



**H E N D I**  
FOOD SERVICE EQUIPMENT

CATALOGUE **2016**







professional food service equipment

CATALOGUE **2016**

Hendi Food Service Equipment is the supplier and manufacturer of non-food catering equipment, buffet products, kitchenware and tableware for the hospitality and catering industry. Since our foundation in 1934, Hendi has experienced continuous growth and is now an international company with warehouses in the Netherlands, Austria, Poland and Romania. In addition, we have our own salespeople in key European countries, such as Germany, France and Italy.



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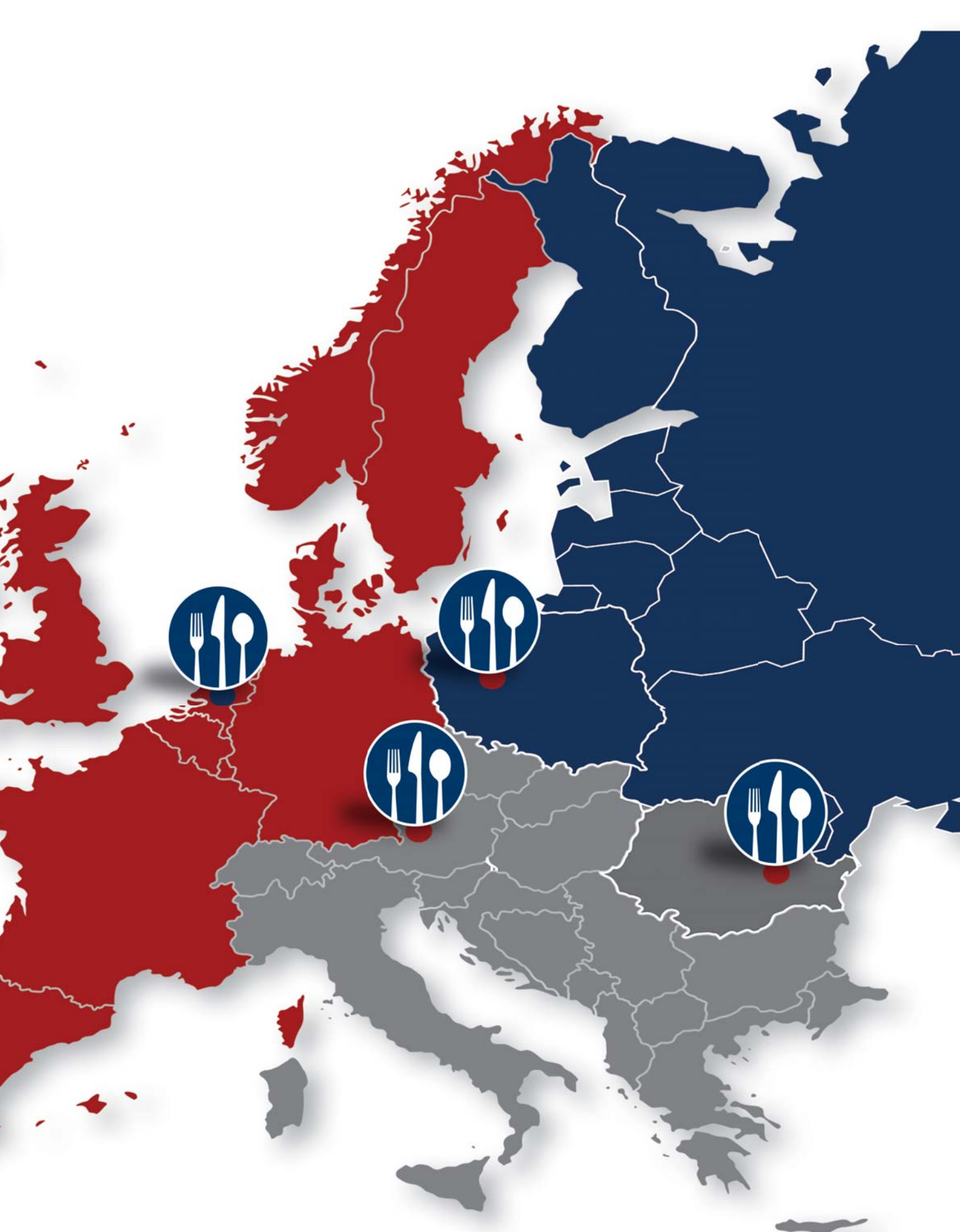
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## modern logistic system



## innovative packaging



## mobile applications



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POTS & PANS

GN CONTAINERS

KITCHENWARE

CREAM WHIPPERS & PASTRY

BUFFET PRODUCTS

TABLEWARE

BAR & COLD DRINKS

COOLING

FOOD PROCESSING

HOT DRINKS

THERMAL PROCESSING

OVENS & PASTA

BARBECUES & HEATERS

TRANSPORT & FURNITURE

HYGIENE



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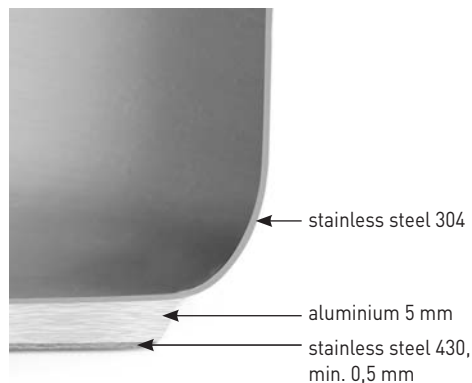
PAN SERIES PROFI LINE

- 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 hole.



STEW PAN HIGH - WITH LID

code	liter	mm	wall (mm)
832004	3,0	ø160x(H)150	0,7
832202	6,0	ø200x(H)190	0,7
832400	10,0	ø240x(H)220	0,7
832509	16,0	ø280x(H)260	0,7
832608	24,0	ø320x(H)300	0,8
832707	37,0	ø360x(H)360	1
832806	50,0	ø400x(H)400	1





**STEW PAN MIDDLE - WITH LID**

code	liter	mm	wall (mm)
831007	2,0	ø160x(H)110	0,7
831205	4,0	ø200x(H)130	0,7
831403	7,0	ø240x(H)150	0,7
831502	10,0	ø280x(H)170	0,7
831601	15,0	ø320x(H)190	0,8
831700	23,5	ø360x(H)230	1

**STEW PAN LOW - WITH LID**

code	liter	mm	wall (mm)
830000	1,5	ø160x(H)75	0,7
830208	2,8	ø200x(H)90	0,7
830406	4,8	ø240x(H)105	0,7
830505	7,5	ø280x(H)120	0,7
830604	12,0	ø320x(H)150	0,8



833506  
With extra hook to support while draining

**PASTA COOKER BASKET**

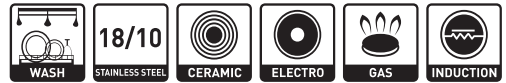
- Suitable for stew pan ø 360mm - prod. no. 831 700  
- With extra hook to support while draining

code	liter	mm
833506	1,5	160x(H)230

PAN SERIES PROFI LINE



Suitable for pans with a diameter of 20 cm up to 28 cm



**SAUCEPAN - WITHOUT LID**

- Long hollow handle of stainless steel

code	liter	mm	wall (mm)
830048	1,2	ø140x(H)70	0,7
830055	1,5	ø160x(H)75	0,7
830154	2,0	ø180x(H)80	0,7
830253	3,0	ø200x(H)90	0,7

**SAUTÉ PAN - WITHOUT LID**

- Long hollow handle of stainless steel

code	liter	mm	wall (mm)
830352	0,9	ø160x(H)60	0,7
830376	1,5	ø200x(H)60	0,7

**FRYING PAN - WITHOUT LID**

- Long hollow handle of stainless steel

code	mm	wall (mm)
835432	ø240x(H)45	0,7
835531	ø280x(H)50	0,7
835630	ø320x(H)55	0,7

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

- Long hollow handle of stainless steel  
- Riveted handle

code	mm	wall (mm)
835401	ø240x(H)45	0,7
835500	ø280x(H)50	0,7
835609	ø320x(H)55	0,7

**SPLASH GUARD**

- Suitable for pans with a diameter of 20 cm up to 28 cm.  
- Fine mesh screen allows water vapor to escape, for crisp frying without fat spots.



code	mm
646625	ø300

**PAN SERIES BUDGET LINE**

- Sandwich type bottom (stainless steel / aluminium / 18/0 stainless steel) combines the heat distribution of aluminium with the durability and magnetic properties of stainless steel to allow induction cooking.
- Satin finish of all outer surfaces.
- Riveted stainless steel handles (pans from ø320 to ø450 mm) which don't get hot.



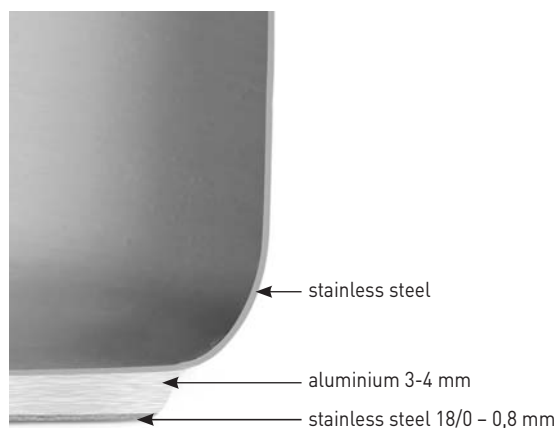
835104

834909

834206

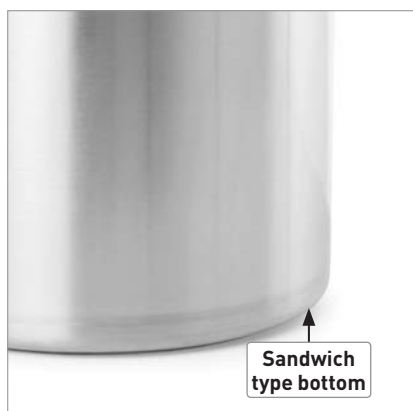
834701

834404



**STEW PAN WITH LID**

code	liter	mm	wall (mm)
834206	22	ø320x(H)280	0,8
834404	37	ø360x(H)360	0,8
834701	50	ø400x(H)400	0,8
834909	71	ø450x(H)450	1
835104	98	ø500x(H)500	1





PAN SERIES KITCHEN LINE

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



STEW PAN HIGH - WITH LID

code	liter	mm	wall (mm)
837108	2,8	ø160x(H)140	0,6
837207	5,0	ø200x(H)160	0,6
837306	9,0	ø240x(H)200	0,6
837405	13,5	ø280x(H)220	0,7
837603	20,0	ø320x(H)270	0,8



STEW PAN MIDDLE - WITH LID

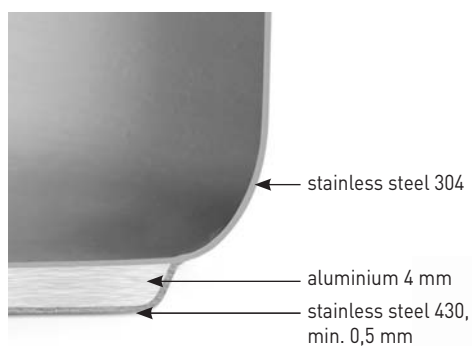
code	liter	mm	wall (mm)
836101	1,7	ø160x(H)95	0,6
836200	3,5	ø200x(H)115	0,6
836309	5,5	ø240x(H)135	0,6
836408	9,0	ø280x(H)155	0,7
836507	15,0	ø320x(H)190	0,8



STEW PAN LOW - WITH LID

code	liter	mm	wall (mm)
836002	1,5	ø160x(H)75	0,6
836019	3,0	ø200x(H)95	0,6
836026	5,0	ø240x(H)115	0,6
836033	7,4	ø280x(H)120	0,7
836040	12,0	ø320x(H)150	0,8





### SAUCEPAN - WITHOUT LID

- Long hollow handle of stainless steel

code	liter	mm	wall (mm)
838105	1,5	ø160x(H)75	0,6
838204	3,0	ø200x(H)95	0,6
838303	5,0	ø240x(H)115	0,6



### SAUTÉ PAN - WITHOUT LID

- Long hollow handle of stainless steel

code	liter	mm	wall (mm)
839300	1,0	ø160x(H)75	0,6
839409	1,6	ø200x(H)75	0,6



### FRYING PAN - WITHOUT LID

- Long hollow handle of stainless steel

code	mm	wall (mm)
838501	ø240x(H)45	0,6
838600	ø280x(H)50	0,6
838617	ø320x(H)55	0,7



PAN SERIES ALUMINIUM PROFI LINE

- Wall thickness min. 4 mm.
- High-gloss polished rim.
- Lightweight, very solid design.
- With strong double riveted aluminium handles.
- Aluminium pans have superior heat conduction and cooking properties.



611500

STEW PAN - WITH LID

code	liter	mm
611104	5,5	ø205x(H)180
611302	9,5	ø240x(H)210
611401	12,5	ø250x(H)235
611500	15,5	ø280x(H)250
611609	19,0	ø300x(H)280
611708	23,0	ø325x(H)285
612002	27,5	ø335x(H)330
612101	33,5	ø355x(H)340
612200	38,5	ø375x(H)360
612309	45,0	ø400x(H)360
612408	64,5	ø460x(H)415
612507	88,0	ø520x(H)445



610206

BOMBE PAN - WITH LID

- With rounded bottom

code	liter	mm
610107	13,0	ø320x(H)180
610206	18,0	ø360x(H)200
610305	26,0	ø400x(H)220



613009

SAUCEPAN - WITHOUT LID

code	liter	mm
613009	1,0	ø160x(H)80
613108	1,5	ø180x(H)90
613207	2,5	ø200x(H)100



Ideal for cooking pasta, rice and dumplings

619100

RICE STEAMER BASKET - PERFORATED

code	liter	mm	for
619100	13,0	ø320x(H)270	611708
619209	18,0	ø360x(H)290	612101
619308	26,0	ø400x(H)330	612309



613603

DUMPLINGS, RICE AND PASTA STEAMER - WITH BASKET AND LID

- Perforated basket

code	liter	mm
613603	13,0	ø320
613702	18,0	ø360
613801	26,0	ø400

## MUSSEL & GRAVY PANS



625002



625057



625101

### MUSSEL PAN - WITH LID

- Black enamel
- Flanged stainless steel rim

code	liter	max. contents in kg. [ca.]	mm
625002	2,3	1,2	ø180
625057	3,0	1,6	ø200
625101	5,0	2,4	ø240



625606



625804



625705

### GRAVY PAN - WITH LID

- Black enamel.
- Flanged stainless steel rim.

code	liter	mm
625606	0,8	ø120

### SOUP & GRAVY PAN - WITH LID

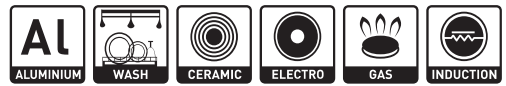
- Enamelled
- Flanged stainless steel rim
- Low lid

code	liter	mm	
625804	0,4	ø100x(H)60	blue
625705	0,6	ø135x(H)60	black



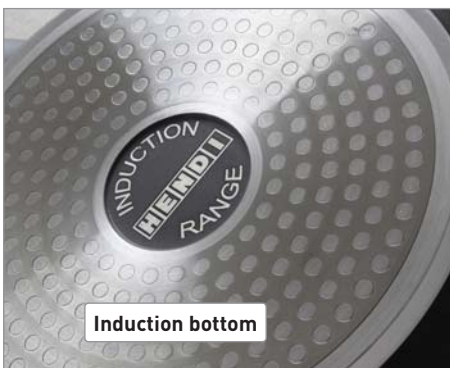
**FRYING PANS DIE-CAST ALUMINIUM**

- Professional frying pans made of hard cast aluminium, with titanium non-stick coating.
- Handle stays cool, made of 18/10 stainless steel.
- Due to their construction of cast aluminium, the pans heat up very quickly - up to 30% of energy can be saved.



**INDUCTION FRYING PAN**

code	height (mm)	ø mm
629154	50	240
629253	55	280
629345	60	320



Induction bottom



With strong stainless steel handle



Full range of the induction cookers on page 230



## FRYING PANS DIE-CAST ALUMINIUM

- Professional frying pans made of hard cast aluminium, with titanium non-stick coating.
- Handle made of 18/10 stainless steel which doesn't get hot.
- Due to their construction of cast aluminium, the pans heat up very quickly - up to 30% of energy can be saved.



### FRYING PAN

code	height (mm)	ø mm
629109	55	240
629208	55	280
629307	55	320
629352	55	360
629390	55	400



629802

### GRILL PAN - RIDGED SURFACE

code	mm	height (mm)
629802	280x280	55



629505

### SAUTÉ PAN

code	height (mm)	ø mm
629505	85	280



629604

### FISH FRYING PAN - OVAL

code	mm	height (mm)
629604	400x275	35



839010

### WOK

code	height (mm)	ø mm
839010	100	320



629413

### CRÊPES PAN

code	height (mm)	ø mm
629413	20	320

### FRYING PANS ALUMINIUM

- Aluminium with epoxy coated steel handle.
- With 3 layers of nano ceramic non-stick coating



#### FRYING PAN

code	bottom (mm)	mm
627600	ø140	ø200x(H)40
627617	ø180	ø240x(H)45
627662	ø200	ø260x(H)45
627624	ø220	ø280x(H)50
627631	ø260	ø320x(H)50
627648	ø280	ø360x(H)50
627655	ø300	ø395x(H)50



#### WOK PAN

- With 3-layers of Marble non-stick coating

code	bottom (mm)	mm
627730	ø210	ø280x(H)75
627747	ø210	ø320x(H)100



#### CRÊPES PAN

- With 3-layers of Marble non-stick coating.

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

#### FISH FRYING PAN - OVAL

- With 3-layers of Marble non-stick coating.

code	mm
627716	280x400x(H)55



## FRYING PANS CERAMIC SILICON HANDLE

- Nano ceramic non-stick coating on the inside and outside.
- Made of natural materials with an energy-efficient procedure.
- Very high temperature resistance, up to 400°C; 150°C higher than traditional non-stick coatings.
- Smooth surface, a drop of oil is enough for a good frying result.
- Light grey coating color allows discoloration of oil or butter to be easily seen.
- Very hard surface, high wear resistance.
- Stainless steel handle with insulated silicon handle for a good grip.



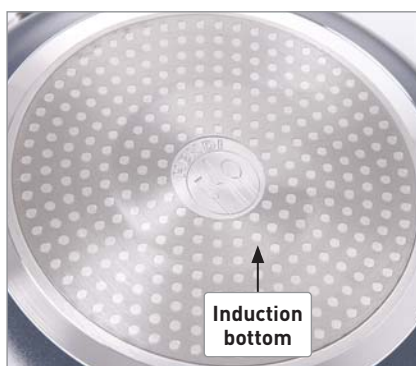
See movie



Full range of the induction cookers on page 230

### FRYING PANS

code	mm
621103	ø200x(H)44
621110	ø240x(H)50
621127	ø260x(H)52
621134	ø280x(H)52
621158	ø320x(H)60



**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



See movie



**CRÊPES PAN**

code	bottom (mm)	mm	thickness (mm)
628805	ø190	ø230x(H)25	3

**FRYING PAN**

code	bottom (mm)	mm	thickness (mm)
628591	ø150	ø200x(H)45	3
628638	ø180	ø240x(H)45	3
628607	ø190	ø250x(H)50	3
628614	ø220	ø280x(H)50	3
628706	ø240	ø300x(H)50	3
628621	ø260	ø320x(H)50	3
628713	ø280	ø370x(H)55	3



**BLINIS FRYING PAN**

code	bottom (mm)	mm	thickness (mm)
628850	ø100	ø140x(H)35	3



**OMELETTE PAN**

code	bottom (mm)	mm	thickness (mm)
628904	ø170	ø200x(H)38	2

**HARDENING BEFORE FIRST USE**



**Step 1**

Put some potato peelings in the frying pan



**Step 2**

Add approximately 200 ml water



**Step 3**

Boil for about 20 minutes



**Step 4**

Empty the pan and rinse with running warm water



**Step 5**

Pour a thin layer of oil into the pan



**Step 6**

Heat the oil for a couple of minutes and after that wipe the pan clean with a paper towel

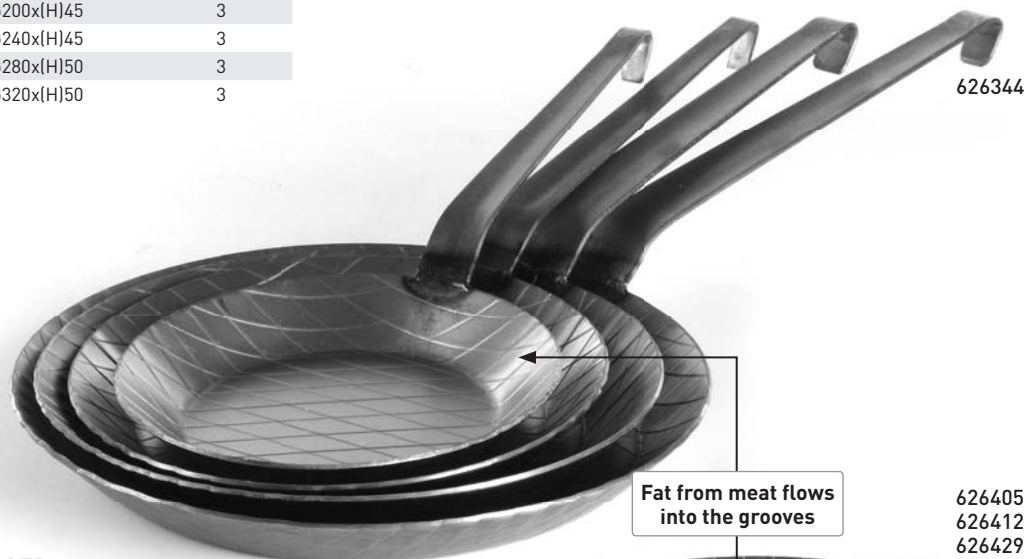
**FRYING PANS CLASSIC STEEL**



**FRYING PAN FORGED**

code	mm	thickness (mm)
626313	ø200x(H)45	3
626320	ø240x(H)45	3
626337	ø280x(H)50	3
626344	ø320x(H)50	3

626313      626320      626337



626344

626405  
626412  
626429

**PAELLA PAN FORGED**

code	mm	thickness (mm)
626405	ø200x(H)28	3
626412	ø240x(H)28	3
626429	ø280x(H)35	3



**WOK 3-PLY - WITHOUT LID**

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



code	mm
839003	ø360x(H)90



839003

**GOURMET PAN**

- Non-stick coating
- With bakelite handle
- Perfect for serving scrambled eggs, shrimps and other hot snacks and small dishes

code	mm
110126	set of 2      ø150



110126

SPECIALS



**CAST IRON CASEROLE**

- Black enameled cast iron pan
- Enameled sheet steel lid

626801

code	mm	liter
626801	ø360x(H)150	10,0



**ROASTING PAN**

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



508527

code	mm
508503	290x220x(H)50
508510	350x245x(H)55
508527	400x280x(H)60

Oven mitts  
on page 265





## FRYING PANS PAELLA



622704



622728



622742



622889



622858



622865



### ENAMELLED PAELLA PANS

- With 2 handles
- Enamelled sheet steel

code	mm
622704	ø100
622711	ø120
622728	ø150
622735	ø200
622742	ø240

### ENAMELLED PAELLA BOWLS

- Deep model
- Enamelled sheet steel

code	mm
622858	ø240x(H)70
622865	ø280x(H)80
622889	ø400x(H)100



Fiesta gas grill  
on page 272



### PAELLA PAN

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

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



# Gastronorm containers



**GASTRONORM  
CONTAINER  
PROFI LINE**

**GASTRONORM  
CONTAINER  
KITCHEN LINE**

**GASTRONORM  
CONTAINER  
TRITAN BPA FREE**

**GASTRONORM  
CONTAINER  
POLYCARBONATE  
TRANSPARENT**

## SUITABLE FOR:

Convection ovens	✓	✓		
Bain-marie system	✓	✓		
Chafing dishes	✓	✓		
Refrigerators	✓	✓	✓	✓
Food storage	✓	✓	✓	✓
Dishwasher cleaning	✓	✓	✓	✓

## PROPERTIES:

For use at temperatures	-40°C / 300°C	-40°C / 300°C	-40° / 90°C	-40°C / 110°C
Stackable	✓	✓	✓	✓

## CONSTRUCTION:

Made of	stainless steel 18/10	stainless steel	tritan	polycarbonate
Thickness (mm)	0,6-0,8	0,6-0,8		2-3
Available heights (mm)	20 up to 200	20 up to 200	65 up to 200	65 up to 200

## ACCESSORIES:

Perforated containers	✓	✓		
Lids	✓	✓	✓	✓
Lids with silicone rim		✓		
Lids with spoon recess	✓	✓		
Dripping tray			✓	✓
Adaptor bar	✓	✓		

## ADDITIONAL INFO:

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
- Easy to clean

Reinforced corners to add strenght

- Gastronorm size engraved
- If threated correct corrosion resistant
- Easy to clean

Bisphenol A Free

- High impact resistance, very durable
- Doesn't absorb odours or flavours
- Gastronorm size engraved
- With capacity scale
- Cristal clear material
- Easy to clean

High impact resistance, very durable

- Doesn't absorb odours or flavours
- Gastronorm size engraved in the bottom
- With capacity scale
- Crystal clear material
- Easy to clean

## MORE ON PAGE:

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24

25





**GASTRONORM  
CONTAINER  
POLYCARBONATE  
BLACK**



**GASTRONORM  
CONTAINER  
POLYPROPYLENE**



**HACCP  
STORAGE  
CONTAINER**



**GASTRONORM  
CONTAINER  
PORCELAIN**

			✓
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓
-40°C / 100°C	-40°C / 80°C	-40°C / 80°C	under 600°C
✓	✓	✓	✓
polycarbonate	polypropylene	polypropylene	porcelana
2-3			
65 up to 150	100 up to 200	65 up to 200	20 up to 65
✓	✓	✓	
Perfect for presentation	Gastronorm size engraved	With integrated HACCP label for monitoring of food storage process	Special porcelain type, toughest type available
•	•	•	•
High impact resistance, very durable	With capacity scale	Gastronorm size engraved	Thermal shock resistant, can withstand extreme temperature changes
•	•	•	•
Doesn't absorb odours or flavours	Transparent material	With capacity scale	High-impact and wear resistance and still relatively light-weight
•	•	•	•
Gastronorm size engraved in the bottom	Doesn't absorb odours or flavours	Transparent material	Extremely pure and brilliant white
•	•	•	•
With capacity scale		Doesn't absorb odours or flavours	
•		•	
Crystal clear material		Coloured lid clips according to HACCP sold separately	
•			
Easy to clean			
26	27	28	130

**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 system and chafing dishes



height (mm)



**GASTRONORM CONTAINER 1/1**  
- 530x325 mm

**GASTRONORM CONTAINER 2/3**  
- 354x325 mm

**GASTRONORM CONTAINER 2/4**  
- 530x162 mm

code	thickness (mm)	height (mm)	liter	code	thickness (mm)	height (mm)	liter	code	thickness (mm)	height (mm)	liter
801208	0,8	200	28,0	801307	0,8	200	18,0	801666	0,7	100	6,0
801215	0,8	150	21,0	801314	0,8	150	13,0				
801222	0,8	100	14,0	801321	0,7	100	9,0				
801239	0,8	65	9,0	801338	0,7	65	5,5				
801246	0,8	40	5,0	801345	0,7	40	3,0				
801253	0,8	20	2,5	801352	0,7	20	2,3				



801420

**GASTRONORM CONTAINER 1/2**  
- 325x265 mm

code	thickness (mm)	height (mm)	liter
801406	0,8	200	12,5
801413	0,7	150	9,5
801420	0,7	100	6,5
801437	0,7	65	4,0
801444	0,7	40	2,0
801451	0,7	20	1,7



801529

**GASTRONORM CONTAINER 1/3**  
- 325x176 mm

code	thickness (mm)	height (mm)	liter
801505	0,8	200	7,8
801512	0,7	150	5,7
801529	0,7	100	4,0
801536	0,7	65	2,5
801543	0,7	40	2,0
801550	0,7	20	1,2



801628

**GASTRONORM CONTAINER 1/4**  
- 265x162 mm

code	thickness (mm)	height (mm)	liter
801604	0,8	200	5,5
801611	0,7	150	4,0
801628	0,7	100	2,8
801635	0,7	65	1,8
801642	0,7	40	1,7
801659	0,7	20	0,9



801727

**GASTRONORM CONTAINER 1/6**  
- 176x162 mm

code	thickness (mm)	height (mm)	liter
801703	1,0	200	3,4
801710	0,8	150	2,4
801727	0,7	100	1,3
801734	0,7	65	1,0



801826

**GASTRONORM CONTAINER 1/9**  
- 176x108 mm

code	thickness (mm)	height (mm)	liter
801826	0,7	100	1,0
801833	0,7	65	0,6



808153

808108

**ADAPTOR BAR FOR GASTRONORM CONTAINERS**

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

code	mm
808153	GN 1/1 - 525x20
808108	GN 1/2 - 325x20



802236

**GASTRONORM CONTAINER 1/1 PERFORATED**  
- 530x325 mm

code	thickness (mm)	height (mm)	liter
802229	0,8	100	14,0
802236	0,8	65	9,0
802243	0,8	40	5,0



802328

**GASTRONORM CONTAINER 2/3 PERFORATED**  
- 354x325 mm

code	thickness (mm)	height (mm)	liter
802328	0,7	100	9,0
802335	0,7	65	5,5
802342	0,7	40	3,0



802427

**GASTRONORM CONTAINER 1/2 PERFORATED**  
- 530x325 mm

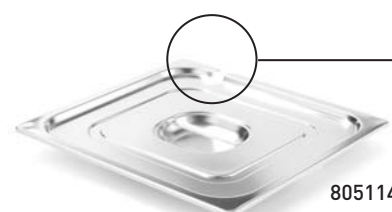
code	thickness (mm)	height (mm)	liter
802427	0,7	100	6,5
802434	0,7	65	4,0
802441	0,7	40	2,0



804100

**GASTRONORM LID**

code	thickness (mm)	mm
804100	0,8	GN 1/1 - 530x325
804117	0,7	GN 2/3 - 354x325
804179	0,8	GN 2/4 - 530x162
804124	0,7	GN 1/2 - 265x325
804131	0,7	GN 1/3 - 325x176
804148	0,7	GN 1/4 - 265x162
804155	0,7	GN 1/6 - 176x162
804162	0,7	GN 1/9 - 176x108



805114

**GASTRONORM LID WITH SPOON RECESS**

code	thickness (mm)	mm
805107	0,7	GN 1/1 - 530x325
805114	0,7	GN 2/3 - 354x325
805121	0,7	GN 1/2 - 265x325
805138	0,7	GN 1/3 - 325x176
805145	0,7	GN 1/4 - 265x162
805152	0,7	GN 1/6 - 176x162

With spoon recess



808153

## GASTRONORM CONTAINERS KITCHEN LINE

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



height (mm)



20

40

65

100

150

200



806142



806241



806340

**GASTRONORM CONTAINER 1/1**  
- 530x325 mm

**GASTRONORM CONTAINER 2/3**  
- 354x325 mm

**GASTRONORM CONTAINER 1/2**  
- 325x265 mm

code	thickness (mm)	height (mm)	liter	code	thickness (mm)	height (mm)	liter	code	thickness (mm)	height (mm)	liter
806159	0,7	200	28,0	806258	0,7	200	18,0	806357	0,7	200	12,5
806142	0,7	150	21,0	806241	0,7	150	13,0	806340	0,7	150	9,5
806135	0,6	100	14,0	806234	0,6	100	9,0	806333	0,6	100	6,5
806128	0,6	65	9,0	806227	0,6	65	5,5	806326	0,6	65	4,0
806111	0,6	40	5,0	806210	0,6	40	3,0	806319	0,6	40	2,0
806104	0,6	20	2,5	806203	0,6	20	1,5	806302	0,6	20	1,0



806449

**GASTRONORM CONTAINER 1/3**  
- 325x176 mm

code	thickness (mm)	height (mm)	liter
806456	0,7	200	7,8
806449	0,7	150	5,7
806432	0,6	100	4,0
806425	0,6	65	2,5
806418	0,6	40	1,5
806401	0,6	20	0,6



806548

**GASTRONORM CONTAINER 1/4**  
- 265x162 mm

code	thickness (mm)	height (mm)	liter
806555	0,7	200	5,5
806548	0,7	150	4,0
806531	0,6	100	2,8
806524	0,6	65	1,8



806647

**GASTRONORM CONTAINER 1/6**  
- 176x162 mm

code	thickness (mm)	height (mm)	liter
806654	0,7	200	3,4
806647	0,7	150	2,4
806630	0,6	100	1,6
806623	0,6	65	1,0



806739

**GASTRONORM CONTAINER 1/9**  
- 176x108 mm

code	thickness (mm)	height (mm)	liter
806739	0,7	100	1,0
806722	0,6	65	0,6



808153

808108

**ADAPTOR BAR FOR GASTRONORM CONTAINERS**

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

code	mm
808153	GN 1/1 - 525x20
808108	GN 1/2 - 325x20

Reinforced corners  
with engraved GN size



807132

**GASTRONORM CONTAINER 1/1 PERFORATED**  
- 530x325 mm

code	thickness (mm)	height (mm)	liter
807132	0,6	100	14,0
807125	0,6	65	9,0
807118	0,6	40	5,0



807224

**GASTRONORM CONTAINER 2/3 PERFORATED**  
- 354x325 mm

code	thickness (mm)	height (mm)	liter
807224	0,6	65	5,5



807330

**GASTRONORM CONTAINER 1/2 PERFORATED**  
- 325x265 mm

code	thickness (mm)	height (mm)	liter
807330	0,6	100	6,5
807323	0,6	65	4,0



804032

**GASTRONORM LID WITH SILICONE RIM**

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

code	thickness (mm)	mm
804001	1	GN 1/1 - 530x325
804018	0,8	GN 2/3 - 354x325
804025	0,7	GN 1/2 - 265x325
804032	0,7	GN 1/3 - 325x176
804049	0,7	GN 1/4 - 265x162
804056	0,7	GN 1/6 - 176x162



806845

**GASTRONORM LID**

code	thickness (mm)	mm
806814	0,7	GN 1/1 - 530x325
806821	0,7	GN 2/3 - 354x325
806838	0,7	GN 1/2 - 265x325
806845	0,7	GN 1/3 - 325x176
806852	0,7	GN 1/4 - 265x162
806869	0,7	GN 1/6 - 176x162
806876	0,7	GN 1/9 - 176x108



806968

**GASTRONORM LID WITH SPOON RECESS**

code	thickness (mm)	mm
806913	0,7	GN 1/1 - 530x325
806920	0,7	GN 2/3 - 354x325
806937	0,7	GN 1/2 - 265x325
806944	0,7	GN 1/3 - 325x176
806951	0,7	GN 1/4 - 265x162
806968	0,7	GN 1/6 - 176x162
806975	0,7	GN 1/9 - 176x108



## GASTRONORM CONTAINERS TRITAN BPA FREE

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



869215

## GASTRONORM CONTAINER 1/1

- 530x325 mm



869314

## GASTRONORM CONTAINER 1/2

- 325x265 mm



869413

## GASTRONORM CONTAINER 1/3

- 325x176 mm

code	height (mm)	liter
869208	200	28,0
869215	150	21,0
869222	100	14,0
869239	65	9

code	height (mm)	liter
869307	200	12,5
869314	150	9,5
869321	100	6,5
869338	65	4,0

code	height (mm)	liter
869406	200	7,8
869413	150	5,7
869420	100	4,0
869437	65	2,5



869505

## GASTRONORM CONTAINER 1/4

- 265x162 mm



869611

## GASTRONORM CONTAINER 1/6

- 176x162 mm



869727

## GASTRONORM CONTAINER 1/9

- 176x108 mm

code	height (mm)	liter
869505	200	5,5
869512	150	4,0
869529	100	2,8
869536	65	1,8

code	height (mm)	liter
869604	200	3,4
869611	150	2,4
869628	100	1,3
869635	65	1,0

code	height (mm)	liter
869727	100	1,0
869734	65	0,6



869819

## GASTRONORM LID

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



869918

## DRIPPING TRAY

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

Corners with engraved GN size

Graded

## GASTRONORM CONTAINERS POLYCARBONATE TRANSPARENT

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



**GASTRONORM CONTAINER 1/1**  
- 530x325 mm

code	height (mm)	liter
861202	200	28,0
861219	150	21,0
861226	100	14,0
861233	65	9,0

**GASTRONORM CONTAINER 1/2**  
- 325x265 mm

code	height (mm)	liter
861400	200	12,5
861417	150	9,5
861424	100	6,5
861431	65	4,0

**GASTRONORM CONTAINER 1/3**  
- 325x176 mm

code	height (mm)	liter
861509	200	7,8
861516	150	5,7
861523	100	4,0
861530	65	2,5



**GASTRONORM CONTAINER 1/4**  
- 265x162 mm

code	height (mm)	liter
861608	200	5,5
861615	150	4,0
861622	100	2,8
861639	65	1,8

**GASTRONORM CONTAINER 1/6**  
- 176x162 mm

code	height (mm)	liter
861707	200	3,4
861714	150	2,4
861721	100	1,6
861738	65	1,0

**GASTRONORM CONTAINER 1/9**  
- 176x108 mm

code	height (mm)	liter
861820	100	1,0
861837	65	0,6



864104

**GASTRONORM LID**

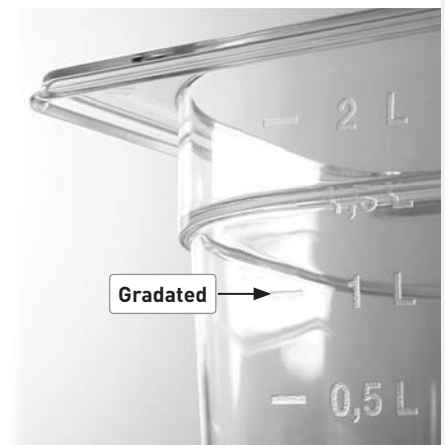
- Without spoon recess.
- Also suitable for stainless steel Profi Line Gastronorm containers.



