



HENDI

Tools for Chefs | 2020



POTS & PANS



GN CONTAINERS



KITCHEN TOOLS



CREAM
WHIPPERS
& PASTRY



FOOD
PROCESSING



THERMAL
PROCESSING



PIZZA, PASTA
& KEBAB



CONVECTION
OVENS



COOLING



TRANSPORT
& FURNITURE



HYGIENE



BAR & COLD
DRINKS



HOT DRINKS



TABLEWARE



BUFFET
PRODUCTS



BARBECUES
& HEATERS





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Tools for Chefs

Catalogue 2020





On the cover: Martijn Stoker & Stephanie Wennekes of Restaurant Céline.

Fresh mix of ambition, entrepreneurial spirit

Fort Jutphaas near Nieuwegein is where Martijn Stoker and Stephanie Wennekes recently opened their new restaurant Céline. With the aid of a successful crowdfunding campaign they were able to finally make their long-time dream into reality.

Well hidden behind the greenery, just outside the city Utrecht, lies a robust brick fortress among the ramparts. This is the very special and original location which Martijn and Stephanie have set their minds on.

Ambition

Owning their own restaurant has been a dream of this couple for ages, they've been searching for a suitable location in the middle of the Netherlands for several years. Fort Jutphaas was in use by a wine trading business until recently and it required a significant investment to be transformed into a tasteful and luxurious fine dining restaurant. The remodelling was funded by the sale of their house combined with a successful crowdfunding campaign. It's safe to conclude these are brave entrepreneurs willing to risk everything in order to achieve their dreams.

In addition to a new kitchen and bar they also applied a new interior design





and creativity bring new life to an old fortress.

which radiates a classy and cozy atmosphere without veering into pompousness. This creates a beautiful contrast with the tough old fortress from 1820, a national monument which was once a bastion in the Nieuwe Hollandse Waterlinie, a line of defences once built to protect Amsterdam.

"We ourselves find the contrast between a tough monumental building and a refined restaurant very attractive. The beauty of having our own business is that we can do everything exactly in our own style and to suit our own taste." Martijn says gleefully.

The culinary career of these two entrepreneurs is impressive. Martijn (30) started as a young student at restaurant De Lindenhof in Giethoorn with chef Martin Kruithof. This is where he learned to work hard and cook by taste. He then proceeded to refine his techniques at De Librije and De Groene Lantaarn, as well as honing his leadership and managerial skills

in the function of Executive Chef at De Jaarbeurs and Nijenrode. Stephanie (28) previously worked at Kaatje bij de Sluis and was Maitre-Sommelier at Restaurant Kasteel Heemstede. Way back in 2010 she was staging at De Librije, the three-star restaurant owned by Jonnie and Thérèse Boer, when sparks flew between the charming hostess and the young chef. From that day forward they have become an inseparable hospitality couple and they've since been joined by their son Borre (3).

They knew from day one that they wanted to start their own business. Martijn: "We complement each other very well. I tend to be headstrong in the pursuit of my own style, while Stephanie has a trained eye for hospitality and detail. The perfect combination for our new restaurant. We want our restaurant to be accessible to everyone without breaking their banks. At the same time, we certainly have the ambition to work at a level

which can earn us a Michelin star, but that's not a goal in and of itself."

"We were looking for a personal and elegant name for our restaurant. Céline means 'delicious' or 'divine' in French, which is exactly what we pursue with the food and wine which we serve. Also, it's my middle name", Stephanie adds with a wink.

Martijn and his team have a cooking style which can be fairly summarized as a mix between French and Scandinavian: flavourful and with a refined presentation focused on the main ingredient, but he doesn't like to pin himself down. The Hendi catalogue is constantly open in the kitchen. Martijn: "We frequently use many of the useful tools and equipment which Hendi can provide. This makes me very happy, because it makes our job even more fun and creative."

Restaurant Céline, Fort Jutphaas, Nieuwegein, The Netherlands.



Hendi Tools for Chefs is the supplier of cooking equipment, kitchen tools, cutlery, serving and buffet items for the hospitality industry. Since its foundation in 1934, Hendi has grown into an international company with offices in the Netherlands, Austria, Poland, Romania, United Kingdom, Greece, Italy and Hong Kong.

Our core activities are the development, production, sale and distribution of a wide range of catering supplies and kitchen equipment.

We stand for:

- Wide range
- Affordable quality
- Customer-oriented service
- Delivery from stock
- Knowledge of user requirements

Our products are sold exclusively through dealers, wholesalers and catering equipment webshops.

Product development

As a supplier of non-food catering products, we continuously develop innovative products and solutions that are tailored to the wishes and quality requirements of the end-users. Aspects such as 'more efficient', 'more hygienic' and 'affordable quality' play a major role in this. Even after the introduction of products, Hendi will continue to work on improvements according to feedback from the market.

Short delivery times

Thanks to our warehouses in The Netherlands, Poland, Austria, Romania, Greece and the United Kingdom we're able to deliver almost every product from our catalogue from stock; this in turn allows us to guarantee short delivery times for those products.

Robert Bronwasser & Hendi team up:

'Design must

Hendi teamed up with Dutch industrial designer Robert Bronwasser to reimagine some of the classic products and update some elements to make our products the best Tools for Chefs. For over a year Robert, his team and Hendi have been working on this massive project.



design by
Robert Bronwasser



be functional and bring a smile!’

Robert Bronwasser is a renowned Dutch industrial designer who has worked for recognisable brands. Most notable are Heineken and Lipton. His designs have won numerous awards.

Design with a smile!

Robert started with analysing our products and how they met the needs of the users. His findings were clear, ‘Chefs want control over their tools, they want to be able to see what setting a machine has from the other side of the kitchen. They prefer manual buttons over digital and it must be usable with wet hands. They also like design but it should always be functional.’

With this in mind Robert presented his first sketches and models. The freshness and de-

cisiveness in the design immediately grabbed the attention. The knob, our most recognisable element, was toned down with a textured surface for extra grip and a highly visible green line, so it’s always clear how appliances are set.

Next to the knobs and grips Robert worked on designing a stick blender, chef’s torch and a range of hot drink boilers and percolators. The results exceeded the expectations again. Especially the range of boilers and percolators don’t look out of place on a buffet. With the sleek design, matt black finish and a clever mix of stainless steel and plastic a timeless classic is created.

Curious about these unique products, please take a look at pages: 123, 129, 314, 320.



Watch movie





HENDI

Tools for Chefs

■ Hendi BV

Steenoven 21, 3911 TX Rhenen
The Netherlands
T: +31 317 68 10 40
F: +31 317 68 10 45
info@hendi.eu, www.hendi.eu

■ Hendi Polska Sp. z o.o.

ul. Magazynowa 5, 62-023 Gądk
Poland
T: +48 61 658 70 00
F: +48 61 658 70 01
info@hendi.pl, www.hendi.pl

■ Hendi Food Service Equipment GmbH

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

■ Hendi UK Ltd.

Central Barn, Hornby Road
Lancaster, LA2 9JX
United Kingdom
T: +44 333 0143200
sales@hendi.co.uk, www.hendi.co.uk

■ Hendi Food Service Equipment Romania S.R.L.

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

■ PKS Hendi South East Europe SA

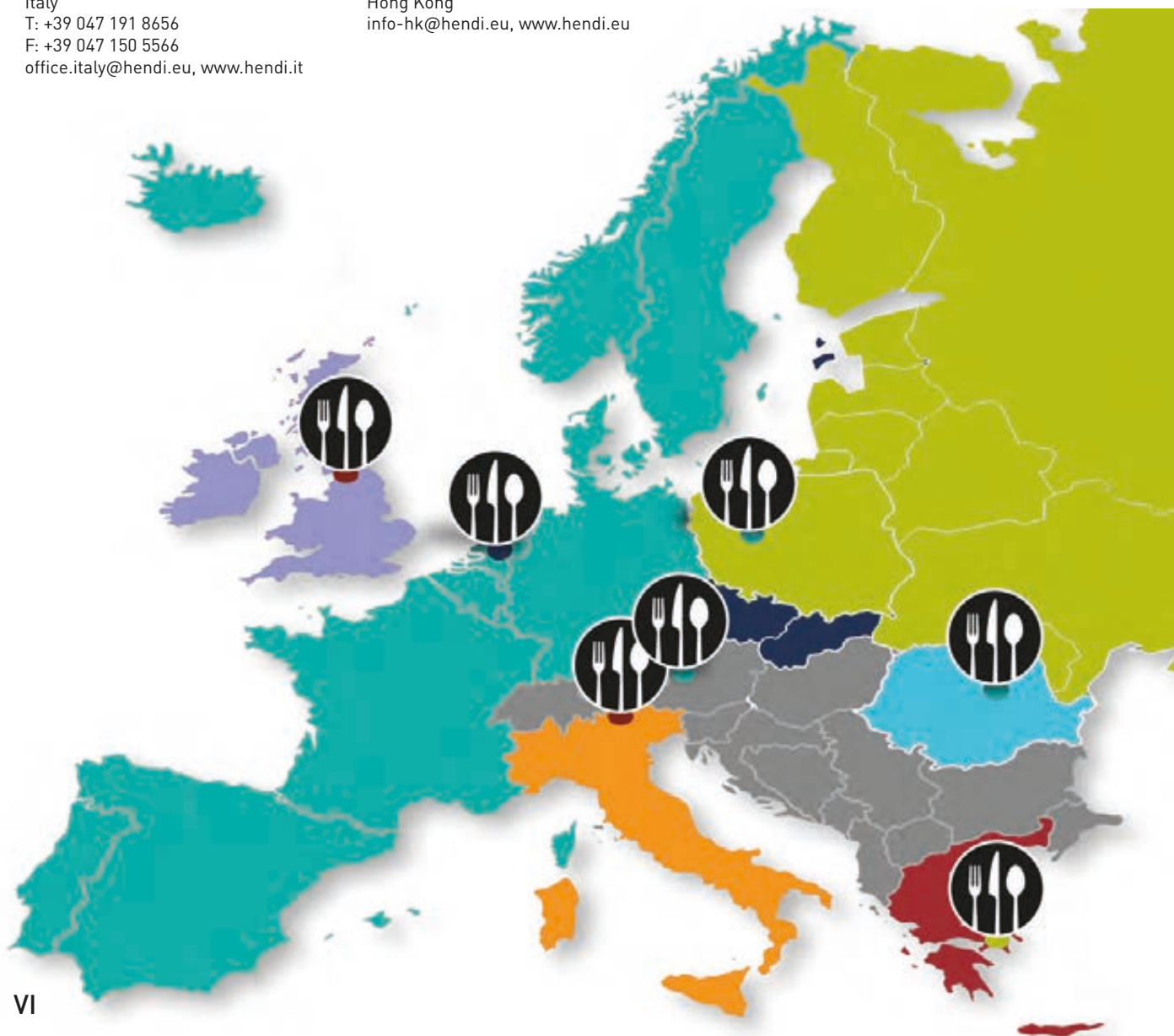
5 Metsovou Str.
18346 Moschato, Athens
Greece
T: +30 210 483 97 00
F: +30 210 483 97 10
office.greece@hendi.eu, www.hendi.eu

■ Hendi Italia S.R.L.

Via Galileo Galilei 37/A
39100 Bolzano (BZ)
Italy
T: +39 047 191 8656
F: +39 047 150 5566
office.italy@hendi.eu, www.hendi.it

■ Hendi HK Ltd.

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





POTS & PANS



GN CONTAINERS



KITCHEN TOOLS



CREAM WHIPPERS & PASTRY



FOOD PROCESSING



THERMAL PROCESSING



PIZZA, PASTA & KEBAB



CONVECTION OVENS



COOLING



TRANSPORT & FURNITURE



HYGIENE



BAR & COLD DRINKS



HOT DRINKS



TABLEWARE

















BUFFET PRODUCTS



BARBECUES & HEATERS



Selection of new products for 2020

POTS & PANS Frying pan page 15 	POTS & PANS Asparagus steamer set XL page 17 	POTS & PANS Bain-marie pan page 17 
GN CONTAINERS Gastronorm container 2/1 page 22 	KITCHEN TOOLS Knives carrying case page 56 	KITCHEN TOOLS Oyster glove page 57 
KITCHEN TOOLS Oyster knife long page 57 	KITCHEN TOOLS Safe can opener page 60 	KITCHEN TOOLS Infrared thermometer with probe page 94 
KITCHEN TOOLS Glass dome page 102 	BAKERY & PASTRY Crème-Brûlée burner Concept Line page 123  <div data-bbox="833 1791 931 1888">  design by Robert Brorwässer </div>	FOOD PROCESSING Stick Blender Concept Line page 129  <div data-bbox="1248 1834 1347 1931">  design by Robert Brorwässer </div>

FOOD PROCESSING

Sausage cutter - manual
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THERMAL PROCESSING

Induction cookers Black Line
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THERMAL PROCESSING

Induction cookers Oblique
page 156



THERMAL PROCESSING

iVide circulator stick
page 165



THERMAL PROCESSING

Food dehydrator Kitchen Line
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PIZZA, PASTA & KEBAB

Pizza board with handle
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PIZZA, PASTA & KEBAB

Pizza scoop
page 206



CONVECTION OVENS

Oven gloves leather
page 223



COOLING

Back bar refrigerator double doors 228 l
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COOLING

Four drawer refrigerated counter Profi Line 280 l
page 235



COOLING

Taco holder
page 247
















TRANSPORT & FURNITURE

Serving trolley heavy duty
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Selection of new products for 2020

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NEW!

TABLEWARE

Pizza plates Speciale
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TABLEWARE

Chips bags holder
page 343



TABLEWARE

Deep frying basket miniatures stackable
page 344



TABLEWARE

Menu and cutlery box
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TABLEWARE

Fruit basket angled round black
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TABLEWARE

Vacuum jug
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TABLEWARE

Condiment rack round
page 366



TABLEWARE

Blackboard with stand
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BUFFET PRODUCTS

Chocolate fountain 5 tiers
page 405



BUFFET PRODUCTS

Basket display
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BUFFET PRODUCTS

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BUFFET PRODUCTS

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PAN SERIES PROFI LINE

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

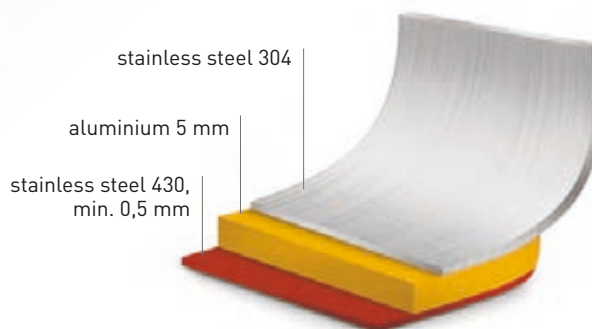


See movie



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





Steam release holes



Handles don't get hot



Sandwich type bottom formed by special impact bonding



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



833506

With extra hook to support while draining

PASTA COOKER BASKET

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

code	liters	mm
833506	1.5	160x160x(H)230





PAN SERIES PROFI LINE



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



SAUCEPAN - WITHOUT LID

– Long hollow handle of stainless steel.

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





830352

830376

SAUTÉ PAN - WITHOUT LID

- Long hollow handle of stainless steel.

code	liters	wall (mm)	mm
830352	0.9	0.7	ø160x(H)60
830376	1.5	0.7	ø200x(H)60



835432

835531

835630

FRYING PAN - WITHOUT LID

- Long hollow handle of stainless steel.

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



835401

835500

835609

**FRYING PAN, WITH NON-STICK COATING
- WITHOUT LID**

- Teflon® Platinum Plus non-stick coating. Long hollow handle of stainless steel. Riveted handle.

code	wall (mm)	mm
835401	0.7	ø240x(H)45
835500	0.7	ø280x(H)50
835609	0.7	ø320x(H)55



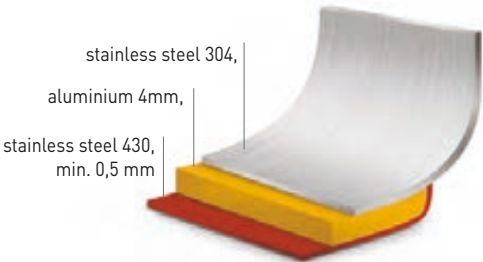
Full range of
the induction cookers
on page 152-161





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.



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	0.6	ø240x(H)200
837405	13.5	0.7	ø280x(H)220
837603	20	0.8	ø320x(H)270



STEW PAN MIDDLE - WITH LID

code	liters	wall (mm)	mm
836101	1.7	0.6	ø160x(H)95
836200	3.5	0.6	ø200x(H)115
836309	5.5	0.6	ø240x(H)135
836408	9	0.7	ø280x(H)155
836507	15	0.8	ø320x(H)190



Encapsulated bottom



Steam release holes



Handles don't get hot



See movie



STEW PAN LOW - WITH LID

code	liters	wall (mm)	mm
836002	1.5	0.6	ø160x(H)75
836019	3	0.6	ø200x(H)95
836026	5	0.6	ø240x(H)115
836033	7.4	0.7	ø280x(H)120
836040	12	0.8	ø320x(H)150

SAUCEPAN - WITHOUT LID

– Long hollow handle of stainless steel.

code	liters	wall (mm)	mm
838105	1.5	0.6	ø160x(H)75
838204	3	0.6	ø200x(H)95
838303	5	0.6	ø240x(H)115



SAUTÉ PAN - WITHOUT LID

– Long hollow handle of stainless steel.

code	liters	wall (mm)	mm
839409	1.6	0.6	ø200x(H)75



FRYING PAN - WITHOUT LID

– Long hollow handle of stainless steel.

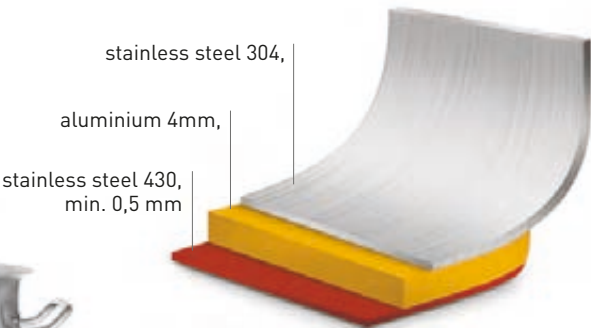
code	wall (mm)	mm
838501	0.6	ø240x(H)45
838600	0.6	ø280x(H)50
838617	0.7	ø320x(H)55





PAN SERIES BUDGET LINE

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



STEW PAN WITH LID

code	liters	wall (mm)	mm
832882	17	0.8	ø280x(H)280
832899	21	0.8	ø300x(H)300
834206	22	0.8	ø320x(H)280
834404	37	0.8	ø360x(H)360
834701	50	0.8	ø400x(H)400
834909	71	1	ø450x(H)450
835104	98	1	ø500x(H)500

STEW PAN MIDDLE - WITH LID

code	liters	wall (mm)	mm
832820	9	0.8	ø250x(H)180
832837	14	0.8	ø300x(H)200
832844	24	0.8	ø360x(H)240
832851	32	0.8	ø400x(H)260

Sandwich type bottom



Riveted handle



Handles don't get hot



PAN SERIES ALUMINIUM PROFI LINE

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



STEW PAN - WITH LID

code	liters	mm
611104	5.5	ø205x(H)180
611302	9.5	ø240x(H)210
611401	10	ø250x(H)235
611500	15.5	ø280x(H)250
611609	19	ø300x(H)280
611708	23	ø325x(H)285
612002	27.5	ø335x(H)330
612101	33.5	ø355x(H)340
612200	38.5	ø375x(H)360
612309	45	ø400x(H)360
612408	64.5	ø460x(H)415
612507	88	ø520x(H)445

611500



BOMBE PAN - WITH LID

– With rounded bottom

code	liters	mm
610107	13	ø320x(H)180
610206	18	ø360x(H)200
610305	26	ø400x(H)220

610206



SAUCEPAN - WITHOUT LID

code	liters	mm
613009	1	ø160x(H)80
613108	1.5	ø180x(H)90
613207	2.5	ø200x(H)100

613009



Ideal for cooking pasta,
rice and dumplings



619100

RICE STEAMER BASKET - PERFORATED

code	-	liters	mm
619100	611708	21	ø320x (H)270
619209	612101	29	ø360x (H)290
619308	612309	41	ø400x (H)330



613603

DUMPLINGS, RICE AND PASTA STEAMER – WITH BASKET AND LID

– Perforated basket.

code	liters	mm
613603	23	ø325x(H)370
613702	33.5	ø355x(H)405
613801	45	ø400x(H)445



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 Whitford® Xylan non-stick coating has a high temperature resistance (up to 250°C). Adhesion of the non-stick coating is improved by a layer of titanium between the aluminium and the coating. This double-layer procedure improves the service life of the coating and provides additional scratch-resistance.
- Very easy to clean after use.



INDUCTION FRYING PAN

code	bottom (mm)	mm
629154	ø180	ø240x (H)50
629253	ø220	ø280x (H)55
629345	ø260	ø320x (H)60



629154

629253

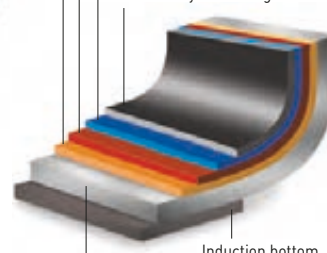
629345

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

Titanium coating: for anti-scratch & anti-abrasion

Mid coating: Whitford® Xylan non-stick

Top coating: Reinforcement of non stick layer and brighten surface



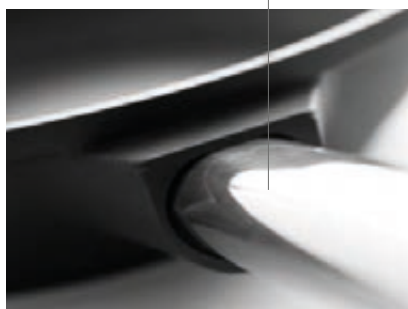
Aluminium pan base

Induction bottom

Full range of the induction cookers on page 152-161

With strong stainless steel handle

Induction bottom



GRIDDLE FOR INDUCTION COOKERS

- Suitable for use on induction stoves.
- Made of die cast aluminum with Teflon® non-stick coating.

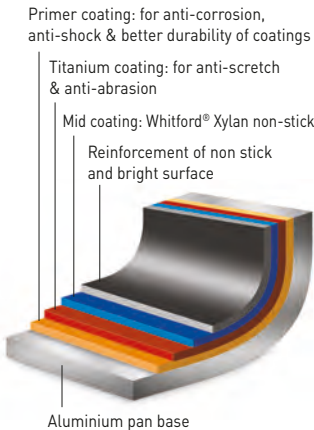
code	mm
629130	390x260x(H)35



629130

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.



FRYING PAN

code	bottom (mm)	mm
629109	ø 180	ø240x (H)55
629208	ø 220	ø280x (H)55
629307	ø 260	ø320x (H)55
629352	ø 300	ø360x (H)55
629390	ø 340	ø400x (H)55

NEW!



WOK

code	bottom (mm)	mm
839010	ø 157	ø320x (H)100



SAUTÉ PAN

code	bottom (mm)	mm
629505	ø 225	ø280x (H)85



GRILL PAN - RIDGED SURFACE

code	bottom (mm)	mm
629802	ø 220	280x280x(H)55



FISH FRYING PAN - OVAL

code	bottom (mm)	mm
629604	ø 175	400x275x(H)35



CRÊPES PAN

code	bottom (mm)	mm
629413	ø 260	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.



FRYING PAN

code	wall (mm)	bottom (mm)	mm
627600	4	140	ø200x(H)40
627617	4	180	ø240x(H)42
627624	4	220	ø280x(H)50
627631	4	260	ø320x(H)50
627648	4	280	ø360x(H)50
627655	4	300	ø390x(H)50
627662	4	200	ø260x(H)45



627747

WOK PAN

code	wall (mm)	bottom (mm)	mm
627730	4	210	ø280x(H)75
627747	4	210	ø320x(H)100



CRÊPES PAN

code	wall (mm)	bottom (mm)	mm
627679	4	240	ø280x(H)25
627686	4	280	ø320x(H)20

FISH FRYING PAN - OVAL

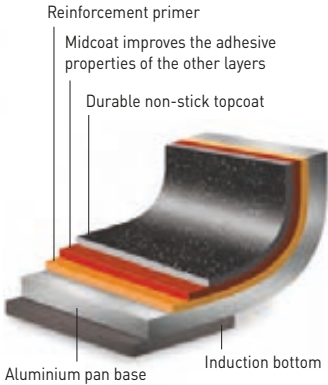
code	wall (mm)	bottom (mm)	mm
627716	4	185	280x400x(H)55

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.



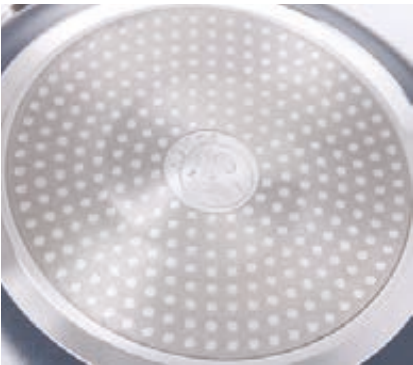
Full range of the induction cookers on page 152-161



FRYING PANS

code	wall (mm)	bottom (mm)	mm
621103	4	140	ø200x(H)44
621110	4	180	ø240x(H)50
621127	4	200	ø260x(H)52
621134	4	220	ø280x(H)52
621158	4	260	ø320x(H)60

Induction bottom



Insulated handle



Very hard non-stick coating





FRYING PANS CLASSIC STEEL

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



FRYING PAN

code	wall (mm)	bottom (mm)	mm
628591	3	150	ø200x(H)45
628607	3	190	ø250x(H)50
628614	3	220	ø280x(H)50
628621	3	260	ø320x(H)50
628638	3	180	ø240x(H)45
628706	3	240	ø300x(H)50
628713	3	280	ø370x(H)55



See movie

CRÊPES PAN

code	wall (mm)	mm
628805	2.5	ø230x(H)25

BLINIS FRYING PAN

code	wall (mm)	mm
628850	2.5	ø140x(H)35

BEFORE FIRST USE



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



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



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



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



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



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

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.



SAUCEPAN

- Without lid.

code	liters	wall (mm)	mm
607053	1.5	2.5	ø160x(H)80



607053



607060



FRYING PAN

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



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

WOK 3-PLY - WITHOUT LID

- Fast heating and excellent heat distribution.
- Very durable through high wear resistance.
- Long hollow handle made of stainless steel.
- Flat bottom of Ø 145 mm.

code	mm
839003	ø360x(H)90

839003





508527

ROASTING PAN

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



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



836057



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

FISH POACHER 60CM

– With an insert elevation plate to poach the fish.
– Easy to clean and maintain.

code	mm
836057	674x188x(H)125





NEW!

ASPARAGUS STEAMER SET 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	ø160x(H)280



833100

NEW!

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	330x160x(H)95



833032



GOURMET PAN

- Non-stick coating.
- Perfect for serving scrambled eggs, shrimps and other hot snacks and small dishes.
- Handle made of phenolic resin.

code	packed per	mm
110126	2	ø140x(H)30



110126



PAN SUPPORT ADAPTER

- For placing small pans on large pan supports

code	mm
839997	255x255x(H)25



839997





FRYING PANS PAELLA



622759



622766



622704



622728



622742



622841

622858

622827

622834

622810

ENAMELLED PAELLA PANS

- With 2 handles.
- Enamelled sheet steel.

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

ENAMELLED PAELLA BOWLS

- Deep model.
- Enamelled sheet steel.

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



PAELLA PAN

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

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

MUSSEL & GRAVY PANS



625002



625057



625101



MUSSEL PAN - WITH LID

- Black enamel.
- Flanged stainless steel rim.

code	max. contents in kg.	liters	mm
625002	1.2	2.3	ø190x(H)190
625057	1.6	3	ø210x(H)200
625101	2.4	5	ø225x(H)210



625606



625804



625705



GRAVY PAN - WITH LID

- Black enamel.
- Flanged stainless steel rim.

code	liters	mm
625606	0.8	ø125x(H)145

SOUP & GRAVY PAN - WITH LID

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

code	liters	mm
625705	0.6	ø135x(H)103
625804	0.3	ø120x(H)95

Gastronorm containers



	GASTRONORM CONTAINER PROFI LINE	GASTRONORM CONTAINER KITCHEN LINE	GASTRONORM CONTAINER BUDGET LINE	GASTRONORM CONTAINER TRITAN BPA FREE	GRILAMID GN CONTAINER FOR HIGH TEMPERATURES
SUITABLE FOR:					
Convection ovens	✓	✓	✓		
Bain-marie system	✓	✓	✓		✓
Chafing dishes	✓	✓	✓		✓
Refrigerators	✓	✓	✓	✓	✓
Food storage	✓	✓	✓	✓	✓
Dishwasher cleaning	✓	✓	✓	✓	✓
PROPERTIES:					
For use at temperatures	-40°C / 300°C	-40°C / 300°C	-40°C / 300°C	-40° / 90°C	-40°C / 150°C
Stackable	✓	✓	✓	✓	✓
CONSTRUCTION:					
Made of	stainless steel 18/10	stainless steel	stainless steel	tritan	grilamid
Thickness (mm)	0,6-0,8	0,6-0,7	0,6-0,7		2-2,9
Available heights (mm)	20 up to 200	20 up to 200	20 up to 200	65 up to 200	65 up to 150
ACCESSORIES:					
Perforated containers	✓	✓			
Lids	✓	✓	✓	✓	✓
Lids with silicone rim		✓	✓		
Lids with spoon recess	✓	✓			
Dripping tray				✓	
Adaptor bar	✓	✓	✓		
ADDITIONAL INFO:					
Easy to clean	✓	✓	✓	✓	✓
Gastronorm size engraved		✓		✓	✓
With capacity scale				✓	✓
Doesn't absorb odours or flavours	✓	✓	✓	✓	✓
	Compliant with the most strict food contact regulations (for hospitals) • Excellent corrosion resistance (salt & sour resistant) • Reduced radius to ensure maximum content • Very strong and durable	Reinforced corners to add strenght • If treated correctly corrosion resistant	If treated correctly corrosion resistant	Bisphenol A Free • High impact resistance, very durable • With capacity scale • Cristal clear material	Can be used in bain-marie system and chafing dishes • Stable in cooking water, sterilizable at steam 134°C > 200 cycles • High impact resistance, very durable
MORE ON PAGE:	22-23	24-25	26-27	28	29



**GASTRONORM
CONTAINER
POLYCARBONATE
TRANSPARENT**



**GASTRONORM
CONTAINER
POLYCARBONATE**



**GASTRONORM
CONTAINER
POLYPROPYLENE**



**HACCP
STORAGE
CONTAINER**



**PORCELAIN
CONTAINER**

				✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
-40°C / 110°C	-40°C / 110°C	-40°C / 80°C	-40°C / 80°C	under 600°C
✓	✓	✓	✓	✓
polycarbonate	polycarbonate	polypropylene	polypropylene	porcelain
2-3	2-3			
65 up to 200	65 up to 150	100 up to 200	65 up to 200	20 up to 65
✓	✓	✓	✓	
✓				
✓	✓			✓
✓	✓	✓	✓	
✓	✓	✓	✓	
✓	✓	✓	✓	✓
High impact resistance, very durable	Perfect for presentation	Transparent material	With integrated HACCP label for monitoring of food storage process	Special porcelain type, toughest type available
•	•		•	•
Crystal clear material	High impact resistance, very durable		Transparent material	Thermal shock resistant, can withstand extreme temperature changes
	•		•	•
	Crystal clear material		Coloured lid clips according to HACCP sold separately	High-impact and wear resistance and still relatively light-weight
				•
				Extremely pure and brilliant white
31	32-33	30	34-35	424

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.



height (mm)



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



GASTRONORM CONTAINER 2/1

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



GASTRONORM CONTAINER 1/1

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



GASTRONORM CONTAINER 2/3

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



GASTRONORM CONTAINER 2/4

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



801420



801529



801628

GASTRONORM CONTAINER 1/2

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

GASTRONORM CONTAINER 1/3

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

GASTRONORM CONTAINER 1/4

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



801727



801826



802236

GASTRONORM CONTAINER 1/6

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

GASTRONORM CONTAINER 1/9

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

GASTRONORM CONTAINER 1/1 PERFORATED

code	liters	thickness (mm)	height (mm)
802168	2.5	0.8	20
802205	28	0.8	200
802212	21	0.8	150
802229	14	0.8	100
802236	9	0.8	65
802243	5	0.8	40



802328



802427



802526

GASTRONORM CONTAINER 2/3 PERFORATED

code	liters	thickness (mm)	height (mm)
802328	9	0.7	100
802335	5.5	0.7	65
802342	3	0.7	40

GASTRONORM CONTAINER 1/2 PERFORATED

code	liters	thickness (mm)	height (mm)
802427	6.5	0.7	100
802434	4	0.7	65
802441	2	0.7	40

GASTRONORM CONTAINER 1/3 PERFORATED

code	liters	thickness (mm)	height (mm)
802502	7.8	0.7	200
802519	5.7	0.7	150
802526	4	0.7	100
802533	2.5	0.7	65
802540	1.2	0.7	40

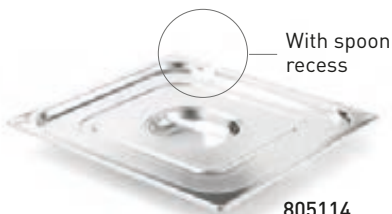


804100

GASTRONORM LID

– Fits on polycarbonate containers

code	thickness (mm)	GN	mm
804100	0.8	GN 1/1	530x325
804117	0.7	GN 2/3	354x325
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
804179	0.8	GN 2/4	530x162

With spoon
recess

805114

GASTRONORM LID WITH SPOON RECESS

– Fits on polycarbonate containers

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

802601

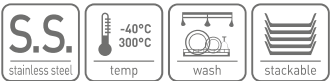
GASTRONORM LID WITH SILICONE RIM

– With silicone rim for airtight sealing. Only suitable for 'Profi-Line' and polycarbonate gastronorm containers. 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

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.



height (mm)



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



806142



806241



806340

GASTRONORM CONTAINER 1/1

code	liters	thickness (mm)	height (mm)
806104	2.6	0.6	20
806111	5.3	0.6	40
806128	8.6	0.6	65
806135	13.2	0.6	100
806142	19.8	0.7	150
806159	26.4	0.7	200

GASTRONORM CONTAINER 2/3

code	liters	thickness (mm)	height (mm)
806203	1.5	0.6	20
806210	3	0.6	40
806227	5	0.6	65
806234	7.7	0.6	100
806241	11.6	0.7	150
806258	15.5	0.7	200

GASTRONORM CONTAINER 1/2

code	liters	thickness (mm)	height (mm)
806302	1.1	0.6	20
806319	2.2	0.6	40
806326	3.6	0.6	65
806333	5.6	0.6	100
806340	8.4	0.7	150
806357	11.2	0.7	200



806449

GASTRONORM CONTAINER 1/3

code	liters	thickness (mm)	height (mm)
806401	0.6	0.6	20
806418	1.3	0.6	40
806425	2.2	0.6	65
806432	3.4	0.6	100
806449	5.1	0.7	150
806456	6.8	0.7	200



806548

GASTRONORM CONTAINER 1/4

code	liters	thickness (mm)	height (mm)
806524	1.8	0.6	65
806531	2.7	0.6	100
806548	4.1	0.7	150
806555	5.5	0.7	200



806647

GASTRONORM CONTAINER 1/6

code	liters	thickness (mm)	height (mm)
806623	1	0.6	65
806630	1.6	0.6	100
806647	2.4	0.7	150
806654	3.2	0.7	200



806739

GASTRONORM CONTAINER 1/9

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



808108

808153

ADAPTOR BAR FOR GASTRONORM CONTAINERS

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

code	GN	mm
808108	GN 1/2	325x(H)20
808153	GN 1/1	532x(H)20



806197

GASTRONORM PERFORATED INSERTS

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



807132

GASTRONORM CONTAINER 1/1 PERFORATED

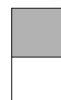
code	liters	thickness (mm)	height (mm)
807118	5.3	0.6	40
807125	8.6	0.6	65
807132	13.2	0.6	100



807224

GASTRONORM CONTAINER 2/3 PERFORATED

code	liters	thickness (mm)	height (mm)
807224	5	0.6	65



807330

GASTRONORM CONTAINER 1/2 PERFORATED

code	liters	thickness (mm)	height (mm)
807323	3.6	0.6	65
807330	5.6	0.6	100



804032

GASTRONORM LID WITH SILICONE RIM

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

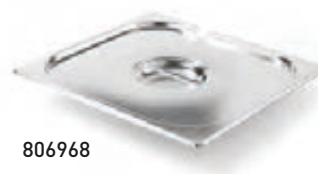
code	thickness (mm)	GN	mm
804001	1	GN 1/1	530x325
804018	0.8	GN 2/3	354x325
804025	0.7	GN 1/2	265x325
804032	0.7	GN 1/3	325x176
804049	0.7	GN 1/4	265x162
804056	0.7	GN 1/6	176x162



806845

GASTRONORM LID

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



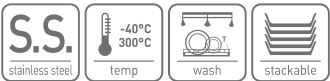
806968

GASTRONORM LID WITH SPOON 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

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.



height (mm)					
20	40	65	100	150	200
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



GASTRONORM CONTAINER 1/1

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

GASTRONORM CONTAINER 2/3

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

GASTRONORM CONTAINER 1/2

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



800430



800539



800638

GASTRONORM CONTAINER 1/3

code	liters	height (mm)
800409	0.6	20
800416	1.5	40
800423	2.5	65
800430	4	100
800447	5.7	150
800454	7.8	200

GASTRONORM CONTAINER 1/4

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

GASTRONORM CONTAINER 1/6

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



800737



800812



804032

GASTRONORM CONTAINER 1/9

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

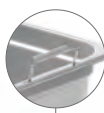
GASTRONORM LID

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

GASTRONORM LID WITH SILICONE RIM

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

code	thickness (mm)	GN	mm
804001	1	GN 1/1	530x325
804018	0.8	GN 2/3	354x325
804025	0.7	GN 1/2	265x325
804032	0.7	GN 1/3	325x176
804049	0.7	GN 1/4	265x162
804056	0.7	GN 1/6	176x162

GASTRONORM CONTAINERS BUDGET LINE WITH HANDLES

817148



817247

GASTRONORM CONTAINER 1/1

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

GASTRONORM CONTAINER 2/3

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



817346



817445

GASTRONORM CONTAINER 1/2

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

GASTRONORM CONTAINER 1/3

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



817810

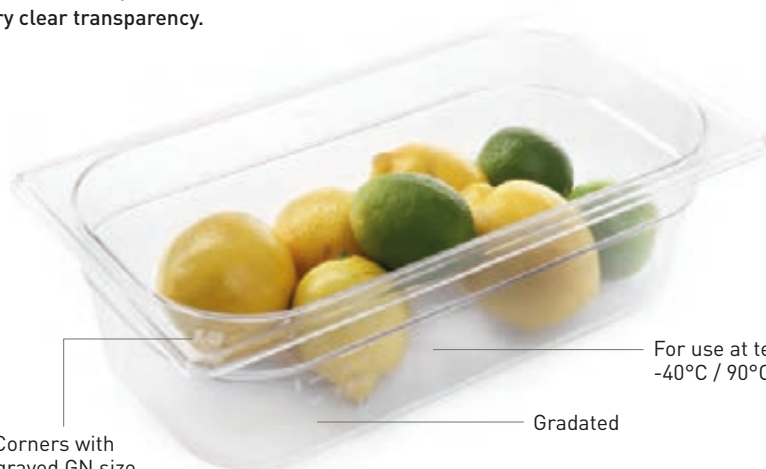
GASTRONORM LID

– With cutout for the handles.

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

GASTRONORM CONTAINERS TRITAN BPA FREE

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



For use at temperatures
-40°C / 90°C

Corners with
engraved GN size



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

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



869154



869215



869314

GASTRONORM CONTAINER 2/1

code	liters	height (mm)
869154	58	200

GASTRONORM CONTAINER 1/1

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

GASTRONORM CONTAINER 1/2

code	liters	height (mm)
869307	12.5	200
869314	9.5	150
869321	6.5	100
869338	4	65



869413



869505



869611

GASTRONORM CONTAINER 1/3

code	liters	height (mm)
869406	7.8	200
869413	5.7	150
869420	4	100
869437	2.5	65

GASTRONORM CONTAINER 1/4

code	liters	height (mm)
869505	5.5	200
869512	4	150
869529	2.8	100
869536	1.8	65

GASTRONORM CONTAINER 1/6

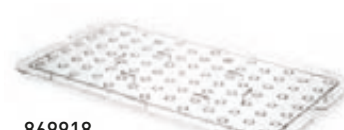
code	liters	height (mm)
869604	3.4	200
869611	2.4	150
869628	1.6	100
869635	1	65



869727



869819



869918

GASTRONORM CONTAINER 1/9

code	liters	height (mm)
869727	1	100
869734	0.6	65

GASTRONORM LID

code	GN	mm
869819	GN 1/1	530x325
869826	GN 1/2	265x325
869833	GN 1/3	325x176
869840	GN 1/4	265x162
869857	GN 1/6	176x162
869864	GN 1/9	176x108
869871	GN 2/1	650x530

DRIPPING TRAY

code	GN	mm
869918	GN 1/1	530x325
869925	GN 1/2	265x325

GASTRONORM CONTAINER HIGH TEMPERATURE RESISTANT

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



Corners with engraved GN size

Gradated

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



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



869260



869369



869475

GASTRONORM CONTAINER 1/1 HIGH TEMPERATURE RESISTANT

code	liters	height (mm)
869260	20	150
869277	13.3	100
869284	9	65

GASTRONORM CONTAINER 1/2 HIGH TEMPERATURE RESISTANT

code	liters	height (mm)
869369	9	150
869376	6.1	100
869383	4	65

GASTRONORM CONTAINER 1/3 HIGH TEMPERATURE RESISTANT

code	liters	height (mm)
869468	5.5	150
869475	3.8	100
869482	2.5	65



869567



869673



869772

GASTRONORM CONTAINER 1/4 HIGH TEMPERATURE RESISTANT

code	liters	height (mm)
869567	3.8	150
869574	2.6	100
869581	1.7	65

GASTRONORM CONTAINER 1/6 HIGH TEMPERATURE RESISTANT

code	liters	height (mm)
869666	2.3	150
869673	1.6	100
869680	1	65

GASTRONORM CONTAINER 1/9 HIGH TEMPERATURE RESISTANT

code	liters	height (mm)
869772	0.9	100
869789	0.6	65



869949

GASTRONORM LID HIGH TEMPERATURE RESISTANT

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

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



GASTRONORM CONTAINERS POLYPROPYLENE

– Doesn't absorb odours or flavours.



For use at temperatures
-40°C / 80°C

Gradated

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



GASTRONORM CONTAINER 1/1

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

GASTRONORM CONTAINER 1/2

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

GASTRONORM CONTAINER 1/3

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



GASTRONORM CONTAINER 1/4

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

GASTRONORM CONTAINER 1/6

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

GASTRONORM CONTAINER 1/9

code	liters	height (mm)
880524	1	100



GASTRONORM LID

– 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

GASTRONORM LIDS AIRTIGHT SEAL

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

code	GN	mm
881804	GN 1/1	530x325
881811	GN 1/2	325x265
881828	GN 1/3	325x176



GASTRONORM CONTAINERS POLYCARBONATE TRANSPARENT

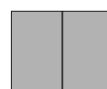
- High quality professional Gastronorm containers made of transparent polycarbonate.
- Doesn't absorb odours or flavours.



For use at temperatures
-40°C / 110°C



NEW!



861196

GASTRONORM CONTAINER 2/1

code	liters	height (mm)
861196	58	200

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



GASTRONORM CONTAINER 1/1

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

GASTRONORM CONTAINER 1/2

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

GASTRONORM CONTAINER 1/3

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



GASTRONORM CONTAINER 1/4

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

GASTRONORM CONTAINER 1/6

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

GASTRONORM CONTAINER 1/9

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

864104

GASTRONORM LID

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

code	GN	mm
864104	GN 1/1	530x325
864128	GN 1/2	265x325
864135	GN 1/3	325x176
864142	GN 1/4	265x162
864159	GN 1/6	176x162
864166	GN 1/9	176x108
864098	GN 2/1	650x530

868522

DRIPPING TRAY

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

GASTRONORM LID WITH SOUS VIDE STICK RECESS

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

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

GASTRONORM CONTAINERS POLYCARBONATE BLACK

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



For use at temperatures
-40°C / 110°C

Graded

GN 1/1

530x325 mm

GN 1/2

325x265 mm

GN 1/3

325x176 mm

GN 1/4

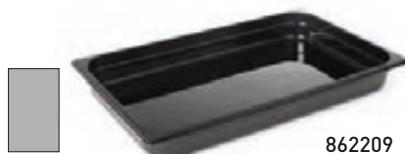
265x162 mm

GN 1/6

176x162 mm

GN 1/9

176x108 mm



862209



862421



862513

GASTRONORM CONTAINER 1/1

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

GASTRONORM CONTAINER 1/2

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

GASTRONORM CONTAINER 1/3

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



862629



862711



862827

GASTRONORM CONTAINER 1/4

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

GASTRONORM CONTAINER 1/6

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

GASTRONORM CONTAINER 1/9

code	liters	height (mm)
862827	1	100



862902

GASTRONORM LID

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



GASTRONORM CONTAINERS POLYCARBONATE WHITE

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



For use at temperatures
-40°C / 110°C

Gradated

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



862285

GASTRONORM CONTAINER 1/1

code	liters	height (mm)
862285	9	65



862476

GASTRONORM CONTAINER 1/2

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



862575

GASTRONORM CONTAINER 1/3

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



862674

GASTRONORM CONTAINER 1/4

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



862773

GASTRONORM CONTAINER 1/6

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



862964

GASTRONORM LID

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

HACCP STORAGE CONTAINERS

- 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.



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



880050

STORAGE CONTAINER GASTRONORM 1/1

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



880159

STORAGE CONTAINER GASTRONORM 1/2

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



880258

STORAGE CONTAINER GASTRONORM 1/3

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



880371

STORAGE CONTAINER GASTRONORM 1/4

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



880456

STORAGE CONTAINER GASTRONORM 1/6

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



880555

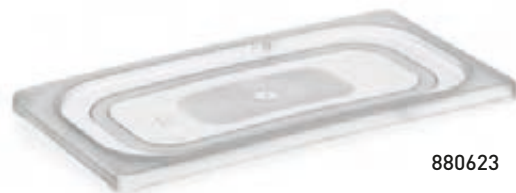
STORAGE CONTAINER GASTRONORM 1/9

code	liters	height (mm)
880555	1	100
880562	0.6	65

GASTRONORM LID

– 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

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



HORECA MARKERS

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

code	packed per
871546	2



871546

FOOD ALLERGY

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



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



STORAGE CONTAINER GASTRONORM 1/1

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

STORAGE CONTAINER GASTRONORM 1/2

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

STORAGE CONTAINER GASTRONORM 1/3

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



STORAGE CONTAINER GASTRONORM 1/4

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

STORAGE CONTAINER GASTRONORM 1/6

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

STORAGE CONTAINER GASTRONORM 1/9

code	liters	height (mm)
880555	1	100
880562	0.6	65



881705

**GASTRONORM LID 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

826164



826065

**CUTTING BOARD HACCP**

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

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

825570



825662

**CUTTING BOARD HACCP**

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

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



880869

LID CLIPS FOR HACCP STORAGE CONTAINERS

– 12 pcs. in blister pack

code	colour	packed per
880869	Purple	12



842775

**COOK'S KNIFE**

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

842270



842171

**UNIVERSAL KNIFE**

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



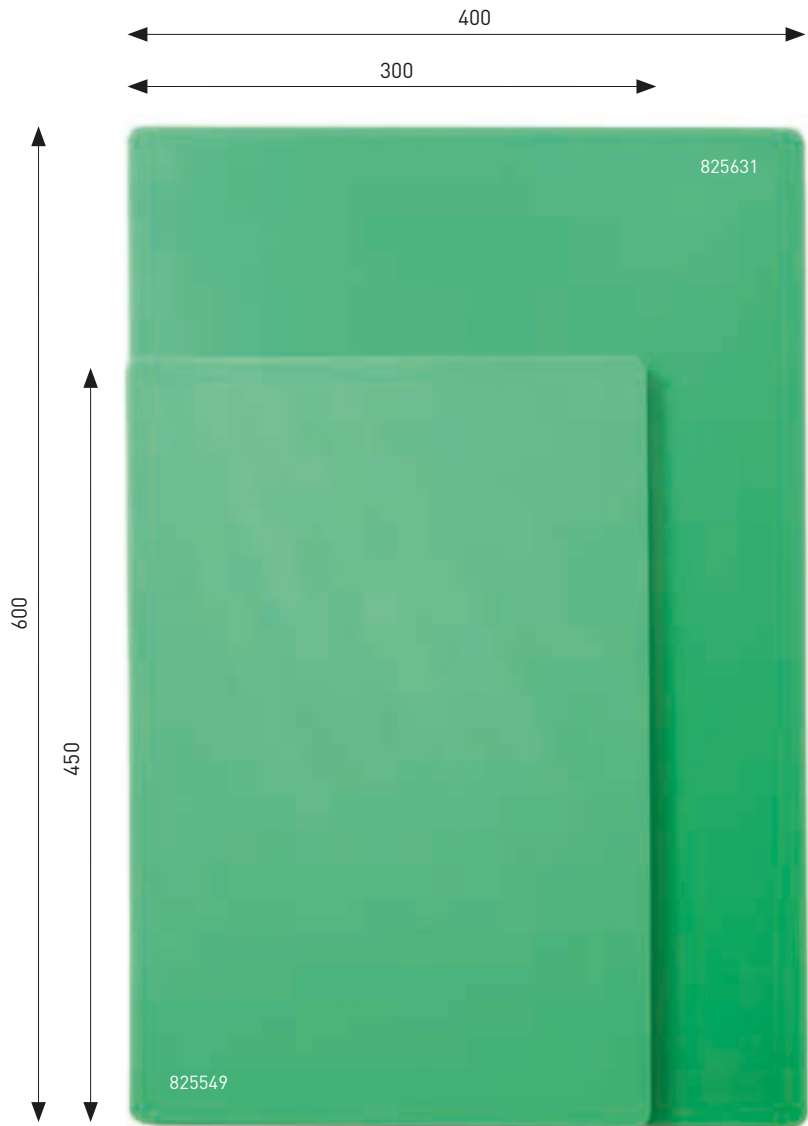
842478

**CARVING KNIFE**

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

CUTTING BOARD HACCP

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



826201








HACCP CUTTING MAT SET - 6 PIECES

- For 6 cutting boards up to 20 mm thick.










code	mm
826201	303x211x(H)205

CUTTING BOARD HACCP 600X400

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

CUTTING BOARD HACCP 450X300

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

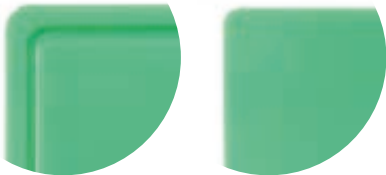
CUTTING BOARD HACCP

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



Side with groove

Smooth side



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	265x325	12
826119	Red	265x325	12
826126	Blue	265x325	12
826133	Green	265x325	12
826140	Brown	265x325	12
826157	Yellow	265x325	12
826164	Purple	265x325	12

Groove to prevent leaking











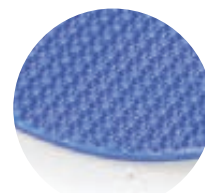
CUTTING BOARD HACCP GASTRONORM 1/1

code	colour	mm	thickness (mm)
826607	 White	530x325	10
826614	 Red	530x325	10
826621	 Blue	530x325	10
826638	 Green	530x325	10
826645	 Brown	530x325	10
826652	 Yellow	530x325	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



Anti-slip surface

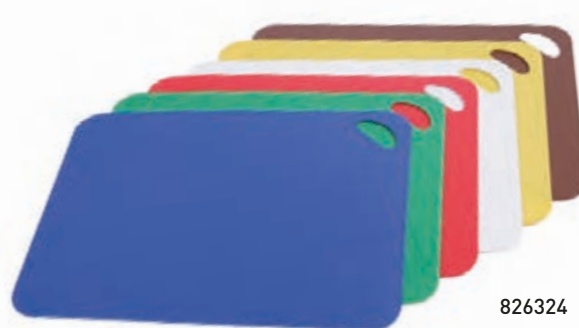


826300

HACCP CUTTING MAT SET - 6 PIECES

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

code	mm	thickness (mm)
826331	300x200	1
826300	380x305	1



826324

HACCP ANTI-SLIP CUTTING MAT SET - 6 PIECES

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

code	mm	thickness (mm)
826324	305x455	2



CUTTING BOARD WITH HANDLE

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

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

826485



826348

CUTTING BOARD WOOD

506912



506905



505205



505007



CUTTING BOARD

- Rubberwood
- With handles

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

CARVING BOARD

- Solid beech wood
- Grooved

code	mm	thickness (mm)
505205	390x230	16

BREAD BOARD

- Solid beech wood

code	mm	thickness (mm)
505007	340x200	14



505502

BAGUETTE BOARD

- Wooden with removable grid

code	mm	thickness (mm)
505502	475x322	20



removable grid
- easy to clean



505106

CUTTING BOARD WITH GRIP

- Solid beech wood

code	mm	thickness (mm)
505106	390x160	13



598047

ANTI-SLIP MAT

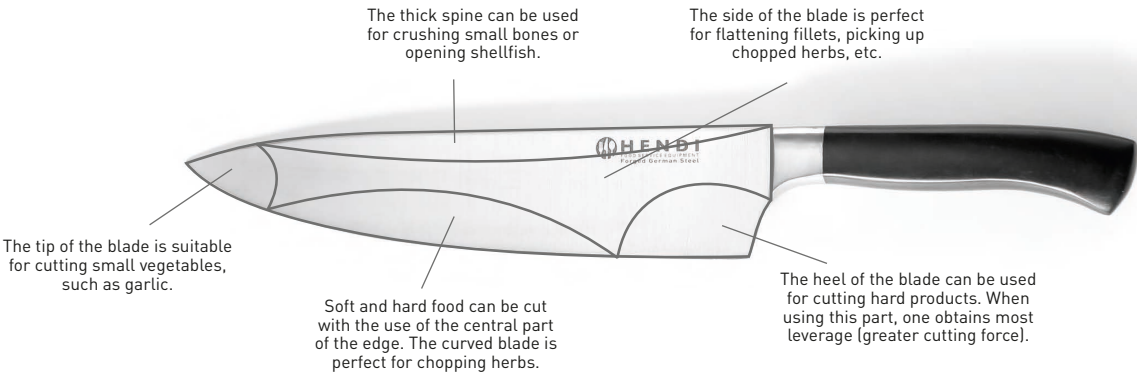
- Multifunctional anti-slip mat.
- Made of PVC foam.
- Easy to cut to size.
- Wash by hand at 40°C.
- Not suitable for direct food contact.

code	mm
598047	1500x300x(H)

KNIVES PROFI LINE



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



COOK'S KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
844205	3.3	250	385
844212	3.3	200	335

COOK'S KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
844205	3.3	250	385
844212	3.3	200	335

UTILITY KNIFE

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



CARVING KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
844311	2.7	250	380



CARVING KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
844304	2.6	200	330



BONING KNIFE

– Flexible

code	thickness (mm)	blade length (mm)	length (mm)
844267	2	150	270



PARING KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
844236	1.9	90	195



KNIFE SHARPENER DIAMOND

– Diamond coating

code	blade length (mm)	length (mm)
844403	310	445



HAM/SALMON KNIFE

– Half flexible

code	thickness (mm)	blade length (mm)	length (mm)
844328	2.6	300	430



BREAD KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
844298	2.4	215	340



BREAD KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
844281	2.4	215	340



CLEAVER

code	thickness (mm)	blade length (mm)	length (mm)
844342	4	170	295



CLEAVER

code	thickness (mm)	blade length (mm)	length (mm)
844335	2.5	170	295



SANTOKU KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
844274	3	180	310

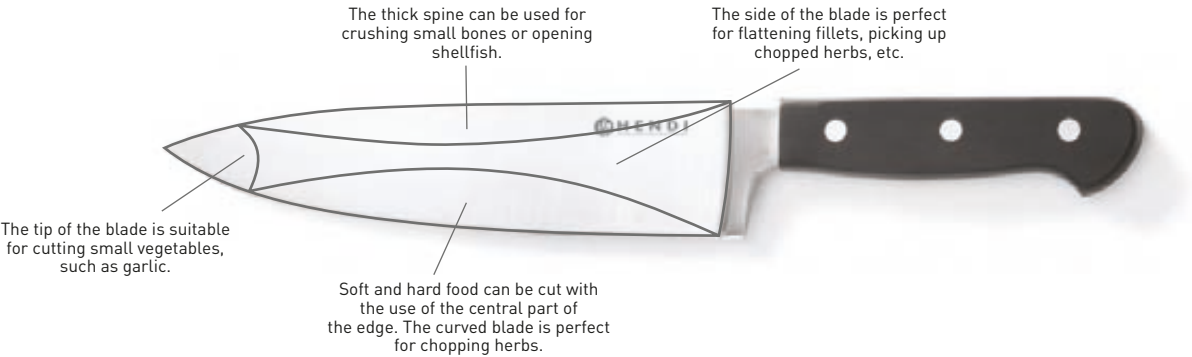


CARVING FORK

code	thickness (mm)	blade length (mm)	length (mm)
844229	9	150	285

KNIVES KITCHEN LINE

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



COOK'S KNIFE

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



COOK'S KNIFE

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



CARVING KNIFE

code	blade length (mm)	length (mm)
781340	200	330



BONING KNIFE

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



BREAD KNIFE

code	blade length (mm)	length (mm)
781333	230	345



KITCHEN KNIFE

code	blade length (mm)	length (mm)
781388	125	240



PARING KNIFE

code	blade length (mm)	length (mm)
781395	90	200



POULTRY SHEARS

code	blade length (mm)	length (mm)
781401	140	250



CARVING FORK

code	blade length (mm)	length (mm)
781364	175	290



CLEAVER

code	blade length (mm)	length (mm)
781302	180	300



HAM/SALMON KNIFE

code	blade length (mm)	length (mm)
781326	215	380



KNIFE SHARPENER

code	blade length (mm)	length (mm)
781418	230	360

KNIFE MAGNET WITH HOOKS – With 2 magnetic strips



code	-	length (mm)
820209	3 hooks	300
820308	5 hooks	450
820407	6 hooks	600



820209



820308



820407



9-PIECE KNIVES SET

- Made of one piece of hard, stainless steel 3CR14
- 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 - Carving fork curved 320 mm
 - 2 - Knife sharpener 340 mm
 - 3 - Santoku knife 336 mm
 - 4 - Cook's knife 370 mm
 - 5 - Cook's knife 330 mm
 - 6 - Carving knife 331 mm
 - 7 - Bread knife 333 mm
 - 8 - Boning knife 285 mm
 - 9 - Paring knife 193 mm
- 10 - Convenient carrying case

code	mm
975770	445x260x(H)65



Convenient carrying case.

