HENDI

Tools for Chefs | Catalogue 2020

ÉRVÉNYESSÉG MEGHOSSZABBÍTVA - GÜLTIGKEIT VERLÄNGERT - VALIDITY EXTENDED - VALIDITÀ ESTESA - PRODUŽENA VALJANOST -

2021



Executive Chef
Johann Mohr
#chefsforhendi

POTS & PANS
GASTRONORM CONTAINERS
KITCHEN TOOLS
BAKING & PASTRY
FOOD PROCESSING
THERMAL FOOD PROCESSING
PIZZA, PASTA & KEBAB
CONVECTION OVENS
COOLING
TRANSPORT & FURNITURE
HYGIENE
BAR & COLD DRINKS
HOT DRINKS
TABLEWARE
BUFFET PRODUCTS
BARBECUES & HEATERS

HENDI

Tools for Chefs

Catalogue 2020

Understanding gastronomy is the key to living it, and living it is the key to

Our “Tools for Chefs” for your









Dear heroes of everyday gastronomy,

Are you looking for solutions to your daily challenges and did chef Johann Mohr on our catalogue cover make you curious?

Good, because we at Hendi live the gastronomy industry and know what really matters: full functionality, fair prices and short delivery times in combination with excellent after-sales service and products that have been developed for your demanding everyday business.

Our **Hendi range** includes more than 4,500 different articles, which we deliver within the shortest time possible. For any further concerns, our experienced sales staff and service technicians are always at your disposal for advice and assistance.

At **www.hendi.at** we go one step further and, in addition to information about our product range, also provide current news, product videos, application examples, and tasty recipe ideas. In short: www.hendi.at is your first point of contact for everything concerning gastronomy.

If you do not want to miss any future news and would like to benefit from great offers, then we can, in addition to our brand new website, also recommend our newsletter and social media presence on **Facebook & Co.**

delivering the best product experience to your customers.

gastronomic success.







In this year's **catalogue**, which you are now proud to hold in your hands, we have put together for you the largest and best Hendi product range of all time. In addition to innovative problem solvers, you will also find classic everyday helpers and lots of interesting new products. Immerse into the world of Hendi and convince yourself of our **#toolsforchefs**.

Best regards,
Your Hendi Team

The largest and best Hendi assortment ever.

P.S.: On the following pages you will find our recommended retail prices in EUR, excluding VAT. The catalogue is not valid in Italy and Switzerland and only until further notice. Previous catalogues hereby lose their validity. Subject to typesetting and printing errors.
Hendi chefs Johann Mohr & Mike Werner.

HENDI

Tools for Chefs

Hendi 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.

rb

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, and he has won numerous design 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 decisiveness 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 wouldn't look out of place on a designer buffet. With the sleek design, matt black finish and a clever mix of stainless steel and plastic a timeless classic was created.

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

Watch movie







HENDI

Tools for Chefs

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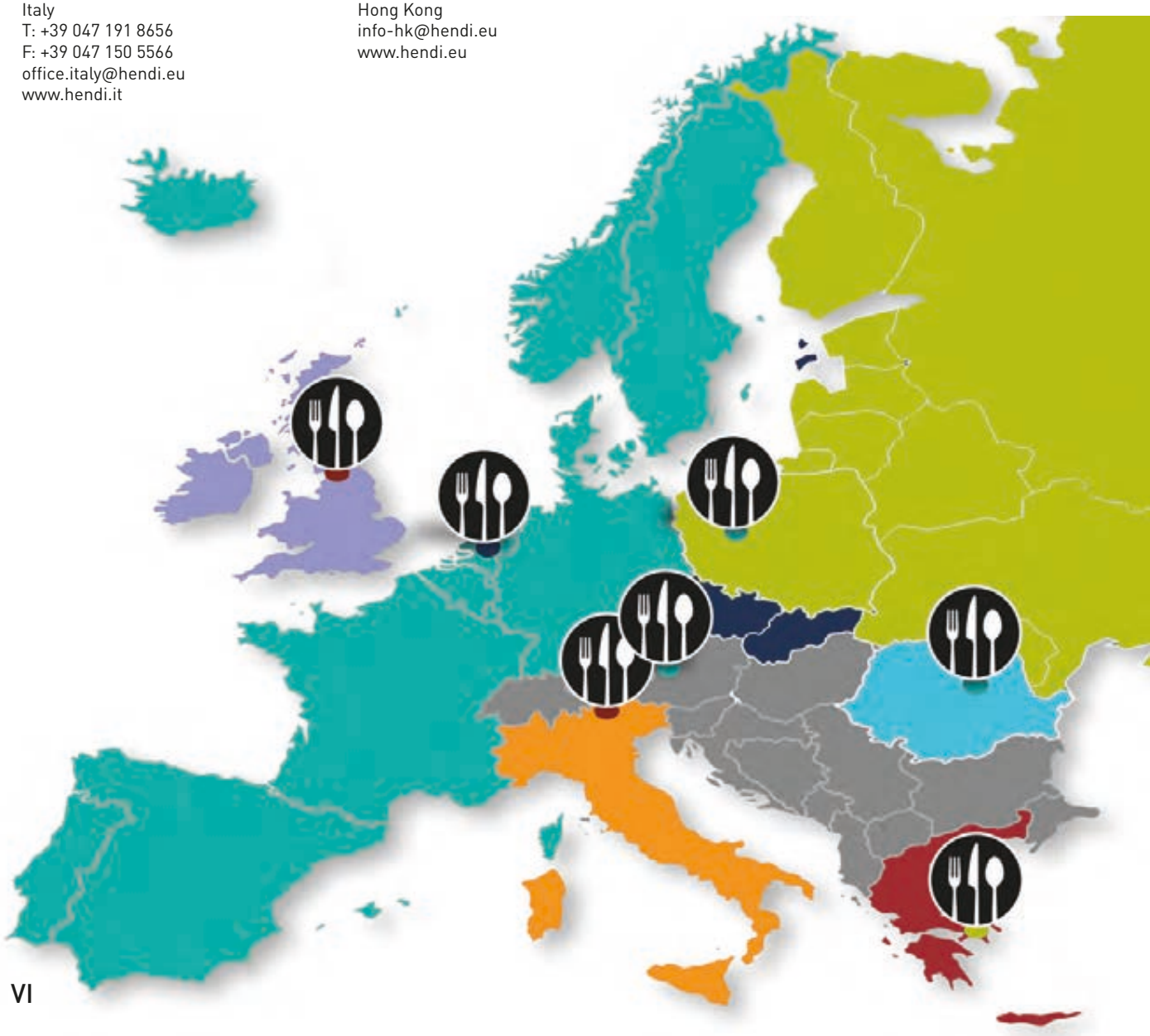
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POTS & PANS

GN CONTAINERS

KITCHEN TOOLS

CREAM WHIPPERS & PASTRY

FOOD PROCESSING

THERMAL PROCESSING

PIZZA, PASTA & KEBAB

CONVECTION OVENS

COOLING

TRANSPORT & FURNITURE

HYGIENE

BAR & COLD DRINKS

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Selection of new products for 2020

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POTS & PANS

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POTS & PANS

Bain-marie pan
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GN CONTAINERS

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Knives carrying case
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KITCHEN TOOLS

Oyster glove
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KITCHEN TOOLS

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KITCHEN TOOLS

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KITCHEN TOOLS

Infrared thermometer with probe
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KITCHEN TOOLS

Glass dome
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BAKERY & PASTRY

Crème-Brûlée burner Concept Line
page 123



design by
Robert Bronwasser

FOOD PROCESSING

Stick Blender Concept Line
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design by
Robert Bronwasser

NEW!

FOOD PROCESSING

Sausage cutter - manual
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THERMAL PROCESSING

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THERMAL PROCESSING

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PIZZA, PASTA & KEBAB

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COOLING

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COOLING

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Selection of new products for 2020

TRANSPORT & FURNITURE

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TRANSPORT & FURNITURE

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HYGIENE

Insect killer 300m²
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HYGIENE

Laundry Trolley
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HYGIENE

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HYGIENE

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BAR & COLD DRINKS

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BAR & COLD DRINKS

Beer bucket
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BAR & COLD DRINKS

Multipurpose tweezer coated
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HOT DRINKS

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design by
Robert Bronwasser



NEW!

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TABLEWARE

Chips bags holder
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TABLEWARE

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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.

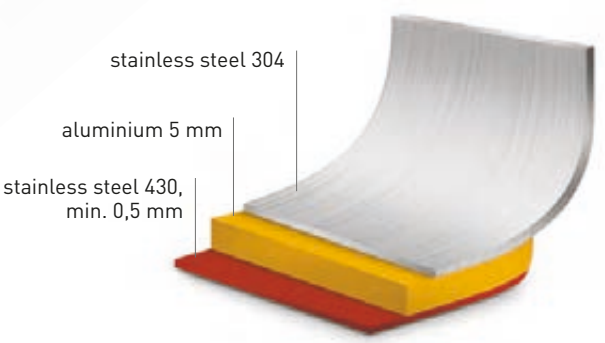
See movie





STEW PAN HIGH - WITH LID

code	liters	wall (mm)	mm	€
832004	3	0.7	ø160x(H)150	**28,50**
832202	6	0.7	ø200x(H)190	**37,25**
832400	10	0.7	ø240x(H)220	**50,75**
832509	16	0.7	ø280x(H)260	**66,95**
832608	24	0.8	ø320x(H)300	**93,95**
832707	37	1	ø360x(H)360	**148,95**
832806	50	1	ø400x(H)400	**186,50**





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	**25,95**
831205	4	0.7	ø200x(H)130	**33,95**
831403	7	0.7	ø240x(H)150	**43,25**
831502	10	0.7	ø280x(H)170	**58,95**
831601	15	0.8	ø320x(H)190	**80,95**
831700	23.5	1	ø360x(H)230	**124,95**



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	**39,95**

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



STEW PAN LOW - WITH LID

code	liters	wall (mm)	mm	€
830000	1.5	0.7	ø160x(H)75	**24,95**
830208	2.8	0.7	ø200x(H)90	**30,95**
830406	4.8	0.7	ø240x(H)105	**41,95**
830505	7.5	0.7	ø280x(H)120	**55,25**
830604	12	0.8	ø320x(H)150	**77,50**



SAUCEPAN - WITHOUT LID

– Long hollow handle of stainless steel.

code	liters	wall (mm)	mm	€
830048	1	0.7	ø140x(H)70	**14,75**
830055	1.5	0.7	ø160x(H)75	**16,75**
830154	2	0.7	ø180x(H)80	**19,95**
830253	3	0.7	ø200x(H)90	**25,95**



SAUTÉ PAN - WITHOUT LID

– Long hollow handle of stainless steel.

code	liters	wall (mm)	mm	€
830352	0.9	0.7	ø160x(H)60	**14,75**
830376	1.5	0.7	ø200x(H)60	**20,25**



FRYING PAN - WITHOUT LID

– Long hollow handle of stainless steel.

code	wall (mm)	mm	€
835432	0.7	ø240x(H)45	**22,50**
835531	0.7	ø280x(H)50	**27,25**
835630	0.7	ø320x(H)55	**37,50**



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	**28,95**
835500	0.7	ø280x(H)50	**37,50**
835609	0.7	ø320x(H)55	**48,50**



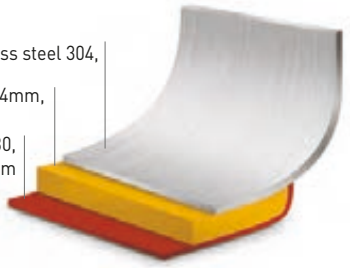


Full range of the induction cookers on page **152-161**

PAN SERIES KITCHEN LINE

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

- 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	21,30
837207	5	0.6	ø200x(H)160	27,70
837306	9	0.6	ø240x(H)200	39,90
837405	13.5	0.7	ø280x(H)220	53,40
837603	20	0.8	ø320x(H)270	83,50



STEW PAN MIDDLE - WITH LID

code	liters	wall (mm)	mm	€
836101	1.7	0.6	ø160x(H)95	18,60
836200	3.5	0.6	ø200x(H)115	24,70
836309	5.5	0.6	ø240x(H)135	33,10
836408	9	0.7	ø280x(H)155	47,40
836507	15	0.8	ø320x(H)190	72,20



Encapsulated bottom



Steam release holes



Handles don't get hot

HENDI

See movie



STEW PAN LOW - WITH LID

code	liters	wall (mm)	mm	€
836002	1.5	0.6	ø160x(H)75	17,70
836019	3	0.6	ø200x(H)95	23,50
836026	5	0.6	ø240x(H)115	31,60
836033	7.4	0.7	ø280x(H)120	43,00
836040	12	0.8	ø320x(H)150	65,80



SAUCEPAN - WITHOUT LID

– Long hollow handle of stainless steel.

code	liters	wall (mm)	mm	€
838105	1.5	0.6	ø160x(H)75	12,40
838204	3	0.6	ø200x(H)95	17,30
838303	5	0.6	ø240x(H)115	23,50



SAUTÉ PAN - WITHOUT LID

– Long hollow handle of stainless steel.

code	liters	wall (mm)	mm	€
839409	1.6	0.6	ø200x(H)75	14,10



FRYING PAN - WITHOUT LID

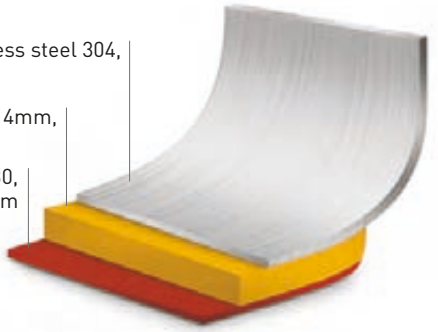
– Long hollow handle of stainless steel.

code	wall (mm)	mm	€
838501	0.6	ø240x(H)45	18,30
838600	0.6	ø280x(H)50	23,20
838617	0.7	ø320x(H)55	31,30

PAN SERIES BUDGET LINE

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

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





STEW PAN WITH LID

code	liters	wall (mm)	mm	€
832882	17	0.8	ø280x(H)280	**52,50**
832899	21	0.8	ø300x(H)300	**57,50**
834206	22	0.8	ø320x(H)280	**62,50**
834404	37	0.8	ø360x(H)360	**89,50**
834701	50	0.8	ø400x(H)400	**110,00**
834909	71	1	ø450x(H)450	**162,50**
835104	98	1	ø500x(H)500	**198,50**

STEW PAN MIDDLE - WITH LID

code	liters	wall (mm)	mm	€
832820	9	0.8	ø250x(H)180	**39,50**
832837	14	0.8	ø300x(H)200	**52,50**
832844	24	0.8	ø360x(H)240	**75,00**
832851	32	0.8	ø400x(H)260	**97,50**

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	32,95
611302	9.5	ø240x(H)210	42,95
611401	10	ø250x(H)235	45,65
611500	15.5	ø280x(H)250	60,75
611609	19	ø300x(H)280	64,50
611708	23	ø325x(H)285	72,50
612002	27.5	ø335x(H)330	75,00
612101	33.5	ø355x(H)340	84,50
612200	38.5	ø375x(H)360	93,50
612309	45	ø400x(H)360	104,95
612408	64.5	ø460x(H)415	129,95
612507	88	ø520x(H)445	167,50


611500

BOMBE PAN - WITH LID

– With rounded bottom

code	liters	mm	€
610107	13	ø320x(H)180	45,95
610206	18	ø360x(H)200	52,95
610305	26	ø400x(H)220	68,50


610206

SAUCEPAN - WITHOUT LID

code	liters	mm	€
613009	1	ø160x(H)80	16,75
613108	1.5	ø180x(H)90	20,85
613207	2.5	ø200x(H)100	25,95


613009

Ideal for cooking pasta, rice and dumplings


619100


613603

RICE STEAMER BASKET - PERFORATED

code	-	liters	mm	€
619100	611708	21	ø320x (H)270	50,95
619209	612101	29	ø360x (H)290	58,50
619308	612309	41	ø400x (H)330	91,50

DUMPLINGS, RICE AND PASTA STEAMER – WITH BASKET AND LID

– Perforated basket.

code	liters	mm	€
613603	23	ø325x(H)370	123,45
613702	33.5	ø355x(H)405	143,00
613801	45	ø400x(H)445	196,45

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

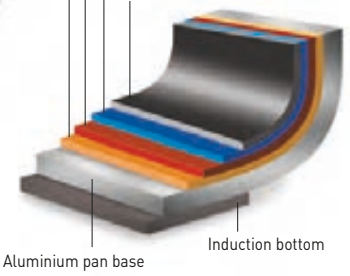
code	bottom (mm)	mm	€
629154	ø180	ø240x (H)50	33,50
629253	ø220	ø280x (H)55	37,50
629345	ø260	ø320x (H)60	45,50

629154

629253

629345

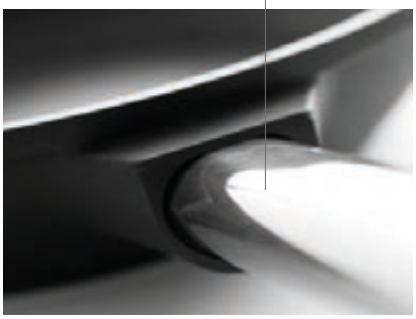




Full range of the induction cookers on page **152-161**

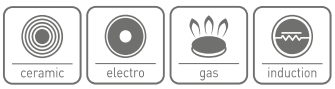


With strong stainless steel handle



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	19,95

629130

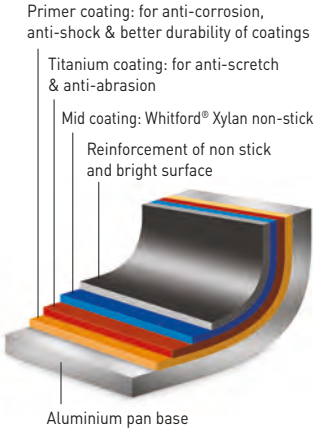


FRYING PANS DIE-CAST ALUMINIUM ‚TITANIUM PROFESSIONAL'





- 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	ø180	ø240x (H)55	26,95
629208	ø220	ø280x (H)55	30,50
629307	ø260	ø320x (H)55	35,95
629352	ø300	ø360x (H)55	48,50
629390	ø340	ø400x (H)55	61,50

NEW!





WOK

code	bottom (mm)	mm	€
839010	ø157	ø320x (H)100	40,95

SAUTÉ PAN

code	bottom (mm)	mm	€
629505	ø225	ø280x (H)85	32,25



GRILL PAN - RIDGED SURFACE

code	bottom (mm)	mm	€
629802	ø220	280x280x(H)55	35,95

FISH FRYING PAN - OVAL

code	bottom (mm)	mm	€
629604	ø175	400x275x(H)35	36,95

CRÊPES PAN

code	bottom (mm)	mm	€
629413	ø260	ø320x (H)20	35,95

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	**11,25**
627617	4	180	ø240x(H)42	**14,25**
627624	4	220	ø280x(H)50	**18,25**
627631	4	260	ø320x(H)50	**23,95**
627648	4	280	ø360x(H)50	**29,25**
627655	4	300	ø390x(H)50	**34,75**
627662	4	200	ø260x(H)45	**16,25**



WOK PAN

code	wall (mm)	bottom (mm)	mm	€
627730	4	210	ø280x(H)75	**21,95**
627747	4	210	ø320x(H)100	**29,95**







CRÊPES PAN

code	wall (mm)	bottom (mm)	mm	€
627679	4	240	ø280x(H)25	**16,95**
627686	4	280	ø320x(H)20	**19,95**

FISH FRYING PAN - OVAL

code	wall (mm)	bottom (mm)	mm	€
627716	4	185	280x400x(H)55	**32,95**

FRYING PANS ALUMINUM ‚PLATINUM PROFESSIONAL'

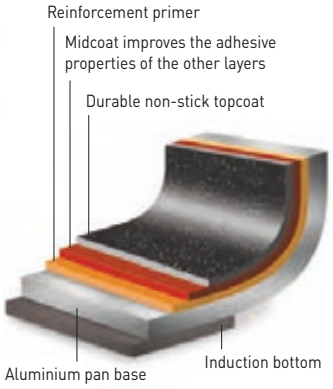


– Made of durable aluminium, suitable for all heat sources.
– Aluminium excels at conducting heat, the pan is quickly ready for use.
– Stainless steel handle with insulating silicon handle for a good grip.
– The 'Teflon™ Platinum Plus' non-stick coating has a high temperature resistance (up to 260°C). 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**

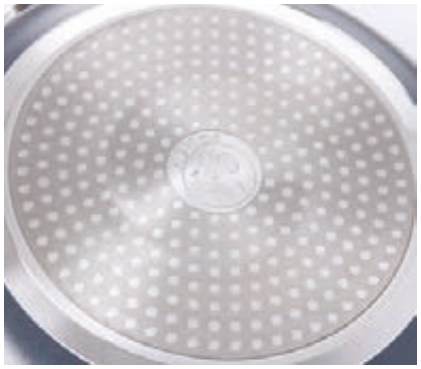




FRYING PANS

code	wall (mm)	bottom (mm)	mm	€
621103	4	140	ø200x(H)44	**19,85**
621110	4	180	ø240x(H)50	**24,50**
621127	4	200	ø260x(H)52	**27,95**
621134	4	220	ø280x(H)52	**31,85**
621158	4	260	ø320x(H)60	**37,50**

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.

ceramic | electro | gas | induction | wash



See movie

FRYING PAN

code	wall (mm)	bottom (mm)	mm	€
628591	3	150	ø200x(H)45	**10,25**
628607	3	190	ø250x(H)50	**14,25**
628614	3	220	ø280x(H)50	**16,25**
628621	3	260	ø320x(H)50	**20,50**
628638	3	180	ø240x(H)45	**12,95**
628706	3	240	ø300x(H)50	**17,50**
628713	3	280	ø370x(H)55	**26,50**



CRÊPES PAN

code	wall (mm)	mm	€
628805	2.5	ø230x(H)25	**10,95**

BLINIS FRYING PAN

code	wall (mm)	mm	€
628850	2.5	ø140x(H)35	**8,25**

BEFORE FIRST USE



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



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



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



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



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



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

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.

aluminium | ceramic | electro | gas | induction | wash

SAUCEPAN

NEW!

– Without lid.

code	liters	wall (mm)	mm	€
607053	1.5	2.5	ø160x(H)80	39,95



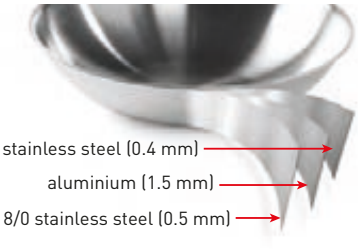
607053

607060

NEW!

FRYING PAN

code	wall (mm)	mm	€
607060	2.5	ø240x(H)50	49,95



ceramic | electro | gas | induction | wash



839003

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	62,50



508527



ROASTING PAN

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

code	mm	€
508503	315x245x(H)50	8,95
508510	385x275x(H)60	11,25
508527	430x310x(H)60	13,35



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	59,50





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	28,95



833100

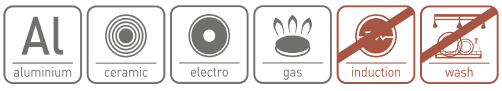
BAIN-MARIE PAN

– 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	14,95



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	9,25



110126



PAN SUPPORT ADAPTER

– For placing small pans on large pan supports

code	mm	€
839997	255x255x(H)25	4,25



839997





FRYING PANS PAELLA

ceramic | electro | gas | wash | induction



622759

NEW!

ENAMELLED PAELLA PAN WITH COMPARTMENTS

– Pan is divided into multiple compartments to allow simultaneous preparation of different dishes.

code	mm	€
622759	ø430x(H)47	57,50
622766	ø430x(H)47	65,00



622766



622704

622728

622742



622841

622858

622827

622834

622810

ENAMELLED PAELLA PANS

– With 2 handles.
– Enamelled sheet steel.

code	mm	€
622704	ø100x(H)20	4,25
622711	ø120x(H)25	4,50
622728	ø150x(H)27	4,95
622735	ø200x(H)36	6,25
622742	ø240x(H)40	6,95

ENAMELLED PAELLA BOWLS

– Deep model.
– Enamelled sheet steel.

code	mm	€
622810	ø145x(H)40	5,25
622827	ø170x(H)40	5,75
622834	ø185x(H)43	6,50
622841	ø205x(H)57	6,95
622858	ø245x(H)70	7,25





gas only | wash

PAELLA PAN

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

code	Suitable for	mm	€
622100		ø340x (H)40	6,85
622308		ø460x (H)40	12,50
622407	Fiesta gas grill 146002	ø600x (H)40	27,50
622605	Fiesta gas grill 146804	ø800x (H)50	65,00

gas only wash



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	7,25
625057	1.6	3	ø210x(H)200	8,25
625101	2.4	5	ø225x(H)210	11,95



625606



625804



625705



GRAVY PAN - WITH LID

– Black enamel.
– Flanged stainless steel rim.

code	liters	mm	€
625606	0.8	ø125x(H)145	5,95

SOUP & GRAVY PAN - WITH LID

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

code	liters	mm	€
625705	0.6	ø135x(H)103	5,95
625804	0.3	ø120x(H)95	5,45

Gastronorm containers

GN







	GASTRONORM CONTAINER PROFI LINE	GASTRONORM CONTAINER KITCHEN LINE	GASTRONORM CONTAINER BUDGET LINE	GASTRONORM CONTAINER TRITAN BPA FREE	GRILAMID GN CONTAINER FOR HIGH TEMPERATURES
SUITABLE FOR:					
Convection ovens	✔	✔	✔		
Bain-marie system	✔	✔	✔		✔
Chafing dishes	✔	✔	✔		✔
Refrigerators	✔	✔	✔	✔	✔
Food storage	✔	✔	✔	✔	✔
Dishwasher cleaning	✔	✔	✔	✔	✔
PROPERTIES:					
For use at temperatures	-40°C / 300°C	-40°C / 300°C	-40°C / 300°C	-40° / 90°C	-40°C / 150°C
Stackable	✔	✔	✔	✔	✔
CONSTRUCTION:					
Made of	stainless steel 18/10	stainless steel	stainless steel	tritan	grilamid
Thickness (mm)	0,6-0,8	0,6-0,7	0,6-0,7		2-2,9
Available heights (mm)	20 up to 200	20 up to 200	20 up to 200	65 up to 200	65 up to 150
ACCESSORIES:					
Perforated containers	✔	✔			
Lids	✔	✔	✔	✔	✔
Lids with silicone rim		✔	✔		
Lids with spoon recess	✔	✔			
Driping tray				✔	
Adaptor bar	✔	✔	✔		
ADDITIONAL INFO:					
Easy to clean	✔	✔	✔	✔	✔
Gastronorm size engraved		✔		✔	✔
With capacity scale				✔	✔
Doesn't absorb odours or flavours	✔	✔	✔	✔	✔
	Compliant with the most strict food contact regulations (for hospitals) • Excellent corrosion resistance (salt & sour resistant) • Reduced radius to ensure maximum content • Very strong and durable	Reinforced corners to add strenght • If treated correctly corrosion resistant	If treated correctly corrosion resistant	Bisphenol A Free • High impact resistance, very durable • With capacity scale • Cristal clear material	Can be used in bain-marie system and chafing dishes • Stable in cooking water, sterilizable at steam 134°C > 200 cycles • High impact resistance, very durable
MORE ON PAGE:	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 • Crystal clear material	Perfect for presentation • High impact resistance, very durable • Crystal clear material	Transparant material	With integrated HACCP label for monitoring of food storage process • Transparant material • Coloured lid clips according to HACCP sold separately	Special porcelain type, toughest type available • Thermal shock resistant, can withstand extreme temperature changes • High-impact and wear resistance and still relatively light-weight • Extremely pure and brilliant white
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.



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

height (mm)





GASTRONORM CONTAINER 2/1

code	liters	thickness (mm)	height (mm)	€
801109	58	0.8	200	79,95
801116	43	0.8	150	69,95
801123	30	0.8	100	47,95
801130	19	0.8	65	39,95
801147	11	0.8	40	35,95
801154	5.5	0.8	20	34,50



GASTRONORM CONTAINER 1/1

code	liters	thickness (mm)	height (mm)	€
801208	28	0.8	200	39,90
801215	21	0.8	150	34,25
801222	14	0.8	100	23,75
801239	9	0.8	65	17,95
801246	5	0.8	40	16,25
801253	2.5	0.8	20	13,95



GASTRONORM CONTAINER 2/3

code	liters	thickness (mm)	height (mm)	€
801307	18	0.8	200	32,75
801314	13	0.8	150	27,75
801321	9	0.7	100	17,25
801338	5.5	0.7	65	13,25
801345	3	0.7	40	12,25
801352	1.5	0.7	20	10,95



GASTRONORM CONTAINER 2/4

code	liters	thickness (mm)	height (mm)	€
801666	5.8	0.7	100	22,85
801840	8.6	0.7	150	28,50
801857	4	0.7	65	14,65
801864	2.5	0.7	40	12,85
801871	1.2	0.7	20	10,45


801420

GASTRONORM CONTAINER 1/2

code	liters	thickness (mm)	height (mm)	€
801406	12.5	0.8	200	25,50
801413	9.5	0.7	150	20,50
801420	6.5	0.7	100	13,50
801437	4	0.7	65	10,95
801444	2	0.7	40	10,25
801451	1	0.7	20	8,50


801529

GASTRONORM CONTAINER 1/3

code	liters	thickness (mm)	height (mm)	€
801505	7.8	0.8	200	21,95
801512	5.7	0.7	150	16,50
801529	4	0.7	100	11,25
801536	2.5	0.7	65	8,95
801543	1.5	0.7	40	8,35
801550	0.8	0.7	20	7,25


801628

GASTRONORM CONTAINER 1/4

code	liters	thickness (mm)	height (mm)	€
801604	5.5	0.8	200	18,50
801611	4	0.7	150	14,95
801628	2.8	0.7	100	9,65
801635	1.8	0.7	65	8,30
801642	1.7	0.7	40	8,10
801659	0.9	0.7	20	7,05


801727

GASTRONORM CONTAINER 1/6

code	liters	thickness (mm)	height (mm)	€
801703	3.4	1	200	20,75
801710	2.4	0.8	150	13,40
801727	1.6	0.7	100	8,35
801734	1	0.7	65	7,30


801826

GASTRONORM CONTAINER 1/9

code	liters	thickness (mm)	height (mm)	€
801826	1	0.7	100	9,85
801833	0.6	0.7	65	6,95


802236

GASTRONORM CONTAINER 1/1 PERFORATED

code	liters	thickness (mm)	height (mm)	€
802168	2.5	0.8	20	15,95
802205	28	0.8	200	52,50
802212	21	0.8	150	43,25
802229	14	0.8	100	27,50
802236	9	0.8	65	19,95
802243	5	0.8	40	17,75


802328

GASTRONORM CONTAINER 2/3 PERFORATED

code	liters	thickness (mm)	height (mm)	€
802328	9	0.7	100	21,95
802335	5.5	0.7	65	15,25
802342	3	0.7	40	14,25


802427

GASTRONORM CONTAINER 1/2 PERFORATED

code	liters	thickness (mm)	height (mm)	€
802427	6.5	0.7	100	16,75
802434	4	0.7	65	12,25
802441	2	0.7	40	10,75


802526

GASTRONORM CONTAINER 1/3 PERFORATED

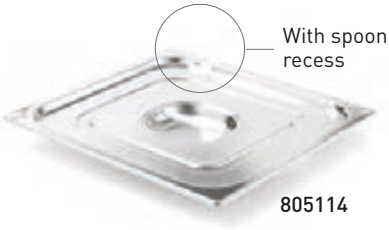
code	liters	thickness (mm)	height (mm)	€
802502	7.8	0.7	200	28,25
802519	5.7	0.7	150	21,50
802526	4	0.7	100	14,25
802533	2.5	0.7	65	10,25
802540	1.2	0.7	40	8,65


804100

GASTRONORM LID

– Fits on polycarbonate containers

code	thickness (mm)	GN	mm	€
804100	0.8	GN 1/1	530x325	14,45
804117	0.7	GN 2/3	354x325	10,95
804124	0.7	GN 1/2	265x325	9,40
804131	0.7	GN 1/3	325x176	7,30
804148	0.7	GN 1/4	265x162	6,05
804155	0.7	GN 1/6	176x162	5,50
804162	0.7	GN 1/9	176x108	4,50
804179	0.8	GN 2/4	530x162	11,25



805114

GASTRONORM LID WITH SPOON RECESS

– Fits on polycarbonate containers

code	thickness (mm)	GN	mm	€
805107	0.7	GN 1/1	530x325	15,95
805114	0.7	GN 2/3	354x325	12,35
805121	0.7	GN 1/2	265x325	10,95
805138	0.7	GN 1/3	325x176	8,95
805145	0.7	GN 1/4	265x162	7,25
805152	0.7	GN 1/6	176x162	6,85


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	44,50
802618	GN 2/3	354x325	35,50
802625	GN 1/2	265x325	32,50
802632	GN 1/3	325x176	25,95
802649	GN 1/4	265x162	22,50
802656	GN 1/6	176x162	21,25

GASTRONORM CONTAINERS KITCHEN LINE

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

– 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)



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


806142


806241


806340

GASTRONORM CONTAINER 1/1

code	liters	thickness (mm)	height (mm)	€
806104	2.6	0.6	20	8,25
806111	5.3	0.6	40	9,45
806128	8.6	0.6	65	9,95
806135	13.2	0.6	100	13,25
806142	19.8	0.7	150	19,95
806159	26.4	0.7	200	23,95

GASTRONORM CONTAINER 2/3

code	liters	thickness (mm)	height (mm)	€
806203	1.5	0.6	20	6,25
806210	3	0.6	40	7,50
806227	5	0.6	65	8,95
806234	7.7	0.6	100	11,25
806241	11.6	0.7	150	16,75
806258	15.5	0.7	200	19,95

GASTRONORM CONTAINER 1/2

code	liters	thickness (mm)	height (mm)	€
806302	1.1	0.6	20	4,75
806319	2.2	0.6	40	5,75
806326	3.6	0.6	65	6,25
806333	5.6	0.6	100	8,35
806340	8.4	0.7	150	12,95
806357	11.2	0.7	200	15,95



GASTRONORM CONTAINER 1/3

code	liters	thickness (mm)	height (mm)	€
806401	0.6	0.6	20	3,95
806418	1.3	0.6	40	4,75
806425	2.2	0.6	65	5,25
806432	3.4	0.6	100	6,95
806449	5.1	0.7	150	9,95
806456	6.8	0.7	200	11,95



GASTRONORM CONTAINER 1/4

code	liters	thickness (mm)	height (mm)	€
806524	1.8	0.6	65	4,50
806531	2.7	0.6	100	6,00
806548	4.1	0.7	150	8,95
806555	5.5	0.7	200	10,50



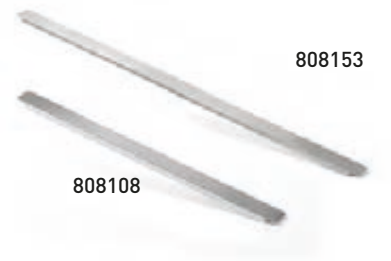
GASTRONORM CONTAINER 1/6

code	liters	thickness (mm)	height (mm)	€
806623	1	0.6	65	3,50
806630	1.6	0.6	100	4,75
806647	2.4	0.7	150	6,95
806654	3.2	0.7	200	8,75



GASTRONORM CONTAINER 1/9

code	liters	thickness (mm)	height (mm)	€
806722	0.6	0.6	65	2,85
806739	1	0.7	100	4,75



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	4,50
808153	GN 1/1	532x(H)20	4,75



GASTRONORM PERFORATED INSERTS

code	GN	€
806197	GN 1/1	11,75
806296	GN 2/3	10,75
806395	GN 1/2	7,95
806494	GN 1/3	6,25
806593	GN 1/4	5,75
806692	GN 1/6	4,25



GASTRONORM CONTAINER 1/1 PERFORATED

code	liters	thickness (mm)	height (mm)	€
807118	5.3	0.6	40	10,95
807125	8.6	0.6	65	11,95
807132	13.2	0.6	100	13,95



GASTRONORM CONTAINER 2/3 PERFORATED

code	liters	thickness (mm)	height (mm)	€
807224	5	0.6	65	9,95



GASTRONORM CONTAINER 1/2 PERFORATED

code	liters	thickness (mm)	height (mm)	€
807323	3.6	0.6	65	7,25
807330	5.6	0.6	100	8,95



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	29,50
804018	0.8	GN 2/3	354x325	23,95
804025	0.7	GN 1/2	265x325	17,50
804032	0.7	GN 1/3	325x176	12,95
804049	0.7	GN 1/4	265x162	10,50
804056	0.7	GN 1/6	176x162	8,25



GASTRONORM LID

code	thickness (mm)	GN	mm	€
806814	0.7	GN 1/1	530x325	9,40
806821	0.7	GN 2/3	354x325	7,25
806838	0.7	GN 1/2	265x325	5,25
806845	0.7	GN 1/3	325x176	3,95
806852	0.7	GN 1/4	265x162	3,60
806869	0.7	GN 1/6	176x162	2,50
806876	0.7	GN 1/9	176x108	2,20



GASTRONORM LID WITH SPOON RECESS

code	thickness (mm)	GN	mm	€
806913	0.7	GN 1/1	530x325	8,75
806920	0.7	GN 2/3	354x325	7,45
806937	0.7	GN 1/2	265x325	5,75
806944	0.7	GN 1/3	325x176	4,35
806951	0.7	GN 1/4	265x162	3,90
806968	0.7	GN 1/6	176x162	2,60
806975	0.7	GN 1/9	176x108	2,30

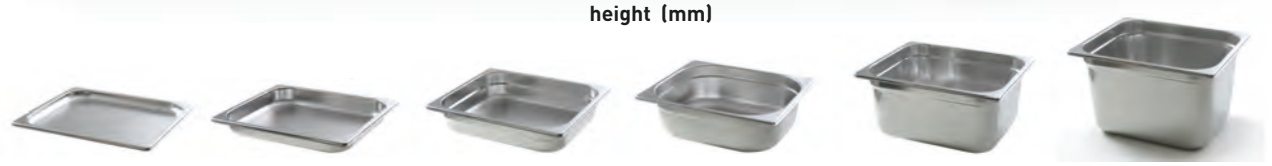
GASTRONORM CONTAINERS BUDGET LINE

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

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



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


800133


800232


800331

GASTRONORM CONTAINER 1/1

code	liters	height (mm)	€
800102	2.5	20	7,10
800119	5	40	8,45
800126	9	65	9,45
800133	14	100	12,85
800140	21	150	19,50
800157	28	200	22,75

GASTRONORM CONTAINER 2/3

code	liters	height (mm)	€
800218	3	40	6,65
800225	5.5	65	7,95
800232	9	100	10,95
800249	13	150	16,75

GASTRONORM CONTAINER 1/2

code	liters	height (mm)	€
800300	1	20	3,75
800317	2	40	4,90
800324	4	65	5,55
800331	6.5	100	8,25
800348	9.5	150	12,25
800355	12.5	200	14,75



GASTRONORM CONTAINER 1/3

code	liters	height (mm)	€
800409	0.6	20	3,40
800416	1.5	40	4,25
800423	2.5	65	4,45
800430	4	100	6,40
800447	5.7	150	8,95
800454	7.8	200	11,25



GASTRONORM CONTAINER 1/4

code	liters	height (mm)	€
800522	1.8	65	4,10
800539	2.8	100	5,90
800546	4	150	8,75
800553	5.5	200	9,85



GASTRONORM CONTAINER 1/6

code	liters	height (mm)	€
800621	1	65	3,25
800638	1.6	100	4,50
800645	2.4	150	6,25
800652	3.4	200	8,65



GASTRONORM CONTAINER 1/9

code	liters	height (mm)	€
800720	0.6	65	2,65
800737	1	100	3,95



GASTRONORM LID

code	GN	mm	€
800812	GN 1/1	530x325	9,25
800829	GN 2/3	354x325	6,95
800836	GN 1/2	265x325	4,95
800843	GN 1/3	325x176	3,25
800850	GN 1/4	265x162	2,95
800867	GN 1/6	176x162	2,10
800874	GN 1/9	176x108	1,65



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	29,50
804018	0.8	GN 2/3	354x325	23,95
804025	0.7	GN 1/2	265x325	17,50
804032	0.7	GN 1/3	325x176	12,95
804049	0.7	GN 1/4	265x162	10,50
804056	0.7	GN 1/6	176x162	8,25

GASTRONORM CONTAINERS BUDGET LINE WITH HANDLES



GASTRONORM CONTAINER 1/1

code	liters	height (mm)	€
817148	21	150	20,95
817155	28	200	24,25



GASTRONORM CONTAINER 2/3

code	liters	height (mm)	€
817247	13	150	18,25
817254	17	200	21,50





GASTRONORM CONTAINER 1/2

code	liters	height (mm)	€
817346	9.5	150	13,95
817353	12.5	200	16,25



GASTRONORM CONTAINER 1/3

code	liters	height (mm)	€
817445	5.7	150	11,50
817452	7.8	200	12,95



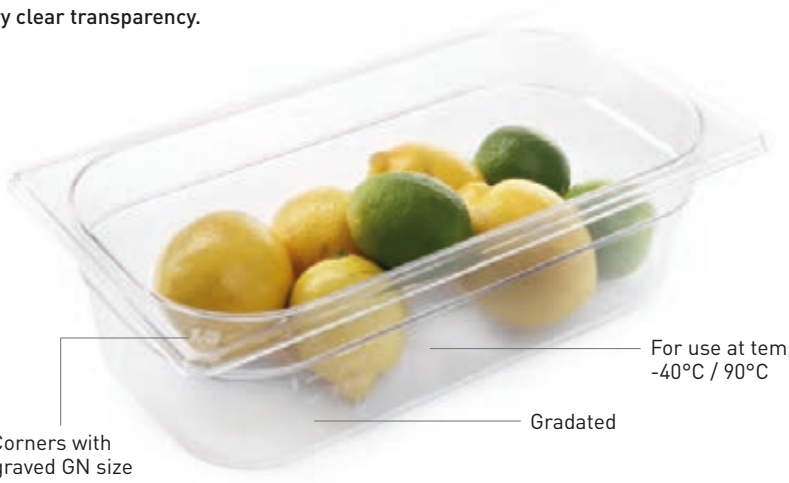
GASTRONORM LID

– With cutout for the handles.

code	GN	mm	€
817810	GN 1/1	530x325	9,75
817827	GN 2/3	354x325	7,50
817834	GN 1/2	325x265	5,50
817841	GN 1/3	325x176	3,75

GASTRONORM CONTAINERS TRITAN BPA FREE

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



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

NEW!


869154

GASTRONORM CONTAINER 2/1

code	liters	height (mm)	€
869154	58	200	57,50


869215

GASTRONORM CONTAINER 1/1

code	liters	height (mm)	€
869208	28	200	29,95
869215	21	150	24,75
869222	14	100	19,95
869239	9	65	16,95


869314

GASTRONORM CONTAINER 1/2

code	liters	height (mm)	€
869307	12.5	200	17,75
869314	9.5	150	14,50
869321	6.5	100	10,95
869338	4	65	8,75


869413

GASTRONORM CONTAINER 1/3

code	liters	height (mm)	€
869406	7.8	200	13,95
869413	5.7	150	10,95
869420	4	100	9,10
869437	2.5	65	7,35


869505

GASTRONORM CONTAINER 1/4

code	liters	height (mm)	€
869505	5.5	200	12,50
869512	4	150	9,50
869529	2.8	100	8,10
869536	1.8	65	6,35


869611

GASTRONORM CONTAINER 1/6

code	liters	height (mm)	€
869604	3.4	200	8,35
869611	2.4	150	6,75
869628	1.6	100	5,50
869635	1	65	5,25


869727

GASTRONORM CONTAINER 1/9

code	liters	height (mm)	€
869727	1	100	5,05
869734	0.6	65	4,35


869819

GASTRONORM LID

code	GN	mm	€
869819	GN 1/1	530x325	12,95
869826	GN 1/2	265x325	7,35
869833	GN 1/3	325x176	5,50
869840	GN 1/4	265x162	5,25
869857	GN 1/6	176x162	4,85
869864	GN 1/9	176x108	3,45
869871	GN 2/1	650x530	29,95


869918

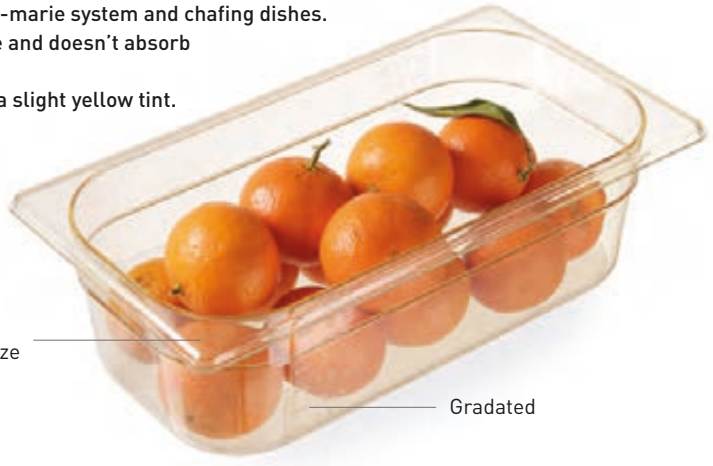
DRIPPING TRAY

code	GN	mm	€
869918	GN 1/1	530x325	9,95
869925	GN 1/2	265x325	6,30

GASTRONORM CONTAINER HIGH TEMPERATURE RESISTANT

BPA free · wash · stackable

– 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.



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

BPA FREE • BPA FREE • BPA FREE • BPA FREE • BPA FREE • BPA FREE

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

GASTRONORM CONTAINER 1/1 HIGH TEMPERATURE RESISTANT

code	liters	height (mm)	€
869260	20	150	72,50
869277	13.3	100	56,50
869284	9	65	42,95


869369

GASTRONORM CONTAINER 1/2 HIGH TEMPERATURE RESISTANT

code	liters	height (mm)	€
869369	9	150	38,50
869376	6.1	100	29,95
869383	4	65	25,95


869475

GASTRONORM CONTAINER 1/3 HIGH TEMPERATURE RESISTANT

code	liters	height (mm)	€
869468	5.5	150	28,95
869475	3.8	100	24,50
869482	2.5	65	19,25


869567

GASTRONORM CONTAINER 1/4 HIGH TEMPERATURE RESISTANT

code	liters	height (mm)	€
869567	3.8	150	22,95
869574	2.6	100	17,95
869581	1.7	65	15,25


869673

GASTRONORM CONTAINER 1/6 HIGH TEMPERATURE RESISTANT

code	liters	height (mm)	€
869666	2.3	150	17,50
869673	1.6	100	13,75
869680	1	65	10,75


869772

GASTRONORM CONTAINER 1/9 HIGH TEMPERATURE RESISTANT

code	liters	height (mm)	€
869772	0.9	100	8,75
869789	0.6	65	7,25


869949

GASTRONORM LID HIGH TEMPERATURE RESISTANT

code	GN	mm	€
869949	GN 1/1	530x325	38,50
869956	GN 1/2	265x325	17,95
869963	GN 1/3	325x176	12,95
869970	GN 1/4	265x162	10,25
869987	GN 1/6	176x162	8,25
869994	GN 1/9	176x108	4,95

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.

