



HENDI

Tools for chefs | 2019



RABY HUNT





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FOOD SERVICE EQUIPMENT

professional food service equipment

CATALOGUE **2019**



On the cover: James Close from 2-star restaurant Raby Hunt (UK)

Entering the Michelin guide with



After James Close gave up on becoming a pro golfer, he took a year off to travel France. This experience eventually changed his life. After arriving back in the UK, he started working towards his new goal; becoming a chef. A decade later he's the proud chef and owner of Raby Hunt Restaurant, which received its second Michelin star in 2017 and what is equally remarkable is that he achieved this, completely self-taught.

James Close's restaurant 'Raby Hunt' is located near Darlington in North East England. In his recently remodelled kitchen he works together with his partner Maria and his team of 8 chefs. James thanks his success to hard work and the mindset of an athlete. We met him for a small interview.

Ambition

"My goal has always been to improve myself, not on getting rewards. This is a mindset I took with me from my time as 'failing' pro golfer. When I'm cooking,

an athlete's mindset.



Being consistent every time you cook, that's the real challenge.

I always want to learn and improve myself. No dish goes on the menu before it's absolutely perfect."

Consistency

"Although I love nothing more than creating new dishes and playing with new flavours and techniques, I also appreciate the daily routine of the kitchen, something lots of young chefs seem to have a different opinion on. The repetition of getting the dishes to the same level of quality as the day before seems boring, but for me therein lies the real challenge. Guests

expect to receive the same flavours and experience as other guests before them and I see it as my main task to deliver or even exceed their expectations. That's why some dishes have been on the menu for several years, I still feel challenged preparing them and guests are still surprised by them."

Hendi items James uses

- Multiple sous-vide systems
- Pots & pans
- GN-sized storage containers



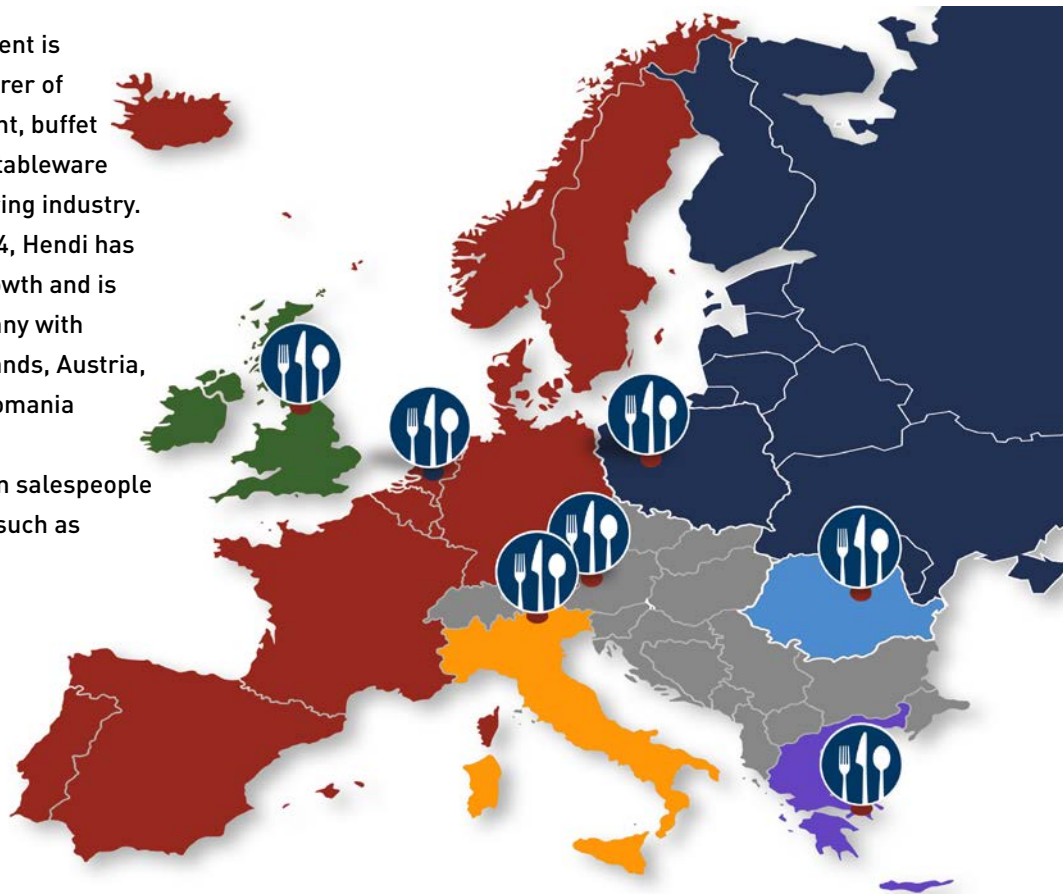


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FOOD SERVICE EQUIPMENT

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, United Kingdom, Romania and Greece.

In addition, we have our own salespeople in key European countries, such as Germany, France and Italy.



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POTS & PANS

GN CONTAINERS

KITCHEN TOOLS

CREAM WHIPPERS & PASTRY

FOOD PROCESSING

THERMAL PROCESSING

PIZZA, PASTA & KEBAB

CONVECTION OVENS

COOLING

TRANSPORT & FURNITURE

HYGIENE

BAR & COLD DRINKS

HOT DRINKS

TABLEWARE

BUFFET PRODUCTS

BARBECUES & HEATERS



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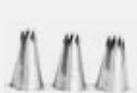
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Selection of new products for 2019

<p>POTS & PANS</p> <p>Griddle for induction cookers page 10</p> 	<p>POTS & PANS</p> <p>Fish poacher 60cm page 15</p> 	<p>GN CONTAINERS</p> <p>Grilamid GN container for high temperatures page 27</p> 
<p>KITCHEN TOOLS</p> <p>Cutting board HACCP Gastronorm 1/1 page 38</p> 	<p>KITCHEN TOOLS</p> <p>9-piece Knives set page 44</p> 	<p>KITCHEN TOOLS</p> <p>Cut resistant gloves page 53</p> 
<p>KITCHEN TOOLS</p> <p>Colander square perforated page 85</p> 	<p>KITCHEN TOOLS</p> <p>Kitchen scale 15 kg page 87</p> 	<p>KITCHEN TOOLS</p> <p>Smoke Infuser page 97</p> 
<p>BAKERY & PASTRY</p> <p>Thermo Cream Whipper page 99</p> 	<p>BAKERY & PASTRY</p> <p>Icing tips set flower & petal page 109</p> 	<p>BAKERY & PASTRY</p> <p>5 Wheel dough cutter page 112</p> 

NEW!

FOOD PROCESSING

Stick blender Profi Line 400 with adjustable speed
page 122



FOOD PROCESSING

Vacuum chamber packaging machine Profi Line
page 138



THERMAL PROCESSING

Gas cooker Kitchen Line 4-burner with convection electric oven GN 1/1
page 144



THERMAL PROCESSING

Quartz heated countertop display two levels
page 151



THERMAL PROCESSING

Rise and fall heat lamp
page 153



THERMAL PROCESSING

iVide Plus Sous vide stick
page 156



THERMAL PROCESSING

Smoke oven electric
page 159



THERMAL PROCESSING

The Control °Freak™ Induction Hob
page 161



THERMAL PROCESSING

Food dehydrator Profi Line
page 163



THERMAL PROCESSING

Deep fryers mastercook digital
page 164



THERMAL PROCESSING

Doughnut deep fryer 12L
page 169



THERMAL PROCESSING

Salamander with Quartz infrared heating elements
page 175



Selection of new products for 2019

THERMAL PROCESSING

Multi Toaster 6 tongs
page 181



THERMAL PROCESSING

Samsung microwave programmable 1780W
page 182



PIZZA, PASTA & KEBAB

Spiral mixers
page 188



CONVECTION OVENS

**Convection ovens & combi-ovens
NANO 4x 450x340mm**
page 200



CONVECTION OVENS

Oven mitts leather
page 209



COOLING

Round cake display 100L
page 210



COOLING

Back bar refrigerators
page 216



COOLING

Wine coolers dual zone
page 217



COOLING

Ice cream display freezer 600 L
page 219



COOLING

**Three door salad counter
with glass display 380L**
page 227



HYGIENE

Glass dishwasher K40
page 250



HYGIENE

Water softeners
page 254



NEW!

HYGIENE

Trash bin 43 L
page 261



BAR & COLD DRINKS

Ice ball mould whisky ball
page 267



BAR & COLD DRINKS

Bullet ice cube maker
page 269



BAR & COLD DRINKS

Juice dispenser 2x12L
page 280



HOT DRINKS

Coffee tamper with spring
page 288



HOT DRINKS

Percolator single walled
page 291



HOT DRINKS

Hot drinks boiler
page 296



TABLEWARE

Galvanized buckets
page 324



BUFFET PRODUCTS

Chafing dishes Profi Line satin finish
page 350



BUFFET PRODUCTS

Buffet ladles and serving spoons
page 360



BUFFET PRODUCTS

Juice dispenser
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BUFFET PRODUCTS

Retractable belt barrier
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X

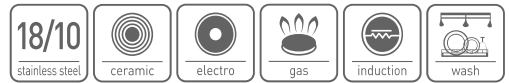
Xenon & Xantos	404
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PAN SERIES PROFI LINE

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



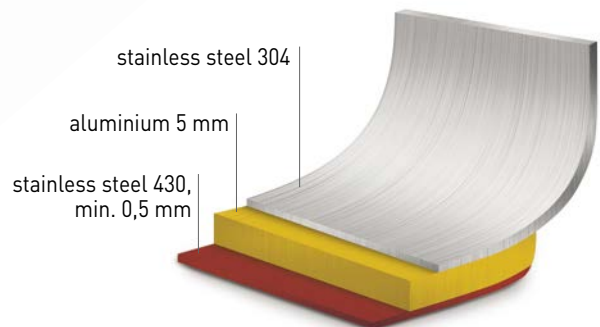
See movie

Aesthetic, solid packaging, clear and visible label



STEW PAN HIGH - WITH LID

code	liter	wall (mm)	mm
832004	3	0,7	Ø160x(H)150
832202	6	0,7	Ø200x(H)190
832400	10	0,7	Ø240x(H)220
832509	16	0,7	Ø280x(H)260
832608	24	0,8	Ø320x(H)300
832707	37	1	Ø360x(H)360
832806	50	1	Ø400x(H)400





Steam release holes



Handles don't get hot



Sandwich type bottom formed by special impact bonding



STEW PAN MIDDLE - WITH LID

code	liter	wall (mm)	mm
831007	2	0,7	Ø160x(H)110
831205	4	0,7	Ø200x(H)130
831403	7	0,7	Ø240x(H)150
831502	10	0,7	Ø280x(H)170
831601	15	0,8	Ø320x(H)190
831700	23,5	1	Ø360x(H)230



833506

With extra hook to support while draining

PASTA COOKER BASKET

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

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



PAN SERIES PROFI LINE



830604



830406

830208

830000

830505

830048

830055

830154

830253



STEW PAN LOW - WITH LID

code	liter	wall (mm)	mm
830000	1,5	0,7	Ø160x(H)75
830208	2,8	0,7	Ø200x(H)90
830406	4,8	0,7	Ø240x(H)105
830505	7,5	0,7	Ø280x(H)120
830604	12	0,8	Ø320x(H)150

SAUCEPAN - WITHOUT LID

- Long hollow handle of stainless steel.

code	liter	wall (mm)	mm
830048	1	0,7	Ø140x(H)70
830055	1,5	0,7	Ø160x(H)75
830154	2	0,7	Ø180x(H)80
830253	3	0,7	Ø200x(H)90





830352

SAUTÉ PAN - WITHOUT LID

- Long hollow handle of stainless steel.

code	liter	wall (mm)	mm
830352	0,9	0,7	Ø160x(H)60
830376	1,5	0,7	Ø200x(H)60



830376



835432

FRYING PAN - WITHOUT LID

- Long hollow handle of stainless steel.

code	wall (mm)	mm
835432	0,7	Ø240x(H)45
835531	0,7	Ø280x(H)50
835630	0,7	Ø320x(H)55



835531

835630



835401

FRYING PAN, WITH NON-STICK COATING - WITHOUT LID

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

code	wall (mm)	mm
835401	0,7	Ø240x(H)45
835500	0,7	Ø280x(H)50
835609	0,7	Ø320x(H)55



835500

835609



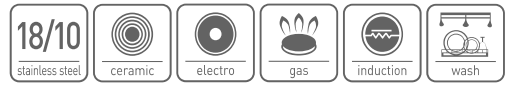
Full range of the induction cookers on page 146



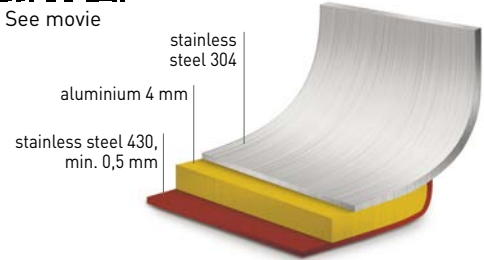


PAN SERIES KITCHEN LINE

- 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.