JAPANESE KNIVES

- Top end series of drop forged knives
- Made of the high carbon steel alloy X50CrMoV15
- Produced in 50 major manufacturing steps



- Traditional wooden handle
- Each knife is individually packed in a PET presentation blister.
- Limited edition, specially made for Hendi.

KNIFE ,SASHIMI'

code	thickness (mm)	blade length (mm)	length (mm)
845042	4	240	370
845059	4	210	340



845042



845059

KNIFE ,NAKIRI'

code	thickness (mm)	blade length (mm)	length (mm)
845028	4	180	325



845028

KNIFE ,SANTOKU'

code	thickness (mm)	blade length (mm)	length (mm)
845035	2	165	295



845035

BLACK - UNIVERSAL

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



Ergonomic non slip handle

UNIVERSAL KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
842201	1.2	90	190

UNIVERSAL KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
842102	1.2	100	205

CARVING KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
842409	2.5	150	280

COOK'S KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
842607	2.5	180	320

COOK'S KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
842706	2.5	240	385

HAM/SALMON KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
842904	1.7	350	490

BREAD KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
843000	1.5	250	385

BREAD KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
843109	1.5	300	430

BUTCHER'S KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
844427	2.5	200	330

BUTCHER'S KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
844410	2.5	250	380

BONING KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
844441	1.8	150	280

FILLET KNIFE

code	thickness (mm)	blade length (mm)	length (mm)
844434	1.8	150	260

KNIFE SHARPENER

code	blade length (mm)	length (mm)
781418	230	360

Granton indentations for non-stick cutting

BROWN - COOKED MEAT

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



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



Ergonomic non slip handle



Granton indentations for non-stick cutting



RED - RAW MEAT

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

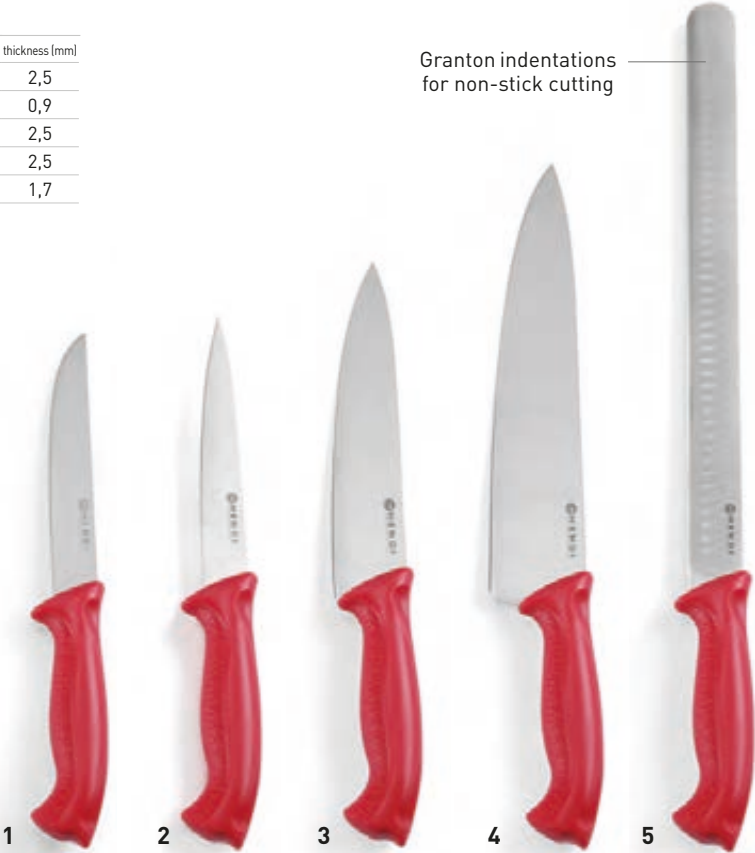
code			blade/knife length (mm)	thickness (mm)
842423	1	Carving knife	150/290	2,5
842522	2	Filleting knife	150/300	0,9
842621	3	Cook's knife	180/320	2,5
842720	4	Cook's knife	240/385	2,5
842928	5	Ham/salmon knife	350/490	1,7



Ergonomic non slip handle



Granton indentations for non-stick cutting



YELLOW - POULTRY

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

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



Ergonomic
non slip handle



1

2

3

BLUE - FISH

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

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



Ergonomic
non slip handle



1

2

3



WHITE - CHEESE & BREAD

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



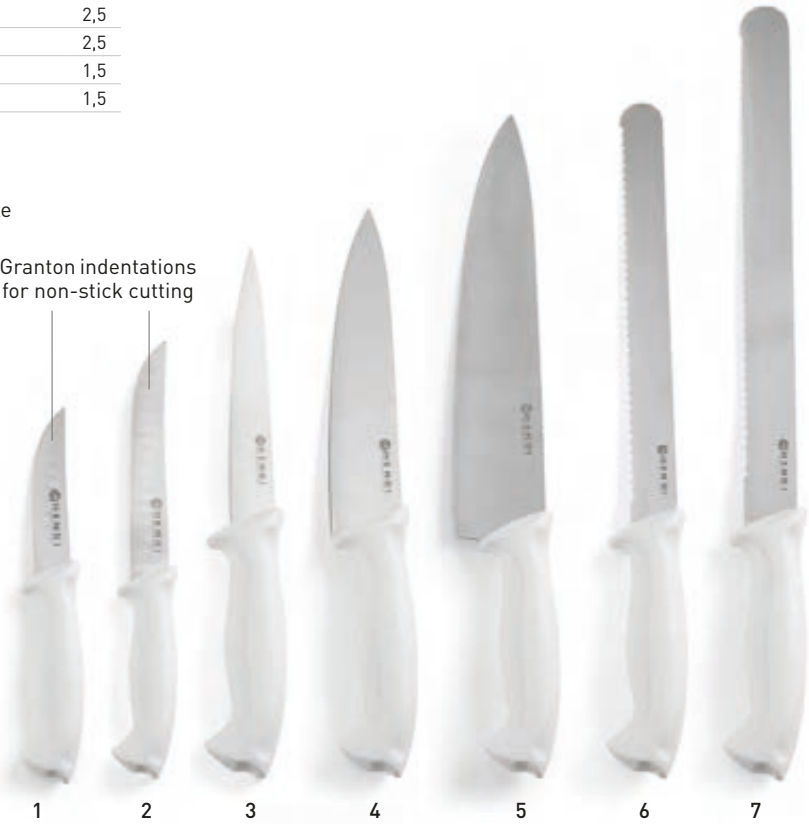
code		blade/knife length (mm)	model	thickness (mm)	
842256	1	Universal knife	90/190	short model	1,2
842355	2	Universal knife	130/230	long model	1,2
842553	3	Filleting knife	150/300		0,9
842652	4	Cook's knife	180/320		2,5
842751	5	Cook's knife	240/385		2,5
843055	6	Bread knife	250/385		1,5
843154	7	Bread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



Ergonomic non slip handle



Granton indentations for non-stick cutting



GREEN - FRUITS & VEGETABLES

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

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



Ergonomic non slip handle



Granton indentations for non-stick cutting



PARING KNIVES, SET OF 6 COLOURS

– Polypropylene handle in accordance with HACCP guidelines.



PARING KNIVES

842003

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

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



PARING KNIVES

842010

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

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

PARING KNIFE

– „Made in Germany“



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



841105 841112 841129 841136

TOMATO KNIFE

- Polypropylene handle
- „Made in Germany“



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

PARING KNIFE WITH WOODEN HANDLE

– „Made in Germany“



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



841020

SPEED PEELER

– Transverse model.



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

841228



PEELER

– Pendulum model



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

841235





MINCING KNIFE



code		length (mm)
844359	single blade	230
844366	double blade	230



POULTRY SHEARS

- High carbon steel
- Softgrip

code	mm
856314	240



KITCHEN SCISSORS

- Detachable - easy to clean.
- Softgrip.

code	mm
856307	195



KITCHEN SCISSOR SOFTGRIP

- Detachable - easy to clean.
- With softgrip.

code	mm
856284	220



LEMON ZESTER

code	mm
856031	155



GRAPEFRUIT KNIFE

code	blade length (mm)	length (mm)
856185	110	215



VEGETABLE CORER

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



CITRUS PEELER

code	mm
856055	180



MELON SCOOP OVAL

code	ø	length (mm)
856017	26	165



MELON SCOOP SERRATED

code	ø	length (mm)
856024	22	155



MELON SCOOP DOUBLE

code	-	length (mm)
856000	ø 22-25 mm	165



CHANNEL KNIFE

code	mm
856048	150



PIZZA SLICER

code	ø	length (mm)
617014	100	230



DOUGH CUTTER SERRATED BLADE

code	ø	length (mm)
856154	60	180



BUTTER CURLER
– Serrated

code	mm
856192	200



SPREADER - SERRATED

code	blade length (mm)	length (mm)
855768	95	225



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	230



APPLE CORER

code	ø	length (mm)
856079	20	215



CHEESE SLICER

code	mm
856208	205



CHEESE SLICER FOR SOFT CHEESE

code	mm
856215	160



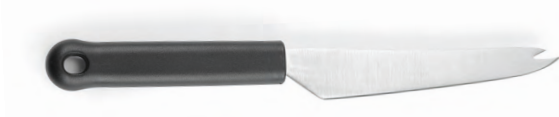
CHEESE GRATER

code	mm
856222	170



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	260

GARNISHING TOOLS



856291

DECORATION TOOLSET - 6 PIECES

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

code	mm
856291	280x100x(H)50



6 knives
(max length 400 mm)

856383

NEW!



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



17 knives
(max length 450 mm)

856390

NEW!



KNIVES CARRYING CASE

- Compact case with a total of 17 slots.
- Fits 4 knives with a maximum length of 450 mm and 13 smaller tools.
- Divider reinforced with plastic.
- Knives and tools are held in place by elastic bands.
- Dimensions unfolded: 500x510 mm.
- With shoulder strap.

code	mm
856390	500x120x(H)225



10 knives
(max length 450 mm)

856277



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 770mm and 1270 mm.
- Dimensions unfolded: 515x675 mm Knives not included.

code	mm
856277	510x50x(H)170



556641



CUT RESISTANT GLOVES

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

code	packed per
556641	2



556665



OYSTER GLOVE

- Consists of 2 gloves, a cotton inner glove and the stainless steel chain mail outer glove.

code	-	length (mm)
556665	Medium	280
556672	Large	300



781913

OYSTER KNIFE ROUND

code	mm
781913	170



781920

OYSTER KNIFE STRAIGHT

code	mm
781920	160



844458

OYSTER KNIFE LONG

code	mm
844458	215

ABS

plastic



see movie

KNIFE SHARPENER

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

code	V	W	mm
224403	230	50	310x110x(H)110
224410	Sand paper		200x50



224403



see movie

820605

PP

polypropylene

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

KNIFE SHARPENER

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

code	mm
820605	140



ABS

plastic



820612

KNIFE SHARPENER

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

code	mm
820612	200x46x(H)75

CERAMIC: crossed electroplated rods for ceramic knives.

COARSE: carbide sharpener for a precision edge every time.

FINE: crossed ceramic rods for professional grade edge honing.

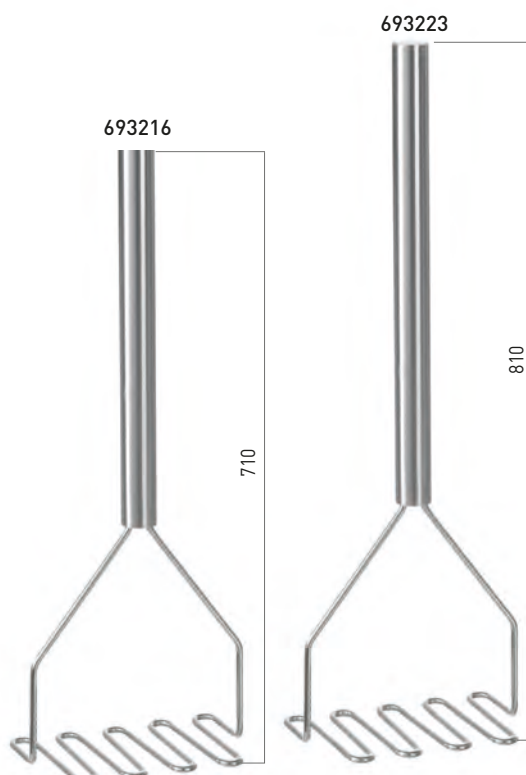




POTATO MASHERS

– Heavy duty solid model.

code	mm
693254	ø118x(H)306
693261	ø118x(H)456



POTATO MASHERS

– Heavy duty solid model.



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

POTATO MASHER



code	mm
856147	ø95x(H)230

856147



POTATO RICER

code	mm
515105	300x110

515105



693209



693100



693001

POTATO MASHERS

– Heavy duty solid model.



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



690000

CAN OPENER KITCHEN LINE

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



code	mm
690000	550



856116



NEW MODEL!

CAN OPENER

code	mm
856116	180



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	190



856161



NEW!



TAB GRABBER

- Glossy aluminium
- Mounting by screws or by adhesive

code	mm
513712	915
513705	600



513705



570715



GARLIC PRESS

code	mm
570715	175x30



856123

GARLIC PRESS

- Easy to clean
- Two removable grids

code	mm
856123	180x25



570104

**EGG SLICER - RECTANGULAR**

code	mm
570104	130x85x(H)30



570012

**EGG SLICER - OVAL**

code	mm
570012	120x115x(H)35

**SALAD SPINNER**

Removable inner basket



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

570906

**ONION GOGGLES**

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

code	mm
570906	150x160x(H)45





856352



856369



856376

Extremely sharp,
laser cut rasps



856321



856338



856345

RASPS

– Laser cut blades, high precision and extremely sharp.

code	-	blade length (mm)	mm
856352	Fine	220	35x390
856369	Coarse	220	35x390
856376	Ribbon	220	35x390

RASPS

– Laser cut blades, high precision and extremely sharp.

code	-	blade length (mm)	mm
856321	Coarse	135	65x315
856338	Ribbon	135	65x315
856345	Shaver	135	65x315



443002

GRATER, FOUR-SIDED

code	mm
443002	90x65x(H)200



VEGETABLE CUTTER V-TYPE DOUBLE BLADED

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

code	mm
222676	530x165x(H)203



222676

VEGETABLE CUTTER V-TYPE

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

code	mm
222614	130x335x(H)75



V-shaped cutting blade for fast slicing

222614



VEGETABLE CUTTER

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

code	mm
222652	395x125x(H)200



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



222652



Suitable for
vast amounts

570166



TOMATO CUTTER

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

code	mm
570166	360x300x(H)380



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.

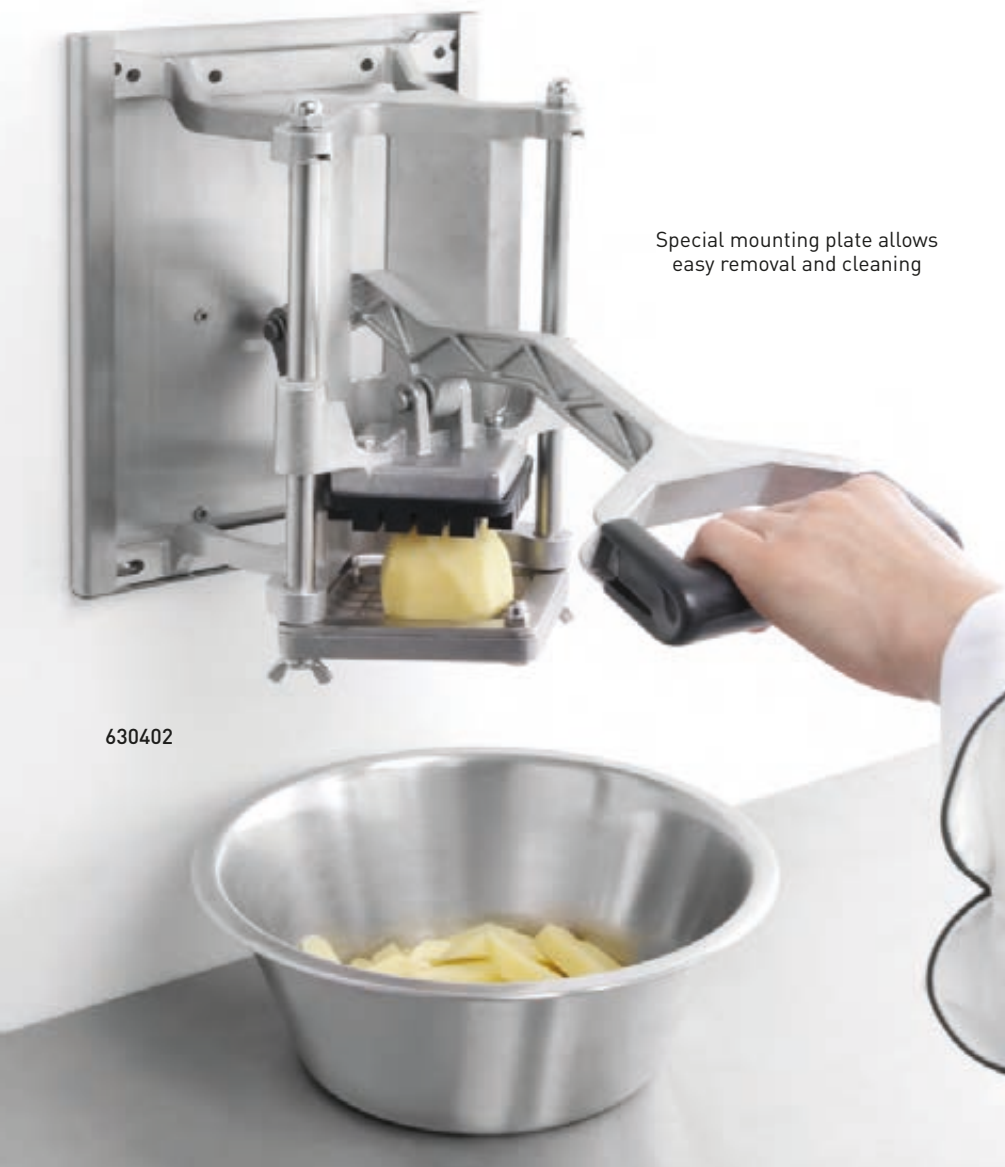
With suction
cup feet

570159

code	mm
570159	432x202x(H)210

Fitted with hand protection





630402

Special mounting plate allows easy removal and cleaning



FRENCH FRIES CUTTER

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

code	mm
630402	430x168x(H)290



With suction cup feet



630419

FRIES KNIFE 11 MM FOR FRENCH FRIES CUTTER

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

code
630419



POLYETHYLENE BUTCHER BLOCK

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



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



513538

BUTCHER'S HOOK - SET OF 4



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



559208

ROULADE STRING

- Spool with 100g of string
- Made of unbleached cotton

code	-	packed per
559208	70m	1
559222	140m	1



559239

ROULADE STRING

- Spool with 200g of string
- Made of T/C cotton, a cotton polyester blend.
- About 132 m

code	packed per
559239	1

MEAT TENDERIZERS



Spiked surface
for pork and beef

Plain surface for
fish and poultry

Special surface
coating, food contact
compliant



MEAT TENDERIZING HAMMER

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

code	mm
513002	220

MEAT TENDERIZER PROFI LINE

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

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



Specially
designed grip



see movie

843451



51 stainless steel
blades for cutting
meat

Wave-shaped tabs
on the bottom for
flattening meat





630808

CHIPS COLANDER STAINLESS STEEL

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



code	mm
630808	ø410x(H)170



630006

CHIPS COLANDER ALUMINIUM

- Fixed bottom and removable strainer



code	mm
630006	ø400x(H)170

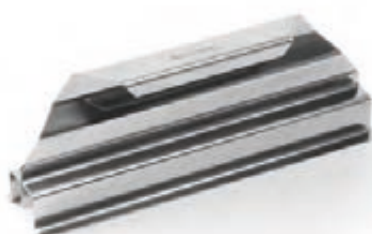


630303

MEAT & CHIPS TRAY



code	mm
630303	470x310x(H)75



630716

SAUSAGE CUTTER



code	mm
630716	200

630136



630235

**SALT AND PEPPER SHAKER**

– With screw cap



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

630105



630204

**SALT AND PEPPER SHAKER**

– With screw cap



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



632802

**GREASE FILTER FOR DEEP FRYER**

– Made of rayon (synthetic silk).

code	packed per	mm
632802	50	254x254



632901

GREASE FILTER HOLDER FOR DEEP FRYER

code	mm
632901	ø250x(H)200



196007

BUCKET

– With lid

– Suitable as fat storage bucket

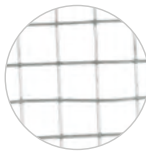


code	liters	mm
196007	11.5	ø290x(H)220

CHIP SCOOPS & SHOVELS



mesh size
7,5x7,5 mm

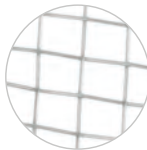


CHIP SCOOP
– Made of stainless steel with PA handle
– With extra deep scoop

code	mm
640913	ø240x600
640920	ø260x600



mesh size
5x5 mm



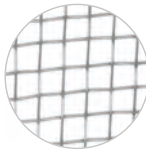
CHIP SCOOP
– With wire handle

code	mm
640104	ø100x330
640203	ø125x420



CHIP SCOOP
– With reinforced wire handle

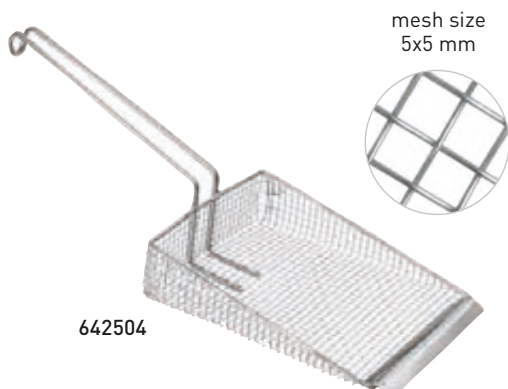
code	mm
640401	ø160x450
640500	ø180x470
640609	ø200x510
640708	ø220x540
640807	ø240x550



mesh size
5x5 mm

Full range of the deep
fryers on page 174-179





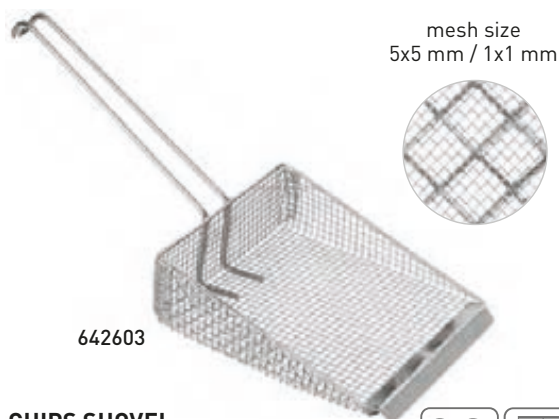
642504

CHIPS SHOVEL

- With 150 mm long wire handle



code	mm
642504	210x160



642603

CHIPS SHOVEL

- With 225 mm long wire handle
- Double mesh



code	mm
642603	225x175



642566

FRENCH FRIES FUNNEL SCOOP

- Fill opening 70 mm
- Left and right handed



code	mm
642566	205x233



642559

FRENCH FRIES FUNNEL SCOOP

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



code	mm
642559	230x200



646205

646304

FAT SKIMMER - FINE MESH

- With wire handle



code	mm
646205	ø125x350
646304	ø150x430



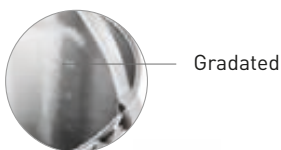
646601

BIRD'S NEST SHAPED STRAINER

- With wire handle and fastening clip



code	mm
646601	ø100x395



Graduated



516676



516683



516706



516720

BUCKET WITH REINFORCED BASE

– Graduated



code	liters	mm
516676	7	ø230x(H)245
516683	10	ø280x(H)270
516706	12	ø300x(H)310
516720	15	ø305x(H)330



516713

LID FOR BUCKET WITH REINFORCED BASE



code	-	mm
516690	516683	ø280x (H)25
516713	516706	ø300x (H)25
516737	516720	ø305x (H)25



516744



BUCKET

code	liters	mm
516744	12	ø310x(H)300



556719



CLOTH STRAINER

– 100% Cotton.

– Washable up to 95°C.

code	mm
556719	700x700



518700



FUNNEL

code	mm
518700	ø120x(H)115



462904



OIL JUG

- With semi-hinged lid

code	liters	mm
462904	0.3	ø70x(H)115



624302



WATER KETTLE - WITH LID

code	liters	mm
624302	6	ø245x(H)290



567616



FUNNEL

code	mm
567616	ø100x(H)130
567630	ø127x(H)170
567654	ø150x(H)200



Internal
maximum water
level indicator

209998



ELECTRIC KETTLE - 4,2 L

- Housing and heating element made of stainless steel.
- Handle, lid and base made of polypropylene.
- Concealed heating element protected against scale which extends the lifetime of the heater and the entire kettle.
- Indicator light informs that the heater is on. Internal maximum water level indicator.
- Automatic switch-off after boiling.
- Double dry-boil protection.

code	liters	V	W	mm
209998	4.2	230	2000	340x234x(H)290



External water
level indicator

209981



ELECTRIC KETTLE - 1,8 L

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

code	liters	V	W	mm
209981	1.8	230	1800	221x163x(H)249



171127

171028



SERVING TONGS

code	mm
171028	240
171127	300



171516

171417



SERVING TONGS CURVED

code	mm
171417	240
171516	300



171318

171325

171301

SERVING TONGS

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



code	mm
171301	267
171318	345
171325	400





Solid design



SALAD TONGS

- With fastening clip.
- Solid design.



code	mm
171707	250
171806	300
171905	400



SERVING TONGS

- Handle covered with coloured PVC.



code	colour	length (mm)
171837	Red	250
171844	Blue	250
171875	Green	250
171882	Purple	250
171899	Yellow	250
171752	Black	250

SERVING TONGS

- Handle covered with coloured PVC.



code	colour	length (mm)
171851	Black	300
171721	Red	300
171738	Blue	300
171745	Green	300
171783	Purple	300
171790	Yellow	300

TWEEZERS



680025



MULTIPURPOSE TWEEZERS

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

code	mm
680018	300
680025	230
680032	215
680049	160



680131

MULTIPURPOSE TWEEZER COATED

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

code	mm
680131	300



680063



TWEEZERS, CURVED

code	mm
680056	305
680063	240
680070	160





TWEEZER WITH ROUND HEAD

code	mm
680124	150



680124



SUSHI TWEEZERS

code	mm
680087	210
680094	160



680087



680117

680100



FISH BONE TWEEZERS

code	mm
680100	130
680117	120



524008

UNIVERSAL TONGS

- With fastening clip.
- Detachable.



code	mm
524008	280



524039

UNIVERSAL TONGS WITH TEFLON COATING

- With fastening clip.

code	mm
524039	280

GRIDDLE SCRAPERS



SCRAPER

- With wooden handle.



code	blade length (mm)	mm
855119	118	100x251



SCRAPER

code	blade length (mm)	mm
855713	108	80x251

TURNERS



HAMBURGER TURNER

- With wooden handle



code	blade length (mm)	mm
855508	280	75x120
855607	150	150x305



HAMBURGER TURNER



code	blade length (mm)	mm
855652	140	105x308
855676	100	76x270



TURNER FLEXIBLE



code	thickness (mm)	mm
855669	1.2	95x325
855737	1	73x360



TURNER FLEXIBLE,
PERFORATED



code	thickness (mm)	mm
855720	1	73x370



SPATULA

- For confectionery substances
- Smooth flexible blade

code	blade length (mm)	mm
855690	200	34x325
855706	110	17x215
855744	250	39x375



PALETTE KNIFE

- With flexible offset blade.

code	blade length (mm)	mm
855683	254	37x370
855775	110	19x220
855782	200	32x300





659205



659304



659403



659014



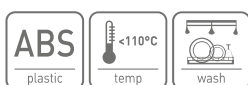
659007



659106

SCRAPER

- ABS handle
- Blade made of synthetic rubber



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

SCRAPER

- ABS handle.
- Silicone blade.



code	blade length (mm)	mm
659007	105	70x350
659014	90	55x265
659106	105	70x420

Spoon shaped blade



658604



658703



658802



658901



659458



659465



659472

SCRAPER

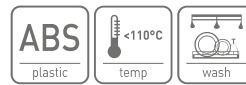
- Handle made of glass-fiber reinforced nylon.
- Blade made of natural rubber.
- Only suitable for cold food preparation.



code	blade length (mm)	mm
658604	90	55x250
658703	90	55x320
658802	90	55x420
658901	150	100x520

SCRAPER SPOON SHAPED

- ABS handle.
- Blade made of synthetic rubber.



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



KITCHEN SPOON PBT

code	mm
563007	380x70
563106	450x80
563205	600x105



563007



563106



563205



659700



659809



525005

SPOON EXOGLASS

– Made of Exoglass material



code	mm
659700	300
659809	380

WOODEN SPOON

– Made of wood.

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



code	mm
525005	400



525142



658000

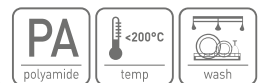
SPATULA

– Wood



code	packed per	length (mm)
525142	4	300

SPATULA



code	mm
658000	280

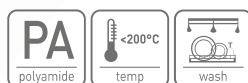


659601



659502

SPATULA



code	mm
659601	320

SPATULA

– Slotted

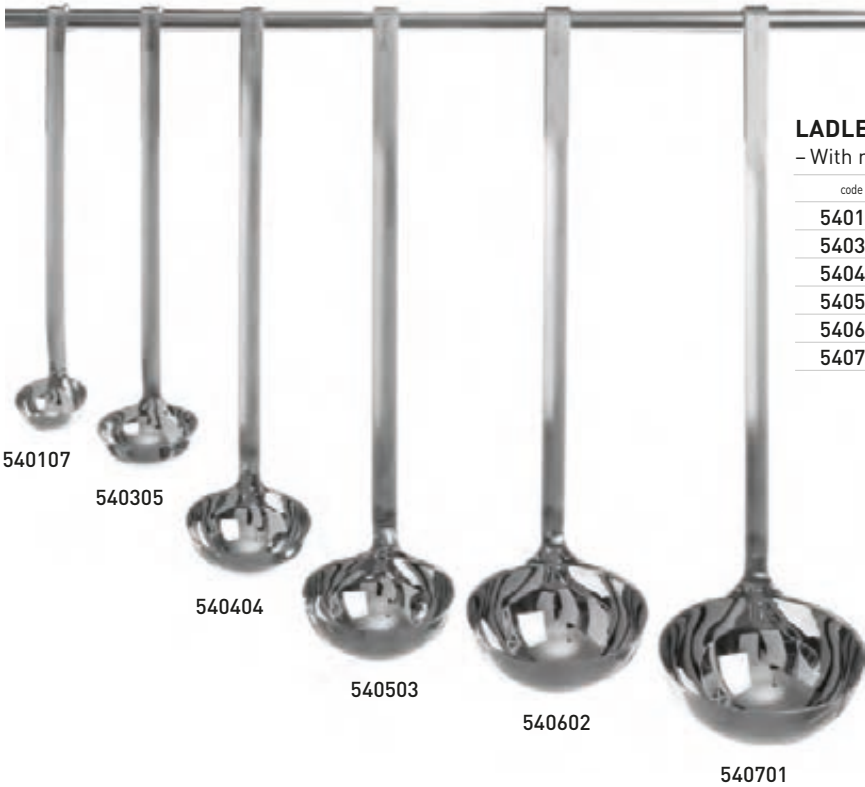
– Made of exoglass plastic



code	mm
659502	300

LADLES & SKIMMERS PROFI LINE

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



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

code	liters	mm
540107	0.05	ø60x320
540305	0.125	ø80x390
540404	0.25	ø100x430
540503	0.35	ø120x470
540602	0.75	ø145x440
540701	1	ø165x480



Seamless, made out of one piece.

Non-drip pouring rim.



SKIMMER

code	mm
541104	ø80x390
541203	ø100x400
541302	ø120x460
541500	ø160x530



BASTING SPOON

code	mm
542606	430x100

VEGETABLE SPOON

code	mm
542507	480x65

CARVING FORK

code	mm
542705	350

SPATULA

code	mm
542200	510x100



LADLES & SKIMMERS KITCHEN LINE

- Seamless, one piece
- In accordance with HACCP standard



LADLE

code	liters	mm
527108	0.05	ø60x300
527207	0.18	ø90x360
527306	0.21	ø100x380

SKIMMER

code	mm
528105	ø90x370
528204	ø115x430

SLOTTED SPATULA

code	mm
526118	340

SPATULA

code	mm
526101	340

CARVING FORK

code	mm
526200	350x35

VEGETABLE SPOON

code	mm
526309	325

WHISKS



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

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



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

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



DRESSING- AND PANWHISK	
code	mm
856109	160



532003

532102

532201

532300



Very flexible

Wire thickness:
1,4 mm

PIANO WHISK

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



code	mm
532003	200
532102	250
532201	300
532300	350



511718

511725

511732

511749

511756



Very flexible

Wire thickness:
1,4 mm

PIANO WHISK

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



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



Very flexible

PIANO WHISK

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



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



509418

509425

509432

Wire thickness:
1,4 mm

509449

511756

BOWLS



MIXING BOWL - WITH ROUNDED BASE

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

KITCHEN BOWL

code	liters	mm
530108	0.8	ø160x(H)63
530207	1.3	ø205x(H)70
530306	1.6	ø225x(H)83
530405	2.3	ø250x(H)84
530504	3.1	ø280x(H)99
530603	5	ø315x(H)108
530702	6	ø345x(H)118

CONICAL STRAINER



CONICAL STRAINER, WIRE MESH

- Fine wire mesh with wire handle

code	mm
647509	ø180x395
647516	ø160x355



CONICAL STRAINER, HALF WIRE MESH

- Fine wire mesh

code	mm
647554	ø205x460
647561	ø245x475

556719



547502

**CONICAL STRAINER**

code	mm
547304	ø185x350
547502	ø235x395

547502

547304

**VEGETABLE STRAINER**

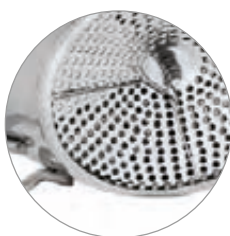
- Fine wire mesh and wooden presser.
- With support and wire handle.



code	mm
647592	380x200x(H)170



647592



Fitted with
2 scraping wires
on the bottom

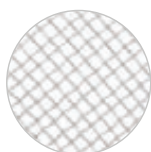


515501

**VEGETABLE STRAINER**

- Perfect for preparation of cream soups and tomato sauces.
- Including 2 straining discs (ø140mm), coarse and fine.

code	mm
515501	400x215x(H)175



mesh size
1x1 mm

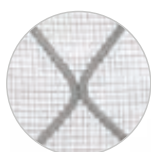


SIEVE

- With wire handle



code	mm
635001	ø120x280
635155	ø160x320
635209	ø180x340
635308	ø200x360
635407	ø230x400
635605	ø250x435



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



SIEVE, DOUBLE MESH

- Wooden handle

- Reinforcing bracket



code	mm
639009	ø260x570
639016	ø310x800
639023	ø360x860



mesh size
0,5x0,5 mm

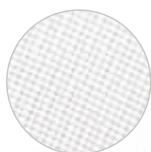


SIEVE - FINE MESH

- With wire handle



code	mm
638309	ø100x250
638507	ø150x345
638705	ø200x400
638903	ø250x455



mesh size
1x1 mm



SIEVE

- With wire handle



code	mm
637104	ø160x305
637203	ø180x325
637302	ø200x360
637401	ø220x380
637500	ø240x410
637609	ø260x440



COLANDERS



**NEW
MODEL!**

COLANDER PROFI LINE

– With base and 2 riveted handles

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



535516



535417



535202

COLANDER PERFORATED

– With base and 2 handles.



code	mm
535295	ø160x(H)65
535400	ø235x(H)85
535417	ø285x(H)115
535424	ø315x(H)120



535271

COLANDER SQUARE PERFORATED

– Square model, with base and 2 handles.



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

COLANDER KITCHEN LINE

– With base and 2 handles



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



535448

COLANDER PERFORATED

– With base and 2 handles.



code	mm
535431	ø180x(H)90
535448	ø220x(H)110
535455	ø260x(H)140

MEASURING JUG



MEASURING JUG
POLYPROPYLENE



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



MEASURING JUG STACKABLE

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



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



MEASURING JUG STAINLESS STEEL

- Heavy duty.



code	liters	mm
516102	0.5	ø90x(H)110
516201	1	ø120x(H)135
516300	2	ø140x(H)175

SCOOPS



SCOOP ALUMINIUM



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



SCOOP POLYPROPYLENE



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

SCALES



580233



KITCHEN SCALE 15 KG

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

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



580226



KITCHEN SCALE

- Weighs up to 5.000g with gradation of 1g with a minimum of 20g.
- Seamless stainless steel surface with built-in digital display.
- High precision strain gauge sensor for accurate measurements.
- Readout in g, kg, oz or lb'oz. Touch control with on-off/tare and unit buttons.
- With auto tare, overload and low power indication.
- Auto power off, powered by 2 CR2032 Lithium batteries, included.

code	max. kg	mm
580226	5	200x151x(H)11



580004



DIGITAL SCALE

- Weighs up to 5000g with gradation of 1g.
- With integrated timer ABS housing with stainless steel tray
- Powered by 9V alkaline battery, not included

code	max. kg	mm
580004	5	170x215x(H)55



580301



LARGE DIGITAL SCALE

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

code	max. kg	mm
580301	100	300x255x(H)42



980033



SCALE

- Weighs up to 2000g with a gradation of 10g.
- Including Ø 200 mm bowl.

code	max. kg	mm
980033	2	210x140x(H)255

Thermometers



	Infrared thermometer	Infrared thermometer with probe	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°C	± 1°C	± 0,8°C
Gradation	0,1°C	0,2°C	0,1°C	0,1°C
Hold function	✓		✓	✓
Probe length			213 mm	130 mm
Probe material		stainless steel	stainless steel	stainless steel
Suitable for use in the oven				
Waterproof			splash proof	✓
Auto off	✓	✓	✓	✓
Battery included	✓	✓	✓	✓
Additional information	Distance and spot size ratio 12:1 Laser pointer for accurate measurement target.	Distance and spot size ratio 8:1	Min / Max temperature function. With table stand, including protection case.	IP65 waterproof. With probe cover.





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



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



271148

INFRARED THERMOMETER

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

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



271254



INFRARED THERMOMETER WITH PROBE

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

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



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 $\pm 2^{\circ}\text{C}$.
- 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



271209

POCKET THERMOMETER WITH PROBE

- Temperature range -40°C to 200°C.
- Unit of measurement °C or °F.
- Gradation 1°C.
- Accuracy $\pm 2^{\circ}\text{C}$.
- 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



271308

THERMOMETER WITH FOLDABLE PROBE

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

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



271230



Provides fast and accurate temperature reading



FAST RESPONSE THERMOMETER

- Provides fast and accurate temperature readings.
- IP65 waterproof.
- Measuring range -50°C to 350°C, unit of measurement °C or °F.
- Gradation 0,1 °C, accuracy ±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/TIMER

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

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



271407

SHOCK PROOF THERMOMETER WITH PROBE

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

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



271179



271186



271124

OVEN THERMOMETER

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

code	range	mm
271179	50/300°C	60x40x(H)70

REFRIGERATOR THERMOMETER

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

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

REFRIGERATOR THERMOMETER

- With hook.
- Temperature range -50 °C to 50 °C.
- Gradation 1 °C.
- Easy to read.

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

271117

REFRIGERATOR THERMOMETER

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

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



271216



POCKET THERMOMETER

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

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

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



271261



271339

STEAK THERMOMETER

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

code	packed per	mm
271339	4	ø25x(H)70



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



271247

MILK FROTHING THERMOMETER

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

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



271155

With clip

Magnetic



DIGITAL KITCHEN TIMER

- With magnetic clip
- 99 min 59s count down
- Battery included



code	mm
271155	67x20x(H)67



582022

With stand
and magnet



DIGITAL KITCHEN TIMER

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

code	mm
582022	65x70x(H)17

DISPENSER BOTTLES

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



DISPENSER BOTTLES

code	packed per	colour	liters	mm
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
558003	1	Yellow	0.2	ø50x(H)185
558010	1	Red	0.2	ø50x(H)185
558027	1	Transparent	0.2	ø50x(H)185

DISPENSER BOTTLE SETS

code	packed per	colour	liters	mm
557839	3	Yellow	0.35	ø55x(H)205
557846	3	Red	0.35	ø55x(H)205
557853	3	Transparent	0.35	ø55x(H)205
557938	3	Yellow	0.7	ø70x(H)240
557945	3	Red	0.7	ø70x(H)240
557952	3	Transparent	0.7	ø70x(H)240
558034	3	Yellow	0.2	ø50x(H)185
558041	3	Red	0.2	ø50x(H)185
558058	3	Transparent	0.2	ø50x(H)185



HOTDOG STAND

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



code	mm
630648	260x110x(H)118

DISPENSER BOTTLES

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



Dispensing is very easy thanks to the flexible material



558324 558386 558447

DISPENSER BOTTLE EASY SQUEEZE

code	packed per	colour	liters	mm
558324	1	Transparent	0.2	ø60x(H)170
558386	1	Transparent	0.3	ø65x(H)190
558447	1	Transparent	0.6	ø75x(H)240



558355

DISPENSER BOTTLE SETS EASY SQUEEZE

code	packed per	colour	liters	mm
558355	3	Transparent	0.2	ø60x(H)170
558416	3	Transparent	0.3	ø65x(H)190
558478	3	Transparent	0.6	ø75x(H)240



557969

SAUCE STAND

- Quality finish.
- With 3 holes.
- Suitable for Hendi dispenser bottles.



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





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



551813



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



551806

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



CONFECTIONERY FUNNEL PROFI LINE

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

code	liters	mm
551806	1.5	ø190x(H)220



FOOD RING ROUND

– Perfect for plating food in refined shapes.

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



FOOD RING AND PUSHER ROUND

– Perfect for plating food in refined shapes.

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



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	65x65x(H)55
512234	pusher	80x80x(H)55





SMOKE INFUSER

- The aluminium body functions as a heat sink, cooling the smoke before expelling it.
- Wood requires no pre-soaking prior to smoking.
- Can also be used with tea or spices.
- Removable smoking chamber with integrated filter.
- Flexible rubber hose (30 cm long) for easy injection of smoke into resealable bags and containers.
- Compact and lightweight enough to use with one hand.
- Gentle enough for use on delicate fruits and vegetables without changing their texture or temperature.
- Powered by 2 AA batteries, not included.
- Wood or herbs for smoking not included.



199961

code	mm
199961	ø68x(H)158

NEW!



199978



199664

NEW!



199657

GLASS DOME

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

code	mm
199978	ø245x(H)150

GLASS DOME WITH VENT

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

code		mm
199657	Cocktail dome	ø130x(H)282
199664	Plate dome	ø260x(H)174

SMOKING GUN PRO - SAGE COMMERCIAL

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

code	mm
199985	150x80x(H)165



199985

NEW!

AROMATIC WOOD CHIPS

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

code	-	weight (kg)
199671	beech wood	0.25
199688	alder wood GOLD	0.25
199695	Oak wood	0.25
199701	cherry wood	0.25
199718	applewood	0.25
199725	Plum-tree wood	0.25
199732	maple wood	0.25
199749	apricot wood	0.25
199756	walnut wood	0.25
199763	Alder and Beech wood SPECIAL	0.25



SMOKER WOOD DUST

- Very fine aromatic oak chips.
- For use with cold smoke infusers/smoking guns.

code	weight (kg)
199787	0.5



199787

SMOKER WOOD DUST

- Very fine aromatic wood chips.
- For use with cold smoke infusers/smoking guns.
- Set of four 250 ml containers with different wood types: cherry, oak, hickory and mesquite.

code	liters
199770	1



199770

CREAM WHIPPERS



588017

Can safely be kept warm in the bain marie



588024



see movie



SPARE PARTS SET

- Set for Hendi cream whippers.
- Contains 3 nozzles, cartridge holder, gaskets, valve and cleaning brush.

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

CREAM WHIPPER PROFI LINE

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

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



for cream



for liquid



for decorating



for decorating



DECORATING AND INJECTOR TIPS

- Ideal for decoration, filling, injections and marinating.
- Set of 4 stainless steel tips:
 - 1 long injector tip $\varnothing 3$ mm
 - 1 long injector tip $\varnothing 5$ mm
 - 1 short injector tip $\varnothing 3$ mm
 - 1 short injector tip $\varnothing 5$ mm
- Only suitable for use with HENDI Profi Line cream whippers.



code	mm
589106	120x30x(H)160

FUNNEL WITH SIEVE

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



code	mm
589113	$\varnothing 160 \times (H) 90$

589205



589113





588147

THERMO CREAM WHIPPER

- Bottle and head made of high quality stainless steel, designed for professional use.
- Versatile whipper for preparation of a wide range of hot and cold creams, foams, mousses, soups etc. etc.
- The whipper can be kept warm in hot water up to 70°C.
- Double-walled bottle insulates the contents, keeping it hot or cold for hours.
- Includes a set of 3 nozzles, of which 2 are stainless steel and 1 is polypropylene, and a cleaning brush.
- Requires cream charger (N₂O) to operate, not included.

code	liters	mm
588147	0.5	ø105x(H)278



588420

CREAM WHIPPER KITCHEN LINE BLACK

- Matte black coated aluminium bottle and head.
- With 3 different nozzles, charger holder as well as a cleaning brush.
- Not suitable for hot sauces.
- Requires cream charger (N₂O) to operate, not included.

code	liters	mm
588420	0.5	ø80x(H)260



586907



588215



588208



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 (N₂O) 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

SPARE PARTS SET

- Set for Hendi cream whippers.
- Contains 3 nozzles, cartridge holder, gaskets, valve and cleaning brush.

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



589007

UNIVERSAL FOR ALL
WHIPPED CREAM MAKERS



CREAM WHIPPER CHARGERS

- Universal for ‚Liss‘, ‚Kidde‘, ‚Kaiser‘, ‚ISI‘ etc.
- N₂O
- Best before 5 years after production date.

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



stöckel



ICE CREAM SCOOP STÖCKEL

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

stöckel



ICE CREAM SCOOP STÖCKEL - OVAL

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

755372

755396



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

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



ICE CREAM DIPPER STÖCKEL

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

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

code	-	mm
755686	1/20	ø56x170
755693	1/30	ø49x170

ICE CREAM DIPPER STÖCKEL
– With extra long handle

code	-	mm
755655	1/20	ø56x170
755679	1/30	ø49x170



759264

759233

759240

ICE CREAM SCOOP PROFI LINE

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



572719

572016

572313



ICE CREAM SCOOP KITCHEN LINE

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

18/10
stainless steel

ICE CREAM SPATULAS WITH TRITAN GRIP

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



755815



755822



755839



ICE CREAM CONES STAND

- Fits 3 cones



code	mm
755730	200x95x(H)85



755730

ICE CREAM DIPPER KITCHEN LINE

- With extra long handle
- Filled with oil, ice-cream slides off more easily



code	-	mm
759301	1/30	ø49x225



759301



802052



ICE CREAM CONTAINER PROFI LINE

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

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



807019

ICE CREAM CONTAINER KITCHEN LINE

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



code	liters	mm
807019	5	360x165x(H)120



807026



807033



807071



ICE CREAM CONTAINER POLYCARBONATE

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

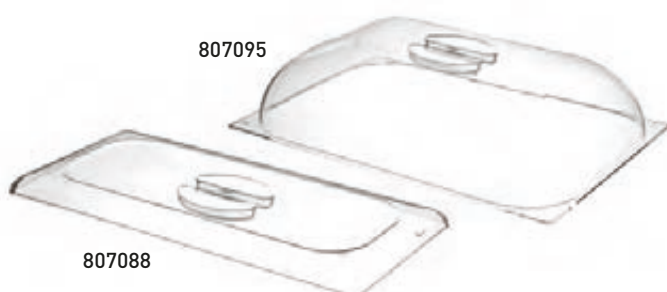
807095



ICE CREAM CONTAINER LID POLYCARBONATE

- Suitable for polycarbonate ice cream containers.

code	mm
807088	360x165
807095	360x250



807088



ICE CREAM MAKER

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

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

Easy to assemble and disassemble



Large 2 liter ice cream container



Easy to operate



Easy to operate



Large 2 liter ice cream container



Measuring cup and spoon included



551202



ICING TIPS SET FLOWER & PETAL

- Set consist of 5 icing tips for decorating:
- 2 closed Star tips
- 1 drop Flower tip
- 1 french Star tip
- 1 v-shaped tip
- Extra precise thanks to sharp edges.

code

551202



ICING TIPS - SERRATED

- Set of 5 sizes.

code

551790

ø6-8-10-12-14



ICING TIPS - SMOOTH

- Set of 5 sizes.

code

551691

ø2-4-6-8-10



551592



ICING TIPS SET FILLING & DECORATING

– Set consist of 5 icing tubes for:

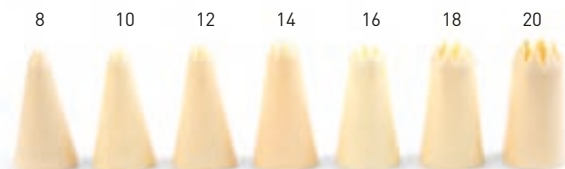
- Filling
- Macarons
- Decorating
- Basket weave
- Writing

– Extra precise thanks to sharp edges

code

551592

551592



551110

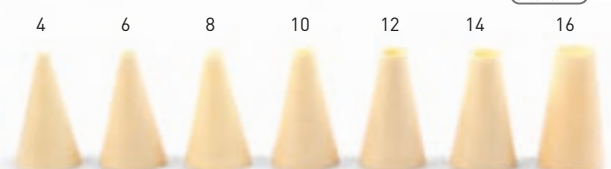
ICING TIPS - SERRATED

– Set of 7 sizes.

code

551110

ø 3-5-7-9-11-13-15



551011

ICING TIPS - SMOOTH

– Set of 7 sizes.

code

551011

ø 5-7-9-11-13-15-17



551400



ICING TIPS - ASSORTED

– Set of 12 different icing tubes in a storing box.

code

551400

ø 6-8-10-12



512227



512166

512234



512173

512203



512142

512210



512159

512135



512104

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	65x65x(H)55
512234	pusher	80x80x(H)55

FOOD RING AND PUSHER ROUND

– Perfect for plating food in refined shapes.

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

FOOD RING ROUND

– Perfect for plating food in refined shapes.