868522

**DRIPPING TRAY**

code	mm	code	mm
864104	GN 1/1 - 530x325	868522	GN 1/1 - 530x325
864128	GN 1/2 - 265x325	868546	GN 1/2 - 325x265
864135	GN 1/3 - 325x176	868553	GN 1/3 - 325x176
864142	GN 1/4 - 265x162	868560	GN 1/4 - 265x162
864159	GN 1/6 - 176x162	868577	GN 1/6 - 172x162
864166	GN 1/9 - 176x108		



## GASTRONORM CONTAINERS POLYCARBONATE BLACK

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



862209

## GASTRONORM CONTAINER 1/1

- 530x325 mm

code	height (mm)	liter
862209	65	9,0



862421

## GASTRONORM CONTAINER 1/2

- 325x265 mm

code	height (mm)	liter
862421	100	6,5
862438	65	4,0



862513

## GASTRONORM CONTAINER 1/3

- 325x176 mm

code	height (mm)	liter
862513	150	5,7
862520	100	4,0
862537	65	2,5



862629

## GASTRONORM CONTAINER 1/4

- 265x162 mm

code	height (mm)	liter
862629	100	2,8
862636	65	1,8



862711

## GASTRONORM CONTAINER 1/6

- 176x162 mm

code	height (mm)	liter
862711	150	2,4
862728	100	1,6
862735	65	1,0



862902

## GASTRONORM LID

- Without spoon recess.

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

## GASTRONORM CONTAINERS POLYPROPYLENE

- Doesn't absorb odours or flavours



GASTRONORM CONTAINER 1/1 - 530x325 mm			GASTRONORM CONTAINER 1/2 - 325x265 mm			GASTRONORM CONTAINER 1/3 - 325x176 mm		
code	height (mm)	liter	code	height (mm)	liter	code	height (mm)	liter
880005	200	28,0	880104	200	12,5	880203	200	7,8
880012	150	21,0	880111	150	9,5	880210	150	5,7
880029	100	14	880128	100	6,5	880227	100	4,0

GASTRONORM CONTAINER 1/4 - 265x162 mm			GASTRONORM CONTAINER 1/6 - 176x162 mm			GASTRONORM CONTAINER 1/9 - 176x108 mm		
code	height (mm)	liter	code	height (mm)	liter	code	height (mm)	liter
880302	200	5,5	880401	200	3,4	880524	100	1,0
880319	150	4,0	880418	150	2,4			
880326	100	2,8	880425	100	1,6			



880609

### GASTRONORM LID

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

Corners with engraved GN size

Graded

HACCP STORAGE CONTAINERS



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



880050

**STORAGE CONTAINER GASTRONORM 1/1**

- 530x325 mm

code	height (mm)	liter
880050	200	28
880067	150	21
880074	100	14



880159

**STORAGE CONTAINER GASTRONORM 1/2**

- 325x265 mm

code	height (mm)	liter
880159	200	12,5
880166	150	9,5
880173	100	6,5





880258

### STORAGE CONTAINER GASTRONORM 1/3

- 325x176 mm

code	height (mm)	liter
880258	200	7,8
880265	150	5,7
880272	100	4,0
880289	65	2,5



880371

### STORAGE CONTAINER GASTRONORM 1/4

- 265x162 mm

code	height (mm)	liter
880357	200	5,5
880364	150	4,0
880371	100	2,8
880388	65	1,8



880456

### STORAGE CONTAINER GASTRONORM 1/6

- 176x162 mm

code	height (mm)	liter
880456	200	3,4
880463	150	2,4
880470	100	1,3
880487	65	1,0



880555

### STORAGE CONTAINER GASTRONORM 1/9

- 176x108 mm

code	height (mm)	liter
880555	100	1,0
880562	65	0,6

### GASTRONORM LID

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

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



880623

### LID CLIPS FOR HACCP STORAGE CONTAINERS

- 12 pcs. in blister pack

code	packed per	colour
880661	12	red
880678	12	green
880685	12	yellow
880692	12	blue
880869	12	purple

NEW!



### HORECA MARKERS

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

code	packed per
871546	2

871546





**CUTTING BOARD HACCP**

- Made of polyethylene HDPE 500.
- Meets HACCP standards.
- Both sides suitable for cutting.



826201

**CUTTING BOARD HACCP 600X400**

code	colour	for	mm
825600	white	cheese, bread	600x400x(H)18
825617	red	raw meat	600x400x(H)18
825624	blue	fish	600x400x(H)18
825631	green	fruits, vegetables	600x400x(H)18
825648	brown	cooked meat	600x400x(H)18
825655	yellow	raw poultry	600x400x(H)18

**CUTTING BOARD HACCP 450X300**

code	colour	for	mm
825518	white	cheese, bread	450x300x(H)12,7
825525	red	raw meat	450x300x(H)12,7
825532	blue	fish	450x300x(H)12,7
825549	green	fruits, vegetables	450x300x(H)12,7
825556	brown	cooked meat	450x300x(H)12,7
825563	yellow	raw poultry	450x300x(H)12,7

**CUTTING BOARD RACK**

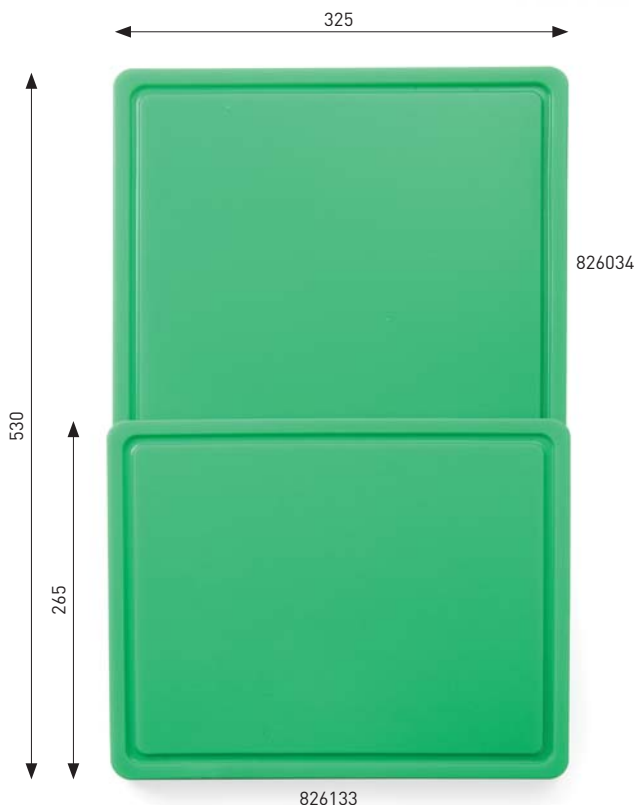
- For 6 cutting boards of max. 20mm thick



code	mm
826201	303x211x(H)205

### CUTTING BOARD HACCP

- Made of polyethylene HDPE 500.
- Meets HACCP standards.
- Both sides suitable for cutting.



### CUTTING BOARD HACCP GASTRONORM 1/1

- One side smooth and other side with groove.

code	colour	for	mm
826003	white	cheese, bread	530x325x(H)15
826010	red	raw meat	530x325x(H)15
826027	blue	fish	530x325x(H)15
826034	green	fruits, vegetables	530x325x(H)15
826041	brown	cooked meat	530x325x(H)15
826058	yellow	raw poultry	530x325x(H)15
826065	purple	alergen	450x300x(H)12,7

**NEW!**

### CUTTING BOARD HACCP GASTRONORM 1/2

- One side smooth and other side with groove.

code	colour	for	mm
826102	white	cheese, bread	265x325x(H)12
826119	red	raw meat	265x325x(H)12
826126	blue	fish	265x325x(H)12
826133	green	fruits, vegetables	265x325x(H)12
826140	brown	cooked meat	265x325x(H)12
826157	yellow	raw poultry	265x325x(H)12
826164	purple	alergen	265x325x(H)12

**NEW!**



Groove to prevent leaking





826300



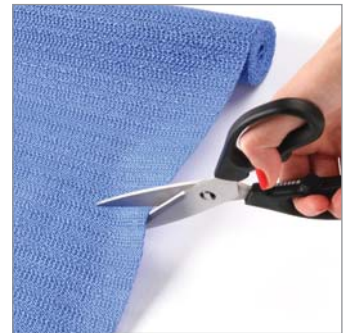
**HACCP CUTTING MAT SET - 6-PIECES**

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

code	mm
826300	380x305x(H)1,4



598047



**ANTI-SLIP MAT**

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

code	mm
598047	1500x300



506943

506936



506950



**BAMBOO CUTTING BOARDS**

code	mm
506936	500x350x(H)40
506943	330x250x(H)40
506950	ø400x(H)35



**CUTTING BOARD WOOD**

506912



506905

**CUTTING BOARD**

- Rubberwood
- With handles

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



505205

**CARVING BOARD**

- Solid beech wood
- Grooved

code	mm
505205	390x230x(H)16



505007

**BREAD BOARD**

- Solid beech wood

code	mm
505007	340x200x(H)14

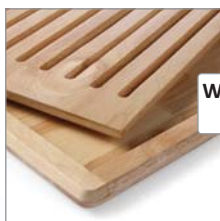


505106

**CUTTING BOARD WITH GRIP**

- Solid beech wood

code	mm
505106	390x160x(H)13



With removable grid



505502

**BAGUETTE BOARD**

- Wooden with removable grid
- With 4 anti-slip feet

code	mm
505502	475x322



505403

**BAGUETTE BOARD**

- Solid beech wood
- Combined model, 1 side grooved and 1 side ribbed

code	mm
505403	530x325x(H)18





## KNIVES PROFI LINE



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



code	thickness (mm)	blade/knife length (mm)
844205 1 Cook's knife	3,3	250/385
844212 2 Cook's knife	3,3	200/335
844311 3 Carving knife	2,7	250/380
844304 4 Carving knife	2,6	200/330
844267 5 Boning knife - flexible	2	150/270
844250 6 Utility knife	2	150/265
844236 7 Paring knife	1,9	90/195



code		thickness (mm)	blade/knife length (mm)	
844403	1 Knife sharpener diamond		310/445	oval
844328	2 Ham/salmon knife	2,6	300/430	Granton indentations
844298	3 Bread knife	2,4	215/340	
844281	4 Bread knife	2,4	215/340	offset
844342	5 Cleaver	4	170/295	plain version
844335	6 Cleaver	2,5	170/295	Granton indentations
844274	7 Santoku knife	3	180/310	Granton indentations
844229	8 Carving fork	9	150/285	
844243	9 Meat fork curved	2,5	130/255	

KNIVES KITCHEN LINE



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



code			blade/knife length (mm)
781319	1	Cook's knife	200/340
781357	2	Cook's knife	150/295
781340	3	Carving knife	200/330
781371	4	Boning knife	150/285
781333	5	Bread knife	230/345
781388	6	Kitchen knife	125/240

code			blade/knife length (mm)
781395	7	Paring knife	90/200
781401	8	Poultry shears	140/250
781364	9	Carving fork	175/290
781302	10	Cleaver	180/300
781326	11	Ham/salmon knife	215/380
781418	12	Knife sharpener	230/360/ø10



8



9



10



11



12

**KNIFE MAGNET WITH HOOKS**  
- With 2 magnetic strips



code	length (mm)	no of hooks
820209	300	3 hooks
820308	450	5 hooks
820407	600	6 hooks



820209



820308



820407



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.



code			blade/knife length (mm)	thickness (mm)
845059	1	Knife 'Sashimi'	210/340	4
845042	2	Knife 'Sashimi'	240/370	4
845028	3	Knife 'Nakiri'	180/325	4
845035	4	Knife 'Santoku'	165/295	2





**BLACK - UNIVERSAL**

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



Granton indentations  
for non-stick cutting



code			blade/knife length (mm)	model	thickness (mm)
842201	1	Universal knife	90/190	short model	1,2
842102	2	Universal knife	100/205	serrated	1,2
842409	3	Carving knife	150/280		2,5
842607	4	Cook's knife	180/320		2,5
842706	5	Cook's knife	240/385		2,5
842904	6	Ham/salmon knife	350/490		1,7
843000	7	Bread knife	250/385		1,5
843109	8	Bread knife	300/430		1,5
781418	9	Knife sharpener	230/360		ø10

**BROWN - COOKED MEAT**

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



Granton indentations for non-stick cutting

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



**RED - RAW MEAT**

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

Granton indentations for non-stick cutting

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



**YELLOW - POULTRY**

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



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



**BLUE - FISH**

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

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



**WHITE - CHEESE & BREAD**

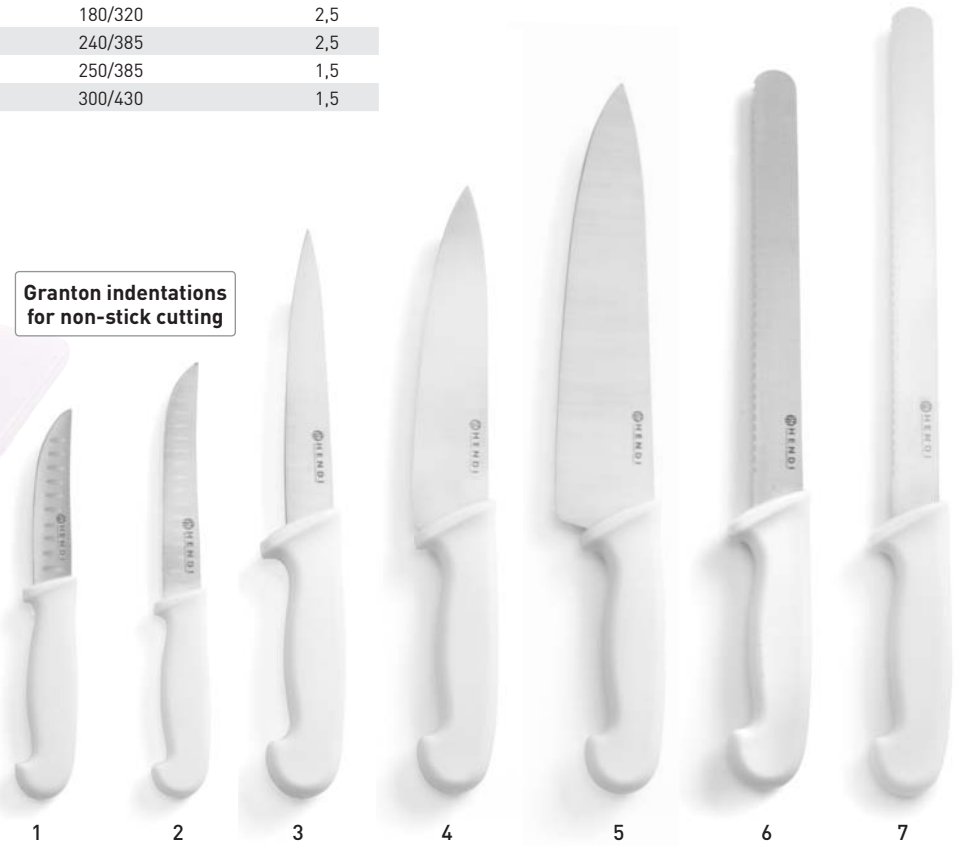
- Polypropylene handle in accordance with HACCP guidelines.
- Each knife is individually packed in a PET blister.



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



Granton indentations for non-stick cutting



**GREEN - FRUITS & VEGETABLES**

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

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



Granton indentations for non-stick cutting





PARING KNIVES, SET OF 6 COLOURS



842003

PARING KNIVES

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

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



842010

PARING KNIVES

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

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

PARING KNIVES AND PEELERS

- High quality

PARING KNIFE

- "Made in Germany"



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



841105 841112 841129 841136

TOMATO KNIFE

- Polypropylene handle
- "Made in Germany"



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

PARING KNIFE WITH WOODEN HANDLE

- "Made in Germany"



code	blade/knife length (mm)	
841020	60/165	curved model



841020

SPEED PEELER

- Transverse model



code	blade/knife length (mm)	
841228	50/110	on card

841228



PEELER

- Pendulum model



code	blade/knife length (mm)	
841235	50/150	on card

841235







**CHEESE SLICER**

code	mm
856208	205



**CHEESE SLICER FOR SOFT CHEESE**

code	mm
856215	160



**CHEESE GRATER**

code	mm
856222	255x60



**CHEESE KNIFE FOR SOFT CHEESE**

code	mm
856246	160



**CHEESE KNIFE FOR HARD CHEESE**

code	mm
856239	130



**PIZZA SLICER**

code	mm	
617014	ø 100x230	1 on card



**DOUGH CUTTER SERRATED BLADE**

code		mm
856154	60 mm	180



**BUTTER CURLER**

code		mm
856192	serrated	200



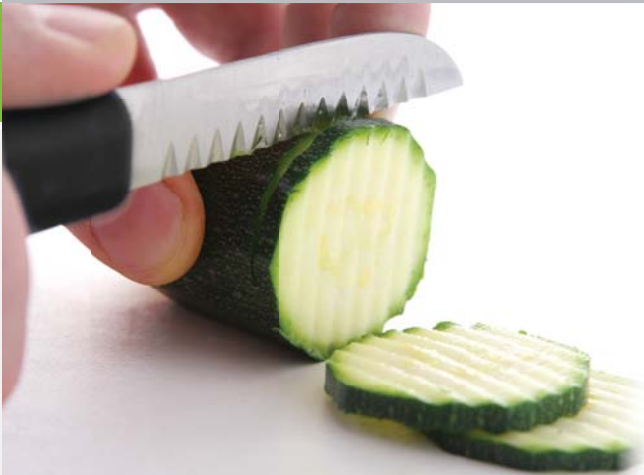
**SPREADER - SERRATED**

code	mm
855768	225



**POTATO PEELER**

code	mm
856178	175



**DECORATION KNIFE**

code		mm
856062	serated 90 mm	200



**TOMATO KNIFE OFFSET**

code		mm
856253	serated 110 mm	230



**APPLE CORER**

code		mm
856079	diameter/length ø 20 mm / 100 mm	215





**LEMON ZESTER**

code	mm
856031	155



**GRAPEFRUIT KNIFE**

code	-	mm
856185	110 mm	215



**VEGETABLE CORER**

code	-	mm
856086	110 mm	220



**CITRUS PEELER**

code	mm
856055	180



**MELON SCOOP OVAL**

code	-	mm
856017	26 mm	165



**MELON SCOOP SERRATED**

code	-	mm
856024	serrated 22 mm	155



**MELON SCOOP DOUBLE**

code	-	mm
856000	ø 22-25 mm	165



**CHANNEL KNIFE**

code	-	mm
856048		150



**GARNISHING TOOLS**



856291



**DECORATION TOOLSET - 6 PIECES**

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

code
856291

**MINCING KNIVES & SCISSORS**



844366

844359

**MINCING KNIFE**

code		mm
844366	double blade	230
844359	single blade	230

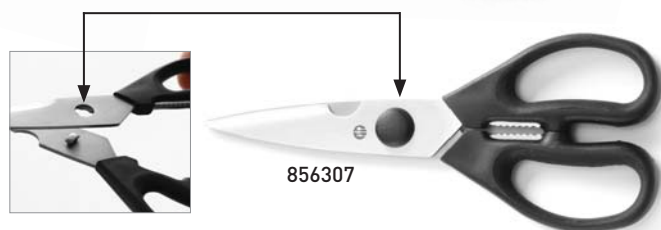


856314

**POULTRY SHEARS**

- High carbon steel
- Softgrip

code	mm
856314	240



856307

**KITCHEN SCISSORS**

- Detachable - easy to clean
- Softgrip

code	mm
856307	195

**ABS**  
PLASTIC



see movie

224403

**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	mm	V	W
224403	310x110x(H)110	230	50
224410	Sand paper replacement part		



**PP**  
POLYPROPYLENE



820605

**KNIFE SHARPENER**

- With finger protection

code	mm
820605	140



**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.

**ABS**  
PLASTIC



820612

**KNIFE SHARPENER**

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

code	mm
820612	200x46x(H)75



**POTATO MASHERS**  
- Heavy duty solid model



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

**POTATO MASHER**



code	mm
856147	95x(H)230



856147



693001



693100



693209



515105

**POTATO RICER**

code	mm
515105	300x110



570715

**GARLIC PRESS**



code	mm
570715	175x30



856123

**GARLIC PRESS**

- Easy to clean  
- Two removable grids



code	mm
856123	180x25



570104



**EGG SLICER - RECTANGULAR**

code	mm	-
570104	130x85	blister



570012



**EGG SLICER - OVAL**

code	mm	-
570012	120x115	in blister



690000

**CAN OPENER**

- Including table mounting device
- Suitable for cans up to 400 mm



code	mm
690000	550

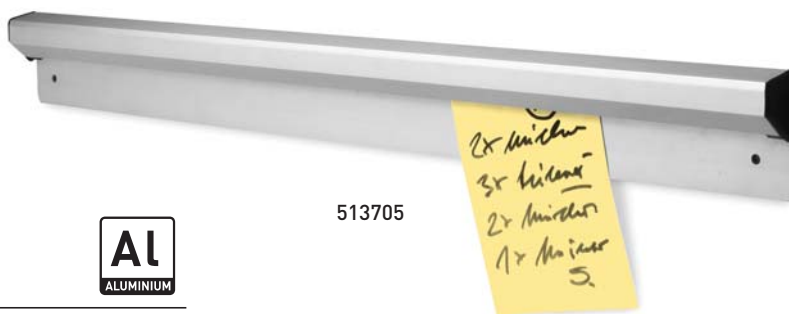


856116



**CAN OPENER**

code	mm
856116	200



513705

**TAB GRABBER**

- Glossy aluminium
- Mounting by screws or by adhesive



code	mm
513705	600





V-shaped cutting blade for fast slicing



Product holder for safe slicing



Perfect for julienne or french fries



Easily placed on top of bowls

**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



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

**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







856352



856369



856376

Extremely sharp,  
laser cut rasps



856321



856338



856345

**RASPS**

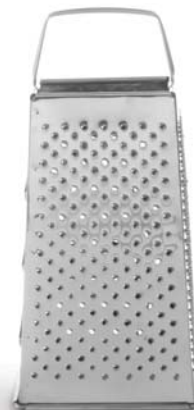
- Laser cut blades, high precision and extremely sharp.

code	mm	
856352	35x220 / (L)390	Fine
856369	35x220 / (L)390	Coarse
856376	35x220 / (L)390	Ribbon

**RASPS**

- Laser cut blades, high precision and extremely sharp.

code	mm	
856321	65x135 / (L)315	Coarse
856338	65x135 / (L)315	Ribbon
856345	65x135 / (L)315	Shaver



**GRATER, FOUR-SIDED**

code	mm
443002	90x65x(H)200



Special mounting plate allows easy removal and cleaning



see movie



With suction cup feet

### 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.



code	mm
630402	430x168x(H)290



**NEW!**

Fitted with hand protection



### TOMATO SLICER

- Slice thickness  $\pm$  5 mm.
- Easy to clean.
- With suction cup feet.



With suction cup feet

code	mm
570159	432x202x(H)210



505694

Reinforced base

**WOODEN BUTCHER BLOCK ON WOODEN BASE**

- Made of beech wood
- Height wooden base: 720 mm

code	mm
506011	500x400x(H)200
505694	500x400x(H)150
505625	400x400x(H)150
505618	400x400x(H)110



505656

505670

**POLYETHYLENE BUTCHER BLOCK**

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



code	mm	-
505687	500x400x(H)830	set
505663	500x400x(H)80	block
505656	500x400x(H)150	block
505670	500x400x(H)750	stand



Oiled work surface

Varnished sides

505632

**WOODEN BUTCHER BLOCK WITHOUT BASE**

- Made of beech wood

code	mm
505649	500x400x(H)200
505632	500x400x(H)150



S.S.  
STAINLESS STEEL

513538

**BUTCHER'S HOOK - SET OF 4**

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



559208

**ROULADE STRING**

- Spool with 100g of string
- Made of unbleached cotton
- About 85 m

code	packed per
559208	1



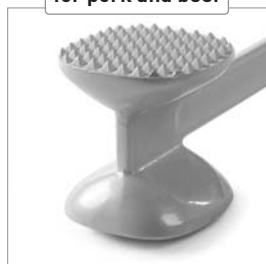
MEAT TENDERIZERS



Firm grip

Spiked surface for pork and beef

Plain surface for fish and poultry



MEAT TENDERIZING HAMMER

code	length (mm)
513002	220

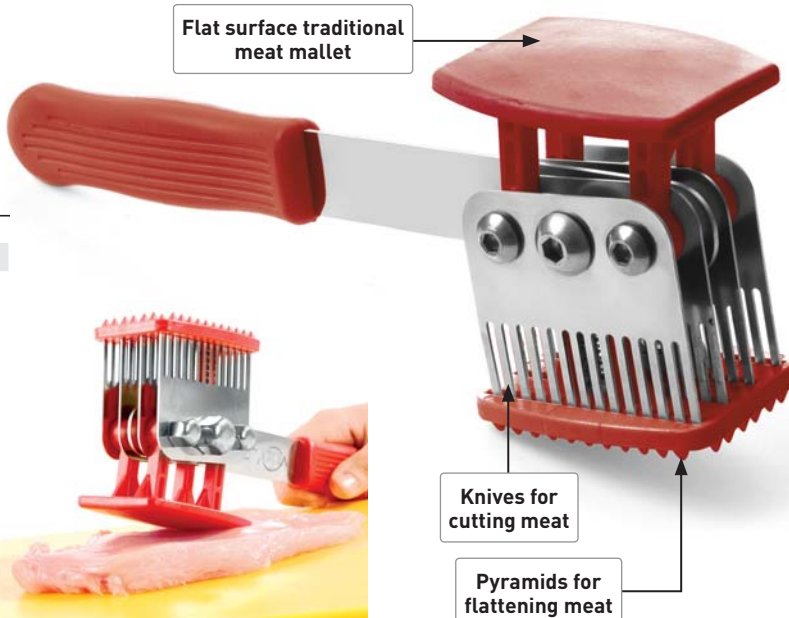


MEAT MALLET PROCHEF

- Combination of a tenderizer and the traditional meat mallet
- Perfectly tenderizes meat by softening the tissue and flattening meat at the same time
- Equipped with 56 stainless steel blades
- Weight 350g

code	colour	mm	type
843505	red	70x55x(H)260	56 blades

Flat surface traditional meat mallet



Knives for cutting meat

Pyramids for flattening meat



MEAT TENDERIZER PROFI LINE

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

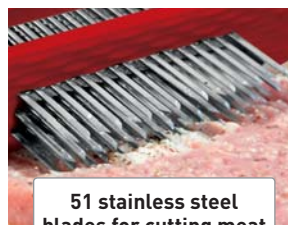
code	colour	mm	type
843451	red	150x42x(H)118	51 blades

Specially designed grip for work



51 stainless steel blades for cutting meat

Wave-shaped tabs on the bottom for flattening meat





630808



**CHIPS COLANDER STAINLESS STEEL**

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



code	mm
630808	ø410x(H)170



630006

**CHIPS COLANDER ALUMINIUM**

- Fixed bottom and removable strainer



code	mm
630006	ø400x(H)170



630303

**MEAT & CHIPS TRAY**



code	mm
630303	470x310x(H)75



**SALT AND PEPPER SHAKER**

- With screw cap



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



**SALT AND PEPPER SHAKER**

- With screw cap



code		mm
630105	Salt shaker	ø80x(H)195
630204	Pepper shaker	ø65x(H)120





632802

**GREASE FILTER FOR DEEP FRYER**

- Box 50 pieces
- Non woven

code	øxH mm
632802	245 x 250



632901



**GREASE FILTER HOLDER FOR DEEP FRYER**

code	øxH mm
632901	250 x 200



196007

**BUCKET**

- With lid
- Suitable as fat storage bucket



code	liter	mm
196007	11,5	ø220x(H)290

**BUCKET WITH REINFORCED BASE**

- Graduated



code	liter	mm
516706	12,0	ø300x(H)310

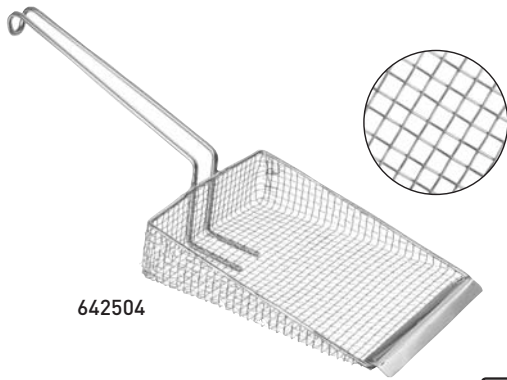


630716

**SAUSAGE CUTTER**



code	mm
630716	200



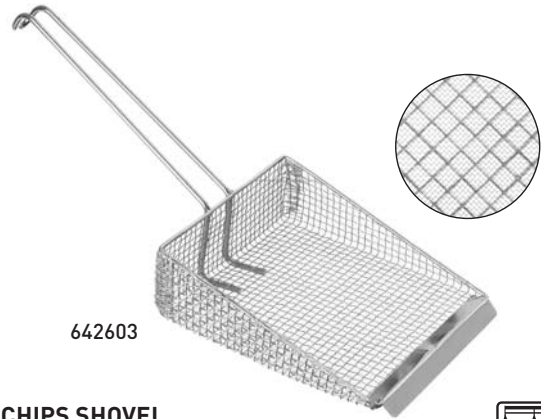
642504

**CHIPS SHOVEL**

- With 150 mm long wire handle



code	mm
642504	160x210



642603

**CHIPS SHOVEL**

- With 225 mm long wire handle  
- Double mesh



code	mm
642603	175x225



642566

**FRENCH FRIES FUNNEL SCOOP**

- Fill opening 70 mm  
- Left and right handed



code	mm
642566	233x205



642559

**FRENCH FRIES FUNNEL SCOOP**

- With detachable handles  
- Fill opening 70 mm  
- Left and right handed



code	mm
642559	170x170



646205

646304

**FAT SKIMMER - FINE MESH**

- With wire handle



code	mm
646205	ø125x350
646304	ø150x430



646601

**BIRD'S NEST SHAPED STRAINER**

- With wire handle and fastening clip



code	mm
646601	ø80/ø100x395

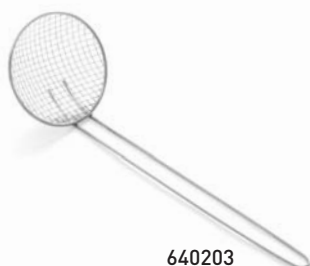
CHIP SCOOPS & SHOVELS

CHIP SCOOP

- Made of stainless steel with ABS handle
- With extra deep scoop



code	mm
640906	ø220x(L)600
640913	ø240x(L)600
640920	ø260x(L)600



CHIP SCOOP

- With wire handle



code	mm
640104	ø100x(L)330
640203	ø125x(L)420



CHIP SCOOP

- With reinforced wire handle



code	mm
640418	ø140x(L)515
640517	ø180x(L)540
640715	ø220x(L)605
640814	ø260x(L)710



CHIP SCOOP

- With reinforced wire handle

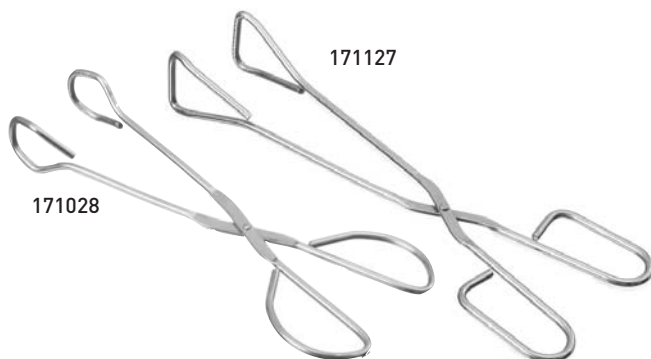


code	mm
640401	ø160x(L)450
640500	ø180x(L)470
640609	ø200x(L)510
640708	ø220x(L)540
640807	ø240x(L)550



Full range of the deep fryers on page 236





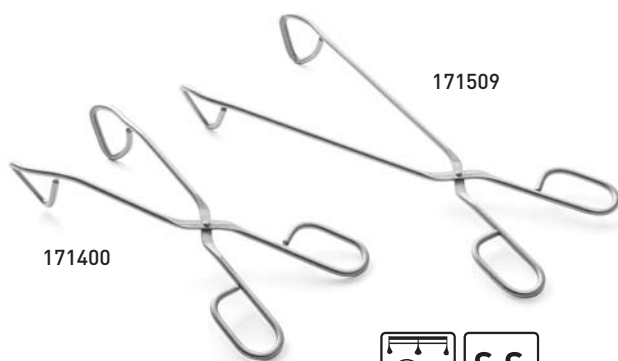
171028

171127



**SERVING TONGS**

code	length (mm)	
171028	240	2 on card
171127	300	2 on card



171400

171509



**SERVING TONGS CURVED**

code	length (mm)	
171400	240	
171417	240	1 on card
171509	300	
171516	300	1 on card



171318

171325

171301

**SERVING TONGS**

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



code	length (mm)
171301	240
171318	300
171325	400





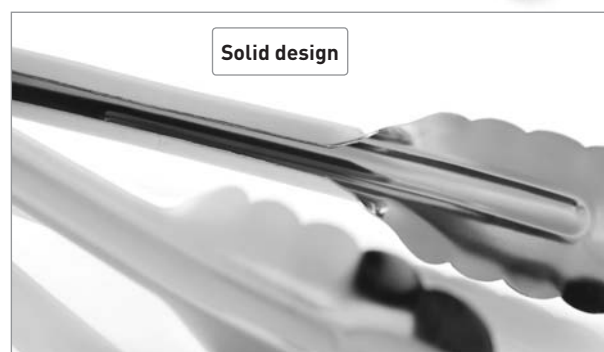


Solid design

**SALAD TONGS**  
 - With fastening clip  
 - Solid design



code	length (mm)	
171707	250	1 on card
171806	300	1 on card
171905	400	1 on card



524008

**UNIVERSAL TONGS**

- With fastening clip
- Detachable



code	length (mm)	
524008	280	
524022	280	2 on card



171752

171851

**SERVING TONGS**

- With black PVC insulated handles



code	length (mm)	
171752	250	1 on card
171851	300	1 on card



**TWEEZERS**

- Long version
- Suitable for e.g. turning deep frying products



code	length (mm)	
680018	300	1 on card

GRIDDLE SCRAPERS



**SCRAPER**  
- With wooden handle



code		mm
855102		118x100x(L)251
855119	1 on card	118x100x(L)251

HAMBURGER TURNERS



**SCRAPER**



code		mm
855713		80x108x(L)251

**HAMBURGER TURNER**  
- With wooden handle



code		mm
855508		120x75x(L)280
855607		150x110x(L)305



**HAMBURGER TURNER**



code		mm
855676		100x76x(L)275
855652		140x105x(L)308



**TURNER FLEXIBLE**



code	thickness (mm)	mm
855669	1,2	150x95
855737	1	200x73



**TURNER FLEXIBLE, PERFORATED**



code	thickness (mm)	mm
855720	1	210x73



855744

855690

855706

**SPATULA**

- For confectionery substances.
- Smooth flexible blade.

code	mm
855706	110x17
855690	203x34
855744	250x39

**PALETTE KNIFE**

- With flexible offset blade.

code	mm
855775	110x19
855782	200x32
855683	254x37

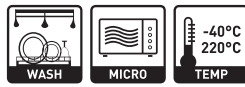


855683

855782

855775

**KITCHEN SPOON PBT**



code	mm
563007	ø70x380
563106	ø80x450
563205	ø105x600



563007



563106



563205



659700



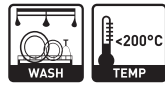
659809



525005

**SPOON EXOGLASS**

- Made of Exoglass material



code	mm
659700	300
659809	380

**WOODEN SPOON**

- Wooden

- Set of 3



code	mm
525005	300-350-400



525104



658000

**SPATULA**

- Wood



code	mm
525104	260
525142	4 per card 260

**SPATULA**



code	mm
658000	280



659601



659502

**SPATULA**



code	mm
659601	320

**SPATULA**

- Slotted

- Made of exoglass plastic



code	mm
659502	300





659205



659304



659403



659014



659007



659106

### SCRAPER

- ABS handle
- Blade made of synthetic rubber



code	mm
659205	50x80x(L)250
659304	70x115x(L)350
659403	70x115x(L)450

### SCRAPER

- ABS handle.
- Silicone blade.



code	mm
659014	70x115x(L)254
659007	70x115x(L)350
659106	70x115x(L)450



658604



658703



658802



658901

### SCRAPER

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



code	mm
658604	55x90x(L)250
658703	55x90x(L)320
658802	55x90x(L)420
658901	100x150x(L)520



659458



659465



659472

### SCRAPER SPOON SHAPED

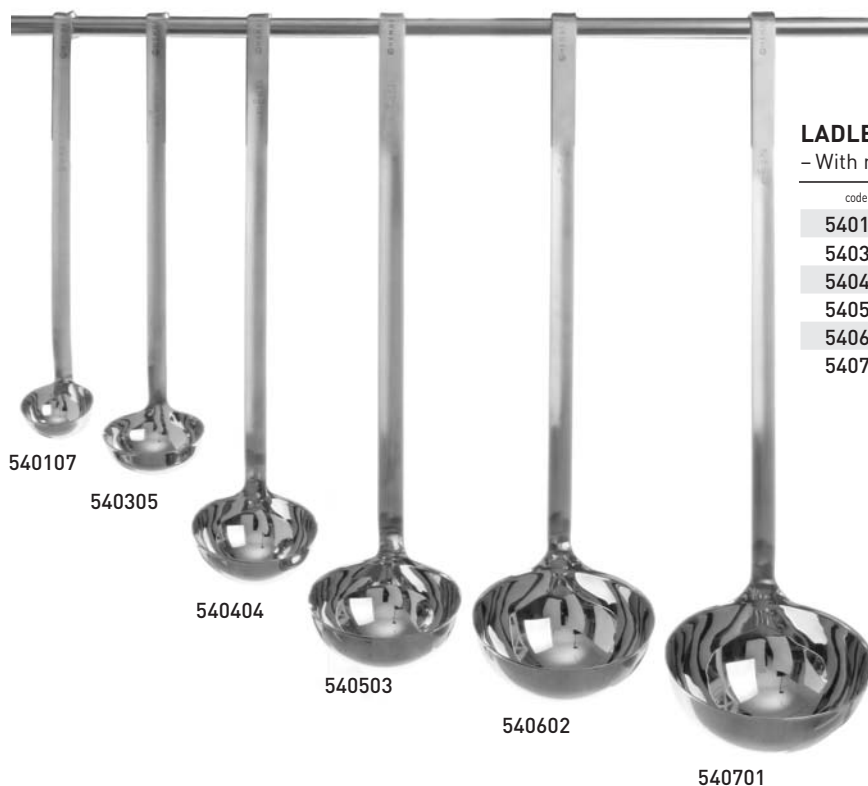
- ABS handle.
- Blade made of synthetic rubber.



