HENDI

Tools for Chefs

Catalogue 2024 2025

HENDI

Tools for Chefs

Professional Tools for Chefs

Catalogue **2024|2025**

September 2024

HENDI
Your needs - our tools

Choose the best-in-class #toolsforchefs!

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

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

HENDI

HENDI
Tools for Chefs

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Poland

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Romania

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Spain

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Where Zeeland's Sea meets pure Italian delights

Le Pristine Antwerp is one of 3 global Le Pristine restaurants based on the concept created by the Sergio Herman Group. Chris Blom, Sergio's protégé, has been recognized as the ideal kitchen leader, and shares the kitchen with Gianluca Vetrugno and a dedicated team. The menu, developed by Chris, showcases a groundbreaking concept of New Italian Cuisine, blending Italian flavours with Sergio's deep-rooted Zeeland heritage.

There are not many certainties in life. However, for Chris, a career as a chef became one of them. A stone's throw from HENDI's Dutch headquarters is the Oude Politiebureau, where Chris took his first steps on his culinary journey. "I was born in Bennekom and wanted to work in a kitchen, so I applied to the Oude Politiebureau, known for its culinary refinement. My dream to be a cook was confirmed there, leading me to culinary school. In my final year I was keen to arrange an internship at a Michelin-starred restaurant. After sending numerous letters, Sergio Herman was

the only one to offer me an internship." It was the start of a loyal relationship. What Chris didn't know was that this was to be the turning point in his culinary career.

After travelling the world from Australia to Asia, and working at Restaurant André in Singapore, Sérgio Herman invited him to join Le Pristine Antwerp. Chris didn't hesitate to take up the challenge. Now a prominent figure in the culinary world, he leads Le Pristine as Head Chef and is committed to maintaining the Michelin star, which was awarded in 2021, year after year. Despite the challenges posed by the Covid pandemic, Chris's resilient and down-to-earth approach helped overcome the difficulties the pandemic brought as the restaurant was ready to open its doors in July 2020. Now a father of two young boys, Chris is more committed than ever to working with his team to secure Le Pristine's place among the world's finest restaurants.

reddot winner 2024

HENDI UNIQ collection wins prestigious Red Dot Award 2024

It's with great pride that we announce our innovative UNIQ collection of chafing dishes and soup kettles, designed by Robert Bronwasser, has received the esteemed Red Dot Award 2024 for Product Design in the category of catering appliances. For over 60 years, the Red Dot Awards have recognized excellence in product design, innovation, and functionality. Our award-winning products have set a new benchmark in the catering industry, showcasing how it's possible to create UNIQue buffet presentations.

Developed in close collaboration between HENDI and the talented Dutch designer Robert Bronwasser, the UNIQ line not only offers an enhanced dining experience but also contributes to sustainable practices in the hospitality industry. The jury praised

UNIQ as an energy-efficient alternative to traditional heat-retaining containers, perfectly meeting the needs of the catering industry and highlighting its exceptional design and practical benefits. This recognition underlines our commitment to delivering cutting-edge, high-quality products that meet the evolving needs of the Horeca industry.

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Meet HENDI Profi, Kitchen and Budget Line

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

PROFI LINE

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

KITCHEN LINE

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

BUDGET LINE

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

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

Always up-to-date!

Our catalogue is also available online with nice features like:

+ powerful search tool
+ easy navigation
+ fast sharing.

But most important of all, **up-to-date prices.**
Scan the QR-code and bookmark the page.

WELCOME TO HENDI'S DIGITAL CATALOGUE

INTUITIVE/ FUNCTIONAL/ ECOLOGICAL

+ EASY TO NAVIGATE

+ CLICK THE REGISTER TO GO TO THE CHAPTER

FOOOD PROCESSING

+ EASY AND POWERFUL SEARCH FUNCTION

+ MORE INFO ABOUT THE PRODUCT / PICTURES / VIDEOS

SEE MORE

See movie

+ CREATE YOUR OWN CATALOGUE

Create your own catalogue

+ SHARE WITH A CLICK

HENDI

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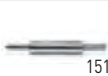
Selection of new products for 2024

Cast iron pot
page 39

Cast iron
grill pan
page 38

Japanese
sharpening stone
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Egg container
HENDI OVOBOX 120
page 60

Wood fibre cutting
board
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Knife set – 4-piece
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Mixing bowl
with silicone base
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Japanese mandoline
HENDI Shōgun 将軍
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HENDI

Digital thermometer with foldable probe
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Double timer
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Flour sifter
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Single pastry guitar
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Deep fryer XL with drain tap HENDI GOLIATH
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Cordless Stick blender Smart Pressure
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Flexible heat lamp
page 199

HENDI

Selection of new products for 2024

Set: Induction cooker 3500W + saucepan + frying pan
page 204

Set: Bain-marie HENDI RANGER + 3x GN 1/3 with lid
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Sous-vide cooking balls – 500 pcs
page 227

Griddles Kitchen Line
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Toaster 4-slice
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Immersion circulator for sous vide cooking HENDI MASTERVIDE
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Convection steam oven Touch 5 x GN 2/3
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GN 1/1 aluminum trays with non-stick coating CONVECTOMAT
page 273

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Pizza cutter
heavy-duty
HENDI Pizzer
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Ash shovel
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Pizza plate Recipe
Collection Brick Red
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Pizza dough
box GN1/1
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Ice cube maker
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arktic

Dry aging cabinet
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Selection of new products for 2024

Milk jug with measure
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Bread display basket
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Decorative olive wood bowl
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Citrus squeezer
page 447

Ashtray with funnel
page 383
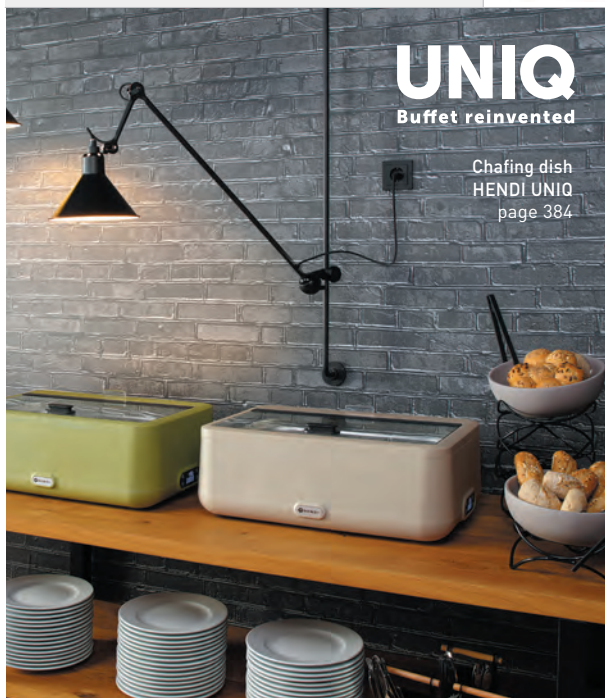
UNIQ
Buffet reinvented

Chafing dish HENDI UNIQ
page 384

BAR UP
BARWARE

Bar blade
page 426

BAR UP
BARWARE

French corkscrew
page 427

HENDI

BAR**UP**
BARWARE

Vacuum wine
saver
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BAR**UP**
BARWARE

Hawthorne
strainer
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Glass
washer
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Citrus juicer
electric
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Bar blender
digital
page 451

BAR**UP**
BARWARE

Barkit in tube
page 439

Water dispenser
page 471

Xantos Black
Gas grill
page 538

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Handles
don't get hot

Steam release
holes

PAN SERIES PROFI LINE

– Thick sandwich bottom (stainless steel/aluminium/
stainless steel) combines the heat spreading proper-
ties 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.

831403

831007

Watch the video

Sandwich type bottom
formed by special
impact bonding

830055

STEW PAN HIGH - WITH LID

code	liters	wall (mm)	mm
832004	3	0.7	ø160x(H)150
832202	6	0.7	ø200x(H)190
832400	10	0.7	ø240x(H)220
832509	16	0.7	ø280x(H)260
832608	24	0.8	ø320x(H)300
832707	37	1	ø360x(H)360
832806	50	1	ø400x(H)400
832929	70	1	ø450x(H)450
833025	95	1	ø500x(H)500

stainless steel

aluminium 5 mm

stainless steel,
min. 0,5 mm
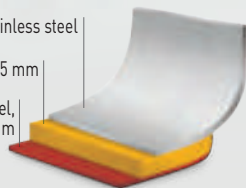
STEW PAN MIDDLE - WITH LID

code	liters	wall (mm)	mm
831007	2	0.7	ø160x(H)110
831205	4	0.7	ø200x(H)130
831403	7	0.7	ø240x(H)150
831502	10	0.7	ø280x(H)170
831601	15	0.8	ø320x(H)190
831700	23.5	1	ø360x(H)230

STEW PAN LOW - WITH LID

code	liters	wall (mm)	mm
830000	1.5	0.7	ø160x(H)75
830208	2.8	0.7	ø200x(H)90
830406	4.8	0.7	ø240x(H)105
830505	7.5	0.7	ø280x(H)120
830604	12	0.8	ø320x(H)150

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18/10 stainless steel

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

code	liters	mm
833506	1.5	160x160x(H)230

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

code	liters	wall (mm)	mm
830055	1.5	0.7	ø160x(H)75
830048	1	0.7	ø140x(H)70
830154	2	0.7	ø180x(H)80
830253	3	0.7	ø200x(H)90

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
830376	1.5	0.7	ø200x(H)60

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

code	wall (mm)	mm
835432	0.7	ø240x(H)45
835531	0.7	ø280x(H)50
835630	0.7	ø320x(H)55

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
835401	0.7	ø240x(H)45
835609	0.7	ø320x(H)55

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

code	mm
839997	255x255x(H)25

833506

With extra hook to support while draining

830048

830352

835432

835401

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.

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

stainless steel
aluminium
stainless steel 18/0
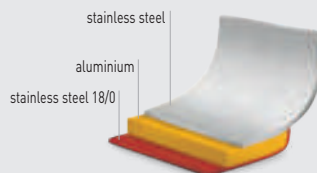
837306

STEW PAN HIGH – WITH LID

code	liters	wall (mm)	mm
837108	2.8	0.6	ø160x(H)140
837207	5	0.6	ø200x(H)160
837306	9	0.7	ø240x(H)200
837405	13.5	0.7	ø280x(H)220
837603	21	0.8	ø320x(H)270

836309

STEW PAN (MEDIUM) – WITH LID

code	liters	wall (mm)	mm
836101	1.9	0.6	ø160x(H)95
836200	3.5	0.6	ø200x(H)115
836309	6	0.6	ø240x(H)135
836408	9.5	0.7	ø280x(H)155
836507	15	0.8	ø320x(H)190

836026

STEW PAN LOW - WITH LID

code	liters	wall (mm)	mm
836002	1.5	0.6	ø160x(H)75
836019	2.9	0.6	ø200x(H)95
836026	4.9	0.6	ø240x(H)110
836033	7.3	0.7	ø280x(H)120
836040	12	0.8	ø320x(H)150

Watch the video

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LIDS FOR STEW PANS

code	mm
837818	ø160
837825	ø200
837832	ø240
837849	ø280
837856	ø320

STEW PAN HIGH - WITHOUT LID

code	liters	mm
837757	2.8	ø160x(H)140
837764	5	ø200x(H)160
837771	9	ø240x(H)200
837788	13.5	ø280x(H)220
837795	21	ø320x(H)270

STEW PAN MIDDLE - WITHOUT LID

code	liters	mm
837696	1.9	ø160x(H)95
837719	3.5	ø200x(H)115
837726	6	ø240x(H)135
837733	9.5	ø280x(H)155
837740	15	ø320x(H)190

STEW PAN LOW - WITHOUT LID

code	liters	mm
837641	1.5	ø160x(H)75
837658	2.9	ø200x(H)95
837665	4.9	ø240x(H)110
837672	7.3	ø280x(H)120
837689	12	ø320x(H)150

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

code	liters	wall (mm)	mm
838105	1.5	0.6	ø160x(H)75
838204	2.9	0.6	ø200x(H)95
838303	4.9	0.6	ø240x(H)110

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

code	liters	wall (mm)	mm
839300	1	0.6	ø160x(H)60
839409	1.7	0.6	ø200x(H)65

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

code	wall (mm)	mm
838501	0.6	ø240x(H)50
838600	0.6	ø280x(H)50
838617	0.7	ø320x(H)50

837832

837771

837726

837665

838105

839409

838501

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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.

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

stainless steel

aluminium 3-4 mm

stainless steel 18/0
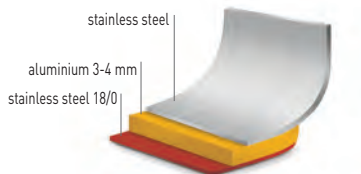
834701

834206

STEW PAN WITH LID

code	liters	wall (mm)	mm
834206	25	0.8	ø345x(H)350
834404	36	1	ø360x(H)360
834701	50	1	ø400x(H)400
834909	71	1	ø450x(H)450
835104	98	1	ø500x(H)500

Sandwich type bottom

Riveted handle

Handles don't get hot

HENDI

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

833032

18/0 stainless steel | ceramic | electro | gas | induction

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

code	liters	mm
833100	5.5	ø162x(H)280

833100

S.S. stainless steel | oven

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

code	mm
508503	310x240x(H)50
508510	385x275x(H)60
508527	430x310x(H)60

508527

HENDI

FRYING PANS DIE-CAST ALUMINIUM ‚TITANIUM PROFESSIONAL'

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

Al aluminium	ceramic	electro	gas	induction	wash

629154

629253

629345

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

Titanium coating: for anti-scretch & anti-abrasion

Mid coating: Whitford® Xylan non-stick

Top coating: Reinforcement of non stick layer and brighten surface

Aluminium pan base   Induction bottom
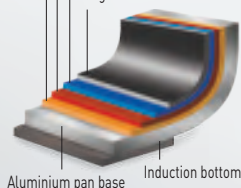
INDUCTION FRYING PAN

code	bottom (mm)	mm
629154	ø190	ø250x(H)50
629253	ø220	ø290x(H)55
629345	ø260	ø330x(H)60

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

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FRYING PANS DIE-CAST ALUMINIUM ‚TITANIUM PROFESSIONAL'

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

Titanium coating: for anti-scretch & anti-abrasion

Mid coating: Whitford® Xylan non-stick

Reinforcement of non stick and bright surface

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

Aluminium pan base
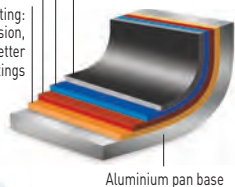
629109

629307

629390

FRYING PAN TITANIUM PROFESSIONAL

code	bottom (mm)	mm
629109	ø180	ø240x(H)55
629307	ø260	ø320x(H)55
629208	ø220	ø280x(H)55
629352	ø300	ø360x(H)55
629390	ø340	ø400x(H)55

839010

629505

WOK TITANIUM PROFESSIONAL

code	bottom (mm)	mm
839010	ø157	ø320x(H)100

SAUTÉ PAN TITANIUM PROFESSIONAL

code	bottom (mm)	mm
629505	ø225	ø280x(H)85

629802

629604

629413

GRILL PAN - RIDGED SURFACE TITANIUM PROFESSIONAL

code	bottom (mm)	mm
629802	ø220	550x290x(H)55

FISH FRYING PAN - OVAL TITANIUM PROFESSIONAL

code	bottom (mm)	mm
629604	ø175	400x275x(H)35

CRÊPES PAN TITANIUM PROFESSIONAL

code	bottom (mm)	mm
629413	ø260	ø320x(H)20

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
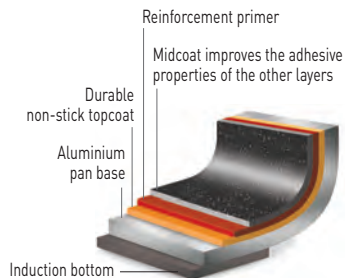
FRYING PAN

code	bottom (mm)	mm
627600	ø140	ø200x(H)40
627617	ø180	ø240x(H)42
627662	ø200	ø260x(H)45
627624	ø220	ø280x(H)50
627631	ø260	ø320x(H)50
627648	ø280	ø360x(H)50
627655	ø300	ø390x(H)50

627631

627600

627648

627747

627686

627716

WOK

code	bottom (mm)	mm
627730	ø210	ø280x(H)75
627747	ø210	ø320x(H)95

CRÊPES PAN

code	bottom (mm)	mm
627679	ø240	ø280x(H)25
627686	ø280	ø320x(H)20

FISH FRYING PAN - OVAL

code	bottom (mm)	mm
627716	ø185	280x400x(H)55

HENDI

Prices net of VAT

FRYING PANS ALUMINUM ‚PLATINUM PROFESSIONAL'

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

Reinforcement primer

Midcoat improves the adhesive properties of the other layers

Durable non-stick topcoat

Aluminium pan base

Induction bottom

621103
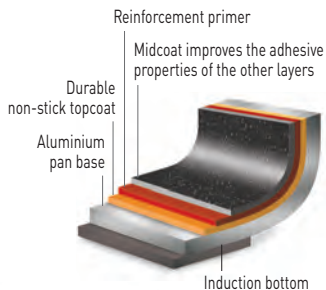
621110

621127

FRYING PAN

code	bottom (mm)	mm
621103	ø140	ø200x(H)44
621110	ø180	ø240x(H)50
621127	ø200	ø260x(H)52
621134	ø200	ø280x(H)52
621158	ø215	ø320x(H)60

PAELLA PAN

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

code	Suitable for Fiesta gas	mm
622100		ø340x(H)40
622308		ø460x(H)40
622407	grill 146002	ø600x(H)40
622605	grill 146804	ø800x(H)50

HENDI

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 |

Watch the video

628614

FRYING PAN

code	bottom (mm)	mm
628638	ø180	ø240x(H)45
628614	ø220	ø280x(H)50
628706	ø240	ø300x(H)50
628621	ø260	ø320x(H)50

628805

CRÊPES PAN

code	bottom (mm)	mm
628805	ø200	ø230x(H)25

BEFORE FIRST USE

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

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

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

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

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

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

HENDI

626825

626832

626849

626856

CAST IRON CASSEROLE ENAMELLED

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

code	liters	mm
626856	0.27	130x100x(H)48
626832	3.7	317x240x(H)105
626849	4.4	365x290x(H)115
626825	6.88	405x255x(H)134

HENDI

NEW

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

code	mm
629314	ø165x(H)35
629321	ø200x(H)40
629338	ø250x(H)40

NEW

CAST IRON GRILL PAN
– Ribbed surface for grilling.
– With a spout for easy pouring out excess oil/fat.
– Handle with a hanging hole.

code	mm
629369	265x265x(H)50

629369

HENDI

NEW

CAST IRON PLATTER WITH WOODEN UNDERLINER AND GRIPPER

– Platter and gripper handle made of cast iron.
– Underliner made of birch wood.
– Oven safe platter.
– The set is not dishwasher safe.

code	mm
629383	280x140x(H)30

629383

NEW

CAST IRON POT

– Complete set with a lid and a handle.
– Handle is ideal for moving and for hanging the pot above fire.
– On 3 legs – traditional design descended from South Africa.
– Capacity: 6 L.

code	mm
629291	ø245x(H)280

629291

NEW

CAST IRON POT

– Complete set with a lid and a handle.
– Handle is ideal for moving and for hanging over fire.
– Capacity: 9 L.

code	mm
629376	ø310x(H)155

629376

HENDI

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.

FRYING PAN

code	thickness (mm)	mm
607060	2.5	ø240x(H)50

607060

MUSSEL & GRAVY PANS

MUSSEL PAN - WITH LID

– Black enamel.
– Flanged stainless steel rim.

code	max. contents in kg.	liters	mm
625002	1	2.5	ø200x(H)190
625057	1.5	3.5	ø220x(H)200
625101	2	5	ø260x(H)210

625057

SOUP & GRAVY PAN - WITH LID

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

code	-	liters	mm
625804	blue	0.5	ø115x(H)95
625705	black	0.65	ø135x(H)110

625804

625705

HENDI

839003

18/8 stainless steel (0.4 mm)
aluminium (1,5 mm)
18/0 stainless steel (0.5 mm)
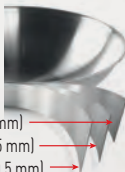
WOK 3-PLY - WITHOUT LID

– 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

622742

622858

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

code	mm
622704	ø100x(H)20
622711	ø120x(H)25
622728	ø150x(H)27
622735	ø200x(H)36
622742	ø240x(H)40

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

code	mm
622810	ø145x(H)40
622827	ø170x(H)40
622834	ø185x(H)43
622841	ø205x(H)57
622858	ø245x(H)70

Gastronorm containers

	GASTRONORM CONTAINER PROFI LINE	GASTRONORM CONTAINER KITCHEN LINE	GASTRONORM CONTAINER BUDGET LINE	GASTRONORM CONTAINER POLYCARBONATE TRANSPARENT
SUITABLE FOR:				
Convection ovens	✔	✔	✔	
Bain-marie system	✔	✔	✔	
Chafing dishes	✔	✔	✔	
Refrigerators	✔	✔	✔	✔
Food storage	✔	✔	✔	✔
Dishwasher cleaning	✔	✔	✔	✔
PROPERTIES:				
For use at temperatures	-40°C / 300°C	-40°C / 300°C	-40°C / 300°C	-40°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)	20–200	20–200	20–200	65–200
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	
	65–150	100–200	65–200	20–65
	✔	✔	✔	
		✔		
	✔			✔
	✔	✔	✔	
	✔	✔	✔	
	✔	✔	✔	✔
	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

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 |

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.

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

300°C
-40°C

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

2/1
801109

code	liters	thickness (mm)	height (mm)
801109	58	0.8	200
801116	43	0.8	150
801123	30	0.8	100
801130	19	0.8	65
801147	11	0.8	40
801154	5.5	0.8	20

1/1
801222

code	liters	thickness (mm)	height (mm)
801208	28	0.8	200
801215	21	0.8	150
801222	14	0.8	100
801239	9	0.8	65
801246	5	0.8	40
801253	2.5	0.8	20

2/3
801307

code	liters	thickness (mm)	height (mm)
801307	18	0.8	200
801314	13	0.8	150
801321	9	0.7	100
801338	5.5	0.7	65
801345	3	0.7	40
801352	1.5	0.7	20

2/4
801840

code	liters	thickness (mm)	height (mm)
801840	8.6	0.7	150
801666	5.8	0.7	100
801857	4	0.7	65
801864	2.5	0.7	40
801871	1.2	0.7	20

1/2
801406

code	liters	thickness (mm)	height (mm)
801406	12.5	0.8	200
801413	9.5	0.7	150
801420	6.5	0.7	100
801437	4	0.7	65
801444	2	0.7	40
801451	1	0.7	20

1/3
801512

code	liters	thickness (mm)	height (mm)
801505	7.8	0.8	200
801512	5.7	0.7	150
801529	4	0.7	100
801536	2.5	0.7	65
801543	1.5	0.7	40
801550	0.8	0.7	20

HENDI

1/4

801635

code	liters	thickness (mm)	height (mm)
801604	5.5	0.8	200
801611	4	0.7	150
801628	2.8	0.7	100
801635	1.8	0.7	65
801642	1.7	0.7	40
801659	0.9	0.7	20

1/6

801727

code	liters	thickness (mm)	height (mm)
801703	3.4	1	200
801710	2.4	0.8	150
801727	1.6	0.7	100
801734	1	0.7	65

1/9

801826

code	liters	thickness (mm)	height (mm)
801826	1	0.7	100
801833	0.6	0.7	65

GASTRONORM CONTAINERS – PERFORATED

– Perforated bottom.
– Perforated sides with a height of 100 mm
  or higher.
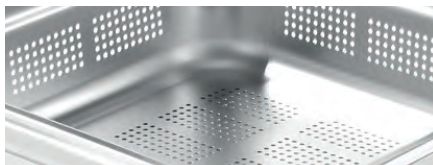
1/1

802236

code	liters	thickness (mm)	height (mm)
802205	28	0.8	200
802212	21	0.8	150
802229	14	0.8	100

– Perforated bottom

code	liters	thickness (mm)	height (mm)
802236	9	0.8	65
802243	5	0.8	40
802168	2.5	0.8	20

2/3

802328

code	liters	thickness (mm)	height (mm)
802328	9	0.7	100

– Perforated bottom

code	liters	thickness (mm)	height (mm)
802335	5.5	0.7	65
802342	3	0.7	40

1/2

802427

code	liters	thickness (mm)	height (mm)
802427	6.5	0.7	100

– Perforated bottom

code	liters	thickness (mm)	height (mm)
802434	4	0.7	65
802441	2	0.7	40

1/3

802526

code	liters	thickness (mm)	height (mm)
802502	7.8	0.7	200
802519	5.7	0.7	150
802526	4	0.7	100

– Perforated bottom

code	liters	thickness (mm)	height (mm)
802533	2.5	0.7	65
802540	1.2	0.7	40

HENDI

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
804117	0.7	GN 2/3	354x325
804179	0.8	GN 2/4	530x162
804124	0.7	GN 1/2	265x325
804131	0.7	GN 1/3	325x176
804148	0.7	GN 1/4	265x162
804155	0.7	GN 1/6	176x162
804162	0.7	GN 1/9	176x108

804100

LID FOR GN CONTAINERS WITH SPOON RECESS

With spoon recess

– Fits on HENDI Profi Line and
  Polycarbonate GN containers.

code	thickness [mm]	GN	mm
805138	0.7	GN 1/3	325x176
805107	0.7	GN 1/1	530x325
805114	0.7	GN 2/3	354x325
805121	0.7	GN 1/2	265x325
805145	0.7	GN 1/4	265x162
805152	0.7	GN 1/6	176x162

805114

LID FOR GN CONTAINERS WITH SILICONE RIM

802601

– 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
802618	GN 2/3	354x325
802625	GN 1/2	265x325
802632	GN 1/3	325x176
802649	GN 1/4	265x162
802656	GN 1/6	176x162

LID FOR GN CONTAINERS WITH SOUS VIDE STICK RECESS

864210

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

code	GN	mm
864210	GN 1/2	265x325
864203	GN 1/1	530x325

GASTRONORM CONTAINER ENAMELLED

890257

code	GN	mm
890257	GN 1/1	530x325x(H)20
890240	GN 1/1	530x325x(H)40
890233	GN 1/1	530x325x(H)60

GASTRONORM CONTAINER ENAMELLED GN 2/3

890349

code	GN	mm
890356	GN 2/3	345x325x(H)20
890349	GN 2/3	345x325x(H)40

CONTAINER WITH NON-STICK COATING

805541

code	GN	mm
805558	GN 1/1	530x325x(H)20
805541	GN 1/1	530x325x(H)40
805534	GN 1/1	530x325x(H)65

GASTRONORM TRAY PROFI LINE

809242

code	GN	mm
809259	GN 1/1	530x325x(H)20
809242	GN 1/1	530x325x(H)40

GASTRONORM TRAY PROFI LINE GN 2/1

809150

code	GN	mm
809150	GN 2/1	650x530x(H)20

HENDI
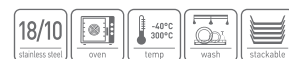
GASTRONORM CONTAINERS KITCHEN LINE

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

S.S. stainless steel	−40°C 300°C temp	wash	stackable

300°C
-40°C

Extra strong due to reinforced corners

For use at temperatures -40°C / 300°C

Corrosion-resistant (when used properly)

Thickness 0,6-0,7 mm

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

1/1
806142

code	liters	thickness (mm)	height (mm)
806159	28	0.7	200
806142	21	0.7	150
806135	14	0.6	100
806128	9	0.6	65
806111	5	0.6	40
806104	2.5	0.6	20

2/3
806241

code	liters	thickness (mm)	height (mm)
806258	15.5	0.7	200
806241	13	0.7	150
806234	9	0.6	100
806227	5.5	0.6	65
806210	3	0.6	40
806203	1.5	0.6	20

1/2
806340

code	liters	thickness (mm)	height (mm)
806357	12.5	0.7	200
806340	9.5	0.7	150
806333	6.5	0.6	100
806326	4	0.6	65
806319	2	0.6	40
806302	1	0.6	20

1/3
806449

code	liters	thickness (mm)	height (mm)
806449	5.7	0.7	150
806456	7.8	0.7	200
806432	4	0.6	100
806425	2.5	0.6	65
806418	1.5	0.6	40
806401	0.6	0.6	20

1/4
806548

code	liters	thickness (mm)	height (mm)
806555	5.5	0.7	200
806548	4	0.7	150
806531	2.8	0.6	100
806524	1.8	0.6	65

1/6
806647

code	liters	thickness (mm)	height (mm)
806654	3.4	0.7	200
806647	2.4	0.7	150
806630	1.6	0.6	100
806623	1	0.6	65

1/9
806739

code	liters	thickness (mm)	height (mm)
806739	1	0.7	100
806722	0.6	0.6	65

HENDI

806197

808153

808108

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

PERFORATED DRIP SHELF FOR GN CONTAINERS

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

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
808153	GN 1/1	530x22x(H)10

GASTRONORM CONTAINERS KITCHEN LINE – PERFORATED

1/1

807132

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

code	liters	thickness (mm)	height (mm)
807132	14	0.6	100
807125	9	0.6	65

– Perforated bottom.

code	liters	thickness (mm)	height (mm)
807118	5	0.6	40

2/3

807224

– Perforation diameter 3 mm.
– Perforated bottom.

code	liters	thickness (mm)	height (mm)
807224	5.5	0.6	65

1/2

807330

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

code	liters	thickness (mm)	height (mm)
807330	6.5	0.6	100

– Perforated bottom.

code	liters	thickness (mm)	height (mm)
807323	4	0.6	65

806845

806968

LID FOR GN CONTAINERS

code	thickness (mm)	GN	mm
806814	0.7	GN 1/1	530x325
806821	0.7	GN 2/3	354x325
806838	0.7	GN 1/2	265x325
806845	0.7	GN 1/3	325x176
806852	0.7	GN 1/4	265x162
806869	0.7	GN 1/6	176x162
806876	0.7	GN 1/9	176x108

LID FOR GN CONTAINERS WITH SOUP/SAUCE LADLE RECESS

code	thickness (mm)	GN	mm
806913	0.7	GN 1/1	530x325
806920	0.7	GN 2/3	354x325
806937	0.7	GN 1/2	265x325
806944	0.7	GN 1/3	325x176
806951	0.7	GN 1/4	265x162
806968	0.7	GN 1/6	176x162
806975	0.7	GN 1/9	176x108

HENDI

GASTRONORM CONTAINERS BUDGET LINE

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

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

300°C
-40°C

For use at temperatures
-40°C / 300°C

Corrosion-resistant
(when used properly)

Thickness 0,6-0,7 mm

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

1/1 800133

code	liters	height (mm)
800157	28	200
800140	21	150
800133	14	100
800126	9	65
800119	5	40
800102	2.5	20

2/3 800232

code	liters	height (mm)
800225	5.5	65
800249	13	150
800232	9	100
800218	3	40

1/2 800331

code	liters	height (mm)
800355	12.5	200
800348	9.5	150
800331	6.5	100
800324	4	65
800317	2	40
800300	1	20

1/3 800430

code	liters	height (mm)
800454	7.8	200
800447	5.7	150
800430	4	100
800423	2.5	65
800416	1.5	40
800409	0.8	20

1/4 800539

code	liters	height (mm)
800553	5.5	200
800546	4	150
800539	2.8	100
800522	1.8	65

1/6 800638

code	liters	height (mm)
800652	3.4	200
800645	2.4	150
800638	1.6	100
800621	1	65

1/9 800737

code	liters	height (mm)
800737	1	100
800720	0.6	65

HENDI

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
558140	GN 1/4	270x165
558157	GN 1/3	330x180

LID FOR GN CONTAINERS WITH SILICONE RIM

– With silicone rim for airtight sealing.
– The airtight cover structure helps keep food fresh and avoid
  leaking during transportation.
– Fits on Gastronorm container Kitchen & Budget Line

code	GN	mm
807637	GN 1/3	325x176
807606	GN 1/1	530x325
807613	GN 2/3	354x325
807620	GN 1/2	265x325
807651	GN 1/6	176x162
807644	GN 1/4	265x162

GASTRONORM CONTAINERS BUDGET LINE WITH HANDLES

1/1
817148

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

2/3
817247

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

1/2
817346

code	liters	height (mm)
817353	12.5	200
817346	9.5	150

1/3
817445

code	liters	height (mm)
817452	7.8	200
817445	5.7	150

817810

LID FOR GN CONTAINERS

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

HENDI

51

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.

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

110°C
-40°C

For use at temperatures
-40°C / 110°C

Gradated

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
862209

code	liters	height (mm)
862216	21	150
862223	14	100
862209	9	65

1/2
862421

code	liters	height (mm)
862407	12.5	200
862414	9.5	150
862421	6.5	100
862438	4	65

1/3
862513

code	liters	height (mm)
862506	7.8	200
862513	5.7	150
862520	4	100
862537	2.5	65

1/4
862629

code	liters	height (mm)
862612	4	150
862629	2.8	100
862636	1.8	65

1/6
862711

code	liters	height (mm)
862704	3.4	200
862711	2.4	150
862728	1.6	100
862735	1	65

1/9
862827

code	liters	height (mm)
862827	1	100

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

code	GN	mm
804100	GN 1/1	530x325
804117	GN 2/3	354x325
804179	GN 2/4	530x162
804124	GN 1/2	265x325
804131	GN 1/3	325x176
804148	GN 1/4	265x162
804155	GN 1/6	176x162
804162	GN 1/9	176x108

LID FOR GN CONTAINERS
BLACK POLYCARBONATE

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

862902

804100

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

temp -40°C 110°C

wash

stackable

110°C
-40°C

For use at temperatures
-40°C / 110°C

Gradated

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

1/1
862285

code	liters	height (mm)
862285	9	65

1/2
862476

code	liters	height (mm)
862483	4	65
862476	6.5	100

1/3
862575

code	liters	height (mm)
862568	5.7	150
862575	4	100
862582	2.5	65

1/4
862674

code	liters	height (mm)
862674	2.8	100
862681	1.8	65

1/6
862773

code	liters	height (mm)
862766	2.4	150
862773	1.6	100
862780	1	65

LID FOR GN CONTAINERS WITH SPOON RECESS

– Fits on HENDI Profi Line and Polycarbonate GN containers.

With spoon recess

805114

862964

code	GN	mm
805138	GN 1/3	325x176
805107	GN 1/1	530x325
805114	GN 2/3	354x325
805121	GN 1/2	265x325
805145	GN 1/4	265x162
805152	GN 1/6	176x162
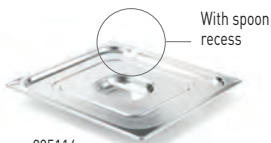
LID FOR GN CONTAINERS WHITE POLYCARBONATE

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

HENDI

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

110°C
-40°C

For use at temperatures
-40°C / 110°C

Gradated

2/1

861196

code	liters	height (mm)
861196	58	200

1/1

861202

code	liters	height (mm)
861202	24	200
861219	21	150
861226	14	100
861233	9	65

1/2

861424

code	liters	height (mm)
861400	12.5	200
861417	9.5	150
861424	6.5	100
861431	4	65

1/3

861523

code	liters	height (mm)
861509	7.8	200
861516	5.7	150
861523	4	100
861530	2.5	65

1/4

861622

code	liters	height (mm)
861608	5.5	200
861615	4	150
861622	2.8	100
861639	1.8	65

1/6

861721

code	liters	height (mm)
861707	3.4	200
861714	2.4	150
861721	1.6	100
861738	1	65

1/9

861820

code	liters	height (mm)
861820	1	100
861837	0.6	65

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

868522

PERFORATED DRIP SHELF FOR GN CONTAINERS POLYCARBONATE

code	GN	mm
868522	GN 1/1	467x263
868546	GN 1/2	265x206
868553	GN 1/3	266x116
868577	GN 1/6	118x106

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
864203	GN 1/1	530x325

HENDI

GASTRONORM CONTAINERS POLYPROPYLENE

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

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

80°C
-40°C

For use at temperatures -40°C / 80°C

Gradated

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 — 880012

code	liters	height (mm)
880005	28	200
880012	21	150
880029	14	100

1/2 — 880111

code	liters	height (mm)
880104	12.5	200
880111	9.5	150
880128	6.5	100

1/3 — 880210

code	liters	height (mm)
880203	7.8	200
880210	5.7	150
880227	4	100

1/4 — 880319

code	liters	height (mm)
880302	5.5	200
880319	4	150
880326	2.8	100

1/6 — 880418

code	liters	height (mm)
880401	3.4	200
880418	2.4	150
880425	1.6	100

1/9 — 880524

code	liters	height (mm)
880524	1	100

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
880616	GN 1/2	325x265
880623	GN 1/3	325x176
880630	GN 1/4	265x162
880647	GN 1/6	176x162
880654	GN 1/9	176x108

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 Polypropylene

code	GN	mm
881828	GN 1/3	325x176
881804	GN 1/1	530x325
881811	GN 1/2	325x265
881835	GN 1/4	265x162
881842	GN 1/6	176x162
881859	GN 1/9	176x108

HENDI

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

80°C
-40°C

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

1/1

880050

code	liters	height (mm)
880050	28	200
880067	21	150
880074	12	100
880036	9	65

1/2

880159

code	liters	height (mm)
880159	12.5	200
880166	9.5	150
880173	6.5	100

HENDI

1/3

880258

code	liters	height (mm)
880258	7.8	200
880265	5.7	150
880272	4	100
880289	2.5	65

1/4

880371

code	liters	height (mm)
880357	5.5	200
880364	4	150
880371	2.8	100
880388	1.8	65

1/6

880456

code	liters	height (mm)
880456	3.4	200
880463	2.4	150
880470	1.6	100
880487	1	65

1/9

880555

code	liters	height (mm)
880555	0.9	100
880562	0.6	65

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

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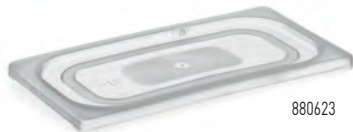
880623

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

code	packed per
871546	2

871546

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

code	colour	packed per
880661	Red	12
880678	Green	12
880685	Yellow	12
880692	Blue	12
880869	Purple	12

880869

880678

880661

880685

880692

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.

80°C
-40°C

PP
polypropylene

-40°C
80°C
temp

wash

stackable

1/1
880050

code	liters	height (mm)
880050	28	200
880067	21	150
880074	12	100
880036	9	65

1/2
880159

code	liters	height (mm)
880159	12.5	200
880166	9.5	150
880173	6.5	100

1/3
880258

code	liters	height (mm)
880258	7.8	200
880265	5.7	150
880272	4	100
880289	2.5	65

1/4
880371

code	liters	height (mm)
880357	5.5	200
880364	4	150
880371	2.8	100
880388	1.8	65

1/6
880456

code	liters	height (mm)
880456	3.4	200
880463	2.4	150
880470	1.6	100
880487	1	65

1/9
880555

code	liters	height (mm)
880555	0.9	100
880562	0.6	65

HENDI

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

code	colour	mm
171882	Purple	(L)250

171882

S.S.
stainless steel

wash

881705

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

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

PP
polypropylene

stackable

842775

PP
polypropylene

S.S.
stainless steel

HACCP
compliant

wash

COOK'S KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
842676	2.5	180	320
842775	2.5	240	385

842478

CARVING KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
842478	2.5	150	280

PP
polypropylene

S.S.
stainless steel

HACCP
compliant

wash

842270

842171

UNIVERSAL KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
842270	1.2	90	190
842171	1.2	100	205

PP
polypropylene

S.S.
stainless steel

HACCP
compliant

wash

826164

826065

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

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

HDPE
polyethylene

HACCP
compliant

825570

825662

CUTTING BOARD HACCP
– Both sides suitable for cutting.

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

HDPE
polyethylene

HACCP
compliant

HENDI

EGG CONTAINER HENDI OVOBOX 120

– Intended for safe storage of sterilised eggs in a cold chamber - without the risk of transferring salmonella again onto eggs or into the cold chamber.
– Perfectly transparent container made of polypropylene - the contents of the container are always visible.
– GN 2/3 sized container, suitable for 4 trays filled with eggs.
– The set includes: container, lid, 8 egg trays.
– Trays made of PET, stackable, with profiled cuts on both sides for easy taking off the trays from the container.
– Each tray can hold 30 eggs (5x6 rows) – the whole container can hold 120 eggs in total.
– Temperature resistance: -40°C – +80°C.
– Container and trays are dishwasher safe.
– Additional trays can be purchased separately.
– CAUTION: Eggs must be sterilised before being placed on the trays and in the container to prevent salmonella contamination.
– Place the egg trays alternately in the container, rotating each one 90 degrees from the previous one.

code	liters	mm
870785	18	355x325x(H)200

870785

included

8x

HENDI **OVOBOX 120**
Tools for Chefs

Supplier: *Super Eggs*
Use by: *20 / 6 / 2024*
Batch no.: *45/24*
Operator: *Anna*
Temperature range: *2-8°C*
Sterilization date: *15 / 5 /24*

Max capacity: 120 eggs
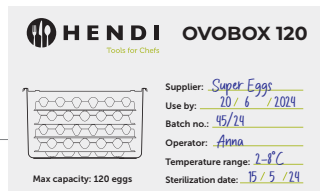
SET OF 4 EGG TRAYS FOR HENDI OVOBOX 120

– Made of PET.
– Each tray can hold 30 eggs (5x6 rows) – the whole set can hold 120 eggs in total.
– Easily stackable.
– Temperature resistance: -40°C – +80°C.
– Dishwasher safe.
– Recommended for use with the HENDI Egg container OVOBOX 120 (code: 870785).
– ATTENTION: before putting eggs onto the trays they must be sterilised to prevent salmonella contamination.

code	mm
870792	291x288x(H)41

870792

HENDI

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HENDI – BE INSPIRED!

Tools for Chefs

page 174

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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

CUTTING BOARD HACCP 600X400

code	colour	mm	thickness (mm)
825600	White	600x400x(H)18	18
825617	Red	600x400x(H)18	18
825624	Blue	600x400x(H)18	18
825631	Green	600x400x(H)18	18
825648	Brown	600x400x(H)18	18
825655	Yellow	600x400x(H)18	18
825662	Purple	600x400x(H)18	18

CUTTING BOARD HACCP 450X300

code	colour	mm	thickness (mm)
825518	White	450x300x(H)13	13
825525	Red	450x300x(H)13	13
825532	Blue	450x300x(H)13	13
825549	Green	450x300x(H)13	13
825556	Brown	450x300x(H)13	13
825563	Yellow	450x300x(H)13	13
825570	Purple	450x300x(H)13	13

VERY HARD POLY-ETHYLENE

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

Side with groove

Smooth side

325

530

265

826034

826133
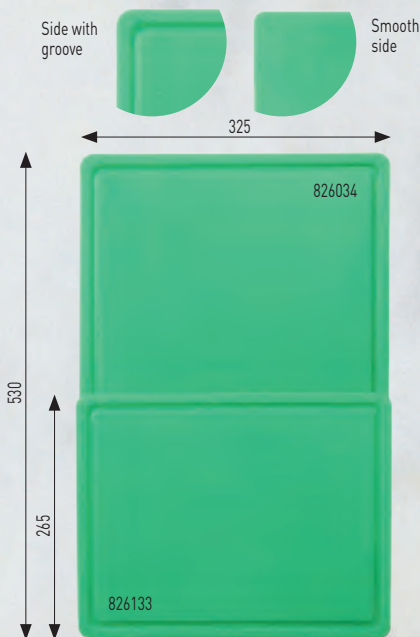
CUTTING BOARD HACCP GASTRONORM 1/1
– One side smooth and other side with groove.

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

CUTTING BOARD HACCP GASTRONORM 1/2
– One side smooth and other side with groove.

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

VERY HARD POLY-ETHYLENE

Groove to prevent leaking

HENDI

325

530

LDPE
polyethylene

food contact
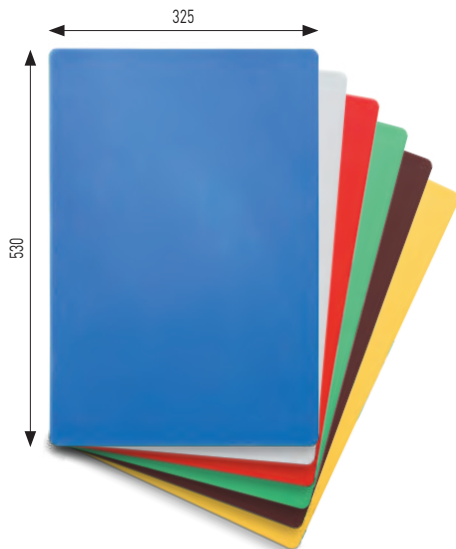
CUTTING BOARD HACCP GN1/1
– Made of LDPE (low-density polyethylene).
– Both sides are smooth and suitable for use.
– Compliant with the HACCP standard.
– Available in 6 colours.

code	colour	mm
826805	White	530x325x(H)10
826812	Red	530x325x(H)10
826850	Yellow	530x325x(H)10
826829	Blue	530x325x(H)10
826836	Green	530x325x(H)10
826843	Brown	530x325x(H)10

LDPE
polyethylene

PP
polypropylene

NEW

825686

SET OF 6 CUTTING BOARDS HACCP WITH RACK
– The set includes:
  – 6 cutting boards made of LDPE (low-density polyethylene),
  – 1 rack made of PP (polypropylene).
– Both sides of each board are smooth and suitable for use.
– Colour-coded boards, compliant with the HACCP standards:
  – blue board recommended for raw fish,
  – white board for dairy products,
  – brown board for cooked meat,
  – red board for raw meat,
  – yellow board for poultry,
  – green board for vegetables and fruit.
– Rack can also be purchased separately (code: 825693).
– Dishwasher safe only in professional dishwashers on a short cycle.

code	mm
825686	450x300x(H)10

PP
polypropylene

NEW

825693

CUTTING BOARD RACK
– Made of PP (polypropylene).
– Holds 6 boards up to 2,6 cm thick.
– Not dishwasher safe.

code	mm
825693	320x230x(H)160

HENDI

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

code	colour	mm	thickness (mm)
826348	White	250x150	10
826478	Black	250x150	10
826355	White	300x200	10
826485	Black	300x200	10

CUTTING BOARD HACCP GASTRONORM 1/2

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

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

Flexible
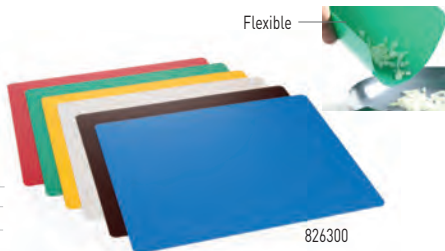
826300

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

code	colour	mm
505724	Brown	300x235x(H)6
505731	Brown	370x275x(H)6
505748	Brown	440x325x(H)6
505755	Black	300x235x(H)6
505762	Black	370x275x(H)6
505779	Black	440x325x(H)6

NEW

505779

505762

505755

505731

HENDI

65

CARVING BOARD
– Solid beech wood.
– Grooved.

code	thickness (mm)	mm
505205	16	390x230

CUTTING BOARD WITH GRIP
– Solid beech wood.

code	thickness (mm)	mm
505106	13	390x160

CUTTING BOARD
– Rubberwood.
– With handles.

code	mm
506905	530x325x(H)45
506912	265x325x(H)45

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

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

code	mm
826201	303x211x(H)205

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

HENDI

S.S.
stainless steel

TRUFFLE SLICER
– The perfect tool for slicing thin slices of truffle.
– Blade made of stainless steel – 55HRC hardness.
– Blade housing made of stainless steel.
– Slice thickness adjustable with a screw from
  0.2 to 3 mm.

code	mm
229835	220x85

229835

856260

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 of multiple cloves
  at once.
– Can be used for other produce, like ginger.
– Hole diameter: ø3 mm

code	mm
856260	105x50

570715

Al
aluminium

wash

GARLIC PRESS
– Solid construction made from a single
  piece of aluminum.
– CAUTION: Not dishwasher safe.

code	mm
570715	175x30

856123

PP
polypropylene

S.S.
stainless steel

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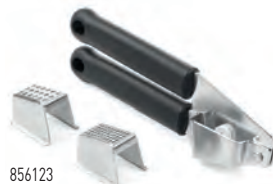
GARLIC PRESS
– Easy to clean.
– Two removable grids.

code	mm
856123	180x25

513750

TAB GRABBER
– Made of satined aluminium.
– Mounted with screws or adhesive - included in the set.

Al
aluminium

code	mm
513736	(L)455
513705	(L)610
513712	(L)915
513743	(L)1015
513750	(L)1220

HENDI

67

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

HENDI

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
844212	2	Cook's knife	3,3	200	335
844250	3	Utility knife	2	150	265
844311	4	Carving knife	2,7	250	380
844304	5	Carving knife	2,6	200	332
844267	6	Boning knife, flexible.	2	150	270
844236	7	Paring knife	1,9	90	195

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

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
781357	2	Nóż kucharski	3.3	150	285
781340	3	Carving knife	3.3	200	330
781371	4	Boning knife	2.8	150	285
781333	5	Bread knife	3.3	210	335
781388	6	Kitchen knife	3.5	125	240

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

HENDI

ERGONOMIC NON SLIP HANDLE

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

Granton indentations for non-stick cutting

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

code			thickness (mm)	blade length (mm)	length (mm)
842201	1	Universal knife	1,2	90	200
842102	2		1,2	100	210
842409	3	Carving knife	2,5	150	290
842607	4	Cook's knife	2,5	180	320
842706	5		2,5	240	380
842904	6	Ham/kebab knife with the granton edge	1,7	350	490

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

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
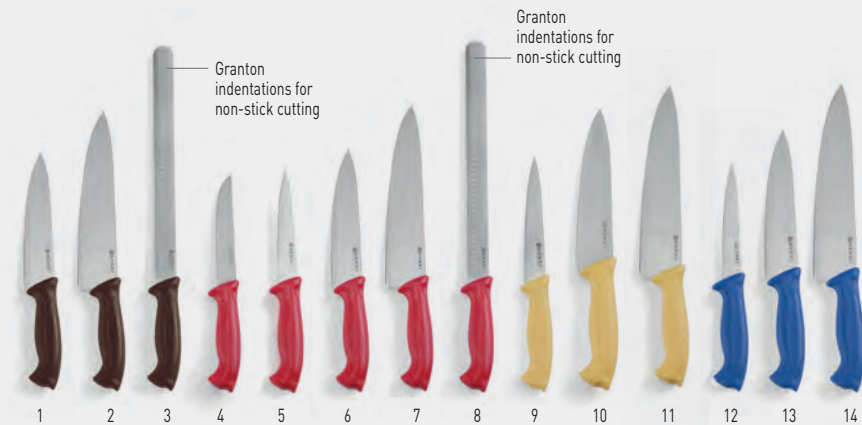
BROWN - COOKED MEAT

code			blade/knife length (mm)	thickness (mm)
842669	1	Cook's knife	180/320	2,5
842799	2	Cook's knife	240/385	2,5
842966	3	Ham/salmon knife with granton edge	350/490	1,7

RED - RAW MEAT

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

YELLOW - POULTRY

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

BLUE - FISH

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

HENDI

ERGONOMIC NON SLIP HANDLE

PP polypropylene   S.S. stainless steel   HACCP compliant   wash

Granton indentations for non-stick cutting

Granton indentations for non-stick cutting

Granton indentations for non-stick cutting

15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

WHITE - CHEESE & BREAD

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

GREEN - FRUITS & VEGETABLES

code			blade/knife length (mm)	model	thickness (mm)
842218	22	Universal knife with granton edge	90/190	short model	1,2
842119	23	Universal knife	100/205	serrated	1,2
842317	24	Universal knife	130/230	long model	1,2
842614	25	Cook's knife	180/320		2,5
842713	26	Cook's knife	240/385		2,5

PURPLE - ALLERGENS

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

HENDI

73

JAPANESE KNIVES

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

code			thickness (mm)	blade length (mm)	length (mm)	
845035	1	Santoku	4	165	295	
845097	2	Deba	3	150	275	N
845028	3	Nakiri	4	180	325	
845059	4	Sashimi	3	210	340	
845042	5	Sashimi	4	240	370	
845127	6	Sashimi	2,5	270	405	N

1   2   3   4   5   6

HENDI

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	thickness (mm)	blade length (mm)	length (mm)
842003	1.2	75	175

842010

PARING KNIVES

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

code	thickness (mm)	blade length (mm)	length (mm)
842010	2.5	90	185

German Steel X50CrMoV15 PP polypropylene food contact **NEW**

UTILITY KNIVES

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

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

842447 842454 842461 842485 842492

PARING KNIFE WITH WOODEN HANDLE

– ˝Made in Germany˝.

S.S. stainless steel wash

code	blade length (mm)	length (mm)
841020	60	165

841020

HENDI

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

NEW

German Steel X50CrMoV15 | PP polypropylene | food contact

code			colour	length (mm)
841129	1		black	158
841532	2	Tourne knife	red	158
841549	3		green	158
841105	4		black	180
841556	5	Paring knife	red	180
841563	6		green	180
841136	7		black	214
841594	8	Tomato knife	red	214
841600	9		green	214

code			colour	length (mm)
841112	10		black	192
841570	11	Paring knife pointed	red	192
841587	12		green	192
841617	13		black	211
841624	14	Utility knife	red	211
841631	15		green	211

HENDI

UNIVERSAL PEELERS

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

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

841501   841518   841525

841471   841488   841495

HORIZONTAL UNIVERSAL PEELER

code	-	blade length (mm)	mm
841501	black	50	(L)110
841518	red	50	(L)110
841525	green	50	(L)110

UNIVERSAL PEELER WITH SERRATED BLADE

code	-	blade length (mm)	mm
841471	black	50	(L)175
841488	red	50	(L)175
841495	green	50	(L)175

841228

841235

SPEED PEELER
– Transverse model.

S.S. stainless steel

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

PEELER
– Pendulum model.

S.S. stainless steel

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

18/0 stainless steel | PP polypropylene | food contact

ASPARAGUS PEELER

– Body made of stainless steel, blades stainless steel.
– Ergonomic grip, fits nicely in the hand for comfortable use.
– Blade shields made of PP (polypropylene) included.
– Dishwasher safe.

code	blade length (mm)	mm
856406	43	200x50x(H)30

856406

HENDI

77

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

HENDI

NEW

KNIFE SET – 4-PIECE

– Made from a single piece of stainless steel 3CR13.
– Solid design and corrosion resistance.
– Durable blade.
– Comfortable shaped handle, for safe use.
– The set includes:
   1 – chef's knife 370 mm.
   2 – chef's knife 330 mm.
   3 – carving knife 330 mm.
   4 – peeler 190 mm.

code
781029

1   2   3   4

HENDI

856291

DECORATION TOOLSET - 6 PCS.

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

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

code	mm
856291	280x100x(H)50

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.

400081

code	mm
400081	255x25x(H)100

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

CHEF PLATING SET, 6 PCS, BLACK

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

400074

code	mm
400074	255x25x(H)100

HENDI

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

856383

6 knives (max. length 400 mm)

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

code	mm
856277	510x50x(H)170

856277

10 knives (max. length 450 mm)

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

code	V	W	mm
281246	230	25	510x160x(H)625

PMMA plexiglas | S.S. stainless steel

281246

499948

| 18/0 stainless steel | 18/10 stainless steel | food contact | user assembly |

HAM HOLDER

– Stand and base made from stainless steel with a satin finish.
– The ham is secured in place with one screw in the ring (ø80mm). The ring allows the ham to be rotated providing easy access to every piece of meat.
– Holding element with a tilting system.
– Distance between the mounting screws: approx. 480 mm.
– Dimensions of the base: 570x215x(H)35 mm.
– Intended for self-assembly (hex key included in the set).

code	mm
499948	595x215x(H)300

HENDI

KNIFE MAGNET WITH HOOKS
– With 2 magnetic strips.

code	-	mm
820209	3 hooks	(L)340
820308	5 hooks	(L)470
820407	6 hooks	(L)620

820209

820308

820407

POULTRY SHEARS
– High carbon steel.
– Softgrip.

code	mm
856314	(L)240

856314
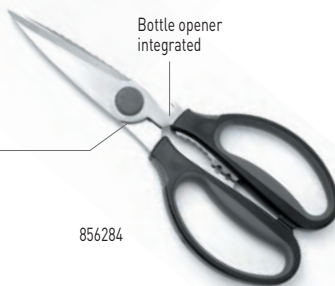
PP polypropylene   S.S. stainless steel

Bottle opener integrated

856307

856284

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

code	mm
856307	(L)200

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

code	mm
856284	(L)225

HENDI

556641

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 circular cut resistance, grade C straight cut resistance.
– Level 3 abrasion resistance.

code	packed per
556641	2

556665

CUT RESISTANT GLOVES, CERTIFIED
– Consists of 2 gloves, a HPPE inner glove and the chain mail outer glove.
– Outer glove made of stainless steel, durable, cut resistant and food contact approved.
– Soft and comfortable HPPE inner glove.
– Suitable for right and left hand use.
– Grade F straight cut resistance.

code	-	mm
556672	Large	(L)330
556665	Medium	(L)305

POM
POM plastic

S.S.
stainless steel

781913

OYSTER KNIFE ROUND

code	thickness (mm)	blade length (mm)	length (mm)
781913	2.3	60	170

PP
polypropylene

S.S.
stainless steel

781920

OYSTER KNIFE STRAIGHT

code	thickness (mm)	blade length (mm)	length (mm)
781920	1.6	60	160

HENDI

S.S. stainless steel | wash

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

code	mm
690000	250x115x(H)550

690000

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

856161

PP polypropylene | S.S. stainless steel | wash

CAN OPENER

code	mm
856116	(L)180

856116

HENDI

85

Watch the video

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

code	V	W	mm
224403	230	50	295x110x(H)110
224410	Sand paper – grit 320		50x200
229828	Sand paper – grit 1000		50x200

820612

CERAMIC crossed electroplated rods for ceramic knives	COARSE carbide sharpener for a precision edge every time	FINE crossed ceramic rods for professional grade edge honing

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

code	mm
820612	200x46x(H)75

NEW MODEL

820605

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

code	mm
820605	140x15x(H)65

HENDI

NANIWA®

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.

code	mm
820667	185x65x(H)30
820674	185x65x(H)30

820667

820674

MADE IN JAPAN
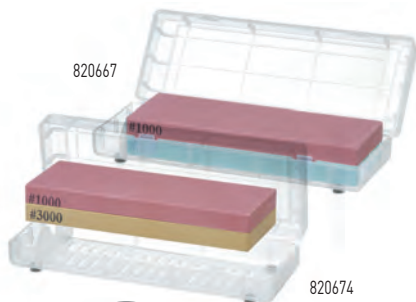
NEW

JAPANESE SHARPENING STONE
– The double-sided stone consists of 2 plates with different grit sizes: 220/1000.
– Purpose of stone grits:
  - 220: blade edge grinding and regeneration,
  - 1000: basic blade sharpening.
– Before use wet the stone with water.

code	mm
845134	180x50x(H)40

845134

570104

Al aluminium / wash

EGG SLICER – RECTANGULAR

code	mm
570104	130x85x(H)30

570012

Al aluminium / wash

EGG SLICER – OVAL

code	mm
570012	120x115x(H)35

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

code	mm
570906	150x160x(H)45

570906

HENDI

87

Watch the video

LEMON ZESTER

code	mm
856031	(L)155

GRAPEFRUIT KNIFE

code	blade length (mm)	length (mm)
856185	100	210

VEGETABLE CORER

code	blade length (mm)	length (mm)
856086	110	220

CITRUS PEELER

code	mm
856055	(L)175

MELON SCOOP OVAL

code	ø	length (mm)
856017	ø26	(L)160

MELON SCOOP SERRATED

code	ø	length (mm)
856024	ø22	(L)150

MELON SCOOP DOUBLE

code	-	mm
856000	ø 22-25 mm	(L)165

CHANNEL KNIFE

code	mm
856048	(L)155

APPLE CORER

code	ø	length (mm)
856079	ø20	(L)215

DOUGH CUTTER SERRATED BLADE

code	ø	length (mm)
856154	ø60	(L)188

BUTTER CURLER
– Serrated.

code	mm
856192	(L)190

SPREADER - SERRATED

code	blade length (mm)	length (mm)
855768	85	210

HENDI

POTATO PEELER

code	blade length (mm)	length (mm)
856178	65	175

DECORATION KNIFE

code	blade length (mm)	length (mm)
856062	90	200

TOMATO KNIFE OFFSET

code	blade length (mm)	length (mm)
856253	110	224

CHEESE SLICER

code	mm
856208	(L)200

CHEESE SLICER FOR SOFT CHEESE

code	mm
856215	(L)160

CHEESE GRATER

code	mm
856222	(L)170

Watch the video

CHEESE KNIFE FOR SOFT CHEESE

code	blade length (mm)	length (mm)
856246	160	270

CHEESE KNIFE FOR HARD CHEESE

code	blade length (mm)	length (mm)
856239	130	250

PIZZA CUTTER

code	ø	length (mm)
617007	ø100	(L)230

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

code	ø	length (mm)
617014	ø100	(L)230

HENDI

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

237922

JAPANESE MANDOLINE HENDI SAMURAI
– Sturdy construction, made from stainless steel, ABS and Polypropylene.
– Surface finished with a non-stick PTFE coating for smooth slicing.
– Ultra-sharp main blades, switch easily between the smooth or crinkle blade.
– Slicing thickness can be set between 0,5 and 9 mm.
– With integrated blades for 3mm julienne and 13 mm thick fries.
– Possibility to remove the jullienne blades for cleaning, unlock position printed on the dial.