See movie



STEW PAN HIGH - WITH LID

code	liter	wall (mm)	mm
837108	2,8	0,6	Ø160x(H)140
837207	5	0,6	Ø200x(H)160
837306	9	0,6	Ø240x(H)200
837405	13,5	0,7	Ø280x(H)220
837603	20	0,8	Ø320x(H)270



STEW PAN MIDDLE - WITH LID

code	liter	wall (mm)	mm
836101	1,7	0,6	Ø160x(H)95
836200	3,5	0,6	Ø200x(H)115
836309	5,5	0,6	Ø240x(H)135
836408	9	0,7	Ø280x(H)155
836507	15	0,8	Ø320x(H)190



STEW PAN LOW - WITH LID

code	liter	wall (mm)	mm
836002	1,5	0,6	Ø160x(H)75
836019	3	0,6	Ø200x(H)95
836026	5	0,6	Ø240x(H)115
836033	7,4	0,7	Ø280x(H)120
836040	12	0,8	Ø320x(H)150



Encapsulated bottom



Steam release holes



Handles don't get hot

SAUCEPAN - WITHOUT LID

- Long hollow handle of stainless steel.

code	liter	wall (mm)	mm
838105	1,5	0,6	Ø160x(H)75
838204	3	0,6	Ø200x(H)95
838303	5	0,6	Ø240x(H)115



SAUTÉ PAN - WITHOUT LID

- Long hollow handle of stainless steel.

code	liter	wall (mm)	mm
839409	1,6	0,6	Ø200x(H)75



FRYING PAN - WITHOUT LID

- Long hollow handle of stainless steel.

code	wall (mm)	mm
838501	0,6	Ø240x(H)45
838600	0,6	Ø280x(H)50
838617	0,7	Ø320x(H)55



PAN SUPPORT ADAPTER

- For placing small pans on large pan supports

code	mm
839997	255x255x(H)25



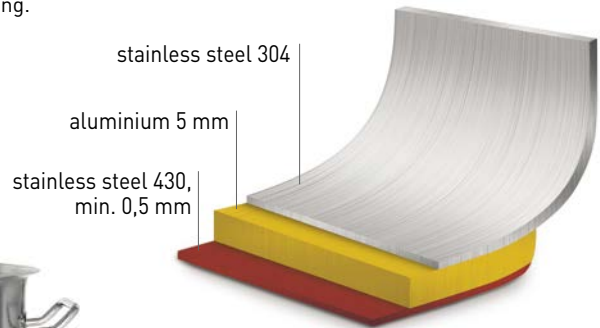
839997





PAN SERIES BUDGET LINE

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



STEW PAN WITH LID

code	liter	wall (mm)	mm	
832882	17	0,8	Ø280x(H)280	NEW!
832899	21	0,8	Ø300x(H)300	NEW!
834206	22	0,8	Ø320x(H)280	
834404	37	0,8	Ø360x(H)360	
834701	50	0,8	Ø400x(H)400	
834909	71	1	Ø450x(H)450	
835104	98	1	Ø500x(H)500	

STEW PAN MIDDLE - WITH LID

NEW!

code	liter	wall (mm)	mm
832820	9	0,8	Ø250x(H)180
832837	14	0,8	Ø300x(H)200
832844	24	0,8	Ø360x(H)240
832851	32	0,8	Ø400x(H)260

Sandwich type bottom



Riveted handle

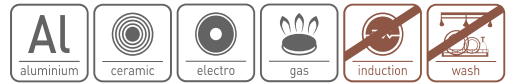


Handles don't get hot



PAN SERIES ALUMINIUM PROFI LINE

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



STEW PAN - WITH LID

code	liter	mm
611104	5,5	Ø205x(H)180
611302	9,5	Ø240x(H)210
611401	10	Ø250x(H)235
611500	15,5	Ø280x(H)250
611609	19	Ø300x(H)280
611708	23	Ø325x(H)285
612002	27,5	Ø335x(H)330
612101	33,5	Ø355x(H)340
612200	38,5	Ø375x(H)360
612309	45	Ø400x(H)360
612408	64,5	Ø460x(H)415
612507	88	Ø520x(H)445



611500

BOMBE PAN - WITH LID

- With rounded bottom

code	liter	mm
610107	13	Ø320x(H)180
610206	18	Ø360x(H)200
610305	26	Ø400x(H)220



610206

SAUCEPAN - WITHOUT LID

code	liter	mm
613009	1	Ø160x(H)80
613108	1,5	Ø180x(H)90
613207	2,5	Ø200x(H)100



613009

Ideal for cooking pasta,
rice and dumplings



619100



613603

RICE STEAMER BASKET - PERFORATED

code	for	liter	mm
619100	611708	21	Ø320x(H)270
619209	612101	29	Ø360x(H)290
619308	612309	41	Ø400x(H)330

DUMPLINGS, RICE AND PASTA STEAMER - WITH BASKET AND LID

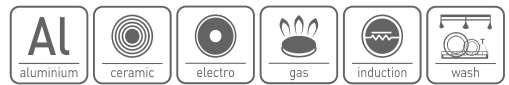
- Perforated basket.

code	liter	mm
613603	30	Ø325x(H)370
613702	40	Ø355x(H)405
613801	55	Ø400x(H)445



FRYING PANS DIE-CAST ALUMINIUM 'TITANIUM PROFESSIONAL'

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



INDUCTION FRYING PAN

code	bottom (mm)	mm
629154	Ø180	Ø240x(H)50
629253	Ø220	Ø280x(H)55
629345	Ø260	Ø320x(H)60

629154

629253

629345

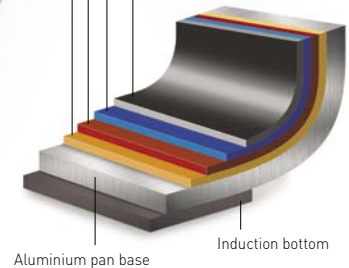


Primer coating: for anti-corrosion, anti-shock & better durability of coatings

Titanium coating: for anti-scratch & anti-abrasion

Mid coating: Whitford® Xylan non-stick

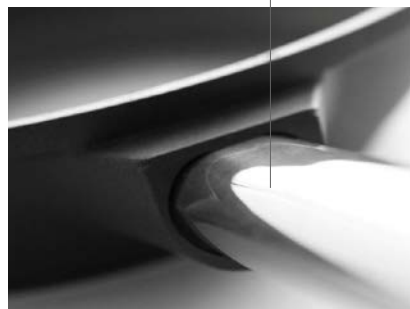
Top coating: Reinforcement of non stick layer and brighten surface.



Full range of the induction cookers on page 146

With strong stainless steel handle

Induction bottom



NEW!

629130



GRIDDLE FOR INDUCTION COOKERS

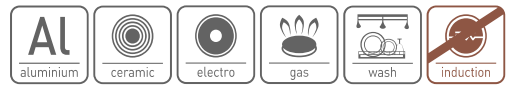
- Suitable for use on induction stoves.
- Made of die cast aluminum with Teflon® non-stick coating.

code	mm
629130	390x260x(H)35



FRYING PANS DIE-CAST ALUMINIUM 'TITANIUM PROFESSIONAL'

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

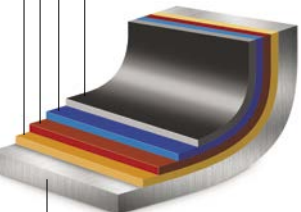


Primer coating: for anti-corrosion, anti-shock & better durability of coatings

Titanium coating: for anti-scratch & anti-abrasion

Mid coating: Whitford® Xylan non-stick

Reinforcement of non stick and bright surface



Aluminium pan base



FRYING PAN

code	bottom (mm)	mm
629109	Ø180	Ø240x(H)55
629208	Ø220	Ø280x(H)55
629307	Ø260	Ø320x(H)55
629352	Ø300	Ø360x(H)55
629390	Ø340	Ø400x(H)55



GRILL PAN - RIDGED SURFACE

code	bottom (mm)	mm
629802	Ø220	280x280x(H)55



SAUTÉ PAN

code	bottom (mm)	mm
629505	Ø225	Ø280x(H)85



FISH FRYING PAN - OVAL

code	bottom (mm)	mm
629604	Ø175	400x275x(H)35



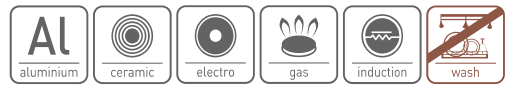
CRÊPES PAN

code	bottom (mm)	mm
629413	Ø260	Ø320x(H)20



FRYING PANS ALUMINIUM 'MARBLE PROFESSIONAL'

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



FRYING PAN

code	thickness (mm)	bottom (mm)	mm
627600	4	Ø140	Ø200x(H)40
627617	4	Ø180	Ø240x(H)42
627662	4	Ø200	Ø260x(H)45
627624	4	Ø220	Ø280x(H)50
627631	4	Ø260	Ø320x(H)50
627648	4	Ø280	Ø360x(H)50
627655	4	Ø300	Ø390x(H)50



627747

WOK PAN

code	thickness (mm)	bottom (mm)	mm
627730	4	Ø210	Ø280x(H)75
627747	4	Ø210	Ø320x(H)100



627686



627716

CRÊPES PAN

code	thickness (mm)	bottom (mm)	mm
627679	4	Ø240	Ø280x(H)25
627686	4	Ø280	Ø320x(H)20

FISH FRYING PAN - OVAL

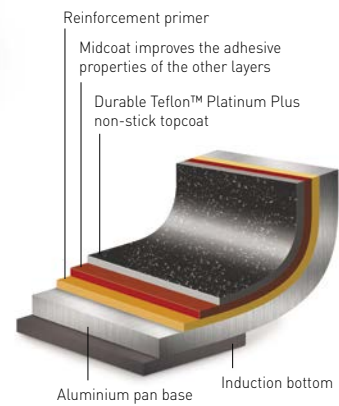
code	thickness (mm)	bottom (mm)	mm
627716	4	Ø185	280x400x(H)55

FRYING PANS ALUMINIUM 'PLATINUM PROFESSIONAL'

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



Full range of the induction cookers on page 146



FRYING PANS

code	thickness (mm)	bottom (mm)	mm
621103	4	Ø140	Ø200x(H)44
621110	4	Ø180	Ø240x(H)50
621127	4	Ø200	Ø260x(H)52
621134	4	Ø220	Ø280x(H)52
621158	4	Ø260	Ø320x(H)60

Induction bottom



Insulated handle



Very hard non-stick coating





FRYING PANS CLASSIC STEEL

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



FRYING PAN

code	thickness (mm)	bottom (mm)	mm
628591	3	Ø150	Ø200x(H)45
628638	3	Ø180	Ø240x(H)45
628607	3	Ø190	Ø250x(H)50
628614	3	Ø220	Ø280x(H)50
628706	3	Ø240	Ø300x(H)50
628621	3	Ø260	Ø320x(H)50
628713	3	Ø280	Ø370x(H)55



See movie



628805



628850

CRÊPES PAN

code	thickness (mm)	bottom (mm)	mm
628805	2,5	Ø190	Ø230x(H)25

BLINIS FRYING PAN

code	thickness (mm)	bottom (mm)	mm
628850	2,5	Ø100	Ø140x(H)35

BEFORE FIRST USE



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



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



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



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



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



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



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.