code	mm
659458	57x87x(L)254
659465	75x112x(L)356
659472	75x117x(L)408

LADLES & SKIMMERS PROFI LINE

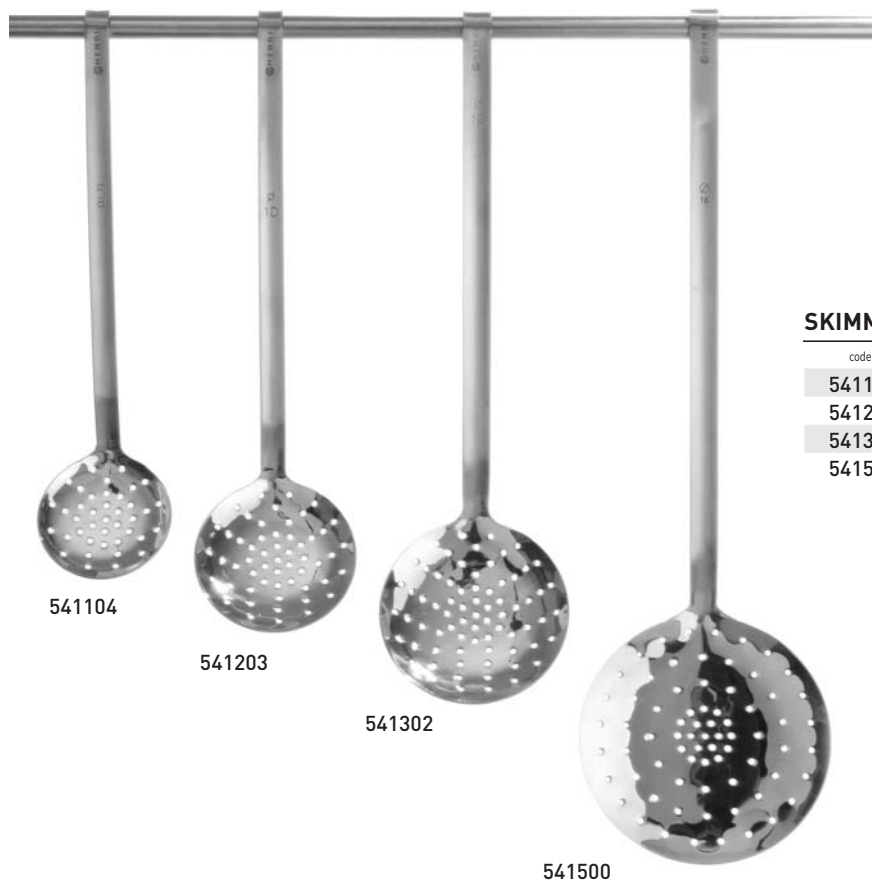
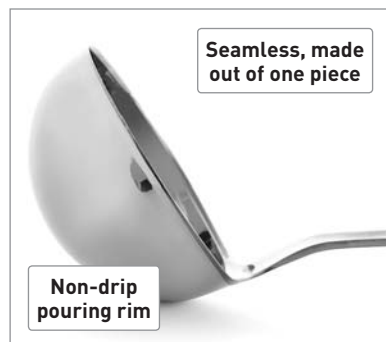
- Professional, seamless one piece, in accordance with HACCP standards
- Heavy-duty stainless steel
- Thickness 4 mm



LADLE

- With non-drip pouring rim

code	liter	Dimensions (mm)
540107	0,05	ø60x300
540305	0,125	ø80x320
540404	0,25	ø100x400
540503	0,5	ø120x450
540602	0,75	ø145x440
540701	1	ø165x480



SKIMMER

code	Dimensions (mm)
541104	ø80x390
541203	ø100x400
541302	ø120x460
541500	ø160x530



### BASTING SPOON

code	Dimensions (mm)
542606	100x65x430

### VEGETABLE SPOON

code	Dimensions (mm)
542507	100x65x480

### CARVING FORK

code	Dimensions (mm)
542705	35x350

### SPATULA

code	Dimensions (mm)
542200	100x110x510



542606

542507

542705

542200

### LADLES & SKIMMERS KITCHEN LINE

- Seamless, one piece
- In accordance with HACCP standard



527207

527306

527108

528204

528105

526118

526101

526200

526309

### LADLE

code	liter	mm
527108	0,05	ø60x300
527207	0,18	ø90x360
527306	0,21	ø100x380

### SKIMMER

code	mm
528105	ø100x340
528204	ø115x430

### SLOTTED SPATULA

code	mm
526118	340

### SPATULA

code	mm
526101	340

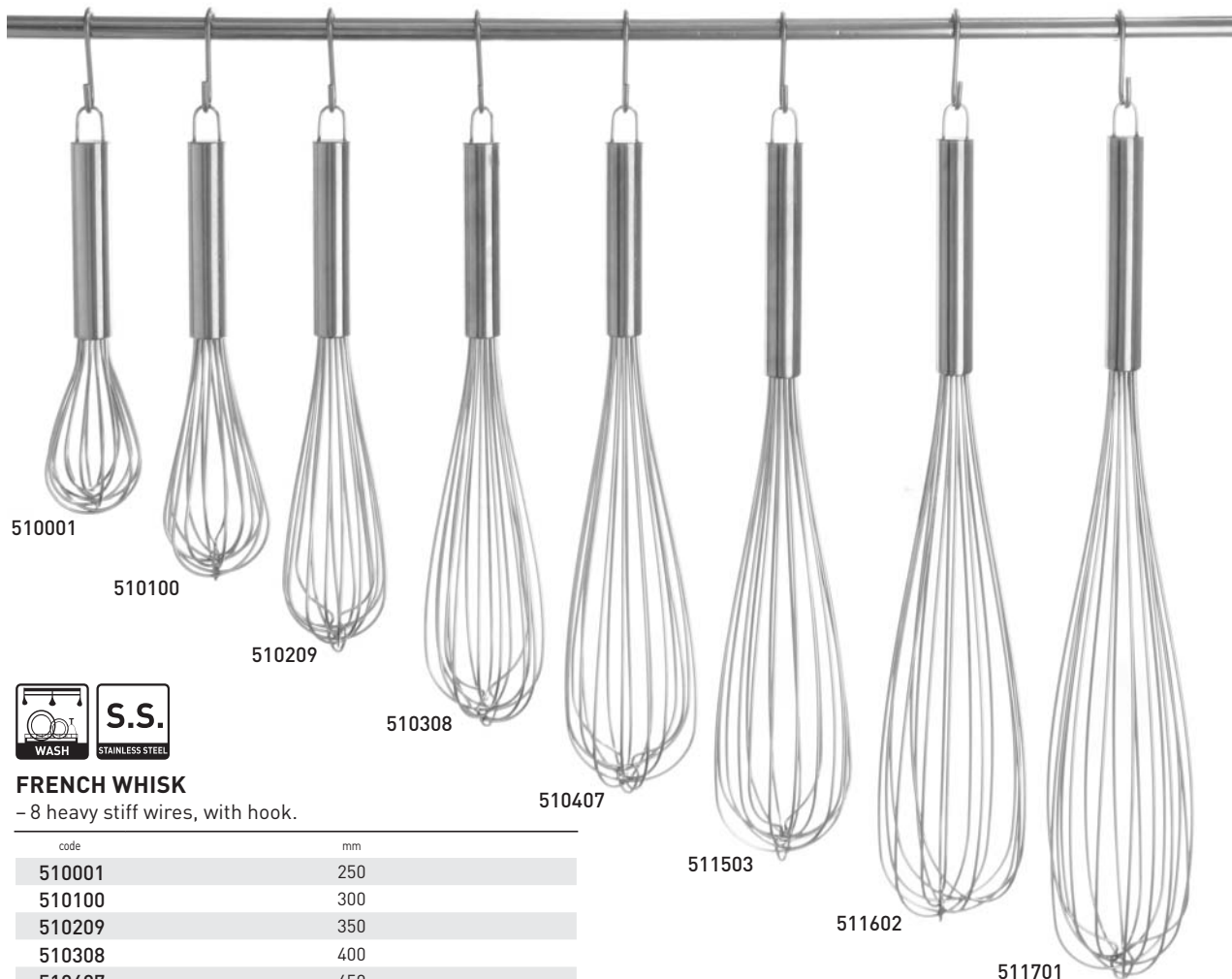
### CARVING FORK

code	mm
526200	35x350

### VEGETABLE SPOON

code	mm
526309	325

WHISKS



**FRENCH WHISK**

- 8 heavy stiff wires, with hook.

code	mm
510001	250
510100	300
510209	350
510308	400
510407	450
511503	500
511602	550
511701	600



**FRENCH WHISK WITH NYLON HANDLE**

- 8 heavy stiff wires, with eyelet.

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



**NEW!**



**PIANO WHISK**

- 7 flexible piano wires, with hook.



code	mm
532003	200
532102	250
532201	300
532300	350



**DRESSING- AND PANWHISK**



code	mm
856109	160



**BOWLS**



**KITCHEN BOWL**

code	liter	mm
530108	0,8	ø160x(H)63
530207	1,3	ø205x(H)70
530306	1,6	ø225x(H)83
530405	2,3	ø250x(H)84
530504	3,1	ø280x(H)99
530603	5,0	ø315x(H)108
530702	6	ø345x(H)118

**MIXING BOWL - WITH ROUNDED BASE**

code	liter	mm
517109	0,7	ø158x(H)55
517208	1,4	ø197x(H)68
517307	2,3	ø240x(H)88
517406	3,3	ø259x(H)92
517604	4,9	ø300x(H)118

COLANDERS



535523

**COLANDER PROFI LINE**

- With base and 2 riveted handles



code	mm
535509	ø320x(H)180
535516	ø360x(H)200
535523	ø400x(H)220



535424

535417

535400

**COLANDER PERFORATED**

- With base and 2 handles.



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



535301

535103

535202

**COLANDER KITCHEN LINE**

- With base and 2 handles



code	mm
535103	ø240x(H)125
535202	ø280x(H)135
535301	ø340x(H)160



556719

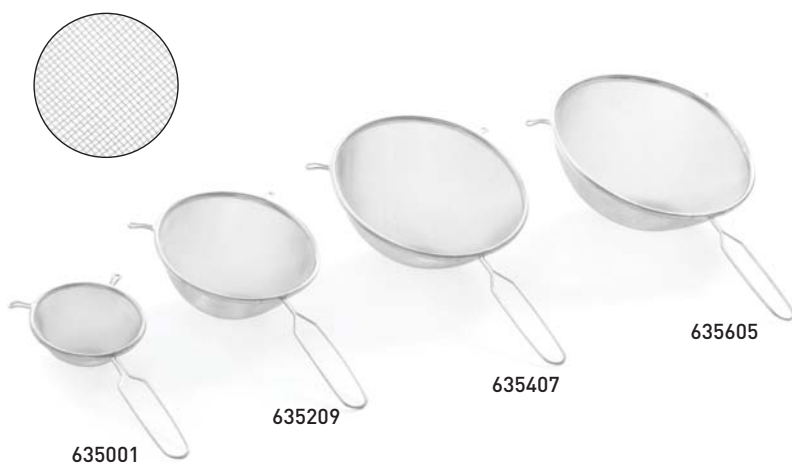


**CLOTH STRAINER**

- Linen

- Washable at up to 95°C

code		mm
556719	1 on card	700x700



**SIEVE**  
- With wire handle



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



**SIEVE, DOUBLE MESH**  
- Wooden handle  
- Reinforcing bracket



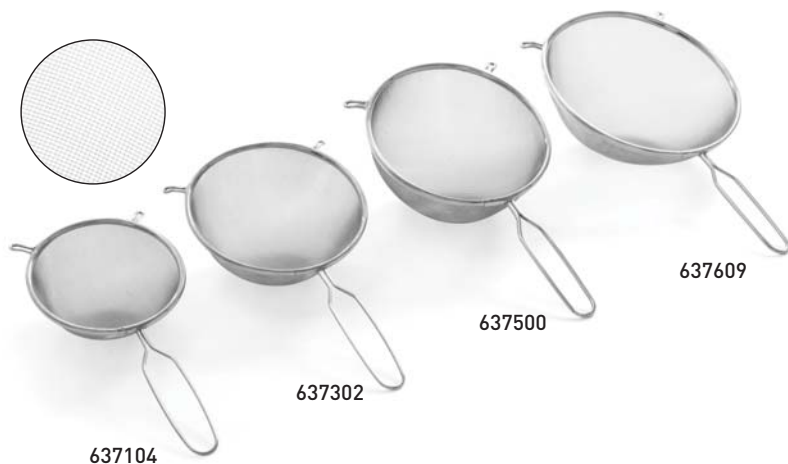
code	mm
639009	ø260x570
639016	ø310x800
639023	ø360x860



**SIEVE - FINE MESH**  
- With wire handle



code	mm
638309	ø100x250
638507	ø150x345
638705	ø200x400
638903	ø250x455



**SIEVE**  
- With wire handle



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

CONICAL STRAINER



**CONICAL STRAINER, WIRE MESH**  
- Fine wire mesh with wire handle



code	mm
647516	ø160x355
647509	ø180x395



**CONICAL STRAINER, HALF WIRE MESH**  
- Fine wire mesh



code	mm
647554	ø200
647561	ø245



**CONICAL STRAINER**



code	mm
547304	ø185x350
547502	ø2035x395



**VEGETABLE STRAINER**  
- Fine wire mesh and wooden presser.  
- With support and wire handle.



code	mm
647592	ø200x390



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



code	mm
515501	ø200x(H)110/195



SALAD SPINNER



222560

222553



**SALAD SPINNER**

- Ideal for drying large amounts of vegetables and fruits after washing
- 222560 has an easy to use water drainage system
- Removable inner basket
- Not available in France

code	liter	mm
222553	12	ø330x(H)430
222560	25	ø440x(H)520



624302

**WATER KETTLE - WITH LID**  
- Hard bakelite handle



code	liter	mm
624302	6,5	ø260



518700

**FUNNEL**



code	mm
518700	ø120



462904

**OIL JUG**  
- With semi-hinged lid



code	liter	mm
462904	0,3	ø70x(H)115

DISPENSER BOTTLE



558003

558010

558027

557808

557815

557822

557907

557914

557921

DISPENSER BOTTLES

- The cap helps the sauce stay fresh and maintains hygiene

code	liter	colour	mm	packed per
558003	0,20	yellow	ø50x185	1
558010	0,20	red	ø50x185	1
558027	0,20	transparent	ø50x185	1
557808	0,35	yellow	ø55x205	1
557815	0,35	red	ø55x205	1
557822	0,35	transparent	ø55x205	1
557907	0,70	yellow	ø70x240	1
557914	0,70	red	ø70x240	1
557921	0,70	transparent	ø70x240	1

DISPENSER BOTTLE SETS

- The cap helps the sauce stay fresh and maintains hygiene

code	liter	colour	mm	packed per
558034	0,20	yellow	ø50x185	3
558041	0,20	red	ø50x185	3
558058	0,20	transparent	ø50x185	3
557839	0,35	yellow	ø55x205	3
557846	0,35	red	ø55x205	3
557853	0,35	transparent	ø55x205	3
557938	0,70	yellow	ø70x240	3
557945	0,70	red	ø70x240	3
557952	0,70	transparent	ø70x240	3

SAUCE STAND

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

**NEW!** 18/0 STAINLESS STEEL

code	
557969	3x 20 cl dispenser bottles
557976	3x 35 cl dispenser bottles
557983	3x 70 cl dispenser bottles



HOTDOG STAND

- Quality finish.
- 4 hotdog slots.
- Base with a crumb rim.

**NEW!** 18/0 STAINLESS STEEL

code	mm
630648	260x110x(H)118





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



### CONFECTIONERY FUNNEL

- 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 consistence and decorating of dishes and confectionery.

code	mm	liter
551806	ø190x(H)220	1,5

### CAKE RING

- Perfect for shaping of cakes and dishes

code	mm
512104	ø 70x(H)45
512302	ø 90x(H)50



512302



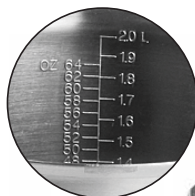
SCOOPS



**MEASURING JUG  
POLYPROPYLENE**  
- Gradated



code	liter	mm
567104	0,5	ø90x(H)140
567203	1,0	ø110x(H)170
567302	2,0	ø140x(H)215
567401	3,0	ø160x(H)240
567500	5,0	ø190x(H)270



**MEASURING JUG STAINLESS STEEL**  
- Heavy duty



code	liter	mm
516102	0,5	ø90x(H)110
516201	1,0	ø120x(H)135
516300	2,0	ø140x(H)175



**SCOOP ALUMINIUM**



code	length (mm)	liter
521205	180	0,125
521304	210	0,2
521403	250	0,3
521502	265	0,5
521601	310	0,65
521809	400	2



**SCOOP POLYPROPYLENE**



code	length (mm)	liter
562000	187	0,125
562017	250	0,25
562079	330	0,65





SCALES



980033

SCALE

- Including ø 200 mm bowl



code	mm	gradation	range
980033	210x140x(H)255	10 g	2 kg



580202

KITCHEN SCALE

- Weighs up to 5000g with gradation of ±1g
- With tare function
- Seamless stainless steel surface
- Powered by 4 AA batteries, not included



code	mm	gradation	range
580202	253x200x(H)53	1 g	5 kg



580004

DIGITAL SCALE

- Powered by 9V alkaline battery (not included)
- With integrated timer
- ABS housing with stainless steel tray



code	mm	gradation	range
580004	170x215x(H)55	1 g	5 kg

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 3 buttons
- With power saving LCD display with battery indicator
- Powered by 2 AAA batteries, not included



code	mm	gradation	range
580301	300x255x(H)42	50 g (2oz)	100 kg (220lb)



580301



# Thermometers



	Fluke Food Pro Plus	Fluke Food Pro	Infrared thermometer with probe	Infrared thermometer	Infrared pocket thermometer
Code	271469	271452	271131	271148	271223
Unit	°C / °F	°C / °F	°C / °F	°C / °F	°C / °F
Reaction time	quick / probe medium	quick	quick / probe medium	quick	quick
Temperature min.	IR -35°C / probe -40°C	-33°C	-33°C	-32°C	-55°C
Temperature max.	IR 275°C / probe 200°C	220°C	220°C	400°C	220°C
Accuracy	IR ± 1°C / probe ± 0,5°C	± 1°C	± 2°C	± 1,5°C	± 2°C
Graduation	0,1°C	0,1°C	0,1°C	0,1°C	0,1°C
Hold function	✓	✓	✓	✓	✓
Probe length	75 mm		105 mm		
Probe material	stainless steel		stainless steel		
Suitable for use in the oven					
Waterproof	splash proof	splash proof	splash proof		
Auto off	✓	✓	✓	✓	✓
Battery included	✓	✓	✓	✓	✓
Additional information	HACCP check lights provide instant recognition of safe/unsafe temperatures. IP54 hand washable-target.	HACCP check lights provide instant recognition of safe/unsafe temperatures. IP54 hand washable	IP54 hand washable Min / Max temperature function.	Distance and spot size ratio 12:1 Laser pointer for accurate measurement target.	Distance and spot size ratio 1:1





Shock proof thermometer with probe	Fast response thermometer	Thermometer with foldable probe	Pocket thermometer with probe	Waterproof thermometer	Roasting thermometer/timer
271407	271230	271308	271209	271162	271346
°C / °F	°C / °F	°C / °F	°C / °F	°C / °F	°C
medium	quick	medium	medium	medium	slowly
-50°C	-50°C	-50°C	-40°C	-50°C	0°C
300°C	350°C	300°C	200°C	300°C	300°C
± 1°C	± 0,8°C	± 1°C	± 1°C	± 1°C	± 1°C
0,1°C	0,1°C	0,1°C	0,1°C	0,1°C	1°C
✓	✓	✓	✓	✓	✓
213 mm	130 mm	110 mm	65 mm	120 mm	150 mm
stainless steel	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel
					only probe
splash proof	✓			✓	
✓	✓	✓	✓	✓	✓
✓	✓	✓	✓	✓	✓
Min / Max temperature function. With table stand, including protection case.	IP65 waterproof. With probe cover.	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	Meat thermometer	Steak thermometer
Code	271179	271186	271216	271193	271339
Unit	°C	°C	°C	°C / °F	°C / °F
Reaction time	slowly	slowly	medium	slowly	slowly
Temperature min.	50°C	-50°C	0°C	60°C	
Temperature max.	300°C	25°C	100°C	88°C	
Accuracy					
Graduation	10°C	10°C	1°C		
Hold function					
Probe length			127 mm	70 mm	50 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.	Insert probe completely to prevent failure.	With indication rare-medium-well done.



**FLUKE FOOD PRO PLUS**

- Temperature scan by means of infrared or foldable probe.
- HACCP check lights provide instant recognition of safe/unsafe temperatures.
- Infrared measuring range from -35°C to +275°C, accuracy 1°C.
- Probe measuring range from -40°C to 200°C, accuracy 0,5°C.
- Factory calibration certificate included, can be recalibrated.
- IP 54, hand washable.
- Fitted with a timer.
- Protection bag and 9V battery included.



**FLUKE FOOD PRO**

- Temperature scan by means of infrared.
- HACCP check lights provide instant recognition of safe/unsafe temperatures.
- Measuring range from -30°C to 200°C, accuracy 1°C.
- IP 54, hand washable.
- Battery included.



**INFRARED THERMOMETER WITH PROBE**

- With certificate of calibration.
- Measuring range -33°C to 220°C.
- Temperature scan by means of infrared or foldable probe.
- Gradation 0,1°, accuracy ±2% / 2°C.
- Lock mode – for continuous monitoring of temperatures.
- Min/max temperature function.
- 105 mm foldable stainless steel probe.
- Turns off automatically.
- Battery included.
- Water resistant (IP54).

code	mm	range	code	mm	range	code	mm	range
271469	170x30x(H)50	-40/275°C	271452	150x30x(H)50	-30/205°C	271131	20x45x(H)165	-33/220°C



**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.



**INFRARED POCKET THERMOMETER**

- Measuring range -55°C to 220°C.
- Unit of measurement °C or °F.
- Gradation 0,1°C, accuracy ±2%/2°C.
- Distance spot ratio 1:1, must be held close to the surface to be measured.
- Lock mode for continuous monitoring of temperatures.
- Min/max temperature function.
- Turns off automatically.
- Battery included.



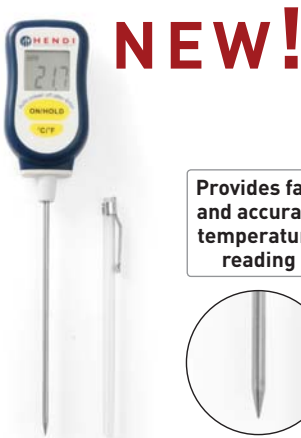
**SHOCK PROOF THERMOMETER WITH PROBE**

- 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	mm	range	code	mm	range	code	mm	range
271148	37x70x(H)150	-32/300°C	271223	22x39x(H)115	-55/220°C	271407	85x195x(H)45	-50/300°C





Provides fast and accurate temperature reading



**FAST RESPONSE THERMOMETER**

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



**THERMOMETER WITH FOLDABLE PROBE**

- Temperature range from -50°C to 300°C.
- Unit of measurement °C or °F.
- Gradation 0,1°C, accuracy 1°C between 0°C and 100°C.
- Lock mode - for continuous monitoring of temperatures.
- Min/max temperature function.
- With foldable stainless steel probe.
- Turns off automatically when not used for 1 hour.
- Battery included.



**POCKET THERMOMETER WITH PROBE**

- Temperature range -40°C to 200°C.
- Unit of measurement °C or °F.
- Gradation 0,1°C.
- Hold function - saves momentary temperature.
- 65 mm stainless steel probe.
- Turns off automatically.
- With probe cover.
- Battery included.



code	mm	range
271230	204x42x(H)20	-55/350°C

code	mm	range
271308	150	-50/300°C

code	mm	range
271209	20x150	-40/200°C



**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 mins.
- Battery included.

**ROASTING THERMOMETER/TIMER**

- With timer function.
- Temperature range from 0°C to 300°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	mm	range
271162	50x290	-50/300°C

code	mm	range
271346	65x70x(H)17	0 - 300 °C



**UNIVERSAL OVEN THERMOMETER**

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



**REFRIGERATOR THERMOMETER**

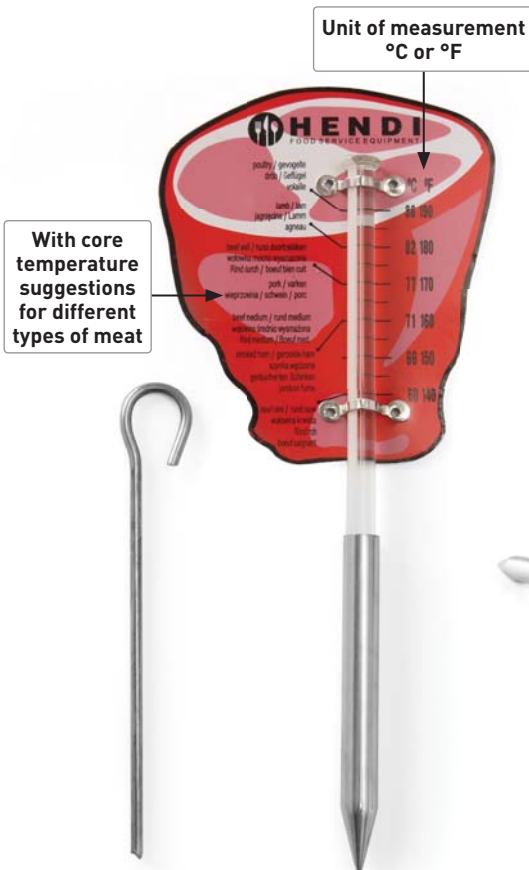
- Temperature range from -50°C to +25°C.
- Gradation 2,5°C.
- Stainless steel housing with special hook and support.
- Easy to read.



**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	mm	range	code	mm	range	code	mm	range
271179	ø60x(H)70 mm	50/300°C	271186	ø60x(H)70 mm	-50/25°C	271216	ø44,5x140	0/100°C



**STEAK THERMOMETER**

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



code	mm	range
271339	ø25	4 on blister card



**MEAT THERMOMETER**

- Temperature range from 60°C to 88°C.
- Gradation 10°F.
- 70 mm stainless steel probe.
- Insert probe completely to prevent failure.
- Easy to read.
- For perfect roasting results.

code	mm	range
271193	85x(H)175	60/88°C



With clip

Magnetic



**DIGITAL KITCHEN TIMER**

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



code	mm
271155	67x(H)67



**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	ø 80



With stand and magnet

**DIGITAL KITCHEN TIMER**

code	mm
582022	65x70x(H)17





see movie



588017



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<sub>2</sub>O) to operate, not included

code	liter	mm
588017	0,5	ø85x(H)235
588024	1	ø98x(H)330
589205	spare parts	







588376

588369

588031

**CREAM WHIPPER KITCHEN LINE**

- Completely made of aluminium
- Set of 3 polypropylene nozzle, as well as a cleaning brush
- Not suitable for hot sauces.
- Requires cream charger (N<sub>2</sub>O) to operate, not included

code	liter	mm
588031	0,25	ø80x(H)200
588369	0,5	ø80x(H)260
588376	0,95	ø95x(H)320
589007	spare parts	



588208



588215



586907



UNIVERSAL FOR ALL WHIPPED CREAM MAKERS

**CREAM WHIPPER CHARGERS**

- Universal for 'Liss', 'Kiddle', 'Kaiser', 'ISI' etc.
- N<sub>2</sub>O
- Best before 5 years after production date

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





572719

572016

572313



#### ICE CREAM SCOOP KITCHEN LINE

code	liter	mm	-
572016	1/10	ø 70	on card
572115	1/12	ø 66	on card
572214	1/16	ø 59	on card
572313	1/20	ø 56	on card
572412	1/24	ø 53	on card
572511	1/30	ø 50	on card
572610	1/36	ø 48	on card
572719	1/40	ø 44	on card



759264

759233

759240



#### ICE CREAM SCOOP PROFI LINE

code	liter	mm	-
759233	1/24	ø 53	on card
759240	1/30	ø 50	on card
759257	1/36	ø 48	on card
759264	1/40	ø 46	on card



**stöckel**

755372

755334



755464

755426

**ICE CREAM SCOOP STÖCKEL**

- Fiberglass-reinforced nylon handle
- Easier identification of portion

code	liter	mm
755334	1/12	ø 67
755341	1/16	ø 59
755358	1/20	ø 56
755365	1/24	ø 51
755372	1/30	ø 49
755389	1/36	ø 47
755396	1/40	ø 45
755402	1/45	ø 44
755419	1/50	ø 43
755426	1/55	ø 41
755433	1/60	ø 40
755440	1/65	ø 38
755457	1/70	ø 35
755464	1/100	ø 30



**18/10**  
STAINLESS STEEL

**ICE CREAM SPATULAS WITH TRITAN GRIP**

code	mm	colour
755808	260	blue
755815	260	red
755822	260	yellow
755839	260	purple





**stöckel**



755143

755037

755006

755075

**ICE CREAM SCOOP STÖCKEL**

code	liter	mm
755006	1/4	ø 100
755013	1/8	ø 80
755020	1/10	ø 70
755037	1/12	ø 67
755044	1/16	ø 59
755051	1/20	ø 56
755068	1/24	ø 51
755075	1/30	ø 49
755082	1/36	ø 47
755099	1/40	ø 45
755105	1/50	ø 43
755112	1/60	ø 40
755129	1/65	ø 38
755136	1/70	ø 35
755143	1/100	ø 30



**stöckel**



755297

755273

755259

**ICE CREAM SCOOP STÖCKEL - OVAL**

code	liter	mm
755259	1/20	70x52
755273	1/30	62x43
755297	1/40	57x38



759301



759400

**ICE CREAM DIPPER KITCHEN LINE**

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

code	liter	mm
759301	on card	1/30 ø49x225

**ICE CREAM DIPPER PROFI LINE**

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

code	liter	mm
759400	on card	1/30 ø49x225

**stöckel**



**ICE CREAM DIPPER STÖCKEL**

code	liter	mm
755532	1/12	ø 67x120
755549	1/16	ø 59x120
755556	1/20	ø 56x120
755563	1/24	ø 51x120
755570	1/30	ø 49x120
755587	1/40	ø 45x120

**ICE CREAM DIPPER STÖCKEL**

- With extra long handle

code	liter	mm
755655	1/20	ø 56x170
755679	1/30	ø 49x170

**ICE CREAM DIPPER STÖCKEL**

- With ceramic coating and extra long handle

code	liter	mm
755686	1/20	ø 56x170
755693	1/30	ø 49x170

**ICE CREAM CONES STAND**

- Fits 3 cones

code	mm
755730	200x95x(H)85



**ICE CREAM CONTAINER**

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



code	liter	mm
802021	6,5	360x165x(H)150
802038	5	360x165x(H)120
802045	3,6	360x165x(H)80



802038

755730



550120

550229

550328

550427

550526

550724

**PASTRY BAG**

- Made of seamless super nylon
- Heavy duty
- With a tag
- Suitable for cleaning in boiling water



Durable and reusable

code	-	mm
550120	2 on card	300
550229	2 on card	350
550328	2 on card	400
550427	2 on card	450
550526	2 on card	500
550724	2 on card	600



557105

**PASTRY BAG**

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



NEW!

557112

code	-	mm
557112	transparent	445x220
557105	transparent	530x285



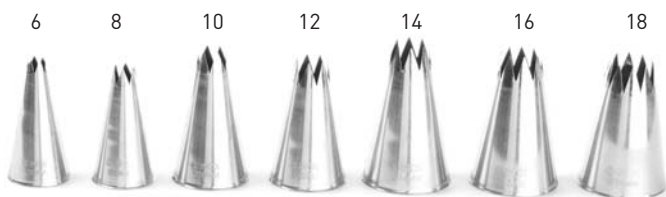
**PASTRY BAG ANTI SLIP**

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



NEW!

code	-	mm
557303	blue - anti slip	515x280



551714

**NEW!**

**ICING TUBES - SERRATED**



code	-	mm
551714	7 on card	ø 6-8-10-12-14-16-18
551790	Set of 5 sizes	ø 6-8-10-12-14



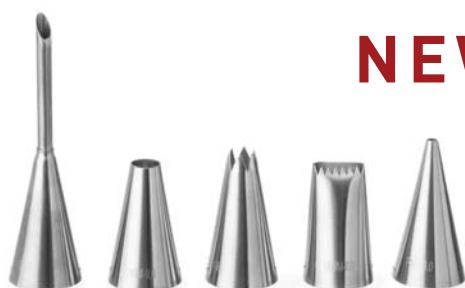
551615

**NEW!**

**ICING TUBES - SMOOTH**



code	-	mm
551615	7 on card	ø 4-6-8-10-12-14-16
551691	Set of 5 sizes	ø 2-4-6-8-10



551592

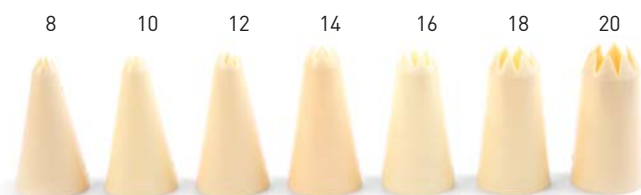
**NEW!**

**CAKE & DESSERT DECORATION SET**



- Set consist of icing tubes for:
- Filling
- Macarons
- Decorating
- Basket weave
- Writing
- Extra precise because of sharp edges.

code
551592

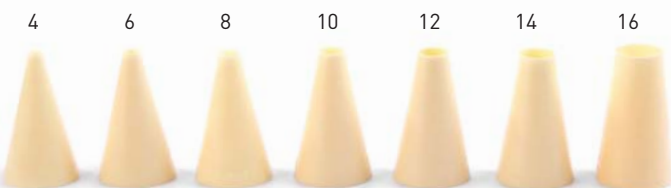


551110

**ICING TUBES - SERRATED**



code	-	mm
551110	7 on card	ø 8-10-12-14-16-18-20



551011

**ICING TUBES - SMOOTH**



code	-	mm
551011	7 on card	ø 4-6-8-10-12-14-16



551400

**ICING TUBES - ASSORTED**



code	-	mm
551400	12 in box	ø 6-8-10-12





518519

**DARIOLE MOULDS**  
- Set of 3 pieces



code	mm
518519	ø60x(H)45
518533	ø85x(H)50



518106

**TERRINE FORM WITH LID**



code	mm
518106	180x80x(H)70
518205	230x80x(H)70
518304	280x80x(H)70
518403	380x80x(H)70



682104

682302

682401

**CAKE MOULD**  
- Rectangular



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



689608

689806

**BABA MOULD**



code	-	mm
689608	With rolled rim	ø 70x(H)68
689806		ø 70x(H)68



683507

**PUDDING MOULD**  
- High model



code	mm
683507	ø 60x(H)55



683705

**PASTRY MOULD**  
- Floral design



code	mm
683705	ø 80x(H)35



673409



674406

**PASTRY CUTTER SET**  
- 14-piece set, round model



code	-	mm
673409	with plain edge	ø 21-112
673416	with plain edge, on card	ø 21-112
674406	with serrated edge	ø 20-100
674413	with serrated edge, on card	ø 20-100



675106

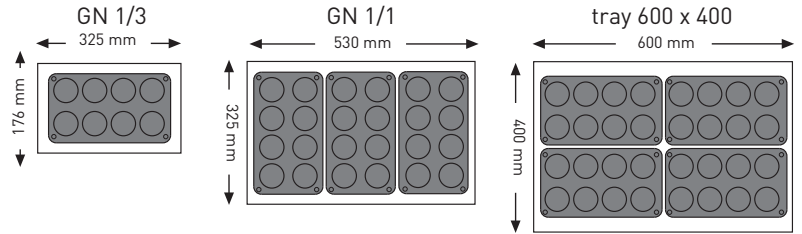
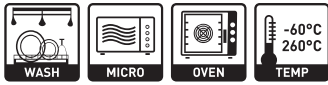
**PASTRY CUTTER SET**  
- 6-piece set



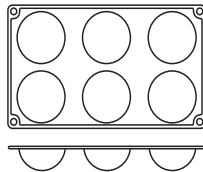
code	-	mm
675106	star	ø 45-90
675113	star, on card	ø 45-90

**BAKING MOULD SILICONE**

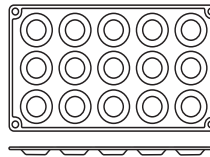
- Made of 100% non-stick silicone coating



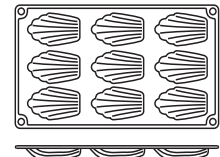
676202



676509



676707



**SEMI-SPHERE**

code	mm	per mould
676202	ø 70x32(H)	6

**TARTELETTE**

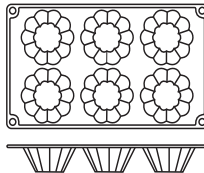
code	mm	per mould
676509	ø 50x17(H)	15

**MADELEINES**

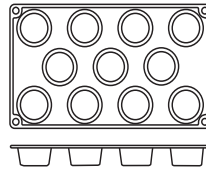
code	mm	per mould
676707	70x47x17(H)	9



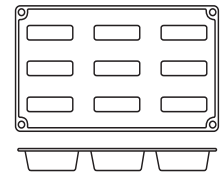
676806



676905



677001



**BRIOCLETTE**

code	mm	per mould
676806	ø 80x40(H)	6

**MINI-MUFFINS**

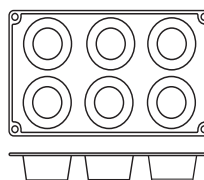
code	mm	per mould
676905	ø 53x30(H)	11

**MINI-CAKE**

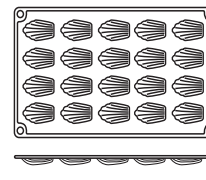
code	mm	per mould
677001	80x30x33(H)	9



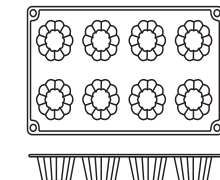
677209



677308



677506



**MUFFINS**

code	mm	per mould
677209	ø 69x40(H)	6

**MINI-MADELEINES**

code	mm	per mould
677308	42x29x11(H)	20

**CANNELE BORDELAIS**

code	mm	per mould
677506	ø 54x48(H)	8



**BAKING MAT NON-STICK SILICONE**

code	mm	thickness (mm)
677834	300x400	0,7
677810	530x325	0,7
677827	600x400	0,7



677834



677810



677827



**BUTTER AND FAT BRUSH FLAT**

- With wooden handle



code	mm	
515204	25x204	
515228	25x204	2 on card
515303	37x207	
515327	25x204 + 37x207	2 on card



**BUTTER AND FAT BRUSH FLAT SILICONE**

- With polypropylene handle



code	mm
515358	35x235
515365	50x235



DOUGH CUTTER & SCRAPER



553404



855751



DOUGH CUTTER

code	mm
553404	150x110



DOUGH CUTTER  
- Stainless steel with polypropylene handle



code	mm
855751	150x110



554432



554364

DOUGH SCRAPER  
- Trapezoidal



code	-	mm
554432	3 on card	216x128

DOUGH SCRAPER  
- Rectangular



code	-	mm
554364	6 on card	120x96



554166

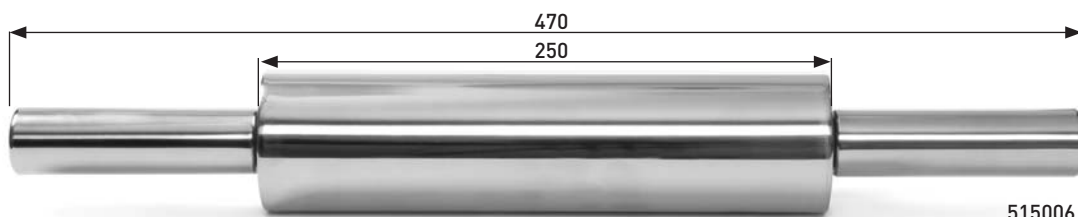
DOUGH SCRAPER  
- Semi-circular



code	-	mm
554166	6 on card	120x88







515006

**ROLLING PIN**  
- With slide bearings



code	mm	weight (kg)
515006	ø 65x250/470	1,8



515013

**ROLLING PIN**  
- Stainless steel with non-stick coating  
- With slide bearings  
- Including chrome-plated storage stand



code	mm	weight (kg)
515013	ø 65x250/470	1,65



515020

**WOODEN ROLLING PIN**  
- With ball bearings.



code	mm	weight (kg)
515020	ø75x380/590	1,6

**GAS CANISTER**

- With various filling nozzles

code		ml
199046	set of 4 pcs	200

**CRÈME-BRÛLÉE BURNER**

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

code	mm
198209	145x(H)190



199046

198209





860502

Digital touch panel with display that alternates between set and actual soup temperature

Thermostat adjustable from 65° to 95°C by 1° increments



Overheating protection – with alarm for low water level

**SOUP KETTLE**

- Thermal insulation reduces energy consumption and keeps the outside cool.
- These unique advantages can reduce energy consumption by up to 30%.
- Removable lid made of tough, transparent polycarbonate.
- Lid with insulated handle and ladle recess.
- 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	liter	V	W	mm
860502	8	230	450	ø370x(H)300



**SOUP KETTLE**

- Bain-marie Hendi
- 8 litres
- Black coated
- With stainless steel inner pan and hinged lid
- Fitted with power regulator
- Ideal for buffets
- Including magnetic signs

code	liter	V	W	mm
860083	8	230	435	ø340x(H)360



860083



**SOUP KETTLE**

- Bain-marie Hendi.
- 8 liter.
- With stainless steel inner pan and hinged lid.
- Fitted with power regulator.
- Ideal for buffets.
- Including magnetic signs.

code	liter	V	W	mm
860304	8	230	435	ø340x(H)360



860304



204825

**CHAFING DISH ELECTRIC TELLANO**

- Gastronorm 1/1.
- Water pan made of heat-resistant polypropylene.
- Continuous settings up to 85°C.
- On/off switch, pilot light.
- Including GN 1/1 food pan 65 mm deep.



code	mm	liter	V	W
204825	573x348x(H)284	9,0	230	900



204900

**CHAFING DISH ELECTRIC POLLINA**

- Gastronorm 1/1.
- Temperature adjustable up to 85°C.
- With lid stand.
- On/off switch with integrated indication light.
- Including Gastronorm 1/1 food pan 65 mm deep.
- Suitable for pans up to 100 mm deep.



code	mm	liter	V	W
204900	615x355x(H)280	9,0	230	800



204832

**CHAFING DISH ELECTRIC TESINO**

- Water pan made of heat-resistant polypropylene
- Continuous settings up to 85°C
- On/off switch, pilot light
- Including 6,8 ltr food pan



code	mm	liter	V	W
204832	ø405 x(H)248	6,8	230	500



239902

**CHAFING DISH ELECTRIC SAVOI**

- With glass lid.
- Including food pan ø 400 mm, 65 mm deep.
- Continuous settings up to 85°C.
- On/off switch, pilot light.



code	mm	liter	V	W
239902	ø400x(H)250	6,8	230	1000



## CHAFING DISHES

- Top quality professional chafing dishes.
- Ideal for buffets and catering.