– With retractable foot and bowl hook, can be used free standing, placed on a bowl or even in the hand.
– Bowl hook and feet lined with non-slip TPR (thermoplastic rubber), ensures stability during use.
– Comes with a produce holder which protects the fingers during use and blade shields for safe storage.

code	mm
237922	395x165x(H)115

NEW MODEL

222652

MANDOLINE
– Made of stainless steel.
– Handle and dial made of ABS.
– Ultra-sharp main blade, slicing thickness can be set between 1 and 9 mm.
– Possibility to remove the blade for cleaning, unlock position printed on the dial.
– Retractable feet are lined with non-slip TPR (thermoplastic rubber), ensures stability during use.

– With interchangeable blades for julienne 4,5 mm and 9 mm thick.
– Comes with a produce holder which protects the fingers during.
– Dishwasher safe.

code	mm
222652	418x135x(H)135

HENDI

MANDOLINE V-TYPE

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

code	mm
222614	130x335x(H)75

V-shaped cutting
blade for fast slicing

222614

MANDOLINE V-TYPE

– Made of AISI 304 stainless steel and ABS.
– The thickness can be changed by replacing the pad,
  1.5 mm, 2.5 mm, and 3.5 mm.
– With 2 pads for julienne: 3.5 mm and 7 mm thick.
– Unlock the pads with the single lock/release button.
– Retractable feet are lined with non-slip rubber,
  ensures stability during use.

– Can be used free standing, placed on a bowl or even
  in the hand.
– Comes with a pad storage box, produce holder to
  protect the fingers during slicing and blade shield
  for safe storage.
– Dishwasher safe.

code	mm
222676	405x135x(H)145

222676

NEW MODEL

HENDI

JAPANESE MANDOLINES HENDI SHŌGUN 将軍

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

ABS	S.S.	PP		
plastic	stainless steel	polypropylene	food contact	wash

NEW

221280

158

JAPANESE MANDOLINE HENDI SHŌGUN 将軍

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

code	mm
221280	380x158x(H)47

1 mm bars

2 mm bars

8 mm bars

thickness 1-5 mm

180

NEW

221297

JAPANESE MANDOLINE HENDI SHŌGUN 将軍 PRO

- Wide cutting surface suitable for large vegetables and fruit.

code	mm
221297	380x180x(H)45

thickness 1-5 mm

Extremely sharp,
laser cut rasps

856352   856369   856376   856321   856338   856345

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

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

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

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

443002

844366

844359

GRATER, FOUR-SIDED

code	mm
443002	90x65x(H)200

MINCING KNIFE

code	-	mm
844359	single blade	(L)215
844366	double blade	(L)215

HENDI

Special mounting plate allows easy removal and cleaning

FRENCH FRIES CUTTER

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

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

With suction cup feet

code	mm
630402	430x168x(H)290

wash

KNIFE FOR FRENCH FRIES CUTTER

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

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

13x13
932926

11x11
630419

9x9
932919

6x6
932902

8 wedges
932933
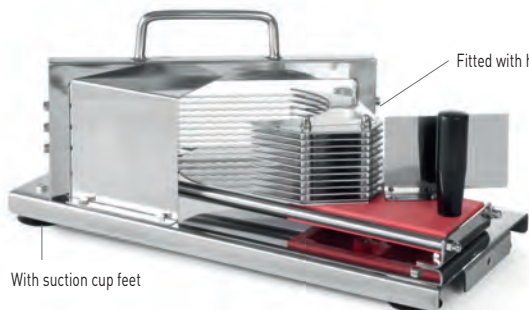
Fitted with hand protection

With suction cup feet

S.S. stainless steel

wash

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

code	mm
570159	432x202x(H)210

MEAT TENDERIZERS

Al aluminium

wash

Spiked surface for pork and beef

Plain surface for fish and poultry
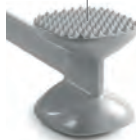
513118

513002

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

code	colour	mm	
513002	Light grey	(L)260	
513118	Black	(L)260	**NEW**

51 stainless steel blades for cutting meat

Specially designed grip

Watch the video

Wave-shaped tabs on the bottom for flattening meat

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

code	colour	mm
843451	Red	42x150x(H)118

843451

HENDI

MEAT AXE
S.S. stainless steel | PE polyethylene

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

code	blade length (mm)	length (mm)
843390	125	450

450

843390

505656

Reinforced base

505670

HDPE polyethylene | S.S. stainless steel

POLYETHYLENE BUTCHER BLOCK WITH BASE
– Made of HDPE500 polyethylene.
– Stainless steel stand.

code	-	mm
505687	Set 505656+505670	500x400x(H)800
505656	Butcher block HDPE	500x400x(H)50
505663	Butcher block HDPE	500x400x(H)80
505670	Base	500x400x(H)750
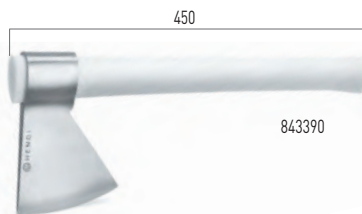
559239

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

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
559222	144 m

513538

S.S. stainless steel

BUTCHER'S HOOKS – A SET OF 4 HOOKS

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

HENDI

640913

mesh size
7,5x7,5 mm

PA	S.S.	wash
polyamide	stainless steel	

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

code	mm
640913	ø240x640
640920	ø260x650

640609

mesh size
5x5 mm

S.S.	wash
stainless steel	

CHIP SCOOP
– With reinforced wire handle.

code	mm
640401	ø160x470
640500	ø180x470
640609	ø200x510
640708	ø220x540
640807	ø240x540

640203

mesh size
5x5 mm

S.S.	wash
stainless steel	

CHIP SCOOP
– With wire handle.

code	mm
640104	ø100x310
640203	ø125x360

642504

mesh size
5x5 mm

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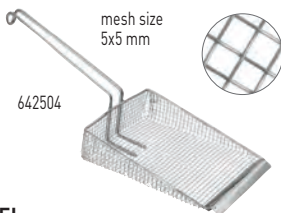
CHIPS SHOVEL
– With 150 mm long wire handle.

code	mm
642504	470x180
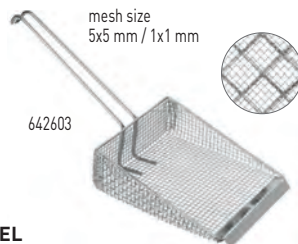
642603

mesh size
5x5 mm / 1x1 mm

S.S.	wash
stainless steel	

CHIPS SHOVEL
– With 225 mm long wire handle.
– Double mesh.

code	mm
642603	335x175

642559

S.S.
stainless steel

FRENCH FRIES AND NACHOS FUNNEL SCOOP
– With detachable handles.
– Fill opening 80 mm.
– Left and right handed.

code	mm
642559	230x220

642566

PC
polycarbonate

FRENCH FRIES AND NACHOS FUNNEL SCOOP
– Fill opening 75 mm.
– Left and right handed.

code	mm
642566	233x205

HENDI

630006

630808

630808

630808

S.S. stainless steel — wash

CHIPS COLANDER ALUMINIUM
– Fixed bottom and removable strainer.

Al aluminium — wash

code	mm
630006	ø400x(H)170

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

code	mm
630808	ø410x(H)170

630136

630235

630105

630204

SALT AND PEPPER SHAKER
– With screw cap.

S.S. stainless steel — wash

code	-	mm
630235	Pepper shaker	ø63x(H)100
630136	Salt shaker	ø80x(H)175

SALT AND PEPPER SHAKER
– With screw cap.

Al aluminium — wash

code	-	mm
630204	Pepper shaker	ø65x(H)105
630105	Salt shaker	ø80x(H)195

646304

646601

S.S. stainless steel

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

code	mm
646205	ø125x350
646304	ø150x440

18/10 stainless steel — wash

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

code	mm
646601	ø100x390

HENDI

99

632901

GREASE FILTER HOLDER FOR DEEP FRYER

code	mm
632901	ø250x(H)240

S.S.
stainless steel

632802

GREASE FILTER FOR DEEP FRYER - 50 PCS

– HENDI filters are essential in professional gastronomy – they effectively extend oil life.
– They are made of synthetic silk which is classified to the synthetic fibres group, made of natural ingredients.
– HENDI grease filters are extremely durable. Their thermal resistance reaches up to 200 °C.
– Apart from directly affecting the quality maintenance of oil, HENDI filters also optimize the lifespan of deep frying appliances.
– HENDI grease filters have food contact declaration of compliance.

code	packed per	mm
632802	50	254x254

Effectively extend oil life

PP
polypropylene

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
– Side surface suitable for offset printing or labeling
– Useable volume: 11.3 l ≈ 120 ml
– Stackable (max load capacity of lower bucket: up to 45 kg)

code	liters	mm
196007	11.5	ø300x(H)230

518700

567616

FUNNEL

code	mm
518700	ø128x(H)115

S.S.
stainless steel | wash

FUNNEL

code	mm
567616	ø100x(H)115
567630	ø130x(H)117
567654	ø150x(H)140

PP
polypropylene | wash

HENDI

516713

PROFI LINE LID FOR BUCKET WITH REINFORCED BASE

S.S.
stainless steel

code	-	mm
516690	516683	ø280x(H)15
516713	516706	ø290x(H)15
516737	516720	ø305x(H)15

Graduated

Wide, reinforced base for stability and hygiene

S.S.
stainless steel

516720

BUCKET WITH REINFORCED BASE

– Graduated.

code	liters	mm
516676	7	ø230x(H)245
516683	10	ø280x(H)265
516706	12	ø300x(H)310
516720	15	ø305x(H)330

PA
polyamide

PP
polypropylene

222560

SALAD SPINNER

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

code	liters	mm
222553	12	ø335x(H)430
222560	25	ø430x(H)530

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

BUCKET

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

code	liters	mm
516768	10	ø278x(H)235

516768

HENDI
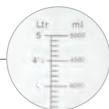
567500

MEASURING JUG POLYPROPYLENE

PP polypropylene

– With gradation.

code	liters	mm
567104	0.5	ø90x(H)140
567203	1	ø110x(H)170
567302	2	ø140x(H)215
567401	3	ø160x(H)240
567500	5	ø190x(H)270

Stackable

567852

MEASURING JUG STACKABLE

PP polypropylene

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

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

516300

MEASURING JUG

18/10 stainless steel
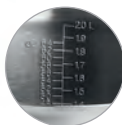
– Top quality.
– Scale inside the jug.

code	liters	mm
516102	0.5	ø90x(H)105
516201	1	ø120x(H)130
516300	2	ø140x(H)170

562079

PP polypropylene

SCOOP

code	liters	mm
562000	0.125	(L)187
562017	0.25	(L)250
562079	0.65	(L)330

521502

Al aluminium | wash

ALUMINIUM SCOOP

code	liters	mm
521205	0.125	(L)180
521304	0.2	(L)205
521403	0.3	(L)245
521502	0.5	(L)265
521601	0.65	(L)310
521809	2	(L)390

HENDI

ELECTRIC KETTLES

– 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 CORDLESS

code	liters	V	W	mm
209981	1.8	230	2150	226x165x(H)310

209936

S.S. stainless steel | PP polypropylene | indoor

ELECTRIC KETTLE CORDLESS

code	liters	V	W	mm
209936	2.5	230	2150	242x172x(H)294

Internal maximum water level indicator

209998

ELECTRIC KETTLE CORDLESS

code	liters	V	W	mm
209998	4.2	230	2000	341x226x(H)305

Control panel with digital display

209943

S.S. stainless steel | PP polypropylene | indoor

ELECTRIC KETTLE CORDLESS WITH TEMPERATURE CONTROL

– For preparing beverages with indicated brewing conditions, such as green tea, white tea, or yerba mate.
– 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.
– Kettle can be rotated – 360° base.
– CAUTION: intended for boiling water only, boiling other liquids may damage the kettle.

code	liters	V	W	mm
209943	1.8	230	1800	230x165x(H)255

624302

S.S. stainless steel | gas

KETTLE

code	liters	mm
624302	6	ø245x(H)290

Watch the video

18/0 stainless steel

680025

MULTIPURPOSE TWEEZERS

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

18/0 stainless steel

680186

TWEEZER, CURVED, WITH PROFILED HANDLE

code	mm
680186	(L)240

18/0 stainless steel

680063

TWEEZERS CURVED

code	mm
680070	(L)160
680063	(L)240
680056	(L)305

18/0 stainless steel

680162

TWEEZER, SQUARE HEAD

code	mm
680162	(L)145

680087

OFFSET TWEEZERS

code	mm
680087	(L)210
680094	(L)160

680124

TWEEZER, ROUND HEAD

code	mm
680124	(L)150
680193	(L)305

HENDI

FISH BONE TWEEZER POINTED

18/0 stainless steel

680155

code	mm
680155	(L)155

MULTIPURPOSE TWEEZERS

18/0 stainless steel — wash

680131

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

code	mm
680131	(L)300

ROUND TIP TWEEZERS

18/0 stainless steel — wash

680216

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

code	mm
680216	(L)305

TWEEZER, CYLINDRICAL HEAD

18/0 stainless steel

680179

code	mm
680179	(L)170

FISH BONE TWEEZERS, SLANTED HEAD

680117   680100

code	mm
680117	(L)120
680100	(L)130

FISH BONE TWEEZER, SLANTED TIP

18/0 stainless steel

680148

code	mm
680148	(L)100

HENDI

105

171028

171516

171509

S.S.
stainless steel

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

S.S.
stainless steel
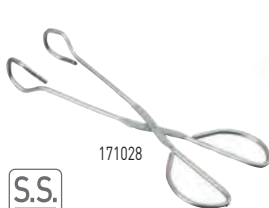
SERVING TONGS – 2 PCS

code	packed per	mm
171127	2	(L)300
171028	2	(L)240
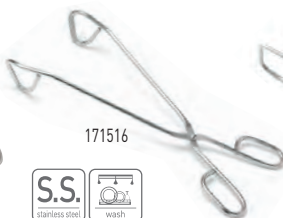
SERVING TONGS CURVED

code	mm
171417	(L)235
171516	(L)295
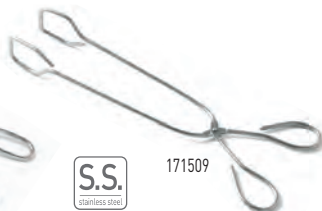
SERVING TONG

code	mm
171509	(L)292
171400	(L)220

171318

SIL
silicone | **18/0**
stainless steel

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

code	mm
171301	(L)267
171318	(L)345
171325	(L)445

171349

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
171349	(L)290

524008

UNIVERSAL TONGS
– With fastening clip.
– Detachable.

Al
aluminium | **wash**

code	mm
524008	(L)270

HENDI

Watch the video

SERVING TONG HACCP 250 MM
– For professional food service - HACCP compliant handpiece colors
– Length: 250 mm
– CAUTION: Not dishwasher safe

code	colour	mm
171837	Red	(L)250
171929	Brown	(L)250
171844	Blue	(L)250
171875	Green	(L)250
171882	Purple	(L)250
171899	Yellow	(L)250

SERVING TONGS HACCP 300 MM
– For professional food service - HACCP compliant handpiece colors
– Length: 300 mm
– CAUTION: Not dishwasher safe

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

SERVING TONGS

code	colour	mm
171752	Black	(L)250
171851	Black	(L)300

UNIVERSAL TONGS

code	colour	mm
657621	Transparent	(L)230
657607	Black	(L)230

HENDI

107

171806

SOLID DESIGN – THICKNESS 1 MM

SALAD TONGS
– With fastening clip.
– Solid design.

S.S. stainless steel

code	mm
171707	(L)240
171806	(L)310
171905	(L)400

525159

wash

wash

525142

658000

PA polyamide | <200°C temp | wash

BENT WOODEN SPATULA - SET OF 2
– Made of beech wood - not only durable, but also lightweight.
– Resistant to high temperatures.
– Bent for easy flipping ingredients in a frying pan.

code	packed per	mm
525159	2	(L)320

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

code	packed per	mm
525142	4	(L)300

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

code	mm
658000	(L)280

659502

SPATULA
– Slotted.
– Made of reinforced polyamide.

code	mm
659502	(L)300

659601

PA polyamide | <200°C temp | wash

ANGLED FRYING SPATULA

code	mm
659601	(L)325

HENDI

855713

855119

855508

SCRAPER
– Black plastic handle

code	blade length (mm)	mm
855713	124	102x265

SCRAPER
– With wooden handle.

code	blade length (mm)	mm
855119	118	100x251
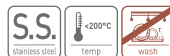
HAMBURGER TURNER
– With wooden handle

code	blade length (mm)	mm
855508	120	75x270
855607	150	110x305

855676

855669

855720

HAMBURGER TURNER
– Handle made of black plastic.

code	blade length (mm)	mm
855676	143	77x283
855652	174	108x313

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

code	thickness (mm)	mm
855737	1	375x73
855669	1.2	320x96

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

code	thickness (mm)	mm
855720	1	375x75

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

code	mm
525005	(L)400, 350, 300

525005
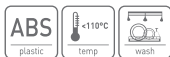
HENDI

SCRAPER
– ABS handle, blade made
  of synthetic rubber.

ABS plastic | <110°C temp | wash

code	blade length (mm)	mm
659205	90	52x257
659304	116	70x358
659403	116	70x410

SCRAPER
– PA handle.
– Silicone blade.

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

code	blade length (mm)	mm
659014	90	55x266
659007	105	70x354
659106	105	70x420

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
658703	90	75x320
658802	90	75x425
658901	150	100x515

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

ABS plastic | <110°C temp | wash

code	blade length (mm)	mm
659472	117	75x408
659458	88	57x254
659465	117	75x357

SPOON

PBT heat-resistant | micro
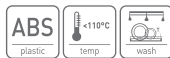
code	mm
563007	375x70
563106	450x80
563205	575x105

SPOON
– Made of reinforced polyamide.

PA polyamide

code	mm
659700	(L)305
659809	(L)385

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
540305	0.12	ø80x400
540404	0.25	ø100x430
540503	0.5	ø120x555
540602	0.75	ø145x575
540701	1	ø165x630

SLOTTED SPOON

code	mm
541104	ø80x390
541203	ø100x400
541302	ø120x460
541500	ø160x530

BASTING SPOON

code	mm
542606	410x100

VEGETABLE SPOON

code	mm
542507	485x75

CARVING FORK

code	mm
542705	(L)350

SPATULA

code	mm
542200	510x100

LADLES & SKIMMERS KITCHEN LINE

S.S. stainless steel wash

1.5 MM THICKNESS

527108
527207
527306
528105
528204
526118
526101
526200
526309

LADLE

code	liters	mm
527108	0.05	ø60x320
527207	0.17	ø90x390
527306	0.25	ø100x420

SKIMMER

code	mm
528105	ø90x310
528204	ø115x370

SLOTTED SPATULA

code	mm
526118	(L)355

SPATULA

code	mm
526101	(L)350

CARVING FORK

code	mm
526200	350x35

VEGETABLE SPOON

code	mm
526309	(L)325

510100

510209

510308

Hard wires

509005

509203

509302

Hard wires

| 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
510100	(L)335
510209	(L)380
510308	(L)435
510407	(L)490
511503	(L)540
511701	(L)640

| 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
509005	(L)270
509104	(L)320
509203	(L)365
509302	(L)415
509401	(L)465

509487

Hard wires

856109

Hard wires

| S.S. stainless steel |

SPIRAL WHISK

code	mm
509487	(L)280

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

SPIRAL WHISK

code	mm
856109	(L)300

HENDI

532102
532201
532300
511725
511732
511749

509418
509432
509456

rb

Extremely flexible wires perfect for whipping

Extremely flexible wires perfect for whipping

S.S. stainless steel | wash | 1.4 MM THICKNESS

S.S. stainless steel | wash | 1.4 MM THICKNESS

PP polypropylene | **S.S.** stainless steel | wash | 1.4 MM THICKNESS

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

code	mm
532003	(L)230
532102	(L)275
532201	(L)330
532300	(L)375

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

code	mm
511718	(L)285
511725	(L)335
511732	(L)385
511749	(L)435
511756	(L)485

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
509425	(L)270
509432	(L)320
509449	(L)360
509456	(L)410
509463	(L)460

509470

1 MM THICKNESS

S.S. stainless steel | wash

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

code	mm
509470	(L)285

HENDI

567562

NEW

S.S. stainless steel
SIL silicone

MIXING BOWL WITH SILICONE BASE
– Bowl made of stainless steel.
– Base with a non-slip silicone layer.
– With a measure inside the bowl.
– Dishwasher safe.

code	mm
567562	ø265x(H)125
567579	ø330x(H)155

530702

KITCHEN BOWL

S.S. stainless steel

code	liters	mm
530108	0.7	ø160x(H)63
530207	1.2	ø205x(H)74
530306	1.5	ø227x(H)83
530405	2.6	ø254x(H)95
530504	3.3	ø281x(H)100
530603	4.4	ø310x(H)107
530702	5.7	ø340x(H)113

517604

MIXING BOWL

S.S. stainless steel

code	liters	mm
517109	0.7	ø158x(H)55
517208	1.4	ø197x(H)68
517307	2.3	ø240x(H)88
517406	3.3	ø259x(H)92
517604	4.9	ø300x(H)118

HENDI

S.S.
stainless steel

MEASURING CUP

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

NEW
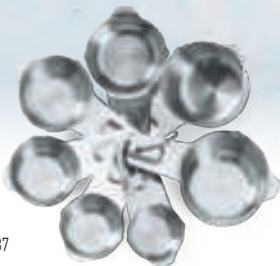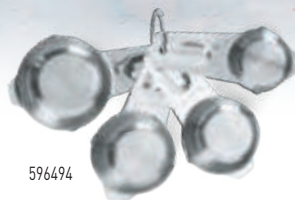
596487

596494

MEASURING CUP - SET OF 7 PCS.

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

code	mm
596487	140x85x(H)52

MEASURING CUP - SET OF 4 PCS.

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

code	mm
596494	135x80x(H)45

HDPE
polyethylene

in- & outdoor

food contact

wash

PRESSURE FOOD SPRAYER

– 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	mm
270875	140x220x(H)330

270875

HENDI

115

POTATO MASHERS AND RICER

S.S.
stainless steel

693261

456

693209

770

693223

810
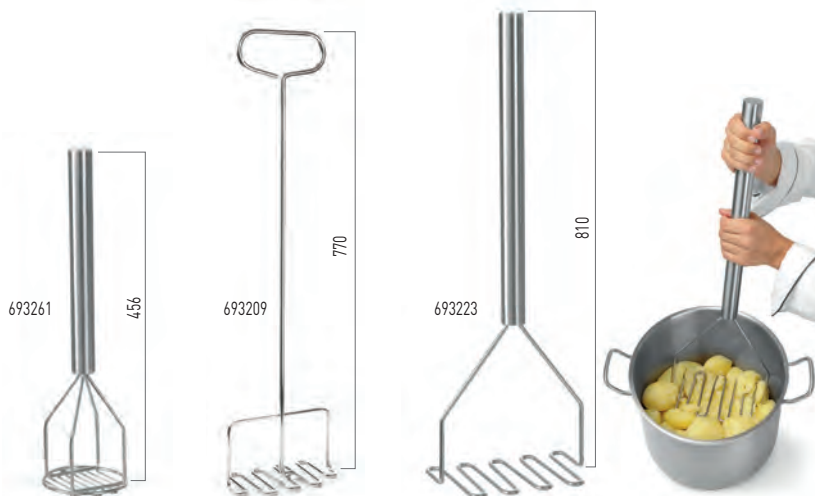
POTATO MASHER

code	mm
693254	ø118x(H)310
693261	ø118x(H)455

POTATO MASHER

code	mm
693001	130x85x(H)355
693100	180x85x(H)600
693209	180x85x(H)770

POTATO MASHER

code	mm
693216	200x130x(H)610
693223	200x130x(H)810

856147

PP
polypropylene

S.S.
stainless steel

POTATO MASHER
– Comfortable handle made of polypropylene.

code	mm
856147	ø95x(H)230

S.S.
stainless steel

515105

POTATO RICER

code	mm
515105	320x110

HENDI

647516

mesh size
0,5x0,5 mm

S.S.
stainless steel

CONICAL STRAINER, WIRE MESH
– Fine mesh.

code	mm
647516	ø160x360
647509	ø180x415

647554

mesh size
0,5x0,5 mm

S.S.
stainless steel

CONICAL STRAINER WITH WIRE MESH
– Fine mesh.

code	mm
647554	ø205x460
647561	ø245x500

547304

mesh size:
ø2 mm

S.S.
stainless steel

CONICAL STRAINER

code	mm
547304	ø180x380
547502	ø235x435

S.S.
stainless steel

567555

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

556719

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

code	mm
556719	700x700
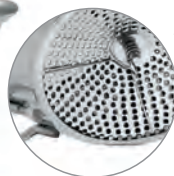
Fitted with 2 scraping
wires on the bottom

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

515501

635605

mesh size
1x1 mm

SIEVE
– With wire handle.

code	mm
635001	ø120x290
635155	ø160x340
635209	ø180x355
635308	ø200x365
635407	ø230x395
635605	ø250x420

639023

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

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

code	mm
639009	ø260x580
639016	ø310x800
639023	ø360x850

638903

mesh size
0,5x0,5 mm

SIEVE PROFI LINE
– With wire handle.

code	mm
638309	ø100x255
638507	ø145x340
638705	ø210x450
638903	ø230x455

637609

mesh size
1x1 mm

SIEVE PROFI LINE
– With wire handle.

code	mm
637104	ø160x325
637203	ø185x350
637302	ø200x365
637401	ø220x385
637500	ø240x405
637609	ø260x425

HENDI

COLANDER PROFI LINE

COLANDER PROFI LINE
– With base and 2 riveted handles.

code	mm
535523	ø415x(H)210
535516	ø365x(H)185
535509	ø325x(H)175

535516

535424

COLANDER
– 2 handles and a base.

code	mm
535400	ø225x(H)90
535417	ø285x(H)100
535424	ø315x(H)120

535301

COLANDER KITCHEN LINE
– With base and 2 handles.

code	mm
535103	ø240x(H)110
535202	ø280x(H)135
535301	ø340x(H)160

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

535219

ABS
plastic

Al
aluminium

max
3 kg

580011

KITCHEN SCALE 3 KG

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

code	mm
580011	165x180x(H)31

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), ounces (oz) or pounds (lb).
– Auto power off and reset (auto tare).
– Overload and low battery notifications.
– Power: 1 x 3V lithium battery – included in the set.

code	max. kg	mm
580226	5	169x218x(H)13

RECHARGEABLE
BATTERY

max
10 kg

580028

ABS
plastic

S.S.
stainless steel

KITCHEN SCALE 10 KG

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

code	mm
580028	160x210x(H)19

HENDI

18/8
stainless steel

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

code	max. kg	mm
580233	15	266x269x(H)34

580233

580462

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

HENDI

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

	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

123

271254

S.S.
stainless steel

-350°C
temp

-60°C 350°C
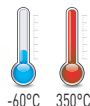
INFRARED THERMOMETER WITH PROBE
– Temperature scan by infrared or foldable probe.
– HACCP check lights provide instant recognition of safe/unsafe
  temperatures.
– With foldable 90 mm long stainless steel probe.
– Measuring range -60°C to 350°C.
– Gradation 0,2°C.
– Infrared accuracy: -60/65°C ≈1°C, 65/350°C ≈1.5%.
– Probe accuracy: -60/-5°C ≈1°C, -5/65°C ≈0.5°C, 65/350°C ≈1%.
– Distance spot ratio (D:S) 8:1.
– Auto power off after 15 seconds.
– Battery: 2xAAA (excluded).

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

271148

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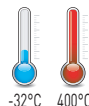
INFRARED THERMOMETER
– Laser pointer for accurate targeting.
– Measuring range: -32 to +400°C.
– Gradation: 0.1°C, accuracy: up to ≈ 1.5°C/≈ 1.5%.
– The ratio of the measuring distance to the area to be measured:
  12:1.
– "Lock mode" function for continuous temperature monitoring.
– Automatic switch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

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

271308

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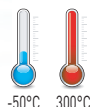
THERMOMETER WITH FOLDABLE PROBE
– Temperature range from –50° to 300°C.
– Unit of measurement °C or °F.
– Gradation 0,1°C, accuracy 1°C between 0° and 100°C.
– Lock mode – for continuous monitoring of temperatures.
– Min/max temperature function.
– With foldable 110 mm long stainless steel probe.
– Turns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

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

271209

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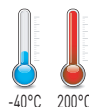
POCKET THERMOMETER WITH PROBE
– Temperature range -40°C to 200°C.
– Unit of measurement °C or °F.
– Gradation 1°C.
– Accuracy ≈ 2°C.
– Hold function - saves momentary temperature.
– 65 mm stainless steel probe.
– Turns off automatically.
– With probe cover.
– Battery included.

code	range	mm
271209	-40/200°C	150x20x(H)15

HENDI

271407

THERMOMETER WITH PROBE

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

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

271230

Provides fast and accurate temperature reading

PC polycarbonate | S.S. stainless steel | <350°C temp
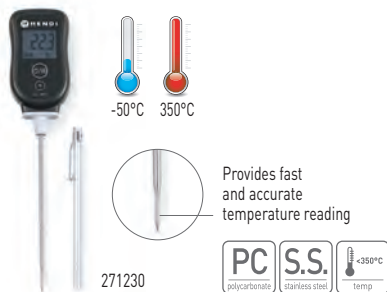
FAST RESPONSE THERMOMETER

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

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

271346
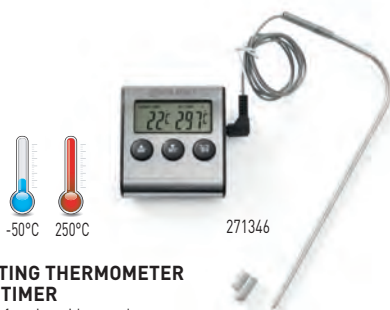
ROASTING THERMOMETER WITH TIMER

– 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

271162

WATERPROOF THERMOMETER

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

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

HENDI

NEW S.S. *stainless steel*

271315

-50°C 300°C

DIGITAL THERMOMETER
WITH FOLDABLE PROBE

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

code	mm
271315	160x55x(H)20

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

271216

0°C 100°C

POCKET THERMOMETER

– Temperature range: from 0°C to 100°C.
– Gradation 1°C/33.8°F.
– 127 mm stainless steel probe.
– Probe cover with clip.
– Easy to read.

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

271247

-10°C 110°C

MILK FROTHING THERMOMETER

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

code	range	mm
271247	-10/110°C	ø44x(H)140

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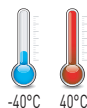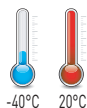
REFRIGERATOR THERMOMETER
– With hook.
– Temperature range -40 to 40 °C.
– Graduation 1°C.

code	range	mm
271117	-40/40°C	150x23x(H)9

271117
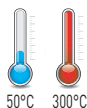
OVEN THERMOMETER
– Measuring range: from +50 to +300°C.
– 10 °C gradation, accuracy: ≈5%.
– Stainless steel housing.
– Equipped with special hook and support.
– Easy to read.

271179

code	range	mm
271179	50/300°C	60x40x(H)70
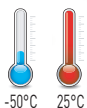
REFRIGERATOR THERMOMETER
– Temperature range from -50°C to +25°C.
– Gradation 2,5°C.
– Stainless steel housing with special hook and support.
– Easy to read.

271186

code	range	mm
271186	-50/25°C	60x40x(H)70
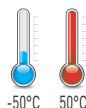
REFRIGERATOR THERMOMETER
– With hook.
– Temperature range -50 °C to 50 °C.
– Gradation 1˚C.
– Easy to read.

271124

code	range	mm
271124	-50/50°C	ø72x(H)21

design by
Robert Bronwasser

NEW

WALL CLOCK
– Designed by the renowned Dutch designer Robert Bronwasser.
– Powered with 1 AA battery 1,5 V (not included).

code	mm
271322	ø355x(H)45

271322

NEW

582039

ABS
plastic

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

code	mm
582039	82x20x(H)88

NEW

582046

ABS
plastic

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

code	mm
582046	82x20x(H)86

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

582022

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

code	mm
582022	65x70x(H)17

With clip

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

128

HENDI

198209

198223

199046

Watch the video

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

code	mm
198209	145x70x(H)190

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

code	mm
198223	115x50x(H)155

GAS CANISTER
– With various filling nozzles.

code	packed per	liters
199046	4	0.2

783160
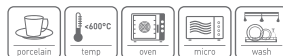
783153

783177

porcelain | +600°C temp | oven | micro | wash

RAMEKIN
– Ribbed, made of porcelain.

code	order unit	mm
783153	12	ø70x(H)35
783160	6	ø90x(H)48
783627	6	ø100x(H)25
783177	6	ø120x(H)55

HENDI

129

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

rb
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

HENDI JET CHEFS' TORCH
– Designed with chefs in mind by Robert Bronwasser.
– This torch is a pleasure to use thanks to the stylish matt black design with green accents and the ergonomic grip.
– The torch is easily and securely attached to the gas cartridge (it's possible to replace it after gas runs out) and covers the whole top of the cartridge.
– The piezo ignition makes it easy to ignite, the large gas dial allows for easy adjusting the flame size and intensity.
– This chefs torch can operate at every angle, even upside down, thanks to the improved design of the burner that prevents flaring.
– Precise flame control, flame length up to 150 mm.
– Cartridges can be purchased separately, code: 199039.

198254

code	-	mm
198247		185x65x(H)100
198254	set with cartridge	175x68x(H)260

HENDI

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 – SET OF 4 PCS.
- 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
199039	4

HENDI

131

ABS plastic | Al aluminium | wash

RECHARGEABLE BATTERY

SMOKING GUN RECHARGEABLE – 3 SPEEDS OF SMOKE INFUSION

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

code	mm
199640	215x70x(H)160

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

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
199657	Cocktail dome	ø130x(H)282

199978

GLASS DOME

– Ideal to use in combination with the smoking gun.

code	mm
199978	ø275x(H)140

198124

GAS LIGHTER – SET OF 2 PCS.

– Refillable.
– Supplied empty.

code	packed per	mm
198124	2	(L)230

HENDI

133

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

551813

18/8
stainless steel

CONFECTIONERY FUNNEL KITCHEN LINE
– With ergonomic handle, design of stop valve ensures a tight seal.
– With three different nozzles (Ø 4, 5 and 6 mm).
– Designed for dosing sauces of various consistency
  and decorating of dishes and confectionery.
– With wire stand.

code	liters	mm
551813	1.5	270x195x(H)270

551806

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

ABS plastic **S.S.** stainless steel

Watch the video

CONFECTIONERY FUNNEL PROFI LINE
– Ergonomic handle made of ABS.
– Design of stop valve ensures a tight seal.
– With three different nozzles (Ø 4, 5 and 6 mm).
– Wire stand and dripping dish.
– Designed for dosing sauces of various consistencies
  and decorating of dishes and confectionery.

code	liters	mm
551806	1.5	ø212x(H)315

HENDI

DISPENSERS

18/8 stainless steel | PP polypropylene | food contact | micro

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	ø180x(H)420

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	400x200x(H)440

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
558140	GN 1/4	270x165
558157	GN 1/3	330x180

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	liters	V	W	mm
558126	3	230	900	ø180x(H)502

<90 °C

558126

HENDI

135
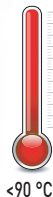
DISPENSER BOTTLES

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

557990

558003   558010   558027

PE
polyethylene

DISPENSER BOTTLES

code	packed per	colour	liters	mm
558003	1	Yellow	0.2	ø50x(H)185
558010	1	Red	0.2	ø50x(H)185
558027	1	Transparent	0.2	ø50x(H)185
557808	1	Yellow	0.35	ø55x(H)205
557815	1	Red	0.35	ø55x(H)205
557822	1	Transparent	0.35	ø55x(H)205
557907	1	Yellow	0.7	ø70x(H)240
557914	1	Red	0.7	ø70x(H)240
557921	1	Transparent	0.7	ø70x(H)240
558058	3	Transparent	0.2	ø50x(H)185
557853	3	Transparent	0.35	ø55x(H)205
557952	3	Transparent	0.7	ø70x(H)240

PE
polyethylene

food contact

MINI SAUCE DISPENSER - SET OF 4 PCS.

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

code	liters	mm
557990	0.05	ø35x(H)100
557891	0.03	ø30x(H)85

rb

design by
Robert Bronwasser

PE
polyethylene

NON-DRIP SAUCE BOTTLE

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

code	liters	mm
558096	0.23	ø50x(H)160

558096

Non-drip tip

HENDI

557969

18/0 stainless steel

SAUCE STAND
– Quality finish.
– Suitable for HENDI dispenser bottles.

code	-	mm
557969	3 holes ø 50 mm	209x80x(H)78
557976	3 holes ø57 mm	229x90x(H)78
557983	3 holes ø70 mm	274x102x(H)98

429457

429440

S.S. stainless steel

TACO HOLDER

code	-	mm
429440	2 slots	135x115x(H)50
429457	4 slots	225x115x(H)50

203521

203538

203545

ABS plastic | outdoor | in- & outdoor | food contact

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.

code	colour	liters	mm
203521	Red	2.5	230x210x(H)327
203545	White	2.5	230x210x(H)327
203538	Yellow	2.5	230x210x(H)327

HENDI

137

CREAM WHIPPERS

Watch the video

588017

588024

588369

588376

S.S.
stainless steel

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

code	liters	mm
588017	0.5	ø85x(H)235
588024	1	ø98x(H)330

Al
aluminium | wash | micro

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

code	liters	mm
588031	0.25	ø80x(H)200
588369	0.5	ø80x(H)260
588376	0.95	ø95x(H)320

HENDI

NEW

588598

588420

Al aluminium | wash | micro

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

code	liters	mm	
588420	0.5	ø80x(H)260	
588598	0.95	ø95x(H)320	NEW

SPARE PARTS SET   589205

code	-	mm
589205	Profi Line	120x30x(H)240

SPARE PARTS SET   589007

code	-	mm
589007	Kitchen Line	120x30x(H)240

S.S. stainless steel

for cream   for liquid   for decorating

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

code
589106

HENDI

975855 975893 975886 975879 975862

Al
aluminium

NEW

CREAM WHIPPER

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

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

HENDI

588208

HENDI
Tools for Chefs

CREAM WHIPPER CARTRIDGES

Suitable for commercially available cream whippers.

10x

N₂O

EN 14509 Contains 10,4 ml (max. 7,8 g) N2O (E942)

588215

HENDI

CREAM WHIPPER CARTRIDGES

Suitable for commercially available cream whippers.

24x

N₂O

EN 14509 Contains 10,4 ml (max. 7,8 g) N2O (E942)

HENDI

CREAM WHIPPER
CARTRIDGES

Suitable for multiple brands of cream whippers.

N₂O 24pcs

SUITABLE FOR
COMMERCIALLY
AVAILABLE
CREAM
DISPENSERS

HENDI
Tools for Chefs

CREAM WHIPPER CARTRIDGES

Suitable for commercially available cream whippers.

50x

N₂O

EN 14509 Contains 10,4 ml (max. 7,8 g) N2O (E942)

HENDI

CREAM WHIPPER
CARTRIDGES

Suitable for multiple brands of cream whippers.

N₂O 50pcs

586907

CREAM WHIPPER CHARGERS
– Suitable for commercially available
  cream dispensers.
– N₂O
– Best before 5 years after production date.

code	packed per
588208	10
588215	24
586907	50

Powerful motor with two speeds:
15,000 and 19,000 rpm.

ABS	S.S.	PC			rb
plastic	stainless steel	polycarbonate	indoor		

design by
Robert Bronwasser

| 221600 | 221617 | 221624 | 221631 | 221648 | 221655 |
| 221495 | 221358 | 221365 | 221372 | 221389 | 221396 |

2 sets of
replaceable
polycarbonate
stirrers
(2 pieces each)

2 cups: made of stainless
steel (capacity: 0.95 l)
and of polycarbonate
(capacity: 0.9 l)

221631

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 stirrers to control the level of aeration.
– Very complete, comes with a stainless steel mixing cup (usable volume: 0.5 liter) and polycarbonate mixing cup (usable volume: 0.5 liter) and 2 sets of 2 stirrers.
– Cups and stirrers are dishwasher safe.

code	colour	V	W	mm
221617	White	230	400	170x210x(H)485
221600	Black	230	400	170x210x(H)485
221624	Caramel	230	400	170x210x(H)485
221631	Yellow	230	400	170x210x(H)485
221648	Red	230	400	170x210x(H)485
221655	Blue	230	400	170x210x(H)485

MILKSHAKE MIXER BPA FREE - DESIGN BY BRONWASSER

NEW

– Included in the set: stainless steel mixing cup (usable volume: 0.5 liter) and a set of 2 tritan stirrers.

code	colour	V	W	mm
221358	White	230	400	170x210x(H)485
221495	Black	230	400	170x210x(H)485
221365	Caramel	230	400	170x210x(H)485
221372	Yellow	230	400	170x210x(H)485
221389	Red	230	400	170x210x(H)485
221396	Blue	230	400	170x210x(H)485

HENDI

221617
221358

221600
221495

221624
221365

PC polycarbonate   food contact

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.

code	mm
961124	ø116x(H)161

961124

S.S. stainless steel   food contact

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.

code	mm
961117	ø113x(H)160

961117

BPA free   food contact

STIRRERS BPA-FREE FOR MILKSHAKE MIXERS – DESIGN BY BRONWASSER

– Made of tritan – BPA-free material.
– The set includes 2 pieces: single and double stirrer.
– Specially created for the HENDI Milkshake mixer – Design by Bronwasser, code: 221495.
– Dishwasher safe.

code	mm
957066	32x27x(H)50

957066

PC polycarbonate   food contact

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
961131	32x27x(H)50

961131

HENDI

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.

274231

code	V	W	mm
274231	230	180	285x340x(H)357

Measuring cup and
spoon included

PC
polycarbonate

ICE CREAM CONTAINER LID POLYCARBONATE

- Suitable for polycarbonate ice cream containers.

code	mm
807088	360x165
807095	360x250

807088

807026

807057

PC
polycarbonate
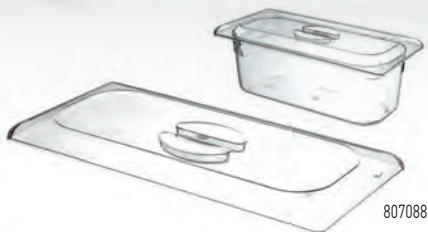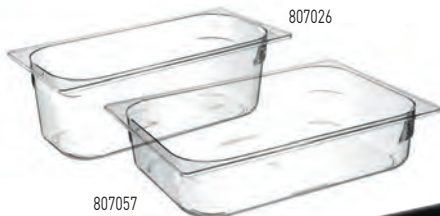
807033

POLYCARBONATE ICE CREAM CONTAINER

code	colour	liters	mm
807026	Transparent	5	360x165x(H)120
807033	Black	5	360x165x(H)120
807057	Transparent	5	360x250x(H)80
807071	Black	5	360x250x(H)80

807071

HENDI

S.S.
stainless steel

ICE CREAM DISPLAY FREEZER
– 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 (max. height 100 mm), 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

R290 COOLANT

E A↑G

KITCHEN LINE ICE CREAM CONTAINER
– Solid design.
– Rounded edges for easy cleaning.
– Can be used in refrigerators and freezers.
– Made of stainless steel.

S.S.
stainless steel

code	liters	mm
807019	5	360x165x(H)120

807019

802021

802038

802045

802052

PROFI LINE ICE CREAM CONTAINER
– Stainless steel 0.8 mm thick.
– Robust construction.
– Rounded edges for easy cleaning.
– Can be used in refrigerators and freezers.

code	liters	mm
802045	3.6	360x165x(H)80
802052	5	360x250x(H)80
802038	5	360x165x(H)120
802021	6.5	360x165x(H)150

150 mm

120 mm

80 mm

80 mm

HENDI

145

PA polyamide | S.S. stainless steel | wash

PROFI LINE ICE CREAM SCOOP

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

759233

759240

18/8 stainless steel

759264

KITCHEN LINE ICE CREAM SCOOP

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

572016

572719

572313

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
755013	1/8	ø80
755020	1/10	ø70
755037	1/12	ø67
755044	1/16	ø59
755051	1/20	ø56
755068	1/24	ø51
755075	1/30	ø49
755082	1/36	ø47
755099	1/40	ø45
755105	1/50	ø43
755112	1/60	ø40
755143	1/100	ø30

S.S. stainless steel

stöckel

755143

755075

755037

755006

HENDI

755334

stöckel

PA | S.S.
polyamide | stainless steel

755372

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

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

Identify the portion size with ease

STÖCKEL OVAL ICE CREAM SCOOP

S.S.
stainless steel

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

stöckel

755259

755273

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

802007

MOUNTING BRACKET FOR SCOOP WASHER
− Secure your HENDI scoop washer 802007 securely with this mounting bracket.
− Mounting holes: ø4.5 mm.
− Number of mounting holes: 2 x 2.
− Steel thickness: 0.8 mm.

code	mm
802014	302x115x(H)122

802007

802014

HENDI

147
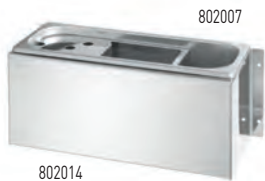
SPATULAS & DIPPERS

18/10 stainless steel

ICE CREAM SPATULA
– With Tritan handle.

code	colour	mm
755808	Blue	(L)260
755815	Red	(L)260
755822	Yellow	(L)260
755839	Purple	(L)260

755808   755815   755822   755839

stöckel

Al aluminium · wash

755556   755686   755655

STÖCKEL ICE CREAM DIPPER

code	-	mm
755556	1/20	ø56x120
755563	1/24	ø51x120
755570	1/30	ø49x120

ICE CREAM DIPPER STÖCKEL
– With ceramic coating.

code	-	mm
755686	1/20	ø56x170

ICE CREAM DIPPER STÖCKEL
– With extra long handle.

code	-	mm
755655	1/20	ø56x170

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

S.S. stainless steel

755730

ICE CREAM CONES STAND
– Fits 3 cones.

code	mm
755730	200x95x(H)85

HENDI

637838

637791

BAKERS' SIEVE
– With hanging loop.

code	-	mm
637791	for powdered sugar	ø250x(H)75
637821	for powdered sugar	ø410x(H)80
637807	for flour and meal	ø250x(H)75
637838	for flour and meal	ø410x(H)80
637814	for bread-crumbs	ø250x(H)75
637845	for bread-crumbs	ø410x(H)80
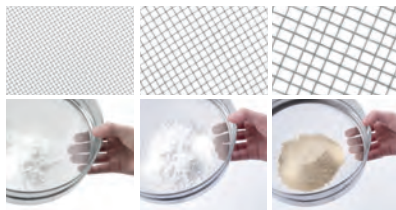
for powdered sugar
mesh size
0,5x0,5 mm

for flour and meal
mesh size
1x1 mm

for bread-crumbs
mesh size
3x3 mm

NEW

18/0 stainless steel | 18/10 stainless steel | food contact

FLOUR SIFTER
– Body made of stainless steel, mesh made of stainless steel.
– 2 layers of very fine mesh.
– With a squeeze handle (spring-loaded mechanism).
– Capacity: ~ 550 g.
– Dishwasher safe.

code	mm
637852	187x125x(H)127

637852

HENDI

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
659304	116	70x358
659403	116	70x410

SCRAPER
– PA handle.
– Silicone blade.

PA	SIL		
polyamide	silicone		

| | -60°C 260°C temp | wash |

code	blade length (mm)	mm
659014	90	55x266
659007	105	70x354
659106	105	70x420

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
658703	90	75x320
658802	90	75x425
658901	150	100x515

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

ABS		
plastic	<110°C temp	wash
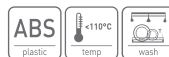
code	blade length (mm)	mm
659472	117	75x408
659458	88	57x254
659465	117	75x357

563007

563106

SPOON

| PBT heat-resistant | micro |

code	mm
563007	375x70
563106	450x80
563205	575x105

659700

659809

SPOON
– Made of reinforced polyamide.

PA
polyamide

code	mm
659700	(L)305
659809	(L)385

HENDI

STAINLESS STEEL ROLLING PIN
– With slide bearings.

code	mm
515006	ø62x470

470
250
ø62
515006

S.S.
stainless steel

wash

640
380
ø75
515020

667
389
ø90
515167

NEW
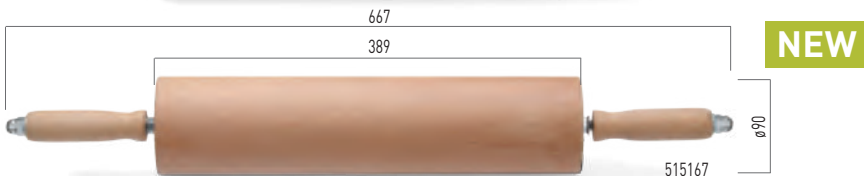
WOODEN ROLLING PIN
– Made of solid beech wood.
– With smoothly running nickel-plated steel ball bearings.
– Ergonomic, contoured handles.
– A sturdy metal shaft inside reinforces the roller structure.
– Rolling pin with code 515020 due to its size and weight is suitable for rolling a large amount of dough at once.
– Not dishwasher safe.

code	mm
515020	ø75x640
515167	ø90x667

Made of solid beech wood

Smoothly running nickel-plated steel ball bearings

ALUMINIUM ROLLING PIN
– Made of aluminium.
– With smoothly running nickel-plated steel ball bearings.
– Ergonomic, contoured handles.
– A sturdy metal shaft inside reinforces the roller structure.
– Due to its size and weight it is suitable for rolling a large amount of dough at once.
– Not dishwasher safe.

code	mm
515174	ø90x545

NEW

Al
aluminium

wash

545
ø90
515174

ROLLING PIN WITH NON-STICK COATING
– With slide bearings.
– Including chrome-plated storage stand.

Watch the video

code	mm
515013	ø62x470

S.S.
stainless steel

wash

470
250
ø62
515013

SILICONE MOULDS

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

SIL	-60°C			
silicone	220°C	oven	micro	wash
	temp			

676202

676202

SEMI-SPHERE

code		baking (mm)	moulds
676202	GN 1/3	ø70x(H)32	6

677001

MINI-CAKE

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

676509

TARTELETTE

code		baking (mm)	moulds
676509	GN 1/3	ø50x(H)17	15

676905

MUFFINS

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

677506

CANNELE BORDELAIS

code		baking (mm)	moulds
677506	GN 1/3	ø54x(H)48	8

676707

MADELEINES

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

HENDI

SILICONE MOULDS

– Made of 100% non-stick silicone.
– Perfect for: baking, freezing, creating monoportions.
– Resistant to temperature: from -30°C to 230°C.
– Microwave and dishwasher safe.

SILICONE MOULD SQUARE
– Square moulds with dimensions 5,5x5,5 cm.

code	moulds	mm
677261	35	570x375x(H)25

677261

SILICONE MOULD HEART
– Heart-shaped moulds with dimensions 7,5x6 cm.

code	moulds	mm
677254	20	570x375x(H)35

677254

SILICONE MOULD OVAL
– Oval moulds with dimensions 5x3 cm.

code	moulds	mm
677247	50	570x375x(H)20

677247

SILICONE MOULD MINI-MUFFIN
– Round moulds with diameter ø3,5 cm, perfect for
  for example mini muffins.

code	moulds	mm
677230	48	570x375x(H)25

677230

SILICONE MOULD MUFFIN
– Round moulds with diameter ø7 cm, perfect for
  for example muffins.

code	moulds	mm
677223	24	570x375x(H)40

677223

SILICONE MOULD SEMI-SPHERE
– Semi-circular moulds with diameter ø7 cm.

code	moulds	mm
677216	24	600x395x(H)35

677216

HENDI

CUPCAKE MOULD

code	-	mm
689806	with smooth rim	ø70x(H)68
689608	with rolled rim	ø70x(H)68

689608

689806

CAKE MOULD
– Rectangular.

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

682104

682302

682401

512227

512234

512203

512210

512135

18/0
stainless steel

512104

512166

512173

512142

512159

512302
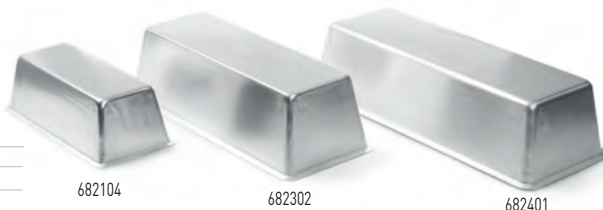
FOOD RING AND PUSHER SQUARE
– Perfect for plating food in refined shapes.

code	-	mm
512166	food ring	65x65x(H)45
512173	food ring	80x80x(H)45
512227	pusher	63x63x(H)55
512234	pusher	80x80x(H)55

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

code	-	mm
512142	food ring	ø80x(H)45
512159	food ring	ø100x(H)45
512203	pusher	ø80x(H)55
512210	pusher	ø100x(H)55

FOOD RING ROUND
– Made of AISI 430 stainless steel.
– Dishwasher safe.

code	mm
512135	ø60x(H)45
512104	ø70x(H)45
512302	ø90x(H)45

HENDI

DOUGH SCRAPERS

– Scraper made of polypropylene.
– Dishwasher safe.
– Rectangular, semi-circular and trapezoidal dough scrapers
  are available either separately or in sets of 6 pcs.

PP polypropylene   food contact

6x 554166

6x 554364

3x 554432

DOUGH SCRAPER FLEXIBLE - 6 PCS

code	packed per	mm
554166	6	120x88

DOUGH SCRAPERS RECTANGULAR – SET OF 6 PCS.

code	packed per	mm
554364	6	120x96

DOUGH SCRAPERS TRAPEZOIDAL – SET OF 3 PCS.

code	packed per	mm
554432	3	216x128

S.S. stainless steel

PASTRY CUTTERS, ROUND – SET

– Round.
– 14-piece set, different sizes.

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

674413

673416

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

DOUGH CUTTER

– Stainless steel with polypropylene handle.

code	mm
855751	150x110

855751

S.S. stainless steel

DOUGH SCRAPER

– Made of stainless steel.

code	mm
553404	150x110

553404

-40°C 250°C temp	oven	micro	wash

NON-STICK SILICONE BAKING MAT

code	thickness (mm)	mm
677827	0.7	600x400
677810	0.7	530x325
677834	0.7	300x400

677810

PP polypropylene | S.S. stainless steel | wash

PALETTE KNIFE
– With flexible offset blade.

code	thickness (mm)	blade length (mm)	length (mm)
855775	0.7	110	220
855782	0.7	200	343
855683	0.7	254	390

855775
855782
855683

18/8 stainless steel

13-125 mm

515044

5 WHEEL DOUGH CUTTER
– Cutting width can easily be adjusted from 13 to 125 mm.
– With 5 smooth ø55 mm stainless steel cutting wheels.

code	mm
515044	222x56x(H)55

PP polypropylene | S.S. stainless steel | wash

855706
855690
855744

SPATULA
– For confectionery substances.
– Smooth flexible blade.

code	thickness (mm)	blade length (mm)	length (mm)
855706	0.5	110	220
855690	0.5	203	345
855744	0.5	255	400

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

HENDI

BUTTER AND FAT BRUSH
WITH STAINLESS STEEL BRISTLES

– High temperature resistant.
– Wooden handle.

code	mm
515389	200x25
515396	220x50

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
515327	2	210x40

515358

515365

BUTTER AND FAT BRUSH
FLAT SILICONE

– Polypropylene handle.

code	mm
515358	220x32
515365	230x45

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

833032

HENDI

157

NEW

Al	S.S.	wash
aluminium	stainless steel	

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

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 strings), 30 mm (13 strings) and 45 mm (9 strings) increments

HENDI

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.

NEW

841068

code	mm
400098	620x120x(H)130

FOOD SPRAYER ELECTRIC

bent nozzle extension

round jet nozzle

flat fan nozzle

NEW

270882

– 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

HENDI

159

Strong and durable ——————— Non-toxic

Odorless ——————— For warm and cold masses

LDPE
polyethylene
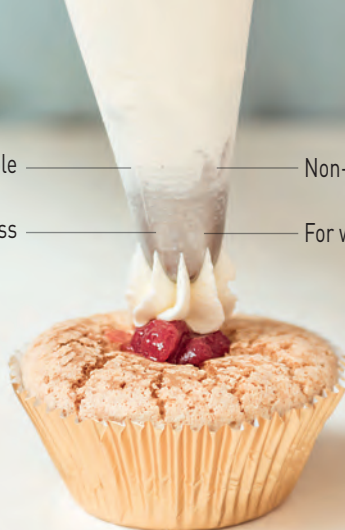
PASTRY BAGS
– Disposable.
– Suitable for hot and cold mass.
– Meets HACCP standards.
– Film thickness: 80 microns.
– Package – roll of 100 pcs.

557105

code	mm
557112	445x220
557105	530x285

BIODEGRADABLE

LDPE
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.

557303

code	packed per	mm
557303	100	515x280

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
550229	2	(L)350
550328	2	(L)400
550427	2	(L)450
550526	2	(L)500

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
550205	1	(L)350
550304	1	(L)400
550403	1	(L)450
550502	1	(L)500

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

550113

HENDI

161

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

Ø14	Ø12	Ø10	Ø8	Ø6

551790

ICING TIPS - SERRATED
– Set of 5 sizes.

code	-
551790	ø6-8-10-12-14

Ø10	Ø8	Ø6	Ø4	Ø2

551691

ICING TIPS - SMOOTH
– Set of 5 sizes.

code	-
551691	ø2-4-6-8-10

HENDI

ICING TIPS

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

code
551592

ø15	ø13	ø11	ø9	ø7	ø5	ø3

551110

ø17	ø15	ø13	ø11	ø9	ø7	ø5

551011

ICING TIPS - SERRATED

– Set of 7 sizes.

code	-
551110	ø 3-5-7-9-11-13-15
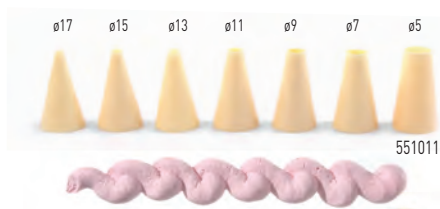
ICING TIPS - SMOOTH

– Set of 7 sizes.

code	-
551011	ø 5-7-9-11-13-15-17

ICING TIPS

– Set of 12 different icing tips in a box.

code	-
551400	ø 6-8-10-12

HENDI

163

Big inlet for inserting big pieces of vegetables

Small inlet for inserting small pieces of vegetables

Watch the video

5 discs included, 2 for slicing 3 for grating

VEGETABLE CUTTER PROFI LINE
– Durable housing made of aluminium, with smooth and precise finish.
– Cutting disc fitted with a metal bayonet mount which wears out much more slowly than plastic bearing sleeves.
– Included in the set:
  – 5 blade discs to achieve different cutting results: 2 and 4 mm slices and 3, 4, 5 and 7 mm shavings,
  – ejector disc,
  – special cleaning brush.
– Safety features: the lid is fitted with a latch and a screw. The pusher arm of the large inlet and the cover screw are equipped with a microswitch (electromagnetic sensor); lifting the pusher arm or loosening the cover screw switches the appliance off.
– Speed: 295 RPM.
– Output: 100-300 kg/h.

code	V	W	mm
231807	230	550	615x239x(H)580

231807

280096

280317

234730

234754

SLICING DISC
– For vegetable cutter 231807 & 231852.