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

GN



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


880012


880111


880210

GASTRONORM CONTAINER 1/1

code	liters	height (mm)	€
880005	28	200	10,50
880012	21	150	8,65
880029	14	100	7,65

GASTRONORM CONTAINER 1/2

code	liters	height (mm)	€
880104	12.5	200	5,75
880111	9.5	150	4,95
880128	6.5	100	3,95

GASTRONORM CONTAINER 1/3

code	liters	height (mm)	€
880203	7.8	200	5,25
880210	5.7	150	4,45
880227	4	100	3,80


880319


880418


880524

GASTRONORM CONTAINER 1/4

code	liters	height (mm)	€
880302	5.5	200	4,45
880319	4	150	3,80
880326	2.8	100	3,25

GASTRONORM CONTAINER 1/6

code	liters	height (mm)	€
880401	3.4	200	3,65
880418	2.4	150	3,25
880425	1.6	100	2,45

GASTRONORM CONTAINER 1/9

code	liters	height (mm)	€
880524	1	100	1,85


880609


881811

SIL silicone



GASTRONORM LID

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

code	GN	mm	€
880609	GN 1/1	530x325	4,75
880616	GN 1/2	325x265	2,90
880623	GN 1/3	325x176	2,35
880630	GN 1/4	265x162	1,60
880647	GN 1/6	176x162	1,05
880654	GN 1/9	176x108	1,00

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.

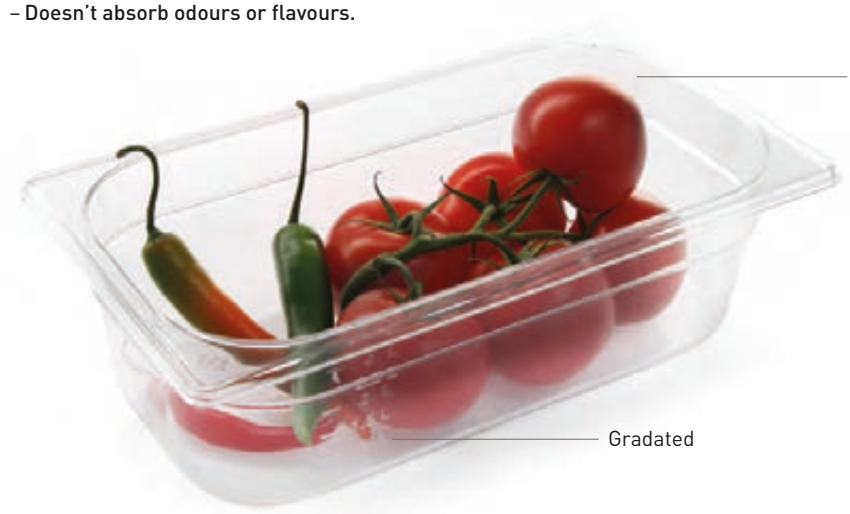
code	GN	mm	€
881804	GN 1/1	530x325	10,95
881811	GN 1/2	325x265	7,50
881828	GN 1/3	325x176	5,50



GASTRONORM CONTAINERS POLYCARBONATE TRANSPARENT

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

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



For use at temperatures -40°C / 110°C

Gradated

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

NEW!



861196

GASTRONORM CONTAINER 2/1

code	liters	height (mm)	€
861196	58	200	42,50



861202

GASTRONORM CONTAINER 1/1

code	liters	height (mm)	€
861202	28	200	24,25
861219	21	150	19,95
861226	14	100	15,95
861233	9	65	13,50



861424

GASTRONORM CONTAINER 1/2

code	liters	height (mm)	€
861400	12.5	200	14,35
861417	9.5	150	11,85
861424	6.5	100	8,95
861431	4	65	7,10



861523

GASTRONORM CONTAINER 1/3

code	liters	height (mm)	€
861509	7.8	200	11,25
861516	5.7	150	8,95
861523	4	100	7,30
861530	2.5	65	5,90



861622

GASTRONORM CONTAINER 1/4

code	liters	height (mm)	€
861608	5.5	200	10,20
861615	4	150	7,65
861622	2.8	100	6,50
861639	1.8	65	5,10



861721

GASTRONORM CONTAINER 1/6

code	liters	height (mm)	€
861707	3.4	200	6,80
861714	2.4	150	5,40
861721	1.6	100	4,50
861738	1	65	4,20



861820

GASTRONORM CONTAINER 1/9

code	liters	height (mm)	€
861820	1	100	4,15
861837	0.6	65	3,70



864104

GASTRONORM LID

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

code	GN	mm	€
864104	GN 1/1	530x325	10,50
864128	GN 1/2	265x325	5,95
864135	GN 1/3	325x176	4,50
864142	GN 1/4	265x162	4,20
864159	GN 1/6	176x162	3,95
864166	GN 1/9	176x108	2,80
864098	GN 2/1	650x530	22,95



868522

DRIPPING TRAY

code	GN	mm	€
868522	GN 1/1	530x325	8,40
868546	GN 1/2	325x265	5,25
868553	GN 1/3	325x176	2,15
868577	GN 1/6	172x162	1,45

NEW!



864203

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	14,95
864210	GN 1/2	265x325	10,95

GASTRONORM CONTAINERS POLYCARBONATE BLACK

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



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


862209

GASTRONORM CONTAINER 1/1

code	liters	height (mm)	€
862209	9	65	14,50
862216	21	150	21,25
862223	14	100	17,95


862421

GASTRONORM CONTAINER 1/2

code	liters	height (mm)	€
862407	12.5	200	15,50
862414	9.5	150	12,75
862421	6.5	100	9,65
862438	4	65	7,65


862513

GASTRONORM CONTAINER 1/3

code	liters	height (mm)	€
862506	7.8	200	12,15
862513	5.7	150	8,95
862520	4	100	7,95
862537	2.5	65	6,30


862629

GASTRONORM CONTAINER 1/4

code	liters	height (mm)	€
862612	4	150	8,25
862629	2.8	100	7,05
862636	1.8	65	5,55


862711

GASTRONORM CONTAINER 1/6

code	liters	height (mm)	€
862704	3.4	200	7,30
862711	2.4	150	5,85
862728	1.6	100	4,85
862735	1	65	4,50


862827

GASTRONORM CONTAINER 1/9

code	liters	height (mm)	€
862827	1	100	4,50


862902

GASTRONORM LID

code	GN	mm	€
862902	GN 1/1	530x325	11,25
862926	GN 1/2	325x265	6,40
862933	GN 1/3	325x176	4,85
862940	GN 1/4	265x162	4,50
862957	GN 1/6	176x162	4,20



GASTRONORM CONTAINERS POLYCARBONATE WHITE

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

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



For use at temperatures -40°C / 110°C

Gradated

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	**14,50**



862476

GASTRONORM CONTAINER 1/2

code	liters	height (mm)	€
862476	6.5	100	**9,65**
862483	4	65	**7,65**



862575

GASTRONORM CONTAINER 1/3

code	liters	height (mm)	€
862568	5.7	150	**8,95**
862575	4	100	**7,95**
862582	2.5	65	**6,30**



862674

GASTRONORM CONTAINER 1/4

code	liters	height (mm)	€
862674	2.8	100	**7,05**
862681	1.8	65	**5,55**



862773

GASTRONORM CONTAINER 1/6

code	liters	height (mm)	€
862766	2.4	150	**5,85**
862773	1.6	100	**4,85**
862780	1	65	**4,50**

862964

GASTRONORM LID

code	GN	mm	€
862919	GN 1/1	530x325	**11,25**
862964	GN 1/2	265x325	**6,40**
862971	GN 1/3	325x176	**4,85**
862988	GN 1/4	265x162	**4,50**
862995	GN 1/6	176x162	**4,20**

HACCP STORAGE CONTAINERS

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

– 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



880159

STORAGE CONTAINER GASTRONORM 1/1

code	liters	height (mm)	€
880036	9	65	6,50
880050	28	200	11,50
880067	21	150	9,75
880074	14	100	8,65

STORAGE CONTAINER GASTRONORM 1/2

code	liters	height (mm)	€
880159	12.5	200	6,85
880166	9.5	150	5,95
880173	6.5	100	4,95



880258

STORAGE CONTAINER GASTRONORM 1/3

code	liters	height (mm)	€
880258	7.8	200	6,15
880265	5.7	150	5,25
880272	4	100	4,45
880289	2.5	65	3,80



880371

STORAGE CONTAINER GASTRONORM 1/4

code	liters	height (mm)	€
880357	5.5	200	4,95
880364	4	150	4,45
880371	2.8	100	3,40
880388	1.8	65	2,95



880456

STORAGE CONTAINER GASTRONORM 1/6

code	liters	height (mm)	€
880456	3.4	200	3,95
880463	2.4	150	3,40
880470	1.6	100	2,90
880487	1	65	2,35



880555

STORAGE CONTAINER GASTRONORM 1/9

code	liters	height (mm)	€
880555	1	100	2,30
880562	0.6	65	1,95

GASTRONORM LID

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

code	GN	mm	€
880609	GN 1/1	530x325	4,75
880616	GN 1/2	325x265	2,90
880623	GN 1/3	325x176	2,35
880630	GN 1/4	265x162	1,60
880647	GN 1/6	176x162	1,05
880654	GN 1/9	176x108	1,00



880623

LID CLIPS FOR HACCP STORAGE CONTAINERS

– 12 pcs. in blister pack

code	colour	packed per	€
880661	Red	12	3,95
880678	Green	12	3,95
880685	Yellow	12	3,95
880692	Blue	12	3,95
880869	Purple	12	3,95



HORECA MARKERS

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

code	packed per	€
871546	2	7,95



871546

FOOD ALLERGY

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



PP polypropylene · -40°C 80°C temp · HACCP compliant · wash · stackable

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	6,50
880050	28	200	11,50
880067	21	150	9,75
880074	14	100	8,65



880159

STORAGE CONTAINER GASTRONORM 1/2

code	liters	height (mm)	€
880159	12.5	200	6,85
880166	9.5	150	5,95
880173	6.5	100	4,95



880258

STORAGE CONTAINER GASTRONORM 1/3

code	liters	height (mm)	€
880258	7.8	200	6,15
880265	5.7	150	5,25
880272	4	100	4,45
880289	2.5	65	3,80



880371

STORAGE CONTAINER GASTRONORM 1/4

code	liters	height (mm)	€
880357	5.5	200	4,95
880364	4	150	4,45
880371	2.8	100	3,40
880388	1.8	65	2,95



880456

STORAGE CONTAINER GASTRONORM 1/6

code	liters	height (mm)	€
880456	3.4	200	3,95
880463	2.4	150	3,40
880470	1.6	100	2,90
880487	1	65	2,35



880555

STORAGE CONTAINER GASTRONORM 1/9

code	liters	height (mm)	€
880555	1	100	2,30
880562	0.6	65	1,95





881705

PP polypropylene | -40°C 80°C temp | micro | HACCP compliant | wash | stackable

GASTRONORM LID PURPLE

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

code	GN	mm	€
881705	GN 1/1	530x325	4,95
881712	GN 1/2	325x265	3,10
881729	GN 1/3	325x176	2,50
881736	GN 1/4	265x162	1,75
881743	GN 1/6	176x162	1,25
881750	GN 1/9	176x108	1,10



826164

826065

HDPE polyethylene | HACCP compliant

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	15,95
826164	purple	GN 1/2 – 265x325x(H)12	7,35



825570

825662

HDPE polyethylene | HACCP compliant

CUTTING BOARD HACCP

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

code	colour	mm	€
825662	purple	600x400x(H)18	26,95
825570	purple	450x300x(H)12,7	8,95



880869

LID CLIPS FOR HACCP STORAGE CONTAINERS

– 12 pcs. in blister pack

code	colour	packed per	€
880869	Purple	12	3,95



842775

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

COOK'S KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
842775	2.5	240	385	6,25
842676	2.5	180	320	5,25



842270

842171

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

UNIVERSAL KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
842171	1.2	100	205	2,75
842270	1.2	90	190	2,95



842478

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

CARVING KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
842478	2.5	150	280	3,95

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	15,95

CUTTING BOARD HACCP 600X400

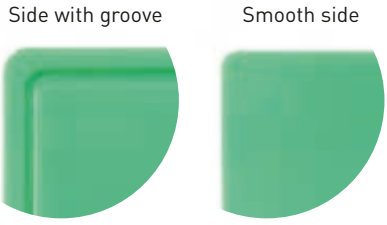
code	colour	mm	thickness (mm)	€
825600	White	600x400	18	26,95
825617	Red	600x400	18	26,95
825624	Blue	600x400	18	26,95
825631	Green	600x400	18	26,95
825648	Brown	600x400	18	26,95
825655	Yellow	600x400	18	26,95
825662	Purple	600x400	18	26,95

CUTTING BOARD HACCP 450X300

code	colour	mm	thickness (mm)	€
825518	White	450x300	13	8,95
825525	Red	450x300	13	8,95
825532	Blue	450x300	13	8,95
825549	Green	450x300	13	8,95
825556	Brown	450x300	13	8,95
825563	Yellow	450x300	13	8,95
825570	Purple	450x300	13	8,95

CUTTING BOARD HACCP

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





CUTTING BOARD HACCP GASTRONORM 1/1

– One side smooth and other side with groove.

code	colour	mm	thickness (mm)	€
826003	White	530x325	15	15,95
826010	Red	530x325	15	15,95
826027	Blue	530x325	15	15,95
826034	Green	530x325	15	15,95
826041	Brown	530x325	15	15,95
826058	Yellow	530x325	15	15,95
826065	Purple	530x325	15	15,95

CUTTING BOARD HACCP GASTRONORM 1/2

– One side smooth and other side with groove.

code	colour	mm	thickness (mm)	€
826102	White	265x325	12	7,35
826119	Red	265x325	12	7,35
826126	Blue	265x325	12	7,35
826133	Green	265x325	12	7,35
826140	Brown	265x325	12	7,35
826157	Yellow	265x325	12	7,35
826164	Purple	265x325	12	7,35

Groove to prevent leaking







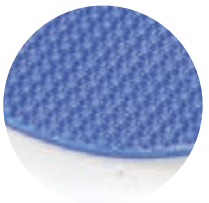
CUTTING BOARD HACCP GASTRONORM 1/1

code	colour	mm	thickness (mm)	€
826607	White	530x325	10	9,95
826614	Red	530x325	10	9,95
826621	Blue	530x325	10	9,95
826638	Green	530x325	10	9,95
826645	Brown	530x325	10	9,95
826652	Yellow	530x325	10	9,95

CUTTING BOARD HACCP GASTRONORM 1/2

code	colour	mm	thickness (mm)	€
826706	White	265x325	9	5,95
826713	Red	265x325	9	5,95
826720	Blue	265x325	9	5,95
826737	Green	265x325	9	5,95
826744	Brown	265x325	9	5,95
826751	Yellow	265x325	9	5,95





Anti-slip surface



826300



826324

HACCP CUTTING MAT SET - 6 PIECES

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

code	mm	thickness (mm)	€
826331	300x200	1	6,95
826300	380x305	1	10,95

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	14,95

CUTTING BOARD WITH HANDLE

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

code	colour	mm	thickness (mm)	€
826348	White	250x150	10	2,50
826355	White	300x200	10	3,75
826478	Black	250x150	10	2,25
826485	Black	300x200	10	3,75



CUTTING BOARD WOOD



CUTTING BOARD

– Rubberwood
– With handles

code	-	mm	€
506905	GN 1/1	530x325x(H)45	29,95
506912	GN 1/2	265x325x(H)45	16,75

CARVING BOARD

– Solid beech wood
– Grooved

code	mm	thickness (mm)	€
505205	390x230	16	6,85

BREAD BOARD

– Solid beech wood

code	mm	thickness (mm)	€
505007	340x200	14	5,50





BAGUETTE BOARD

– Wooden with removable grid

code	mm	thickness (mm)	€
505502	475x322	20	29,95



CUTTING BOARD WITH GRIP

– Solid beech wood

code	mm	thickness (mm)	€
505106	390x160	13	4,25



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.

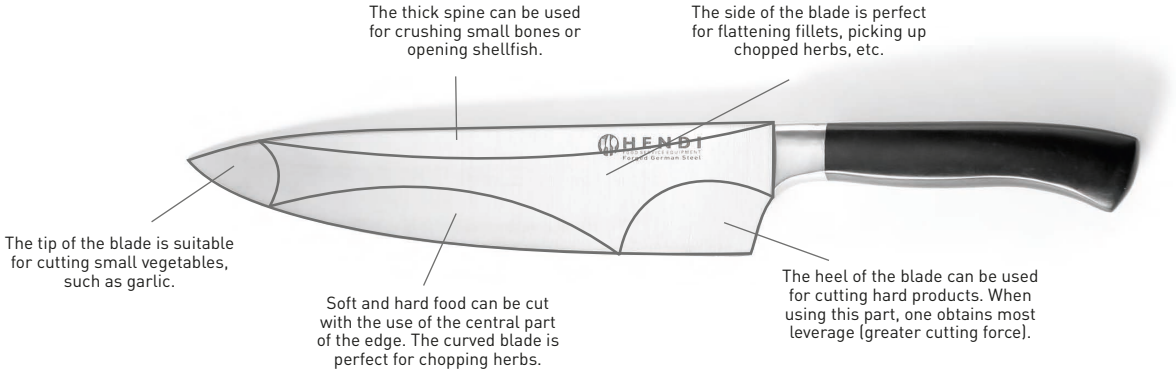
code	mm	€
598047	1500x300x(H)	2,65

KNIVES PROFI LINE

German Steel X50CrMoV15 | POM POM plastic

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







COOK'S KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
844205	3.3	250	385	29,25
844212	3.3	200	335	26,95

COOK'S KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
844205	3.3	250	385	29,25
844212	3.3	200	335	26,95

UTILITY KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
844250	2	150	265	20,25



CARVING KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
844311	2.7	250	380	26,50



CARVING KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
844304	2.6	200	330	24,95



BONING KNIFE

– Flexible

code	thickness (mm)	blade length (mm)	length (mm)	€
844267	2	150	270	20,95



PARING KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
844236	1.9	90	195	13,25



KNIFE SHARPENER DIAMOND

– Diamond coating

code	blade length (mm)	length (mm)	€
844403	310	445	29,95



HAM/SALMON KNIFE

– Half flexible

code	thickness (mm)	blade length (mm)	length (mm)	€
844328	2.6	300	430	28,50



BREAD KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
844298	2.4	215	340	24,95



BREAD KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
844281	2.4	215	340	24,95



CLEAVER

code	thickness (mm)	blade length (mm)	length (mm)	€
844342	4	170	295	35,00



CLEAVER

code	thickness (mm)	blade length (mm)	length (mm)	€
844335	2.5	170	295	35,00



SANTOKU KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
844274	3	180	310	27,25



CARVING FORK

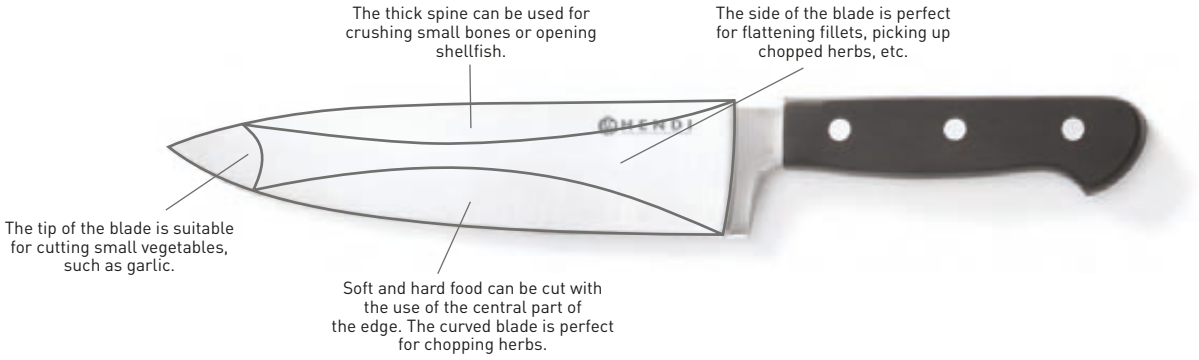
code	thickness (mm)	blade length (mm)	length (mm)	€
844229	9	150	285	20,95

KNIVES KITCHEN LINE

POM POM plastic | S.S. stainless steel | wash

– 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	12,95



COOK'S KNIFE

code	blade length (mm)	length (mm)	€
781357	150	295	9,75



CARVING KNIFE

code	blade length (mm)	length (mm)	€
781340	200	330	9,25



BONING KNIFE

code	blade length (mm)	length (mm)	€
781371	150	285	7,85



BREAD KNIFE

code	blade length (mm)	length (mm)	€
781333	230	345	9,75



KITCHEN KNIFE

code	blade length (mm)	length (mm)	€
781388	125	240	5,25



PARING KNIFE

code	blade length (mm)	length (mm)	€
781395	90	200	5,20



POULTRY SHEARS

code	blade length (mm)	length (mm)	€
781401	140	250	10,95



CARVING FORK

code	blade length (mm)	length (mm)	€
781364	175	290	9,25



CLEAVER

code	blade length (mm)	length (mm)	€
781302	180	300	17,50



HAM/SALMON KNIFE

code	blade length (mm)	length (mm)	€
781326	215	380	9,75



KNIFE SHARPENER

code	blade length (mm)	length (mm)	€
781418	230	360	5,25

KNIFE MAGNET WITH HOOKS

– With 2 magnetic strips

PP polypropylene

code	-	length (mm)	€
820209	3 hooks	300	6,95
820308	5 hooks	450	8,75
820407	6 hooks	600	11,25



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	**69,00**



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	**28,75**
845059	4	210	340	**27,75**

KNIFE ‚NAKIRI'

code	thickness (mm)	blade length (mm)	length (mm)	€
845028	4	180	325	**29,75**

KNIFE ‚SANTOKU'

code	thickness (mm)	blade length (mm)	length (mm)	€
845035	2	165	295	**19,75**



845042



845059



845028



845035

BLACK - UNIVERSAL

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

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



UNIVERSAL KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
842201	1.2	90	190	2,95

UNIVERSAL KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
842102	1.2	100	205	2,75

CARVING KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
842409	2.5	150	280	3,95

COOK'S KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
842607	2.5	180	320	5,25

COOK'S KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
842706	2.5	240	385	6,25

HAM/SALMON KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
842904	1.7	350	490	8,50

BREAD KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
843000	1.5	250	385	4,75

BREAD KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
843109	1.5	300	430	4,95

BUTCHER'S KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
844427	2.5	200	330	4,95

BUTCHER'S KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
844410	2.5	250	380	5,95

BONING KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
844441	1.8	150	280	3,95

FILLET KNIFE

code	thickness (mm)	blade length (mm)	length (mm)	€
844434	1.8	150	260	3,95

KNIFE SHARPENER

code	blade length (mm)	length (mm)	€
781418	230	360	5,25

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	5,25
842799	2	Cook's knife	240/385	2,5	6,25
842966	3	Ham/salmon knife	350/490	1,7	8,50



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	3,95
842522	2	Filleting knife	150/300	0,9	3,50
842621	3	Cook's knife	180/320	2,5	5,25
842720	4	Cook's knife	240/385	2,5	6,25
842928	5	Ham/salmon knife	350/490	1,7	8,50



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	**3,50**
842638	2	Cook's knife	180/320	2,5	**5,25**
842737	3	Cook's knife	240/385	2,5	**6,25**



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	**3,50**
842645	2	Cook's knife	180/320	2,5	**5,25**
842744	3	Cook's knife	240/385	2,5	**6,25**



Ergonomic
non slip handle





1



2



3

WHITE - CHEESE & BREAD

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

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

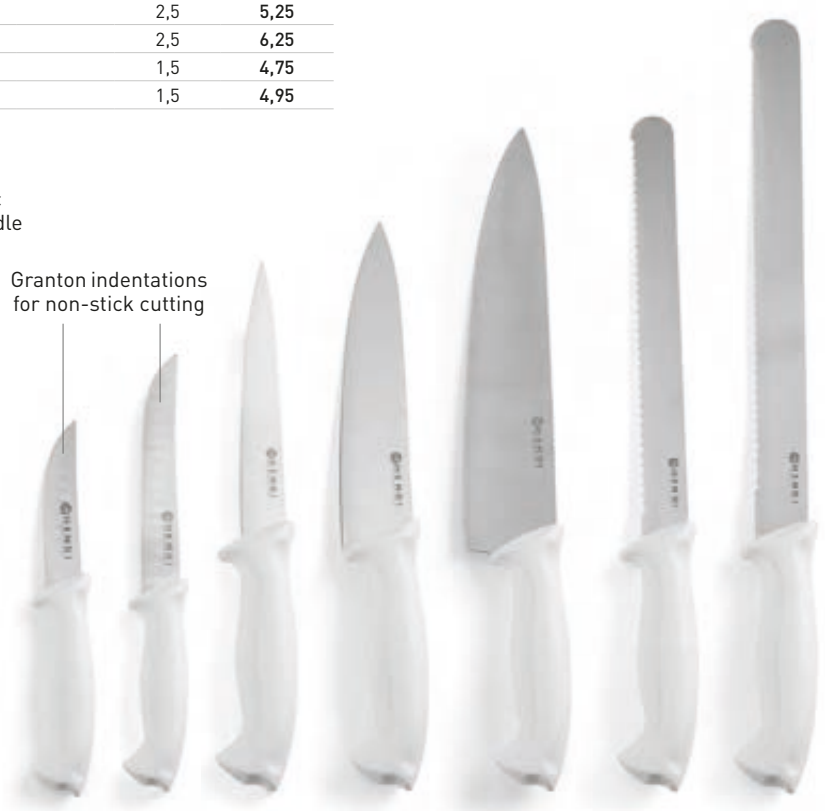
code			blade/knife length (mm)	model	thickness (mm)	€
842256	1	Universal knife	90/190	short model	1,2	2,95
842355	2	Universal knife	130/230	long model	1,2	3,25
842553	3	Filleting knife	150/300		0,9	3,50
842652	4	Cook's knife	180/320		2,5	5,25
842751	5	Cook's knife	240/385		2,5	6,25
843055	6	Bread knife	250/385		1,5	4,75
843154	7	Bread knife	300/430		1,5	4,95



Ergonomic
non slip handle



Granton indentations
for non-stick cutting



1 2 3 4 5 6 7

GREEN - FRUITS & VEGETABLES

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

code			blade/knife length (mm)	model	thickness (mm)	€
842218	1	Universal knife	90/190	short model	1,2	2,95
842119	2	Universal knife	100/205	serrated	1,2	2,75
842317	3	Universal knife	130/230	long model	1,2	3,25
842614	4	Cook's knife	180/320		2,5	5,25
842713	5	Cook's knife	240/385		2,5	6,25



Ergonomic
non slip handle



Granton indentations
for non-stick cutting



1 2 3 4 5

PARING KNIVES, SET OF 6 COLOURS

– Polypropylene handle in accordance with HACCP guidelines.



842003

PARING KNIVES

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

code	blade length (mm)	length (mm)	€
842003	75	175	11,95



842010

PARING KNIVES

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

code	blade length (mm)	length (mm)	€
842010	90	185	12,50

PARING KNIFE

– „Made in Germany"

code	-	blade length (mm)	length (mm)	€
841105	straight model	75	180	2,35
841112	pointed model	87	190	2,25
841129	curved model	60	165	2,15



841105 841112 841129 841136

TOMATO KNIFE

– Polypropylene handle
– „Made in Germany"

code	blade length (mm)	length (mm)	€
841136	110	210	2,35

PARING KNIFE WITH WOODEN HANDLE

– „Made in Germany"

code	blade length (mm)	length (mm)	€
841020	60	165	2,75



841020

SPEED PEELER

– Transverse model.

code	blade length (mm)	length (mm)	€
841228	50	110	1,95



841228

PEELER

– Pendulum model

code	blade length (mm)	length (mm)	€
841235	50	150	1,95



841235





844366

844359

MINCING KNIFE

PP polypropylene | S.S. stainless steel | wash

code	-	length (mm)	€
844359	single blade	230	**10,50**
844366	double blade	230	**15,95**



856314

POULTRY SHEARS

– High carbon steel
– Softgrip

code	mm	€
856314	240	**10,95**



856307

Bottle opener integrated

856284

KITCHEN SCISSORS

– Detachable - easy to clean.
– Softgrip.

code	mm	€
856307	195	**7,50**

PP polypropylene | S.S. stainless steel

KITCHEN SCISSOR SOFTGRIP

– Detachable - easy to clean.
– With softgrip.

code	mm	€
856284	220	**10,95**

PP polypropylene | S.S. stainless steel | wash



LEMON ZESTER

code	mm	€
856031	155	4,25



GRAPEFRUIT KNIFE

code	blade length (mm)	length (mm)	€
856185	110	215	6,25



VEGETABLE CORER

code	blade length (mm)	length (mm)	€
856086	110	220	4,25



CITRUS PEELER

code	mm	€
856055	180	4,25



MELON SCOOP OVAL

code	ø	length (mm)	€
856017	26	165	4,25



MELON SCOOP SERRATED

code	ø	length (mm)	€
856024	22	155	4,25



MELON SCOOP DOUBLE

code	-	length (mm)	€
856000	ø 22-25 mm	165	6,50



CHANNEL KNIFE

code	mm	€
856048	150	4,25

PP polypropylene | S.S. stainless steel | wash



PIZZA SLICER

code	ø	length (mm)	€
617014	100	230	5,75



DOUGH CUTTER SERRATED BLADE

code	ø	length (mm)	€
856154	60	180	5,25



BUTTER CURLER

– Serrated

code	mm	€
856192	200	5,25



SPREADER - SERRATED

code	blade length (mm)	length (mm)	€
855768	95	225	3,95



POTATO PEELER

code	blade length (mm)	length (mm)	€
856178	65	175	4,25



DECORATION KNIFE

code	blade length (mm)	length (mm)	€
856062	90	200	5,25



TOMATO KNIFE OFFSET

code	blade length (mm)	length (mm)	€
856253	110	230	5,50



APPLE CORER

code	ø	length (mm)	€
856079	20	215	4,25

PP polypropylene | S.S. stainless steel | wash













CHEESE SLICER

code	mm	€
856208	205	5,50

CHEESE SLICER FOR SOFT CHEESE

code	mm	€
856215	160	5,50

CHEESE GRATER

code	mm	€
856222	170	5,95









CHEESE KNIFE FOR SOFT CHEESE

code	blade length (mm)	length (mm)	€
856246	160	270	5,50

CHEESE KNIFE FOR HARD CHEESE

code	blade length (mm)	length (mm)	€
856239	130	260	5,50

GARNISHING TOOLS



856291

PP polypropylene | S.S. stainless steel | wash

DECORATION TOOLSET - 6 PIECES

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

code	mm	€
856291	280x100x(H)50	37,50



6 knives
(max length 400 mm)

856383



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	**24,95**



17 knives
(max length 450 mm)

856390



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	**47,50**



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	**39,95**







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	12,95





OYSTER GLOVE

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

code	-	length (mm)	€
556665	Medium	280	29,95
556672	Large	300	29,95



OYSTER KNIFE ROUND

code	mm	€
781913	170	4,95





OYSTER KNIFE STRAIGHT

code	mm	€
781920	160	2,75



OYSTER KNIFE LONG

code	mm	€
844458	215	3,75

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	**157,50**
224410	Sand paper		200x50	**4,75**



224403



820605

see movie

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	**12,95**



ABS
plastic



820612

CERAMIC: crossed electroplated rods for ceramic knives.

COARSE: carbide sharpener for a precision edge every time.

FINE: crossed ceramic rods for professional grade edge honing.



KNIFE SHARPENER

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

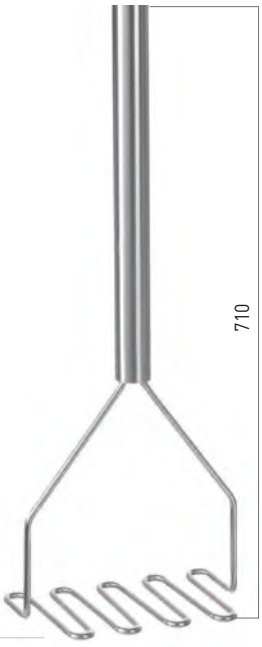
code	mm	€
820612	200x46x(H)75	**10,95**

693261

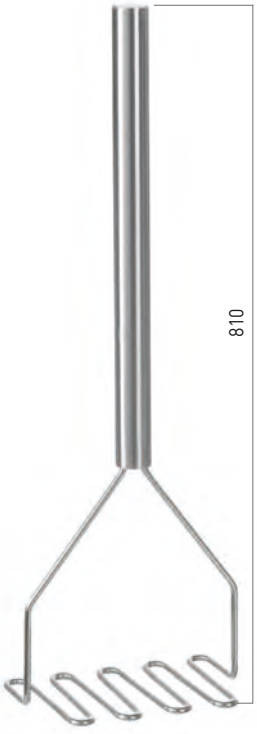
693254



693216



693223





S.S. stainless steel | wash

POTATO MASHERS

– Heavy duty solid model.

code	mm	€
693254	ø118x(H)306	13,95
693261	ø118x(H)456	14,95

S.S. stainless steel | wash

POTATO MASHERS

– Heavy duty solid model.

code	mm	€
693216	200x130x(H)610	16,95
693223	200x130x(H)810	18,95

856147



PP polypropylene | S.S. stainless steel | wash

POTATO MASHER

code	mm	€
856147	ø95x(H)230	6,25

693209



693100



693001





S.S. stainless steel | wash

POTATO RICER

515105

code	mm	€
515105	300x110	32,50

S.S. stainless steel | wash

POTATO MASHERS

– Heavy duty solid model.

code	mm	€
693001	130x85x(H)355	24,50
693100	180x85x(H)600	26,95
693209	180x85x(H)770	30,95


690000

CAN OPENER KITCHEN LINE

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

S.S. stainless steel | wash

code	mm	€
690000	550	74,25


856116

PP polypropylene | S.S. stainless steel | wash

NEW MODEL!

CAN OPENER

code	mm	€
856116	180	7,95

PP polypropylene | S.S. stainless steel | wash

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	8,95


856161

NEW!

Al aluminium

TAB GRABBER

– Glossy aluminium
– Mounting by screws or by adhesive

code	mm	€
513712	915	17,50
513705	600	12,50


513705


570715

Al aluminium | wash

GARLIC PRESS

code	mm	€
570715	175x30	7,95


856123

GARLIC PRESS

– Easy to clean
– Two removable grids

PP polypropylene | S.S. stainless steel | wash

code	mm	€
856123	180x25	7,95

570104



Al aluminium | wash

EGG SLICER - RECTANGULAR

code	mm	€
570104	130x85x(H)30	7,75



570012

Al aluminium | wash

EGG SLICER - OVAL

code	mm	€
570012	120x115x(H)35	7,75

SALAD SPINNER





Removable inner basket



222560

PA polyamide | PP polypropylene | wash

SALAD SPINNER

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

code	liters	mm	€
222553	12	ø335x(H)430	89,50
222560	25	ø430x(H)530	99,95



570906

ONION GOGGLES

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

code	mm	€
570906	150x160x(H)45	9,95





856352 856369 856376

RASPS

– Laser cut blades, high precision and extremely sharp.

code	-	blade length (mm)	mm	€
856352	Fine	220	35x390	**10,95**
856369	Coarse	220	35x390	**10,95**
856376	Ribbon	220	35x390	**10,95**

Extremely sharp, laser cut rasps

PP polypropylene | S.S. stainless steel | wash



856321 856338 856345

RASPS

– Laser cut blades, high precision and extremely sharp.

code	-	blade length (mm)	mm	€
856321	Coarse	135	65x315	**8,50**
856338	Ribbon	135	65x315	**8,95**
856345	Shaver	135	65x315	**8,95**

S.S. stainless steel | wash



443002

GRATER, FOUR-SIDED

code	mm	€
443002	90x65x(H)200	**6,95**

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	**45,00**



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	**24,95**



V-shaped cutting blade for fast slicing

222614



VEGETABLE CUTTER

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

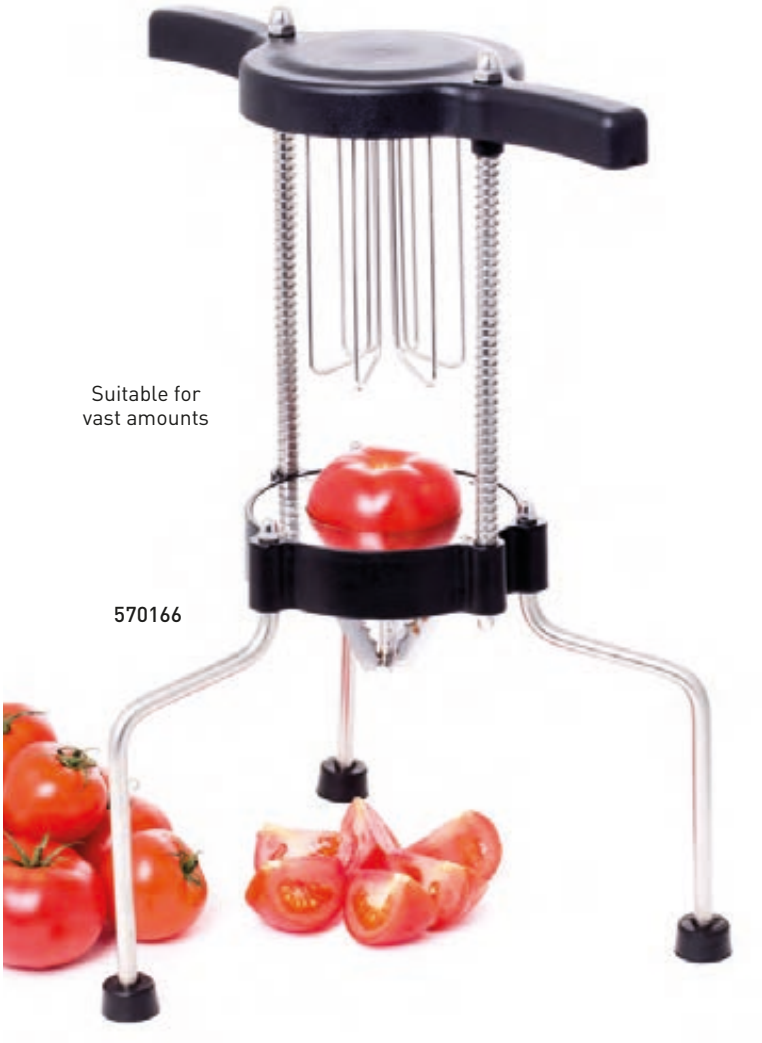
code	mm	€
222652	395x125x(H)200	**49,95**



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

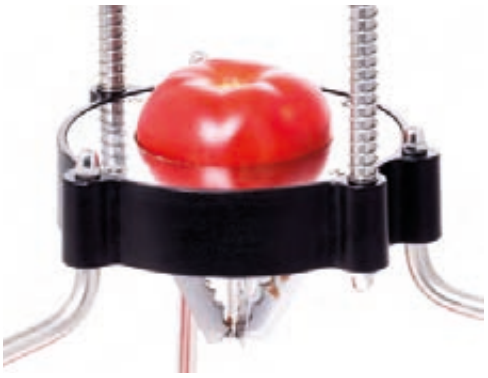


222652



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	129,90



S.S. stainless steel

570159

With suction cup feet

Fitted with hand protection





TOMATO SLICER

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

code	mm	€
570159	432x202x(H)210	189,50



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	**129,50**



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	**10,95**

505656



505670

POLYETHYLENE BUTCHER BLOCK

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

code	-	mm	€
505656	block	500x400x(H)50	**125,00**
505663	block	500x400x(H)80	**175,00**
505670	stand	500x400x(H)750	**134,00**
505687	set	500x400x(H)800	**310,00**



513538

BUTCHER'S HOOK - SET OF 4

code	mm	€
513538	90x4	**2,95**
513545	110x5	**3,60**
513552	130x5	**3,85**
513569	150x6	**4,95**



559208

ROULADE STRING

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

code	-	packed per	€
559208	70m	1	**3,25**
559222	140m	1	**6,35**

NEW!

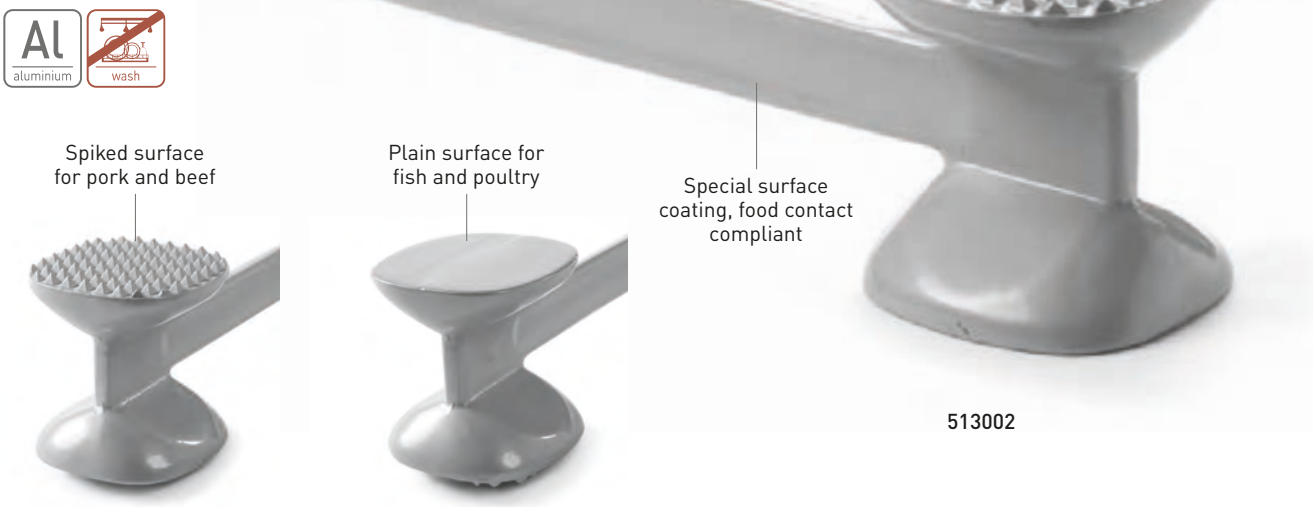


559239

ROULADE STRING

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

code	packed per	€
559239	1	**4,95**



MEAT TENDERIZING HAMMER

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

code	mm	€
513002	220	8,25

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	24,95







630808





CHIPS COLANDER STAINLESS STEEL

S.S. stainless steel | wash

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

code	mm	€
630808	ø410x(H)170	29,50



630006

CHIPS COLANDER ALUMINIUM

Al aluminium | wash

– Fixed bottom and removable strainer

code	mm	€
630006	ø400x(H)170	19,95

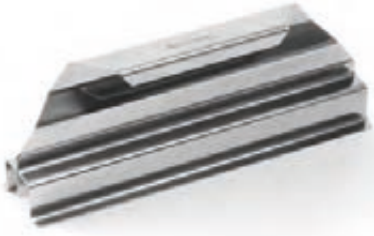


630303

MEAT & CHIPS TRAY

Al aluminium | wash

code	mm	€
630303	470x310x(H)75	18,95



630716

SAUSAGE CUTTER

S.S. stainless steel | wash

code	mm	€
630716	200	12,95



630136 630235

SALT AND PEPPER SHAKER

– With screw cap

code	-	mm	€
630136	Salt shaker	ø80x(H)175	7,95
630235	Pepper shaker	ø63x(H)100	3,50



630105 630204

SALT AND PEPPER SHAKER

– With screw cap

code	-	mm	€
630105	Salt shaker	ø80x(H)195	7,25
630204	Pepper shaker	ø65x(H)105	2,95



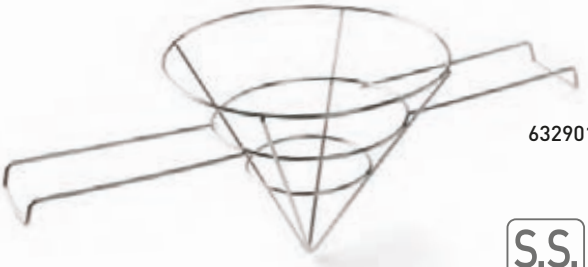


632802

GREASE FILTER FOR DEEP FRYER

– Made of rayon (synthetic silk).

code	packed per	mm	€
632802	50	254x254	15,25



632901

GREASE FILTER HOLDER FOR DEEP FRYER

code	mm	€
632901	ø250x(H)200	10,25





196007

BUCKET

– With lid

– Suitable as fat storage bucket

code	liters	mm	€
196007	11.5	ø290x(H)220	4,30

mesh size
7,5x7,5 mm



640920

640913

PA polyamide | S.S. stainless steel | wash

CHIP SCOOP

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

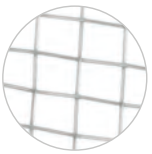
code	mm	€
640913	ø240x600	22,50
640920	ø260x600	24,95



640104

640203

mesh size
5x5 mm



S.S. stainless steel | wash

CHIP SCOOP

– With wire handle

code	mm	€
640104	ø100x330	5,95
640203	ø125x420	6,95

S.S. stainless steel | wash

CHIP SCOOP

– With reinforced wire handle

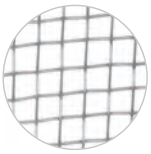
code	mm	€
640401	ø160x450	12,50
640500	ø180x470	13,95
640609	ø200x510	14,50
640708	ø220x540	15,95
640807	ø240x550	17,95



640807

640708

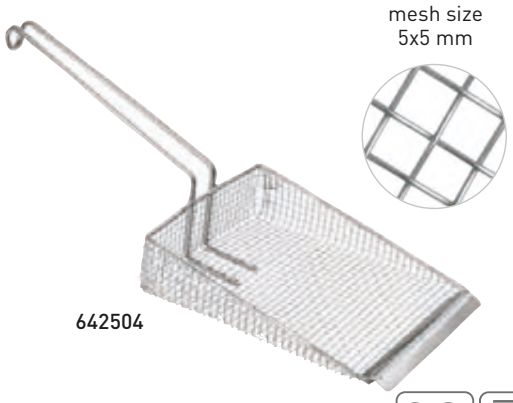
640609



mesh size
5x5 mm



Full range of the deep fryers on page **174-179**



CHIPS SHOVEL

– With 150 mm long wire handle

code	mm	€
642504	210x160	20,75



CHIPS SHOVEL

– With 225 mm long wire handle
– Double mesh

code	mm	€
642603	225x175	19,75



FRENCH FRIES FUNNEL SCOOP

– Fill opening 70 mm
– Left and right handed

code	mm	€
642566	205x233	8,25



FRENCH FRIES FUNNEL SCOOP

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

code	mm	€
642559	230x200	11,50



FAT SKIMMER - FINE MESH

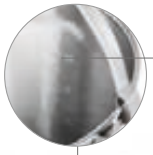
– With wire handle

code	mm	€
646205	ø125x350	9,95
646304	ø150x430	10,95

BIRD'S NEST SHAPED STRAINER

– With wire handle and fastening clip

code	mm	€
646601	ø100x395	9,95





516676 516683 516706 516720



Wide, reinforced base for stability and hygiene

BUCKET WITH REINFORCED BASE

– Graduated

code	liters	mm	€
516676	7	ø230x(H)245	**33,50**
516683	10	ø280x(H)270	**37,50**
516706	12	ø300x(H)310	**42,50**
516720	15	ø305x(H)330	**46,50**



516713

LID FOR BUCKET WITH REINFORCED BASE

code	-	mm	€
516690	516683	ø280x (H)25	**10,50**
516713	516706	ø300x (H)25	**10,95**
516737	516720	ø305x (H)25	**14,50**



516744

BUCKET

code	liters	mm	€
516744	12	ø310x(H)300	**26,50**



556719



CLOTH STRAINER

– 100% Cotton.
– Washable up to 95°C.

code	mm	€
556719	700x700	**12,95**



518700

FUNNEL

code	mm	€
518700	ø120x(H)115	6,95



462904

OIL JUG

– With semi-hinged lid

code	liters	mm	€
462904	0.3	ø70x(H)115	5,50



624302

WATER KETTLE - WITH LID

code	liters	mm	€
624302	6	ø245x(H)290	28,95



567616

FUNNEL

code	mm	€
567616	ø100x(H)130	0,75
567630	ø127x(H)170	1,05
567654	ø150x(H)200	1,75



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	32,95



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	17,95





SERVING TONGS

code	mm	€
171028	240	6,95
171127	300	8,75





SERVING TONGS CURVED

code	mm	€
171417	240	5,95
171516	300	7,40



SERVING TONGS

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

code	mm	€
171301	267	5,25
171318	345	5,95
171325	400	6,95





SALAD TONGS

– With fastening clip.
– Solid design.

code	mm	€
171707	250	3,25
171806	300	4,25
171905	400	5,25



SERVING TONGS

– Handle covered with coloured PVC.

code	colour	length (mm)	€
171837	Red	250	3,75
171844	Blue	250	3,75
171875	Green	250	3,75
171882	Purple	250	3,75
171899	Yellow	250	3,75
171752	Black	250	3,75

SERVING TONGS

– Handle covered with coloured PVC.

code	colour	length (mm)	€	
171851	Black	300	4,25	
171721	Red	300	4,25	NEW!
171738	Blue	300	4,25	NEW!
171745	Green	300	4,25	NEW!
171783	Purple	300	4,25	NEW!
171790	Yellow	300	4,25	NEW!