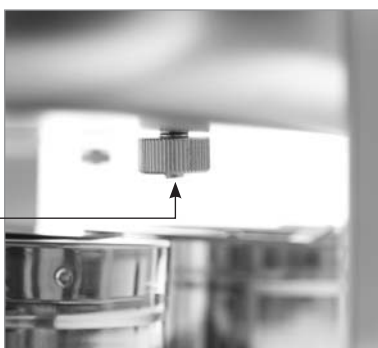


470206



### ROLLTOP-CHAFING DISH GASTRONORM 1/1

- Model Rental-Top.
- Solid base with high-gloss polished roll top lid made of 18/0 stainless steel.
- Includes two chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Bottom fitted with fastening bolts for electric heating element prod. no. 809709.
- Suitable for Gastronorm pans up to 100 mm deep.



code	mm	liter
470206	590x340x(H)400	9

### CHAFING DISH GASTRONORM 1/1

- Model Rental.
- Solid base with lid stand and high-gloss polished lid.
- 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 of up to 100 mm deep.



470008

code	mm	liter
470008	590x340x(H)355	9



471005



**CHAFING DISH GASTRONORM 1/1**

- Model Fiora.
- Stackable frame with high-gloss polished lid and lid stand.
- Including two chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Suitable for Gastronorm pans of up to 100 mm deep.

code	mm	liter
471005	585x385x(H)315	9

**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	mm
471050	585x385x(H)315





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	mm	liter	
475904	620x350x(H)310	9	
472613	620x350x(H)310	9	2 pcs. in box



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	mm	liter
475201	385x295x(H)310	4,5



475201



472507

**S.S.**  
STAINLESS STEEL

**18/0**  
STAINLESS STEEL

**SOUP CHAFING DISH**

- Model Economic
- Including chafing dish fuel holder and stainless steel soup pan with lid

code	mm	liter
472507	ø370x(H)325	10



470619

**S.S.**  
STAINLESS STEEL

**18/0**  
STAINLESS STEEL

**CHAFING DISH - ROUND**

- Glass lid
- Including chafing dish fuel holder and stainless steel food pan

code	mm	liter
470619	ø390x(H)270	3,5



470909

**CONVERSION FOR 2 BAIN-MARIE PANS**

- Fits all GN 1/1 types chafing dishes

**S.S.**  
STAINLESS STEEL

code	mm	liter	-
470930	530x325		conversion
470909	ø220x(H)190	4,2	Bain marie pan

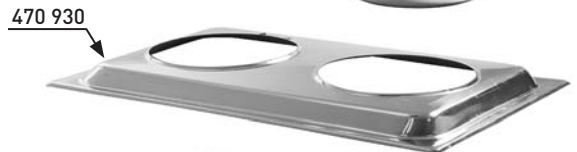


470930



470 909

470 909



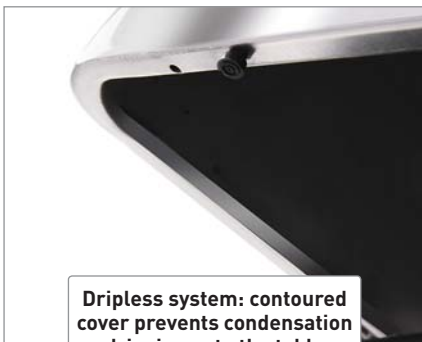
470 930







470336



**Dripless system: contoured cover prevents condensation dripping onto the table**



**Condensation flows to the water container**



**ROLLTOP - CHAFING DISH GASTRONORM 1/1 DRIPLESS**

- High-class buffet chafing dish
- Dripless system: appropriately contoured cover preventing condensation dripping onto the table. Condensation is discharged to a water container
- Extra quiet opening mechanism
- Roll-top cover retractable to 180°
- Set includes two fuel can holders and a GN 1/1 - 65 mm food pan
- Highly polished stainless steel
- Steel frame 2.2 mm, cover 1.2 mm



code	mm	liter	-
470336	660x490x(H)460	9,0	GN 1/1

CHAFING DISH HEATERS



470329

**CHAFING DISH FOR SOUP - ROUND**

- Elegant buffet chafing dish.
- Patented extra quiet opening mechanism.
- Upward opening cover with a slow-close system.
- Steam vented cover with a  $\varnothing$  260 mm window.
- Set includes one fuel can holder.
- Soup tank: inside  $\varnothing$  265 x (H) 200 mm.
- Highly polished stainless steel.
- Steel frame 2.8 mm, cover and housing 1.2 mm.



code	mm	liter
470329	405x480x(H)460	11,0



470305

**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	mm	liter
470305	660x490x(H)460	9,0



470312

**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 ( $\varnothing$ 390x(H)60 mm).
- Highly polished stainless steel.
- Steel frame 2.3 mm, cover 1.2 mm thick.



code	mm	liter
470312	510x540x(H)480	5,6



470350



470367

**PORCELAIN CONTAINER FOR ROUND CHAFING DISHES**

- For chafing dish 470312



code	mm	liter
470350	390/345x(H)60	5,6

**STAINLESS STEEL CONTAINER FOR ROUND CHAFING DISHES**

- For round chafing dish 470312



code	mm	liter
470367	390/345x(H)60	5,6



809709



With safety switch

**CHAFING DISH HEATER FOR UNDERNEATH WATER PAN**

- For chafing dish GN 1/1
- With safety switch

code	mm	V	W	
809709	200x320	230	400	Element only
809754	2560x350x(H)115	230	400	Set waterpan & element
809716	Water pan with bolts			



809600

**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	mm	V	W
809600	ø130x(H)100	230	500

**DISHWARMER**

**DISH WARMER 2 BURNERS**

- With stainless steel frame and grips
- Anodized aluminium hotplate
- Scratch-proof
- Including 2 candle light holders



code	mm
463000	330x180x(H)65



463000

**DISH WARMER 3 BURNERS**

- With stainless steel frame and grips
- Anodized aluminium hotplate
- Scratch-proof
- Including 3 candle light holders



code	mm
463109	450x180x(H)65



463109

**CANDLE HOLDER**



code	mm
464809	ø 46



464809



**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/CO<sub>2</sub> 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



194355

**CHAFING DISH FUEL BLAZE**

- Blue Blaze B-B100 tin
- 200 grams tin
- Burning time ± 2.5 hours per tin
- Pallet: 56 x 193310

code		order unit
193310	box 72 pieces	1
193327	set of 12 pieces	6

**CHAFING DISH FUEL TIN**

- 200 grams pack for chafing dish
- Burning time: ± 3 hours

code		order unit
194355	box of 72	1
194300	box of 24	1

**CHAFING DISH FUEL CAN HOLDER**

code	packed per	mm
470527	2	ø90x(H)60



470527





190401



195505

195109

**CHAFING DISH FUEL BUCKET**

- Bucket 4 kilos

code	order unit
190401	4

**CHAFING DISH FUEL CAN**

- Can 5 liter

code	order unit
195505	4

**CHAFING DISH FUEL BOTTLE**

- Bottle 1 liter

code	order unit
195109	12

**FUEL DISPENSER**

- Suitable for e.g. can of chafing dish fuel  
prod. no. 195505

code	length
195604	280 mm



195604



190036

**CHAFING DISH FUEL IN DISPOSABLE TINS**

- 80 grams portion packs  
- Burning time: ± 2 hours  
- For use with 111420

code	packed per
190036	3



111420

**DOUBLE BURNER**

- Suitable for methylated spirit and chafing dish fuel



code	packed per	mm
111420	2	ø90

**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	order unit	packed per	g
193617	1	24 in box	198
193624	4	set 6 pieces	198

## 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

193938



Burns ± 6 hours

193761

code	-	order unit	packed per	g
193938	burns ± 6 hours	1	24 in box	200
193716	burns ± 6 hours	4	6 in tray	200
193952	burns ± 4 hours	1	24 in box	145
193761	burns ± 4 hours	4	6 in tray	145

BUFFET LADLES AND SERVING SPOONS



720103

720608

720400

721308

720509

**SAUCE SPOON**

code	mm	liter
720400	290	0,03

**CARVING FORK**

code	mm
720103	325

**SALAD FORK**

code	mm
720608	305

**SOUP LADLE**

code	mm	liter
720509	ø90x315	0,12
721308	ø70x285	0,06



721209

721100

720905

721001

720806

721407

**CAKE KNIFE / SERVER**

code	mm
721100	290

**SLOTTED SPATULA**

code	mm
721001	325

**SPAGHETTI SPOON**

code	mm
721209	325

**SKIMMER**

code	mm
720905	ø110x365

**SERVING SPOON**

code	mm
720806	325
721407	300



## CHAFING DISH LADLES AND SERVING SPOONS

- With polypropylene handle



### SOUP LADLE

code	liter	mm
529003	0,12	ø90x335

### SKIMMER

code	mm
529201	345

### CARVING FORK

code	mm
529102	345

### SLOTTED SPATULA

code	mm
529409	355

### SERVING SPOON

code	mm
529300	350



### SPOON HOLDER

code	mm
722107	ø120x240

LADLES AND SERVING SPOONS, HEAT RESISTANT



**SALAD CUTLERY**

code	mm	colour	-
563908	305	white	Salad spoon
564004	305	white	Salad fork

**SAUCE SPOON**

code	liter	mm	colour
563502	0,07	235	white
563557	0,07	235	black
563700	0,14	300	white
563755	0,14	300	black

**SALAD SPOONS**



**SALAD SPOON**

code	colour	liter	mm
564103	white	0,03	235
564158	black	0,03	235
564202	transparent	0,03	235

**SALAD SPOON**

code	colour	liter	mm
564400	white	0,06	335
564455	black	0,06	335

SERVING TONGS



SERVING TONGS

code	colour	length (mm)
657607	black	230
657621	transparent	230



SALAD TONGS

code	colour	length (mm)
565506	white	290
565551	black	290



CAKE TONGS

- Decorative tongs

code	length (mm)	-
171615	220	1 on card



PASTRY TONG

code	length (mm)
523018	215



SALAD TONGS

code	length (mm)
523315	212



SPAGHETTI TONGS

code	length (mm)	-
523216	200	1 on card



424186

**ROLLTOP DISPLAY COOLED - GASTRONORM 1/1**

- Cooling by included ice pack, to go below 0°C.
- Stainless steel Gastronorm 1/1 serving tray included.
- With transparent polycarbonate rolltop cover.
- ABS housing.



424193



code	-	mm
424186	set	555x357x(H)175
424193	Cooling element for use with cooling tray 424186	430x275







871805



**ROLL TOP DISPLAY COOLED**

- ABS plastic with transparent SAN plastic rolltop cover
- Including stainless steel tray and 2 cooling elements

code	mm
871805	440x320x(H)205



871812



**ROLL TOP DISPLAY COOLED**

- Double tray
- ABS plastic with transparent SAN rolltop cover
- Including 2 stainless steel trays and 4 cooling elements

code	mm
871812	440x320x(H)440



424155

**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



866009

**ROLLTOP PRESENTATION COVER**



code	-	mm
866009	GN 1/1	545x335x(H)95



871706

**ROLL TOP DISPLAY**

- ABS plastic with transparent SAN plastic rolltop cover



code	-	mm
871706	-	465x310x(H)190



871713

**ROLL TOP DISPLAY**

- Double tray, ABS plastic with transparent SAN plastic rolltop cover



code	-	mm
871713	-	465x310x(H)410



427415

**ROLLTOP PRESENTATION COVER**



code	-	mm
427415	GN 1/1	530x325x(H)76





424001

**ROLL TOP SET**

- Including stainless steel tray.
- Roll top cover with chrome button.



code		mm
424001		ø380x(H)240
427514	Top cover only	ø380x(H)240



980101

**CAKE PLATE WITH COVER**

- With SAN cover
- Stainless steel tray



code	mm
980101	ø300x(H)110



**CAKE PLATE ROTATABLE**

- Stainless steel base
- Polystyrene cover sold separately



code		mm
523827	cake plate	ø300x(H)90
523834	cover	ø300x(H)110



523834

523827

**CAKE SERVER**

- With polypropylene handle



code	mm
523902	260x60



523902

**CAKE SCOOP/CUTTER**

- With black polypropylene handle
- With cutting sides



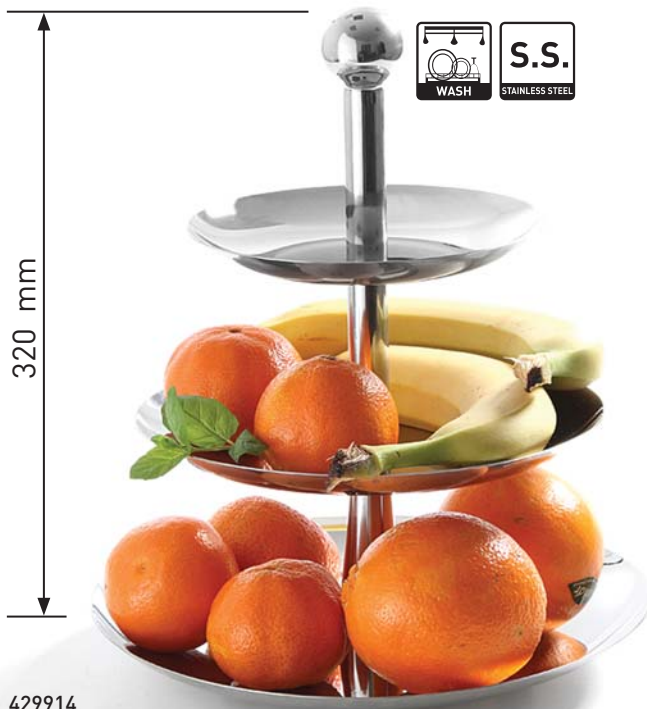
code	mm
523957	280x75



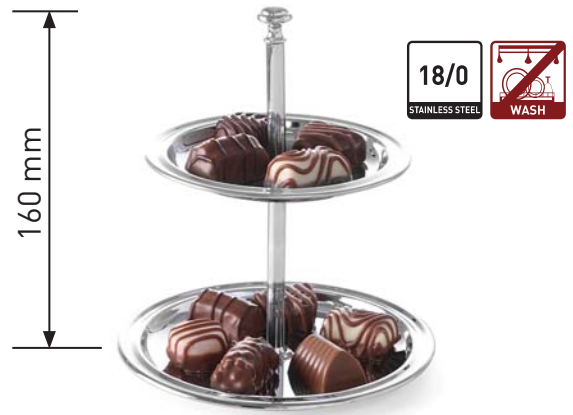
523957



SERVING STANDS



429914



**TIERED STAND**  
- With 3 trays

code	mm
429914	ø 268-220-166x(H)320

**TIERED STAND**  
- 2 layers

code	mm
428269	ø 130-100x(H)160



425466



425473



**SERVING STAND FOR PLATES**  
- For 3 plates

code		mm
425466	plates max. ø 170 mm	185x120x(H)260
425473	plates max. ø 275 mm	290x200x(H)440



480519



480502

**SEA FOOD TRAY STAND**  
- With two serving trays.

code		mm
480519		ø300-400x(H)200
480502	Stand only	ø250-200x(H)190







**THERMO DISPENSER**

- Double walled stainless steel keeps hot and cold drinks at a constant serving temperature.
- Vacuum insulated.
- For cups and glasses max. 11 cm high.
- With fill indicator.
- Easy to clean.

code	liter	mm
445884	3	ø168x(H)456



DISPENSERS AND JUGS



425299

**JUICE DISPENSER**

- With ice cube cooling
- Easy to clean dripping tray
- Clear polycarbonate juice container
- With non-drip tap



code	liter	mm
425299	8,0	260x360x(H)560



425190

**JUICE DISPENSER**

- With ice cube cooling.
- Clear polycarbonate juice container.
- With non-drip tap.



code	liter	mm
425190	5,0	280x220x(H)510



425343

**MILK DISPENSER - 10,5 L**

- Stainless steel housing
- With ice cilinder cooling
- Removable container with non-drip tap
- Stable bottom plate with dripping tray



code	liter	mm
425343	10,5	260x360x(H)536



557402

**MULTI DISPENSER**

- Ideal for buffets and kitchen.
- 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	liter	mm
557402	4	184x240x(H)600





425138



567906



425121

**JUICE JUG**

- Straight model of scratch resistant plastic with lid.



**WATER JUG**

- Pitcher polycarbonate



**ICE TUBE PITCHER**

- Pear shaped model of scratch resistant clear plastic (Methylmethacrylate-Styrene)with lid.  
- With ice cube tube for cooling.



code	liter	mm	code	liter	mm	code	liter	mm
425138	2,0	ø120x(H)250	567906	1,8	ø135x(H)200	425121	3,0	ø150x(H)290

**CARAFE**

- Cover with pourer



code	liter	mm
425763	1,0	ø92x(H)245



425763

CHOCOLATE



274101

**CHOCOLATE FOUNTAIN**

- Made of stainless steel.
- With warming function.
- Suitable for 700g chocolate.
- With separate switch for motor and heating element.

code	mm	V	W
274101	ø210x(H)390	230	250



PRESENTATION TRAYS AND BOWLS



**SALAD BOWL**

- Double-walled.



code	mm
422502	ø160x(H)75
422601	ø200x(H)90
422700	ø240x(H)110



566909

**SALAD BOWL**

- Transparent blue



code	øxH mm
566909	325x100





**BASKETS**



561102

**BREAD BASKET GN 1/1**

- Rectangular

code	mm
561102	530x320x(H)90



561201

**BREAD BASKET DISPLAY GN 1/2**

- Rectangular.

- Set of 2 with chrome-plated rack.

code	mm
561201	360x280x(H)90



561003

**BREAD BASKET**

- Oval

code	mm
561003	380x270x(H)90

**NEW!**



426968

**BASKET WITH ROLL TOP COVER**

- Gastronorm 2/3.

- Basket made of heavy duty polypropylene (poly-rattan).

- Roll top hood made of polycarbonate.



code		mm
426968	Basket & Cover	365x335x(H)245
427538	Roll top cover only	365x335x(H)175



426951

**BREAD BASKET WITH ROLL TOP COVER**

- Round

- Break resistant

- With stainless-steel wire frame

- Including polycarbonate rolltop cover



code	mm
426951	ø400x(H)100



561102



561003



426951



426968



561201

**MELAMINE BUFFET DISPLAY STANDS**

- Space saving and elegant solution for diverse condiments on buffets or in the kitchen
- Stainless steel frame, easy to assemble
- The included melamine containers are hygienic and light
- Gastronorm X/X models are suitable for HENDI Polycarbonate Gastronorm Lids



561850  
561911



561898  
561928



561942  
561935

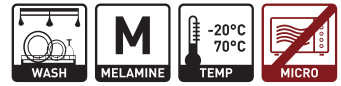
**MELAMINE CONTAINERS**

code	mm	height (mm)	code	mm	height (mm)	code	mm	height (mm)
561850	GN 1/3 - 325x176	100	561898	GN 1/6 - 176x162	100	561942	ø120	110
561911	Stand GN 1/3		561928	Stand GN 1/6		561935	Stand (ø120x(H)110 mm)	



**MELAMINE**

- Hygienic and shock resistant.
- Light weight.



561607

**TABLET GN 1/1**

code	mm
561607	530x325x(H)20



**PLATTER RECTANGULAR**

code	mm
561508	360x205x(H)38
561515	495x270x(H)56
561522	560x320x(H)52



561591

**PASTA BOWL ROUND**

code	mm
561591	ø380x(H)90



**PLATE SQUARE**

code	mm
561539	305x305x(H)40
561546	355x355x(H)40
561553	405x405x(H)50

**BUFFET DISH OVAL**

code	mm
561645	610x230x(H)42
561652	713x285x(H)40



561645

561652





**PORCELAIN**

- Special, toughest porcelain type available on the market
- High-impact and wear resistance and still relatively light-weight
- Shining white



**GASTRONORM PAN GN 1/1**

code	mm	
783009	530x325x(H)65	GN 1/1



**GASTRONORM PAN GN 1/2**

code	mm	
783016	325x265x(H)65	GN 1/2



**GASTRONORM PAN GN 1/3**

code	mm	
783023	325x176x(H)65	GN 1/3







### TRAY RECTANGULAR

code	mm
783054	570x390



783054

### BUFFET DISH OVAL

code	mm
783207	458x322x(H)32



783207

### JAPANESE TRAY

code	mm
783504	460x250x(H)50



783504

### DRESSING POT

code	ml
785003	1800
785010	1000



785003

785010



TRAY STAINLESS STEEL



436103

**SERVING TRAY GN 1/1**  
- Mirror with matt rim



code	mm
436103	530x325x(H)17

Full range of rolltop presentation covers on page 120



436103



427002

**CATERING TRAY GN 1/1**  
- With decorated rim



code	mm	-
427002	530x325x(H)15	GN 1/1



807705

**NEW!**

**TRAY GN 1/1**



code	mm	-
807705	530x325x(H)10	GN 1/1



410103

410202

**TRAY RECTANGULAR WITH GRIPS**  
- With decorated rim



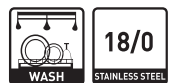
code	mm
410103	520x310
410202	600x360



412107

412206

**TRAY RECTANGULAR**  
- With decorated rim



code	mm	-
807804	530x325	GN 1/1
412206	500x360	
412107	420x310	

**SERVING DISH OVAL**



code	mm
404003	190x140
404102	250x180
404201	300x220
404300	350x220
404409	400x260
404508	450x290
404607	500x350



**SERVING TRAY**

- Brushed



code	mm
480205	ø300
480304	ø350
480403	ø400



**PARTY TRAY**



code	-	mm
496206	oval	455x340
496305	round	ø350
496404	GN 1/1	530x325
496107	rectangular	410x310



496206



496404

496107



496305





466131

466124

466117

466087

466070

**CANDLEHOLDER 5 ARMS**

- Self-assembly
- Candles not included



code	height (mm)
466070	380
466087	520
466117	780
466124	960
466131	1200



**GAS LIGHTER**

- Refillable
- Supplied empty

code		mm
198124	2 per card	230



810910

**BUFFET TABLE**

- Foldable to suitcase model for easy transporting and storage.



code	mm
810910	1830x740x(H)760





## CUTLERY TRAYS

### CUTLERY TRAY

- 4 sections
- GN 1/1



code	mm	colour
552315	530x325x(H)100	black
552322	530x325x(H)100	bordeaux
552308	530x325x(H)100	grey

### CUTLERY TRAY

- 6 sections
- Suitable for coffee spoons, teaspoons and cake forks
- GN 1/1



code	mm	colour
552353	530x325x(H)105	grey
552360	530x325x(H)105	black



552254



552261

### CUTLERY TRAY WITH STAND

- Set of cutlery tray and matching stand
- Gastronorm 1/1



code	-	colour
552254	4 sections	grey
552261	6 sections	grey

### CUTLERY BASKET



code	mm
871201	ø97x(H)137

### CUTLERY BASKET



code	mm
552490	ø97x(H)137

552315



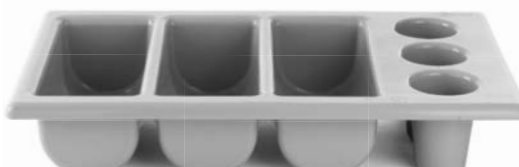
552322



552308



552353



552360



552407

### CUTLERY BASKET HOLDER

- For 4 baskets
- Baskets not included



code	mm
552407	255x295x(H)215



871201



552490

FAST FOOD TRAYS



878927



878828

FAST FOOD TRAYS

code	colour	mm
878903	grey	305x415
878910	red	305x415
878927	blue	305x415
878934	green	305x415
878941	brown	305x415
878958	black	305x415

FAST FOOD TRAYS

code	colour	mm
878804	grey	350x450
878811	red	350x450
878828	blue	350x450
878835	green	350x450
878842	brown	350x450
878859	black	350x450



GRANITE FORM



876619



SERVING TRAY RECTANGULAR

- 'Granite' colour pattern

code		mm
876619	GN 1/1	530x325
876602	GN 1/2	265x325



GN 1/2



GN 1/1

BEER TRAY



code	mm
480106	ø315x(H)45



480106

COFFEE TRAY OVAL

- Satin finish



code	mm
405000	200x140
405208	265x195
405307	285x220



COFFEE TRAY - DECORATED

- Chrome-plated/nickel-plated iron



code	mm
421291	310x230



421291



**WOOD FORM**

- Mahogany colour
- Wood reinforced laminate with non-slip layer
- Shockproof, break resistant
- 5-year guarantee on material



507216

**SERVING TRAY WOOD FORM**

- Rectangular

code	-	mm
507216	GN 1/1	325x530
507117	Euronorm	370x530
507018		430x610
507469		330x430



507865

**SERVING TRAY WOOD FORM**

- Round, with low rim

code	mm
507865	ø380



507933

**SERVING TRAY WOOD FORM**

- Oval

code	mm
507568	200x265
507964	230x160
507933	290x210



507711

**SERVING TRAY WOOD FORM**

- Round, with high rim

code	mm
507711	ø320x(H)35
507766	ø360x(H)30
507773	ø420x(H)30



## FIBREGLASS

- Fibreglass reinforced polyester.
- Ideal for heavy use scenarios.
- Non-slip rubber surface, effective both wet and dry.
- Shockproof, break resistant.
- Only suitable for a short cycle in professional dishwashers.



508626

### SERVING TRAY RECTANGULAR

- Black

code	mm	
508657	200x280	
508626	325x530	GN 1/1
508619	370x530	Euronorm



508718

### SERVING TRAY OVAL

- Black

code	mm
508718	160x230
508725	200x265
508732	210x290

### SERVING TRAY ROUND

- Black

code	mm
508824	ø280
508817	ø350
508800	ø400
508794	ø460



508817

## POLYPROPYLENE

- Heavy duty polypropylene.
- Non-slip rubber surface, effective both wet and dry.
- Shockproof, break resistant



878101

### SERVING TRAY RECTANGULAR

- Black

code	mm
878118	255x355
878101	GN 1/1 530x325



878408

### SERVING TRAY ROUND WITH HIGH RIM

- Black

code	mm
878606	ø320
878408	ø360

### SERVING TRAY ROUND

- Black

code	mm
878125	ø280
878132	ø360
878149	ø410



878149

# ROCK



## ROCK

- Hand polished
- Mirror finish



1

2

3

4

5



6

7

8

9

code			length (mm)
769034	1	Table spoon	set of 6 207
769027	2	Table fork	set of 6 205
769010	3	Table knife	set of 6 227
769089	4	Coffee spoon	set of 12 137
769096	5	Mocha spoon	set of 12 111

code			length (mm)
769065	6	Dessert spoon	set of 6 176
769058	7	Dessert fork	set of 6 181
769041	8	Dessert knife	set of 6 201
769072	9	Cake fork	set of 12 142

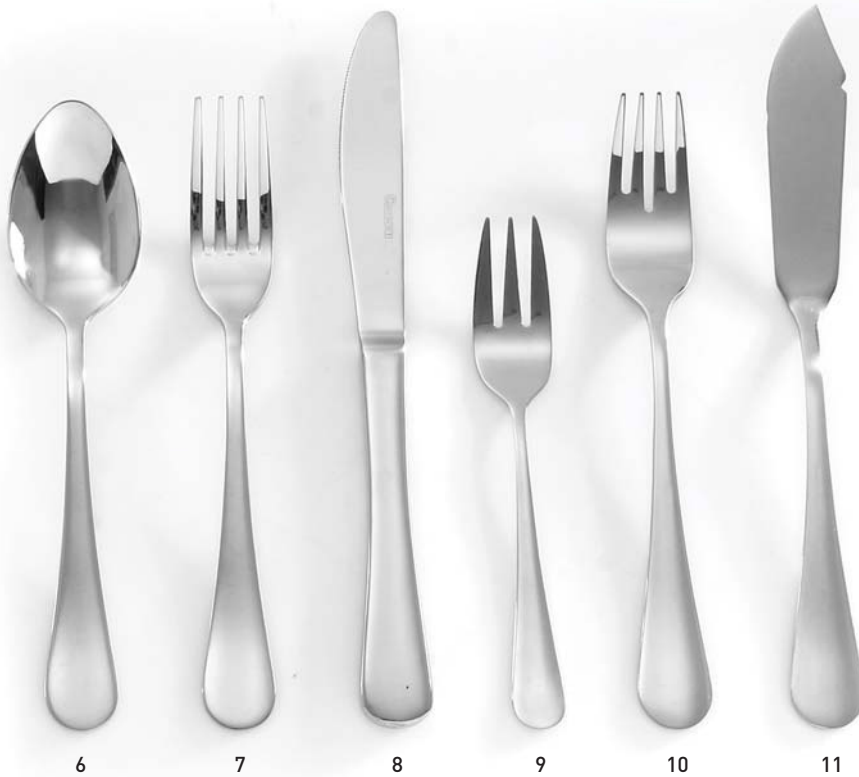
# BLUES





## BLUES

- Hand polished
- Mirror finish



code			length (mm)
768037	1	Table spoon	set of 6 204
768020	2	Table fork	set of 6 205
768013	3	Table knife	set of 6 231
768082	4	Coffee spoon	set of 12 139
768099	5	Mocha spoon	set of 12 119

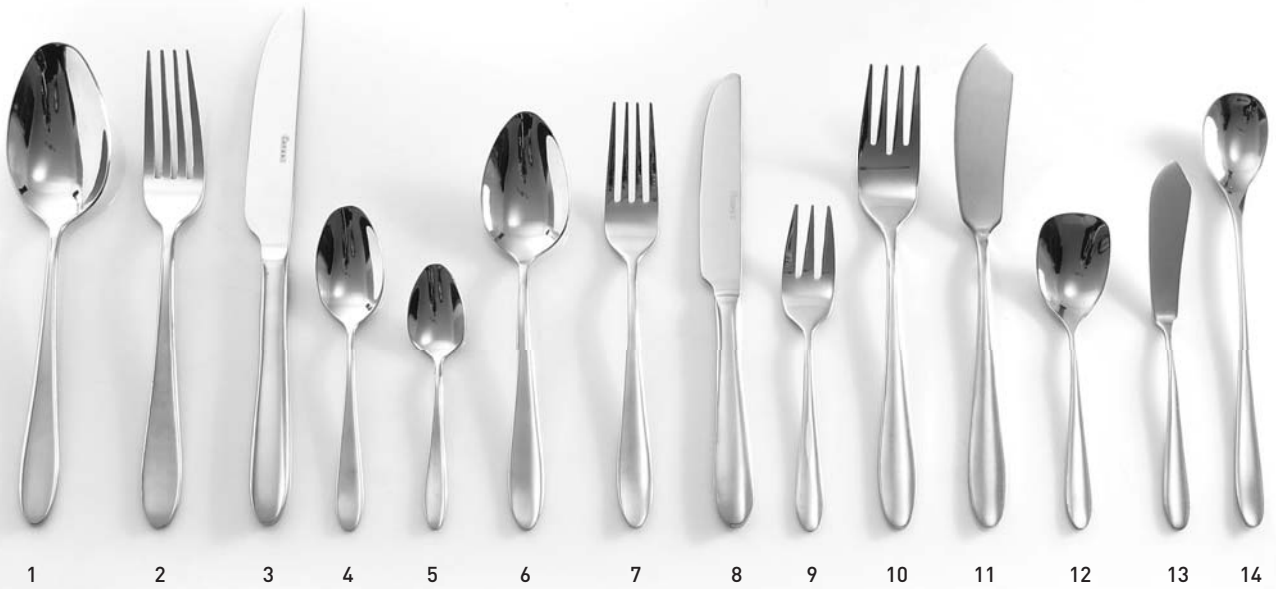
code			length (mm)
768068	6	Dessert spoon	set of 6 179
768051	7	Dessert fork	set of 6 178
768044	8	Dessert knife	set of 6 210
768075	9	Cake fork	set of 12 145
768105	10	Fish fork	set of 6 180
768112	11	Fish knife	set of 6 205

# JAZZ



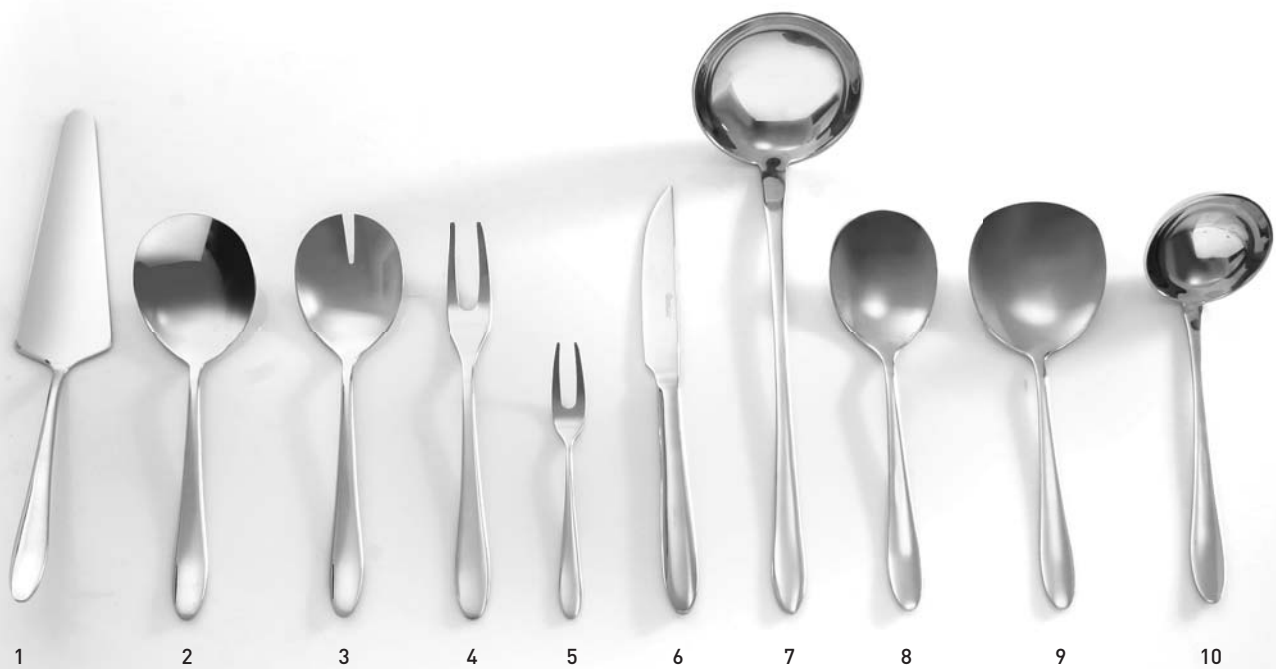
## JAZZ

- Hand polished
- Mirror finish



code			length (mm)
765036	1	Table spoon	set of 6 208
765029	2	Table fork	set of 6 205
765012	3	Table knife	set of 6 233
765081	4	Coffee spoon	set of 12 138
765098	5	Mocha spoon	set of 12 115
765067	6	Dessert spoon	set of 6 180
765050	7	Dessert fork	set of 6 183

code			length (mm)
765043	8	Dessert knife	set of 6 207
765074	9	Cake fork	set of 12 141
765104	10	Fish fork	set of 6 201
765111	11	Fish knife	set of 6 211
765128	12	Ice spoon	set of 12 139
765241	13	Butter knife	set of 12 159
765135	14	Sundae spoon	set of 6 193



code			length (mm)
765142	1	Cake scoop	set of 2 277
765159	2	Salad spoon	set of 2 206
765166	3	Salad fork	set of 2 206
765173	4	Carving fork	set of 2 202
765258	5	Meat fork	set of 6 137

code			length (mm)
765197	6	Steak knife	set of 6 221
765203	7	Soup ladle	set of 2 278
765210	8	Vegetable ladle	set of 2 203
765227	9	Potato ladle	set of 2 214
765234	10	Sauce ladle	set of 2 203