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



689608



689806

BABA MOULD



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



CAKE MOULD

– Rectangular

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



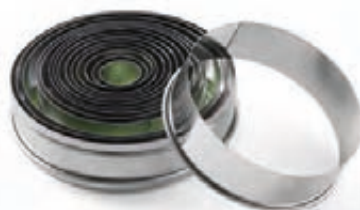
682104



682302



682401



673416



674413

PASTRY CUTTER SET

– 14-piece set, round model

code	-	mm
673416	with plain edge, ø19-112	ø120x(H)35
674413	with serrated edge, ø18-108	ø120x(H)35



515389



515396



515228



515327



515358



515365



BUTTER AND FAT BRUSH FLAT

- With stainless steel bristles.
- High temperature resistant.

code	mm
515389	200x25
515396	220x50

BUTTER AND FAT BRUSH FLAT

- With wooden handle

code	mm
515228	210x20
515327	210x40

BUTTER AND FAT BRUSH FLAT SILICONE

- With polypropylene handle

code	mm
515358	220x32
515365	230x45



DOUGH CUTTER & SCRAPER

554432



DOUGH SCRAPER
– Trapezoidal



code	packed per	mm
554432	3	216x128

554364



DOUGH SCRAPER
– Rectangular



code	packed per	mm
554364	6	120x96

554166



DOUGH SCRAPER FLEXIBLE
– Semi-circular



code	packed per	mm
554166	6	120x88



515044



5 WHEEL DOUGH CUTTER

- Cutting width can easily be adjusted from 56 to 515 mm.
- With 5 smooth ø55 mm stainless steel cutting wheels.

code	mm
515044	222x56x(H)55

855751



DOUGH CUTTER

- Stainless steel with polypropylene handle



code	mm
855751	150x110

553404



DOUGH CUTTER

code	mm
553404	150x110

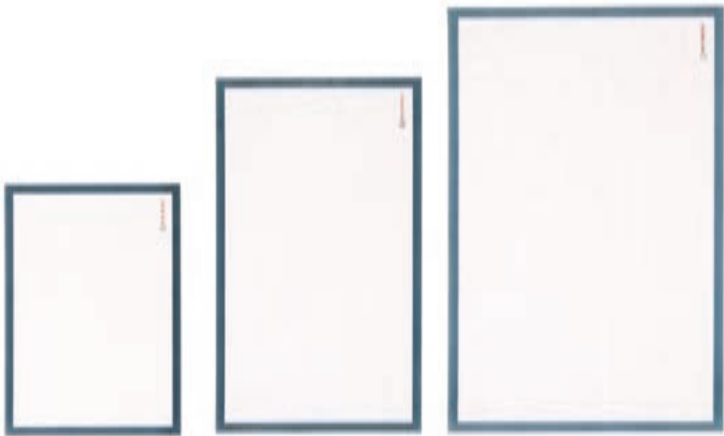


NON-STICK BAKING MATS, GRIDS & PAPER



BAKING MAT NON-STICK SILICONE

code	thickness (mm)	mm
677810	0.7	325x530
677827	0.7	400x600
677834	0.7	400x300



677810

677834

677827



for powdered
sugar

for flour
and meal

for bread-
crumbs



637791



637821

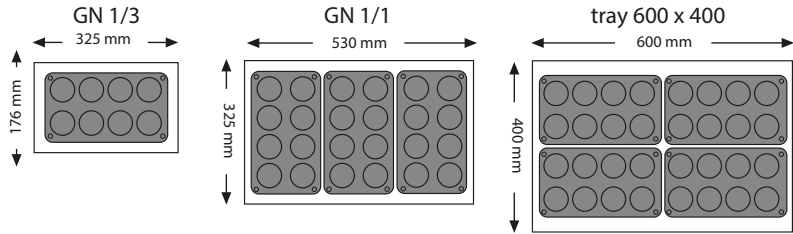


BAKERS' SIEVE
- With hanging loop.

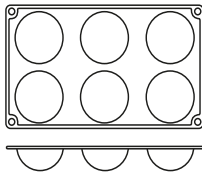
code	-	mm
637791	for powdered sugar	ø250x(H)75
637807	for flour and meal	ø250x(H)75
637814	for bread-crumbs	ø250x(H)75
637821	for powdered sugar	ø410x(H)80
637838	for flour and meal	ø410x(H)80
637845	for bread-crumbs	ø410x(H)80

BAKING MOULDS SILICONE

– Made of 100% non-stick silicone.



676202

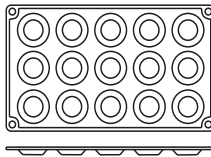


SEMI-SPHERE Ø70X(H)32

code	moulds	mm
676202	6	ø70x(H)32



676509

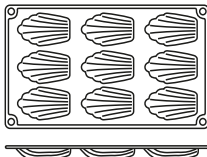


TARTELETTE Ø50X(H)17

code	moulds	mm
676509	15	ø50x(H)17



676707

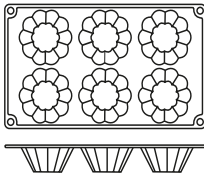


MADELEINES 70X47X(H)17

code	moulds	mm
676707	9	70x47x(H)17



676806

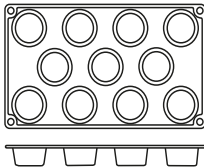


BRIOCHETTE Ø80X(H)40

code	moulds	mm
676806	6	ø80x(H)40

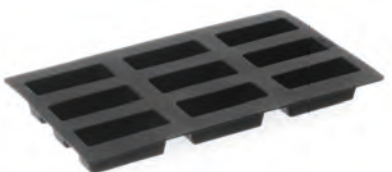


676905

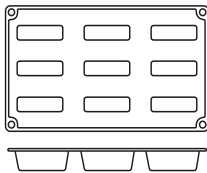


MINI-MUFFINS Ø53X(H)30

code	moulds	mm
676905	11	ø53x(H)30



677001

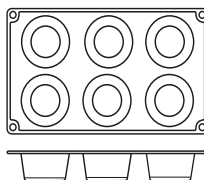


MINI-CAKE 80X30X(H)33MM

code	moulds	mm
677001	9	80x30x(H)33



677209

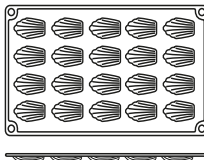


MUFFINS Ø69X(H)40

code	moulds	mm
677209	6	ø69x(H)40



677308

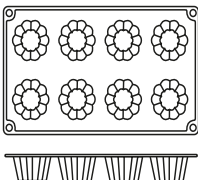


MINI-MADELEINES 42X29X(H)11

code	moulds	mm
677308	20	42x29x(H)11



677506



CANNELE BORDELAIS Ø54X(H)48

code	moulds	mm
677506	8	ø54x(H)48



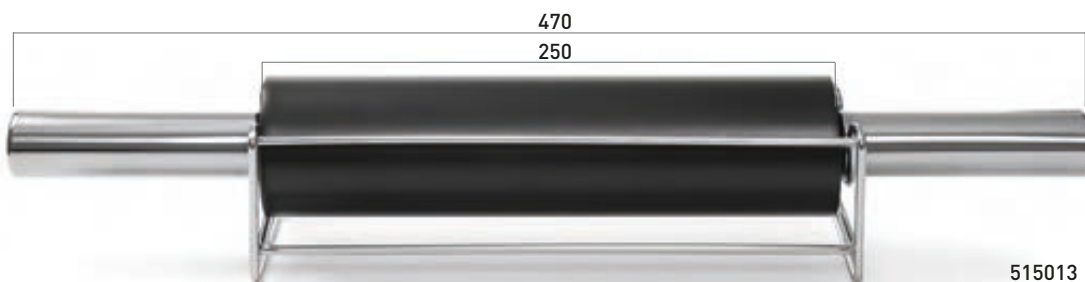
515006

ROLLING PIN

- Roller width: 250 mm.
- With slide bearings.



code	mm
515006	ø65x470



515013

ROLLING PIN

- Roller width: 250 mm.
- Stainless steel with non-stick coating.
- With slide bearings.
- Including chrome-plated storage stand.



code	mm
515013	ø65x470



515020

WOODEN ROLLING PIN

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



code	mm
515020	ø75x590



515037



DOUGH DOCKER

- 60 mm wide roller with 32 long durable plastic spikes to handle thick doughs.
- Can be used on dough to prevent excessive air pockets.
- Use it to prevent undesired rising or blistering.

code	mm
515037	210x77





550120

550328

550526



550106

550304

550502

PASTRY BAG

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

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

PASTRY BAG

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

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



550113



WALL RACK FOR PASTRY BAGS

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

code	mm
550113	495x340x(H)565



557112

PASTRY BAG

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



code	mm
557105	530x285
557112	445x220



557303



PASTRY BAG ANTI SLIP

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

code	mm
557303	515x280

NEW!



design by
Robert Bronwasser



198247

199039



360°



199039

CRÈME-BRÛLÉE BURNER CONCEPT LINE

- Designed with chefs in mind by Robert Bronwasser.
- This crème-brûlée is a pleasure to use thanks to the stylish matt black design with green accents and the ergonomic grip.
- The burner is easily and securely attached to the gas cartridge 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 burner can operate in every angle, even upside down, thanks to the improved design of the burner that prevents flaring.

code	mm
198247	185x65x(H)100

BUTANE GAS CARTRIDGE

- Only suitable for use in combination with portable gas stove (147610) and crème-brûlée burner anti flaring (198216-198247).
- Not suitable for refilling gas lighters etc.
- Packed per 4 canisters.
- Order unit: box with 7 sets of 4 cans.

code	packed per	weight (kg)	order unit
199039	4	0.227	7



See movie



198230

199039



Suitable for multiple purposes

CRÈME-BRÛLÉE BURNER ANTI FLARING

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

code	-	mm
198216	Burner only	190x35x(H)65
198230	Set burner and cartridge	190x65x(H)250

BUTANE GAS CARTRIDGE

- Only suitable for use in combination with portable gas stove (147610) and crème-brûlée burner anti flaring (198216).
- Not suitable for refilling gas lighters etc.
- Packed per 4 canisters.
- Order unit: box with 7 sets of 4 cans.

code	packed per	weight (kg)	order unit
199039	4	0.227	7

Usable in every angle, even upside down without flaring





see movie



198209

CRÈME-BRÛLÉE BURNER

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

code	mm
198209	145x70x(H)190



198223

CRÈME-BRÛLÉE BURNER

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

code	mm
198223	115x50x(H)155



199046

GAS CANISTER

- With various filling nozzles

code	packed per	liters
199046	4	0.2

GAS LIGHTER

- Refillable
- Supplied empty

code	packed per	length (mm)
198124	2	230



198124



783153

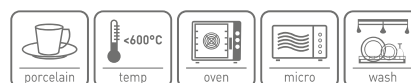


783160



783177

RAMEKIN - Ribbed



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





see movie



231807

VEGETABLE CUTTER PROFI LINE

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

code	V	W	mm
231807	230	550	540x240x(H)450



5 discs included, 2 for slicing 3 for grating



see movie



231852

VEGETABLE CUTTER HEAVY DUTY

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

code	V	W	mm
231852	230	750	500x250x(H)470



5 discs included, 2 for slicing 3 for grating



Big inlet for inserting big pieces of vegetables



Small inlet for inserting small pieces of vegetables



Big inlet for inserting big pieces of vegetables



Small inlet for inserting small pieces of vegetables



280096



SLICING DISC

– For vegetable cutter 231807 & 231852

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



280317



GRATING DISC

– For vegetable cutter 231807 & 231852

code	-	thickness (mm)
280294	DT-2	2
280300	DT-3	3
280317	DT-7	7
280416	DT-5	4.5



234730



DICING DISC

– For vegetable cutter 231807 & 231852.

– Must be used in combination with a slicing disc.

code	thickness (mm)
234730	8
234747	10



234754



FRENCH FRIES CUTTING DISC

– For vegetable cutter 231807 & 231852.

– Must be used in combination with a slicing disc.

code	thickness (mm)
234754	8
234761	10



280621



RASPING DISC

– For vegetable cutter 231807 & 231852

code	-	thickness (mm)
280621		



280423



JULIENNE DISC

– For vegetable cutter 231807 & 231852

code	-	thickness (mm)
280423	DQ-3	3

RACK FOR 18 VEGETABLE CUTTER DISCS

code	mm
280690	400x250x(H)90



280690



226834

Peel trap

Transparent cover



Abrasive disc



Digital timer

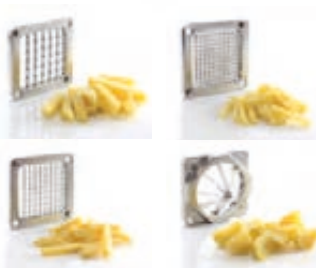
POTATO PEELER PROFI LINE 5KG

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

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



630402



FRENCH FRIES CUTTER

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

code	mm
630402	430x168x(H)290

FRIES KNIFE 11 MM FOR FRENCH FRIES CUTTER

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

code
630419



630419

Power can be increased in 6 steps.



Only works when button is pressed.



design by
Robert Bronwasser



**NEW
MODEL!**

222157

STICK BLENDER CONCEPT LINE

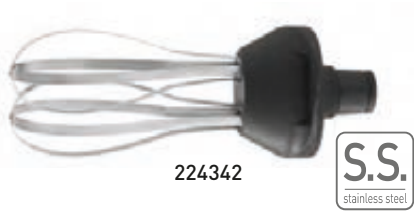
- Designed with chefs in mind by Robert Bronwasser.
- ABS plastic housing and a stainless steel shaft.
- Stainless steel cross shaped blade with titanium coating.
- Powerful 250W motor, 6 speeds with LCD display.
- Maximum speed 13500 rpm.
- Suitable for processing 1 to 4 liters.

code	V	W	mm
222157	230	250	ø71x(H)444



STICK BLENDERS PROFI LINE

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



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

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

code	mm
224342	ø120x(H)330



STICK BLENDER PROFI LINE 250
- WITH FIXED SPEED

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

code	V	W	mm
224328	230	250	ø75x(H)285



STICK BLENDER PROFI LINE 300
- WITH ADJUSTABLE SPEED

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

code	V	W	mm
224335	230	300	ø100x(H)350



STICK BLENDER PROFI LINE 400
WITH ADJUSTABLE SPEED

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

code	V	W	mm
224397	230	400	ø100x(H)350



224380

400



224359

500

STICK BLENDER PROFI LINE 400 - ADJUSTABLE SPEED

- With whisk attachment and wall mounted storage rack. Electronic control panel.
- 9 Speed settings between 2000 and 9000 rpm.
- Capacity up to 80 liter.
- Shaft length: 400 mm.
- Weight: 4,1 kg.

code	V	W	mm
224380	230	400	ø100x(H)350

STICK BLENDER PROFI LINE 500 - WITH ADJUSTABLE SPEED

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

code	V	W	mm
224359	230	400	ø100x(H)350



WALL MOUNTED STORAGE RACK

code	mm
934029	365x130x(H)70



STICK BLENDER 250V - WITH ADJUSTABLE SPEED

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

code	V	W	mm
224373	230	250	ø75x(H)555

PLANETARY MIXERS



222829

HEAVY DUTY MIXER 7 LITER

- High quality cast steel body, injection-molded top cover and plastic bowl guard.
- High performance worm drive and gears.
- Safe to use because of multiple safety switches and overload protection.
- Stainless steel bowl, beater, whisk and dough hook are included.
- Easy to use digital control panel.
- Maximum flour mixing capacity: 0.8 kg.
- With handle to lift the bowl in place.
- Safety switch on the bowl guard, when the bowl guard is opened, the machine stops.
- 3 different speeds: 128/ 252/ 545 rpm.

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



222836

HEAVY DUTY PLANETARY MIXER 10 LITER

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

code	liters	V	W	mm
222836	10	230	600	380x470x(H)730



222843

HEAVY DUTY PLANETARY MIXER 20 LITER

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

code	liters	V	W	mm
222843	20	230	1100	490x580x(H)780

ELECTRIC MEAT TENDERIZER

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

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



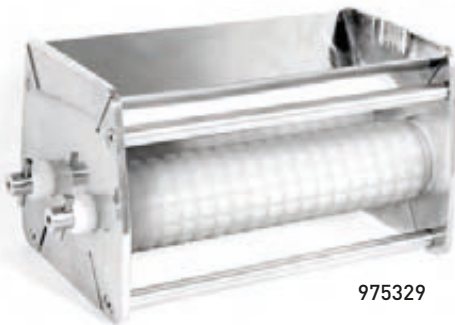
Beef and pork tenderizer included



See movie



975305



975329



975312

ROLLERS FOR POULTRY

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

code	mm
975329	235x130x(H)120

ROLLERS FOR SHOARMA

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

code	mm
975312	235x130x(H)120



Made of stainless steel

Housing made of stainless steel

Hopper made of stainless steel

Worm screw made of aluminium alloy

MEAT MINCER PROFI LINE 12

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

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

282199



282267

PERFORATED PLATE
- ø 70 mm

code	-	mm
282229	282199	ø8
282236	282199	ø6
282243	282199	ø4.5
282250	282199	ø3
282267	282199	ø2



282359

KNIFE

code	-
282359	282199



282304

WORM SCREW
- Made of anodized aluminium

code	-
282304	282199



MEAT MINCER PROFI LINE 22

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

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

282007



282052

PERFORATED PLATE

- ø 82 mm

code	-	mm
282014	282007	ø8
282021	282007	ø6
282038	282007	ø4.5
282045	282007	ø3
282052	282007	ø2



KNIFE

code	-
282076	282007

282076



282069

WORM SCREW

- Made of anodized aluminium

code	-
282069	282007



MEAT MINCER KITCHEN LINE 12

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

code	V	W	mm
210802	230	550	432x261x(H)484



See movie



931233

PERFORATED PLATE

- $\varnothing 70$ mm

code	-	mm
931219	210802	$\varnothing 4,5$
931226	210802	$\varnothing 6$
931233	210802	$\varnothing 8$



931240

KNIFE

code	-
931240	210802



931257

WORM SCREW

code	-
931257	210802

MEAT MINCER KITCHEN LINE 22

- Stainless steel feeder tray, hopper made of a special aluminium alloy.
- Knife and worm screw made of stainless steel and funnel of cast iron.
- Stuffing tube and two ø82 mm mincing discs with ø 6 and 8 mm holes included.
- Easy disassembly for easy cleaning.
- Motor with an overheat protection mechanism.
- Anti-slip feet.
- Output 200-220 kg/h.
- Not for continuous use.

code	V	W	mm
210819	230	750	427x261x(H)486



210819



933343

PERFORATED PLATE

- ø 82 mm

code	-	mm
933329	210819	ø4.5
933336	210819	ø6
933343	210819	ø8



933350

KNIFE

code	-
933350	210819



933367

WORM SCREW

code	-
933367	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	275x190x(H)347



Three sausage stuffing tubes included

Worm screw made of aluminium, blade made of stainless steel

Meat dish with dust cover



See movie

210864



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 48mm



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



222805



SAUSAGE CUTTER - MANUAL

- Stable footing by suction cups.
- High-quality serrated blades.
- Easy to clean.
- Cuts 11 slices.

code	mm
222805	214x155x(H)205

NEW!



282113

HAMBURGER PRESS

- Makes ø130 mm hamburgers.
- Components in contact with meat are made of stainless steel.
- Bottom housing made of anodised aluminium.
- Handy lever for removing prepared hamburger patties from the press bowl.
- Container for patty dividers.

code	mm
282113	330x250x(H)300



282120

PATTY DIVIDERS

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

code	mm
282120	ø130x(H)60



513033

TORTILLA PRESS

- Makes max. ø200 mm tortillas.
- Made of aluminium alloy with red powder coating on the exterior.

code	mm
513033	255x202x(H)95



513026

HAMBURGER PRESS

- Makes ø115 mm hamburgers.
- Made of aluminium alloy with non-stick coating.
- Handle made of polypropylene.

code	mm
513026	ø120x (H)80

SAUSAGE FILLING MACHINES



See movie



With a set of
4 stainless steel
funnels



**SAUSAGE FILLING MACHINE
PROFI LINE**

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

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



282151



282090



With a set of
4 plastic funnels



**SAUSAGE FILLING MACHINE
KITCHEN LINE**

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

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



282137



282144

MEAT SLICERS PROFI LINE

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



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



970294



210086

SLICER PROFI LINE 220 RED EDITION

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

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

SLICER PROFI LINE 250 RED EDITION

- Blade diameter: 250 mm.
- Steplessly adjustable cutting thickness up to 15 mm.
- Maximum slicing diameter: 180 mm.
- Finished with a special red coating.

code	V	W	mm
210086	230	320	485x420x(H)395



Slicing thickness is easy to adjust



Carriage with locking mechanism



Built-in sharpener



Heavy product holder



Acrylic safety shield

MEAT SLICERS PROFI LINE



- Intended for professional commercial use.
- Housing made of coated aluminium, with non-slip feet.
- Tilted blade made of hardened stainless steel.
- Air-cooled motor with protection against overheating.
- Motor with extra power for cutting hard meats.
- Fitted with blade guard and built-in sharpener.
- Carriage with safety shield and remnant holder with upright lock. Quick and easy to disassemble for cleaning.
- Meets all safety requirements for commercial use, such as:
 - Setting 0 thickness keeps the blade behind the blade guard.
 - Protection against activation while the sharpener or the axle cover is removed.
 - Carriage can only be locked and removed while the blade is set to 0 thickness.
- Not suitable for cutting cheese, only possible with separately sold non-stick coated knife.



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	400x400x(H)330



210048

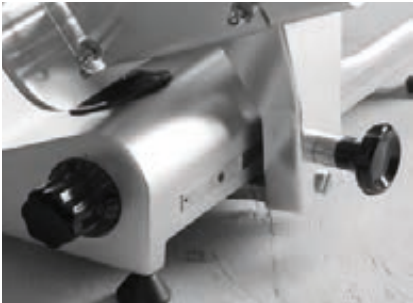
SLICER PROFI LINE 220

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

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



Acrylic safety shield



Carriage with locking mechanism



Built-in sharpener



Blade protection



Sealed safety on/off switch



Air cooled engine protected by metal cover



see movie



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	485x420x(H)395

SLICER PROFI LINE 300

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

code	V	W	mm
210017	230	420	600x480x(H)450

NON-STICK COATED BLADE

- For slicing cheese.

code	-	mm
975732	210048	ø220
975749	210000	ø250
975756	210017	ø300
975800	210031	ø195

975732



CHEESE-GRATING MACHINE

- Capacity of 30 kilos per hour.
- Functional and practical, stable body.
- Despite its small size, the device offers high performance.
- Ideal for grating Parmesan cheese and other hard cheeses.
- Motor is protected against overloading.
- Provided with grated cheese container 1,3 L.
- Speed: 1400 RPM.
- Cylinder diameter ø110x60 mm.
- Weight 8 kg.

code	-	V	W	mm
226827	30 kg/h	230	380	280x250x(H)310



Stainless steel roller



226827



975268

**VACUUM CHAMBER PACKAGING MACHINE
PROFI LINE**

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

code	seal strip (mm)	V	W	mm
975268	300	230	370	370x480x(H)435
975275	350	230	750	425x560x(H)460



201435

**VACUUM CHAMBER PACKAGING MACHINE
PROFI LINE 300**

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

code	V	W	mm
201435	230	950	359x425x(H)356

VACUUM COOKING BAGS

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

code	packed per	mm
971314	50	450x350
971321	50	400x400
971338	50	500x380
970652	100	250x150
970669	100	350x250
970676	100	200x150
970683	100	300x200
970690	100	400x300





See movie



201442

VACUUM CHAMBER PACKAGING MACHINE PROFI LINE 410

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

code	V	W	mm
201442	230	1000	505x567x(H)465



975398

VACUUM CHAMBER PACKAGING MACHINE KITCHEN LINE

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

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

VACUUM PACKING BAGS

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

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





Roll attachment can easily be installed

975374



VACUUM PACKAGING MACHINE KITCHEN LINE

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

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

BAG ROLLS ATTACHMENT FOR 975374 VACUUM PACKAGING MACHINE KITCHEN LINE

- Can be attached to vacuum packaging machine Kitchen Line 975374 or as a stand-alone attachment for other vacuum packaging machines.
- Equipped with a removable knife to cut exactly the needed bag length. Internal dimensions: 412x101x(H)101 mm.
- For rolls with maximum dimensions of ø100x400 mm.
- Base made of ABS.
- Transparent polycarbonate cover for easy control of the roll.

code	mm
970638	487x122x(H)107



970638



970362



VACUUM PACKAGING MACHINE PROFI LINE

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

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



VACUUM PACKING BAGS



VACUUM COOKING BAGS

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

code	packed per	mm
971314	50	450x350
971321	50	400x400
971338	50	500x380
970652	100	250x150
970669	100	350x250
970676	100	200x150
970683	100	300x200
970690	100	400x300



VACUUM PACKING BAGS

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

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



EMBOSSED VACUUM BAGS ON ROLL

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

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

HOKKERS



147108



147801

HOKKER BIG FLAME

- Model 'Big Flame' - for propane gas. Including converter set also suitable for natural gas.
- Very robust stainless steel frame to carry heavy loads.
- Fitted with thermocouple and electronic ignition.
- Fitted with 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 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	425x425x(H)400



626504

147207



WOK

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

code	mm
626504	ø700x(H)235

RING FOR HOKKER

- To adapt Hokker 147108 to use with wok 626504



code	mm
147207	ø360x(H)80

HOKKER BASE

- Suitable for hokkers: 147108



code	mm
147306	425x425x(H)400

GAS COOKERS



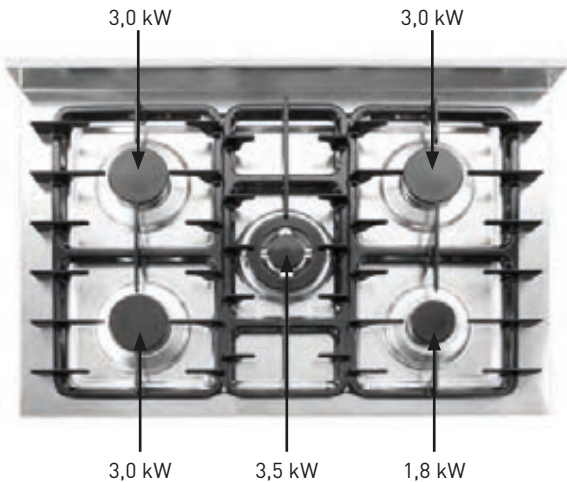
GAS COOKER - 5 BURNERS WITH ELECTRIC OVEN

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

code	V	W	KW [Hs]	mm
225707	230	2700	14.3	900x655x(H)



225707



GAS COOKER - 5 BURNERS, OPEN STAND

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

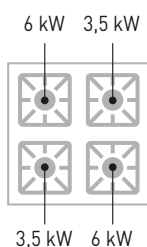
code	KW [Hs]	mm
225806	14.3	900x600x(H)850



225806



225882



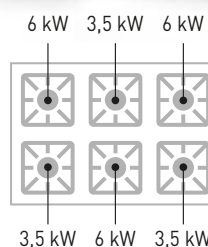
GAS COOKER KITCHEN LINE 4-BURNER WITH CONVECTION ELECTRIC OVEN GN 1/1

- Burners: 2 x 3.5 kW + 2 x 6 kW
- Pots: Ø120-300 mm
- Cast iron pan support 335x300mm, one for each burner
- Thermocouple
- Cooker top: AISI 304
- Casing: AISI 430
- Adjustable steel feet
- Weight: 82 kg
- CONVECTION OVEN GN 1/1
- Electric 3 kW/230 V
- Stainless steel chamber: 640x370x(H)350 mm
- 4 rail pairs for GN 1/1
- Distance between rails: 75 mm
- 1 GN1/1 grid included
- Thermostat

code	V	W	kW[Hs]	mm
225882	230	3000	19	800x700x(H)900



225899



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

- Burners: 3 x 3.5 kW + 3 x 6 kW
- Pots: Ø120-300 mm
- Cast iron pan support 335x300mm, one for each burner
- Thermocouple
- Cooker top: AISI 304
- Casing: AISI 430
- Adjustable steel feet Weight: 105 kg
- CONVECTION OVEN GN 1/1:
- Electric 3 kW/230 V
- Stainless steel chamber: 640x370x(H)350 mm
- 4 rail pairs for GN 1/1
- Distance between rails: 75 mm
- 1 GN1/1 grid included
- Thermostat

code	V	W	KW [Hs]	mm
225899	230	3000	28.5	1200x700x(H)900



147610

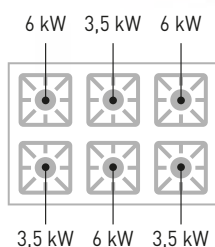
PORTABLE GAS STOVE

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

code	KW [Hs]	mm
147610	2.2	373x290x(H)123



226094



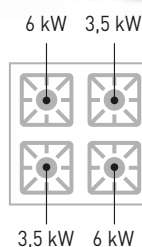
GAS COOKER KITCHEN LINE 6-BURNER OPEN STAND

- Burners: 3x 3.5kW + 3x 6kW
- Suitable for natural gas, extra LPG nozzles included
- Pans: ø120-300mm
- Cast iron pan support 335x300mm, one for each burner
- Cabinet closed on 3 sides, internal dimensions: 1198x570x(H)470 mm
- Thermocouple
- Cooker worktop: AISI 304
- Housing: AISI 430
- Steel adjustable feet: 100-165mm
- Weight: 95kg

code	KW [Hs]	mm
226094	28.5	1200x700x(H)900



227381



GAS COOKER KITCHEN LINE 4-BURNER, TABLE TOP

- Burners: 2x 6 kW + 2x 3.5 kW
- Suitable pots and pans: ø120-300 mm
- Thermocouple.
- AISI 304 cooker top.
- Side and back housing: AISI 430.
- Cast iron grates 335x300 mm, one for each burner
- Cast iron burners.
- GZ50 gas Extra LPG nozzles included.
- No igniters or pilot flame – match-lit flame.
- Steel feet with non-slip surface, with adjustment from 55 to 65 mm.
- Weight: 35 kg.

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



Portable gas stove	HENDI 147610
Power	2,2 kW
Safety thermal protector: when the flame goes out (e.g. when blown off by wind), gas supply is switched off.	Yes
Overpressure protection: gas insert will be pushed out if the internal pressure exceeds limit.	Yes
Pan support fixed	Yes
CE passed	Yes



199039

BUTANE GAS CARTRIDGE

- Only suitable for use in combination with portable gas stove (147610) and crème-brûlée burner anti flaring (198216).
- Not suitable for refilling gas lighters etc.
- Packed per 4 canisters.
- Order unit: box with 7 sets of 4 cans.

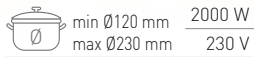
code	packed per	weight (kg)	order unit
199039	4	0.227	7

INDUCTION COOKERS BLACK LINE

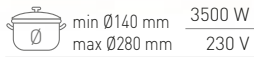
- Very clean design suitable for live cooking.
- Very flat housing with black coated stainless steel frame.
- Surface of ceramic glass with integrated digital display.



239391



239421



INDUCTION COOKER 2000W BLACK 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 230 mm. With timer function for 0-180 minutes. Equipped with electronic protection against overheating.

INDUCTION COOKER 3500W BLACK LINE

- Touch-sensitive controls, power or temperature adjustable in 10 steps.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating and air filter.

code	V	W	mm
239391	230	2000	293x373x(H)56

code	V	W	mm
239421	230	3500	337x417x(H)85




Sturdy stainless steel frame

High quality ventilation

Touch-sensitive controls



239414

	min Ø120 mm	3500 W
	max Ø230 mm	230 V



239384

Works also with a GN tray up to GN 1/2	1000 W
	230 V

DOUBLE INDUCTION COOKER BLACK LINE

- Touch-sensitive controls, power or temperature adjustable in 10 steps.
- With boost mode which temporarily shifts some power from right hob to the left hob, providing up to 2000W.
- The left side hob can output 1800W, or 2000W while the boost function is active.
- The right side hob can output 1700W, or 1500W while the boost function is active.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 120 and 230 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.

code	V	W	mm
239414	230	3500	608x370x(H)61

INDUCTION HOT PLATE BLACK LINE


- Unique induction hot plate with a rectangular induction coil which keeps pans warm while providing freedom of placement.
- Also works with a stainless steel GN1/2 container.
- Power adjustable in 11 steps by means of a knob.
- Temperature range: 40-100°C.
- Equipped with electronic protection against overheating.

code	V	W	mm
239384	230	1000	455x333x(H)62

INDUCTION COOKERS DISPLAY LINE

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




 min Ø120 mm
max Ø230 mm

2000 W
230 V

239278



 min Ø140 mm
max Ø280 mm

3500 W
230 V

239292

INDUCTION COOKER 2000W DISPLAY 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 230 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.

INDUCTION COOKER 3500W DISPLAY LINE

- Touch-sensitive controls, power or temperature adjustable in 10 steps.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating and air filter.

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

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



Sturdy stainless steel frame



High quality ventilation



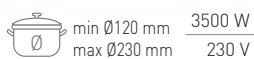
Touch-sensitive controls



See movie



See movie



3500 W
230 V

239285



Works also with
a GN tray up to GN 1/2

1000 W
230 V

209523

DOUBLE INDUCTION COOKER DISPLAY LINE

- Touch-sensitive controls, power or temperature adjustable in 10 steps.
- With boost mode which temporarily shifts some power from right hob to the left hob, providing up to 2000W.
- The left side hob can output 1800W, or 2000W while the boost function is active.
- The right side hob can output 1700W, or 1500W while the boost function is active.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 120 and 230 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.

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

INDUCTION HOT PLATE DISPLAY LINE

- Unique induction hot plate with a rectangular induction coil which keeps pans warm while providing freedom of placement.
- Also works with a stainless steel GN 1/2 container.
- Power adjustable in 11 steps by means of a knob.
- Temperature range: 40-100°C.
- Equipped with electronic protection against overheating.

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

INDUCTION COOKERS OBLIQUE

- Digital power, temperature and timer setting via touch-sensitive controls. In temperature mode the temperature can be set from 35 up to 240°C.
- With timer function for 0-180 minutes.
- Stainless steel housing, ceramic glass top and control

- panel.
- Fitted with high quality internal components.
- With easily cleanable grease filter and ventilation.
- Fitted with height adjustable feet.
- With overheating protection.

NEW!

S.S.
stainless steel



min Ø120 mm
max Ø260 mm

2000 W
230 V

239452



min Ø140 mm
max Ø280 mm

3500 W
230 V

239377

INDUCTION COOKER 2000W

- Suitable for pans with a minimum ø of 120 mm and a maximum of 260 mm.

INDUCTION COOKER 3500W

- With separate displays for timer and power/temperature.
- Suitable for pans with a minimum ø 140 mm and maximum ø 380 mm.

code	V	W	mm
239452	230	2000	294x374x(H)56

code	V	W	mm
239377	230	3500	383x460x(H)90



Sturdy stainless steel frame




High quality ventilation



Touch-sensitive controls




 min Ø120 mm
max Ø260 mm

3500 W
230 V

239445



 min Ø120 mm
max Ø260 mm

3500 W
230 V

239438

DOUBLE INDUCTION COOKER WITH BOOST

- With boost mode which temporarily shifts some power from right hob to the left hob, providing up to 2000W.
- The left side hob can output 1800W, or 2000W while the boost function is active.
- The right side hob can output 1700W, or 1500W while the boost function is active.
- Suitable for pans with a minimum Ø of 120 mm and a maximum of 260 mm.

code	V	W	mm
239445	230	3500	608x370x(H)56

DOUBLE INDUCTION COOKER

- The front hob can output 1800W, the rear hob can output 1700W.
- Suitable for pans with a minimum Ø of 120 mm and a maximum of 260 mm.


code	V	W	mm
239438	230	3500	299x581x(H)64



INDUCTION COOKER MODEL 3500 D

- Digital power, temperature and timer setting via touch-sensitive controls.
- Stainless steel housing.
- With easily cleanable grease filter and double ventilation.
- Suitable for pans with a minimum \varnothing of 140 mm and a maximum of 280 mm. Height adjustable feet.

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

	min \varnothing 140 mm	3500 W
	max \varnothing 280 mm	230 V

239711



WOK

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



code	mm
239773	\varnothing 360x(H)180

239773



INDUCTION WOK MODEL 3500

- Ideal for preparing nutritious meals.
- Stainless steel housing.
- With easily cleanable grease filter.
- Digital power setting.
- Settings immediately respond to high-low.
- Only suitable for use with wok pan 239773.

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

239681




removable and cleanable
air filter



3500 W
230 V

239766




	min Ø140 mm max Ø280 mm	5000 W 400 V
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239322



239698

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

INDUCTION COOKER MODEL 5000 D

- Digital power, temperature and timer setting via touch-sensitive controls.
- Stainless steel housing.
- With easily cleanable grease filter and double ventilation.
- Suitable for pans with minimum Ø 140 mm and maximum Ø 280 mm. Height adjustable feet.
- Works on 380V, supplied without plug, an electrician is required for the installation.



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

INDUCTION COOKER MODEL 3500 D XL

- Digital power, temperature and timer setting via touch-sensitive controls.
- Stainless steel housing.
- With easily cleanable grease filter and double ventilation.
- Suitable for pans with a minimum Ø of 140 mm and a maximum of 380 mm.
- Height adjustable feet.



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


INDUCTION COOKER MODEL 7000

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



code	V	W	mm
239346	400	7000	405x698x(H)145

239346


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




 min Ø120 mm
 max Ø260 mm
 3500 W
 230 V



239780


 min Ø120 mm
 max Ø260 mm
 2000 W
 230 V



239230

INDUCTION COOKER MODEL 3500 M

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



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

INDUCTION COOKER MODEL 2000

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



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



233962



QUARTZ HEATED COUNTERTOP DISPLAY TWO LEVELS

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

code	V	W	mm
233962	230	560	650x467x(H)630




 min Ø120 mm
 max Ø260 mm
 1800 W
 230 V



239209

ABS
plastic

INDUCTION COOKER MODEL 1800

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

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

190 W
230 V



209509

Al
aluminium

HOT TRAY

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

code	V	W	mm
209509	230	190	530x325x(H)30

Cr
chrome plated

S.S.
stainless steel

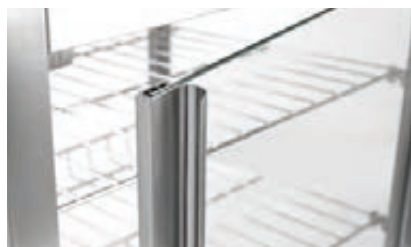
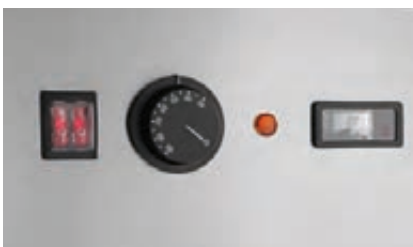
HEATED COUNTERTOP CABINET

- Fitted with door at the back and curved front glass.
- Lightbox with room for promotional graphics.
- Stainless steel housing.
- Internal lighting in the ceiling.
- With 3 chrome plated shelves, adjustable in height.
- Temperature controller and display.
- Temperature range: 30 up to 90°C.

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



233740





233726



233733

HEATED COUNTERTOP DISPLAY THREE LEVELS

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

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



273982



HEATED COUNTERTOP DISPLAY SINGLE LEVEL

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

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



273999



HEATED COUNTERTOP DISPLAY TWO LEVELS

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

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



273869

273876

273845



273883

273890

273852

RISE AND FALL HEAT LAMP CONICAL

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

code	colour	V	W	mm
273869	Silver	230	250	275x(H)250
273876	Copper	230	250	275x(H)250
273845	Black	230	250	275x(H)250 New

RISE AND FALL HEAT LAMP CYLINDRICAL

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

code	colour	V	W	mm
273883	Silver	230	250	175x(H)250
273890	Copper	230	250	175x(H)250
273852	Black	230	250	175x(H)250 New



919217

INFRARED HEAT BULB

- Infrared replacement bulb for heat lamps.
- Shatterproof, with normal fitting (E27).

code	V	W	mm
919217	230	250	ø125x(H)170



919200

INFRARED HEAT BULB

- Infrared replacement bulb for heat lamps.
- Shatterproof, with normal fitting (E27).

code	V	W	mm
919200	230	250	ø125x(H)170



273906



273913

2 LAMP INFRARED FOOD WARMER BRIDGE

- Designed to keep food warm between preparing and serving.
- Height is easily adjustable between 590 and 790 mm.
- Shatterproof lamps included.

code	colour	V	W	mm
273906	Silver	230	500	453x360x(H)790
273913	Black	230	500	453x360x(H)790 New



SOUS-VIDE SYSTEM

- Culinary system in which vacuum-sealed food is cooked at a precisely controlled temperature.
- Ideal for à la carte restaurants.
- Exceptionally suitable for preparation outside peak times.
- Consistently high quality results.

- High precision thermostat adjustable (0,1°C) from 35° to 90°C.
- Housing made entirely of stainless steel.
- Can be sealed air- and watertight due to the lid with silicone rim.



see movie



GN 2/3
400 W
230 V



225264

GN 1/1
600 W
230 V



225448

SOUS-VIDE SYSTEM GN 2/3

- Equipped with handles.
- Stainless steel spacer with 4 compartments included.

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

SOUS-VIDE SYSTEM GN 1/1

- Equipped with handles and drain tap.
- Stainless steel spacer with 6 compartments included.

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





222645



NEW!

IVIDE CIRCULATOR STICK

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

code	liters	V	W	mm
222645	8	230	750	ø60x(H)330

NEW!

GASTRONORM LID WITH SOUS VIDE STICK RECESS

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

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



NEW!



222997



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 16.5cm 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.
- Carrying case included. IPX7, can withstand splashes and accidental submersion.

code	V	W	mm
222638	230	1500	159x121x(H)285





222997

IVIDE PLUS SOUS VIDE THERMAL CIRCULATOR

- High precision sous vide thermal circulator with temperature control.
- 4inch Touch Screen interface.
- Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5cm by means of a clamp.
- Best performances up to 80 litres.
- Working temperature 5°C to 99°C, accuracy 0.07°C.
- Timer can be set between 1 minute and 99 hours.
- Multiple Machines can be managed from the App.
- Offers exceptional temperature stability.
- Low level water protection device switches off the sous vide in case of accidental use without water.
- Circulating pump to eliminate cold and hot spots.
- Temperature sensor to prevent overload and overheating.
- Carry Case as Standard.
- IPX7, can withstand splashes and accidental submersion.

App:

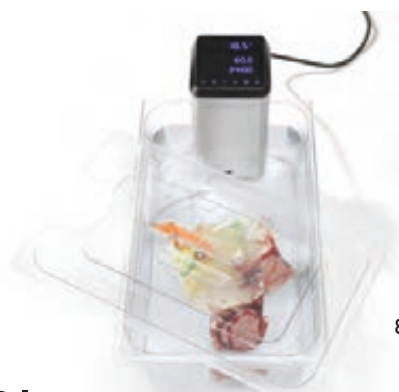
- Precise temperature control from anywhere. A collection of over 600 recipes.
- Our Sous Vide Calculator: We've done all the testing and research for you, which means no more scouring the internet for information.
- Recipe Memory: Store your own times and temperatures.
- Cook history: For greater HACCP control store your last cook 10 times and temperatures.
- Multi device cooking: Control Several cookers from one app.
- Notifications to confirm when the water is at temperature, and the food is cooked. Cook time complete, don't worry the app will keep the food at the optimum temperature for holding.
- Multi-language Control: The first ever multilingual sous vide cooking app.

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

GASTRONORM LID WITH SOUS VIDE STICK RECESS

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

code	GN	mm
864227	GN 1/1	530x325
864234	GN 1/2	265x325



864227

LOW TEMPERATURE OVEN

- Designed for slowly preparing or regenerating food, by means of a very accurately set and controlled process.
- With core temperature probe, separately adjustable.
- Recessed handles in the sides.
- Easy to clean door seal.
- Oven chamber is heated on 4 sides, uniformly distributing the heat throughout the chamber.
- Energy efficient due to extra insulation.
- Seamless oven chamber with rounded corners, easy to clean.
- Temperature adjustable by 1 degree increments - oven chamber up to 120°C, core temperature and keep warm up to 100°C.
- Door hinges left or right, easy to convert.
- Digital setting and readout of time, set temperature, and current core/chamber temperatures.
- Stainless steel pan and tray holder, suitable for GN 1/1 containers, grids and trays as well as 600x400 mm bakery trays, on 3 levels.



see movie



225479



LOW TEMPERATURE OVEN

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



SMOKING



SMOKE OVEN ELECTRIC

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

code	V	W	mm
238486	230	1600	540x380(H)720



238486





SMOKE INFUSER

- The aluminium body functions as a heat sink, cooling the smoke before expelling it.
- Wood requires no pre-soaking prior to smoking.
- Can also be used with tea or spices.
- Removable smoking chamber with integrated filter.
- Flexible rubber hose (30 cm long) for easy injection of smoke into resealable bags and containers.
- Compact and lightweight enough to use with one hand.
- Gentle enough for use on delicate fruits and vegetables without changing their texture of temperature.
- Powered by 2 AA batteries, not included.
- Wood or herbs for smoking not included.



199961

code	mm
199961	ø68x(H)158

NEW!



199978



199664



199657

GLASS DOME

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

code	mm
199978	ø245x(H)150

GLASS DOME WITH VENT

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

code		mm
199657	Cocktail dome	ø130x(H)282
199664	Plate dome	ø260x(H)174

SMOKING GUN PRO - SAGE COMMERCIAL

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



199985

code	mm
199985	150x80x(H)165

AROMATIC WOOD CHIPS

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

code	-	weight (kg)
199671	beech wood	0.25
199688	alder wood GOLD	0.25
199695	Oak wood	0.25
199701	cherry wood	0.25
199718	applewood	0.25
199725	Plum-tree wood	0.25
199732	maple wood	0.25
199749	apricot wood	0.25
199756	walnut wood	0.25
199763	Alder and Beech wood SPECIAL	0.25



199671

SMOKER WOOD DUST

- Very fine aromatic oak chips.
- For use with cold smoke infusers/smoking guns.

code	weight (kg)
199787	0.5



199787

SMOKER WOOD DUST

- Very fine aromatic wood chips.
- For use with cold smoke infusers/smoking guns.
- Set of four 250 ml containers with different wood types: cherry, oak, hickory and mesquite.

code	liters
199770	1



199770



NEW!



229064

FOOD DEHYDRATOR KITCHEN LINE

- For drying fruits, vegetables, herbs, meat, fish, etc.
- Automatic fans circulate the warm air for an evenly dried result.
- Fitted with 7 stainless steel 375x300 mm trays which can hold up to 500 g each.
- Trays are evenly spaced and easy to remove and clean.
- Housing and door are made from polypropylene and double walled, better temperature performance.
- Thanks to the transparent door you can keep an eye on the drying process.

- Delivered with a transparent pad which can be used to catch the residue on the bottom of the dryer or to make fruit leather.
- Digital display, temperature adjustable from 35° to 70°C.
- Timer can be set from 30 min up to 24 hours in 30 minute intervals.

code	-	V	W	mm
229064	7 trays	230	500	345x450x(H)315

Easy controls.



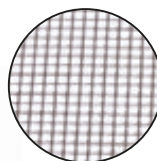
Easy to open.



With fine mesh for drying small items.



678015



GRILL MESH NON-STICK PTFE

- For use in combination with barbecues, grills and food dehydrators.
- Set of 5 grill meshes.

code	thickness (mm)	packed per	mm
678008	1	5	300x400
678015	1	5	325x530
678022	1	5	400x600

FOOD DEHYDRATOR PROFI LINE

- Stainless steel housing.
- For drying fruits, vegetables, herbs, meat, fish, etc.
- Digital control panel.
- Timer adjustable up to 24 hours by 30 minute increments.
- Temperature adjustable from 35°C to 75°C by 5° increments.
- Silent fans circulate the warm air for an evenly dried result, without the need to rotate the trays.
- Fitted with 6 stainless steel grids, 327x330 mm each.
- Grids are evenly spaced and are easy to remove and clean.
- Thanks to the transparent door you can keep an eye on the drying process.

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

6 trays

600 W

230 V



229033

FOOD DEHYDRATOR PROFI LINE

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

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

10 trays

1000 W

230 V



229026



See movie



Drying chamber with space for 10 trays



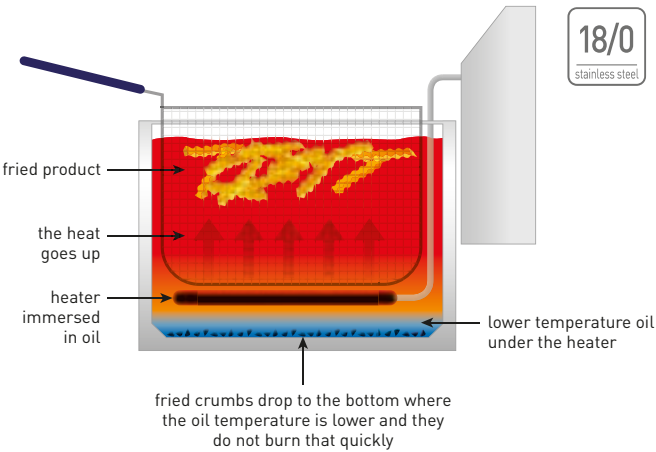
Easy to operate digital control panel



Residu pad included

DEEP FRYERS MASTERCOOK DIGITAL

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



DEEP FRYER MASTERCOOK WITH DRAIN TAP
DIGITAL - 8 L

- Clear digital control panel with temperature and timer function.

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



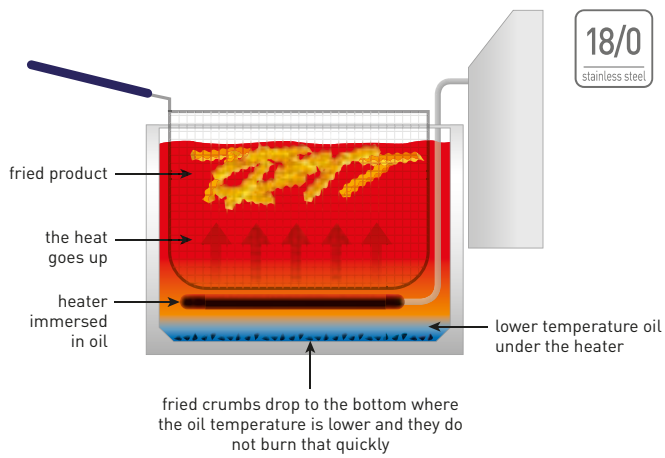
DEEP FRYER MASTERCOOK WITH DRAIN TAP
DIGITAL - 2 X 8 L

- Clear digital control panel with temperature and timer function.

code	liters	V	W	mm
207376	16	230	7000	605x515x(H)345

DEEP FRYERS MASTERCOOK

- The Mastercook range of tabletop deep fryers is made of 18/0 stainless steel. Element with switch-off function when removed.
- Oil tank with a V-shaped bottom ensures an optimal cold zone, increases the useful life of the oil.
- The clear controls with temperature pilot lights can be found on top of the equipment.
- Protected against overheating by means of a re-settable thermal fuse.
- A frying basket with extra long handle turns this model into a fine piece of equipment for intensive use.
- All deep fryers come with frying basket(s) and lid(s).



NEW MODEL!



8 liter
3500 W
230 V

207208

DEEP FRYER MASTERCOOK - 8 L

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



2x 8 liter
2x 3500 W
230 V

207307

DEEP FRYER MASTERCOOK - 2 X 8 L

code	liters	V	W	mm
207307	16	230	7000	605x455x(H)345



8 liter
3500 W
230 V

209202

DEEP FRYER MASTERCOOK WITH DRAIN TAP - 8 L

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



2x 8 liter
2x 3500 W
230 V

209301

DEEP FRYER MASTERCOOK WITH DRAIN TAP - 2 X 8 L

code	liters	V	W	mm
209301	16	230	7000	605x515x(H)345

18/0

stainless steel

4 liter
3000 W
230 V

6 liter
3300 W
230 V



205808



205815

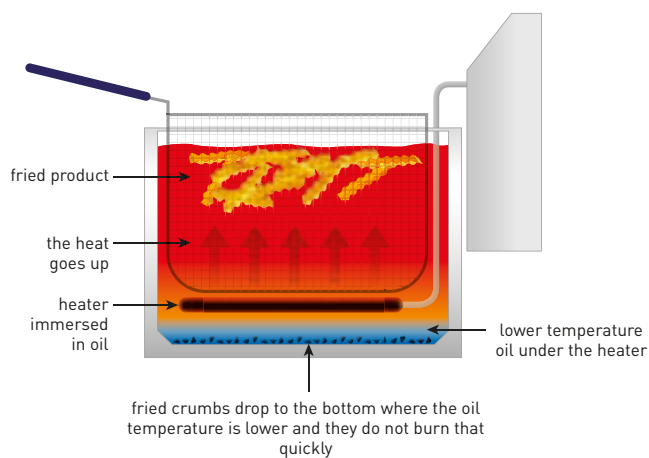


205822

DEEP FRYER BLUE LINE

- Housing and oil tank made of stainless steel.
- Removable element with switch-off function when removed.
- Removable oil container, making it easier to clean.
- Heating indication lamp to show if the heating element is operating.
- The temperature can be set up to 190°C.
- A security thermostat ensures the deep fryer does not overheat.
- Overheat protection with reset for extra protection.
- A frying basket with heat insulated and extra long handle.
- Cold zone to protect oil quality.
- Supplied with frying basket and lid.

code	liters	V	W	mm
205808	4	230	3000	217x380x(H)300
205815	6	230	3300	265x430x(H)290
205822	8	230	3500	265x430x(H)345
205839	16	230	7000	550x430x(H)345
205846	8	230	6000	470x420x(H)330
205853	12	230	6600	550x430x(H)290



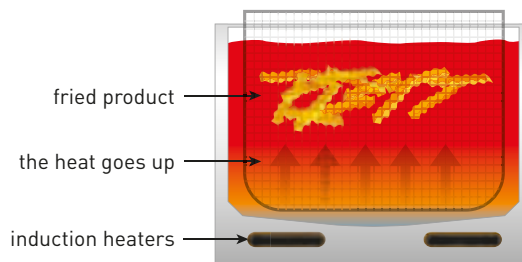


205839



205853





8 liter
3500 W
230 V

2x 8 liter
2x 3500 W
230 V



215012

215029

INDUCTION DEEP FRYER KITCHEN LINE

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

code	liters	V	W	mm
215012	8	230	3500	290x485x(H)406

INDUCTION DEEP FRYER KITCHEN LINE - DOUBLE

- Precise temperature control, induction technology keeps the oil at exactly the set temperature.
- With two countdown timers.
- Efficient heat transfer.
- Stainless steel housing for easy cleaning.
- Overheating protection.
- Display of set temperature of the oil.
- Supplied with two frying baskets and lids.

code	liters	V	W	mm
215029	16	230	7000	580x485x(H)406

Drain tap makes emptying easy



With filter for the induction motor



Convenient edge for hanging basket



NEW
MODEL!