680025



MULTIPURPOSE TWEEZERS

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

code	mm	€
680018	300	4,75
680025	230	3,95
680032	215	3,25
680049	160	2,75



680131

MULTIPURPOSE TWEEZER COATED

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

code	mm	€
680131	300	5,95



680063



TWEEZERS, CURVED

code	mm	€
680056	305	4,95
680063	240	4,25
680070	160	3,25









TWEEZER WITH ROUND HEAD

code	mm	€
680124	150	3,95



680124



SUSHI TWEEZERS

code	mm	€
680087	210	3,50
680094	160	3,25



680087



680117

680100



FISH BONE TWEEZERS

code	mm	€
680100	130	3,95
680117	120	2,25



524008



524039

UNIVERSAL TONGS

– With fastening clip.
– Detachable.

code	mm	€
524008	280	6,95

UNIVERSAL TONGS WITH TEFLON COATING

– With fastening clip.

code	mm	€
524039	280	7,95

GRIDDLE SCRAPERS



SCRAPER
– With wooden handle.

code	blade length (mm)	mm	€
855119	118	100x251	3,95

SCRAPER

code	blade length (mm)	mm	€
855713	108	80x251	5,25

TURNERS



HAMBURGER TURNER
– With wooden handle

code	blade length (mm)	mm	€
855508	280	75x120	5,50
855607	150	150x305	6,95



HAMBURGER TURNER

code	blade length (mm)	mm	€
855652	140	105x308	8,95
855676	100	76x270	6,95



TURNER FLEXIBLE

code	thickness (mm)	mm	€
855669	1.2	95x325	6,95
855737	1	73x360	6,45



TURNER FLEXIBLE, PERFORATED

code	thickness (mm)	mm	€
855720	1	73x370	6,45



PP polypropylene | S.S. stainless steel

SPATULA

– For confectionery substances
– Smooth flexible blade

code	blade length (mm)	mm	€
855690	200	34x325	**5,25**
855706	110	17x215	**4,50**
855744	250	39x375	**6,50**



855706 855690 855744

PALETTE KNIFE

– With flexible offset blade.

code	blade length (mm)	mm	€
855683	254	37x370	**7,25**
855775	110	19x220	**4,50**
855782	200	32x300	**5,50**



855775 855782 855683



659205



659304



659403



659014



659007



659106

SCRAPER

– ABS handle
– Blade made of synthetic rubber

ABS plastic | <110°C temp | wash

code	blade length (mm)	mm	€
659205	90	52x257	**2,25**
659304	116	70x358	**3,50**
659403	116	70x410	**4,50**

SCRAPER

– ABS handle.
– Silicone blade.

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

code	blade length (mm)	mm	€
659007	105	70x350	**6,95**
659014	90	55x265	**4,95**
659106	105	70x420	**7,95**



658604



658703



658802



658901

Spoon shaped blade





659458



659465



659472

SCRAPER

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

wash

code	blade length (mm)	mm	€
658604	90	55x250	**4,25**
658703	90	55x320	**7,95**
658802	90	55x420	**9,25**
658901	150	100x520	**15,50**

SCRAPER SPOON SHAPED

– ABS handle.
– Blade made of synthetic rubber.

ABS plastic | <110°C temp | wash

code	blade length (mm)	mm	€
659458	88	57x254	**3,25**
659465	117	75x357	**4,50**
659472	117	75x408	**5,50**

KITCHEN SPOON PBT

code	mm	€
563007	380x70	4,25
563106	450x80	5,95
563205	600x105	9,50



563007



563106



563205



659700



659809

SPOON EXOGLASS

– Made of Exoglass material

code	mm	€
659700	300	6,50
659809	380	9,25



525005

WOODEN SPOON

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

code	mm	€
525005	400	3,75



525142

SPATULA

– Wood

code	packed per	length (mm)	€
525142	4	300	4,25



658000

SPATULA

code	mm	€
658000	280	4,10



659601

SPATULA

code	mm	€
659601	320	8,95



659502

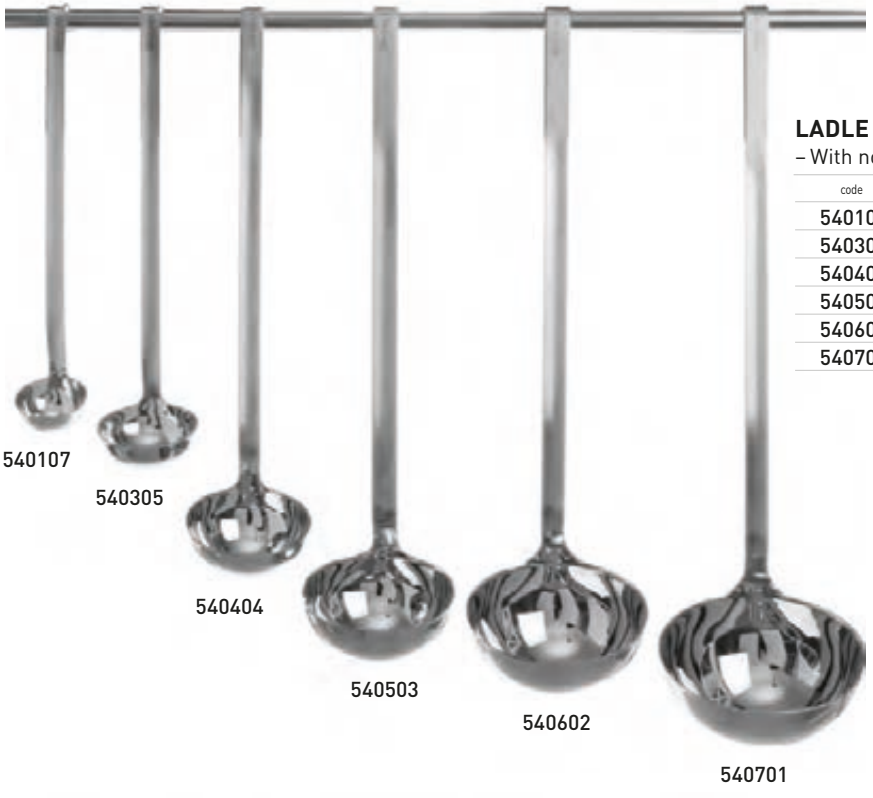
SPATULA

– Slotted
– Made of exoglass plastic

code	mm	€
659502	300	8,95

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	5,25
540305	0.125	ø80x390	7,45
540404	0.25	ø100x430	8,50
540503	0.35	ø120x470	11,75
540602	0.75	ø145x440	13,95
540701	1	ø165x480	16,95



Seamless, made out of one piece.

Non-drip pouring rim.



SKIMMER

code	mm	€
541104	ø80x390	4,50
541203	ø100x400	5,10
541302	ø120x460	6,25
541500	ø160x530	10,95

S.S. stainless steel | wash

BASTING SPOON

code	mm	€
542606	430x100	9,65

VEGETABLE SPOON

code	mm	€
542507	480x65	9,65

CARVING FORK

code	mm	€
542705	350	6,35

SPATULA

code	mm	€
542200	510x100	10,75



LADLES & SKIMMERS KITCHEN LINE

– Seamless, one piece
– In accordance with HACCP standard

S.S. stainless steel | wash



LADLE

code	liters	mm	€
527108	0.05	ø60x300	2,95
527207	0.18	ø90x360	3,25
527306	0.21	ø100x380	3,95

SKIMMER

code	mm	€
528105	ø90x370	2,95
528204	ø115x430	3,75

SLOTTED SPATULA

code	mm	€
526118	340	3,25

SPATULA

code	mm	€
526101	340	3,25

CARVING FORK

code	mm	€
526200	350x35	3,25

VEGETABLE SPOON

code	mm	€
526309	325	2,95

WHISKS



S.S. stainless steel | wash

FRENCH WHISK

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

code	mm	€
510001	250	5,95
510100	300	6,25
510209	350	7,10
510308	400	7,85
510407	450	8,50
511503	500	10,25
511701	600	11,85





PP polypropylene | S.S. stainless steel | wash

FRENCH WHISK WITH PP HANDLE

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

code	mm	€
509005	250	4,95
509012	230	3,95
509104	300	5,95
509203	350	6,95
509302	400	7,25
509401	450	7,95



PP polypropylene | S.S. stainless steel | wash

DRESSING- AND PANWHISK

code	mm	€
856109	160	5,75





Very flexible

Wire thickness:
1,4 mm

PIANO WHISK

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

S.S. stainless steel | wash

code	mm	€
532003	200	2,95
532102	250	3,35
532201	300	3,80
532300	350	4,25



Very flexible

Wire thickness:
1,4 mm

PIANO WHISK

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

S.S. stainless steel | wash

code	mm	€
511718	250	3,50
511725	300	3,95
511732	350	4,50
511749	400	4,95
511756	450	5,50



Very flexible

PIANO WHISK

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

PP polypropylene | S.S. stainless steel | wash

code	mm	€
509418	230	3,95
509425	250	4,50
509432	300	4,95
509449	350	5,95
509456	400	6,95
509463	450	7,95



Wire thickness:
1,4 mm

BOWLS





MIXING BOWL - WITH ROUNDED BASE

code	liters	mm	€
517109	0.7	ø158x(H)55	**1,70**
517208	1.4	ø197x(H)68	**2,20**
517307	2.3	ø240x(H)88	**3,35**
517406	3.3	ø259x(H)92	**3,95**
517604	4.9	ø300x(H)118	**4,75**

KITCHEN BOWL

code	liters	mm	€
530108	0.8	ø160x(H)63	**2,75**
530207	1.3	ø205x(H)70	**3,40**
530306	1.6	ø225x(H)83	**4,25**
530405	2.3	ø250x(H)84	**4,50**
530504	3.1	ø280x(H)99	**6,50**
530603	5	ø315x(H)108	**9,10**
530702	6	ø345x(H)118	**10,95**

CONICAL STRAINER





CONICAL STRAINER, WIRE MESH

– Fine wire mesh with wire handle

code	mm	€
647509	ø180x395	**11,95**
647516	ø160x355	**9,95**

CONICAL STRAINER, HALF WIRE MESH

– Fine wire mesh

code	mm	€
647554	ø205x460	**22,95**
647561	ø245x475	**27,95**





CONICAL STRAINER

S.S. stainless steel

code	mm	€
547304	ø185x350	14,50
547502	ø235x395	16,50

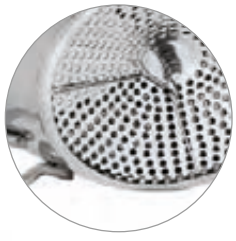


VEGETABLE STRAINER

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

S.S. stainless steel | wash

code	mm	€
647592	380x200x(H)170	9,95



Fitted with
2 scraping wires
on the bottom



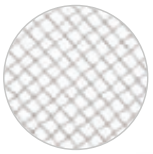


VEGETABLE STRAINER

18/10 stainless steel | wash

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

code	mm	€
515501	400x215x(H)175	39,95



mesh size
1x1 mm

SIEVE

– With wire handle

Sn tin plated | wash

code	mm	€
635001	ø120x280	1,50
635155	ø160x320	2,15
635209	ø180x340	2,70
635308	ø200x360	3,05
635407	ø230x400	4,25
635605	ø250x435	5,25



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

SIEVE, DOUBLE MESH

– Wooden handle
– Reinforcing bracket

Sn tin plated | wash

code	mm	€
639009	ø260x570	15,50
639016	ø310x800	17,95
639023	ø360x860	21,50



mesh size
0,5x0,5 mm

SIEVE - FINE MESH

– With wire handle

S.S. stainless steel | wash

code	mm	€
638309	ø100x250	4,95
638507	ø150x345	8,95
638705	ø200x400	15,95
638903	ø250x455	21,95



mesh size
1x1 mm

SIEVE

– With wire handle

S.S. stainless steel | wash

code	mm	€
637104	ø160x305	4,95
637203	ø180x325	5,75
637302	ø200x360	6,95
637401	ø220x380	8,50
637500	ø240x410	9,95
637609	ø260x440	10,95



COLANDERS

S.S. stainless steel | wash

NEW MODEL!

COLANDER PROFI LINE
– With base and 2 riveted handles

code	mm	€
535509	ø325x(H)175	55,95
535516	ø365x(H)185	63,50
535523	ø415x(H)210	74,25



535516



535417

COLANDER PERFORATED
– With base and 2 handles.

S.S. stainless steel | wash

code	mm	€
535295	ø160x(H)65	5,25
535400	ø235x(H)85	7,75
535417	ø285x(H)115	10,75
535424	ø315x(H)120	13,95



535202

COLANDER KITCHEN LINE
– With base and 2 handles

S.S. stainless steel | wash

code	mm	€
535103	ø240x(H)110	4,25
535202	ø280x(H)135	6,15
535301	ø340x(H)160	8,20



535271

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

S.S. stainless steel

code	mm	€
535271	169x169x(H)55	8,25
535288	218x218x(H)70	9,95



535448

COLANDER PERFORATED
– With base and 2 handles.

S.S. stainless steel | wash

code	mm	€
535431	ø180x(H)90	9,95
535448	ø220x(H)110	13,95
535455	ø260x(H)140	19,95

MEASURING JUG



567104 567302 567500

MEASURING JUG POLYPROPYLENE

PP polypropylene | <110°C temp

code	liters	mm	€
567104	0.5	ø90x(H)140	1,90
567203	1	ø110x(H)170	3,25
567302	2	ø140x(H)215	5,25
567401	3	ø160x(H)240	6,50
567500	5	ø190x(H)270	7,75



567814 567821 567838 567852

MEASURING JUG STACKABLE

PP polypropylene

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

code	liters	mm	€
567821	1	ø124x(H)170	1,95
567838	2	ø160x(H)205	2,95
567845	3	ø181x(H)233	3,95
567852	5	ø210x(H)270	5,95
567814	0.5	ø95x(H)136	1,25



516102 516201 516300

MEASURING JUG STAINLESS STEEL

18/10 stainless steel

– Heavy duty.

code	liters	mm	€
516102	0.5	ø90x(H)110	10,75
516201	1	ø120x(H)135	14,95
516300	2	ø140x(H)175	24,75

SCOOPS



521304 521502

SCOOP ALUMINIUM

Al aluminium | wash

code	liters	mm	€
521205	0.125	180	2,75
521304	0.2	205	2,95
521403	0.3	245	4,25
521502	0.5	265	6,25
521601	0.65	310	6,95
521809	2	390	14,95



562000 562017 562079

SCOOP POLYPROPYLENE

PP polypropylene

code	liters	mm	€
562000	0.125	187	1,45
562017	0.25	250	2,40
562079	0.65	330	5,25



580233

KITCHEN SCALE 15 KG

S.S. stainless steel

- 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	**24,95**



580226

KITCHEN SCALE

S.S. stainless steel

- 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	**23,95**



580004

DIGITAL SCALE

ABS plastic S.S. stainless steel

- 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	**42,50**



580301

S.S. stainless steel

LARGE DIGITAL SCALE

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

code	max. kg	mm	€
580301	100	300x255x(H)42	**98,50**



980033

S.S. stainless steel

SCALE

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

code	max. kg	mm	€
980033	2	210x140x(H)255	**45,00**

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 ±1,5°C/±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	**39,50**

NEW!



271254

S.S. stainless steel

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 ±1°C, 65/350°C ±1.5%.
- Probe accuracy: -60/-5°C ±1°C, -5/65°C ±0.5°C, 65/350°C ±1%.
- Distance spot ratio (D:S) 8:1.
- Auto power off after 15 seconds.
- Battery: 2xAAA (included).

code	range	mm	€
271254	-60/350°C	39x53x(H)158	**89,50**



271162

WATERPROOF THERMOMETER

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

code	range	mm	€
271162	-50/300°C	290x48x(H)40	**13,75**



271209

POCKET THERMOMETER WITH PROBE

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

code	range	mm	€
271209	-40/200°C	150x20x(H)15	**13,95**



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	**22,50**



Provides fast and accurate temperature reading

271230

PC polycarbonate

S.S. stainless steel

FAST RESPONSE THERMOMETER

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

code	range	mm	€
271230	-50/350°C	204x42x(H)20	**49,50**



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	**12,75**



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	**72,00**



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	4,35

REFRIGERATOR THERMOMETER

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

code	range	mm	€
271186	-50/25°C	60x40x(H)70	4,35

REFRIGERATOR THERMOMETER

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

code	range	mm	€
271124	-50/50°C	ø72x(H)21	2,50



271117

REFRIGERATOR THERMOMETER

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

code	range	mm	€
271117	-40/40°C	150x23x(H)9	1,95



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	3,95

NEW!

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	2,95



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	7,25



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	8,95



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	3,75



271155

With clip



Magnetic



DIGITAL KITCHEN TIMER

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

ABS plastic

code	mm	€
271155	67x20x(H)67	4,50



582022

With stand and magnet



DIGITAL KITCHEN TIMER

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

code	mm	€
582022	65x70x(H)17	6,95

DISPENSER BOTTLES

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





558003 558010 558027 557808 557815 557822 557907 557914 557921

DISPENSER BOTTLES

code	packed per	colour	liters	mm	€
557808	1	Yellow	0.35	ø55x(H)205	**1,05**
557815	1	Red	0.35	ø55x(H)205	**1,05**
557822	1	Transparent	0.35	ø55x(H)205	**1,05**
557907	1	Yellow	0.7	ø70x(H)240	**1,30**
557914	1	Red	0.7	ø70x(H)240	**1,30**
557921	1	Transparent	0.7	ø70x(H)240	**1,30**
558003	1	Yellow	0.2	ø50x(H)185	**0,75**
558010	1	Red	0.2	ø50x(H)185	**0,75**
558027	1	Transparent	0.2	ø50x(H)185	**0,75**

DISPENSER BOTTLE SETS

code	packed per	colour	liters	mm	€
557839	3	Yellow	0.35	ø55x(H)205	**4,10**
557846	3	Red	0.35	ø55x(H)205	**4,10**
557853	3	Transparent	0.35	ø55x(H)205	**4,10**
557938	3	Yellow	0.7	ø70x(H)240	**4,75**
557945	3	Red	0.7	ø70x(H)240	**4,75**
557952	3	Transparent	0.7	ø70x(H)240	**4,75**
558034	3	Yellow	0.2	ø50x(H)185	**2,95**
558041	3	Red	0.2	ø50x(H)185	**2,95**
558058	3	Transparent	0.2	ø50x(H)185	**2,95**





630648

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	**15,95**

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



558355

DISPENSER BOTTLE EASY SQUEEZE

code	packed per	colour	liters	mm	€
558324	1	Transparent	0.2	ø60x(H)170	**0,90**
558386	1	Transparent	0.3	ø65x(H)190	**1,10**
558447	1	Transparent	0.6	ø75x(H)240	**1,50**

DISPENSER BOTTLE SETS EASY SQUEEZE

code	packed per	colour	liters	mm	€
558355	3	Transparent	0.2	ø60x(H)170	**3,05**
558416	3	Transparent	0.3	ø65x(H)190	**3,75**
558478	3	Transparent	0.6	ø75x(H)240	**4,95**



557969

SAUCE STAND

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

18/0 stainless steel

code	mm	€
557969	209x80x(H)78	**10,50**
557976	229x90x(H)78	**11,50**
557983	274x102x(H)98	**12,50**





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	**42,50**



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	**59,50**

FOOD RING ROUND

– Perfect for plating food in refined shapes.

code	mm	€
512104	ø70x(H)45	2,75
512135	ø60x(H)45	2,50
512302	ø90x(H)45	3,25





512135 512104 512302

FOOD RING AND PUSHER ROUND

– Perfect for plating food in refined shapes.

code	-	mm	€
512142	food ring	ø80x(H)45	2,95
512159	food ring	ø100x(H)45	3,75
512203	pusher	ø80x(H)55	1,95
512210	pusher	ø100x(H)55	2,25





512203 512210 512142 512159

FOOD RING AND PUSHER SQUARE

– Perfect for plating food in refined shapes.

code	-	mm	€
512166	food ring	65x65x(H)45	3,50
512173	food ring	80x80x(H)45	4,50
512227	pusher	65x65x(H)55	1,95
512234	pusher	80x80x(H)55	2,25



512227 512234 512166 512173



512302



SMOKE INFUSER

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

code	mm	€
199961	ø68x(H)158	**22,50**



199961



199978

NEW!



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	**11,95**

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	**19,95**
199664	Plate dome	ø260x(H)174	**37,95**

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	**145,00**



199985

NEW!

AROMATIC WOOD CHIPS

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

code	-	weight (kg)	€
199671	beech wood	0.25	**2,95**
199688	alder wood GOLD	0.25	**2,95**
199695	Oak wood	0.25	**2,95**
199701	cherry wood	0.25	**2,95**
199718	applewood	0.25	**2,95**
199725	Plum-tree wood	0.25	**2,95**
199732	maple wood	0.25	**2,95**
199749	apricot wood	0.25	**2,95**
199756	walnut wood	0.25	**2,95**
199763	Alder and Beech wood SPECIAL	0.25	**2,95**



SMOKER WOOD DUST

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

code	weight (kg)	€
199787	0.5	**5,95**



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	**15,50**



199770

CREAM WHIPPERS



588017

Can safely be kept warm in the bain marie

see movie





588024

CREAM WHIPPER PROFI LINE

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

code	liters	mm	€
588017	0.5	ø85x(H)235	**57,50**
588024	1	ø98x(H)330	**65,95**

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	**12,95**



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 ø3 mm
  - 1 long injector tip ø5 mm
  - 1 short injector tip ø3 mm
  - 1 short injector tip ø5 mm
– Only suitable for use with Hendi Profi Line cream whippers.

code	mm	€
589106	120x30x(H)160	**12,95**

FUNNEL WITH SIEVE

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

code	mm	€
589113	ø160x(H)90	**22,95**

589205





589113





588147



588420



THERMO CREAM WHIPPER

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

code	liters	mm	€
588147	0.5	ø105x(H)278	**89,95**

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 (N_2O) to operate, not included.

code	liters	mm	€
588420	0.5	ø80x(H)260	**26,95**



586907

588215

588208



588376 588369 588031

CREAM WHIPPER KITCHEN LINE

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

code	liters	mm	€
588031	0.25	ø80x(H)200	**22,95**
588369	0.5	ø80x(H)260	**25,95**
588376	0.95	ø95x(H)320	**29,50**

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		**8,25**





589007

UNIVERSAL FOR ALL WHIPPED CREAM MAKERS



CREAM WHIPPER CHARGERS

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

code	packed per	order unit	€
586907	50	12	**21,00**
588208	10	36	**4,00**
588215	24	25	**9,50**



ICE CREAM SCOOP STÖCKEL

code	-	mm	€
755006	1/4	ø100	36,95
755013	1/8	ø80	36,95
755020	1/10	ø70	36,95
755037	1/12	ø67	33,95
755044	1/16	ø59	33,95
755051	1/20	ø56	33,95
755068	1/24	ø51	33,95
755075	1/30	ø49	33,95
755082	1/36	ø47	33,95
755099	1/40	ø45	33,95
755105	1/50	ø43	33,95
755112	1/60	ø40	33,95
755143	1/100	ø30	33,95







ICE CREAM SCOOP STÖCKEL - OVAL

code	-	mm	€
755259	1/20	70x52	36,25
755273	1/30	62x43	36,25

stöckel



PA polyamide | S.S. stainless steel | wash

ICE CREAM SCOOP STÖCKEL

– Fiberglass-reinforced nylon handle
– Easier identification of portion

code	-	mm	€
755334	1/12	ø67	**35,25**
755341	1/16	ø59	**35,25**
755358	1/20	ø56	**35,25**
755365	1/24	ø51	**35,25**
755372	1/30	ø49	**35,25**
755389	1/36	ø47	**35,25**
755396	1/40	ø45	**35,25**



stöckel

Al aluminium | wash



ICE CREAM DIPPER STÖCKEL

code	-	mm	€
755556	1/20	ø56x120	**26,95**
755563	1/24	ø51x120	**26,95**
755570	1/30	ø49x120	**26,95**

ICE CREAM DIPPER STÖCKEL

– With ceramic coating and extra long handle

code	-	mm	€
755686	1/20	ø56x170	**46,50**
755693	1/30	ø49x170	**46,50**

ICE CREAM DIPPER STÖCKEL

– With extra long handle

code	-	mm	€
755655	1/20	ø56x170	**34,95**
755679	1/30	ø49x170	**34,95**

PA polyamide | S.S. stainless steel | wash



ICE CREAM SCOOP PROFI LINE

code	-	mm	€
759233	1/24	ø51	23,50
759240	1/30	ø49	23,50
759257	1/36	ø46	23,50
759264	1/40	ø44	23,50

S.S. stainless steel | wash





ICE CREAM SCOOP KITCHEN LINE

code	-	mm	€
572016	1/10	ø70	10,95
572115	1/12	ø66	10,95
572214	1/16	ø59	10,95
572313	1/20	ø56	10,95
572412	1/24	ø53	10,95
572511	1/30	ø50	10,95
572610	1/36	ø48	10,95
572719	1/40	ø44	10,95

ICE CREAM SPATULAS WITH TRITAN GRIP

18/10 stainless steel

code	colour	length (mm)	€
755808	Blue	260	4,95
755815	Red	260	4,95
755822	Yellow	260	4,95
755839	Purple	260	4,95





ICE CREAM CONES STAND

S.S. stainless steel | wash

– Fits 3 cones

code	mm	€
755730	200x95x(H)85	17,95



ICE CREAM DIPPER KITCHEN LINE

Al aluminium | wash

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

code	-	mm	€
759301	1/30	ø49x225	13,95









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	**19,95**
802038	5	360x165x(H)120	**13,95**
802045	3.6	360x165x(H)80	**11,85**
802052	5	360x250x(H)80	**12,95**



ICE CREAM CONTAINER KITCHEN LINE

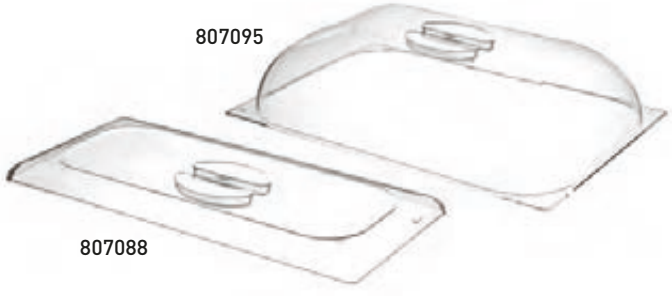
– Very solid design
– Smooth edges, easy to clean
– Can be used in freezers

code	liters	mm	€
807019	5	360x165x(H)120	**10,95**



ICE CREAM CONTAINER POLYPCARBONATE

code	colour	liters	mm	€
807026	Transparent	5	360x165x(H)120	**7,95**
807033	Black	5	360x165x(H)120	**8,95**
807057	Transparent	5	360x250x(H)80	**7,95**
807071	Black	5	360x250x(H)80	**8,95**



ICE CREAM CONTAINER LID POLYCARBONATE

– Suitable for polycarbonate ice cream containers.

code	mm	€
807088	360x165	**3,95**
807095	360x250	**4,95**



Easy to assemble and disassemble



Large 2 liter ice cream container



Easy to operate



S.S. stainless steel

ICE CREAM MAKER

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

code	V	W	mm	€
274231	230	180	272x315x(H)362	**369,50**



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	14,50



551790

ICING TIPS - SERRATED

– Set of 5 sizes.

code	-	€
551790	ø6-8-10-12-14	14,50



551691

ICING TIPS - SMOOTH

– Set of 5 sizes.

code	-	€
551691	ø2-4-6-8-10	14,50



S.S.
stainless steel

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	14,50



551592

PP
polypropylene

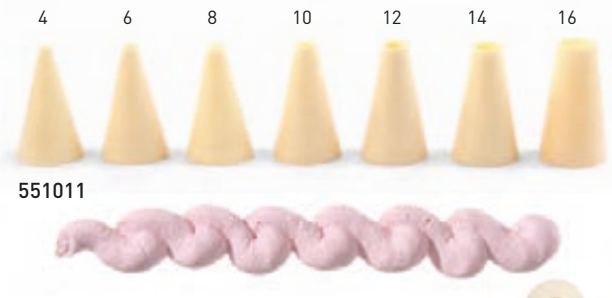


551110

ICING TIPS - SERRATED

– Set of 7 sizes.

code	-	€
551110	ø 3-5-7-9-11-13-15	6,70



551011

ICING TIPS - SMOOTH

– Set of 7 sizes.

code	-	€
551011	ø 5-7-9-11-13-15-17	6,70



551400



ICING TIPS - ASSORTED

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

code	-	€
551400	ø 6-8-10-12	16,50





18/0 stainless steel | wash

512227

512234

512166

512173



512203

512210

512142

512159



512135

512104

512302



FOOD RING AND PUSHER SQUARE

– Perfect for plating food in refined shapes.

code	-	mm	€
512166	food ring	65x65x(H)45	3,50
512173	food ring	80x80x(H)45	4,50
512227	pusher	65x65x(H)55	1,95
512234	pusher	80x80x(H)55	2,25

FOOD RING AND PUSHER ROUND

– Perfect for plating food in refined shapes.

code	-	mm	€
512142	food ring	ø80x(H)45	2,95
512159	food ring	ø100x(H)45	3,75
512203	pusher	ø80x(H)55	1,95
512210	pusher	ø100x(H)55	2,25

FOOD RING ROUND

– Perfect for plating food in refined shapes.

code	mm	€
512104	ø70x(H)45	2,75
512135	ø60x(H)45	2,50
512302	ø90x(H)45	3,25



689608



689806

Al aluminium | wash

BABA MOULD

code	-	mm	€
689608	With rolled rim	ø70x(H)68	2,50
689806	with smooth rim	ø70x(H)68	2,20

Al aluminium | wash

CAKE MOULD

– Rectangular

code	mm	€
682104	180x80x(H)60	6,50
682302	260x100x(H)75	8,75
682401	300x110x(H)75	10,95



682104

682302

682401





673416



674413

PASTRY CUTTER SET

– 14-piece set, round model

code	-	mm	€
673416	with plain edge, ø19-112	ø120x(H)35	**9,95**
674413	with serrated edge, ø18-108	ø120x(H)35	**9,95**



515389 515396



515228 515327



515358 515365

BUTTER AND FAT BRUSH FLAT

– With stainless steel bristles.
– High temperature resistant.

code	mm	€
515389	200x25	**5,25**
515396	220x50	**6,15**

BUTTER AND FAT BRUSH FLAT

– With wooden handle

code	mm	€
515228	210x20	**3,50**
515327	210x40	**5,95**

BUTTER AND FAT BRUSH FLAT SILICONE

– With polypropylene handle

code	mm	€
515358	220x32	**3,25**
515365	230x45	**3,75**



DOUGH CUTTER & SCRAPER

554432



DOUGH SCRAPER
– Trapezoidal

PP polypropylene · wash

code	packed per	mm	€
554432	3	216x128	4,50

554364



DOUGH SCRAPER
– Rectangular

PP polypropylene · wash

code	packed per	mm	€
554364	6	120x96	3,95

554166



DOUGH SCRAPER FLEXIBLE
– Semi-circular

PP polypropylene · wash

code	packed per	mm	€
554166	6	120x88	2,95

515044



S.S. stainless steel

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	59,50

855751



PP polypropylene · S.S. stainless steel · wash

DOUGH CUTTER
– Stainless steel with polypropylene handle

code	mm	€
855751	150x110	4,90

553404

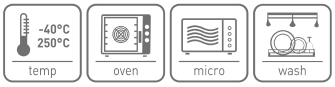


S.S. stainless steel · wash

DOUGH CUTTER

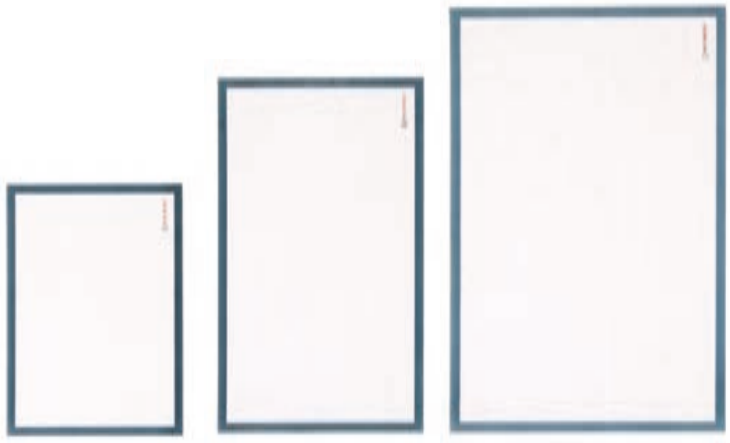
code	mm	€
553404	150x110	3,75





BAKING MAT NON-STICK SILICONE

code	thickness (mm)	mm	€
677810	0.7	325x530	**11,75**
677827	0.7	400x600	**14,50**
677834	0.7	400x300	**8,95**



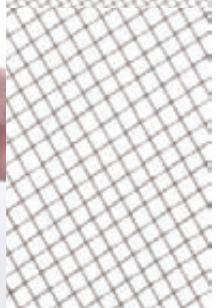
677810 677834 677827















for powdered sugar





637791

for flour and meal



637821

for bread-crumbs

BAKERS' SIEVE

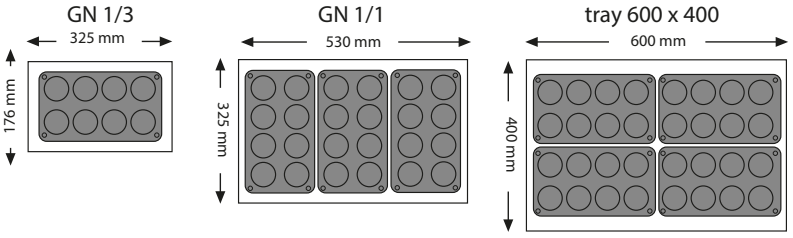
– With hanging loop.

code	-	mm	€
637791	for powdered sugar	ø250x(H)75	**8,75**
637807	for flour and meal	ø250x(H)75	**8,75**
637814	for bread-crumbs	ø250x(H)75	**8,75**
637821	for powdered sugar	ø410x(H)80	**16,50**
637838	for flour and meal	ø410x(H)80	**16,50**
637845	for bread-crumbs	ø410x(H)80	**16,50**

BAKING MOULDS SILICONE

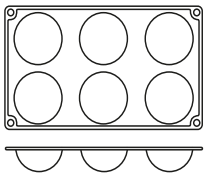
– Made of 100% non-stick silicone.







676202

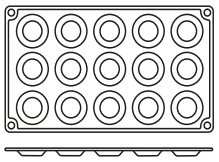


SEMI-SPHERE Ø70X(H)32

code	moulds	mm	€
676202	6	ø70x(H)32	9,95



676509

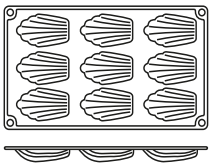


TARTELETTE Ø50X(H)17

code	moulds	mm	€
676509	15	ø50x(H)17	9,95



676707

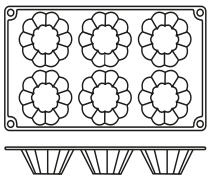


MADELEINES 70X47X(H)17

code	moulds	mm	€
676707	9	70x47x(H)17	9,95



676806

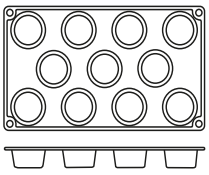


BRIOCHETTE Ø80X(H)40

code	moulds	mm	€
676806	6	ø80x(H)40	9,95



676905

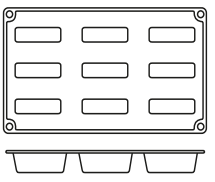


MINI-MUFFINS Ø53X(H)30

code	moulds	mm	€
676905	11	ø53x(H)30	10,95



677001

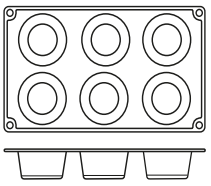


MINI-CAKE 80X30X(H)33MM

code	moulds	mm	€
677001	9	80x30x(H)33	10,95



677209

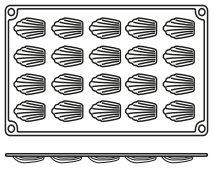


MUFFINS Ø69X(H)40

code	moulds	mm	€
677209	6	ø69x(H)40	10,95



677308

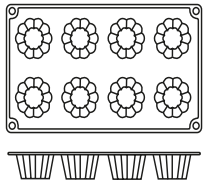


MINI-MADELEINES 42X29X(H)11

code	moulds	mm	€
677308	20	42x29x(H)11	9,95

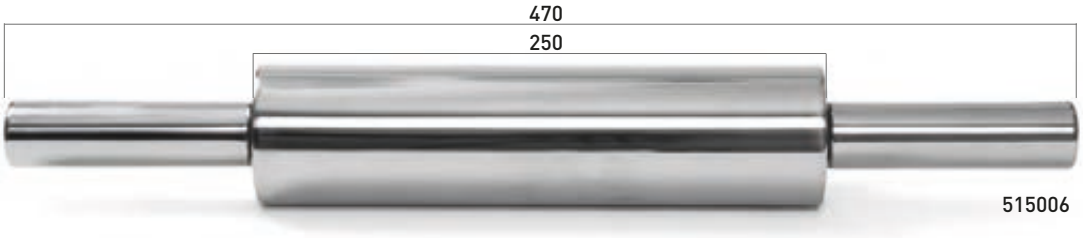


677506



CANNELE BORDELAIS Ø54X(H)48

code	moulds	mm	€
677506	8	ø54x(H)48	10,50



515006

ROLLING PIN

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

code	mm	€
515006	ø65x470	21,95



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	29,50



515020

WOODEN ROLLING PIN

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

code	mm	€
515020	ø75x590	33,95



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	6,95





550120

550328

550526

PASTRY BAG

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

code	packed per	mm	€
550120	2	300	**5,25**
550229	2	350	**6,25**
550328	2	400	**7,95**
550427	2	450	**8,95**
550526	2	500	**10,35**



550106

550304

550502

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	**4,50**
550205	1	350	**4,95**
550304	1	400	**5,50**
550403	1	450	**6,50**
550502	1	500	**7,25**



550113

S.S. stainless steel

WALL RACK FOR PASTRY BAGS

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

code	mm	€
550113	495x340x(H)565	**49,95**



557112

PASTRY BAG

PE polyethylene

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

code	mm	€
557105	530x285	**16,95**
557112	445x220	**12,95**



557303

PE polyethylene

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	**19,95**

NEW!

design by
Robert Bronwasser



198247

199039





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	**15,95**

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	**6,75**



See movie



198230

199039

360⁰

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	**14,95**
198230	Set burner and cartridge	190x65x(H)250	**16,95**

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	**6,75**

Usable in every angle, even upside down without flaring



see movie



198209



198223



199046

CRÈME-BRÛLÉE BURNER

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

code	mm	€
198209	145x70x(H)190	**28,95**

CRÈME-BRÛLÉE BURNER

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

code	mm	€
198223	115x50x(H)155	**14,95**

GAS CANISTER

– With various filling nozzles

code	packed per	liters	€
199046	4	0.2	**8,90**

GAS LIGHTER

– Refillable
– Supplied empty

code	packed per	length (mm)	€
198124	2	230	**7,95**



198124



783153



783160



783177

RAMEKIN

– Ribbed



code	mm	€
783153	ø70x(H)35	**0,95**
783160	ø90x(H)48	**1,55**
783177	ø120x(H)55	**1,95**
783627	ø100x(H)25	**1,25**



Al
die-cast

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	**685,00**



5 discs included, 2 for slicing 3 for grating

Al
die-cast
ABS
plastic
S.S.
stainless steel

see movie



231852

VEGETABLE CUTTER HEAVY DUTY

- Designed for cutting large amounts of vegetables.
- Large inlet for large vegetables, up to ø 165 mm.
- Small inlet for long vegetables, i.e. carrots, cucumbers up to ø 55 mm.
- Cutting chamber housing made of cast aluminium, bottom part of the housing made of stainless steel.
- Convenient pressing handle. 750W = 1hp air-cooled high-performance motor.
- Low-voltage control buttons: STOP, START (24 V).
- 2 security systems: cutter switches off upon lifting of the pressing handle and upon lifting of the upper cover of the chamber.
- Upon lowering of the pressing handle the cutter starts automatically.
- Easy and fast replacement of cutting disks.
- 5 cutting discs included:
  - 2 mm slices (disc with 3 blades)
  - 4 mm slices (disc with 3 blades)
  - 3 mm grater
  - 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	**895,00**



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	48,50
280102	DF-2	2	48,50
280126	DF-4	4	48,50
280201	DF-6	6	48,50
280218	DF-8	8	48,50
280225	DF-10	10	48,50



S.S. stainless steel

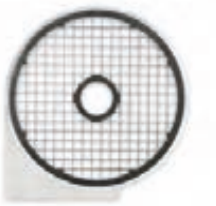
280317



GRATING DISC

– For vegetable cutter 231807 & 231852

code	-	thickness (mm)	€
280294	DT-2	2	42,50
280300	DT-3	3	42,50
280317	DT-7	7	42,50
280416	DT-5	4.5	42,50



234730



DICING DISC

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

code	thickness (mm)	€
234730	8	98,50
234747	10	98,50



234754



FRENCH FRIES CUTTING DISC

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

code	thickness (mm)	€
234754	8	82,50
234761	10	82,50



280621



RASPING DISC

– For vegetable cutter 231807 & 231852

code	€
280621	42,50



280423



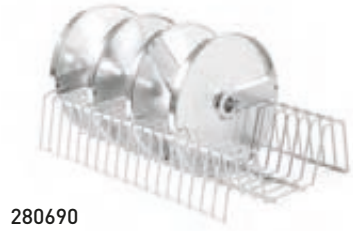
JULIENNE DISC

– For vegetable cutter 231807 & 231852

code	-	thickness (mm)	€
280423	DQ-3	3	75,00

RACK FOR 18 VEGETABLE CUTTER DISCS

code	mm	€
280690	400x250x(H)90	19,50



280690

S.S. stainless steel







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	**1 498,50**

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



FRENCH FRIES CUTTER

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

code	mm	€
630402	430x168x(H)290	**129,50**

FRIES KNIFE 11 MM FOR FRENCH FRIES CUTTER

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

code	€
630419	**10,95**



Power can be increased in 6 steps.