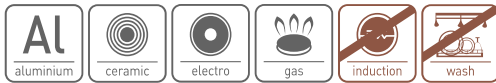
code	mm
839003	Ø360x(H)90



839003



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



GOURMET PAN

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

code	packed per	mm
110126	2	Ø140x(H)30



110126

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



508527

ROASTING PAN

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



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



836057

NEW!



FISH POACHER 60CM

- With an insert elevation plate to poach the fish.
- The kettle is easy to clean and maintain.

code	mm
836057	705x185x(H)160



MUSSEL & GRAVY PANS



625002



625057



625101



MUSSEL PAN - WITH LID

- Black enamel.
- Flanged stainless steel rim.

code	max. contents in kg. (ca.)	liter	mm
625002	1,2	2,3	Ø190x(H)120/190
625057	1,6	3,0	Ø210x(H)130/200
625101	2,4	5,0	Ø225x(H)140/210



625606



625804



625705



GRAVY PAN - WITH LID

- Black enamel.
- Flanged stainless steel rim.

code	liter	mm
625606	0,8	Ø125x(H)90/145

SOUP & GRAVY PAN - WITH LID

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

code		liter	mm
625804	blue	0,3	Ø120x(H)95
625705	black	0,6	Ø135x(H)103

FRYING PANS PAELLA



622704



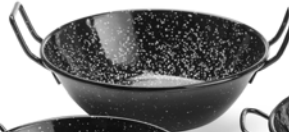
622728



622742



622841



622858



622834



622827



622810



ENAMELLED PAELLA PANS

- With 2 handles.
- Enamelled sheet steel.

code	mm
622704	Ø100x(H)20
622711	Ø120x(H)25
622728	Ø150x(H)27
622735	Ø200x(H)36
622742	Ø240x(H)40

ENAMELLED PAELLA BOWLS

- Deep model.
- Enamelled sheet steel.

code	mm
622810	Ø145x(H)40
622827	Ø170x(H)40
622834	Ø185x(H)43
622841	Ø205x(H)57
622858	Ø245x(H)70



PAELLA PAN

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

code	mm	
622100	Ø340x(H)40	
622308	Ø460x(H)40	
622407	Ø600x(H)40	Fiesta gas grill 146002
622605	Ø800x(H)50	Fiesta gas grill 146804



Gastronorm containers


**GASTRONORM
CONTAINER
PROFI LINE**
**GASTRONORM
CONTAINER
KITCHEN LINE**
**GASTRONORM
CONTAINER
BUDGET LINE**
**GASTRONORM
CONTAINER
TRITAN BPA FREE**
**GRILAMID GN
CONTAINER FOR HIGH
TEMPERATURES**

	GASTRONORM CONTAINER PROFI LINE	GASTRONORM CONTAINER KITCHEN LINE	GASTRONORM CONTAINER BUDGET LINE	GASTRONORM CONTAINER TRITAN BPA FREE	GRILAMID GN CONTAINER FOR HIGH TEMPERATURES
SUITABLE FOR:					
Convection ovens	✓	✓	✓		
Bain-marie system	✓	✓	✓		✓
Chafing dishes	✓	✓	✓		✓
Refrigerators	✓	✓	✓	✓	✓
Food storage	✓	✓	✓	✓	✓
Dishwasher cleaning	✓	✓	✓	✓	✓
PROPERTIES:					
For use at temperatures	-40°C / 300°C	-40°C / 300°C	-40°C / 300°C	-40° / 90°C	-40°C / 150°C
Stackable	✓	✓	✓	✓	✓
CONSTRUCTION:					
Made of	stainless steel 18/10	stainless steel	stainless steel	tritan	grilamid
Thickness (mm)	0,6-0,8	0,6-0,7	0,6-0,7		2-2,9
Available heights (mm)	20 up to 200	20 up to 200	20 up to 200	65 up to 200	65 up to 150
ACCESSORIES:					
Perforated containers	✓	✓			
Lids	✓	✓	✓	✓	✓
Lids with silicone rim		✓	✓		
Lids with spoon recess	✓	✓			
Dripping tray				✓	
Adaptor bar	✓	✓	✓		
ADDITIONAL INFO:					
Easy to clean	✓	✓	✓	✓	✓
Gastronorm size engraved		✓		✓	✓
With capacity scale				✓	✓
Doesn't absorb odours or flavours	✓	✓	✓	✓	✓
	Compliant with the most strict food contact regulations (for hospitals) <ul style="list-style-type: none"> • Excellent corrosion resistance (salt & sour resistant) • Reduced radius to ensure maximum content • Very strong and durable 	Reinforced corners to add strenght <ul style="list-style-type: none"> • If treated correctly corrosion resistant 	If treated correctly corrosion resistant	Bisphenol A Free <ul style="list-style-type: none"> • High impact resistance, very durable • With capacity scale Cristal clear material	Can be used in bain-marie system and chafing dishes <ul style="list-style-type: none"> • Stable in cooking water, sterilizable at steam 134°C > 200 cycles • High impact resistance, very durable
MORE ON PAGE:	20-21	22-23	24-25	26	27



**GASTRONORM
CONTAINER
POLYCARBONATE
TRANSPARENT**



**GASTRONORM
CONTAINER
POLYCARBONATE**



**GASTRONORM
CONTAINER
POLYPROPYLENE**



**HACCP
STORAGE
CONTAINER**



**PORCELAIN
CONTAINER**

GASTRONORM CONTAINER POLYCARBONATE TRANSPARENT	GASTRONORM CONTAINER POLYCARBONATE	GASTRONORM CONTAINER POLYPROPYLENE	HACCP STORAGE CONTAINER	PORCELAIN CONTAINER
				✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
-40°C / 110°C	-40°C / 110°C	-40°C / 80°C	-40°C / 80°C	under 600°C
✓	✓	✓	✓	✓
polycarbonate	polycarbonate	polypropylene	polypropylene	porcelain
2-3	2-3			
65 up to 200	65 up to 150	100 up to 200	65 up to 200	20 up to 65
✓	✓	✓	✓	
✓				
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
High impact resistance, very durable • Crystal clear material	Perfect for presentation • High impact resistance, very durable • Crystal clear material	Transparent material	With integrated HACCP label for monitoring of food storage process • Transparent material • Coloured lid clips according to HACCP sold separately	Special porcelain type, toughest type available • Thermal shock resistant, can withstand extreme temperature changes • High-impact and wear resistance and still relatively light-weight • Extremely pure and brilliant white
29	30-31	28	32-33	390

GASTRONORM CONTAINERS PROFI LINE

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



height (mm)



GASTRONORM CONTAINER 1/1
- 530x325 mm

code	liter	thickness (mm)	height (mm)
801208	28,0	0,8	200
801215	21,0	0,8	150
801222	14,0	0,8	100
801239	9,0	0,8	65
801246	5,0	0,8	40
801253	2,5	0,8	20

GASTRONORM CONTAINER 2/3
- 354x325 mm

code	liter	thickness (mm)	height (mm)
801307	18,0	0,8	200
801314	13,0	0,8	150
801321	9,0	0,7	100
801338	5,5	0,7	65
801345	3,0	0,7	40
801352	1,5	0,7	20

GASTRONORM CONTAINER 2/4
- 530x162 mm

code	liter	thickness (mm)	height (mm)
801840	8,6	0,7	150
801666	5,8	0,7	100
801857	4,0	0,7	65
801864	2,5	0,7	40
801871	1,2	0,7	20



801420

GASTRONORM CONTAINER 1/2
- 325x265 mm

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



801529

GASTRONORM CONTAINER 1/3
- 325x176 mm

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



801628

GASTRONORM CONTAINER 1/4
- 265x162 mm

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



801727

GASTRONORM CONTAINER 1/6
- 176x162 mm

code	liter	thickness (mm)	height (mm)
801703	3,4	1,0	200
801710	2,4	0,8	150
801727	1,6	0,7	100
801734	1,0	0,7	65



801826

GASTRONORM CONTAINER 1/9
- 176x108 mm

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



802236

GASTRONORM CONTAINER 1/1 PERFORATED - 530x325 mm

code	liter	thickness (mm)	height (mm)
802205	28	0,8	200
802212	21	0,8	150
802229	14,0	0,8	100
802236	9,0	0,8	65
802243	5,0	0,8	40
802168	2,5	0,8	20



802328

GASTRONORM CONTAINER 2/3 PERFORATED
- 354x325 mm

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



802427

GASTRONORM CONTAINER 1/2 PERFORATED
- 325x265 mm

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



802526

GASTRONORM CONTAINER 1/3 PERFORATED - 325x176 mm

code	liter	thickness (mm)	height (mm)
802502	7,8	0,7	200
802519	5,7	0,7	150
802526	4,0	0,7	100
802533	2,5	0,7	65
802540	1,2	0,7	40



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



With spoon recess

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



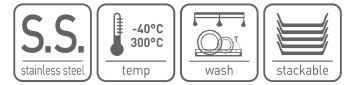
802601

GASTRONORM LID WITH SILICONE RIM
- With silicone rim for airtight sealing.
- Only suitable for 'Profi-Line' and polycarbonate gastronorm containers.

code	mm
802601	GN 1/1 - 530x325
802618	GN 2/3 - 354x325
802625	GN 1/2 - 265x325
802632	GN 1/3 - 325x176
802649	GN 1/4 - 265x162
802656	GN 1/6 - 176x162

GASTRONORM CONTAINERS KITCHEN LINE

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



height (mm)


GASTRONORM CONTAINER 1/1
 - 530x325 mm

code	liter	thickness (mm)	height (mm)
806159	26,4	0,7	200
806142	19,8	0,7	150
806135	13,2	0,6	100
806128	8,6	0,6	65
806111	5,3	0,6	40
806104	2,6	0,6	20

GASTRONORM CONTAINER 2/3
 - 354x325 mm

code	liter	thickness (mm)	height (mm)
806258	15,5	0,7	200
806241	11,6	0,7	150
806234	7,7	0,6	100
806227	5,0	0,6	65
806210	3,0	0,6	40
806203	1,5	0,6	20

GASTRONORM CONTAINER 1/2
 - 325x265 mm

code	liter	thickness (mm)	height (mm)
806357	11,0	0,7	200
806340	8,4	0,7	150
806333	5,6	0,6	100
806326	3,6	0,6	65
806319	2,2	0,6	40
806302	1,1	0,6	20



806449

GASTRONORM CONTAINER 1/3
- 325x176 mm

code	liter	thickness (mm)	height (mm)
806456	6,8	0,7	200
806449	5,1	0,7	150
806432	3,4	0,6	100
806425	2,2	0,6	65
806418	1,3	0,6	40
806401	0,6	0,6	20



806548

GASTRONORM CONTAINER 1/4
- 265x162 mm

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



806647

GASTRONORM CONTAINER 1/6
- 176x162 mm

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



806739

GASTRONORM CONTAINER 1/9
- 176x108 mm

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



808153

808108

ADAPTOR BAR FOR GASTRONORM CONTAINERS

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

code	mm
808153	GN 1/1 - 532x20
808108	GN 1/2 - 325x20

NEW!