205914



DOUGHNUT DEEP FRYER 12L

- Ideal for frying doughnuts, angel wings, beignets, Dutch doughnuts and other fried dough pastries.
- Entirely made of stainless steel, comes with two frying grids (354x383mm) with cool-touch handle, a heater guard and a lid that can also serve as a drip tray.
- Easy to use and clean, suitable for intensive use and high outputs.
- Fitted with a large welded oil tank (400x400x(H)160 mm) with a max. capacity of 12 liters.
- Tank equipped with drain tap and min/max oil level markings, has a 'cold zone' to improve the oils usetime.
- Removable heat element with switch-off function when removed and overheat protection.
- The temperature can be set from 50° up to 190°C.
- Heating indication lamp to show if the heating element is operating.
- With rubber anti-slip feet.



code	liters	V	W	mm
205914	12	230	3500	630x860x(H)360



TEPAN-YAKI GRIDDLE

- Detachable, steplessly adjustable plug thermostat.
- Sturdy handles for safe transport.
- The Tepan-Yaki griddle is easy to clean.
- Griddle surface features a non-stick coating.



TEPAN-YAKI GRIDDLE

- Griddle surface dimensions: 439x228mm.

code	V	W	mm
238608	230	1800	439x230x(H)110

TEPAN-YAKI GRIDDLE

- Griddle surface dimensions: 893x217mm.

code	V	W	mm
238301	230	1800	900x230x(H)110



PARTY PAN

- Aluminium with non-stick coating.
- Removable thermostat.
- Suitable for frying, roasting and keeping hot.
- Including lid with clear glass and two insulated handles.



code	V	W	mm
239506	230	1400	ø500x(H)190
239605	230	1600	ø620x(H)190

GRIDDLES BLUE LINE

- Stainless steel housing. The hard chromed surface (9mm plate) facilitates cleaning.
- With removable dripping tray and high backsplashes.
- Stepless thermostat adjustable up to 300°C.
- Overheating protection.
- Suitable for continuous use.
- Power switch with integrated indication lamp.
- Non-slip feet.

**NEW
MODEL!**

18/0
stainless steel

GRIDDLE BLUE LINE

- Griddle area 330x270 mm, entirely smooth.

code	-	V	W	mm
203125		230	2000	300x420x(H)225



203125



203156

GRIDDLE BLUE LINE

- Griddle area 518x328 mm, left 259 mm smooth and right 259 mm ribbed.

code	-	V	W	mm
203156	1/2 flat, 1/2 ribbed	230	2400	550x420x(H)240



203149

GRIDDLE BLUE LINE

- Griddle area 518x328 mm, entirely smooth.

code	-	V	W	mm
203149	flat	230	2400	550x420x(H)240



203170

GRIDDLE BLUE LINE

- Griddle area 518x328 mm, entirely ribbed.

code	-	V	W	mm
203170	entirely ribbed	230	2400	550x420x(H)240



203163

GRIDDLE BLUE LINE

- 2 independent working areas, 2 heating indication lamps.
- Griddle area 688x410 mm, left 462 mm smooth and right 226 mm ribbed.

code	-	V	W	mm
203163	2/3 flat, 1/3 ribbed	230	3500	720x530x(H)250



855201

855218

GRIDDLE SCRAPER

code	mm
855201	100x315

SPARE BLADE FOR 855201

- 5 pieces

code
855218

CONTACT GRILLS

- Cast-iron enamelled grills.
- Stainless steel frame.
- With wire brush.
- Fitted with fat tray and backsplash.

- Thermostat continuously adjustable up to a maximum of 300°C, with indicator light.
- With lifted top (H)530 mm.

NEW
MODEL!

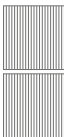
S.S.
stainless steel



263501



263600



CONTACT GRILL - SINGLE VERSION
- Grill surface 220x230 mm

code	V	W	mm
263501	230	1800	310x370x(H)210



CONTACT GRILL - SINGLE VERSION
- Grill surface 220x230 mm

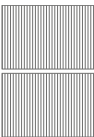
code	V	W	mm
263600	230	1800	310x370x(H)210



263655

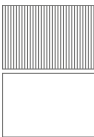


263662



CONTACT GRILL „PANINI“
- Grill surface 340x230 mm

code	V	W	mm
263655	230	2200	430x370x(H)210

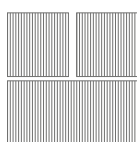


CONTACT GRILL „PANINI“
- Grill surface 340x230 mm

code	V	W	mm
263662	230	2200	430x370x(H)210



263709



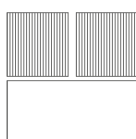
CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable Grill surface bottom plate 475x230 mm

code	V	W	mm
263709	230	3600	570x370x(H)210



263808



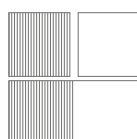
CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable Grill surface bottom plate 475x230 mm

code	V	W	mm
263808	230	3600	570x370x(H)210



263907



CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable Grill surface bottom plate 475x230 mm

code	V	W	mm
263907	230	3600	570x370x(H)210

NEW
MODEL!

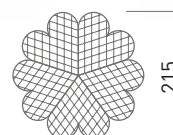
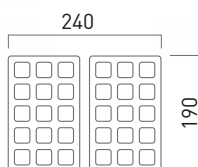
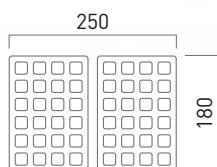
S.S.
stainless steel



212103

212127

212134



WAFFLE MAKER ,LIÈGE'

- Liège waffles, two 4x6 rectangular patterns.
- Cast iron non-stick coated surface
- Thermostatic temperature control.
- Including waffle fork.
- Insulated handle.

code	V	W	mm
212103	230	1500	320x437x(H)251

WAFFLE MAKER ,BRUSSELS'

- Brussels waffles, two 3x5 rectangular patterns.
- Cast iron non-stick coated surface
- Thermostatic temperature control.
- Including waffle fork.
- Insulated handle.

code	V	W	mm
212127	230	2200	320x437x(H)277

WAFFLE MAKER ,HEART'

- Flower waffles, five conjoined heart-shaped patterns.
- Cast iron non-stick coated surface
- Thermostatic temperature control.
- Including waffle fork.
- Insulated handle.

code	V	W	mm
212134	230	2200	320x437x(H)251



212028

S.S.
stainless steel

NEW!

CRÊPE MAKER

- Designed for making crepes.
- Baking plate ø400 mm made of cast iron with a ceramic coating.
- Very even heat distribution across the surface.
- Including wooden spreader.
- Stainless steel housing.
- Thermostat continuously adjustable from 50 to 250°C.
- With protection from overheating and EGO thermostat.

code	V	W	mm
212028	230	3000	470x509x(H)161

NEW
MODEL!

S.S.
stainless steel

2800 W
230 V

264607



Removable grid
and dripping tray



Height smoothly
adjustable

SALAMANDER 450

- Type 450 - stainless steel frame. Ideal for grilling or keeping dishes/sandwiches warm and crisp.
- Thermostat continuously adjustable up to a maximum of 300°C, with indicator lights.
- Adjustable height by means of smoothly running lifting system.
- Removable dripping/crumb tray with 440x320 mm grid.

code	V	W	mm
264607	230	2800	480x520x(H)530

SALAMANDER 600

- Type 600 - stainless steel frame. Ideal for grilling or keeping dishes/sandwiches warm and crisp.
- Thermostat continuously adjustable up to a maximum of 300°C, with indicator lights.
- 2 independent heating areas.
- Adjustable height by means of smoothly running lifting system.
- Removable dripping/crumb tray with 590x350 mm grid.

code	V	W	mm
264706	230	3600	600x520x(H)530

3600 W
230 V

264706



Removable grid
and dripping tray



Height smoothly
adjustable

3645 W
230 V



264409

SALAMANDER WITH QUARTZ INFRARED HEATING ELEMENTS

- It is possible to place GN1/1 trays in the chamber.
- Ideal for grilling or heating up dishes or sandwiches.
- With top & bottom Quartz infrared heating element.
- Fitted with thermostat, 15 min. timer and indicator lamp.
- 3 possible grid heights, grid handles fitted with heat shield.
- With crumb tray.
- Conforms to the IPX3 norm.

code	V	W	mm
264409	230	3645	689x397x(H)318

SALAMANDER WALL MOUNTABLE

- Conforms to the IPX4 norm.
- Can be installed against the wall without requiring additional brackets.
- Ideal for grilling or heating up dishes or sandwiches.
- Continuously adjustable from 50°C to 300°C.
- With top heating element.
- Fitted with thermostat, 30 min. timer and indicator lamp.
- 4 possible grid heights, grid handles fitted with heat shield.
- With crumb tray.

code	V	W	mm
264119	230	2000	610x310x(H)280

Wall mountable without
the use of any additional
brackets



2000 W
230 V



264119

2200 W
230 V



264201

SALAMANDER 580

- Type 580. Ideal for grilling or heating up dishes or sandwiches.
- Continuously adjustable from 50°C to 300°C.
- With top heating element.
- Fitted with power regulator, 30 min. timer and indicator lamp.
- 4 possible grid heights.
- With crumb tray.
- Interior dimensions: 426x345x(H)257 mm.

code	V	W	mm
264201	230	2200	580x413x(H)376

SALAMANDER 800

- Type 800. Ideal for grilling or heating up dishes or sandwiches.
- Continuously adjustable from 50°C to 300°C.
- With top heating element.
- Fitted with power regulator, 30 min. timer and indicator lamp.
- 4 possible grid heights.
- With crumb tray.
- Interior dimensions: 646x408x(H)337 mm.

code	V	W	mm
264300	230	3600	800x472x(H)456

3600 W
230 V



264300

SAUSAGE ROLLING GRILL

- Stainless steel housing.
- Quick heating and heat recovery.
- Non-stick coated rollers.
- Removable easy-to-clean drip tray.
- The rollers have a usable width of 42 cm.
- Adjustable temperature up to 150°C.



268506

SAUSAGE ROLLING GRILL - 7 ROLLERS

code	V	W	mm
268506	230	740	520x325x(H)175



268605

SAUSAGE ROLLING GRILL - 9 ROLLERS

code	V	W	mm
268605	230	940	520x400x(H)175



268704

SAUSAGE ROLLING GRILL - 11 ROLLERS

code	V	W	mm
268704	230	1180	520x477x(H)175



268735

SAUSAGE ROLLING GRILL - 14 ROLLERS

code	V	W	mm
268735	230	1480	520x591x(H)175

Hotdog stand
on page 98



SAUSAGE WARMER



240502

SAUSAGE WARMER 10 LITER

- Stepless thermostat temperature control up to 85 °C.
- With handles for transport.
- Lid has a stay-cool handle.

code	V	W	mm
240502	230	1000	330x280x(H)250

Sausages placed on the special grid are heated by steam, it prevents sausages from being overcooked



NEW MODEL!



265000

SAUSAGE WARMER

- Heats hotdog sausages and keeps them warm.
- Stainless steel housing, sausage container made of anodized aluminum and glass.
- With adjustable power.

code	V	W	mm
265000	230	450	240x322x(H)466

**BAIN-MARIE KITCHEN LINE**

- Gastronorm 1/1.
- Thermostat adjustable up to 85°C.
- Stainless steel water container with smooth edges which make it easier to keep the container clean.
- With on/off switch, indicator light.
- Supplied without GN containers.
- Suitable for gastronorm pans up to 150 mm deep.



code	V	W	mm
238905	230	1200	340x540x(H)250

**BAIN-MARIE KITCHEN LINE
WITH DRAIN TAP**

- Gastronorm 1/1.
- Continuous temperature settings up to 85°C.
- Stainless steel water container with smooth edges which make it easier to keep the container clean.
- With on/off switch, thermostat and indicator light.
- Supplied without GN containers.
- Suitable for gastronorm pans up to 150 mm deep.
- With drain tap.



code	V	W	mm
238912	230	1200	340x540x(H)250

**THERMOSYSTEM 1**

- Enamelled pan ø 185mm.
- Stainless steel bain-marie pan with lid.
- Fitted with power regulator and indicator light.



code	liters	V	W	mm
201107	4.2	230	200	265x265x(H)245

THERMOSYSTEM 2

- 2 enamelled pans ø 185 mm.
- 2 stainless steel bain-marie pans with lids.
- Fitted with two power regulators and indicator lights.



code	liters	V	W	mm
201206	8.4	230	400	505x265x(H)245



240403



RICE COOKER & WARMER

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



code	liters	V	W	mm
240403	5.4	230	1950	455x455x(H)380



240410



See movie

RICE COOKER WITH STEAMER COOKING FUNCTION

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



code	liters	V	W	mm
240410	1.8	230	700	ø280x(H)285

CONVEYOR TOASTER



CONVEYOR TOASTER SINGLE

- One row of bread slices fit on the conveyor.
- Two separate heating elements, one below and one above the conveyor.
- Suitable for continuous toasting of sliced bread.
- Supplied with front and back trays.
- Conveyor speed is adjustable, toasting time up to 5 minutes.

code	V	W	mm
261200	230	1340	288x418x(H)387

NEW
MODEL!

1340 W
230 V

261200



CONVEYOR TOASTER DOUBLE

- Two rows of bread slices fit next to each other on the conveyor.
- Two separate heating elements.
- Suitable for continuous toasting of sliced bread.
- Supplied with front and back trays.
- Adjustable toasting time up to 3 minutes.

code	V	W	mm
261309	230	2240	418x368x(H)387

NEW
MODEL!

2240 W
230 V

261309



**NEW
MODEL!**

3000 W
230 V



262214

S.S.
stainless steel

MULTI TOASTER 6 TONGS

- 2 Layers with 6 toaster tongs - stainless steel.
- Infrared quartz tubes for prompt heating, temperature can reach maximum within 30 seconds.
- Tubes cool down in seconds.
- Switch for selecting different heating groups.
- 15 Minutes mechanical timer with bell.
- 6 Toaster tongs included.



262801

S.S.
stainless steel

TOASTER TONG

code	mm
262801	100x340x(H)64

code	V	W	mm
262214	230	3000	438x290x(H)402



SANDWICH TOASTER

- Stainless steel housing.
- Tongs fitted with insulated handles made of PF resin.
- Left and right slot separately operable.
- Timer with alarm adjustable to a maximum of 8 minutes.
- Removable crumb tray.

code	V	W	mm
261163	230	1200	200x300x(H)223

**NEW
MODEL!**



1200 W
230 V

261163



26 liter
1450 W
230 V

NEW!



281468

SAMSUNG MICROWAVE PROGRAMMABLE 1500W

- Model: SAMSUNG CM1529A-1/XE Housing made of stainless steel, door fitted with glass window.
- Chamber is fitted with a ceramic floor and light.
- Input power 3000W, output power 1500W.
- Power can be set in 5 levels: high (100%), medium (70%), low (50%), quick defrost (20%), slow defrost (10%).
- Microwave by means of two rotating microwave tubes in the ceiling.
- Digital touch control panel with option of saving 30 3-step programs.
- Digital display with countdown timer, can be set up to 25/40/50 minutes depending on the program.
- Program lock function to prevent accidental deletion of programs.
- Repeat function to run the last cycle again.
- One touch function which extends the cooking cycle with 30 seconds when touched.
- Program finish signal can be modified.
- With air filter cleaning reminder.
- Stackable, microwaves can stack on each other with the included support plate.
- Removable internal upper guard to ease cleaning.
- Weight: 32 kg.

code	liters	V	W	mm
281468	26	230	3000	464x557x(H)368

26 liter
1450 W
230 V



281475

SAMSUNG MICROWAVE PROGRAMMABLE 1850W

- Model: SAMSUNG CM1929A/XEU Housing made of stainless steel, door fitted with glass window.
- Chamber is fitted with a ceramic floor and light.
- Input power 3200W, output power 1850W.
- Power can be set in 5 levels: high (100%), medium (70%), low (50%), quick defrost (20%), slow defrost (10%).
- Microwave by means of two rotating microwave tubes in the ceiling.
- Digital touch control panel with option of saving 30 3-step programs.
- Digital display with countdown timer, can be set up to 25/40/50 minutes depending on the program.
- Program lock function to prevent accidental deletion of programs.
- Repeat function to run the last cycle again.
- One touch function which extends the cooking cycle with 30 seconds when touched.
- Program finish signal can be modified.
- With air filter cleaning reminder.
- Stackable, microwaves can stack on each other with the included support plate.
- Removable internal upper guard to ease cleaning.
- Weight: 32 kg.

code	liters	V	W	mm
281475	26	230	3200	464x557x(H)368



26 liter
1780 W
230 V



281390

26 liter
1450 W
230 V



281499

SAMSUNG MICROWAVE 1780W

- Model: SAMSUNG CM1919A/XEU Housing made of stainless steel, door fitted with glass window.
- Chamber is fitted with a ceramic bottom and light. Input power 3200W, output power 1780W.
- Power can be set in 5 levels: high (100%), medium (70%), low (50%), Quick defrost (20%), slow defrost (10%).
- Microwave operates on two microwave tube.
- With two knobs, for selecting power/function and for setting the timer.
- Digital display with countdown timer, can be set up to 50 minutes depending on the power level selected. "ONE TOUCH" function which extends the running program with 20 seconds when touched.
- Stackable, microwaves can be stacked on each other with the included support plate.
- With removable and cleanable air filter.
- Chamber dimensions: 370x370x(H)190 mm
- Weight: 32 kg

code	liters	V	W	mm
281390	26	230	3200	464x557x(H)368

SAMSUNG MICROWAVE 1450W

- Model: SAMSUNG CM1519A Housing made of stainless steel, door fitted with glass window.
- Chamber is fitted with a ceramic bottom and light.
- Input power 3000W, output power 1450W.
- Power can be set in 5 levels: high (100%), medium (70%), low (50%), Quick defrost (20%), slow defrost (10%).
- Microwave operates on two microwave tube.
- With two knobs, for selecting power/function and for setting the timer.
- Digital display with countdown timer, can be set up to 50 minutes depending on the power level selected. "ONE TOUCH" function which extends the running program with 20 seconds when touched.
- Stackable, microwaves can be stacked on each other with the included support plate.
- With removable and cleanable air filter.
- Chamber dimensions: 370x370x(H)190 mm
- Weight: 32 kg

code	liters	V	W	mm
281499	26	230	3000	464x557x(H)368



26 liter
1600 W
230 V



281482



SAMSUNG MICROWAVE 1050W

- Model: SAMSUNG CM1099A/XEU Housing made of stainless steel, door fitted with glass window.
- Chamber is fitted with a ceramic bottom and light.
- Input power 1600W, output power 1050W.
- Power can be set in 5 levels: high (100%), medium (70%), low (50%), reduced (30%), defrost (15%).
- Microwave operates on a single microwave tube.
- With two knobs, for selecting power/function and for setting the timer.
- Timer can be set up to 35 minutes.
- Weight: 17,5 kg

code	liters	V	W	mm
281482	26	230	1600	517x412x(H)297



26 liter
1050 W
230 V



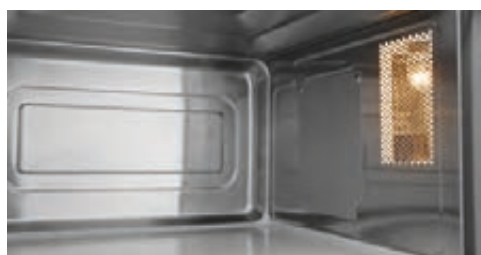
281451



SAMSUNG MICROWAVE PROGRAMMABLE 1050W

- Model: SAMSUNG CM1089A/XEU Housing made of stainless steel, door fitted with glass window.
- Chamber is fitted with a ceramic floor and light.
- Input power 1600W, output power 1050W.
- Power can be set in 4 levels: high (100%), medium (70%), low (50%), defrost (30%)
- Microwave operates on a single microwave tube.
- Digital touch control panel with option of saving 20 3-step programs.
- Digital display with countdown timer, can be set up to 30 minutes. "ONE TOUCH" function which extends the running program with 30 seconds when touched.
- Program finish signal can be modified.
- Weight: 14,5 kg.

code	liters	V	W	mm
281451	26	230	1600	517x412x(H)294





20 liter
700 W
230 V



See movie

MICROWAVE WITH GRILL

- Controlled with two knobs, timer and power/function separately adjustable.
- Input power 1050W, output power 700W microwave or 1000W grill.
- Timer can be set up to 35 minutes.
- Stainless steel front panel and transparent door.
- The coated chamber contains a glass turntable $\varnothing 255\text{mm}$.
- Suitable for plates up to $\varnothing 280\text{x(H)}160\text{mm}$.
- Chamber dimensions: $304\text{x}306\text{x(H)}206\text{mm}$.
- Volume 20 liter.

code	liters	V	W	mm
281710	20	230	1050	440x330x(H)259



281710



MICROWAVE 1000W

- Controlled with a single knob, time adjustable from 15 seconds to 6 minutes.
- Uses a rotating antenna under the chamber floor.
- Chamber made of stainless steel with a ceramic floor.
- Transparent door without a lock, easy to open.
- Input power 1550W, output power 1000W.
- Chamber dimensions: $327\text{x}346\text{x(H)}200\text{ mm}$
- Volume 25 liter.

code	liters	V	W	mm
281352	25	230	1550	511x432x(H)311

25 liter
1000 W
230 V



See movie



281352



MICROWAVE PROGRAMMABLE 1000W

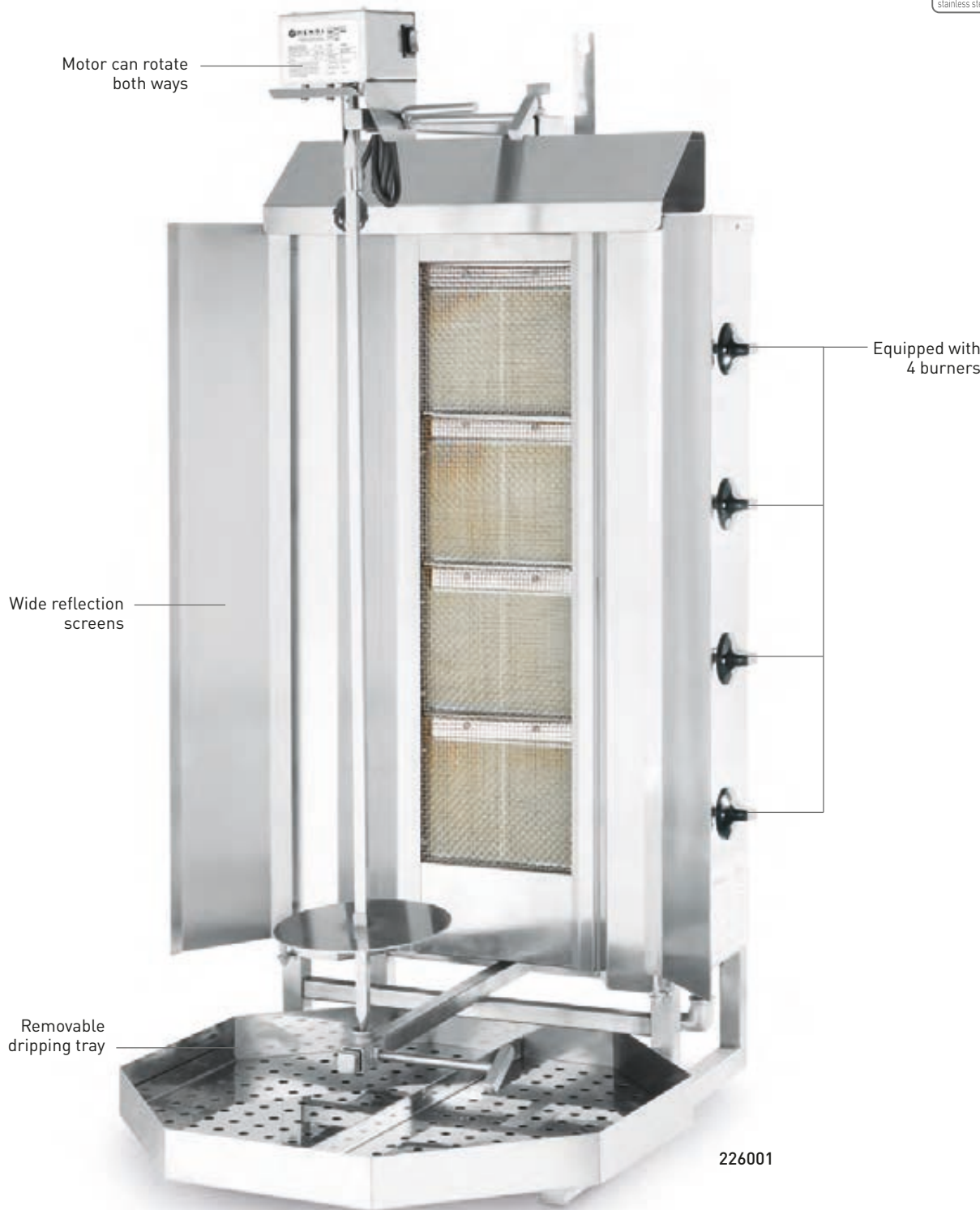
- Easy to use control panel with 10 programmable buttons.
- Programmable up to 3 stages of cooking, memory capacity for 100 programs.
- Chamber made of stainless steel with interior light.
- Housing made of stainless steel.
- Suitable for plates up to $\varnothing 320\text{ mm}$.
- Input power 1550W, output power 1000W.
- Energy feed through the bottom by use of a rotating antenna.
- Transparent door without a lock, easy to open.
- Chamber dimensions: $327\text{x}346\text{x(H)}200\text{mm}$.
- Volume 25 liter.

code	liters	V	W	mm
281444	25	230	1550	511x432x(H)311

25 liter
1000 W
230 V



281444



KEBAB GRILL GAS PROFI LINE

- For natural gas, can be converted to propane with included converter set.
- Fitted with thermocouple.
- Grill distance adjustment.
- Burners power 12 kW.
- Delivered with reflection screens.
- Grill length: 900 mm.
- Capacity: up to 80 kg.
- Weight 30 kg.

code	KW [Hs]	mm
226001	12	470x550x(H)1150

NEW
MODEL!



267257

CORDLESS KEBAB KNIFE ELECTRIC

- For slicing döner kebab, shawarma, gyro, etc.
- 2 stainless steel ø100 mm blades, 1 smooth and 1 serrated.
- Blade spins at 2600 RPM and can slice up to 60 kg/h.
- Easily adjustable slicing thickness from 0 mm up to 8 mm.
- Blade cover made of stainless steel ensures safety during cutting.
- Handle and motor housing made of anti-slip material.
- ON/OFF switch integrated with the housing.
- Charger with red and green light indicating battery level.
- Two 2,000 mAh battery packs included.
- Blade sharpening stone included.
- Weight 1 kg.

code	V	W	mm
267257	230	80	199x114x(H)184

KEBAB KNIFE ELECTRIC

- For slicing döner kebab, shawarma, gyro, etc.
- 2 stainless steel ø100 mm blades, 1 smooth and 1 serrated.
- Blade spins at 2600 RPM and can slice up to 60 kg/h.
- Easily adjustable slicing thickness from 0 mm up to 8 mm.
- Blade cover made of stainless steel ensures safety during cutting.
- Handle and motor housing made of anti-slip material.
- ON/OFF switch integrated with the housing.
- Overload protection with a reset button.
- Blade sharpening stone included.
- Weight 1 kg.

code	V	W	mm
267240	230	80	194x113x(H)173

18/0

stainless steel



267240

SPIRAL MIXERS

– Spiral mixers



226209

SPIRAL MIXER WITH FIXED BOWL - 10 L

- Model with fixed head and bowl.
- Bowl capacity: 10 liter.
- Bowl dimensions: ø260x(H)200 mm.
- Maximum dough load of 8 kg.
- Weight: 42 kg.

code	-	V	W	mm
226315	35 kg/h	230	370	260x500x(H)500

SPIRAL MIXER WITH FIXED BOWL - 22 L

- Model with fixed head and bowl.
- Bowl capacity: 20 liter.
- Bowl dimensions: ø360x(H)210 mm.
- Maximum dough load of 17 kg.
- Weight 56 kg.

code	-	V	W	mm
226209	56 kg/h	400	750	385x670x(H)725

SPIRAL MIXER WITH FIXED BOWL - 32 L

- Model with fixed head and bowl.
- Bowl capacity: 32 litres.
- Bowl dimensions: ø400x(H)260 mm.
- Maximum dough load of 25 kg.
- Weight 90 kg.

code	-	V	W	mm
226308	88 kg/h	400	1100	424x735x(H)805



226346

SPIRAL MIXER WITH REMOVABLE BOWL - 10 L

- Model with liftable head and removable bowl.
- Bowl capacity: 10 litres.
- Bowl dimensions: ø260x(H)200 mm.
- Maximum dough load of 8 kg.
- Weight 60 kg.

code	-	V	W	mm
226339	35 kg/h	230	370	385x670x(H)675

SPIRAL MIXER WITH REMOVABLE BOWL - 20 L

- Model with liftable head and removable bowl.
- Bowl capacity: 20 litres.
- Bowl dimensions: ø360x(H)210 mm.
- Maximum dough load of 17 kg.
- Weight 73 kg.

code	-	V	W	mm
226346	56 kg/h	400	750	385x670x(H)725

SPIRAL MIXER WITH REMOVABLE BOWL - 32 L

- Model with liftable head and removable bowl.
- Bowl capacity: 32 litres.
- Bowl dimensions: ø400x(H)210 mm.
- Maximum dough load of 25 kg.
- Weight 94,6 kg.

code	-	V	W	mm
226353	88 kg/h	400	1100	424x735x(H)805



See movie



Perfect for pizza
and pasta dough

226629

ELECTRIC DOUGH ROLLER 300

- Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough.
- Two sets of adjustable rollers shape the dough into a disc of consistent thickness.
- Can operate continuously or can be started with the supplied foot pedal.
- Separate roller guards ensure easy and safe operation.
- Rolled dough disc diameter: 14 to 30 cm, thickness: 1 to 4 mm.
- Weight 25 kg.

code	V	W	mm
226629	230	250	440x365x(H)640



226636

ELECTRIC DOUGH ROLLER 400

- Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough.
- Two sets of adjustable rollers shape the dough into a disc of consistent thickness.
- With 2 options for operation, continuous or by foot pedal.
- Separate roller guards ensure easy and safe operation.
- Rolled dough disc diameter: 26 to 40 cm, thickness: 1 to 4 mm.
- Weight 37 kg.

code	V	W	mm
226636	230	370	550x365x(H)750



226612

ELECTRIC DOUGH ROLLER 500

- Perfect for rolling cold pizza dough and pasta dough.
- One set of rollers, electric foot pedal.
- Adjustable dough thickness from 1 to 4 mm, diameter adjustable from 26 to 50 cm.
- Roller guard.
- Weight 27 kg.

code	V	W	mm
226612	230	370	645x360x(H)430

With electric
foot pedal





See movie



224847



PASTA MAKER ELECTRIC

- Perfect for making fresh pasta (max. width: 170 mm).
- Cover equipped with safety switch.
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three rollers/cutters: dough roller, tagliatelle cutter (6,25 mm) and fettuccine cutter (2 mm).

code	V	W	mm
224847	230	70	258x218x(H)232



224830



PASTA MAKER

- Perfect for making fresh pasta (max. width: 140 mm).
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three aluminium alloy rollers/cutters: dough roller, tagliatelle cutter and fettuccine cutter.
- Includes a hand crank and a clamp for table mounting.

code	mm
224830	440x382x(H)340





880968

LID FOR PIZZA DOUGH BOXES



code	mm
880968	600x400



617069

PIZZA PAN

- Made of blue steel.
- Ideal for uniform heat distribution when baking.



code	mm
617069	ø200x(H)25
617076	ø220x(H)25
617083	ø240x(H)25
617090	ø260x(H)25
617106	ø280x(H)25
617205	ø300x(H)25
617304	ø320x(H)25
617403	ø360x(H)25
617410	ø400x(H)25
617427	ø450x(H)38
617434	ø500x(H)38



617502

PIZZA SCREEN

- With wire mesh bottom.
- Ideal for uniform pizza baking



code	mm
617502	ø230
617526	ø280
617533	ø300
617540	ø330
617557	ø360
617564	ø400
617571	ø450
617588	ø500
617595	ø600
617458	ø380
617465	ø430
617472	ø480
617519	ø250



810361

NEW!



PIZZA SCREEN/PAN RACK 14 SLOTS

- Holds up to 14 pizza screens or pans.

code	mm
810361	300x305x(H)



PIZZA BOARDS

- Made of raw beech wood.
- With grooves to assist cutting into 6 equal parts.

code	mm
505540	ø300
505557	ø350
505564	ø400
505571	ø450
505588	ø500



505540



ø500 and 600 mm have a reinforced bottom



505533

505526



617724

PIZZA BOARD WITH HANDLE

- Made of compressed wood fibre, temperature resistant up to 175°C.
- The high pressure used during production makes the boards stronger than regular wood.
- Maintenance free (no need for oil or bleach).
- Handle with hole to hang the board.
- Darkens during use which gives it a natural look.

code	mm
505526	ø254x(H)6
505533	ø305x(H)6

PIZZA SCOOP & BOARD

- Description follows when more info is available.

code	mm
617724	535x305x(H)10

PIZZA OVEN

- Tray grid suitable for pizzas up to ø 30 cm.
- Timer adjustable up to 15 minutes.
- With top and bottom heating elements and crumbs tray.
- Suitable for frozen pizzas.

code	V	W	mm
220306	230	1300	480x420x(H)195



220306



PIZZA SCOOP ROUND

- Light and robust, made of anodised aluminium.
- Handle with slide grip, remove pizzas from the oven effortlessly.

code	-	mm
617151		1200x230
617168	perforated	1200x230

PIZZA SCOOP ROUND

- Handle with slide grip, remove pizzas from the oven effortlessly.

code	-	mm
617182		1200x230
617199	perforated	1200x230

PIZZA SCOOP SQUARED

- Light and robust, made of anodised aluminium.

code	-	mm
617113		1320x305
617120		1320x405
617137	perforated	1320x305
617144	perforated	1320x405

PIZZA SCOOP SQUARED

code	mm
617175	1320x305



PIZZA SLICER

- Stainless steel knife blade.
- Polypropylene handle.

code	ø	length (mm)
617014	100	230



PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm
617731	200



617144



617175



617816



617861



525593



525630



PIZZA SCOOP SQUARED

– Wooden handle



code	mm
617816	1320x305
617861	1320x405

PIZZA OVEN CLEANING BRUSH

– Brush made of brass wire.
– Removable wooden handle ended with a screw.
– Steel scraper.

code	mm
525630	930x260

PIZZA OVEN CLEANING BRUSH

– Copper brush with aluminium handle.



code	mm
525593	1320



617700

PAN GRIPPER

– Suitable for all types of pizza pans.

code	mm
617700	190



523902

CAKE SERVER

– With polypropylene handle

code	mm
523902	260x60



523957

CAKE SCOOP/CUTTER

– With black polypropylene handle
– With cutting sides

code	mm
523957	295x75

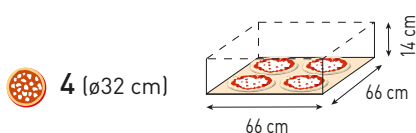
PIZZA OVEN BASIC

- 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.



226681



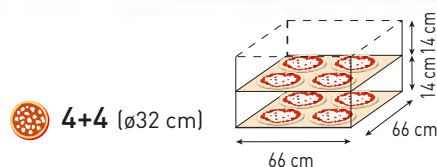
PIZZA OVEN BASIC 4

- Inside dimensions of the chamber: 660x660x(H)140 mm.
- Weight: 76 kg.

code	V	W	mm
226681	400	4700	975x814x(H)413



226698



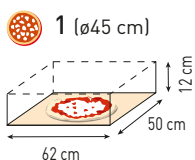
PIZZA OVEN BASIC 44

- Inside dimensions of the chamber: 2x 660x660x(H)140 mm.
- Weight: 126 kg.

code	V	W	mm
226698	400	9400	975x924x(H)745



226889



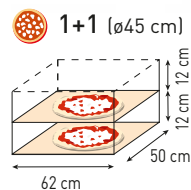
PIZZA OVEN BASIC 1/50 VETRO

- Stainless steel front panel and painted steel body.
- Insulation made of rock wool.
- Refractory bricks in the cooking chamber.
- Heating elements in the chamber (top and bottom).
- Separate thermostat for each heating element.
- Temperature range: 50°C to 500°C.
- Inside dimensions of the chamber: 620x500x(H)120 mm.

code	V	W	mm
226889	400	5000	915x621x(H)357



226896



PIZZA OVEN BASIC 2/50 VETRO

- Stainless steel front panel and painted steel body.
- Insulation made of rock wool.
- Refractory bricks in the cooking chamber.
- Heating elements in the chamber (top and bottom).
- Separate thermostat for each heating element.
- Temperature range: 50°C to 500°C.
- Inside dimensions of the chamber: 620x500x(H)120 mm.

code	V	W	mm
226896	400	7500	915x621x(H)527

PIZZA DELIVERY BAGS

- Thermal insulation delivery bags save time and money and help improve the quality of your services.
- The product remains hot and tasty all the way to the customer.



Top transparent pocket for bills.

Removable frame.



Anti-slip plastic handle.

Extra insulation.



709825

PIZZA DELIVERY BAG 35 CM

- Fits 4 pizza boxes of 35x35 cm.
- Tight shutter easy to adjust.
- Made of tough and easy to clean material.
- Top transparent pocket for bills.

code	mm
709825	350x350



709818

PIZZA DELIVERY BAG 45 CM

- Fits 4 pizza boxes of 45x45 cm.
- Tight shutter easy to adjust.
- Made of tough and easy to clean material.
- Top transparent pocket for bills.

code	mm
709818	450x450x(H)210



709900

LID SPACER FOR PIZZA'S

- Height of the lid spacer: 35 mm

code	packed per
709900	500





227060

Two highly efficient fans, distributing hot air evenly



CONVECTION OVEN H90

- Stainless steel body, door with double glazing.
- Cool touch door which can be removed to ease cleaning.
- Inside is partially enamelled and has interior lighting.
- Heating by means of two heating elements and two fans.
- Temperature adjustable from 50°C to 300°C.
- Timer adjustable from 0 to 120 minutes.
- Oven fits 4 trays, distance between the trays is 70 mm.
- Supplied with 4 trays (436x315 mm).

code	V	W	mm
227060	230	2670	595x595x(H)570

GRID FOR OVENS H90 AND H90S

- Suitable for 227060 and 227077.

code	mm
801970	433x338

Fits four aluminium trays



Double, heat resistant glass



Fitted with interior lighting



NEW
MODEL!



HUMIDIFIED CONVECTION OVEN H90S

- Stainless steel body, door with double glazing.
- Cool touch door which can be removed to ease cleaning.
- Inside is partially enamelled and has interior lighting.
- Heating by means of two heating elements and two fans.
- Temperature adjustable from 50°C to 300°C.
- Direct humidification, manually operated with a button and adjustable by a micro-valve at the inlet.
- Waterinlet, which can be connected to water supply, and drain at the back.
- Timer adjustable from 0 to 120 minutes.
- Oven fits 4 trays, distance between the trays is 70 mm.
- Supplied with 4 trays (438x315 mm).

227077

Direct humidification



GRID FOR OVENS H90 AND H90S

- Suitable for 227060 and 227077.

code	V	W	mm
227077	230	2670	595x595x(H)570

code	mm
801970	433x338

Removable door eases cleaning



Glass stays cool enough to touch



With clamp to remove hot trays



CONVECTION OVENS



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 GN2/3 trays, distance between the trays is 70 mm.
- Supplied with 1 grid GN2/3.
- Convection 3 kW, grill: 1.8 kW.
- Chamber heaters: bottom 1.6 kW, top 0.7 kW.
- Adjustable feet from 55 to 75 mm.

code	V	W	mm
225929	230	3000	620x555x(H)585

STAND FOR CONVECTION STEAM OVEN WITH GRILL 4X GN 2/3

- Suitable for 225929.

code	mm
224823	580x390x(H)750

CONVECTION SNACK OVENS

- Ideal solution for businesses wishing to add fresh and tasty baked goods to their product range.
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere.
- Built-in humidifier makes the oven suitable for even the most

- sophisticated baked goods.
- Body and cooking chamber made of stainless steel.
- Glass door with gravity ventilation.
- Cooling system for controls.



225165

CONVECTION OVEN MULTIFUNCTIONAL

- Fits 4 trays 429 x 345 mm, 4 trays included.
- One non-reversible fan.
- Body and chamber made of stainless steel.
- Double layer glass door, cools front pane by means of natural convection.
- Tray support spacing 74 mm.
- Temperature range: 50 to 230°C.

code	V	W	mm
225165	230	2600	590x695x(H)590



224670



FLOOR STAND FOR SNACK OVENS

- Capacity: 6x 429x345 mm.
- Compatible with Hendi oven 225165.

code	mm
224670	540x460x(H)700

CONVECTION BAKERY OVENS - 600X400 MM

- Ideal solution for businesses wishing to add fresh and tasty baked goods to their product range.
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere.
- Built-in humidifier makes the oven suitable for even the most

- sophisticated baked goods.
- Body and cooking chamber made of stainless steel.
- Glass door with gravity ventilation.
- Cooling system for controls.

18/0
stainless steel

BAKERY HUMIDIFIED CONVECTION OVEN

- Two non-reversible fans.
- Indirect humidification, manually operated with a button.
- Fits up to four 600 x 400 mm trays, not included.
- Body and chamber made of stainless steel.
- Double layer glass door, cools front pane by means of natural convection.
- Tray support spacing 83 mm.
- Temperature range: 50 to 230°C.

code	V	W	mm
225516	230	3400	790x750x(H)635



225516

STEAM CONVECTION OVEN

- Two reversible fans.
- Direct humidification, adjustable in 5 steps.
- Fits up to four 600 x 400 mm trays, not included.
- Chamber made of stainless steel 18/10.
- Double layer glass door, cools front pane by means of natural convection.
- Tray support spacing 83 mm.
- Temperature range: 50 to 230°C.

code	V	W	mm
225523	400	6400	790x750x(H)635



225523

FLOOR STAND FOR BAKERY OVENS

- Capacity: 6x 600x400.
- Suitable for ovens: 225516, 225523.

code	mm
225639	760x520x(H)950



225639

CONVECTION OVENS & COMBI-OVENS NANO 4X 450X340MM

- These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meats and poultry or perfectly steamed fish.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence. The fan motor has double bearings and 250W of power. Timer can be set up to 120 minutes, temperature up to 260°C.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch. Outside glass can be removed to ease cleaning.



- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- Chamber capacity of 4 trays (450x340mm), tray guides are placed 75 mm apart.
- Comes complete with 4 aluminium trays (450x340mm).



223376

CONVECTION OVEN MANUAL NANO

- Manual control panel, two knobs for temperature and time.
- Equipped with 1 non-reversible fan.
- Weight: 36 kg.

code	V	W	mm
223376	230	2850	560x595x(H)530



223369

MULTI-FUNCTIONAL CONVECTION OVEN MANUAL WITH HUMIDIFIER NANO

- Manual control panel, three knobs for temperature, time and mode.
- With a humidifier button for indirect humidification.
- 4 modes: defrosting, convection, grill and grill with convection.
- Equipped with 1 non-reversible fan.
- Weight: 36 kg.

code	V	W	mm
223369	230	3100	560x595x(H)530



CONVECTION OVEN MANUAL WITH HUMIDIFIER NANO

- Manual control panel, two knobs for temperature and time.
- With a humidifier button for indirect humidification.
- Equipped with 1 reversible fan.
- Weight: 38 kg.

code	V	W	mm
223352	230	3200	560x595x(H)530



223352

CONVECTION OVEN DIGITAL WITH HUMIDIFIER NANO

- Digital control panel, easy control over the time, temperature and humidification.
- The oven is programmable, possibility to create 99 3-step programs, 4 if pre-heating is added to the program.
- Equipped with 1 reversible fan.
- Weight: 38 kg.

code	V	W	mm
223345	230	3100	560x595x(H)530



223345

STAND FOR OVENS NANO 4X 450X340MM

- For ovens 223376, 223369, 223352, 223345.

code	mm
223031	560x510x(H)800



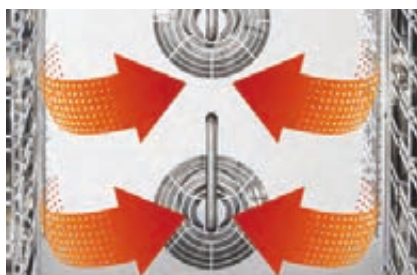
223031



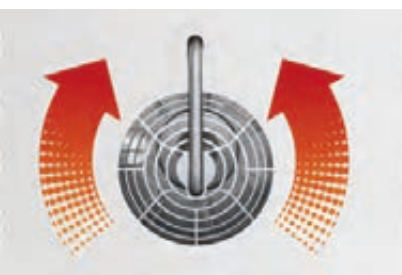
- A convection steam oven combines the efficiency of a convection oven with the capabilities of a steam oven. These modes can be used separately or in conjunction with one another. These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavorful roasted meat and poultry or perfectly steamed fish.
- Steam is generated by directly spraying water on the heaters. The steam levels in the chamber are controllable and the oven has multiple automated features to maintain the set levels. Works with a direct water connection: $\frac{3}{4}$ ", max 30°C, 150-200 kPa (2 bar), only treated, softened water.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan(s) have auto-reverse and can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence. The fan motor has double bearings and 250W of power.
- The digital control panel has clear readouts for the

different functions, time, temperature and cooking program.

- Electronic timer can be set up to 999 minutes, temperature up to 260°C.
- The oven is programmable to ensures the same level of quality in day to day operations. It's possible to create 99 3-step programs, 4 if pre-heating is also added to the program.
- The oven is fitted with a removable temperature probe which can work in conjunction with the incorporated Delta-T cooking function.
- Keeps the chamber warm before pre-heating to ensure quick ready times.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch. Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- The chamber is fitted removable GN-tray guides and halogen lighting.
- Automatic chamber heating before "PRE-HEATING" cycle.



Convection (ventilated), for even temperature in the entire chamber.



High-power fans - 250 W each., autoreverse 2 speeds.



Double glazed, cooled door, inside glass can be removed for easy cleaning. Water drain in chamber bottom.

CONVECTION STEAM OVEN DIGITAL NANO 5X GN2/3

- Capacity of 5x GN2/3, GN-tray guides are placed 67 mm apart.
- With 1 reversible fan.
- Weight: 64 kg.

code	V	W	mm
223291	400	5400	700x714x(H)628

STAND FOR NANO OVENS 5X GN 2/3

code	mm
223666	700x580x(H)700

223291



CONVECTION STEAM OVEN DIGITAL NANO 7X GN1/1

- Capacity of 7x GN1/1, GN-tray guides are placed 67 mm apart.
- With 2 reversible fans.
- Weight: 117 kg.

code	V	W	mm
223109	400	10800	920x834x(H)859

STAND FOR 7X GN 1/1 OVENS

code	mm
223659	940x640x(H)700

223109



CONVECTION STEAM OVEN DIGITAL NANO 12X GN1/1

- Capacity of 12x GN1/1, GN-tray guides are placed 67 mm apart.
- With 3 reversible fans.
- Weight: 151 kg.

code	V	W	mm
223086	400	16100	920x834x(H)1195

STAND FOR 12X GN 1/1 OVENS

code	mm
223642	940x640x(H)500

223086



Professional removable gasket, easy disassembly for cleaning or replacing.



Strengthened hinges, for precise closing.



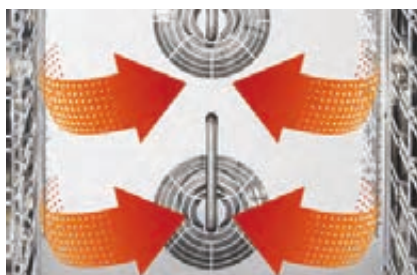
Direct injection for efficient humidification.



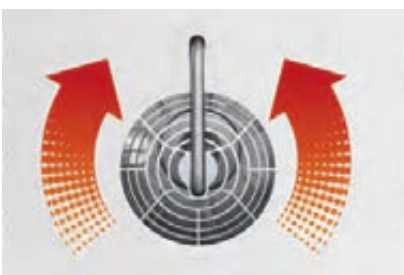
- A convection steam oven combines the efficiency of a convection oven with the capabilities of a steam oven. These modes can be used separately or in conjunction with one another. These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meat and poultry or perfectly steamed fish.
- Steam is generated by directly spraying water on the heaters. The steam levels in the chamber are controllable and the oven has multiple automated features to maintain the set levels. A direct water connection is needed: $\frac{3}{4}$ ", max 30°C, 150-200 kPa (2 bar), only treated, softened water.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan(s) have auto-reverse and

can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence. The fan motor has double bearings and 250W of power.

- The manual control panel has thermostat and steaming indicator lights and three large knobs for setting the time, temperature and amount of steam.
- Timer can be set up to 120 minutes, temperature up to 260°C.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch. Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- The chamber is fitted removable GN-tray guides and halogen lighting.



Convection (ventilated),
for even temperature in
the entire chamber.



High-power fans - 250 W each.,
autoreverse 2 speeds.



Double glazed, cooled door, inside glass
can be removed for easy cleaning.
Water drain in chamber bottom.

CONVECTION STEAM OVEN MANUAL NANO 5X GN2/3

- Capacity of 5x GN2/3, GN-tray guides are placed 67 mm apart.
- With 1 reversible fan.
- Weight: 64 kg.

code	V	W	mm
223307	400	5400	700x714x(H)628

STAND FOR NANO OVENS 5X GN 2/3

code	mm
223666	700x580x(H)700

223307



CONVECTION STEAM OVEN MANUAL NANO 7X GN1/1

- Capacity of 7x GN1/1, GN-tray guides are placed 67 mm apart.
- With 2 reversible fans.
- Weight: 117 kg.

code	V	W	mm
223116	400	10800	920x834x(H)859

STAND FOR 7X GN 1/1 OVENS

code	mm
223659	940x640x(H)700

223116



CONVECTION STEAM OVEN MANUAL NANO 12X GN1/1

- Capacity of 12x GN1/1, GN-tray guides are placed 67 mm apart.
- With 3 reversible fans.
- Weight: 151 kg.

code	V	W	mm
223093	400	16100	920x834x(H)1195

STAND FOR 12X GN 1/1 OVENS

code	mm
223642	940x640x(H)500

223093



Professional removable gasket, easy disassembly for cleaning or replacing.



Strengthened hinges, for precise closing.



Direct injection for efficient humidification.



808207

TRAY
– With 3 rims



code	mm
808207	600x400



808214

TRAY PERFORATED
– With 3 rims



code	mm
808214	600x400



808221

TRAY PERFORATED
– With Teflon™ non-stick coating.
– With 3 rims.



code	mm
808221	600x400



808245

TRAY FOR FRENCH BREAD
– With Teflon™ non-stick coating.
– Perforated.
– Fits 5 loaves of french bread.



code	mm
808245	600x400

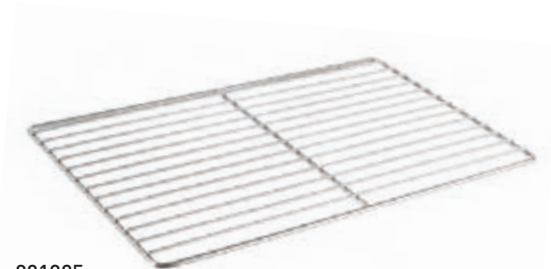


808238

TRAY FOR FRENCH BREAD
– Perforated
– Fits 5 loaves of french bread



code	mm
808238	600x400

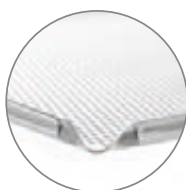


801925

GRID



code		mm
801925	Grid transverse	600x400
801963	Chrome plated	600x400
801994		600x400



808306

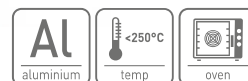


TRAY PERFORATED GN 1/1 - WITH 4 RIMS

code	mm
808306	530x325x(H)10



808405



TRAY PERFORATED GN 1/1 - WITH 4 RIMS

- With Teflon™ non-stick coating.

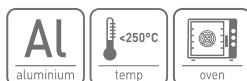
code	mm
808405	530x325x(H)10



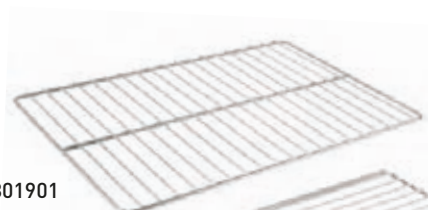
808429

TRAY GN 1/1 - WITH 4 RIMS

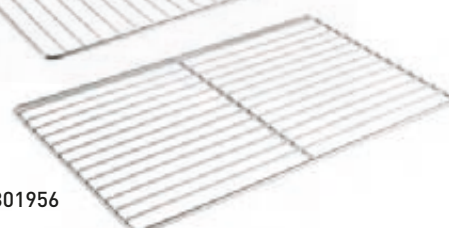
- With Teflon™ non-stick coating.



code	mm
808429	325x530x(H)10



801901



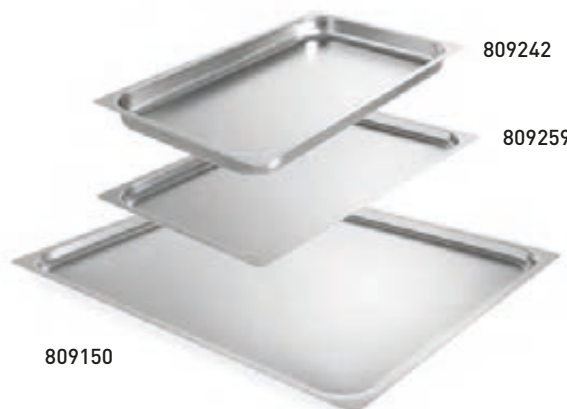
801956

GASTRONORM GRID

- GN 1/1



code	-	mm
801901		530x325
801918	Stainless steel 18/10	530x325
801956	Chrome plated - transverse grid	530x325



809242

809259

809150



GASTRONORM TRAY PROFI LINE

code	GN	mm
809242	GN 1/1	530x325x(H)40
809259	GN 1/1	530x325x(H)20
809150	GN 2/1	650x530x(H)20

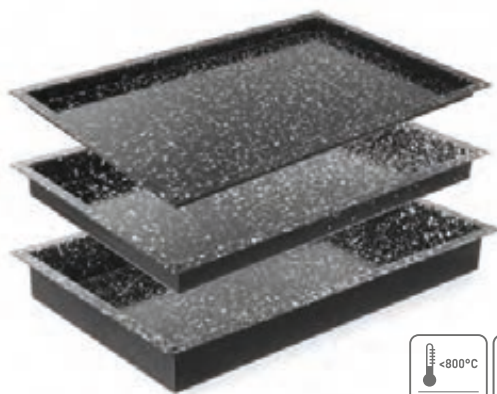


809273



GASTRONORM TRAY GN 2/3

code	mm
809273	354x325x(H)40
809280	354x325x(H)20



890257

890240

890233



GASTRONORM CONTAINER ENAMELLED

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



805558

805541

805534



CONTAINER WITH NON-STICK COATING

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

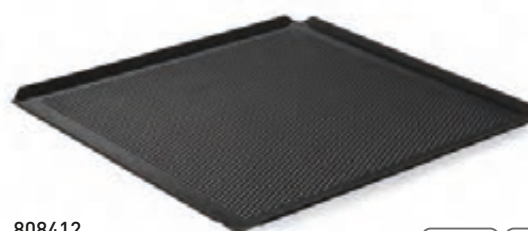


808313



TRAY PERFORATED GN 2/3 - WITH 4 RIMS

code	mm
808313	354x325x(H)10



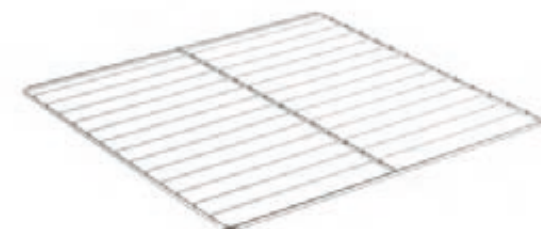
808412



TRAY PERFORATED GN 2/3 - WITH 4 RIMS

- With Teflon™ non-stick coating.

code	mm
808412	354x325x(H)10

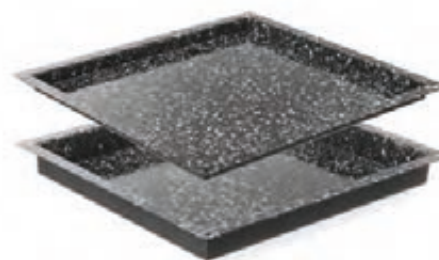


801932



GASTRONORM GRID GN 2/3

code	mm
801932	354x325



890356

890349



GASTRONORM CONTAINER ENAMELLED GN 2/3

code	mm
890349	345x325x(H)40
890356	345x325x(H)20

OVEN MITTS

– Certified protective gloves. CE compliant in accordance with the Personal Protective Equipment Regulation 2016/425.