# REGGAE





## REGGAE

- Hand polished
- Mirror finish

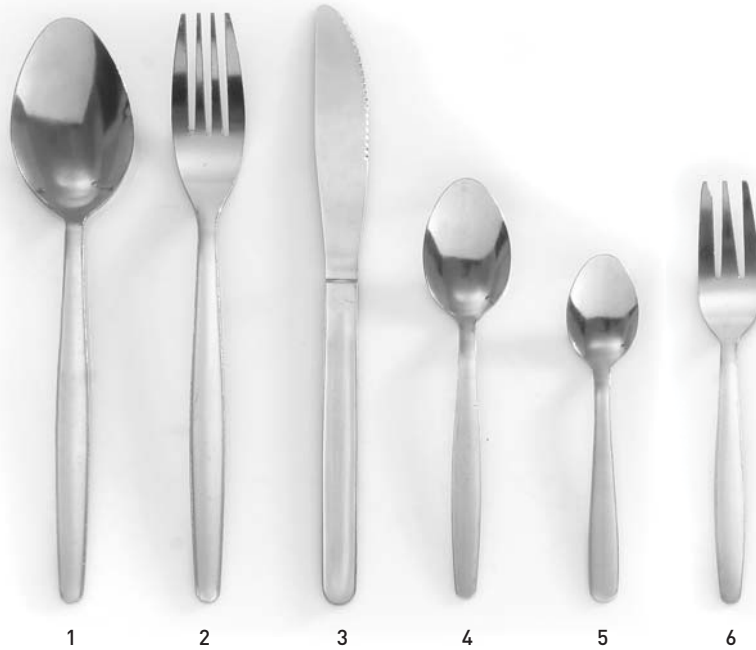


code				length (mm)
767030	1	Table spoon	set of 6	204
767023	2	Table fork	set of 6	205
767016	3	Table knife	set of 6	231
767085	4	Coffee spoon	set of 12	139
767092	5	Mocha spoon	set of 12	119
767061	6	Dessert spoon	set of 6	179

code				length (mm)
767054	7	Dessert fork	set of 6	178
767047	8	Dessert knife	set of 6	210
767078	9	Cake fork	set of 12	145
767108	10	Fish fork	set of 6	180
767115	11	Fish knife	set of 6	205

**ECONOMIC**

- Machine polished



code			length (mm)
764039	1	Table spoon	set of 12 198
764022	2	Table fork	set of 12 198
764015	3	Table knife	set of 12 214
764084	4	Coffee spoon	set of 24 138
764091	5	Mocha spoon	set of 24 115
764077	6	Cake fork	set of 24 148

**STEAK CUTLERY**



**STEAK FORK**

- Stainless steel with ABS handle  
- Set of 6



code	blade/knife length (mm)
781432	200



**STEAK KNIFE**

- Stainless steel with ABS handle  
- Set of 6



code	blade/knife length (mm)
781449	215
781456	250

**NEW!**



SHELLFISH CUTLERY



403709

**SET LOBSTER FORKS AND TONGS**

- 4 stainless steel forks  
- 1 chrome-plated tongs



code	length (mm)
403709	205



403716

**LOBSTER FORKS**

- 6 forks



code	length (mm)
403716	205



**OYSTER KNIFE**



code	length (mm)
781913	180



**SNAIL FORK**



code	length (mm)
402221	140



**SNAIL DISH**

- For 6 snails



code	length (mm)
402023	150x20



**SNAIL TONGS**

- Squeeze model



code	length (mm)
402528	170



# KARIZMA





**KARIZMA**

- White hotel porcelain
- Strengthened edges, high quality glazing
- High impact and wear resistance
- 10 years supply guarantee

**FLAT PLATE**

code	mm
795101	ø160
795309	ø200
795507	ø240
795705	ø280
795903	ø320

**DEEP PLATE**

code	mm
794500	ø300

**OVAL DISH**

code	mm
796306	290x200
796405	340x235

**SALAD BOWL**

code	mm
796603	ø150
796702	ø190
796801	ø250

**SOUP BOWL**

code	-	ml	mm
798805	soup bowl	380	ø120
798904	saucer for bowl		ø180

**CUP AND SAUCER**

code	-	mm	ml
798010	mocha cup		90
798034	saucer	ø125	
798164	coffee cup		170
798249	cappuccino cup		230
798171	saucer for coffee- and cappuccino cups	ø149	



# FLORA



## FLORA

- White hotel porcelain
- Strengthened edges, high quality glazing
- High impact and wear resistance
- 10 years supply guarantee



### FLAT PLATE

code	mm
787007	ø160
787014	ø200
787021	ø255
787038	ø270
787045	ø300



### DEEP PLATE

code	mm
787052	ø235



### OVAL DISH

code	mm
787069	280x180
787076	330x225



### SALAD BOWL

code	mm
787298	ø100
787083	ø145
787090	ø230



### SOUP BOWL

code		mm	ml
787267	bowl		250
787182	saucer	ø158	



### CUP AND SAUCER

code		mm	ml
787113	mocha cup		120
787120	saucer	ø130	
787144	coffee cup		180
787151	saucer	ø138	
787175	cappuccino cup		250





# EXCLUSIV





**EXCLUSIV**

- White hotel porcelain
- Strengthened edges, high quality glazing
- High impact and wear resistance
- 10 years supply guarantee



**FLAT PLATE**

code	mm
782606	ø140
782613	ø170
794159	ø210
794166	ø250
794173	ø270
794180	ø300



**DEEP PLATE**

code	mm
794203	ø220



**PASTA PLATE**

code	mm
794135	ø300



**OVAL DISH**

code	mm
794197	340x270
794296	290x230



**SALAD BOWL**

code	mm
794272	ø150
794142	ø190
794289	ø245



**SOUP BOWL**

code	-	mm	ml
794258	soup bowl		380
794265	saucer for soup bowl	ø120	



**CUP AND SAUCER**

code	-	mm	ml
794234	mocha cup		90
794241	saucer	ø120	
794210	coffee cup		170
794111	cappuccino cup		230
794227	saucer for coffee and cappuccino cup	ø145	



# SATURN



## SATURN

- White hotel porcelain
- Strengthened edges, high quality glazing
- High impact and wear resistance
- 10 years supply guarantee



### FLAT PLATE

code	mm
794319	ø 200
794326	ø 240
794333	ø 260
794340	ø 280
794357	ø 300
794364	ø 320



### DEEP PLATE

code	mm
794395	ø 220
794517	ø 300



### OVAL DISH

code	mm
794371	290x200
794388	340x240



### SALAD BOWL

code	mm
794463	ø 150
794470	ø 250
794524	ø 190



### SOUP BOWL AND SAUCER

code	-	mm	ml
794449	Soup bowl		380
794456	Saucer for soup bowl	ø190	



### CUP AND SAUCER

code	-	mm	ml
794425	mocha cup		90
794432	saucer	ø125	
794401	coffe cup		170
794418	saucer	ø150	
794487	cappuccino cup		230
794494	saucer	ø150	



### MUG

code	ml
794531	300





# GOURMET





**GOURMET**

- Hotel porcelain
- Strengthened edges, high quality glazing
- High impact and wear resistance
- 10 years supply guarantee

**NEW!****FLAT PLATE**

code	mm
780008	ø 190
780015	ø 210
780022	ø 230
780039	ø 270
780046	ø 290

**DEEP PLATE**

code	mm
780053	ø 240

**PASTA PLATE**

code	mm
780060	ø 270

**OVAL DISH**

code	mm
780077	240x170
780084	310x220
780091	360x260

**ROUND DISH**

code	mm
780107	ø 320

**TAPAS DISH**

code	mm
780114	ø 130
780121	ø 160
780138	ø 230
780145	ø 250

**SOUP BOWL**

code	ml
780152	350

**CUP AND SAUCER**

code		mm	ml
780176	cup		100
780183	saucer	ø 115	
780190	cup		250
780206	saucer	ø 160	



# CLASSIC



**CLASSIC**

- Hotel porcelain
- Strengthened edges, high quality glazing
- High impact and wear resistance
- 10 years supply guarantee



**NEW!**



**FLAT PLATE**

code	mm
780329	ø 170
780336	ø 190
780343	ø 210
780350	ø 265



**DEEP PLATE**

code	mm
780374	ø 235



**PASTA PLATE**

code	mm
780381	ø 270



**OVAL DISH**

code	mm
780398	230x155
780404	280x200
780411	320x230
780428	355x265



**ROUND DISH**

code	mm
780435	ø 320



**TAPAS DISH**

code	mm
780442	ø 140
780459	ø 170
780466	ø 230
780473	ø 260



**SOUP BOWL**

code	ml	mm
780480	300	
780497	saucer	ø 160



**CUP AND SAUCER**

code		mm	ml
780527	cup		100
780534	saucer	ø 130	
780541	cup		220
780558	saucer	ø 150	
780565	cup		300





# DELTA





**DELTA**

- White hotel porcelain
- Strengthened edges, high quality glazing
- High impact and wear resistance
- 10 years supply guarantee

**NEW!****FLAT PLATE**

code	mm
794050	ø 160
794067	ø 200
794074	ø 240
794081	ø 270
794098	ø 300

**DEEP PLATE**

code	mm
799420	ø 230

**PASTA PLATE**

code	mm
799406	ø 260
799413	ø 300

**OVAL DISH**

code	mm
799437	290x200
799444	340x240

**SALAD BOWL**

code	mm
799451	ø 120
799468	ø 140
799475	ø 230
799482	ø 270

**SOUP BOWL**

code	mm	ml
799383		380
799390	saucer for soup bowl	ø 170

**CUP AND SAUCER**

code	ml	-
799376	90	cup with saucer
799352	230	cup with saucer



**LIONHEAD**

- Special, toughest porcelain type available on the market
- High-impact and wear resistance and still relatively light-weight
- Shining white



**SOUP BOWL**

code	mm	ml
784778	ø90x(H)60	125
784761	ø120x(H)78	250
784754	ø138x(H)95	500
784747	ø175x(H)120	1000
784730	ø215x(H)155	2000



**PRESENTATION PLATES AND BOWLS**

**PLATE TORRO**

- Rectangular

code	mm
783634	250x175x(H)23
783641	310x210x(H)25
783658	360x240x(H)30



**PLATE BARK**

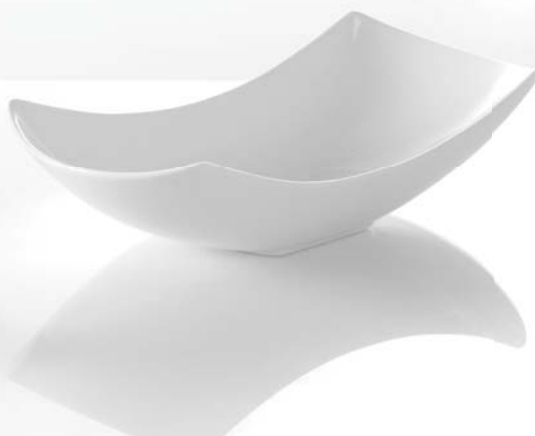
- Rectangular

code	mm
785546	218x105x(H)23
785553	352x146x(H)40



**BOWL VANILLA**

code	mm
785560	225x111x(H)62
785577	290x136x(H)80
785584	332x165x(H)94



**TAPASMINI**

- Special, toughest porcelain type available on the market
- High-impact and wear resistance and still relatively light-weight
- Shining white



784303

**TAPAS DISH CASCARA**

code	mm	packed per
784303	ø100	6 pieces



784327

**TAPAS DISH CUADRADO**

code	mm	packed per
784327	80x80x(H)35	6 pieces



784365

**TAPAS DISH REDONDO**

- Round

code	mm	packed per
784365	ø75x(H)30	6 pieces



784433

**TAPAS DISH LEON**

code	mm	packed per	ml
784433	ø55x(H)45	6 pieces	50



784341

**TAPAS DISH PESCADOS**

- Fish shaped

code	mm	packed per
784341	90x105x(H)25	6 pieces



784334

**TAPAS DISH CONCHA**

- Boat shaped

code	mm	packed per
784334	90x50x(H)20	6 pieces



784426

**TAPAS DISH PLATO**

- Round

code	mm	packed per
784426	ø100x(H)25	6 pieces



784419

**TAPAS DISH CUADRADO**

- Square

code	mm	packed per
784419	59x59x(H)37	6 pieces



784396

**TAPAS DISH TRIANGOLO**

- Triangular

code	mm	packed per
784396	100x100x(H)25	6 pieces



784389

**TAPAS DISH CACEROLE**

code	mm	packed per
784389	ø60x(H)25	6 pieces



784372

**TAPAS DISH HUEVO**

code	mm	packed per
784372	ø65x(H)15	6 pieces



785324

**SPOON**

code	mm	packed per
785324	133x43x(H)26	6 pieces

**OVEN DISHES PORCELAIN**

- Special porcelain type, toughest type available.
- Thermal shock resistant, can withstand extreme temperature changes.
- High-impact and wear resistance and still relatively light-weight.
- Extremely pure and brilliant white.



**TAPAS DISH OVAL**

code	mm
784006	165x105x(H)30
784013	215x140x(H)35
784020	270x180x(H)40

**TAPAS DISH RECTANGULAR**

code	mm
784105	100x140x(H)45
784112	120x190x(H)50
784129	185x260x(H)55



786321



786352

**RUSTICA OVEN DISH OVAL**

code	mm
786321	220x130x(H)40
786338	245x145x(H)55
786345	340x205x(H)70

**RUSTICA OVEN DISH SQUARE**

code	mm
786352	165x165x(H)70



786369



786307

**RUSTICA OVEN DISH RECTANGULAR**

code	mm
786369	280x185x(H)65
786376	330x225x(H)70
786383	375x260x(H)75

**RUSTICA OVEN DISH ROUND**

code	mm
786307	ø100x(H)50
786314	ø250x(H)70







786499



786239

**CHILDREN'S PLATE "BEAR"**

- ø190 mm without ears

code	mm
786499	ø265

**ICE CREAM BOWL CLOWN**

code	mm
786239	226x145x(H)37



783153

783160

783177

**RAMEKIN**

- Ribbed



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



786451

**MILK JUG**

- Shining white

- Special, toughest porcelain type available on the market



code	packed per	liter
786451	2	0,08



786437

**GRAVY BOAT**

- Shining white

- Special, toughest porcelain type available on the market



code	mm
786437	180x55x(H)130



786413

**CONDIMENT SET**

- 2-piece set: salt, pepper



code		mm
786413	pepper & salt	ø42x(H)80



786420

**CONDIMENT SET**

- 3 piece set: salt, pepper, toothpick holder



code		mm
786420	pepper, salt & toothpick	125x54x(H)90

MELAMINE

- Hygienic and shock resistant



BOWL SQUARE

code	mm
561560	130x130x(H)65
561577	190x190x(H)100
561584	270x270x(H)105

RAMEKIN

- Ribbed

code	-	mm
561706	50 ml	ø70x(H)35
561713	80 ml	ø80x(H)40
561720	100 ml	ø85x(H)45





## SLATE PLATEAUS

- Natural presentation items for serving elegant and exclusive hot or cold dishes.
- Cut out of stone and fitted with anti-slip feet.

### SLATE LAZY SUSAN SET

- Presentation set, consists of:
- 1 "Lazy Susan" rotating slate plateau.
- 3 Cheese knives.
- 3 Pieces of chalk.
- 3 Chalk board holders.
- 3 Chalk boards.



424605

code	mm
424605	ø350x(H)25

### SLATE PLATEAUS ROUND

code	mm	packed per
424612	ø200x(H)5	2
424629	ø250x(H)5	2
424636	ø300x(H)5	2



424612

### SLATE PLATEAUS SQUARE

code	mm	packed per
424643	200x200x(H)5	2
424650	250x250x(H)5	2
424667	300x300x(H)5	2



424643

### SLATE PLATEAUS RECTANGULAR

code	mm	packed per
424674	150x100x(H)5	2
424681	200x100x(H)5	2
424698	300x100x(H)5	2



424674

### SLATE PLATEAU WITH HANDLES

code	mm
424704	300x450x(H)40



424704

### SLATE PLATEAUS WAVE

code	mm	packed per
424711	200x100x(H)5	2
424728	300x150x(H)5	2



424711



**BASKETS**

- Polyrattan



**BREAD BASKET - OVAL**

code		mm
426500		225x130x(H)55
426531	set of 3	225x130x(H)55

**BREAD BASKET - RECTANGULAR**

code		mm
426807		225x150x(H)65
426838	set of 3	225x150x(H)65

**BREAD BASKET - ROUND**

code		mm
426609		ø200x(H)65
426630	set of 3	ø200x(H)65

**BREAD BASKET - OVAL**

code		mm
426708		225x110x(H)60
426739	set of 3	225x110x(H)60

**BREAD BASKET - OVAL**

code		mm
426906		375x140x(H)70
426937	set of 3	375x140x(H)70



426418

**FRUIT BASKET**

- Chrome-plated wire



code		mm
426418		ø 215x(H)205

**PITTA BREAD BASKET - ROUND**



code		mm
425701		ø150x(H)40
425749	set of 4	ø150x(H)40
425800		ø200x(H)50
425848	set of 4	ø200x(H)50



425800

425602

425701

425503

**PITTA BREAD BASKET - OVAL**



code		mm
425503		200x140
425541	set of 4	200x140
425602		230x180
425640	set of 4	230x180



**THERMOS JUGS**

- Double walled stainless steel
- Seamless structure vacuum body
- Metal chromed cover/switch/spout & handle
- High insulation value



**THERMOS JUG**

code	liter	øxH mm
445808	0,35	108x150
445815	0,6	120x168
445822	1	136x188
445839	1,5	136x258

445808

445815

445822

445839



**THERMOS JUG**

- Double walled stainless steel
- With black push-button cap
- Top and lid made of polypropylene

code	liter	øxH mm
446508	1,0	145x205
446607	1,5	145x230
446706	2,0	145x260

446508

446607

446706



**THERMOS JUG**

- Double walled stainless steel
- With yellow push-button cap
- Top and lid made of polypropylene

code	liter	øxH mm
446522	1,0	145x205
446621	1,5	145x230
446720	2,0	145x260

446522

446621

446720



**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



445877

code	liter	exH mm
445877	3.0	171x373
445891		drip tray

The push lever allows easy and precise pouring



445891



Drip trays are easily linked



449608



449707



**THERMOS JUG WITH GLASS INNER BOTTLE**

code	colour	liter	exH mm
449608	black	1	140x268
449707	white	1	140x268



448908



445884



**AIR POT**

- Stainless steel mantle
- With press system to tap drinks



code	liter	øxH mm
448908	2,2	150x340

**THERMO DISPENSER**

- Double walled stainless steel keeps hot and cold drinks at a constant serving temperature
- Vacuum insulated
- For cups and glasses of max. 11 cm high
- With fill indicator
- Easy to clean



code	liter	øxH mm
445884	3	168x456

**NEW!**

451557



451564



451588

**MILK JUGS "BARISTO"**

code	liter
451557	0,35
451564	0,50
451571	0,75
451588	1



451502



451519



451526



451533

**MULTIPURPOSE JUGS**

code	liter	øxH mm
451502	0,35	76x93
451519	0,6	90x112
451526	0,9	102x125
451533	1,5	112x161



458204



458006

**CAPPUCCINO STEAM JUG**

- With handle



code	liter	øxH mm
458204	0,7	95x105
458006	0,9	100x115



450109



450208



450307



450406



450505

**CREAM JUG**

- Straight model



code	liter	mm
450109	0,02	ø35x(H)35
450208	0,04	ø40x(H)40
450307	0,07	ø50x(H)55
450406	0,12	ø60x(H)60
450505	0,25	ø75x(H)75



451007



451205



451403

**MILK JUG**

- Straight model



code	liter	mm
451007	0,35	ø85x(H)110
451106	0,75	ø100x(H)120
451205	1,2	ø120x(H)130
451304	1,8	ø130x(H)170
451403	2,7	ø145x(H)185



453001



453209



453506

**COFFEE/ TEA POT WITH LID**

- With hinged lid.

- Straight model.



code	liter	øxH mm
453001	0,3	74x95
453100	0,5	74x123
453209	1,0	97x142
453308	1,5	120x158
453407	2,0	126x185
453506	3,0	145x210





455012

**CREAM AND SUGAR SET**

- Straight model  
- 3-piece: tray 130x230mm, sugar bowl 0,2 l, cream jug 0,15 l



code	-	mm
455012	1 set on card	230x130



452004

452103

**SUGAR BOWL**

- With hinged lid



code	mm	liter
452004	ø75x(H)70	0,2
452103	ø85x(H)80	0,3



523629

523636

**SUGAR CUBE TONGS**



code	-	mm
523629	set of 2	160
523636	set of 2	113



452202

**SUGAR BOWL**

- Without lid



code	mm	liter
452202	ø85x(H)65	0,3



452325

452714

**SUGAR/WHIPPED CREAM DISH**



code	-	mm
452714	6 on card	ø65
452325	4 on card	ø100



452400

**SUGAR DISPENSER**

- Glass dispenser.  
- Stainless steel spout.



code	-	mm	liter
452400	in coloured box	ø80x(H)140	0,2



456514

**TEA BOX**

- Wood with acrylic window
- 12 compartments



code	mm
456514	300x280x(H)90



570807

**TEA STRAINER - WITH HINGED HANDLE**

- For herbs and tea
- With hinged handle



code	mm
570807	ø40x150
570821	2 on card ø40x150



638101

**TEA & HERB STRAINER**

- For herbs and tea
- With wire handle



code	mm
638101	ø70x225



592038

**LEMON SLICE SQUEEZER**



code	mm
592038	6 on card 80x70

440704



**TABLETOP LITTERBIN**  
 - Stainless steel container  
 - Black ABS tumble cover

code	mm
440704	ø120x(H)165

595008



**RECEPTION BELL**  
 - Chrome-plated with metal base

code	øxH mm
595008	85x60



630907



**CHIPS BAG HOLDER**

code	mm
630907	ø95/110x(H)175



444023



**TABLECLOTH CLIP**

code	-	mm
444023	4 on card	50x(H)40



400203



**SERVING DISH**

code	mm
400203	205x155



400005



**SERVING DISH**

code	mm
400005	230x130



400104



**SERVING DISH**

code	mm
400104	210x110



441008

**BUTTER DISH - WITH LID**

- For packets of 250 grams



code	mm
441008	125x(H)55



441107

**ICE-CREAM CUP**

- On foot



code	mm
441107	ø90x(H)50



441466

**EGG CUP**

- Low model



code	-	mm
441466	Packed per 6	ø85x(H)15



441367

**EGG CUP**

- On foot



code	-	mm
441367	Packed per 6	ø50x(H)45



980316

**SALT AND PEPPER MILL SET**

- 2-Piece set, consists of:  
 - Pepper mill with stainless steel grinding mechanism.  
 - Salt mill with POM plastic grinding mechanism.



code	mm
980316	ø55x(H)140



441503

**EGG SPOON**

- White ABS



code	-
441503	set 6 pc





428511

**NAPKIN HOLDER**

- Matt finish



code	mm
428511	170x30x(H)70



428528

**NAPKIN HOLDER**

- Chrome-plated wire



code	mm
428528	190x190x(H)65



595206

**TAB HOLDER**

- Set of 3

- With clamp



code	mm	-
595206	152x110	set of 3



665251

**MENU CARD TABLE STAND**

- Supplied without menu card

- 6 pieces in colourbox



code	mm	-
665251	80x77x(H)18	set of 6



665503

665510

595305

**MENU CARD TABLE STAND**

code	mm
665503	100
665510	200

**TAB GRABBER**

- Set of 2 pieces

- With clamp



code	mm	-
595305	ø40x(H)104	set of 2



CONDIMENT SETS & DISPENSERS



18/0  
STAINLESS STEEL

465301

**CONDIMENT SET**  
- 2-piece - salt, pepper  
- Matt finish



18/0  
STAINLESS STEEL

465349

**CONDIMENT SET**  
- 2-piece - oil, vinegar  
- Matt finish



18/0  
STAINLESS STEEL

465332

**CONDIMENT SET**  
- 3-piece - salt, pepper, mustard  
- With stainless steel mustard spoon  
- Matt finish

code	mm	code	mm	ml	code	mm
465301	85x55x(H)115	465349	120x75x(H)185	150	465332	100x95x(H)115



18/0  
STAINLESS STEEL

465318

**CONDIMENT SET**  
- 3-piece - salt, pepper, napkin holder  
- Matt finish



18/0  
STAINLESS STEEL

465325

**CONDIMENT SET**  
- 3-piece - salt, pepper, toothpick holder  
- Matt finish



18/0  
STAINLESS STEEL

465356

**CONDIMENT SET**  
- 4-piece - salt, pepper, oil, vinegar  
- Matt finish

code	mm	code	mm	code	mm
465318	85x75x(H)115	465325	90x90x(H)115	465356	130x110x(H)185



18/0  
STAINLESS STEEL

465363

**CONDIMENT SET**  
- 5-piece - salt, pepper, oil, vinegar, toothpick holder  
- Matt finish



S.S.  
STAINLESS STEEL

460009

**CONDIMENT SET**  
- 2-piece - salt, pepper



S.S.  
STAINLESS STEEL

460108

**CONDIMENT SET**  
- 3-piece - salt, pepper, flavouring  
- Delivered without Maggi bottle

code	mm	code	mm	code	mm
465363	130x110x(H)185	460009	100x50x(H)140	460108	140x50x(H)140



465387



461167

461266



468821

**SALT AND PEPPER SHAKER**

**SALT AND PEPPER SHAKER**

**TOOTHPICK HOLDER**

- Glass shaker  
- Stainless steel lid

- Glass holder  
- Stainless steel cap

code	-	øxH mm
465387	Set of 2	40x70

code	-	øxH mm
461167	Set of 6 pepper shakers	40x70
461266	Set of 6 salt shakers	40x70

code	mm	packed per
468821	ø40x(H)70	6



786413



786420

**SHAKER**

**CONDIMENT SET**

**CONDIMENT SET**

- 2-piece set: salt, pepper

- 3 piece set: salt, pepper, toothpick holder

code	-	øxH mm
631201	pepper & salt shaker	55x75
631102	parmesan shaker	55x75
631300	wire mesh powder shaker	55x75

code	-	mm
786413	pepper & salt	ø42x(H)80

code	-	mm
786420	pepper, salt & toothpick	125x54x(H)90



452424



462164



465370

**HONEY DISPENSER**  
- Glass dispenser  
- Chrome-plated plastic lever

**MUSTARD JAR**  
- Glass jar  
- Stainless steel lid  
- Including polystyrene spoon

**CHEESE/SUGAR DISH**  
- With glass dish  
- Including stainless steel spoon

18/0

STAINLESS STEEL

code	mm	øxH mm
452424	ø80x(H)115	80x115

code	mm	packed per
462164	ø55x(H)80	6

code	mm
465370	ø130x(H)90

SOUP AND SAUCE BOWLS



SOUP TUREEN

- With lid and serving spoon.

code	liter	mm
434208	3	ø245x(H)130



434208



SOUP BOWL

- With handles

code	liter	mm
430002	0,35	ø120x(H)50



430002

401101

401309

401606



401002



401200



401408

VEGETABLE DISH

- With handles



code	øxH mm
401002	120x30
401101	140x35
401200	160x40
401309	180x45
401408	200x50
401606	220x50

SAUCE BOAT

- On foot



code	liter	mm
432143	0,085	120x(H)50
432006	0,14	135x(H)70
432105	0,23	160x(H)90
432129	0,28	200x(H)105
432136	0,46	240x(H)120



432143



432006



432105



432129



432136



**DOOR SIGNS**

- In blister pack



**DOOR SIGNS**

- With self-adhesive strip

code	mm	type
663608	ø75	men
663615	ø75	women
663622	ø75	toilets
663639	ø75	no smoking
663646	ø75	wheelchair
663653	ø75	mobile off



663608



663615



663622



663639



663646



663653

**WALL SIGNS ROUND**

- With self-adhesive strip.



code	mm	type
663783	ø75	smoking
663790	ø75	no smoking
663820	ø160	smoking - big
663806	ø160	no smoking - big



663820



663806

**TABLE SIGN 'NO SMOKING'**

- 2 sides printed



code	mm
663660	52x(H)40



663660

**TABLE SIGN RESERVED**

- Black - white.

- Printed on 2 sides.



code	-	mm
663462	"reserved"	130x35x(H)40
663745	"gereserveerd"	130x35x(H)40
663479	"reserviert"	130x35x(H)40
663486	"réservé"	130x35x(H)40
663509	"vyhrazena"	130x35x(H)40
663516	"riservato"	130x35x(H)40
663523	"rezerwacja"	130x35x(H)40
663530	"стол заказан"	130x35x(H)40
663547	"rezervat"	130x35x(H)40



663745

**TABLE SIGN RESERVED**

- Set of 4 pieces



code	-	mm
663691	"Gereserveerd" & "Réservé"	52x(H)40
663707	"Reserviert"	52x(H)40



663691

**TABLESTAND NUMBERS**

- Sets of multiple numbers

- 12 numbers per set



code	-	mm
663844	Numbers 1-12	52x(H)40
663851	Numbers 13-24	52x(H)40
663868	Numbers 25-36	52x(H)40
663875	Numbers 37-48	52x(H)40
663882	Numbers 49-60	52x(H)40
663899	Numbers 61-72	52x(H)40



663844



440605



**ASHTRAY WITH LOWER TRAY**

code	mm
440605	ø140x(H)40



569757



**ASHTRAY**  
- Made of black melamin

code	mm
569757	ø146



440407



**ASHTRAY WITH LID**

code	mm
440407	ø90x(H)28
440490	Set of 3 ø90x(H)28



440803



**ASHTRAY**  
- Extra heavy

code	mm
440803	ø75x(H)28
440858	ø95x(H)28
440902	ø120x(H)28



440001



**ASHTRAY WITH FIRE RIM**

code	mm
440001	ø140x(H)30
440100	ø160x(H)30



440209



**ASHTRAY WITH PUSH BUTTON**

code	mm
440209	ø90x(H)45



440506

**ASH COLLECTOR**  
- With hinged lid  
- For fire safe emptying ashtrays



code	mm
440506	210x140x(H)90



**BLACKBOARDS**



**WALL BLACKBOARD**

- Black, with wooden frame

code	mm
664025	300x400
664032	400x600
664049	600x800

**TABLETOP BLACKBOARD**

- Black, with wooden stand

code	mm	-
664056	150x230	Set of 2
664063	210x320	Set of 2



664001

664018



664063

664056

**PAVEMENT BLACKBOARD**

- Black, with wooden frame

code	mm
664001	500x850
664018	700x1200

**BLACKBOARD MARKERS**

- With oblique nib, writing width 2 to 6 mm

code	-
664216	1 pink, 1 green, 1 blue and 2 white markers
664209	5 white markers

**BLACKBOARD MARKERS**

- With wide flat nib, writing width 15 mm

code	-
664223	3 white markers
664230	1 pink, 1 green and 1 blue marker



664216



664209



664223



664230



Writing width 15 mm



Writing width 2 to 6 mm



CORKSCREWS & BOTTLE OPENERS



596807

**WAITER'S CORKSCREW**

- Chrome plated, with ABS handle
- 4 functions
- With separate bottle-opener



code		mm
596807		140



597200

**WAITER'S CORKSCREW**

- Curved model
- 3 functions



code		mm
597200	on card	110



597507

**CORKSCREW**

- Lever model
- Chrome-plated
- With bottle-opener



code		mm
597507	on card	170



597316

Perfect for uncorking long corks

**WAITER'S CORKSCREW**

- 'Pull tap' with metal handle
- 3 functions
- With extra kink in lever for long corks

code		mm
597316	1 on card	120



see movie



**POURERS**



599365

**FREE-FLOW POURER**

- Plastic with chrome-plated nozzle



599310

**FREE-FLOW POURER**

- Plastic



598498

**CORK FOR POURER.**

- Made of SEBS plastic

code	-	code	-	code	-
599365	3 on card	599310	4 on card	598498	6 on card



590034



590133

**FREE-FLOW POURER**

- With cork.



code	-	model
590034	6 on card	short
590133	6 on card	long



595589



**CHAMPAGNE STOPPER**

- For storing opened bottles



code
595589



597453

Roll up to use



**DROP-STOPS**

- Acts as spout and prevents dripping from the bottle  
- Roll up to use



code	-
597453	2 on card

**BOTTLE CAP PERFORATOR**

- "Prikit"  
- Peforates bottlecaps and cans easily with a ø 5 mm hole.  
- Passing a straw through the hole keeps insects out of the drink.  
- Reduces spillage if a drink is knocked over.

