)778	130	**9 070,00**
1370048	up to 8000	5	free-standing	YES	YES	YES	230	1258	633x791x(H)778	130	**8 840,00**

ACCESSORIES

code		€
976562	Biodegradable polishing granulate for cutlery polishing machines	**27,50**
2379015	A set of front wheels for stand-alone packaging machines – 2 pcs.	**450,00**

976562

CHEF'S HAT - 10 PCS
– Pleated nonwoven PP material.
– Perforated crown.
– Adjustable size

code	mm	€
560044	ø600x(H)230	**5,60**

560044

HENDI
Tools for Chefs

EXTREME
PROFESSIONAL

231388

EXTREME OVEN CLEANER PROFESSIONAL COMBI OVEN CLEANER

– Strongly alkaline concentrate for periodical and daily cleaning of combi ovens.
– Recommended for devices with CIP option.
– Effectively removes burnt oily and tarry residues, hardened grease, as well as organic deposits and discolorations occurring while baking or cooking.
– Contains corrosion inhibitors.
– Rinsing required.
– pH 14.

code	-	liters	€
231388	canister	10	**61,00**

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	**6,95**
976807	5	**27,50**

Watch the video

975039

HENDI

975466

979761

EXTREME CLEAN PROFESSIONAL, MULTI-PURPOSE KITCHEN CLEANER, 1L
– Ready-to-use de-greasing and stain removing cleaner for daily cleaning.
– Effectively removes stubborn oily deposits of animal, plant and industrial origin.
– Recommended for cleaning kitchen surfaces (walls, equipment), as well as at home, garage, garden.
– Also suitable for removing stains from textiles.

code	-	liters	€
975466	bottle	1	**6,95**

EXTREME STEEL PROFESSIONAL STEEL POLISH AND CLEANER, 1L
– Streak-free, ready-to-use, product for care and de-grease of matte (brushed) and glossy stainless steel.
– Removed fingerprints and daily grease vapours.
– When used daily, it brings out the depth and leaves a mirror effect.
– Recommended for external structures of kitchen equipment, lift cabins, hoods.
– No rinsing required.
– pH 7.

code	-	liters	€
979761	bottle	1	**9,45**

PROFESSIONAL, ALKALINE CONCENTRATE TO REMOVE GREASE DIRT- FOR WALLS, FLOORS AND GASTRONOMY EQUIPMENT
– A multi-purpose, concentrated cleaning and de-greasing agent to remove organic residues.
– Cleans, washes, removes stains and de-greases in one operation.
– May be used in food and catering industry, for both thorough and daily cleaning.
– Recommended for cleaning floors, walls, elements of equipment, washing work wear as well as stain removal.
– Dedicated for manual, pressure washing and scrubbing machinery.
– USE: Prepare a working solution - washing, daily laundry: 10-50 ml/10 l of water, additional cleaning: 100-500 ml/10 l of water; stain removal, de-greasing 1:1 to 1:3 with water.
– Apply the solution on the surface, wait a while, scrub, wipe away the dirt, rinse the surface with clean water.
– In the case of hard grease removal - wash the surface with clean, hot water.

code	-	liters	€
979778	bottle	1	**6,95**

979778

HENDI
Tools for Chefs

EXTREME
PROFESSIONAL

975015

975022

975046

975053

EXTREME WASH PROFESSIONAL DISHWASHING DETERGENT FOR COMMERCIAL DISHWASHER

– Strongly alkaline concentrate for machine dishwashing in commercial and industrial dishwashers.
– Wets and effectively 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	-	liters	€
975053	canister	10	46,50
975046	canister	20	83,50

EXTREME SHINE PROFESSIONAL RINSE AID FOR TABLEWARE AND CATERING EQUIPMENTS

– Highly concentrated rinse aid for dishwashers, assuring shiny tableware.
– Removes minerals (calcium and iron compounds etc.) contained in water thus eliminating streaks and traces occurring on dishes.
– Suitable for all commercial and industrial dishwashers.
– Recommended for glass, ceramic, faience, teflon, enamel-coated, metal (silver, aluminium, steel etc.) dishes.
– Safe for hand-painted dishes.
– Perfect shine.
– Contains organic acids.
– No wiping required.
– pH1.

code	-	liters	€
975015	canister	10	41,00
975022	canister	5	27,00

10% BUY A SET TO SAVE

EXTREME WASH & SHINE PROFESSIONAL SET FOR WASHING AND RINSING DISHES IN GASTRONOMIC DISHWASHERS (975053 + 975022)

– Set includes dishwashing detergent 975053 and rinse aid 975022.

code	€
979792	58,50

HENDI

Prices net of VAT

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	-	liters	€
699317	canister	20	**97,00**

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.

code	-	liters	€
975145	canister	5	**11,00**

975008

PROFESSIONAL DESCALER FOR COMMERCIAL DISHWASHERS

– For thorough and daily removal of mineral deposits and limescale from professional catering equipment (boilers, sterilisers, dishwashers etc.).
– Recommended for all dishwasher types - hood, undercounter, module, glass and industrial dishwashers.
– Contains phosphoric acid.
– Eliminates streaks.
– Ragrance-free, surface friendly, requires rinsing.

code	-	liters	€
975008	bottle	1	**6,40**

HENDI

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	**8,90**
976678	1	**13,50**

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	-	liters	€
231296	bottle	1	**6,70**

231296

HENDI

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 tablets	8,35
976654	10 tablets per blister pack	4,45
976647	40 blister packs of 10 tablets	103,00

976654

976630

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	13,50

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	21,00

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	packaging 0.5 kg	11,00

979754

HENDI
Tools for Chefs

EXTREME
PROFESSIONAL

NEW

EXTREME NATURAL GRILL CLEANER
PROFESSIONAL GRILL AND SAUSAGE ROLLING GRILL CLEANER

– For professional use in gastronomy and food industry.
– Ideal for: fast food restaurants, gas stations, food trucks, grocery stores, bistros.
– Easy and fast removal of organic and non-organic impurities, including oils.
– For removing greasy stains, but not burnt stains.
– Non-invasive cleaning and degreasing – without any risk of damaging or discolouring the non-stick coating on rolling grills.
– Odourless, non-toxic – safe to use in small rooms.
– 100% natural composition.
– It doesn't contain VOC (volatile organic compounds) and hydrocarbon solvents.
– Certified by NSF N8 attesting safety of use on food processing equipment.

976814

code	liters	€
976814	1	**25,00**

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	€
976807	1	**27,50**
975039	5	**6,95**

975039   976807

HENDI

Prices net of VAT

947012

235928

FILTER WITH A HEAD FOR ICE CUBE MAKERS 3.0
– Complete water filtration station for ice cube makers and under-worktop peelers
– Periodic performance: 12 months or 30,000 litres
– The station has a wall-mount system

code	-	mm	€
947012		180x90x(H)340	**120,00**
947029	replacement cartridge	180x90x(H)340	**18,50**

VENDING MACHINE FILTER
– Prevents scaling
– Improves the taste and smell of water
– Removes chlorine, pesticides and their derivatives
– Active carbon element
– Mechanical filter
– Slow-dissolving food polyphosphate
– Maximum operating temperature: 38 °C

code	ø	length (mm)	€
235928	ø50	(L)280	**21,00**

WATER SOFTENERS (SEMI-)AUTOMATIC

- Using water softeners helps extend the life cycle of catering equipment.
- The softeners are based on an ion-exchange process wherein the calcium and magnesium ions that cause water hardness are captured by ion exchange resin inside the softener.
- It helps reduce maintenance costs thanks to effective prevention of lime scale deposits The device is fitted with a control head that makes it possible to configure working parameters of the water softening system as required.
- The elements inside the head are made of high quality ceramics, resistant to abrasion, corrosion and build-up of impurities (e.g. iron).
- This technology assures perfect seal inside the controller and

- therefore long and trouble-free operation.
- Navy blue housing.
- Water connection diameter 3/4".
- Working pressure: 1.5-6.0 bar.
- Working ambient temperature: 5 – 38°C.
- Max.supply water temperature: 38°C.
- Regeneration time: 37 min.
- Output for 10°dH – 1200 L.
- Resin bed 4,0 L.
- Regeneration tank: 8 kg.
- Maximum water flow: 5 L/min.
- Regeneration salt consumption per 1 cycle: 0.5 kg.