556603

OVEN MITTS, COTTON

code	packed per	length (mm)
556603	2	350



BARBECUE APRON

– Canvas 280 g/m².
– Flame retardant coating.

code	mm
556696	810x660



556627

OVEN MITTS, FIBERGLASS

code	packed per	length (mm)
556627	2	360



556610

OVEN MITTS, FLAME RETARDANT COTTON

– Extra long to protect the forearm

code	packed per	length (mm)
556610	2	380



556634

OVEN GLOVE HEAT RESISTANT

– Heat resistant up to 250° C.
– Comfortable fit.

code	packed per	length (mm)
556634	2	300



556689

OVEN GLOVES LEATHER

– Heat resistant up to 250°C.
– Made from cow leather.
– Extra long to protect the forearm.

code	mm
556689	460



556658

OVEN MITTS LEATHER

– Heat resistant up to 250°C.
– Made from cow leather.
– Extra long to protect the forearm.

code	packed per	length (mm)
556658	2	460





233825

ROUND CAKE DISPLAY 100L

- Housing made of stainless steel fitted with tempered double glazing.
- Accessible through self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 3 adjustable glass shelves.
- Bright LED lighting on 2 sides.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 2°/6°C.
- Climate class: 6
- Refrigerant: R600a.

code	liters	V	W	mm
233825	100	230	210	ø480x(H)1030



233832

ROUND CAKE DISPLAY 360L

- Housing made of stainless steel fitted with tempered double glazing.
- Accessible through self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 4 adjustable glass shelves.
- Bright LED lighting on 2 sides.
- Fitted with 5 castors of which 2 has a brake.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 2°/6°C.
- Climate class: 4
- Refrigerant: R290.

code	liters	V	W	mm
233832	360	230	460	ø680x(H)1750

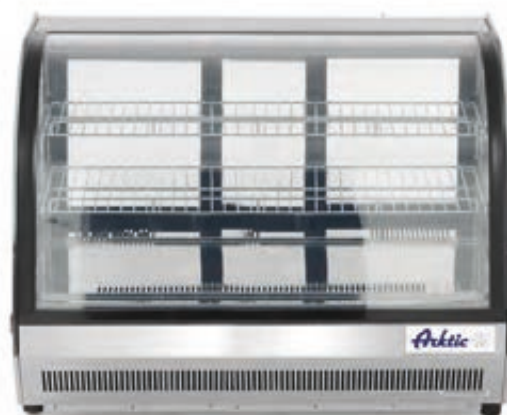


233207

CAKE DISPLAY 110L

- Housing made of stainless steel fitted with, curved double glazed front cover and glass side panels.
- Accessible through two sliding glass doors.
- 20 mm thick expanded polystyrene foam insulation.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 2 chrome plated shelves (630x230mm and 630x280mm) included.
- Max. capacity of 5 kg each.
- Bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Temperature range: 2/8°C.
- Climate class: 3 Refrigerant: R290.

code	liters	V	W	mm
233207	110	230	220	700x557x(H)670



233214

CAKE DISPLAY 130L

- Housing made of stainless steel fitted with, curved double glazed front cover and glass side panels.
- Accessible through two sliding glass doors at the back.
- 20 mm thick expanded polystyrene foam insulation.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 2 chrome plated shelves (830x230mm and 830x280mm) included.
- Max. capacity of 6,5 kg each.
- Bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Temperature range: 2°/8°C.
- Climate class: 3 Refrigerant: R290.

code	liters	V	W	mm
233214	130	230	260	900x557x(H)670



233702



233719



See movie

COUNTERTOP DISPLAY FRIDGE

- Housing made of stainless steel fitted with curved glass front cover and glass side panels.
- Accessible through two sliding glass doors at the back.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 2 chrome plated shelves included.
- Bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Temperature range: 2 to 6°C.
- Climate class: 4
- Refrigerant: R600a.



code	liters	V	W	mm
233702	120	230	160	686x568x(H)686
233719	160	230	160	850x568x(H)686



Forced air cooling

Digital display



Glass side panels

Sliding doors

OPEN FRONT MULTIDECK DISPLAY REFRIGERATOR 320L

- Housing made of stainless steels fitted with hardened safety glass.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with three shelves.
- Fitted with easy to remove lockable sliding doors.
- With LED lighting at the top and under each shelf.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.
- Max. ambient temperature: 28°C.
- Refrigerant: R290.



code	range	V	W	mm
233252	0/12°C	230	1300	920x847x(H)1465



233252

REFRIGERATED DISPLAY CABINETS WITH BACK ACCESS



233306

- Housing made of stainless steel fitted with double glazing.
- Accessible through two sliding doors at the back.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- With bright LED lighting at the top and under each shelf.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.
- Temperature range: 2°/6°C.
- Climate class: 4
- Refrigerant: R290.

REFRIGERATED DISPLAY CABINETS WITH 3 SLANTED SHELVES

- Fitted with 3 adjustable slightly slanted glass shelves.

code	liters	V	W	mm
233306	300	230	480	650x805x(H)1445
233320	650	230	490	1200x805x(H)1445
233443	500	230	490	900x805x(H)1445



233337

REFRIGERATED DISPLAY CABINETS WITH 2 SHELVES

- Fitted with 2 adjustable glass shelves.

code	liters	V	W	mm
233337	300	230	480	915x675x(H)1210
233375	510	230	490	1515x675x(H)1210
233450	410	230	490	1215x675x(H)1210
233467	610	230	500	1815x675x(H)1210



233276

REFRIGERATED DISPLAY CABINETS

- Housing made of stainless steel fitted with triple glazing.
- With self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 3 adjustable chrome plated shelves.
- Bright LED lighting in the 4 posts.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 2°/6°C.
- Climate class: 4
- Refrigerant: R290.

code	liters	V	W	mm
233276	400	230	495	650x650x(H)1908
233283	550	230	500	850x650x(H)1908



Possibility to place a graphic

233757

SUSHI DISPLAY GN 1/3 63L

- White coated stainless steel housing, fitted with double glazing and curved glass cover.
- Accessible through two sliding doors at the back or via the curved glass cover.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 5x GN 1/3 trays.
- Fitted with LED lighting and evaporator at the top.
- Digital temperature controller and display.
- Refrigerant: R600a.
- Climate class: 3

code	range	V	W	mm
233757	3/7°C	230	160	1307x450x(H)330



COUNTERTOP FREEZER DISPLAY 77L

- Body made of high-quality stainless steel, fitted with triple glazed cover with easy opening system.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 8x GN 1/6 GN containers or 4x GN 1/4 containers (max. height 150 mm).
- With 4 adjustable stainless steel feet.
- Digital temperature controller and display.
- Refrigerant: R600a.
- Climate class: 4

code	range	V	W	mm
233689	-25/-18°C	230	162	805x666x(H)305



233689



COUNTERTOP SALAD DISPLAY 67L

- Body made of high-quality stainless steel, fitted with curved glass cover with easy opening system.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 8x GN 1/6 GN containers or 4x GN 1/4 containers (max. height 150 mm).
- With 4 adjustable stainless steel feet.
- Digital temperature controller and display.
- Refrigerant: R600a.
- Climate class: 4

code	range	V	W	mm
233672	0/12°C	230	105	767x612x(H)328



See movie



233672

REFRIGERATED DISPLAY CABINETS

- Housing made of coated stainless steel fitted with double glazing.
- With self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Air duct outside of the glass blows air over the glass to remove and prevent condensation.

- Durable PVC coated shelves, adjustable in height.
- With bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Temperature range: 2 to 6°C.
- Climate class: 4
- Refrigerant: R600a.



233610



233627



233634

REFRIGERATED DISPLAY CABINET 58L

- With 2 shelves and height adjustable feet.

code	-	V	W	mm
233610	white	230	170	452x406x(H)816
233627	black	230	170	452x406x(H)816

REFRIGERATED DISPLAY CABINET 68L

- With 3 shelves and height adjustable feet.

code	-	V	W	mm
233238	black	230	170	452x406x(H)891
233634	white	230	170	452x406x(H)891



Air duct outside glass to remove and prevent condensation



Double glazing and easy opening door



Digital controller



Adjustable feet



Internal lighting in the ceiling



LED lights



See movie



233641



233658



233665

REFRIGERATED DISPLAY CABINET 78L

– With 3 shelves and height adjustable feet.

code	-	V	W	mm
233641	white	230	170	452x406x(H)966
233658	black	230	170	452x406x(H)966

REFRIGERATED DISPLAY CABINET 98L

– With 4 shelves and height adjustable feet.

code	-	V	W	mm
233269	black	230	210	452x406x(H)1116
233665	white	230	210	452x406x(H)1116

REFRIGERATED DISPLAY CABINET 280L

– With 5 shelves and on wheels of which 2 with brakes.

code	-	V	W	mm
233290	black	230	290	556x526x(H)1913
233696	white	230	290	556x526x(H)1913



4 wheels, 2 with brakes



Double glazing and easy opening curved door



233696

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.



233900



233917

BACK BAR REFRIGERATOR SINGLE DOOR 118L

- Single door, with 2 chrome plated shelves

code	range	V	W	mm
233900	2/10°C	230	150	500x500x(H)900

BACK BAR REFRIGERATOR SLIDING DOORS 228L

- Double sliding door, with 4 chrome plated shelves.

code	range	V	W	mm
233917	2/10°C	230	220	900x500x(H)900



233924



233931

BACK BAR REFRIGERATOR SINGLE DOOR 293L

- Single door, with 5 chrome plated shelves.
- Door can be mounted on either the right or left side.

code	range	V	W	mm
233924	2/10°C	230	240	600x515x(H)1820

BACK BAR REFRIGERATOR DOUBLE DOORS 458L

- Double doors, with 10 chrome plated shelves.

code	range	V	W	mm
233931	2/10°C	230	300	900x515x(H)1820

NEW!



235829

BACK BAR REFRIGERATOR DOUBLE DOORS 228L

– Double door, with 4 chrome plated shelves.

code	range	V	W	mm
235829	2/10°C	230	220	900x500x(H)900

NEW!



235836

BACK BAR REFRIGERATOR SLIDING DOORS 338L

– Triple sliding doors, with 6 chrome plated shelves.

code	range	V	W	mm
235836	2/10°C	230	300	1335x500x(H)900

WINE COOLERS DUAL ZONE

- Dual zone allows to set two different temperatures for the two zones.
- Black housing, borderless glass door fitted with stylish stainless steel handle.
- Door fitted with a lock.
- Forced air cooling with auto-defrost, compressor placed behind the chamber.
- Supplied with wooden shelves.
- With bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Can be set in Celsius or Fahrenheit
- Fitted with 4 adjustable non-slip feet.
- Climate class: N R
- efrigerant: R600a.



233221

WINE COOLER DUAL ZONE 145L

- Suitable for up to 44 bottles of wine.
- Supplied with 5 wooden shelves.

code	range	V	W	mm
233221	4/20°C	230	130	596x654x(H)855



233245

WINE COOLER DUAL ZONE 440 L

- Suitable for up to 166 bottles of wine.
- Supplied with 15 wooden shelves.

code	range	V	W	mm
233245	4/20°C	230	185	595x720x(H)1820

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

DISPLAY REFRIGERATOR SINGLE DOOR 360L

- Fitted with 4 adjustable PVC coated shelves.
- With a lockable door.
- Refrigerant: R600a.

code	range	V	W	mm
233788	2/10°C	230	240	620x669x(H)1965

DISPLAY REFRIGERATOR DOUBLE DOOR 750L

- Fitted with 8 adjustable PVC coated shelves.
- With two lockable doors.
- Refrigerant: R290.

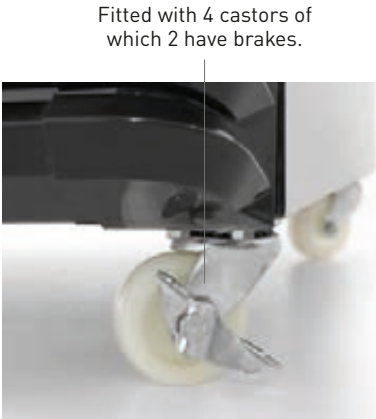
code	range	V	W	mm
233795	2/10°C	230	410	1120x595x(H)1965



LED lighting in the lightbox.



LED lighting in the chamber.



Fitted with 4 castors of which 2 have brakes.

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.

code	range	V	W	mm
233412	-18/-14°C	230	230	620x575x(H)712



233412



233856

CHEST FREEZER ENERGY EFFICIENT

- Housing made of aluminium.
- With self-closing lockable lid.
- Forced air cooling with manual-defrost, compressor placed underneath the chamber.
- 70 mm thick foam insulation.
- Bright LED lighting in the chamber.
- Digital temperature display and manual controller.
- Fitted with 2 wheels and 2 adjustable feet.
- Temperature range: -18/-26°C.
- Climate class: SN-T
- Refrigerant: R600a.



233870

code	liters	V	W	mm
233856	190	230	85	953x607x(H)840
233863	282	230	95	1116x686x(H)840
233870	354	230	95	1275x785x(H)840
233887	446	230	100	1538x785x(H)840
233894	503	230	115	1655x785x(H)840

Self-closing
lockable lid.



Digital temperature display
and manual controller.



Fitted with 2 wheels
and 2 adjustable feet.



REFRIGERATORS & FREEZERS PROFI LINE | 800 SERIES



- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Self-closing lockable door(s) with comfortable curved door handle(s).
- Forced air cooling with auto-defrost, compressor placed above the chamber.

- 60 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 2/1.
- Digital display and electronic thermostat.
- Fitted with 4 wheels of which 2 are castor wheels.
- Climate class: SN-ST.
- Coolant: R600a.



232118
232132

Chamber and outer housing made of stainless steel



232125
232149

REFRIGERATOR SINGLE DOOR PROFI LINE 670L

- Chamber dimensions: 610x700x(H)1540 mm.
- 3 shelves GN 2/1 (650x530mm) included.
- Spread load capacity of 40 kg each.
- Weight: 120 kg.

code	range	V	W	mm
232118	0/8°C	230	220	730x805x(H)2065

REFRIGERATOR TWO DOORS PROFI LINE 1300 L

- Chamber dimensions: 1194x700x(H)1540 mm.
- 6 shelves GN 2/1 (650x530mm) included.
- Spread load capacity of 40 kg each.
- Weight: 171 kg.

code	range	V	W	mm
232125	0/8°C	230	350	1314x805x(H)2065

FREEZER SINGLE DOOR PROFI LINE 670L

- Chamber dimensions: 610x700x(H)1540 mm.
- 3 shelves GN 2/1 (650x530mm) included.
- Spread load capacity of 40 kg each.
- Weight: 120 kg.

code	range	V	W	mm
232132	-22/-17°C	230	600	730x805x(H)2065

FREEZER TWO DOORS PROFI LINE 1300L

- Chamber dimensions: 1194x700x(H)1540 mm.
- 6 shelves GN 2/1 (650x530mm) included.
- Spread load capacity of 40 kg each.
- Weight: 177 kg.

code	range	V	W	mm
232149	-22/-17°C	230	800	1314x805x(H)2065

Fitted with wheels



Dynamic forced cooling



Self-closing, lockable door



REFRIGERATOR & FREEZER COUNTERS PROFI LINE | 700 SERIES



- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Self-closing doors fitted with comfortable handles.
- Work surface fitted with a 40 mm high ridge at the back.
- Forced air cooling with auto-defrost, compressor placed 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: SN-T.



232040
232064

232057
232699

**TWO DOOR REFRIGERATED COUNTER
PROFI LINE 280L**

- Chamber dimensions: 822x570x(H)580 mm.
- 2 shelves (330x545mm) included.
- Spread load capacity of 40 kg each.
- Coolant: R600a.
- Weight: 95 kg.

code	range	V	W	mm
232040	-2/8°C	230	250	1360x700x(H)850

**THREE DOOR REFRIGERATED COUNTER
PROFI LINE 420L**

- Chamber dimensions: 1257x570(H)580 mm.
- 3 shelves (330x545mm) included.
- Spread load capacity of 40 kg each.
- Coolant: R290.
- Weight: 120 kg.

code	range	V	W	mm
232057	-2/8°C	230	400	1795x700x(H)850

TWO DOOR FREEZER COUNTER PROFI LINE 280L

- Chamber dimensions: 822x570(H)580 mm.
- 2 shelves (330x545mm) included.
- Spread load capacity of 40 kg each.
- Coolant: R290.
- Weight: 95 kg.

code	range	V	W	mm
232064	-22/-18°C	230	600	1360x700x(H)850

THREE DOOR FREEZER COUNTER PROFI LINE 420L

- Chamber dimensions: 1257x570x(H)580 mm.
- 3 shelves (330x545mm) included.
- Spread load capacity of 40 kg each.
- Coolant: R290.
- Weight: 120 kg.

code	range	V	W	mm
232699	-22/-18°C	230	600	1795x700x(H)850

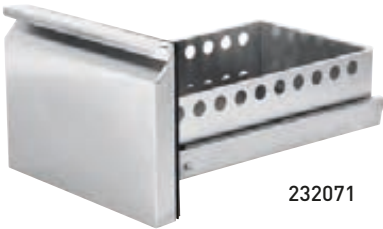


233764

**FOUR DRAWER REFRIGERATED
COUNTER PROFI LINE 280L**

- Chamber dimensions: 822x570x(H)580 mm.
- With 4 drawers.
- Coolant: R600a.
- Weight: 95 kg.

code	range	V	W	mm
233764	-2/8°C	230	250	1360x700x(H)850



232071

DRAWER WITH RAILS - 2-PIECE SET

- Set to convert a door of a Profi Line 700 series counter into two drawers.

code	mm
232071	300x545x(H)145

REFRIGERATOR COUNTERS KITCHEN LINE | 700 SERIES



- Inner and outer housing are made of high-quality stainless steel.
- Doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 35 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic feet.
- Auto-defrost with condensation evaporator.
- Climate class: SN-T.
- Coolant: R600a.

Chamber and outer housing made of stainless steel



232019



232026

TWO DOOR REFRIGERATED COUNTER
KITCHEN LINE 300L

- Chamber dimensions: 830x595x(H)500 mm.
- 2 shelves (335x570mm) included.
- Spread load capacity of 15 kg each.
- Weight: 70 kg.

code	range	V	W	mm
232019	-2/8°C	230	220	900x700x(H)880

THREE DOOR REFRIGERATED COUNTER
KITCHEN LINE 380L

- Chamber dimensions: 1295x595x(H)500 mm.
- 3 shelves (335x570mm) included.
- Spread load capacity of 15 kg each.
- Weight: 91 kg.

code	range	V	W	mm
232026	-2/8°C	230	220	1365x700x(H)880

Shelve placing adjustable



Comfortable handles



Electronic temperature controller



REFRIGERATOR & FREEZER COUNTERS KITCHEN LINE | 600 SERIES



- Inner and outer housing are made of high-quality stainless steel Self-closing doors fitted with comfortable handles.
- Work surface fitted with a 40 mm high ridge at the back.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 50 mm thick polyurethane foam insulation.
- With adjustable shelving.
- Digital display and electronic thermostat.
- With 4 adjustable stainless-steel feet.
- Climate class: SN-ST.
- Coolant: R600a.



TWO DOOR REFRIGERATED COUNTER
KITCHEN LINE 220L

- Chamber dimensions: 800x480x(H)580 mm.
- 2 shelves (390x428mm) included.
- Spread load capacity of 15 kg each.
- Weight: 71 kg.

code	range	V	W	mm
233344	-2/8°C	230	300	1200x600x(H)850

THREE DOOR REFRIGERATED COUNTER
KITCHEN LINE 390L

- Chamber dimensions: 1400x480x(H)580 mm.
- 3 shelves (2x 430x428mm, 1x 490x428mm) included.
- Spread load capacity of 15 kg each.
- Weight: 81 kg.

code	range	V	W	mm
233382	-2/8°C	230	400	1800x600x(H)850

TWO DOOR FREEZER COUNTER KITCHEN LINE 220L

- Chamber dimensions: 800x480x(H)580 mm.
- 2 shelves (390x428mm) included.
- Spread load capacity of 15 kg each.
- Weight: 71 kg.

code	range	V	W	mm
233351	-22/-12°C	230	400	1200x600x(H)850

THREE DOOR FREEZER COUNTER
KITCHEN LINE 390L

- Chamber dimensions: 1400x480x(H)580 mm.
- 3 shelves (2x 430x428mm, 1x 490x428mm) included.
- Spread load capacity of 15 kg each.
- Weight: 81 kg.

code	range	V	W	mm
233399	-22/-12°C	230	500	1800x600x(H)850



REFRIGERATED COUNTERTOP SERVER

- Inner and outer housing are made of high-quality stainless steel.
- Static air cooling with auto-defrost, compressor placed next to the chamber.
- 40 mm thick polyurethane foam insulation.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Temperature range: -2/8°C.
- Climate class: SN.
- Coolant: R600a.
- All models delivered without GN containers.



232965 4x GN 1/3



232903 5x GN 1/4



232972 6x GN 1/3



232910 7x GN 1/4



232989 7x GN 1/3



232927 8x GN 1/4



232996 9x GN 1/3

REFRIGERATED COUNTERTOP SERVER GN 1/4

- With hardened glass display.
- Fits GN ¼ containers with a max height of 150mm.

code	-	V	W	mm
232903	5x GN 1/4	230	180	1205x335x(H)430
232910	7x GN 1/4	230	180	1505x335x(H)430
232927	9x GN 1/4	230	180	1805x335x(H)430

REFRIGERATED COUNTERTOP SERVER GN 1/3

- With hardened glass display.
- Fits GN 1/3 containers with a max height of 150mm.

code	-	V	W	mm
232965	4x GN 1/3	230	180	1205x395x(H)430
232972	6x GN 1/3	230	180	1405x395x(H)430
232989	7x GN 1/3	230	180	1605x395x(H)430
232996	9x GN 1/3	230	180	2006x395x(H)430

REFRIGERATED COUNTERTOP SERVER GN 1/3

- With stainless steel lid.
- Fits GN 1/3 containers with a max height of 150mm.

code	-	V	W	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

SALAD COUNTERS



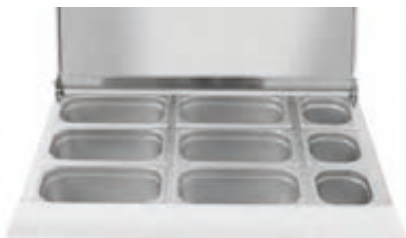
- Inner and outer housing are made of high-quality stainless steel.
- Doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 35 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.



232804



232811



Delivered without
GN containers

TWO DOOR SALAD COUNTER 300L

- With stainless steel lid which covers space for 2x GN 1/1 and 3x GN 1/6 containers (max. height 150 mm).
- Chamber dimensions: 830x595x(H)500 mm.
- 2 shelves (335x570 mm) included.
- Spread load capacity of 15 kg each.
- Plastic work counter: 900x135x(H)20 mm.
- Weight: 68 kg.

code	range	V	W	mm
232804	-2/8°C	230	310	900x700x(H)888

THREE DOOR SALAD COUNTER 380L

- With stainless steel lid which covers space for 4x GN 1/1 containers (max. height 150 mm).
- Chamber dimensions: 1295x595x(H)500 mm.
- 3 shelves (335x570 mm) included.
- Spread load capacity of 15 kg each.
- Plastic work counter: 1365x135x(H)20 mm.
- Weight: 87 kg.

code	range	V	W	mm
232811	-2/8°C	230	310	1365x700x(H)888



Shelve placing
adjustable



Comfortable
handles



Electronic
temperature controller



232781

Chamber and outer
housing made of
stainless steel



**TWO DOOR SALAD COUNTER WITH GLASS
DISPLAY 300L**

- With stylish glass display, covers space for 2x GN 1/1 and 3x GN 1/6 containers (max. height 150 mm).
- Chamber dimensions: 830x595x(H)500 mm.
- 2 shelves (335x570 mm) included.
- Spread load capacity of 15 kg each.
- Plastic work counter: 900x135x(H)20 mm.
- Weight: 80 kg.

code	range	V	W	mm
232781	-2/8°C	230	310	900x700x(H)1300



**THREE DOOR SALAD COUNTER WITH GLASS
DISPLAY 380L**

- With stylish glass display, covers space for 4x GN 1/1 containers (max. height 150 mm).
- Chamber dimensions: 1295x595x(H)500 mm.
- 3 shelves (335x570 mm) included.
- Spread load capacity of 15 kg each.
- Plastic work counter: 1365x135x(H)20 mm.
- Weight: 110 kg.

code	range	V	W	mm
232798	-2/8°C	230	310	1365x700x(H)1300

Shelve placing
adjustable



Comfortable
handles





TWO DOOR SALAD COUNTER WITH RAISED GN DISPLAY 300L

- With stainless steel lid which covers space for 5x GN 1/6 containers (max. height 150 mm).
- Chamber dimensions: 830x595x(H)500 mm.
- GN display dimensions: 900x265x(H)195 mm.
- 2 shelves (335x570 mm) included.
- Spread load capacity of 15 kg each.
- Weight: 75 kg

code	range	V	W	mm
232880	-2/8°C	230	310	900x700x(H)1055

THREE DOOR SALAD COUNTER WITH RAISED GN DISPLAY 380L

- With stainless steel lid which covers space for 8x GN 1/6 containers (max. height 150 mm).
- Chamber dimensions: 1295x595x(H)500 mm.
- GN display dimensions: 1365x265x(H)195 mm.
- 3 shelves (335x570 mm) included.
- Spread load capacity of 15 kg each.
- Weight: 105 kg

code	range	V	W	mm
232897	-2/8°C	230	310	1365x700x(H)1055



232880

Chamber and outer housing made of stainless steel



232897

Electronic temperature controller



PIZZA COUNTERS



- Inner and outer housing are made of high-quality stainless steel, with granite worktop.
- Doors fitted with comfortable handles.
- Forced air cooling with auto defrost, compressor placed underneath the chamber.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- Wittidh 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.



232859



232873

TWO DOOR PIZZA COUNTER 300L

- With stainless steel cover around the GN space which fits 5x GN 1/6 containers (max. height 150 mm).
- Chamber dimensions: 830x595x(H)500 mm.
- 35 mm thick polyurethane foam insulation.
- 2 shelves (335x570 mm) included.
- Spread load capacity of 15 kg each.
- Weight: 94 kg.

code	range	V	W	mm
232859	-2/8°C	230	310	900x700x(H)1100

THREE DOOR PIZZA COUNTER 380L

- With glass cover around the GN space which fits 8x GN 1/6 containers (max. height 150 mm).
- Chamber dimensions: 1295x595x(H)500 mm.
- 35 mm thick polyurethane foam insulation.
- 3 shelves (335x570 mm) included.
- Spread load capacity of 15 kg each.
- Weight: 180 kg.

code	range	V	W	mm
232873	-2/8°C	230	310	1365x700x(H)1120





232842

TWO DOOR PIZZA COUNTER WITH SEVEN DRAWERS 280L

- Equipped with 7 uncooled drawers of 400x620x(H)65 mm.
- Chamber dimensions: 1480x670x(H)570 mm.
- 60 mm thick polyurethane foam insulation.
- 2 shelves (600x400mm) included.
- Spread load capacity of 15 kg each.
- Weight: 367 kg.

code	range	V	W	mm
232842	-2/8°C	230	250	2020x800x(H)1110



232996

Countertop servers
on page 236



THREE DOOR PIZZA COUNTER WITH COOLING DISPLAY 380+40L

- With separate cooling display which fits 6x GN 1/4 containers (max. height 150 mm).
- Cooling display cools by means of static cooling.
- Cooling display dimensions: 1405x335x(H)255 mm.
- Chamber dimensions: 1295x595x(H)500 mm.
- 35 mm thick polyurethane foam insulation.
- 3 shelves (335x570 mm) included.
- Spread load capacity of 15 kg each.
- Weight: 190+41 kg.

code	range	V	W	mm
232033	-2/8°C	230	400	1405x700x(H)1285



232033

Chamber and outer housing
made of stainless steel

BLAST CHILLERS



- Enables quick chilling or freezing of prepared dishes.
- Chilling from 70°C to 3°C (90 mins), from 70° C to -18°C (240 mins) or within a pre-set time (without indicating the target temperature).
- Outer housing and inner chamber made of high-quality stainless steel.
- Inner chamber with rounded corners for easier cleaning.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.

- 60 mm thick polyurethane foam insulation.
- Removable top cover.
- Self-closing door with magnetic gasket.
- Digital temperature controller and display.
- Probe included.
- Fitted with 4 adjustable stainless steel feet.
- Climate class: SN-T Coolant: R404a/R507.

Blast chilling from +90°C to +3°C

This process helps lower the food temperature to safe +3°C in a suitably short time, in line with HACCP standards.

The adequate chilling speed helps reduce bacteria growth in the range from +65°C to +10°C.

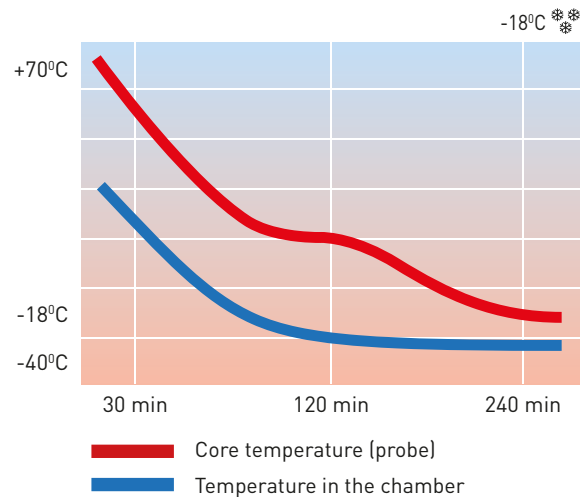
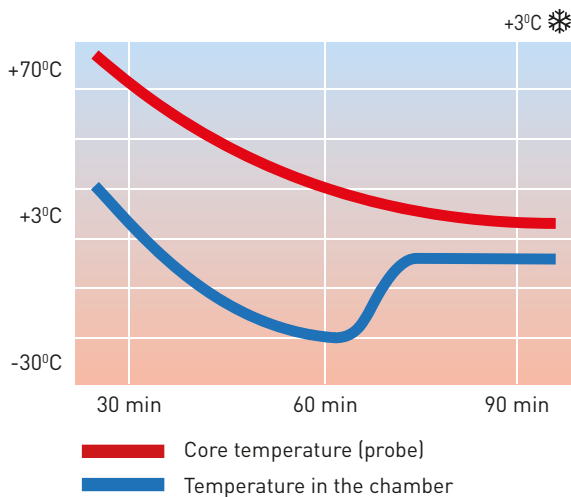
Blast chilling helps retain the quality, colour and smells of food and extends the storage period.

Blast freezing from +90°C to -18°C

Powerful chilling system and blowing air of -40°C into the chamber makes the core temperature of food quickly drop to -18°C.

It prevents large ice crystals from occurring, which damage the internal structure of food.

Blast freezing results in a large number of small crystals which preserves the original properties of food: flavour, colour, texture and nutrients, and helps extends the storage period.



Probe included



Chamber with rails (70 mm apart) compatible with GN 1/1 and 600x400 mm baking sheets.





232163

BLAST CHILLER 3 X GN 1/1

- Chamber capacity: 3 x GN 1/1 or 3 x 600x400 mm trays.
- Inside dimensions of the chamber: 610x410x280 mm.
- 3 sets of rails, 70 mm apart.
- Output at chilling to +3° C: 14 kg.
- Output at freezing to -18°C: 11 kg.
- Weight: 50 kg.

code	V	W	mm
232163	230	1150	750x740x(H)750



232170

BLAST CHILLER 5 X GN 1/1

- Chamber capacity: 5 x GN 1/1 or 5 x 600x400 mm trays.
- Inside dimensions of the chamber: 610x410x410 mm.
- 5 sets of rails, 70 mm apart.
- Output at chilling to +3° C: 20 kg.
- Output at freezing to -18°C: 15 kg.
- Weight: 71 kg.

code	V	W	mm
232170	230	1420	750x740x(H)880



232194

BLAST CHILLER 7 X GN 1/1

- Chamber capacity: 7 x GN 1/1 or 7 x 600x400 mm trays.
- Inside dimensions of the chamber: 610x410x760 mm.
- 7 sets of rails, 105 mm apart.
- Output at chilling to +3° C: 25 kg.
- Output at freezing to -18°C: 20 kg.
- Weight: 90 kg.

code	V	W	mm
232194	230	1490	750x740x(H)1290

Chamber and outer housing made of stainless steel



232187

BLAST CHILLER 10 X GN 1/1

- Chamber capacity: 10 x GN 1/1 or 10 x 600x400 mm trays
- Inside dimensions of the chamber: 610x410x760 mm
- 10 sets of rails, 70 mm apart
- Output at chilling to +3° C: 25 kg
- Output at freezing to -18°C: 20 kg
- Weight: 90kg

code	V	W	mm
232187	230	1490	750x740x(H)1290

DISPLAY TRAYS ALUMINIUM



808511

DISPLAY TRAY SILVER COLOR



code	mm
808504	400x300x(H)20
808511	600x400x(H)20



808573

DISPLAY TRAY GOLD COLOR



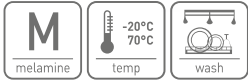
code	mm
808566	400x300x(H)20
808573	600x400x(H)20

DISPLAY TRAYS MELAMINE



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



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

DISPLAY TRAYS STAINLESS STEEL



DISPLAY TRAY
– With feet



code	mm
407202	240x170



407400

DISPLAY TRAY



code	mm
407400	345x245



408308

DISPLAY TRAY



code	mm
408308	310x230



508305

MEAT TRAY



code	mm
508107	260x200x(H)48
508206	310x240x(H)48
508305	360x275x(H)52



429457

TACO HOLDER



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



429419

BREADROLL DISPENSER
– For 7 rolls



code	mm
429419	475x105x(H)60



810668

CLEARING TROLLEY - 7 X GN 1/1

- Designed to fit GN 1/1 Trays/containers.
- With working surface.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- GN 1/1 - 530x325.
- Flatpack delivery.

code	mm
810668	380x550x(H)925



810613

CLEARING TROLLEY - 15 X GN 1/1

- GN 1/1 with 15 layers - interspaced at 80mm
- Tray locks on either side
- Fitted with four castors of which two have brakes
- Flatpack delivery

code	mm
810613	615x450x(H)1695



Two castors have brakes



Equipped with a simple locking system



810651

CLEARING TROLLEY 15 - 600X400

- 600x400 mm 15 layers - interspaced at 80mm
- Tray locks on either side
- Fitted with four castors of which two have brakes
- Flatpack delivery

code	mm
810651	690x515x(H)1695



810606

CLEARING TROLLEY COMPACT STORAGE - 15 X GN 1/1

- In order to save space during storage trolleys can be pushed into one another.
- GN 1/1 with 15 layers - interspaced at 80mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.

code	mm
810606	380x550x(H)1700



Equipped with a simple locking system



In order to save space during storage trolleys can be pushed into one another



810002

SERVING TROLLEY

- Made of stainless steel.
- Fitted with 2 shelves and sound insulation material underneath.
- Maximum load per tray 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between trays 550 mm.
- Worktop 830x510mm.
- Flatpack delivery.

code	mm
810002	910x590x(H)950



810101

SERVING TROLLEY

- Made of stainless steel.
- 3 shelves with noise reducing material underneath.
- Maximum load per tray 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between trays 295 mm.
- Worktop 830x510mm.
- Flatpack delivery.

code	mm
810101	910x590x(H)950



810149



810156



SERVING TROLLEYS WITH WOOD PATTERN PRINT

- Made of stainless steel.
- Fitted with 3 shelves.
- Maximum load per shelf 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Work top 830x510mm.
- Flatpack delivery.

code	-	mm
810156	dark oak wood pattern print	910x590x(H)950
810149	oak wood pattern print	910x590x(H)950





810224

SERVING TROLLEY HEAVY DUTY

- Made of stainless steel, welded for extra strength.
- Fitted with 3 shelves.
- Maximum load per tray 80 kg.
- Fitted 4 castors, of which 2 with brakes.

code	mm
810224	800x500x(H)850

NEW!



810125

SERVING TROLLEY WITH 5 SHELVES

- Made of stainless steel.
- Fitted with 5 shelves.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Flatpack delivery.

code	mm
810125	910x590x(H)1560

NEW!



810200

SERVING TROLLEY POLYPROPYLENE

- Made of polypropylene.
- Fitted with 3 shelves.
- Maximum load per tray 50kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between trays 340mm.
- Worktop 615x400mm.



code	mm
810200	800x410x(H)950



810514

Collapsible to minimize transport dimensions

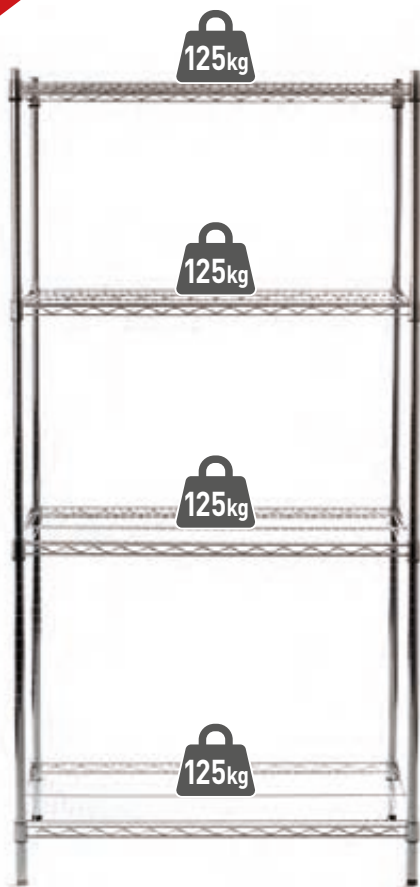
PLATFORM TROLLEY

- Despite its low weight it can carry up to 150 kg.
- Collapsible to minimize transport dimensions.
- With two castor wheels.



code	mm
810514	730x480x(H)825

NEW!



812259

HEAVY-DUTY STORAGE RACK

- 4 adjustable shelves.
- Maximum load per shelf 125 kg.
- Fitted with adjustable feet.
- Chrome-plated iron.

code	mm
812259	910x455x(H)1830



812204

STORAGE RACK WITH 5 SHELVES

- Maximum load per shelf 80 kg
- Fitted with adjustable feet
- Chrome-plated iron

code	mm
812204	910x455x(H)1830





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

- Anodized aluminium frame.
- With dishwasher safe polypropylene shelves.
- Easily expandable.
- Carrying capacity 150 kg, distributed across the surface.

code	-	mm
812273		1280x405x(H)1685
812280	connecting hook	15x42x(H)42

Easily
expandable



Plastic shelves can be
cleaned in a dishwasher





MAX
103 kg



INGREDIENT TROLLEY

- Useful in any large kitchen to store, transport and quick measure of quantities of dry food such as: flour, sugar, salt, groats, rice.
- One-piece, solid and sturdy polyethylene structure.
- Rounded corners and smooth inner walls are ideal for easy cleaning.
- Guides located in the upper, inner part of the trolley permit the comfortable fitting of the scoop.
- Transparent polycarbonate lid for easy identification or product type and quantity.
- Four wide, rubber wheels ø75 mm, including two castor wheels with brakes for easier transport.
- Ergonomic height of 71 cm ideal to put under a worktable.

code	liters	mm
877913	81	333x743x(H)711
877920	98	394x755x(H)735



scoop



transparent
cover



four torsional
wheels

For dry food:



flour



sugar



salt



cereal



rise



877937



distance between
shelves 270/290 mm



four torsional
wheels



SERVING TROLLEY 3 SHELVES

- Designed for restaurants, bars, catering establishments and wherever it is necessary to quickly, efficiently and safely take tableware
- Polyethylene shelves, aluminium frame
- Easy to clean
- Distance between shelves 270/290mm
- Work top 750x500mm.
- Allowed load: 103kg

code	mm
877937	1280x510x(H)980



INSULATED ICE CONTAINER - 110 L

- Ideal to transport ice cubes or flakes over long distances.
- Robust polyethylene housing resistant to shocks and impact.
- Thick foam insulation to keep ice temperature as long as possible.
- Inner walls resistant to scratches and stains.
- Sliding, sealed lid allowing easy scooping of ice.
- Ergonomic grip integrated with housing.
- Two large wheels resistant to uneven ground and two smaller castor wheels with brake.
- Profiled drain for melted ice in chamber, with tap.
- Delivered ready-to-use, does not require assembly.
- 4 wheels, 2 with brakes (large ø20 mm, small ø10 mm).
- Tap, scoop and drip tray included.

code	liters	mm
877883	110	585x800x(H)745

AMER★BOX



MAX
110 L



877883



drip tray



2 torsion wheels
with brakes



tap



scoop



PLATE TROLLEY

- Assures safe transport of tableware.
- Mobile polyethylene guards make it possible to load plates of various sizes.
- Extremely robust design made of polyethylene protects the tableware from chipping or breaking.
- Number of plates stacks: 6.
- Number of plates per stack: 50.
- Wheels resistant to uneven ground, non-marking even at full load.
- Two castor wheels with brakes ø10 mm, large wheels ø20 mm.
- Shock and impact resistant.
- Vinyl cover to meet strict sanitary standards included.
- Plates diameter from ø170 to ø330 mm.

code	mm
877906	930x720x(H)785



877906



Includes vinyl
cover with
every caddy for
sanitary storage



up to 50 plates
in one stack



front wheels
with brakes

Examples of sets



4x ø230-335 mm



6x ø118-230 mm



4x ø115 mm
2x ø140 mm
2x ø230 mm



5x ø128 mm
2x ø231 mm



5x ø102 mm
2x ø334 mm





877845



4 latches



vent cup



877852



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
877845	530x325x(H)150	630x460x(H)260
877852	530x325x(H)200	630x460x(H)305

Example of sets



1x GN 1/1



2x GN 1/2



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



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



3x GN 1/3



4x GN 1/4



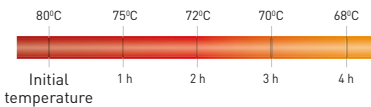
2x GN 1/6
2x GN 1/3



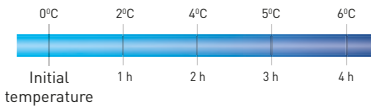
6x GN 1/6

Temperature retention

hot



cold



4 heavy duty clamps

place for sticker



877869



877876



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

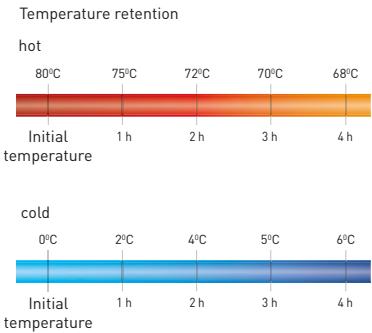
877814



vent cup



door with seal



877821

2 wheels
with brakes



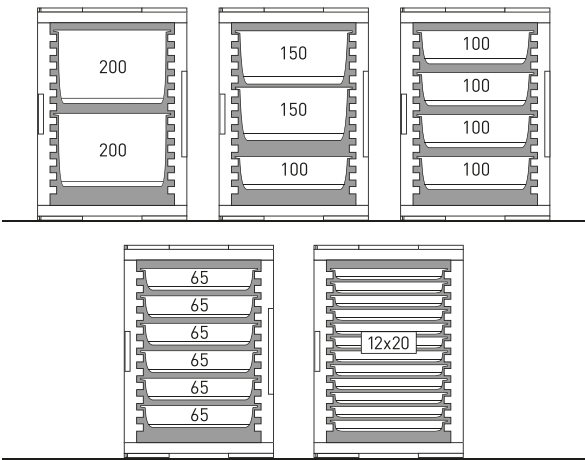
THERMO CATERING CONTAINER 2X GN 1/1 200

- Double-walled insulated polyethylene LDPE - impact resistant hard polyethylene.
- Keeps hot and cold.
- With 2 sturdy carrying handles.
- Press-formed guides fitted in chamber housing.
- Inside dimensions: 335x533x(H)590 mm.
- Suitable for 1/1 Gastronorm trays:
 - Gastronorm tray 10 mm deep: 12 pieces.
 - Gastronorm tray 65 mm deep: 6 pieces.
 - Gastronorm tray 100 mm deep: 4 pieces.
 - Gastronorm tray 150 mm deep: 2 pieces plus 1
 - Gastronorm tray 100 mm deep.
 - Gastronorm tray 200 mm deep: 2 pieces.

code	mm int.	mm
877814	335x533x(H)590	477x680x(H)620

TROLLEY FOR THERMO CONTAINER

code	mm
877821	530x710x(H)230



Heating, cooling
and freezing
elements on
page 258-259.



707845



NEW!



707753



707821





707661



Fits perfectly on Euro pallets
– four boxes per layer

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



707845



HEATING ELEMENT

- Can be heated up to 90°C.
- To heat the element, place it in a stainless steel container and place in a convection oven, max 90°C for max. 40 minutes.

code	GN	mm
707845	GN 1/1	530x325x(H)30
707784	GN 1/2	320x265x(H)30

707821



COOLING ELEMENT

- For use in thermoboxes, keeps the temperature between 0 to 4°C for 3 to 4 hours thanks to the eutectic plate.
- Before use: freeze at -18°C for 24 hours or until frozen solid.
- To check if ready, shake the element and when you feel and hear nothing moving inside it's ready.

code	GN	mm
707821	GN 1/1	530x325x(H)30
707777	GN 1/2	320x265x(H)30



THERMO CATERING BOX

- Ultra-lightweight, durable container with perfectly sealable opening.
- Suitable for Gastronorm 1/1 containers.
- With 8 grooves spaced 61 mm apart to slide in GN containers.
- The high stacking ledges with locking profile ensures stable stacking without sliding.

code	liters	mm int.	mm
707999	100	550x335x(H)545	635x465x(H)660



707999



NEW!

FREEZING ELEMENT

- For use in thermoboxes, keeps the temperature between -12 to -10°C for 3 to 4 hours thanks to the eutectic plate.
- Before use: freeze at -18°C for 24 hours or until frozen solid.
- To check if ready, shake the element and when you feel and hear nothing moving inside it's ready.

code	GN	mm
707753	GN 1/1	530x325x(H)30
707760	GN 1/2	320x265x(H)30



707753



707982

THERMOBOX PROFI LINE

- Perfect for transport of hot or cold products.
- The special heat-sealed inner lining provides reinforcement, facilitates easy cleaning and substantially improves the useful life.
- The thermobox is suitable for containers sizes up to Gastronorm 1/1.
- Expanded polypropylene (EPP) boxes have a sealed structure which provides exceptional insulation, up to 50% better than other Hendi thermoboxes.
- Temperature resistant from -20°C up to 110°C
- Practical integrated handles allow for comfortable carrying.
- The thermoboxes are stackable both with and without lids.



code	liters	mm int.	mm
707982	39	538x338x(H)217	674x400x(H)287





707968

707951

THERMOBOX KITCHEN LINE

- Perfect for transport of hot or cold products.
- The shaped foam polypropylene (EPP) containers offer high insulation levels.
- Withstands temperatures ranging from -20°C to +110°C.
- With recessed handles at the side.

code	liters	mm int.	mm
707906	40	538x338x(H)234	600x400x(H)285
707944	80	625x425x(H)300	685x485x(H)360
707951	53	625x425x(H)200	685x485x(H)260
707968	46	538x338x(H)257	600x400x(H)320
707975	21	350x350x(H)175	410x410x(H)240



707975



707814



COOLING ADAPTOR EPP GN 1/1

- Place this adaptor with cooling element on top of your Thermobox Kitchen Line GN 1/1 and keep the goods cold for extra long periods of time.
- Supplied without cooling element.
- Fits on top of 707906 and 707968.

code	mm
707814	600x400x(H)85

707845



Heating, cooling
and freezing
elements on
page 258-259

707753



707821



HOT TRAY

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



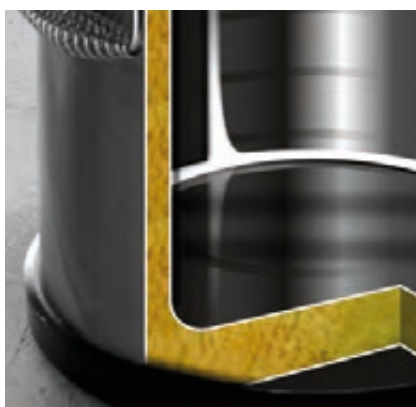
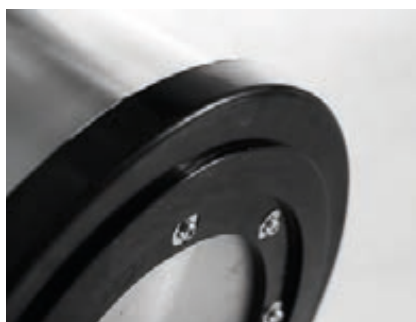
code	V	W	mm
209509	230	190	530x325x(H)30



209509



710203



INSULATED PORTABLE CONTAINER

- Space between the walls is filled with special insulating material which keeps hot or cold temperature of food for up to 6-8 hours
- Double lid secured with a seal and equipped with 6 latches
- Air valve
- Two handles for transport
- Flexible material protects the container and the floor against damage
- Stackable

code	liters	mm
710104	10	ø330x(H)220
710203	20	ø330x(H)360
710302	35	ø330x(H)570



Top and bottom
shelf are reinforced

WORK TABLE HEAVY DUTY

- Height-adjustable legs.
- Both top and bottom shelf reinforced.
- Robust construction.

code	mm
810705	1000x700x(H)850
810712	1200x700x(H)850
810729	1400x700x(H)850
810736	1600x700x(H)850
810743	1800x700x(H)850



810705

WORK TABLE

- Worktop made from stainless steel, shelf from galvanised steel.
- Height-adjustable legs.
- Robust construction.

code	mm
812440	1000x600x(H)850
812457	1200x600x(H)850
812464	1400x600x(H)850
812471	1600x600x(H)850
812488	1800x600x(H)850



812440

DOUBLE ADJUSTABLE WALL SHELF

- Two levels.
- With backslash for maintaining hygiene.
- 1800 mm wide shelf supplied with 3 reinforced brackets.
- Removable for cleaning.

code	mm
970232	1000x355x(H)600
970249	1200x355x(H)600
970256	1400x355x(H)600
970270	1800x355x(H)600



970232



DISHWASHERS



- Professional dishwashers that are easy to use, maintain, clean and to service.
- Water consumption of only 2-2,5 liter per cycle (depending on water pressure).
- Housing completely made of stainless steel, fitted with adjustable feet.

- Fitted with a boiler and a heating element in the water tank.
- Washing water temperature: 62°C, rinse water temperature: 85°C.
- Perfect for washing plates, cutlery, glasses, mugs, trays, etc.



GLASS DISHWASHER K40

- Suitable for baskets of 400x400 mm, max glass height 290 mm.
- Separate stainless steel rotating spray arms for washing and rinsing.
- Fitted with solid double skinned door with two hinges, needs 325mm of space to open completely.
- Boiler capacity of 3,5 liter (2,5kW), tank capacity of 17 liter (2,5kW).
- Water pump (0,1HP) with IP44 protection class.
- With thermometer for reading the boiler temperature.
- Weight: 39 kg.
- Accessories supplied with the dishwasher:
 - basket for glasses (400x400x(H)150 mm)
 - basket for glasses with 40 support pins (400x400x(H)110 mm)
 - cutlery basket (110x110x(H)130 mm)
 - water hose with 3" inner thread connection (150cm)
 - drain hose ø25mm (200cm)
 - power cord without plug
 - rinse aid dispenser

DISHWASHER K50

- Suitable for baskets of 500x500 mm, max glass height 325 mm, max plate height 335 mm.
- Fitted with multiple sprayers and spray arms.
- Separate rotating spray arms for washing (plastic) and rinsing (stainless steel), and fixed upper sprayers for washing.
- Fitted with solid double skinned door with two hinges, needs 370mm of space to open completely.
- Boiler capacity of 6 liter (6kW), tank capacity of 35 liter (6kW)
- Powerful water pump (0,75HP) with IP44 protection class
- With thermometer for reading the boiler temperature.
- Weight 57 kg
- Accessories supplied with the dishwasher
 - basket for glasses (500x500x(H)105 mm)
 - basket for plates (500x500x(H)105 mm)
 - cutlery basket (110x110x(H)130 mm)
 - water hose with 3" inner thread connection (150cm)
 - drain hose ø25mm (200cm)
 - power cord without plug
 - rinse aid dispenser

code	-	V	W	mm
230299	dishwasher K 40	230	2800	470x510x(H)710
233009	with detergent pump	230	2800	470x510x(H)710
233016	with drain pump	230	2800	470x510x(H)710
233023	with drain and detergent pump	230	2800	470x510x(H)710

code	-	V	W	mm
230305	dishwasher K50	400	6600	570x600x(H)830
231050	stand for dishwasher K50	400		570x560x(H)500
233030	with detergent pump	400	6600	570x600x(H)830
233047	with drain pump	400	6600	570x600x(H)830
233054	with drain and detergent pump	400	6600	570x600x(H)830



max H
400 mm

230312



HOOD DISHWASHER K1500

- Easy to open thanks to a spring supported raising system for the hood.
- The dishwasher is 1830 mm high when the hood is raised.
- Suitable for baskets of 500x500 mm, max glass height 395 mm, max plate height 400 mm.
- Separate stainless steel rotating spray arms for washing and rinsing.
- Boiler capacity of 7,4 liter (7,5kW), tank capacity of 58 liter (6kW)
- Powerful water pump (1,5HP) with IP44 protection class
- With separate thermometer for reading the boiler and tank temperature.
- With 4 surface filters in the tank and a sieve filter covering the pump inlet.
- Weight 111 kg
- Accessories supplied with the dishwasher
 - basket for glasses (500x500x(H)105 mm)
 - basket for plates (500x500x(H)105 mm)
 - cutlery basket (110x110x(H)130 mm)
 - water hose with 3" inner thread connection (150cm)
 - drain hose ø25mm (200cm)
 - power cord without plug
 - rinse aid dispenser

code	-	V	W	mm
230312	dishwasher K1500	400	8600	750x880x(H)1390
233061	with detergent pump	400	8600	750x880x(H)1390



Delivered
without sifon.