**NEW!**



Keep insects out of drinks



code
595572



598702

598801



**NON-DRIP BRACKET**

- For bottle height from 230 to 350 mm.



code		type of mounting
598702		shelf mounted
598719	on card	shelf mounted
598801		wall mounted
598818	on card	wall mounted



598009

598207

598306

598405

**NON-DRIP POURER**

- Plastic

code		ml
598009		20
598016	on card	20
598207		35
598214	on card	35
598306		40
598313	on card	40
598405		50
598412	on card	50



599006

599105

599204

**BALL MEASURING POURER**



code		ml
599006		20
599013	2 on card	20
599105		35
599112	2 on card	35
599204		50
599211	2 on card	50

WINE COOLERS AND STANDS



593806

WINE COOLER

- Double-walled stainless steel.
- For use without ice cubes.



code	mm
593806	ø120x(H)180



593103

WINE COOLER

- With tulip handles



code	liter	mm
593103	3,5	ø210x(H)210



593202

WINE COOLER

- With ring handles



code	liter	mm
593202	3,3	ø190x(H)190



593158

WINE COOLER

- Transparent



code	mm
593158	220x185x226



593905

WINE COOLER TABLE BRACKET

- Ring 185 ø mm
- Wine cooler not included



code	mm
593905	ø195x(H)510

593608



WINE COOLER STAND

- Very compactly packed
- 5-part assembly



code	mm
593608	ø185x(H)740



471500



**CHAMPAGNE COOLER**

code	liter	mm
471500	13,5	ø370x(H)230



471524



**CHAMPAGNE COOLER ECONOMIC**

code	liter	mm
471524	9,5	ø350x(H)230



594704



**ICE BUCKET DOUBLE-WALLED**

code	liter	mm
594704	5	ø200x(H)230



593165



**PARTY TUB**  
- Transparent  
- Oval

code	mm
593165	470x290x230



Soft rubber  
in holder

679005



**ICE CUBE MOULD**

- Professional
- Soft rubber in holder
- Holds 32 ice cubes

code	mm
679005	335x180



523520



**ICE CUBE TONGS**  
- Packed per 2.

code	mm
523520	180



**S.S.**  
STAINLESS STEEL



271551



3 ice cube sizes

**ABS**  
PLASTIC



271568



3 ice cube sizes

**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	mm	V	W
271551	375x435x(H)420	230	200

**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: R134A
- Choice of 3 ice cube sizes, cubes are formed around cooling rods
- Stores 100 ice cubes

code	mm	V	W
271568	320x367x(H)378	230	130



**NEW!** **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.
- Comes with supply hose and ice scoop.
- Air-cooled injection system, coolant R134A.

code	mm	V	W
271575	448x400x(H)798	230	300





271520

**NEW!**



**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	mm	V	W
271520	170x220x(H)460	230	80



see movie



695708

**ICE CRUSHER**

- Chrome-plated zinc alloy with stainless steel blades.
- Including ice scoop.
- With removable container.

code	mm
695708	160x140x(H)270

**MILKSHAKER**

- Aluminium frame, stainless steel malt cup.
- Micro switch activates the milkshaker when the cup is placed.
- Capacity of cup: 500 ml.



code	mm	V	W
224021	160x190x(H)490	230	140



224021



### 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 for the body are dishwasher safe

221204

code	mm	V	W
221204	300x200x(H)350	230	180



3 cones for different sizes of fruit



Anti-splash cover made of polycarbonate



Sieve and cones made of ABS



Squeeze bowl made of stainless steel





221037

**CITRUS JUICER ELECTRIC**

- Stainless steel body and aluminium base
- Top with lever provides easy and save operation
- Removable bowl and cone of stainless steel
- RPM: 900/min.



code	mm	V	W
221037	180x290x(H)400	230	350



695906

**CITRUS JUICER**

- Lever model, chrome-plated
- Made of high quality zinc alloy
- With handle for increased stability
- Lever folds back easily using a spring
- Stainless steel juice bowl and cone



code	mm
695906	225x180x(H)510





**NEW!** ABS BPA S.S.  
 PLASTIC FREE STAINLESS STEEL

**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 BPA-free Tritan copolyester, 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 14000 RPM up to 25000 RPM (without load).
- Equipped with over-heat and over-current protection.

code	mm	V	W
230718	270x250x(H)550	230	1500



Very powerful, can even crush ice

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



230718

**NEW!** ABS BPA S.S.  
 PLASTIC FREE STAINLESS STEEL

**BLENDER JAR**

- Replacement jar for blender 230718 Made of BPA-free Tritan copolyester.
- Lid included.

code	mm
933688	200x170x(H)360



933688



**COCKTAIL SHAKER**  
- Transparent



code	mm	liter
593028	ø95x250	0,65



**COCKTAIL SHAKER**  
- 3-piece



code	mm	liter
593004	ø80x(H)240	0,75



**NEW!**

**COCKTAIL SHAKER CONICAL**



code	liter
593035	0,75



593042



593066

**NEW!**

**BOSTON SHAKER**



code	liter	
593042	0,8	shaker
593066	0,45	mixing glass



35 ml



25 ml

**JIGGER**  
- 2 sides: 25 ml and 35 ml



code	mm	
596715	ø40x(H)75	1 on card



50 ml



25 ml

**NEW!**

**JIGGER**  
- 2 sides: 25 ml and 50 ml



code	mm
596722	ø40x(H)85



557600

557617

557648

557631

557624

**BAR STORERS**

- Interchangeable spout and lid.
- For storage, mixing and serving of drinks.
- Upper part removable.



code	mm	liter	-
557600	ø 90x(H)300	0.8	red
557617	ø 90x(H)300	0.8	blue
557624	ø 90x(H)300	0.8	green
557631	ø 90x(H)300	0.8	brown
557648	ø 90x(H)300	0.8	yellow



**INGREDIENT BOX**

- Stainless steel with transparent polypropylene lid
- Including 5 white polypropylene storage containers

code	mm
552100	375x140x(H)90



665015

**KEYCHAIN 'ROLLMATIC'**

- With belt clip
- 50 cm long chain
- Ring with a 30 mm diameter

code	packed per
665015	2



**COIN TOKENS**

- Set 100 pieces
- Available in several colours



code	ø mm	colour
665121	25.09	blue
665138	25.09	green
665145	25.09	red
665152	25.09	white
665169	25.09	black
665381	25.09	yellow



696040

**GLASS BRUSH HIGH**

- Polypropylene with 3 nylon brushes.
- Bottom plate fitted with 4 suction pads.



code	mm
696040	190x100x(H)180/250/180



696002

**GLASS BRUSH STANDARD**

- Polypropylene with 3 nylon brushes.
- Bottom plate fitted with 4 suction pads.



code	mm
696002	190x100x(H)180



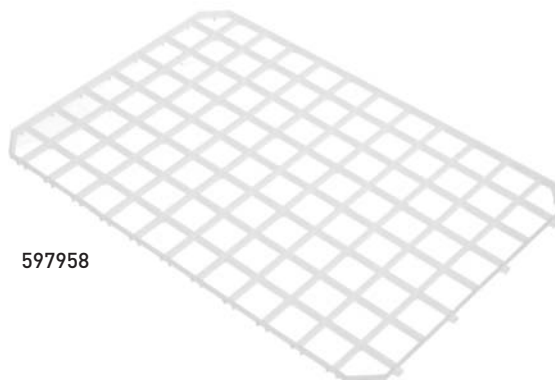
552681

**GLASS BRUSH ROUND**

- Aluminium with nylon brush.
- Bottom plate fitted with 4 suction pads.



code	mm
552681	ø150x(H)190



597958

**DRAINAGE MAT**

- Connectable
- White polypropylene
- HACCP compliant



code	mm	-
597958	313x209	Set of 5



696200

**BEER GLASS CARRIER**

- Holds 12 glasses, holes ø 55 mm



code	mm
696200	ø315



565360

**BEER SKIMMER**

- White



code	mm	-
565360	235x26	6 on card





see movie

**TABLE BEER TAP**

- Plexiglas
- With strong non-drip tap



code	mm	liter
598955	ø100x(H)815	3,0
598962	ø100x(H)1150	5,0



598955



598962

**SODA SIPHON**

- Enamelled soda siphon.
- Makes fresh carbonated water in no time.
- Requires carbon dioxide chargers for use.



code	colour	liter
588505	silver	1

**SODA CHARGERS**

- Contains 8 grams of CO<sub>2</sub>, a single filling of a 1L soda siphon

code	colour	
588406	gold	box 10 pieces



588406



588505

## REFRIGERATORS AND FREEZERS

**NEW!**232118  
232132**REFRIGERATOR 700 L PROFI LINE**

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Forced cooling, compressor in the top.
- With particle filter.
- EMBRACO compressor.
- Cooling chamber fits Gastronorm 2/1.
- Self-closing lockable door, opens on the left side.
- Comfortable curved door handle.
- 4 Adjustable stainless steel feet.
- 3 Gastronorm 2/1 shelves included.
- Digital display and electronic thermostat.
- Operates safely in ambient temperatures up to 43°C.
- Weight: 120 kg.
- Temperature range: -2/+8°C.
- Coolant: R134a

code	mm	V	W
232118	710x800x(H)2050	230	385

**FREEZER 700 L PROFI LINE**

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Forced cooling, compressor in the top.
- With particle filter.
- EMBRACO compressor.
- Cooling chamber fits Gastronorm 2/1.
- Self-closing lockable door, opens on the left side.
- Comfortable curved door handle.
- 4 Adjustable stainless steel feet.
- 3 Gastronorm 2/1 shelves included.
- Digital display and electronic thermostat.
- Operates safely in ambient temperatures up to 43°C.
- Weight: 120 kg.
- Temperature range: -22/-17°C.
- Coolant: R404a

code	mm	V	W
232132	710x800x(H)2050	230	650

**NEW!**232125  
232149**REFRIGERATOR WITH TWO DOORS 1300 L PROFI LINE**

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Forced cooling, compressor in the top.
- With particle filter.
- EMBRACO compressor.
- Cooling chamber fits Gastronorm 2/1.
- Self-closing lockable doors.
- Comfortable curved door handles.
- 4 Adjustable stainless steel feet.
- 6 Gastronorm 2/1 shelves included.
- Digital display and electronic thermostat.
- Operates safely in ambient temperatures up to 43°C.
- Weight: 200 kg.
- Temperature range: -2/+8°C.
- Coolant: R134a

code	mm	V	W
232125	1314x845x(H)2100	230	390

**FREEZER WITH TWO DOORS 1300 L PROFI LINE**

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Forced cooling, compressor in the top.
- With particle filter.
- EMBRACO compressor.
- Cooling chamber fits Gastronorm 2/1.
- Self-closing lockable doors.
- Comfortable curved door handles.
- 4 Adjustable stainless steel feet.
- 6 Gastronorm 2/1 shelves included.
- Digital display and electronic thermostat.
- Operates safely in ambient temperatures up to 43°C.
- Weight: 200 kg.
- Temperature range: -22/-17°C.
- Coolant: R404a

code	mm	V	W
232149	1314x845x(H)2100	230	700



**NEW!**

232224  
232248

#### REFRIGERATOR 600 L KITCHEN LINE

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Forced cooling, compressor in the bottom.
- With particle filter.
- EMBRACO compressor.
- Cooling chamber fits Gastronorm 2/1.
- Self-closing lockable door, opens on the left side.
- Comfortable curved door handle.
- 4 Adjustable stainless steel feet.
- 3 Gastronorm 2/1 shelves included.
- Digital display and electronic thermostat.
- Operates safely in ambient temperatures up to 43°C.
- Weight: 120 kg.
- Temperature range: -5/+5°C.
- Coolant R134a.

code	mm	V	W
232224	685x800x(H)2135	230	260

#### FREEZER 600 L KITCHEN LINE

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Forced cooling, compressor in the bottom.
- With particle filter.
- EMBRACO compressor.
- Cooling chamber fits Gastronorm 2/1.
- Self-closing lockable door, opens on the left side.
- Comfortable curved door handle.
- 4 Adjustable stainless steel feet.
- 3 Gastronorm 2/1 shelves included.
- Digital display and electronic thermostat.
- Operates safely in ambient temperatures up to 43°C.
- Weight: 120 kg.
- Temperature range: -22/-18°C.
- Coolant R404a.

code	mm	V	W
232248	685x800x(H)2135	230	330



**NEW!**

232231  
232255

#### REFRIGERATOR WITH TWO DOORS 1200 L KITCHEN LINE

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Forced cooling, compressor in the bottom.
- With particle filter.
- EMBRACO compressor.
- Cooling chamber fits Gastronorm 2/1.
- Self-closing lockable doors.
- Comfortable curved door handle.
- 4 Adjustable stainless steel feet.
- 6 Gastronorm 2/1 shelves included.
- Digital display and electronic thermostat.
- Operates safely in ambient temperatures up to 43°C.
- Weight: 180 kg.
- Temperature range: -5/+5°C.
- Coolant R134a.

code	mm	V	W
232231	1382x800x(H)2135	230	420

#### FREEZER WITH TWO DOORS 1200 L KITCHEN LINE

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Forced cooling, compressor in the bottom.
- With particle filter.
- EMBRACO compressor.
- Cooling chamber fits Gastronorm 2/1.
- Self-closing lockable doors.
- Comfortable curved door handle.
- 4 Adjustable stainless steel feet.
- 6 Gastronorm 2/1 shelves included.
- Digital display and electronic thermostat.
- Operates safely in ambient temperatures up to 43°C.
- Weight: 190 kg.
- Temperature range: -12/-18°C.
- Coolant R404a.

code	mm	V	W
232255	1382x800x(H)2135	230	600

**NEW!**

### REFRIGERATOR COUNTER WITH TWO DOORS KITCHEN LINE

- Inner and outer housing made of high-quality stainless steel (with galvanised steel back outer wall)
- Including 2 adjustable shelves 575x335 mm
- Fan-assisted static cooling
- Bottom-mounted refrigerating unit
- EMBRACO refrigerating unit
- Double-door cooling chamber, GN 1/1-compliant
- Digital display
- Fail-safe operation up to ambient temperature of 32°C
- Temperature range: -2/+8°C.
- Coolant: R134a

code	mm	V	W
232019	900x700x(H)850	230	250

**NEW!**

### REFRIGERATOR COUNTER WITH THREE DOORS KITCHEN LINE

- Inner and outer housing made of high-quality stainless steel (with galvanised steel back outer wall)
- Including 3 adjustable shelves 575x335 mm
- Fan-assisted static cooling
- Bottom-mounted refrigerating unit
- EMBRACO refrigerating unit
- Triple-door cooling chamber, GN 1/1-compliant
- Digital display
- Fail-safe operation up to ambient temperature of 32°C
- Temperature range: -2/+8°C
- Coolant: R134a

code	mm	V	W
232026	1360x700x(H)850	230	270



232903

### COOLING DISPLAY

- Made of stainless steel.
- With hardened glass display.
- With auto-defrost function, digital thermostat and LCD display.
- Suitable for GN 1/4 pans up to 150 mm deep.
- Containers not included.

code	-	V	W
232903	5 x GN 1/4	230	161
232910	7 x GN 1/4	230	161
232927	9 x GN 1/4	230	161



**NEW!****REFRIGERATOR COUNTER WITH TWO DOORS  
PROFI LINE**

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Including 2 adjustable shelves 575x335 mm.
- Forced cooling.
- EMBRACO refrigerating unit.
- Double-door cooling chamber, fits Gastronorm 1/1.
- Digital display.
- Operates safely in ambient temperatures up to 43°C.
- Temperature range: -2/+8°C.
- Coolant: R134a

code	mm	V	W
232040	1360x700x(H)850	230	330

**NEW!****REFRIGERATOR COUNTER WITH THREE DOORS  
PROFI LINE**

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Including 3 adjustable shelves 575x335 mm.
- Forced cooling.
- EMBRACO compressor.
- Triple-door cooling chamber, fits Gastronorm 1/1.
- Digital display.
- Operates safely in ambient temperatures up to 43°C.
- Temperature range: -2/+8°C.
- Coolant: R134a

code	mm	V	W
232057	1795x700x(H)850	230	330

**NEW!****FREEZER COUNTER WITH TWO DOORS  
PROFI LINE**

- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Including 2 adjustable shelves 575x335 mm.
- Forced cooling.
- EMBRACO compressor.
- Double-door cooling chamber, fits Gastronorm 1/1.
- Digital display.
- Operates safely in ambient temperatures up to 43°C.
- Temperature range: -22/-17°C.
- Coolant: R404a

code	mm	V	W
232064	1360x700x(H)850	230	400





**SALAD COUNTER**



- Equipped with digital thermostat and LCD display.
- With auto-defrost function.
- Cooling liquid R134a.
- Active cooling by means of a fan.
- With adjustable feet, including 2 adjustable shelves.
- Containers not included.
- Temperature: 2/10°C.



**SALAD COUNTER**

- With stainless steel hinged lid which opens to space for 5 x GN 1/6 with a maximum container height of 150 mm.
- Double-door cooling chamber in GN 1/1 standard.
- Including 2 adjustable shelves 575x335 mm.

code	V	W	mm
232804	230	250	900x698x(H)850



**NEW!**

**PIZZA COUNTER WITH TWO DOORS**

- Double-door GN 1/1-compliant cooling chamber.
- Including 2 adjustable shelves 575x335 mm.

code	V	W	mm
232859	230	250	900x700x(H)1100



**NEW!**

**PIZZA COUNTER WITH THREE DOORS**

- With cooling display for 6 x GN 1/4 containers (dimensions: 1400x335x(H)225 mm).
- Inner and outer housing made of high-quality stainless steel (with galvanised steel back outer wall).
- Including 2 adjustable shelves 575x335 mm.
- Fan-assisted static cooling (refrigerated cooling display with static cooling).
- EMBRACO refrigerating unit.
- GN 1/1-compliant cooling chambers.
- Self-closing door.

code	V	W	mm
232033	230	270+170	1400x700x(H)1445

DISPLAY SPECIALS



557969



557969



557976



557983

**NEW!**

**SAUCE STAND**

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



code	
557969	3x 20 cl dispenser bottles
557976	3x 35 cl dispenser bottles
557983	3x 70 cl dispenser bottles

**HOTDOG STAND**

- Quality finish.
- 4 hotdog slots.
- Base with a crumb rim.



code	mm
630648	260x110x(H)118



630648



429419

**BREADROLL DISPENSER**

- For 7 rolls



code	mm
429419	475x105x(H)60



DISPLAY SUPPLIES



DISPLAY TRAY

code	mm
808511	600x400x(H)20
808504	400x300x(H)20



DISPLAY TRAY

code	mm
808573	600x400x(H)20
808566	400x300x(H)20



568200

MEAT TRAY

- Black melamine



code	mm
568101	290x160x(H)35
568200	350x250x(H)40
568309	420x280x(H)60



568507

MEAT TRAY

- Black melamine



code	mm
568408	290x160x(H)60
568507	300x190x(H)80



MEAT TRAY

- Black melamine



code	mm
568804	280x210x(H)60



569108

DISPLAY TRAY

- Black melamine



code	mm
569009	270x210x(H)17
569016	300x150x(H)17
569108	300x190x(H)17
569207	350x240x(H)17





407202

**DISPLAY TRAY**  
- With feet



code	mm
407202	240x170



407400

**DISPLAY TRAY**



code	mm
407400	345x245



408308

**DISPLAY TRAY**



code	mm
408308	310x230



508305

**MEAT TRAY**



code	mm
508107	260x200x(H)48
508206	310x240x(H)48
508305	360x275x(H)52
508404	410x315x(H)55



**VEGETABLE CUTTER**

- Suitable for cutting large quantities of vegetables
- Contains 5 different knives 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)
- Weight: 24 kg



see movie



231807



**Big inlet for inserting big pieces of vegetables**



**Small inlet for inserting small pieces of vegetables**

**5 Blades included, 2 for slicing 3 for grating**

**VEGETABLE CUTTER**

code	mm	W
231807	540x240x(H)450	550



### SLICING DISK

– For vegetable cutter prod. no. 231807

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



280096



### GRATING DISK

– For vegetable cutter prod. no. 231807

code	thickness (mm)	type
280294	2	DT-2
280300	3	DT-3
280416	4,5	DT-5
280317	7	DT-7



280317



### RASPING DISK

– For vegetable cutter prod. no. 231807

code
280621



280621

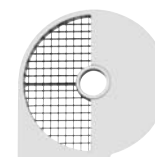


### DICING DISK

– For vegetable cutter prod. no. 231807

– Must be used in combination with a slicing disc

code	thickness (mm)	type
280379	8	PS-8
280386	10	PS-10



280386



### JULIENNE DISK

– For vegetable cutter prod. no. 231807

code	thickness (mm)	type
280423	3x3	DQ-3



280423



### FRENCH FRIES CUTTING DISK

– For vegetable cutter prod. no. 231807

– Must be used in combination with a slicing disc

code	thickness (mm)	type
280607	8	DQ-8
280614	10	DQ-10



280607



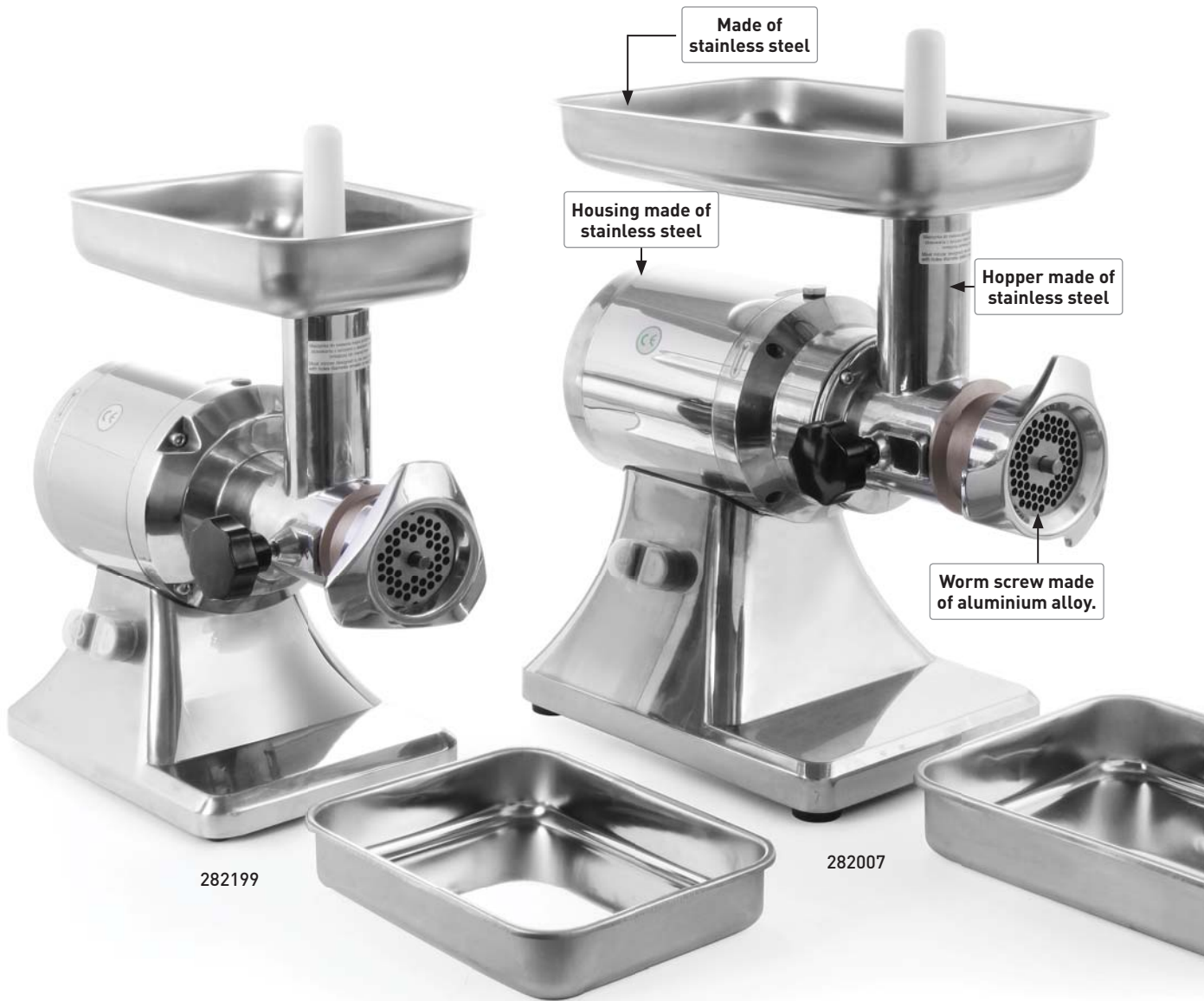
### RACK FOR 18 VEGETABLE CUTTER DISKS

code	mm
280690	400x250x(H)90



280690

MEAT MINCERS



282199

282007

**MEAT MINCER KITCHEN LINE 12**

- 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:  $\varnothing$  6 mm.
- Weight 19 kg.
- Not for continuous use.
- Output 200 kg/h.

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

**MEAT MINCER KITCHEN LINE 22**

- 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:  $\varnothing$  6 mm.
- Weight 24 kg.
- Not for continuous use.
- Output 300 kg/h.

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





210802



210819



**MEAT MINCER PROFI LINE 12**

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

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

**MEAT MINCER PROFI LINE 22**

- High-quality professional device for grinding all kinds of skinless and boneless meat.
- Stainless steel feeder tray, hopper made of a special aluminium alloy.
- Knife and worm screw made of stainless steel and funnel of cast iron.
- Stuffing tube and two  $\varnothing 82$  mm mincing discs with  $\varnothing 6$  and 8 mm holes included.
- Easy disassembly for easy cleaning.
- Motor with an overheat protection mechanism.
- Anti-slip feet.
- Output 200-220 kg/h.
- Not for continuous use.

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



282267

**PERFORATED PLATE**

- ø 70 mm



code	mm	suitable for
282229	ø 8	282199
282236	ø 6	282199
282243	ø 4,5	282199
282250	ø 3	282199
282267	ø 2	282199

**PERFORATED PLATE**

- ø 82 mm



code	mm	suitable for
282014	ø8	282007
282021	ø6	282007
282038	ø4,5	282007
282045	ø3	282007
282052	ø2	282007



282304

**WORM SCREW**

- Made of anodized aluminium



code	suitable for
282304	282199
282069	282007



282359

**KNIFE**



code	suitable for
282359	282199
282076	282007



**PERFORATED PLATE**

- ø 70 mm

code	mm	suitable for
931233	ø8	210802
931226	ø6	210802
931219	ø4,5	210802

**PERFORATED PLATE**

- ø 82 mm

code	mm	suitable for
933343	ø 8	210819
933336	ø 6	210819
933329	ø 4,5	210819



**WORM SCREW**



code	suitable for
933367	210819
931257	210802



**KNIFE**



code	suitable for
933350	210819
931240	210802

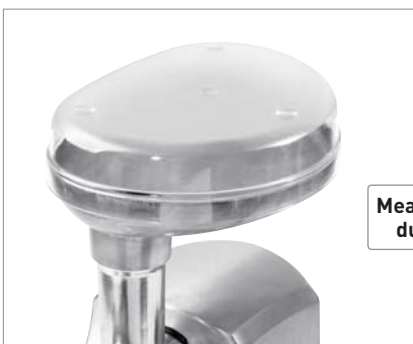


Three sausage stuffing tubes included



Worm screw made of aluminium, blade made of stainless steel

Two mincing disks included



Meat dish with dust cover

AL PE S.S.  
ALUMINIUM POLYETHYLENE STAINLESS STEEL



Housing made of aluminium

210864

**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.
- 1800 W locked powerful motor.
- Not for continuous use.
- Weight 5,2 kg.

code	V	W
210864	230	700

**SAUSAGE CUTTER - ELECTRIC**

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

S.S.  
STAINLESS STEEL

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



265109

**MEAT SLICERS**

- Aluminium housing.
- Air cooled engine protected by metal cover.
- Carriage with locking mechanism and acrylic safety shield.
- Easily removable parts for fast cleaning.
- Blade protection and built-in sharpener.
- Tilted model with high-quality blade.
- Not suitable for cutting cheese.



see movie



210031



210048

**SLICER PROFI LINE 195**

- Blade diameter: 195 mm.
- Steplessly adjustable cutting thickness up to 12 mm.

code	mm	W	V
210031	385x410x(H)340	200	230

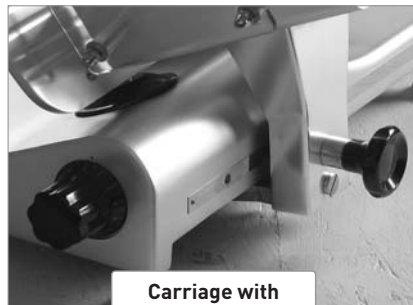
**SLICER PROFI LINE 220**

- Blade diameter: 220 mm.
- Steplessly adjustable cutting thickness up to 12 mm.

code	mm	W	V
210048	410x400x(H)350	320	230



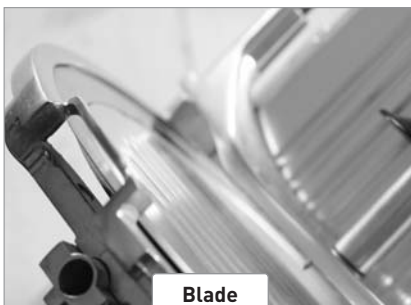
Acrylic safety shield



Carriage with locking mechanism



Built-in sharpener



Blade protection



Sealed safety on/off switch



Air cooled engine protected by metal cover





210000



210017

**SLICER PROFI LINE 250**

- Blade diameter: 250 mm.
- Steplessly adjustable cutting thickness up to 12 mm.

code	mm	W	V
210000	380x490x(H)380	320	230

**SLICER PROFI LINE 300**

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

code	mm	W	V
210017	500x620x(H)435	420	230

**NON-STICK COATED KNIFE**

- For slicing cheese.

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



EXTRA POWER  
FOR PERFECT  
CARPACCIO



975732



With a set of 4 stainless steel funnels

**SAUSAGE FILLING MACHINE PROFI LINE**

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

code	liter	mm
282090	7	300x300x770
282151	10	370x330x595

**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	liter	mm
282137	3	300x340x(H)570
282144	5	300x340x(H)690



With a set of 4 plastic funnels

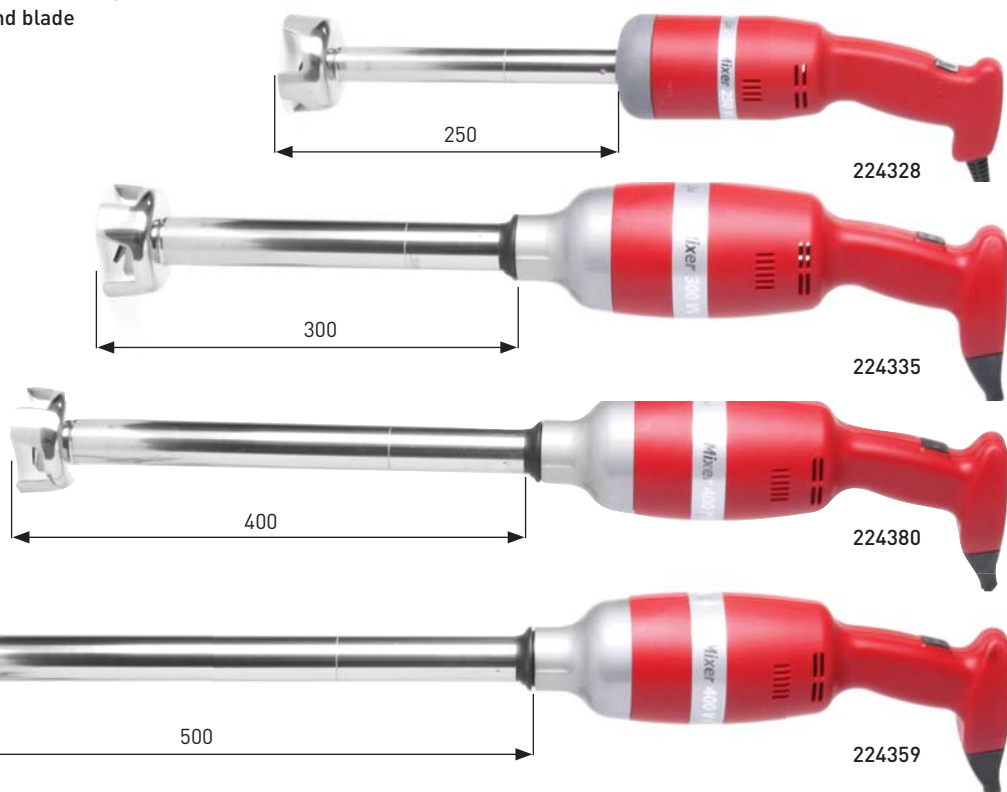


**STICK BLENDERS**

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



224335, 224380 & 224359 equipped with a digital display



**STICK BLENDER HENDI 250**

**- WITH FIXED SPEED**

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

**STICK BLENDER HENDI 300**

**- WITH ADJUSTABLE SPEED**

- Electronic control panel (9 speeds)
- Shaft length: 300 mm
- Capacity of up to 50 liters
- Weight 3,45 kg
- Speed: 2000 - 13000 RPM

**STICK BLENDER HENDI 500**

**- WITH ADJUSTABLE SPEED**

- Electronic control panel.
- 9 Speed settings between 2000 and 15000 rpm.
- Capacity up to 100 Liter.
- Shaft length: 500 mm.
- Weight: 4,1 kg.

code	mm	V	W
224328	ø75x285	230	250

code	mm	V	W
224335	ø100x350	230	300

code	mm	V	W
224359	ø100x350	230	400

**STICK BLENDER HENDI 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	mm	V	W
224380	ø100x350	230	400

**WHISK ATTACHMENT FOR STICK BLENDER HENDI 300 & HENDI 500**

- Consists of two whisks

code	mm
224342	ø120x320

**WALL MOUNTED STORAGE RACK**

code
934029



**NEW!** 224342



With wall mounted storage rack



975251



Large recess in the bottom

**VACUUM CHAMBER PACKAGING MACHINE**

- 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.

code	-	mm	V	W
975251	sealing strip 260 mm	330x480x(H)360	230	370
975268	sealing strip 300 mm	370x480x(H)435	230	370
975275	sealing strip 350 mm	425x560x(H)460	230	750



**VACUUM PACKING BAGS**

- Multi-ply foil PAPE Nylon/polyethylene.
- Thickness 65 µm

code	-	mm
970607	set of 100	140x200
970386	set of 100	160x230
970614	set of 100	200x300
970393	set of 100	250x350
970621	set of 100	300x400



**NEW!**

**VACUUM COOKING BAGS**

- For use in combination with Sous Vide system.
- Multi-ply foil PA/PE - 52 µm.

code	-	mm
970676	set of 100	140x200
970652	set of 100	160x230
970683	set of 100	200x300
970669	set of 100	250x350
970690	set of 100	300x400





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
- Vacuum pump: 20 L/min., 970447: 40 L/min.
- For use only with embossed bags

code	-	mm	V	W
970362	Sealing strip 350 mm	370x280x(H)170	230	250
970430	Sealing strip 400 mm	420x280x(H)170	230	270
970447	Sealing strip 500 mm	520x280x(H)170	230	350

**NEW!**  
**NEW!**



975336

**NEW!**

**VACUUM PACKAGING MACHINE KITCHEN LINE**

- Made of stainless steel.
- Professional vacuum pump.
- Semi-automatic operation.
- Teflon-coated sealing strip.
- Vacuum pump: 20 L/min.
- For use only with embossed bags.

code	mm	V	W
975336	370x260x(H)130	230	250



**EMBOSSSED VACUUM BAGS**

- 3-ply bags.
- Inside layer made of Polyethylene is suitable for contact with the food contained.
- The nylon middle layer guarantees the air tightness.
- The polyethylene outside layer makes the bag more resistant to perforation or tears.
- Anti-UV filter.
- Special impression guides the air out and thus facilitates the creation of real vacuum.
- Thickness 105 µm.

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

**NEW!**

**NEW!**  
**NEW!**



**NEW!**

**EMBOSSSED VACUUM BAGS ON ROLL**

- 3-ply bags.
- Inside layer made of polyethylene is suitable for contact with the food contained.
- The nylon middle layer guarantees the air tightness.
- The polyethylene outside layer makes the bag more resistant to perforation or tears.
- Anti-UV filter.
- Special impression guides the air out and thus facilitates the creation of real vacuum.
- Thickness 105 µm.

code	mm
971062	200x6000
971079	300x6000

## PERCOLATORS 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	liter	mm	V	W
211106	6,0	ø241x(H)480	230	1500
211205	10,0	ø288x(H)530	230	1500
211304	15,0	ø288x(H)602	230	1500



Double walled - up to 20% lower energy consumption



Built-in filter for coarsely ground coffee



Easily removable dripping tray

## PERCOLATORS SINGLE-WALLED

- Single walled stainless steel body.
- Filter pan has built-in filter for coarsely ground coffee, filter paper not needed.
- The percolator keeps the coffee at serving temperature after brewing.
- With graduated glass, non-drip tap and fitted with automatic reset.
- The indicator light signals the end of the brewing process and if descaling is needed.



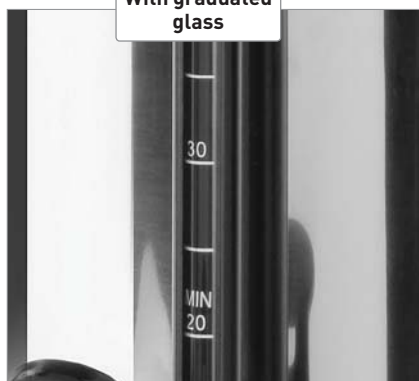
208007

208106

208205

## PERCOLATOR

code	liter	mm	W	V
208007	6,0	336x310x(H)465	1500	230
208106	10,0	384x355x(H)530	1500	230
208205	15,0	384x355x(H)600	1500	230

With graduated  
glassWith non-drip  
tapBuilt-in filter for  
coarsely ground coffee

## HOT DRINKS BOILERS DOUBLE-WALLED

- Insulated double-wall polished stainless steel structure reduces heat loss through conduction, convection and radiation
- Thermostatic temperature control adjustable up to 100°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	liter	mm	V	W
211403	9,0	ø241x(H)480	230	2400
211502	18,0	ø288x(H)602	230	2400

Double walled - up to 20% lower energy consumption



Maintenance-free heating element under the tank



Easily removable dripping tray





**HOT DRINKS BOILERS SINGLE-WALLED**

- Single-walled
- Ideal for mulled wine and boiling water for tea
- Time to boiling  $\pm$  50 min
- Maximum temperature 94-99°C
- Protected against boiling dry
- Not suitable for hot chocolate

**S.S.**  
STAINLESS STEEL



Heating element  
under the tank



209882



209899

**HOT DRINKS BOILER**

code	mm	liter	W	V
209882	336x221x(H)474	10	2200	230
209899	384x268x(H)602	20	2200	230

**HOT DRINKS BOILER**

- Single-walled
- With polypropylen non-drip tap
- Fitted with automatic reset
- Operates automatically and keeps drinks at serving temperature
- Cleaning indicator
- Temperature adjustable up to 100°C
- Not suitable for hot chocolate
- Suitable for Glühwine
- Reversible lid can be used as tray and to keep the glasses/ cups warm

code	mm	liter	W	V
209905	ø 520x(H)500	30	2200	230



209905



240601

**HOT DRINKS BOILER**

- Enamelled kettle.
- Insulated handles.
- Anti-drip tap.
- Thermostat adjustable up to 90°C.
- Ideal for mulled wine or hot water.
- Not suitable for chocolate milk.



code	mm	liter	W	V
240601	460x480x349	27	1800	230



274125



**Bain-Marie heating system prevents hot chocolate from being burned to the bottom**

**NEW!****HOT CHOCOLATE DISPENSER**

- Bain-Marie heating system prevents chocolate from being burnt.
- 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 guarantee homogeneous consistency of chocolate.
- Special „anti-drip” tap.
- Temperature range: 65° to 85°C.
- Required temperature of environment: 10°C to 32°C.

code	liter	mm	V	W
274125	5	410x280x(H)460	230	1006



reddot design award

**FULLY AUTOMATIC COFFEE MACHINE PROFI LINE**

- Programmable beverages include: espresso, long coffee, cappuccino, latte, hot milk, milk froth, hot water.
- One touch cappuccino and latte macchiato.
- With large coffee grounds container and waste water tank.
- Digital control panel and display of functions, commands and errors.
- Built-in grinder with adjustable grind options.
- Built-in coffee beans container: 750 g.
- Suitable also for ground coffee.
- Fresh water tank: 1,8 L (external larger tank may be connected).
- Drip tray: 2 L.
- Adjustable coffee dispenser with scope of 80–140 mm.
- Adjustable coffee strength: 7–14 g/portion.
- Adjustable volume of beverage: 25–240 ml.
- Adjustable volume of hot water: 25–450 ml.
- Adjustable steam time: 3–120 s.
- Coffee grounds container: 50 portions.
- Individual and total beverages counter.
- Automatic cleaning program.



code	mm	W	V	colour
208854	302x450x(H)590	1400	230	White
208892	302x450x(H)590	1400	230	Black

**NEW!**



Coffee beans container can contain 750 g

Digital control panel and display makes this machine easy to use

Milk container can contain 600ml

Equipped with extra large waste containers

208892

208854

**FULLY AUTOMATIC COFFEE MACHINE KITCHEN LINE**

- Programmable beverages include: espresso, long coffee, cappuccino, latte, hot milk, milk froth.
- One touch cappuccino, espresso and long coffee.
- Digital display of functions, commands and errors.
- Built-in grinder with adjustable grind options.
- Built-in coffee beans container: 250 g.
- Also suitable for ground coffee.
- Fresh water tank: 1,8 L.
- Dispenser head adjustable from 80 to 115 mm.
- Adjustable coffee strength: 7-14 g/portion.
- Adjustable volume of beverage: 25-240 ml.
- Adjustable steam time: 3-120 s.
- Coffee grounds container: 15 portions.
- Individual and total beverages counter.
- Automatic cleaning programme.

code	mm	W	V
208861	302x450x(H)370	1400	230



Espresso

Coffee

Cappuccino

Latte

Steam



Digital display of functions, commands and errors

Milk container can contain 600 ml

Dispenser head adjustable from 80 to 115 mm

208861



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





208793

**COFFEE MACHINE 'ECONOMIC'**

- Casing made of stainless steel and filter holder made of polypropylene
- With glass decanter of 1,8 liter and lid
- With 2 separate operated heating plates
- With indicator light that lights when the coffee is ready
- Suitable for 110/250 filters



code	mm	W	V
208793	205x400x(H)455	2060	230



208304

**COFFEE MACHINE**

- Top and bottom hotplate, indicator light
- Fast filtering system with flow-through element
  - 1.8 litres in 5 minutes
- Continuous temperature of 93 - 96°C
- Casing and filter holder made of stainless steel
- 2 x 1.8 l decanters and 50 (110/250) filters are included



code	mm	W	V
208304	200x385x(H)430	2100	230



445907

**DECANTER**

- Toughened glass with polypropylene handle and lid
- Individually packed in coloured box

code	liter	mm	packed per
445907	1,8	ø160x(H)185	1



208656

**COFFEE FILTERS Ø 25 CM**

- Unbleached
- For i.e. Hendi, Bravor en Animo coffee machines
- Diameter of the entire filter - 250 mm
- Bottom diameter of the filter - 110 mm

code		mm	packed per
208656	for e.g. Hendi, Bravor & Animo	ø250x(H)70	box 1000 pieces



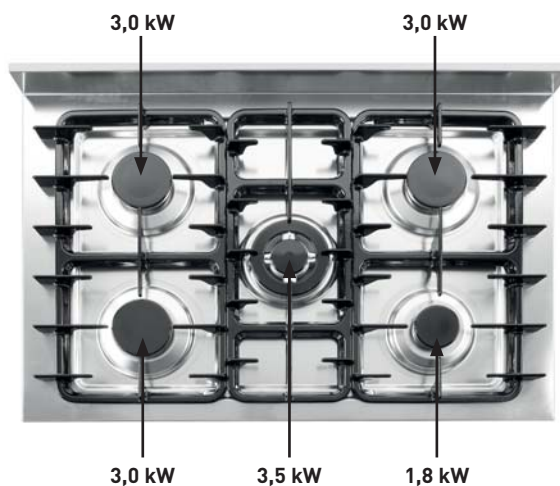
225707

**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 igniter 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	mm	Power kW [Hs]	V
225707	900x655x(H)850/900	14.3	230



225806

**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
- Piezo igniter and thermocouples
- Three-part cast iron pan support
- Weight: 45 kg

code	mm	Power kW [Hs]	V
225806	900x600x(H)850	14.3	230



839997

**PAN SUPPORT ADAPTER**



- For placing small pans on large pan supports

code	mm
839997	255x255x(H)25



147108

**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 enamelled pan support
- Gas hose and pressure regulator included
- Can be expanded with hokker base (147306), wok ring (147207) and wok (626504)

code	mm	Power kW [Hs]
147108	425x425x(H)400	6,7



147801

**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	mm	Power kW [Hs]
147801	425x425x(H)400	6,4

**WOK**

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



code	øxH mm
626504	ø700x(H)235

**RING FOR HOKKER**

- To adapt Hokker 147108 to use with wok 626504



code	øxH mm
147207	ø 360x(H)80

**HOKKER BASE**

- Suitable for hokkers: 147108



code	mm
147306	425x425x(H)400



**OVEN MITTS, COTTON**



code	mm	packed per
556603	345	2

626504



147207



147306

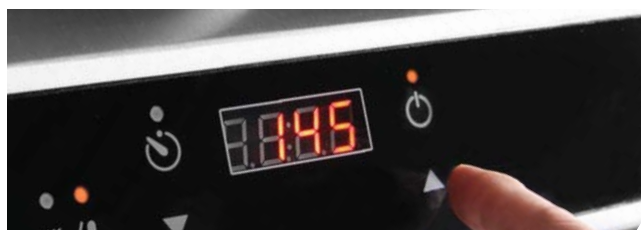


239711

**INDUCTION COOKER MODEL 3500 D**

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

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



239766

**INDUCTION WOK MODEL 3500**

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

code	mm	W	V	-
239766	340x450x(H)120	3500	230	induction unit
239681	340x450x(H)120 + $\varnothing$ 360	3500	230	induction wok+wok pan



239681



239773

**WOK**

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

code	mm
239773	$\varnothing$ 360x(H)180

230





239780

**INDUCTION COOKER MODEL 3500 M**

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

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



239230

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



239209

**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  $\varnothing$  120 mm and at most  $\varnothing$  260 mm, and frying pans with at least  $\varnothing$  120 mm and at most  $\varnothing$  200 mm.