230442

230459

WATER SOFTENER, SEMI-AUTOMATIC
- The semi-automatic resin bed regeneration process using brine is initiated manually.
- Weight: 8 kg.

code	V	W	mm	€
230442	230	18	195x360x(H)510	**250,00**

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	206x380x(H)480	**334,00**

SALT TABLETS FOR WATER SOFTENING
- Ingredients: sodium chloride NaCl.
- Bag 25 kg.

code	weight (kg)	€
231265	25	**22,00**

231265

HENDI

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".

231234

231227

231210

code	filter capacity (20°F/30°F/40°F)	liters	mm	€
231210	1200/1000/900	8	ø185x(H)400	**103,00**
231227	2520/1680/1260	12	ø185x(H)500	**122,00**
231234	3360/2240/1680	16	ø185x(H)600	**139,00**

INSECT KILLERS FOR USE IN THE KITCHEN & RESTAURANT

INSECT KILLER WITH ADHESIVE PLATE 100 M²
– Suitable for use in food preparation and serving areas.
– Metal casing including wall mounting.
– 2x15 W UV-A shatter-proof fluorescent tubes.
– Adhesive plate at the rear to catch the insects.
– Maximum range approx. 100 m².
– Adhesive plate included.

code	V	W	mm	€
270080	230	30	480x100x(H)285	**111,00**
270028	230	2x15	2 replacement lamps	**30,50**

270080

INSECT KILLERS FOR INDOOR USE

INSECT KILLER 300 M²
– Makes use of durable UV-A LED light, avarage working life of 20.000 hours.
– Body made of fire resistant.
– ABS for high safety.
– Insects are electrocuted with 4000 V.
– Removable collection tray, easy to clean.
– Can be mounted to ceiling by chain or used free standing.

code	V	W	mm	€
270097	230	13	470x100x(H)263	**73,50**

270097

ABS plastic   Al aluminium   indoor

270172

270165

270158

Chain included

Removable collection tray

HIGH VOLTAGE INSECT KILLER
– For indoor use.
– Body made of special treated aluminum alloy and ABS, fire resistant materials for high safety.
– 2x UV-A tubes.
– Insects are electrocuted with 2000 – 2500 V.
– Removable collection tray, easy to clean.
– Can be mounted to ceiling by chain or used free standing.

code	V	W	mm	€
270158	230	26	335x90x(H)260	**55,50**
270165	230	40	485x90x(H)310	**64,00**
270172	230	45	640x90x(H)360	**69,50**

HENDI

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	475x80x(H)283	75,00
270233			Adhesive plate for Insect killers – 10 sheets.	36,00
270240			Replacement lamp for Insect killers	21,00

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	510x105x(H)315	92,00
270141	150 m²	230	45	680x135x(H)310	120,00
935286				Replacement lamps for fly killers	19,50

Chain included

Removable collection tray

REPLACEMENT LAMP FOR FLY KILLERS
– UV-A fluorescent tube.

code	for	V	W	mm	€
934159	270158	230	8	285x15x(H)15	8,10
934166	270172 - 270141	230	20	570x20x(H)20	8,10

934159

Prices net of VAT

HENDI

681

AMER★BOX®

ROUND LID

code	-	mm	€
691045	for 691038	ø580	**24,50**
691410	for 691403	ø500	**21,50**

691045

ROUND OPEN COVER

code	-	mm	€
691052	for 691038	ø580x(H)80	**40,50**
691427	for 691403	ø500x(H)100	**33,50**

691052

FLIP OPEN COVER

code	-	mm	€
691069	for 691038	ø580x(H)190	**54,00**
691434	for 691403	ø500x(H)190	**35,00**

691069

ROUND TROLLEY

code	-	mm	€
691076	for 691038	ø580x(H)130	**55,50**
691441	for 691403	ø500x(H)130	**39,50**

691076

PP
polypropylene

691038

ROUND CONTAINER BODY

code	liters	mm	€
691038	120	ø580x(H)700	**100,00**
691403	80	ø500x(H)620	**82,00**

HENDI

Prices net of VAT

AMER★BOX ®

PP
polypropylene

DESIGNED IN USA

691151

STEP-ON CONTAINER

code	liters	mm	€
691151	68	504x412x(H)673	**76,00**
691168	87	504x412x(H)820	**124,00**

SLIM RECTANGLE CONTAINER 60L

code	liters	mm	€
691137	60	440x320x(H)580	**55,50**

691137

BINS AND ASHTRAY STANDS

– Stainless steel body
– Polished surface finish
– Comfortable, hygienic opening
– Anti-slip pedal Innovative "click-lock"

system locking the lid after opening
– Polypropylene inner bin - flexible, with a double handle to keep the bin liner in place

S.S.
stainless steel

Innovative "click-lock" system locking the lid after opening

Polypropylene inner bin - flexible, with a double handle to keep the bin liner in place

Anti-slip pedal

691342

ROUND PEDAL WASTE BIN WITH INNER BIN

code	liters	mm	€
691311	5	ø210x(H)280	**16,50**
691335	20	ø300x(H)440	**36,00**
691342	30	ø300x(H)650	**47,00**

Removable ashtray for easy cleaning and emptying of the bin

ø135 mm

15l

700 mm

ø200 mm

691380

in- & outdoor

STANDING WASTE BIN WITH ASHTRAY

code	liters	mm	€
691380	15	ø200x(H)700	**48,00**

Removable ashtray for easy cleaning and emptying of the bin
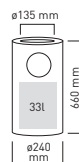
ø135 mm

33l

660 mm

ø240 mm

691397

in- & outdoor

STANDING WASTE BIN WITH ASHTRAY

code	liters	mm	€
691397	33	ø240x(H)660	**91,50**

HENDI

663950

WET FLOOR SIGN
– Warning in 5 languages.

code	mm	€
663950	300x460x(H)615	**13,50**

691083

LAUNDRY TROLLEY
– Stainless steel structure with removable laundry bag.
– The laundry bag is made of oxford fabric and it is washable.
– 4 wheels of which 2 are castor wheels.

code	mm	€
691083	900x650x(H)850	**167,00**

Foot-operated clamping mechanism keeps the bag closed

691021

TRASH BAG HOLDER
– Frame made of stainless steel.
– Intended for 60x90 cm, 70/80L garbage bags.
– Foot-operated clamping mechanism keeps the bag closed.
– 2 caster wheels with brakes.

code	mm	€
691021	420x580x(H)960	**187,00**

691120

TRASH BIN 43 L
– Made of stainless steel.
– With swivel lid.

code	mm	€
691120	360x360x(H)740	**334,00**

Stainless steel furniture for self-assembly.
Fast and easy fastening.
Compact packaging - low shipping costs.

KNOCKED-DOWN
FURNITURE DELIVERED
IN A HANDY PACKAGE

❶

ALL ELEMENTS
ARE READY-TO-ASSEMBLE,
SCREWS AND HEX KEY INCLUDED

❷

SOLID MODEL
READY TO USE
IN 5 MINUTES!

QUICK ASSEMBLY OF LEGS
USING HEX KEY
AND SCREWS

❸

❹
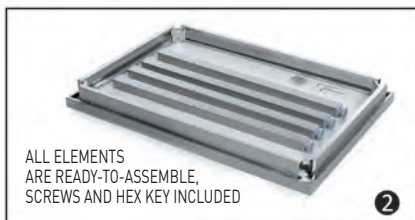
ADJUSTMENT HEX KEY
FOR QUICK ASSEMBLY

SOLID FASTENING OF LEGS
USING TWO SCREWS

STABLE LEVELLING
AND HEIGHT ADJUSTMENT

❿ HENDI

STORAGE RACK WITH 4 SHELVES - FOR SELF-ASSEMBLY

– Made of AISI 430 stainless steel
– Feet made of 30×30 mm profiles
– Approximate maximum load per shelf – 70 kg/m²
– Adjustable feet – 25 mm upwards or 5 mm downwards

code	mm	€
812556	1000x600x(H)1800	**318,00**
812501	600x400x(H)1800	**222,00**
812518	800x400x(H)1800	**273,00**
812525	1000x400x(H)1800	**304,00**
812532	1000x500x(H)1800	**335,00**
812549	1200x500x(H)1800	**319,00**
812563	1200x600x(H)1800	**394,00**

812525

BOLTED RACK, 5-SHELF, PACKED IN CARDBOARD BOX, FOLDING LEGS

– For use in professional catering.
– Made of high-quality AISI 430 stainless steel.
– Robust, bolted construction.
– 5 non-adjustable shelves.
– Robust 30x30 mm profile legs.
– Approximate load capacity of shelves: approx. 70 kg/m².
– Adjustable feet: +25/-5 mm.

code	mm	€
813041	900x450x(H)1800	**369,00**

813041

WORK TABLES SELF-ASSEMBLY

– Made of AISI 430 stainless steel.
– Screwed.
– Legs made of 40×40 mm profiles.
– Worktop filled from below with waterproof laminated board that reinforces the item and forms a soundproofing layer.