Only works when button is pressed.



design by
Robert Bronwasser

ABS plastic | S.S. stainless steel

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	**75,00**

STICK BLENDERS PROFI LINE

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



224342

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	145,00



224328

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	225,00



224335

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	352,50



224397

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	412,50





224380





224359

934029



224342

224380

WALL MOUNTED STORAGE RACK

code	mm	€
934029	365x130x(H)70	32,50



224373

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	532,50

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	417,50

STICK BLENDER 250VV - WITH ADJUSTABLE SPEED

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

code	V	W	mm	€
224373	230	250	ø75x(H)555	332,50



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	**589,50**









222836



222843

HEAVY DUTY PLANETARY MIXER 10 LITER

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

code	liters	V	W	mm	€
222836	10	230	600	380x470x(H)730	**697,50**

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	**895,00**

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	**675,00**

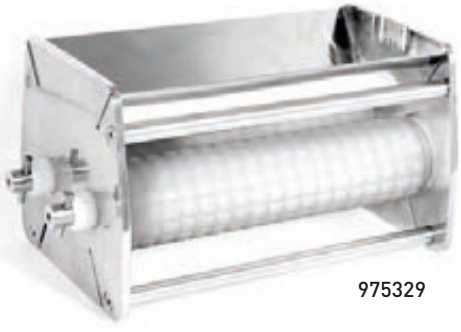


Beef and pork tenderizer included

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	**159,50**

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	**495,00**

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



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	**537,50**

S.S. stainless steel | wash



282267

PERFORATED PLATE

– ø 70 mm

code	-	mm	€
282229	282199	ø8	**38,50**
282236	282199	ø6	**38,50**
282243	282199	ø4.5	**38,50**
282250	282199	ø3	**38,50**
282267	282199	ø2	**52,50**

S.S. stainless steel | wash



282359

KNIFE

code	-	€
282359	282199	**21,50**

Al aluminium | wash



282304

WORM SCREW

– Made of anodized aluminium

code	-	€
282304	282199	**57,50**



282007

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	**787,50**



wash | S.S. stainless steel



282052

PERFORATED PLATE

– ø 82 mm

code	-	mm	€
282014	282007	ø8	**25,00**
282021	282007	ø6	**25,00**
282038	282007	ø4.5	**25,00**
282045	282007	ø3	**25,00**
282052	282007	ø2	**39,50**

S.S. stainless steel | wash



282076

KNIFE

code	-	€
282076	282007	**12,50**

Al aluminium | wash



282069

WORM SCREW

– Made of anodized aluminium

code	-	€
282069	282007	**100,00**

PE polyethylene | S.S. stainless steel

MEAT MINCER KITCHEN LINE 12

- Stainless steel feeder tray, hopper made of a special aluminium alloy
- Knife and worm screw made of stainless steel and funnel of cast iron
- Stuffing tube and two ø70mm mincing discs with Ø 6 and 8 mm holes included
- Easy disassembly for easy cleaning
- Motor with an overheat protection mechanism
- Anti-slip feet
- Output 100 kg/h
- Not for continuous use

code	V	W	mm	€
210802	230	550	432x261x(H)484	**479,00**

See movie



210802



S.S. stainless steel | wash



931233



931240

S.S. stainless steel | wash



931257

PERFORMATED PLATE

– ø 70 mm

code	-	mm	€
931219	210802	ø4.5	**22,50**
931226	210802	ø6	**22,50**
931233	210802	ø8	**22,50**

KNIFE

code	-	€
931240	210802	**15,50**

WORM SCREW

code	-	€
931257	210802	**65,00**

MEAT MINCER KITCHEN LINE 22

- Stainless steel feeder tray, hopper made of a special aluminium alloy.
- Knife and worm screw made of stainless steel and funnel of cast iron.
- Stuffing tube and two 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	**565,00**





210819

S.S. stainless steel wash



933343



933350

S.S. stainless steel wash



933367

PERFORATED PLATE

– ø 82 mm

code	-	mm	€
933329	210819	ø4.5	**26,00**
933336	210819	ø6	**26,00**
933343	210819	ø8	**26,00**

KNIFE

code	-	€
933350	210819	**16,00**

WORM SCREW

code	-	€
933367	210819	**60,00**

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

MEAT MINCER 198

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

code	V	W	mm	€
210864	230	400	275x190x(H)347	**115,00**



Three sausage stuffing tubes included



Worm screw made of aluminium, blade made of stainless steel

Meat dish with dust cover



See movie

210864



265109





222805

SAUSAGE CUTTER - ELECTRIC

S.S. stainless steel

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

code	V	W	mm	€
265109	230	135	230x185x(H)325	**179,50**

SAUSAGE CUTTER - MANUAL

NEW!

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

code	mm	€
222805	214x155x(H)205	**99,75**

S.S.
stainless steel



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	179,50



282120

PATTY DIVIDERS

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

code	mm	€
282120	ø130x(H)60	39,95



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	17,95



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	7,95



With a set of
4 stainless steel
funnels

See movie



282151



282090

S.S.
stainless steel

SAUSAGE FILLING MACHINE PROFI LINE

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

code	liters	mm	€
282571	3	300x340x(H)570	**165,00**
282588	5	300x340x(H)690	**189,50**
282090	7	300x340x(H)830	**225,00**
282151	10	370x320x(H)670	**269,50**

With a set of
4 plastic funnels



282137



282144

S.S.
stainless steel

SAUSAGE FILLING MACHINE KITCHEN LINE

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

code	liters	mm	€
282137	3	300x340x(H)570	**137,50**
282144	5	300x340x(H)690	**157,50**

MEAT SLICERS PROFI LINE

Al aluminium S.S. stainless steel

– 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	**349,50**

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	**435,00**



Slicing thickness is easy to adjust



Carriage with locking mechanism



Acrylic safety shield



Built-in sharpener



Heavy product holder

MEAT SLICERS PROFI LINE

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



210031



210048

SLICER PROFI LINE 195

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

code	V	W	mm	€
210031	230	200	400x400x(H)330	325,00

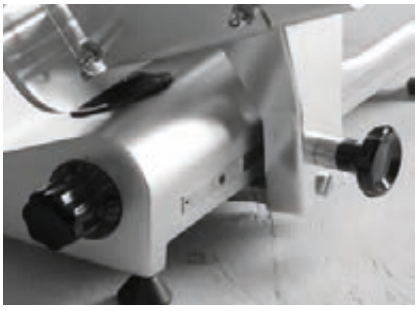
SLICER PROFI LINE 220

– 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	350,00



Acrylic safety shield



Carriage with locking mechanism



Built-in sharpener



Blade protection



Sealed safety on/off switch



Air cooled engine protected by metal cover

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	**425,00**

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	**725,00**

NON-STICK COATED BLADE

– For slicing cheese.

code	-	mm	€
975732	210048	ø220	**89,50**
975749	210000	ø250	**105,00**
975756	210017	ø300	**139,50**
975800	210031	ø195	**79,50**



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	**350,00**

Stainless steel roller





226827



975268



201435

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	**1 195,00**
975275	350	230	750	425x560x(H)460	**1 395,00**

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	**998,50**

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	**11,75**
971321	50	400x400	**11,95**
971338	50	500x380	**13,95**
970652	100	250x150	**5,95**
970669	100	350x250	**13,95**
970676	100	200x150	**4,75**
970683	100	300x200	**8,95**
970690	100	400x300	**17,95**



See movie



201442



975398

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	**1 675,00**

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	**925,00**

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	**6,95**
970393	100	350x250	**10,95**
970607	100	200x140	**3,95**
970614	100	300x200	**8,50**
970621	100	400x300	**14,95**







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	**335,00**

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	**17,95**

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	**475,00**



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	**11,75**
971321	50	400x400	**11,95**
971338	50	500x380	**13,95**
970652	100	250x150	**5,95**
970669	100	350x250	**13,95**
970676	100	200x150	**4,75**
970683	100	300x200	**8,95**
970690	100	400x300	**17,95**



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	**6,95**
970393	100	350x250	**10,95**
970607	100	200x140	**3,95**
970614	100	300x200	**8,50**
970621	100	400x300	**14,95**



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	**6,95**
971079	2	6000x280	**9,95**



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	**22,50**
971017	100	150x250	**8,95**
971024	100	200x300	**13,50**
971031	100	300x400	**27,50**
971048	100	150x400	**13,95**
971055	100	250x350	**19,95**

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	**475,00**

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	**250,00**



626504

147207



147306

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	**76,50**

RING FOR HOKKER

- To adapt Hokker 147108 to use with wok 626504

code	mm	€
147207	ø360x(H)80	**55,00**

HOKKER BASE

- Suitable for hokkers: 147108

code	mm	€
147306	425x425x(H)400	**135,00**

S.S. stainless steel

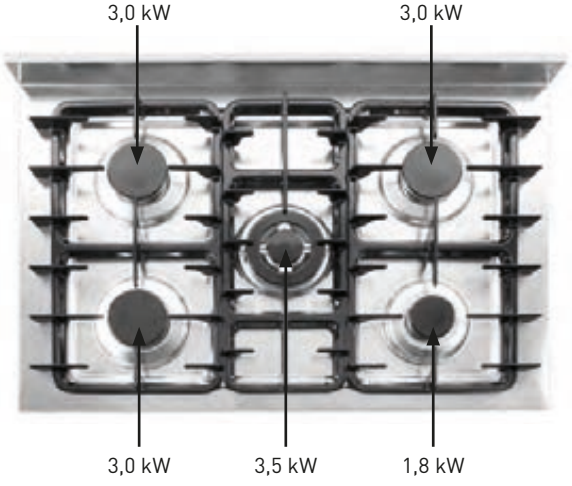
GAS COOKER - 5 BURNERS WITH ELECTRIC OVEN

- 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)	**1 595,00**



225707



S.S. stainless steel

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.

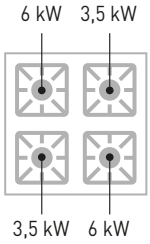
code	KW [Hs]	mm	€
225806	14.3	900x600x(H)850	**1 095,00**



225806

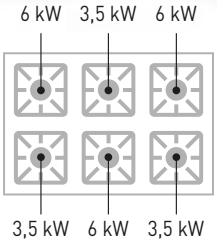


225882





225899



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	**1 895,00**

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	**1 995,00**



147610

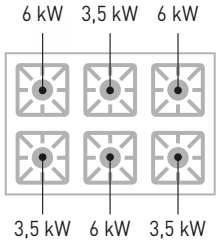
PORTABLE GAS STOVE

- 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	**37,50**



226094



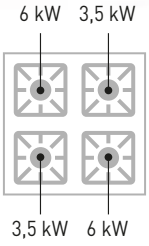
GAS COOKER KITCHEN LINE 6-BURNER OPEN STAND

- 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	**1 695,00**



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	**895,00**



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	**6,75**

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
max Ø230 mm
2000 W
230 V



239421

min Ø140 mm
max Ø280 mm
3500 W
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.

code	V	W	mm	€
239391	230	2000	293x373x(H)56	**82,50**

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	€
239421	230	3500	337x417x(H)85	**195,00**



Sturdy stainless steel frame



High quality ventilation



Touch-sensitive controls





239414

min Ø120 mm max Ø230 mm	3500 W 230 V



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

239384

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	**175,00**

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	**125,00**

INDUCTION COOKERS DISPLAY LINE

S.S. stainless steel

– 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	**79,50**

code	V	W	mm	€
239292	230	3500	337x417x(H)85	**189,50**





Sturdy stainless steel frame



High quality ventilation



Touch-sensitive controls

See movie

See movie



min Ø120 mm
max Ø230 mm
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	**169,50**

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	**117,50**

INDUCTION COOKERS OBLIQUE

NEW!

S.S. stainless steel

- 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.





min Ø120 mm
max Ø260 mm
2000 W
230 V

239452

INDUCTION COOKER 2000W

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



min Ø140 mm
max Ø280 mm
3500 W
230 V

239377

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	**85,00**

code	V	W	mm	€
239377	230	3500	383x460x(H)90	**245,00**





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	**179,50**

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	**179,50**



239711

INDUCTION COOKER MODEL 3500 D

S.S. stainless steel

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

code	V	W	mm	€
239711	230	3500	340x440x(H)120	205,00



239773

WOK

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

S.S. stainless steel

code	mm	€
239773	ø360x(H)180	79,50



239681

INDUCTION WOK MODEL 3500

S.S. stainless steel

- 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)	327,50
239766	induction unit	230	3500	340x450x(H)120	265,00



removable and cleanable air filter



239766



239322

min Ø140 mm
max Ø280 mm
5000 W
400 V



239698

min Ø140 mm
max Ø320 mm
3500 W
230 V

INDUCTION COOKER MODEL 5000 D

S.S. stainless steel

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

code	V	W	mm	€
239322	400	5000	398x515x(H)168	**395,00**

INDUCTION COOKER MODEL 3500 D XL

S.S. stainless steel

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

code	V	W	mm	€
239698	230	3500	390x500x(H)120	**249,50**

INDUCTION COOKER MODEL 7000

S.S. stainless steel

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

code	V	W	mm	€
239346	400	7000	405x698x(H)145	**895,00**



239346

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



239780



239230

S.S. stainless steel

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	**177,50**

S.S. stainless steel

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	**71,50**



233962

S.S. stainless steel

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	**595,00**









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	**61,25**



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	**142,50**

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.

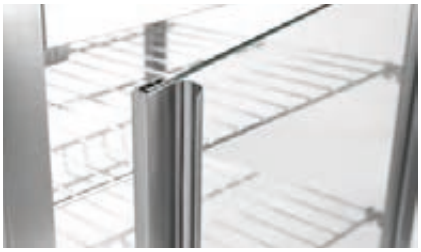
code	-	V	W	mm	€
233740	97 Liter	230	800	460x448x(H)785	**550,00**



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	**575,00**
233733	160 Liter	230	1500	857x568x(H)686	**650,00**





273982



273999

HEATED COUNTERTOP DISPLAY SINGLE LEVEL

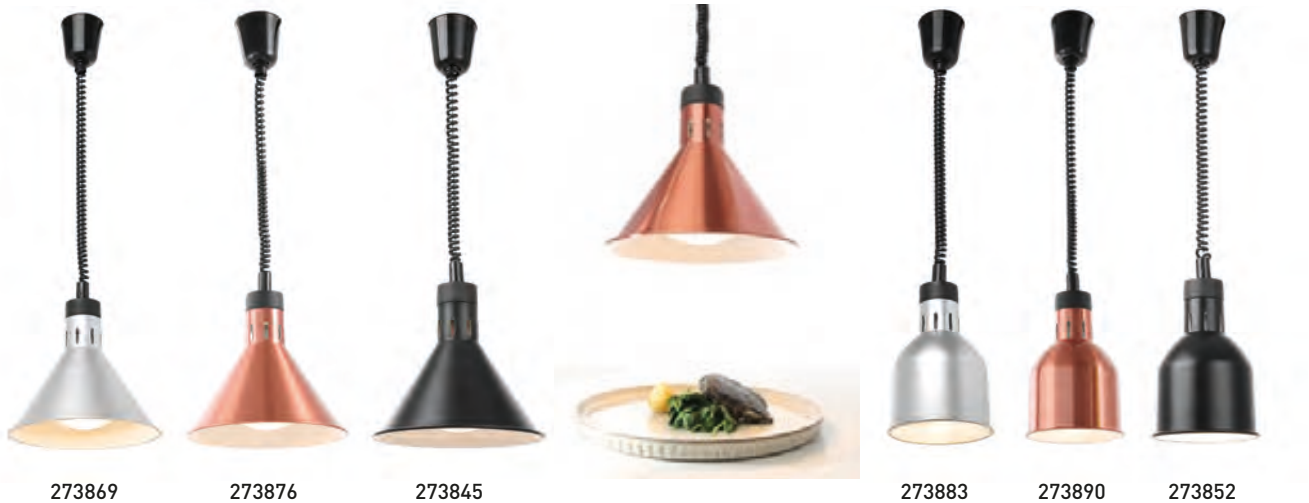
– Tempered glass sides and curved glass front.
– Stainless steel housing.
– Large glass door in the rear, full access to the inside.
– Easy to clean.
– With removable crumb tray.
– Temperature adjustable up to 85°C.
– Includes fine mesh GN 1/1 grid suitable for small products.

code	-	V	W	mm	€
273982	single level	230	400	554x376x(H)311	**312,50**

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	**389,50**



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	**58,50**
273876	Copper	230	250	275x(H)250	**58,50**
273845	Black	230	250	275x(H)250	**58,50** 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	**54,50**
273890	Copper	230	250	175x(H)250	**54,50**
273852	Black	230	250	175x(H)250	**54,50** NEW!



919217



919200

INFRARED HEAT BULB

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

code	V	W	mm	€
919217	230	250	ø125x(H)170	**11,95**

INFRARED HEAT BULB

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

code	V	W	mm	€
919200	230	250	ø125x(H)170	**11,95**



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	**99,75**
273913	Black	230	500	453x360x(H)790	**99,75** 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



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	**275,00**

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	**375,00**











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	**150,00**

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	**14,95**
864210	GN 1/2	265x325	**10,95**









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	**280,00**





Wi-Fi





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 form one app.
- Notifications to confirm when the water is at temperature, and the food is cooked. Cook time complete, don't worry the app will keep the food at the optimum temperature for holding.
- Multi-language Control: The first ever multilingual sous vide cooking app.

code	V	W	mm	€
222997	230	2200	130x145x(H)330	**449,50**

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	**14,95**
864234	GN 1/2	265x325	**10,95**



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

S.S. stainless steel

LOW TEMPERATURE OVEN

code	V	W	mm	€
225479	230	1200	495x690x(H)415	**1 298,50**











S.S.
stainless steel

SMOKE OVEN ELECTRIC

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

code	V	W	mm	€
238486	230	1600	540x380(H)720	**252,50**



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.

code	mm	€
199961	ø68x(H)158	**22,50**



199961

NEW!



199657

NEW!



199664



199978

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	**11,95**

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	**19,95**
199664	Plate dome	ø260x(H)174	**37,95**

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	**145,00**



199985

NEW!

AROMATIC WOOD CHIPS

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

code	-	weight (kg)	€
199671	beech wood	0.25	**2,95**
199688	alder wood GOLD	0.25	**2,95**
199695	Oak wood	0.25	**2,95**
199701	cherry wood	0.25	**2,95**
199718	applewood	0.25	**2,95**
199725	Plum-tree wood	0.25	**2,95**
199732	maple wood	0.25	**2,95**
199749	apricot wood	0.25	**2,95**
199756	walnut wood	0.25	**2,95**
199763	Alder and Beech wood SPECIAL	0.25	**2,95**



199671

SMOKER WOOD DUST

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

code	weight (kg)	€
199787	0.5	**5,95**



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	**15,50**



199770

PP polypropylene S.S. stainless steel

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	**125,00**

Easy controls.



Easy to open.



With fine mesh for drying small items.



-60°C 260°C temp | oven | wash





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	**10,95**
678015	1	5	325x530	**13,95**
678022	1	5	400x600	**17,95**

PP polypropylene S.S. stainless steel

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	**198,50**

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	**299,00**

10 trays
1000 W
230 V



229026



See movie

Drying chamber with space for 10 trays



Easy to operate digital control panel

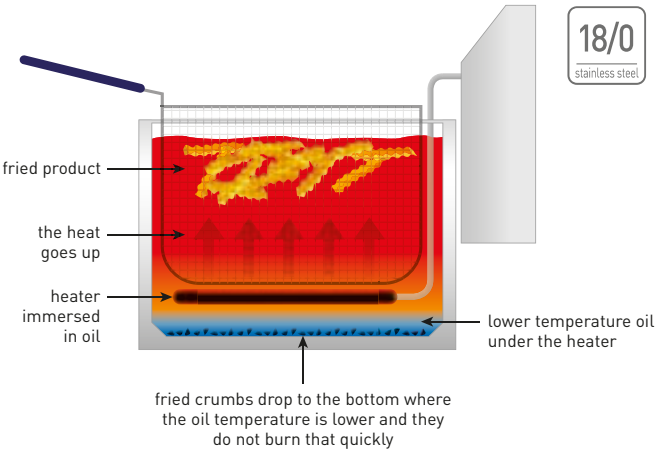


Residu pad included



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).





207369

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	**252,50**



207376

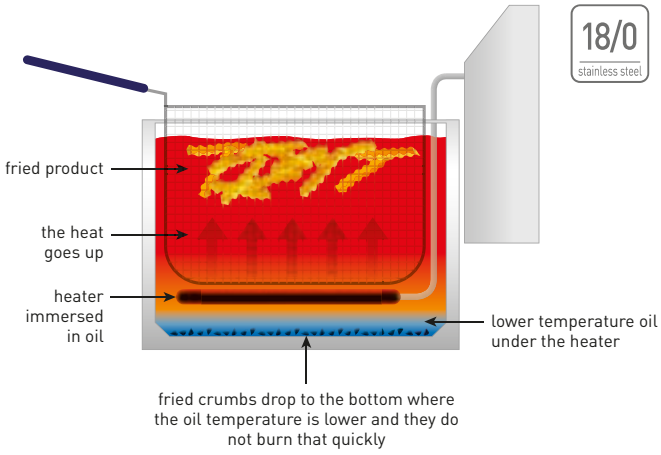
DEEP FRYER MASTERCOOK WITH DRAIN TAP DIGITAL - 2 X 8 L

- Clear digital control panel with temperature and timer function.

code	liters	V	W	mm	€
207376	16	230	7000	605x515x(H)345	**499,50**

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!



207208

DEEP FRYER MASTERCOOK - 8 L

code	liters	V	W	mm	€
207208	8	230	3500	300x455x(H)345	192,50



207307

DEEP FRYER MASTERCOOK - 2 X 8 L

code	liters	V	W	mm	€
207307	16	230	7000	605x455x(H)345	377,50



209202

DEEP FRYER MASTERCOOK WITH DRAIN TAP - 8 L

code	liters	V	W	mm	€
209202	8	230	3500	300x515x(H)345	222,50



209301

DEEP FRYER MASTERCOOK WITH DRAIN TAP - 2 X 8 L

code	liters	V	W	mm	€
209301	16	230	7000	605x515x(H)345	425,00

18/0
stainless steel



205808



205815

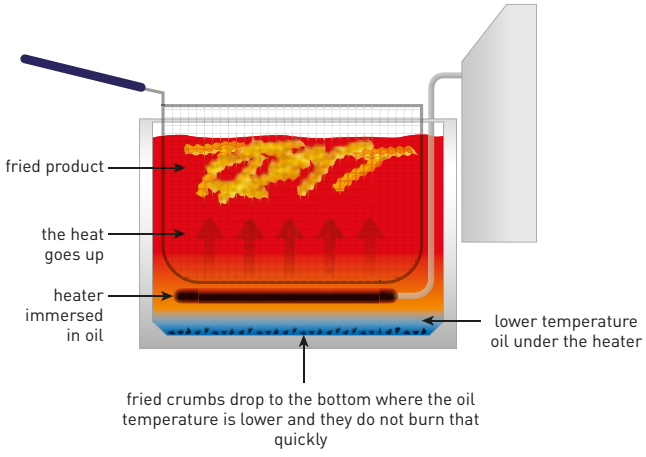


205822

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	**94,50**
205815	6	230	3300	265x430x(H)290	**110,95**
205822	8	230	3500	265x430x(H)345	**120,95**
205839	16	230	7000	550x430x(H)345	**231,75**
205846	8	230	6000	470x420x(H)330	**184,95**
205853	12	230	6600	550x430x(H)290	**204,50**







8 liter
3500 W
230 V

205839



2x 8 liter
2x 3500 W
230 V



2x 6 liter
2x 3300 W
230 V

205853

Cold zone to protect oil quality

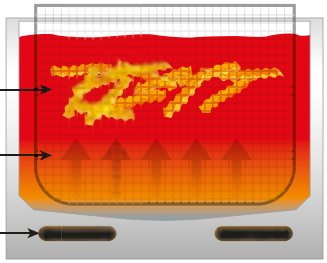


Removable oil container, making it easier to clean



Frying basket with heat insulated and extra long handle







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	**325,00**

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	**650,00**









205914

S.S. stainless steel

DOUGHNUT DEEP FRYER 12L

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

code	liters	V	W	mm	€
205914	12	230	3500	630x860x(H)360	**345,00**





TEPAN-YAKI GRIDDLE

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

Al aluminium

1800 W
230 V

238608



1800 W
230 V

238301

TEPAN-YAKI GRIDDLE

– Griddle surface dimensions: 439x228mm.

code	V	W	mm	€
238608	230	1800	439x230x(H)110	**29,50**

TEPAN-YAKI GRIDDLE

– Griddle surface dimensions: 893x217mm.

code	V	W	mm	€
238301	230	1800	900x230x(H)110	**62,50**



239605

239506

PARTY PAN

Al aluminium

– 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	**29,95**
239605	230	1600	ø620x(H)190	**59,95**

GRIDDLES BLUE LINE

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

NEW MODEL!

18/0 stainless steel



203125

GRIDDLE BLUE LINE

– Griddle area 330x270 mm, entirely smooth.

code	-	V	W	mm	€
203125		230	2000	300x420x(H)225	242,50



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	329,50



203149

GRIDDLE BLUE LINE

– Griddle area 518x328 mm, entirely smooth.

code	-	V	W	mm	€
203149	flat	230	2400	550x420x(H)240	302,50



203170

GRIDDLE BLUE LINE

– Griddle area 518x328 mm, entirely ribbed.

code	-	V	W	mm	€
203170	entirely ribbed	230	2400	550x420x(H)240	372,50



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	457,50



855201

855218

GRIDDLE SCRAPER

code	mm	€
855201	100x315	12,95

SPARE BLADE FOR 855201

– 5 pieces

code	€
855218	4,25

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	179,50

CONTACT GRILL - SINGLE VERSION
– Grill surface 220x230 mm

code	V	W	mm	€
263600	230	1800	310x370x(H)210	179,50



263655



263662

CONTACT GRILL „PANINI"
– Grill surface 340x230 mm

code	V	W	mm	€
263655	230	2200	430x370x(H)210	215,00

CONTACT GRILL „PANINI"
– Grill surface 340x230 mm

code	V	W	mm	€
263662	230	2200	430x370x(H)210	215,00



CONTACT GRILL - DOUBLE VERSION

– Thermostats independently adjustable Grill surface bottom plate 475x230 mm

code	V	W	mm	€
263709	230	3600	570x370x(H)210	**298,50**



CONTACT GRILL - DOUBLE VERSION

– Thermostats independently adjustable Grill surface bottom plate 475x230 mm

code	V	W	mm	€
263808	230	3600	570x370x(H)210	**298,50**



CONTACT GRILL - DOUBLE VERSION

– Thermostats independently adjustable Grill surface bottom plate 475x230 mm

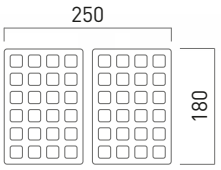
code	V	W	mm	€
263907	230	3600	570x370x(H)210	**298,50**

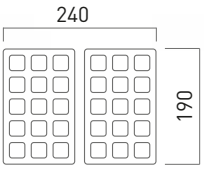
NEW MODEL!

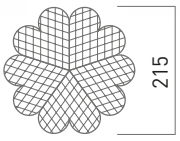
S.S. stainless steel



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	**257,50**

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	**257,50**

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	**257,50**



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	**298,50**

NEW MODEL!

S.S. stainless steel



264607



Removable grid and dripping tray



Height smoothly adjustable

SALAMANDER 450

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

code	V	W	mm	€
264607	230	2800	480x520x(H)530	**598,00**

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	**660,00**



264706



Removable grid and dripping tray



Height smoothly adjustable

S.S.
stainless steel

NEW MODEL!

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	**349,50**

SALAMANDER WALL MOUNTABLE

- Conforms to the IPX4 norm.
- Can be installed against the wall without requiring additional brackets.
- Ideal for grilling or heating up dishes or sandwiches.
- Continously adjustable from 50°C to 300°C.
- With top heating element.
- Fitted with thermostat, 30 min. timer and indicator lamp.
- 4 possible grid heights, grid handles fitted with heat shield.
- With crumb tray.

code	V	W	mm	€
264119	230	2000	610x310x(H)280	**225,00**

Wall mountable without the use of any additional brackets



2000 W
230 V



264119



264201

SALAMANDER 580

- Type 580. Ideal for grilling or heating up dishes or sandwiches.
- Continously adjustable from 50°C to 300°C.
- With top heating element.
- Fitted with power regulator, 30 min. timer and indicator lamp.
- 4 possible grid heights.
- With crumb tray.
- Interior dimensions: 426x345x(H)257 mm.

code	V	W	mm	€
264201	230	2200	580x413x(H)376	**308,50**

SALAMANDER 800

- Type 800. Ideal for grilling or heating up dishes or sandwiches.
- Continously adjustable from 50°C to 300°C.
- With top heating element.
- Fitted with power regulator, 30 min. timer and indicator lamp.
- 4 possible grid heights.
- With crumb tray.
- Interior dimensions: 646x408x(H)337 mm.

code	V	W	mm	€
264300	230	3600	800x472x(H)456	**420,00**



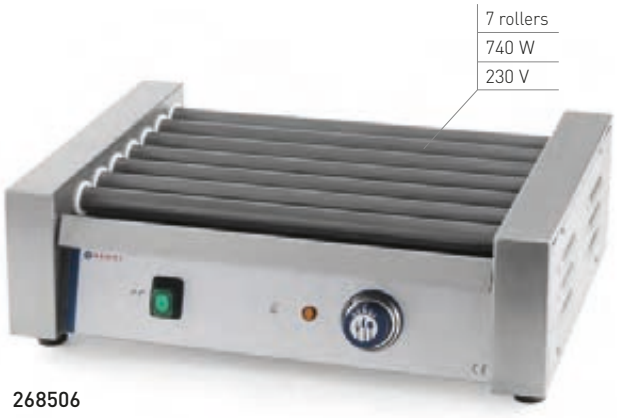
264300

SAUSAGE ROLLING GRILL

NEW MODEL!

S.S. stainless steel

– 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	**249,50**



268605

SAUSAGE ROLLING GRILL - 9 ROLLERS

code	V	W	mm	€
268605	230	940	520x400x(H)175	**298,50**



268704

SAUSAGE ROLLING GRILL - 11 ROLLERS

code	V	W	mm	€
268704	230	1180	520x477x(H)175	**379,00**



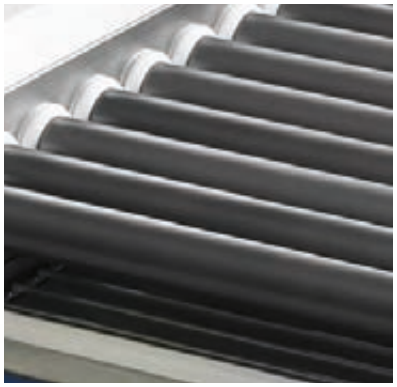
268735

SAUSAGE ROLLING GRILL - 14 ROLLERS

code	V	W	mm	€
268735	230	1480	520x591x(H)175	**450,00**

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	**110,00**

S.S. stainless steel

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	**225,00**

NEW MODEL!



238905



238912

BAIN-MARIE KITCHEN LINE

S.S. stainless steel

- 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	**97,50**

BAIN-MARIE KITCHEN LINE WITH DRAIN TAP

S.S. stainless steel

- 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	**112,50**



201107



201206

THERMOSYSTEM 1

18/0 stainless steel

- 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	**179,50**

THERMOSYSTEM 2

18/0 stainless steel

- 2 enamelled pans ø 185 mm.
- 2 stainless steel bain-marie pans with lids.
- Fitted with two power regulators and indicator lights.

code	liters	V	W	mm	€
201206	8.4	230	400	505x265x(H)245	**315,00**



240403





RICE COOKER & WARMER

S.S. stainless steel

- 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	**149,50**



240410

See movie

RICE COOKER WITH STEAMER COOKING FUNCTION

S.S. stainless steel

- 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	**34,95**

S.S. stainless steel

NEW MODEL!

CONVEYOR TOASTER SINGLE

– One row of bread slices fit on the conveyor.
– Two separate heating elements, one bellow and one above the conveyor.
– Suitable for continuous toasting of sliced bread.
– Supplied with front and back trays.
– Conveyor speed is adjustable, toasting time up to 5 minutes.

code	V	W	mm	€
261200	230	1340	288x418x(H)387	**395,00**



261200









S.S. stainless steel

NEW MODEL!

CONVEYOR TOASTER DOUBLE

– Two rows of bread slices fit next to eachother on the conveyor.
– Two separate heating elements.
– Suitable for continuous toasting of sliced bread.
– Supplied with front and back trays.
– Adjustable toasting time up to 3 minutes.

code	V	W	mm	€
261309	230	2240	418x368x(H)387	**469,50**



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.

code	V	W	mm	€
262214	230	3000	438x290x(H)402	**189,00**



262801

S.S. stainless steel

TOASTER TONG

code	mm	€
262801	100x340x(H)64	**10,95**



NEW MODEL!



1200 W
230 V

261163

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	**157,50**

SAMSUNG

S.S. stainless steel

26 liter
1450 W
230 V

NEW!



281468

26 liter
1450 W
230 V



281475

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	**898,50**

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	**995,00**







281390

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	**998,50**



281499

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	**875,00**





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	**399,50**



26 liter
1050 W
230 V



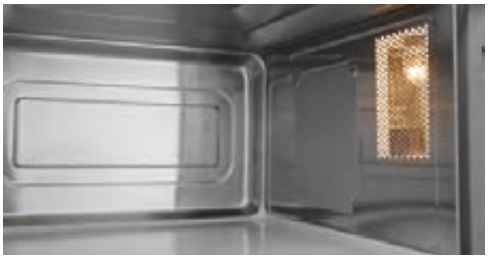
281451



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	**449,50**





MICROWAVE WITH GRILL

- Controlled with two knobs, timer and power/ function separately adjustable.
- Input power 1050W, output power 700W microwave or 1000W grill.
- Timer can be set up to 35 minutes.
- Stainless steel front panel and transparent door.
- The coated chamber contains a glass turntable ø255mm.
- Suitable for plates up to ø280x(H)160mm.
- Chamber dimensions: 304x306x(H)206mm.
- Volume 20 liter.

code	liters	V	W	mm	€
281710	20	230	1050	440x330x(H)259	**99,50**

S.S. stainless steel

20 liter
700 W
230 V

See movie



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: 327x346x(H)200 mm
- Volume 25 liter.

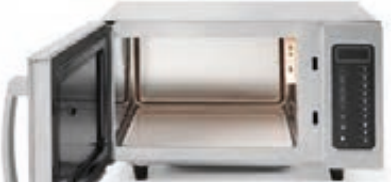
code	liters	V	W	mm	€
281352	25	230	1550	511x432x(H)311	**307,50**

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 Ø320 mm.
- Input power 1550W, output power 1000W.
- Energy feed through the bottom by use of a rotating antenna.
- Transparent door without a lock, easy to open.
- Chamber dimensions: 327x346x(H)200mm.
- Volume 25 liter.

code	liters	V	W	mm	€
281444	25	230	1550	511x432x(H)311	**325,00**

25 liter
1000 W
230 V



281444

S.S. stainless steel





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	**998,50**



267257

18/0 stainless steel

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	**199,00**

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	**129,50**



267240

SPIRAL MIXERS

– Spiral mixers

S.S. stainless steel 18/10 stainless steel



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	**1 050,00**

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	**1 098,50**

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	**1 395,00**



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	**1 495,00**

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	**1 550,00**

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	**1 850,00**

ELECTRIC DOUGH ROLLERS

HDPE polyethylene | S.S. stainless steel

See movie



Perfect for pizza and pasta dough

226629

ELECTRIC DOUGH ROLLER 300

- Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough.
- Two sets of adjustable rollers shape the dough into a disc of consistent thickness.
- 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	**985,00**



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	**1 165,00**



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	**899,00**

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	**135,00**



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	**27,95**





880968

880906

LID FOR PIZZA DOUGH BOXES

PE polyethylene · wash

code	mm	€
880968	600x400	9,95

PIZZA DOUGH BOX

PE polyethylene · wash

code	liters	mm int.	mm	€
880920	24	565x365x(H)120	600x400x(H)130	15,25
880906	14	565x365x(H)70	600x400x(H)75	11,95
880913	18	565x365x(H)90	600x400x(H)95	13,75



617069



617502

PIZZA PAN

– Made of blue steel.
– Ideal for uniform heat distribution when baking.

wash

code	mm	€
617069	ø200x(H)25	2,75
617076	ø220x(H)25	3,25
617083	ø240x(H)25	3,45
617090	ø260x(H)25	3,75
617106	ø280x(H)25	3,95
617205	ø300x(H)25	4,45
617304	ø320x(H)25	4,95
617403	ø360x(H)25	5,75
617410	ø400x(H)25	8,25
617427	ø450x(H)38	9,95
617434	ø500x(H)38	11,95

PIZZA SCREEN

– With wire mesh bottom.
– Ideal for uniform pizza baking

Al aluminium · wash

code	mm	€
617502	ø230	2,20
617526	ø280	2,80
617533	ø300	3,05
617540	ø330	3,50
617557	ø360	3,75
617564	ø400	4,50
617571	ø450	5,85
617588	ø500	6,95
617595	ø600	8,50
617458	ø380	3,50 NEW!
617465	ø430	3,95 NEW!
617472	ø480	4,75 NEW!
617519	ø250	2,25 NEW!



810361

NEW!

Cr chrome plated

PIZZA SCREEN/PAN RACK 14 SLOTS

– Holds up to 14 pizza screens or pans.

code	mm	€
810361	300x305x(H)	29,95

PIZZA BOARDS

– Made of raw beech wood.
– With grooves to assist cutting into 6 equal parts.

code	mm	€
505540	ø300	8,50
505557	ø350	9,50
505564	ø400	11,50
505571	ø450	13,50
505588	ø500	17,50



ø500 and 600 mm have a reinforced bottom



505540

NEW!



505533

505526

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	14,95
505533	ø305x(H)6	18,95

NEW!



617724

PIZZA SCOOP & BOARD

– Description follows when more info is available.

code	mm	€
617724	535x305x(H)10	12,95

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	157,50



220306



617151 617168 617182 617199 617113 617120 617137

PIZZA SCOOP ROUND

Al aluminium

– Light and robust, made of anodised aluminium.
– Handle with slide grip, remove pizzas from the oven effortlessly.

code	-	mm	€
617151		1200x230	29,95
617168	perforated	1200x230	34,95

PIZZA SCOOP ROUND

S.S. stainless steel

– Handle with slide grip, remove pizzas from the oven effortlessly.

code	-	mm	€
617182		1200x230	34,50
617199	perforated	1200x230	39,95

PIZZA SCOOP SQUARED

Al aluminium

– Light and robust, made of anodised aluminium.

code	-	mm	€
617113		1320x305	32,50
617120		1320x405	39,95
617137	perforated	1320x305	42,50
617144	perforated	1320x405	54,50

PIZZA SCOOP SQUARED

S.S. stainless steel

code	mm	€
617175	1320x305	37,50

PP polypropylene | 18/0 stainless steel | wash



617014

PIZZA SLICER

– Stainless steel knife blade.
– Polypropylene handle.

code	ø	length (mm)	€
617014	100	230	5,75

Al aluminium

NEW!



617731

PAN GRIPPER

– Suitable for all types of pizza pans.

code	mm	€
617731	200	5,95



617144 617175 617816 617861 525593 525630

PIZZA SCOOP SQUARED

Al aluminium

– Wooden handle

code	mm	€
617816	1320x305	21,50
617861	1320x405	28,95

PIZZA OVEN CLEANING BRUSH

– Brush made of brass wire.
– Removable wooden handle ended with a screw.
– Steel scraper.

code	mm	€
525630	930x260	25,95

PIZZA OVEN CLEANING BRUSH

Al aluminium

– Copper brush with aluminium handle.

code	mm	€
525593	1320	21,95



617700

PAN GRIPPER

– Suitable for all types of pizza pans.

code	mm	€
617700	190	5,50



523902

CAKE SERVER

– With polypropylene handle

code	mm	€
523902	260x60	3,95



523957

CAKE SCOOP/CUTTER

– With black polypropylene handle
– With cutting sides

code	mm	€
523957	295x75	5,95

PIZZA OVEN BASIC

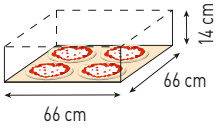
S.S. stainless steel

- 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



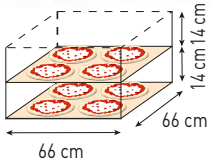
4 (ø32 cm)



226698



4+4 (ø32 cm)



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	**875,00**

PIZZA OVEN BASIC 44

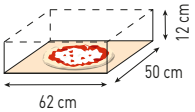
- Inside dimensions of the chamber: 2x 660x660x(H)140 mm.
- Weight: 126 kg.

code	V	W	mm	€
226698	400	9400	975x924x(H)745	**1 495,00**

226889



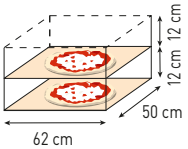
1 (ø45 cm)



226896



1+1 (ø45 cm)



PIZZA OVEN BASIC 1/50 VETRO

- Stainless steel front panel and painted steel body.
- Insulation made of rock wool.
- Refractory bricks in the cooking chamber.
- Heating elements in the chamber (top and bottom).
- Separate thermostat for each heating element.
- Temperature range: 50°C to 500°C.
- Inside dimensions of the chamber: 620x500x(H)120 mm.

code	V	W	mm	€
226889	400	5000	915x621x(H)357	**745,00**

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.

code	V	W	mm	€
226896	400	7500	915x621x(H)527	**1 150,00**

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.



Removable frame.

Top transparent pocket for bills.



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	**19,95**



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	**27,50**





709900

LID SPACER FOR PIZZA'S

– Height of the lid spacer: 35 mm

PP polypropylene

code	packed per	€
709900	500	**8,95**



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	**450,00**

GRID FOR OVENS H90 AND H90S

– Suitable for 227060 and 227077.

code	mm	€
801970	433x338	**14,95**

Fits four aluminium trays



Double, heat resistant glass



Fitted with interior lighting



S.S. stainless steel

NEW MODEL!



HUMIDIFIED CONVECTION OVEN H90S

227077

- 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).

code	V	W	mm	€
227077	230	2670	595x595x(H)570	**550,00**

Direct humidification



GRID FOR OVENS H90 AND H90S

- Suitable for 227060 and 227077.

code	mm	€
801970	433x338	**14,95**

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	**1 198,50**

STAND FOR CONVECTION STEAM OVEN WITH GRILL 4X GN 2/3

- Suitable for 225929.

code	mm	€
224823	580x390x(H)750	**325,00**

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	**750,00**



224670

FLOOR STAND FOR SNACK OVENS

- Capacity: 6x 429x345 mm.
- Compatible with Hendi oven 225165.

code	mm	€
224670	540x460x(H)700	**225,00**

CONVECTION BAKERY OVENS - 600X400 MM

18/0 stainless steel

– Ideal solution for businesses wishing to add fresh and tasty baked goods to their product range.
– Compact size and cost-effective energy consumption make it fit for installation practically anywhere.
– Built-in humidifier makes the oven suitable for even the most sophisticated baked goods.
– Body and cooking chamber made of stainless steel.
– Glass door with gravity ventilation.
– Cooling system for controls.

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	**1 225,00**



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	**1 650,00**



225523

FLOOR STAND FOR BAKERY OVENS

– Capacity: 6x 600x400.
– Suitable for ovens: 225516, 225523.

code	mm	€
225639	760x520x(H)950	**325,00**



225639

CONVECTION OVENS & COMBI-OVENS NANO 4X 450X340MM

NANO

– 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).

S.S. stainless steel



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	**565,00**



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	**750,00**







S.S.
stainless steel

CONVECTION OVEN MANUAL WITH HUMIDIFIER NANO

– Manual control panel, two knobs for temperature and time.
– With a humidifier button for indirect humidification.
– Equipped with 1 reversible fan.
– Weight: 38 kg.

code	V	W	mm	€
223352	230	3200	560x595x(H)530	**825,00**



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	**1 095,00**



223345

STAND FOR OVENS NANO 4X 450X340MM

– For ovens 223376, 223369, 223352, 223345.

code	mm	€
223031	560x510x(H)800	**285,00**



223031

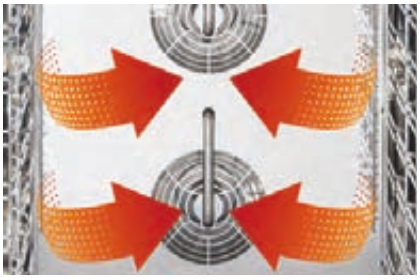
NANO

S.S. stainless steel

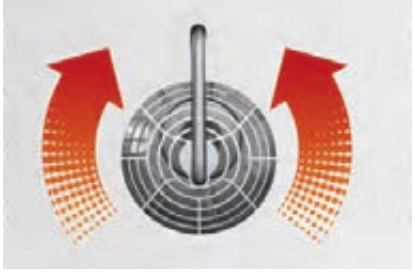




- A convection steam oven combines the efficiency of a convection oven with the capabilities of a steam oven. These modes can be used separately or in conjunction with one another. These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavorful roasted meat and poultry or perfectly steamed fish.
- Steam is generated by directly spraying water on the heaters. The steam levels in the chamber are controllable and the oven has multiple automated features to maintain the set levels. Works with a direct water connection: ¾", max 30°C, 150-200 kPa (2 bar), only treated, softened water.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan(s) have auto-reverse and can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence. The fan motor has double bearings and 250W of power.
- The digital control panel has clear readouts for the different functions, time, temperature and cooking program.
- 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	1 995,00

STAND FOR NANO OVENS 5X GN 2/3

code	mm	€
223666	700x580x(H)700	398,50



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	3 395,00

STAND FOR 7X GN 1/1 OVENS

code	mm	€
223659	940x640x(H)700	419,50



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	4 995,00

STAND FOR 12X GN 1/1 OVENS

code	mm	€
223642	940x640x(H)500	398,50



223086


Professional removable gasket, easy disassembly for cleaning or replacing.


Strengthened hinges, for precise closing.


Direct injection for efficient humidification.

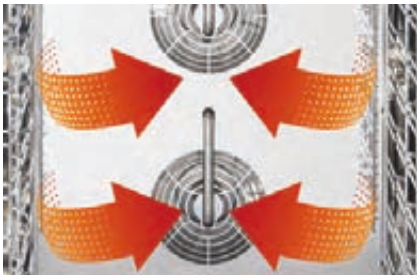
NANO

S.S. stainless steel

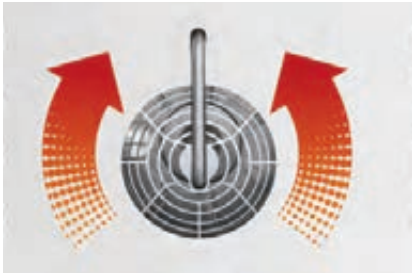




- A convection steam oven combines the efficiency of a convection oven with the capabilities of a steam oven. These modes can be used separately or in conjunction with one another. These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meat and poultry or perfectly steamed fish.
- Steam is generated by directly spraying water on the heaters. The steam levels in the chamber are controllable and the oven has multiple automated features to maintain the set levels. A direct water connection is needed: ¾", max 30°C, 150-200 kPa (2 bar), only treated, softened water.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan(s) have auto-reverse and can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner 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	1 575,00

STAND FOR NANO OVENS 5X GN 2/3

code	mm	€
223666	700x580x(H)700	398,50



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	2 795,00

STAND FOR 7X GN 1/1 OVENS

code	mm	€
223659	940x640x(H)700	419,50



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	4 250,00

STAND FOR 12X GN 1/1 OVENS

code	mm	€
223642	940x640x(H)500	398,50



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	14,95



808214

TRAY PERFORATED
– With 3 rims

code	mm	€
808214	600x400	14,95



808221

TRAY PERFORATED
– With Teflon™ non-stick coating.
– With 3 rims.

code	mm	€
808221	600x400	28,95



808245

TRAY FOR FRENCH BREAD
– With Teflon™ non-stick coating.
– Perforated.
– Fits 5 loaves of french bread.