806197

GASTRONORM PERFORATED INSERTS

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



807132

GASTRONORM CONTAINER 1/1 PERFORATED
- 530x325 mm

code	liter	thickness (mm)	height (mm)
807132	13,2	0,6	100
807125	8,6	0,6	65
807118	5,3	0,6	40



807224

GASTRONORM CONTAINER 2/3 PERFORATED
- 354x325 mm

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



807330

GASTRONORM CONTAINER 1/2 PERFORATED
- 325x265 mm

code	liter	thickness (mm)	height (mm)
807330	5,6	0,6	100
807323	3,6	0,6	65



804032

GASTRONORM LID WITH SILICONE RIM

- With silicone rim for airtight sealing.
- Only suitable for 'Kitchen-Line' & 'Budget-Line' gastronorm containers.

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

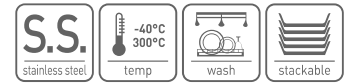


806968

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 BUDGET LINE



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

height
(mm)

20

40

65

height
(mm)

100

150

200



800133



800232



800331

GASTRONORM CONTAINER 1/1
- 530x325 mm

GASTRONORM CONTAINER 2/3
- 354x325 mm

GASTRONORM CONTAINER 1/2
- 325x265 mm

code	liter	height (mm)
800157	28	200
800140	21	150
800133	14	100
800126	9	65
800119	5	40
800102	2,5	20

code	liter	height (mm)
800249	13	150
800232	9	100
800225	5,5	65
800218	3	40

code	liter	height (mm)
800355	12,5	200
800348	9,5	150
800331	6,5	100
800324	4	65
800317	2	40
800300	1	20



800430

GASTRONORM CONTAINER 1/3

- 325x176 mm

code	liter	height (mm)
800454	7,8	200
800447	5,7	150
800430	4	100
800423	2,5	65
800416	1,5	40
800409	0,6	20



800539

GASTRONORM CONTAINER 1/4

- 265x162 mm

code	liter	height (mm)
800553	5,5	200
800546	4	150
800539	2,8	100
800522	1,8	65



800638

GASTRONORM CONTAINER 1/6

- 176x162 mm

code	liter	height (mm)
800652	3,4	200
800645	2,4	150
800638	1,6	100
800621	1	65



800737

GASTRONORM CONTAINER 1/9

- 176x108 mm

code	liter	height (mm)
800737	1	100
800720	0,6	65



800812

GASTRONORM LID

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



804032

GASTRONORM LID WITH SILICONE RIM

- With silicone rim for airtight sealing.

- Only suitable for 'Kitchen-Line' & 'Budget-Line' gastronorm containers.

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

GASTRONORM CONTAINERS BUDGET LINE WITH HANDLES



817148

GASTRONORM CONTAINER 1/1

- 530x325 mm

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



817247

GASTRONORM CONTAINER 2/3

- 354x325 mm

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



817346

GASTRONORM CONTAINER 1/2

- 325x265 mm

code	liter	height (mm)
817346	9,5	150
817353	12,5	200



817445

GASTRONORM CONTAINER 1/3

- 325x176 mm

code	liter	height (mm)
817445	5,7	150
817452	7,8	200



817810

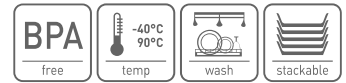
GASTRONORM LID

- With cutout for the handles.

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

GASTRONORM CONTAINERS TRITAN BPA FREE

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



For use at temperatures
-40°C / 90°C

Gradated



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



869215



869314



869413

GASTRONORM CONTAINER 1/1

- 530x325 mm

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

GASTRONORM CONTAINER 1/2

- 325x265 mm

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

GASTRONORM CONTAINER 1/3

- 325x176 mm

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



869505



869611



869727

GASTRONORM CONTAINER 1/4

- 265x162 mm

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

GASTRONORM CONTAINER 1/6

- 176x162 mm

code	liter	height (mm)
869604	3,4	200
869611	2,4	150
869628	1,6	100
869635	1,0	65

GASTRONORM CONTAINER 1/9

- 176x108 mm

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



869819

GASTRONORM LID

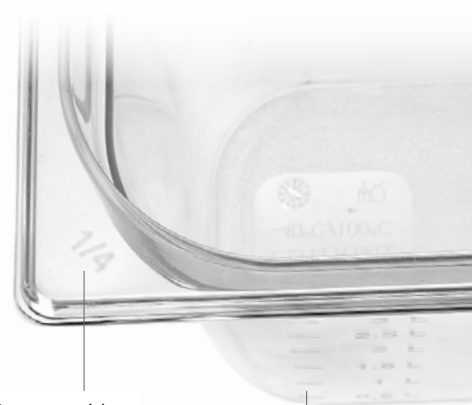
code	mm
869819	GN 1/1 - 530x325
869826	GN 1/2 - 265x325
869833	GN 1/3 - 325x176
869840	GN 1/4 - 265x162
869857	GN 1/6 - 176x162
869864	GN 1/9 - 176x108



869918

DRIPPING TRAY

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



Corners with engraved GN size

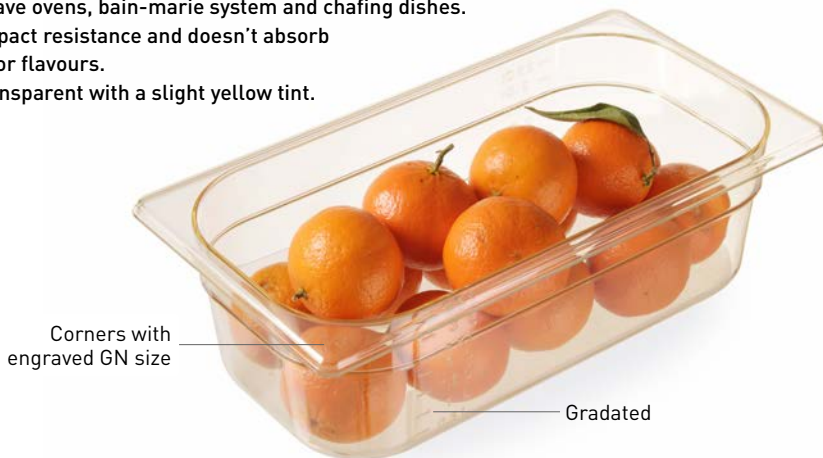
Gradated

GRILAMID GN CONTAINER FOR HIGH TEMPERATURES

NEW!



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



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



869260

GASTRONORM CONTAINER 1/1

- 530x325 mm

code	liter	height (mm)
869260	20	150
869277	13,3	100
869284	9	65



869369

GASTRONORM CONTAINER 1/2

- 325x265 mm

code	liter	height (mm)
869369	9,0	150
869376	6,1	100
869383	4,0	65



869475

GASTRONORM CONTAINER 1/3

- 325x176 mm

code	liter	height (mm)
869468	5,5	150
869475	3,8	100
869482	2,5	65



869567

GASTRONORM CONTAINER 1/4

- 265x162 mm

code	liter	height (mm)
869567	3,8	150
869574	2,6	100
869581	1,7	65



869673

GASTRONORM CONTAINER 1/6

- 176x162 mm

code	liter	height (mm)
869666	2,3	150
869673	1,6	100
869680	1,0	65



869772

GASTRONORM CONTAINER 1/9

- 176x108 mm

code	liter	height (mm)
869772	0,9	100
869789	0,6	65

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



869949

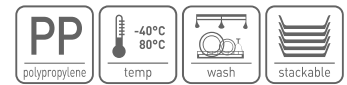
GASTRONORM LID

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



GASTRONORM CONTAINERS POLYPROPYLENE

- Doesn't absorb odours or flavours.



For use at temperatures
-40°C / 80°C

Gradated



880012

GASTRONORM CONTAINER 1/1
- 530x325 mm

code	liter	height (mm)
880005	28,0	200
880012	21,0	150
880029	14	100



880111

GASTRONORM CONTAINER 1/2
- 325x265 mm

code	liter	height (mm)
880104	12,5	200
880111	9,5	150
880128	6,5	100



880210

GASTRONORM CONTAINER 1/3
- 325x176 mm

code	liter	height (mm)
880203	7,8	200
880210	5,7	150
880227	4,0	100



880319

GASTRONORM CONTAINER 1/4
- 265x162 mm

code	liter	height (mm)
880302	5,5	200
880319	4,0	150
880326	2,8	100



880418

GASTRONORM CONTAINER 1/6
- 176x162 mm

code	liter	height (mm)
880401	3,4	200
880418	2,4	150
880425	1,6	100



880524

GASTRONORM CONTAINER 1/9
- 176x108 mm

code	liter	height (mm)
880524	1,0	100



880609

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



881811

NEW!

SIL
silicone

GASTRONORM LIDS AIRTIGHT SEAL

- Lid with airtight silicone seal, seal is strong enough to prevent leaking when container is tilted.

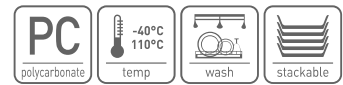
- With lip to break the airtight seal for easy opening.

code	mm
881804	GN1/1
881811	GN1/2
881828	GN1/3



GASTRONORM CONTAINERS POLYCARBONATE TRANSPARENT

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



For use at temperatures
-40°C / 110°C

Gradated



861202

GASTRONORM CONTAINER 1/1

- 530x325 mm

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



861424

GASTRONORM CONTAINER 1/2

- 325x265 mm

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



861523

GASTRONORM CONTAINER 1/3

- 325x176 mm

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



861622

GASTRONORM CONTAINER 1/4

- 265x162 mm

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



861721

GASTRONORM CONTAINER 1/6

- 176x162 mm

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



861820

GASTRONORM CONTAINER 1/9

- 176x108 mm

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

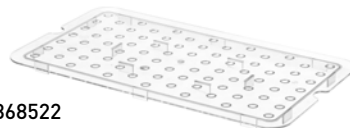


864104

GASTRONORM LID

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

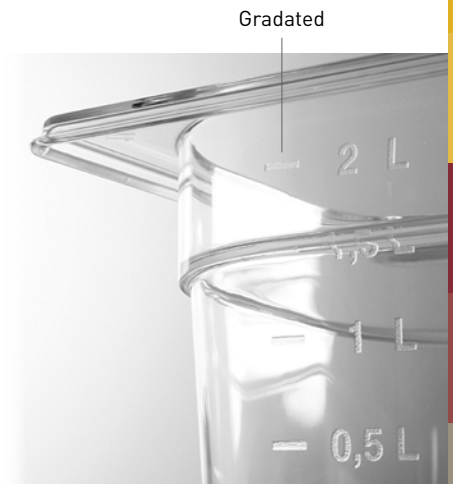
code	mm
864104	GN 1/1 - 530x325
864128	GN 1/2 - 265x325
864135	GN 1/3 - 325x176
864142	GN 1/4 - 265x162
864159	GN 1/6 - 176x162
864166	GN 1/9 - 176x108



868522

DRIPPING TRAY

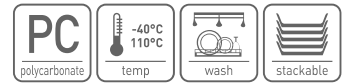
code	mm
868522	GN 1/1 - 530x325
868546	GN 1/2 - 325x265
868553	GN 1/3 - 325x176
868577	GN 1/6 - 172x162



Gradated

GASTRONORM CONTAINERS POLYCARBONATE BLACK

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



For use at temperatures
-40°C / 110°C

Graded



862209

GASTRONORM CONTAINER 1/1

- 530x325 mm

code	liter	height (mm)
862216	21,0	150
862223	14,0	100
862209	9,0	65



862421

GASTRONORM CONTAINER 1/2

- 325x265 mm

code	liter	height (mm)
862407	12,5	200
862414	9,5	150
862421	6,5	100
862438	4,0	65



862513

GASTRONORM CONTAINER 1/3

- 325x176 mm

code	liter	height (mm)
862506	7,8	200
862513	5,7	150
862520	4,0	100
862537	2,5	65



862629

GASTRONORM CONTAINER 1/4

- 265x162 mm

code	liter	height (mm)
862612	4,0	150
862629	2,8	100
862636	1,8	65



862711

GASTRONORM CONTAINER 1/6

- 176x162 mm

code	liter	height (mm)
862704	3,4	200
862711	2,4	150
862728	1,6	100
862735	1,0	65



862827

GASTRONORM CONTAINER 1/9

- 176x162 mm

code	liter	height (mm)
862827	1,0	100



862902

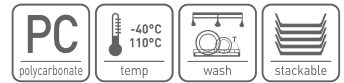
GASTRONORM LID

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 POLYCARBONATE WHITE

NEW!