– With a 40 mm backsplash – to maintain hygiene.
– Rear legs moved from the wall by 150 mm to ensure easy wall-mounting.
– Adjustable feet – 25 mm upwards or 5 mm downwards.

430
stainless steel

user assembly

811276

811511

WORK TABLE HEAVY DUTY
– Approximate maximum load per worktop and per shelf – 70 kg/m².

code	mm	€
WITHOUT SHELF, DEPTH 600 MM		
816196	800x600x(H)850	**219,00**
811276	1000x600x(H)850	**190,00**
811283	1200x600x(H)850	**205,00**
811290	1400x600x(H)850	**220,00**

Worktop filled from below with waterproof laminated board that reinforces the item and forms a soundproofing layer

WORK TABLE HEAVY DUTY
– Stainless steel shelf mounted at 200 mm, non-adjustable, welded.
– Approximate maximum load per worktop and per shelf – 70 kg/m².

code	mm	€
WITH SHELF, DEPTH 600 MM		
816189	800x600x(H)850	**170,00**
811511	1000x600x(H)850	**227,00**
811528	1200x600x(H)850	**256,00**
811535	1400x600x(H)850	**289,00**
811542	1600x600x(H)850	**317,00**
811559	1800x600x(H)850	**335,00**
WITH SHELF, DEPTH 700 MM		
815830	800x700x(H)850	**281,00**
810705	1000x700x(H)850	**301,00**
810712	1200x700x(H)850	**312,00**
810729	1400x700x(H)850	**324,00**
810736	1600x700x(H)850	**332,00**
810743	1800x700x(H)850	**352,00**

HENDI

Prices net of VAT

WORK TABLES SELF-ASSEMBLY

– Made of AISI 430 stainless steel.
– Screwed.
– Legs made of 40×40 mm profiles.
– Worktop filled from below with waterproof laminated board that reinforces the item and forms a soundproofing layer.

– With a 40 mm backsplash – to maintain hygiene.
– Rear legs moved from the wall by 150 mm to ensure easy wall-mounting.
– Adjustable feet – 25 mm upwards or 5 mm downwards.

430 stainless steel

user assembly

811245

811467

WORK TABLE WITH UPSTAND
– Approximate maximum load per worktop and per shelf – 70 kg/m².

code	mm	€
DEPTH 600 MM		
811238	800x600x(H)850	**154,00**
811245	1000x600x(H)850	**189,00**
811252	1200x600x(H)850	**220,00**
811269	1400x600x(H)850	**226,00**
DEPTH 700 MM		
812679	1000x700x(H)850	**207,00**
812686	1200x700x(H)850	**221,00**
812693	1400x700x(H)850	**247,00**

WALL WORK TABLE WITH UPSTAND AND SHELF
– Both the worktop and shelf have a spread load capacity of 70 kg/m².
– Shelf mounted at 160 mm from the floor, leaving plenty of space for larger appliances and boxes.

code	mm	€
DEPTH 600 MM		
811450	800x600x(H)850	**203,00**
811467	1000x600x(H)850	**227,00**
811474	1200x600x(H)850	**256,00**
811481	1400x600x(H)850	**289,00**
811498	1600x600x(H)850	**317,00**
811504	1800x600x(H)850	**335,00**
DEPTH 700 MM		
812716	800x700x(H)850	**281,00**
812723	1000x700x(H)850	**301,00**
812730	1200x700x(H)850	**312,00**
812747	1400x700x(H)850	**324,00**
812754	1600x700x(H)850	**332,00**
812761	1800x700x(H)850	**352,00**

HENDI

SINK TABLES – SCREWED

- Sink bowls pressed from a single sheet of stainless steel characterised by high resistance to food acids and chemicals
- Sink bowl seamlessly welded into the worktop
- Sink dimensions: 400×400×(H)250 mm
- Drain compatible with standard traps: Ø50 mm
- Tap opening Ø30 mm
- Worktop with 10 mm recess to prevent water from flowing out

- Screwed
- Feet made of 40×40 mm profiles
- 40 mm backsplash prevents the walls from being stained
- Feet legs moved from the wall by 50 mm to ensure easy wall-mounting
- Adjustable feet – 25 mm upwards or 5 mm downwards

430 stainless steel | user assembly

811573

811870

SINGLE SINK TABLE - FOR SELF-ASSEMBLY
- Approximate maximum load per worktop – 70 kg/m².

code	mm	sink location	€
DEPTH 600 MM			
811849	600x600x(H)850	in the middle	**272,00**
811573	1000x600x(H)850	on the right	**366,00**
812648	1000x600x(H)850	on the left	**366,00**
DEPTH 700 MM			
812877	600x700x(H)850	in the middle	**309,00**
812884	1000x700x(H)850	on the right	**394,00**
812891	1000x700x(H)850	on the left	**394,00**

SINGLE SINK TABLE WITH SHELF - FOR SELF-ASSEMBLY
- Approximate maximum load per worktop – 70 kg/m².

code	mm	sink location	€
DEPTH 600 MM			
811856	600x600x(H)850	in the middle	**298,00**
811863	800x600x(H)850	on the right	**340,00**
812495	800x600x(H)850	on the left	**340,00**
811870	1000x600x(H)850	on the right	**363,00**
812631	1000x600x(H)850	on the left	**363,00**
DEPTH 700 MM			
812938	1000x700x(H)850	on the right	**394,00**
812945	1000x700x(H)850	on the left	**394,00**

HENDI

Prices net of VAT

SINK TABLES – SCREWED

- – Sink bowls pressed from a single sheet of stainless steel characterised by high resistance to food acids and chemicals
- – Sink bowl seamlessly welded into the worktop
- – Sink dimensions: 400×400×(H)250 mm
- – Drain compatible with standard traps: Ø50 mm
- – Tap opening Ø30 mm
- – Worktop with 10 mm recess to prevent water from flowing out
- – Screwed
- – Feet made of 40×40 mm profiles
- – 40 mm backsplash prevents the walls from being stained
- – Feet legs moved from the wall by 50 mm to ensure easy wall-mounting
- – Adjustable feet – 25 mm upwards or 5 mm downwards

430 stainless steel | user assembly

811580

811887

TWO SINK TABLE - FOR SELF-ASSEMBLY
– Approximate maximum load per worktop – 70 kg/m².

code	mm	sink location	€
DEPTH 600 MM			
811580	1000x600x(H)850	in the middle	**411,00**
DEPTH 700 MM			
812952	1000x700x(H)850	in the middle	**474,00**

DOUBLE SINK TABLE WITH SHELF - FOR SELF-ASSEMBLY
– Approximate maximum load per worktop – 70 kg/m².

code	mm	sink location	€
DEPTH 600 MM			
811887	1000x600x(H)850	in the middle	**414,00**
DEPTH 700 MM			
812969	1000x700x(H)850	in the middle	**502,00**

430 stainless steel | user assembly

811818

SINK
- – Made of durable stainless steel (AISI 304).
- – Intended for wall-mounting.
- – Internal dimensions 350x250x(H)100mm.
- – ø35mm opening for tap instalment, fits HENDI 970522 tap.
- – ø52mm drain compatible with standard traps

code	mm	€
811818	400x295x(H)145	**105,00**

BUDGET LINE TABLES – SCREWED

- Robust construction made entirely of AISI 430 stainless steel.
- Worktop reinforced from the bottom with a longitudinal profile.
- With a 40mm upstand.
- Shelf mounted at 160 mm from the floor, leaving plenty of space for larger appliances and boxes.
- Both the worktop and shelf have a spread load capacity of 70 kg/m².
- The legs are adjustable in height to guarantee level installment (+25/-5 mm).
- Flat pack delivery for self-assembly.