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

GRATING DISC
– For vegetable cutter 231807 & 231852.

code	thickness (mm)
280317	7
280294	2
280300	3
280416	4.5

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
234730	8

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
234754	8

164

5 discs included, 2 for slicing 3 for grating

Small inlet for inserting small pieces of vegetables

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

code	V	W	mm
231852	230	750	574x250x(H)472

Big inlet for inserting big pieces of vegetables
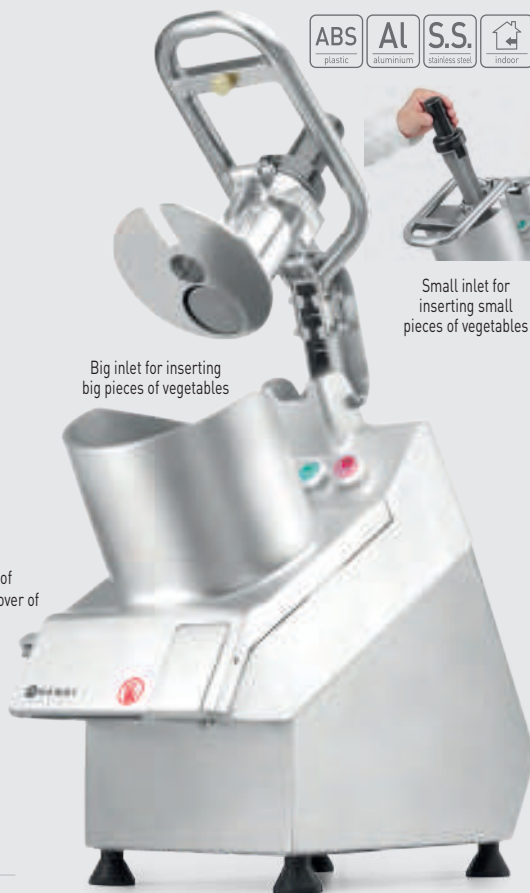
231852

JULIENNE DISC
– For vegetable cutter 231807 & 231852.

code	thickness (mm)
280423	3

RASPING DISC
– For vegetable cutter 231807 & 231852.

code
280621

EJECTOR DISC FOR VEGETABLE CUTTER
– Replace your broken or lost ejector disc and extend the service life of your vegetable cutter.
– Works with HENDI vegetables cutters 231807 & 231852.

code	mm
918500	ø220

RACK FOR 18 VEGETABLE CUTTER DISCS
– Capacity: 18 discs.
– Discs not included in the price.

code	mm
280690	400x250x(H)90

HENDI

Watch the video

PERFORMANCE
temporarily to
220 kg/h

Feeder tray made of stainless steel

Hopper made of special aluminium alloy

Polypropylene sausage tube

210802

Reset button

MEAT MINCER KITCHEN LINE 12
KITCHEN LINE

– 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 ≈1,7 kg/min.
– Not for continuous use.

code	V	W	mm
210802	230	550	240x393x(H)560

MEAT MINCER KITCHEN LINE 22
KITCHEN LINE

– 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 ≈3,7 kg/min.
– Not for continuous use.

code	V	W	mm
210819	230	750	239x424x(H)571

HENDI

933367

WORM SHAFT

code	suitable for
933367	210819
931257	210802
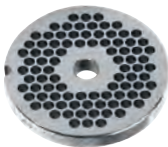
PERFORATED PLATE
– Ø 70 mm.

code	suitable for	mm
282229	210802	ø8
282250	210802	ø3
282243	210802	ø4.5
282236	210802	ø6
282267	210802	ø2

PERFORATED PLATE
– Ø 82 mm.

code	suitable for	mm
282014	210819	ø8
282021	210819	ø6
282038	210819	ø4.5
282045	210819	ø3
282052	210819	ø2

282359

MEAT MINCER KNIFE

code	suitable for
282359	210802
282076	210819

MEAT MINCER 198
– Ideal for small amounts and sausage making, not for commercial use.
– Aluminium housing.
– Die cast metal hopper with meat dish/dust cover.
– Pusher made of plastic.
– Aluminium worm screw and stainless steel knife.
– 2 mincing discs, diameter 65,8 mm included: 4 mm and 7 mm diameter holes.
– 3 sausage stuffing tubes: Ø 12, 15 and 20 mm.
– Steak tartare attachment.
– On/off/reverse switch.
– Not for continuous use.
– Weight 5,2 kg.

code	V	W	mm
210864	230	400	195x274x(H)430

Watch the video

Meat dish with dust cover

Housing made of aluminium

Three sausage stuffing tubes included

Worm screw made of aluminium, blade made of stainless steel

210864

HENDI

Beef and pork tenderizer included

S.S. stainless steel | indoor

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	514x224x(H)430

975305

S.S. stainless steel | PE polyethylene | indoor

975329

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

S.S. stainless steel

975312

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

976180

ROLLERS FOR BEEF AND PORK
– For use with HENDI Electric meat tenderizer 975305.
– Stainless steel case and knives.
– Maximum dimensions of the meat are 160 mm wide and 30 mm thick.

code	mm
976180	235x130x(H)120

HENDI

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

PATTY DIVIDERS
– Made of transparant cellulose.
– High temperature resistant and biodegradable.
– ø130 mm.
– Packed per ≈1255 pieces.

code	packed per	mm
282120	1255	ø130

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

513033

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

code	mm
513033	685x250x(H)200

HENDI

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.

PROFI LINE SAUSAGE FILLING MACHINE
– Made of stainless steel.
– Equipped with a two-speed filling system:
  – quick gear for lifting the piston
  – slow gear (low load) for filling the skins with stuffing.
– Parts that have contact with food are removable for easy filling
  and cleaning.
– Supplied with a set of 4 stainless steel funnels, diameter:
  ø16, ø22, ø32 and ø38 mm, 180 mm long.
– Equipped with bearings and gear train made of hardened steel,
  resistant to pressure.

code	liters	mm
282571	3	304x304x(H)525
282588	5	304x304x(H)640
282090	7	300x340x(H)830
282151	10	415x315x(H)690

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

HENDI

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. stainless steel | PC polycarbonate | indoor

229217

229200

KITCHEN LINE POTATO PEELER, 10 KG
– Maximum load: 10 kg.
– Volume: 22 L.
– Output: 140-200 kg/h.
– Weight: 39.6 kg.

code	V	W	mm
229217	230	750	620x525x(H)833

KITCHEN LINE POTATO PEELER, 5 KG
– Maximum load: 5 kg.
– Volume: 12 L.
– Output: 70-100 kg/h.
– Weight: 37.5 kg.

code	V	W	mm
229200	230	550	620x525x(H)787

HENDI

PROFI LINE SLICER

– Housing made of coated aluminum.
– Hardened stainless steel blade, angled.
– Air-cooled motor with overheating protection.
– Powerful motor for slicing tough meats.
– Equipped with blade guard and built-in sharpener.
– Trolley with safety guard, clamping element and vertical locking device.
– Quick and easy disassembly for effortless cleaning.

– Meets all safety requirements for equipment for professional use, i.e.:
  – setting the knob to "0" slicing thickness keeps the blade behind the guard.
  – protection against unwanted start-up if the sharpener or the blade guard is removed.
  – possibility to lock and remove the trolley only with the blade set in "0" slicing thickness position.
– Not suitable for slicing cheese.
– Cheese slicing possible with a separately available non-stick knife.

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

210031

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

code	V	W	mm
210031	230	200	416x400x(H)335

210048

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

code	V	W	mm
210048	230	280	506x435x(H)347

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
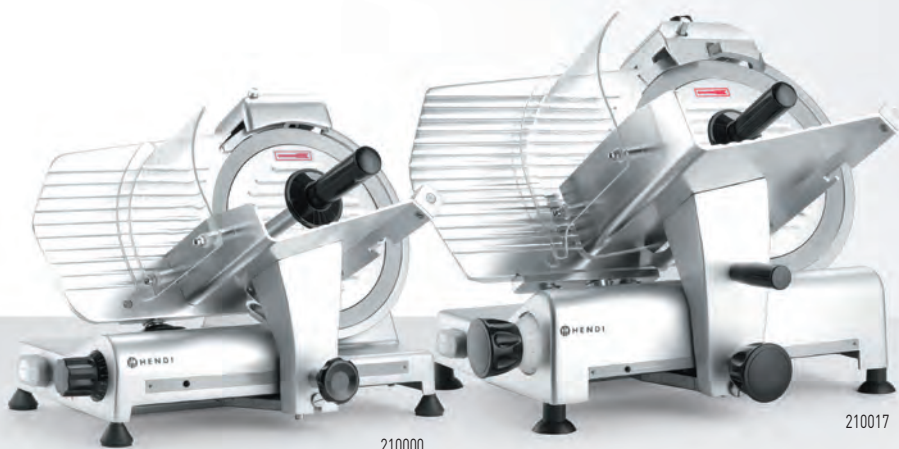
210000

210017

SLICER PROFI LINE 250
– Blade diameter: 250 mm.
– Steplessly adjustable cutting thickness up to 15 mm.
– Maximum slicing diameter: 180 mm.

code	V	W	mm
210000	230	320	514x484x(H)373

SLICER PROFI LINE 300
– Blade diameter: 300 mm.
– Steplessly adjustable cutting thickness up to 15 mm.
– Maximum slicing diameter: 200 mm.

code	V	W	mm
210017	230	420	602x573x(H)456

NON-STICK COATED BLADE
– For slicing cheese.

code	suitable for	mm
975800	210031 970294	ø195
975732	210048 210086	ø220
975749	210000 210086	ø250
975756	210017	ø300

975732

REPLACEMENT KNIFE FOR ELECTRIC MEAT SLICERS
– Replace your knife to extend the service life of your electric slicer.
– For use with HENDI Slicers Profi Line 210000, 210086, 210017.

code	mm
901915	ø250
901922	ø300

901915

HENDI

173

PROFI LINE SLICER

– Housing made of coated aluminum.
– Hardened stainless steel blade, angled.
– Air-cooled motor with overheating protection.
– Powerful motor for slicing tough meats.
– Equipped with blade guard and built-in sharpener.
– Trolley with safety guard, clamping element and vertical locking device.
– Quick and easy disassembly for effortless cleaning.

– Meets all safety requirements for equipment for professional use, i.e.:
  – setting the knob to "0" slicing thickness keeps the blade behind the guard.
  – protection against unwanted start-up if the sharpener or the blade guard is removed.
  – possibility to lock and remove the trolley only with the blade set in "0" slicing thickness position.
– Not suitable for slicing cheese.
– Cheese slicing possible with a separately available non-stick knife.

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	506x435x(H)347

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	220-240	320	514x484x(H)373

Slicing thickness is easy to adjust

Carriage with locking mechanism

Built-in sharpener

Heavy product holder

Acrylic safety shield

HENDI

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).

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

HENDI

NEW

ABS
plastic

S.S.
stainless steel

18/10
stainless steel

STICK BLENDER WITH SPIRAL CORD
– Housing made of AISI 304 stainless steel and ABS.
– Removable 225 mm long blending shaft made of
  AISI 304 stainless steel.
– Double blade made of SUS 420J2 stainless steel.
– Power controlled by dial, LCD display shows
  the speed in 7 steps.
– Speed: from approx. 8500 RPM to 16 500 RPM.
– Overheating protection.
– Suitable for up to 3 L.

code	V	W	mm
221181	230	1000	ø65x425

HENDI

Battery level indicator

Smart Pressure function – blade rotation intensity is regulated with a button, smooth speed control provides better control over the blending process

Wireless, rechargeable, with built-in 2000 mAh battery

Safety feature: after 3 seconds of inactivity, the blade is locked

RECHARGEABLE BATTERY

ABS plastic | S.S. stainless steel | **NEW**

CORDLESS STICK BLENDER SMART PRESSURE

– Made of satined stainless steel and ABS.
– Detachable blending shaft with an S-shaped blade.
– Smart Pressure function: the harder the button is pushed, the more blade speed increases – stepless speed adjustment ensures better control over blending process.
– 5 gears: from 11 000 RPM (gear 1) to 16 000 RPM (gear 5).
– Cordless and rechargeable – with a built-in battery: 2000 mAh, 150 W, 7,4 V.
– Indicates 4 battery charge levels (100-75-50-25%).
– Operation time: up to 30 min when fully charged.
– Protection: after 3 sec without activity the blade is blocked.

code	mm
221419	ø65x(H)390

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

ABS plastic | S.S. stainless steel

FOR CONTAINERS WITH A CAPACITY OF 1 TO 8 LITRES

STICK BLENDER HENDI BLEND
– Designed with chefs in mind by Robert Bronwasser.
– ABS plastic housing and a stainless steel shaft.
– Stainless steel cross shaped blade with titanium coating.
– Powerful 250W motor, 6 speeds with LCD display.
– Maximum speed 13500 RPM.
– Suitable for processing 1 to 8 liters.

code	V	W	mm
222157	230	250	ø71x(H)450

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

178

HENDI

STICK BLENDER KITCHEN LINE

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

ABS plastic   PA polyamide

221884   221891

STICK BLENDER DRIVE UNIT - VARIABLE SPEED 350W

code	V	W	mm
221884	230	350	ø100x416

STICK BLENDER DRIVE UNIT - VARIABLE SPEED 500W

code	V	W	mm
221891	230	500	ø100x416

BLENDER SHAFT FOR STICK BLENDER

– Stainless steel shaft and blade.
– Suitable for: 221884, 221891, 221198, 221327,
  221334, 221341.
– Blade removal kit included.

code	mm
222225	(L)250
222232	(L)300
222249	(L)400
222256	(L)500

250 mm   300 mm   400 mm   500 mm   250 mm

WHISK ATTACHMENT FOR STICK BLENDER MOTOR 221884 & 221891

– Consists of two stainless steel whisks.
– Safe and easy attachment to the driving unit.
– Suitable for: 221884, 221891, 221198, 221327,
  221334, 221341.

code	mm
222263	(L)250

HENDI
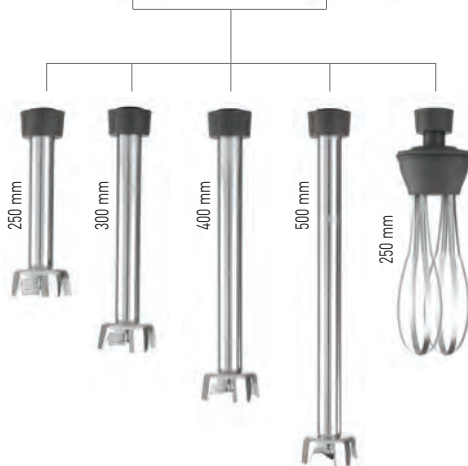
STICK BLENDERS PROFI LINE

– 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

250 mm

300 mm

400 mm

500 mm

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

NEW

237762

HOMOGENISING BLENDING SHAFT FOR STICK BLENDERS
– Stainless steel arm and blade. 3 arm lengths available: 300, 400, 500 mm,
– Suitable for mixer drives: 224335, 224397, 224359, 224052, 224380 and 282311.

code	mm
237762	(L)300

224342

WHISK FOR STICK BLENDER PROFI LINE 300, 400 & 500
– Consists of two whisks. Easy and safe to attach.
– Suitable for: 224335, 224397, 224359, 224052, 224380, 282311

code	mm
224342	ø120x(H)330

S.S. stainless steel

934029

WALL MOUNTED STORAGE RACK

code	mm
934029	365x130x(H)70

HENDI

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

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

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

code	V	W	mm
224380	230	400	ø100x(H)765

224380

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

SET: STICK BLENDER 350 WITH VARIABLE SPEED + WHISK + WALL-MOUNTED RACK

– Up to 80 L capacity.
– The set includes: blending shaft with 400 mm length, a whisking shaft with 250 mm length – made of AISI304 stainless steel, and a wall-mounted rack.
– Different shafts can be purchased separately: 222232, 222225, 222256, 222263.

code	V	W	mm
222393	230	350	ø100x110

222393

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

STICK BLENDER 250W - WITH ADJUSTABLE SPEED

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

code	V	W	mm
224373	230	250	ø75x(H)540

224373

HENDI

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STICK BLENDERS KITCHEN LINE

– Drive unit housing made of durable black polyamide reinforced
  with fibreglass.
– Removable blade made of AISI304 stainless steel.
– Included in the set: a small kit for disassembling the blade.
– Variable speed smoothly regulated with a knob: from 4000
  to 16000 RPM.
– Ventilated motor.
– Safety button prevents accidental activation of the appliance.
– Lock button enables continuous operation without pushing
  the button.

NEW

Ergonomic speed
control knob

Additional safety
feature for safe
operation

Motor cover with
ventilation holes for
efficient operation

Secure attachment
of the mixing arm

Specially designed blade
guard to prevent splashing

BLENDER SHAFT FOR STICK BLENDER

– Stainless steel shaft and blade.
– Suitable for: 221884, 221891, 221198, 221327, 221334, 221341.
– Blade removal kit included.

code	mm
222225	(L)250
222232	(L)300
222249	(L)400
222256	(L)500

WHISK ATTACHMENT FOR STICK BLENDER
MOTOR 221884 & 221891

– Consists of two stainless steel whisks.
– Safe and easy attachment to the driving unit.
– Suitable for: 221884, 221891, 221198, 221327, 221334, 221341.

code	mm
222263	(L)250

250 mm   300 mm   400 mm   500 mm   250 mm

HENDI

PA polyamide | **18/10** stainless steel | **NEW**
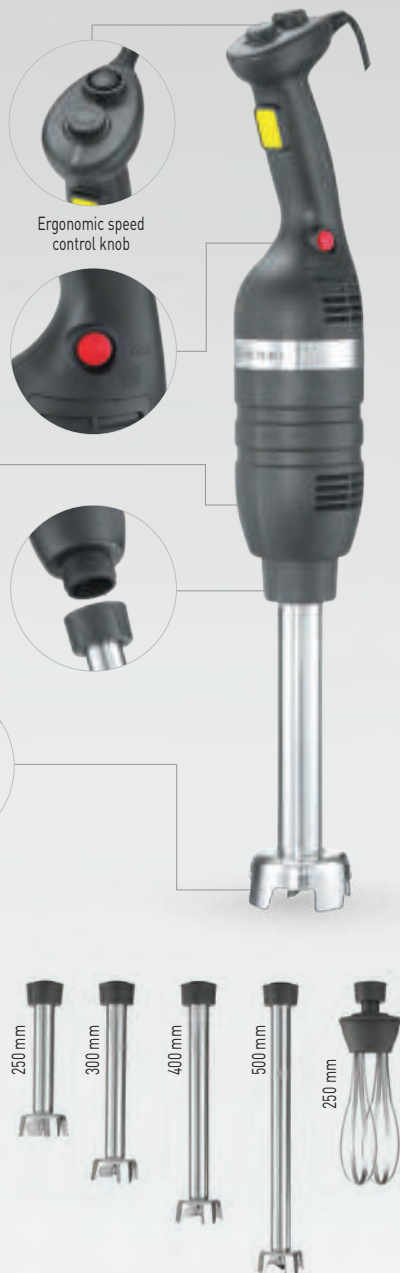
code	221198	221327	221334	221341
	Stick blender 350 with variable speed and blending shaft 250mm	Stick blender 350 with variable speed and blending shaft 300mm	Stick blender 500 with variable speed and blending shaft 400mm	Stick blender 500 with variable speed and blending shaft 500mm
suitable for dishes up to (l)	20	30	80	100
dimensions (mm)	ø100x(H)666	ø100x(H)716	ø100x816	ø100x916
shaft length (mm)	250	300	400	500
speed (rpm)	from 4 000 to 16 000	from 4 000 to 16 000	from 4 000 to 16 000	from 4 000 to 16 000
power/voltage (W/V)	350/230	350/230	500/230	400/230

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	270	140x76x(H)503

222140

PA polyamide | **18/10** stainless steel

NEW

222164

160 mm

185 mm

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

HENDI

BAR BLENDERS

- Suitable for: blending fruit and vegetables, preparing cocktails, smoothies, and even crushed ice.
- Housing made of ABS.
- Jar with 2,5 L volume, made of durable transparent polycarbonate, temperature resistant from -40 to 90°C.
- Lid made of polycarbonate.

- Removable blade made of AISI 420 stainless steel, with titanium coating.
- Pulse blending function.
- Overheating and overcurrent protection.
- Safety Lock system: prevents an accidental activation of the appliance without the jar.

ABS	PC	S.S.
plastic	polycarbonate	stainless steel

Watch the video

Watch the video

SUPER SILENCE

230688

Noise cover reduces sound significantly

Anti-slip base

230695

BAR BLENDER WITH SOUND ENCLOSURE
- Sound enclosure made of polycarbonate.
- Manual, stepless speed regulation with a knob.
- Motor with variable speed: 16000 RPM - 24800 RPM (without load).
- Additional safety feature: the blender only works when the cover is completely closed.

code		V	W	mm
230688		230	1680	252x258x(H)547
230602	BPA free	230	1680	252x258x(H)547

BAR BLENDER DIGITAL WITH SOUND ENCLOSURE
- Sound enclosure made of polycarbonate.
- LED digital touchscreen control panel.
- 3 speed levels: LOW ca. 8350 RPM, MEDIUM ca. 13.500 RPM, HIGH ca. 24.800 RPM (without load).
- 3 timer settings: 30, 45, 90 seconds.
- Additional safety feature: the blender only works when the cover is completely closed.

code		V	W	mm
230695		230	1680	252x258x(H)547
230664	BPA free	230	1680	252x258x(H)547

HENDI

230718

238097

Very powerfull, can even crush ice

Comes complete with 2,5L break-resistant jug, pusher and firm lid

NEW

ABS plastic | PC polycarbonate | S.S. stainless steel

BAR BLENDER

– Manual, 10-step speed regulation with a knob.
– Motor with variable speed: 16.000 RPM – 24.800 RPM (without load).
– Included in the set: pusher made of polypropylene for thicker ingredients.

code		V	W	mm
230718		230	1680	320x250x(H)532
230213	BPA free	230	1680	320x250x(H)532

BAR BLENDER DIGITAL

– LED digital touchscreen control panel.
– 3 speed levels: LOW ca. 8350 RPM, MEDIUM ca. 13.500 RPM, HIGH ca. 24.800 RPM (without load).
– 3 time settings: 30, 45, 90 seconds.
– Included in the set: pusher made of polypropylene.

code		V	W	mm
238097		230	1680	220x240x(H)535
238103	BPA free	230	1680	220x240x(H)535

ABS plastic | BPA free | S.S. stainless steel

BAR BLENDER JAR BPA-FREE

– Replacement jar for blender 230718/230695/230688/230213/ 230602/230664.
– 2,5L break-resistant BPA free Tritan jug, firm lid made of polypropylene and a small BPA free Tritan lid cover.
– Fitted with blades made of stainless steel with titanium coating.

code	mm
933688	200x170x(H)360

933688

PC polycarbonate | S.S. stainless steel

BAR BLENDER JAR

– 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.

code	mm
943489	200x170x(H)360

943489

HENDI

185

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

330005

Includes a FREE die for single-compartment trays 227x178 mm!
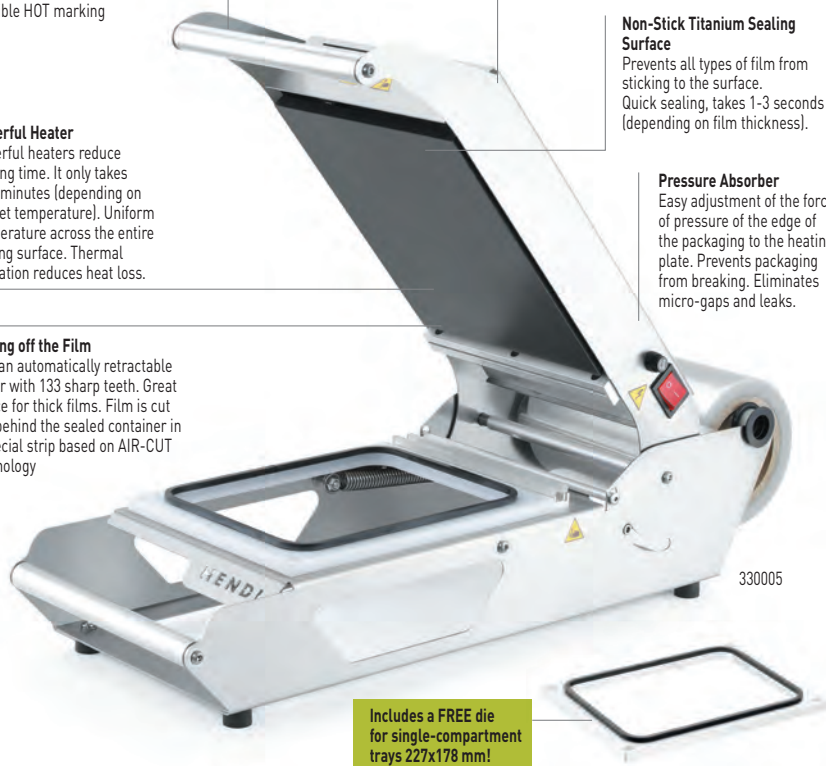
Maintenance/Safe Zone
Frame base insulated from high temperature and electrical voltage. High quality materials and seamless design for quick cleaning of the bottom part of the body, without having to turn off the device.

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
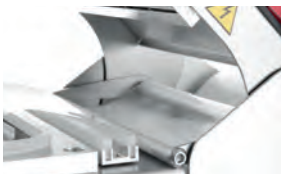
TRAY SEALER COMPACT

– 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 PE matrix for 227x178 mm containers, without divider.

code	V	W	mm
330005	230	700	582x285x(H)185

TRAY SEALER MATRIX

– Made of polished aluminium.
– Black silicone seal.

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

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

SEALER FILM PET/PE PEEL 12/40

– 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

HENDI

VACUUM CHAMBER PACKAGING MACHINE KITCHEN LINE

- 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
- Seal strip is 290 mm long and 3,5 mm wide.

VACUUM CHAMBER PACKAGING MACHINE PROFI LINE

- For professional use in the catering industry and other industries
- For packing food and technical products, including those with a high water content
- Durable design – casing and chamber made of high-quality AISI 304 stainless steel
- Transparent lid made of durable high-quality ABS plastic makes it possible to control the packaging process
- Convex lid 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

975268

Control panel

High-quality stainless steel casing and chamber

Control panel

High-quality stainless steel casing and chamber

code	975398	975268	975275
dimensions	429x359x(H)345 mm	370x480x(H)435 mm	425x560x(H)460 mm
chamber dimensions	350×300×(H)110 mm	320×370×(H)185 mm	370x450x(H)220 mm
seal strip	295 mm	300 mm	350 mm
pump performance	77 l/min	133 l/min	333 l/min
power/voltage	630 W/230 V	370 W/230 V	750 W/230 V
weight	24,4 kg	38 kg	62 kg

HENDI

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

936801

TEFLON TAPE FOR TOP SEALBAR
– 65mm wide, 1 meter long.
– For HENDI Vacuum machines

code
936801

Domed cover

Control panel

201435

High-quality stainless steel casing and chamber

code	201435	201442
dimensions	359x425x(H)356 mm	505x567x(H)465 mm
chamber dimensions	300x350x(H)80 mm	425x457x(H)100 mm
seal strip	300 mm	410 mm
pump performance	8 m³/h – 133,3 l/min	20 m³/h – 333,3 l/min
power/voltage	950 W/230 V	1100 W/230 V
weight	25,2 kg	59 kg

HENDI

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PROFI LINE STRIP VACUUM PACKAGING MACHINE

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

970362

code	seal strip (mm)	V	W	mm
970362	350	230	250	383x293x(H)175

975374

VACUUM PACKAGING MACHINE KITCHEN LINE

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

code	seal strip (mm)	V	W	mm
975374	410	230	550	570x263x(H)150

970638

BAG ROLLS ATTACHMENT FOR 975374 VACUUM PACKAGING MACHINE KITCHEN LINE

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

code	mm
970638	487x122x(H)107

HENDI

VACUUM PACKING BAGS

SOUS-VIDE COOKING BAGS FOR VACUUM PACKING MACHINES

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

code	packed per	mm
970676	100	200x150
970652	100	250x150
970683	100	300x200
970669	100	350x250
970690	100	400x300

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
970607	100	200x140
970386	100	230x160
970614	100	300x200
970393	100	350x250
970621	100	400x300

EMBOSSED VACUUM BAGS ON ROLL - 2 PCS

– 2 layers.
– 60 µm inner layer made from food grade Polyethylene.
– 15 µm outer layer made from Polyamide (nylon) – increases strength and guarantees airtightness.
– Total thickness: 75 µm.
– The materials used act as a UV filter.
– Embossing for easier air extraction and obtaining vacuum.
– Can be used in temperatures from -20° to +100°C.
– Suitable for chamber vacuum and strip packing machines.

code	packed per	mm
971062	2	6000x200
971079	2	6000x280

EMBOSSED VACUUM BAGS

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

code	packed per	mm
971048	100	150x400
971017	100	150x250
971024	100	200x300
971055	100	250x350
971031	100	300x400

HENDI

GAS COOKER 4-BURNER WITH CONVECTION OVEN GN 1/1

S.S. stainless steel

– Made from stainelss steel.
– Fitted with 4 burners:
  - 2 burners of 6.0 kW
  - 2 burners of 3.5 kW
– Burners are fitted with thermocouple.
– Suitable for pans from ø 120 up to 300 mm.
– Pan supports and burners made from cast iron.
– Height adjustable legs fitted with non-slip feet.
– Suitable for natural gas, conversion set for LPG included.
– Note: No pilot light or ignition, needs to be lit with matches or lighter.

CONVECTION OVEN GN 1/1:
– 3000 W electric convection oven.
– Temperature can be set up to 270˚C.
– Oven is fitted with 120 minute timer.
– Chamber made from stainless steel, measures 640x370x(H)350 mm.
– Fits GN 1/1 trays and grids, comes with 1 grids.
– 4 tray supports, spaced 75 mm apart.

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

oven GN 1/1

| 6 kW | 3,5 kW | | 6 kW | 3,5 kW |
| 3,5 kW | 6 kW | | 3,5 kW | 6 kW |
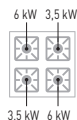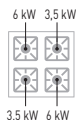
code	227381	225882
dimensions	800x700x(H)310 mm	800x700x(H)900 mm
oven dimensions	–	640×370×(H)350 mm
burner power	2x 3,5 kW + 2x 6 kW	2x 3,5 kW + 2x 6 kW
type of oven	–	convection, electric
oven power	–	3 kW
total power	19 kW [HS]	19 kW [HS]
voltage	–	230 V
weight	35 kg	82 kg

HENDI

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

– Made from stainless steel.
– Fitted with 6 burners:
  - 3 burners of 6.0 kW
  - 3 burners of 3.5 kW
– Burners are fitted with thermocouple.
– Suitable for pans from ø 120 up to 300 mm.
– Pan supports and burners made from cast iron.
– Height adjustable legs fitted with non-slip feet.
– Suitable for natural gas, conversion set for LPG included.
– Note: No pilot light or ignition, needs to be lit with matches or lighter.

CONVECTION OVEN GN 1/1:
– 3000 W electric convection oven.
– Temperature can be set up to 270˚C.
– Oven is fitted with 120 minute timer.
– Chamber made from stainless steel, measures 640x370x(H)350 mm.
– Fits GN 1/1 trays and grids, comes with 1 grids.
– 4 tray supports, spaced 75 mm apart.

S.S. stainless steel

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

6 kW 3,5 kW 6 kW

3,5 kW 6 kW 3,5 kW

6 kW 3,5 kW 6 kW

3,5 kW 6 kW 3,5 kW
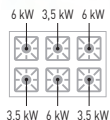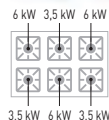
code	226094	225899
dimensions	1200x700x(H)900 mm	1200x700x(H)900 mm
oven dimensions	–	640×370×(H)350 mm
burner power	3×3,5 kW + 3×6 kW	3×3,5 kW + 3×6 kW
type of oven	–	convection, electric
oven power	–	3 kW
total power	28,5 kW [HS]	28,5 kW [HS]
voltage	–	230 V
weight	95 kg	105 kg

HENDI

225707

3 kW   3 kW

3 kW   3,5 kW   1,8 kW

225806

3 kW   3 kW

3 kW   3,5 kW   1,8 kW
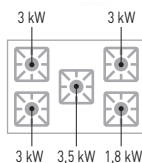
GAS COOKER - 5 BURNERS
WITH ELECTRIC OVEN
– Made from stainelss steel.
– Fitted with 5 burners:
  - 3 burners of 3.0 kW
  - 1 small burner of 1.8 kW
  - 1 wok burner of 3.5 kW.
– Burners are fitted with thermocouple and piezo ignition.
– 3-part cast iron pan support.
– Suitable for natural gas.
– Weight: 78 kg.
OVEN SPECIFICATIONS
– 2700 W electric convection oven with 2500 W grill.
– Temperature can be set up to 275˚C.
– Oven is fitted with 120 minute timer.
– Chamber made from stainless steel.
– Fits GN 1/1 trays and grids, comes with 2 grids.
– With 4 tray supports.

code	V	W	kW[HS]	mm
225707	230	2900	14.3	900x653x(H)900
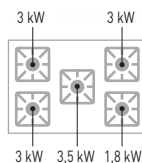
GAS COOKER - 5 BURNERS, OPEN FRAME
– Made from stainelss steel.
– Open frame offers lots of storage space.
– Fitted with 5 burners:
  - 3 burners of 3.0 kW
  - 1 small burner of 1.8 kW
  - 1 wok burner of 3.5 kW.
– Burners are fitted with thermocouple and piezo ignition.
– 3-part cast iron pan support.
– Suitable for natural gas.
– Weight: 45 kg.

code	kW[HS]	mm
225806	14.3	900x640x(H)910

839997

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

code	mm
839997	255x255x(H)25

HENDI

5 kW   5 kW

237687

3,5 kW   3,5 kW

5 kW

237670
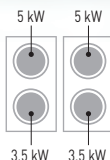
INDUCTION STOVE WITH 4 HOBS
– Made of durable stainless steel, reinforced with frame.
– 2 separate induction cooktops, 320x560 mm each, made of 5 mm thick tempered glass.
– Equipped with 2 5000 W and 2 3500 W induction burners.
– Up to 60% energy savings when compared to standard electric cookers.
– 4 independent control knobs, 11 power levels to choose from.
– 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.
– With easily cleanable grease filter.
– Units is 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	800x720x(H)854
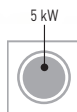
INDUCTION HOKKER HIGH POWER
– Designed for use with woks or extra large induction pots.
– Made of durable stainless steel, reinforced with frame.
– Induction cooktop with 340x340 mm dimensions, made of 5 mm thick tempered glass.
– Up to 60% energy savings when compared to standard electric cookers.
– 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	422x400x(H)366

HENDI

195

18/0
stainless steel

outdoor

147108

6,7 kW

18/0
stainless steel

in- & outdoor

147801

6 kW

HOKKER PROFI LINE
– For propane and butane gas.
– Very robust stainless steel frame to carry heavy loads.
– Fitted with thermocouple and electronic ignition.
– Fitted with cast iron pan carrier.
– Gas hose and pressure regulator included.
– Can be expanded with hokker base (147306), wok ring (147207)
  and wok (626504).

code	kW[HS]	mm
147108	6.7	425x425x(H)400

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

code	kW[HS]	mm
147801	6	400x440x(H)390

147276

10,8 kW

18/0
stainless steel

in- & outdoor

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

code	kW[HS]	mm
147276	10.8	580x650x(H)400

HENDI

626504

147207

147306

152157

147139

198124

WOK

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

code	mm
626504	ø710x(H)220

RING FOR HOKKER

– To adapt Hokker 147108 to use with wok 626504.

code	mm
147207	ø360x(H)80

HOKKER STAND

– Only suitable for Hokker Big Flame: 147108.

code	mm
147306	425x425x(H)400

PRESSURE REGULATOR 50 MBAR

– For HENDI gas barbecues & Hokkers.

code
152157

GAS HOSE ASSEMBLY HOKKERS

– For HENDI Hokker Profi & Kitchen Line 147108 147801.

code
147139

GAS LIGHTER – SET OF 2 PCS.

– Refillable.
– Supplied empty.

code	packed per	mm
198124	2	(L)230

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	mm
273845	ø275x(H)250
273869	ø275x(H)250
273876	ø275x(H)250

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	mm
273883	ø175x(H)250
273890	ø175x(H)250
273852	ø175x(H)250

919217

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	mm
919217	ø125x(H)170

919200

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	mm
919200	ø125x(H)170

HENDI

273838

FLEXIBLE HEAT LAMP

– Made of iron.
– Lampshade fitted on a flexible arm.
– Infrared shatterproof lightbulb included –
  suitable for keeping food warm.
– Fits E27 bulbs.

code	mm
273838	268x200x(H)660

660 mm

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 infrared lightbulbs included.

code	mm
273906	453x360x(H)790
273913	453x360x(H)790

273906

Infrared heat bulb
919200 included

273913

HENDI

199

INDUCTION COOKERS BLACK KITCHEN LINE

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

S.S.
stainless steel

INDUCTION COOKER 2000W KITCHEN LINE

– Touch-sensitive controls, power or temperature adjustable in 11 steps.
– Temperature range: 35-240°C.
– Suitable for pans with bottom diameter between 120 and 220 mm.
– With timer function for 0-180 minutes.
– Equipped with electronic protection against overheating.
– Maximum load of the induction cooker: 15 kg.

| min Ø120 mm | 2000 W |
| max Ø220 mm | 230 V |

239391

code	V	W	mm
239391	230	2000	297x411x(H)57

INDUCTION COOKER 3500W KITCHEN LINE

– Touch-sensitive controls, power or temperature adjustable in 10 steps.
– Temperature range: 35-240°C.
– Suitable for pans with bottom diameter between 140 and 280 mm.
– With timer function for 0-180 minutes.
– Equipped with electronic protection against overheating.
– Maximum load of the induction cooker: 20 kg.

| min Ø140 mm | 3500 W |
| max Ø280 mm | 230 V |

239421

code	V	W	mm
239421	230	3500	339x444x(H)80

HENDI

Sturdy stainless steel frame | High quality ventilation | Touch-sensitive controls

| | min Ø120 mm | 3500 W |
| Ø | max Ø220 mm | 230 V |

239414

| Works also with | 800 W |
| a GN tray up to GN 1/2 | 230 V |

239384

DOUBLE INDUCTION COOKER KITCHEN LINE
– 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	608x405x(H)54

INDUCTION HOT PLATE KITCHEN LINE
– Unique induction hot plate with a rectangular induction coil which keeps pans warm while providing freedom of placement.
– Power adjustable in 11 steps by means of a knob.
– Temperature range: 40-100°C.
– Equipped with electronic protection against overheating.
– Maximum load of the induction cooker: 15 kg.

code	V	W	mm
239384	230	800	460x315x(H)61

HENDI

S.S. stainless steel | indoor   S.S. stainless steel | indoor

| ⌀ | min ø140 mm | 3500 W |
| | max ø280 mm | 230 V |

239711

| ⌀ | 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 fan.
– 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	342x431x(H)116

code	V	W	mm
239698	230	3500	390x560x(H)120

3500 W
230 V

239766

239681

INDUCTION WOK MODEL 3500
– Stainless steel housing.
– With easily cleanable grease filter.
– Digital power setting.
– Settings immediately respond to high-low.
– Only suitable for use with wok pan 239773.
– Maximum load of the induction cooker: 20 kg.

code	-	V	W	mm
239766	induction unit	230	3500	340x450x(H)130
239681	induction wok+wok pan	230	3500	340x450x(H)295

HENDI

INDUCTION COOKER MODEL 5000 D
– Digital power, temperature and timer setting via touch-sensitive controls.
– Stainless steel housing.
– With easily cleanable grease filter and double ventilation.
– Suitable for pans with bottom diameter between 140 and 280 mm.
– Height adjustable feet.
– Works on 380 V, supplied without plug, an electrician is required for the installation.
– Maximum load of the induction cooker: 30 kg.

code	V	W	mm
239322	400	5000	398x525x(H)175

min ø140 mm   5000 W
max ø280 mm   400 V

239322

INDUCTION COOKER MODEL 7000
– Stainless steel housing with two hobs.
– Front hob has a maximum power of 5000 W, when the front hob operates at 5000 W the rear hob can only generate 2000 W.
– Rear hob has a maximum power of 3500 W only while the front hob doesn't exceed 3500 W.
– Electronic protection against overheating.
– With adjustable metal feet and removable air filter.
– Works on 380 V, supplied without plug, an electrician is required for the installation.
– Suitable for pans with bottom diameter between 140 and 280 mm.
– Maximum load of the induction cooker: 20+20 kg.

code	V	W	mm
239346	400	7000	405x700x(H)145

min ø140 mm   5000, 3500 W
max ø280 mm   400 V

239346

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

239773

code	mm
239773	ø360x(H)180

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.

239780

min ø120 mm
max ø260 mm
3500 W
230 V

code	V	W	mm
239780	230	3500	329x435x(H)106

HENDI

min ø120 mm
max ø260 mm

| 3500 W |
| 230 V |

NEW

S.S.
stainless steel

18/0
stainless steel

indoor

SET: INDUCTION COOKER 3500W + SAUCEPAN + FRYING PAN
– Cooking surface made of matte black glass.
– Housing made of powder-coated steel.
– Power regulated with a knob.
– 31 power levels: from 500W to 3500W.
– Max. load: 20 kg.
– Cooker suitable for cookware with bottom with diameter: ø120-260 mm.
– Overheating protection.
– Included in the set:
   – frying pan with diameter ø28 cm, handle length 22 cm,

– saucepan with diameter ø16 cm, 1,5 L capacity, handle length 17 cm,
– both made of stainless steel, with a sandwich bottom which consists of 3 layers: stainless steel, aluminium, stainless steel.
– The pans are dishwasher safe, suitable for every heat source type and use in ovens in temperature up to 200°C.
– Waterproof rating: IPX3.

code	V	W	mm
239889	230	3500	320x395x(H)95

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	319x355x(H)67

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	295x400x(H)42

HENDI

INDUCTION HOT PLATE KITCHEN LINE

– Unique induction hot plate with a rectangular induction coil
which keeps pans warm while providing freedom of placement.
– Power adjustable in 11 steps by means of a knob.
– Temperature range: 40-100°C.
– Equipped with electronic protection against overheating.
– Maximum load of the induction cooker: 15 kg.

code	V	W	mm
239384	230	800	460x315x(H)61

239384

HOT TRAY

– GN 1/1 - aluminium.
– On insulated base.
– Automatically heats itself to 95°C.
– Can be used in combination with Thermobox Kitchen Line GN 1/1
and bigger (707906, 707968, 707951, 707944)

code	V	W	mm
209509	230	190	530x325x(H)45

209509

Al aluminium

INDUCTION HEATER 800W

– Black crystal glass top surface and plastic housing.
– Power regulation adjustable in 10 steps, fitted with electronic
overheating protection.
– Control panel with LED display and touch control, can be
mounted in a countersunk manner.
– Can be used as a heater chafing dishes equipped with special
adapter.
– Also suitable for built-in installation with the optional separately
available ring (239186).

code	V	W	mm
239193	230	800	ø245x(H)68

239193

BUILT-IN INDUCTION HEATER, 1000 W

– Heating surface made of black crystal glass.
– Plastic housing.
– Induction heater for countertop installation.
– 10-step power adjustment.
– Equipped with electronic overheating protection.
– Touch panel and LED display.
– Maximum allowable load for the stove: 15 kg.
– Suitable for pots and pans with base diameter of ø120-200 mm.

code	V	W	mm
239551	230	1000	350x350

239551

MOUNTING FRAME FOR INDUCTION HEATER, 800W

– Suitable for induction heater 239193.

code	mm
239186	ø270x(H)17

239186

HENDI

Two quartz heaters   Under-shelf lighting

S.S.
stainless steel

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	650x485x(H)630

233726

233733

Cr
chrome plated

S.S.
stainless steel

HEATED COUNTERTOP DISPLAY
– Fitted with double glazing and curved front glass.
– Three levels.
– Two sliding doors at the back.
– Made of stainless steel.
– LED light at the top of the chamber.
– With 3 chrome-plated adjustable shelves.
– Temperature control knob and analogue thermometer.
– Temperature range: 30°-90°C.

code	-	V	W	mm
233726	120 Liter	230	1100	685x575x(H)680
233733	160 Liter	230	1500	885x570x(H)680

LED lighting

sliding doors

HENDI

COUNTERTOP HEATING DISPLAY CABINETS

– Stainless steel housing.
– Tempered glass windows.
– Hinged glass doors located at the back of the unit - convenient access to the interior and easy cleaning.
– Removable crumb trays at the bottom of the chamber.
– Temperature adjustment capability up to 90°C.

S.S.
stainless steel
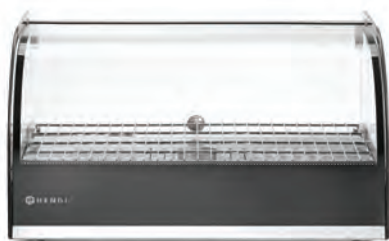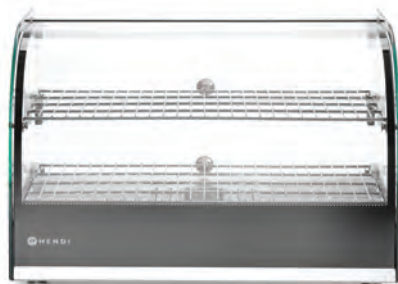
273982

273999

HEATED COUNTERTOP DISPLAY SINGLE

code	V	W	mm
273982	230	800	556x376x(H)315

HEATED COUNTERTOP DISPLAY DOUBLE

code	V	W	mm
273999	230	800	554x376x(H)376

Water container for humidification

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.

code	-	V	W	mm
233740	97 Liter	230	800	460x467x(H)785

233740

HENDI

BAIN-MARIE HENDI RANGER

– Heating system with a heat mat. This ensures 20% of energy saved in comparison to traditional solutions, as well as even temperature distribution.
– Housing and water container made of stainless steel.
– Fits 1 GN 1/1 container with max. 150 mm height.
– Also suitable for combinations of smaller GN containers, such as 2x GN 1/2 or 3x GN 1/3.
– Placing GN 1/6 containers is possible provided that an adaptor bar is used (not included in the set, it can be purchased separately – codes: 808153, 808108).
– Temperature range: from 30°C to 85°C.
– Temperature regulated with a knob – 6 levels of heating.
– Fitted with a thermostat and indication light.
– Water container with min. and max. water level indicators.
– Overheating protection.
– Waterproof rating: IPX3.

NEW MODEL

S.S. stainless steel

Heating system with a heat mat. This ensures 20% of energy saved in comparison to traditional solutions, as well as even temperature distribution

UP TO **20%** OF ENERGY SAVINGS

HENDI

1000 W
230 V

238905

BAIN-MARIE HENDI RANGER
– GN containers are not included in the set.

code	V	W	mm
238905	230	1000	574x334x(H)241

1000 W
230 V

238912

BAIN-MARIE WITH DRAIN TAP HENDI RANGER
– GN containers are not included in the set.

code	V	W	mm
238912	230	1000	576x334x(H)241

1000 W
230 V

238967

SET: BAIN-MARIE HENDI RANGER +
3X GN 1/3 WITH LID
– Included in the set: 3 containers GN 1/3 with 100 mm height, with lid.

code	V	W	mm
238967	230	1000	590x332x(H)242

1000 W
230 V

238868

SET: BAIN-MARIE HENDI RANGER
WITH DRAIN TAP + 3X GN 1/3 WITH LID
– Included in the set: 3 containers GN 1/3 with 100 mm height, with lid.

code	V	W	mm
238868	230	1000	604x332x(H)242

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
808153	GN 1/1	530x22x(H)10

808153

808108

HENDI

PP polypropylene S.S. stainless steel

229064

KITCHEN LINE FOOD DEHYDRATOR

– Double wall polypropylene casing increases thermal efficiency.
– The automatic fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
– The set includes 7 305x330 mm stainless steel grates, each with a max load of 500 g.
– Grates are evenly interspaced at 35 mm, easy to remove and clean.
– Transparent door allows the operator to observe the dehydration process.
– It comes with a transparent pad to prevent smaller fruit from falling during dehydration process – it can be also placed at the bottom of the dehydration chamber to collect residue.
– Digital display.
– Temperature control: 35°-70°C.
– Timer adjustable up to 24 hours, in 30-minute intervals.

code	-	V	W	mm
229064	7 trays	230	500	347x505x(H)320

Easy controls

Easy to open

With fine mesh for drying small items
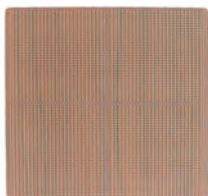
941461

PLASTIC DRIPTRAY FOR FOOD DEHYDRATORS

– For use with HENDI food dehydrators 229002 229019 229033 229064.

code
941461

HENDI

FOOD DEHYDRATOR PROFI LINE
- Stainless steel housing.
- Digital control panel.
- Timer adjustable up to 24 hours, in 30-minute intervals.
- Temperature control: 35°-75°C, adjustable in 5°C increments.
- The quiet fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
- The set includes 6 305x330 mm stainless steel grates.
- Grates are evenly interspaced, easy to remove and clean.
- Transparent door allows the operator to observe the dehydration process.

code	-	V	W	mm
229033	6 trays	230	650	342x485x(H)309

6 trays
600 W
230 V

PP polypropylene S.S. stainless steel indoor

229033

PROFI LINE FOOD DEHYDRATOR
- Stainless steel housing.
- Digital control panel.
- Timer adjustable up to 24 hours, in 30-minute intervals.
- Temperature control: 35°-75°C, adjustable in 5°C increments.
- The quiet fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays.
- The set includes 10 395x380 mm stainless steel grates.
- Grates are evenly interspaced, easy to remove and clean.
- Transparent door allows the operator to observe the dehydration process.

code	-	V	W	mm
229026	10 trays	230	1000	430x550x(H)416

10 trays
1000 W
230 V

Watch the video

Drying chamber with space for 10 trays

Residu pad included
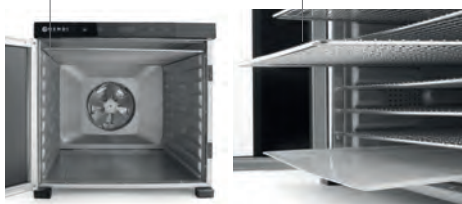
229026

DRIPTRAY FOR FOOD DEHYDRATOR
- For HENDI Profi Line Food dehydrator 229026

code
946190

SPICE MAT FOR FOOD DEHYDRATOR
- For HENDI food dehydrator Profi Line 229026

code
946268

946190

946268

HENDI

S.S.
stainless steel

indoor
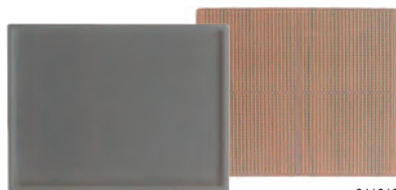
Foldable
doughnut rack

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.

Thanks to the "cold zone"
frying residues are collected
below the heater, increasing
the quality of the oil.

code	liters	V	W	mm
205914	12	230	3500	630x860x(H)438

Drain tap

HENDI

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

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	300x680x(H)420

209424

FRYING BASKET

code	-
930618	4 litre deep fryers 205808 205846
930632	6 liter friteuses 205815 205853
930656	8 liter deep fryer 205822 205839
933664	8 liter deep fryer 207208 207307 209202 209301
944387	Induction deep fryers 215012 215029
961247	10 liter deep fryer 209424

930618   933664

HENDI

XL
10 liters

great power
10 kW

1 kg of fries even in
3 minutes

HENDI

18/0 stainless steel | indoor

NEW

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

209431
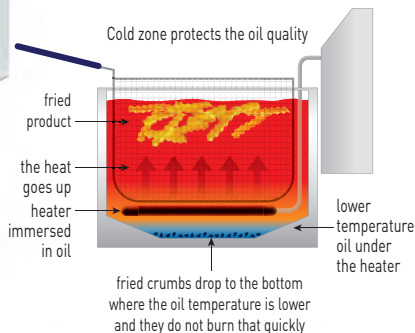
DEEP FRYER XL WITH DRAIN TAP
HENDI GOLIATH

– Deep fryer with the highest power on the market in its capacity range – HENDI GOLIATH boasts a power of 10,200 W.
– Prepares up to 1 kg of fries in about 3 minutes – thanks to the extremely efficient, extra-strong heating element.
– Very fast heating of oil: about 5 minutes (depends on ambient conditions).
– The housing, tank, and lid are made of stainless steel resistant to high temperatures.
– Capacious 10 L tank with a profiled bottom in the shape of the letter V – even more efficient „cold" zone enhancing the fryer's performance.
– The set includes a very sturdy frying basket with dimensions: 290x200x(H)142mm, made from stainless steel wire. The basket is equipped with a long non-heating handle – 200 mm.

– Support for safe placement of the frying basket in the chamber.
– High-quality thermostat from the German manufacturer EGO, with a control light indicating the heating element's operation.
– Removable control unit and heating element, with built-in protection that switches of the appliance when the unit is lifted.
– Temperature adjusted in the range: from 50°C to 190°C.
– Embossed min. and max. oil level indicators in the chamber.
– Drain tap for easy emptying of the oil container.
– Protection against overheating by means of a resettable thermal fuse.
– NOTE: Installation by an electrician is required – the device is supplied without a plug.

code	liters	V	W	mm
209431	10	400	10200	299x584x(H)375

HENDI

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
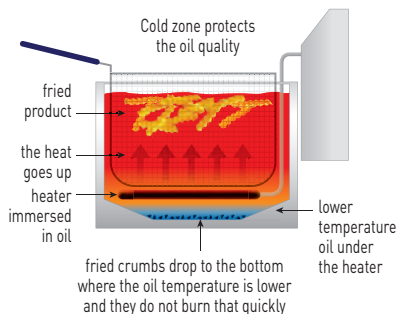
Frying baskets at page **213**

207369

207376

DEEP FRYER PROFI LINE WITH DRAIN TAP DIGITAL – 8 L
- Clear digital control panel with temperature and timer function.

code	liters	V	W	mm
207369	8	230	3500	305x515x(H)345

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)350

HENDI

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
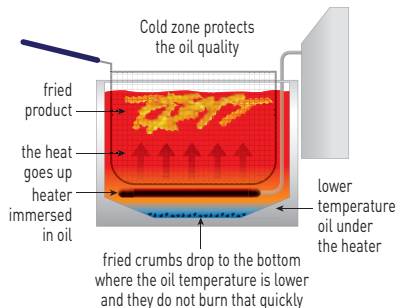
207208

DEEP FRYER PROFI LINE, 8 L

code	liters	V	W	mm
207208	8	230	3500	305x460x(H)369

207307

DEEP FRYER PROFI LINE, 2 × 8 L

code	liters	V	W	mm
207307	16	230	7000	605x460x(H)369

209202

DEEP FRYER PROFI LINE WITH DRAIN TAP, 8 L

code	liters	V	W	mm
209202	8	230	3500	305x515x(H)354

209301

DEEP FRYER PROFI LINE WITH DRAIN TAP, 2 × 8 L

code	liters	V	W	mm
209301	16	230	7000	610x515x(H)369

HENDI

217

18/0
stainless steel

indoor

205815   205839

DEEP FRYER KITCHEN LINE

– Housing and oil tank made of stainless steel.
– Removable element with switch-off function when removed.
– Removable oil container, making it easier to clean.
– Heating indication lamp to show if the heating element is operating.
– The temperature can be set up to 190°C.
– A security thermostat ensures the deep fryer does not overheat.
– Overheat protection with reset for extra protection.
– A frying basket with heat insulated and extra long handle.
– Cold zone to protect oil quality.
– Supplied with frying basket and lid.

code	liters	V	W	mm
205808	4	230	3000	217x380x(H)300
205846	4+4	230	3000+3000*	470x420x(H)330
205815	6	230	3300	265x430x(H)290
205853	6+6	230	3300+3300*	550x430x(H)290
205822	8	230	3500	265x430x(H)345
205839	8+8	230	3500+3500*	550x430x(H)345

Frying baskets
at page **213**

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

4 l   4+4 l   6 l   6+6 l   8 l   8+8 l

205808   205846   205815   205853   205822   205839

HENDI
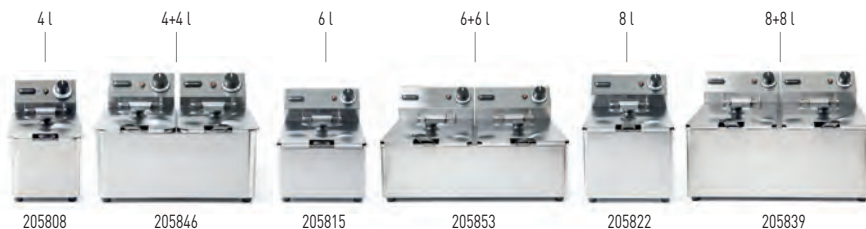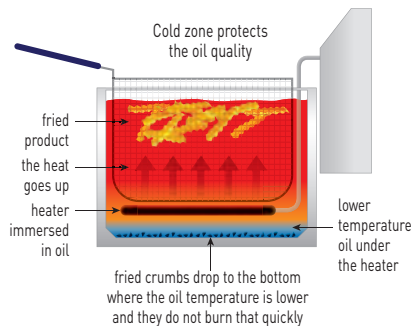
215012

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.

Frying baskets
at page **213**

fried product

the heat
goes up
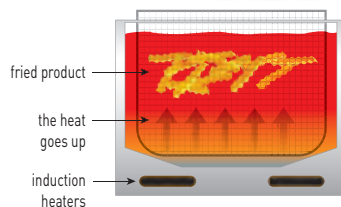
induction
heaters

INDUCTION DEEP FRYER WITH DRAIN TAP, 8 L

code	liters	V	W	mm
215012	8	230	3500	288x619x(H)408

INDUCTION DEEP FRYER WITH DRAIN TAP - 2 X 8 L

code	liters	V	W	mm
215029	16	230	7000	577x609x(H)410

Drain tap makes
emptying easy

With filter for
the induction motor
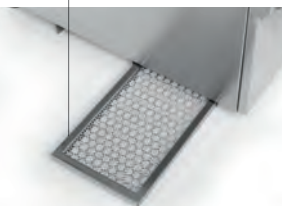
Convenient edge
for hanging basket

GRIDDLES PROFI LINE

– Stainless steel housing.
– The hard chromed surface (9mm plate)
  facilitates cleaning.
– With removable dripping tray and high backsplashes.
– Stepless thermostat adjustable up to 300°C.
– Overheating protection.
– Suitable for continous use.
– Power switch with integrated indication lamp.
– Non-slip feet.

9 MM THICK HARD CHROMED GRIDDLE EASY TO CLEAN

18/0 stainless steel

203125

GRIDDLE
– Griddle area 330x270 mm, entirely smooth.

code	-	V	W	mm
203125	flat	230	2000	300x452x(H)227

203149

GRIDDLE
– Griddle area 518x328 mm, entirely smooth.

code	-	V	W	mm
203149	flat	230	2400	550x455x(H)244

203156

GRIDDLE HALF RIBBED
– 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	550x435x(H)245

203170

GRIDDLE RIBBED
– Griddle area 518x328 mm, entirely ribbed.

code	-	V	W	mm
203170	entirely ribbed	230	2400	550x435x(H)245

203163

GRIDDLE 1/3 RIBBED
– 2 independent working areas, 2 heating indication lamps.
– Griddle area 688x410 mm, left 462 mm smooth and right
  226 mm ribbed.

code	-	V	W	mm
203163	2/3 flat, 1/3 ribbed	230	3500	720x550x(H)245

Scrapers & turners
on page **109**

855201

855218

GRIDDLE SCRAPER

code	mm
855201	100x320

SPARE BLADE FOR 855201

code
855218

HENDI

GRIDDLES KITCHEN LINE

– Housing made of stainless steel.
– The solid 8 mm thick hardened steel plate offers excellent heat retention.
– Fitted with backsplashes and a removable drip tray.
– Temperature stepless adjustable up to 300°C.
– Overheating protection by means of a resettable thermal cutout.
– Power switch with integrated indication lamp.
– Fitted with non-slip feet.