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

**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 45° to 90°C.
- Housing made entirely of stainless steel.
- Can be sealed air- and watertight due to the lid with silicone rim.



see movie



**NEW!**

225264

**SOUS-VIDE SYSTEM GN 2/3**

- Stainless steel spacer with 4 compartments included.

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

225448

**SOUS-VIDE SYSTEM**

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

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



**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.



225479

**LOW TEMPERATURE OVEN**

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



RICE COOKERS



240403



240410



RICE COOKER & WARMER

- Suitable for 30 cups (180ml) of dry rice.
- Cooks rice and keeps it warm automatically.
- Measuring cup, rice spoon and silicone non-stick pad included.
- When keeping warm the sides of the pan are heated as well.



code	liter	V	W	mm
240403	5,4	230	1950	455x455x(H)380

RICE COOKER WITH STEAMER COOKING FUNCTION

- Cooks rice and keeps it warm automatically.
- Suitable for 10 measuring cups of dry rice.
- Plastic steamer basket included to use during steam function.
- Measuring cup and rice spoon included.
- Easy to clean thanks to removable aluminium pan.



code	liter	V	W	mm
240410	1,8	230	700	ø280x(H)285

INDUCTION DEEPPFRYER

- Precise temperature control, induction technology keeps the fat at exactly the set temperature.
- With countdown timer.
- Efficient heat transfer.
- Stainless steel housing for easy cleaning.
- Overheating protection.
- Display of set temperature and actual temperature of fat.
- Cooling zone structure in the basin.
- Boost mode provides massive heating when needed.



code	liter	V	W	mm
215005	8	230	3500	570x328x(H)505

**NEW!**



215005

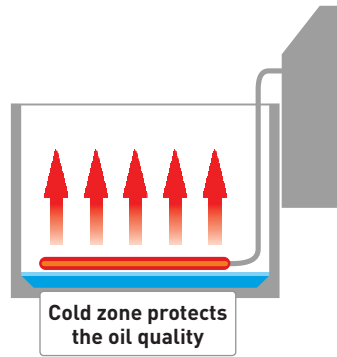




**DEEP FRYERS MASTERCOOK**

**18/0**  
STAINLESS STEEL

- The Mastercook range of tabletop deep fryers is made of 18/0 stainless steel.
- Element with switch-off function when removed.
- V-shaped oil container for improved cold zone.
- The clear controls with temperature pilot lights can be found on top of the equipment.
- A security thermostat ensures the deep fryer does not overheat and can be reset by means of a button underneath the element.
- 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).



207208



207307

**DEEP FRYER MASTERCOOK - 8 L**

code	liter	mm	V	W
207208	8	455x300x(H)345	230	3500

**DEEP FRYER MASTERCOOK - 2 X 8 L**

code	liter	mm	V	W
207307	2x8	455x605x(H)345	230	2x3500



209202



209301

**DEEP FRYER MASTERCOOK WITH DRAIN TAP - 8 L**

code	liter	mm	V	W
209202	8	515x300x(H)345	230	3500

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

code	liter	mm	V	W
209301	2x8	515x605x(H)345	230	2x3500

18/0

STAINLESS STEEL



205808



205815

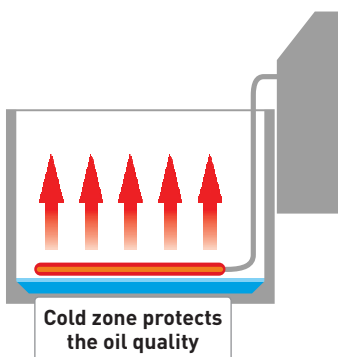


205822

**DEEP FRYER BLUE LINE**

- Stainless steel housing.
- Oil tank in 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	liter	mm	V	W
205808	4	217x400x(H)290	230	3000
205846	2x4	470x420x(H)330	230	2x3000
205815	6	265x430x(H)290	230	3300
205822	8	265x430x(H)345	230	3500
205839	2x8	550x430x(H)345	230	2x3500



205846



205839





**GRIDDLES BLUE LINE**

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

**GRIDDLE BLUE LINE**

- Griddle area 330x270 mm, entirely smooth.

code	mm	W	V
203125	450x300x(H)225	2000	230



203125



203156

**GRIDDLE BLUE LINE**

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

code	mm	W	V	-
203156	550x380x(H)240	2400	230	1/2 flat, 1/2 ribbed



203149

**GRIDDLE BLUE LINE**

- Griddle area 518x328 mm, entirely smooth

code	mm	W	V	-
203149	550x380x(H)240	2400	230	flat



203170

**GRIDDLE BLUE LINE**

- Griddle area 518x328 mm, entirely ribbed.

code	mm	W	V	-
203170	550x380x(H)240	2400	230	entirely ribbed



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



855201



855218

**GRIDDLE SCRAPER**

code	mm
855201	100x315

**SPARE BLADE FOR 855201**

- 5 pieces

code
855218



18/10  
STAINLESS STEEL

### AQUA GRILL

- Completely made of stainless steel.
- Table model.
- Grilling directly on the elements.
- Reaches the desired temperature in a short time.
- Surplus fat and moist drips in the water tray which simplifies the cleaning.
- The products that are being grilled remain tender and juicy by the steam generated above the water tray.
- The grill has a self-cleaning function.
- Including brass wire brush.



155103



155202

### AQUA GRILL

- Two independent steplessly adjustable heating elements

code	-	mm	V	W
155103	GN 1/1	640x335x(H)181	230	3400

### AQUA GRILL

- Steplessly adjustable heating element

code	-	mm	V	W
155202	GN 2/3	466x335x(H)166	230	2400



239506

239605

AL  
ALUMINIUM

### PARTY PAN

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

code	-	mm	W	V
239506	inner pan 400x(H)50mm	ø500x(H)190	1400	230
239605	inner pan 550x(H)60mm	ø620x(H)190	1600	230

**CONTACT GRILLS**

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

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



263501



263600

**CONTACT GRILL - SINGLE VERSION**

- Grill surface 220x230 mm

code	-	mm	W	V
263501	ribbed top and bottom	290x370x(H)210	1800	230

**CONTACT GRILL - SINGLE VERSION**

- Grill surface 220x230 mm

code	-	mm	W	V
263600	ribbed top and smooth bottom	290x370x(H)210	1800	230



263655



263662

**CONTACT GRILL "PANINI"**

- Grill surface 340x230 mm

code	-	mm	W	V
263655	ribbed top and bottom	430x370x(H)210	2200	230

**CONTACT GRILL "PANINI"**

- Grill surface 340x230 mm

code	-	mm	W	V
263662	ribbed top and smooth bottom	430x370x(H)210	2200	230



263709

**CONTACT GRILL - DOUBLE VERSION**

- Thermostats independently adjustable
- Grill surface bottom plate 475x230 mm

code	-	mm	W	V
263709	ribbed top and bottom	570x370x(H)210	3600	230



263808

**CONTACT GRILL - DOUBLE VERSION**

- Thermostats independently adjustable
- Grill surface bottom plate 475x230 mm

code	-	mm	W	V
263808	ribbed top and smooth bottom	570x370x(H)210	3600	230



263907

**CONTACT GRILL - DOUBLE VERSION**

- Thermostats independently adjustable
- Grill surface bottom plate 475x230 mm

code	-	mm	W	V
263907	half smooth, half ribbed	570x370x(H)210	3600	230



SALAMANDERS



264607

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



Removable grid and dripping tray



Height smoothly adjustable

**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	mm	W	V
264706	600x520x(H)530	3600	230



264706



Removable grid and dripping tray



Height smoothly adjustable



**SALAMANDER 270**

- Type 270.
- Ideal for grilling or heating up dishes or sandwiches.
- Continuously adjustable from 50°C to 250°C.
- With top heating element.
- Fitted with power regulator, 15 min. timer and indicator lamp.
- 4 possible grid heights.
- With crumb tray.
- Interior dimensions: 440x280x(H)150 mm.

code	mm	W	V
264102	610x340x(H)260	2000	230



264102

**SALAMANDER 580**

- Type 580.
- Ideal for grilling or heating up dishes or sandwiches.
- Continuously adjustable from 50°C to 250°C.
- With top heating element.
- Fitted with power regulator, 15 min. timer and indicator lamp.
- 4 possible grid heights.
- With crumb tray.
- Interior dimensions: 400x300x(H)200 mm.

code	mm	W	V
264201	580x390x(H)390	2200	230



264201

**SALAMANDER 800**

- Type 800.
- Ideal for grilling or heating up dishes or sandwiches.
- Continuously adjustable from 50°C to 250°C.
- With top heating element.
- Fitted with power regulator, 15 min. timer and indicator lamp.
- 4 possible grid heights.
- With crumb tray.
- Interior dimensions: 630x420x(H)310 mm.

code	mm	W
264300	800x450x(H)470	3600



264300



**SAUSAGE ROLLING GRILLS**

- 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



268605



268735

**SAUSAGE ROLLING GRILL**

code	-	mm	V	W
268506	7 rollers	520x325x(H)175	230	740
268605	9 rollers	520x400x(H)175	230	940

**SAUSAGE ROLLING GRILL**

code	-	mm	V	W
268704	11 rollers	520x477x(H)175	230	1180
268735	14 rollers	520x591x(H)175	230	1480

Hotdog stand  
on page 205





**SAUSAGE WARMER**

- Stepless thermostat temperature control



240502



240519

**SAUSAGE WARMER KITCHEN LINE 10 LITER**

- Temperature up to 85°C

code	Dimensions (mm)	V	W
240502	360x270(H)265	230	1000

**SAUSAGE WARMER KITCHEN LINE 2X10 L**

- Temperature up to 85°C.

- With drain taps.

code	Dimensions (mm)	V	W
240519	570x435x(H)265	230	2x1000



265000

**SAUSAGE WARMER**

- Hotdog machine - sausage warmer
- For easy warming of hotdog sausages
- Stainless steel housing
- With adjustable power

code	V	W	mm
265000	230	500	240x300x(H)385

CREPES AND WAFFLE MAKERS



212004

**CRÊPE MAKER**

- Baking plates made of enamelled cast iron
- Smooth heating surface
- Including wooden spatula
- With storage drawer
- Stainless steel housing
- Thermostat continuously adjustable from 50 to 300°C
- 1 heating plate ø 400 mm
- Drawer size: 400x320x(H)30 mm

code	mm	V	W
212004	450x485x(H)220	230	3000

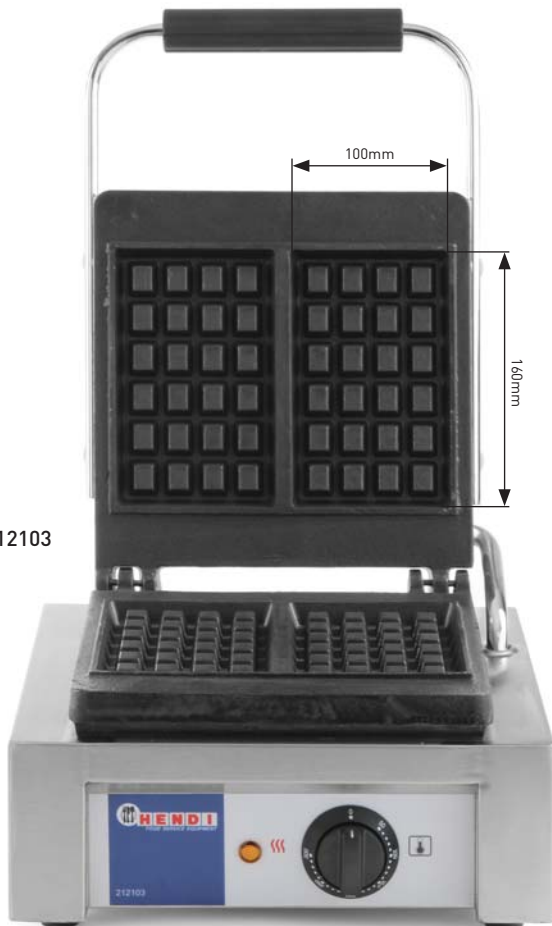


212011

**CRÊPE MAKER**

- Baking plates made of enamelled cast iron
- Smooth heating surface
- Including wooden spatula
- With storage drawer
- Stainless steel housing
- Thermostat continuously adjustable from 50 to 300°C
- 2 heating plates ø 400 mm
- Drawer size: 730x320x(H)30 mm

code	mm	V	W
212011	900x485x(H)220	230	2x3000



212103

**WAFFLE MAKER**

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



code	mm	V	W	weight (kg)
212103	480x320x(H)226	230	1500	28







261309



**CONVEYOR TOASTER**

- Two separate heating elements
- Suitable for continuous toasting of sliced bread
- Supplied with front and back trays
- Adjustable toasting time

code	V	W	mm
261309	230	2240	418x368x(H)387

**SANDWICH TOASTER**

- Stainless steel housing.
- Tongs fitted with bakelite handles.
- Left and right slot separately operable.
- Timer with alarm adjustable to a maximum of 8 minutes.
- Removable crumb tray.

code	mm	V	W
261163	300x200x(H)223	230	1200



261163



One dial for function/  
power control

One dial for  
timer control

281703



**MICROWAVE WITH GRILL**

- 800 Watt microwave with 1000 Watt grill.
- Body and interior made entirely of stainless steel.
- 30 minutes timer and power/function separately adjustable.
- Rotation plate ø24,5 cm, grill ø20 cm.
- Suitable for plates up to ø28x(H)16 cm.
- Capacity 18 liters.

code	mm	liter	V	W
281703	452x362x(H)262	20	230	1800



10 memory keys with  
capacity for 20 programs

281406



**MICROWAVE**

- Made entirely of stainless steel
- Capacity 24 liter
- Input power 1500W, output power 1000W
- Suitable for GN pans up to GN 1/2 and plates up to ø 320 mm
- Simple to open without lock
- Energy feed through the bottom by use of a rotating antenna
- With see-through door
- With 10 programmable memory keys
- Memory capacity for 20 programs
- Chamber dimensions: 335x364x(H)212mm

code	mm	liter	V	W
281406	520x456x(H)312	24	230	1500



238905



238912

**BAIN-MARIE KITCHEN LINE**

- Gastronorm 1/1.
- Thermostat adjustable up to 85°C.
- Stainless steel water container with smooth edges which make it easier to keep the container clean.
- With on/off switch, indicator light.
- Supplied without Gastronorm containers.
- Suitable for gastronorm pans up to 150 mm deep.



code	mm	V	W
238905	340x540x(H)250	230	1200

**BAIN-MARIE KITCHEN LINE WITH DRAIN TAP**

- Gastronorm 1/1.
- Continuous temperature settings up to 85°C.
- Stainless steel water container with smooth edges which make it easier to keep the container clean.
- With on/off switch, thermostat and indicator light.
- Supplied without GN containers.
- Suitable for gastronorm pans up to 150 mm deep.
- With drain tap.



code	mm	V	W
238912	340x540x(H)250	230	1200



201107



201206

**THERMOSYSTEM 1**

- Enamelled pan ø 185mm.
- Stainless steel Bain - Marie pan with lid.
- Fitted with power regulator and indicator light.



code	liter	mm	V	W
201107	4,2	265x265x(H)245	230	200

**THERMOSYSTEM 2**

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



code	liter	mm	V	W
201206	2x4,2	505x265x(H)245	230	400

KEEP WARM



239858

**DISH WARMER ELECTRIC**



- Temperature increases by 13,6°C per minute.
- Maximum temperature (169°C) is reached after ± 11 minutes.
- Temperature stabilizes between 120° and 147°C while the device is powered.
- The surface will cool at a rate of ± 2,5°C per minute after unplugging.
- Equipped with automatic temperature control and protection against overheating.
- With handles which stay cool and a surface made of stainless steel.

code	mm	W	V
239858	665x205x(H)65	800	230



209509

**HOT TRAY**



- GN 1/1 - aluminium
- On insulated base
- Automatically heats itself to 95°C

code	mm	V	W
209509	530x325x(H)25	230	190

**2 LAMP INFRARED FOOD WARMER BRIDGE**

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



code	mm	V	W
273906	495x355x(H)590	230	500



273906





## HEATED SHOWCASE

S.S.  
STAINLESS STEEL



273982



273999

### HEATED SHOWCASE SINGLE LEVEL

- Tempered glass sides and curved glass front
- Stainless steel housing
- With infrared heating
- 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

### HEATED SHOWCASE TWO LEVELS

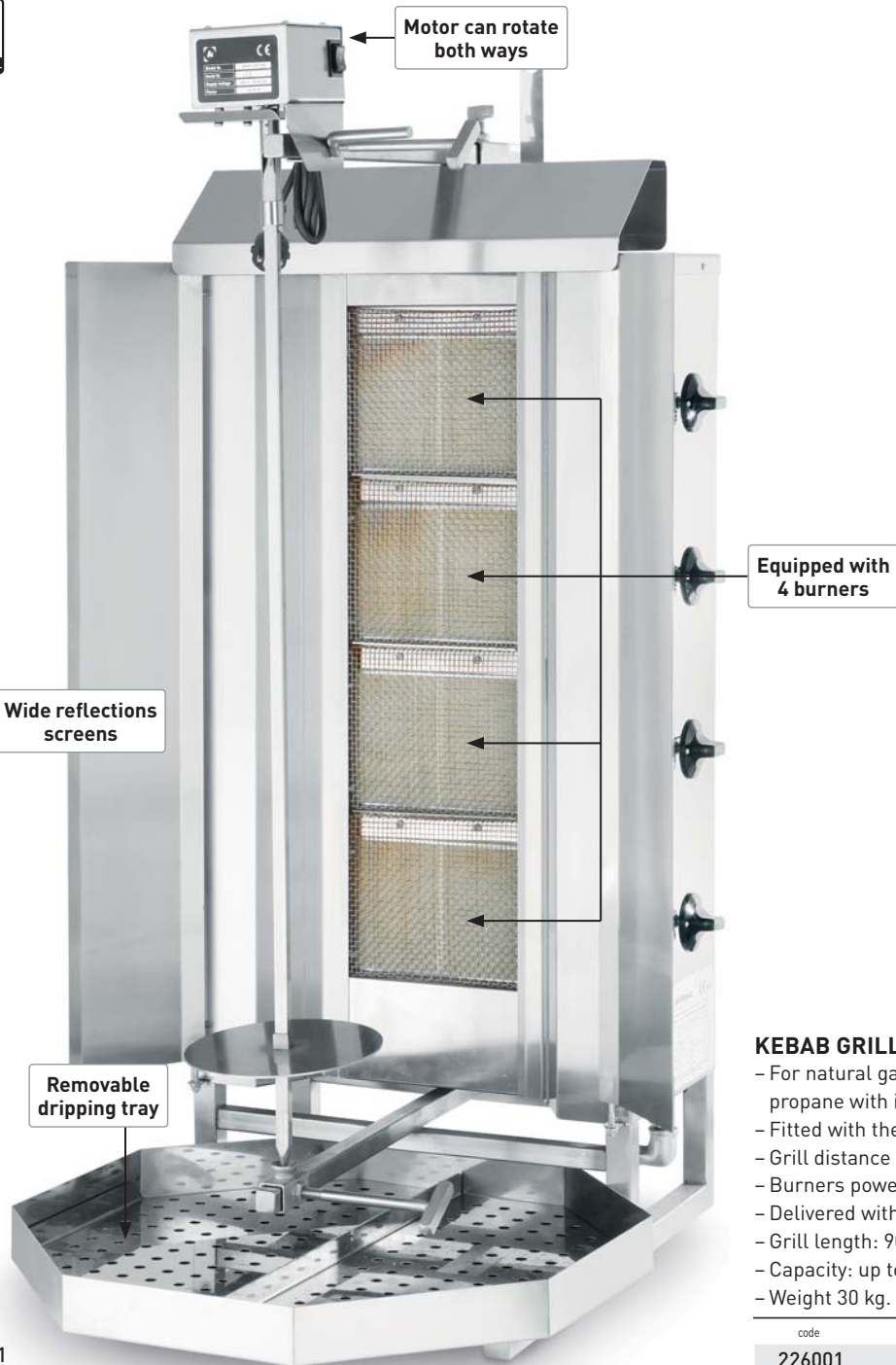
- Tempered glass sides and curved glass front
- Stainless steel housing
- With infrared heating
- Large glass door in the rear, full access to the inside
- Easy to clean
- With removable crumb tray
- Temperature adjustable up to 85°C
- Includes 2 fine mesh GN 1/1 grids suitable for small products

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



S.S.

STAINLESS STEEL



226001

**KEBAB GRILL GAS PROFI LINE**

- For natural gas, can be converted to propane with included converter set.
- Fitted with thermocouple.
- Grill distance adjustment.
- Burners power 12 kW.
- Delivered with reflection screens.
- Grill length: 900 mm.
- Capacity: up to 80 kg.
- Weight 30 kg.

code	mm	V
226001	470x550x(H)1150	230

18/0

STAINLESS STEEL

**NEW!**

267233

**KEBAB KNIFE ELECTRIC**

- For professional use, intended for cutting grilled meat.
- Blade made of stainless steel.
- Cutting thickness easily adjustable from 0,5 mm to 8 mm.
- Including blade sharpener and additional blade.
- Blade cover ensures safe cutting.
- Blade  $\varnothing$  100 mm.

code	mm	V	W
267233	230x125x(H)165	230	80

252

## PIZZA OVENS

S.S.  
STAINLESS STEEL

## PIZZA OVEN

- Tray grid suitable for pizzas up to  $\varnothing$  30 cm.
- Timer adjustable up to 15 minutes.
- With top and bottom heating elements and crumbs tray.
- Suitable for frozen pizzas.

code	mm	V	W
220306	480x420x(H)195	230	1300



## PIZZA OVEN BASIC 1/40

- Stainless steel front panel and painted steel body.
- Insulation made of rock wool.
- With internal lighting.
- Refractory bricks in the cooking chamber.
- Heating elements in the chamber (top and bottom).
- Separate thermostat for each heating element.
- Temperature range: 50°C to 320°C.
- Inside dimensions of the chamber: 410x360x(H)90 mm.

code	mm	V	W
226865	568x430x(H)280	230	1600

S.S.  
STAINLESS STEEL

226865

## PIZZA OVEN BASIC 2/40

- Stainless steel front panel and painted steel body.
- Insulation made of rock wool.
- With internal lighting.
- Refractory bricks in the cooking chamber.
- Heating elements in the chamber (top and bottom).
- Separate thermostat for each heating element.
- Temperature range: 50°C to 320°C.
- Inside dimensions of the chamber: 410x360x(H)90.

code	mm	V	W
226872	568x430x(H)425	230	2400



226872

## PIZZA OVEN BASIC 1/50 VETRO

- Stainless steel front panel and painted steel body.
- Insulation made of rock wool.
- With internal lighting.
- 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	mm	V	W
226889	915x690x(H)355	230/400	5000



226889

## PIZZA OVEN BASIC 2/50 VETRO

- Stainless steel front panel and painted steel body.
- Insulation made of rock wool.
- With internal lighting.
- 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	mm	V	W
226896	915x690x(H)530	230/400	7500



226896



## ELECTRIC DOUGH ROLLERS



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.
- Separate roller guards ensure easy and safe operation.
- Timer enables to pre-set rolling time from 10 to 35 seconds.
- Patented model, switches on automatically when you enter the dough.
- Weight 27 kg.
- Rolled dough disc diameter: 14 to 30 cm.

code	mm	V	W	weight (kg)
226629	440x365x(H)640	230	250	0,08-0,21



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.
- Separate roller guards ensure easy and safe operation.
- Timer enables to pre-set rolling time from 10 to 35 seconds.
- Patented model, switches on automatically when you enter the dough.
- Weight 37 kg.
- Rolled dough disc diameter: 26 to 40 cm.

code	mm	V	W	weight (kg)
226636	550x365x(H)750	230	370	0,21-0,70



226612

**ELECTRIC DOUGH ROLLER 500**

- Perfect for rolling cold pizza dough and pasta dough.
- One set of rollers, electric foot pedal.
- Adjustable dough thickness, diameter adjustable from 26 to 50 cm.
- Roller guard.
- Weight 27 kg.

code	mm	V	W	weight (kg)
226612	645x360x(H)430	230	370	0,21-0,70

With electric  
foot pedal





## SPIRAL MIXERS

- Housing made of high-quality white-varnished stainless steel.
- Bowl, cover and spiral made of 18/10 stainless steel.
- With built-in timer.
- Movable thanks to 4 wheels of which 2 have brakes.

S.S.	18/10
STAINLESS STEEL	STAINLESS STEEL



226209

Fitted with  
castor wheels

With integrated  
timer



226346

Bowl is made from  
18/10 stainless steel

Liftable head makes it  
easy to remove the bowl

## SPIRAL MIXER WITH FIXED BOWL - 20 L

- Model with fixed head and bowl.
- Bowl capacity: 20 liter.
- Bowl dimensions:  $\varnothing 360 \times (H) 210$  mm.
- Maximum dough load of 17 kg.
- Weight 59 kg.

code	mm	V	W	weight [kg]
226209	630x400x(H)700	400	750	17

## SPIRAL MIXER WITH REMOVABLE BOWL - 20 L

- Model with liftable head and removable bowl.
- Bowl capacity: 20 litres.
- Bowl dimensions:  $\varnothing 360 \times (H) 210$  mm.
- Maximum dough load of 17 kg.
- Weight 73 kg.

code	mm	V	W	weight [kg]
226346	385x670x(H)725	400	750	17

## SPIRAL MIXER WITH FIXED BOWL - 32 L

- Model with fixed head and bowl.
- Bowl capacity: 32 litres.
- Bowl dimensions:  $\varnothing 400 \times (H) 260$  mm.
- Maximum dough load of 25 kg.
- Weight 90 kg.

code	mm	V	W	weight [kg]
226308	680x440x(H)780	400	1100	25

## SPIRAL MIXER WITH REMOVABLE BOWL - 32 L

- Model with liftable head and removable bowl.
- Bowl capacity: 32 litres.
- Bowl dimensions:  $\varnothing 400 \times (H) 210$  mm.
- Maximum dough load of 25 kg.
- Weight 94,6 kg.

code	mm	V	W	weight [kg]
226353	424x735x(H)805	400	100	25



975480

**PASTA MACHINE PROFI LINE**

- Perfect for making fresh pasta (max. width: 210 mm).
- Dough thickness adjustable in 10 steps from 0,5 to 5 mm.
- With tempered steel gear and self-lubricating bearings.
- Includes a hand crank and a clamp for table mounting.

code	mm
975480	325x220x(H)275



975497

**PASTA MAKER ELECTRICAL PROFI LINE**

- Perfect for preparing fresh pasta (max. width: 210 mm).
- 10-position dial with numbers regulates the thickness of the dough.
- With tempered steel gear and self-lubricating bearings.
- Powered by electric motor, includes a clamp for table mounting.

code	mm	V	W
975497	350x220x(H)250	230	190



975527

**SPAGHETTI CUTTER ATTACHMENT**

- For Pasta maker electrical Profi Line 975497
- String diameter of 2 mm

code	mm
975527	275x80x(H)80



975510

**TAGLIATELLE CUTTER ATTACHMENT**

- For Pasta maker electrical Profi Line 975497.
- String width of 2 mm.
- Thickness adjustable.

code	mm
975510	275x80x(H)80



975503

**FETTUCINE CUTTER ATTACHMENT**

- For Pasta maker electrical Profi Line 975497.
- String width of 6,5 mm.
- Thickness adjustable.

code	mm
975503	275x80x(H)80



226407

**PASTA MAKER KITCHEN LINE**

- Perfect for preparing fresh pasta (max. width: 140 mm)
- Suitable for table mounting, manual operation
- Knob for adjusting pasta thickness - from 0,2 up to 2,2 mm
- Double blade - two types of pasta can be prepared: tagliatelle 2 mm and fettuccine 6,5 mm

code	mm
226407	180x130x(H)205



226414

**PASTA MAKER ELECTRICAL KITCHEN LINE**

- Perfect for preparing fresh pasta (max. width: 140 mm)
- Knob for adjusting pasta thickness - from 0,2 up to 2,2 mm
- Double blade - two types of pasta can be prepared: tagliatelle 2 mm and fettuccine 6,5 mm
- Suitable for table mounting and manual operation

code	V	W
226414	230	80



975534

**RAVIOLI MOULD CLASSIC**

- Perfect for making classic ravioli.
- 36 moulds of 30x30x(H)8 mm..
- Made of aluminium alloy with coated steel base and rubber feet.
- Wooden rolling pin included.

code	mm
975534	320x137x(H)18



975541

**RAVIOLI MOULD CHEF**

- Perfect for making round ravioli.
- 12 moulds of 52x52x(H)12mm, diameter 39 mm.
- Made of aluminium alloy with coated steel base and rubber feet.
- Wooden rolling pin included.

code	mm
975541	335x114x(H)22

**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
- Available in 2 sizes



709825



709818

**PIZZA DELIVERY BAG - BOX 350X350 MM**

- Tight shutter easy to regulate.
- Made of tough and easy to clean material.
- Side pockets for drinks.
- Top transparent pocket for bills.

code	-	Dimensions (mm)
709825	4 boxes	350 x 350

**PIZZA DELIVERY BAG - BOX 450X450 MM**

- Tight shutter easy to adjust.
- Made of tough and easy to clean material.
- Side pockets for drinks.
- Top transparent pocket for bills.

code	-	Dimensions (mm)
709818	4 boxes	450 x 450



709900

**LID SPACER FOR PIZZA'S**

- Set of 500



code
709900



617069

**PIZZA PAN**

- Made of blue steel
- Ideal for uniform heat distribution when baking

code	mm
617069	ø200x(H)25
617076	ø220x(H)25
617083	ø240x(H)25
617090	ø260x(H)25
617106	ø280x(H)25
617205	ø300x(H)25
617304	ø320x(H)25
617403	ø360x(H)25
617410	ø400x(H)25
617427	ø450x(H)25
617434	ø500x(H)25
617489	ø600x(H)25

**NEW!****PIZZA PAN**

- Made of aluminized steel
- Ideal for uniform heat distribution when baking



617922

code	mm
617885	ø200x(H)25
617892	ø220x(H)25
617908	ø240x(H)25
617915	ø260x(H)25
617922	ø280x(H)25
617939	ø300x(H)25
617946	ø320x(H)25
617953	ø360x(H)25
617960	ø400x(H)25
617977	ø450x(H)38
617984	ø500x(H)38
617991	ø600x(H)38



617502

**PIZZA SCREEN**

- Solid construction
- Ideal for uniform pizza baking

code	mm
617502	ø230
617526	ø280
617533	ø300
617540	ø330
617557	ø360
617564	ø400
617571	ø450
617588	ø500
617595	ø600



505540

**PIZZA BOARDS**

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

code	mm
505540	ø300
505557	ø350
505564	ø400
505571	ø450
505588	ø500
505595	ø600

ø500 and 600 mm have  
a reinforced bottom





PIZZA ACCESSORIES



PIZZA SCOOP

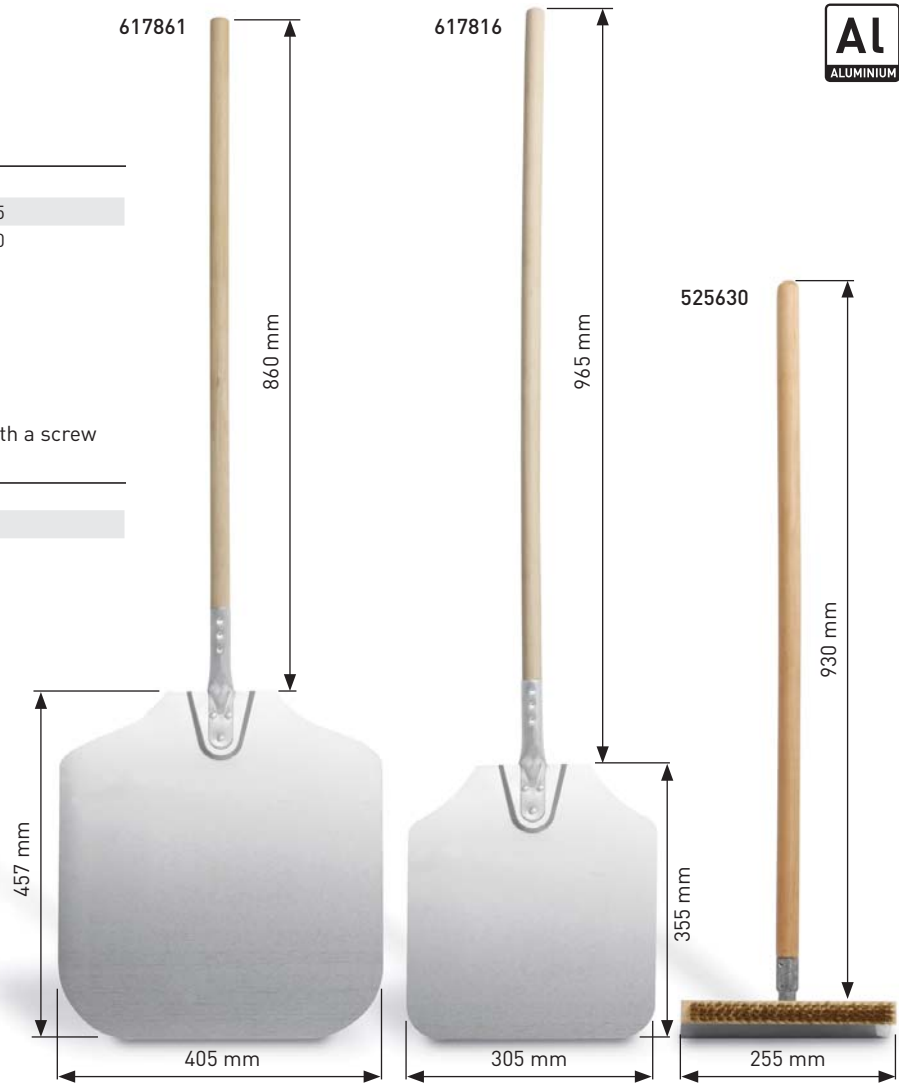
- Wooden handle

code	mm
617816	305x355x(L)965
617861	405x457x(L)860

PIZZA OVEN CLEANING BRUSH

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

code	mm
525630	255x(L)930



617014

PIZZA SLICER

- Chrome steel knife blade  
 - Polypropylene handle



code	mm	-
617014	ø 100x230	1 on card



617700

PAN GRIPPER

- Stainless steel.  
 - Suitable for all types of pizza pans.

code	Dimensions (mm)
617700	190 mm

CAKE SERVER

- With black polypropylene handle

code	mm
523902	260x60

CAKE SCOOP/CUTTER

- With black polypropylene handle  
 - With cutting sides

code	mm
523957	280x75



523902

523957





225950

**CONVECTION OVEN**

- Well insulated walls
- Integrated timer with alarm
- Stepless thermostat adjustable up to 250°C
- Overheating protection
- Including 2 grids and 1 enamelled baking tray
- 42 Liter capacity, weight 22,8 kg, grids 33 x 45 cm
- Tray support spacing 6 cm
- Internal size: 470x395x(H)240 mm

code	V	W	mm
225950	230	2500	580x560x(H)420
923351		grid	330x450

**CONVECTION OVEN**

- One non-reversible fan.
- Body and chamber made of stainless steel.
- Double layer glass door, cools front pane by means of natural convection.
- Fits up to four 429 x 345 mm trays, four trays included.
- Tray support spacing 74 mm.
- Temperature range: 50 to 300°C.
- Integrated timer with bell.
- Weight 34 kg.

code	V	W	mm
225172	230	2800	590x695x(H)590
801970		grid	442x325



225172

**CONVECTION SNACK OVENS**

- Ideal solution for small bakeries, shops and any establishments wishing to add fresh and tasty bread to their offer.
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere.
- Built-in humidifier (selected models - see table) 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.