811276

811511

BUDGET LINE WORK TABLE WITHOUT SHELF – SCREWED, DEPTH: 600 MM

code	mm	€
817056	600x600x(H)850	**148,00**
817063	800x600x(H)850	**157,00**
817070	1000x600x(H)850	**166,00**
817087	1200x600x(H)850	**175,00**

CENTRAL WORK TABLE WITH A SHELF BUDGET LINE – SCREWED, DEPTH: 600 MM

code	mm	€
817094	600x600x(H)850	**179,00**
817100	800x600x(H)850	**193,00**
817162	1000x600x(H)850	**209,00**
817179	1200x600x(H)850	**224,00**

811245

811467

BUDGET LINE WALL WORK TABLE WITHOUT SHELF – SCREWED, DEPTH: 600 MM

code	mm	€
817186	600x600x(H)850	**156,00**
817193	800x600x(H)850	**165,00**
817209	1000x600x(H)850	**175,00**
817216	1200x600x(H)850	**183,00**

WALL WORK TABLE WITH SHELF BUDGET LINE – SCREWED, DEPTH: 600 MM

code	mm	€
817223	600x600x(H)850	**186,00**
817261	800x600x(H)850	**202,00**
817278	1000x600x(H)850	**217,00**
817285	1200x600x(H)850	**233,00**

STAINLESS STEEL FURNITURE

HENDI

Prices net of VAT

BUDGET LINE TABLES – SCREWED

– Durable construction made entirely of AISI 430 stainless steel.
– 2 sink bowls (400x400x(H)250 mm), each pressed from a single sheet of stainless steel, seamlessly welded into the worktop.
– With a 40mm upstand.Shelf mounted at 160 mm from the floor, leaving plenty of space for larger appliances and boxes.
– Both the worktop and shelf have a spread load capacity of 70 kg/m².

– The legs are adjustable in height to guarantee level installment (+25/-5 mm).
– ø30 mm opening for tap instalment, fits HENDI 970515 and 970508 taps.
– ø52 mm drain compatible with standard traps.

430 stainless steel | user assembly

816790

817025

BUDGET LINE TABLE WITH 1 SINK BOWL, WITHOUT SHELF – SCREWED, DEPTH: 600 MM

code	mm	€
816752	600x600x(H)850	**255,00**
816769	800x600x(H)850	**268,00**
816776	800x600x(H)850	**268,00**
816783	1000x600x(H)850	**281,00**
816790	1000x600x(H)850	**281,00**

TABLE WITH 1 SINK BOWL AND A SHELF – SCREWED, DEPTH: 600 MM

code	mm	€
816806	600x600x(H)850	**281,00**
816998	800x600x(H)850	**307,00**
817001	800x600x(H)850	**307,00**
817018	1000x600x(H)850	**330,00**
817025	1000x600x(H)850	**330,00**

817049

817032

TABLE WITH 1 SINK BOWL AND A SHELF – SCREWED, DEPTH: 600 MM

code	mm	€
817049	1000x600x(H)850	**356,00**

DOUBLE SINK TABLE WITH SHELF BUDGET LINE – SCREWED

code	mm	€
817032	1000x600x(H)850	**407,00**

SINK TABLES – WELDED

– Sink bowls pressed from a single sheet of stainless steel characterised by high resistance to food acids and chemicals
– Sink bowl seamlessly welded into the worktop
– Sink dimensions: 400×400×(H)250 mm
– Drain compatible with standard traps: Ø50 mm
– Tap opening Ø30 mm
– Worktop with 10 mm recess to prevent water from flowing out
– Welded
– Feet made of 40×40 mm profiles
– 40 mm backsplash prevents the walls from being stained
– Feet legs moved from the wall by 50 mm to ensure easy wall-mounting
– Adjustable feet – 25 mm upwards or 5 mm downwards

WALL WORK TABLE CABINET WITH SLIDING DOORS - WELDED

– Made of durable stainless steel (AISI 430).
– With welded frame.
– Worktop reinforced with a steel profile.
– With a 40 mm high upstand.
– The legs are adjustable in height to guarantee level installment (+25/-5 mm).
– With 1 removable shelf, non-adjustable.
– Sliding doors with vertical handle, all on roller bearings.

430 stainless steel

430 stainless steel

815007

811658

SINK TABLE – WELDED, 1 SINK BASIN, DEPTH: 600 MM

– Approximate maximum load per worktop – 70 kg/m².

code	mm	sink location	€
815007	1000x600x(H)850	in the middle	475,00

code	mm	€
811641	800x600x(H)850	431,00
811658	1000x600x(H)850	477,00
811665	1200x600x(H)850	525,00
811672	1400x600x(H)850	573,00
811689	1600x600x(H)850	615,00

WALL MOUNTED CABINET WITH SLIDING DOORS - WELDED

– Made of durable stainless steel (AISI 430).
– Equipped with sliding doors with plastic handle, all on roller bearings.
– The smooth internal surface eases cleaning.
– Maximum spread load capacity per shelf: 70 kg/m².
– Welded for high durability and stability.
– Delivered with special strip brackets for mounting on the wall.

code	mm	€
DEPTH 300 MM		
814154	800x300x(H)600	298,00
811207	1000x300x(H)600	335,00
DEPTH 400 MM		
814178	800x400x(H)600	324,00
814185	1000x400x(H)600	363,00
811214	1200x400x(H)600	366,00

811207

HENDI

Prices net of VAT

SINK TABLE WITH CABINET – WELDED

– Sink bowls pressed from a single sheet of stainless steel characterised by high resistance to food acids and chemicals.
– Sink bowl seamlessly welded into the worktop.
– Sink dimensions: 400×400×(H)250 mm.
– Drain compatible with standard traps: Ø50 mm.
– Tap opening Ø30 mm.
– Worktop with 10 mm recess to prevent water from flowing out.
– Welded for high durability and stability.

– Approximate maximum load per worktop – 70 kg/m².
– 40 mm backsplash prevents the walls from being stained.
– Door handles made of plastic.
– Cabinet body moved from the wall by 100 mm, no rear wall to ensure access to water and sewage connection.
– Feet height: 160 mm, adjustable feet – 25 mm upwards or 5 mm downwards.

430
stainless steel

813492

430
stainless steel

813690

SINGLE SINK TABLE WITH CABINET – WELDED

– Hinged doors, hinges on the left.
– Doors are kept shut with magnetic latches.

code	mm	€
SINGLE SINK, DEPTH 600 MM		
813492	500x600x(H)850	**458,00**
813522	600x600x(H)850	**492,00**
SINGLE SINK, DEPTH 700 MM		
813539	500x700x(H)850	**478,00**
813546	600x700x(H)850	**512,00**

DOUBLE SINK TABLE WITH CABINET – WELDED

– Sliding doors.

code	mm	€
813690	1000x600x(H)850	**720,00**

EXTREME CLEAN PROFESSIONAL, MULTI-PURPOSE KITCHEN CLEANER, 1L

code	-	liters	€
975466	bottle	1	**6,95**

EXTREME STEEL PROFESSIONAL STEEL POLISH AND CLEANER, 1L

code	-	liters	€
979761	bottle	1	**9,45**

975466   979761

813423

304 stainless steel 430 stainless steel

816707

SINGLE BASIN TABLE – WELDED
– Basin welded, made of AISI 304 stainless steel for high resistance to food acids and chemicals.
– Embossed area – drop towards the trap, envelope-shaped.
– Drain compatible with standard traps: ø50 mm.
– 40 mm backsplash to prevent water from flowing out.
– Framework and body made of standard AISI 430, dimensions 40x40 mm.
– Basin table front cover – made of AISI 430 steel.
– Welded for high durability and stability.
– Adjustable feet: +25/-5 mm.
– Tap opening: ø30 mm.