8 MM THICK
SOLID STAINLESS
STEEL GRIDDLE

S.S.
stainless steel

NEW

154922

GRIDDLE
– Griddle measures 316x380 mm and is entirely smooth.

code	V	W	mm
154922	230	2000	326x445x(H)225

154939

GRIDDLE
– Griddle measures 518x330 mm and is entirely smooth.

code	V	W	mm
154939	230	2400	527x404x(H)233

154946

GRIDDLE HALF RIBBED
– Griddle measures 518x330 mm and is half ribbed and half smooth.

code	V	W	mm
154946	230	2400	527x404x(H)233

154953

GRIDDLE RIBBED
– Griddle measures 518x330 mm and is entirely ribbed.

code	V	W	mm
154953	230	2400	527x404x(H)233

154960

GRIDDLE 1/3 RIBBED
– Griddle measures 688x410 mm and is 1/3 ribbed and 2/3 smooth.
– Features two separately adjustable heating zones and a zone without heating elements which uses residual heat.

code	V	W	mm
154960	230	3500	697x474x(H)241

HENDI

CONTACT GRILLS

- Perfect for grilling and heating bread, pieces of meat, sausages, vegetables, etc.
- Enamelled 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

Convenient hand grip

Griddles mades of enamelled cast iron

Watch the video

Fat and drip tray

Thermostat with smooth temperature control

220 / 230

CONTACT GRILL – SINGLE VERSION
- Grill surface: 220x230 mm.
- Ribbed.

code	V	W	mm
263501	230	1800	310x426x(H)510

220 / 230

CONTACT GRILL – SINGLE VERSION
- Grill surface: 220x230 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm
263600	230	1800	310x400x(H)510

HENDI
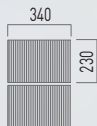
CONTACT GRILL „PANINI"
- Grill surface: 340x230 mm.
- Ribbed.

code	V	W	mm
263655	230	2200	432x396x(H)214
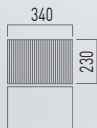
CONTACT GRILL „PANINI"
- Grill surface: 340x230 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm
263662	230	2200	430x370x(H)514

XL
→ |545| ←
mm

CONTACT GRILL „PANINI" XL
- Plenty of grilling space to fit original Italian panini's and give them the characteristic brown stripes.
- Both the top and bottom grill are grooved.

code	V	W	mm
263624	230	2700	548x464x(H)231
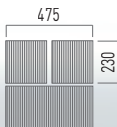
CONTACT GRILL - DOUBLE GRILL
- Thermostats independently adjustable.
- Grill surface bottom plate 475x230 mm.
- Entirely ribbed.

code	V	W	mm
263709	230	3600	570x395x(H)510
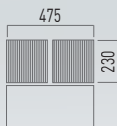
CONTACT GRILL - DOUBLE VERSION
- Thermostats independently adjustable.
- Grill surface bottom plate 475x230 mm.
- 1/2 ribbed and 1/2 smooth.

code	V	W	mm
263808	230	3600	570x395x(H)510
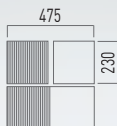
CONTACT GRILL - DOUBLE VERSION
- Thermostats independently adjustable.
- Grill surface bottom plate 475x230 mm.
- 1/2 smooth, 1/2 ribbed.

code	V	W	mm
263907	230	3600	575x430x(H)510

HENDI

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

Motor can rotate both ways

Wide reflection screens

Equipped with 4 burners

Removable dripping tray

226001
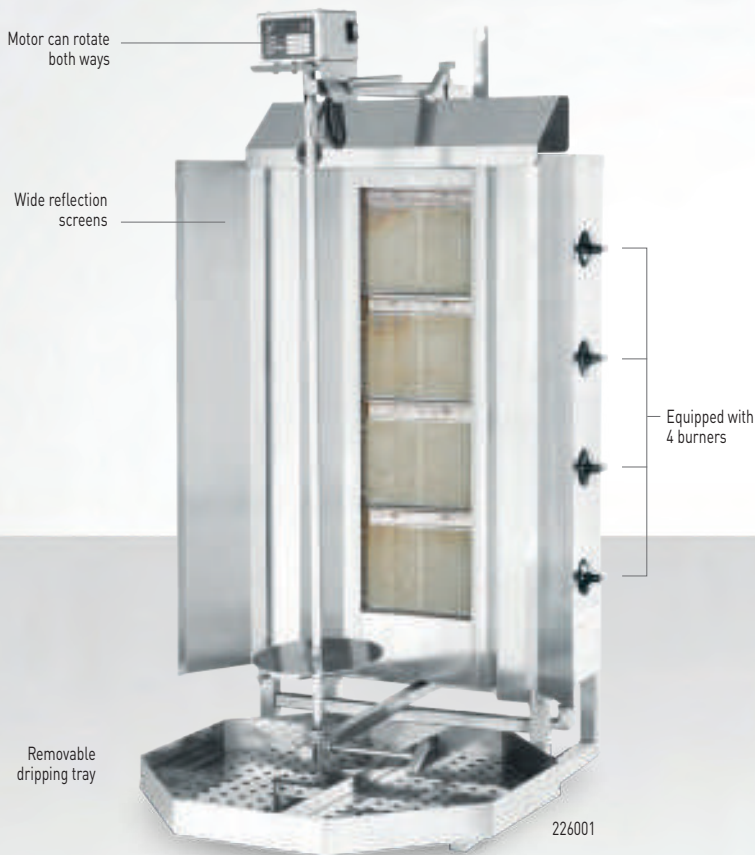
KEBAB GRILL GAS PROFI LINE

- For natural gas, can be converted to propane with included converter set.
- Fitted with thermocouple.
- Grill distance adjustment.
- Burners power 12 kW.
- Delivered with reflection screens.

- Grill length: 900 mm.
- Capacity: up to 80 kg.
- Weight 30 kg.

code	kW[HS]	mm
226001	13	735x745x(H)1110

HENDI

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	262x134x(H)189

267240

CORDLESS KEBAB KNIFE ELECTRIC
– For slicing döner kebab, shawarma, gyro, etc.
– 2 stainless steel Ø 100 mm blades, 1 smooth and 1 serrated.
– Blade spins at 2600 RPM and can slice up to 60 kg/h.
– Easily adjustable slicing thickness from 0 mm up to 8 mm.
– Blade cover made of stainless steel ensures safety during cutting.
– Handle and motor housing made of anti-slip material.
– ON/OFF switch integrated with the housing.
– Charger with red and green light indicating battery level.
– Two 2,000 mAh battery packs included.
– Blade sharpening stone included.
– Weight 1,3 kg.

code	V	W	mm
267257	230	80	155x127x(H)202

267257

REPLACEMENT KNIFE FOR KEBAB KNIFES
– Replace your broken or lost knife to extend the service life of your electric kebab knife.
– For use with HENDI Kebab knife electric 267240 & 267257.

code
267219

KEBAB KNIFE ELECTRIC
– Ideal for slicing any type of roasted meat like; kebab, shoarma, gyros, etc.
– Large Ø 80 mm smooth slicing disk with stainless steel guard.
– The blade cover ensures safety while slicing.
– Additional Ø 80 mm serrated slicing disk included.
– Disk spins at 8.000 RPM.
– Aluminium handle with 2.7 m power cord.
– Ingress protection: IPX4.
– Adapter with indicator lamp.
– Blade sharpening stone, knife stand and a screwdriver are included.

code	V	W	mm
267264	230	80	232x120x(H)140

267264

HENDI

225

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

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	350x680x(H)275

SOUS-VIDE SYSTEM GN 2/3
– With handles.
– Supplied with a spacer with 4 stainless steel compartments.

code	liters	V	W	mm
225264	13	230	400	343x395x(H)255

EMBOSSED VACUUM BAGS

code	packed per	mm
971048	100	150x400
971017	100	150x250
971024	100	200x300
971055	100	250x350
971031	100	300x400

HENDI

IMMERSION CIRCULATOR FOR SOUS VIDE COOKING HENDI MASTERVIDE

PA polyamide | S.S. stainless steel | indoor

NEW

SUITABLE FOR CONTAINERS WITH MAX. CAPACITY

56 L

222546

– Enables cooking food without direct contact with water – in special vacuum bags, which enhaces the food's aroma, reduces loss in weight, and allows the stock produced in the pouch to be used for preparation of sauces.
– Possibility of flavouring of oil, fat, or other products using the sous vide method.
– Durable construction made of stainless steel.
– Control panel housing and handle made of durable polyamide reinforced with glass fibre.
– Simple, easy to use control panel.
– Suitable for containers with max. capacity 56 L, 150 mm height, and wall up to 30 mm thick.

– Precise temperature control system for achieving repeatable cooking results – temperature range 5°C - 95°C, with setting accuracy up to 0,1°C.
– Interchangeable temperature display unit: °C or °F.
– Powerful 2000 W motor.
– Timer: from 1 min to 99h, with 1 min interval.
– 3 work modes: continuous operation, continuous operation with timer, operation with set time.

code	liters	V	W	mm
222546	56	230	2000	137x215x(H)361

NEW

SOUS-VIDE COOKING BALLS – 500 PCS
– Made of polypropylene.
– Reducing evaporation and splashing of water during cooking, therefore reducing heat loss.
– Helping to keep sous vide bags under water.
– Can be used in temperatures up to 110°C.
– Ball diameter: ø20 mm.
– Packed per 500 pcs in a convenient bag for easy transport.

code	mm
551998	ø20

551998

HENDI

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	65x120x(H)340
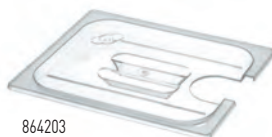
864203

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
864203	GN 1/1	530x325

Wi-Fi

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	165x119x(H)285

222638

228

HENDI

sousvide
tools.com

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.
– 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	140x190x(H)276

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
864227	GN 1/1	530x325

864234

HENDI

229

PP
polypropylene

18/8
stainless steel

Internal maximum
water level indicator

Watch the video

PP
polypropylene

18/8
stainless steel

External water
level indicator

Watch the video

209998

209981

ELECTRIC KETTLE CORDLESS

– Housing and heating element made of stainless steel.
– Handle, lid and base made of polypropylene.
– Concealed heating element protected against scale which
  extends the lifetime of the heater and the entire kettle.
– Indicator light informs that the heater is on.
– Internal maximum water level indicator.
– Automatic switch-off after boiling.
– Double dry-boil protection.

code	liters	V	W	mm
209998	4.2	230	2000	341x226x(H)305

ELECTRIC KETTLE CORDLESS

– 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	226x165x(H)310

624302

S.S.
stainless steel

gas

KETTLE

code	liters	mm
624302	6	ø245x(H)290

HENDI

Control panel with digital display

209936

209943

ELECTRIC KETTLE CORDLESS

– Perfect for intensive use.
– With fast-boil.
– Separate power base for easier kettle handling, enabling full 360° rotation of the kettle.
– Fitted with ergonomic polypropylene handle.
– With heating indicator light.
– Heater placed under the bottom, protected against limescale.
– Automatic switch-off when water boils.
– With dry-boil protection, doesn't work without water.
– AISI 304 stainless steel housing and bottom.
– Weight: 1.12 kg

code	liters	V	W	mm
209936	2.5	230	2150	242x172x(H)294

ELECTRIC KETTLE CORDLESS 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	230x165x(H)255

HENDI

231

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

ABS plastic | Al aluminium | wash

RECHARGEABLE BATTERY

199640

HENDI

SMOKE INFUSER

– The aluminium body functions as a heat sink, cooling the smoke before expelling it.
– Wood requires no pre-soaking prior to smoking.
– Can also be used with tea or spices.
– Removable smoking chamber with 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

Smoke infuser tube opening

GLASS DOME

– Ideal to use in combination with the smoking gun.

code	mm
199978	ø275x(H)140

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
199657	Cocktail dome	ø130x(H)282

GAS LIGHTER – SET OF 2 PCS.

– Refillable.
– Supplied empty.

code	packed per	mm
198124	2	(L)230

HENDI

233

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	
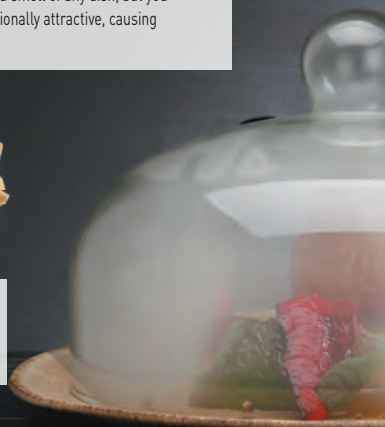
			OAK	BEECH	CITRUS	PEACH	ALMOND
Smoking dust		code	199787	199183	199213	199237	199220
		weight	450 g	450 g	450 g	450 g	450 g
Smoking chips small		code	199282	199275	199305	199329	199312
		weight	700 g	700 g	700 g	700 g	700 g
Smoking chips		code	199374	199367	199398	199411	199404
		weight	700 g	700 g	700 g	700 g	700 g
Big chunks		code	199466	199459	199480	199503	199497
		weight	3 kg	3 kg	3 kg	3 kg	3 kg

HENDI

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.

	OLIVE	RED WINE	WHISKY	COGNAC
code	199190	199244	199251	199268
weight	450 g	450 g	450 g	450 g
code	199299	199336	199343	199350
weight	700 g	700 g	700 g	700 g
code	199381	199428	199435	199442
weight	700 g	700 g	700 g	700 g
code	199473	199510	199527	199534
weight	3 kg	3 kg	3 kg	3 kg

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

HENDI

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

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	513x422x(H)775

930830

NON-STICK MAT FOR RICE COOKERS
– For HENDI rice cooker 240403.

code
930830

HENDI

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.

code	liters	V	W	mm
240441	4.2	230	1550	391x372x(H)315

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
240458	10	230	2900	528x487x(H)370

HENDI

264119

SALAMANDER WALL MOUNTABLE

– Conforms to the IPX4 norm – full protection against dampness.
– Can be installed against the wall without requiring additional brackets, saves space in the kitchen.
– Perfect for grilling or heating up dishes or casseroles.
– Continuous temperature regulation: 50°-300°C.
– With top heating element.
– Fitted with thermostat, 30 min. timer and an indicator lamp.
– 4 possible grid heights.
– Supplied with: grid handles fitted with heat shield, crumb tray.
– Internal dimensions: 460x265x(H)165 mm.
– Cable length: 1.3 m.
– Made of stainless steel.

code	V	W	mm
264119	230	2000	610x450x(H)275

264126

SALAMANDER GN 1/1

– Made of stainless steel.
– Possibility to place a GN 1/1 tray in the chamber (not included in the set).
– Heating element on top of the chamber.
– Possibility to place the grid on 4 different height levels.
– Wall-mountable without additional brackets for saving space in the kitchen.
– Fitted with a thermostat, a timer up to 30 min, and an indicator light.
– Smooth, stepless regulation – ensures precise setting of heating parameters.
– Temperature range: 50-300°C.
– Ingress protection rating: IPX4 – protection against water splashes.
– Accessories included in the set:
  – grid with 2 isolated grips,
  – crumb tray.

code	V	W	mm
264126	230	2850	770x485x(H)305

264300

SALAMANDER

– Ideal for casseroles, grilling and heating up dishes.
– Temperature control: 50°-300°C.
– With top heating element.
– Fitted with thermostat, 30 min. timer and indicator lamp.
– 4 possible grid heights.
– Supplied with: grid with handles and crumb tray.
– Internal dimensions: 646x408x(H)337 mm.
– Made of stainless steel.

code	V	W	mm
264300	230	3600	800x633x(H)453

HENDI

HEATS UP IN 10s

SALAMANDER WITH QUARTZ INFRARED HEATING ELEMENTS GN 1/1

S.S. stainless steel

- It is possible to place GN1/1 trays in the chamber.
- Ideal for grilling or heating up dishes or sandwiches.
- With top & bottom Quartz infrared heating element.
- Fitted with 15 min. timer and indicator lamp.
- 3 possible grid heights, grid handles fitted with heat shield.
- With crumb tray.
- Conforms to the IPX3 norm.

code	V	W	mm
264409	230	3645	765x490x(H)315

S.S. stainless steel

QUARTZ SALAMANDER MAXI GN 1/1

- Salamander grill with 9 quartz heaters for faster heating, grilling and gratinating food.
- Steel guard of heaters protecting against damage.
- Stainless steel housing.
- Two chrome-plated grates with dimensions of 530x340 mm and two removable handles.
- Two levels for vertical position of each grate with distance of 70 and 45 mm.
- Stainless steel crumbs tray Quartz heaters - 3 heaters on three independent levels.
- Heater timer - turns on for up to 15 min or continuous operation 1.3 m power cable without plug.

code	V	W	mm
264331	400	4500	682x528x(H)455

HEATS UP IN 10s

264331

With 9 quartz heaters for faster heating

HENDI

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	485x525x(H)537

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	619x500x(H)525

TOASTER 4-SLICE
– Housing made of stainless steel, satined and glossy.
– Knobs made of ABS, buttons and pedals made of PP (polypropylene).
– Extra wide 4 toasting slots, 2 heating zones (2 slots in each), 2 removable crumb trays.
– High-lift lever to remove the toasts effortlessly.
– Capacity for 4 slices of bread at a time.
– 7 toasting levels adjusted with knobs – each heating zone can be set up differently.
– 3 pre-set programmes: toast, defrost, reheat.
– 3 function buttons for each heating zone: defrost, reheat, eject/cancel.

code	V	W	mm
261187	240	1500	295x335x(H)180

261187

HENDI

262214

MULTI TOASTER 6 TONGS
– 2 Layers with 6 toaster tongs - stainless steel.
– Infrared quartz tubes for prompt heating, temperature
  can reach maximum within 30 seconds.
– Tubes cool down in seconds.
– Switch for selecting different heating groups.
– 15 Minutes mechanical timer with bell.
– 6 Toaster tongs included.

code	V	W	mm
262214	230	3000	450x390x(H)400

262801

TOASTER TONG

code	mm
262801	100x340x(H)64

SANDWICH TOASTER
– Stainless steel housing.
– Tongs fitted with insulated handles made of PF resin.
– Left and right slot separately operable.
– Timer with alarm adjustable to a maximum of 8 minutes.
– Removable crumb tray.

code	V	W	mm
261163	230	1200	215x300x(H)270

261163

TONG FOR SANDWICH TOASTER
– For use with HENDI sandwich toaster 261163.
– Fitted with insulated handles made of PF resin.

code	mm
921500	180x60x(H)180

921500

HENDI

241

261200

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	230	1340	288x368x(H)410

261309

261354

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.

S.S.
stainless steel

code	colour	V	W	mm
261309	Steel	230	2240	418x365x(H)390
261354	Black	230	2240	418x368x(H)415

HENDI

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)170
239506	230	1400	ø400x(H)190

THERMOSTAT CABLE FOR PARTY PAN
– Replace your broken or lost thermostat cable to extend
  the service life of your part pans.
– For use with HENDI Party pan 239506 & 239605.

code
239599

239605

SAUSAGE CUTTER - MANUAL
– Stable footing by suction cups.
– High-quality serrated blades.
– Easy to clean.
– Cuts 11 slices.

code	mm
222805	275x170x(H)235

222805

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

630716

SAUSAGE CUTTER

code	mm
630716	(L)200

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.

S.S.
stainless steel

indoor

7 rollers
740 W
230 V

14 rollers
1480 W
230 V

268506

268704

268605

268735

code	-	V	W	mm
268506	7 rollers	230	740	525x365x(H)176
268605	9 rollers	230	940	520x425x(H)175

code	-	V	W	mm
268704	11 rollers	230	1180	530x525x(H)180
268735	14 rollers	230	1480	520x650x(H)176

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
268612	9 (268605)	470x401x(H)250
268711	11 (268704)	470x477x(H)250
268742	14 (268735)	470x591x(H)250

268742

HENDI

SAUSAGE WARMER

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	405x290x(H)254

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	239x335x(H)470

THERMO SYSTEM

201107

THERMOSYSTEM 1
– Enamelled pan Ø 185 mm.
– Stainless steel bain-marie pan with lid.
– Fitted with power regulator and indicator light.

code	liters	V	W	mm
201107	4.2	230	200	254x310x(H)312

Works also without water

201206

THERMOSYSTEM 2
– 2 enamelled pans Ø 185 mm.
– 2 stainless steel bain-marie pans with lids.
– Fitted with two power regulators and indicator lights.

code	liters	V	W	mm
201206	8.4	230	400	496x310x(H)312

HENDI

| Al | 18/0 | indoor |
| die-cast | stainless steel | |

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.

190

212172

code	V	W	mm
212172	230	1000	250x491x(H)285

- 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	390x378x(H)229

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	314x417x(H)229

HENDI

WAFFLE MAKERS

– 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

212103   212127   212134

WAFFLE MAKER 'LIÈGE'

– Liège waffles, two 4x6 rectangular patterns.

code	V	W	mm
212103	230	1500	330x360x(H)561

Liège waffles

250
180
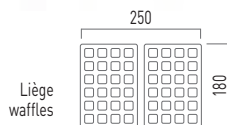
WAFFLE MAKER 'BRUSSELS'

– Brussels waffles, two 3x5 rectangular patterns.

code	V	W	mm
212127	230	2200	330x520x(H)560

Brussels waffles

240
190
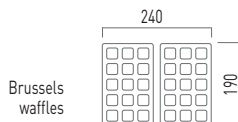
WAFFLE MAKER 'HEART'

– Flower waffles, five conjoined heart-shaped patterns.

code	V	W	mm
212134	230	2200	330x543x(H)550

Flower waffles

215

HENDI

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	458x520x(H)165

525197

WOODEN SPREADER FOR CRÊPE MAKERS
– Characteristic shape - perfect for spreading the dough on the cooking surface.
– Recommended for use with the pancake maker with the code: 212028

code
525197

282755

COVER FOR COTTON CANDY MACHINE
– 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

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

282731

HENDI

Al aluminium | S.S. stainless steel | indoor

NACHO WARMER
– Housing made of stainless steel and smoked tempered glass.
– Inner chamber made of AISI 304 stainless steel, with LED light.
– At the back – 2 hinged door, with a handle.
– Fitted with a crumb collecting tray.
– 1 power switch and 1 light switch.
– Max. heating temperature: 58°C.
– Max. load: 35 L.
– Waterproof rating: IPX3.

code	V	W	mm
282779	230	500	400x344x(H)525

282779

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	liters	V	W	mm
558126	3	230	900	ø180x(H)502

<90 °C

558126

PC polycarbonate

FRENCH FRIES AND NACHOS FUNNEL SCOOP
– Fill opening 75 mm.
– Left and right handed.

code	mm
642566	233x205

642566

HENDI

249

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	colour	V	W	mm
282762	Black	230	1500	574x420x(H)778
282748	Red	230	1500	574x420x(H)778

With convenient collection drawer for crumbs and unpopped popcorn kernels.

562017

PP
polypropylene

SCOOP

code	liters	mm
562000	0.125	(L)187
562017	0.25	(L)250
562079	0.65	(L)330

HENDI

S.S.
stainless steel

CHOCOLATE FOUNTAIN

– Made of stainless steel.
– With warming function, heats
  the chocolate to 45˚C.
– With separate switch for motor
  and heating element.

	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

HENDI

251

HENDI – BE INSPIRED!

Tools for Chefs

250167

250174

NEW

S.S.
stainless steel

PLATE WARMER SINGLE
– Housing, shelves and heating elements made of stainless steel.
– For approx. 72 pcs. of   24 cm dinner plates (40 pcs. of ø33 cm
  pizza plates).*
– With 3 removable, non-adjustable shelves for plates included:
  10 mm height and 340 mm width.
– Distance between shelves: 120 mm.
– Adjustable temperature from 30°C to 85°C.
– Door with magnetic seal.
– On/off switch with indication lights.
– Fitted with 4 wheels of which 2 have brakes.
– Plate warmer double is also available at HENDI – code: 250174.
* The numbers provided are general indications and may vary
  based on the size, height, and weight of the plates used.

code	V	W	mm
250167	230	400	393x571x(H)766

PLATE WARMER DOUBLE
– Housing, shelves and heating elements made of stainless steel.
– For approx. 108 pcs. of ø24 cm dinner plates (64 pcs. of pizza
  plates - ø33 cm).*
– With 3 removable, non-adjustable shelves for plates included:
  10 mm height and 340 mm width.
– Distance between shelves: 120 mm.
– Adjustable temperature from 30°C to 85°C.
– Door with magnetic seal.
– On/off switch with indication lights.
– Fitted with 4 wheels of which 2 have brakes.
– Plate warmer single is also available – code: 250167.
* The numbers provided are general indications and may vary
  based on the size, height, and weight of the plates used.

code	V	W	mm
250174	230	800	735x589x(H)766

HENDI
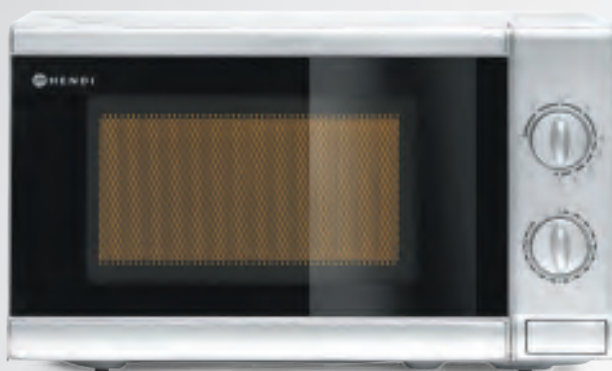
281710

MICROWAVE WITH GRILL
700 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	435x360x(H)251

281352

MICROWAVE WITH GRILL
1000 W / 25 L
281352

– Housing and interior of the chamber with ceramic bottom made of stainless steel.
– Easy to read control panel.
– Electromechanical control with one knob adjusting time from 15 s to 6 min.
– Lower rotating magnetron antenna for uniform energy distribution, no rotating disk.
– Built-in air filter to protect against external factors and dust.
– Door with large glass pane for observing processes in the illuminated microwave interior.
– Tight latch closure; easy opening – no locking mechanism.
– Chamber interior:
  – dimensions 327x346x(H)200, capacity 25 l.
  – easy to clean.
  – no breaking of plates thanks to appropriately rounded edges.
  – ceramic bottom.

– Multifunctional use:
  – defrosting.
  – 6 suggested time programs for preparation of selected dishes/beverages.
  – the end of the cooking cycle is signalled by an acoustic alarm.
– Microwave power: 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	582x472x(H)374

 HENDI

281444

MICROWAVE PROGRAMMABLE
1000 W / 23 L

281444

– Housing and interior of the chamber with ceramic bottom
  made of stainless steel.
– Easy to read control panel.
– Electronic control.
– Lower rotating magnetron antenna for uniform energy
  distribution, no rotating disk.
– Built-in air filter to protect against external factors and dust.
– You can select the desired program on the touch panel.
– Door with large glass pane for observing processes in
  the illuminated microwave interior.
– Tight latch closure; easy opening – no locking mechanism.
– Chamber interior:
  – dimensions 327x346x(H)200, capacity 23 l.
  – easy to clean.
  – no breaking of plates thanks to appropriately rounded
    edges.
  – ceramic bottom.

– Multifunctional use:
  – defrosting.
  – 10 default programs.
  – possibility to save up to 100 programs (up to 3 stages in
    one program).
  – automatic time conversion for double portions.
  – the end of the cooking cycle is signalled by an acoustic
    alarm.
  – 4 power levels.
– Microwave power: 1000 W.
– Suitable for round (up to ø320 mm) and rectangular plates.
– Maximum single operating time: 60 minutes.
– Equipped with a cable with a grounding plug.
– Weight: 15.5 kg.

code	liters	V	W	mm
281444	23	230	1550	509x572x(H)306

HENDI

281369

MICROWAVE PROGRAMMABLE
1800 W / 34 L

281369

– Housing and interior of the chamber made of stainless steel.
– Chamber fitted with a ceramic floor.
– Lower and upper rotating microwave antennas for uniform energy distribution, no rotating parts in the chamber.
– Built-in air filter protects against dust and dirt.
– Easy to read control panel, select the desired program on the touch panel.
– Door with large window for observing processes in the illuminated microwave chamber.
– Tight latch closure; easy opening – no locking mechanism.
– Chamber interior:
  – dimensions 360x409x(H)225 mm, capacity 34 l.
  – easy to clean.
  – no breaking of plates thanks to appropriately rounded edges.
  – ceramic bottom.

– Multifunctional use:
  – defrosting.
  – 10 default programs.
  – possibility to save up to 100 programs (up to 3 stages per program).
  – automatic time conversion for double portions.
  – the end of the cooking cycle is signalled by an acoustic alarm.
– Microwave power: 1800 W.
– Suitable for round (up to ø355 mm) and rectangular plates.
– Maximum single operating time: 60 minutes.
– Fitted with a grounded plug.
– Weight: 32.3 kg.

code	V	W	mm
281369	230	3000	572x520x(H)363

281376

MICROWAVE PROGRAMMABLE WITH USB PORT
1800 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	liters	V	W	mm
281376	18	230	3000	560x419x(H)336

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
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	25 L	23 L	34 L	18 L
Maximum plates diameter	280 mm	320 mm	320 mm	355 mm	300 mm
TECHNICAL PARAMETERS					
Input power	1050 W	1550 W	1550 W	3000 W	3000 W
Output power	700 W	1000 W	1000 W	1800 W	1800 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

COOKING TIMES vs APPLIANCE POWER

Power	700	1000	1100	1400	1800
Cooking time	0:35	0:25	0:22	0:18	0:12
	1:05	0:52	0:48	0:37	0:27
	1:35	1:14	1:06	0:57	0:39
	2:05	1:39	1:29	1:10	0:52
	5:00	4:03	3:34	2:50	2:10
	10:00	8:15	7:23	5:40	4:00

225479

LOW TEMPERATURE OVEN

- Designed for slowly preparing or regenerating food, by means of a very accurately set and controlled process.
- With core temperature probe, separately adjustable.
- Recessed handles in the sides.
- Easy to clean door seal.
- Oven chamber is heated on 4 sides, uniformly distributing the heat throughout the chamber.
- Energy efficient due to extra insulation.
- Seamless oven chamber with rounded corners, easy to clean.

- Temperature adjustable by 1 degree increments - oven chamber up to 120°C, core temperature and keep warm up to 100°C.
- Door hinges left or right, easy to convert.
- Digital setting and readout of time, set temperature, and current core/chamber temperatures.
- Stainless steel pan and tray holder, suitable for GN 1/1 containers, grids and trays as well as 600x400 mm bakery trays, on 3 levels.

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

HENDI

225929

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	625x585x(H)590

STAND FOR CONVECTION STEAM OVEN WITH GRILL 4X GN 2/3

– For use in combination with convection steam oven with grill 225929.

code	mm
224823	580x390x(H)750

224823

S.S.
stainless steel

227060

Two highly efficient fans, distributing hot air evenly

CONVECTION OVEN H90
– Housing made of stainless steel.
– Cool touch door with double glazing, which can be removed
  for easy cleaning.
– Partially enamelled chamber with interior lighting.
– Heating by means of 2 heating elements and 2 fans.
– Temperature adjustable from 50°C to 300°C.
– Timer: 0-120 min.
– Fits 4 438x315 mm trays.
– Guides interspaced at: 70 mm.
– Supplied with 4 trays.

code	V	W	mm
227060	230	2670	595x595x(H)570

Fits four aluminium trays

Double, heat resistant glass

Fitted with interior lighting

HENDI

227077

Direct humidification

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.
– Guides interspaced at: 70 mm.
– Fits 4 436x315 mm trays. Supplied with 4 trays.

code	V	W	mm
227077	230	2670	595x595x(H)570

ACCESSORIES

801970

943380

223468

GRID FOR OVENS H90 AND H90S
– Suitable for 227060 and 227077.

code	mm
801970	433x338

TRAY FOR OVENS H90 AND H90S
– Suitable for 227060 and 227077.

code	mm
943380	437x314x(H)8

STAND FOR OVENS H90 AND H90S
– Suitable for H90 and H90S ovens 227060, 227077.

code	mm
223468	595x425x(H)700

HENDI

263

CONVECTION OVENS 429X345 MM

– Housing and chamber made of AISI 304 stainless steel.
– Glass door is cool to the touch thanks to 2-layers of glass with gravity ventilation in between, hinges at the bottom.
– Fits 4 trays 429x345 mm, included in the set, made of aluminium.
– Temperature can be set from 100°C to 260°C.
– Fitted with overheating protection.
– Tray supports spaced at 74 mm.
– IPX3 waterproof rating.

219973
– Fitted with an USB port – for downloading HACCP data.
– Optional: wi-fi connection for software updates.
– Programmable: 99 programmes, with 4 steps each.
– Pre-heating function up to 180°C.

NEW

219997

4x
429x345

code	219980	219997	219973	225165
type	convection	with humidity	with humidity	multifunctional
control	electromechanical	electromechanical	touch control panel	electromechanical
	–	Indirect steam injection, controlled with a push pump, sprays water in the chamber. Fitted with a timer.	Direct steam injection, electronically controlled, sprays water directly on the fan. Touchscreen control panel with coloured icons.	Offers 8 modes: upper heater, lower heater, both heaters, convection, heaters with convection, grilling, grilling with convection, and defrosting.
thermostat	100°C up to 260°C	100°C up to 260°C	30°C up to 260°C	100°C up to 260°C
tray support spacing	74 mm	74 mm	74 mm	74 mm
external size	590x709x(H)589 mm	590x709x(H)589 mm	590x709x(H)589 mm	590x709x(H)589 mm
number of fans	1 non-reversible fan	1 non-reversible fan	1 fan with auto-reverse function, with 2 speeds	1 non-reversible fan
power/voltage	3,1 kW/230 V	3,1 kW/230 V	3,15 kW/230 V	2,6 kW/230 V
weight	33 kg	34 kg	38 kg	36,4 kg

STAND FOR OVEN

code	224670	224670	224670	224670
type	6 pairs of guides for 435x345, dimentions 540x460x700 mm			

HENDI

CONVECTION BAKERY OVENS WITH HUMIDITY 600X400 MM

- Housing and chamber made of AISI 304 stainless steel.
- Oven chamber is pressed with rounded corners for easy cleaning.
- Glass door is cool to the touch thanks to 2-layers of glass with gravity ventilation in between, hinges at the bottom.
- Inside glass pane can be removed for easy cleaning.
- Door seal from thick silicone, mounted in the housing for easy servicing.
- Chamber fitted with LED lighting for a clear view of the process.
- Oven chamber insulated to keep the heat inside, safe and energy efficient.
- Fits 4 trays 600x400 mm, not included in the set.
- Temperature can be set from 100°C up to 260°C.
- Timer can be set up to 120 minutes, continuous operation possible.
- Water protection rating: IPX3.

NEW

225523

4x
600x400

code	225516	225523
type	with humidity	with humidity
control	electromechanical	electromechanical
	Indirect steam injection, controlled with a push pump, sprays water in the chamber.	Direct steam - water spraying directly on the fan, 5 degrees, regulated with a knob
thermostat	100°C up to 260°C	100°C up to 260°C
tray support spacing	73 mm	83 mm
external size	783x755x(H)634 mm	783x755x(H)634 mm
number of fans	2 non-reversible fans	2 fans with auto-reverse function
power/voltage	3,4 kW/230 V	6,4 kW/400 V
weight	58 kg	58 kg

STAND FOR OVEN

code	224434	224434
type	6 pairs of guides for 600x400, dimensions 760x520x700 mm	

HENDI

265

CONVECTION STEAM OVEN CONTROL 5 X GN 2/3

→ |55 cm|←

EXTRA -NARROW
ONLY 55 CM

NEW

	5x GN 2/3
code	219911
tray support spacing	80 mm
external size	550x754x(H)662 mm
number of fans with auto-reverse	1
thermostat	100-270°C
power/voltage	3,2 kW/230 V
weight	40 kg

FLOOR STAND	
code	237977
dimensions	6 pairs of guides for GN 2/3, 550x465x(H)700 mm

– Housing and chamber made of AISI 304 stainless steel.
– Oven chamber is pressed with rounded corners for easy cleaning.
– Glass door is cool to the touch thanks to 2-layers of glass with gravity ventilation in between.
– Door features a position lock, holding the door in the 60°, 90°, 120° and 180° open position.
– Door hinged on the right side, possibility to order a left hinged version from factory, can't be changed after purchase.
– Inside glass pane can be removed for easy cleaning.
– Door seal from thick silicone, mounted in the housing for easy servicing.
– Chamber fitted with LED lighting for a clear view of the process.
– Oven chamber insulated to keep the heat inside, safe and energy efficient.

– Drip tray for condensation with a drain in the door.
– Feet adjustable to ensure a level placement of the oven.
– Water protection rating: IPX4.
– Connection to electricity, treated water, drain system required.

Operation
– Temperature can be set from 100°C up to 270°C.
– Timer can be set up to 120 minutes, continuous operation possible.
– Cooking/baking in 2 modes: convection, convection-steam (combi).
– Steam generated by spraying it directly on the fan, set in 5 steps, electronically controlled.

HENDI

CONVECTION STEAM OVEN TOUCH 5 X GN 2/3

→ |55 cm| ←

EXTRA -NARROW ONLY 55 CM

NEW

	5x GN 2/3
code	219942
tray support spacing	80 mm
external size	550x754x(H)662 mm
number of fans with auto-reverse	1
thermostat	30-270°C
power/voltage	3,2 kW/230 V
weight	40 kg
FLOOR STAND	
code	237977
dimensions	6 pairs of guides for GN 2/3, 550x465x(H)700 mm

- Housing and chamber made of AISI 304 stainless steel.
- Oven chamber is pressed with rounded corners for easy cleaning.
- Glass door is cool to the touch thanks to 2-layers of glass with gravity ventilation in between.
- Door features a position lock, holding the door in the 60°, 90°, 120° and 180° open position.
- Door hinged on the right side, possibility to order a left hinged version from factory, can't be changed after purchase.
- Inside glass pane can be removed for easy cleaning.
- Door seal from thick silicone, mounted in the housing for easy servicing.
- Chamber fitted with LED lighting for a clear view of the process.
- Oven chamber insulated to keep the heat inside, safe and energy efficient.
- Drip tray for condensation with a drain in the door.
- Feet adjustable to ensure a level placement of the oven.
- Features Airflow+, the redesigned deflector (fan cowl) improves air circulation ensuring the best results no matter where the food is placed in the oven.
- Also features Humid+, the water system feeds water directly behind the fan providing high humidity levels while reducing water consumption.
- Water protection rating: IPX4.
- Connection to electricity, treated water, sewerage system required.
- Water connection: 3/4", drain outlet: ø30 mm, with drain in the chamber.

Operation and programs
- Large control panel with 7-inch screen.
- Temperature can be set from 30°C up to 270°C.
- Timer can be set up to 11 h, 59 min, continuous operation possible.
- Cooking/baking in 3 modes: convection, steam, convection-steam (combi).
- Fan power: normal, semi-static, ½ power.
- Steam generated by spraying it directly on the fan, set in 10 steps (0-100%), electronically controlled.
- Save up to 100 recipes, each with up to 10 steps.
- Offers multilevel cooking, possibility to prepare various dishes in the same conditions, with different program times.
- Preheating function – pre-heats to 30°C higher than the set temperature.
- Holding function – automatically keeps food at serving conditions after the cooking program is finished.
- Holding cabinet function –maintain the correct temperature and proper moisture level of dishes until they are served.
- Cooldown function – rapid cooling of the chamber to be ready to start a new proces with which requires a lower temperature.
- Proofer function – use the oven to proof dough at a perfect temperature and humidity.
- USB port - upload and download recipes and HACCP data with ease.
- Delayed start - program a delayed start up to 24 hours.
- With probe for delta-t cooking, prepare every dish to perfection by monitoring the temperature inside the dishes.

HENDI

CONVECTION STEAM OVEN CONTROL

NEW

	7x GN 1/1	11x GN 1/1
code	219928	219935
tray support spacing	68 mm	68 mm
external size	730×784×(H)850 mm	730×785×(H)1130 mm
number of fans with reverse	2	2
power/voltage	10,4 kW/400 V	15,4 kW/400 V
weight	96 kg	113,8 kg

FLOOR STAND		
code	229521	220795
dimensions	610×560×(H)770 mm	610×560×(H)620 mm
	5 pairs of guides for GN 1/1 containers	

– Housing and chamber made of AISI 304 stainless steel.
– Oven chamber is pressed with rounded corners for easy cleaning.
– Glass door is cool to the touch thanks to 2-layers of glass with gravity ventilation in between.
– Door features a position lock, holding the door in the 60°, 90°, 120° and 180° open position.
– Door hinged on the right side, possibility to order a left hinged version from factory, can't be changed after purchase.
– Inside glass pane can be removed for easy cleaning.
– Door seal from thick silicone, mounted in the housing for easy servicing.
– Chamber fitted with LED lighting for a clear view of the process.
– Oven chamber insulated to keep the heat inside, safe and energy efficient.
– Drip tray for condensation with a drain in the door.
– Feet adjustable to ensure a level placement of the oven.
– Water protection rating: IPX4.
– Connection to electricity, treated water, drain system required.

Operation
– Temperature can be set from 100°C up to 270°C.
– Timer can be set up to 120 minutes, continuous operation possible.
– Cooking/baking in 2 modes: convection, convection-steam (combi).
– Steam generated by spraying it directly on the fan, set in 5 steps, electronically controlled.

HENDI

CONVECTION STEAM OVENS CONTACT

CLEANING SYSTEM INCLUDED

NEW

	7x GN 1/1	11x GN 1/1
code	219959	219966
tray support spacing	68 mm	68 mm
external size	730×784×(H)850 mm	730×785×(H)1130 mm
number of fans with reverse	2	2
power/voltage	10,4 kW/400 V	15,4 kW/400 V
weight	96 kg	113,8 kg

FLOOR STAND		
code	229521	220795
dimensions	610×560×(H)770 mm	610×560×(H)620 mm
	5 pairs of guides for GN 1/1 containers	

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– Door seal from thick silicone, mounted in the housing for easy servicing.
– Chamber fitted with LED lighting for a clear view of the process.
– Oven chamber insulated to keep the heat inside, safe and energy efficient.
– Drip tray for condensation with a drain in the door.
– Feet adjustable to ensure a level placement of the oven.
– Features Airflow+, the redesigned deflector (fan cowl) improves air circulation ensuring the best results no matter where the food is placed in the oven.
– Also features Humid+, the water system feeds water directly behind the fan providing high humidity levels while reducing water consumption.
– Water protection rating: IPX4.
– Connection to electricity, treated water, sewerage system required.
– Water connection: 3/4", drain outlet: ø30 mm, with drain in the chamber.

Operation and programs
– Large control panel with 7-inch screen.
– Temperature can be set from 30°C up to 270°C.
– Timer can be set up to 11 h, 59 min, continuous operation possible.
– Cooking/baking in 3 modes: convection, steam, convection-steam (combi).
– Fan power: normal, semi-static, ½ power.
– Steam generated by spraying it directly on the fan, set in 10 steps (0-100%), electronically controlled.
– Save up to 100 recipes, each with up to 10 steps.
– Offers multilevel cooking, possibility to prepare various dishes in the same conditions, with different program times.
– Preheating function – pre-heats to 30°C higher than the set temperature.
– Holding function – automatically keeps food at serving conditions after the cooking program is finished.
– Holding cabinet function –maintain the correct temperature and proper moisture level of dishes until they are served.
– Cooldown function – rapid cooling of the chamber to be ready to start a new proces with which requires a lower temperature.
– Proofer function – use the oven to proof dough at a perfect temperature and humidity.
– USB port - upload and download recipes and HACCP data with ease.
– Delayed start - program a delayed start up to 24 hours.
– With probe for delta-t cooking, prepare every dish to perfection by monitoring the temperature inside the dishes.

HENDI

GLOVES AND MITTS

– HENDI protective gloves are certified personal protective equipment and comply with the requirements of REGULATION (EU) 2016/425 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 9 March 2016 on personal protective equipment and repealing Council Directive 89/686/EEC. The regulation defines hazard categories I through III, and for each category, methods, and certification requirements are specified. HENDI protective gloves are a category II protective equipment.
– They are CE marked as certified personal protective equipment.
– All our gloves meet the requirements of the general standard EN 420 Protective gloves – General requirements and test methods.
– They provide
    – thermal protection according to EN 407 Protective gloves and other hand protection against thermal risks (heat).

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.

<250°C
temp

OVEN MITTS, COTTON - 2 PCS
– Heat resistant up to 250°C for 15 seconds.

code	packed per	mm
556603	2	(L)350

556603

OVEN MITTS, FIBERGLASS - 2 PCS
– Heat resistant up to 250°C for 15 seconds.

code	packed per	mm
556627	2	(L)360

556627

OVEN MITTS - 2 PCS
– Extra long to protect the forearm.
– Heat resistant up to 250°C for 15 seconds.

code	packed per	mm
556610	2	(L)380

556610

HENDI

TRAYS CONVECTOMAT CLASSIC®

20 mm outer rim around all four sides
– allows placing the tray in point of sale displays – promotion and sale of products "directly form the tray"

Fit&non stick layer
– the marble effect coating prevents sticking; baking with 90% fat reduction

The robust structure
prevents undesirable deformation. The tray is positioned securely in the oven chamber's guides and is deformation-resistant

Bottom and outer walls with increased thickness of 1 mm
guarantee temperature stability on the entire surface, without uneven heat distribution

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
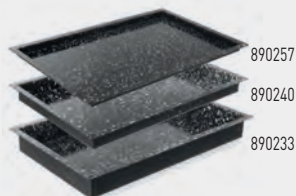
TRAY CONVECTOMAT CLASSIC GN 2/3

code	mm
890356	345x325x(H)20
890349	345x325x(H)40

TRAY CONVECTOMAT CLASSIC GN 1/1

code	mm
890257	530x325x(H)20
890240	530x325x(H)40
890233	530x325x(H)60

HENDI

GN1/1 ALUMINUM TRAYS WITH NON-STICK COATING CONVECTOMAT

– Made of aluminium.
– Surface finished with non-stick PTFE coating.
– Size: GN 1/1.
– Suitable for oven use in max. temperature 200°C.
– Not dishwasher safe.
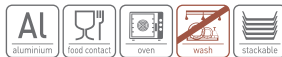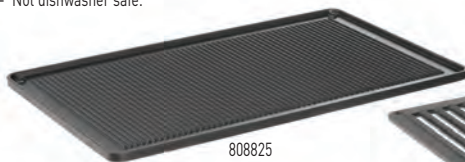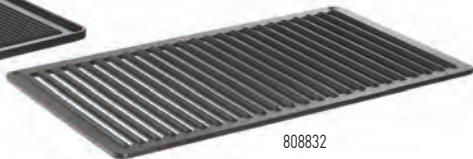
808825

GRILL PLATE, RIBBED CONVECTOMAT GRILLPLATE

– Made of cast aluminium.
– Thickness: 9 mm.

code	mm
808825	530x325x(H)15

808832

GRILL GRATE CONVECTOMAT GRILL

– 24 ribs, 9 mm thick.
– Space between the ribs: 13 mm.

code	mm
808832	530x325x(H)15

808849

OVEN TRAY WITH NON-STICK COATING CONVECTOMAT ROAST

– Inner dimensions: 470x260 mm.
– Slightly flat, wide rim - prevents oil from spilling.

code	mm
808849	530x325x(H)17

808863

BAKING TRAY WITH NON-STICK COATING CONVECTOMAT BAKE

– Narrow rim on all sides.
– Inner dimensions: 505x300 mm.

code	mm
808863	530x325x(H)10
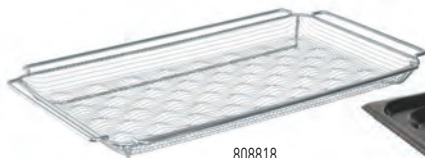
808818

FRENCH FRIES OVEN BASKET, WAVED CONVECTOMAT FRY

– Mesh made of AISI 304 stainless steel.
– Frame and handles made of stainless steel.
– Waved bottom to prevent sticking.
– Mesh dimension: 7x7 mm.
– Baking surface: approx. 450x255 mm.
– Temperature resistant up to 200°C.
– Dishwasher safe.

code	mm
808818	530x325x(H)40

808856

TRAY FOR EGGS, WITH NON-STICK COATING CONVECTOMAT EGGPLATE

– 8 moulds ideal for fried eggs, pancakes, omelettes.
– Moulds measure ø11 cm at the top, ø8 cm at the bottom and are 2 cm deep.

code	mm
808856	530x325x(H)26

NEW

HENDI

808429

TRAY GN 1/1 - WITH 4 RIMS
– With Teflon™ non-stick coating.

code	mm
808429	325x530x(H)10
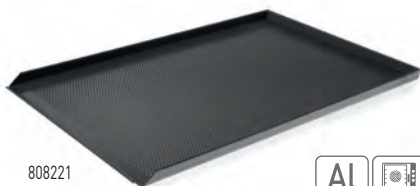
808221

TRAY PERFORATED
– With Teflon™ non-stick coating.
– With 3 rims.

code	mm
808221	600x400
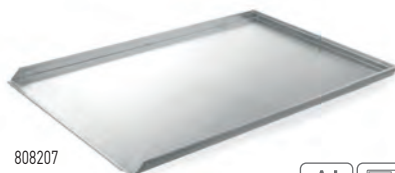
808207

TRAY
– With 3 rims.

code	mm
808207	600x400x(H)20
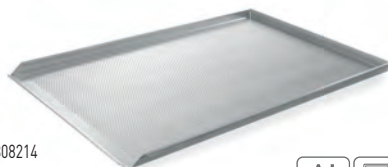
808214

TRAY PERFORATED

code	mm
808214	600x400x(H)20

808405

TRAY PERFORATED GN 1/1 - WITH 4 RIMS
– With Teflon™ non-stick coating.

code	mm
808405	530x325x(H)10
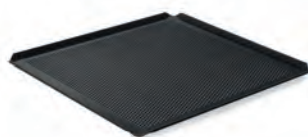
808412

TRAY PERFORATED GN 2/3 - WITH 4 RIMS
– With Teflon™ non-stick coating.

code	mm
808412	354x325x(H)10

HENDI
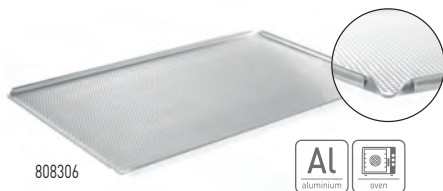
808306

TRAY PERFORATED GN 1/1 - WITH 4 RIMS

code	mm
808306	530x325x(H)10
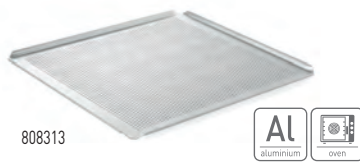
808313

TRAY PERFORATED GN 2/3 - WITH 4 RIMS

code	mm
808313	354x325x(H)10

808238

TRAY FOR FRENCH BREAD

– Perforated.
– Fits 5 loaves of french bread.

code	mm
808238	600x400

809273

GASTRONORM TRAY GN 2/3

code	mm
809280	354x325x(H)20
809273	354x325x(H)40

809150

GASTRONORM TRAY PROFI LINE GN 2/1

code	GN	mm
809150	GN 2/1	650x530x(H)20

809259

809242

GASTRONORM TRAY PROFI LINE

code	GN	mm
809259	GN 1/1	530x325x(H)20
809242	GN 1/1	530x325x(H)40

HENDI

Al
aluminium

CONTAINER WITH NON-STICK COATING

code	GN	mm
805558	GN 1/1	530x325x(H)20
805541	GN 1/1	530x325x(H)40
805534	GN 1/1	530x325x(H)65

805558

805541

805534

304
stainless steel
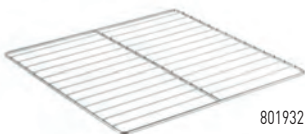
oven

GASTRONORM GRID

code	mm
801932	354x325

801932
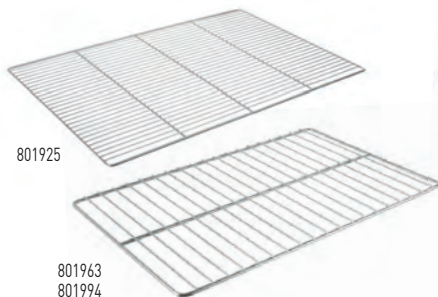
801918
801956

801925

801963
801994

801901

18/10
stainless steel

oven

GRID

code	-	mm
801925	Grid transverse	600x400
801963	Chrome plated	600x400
801994		600x400

oven

OVEN GRID GN1/1

code	-	mm
801901	Stainless steel AISI 304	530x325
801956	Chrome plated - transverse grid	530x325
801918	Stainless steel 18/10	530x325

HENDI

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

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)
199411	peach	0.7
199398	citrus	0.7
199404	almond	0.7
199428	red wine	0.7
199435	whisky	0.7
199367	beech	0.7
199442	cognac	0.7
199374	oak	0.7
199381	olive	0.7

199442

S.S.
stainless steel

PIZZA OVEN
- Suitable for heating up frozen products.
- Tray grid suitable for pizzas up to ø 30 cm.
- Timer adjustable up to 15 minutes.
- With 2 heating elements (top and bottom) and crumbs tray.

code	V	W	mm
220306	230	1450	480x420x(H)195

220306

HENDI

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 410×420×(H)120 mm for pizzas or other dishes.
- Chamber floor lined with chamotte stone; these accumulate the heat which results in crispy pizza bottoms.
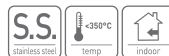
- Each heating element is 1000W and can be set independently from 50°C to 350°C.
- The door is fitted with a window and the chamber has a light, this allows to follow the cooking process.
- The door can be opened without stopping the heating process.
- Can operate in continuous mode or with a timer.
- Timer can be set up to 120 minutes and when the times is finished the oven stops heating.
- Fitted with ± 1.7 m long power cable with earthed plug.

220283

220290

PIZZA OVEN COMPACT
- Chamber is heated by 2 efficient heating elements; one above and one below the chamber.

code	V	W	mm
220290	230	2000	580x560x(H)275

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

Chamber bottom lined with chamotte stone

Doors open forwards

Timer can be set up to 120 min

HENDI

PIZZA OVEN BASIC

– Steel housing with a stainless steel front, insulated with rock wool.
– Analog control panel with individual controls for each heating element, two elements per oven chamber.
– Each oven chamber is fitted with refractory bricks, a thermometer and a light.
– Models with 2 chambers have full separate control panels for each oven chamber.
– Temperature range: 50°C up to 500°C.

226698
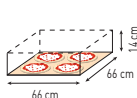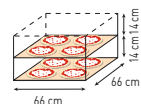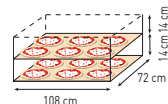
🍕 **4** (ø32 cm)   🍕 **4+4** (ø32 cm)   🍕 **6+6** (ø35 cm)

name	BASIC 4	BASIC 44	BASIC XXL 66
code	226681	226698	226995
number of chambers	1	2	2
dimensions ext.	975x814x(H)413 mm	975x814x(H)745 mm	1360x844x(H)745 mm
dimensions int.	660x660x(H)140 mm	2x 660x660x(H)140 mm	2x1080x720x(H)140 mm
temperature range	from 45°C to 455°C	from 45°C to 455°C	from 45°C to 455°C
power/voltage	4,7 kW/400 V	9,4 kW/400 V	18 kW/400 V
weight	75 kg	122 kg	176 kg

FLOOR STAND

code	226797	227107	227107
dimensions	975x814x(H)960 mm	975x814x(H)860 mm	975x814x(H)860 mm

ELECTRIC DOUGH ROLLERS

– 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

Electric foot
pedal included

Watch the video

code	226612	226629	226636
number of pairs of rollers	1	2	2
weight of the dough portion	0,21-0,70 kg	0,08-0,21 kg	0,21-0,70 kg
rolled dough disc diameter	ø260-450 mm	ø140-300 mm	ø260-400 mm
dimensions	650x345x(H)430 mm	475x375x(H)660 mm	585x435x(H)790 mm
power	250 W	250 W	250 W
voltage	230 V	230 V	230 V
weight	27 kg	28 kg	37 kg

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

226827

HENDI

SPIRAL MIXERS

– 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.

With integrated timer

4 wheels of which 2 have brakes

226209

226346

Removable bowl

SPIRAL MIXER WITH FIXED HEAD AND BOWL

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	hp
226315	290x590x(H)580	10	8	35	ø260x(H)200	40	230	370	0,5
226209	385x670x(H)725	22	17	56	ø360x(H)210	59	400	750	1,0
226308	435x750x(H)810	32	25	88	ø400x(H)260	82	400	1100	1,5

SPIRAL MIXER WITH RISING HEAD AND REMOVABLE BOWL

code	mm	liter	weight (kg)	output (kg/h)	bowl (mm)	kg	V	W	hp
226339	380x600x(H)645	10	8	35	ø260x(H)200	56	230	370	0,5
226346	390x670x(H)735	22	17	56	ø360x(H)210	81	400	750	1,0
226353	435x750x(H)810	32	25	88	ø400x(H)260	95	400	1100	1,5

HENDI

Al
aluminium

S.S.
stainless steel

PASTA MAKER

– Perfect for making fresh pasta (max. width: 140 mm).
– Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
– Three aluminium alloy rollers/cutters: dough roller, tagliatelle cutter and fettuccine cutter.
– Includes a hand crank and a clamp for table mounting.

code	mm
224830	210x193x(H)135

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	256x213x(H)232

Watch the video

224847

HENDI

PIZZA DOUGH BOX

AMER★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.

880968

PE polyethylene | stackable | food contact

880906

HDPE polyethylene | food contact | stackable

880975

NEW

PIZZA DOUGH BOX GN1/1
– Made of polethylene (HDPE), BPA-free.
– Intended for transport/storage of raw pizza dough.
– Rounded corners – easy to clean.
– Stackable (without lid).
– Temperature resistance: -40°C to 90°C.

code	mm
880975	530x325x(H)90
880982	lid

PIZZA DOUGH BOX 600X400
– Made of food-grade polyethylene, harmless to human health.
– It maintains freshness of dough and continuity of proofing process.
– Stackable – with or without lids.
– Lid sold separately (880968).
– Dishwasher safe

code	liters	mm int.	mm
880906	14	565x365x(H)70	600x400x(H)75
880913	18	565x365x(H)90	600x400x(H)95
880920	24	565x365x(H)125	600x400x(H)130
880968		lid	600x400

HENDI

| 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
617168	perforated	230x1200

PIZZA SCOOP ROUND
– Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm
617182		230x1200
617199	perforated	230x1200

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

PIZZA SCOOP SQUARED
– Light and robust, made of anodised aluminium.

code	-	mm
617113		305x1320
617137	perforated	305x1320
617120		405x1320
617144	perforated	405x1320

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

617724

HENDI

617144 | 617175 | 617816 | 617861 | 617212 | 525593 | 525630 | 618196

S.S.
stainless steel

PIZZA SCOOP SQUARED

code	mm
617175	305x1320

Al
aluminium | **wash**

PIZZA SCOOP, SQUARED

– For use in pizzerias and regular restaurants
– Long wooden handle
– Aluminium head
– Heat resistant

code	mm
617816	305x1320
618028	355x1320
617861	405x1320

Al
aluminium

PIZZA OVEN CLEANING BRUSH

– Copper brush with aluminium handle.

code	mm
525593	(L)1320

PIZZA OVEN CLEANING BRUSH

– Brush made of brass wire.
– Steel scraper.
– Removable wooden handle with a screw.

code	mm
525630	930x260

Al
aluminium | **18/0**
stainless steel | **NEW**

ASH SHOVEL

– Shovel made of AISI 430 stainless steel.
– Handle made of anodized aluminium.
– Ergonomic grip made of polypropylene.
– With a hanging hole for easy storage.
– Dishwasher safe.

code	mm
618196	1320x215

HENDI

| 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
618066	350x710

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
618097	300x660

Al aluminium — ~~wash~~

PIZZA SCOOP SQUARED WITH SHORT HANDLE

– Ideal for small spaces
– Short wooden handle
– Aluminium head
– High temperature resistance

code	mm
618035	305x660
618042	355x710
618059	405x760

* Dimensions may vary slightly, as the product is hand-made.