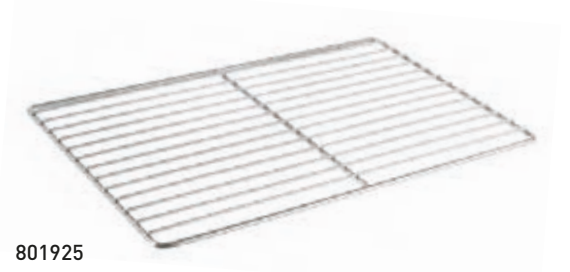
code	mm	€
808245	600x400	52,50



808238

TRAY FOR FRENCH BREAD
– Perforated
– Fits 5 loaves of french bread

code	mm	€
808238	600x400	36,95



801925

GRID

code	-	mm	€
801925	Grid transverse	600x400	16,50
801963	Chrome plated	600x400	16,95
801994		600x400	29,95



808306

TRAY PERFORATED GN 1/1 - WITH 4 RIMS

code	mm	€
808306	530x325x(H)10	12,95



808405

TRAY PERFORATED GN 1/1 - WITH 4 RIMS

– With Teflon™ non-stick coating.

code	mm	€
808405	530x325x(H)10	22,50

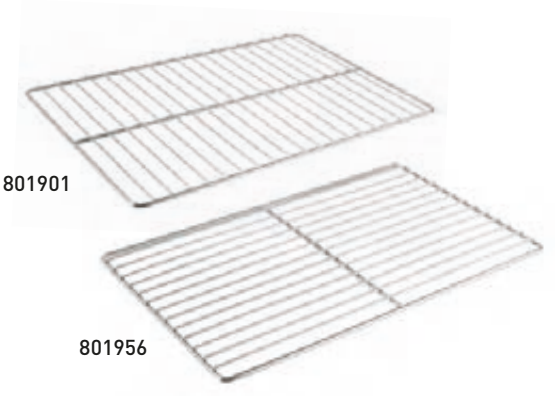


808429

TRAY GN 1/1 - WITH 4 RIMS

– With Teflon™ non-stick coating.

code	mm	€
808429	325x530x(H)10	19,75



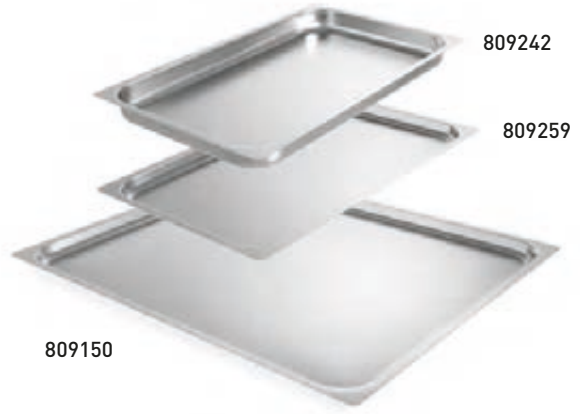
801901

801956

GASTRONORM GRID

– GN 1/1

code	-	mm	€
801901		530x325	18,95
801918	Stainless steel 18/10	530x325	25,95
801956	Chrome plated - transverse grid	530x325	14,25



809242

809259

809150

GASTRONORM TRAY PROFI LINE

code	GN	mm	€
809242	GN 1/1	530x325x(H)40	18,95
809259	GN 1/1	530x325x(H)20	15,95
809150	GN 2/1	650x530x(H)20	33,50

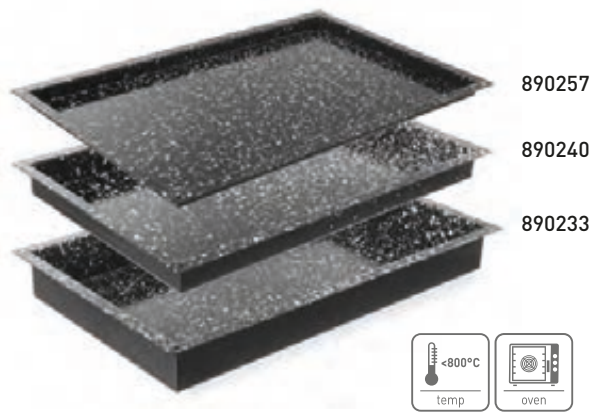
NEW!



809273

GASTRONORM TRAY GN 2/3

code	mm	€
809273	354x325x(H)40	12,95
809280	354x325x(H)20	11,95



GASTRONORM CONTAINER ENAMELLED

code	mm	€
890233	530x325x(H)60	36,25
890240	530x325x(H)40	32,95
890257	530x325x(H)20	31,50



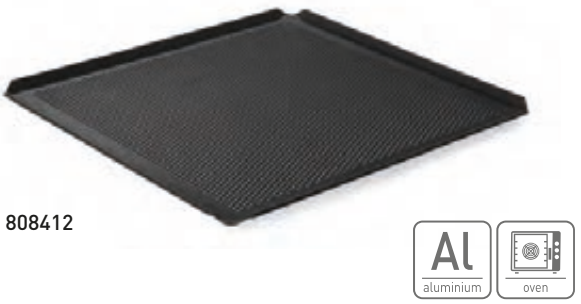
CONTAINER WITH NON-STICK COATING

code	mm	€
805534	530x325x(H)65	29,50
805541	530x325x(H)40	25,25
805558	530x325x(H)20	22,50



TRAY PERFORATED GN 2/3 - WITH 4 RIMS

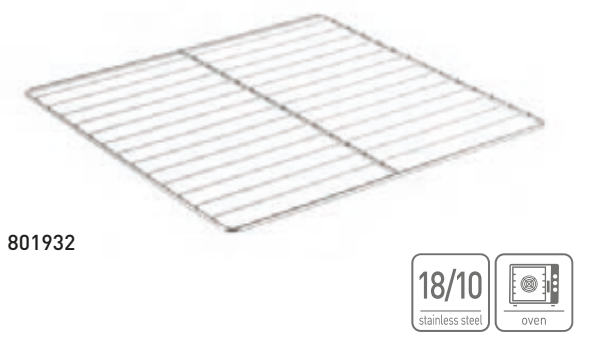
code	mm	€
808313	354x325x(H)10	9,95



TRAY PERFORATED GN 2/3 - WITH 4 RIMS

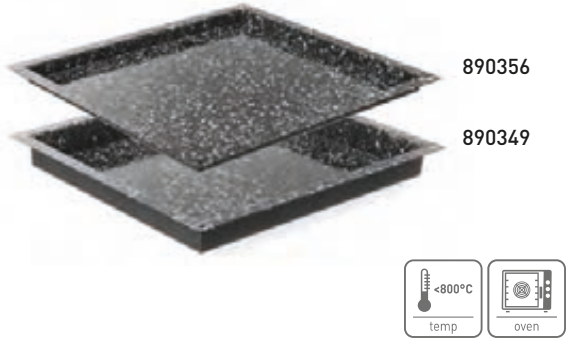
– With Teflon™ non-stick coating.

code	mm	€
808412	354x325x(H)10	16,95



GASTRONORM GRID GN 2/3

code	mm	€
801932	354x325	16,95



GASTRONORM CONTAINER ENAMELLED GN 2/3

code	mm	€
890349	345x325x(H)40	30,75
890356	345x325x(H)20	26,50

OVEN MITTS

– Certified protective gloves. CE compliant in accordance with the Personal Protective Equipment Regulation 2016/425.



OVEN MITTS, COTTON

code	packed per	length (mm)	€
556603	2	350	8,95



BARBECUE APRON

– Canvas 280 g/m².
– Flame retardant coating.

code	mm	€
556696	810x660	10,95



OVEN MITTS, FIBERGLASS

code	packed per	length (mm)	€
556627	2	360	16,95



OVEN MITTS, FLAME RETARDANT COTTON

– Extra long to protect the forearm

code	packed per	length (mm)	€
556610	2	380	10,95



OVEN GLOVE HEAT RESISTANT

– Heat resistant up to 250°C.
– Comfortable fit.

code	packed per	length (mm)	€
556634	2	300	16,95



OVEN GLOVES LEATHER

– Heat resistant up to 250°C.
– Made from cow leather.
– Extra long to protect the forearm.

code	mm	€
556689	460	18,95



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	16,95



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	**875,00**



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	**2 395,00**

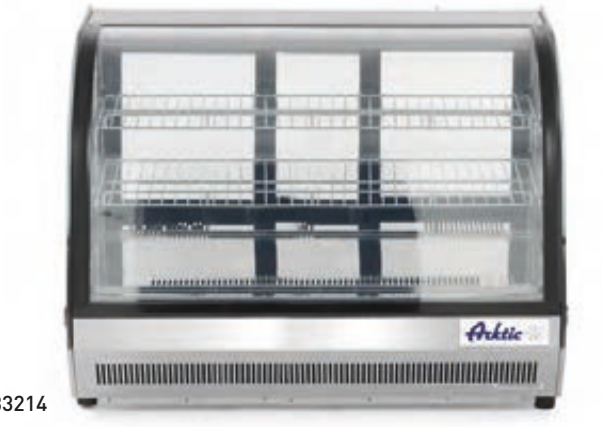


233207

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	**750,00**



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	**850,00**

cooling



233702



233719

See movie

Cr chrome plated S.S. stainless steel

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	**745,00**
233719	160	230	160	850x568x(H)686	**825,00**



Forced air cooling

Digital display



Glass side panels

Sliding doors

S.S. stainless steel

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 shelve.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.
- Max. ambient temperature: 28°C.
- Refrigerant: R290.

code	range	V	W	mm	€
233252	0/12°C	230	1300	920x847x(H)1465	**2 395,00**



233252

REFRIGERATED DISPLAY CABINETS WITH BACK ACCESS

S.S. stainless steel



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 shelve.
- 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	**2 095,00**
233320	650	230	490	1200x805x(H)1445	**2 395,00**
233443	500	230	490	900x805x(H)1445	**2 195,00**



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	**2 095,00**
233375	510	230	490	1515x675x(H)1210	**2 895,00**
233450	410	230	490	1215x675x(H)1210	**2 595,00**
233467	610	230	500	1815x675x(H)1210	**3 495,00**



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	**2 495,00**
233283	550	230	500	850x650x(H)1908	**2 695,00**

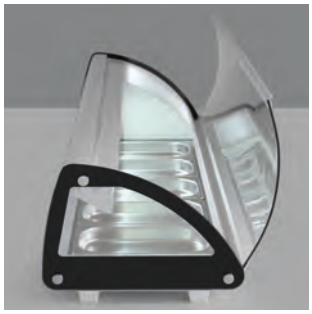


233757

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	**695,00**







S.S. stainless steel

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	**925,00**



233689



S.S. stainless steel

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	**725,00**

See movie



233672

REFRIGERATED DISPLAY CABINETS

S.S. stainless steel

- 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	**385,00**
233627	black	230	170	452x406x(H)816	**385,00**

REFRIGERATED DISPLAY CABINET 68L

– With 3 shelves and height adjustable feet.

code	-	V	W	mm	€
233238	black	230	170	452x406x(H)891	**398,50**
233634	white	230	170	452x406x(H)891	**398,50**



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	**412,50**
233658	black	230	170	452x406x(H)966	**412,50**

REFRIGERATED DISPLAY CABINET 98L

– With 4 shelves and height adjustable feet.

code	-	V	W	mm	€
233269	black	230	210	452x406x(H)1116	**449,50**
233665	white	230	210	452x406x(H)1116	**449,50**

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	**1 195,00**
233696	white	230	290	556x526x(H)1913	**1 195,00**



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

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	**395,00**



233917

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	**575,00**



233924

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	**775,00**



233931

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	**1 050,00**

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	575,00

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	798,50

WINE COOLERS DUAL ZONE

PP polypropylene S.S. stainless steel

– 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	695,00



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	1 275,00

DISPLAY REFRIGERATORS WITH LIGHTBOX

PP polypropylene S.S. stainless steel

– Made of stainless steel, aluminium and polypropylene.
– Doors fitted with triple glazing of which one layer is tempered.
– Forced air cooling with auto-defrost, compressor placed underneath the chamber.
– With LED lighting in the chamber and in the lightbox.
– Fitted with 4 castors of which 2 have brakes.
– Digital temperature controller and display.
– Climate class: N-ST.



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	**695,00**

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	**1 095,00**

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	**725,00**



233412

S.S. stainless steel | cooling



233856



233870

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.

code	liters	V	W	mm	€
233856	190	230	85	953x607x(H)840	**325,00**
233863	282	230	95	1116x686x(H)840	**398,50**
233870	354	230	95	1275x785x(H)840	**550,00**
233887	446	230	100	1538x785x(H)840	**625,00**
233894	503	230	115	1655x785x(H)840	**698,50**

Self-closing lockable lid.



Digital temperature display and manual controller.



Fitted with 2 wheels and 2 adjustable feet.



REFRIGERATORS & FREEZERS PROFI LINE | 800 SERIES

S.S. stainless steel | cooling

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Self-closing 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	1 295,00

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	1 895,00

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	1 525,00

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	2 195,00

Fitted with wheels



Dynamic forced cooling



Self-closing, lockable door



REFRIGERATOR & FREEZER COUNTERS PROFI LINE | 700 SERIES

S.S. stainless steel | cooling

– Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
– Self-closing doors fitted with comfortable handles.
– Work surface fitted with a 40 mm high ridge at the back.
– 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	1 225,00

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	1 425,00

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	1 525,00

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	1 695,00



233764

FOUR DRAWER REFRIGERATED COUNTER PROFI LINE 280L

NEW!

– 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	1 795,00



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	350,00

REFRIGERATOR COUNTERS KITCHEN LINE | 700 SERIES

S.S. stainless steel | cooling

– 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	**795,00**

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	**1 099,00**

Shelve placing adjustable



Comfortable handles



Electronic temperature controller



REFRIGERATOR & FREEZER COUNTERS KITCHEN LINE | 600 SERIES

S.S. stainless steel | cooling

– Inner and outer housing are made of high-quality stainless steel Self-closing doors fitted with comfortable handles.
– Work surface fitted with a 40 mm high ridge at the back.
– 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.



233344
233351

233382
233399

TWO DOOR REFRIGERATED COUNTER KITCHEN LINE 220L

– Chamber dimensions: 800x480x(H)580 mm.
– 2 shelves (390x428mm) included.
– Spread load capacity of 15 kg each.
– Weight: 71 kg.

code	range	V	W	mm	€
233344	-2/8°C	230	300	1200x600x(H)850	1 095,00

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	1 295,00

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	1 195,00

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	1 425,00



REFRIGERATED COUNTERTOP SERVER

S.S. stainless steel | cooling

– 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	**445,00**
232910	7x GN 1/4	230	180	1505x335x(H)430	**525,00**
232927	9x GN 1/4	230	180	1805x335x(H)430	**569,50**

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	**462,50**
232972	6x GN 1/3	230	180	1405x395x(H)430	**525,00**
232989	7x GN 1/3	230	180	1605x395x(H)430	**565,00**
232996	9x GN 1/3	230	180	2006x395x(H)430	**625,00**

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	**525,00**
233955	6x GN1/3	230	180	1405x395x(H)290	**565,00**
233979	7x GN1/3	230	180	1605x395x(H)290	**595,00**
233986	8x GN1/3	230	180	1805x395x(H)290	**625,00**
233993	9x GN1/3	230	180	2005x395x(H)290	**675,00**



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.

Chamber and outer housing made of stainless steel



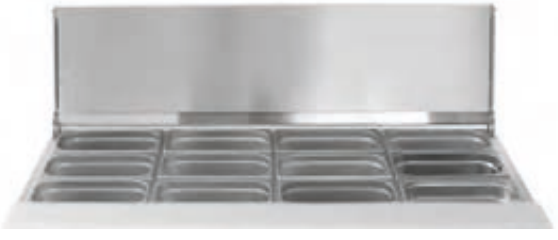
232804



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	**779,50**

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	**1 175,00**

Shelve placing adjustable



Comfortable handles



Electronic temperature controller





232781



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	895,00

Chamber and outer housing made of stainless steel



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	1 250,00

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	**798,50**



232880

Chamber and outer housing made of stainless steel

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	**1 198,50**



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.

Chamber and outer housing made of stainless steel



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	**875,00**

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	**1 275,00**



Chamber and outer housing made of stainless steel



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	**1 998,50**



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	**1 875,00**



232033

Chamber and outer housing made of stainless steel

BLAST CHILLERS

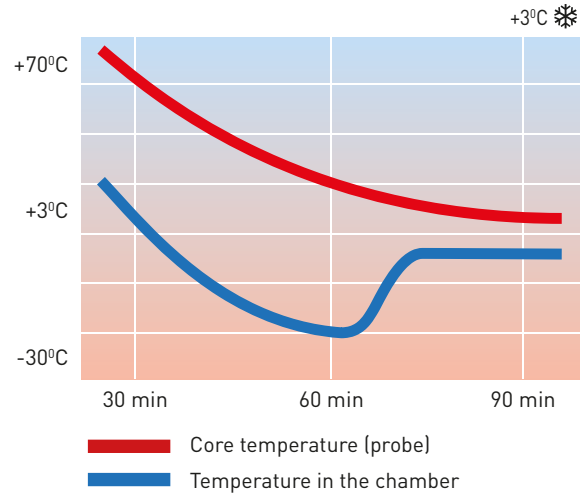
- Enables quick chilling or freezing of prepared dishes.
- Chilling from 70°C to 3°C (90 mins), from 70° C to -18°C (240 mins) or within a pre-set time (without indicating the target temperature).
- Outer housing and inner chamber made of high-quality stainless steel.
- Inner chamber with rounded corners 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.

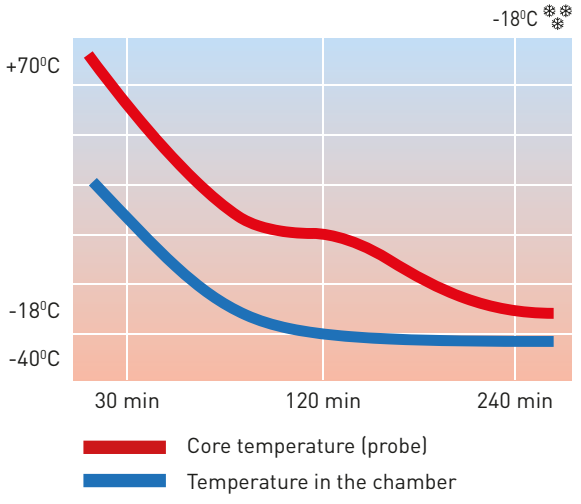
Blast chilling from +90°C to +3°C

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	**1 995,00**



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	**2 295,00**

Chamber and outer housing made of stainless steel



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	**2 795,00**



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	**3 195,00**

DISPLAY TRAYS ALUMINIUM

808504



808511

DISPLAY TRAY SILVER COLOR

code	mm	€
808504	400x300x(H)20	7,95
808511	600x400x(H)20	9,95

808566



808573

DISPLAY TRAY GOLD COLOR

code	mm	€
808566	400x300x(H)20	11,95
808573	600x400x(H)20	16,95

DISPLAY TRAYS MELAMINE



568200

MEAT TRAY
– Black melamine

code	mm	€
568101	290x160x(H)35	8,50
568200	350x250x(H)40	16,95
568309	420x280x(H)60	24,50



568507

MEAT TRAY
– Black melamine

code	mm	€
568408	290x160x(H)60	10,95
568507	300x190x(H)80	15,95



568804

MEAT TRAY
– Black melamine

code	mm	€
568804	280x210x(H)60	22,25



569108

DISPLAY TRAY
– Black melamine

code	mm	€
569009	270x210x(H)17	9,25
569016	300x150x(H)17	7,95
569108	300x190x(H)17	8,95
569207	350x240x(H)17	13,25



407202

DISPLAY TRAY
– With feet

code	mm	€
407202	240x170	7,50



407400

DISPLAY TRAY

code	mm	€
407400	345x245	18,25



408308

DISPLAY TRAY

code	mm	€
408308	310x230	8,95



508305

MEAT TRAY

code	mm	€
508107	260x200x(H)48	14,95
508206	310x240x(H)48	19,95
508305	360x275x(H)52	23,50

NEW!



429457

TACO HOLDER

code	-	mm	€
429440	2 slots	135x115x(H)50	5,95
429457	4 slots	225x115x(H)50	8,95



429419

BREADROLL DISPENSER
– For 7 rolls

code	mm	€
429419	475x105x(H)60	13,25



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	**135,95**



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	**179,50**



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	205,00



Equipped with a simple locking system



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	225,00



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	94,50



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	110,95



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	275,00
810149	oak wood pattern print	910x590x(H)950	275,00







810224

NEW!

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	325,00



810125

NEW!

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	179,50



810200

SERVING TROLLEY POLYPROPYLENE

PP polypropylene | user assembly

– 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	82,50



810514

PP polypropylene | S.S. stainless steel

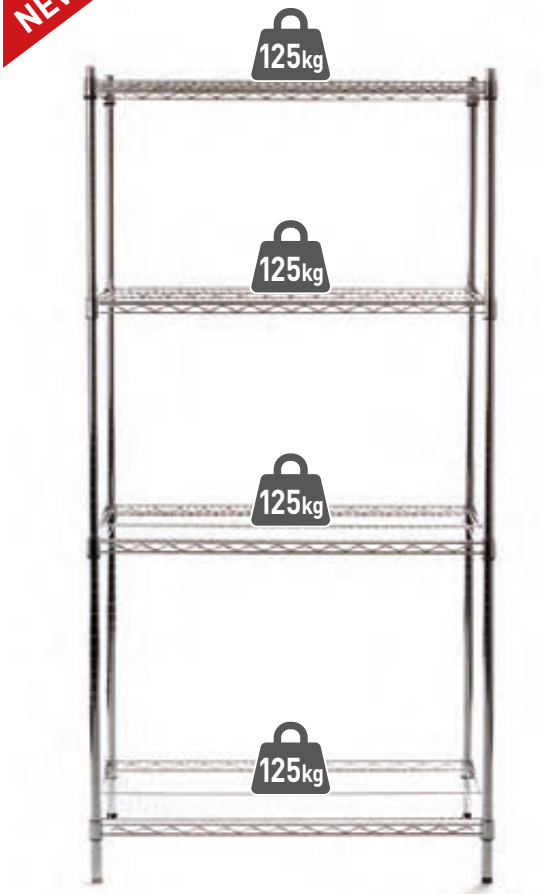
PLATFORM TROLLEY

– Despite its low weight it can carry up to 150 kg.
– Collapsable to minimize transport dimensions.
– With two castor wheels.

code	mm	€
810514	730x480x(H)825	99,50

Cr chrome plated | user assembly

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	75,00



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	79,50







Al aluminium | PP polypropylene | user assembly



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	**207,50**
812372	connecting hook	15x42x(H)42	**2,25**

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	**237,50**
812280	connecting hook	15x42x(H)42	**2,25**

Easily expandable





Plastic shelves can be cleaned in a dishwasher



AMER★BOX

MAX
103 kg




scoop


transparent cover


four torsional wheels

PE polyethylene

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	**142,50**
877920	98	394x755x(H)735	**169,50**

For dry food:


flour


sugar


salt


cereal


rise




distance between shelves 270/290 mm


four torsional wheels

PE polyethylene | user assembly

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	**119,50**

PE
polyethylene

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	**542,50**

AMER★BOX

DESIGNED IN USA

NSF

MAX 110 L



877883



drip tray



2 torsion wheels with brakes



tap



scoop

PE
polyethylene

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	**545,00**



877906

NSF



Includes vinyl cover with every caddy for sanitary storage



up to 50 plates in one stack



front wheels with brakes

DESIGNED IN USA

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







PE polyethylene

INSULATED CATERING CONTAINER GN 1/1, TOP-LOADED

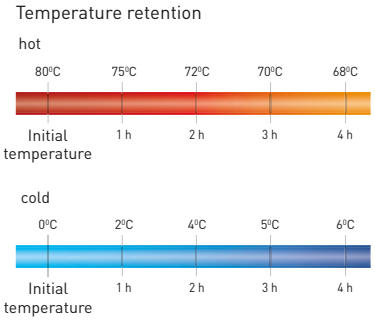
- Made of HDPE polyethylene.
- Double walls filled with high quality polyurethane foam assure perfect insulation and long holding of food temperature.
- Tight lid with 4 clamps made of tough nylon.

code	mm int.	mm	€
877845	530x325x(H)150	630x460x(H)260	**169,50**
877852	530x325x(H)200	630x460x(H)305	**182,50**

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







PE polyethylene

INSULATED BEVERAGE DISPENSER WITH TAP

- Ideal for storage, transport and serving of hot and cold drinks.
- Robust LDPE polyethylene housing.
- Good polyurethane foam insulation.
- 4 heavy duty clamps, 25 mm wide, at either side of the jug, for easy and quick opening and closing.
- Comfortable transport grips.
- Tap distance from the floor: 95 mm.
- Recessed tap - protection against transport damage.
- Delivered with stickers for quick identification of drinks.
- Vent for easier lid opening.
- Shock and impact resistant.
- Rounded chamber with grooves leading to the tap.

code	liters	mm	€
877869	9.4	230x420x(H)470	**137,50**
877876	18	230x420x(H)620	**172,50**

AMER★BOX

PE polyethylene | stackable

877814



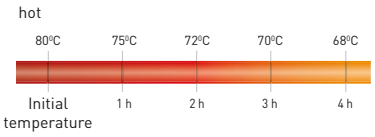


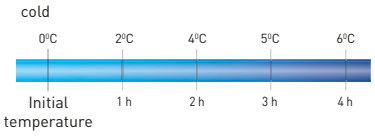
vent cup



door with seal

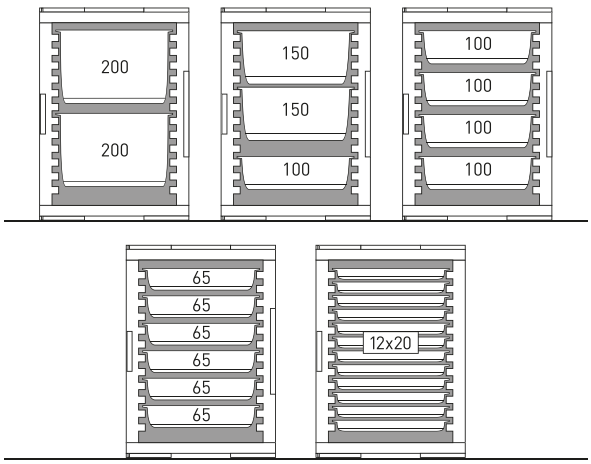
Temperature retention





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	**259,50**

TROLLEY FOR THERMO CONTAINER

code	mm	€
877821	530x710x(H)230	**117,50**



Heating, cooling and freezing elements on page **258-259**.

HDPE polyethylene | micro



707845

NEW!

HDPE polyethylene | food contact



707753

HDPE polyethylene | food contact



707821



707661

THERMO CATERING BOX

- Ultra-lightweight, durable container with perfectly sealable opening.
- Removable door – even if the boxes are stacked
- With 5 grooves spaced 65 mm apart to slide in containers, fits GN1/1 containers.
- The high stacking ledges with locking profile ensures stable stacking without sliding.
- Fits perfectly on Euro pallets – four boxes per layer

code	liters	mm int.	mm	€
707661	66	535x310x(H)400	600x400x(H)490	**109,50**



Fits perfectly on Euro pallets
– four boxes per layer





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	**35,95**
707784	GN 1/2	320x265x(H)30	**19,95**



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	**21,95**
707777	GN 1/2	320x265x(H)30	**13,95**

THERMO CATERING BOX

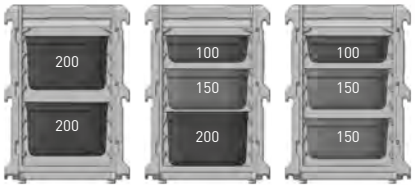
- Ultra-lightweight, durable container with perfectly sealable opening.
- Suitable for Gastronorm 1/1 containers.
- With 8 grooves spaced 61 mm apart to slide in GN containers.
- The high stacking ledges with locking profile ensures stable stacking without sliding.

code	liters	mm int.	mm	€
707999	100	550x335x(H)545	635x465x(H)660	**189,00**





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	**24,95**
707760	GN 1/2	320x265x(H)30	**14,95**



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	**63,95**









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	**29,95**
707944	80	625x425x(H)300	685x485x(H)360	**59,50**
707951	53	625x425x(H)200	685x485x(H)260	**49,50**
707968	46	538x338x(H)257	600x400x(H)320	**34,95**
707975	21	350x350x(H)175	410x410x(H)240	**31,95**



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	**26,50**



707845



707753



707821

Heating, cooling and freezing elements on page **258-259**

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	**142,50**



209509

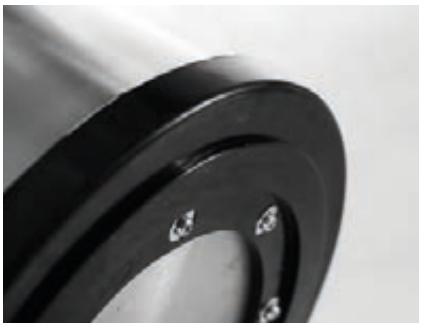
S.S. stainless steel | stackable

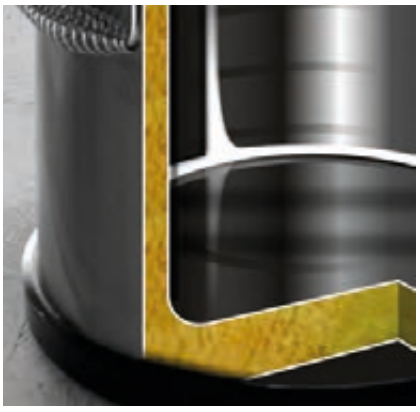


710203









INSULATED PORTABLE CONTAINER

- Space between the walls is filled with special insulating material which keeps hot or cold temperature of food for up to 6-8 hours
- Double lid secured with a seal and equipped with 6 latches
- Air valve
- Two handles for transport
- Flexible material protects the container and the floor against damage
- Stackable

code	liters	mm	€
710104	10	ø330x(H)220	**146,50**
710203	20	ø330x(H)360	**187,50**
710302	35	ø330x(H)570	**225,00**













Top and bottom shelf are reinforced



810705

WORK TABLE HEAVY DUTY

– Height-adjustable legs.
– Both top and bottom shelf reinforced.
– Robust construction.

code	mm	€
810705	1000x700x(H)850	**249,50**
810712	1200x700x(H)850	**279,50**
810729	1400x700x(H)850	**309,50**
810736	1600x700x(H)850	**339,50**
810743	1800x700x(H)850	**369,50**

WORK TABLE

NEW!

– Worktop made from stainless steel, shelf from galvanaised steel.
– Height-adjustable legs.
– Robust construction.

code	mm	€
812440	1000x600x(H)850	**149,50**
812457	1200x600x(H)850	**164,50**
812464	1400x600x(H)850	**184,50**
812471	1600x600x(H)850	**209,50**
812488	1800x600x(H)850	**235,00**



812440

DOUBLE ADJUSTABLE WALL SHELF

– Two levels.
– With backsplash for maintaining hygiene.
– 1800 mm wide shelf supplied with 3 reinforced brackets.
– Removable for cleaning.

code	mm	€
970232	1000x355x(H)600	**165,00**
970249	1200x355x(H)600	**177,50**
970256	1400x355x(H)600	**190,00**
970270	1800x355x(H)600	**220,00**



970232

DISHWASHERS

S.S. stainless steel

– 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.



230299





230305



GLASS DISHWASHER K40

– Suitable for baskets of 400x400 mm, max glass height 290 mm.
– Separate stainless steel rotating spray arms for washing and rinsing.
– Fitted with solid double skinned door with two hinges, needs 325mm of space to open completely.
– Boiler capacity of 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

code	-	V	W	mm	€
230299	dishwasher K 40	230	2800	470x510x(H)710	**1 195,00**
233009	with detergent pump	230	2800	470x510x(H)710	**1 295,00**
233016	with drain pump	230	2800	470x510x(H)710	**1 295,00**
233023	with drain and detergent pump	230	2800	470x510x(H)710	**1 395,00**

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	€
230305	dishwasher K50	400	6600	570x600x(H)830	**1 495,00**
231050	stand for dishwasher K50	400		570x560x(H)500	**163,95**
233030	with detergent pump	400	6600	570x600x(H)830	**1 595,00**
233047	with drain pump	400	6600	570x600x(H)830	**1 595,00**
233054	with drain and detergent pump	400	6600	570x600x(H)830	**1 695,00**



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	**2 995,00**
233061	with detergent pump	400	8600	750x880x(H)1390	**3 095,00**



Delivered without sifon.

231777

S.S. stainless steel

LOADING TABLE WITH SINK FOR DISHWASHER

- Made of durable stainless steel, with a 510 mm wide basket guide, backsplash and integrated sink (400x400mm).
- Equipped with a catch for hood dishwashers.
- The legs are adjustable in height to guarantee a level installment.
- Flat pack delivery, needs assemblage.
- Versions available for left & right side instalment.

code	-	mm	€
231777	left side	1200x700x(H)880	**398,50**
231791	right side	1200x700x(H)880	**398,50**



231760

S.S. stainless steel

UNLOADING TABLE FOR DISHWASHERS

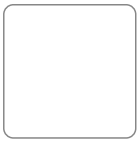
- Made of durable stainless steel, with a 510 mm wide basket guide and backsplash.
- Equipped with a catch for hood dishwashers.
- The legs are adjustable in height to guarantee a level installment.
- Flat pack delivery, needs assemblage.
- Versions available for left & right side installment.

code	-	mm	€
231760	left side	1000x700x(H)850	**298,50**
231784	right side	1000x700x(H)850	**298,50**

DISHWASHER RACKS & TOTE BOX

PP polypropylene

1-compartment



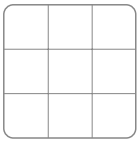


877302



877050

9-compartments



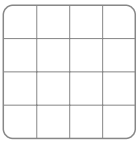


877548



877043

16-compartments



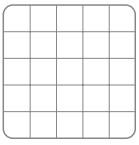


877531



877036

25-compartments



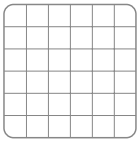


877524



877029

36-compartments



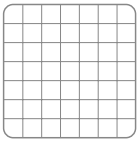


877517



877012

49-compartments





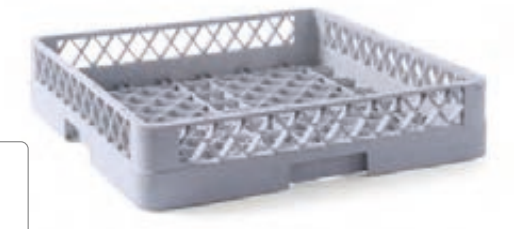
877500

DISHWASHER BASKET FOR GLASSWARE

code	-	mm	€
877012	49 compartments	500x500x(H)104	**19,95**
877029	36 compartments	500x500x(H)104	**19,95**
877036	25 compartments	500x500x(H)104	**17,95**
877043	16 compartments	500x500x(H)104	**17,95**
877050	9 compartments	500x500x(H)104	**16,95**

EXTENDER FOR DISHWASHER BASKET

code	-	mm	€
877500	49 compartments	500x500x(H)45	**6,95**
877517	36 compartments	500x500x(H)45	**6,95**
877524	25 compartments	500x500x(H)45	**6,95**
877531	16 compartments	500x500x(H)45	**6,95**
877548	9 compartments	500x500x(H)45	**6,95**
877302	1 compartment	500x500x(H)45	**6,95** 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	15,00

PP polypropylene



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	15,00



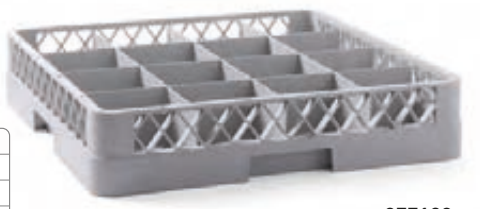
1-compartment

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	15,00



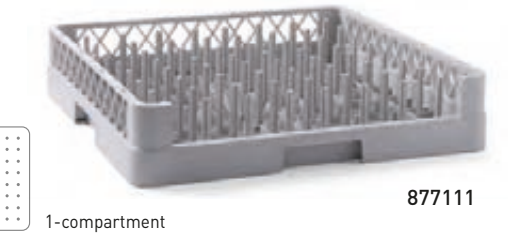
16-compartments

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	17,95



877111

1-compartment

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	15,95

871348

1-compartment



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	14,50
871348	with 40 support pins	400x400x(H)110	14,95

CLIPS FOR DISHWASHER RACKS

code	colour	€
877234	White	0,60
877258	Blue	0,60
877265	Yellow	0,60
877272	Red	0,60
877289	Green	0,60
877296	Brown	0,60





877180

LID FOR RACKS

code	mm	€
877180	500x500	9,95



871300

CUTLERY BASKET

code	mm	€
871300	110x110x(H)140	1,95



871324

PP polypropylene

CUTLERY BASKET

code	mm	€
871324	125x84x(H)135	2,95



871102

CUTLERY BASKET
– 8 sections with handle

PE polyethylene

code	mm	€
871102	425x205x(H)150	12,95



552001

TOTE BOX
– Grey, with handles

PP polypropylene

code	mm	€
552001	555x410x(H)130	7,25



877197

PC polycarbonate

TROLLEY FOR DISHWASHER RACKS WITH HANDLE
– 4 wheels, 2 revolving with brake and 2 fixed.
– Stainless steel handle.

code	mm	€
877197	575x545x(H)920	125,00



877173

TROLLEY FOR DISHWASHER RACKS
– 4 wheels, 2 revolving with brake and 2 fixed

PC polycarbonate

code	mm	€
877173	575x545x(H)210	79,50

WATER SOFTENERS (SEMI-)AUTOMATIC

– Using water softeners helps extend the life cycle of catering equipment.
– The softeners are based on an ion-exchange process wherein the calcium and magnesium ions that cause water hardness are captured by ion exchange resin inside the softener. It helps reduce maintenance costs thanks to effective prevention of lime scale deposits
– The device is fitted with a control head that makes it possible to configure working parameters of the water softening system as required.
– The elements inside the head are made of high quality ceramics, resistant to abrasion, corrosion and build-up of impurities (e.g. iron). This technology assures perfect seal inside the controller and therefore long and trouble-free operation.
– Navy blue housing.
– Water connection diameter ¾".
– Working pressure: 1.5-6.0 bar.
– Working ambient temperature: 5 – 38°C.
– Max. supply water temperature: 38°C.
– Regeneration time: 37 min.
– Output for 10°dH – 1200 L.
– Resin bed 4,0 L.
– Regeneration tank: 8 kg.
– Maximum water flow: 5 L/min.
– Regeneration salt consumption per 1 cycle: 0.5 kg.



230442



230459

WATER SOFTENER, SEMI-AUTOMATIC

– The semi-automatic resin bed regeneration process using brine is initiated manually.
– Weight: 8 kg.

code	V	W	mm	€
230442	230	18	195x360x(H)x510	**265,00**

WATER SOFTENER, AUTOMATIC

– The automatic resin bed regeneration process using brine is initiated automatically.
– Using the control panel the working time, regeneration time and water amount to be treated can be set.
– Automatic lock prevents unwanted access.
– Weight: 7.7 kg.

code	V	W	mm	€
230459	230	18	206x380x(H)480	**325,00**



231265



SALT TABLETS FOR WATER SOFTENING

– Ingredients: sodium chloride NaCl.
– Bag 25 kg.

code	€
231265	**9,95**

WATER SOFTENERS MANUAL

– Hard water contains dissolved minerals - calcium and magnesium compounds, among others. Calcium and magnesium ions cause scale build-up, which is risky for objects and tools in contact with water or steam. Water softening is a process in which all calcium and magnesium compounds causing water hardness are removed. When passing through the resin column, calcium and magnesium ions are absorbed by resin particles. When ion-exchange ability of the resin wears off, it ought to be restored in an appropriate regeneration process with the use of a salt solution
– Water softener may be installed wherever water temperature is below 45°C and the water input pressure does not exceed 2 bars
– Regeneration: uniodised salt only
– For drinking water only
– Suitable for softening water for coffee makers, combi steamers, dishwashers and ice cubers.
– Thanks to its small size it is perfect for bars and restaurants
– Thanks to highest quality components used, the device remains fail-safe and operational for many years.
– Optimum working water pressure: 1-2bar





231234 231227 231210

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	**89,50**
231227	2520/1680/1260	12	ø185x(H)500	**105,00**
231234	3360/2240/1680	16	ø185x(H)600	**125,00**





231265

SALT TABLETS FOR WATER SOFTENING

– Ingredients: sodium chloride NaCl.
– Bag 25 kg.

code	€
231265	**9,95**



270080



270073



270028

ABS plastic

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	**26,95**
270080	230	30	480x100x(H)285	**83,50**

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	**52,50**
270240	230	36	410x33x(H)42	**25,95**

REPLACEMENT LAMP FOR INSECT KILLERS

code	-	V	W	mm	€
270028	270080	230	30	410x23x(H)42	**26,95**
270240	270233	230	36	410x33x(H)42	**25,95**

ADHESIVE PLATE FOR INSECT KILLERS

– 10 sheets.

code	-	mm	€
270073	270080	395x210	**28,95**
270233	270196	390x270	**28,50**

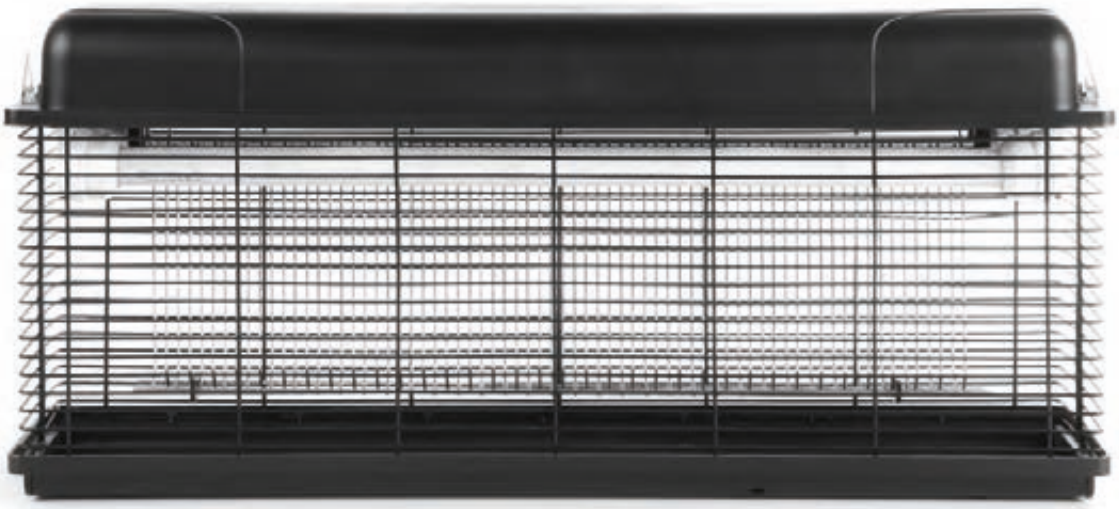


270196



270240

INSECT KILLERS FOR OUTDOOR USE



270141





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	**65,00**
270141	150 m²	230	45	680x135x(H)310	**75,00**



934166

REPLACEMENT LAMP FOR FLY KILLERS

– UV-A fluorescent tube.

code	For	V	W	mm	€
934166	270172 + 270141	230	20	570x20x(H)20	**6,95**

INSECT KILLERS FOR INDOOR USE

NEW!

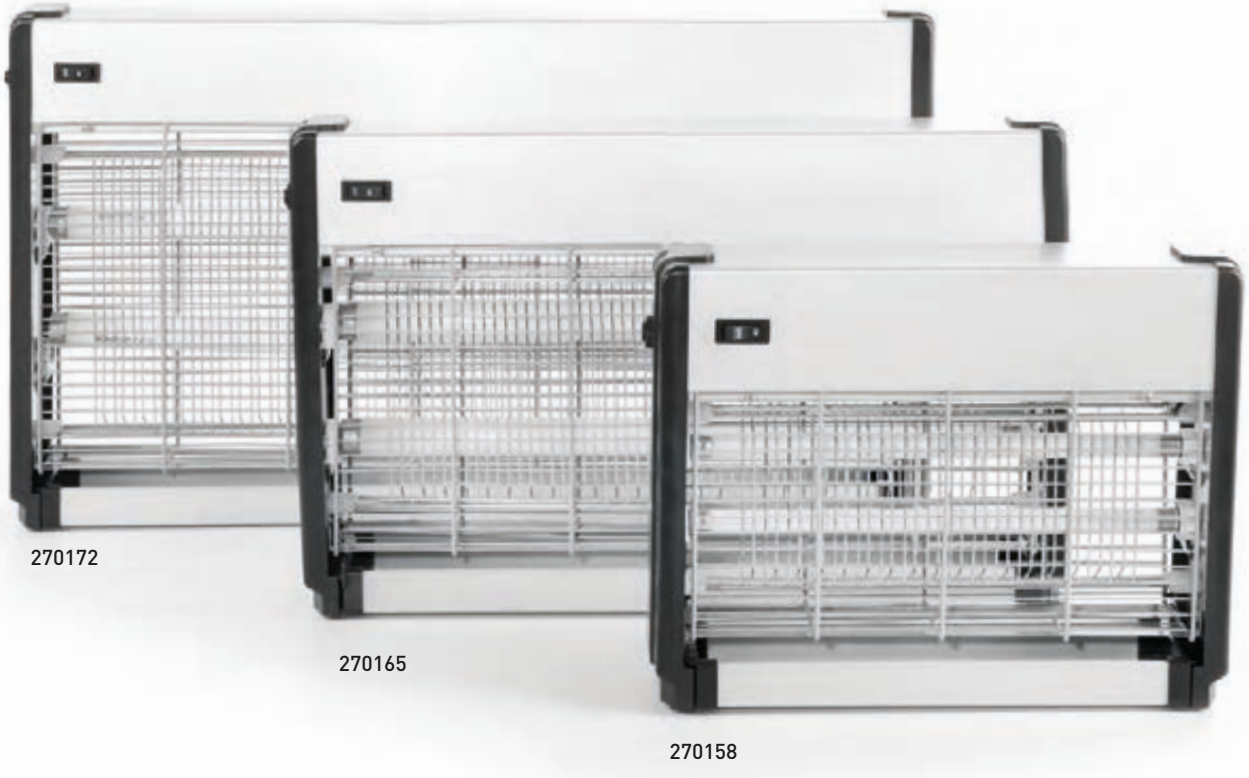


270097

INSECT KILLER 300M²

– Makes use of durable UV-A LED light, avarage working life of 20.000 hours.
– Body made of fire resistant ABS for high safety.
– Insects are electrocuted with 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	**54,95**



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	**31,95**
270165	230	40	485x90x(H)310	**41,50**
270172	230	45	640x90x(H)360	**52,95**



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	**15,95**



REPLACEMENT LAMP FOR FLY KILLERS

– UV-A fluorescent tube.

code	For	V	W	mm	€
934159	270134 + 270158	230	8	285x15x(H)15	**6,95**
934166	270172 + 270141	230	20	570x20x(H)20	**6,95**

NEW!



691083

S.S. stainless steel

LAUNDRY TROLLEY

– Stainless steel structure with removable laundry bag.
– The laundry bag is made of oxford fabric and it is washable.
– 4 wheels of which 2 are castor wheels.

code	mm	€
691083	900x650x(H)850	125,00



691021

S.S. stainless steel

TRASH BAG HOLDER

– Frame made of stainless steel.
– Foot-operated clamping mechanism keeps the bag closed.
– 2 caster wheels with brakes.

code	mm	€
691021	420x580x(H)960	107,50



691120

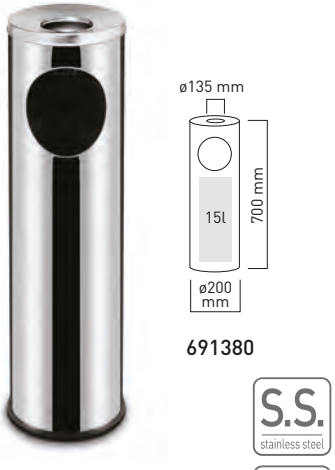
S.S. stainless steel

TRASH BIN 43 L

– Made of stainless steel.
– With swivel lid.

code	mm	€
691120	360x360x(H)740	189,50

NEW!