code	mm	basin size (mm)	€
SINGLE BASIN, DEPTH 600 MM, HEIGHT 300 MM			
813294	600x600x(H)850	486x443x(H)300	**285,00**
811825	800x600x(H)850	686x443x(H)300	**309,00**
811832	1000x600x(H)850	886x443x(H)300	**347,00**
SINGLE BASIN, DEPTH 600 MM, HEIGHT 400 MM			
813423	1000x600x(H)850	886x443x(H)400	**477,00**
813430	1200x600x(H)850	886x443x(H)400	**518,00**
SINGLE BASIN, DEPTH 700 MM, HEIGHT 300 MM			
812853	800x700x(H)850	686x540x(H)300	**392,00**
812860	1000x700x(H)850	886x540x(H)300	**416,00**
TWO BASINS, DEPTH 600 MM, HEIGHT 300 MM			
813485	1200x600x(H)850	2x 541x443x(H)300	**552,00**

BUDGET LINE SINGLE BASIN TABLE WITHOUT FRONT COVER – WELDED, DEPTH: 600 MM
– Basin made of stainless steel (AISI 304), frame made of stainless steel (AISI 430).
– Basin depth: 300 mm.
– Embossed area – water flow towards the sink, envelope-shaped.
– With a 40mm upstand.
– Distance from the upstand to the basin: 100 mm.
– The legs are adjustable in height to guarantee level installment (+25/-5 mm).
– ø30mm opening for tap instalment, fits HENDI 970515 and 970508 taps.
– ø52mm drain compatible with standard traps.
– Flat pack delivery for self-assembly (wrench included).

code	mm	€
816707	800x600x(H)850	**298,00**
816714	1000x600x(H)850	**332,00**

HENDI
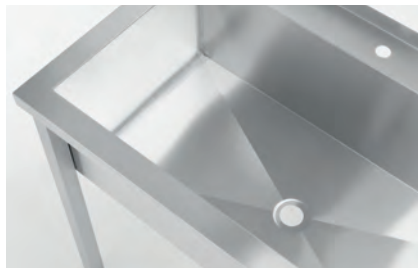
811009

SINGLE SINK TABLE BUDGET LINE – SCREWED, DEPTH: 600 MM

– Basin made of stainless steel (AISI 304), frame made of stainless steel (AISI 430).
– Basin depth: 300 mm.
– Embossed area – water flow towards the sink, envelope-shaped.
– With a 40mm upstand.
– Distance from the upstand to the basin: 100 mm.
– The legs are adjustable in height to guarantee level installment (+25/-5 mm).
– ø30mm opening for tap instalment, fits HENDI 970515 and 970508 taps.
– ø52mm drain compatible with standard traps.
– Flat pack delivery for self-assembly (wrench included).

code	mm	€
811009	800x600x(H)850	**311,00**
811023	1000x600x(H)850	**345,00**

EXTREME CLEAN PROFESSIONAL, MULTI-PURPOSE KITCHEN CLEANER, 1L

code	-	liters	€
975466	bottle	1	**6,95**

EXTREME STEEL PROFESSIONAL STEEL POLISH AND CLEANER, 1L

code	-	liters	€
979761	bottle	1	**9,45**

975466   979761

811719

811726

**SINGLE ADJUSTABLE WALL SHELF,
WITH 2 STEEL BRACKETS**
– Made of AISI 430 stainless steel.
– Welded for high durability and stability.
– Approximate maximum load per shelf – 25 kg/m².
– 30 mm backsplash prevents the goods from falling down.
– Removable shelf with smooth surface for easy cleaning.
– Delivered with 2 steel brackets for wall-mounting.

code	mm	€
811719	800x300x(H)600	**65,00**
811788	1000x300x(H)600	**76,50**
811795	1200x300x(H)600	**78,50**
811801	1400x300x(H)600	**84,00**

**DOUBLE ADJUSTABLE WALL SHELF,
WITH TWO STEEL BRACKETS**
– Made of AISI 430 stainless steel.
– The backsplash prevents the goods from falling down.
– Removable shelf with smooth surface for easy cleaning.
– Maximum load per shelf (provided that the load is distributed evenly): 25 kg.
– Welded for high durability and stability.
– Delivered with 2 steel brackets for wall-mounting.

code	mm	€
DEPTH 300 MM		
811771	800x300x(H)600	**139,00**
811726	1000x300x(H)600	**156,00**
811733	1200x300x(H)600	**159,00**
811740	1400x300x(H)600	**170,00**
DEPTH 400 MM		
816592	1000x400x(H)600	**189,00**

812044

POT STAND
– Made of durable stainless steel (AISI 430).
– Robust welded construction guarantees stability and high durability of the stand.
– Worktop reinforced with a steel profile.
– The legs are adjustable in height to guarantee level installment (+25/-5 mm).
– Approximate maximum load per worktop (when evenly distributed): 100 kg/m².

code	mm	€
812044	550x550x(H)450	**149,00**

816486

WALL SHELF, WITH TWO STEEL BRACKETS
– Made of AISI 430 stainless steel.
– Welded for high durability and stability.
– Approximate maximum load per shelf – 25 kg/m².
– 30 mm backsplash prevents the goods from falling down.
– Delivered with 2 steel brackets for wall-mounting.

code	mm	€
816486	800x300x(H)250	**69,00**
816493	1000x300x(H)250	**76,50**
816509	1200x300x(H)250	**82,50**
816516	1400x300x(H)250	**90,00**

STAINLESS STEEL FURNITURE

HENDI

811108

812402

PASS-THROUGH CUPBOARD WITH PARTITION AND SLIDING DOORS
– Made of durable stainless steel (AISI 430).
– Fitted with 2, non adjustable, removable shelves and 2 fixed shelves (bottom and middle shelf).
– Equipped with 8 sliding doors with vertical handle, all on roller bearings.
– The legs are adjustable in height to guarantee level installment (+25/-5 mm).
– Flat pack delivery, needs assembly.

code	mm	€
811634	800x500x(H)1800	1 070,00
811108	1000x600x(H)1800	1 270,00

PASS-THROUGH CUPBOARD WITH SLIDING DOORS
– Made of durable stainless steel (AISI 430).
– Fitted with 2, non adjustable, removable shelves and 2 fixed shelves (bottom and middle shelf).
– Equipped with 4 sliding doors with vertical handle, all on roller bearings.
– The legs are adjustable in height to guarantee level installment (+25/-5 mm).
– Flat pack delivery, needs assembly.

code	mm	€
812402	800x700x(H)1800	1 020,00

WALL-MOUNTED EXTRACTOR HOOD
– Made of durable stainless steel (AISI 430).
– Equipped with a set of stainless steel labyrinth filters which can be washed in dishwashers.
– With collection pan for catching fat and grime that comes from the filters.
– Fitted with an ø200 mm ventilation connection at the top.
– The hood isn't equipped with a fan, this needs to be done separately.

code	light	mm	kg	€
229286	–	1000x700x(H)450	32	*229286*
229293	–	1200x700x(H)450	36	553,00
229309	YES	1000x700x(H)450	35	567,00
229316	YES	1200x700x(H)450	39	593,00

229286

430 stainless steel | user assembly

237656

430 stainless steel | user assembly

811924

UNLOADING TABLE FOR DISHWASHER, WITHOUT BACKSPLASH – SCREWED
– Made entirely of top-quality AISI 430 stainless steel.
– Worktop reinforced from the bottom.
– Profiles on the longer edges of the worktop hold the dishwasher rack firmly in place and serve as guides for its easy movement on the table.
– Profiles connected to the worktop along the entire length of the leak-proof, polished weld prevent water splashing and facilitate safe and easy cleaning of the table.
– Designed for 500x500 mm dishwasher racks.
– Legs made of 40x40 mm profiles.
– The latch easily connects the worktop to the hood dishwasher, facilitating trouble-free transport of dishwasher racks (please specify the dishwasher model when placing an order).
– Versatile model – connection to dishwasher possible on the front, left or right side – you only need to turn the unloading table around!
– Adjustable feet: +25/-5 mm allow for tilting the worktop towards the dishwasher – this position of the table causes water to drain back into the dishwasher.
– Approximate maximum load per worktop (when evenly distributed): 70 kg/m².