617731

S.S. stainless steel

617700

PAN GRIPPER
– Suitable for all types of pizza pans.

code	mm
617700	(L)190

PAN GRIPPER
– Suitable for all types of pizza pans.

Al aluminium — ~~wash~~

code	mm
617731	(L)200

HENDI

S.S. stainless steel

PIZZA OVEN
– Suitable for heating up frozen products.
– Tray grid suitable for pizzas up to ø 30 cm.
– Timer adjustable up to 15 minutes.
– With 2 heating elements (top and bottom) and crumbs tray.

code	V	W	mm
220306	230	1450	484x590x(H)190

220306

PIZZA BOARD WITH HANDLE
– Made of compressed wood fibers.
– Temperature resistant up to 175°C for 2 minutes, up to 70˚C for 2 hours.
– The high pressure used during production makes the boards stronger than regular wood.
– Maintenance free (no need for oil or bleach).
– Handle with a hole to hang the board.
– Darkens during use which gives it a natural look.
– Dishwasher safe.

code	mm
505533	ø305x(H)6
500040	ø356x(H)6
500057	ø406x(H)6

<175°C temp | food contact | micro

505533

PP polypropylene

LID SPACER FOR PIZZA'S - 500 PCS
– Height of the lid spacer: 35 mm.

code	packed per
709900	500

NEW MODEL

709900

18/0 stainless steel **PP** polypropylene

617014

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

code	ø	length (mm)
617014	ø100	(L)230

18/0 stainless steel **PP** polypropylene

617007

PIZZA SLICER
– Stainless steel knife blade, polypropylene handle.

code	ø	length (mm)
617007	ø100	(L)230

design by
Robert Bronwasser

Handle with
hanging hole

Modern design
by Robert Bronwasser

Ergonomic handle,
comfortable dough press

Thick, rigid blade

Sturdy construction
with an extremely
effective blade

Strong, double-sided
mounting – ensuring
secure knife guidance

Rivets ensuring more
hygienic operation

Weight 325 g

618127

ø97 mm

NEW

18/10 stainless steel

PP polypropylene

food contact

PIZZA CUTTER HEAVY-DUTY HENDI PIZZER

– HENDI PIZZER is a professional heavy-duty tool designed by
the renowned Dutch designer Robert Bronwasser – it's
functional, ergonomic, and stylish.
– The PIZZER features a high-quality, large and thick blade which
enables smooth cutting of any type of pizza. Whether it's classic
thin crust or thick pan-style, HENDI PIZZER ensures quick
and effortless cutting.
– The product weighs a hefty 325 grams, indicating its strength
and high quality.
– The handle is made of polypropylene, while the blade and
other components are made of reliable AISI 304 stainless steel
– together they form a solid construction with an extremely
effective blade, capable of handling intensive use.

– The blade is secured with strong, flat rivets – unlike traditional
screws, rivets provide higher hygiene standard as they do not
accumulate residue from the sliced products.
– The cutter is slightly curved and perfectly balanced, resulting
in a more ergonomic operation.
– The handle has a hanging hole for convenient storage by hanging
the tool on the wall.
– Dishwasher safe - ensuring easy cleaning.

code	length (mm)	g
618127	ø97x130	325

HENDI

PIZZA SAUCE LADLE HEAVY-DUTY

design by Robert Bronwasser

855621

18/10 stainless steel | **PP** polypropylene | food contact

NEW

- Sauce ladle made of AISI 304 stainless steel with a handle made of PP (polypropylene).
- Designed by the renowned Dutch designer Robert Bronwasser – functional, ergonomic, and sturdy.
- Flat bottom for easy portioning and spreading of sauce.
- Capacity: 90 ml.
- Dishwasher safe.

code	liters	mm
855621	0.09	330x72x(H)27

PIZZA SPATULA HEAVY-DUTY

design by Robert Bronwasser

855638

18/8 stainless steel | **PP** polypropylene | food contact

NEW

- For easy lifting and removing pizza dough from the box, dividing it, and scraping off.
- Working part made of AISI 301 stainless steel.
- Handle made of PP (polypropylene).
- Designed by the renowned Dutch designer Robert Bronwasser – functional, ergonomic, and sturdy.
- Dishwasher safe.

code	mm
855638	263x132x(H)17

PIZZA BENCH SCRAPER HEAVY-DUTY

design by Robert Bronwasser

855645

NEW

S.S. stainless steel | **SIL** silicone | food contact

- Blade made of AISI 301 stainless steel with a handle made of silicone.
- Blade is flexible.
- Designed by the renowned Dutch designer Robert Bronwasser – functional, ergonomic, and sturdy.
- Dishwasher safe.

code	mm
855645	130x95x(H)13

PIZZA SAUCE SPOON

NEW

855492

18/10 stainless steel | food contact

- Made of stainless steel AISI 304.
- Bent handle and a flat bottom ease sauce portioning and spreading.
- Handle with a hanging hole for convenient storage.
- Dishwasher safe.
- Available in 2 sizes.

code	mm
855539	380x65
855492	280x65

HENDI

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	bottom (mm)	mm
617069	ø180	ø210x(H)23
617076	ø199	ø229x(H)24
617083	ø221	ø251x(H)24
617090	ø239	ø269x(H)22
617106	ø260	ø290x(H)24
617205	ø280	ø310x(H)23
617304	ø298	ø328x(H)23
617403	ø337	ø367x(H)21
617410	ø373	ø403x(H)26
617427	ø425	ø450x(H)27
617434	ø475	ø510x(H)30

617069

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	bottom (mm)	mm
616918	ø261	ø291x(H)24
616901	ø240	ø270x(H)25
616925	ø281	ø311x(H)23
616932	ø324	ø352x(H)23
616949	ø381	ø411x(H)23

616918

PIZZA SCREEN

- Ideal for uniform pizza baking.
- Made of aluminium.

code	mm
617502	ø230
617519	ø250
617526	ø280
617533	ø300
617540	ø330
617557	ø360
617458	ø380
617564	ø400
617465	ø430
617571	ø450
617588	ø508
617595	ø600

617533

HENDI

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
505557	ø350
505564	ø400
505571	ø450
505588	ø500

810361

PIZZA SCREEN/PAN RACK
– Holds up to 14 pizza screens or pans.

code	mm
810361	300x305x(H)680

PASTA COOKER
– For cooking pasta, dumplings, and also vegetables.
– Upper part of the housing made of stainless steel AISI 304.
– Other parts of the housing (without the worktop) made of
  stainless steel AISI 430.
– Container made of stainless steel AISI 316, with 10 L capacity.
– Heating element is at the bottom of the chamber, with a cover.
– Direct connection to water.
– Valve dial for fresh water at the front control panel.
– Temperature adjustment with a dial in the range: from 30°C
  to 120°C.
– Indicator light informing about reaching the set temperature.
– Removable spout for used water.
– Holder for baskets intended for draining the contents.
– Mechanical locking for preventing accidental drain tap opening.
– Overheating protection with a reset on the front control panel.
– Non-slip feet.
– Included: 2 baskets 100x292x(H)158 mm and a lid.
– The appliance is delivered without a plug.

238899

Includes a 2 baskets
and a lid

PASTA AND DUMPLINGS COOKER

code	V	W	mm
238899	230	3500	330x600x(H)380

HENDI

230107

Al aluminium | S.S. stainless steel | food contact | wash

NEW

DUMPLINGS MAKER

– For easy preparation of 5 dumplings at a time.
– Body made of stainless steel with brushed finish.
– Handle made of aluminium.
– With hinges made of stainless steel connecting 2 parts of the form.
– Mould surface finished with a non-stick coating – for effortless removal of the finished dumplings.
– Handle along the entire length of the form – for even pressure during forming.
– With 4 rubber anti-slip feet.

– Max. thickness and diameter of a dumpling: 21 mm, ø80 mm.
– Width of a dumpling "rim": 8 mm.
– Dimensions of the open dumpling maker: 470x245x80 mm.
– Not dishwasher safe.
– CAUTION: to prevent damage of the coating, do not use the dumpling maker without dough inside. Do not wash the coating with strong cleaning agents and coarse sponges.

code	mm
230107	470x140x(H)95

HENDI

PASTA AND PIZZA PLATES

– Made of durable glazed porcelain.
– Microwave safe.
– Dishwasher safe.
– Not oven safe.

777855

PIZZA PLATE BAROCCO

code	mm
777855	ø330
768792	ø310

NEW

778937

PIZZA PLATE RECIPE COLLECTION BLACK

code	mm
778937	ø330
768761	ø310

NEW

778944

PIZZA PLATE RECIPE COLLECTION BRICK RED

code	mm
778944	ø330
768778	ø310

NEW

774885

PIZZA PLATE GRANITE

code	mm
774885	ø330
768815	ø310

NEW

778906

PIZZA PLATE DROPS COLLECTION

code	mm
778913	ø330
778906	ø310

NEW

778920

PASTA PLATE DROPS COLLECTION

code	mm
778920	ø275

769911

PIZZA PLATE CRETE

code	mm
769911	ø330
768785	ø310

774892 **774847**

PIZZA PLATE TRADITIONAL

code	mm
774892	ø330
768808	ø310

774861 **774854** **774878**

PIZZA PLATE SPECIALE

code	colour	mm
774830	White	ø280
774847	White	ø330
774854	Dark grey	ø330
774861	Yellow	ø330
774878	Orange	ø330

Top transparent
pocket for bills.

Anti-slip
plastic handle.

Removable frame.

Extra insulation.

PIZZA DELIVERY BAG
– Tight shutter easy to adjust.
– Made of tough and easy to clean material.
– Top transparent pocket for bills.

code		dimensions (mm)
709825	4 boxes	360x360x(H)200
709818	4 boxes	460x460x(H)210

709818

PIZZA DELIVERY BAG 45 CM KITCHEN LINE
– Made from durable and easy to clean polyester.
– Outside made from 600D polyester and the inside is made from
  210D polyester.
– Pizza compartment is padded with 5 mm thick foam.
– Closed with velcro, easy to adjust.
– The large handle makes carrying comfortable.
– Fitted with top transparent pocket for bills.

code	mm
709870	470x470x(H)210

709870

HENDI

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

Al	PE	PP
aluminium	polyethylene	polypropylene

UNIQUELY CAPACIOUS INTERIOR
The bag has a capacity of 72 litres, which means that you can deliver up to:
10 pizza boxes* or 8 salads* + 6 main courses* + 6 soups*
HIGH CAPACITY = HIGH PERFORMANCE = LOWER COST OF DELIVERY = HIGHER PROFIT
* standard delivery packaging was used for the measurement.

ADJUSTABLE THERMAL SHELF
A shelf that divides the compartment into two parts.
Select a place for salads, coleslaws.
Put hot dishes in a separate compartment.
COOL AT THE BOTTOM, HOT AT THE TOP

SEPARATORS
The thermal bag has 5 semicircular separators in the lower shell.
They provide thermal insulation of the container compartment from the ground and prevent the outer fabric from becoming worn out.
DON'T WORRY ABOUT PUTTING IT DOWN
THE DISHES ARE SAFE

MULTIFUNCTIONAL CARRIER
Equipped with:
• Chest + belt tensioners
• Hooks for payment terminals/on the straps
• Comfort system – soft, ventilated cladding with light foam on the back and the harness
• Waterproof bill pocket
FUNCTIONALITY COMFORT "HANDS-FREE"

THREE-LAYER WALL WITH COMPARTMENT INSERT
Low temperature permeability thanks to the multi-layer system of walls where the PVC compartment insert plays an important role.
It stiffens the entire structure and provides effective thermal insulation.
THE THERMO INSTANT TECHNOLOGY KEEPS THE FOOD WARM FOR MORE THAN 1.5 HOURS

STRUCTURAL AND SUPPORT BELTS IN AUTOMOTIVE TECHNOLOGY
Polypropylene weave strips in the belt.
Durable, strong, with a great design that will last for years.
NO FRAYING OR UNRAVELLING

PIZZA & FOOD DELIVERY BACKPACK INSULATED

– Lightweight backpack with large, adjustable, padded shoulder straps and padded back section for comfort.
– Fitted with adjustable waist band for extra stability.
– Waterproof thanks to the use of durable 600D polyester.
– Large compartment with adjustable, velcro mounted shelf.
– Compartment has two layers of insulation, PE foam and aluminium foil.

– One side of the backpack can be opened with a zipper for easy access.
– With large padded carrying handles on the top and a transparent card holder on the back.
– Reflector strip fitted on the outside for extra safety.

code	mm
709801	410x410x(H)480

HENDI

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.

Watch the video

R600a R290 COOLANT · COOLANT · COOLANT

232118
232132

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
– For Profi Line and Kitchen Line refrigerated and freezer cabinets

code
941072

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	730x800x(H)2096 mm	730x800x(H)2096 mm	1314x800x(H)2082 mm	1314x800x(H)2082 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	3 x GN 2/1 (650x530 mm)*	3 x GN 2/1 (650x530 mm)*	3+3 x GN 2/1 (650x530 mm)*	3+3 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
SHELF GN 2/1	936191	936191	936191	936191

296 * Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

HENDI

REFRIGERATOR & FREEZER COUNTERS
PROFI LINE | 700 SERIES

– Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
– Self-closing doors fitted with comfortable handles.
– Work surface fitted with a 40 mm high ridge at the back (except 233764).
– Forced air cooling with auto-defrost, compressor placed next to the chamber.
– 50 mm thick polyurethane foam insulation.
– With adjustable shelving, fits containers up to GN 1/1.
– Digital display and electronic thermostat.
– With 4 adjustable stainless-steel feet.
– Climate class: 5 (232040, 232057),
– 4 (232064, 232699).

R600a R290 · COOLANT · COOLANT · 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

type	cooling, 2-door	cooling, 4-door	freezing, 2-door	cooling, 3-door	freezing, 3-door
	A	B	C	A	C
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	1257x570x(H)580 mm
range	0/8°C	0/8°C	-22/-17°C	0/8°C	-22/-17°C
compressor	EMT65HLR power 1/4 KM	EMT65HLR power 1/4 KM	EGU130HLR power 1/2 KM	EGAS100HLR power 1/3 KM	NEK2140Z power 2/3 KM
coolant	R600a (120 g)	R600a (120 g)	R290 (140 g)	R290 (130 g)	R290 (140 g)
energy class	A	B	C	A	C
shelves	2+2 x GN 1/1*	4 szuflady	2+2 x GN 1/1*	2+2+2 x GN 1/1*	2+2+2 x GN 1/1*
average daily power consumption	1,34 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
SHELF	941058		941058	941058	

HENDI

* Maximum load capacity of the shelf approx. 40 kg (with evenly distributed load)

297

KITCHEN LINE | 600 SERIES

– Inner and outer housing are made of high-quality stainless steel
– Self-closing doors fitted with comfortable handles.
– Work surface fitted with a 40 mm high ridge at the back.
– Static refrigeration supported by internal fan, pollen filter.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.
– 50 mm thick polyurethane foam insulation.

– With adjustable shelving.
– Digital display and electronic thermostat.
– With 4 adjustable stainless-steel feet.
– Climate class: 5 (233344, 233382), 4 (233351, 233399).
– Coolant: R600a (233344, 233382), R290 (233351, 233399).

arktic | S.S. stainless steel | cooling

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

SHELF	949276	949276	954775	956113	954775	956113
			Left or right	Middle	Left or right	Middle

Electronic temperature controller

Forced air cooling

Shelve placing adjustable

298   * Maximum load capacity of the shelf approx. 15 kg (with evenly distributed load)

HENDI

KITCHEN LINE | 700 SERIES

– Inner and outer housing are made of high-quality stainless steel.
– Doors fitted with comfortable handles.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.
– 35 mm thick polyurethane foam insulation.
– With adjustable shelving, fits containers up to GN 1/1.
– Digital display and electronic thermostat.
– With 4 adjustable plastic feet.
– Auto-defrost with condensation evaporator.
– Climate class: SN-T.
– Coolant: R600a.

Chamber and outer housing
made of stainless steel

232019

232026

type	cooling, 2-door	cooling, 3-door
code	232019	232026
capacity	300 l	380 l
dimensions	900x700x(H)880 mm	1365x700x(H)880 mm
chamber dimensions	830x595x(H)500 mm	1295x595x(H)500 mm
range	-2/8°C	-2/8°C
coolant	R600a	R600a
energy class	A	A
shelves	2 shelves (335x570 mm)	3 shelves (335x570 mm)
power/voltage	220 W/230 V	220 W/230 V
weight	70 kg	91 kg
SHELF	931561	931561

Shelve placing adjustable

Comfortable handles

Electronic temperature controller

SALAD COUNTERS

– Inner and outer housing are made of high-quality stainless steel.
– Doors fitted with comfortable handles.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.
– 35 mm thick polyurethane foam insulation.
– With adjustable shelving, fits containers up to GN 1/1.

– Digital display and electronic thermostat.
– With 4 adjustable plastic non-slip feet.
– Climate class: SN-T.
– Coolant: R600a.
– All models delivered without GN containers.

arktic

S.S. stainless steel

cooling

R600a COOLANT

232781

232798

232880

Chamber and outer housing made of stainless steel

type	Two door salad counter with glass display	Three door salad counter with glass display	Two door salad counter with raised GN display
code	232781	232798	232880
	With stylish glass display, covers space for 2x GN 1/1 and 3x GN 1/6 containers (max. height 150 mm)	With stylish glass display, covers space for 4x GN 1/1 containers (max. height 150 mm)	With stainless steel lid which covers space for 5x GN 1/6 containers (max. height 150 mm) GN display dimensions: 900x265x(H)195 mm
capacity	300 l	380 l	300 l
dimensions	900x700x(H)1300 mm	1365x700x(H)1300 mm	900x700x(H)1055 mm
chamber dimensions	830x595x(H)500 mm	1295x595x(H)500 mm	830x595x(H)500 mm
range	-2/8°C	-2/8°C	-2/8°C
coolant	R600a	R600a	R600a
shelves	2 shelves (335x570 mm)	3 shelves (335x570 mm)	2 shelves (335x570 mm)
power/voltage	310 W/230 V	310 W/230 V	270 W/230 V
weight	80 kg	110 kg	100 kg
SHELF	956403	956403	956403

HENDI

SALAD COUNTERS

– Inner and outer housing are made of high-quality stainless steel.
– Doors fitted with comfortable handles.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.
– 35 mm thick polyurethane foam insulation.
– With adjustable shelving, fits containers up to GN 1/1.

– Digital display and electronic thermostat.
– With 4 adjustable plastic non-slip feet.
– Climate class: SN-T.
– Coolant: R600a.
– All models delivered without GN containers.

232897

232804

232811

Three door salad counter with raised GN display	Two door salad counter	Three door salad counter
232897	232804	232811
With stainless steel lid which covers space for 8x GN 1/6 containers (max. height 150 mm) GN display dimensions: 1365x265x(H)195 mm.	With stainless steel lid which covers space for 2x GN 1/1 and 3x GN 1/6 containers (max. height 150 mm) Plastic work counter: 900x135x(H)20 mm	With stainless steel lid which covers space for 4x GN 1/1 containers (max. height 150 mm) Plastic work counter: 1365x135x(H)20 mm
380 l	300 l	380 l
1365x700x(H)1055 mm	900x700x(H)888 mm	1365x700x(H)888 mm
1295x595x(H)500 mm	830x595x(H)500 mm	1295x595x(H)500 mm
-2/8°C	-2/8°C	-2/8°C
R600a	R600a	R600a
3 shelves (335x570 mm)	2 shelves (335x570 mm)	3 shelves (335x570 mm)
310 W/230 V	310 W/230 V	310 W/230 V
105 kg	68 kg	87 kg
956403	931561	956403

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.

R600a

Chamber and outer housing made of stainless steel

232859

232873

	Two door pizza counter 300L	Three door pizza counter 380L
code	232859	232873
	With stainless steel cover around the GN space which fits 5x GN 1/6 containers (max. height 150 mm)	With glass cover around the GN space which fits 8x GN 1/6 containers (max. height 150 mm)
capacity	300 l	380 l
dimensions	900x700x(H)1100 mm	1365x700x(H)1120 mm
chamber dimensions	830x595x(H)500 mm	1295x595x(H)500 mm
range	-2/8°C	-2/8°C
coolant	R600a	R600a
shelves	2 shelves (335x570 mm)	3 shelves (335x570 mm)
power/voltage	310 W/230 V	220 W/230 V
weight	94 kg	180 kg
SHELF	931561	956403

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.

arktic
S.S. stainless steel
cooling
R600a COOLANT

2-DOOR PIZZA COOLING TABLE WITH 7 DRAWERS, WITH GRANITE WORKTOP
– Equipped with 7 uncooled drawers of 400x620x(H)65 mm.
– Chamber dimensions: 1480x670x(H)570 mm.
– 60 mm thick polyurethane foam insulation.
– 2 shelves (600x400mm) included.
– Spread load capacity of 15 kg each.
– Energy label (counter only): A (A+++-G).
– Weight: 367 kg.

A | A...G

code	range	V	W	mm
232842	-2/8°C	230	250	2020x802x(H)1000

232842

Chamber and outer housing made of stainless steel

THREE DOOR PIZZA COUNTER WITH COOLING DISPLAY 380+40L
– Chamber capacity: 254 l.
– Chamber dimensions: 1295x595x(H)475 mm.
– Includes 3 shelves 335x570 mm, maximum load capacity 15 kg (with evenly distributed load).
– Cooling top unit with static cooling.
– Cooling top unit for 6x GN 1/4, dimensions 1405x335x(H)435 mm.
– Climate class: table: 4, cooling top unit: 5.
– Refrigerant: R600a (70 g + 40 g).
– Average daily electricity consumption: 1.6 kW (table), 1.55 kW (top unit).
– Self-closing door.
– Energy label (counter only): A (A+++-G).
– Weight: 193+41 kg.

A | A...G

code	range	V	W	mm
232033	-2/8°C	230	400	1400x700x(H)1491

232033
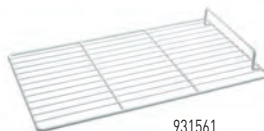
SHELF FOR COUNTER REFRIGERATOR & FREEZERS 2-DOORS KITCHEN LINE

code
931561

931561

HENDI

* Delivered without GN containers

303

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

arktic

R600a

S.S. stainless steel

cooling

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)460
232910	7x GN 1/4	230	180	1505x335x(H)460
232927	8x GN 1/4	230	180	1805x335x(H)460

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	1208x400x(H)456
232972	6x GN 1/3	230	180	1405x420x(H)456
232989	7x GN 1/3	230	180	1605x420x(H)460
232996	9x GN 1/3	230	180	2005x420x(H)456

REFRIGERATED COUNTERTOP SERVER GN 1/3 ARKTIC

– With stainless steel lid.
– Fits GN 1/3 containers with a max height of 150 mm.

code	-	V	W	mm
233948	4x GN1/3	230	180	1205x395x(H)290
233955	6x GN1/3	230	180	1405x395x(H)290
233979	7x GN1/3	230	180	1605x395x(H)290
233986	8x GN1/3	230	180	1805x395x(H)290
233993	9x GN1/3	230	180	2005x395x(H)290

233948

HENDI

DRY AGING CABINETS

– Body, door frame, and door handle made of AISI 304 stainless steel.
– Door made of 2 layers of Low-E tinted tempered glass which increases energy efficiency by blocking infrared light and UV from the outside while preventing the heat from transferring inside. Door lock is included.
– Distilled water container made of ABS – distilled water must be filled manually.
– Notification on display and audible alarm to warn when humidity is below 15% for the user to fill the water container.
– Alarm indicating the door open for more than 3.5 minutes – protection against uncontrolled disruption of the conditions in the chamber.
– Built-in UVC sterilisation lamp to prevent bacterial growth and guarantee safe environment for the meat; when the door is opened during the seasoning process, bacteria do not have a chance to develop.

– Forced cooling by means of ventilator which
– ensures the required level of air circulation.
– LED lights placed on both sides of the chamber and on the ceiling.
– Max. load per hook: 25 kg.
– Max. load of the hanging rod: 50 kg.
– Temperature range: 1-25 °C.
– Adjustable humidity range: 60-85%.
– Current humidity level is displayed on the panel.
– Refrigerant: R600a.

arktic PROFESSIONAL REFRIGERATION

ABS plastic | 18/10 stainless steel | indoor

R600a COOLANT

NEW

NEW

221426

221433

204962

UNDERCOUNTER DRY AGING CABINET
– Max. load per shelf: 30 kg.
– In the cabinet there are:
  – shelf,
  – 1 hanging rod,
  – 3 hooks,
  – salt tray (salt not included),
– All elements above are made of AISI 304 stainless steel.

code	liters	V	W	mm
221426	98	230	170	595x620 x(H)830

DRY AGING CABINET
– Max. load per shelf: 30 kg.
– In the cabinet there are:
  – 3 shelves,
  – 1 hanging rod,
  – 3 hooks,
  – salt tray (salt not included),
– All elements above are made of AISI 304 stainless steel.

code	liters	V	W	mm
221433	233	230	170	595x760 x(H)1270

DRY AGING CABINET
– Max. load per shelf: 25 kg.
– In the cabinet there are:
  – 3 shelves,
  – 1 hanging rod,
  – 3 hooks,
  – salt tray (salt not included),
– All elements above are made of AISI 304 stainless steel.

code	liters	V	W	mm
204962	352	230	170	695x760 x(H)1720

HENDI

BLAST CHILLERS

- For 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.
- Effortless operation in the surrounding temperature up to 43°C and relative air humidity up to 65%.
- Housing and inner chamber made of high-quality stainless steel.
- Inner chamber with rounded corners for easier cleaning.
- Chamber with guide rails for GN 1/1 and baking trays 600x400 mm.
- 60 mm thick polyurethane foam insulation, inserted under pressure which guarantees high coefficient of thermal insulation.

- Removable top cover.
- Self-closing door with magnetic gasket.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Digital temperature controller and display.
- Probe included.
- Fitted with 4 adjustable stainless steel feet.
- Coolant: R290.

arktic S.S. stainless steel cooling

Chamber and outer housing made of stainless steel

NEW

232170   232187   232491

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
232170	5× GN 1/1 or 5× 600×400	65	15	10	230	749	640x400x(H)360	760x725x(H)850	76
232194	7× GN 1/1 or 7× 600×400	70	23	18	230	1180	640x452x(H)730	790x900x(H)1377	116
232187	10× GN 1/1 or 10× 600×400	75	25	20	230	1180	640x452x(H)870	790x900x(H)1535	120
232491	15× GN 1/1 or 15× 600×400	75	45	35	230	2080	640x452x(H)1245	790x943x(H)1975	173
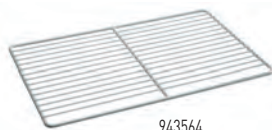
943564

SHELF FOR BLAST CHILLERS

code
943564

HENDI
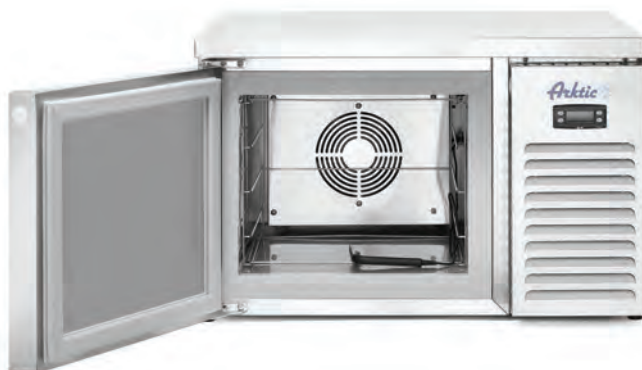
237731

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	663x672x(H)415

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.
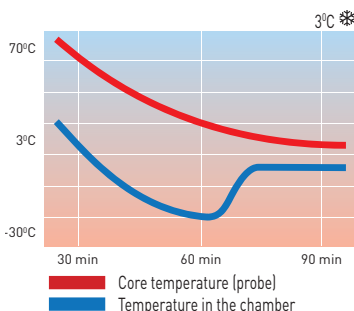
Blast freezing from +90°C to -18°C

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 ❄

	70°C
	3°C
	-30°C

30 min   60 min   90 min

■ Core temperature (probe)
■ Temperature in the chamber

-18°C ❄❄

	70°C
	-18°C
	-40°C

30 min   120 min   240 min

■ Core temperature (probe)
■ Temperature in the chamber

HENDI

307

arktic

B
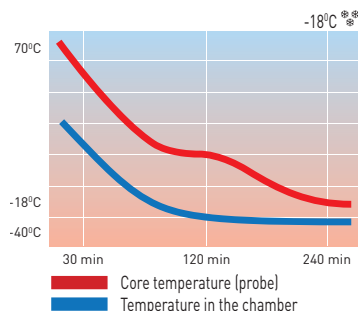
S.S. stainless steel

Possibility to place a graphic

R600a COOLANT · COOLANT · COOLANT

233757

SUSHI DISPLAY 5X GN 1/3
– White coated stainless steel housing.
– Double, curved glass cover at the front.
– Accessible through two sliding doors at the back or via the lifted, curved glass cover.
– Static cooling with auto-defrost.
– Cools from 0˚C to 6˚C.
– Fits 5x GN 1/3 - max. (H)40 mm.
– Fitted with LED light and evaporator at the top.

– Digital temperature controller and display.
– Refrigerant: R600a.
– Energy efficiency class: B.
– Climate class: 3.
– GN containers are not included.

code	range	V	W	mm
233757	0/6°C	230	160	1307x445x(H)327

R290 COOLANT · COOLANT · COOLANT

E

S.S. stainless steel

ICE CREAM DISPLAY FREEZER
– Housing made of stainless steel, with tempered glass.
– Static cooling with automatic defrost function.
– Digital display and temperature adjustment range: from -25°C to -18°C.
– Height-adjustable feet.
– Refrigerant: R290.
– Climate class: 4.
– Energy label: A.
– Includes 4 containers with capacity of 5L each and height of 150 mm.

code	range	V	W	mm
233689	-25/-18°C	230	210	800x680x(H)670

233689

Watch the video

C

S.S. stainless steel

COUNTERTOP SALAD DISPLAY
– Body made of high-quality stainless steel, fitted with curved glass cover with easy opening system.
– Forced air cooling with auto-defrost, compressor placed next to the chamber.
– Fits 8x GN 1/6 GN containers or 4x GN 1/3 containers (max. height 100 mm), not included.
– With 4 adjustable stainless steel feet.
– Digital temperature controller and display.
– Refrigerant: R600a.
– Climate class: 4.
– Energy label: C.

code	range	V	W	mm
233672	0/3°C	230	105	775x615x(H)235

233672

HENDI

CAKE DISPLAYS

Cr chrome plated | S.S. stainless steel

arktic *PROFESSIONAL REFRIGERATION*

cooling

Watch the video

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: 0 to 6°C.
– Climate class: 4
– Refrigerant: R600a.
– Energy label: B.

Forced air cooling

R600a COOLANT

Digital display

code	liters	V	W	mm
233702	120	230	160	707x570x(H)680
233719	160	230	160	885x570x(H)680

PP polypropylene

COUNTERTOP DISPLAY FREEZER 90L

– Inner housing made of High Impact Polystyrene (HIPS) and Polypropylene.
– Outer housing made of painted steel.
– Lockable door is fitted with triple glazing and heating element to prevent fogging up.
– Forced air cooling, compressor placed underneath the chamber.
– Fitted with 3 adjustable PVC coated shelves.
– With LED lighting at the top of the freezer.
– Digital temperature controller and display, with defrost button.
– Climate class: 4.
– Refrigerant: R290.
– Adjustable feets.
– Energy label: C.

R290 COOLANT

D A→G

code	range	V	W	mm
233412	-14/-22°C	230	230	620x593x(H)680

233412

HENDI

REFRIGERATED DISPLAY CABINETS

– Display cabinet frame made of ABS+PVC polymers, with double glass.
– Unit housing made of ABS.
– Forced cooling with automatic defrosting, compressor placed under the chamber.
– Air duct outside of the glass blows air over the glass to remove and prevent condensation.

– Durable PVC coated shelves, adjustable in height.
– With bright LED lighting in the ceiling.
– Digital temperature controller and display.
– Climate class: 4

arktic ❄ | S.S. stainless steel | ❄ cooling

Watch the video

233610 | C A-G

233627 | C A-G

233634 | C A-G

REFRIGERATED DISPLAY CABINET, 58 L
– With 2 shelves.
– Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
– Energy label: C (A-G).
– Temperature range: 2 to 6°C.
– Refrigerant: R600a.

code	-	V	W	mm
233610	white	230	170	444x397x(H)795
233627	black	230	170	444x397x(H)795

REFRIGERATED DISPLAY CABINET, 68 L
– With 3 shelves.
– Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
– Energy label: C (A-G).
– Temperature range: 2 to 6°C.
– Refrigerant: R600a.

code	-	V	W	mm
233634	white	230	170	444x397x(H)875
233238	black	230	170	444x397x(H)875

Air duct outside glass to remove and prevent condensation

Double glazing and easy opening door

Digital controller

HENDI

233641

C | A→G

233269

C | A→G

233696

C | A→G

REFRIGERATED DISPLAY CABINET, 78 L
- With 3 shelves.
- Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
- Energy label: C (A-G).
- Temperature range: 2 to 6°C.
- Refrigerant: R600a.

code	-	V	W	mm
233641	white	230	170	444x397x(H)940
233658	black	230	170	444x397x(H)940

REFRIGERATED DISPLAY CABINET, 98 L
- With 4 shelves.
- Fitted with an energy efficient inverter compressor, adjusts the power to the needs instead of only turning on or off.
- Energy label: C (A-G).
- Temperature range: 2 to 6°C.
- Refrigerant: R600a.

code	-	V	W	mm
233665	white	230	210	444x397x(H)1100
233269	black	230	210	444x397x(H)1100

4 wheels, 2 with brakes (233696, 233290)

Double glazing and easy opening curved door (233696, 233290)

REFRIGERATED DISPLAY CABINET, 270 L
- 5 shelves, dimensions 428x386x(H)18mm.
- Fitted with 4 wheels, 2 with brakes.
- Energy label: C.
- Temperature range: 0 to 6°C.
- Refrigerant: R290.

code	-	V	W	mm
233696	white	230	290	550x520x(H)1870
233290	black	230	290	550x520x(H)1870

arktic

R600a R290 COOLANT

HENDI

R600a
R290

COOLING

233825

233832

ROUND CAKE DISPLAY

– Housing made of stainless steel fitted with tempered
  double glazing.
– Accessible through self-closing door.
– Forced air cooling with auto-defrost, compressor placed
  underneath the chamber.
– Fitted with 3 adjustable glass shelves.
– Bright LED lighting on 2 sides.
– Digital temperature controller and display, with on/off switch.
– Temperature range: 0/6°C.
– Climate class: 6
– Refrigerant: R600a.
– Energy label: B.

code	liters	V	W	mm
233825	100	230	210	ø480x(H)1065

ROUND CAKE DISPLAY

– Housing made of stainless steel fitted with tempered
  double glazing.
– Accessible through self-closing door.
– Forced air cooling with auto-defrost, compressor placed
  underneath the chamber.
– Fitted with 4 adjustable glass shelves.
– Bright LED lighting on 2 sides.
– Fitted with 5 castors of which 2 has a brake.
– Digital temperature controller and display, with on/off switch.
– Temperature range: 0/6°C.
– Climate class: 4 Refrigerant: R290.
– Average daily electricity consumption: 7,23 kWh.
– Energy label: B.

code	liters	V	W	mm
233832	360	230	460	ø680x(H)1755

HENDI

REFRIGERATED DISPLAY CABINETS WITH BACK ACCESS

– Housing made of stainless steel fitted with double glazing.
– Accessible through a door at the back.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.
– With bright LED lighting at the top and under each shelve.
– Fitted with 4 castors of which 2 have brakes.
– Digital temperature controller and display.
– Refrigerant: R290.

C 233306

B 233443
233320

C 233337

B 233450
233375
233467

233320

233450

REFRIGERATED DISPLAY CABINETS WITH 3 SLANTED SHELVES

– Fitted with 3 adjustable slightly slanted glass shelves.
– Energy label: C (233306), B (233443, 233320).
– Temperature range: 0˚/6˚C.

code	liters	V	W	mm
233306	300	230	490	650x833x(H)146
233443	500	230	490	900x833x(H)1460
233320	650	230	490	1200x833x(H)1460

REFRIGERATED DISPLAY CABINETS WITH 2 SHELVES

– Fitted with 2 adjustable glass shelves.
– Energy label: C (233337), B (233450, 233375, 233467).
– Temperature range: 0˚/6˚C.

code	liters	V	W	mm
233337	300	230	490	994x677x(H)1230
233450	410	230	490	1215x675x(H)1210
233375	510	230	490	1515x675x(H)1210
233467	610	230	500	1815x675x(H)1210

LED Lighting

Electronic temperature controller

4 spinning wheels

HENDI

BACK BAR REFRIGERATORS

- – Powder coated housing, embossed aluminium chamber, plastic lockable door(s) with toughened glass.
- – Forced air cooling with auto-defrost, compressor placed underneath the chamber.

- – Chamber fitted with LED lighting.
- – Digital display and temperature control.
- – Fitted with 4 adjustable non-slip feet.
- – Refrigerant: R600a.

	1-door	2-door	Double sliding door
code	233900	235829	233917
capacity	103 L	198 L	197 L
dimensions	500x530x(H)865 mm	900x540x(H)890 mm	900x520x(H)865 mm
shelves	2 chrome plated	4 chrome plated	4 chrome plated
shelf dimensions	402x353 mm	399x346 mm	399x346 mm
coolant	R600a	R600a	R600a
power/voltage	120 W/230 V	160 W/230 V	160 W/230 V
weight	34 kg	55,50 kg	53,50 kg

	Triple sliding door	1-door	2-door
code	235836	233924	233931
capacity	308 L	287 L	477 L
dimensions	1350x520x(H)865 mm	600x528x(H)1820 mm	940x635x(H)1983 mm
shelves	6 chrome plated	4 chrome plated	8 chrome plated
shelf dimensions	2x 399x346 mm, 1x 446x346 mm	492x353 mm	392x353 mm
coolant	R600a	R600a	R290a
power/voltage	160 W/230 V	195 W/230 V	365 W/230 V
weight	76 kg	67 kg	89 kg

HENDI

HENDI

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

HENDI

DISPLAY REFRIGERATORS WITH LIGHTBOX

– Made of stainless steel, aluminium and polypropylene.
– Doors fitted with triple glazing of which one layer is tempered.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.
– With LED lighting in the chamber and in the lightbox.

– Fitted with 4 castors of which 2 have brakes.
– Digital temperature controller and display.
– Climate class: N-ST.

arktic

Al	PP	S.S.
aluminium	polypropylene	stainless steel

R600a
R290
COOLANT

572

223

D | A▲G

233788

1114

223

D | A▲G

233795

	1-door with lightbox	2-door with lightbox
code	233788	233795
capacity	254 L	512 L
dimensions	578x605x(H)1980 mm	1120x585x(H)1900 mm
shelves	4 adjustable PVC coated shelves	8 adjustable PVC coated shelves
shelf dimensions	492x353 mm	392x353 mm
coolant	R600a	R290
power/voltage	250 W/230 V	510 W/230 V
weight	75 kg	111 kg

LED lighting in the lightbox.

LED lighting in the chamber.

Shelve placing adjustable

Fitted with 4 castors of which 2 have brakes.

HENDI

S.S. stainless steel · indoor

NEW

R290 · COOLANT

271353

ICE CUBE MAKER
– Housing made of stainless steel.
– Produces clear ice cubes which melt slower than other kinds of ice.
– Air cooled – fan assisted static cooling.
– Low water level and full ice container indicators.
– Auto-defrost and auto-cleaning functions.
– Ice container capacity: 6 kg.
– Production capacity: 22 kg/24 h.
– Refrigerant: R290.

code	V	W	mm
271353	230	260	380x520x(H)637

271360

R290 · COOLANT

ICE CUBE MAKER
– Housing made of stainless steel.
– Produces clear ice cubes which melt more slowly than other kinds of ice.
– Air cooled – fan assisted static cooling.
– Low water level and full ice container indicators.
– Auto-defrost and auto-cleaning functions.
– Ice container capacity: 42 kg.
– Production capacity: 90 kg/24 h.
– Refrigerant: R290.

code	V	W	mm
271360	230	900	730x600x(H)1136

271568

R600a R290 · COOLANT

ABS plastic

ICE CUBE MACHINE
– 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	320x400x(H)575

271551

18/0 stainless steel

ICE CUBE MACHINE
– 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	390x455x(H)699

DISPLAY TRAYS ALUMINIUM
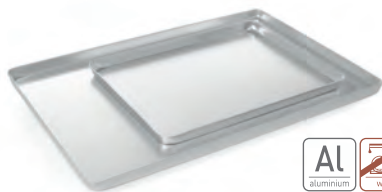
CONFECTIONERY DISPLAY TRAY

code	mm
808504	400x300x(H)20
808511	600x400x(H)20
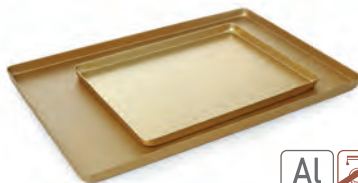
CONFECTIONERY DISPLAY TRAY

code	mm
808566	400x300x(H)20
808573	600x400x(H)20

DISPLAY TRAYS MELAMINE

568200

MEAT TRAY
– Black melamine.

code	mm
568101	290x160x(H)35
568200	350x250x(H)40
568309	420x280x(H)60

568507

MEAT TRAY
– Black melamine.

code	mm
568408	290x160x(H)60
568507	300x190x(H)80

568804

MEAT TRAY
– Black melamine.

code	mm
568804	280x210x(H)60

569108

DISPLAY TRAY
– Black melamine.

code	mm
569009	270x210x(H)17
569016	300x150x(H)17
569108	300x190x(H)17
569207	350x240x(H)17

HENDI

DISPLAY TRAYS STAINLESS STEEL

407202

DISPLAY TRAY
– With feet.

S.S. stainless steel

code	mm
407202	240x170

407400

DISPLAY TRAY
– Not suitable for high temperatures

S.S. stainless steel

code	mm
407400	345x245

408308

DISPLAY TRAY

S.S. stainless steel

code	mm
408308	310x230

508206

MEAT TRAY

S.S. stainless steel

code	mm
508107	260x200x(H)48
508206	310x240x(H)48

429419

BREADROLL DISPENSER
– For 7 rolls.

S.S. stainless steel

code	mm
429419	475x105x(H)60

429457

TACO HOLDER

S.S. stainless steel

code	-	mm
429440	2 slots	135x115x(H)50
429457	4 slots	225x115x(H)50

HENDI

PROFI LINE

HENDI

PROFI LINE

– Elegant yet sturdy.
– Hand polished, high gloss mirror finish.

18/0
stainless steel

code	№	name		length (mm)
764404	1	Table knife	6 pcs.	225
764411	2	Table fork	6 pcs.	205
764428	3	Table spoon	6 pcs.	205
764435	4	Dessert knife	6 pcs.	205
764442	5	Dessert fork	6 pcs.	186
764459	6	Dessert spoon	6 pcs.	186
764466	7	Cake fork	12 pcs.	136

code	№	name		length (mm)
764473	8	Tea spoon	12 pcs.	111
764480	9	Coffee spoon	12 pcs.	138
764497	10	Ice spoon	12 pcs.	135
764503	11	Sundae spoon	6 pcs.	198
764510	12	Butter knife	12 pcs.	158
764527	13	Steak knife	6 pcs.	215

HENDI

323

KITCHEN LINE
– Hand polished mirror finish.

18/0
stainless steel

1	2	3	4	5	6	7

code	№	name		length (mm)
764206	1	Table knife	6 pcs.	215
764213	2	Table fork	6 pcs.	197
764220	3	Table spoon	6 pcs.	197
764237	4	Cake fork	12 pcs.	150
764244	5	Coffee spoon	12 pcs.	146
764251	6	Tea spoon	12 pcs.	131
764268	7	Sorbet spoon	6 pcs.	198

HENDI

BUDGET LINE
– Machine polished

18/0
stainless steel

| | 1 | 2 | 3 | 4 | 5 | 6 | 7 |

code	№	name		length (mm)
764039	1	Table spoon	12 pcs.	181
764022	2	Table fork	12 pcs.	183
764015	3	Table knife	12 pcs.	212
764084	4	Coffee spoon	24 pcs.	136
764091	5	Tea spoon	24 pcs.	110
764077	6	Cake fork	24 pcs.	145
764138	7	Sorbet spoon	12 pcs.	214

HENDI

325

STEAK CUTLERY HENDI
– Stainless steel with ABS handle.

STEAK FORK - 6 PCS

x6   781432

code	packed per	mm
781432	6	(L)200

STEAK KNIFE - 6 PCS

x6   781449

code	packed per	mm
781449	6	(L)215

STEAK KNIFE XL - 6 PCS

x6   781456

code	packed per	mm
781456	6	(L)250

HENDI

NUT AND SEAFOOD CRACKER MATT BLACK

– Ideal for cracking nuts, but also very suitable for sea food.
– Finished with a black powder coating.
– The large handle fits nicely in the hand and provides plenty of grip.
– The two halves are connected by a durable hinge, suitable for multiple sizes of nuts.
– Not dishwasher safe.

code	mm
403747	155x35

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

LOBSTER FORKS - 6 PCS

code	packed per	mm
403716	6	(L)205

SNAIL TONGS - 2 PCS

– Squeeze model.

code	packed per	mm
402528	2	(L)170

SNAIL FORK - 6 PCS

code	packed per	mm
402221	6	(L)130

KARIZMA

HENDI

KARIZMA

– White hotel porcelain
– Strengthened edges, high quality glazing
– High impact and wear resistance

DINNER PLATE

code	order unit	mm
795101	12	ø160
795309	12	ø200
795507	12	ø240
795705	6	ø280
795903	6	ø320

DEEP PLATE

code	order unit	mm
794500	6	ø300

BUFFET PLATTER, OVAL

code	order unit	mm
796306	6	290x200
796405	6	340x235

SALAD BOWL

code	order unit	mm
796603	12	ø150
796702	12	ø190

SOUP BOWL

code	order unit	liters	mm
798805	12	0.38	ø120

SAUCER FOR SOUP BOWL

code	order unit	mm
798904	12	ø180

CAPPUCCINO CUP

code	order unit	liters	mm
798249	12	0.23	ø85

SAUCER FOR CAPPUCCINO CUP

code	order unit	mm
798171	12	ø149

COFFEE CUP

code	order unit	liters	mm
798164	12	0.17	ø80

SAUCER FOR COFFEE CUP

code	order unit	mm
798171	12	ø149

ESPRESSO CUP

code	order unit	liters	mm
798010	12	0.09	ø64

SAUCER FOR ESPRESSO CUP

code	order unit	mm
798034	12	ø125

HENDI

FLORA

HENDI

FLORA

– White hotel porcelain
– Strengthened edges, high quality glazing
– High impact and wear resistance

DINNER PLATE

code	order unit	mm
787007	12	ø160
787014	12	ø200
787021	12	ø255
787038	12	ø270
787045	6	ø300

SOUP PLATE

code	order unit	mm
787052	12	ø235

OVAL DISH

code	order unit	mm
787069	6	280x180
787076	6	330x225

MUESLI/SALAD BOWL

code	order unit	liters	mm
787083	12	0.25	ø145x(H)45
787090	6	1	ø230x(H)65

SOUP BOWL

code	order unit	liters	mm
787267	12	0.25	ø100

SAUCER FOR SOUP BOWL

code	order unit	mm
787182	12	ø158

CAPPUCCINO CUP

code	order unit	liters	mm
787175	12	0.25	ø87

SAUCER

code	order unit	mm
787182	12	ø158

COFFEE CUP

code	order unit	liters	mm
787144	12	0.18	ø82

SAUCER FOR COFFEE CUP

code	order unit	mm
787151	12	ø138

ESPRESSO CUP

code	order unit	liters	mm
787113	12	0.12	ø65

SAUCER FOR ESPRESSO CUP

code	order unit	mm
787120	12	ø130

porcelain | micro | wash | stackable

HENDI

SATURN

HENDI

SATURN

– White hotel porcelain.
– Strengthened edges, high quality glazing.
– High impact and wear resistance.

DINNER PLATE

code	order unit	mm
794319	12	ø200
794326	12	ø240
794333	12	ø260
794340	6	ø280
794357	6	ø300
794364	6	ø320

SOUP PLATE

code	order unit	mm
794395	12	ø220
794517	6	ø300

SALAD BOWL

code	order unit	mm
794470	6	ø250
794463	12	ø150
794524	12	ø190

SOUP BOWL

code	order unit	liters	mm
794449	12	0.38	ø120

SAUCER FOR SOUP BOWL

code	order unit	mm
794456	12	ø190

MUG

code	order unit	liters
794531	12	0.22

CAPPUCCINO CUP

code	order unit	liters	mm
794487	12	0.23	ø87

SAUCER FOR CAPPUCCINO CUP

code	order unit	mm
794418	12	ø150

COFFEE CUP

code	order unit	liters	mm
794401	12	0.17	ø79

SAUCER FOR COFFEE CUP

code	order unit	mm
794418	12	ø150

ESPRESSO CUP

code	order unit	liters	mm
794425	12	0.09	ø63

SAUCER FOR ESPRESSO CUP

code	order unit	mm
794432	12	ø125

HENDI

DELTA

HENDI

DELTA

– White hotel porcelain.
– Strengthened edges, high quality glazing.
– High impact and wear resistance.

porcelain | micro | wash | stackable

DINNER PLATE

code	order unit	mm
794050	12	ø160
794067	12	ø200
794074	12	ø240
794081	12	ø270
794098	6	ø300

SOUP PLATE

code	order unit	mm
799420	12	ø230

PASTA PLATE

code	order unit	mm
799406	6	ø260
799413	6	ø300

OVAL DISH

code	order unit	mm
799437	6	290x200
799444	6	340x240

SOUP BOWL

code	order unit	liters	mm
799383	12	0.34	ø160

SAUCER FOR SOUP BOWL

code	order unit	mm
799390	12	ø170

SALAD BOWL

code	order unit	mm
799451	12	ø120
799468	6	ø140
799475	1	ø230
799482	1	ø270

CAPPUCCINO CUP

code	order unit	liters	mm
799147	12	0.23	ø90

SAUCER FOR CAPPUCCINO CUP

code	order unit	mm
799154	12	ø145

COFFEE CUP

code	order unit	liters	mm
799130	12	0.17	ø80

SAUCER FOR COFFEE CUP

code	order unit	mm
799154	12	ø145

ESPRESSO CUP

code	order unit	liters	mm
799161	12	0.09	ø63

SAUCER FOR ESPRESSO CUP

code	order unit	mm
799178	12	ø83

HENDI

OLIVE WOOD SERVING BOARDS

- Made of oiled olive wood, very hard and dense. It can have natural cracks due to the properties of wood which are not defects.
- Olive wood has antibacterial properties, doesn't absorb odours nor stain and is resistant to acids and fats.
- Not dishwasher safe – recommended handwashing with a gentle detergent, then drying with a cotton or microfibre cloth.

- To prevent cracking, once in a while apply olive oil or sunflower seed oil.
- Disclaimer: every item made of olive wood is unique, has different grain pattern, shades and shape – may vary from the picture.

NEW 505427

NEW 505410

505168

OLIVE WOOD SERVING BOARD
- Ideal for serving snacks, such as cold cuts, cheese, olives, canapés, fruit.
- The board length without the handle: 27 cm.

code	mm
505427	340x230x(H)22

OLIVE WOOD SERVING BOARD
- Made of a single piece of wood.
- Ideal for serving snacks, such as cold cuts, cheese, olives, canapés, fruit.
- One side with perimeter gutter to prevent liquids spilling on the worktop.

code	mm
505410	335x205x(H)25

SERVING BOARD, OLIVE WOOD
- Ideal for serving and presenting food.
- Comfortable, carved handles.
- Available in 3 sizes.

code	mm
505168	250x150x(H)18
505175	300x150x(H)18
505182	350x150x(H)18

NEW 505434

NEW 505397

NEW 505380

OLIVE WOOD SERVING BOARD
- Ideal for serving snacks, such as cold cuts, cheese, olives, canapés, fruit.
- The board length without the handle: 40 cm.

code	mm
505434	480x190x(H)22

OLIVE WOOD SERVING BOARD
- Made of a single piece of wood.
- Ideal for serving snacks, such as cold cuts, cheese, olives, canapés, fruit.
- One side with perimeter gutter to prevent liquids spilling on the worktop.

code	mm
505397	ø260x(H)25

OLIVE WOOD SERVING BOARD
- Ideal for serving snacks, such as cold cuts, cheese, olives, canapés, fruit.
- The board length without the handle: 32 cm.

code	mm
505380	ø320x(H)19

TABLE PRESENTATION

HENDI

 505212

 505229

 505243

SERVING BOARD WITH GROOVE, OLIVE WOOD, RECTANGULAR
– Perfect for serving and presenting dishes.
– Organic shape with a high quality finish.
– With convenient handles integrated.
– With carved groove for collecting crumbs and liquids after carving, prevents spillage.
– Available in 2 sizes.

code	mm
505199	300x210x(H)18
505212	400x250x(H)18

CHEESE BOARD WITH HOLE, OLIVE WOOD
– 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
505236	350x210x(H)18

CHEESE BOARD WITH HANDLE, OLIVE WOOD, RECTANGULAR
– 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
505250	400x140x(H)18
505267	600x200x(H)18

HENDI

337

505335

505342

NEW

505359

NEW

indoor | wash

505373

505366

OLIVE WOOD BOWL OBLONG

– Ideal for serving snacks, such as nuts, raisins, olive oils, nachos, fruit, and also dips and sauces or for table decoration.
– Can also serve as a cutlery container.

code	mm
505335	205x95x(H)50
505342	300x95x(H)60
505359	400x90x(H)80

DECORATIVE OLIVE WOOD BOWL

– Ideal for serving snacks, such as nuts, raisins, olives, nachos, fruit, and also for table decoration.
– The option with code 505366 has a wide base.

code	mm
505373	300x190x(H)110
505366	365x200x(H)290

NEW

505328

505274

OLIVE WOOD BOWL

– Ideal for serving snacks, such as nuts, raisins, olive oils, nachos, fruit, and also dips and sauces or for table decoration.

code	mm
505311	ø125x(H)60
505328	ø155x(H)75

OLIVE WOOD HOLDER

– Perfect for serving and presenting bread, cutlery, etc.
– With large handles for easy carrying.

code	mm
505274	245x198x(H)194

HENDI

NEW

NEW

505472

505465

505489

OAK SERVING BOARD
– Single sided.
– Glued stile construction: the middle part (horizontal wood fibres)
  is reinforced with side frames (vertical wood fibres).

code	mm
505472	270x270x(H)20
505465	370x270x(H)20

OAK SERVING BOARD
– Double-sided.
– Constructed with carefully selected oak pieces that are glued
  together creating a stylish natural pattern.

code	mm
505489	420x280x(H)40

OAK SERVING BOARD, END-GRAIN
– Double-sided.
– Made with the end-grain method: oak squares are glued
  together in a stylish checkerboard pattern.
– Vertical placement of wood fibres, perpendicularly to the
  working surface – increased durability, resistance to scratches,
  and preventing dulling knives (blade goes in between wood
  fibres).

code	mm
505458	325x265x(H)30
505441	530x325x(H)35

NEW

505441

HENDI

OVEN DISHES WHITE PORCELAIN

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

porcelain | stackable | micro | oven

TAPAS DISH OVAL
– With handles.

stackable

code	order unit	mm
784006	6	200x107x(H)30
784013	6	262x140x(H)33
784020	3	324x185x(H)38

TAPAS DISH RECTANGULAR
– With handles.

stackable

code	order unit	mm
784105	6	160x101x(H)45
784112	4	236x126x(H)48
784129	3	328x189x(H)58

786321

RUSTICA OVEN DISH OVAL

code	order unit	mm
786321	1	223x132x(H)42
786338	1	245x145x(H)55

786352

RUSTICA OVEN DISH SQUARE

code	order unit	mm
786352	1	165x165x(H)65

786369

RUSTICA OVEN DISH RECTANGULAR

code	order unit	mm
786369	1	282x192x(H)65
786376	8	335x232x(H)62
786383	4	380x260x(H)70

786307

RUSTICA OVEN DISH ROUND

code	order unit	mm
786307	4	ø100x(H)50

HENDI

786499

786239

CHILDREN'S PLATE „BEAR"
– Ø 190 mm without ears.

code	order unit	mm
786499	4	ø265

ICE CREAM BOWL CLOWN

code	order unit	mm
786239	6	226x145x(H)37

785553

785560

PLATE BARK
– Rectangular.

code	mm
785546	218x105x(H)23
785553	352x146x(H)40

BOWL VANILLA

code	mm
785560	225x111x(H)62
785577	290x136x(H)80

786437

GRAVY BOAT

code	mm
786437	180x55x(H)130

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.