691380

S.S. stainless steel

in- & outdoor

STANDING WASTE BIN WITH ASHTRAY

– Stainless steel body.
– Polished surface finish.
– Removable ashtray placed over the bin for easy cleaning and emptying of the bin.
– Bin opening ø 135 mm.
– Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm	€
691380	15	ø200x(H)700	39,95

NEW!



691397

S.S. stainless steel

in- & outdoor

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	76,50



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	**165,00**



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	**169,50**



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	**189,50**



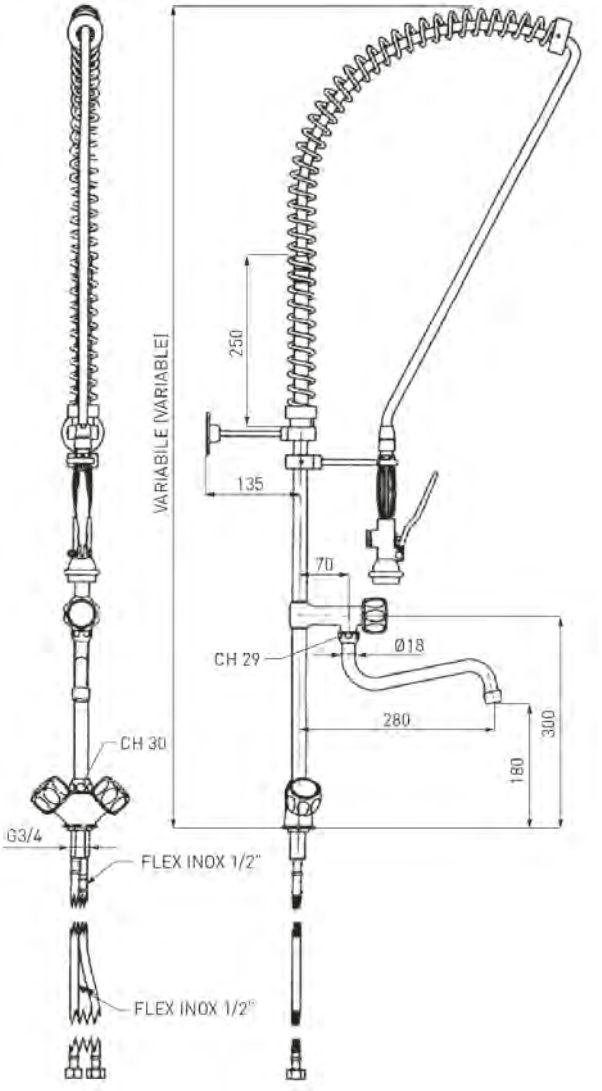
221808

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	**105,00**





SELF-ASSEMBLY

TAP WITH PULL OUT RINSER

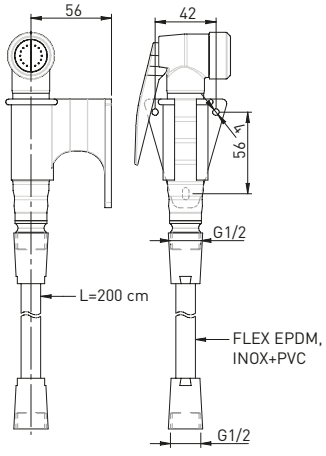
- Single-hole pillar tap.
- Rinser resistant to high pressure water flow.
- Plastic rinser casing.
- Adjustable column support.
- Wall mount (optional shortening).
- Connection hoses: 1/2".
- Table hole required: Ø 30 mm.
- Spout reach 280 mm.

code	€
970515	232,50





NEW!



SINGLE PEDESTAL PRE-RINSER

- Single pedestal pillar tap.
- Rinser resistant to high pressure water flow.
- Maximum water flow: 17 L/min. at a pressure of 4 bar.
- Plastic rinser handle.
- Adjustable column support.
- Wall mount (optional shortening).
- Connection hoses: 1/2", 400 mm long each.
- Table hole required: ø 27 mm.

code	€
970300	**175,00**

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: ½" inner diameter.

code	mm	€
810323	56x42x(H)2000	**49,95**



CHEF'S HAT – 10 PCS

- Pleated nonwoven PP material
- Perforated crown
- Adjustable size

code	mm	€
560044	ø600x(H)230	**2,95**



FORAGE HAT – PAPER – 100 PCS.

- White with blue strip
- Perforated crown
- Fits all sizes

code	mm	€
560037	ø600x(H)95	**4,75**



525517

WIRE BRUSH

– Wood with 4 rows of 14 steel wire bristles.

code	packed per	length (mm)	€
525517	2	290	3,50



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	4,95



525524



525531

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	2,95
525524	3	178	2,75



525548



525418

WIRE BRUSH

– Polypropylene with 8 rows of 8 stainless steel wire bristles. With steel scraper and long handle.

code	mm	€
525548	70x310x(H)85	2,95

WIRE BRUSH

– Polypropylene with 8 rows of 9 stainless steel wire bristles.
– Steel scraper for grids.

code	mm	€
525418	70x190x(H)80	2,75



525425

525432



WIRE BRUSH Y-SHAPED

– Stainless steel wires, with comfartable handle fitted with a loop.

code	mm	€
525425	310x170	2,95
525432	520x170	3,75



NEW!



525562

WIRE BRUSH HEAD

– Comfortable black plastic handle with steel bristles.

code	mm	€
525562	150x55	1,95



663950

PP
polypropylene

WET FLOOR SIGN

– Warning in 5 languages

code	mm	€
663950	300x460x(H)615	7,95

ASHTRAYS & ASH COLLECTOR



440605

ASHTRAY WITH LOWER TRAY

S.S. stainless steel | outdoor

code	mm	€
440605	ø140x(H)40	3,35



440407

ASHTRAY WITH LID

S.S. stainless steel | outdoor

code	packed per	mm	€
440407		ø90x(H)28	2,75
440490	3	ø90x(H)28	5,95



440001

ASHTRAY WITH FIRE RIM

S.S. stainless steel | indoor | stackable

code	mm	€
440001	ø140x(H)30	1,75
440100	ø160x(H)30	2,15



440209

ASHTRAY WITH PUSH BUTTON

Cr chrome plated | indoor | wash

code	mm	€
440209	ø90x(H)45	4,25



569757

ASHTRAY

– Made of black melamine.

M melamine | outdoor | wash

code	mm	€
569757	ø146x(H)60	5,95



440803

ASHTRAY PROFI LINE

S.S. stainless steel | indoor | stackable

code	mm	€
440803	ø80x(H)30	4,25
440858	ø100x(H)30	4,95
440902	ø120x(H)30	6,25



440872

ASHTRAY KITCHEN LINE

S.S. stainless steel | stackable

code	mm	€
440865	ø100x(H)30	2,95
440872	ø80x(H)30	2,25

NEW!



440230

BOWL ASHTRAY BLACK

– Stainless steel, outside with a matt black coating.
– With remoavble rim.

code	mm	€
440230	ø105x(H)58	4,95





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	67,50





440223

STANDING ASHTRAY POLE

- Very robust design, can be mounted on the floor or stand free.
- Easy to empty, upper part can be unlocked with a key and then emptied.
- Base is ø170 mm, pole is ø80 mm.

18/8 stainless steel

code	mm	€
440223	ø170x(H)920	97,50

NEW!



691380

S.S. stainless steel

in- & outdoor

STANDING WASTE BIN WITH ASHTRAY

- Stainless steel body.
- Polished surface finish.
- Removable ashtray placed over the bin for easy cleaning and emptying of the bin.
- Bin opening ø 135 mm.
- Anti-slip, rubber bottom to enhance bin stability and protect the floor against scratching.

code	liters	mm	€
691380	15	ø200x(H)700	39,95

NEW!



691397

S.S. stainless steel

in- & outdoor

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	76,50



440506



S.S. stainless steel

wash

ASH COLLECTOR

- With hinged lid
- For fire safe emptying ashtrays

code	mm	€
440506	202x170x(H)91	17,95



596807



597200



597507

WAITER'S CORKSCREW
– Chrome plated, with ABS handle
– 4 functions
– With separate bottle-opener

Cr chrome plated

code	mm	€
596807	140	1,50

WAITER'S CORKSCREW
– Curved model
– 3 functions

S.S. stainless steel

code	mm	€
597200	110	4,50

CORKSCREW
– Lever model
– Chrome-plated
– With bottle-opener

Cr chrome plated

code	mm	€
597507	170	3,95

see movie



597323

ABS plastic
S.S. stainless steel

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	6,95



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	7,75



596746

S.S. stainless steel

BAR BLADE

code	mm	€
596746	179x40x(H)2	1,75



643914

See movie

PP polypropylene

BOTTLE OPENER WITH CATCHER BIN
– This bottle opener is intended to be mounted on the wall.
– Bin can be easily removed to ease emptying.
– Supplied with two screws and wall plugs.

code	mm	€
643914	135x70x(H)295	9,95

POURERS



599372

FREE-FLOW POURER
– EVA plastic with chrome-plated nozzle

Cr chrome plated

code	packed per	€
599372	6	5,95





599464 599471 599488

18/8 stainless steel | food contact | micro

FREE-FLOW POURER

code	-	packed per	€
599464	Slow flow	6	5,25
599471	With flip top	6	5,95
599488	Fast flow	6	5,25



599402 599419 599426 599433

FREE-FLOW POURER
– EVA plastic

code	-	packed per	€
599402	Blue	4	3,95
599419	Red	4	3,95
599426	Transparent	4	3,95
599433	Yellow	4	3,95



599440



599457

FREE-FLOW POURER
– EVA plastic

code	-	packed per	€
599440	2 black, 2 white, 2 red	6	1,45
599457	2 blue, 2 red , 2 green	6	1,45

ABS
plastic



598719 598818





NON-DRIP BRACKET

– For bottle height from 240 to 350 mm.

code	-	€
598719	shelf mounted	7,80
598818	wall mounted	6,60



598016 598214 598313 598412

NON-DRIP POURER

code	liters	€
598016	0.02	9,75
598214	0.035	9,75
598313	0.04	9,75
598412	0.05	9,75



599013 599112 599198 599211

SAN
plastic

BALL MEASURING POURER

code	packed per	liters	€
599198	2	0.04	6,95
599013	2	0.02	6,95
599112	2	0.035	6,95
599211	2	0.05	6,95



595589

CHAMPAGNE STOPPER

– For storing opened bottles.
– With silicone gasket.

Cr chrome plated
SIL silicone

code	€
595589	3,50



595572

BOTTLE CAP PERFORATOR

– „Prikit".
– Peforates bottlecaps and cans easily with a ø 6,5 mm hole.
– Passing a straw through the hole keeps insects out of the drink.
– Reduces spillage if a drink is knocked over.
– Suitable for 6mm biodegradable straws.

code	mm	€
595572	ø45x(H)80	8,95



593806

WINE COOLER
– Double-walled stainless steel.
– For use without ice cubes.

code	mm	€
593806	ø120x(H)180	9,95

NEW!



593950

WINE COOLER
– Double-walled stainless steel.
– For use without ice cubes.
– Inside diameter: 105 mm.

code	mm	€
593950	ø120x(H)183	7,95



593202

WINE COOLER
– With ring handles

code	liters	mm	€
593202	3.3	ø220x(H)190	7,50

NEW!



593936

WINE COOLER
– With ring handles.

code	mm	€
593936	ø198x(H)202	11,25
593943	ø245x(H)200	14,95



593103

WINE COOLER
– With tulip handles

code	liters	mm	€
593103	3.5	ø210x(H)210	7,95



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	9,95



593158

WINE COOLER
– Transparent

code	mm	€
593158	220x185x(H)226	8,95

NEW!



593974



593608

WINE COOLER STAND DELUXE

S.S. stainless steel

code	mm	€
593974	ø215x(H)600	42,50

WINE COOLER STAND

– Very compactly packed
– 5-part assembly

S.S. stainless steel | user assembly

code	mm	€
593608	ø185x(H)740	59,95

NEW!



593967

ICE BUCKET DOUBLE-WALLED

code	liters	mm	€
593967	1	ø120x(H)135	9,75

Cr chrome plated



593905

WINE COOLER TABLE BRACKET

– Ring ø185 mm.
– Wine cooler not included.

code	mm	€
593905	ø195x(H)510	9,95

NEW!



516751

wash

food contact

BEER BUCKET

– With bottle opener integrated in the handle.

code	mm	€
516751	ø230x(H)180	7,95

NEW!



621349

BUCKET WITH HANDLE

code	liters	mm	€
621349	2	ø160x(H)140	9,95
621356	5	ø220x(H)186	18,95



521410

Al aluminium

ALUMINIUM ICE SCOOP

code	mm	€
521410	78x48x(H)215	3,95



523520

S.S. stainless steel

wash

ICE CUBE TONGS

– Packed per 2.

code	mm	€
523520	180	3,95



594759

594742

ICE BUCKET WHITE DOUBLE-WALLED

code	liters	mm	€
594742	5	ø190x(H)200	12,95
594759	10	ø292x(H)220	21,95



594704

S.S. stainless steel

ICE BUCKET DOUBLE-WALLED

code	liters	mm	€
594704	5	ø200x(H)230	57,50



425992

PARTY TUB

code	mm	€
425992	400x330x(H)220	13,95



593165

PARTY TUB

– Transparent
– Oval

SAN plastic

code	mm	€
593165	470x290x(H)230	15,95



471500

CHAMPAGNE COOLER

S.S. stainless steel

code	liters	mm	€
471500	13.5	ø370x(H)230	49,50



471524

CHAMPAGNE COOLER ECONOMIC

S.S. stainless steel

code	liters	mm	€
471524	9.5	ø350x(H)230	19,95

Soft rubber in holder



679005

ICE CUBE MOULD

– Professional
– Soft rubber in holder
– Holds 32 ice cubes

code	mm	€
679005	335x180	10,95







679012

ICE CUBE MOULD ASSORTED GEMS

– Ideal for cocktails, a must have for bar professionals.
– Creates 6 gem-shaped ice cubes.
– Made of durable, food-grade silicone.

code	mm	€
679012	190x105x(H)30	**5,95**



679043

ICE CUBE MOULD SMALL CUBE

– Ideal for cold drinks, a must have for bar professionals.
– Creates 15 cubes (±3x3x3 cm).
– Made of durable, food grade silicone.

code	mm	€
679043	190x120x(H)35	**4,95**



679036

ICE CUBE MOULD XL CUBE

– Ideal for whiskey, a must have for bar professionals.
– Creates 6 big (±5x5x5 cm), slow melting ice cubes.
– Made of durable, food grade silicone.

code	mm	€
679036	170x110x(H)52	**4,95**



679029

ICE BALL MOULD WHISKY BALL

– Ideal for whisky, a must have for bar professionals.
– Creates 6 big spherical shaped (± ø4,5 cm), slow melting ice cubes.
– Consists of 2 parts with locking ring so the balls can be made without leaking.
– Made of durable, food grade silicone.

code	mm	€
679029	180x125x(H)50	**8,95**



679050

ICE SHOT GLASS MOULD

– Ideal for serving shots, a must have for bar professionals.
– Creates 6 shot glass shaped ice cubes.
– Made of durable, food grade silicone.

code	mm	€
679050	125x190x(H)60	**12,95**



679067

ICE SHOT GLASS MOULD

– Ideal for serving shots, a must have for bar professionals.
– Creates 4 shot glass shaped ice cubes.
– Made of durable, food grade silicone.

code	mm	€
679067	122x122x(H)60	**5,95**

S.S. stainless steel



271551



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	**285,00**

ABS plastic



271568



3 ice cube sizes possible

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	**195,50**



PP polypropylene

ICE CUBE MACHINE

- Stainless steel casing suitable for installation under the counter.
- Can produce up to 35 kg of ice per day and has buffer stock for 15 kg.
- Produces 45 square ice cubes per cycle of 13-16 minute.
- Cubes need to be separated from each other.
- Comes with supply hose and ice scoop.
- Air-cooled injection system, coolant R290.

code	V	W	mm	€
271575	230	300	448x400x(H)798	**598,50**



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	**575,00**
271780	~50kg/day	230	293	398x546x(H)682	**675,00**

FLAKE ICE MAKER

– Makes flakes of ice, ideaal for cocktails, etc.
– Housing completely made from stainless steel.
– Can hold up to 20 kg. of ice.
– Inlet & outlet hoses and ice scoop included.
– Climate class: N.
– Refrigerant: R290.

code	-	V	W	mm	€
271797	~85kg/day	230	430	548x612x(H)867	**1 795,00**



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

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	**395,00**



233917

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	**575,00**



233924

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	**775,00**



233931

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	**1 050,00**

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	**575,00**

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	**798,50**

WINE COOLERS DUAL ZONE

PP polypropylene S.S. stainless steel

– 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	**695,00**



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	**1 275,00**



NEW
HIGH PERFORMANCE





271513

271520

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

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	**59,50**

Al aluminium | S.S. stainless steel

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	**575,00**



See movie

S.S. stainless steel



695708

ICE CRUSHER

- Chrome-plated zinc alloy with stainless steel blades.
- Including ice scoop.
- With removable container.

code	mm	€
695708	160x140x(H)270	**35,00**

SODA SPLASH BEVERAGE CARBONATING SYSTEM

S.S. stainless steel

- 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	**49,95**



588567

Making fizzy cocktails is easy and fast, put all the ingredients into the bottle and follow a few simple steps









SODA SIPHON

S.S. stainless steel

- 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	**57,50**



588574

SODA CHARGERS

- Contains 8 grams of CO_2, a single filling of a 1L soda siphon

code	packed per	€
588406	10	**4,75**



588406

SLOWJUICER

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

– 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	**169,50**

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

Al aluminium S.S. stainless steel

CITRUS JUICER ELECTRIC

– Top with lever provides easy and safe operation.
– Removable bowl and cone of stainless steel.
– With splash screen.
– RPM: 980/min.

code	V	W	mm	€
221099	230	230	280x200x(H)470	**267,50**





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

CITRUS JUICER ELECTRIC

– Made of rust-resistant material.
– With stainless steel squeeze bowl.
– Including 3 interchangeable ABS cones for small and large citrus fruit.
– ABS sieve.
– Speed 1500 rpm.
– Manually operated by means of on/off switch.
– Including polycarbonate anti-splash cover.
– All elements except the body are dishwasher safe.

code	V	W	mm	€
221204	230	180	308x218x(H)463	**137,50**



3 cones for different sizes of fruit



221204

Anti-splash cover made of polycarbonate

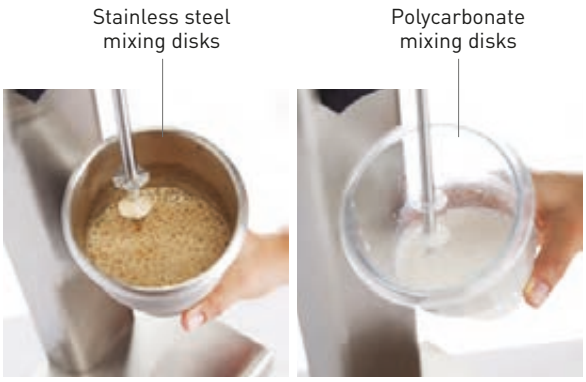
Sieve and cones made of ABS

Squeeze bowl made of stainless steel









MILKSHAKER 1 LITER

PC polycarbonate | S.S. stainless steel

- 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	**99,50**

MALT CUP FOR MILKSHAKER

- Capacity of cup: 1000 ml.

code	-	€
942758	stainless steel	**14,95**
942765	polycarbonate	**7,50**





CITRUS JUICER

Cr chrome plated | S.S. stainless steel

- 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	**58,95**







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 (N_2O) to operate, not included.

code	liters	mm	€
588420	0.5	ø80x(H)260	**26,95**



592069



592052



592045



CITRUS SQUEEZERS

– Aluminium alloy with powder coating.

code	-	mm	€
592045	green (for limes)	203x60x(H)40	**7,95**
592052	yellow (for lemons)	223x75x(H)45	**8,95**
592069	orange (for oranges)	232x91x(H)60	**9,95**







PP polypropylene | wash

BAR STORERS

– Interchangeable spout and lid.
– For storage, mixing and serving of drinks.
– Upper part removable.

code	liters	mm	€
557600	8	ø90x(H)300	3,75
557617	8	ø90x(H)300	3,75
557624	8	ø90x(H)300	3,75
557631	8	ø90x(H)300	3,75
557648	8	ø90x(H)300	3,75



557600 557617 557624 557631 557648

MULTIPURPOSE TWEEZER COATED

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

code	mm	€
680131	300	5,95



680131

HDPE polyethylene | wash

CUTTING BOARD WITH HANDLE

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

code	colour	mm	thickness (mm)	€
826348	White	250x(H)150	10	2,50
826355	White	300x(H)200	10	3,75
826478	Black	250x(H)150	10	2,25
826485	Black	300x(H)200	10	3,75



826348

826485

PARING KNIVES AND PEELERS

– High quality

PP polypropylene | S.S. stainless steel | wash

PARING KNIFE

– „Made in Germany"

code	-	blade length (mm)	length (mm)	€
841105	straight model	75	180	2,35
841112	pointed model	87	190	2,25
841129	curved model	60	165	2,15

PP polypropylene | S.S. stainless steel | wash

TOMATO KNIFE

– Polypropylene handle
– „Made in Germany"

code	blade length (mm)	length (mm)	€
841136	110	210	2,35



841105 841112 841129 841136

S.S. stainless steel | wash

SPEED PEELER

– Transverse model.

code	blade length (mm)	length (mm)	€
841228	50	110	1,95



841228



274224

See movie

PC
polycarbonate

SLUSH MACHINE 2X12L

- Two 12 liter containers with quick dispense tap, the lids are lit.
- Digital temperature controller with cold beverage and slush modes.
- Efficient compressor, in slush mode temperature varies between -7˚C and -2˚C.
- Containers can be removed to ease cleaning.
- Day and night mode.
- Refrigerant: R290.
- Drip tray included.

code	liters	V	W	mm	€
274224	24	230	740	470x520x(H)810	**1 995,00**



425206

PC
polycarbonate
PP
polypropylene
S.S.
stainless steel

JUICE DISPENCER 2X12L

- Two 12 liter containers with quick dispense tap.
- With temperature controller, temperature can be set between 2˚C and 8˚C.
- Containers can be removed to ease cleaning.
- Refrigerant: R290.
- Drip tray included.

code	liters	V	W	mm	€
425206	24	230	370	430x430x(H)640	**795,00**

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	**198,50**

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



Very powerfull, can even crush ice



230718

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	**79,50**

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	**79,50**

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	**79,50**

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

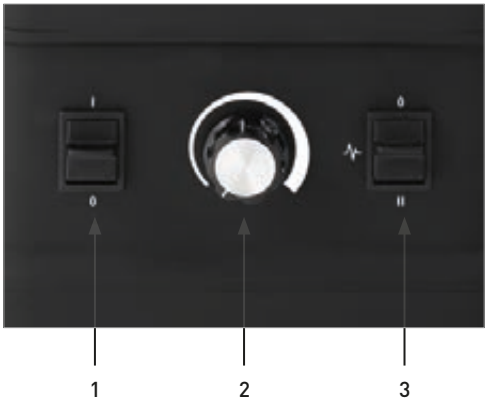


230688

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	**375,00**



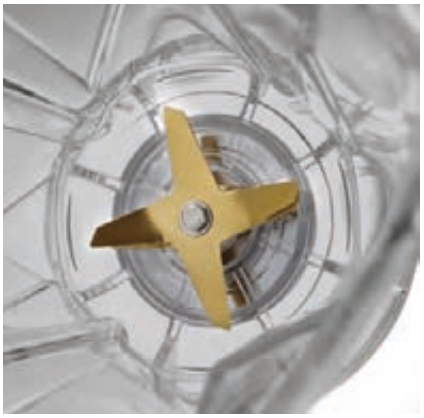
1 - Power switch 0N/OFF
2 - Speed dial (Low to High)
3 - Pulse button

See movie

Break-resistant polycarbonate jug



Stainless steel knife with titanium coating



Solid construction of the gear



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

DIGITAL BLENDER WITH NOISE COVER

- This blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
- Replaceable stainless steel knife with titanium coating.
- Digital control panel has touch control for three power settings, three time settings and a pulse function.
- Noise cover made of polycarbonate, for safety the blender only works when the cover is completely closed.
- Comes with 2,5L break-resistant polycarbonate jug, firm lid made of PBT and a small polycarbonate lid cover.
- Detachable jug can withstand temperatures of -40˚C up to 90˚C.
- Hi-speed motor with variable speed and pulse function drives the knife from 8350 RPM up to 24800 RPM (without load).
- Equipped with over-heat and over-current protection.

code	V	W	mm	€
230695	230	1680	252x258x(H)547	**475,00**



1 - switch ON/STANDBY
2 - Speed control: Low/Medium/High
3 - Digital Control Display
4 - Timer
5 - Pulse Button

See movie



230695

Noise cover reduces sound significantly



Anti-slip base



Durable metal gear socket





593042



593066

BOSTON SHAKER

code	-	liters	€
593042	shaker	0.8	**4,50**
593066	mixing glass	0.45	**3,75**



593004

COCKTAIL SHAKER

– 3-piece

code	liters	mm	€
593004	0.75	ø80x(H)240	**10,95**



593035

COCKTAIL SHAKER CONICAL

code	liters	mm	€
593035	0.75	ø90x(H)255	**6,75**



596715

JIGGER

– 2 sides: 25 ml and 35 ml

code	mm	€
596715	ø40x(H)75	**3,75**



596722

JIGGER

– 2 sides: 25 ml and 50 ml

code	mm	€
596722	ø40x(H)85	**3,75**





593097

BAR SPOON

code	mm	€
593097	27x27x(H)266	**6,95**



596739

MUDDLER

code	mm	€
596739	34x34x(H)207	**4,95**



596753

STRAINER

code	mm	€
596753	82x28x(H)165	**7,95**



596760



596777

BAR CADDY

– 6 compartments for organizing straws, napkins, stirrers etc.
– Container for napkins 130x130 mm.

ABS plastic

code	mm	€
596760	240x145x(H)105	**5,95**

3-TIER GLASS RIMMER

– For decorating the edge of glasses.
– Three tiers marked with lime juice, salt, sugar.
– Sponge for lime juice to prevent spilling.

ABS plastic

code	mm	€
596777	200x160x(H)75	**7,95**



552131

INGREDIENT BOX

PC polycarbonate | PP polypropylene | ABS plastic

– Black ABS with transparent polycarbonate lid.
– Including 5 polypropylene storage containers.

code	mm	€
552131	495x160x(H)100	**17,95**



552100

INGREDIENT BOX

PP polypropylene | S.S. stainless steel

– Stainless steel with transparent polypropylene lid.
– Including white removable polypropylene storage containers.

code	-	mm	€
552100	5 containers	375x140x(H)90	**21,50**
593981	4 containers	295x148x(H)85	**18,95** NEW!
593998	6 containers	445x148x(H)85	**23,75** NEW!







552681

GLASS BRUSH ROUND

– Aluminium with nylon brush.
– Bottom plate fitted with 4 suction pads.

Al aluminium

code	mm	€
552681	ø150x(H)190	**12,75**



696002



696040

GLASS BRUSH STANDARD

– Polypropylene with 3 nylon brushes.
– Bottom plate fitted with 4 suction pads.

PP polypropylene

code	mm	€
696002	190x100x(H)180	**6,95**

GLASS BRUSH HIGH

– Polypropylene with 3 nylon brushes.
– Bottom plate fitted with 4 suction pads.

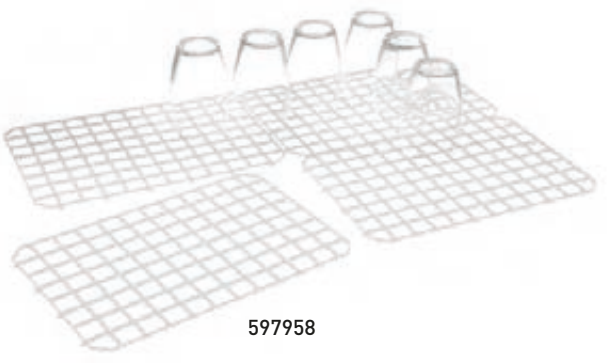
PP polypropylene

code	mm	€
696040	190x100x(H)250	**8,95**



597972

597965



597958

RUBBER BAR MAT

code	mm	€
597965	605x85x(H)15	**6,50**
597972	455x305x(H)10	**10,95**

DRAINAGE MAT

– Connectable
– White polypropylene
– HACCP compliant

PP polypropylene

code	packed per	mm	€
597958	5	313x209	**6,25**

see movie



598955



598962

TABLE BEER TAP

– Plexiglas
– With strong non-drip tap

PMMA plexiglas

code	liters	mm	€
598955	3	ø100x(H)815	**52,50**
598962	5	ø100x(H)1150	**56,50**





696200

BEER GLASS CARRIER

– Holds 12 glasses, holes Ø 55 mm

ABS plastic

code	mm	€
696200	ø315x(H)35	**4,25**



565360

BEER SKIMMER

– White

SAN plastic

code	mm	€
565360	235x26	**3,10**

COIN TOKENS

ABS plastic

code	packed per	colour	mm	€
665121	100	Blue	ø25	**3,95**
665138	100	Green	ø25	**3,95**
665145	100	Red	ø25	**3,95**
665152	100	White	ø25	**3,95**
665169	100	Black	ø25	**3,95**
665381	100	Yellow	ø25	**3,95**





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	17,95



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	18,95



208731

COFFEE TAMPER

- Used to compact coffee, suitable for most espresso machines.
- Tamper made of stainless steel.
- Wooden painted handle.
- Weight: 380 g.

code	mm	€
208731	ø58x(H)95	17,95



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	7,25



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	9,95



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	14,95





208694

KNOCK BOX RECTANGULAR

- Drawer model made from carbon steel
- Fitted with removable knock bar and perforated top.

code	mm	€
208694	350x250x(H)90	69,50



208335

SIL silicone S.S. stainless steel

KNOCK BOX GN

- Made from stainless steel.
- Removable knock bar fitted with silicone sleeve.

code	mm	€
208335	176x162x(H)100	15,95
208342	265x162x(H)100	22,50



208380

SIL silicone S.S. stainless steel

KNOCK BOX IN WOODEN FRAME

- Frame made from dark wood, with a stainless steel GN 1/4 knock box.
- Removable knock bar fitted with silicone sleeve.

code	mm	€
208380	275x175x(H)110	28,75



S.S. stainless steel

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	3,75



S.S. stainless steel

208618

ROUND KNOCK BOX

- Made from stainless steel.
- Fitted with removable knock bar.

code	mm	€
208618	153x185x(H)165	28,95



208724

PA polyamide

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	6,95



428245

SAN plastic 18/0 stainless steel wash

MULTI RACK

- 3 Layers for holding cups and bags of condiments.
- Polished stainless steel stand with three 1 liter bowls.

code	mm	€
428245	190x240x(H)410	56,50



MULTIPURPOSE JUGS

18/10 stainless steel | wash

code	liters	mm	€
451502	0.35	ø76x(H)93	6,50
451519	0.6	ø90x(H)112	7,95
451526	0.9	ø102x(H)125	10,95
451533	1.5	ø112x(H)161	15,25

NEW!



MILK JUG BLACK

18/10 stainless steel | wash

– Made from stainless steel with a black non-stick coating.

code	liters	mm	€
458198	0.6	ø90x(H)112	11,95



CAPPUCCINO STEAM JUG

S.S. stainless steel | wash

– With handle

code	liters	mm	€
458006	0.9	ø115x(H)115	14,50
458204	0.7	ø95x(H)115	12,95
458211	0.5	ø85x(H)110	10,95
458228	0.3	ø80x(H)80	8,95



271155

With clip



Magnetic





582015

DIGITAL KITCHEN TIMER

ABS plastic

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

code	mm	€
271155	67x20x(H)67	4,50

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	8,95



208304

S.S. stainless steel

COFFEE MACHINE KITCHEN LINE

– Top and bottom hotplate, indicator light.
– Fast filtering system with flow-through element - 1.8 litres in 5 minutes.
– Continuous temperature of 93 - 96°C.
– Casing and filter holder made of stainless steel.
– 2 x 1.8 l decanters and 25 (90/250) filters are included.

code	V	W	mm	€
208304	230	2100	195x370x(H)430	**198,50**



208533





PP polypropylene S.S. stainless steel

COFFEE MACHINE PROFI LINE

– Makes a can of coffee in about 6 minutes.
– Design casing made of polypropylene with black rubber coating.
– With 1.8 liter glass decanter, polypropylene filter holder and lid.
– With 2 separately operated warming plates.
– With indicator light that shows when the coffee is ready.
– Suitable for 110/250 filters.

code	V	W	mm	€
208533	230	2020	204x380x(H)425	**149,50**



445907

PP polypropylene

DECANTER

– Toughened glass with polypropylene handle and lid.

code	liters	mm	€
445907	1.8	ø160x(H)185	**9,95**



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	**20,95**

PERCOLATOR CONCEPT LINE MATT BLACK

NEW!

- 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.

PP polypropylene | S.S. stainless steel

rb design by Robert Bronwasser



211472



211489

PERCOLATOR CONCEPT LINE MATT BLACK

code	liters	V	W	mm	€
211472	7	230	950	270x270x(H)500	**99,50**
211489	13	230	1650	320x320x(H)530	**109,50**

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

NEW!

- 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.

PP polypropylene S.S. stainless steel

rb design by Robert Bronwasser



211434



211441

PERCOLATOR CONCEPT LINE

code	liters	V	W	mm	€
211434	7	230	950	270x270x(H)500	**79,50**
211441	13	230	1650	320x320x(H)530	**89,50**

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	**125,00**
211205	10	230	1500	ø288x(H)530	**162,50**
211304	15	230	1500	ø288x(H)602	**179,50**

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	**98,50**
208106	10	230	1500	384x355x(H)530	**136,50**
208205	15	230	1500	384x355x(H)600	**152,50**

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	**122,50**
211502	18	230	2200	ø288x(H)602	**159,50**

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	**95,00**
209899	20	230	2200	384x268x(H)602	**129,50**

With graduated glass



With non-drip tap



Heating element under the tank



HOT DRINKS BOILER CONCEPT LINE MATT BLACK

NEW!

- 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.

PP polypropylene S.S. stainless steel

rb design by Robert Bronwasser



211458



211465

HOT DRINKS BOILER CONCEPT LINE MATT BLACK

code	liters	V	W	mm	€
211458	10	230	950	270x270x(H)500	**89,50**
211465	18	230	1650	320x320x(H)530	**99,50**

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

NEW!

- 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 heating.
- The indicator light signals the end of the heating process and if descaling is needed.
- Not suitable for chocolate milk.

PP polypropylene S.S. stainless steel

rb design by Robert Bronwasser



211458



211465

HOT DRINKS BOILER CONCEPT LINE

code	liters	V	W	mm	€
211410	10	230	950	270x270x(H)500	**69,50**
211427	18	230	1650	320x320x(H)530	**79,50**

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

PP polypropylene | S.S. stainless steel

HOT DRINKS BOILER

- Kettle made from stainless steel.
- Fitted with polypropylene insulated handles and non-drip tap.
- Thermostat adjustable up to 110°C.
- Ideal for mulled wine or hot water.
- Time needed for boiling ± 75 min.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
240700	28	230	2500	447x441x(H)485	**79,50**



240601

S.S. stainless steel

HOT DRINKS BOILER

- Kettle made from coated stainless steel.
- Fitted with polypropylene insulated handles and non-drip tap.
- Thermostat adjustable up to 110°C.
- Ideal for mulled wine or hot water.
- Time needed for boiling ± 75 min.
- Not suitable for chocolate milk.

code	liters	V	W	mm	€
240601	28	230	2500	447x441x(H)485	**74,50**



274125

See movie

PC polycarbonate | S.S. stainless steel



274149

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	**425,00**
274149	10	230	1006	410x280x(H)580	**475,00**

HOT DRINKS BOILER

S.S. stainless steel

- Single-walled With polypropylen non-drip tap
- Fitted with automatic reset
- Operates automatically and keeps drinks at serving temperature
- Cleaning indicator
- Temperature adjustable up to 110ºC
- Not suitable for hot chocolate Suitable for mulled wine
- Reversible lid can be used as tray and to keep the glasses/ cups warm

code	liters	V	W	mm	€
209905	30	230	2200	520x(H)500	**169,50**



209905

PP polypropylene 18/8 stainless steel



209998



ELECTRIC KETTLE - 4,2 L

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

code	liters	V	W	mm	€
209998	4.2	230	2000	340x234x(H)290	**32,95**

PP polypropylene 18/8 stainless steel



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	**17,95**

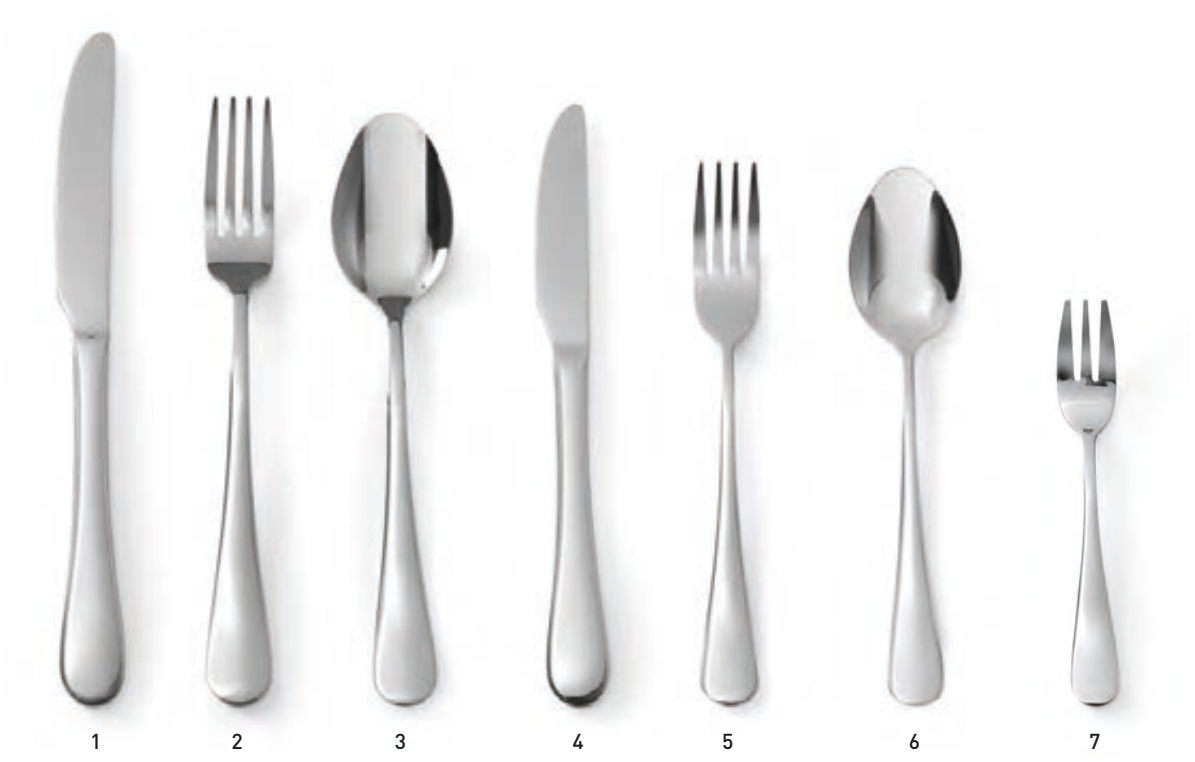
PROFI LINE



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	**8,50**
764411	2	Table fork	set of 6	205	**4,95**
764428	3	Table spoon	set of 6	205	**4,95**
764435	4	Dessert knife	set of 6	205	**7,95**
764442	5	Dessert fork	set of 6	186	**4,75**
764459	6	Dessert spoon	set of 6	186	**4,75**
764466	7	Cake fork	set of 12	136	**6,75**

code				length (mm)	€
764473	8	Coffee spoon	set of 12	111	**6,50**
764480	9	Tea spoon	set of 12	138	**6,75**
764497	10	Ice spoon	set of 12	135	**6,95**
764503	11	Sundae spoon	set of 6	198	**4,75**
764510	12	Butter knife	set of 12	158	**6,95**
764527	13	Steak knife	set of 6	215	**9,95**



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	**3,95**
764213	2	Table fork	set of 6	197	**3,25**
764220	3	Table spoon	set of 6	197	**3,25**
764237	4	Cake fork	set of 12	150	**4,95**
764244	5	Tea spoon	set of 12	146	**4,95**
764251	6	Coffee spoon	set of 12	131	**4,75**
764268	7	Sorbet spoon	set of 6	198	**3,25**



BUDGET LINE
– Machine polished

wash | 18/0 stainless steel



1 2 3 4 5 6 7

code				length (mm)	€
764039	1	Table spoon	set of 12	198	**2,95**
764022	2	Table fork	set of 12	198	**2,95**
764015	3	Table knife	set of 12	214	**4,25**
764084	4	Tea spoon	set of 24	138	**3,25**
764091	5	Coffee spoon	set of 24	115	**2,95**
764077	6	Cake fork	set of 24	148	**3,25**
764138	7	Sorbet spoon	set of 12	214	**2,40**

ABS plastic | S.S. stainless steel



X6
781432

X6
781449

X6
781456

STEAK FORK
– Stainless steel with ABS handle.

code	packed per	length (mm)	€
781432	6	200	**4,25**

STEAK KNIFE
– Stainless steel with ABS handle.

code	packed per	length (mm)	€
781449	6	215	**4,50**

STEAK KNIFE XL
– Stainless steel with ABS handle.

code	packed per	length (mm)	€
781456	6	250	**8,95**





SET LOBSTER FORKS AND TONGS

– 4 stainless steel forks
– 1 chrome-plated tongs

wash

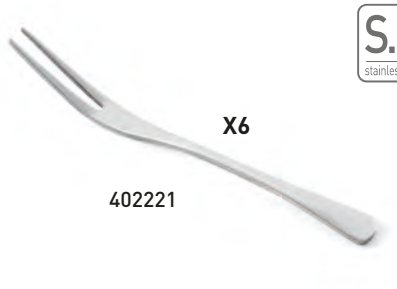
code	mm	€
403709	205	18,95



LOBSTER FORKS

S.S. stainless steel
wash

code	packed per	length (mm)	€
403716	6	205	9,95



SNAIL FORK

S.S. stainless steel
wash

code	packed per	length (mm)	€
402221	6	130	5,95



SNAIL TONGS

– Squeeze model

S.S. stainless steel
wash

code	packed per	length (mm)	€
402528	2	170	6,75



KARIZMA





KARIZMA

– White hotel porcelain
– Strengthened edges, high quality glazing
– High impact and wear resistance





FLAT PLATE

code	mm	€
795101	ø160	1,85
795309	ø200	2,50
795507	ø240	2,75
795705	ø280	5,25
795903	ø320	8,35



DEEP PLATE

code	mm	€
794500	ø300	6,75



OVAL DISH

code	mm	€
796306	290x200	9,85
796405	340x235	13,95



SALAD BOWL

code	mm	€
796603	ø150	3,65
796702	ø190	5,50
796801	ø250	7,25



SOUP BOWL

code	-	liters	mm	€
798805	soup bowl	0.38	ø120	5,25
798904	saucer		ø180	2,35



CUP AND SAUCER

code	-	liters	mm	€
798010	mocha cup	0.09	ø64	1,25
798034	saucer		ø125	0,85
798164	coffee cup	0.17	ø80	2,10
798171	saucer for coffee- and cappuccino cups		ø149	1,40
798249	cappuccino cup	0.23	ø85	2,40



FLORA





FLORA

– White hotel porcelain
– Strengthened edges, high quality glazing
– High impact and wear resistance





FLAT PLATE

code	mm	€
787007	ø160	1,95
787014	ø200	2,50
787021	ø255	2,90
787038	ø270	3,80
787045	ø300	6,20



DEEP PLATE

code	mm	€
787052	ø235	2,90



OVAL DISH

code	mm	€
787069	280x180	9,30
787076	330x225	13,45



SALAD BOWL

code	liters	mm	€
787083	0.25	ø145x(H)45	3,05
787090	1	ø230x(H)65	6,40





SOUP BOWL

code	-	liters	mm	€
787182	saucer		ø158	1,85
787267	bowl	0.25	ø100	5,40



787113
787120

CUP AND SAUCER

code	-	liters	mm	€
787113	mocha cup	0.12	ø65	1,85
787120	saucer		ø130	1,25
787144	coffee cup	0.18	ø82	2,40
787151	saucer		ø138	1,50
787175	cappuccino cup	0.25	ø87	2,85



787144
787151



787175

787151

SATURN







SATURN

– White hotel porcelain.
– Strengthened edges, high quality glazing.
– High impact and wear resistance.

porcelain | micro | wash | stackable



FLAT PLATE

code	mm	€
794319	ø200	2,50
794326	ø240	2,70
794333	ø260	3,15
794340	ø280	5,40
794357	ø300	6,25
794364	ø320	7,25

DEEP PLATE

code	mm	€
794395	ø220	2,70
794517	ø300	6,25



OVAL DISH

code	mm	€
794371	290x200	10,95
794388	340x240	15,75



SALAD BOWL

code	mm	€
794463	ø150	3,75
794470	ø250	5,85
794524	ø190	4,95





SOUP BOWL AND SAUCER

code	-	liters	mm	€
794449	bowl	0.38	ø120	5,85
794456	Saucer		ø190	2,50

794401
794418



794425
794432



CUP AND SAUCER

code	-	liters	mm	€
794401	coffee cup	0.17	ø79	2,30
794418	saucer		ø150	1,50
794425	mocha cup	0.09	ø63	1,50
794432	saucer		ø125	1,05
794487	cappuccino cup	0.23	ø87	2,50



MUG

code	liters	€
794531	0.22	2,95

DELTA





DELTA

– White hotel porcelain.
– Strengthened edges, high quality glazing.
– High impact and wear resistance.





FLAT PLATE

code	mm	€
794050	ø160	1,65
794067	ø200	2,15
794074	ø240	2,25
794081	ø270	2,75
794098	ø300	5,25



DEEP PLATE

code	mm	€
799420	ø230	2,35



PASTA PLATE

code	mm	€
799406	ø260	5,95
799413	ø300	7,30



OVAL DISH

code	mm	€
799437	290x200	8,50
799444	340x240	12,50



SALAD BOWL

code	mm	€
799451	ø120	2,75
799468	ø140	3,05
799475	ø230	5,25
799482	ø270	7,85



SOUP BOWL

code	-	liters	mm	€
799383	soup bowl	0.34	ø160	4,85
799390	saucer		ø170	1,75

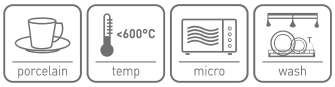
799161
799178



CUP AND SAUCER

code	-	liters	mm	€
799147	cup	0.23	ø90	2,00
799154	saucer		ø115	1,25
799161	cup	0.09	ø63	1,20
799178	saucer		ø83	0,75
799130	Cup	0.17	ø80	1,95







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	**8,50**
785652	138x138x(H)118	**5,25**

NEW!