code	mm	€
237656	1100x600x(H)850	334,00

LOADING TABLE WITH SINK FOR DISHWASHER – SCREWED
– Sink bowls pressed from a single sheet of stainless steel characterised by high resistance to food acids and chemicals
– Sink bowl seamlessly welded into the stainless steel worktop.
– Sink dimensions: 400x400x(H)250 mm.
– All the remaining elements made of AISI 430 steel.
– Drain compatible with standard traps: ø52 mm.
– Worktop with 19 mm recess to prevent water from flowing in.
– Available in right-hand and left-hand versions.
– Screwed.
– Feet made of 40x40 mm profiles.
– Approximate maximum load per worktop – 70 kg/m².
– Adjustable feet – 25 mm upwards or 5 mm downwards.

code	-	mm	€
811917	Right	1000x600x(H)850	518,00
811924	Left	1000x600x(H)850	518,00

70 kg/m²

70 kg/m²

430 stainless steel | user assembly

MOVABLE TABLES WITH SHELF
– Made of AISI 430 stainless steel.
– Feet made of 40×40 mm profiles.
– Worktop filled from below with waterproof laminated board that reinforces and soundproofs the item.
– Steel wire shelf mounted at 200 mm, non-adjustable.
– Approximate maximum load per worktop and per shelf – 70 kg/m².
– Worktop without backsplash allows the user to use the table regardless of where they stand.
– 4 low-noise, swiveling castors Ø125 mm, two of which are equipped with a brake

code	mm	€
815786	1000x700x(H)850	340,00
815793	1200x600x(H)850	343,00

HENDI

HENDI
Tools for Chefs

EXTREME
PROFESSIONAL

975466

979761

979778

EXTREME CLEAN PROFESSIONAL, MULTI-PURPOSE KITCHEN CLEANER, 1L
– Ready-to-use de-greasing and stain removing cleaner for daily cleaning.
– Effectively removes stubborn oily deposits of animal, plant and industrial origin.
– Recommended for cleaning kitchen surfaces (walls, equipment), as well as at home, garage, garden.
– Also suitable for removing stains from textiles.

EXTREME STEEL PROFESSIONAL STEEL POLISH AND CLEANER, 1L
– Streak-free, ready-to-use, product for care and de-grease of matte (brushed) and glossy stainless steel.
– Removed fingerprints and daily grease vapours.
– When used daily, it brings out the depth and leaves a mirror effect.
– Recommended for external structures of kitchen equipment, lift cabins, hoods.
– No rinsing required.
– pH 7.

PROFESSIONAL, ALKALINE CONCENTRATE TO REMOVE GREASE DIRT- FOR WALLS, FLOORS AND GASTRONOMY EQUIPMENT
– A multi-purpose, concentrated cleaning and de-greasing agent to remove organic residues.
– Cleans, washes, removes stains and de-greases in one operation.
– May be used in food and catering industry, for both thorough and daily cleaning.
– Recommended for cleaning floors, walls, elements of equipment, washing work wear as well as stain removal.
– Dedicated for manual, pressure washing and scrubbing machinery.

code	-	liters	€
975466	bottle	1	**6,95**

code	-	liters	€
979761	bottle	1	**9,45**

code	-	liters	€
979778	bottle	1	**6,95**

HENDI

GRILL BARBECUE GREEN FIRE

– Much less sensitive to wind thanks to the improved air supply.
– Easy to clean, due to e.g.fully removable burners
– and removable Gastronorm 2/1 dripping tray.
– Improved burners grant 90% of the surface useful heat.
– Technical parts mounted out of sight.
– Very clean burning, low CO_2 emissions.
– Removable legs.

149508

149591

GREEN FIRE WITH 2 BURNERS
– Supplied with wind screen.
– Elevated stainless steel grid for keeping warm sauces and finished food.
– Gas hose with quick connector fitting to the barbecue.
– Gas hose and regulator attach to gas bottle - improved portability.

code	-	kW[HS]	mm	€
149621	2 Stainless steel Gastronorm 1/1 barbecue grids	11.6	740x612x(H)825	**972,00**
149508	Enamelled cast iron Gastronorm 1/1 griddle and grid	11.6	740x615x(H)825	**853,00**

GREEN FIRE WITH 3 BURNERS
– Enamelled cast iron griddle and 2 Gastronorm 1/1 grids included.
– Supplied with wind screen.
– Elevated stainless steel grid for keeping warm sauces and finished food.
– Gas hose with quick connector fitting to the barbecue.
– Gas hose and regulator attach to gas bottle - improved portability.

code	kW[HS]	mm	€
149591	17.4	1078x612x(H)825	**1 520,00**

HENDI

149614

GREEN FIRE WITH 4 BURNERS
– 2 Enamelled cast iron griddles and 2 Gastronorm 1/1 grids included.
– Supplied with wind screen.
– Elevated stainless steel grid for keeping warm sauces and finished food.
– Gas hose with quick connector fitting to the barbecue.
– Gas hose and regulator attach to gas bottle - improved portability.

code	-	kW[HS]	mm	€
149614	on wheeled base	22	1400x612x(H)825	**1 690,00**

26500055

CHURRASCO RECTANGULAR GRILL ATTACHMENT
– Attachment with burner cap.

code		€
26500055	530x350x(H)117	**139,00**

outdoor

ribbed side

932001

side with groove

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	**64,00**

outdoor

932018

CAST IRON GRID
– Suitable for all Green Fire Profi Line barbecues.

code	GN	mm	€
932018	GN 1/1	325x530	**61,00**

Cr chrome plated | 18/0 stainless steel | outdoor

939949

939956

GRID & FLAME TAMER
– Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.
– Chrome plated grid.
– Flame tamer made of stainless steel.
– Suitable for all Green Fire Profi Line barbecues.

code	-	mm	€
939949	Grid	325x530	**27,50**
939956	Flame tamer	650x530	**34,00**

LAVA ROCKS - FINE
– Suitable for various types of gas barbecues.
– Fine, relatively small rocks.

code	-	weight (kg)	€
152706	box	3	8,90

LAVA ROCKS - COARSE
– Suitable for various types of gas barbecues.
– Coarse, relatively large rocks.

code	-	weight (kg)	€
152904	bag	9	19,00
152805	box	5	16,50

152706

152805

152904

170045

18/0
stainless steel

BARBECUE SKEWERS

code	packed per	mm	€
170045	24	(L)210	6,70

170328

170120

18/0
stainless steel

BARBECUE SKEWERS

code	packed per	mm	€
170120	6	(L)250	5,85
170328	6	(L)350	8,35

29810126

CHURRASCO NARROW BARBECUE SKEWER, WITH WOODEN HANDLE
– Made of AISI 430 stainless steel.
– Wooden handle (FSC cert.).

code	thickness (mm)	blade length (mm)	length (mm)	€
29810126	3	515	650	12,50

29810130

TRAMONTINA

CHURRASCO WIDE BARBECUE SKEWER, WITH WOODEN HANDLE
– Made of AISI 430 stainless steel.
– Wooden handle (FSC cert.).

code	colour	mm	€
29810130	Brown	(L)750	15,00

BAKE- & GRILL-MASTER

154601

154618

BAKE-MASTER MINI
– Frame made of 18/0 stainless steel.
– With enamelled frying pan.
– Inner dimensions of frying pan 290x480x(H)55 mm.
– Electronic ignition and thermocouple.
– Gas hose and pressure regulator included.
– Suitable for propane and butane gas.
– Consumption 0,215 m³/h.

code	kW[HS]	mm	€
154601	5.8	340x540x(H)300	**239,00**

BAKE-MASTER MAXI
– Frame made of 18/0 stainless steel.
– With enamelled frying pan.
– Inner dimensions of frying pan 590x480x(H)55 mm.
– Electronic ignition and thermocouple.
– Gas hose and pressure regulator included.
– Suitable for propane and butane gas.
– Consumption 0,430 m³/h.

code	kW[HS]	mm	€
154618	11.6	650x540x(H)300	**361,00**

Enamelled frying pan included

154700

154717

GRILL-MASTER MINI
– Frame made of 18/0 stainless steel.
– With chrome plated grid and enamelled frying pan.
– Inner dimensions of frying pan 290x480x(H)55 mm.
– Electronic ignition and thermocouple.
– Gas hose and pressure regulator included.
– Suitable for propane and butane gas.
– Consumption 0,215 m³/h.

code	kW[HS]	mm	€
154700	5.8	340x540x(H)840	**300,00**

GRILL-MASTER MAXI
– Frame made of 18/0 stainless steel.
– With chrome plated grid and enamelled frying pan.
– Inner dimensions of frying pan 590x480x(H)55 mm.
– Electronic ignition and thermocouple.
– Gas hose and pressure regulator included.
– Suitable for propane and butane gas.
– Consumption 0,430 m³/h.