785904

OVEN DISH ROUND

code	order unit	mm
785904	6	185x152x(H)40

HENDI

434208

SOUP TUREEN
– With lid and serving spoon

code	liters	mm
434208	2.7	ø270x(H)175

430002

SOUP BOWL
– With handles.

code	liters	mm
430002	0.35	ø120x(H)50

432136

SAUCE BOAT
– On foot.

code	liters	mm
432143	0.085	120x72x(H)50
432006	0.14	135x76x(H)70
432105	0.23	160x98x(H)90
432129	0.28	200x100x(H)105
432136	0.46	240x120x(H)120

401200

VEGETABLE DISH
– With handles.

code	mm
401200	ø160x(H)40
401002	ø120x(H)30
401101	ø140x(H)35

LIONHEAD

– Special, toughest porcelain type available on the market
– High-impact and wear resistance and still relatively light-weight
– Shining white

porcelain | temp <300°C | micro | wash | stackable

784761

SOUP BOWL

code	liters	mm
784778	0.125	ø90x(H)60
784761	0.25	ø120x(H)78
784754	0.5	ø138x(H)95

784730

SOUP BOWL

code	liters	mm
784747	1	ø175x(H)120
784730	2	ø215x(H)155

HENDI

597910

597927

597934

597941

597880

597897
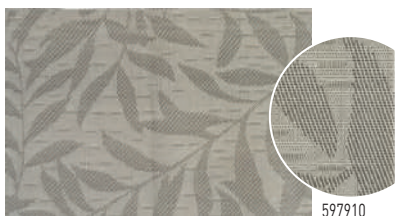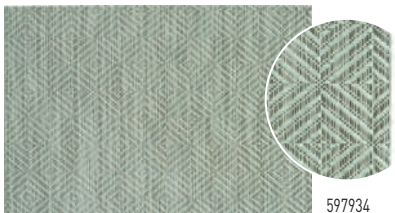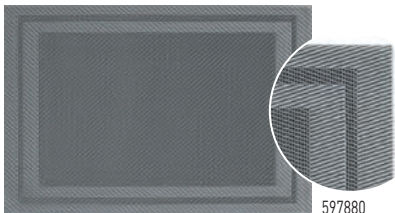
PLACEMAT, LEAVES – SET
– Made from PVC (vinyl), in a woven pattern.
– Non-slip thanks to the material structure.
– Flexible, they don't deform after rolling up.

code	colour	packed per	mm
597910	Light grey	6	450x300

PLACEMAT – SET
– Made from PVC (vinyl), in a woven pattern.
– Non-slip thanks to the material structure.
– Flexible, they don't deform after rolling up.

code	colour	packed per	mm
597927	Brown	6	450x300

PLACEMAT, GEOMETRIC PATTERN – SET
– Made from PVC (vinyl), in a woven pattern.
– Non-slip thanks to the material structure.
– Flexible, they don't deform after rolling up.

code	colour	packed per	mm
597934	Green	6	450x300
597941	Silver	6	450x300

PLACEMAT, FRAME – SET
– Made from PVC (vinyl), in a woven pattern.
– Non-slip thanks to the material structure.
– Flexible, they don't deform after rolling up.

code	colour	packed per	mm
597880	Graphite	6	450x300
597897	Beige	6	450x300

HENDI

343

HENDI

678206

678220

GREASEPROOF PAPER - 500 PCS
– Packed per 500 sheets.

code	-	mm
678237	white	250x200
678220	chef food pattern	250x200
678213	white	263x380
678176	checked pattern	306x305

GREASEPROOF PAPER PLACEMAT - 500 PCS
– Packed per 500 sheets.

code	-	mm
678145	kitchen mayhem	420x275
678152	checked pattern	420x275
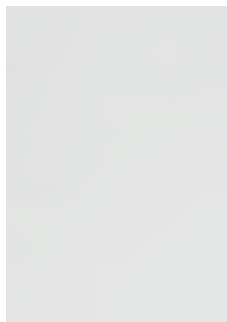
678237
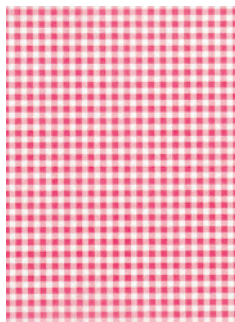
678152
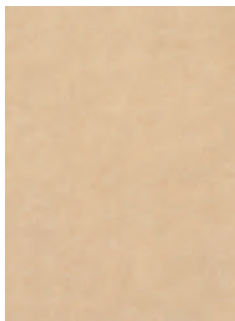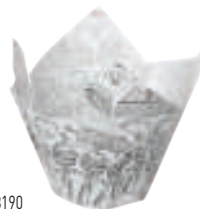
678190

GREASEPROOF PAPER LINING PRE-SHAPED - 150 PCS
– Pre-shaped in a basket form.
– With illustration of a chef with food in a pattern.
– Packed per 150 pieces.

code	mm
678190	160x160x(H)50

678121

678138

GREASEPROOF PAPER
– Packed per 500 sheets.

code	colour	mm
678138	Beige	200x250
678114	Beige	250x350
678121	Newspaper print	200x250
678107	Newspaper print	250x350

HENDI

345

TAPASMINI

– Special, toughest porcelain type available on the market.
– High-impact and wear resistance and still relatively light-weight.
– Shining white.

porcelain   stackable   micro

784426

TAPAS DISH PLATO – 6 PCS

code	mm
784426	ø100x(H)25

784327

TAPAS DISH CUADRADO – 6 PCS

code	mm
784327	80x80x(H)35

784365

TAPAS DISH REDONDO – 6 PCS

code	mm
784365	ø75x(H)30

784433

TAPAS DISH LEON – 6 PCS

code	mm
784433	ø55x(H)45

784334

TAPAS DISH CONCHA – 6 PCS

code	mm
784334	90x50x(H)20

784419

TAPAS DISH CUADRADO – 6 PCS

code	mm
784419	59x59x(H)37

784389

TAPAS DISH CACEROLE – 6 PCS

code	mm
784389	ø60x(H)25

784372

TAPAS DISH HUEVO – 6 PCS

code	mm
784372	ø65x(H)15

784396

TAPAS DISH TRIANGOLO – 6 PCS

code	mm
784396	100x100x(H)25

785324

TAPAS DISH CUCHARA – 6 PCS

code	mm
785324	130x43x(H)26

HENDI

564509

MINI SAUCEPAN LITTLE CHEF

code	mm
564509	162x121x(H)30

564516

MINI GRIDDLE PAN LITTLE CHEF

code	mm
564516	320x162x(H)20

564523

MINI ROUND PAN LITTLE CHEF

code	mm
564523	150x115x(H)37
564530	189x147x(H)37

564554

MINI OVAL PAN LITTLE CHEF

code	mm
564547	155x80x(H)37
564554	263x140x(H)37

HENDI

347

PRESENTATION MINIATURES

426425

426432

426449

426456

S.S.
stainless steel

DEEP FRYING BASKET MINIATURES

code	mm
426449	90x90x(H)90
426425	100x80x(H)75
426432	125x100x(H)85
426456	255x135x(H)45

425619

425626

425633

425657

S.S.
stainless steel

wash

DEEP FRYING BASKET MINIATURES
– Finished with a matt black coating.

code	mm
425633	90x90x(H)90
425619	100x80x(H)75
425626	125x100x(H)85
425657	255x135x(H)45

425688

DEEP FRYING BASKET MINIATURES STACKABLE

code	mm
425664	105x90x(H)60
425688	130x115x(H)80

HENDI

DEEP FRYING BASKET MINIATURES STACKABLE BLACK

S.S. stainless steel | stackable | wash

– Finished with a matt black coating.

code	mm
425671	105x90x(H)60
425695	130x115x(H)80

425671

425695

CHIPS BAG HOLDER

S.S. stainless steel | wash

– Black wire frame, with room for a sauce bowl.
– Melamine ramekin 80 ml fits perfectly (561713), not included.

code	mm
630914	210x110x(H)172

630914

CHIPS BAG HOLDER

– Black wire frame, fits 1 chip bag.

code	mm
630938	ø115x(H)172

630938

CHIPS BASKET

– Finished with a matt black powder coating.

code	mm
426494	ø115x(H)100

426494

CHIPS BAG HOLDER

code	mm
630907	ø110x(H)175

630907

HENDI

ENAMELLED

– Made of steel with white enamel, with a blue rim.
– High quality enamel, resistant to abrasion.
– Stackable for convenient storage.
– Dishwasher safe.
– Oven safe.

stackable

micro

621202

BOWL RECTANGULAR
– Dishes and desserts can be prepared in the bowl.

code	mm
621219	215x160
621202	175x130

621226

FLAT PLATE

code	mm
621226	ø200
621233	ø240

621257

DEEP PLATE

code	mm
621240	ø180
621257	ø200
621264	ø220
621271	ø240

621288

SALAD BOWL

code	mm
621288	ø160x(H)75

621295

MUG

code	liters	mm
621295	0.36	ø90x(H)80
621301	0.52	ø100x(H)90

621318

CUP

code	liters	mm
621318	0.12	ø70x(H)50

621332

TUMBLER

code	liters	mm
621325	0.3	ø90x(H)90
621332	0.4	ø90x(H)120

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
625705	black	0.65	ø135x(H)110

622858

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

code	mm
622810	ø145x(H)40
622827	ø170x(H)40
622834	ø185x(H)43
622841	ø205x(H)57
622858	ø245x(H)70

622742

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

code	mm
622704	ø100x(H)20
622711	ø120x(H)25
622728	ø150x(H)27
622735	ø200x(H)36
622742	ø240x(H)40

HENDI

351

426371

426364

426463

BUCKET MINIATURES

code	mm
426364	ø87x(H)93
426371	ø125x(H)127

SNACK CAN

code	mm
426463	ø45x(H)50
426470	ø70x(H)100

426487

SNACK PAN

code	mm
426487	185x95x(H)45

HENDI

SMALL SAUCE PAN WITH SPOUT
– Made of 2.5 mm thick 3-ply material, copper/aluminium/
  stainless steel.
– Handle attached by rivets.

607039

code	liters	mm
607015	0.05	ø50x(H)30
607022	0.16	ø75x(H)40
607039	0.26	ø85x(H)50

SMALL FRYING PAN
– Made of 2.5 mm thick 3-ply material, copper/aluminium/
  stainless steel.
– Handle attached by rivets.

607046

code	mm
607046	ø120x(H)30

HENDI

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

425923

BUCKETS WITH HANDLE

code	mm
425909	ø70x(H)65
425916	ø100x(H)90
425923	ø120x(H)105
425985	ø160x(H)140

425992

PARTY TUB

code	mm
425992	400x330x(H)220

425978

TABLE CADDY

– With wooden grip handle.

code	mm
425978	245x180x(H)130

HENDI

783177

561720

RAMEKIN
– Ribbed, made of porcelain.

code	order unit	mm
783153	12	ø70x(H)35
783160	6	ø90x(H)48
783627	6	ø100x(H)25
783177	6	ø120x(H)55

RAMEKIN
– Ribbed.

code	-	order unit	mm
561492	35 ml	1	ø60x(H)25
565643	35 ml	4	ø60x(H)25
561706	50 ml	1	ø70x(H)35
565650	50 ml	4	ø70x(H)35
561713	80 ml	1	ø80x(H)40
561720	100 ml	1	ø85x(H)45

565605

565612

RAMEKIN - 12 PCS

code	packed per	colour	liters	mm
565605	12	Black	0.045	ø60x(H)35
565612	12	Ivory	0.045	ø60x(H)35

564561

BUTTER & SAUCE DISH - 3 PCS

code	packed per	colour	mm
564561	3	Black	ø80x(H)30

564592

VELOCITY SLANTED BOWLS

code	mm
564578	70x70x(H)60
564585	97x97x(H)80
564592	110x110x(H)100

RAMEKIN - 12 PCS

code	packed per	liters	mm
400029	12	0.07	ø62x(H)40
400012	12	0.045	ø62x(H)24
400036	12	0.115	ø73x(H)47
400043	12	0.175	ø85x(H)52
400050	12	0.23	ø93x(H)58
400067	12	0.34	ø100x(H)75

400067

HENDI

426777

426623

426791

426784

426760

426616

PP
polypropylene

BAKERY BASKET OVAL

code	colour	mm
426777	Black	190x120x(H)60
426760	Light grey	190x120x(H)60
426623	Black	250x190x(H)65
426616	Light grey	250x190x(H)65

BAKERY BASKET

code	colour	mm
426784	Light grey	190x130x(H)60
426791	Black	190x130x(H)60

426661

426678

426814

426821

PP
polypropylene

wash

BAKERY BASKET ANGLED

code	colour	mm
426678	Black	400x300x(H)120
426661	Light grey	400x300x(H)120

BASKET RISER

code	mm
426814	ø250x(H)180
426821	ø250x(H)265

HENDI

BASKETS WITH WOVEN SIDES

code	-	mm
426258	round	200x200x(H)65
426234	oval	225x130x(H)55
426265	oval	320x230x(H)55
426227	square	190x190x(H)80
426241	rectangular	225x150x(H)65

BAKERY BASKET WITH BAG

– Finished with a matt black powder coating.
– Fitted with a grey, washable bag.

code	-	mm
427118	round	220x220x(H)80
427125	oval	250x160x(H)75
427149	square	190x190x(H)100
427132	rectangular	250x180x(H)85

CUTLERY BASKET

– With 4 compartments.

code	colour	mm
426074	Black	260x180x(H)150

CUTLERY BASKET

code	colour	mm
426098	Black	270x100x(H)45
426081	Light grey	270x100x(H)45

CUTLERY BASKET

code	colour	mm
426210	Black	ø100x(H)120
426197	Light grey	ø100x(H)120

HENDI

357

BASKETS

561102

BREAD BASKET GN 1/1
– Reinforced with a stainless steel wire frame.

code	mm
561102	530x320x(H)90

561003

BREAD BASKET OVAL
– Reinforced with a stainless steel wire frame.

code	mm
561003	380x270x(H)90

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

426968

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

426517

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

BAGUETTE BASKET

code	mm
426517	305x320x(H)350

PP polypropylene

HENDI

426753   426685   426692

GN 2/3

GN 1/1

GN 1/2

GN 1/3

GN 1/4   GN 1/6

426715   426722   426746

PP
polypropylene   wash
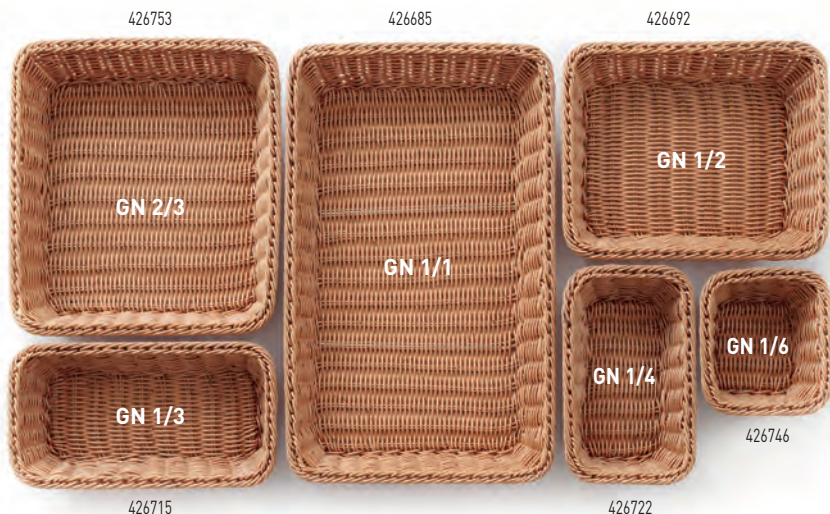
BAKERY BASKET GN SIZE
– Reinforced with a stainless steel frame.

code		mm
426746	GN 1/6	176x162x(H)65
426722	GN 1/4	265x162x(H)65
426715	GN 1/3	325x176x(H)65
426692	GN 1/2	325x265x(H)65
426753	GN 2/3	325x354x(H)65
426685	GN 1/1	530x325x(H)65

426722   426715

S.S.
stainless steel

NEW

BREAD DISPLAY BASKET
– Large-sized basket – perfect for displaying bread
  and other baked goods in bakeries, grocery shops,
  and buffets.
– Made of polyrattan, reinforced with a stainless steel
  frame.
– Dishwasher safe.

code	mm
427248	595x395x(H)105
427231	295x395x(H)105

427248

427231

HENDI

359

BASKETS

– Polyrattan.

426708

426906

426609

426807

426500

BREAD BASKET - OVAL

code	mm
426500	225x130x(H)55

BREAD BASKET - RECTANGULAR

code	mm
426807	225x150x(H)65

BREAD BASKET - ROUND

code	mm
426609	ø200x(H)65

BREAD BASKET - OVAL

code	mm
426708	225x110x(H)60

BREAD BASKET - OVAL

code	mm
426906	375x140x(H)70

425800

425602

PITTA BREAD BASKET - ROUND
– Not intended for food contact, line the basket with our greaseproof paper sheets when using it for serving food.

code	mm
425701	ø150x(H)38
425800	ø200x(H)50

PITTA BREAD BASKET - OVAL
– Not intended for food contact, line the basket with our greaseproof paper sheets when using it for serving food.

code	mm
425503	195x140
425602	255x190

HENDI

WIRE BASKETS

425879

425855

WIRE BASKET DECO OVAL
– With decorative rim.
– Finished with a matt black coating.

code	mm
425879	255x160x(H)80

WIRE BASKET DECO RECTANGULAR
– With decorative rim.
– Finished with a matt black coating.

code	mm
425855	230x150x(H)80

BASIC WIRE BASKET, OVAL
– Finished in matte black.

code	mm
425831	230x180x(H)60

425831

FRUIT BASKET
– Chrome-plated wire.

code	mm
426418	ø215x(H)205

426418

FRUIT BASKET ANGLED ROUND BLACK
– Finished with a matt black powder coating.

code	mm
427095	ø150x(H)80
427088	ø280x(H)130
427071	ø300x(H)250

427088

427095

427071

HENDI

361

426296

426319

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
426296	6	Brown	275x175x(H)38
426319	6	Red	275x175x(H)38

426890

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
429211	Black	170x170x(H)150

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
429013	Dark grey	ø150x(H)150
429020	Beige	ø200x(H)200
429037	Dark grey	ø200x(H)200
429044	Beige	ø250x(H)160
429051	Dark grey	ø250x(H)160

HENDI

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

449615

VACUUM JUG

– Double walled stainless steel.
– Seamless structure.
– Vacuum insulation.
– Metal chromed cover, lever, spout and handle.
– High insulation value.

445839

446706

446720

18/10
stainless steel

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

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

VACUUM JUG

code	liters	mm
445815	0.6	ø120x(H)168
445822	1	ø136x(H)188
445839	1.5	ø136x(H)258

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
446508	1	ø145x(H)205
446706	2	ø145x(H)260

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
446621	1.5	ø145x(H)230
446720	2	ø145x(H)260

449608

PP polypropylene **wash**

VACUUM JUG WITH GLASS INNER BOTTLE

code	liters	mm
449608	1	ø140x(H)268

HENDI

448908

445877

18/10 stainless steel | **PP** polypropylene | wash

AIR POT
– The housing and inner walls are made of stainless steel.
– The cover is made of polypropylene, opening up to 125 degrees for easy cleaning.
– Equipped with a pump for easy dispensing of beverages with the push of a button.
– Handle for convenient carrying.

code	liters	mm
448908	2.2	ø150x(H)340

PP polypropylene | **18/10** stainless steel | wash

AIR POT
– The housing and inner walls are made of stainless steel.
– The cover is made of polypropylene, opening up to 125 degrees for easy cleaning.
– The button (lever) is made of zinc alloy - very durable.
– On a rotating base made of polypropylene.
– Handle for convenient carrying.

code	liters	mm
445877	3	ø171x(H)373

HENDI

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

451045

MILK JUG
– Made of extra thick stainless steel, helps keep the content hot.
– V-shaped spout gives extra control during pouring.

code	liters	mm
451038	0.35	ø65x(H)99
451021	0.45	ø75x(H)111
451014	0.7	ø84x(H)130

451014

MULTIPURPOSE JUGS

code	liters	mm
451502	0.35	ø76x(H)93
451519	0.6	ø90x(H)112
451526	0.9	ø102x(H)125
451533	1.5	ø112x(H)161

451526

MILK JUG BLACK
– Made from stainless steel with a black non-stick coating.

code	liters	mm
458198	0.6	ø90x(H)112

458198

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
450208	0.04	ø40x(H)40
450307	0.07	ø50x(H)55
450406	0.12	ø60x(H)60
450505	0.25	ø75x(H)75

450505

COFFEE/ TEA POT WITH LID
– With hinged lid.
– Straight model.

code	liters	mm
453001	0.2	ø74x(H)95
453100	0.3	ø74x(H)123
453209	0.6	ø97x(H)142
453308	0.9	ø120x(H)158
453407	1.4	ø126x(H)185

453209

HENDI

NEW

451052

MILK JUG WITH MEASURE
– Made of stainless steel.
– Shape with an easy-pour spout designed for clean and efficient work.
– Dishwasher safe.

code	liters	mm
451052	0.55	130x77x(H)115

451106

MILK JUG
– Simple design.

code	liters	mm
451007	0.35	ø85x(H)110
451106	0.75	ø100x(H)120

570807

TEA STRAINER - WITH HINGED HANDLE
– For herbs and tea.
– With hinged handle.

code	mm
570807	ø45x165

638101

TEA & HERB STRAINER
– For herbs and tea.
– With wire handle.

code	mm
638101	ø70x225

523629

SUGAR CUBE TONGS - 2 PCS

code	packed per	mm
523629	2	(L)160

452325

SUGAR/WHIPPED CREAM DISH

code	packed per	mm
452714	6	ø65x(H)20
452325	4	ø100x(H)20

452103

SUGAR BOWL
– With hinged lid.

code	liters	mm
452103	0.3	ø85x(H)80

452202

SUGAR BOWL
– Without lid.

code	liters	mm
452202	0.3	ø85x(H)65

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

400203

18/0 stainless steel

SERVING DISH

code	mm
400203	205x155

441107

ICE-CREAM CUP
– On foot.

S.S. stainless steel

code	mm
441107	ø90x(H)50

440711

18/0 stainless steel

TABLETOP LITTERBIN
– With plastic top and stainless steel swing cover.

code	mm
440711	ø95x(H)130

421574

can be used as a cutlery holder

M melamine

TABLETOP LITTERBIN OR CUTLERY HOLDER
– Black container made of melamine

code	colour	mm
421574	Black	ø130x(H)160

HENDI

595008

RECEPTION BELL
– Chrome-plated with metal base.

Cr
chrome plated

code	mm
595008	ø85x(H)57

444023

TABLECLOTH CLIP - 4 PCS

18/0
stainless steel

code	packed per	mm
444023	4	50x10x(H)40

428511

NAPKIN HOLDER
– Matt finish.

S.S.
stainless steel

code	mm
428511	170x30x(H)70

428528

NAPKIN HOLDER
– Chrome-plated wire.

Cr
chrome plated

code	mm
428528	190x190x(H)65

MENU CLIPBOARD
– Made from durable MDF with
  metal clamping mechanism.
– Available in multiple sizes.

code	mm
664179	125x180
664162	185x245
664155	240x330

664179   664162   664155

HENDI

18/0 stainless steel | wash

TABLE SIGN RESERVED - 4 PCS

code	-	packed per	mm	
663691	Gereserveerd / Reservé	4	50x35x(H)40	
663707	Reserviert	4	50x35x(H)40	
663936	Réservé	4	50x35x(H)40	**NEW**
663929	Gereserveerd	4	50x35x(H)40	**NEW**

663691

PMMA plexiglas | wash

TABLE SIGN RESERVED

– Black - white.
– Printed on 2 sides.

code	-	mm
663486	réservé	130x30x(H)38
663462	reserved	130x30x(H)38
663745	gereserveerd	130x30x(H)38
663479	reserviert	130x30x(H)38

663462

wash

TABLE SIGN RESERVED

– Made from durable wood.
– With slot to hold a menu.

code	-	mm
664308	„reserved"	152x44x(H)44

664308

HENDI

TABLESTAND NUMBERS
– Sets of multiple numbers 12 numbers per set.

code	-	mm
663844	Numbers 1-12	50x35x(H)40
663851	Numbers 13-24	50x35x(H)40
663868	Numbers 25-36	50x35x(H)40
663875	Numbers 37-48	50x35x(H)40
663882	Numbers 49-60	50x35x(H)40
663899	Numbers 61-72	50x35x(H)40

663844

DOOR SIGNS
– With self-adhesive strip.

code	-	mm
663608	men	ø75
663615	women	ø75
663622	toilets	ø75
663639	no smoking	ø75
663646	wheelchair	ø75

663608   663615   663622

663639   663646

DOOR SIGN
– Self-adhesive.

code	-	mm
663790	no smoking	ø75

663790

TABLE SIGN ‚NO SMOKING'
– 2 sides printed.

code	mm
663660	50x35x(H)40

663660

HENDI

371

441466

441367

441503

EGG CUP - 6 PCS
– Low model.

S.S. stainless steel | stackable

code	packed per	mm
441466	6	ø85x(H)15

EGG CUP - 6 PCS
– On foot.

S.S. stainless steel

code	packed per	mm
441367	6	ø50x(H)45

EGG SPOON - 6 PCS
– White.
– ABS

ABS plastic

code	packed per
441503	6

513729

665510

595305

RECEIPT HOLDER

S.S. stainless steel

code	mm
513729	ø80x(H)150

MENU CARD TABLE STAND

code	mm
665503	ø75x(H)100
665510	ø75x(H)200

MENU CARD HOLDER - 2 PCS
– With clamp.

S.S. stainless steel

code	mm
595305	ø40x(H)104
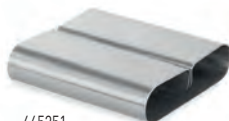
665251

595206

MENU CARD TABLE STAND - 6 PCS
– Supplied without menu card.

S.S. stainless steel

code	packed per	mm
665251	6	80x77x(H)18

RECEIPT HOLDER - 3 PCS
– With clamp.

S.S. stainless steel

code	packed per	mm
595206	3	152x110

HENDI

664186

CUTLERY BOX
– Made from durable wood.

code	mm
664186	80x80x(H)95

664315

TABLE CADDY
– Made from durable wood.
– Has two compartments and a large handle.

code	mm
664315	190x160x(H)200

664148

MENU AND CUTLERY BOX
– Wooden box with integrated blackboard on two sides.
– Box has 4 compartments.

code	mm
664148	210x150x(H)150

18/0 stainless steel | wash

425787

CONDIMENT RACK ROUND
– Finished with a matt black powder coating.

code	mm
425787	ø165x(H)215

427170

CONDIMENT RACK BLACK
– Finished with a matt black powder coating.

code	mm
427170	135x65x(H)200

food contact | wash

427064

427057

427040

TABLE CADDY BLACK
– Fitted with a wooden handle.
– Finished with a matt black powder coating.

code	mm
427064	140x105x(H)190
427057	170x130x(H)160
427040	230x100x(H)240

HENDI

373

SALT GRINDERS & PEPPER MILLS

P - pepper

Stainless steel pepper grinding mechanism

S - salt

Ceramic salt grinding mechanism

| 469613 | 469606 | 469590 | 469583 | 469576 | 469569 | 469552 | 469545 |

| 469682 | 469705 | 469729 | 469743 | 469767 | 469781 | 469804 | 469828 |
| 469699 | 469712 | 469736 | 469750 | 469774 | 469798 | 469811 | 469835 |

HENDI

WOODEN PEPPER MILL
– Body made of rubber wood – lightweight, but durable.
– Grinding mechanism (burrs) made of stainless steel,
  manual and adjustable with a knob.
– Lid protected from falling off with a screwed knob.
– Knob with a printed "P" letter – for marking pepper.
– Available in several colours: dark wood, light wood,
  black lacquered wood (glossy finish)

code	colour	mm
469576	Black	ø50x(H)113
469569	Black	ø55x(H)215
469552	Black	ø60x(H)315
469545	Black	ø65x(H)415
469682	Wood light	ø50x(H)113
469705	Wood light	ø57x(H)165
469729	Wood light	ø57x(H)215
469743	Wood light	ø60x(H)315
469767	Wood dark	ø50x(H)113
469781	Wood dark	ø57x(H)165
469804	Wood dark	ø57x(H)215
469828	Wood dark	ø60x(H)315

WOODEN SALT GRINDER
– Body made of rubber wood – lightweight, but durable.
– Ceramic grinding mechanism (burrs) – non-corrosive
  (suitable for salt), manual and adjustable with a knob.
– Lid protected from falling off with a screwed knob.
– Knob with a printed "S" letter – for marking salt.
– Available in several colours: dark wood, light wood,
  white lacquered wood (glossy finish).

code	colour	mm
469613	White	ø50x(H)113
469606	White	ø55x(H)215
469590	White	ø60x(H)315
469583	White	ø65x(H)415
469699	Wood light	ø50x(H)113
469712	Wood light	ø57x(H)165
469736	Wood light	ø57x(H)215
469750	Wood light	ø60x(H)315
469774	Wood dark	ø50x(H)113
469798	Wood dark	ø57x(H)165
469811	Wood dark	ø57x(H)215
469835	Wood dark	ø60x(H)315

469620   469644   469668

469637   469651   469675

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
469644	ø50x(H)140
469668	ø60x(H)215

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
469651	ø50x(H)140
469675	ø60x(H)215

HENDI

CONDIMENT SET
– 2-piece set: salt, pepper.

code	order unit	mm
786413	3	ø42x(H)80

CONDIMENT SET
– 3 piece set: salt, pepper, toothpick holder.

code	order unit	mm
786420	48	125x54x(H)90

CONDIMENT SET
– 5-piece - salt, pepper, oil, vinegar, toothpick holder.
– Matt finish.

code	mm
465363	130x110x(H)185

SHAKER

code	-	mm
631102	parmesan shaker	ø55x(H)75
631201	pepper and salt shaker	ø55x(H)75
631300	wire mesh powder shaker	ø55x(H)75

SALT AND PEPPER SHAKER SET
– Glass shaker.
– Stainless steel lid with S and P shaped dispensing opening.

code	mm
465387	ø40x(H)70

SALT AND PEPPER SHAKER
– Body made of glass.
– Stainless steel lid with S and P shaped dispensing opening.

code		packed per	mm
461167	Pepper	6	ø40x(H)70
461266	Salt	6	ø40x(H)70

HENDI

465301

CONDIMENT SET
– 2-piece - salt, pepper.
– Matt finish.

code	mm
465301	85x55x(H)115

18/0
stainless steel

465349

CONDIMENT SET
– 2-piece - oil, vinegar.
– Matt finish.

code	liters	mm
465349	0.15	120x75x(H)185

18/0
stainless steel

465332

CONDIMENT SET
– 3-piece - salt, pepper, mustard.
– With stainless steel mustard spoon.
– Matt finish.

code	mm
465332	100x95x(H)115

18/0
stainless steel

465318

CONDIMENT SET
– 3-piece - salt, pepper, napkin holder.
– Matt finish.

code	mm
465318	85x75x(H)115

18/0
stainless steel

465325

CONDIMENT SET
– 3-piece - salt, pepper, toothpick holder.
– Matt finish.

code	mm
465325	90x90x(H)115

18/0
stainless steel

465356

CONDIMENT SET
– 4-piece - salt, pepper, oil, vinegar.
– Matt finish.

code	mm
465356	130x110x(H)185

18/0
stainless steel

HENDI

462904

S.S.
stainless steel

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

460245

S.S.
stainless steel

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

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

18/8
stainless steel

code	packed per	mm
599327	3	ø30x120

599327

18/0
stainless steel

452400

SUGAR DISPENSER
– Glass dispenser.
– Spout made of stainless steel 18/0.

code	mm
452400	ø80x(H)140

S.S.
stainless steel

452424

HONEY DISPENSER
– Glass dispenser.
– Stainless steel lever.

code	mm
452424	ø80x(H)115

18/0
stainless steel

465370

CHEESE/SUGAR DISH
– With glass dish.
– Including stainless steel spoon.

code	mm
465370	ø130x(H)90

HENDI

BLACKBOARDS

664025

WALL BLACKBOARD
– Black, with wooden frame.
– Mounting hooks included.

code	mm
664025	300x400
664032	400x600
664049	600x800

664032

664049

PAVEMENT BLACKBOARD
– Black, with wooden frame.

code	mm
664001	500x450x(H)850
664018	700x600x(H)1200

664018

664001

HENDI

379

664100

664117

PAVEMENT BLACKBOARD
– Black, with steel frame.

code	mm
664100	700x500x(H)1100

PAVEMENT BLACKBOARD
– Black, with steel frame.

code	mm
664117	500x550x(H)850

664131

664124

664070

BLACKBOARD WITH STAND
– Large format blackboard in wooden frame.
– Convenient stand included.

code	mm
664124	300x400
664131	400x600

BLACKBOARD WITH EASEL
– Black, with wooden easel.

code	mm
664070	220x210x(H)360

HENDI

TABLETOP BLACKBOARD - 2 PCS
– Black, with wooden stand.

code	packed per	mm
664056	2	150x50x(H)230
664063	2	210x50x(H)320

664063

664056

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

664278

BLACKBOARD MARKERS 6 MM
– With oblique nib, writing width 2 to 6 mm.

code	-
664216	1 pink, 1 green, 1 blue and 2 white markers
664209	5 white markers

664216

BLACKBOARD MARKERS 15 MM
– With wide flat nib, writing width 15 mm.

code	-
664223	3 white markers

664223

HENDI

ASHTRAYS & ASH COLLECTOR

440605

569757

440407

S.S.	in- & outdoor
stainless steel	

M	in- & outdoor	wash
melamine		

S.S.
stainless steel

ASHTRAY WITH LOWER TRAY

code	mm
440605	ø140x(H)40

ASHTRAY
– Made of black melamine.

code	mm
569757	ø146x(H)60
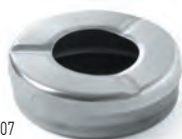
ASHTRAY WITH LID

code	packed per	mm
440407	1	ø90x(H)28
440490	3	ø90x(H)28

440803

440001

440872

S.S.	stackable	indoor
stainless steel		

S.S.	stackable	indoor
stainless steel		

S.S.	stackable	indoor
stainless steel		

ASHTRAY

code	mm
440803	ø80x(H)30
440858	ø100x(H)30
440902	ø120x(H)30

ASHTRAY WITH FIRE RIM

code	mm
440001	ø140x(H)30
440100	ø160x(H)30

ASHTRAY

code	mm
440872	ø80x(H)30
440865	ø100x(H)30

440230

440209

S.S.
stainless steel

Cr	outdoor	wash
chrome plated		

BOWL ASHTRAY BLACK
– Stainless steel, outside with a matt black coating.
– With remoavble rim.

code	mm
440230	ø105x(H)58

ASHTRAY WITH PUSH BUTTON

code	mm
440209	ø90x(H)45

HENDI

ASHTRAY WITH FUNNEL

– 2 separate elements:
  – body made of glass, high-temperature resistant,
  – funnel made of stainless steel.
– With 3 cigarette slots.
– Funnel directs ash into the ashtray and serves as a lid: when used indoor – reduces smoke odours, when used outdoor – protects against wind raising ash.

code	mm
440117	ø98x(H)99

440117

S.S. stainless steel | in- & outdoor

NEW

440506

S.S. stainless steel | wash

CIGARETTE RECEPTACLE

– With hinged lid.
– For safe emptying of ashtrays.
– Self-extinguishing.

code	mm
440506	202x170x(H)91

15l ø200 mm 700 mm

691380

33l ø240 mm 660 mm

691397

in- & outdoor

STANDING WASTE BIN WITH ASHTRAY

– Stainless steel body.
– Polished surface finish.
– Removable ashtray placed over the bin for easy cleaning and emptying of the bin.
– Bin opening Ø 135 mm.
– Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm
691380	15	ø200x(H)700
691397	33	ø240x(H)660

18/8 stainless steel

STANDING ASHTRAY POLE

– Very robust design, can be mounted on the floor or stand free.
– Easy to empty, upper part can be unlocked with a key and then emptied.
– Base is Ø 170 mm, pole is Ø 75 mm.

code	mm
440223	ø170x(H)920

440223

18/8 stainless steel | outdoor

WALL MOUNTED ASHTRAY

– Very robust design, easy to mount against walls and poles.
– Easy to empty thanks to the bottom that can be opened and closed with a key.

code	mm
440216	ø75x(H)460

440216

UNIQ
Buffet reinvented

design by
Robert Bronwasser

red**dot** winner 2024

- Stylish and functional design by Dutch designer Robert Bronwasser.
- Body made from high temperature resistant polypropylene.
- Heating element made from AISI 304 stainless steel and placed in the water container for efficient heat transfer.
- Tempered glass lid fitted with insulated handle and aluminium hinge.

- The design of the two-part lid reduces the heat loss by opening, while maintaining optimal hygienic conditions.
- Integrated card holder on the lid for product name cards.
- Digital control panel with display to show working time, set temperature and actual temperature.
- The last temperature setting is saved in memory and will be selected every time the power is turned on.
- Temperature can be set from 35 up to 85°C in 1° increments.
- Not intended for cooking, only for keeping warm.

Soup kettle HENDI UNIQ
- Removable 8 litre soup container made of AISI 304 stainless steel, easy to clean.
- Water container is embossed with a max. fill line, indicating ≈1.5 L.
- Lid fitted with a ladle notch.

Chafing dish HENDI UNIQ
- Removable GN1/1 container (H)100 mm made of AISI 304 stainless steel, easy to clean.
- Water container is embossed with a max. fill line, indicating ≈4 L.

HENDI

design by
Robert Bronwasser

NEW

SOUP KETTLE HENDI UNIQ

code	colour	V	W	mm	
860526	Black	230	500	ø365x(H)325	
860533	White	230	500	ø365x(H)325	
860540	Green	230	500	ø365x(H)325	
860557	Taupe	230	500	ø365x(H)325	**NEW**

NEW

CHAFING DISH HENDI UNIQ

code	colour	V	W	mm	
470411	Black	230	700	607x402x(H)245	
470428	White	230	700	607x402x(H)245	
470435	Green	230	700	607x402x(H)245	
470442	Taupe	230	700	607x402x(H)245	**NEW**

HENDI

ELECTRIC SOUP KETTLES

Al	PP	18/8
aluminium	polypropylene	stainless steel

Soup name card holder in lid

Lid with insulated handle and ladle recess

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

860502

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.
– Soup name card holder in lid.

code	liters	V	W	mm
860502	8	230	450	ø370x(H)316

SOUP PAN FOR ELECTRIC SOUP KETTLE

– Soup pan for use with the HENDI soup kettle 860502.
– Made of stainless steel and therefor easy to clean.

code	mm
926574	ø280x(H)200

NEW MODEL

SOUP KETTLE

– Soup container and lid made of stainless steel AISI 201.
– Water container made of stainless steel AISI 201.
– Housing made of metal with black powder coating.
– Lid with a cool-touch handle and a ladle notch.
– Temperature range: 30-85°C.
– Overheating protection at 105°C.
– Temperature adjustment with a dial – 5 levels.
– Capacity: 8 L.

code	liters	V	W	mm
860083	8	230	400	ø330x(H)363

860083

HENDI

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

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	573x347x(H)286

204825

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

CHAFING DISH ELECTRIC TESINO
– Water pan made of heat-resistant polypropylene.
– Continuous settings up to 85°C.
– Very silent whilest heating.
– On/off switch, pilot light.
– Including 6,8 ltr food pan.

code	liters	V	W	mm
204832	6.8	230	500	ø405x(H)240

204832

S.S. stainless steel

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	610x450x(H)278

204900

HENDI

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.

18/0
stainless steel

code	packed per	liters	mm
472613	2	9	600x358x(H)295
475904	1	9	600x358x(H)295

NEW

S.S.
stainless steel

indoor

food contact

CHAFING DISH – SET OF 4
– For self-assembly.
– Suitable for GN 1/1 - 65 mm deep (included).
– GN 1/1, water pan (555 mm x 350 mm), base for the frame, and lid made of AISI 201 stainless steel.
– Frame made of AISI 401 stainless steel.
– Lid handle made of polypropylene.
– Holder for chafing dish fuel can is not included.
– Not intended for cooking, only for keeping warm.
– All elements are dishwasher safe.

code	mm
238837	575x352x(H)296

238837

HENDI

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.

code	liters	mm
471005	9	585x385x(H)315

471005

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

471050

472507

SOUP CHAFING DISH

– Model Economic.
– Including chafing dish fuel holder and stainless steel soup pan with lid.

S.S. stainless steel

code	liters	mm
472507	8	ø370x(H)325

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.

18/0 stainless steel

code	liters	mm
475201	4.5	385x295x(H)310

470619

CHAFING DISH - ROUND

– Glass lid.
– Including chafing dish fuel holder and stainless steel food pan.

S.S. stainless steel **18/0** stainless steel

code	liters	mm
470619	3.5	ø390x(H)270

NEW

470367

FOOD CONTAINER ROUND 5,6 L FOR ROUND CHAFING DISH

code	liters	mm
470367	5.6	ø390x(H)60

470909   470909

470930

BAIN-MARIE PAN

– Fits perfectly in HENDI Conversion for 2 bain maries pans 470930.
– Also suitable for: Thermosystem bain-maries (201107, 201206).
– Made of stainless steel.
– Lid fitted with a comfortable handle.

S.S. stainless steel

code		mm
470930	conversion	530x325x(H)30
470909	bain-marie pan 4,2 l	ø220x(H)190

HENDI

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

470190

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

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

463109

CHAFING DISH HEATER

– The heater features a single and stable power level output (it does not have a temperature regulating function).
– Not intended for cooking, only for keeping warm.
– Also suitable for the HENDI Rolltop-Chafing dish GN 1/1 (code: 470206) and any other GN 1/1 chafing dishes if a water pan is fitted with bolts.

code	V	W	mm
809709	230	380	300x200x(H)40

809709
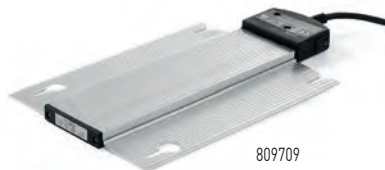
CHAFING DISH HEATER

– For use as an alternative to conventional fuel holder.
– Only suitable for chafing dishes with a flat bottom.
– Extremely suitable for chafing dishes without preparation for electrical elements.
– Specifically suitable for HENDI chafing dishes with item number 470008, 475201, 470206 and 471005.

code	V	W	mm
809600	230	500	ø130x(H)125

809600

HENDI

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

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

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

470268

CHAFING DISH GN 1/2 SATIN FINISH
– The lid is fitted with a friction brake, it stays in the position in which it is left.
– The lid can be removed to ease cleaning.
– Supplied with removable water pan, GN 1/2 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470268	4	365x370x(H)280

470282

CHAFING DISH ROUND SATIN FINISH
– The lid is fitted with a friction brake, it stays in the position in which it is left.
– The lid can be removed to ease cleaning.
– Supplied with removable round water pan, round 65 mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470282	6	465x420x(H)320
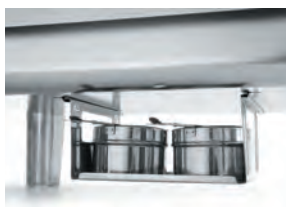
HENDI

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

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

470220

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

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

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

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

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

470312

HENDI

CHAFING DISH FUEL

- Chafing dish fuel is made from natural ethanol alcohol, mixed with water and a thickening agent to make it a solid or gel.
- HENDI chafing dish fuel is artificially made to taste so bitter that it is impossible to swallow.
- To safely and efficiently warm chafing dishes, we urgently advise to place the chafing dish fuel can in the indicated fuel holders.
- The heating capacity is equal throughout the range while the heating rate depends on the size of the flame, determined by the distance the lid of the chafing dish fuel can holder is kept open.
- All HENDI chafing dish fuel burn soot and odourless.
- Cartouches and cans burning without the chafing dish fuel can holder become very hot during use, creating a significant risk of burns if they are not placed inside the chafing dish fuel can holder. Danger of burns!
- These chafing dish fuel can holders are included with the HENDI chafing dishes and available separately.
- Always read the product instructions before use.
- Make sure there are no open flames or hot objects nearby when working with chafing dish fuel.
- The flammable vapour easily escapes from the container.
- Make sure that no water (condensation) drips into the burning fuel. It can cause dangerous sputtering and splashing of fuel.
- Only light the fuel after placing the chafing dish fuel can holder with can in the final location.

- The flames are almost entirely blue, making them very hard to see in the light. Caution is advised.
- Only ever extinguish the fuel by closing the lid of the chafing dish fuel can holder.
- Refilling: Always make sure the can and its holder have completely cooled down.
- Remove the can from the chafing dish fuel can holder to refill the can.
- Storage: Always store it in closed containers in a dark and well-ventilated location, below 20°C.
- To store larger amounts of fuel, please consult your local regulations.
- If the above instructions are followed, the risk of accidents will be minimal.
- In case of a starting/small fire: use a fire blanket (or a large, wet blanket) to cover the fire and deprive it of oxygen.
- In case of fire on clothes/body: use a fire blanket or a powder/CO_2 fire extinguisher.
- Never try to extinguish the fire with a small towel as this would only spread the fuel and the flames! After extinguishing the fire keep the body cool for 15 minutes or until medical assistance arrives.
- Leave clothes in place.
- Always seek medical assistance immediately.

Benefits:
+ Doesn't contain toxic methanol
+ Safe to use indoors
+ No toxic fumes or bad odours

CHAFING DISH FUEL CAN
- 200 grams pack for chafing dish.
- Burning time: ≈ 3 hours.

code	packed per
194362	12
194300	24
194355	72

HENDI

LIQUID FUEL WITH WICK

- Burns without soot or odours.
- This fuel is made of pure diethylene glycol (DEG), which is also used as antifreeze in radiators.
- By using a wick the DEG can be vaporized and burned despite its relatively high flame point of 143°C.
- Hendi sells this fuel in closed, non-refillable metal cans of 145 or 200 grams.
- The burning time of a can is inversely proportional to the intensity of its flame, which may be adjusted by changing the exposed height of the wick.
- Use: place the can directly below a chafing dish or other heating appliance suitable for use with liquid fuel open flames.
- Burning time: ± 4 hours for 145 gram cans, ± 6 hours for 198 and 200 grams cans.
- Heat output: about 50% of ethanol-based burning gel.
  - Advantages in comparison to burning gel:
    - Safer to use. No hazardous refilling. Flame is more visible and predictable.

- Cans stay cool enough to touch safely. May be used without fuel holder.
- Safer in case of accidents. Any spillage will be minimal and difficult to ignite.
- Properly re-sealable and re-usable.
- Easy to extinguish by blowing or replacing the cap.
- Cost per burning hour comparable to ethanol-based burning gel.
- Less intense flame. Reduces chance that Chafing Dish water pans will boil dry.

CAUTION:
- Diethylene Glycol is a hazardous irritant.
- Always wash hands after skin contact with the liquid, preferably wear latex gloves to adjust the wick height.
- A Material Safety Data Sheet (MSDS) is available on the HENDI website, we recommend printing a copy and keeping it nearby.

Burns 4 hours

Burns 6 hours

code	-	packed per	weight (kg)	order unit
193761	burns ± 4 hours	6	0.145	4
193952	burns ± 4 hours	24	0.145	1
193716	burns ± 6 hours	6	0.2	4
193938	burns ± 6 hours	24	0.2	1
193679	burns ± 8 hours	24	0.25	1

HENDI

190029

195505

195109

CHAFING DISH FUEL BUCKET

– Bucket 4 kilos.

code	order unit
190401	3

CHAFING DISH FUEL JERRY CAN

– Jerry can 5 liter.

code	order unit
195505	4

CHAFING DISH FUEL BOTTLE

– Bottle 1 liter.

code	order unit
195109	12

470527

S.S.
stainless steel

195604

CHAFING DISH FUEL CAN HOLDER – 2 PCS.

code	packed per	mm
470527	2	ø90x(H)60

FUEL DISPENSER

– Suitable for e.g. can of chafing dish fuel 195505

code	mm
195604	(L)280

190036

111420

Cr
chrome plated

FUEL FOR FONDUE-BURNERS - 3 PCS

– For gourmet, fondue, rechauds and stone grills.
– 80 grams portion packs.
– Burning time: ± 2 hours.
– For use with 111420.

code	packed per
190036	3

FONDUE-BURNER - 2 PCS

– Suitable for fuel for fondue-burners.

code	packed per	mm
111420	2	ø92x(H)40

HENDI

SERVING SPOON

code	mm
529058	305x60
529065	321x71

SOUP LADLE

code	liters	mm
529089	0.05	270x69
529096	0.09	308x85

SLOTTED SPOON

code	mm
529072	321x71

529089 529096 529058 529065 529072

CHAFING DISH LADLES AND SERVING SPOONS
– With polypropylene handle

529003 529010 529300 529201 529041 529102 529409

SOUP LADLE

code	liters	mm
529003	0.09	335x90
529010	0.11	300x80

SKIMMER

code	mm
529201	345x75

CARVING FORK

code	mm
529102	345x32

SERVING SPOON

code	mm
529300	350x75

SKIMMER, ROUND

code	mm
529041	370x105

SLOTTED SPATULA

code	mm
529409	355x80

HENDI

LADLES AND SERVING SPOONS, HEAT RESISTANT

PBT
heat-resistant

micro

563755

563700

563557

563502

563908

564004

SALAD CUTLERY

code	-	mm
563908	Melamine salad spoon	(L)305
564004	Melamine salad fork	(L)305

SAUCE LADLE

code	colour	liters	mm
563502	White	0.07	235x75
563557	Black	0.07	235x75
563700	White	0.14	300x93
563755	Black	0.14	300x93

SAN
plastic

<80°C
temp

563649

563632

564455

564400

564202

564158

564103

SALAD SPOON

code	colour	mm
564158	Black	235x55
564202	Transparent	235x55
564103	White	235x55

SAUCE LADLE

code	colour	liters	mm
563649	Black	0.03	180x70
563632	Ivory	0.03	180x70

SALAD SPOON

code	colour	mm
564400	White	335x70
564455	Black	335x70

HENDI

SERVING TONGS

657607

657621

UNIVERSAL TONGS

PC
polycarbonate

+100°C
temp

wash
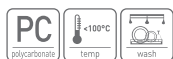
code	colour	mm
657621	Transparent	(L)230
657607	Black	(L)230

171622

PASTRY TONG
– Decorative and functional.

S.S.
stainless steel

wash

code	mm
171622	(L)280
171608	(L)220

523018

S.S.
stainless steel

PASTRY TONG

code	mm
523018	(L)215

171615

S.S.
stainless steel

CAKE TONGS
– Decorative tongs.

code	mm
171615	(L)220

523315

S.S.
stainless steel

SALAD TONGS

code	mm
523315	(L)212

523216

S.S.
stainless steel

SPAGHETTI TONGS

code	mm
523216	(L)200

722107

S.S.
stainless steel

SPOON HOLDER

code	mm
722107	115x270x(H)45

HENDI

PRESENTATION DISPLAYS AND COVERS

424186

COOLED DISPLAY WITH COVER – GASTRONORM 1/1
– Cooling by included ice pack, to go below 0°C.
– Stainless steel Gastronorm 1/1 serving tray included.
– With transparent polycarbonate cover.
– ABS housing.

code	-	mm
424186	set	555x357x(H)175
424193	cooling element for use with cooling tray 424186	528x324x(H)30

424193

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 PP.
– 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

424155

HENDI

ABS plastic SAN plastic ❄ cooling

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
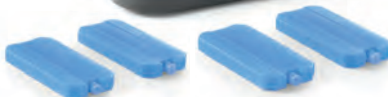
ROLL-TOP COOLING DISPLAY DOUBLE
– 9-piece set:
  – 2-level base made of ABS.
  – 2 trays made of stainless steel, with a profiled rim.
  – 2 transparent roll-top covers made of SAN, opened upwards up to 90°.
  – 4 cooling elements.
– NOTE: Before freezing, fill in the cooling element with water up to 90% of its volume.

code	mm
871812	440x320x(H)440

ROLL TOP DISPLAY
– Made of polypropylene with a stainless steel insert.
– Transparent rolltop cover made of polystyrene.
– Convenient access to served food from both sides of the display case.
– Suitable for keeping content cold or warm.
– Cooling/heating element placed under the stainless steel tray to maintain the temperature in the compartment.
– Easy to clean.
– Designed and produced 100% in Italy.
– The set includes 2 gel inserts for cooling or heating.
– Dishwasher safe.

S.S. stainless steel PP polypropylene

871775

code	mm
871775	465x315x(H)195

HENDI

403

PP
polypropylene

user assembly

871706

871713

ROLL TOP DISPLAY – SINGLE
– Transparent Roll Top cover made of polystyrene.
– Convenient access to served food from both sides of
  the display case.
– Easy to clean.
– Dishwasher safe.

code	mm
871706	465x310x(H)190

ROLL TOP DISPLAY – DOUBLE
– Transparent Roll Top cover made of polystyrene.
– Convenient access to served food from both sides of
  the display case.
– Easy to clean.
– Dishwasher safe.

code	mm
871768	380x260x(H)355
871713	465x310x(H)410

424001

980101

SAN
plastic

S.S.
stainless steel

S.S.
stainless steel

ROUND DISPLAY WITH ROLL-TOP COVER
– Tray made of stainless steel, with a profiled rim.
– Cover made of SAN, with a chrome button, opened one-sidedly
  up to 90° (included in set).
– Tray is dishwasher safe.
– The cover is also sold separately (code: 427514).

code		mm
424001		ø380x(H)240
427514	Round roll-top cover	ø380x(H)200

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

HENDI

427507

ROLLTOP PRESENTATION COVER
– Clear polycarbonate.

PC polycarbonate

wash

code	mm
427507	540x330x(H)180

866009

PRESENTATION COVER GN 1/1

PC polycarbonate

wash

code	mm
866009	545x335x(H)95

427538

ROLLTOP PRESENTATION COVER GN 2/3
– Clear polycarbonate.

PC polycarbonate

wash

code	-	mm
427538	Roll top cover only	365x335x(H)175

427415

PRESENTATION COVER GN 1/1

PC polycarbonate

wash

code	mm
427415	530x325x(H)76

HENDI

523834

523827

S.S.
stainless steel

ROTATING CAKE STAND
– Made of stainless steel.
– Effortless base rotation in both directions facilitating decorating and cutting cakes.
– On a stable foot with non-slip base.
– The cover is also sold separately (code: 523834).

code	mm
523827	ø300x(H)90

CAKE STAND COVER
– Made of polystyrene.
– Transparent, with an extruded grip.
– Not dishwasher safe.
– Suitable for the HENDI Rotating cake stand (code: 523827).

code	mm
523834	ø300x(H)110

523902

PP
polypropylene

S.S.
stainless steel

wash

CAKE SERVER
– With polypropylene handle.

code	mm
523902	260x55

523957

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

NON-SLIP DISPLAY STANDS
– Steel frame with PVC coating.
– Supports a variety of display trays and bowls.

code	mm
561973	265x230x(H)200
561966	260x230x(H)100

561966   561973

HENDI

SERVING STANDS

425473

480519

429914

Cr chrome plated / wash

18/0 stainless steel

S.S. stainless steel

SERVING STAND FOR PLATES

code	-	mm
425473	plates max. Ø 275 mm	290x290 x(H)440

SEA FOOD TRAY STAND
– With two serving trays, Ø 300/400 mm.

code	-	mm
480519		ø400x(H)200
480502	Stand only	ø250x(H)190

TIERED STAND
– With 3 trays, Ø 166/220/268 mm.

code	mm
429914	ø268x(H)320

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

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
425121	3	ø170x(H)285

PITCHER
– Very break resistant.

code	liters	mm
567906	1.8	ø125x(H)210

CARAFE
– Cover with pourer.

code	liters	mm
425763	1	ø92x(H)245

HENDI

DISPENSERS AND JUGS

PC polycarbonate S.S. stainless steel ❄ cooling

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
425411	16	560x350x(H)580

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
425435	6	415x315x(H)490

HENDI

JUICE DISPENSER

PC polycarbonate   **S.S.** stainless steel   ❄ cooling

– With ice cube cooling.
– Clear polycarbonate juice container.
– With non-drip tap.

code	liters	mm
425190	5	280x220x(H)510

425190

MILK DISPENSER – 10,5 L

S.S. stainless steel   ❄ cooling

– 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

425343

MUESLI DISPENSER

PC polycarbonate   **S.S.** stainless steel

– 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

557402

HENDI

MELAMINE

– Hygienic and shock resistant.
– Light weight.

PLATTER, RECTANGULAR

code	mm
561508	360x205x(H)38
561515	495x270x(H)56

GN 1/1 TRAY

code	mm
561607	530x325x(H)20

GN BANQUET TRAY
– Made of melamine moulding compound.

code	-	mm
566046	GN 1/4	265x162x(H)20
566022	GN 1/3	325x177x(H)20
566015	GN 1/2	325x265x(H)20
566053	GN 2/4	530x163x(H)20
566930	GN 2/3	354x325x(H)20
566008	GN 1/1	530x325x(H)20

SQUARE BOWL

code	colour	mm
561560	White	130x130x(H)65
561577	White	190x190x(H)100
561584	White	270x270x(H)105

HENDI

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.
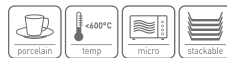
GASTRONORM PAN GN 1/1

code	mm
783009	530x325x(H)65

783009

GASTRONORM PAN GN 1/2

code	mm
783016	325x265x(H)65

783016

GASTRONORM PAN GN 1/3

code	mm
783023	325x176x(H)65

783023

DRESSING POT

code	liters
785010	1

785010

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

428245

HENDI

PP
polypropylene

CUTLERY TRAY
– 4 sections GN 1/1.

code	colour	mm
552315	Black	530x325x(H)100
552308	Light grey	530x325x(H)100

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
552360	Black	530x325x(H)105

552360 552353

CUTLERY BASKET HOLDER
– For 4 baskets.
– Baskets not included.

S.S.
stainless steel

code	mm
552407	255x295x(H)215

552407

PP
polypropylene

POLYPROPYLENE CUTLERY BASKET

code	mm
871201	ø97x(H)137

S.S.
stainless steel

CUTLERY BASKET

code	mm
552490	ø97x(H)137

871201 552490

NEW

S.S.
stainless steel

CUTLERY HOLDER
– Made of stainless steel with a satin finish.
– Perforated design for better air circulation.
– Dishwasher safe.

code	mm
552483	ø110x(H)130

552483

HENDI

436103

807705

SERVING TRAY GN 1/1
– Polished, with matt rim.
– Made of stainless steel.
– Suitable for cooling tray 424186.

code	mm
436103	530x325x(H)13

BANQUET TRAY GN 1/1 WITH SMOOTH RIM

code	mm
807705	530x325x(H)10

410110

480106

SERVING TRAY GN 1/1, WITH SLANTED RIM

code	mm
410110	530x325x(H)20

BEER TRAY

code	mm
480106	ø315x(H)45

SERVING TRAY, OVAL
– Satin finish.
– Made of stainless steel.

code	mm
405000	200x140
405208	265x195
405307	285x220

405000

SERVING TRAY, ROUND
– Decorative pattern.
– Made of stainless steel.

code	mm
480205	ø300x(H)17
480403	ø400x(H)19

S.S.
stainless steel

807804

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

18/0
stainless steel

871829

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

S.S.
stainless steel   food contact

SERVING DISH

S.S.
stainless steel
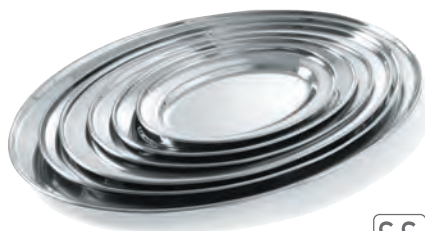
code	mm
404003	190x140
404102	245x170
404201	300x220
404300	350x240
404409	400x260
404508	450x290
404607	500x350

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.

temp	non slip	stackable	wash
-10°C 100°C			

508657

508817

508718

POLYESTER TRAY, NON-SLIP, RECTANGULAR
– Black.

code	-	mm
508657		200x280
508626		325x530
508619	Euronorm	370x530

POLYESTER TRAY, NON-SLIP, ROUND
– Black.

code	mm
508824	ø280x(H)22
508817	ø350x(H)22
508800	ø400x(H)22
508794	ø460x(H)22
508787	ø500x(H)22

POLYESTER TRAY, NON-SLIP, OVAL
– Black.

code	mm
508718	160x230
508725	200x265
508732	210x290

508831

temp	non slip	stackable	wash
-10°C 100°C			

POLYESTER TRAY, OVAL, XL
– Black.

code	mm
508831	735x600

810507

NEW MODEL

S.S.
stainless steel

COLLAPSIBLE TRAY STAND
– High quality materials, sturdy construction.
– Fitted with black belts, easy to set up.
– With non-slip rubber rings to keep the tray in place.

code	mm
810507	520x410x(H)800

HENDI

FAST FOOD TRAYS

PP polypropylene | <80°C temp | stackable

878828
878729

878927
415
305

450
345
265
350

POLYPROPYLENE FAST FOOD TRAY, MEDIUM

code	colour	mm
878903	Light grey	305x415x(H)20
878910	Red	305x415x(H)20
878927	Blue	305x415x(H)20
878934	Green	305x415x(H)20
878941	Brown	305x415x(H)20
878958	Black	305x415x(H)20

POLYPROPYLENE FAST FOOD TRAY, LARGE

code	colour	mm
878804	Light grey	350x450x(H)20
878811	Red	350x450x(H)20
878828	Blue	350x450x(H)20
878835	Green	350x450x(H)20
878842	Brown	350x450x(H)20
878859	Black	350x450x(H)20

POLYPROPYLENE FAST FOOD TRAY, SMALL

code	colour	mm
878712	Red	265x345x(H)20
878705	Light grey	265x345x(H)20
878729	Blue	265x345x(H)20
878736	Green	265x345x(H)20
878743	Brown	265x345x(H)20
878750	Black	265x345x(H)20

POLYPROPYLENE FAST FOOD TRAY, OVAL

PP polypropylene | stackable

– Oval, with low rim.
– Made of polypropylene.

code	colour	mm
878552	Black	265x195x(H)15

878552

HENDI

POLYPROPYLENE EURONORM

– Non-slip rubber surface, effective both wet and dry.
– Shockproof, break resistant

878101

878125

878606

SERVING TRAY, RECTANGULAR, NON-SLIP, BLACK

code	mm
878118	255x355
878101	530x325

SERVING TRAY, ROUND, NON-SLIP

code	mm
878125	ø280x(H)20
878132	ø360x(H)20
878149	ø410x(H)20

SERVING TRAY, ROUND, NON-SLIP, HIGH RIM, BLACK

code	mm
878606	ø320x(H)37
878408	ø360x(H)39

SERVING TRAYS, NON-SLIP

– Laminated trays with rubber non-slip coating.
– Resistant to chemicals, stains, and scratches.