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



For use at temperatures
-40°C / 110°C

Gradated



862285

GASTRONORM CONTAINER 1/1

- 530x325 mm

code	liter	height (mm)	mm
862285	9,0	65	530x325



862476

GASTRONORM CONTAINER 1/2

- 325x265 mm

code	liter	height (mm)	mm
862476	6,5	100	325x265
862483	4,0	65	325x265



862575

GASTRONORM CONTAINER 1/3

- 325x176 mm

code	liter	height (mm)	mm
862568	5,7	150	325x176
862575	4,0	100	325x176
862582	2,5	65	325x176



862674

GASTRONORM CONTAINER 1/4

- 265x162 mm

code	liter	height (mm)	mm
862674	2,8	100	265x162
862681	1,8	65	265x162



862773

GASTRONORM CONTAINER 1/6

- 176x162 mm

code	liter	height (mm)	mm
862766	2,4	150	176x162
862773	1,6	100	176x162
862780	1,0	65	176x162

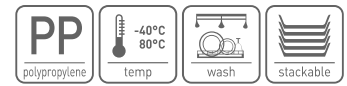


862964

GASTRONORM LID

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

HACCP STORAGE CONTAINERS



- Airtight sealing.
- Odour and flavour free.
- Lids and lid clips (green, yellow, blue, red or purple as per HACCP guidelines) available separately.
- Wear-resistant 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	liter	height (mm)
880050	28	200
880067	21	150
880074	14	100
880036	9	65



880159

STORAGE CONTAINER GASTRONORM 1/2

- 325x265 mm

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



880258

STORAGE CONTAINER GASTRONORM 1/3
- 325x176 mm

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



880371

STORAGE CONTAINER GASTRONORM 1/4
- 265x162 mm

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



880456

STORAGE CONTAINER GASTRONORM 1/6
- 176x162 mm

code	liter	height (mm)
880456	3,4	200
880463	2,4	150
880470	1,6	100
880487	1,0	65



880555

STORAGE CONTAINER GASTRONORM 1/9
- 176x108 mm

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

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

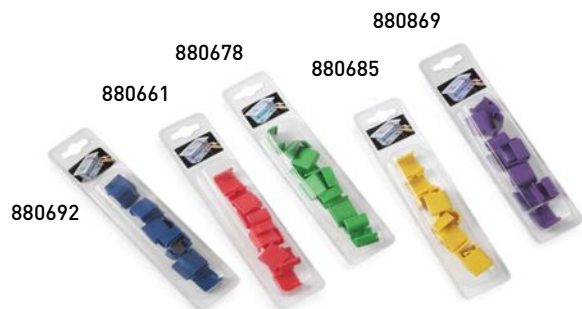


880623

LID CLIPS FOR HACCP STORAGE CONTAINERS

- 12 pcs. in blister pack

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



880869

880678

880685

880661

880692

HORECA MARKERS

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

code	packed per
871546	2

871546



FOOD ALLERGY

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



880050



880159



880258

STORAGE CONTAINER GASTRONORM 1/1
– 530x325 mm

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

STORAGE CONTAINER GASTRONORM 1/2
– 325x265 mm

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

STORAGE CONTAINER GASTRONORM 1/3
– 325x176 mm

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



880371



880456



880555

STORAGE CONTAINER GASTRONORM 1/4
– 265x162 mm

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

STORAGE CONTAINER GASTRONORM 1/6
– 176x162 mm

code	liter	height (mm)
880456	3,4	200
880463	2,4	150
880470	1,6	100
880487	1,0	65

STORAGE CONTAINER GASTRONORM 1/9
– 176x108 mm

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



NEW!



881705



GASTRONORM LID PURPLE

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

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

826164



826065



CUTTING BOARD HACCP GASTRONORM

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

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

825570



825662



CUTTING BOARD HACCP

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

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



880869

LID CLIPS FOR HACCP STORAGE CONTAINERS

- 12 pcs. in blister pack

code	colour	packed per
880869	purple	12



842775



COOK'S KNIFE

code	blade/knife length (mm)	thickness (mm)
842676	180/320	2,5
842775	240/385	2,5

NEW!

842270



842171



NEW!

UNIVERSAL KNIFE



code	model	blade/knife length (mm)	thickness (mm)
842270	short model	90/190	1,2
842171	serrated	100/205	1,2



NEW!

CARVING KNIFE



code	blade/knife length (mm)	thickness (mm)
842478	150/280	2,5



CUTTING BOARD HACCP



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



CUTTING BOARD HACCP 600X400X(H)18

code	colour	for
825600	white	cheese, bread
825617	red	raw meat
825624	blue	fish
825631	green	fruits, vegetables
825648	brown	cooked meat
825655	yellow	raw poultry
825662	purple	allergens

CUTTING BOARD HACCP 450X300X(H)12,7

code	colour	for
825518	white	cheese, bread
825525	red	raw meat
825532	blue	fish
825549	green	fruits, vegetables
825556	brown	cooked meat
825563	yellow	raw poultry
825570	purple	allergens

CUTTING BOARD RACK

- For 6 cutting boards up to 20 mm thick.



code	mm
826201	303x211x(H)205



826201

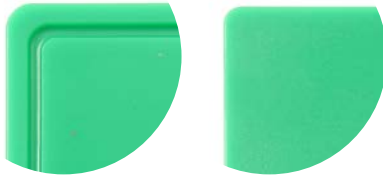
CUTTING BOARD HACCP

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



Side with groove

Smooth side



325



CUTTING BOARD HACCP GASTRONORM 1/1

- One side smooth and other side with groove.
- Dimensions: 530x325x(H)15 mm

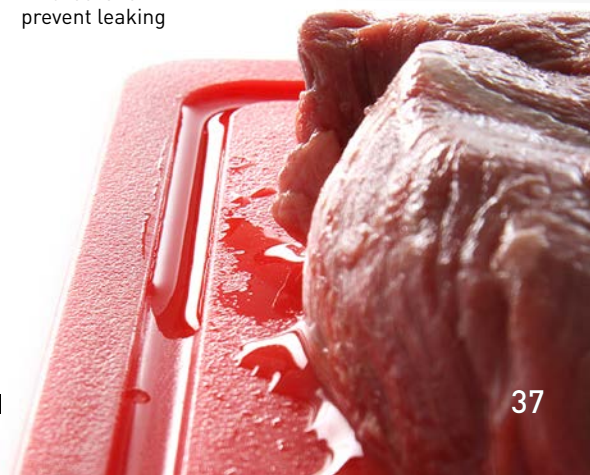
code	colour	for
826003	white	cheese, bread
826010	red	raw meat
826027	blue	fish
826034	green	fruits, vegetables
826041	brown	cooked meat
826058	yellow	raw poultry
826065	purple	allergens

CUTTING BOARD HACCP GASTRONORM 1/2

- One side smooth and other side with groove.
- Dimensions: 265x325x(H)12 mm

code	colour	for
826102	white	cheese, bread
826119	red	raw meat
826126	blue	fish
826133	green	fruits, vegetables
826140	brown	cooked meat
826157	yellow	raw poultry
826164	purple	allergens

Groove to prevent leaking





NEW!



CUTTING BOARD HACCP GASTRONORM 1/1

- Dimensions: 530x325x(H)10 mm

code	colour	for
826607	<input type="checkbox"/> white	cheese, bread
826614	<input checked="" type="checkbox"/> red	raw meat
826621	<input checked="" type="checkbox"/> blue	fish
826638	<input checked="" type="checkbox"/> green	fruits, vegetables
826645	<input checked="" type="checkbox"/> brown	cooked meat
826652	<input checked="" type="checkbox"/> yellow	poultry

NEW!



CUTTING BOARD HACCP GASTRONORM 1/2

- Dimensions: 265x325x(H)9 mm

code	colour	for
826706	<input type="checkbox"/> white	cheese, bead
826713	<input checked="" type="checkbox"/> red	raw meat
826720	<input checked="" type="checkbox"/> blue	fish
826737	<input checked="" type="checkbox"/> green	fruits, vegetables
826744	<input checked="" type="checkbox"/> brown	cooked meat
826751	<input checked="" type="checkbox"/> yellow	poultry



826300



826324



HACCP CUTTING MAT SET - 6 PIECES

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

code	mm
826300	380x305x(H)1,4
826331	300x200x(H)1,4

NEW!



Anti-slip surface

HACCP ANTI-SLIP CUTTING MAT SET - 6 PIECES

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

code	mm
826324	305x455x(H)2

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



598047



NEW!



CUTTING BOARD WITH HANDLE

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

code	mm	colour
826348	250x150x(H)10	<input type="checkbox"/> white
826478	250x150x(H)10	<input checked="" type="checkbox"/> black
826355	300x200x(H)10	<input type="checkbox"/> white
826485	300x200x(H)10	<input checked="" type="checkbox"/> black