code	kW[HS]	mm	€
154717	11.6	650x540x(H)840	**500,00**

HENDI

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	11.6	650x540x(H)840	**278,00**
144923	Protective cover	720x560x(H)360	**18,50**

144923

154878

18/0 stainless steel | outdoor
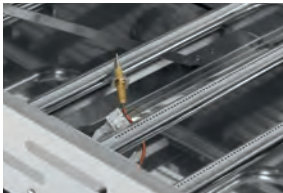
GRILL-MASTER QUATTRO
– Fully stainless steel frame with 2 dripping trays.
– Suitable for propane and butane gas and fitted with 4 burners which can be regulated independently.
– Supplied with 2 nickel-plated grids and 1 enamelled griddle (590x480x(H)55 mm internal dimensions).
– Thermocouple and electronic ignition.
– Gas hose and pressure regulator included.
– Consumption 0,8 m³/h.
– On a base with bottom shelf and 4 wheels for easy moving.

code	kW[HS]	mm	€
154908	22	1330x600x(H)920	**825,00**

154908

154656

ENAMELLED FRYING PAN
– Inner dimensions: 590x480 mm.

outdoor

code	mm	€
154656	700x520x(H)55	**97,00**

18/0
stainless steel

outdoor

Burner unit can be
removed for easy cleaning

146002

146804

FIESTA 600
– Stainless steel base and sheet steel paella pan Ø 600 mm.
– Includes gas hose, electronic ignition and pressure regulator.
– With thermocouple and a round burner.
– Burner unit can be removed for easy cleaning.
– The space underneath is suitable for gas cylinders of 5 or 6 kg.
– Suitable for propane gas, consumption 334 g/h.

code	kW[HS]	mm	€
146002	4.8	600x600x(H)870	**778,00**

FIESTA 800
– Stainless steel base and sheet steel paella pan Ø 800 mm.
– Includes gas hose, electronic ignition and pressure regulator.
– With thermocouple and a round burner.
– Burner unit can be removed for easy cleaning.
– The space underneath is suitable for gas cylinders of 5 or 11 kg.
– Suitable for propane gas, consumption 489 g/h.

code	kW[HS]	mm	€
146804	7	800x800x(H)900	**1 000,00**

gas only

wash

622407

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

code	Suitable for Fiesta gas grill	mm	€
622100		ø340x(H)40	**16,00**
622308		ø460x(H)40	**23,00**
622407	146002	ø600x(H)40	**50,00**
622605	146804	ø800x(H)50	**111,00**

BARBECUE APRON
– Canvas 280 g/m².
– Flame retardant coating.

code	mm	€
556696	810x660	**15,00**

556696

BARBECUES & HEATERS

HENDI

Prices net of VAT

700044

TAMPA GAS GRILL
- 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	**2 780,00**

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.

148105

code	kW[HS]	mm	€
148105	7.5	1120x410x(H)900	**688,00**

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	**220,00**

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	**339,00**

CHARCOAL MARABU

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

code	weight (kg)	€
199541	10	**33,50**

199541

HENDI

Prices net of VAT

BIG CHUNKS

– Intended for medium to high temperatures
– Ideal for pizza ovens, outdoor ovens and barbecues -
  direct to charcoal
– Unique aroma
– Strengthen the taste of your favourite dishes
– Made from the best wood or from the best aging barrels.
– Our offer includes wood chunks made from:
  - wine, whisky, or cognac barrels.
  - beech, olive, citrus, almond, or peach wood.

	PEACH	BEECH	CITRUS	OAK	ALMOND
code	199503	199459	199480	199466	199497
weight	3 kg	3 kg	3 kg	3 kg	3 kg
€	**23,50**	**23,50**	**23,50**	**23,50**	**23,50**

	OLIVE	RED WINE	COGNAC	WHISKY
code	199473	199510	199534	199527
weight	3 kg	3 kg	3 kg	3 kg
€	**23,50**	**23,50**	**23,50**	**23,50**

HENDI

OVEN MITTS

– Hendi protective gloves are certified personal protective equipment and comply with the requirements of REGULATION (EU) 2016/425 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 9 March 2016 on personal protective equipment and repealing Council Directive 89/686/EEC. The regulation defines hazard categories I through III, and for each category, methods, and certification requirements are specified. Hendi protective gloves are a category II protective equipment.
– They are CE marked as certified personal protective equipment.
– All our gloves meet the requirements of the general standard EN 420 Protective gloves – General requirements and test methods.

– They provide
– thermal protection according to EN 407 Protective gloves and other hand protection against thermal risks (heat and/or fire) and
– protection against mechanical risks according to EN 388 Protective gloves for mechanical protection, specifying levels of mechanical protection performance, and according to EN 13997 Protective clothing - mechanical properties - determination of resistance
to cutting by sharp objects.

1432X

Protection against mechanical hazards.
Gloves that protect against mechanical hazards are marked with a pictogram and numbers describing the degree of protection provided, e.g:
– The first digit indicates the abrasion resistance, the second the disc cut resistance, the third the tear resistance, and the fourth the puncture resistance.
– An additional letter at the end (from A to F) indicates the degree of cut protection depending on the force applied (from 2 N to 30 N).

11 XX XX

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.

HENDI

OVEN MITTS, COTTON - 2 PCS

code	packed per	mm	€
556603	2	(L)350	**11,00**

OVEN MITTS, FIBERGLASS - 2 PCS

code	packed per	mm	€
556627	2	(L)360	**23,00**

OVEN GLOVE HEAT RESISTANT - 2 PCS
– Heat resistant up to 250˚C.
– Comfortable fit.

code	packed per	mm	€
556634	2	(L)300	**24,00**

OVEN MITTS, FLAME RETARDANT COTTON - 2 PCS
– Extra long to protect the forearm.

code	packed per	mm	€
556610	2	(L)380	**14,50**

OVEN GLOVES LEATHER - 2 PCS
– Heat resistant up to 250 °C.
– Made from cow leather.
– Extra long to protect the forearm.

code	packed per	mm	€
556689	2	(L)460	**42,00**

OVEN MITTS LEATHER - 2 PCS
– Heat resistant up to 250°C.
– Made from cow leather.
– Extra long to protect the forearm.

code	packed per	mm	€
556658	2	(L)460	**27,50**

525524

525531

525555

WIRE BRUSH SET NARROW - 3 PCS
– Set of 3 different narrow wire brushes.
– Consists of one brush with stainless steel bristles, one with brass bristles and one with nylon bristles.

code	packed per	mm	€
525524	3	(L)178	**5,85**
525531	3	(L)230	**5,85**

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	**8,65**

525548

525425

525432

WIRE BRUSH
– Polypropylene with 8 rows of 8 stainless steel wire bristles.
– With steel scraper and long handle.

code	mm	€
525548	70x310x(H)85	**5,60**

WIRE BRUSH Y-SHAPED
– Stainless steel wires, with comfortable handle fitted with a loop.

code	mm	€
525425	310x170	**5,60**
525432	520x170	**8,90**

525562

525418

WIRE BRUSH
– Comfortable black plastic handle with steel bristles.

code	mm	€
525562	150x55	**4,45**

WIRE BRUSH
– Polypropylene with 8 rows of 9 stainless steel wire bristles.
– Steel scraper for grids.

code	mm	€
525418	70x200x(H)80	**3,35**

525517

855218

855201

WIRE BRUSH - 2 PCS
– Wood with 4 rows of 14 steel wire bristles.

code	packed per	mm	€
525517	2	(L)290	**6,15**

GRIDDLE SCRAPER

code	mm	€
855201	100x320	**17,00**

714
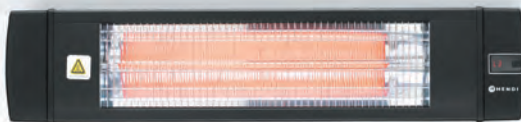
272428

BOLA PATIO INFRARED RADIANT HEATER
– Suitable for heating and warming up patios on cold days.
– Powerful – will keep your guests comfortable even when the
  temperature is low.
– Designed for wall mounting, it can heat an area from about 16
  to 32 m².
– The heating lamp uses modern carbon fiber, which translates
  into longer life and high heating efficiency with low energy
  consumption.
– Robust housing with protective grid made of heat-resistant
  aluminium.
– Supplied with remote control for easy adjustment of settings.
– You can choose between 4 heating power levels.
– With built-in timer for up to 25 hours.