507216

507933

507711

SERVING TRAY, RECTANGULAR, NON-SLIP, LAMINATED

code	mm
507216	325x530
507469	330x430
507117	370x530
507018	430x610

SERVING TRAY, OVAL, NON-SLIP, LAMINATED

code	mm
507964	230x160
507568	200x265
507933	290x210

SERVING TRAY, ROUND, NON--SLIP, HIGH RIM, LAMINATED

code	mm
507711	ø320x(H)35
507766	ø360x(H)30
507773	ø420x(H)30

HENDI

M melamine | stackable

SERVING TRAY WITH MELAMINE LAMINATE, NON SLIP, WITH WOOD DESIGN

– Finished with melamine laminate
– Excellent resistance to chemicals, stains, and scratches.
– Available in 3 different, elegant designs.

code	colour	mm
508909	Wood light	240x340
508916	Wood	240x340
508923	Wood dark	240x340
508862	Wood light	330x430
508879	Wood	330x430
508930	Wood light	370x530
508947	Wood	370x530
508954	Wood dark	370x530

GRANITE FORM

stackable

POLYESTER TRAY FOR SELF-SERVICE RESTAURANTS

– Made of polyester laminate (fibreglass, resin).
– Granite colour and pattern.
– Stackable, with space between trays left to keep air circulation.
– Temperature resistance: -10-120°C.
– Dishwasher safe.

code	colour	mm
876602	Graphite	325x265
876619	Granite	530x325

Space between trays for better air circulation

HENDI
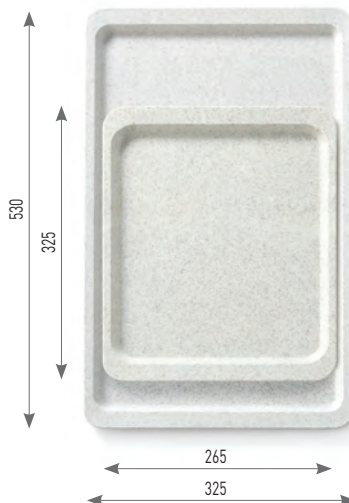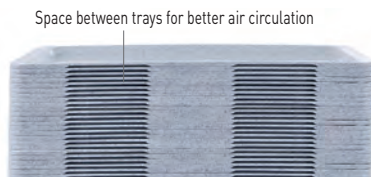
3 notification modes

(((sound

LED light

vibration

201633

ABS
plastic

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 and USB-C to USB-C cable.
– Pagers are also sold separately – 10 pcs. (code: 201640).

code	mm
201633	210x130x(H)40

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 to USB-C cable.
– Pagers operate only with the controller from the HENDI Restaurant calling system – sold separately (code: 201633).

code	mm
201640	80x80x(H)100

HENDI

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

1830
750

1520
700

BUFFET TABLE FOLDABLE

– Foldable to suitcase model for easy transporting and storage.

code	mm
810927	1520x700x(H)740
810910	1830x750x(H)740

AMER★BOX®
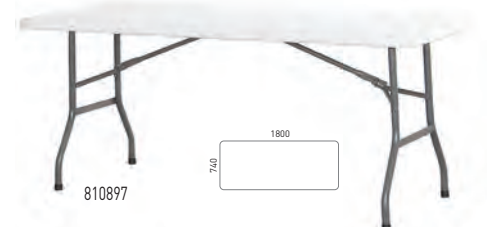
1800
740

810897

BUFFET TABLE

– Max. load up to 150 kg with even load distribution

code	mm
810347	870x870x(H)740
810897	1800x740x(H)740

TROLLEY FOR TABLES

– Eases transport of round and square tables.
– Can hold up to 10 round tables upright or 20+ rectangular tables stacked.
– Maximum load: 500kg

code	mm
811221	1800x850x(H)990

811221

HENDI

AMER★BOX®

810958

ø800

ROUND BAR TABLE

code	mm
810958	ø800x(H)1100

810934

1220

610

BUFFET TABLE
– Max. load up to 130 kg with even load distribution

code	mm
810934	1220x610x(H)740

| 813157 | 813171 | 813164 |

TABLE COVER SYMPOSIUM, ROUND

OEKO-TEX®
CONFIDENCE IN TEXTILES

– Fabric: plain jersey 160 g/m².
– 90% micro polyester, 10% elastan.
– No ironing needed.
– Excellent color fastness.
– Fits tables with table top diameters ø800-850.

code	colour	mm
813157	White	ø850x(H)1150
813171	Cream	ø850x(H)1150
813164	Black	ø850x(H)1150

| 813829 | 813850 | 813836 |

TABLE COVER SYMPOSIUM, ROUND Ø70-85 CM

OEKO-TEX®
CONFIDENCE IN TEXTILES

– Fabric: plain jersey 160 g/m².
– 90% micro polyester, 10% elastan.
– No ironing needed.
– Excellent color fastness.
– Fits tables with table top diameters ø700-850.

code	colour	mm
813829	White	ø850x(H)1150
813850	Cream	ø850x(H)1150
813836	Black	ø850x(H)1150

TABLE COVER SYMPOSIUM, RECTANGULAR
– Fabric: plain jersey 160 g/m².
– 90% micro polyester, 10% elastan.
– No ironing needed.
– Excellent color fastness.

code	colour	-	mm
814376	Black	810934	1200x760x(H)730
814390	White	810927	1500x760x(H)730
814406	Black	810927	1500x760x(H)730
814420	White	810910 810897	1830x760x(H)730
814437	Black	810910 810897	1830x760x(H)730

814437

814420

HENDI

421

UNIQ
Buffet reinvented

design by
Robert Bronwasser

red**dot** winner 2024

HENDI

AMER★BOX ®

HDPE
polyethylene

811191

BENCH

– Foldable to suitcase model for easy transporting and storage.

code	mm
811191	1830x300x(H)430

810996

HDPE
polyethylene

BUFFET TABLE ROUND FOLDABLE

– Foldable to suitcase model for easy transporting and storage.

code	mm
810996	ø1500x(H)740

813096

FOLDING CHAIR COVER

– Fabric: President 170 g/m².
– 100% polyester.
– No ironing needed.

code	colour	mm
813096	White	540x440x(H)840

CATERING CHAIR

– Max. load up to 180 kg with even load distribution

code	mm
810965	540x440x(H)840

CATERING CHAIR - BLACK

– Max. load up to 180 kg with even load distribution

code	mm
810989	540x440x(H)840

810965

810989

HENDI

HENDI

BAR UP
BARWARE

Discover the world of professional bartending accessories.

We share our knowledge by presenting innovative and professionally designed products for comprehensive bar setups.

Our designs, resulting from the best bartending practices, are a professional response to the ever-changing, creative world of cocktail preparation.

The functionality and modern design of our shakers, muddlers, bar spoons, and citrus squeezers perfectly meet the needs of every bartender.

The BAR UP brand means eye-catching accessories which elevate the art of creating surprising alcoholic and non-alcoholic drinks and cocktails to a higher level.

BAR UP! BE INSPIRED!

HENDI

CORKSCREWS & BOTTLE OPENERS

NEW

NEW BAR UP
BARWARE

596746

596388

596371

S.S. stainless steel

BAR BLADE

code	mm
596746	179x40x(H)2

S.S. stainless steel · wash
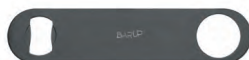
BAR BLADE
– Black powder coating.
– Not dishwasher safe.

code	mm
596388	180x40

S.S. stainless steel · wash
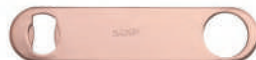
BAR BLADE
– Copper plated with a polished finish.
– Not dishwasher safe.

code	mm
596371	180x40x(H)2

Watch the video

643914

PP polypropylene

BOTTLE OPENER WITH CATCHER BIN
– This bottle opener is intended to be mounted on the wall.
– Bin can be easily removed to ease emptying.
– Supplied with two screws and wall plugs.

code	mm
643914	135x70x(H)295

S.S. stainless steel

596883

WALL MOUNTED BOTTLE OPENER

code
596883

HENDI

BAR

Foil cutter

597323

BARUP
BARWARE

596807

| ABS | Cr |
| plastic | chrome plated |

WAITER'S CORKSCREW
– Chrome plated, with ABS handle.
– 4 functions.
– With separate bottle-opener.

code	mm
596807	(L)140

597200

| S.S. |
| stainless steel |

WAITER'S CORKSCREW
– Curved model 3 functions.

code	mm
597200	(L)110

| ABS |
| plastic |
| S.S. |
| stainless steel |

WAITER'S CORKSCREW
– Made of stainless steel, ABS grip.
– 3 functions.
– Patented lever, spiral for long corks
  and foil cutter.

code	mm
597323	37x130x(H)14

| Cr |
| chrome plated |

CORKSCREW
– Lever model.
– Chrome-plated.
– With bottle-opener.

597507

code	mm
597507	(L)170

Watch the video

WAITER'S CORKSCREW
– With metal handle.
– 3 functions.
– With extra kink in lever for long corks.

| S.S. |
| stainless steel |

code	mm
597316	(L)120

| Ni | wash |
| nickel plated | |

NEW

594025

FRENCH CORKSCREW
– Handle made of durable chrome-plated
  zinc alloy.
– Screw made of nickel-plated carbon steel.
– High quality guaranteed without the risk
  of bending or breaking.
– The sharpened thread has a wider
  diameter (1cm) than typical corkscrews
  and thus reducing the risk of crushing or
  breaking the cork when pulling it out.
– Not dishwasher safe.

code	mm
594025	105x85x(H)10

HENDI

427

POURERS

BARUP
BARWARE

POURER WTH FLIP TOP

18/8
stainless steel

– 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

599334

599372

FREE-FLOW POURER

– EVA plastic.

code	packed per
599372	6

599488   599464   599471

FREE-FLOW POURER

18/8
stainless steel

food contact

code	-	packed per
599488	Fast flow	6
599464	Slow flow	6
599471	With flip top	6

599327

18/8
stainless steel

FREE-FLOW POURER - 3 PIECES

– For use in bars, pubs and restaurants
– Durable stainless steel construction
– Counterbalanced pouring flap, which causes the nozzle to open and close automatically when the bottle is tilted
– Facilitates precise dispensing
– Suitable for standard 0.5 - 1.5 liter bottles with holes up to ø20 mm in diameter

code	packed per	mm
599327	3	ø30x120

HENDI

599426

FREE-FLOW POURER
– EVA plastic.

code	-	packed per
599426	transparent	4

599440   599457

FREE FLOW POURERS
– Made of EVA material.

code	-	packed per
599440	2 black, 2 white, 2 red	6
599457	2 blue, 2 red , 2 green	6

ABS
plastic

598719
shelf mounted

598818
wall mounted

598016   598214   598313   598412

NON-DRIP POURER

code	liters
598016	0.02
598214	0.035
598313	0.04
598412	0.05

NON-DRIP BRACKET WALL MOUNTED
– Bottle height: 240-350 mm.
– For shelves up to 35 mm thick.

code	-
598719	shelf mounted
598818	wall mounted

599013   599112   599198   599211

BALL MEASURING POURER - 2 PCS

code	packed per	liters
599013	2	0.02
599112	2	0.035
599198	2	0.04
599211	2	0.05

HENDI

429

552049

CLAMP BOTTLE STOPPER
– Prevents leaks and spills of the beverage
– Hermetic seal extends the life of the product in an already
  opened bottle
– Made of nylon with a very durable ABS lever
– Integrated silicone ring that seals the bottle tightly when the
  lever is pressed
– Suitable for standard bottles with a capacity of 0.5 - 1.5 litres,
  holes up to ø20 mm in diameter
– Includes 3 caps in green, white and red

code	packed per	mm
552049	3	ø36x81

595589

Cr	SIL
chrome plated	silicone

CHAMPAGNE STOPPER
– For storing opened bottles.
– With silicone gasket.

code
595589

595558

STOPPER
– For use in bars, pubs and restaurants
– Made of hard and flexible black EVA
– Protect against spillage of open bottles
– Sealed closure to extend product life
– Suitable for standard 0.5 - 1.5 liter bottles
  with holes up to ø20 mm in diameter

code	packed per	mm
595558	6	ø31x31

595565

STOPPER WITH CAP
– For use in bars, pubs and restaurants
– Protect against spillage of open bottles
– Made of hard and flexible EVA
– Sealed closure to extend product life
– Suitable for standard 0.5 - 1.5 liter bottles
  with holes up to ø20 mm in diameter

code	packed per
595565	6

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.

code	liters	mm
557600	0.8	ø90x(H)300

HENDI

INGREDIENT BOXES

ABS | PP | food contact

BARUP
BARWARE

– 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

552025

552131

552032

CONDIMENT HOLDER - 3 CONTAINERS

– 3 polypropylene containers to
  store fruit or spice additives
  separately

code	mm
552018	480x150x(H)100

CONDIMENT HOLDER - 4 CONTAINERS

– 4 polypropylene containers to
  store fruit or spice additives
  separately

code	mm
552025	480x150x(H)100

CONDIMENT HOLDER - 5 CONTAINERS

– 5 polypropylene containers to
  store fruit or spice additives
  separately

code	mm
552131	480x150x(H)100

CONDIMENT HOLDER - 6 CONTAINERS

– 6 polypropylene containers to
  store fruit or spice additives
  separately.

code	mm
552032	480x150x(H)100

PP polypropylene | S.S. stainless steel

552100

BAR 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

HENDI

wash

596685   596524   596531   596753   596456   596463

JULEP STRAINER

code	mm
596685	158x75

JULEP STRAINER
– Copper plated with a polished finish.
– Not dishwasher safe.

code	mm
596524	160x76

JULEP STRAINER
– Black powder coating.
– Not dishwasher safe.

code	mm
596531	160x76

HAWTHORNE STRAINER
– Dishwasher safe.

code	mm
596753	82x28x(H)165

HAWTHORNE STRAINER
– Copper plated with a polished finish.
– Not dishwasher safe.

code	mm
596456	160x75x(H)15

HAWTHORNE STRAINER
– Black powder coating.
– Not dishwasher safe.

code	mm
596463	160x75x(H)15

   596449

TRIANGLE COCKTAIL STRAINER
– Made of stainless steel.
– Removable spring for easy cleaning.
– Spring can also be used as a spring whisk
  for the „dry shake" method.
– With an eyelet in the grip.
– Dishwasher safe.

code	mm
596449	97x105

HENDI

BAR**UP**
B A R W A R E

596968   596555   596562   593097   596579   596586

BAR SPOON

code	mm
596968	(L)380

BAR SPOON

– Copper plated with a polished finish.
– Not dishwasher safe.

code	mm
596555	385x35

BAR SPOON

– Black powder coating.
– Not dishwasher safe.

code	mm
596562	385x35

BAR SPOON WITH MUDDLER

– Dishwasher safe.

code	mm
593097	27x27x(H)266

BAR SPOON WITH MUDDLER

– Copper plated with a polished finish.
– Not dishwasher safe.

code	mm
596579	280x35

BAR SPOON WITH MUDDLER

– Black powder coating.
– Not dishwasher safe.

code	mm
596586	280x35

HENDI

433

S.S.
stainless steel

wash

wash

wash

BAR UP
B A R W A R E

S.S.
stainless steel

NEW

635612   638118   638132   638170   638163

SIEVE – SET OF 3 PCS.
– Made of powder coated AISI204 stainless steel.
– With a small support to place the sieve on a pot or bowl,
  or to hang it.
– Dimensions:
  – black coloured sieve: ø74 mm, (L)215mm, (H)25 mm,
  – silver coloured sieve: ø105 mm, (L)245 mm, (H)30 mm,
  – copper coloured sieve: ø144 mm, (L)337 mm, (H)45 mm.
– Handle length:
  – black coloured sieve: 115 mm,
  – silver coloured sieve: 120 mm,
  – copper coloured sieve: 165 mm.
– Mesh size:
  – black coloured sieve: 1×1 mm,
  – silver coloured sieve: 1×1 mm,
  – copper coloured sieve: 1,5×1,5 mm.
– Not dishwasher safe.

code
635612

BAR STRAINER
– For use in bars, pubs, restaurants and patisseries
– Made of stainless steel
– Thin mesh with wire handle
– Dishwasher safe

code	mm
638118	ø65x220

BAR STRAINER
– 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.

code	mm
638132	ø65x220
638149	ø75x220

BAR STRAINER CONICAL
– 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.

code	mm
638170	ø75x220

BAR STRAINER CONICAL
– For use in bars, pubs, restaurants and patisseries.
– Made of stainless steel.
– Thin mesh with wire handle.
– Dishwasher safe.

code	mm
638163	ø75x220

BAR

HENDI

BAR**UP**
BARWARE

596944

596739

596951

ABS
plastic

MUDDLER
– Made of ABS.
– For grinding and crushing drink ingredients,
  e.g. raspberries, limes, mint etc.

code	-	mm
596944	smooth	ø34x207
596739	profiled, grid	ø34x207
596951	profiled, star-shaped	ø34x207
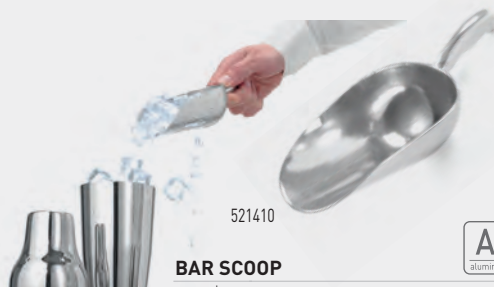
521410

BAR SCOOP

Al
aluminium

code	mm
521410	220x80

521434

ICE SCOOP SLOTTED

Al
aluminium

code	mm
521434	220x80

ICE CUBE TONGS
– Packed per 2.

S.S.
stainless steel

code	mm
523520	(L)180

523520

HENDI

435

BARUP
BARWARE

S.S. stainless steel

wash

wash

wash

wash

| 593004 | 596425 | 596432 | 596401 | 593318 | 596418 |

COBBLER SHAKER 3-PART
– Dishwasher safe.

code	liters	mm
593004	0.75	ø80x(H)240

COBBLER SHAKER 3-PART
– Copper plated with a polished finish.
– Not dishwasher safe.

code	mm
596425	ø85x(H)240

COBBLER SHAKER 3-PART
– Black powder coating.
– Not dishwasher safe.

code	mm
596432	ø85x(H)240

TIN-ON-TIN BOSTON SHAKER
– Dishwasher safe.

code	liters	mm
596401	0.8	ø90x(H)303

TIN-ON-TIN BOSTON SHAKER
– Copper plated with a polished finish.
– Not dishwasher safe.

code	mm
593318	ø90

TIN-ON-TIN BOSTON SHAKER
– Black powder coating.
– Not dishwasher safe.

code	mm
596418	ø90

BAR

S.S. stainless steel   wash

COCKTAIL MUG
– Made of copper plated stainless steel.
– Polished finish.

code	-	liters	mm
596975	Mule mug	0.5	ø97x(H)100
596982	Beer mug	0.4	ø85x(H)105

| 596982 | 596975 |

HENDI

NEW

wash   wash

| 593035 | 593066 | 593042 | 596395 | 596678 |

COBBLER SHAKER 3-PART

code	liters	mm
593035	0.75	ø90x(H)255

BOSTON SHAKER GLASS
– Made of tempered glass.
– Capacity: 0,45 L
– Stainless steel boston shaker cup can be purchased separately (codes: 593042, 596678).

code	liters
593066	0.45

BOSTON SHAKER

code	liters
593042	0.8

BARTENDER BAG
– Made of thick cotton with plain weave. The bag has a rim with overstitching for reinforcement and an elegant finish.
– Stainless steel fittings finished in an antique gold colour.
– Straps made from brown natural leather (suede).
– Black cotton shoulder strap adjustable in length and detachable.
– Secure fastening by means of buckles and leather straps.
– Lay-out:
  – 8 pockets (e.g. for bartending spoons, tweezers),
  – 8 elastic open compartments (e.g for jiggers),
  – 3 flaps secured with velcro,
  – zippered compartment for a shaker/boston shaker glass, measuring 37x15 cm.
– Dimensions of the internal part (with closed flaps): 37x33,5 cm.

code	mm
700259	210x370x(H)70

BOSTON SHAKER
– Copper plated with a polished finish.
– Not dishwasher safe.

code	mm
596395	ø90

BOSTON SHAKER

code	liters
596678	0.8

700259

S.S.
stainless steel

50 ml

50 ml

50 ml

50 ml

35 ml

50 ml

50 ml

wash

wash

wash

wash

25 ml
596920

25 ml
593332

25 ml
596654

25 ml
596722

25 ml
596715

25 ml
596548

25 ml
596647

JIGGER 25/50 ML
– Made of stainless steel with extra ring for weight and stability.
– Dual, 25 ml and 50 ml.

code	mm
596920	ø43x(H)110

JIGGER 25/50 ML
– Made of copper plated stainless steel.
– Polished finish.
– Fitted with a banded ring for extra grip.
– Capacities: 25/50 ml.
– Not dishwasher safe.

code	mm
593332	ø43x(H)110

JIGGER 25/50 ML
– 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

JIGGER 25/50 ML
– Made of stainless steel with matte finish.
– Capacities: 25/50 ml.
– Dishwasher safe.

code	mm
596722	ø43x(H)85

JIGGER 25/35 ML
– Made of stainless steel.
– Capacities: 25/35 ml.
– Dishwasher safe.

code	mm
596715	ø40x(H)73

JIGGER 25/50 ML
– Made of copper plated stainless steel.
– Polished finish.
– Capacities: 25/50 ml.
– Not dishwasher safe.

code	mm
596548	ø42x(H)86

JIGGER 25/50 ML
– Made of stainless steel with black powder coating
  with matte finish.
– Capacities: 25/50 ml.
– Not dishwasher safe.

code	ml	mm
596630	25/35	ø40x(H)75
596647	25/50	ø45x(H)86

438

HENDI

BARKIT IN TUBE

– Muddler tip is made of polypropylene (PP).
– Tube made of thick cardboard.
– Boston shaker Tin-on-Tin: 2 weighted cups, with capacities 500 ml and 800 ml.
– Classic jigger with capacities 50 ml and 25 ml.
– Hawthorne strainer: with an ergonomic handle and a removable spring (for easy cleaning, can also be used as a "spring whisk"). Fits perfectly to the shaker, thoroughly strains piece of ice, fruit and herbs.
– Muddler: with serrated surface for fast mashing pieces of fruit and herbs.
– Spiral bartending spoon of 27 cm length and 5 ml capacity, with a muddler (tip is disc-shaped): for fast mixing iced drinks without diluting them, pouring sodas without fizzing and precise creating of layered cocktails. The disc – muddler can also be used for mashing fruit and herbs.
– The set is put in a cardboard tube with and elegant artwork.

596616

BARKIT IN TUBE
– Consists of 5 items, made of AISI 201 stainless steel.
– All elements of the set are dishwasher safe.

code	mm
596616	ø120x(H)320

596623

BARKIT IN TUBE
– Consists of 5 elements, made of AISI 201 stainless steel with shiny coating in a copper colour.
– Elements of the set are not dishwasher safe.

code	mm
596623	ø120x(H)320

HENDI

471500

PARTY TUB

S.S.
stainless steel

code	liters	mm
471500	13.5	ø370x(H)230

471524

PARTY TUB

S.S.
stainless steel

code	liters	mm
471524	9.5	ø350x(H)230

593165

PARTY TUB
– Made of transparent plastic.
– Transparent.
– Oval.

SAN
plastic

code	mm
593165	470x290x(H)230

593158

CHAMPAGNE COOLER
– Transparent.
– Compatible with wine cooler table bracket 593905.

SAN
plastic

code	liters	mm
593158	3	220x185x(H)226

593103

CHAMPAGNE COOLER
– With tulip handles.

S.S.
stainless steel

code	liters	mm
593103	3.5	ø210x(H)210

593202

CHAMPAGNE COOLER
– With ring handles.
– The large format ensures that most wine
  bottles fit without problems.

S.S.
stainless steel

code	liters	mm
593202	3.3	ø220x(H)190

BAR

HENDI

593905

Cr
chrome plated

WINE COOLER TABLE BRACKET
– The ring is Ø 185 mm, so most wine coolers will fit.
– The mounting rods are finished with rubber ends to prevent damage.
– Wine cooler not included.

code	mm
593905	ø195x(H)510

S.S.
stainless steel

Yl
user assembly

WINE COOLER STAND
– Very compactly packed 4-part assembly.

593608

code	mm
593608	ø185x(H)750

594742

ICE BUCKET

code	liters	mm
594742	5	ø190x(H)200
594759	10	ø292x(H)220

594704

S.S.
stainless steel

ICE BUCKET DOUBLE WALLED

code	liters	mm
594704	5	ø200x(H)230

For use without ice cubes

593806

S.S.
stainless steel

WINE COOLER
– Double-walled stainless steel.
– For use without ice cubes.
– Inside diameter: 105 mm.

code	mm
593806	ø120x(H)180

BAR UP
BARWARE

588574

596760

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

BAR CADDY - 6 COMPARTMENTS

- 6 compartments for organizing straws, napkins, stirrers etc.
- Container for napkins 130x130 mm, 2 compartments 51x48 mm, 2 compartments 51x44 mm, 1 compartment 102x46 mm.
- Made of ABS plastic.

code	mm
596760	240x145x(H)105

588406

SODA CHARGERS

- Contains 8 grams of CO_2, a single filling of a 1L soda siphon.

code	packed per
588406	10

596777

826348

826485

CUTTING BOARD WITH HANDLE

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

code	colour	mm	thickness (mm)
826348	White	250x150	10
826478	Black	250x150	10
826355	White	300x200	10
826485	Black	300x200	10

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

BAR

HENDI

274255

BARUP

274224

PC
polycarbonate

S.S. PC
stainless steel 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 -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
274255	12	230	400	270x422x(H)815

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	470x515x(H)780

S.S. PC
stainless steel 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	485x415x(H)645

425206

HENDI

VACUUM WINE SAVER

– Can be used with all kinds of wines (still and sparkling) and wine bottles: standard – 750 ml and larger – 1000 ml.
– Pump and stoppers made of ABS and TPE.
– The pump quickly removes the air from the bottle – creating the optimal vacuum and hermetic seal for preserving the taste and aroma up to 7 days (when refrigerated).
– 2 stoppers included in the set.
– Stoppers fitted with a vacuum release button – easy extraction of a stopper.
– Pump and stoppers are not dishwasher safe.

code	mm
595541	140x65x(H)50

ADDITIONAL STOPPERS FOR VACUUM WINE SAVER

code	mm
595534	ø40x(H)40

596517

NEW

GLASS HOLDER

– Made of stainless steel.
– Possible to hang under a shelf.
– 1 row intended for placing glasses.
– Screws and wall plugs included.

code	mm
596517	408x115x(H)30

596500

NEW

GLASS HANGING RACK

– Made of stainless steel.
– Possible to hang on a wall.
– 3 rows intended for placing glasses.
– Supplied with screws and wall plugs.

code	mm
596500	350x293x(H)50

ABS plastic

NEW

595541

595534

696064

NEW

ABS plastic | LDPE polyethylene | PP polypropylene

GLASS WASHER

– For self-assembly, intended for sink placement.
– Suitable for glasses with 50-140 mm diameter and max. 240 mm height, including German Stein beer glasses (with an ear) or English pint glasses.
– Housing made of ABS, brush bristles made of polypropylene.
– Middle brush is removable.
– Fitted with a telescopic rinse system inside of one of the containers – it has jets for rinsing glasses, sprays the inside and outside of glasses at the same time.
– With direct water connection – efficiently wash glasses in cold water (below 30°C).
– With an overflow – helpful when excess water reaches over the brushes.
– Fitted with 4 suction feet made of PVC, ensuring stability.
– Compliant with the HACCP standards.
– No maintenance/service procedures are required apart from the basic hygiene maintenance.
– Included in set: 3/8" water supplying hose with 70 cm length.

code	mm
696064	370x200x(H)360

HENDI

696002

696040

GLASS BRUSHES
– Polypropylene with 3 nylon brushes.
– Bottom plate fitted with 4 suction pads.

PP polypropylene

code	mm
696002	190x100x(H)180

GLASS BRUSHES
– Polypropylene with 3 nylon brushes.
– Bottom plate fitted with 4 suction pads.

PP polypropylene

code	mm
696040	190x100x(H)250

552681

Al aluminium

597972

597989

GLASS BRUSH
– Aluminium with nylon brush.
– Bottom plate fitted with 4 suction pads.

code	mm
552681	ø150x(H)190

BAR MAT

code	mm
597989	300x150x(H)9
597965	610x85x(H)15
597972	453x305x(H)15
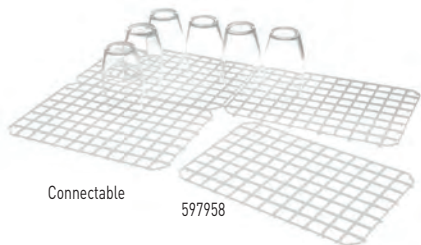
Connectable

597958

DRAINAGE MAT
– Made of white polypropylene.
– Connectable.
– HACCP compliant.

PP polypropylene

code	packed per	mm
597958	5	313x209

HENDI

Cr	S.S.
chrome plated	stainless steel

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

695906

HENDI

NEW

NEW

BARUP
BARWARE

S.S.
stainless steel

CITRUS SQUEEZER

– Multifunctional: for lemons, limes, mandarins, and small oranges.
– Made of stainless steel.
– Large handles offer plenty of leverage for easy pressing.
– Strong, durable hinge doesn't break easily.
– Bowl diameter: ø75 mm.
– Dishwasher safe.

code	mm
596470	215x70x(H)55

Al
aluminium

CITRUS SQUEEZER

– Made of powder coated thick aluminium alloy.
– Double bowl design (for smaller and bigger citrus fruits): ø55 mm and ø70 mm.
– Not dishwasher safe.

code	mm
592076	225x80x(H)55

592069

592052

592045

Al
aluminium

CITRUS SQUEEZER

– Aluminium alloy with powder coating.

code	-	mm
592045	green (for limes)	203x60x(H)40
592052	yellow (for lemons)	223x75x(H)45
592069	orange (for oranges)	232x91x(H)60

HENDI

447

NEW

221228

221204

221099

| Al | PC | 18/10 |
| aluminium | polycarbonate | stainless steel |

CITRUS JUICER ELECTRIC
– Made of AISI 304 stainless steel,
  aluminium, PC (polycarbonate).
– 3 pressing cones included in the set:
  small, medium, large (medium is default).
– Possible to operate up to 10 minutes
  continuously.
– Spout is placed at the height of 250 mm,
  offering the possibility to put high glasses
  or a jug directly under it.
– With overheating protection.
– Waterproof rating: IPX1.
– NOTE: no drip tray.

code	V	W	mm
221228	230	180	213x207x(H)417

| ABS | PC | S.S. |
| plastic | polycarbonate | stainless steel |

CITRUS JUICER ELECTRIC
– Made of rust-resistant material.
– With stainless steel squeeze bowl.
– Including 3 interchangeable ABS cones
  for small and large citrus fruit.
– ABS sieve.
– Speed 1500 RPM.
– Manually operated by means of on/off
  switch.
– Including polycarbonate anti-splash cover.
– All elements except the body are
  dishwasher safe.

code	V	W	mm
221204	230	180	218x307x(H)466

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

CITRUS JUICER ELECTRIC
– Top with lever provides easy and safe
  operation.
– Removable bowl and cone of stainless
  steel.
– With splash screen.
– RPM: 980/min.

code	V	W	mm
221099	230	230	210x330x(H)585

221228 & 221204
3 cones for different sizes of fruit

Splash screen
Stainless steel bowl

Top with lever provides
easy and safe operation

ⓂHENDI

221105

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	246x439x(H)525

BAR BLENDERS

– Suitable for: blending fruit and vegetables, preparing cocktails, smoothies, and even crushed ice.
– Housing made of ABS.
– Jar with 2,5 L volume, made of durable transparent polycarbonate, temperature resistant from -40 to 90°C.
– Lid made of polycarbonate.

– Removable blade made of AISI 420 stainless steel, with titanium coating.
– Pulse blending function.
– Overheating and overcurrent protection.
– Safety Lock system: prevents an accidental activation of the appliance without the jar.

| ABS | PC | S.S. |
| plastic | polycarbonate | stainless steel |

Watch the video

Watch the video

SUPER SILENCE

Noise cover reduces sound significantly

Anti-slip base

230688

230695

BAR BLENDER WITH SOUND ENCLOSURE
– Sound enclosure made of polycarbonate.
– Manual, stepless speed regulation with a knob.
– Motor with variable speed: 16000 RPM - 24800 RPM (without load).
– Additional safety feature: the blender only works when the cover is completely closed.

code		V	W	mm
230688		230	1680	252x258x(H)547
230602	BPA free	230	1680	252x258x(H)547

BAR BLENDER DIGITAL WITH SOUND ENCLOSURE
– Sound enclosure made of polycarbonate.
– LED digital touchscreen control panel.
– 3 speed levels: LOW ca. 8350 RPM, MEDIUM ca. 13.500 RPM, HIGH ca. 24.800 RPM (without load).
– 3 timer settings: 30, 45, 90 seconds.
– Additional safety feature: the blender only works when the cover is completely closed.

code		V	W	mm
230695		230	1680	252x258x(H)547
230664	BPA free	230	1680	252x258x(H)547

BAR

HENDI

Very powerfull, can even crush ice

Comes complete with 2,5L break-resistant jug, pusher and firm lid

230718

238097

BAR BLENDER
– Manual, 10-step speed regulation with a knob.
– Motor with variable speed: 16.000 RPM – 24.800 RPM (without load).
– Included in the set: pusher made of polypropylene for thicker ingredients.

code		V	W	mm
230718		230	1680	320x250x(H)532
230213	BPA free	230	1680	320x250x(H)532

BAR BLENDER DIGITAL
– LED digital touchscreen control panel.
– 3 speed levels: LOW ca. 8350 RPM, MEDIUM ca. 13.500 RPM, HIGH ca. 24.800 RPM (without load).
– 3 time settings: 30, 45, 90 seconds.
– Included in the set: pusher made of polypropylene.

code		V	W	mm
238097		230	1680	220x240x(H)535
238103	BPA free	230	1680	220x240x(H)535

ABS plastic | BPA free | S.S. stainless steel

BAR BLENDER JAR BPA-FREE
– Replacement jar for blender 230718/230695/230688/230213/230602/230664.
– 2,5L break-resistant BPA free Tritan jug, firm lid made of polypropylene and a small BPA free Tritan lid cover.
– Fitted with blades made of stainless steel with titanium coating.

code	mm
933688	200x170x(H)360

933688

PC polycarbonate | S.S. stainless steel

BAR BLENDER JAR
– 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.

code	mm
943489	200x170x(H)360

943489

HENDI

451

Powerful motor with two speeds: 15,000 and 19,000 rpm.

ABS plastic | S.S. stainless steel | PC polycarbonate | indoor

rb design by Robert Bronwasser

| 221600 221495 | 221617 221358 | 221624 221365 | 221631 221372 | 221648 221389 | 221655 221396 |

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 stirrers to control the level of aeration.
– Very complete, comes with a stainless steel mixing cup (usable volume: 0.5 liter) and polycarbonate mixing cup (usable volume: 0.5 liter) and 2 sets of 2 stirrers.
– Cups and stirrers are dishwasher safe.

2 sets of replaceable polycarbonate stirrers (2 pieces each)

code	colour	V	W	mm
221617	White	230	400	170x210x(H)485
221600	Black	230	400	170x210x(H)485
221624	Caramel	230	400	170x210x(H)485
221631	Yellow	230	400	170x210x(H)485
221648	Red	230	400	170x210x(H)485
221655	Blue	230	400	170x210x(H)485

2 cups: made of stainless steel (capacity: 0.95 l) and of polycarbonate (capacity: 0.9 l)

221631

MILKSHAKE MIXER BPA FREE - DESIGN BY BRONWASSER

NEW

– Included in the set: stainless steel mixing cup (usable volume: 0.5 liter) and a set of 2 tritan stirrers.

code	colour	V	W	mm
221495	Black	230	400	170x210x(H)485
221372	Yellow	230	400	170x210x(H)485
221389	Red	230	400	170x210x(H)485
221358	White	230	400	170x210x(H)485
221365	Caramel	230	400	170x210x(H)485
221396	Blue	230	400	170x210x(H)485

HENDI

221617
221358

221600
221495

221624
221365

PC polycarbonate   **food contact**

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.

code	mm
961124	ø116x(H)161

961124

S.S. stainless steel   **food contact**

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.

code	mm
961117	ø113x(H)160

961117

BPA free   **food contact**

STIRRERS BPA-FREE FOR MILKSHAKE MIXERS – DESIGN BY BRONWASSER

– Made of tritan – BPA-free material.
– The set includes 2 pieces: single and double stirrer.
– Specially created for the HENDI Milkshake mixer – Design by Bronwasser, code: 221495.
– Dishwasher safe.

code	mm
957066	32x27x(H)50

957066

PC polycarbonate   **food contact**

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
961131	32x27x(H)50

961131

HENDI

453

696200

ABS
plastic

COIN TOKENS – 100 PCS.

code	packed per	colour	mm
665145	100	Red	ø25
665138	100	Green	ø25
665121	100	Blue	ø25
665152	100	White	ø25
665169	100	Black	ø25
665381	100	Yellow	ø25

BEER GLASS CARRIER

– For 12 glasses, 55 mm hole diameter.

code	mm
696200	ø315x(H)35

BEER SKIMMER – 6 PCS.

SAN
plastic

– White, made of plastic.

code	mm
565360	235x26

565360

516751

BEER BUCKET

– With bottle opener integrated in the handle.

code	mm
516751	ø230x(H)180

HENDI

Watch the video

695708

ICE CRUSHER – MANUAL
– Chrome-plated zinc alloy.
– Stainless steel blade.
– Ice scoop included.
– Removable container.

code	mm
695708	160x140x(H)270

271520

ICE CRUSHER
– Large ABS plastic ice chute and brushed stainless steel housing.
– Stainless steel blades and durable grinding mechanism.
– Clear, break resistant container with capacity for 12 cups of crushed ice.
– Crushes up to 12 kilos of ice per hour.
– Not for continuous use.

code	V	W	mm
271520	230	70	170x290x(H)462

SAFETY SENSOR.
It makes it impossible to start up in an open processing space.

HORIZONTAL BREAKER.
Stainless steel blades set on horizontal drive plates – fast and effective processing up to 120 kg/h.

LONG SERVICE LIFE OF THE DRIVE UNIT.
The fan uses the energy of rotation of the crushing axis while cooling the motor.

BASE SHOCK ABSORBERS.
They eliminate vibrations and prevent spontaneous movement of the device.

271599

ICE CRUSHER
– Cup and stainless steel blades made of stainless steel.
– Motor housing made of cast aluminium.
– Powerful ventilated motor – it can handle a full cup of ice without overheating.
– Hinged lid, equipped with a safety microswitch.
– Cup capacity: 3 L.
– Cup wall thickness: 0.8 mm.
– Knife speed: 1000 RPM.
– Crushing a full cup of ice takes ≈30 s.
– Output: 160 kg/h.
– Water protection rating: IP23.

code	V	W	mm
271599	230	200	189x344x(H)525

HENDI

679012

SIL
silicone

ICE CUBE MOULD GEM-SHAPED
– Ideal for cocktails, a must have for bar professionals.
– Consists of 2 moulds, each creating 6 gem-shaped ice cubes.
– Made of durable, food-grade silicone.

code	mm
679012	190x105x(H)30

679043

BAR UP
BARWARE

SIL
silicone

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

679036

SIL
silicone

ICE CUBE MOULD XL
– For preparing 6 large slow-melting ice cube balls (≈5x5x5 cm).
– Made of durable, food-grade silicone.

code	mm
679036	170x110x(H)52

679029

SIL
silicone

SPHERE ICE MOULD
– Ideal for whisky, a must have for bar professionals.
– Creates 6 big spherical shaped (≈ Ø 4,5 cm), slow melting ice cubes.
– Consists of 2 parts with locking ring so the balls can be made
  without leaking.
– Made of durable, food grade silicone.

code	mm
679029	180x125x(H)50

679050

SIL
silicone

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

679067

SIL
silicone

ICE SHOT GLASS MOULD
– For preparing 4 shot glass-shaped ice cubes.
– Made of durable, food-grade silicone.

code	mm
679067	122x122x(H)60

ICE CUBE MOULD WITH LID
– Made of soft rubber.
– Capacity: 32 cubes.

code	mm
679005	335x180

679005

Soft rubber in holder

HENDI

271353

271360

ICE CUBE MAKER
– Housing made of stainless steel.
– Produces clear ice cubes which melt slower than other kinds of ice.
– Air cooled – fan assisted static cooling.
– Low water level and full ice container indicators.
– Auto-defrost and auto-cleaning functions.
– Ice container capacity: 6 kg.
– Production capacity: 22 kg/24 h.
– Refrigerant: R290.

code	V	W	mm
271353	220	260	380x520x(H)637

ICE CUBE MAKER
– Housing made of stainless steel.
– Produces clear ice cubes which melt more slowly than other kinds of ice.
– Air cooled – fan assisted static cooling.
– Low water level and full ice container indicators.
– Auto-defrost and auto-cleaning functions.
– Ice container capacity: 42 kg.
– Production capacity: 90 kg/24 h.
– Refrigerant: R290.

code	V	W	mm
271360	220	900	730x600x(H)1136

521410

521434

ALUMINIUM ICE SCOOP

code	mm
521410	220x80

ALUMINIUM ICE SCOOP SLOTTED

code	mm
521434	220x80

HENDI

271568

R600a
R290
COOLANT · COOLANT · COOLANT

271551

3 ice cube
sizes
possible

3 ice cube
sizes
possible

ICE CUBE MACHINE
– 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	320x400x(H)575

ICE CUBE MACHINE
– 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	390x455x(H)699

NEW

BULLET ICE MAKER
– Made of stainless steel and ABS.
– Produces bullet ice (hollow ice).
– Static cooling with a compressor.
– Low water level and full ice container indicators.
– Cycle duration time: ≈ 8-13 min.
– Ice container capacity: 0.7 kg.
– Production capacity: 12 kg / 24 h.
– Ice scoop included in the set.
– Refrigerant: R600a.

code	V	W	mm
271292	230	100	242x358x(H)328

271292

HENDI

Electronic control

R290 COOLANT

| 26 mm |
40 mm | 11 mm |

Bullet shaped
ice cubes

271773

S.S.
stainless steel

BULLET ICE MACHINE
– 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	400x600x(H)675
271780	~50 kg/day	230	293	400x600x(H)675

271797

S.S.
stainless steel

FLAKE ICE MACHINE
– 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	557x650x(H)840

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)795

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.

R600a COOLANT

	1-door	2-door	Double sliding door
code	233900	235829	233917
capacity	103 L	198 L	197 L
dimensions	500x530x(H)865 mm	900x540x(H)890 mm	900x520x(H)865 mm
shelves	2 chrome plated	4 chrome plated	4 chrome plated
shelf dimensions	402x353 mm	399x346 mm	399x346 mm
coolant	R600a	R600a	R600a
power/voltage	120 W/230 V	160 W/230 V	160 W/230 V
weight	34 kg	55,50 kg	53,50 kg

	Triple sliding door	1-door	2-door
code	235836	233924	233931
capacity	308 L	287 L	477 L
dimensions	1350x520x(H)865 mm	600x528x(H)1820 mm	940x635x(H)1983 mm
shelves	6 chrome plated	4 chrome plated	8 chrome plated
shelf dimensions	2x 399x346 mm, 1x 446x346 mm	492x353 mm	392x353 mm
coolant	R600a	R600a	R290a
power/voltage	160 W/230 V	195 W/230 V	365 W/230 V
weight	76 kg	67 kg	89 kg

460

HENDI

DISPLAY REFRIGERATORS WITH LIGHTBOX

– Made of stainless steel, aluminium and polypropylene.
– Doors fitted with triple glazing of which one layer is tempered.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.
– With LED lighting in the chamber and in the lightbox.

– Fitted with 4 castors of which 2 have brakes.
– Digital temperature controller and display.
– Climate class: N-ST.

233788

233795

	1-door with lightbox	2-door with lightbox
code	233788	233795
capacity	254 L	512 L
dimensions	578x605x(H)1980 mm	1120x585x(H)1900 mm
shelves	4 adjustable PVC coated shelves	8 adjustable PVC coated shelves
shelf dimensions	492x353 mm	392x353 mm
coolant	R600a	R290
power/voltage	250 W/230 V	510 W/230 V
weight	75 kg	111 kg

LED lighting in the lightbox.

LED lighting in the chamber.

Shelve placing adjustable

Fitted with 4 castors of which 2 have brakes.

HENDI

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.

arktic ❄ **S.S.** stainless steel

R600a COOLANT · COOLANT · 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
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

HENDI

Al aluminium | **18/10** stainless steel

Al aluminium | **18/8** stainless steel | wash

18/8 stainless steel | wash

207390

COFFEE DISTRIBUTOR
– Distributor made of stainless steel, for all portafilters with 58 mm diameter.
– Grip made of black aluminium.
– With 3 angled slopes on the top to evenly distribute coffee grounds in a portafilter.

code	mm
207390	ø64x(H)35

208625

COFFEE TAMPER WITH SPRING
– Used to compact coffee, suitable for most portafilters.
– Tamper made of stainless steel with spring.
– Black aluminium handle.

code	mm
208625	ø58x(H)100

208731

COFFEE TAMPER
– Used to compact coffee, suitable for most espresso machines.
– Tamper made of stainless steel.
– Wooden painted handle.
– Weight: 380 g.

code	mm
208731	ø58x(H)95

SIL silicone

208670

TAMPING MAT
– Made of silicone, with recess for placing a portafilter during tamping.
– With a socket to place the tamper in.

code	mm
208670	125x140x(H)30

SIL silicone

208649

TAMPING MAT DOUBLE
– Made of silicone, with recess for placing 2 portafilters during tamping.
– With two sockets to place the tampers in.

code	mm
208649	205x150x(H)45

SIL silicone

208687

TAMPING STAND
– With recess for placing a portafilter during tamping.
– With a socket to place the tamper in.

code	mm
208687	93x142x(H)60

PA polyamide

208724

GROUP HEAD CLEANING BRUSH – SET OF 2 PCS.
– Easily brush coffee residue from the group head and portafilter of espresso machines.
– Tough brush made of nylon.
– Measuring spoon for cleaning agents.
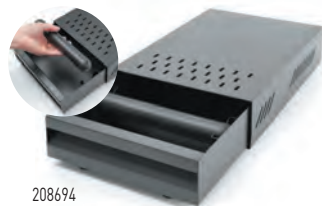– Splash screen keeps the handle dry.
– Set of 2 pcs.

code	mm
208724	(L)225

S.S. stainless steel

208618

ROUND KNOCK BOX
– Made from stainless steel.
– Fitted with removable knock bar.

code	mm
208618	153x185x(H)165

HENDI

KNOCK BOX DRAWER
– Drawer model made from carbon steel.
– Fitted with removable knock bar and perforated top.

code	mm
208694	350x250x(H)90

S.S. stainless steel

KNOCK BOX GN
– Made from stainless steel.
– Removable knock bar fitted with silicone sleeve.

code	mm
208342	265x162x(H)100
208335	176x162x(H)100

SIL silicone **S.S.** stainless steel

KNOCK BOX IN WOODEN FRAME
– Frame made from dark wood, with a stainless steel GN 1/4 knock box.
– Removable knock bar fitted with silicone sleeve.

code	mm
208380	275x175x(H)110

S.S. stainless steel **<110°C** temp

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

code	range	mm
271247	-10/110°C	ø44x(H)140

18/10 stainless steel wash

MILK JUG BLACK
– Made from stainless steel with a black non-stick coating.

code	liters	mm
458198	0.6	ø90x(H)112

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

18/10 stainless steel food contact

NEW

MILK JUG WITH MEASURE
code	liters	mm
451052	0.55	130x77x(H)115

18/10 stainless steel

MULTIPURPOSE JUGS
code	liters	mm
451502	0.35	ø76x(H)93
451519	0.6	ø90x(H)112
451526	0.9	ø102x(H)125
451533	1.5	ø112x(H)161

HENDI

PP
polypropylene

S.S.
stainless steel

S.S.
stainless steel

208304

208533

DRIP COFFEE MAKER
– 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)598

DRIP COFFEE MAKER
– Makes a can of coffee in about 6 minutes.
– Design casing made of polypropylene with black rubber coating.
– With 1.8 liter glass decanter, polypropylene filter holder and lid.
– With 2 separately operated warming plates.
– With indicator light that shows when the coffee is ready.
– Suitable for 110/250 filters.

code	V	W	mm
208533	230	2020	204x400x(H)590

HENDI

445907

DECANTER
– Toughened glass with polypropylene handle and lid.

PP
polypropylene

code	liters	mm
445907	1.8	ø160x(H)185

208656

PAPER COFFEE FILTER FOR DRIP BREWERS
– 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

SPRING FOR COFFEE FILTER HOLDER

code
904206

904206

S.S.
stainless steel

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	230	500	200x167x(H)250

HENDI

467

PP
polypropylene

18/8
stainless steel

Internal maximum
water level indicator

Watch the video

External water
level indicator

PP
polypropylene

18/8
stainless steel

Watch the video

209998

209981

ELECTRIC KETTLE CORDLESS
– Housing and heating element made of stainless steel.
– Handle, lid and base made of polypropylene.
– Concealed heating element protected against scale which
  extends the lifetime of the heater and the entire kettle.
– Indicator light informs that the heater is on.
– Internal maximum water level indicator.
– Automatic switch-off after boiling.
– Double dry-boil protection.

code	liters	V	W	mm
209998	4.2	230	2000	341x226x(H)305

ELECTRIC KETTLE CORDLESS
– 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	226x165x(H)310

624302

S.S.
stainless steel

gas

KETTLE

code	liters	mm
624302	6	ø245x(H)290

HENDI

S.S. stainless steel | PP polypropylene | indoor

Control panel with digital display

209936

209943

ELECTRIC KETTLE CORDLESS

– Perfect for intensive use.
– With fast-boil.
– Separate power base for easier kettle handling, enabling full 360° rotation of the kettle.
– Fitted with ergonomic polypropylene handle.
– With heating indicator light.
– Heater placed under the bottom, protected against limescale.
– Automatic switch-off when water boils.
– With dry-boil protection, doesn't work without water.
– AISI 304 stainless steel housing and bottom.
– Weight: 1.12 kg

code	liters	V	W	mm
209936	2.5	230	2150	242x172x(H)294

ELECTRIC KETTLE CORDLESS 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	230x165x(H)255

HENDI

240700

PP	S.S.
polypropylene	stainless steel

HOT DRINKS BOILER
– Kettle made from stainless steel.
– Fitted with polypropylene insulated handles
  and non-drip tap.
– Thermostat adjustable up to 110°C.
– Ideal for mulled wine or hot water.
– Time needed for boiling ≈ 75 min.
– Not suitable for chocolate milk.

code	liters	V	W	mm
240700	25	230	2500	442x426x(H)491

240601

PP	S.S.
polypropylene	stainless steel

HOT DRINKS BOILER
– Kettle made from coated stainless steel.
– Fitted with polypropylene insulated handles
  and non-drip tap.
– Thermostat adjustable up to 110°C.
– Ideal for mulled wine or hot water.
– Time needed for boiling ≈ 75 min.
– Not suitable for chocolate milk.

code	liters	V	W	mm
240601	25	230	2500	435x441x(H)500

HENDI

NEW

S.S. stainless steel | 18/10 stainless steel

WATER DISPENSER

– Body made of AISI 410 stainless steel, inside made of AISI 304
  stainless steel, with PU (polyurethane foam) insulation.
– Suitable for both hot and cold water.
– Temperature resistant in the range of -10 to 100°C.
– With non-drip tap.
– Capacity: 10 L.

code	liters	mm
425336	10	ø226x(H)360

425336

Watch the video

Bain-Marie heating system
prevents hot chocolate from
being burned to the bottom

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	440x360x(H)471
274149	10	230	1006	415x300x(H)580

274125

274149

DESIGN BY BRONWASSER COOKERS

– Designed by the renowned Dutch designer Robert Bronwasser. Its unique construction and attention to detail make the appliance an eye-catching addition to any buffet.
– Available in two versions: satin stainless steel or black stainless steel with a matte finish.
– Single-walled housing made of stainless steel.
– Stylish handles made of polypropylene.
– Non-drip tap.
– Glass water level indicator.
– Drip tray attached with a magnet, easy to clean.

– Thermostat indicator.
– Max liquid level indicator located inside the device.
– Temperature can be set in the range from 30°C to 100°C.
– Max cup height: 100mm.
– Reset button – for use in case of overheating.
– Warning light for overheating or when descaling is necessary.
– For boiling water or heating wine only – not suitable for other liquids such as milk or hot chocolate.

S.S. stainless steel | PP polypropylene | indoor

design by
Robert Bronwasser

211410

211458

HOT DRINKS BOILER – DESIGN BY BRONWASSER
– Housing made of satined stainless steel.

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)
211410	9	230	950	303x360x(H)450	58
211427	16	230	1650	352x397x(H)500	63

HOT DRINKS BOILER MATT BLACK – DESIGN BY BRONWASSER
– Housing made of stainless steel, in black with a matte finish.

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)
211458	9	230	950	309x333x(H)450	58
211465	16	230	1650	356x400x(H)510	63

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

COFFEE MAKERS DESIGN BY BRONWASSER

– Designed by the renowned Dutch designer Robert Bronwasser.
– Unique design and attention to detail make them stand out on every buffet.
– Available in 2 versions: satin stainless steel or steel with a matte black finish.
– Single-walled construction made of stainless steel.
– Stylish handles made of polypropylene.

– Non-drip tap.
– Water level indicator made of glass.
– Drip tray attached with a magnet, easy to clean.
– Filtering basket for coarse ground coffee.
– Maximum liquid level indicator inside.
– Indicator light signalling the end of brewing.
– Warning light signalling overheating or the need for descaling.
– Maximum cup height: 100mm.
– Percolators automatically retain the heat after brewing.

PP polypropylene   S.S. stainless steel   indoor

rb design by Robert Bronwasser

211434

211472

PERCOLATOR – DESIGN BY BRONWASSER
– Housing made of satined stainless steel.

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)
211434	7	230	1050	303x353x(H)450	57
211441	14	230	1750	354x418x(H)500	52

PERCOLATOR - DESIGN BY BRONWASSER
– Housing made of stainless steel in a black colour, with a matte finish.

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)
211472	7	230	1050	305x350x(H)451	52
211489	14	230	1750	352x420x(H)500	57

Unique non-drip tap design with integrated graduated glass

The drip tray is magnetic

Filter basket

HENDI

PERCOLATOR SINGLE-WALLED

– Single walled stainless steel body.
– Filter pan has built-in filter for coarsely ground coffee,
  filter paper not needed.
– The percolator keeps the coffee at serving temperature
  after brewing.

– With graduated glass, non-drip tap and fitted
  with automatic reset.
– The indicator light signals the end of the brewing process
  and if descaling is needed.

S.S.
stainless steel

208007

209882

PERCOLATOR SINGLE-WALLED
– Single walled stainless steel body.
– Filter pan has built-in filter for coarsely ground coffee,
  filter paper not needed.
– The percolator keeps the coffee at serving temperature
  after brewing.
– With graduated glass, non-drip tap and fitted with automatic
  reset.
– The indicator light signals the end of the brewing process
  and if descaling is needed.

HOT DRINKS BOILER
– Single-walled.
– Ideal for mulled wine and boiling water for tea.
– Time to boiling: 209882 - 9liter ≈ 23 min / 209899 - 18 liter ≈
  52 min.
– Maximum temperature 94-99°C.
– Protected against boiling dry.
– Not suitable for hot chocolate.

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)
208007	6	230	1500	340x227x(H)468	21
208106	10	230	1500	387x275x(H)530	34
208205	15	230	1500	387x275x(H)595	51

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)
209882	10	230	2200	340x227x(H)468	23
209899	20	230	2200	387x267x(H)595	52
209905	30	230	2200	500x465x(H)490	76

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	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)
211106	6	230	1500	316x350x(H)480	20
211205	10	230	1500	370x390x(H)525	32
211304	16	230	1500	360x401x(H)647	50

HOT DRINKS BOILER DOUBLE-WALLED

– Thermostatic temperature control adjustable up to 110°C.
– Not suitable for chocolate milk.

code	usable capacity (l)	V	W	mm	time to boil the wholebowser (min)
211403	9	230	2200	322x390x(H)522	22
211502	18	230	2200	386x393x(H)666	50

15x GN 1/1

15x 600x400

150 kg

150 kg

7x GN 1/1

150 kg

810668

810613

810651

Bumper protection on all castors

Equipped with a simple locking system

Two castors have brakes
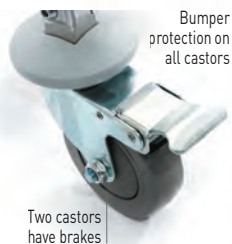
CLEARING TROLLEY - 7 X GN 1/1
– Designed to fit GN 1/1
– Trays/containers - interspaced at 80 mm.
– With working surface.
– Tray locks on either side.
– Fitted with four castors of which two have brakes. GN 1/1 - 530x325.
– Permissible load of the trolley 150 kg with an evenly distributed weight.
– Flatpack delivery.

code	mm
810668	445x615x(H)945

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

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

HENDI

30x GN 1/1

150 kg

810576

15x GN 1/1

S.S. stainless steel | user assembly

150 kg

In order to save space during storage trolleys can be pushed into one another

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

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

12x GN 1/1

150 kg

810569

DOUBLE MOBILE TROLLEY - 12 X GN 1/1
– GN 1/1 with 12 layers - interspaced at 80 mm.
– Tray locks on either side.
– Fitted with four castors of which two have brakes.
– Permissible load of the trolley 150 kg with an evenly distributed weight.
– Flatpack delivery.

code	mm
810569	740x550x(H)940

HENDI

S.S. stainless steel | **user assembly**

810101

SERVING TROLLEY
– Made of stainless steel.
– 3 shelves with noise reducing material underneath.
– Maximum load per shelf 50 kg.
– Includes 4 castors, of which 2 with brakes, fitted with corner protection.
– Distance between shelves 270 mm.
– Worktop 830x510 mm.
– Flatpack delivery.

code	mm
810101	905x585x(H)945

811320

SERVING TROLLEY MATT BLACK
– Made of stainless steel with a matt black finish.
– 3 shelves with noise reducing material underneath.
– Maximum load per shelf 50 kg.
– Includes 4 castors, of which 2 with brakes, fitted with corner protection.
– Distance between shelves 270 mm.
– Worktop 830x510 mm.
– Flatpack delivery.

code	mm
811320	905x585x(H)945

810002

S.S. stainless steel | **user assembly**

SERVING TROLLEY
– Made of stainless steel.
– Fitted with 2 shelves and sound insulation material underneath.
– Maximum load per shelf 50 kg.
– Includes 4 castors, of which 2 with brakes, fitted with corner protection.
– Distance between shelves 550 mm.
– Worktop 830x510 mm.
– Flatpack delivery.

code	mm
810002	905x585x(H)945

NEW MODEL

810224

S.S. stainless steel

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

HENDI

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

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

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

810200

HENDI

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
877920	98	394x755x(H)735

877920

scoop

transparent cover

four torsional wheels

HDPE polyethylene food contact

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

877883

drip tray

2 torsion wheels with brakes

tap

scoop

HENDI

AMER★BOX

PLATE TROLLEY
– Assures safe transport of tableware.
– Mobile polyethylene guards make it possible to load
  plates of various sizes.
– Extremely robust design made of polyethylene protects
  the tableware from chipping or breaking.
– Number of plates stacks: 6.
– Number of plates per stack: 50.
– Wheels resistant to uneven ground, non-marking even
  at full load.
– Two castor wheels with brakes Ø 10 mm, large wheels Ø 20 mm.
– Shock and impact resistant.
– Vinyl cover to meet strict sanitary standards included.
– Plates diameter from Ø 115 to Ø 330 mm.

code	mm
877906	930x720x(H)785

LDPE
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
ø225-330 mm

6 columns -
plates of
ø140-225 mm

4 columns -
plates of ø115 mm
2 columns -
plates of ø140-175 mm
2 columns -
plates of ø175-225 mm

5 columns -
plates of ø115 mm
3 columns -
plates of
ø175-225 mm

ø115

ø330

HENDI

481
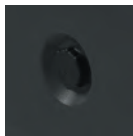
Vent cup

Door with seal

AMER★BOX

877814

877821

2 torsion wheels
with brakes

THERMO CATERING CONTAINER 2X GN 1/1 200

– Double-walled insulated polyethylene LDPE -
   impact resistant hard polyethylene.
– Keeps hot and cold.
– With 2 sturdy carrying handles.
– Press-formed guides fitted in chamber housing.
– Inside dimensions: 335x533x(H)590 mm.
– Suitable for 1/1 Gastronorm trays:
   – 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

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
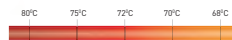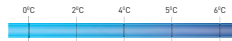
Initial
temperature | 1 h | 2 h | 3 h | 4 h

Examples of sets
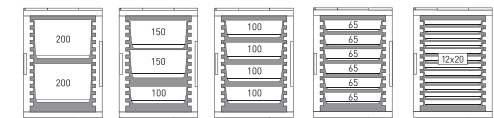
belt

TROLLEY FOR THERMO CONTAINER

code	mm
877821	530x710x(H)230

HENDI

AMER★BOX

INSULATED BEVERAGE DISPENSER WITH TAP

– Ideal for storage, transport and serving of hot and cold drinks.
– Robust LDPE polyethylene housing.
– Good polyurethane foam insulation.
– 4 heavy duty clamps, 25 mm wide, at either side of the jug, for easy and quick opening and closing.
– Comfortable transport grips.
– Tap distance from the floor: 95 mm.
– Recessed tap - protection against transport damage.
– Delivered with stickers for quick identification of drinks.
– Vent for easier lid opening.
– Shock and impact resistant.
– Rounded chamber with grooves leading to the tap.

code	liters	mm
877869	9.4	230x420x(H)470
877876	18	230x420x(H)620

4 latches

place for sticker

LDPE polyethylene | stackable

877869

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

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

4 latches

vent cup

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
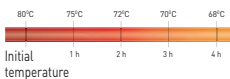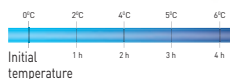
stackable

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 |

THERMO FRONT LOADERS

5x GN 1/1

707661

EPP
polypropylene

stackable

THERMO CATERING BOX
– Ultra-lightweight, durable container with perfectly sealable opening.
– Removable door – even if the boxes are stacked With 5 grooves spaced 65 mm apart to slide in containers, fits GN1/1 containers.
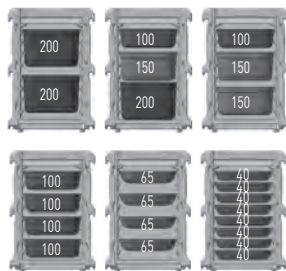– The high stacking ledges with locking profile ensures stable stacking without sliding.
– Fits perfectly on Euro pallets – four boxes per layer

code	liters	mm int.	mm
707661	66	535x310x(H)400	600x400x(H)490

Fits perfectly on Euro pallets
– four boxes per layer.