231777



LOADING TABLE WITH SINK FOR DISHWASHER

- Made of durable stainless steel, with a 510 mm wide basket guide, backsplash and integrated sink (400x400mm).
- Equipped with a catch for hood dishwashers.
- The legs are adjustable in height to guarantee a level installment.
- Flat pack delivery, needs assemblage.
- Versions available for left & right side installment.

code	-	mm
231777	left side	1200x700x(H)880
231791	right side	1200x700x(H)880



231760



UNLOADING TABLE FOR DISHWASHERS

- Made of durable stainless steel, with a 510 mm wide basket guide and backsplash.
- Equipped with a catch for hood dishwashers.
- The legs are adjustable in height to guarantee a level installment.
- Flat pack delivery, needs assemblage.
- Versions available for left & right side installment.

code	-	mm
231760	left side	1000x700x(H)850
231784	right side	1000x700x(H)850

DISHWASHER RACKS & TOTE BOX

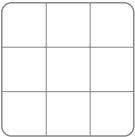


1-compartment



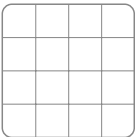
877302

9-compartment



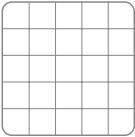
877548

16-compartment



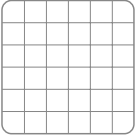
877531

25-compartment



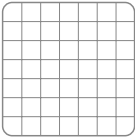
877524

36-compartment



877517

49-compartment



877500



877050



877043



877036



877029



877012

DISHWASHER BASKET FOR GLASSWARE

code	-	mm
877012	49 compartments	500x500x(H)104
877029	36 compartments	500x500x(H)104
877036	25 compartments	500x500x(H)104
877043	16 compartments	500x500x(H)104
877050	9 compartments	500x500x(H)104

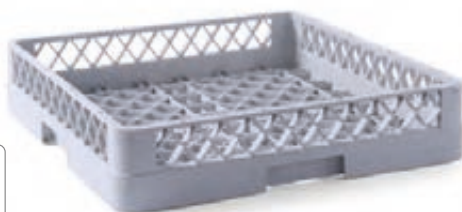
EXTENDER FOR DISHWASHER BASKET

code	-	mm
877500	49 compartments	500x500x(H)45
877517	36 compartments	500x500x(H)45
877524	25 compartments	500x500x(H)45
877531	16 compartments	500x500x(H)45
877548	9 compartments	500x500x(H)45
877302	1 compartment	500x500x(H)45

NEW



1-compartment

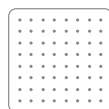


877005

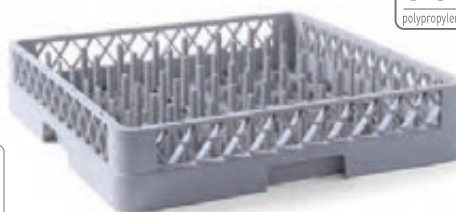
DISHWASHER UNIVERSAL BASKET

- 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



1-compartment



877104

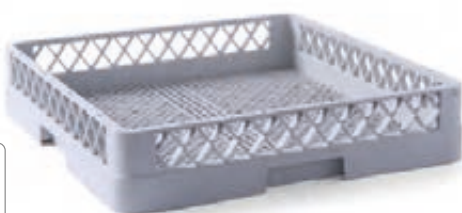
DISHWASHER BASKET FOR PLATES

- 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



1-compartment

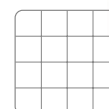


877203

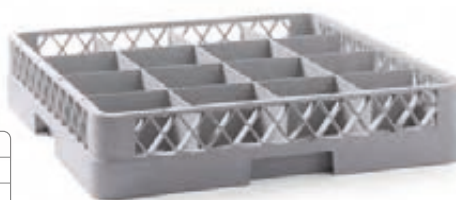
DISHWASHER BASKET FOR CUTLERY

- The structure allows for maximum flow of water between the dishes in all directions
- The fine mesh bottom prevents cutlery from falling through

code	mm
877203	500x500x(H)100



16-compartment

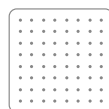


877128

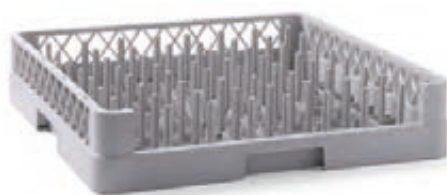
DISHWASHER BASKET FOR CUPS

- The structure allows for maximum flow of water between the dishes in all directions
- 16 sections

code	mm
877128	500x500x(H)100



1-compartment



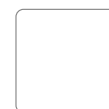
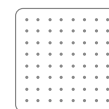
877111

DISHWASHER BASKET FOR TRAYS

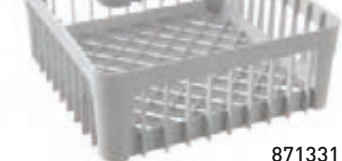
- The structure allows for maximum flow of water between the trays in all directions.
- With pre-shaped pins.
- With one open end for trays and other long items.

code	mm
877111	500x500x(H)100

1-compartment



871348



871331

DISHWASHER BASKET FOR GLASSES

- The structure allows for maximum flow of water between the glasses in all directions.

code	-	mm
871331		400x400x(H)150
871348	with 40 support pins	400x400x(H)110

CLIPS FOR DISHWASHER RACKS

code	colour
877234	White
877258	Blue
877265	Yellow
877272	Red
877289	Green
877296	Brown



877180

LID FOR RACKS

code	mm
877180	500x500



871300

CUTLERY BASKET

code	mm
871300	110x110x(H)140



871324

CUTLERY BASKET

code	mm
871324	125x84x(H)135



871102

CUTLERY BASKET – 8 sections with handle

code	mm
871102	425x205x(H)150



552001

TOTE BOX – Grey, with handles

code	mm
552001	555x410x(H)130



877197



TROLLEY FOR DISHWASHER RACKS WITH HANDLE – 4 wheels, 2 revolving with brake and 2 fixed. – Stainless steel handle.

code	mm
877197	575x545x(H)920



877173



TROLLEY FOR DISHWASHER RACKS – 4 wheels, 2 revolving with brake and 2 fixed

code	mm
877173	575x545x(H)210

WATER SOFTENERS (SEMI-)AUTOMATIC

- Using water softeners helps extend the life cycle of catering equipment.
- The softeners are based on an ion-exchange process wherein the calcium and magnesium ions that cause water hardness are captured by ion exchange resin inside the softener. It helps reduce maintenance costs thanks to effective prevention of lime scale deposits
- The device is fitted with a control head that makes it possible to configure working parameters of the water softening system as required.
- The elements inside the head are made of high quality ceramics, resistant to abrasion, corrosion and build-up of impurities (e.g. iron). This technology assures perfect seal

- inside the controller and therefore long and trouble-free operation.
- Navy blue housing.
- Water connection diameter 3/4".
- Working pressure: 1.5-6.0 bar.
- Working ambient temperature: 5 – 38°C.
- Max. supply water temperature: 38°C.
- Regeneration time: 37 min.
- Output for 10°dH – 1200 L.
- Resin bed 4,0 L.
- Regeneration tank: 8 kg.
- Maximum water flow: 5 L/min.
- Regeneration salt consumption per 1 cycle: 0.5 kg.



230442



230459

WATER SOFTENER, SEMI-AUTOMATIC

- The semi-automatic resin bed regeneration process using brine is initiated manually.
- Weight: 8 kg.

code	V	W	mm
230442	230	18	195x360x(H)x510

WATER SOFTENER, AUTOMATIC

- The automatic resin bed regeneration process using brine is initiated automatically.
- Using the control panel the working time, regeneration time and water amount to be treated can be set.
- Automatic lock prevents unwanted access.
- Weight: 7.7 kg.

code	V	W	mm
230459	230	18	206x380x(H)x480



231265



SALT TABLETS FOR WATER SOFTENING

- Ingredients: sodium chloride NaCl.
- Bag 25 kg.

code
231265

WATER SOFTENERS MANUAL

– Hard water contains dissolved minerals - calcium and magnesium compounds, among others. Calcium and magnesium ions cause scale build-up, which is risky for objects and tools in contact with water or steam. Water softening is a process in which all calcium and magnesium compounds causing water hardness are removed. When passing through the resin column, calcium and magnesium ions are absorbed by resin particles. When ion-exchange ability of the resin wears off, it ought to be restored in an appropriate regeneration process with the use of a salt solution



WATER SOFTENER

- During softener regeneration the connected machine must not be used.
- Maximum/minimum water pressure: from 1 to 8 bar.
- Nominal flow: 1000 L/h.
- Ambient temperature: from 4 °C to 35 °C.
- Supply water temperature: from 4 °C to 25 °C.
- Connection size: 3/8".

code	Filter capacity (20°F/30°F/40°F)	liters	mm
231210	1200/1000/900	8	ø185x(H)400
231227	2520/1680/1260	12	ø185x(H)500
231234	3360/2240/1680	16	ø185x(H)600

- Water softener may be installed wherever water temperature is below 45°C and the water input pressure does not exceed 2 bars
- Regeneration: uniodised salt only
- For drinking water only
- Suitable for softening water for coffee makers, combi steamers, dishwashers and ice cubers.
- Thanks to its small size it is perfect for bars and restaurants
- Thanks to highest quality components used, the device remains fail-safe and operational for many years.
- Optimum working water pressure: 1-2bar



SALT TABLETS FOR WATER SOFTENING

- Ingredients: sodium chloride NaCl.
- Bag 25 kg.

code
231265

231265



INSECT KILLERS FOR USE IN THE KITCHEN & RESTAURANT



270080



270073



270028



INSECT KILLER WITH ADHESIVE PLATE 100M²

- Suitable for use in food preparation and serving areas.
- Metal casing including wall mounting.
- 2x15W UV-A shatter-proof fluorescent tubes.
- Adhesive plate at the rear to catch the insects.
- Maximum range approx. 100m².
- Adhesive plate included.

code	V	W	mm
270028	230	30	410x23x(H)42
270080	230	30	480x100x(H)285

INSECT KILLER WITH ADHESIVE PLATE 120M²

- Suitable for use in food preparation and serving areas.
- ABS fire-resistant casing, back panel of metal, suitable for wall mounting.
- 1x36W UV-A shatter-proof fluorescent tubes.
- Adhesive plate at the rear to catch the insects.
- Lamp and adhesive plate are easily replaceable.
- Maximum range approx. 120m².
- Adhesive plate (390x270mm) included.

code	V	W	mm
270196	230	36	475x80x(H)283
270240	230	36	410x33x(H)42

REPLACEMENT LAMP FOR INSECT KILLERS

code	-	V	W	mm
270028	270080	230	30	410x23x(H)42
270240	270233	230	36	410x33x(H)42

ADHESIVE PLATE FOR INSECT KILLERS

- 10 sheets.

code	-	mm
270073	270080	395x210
270233	270196	390x270



270196



270240





270141



Chain included



Removable collection tray

INSECT KILLER WATER RESISTANT

- ABS fire proof material for high safety.
- 2x UV-A tube.
- Insects are electrocuted with 2000 V.
- IPX4 waterproof, can be used indoor or outdoor.
- Removable collection tray, easy to clean.
- Chain mounting.

code	-	V	W	mm
270066	100 m²	230	40	510x105x(H)315
270141	150 m²	230	45	680x135x(H)310



934166

REPLACEMENT LAMP FOR FLY KILLERS

- UV-A fluorescent tube.

code	For	V	W	mm
934166	270172 + 270141	230	20	570x20x(H)20

INSECT KILLERS FOR INDOOR USE

NEW!



270097

INSECT KILLER 300M²

- Makes use of durable UV-A LED light, average working life of 20.000 hours.
- Body made of fire resistant ABS for high safety.
- Insects are electrocuted with 2000 – 2500 V.
- Removable collection tray, easy to clean.
- Can be mounted to ceiling by chain or used free standing.

code	V	W	mm
270097	230	40	470x100x(H)263



Chain included



Removable collection tray



HIGH VOLTAGE INSECT KILLER

- For indoor use. Body made of special treated aluminum alloy and ABS, fire resistant materials for high safety.
- 2x UV-A tubes.
- Insects are electrocuted with 2000 – 2500 V
- Removable collection tray, easy to clean.
- Can be mounted to ceiling by chain or used free standing.

code	V	W	mm
270158	230	26	335x90x(H)260
270165	230	40	485x90x(H)310
270172	230	45	640x90x(H)360

REPLACEMENT LAMPS FOR FLY KILLERS

- Set of 2 15W UV-A fluorescent tubes.
- Replacement lamps for Prod. No. 270066/270165.

code	V	W	mm
935286	230	15	455x60x(H)30

REPLACEMENT LAMP FOR FLY KILLERS

- UV-A fluorescent tube.

code	For	V	W	mm
934159	270134 + 270158	230	8	285x15x(H)15
934166	270172 + 270141	230	20	570x20x(H)20



NEW!



691083



LAUNDRY TROLLEY

- Stainless steel structure with removable laundry bag.
- The laundry bag is made of oxford fabric and it is washable.
- 4 wheels of which 2 are castor wheels.

code	mm
691083	900x650x(H)850



691021



TRASH BAG HOLDER

- Frame made of stainless steel.
- Foot-operated clamping mechanism keeps the bag closed.
- 2 castor wheels with brakes.

code	mm
691021	420x580x(H)960



691120

TRASH BIN 43 L

- Made of stainless steel.
- With swivel lid.

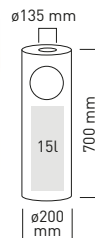
code	mm
691120	360x360x(H)740



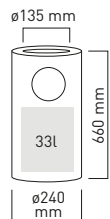
STANDING WASTE BIN WITH ASHTRAY

- 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



691380



691397



STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body.
- Polished outer surface.
- Removable ashtray with a grid, placed over the bin for easy cleaning and emptying of the bin.
- Bin opening ø 135 mm.
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm
691397	33	ø240x(H)660



810316



WASHBASIN KNEE OPERATED

- Fully made of stainless steel.
- The basin has a diameter of 350 mm and a depth of 123 mm.
- Easy to operate with a knee.
- Connecting materials included.

code	mm
810316	400x400x(H)450



810309



KITCHEN SINK

- With knee-operated faucet and soap dispenser.
- 1/2" water connection.
- Basin and backsplash made of 18/10 stainless steel.

code	mm
810309	400x335x(H)200/570



281246



UV STERILIZER

- Perfect for sterilizing knives, capacity for 14 knives.
- Made of stainless steel with plexiglass door.
- Fitted with stainless steel knife holder.
- Sterilizes by means of bactericidal ultraviolet light.
- Equipped with a microswitch to prevent operation while the door is open.
- Integrated timer adjustable up to 60 minutes.

code	V	W	mm
281246	230	25	510x160x(H)610

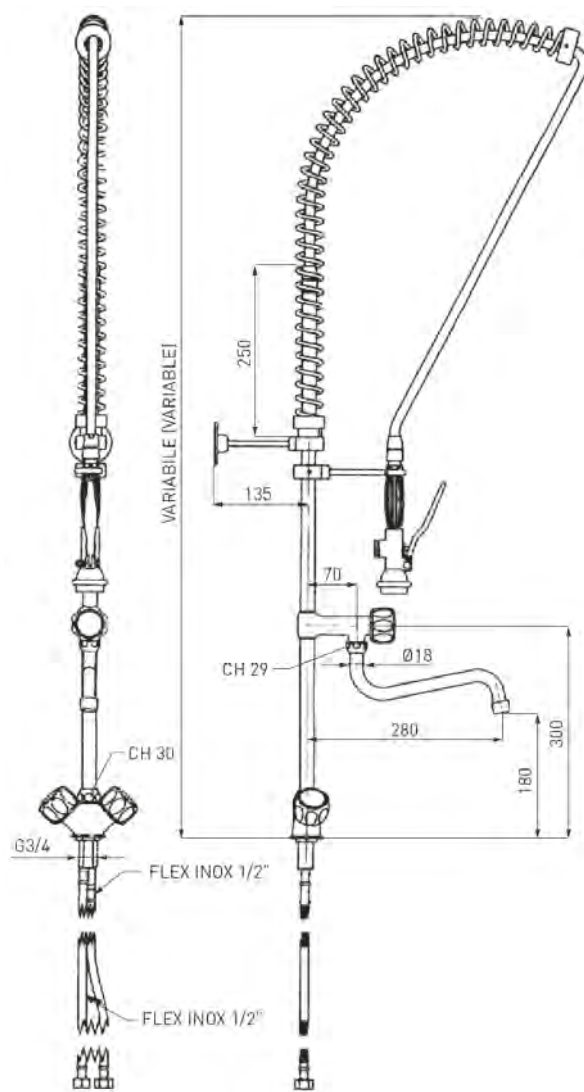


221808

HAND DRYER

- Electric
- Activation by motion detector
- Fitted with lead and plug
- Impact resistant metal casing in white epoxy finish

code	V	W	mm
221808	230	1500	240x210x(H)265



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





970300



SINGLE PEDESTAL PRE-RINSER

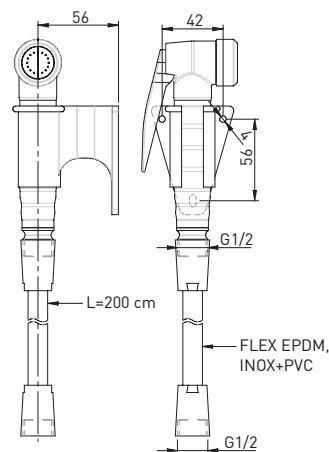
- Single pedestal pillar tap.
- Rinser resistant to high pressure water flow.
- Maximum water flow: 17 L/min. at a pressure of 4 bar.
- Plastic rinser handle.
- Adjustable column support.
- Wall mount (optional shortening).
- Connection hoses: 1/2", 400 mm long each.
- Table hole required: \varnothing 27 mm.

code

970300



810323



HOSE WITH RINSE HEAD FOR APPLIANCES

- Ideal for any chef to keep their appliances spotless.
- Suitable for cleaning any number of waterproof appliance parts and surfaces.
- A 2 meter long hose brings many objects into range.
- Ergonomic handle with valve lever is comfortable to hold.
- Supplied with a dedicated holder that can be placed on oven housing (as indicated by technician) or on the wall using 3 screws.
- Jet is divided into a number of smaller ones using a strainer which increases the cleaning area covered.
- Water temperatures from 5°C to 85°C are ideal.
- Maximum water flow rate up to 11 L/m at pressure of 3 bar.
- Recommended supply water pressure: 3 bar.
- Operating pressure of supply water: 0.5 to 7 bar.
- PA66 nylon housing, metal parts made of chrome-plated steel.
- Water supply connection: 1/2" inner diameter.

code

810323

mm

56x42x(H)2000

560044



CHEF'S HAT - 10 PCS

- Pleated nonwoven PP material
- Perforated crown
- Adjustable size

code

560044

mm

\varnothing 600x(H)230

560037



FORAGE HAT - PAPER - 100 PCS.

- White with blue strip
- Perforated crown
- Fits all sizes

code

560037

mm

\varnothing 600x(H)95



525517

WIRE BRUSH

– Wood with 4 rows of 14 steel wire bristles.

code	packed per	length (mm)
525517	2	290



525555

BRASS & STAINLESS STEEL WIRE BRUSH SET

– 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	length (mm)
525555	2	290



525524

WIRE BRUSH SET NARROW

– 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	length (mm)
525531	3	230
525524	3	178



525531



525548

WIRE BRUSH

– Polypropylene with 8 rows of 8 stainless steel wire bristles.
With steel scraper and long handle.

code	mm
525548	70x310x(H)85



525418

WIRE BRUSH

– Polypropylene with 8 rows of 9 stainless steel wire bristles.
– Steel scraper for grids.

code	mm
525418	70x190x(H)80



NEW!



525425



525432

WIRE BRUSH Y-SHAPED

– Stainless steel wires, with comfortable handle fitted with a loop.

code	mm
525425	310x170
525432	520x170



NEW!



525562

WIRE BRUSH HEAD

– Comfortable black plastic handle with steel bristles.

code	mm
525562	150x55



663950

WET FLOOR SIGN

– Warning in 5 languages

code	mm
663950	300x460x(H)615



ASHTRAYS & ASH COLLECTOR



440605

ASHTRAY WITH LOWER TRAY



code	mm
440605	ø140x(H)40



569757

ASHTRAY

– Made of black melamine.



code	mm
569757	ø146x(H)60



440407

ASHTRAY WITH LID



code	packed per	mm
440407		ø90x(H)28
440490	3	ø90x(H)28



440803

ASHTRAY PROFI LINE



code	mm
440803	ø80x(H)30
440858	ø100x(H)30
440902	ø120x(H)30



440001

ASHTRAY WITH FIRE RIM



code	mm
440001	ø140x(H)30
440100	ø160x(H)30



440872

ASHTRAY KITCHEN LINE



code	mm
440865	ø100x(H)30
440872	ø80x(H)30



440209

ASHTRAY WITH PUSH BUTTON



code	mm
440209	ø90x(H)45



440230

BOWL ASHTRAY BLACK

– Stainless steel, outside with a matt black coating.
– With removable rim.

code	mm
440230	ø105x(H)58



440216

WALL MOUNTED ASHTRAY

- Very robust design, easy to mount against walls and poles.
- Easy to empty thanks to the bottom that can be opened and closed with a key.

18/8
stainless steel

code	mm
440216	ø75x(H)460



440223

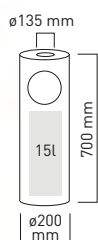
STANDING ASHTRAY POLE

- Very robust design, can be mounted on the floor or stand free.
- Easy to empty, upper part can be unlocked with a key and then emptied.
- Base is ø170 mm, pole is ø80 mm.

18/8
stainless steel

code	mm
440223	ø170x(H)920

NEW!



691380

S.S.
stainless steel

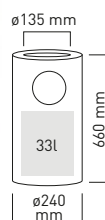


STANDING WASTE BIN WITH ASHTRAY

- 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

NEW!



691397

S.S.
stainless steel



STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body.
- Polished outer surface.
- Removable ashtray with a grid, placed over the bin for easy cleaning and emptying of the bin.
- Bin opening ø 135 mm.
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm
691397	33	ø240x(H)660



440506



S.S.
stainless steel



ASH COLLECTOR

- With hinged lid
- For fire safe emptying ashtrays

code	mm
440506	202x170x(H)91

CORKSCREWS & BOTTLE OPENERS



596807

WAITER'S CORKSCREW

- Chrome plated, with ABS handle
- 4 functions
- With separate bottle-opener



code	mm
596807	140



597200

WAITER'S CORKSCREW

- Curved model
- 3 functions



code	mm
597200	110



597507

CORKSCREW

- Lever model
- Chrome-plated
- With bottle-opener



code	mm
597507	170



see movie



597323



WAITER'S CORKSCREW PROFI LINE

- Made of stainless steel, ABS grip.
- 3 functions.
- Patented lever, spiral for long corks and foil cutter.

code	mm
597323	37x130x(H)14



Perfect for uncorking long corks

597316

WAITER'S CORKSCREW

- With metal handle.
- 3 functions.
- With extra kink in lever for long corks.

code	mm
597316	120



See movie



596746



BAR BLADE

code	mm
596746	179x40x(H)2



643914



See movie

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

POURERS



599372

FREE-FLOW POURER

– EVA plastic with chrome-plated nozzle



code	packed per
599372	6



599464

599471

599488



FREE-FLOW POURER

code	-	packed per
599464	Slow flow	6
599471	With flip top	6
599488	Fast flow	6



599402

599419

599426

599433

FREE-FLOW POURER

– EVA plastic

code	-	packed per
599402	Blue	4
599419	Red	4
599426	Transparent	4
599433	Yellow	4



599440



599457

FREE-FLOW POURER

– EVA plastic

code	-	packed per
599440	2 black, 2 white, 2 red	6
599457	2 blue, 2 red , 2 green	6



ABS
plastic



NON-DRIP BRACKET

– For bottle height from 240 to 350 mm.

code	-
598719	shelf mounted
598818	wall mounted



595589

CHAMPAGNE STOPPER

– For storing opened bottles.
– With silicone gasket.

code	-
595589	



598016 598214 598313 598412

NON-DRIP POURER

code	liters
598016	0.02
598214	0.035
598313	0.04
598412	0.05



599013 599112 599198 599211

BALL MEASURING POURER

code	packed per	liters
599198	2	0.04
599013	2	0.02
599112	2	0.035
599211	2	0.05

SAN
plastic



595572



Keep insects
out of drinks

BOTTLE CAP PERFORATOR

– „Prikit“.
– Peforates bottlecaps and cans easily with a \varnothing 6,5 mm hole.
– Passing a straw through the hole keeps insects out of the drink.
– Reduces spillage if a drink is knocked over.
– Suitable for 6mm biodegradable straws.

code	mm
595572	\varnothing 45x(H)80

WINE COOLERS AND STANDS



593806



WINE COOLER

- Double-walled stainless steel.
- For use without ice cubes.

code	mm
593806	ø120x(H)180



593950



WINE COOLER

- Double-walled stainless steel.
- For use without ice cubes.
- Inside diameter: 105 mm.

code	mm
593950	ø120x(H)183

NEW!



593202



WINE COOLER

- With ring handles

code	liters	mm
593202	3.3	ø220x(H)190



593936



WINE COOLER

- With ring handles.

code	mm
593936	ø198x(H)202
593943	ø245x(H)200



593103



WINE COOLER

- With tulip handles

code	liters	mm
593103	3.5	ø210x(H)210



593813

WINE COOLER EPP

- Made of EPP, highly insulating.
- Stable heavy bottom, unbreakable.
- The temperature of the wine rises at about 1.5°C per hour, keeps wine cool longer than regular steel coolers.

code	mm
593813	ø142x(H)210



593158



WINE COOLER

- Transparent

code	mm
593158	220x185x(H)226



NEW!



593974

WINE COOLER STAND DELUXE



code	mm
593974	ø215x(H)600



593608

WINE COOLER STAND

- Very compactly packed
- 5-part assembly



code	mm
593608	ø185x(H)740



593967

ICE BUCKET DOUBLE-WALLED

code	liters	mm
593967	1	ø120x(H)135

NEW!



593905

WINE COOLER TABLE BRACKET

- Ring ø185 mm.
- Wine cooler not included.

code	mm
593905	ø195x(H)510

NEW!



516751



BEER BUCKET

– With bottle opener integrated in the handle.

code	mm
516751	ø230x(H)180

NEW!



621349

BUCKET WITH HANDLE

code	liters	mm
621349	2	ø160x(H)140
621356	5	ø220x(H)186



521410



ALUMINIUM ICE SCOOP

code	mm
521410	78x48x(H)215



523520



ICE CUBE TONGS

– Packed per 2.

code	mm
523520	180



594759

594742

ICE BUCKET WHITE DOUBLE-WALLED

code	liters	mm
594742	5	ø190x(H)200
594759	10	ø292x(H)220



594704



ICE BUCKET DOUBLE-WALLED

code	liters	mm
594704	5	ø200x(H)230





425992

PARTY TUB

code	mm
425992	400x330x(H)220



593165

PARTY TUB

– Transparent
– Oval



code	mm
593165	470x290x(H)230



471500



CHAMPAGNE COOLER

code	liters	mm
471500	13.5	ø370x(H)230



471524



CHAMPAGNE COOLER ECONOMIC

code	liters	mm
471524	9.5	ø350x(H)230



Soft rubber
in holder

679005

ICE CUBE MOULD

– Professional
– Soft rubber in holder
– Holds 32 ice cubes

code	mm
679005	335x180





679012

SIL
silicone

ICE CUBE MOULD ASSORTED GEMS

- Ideal for cocktails, a must have for bar professionals.
- Creates 6 gem-shaped ice cubes.
- Made of durable, food-grade silicone.

code	mm
679012	190x105x(H)30



679043

SIL
silicone

ICE CUBE MOULD SMALL CUBE

- Ideal for cold drinks, a must have for bar professionals.
- Creates 15 cubes (±3x3x3 cm).
- Made of durable, food grade silicone.

code	mm
679043	190x120x(H)35



679036

SIL
silicone

ICE CUBE MOULD XL CUBE

- Ideal for whiskey, a must have for bar professionals.
- Creates 6 big (±5x5x5 cm), slow melting ice cubes.
- Made of durable, food grade silicone.

code	mm
679036	170x110x(H)52



679029

SIL
silicone

ICE BALL MOULD WHISKY BALL

- Ideal for whisky, a must have for bar professionals.
- Creates 6 big spherical shaped (± Ø4,5 cm), slow melting ice cubes.
- Consists of 2 parts with locking ring so the balls can be made without leaking.
- Made of durable, food grade silicone.

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

- Ideal for serving shots, a must have for bar professionals.
- Creates 4 shot glass shaped ice cubes.
- Made of durable, food grade silicone.

code	mm
679067	122x122x(H)60





271551



3 ice cube
sizes possible



271568



3 ice cube
sizes possible

ICE CUBE MACHINE - KITCHEN LINE 15

- Tabletop model
- Casing made of stainless steel
- Capacity of 15 kg per 24 hours, buffer stock of 4,5 kg
 - 12 cubes per cycle
- No fixed water connection - coolant: R134A
- Choice of 3 ice cube sizes, cubes are formed around cooling rods
- Holds 150 ice cubes

code	V	W	mm
271551	230	160	380x435x(H)431

ICE CUBE MACHINE - KITCHEN LINE 12

- Tabletop model
- Casing entirely made of ABS
- Capacity of 12 kg per 24 hours, buffer stock of 3,2 kg
 - 9 cubes per cycle
- No fixed water connection - coolant: R600A
- Choice of 3 ice cube sizes, cubes are formed around cooling rods
- Stores 100 ice cubes

code	V	W	mm
271568	230	120	297x367x(H)378



ICE CUBE MACHINE

- Stainless steel casing suitable for installation under the counter.
- Can produce up to 35 kg of ice per day and has buffer stock for 15 kg.
- Produces 45 square ice cubes per cycle of 13-16 minute.
- Cubes need to be separated from each other.
- Comes with supply hose and ice scoop.
- Air-cooled injection system, coolant R290.

code	V	W	mm
271575	230	300	448x400x(H)798



271575



271773



271797

BULLET ICE CUBE MAKER

- Makes bullet shaped ice cubes that are partially hollow.
- Housing completely made from stainless steel.
- Can store up to 7 kg. of ice.
- Inlet & outlet hoses and ice scoop included.
- Climate class: N.
- Refrigerant: R290.



code	-	V	W	mm
271773	~26kg/day	230	241	398x546x(H)682
271780	~50kg/day	230	293	398x546x(H)682

FLAKE ICE MAKER

- Makes flakes of ice, ideal for cocktails, etc.
- Housing completely made from stainless steel.
- Can hold up to 20 kg. of ice.
- Inlet & outlet hoses and ice scoop included.
- Climate class: N.
- Refrigerant: R290.



code	-	V	W	mm
271797	~85kg/day	230	430	548x612x(H)867



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.



233900



233917

BACK BAR REFRIGERATOR SINGLE DOOR 118L

- Single door, with 2 chrome plated shelves

code	range	V	W	mm
233900	2/10°C	230	150	500x500x(H)900

BACK BAR REFRIGERATOR SLIDING DOORS 228L

- Double sliding door, with 4 chrome plated shelves.

code	range	V	W	mm
233917	2/10°C	230	220	900x500x(H)900



233924



233931

BACK BAR REFRIGERATOR SINGLE DOOR 293L

- Single door, with 5 chrome plated shelves.
- Door can be mounted on either the right or left side.

code	range	V	W	mm
233924	2/10°C	230	240	600x515x(H)1820

BACK BAR REFRIGERATOR DOUBLE DOORS 458L

- Double doors, with 10 chrome plated shelves.

code	range	V	W	mm
233931	2/10°C	230	300	900x515x(H)1820

NEW!



235829

BACK BAR REFRIGERATOR DOUBLE DOORS 228L

– Double door, with 4 chrome plated shelves.

code	range	V	W	mm
235829	2/10°C	230	220	900x500x(H)900

NEW!



235836

BACK BAR REFRIGERATOR SLIDING DOORS 338L

– Triple sliding doors, with 6 chrome plated shelves.

code	range	V	W	mm
235836	2/10°C	230	300	1335x500x(H)900

WINE COOLERS DUAL ZONE

- Dual zone allows to set two different temperatures for the two zones.
- Black housing, borderless glass door fitted with stylish stainless steel handle.
- Door fitted with a lock.
- Forced air cooling with auto-defrost, compressor placed behind the chamber.
- Supplied with wooden shelves.
- With bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Can be set in Celsius or Fahrenheit Fitted with 4 adjustable non-slip feet.
- Climate class: N Refrigerant: R600a.



233221

WINE COOLER DUAL ZONE 145L

- Suitable for up to 44 bottles of wine.
- Supplied with 5 wooden shelves.

code	range	V	W	mm
233221	/°C	230	130	596x654x(H)855



233245

WINE COOLER DUAL ZONE 440 L

- Suitable for up to 166 bottles of wine.
- Supplied with 15 wooden shelves.

code	range	V	W	mm
233245	4/20°C	230	185	595x720x(H)1820





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	80	170x260x(H)460



271513



ICE CRUSHER - ELECTRICAL

- Professional ice crusher perfect for preparing ice for granitas, mojitos, iced coffee and other iced beverages.
- Coated cast aluminium engine housing.
- Microswitch in the lid increases safety.
- Including cup and a set of stainless knives.
- Various ice chip sizes.
- Cup capacity 3 L
- Speed: 800 RPM
- Output 120 kg/h
- Weight: 5 kg

code	V	W	mm
271513	230	150	210x380x(H)490



See movie

ICE CRUSHER

- Chrome-plated zinc alloy with stainless steel blades.
- Including ice scoop.
- With removable container.

code	mm
695708	160x140x(H)270



695708



SODA SPLASH BEVERAGE CARBONATING SYSTEM

- The Soda Splash is a simple device in which you can carbonate all kind of beverages like cocktails, syrups, water, wine, etc.
- Making fizzy cocktails is easy and fast, put all the ingredients into the bottle and follow a few simple steps.
- High polished stainless steel bottle, filling head fitted with pressure release button and overpressure release valve.
- Comes with funnel, bottle cap and charge holder.
- Only suitable for cold liquids, not intended for creamy or thick liquids.
- Requires carbon dioxide chargers for use.

code	liters	mm
588567	0.75	ø80x(H)370

Making fizzy cocktails is easy and fast,
put all the ingredients into the bottle
and follow a few simple steps



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



SODA CHARGERS

- Contains 8 grams of CO₂, a single filling of a 1L soda siphon

code	packed per
588406	10



588406



588574



SLOWJUICER

- Ideal for: fresh juices, mousses, paste and fruit cocktails.
- Suitable for soft (blueberries, raspberries, strawberries) as well as hard fruit and vegetables (beetroot, turnip, ginger) and herbs, grass, sprouts (nettle, wheatgrass, dandelion).
- In comparison to traditional juicers, this device squeezes much more juice and the remaining fruit and vegetable pulp is almost completely dry which proves the exceptional performance of the device.
- The juice squeezing process is similar to mechanical cold-pressing.
- Number of rotations: 45 rpm.
- Reverse function to unblock the auger.
- Strong induction motor assuring high power and durability of the device.
- Very quiet at work: 65 dB.
- Magnetic protection prevents switching on if the head is incorrectly fitted.
- Maximum continuous work time: up to 20 min.



- Large feed chute with mechanism preventing the insertion of hands Ø83 mm (e.g. apples, pears, turnip).
- Small feed chute Ø42 mm with a pusher for long vegetables (e.g. carrots, parsnip, leek).
- Juice spout with a practical and tight cap.
- Inner strainer made of AISI 304 steel.
- Auger, strainer frame and strainer elements made of TRITAN – BPA free.
- Housing with a practical handle made of satin aluminium and ABS.
- Easy to use and clean.
- Weight: 7.2 kg.
- Two polycarbonate containers for pulp and juice, 850 ml each.
- Cleaning brush with nylon bristles.

SLOWJUICER

code	V	W	mm
221044	230	250	260x175x(H)545

Large feed chute ø 83 mm with mechanism preventing the insertion of hands (e.g. apples, pears, turnip)



Small feed chute ø 42 mm with a pusher for long vegetables (e.g. carrots, parsnip, leek)



221044



CITRUS JUICER ELECTRIC

- Top with lever provides easy and safe operation.
- Removable bowl and cone of stainless steel.
- With splash screen.
- RPM: 980/min.

code	V	W	mm
221099	230	230	280x200x(H)470





CITRUS JUICER ELECTRIC

- Made of rust-resistant material.
- With stainless steel squeeze bowl.
- Including 3 interchangeable ABS cones for small and large citrus fruit.
- ABS sieve.
- Speed 1500 rpm.
- Manually operated by means of on/off switch.
- Including polycarbonate anti-splash cover.
- All elements except the body are dishwasher safe.

code	V	W	mm
221204	230	180	308x218x(H)463



221204



3 cones for different sizes of fruit

Anti-splash cover made of polycarbonate

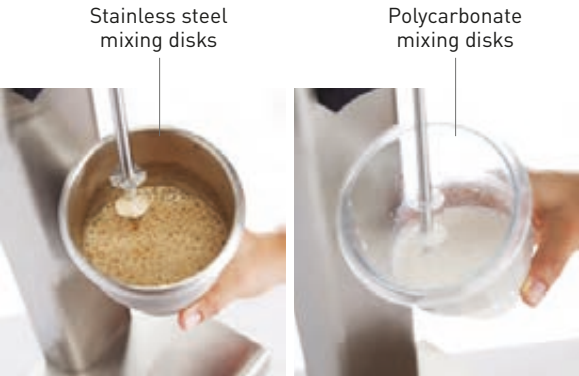


Sieve and cones made of ABS



Squeeze bowl made of stainless steel





MILKSHAKER 1 LITER

- Supplied with 1 stainless steel malt cup, 1 polycarbonate malt cup, 2 stainless steel mixing disks and 4 polycarbonate mixing disks.
- Stainless steel frame.
- Micro switch activates the machine when the cup is placed.
- Powerful motor spins the carbon steel rod at 15000 rpm.
- Capacity of cup: 1000 ml.

code	V	W	mm
224038	230	180	170x170x(H)520

MALT CUP FOR MILKSHAKER

- Capacity of cup: 1000 ml.

code	
942758	stainless steel
942765	polycarbonate

224038



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





CREAM WHIPPER KITCHEN LINE BLACK

- Matte black coated aluminium bottle and head.
- With 3 different nozzles, charger holder as well as a cleaning brush.
- Not suitable for hot sauces.
- Requires cream charger (N₂O) to operate, not included.

code	liters	mm
588420	0.5	ø80x(H)260



592069



592052



592045



CITRUS SQUEEZERS

- 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





BAR STORERS

- Interchangeable spout and lid.
- For storage, mixing and serving of drinks.
- Upper part removable.

code	liters	mm
557600	8	ø90x(H)300
557617	8	ø90x(H)300
557624	8	ø90x(H)300
557631	8	ø90x(H)300
557648	8	ø90x(H)300



MULTIPURPOSE TWEEZER COATED

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

code	mm
680131	300



NEW!

680131



CUTTING BOARD WITH HANDLE

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

code	colour	mm	thickness (mm)
826348	White	250x(H)150	10
826355	White	300x(H)200	10
826478	Black	250x(H)150	10
826485	Black	300x(H)200	10



826348

826485

PARING KNIVES AND PEELERS

- High quality

PARING KNIFE

- „Made in Germany“



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



841105

841112

841129

841136

TOMATO KNIFE

- Polypropylene handle
- „Made in Germany“



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

SPEED PEELER

- Transverse model.



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

841228





274224



See movie



SLUSH MACHINE 2X12L

- Two 12 liter containers with quick dispense tap, the lids are lit.
- Digital temperature controller with cold beverage and slush modes.
- Efficient compressor, in slush mode temperature varies between -7°C and -2°C.
- Containers can be removed to ease cleaning.
- Day and night mode.
- Refrigerant: R290.
- Drip tray included.

code	liters	V	W	mm
274224	24	230	740	470x520x(H)810



425206



JUICE DISPENSER 2X12L

- Two 12 liter containers with quick dispense tap.
- With temperature controller, temperature can be set between 2°C and 8°C.
- Containers can be removed to ease cleaning.
- Refrigerant: R290.
- Drip tray included.

code	liters	V	W	mm
425206	24	230	370	430x430x(H)640

HIGH POWER BLENDER

- This high power blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
- Comes complete with 2,5L break-resistant jug, pusher and firm lid.
- Detachable jug made of polycarbonate, which can withstand temperatures of -40°C up to 90°C.
- Replaceable knife made of stainless steel, housing and lid made of ABS plastic.
- Hi-speed motor with variable speed and pulse function drives the knife from 8350 RPM up to 24800 RPM (without load).
- Equipped with over-heat and over-current protection.

code	V	W	mm
230718	230	1680	270x250x(H)550

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

Very powerfull, can even crush ice



230718

PC

ABS

S.S.

free

plastic

stainless steel

BLENDER JAR BPA FREE

- Replacement jar for blender 230718/230695/230688, made of BPA-free Tritan copolyester.
- The jar is fitted with the blender blades and is supplied with a lid.



933688

code	mm
933688	200x170x(H)360

PC

ABS

S.S.

polycarbonate

plastic

stainless steel

BLENDER JAR

- Replacement jar for blender 230718, made of polycarbonate.
- The jar is fitted with the blender blades and is supplied with a lid.



942642

code	mm
942642	200x170x(H)360

PC

S.S.

polycarbonate

stainless steel

BLENDER JAR WITH TITANIUM COATED BLADE

- Replacement jar for blender 230718/230695/230688.
- 2,5L break-resistant polycarbonate jug, firm lid made of PBT and a small polycarbonate lid cover.
- The jar is fitted with blender blades made of stainless steel with titanium coating.



943489

code	mm
943489	200x170x(H)360



230688



See movie

BLENDER WITH NOISE COVER

- This blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
- Replaceable stainless steel knife with titanium coating.
- Manual control panel power setting knob and a pulse switch.
- Noise cover made of polycarbonate, the blender only works when the cover is completely closed.
- Comes with 2,5L break-resistant polycarbonate jug, firm lid made of PBT and a small polycarbonate lid cover.
- Detachable jug can withstand temperatures of -40°C up to 90°C.
- Hi-speed motor with variable speed and pulse function drives the knife from 8350 RPM up to 24800 RPM (without load).
- Equipped with over-heat and over-current protection.

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

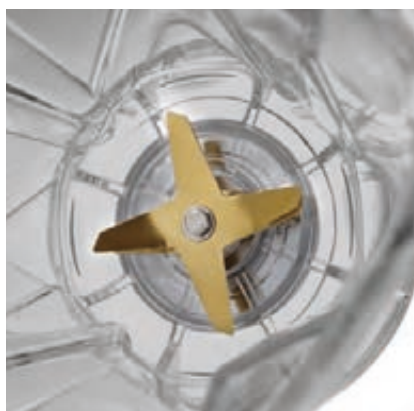


- 1 - Power switch ON/OFF
- 2 - Speed dial (Low to High)
- 3 - Pulse button

Break-resistant polycarbonate jug



Stainless steel knife with titanium coating



Solid construction of the gear



DIGITAL BLENDER WITH NOISE COVER

- This blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
- Replaceable stainless steel knife with titanium coating.
- Digital control panel has touch control for three power settings, three time settings and a pulse function.
- Noise cover made of polycarbonate, for safety the blender only works when the cover is completely closed.
- Comes with 2,5L break-resistant polycarbonate jug, firm lid made of PBT and a small polycarbonate lid cover.
- Detachable jug can withstand temperatures of -40°C up to 90°C.
- Hi-speed motor with variable speed and pulse function drives the knife from 8350 RPM up to 24800 RPM (without load).
- Equipped with over-heat and over-current protection.

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



- 1 - switch ON/STANDBY
- 2 - Speed control: Low/Medium/High
- 3 - Digital Control Display
- 4 - Timer
- 5 - Pulse Button



See movie

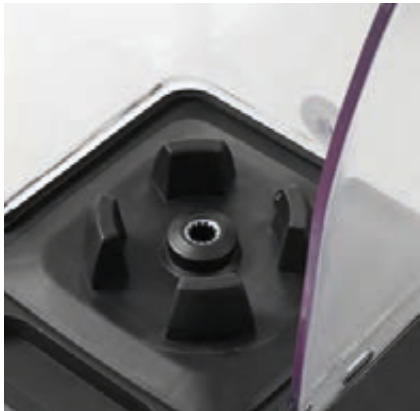
Noise cover reduces sound significantly



Anti-slip base



Durable metal gear socket





593042



593066

**BOSTON SHAKER**

code	-	liters
593042	shaker	0.8
593066	mixing glass	0.45



593004

**COCKTAIL SHAKER
- 3-piece**

code	liters	mm
593004	0.75	ø80x(H)240



593035

**COCKTAIL SHAKER CONICAL**

code	liters	mm
593035	0.75	ø90x(H)255



596715

35 ml

25 ml

**JIGGER**

- 2 sides: 25 ml and 35 ml

code	mm
596715	ø40x(H)75



596722

50 ml

25 ml

**JIGGER**

- 2 sides: 25 ml and 50 ml

code	mm
596722	ø40x(H)85



593097

**BAR SPOON**

code	mm
593097	27x27x(H)266



596739

**MUDDLER**

code	mm
596739	34x34x(H)207



596753

**STRAINER**

code	mm
596753	82x28x(H)165





596760

BAR CADDY

- 6 compartments for organizing straws, napkins, stirrers etc.
- Container for napkins 130x130 mm.



code	mm
596760	240x145x(H)105



596777

3-TIER GLASS RIMMER

- For decorating the edge of glasses.
- Three tiers marked with lime juice, salt, sugar.
- Sponge for lime juice to prevent spilling.



code	mm
596777	200x160x(H)75



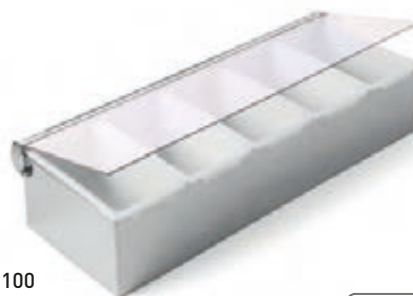
552131

INGREDIENT BOX

- Black ABS with transparent polycarbonate lid.
- Including 5 polypropylene storage containers.



code	mm
552131	495x160x(H)100



552100

INGREDIENT BOX

- Stainless steel with transparent polypropylene lid.
- Including white removable polypropylene storage containers.



code	-	mm
552100	5 containers	375x140x(H)90
593981	4 containers	295x148x(H)85
593998	6 containers	445x148x(H)85





552681

GLASS BRUSH ROUND

- Aluminium with nylon brush.
- Bottom plate fitted with 4 suction pads.



code	mm
552681	ø150x(H)190



696002

GLASS BRUSH STANDARD

- Polypropylene with 3 nylon brushes.
- Bottom plate fitted with 4 suction pads.



code	mm
696002	190x100x(H)180



696040

GLASS BRUSH HIGH

- Polypropylene with 3 nylon brushes.
- Bottom plate fitted with 4 suction pads.



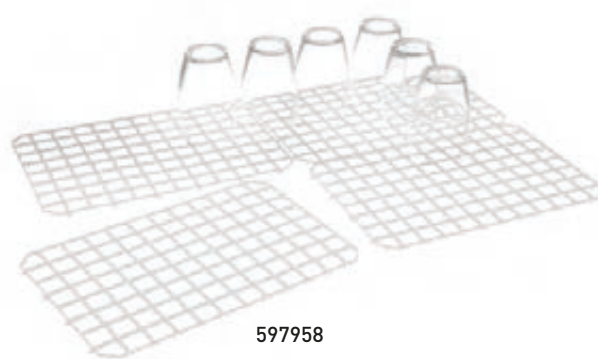
code	mm
696040	190x100x(H)250



597965

RUBBER BAR MAT

code	mm
597965	605x85x(H)15
597972	455x305x(H)10



597958

DRAINAGE MAT

- Connectable
- White polypropylene
- HACCP compliant



code	packed per	mm
597958	5	313x209



see movie



598955



598962

TABLE BEER TAP

– Plexiglas

– With strong non-drip tap

PMMA
plexiglas

code	liters	mm
598955	3	ø100x(H)815
598962	5	ø100x(H)1150



696200

BEER GLASS CARRIER

– Holds 12 glasses, holes ø 55 mm

ABS
plastic

code	mm
696200	ø315x(H)35



565360

BEER SKIMMER

– White

SAN
plastic

code	mm
565360	235x26

COIN TOKENS

ABS
plastic

code	packed per	colour	mm
665121	100	Blue	ø25
665138	100	Green	ø25
665145	100	Red	ø25
665152	100	White	ø25
665169	100	Black	ø25
665381	100	Yellow	ø25





208632

PALM TAMPER ADJUSTABLE

- Suitable for most portafilters.
- Pre-tamper made of stainless steel, handle made of black aluminium.
- The depth is adjustable.

code	mm
208632	ø58x(H)35



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



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



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



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





208694

KNOCK BOX RECTANGULAR

- Drawer model made from carbon steel
- Fitted with removable knock bar and perforated top.

code	mm
208694	350x250x(H)90

208335

KNOCK BOX GN

- Made from stainless steel.
- Removable knock bar fitted with silicone sleeve.

code	mm
208335	176x162x(H)100
208342	265x162x(H)100



208380

KNOCK BOX IN WOODEN FRAME

- Frame made from dark wood, with a stainless steel GN 1/4 knock box.
- Removable knock bar fitted with silicone sleeve.

code	mm
208380	275x175x(H)110



271247



MILK FROTHING THERMOMETER

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

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



208618



ROUND KNOCK BOX

- Made from stainless steel.
- Fitted with removable knock bar.

code	mm
208618	153x185x(H)165



208724

GROUP HEAD CLEANING BRUSH

- Easily brush coffee residue from the group head and portafilter of espresso machines.
- Tough brush made of nylon.
- Measuring spoon for cleaning agents.
- Splash screen keeps the handle dry.
- Set of 2 pcs.

code	mm
208724	225



428245



MULTI RACK

- 3 Layers for holding cups and bags of condiments.
- Polished stainless steel stand with three 1 liter bowls.

code	mm
428245	190x240x(H)410





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



MILK JUG BLACK

– Made from stainless steel with a black non-stick coating.

code	liters	mm
458198	0.6	ø90x(H)112



CAPPUCCINO STEAM JUG

– With handle

code	liters	mm
458006	0.9	ø115x(H)115
458204	0.7	ø95x(H)115
458211	0.5	ø85x(H)110
458228	0.3	ø80x(H)80



With clip



Magnetic



271155

DIGITAL KITCHEN TIMER

- With magnetic clip
- 99 min 59s count down
- Battery included



code	mm
271155	67x20x(H)67



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



208304

COFFEE MACHINE KITCHEN LINE

- Top and bottom hotplate, indicator light.
- Fast filtering system with flow-through element - 1.8 litres in 5 minutes.
- Continuous temperature of 93 - 96°C.
- Casing and filter holder made of stainless steel.
- 2 x 1.8 l decanters and 25 (90/250) filters are included.



code	V	W	mm
208304	230	2100	195x370x(H)430



208533



COFFEE MACHINE PROFI LINE

- Makes a can of coffee in about 6 minutes.
- Design casing made of polypropylene with black rubber coating.
- With 1.8 liter glass decanter, polypropylene filter holder and lid.
- With 2 separately operated warming plates.
- With indicator light that shows when the coffee is ready.
- Suitable for 110/250 filters.

code	V	W	mm
208533	230	2020	204x380x(H)425



445907

DECANTER

- Toughened glass with polypropylene handle and lid.



code	liters	mm
445907	1.8	ø160x(H)185



208656

COFFEE FILTERS Ø 25 CM

- Unbleached
- For i.e. Hendi, Bravilor en Animo coffee machines
- Diameter of the entire filter - 250 mm
- Bottom diameter of the filter - 110 mm

code	packed per	mm
208656	1000	ø250x(H)70



PERCOLATOR CONCEPT LINE MATT BLACK

- Designed with your guests in mind by renowned Dutch designer Robert Bronwasser.
- The unique design and attention for details make this appliance an eye-catcher on any buffet.
- Single walled matt black coated stainless steel body, with stylish polypropylene handles and lid.
- Unique non-drip tap design with integrated graduated glass.

- The drip tray is magnetic, it can be removed without lifting or spilling.
- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.
- The indicator light signals the end of the brewing process and if descaling is needed.



design by
Robert Bronwasser



211472



211489

PERCOLATOR CONCEPT LINE MATT BLACK

code	liters	V	W	mm
211472	7	230	950	270x270x(H)500
211489	13	230	1650	320x320x(H)530

Unique non-drip tap design with integrated graduated glass



Filter pan has built-in filter for coarsely ground coffee, filter paper not needed



The drip tray is magnetic



PERCOLATOR CONCEPT LINE

- Designed with your guests in mind by renowned Dutch designer Robert Bronwasser.
- The unique design and attention for details make this appliance an eye-catcher on any buffet.
- Single walled stainless steel body, with stylish polypropylene handles and lid.
- Unique non-drip tap design with integrated graduated glass.

- The drip tray is magnetic, it can be removed without lifting or spilling.
- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.
- The indicator light signals the end of the brewing process and if descaling is needed.



design by
Robert Bronwasser



211434



211441

PERCOLATOR CONCEPT LINE

code	liters	V	W	mm
211434	7	230	950	270x270x(H)500
211441	13	230	1650	320x320x(H)530

Unique non-drip tap design with integrated graduated glass



Filter pan has built-in filter for coarsely ground coffee, filter paper not needed



The drip tray is magnetic



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



211106

211205

211304

PERCOLATOR DOUBLE WALLED

code	liters	V	W	mm
211106	6	230	1500	ø241x(H)480
211205	10	230	1500	ø288x(H)530
211304	15	230	1500	ø288x(H)602

Double walled - up to 20% lower energy consumption

Built-in filter for coarsely ground coffee

Easily removable dripping tray



PERCOLATOR



- Single walled stainless steel body.
- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.
- With graduated glass, non-drip tap and fitted with automatic reset.
- The indicator light signals the end of the brewing process and if descaling is needed.