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	**3,50**
774847	white	ø330	**4,95**
774885	granite	ø330	**4,95**
774892	decorated	ø330	**5,75**

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	**6,85**
784730	2	ø215x(H)155	**13,75**
784747	1	ø175x(H)120	**7,50**
784754	0.5	ø138x(H)95	**3,65**
784761	0.25	ø120x(H)78	**2,25**
784778	0.125	ø90x(H)60	**1,45**



783658 785553 785560

PLATE TORRO

– Rectangular

code	mm	€
783658	360x240x(H)30	**11,75**

PLATE BARK

– Rectangular

code	mm	€
785546	218x105x(H)23	**4,35**
785553	352x146x(H)40	**9,95**

BOWL VANILLA

code	mm	€
785560	225x111x(H)62	**6,85**
785577	290x136x(H)80	**9,75**

OVEN DISHES WHITE PORCELAIN

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

– 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

stackable

– With handles.

code	mm	€
784006	165x105x(H)30	2,50
784013	215x140x(H)35	4,25
784020	270x180x(H)40	7,50

TAPAS DISH RECTANGULAR

stackable

– With handles.

code	mm	€
784105	100x140x(H)45	2,50
784112	120x190x(H)50	4,55
784129	185x260x(H)55	9,50



786338



786352

RUSTICA OVEN DISH OVAL

code	mm	€
786321	220x130x(H)40	4,75
786338	245x145x(H)55	6,75

RUSTICA OVEN DISH SQUARE

code	mm	€
786352	165x165x(H)70	5,25



786369



786307

RUSTICA OVEN DISH RECTANGULAR

code	mm	€
786369	280x185x(H)65	8,95
786376	330x225x(H)70	13,75
786383	375x260x(H)75	19,75

RUSTICA OVEN DISH ROUND

code	mm	€
786307	ø100x(H)50	1,85

OVEN DISHES CREAM PORCELAIN

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

– Special porcelain type, toughest type available.
– Thermal shock resistant, can withstand extreme temperature changes.
– High-impact and wear resistance and still relatively light-weight.
– Cream white.

OVEN DISH ROUND

code	mm	€
785904	185x152x(H)40	3,45



785904



786499

CHILDREN'S PLATE „BEAR"

– Ø190 mm without ears

code	mm	€
786499	ø265	7,95



786239

ICE CREAM BOWL CLOWN

code	mm	€
786239	226x145x(H)37	6,95



786451

MILK JUG

– Shining white

– Special, toughest porcelain type available on the market

code	packed per	liters	€
786451	2	0.08	6,35



786437

GRAVY BOAT

– Shining white

– Special, toughest porcelain type available on the market

code	mm	€
786437	180x55x(H)130	4,75

786413

CONDIMENT SET

– 2-piece set: salt, pepper

code	mm	€
786413	ø42x(H)80	5,75



786420

CONDIMENT SET

– 3 piece set:salt, pepper, toothpick holder

code	mm	€
786420	125x54x(H)90	7,75

TAPASMINI

– Special, toughest porcelain type available on the market.
– High-impact and wear resistance and still relatively light-weight.
– Shining white.





784426

TAPAS DISH PLATO

code	packed per	mm	€
784426	6	ø100x(H)25	6,25



784327

TAPAS DISH CUADRADO

code	packed per	mm	€
784327	6	80x80x(H)35	7,35



784365

TAPAS DISH REDONDO

code	packed per	mm	€
784365	6	ø75x(H)30	5,95



784433

TAPAS DISH LEON

code	packed per	mm	€
784433	6	ø55x(H)45	6,85





784334

TAPAS DISH CONCHA

code	packed per	mm	€
784334	6	90x50x(H)20	5,25



784419

TAPAS DISH CUADRADO

code	packed per	mm	€
784419	6	59x59x(H)37	4,85



784396

TAPAS DISH TRIANGOLO

code	packed per	mm	€
784396	6	100x100x(H)25	7,25



784389

TAPAS DISH CACEROLE

code	packed per	mm	€
784389	6	ø60x(H)25	5,25



784372

TAPAS DISH HUEVO

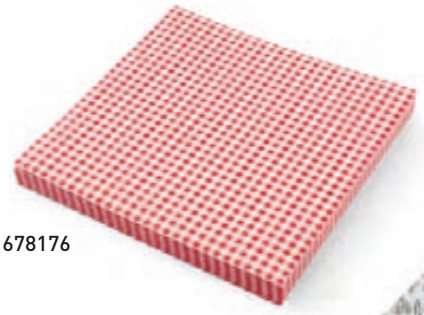
code	packed per	mm	€
784372	6	ø65x(H)15	5,35



785324

TAPAS DISH CUCHARA

code	packed per	mm	€
785324	6	133x43x(H)26	6,95



678176





678169





678206



678183

NEW!

GREASEPROOF PAPER

– Packed per 500 sheets.

code	-	mm	€
678169	chef food pattern	306x305	**21,95**
678176	checked pattern	306x305	**21,95**
678183	neutral	306x305	**19,95**
678206	kitchen mayhem	258x425	**27,95**
678213	neutral	263x380	**19,95**
678220	chef food pattern	250x200	**15,95**
678237	neutral	250x200	**9,95**



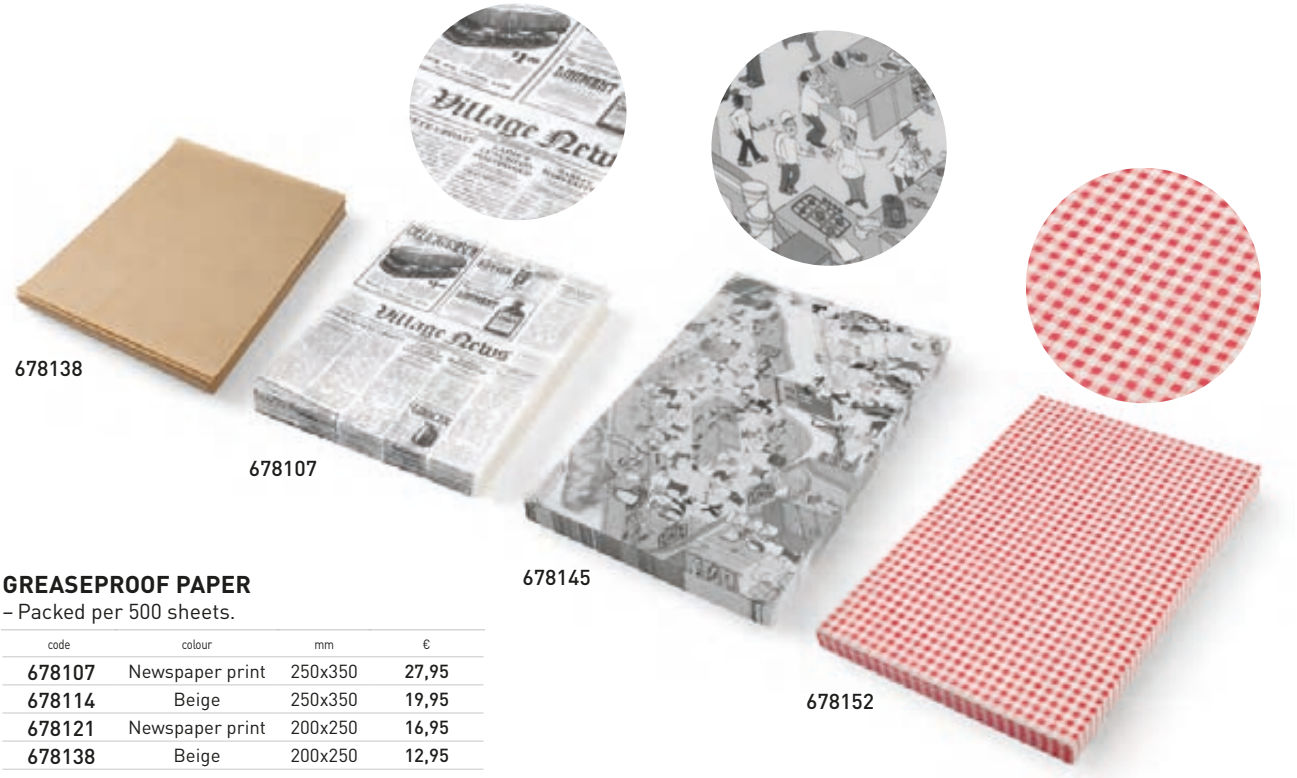
630907

CHIPS BAG HOLDER

code	mm	€
630907	ø95/110x(H)175	**5,95**







GREASEPROOF PAPER

– Packed per 500 sheets.

code	colour	mm	€
678107	Newspaper print	250x350	**27,95**
678114	Beige	250x350	**19,95**
678121	Newspaper print	200x250	**16,95**
678138	Beige	200x250	**12,95**

GREASEPROOF PAPER PLACEMAT

NEW!

– Packed per 500 sheets.

code	-	mm	€
678145	kitchen mayhem	420x275	**22,95**
678152	checked pattern	420x275	**22,95**

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	**7,95**

S.S. stainless steel | wash



CHIPS BAG HOLDER

– Black wire frame, fits 1 chip bag.

code	mm	€
630938	ø115x(H)172	**3,95**

CHIPS BAG HOLDER

– Black wire frame, with room for a saus bowl.
– Melamine ramekin 80 ml fits perfectly (561713), not included.

code	mm	€
630914	210x110x(H)172	**4,95**

CHIPS BAGS HOLDER

– Black wire frame, fits 3 chips bags.

code	mm	€
630921	270x270x(H)280	**11,95**



426425



426432



426449



426456

S.S. stainless steel | wash

DEEP FRYING BASKET MINIATURES

code	mm	€
426425	100x80x(H)75	4,50
426432	125x100x(H)85	4,95
426449	90x90x(H)90	3,95
426456	255x135x(H)45	7,95

NEW!



425664

425688

S.S. stainless steel | wash

DEEP FRYING BASKET MINIATURES STACKABLE

code	mm	€
425664	105x90x(H)60	4,50
425688	130x110x(H)80	5,50

NEW!



426494

CHIPS BASKET

– Finished with a matt black powder coating.

code	mm	€
426494	ø115x(H)100	2,95

porcelain | <600°C temp | micro | wash



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	8,50
785652	138x138x(H)118	5,25

NEW!



425619



425626



425633



425657

S.S. stainless steel | wash

DEEP FRYING BASKET MINIATURES

– Finished with a matt black coating.

code	mm	€
425619	100x80x(H)75	4,95
425626	125x100x(H)85	5,75
425633	90x90x(H)90	4,50
425657	255x135x(H)45	8,50

NEW!

S.S. stainless steel | wash

DEEP FRYING BASKET MINIATURES STACKABLE BLACK

– Finished with a matt black coating.

code	mm	€
425671	105x90x(H)60	4,95
425695	130x110x(H)80	5,95



425671



425695

NEW!



425770

CONDIMENT RACK RECTANGULAR

– Finished with a matt black powder coating.

code	mm	€
425770	205x90x(H)180	3,95

NEW!



425787

CONDIMENT RACK ROUND

– Finished with a matt black powder coating.

code	mm	€
425787	ø165x(H)205	3,95



ENAMELLED



- Enamelled tableware has made a comeback.
- White enamelled steel with a nice blue border.
- High quality enamel.
- Abrasion resistant.



621202

BOWL RECTANGULAR

– Dishes and desserts can be prepared in the bowl.

code	mm	€
621202	175x130	2,95
621219	215x160	3,95



621226

FLAT PLATE

code	mm	€
621226	ø200	3,25
621233	ø240	3,95



621257

DEEP PLATE

code	mm	€
621240	ø180	3,25
621257	ø200	3,75
621264	ø220	4,25
621271	ø240	4,75



621288

SALAD BOWL

code	mm	€
621288	ø160	3,75



621295

MUG

code	liters	mm	€
621295	0.36	ø90x(H)80	2,95
621301	0.52	ø100x(H)90	3,65



621318

CUP

code	liters	mm	€
621318	0.12	ø70x(H)50	2,50



621332

TUMBLER

code	liters	mm	€
621325	0.3	ø90x(H)90	3,25
621332	0.4	ø90x(H)120	3,95

BUCKET WITH HANDLE

code	liters	mm	€
621349	2	ø160x(H)140	9,95
621356	5	ø220x(H)186	18,95



621349





625804 625705

gas only wash



SOUP & GRAVY PAN - WITH LID

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

code	liters	mm	€
625705	0.6	ø135x(H)103	**5,95**
625804	0.3	ø120x(H)95	**5,45**

ceramic electro gas wash induction



622704
622728
622742



622810
622841
622858

ENAMELLED PAELLA PANS

– With 2 handles.
– Enamelled sheet steel.

code	mm	€
622704	ø100x(H)20	**4,25**
622711	ø120x(H)25	**4,50**
622728	ø150x(H)27	**4,95**
622735	ø200x(H)36	**6,25**
622742	ø240x(H)40	**6,95**

ENAMELLED PAELLA BOWLS

– Deep model.
– Enamelled sheet steel.

code	mm	€
622810	ø145x(H)40	**5,25**
622827	ø170x(H)40	**5,75**
622834	ø185x(H)43	**6,50**
622841	ø205x(H)57	**6,95**
622858	ø245x(H)70	**7,25**



426326

WINE COOLER MINIATURES

code	mm	€
426326	ø97x(H)98	3,75
426333	ø115x(H)110	4,35
426340	ø135x(H)130	5,35



426357

BUCKET MINIATURES

code	mm	€
426357	ø70x(H)77	3,10
426364	ø87x(H)93	3,75
426371	ø125x(H)127	5,75



426463

SNACK CAN

code	mm	€
426463	ø45x(H)50	2,25
426470	ø70x(H)100	3,95



426388

STRAINER MINIATURES

code	mm	€
426388	ø100x(H)54	2,75
426395	ø130x(H)64	3,25





426487

SNACK PAN

code	mm	€
426487	185x95x(H)45	4,75



535271

COLANDER SQUARE PERFORATED

– Square model, with base and 2 handles.

code	mm	€
535271	169x169x(H)55	8,25
535288	218x218x(H)70	9,95



535295

COLANDER PERFORATED

– With base and 2 handles.

code	mm	€
535431	ø180x(H)90	9,95
535448	ø220x(H)110	13,95
535455	ø260x(H)140	19,95



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	**10,95**
607022	ø75x(H)40	**14,95**
607039	ø85x(H)50	**16,95**



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	**22,95**





GALVANIZED BUCKETS

– Made of galvanized sheet steel, this creates a rustic look.
– Galvanized steel isn't intended for food contact, line the buckets with our greaseproof paper sheets when using it for serving food.



425947

DOUBLE BUCKET WITH HANDLE

– Handle is made of wood.

code	mm	€
425947	190x95x(H)90	5,95
425954	250x125x(H)105	6,95



425961

3 BUCKETS WITH TRAY

code	mm	€
425961	415x130x(H)125	9,95



425978

BAR CADDY

– With wooden grip handle.

code	mm	€
425978	245x180x(H)130	9,95



516751

BEER BUCKET

– With bottle opener integrated in the handle.

code	mm	€
516751	ø230x(H)180	7,95



425992

PARTY TUB

code	mm	€
425992	400x330x(H)220	13,95



425930

SQUARE TUB

code	mm	€
425930	100x100x(H)80	2,75



425909 425916 425923 425985

BUCKETS WITH HANDLE

– Fitted with a handle.

code	mm	€
425909	ø70x(H)65	1,25
425916	ø100x(H)90	1,75
425923	ø120x(H)105	2,25
425985	ø160x(H)140	1,75

NEW!



664186

CUTLERY BOX

– Made from durable wood.

code	mm	€
664186	80x80x(H)95	4,95

NEW!



427033

CUTLERY BASKET BLACK

– Finished with a matt black powder coating.

code	mm	€
427033	ø120x(H)150	7,95

NEW!



664315

TABLE CADDY

– Made from durable wood.
– Has two compartments and a large handle.

code	mm	€
664315	190x160x(H)200	11,95

NEW!



664148

MENU AND CUTLERY BOX

– Wooden box with integrated blackboard on two sides.
– Box has 4 compartments.

code	mm	€
664148	210x150x(H)150	17,95

NEW!



427040

TABLE CADDY BLACK

– Fitted with a wooden handle.
– Finished with a matt black powder coating.

code	mm	€
427040	230x100x(H)240	12,95
427057	170x130x(H)160	12,95
427064	140x105x(H)190	12,95



427057

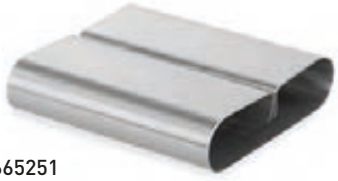


427064

NEW!



664179 664162 664155



665251

MENU CLIPBOARD

– Made from durable MDF with metal clamping mechanism.
– Available in multiple sizes.

code	mm	€
664162	185x245	1,75
664155	240x330	1,95
664179	125x180	1,50



MENU CARD TABLE STAND

– Supplied without menu card.

code	packed per	mm	€
665251	6	80x77x(H)18	16,50



665503

665510

MENU CARD TABLE STAND

code	mm	€
665503	ø75x(H)100	4,95
665510	ø75x(H)200	5,95



595305

TAB GRABBER

– With clamp.

code	packed per	mm	€
595305	2	ø40x(H)104	8,75

NEW!



400012 400036 400067

RAMEKIN

code	liters	mm	€
400012	0.045	ø62x(H)24	5,95
400029	0.07	ø62x(H)40	6,95
400036	0.115	ø73x(H)47	9,95
400043	0.175	ø85x(H)52	12,95
400050	0.23	ø93x(H)58	15,95
400067	0.34	ø100x(H)75	16,95



783153 783160 783177

RAMEKIN
– Ribbed

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

code	mm	€
783153	ø70x(H)35	0,95
783160	ø90x(H)48	1,55
783177	ø120x(H)55	1,95
783627	ø100x(H)25	1,25



561706 561713 561720

RAMEKIN
– Ribbed

M melamine | -20°C 70°C temp | wash | micro

code	-	packed per	mm	€
561706	50 ml	1	ø70x(H)35	0,85
561713	80 ml	1	ø80x(H)40	1,10
561720	100 ml	1	ø85x(H)45	1,25
565643	35 ml	4	ø60x(H)25	1,95
565650	50 ml	4	ø70x(H)35	3,25
565667	80 ml	4	ø80x(H)40	4,50
565674	100 ml	4	ø85x(H)45	4,95



565605 565612

RAMEKIN

PET plastic | -20°C 95°C temp | food contact | wash | stackable

code	packed per	colour	liters	mm	€
565605	12	Black	0.045	ø60x(H)35	5,95
565612	12	Ivory	0.045	ø60x(H)35	5,95



564578 564585 564592

M melamine | -20°C 70°C temp | wash | micro

VELOCITY SLANTED BOWLS

code	mm	€
564578	70x70x(H)60	1,25
564585	97x97x(H)80	1,95
564592	110x110x(H)100	2,95



564561



M melamine | -20°C 70°C temp | wash | micro

BUTTER & SAUCE DISH

code	packed per	colour	mm	€
564561	3	Black	ø80x(H)30	2,95



564561



564509

MINI SAUCEPAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564509	162x121x(H)30	**2,25**



564516

MINI GRIDDLE PAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564516	320x162x(H)20	**8,95**



564523

MINI ROUND PAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564523	150x115x(H)37	**2,25**
564530	189x147x(H)37	**3,50**



564554

MINI OVAL PAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm	€
564547	155x80x(H)37	**1,95**
564554	263x140x(H)37	**4,50**



WIRE BASKETS



425831

WIRE BASKET BASIC OVAL

– Finished with a matt black coating.

code	mm	€
425831	230x180x(H)60	4,95

NEW!



425817 425824

WIRE BASKET BASIC ROUND

– Finished with a matt black coating.

code	mm	€
425817	ø100x(H)90	2,95
425824	ø120x(H)110	3,50



425855

WIRE BASKET DECO RECTANGULAR

– With decorative rim.
– Finished with a matt black coating.

code	mm	€
425855	230x150x(H)80	5,95



425862

WIRE BASKET DECO ROUND

– With decorative rim.
– Finished with a matt black coating.

code	mm	€
425862	ø250x(H)80	6,95



425879

WIRE BASKET DECO OVAL

– With decorative rim.
– Finished with a matt black coating.

code	mm	€
425879	255x160x(H)80	6,50



425886

WIRE BASKET DECO OBLONG

– With decorative rim.
– Finished with a matt black coating.

code	mm	€
425886	385x160x(H)80	7,95



425565

425534

SERVING BASKET

code	mm	€
425534	295x215x(H)60	4,50
425565	310x125x(H)55	3,95



425572

425558

SERVING BASKET BLACK

– Finished with a matt black coating.

code	mm	€
425558	295x215x(H)60	4,95
425572	310x125x(H)55	4,50

BREAD BAGS



429211



429228

PAPER BAGS

– Made of food grade washable kraft paper.

code	colour	mm	€
429211	Black	170x170x(H)150	**7,25**
429228	Beige	170x170x(H)150	**7,25**

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	**3,95**
429013	Dark grey	ø150x(H)150	**3,95**
429020	Beige	ø200x(H)200	**4,95**
429037	Dark grey	ø200x(H)200	**4,95**
429044	Beige	ø250x(H)160	**5,95**
429051	Dark grey	ø250x(H)160	**5,95**



429006

429037

429051

BASKETS

– Polyrattan



426708

426906

426609

426807

426500

BREAD BASKET - OVAL

code	mm	€
426500	225x130x(H)55	**1,85**

BREAD BASKET - RECTANGULAR

code	mm	€
426807	225x150x(H)65	**2,05**

BREAD BASKET - ROUND

code	mm	€
426609	ø200x(H)65	**1,85**

BREAD BASKET - OVAL

code	mm	€
426708	225x110x(H)60	**1,60**

BREAD BASKET - OVAL

code	mm	€
426906	375x140x(H)70	**2,25**



NEW!

BASKETS WITH WOVEN SIDES

code	-	mm	€
426227	square	190x190x(H)80	1,50
426234	oval	225x130x(H)55	1,50
426241	rectangular	225x150x(H)65	1,95
426258	round	200x200x(H)65	1,75
426265	oval	320x230x(H)55	2,75

NEW!

FRUIT BASKET ANGLED ROUND BLACK

– Finished with a matt black powder coating.

code	mm	€
427071	ø300x(H)250	12,95
427088	ø280x(H)130	11,95
427095	ø150x(H)80	4,95



PITTA BREAD BASKET - ROUND

– Not intended for food contact, line the basket with our greaseproof paper sheets when using it for serving food.

code	mm	€
425701	ø150x(H)38	1,05
425800	ø200x(H)50	1,80

PITTA BREAD BASKET - OVAL

– Not intended for food contact, line the basket with our greaseproof paper sheets when using it for serving food.

code	mm	€
425503	195x140	1,75
425602	255x190	2,40

wash







NEW!

FRUIT BASKET BLACK

– Finished with a matt black powder coating.

code	mm	€
427187	ø230x(H)250	9,95

FRUIT BASKET

– Chrome-plated wire

Cr chrome plated

wash

code	mm	€
426418	ø215x(H)205	6,75



434208





430002



401200



400012

400036

400067



432136

SOUP TUREEN

– With lid and serving spoon.

code	liters	mm	€
434208	2.7	ø270x(H)120	19,95

SOUP BOWL

– With handles

code	liters	mm	€
430002	0.35	ø120x(H)50	2,45

VEGETABLE DISH

– With handles

code	mm	€
401002	ø120x(H)30	1,95
401101	ø140x(H)35	2,25
401200	ø160x(H)40	2,50

RAMEKIN

code	liters	mm	€
400012	0.045	ø62x(H)24	5,95
400029	0.07	ø62x(H)40	6,95
400036	0.115	ø73x(H)47	9,95
400043	0.175	ø85x(H)52	12,95
400050	0.23	ø93x(H)58	15,95
400067	0.34	ø100x(H)75	16,95

SAUCE BOAT

– On foot

code	liters	mm	€
432006	0.14	135x76x(H)70	2,75
432105	0.23	160x98x(H)90	3,50
432129	0.28	200x100x(H)105	3,90
432136	0.46	240x120x(H)120	5,55
432143	0.085	120x72x(H)50	2,15

PP
polypropylene

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	**9,95**

NEW!



458198

18/10 stainless steel

wash

MILK JUG BLACK

– Made from stainless steel with a black non-stick coating.

code	liters	mm	€
458198	0.6	ø90x(H)112	**11,95**

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	34,95
445822	1	ø136x(H)188	37,35
445839	1.5	ø136x(H)258	39,65





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	11,95
446607	1.5	ø145x(H)230	13,45
446706	2	ø145x(H)260	14,75





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	11,95
446621	1.5	ø145x(H)230	13,45
446720	2	ø145x(H)260	14,75



448908

PP polypropylene

S.S. stainless steel

wash

AIR POT

– Stainless steel mantle With press system to tap drinks

code	liters	mm	€
448908	2.2	ø150x(H)340	**19,95**











445877

PP polypropylene

18/10 stainless steel

wash

AIR POT

– Double wall vacuum body and PP head
– Rotatable on base
– Zinc alloy lever designed for extra strength
– Lid opens to 125 degrees for brewing and is also detachable for cleaning
– Secure carrying handle
– Drip tray optional

code	-	liters	€
445877		3	**53,75**
445891	drip tray		**9,75**



445891



449608

PP polypropylene

wash

VACUUM JUG WITH GLASS INNER BOTTLE

code	liters	mm	€
449608	1	ø140x(H)268	**8,50**



MULTIPURPOSE JUGS

18/10 stainless steel · wash

code	liters	mm	€
451502	0.35	ø76x(H)93	6,50
451519	0.6	ø90x(H)112	7,95
451526	0.9	ø102x(H)125	10,95
451533	1.5	ø112x(H)161	15,25



CAPPUCCINO STEAM JUG

– With handle

S.S. stainless steel · wash

code	liters	mm	€
458006	0.9	ø115x(H)115	14,50
458204	0.7	ø95x(H)115	12,95
458211	0.5	ø85x(H)110	10,95
458228	0.3	ø80x(H)80	8,95



CREAM JUG

– Straight model

S.S. stainless steel · wash

code	liters	mm	€
450109	0.03	ø35x(H)35	1,80
450208	0.04	ø40x(H)40	2,10
450307	0.07	ø50x(H)55	1,95
450406	0.12	ø60x(H)60	2,45
450505	0.25	ø75x(H)75	3,50



MILK JUG BLACK

– Made from stainless steel with a black non-stick coating.

18/10 stainless steel · wash (crossed out)

code	liters	mm	€
458198	0.6	ø90x(H)112	11,95

MILK JUG

– Straight model

S.S. stainless steel · wash

code	liters	mm	€
451007	0.35	ø85x(H)110	5,25
451106	0.75	ø100x(H)120	7,95



S.S. stainless steel · wash

COFFEE/ TEA POT WITH LID

– With hinged lid.
– Straight model.

code	liters	mm	€
453001	0.3	ø74x(H)95	6,25
453100	0.5	ø74x(H)123	6,95
453209	1	ø97x(H)142	9,50
453308	1.5	ø120x(H)158	13,50
453407	2	ø126x(H)185	17,50



456514

TEA BOX

– Wood with acrylic window 12 compartments

wash

code	mm	€
456514	300x280x(H)90	29,95





570807

TEA STRAINER - WITH HINGED HANDLE

– For herbs and tea
– With hinged handle

S.S. stainless steel

code	mm	€
570807	ø40x150	2,25





638101

TEA & HERB STRAINER

– For herbs and tea
– With wire handle

18/10 stainless steel

code	mm	€
638101	ø70x225	2,95



523629

523636

S.S. stainless steel wash

SUGAR CUBE TONGS

code	packed per	length (mm)	€
523629	2	160	4,25
523636	2	113	2,95



452325

452714

S.S. stainless steel wash

SUGAR/WHIPPED CREAM DISH

code	mm	€
452325	ø100	4,75
452714	ø65	3,75



452400

SUGAR DISPENSER

18/0 stainless steel | wash

– Glass dispenser.
– Spout made of stainless steel 18/0.

code	mm	€
452400	ø80x(H)140	2,65



452424

HONEY DISPENSER

– Glass dispenser. Stainless steel lever.

code	mm	€
452424	ø80x(H)115	4,50



465370

CHEESE/SUGAR DISH

18/0 stainless steel

– With glass dish
– Including stainless steel spoon

code	mm	€
465370	ø130x(H)90	6,95

631102

631300



631201

SHAKER

code	-	mm	€
631102	parmesan shaker	ø55x(H)75	4,75
631201	pepper and salt shaker	ø55x(H)75	4,75
631300	wire mesh powder shaker	ø55x(H)75	5,25



786413

CONDIMENT SET

– 2-piece set: salt, pepper

code	mm	€
786413	ø42x(H)80	5,75



786420

CONDIMENT SET

– 3 piece set:salt, pepper, toothpick holder

code	mm	€
786420	125x54x(H)90	7,75

TOOTHPICK HOLDER

S.S. stainless steel | wash

– Glass holder
– Stainless steel cap

code	packed per	mm	€
468821	6	ø40x(H)70	9,75



468821



452103

SUGAR BOWL

S.S. stainless steel | wash

– With hinged lid

code	liters	mm	€
452103	0.3	ø85x(H)80	4,95



452202

SUGAR BOWL

S.S. stainless steel | wash

– Without lid

code	liters	mm	€
452202	0.3	ø85x(H)65	3,95

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	7,95
460252	0.94	130x70x(H)370	9,95



465301

CONDIMENT SET
– 2-piece - salt, pepper
– Matt finish

code	mm	€
465301	85x55x(H)115	**3,35**



465349

CONDIMENT SET
– 2-piece - oil, vinegar
– Matt finish

code	liters	mm	€
465349	0.15	120x75x(H)185	**6,95**



465318

CONDIMENT SET
– 3-piece - salt, pepper, napkin holder
– Matt finish

code	mm	€
465318	85x75x(H)115	**4,25**



465325

CONDIMENT SET
– 3-piece - salt, pepper, toothpick holder
– Matt finish

code	mm	€
465325	90x90x(H)115	**4,50**



465332

CONDIMENT SET
– 3-piece - salt, pepper, mustard
– With stainless steel mustard spoon
– Matt finish

code	mm	€
465332	100x95x(H)115	**5,35**



465356

CONDIMENT SET
– 4-piece - salt, pepper, oil, vinegar
– Matt finish

code	mm	€
465356	130x110x(H)185	**9,50**



465387

SALT AND PEPPER SHAKER SET

– Glass shaker.
– Stainless steel lid with S and P shaped dispensing opening.

code	mm	€
465387	ø40x(H)70	**1,30**



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	**7,95**
461266	salt	6	ø40x(H)70	**7,95**



465363

CONDIMENT SET

– 5-piece - salt, pepper, oil, vinegar, toothpick holder
– Matt finish

code	mm	€
465363	130x110x(H)185	**10,25**



427170

CONDIMENT RACK BLACK

– Finished with a matt black powder coating.

code	mm	€
427170	135x65x(H)200	**3,25**



425770

CONDIMENT RACK RECTANGULAR

– Finished with a matt black powder coating.

code	mm	€
425770	205x90x(H)180	**3,95**



425787

CONDIMENT RACK ROUND

– Finished with a matt black powder coating.

code	mm	€
425787	ø165x(H)205	**3,95**



469422 469477 469415 469446 469460 469491 469408 469439 469453 469484

Unique grinding adjustment mechanism at the bottom of the mill, adjustable in 4 steps from fine to coarse

The grinding mechanism is not adjustable

ABS plastic

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	**8,95**
469415	light wood	ø58x(H)215	**14,95**
469422	light wood	ø63x(H)310	**18,95**
469453	dark wood	ø48x(H)100	**8,95**
469460	dark wood	ø58x(H)215	**14,95**
469477	dark wood	ø68x(H)310	**18,95**

ABS plastic

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	**8,95**
469446	light wood	ø58x(H)215	**14,95**
469484	dark wood	ø48x(H)100	**8,95**
469491	dark wood	ø58x(H)215	**14,95**



469385 469392

PMMA plexiglas ABS plastic

PEPPER AND SALT MILLS - TRANSPARENT

- Made of acrylic (PMMA).
- Durable ceramic grinding mechanism, the precise placement of the grinding wheel leaves a gap between the teeth and reduces abrasion.
- Pepper mill fitted with unique grinding adjustment mechanism at the bottom of the mill, adjustable in 4 steps from fine to coarse.
- The grinding mechanism of the salt mill is not adjustable which gives consistent results.
- The cap is easy to remove for refilling, its screw tension does not influence the grinding mechanism of the pepper mill.

code	-	mm	€
469385	pepper mill	ø45x(H)105	**5,95**
469392	salt mill	ø45x(H)105	**5,95**



400203

SERVING DISH

18/0 stainless steel · wash

code	mm	€
400203	205x155	3,10



441107

ICE-CREAM CUP

S.S. stainless steel · wash

– On foot

code	mm	€
441107	ø90x(H)50	1,95



595008

RECEPTION BELL

Cr chrome plated

– Chrome-plated with metal base

code	mm	€
595008	ø85x(H)60	5,25



444023

TABLECLOTH CLIP

18/0 stainless steel

code	packed per	mm	€
444023	4	50x10x(H)40	2,30



S.S. stainless steel

428511

NAPKIN HOLDER

– Matt finish

code	mm	€
428511	170x30x(H)70	4,50



Cr chrome plated

428528

NAPKIN HOLDER

– Chrome-plated wire

code	mm	€
428528	190x190x(H)65	6,95



NEW!

427163

NAPKIN HOLDER BLACK

– Finished with a matt black powder coating.

code	mm	€
427156	155x160	4,95
427163	205x210	5,95



441466

EGG CUP

S.S. stainless steel · wash · stackable

– Low model

code	packed per	mm	€
441466	6	ø85x(H)15	9,25



441367

EGG CUP

S.S. stainless steel · wash

– On foot

code	packed per	mm	€
441367	6	ø50x(H)45	3,95



441503

EGG SPOON

ABS plastic

– White ABS

code	packed per	€
441503	6	2,35



440704



421550





can be used as a cutlery holder

421574

S.S. stainless steel | wash

TABLETOP LITTERBIN

– Stainless steel container
– Black ABS tumble cover

code	mm	€
440704	ø120x(H)165	8,25

S.S. stainless steel | wash

TABLETOP LITTERBIN

code	mm	€
421550	ø120x(H)180	6,25

M melamine

TABLETOP LITTERBIN OR CUTLERY HOLDER

code	colour	mm	€
421574	Black	ø130x(H)160	7,95



440711

18/10 stainless steel

TABLETOP LITTERBIN

– With plastic top and stainless steel swing cover.

code	mm	€
440711	ø95x(H)130	6,95

NEW!





595206

S.S. stainless steel

TAB HOLDER

– With clamp.

code	packed per	mm	€
595206	3	152x110	12,25

NEW!



513729



S.S. stainless steel

ORDER PIN STAND

code	mm	€
513729	ø80x(H)150	2,95



663608



663615



663622



663639



663646



663653

DOOR SIGNS

– With self-adhesive strip

S.S. stainless steel

code	-	mm	€
663608	men	ø75	**1,75**
663615	women	ø75	**1,75**
663622	toilets	ø75	**1,75**
663639	no smoking	ø75	**1,75**
663646	wheelchair	ø75	**1,75**
663653	mobile off	ø75	**1,75**

WALL SIGNS ROUND

– With self-adhesive strip.

S.S. stainless steel

code	-	mm	€
663783	smoking	ø75	**1,85**
663790	no smoking	ø75	**1,95**
663806	no smoking - big	ø160	**5,75**
663820	smoking - big	ø160	**5,75**



663820



663806

663745



663462

TABLE SIGN RESERVED

– Black - white.

– Printed on 2 sides.

PMMA plexiglas

wash

code	-	mm	€
663462	"reserved"	130x35x(H)40	**1,35**
663479	"reserviert"	130x35x(H)40	**1,35**
663486	"réservé"	130x35x(H)40	**1,35**
663745	"gereserveerd"	130x35x(H)40	**1,35**

18/0 stainless steel

wash

TABLE SIGN ‚NO SMOKING'

– 2 sides printed

code	mm	€
663660	50x35x(H)40	**1,85**



663660

18/0 stainless steel

wash

TABLE SIGN RESERVED

code	-	packed per	mm	€
663691	"Gereserveerd"/ "Réservé"	4	50x35x(H)40	**6,95**
663707	"Reserviert"	4	50x35x(H)40	**6,95**



663691



wash

TABLE SIGN RESERVED

– Made from durable wood.

– With slot to hold a menu.

code	-	mm	€
664308	"reserved"	152x44x(H)44	**2,25**

NEW!



664308

wash

TABLE SIGNS NUMBERED

– Made from durable wood. Set numbered from 1 to 10.

code	-	mm	€
664322	Numbers 1-10	55x48x(H)44	**12,95**

NEW!



664322

18/0 stainless steel

wash

TABLESTAND NUMBERS

– Sets of multiple numbers

– 12 numbers per set

code	-	mm	€
663844	Numbers 1-12	50x35x(H)40	**10,95**
663851	Numbers 13-24	50x35x(H)40	**10,95**
663868	Numbers 25-36	50x35x(H)40	**13,95**
663875	Numbers 37-48	50x35x(H)40	**13,95**
663882	Numbers 49-60	50x35x(H)40	**13,95**
663899	Numbers 61-72	50x35x(H)40	**13,95**



663899

663851

663844



664025



664032



664049



664018

664001

WALL BLACKBOARD

– Black, with wooden frame

code	mm	€
664025	300x400	8,75
664032	400x600	13,50
664049	600x800	23,95

PAVEMENT BLACKBOARD

– Black, with wooden frame

code	mm	€
664001	500x450x(H)850	59,50
664018	700x600x(H)1200	125,00



664100



664117

PAVEMENT BLACKBOARD

– Black, with steel frame.

code	mm	€
664100	700x500x(H)1100	79,50

PAVEMENT BLACKBOARD

– Black, with steel frame.

code	mm	€
664117	500x550x(H)850	67,50



664094

664087

TABLETOP BLACKBOARD

– Black, with wooden standard.

code	mm	€
664087	148x130x(H)120	9,75
664094	210x190x(H)150	12,50



664063

664056

TABLETOP BLACKBOARD

– Black, with wooden stand

code	packed per	mm	€
664056	2	150x50x(H)230	5,95
664063	2	210x50x(H)320	8,35



664070

BLACKBOARD WITH EASEL

– Black, with wooden easel

code	mm	€
664070	220x210x(H)360	9,95

664131

NEW!



664124

BLACKBOARD WITH STAND

– Large format blackboard in wooden frame.
– Convenient stand included.

code	mm	€
664124	300x400	5,95
664131	400x600	8,95



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	9,95



664209 664216 664261

BLACKBOARD MARKERS

– With oblique nib, writing width 2 to 6 mm

code	-	€
664209	5 white markers	9,95
664216	1 pink, 1 green, 1 blue and 2 white markers	9,95
664261	1 white, 1 orange, 1 yellow, 1 red and 1 purple marker	9,95



664223 664230 664254

BLACKBOARD MARKERS

– With wide flat nib, writing width 15 mm

code	-	€
664223	3 white markers	9,95
664230	1 pink, 1 green and 1 blue marker	9,95
664254	1 white, 1 purple and 1 orange marker	9,95



Al aluminium | PP polypropylene | 18/8 stainless steel

SAVE ENERGY



860502



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	**82,50**



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	**69,50**



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	**99,95**



860304



204825

CHAFING DISH ELECTRIC TELLANO

PP polypropylene | S.S. stainless steel

- Gastronorm 1/1.
- Water pan made of heat-resistant polypropylene.
- Continuous settings up to 85°C.
- On/off switch, pilot light.
- Very silent whilest heating.
- Including GN 1/1 food pan 65 mm deep.

code	liters	V	W	mm	€
204825	9	230	900	573x348x(H)284	**89,50**



204900

CHAFING DISH ELECTRIC POLLINA

S.S. stainless steel

- 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	**117,50**



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	**14,95**

PP polypropylene S.S. stainless steel

CHAFING DISH ELECTRIC TESINO

– Water pan made of heat-resistant polypropylene.
– Continuous settings up to 85°C
– Very silent whilest heating.
– On/off switch, pilot light.
– Including 6,8 ltr food pan.

code	liters	V	W	mm	€
204832	6.8	230	500	ø405x(H)248	**82,50**



204832

S.S. stainless steel

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	**279,50**
470091	set chafing dish + stand	430x420x(H)325	**325,00**



470084



470091









239193



239186

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	**89,50**



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	**9,95**



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	**41,95**

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	**54,50**

CONVERSION FOR 2 BAIN-MARIE PANS

– Fits all GN 1/1 types chafing dishes

S.S. stainless steel

code	-	mm	€
470909	Bain marie pan	ø220x(H)190	**17,25**
470930	conversion	530x325	**21,50**



DISH WARMER 2 BURNERS

– With stainless steel frame and grips
– Anodized aluminium hotplate
– Scratch-proof
– Including 2 candle light holders

Al aluminium S.S. stainless steel

code	mm	€
463000	330x180x(H)65	**28,25**



DISH WARMER 3 BURNERS

– With stainless steel frame and grips
– Anodized aluminium hotplate
– Scratch-proof
– Including 3 candle light holders

Al aluminium S.S. stainless steel

code	mm	€
463109	450x180x(H)65	**36,25**



CANDLE HOLDER

S.S. stainless steel

code	mm	€
464809	ø46	**0,80**





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
max Ø230 mm
2000 W
230 V



239421

min Ø140 mm
max Ø280 mm
3500 W
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	**82,50**

code	V	W	mm	€
239421	230	3500	337x417x(H)85	**195,00**





Sturdy stainless steel frame



High quality ventilation



Touch-sensitive controls



239414

min Ø120 mm
max Ø230 mm

3500 W
230 V



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

1000 W
230 V

239384

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	**175,00**

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	**125,00**

CHAFING DISHES PROFI LINE

– Ideal for buffets and catering. By using high-quality material and a beautiful finish, these chafing dishes give every presented dish a certain allure.
– The chafing dishes and accessories are entirely made from durable stainless steel.





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	**98,50**



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	**87,50**



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	**79,50**



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	**87,50**







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	**125,00**



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	**112,50**



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	**97,50**



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	**112,50**









475904

18/0
stainless steel



CHAFING DISH GASTRONORM 1/1

– Model Economic.
– High-gloss polished lid and lid stand.
– Including chafing dish fuel holders and stainless steel food pan 65 mm deep.
– Suitable for food pans up to 65 mm deep.

code	packed per	liters	mm	€
472613	2		600x358x(H)295	**74,50**
475904	1		600x358x(H)295	**39,95**



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	**14,95**



475201

18/0
stainless steel

CHAFING DISH GASTRONORM 1/2

– Model Economic
– High-gloss polished lid and lid stand Including chafing dish fuel holder and stainless steel food pan 65 mm deep
– Suitable for food pans up to 65 mm deep.

code	liters	mm	€
475201	4.5	385x295x(H)310	**37,50**



471005

S.S. stainless steel 18/0 stainless steel

CHAFING DISH GASTRONORM 1/1

– Model Fiora.
– Stackable frame with high-gloss polished lid and lid stand.
– Including two chafing dish fuel holders and stainless steel food pan 65 mm deep.
– Suitable for Gastronorm pans of up to 100 mm deep.

code	liters	mm	€
471005	9	585x385x(H)315	**46,50**





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	**78,50**

S.S. stainless steel 18/0 stainless steel



471050



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	**37,50**



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	**45,00**



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	**14,95**

S.S. stainless steel

ROLLTOP-CHAFING DISH GASTRONORM 1/1

– Elegant buffet chafing dish.
– Patented extra quiet opening mechanism.
– Roll-top cover retractable up to 180°.
– Optional installation of electrical heating element.
– Highly polished stainless steel.
– Steel frame 2.3 mm, cover 1.2 mm.
– Set includes two fuel can holders and a GN 1/1 – 65 mm food pan.

code	liters	mm	€
470305	9	660x490x(H)460	**162,50**



470305

S.S. stainless steel

ROLLTOP-CHAFING DISH - ROUND

– Elegant buffet chafing dish.
– Patented extra quiet opening mechanism.
– Roll-top cover retractable 180°.
– Set includes one fuel can holder and food pan (ø390x(H)60 mm).
– Highly polished stainless steel.
– Steel frame 2.3 mm, cover 1.2 mm thick.

code	liters	mm	€
470312	5.6	510x540x(H)480	**112,50**



470312

S.S. stainless steel 18/0 stainless steel

ROLLTOP-CHAFING DISH GASTRONORM 1/1

– Model Rental-Top.
– Solid base with high-gloss polished roll top lid made of 18/0 stainless steel.
– Includes two chafing dish fuel holders and stainless steel food pan 65 mm deep.
– Bottom fitted with fastening bolts for electric heating element prod. no. 809709.
– Suitable for Gastronorm pans up to 100 mm deep.

code	liters	mm	€
470206	9	590x340x(H)400	**119,75**



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	1,00
193327	12	6	1,20



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	0,80
194355	72	1	0,80

S.S. stainless steel

CHAFING DISH FUEL CAN HOLDER

code	packed per	mm	€
470527	2	ø90x(H)60	10,95



470527



190401



195505

195109

CHAFING DISH FUEL BUCKET

– Bucket 4 kilos

code	order unit	€
190401	4	14,50

CHAFING DISH FUEL JERRY CAN

– Jerry can 5 liter.

code	order unit	€
195505	4	12,95

CHAFING DISH FUEL BOTTLE

– Bottle 1 liter

code	order unit	€
195109	12	3,00

195604



FUEL DISPENSER

– Suitable for e.g. can of chafing dish fuel prod. no. 195505

code	mm	€
195604	280	14,95



190036

FUEL FOR FONDUE-BURNERS

– For gourmet, fondue, rechauds and stone grills.
– 80 grams portion packs.
– Burning time: ± 2 hours.
– For use with 111420.

code	packed per	€
190036	3	2,75



111420

Cr chrome plated

FONDUE-BURNER

– Suitable for fuel for fondue-burners.

code	packed per	mm	€
111420	2	ø95x(H)50	9,95

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	**2,40**
193624	6	0.198	4	**2,60**

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	1,55
193761	burns ± 4 hours 145	6	0.145	4	1,40
193938	burns ± 6 hours 200	24	0.2	1	1,35
193952	burns ± 4 hours 145	24	0.145	1	1,25

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

S.S. stainless steel

wash



SERVING SPOON

code	mm	€
529058	60x305	5,95
529065	71x321	6,25

SLOTTED SPOON

code	mm	€
529072	71x321	6,25

SOUP LADLE

code	liters	mm	€
529089	0.05	69x270	6,50
529096	0.09	85x308	7,95



CARVING FORK

code	mm	€
720103	325	6,95

SALAD FORK

code	mm	€
720608	305	6,95

SAUCE SPOON

code	liters	mm	€
720400	0.03	290	9,25

SOUP LADLE

code	liters	mm	€
720509	0.12	ø90x(H)315	9,25
721308	0.06	ø70x(H)285	8,75



SKIMMER

code	mm	€
720905	ø110x(H)365	8,75

SLOTTED SPATULA

code	mm	€
721001	325	8,75

SERVING SPOON

code	mm	€
720806	325	6,95
721407	300	6,95

CHAFING DISH LADLES AND SERVING SPOONS

– With polypropylene handle

PP polypropylene | S.S. stainless steel | wash



SOUP LADLE

code	liters	mm	€
529003	0.09	ø90x(H)335	6,95
529010	0.11	ø80x(H)300	6,25

SERVING SPOON

code	mm	€
529300	350	5,50

SKIMMER

code	mm	€
529201	345	5,50

SKIMMER, ROUND

code	mm	€
529041	370	6,25





CARVING FORK

code	mm	€
529102	345	4,95

SLOTTED SPATULA

code	mm	€
529409	355	5,50

S.S. stainless steel | wash

SPOON HOLDER

code	mm	€
722107	110x264	7,50



LADLES AND SERVING SPOONS, HEAT RESISTANT

PBT heat-resistant · micro · wash



SALAD CUTLERY

code	-	mm	€
563908	Salad spoon	305	**2,75**
564004	Salad fork	305	**2,95**

SAUCE SPOON

code	colour	liters	mm	€
563502	White	0.07	235	**2,75**
563557	Black	0.07	235	**2,75**
563700	White	0.14	300	**3,00**
563755	Black	0.14	300	**3,00**

SALAD SPOONS

SAN plastic · <80°C temp



SAN plastic

SALAD SPOON

code	colour	liters	mm	€
564103	White	0.03	235	**1,20**
564158	Black	0.03	235	**1,20**
564202	Transparent	0.03	235	**1,20**

SALAD SPOON

code	colour	liters	mm	€
564400	White	0.06	335	**2,05**
564455	Black	0.06	335	**2,05**

SAUCE LADLE

code	colour	liters	mm	€
563632	Ivory	0.04	180	**1,25**
563649	Black	0.04	180	**1,25**

SERVING TONGS





SERVING TONGS

PC polycarbonate | <100°C temp | wash

code	colour	length (mm)	€
657607	Black	230	2,50
657621	Transparent	230	2,50
657669	Black	250	2,75
657676	Black	300	2,95



CAKE TONGS
– Decorative tongs

S.S. stainless steel | wash

code	mm	€
171615	220	4,25



PASTRY TONG

S.S. stainless steel

code	mm	€
523018	215	2,95



SALAD TONGS

S.S. stainless steel | wash

code	mm	€
523315	212	2,95



SPAGHETTI TONGS

S.S. stainless steel | wash

code	mm	€
523216	200	3,25

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



424186



424193

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	**87,50**
424193	Cooling element for use with cooling tray 424186	430xx(H)	**18,50**





424155

ABS plastic | cooling

THERMO-TRAY RECTANGULAR

– 5-piece set
– ABS with transparent PS plastic cover
– Including stainless steel tray
– 2 cooling elements

code	mm	€
424155	430x290x(H)150	**23,95**

ABS plastic | SAN plastic | cooling



871805



871812





ROLL TOP DISPLAY COOLED

– ABS plastic with transparent
– SAN plastic rolltop cover
– Including stainless steel tray and 2 cooling elements

code	mm	€
871805	440x320x(H)205	43,95

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	87,95



871706



871713

ROLL TOP DISPLAY

– ABS plastic with transparent SAN plastic rolltop cover

ABS plastic | SAN plastic

code	mm	€
871706	465x310x(H)190	32,50

ROLL TOP DISPLAY

– Double tray, ABS plastic with transparent SAN plastic rolltop cover

ABS plastic | SAN plastic

code	mm	€
871713	465x310x(H)410	59,95



424001



980101

ROLL TOP SET

– Including stainless steel tray.
– Roll top cover with chrome button.