826355

826348

CUTTING BOARD WOOD

506912



506905



505205



505007



CUTTING BOARD

- Rubberwood
- With handles

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

CARVING BOARD

- Solid beech wood
- Grooved

code	mm
505205	390x230x(H)16

BREAD BOARD

- Solid beech wood

code	mm
505007	340x200x(H)14



505106

side with groove



505403

ribbed side

CUTTING BOARD WITH GRIP

- Solid beech wood

code	mm
505106	390x160x(H)13

BAGUETTE BOARD

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

code	mm
505403	530x325x(H)18



505502

BAGUETTE BOARD

- Wooden with removable grid

code	mm
505502	475x322



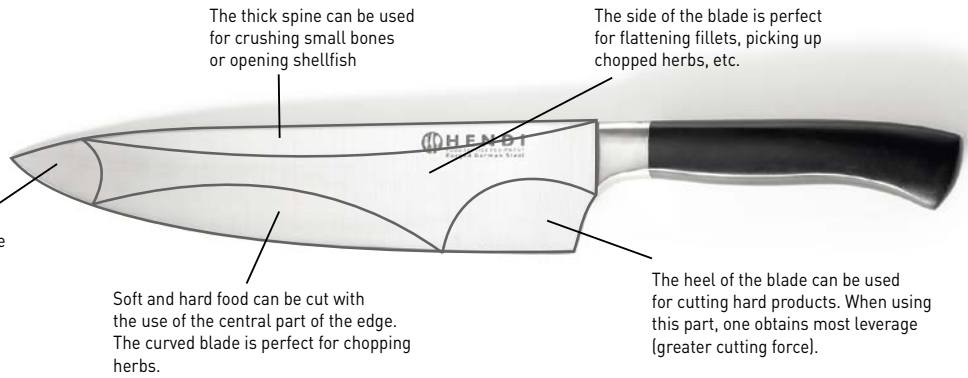
removable grid
- easy to clean



KNIVES PROFI LINE



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



COOK'S KNIFE

code	thickness (mm)	blade/knife length (mm)
844205	3,3	250/385

COOK'S KNIFE

code	thickness (mm)	blade/knife length (mm)
844212	3,3	200/335

UTILITY KNIFE

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



CARVING KNIFE

code	thickness (mm)	blade/knife length (mm)
844311	2,7	250/380



CARVING KNIFE

code	thickness (mm)	blade/knife length (mm)
844304	2,6	200/330



BONING KNIFE

– Flexible

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



PARING KNIFE

code	thickness (mm)	blade/knife length (mm)
844236	1,9	90/195



KNIFE SHARPENER DIAMOND

– Diamond coating

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



HAM/SALMON KNIFE

– Half flexible

code	thickness (mm)	blade/knife length (mm)
844328	2,6	300/430



BREAD KNIFE

code	thickness (mm)	blade/knife length (mm)
844298	2,4	215/340



BREAD KNIFE

– Offset

code	thickness (mm)	blade/knife length (mm)
844281	2,4	215/340



CLEAVER

– Plain version

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



CLEAVER

– Granton indentations

code	thickness (mm)	blade/knife length (mm)
844335	2,5	170/295



SANTOKU KNIFE

– Granton indentations

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



CARVING FORK

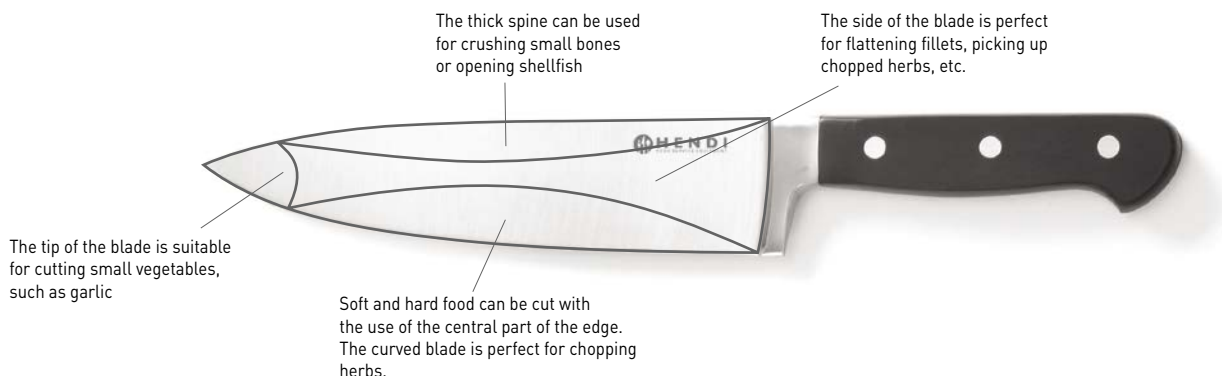
code	thickness (mm)	blade/knife length (mm)
844229	9	150/285



KNIVES KITCHEN LINE



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



COOK'S KNIFE

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



COOK'S KNIFE

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



CARVING KNIFE

code	blade/knife length (mm)
781340	200/340



BONING KNIFE

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



BREAD KNIFE

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



KITCHEN KNIFE

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



PARING KNIFE

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



POULTRY SHEARS

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



CARVING FORK

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



CLEAVER

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



HAM/SALMON KNIFE

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



KNIFE SHARPENER

code	blade/knife length (mm)
781418	Ø10x230/360

KNIFE MAGNET WITH HOOKS

- With 2 magnetic strips



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





NEW!



9-PIECE KNIVES SET

- Made of one piece of hard, stainless steel 3CR14
- Handle made of stainless steel 430 with rubber coating
- Due to the highest quality of the workmanship, knives are durable and resistant to corrosion with long-lasting sharpness of the blade
- With safe, profiled handle
- Included:
 - 1 - Meat fork curved -320 mm
 - 2 - Knife sharpener -340 mm

- 3 - Santoku knife -336 mm
- 4 - Cook's knife -370 mm
- 5 - Cook's knife -330 mm
- 6 - Ham/salmon knife -331 mm
- 7 - Bread knife -333 mm
- 8 - Boning knife -285 mm
- 9 - Paring knife -193 mm
- 10 - Convenient carrying case

code

975770

Convenient carrying case



JAPANESE KNIVES

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

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.



UNIVERSAL KNIFE

- Short model

code	thickness (mm)	blade/knife length (mm)
842201	1,2	90/190

UNIVERSAL KNIFE

- Serrated

code	thickness (mm)	blade/knife length (mm)
842102	1,2	100/205

CARVING KNIFE

code	thickness (mm)	blade/knife length (mm)
842409	2,5	150/280

COOK'S KNIFE

code	thickness (mm)	blade/knife length (mm)
842607	2,5	180/320

COOK'S KNIFE

code	thickness (mm)	blade/knife length (mm)
842706	2,5	240/385

HAM/SALMON KNIFE

code	thickness (mm)	blade/knife length (mm)
842904	1,7	350/490

BREAD KNIFE

code	thickness (mm)	blade/knife length (mm)
843000	1,5	250/385

BREAD KNIFE

code	thickness (mm)	blade/knife length (mm)
843109	1,5	300/430

BUTCHER'S KNIFE

code	thickness (mm)	blade/knife length (mm)
844427	2,5	200

BUTCHER'S KNIFE

code	thickness (mm)	blade/knife length (mm)
844410	2,5	250

BONING KNIFE

code	thickness (mm)	blade/knife length (mm)
844441	1,8	150

FILLET KNIFE

code	thickness (mm)	blade/knife length (mm)
844434	1,8	150

KNIFE SHARPENER

code	thickness (mm)	blade/knife length (mm)
781418	Ø10	230/360



BROWN - COOKED MEAT

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



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



Ergonomic non slip handle



Granton indentations for non-stick cutting



RED - RAW MEAT

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

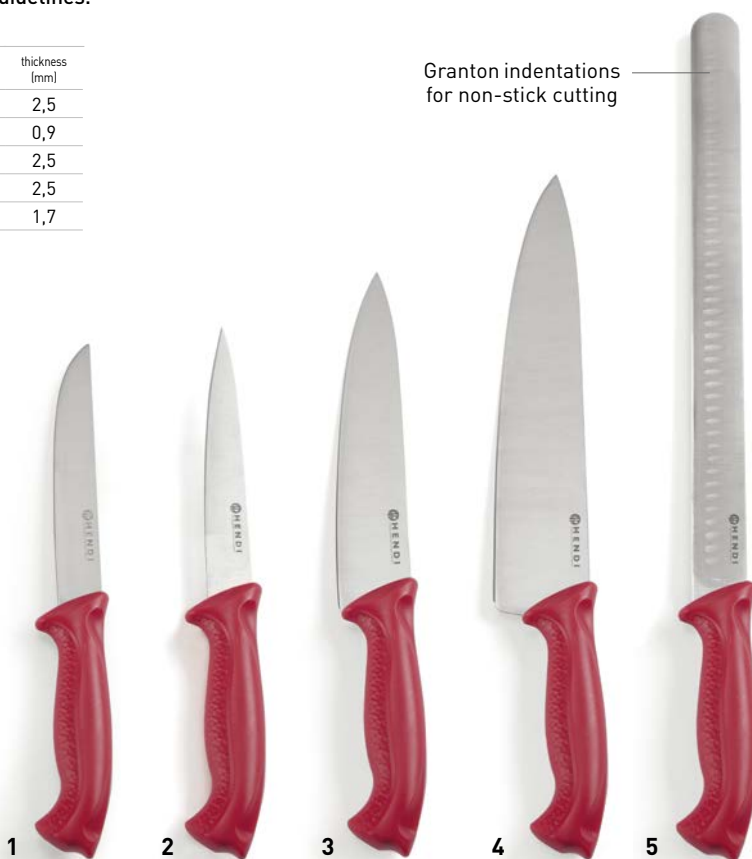
code		blade/knife length (mm)	thickness (mm)
842423	1 Carving knife	150/290	2,5
842522	2 Filleting knife	150/300	0,9
842621	3 Cook's knife	180/320	2,5
842720	4 Cook's knife	240/385	2,5
842928	5 Ham/salmon knife	350/490	1,7



Ergonomic non slip handle



Granton indentations for non-stick cutting



YELLOW - POULTRY

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



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



Ergonomic non slip handle



1



2



3



BLUE - FISH

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

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



Ergonomic non slip handle



1



2



3



WHITE - CHEESE & BREAD

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



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



Ergonomic non slip handle



Granton indentations for non-stick cutting



GREEN - FRUITS & VEGETABLES

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

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



Ergonomic non slip handle



Granton indentations for non-stick cutting



PARING KNIVES, SET OF 6 COLOURS



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



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	straight model	75/180
841112	pointed model	87/190
841129	curved model	60/165



841105 841112 841129 841136

TOMATO KNIFE

- Polypropylene handle
- "Made in Germany"



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

PARING KNIFE WITH WOODEN HANDLE

- "Made in Germany"



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



841020

SPEED PEELER

- Transverse model.



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



841228

PEELER

- Pendulum model



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



841235



LEMON ZESTER

code	mm
856031	155



GRAPEFRUIT KNIFE

code	mm
856185	110/215



VEGETABLE CORER

code	mm
856086	110/220



CITRUS PEELER

code	mm
856055	180



MELON SCOOP OVAL

code	mm
856017	Ø26x165



MELON SCOOP SERRATED

code	mm
856024	serated Ø22x155



MELON SCOOP DOUBLE

code	mm
856000	Ø22-25x165



CHANNEL KNIFE

code	mm
856048	150



PIZZA SLICER

code	mm
617014	Ø100x230



DOUGH CUTTER SERRATED BLADE

code	mm
856154	Ø60x180



BUTTER CURLER
- Serrated

code		mm
856192	serrated	200



SPREADER - SERRATED

code	mm
855768	100x85x225



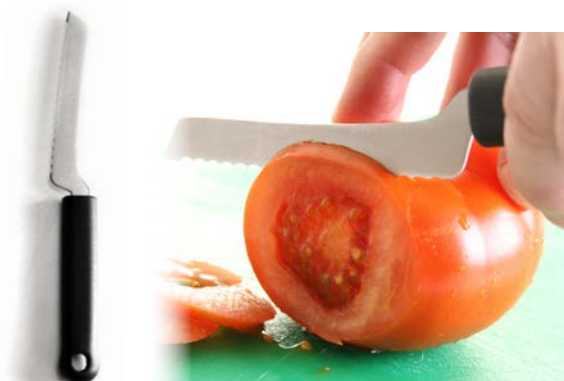
POTATO PEELER

code	mm
856178	175



DECORATION KNIFE

code	serated 90 mm	mm
856062		200



TOMATO KNIFE OFFSET

code	serated 110 mm	mm
856253		230



APPLE CORER

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





CHEESE SLICER

code	mm
856208	205



CHEESE SLICER FOR SOFT CHEESE

code	mm
856215	160



CHEESE GRATER

code	mm
856222	170x75



CHEESE KNIFE FOR SOFT CHEESE

code	mm
856246	160/270



CHEESE KNIFE FOR HARD CHEESE

code	mm
856239	130/260

GARNISHING TOOLS



856291



DECORATION TOOLSET - 6 PIECES

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

code
856291

MINCING KNIVES & SCISSORS



556641

NEW!



CUT RESISTANT GLOVES

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

code	packed per
556641	2



MINCING KNIFE

code		mm
844366	double blade	230
844359	single blade	230

POULTRY SHEARS

- High carbon steel
- Softgrip

code	mm
856314	240

KITCHEN SCISSORS

- Detachable - easy to clean
- Softgrip

code	mm
856307	195

KITCHEN SCISSOR SOFTGRIP

- Detachable - easy to clean
- With softgrip
- Bottle opener integrated



code
856284



856277

NEW!

KNIFE CARRYING CASE

- Compact case with plenty of room for knives and accessories.
- Space for 10 knives (max length 450 mm), knives are held in place by elastic.
- The knives are protected by additional covers which are held in place by either a zipper or velcro, this ensures that knives don't make direct contact when the case is folded to a close.
- With 1 big pocket for note pads, 4 small pockets for business cards and space for 3 pens or other small accessories.
- The shoulder strap length can be adjusted between 770mm and 1270 mm.
- Dimensions unfolded: 510x650 mm

code	mm
856277	510x170x(T)50



844366

844359



856314



856307

856284

NEW!