208007

208106

208205

PERCOLATOR

code	liters	V	W	mm
208007	6	230	1500	336x310x(H)465
208106	10	230	1500	384x355x(H)530
208205	15	230	1500	384x355x(H)600

With graduated
glass



With non-drip
tap



Built-in filter for
coarsely ground coffee



HOT DRINKS BOILER DOUBLE-WALLED



- Insulated double-wall polished stainless steel structure reduces heat loss through conduction, convection and radiation
- Thermostatic temperature control adjustable up to 110°C
- Up to 20% reduction in energy consumption compared to similar single-walled boilers
- Body and tank made of stainless steel
- Maintenance-free heating element under the tank
- Parts can be easily disassembled to facilitate cleaning
- Welded stainless steel handles with silicone grip
- Anti-drip tap
- Glass water gauge
- Descaling indicator
- Dripping tray with stainless steel grid
- Not suitable for chocolate milk



211403



211502

HOT DRINKS BOILER DOUBLE-WALLED

code	liters	V	W	mm
211403	9	230	2200	ø241x(H)480
211502	18	230	2200	ø288x(H)602

Double walled - up to 20% lower energy consumption

Maintenance-free heating element under the tank

Easily removable dripping tray



HOT DRINKS BOILER

- Single-walled.
- Ideal for mulled wine and boiling water for tea.
- Time to boiling ± 50 min.
- Maximum temperature 94-99°C.
- Protected against boiling dry.
- Not suitable for hot chocolate.



Heating element
under the tank



209882



209899

HOT DRINKS BOILER

code	liters	V	W	mm
209882	10	230	2200	336x221x(H)474
209899	20	230	2200	384x268x(H)602

With graduated
glass



With non-drip tap



Heating element
under the tank



HOT DRINKS BOILER CONCEPT LINE MATT BLACK

- Designed with your guests in mind by renowned Dutch designer Robert Bronwasser.
- The unique design and attention for details make this appliance an eye-catcher on any buffet.
- Single walled matt black coated stainless steel body, with stylish polypropylene handles and lid.
- Unique non-drip tap design with integrated graduated glass.

- The drip tray is magnetic, it can be removed without lifting or spilling.
- The boiler keeps the drink at serving temperature after boiling.
- The indicator light signals the end of the boiling process and if descaling is needed.
- Not suitable for chocolate milk.



HOT DRINKS BOILER CONCEPT LINE MATT BLACK

code	liters	V	W	mm
211458	10	230	950	270x270x(H)500
211465	18	230	1650	320x320x(H)530

Unique non-drip tap design with integrated graduated glass



The boiler keeps the drink at serving temperature after heating



The drip tray is magnetic



HOT DRINKS BOILER CONCEPT LINE

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- The unique design and attention for details make this appliance an eye-catcher on any buffet.
- Single walled matt black coated stainless steel body, with stylish polypropylene handles and lid.
- Unique non-drip tap design with integrated graduated glass.

- The drip tray is magnetic, it can be removed without lifting or spilling.
- The boiler keeps the drink at serving temperature after heating.
- The indicator light signals the end of the heating process and if descaling is needed.
- Not suitable for chocolate milk.



211458



211465

HOT DRINKS BOILER CONCEPT LINE

code	liters	V	W	mm
211410	10	230	950	270x270x(H)500
211427	18	230	1650	320x320x(H)530

Unique non-drip tap design with integrated graduated glass



The boiler keeps the drink at serving temperature after heating



The drip tray is magnetic





240700



HOT DRINKS BOILER

- Kettle made from stainless steel.
- Fitted with polypropylene insulated handles and non-drip tap.
- Thermostat adjustable up to 110°C.
- Ideal for mulled wine or hot water.
- Time needed for boiling \pm 75 min.
- Not suitable for chocolate milk.

code	liters	V	W	mm
240700	28	230	2500	447x441x(H)485



240601



HOT DRINKS BOILER

- Kettle made from coated stainless steel.
- Fitted with polypropylene insulated handles and non-drip tap.
- Thermostat adjustable up to 110°C.
- Ideal for mulled wine or hot water.
- Time needed for boiling \pm 75 min.
- Not suitable for chocolate milk.

code	liters	V	W	mm
240601	28	230	2500	447x441x(H)485



274125

Bain-Marie heating system prevents hot chocolate from being burned to the bottom



See movie



HOT CHOCOLATE DISPENSER

- Bain-Marie heating system prevents hot chocolate from being burned to the bottom.
- Bottom of the container is made of stainless steel.
- Side walls are made of Polycarbonate.
- Drip tray with float indicator warning when full.
- Protection against overheating.
- Continuous stirring guarantees homogeneous consistency of chocolate.
- Special anti-drip tap.
- Temperature range: 65 to 85°C.
- Required temperature of environment: 10 to 32°C.

code	liters	V	W	mm
274125	5	230	1006	410x280x(H)465
274149	10	230	1006	410x280x(H)580

274149



HOT DRINKS BOILER

- Single-walled With polypropylen non-drip tap
- Fitted with automatic reset
- Operates automatically and keeps drinks at serving temperature
- Cleaning indicator
- Temperature adjustable up to 110°C
- Not suitable for hot chocolate Suitable for mulled wine
- Reversible lid can be used as tray and to keep the glasses/ cups warm



code	liters	V	W	mm
209905	30	230	2200	520x(H)500



With name card holder

209905



209998



Internal maximum water level indicator

ELECTRIC KETTLE - 4,2 L

- Housing and heating element made of stainless steel.
- Handle, lid and base made of polypropylene.
- Concealed heating element protected against scale which extends the lifetime of the heater and the entire kettle.
- Indicator light informs that the heater is on.
- Internal maximum water level indicator.
- Automatic switch-off after boiling.
- Double dry-boil protection.

code	liters	V	W	mm
209998	4.2	230	2000	340x234x(H)290



209981



External water level indicator

ELECTRIC KETTLE - 1,8 L

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

code	liters	V	W	mm
209981	1.8	230	1800	221x163x(H)249



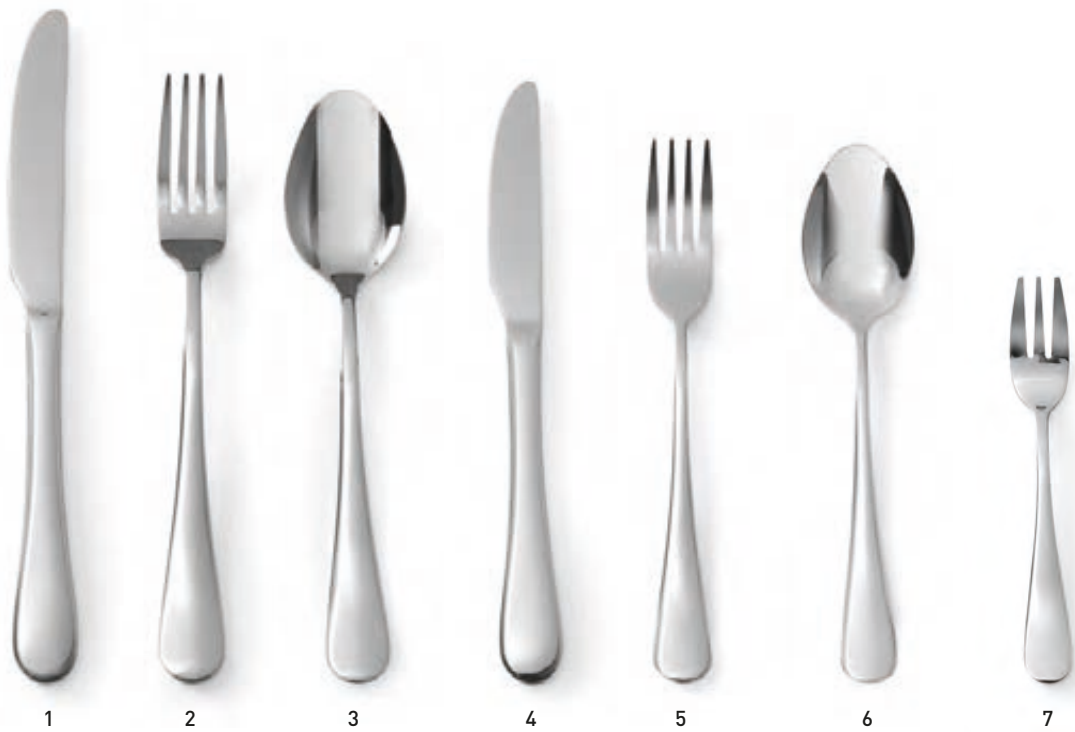
PROFI LINE



PROFI LINE

- Elegant yet sturdy.
- Hand polished, high gloss mirror finish.

18/0
stainless steel



code				length (mm)
764404	1	Table knife	set of 6	225
764411	2	Table fork	set of 6	205
764428	3	Table spoon	set of 6	205
764435	4	Dessert knife	set of 6	205
764442	5	Dessert fork	set of 6	186
764459	6	Dessert spoon	set of 6	186
764466	7	Cake fork	set of 12	136

code				length (mm)
764473	8	Coffee spoon	set of 12	111
764480	9	Tea spoon	set of 12	138
764497	10	Ice spoon	set of 12	135
764503	11	Sundae spoon	set of 6	198
764510	12	Butter knife	set of 12	158
764527	13	Steak knife	set of 6	215





KITCHEN LINE

– Hand polished mirror finish.

18/0
stainless steel



1



2



3



4



5



6



7

code	length (mm)		
764206	1 Table knife	set of 6	215
764213	2 Table fork	set of 6	197
764220	3 Table spoon	set of 6	197
764237	4 Cake fork	set of 12	150
764244	5 Tea spoon	set of 12	146
764251	6 Coffee spoon	set of 12	131
764268	7 Sorbet spoon	set of 6	198



BUDGET LINE
– Machine polished



1 2 3 4 5 6 7

code			length (mm)
764039	1	Table spoon	set of 12 198
764022	2	Table fork	set of 12 198
764015	3	Table knife	set of 12 214
764084	4	Tea spoon	set of 24 138
764091	5	Coffee spoon	set of 24 115
764077	6	Cake fork	set of 24 148
764138	7	Sorbet spoon	set of 12 214





X6
781432



X6
781449



X6
781456

STEAK FORK
– Stainless steel with ABS handle.

code	packed per	length (mm)
781432	6	200

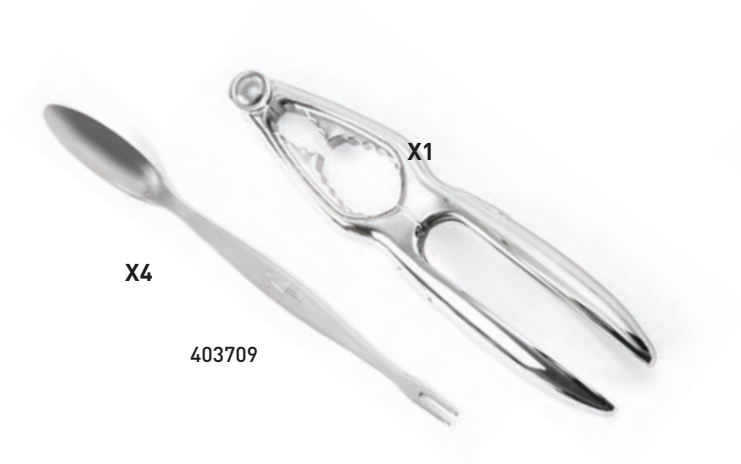
STEAK KNIFE
– Stainless steel with ABS handle.

code	packed per	length (mm)
781449	6	215

STEAK KNIFE XL
– Stainless steel with ABS handle.

code	packed per	length (mm)
781456	6	250



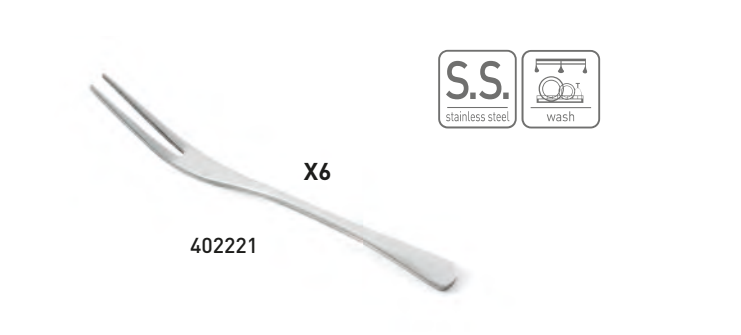


SET LOBSTER FORKS AND TONGS
 – 4 stainless steel forks
 – 1 chrome-plated tongs

code	mm
403709	205

LOBSTER FORKS

code	packed per	length (mm)
403716	6	205



SNAIL FORK

code	packed per	length (mm)
402221	6	130



SNAIL TONGS
 – Squeeze model

code	packed per	length (mm)
402528	2	170



KARIZMA



KARIZMA

- White hotel porcelain
- Strengthened edges, high quality glazing
- High impact and wear resistance



FLAT PLATE

code	mm
795101	ø160
795309	ø200
795507	ø240
795705	ø280
795903	ø320



DEEP PLATE

code	mm
794500	ø300



OVAL DISH

code	mm
796306	290x200
796405	340x235



SALAD BOWL

code	mm
796603	ø150
796702	ø190
796801	ø250



SOUP BOWL

code	-	liters	mm
798805	soup bowl	0.38	ø120
798904	saucer		ø180

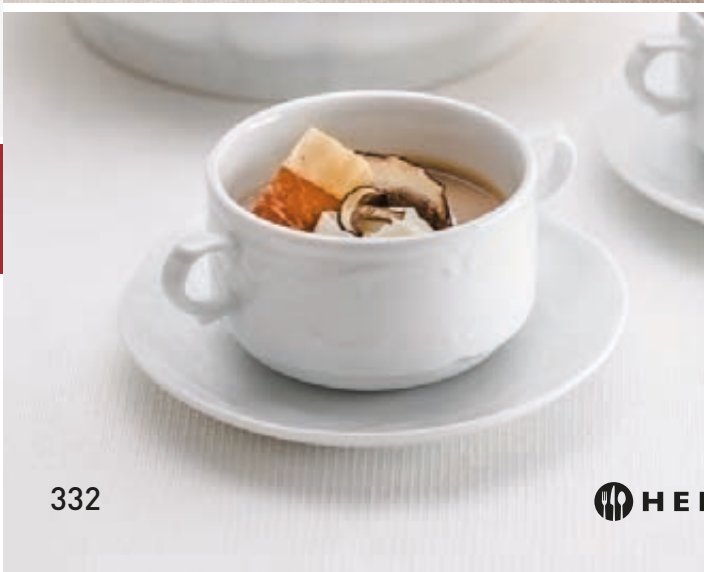


CUP AND SAUCER

code	-	liters	mm
798010	mocha cup	0.09	ø64
798034	saucer		ø125
798164	coffee cup	0.17	ø80
798171	saucer for coffee- and cappuccino cups		ø149
798249	cappuccino cup	0.23	ø85



FLORA



FLORA

- White hotel porcelain
- Strengthened edges, high quality glazing
- High impact and wear resistance



FLAT PLATE

code	mm
787007	ø160
787014	ø200
787021	ø255
787038	ø270
787045	ø300



DEEP PLATE

code	mm
787052	ø235



OVAL DISH

code	mm
787069	280x180
787076	330x225



SALAD BOWL

code	liters	mm
787083	0.25	ø145x(H)45
787090	1	ø230x(H)65



SOUP BOWL

code	-	liters	mm
787182	saucer		ø158
787267	bowl	0.25	ø100



787113
787120

CUP AND SAUCER

code	-	liters	mm
787113	mocha cup	0.12	ø65
787120	saucer		ø130
787144	coffee cup	0.18	ø82
787151	saucer		ø138
787175	cappuccino cup	0.25	ø87



787144
787151



787175

787151



SATURN



SATURN

- White hotel porcelain.
- Strengthened edges, high quality glazing.
- High impact and wear resistance.



FLAT PLATE

code	mm
794319	ø200
794326	ø240
794333	ø260
794340	ø280
794357	ø300
794364	ø320



DEEP PLATE

code	mm
794395	ø220
794517	ø300



OVAL DISH

code	mm
794371	290x200
794388	340x240



SALAD BOWL

code	mm
794463	ø150
794470	ø250
794524	ø190



SOUP BOWL AND SAUCER

code	-	liters	mm
794449	bowl	0.38	ø120
794456	Saucer		ø190

794401
794418



794425
794432



CUP AND SAUCER

code	-	liters	mm
794401	coffee cup	0.17	ø79
794418	saucer		ø150
794425	mocha cup	0.09	ø63
794432	saucer		ø125
794487	cappuccino cup	0.23	ø87

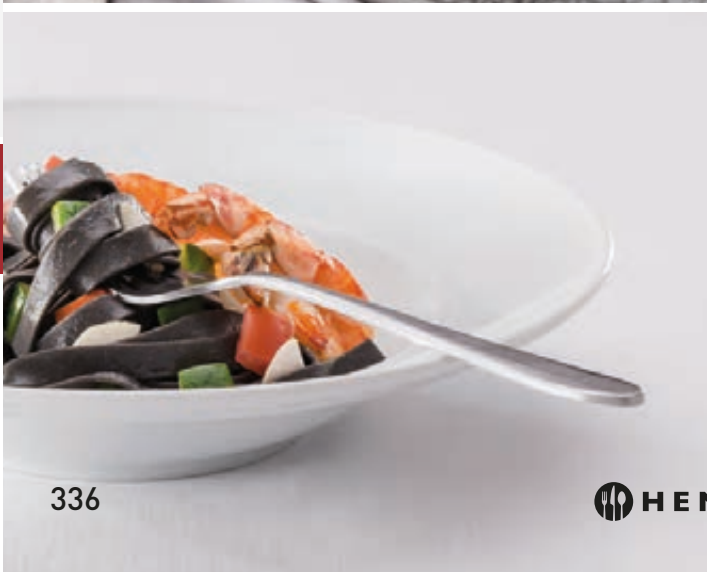


MUG

code	liters
794531	0.22



DELTA



DELTA

- White hotel porcelain.
- Strengthened edges, high quality glazing.
- High impact and wear resistance.



FLAT PLATE

code	mm
794050	ø160
794067	ø200
794074	ø240
794081	ø270
794098	ø300



DEEP PLATE

code	mm
799420	ø230



PASTA PLATE

code	mm
799406	ø260
799413	ø300



OVAL DISH

code	mm
799437	290x200
799444	340x240



SALAD BOWL

code	mm
799451	ø120
799468	ø140
799475	ø230
799482	ø270



SOUP BOWL

code	-	liters	mm
799383	soup bowl	0.34	ø160
799390	saucer		ø170

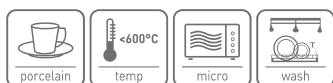
799161
799178



CUP AND SAUCER

code	-	liters	mm
799147	cup	0.23	ø90
799154	saucer		ø115
799161	cup	0.09	ø63
799178	saucer		ø83
799130	Cup	0.17	ø80





785645

GARNISH BOWL SLANTED

- Special, toughest porcelain type available on the market.
- High-impact and wear resistance and still relatively light-weight.
- Cream white porcelain.

code	mm
785645	170x163x(H)134
785652	138x138x(H)118



774830

774847

774885

774892

PIZZA PLATES SPECIALE

- Made of very durable porcelain, these plates are perfect for heavy use in professional establishments.
- The snow-white plates are available in sizes of 28 and 33 cm and are complemented with elements in trendy colours.
- These go together perfectly and bring out the appearance of the dish, making it look even tastier.
- The decoration is protected by glaze, which makes it suitable for dishwashers and microwave ovens.

code	-	mm
774830	white	ø280
774847	white	ø330
774885	granite	ø330
774892	decorated	ø330

LIONHEAD

- Special, toughest porcelain type available on the market
- High-impact and wear resistance and still relatively light-weight
- Shining white



784730



784778

784754

SOUP BOWL

code	liters	mm
784433	0.05	ø55x(H)45
784730	2	ø215x(H)155
784747	1	ø175x(H)120
784754	0.5	ø138x(H)95
784761	0.25	ø120x(H)78
784778	0.125	ø90x(H)60



783658



785553



785560

PLATE TORRO

- Rectangular

code	mm
783658	360x240x(H)30

PLATE BARK

- Rectangular

code	mm
785546	218x105x(H)23
785553	352x146x(H)40

BOWL VANILLA

code	mm
785560	225x111x(H)62
785577	290x136x(H)80

OVEN DISHES WHITE PORCELAIN

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



TAPAS DISH OVAL

- With handles.



code	mm
784006	165x105x(H)30
784013	215x140x(H)35
784020	270x180x(H)40



TAPAS DISH RECTANGULAR

- With handles.



code	mm
784105	100x140x(H)45
784112	120x190x(H)50
784129	185x260x(H)55



786338

RUSTICA OVEN DISH OVAL

code	mm
786321	220x130x(H)40
786338	245x145x(H)55



786352

RUSTICA OVEN DISH SQUARE

code	mm
786352	165x165x(H)70



786369

RUSTICA OVEN DISH RECTANGULAR

code	mm
786369	280x185x(H)65
786376	330x225x(H)70
786383	375x260x(H)75



786307

RUSTICA OVEN DISH ROUND

code	mm
786307	ø100x(H)50

OVEN DISHES CREAM PORCELAIN

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



785904

OVEN DISH ROUND

code	mm
785904	185x152x(H)40



CHILDREN



786499

CHILDREN'S PLATE „BEAR”

– Ø190 mm without ears

code	mm
786499	ø265



786239

ICE CREAM BOWL CLOWN

code	mm
786239	226x145x(H)37



786451

MILK JUG

- Shining white
- Special, toughest porcelain type available on the market



code	packed per	liters
786451	2	0.08



786437

GRAVY BOAT

- Shining white
- Special, toughest porcelain type available on the market



code	mm
786437	180x55x(H)130



786413

CONDIMENT SET

– 2-piece set: salt, pepper



code	mm
786413	ø42x(H)80



786420

CONDIMENT SET

– 3 piece set:salt, pepper, toothpick holder



code	mm
786420	125x54x(H)90

TAPASMINI

- Special, toughest porcelain type available on the market.
- High-impact and wear resistance and still relatively light-weight.
- Shining white.



784426



784327



784365

TAPAS DISH PLATO

code	packed per	mm
784426	6	ø100x(H)25

TAPAS DISH CUADRADO

code	packed per	mm
784327	6	80x80x(H)35

TAPAS DISH REDONDO

code	packed per	mm
784365	6	ø75x(H)30



784433



TAPAS DISH LEON

code	packed per	mm
784433	6	ø55x(H)45

TAPAS DISH CONCHA

code	packed per	mm
784334	6	90x50x(H)20



784419



784396

TAPAS DISH CUADRADO

code	packed per	mm
784419	6	59x59x(H)37

TAPAS DISH TRIANGOLO

code	packed per	mm
784396	6	100x100x(H)25



784389



784372



785324

TAPAS DISH CACEROLE

code	packed per	mm
784389	6	ø60x(H)25

TAPAS DISH HUEVO

code	packed per	mm
784372	6	ø65x(H)15

TAPAS DISH CUCHARA

code	packed per	mm
785324	6	133x43x(H)26



678176



678169



678183



678206

NEW!

GREASEPROOF PAPER

– Packed per 500 sheets.

code	-	mm
678169	chef food pattern	306x305
678176	checked pattern	306x305
678183	neutral	306x305
678206	kitchen mayhem	258x425
678213	neutral	263x380
678220	chef food pattern	250x200
678237	neutral	250x200

630907



CHIPS BAG HOLDER

code	mm
630907	ø95/110x(H)175





GREASEPROOF PAPER

– Packed per 500 sheets.

code	colour	mm
678107	Newspaper print	250x350
678114	Beige	250x350
678121	Newspaper print	200x250
678138	Beige	200x250

GREASEPROOF PAPER PLACEMAT

– Packed per 500 sheets.

code	-	mm
678145	kitchen mayhem	420x275
678152	checked pattern	420x275

NEW!

GREASEPROOF PAPER LINING PRE-SHAPED

– 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



630938



630914



630921

CHIPS BAG HOLDER

– Black wire frame, fits 1 chip bag.

CHIPS BAG HOLDER

– Black wire frame, with room for a saus bowl.

– Melamine ramekin 80 ml fits perfectly (561713), not included.

CHIPS BAGS HOLDER

– Black wire frame, fits 3 chips bags.

code	mm
630938	ø115x(H)172

code	mm
630914	210x110x(H)172

code	mm
630921	270x270x(H)280

426425



426432



426449



426456



DEEP FRYING BASKET MINIATURES

code	mm
426425	100x80x(H)75
426432	125x100x(H)85
426449	90x90x(H)90
426456	255x135x(H)45

NEW!

425664



425688



DEEP FRYING BASKET MINIATURES STACKABLE

code	mm
425664	105x90x(H)60
425688	130x110x(H)80

NEW!

426494



CHIPS BASKET

– Finished with a matt black powder coating.

code	mm
426494	ø115x(H)100



785645

GARNISH BOWL SLANTED

- Special, toughest porcelain type available on the market.
- High-impact and wear resistance and still relatively light-weight.
- Cream white porcelain.

code	mm
785645	170x163x(H)134
785652	138x138x(H)118

NEW!

425619

425626

425633

425657



DEEP FRYING BASKET MINIATURES

– Finished with a matt black coating.

code	mm
425619	100x80x(H)75
425626	125x100x(H)85
425633	90x90x(H)90
425657	255x135x(H)45



DEEP FRYING BASKET MINIATURES STACKABLE BLACK

– Finished with a matt black coating.

code	mm
425671	105x90x(H)60
425695	130x110x(H)80

425671

425695

NEW!

NEW!

425770

CONDIMENT RACK RECTANGULAR

– Finished with a matt black powder coating.

code	mm
425770	205x90x(H)180

425787

CONDIMENT RACK ROUND

– Finished with a matt black powder coating.

code	mm
425787	ø165x(H)205

NEW!



ENAMELLED

- Enamelled tableware has made a comeback.
- White enamelled steel with a nice blue border.
- High quality enamel.
- Abrasion resistant.



621202



621226



621257

BOWL RECTANGULAR

– Dishes and desserts can be prepared in the bowl.

code	mm
621202	175x130
621219	215x160

FLAT PLATE

code	mm
621226	ø200
621233	ø240

DEEP PLATE

code	mm
621240	ø180
621257	ø200
621264	ø220
621271	ø240



621288

SALAD BOWL

code	mm
621288	ø160



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

BUCKET WITH HANDLE

code	liters	mm
621349	2	ø160x(H)140
621356	5	ø220x(H)186



621349



625804



625705

SOUP & GRAVY PAN - WITH LID

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

code	liters	mm
625705	0.6	ø135x(H)103
625804	0.3	ø120x(H)95



622704



622728



622742



ENAMELLED PAELLA PANS

- With 2 handles.
- Enamelled sheet steel.

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

622810



622841



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



426326



426357



426463

WINE COOLER MINIATURES

code	mm
426326	ø97x(H)98
426333	ø115x(H)110
426340	ø135x(H)130

BUCKET MINIATURES

code	mm
426357	ø70x(H)77
426364	ø87x(H)93
426371	ø125x(H)127

SNACK CAN

code	mm
426463	ø45x(H)50
426470	ø70x(H)100



426388

STRAINER MINIATURES

code	mm
426388	ø100x(H)54
426395	ø130x(H)64



426487

SNACK PAN

code	mm
426487	185x95x(H)45



535271

COLANDER SQUARE PERFORATED

– Square model, with base and 2 handles.

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



535295

COLANDER PERFORATED

– With base and 2 handles.

code	mm
535431	ø180x(H)90
535448	ø220x(H)110
535455	ø260x(H)140



607015

607022

607039

SMALL SAUCE PAN WITH SPOUT

- Made of 2.5 mm thick 3-ply material, copper/aluminium/ stainless steel.
- Handle attached by rivets.

code	mm
607015	ø50x(H)30
607022	ø75x(H)40
607039	ø85x(H)50



607046

SMALL FRYING PAN

- Made of 2.5 mm thick 3-ply material, copper/aluminium/ stainless steel.
- Handle attached by rivets.

code	mm
607046	ø120x(H)30



GALVANIZED BUCKETS

- Made of galvanized sheet steel, this creates a rustic look.
- Galvanized steel isn't intended for food contact, line the buckets with our greaseproof paper sheets when using it for serving food.



425947



425961



425978

DOUBLE BUCKET WITH HANDLE

– Handle is made of wood.

code	mm
425947	190x95x(H)90
425954	250x125x(H)105

3 BUCKETS WITH TRAY

code	mm
425961	415x130x(H)125

BAR CADDY

– With wooden grip handle.

code	mm
425978	245x180x(H)130



516751



BEER BUCKET

– With bottle opener integrated in the handle.

code	mm
516751	ø230x(H)180



425992

PARTY TUB

code	mm
425992	400x330x(H)220



425930

SQUARE TUB

code	mm
425930	100x100x(H)80



425909



425916



425923



425985

BUCKETS WITH HANDLE

– Fitted with a handle.

code	mm
425909	ø70x(H)65
425916	ø100x(H)90
425923	ø120x(H)105
425985	ø160x(H)140

NEW!



664186

CUTLERY BOX

– Made from durable wood.

code	mm
664186	80x80x(H)95

NEW!



427033

CUTLERY BASKET BLACK

– Finished with a matt black powder coating.

code	mm
427033	ø120x(H)150

NEW!



664315

TABLE CADDY

– Made from durable wood.
– Has two compartments and a large handle.

code	mm
664315	190x160x(H)200

NEW!



664148

MENU AND CUTLERY BOX

– Wooden box with integrated blackboard on two sides.
– Box has 4 compartments.

code	mm
664148	210x150x(H)150

NEW!



427040

TABLE CADDY BLACK

– Fitted with a wooden handle.
– Finished with a matt black powder coating.

code	mm
427040	230x100x(H)240
427057	170x130x(H)160
427064	140x105x(H)190



427057



427064

NEW!



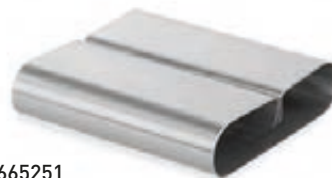
664179



664162



664155



665251

MENU CLIPBOARD

- Made from durable MDF with metal clamping mechanism.
- Available in multiple sizes.

code	mm
664162	185x245
664155	240x330
664179	125x180



MENU CARD TABLE STAND

- Supplied without menu card.

code	packed per	mm
665251	6	80x77x(H)18



665503

665510



595305

MENU CARD TABLE STAND

code	mm
665503	ø75x(H)100
665510	ø75x(H)200

TAB GRABBER

- With clamp.

code	packed per	mm
595305	2	ø40x(H)104



NEW!



400012



400036



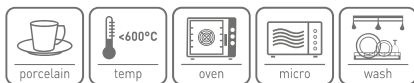
400067

RAMEKIN

code	liters	mm
400012	0.045	ø62x(H)24
400029	0.07	ø62x(H)40
400036	0.115	ø73x(H)47
400043	0.175	ø85x(H)52
400050	0.23	ø93x(H)58
400067	0.34	ø100x(H)75



RAMEKIN - Ribbed



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



RAMEKIN - Ribbed



code	-	packed per	mm
561706	50 ml	1	ø70x(H)35
561713	80 ml	1	ø80x(H)40
561720	100 ml	1	ø85x(H)45
565643	35 ml	4	ø60x(H)25
565650	50 ml	4	ø70x(H)35
565667	80 ml	4	ø80x(H)40
565674	100 ml	4	ø85x(H)45



RAMEKIN



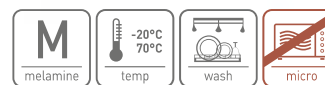
code	packed per	colour	liters	mm
565605	12	Black	0.045	ø60x(H)35
565612	12	Ivory	0.045	ø60x(H)35



564578

564585

564592



VELOCITY SLANTED BOWLS

code	mm
564578	70x70x(H)60
564585	97x97x(H)80
564592	110x110x(H)100



564561



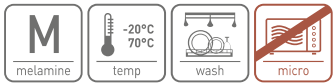
BUTTER & SAUCE DISH



code	packed per	colour	mm
564561	3	Black	ø80x(H)30



564561



564509



MINI SAUCEPAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm
564509	162x121x(H)30

564516



MINI GRIDDLE PAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm
564516	320x162x(H)20

564523



MINI ROUND PAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm
564523	150x115x(H)37
564530	189x147x(H)37

564554



MINI OVAL PAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm
564547	155x80x(H)37
564554	263x140x(H)37



WIRE BASKETS



NEW!



425831

WIRE BASKET BASIC OVAL

– Finished with a matt black coating.

code	mm
425831	230x180x(H)60



425817



425824

WIRE BASKET BASIC ROUND

– Finished with a matt black coating.

code	mm
425817	ø100x(H)90
425824	ø120x(H)110



425855

WIRE BASKET DECO RECTANGULAR

– With decorative rim.

– Finished with a matt black coating.

code	mm
425855	230x150x(H)80



425862

WIRE BASKET DECO ROUND

– With decorative rim.

– Finished with a matt black coating.

code	mm
425862	ø250x(H)80



425879

WIRE BASKET DECO OVAL

– With decorative rim.

– Finished with a matt black coating.

code	mm
425879	255x160x(H)80



425886

WIRE BASKET DECO OBLONG

– With decorative rim.

– Finished with a matt black coating.

code	mm
425886	385x160x(H)80

425565



425534

SERVING BASKET

code	mm
425534	295x215x(H)60
425565	310x125x(H)55



425558

425572

SERVING BASKET BLACK

– Finished with a matt black coating.

code	mm
425558	295x215x(H)60
425572	310x125x(H)55

BREAD BAGS



429211



429228

PAPER BAGS

– Made of food grade washable kraft paper.

code	colour	mm
429211	Black	170x170x(H)150
429228	Beige	170x170x(H)150

BREAD BAG ROUND

- Made of durable cotton.
- Available in the color combinations gray/beige and gray/dark gray.

code	colour	mm
429006	Beige	ø150x(H)150
429013	Dark grey	ø150x(H)150
429020	Beige	ø200x(H)200
429037	Dark grey	ø200x(H)200
429044	Beige	ø250x(H)160
429051	Dark grey	ø250x(H)160



429051



429006



429037

BASKETS

– Polyrattan



426906



426708



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

NEW!



BASKETS WITH WOVEN SIDES

code	-	mm
426227	square	190x190x(H)80
426234	oval	225x130x(H)55
426241	rectangular	225x150x(H)65
426258	round	200x200x(H)65
426265	oval	320x230x(H)55

NEW!

FRUIT BASKET ANGLED ROUND BLACK

– Finished with a matt black powder coating.

code	mm
427071	ø300x(H)250
427088	ø280x(H)130
427095	ø150x(H)80



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

425800



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



425701

425602

425503

NEW!



427187

426418

FRUIT BASKET BLACK

– Finished with a matt black powder coating.

code	mm
427187	ø230x(H)250

FRUIT BASKET

– Chrome-plated wire

code	mm
426418	ø215x(H)205





434208



SOUP TUREEN

– With lid and serving spoon.

code	liters	mm
434208	2.7	ø270x(H)120



430002

SOUP BOWL

– With handles

code	liters	mm
430002	0.35	ø120x(H)50



401200

VEGETABLE DISH

– With handles

code	mm
401002	ø120x(H)30
401101	ø140x(H)35
401200	ø160x(H)40

NEW!



400012



400036



400067

RAMEKIN

code	liters	mm
400012	0.045	ø62x(H)24
400029	0.07	ø62x(H)40
400036	0.115	ø73x(H)47
400043	0.175	ø85x(H)52
400050	0.23	ø93x(H)58
400067	0.34	ø100x(H)75



432136

SAUCE BOAT

– On foot

code	liters	mm
432006	0.14	135x76x(H)70
432105	0.23	160x98x(H)90
432129	0.28	200x100x(H)105
432136	0.46	240x120x(H)120
432143	0.085	120x72x(H)50



NEW!



449615



VACUUM JUG

- Tight sealing lid with push button for pouring.
- Double walled with glass inner bottle.

code	liters	mm
449615	1	ø110x(H)289

MILK JUG BLACK

- Made from stainless steel with a black non-stick coating.

code	liters	mm
458198	0.6	ø90x(H)112



458198

NEW!

VACUUM JUG

- Double walled stainless steel.
- Seamless structure.
- Vacuum insulation.
- Metal chromed cover, lever, spout and handle.
- High insulation value.



445815

445822

445839



VACUUM JUG

code	liters	mm
445815	0.6	ø120x(H)168
445822	1	ø136x(H)188
445839	1.5	ø136x(H)258



446508

446607

446706



VACUUM JUG

- Double walled stainless steel.
- With black push-button cap.
- Top and lid made of polypropylene.

code	liters	mm
446508	1	ø145x(H)205
446607	1.5	ø145x(H)230
446706	2	ø145x(H)260



446522

446621

446720



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



448908



AIR POT

– Stainless steel mantle With press system to tap drinks

code	liters	mm
448908	2.2	ø150x(H)340



445877



AIR POT

- Double wall vacuum body and PP head
- Rotatable on base
- Zinc alloy lever designed for extra strength
- Lid opens to 125 degrees for brewing and is also detachable for cleaning
- Secure carrying handle
- Drip tray optional

code		liters
445877	-	3
445891	drip tray	



445891



449608



VACUUM JUG WITH GLASS INNER BOTTLE

code	liters	mm
449608	1	ø140x(H)268



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



CAPPUCCINO STEAM JUG

– With handle

code	liters	mm
458006	0.9	ø115x(H)115
458204	0.7	ø95x(H)115
458211	0.5	ø85x(H)110
458228	0.3	ø80x(H)80



CREAM JUG

– Straight model

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

NEW!



MILK JUG BLACK

– Made from stainless steel with a black non-stick coating.

code	liters	mm
458198	0.6	ø90x(H)112



MILK JUG

– Straight model

code	liters	mm
451007	0.35	ø85x(H)110
451106	0.75	ø100x(H)120



COFFEE/ TEA POT WITH LID

– With hinged lid.

– Straight model.

code	liters	mm
453001	0.3	ø74x(H)95
453100	0.5	ø74x(H)123
453209	1	ø97x(H)142
453308	1.5	ø120x(H)158
453407	2	ø126x(H)185



456514

TEA BOX

– Wood with acrylic window 12 compartments



code	mm
456514	300x280x(H)90



570807

TEA STRAINER - WITH HINGED HANDLE

- For herbs and tea
- With hinged handle



code	mm
570807	ø40x150



638101

TEA & HERB STRAINER

- For herbs and tea
- With wire handle



code	mm
638101	ø70x225



523629

523636



SUGAR CUBE TONGS

code	packed per	length (mm)
523629	2	160
523636	2	113



452325

452714



SUGAR/WHIPPED CREAM DISH

code	mm
452325	ø100
452714	ø65



452400

SUGAR DISPENSER

- Glass dispenser.
- Spout made of stainless steel 18/0.

18/0
stainless steel



code	mm
452400	ø80x(H)140



452424

HONEY DISPENSER

- Glass dispenser. Stainless steel lever.

code	mm
452424	ø80x(H)115



465370

CHEESE/SUGAR DISH

- With glass dish
- Including stainless steel spoon

18/0
stainless steel

code	mm
465370	ø130x(H)90



631300

631102

631201

SHAKER

code	-	mm
631102	parmesan shaker	ø55x(H)75
631201	pepper and salt shaker	ø55x(H)75
631300	wire mesh powder shaker	ø55x(H)75



786413

CONDIMENT SET

- 2-piece set: salt, pepper

code	mm
786413	ø42x(H)80



786420

CONDIMENT SET

- 3 piece set: salt, pepper, toothpick holder

code	mm
786420	125x54x(H)90

TOOTHPICK HOLDER

- Glass holder
- Stainless steel cap

S.S.
stainless steel



code	packed per	mm
468821	6	ø40x(H)70



468821



452103

SUGAR BOWL

- With hinged lid

S.S.
stainless steel



code	liters	mm
452103	0.3	ø85x(H)80



452202

SUGAR BOWL

- Without lid

S.S.
stainless steel



code	liters	mm
452202	0.3	ø85x(H)65



460245

S.S.
stainless steel

OIL AND VINEGAR SET

- Holder made of chrome-plated iron.
- Two oil/vinegar bottles with stainless steel pourers.

code	liters	mm
460245	0.47	115x60x(H)325
460252	0.94	130x70x(H)370

18/0
stainless steel



465301

CONDIMENT SET

- 2-piece - salt, pepper
- Matt finish

code	mm
465301	85x55x(H)115

18/0
stainless steel



465349

CONDIMENT SET

- 2-piece - oil, vinegar
- Matt finish

code	liters	mm
465349	0.15	120x75x(H)185

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



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



465356

CONDIMENT SET

- 4-piece - salt, pepper, oil, vinegar
- Matt finish

code	mm
465356	130x110x(H)185



465387

SALT AND PEPPER SHAKER SET

- Glass shaker.
- Stainless steel lid with S and P shaped dispensing opening.

code	mm
465387	ø40x(H)70



461167

461266

SALT AND PEPPER SHAKER

- Glass shaker
- Stainless steel lid with S or P shaped dispensing opening.

code	-	packed per	mm
461167	pepper	6	ø40x(H)70
461266	salt	6	ø40x(H)70



465363

CONDIMENT SET

- 5-piece - salt, pepper, oil, vinegar, toothpick holder
- Matt finish

code	mm
465363	130x110x(H)185



NEW!

427170

CONDIMENT RACK BLACK

- Finished with a matt black powder coating.

code	mm
427170	135x65x(H)200



NEW!

425770

CONDIMENT RACK RECTANGULAR

- Finished with a matt black powder coating.

code	mm
425770	205x90x(H)180



NEW!

425787

CONDIMENT RACK ROUND

- Finished with a matt black powder coating.

code	mm
425787	ø165x(H)205



469422



469477



469415
469446



469460
469491



Unique grinding
adjustment
mechanism at the
bottom of the mill,
adjustable in
4 steps from fine
to coarse



The grinding
mechanism is
not adjustable



469408
469439



469453
469484



PEPPER MILLS

- Durable ceramic grinding mechanism, the precise placement of the grinding wheel leaves a gap between the teeth which reduces wear.
- Fitted with a unique grinding adjustment mechanism at the bottom of the mill, adjustable in 4 steps from fine to coarse.
- The cap is easy to remove for refilling, its screw tension does not influence the grinding mechanism.
- Available with the appearance of either beech wood (light) or walnut wood (dark).

code	-	mm
469408	light wood	ø48x(H)100
469415	light wood	ø58x(H)215
469422	light wood	ø63x(H)310
469453	dark wood	ø48x(H)100
469460	dark wood	ø58x(H)215
469477	dark wood	ø68x(H)310



SALT MILLS

- Durable ceramic grinding mechanism, the precise placement of the grinding wheel leaves a gap between the teeth which reduces wear.
- The grinding mechanism is not adjustable, which gives consistent results.
- The cap is easy to remove for refilling, its screw tension does not influence the grinding mechanism.
- Available with the appearance of either beech wood (light) or walnut wood (dark).

code	-	mm
469439	light wood	ø48x(H)100
469446	light wood	ø58x(H)215
469484	dark wood	ø48x(H)100
469491	dark wood	ø58x(H)215



PEPPER AND SALT MILLS - TRANSPARENT

- Made of acrylic (PMMA).
- Durable ceramic grinding mechanism, the precise placement of the grinding wheel leaves a gap between the teeth and reduces abrasion.
- Pepper mill fitted with unique grinding adjustment mechanism at the bottom of the mill, adjustable in 4 steps from fine to coarse.
- The grinding mechanism of the salt mill is not adjustable which gives consistent results.
- The cap is easy to remove for refilling, its screw tension does not influence the grinding mechanism of the pepper mill.



469385



469392

code	-	mm
469385	pepper mill	ø45x(H)105
469392	salt mill	ø45x(H)105



400203

SERVING DISH



code	mm
400203	205x155



441107

ICE-CREAM CUP

– On foot



code	mm
441107	ø90x(H)50



595008

RECEPTION BELL

– Chrome-plated with metal base



code	mm
595008	ø85x(H)60



444023

TABLECLOTH CLIP



code	packed per	mm
444023	4	50x10x(H)40



428511

NAPKIN HOLDER

– Matt finish



code	mm
428511	170x30x(H)70



428528

NAPKIN HOLDER

– Chrome-plated wire



code	mm
428528	190x190x(H)65



427163

NAPKIN HOLDER BLACK

– Finished with a matt black powder coating.

code	mm
427156	155x160
427163	205x210



441466

EGG CUP

– Low model



code	packed per	mm
441466	6	ø85x(H)15



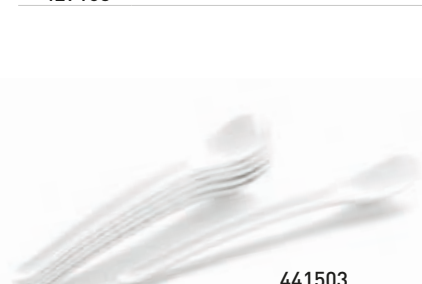
441367

EGG CUP

– On foot



code	packed per	mm
441367	6	ø50x(H)45



441503

EGG SPOON

– White ABS



code	packed per
441503	6



440704



421550



421574



can be used
as a cutlery
holder



TABLETOP LITTERBIN

- Stainless steel container
- Black ABS tumble cover

code	mm
440704	ø120x(H)165



TABLETOP LITTERBIN

code	mm
421550	ø120x(H)180



TABLETOP LITTERBIN OR CUTLERY HOLDER

code	colour	mm
421574	Black	ø130x(H)160



440711

TABLETOP LITTERBIN

- With plastic top and stainless steel swing cover.

code	mm
440711	ø95x(H)130



NEW!



595206

TAB HOLDER

- With clamp.

code	packed per	mm
595206	3	152x110



513729



ORDER PIN STAND

code	mm
513729	ø80x(H)150





663608



663615



663622



663639



663646



663653

DOOR SIGNS

– With self-adhesive strip



code	-	mm
663608	men	ø75
663615	women	ø75
663622	toilets	ø75
663639	no smoking	ø75
663646	wheelchair	ø75
663653	mobile off	ø75

WALL SIGNS ROUND

– With self-adhesive strip.



code	-	mm
663783	smoking	ø75
663790	no smoking	ø75
663806	no smoking - big	ø160
663820	smoking - big	ø160



663820



663806

663745



663462



TABLE SIGN RESERVED

– Black - white.

– Printed on 2 sides.



code	-	mm
663462	"reserved"	130x35x(H)40
663479	"reserviert"	130x35x(H)40
663486	"réserve"	130x35x(H)40
663745	"gereserveerd"	130x35x(H)40



TABLE SIGN ,NO SMOKING'

- 2 sides printed

code		mm
663660		50x35x(H)40

663660



TABLE SIGN RESERVED

code		packed per	mm
663691	"Gereserveerd"/ "Réservé"	4	50x35x(H)40
663707	"Reserviert"	4	50x35x(H)40

663691



TABLE SIGN RESERVED

- Made from durable wood.
- With slot to hold a menu.

code		mm
664308	"reserved"	152x44x(H)44

664308



NEW!



TABLE SIGNS NUMBERED

- Made from durable wood. Set numbered from 1 to 10.

code		mm
664322	Numbers 1-10	55x48x(H)44

664322

NEW!



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

663851

663899



663844



BLACKBOARDS



664025



664032



664049



664018

664001

WALL BLACKBOARD

– Black, with wooden frame

code	mm
664025	300x400
664032	400x600
664049	600x800

PAVEMENT BLACKBOARD

– Black, with wooden frame

code	mm
664001	500x450x(H)850
664018	700x600x(H)1200



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



TABLETOP BLACKBOARD

– Black, with wooden standard.

code	mm
664087	148x130x(H)120
664094	210x190x(H)150



TABLETOP BLACKBOARD

– Black, with wooden stand

code	packed per	mm
664056	2	150x50x(H)230
664063	2	210x50x(H)320



BLACKBOARD WITH EASEL

– Black, with wooden easel

code	mm
664070	220x210x(H)360



BLACKBOARD WITH STAND

– Large format blackboard in wooden frame.
– Convenient stand included.

code	mm
664124	300x400
664131	400x600



664278

BLACKBOARD MARKERS

– 8 Markers with round nib, writing width 3 mm

code	
664278	1 white, 1 red, 1 blue, 1 green, 1 yellow, 1 purple, 1 orange and 1 pink marker



664209

664216

664261

BLACKBOARD MARKERS

– With oblique nib, writing width 2 to 6 mm

code	
664209	5 white markers
664216	1 pink, 1 green, 1 blue and 2 white markers
664261	1 white, 1 orange, 1 yellow, 1 red and 1 purple marker



664223

664230

664254

BLACKBOARD MARKERS

– With wide flat nib, writing width 15 mm

code	
664223	3 white markers
664230	1 pink, 1 green and 1 blue marker
664254	1 white, 1 purple and 1 orange marker





860502

Digital touch panel with display that alternates between set and actual soup temperature

Thermostat adjustable from 65° to 95°C by 1° increments



Overheating protection
– with alarm for low water level

SOUP KETTLE

- Thermal insulation reduces energy consumption and keeps the outside cool.
- Thermostat adjustable from 65° to 95°C by 1° increments.
- These unique advantages can reduce energy consumption by up to 30%.
- Digital touch panel with display that alternates between set and actual soup temperature.
- Removable lid made of tough, transparent polycarbonate.
- Lid with insulated handle and ladle recess.
- Overheating protection - with alarm for low water level.
- Aluminium water pan for efficient heat transfer.
- Food pan made of stainless steel 18/8.
- Polypropylene housing.
- Ring allows safer and easy removal of food pan to refill water pan.
- Soup name card holder in lid.
- Ideal for buffets.

code	liters	V	W	mm
860502	8	230	450	ø370x(H)300



SOUP KETTLE

- Bain-marie Hendi 8 litres
- Black coated
- With stainless steel inner pan and hinged lid
- Fitted with power regulator
- Ideal for buffets
- Including magnetic signs

code	liters	V	W	mm
860083	8	230	435	ø340x(H)360



860083



SOUP KETTLE

- Bain-marie Hendi.
- 8 liter.
- With stainless steel inner pan and hinged lid.
- Fitted with power regulator.
- Ideal for buffets.
- Including magnetic signs.

code	liters	V	W	mm
860304	8	230	435	ø340x(H)360



860304



204825

CHAFING DISH ELECTRIC TELLANO

- Gastronorm 1/1.
- Water pan made of heat-resistant polypropylene.
- Continuous settings up to 85°C.
- On/off switch, pilot light.
- Very silent whilst heating.
- Including GN 1/1 food pan 65 mm deep.



code	liters	V	W	mm
204825	9	230	900	573x348x(H)284



204900

CHAFING DISH ELECTRIC POLLINA

- Gastronorm 1/1.
- Temperature adjustable up to 85°C.
- With lid stand.
- On/off switch with integrated indication light.
- Including Gastronorm 1/1 food pan 65 mm deep.
- Suitable for pans up to 100 mm deep.



code	liters	V	W	mm
204900	9	230	850	615x355x(H)280



470190



FOOD PAN GN1/1 WITH 2 COMPARTMENTS

- This GN food pan has two compartments of 3,75 liter each.

code	liters	mm
470190	7.5	530x325x(H)65



CHAFING DISH ELECTRIC TESINO

- Water pan made of heat-resistant polypropylene.
- Continuous settings up to 85°C
- Very silent whilst heating.
- On/off switch, pilot light.
- Including 6,8 ltr food pan.

code	liters	V	W	mm
204832	6.8	230	500	ø405x(H)248



204832



CHAFING DISH GN 2/3 INDUCTION

- High gloss stainless steel chafing dish suitable for induction heaters up to ø260 mm.
- Induction bottom is encapsulated, also suitable for electric hobs and chafing dish fuel.
- The lid is removable for easy cleaning and is fitted with a sturdy handle, glass window with steam release and damper for soft closing.
- Comes with an integrated spoonholder and a 60mm deep GN2/3 foodpan (6L).
- Two versions, with or without frame.

code	-	mm
470084	chafing dish	430x420x(H)210
470091	set chafing dish + stand	430x420x(H)325

470084



470091





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

MOUNTING FRAME FOR INDUCTION HEATER 800W

- Accessory to integrate the induction cooker 800W (239193) in any heat resistant flat surface.
- Induction heater 800W is sold separately.

code	mm
239186	ø270x(H)17



809600



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)100

CHAFING DISH HEATER FOR UNDERNEATH WATER PAN

- For chafing dish GN 1/1.
- With safety switch.

code	V	W	mm
809709	230	380	300x200x(H)19

CONVERSION FOR 2 BAIN-MARIE PANS

– Fits all GN 1/1 types chafing dishes



code		mm
470909	Bain marie pan	ø220x(H)190
470930	conversion	530x325



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



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



CANDLE HOLDER



code	mm
464809	ø46



INDUCTION COOKERS BLACK 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.



239391

	min Ø120 mm	2000 W
	max Ø230 mm	230 V



239421

	min Ø140 mm	3500 W
	max Ø280 mm	230 V

INDUCTION COOKER 2000W BLACK 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 230 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.

INDUCTION COOKER 3500W BLACK LINE

- Touch-sensitive controls, power or temperature adjustable in 10 steps.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating and air filter.

code	V	W	mm
239391	230	2000	293x373x(H)56

code	V	W	mm
239421	230	3500	337x417x(H)85



Sturdy stainless steel frame




High quality ventilation



Touch-sensitive controls



239414

	min Ø120 mm	3500 W
	max Ø230 mm	230 V



Works also with a GN tray up to GN 1/2	1000 W	239384
	230 V	

DOUBLE INDUCTION COOKER BLACK LINE

- Touch-sensitive controls, power or temperature adjustable in 10 steps.
- With boost mode which temporarily shifts some power from right hob to the left hob, providing up to 2000W.
- The left side hob can output 1800W, or 2000W while the boost function is active.
- The right side hob can output 1700W, or 1500W while the boost function is active.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 120 and 230 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.

code	V	W	mm
239414	230	3500	608x370x(H)61

INDUCTION HOT PLATE BLACK LINE

- Unique induction hot plate with a rectangular induction coil which keeps pans warm while providing freedom of placement.
- Also works with a stainless steel GN1/2 container.
- Power adjustable in 11 steps by means of a knob.
- Temperature range: 40-100°C.
- Equipped with electronic protection against overheating.

code	V	W	mm
239384	230	1000	455x333x(H)62



CHAFING DISHES PROFI LINE

- Ideal for buffets and catering. By using high-quality material and a beautiful finish, these chafing dishes give every presented dish a certain allure.
- The chafing dishes and accessories are entirely made from durable stainless steel.





470251

CHAFING DISH GN 1/1 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/1 65mm 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 65mm 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 65mm 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 65mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470282	6	465x420x(H)320



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.