SAN plastic | S.S. stainless steel

code	-	mm	€
424001	Plateau + roll-top hood	ø380x(H)240	42,95
427514	Top cover only	ø380x(H)240	25,95

CAKE PLATE WITH COVER

– With polystyrene cover.
– Stainless steel tray.

S.S. stainless steel

code	mm	€
980101	ø300x(H)110	7,95



523834

523827



CAKE PLATE ROTATABLE

– Stainless steel base.
– Polystyrene cover sold separately.

S.S. stainless steel

code	-	mm	€
523827	cake plate	ø300x(H)90	48,95
523834	cover	ø300x(H)110	4,25



523902

CAKE SERVER

– With polypropylene handle

PP polypropylene | S.S. stainless steel | wash

code	mm	€
523902	260x60	3,95



523957

CAKE SCOOP/CUTTER

– With black polypropylene handle
– With cutting sides

PP polypropylene | S.S. stainless steel | wash

code	mm	€
523957	295x75	5,95



429914



425473

425466

TIERED STAND

– With 3 trays, ø166/220/268 mm.

S.S. stainless steel | wash

code	mm	€
429914	ø268x(H)320	**35,00**

SERVING STAND FOR PLATES

– For 3 plates

Cr chrome plated | wash

code	-	mm	€
425466	plates max. Ø 170 mm	185x120x(H)260	**13,25**
425473	plates max. Ø 275 mm	290x200x(H)440	**22,95**





480502



480519

SEA FOOD TRAY STAND

– With two serving trays, ø300/400 mm.

18/0 stainless steel | wash

code	-	mm	€
480502	Stand only	ø250x(H)190	**7,25**
480519		ø400x(H)200	**26,25**

PC polycarbonate | S.S. stainless steel | cooling



425299



425411

JUICE DISPENSER

– With ice cylinder cooling.
– Easy to clean dripping tray.
– Clear polycarbonate juice container.
– With non-drip tap.

code	liters	mm	€
425411	16	580x350x(H)560	**147,50**
425299	8	260x360x(H)560	**72,50**

PC polycarbonate | 18/8 stainless steel | cooling



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	**67,50**
425435	6	415x315x(H)490	**129,50**











PC polycarbonate | S.S. stainless steel | cooling

JUICE DISPENSER

– With ice cube cooling.
– Clear polycarbonate juice container.
– With non-drip tap.

code	liters	mm	€
425190	5	280x220x(H)510	**87,50**



425190



S.S. stainless steel | cooling

MILK DISPENSER - 10,5 L

– Stainless steel housing.
– With ice cylinder cooling.
– Removable container with non-drip tap.
– Stable bottom plate with dripping tray.

code	liters	mm	€
425343	10.5	260x360x(H)536	**198,50**



425343



PC polycarbonate | S.S. stainless steel

MULTI DISPENSER

– Suitable for dry foods only.
– Stainless steel stand.
– Polycarbonate dispenser.
– Airtight lid to retain long freshness of the ingredients.
– Hygienic, controlled dosing prevents spillage.
– Mountable to working table or wall.

code	liters	mm	€
557402	4	184x240x(H)600	**72,50**



557402



425138

JUICE JUG

SAN plastic

– Straight model of scratch resistant plastic with lid.

code	liters	mm	€
425138	2	ø120x(H)250	**10,95**



567906

PITCHER

PC polycarbonate | wash

– Very break resistant.

code	liters	mm	€
567906	1.8	ø125x(H)210	**7,95**



425107

425121

cooling | wash

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	**12,95**
425121	3	ø170x(H)285	**16,75**



425763

SAN plastic | wash

CARAFE

– Cover with pourer

code	liters	mm	€
425763	1	ø92x(H)245	**5,25**

S.S. stainless steel

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	**47,50**

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	**395,00**

NEW!



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	**595,00**



CUTTING BOARD WOOD



505007

BREAD BOARD
– Solid beech wood

code	mm	thickness (mm)	€
505007	340x200	14	**5,50**



505205

CARVING BOARD
– Solid beech wood
– Grooved

code	mm	thickness (mm)	€
505205	390x230	16	**6,85**



505106

CUTTING BOARD WITH GRIP
– Solid beech wood

code	mm	thickness (mm)	€
505106	390x160	13	**4,25**



505502

BAGUETTE BOARD
– Wooden with removable grid

code	mm	thickness (mm)	€
505502	475x322	20	**29,95**





removable grid
- easy to clean



561102

BREAD BASKET GN 1/1

– Reinforced with a stainless steel wire frame.

code	mm	€
561102	530x320x(H)90	13,95



561003

BREAD BASKET OVAL

– Reinforced with a stainless steel wire frame.

code	mm	€
561003	380x270x(H)90	8,25



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	21,50



426951

BREAD BASKET ROUND WITH ROLL TOP

– Break resistant, with stainless-steel wire frame.

code	mm	€
426951	ø400x(H)300	39,75



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	45,00
427538	365x335x(H)175	27,50



426982



426999



426920

BREAD BASKET ROUND

– Reinforced with a stainless-steel wire frame.
– Available in multiple colours.

code	colour	mm	€
426920		ø400x(H)90	**11,95**
426982	Black	ø400x(H)90	**11,95**
426999	Brown	ø400x(H)90	**11,95**



426289

ROLL TOP FOR BREAD BASKET ROUND

– Fits bread basket 426920, 426982 & 426999.
– With easy opening.

code	mm	€
426289	ø405x(H)230	**19,95**

BAKERY BASKET OVAL

code	colour	mm	€
426616	Light grey	250x190x(H)65	**4,95**
426623	Black	250x190x(H)65	**4,95**
426647	Light grey	320x230x(H)70	**6,95**
426654	Black	320x230x(H)70	**6,95**
426760	Light grey	190x120x(H)60	**3,75**
426777	Black	190x120x(H)60	**3,75**



426647

426784

426760

426616



426654

426777

426623

426791

BAKERY BASKET

code	colour	mm	€
426784	Light grey	190x130x(H)60	**3,95**
426791	Black	190x130x(H)60	**3,95**



426562



426586



426579



426593

BAKERY BASKET ANGLED ROUND

code	colour	mm	€
426562	Light grey	ø310x(H)120	7,95
426579	Black	ø310x(H)120	7,95
426586	Light grey	ø370x(H)120	10,95
426593	Black	ø370x(H)120	10,95

BASKET RISER

code	mm	€
426814	ø250x(H)180	3,25
426821	ø250x(H)265	3,75



426821



426579

426814



426524

426555



426661

426678

BAKERY BASKET WITH STAINLESS STEEL RIM

code	colour	mm	€
426524	Light grey	400x300x(H)50	12,95
426555	Black	400x300x(H)50	12,95

BAKERY BASKET ANGLED

code	colour	mm	€
426661	Light grey	400x300x(H)120	12,95
426678	Black	400x300x(H)120	12,95



NEW!

BASKETS WITH WOVEN SIDES

code	-	mm	€
426227	square	190x190x(H)80	1,50
426234	oval	225x130x(H)55	1,50
426241	rectangular	225x150x(H)65	1,95
426258	round	200x200x(H)65	1,75
426265	oval	320x230x(H)55	2,75



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	10,95
427125	oval	250x160x(H)75	10,95
427132	rectangular	250x180x(H)85	14,95
427149	square	190x190x(H)100	13,95



NEW!

PP polypropylene

wash

CUTLERY BASKET

– With 4 compartments.

code	colour	mm	€
426067	Light grey	260x180x(H)150	12,50
426074	Black	260x180x(H)150	12,50



NEW!

SNACK BASKET

code	colour	mm	€
426043	Light grey	ø130x(H)110	3,95
426050	Black	ø130x(H)110	3,95



NEW!

PP polypropylene

wash

CUTLERY BASKET

code	colour	mm	€
426081	Light grey	270x100x(H)45	3,95
426098	Black	270x100x(H)45	3,95



NEW!

PP polypropylene

wash

CUTLERY BASKET

code	colour	mm	€
426197	Light grey	ø100x(H)120	3,75
426210	Black	ø100x(H)120	3,75

NEW!



426272

BASKET DISPLAY

– Set of powder coated steel frame and 3 baskets.
– Baskets: 335x215x(H)80 mm

code	mm	€
426272	350x215x(H)600	**38,95**

NEW!



426517

BAGUETTE BASKET

code	mm	€
426517	305x320x(H)350	**26,95**

PP polypropylene | wash

NEW!

426753 426685 426692



426746

426715 426722

BAKERY BASKET GN SIZE

– Reinforced with a stainless steel frame.

code	-	mm	€
426685	GN 1/1	530x325x(H)65	**13,95**
426692	GN 1/2	325x265x(H)65	**8,50**
426715	GN 1/3	325x176x(H)65	**6,25**
426722	GN 1/4	265x162x(H)65	**5,75**
426746	GN 1/6	176x162x(H)65	**4,75**
426753	GN 2/3	325x354x(H)65	**10,50**



426722 426715

CANDLEHOLDER 5 ARMS

– Self-assembly
– Candles not included

Al aluminium

code	height (mm)	€
466070	380	**27,95**
466087	540	**41,95**
466117	790	**79,95**
466124	980	**109,95**



466124 466117 466087 466070





428245



SAN plastic | 18/0 stainless steel | wash

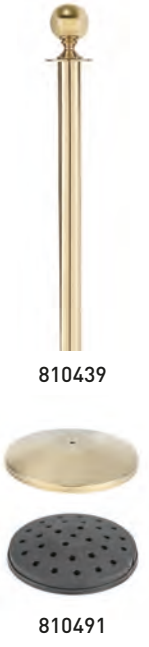
MULTI RACK

– 3 Layers for holding cups and bags of condiments.
– Polished stainless steel stand with three 1 liter bowls.

code	mm	€
428245	190x240x(H)410	**56,50**





810422 810446 810439

810378 810484 810392 810484 810385 810491

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	54,90
810422	post	ø64x(H)935	28,95
810484	base	ø360x(H)65	25,95

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	44,90
810446	post	ø51x(H)935	18,95
810484	base	ø360x(H)65	25,95

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	49,90
810439	post	ø51x(H)935	21,95
810491	base	ø360x(H)65	27,95









810453 810460 810477

BARRIER ROPES

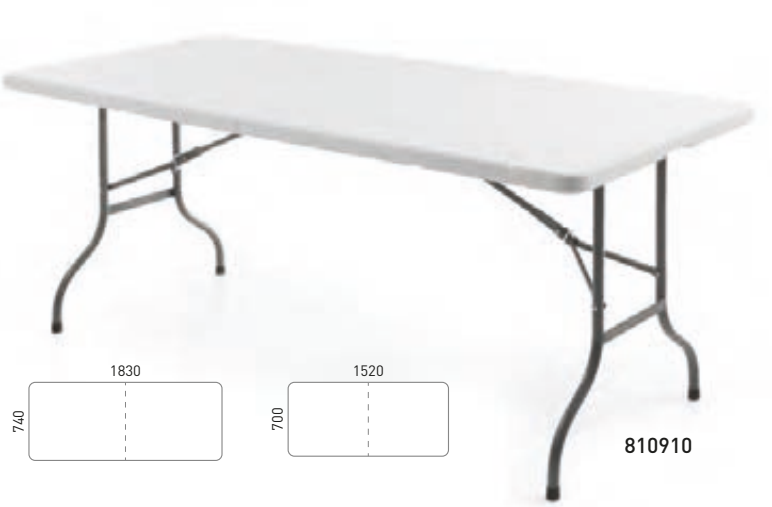
– Made of durable rope with stainless steel hooks at each end.
– For use in combination with barrier posts.

code	-	mm	€
810453	red with polished hook	1500	17,95
810460	Blue with polished hook	1500	17,95
810477	red with gold coloured hook	1500	18,95

FOLDABLE CATERING FURNITURE

HDPE polyethylene

– 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.



810910

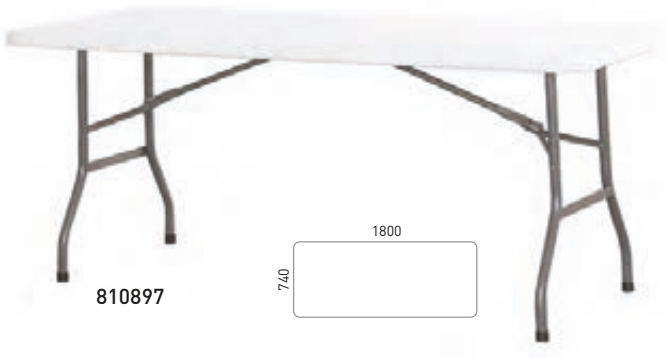




BUFFET TABLE FOLDABLE

– Foldable to suitcase model for easy transporting and storage.

code	mm	€
810927	1520x700x(H)740	**65,00**
810910	1830x750x(H)740	**69,50**



810897

BUFFET TABLE

code	mm	€
810897	1800x740x(H)740	**69,50**



810934

BUFFET TABLE

code	mm	€
810934	1220x610x(H)740	**48,50**



814420

814437

TABLE COVER SYMPOSIUM RECTANGULAR

– Fabric: Plain Jersey 160 g/m².
– 90% micro polyester / 10% elastan.
– No ironing needed.
– Fits rectangular buffet tables.

OEKO-TEX® CONFIDENCE IN TEXTILES

code	colour	-	mm	€
814369	White	810934	1200x760x(H)730	**19,95**
814376	Black	810934	1200x760x(H)730	**19,95**
814390	White	810927	1500x760x(H)730	**21,95**
814406	Black	810927	1500x760x(H)730	**21,95**
814420	White	810910 810897	1830x760x(H)730	**23,95**
814437	Black	810910 810897	1830x760x(H)730	**23,95**



BAR TABLE ROUND

– Thanks to the design of the legs the bar table covers fit perfectly.

code	mm	€
810521	ø675x(H)1100	**79,50**
810538	ø800x(H)1100	**82,50**



BAR TABLE ROUND

code	mm	€
810958	ø800x(H)1100	**52,50**


813157


813171


813164

BAR TABLE COVER

OEKO-TEX® CONFIDENCE IN TEXTILES

– Fabric: Plain Jersey 160 g/m².
– 90% micro polyester / 10% elastan.
– No ironing needed.
– Fits bar tables with a table top of ø80-85cm.

code	colour	-	mm	€
813157	White	810521 810538	ø850x(H)1150	**14,95**
813164	Black	810521 810538	ø850x(H)1150	**14,95**
813171	Cream	810521 810538	ø850x(H)1150	**14,95**


813829


813850


813836

BAR TABLE COVER

OEKO-TEX® CONFIDENCE IN TEXTILES

– Fabric: Plain Jersey 160 g/m².
– 90% micro polyester / 10% elastan.
– No ironing needed.
– Fits bar tables with a table top of ø70-85cm.

code	colour	mm	€
813829	White	ø850x(H)1150	**14,95**
813836	Black	ø850x(H)1150	**14,95**
813850	Cream	ø850x(H)1150	**14,95**



810996

BUFFET TABLE ROUND FOLDABLE

– Foldable to suitcase model for easy transporting and storage.

code	mm	€
810996	ø1500x(H)740	125,00



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	225,00



810965

CATERING CHAIR - LIGHT GREY

code	mm	€
810965	540x440x(H)840	27,50



810989

CATERING CHAIR - BLACK

code	mm	€
810989	540x440x(H)840	27,50



813096

FOLDING CHAIR COVER

– Fabric: President 170 g/m².
– 100% polyester.
– No ironing needed.

code	colour	mm	€
813096	White	540x440x(H)840	8,95



811191



BENCH

– Foldable to suitcase model for easy transporting and storage.

HDPE polyethylene

code	mm	€
811191	1830x300x(H)430	45,00

CUTLERY TRAY
– 4 sections
– GN 1/1

PP polypropylene

code	colour	mm	€
552308	Light grey	530x325x(H)100	5,45
552315	Black	530x325x(H)100	5,95
552322	Bordeaux	530x325x(H)100	5,95



552315 552322 552308

CUTLERY TRAY
– 6 sections
– Suitable for coffee spoons, teaspoons and cake forks
– GN 1/1

PP polypropylene

code	colour	mm	€
552353	Light grey	530x325x(H)105	6,95
552360	Black	530x325x(H)105	6,95



552353 552360



552407

CUTLERY BASKET HOLDER
– For 4 baskets
– Baskets not included

S.S. stainless steel

code	mm	€
552407	255x295x(H)215	35,00

552254



552261

CUTLERY TRAY WITH STAND
– Set of cutlery tray and matching stand
– Gastronorm 1/1

PE polyethylene

code	-	mm	€
552254	4 sections	530x325x(H)215	10,95
552261	6 sections	530x325x(H)215	11,95

CUTLERY BASKET

PP polypropylene

code	mm	€
871201	ø97x(H)137	1,65

CUTLERY BASKET

S.S. stainless steel

code	mm	€
552490	ø97x(H)137	3,95



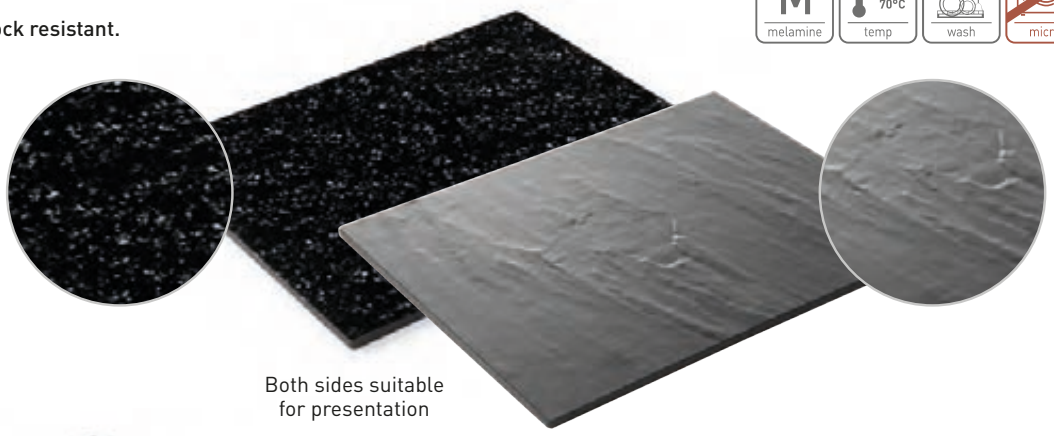
871201



552490

MELAMINE

– Hygienic and shock resistant.
– Light weight.



Both sides suitable for presentation



561379

561393

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	**21,95**
561379	325x265x(H)7	**11,95**
561386	325x175x(H)7	**7,95**
561393	525x160x(H)7	**11,95**



561409

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	**12,95**
561416	ø430x(H)7	**19,95**



561355

PLATEAU ROUND WITH HANDLE

– With slate appearance.
– With non-slip feet.

code	mm	€
561355	424x300x(H)15	**10,95**



PLATEAUS GN

– With wood appearance. With non-slip feet.

code	mm	€
561324	530x325x(H)10	18,95
561331	325x265x(H)10	9,95
561348	525x160x(H)10	9,95



561324

561348

PLATEAU ROUND WITH HANDLE

– With wood appearance.

code	mm	€
561300	424x300x(H)15	9,95



561300

PLATEAU RECTANGULAR WITH HANDLE

– With wood appearance.

code	mm	€
561317	530x200x(H)15	20,50



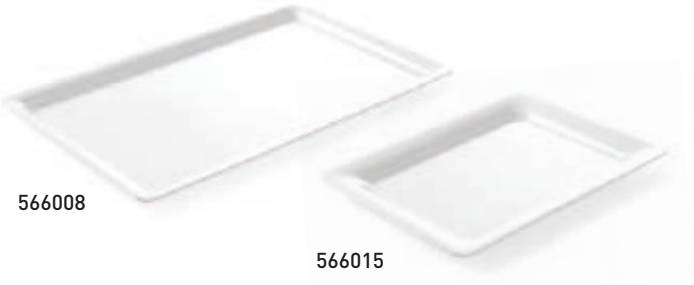
561317



MELAMINE

– Hygienic and shock resistant.
– Light weight.





566008

566015

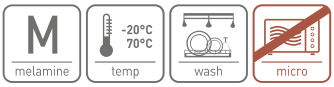


GASTRONORM TRAYS WITH SLIM RIM

code	-	mm	€
566008	GN 1/1	530x325x(H)20	**14,95**
566015	GN 1/2	325x265x(H)20	**7,95**
566022	GN 1/3	325x177x(H)20	**7,95**
566046	GN 1/4	265x152x(H)20	**4,95**
566053	GN 2/4	530x163x(H)20	**10,95**
566060	GN 1/2	325x265x(H)65	**13,95**
566077	GN 1/3	325x177x(H)65	**11,95**
566930	GN 2/3	354x325x(H)20	**12,95**

MELAMINE

– Hygienic and shock resistant.
– Light weight.



TABLET GN 1/1

code	mm	€
561607	530x325x(H)20	19,25



561607

PLATTER RECTANGULAR

code	mm	€
561508	360x205x(H)38	13,50
561515	495x270x(H)56	24,95
561522	560x320x(H)52	28,50



BUFFET DISH OVAL

code	mm	€
561645	610x230x(H)42	16,95



561645





561584

561560

BOWL SQUARE

code	mm	€
561560	130x130x(H)65	3,95
561577	190x190x(H)100	8,95
561584	270x270x(H)105	17,25



561294

BUFFET AND SERVING STAND

– Bamboo stand with 3 melamine bowls.

code	mm	€
561294	400x130x(H)60	25,95



561966



561973

NON-SLIP DISPLAY STANDS

– Steel frame with PVC coating.
– Supports a variety of display trays and bowls.

code	mm	€
561966	260x230x(H)100	6,95
561973	265x230x(H)200	10,95



561980



561997

NON-SLIP DISPLAY STANDS ROUND

– Steel frame with PVC coating.
– Supports a variety of display trays and bowls.

code	mm	€
561980	ø200x(H)100	6,95
561997	ø200x(H)200	14,95

CURVED PLATEAUS

– Hygienic and shock resistant.
– Light weight.

code	mm	€
561669	530x325x(H)40	**31,50**
561676	325x265x(H)40	**15,95**



561669



561485

CURVED BOWLS

– Hygienic and shock resistant.
– Light weight.

code	colour	mm	€
561454	White	250x120x(H)75	**3,95**
561478	Black	315x310x(H)123	**12,95**



561478

SLANTED BOWLS

– Hygienic and shock resistant.
– Light weight.

code	mm	€
561423	212x208x(H)104	**9,95**
561430	300x291x(H)137	**16,95**
561447	360x349x(H)163	**25,95**



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	51,50



783061

NEW!

GASTRONORM PAN GN 2/3

code	-	mm	€
783061	GN 2/3	354x325x(H)65	24,95



783016

GASTRONORM PAN GN 1/2

code	-	mm	€
783016	GN 1/2	325x265x(H)65	20,50



783023

GASTRONORM PAN GN 1/3

code	-	mm	€
783023	GN 1/3	325x176x(H)65	11,95



785003 785010

DRESSING POT

code	liters	€
785003	1.8	9,95
785010	1	6,25



563649

563632

SAN plastic

SAUCE LADLE

code	colour	liters	mm	€
563632	Ivory	0.04	180	1,25
563649	Black	0.04	180	1,25

FAST FOOD TRAYS

PP polypropylene | <80°C temp | stackable



FAST FOOD TRAYS MEDIUM

code	colour	mm	€
878903	Light grey	305x415x(H)20	2,95
878910	Red	305x415x(H)20	2,95
878927	Blue	305x415x(H)20	2,95
878934	Green	305x415x(H)20	2,95
878941	Brown	305x415x(H)20	2,95
878958	Black	305x415x(H)20	2,95

FAST FOOD TRAYS LARGE

code	colour	mm	€
878804	Light grey	350x450x(H)20	3,65
878811	Red	350x450x(H)20	3,65
878828	Blue	350x450x(H)20	3,65
878835	Green	350x450x(H)20	3,65
878842	Brown	350x450x(H)20	3,50
878859	Black	350x450x(H)20	3,65

FAST FOOD TRAYS SMALL

code	colour	mm	€
878705	Light grey	265x345x(H)20	2,75
878712	Red	265x345x(H)20	2,75
878729	Blue	265x345x(H)20	2,75
878736	Green	265x345x(H)20	2,75
878743	Brown	265x345x(H)20	2,75
878750	Black	265x345x(H)20	2,75



Space between trays
for better air circulation.





876602

stackable

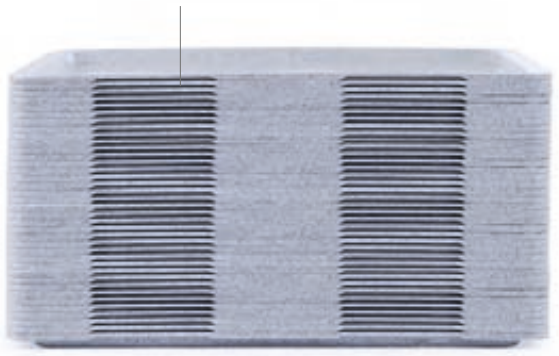
SERVING TRAY RECTANGULAR

– ‚Granite' colour pattern.
– Professional grade quality, high durability.
– Ideal for self-service restaurants and canteens.

code	-	mm	€
876602	GN 1/2	265x325	**6,95**
876619	GN 1/1	530x325	**10,50**



Space between trays for better air circulation.





876619





878507



878552

FAST FOOD TRAYS OVAL

code	colour	mm	€
878507	Light grey	265x195x(H)20	**1,75**
878552	Black	265x195x(H)20	**1,75**

WOOD FORM

– Mahogany colour.
– Wood reinforced laminate with non-slip layer.
– Shockproof, break resistant.



507216

SERVING TRAY WOOD FORM

– Rectangular

code	mm	€
507018	430x610	16,95
507117	370x530	13,95
507216	325x530	13,25
507469	330x430	11,25



507865

SERVING TRAY WOOD FORM

– Round, with low rim

code	mm	€
507865	ø380	9,75



507933



507568

SERVING TRAY WOOD FORM

– Oval

code	mm	€
507568	200x265	4,75
507933	290x210	6,50
507964	230x160	4,50



507711

SERVING TRAY WOOD FORM

– Round, with high rim

code	mm	€
507711	ø320x(H)35	10,50
507766	ø360x(H)30	13,25
507773	ø420x(H)30	19,50

POLYPROPYLENE

– Non-slip rubber surface, effective both wet and dry.
– Shockproof, break resistant



878101



878125



878606

SERVING TRAY RECTANGULAR

– Black

code	mm	€
878101	530x325	5,95
878118	255x355	3,25

SERVING TRAY ROUND

– Black

code	mm	€
878125	ø280	3,75
878132	ø360	4,25
878149	ø410	4,95

SERVING TRAY ROUND WITH HIGH RIM

– Black

code	mm	€
878408	ø360	6,75
878606	ø320	5,95

FIBREGLASS



– Fibreglass reinforced polyester.
– Ideal for heavy use scenarios.
– Non-slip rubber surface, effective both wet and dry.
– Shockproof, break resistant.



508657



508817



508718

SERVING TRAY RECTANGULAR

– Black

code	-	mm	€
508619	Euronorm	370x530	11,95
508626	GN 1/1	325x530	9,95
508657		200x280	5,75

SERVING TRAY ROUND

– Black

code	mm	€
508794	ø460	12,95
508800	ø400	8,25
508817	ø350	6,25
508824	ø280	4,95
508787	ø500	14,95

SERVING TRAY OVAL

– Black

code	mm	€
508718	160x230	2,95
508725	200x265	3,50
508732	210x290	4,25



508831



SERVING TRAY OVAL XL

– Black.

code	mm	€
508831	735x600	34,50



810507

S.S.
stainless steel

FOLDING TRAY STAND

– High quality materials, sturdy construction.
– Fitted with black belts, easy to set up.

code	mm	€
810507	520x410x(H)800	49,50



MELAMINE WITH PRINT







M melamine | wash

M melamine | wash

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	**5,95**
508916	Wood	240x350	**5,95**
508923	Wood dark	240x350	**5,95**
508930	Wood light	370x530	**10,95**
508947	Wood	370x530	**10,95**
508954	Wood dark	370x530	**10,95**
508862	Wood light	330x430	**8,95**
508879	Wood	330x430	**8,95**
508886	Wood dark	330x430	**8,95**

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	**8,95**



TRAY STAINLESS STEEL



436103



436103

SERVING TRAY GN 1/1
– Mirror with matt rim

S.S. stainless steel | wash

code	mm	€
436103	530x325x(H)13	14,25



807705

TRAY GN 1/1

18/10 stainless steel | wash

code	mm	€
807705	530x325x(H)10	20,50



807804

TRAY RECTANGULAR
– With decorated rim

18/0 stainless steel | wash

code	-	mm	€
807804	GN 1/1	530x325	21,50

NEW!



809181

S.S. stainless steel

STACKABLE SERVING TRAY GN 1/1 - RECTANGULAR
– With handle.
– Stack height 40 mm.

code	mm	€
809181	530x325x(H)70	29,95

NEW!



SERVING TRAY GN 1/1
– With large rim.

S.S. stainless steel | stackable | wash

code	mm	€
410110	530x325x(H)20	7,95



427507



ROLLTOP PRESENTATION COVER

– Clear polycarbonate.

code	-	mm	€
427507	GN 1/1	540x330x(H)180	29,95



866009



PRESENTATION COVER

code	-	mm	€
866009	GN 1/1	545x335x(H)95	39,95



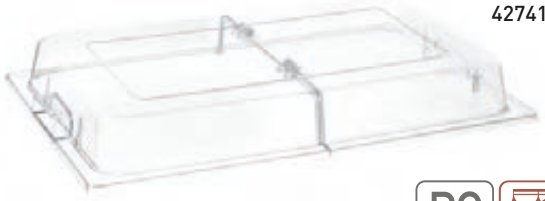
427538



ROLLTOP PRESENTATION COVER GN 2/3

– Clear polycarbonate.

code	-	mm	€
427538	Roll top cover only	365x335x(H)175	27,50



427415



PRESENTATION COVER

code	-	mm	€
427415	GN 1/1	530x325x(H)76	16,75

SERVING DISH OVAL

code	mm	€
404003	190x140	1,85
404102	240x170	2,75
404201	300x220	3,55
404300	350x240	4,50
404409	400x260	5,95
404508	450x290	7,50
404607	500x350	9,25



SERVING TRAY
– Brushed

code	mm	€
480205	ø300	6,50
480304	ø350	9,25
480403	ø400	12,50



PARTY TRAY

code	-	mm	€
496107	rectangular	410x310	3,95
496206	oval	455x340	4,25
496305	round	350x350	3,95
496404	GN 1/1	530x325	6,05



496206

496404



496107



496305



405000

COFFEE TRAY OVAL
– Satin finish

code	mm	€
405000	200x140	1,55
405208	265x195	2,60
405307	285x220	3,15



480106

BEER TRAY

code	mm	€
480106	ø315x(H)45	7,95



GREEN FIRE

- Much less sensitive to wind thanks to the improved air supply
- Easy to clean, due to e.g. fully removable burners and removable Gastronorm 2/1 dripping tray.
- Improved burners grant 90% of the surface useful heat.
- Technical parts mounted out of sight.
- Very clean burning, low CO emissions.
- Removable legs.

18/0 stainless steel

outdoor





149508



149621

GREEN FIRE WITH 2 BURNERS

- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	-	KW [Hs]	mm	€
149508	Enamelled cast iron Gastronorm 1/1 griddle and grid	11.6	740x612x(H)825	**595,00**

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	**597,50**





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	**975,00**



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	**1 098,50**



149614

GREEN FIRE WITH 4 BURNERS

- 2 Enamelled cast iron griddles and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue.
- Gas hose and regulator attach to gas bottle - improved portability.

code	-	KW [Hs]	mm	€
149614	on wheeled base	22	1400x612x(H)825	**1 498,00**



149515

ROLLTOP HOOD FOR GREEN FIRE WITH 2 BURNERS

– With integrated thermometer.
– Suitable for: 149508, 149621.

code	mm	€
149515	706x685x(H)239	278,50



144930

PROTECTIVE COVER

– Made of UV-resistant PEVA.

code	-	mm	€
144930	Green Fire 2 burner 149508 149621	745x615x(H)355	14,95



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	79,95



149522 149522

SIDE TABLE FOR GREEN FIRE BARBECUES

– Suitable for: 149508, 149591, 149607, 149614, 149621

code	mm	€
149522	480x298x(H)160	75,00

626504



149546

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	76,50



149553

WOK HOLDER

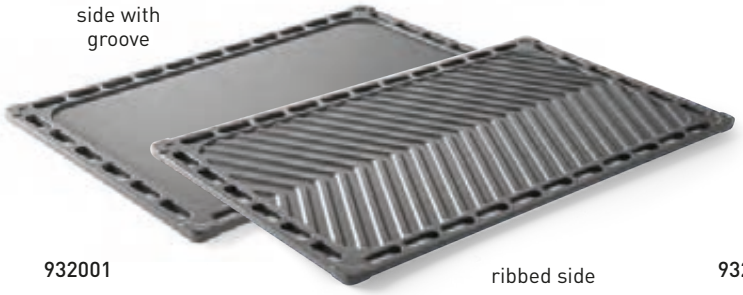
– Suitable for all Green Fire Profi Line barbecues.

code	€
149546	99,50

DUTCH PANCAKE GRIDDLE

– Suitable for all Green Fire Profi Line barbecues.

code	-	€
149553	GN 2/1	899,50



932001



932018

CAST IRON GRIDDLE

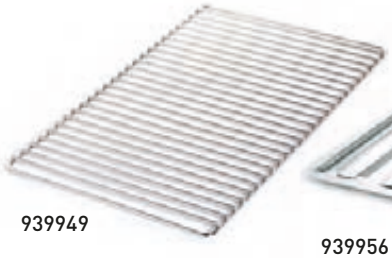
– Suitable for all Green Fire Profi Line barbecues.
– Both sides usable, one side smooth, one side ribbed.

code	-	mm	€
932001	GN 1/1	325x530	**49,50**

CAST IRON GRID

– Suitable for all Green Fire Profi Line barbecues.

code	-	mm	€
932018	GN 1/1	325x530	**49,50**



939949



939956



145777

Cr chrome plated | 18/0 stainless steel

GRID & FLAME TAMER

– Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.
– Chrome plated grid. Flame tamer made of stainless steel.
– Suitable for all Green Fire Profi Line barbecues.

code	-	mm	€
939949	Grid GN 1/1	325x530	**12,50**
939956	Flame tamer GN 2/1	650x530	**27,50**

LAVA ROCK GRID

– Supplied with lava rocks. Suitable for all Green Fire Profi Line barbecues.

code	-	mm	€
145777	GN 1/1	535x330x(H)68	**159,50**





152706



152805

LAVA ROCKS - FINE

– Suitable for various types of gas barbecues.
– Fine, relatively small rocks.

code	-	weight (kg)	€
152706	box	3	**7,50**

LAVA ROCKS - COARSE

– Suitable for various types of gas barbecues.
– Coarse, relatively large rocks.

code	-	weight (kg)	€
152805	box	5	**12,95**
152904	bag	9	**16,50**



154601



154618

BAKE-MASTER MINI

– Frame made of 18/0 stainless steel.
– With enamelled frying pan.
– Inner dimensions of frying pan 290x480 mm.
– Electronic ignition and thermocouple.
– Gas hose and pressure regulator included.
– Suitable for propane and butane gas.
– Consumption 0,215 m³/h.

code	KW [Hs]	mm	€
154601	5.8	340x540x(H)300	**110,95**

BAKE-MASTER MAXI

– Frame made of 18/0 stainless steel.
– With enamelled frying pan.
– Inner dimensions of frying pan 590x480 mm.
– Electronic ignition and thermocouple.
– Gas hose and pressure regulator included.
– Suitable for propane and butane gas.
– Consumption 0,430 m³/h.

code	KW [Hs]	mm	€
154618	11.6	650x540x(H)300	**169,95**



154656

ENAMELLED FRYING PAN

– Inner dimensions: 590x480 mm.

code	mm	€
154656	650x540	**51,50**



144923

PROTECTIVE COVER

– Made of UV-resistant PEVA.

code	-	mm	€
144923	Grill- / Roast- Master Maxi 154717 154878	720x560x(H)360	**14,95**

Enamelled frying pan included







154717



154878

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	**227,50**

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	**207,50**



Enamelled frying pan included



154700



154908

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	**153,50**

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	**405,00**

for grilling
perfect steaks



148105

18/0 stainless steel

outdoor

XENON PRO

- This stainless steel power grill with folding base is easy to move thanks to its wheels and can be flat-packed into a compact unit during transport.
- The burner develops a high temperature in the windproof unit and therefore this barbecue is suitable for high volume production.
- The unit itself is easy to clean thanks to these high temperatures.
- The grill is fitted with a thermocouple and electronic ignition, gas hose and pressure regulator are included.
- Suitable for propane gas.
- Grid surface area 860x260 mm (2 grids of 430x260 mm).
- Folding and mobile base.
- Gas hose, electronic ignition and pressure regulator included.
- Consumption 536 g/h.

code	KW [Hs]	mm	€
148105	7.5	1120x410x(H)900	**480,00**











148143

18/0 stainless steel

SIDE TOP FOR XENON-PRO

code	mm	€
148143	870x260x(H)180	**52,50**



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	**495,00**

FIESTA 800

- Stainless steel base and sheet steel paella pan ø 800 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- The space underneath is suitable for gas cylinders of 5 or 11 kg.
- Suitable for propane gas, consumption 489 g/h.

code	kW[HS]	mm	€
146804	7	800x800x(H)900	**685,00**



622407



PAELLA PAN

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

code	Suitable for	mm	€
622100		ø340x (H)40	**6,85**
622308		ø460x (H)40	**12,50**
622407	Fiesta gas grill 146002	ø600x (H)40	**27,50**
622605	Fiesta gas grill 146804	ø800x (H)50	**65,00**

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	142,50

CHARCOAL BARBECUE RESTO

– Model Resto
– Fitted with 3 grids of 345x345 mm each

code	mm	€
150801	1145x380x(H)770	187,50

BARBECUE SKEWERS



855218

855201

GRIDDLE SCRAPER

code	mm	€
855201	100x315	12,95

SPARE BLADE FOR 855201

– 5 pieces

code	€
855218	4,25



170045



170328

170120

BARBECUE SKEWERS

code	packed per	length (mm)	€
170045	24	210	5,25

BARBECUE SKEWERS

code	packed per	length (mm)	€
170120	6	250	3,95
170328	6	350	5,50



525517

WIRE BRUSH

– Wood with 4 rows of 14 steel wire bristles.

code	packed per	length (mm)	€
525517	2	290	3,50



525418

WIRE BRUSH

– Polypropylene with 8 rows of 9 stainless steel wire bristles.
– Steel scraper for grids.

code	mm	€
525418	70x190x(H)80	2,75

NEW!



525524



525531

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	2,95
525524	3	178	2,75

NEW!



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	4,95

NEW!



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	2,95



525425

525432

NEW!

WIRE BRUSH Y-SHAPED

– Stainless steel wires, with comfartable handle fitted with a loop.

code	mm	€
525425	310x170	2,95
525432	520x170	3,75

NEW!



525562

WIRE BRUSH HEAD

– Comfortable black plastic handle with steel bristles.

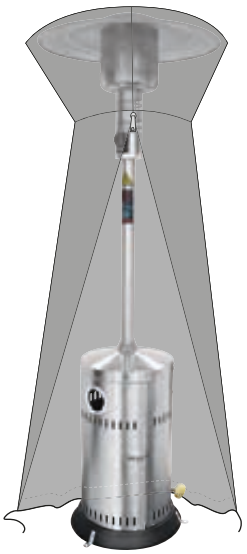
code	mm	€
525562	150x55	1,95



PATIO HEATER



272602



144916



272701

PATIO HEATER

- Suitable for propane or butane gas
- Easy to transport thanks to its 2 wheels Including electronic ignition, gas hose and pressure regulator
- With anti-tilt protection
- Consumption: 785 g/h

code	KW [Hs]	mm	€
272602	12.7	ø770x(H)2200	**205,00**
144916	protective cover	Ø790x(H)2220	**24,95**

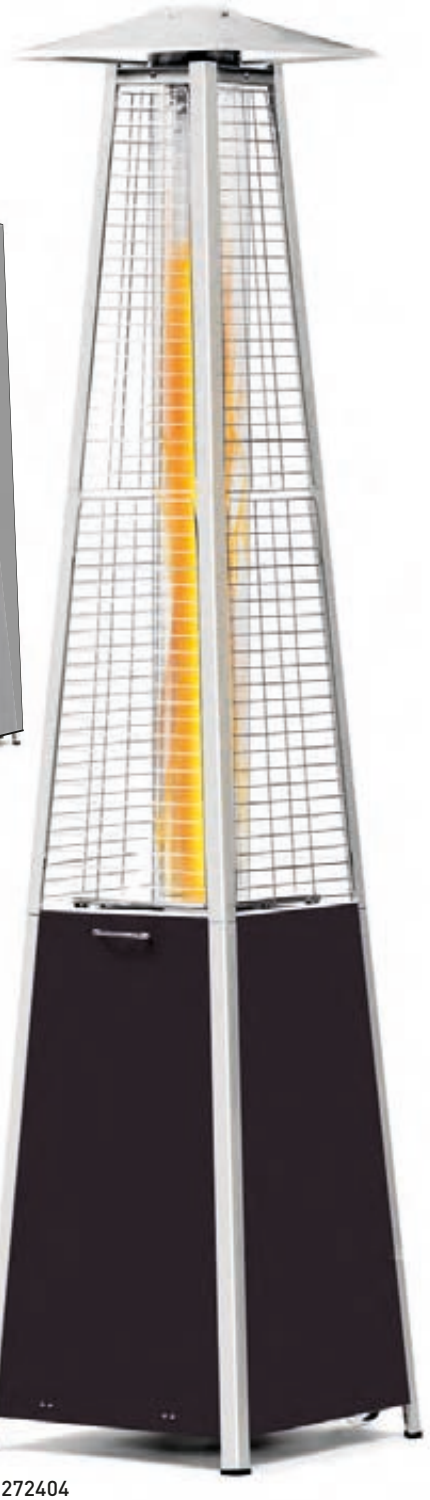
PATIO HEATER - RETRACTABLE

- 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	**232,50**
144916	protective cover	Ø790x(H)2220	**24,95**



144909

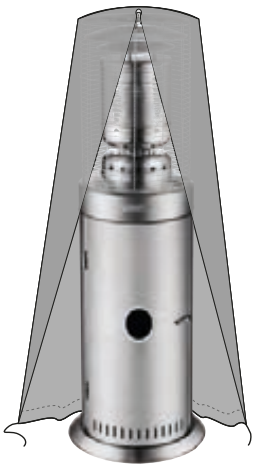


272404

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	**397,50**
144909	protective cover	480x480x(H)2220	**24,95**



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	**252,50**
144954	protective cover	580x580x(H)1460	**18,25**

GENERAL INFORMATION

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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
Diswasher proof	Tin plated	Melamine
Not diswasher proof	Chrome plated	Porcelain
Suitable for use in ovens	Nickel plated	Non slip
Stackable	Polyethylene	Magnetic

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