**CONVECTION OVEN WITH HUMIDIFIER**

- One non-reversible fan.
- Direct humidification, manually operated with a button.
- Body and chamber made of stainless steel.
- Double layer glass door, cools front pane by means of natural convection.
- Fits up to four 429 x 345 mm trays, four trays included.
- Tray support spacing 74 mm.
- Temperature range: 50 to 300°C.

code	V	W	mm	weight [kg]
225028	230	2800	590x695x(H)590	34,2



225028

**CONVECTION OVEN MULTIFUNCTIONAL**

- One non-reversible fan.
- Body and chamber made of stainless steel.
- Double layer glass door, cools front pane by means of natural convection.
- Fits up to four 429 x 345 mm trays, four trays included.
- Tray support spacing 74 mm.
- Temperature range: 50 to 300°C.

code	V	W	mm	weight [kg]
225165	230	2600	590x695x(H)590	36,4



225165

**DIGITAL CONVECTION OVEN WITH STEAM INJECTION**

- One reversible fan.
- Direct steam injection, digitally adjustable in 10 steps.
- Digital control, programmable with 99 programs of 4 steps.
- Chamber made of stainless steel 18/10.
- Double layer glass door, cools front pane by means of natural convection.
- Fits up to four 429 x 345 mm trays, four trays included
- Tray support spacing 74 mm.
- Temperature range: 50 to 270°C.

code	V	W	mm	weight [kg]
225035	230	2900	590x695x(H)590	38



225035

## CONVECTION BAKERY OVENS - 600X400 MM

- Ideal solution for bakeries, shops and any establishments wishing to add fresh and tasty bread to their offer.
- 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.



225516

## BAKERY OVEN WITH MANUAL HUMIDIFIER

- 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 300°C.

code	mm	V	W	weight (kg)
225516	790x750x(H)635	230	3400	50,4



225523

## OVEN WITH STEAM INJECTION

- 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 300°C.

code	mm	V	W	weight (kg)
225523	790x750x(H)635	400 / 2N	6400	58



225059

## DIGITAL OVEN WITH STEAM INJECTION

- Two reversible fans.
- Direct steam injection, digitally adjustable in 10 steps.
- Digital control, programmable with 99 programs of 4 steps.
- Chamber made of stainless steel 18/10.
- Fits up to four 600 x 400 mm trays, not included.
- Double layer glass door, cools front pane by means of natural convection.
- Tray support spacing 83 mm.
- Temperature range: 50 to 270°C.

code	mm	V	W	weight (kg)
225059	790x750x(H)635	400 / 2N	6400	58



225639

## FLOOR STAND FOR OVENS - 6X 600X400

- Capacity: 6x 600x400
- Suitable for ovens: 225516, 225523, 225059, 228210 and 228227

code	mm
225639	760x520x(H)950



BAKERY SIZE



808207

**TRAY**  
- With 3 rims



code	mm
808207	600x400



808214

**TRAY PERFORATED**  
- With 3 rims



code	mm
808214	600x400



808221

**TRAY PERFORATED - WITH 3 RIMS**  
- Silicone non-stick coating  
- With 3 rims



code	mm
808221	600x400



808245

**TRAY FOR FRENCH BREAD**  
- Perforated  
- Fits 5 loaves of french bread  
- Silicone non-stick coating



code	mm
808245	600x400



808238

**TRAY FOR FRENCH BREAD**  
- Perforated  
- Fits 5 loaves of french bread



code	mm
808238	600x400



801994

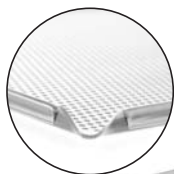
**GRID**



code	mm
801994	600x400
801963	600x400

**NEW!** Chrome plated

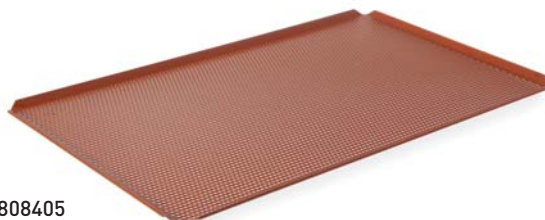
## GASTRONORM 1/1



808306

## TRAY PERFORATED GN 1/1 - WITH 4 RIMS

code	mm
808306	530x325x(H)10



808405

TRAY PERFORATED GN 1/1 - WITH 4 RIMS  
- With silicone non-stick coating

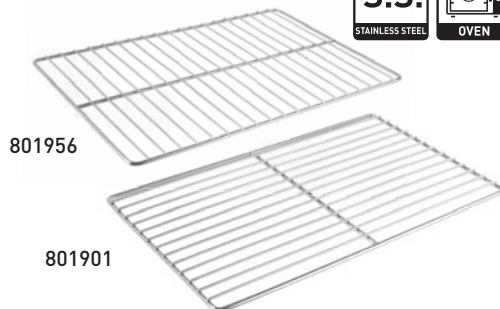
code	mm
808405	530x325x(H)10



808429

TRAY GN 1/1 - WITH 4 RIMS  
- With silicone non-stick coating

code	mm
808429	325x530x(H)10



801956

801901

## GASTRONORM GRID

code		mm
801901		530x325
801918	Stainless steel 18/10	530x325
801956	Chrome plates - grid transvers	530x325

**NEW!**  
**NEW!**

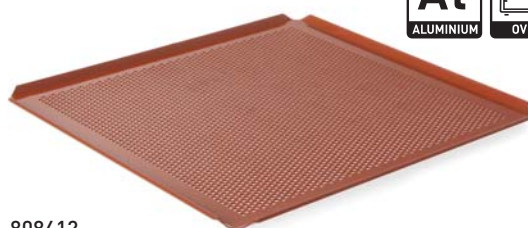
## GASTRONORM 2/3



808313

## TRAY PERFORATED GN 2/3 - WITH 4 RIMS

code	mm
808313	354x325x(H)10



808412

TRAY PERFORATED GN 2/3 - WITH 4 RIMS  
- With silicone non-stick coating

code	mm
808412	354x325x(H)10

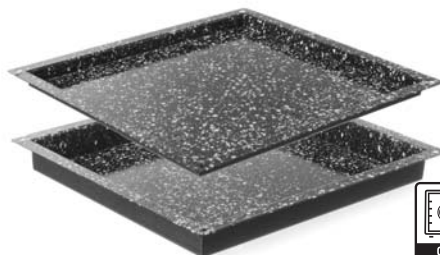


801932



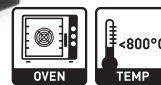
## GASTRONORM GRID GN 2/3

code	mm
801932	354x325



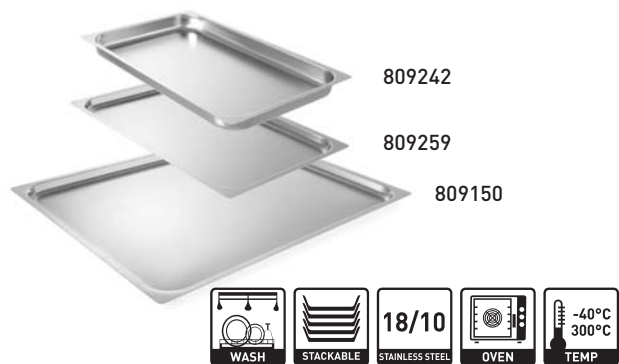
890356

890349



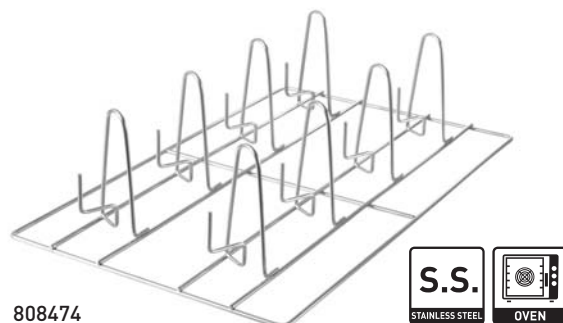
## GASTRONORM CONTAINER ENAMELLED GN 2/3

code	mm
890349	345x325x(H)40
890356	345x325x(H)20



**GASTRONORM TRAY PROFI LINE**

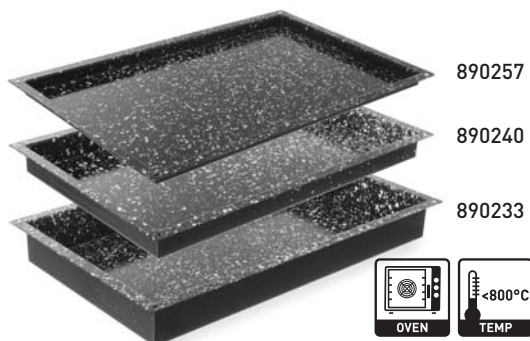
code	mm
809242	GN 1/1 - 530x325x(H)40
809259	GN 1/1 - 530x325x(H)20
809150	650x530x(H)20



**CHICKEN GRID**

- For roasting 8 chickens

code	mm
808474	GN 1/1 530x325x(H)150,8



**GASTRONORM CONTAINER ENAMELED**

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



**CONTAINER WITH NON-STICK COATING**

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

**OVEN MITTS**

- Certified protective gloves. CE compliant in accordance with the Personal Protective Equipment Directive 89/686/EEC.



**OVEN MITTS, COTTON**

code	mm	packed per
556603	345	2



**OVEN MITTS, FLAME RETARDANT COTTON**

- Extra long to protect the forearm

code	mm	packed per
556610	cotton with flame retardant coating 430	2



**OVEN MITTS, FIBERGLASS**

- Extra protection against water

code	mm	packed per
556627	430	2



**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.



149706



149508

**GREEN FIRE KITCHEN LINE WITH 2 BURNERS**

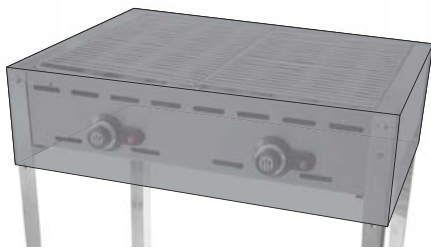
- 2 Stainless steel Gastronorm 1/1 barbecue grids included.

code	kW	mm
149706	11,6	740x612x(H)825

**GREEN FIRE WITH 2 BURNERS**

- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue. Gas hose and regulator attach to gas bottle - improved portability.

code		kW	mm
149508	Enamelled cast iron Gastronorm 1/1 griddle and grid	11,6	740x612x(H)825
<b>NEW!</b> 149621	2 Stainless steel Gastronorm 1/1 barbecue grids	11,6	740x612x(H)825



144947



144930



149515

**PROTECTIVE COVER**

- Made of UV-resistant PEVA.

code	suitable for	mm
144930	Green Fire 2 burner 149508	745x615x(H)355
144947	Green Fire Kitchen Line 149706	745x615x(H)210

**ROLL TOP HOOD FOR GREEN FIRE WITH 2 BURNERS**

- With integrated thermometer

code	mm
149515	706x685x(H)239





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	mm
149591	17,4	1078x612x(H)825



149614

**GREEN FIRE WITH 4 BURNERS**

- 2 Enamelled cast iron griddles and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue. Gas hose and regulator attach to gas bottle - improved portability.

code		kW	mm
149607		22	1400x612x(H)825
149614	on wheeled base	22	1400x612x(H)825



149539

**REAR TABLE FOR GREEN FIRE BARBECUES**

- Suitable voor: 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	rear table	650x298x(H)160



149522

149522

**SIDE TABLE FOR GREEN FIRE BARBECUES**

- Suitable voor: 149492, 149508, 149591, 149607, 149614, 149621

code	mm
149522	480x298x(H)160



626504

**WOK**

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



code	mm
626504	ø700x(H)235



149546

**WOK HOLDER**



code
149546



149553

**DUTCH PANCAKE GRIDDLE**



code
149553



932858

**ENAMELLED GRIDDLE**



code	
932858	Gastronorm 2/1
933404	Gastronorm 1/1

933657



**NEW!**

**SKEWER HOLDER**

- 6 barbecue skewers included.



code
933657

GREEN FIRE ACCESSORIES



932001



CAST IRON GRIDDLE

code	mm
932001	325x530

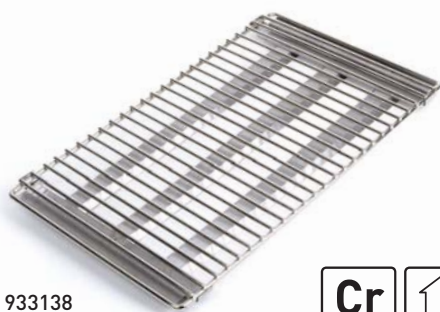


932018



CAST IRON GRID

code	mm
932018	325x530



933138



GRID & FLAME TAMER

- Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.
- Chrome plated grid GN 1/1.
- Flame tamer made of stainless steel.

code	mm
933138	325x530



145777



LAVA ROCK GRID

- Supplied with lava rocks.

code	mm
145777	535x330x(H)68



152706

LAVA ROCKS - FINE

- Suitable for various types of gas barbecues.
- Fine, relatively small rocks.

code	packed per
152706	3 kg in box



152805

LAVA ROCKS - COARSE

- Suitable for various types of gas barbecues.
- Coarse, relatively large rocks.

code	packed per
152805	5 kg in box
152904	9 kg in bag

BAKE- & GRILL-MASTER



154601

**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 m<sup>3</sup>/h

code	mm	Power kW [Hs]
154601	340x540x(H)300	5,8



154618

**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 m<sup>3</sup>/h

code	mm	Power kW [Hs]
154618	650x540x(H)300	11,6



154700

**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 m<sup>3</sup>/h

code	mm	Power kW [Hs]
154700	340x540x(H)840	5,8



154717

**GRILL-MASTER MAXI**

- Frame made of 18/0 stainless steel
- With chrome plated grid and enamelled frying pan
- Inner dimensions of frying pan 590x480 mm
- Electronic ignition and thermocouple
- Gas hose and pressure regulator included
- Suitable for propane and butane gas
- Consumption 0,430 m<sup>3</sup>/h

code	mm	Power kW [Hs]
154717	650x540x(H)840	11,6

Enamelled frying pan included





### ROAST-MASTER MAXI

- With chrome plated grid and heavy duty flame tamer.
- Frame and flame tamer made of 18/0 stainless steel.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,430 m<sup>3</sup>/h.

**NEW!**

154878



code	mm	Power kW [Hs]
154878	650x540x(H)840	11,6

154908



**NEW!**

### GRILL-MASTER QUATTRO

- Fully stainless steel frame with 2 dripping trays
- Suitable for propane 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 m<sup>3</sup>/h
- On a base with bottom shelf and 4 wheels for easy moving

### ENAMELLED GRIDDLE

code	mm
154656	650x540



code	mm	Power kW [Hs]
154908	1270x525x(H)840	22



### LAVA ROCK GRID

- For Grill-Master Maxi.
- Supplied with lava rocks.

code	mm
145531	630x500

144923

### PROTECTIVE COVER

- Made of UV-resistant PEVA.

code	suitable for	mm
144923	Grill- & Roast-Master Maxi 154717 154878	720x560x(H)360





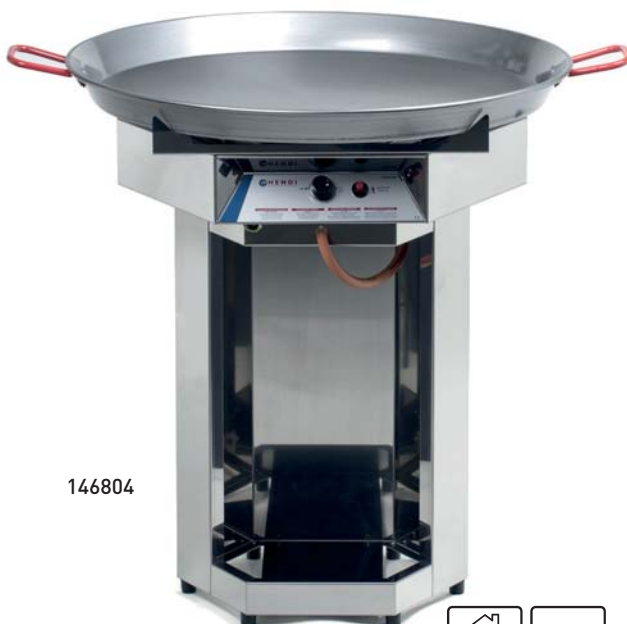
146002



**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	mm	Power kW [Hs]	suitable for
146002	600x600x(H)870	4,8	622407



146804



**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	mm	Power kW [Hs]	suitable for
146804	800x800x(H)900	7,0	622605



622407

**PAELLA PAN**

- Top-quality frying pans made of sheet steel
- With two handles



code	mm	suitable for
622407	ø600x(H)40	146002
622605	ø800x(H)50	146804



**FOR GRILLING  
PERFECT STEAKS**



148105

**XENON PRO**

- This stainless steel power grill with folding base is easy to move thanks to its wheels and can be flat-packed into a compact unit during transport.
- The burner develops a high temperature in the windproof unit and therefore this barbecue is suitable for high volume production.
- The unit itself is easy to clean thanks to these high temperatures.
- The grill is fitted with a thermocouple and electronic ignition, gas hose and pressure regulator are included.
- Suitable for propane gas.
- Grid surface area 860x260 mm (2 grids of 430x260 mm).
- Folding and mobile base.
- Gas hose, electronic ignition and pressure regulator included.
- Consumption 536 g/h.

code	mm	Power kW [Hs]
148105	1120x410x(H)900	7,5



**SIDE TOP FOR XENON-PRO**

code	mm
148143	870x(H)180



148624



**XANTOS**

- This stainless steel power grill has four easily removable legs.
- 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 540x540 mm (2 grids of 540x270 mm).
- Consumption 699 g/h.

code	mm	Power kW [Hs]
148624	760x720x(H)900	9

CHARCOAL BARBECUES

- 18/0 stainless steel with removable stands



CHARCOAL BARBECUE PATIO

- Model Patio  
- Fitted with 2 grids of 345x345 mm each

code	mm
150603	770x380x(H)760



CHARCOAL BARBECUE RESTO

- Model Resto  
- Fitted with 3 grids of 345x345 mm each

code	mm
150801	1130x380x(H)760

BARBECUE ACCESSORIES



170038

BARBECUE SKEWERS

- Box of 100



code	length (mm)
170038	210



170328



170120



BARBECUE SKEWERS

code		length (mm)
170120	6 per card	250
170328	6 per card	350







**GRIDDLE SCRAPER**

code	mm
855201	100x315

**SPARE BLADE FOR 855201**

- 5 pieces

code
855218



525517

**WIRE BRUSH**

- Wood with three rows of wire.



code	mm	
525517	290	per 2 on card



525623

**WIRE BRUSH**

- Wood with five rows of wire.



code	mm	
525623	290	2 on card



525401

**COPPER BRUSH**

- Wood with 8 rows of copper wire  
- Steel scraper



code	mm
525401	72x315

**BARBECUE APRON**

- Canvas 280g/m2  
- Flame retardant coating

code	mm
556696	810x660



556696

PATIO HEATERS



272602

**PATIO HEATER**

- Suitable for propane or butane gas
- Easy to transport thanks to its 2 wheels
- Including electronic ignition, gas hose and pressure regulator
- With anti-tilt protection
- Consumption: 1048 g/h

code	Power kW [Hs]	øxH mm
272602	12,7	770x2200



272701

**PATIO HEATER - RETRACTABLE**

- Suitable for propane or butane gas.
- Easy to transport thanks to its 2 wheels.
- Retractable shaft to facilitate transport and storage.
- Including electronic ignition, gas hose and pressure regulator.
- With anti-tilt protection.
- Retractable till (H)160 cm for storage and transport purposes.
- Consumption: 1048 g/h.

code	Power kW [Hs]	øxH mm
272701	12,7	770x1580-2200

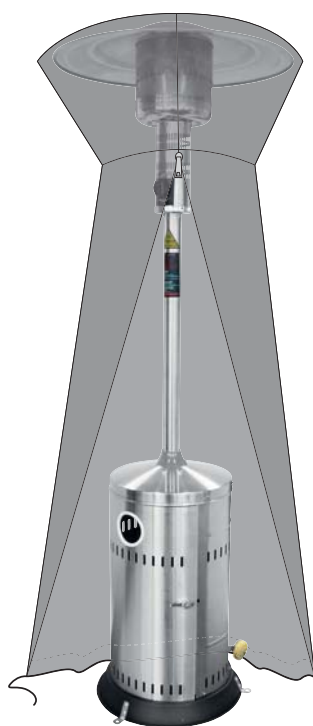


272404

**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	Power kW (Hs)	øxH mm
272404	11,2	420x420x(H)2220

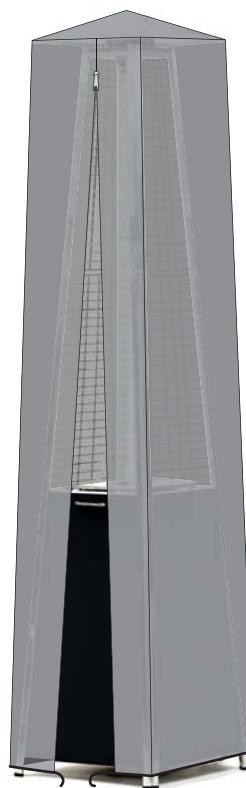


144916

**PROTECTIVE COVER**

- Made of UV-resistant PEVA.

code	suitable for	mm
144916	Patio heaters 272602 & 272701	ø790x(H)2220



144909

**PROTECTIVE COVER**

- Made of UV-resistant PEVA.

code	suitable for	mm
144909	Pyramid heater 272404	480x480x(H)2220



810668

810613

810651



**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
- Flatpack delivery

**MOBILE 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

**MOBILE 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	work top (mm)	code	mm	code	mm
810668	380x550x(H)870	GN 1/1 - 530x325	810613	380x550x(H)1735	810651	460x630x(H)1735





810002

810101

**SERVING TROLLEY**

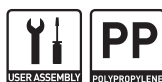
- Made of stainless steel.
- Fitted with 2 shelves and sound insulation material underneath.
- Maximum load per tray 75 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between trays 550 mm.
- Flatpack delivery.

code	mm	work top (mm)
810002	900x590x(H)930	830x510

**SERVING TROLLEY**

- Made of stainless steel
- Fitted with 3 shelves and sound insulation material underneath
- Maximum load per tray 75 kg
- Includes 4 castors, of which 2 with brakes, fitted with corner protection
- Distance between trays 295 mm
- Flatpack delivery

code	mm	work top (mm)
810101	900x590x(H)930	830x510



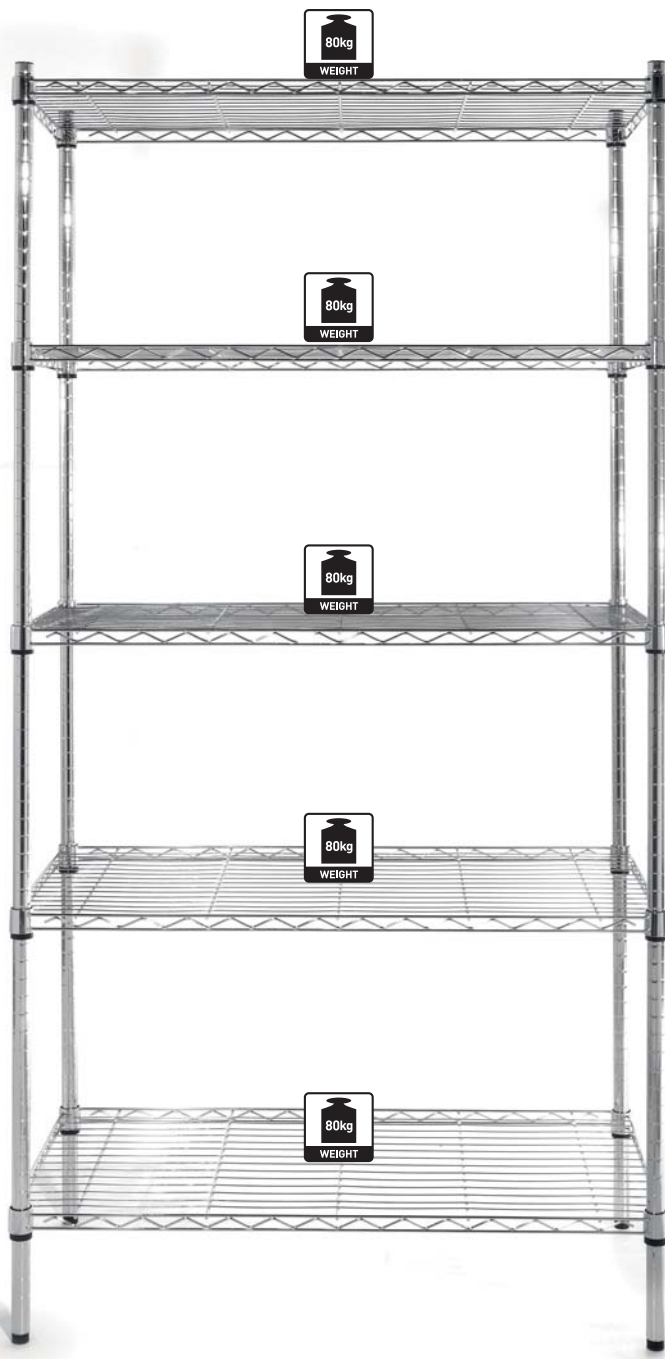
**SERVING TROLLEY POLYPROPYLENE**

- Made of polypropylene
- Fitted with 3 shelves
- Maximum load per tray 50 kg
- Includes 4 castors, of which 2 with brakes, fitted with corner protection
- Distance between trays 340 mm

code	mm	work top (mm)
810200	800x410x(H)950	615x400



810200



812204

**STORAGE RACK WITH 5 SHELVES**

- Maximum load per shelf 80 kg
- Fitted with adjustable feet
- Chrome-plated iron

code	mm
812204	455x910x(H)1830



## STORAGE RACKS

- Anodized aluminium frame.
- With dishwasher safe polypropylene shelves.
- Easily expandable.
- Carrying capacity 150 kg, distributed across the surface.



812273

### ALUMINIUM STORAGE RACK

code	mm
812273	1280x405x(H)1685
812280	connecting hook

### THERMO CATERING CONTAINER GN 1/1

- Made of LLDPE (Linear Low-Density Polyethylene).
- Double-walled, offers high insulation levels.
- Space between the walls is filled with special insulating material.
- Lid closes with 4 latches.



code	mm ext.	mm int.
707708	450x650x(H)300	GN 1/1 x (H)210



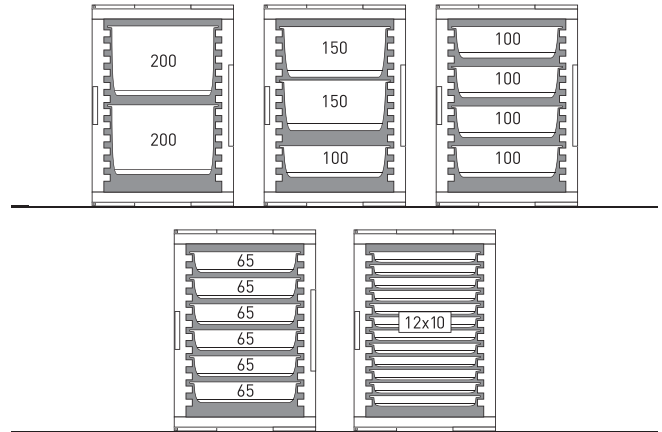


**THERMO CATERING CONTAINER**

- Double-walled insulated polyethylene LDPE - impact resistant hard polyethylene
- Keeps hot and cold
- With 2 sturdy carrying handles and 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 ext.
<b>707609</b>	Gastronorm 1/1	670x470x(H)670
<b>707807</b>	Trolley for thermo container 707609	725x530x(H)190

707609



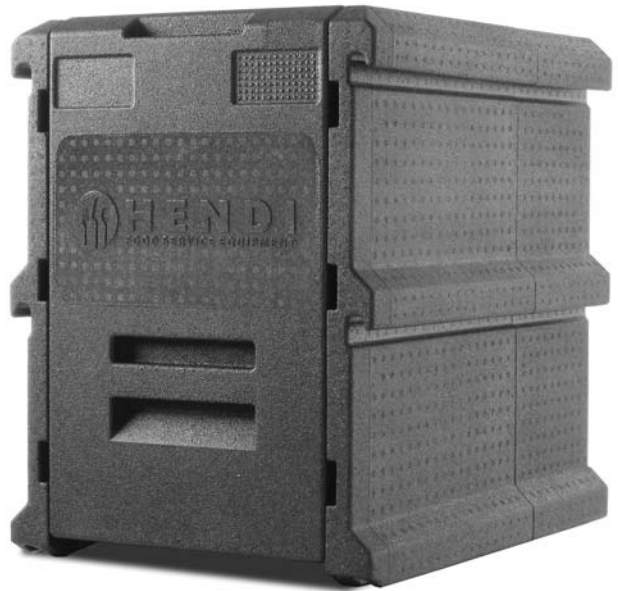
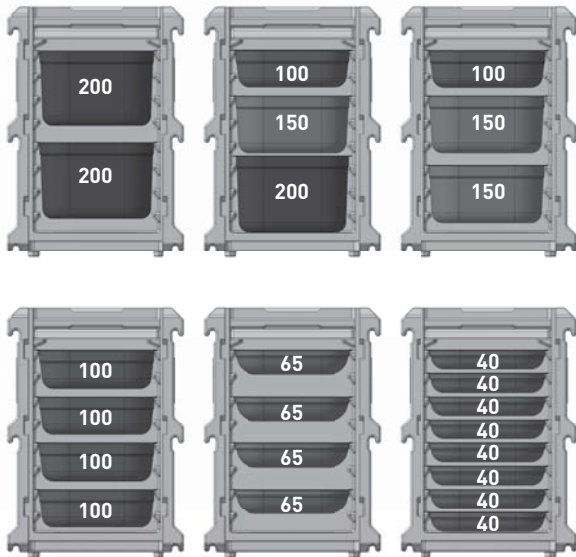




### THERMO CATERING BOX

- 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		liter	mm ext.	mm int.
707999	Gastronorm 1/1	100	635x465x(H)660	550x335x(H)545



707999





**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	liter	mm ext.	mm int.	-
707975	21	410x410x(H)240	350x350x(H)175	Pizza
707906	40	600x400x(H)285	538x338x(H)234	Gastronorm 1/1
707968	46	600x400x(H)320	538x338x(H)257	Gastronorm 1/1
707951	53	685x485x(H)260	625x425x(H)200	
707944	80	685x485x(H)360	625x425x(H)300	







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	liter	mm ext.	mm int.	-
707982	39	674x400x(H)287	538x338x(H)217	Gastronorm 1/1



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	liter	mm ext.
710104	10	ø320x(H)200
710203	20	ø320x(H)310
710302	35	ø320x(H)550





Top and bottom shelf are reinforced



810705

### WORK TABLE

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

code	mm
810705	1000x700x(H)850
810712	1200x700x(H)850
810729	1400x700x(H)850
810736	1600x700x(H)850
810743	1800x700x(H)850

### DOUBLE ADJUSTABLE WALL SHELF

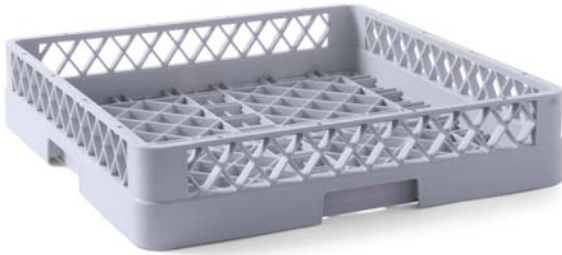
- Two levels.
- With backslash for maintaining hygiene.
- 1800 mm wide shelf supplied with 3 reinforced brackets.
- Removable for cleaning.

code	mm
970232	1000x355x(H)600
970249	1200x355x(H)600
970256	1400x355x(H)600
970270	1800x355x(H)600



970232

DISHWASHER RACKS & TOTE BOX



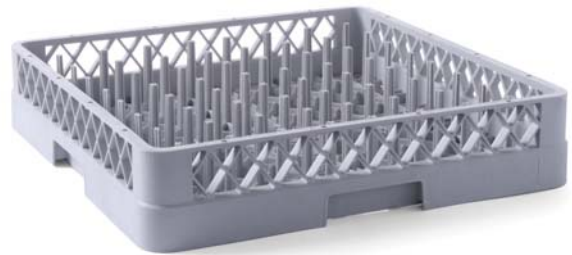
877005



**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



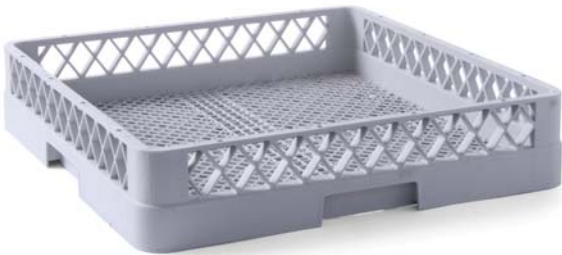
877104



**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



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



552001



**TOTE BOX**

- Grey, with handles

code	mm
552001	555x410x(H)130



871300



**CUTLERY BASKET**

code	mm
871300	110x110x(H)140



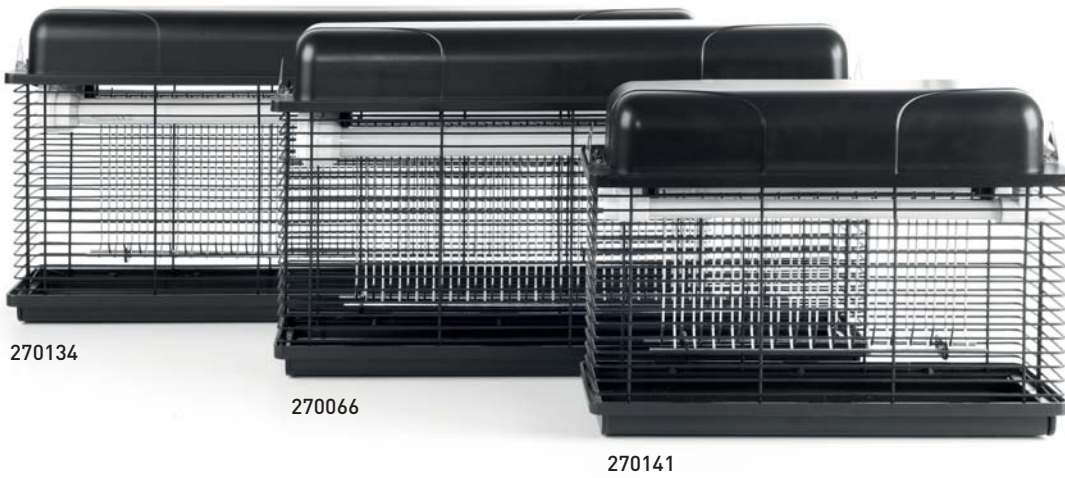
871102



**CUTLERY BASKET**

- 8 sections with handle

code	mm
871102	425x205x(H)150



270134

270066

270141



Chain included



Removable collection tray

**FLY 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	mm	V	W
270134	360x135x(H)270	230	26
270066	510x105x(H)315	230	40
270141	680x135x(H)310	230	45



270158

270165

270172



Chain included



Removable collection tray

**HIGH VOLTAGE FLY KILLER**

- For indoor use
- Body made of special treated aluminum alloy and ABS, fire resistant materials for high safety
- 2x UV-A tube
- 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	mm	V	W	-
270158	335x90x(H)260	230	16	Coverage: 50 m <sup>2</sup>
270165	485x90x(H)310	230	30	Coverage: 100 m <sup>2</sup>
270172	640x90x(H)360	230	40	Coverage: 150 m <sup>2</sup>

**NEW!**



**REPLACEMENT LAMPS FOR FLY KILLERS**

- Set of 2 15W UV-A fluorescent tubes.
- Replacement lamps for Prod. No. 270066/270165.

code	V	W
935286	230	2x15



270004

**FLY KILLER WITH ADHESIVE PLATE**

- Suitable for use in the kitchen.
- Metal casing including wall mounting.
- 2x15W UV-A shatter-proof fluorescent tubes.
- Adhesive plate at the rear to catch the insects.
- Maximum range approx. 300m2.
- Adhesive plate included.

code	mm	V	W
270004	475x65x(H)300	230	33
270059	435x245	adhesive plate 10 pcs	



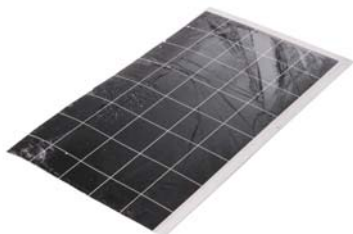
270080

**FLY KILLER WITH ADHESIVE PLATE**

- Suitable for use in the kitchen
- 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	mm	V	W
270080	480x100x(H)285	230	30
270073	adhesive plate 10 pcs		

270059



270073



**REPLACEMENT LAMPS FOR FLY KILLERS**

- Set of 2 shatter-proof 15W UV-A fluorescent tubes.
- Replacement lamps for Prod. No. 270004/270080/270066/270165.

code	V	W	-
270028	230	2x15	set of 2



663950

**WET FLOOR SIGN**

- Warning in 5 languages

code	mm
663950	300x(H)615



691021

**TRASH BAG HOLDER**

- Frame made of stainless steel.
- Foot-operated clamping mechanism keeps the bag closed.
- 2 castor wheels with brakes.



code	mm
691021	420x580x(H)960

**NEW!**





281208



**NEW!**



**MULTIFUNCTIONAL STERILIZER**

- Ideal for the disinfection of eggs and knives
- Housing and grid made of stainless steel
- Sterilization time: 150 seconds
- Circuit breaker protects from UV radiation
- Disinfection is performed by 4 UV lamps
- 30 eggs or 8 knives ( max 30 cm) can be disinfected simultaneously

code	mm	V	W
281208	358x512x(H)255	230	78



281222

**NEW!**



**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	mm	V	W
281222	510x160x(H)610	230	36



221808

**HAND DRYER**

- Electric
- Activation by motion detector
- Fitted with lead and plug
- Impact resistant metal casing in white epoxy finish

code	mm	W	V
221808	240x210x(H)265	1500	230



810309

**NEW!**



**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	340x400x(H)595

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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
<b>NEW!</b>	New product		Cooling		Polypropylene
	For indoor and outdoor use		Self-assembly		Expanded Polypropylene
	For indoor use only		Temperature resistance		Polycarbonate
	For outdoor use only		Temperature resistance range		ABS plastic
	Suitable for gas stoves		Aluminium		POM plastic
	Suitable for gas stoves only		Aluminium casting		Polyamide
	Suitable for electric stoves		Stainless steel		SAN plastic
	Suitable for ceramic stoves		Stainless steel 18/0		Hard polymer heat resistant
	Suitable for induction stoves		Stainless steel 18/8		Silicone
	Not suitable for induction stoves		Stainless steel 18/10		Plexiglas
	Microwave proof		German steel X50CrMoV15		BPA free – no Bisphenol A
	Not microwave proof		Carbon steel		Fiberglass
	Dishwasher proof		Tin plated		Melamine
	Not dishwasher proof		Chrome plated		Porcelain
	Suitable for use in ovens		Nickel plated		Non slip
	Stackable		Polyethylene		Magnetic

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