Examples of sets

707784

707845

HDPE
polyethylene

micro

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.
– Contains paraffin wax.

code	GN	mm
707784	GN 1/2	320x265x(H)30
707845	GN 1/1	530x325x(H)30

707760

707753

HDPE
polyethylene

food contact

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.
– Contains water & sodium polyacrylate.

code	GN	mm
707753	GN 1/1	530x325x(H)30
707760	GN 1/2	320x265x(H)30

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.

EPP *polypropylene* stackable

code	liters	mm int.	mm
707999	100	550x335x(H)545	635x465x(H)660

707999

Examples of sets

200 / 200	100 / 150 / 200	100 / 150 / 150
100 / 100 / 100 / 100	65 / 65 / 65 / 65	40 / 40 / 40 / 40 / 40 / 40 / 40 / 40

707777

707821

HDPE *polyethylene*

209509

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.
- Contains water & sodium polyacrylate.

code	GN	mm
707777	GN 1/2	320x265x(H)30
707821	GN 1/1	530x325x(H)30

HOT TRAY

- GN 1/1 - aluminium.
- On insulated base.
- Automatically heats itself to 95°C.
- Can be used in combination with Thermobox Kitchen Line GN 1/1 and bigger (707906, 707968, 707951, 707944)

Al *aluminium*

code	V	W	mm
209509	230	190	530x325x(H)45

HENDI

707975

PIZZA THERMOBOX PROFI LINE

– Made of polypropylene.
– Integrated grips for easier carrying.
– Special profile in the inside for easier unloading.
– Sturdy and stable structure designed for long-term use.
– Ultralight, closed from the top with a separate lid.
– Stackable thanks to grooves in housing.

code	liters	mm int.	mm
707975	21	350x350x(H)175	410x410x(H)240

707968

THERMOBOX PROFI LINE

– Perfect for transport of hot or cold products.
– Containers offer high insulation levels.
– Withstands temperatures ranging from -20°C to +110°C.
– With recessed handles at the side.

code	liters	mm int.	mm
707906	40	538x338x(H)234	600x400x(H)285
707968	46	538x338x(H)257	600x400x(H)320
707951	53	625x425x(H)200	685x485x(H)260
707944	80	625x425x(H)300	685x485x(H)360

707814

COOLING ADAPTOR GN 1/1

– Place this adaptor with cooling element on top of your Thermobox GN 1/1 and keep the goods cold for extra long periods of time.
– Supplied without cooling element.
– Fits on top of 707906 and 707968.

code	mm
707814	600x400x(H)85

707982

THERMOBOX PROFI LINE

– Perfect for transport of hot or cold products.
– The special heat-sealed inner lining provides reinforcement, facilitates easy cleaning and substantially improves the useful life.
– The thermobox is suitable for containers sizes up to Gastronorm 1/1.
– 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

6 latches – ideal for transporting
liquid meals

The same diameters
make them easier to
stack and transport

Space between the walls
is filled with special
insulating material
which keeps hot or cold
temperature of food for
up to 6-8 hours

710203

INSULATED PORTABLE CONTAINER
PROFI LINE

– 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.

code	liters	mm
710104	10	ø330x(H)220
710203	20	ø330x(H)360
710302	35	ø330x(H)570

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

HENDI

487

150 kg

150 kg

150 kg

150 kg

150 kg

150 kg

150 kg

150 kg

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
812372	connecting hook	15x42x(H)42

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
812280	connecting hook	15x42x(H)42
812341	shelf	

Easily
expandable

GN 1/1 containers fit directly
between the aluminum supports

Plastic shelves can be
cleaned in a dishwasher

HENDI
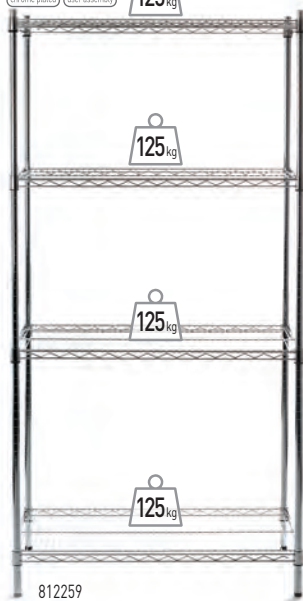
812259

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
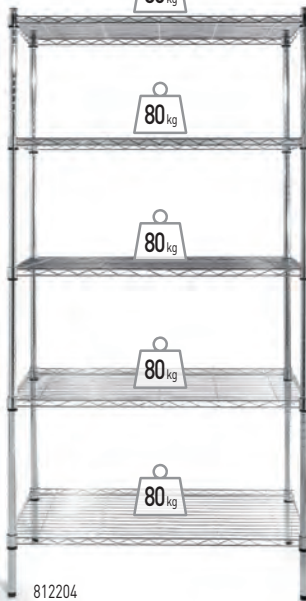
STORAGE RACK WITH 5 SHELVES
– Made from steel, available in a chrome plated finish or black powder coated finish.
– Easy to assemble, shelf height is easily set.
– Supplied with 5 wire shelves.
– Spread load capacity per shelf: 80 kg.
– Fitted with adjustable feet.

code	colour	mm
812990	Black	910x455 x(H)1830
812204	Chrome	

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

Collapsable to minimize transport dimensions

810514

HENDI

DISHWASHER 50X50 – ELECTRONIC CONTROL

– Extremely easy to use, clean and service
– Ideal for washing plates, cutlery, glassware, cups, trays
– Electronic control, touch control, electronic panel
– Detergent and rinse aid dispensers and pump as standard
– AISI 304 stainless steel housing
– Bottom rotating, separate plastic washing and stainless steel rinsing arms
– At the top stationary plastic wash arms, rotating stainless steel rinse arms
– Robust double-skinned door with microswitch for operation at opening
– Safety thermostat for boiler/bath: up to 105°C / 99°C
– Electronic boiler and bath water thermometer
– Sealing factor of the pump: IP 44
– Vertically adjustable feet ±10 mm, ø40 mm

FUNCTIONS:
– Three washing programs: 60, 120, 180 s. (The washing program can be automatically extended by the time of warming up the rinsing water to +85°C)
– Dishwasher compartment washing programme
– Can be rinsed with cold water - especially suitable for glass washing
– THERMO-PROTECTOR˝ system to prevent cold flushing water - guarantees the start of rinsing at temp. 85°
– SOFT START˝ system starts the water pump at a lower level pressure and a gradual increase in pressure to protect delicate vessels
– 8-point self-diagnostic system
– ECO system - for reduced power consumption

EQUIPMENT:
– 1 universal glass basket 500×500x(H)105 mm
– 1 basket with pins for deep and shallow plates with 5×8 pcs, 500×500x(H)105 mm
– 1 cutlery basket 110×110x(H)130 mm
– Electric detergent and rinse aid dyspenser
– Water hose 1. 5 m long, with ¾˝ female thread connection
– Drain pump
– Drain hose
– Electric cable without plug

max H
335 mm

Dishwasher 50x50 – electronic control

Floor stand

HENDI

Single Pedestal
Pre-Rinser

Unloading table
for dishwashers

Loading table with sink
for dishwasher

Round container
body

Trolley for
dishwasher
racks

Dishwasher basket
for glassware

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		
233009	electromechanical	40x40	230	YES	YES	
233016	electromechanical	40x40	230	YES		YES
233023	electromechanical	40x40	230	YES	YES	YES
230268	electronic	40x40	230	YES	YES	YES
230305	electromechanical	50x50	400	YES		
233030	electromechanical	50x50	400	YES	YES	
233047	electromechanical	50x50	400	YES		YES
233054	electromechanical	50x50	400	YES	YES	YES
237540	electronic	50x50	230	YES	YES	YES
231753	electronic	50x50	400	YES	YES	YES

HENDI

		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 ⌀40 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	

[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

HENDI

HOOD DISHWASHER - ELECTRONIC CONTROLLER

– Extremely easy to use, clean and service
– Ideal for washing plates, cutlery, glassware, cups, trays, GN 1/1 containers
– Electronic control
– Detergent and rinse aid dispensers and drain pump as standard
– Maximum height of washed plates 400 mm
– Maximum height of glass to be cleaned 395 mm
– Touch electronic control panel
– AISI 304 stainless steel housing
– Stainless steel upper and lower washing and rinsing arms
– Lifting of the hood facilitated by built-in springs
– Washing water temperature 60°C
– Temperature of rinsing, scalding water 85°C
– Electronic water thermometers for the boiler and bath separately
– Safety thermostat for boiler/bath up to 105°C / 99°C
– Sealing factor of the pump: IP 44
– Corner installation of dishwasher possible
– Water connection: ¾˝
– Adjustable stainless steel feet from 100 to 150 mm

FUNCTIONS:
– Three washing programs: 60, 120, 240 s
– Dishwasher compartment washing programme
– Possibility of a final rinse with cold water - especially useful when washing glass
– „THERMO-PROTECTOR" system to prevent rinsing with cold water
– 8-point self-diagnostic system
– „SOFT START" function to start the water pump at a lower pressure and raise it gradually so as not to damage delicate dishes
– Door with microswitch for operation when hood is raised
– ECO function - reduces power consumption when the device is not used for more than 15 minutes

EQUIPMENT:
– 1 universal glass basket 500×500x(H)105 mm
– 1 basket with pins for deep and shallow plates with 5×8 pcs, 500×500x(H)105 mm
– 1 cutlery basket 110×110x(H)130 mm
– Rinse aid and detergent dispenser
– Drain pump
– Water hose 1.5 m long, with ¾˝ female thread connection.
– Drain hose
– Electric cable without plug

max H
400 mm

**Hood dishwasher
- electronic controller**

**Unloading table
for dishwashers**

**Dishwasher basket
for glassware**

**Trolley for
dishwasher racks**

HENDI

Single Pedestal Pre-Rinser

**Loading table
with sink
for dishwasher**

Round container body

HENDI

HOOD DISHWASHER 50X50

230312
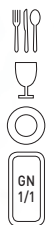
231340

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		
233061	electromechanical	50x50	400	YES	YES	
231340	electronic	50x50	400	YES	YES	YES

HENDI

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	kW	1,5	
Pump leakage rate		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

HENDI

50X60 DISHWASHER FOR TRAYS AND POTS – ELECTRONICALLY CONTROLLED, WITH DETERGENT DOSING SYSTEM AND DRAIN PUMP

236574

– Specialised dishwasher, perfect for washing and scalding pots, GN containers, 600x400 mm confectionery trays, flasks, trays or cutlery.
– 3 electronically controlled washing cycles: 120s, 180s, 240s.
– Scalding temperature: 82°C.
– Washing temperature: 60°C.
– Electronic touch panel.
– Automatic cleaning system.
– Pump tightness coefficient: IP 44.
– Large basket: 500x600 mm.
– Two-layer housing made of AISI 304 stainless steel.
– Washing and rinsing arms made of stainless steel.
– Weight: 57 kg.

EQUIPMENT:
– Detergent dispenser.
– Rinse aid dispenser.
– Electronic thermometer in boiler.
– Electronic thermometer in basin.
– 1,2 kW washing pump.
– Drain pump.
– Plate basket 500x600x(H)105 mm.
– Universal basket 500x600x(H)105 mm.
– Cutlery basket 110x110x(H)130 mm.

code	V	W	mm	boiler capacity/power	basin capacity/power
236574	400	7100	595x730x(H)1340	7,4 L/6 kW	58 L/6 kW

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
975725	600l/h	60	728x416x(H)398
979945	1800l/h	180	903x548x(H)629

975718

632802

GREASE FILTER FOR DEEP FRYER - 50 PCS

– HENDI filters are essential in professional gastronomy – they effectively extend oil life.
– They are made of synthetic silk which is classified to the synthetic fibres group, made of natural ingredients.
– HENDI grease filters are extremely durable. Their thermal resistance reaches up to 200 °C.
– Apart from directly affecting the quality maintenance of oil, HENDI filters also optimize the lifespan of deep frying appliances.
– HENDI grease filters have food contact declaration of compliance.

code	packed per	mm
632802	50	254x254

Effectively extend oil life

PP
polypropylene

BUCKET

196007

– 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
– Side surface suitable for offset printing or labeling
– Useable volume: 11.3 l ≈ 120 ml
– Stackable (max load capacity of lower bucket: up to 45 kg)

code	liters	mm
196007	11.5	ø300x(H)230

632901

S.S.
stainless steel

GREASE FILTER HOLDER FOR DEEP FRYER

code	mm
632901	ø250x(H)240

HENDI

NEW

GLASS POLISHER

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

– Housing made of stainless steel.
– Brushes made of aluminium and POM, bristles made of microfibre.
– Polishes up to 330 glasses per hour, polishes and dries at the same time.
– Included: 4 brushes 220 mm long, and 1 brush 190 mm long.
– Brushes are not dishwasher safe.

code	mm
236666	305x330x(H)504

236666

BRUSHES FOR GLASS POLISHER – 2 PCS

wash

– Intended for use with the HENDI glass polisher (code: 236666).
– Bristles made of microfibre.
– Shafts made of aluminium and POM (polyoxymethylene).
– Not dishwasher safe.

code	mm
230138	210x25
230145	240x25

NEW

230138

970508

970522

221808

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

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

HAND DRYER

– Electric activation by motion detector.
– Fitted with lead and plug Impact resistant metal casing in white epoxy finish.

code	V	W	mm
221808	230	1500	239x208x(H)265

HENDI

S.S. stainless steel

970300

SINGLE PEDESTAL PRE-RINSER

- Single pedestal pillar tap.
- Rinser resistant to high pressure water flow.
- Maximum water flow: 17 L/min. at a pressure of 4 bar.
- Plastic rinser handle.
- Adjustable column support.
- Wall mount (optional shortening).
- Connection hoses: 1/2", 400 mm long each.
- Table hole required: Ø 27 mm.

code
970300

810255

PULL-OUT BASIN TAP

- Made from stainless steel
- Single hole, rotary spout
- Stream control
- Shower length: 120 cm
- Required table opening: 32 mm
- Connector hoses: 3/8", length: 350 mm
- Spout range: 230 mm
- Tap height: 230 mm

code
810255

970515

user assembly

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

With knee-operated faucet

810309

18/10 stainless steel

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

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

HENDI

DISHWASHER RACKS & TOTE BOX PROFI LINE

877050

877043

877036

877029

877012

877302

877548

877531

877524

877517

877500

PP
polypropylene
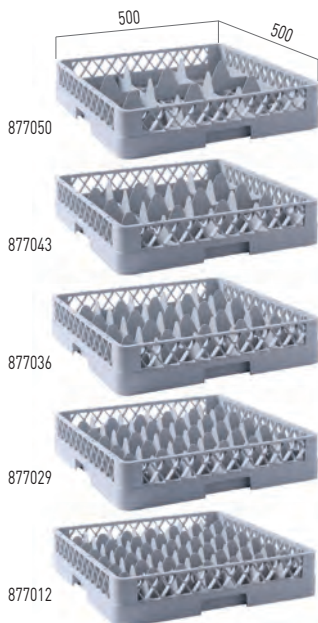
DISHWASHER BASKET FOR GLASSWARE

code	-	mm
877050	9 compartments	500x500x(H)104
877043	16 compartments	500x500x(H)104
877036	25 compartments	500x500x(H)104
877029	36 compartments	500x500x(H)104
877012	49 compartments	500x500x(H)104

EXTENDER FOR DISHWASHER BASKET

code	-	mm
877302	1 compartment	500x500x(H)45
877548	9 compartments	500x500x(H)45
877531	16 compartments	500x500x(H)45
877524	25 compartments	500x500x(H)45
877517	36 compartments	500x500x(H)45
877500	49 compartments	500x500x(H)45
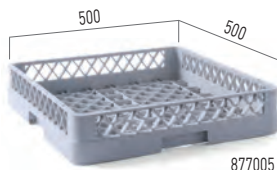
877005
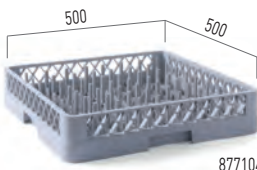
877104
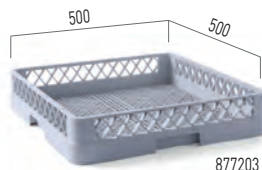
877203

DISHWASHER UNIVERSAL BASKET

– Suitable for cups, pots, bowls, etc.
– The structure allows for maximum flow of water between the dishes in all directions With coarse mesh bottom

code	mm
877005	500x500x(H)100

DISHWASHER BASKET FOR PLATES

– The structure allows for maximum flow of water between the dishes in all directions.
– With pre-shaped pins.
– The spaces between separators create the optimum tilt of plates necessary for effective washing.

code	mm
877104	500x500x(H)100

DISHWASHER BASKET FOR CUTLERY

– The structure allows for maximum flow of water between the dishes in all directions.
– The fine mesh bottom prevents cutlery from falling through.

code	mm
877203	500x500x(H)100

HENDI

PP
polypropylene

500 × 500

400 × 400

PP
polypropylene

400 × 400
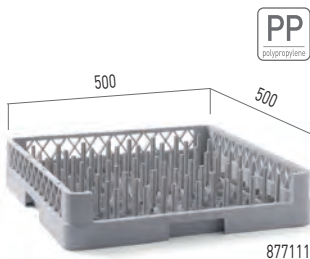
877111

871331

871348

DISHWASHER BASKET FOR TRAYS
– The structure allows for maximum flow of water between the trays in all directions.
– With pre-shaped pins.
– With one open end for trays and other long items.

code	mm
877111	500x500x(H)100

DISHWASHER BASKET FOR GLASSES
– The structure allows for maximum flow of water between the glasses in all directions.

code	-	mm
871331		400x400x(H)150
871348	with 20 support pins	400x400x(H)110

877197

PE
polyethylene

871102

CUTLERY BASKET
– 8 sections with handle.

code	mm
871102	425x205x(H)150

PP
polypropylene

877197

877173

PP
polypropylene

871324

PP
polypropylene

TROLLEY FOR DISHWASHER RACKS WITH HANDLE
– 4 wheels, 2 revolving with brake and 2 fixed.
– Stainless steel handle.

code	mm
877197	575x545x(H)920

TROLLEY FOR DISHWASHER RACKS
– 4 wheels, 2 revolving with brake and 2 fixed.

code	mm
877173	575x545x(H)210

CUTLERY BASKET

code	mm
871324	125x84x(H)135

877180

871300

PP
polypropylene

LID FOR RACKS

code	mm
877180	500x500

CUTLERY BASKET

code	mm
871300	110x110x(H)140

HENDI

503

MOBILE TROLLEY FOR DISHWASHER BASKETS - 7 X 500X500 MM
– For dishwasher baskets 500x500 mm.
– Keep the work area around the dishwasher organised.
– 7 layers - basket supports interspaced at 200 mm.
– Fitted with basket locks on both sides.
– Fitted with four castors of which two have brakes.
– Flatpack delivery.
– Permissible cart load capacity with
  uniform weight distribution – 100 kg.

code	mm
810583	615x560x(H)1700

TOTE BOX
– Grey, with handles.

code	mm
552001	555x410x(H)130

CHEF'S HAT - 10 PCS
– Pleated nonwoven PP material.
– Perforated crown.
– Adjustable size

code	mm
560044	ø600x(H)230

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

code	V	W	mm
281246	230	25	510x160x(H)625

HENDI

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

LAUNDRY BAG FOR LAUNDRY TROLLEY

– Laundry bag for HENDI Laundry trolley 691083.
– Made of Oxford fabric.
– Can be cleaned in a washing machine.

code
691090

S.S.
stainless steel

691083

Foot-operated
clamping mechanism
keeps the bag closed

S.S.
stainless steel

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
944660	Rubber band for Trash bag holder

691021

PP
polypropylene

WET FLOOR SIGN

– Warning in 5 languages.

code	mm
663950	300x460x(H)615

PAS OP!
UWAGA!
ACHTUNG!
ATTENTION!
ATENTIE!

663950

AMER★BOX®

691045

LID FOR ROUND WASTE BIN

code	-	mm
691045	fits 691038	ø570x(H)35
691410	fits 691403	ø505x(H)35

PP
polypropylene

691052

OPEN COVER FOR ROUND WASTE BIN

code	-	mm
691052	fits 691038	ø570x(H)135
691427	fits 691403	ø510x(H)120

691069

PUSH LID FOR ROUND WASTE BIN

code	-	mm
691069	fits 691038	ø580x(H)190
691434	fits 691403	ø505x(H)190

691038

691076

TROLLEY FOR ROUND WASTE BIN

code	-	mm
691076	fits 691038	ø455x(H)165
691441	fits 691403	ø400x(H)165

ROUND WASTE BIN

code	liters	mm
691038	120	ø550x(H)690
691403	80	ø490x(H)620

506

ⓂHENDI

691137

SLIM RECTANGLE CONTAINER 60L

code	liters	mm
691137	60	455x315x(H)580

NEW

691144   691175

LID WITH OPENING FOR 60 L RECTANGULAR CONTAINER

code	-	mm
691144	rectangular opening	660x470x(H)30
691175	round opening	660x470x(H)30
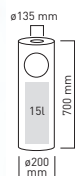
691151

PEDAL BIN

code	liters	mm
691151	68	490x410x(H)660
691168	87	500x410x(H)815

AMER★BOX®

DESIGNED IN USA

Removable ashtray for easy cleaning and emptying of the bin

ø135 mm

15l   700 mm

ø200 mm

691380

in- & outdoor

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
– 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

STANDING WASTE BIN WITH ASHTRAY
– Stainless steel body.
– Polished surface finish.
– Removable ashtray placed over the bin for easy cleaning and emptying of the bin.
– Bin opening Ø 135 mm.
– Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm
691397	33	ø240x(H)660

HENDI

976739

976777

COFFEE AUTOMAT CLEANER, 120 TABS
– The coffee automat cleaner is suitable for regular use in coffee, espresso and tea machines.
– Removes stubborn deposits such as coffee or tea oil.
– Can also be used for cleaning thermo flasks.
– Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	order unit	weight (kg)
976739	12	0.24

DESCALER POWDER
– Concentrated, professional descaling agent.
– Removes limescale deposits on commercial dishwashers, hot water devices, coffee machines and washing machines (washing program 40°C).
– Can also be used to clean stainless steel surfaces.
– Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	order unit	weight (kg)
976777	12	1

976753

976760

COFFEE MACHINE CLEANER
– The coffee machine cleaner is suitable for regular use in coffee, espresso and tea machines.
– Removes stubborn deposits such as coffee or tea oil.
– Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	order unit	weight (kg)
976753	12	1

DESCALER CONCENTRATE
– Highly concentrated, based on citric acid for the effective decalcification of hot water devices, coffee and washing machines, boilers, stainless steel pots and tiles.
– 1 liter bottle, dosage 100-200 ml per 1 liter of cold water.
– Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	order unit	liters
976760	12	1

HENDI

SOFT SERVE AND WHIPPED CREAM MACHINE CLEANER

– Cleaner for all common cream & ice cream makers.
– Dissolves fat and protein residues.
– Can also be used on the outer surfaces of the device.
– Use regularly to keep your appliances in perfect condition, and prevent replacement costs.

code	order unit	liters
976746	12	1

976746

STAINLESS STEEL CLEANER

– Clean all kinds of stainless steel and aluminum surfaces.
– Ready for use, just spray and wipe.
– Comes in a 500 ml spray bottle.
– Removes fingerprints and has an anti-static effect.
– After use the treated surfaces are dirt and water repellent.

code	order unit	liters
976784	12	0,5

976784

DEGREASER FOAM

– Thoroughly removes all greases, oils and dirt from grills, deep fryers, ovens, extractor hoods and tiles.
– Foam can be used on all washable, alkali-resistant surfaces.
– Not suitable for aluminum or painted surfaces!
– The thick foam is ideal for vertical surfaces.

code	order unit	liters
976791	12	1

976791   975039

PROFESSIONAL GRILL AND OVEN CLEANER

– Ready-to-use, strongly alkaline product for daily removal of oily and tarry deposits, burnt grease and organic discolourations.
– Cleans and degreases.
– Recommended for daily washing of grill, ovens, hoods.
– Helps keep the natural shine of surface.
– Fragrance free.
– pH 14.

code	order unit	liters
975039	12	1

HENDI

509

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.
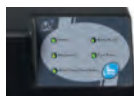
230442

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	216x404x(H)504

WATER SOFTENER, AUTOMATIC
- The automatic resin bed regeneration process using brine is initiated automatically.
- Using the control panel the working time, regeneration time and water amount to be treated can be set.
- Automatic lock prevents unwanted access.
- Weight: 7.7 kg.

code	V	W	mm
230459	230	18	214x417x(H)505

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°C/30°C/40°C)	liters	mm
231210	1200/1000/900	8	ø185x(H)400
231227	2520/1680/1260	12	ø185x(H)500
231234	3360/2240/1680	16	ø185x(H)600

SALT TABLETS FOR WATER SOFTENING

– Made of compressed salt – raw material composition is only sodium chloride NaCl.
– Tablet shape – salt dissolves evenly without clumping.
– Intended for:
  – softening water and preventing limescale,
  – water disinfection,
  – extending service life of appliances.
– Great for food service appliances, car washes, water plants, and many other purposes. Can be used in all kinds of water softeners.

231265

code	weight (kg)
231265	25

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	544x285x(H)92
270028	230	2x15	2 replacement lamps

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)265

270097

270172

270165

270158

ABS plastic · Al aluminium · indoor

HIGH VOLTAGE INSECT KILLER
– For indoor use.
– Body made of special treated aluminum alloy and ABS, fire resistant materials for high safety.
– 2x UV-A tubes.
– Insects are electrocuted with 2000 – 2500 V.
– Removable collection tray, easy to clean.
– Can be mounted to ceiling by chain or used free standing.

code	V	W	mm
270158	230	26	379x103x(H)265
270165	230	40	515x104x(H)315
270172	230	45	655x90x(H)360

Chain included

Removable collection tray

HENDI

270196

INSECT KILLER WITH ADHESIVE PLATE 120 M²

ABS
plastic

– Suitable for use in food preparation and serving areas.
– ABS fire-resistant casing, back panel of metal, suitable
  for wall mounting.
– 1x36 W UV-A shatter-proof fluorescent tubes.
– Adhesive plate at the rear to catch the insects.
– Lamp and adhesive plate are easily replaceable.
– Maximum range approx. 120 m².
– Adhesive plate (390x270 mm) included.

code	V	W	mm
270196	230	36	540x80x(H)281
270233	Adhesive plate for Insect killers – 10 sheets.		
270240	Replacement lamp for insect killers		

INSECT KILLERS FOR OUTDOOR USE

ABS
plastic

in- & outdoor

270066

INSECT KILLER WATER RESISTANT

– ABS fire proof material for high safety.
– 2x UV-A tube.
– Insects are electrocuted with 2000 V.
– IPX4 waterproof, can be used indoor or outdoor.
– Removable collection tray, easy to clean.
– Chain mounting.

code	-	V	W	mm
270066	100 m²	230	40	510x135x(H)305
270141	150 m²	230	45	680x140x(H)305
935286	Replacement lamps for fly killers – set of 2			

Chain included

Removable collection tray

REPLACEMENT LAMP FOR FLY KILLERS

– UV-A fluorescent tube.
– Set of 2.

code	for	V	W	mm
934159	270158	230	8	300x15x(H)15
934166	270172 - 270141	230	20	602x24x(H)24

934159

HENDI

513

Stainless steel furniture for self-assembly.
Fast and easy fastening.
Compact packaging - low shipping costs.

1 KNOCKED-DOWN FURNITURE DELIVERED IN A HANDY PACKAGE

ALL ELEMENTS ARE READY-TO-ASSEMBLE, SCREWS AND HEX KEY INCLUDED **2**

QUICK ASSEMBLY OF LEGS USING HEX KEY AND SCREWS **3**

SOLID MODEL READY TO USE IN 5 MINUTES! **4**

ADJUSTMENT HEX KEY FOR QUICK ASSEMBLY

SOLID FASTENING OF LEGS USING TWO SCREWS

STABLE LEVELLING AND HEIGHT ADJUSTMENT

HENDI

430 stainless steel | **user assembly**

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
812501	600x400x(H)1800
812518	800x400x(H)1800
812525	1000x400x(H)1800
812532	1000x500x(H)1800
812556	1000x600x(H)1800
812549	1200x500x(H)1800
812563	1200x600x(H)1800

812525

430 stainless steel | **user assembly**

811726

DOUBLE ADJUSTABLE WALL SHELF, WITH TWO STEEL BRACKETS
– Made of AISI 430 stainless steel.
– The backsplash prevents the goods from falling down.
– Removable shelf with smooth surface for easy cleaning.
– Maximum load per shelf (provided that the load is distributed evenly): 25 kg.
– Welded for high durability and stability.
– Delivered with 2 steel brackets for wall-mounting.

code	mm
DEPTH 300 MM	
811771	800x300x(H)600
811726	1000x300x(H)600
811733	1200x300x(H)600
811740	1400x300x(H)600
DEPTH 400 MM	
816592	1000x400x(H)600

430 stainless steel

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
816493	1000x300x(H)250
816509	1200x300x(H)250
816516	1400x300x(H)250

HENDI

WORK TABLES SELF-ASSEMBLY KITCHEN LINE

– For use in professional catering.
– Entirely made in AISI 430 stainless steel.
– Worktop filled with laminated and waterproof plate to reinforce and soundproof the unit.
– Legs made from 40x40 mm profiles.

– Screwed construction that allows the furniture to be folded, stored and transported.
– Access to workspace from all sides.
– Maximum load capacity of tabletop and shelf: approx. 70 kg/m²
– Adjustable feet: +25/-5 mm.

811511

811467

WORK TABLE AND SHELF HEAVY DUTY KITCHEN LINE
– Stainless steel shelf mounted at 160 mm, non-adjustable, welded.
– Maximum load capacity of tabletop and shelf: approx. 70 kg/m²

code	mm
WITH SHELF, DEPTH 600 MM	
811511	1000x600x(H)850
811528	1200x600x(H)850
811535	1400x600x(H)850
811542	1600x600x(H)850
811559	1800x600x(H)850
WITH SHELF, DEPTH 700 MM	
810705	1000x700x(H)850
810712	1200x700x(H)850
810729	1400x700x(H)850
810736	1600x700x(H)850
810743	1800x700x(H)850

CENTRAL WORK TABLE
– Worktop and shelf made of stainless steel, shelf connected to the stainless steel legs with an aluminium collar.
– Height-adjustable legs.
– Robust construction.
– Tabletop and shelf both have a spread load capacity of 130 kg.

code	mm
812457	1200x600x(H)880
812440	1000x600x(H)880
812464	1400x600x(H)880
812471	1600x600x(H)880
812488	1800x600x(H)880

WALL WORK TABLE WITH UPSTAND AND SHELF KITCHEN LINE
– Stainless steel shelf mounted at 160 mm, non-adjustable, welded.
– Maximum load capacity of tabletop and shelf: approx. 70 kg/m²

code	mm
DEPTH 600 MM	
811450	800x600x(H)850
811467	1000x600x(H)850
811474	1200x600x(H)850
811481	1400x600x(H)850
811498	1600x600x(H)850
811504	1800x600x(H)850
DEPTH 700 MM	
812716	800x700x(H)850
812723	1000x700x(H)850
812730	1200x700x(H)850
812747	1400x700x(H)850
812754	1600x700x(H)850
812761	1800x700x(H)850

S.S. stainless steel

812440

SINK TABLES – SCREWED KITCHEN LINE

- 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

811863

811887

SINGLE SINK TABLE WITH SHELF – FOR SELF-ASSEMBLY

- Stainless steel shelf mounted at 160 mm, non-adjustable, welded.
- Maximum load capacity of tabletop and shelf: approx. 70 kg/m²

code	mm	sink location
DEPTH 600 MM		
811863	800x600x(H)850	on the right
812495	800x600x(H)850	on the left
DEPTH 700 MM		
812938	1000x700x(H)850	on the right
812945	1000x700x(H)850	on the left

DOUBLE SINK TABLE WITH SHELF – FOR SELF-ASSEMBLY

- Stainless steel shelf mounted at 160 mm, non-adjustable, welded.
- Maximum load capacity of tabletop and shelf: approx. 70 kg/m²

code	mm
DEPTH 600 MM	
811887	1000x600x(H)850
DEPTH 700 MM	
812969	1000x700x(H)850

811818

430 stainless steel | user assembly

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

HENDI

BUDGET LINE TABLES – SCREWED

– Robust construction made entirely of AISI 430 stainless steel.
– Worktop reinforced from the bottom with a longitudinal profile.
– Legs made of 40x40 mm profiles.
– Screwed structure allows for folding, storage and transport of the piece of equipment.
– A practical piece of equipment – the worktop can be accessed from all sides of the table.

– The item can be used for heavy-duty work and small appliances can be put on the worktop.
– Approximate maximum load per worktop and per shelf: 70 kg/m².
– Adjustable feet: +25/-5 mm.

430
stainless steel | user assembly

811511

811467

CENTRAL WORK TABLE WITH A SHELF
BUDGET LINE – SCREWED, DEPTH: 600 MM

code	mm
817094	600x600x(H)850
817100	800x600x(H)850
817162	1000x600x(H)850
817179	1200x600x(H)850

WALL WORK TABLE WITH SHELF
BUDGET LINE – SCREWED, DEPTH: 600 MM

code	mm
817223	600x600x(H)850
817261	800x600x(H)850
817278	1000x600x(H)850
817285	1200x600x(H)850

816998

817032

TABLE WITH 1 SINK BOWL AND A SHELF –
SCREWED, DEPTH: 600 MM

code	mm	sink location
816998	800x600x(H)850	on the right
817001	800x600x(H)850	on the left

DOUBLE SINK TABLE WITH SHELF
BUDGET LINE – SCREWED

code	mm
817032	1000x600x(H)850

HENDI

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.

813546

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	
813522	600x600x(H)850

code	mm
SINGLE SINK, DEPTH 700 MM	
813546	600x700x(H)850

DOUBLE SINK TABLE WITH CABINET – WELDED.

– Sliding doors.

code	mm
813690	1000x600x(H)850

DEGREASER FOAM

– Thoroughly removes all greases, oils and dirt from grills, deep fryers, ovens, extractor hoods and tiles.
– Foam can be used on all washable, alkali-resistant surfaces.
– Not suitable for aluminum or painted surfaces!
– The thick foam is ideal for vertical surfaces.

code	order unit	liters
976791	12	1

976791

HENDI

SINK TABLE - WELDED, 2 SINKS

– Welded construction for extra strength.
– Sink measures 400x400x(H)250 mm, pressed from a single sheet of steel and seamlessly welded into the worktop.
– Predrilled drain opening ø 50 mm, compatible with standard traps.
– Predrilled ø 30 mm tap instalment opening.
– Worktop fitted with 40 mm backsplash and 10 mm water edge.
– Feet placed 50 mm from the edge for easy wall instalment.
– Adjustable feet: +25/-5 mm.

WALL WORK TABLE CABINETS – WELDED

– Made of AISI 430 stainless steel
– Welded for high durability and stability
– Worktop filled from below with waterproof laminated board that reinforces and soundproofs the item
– Approximate maximum load per worktop – 70 kg/m²
– 40 mm backsplash prevents the walls from being stained
– Door handles made of plastic
– Cabinet body moved from the wall by 100 mm to ensure easy wall-mounting
– Feet height: 160 mm, adjustable feet – 25 mm upwards or 5 mm downwards
– Removable shelf, non-adjustable

430
stainless steel

815007

430
stainless steel

811658

SINK TABLE - WELDED, 2 SINKS
– Approximate maximum load per worktop – 70 kg/m².
– 400x400x(H)250 mm sink.

code	mm
815007	1000x600x(H)850

WALL WORK TABLE CABINET WITH SLIDING DOORS - WELDED
– Sliding doors with vertical handle, all on roller bearings.

code	mm
811641	800x600x(H)850
811658	1000x600x(H)850
811665	1200x600x(H)850
811672	1400x600x(H)850
811689	1600x600x(H)850

976784

STAINLESS STEEL CLEANER
– Clean all kinds of stainless steel and aluminum surfaces.
– Ready for use, just spray and wipe.
– Comes in a 500ml spray bottle.
– Removes fingerprints and has an anti-static effect.
– After use the treated surfaces are dirt and water repellent.

code	order unit	liters
976784	12	0,5

FURNITURE

HENDI

SINGLE SINK TABLE BUDGET LINE – SCREWED

– 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).

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.

811009

811832

code	mm	basin size (mm)
SINGLE BASIN, DEPTH 600 MM, HEIGHT 300 MM		
811825	800x600x(H)850	686x443x(H)300
811832	1000x600x(H)850	886x443x(H)300

code	mm	basin size (mm)
SINGLE BASIN, DEPTH 700 MM, HEIGHT 300 MM		
812853	800x700x(H)850	686x540x(H)300
812860	1000x700x(H)850	886x540x(H)300

code	mm
811009	800x600x(H)850
811023	1000x600x(H)850

S.S.
stainless steel

231791

S.S.
stainless steel

231760

LOADING TABLE WITH SINK FOR DISHWASHER
– Made of durable stainless steel, with a 510 mm wide basket guide, upstand and integrated sink (400x400 mm).
– Equipped with a catch for hood dishwashers.
– The legs are adjustable in height to guarantee level installment (+25/-5 mm).
– Flat pack delivery, needs assembly.
– Versions available for left & right side instalment.

code	-	mm
231777	left side	1200x700x(H)850
231791	right side	1200x700x(H)850

UNLOADING TABLE FOR DISHWASHERS
– Made of durable stainless steel, with a 510 mm wide basket guide and upstand.
– Equipped with a catch for hood dishwashers.
– The legs are adjustable in height to guarantee level installment (+25/-5 mm).
– Flat pack delivery, needs assemblage.
– Versions available for left & right side installment.

code	-	mm
231760	left side	1000x700x(H)850
231784	right side	1000x700x(H)850

TABLE WITH SINK, DISHWASHER SPACE AND SHELF
– Made of high-quality stainless steel.
– Smooth and polished surfaces and joints for safe and easy cleaning.
– Reinforced worktop (AISI 430).
– Worktop with marine edge fitted with a 40 mm backsplash, prevents the buildup of dirt between the table and the wall.
– The integrated sink (AISI 304) measures 400x400x(H)250 mm.
– Comes with a pre-drilled tap hole of ø 30 mm.
– The reinforced shelf measurers 575x585 mm and is non-adjustable.
– The legs (AISI 430) are made of 40x40 mm tubes and fitted with adjustable feet (+25 / -5 mm).
– Available with a sink on the left side (237519) or on the right side (237526).
– Spread load capacity: ±70 kg/m².
– Bolted construction for self-assembly.
– Flatpack delivery.

237519

code	-	mm
237519	left	1200x700x(H)850
237526	right	1200x700x(H)850

HENDI

430 stainless steel | user assembly

MOBILE TABLE WITH A SHELF – SCREWED, DEPTH 700 MM
– 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
815793	1200x600x(H)850

815786

430 stainless steel

812044

811207

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
815151	500x500x(H)450
812044	550x550x(H)450

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
811207	1000x300x(H)600
DEPTH 400 MM	
814178	800x400x(H)600
814185	1000x400x(H)600
811214	1200x400x(H)600

HENDI

PASS-THROUGH CUPBOARDS WITH SLIDING DOORS

– Made of AISI 430 stainless steel.
– 2 removable shelves, non-adjustable.
– 2 fixed shelves (bottom and middle shelf)
– Approximate maximum load per shelf – 70 kg/m².

– Door handles made of plastic.
– Adjustable feet – 25 mm upwards or 5 mm downwards.

430 stainless steel

user assembly

811108

812402

PASS-THROUGH CUPBOARD WITH PARTITION AND SLIDING DOORS

– Equipped with 8 sliding doors with vertical handle, all on roller bearings.

code	mm
811634	800x500x(H)1800
811108	1000x600x(H)1800

PASS-THROUGH CUPBOARD WITH SLIDING DOORS

– Equipped with 4 sliding doors with vertical handle, all on roller bearings.

code	mm
812402	800x700x(H)1800
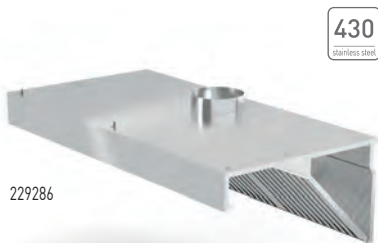
430 stainless steel

229286

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	-	mm
229286	without lighting	1000x700x(H)450
229293	without lighting	1200x700x(H)450
229309	with LED lighting	1000x700x(H)450
229316	with LED lighting	1200x700x(H)450

HENDI

design by
Robert Bronwasser

UNIQ
Buffet reinvented

red**dot** winner 2024

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.

149621

149508

GREEN FIRE WITH 2 BURNERS
– Supplied with wind screen.
– Elevated stainless steel grid for keeping warm sauces and finished food.
– Gas hose with quick connector fitting to the barbecue.
– Gas hose and regulator attach to gas bottle - improved portability.

code	-	kW[HS]	mm
149621	2 Stainless steel Gastronorm 1/1 barbecue grids	11.6	740x612x(H)825

GREEN FIRE WITH 2 BURNERS
– Supplied with wind screen.
– Elevated stainless steel grid for keeping warm sauces and finished food.
– Gas hose with quick connector fitting to the barbecue.
– Gas hose and regulator attach to gas bottle - improved portability.

code	-	kW[HS]	mm
149508	Enamelled cast iron Gastronorm 1/1 griddle and grid	11.6	740x615x(H)825

HENDI

149591

149614

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

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

HENDI

ribbed
side

932018

side with
groove
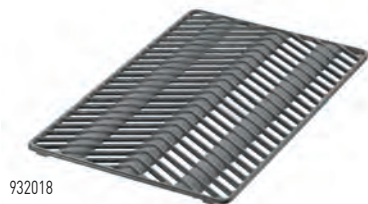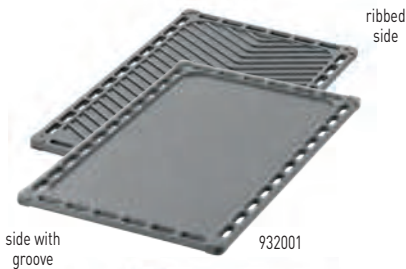
932001

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

CAST IRON GRID
– Suitable for all Green Fire Profi Line barbecues.

code	GN	mm
932018	GN 1/1	325x530

18/0
stainless steel

outdoor

149522

149539

REAR SHELF FOR GREEN FIRE GRILLS
– For gas grills: 149508, 149621, 149607, 149614.
– Rear shelf 149539 is half the length of a Green Fire 4-burner
  grill; install 2 full length shelves.

code	mm
149539	650x298x(H)160

SIDE TABLE FOR GREEN FIRE BARBECUES
– Suitable for: 149508, 149591, 149607, 149614, 149621.

code	mm
149522	480x298x(H)160

932094

GAS HOSE ASSEMBLY GREEN FIRE BARBECUES
– For HENDI Green Fire barbecues 149607 149614 149621 149508
  149591.

code
932094

HENDI

939949

939956

GRID
– Chrome plated grid.
– Suitable for all Green Fire Profi Line barbecues.

code	mm
939949	325x530

FLAME TAMER
– Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.
– Flame tamer made of stainless steel.
– Suitable for all Green Fire Profi Line barbecues.

code	mm
939956	650x530

152805

152904

152706

LAVA ROCKS - FINE
– Suitable for various types of gas barbecues.
– Fine, relatively small rocks.

code	-	weight (kg)
152706	box	3

LAVA ROCKS - COARSE
– Suitable for various types of gas barbecues.
– Coarse, relatively large rocks.

code	-	weight (kg)
152904	bag	9
152805	box	5

HENDI

GAS BARBECUE 'EUROPA'

– The Europa 3 has excellent cooking properties. The high temperature sears meat evenly and quickly, reducing adhesion to the grid even when the grid hasn't been greased.
– The three, separately adjustable, lengthwise burners have thermocouple security and electronic ignition.
– The Europa 3 has a completely black epoxy coated frame with four wheels, two of which are caster wheels, and a secure gas bottle holder.
– Grease which is drained from meat during cooking is led through a special channel to a grease collector.
– Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
– The Europa 3 is supplied complete with lava rocks and a roasting pan.
– Griddle surface: 1100 x 500 mm.

code	kW[HS]	mm
700051	21.6	1260x580x(H)900

700051

GAS BARBECUE ATLANTA

– The Atlanta has excellent cooking properties due to the optimal heat distribution and hot air circulation inside the burner enclosure. The high temperature sears meat evenly and quickly, reducing adhesion to the grid even when the grid hasn't been greased.
– The 3 separately adjustable transverse burners have thermocouple security and electronic ignition.
– The burner assembly is made entirely of stainless steel and the grids are removable for easy cleaning.
– The three burners also allow the surface to be divided in separate heat zones for simultaneous cooking of meat, vegetables & fish.
– The Atlanta has a completely black epoxy coated frame with four caster wheels and a secure gas bottle holder.
– Thanks to the deep gas bottle holder you can place the gas bottle safely under the barbecue.
– Griddle surface: 1100 x 500 mm.

code	kW[HS]	mm
700105	13	1285x770x(H)917

700105

170045

170328

170120

BARBECUE SKEWERS

code	packed per	mm
170045	24	(L)210

BARBECUE SKEWERS

code	packed per	mm
170120	6	(L)250
170328	6	(L)350

18/0
stainless steel

HENDI

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

700044

XENON PRO

- This stainless steel power grill with folding base is easy to move thanks to its wheels and can be flat-packed into a compact unit during transport.
- The burner develops a high temperature in
- the windproof unit and therefore this barbecue is suitable for high volume production.
- The unit itself is easy to clean thanks to these high temperatures.
- The grill is fitted with a thermocouple and electronic ignition, gas hose and pressure regulator are included.
- Suitable for propane gas.
- Grid surface area 860x260 mm (2 grids of 430x260 mm).
- Folding and mobile base.
- Gas hose, electronic ignition and pressure regulator included.
- Consumption 536 g/h.

code	kW[HS]	mm
148105	7.5	1120x410x(H)900

148105

GAS HOSE ASSEMBLY XENON PRO & FIESTA BARBECUES

- For HENDI Xenon Pro 148105.
- For HENDI Fiesta 600 146002 & Fiesta 800 146804.

code
152171

152171

HENDI

FIESTA

146002

Burner unit can be
removed for easy cleaning

146804

FIESTA 600

– Stainless steel base and sheet steel paella pan Ø 600 mm.
– Includes gas hose, electronic ignition and pressure regulator.
– With thermocouple and a round burner.
– Burner unit can be removed for easy cleaning.
– The space underneath is suitable for gas cylinders of 5 or 6 kg.
– Suitable for propane gas, consumption 334 g/h.

code	kW[HS]	mm
146002	4.8	600x600x(H)870

FIESTA 800

– Stainless steel base and sheet steel paella pan Ø 800 mm.
– Includes gas hose, electronic ignition and pressure regulator.
– With thermocouple and a round burner.
– Burner unit can be removed for easy cleaning.
– The space underneath is suitable for gas cylinders of 5 or 11 kg.
– Suitable for propane gas, consumption 489 g/h.

code	kW[HS]	mm
146804	7	800x800x(H)900
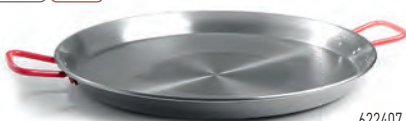
gas only | wash

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
622308		ø460x(H)40
622407	146002	ø600x(H)40
622605	146804	ø800x(H)50

BARBECUE APRON

– Canvas 280 g/m².
– Flame retardant coating.

code	mm
556696	810x660

556696

HENDI

GRILL-MASTER PRO GAS GRILLS

– Available in 2 versions: freestanding or countertop.
– 2 independent gas burners with a piezo ignition.
– 2 flame tamers made of stainless steel AISI 430.
– 2 chromed steel grids measuring 470x320 mm.
– A large drip tray which also helps to retain heat within the housing.
– Copper valves with an automatic gas shut-off system -
– stops the flow of gas when the flame is extinguished.
– Gas hose with a pressure regulator included.
– Suitable for propane and butane gas.

NEW

18/10 stainless steel | Cr chrome plated | outdoor

148822

148808

ROAST-MASTER PRO BLACK
– Housing made of stainless steel AISI 430 finished with black enamel.
– Front and 4 legs made of stainless steel AISI 201 finished with black powder coating.

code	kW[HS]	mm
148822	11.6	790x560x(H)900

ROAST-MASTER PRO GAS BARBECUE
– Housing made of stainless steel AISI 430.
– 4 legs made of stainless steel AISI 201.

code	kW[HS]	mm
148808	11.6	790x560x(H)900

HENDI

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

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

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

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

HENDI

154878

154540

ROAST-MASTER MAXI
– With chrome plated grid and heavy duty flame tamer.
– Frame and flame tamer made of 18/0 stainless steel.
– Electronic ignition and thermocouple.
– Gas hose and pressure regulator included.
– Suitable for propane or butane gas.
– Consumption 0,430 m³/h.

code	kW[HS]	mm
154878	11	650x540x(H)840

ROAST-MASTER MAXI 50 50
– 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 0,430 m³/h.

code	kW[HS]	mm
154540	11.6	650x540x(H)840

154908

GRILL-MASTER QUATTRO
– Fully stainless steel frame with 2 dripping trays.
– Suitable for propane and butane gas and fitted with 4 burners which can be regulated independently.
– Supplied with 2 nickel-plated grids and 1 enamelled griddle (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

HENDI

144923

154656

PROTECTIVE COVER
– Made of UV-resistant PEVA.

code	-	mm
144923	Grill- / Roast- Master Maxi 154717 & 154878	720x560x(H)360

ENAMELLED FRYING PAN
– Inner dimensions: 590x480 mm.

code	mm
154656	590x480x(H)55

Cr chrome plated | 18/0 stainless steel | outdoor

155028

154885

GRID FOR ROAST MASTER 50/50
– Made from chrome plated steel.

code	mm
155028	477x300
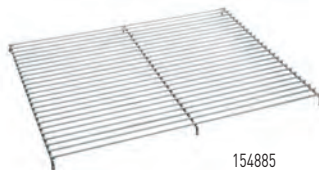
TOP GRID FOR ROAST-MASTER
– For HENDI Roast-master barbecues 154878.

code
154885

154632

GRID FOR GRILL MASTER
– For HENDI Grill-master barbecues 154717 154878 154908.

code
154632

HENDI

154632

GRID FOR GRILL MASTER
– For HENDI Grill-master barbecues 154717 154878 154908.

code
154632
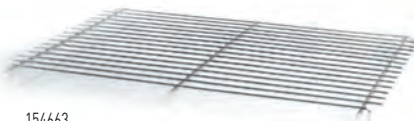
154663

GRID FOR GRILL-MASTER MINI
– Grid made from stainless steel for HENDI Grill-Master Mini 154700

code	mm
154663	540x340

148723

TOP GRID FOR XANTOS BARBECUE
– For HENDI Xantos barbecue 148624

code
148723

154687

BAKING TRAY ENAMELLED FOR BAKE & GRILL-MASTER MINI
– For HENDI Bake- & Grill-master mini barbecues 154601 154700.

code
154687

145753

GAS HOSE ASSEMBLY BAKE-, GRILL- & ROAST-MASTER
– For HENDI Bake-, Grill- & Roast-master barbecues 154908 154502 154601 154618 154700 154717.

code
145753

152157

PRESSURE REGULATOR 50 MBAR FOR GAS BARBECUE PROPANE/BUTANE
– For HENDI gas barbecues & Hokkers.

code
152157

152188

PRESSURE REGULATOR 37 MBAR
– Pressure regulator 37 mBar uni with pillar and hose clamp.
– For use with barbecues and patio heaters.

code
152188

145678

RUBBER SEAL FOR PRESSURE REGULATOR

code
145678

HENDI

S.S. stainless steel outdoor

XANTOS GAS GRILL
– This stainless steel power grill has 4 detachable legs which
can be flat-packed into a compact unit for transport.
– The burners develops a high temperature in the windproof
unit and therefore this barbecue is suitable for high volume
production.
– The unit itself is easy to clean thanks to these high
temperatures.
– The two burners can be operated independently.
– Fitted with a thermocouple and electronic ignition, gas hose
and pressure regulator are included.
– Suitable for propane gas.
– Grid surface area 540x540 mm (2 grids of 540x270 mm).

code	kW[HS]	mm
148624	9.5	770x710x(H)870

148624

XANTOS BLACK GAS GRILL
– This stainless steel power grill has 4 detachable legs which
can be flat-packed into a compact unit for transport.
– The burners develops a high temperature in the windproof
unit and therefore this barbecue is suitable for high volume
production.
– The unit itself is easy to clean thanks to these high
temperatures.
– The two burners can be operated independently.
– Fitted with a thermocouple and electronic ignition, gas hose
and pressure regulator are included.
– Suitable for propane gas.
– Grid surface area 540x540 mm (2 grids of 540x270 mm).
– The main housing of the burners is enameled in black.
– Front panel and legs powder coated in black.

code	kW[HS]	mm
148631	9.5	770x710x(H)870

148631

HENDI

CHARCOAL BARBECUES
– 18/0 stainless steel with removable stands.

18/0
stainless steel

outdoor

CHARCOAL BARBECUE PATIO
– Fitted with 2 grids of 345x345 mm each.
– Inside dimensions basin: 710x350
  x(H)max110 mm.
– Double bottom for ash collection.

code	mm
150603	770x380x(H)760

150603

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

150801

Cr
chrome plated

TOP GRID FOR CHARCOAL BARBECUES
– Fits HENDI charcoal barbecues 150603 150801.

code
151617
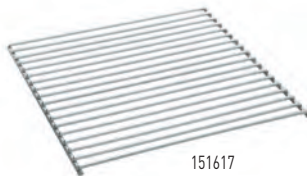
151617

HENDI

BARBECUE 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)

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.

HEAT RESISTANT BARBECUE GLOVES - 2 PCS
– Heat resistant up to 250°C for 15 seconds.
– Comfortable fit.

code	packed per	mm
556634	2	(L)300

556634

HEAT RESISTANT LEATHER BARBECUE GLOVES - 2 PCS
– Heat resistant up to 250°C for 10 seconds.
– Made from cow leather.
– Extra long to protect the forearm.

code	packed per	mm
556689	2	(L)460

556689

HEAT RESISTANT LEATHER BARBECUE MITTS - 2 PCS
– Heat resistant up to 250°C for 10 seconds.
– Made from cow leather.
– Extra long to protect the forearm.

code	packed per	mm
556658	2	(L)460

556658

HENDI

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
525531	3	(L)230

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

WIRE BRUSH
– Polypropylene with 8 rows of 8 stainless steel wire bristles.
– With steel scraper and long handle.

code	mm
525548	70x310x(H)85

WIRE BRUSH Y-SHAPED
– Stainless steel wires, with comfortable handle fitted with a loop.

code	mm
525425	310x170
525432	520x170

WIRE BRUSH
– Comfortable black plastic handle with steel bristles.

code	mm
525562	150x55

WIRE BRUSH
– Polypropylene with 8 rows of 9 stainless steel wire bristles.
– Steel scraper for grids.

code	mm
525418	70x200x(H)80

WIRE BRUSH - 2 PCS
– Wood with 4 rows of 14 steel wire bristles.

code	packed per	mm
525517	2	(L)290

GRIDDLE SCRAPER

code	mm
855201	100x320

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LEGEND OF THE ICONS USED IN THIS CATALOGUE

Energy saving product	Food Contact compliant	HDPE High density polyethylene
HACCP compliant	Not Food Contact compliant	LDPE Low density polyethylene
NEW New product	Cooling	PP Polypropylene
For indoor and outdoor use	Self-assembly	EPC Expanded Polypropylene
For indoor use only	Temperature resistance	PC Polycarbonate
For outdoor use only	Temperature resistance range	ABS ABS plastic
Suitable for gas stoves	Al Aluminium	POM POM plastic
Suitable for gas stoves only	Al Aluminium casting	PA Polyamide
Suitable for electric stoves	S.S. Stainless steel	SAN SAN plastic
Suitable for ceramic stoves	18/0 Stainless steel 18/0	PBT Hard polymer heat resistant
Suitable for induction stoves	18/8 Stainless steel 18/8	SIL Silicone
Not suitable for induction stoves	18/10 Stainless steel 18/10	PMMA Plexiglas
Microwave proof	German Steel X50CrMoV15 German steel X50CrMoV15	BPA BPA free – no Bisphenol A
Not microwave proof	Fe Carbon steel	FG Fiberglass
Diswasher proof	Sn Tin plated	M Melamine
Not diswasher proof	Cr Chrome plated	Porcelain
Suitable for use in ovens	Ni Nickel plated	Non slip
Stackable	PE Polyethylene	Magnetic

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