470213

CHAFING DISH GN 1/1 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/1 65mm deep food pan and 2 chafing dish fuel can holders.

code	liters	mm
470213	9	570x405x(H)320



470237

CHAFING DISH GN 2/3 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 2/3 65mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470237	6	395x405x(H)320



470220

CHAFING DISH GN 1/2 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/2 65mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470220	4	365x345x(H)345



470244

SOUP CHAFING DISH MIRROR FINISH

- The round soup container is placed in a large water pan which provides plenty of heat to easily keep the soup hot.
- Soup container fitted with two handles.
- The lid has a recess for the spoon.
- Supplied with removable water pan, round soup container and chafing dish fuel can holder.

code	liters	mm
470244	10	ø420x(H)380





475904

18/0
stainless steel



CHAFING DISH GASTRONORM 1/1

- Model Economic.
- High-gloss polished lid and lid stand.
- Including chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Suitable for food pans up to 65 mm deep.

code	packed per	liters	mm
472613	2		600x358x(H)295
475904	1		600x358x(H)295



470190

S.S.
stainless steel

FOOD PAN GN1/1 WITH 2 COMPARTMENTS

- This GN food pan has two compartments of 3,75 liter each.

code	liters	mm
470190	7.5	530x325x(H)65



475201

18/0
stainless steel

CHAFING DISH GASTRONORM 1/2

- Model Economic
- High-gloss polished lid and lid stand Including chafing dish fuel holder and stainless steel food pan 65 mm deep
- Suitable for food pans up to 65 mm deep.

code	liters	mm
475201	4.5	385x295x(H)310





471005



CHAFING DISH GASTRONORM 1/1

– Model Fiora.

- Stackable frame with high-gloss polished lid and lid stand.
- Including two chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Suitable for Gastronorm pans of up to 100 mm deep.

code	liters	mm
471005	9	585x385x(H)315



CHAFING DISH SET

– Consists of:

- Chafing Dish „Fiora” as in 471005
- 2 additional GN 1/2 pans 65 mm deep
- 3 additional GN 1/3 pans 65 mm deep

code	liters	mm
471050		585x385x(H)315



3 x

471050

2 x





470619



CHAFING DISH - ROUND

– Glass lid Including chafing dish fuel holder and stainless steel food pan

code	liters	mm
470619	3.5	ø390x(H)270



472507



SOUP CHAFING DISH

– Model Economic Including chafing dish fuel holder and stainless steel soup pan with lid

code	liters	mm
472507	8	ø370x(H)325



470190



FOOD PAN GN1/1 WITH 2 COMPARTMENTS

– This GN food pan has two compartments of 3,75 liter each.

code	liters	mm
470190	7.5	530x325x(H)65



**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 (ø390x(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



**ROLLTOP-CHAFING DISH
GASTRONORM 1/1**

- Model Rental-Top.
- Solid base with high-gloss polished roll top lid made of 18/0 stainless steel.
- Includes two chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Bottom fitted with fastening bolts for electric heating element prod. no. 809709.
- Suitable for Gastronorm pans up to 100 mm deep.

code	liters	mm
470206	9	590x340x(H)400



470206



CHAFING DISH FUEL

- Burning gel is made of natural (bio) ethanol alcohol, mixed with water and a thickening agent to make it a solid or gel. Hendi burning gel is artificially made to taste so bitter that it is impossible to swallow. To safely and efficiently heat e.g. chafing dishes, we urgently advise burning gel to be used in special fuel holders.
- Hendi offers most common variants of burning gel. The heating capacity is equal through the range while the heating rate is dependent upon the size of the flame, determined by how far open the lid of the fuel holder is kept.
- “Blaze” brand has a shorter, more intense burn - it is recommended for applications where the burning time will be around 2 hours. “Hendi” brand burning gel is recommended when over 3 hours of heating will be required.
- All Hendi and Blaze burning gel burns soot and odour free.
- Cartouches and cans without special fuel holders become very hot during use, thus creating a significant risk of burns if they are not placed inside a fuel holder. Danger of burns!
- These fuel holders are both included with Hendi chafing dishes and separately available.
- Always read the instructions on the product before use.
- Make sure there are no open flames or hot objects nearby when working with burning gel. The flammable vapour easily escapes the container.
- Make sure no (condensation) water drips into the burning fuel.

- It can cause dangerous sputtering and splashing of fuel.
- Only light the fuel after the cans inside the fuel holders have been placed in the final location.
- The flames are almost entirely blue, making them very hard to see in light. Caution is advised.
- Only ever extinguish the fuel by closing the lid of the fuel holder.
- Refilling: Always make sure the can and its holder have completely cooled down. Remove the can from the holder to refill the can.
- Storage: Always store in closed containers in a dark, well ventilated location, below 20°C. For storing larger amounts of fuel please consult your local regulations.
- If the instructions above are followed, the risk of accidents will be minimal.
- In case of a starting/small fire: use a fire blanket (or a large, wet blanket) to cover the fire and deprive it of oxygen.
- In case of fire on clothes/body: use a fire blanket or a powder/ CO2 fire extinguisher. Never try to extinguish the fire with a small towel as this would only spread the fuel and the flames!
- After extinguishing the fire keep the body cool for 15 minutes or until medical assistance arrives. Leave clothes in place. Always seek medical assistance immediately.



193310

CHAFING DISH FUEL BLAZE

- Blue Blaze B-B100 can
- 200 grams can
- Burning time ± 2.5 hours per can
- Pallet: 56 x 193310

code	packed per	order unit
193310	72	1
193327	12	6



194355

CHAFING DISH FUEL CAN NL DE FR EN

- 200 grams pack for chafing dish.
- Burning time: ± 3 hours.
- Pallet: 50x 194355, 140x 194300.

code	packed per	order unit
194300	24	1
194355	72	1



470527

CHAFING DISH FUEL CAN HOLDER

code	packed per	mm
470527	2	ø90x(H)60





190401



195505

195109

CHAFING DISH FUEL BUCKET

– Bucket 4 kilos

code	order unit
190401	4

CHAFING DISH FUEL JERRY CAN

– Jerry can 5 liter.

code	order unit
195505	4

CHAFING DISH FUEL BOTTLE

– Bottle 1 liter

code	order unit
195109	12

FUEL DISPENSER

– Suitable for e.g. can of chafing dish fuel
prod. no. 195505

code	mm
195604	280

195604



190036

FUEL FOR FONDUE-BURNERS

– For gourmet, fondue, rechauds and stone grills.
– 80 grams portion packs.
– Burning time: \pm 2 hours.
– For use with 111420.

code	packed per
190036	3



111420

FONDUE-BURNER

– Suitable for fuel for fondue-burners.

code	packed per	mm
111420	2	\varnothing 95x(H)50



LIQUID FUEL WITH WICK

- Burns without soot or odours.
- This fuel is made of pure diethylene glycol (DEG), which is also used as antifreeze in radiators. By using a wick the DEG can be vaporized and burned despite its relatively high flame point of 143°C.
- Hendi sells this fuel in closed, non-refillable metal cans of 145 or 200 grams. In addition, 198 gram cans of „Blaze” brand aluminium cans are available.
- The burning time of a can is inversely proportional to the intensity of its flame, which may be adjusted by changing the exposed height of the wick.
- Use: place the can directly below a chafing dish or other heating appliance suitable for use with liquid fuel open flames.
- Burning time: ± 4 hours for 145 gram cans, ± 6 hours for 198 and 200 grams cans.
- Heat output: about 50% of ethanol-based burning gel.
- Advantages in comparison to burning gel:
 - Safer to use. No hazardous refilling. Flame is more visible and predictable.
 - Cans stay cool enough to touch safely. May be used without fuel holder
 - Safer in case of accidents. Any spillage will be minimal and difficult to ignite.
 - Properly re-sealable and re-usable.
 - Easy to extinguish by blowing or replacing the cap.
 - Cost per burning hour comparable to ethanol-based burning gel.
 - Less intense flame. Reduces chance that Chafing Dish water pans will boil dry.

CAUTION:
- Diethylene Glycol is a hazardous irritant. Always wash hands after skin contact with the liquid, preferably wear latex gloves to adjust the wick height.
- A Material Safety Data Sheet (MSDS) is available on the Hendi website, we recommend printing a copy and keeping it nearby.



193617

LIQUID FUEL BLAZE

- Burns soot and odour free

code	packed per	weight (kg)	order unit
193617	24	0.198	1
193624	6	0.198	4

Adjustable
wick length

The can doesn't get hot
and doesn't leak when tilted

Use the same
can several times



LIQUID FUEL WITH WICK

- HENDI tin with wick, contains 100% diethylene glycol.
- Burns up completely.
- Soot and odour free.
- Special wick provides proper burning temperature and time.
- The can does not overheat, no fuel holder needed.
- Equal flame temperature and height during the whole burning process.
- Box 4x6 tins.
- Due to the special cap, it is possible to use the same can several times, store it and transport it safely.



Burns ± 4 hours

193761



Burns ± 6 hours

193716

LIQUID FUEL WITH WICK

code	-	packed per	weight (kg)	order unit
193716	burns ± 6 hours 200	6	0.2	4
193761	burns ± 4 hours 145	6	0.145	4
193938	burns ± 6 hours 200	24	0.2	1
193952	burns ± 4 hours 145	24	0.145	1

Adjustable
wick length

The can doesn't get hot
and doesn't leak when tilted

Use the same
can several times



LADLES AND SERVING SPOONS BUFFET SUPREME



SERVING SPOON

code	mm
529058	60x305
529065	71x321

SLOTTED SPOON

code	mm
529072	71x321

SOUP LADLE

code	liters	mm
529089	0.05	69x270
529096	0.09	85x308



CARVING FORK

code	mm
720103	325

SALAD FORK

code	mm
720608	305

SAUCE SPOON

code	liters	mm
720400	0.03	290

SOUP LADLE

code	liters	mm
720509	0.12	ø90x(H)315
721308	0.06	ø70x(H)285



SKIMMER

code	mm
720905	ø110x(H)365

SLOTTED SPATULA

code	mm
721001	325

SERVING SPOON

code	mm
720806	325
721407	300

CHAFING DISH LADLES AND SERVING SPOONS

- With polypropylene handle



SOUP LADLE

code	liters	mm
529003	0.09	ø90x(H)335
529010	0.11	ø80x(H)300

SERVING SPOON

code	mm
529300	350

SKIMMER

code	mm
529201	345

SKIMMER, ROUND

code	mm
529041	370



CARVING FORK

code	mm
529102	345

SLOTTED SPATULA

code	mm
529409	355



SPOON HOLDER

code	mm
722107	110x264



LADLES AND SERVING SPOONS, HEAT RESISTANT



SALAD CUTLERY

code	-	mm
563908	Salad spoon	305
564004	Salad fork	305

SAUCE SPOON

code	colour	liters	mm
563502	White	0.07	235
563557	Black	0.07	235
563700	White	0.14	300
563755	Black	0.14	300

SALAD SPOONS



SALAD SPOON

code	colour	liters	mm
564103	White	0.03	235
564158	Black	0.03	235
564202	Transparent	0.03	235

SALAD SPOON

code	colour	liters	mm
564400	White	0.06	335
564455	Black	0.06	335

SAUCE LADLE

code	colour	liters	mm
563632	Ivory	0.04	180
563649	Black	0.04	180



SERVING TONGS



PC

polycarbonate

<100°C

temp

wash

SERVING TONGS

code	colour	length (mm)
657607	Black	230
657621	Transparent	230
657669	Black	250
657676	Black	300



S.S.

stainless steel

wash

CAKE TONGS

- Decorative tongs

code	mm
171615	220



S.S.

stainless steel

wash

PASTRY TONG

code	mm
523018	215



S.S.

stainless steel

wash

SALAD TONGS

code	mm
523315	212



S.S.

stainless steel

wash

SPAGHETTI TONGS

code	mm
523216	200





424186

DISPLAY COOLED 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	430xx(H)



424193



THERMO-TRAY RECTANGULAR

- 5-piece set
- ABS with transparent PS plastic cover
- Including stainless steel tray
- 2 cooling elements

code	mm
424155	430x290x(H)150



424155



871805



ROLL TOP DISPLAY COOLED

- ABS plastic with transparent
- SAN plastic rolltop cover
- Including stainless steel tray and 2 cooling elements

code	mm
871805	440x320x(H)205



871812



ROLL TOP DISPLAY COOLED

- Double tray
- ABS plastic with transparent SAN rolltop cover
- Including 2 stainless steel trays and 4 cooling elements

code	mm
871812	440x320x(H)440



871706

ROLL TOP DISPLAY

- ABS plastic with transparent SAN plastic rolltop cover



code	mm
871706	465x310x(H)190



871713

ROLL TOP DISPLAY

- Double tray, ABS plastic with transparent SAN plastic rolltop cover



code	mm
871713	465x310x(H)410





424001

ROLL TOP SET

- Including stainless steel tray.
- Roll top cover with chrome button.



code	-	mm
424001	Plateau + roll-top hood	ø380x(H)240
427514	Top cover only	ø380x(H)240



980101

CAKE PLATE WITH COVER

- With polystyrene cover.
- Stainless steel tray.



code	-	mm
980101		ø300x(H)110



523834

523827



CAKE PLATE ROTATABLE

- Stainless steel base.
- Polystyrene cover sold separately.



code	-	mm
523827	cake plate	ø300x(H)90
523834	cover	ø300x(H)110



523902



523957

CAKE SERVER

- With polypropylene handle



code	-	mm
523902		260x60

CAKE SCOOP/CUTTER

- With black polypropylene handle
- With cutting sides



code	-	mm
523957		295x75



SERVING STANDS



429914

TIERED STAND

- With 3 trays, ø166/220/268 mm.



code	-	mm
429914		ø268x(H)320



425473

425466

SERVING STAND FOR PLATES

- For 3 plates



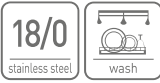
code	-	mm
425466	plates max. Ø 170 mm	185x120x(H)260
425473	plates max. Ø 275 mm	290x200x(H)440



480502

SEA FOOD TRAY STAND

- With two serving trays, ø300/400 mm.



code	-	mm
480502	Stand only	ø250x(H)190
480519		ø400x(H)200



480519

DISPENSERS AND JUGS



425299



425411

JUICE DISPENSER

- With ice cylinder cooling.
- Easy to clean dripping tray.
- Clear polycarbonate juice container.
- With non-drip tap.

code	liters	mm
425411	16	580x350x(H)560
425299	8	260x360x(H)560



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





JUICE DISPENSER

- 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

- 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



MULTI DISPENSER

- Suitable for dry foods only.
- Stainless steel stand.
- Polycarbonate dispenser.
- Airtight lid to retain long freshness of the ingredients.
- Hygienic, controlled dosing prevents spillage.
- Mountable to working table or wall.

code	liters	mm
557402	4	184x240x(H)600



557402





425138

JUICE JUG

– Straight model of scratch resistant plastic with lid.



code	liters	mm
425138	2	ø120x(H)250



567906

PITCHER

– Very break resistant.



code	liters	mm
567906	1.8	ø125x(H)210



425107



425121



425763



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



CARAFE

– Cover with pourer

code	liters	mm
425763	1	ø92x(H)245

NEW!



NEW
MODEL!



274101

CHOCOLATE FOUNTAIN 3 TIERS

- Made of stainless steel.
- With warming function, temperature can be set up to 45°C.
- Minimal chocolate capacity: 1 kg.
- Maximal chocolate capacity: 1,5 kg.
- With separate switch for motor and heating element.

code	V	W	mm
274101	230	110	ø210x(H)390

NEW!



274156

CHOCOLATE FOUNTAIN 5 TIERS

- Made of stainless steel.
- With warming function, temperature can be set up to 110C.
- Minimal chocolate capacity: 2,5 kg.
- Maximal chocolate capacity: 6 kg.
- With separate switch for motor and heating element.

code	V	W	mm
274156	230	265	ø330x(H)700



274163

CHOCOLATE FOUNTAIN 6 TIERS

- Made of stainless steel.
- With warming function, temperature can be set up to 150°C.
- Minimal chocolate capacity: 2,5 kg.
- Maximal chocolate capacity: 8 kg.
- With separate switch for motor and heating element.

code	V	W	mm
274163	230	300	ø370x(H)840



CUTTING BOARD WOOD



505007



505205

BREAD BOARD
– Solid beech wood

code	mm	thickness (mm)
505007	340x200	14

CARVING BOARD
– Solid beech wood
– Grooved

code	mm	thickness (mm)
505205	390x230	16



505106



505502

CUTTING BOARD WITH GRIP
– Solid beech wood

code	mm	thickness (mm)
505106	390x160	13

BAGUETTE BOARD
– Wooden with removable grid

code	mm	thickness (mm)
505502	475x322	20



removable grid
– easy to clean



BASKETS



561102

BREAD BASKET GN 1/1

– Reinforced with a stainless steel wire frame.

code	mm
561102	530x320x(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)315



426951

BREAD BASKET ROUND WITH ROLL TOP

– Break resistant, with stainless-steel wire frame.

code	mm
426951	ø400x(H)300



426968

BASKET WITH ROLL TOP COVER

- Basket made of heavy duty polypropylene (poly-rattan).
- Roll top hood made of polycarbonate.

code	mm
426968	365x335x(H)245
427538	365x335x(H)175



NEW!



426920

426982

426999

BREAD BASKET ROUND

- Reinforced with a stainless-steel wire frame.
- Available in multiple colours.

code	colour	mm
426920		ø400x(H)90
426982	Black	ø400x(H)90
426999	Brown	ø400x(H)90

NEW!



426289

ROLL TOP FOR BREAD BASKET ROUND

- Fits bread basket 426920, 426982 & 426999.
- With easy opening.

code	mm
426289	ø405x(H)230

BAKERY BASKET OVAL

code	colour	mm
426616	Light grey	250x190x(H)65
426623	Black	250x190x(H)65
426647	Light grey	320x230x(H)70
426654	Black	320x230x(H)70
426760	Light grey	190x120x(H)60
426777	Black	190x120x(H)60



NEW!



426784

426647

426760

426616

426654

426777

426623

426791

BAKERY BASKET

code	colour	mm
426784	Light grey	190x130x(H)60
426791	Black	190x130x(H)60





NEW!



426562



426586



426579



426593

BAKERY BASKET ANGLED ROUND

code	colour	mm
426562	Light grey	ø310x(H)120
426579	Black	ø310x(H)120
426586	Light grey	ø370x(H)120
426593	Black	ø370x(H)120

BASKET RISER

code	mm
426814	ø250x(H)180
426821	ø250x(H)265



426821



426579

426814

426524



426555

426661



426678



BAKERY BASKET WITH STAINLESS STEEL RIM

code	colour	mm
426524	Light grey	400x300x(H)50
426555	Black	400x300x(H)50



BAKERY BASKET ANGLED

code	colour	mm
426661	Light grey	400x300x(H)120
426678	Black	400x300x(H)120



NEW!



426265

426241

426227

BASKETS WITH WOVEN SIDES

code	-	mm
426227	square	190x190x(H)80
426234	oval	225x130x(H)55
426241	rectangular	225x150x(H)65
426258	round	200x200x(H)65
426265	oval	320x230x(H)55

426234

426258

NEW!

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
427132	rectangular	250x180x(H)85
427149	square	190x190x(H)100



427118

427125

427132

427149

NEW!



426067

426074

**CUTLERY BASKET**

- With 4 compartments.

code	colour	mm
426067	Light grey	260x180x(H)150
426074	Black	260x180x(H)150

NEW!



426043

426050

SNACK BASKET

code	colour	mm
426043	Light grey	ø130x(H)110
426050	Black	ø130x(H)110

NEW!



426081

426098

**CUTLERY BASKET**

code	colour	mm
426081	Light grey	270x100x(H)45
426098	Black	270x100x(H)45

NEW!



426197

426210

**CUTLERY BASKET**

code	colour	mm
426197	Light grey	ø100x(H)120
426210	Black	ø100x(H)120

NEW!



426272

BASKET DISPLAY

- Set of powder coated steel frame and 3 baskets.
- Baskets: 335x215x(H)80 mm

code	mm
426272	350x215x(H)600

NEW!



426517

BAGUETTE BASKET

code	mm
426517	305x320x(H)350



NEW!

426753

426685

426692



426715

426722

426746

BAKERY BASKET GN SIZE

- Reinforced with a stainless steel frame.

code	-	mm
426685	GN 1/1	530x325x(H)65
426692	GN 1/2	325x265x(H)65
426715	GN 1/3	325x176x(H)65
426722	GN 1/4	265x162x(H)65
426746	GN 1/6	176x162x(H)65
426753	GN 2/3	325x354x(H)65



426722

426715





466124



466117



466087



466070

CANDLEHOLDER 5 ARMS

- Self-assembly
- Candles not included



code	height (mm)
466070	380
466087	540
466117	790
466124	980



428245



MULTI RACK

- 3 Layers for holding cups and bags of condiments.
- Polished stainless steel stand with three 1 liter bowls.

code	mm
428245	190x240x(H)410





RETRACTABLE BELT BARRIER MIRROR FINISH

- Barrier system with integrated retractable belt.
- Easy to set up, belt is connected to the post with a clip system.

code	-	mm
810378	post + base	ø360x(H)1010
810422	post	ø64x(H)935
810484	base	ø360x(H)65

BARRIER POST MIRROR FINISH

- Made of stainless steel, very stable and sturdy.
- For use in combination with barrier ropes.

code	-	mm
810392	post + base	ø360x(H)1010
810446	post	ø51x(H)935
810484	base	ø360x(H)65

BARRIER POST GOLD FINISH

- Made of stainless steel, very stable and sturdy.
- For use in combination with barrier ropes.

code	-	mm
810385	post + base	ø360x(H)1010
810439	post	ø51x(H)935
810491	base	ø360x(H)65



BARRIER ROPES

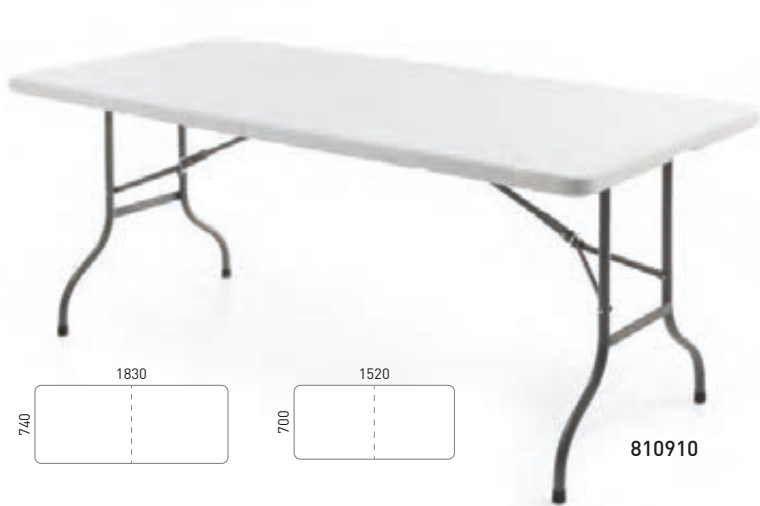
- Made of durable rope with stainless steel hooks at each end.
- For use in combination with barrier posts.

code	-	mm
810453	red with polished hook	1500
810460	Blue with polished hook	1500
810477	red with gold coloured hook	1500

FOLDABLE CATERING FURNITURE



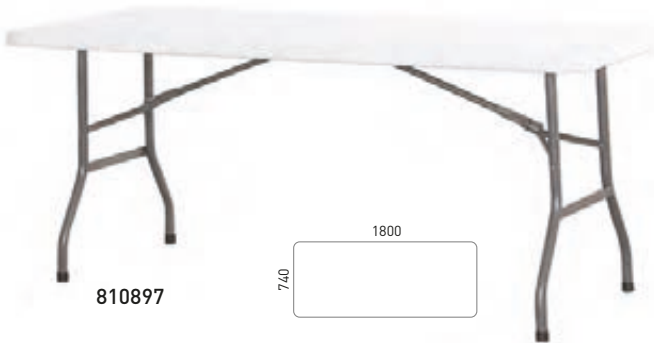
- Easy to store and transport foldable furniture for outdoor and indoor use.
- Ideal for fairs, events, catering, rental, etc.
- Table top made of HDPE polyethylene, frame made of powder coated metal.
- Easy to clean and dirt-resistant.



BUFFET TABLE FOLDABLE

- Foldable to suitcase model for easy transporting and storage.

code	mm
810927	1520x700x(H)740
810910	1830x750x(H)740



BUFFET TABLE

code	mm
810897	1800x740x(H)740

BUFFET TABLE

code	mm
810934	1220x610x(H)740



TABLE COVER SYMPOSIUM RECTANGULAR

- Fabric: Plain Jersey 160 g/m².
- 90% micro polyester / 10% elasthan.
- No ironing needed.
- Fits rectangular buffet tables.



code	colour	-	mm
814369	White	810934	1200x760x(H)730
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



BAR TABLE ROUND

– Thanks to the design of the legs the bar table covers fit perfectly.

code	mm
810521	ø675x(H)1100
810538	ø800x(H)1100



BAR TABLE ROUND

code	mm
810958	ø800x(H)1100



813157



813829



813171



813164



813850



813836

BAR TABLE COVER

- Fabric: Plain Jersey 160 g/m².
- 90% micro polyester / 10% elastan.
- No ironing needed.
- Fits bar tables with a table top of ø80-85cm.

OEKO-TEX®
CONFIDENCE IN TEXTILES

code	colour	-	mm
813157	White	810521 810538	ø850x(H)1150
813164	Black	810521 810538	ø850x(H)1150
813171	Cream	810521 810538	ø850x(H)1150

BAR TABLE COVER

- Fabric: Plain Jersey 160 g/m².
- 90% micro polyester / 10% elastan.
- No ironing needed.
- Fits bar tables with a table top of ø70-85cm.

OEKO-TEX®
CONFIDENCE IN TEXTILES

code	colour	mm
813829	White	ø850x(H)1150
813836	Black	ø850x(H)1150
813850	Cream	ø850x(H)1150





810996

BUFFET TABLE ROUND FOLDABLE

– Foldable to suitcase model for easy transporting and storage.

code	mm
810996	ø1500x(H)740



811221

TROLLEY FOR TABLES

– Eases transport of round and square tables.
– Can hold up to 10 round tables upright or 20+ rectangular tables stacked.

code	mm
811221	1800x850x(H)990



810965

CATERING CHAIR - LIGHT GREY

code	mm
810965	540x440x(H)840



810989

CATERING CHAIR - BLACK

code	mm
810989	540x440x(H)840



813096

FOLDING CHAIR COVER

– Fabric: President 170 g/m².
– 100% polyester.
– No ironing needed.

code	colour	mm
813096	White	540x440x(H)840



811191

BENCH

– Foldable to suitcase model for easy transporting and storage.

code	mm
811191	1830x300x(H)430



CUTLERY TRAY

- 4 sections
- GN 1/1



code	colour	mm
552308	Light grey	530x325x(H)100
552315	Black	530x325x(H)100
552322	Bordeaux	530x325x(H)100



552315



552322



552308

CUTLERY TRAY

- 6 sections
- Suitable for coffee spoons, teaspoons and cake forks
- GN 1/1



code	colour	mm
552353	Light grey	530x325x(H)105
552360	Black	530x325x(H)105



552353



552360



552407

CUTLERY BASKET HOLDER

- For 4 baskets
- Baskets not included



code	mm
552407	255x295x(H)215

552254



552261



CUTLERY TRAY WITH STAND

- Set of cutlery tray and matching stand
- Gastronorm 1/1



code	-	mm
552254	4 sections	530x325x(H)215
552261	6 sections	530x325x(H)215

CUTLERY BASKET

code	mm
871201	ø97x(H)137



CUTLERY BASKET

code	mm
552490	ø97x(H)137



871201

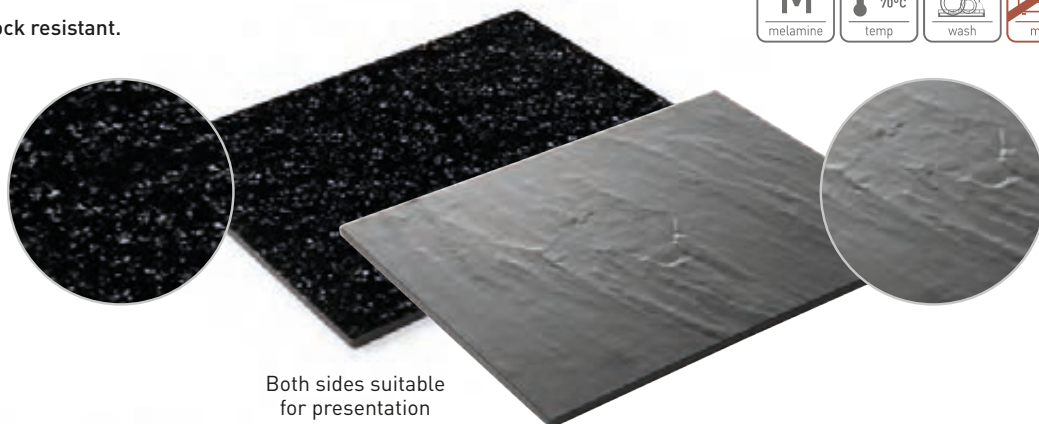


552490



MELAMINE

- Hygienic and shock resistant.
- Light weight.



Both sides suitable
for presentation



561379

561393



561409



561355

PLATEAUS GN

- With slate appearance.
- One side with a textured slate appearance, other side with a smooth black granite appearance.

code	mm
561362	530x325x(H)7
561379	325x265x(H)7
561386	325x175x(H)7
561393	525x160x(H)7

PLATEAUS ROUND

- With slate appearance.
- One side with a textured slate appearance, other side with a smooth black granite appearance.

code	mm
561409	ø330x(H)7
561416	ø430x(H)7

PLATEAU ROUND WITH HANDLE

- With slate appearance.
- With non-slip feet.

code	mm
561355	424x300x(H)15



PLATEAUS GN

– With wood appearance. With non-slip feet.

code	mm
561324	530x325x(H)10
561331	325x265x(H)10
561348	525x160x(H)10



PLATEAU ROUND WITH HANDLE

– With wood appearance.

code	mm
561300	424x300x(H)15



PLATEAU RECTANGULAR WITH HANDLE

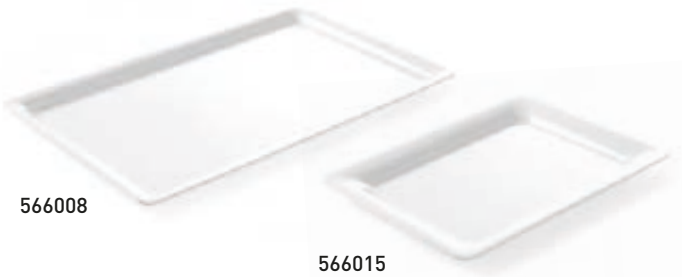
– With wood appearance.

code	mm
561317	530x200x(H)15



MELAMINE

- Hygienic and shock resistant.
- Light weight.



GASTRONORM TRAYS WITH SLIM RIM

code	-	mm
566008	GN 1/1	530x325x(H)20
566015	GN 1/2	325x265x(H)20
566022	GN 1/3	325x177x(H)20
566046	GN 1/4	265x152x(H)20
566053	GN 2/4	530x163x(H)20
566060	GN 1/2	325x265x(H)65
566077	GN 1/3	325x177x(H)65
566930	GN 2/3	354x325x(H)20



MELAMINE

- Hygienic and shock resistant.
- Light weight.



TABLET GN 1/1

code	mm
561607	530x325x(H)20



561607

PLATTER RECTANGULAR

code	mm
561508	360x205x(H)38
561515	495x270x(H)56
561522	560x320x(H)52



BUFFET DISH OVAL

code	mm
561645	610x230x(H)42



561645





BOWL SQUARE

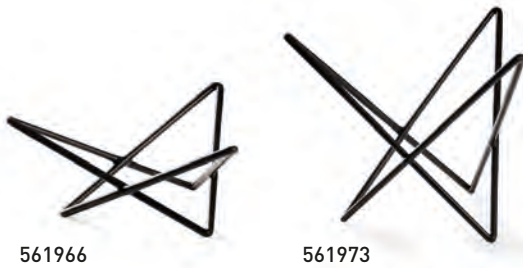
code	mm
561560	130x130x(H)65
561577	190x190x(H)100
561584	270x270x(H)105



BUFFET AND SERVING STAND

– Bamboo stand with 3 melamine bowls.

code	mm
561294	400x130x(H)60



NON-SLIP DISPLAY STANDS

– Steel frame with PVC coating.
– Supports a variety of display trays and bowls.

code	mm
561966	260x230x(H)100
561973	265x230x(H)200



NON-SLIP DISPLAY STANDS ROUND

– Steel frame with PVC coating.
– Supports a variety of display trays and bowls.

code	mm
561980	ø200x(H)100
561997	ø200x(H)200

CURVED PLATEAUS

- Hygienic and shock resistant.
- Light weight.

code	mm
561669	530x325x(H)40
561676	325x265x(H)40



561669

CURVED BOWLS

- Hygienic and shock resistant.
- Light weight.

code	colour	mm
561454	White	250x120x(H)75
561478	Black	315x310x(H)123



561485



561478

SLANTED BOWLS

- Hygienic and shock resistant.
- Light weight.

code	mm
561423	212x208x(H)104
561430	300x291x(H)137
561447	360x349x(H)163



561423



PORCELAIN

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



783009

GASTRONORM PAN GN 1/1

code	-	mm
783009	GN 1/1	530x325x(H)65



783061

GASTRONORM PAN GN 2/3

code	-	mm
783061	GN 2/3	354x325x(H)65



783016

GASTRONORM PAN GN 1/2

code	-	mm
783016	GN 1/2	325x265x(H)65



783023

GASTRONORM PAN GN 1/3

code	-	mm
783023	GN 1/3	325x176x(H)65



785003

785010

DRESSING POT

code	liters
785003	1.8
785010	1



563632

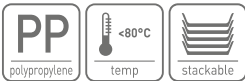
563649

SAUCE LADLE

code	colour	liters	mm
563632	Ivory	0.04	180
563649	Black	0.04	180



FAST FOOD TRAYS



FAST FOOD TRAYS 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

FAST FOOD TRAYS 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

FAST FOOD TRAYS SMALL

code	colour	mm
878705	Light grey	265x345x(H)20
878712	Red	265x345x(H)20
878729	Blue	265x345x(H)20
878736	Green	265x345x(H)20
878743	Brown	265x345x(H)20
878750	Black	265x345x(H)20



GRANITE FORM



876602

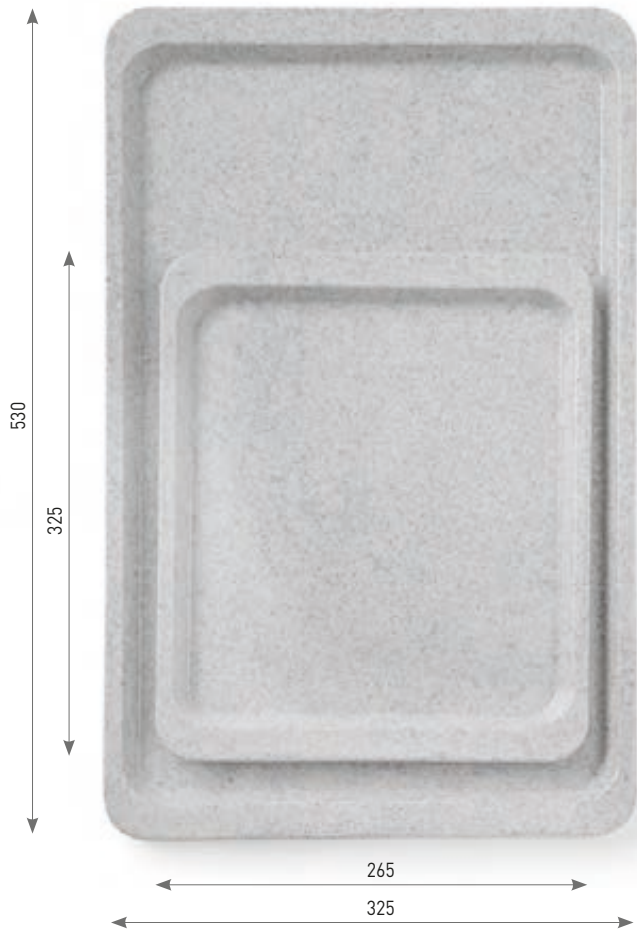
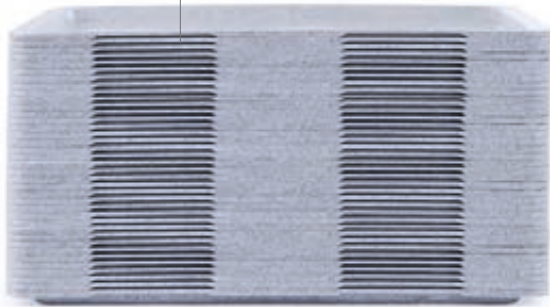


SERVING TRAY RECTANGULAR

- 'Granite' colour pattern.
- Professional grade quality, high durability.
- Ideal for self-service restaurants and canteens.

code		mm
876602	GN 1/2	265x325
876619	GN 1/1	530x325

Space between trays for better air circulation.



876619



878507



878552

FAST FOOD TRAYS OVAL

code	colour	mm
878507	Light grey	265x195x(H)20
878552	Black	265x195x(H)20

WOOD FORM

- Mahogany colour.
- Wood reinforced laminate with non-slip layer.
- Shockproof, break resistant.



507216

SERVING TRAY WOOD FORM

- Rectangular

code	mm
507018	430x610
507117	370x530
507216	325x530
507469	330x430



507865

SERVING TRAY WOOD FORM

- Round, with low rim

code	mm
507865	ø380



507933



507568



507711

SERVING TRAY WOOD FORM

- Oval

code	mm
507568	200x265
507933	290x210
507964	230x160

SERVING TRAY WOOD FORM

- Round, with high rim

code	mm
507711	ø320x(H)35
507766	ø360x(H)30
507773	ø420x(H)30

POLYPROPYLENE

- Non-slip rubber surface, effective both wet and dry.
- Shockproof, break resistant



878101



878125



878606

SERVING TRAY RECTANGULAR

- Black

code	mm
878101	530x325
878118	255x355

SERVING TRAY ROUND

- Black

code	mm
878125	ø280
878132	ø360
878149	ø410

SERVING TRAY ROUND WITH HIGH RIM

- Black

code	mm
878408	ø360
878606	ø320



FIBREGLASS

- Fibreglass reinforced polyester.
- Ideal for heavy use scenarios.
- Non-slip rubber surface, effective both wet and dry.
- Shockproof, break resistant.



508657

SERVING TRAY RECTANGULAR
- Black

code	-	mm
508619	Euronorm	370x530
508626	GN 1/1	325x530
508657		200x280



508817

SERVING TRAY ROUND
- Black

code	mm
508794	ø460
508800	ø400
508817	ø350
508824	ø280
508787	ø500



508718

SERVING TRAY OVAL
- Black

code	mm
508718	160x230
508725	200x265
508732	210x290



508831



SERVING TRAY OVAL XL
- Black.

code	mm
508831	735x600



810507



FOLDING TRAY STAND

- High quality materials, sturdy construction.
- Fitted with black belts, easy to set up.

code	mm
810507	520x410x(H)800



MELAMINE WITH PRINT



MELAMINE SERVING TRAY WITH WOOD PRINT

- Made of melamine, printed with a wood pattern.
- Excellent resistance to chemicals, stains and scratches.
- Available with 3 different stylish patterns.

code	colour	mm
508909	Wood light	240x350
508916	Wood	240x350
508923	Wood dark	240x350
508930	Wood light	370x530
508947	Wood	370x530
508954	Wood dark	370x530
508862	Wood light	330x430
508879	Wood	330x430
508886	Wood dark	330x430

MELAMINE SERVING TRAY WITH GRANITE PRINT

- Made of melamine, printed with a granite pattern.
- Excellent resistance to chemicals, stains and scratches.

code	mm
508893	330x430



TRAY STAINLESS STEEL



436103



436103

SERVING TRAY GN 1/1
– Mirror with matt rim



code	mm
436103	530x325x(H)13



807705

TRAY GN 1/1



code	mm
807705	530x325x(H)10



807804

TRAY RECTANGULAR
– With decorated rim



code		mm
807804	GN 1/1	530x325



809181



STACKABLE SERVING TRAY GN 1/1 - RECTANGULAR
– With handle.
– Stack height 40 mm.

code	mm
809181	530x325x(H)70



SERVING TRAY GN 1/1
– With large rim.



code	mm
410110	530x325x(H)20



427507

ROLLTOP PRESENTATION COVER

– Clear polycarbonate.



code	-	mm
427507	GN 1/1	540x330x(H)180



866009

PRESENTATION COVER



code	-	mm
866009	GN 1/1	545x335x(H)95



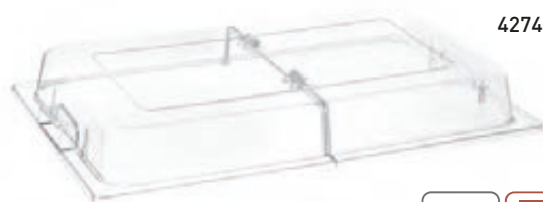
427538

ROLLTOP PRESENTATION COVER GN 2/3

– Clear polycarbonate.



code	-	mm
427538	Roll top cover only	365x335x(H)175



427415

PRESENTATION COVER



code	-	mm
427415	GN 1/1	530x325x(H)76



SERVING DISH OVAL



code	mm
404003	190x140
404102	240x170
404201	300x220
404300	350x240
404409	400x260
404508	450x290
404607	500x350



SERVING TRAY

- Brushed



code	mm
480205	ø300
480304	ø350
480403	ø400



PARTY TRAY



code		mm
496107	rectangular	410x310
496206	oval	455x340
496305	round	350x350
496404	GN 1/1	530x325



496206



496404

496107



496305

405000



COFFEE TRAY OVAL

- Satin finish



code	mm
405000	200x140
405208	265x195
405307	285x220



480106



BEER TRAY

code	mm
480106	ø315x(H)45



GREEN FIRE

- Much less sensitive to wind thanks to the improved air supply
- Easy to clean, due to e.g. fully removable burners and removable Gastronorm 2/1 dripping tray.
- Improved burners grant 90% of the surface useful heat.
- Technical parts mounted out of sight.
- Very clean burning, low CO emissions.
- Removable legs.



149508



149621

GREEN FIRE WITH 2 BURNERS

- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	-	KW [Hs]	mm
149508	Enamelled cast iron Gastronorm 1/1 griddle and grid	11.6	740x612x(H)825

GREEN FIRE WITH 2 BURNERS

- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	-	KW [Hs]	mm
149621	2 Stainless steel Gastronorm 1/1 barbecue grids	11.6	740x612x(H)825





149591

GREEN FIRE WITH 3 BURNERS

- Enamelled cast iron griddle and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	KW [Hs]	mm
149591	17.4	1078x612x(H)825



149607

GREEN FIRE WITH 4 BURNERS

- 2 Enamelled cast iron griddles and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	KW [Hs]	mm
149607	22	1400x612x(H)825



149614

GREEN FIRE WITH 4 BURNERS

- 2 Enamelled cast iron griddles and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	-	KW [Hs]	mm
149614	on wheeled base	22	1400x612x(H)825





149515



ROLLTOP HOOD FOR GREEN FIRE WITH 2 BURNERS

- With integrated thermometer.
- Suitable for: 149508, 149621.

code	mm
149515	706x685x(H)239



144930

PROTECTIVE COVER

- Made of UV-resistant PEVA.

code	-	mm
144930	Green Fire 2 burner 149508 149621	745x615x(H)355



149539

REAR TABLE FOR GREEN FIRE BARBECUES

- Suitable for: 149508, 149621, 149607, 149614.
- Rear top 149539 is half as wide as the Green Fire with 4 burners.
- Two of these make one full-width rear top for the Green Fire with 4 burners.

code	mm
149539	650x298x(H)160



149522

149522



SIDE TABLE FOR GREEN FIRE BARBECUES

- Suitable for: 149508, 149591, 149607, 149614, 149621

code	mm
149522	480x298x(H)160



626504

WOK

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

code	mm
626504	ø700x(H)235



149553

WOK HOLDER

- Suitable for all Green Fire Profi Line barbecues.

code
149546



DUTCH PANCAKE GRIDDLE

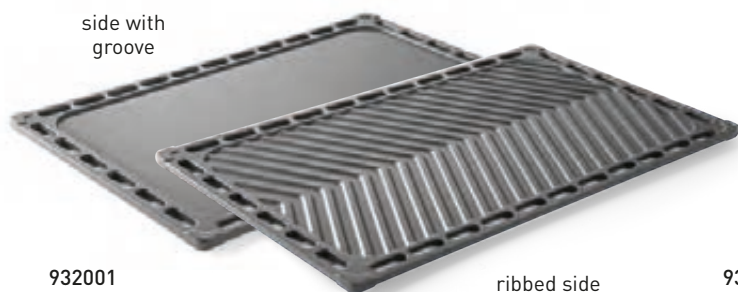
- Suitable for all Green Fire Profi Line barbecues.

code	-
149553	GN 2/1





side with
groove



932001

ribbed side



932018

CAST IRON GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.
- Both sides usable, one side smooth, one side ribbed.

code	-	mm
932001	GN 1/1	325x530

CAST IRON GRID

- Suitable for all Green Fire Profi Line barbecues.

code	-	mm
932018	GN 1/1	325x530



939949



939956



145777

GRID & FLAME TAMER

- Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.
- Chrome plated grid. Flame tamer made of stainless steel.
- Suitable for all Green Fire Profi Line barbecues.



code	-	mm
939949	Grid GN 1/1	325x530
939956	Flame tamer GN 2/1	650x530

LAVA ROCK GRID

- Supplied with lava rocks. Suitable for all Green Fire Profi Line barbecues.

code	-	mm
145777	GN 1/1	535x330x(H)68



152706



152805

LAVA ROCKS - FINE

- Suitable for various types of gas barbecues.
- Fine, relatively small rocks.

code	-	weight (kg)
152706	box	3

LAVA ROCKS - COARSE

- Suitable for various types of gas barbecues.
- Coarse, relatively large rocks.

code	-	weight (kg)
152805	box	5
152904	bag	9





154601

BAKE-MASTER MINI

- Frame made of 18/0 stainless steel.
- With enameled frying pan.
- Inner dimensions of frying pan 290x480 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,215 m³/h.

code	KW [Hs]	mm
154601	5.8	340x540x(H)300



154618

BAKE-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With enameled frying pan.
- Inner dimensions of frying pan 590x480 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,430 m³/h.

code	KW [Hs]	mm
154618	11.6	650x540x(H)300



154656

ENAMELLED FRYING PAN

- Inner dimensions: 590x480 mm.

code	mm
154656	650x540



144923

PROTECTIVE COVER

- Made of UV-resistant PEVA.

code	-	mm
144923	Grill- / Roast- Master Maxi 154717 154878	720x560x(H)360

Enamelled
frying pan
included



154717

GRILL-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With chrome plated grid and enamelled frying pan.
- Inner dimensions of frying pan 590x480 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,430 m³/h.

code	KW [Hs]	mm
154717	11.6	650x540x(H)840



154878

ROAST-MASTER HEAVY DUTY

- With chrome plated grid and heavy duty flame tamer.
- Frame and flame tamer made of 18/0 stainless steel.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane or butane gas.
- Consumption 0,430 m³/h.

code	KW [Hs]	mm
154878	11.6	650x540x(H)840



154700

Enamelled
frying pan
included



GRILL-MASTER MINI

- Frame made of 18/0 stainless steel.
- With chrome plated grid and enamelled frying pan.
- Inner dimensions of frying pan 290x480 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



154908

GRILL-MASTER QUATTRO

- Fully stainless steel frame with 2 dripping trays.
- Suitable for propane and butane gas and fitted with 4 burners which can be regulated independently.
- Supplied with 2 nickel-plated grids and 1 enamelled griddle (590x480 mm internal dimensions).
- Thermocouple and electronic ignition.
- Gas hose and pressure regulator included.
- Consumption 0,8 m³/h.
- On a base with bottom shelf and 4 wheels for easy moving.

code	KW [Hs]	mm
154908	22	1270x525x(H)840



XENON

for grilling
perfect steaks



148105

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



148143

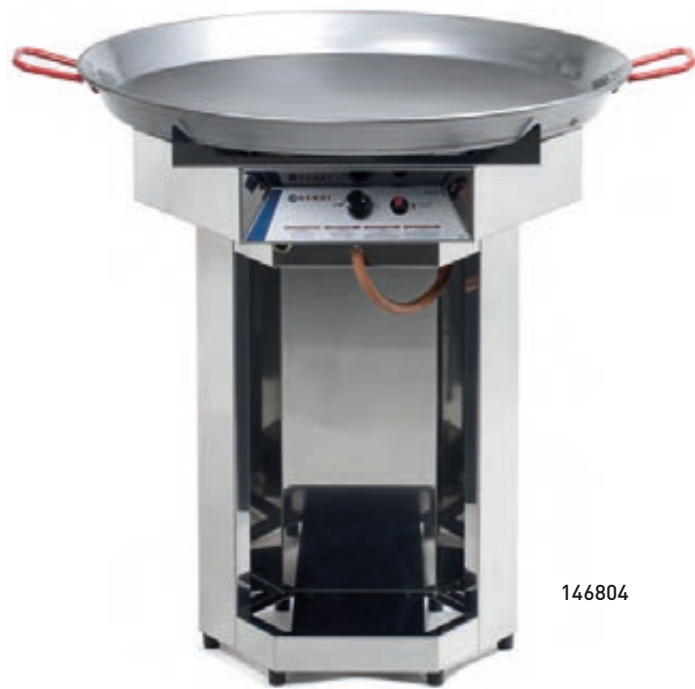
SIDE TOP FOR XENON-PRO

code	mm
148143	870x260x(H)180





146002



146804

FIESTA 600

- Stainless steel base and sheet steel paella pan ø 600 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- The space underneath is suitable for gas cylinders of 5 or 6 kg.
- Suitable for propane gas, consumption 334 g/h.

code	kW[HS]	mm
146002	4.8	600x600x(H)870

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



622407

PAELLA PAN

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

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



CHARCOAL BARBECUES

– 18/0 stainless steel with removable stands.



150603



150801

CHARCOAL BARBECUE PATIO

- Model Patio
- Fitted with 2 grids of 345x345 mm each

code	mm
150603	770x380x(H)760

CHARCOAL BARBECUE RESTO

- Model Resto
- Fitted with 3 grids of 345x345 mm each

code	mm
150801	1145x380x(H)770

BARBECUE SKEWERS



855218

855201

GRIDDLE SCRAPER

code	mm
855201	100x315

SPARE BLADE FOR 855201

- 5 pieces

code
855218



170045

BARBECUE SKEWERS



code	packed per	length (mm)
170045	24	210



170328

170120

BARBECUE SKEWERS



code	packed per	length (mm)
170120	6	250
170328	6	350





525517

WIRE BRUSH

– Wood with 4 rows of 14 steel wire bristles.



code	packed per	length (mm)
525517	2	290



525418

WIRE BRUSH

– Polypropylene with 8 rows of 9 stainless steel wire bristles.
– Steel scraper for grids.



code	mm
525418	70x190x(H)80



525524

525531

525555

WIRE BRUSH SET NARROW

– 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	length (mm)
525531	3	230
525524	3	178



BRASS & STAINLESS STEEL WIRE BRUSH SET

– 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	length (mm)
525555	2	290



525548

WIRE BRUSH

– Polypropylene with 8 rows of 8 stainless steel wire bristles.
With steel scraper and long handle.

code	mm
525548	70x310x(H)85



525425

525432

WIRE BRUSH Y-SHAPED

– Stainless steel wires, with comfortable handle fitted with a loop.

code	mm
525425	310x170
525432	520x170



525562

WIRE BRUSH HEAD

– Comfortable black plastic handle with steel bristles.

code	mm
525562	150x55



PATIO HEATER

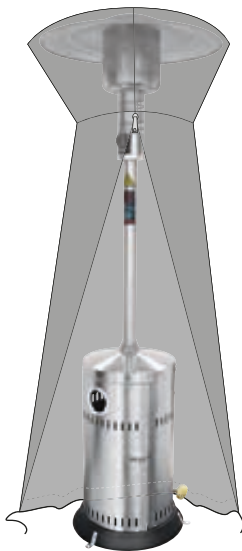


272602

PATIO HEATER

- Suitable for propane or butane gas
- Easy to transport thanks to its 2 wheels Including electronic ignition, gas hose and pressure regulator
- With anti-tilt protection
- Consumption: 785 g/h

code	KW [Hs]	mm
272602	12.7	ø770x(H)2200
144916	protective cover	Ø790x(H)2220



144916



272701

PATIO HEATER - RETRACTABLE

- Suitable for propane or butane gas.
- Easy to transport thanks to its 2 wheels.
- Retractable shaft to facilitate transport and storage.
- Including electronic ignition, gas hose and pressure regulator.
- With anti-tilt protection.
- Retractable to (H)160 cm for storage and transport purposes.
- Consumption: 1048 g/h.

code	KW [Hs]	mm
272701	12.7	ø770x(H)1580
144916	protective cover	Ø790x(H)2220





144909

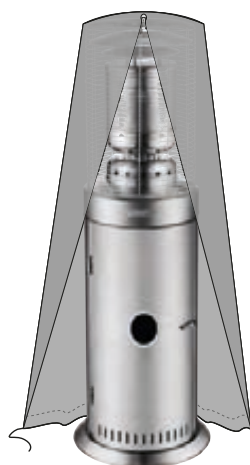


272404

PATIO HEATER PYRAMID

- Heating with a real flame in a glass tube, improves ambiance.
- Aluminium structure with black metal side panels and quartz glass tube.
- Gas tank fits in the base. Includes electronic ignition, gas hose and pressure regulator.
- With anti-tilt protection.
- Suitable for propane or butane gas.

code	KW [Hs]	mm
272404	11.2	420x420x(H)2220
144909	protective cover	480x480x(H)2220



144954



272411

LOUNGE HEATER

- Suitable for propane or butane gas, max. 15 liter gas bottles.
- Compact design with hinged door for easily replacing the gas bottle.
- With tilt switch, flame failure device and flame guard for enhanced safety.
- Including electronic ignition, gas hose and pressure regulator.
- Easy to transport thanks to the 2 wheels.

code	KW [Hs]	mm
272411	13.5	ø556x(H)1430
144954	protective cover	580x580x(H)1460



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LEGEND OF THE ICONS USED IN THIS CATALOGUE

	Energy saving product		Food Contact compliant		High density polyethylene
	HACCP compliant		Not Food Contact compliant		Low density polyethylene
	New product		Cooling		Polypropylene
	For indoor and outdoor use		Self-assembly		Expanded Polypropylene
	For indoor use only		Temperature resistance		Polycarbonate
	For outdoor use only		Temperature resistance range		ABS plastic
	Suitable for gas stoves		Aluminium		POM plastic
	Suitable for gas stoves only		Aluminium casting		Polyamide
	Suitable for electric stoves		Stainless steel		SAN plastic
	Suitable for ceramic stoves		Stainless steel 18/0		Hard polymer heat resistant
	Suitable for induction stoves		Stainless steel 18/8		Silicone
	Not suitable for induction stoves		Stainless steel 18/10		Plexiglas
	Microwave proof		German steel X50CrMoV15		BPA free – no Bisphenol A
	Not microwave proof		Carbon steel		Fiberglass
	Dishwasher proof		Tin plated		Melamine
	Not dishwasher proof		Chrome plated		Porcelain
	Suitable for use in ovens		Nickel plated		Non slip
	Stackable		Polyethylene		Magnetic

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