ABS
plastic



see movie

KNIFE SHARPENER

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

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



224403



see movie

820605

PP
polypropylene

KNIFE SHARPENER

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

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

code	mm
820605	140



ABS
plastic



820612

KNIFE SHARPENER

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

code	mm
820612	200x46x(H)75

CERAMIC: crossed electroplated rods for ceramic knives.

COARSE: carbide sharpener for a precision edge every time.

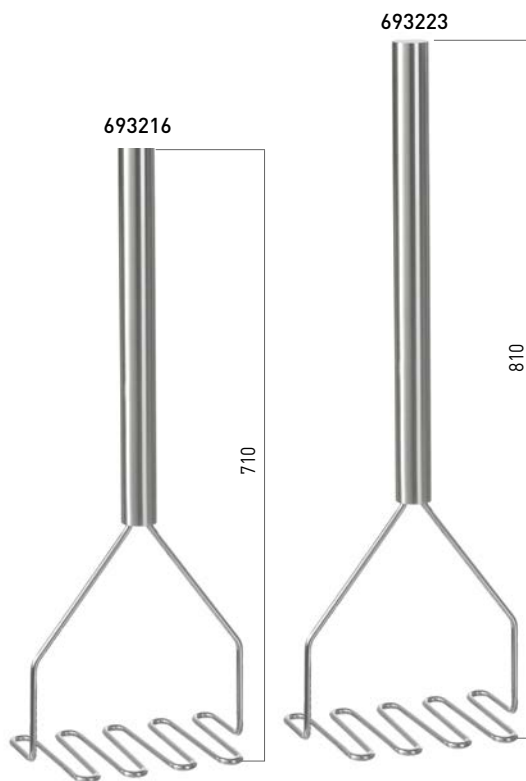
FINE: crossed ceramic rods for professional grade edge honing.





POTATO MASHERS
- Heavy duty solid model.

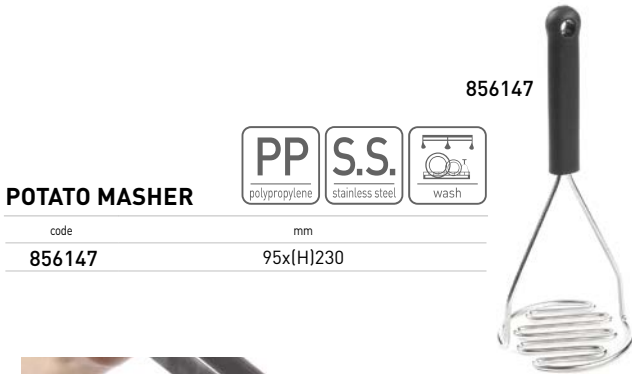
code	mm
693254	Ø118x(H)306
693261	Ø118x(H)456



POTATO MASHERS
- Heavy duty solid model.



code	mm
693216	200x130x(H)710
693223	200x130x(H)810



POTATO MASHER

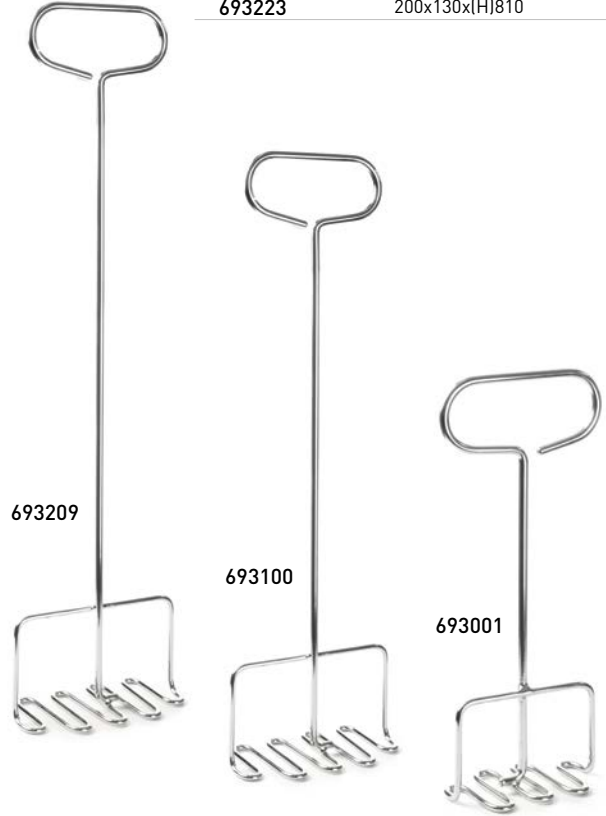


code	mm
856147	95x(H)230



POTATO RICER

code	mm
515105	300x110



POTATO MASHERS
- Heavy duty solid model.



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



690000



CAN OPENER KITCHEN LINE

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



code	mm
690000	550



856116



CAN OPENER

code	mm
856116	200

TAB GRABBER

- Glossy aluminium
- Mounting by screws or by adhesive



code	mm
513705	600
513712	915

NEW!



513705



570715

GARLIC PRESS



code	mm
570715	175x30



856123

GARLIC PRESS

- Easy to clean
- Two removable grids



code	mm
856123	180x25



570104



EGG SLICER - RECTANGULAR

code	mm
570104	130x85



570012



EGG SLICER - OVAL

code	mm
570012	120x115

SALAD SPINNER



Removable inner basket



222560



SALAD SPINNER

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

code	liter	mm
222553	12	Ø335x(H)430
222560	25	Ø430x(H)530



570906

ONION GOGGLES

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

code	packed per
570906	1





Extremely sharp,
laser cut rasps



856352



856369



856376



856321



856338



856345

RASPS

- Laser cut blades, high precision and extremely sharp.

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

RASPS

- Laser cut blades, high precision and extremely sharp.

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



443002



GRATER, FOUR-SIDED

code	mm
443002	90x65x(H)200



VEGETABLE CUTTER V-TYPE DOUBLE BLADED

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

code	mm
222676	530x165x(H)203

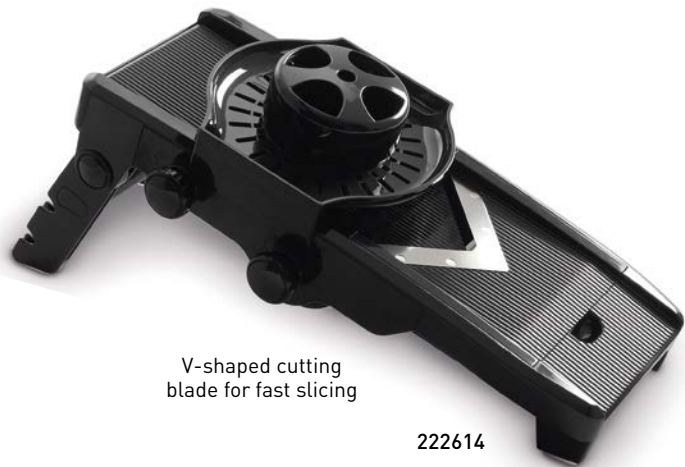


222676

VEGETABLE CUTTER V-TYPE

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

code	mm
222614	130x335x(H)75



V-shaped cutting blade for fast slicing

222614



VEGETABLE CUTTER

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

code	mm
222652	395x125x(H)200



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



222652





Suitable for vast amounts

570166



TOMATO CUTTER

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

code	mm
570166	360x300x(H)380



570159



TOMATO SLICER

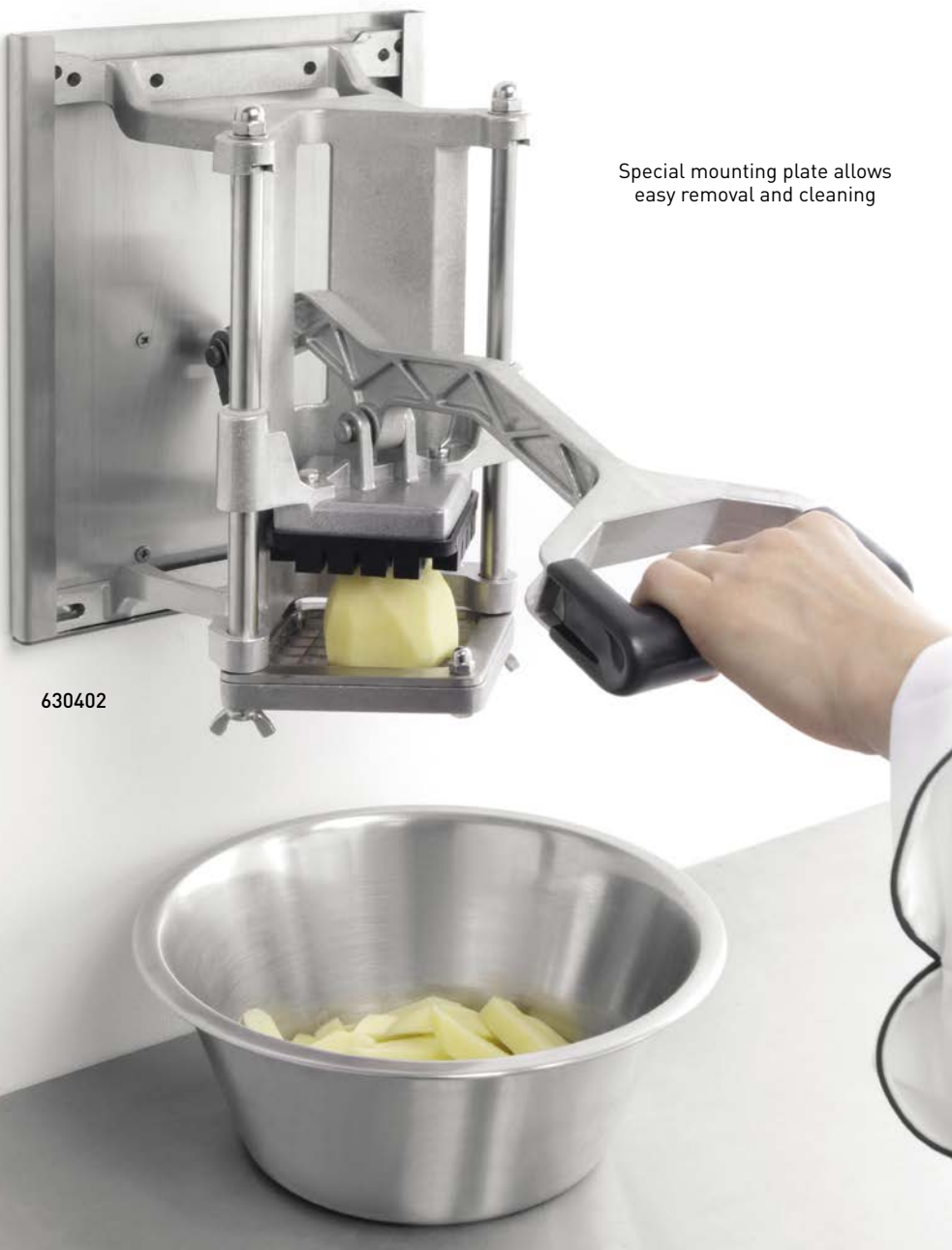
- Only for cutting tomato or soft vegetables/fruits.
- Slice thickness ± 5 mm.
- Easy to clean.
- With suction cup feet.
- Screw tightening tools such as Hex socket wrench not included.

With suction cup feet

code	mm
570159	432x202x(H)210

Fitted with hand protection





630402

Special mounting plate allows easy removal and cleaning



630419



FRENCH FRIES CUTTER

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

code	mm
630402	430x168x(H)290
630419	Knife for 11 mm thick fries

NEW!