code	V	W	mm	€
272428	230	2500	879x85x(H)195	**302,00**

TORNADO INFRARED RADIANT HEATER
– Suitable for heating and warming up both indoor and outdoor areas.
– Powerful – will keep your guests comfortable even when the
  temperature is low.
– Free-standing, with a stable base, it can heat an area from about
  16 to 32 m².
– The heating lamp uses modern carbon fiber, which translates
  into longer life and high heating efficiency with low energy
  consumption.
– Robust housing with protective grid made of heat-resistant
  aluminium.
– Supplied with remote control for easy adjustment of settings.
– LED display indicating the current heating level.
– You can choose between 2 heating power levels.
– With built-in timer for up to 25 hours.

code	V	W	mm	€
272435	230	2000	150x262x(H)1109	**302,00**

272435

HENDI

PATIO HEATER

Protective cover
– to be ordered
separately
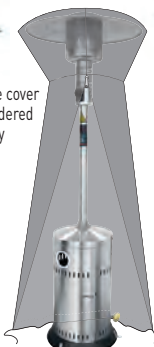
144916

Easy to transport thanks to
its 2 wheels

Height-
adjustable heater
- model 272701

Including electronic ignition,
gas hose and pressure
regulator

272602

272701

PATIO HEATER
– Lamp for restaurant terraces.
– It can accommodate a 12 ˝gas cylinder with 11 kg capacity.
– Easy to transport thanks to its 2 wheels.
– Including electronic ignition, gas hose and pressure regulator.
– With anti-tilt protection.
– Weight: 18,8 kg.

code	kW[HS]	mm	€
272602	12.5	ø770x(H)2200	**334,00**
144916	Protective cover	ø790x(H)2220	**29,00**

PATIO HEATER - RETRACTABLE
– Suitable for propane or butane gas.
– Easy to transport thanks to the 2 wheels.
– Retractable shaft to facilitate transport and storage.
– Including electronic ignition, gas hose and pressure regulator.
– With anti-tilt protection.
– Retractable to (H)160 cm for storage and transport purposes.
– Weight: 16,5 kg.

code	kW[HS]	mm	€
272701	12.5	ø770x(H)1580	**361,00**
144916	Protective cover	ø790x(H)2220	**29,00**

BARBECUES & HEATERS

HENDI

Prices net of VAT

Protective cover
– to be ordered
separately

144909

272404

Protective cover
– to be ordered
separately
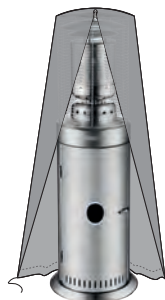
144954

272411

PATIO HEATER PYRAMID
– Heating with a real flame in a glass tube, improves ambiance.
– Aluminium structure with black metal side panels and quartz glass tube.
– Gas tank fits in the base.
– Includes electronic ignition, gas hose and pressure regulator.
– With anti-tilt protection.
– Suitable for propane or butane gas.
– Weight: 22,6 kg.

code	kW[HS]	mm	€
272404	11.2	500x500x(H)2220	**556,00**
144909	Protective cover	480x480x(H)2220	**29,00**

LOUNGE HEATER
– Suitable for propane or butane gas, max. 15 liter gas bottles.
– Compact design with hinged door for easily replacing the gas bottle.
– With tilt switch, flame failure device and flame guard for enhanced safety.
– Including electronic ignition, gas hose and pressure regulator.
– Easy to transport thanks to the 2 wheels.
– Weight: 14 kg.

code	kW[HS]	mm	€
272411	8.5	ø556x(H)1430	**445,00**
144954	Protective cover	ø580x(H)1460	**23,00**

GENERAL INFORMATION

CE HACCP compliant

HENDI

LEGEND OF THE ICONS USED IN THIS CATALOGUE

Energy saving product

HACCP compliant

NEW New product

For indoor and outdoor use

For indoor use only

For outdoor use only

Suitable for gas stoves

Suitable for gas stoves only

Suitable for electric stoves

Suitable for ceramic stoves

Suitable for induction stoves

Not suitable for induction stoves

Microwave proof

Not microwave proof

Diswasher proof

Not diswasher proof

Suitable for use in ovens

Stackable

Food Contact compliant

Not Food Contact compliant

Cooling

Self-assembly

Temperature resistance

Temperature resistance range

Aluminium

Aluminium casting

Stainless steel

Stainless steel 18/0

Stainless steel 18/8

Stainless steel 18/10

German steel X50CrMoV15

Carbon steel

Tin plated

Chrome plated

Nickel plated

Polyethylene

HDPE High density polyethylene

LDPE Low density polyethylene

PP Polypropylene

EPC Expanded Polypropylene

PC Polycarbonate

ABS ABS plastic

POM POM plastic

PA Polyamide

SAN SAN plastic

PBT Hard polymer heat resistant

SIL Silicone

PMMA Plexiglas

BPA BPA free – no Bisphenol A

FG Fiberglass

M Melamine

Porcelain

Non slip

Magnetic

HENDI

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www: masoprofit.cz

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25219 Chrášťany
Czech Republic
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GASTROART CZ, spol. s r.o.
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Blazek Gastro, s.r.o.
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email: office@marccrab.cz
www: marccrab.cz

NS Servis s.r.o.
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620 00 Brno
Czech Republic
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email: info@nsservis.cz
www: nsservis.eu

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Czech Republic
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www: gastronovotny.cz

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www: farwell.ee

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www: kylmakeskus.ee

Kohv on kunst OÜ
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Estonia
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email: info@seadmed.ee
www: seadmed.ee

OÜ Alledem
adress: Kaevuri 1
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Estonia
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email: olga@alledem.ee
www: suurköögid.ee

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email: mail@sisustuseskpert.ee
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Cider Mill OU
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80010 Parnu
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email: info@cidermill.eu
www: cidermill.eu

Bramasole OÜ
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www: dika.ge

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www: sangaida.lt

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email: tangutas@tangutas.lt
www: tangutas.lt

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www: zana.lt

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email: sanitex@sanitex.eu
www: sanitex.eu

UAB ARVITRA BALTIC
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www: arvitra.lt

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email: egle@scobiemcintosh.lt
www: scobiemcintosh.lt

UAB "Baltic food technologies"
adress: Veiveriu g. 150
LT-46391 Kaunas
Lithuania
phone: 37 068 265 500
email: zilvinas@balticfoodtech.lt
www: balticfoodtech.lt

UAB "SPECUS" SISTEMOS
adress: Šeimyniškiu g. 23-101
LT-09236 Vilniaus
Lithuania
phone: 37 052 740 387
email: info@specus.lt
www: specus.lt

UAB Dayton
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LT-02244 Vilnius
Lithuania
phone: 37 052 661 000
email: info@daytongroup.lt
www: daytongroup.lt

SLOVAKIA

B-Commerce s.r.o.
adress: Duklianska 16
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Slovakia
phone: 54 202 89 50
email: info@gastrokuchyne.sk
www: gastrokuchyne.sk

GastroRex s.r.o.
adress: Mlynske Luhy 80
82105 Bratislava
Slovakia
phone: 421 911 312 036
email: buyer@gastrorex.sk
www: gastrorex.sk

CORA GASTRO s.r.o
adress: Traktorova 1
058 01 Poprad
Slovakia
phone: 421 52 7724 340
email: kuka.lubomir@cora-gastro.sk
www: cora-gastro.sk

RM Gastro - JAZ s.r.o.
adress: Rybarska 1
91501 Nove Mesto nad
Vahom, Slovakia
phone: 421 327 716 379
email: obchod@jaz.sk
www: jaz.sk

EUROGASTROP, s.r.o.
adress: Cergovska 7002/10
080 01 Presov
Slovakia
phone: 421 908 980 093
email: pribula@eurogastrop.sk
www: eurogastrop.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

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Slovakia
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www: eko-servis.sk

A-Z Gastro s.r.o.
adress: Tatranská 10
974 01 Banská Bystrica
Slovakia
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