With suction cup feet





505694

Reinforced base

WOODEN BUTCHER BLOCK ON WOODEN BASE

- Made of beech wood
- Height wooden base: 700 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	set	500x400x(H)800
505663	block	500x400x(H)80
505656	block	500x400x(H)50
505670	stand	500x400x(H)750



505632

Oiled work surface

Varnished sides

WOODEN BUTCHER BLOCK WITHOUT BASE

- Made of beech wood

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



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



513019



MEAT TENDERIZING HAMMER

- Sturdy handle, flat surface for meat, fish and poultry.
- Extra heavy duty, weighs 750 grams

code	mm
513019	Ø93x(H)290



Spiked surface for pork and beef



Plain surface for fish and poultry



513002

MEAT TENDERIZING HAMMER

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

code	length (mm)
513002	220

MEAT TENDERIZER PROFI LINE

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

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



Specially designed grip



see movie

843451



51 stainless steel blades for cutting meat

Wave-shaped tabs on the bottom for flattening meat





630808



CHIPS COLANDER STAINLESS STEEL

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



code	mm
630808	Ø410x(H)170



630006

CHIPS COLANDER ALUMINIUM

- Fixed bottom and removable strainer



code	mm
630006	Ø400x(H)170



630303

MEAT & CHIPS TRAY



code	mm
630303	470x310x(H)75



630716

SAUSAGE CUTTER



code	mm
630716	200

630136



630235



SALT AND PEPPER SHAKER

- With screw cap



code		mm
630136	Salt shaker	Ø80x(H)175
630235	Pepper shaker	Ø63x(H)100

630105



630204



SALT AND PEPPER SHAKER

- With screw cap



code		mm
630105	Salt shaker	Ø80x(H)195
630204	Pepper shaker	Ø65x(H)105



632802



GREASE FILTER FOR DEEP FRYER

- Made of rayon (synthetic silk).

code	packed per	mm
632802	50	254x254



632901

GREASE FILTER HOLDER FOR DEEP FRYER



code	mm
632901	Ø250x(H)200



196007

BUCKET

- With lid
- Suitable as fat storage bucket

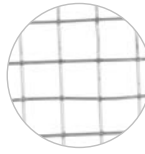


code	liter	mm
196007	11,5	Ø290x(H)220

CHIP SCOOPS & SHOVELS



mesh size
7,5x7,5 mm



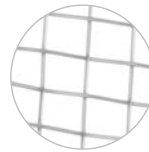
CHIP SCOOP

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

code	mm
640913	Ø240x(L)600
640920	Ø260x(L)600



mesh size
5x5 mm



CHIP SCOOP

- With wire handle

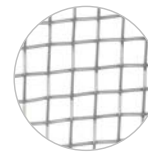
code	mm
640104	Ø100x(L)330
640203	Ø125x(L)420



CHIP SCOOP

- With reinforced wire handle

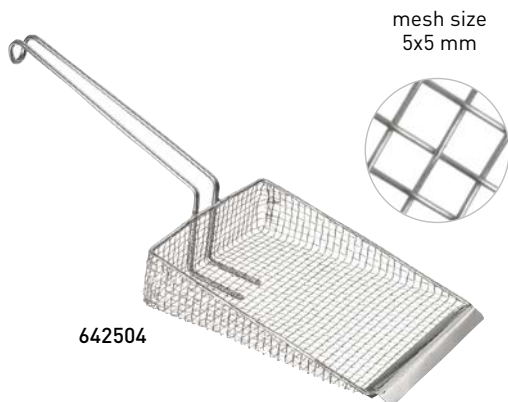
code	mm
640401	Ø160x(L)450
640500	Ø180x(L)470
640609	Ø200x(L)510
640708	Ø220x(L)540
640807	Ø240x(L)550



mesh size
5x5 mm



Full range of the deep fryers on page 164-168



642504

mesh size
5x5 mm

CHIPS SHOVEL

- With 150 mm long wire handle



code	mm
642504	160x210



642603

mesh size
5x5 mm / 1x1 mm

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 75 mm
- Left and right handed



code	mm
642559	200x230



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



516676



516683



516706



516720

BUCKET WITH REINFORCED BASE

- Graduated



code	liter	mm
516676	7	Ø230x(H)245
516683	10	Ø280x(H)245
516706	12	Ø300x(H)310
516720	15	Ø305x(H)310



Wide, reinforced base for stability and hygiene



516713

LID FOR BUCKET WITH REINFORCED BASE



code	suitable for	mm
516690	516683	Ø280
516713	516706	Ø300
516737	516720	Ø305



516744



BUCKET

code	liter	mm
516744	12	Ø310x(H)300



556719



CLOTH STRAINER

- 100% Cotton.
- Washable up to 95°C.

code		mm
556719	1 on card	700x700



518700



FUNNEL

code	mm
518700	Ø120



462904



OIL JUG
- With semi-hinged lid

code	liter	mm
462904	0,3	Ø70x(H)115



624302



WATER KETTLE - WITH LID

code	liter	mm
624302	6	Ø245



567616



FUNNEL

code	mm
567616	Ø100
567630	Ø127
567654	Ø150



Internal maximum water level indicator



209998

ELECTRIC KETTLE - 4,2 L

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

code	liter	V	W	mm
209998	4,2	230	2000	340x234x(H)290



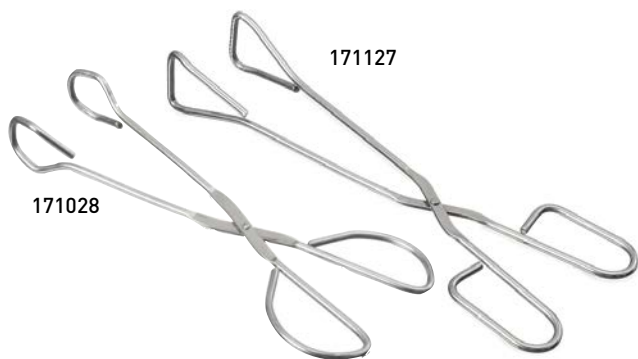
209981

External water level indicator

ELECTRIC KETTLE - 1,8 L

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

code	liter	V	W	mm
209981	1,8	230	1800	221x163x(H)249



171028

171127



SERVING TONGS

code	packed per	length (mm)
171028	2	240
171127	2	300



171417

171516



SERVING TONGS CURVED

code	length (mm)
171417	240
171516	300



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
171806	300
171905	400



NEW!

SERVING TONGS HACCP

- Handle covered with coloured PVC.



code	colour	length (mm)
171837	red	250
171844	blue	250
171875	green	250
171882	purple	250
171899	yellow	250



SERVING TONGS

- With black PVC insulated handles.

code	length (mm)
171752	250
171851	300





680025

MULTIPURPOSE TWEEZERS

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

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



680063

TWEEZERS, CURVED

code	length (mm)
680056	305
680063	240
680070	160



680124

TWEEZER WITH ROUND HEAD

code	length (mm)
680124	150



680087

SUSHI TWEEZERS

code	length (mm)
680087	210
680094	160

680117



680100



FISH BONE TWEEZERS

code	length (mm)
680117	120
680100	130



524008

UNIVERSAL TONGS

- With fastening clip.
- Detachable.



code	length (mm)
524008	280



524039

NEW!

UNIVERSAL TONGS WITH TEFLON COATING

- With fastening clip.

code	length (mm)
524039	280

LADLES & TURNERS, HEAT RESISTANT



563311

563304

COOKING SPOON

code		mm
563304	open	48x(L)300
563311	closed	48x(L)300



563335

563328

TURNER

code		mm
563335	slotted	70x(L)310
563328	closed	70x(L)310



563342

SPATULA

code	mm
563342	80x(L)315



563359

ROASTING SHOVEL

code	mm
563359	78x(L)300



563373

SKIMMER

code	mm
563373	Ø120x(L)320



563366

SOUP LADLE

code	mm
563366	100x80x250



563380

SPAGHETTI SPOON

code	mm
563380	73x40x(L)305



SCRAPERS & TURNERS



SCRAPER
- With wooden handle.



code	mm
855119	118x100x(L)251



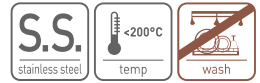
SCRAPER

code	mm
855713	80x108x(L)251

GRIDDLE SCRAPERS



HAMBURGER TURNER
- With wooden handle



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



HAMBURGER TURNER



code	mm
855676	100x76x(L)270
855652	140x105x(L)308



TURNER FLEXIBLE



code	thickness (mm)	mm
855669	1,2	325x95
855737	1	360x73



TURNER FLEXIBLE, PERFORATED



code	thickness (mm)	mm
855720	1	370x73



SPATULA

- For confectionery substances
- Smooth flexible blade

code	mm
855706	110x17
855690	203x34
855744	250x39



855744

855690

855706



PALETTE KNIFE

- With flexible offset blade.

code	mm
855775	110x19
855782	320x32
855683	254x37



855683

855782

855775





659205



659304



659403



659014



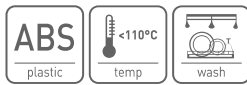
659007



659106

SCRAPER

- ABS handle
- Blade made of synthetic rubber



code	mm
659205	52x90x(L)257
659304	70x116x(L)358
659403	70x116x(L)410

SCRAPER

- ABS handle.
- Silicone blade.



code	mm
659014	55x90x(L)265
659007	70x105x(L)350
659106	70x105x(L)420

Spoon shaped blade



658604



658703



658802



658901



659458



659465



659472

SCRAPER

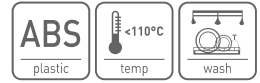
- Handle made of glass-fiber reinforced nylon.
- Blade made of natural rubber.
- Only suitable for cold food preparation.



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

SCRAPER SPOON SHAPED

- ABS handle.
- Blade made of synthetic rubber.



code	mm
659458	57x88x(L)254
659465	75x117x(L)357
659472	75x117x(L)408



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

- Made of wood.

- Set of 3 different sizes



code	mm
525005	300-350-400



525142



658000

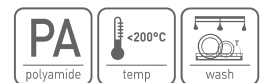
SPATULA

- Wood



code	packed per	mm
525142	4	300

SPATULA



code	mm
658000	280

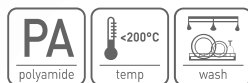


659601



659502

SPATULA



code	mm
659601	320

SPATULA

- Slotted

- Made of exoglass plastic



code	mm
659502	300



LADLES & SKIMMERS PROFI LINE

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



LADLE NON-DRIP

- With non-drip pouring rim.

code	liter	Dimensions (mm)
540107	0,05	Ø60x300
540305	0,125	Ø80x320
540404	0,25	Ø100x400
540503	0,35	Ø120x450
540602	0,75	Ø145x440
540701	1	Ø165x480



Seamless, made out of one piece

Non-drip pouring rim



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



LADLES & SKIMMERS KITCHEN LINE

- Seamless, one piece
- In accordance with HACCP standard



LADLE

code	liter	mm
527108	0,05	Ø60x300
527207	0,18	Ø90x360
527306	0,21	Ø100x380

SKIMMER

code	mm
528105	Ø90x370
528204	Ø115x430

SLOTTED SPATULA

code	mm
526118	340

SPATULA

code	mm
526101	340

CARVING FORK

code	mm
526200	35x350

VEGETABLE SPOON

code	mm
526309	325





WHISKS



FRENCH WHISK

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

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



FRENCH WHISK WITH PP HANDLE

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

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



DRESSING- AND PANWHISK

code	mm
856109	160



532003

532102

532201

532300



Very flexible

Wire thickness:
1,4 mm

PIANO WHISK

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



code	mm
532003	200
532102	250
532201	300
532300	350



511718

511725

511732

511749

511756



Very flexible

Wire thickness:
1,4 mm

PIANO WHISK

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



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



Very flexible

PIANO WHISK

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



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



509418

509425

509432

509449

511756

Wire thickness:
1,4 mm





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



VEGETABLE STRAINER

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



code	mm
647592	Ø200x390



Fitted with 2 scraping wires on the bottom



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

CONICAL STRAINER

mesh size
0,5x0,5 mm



647509



647516

CONICAL STRAINER, WIRE MESH

- Fine wire mesh with wire handle

18/10
stainless steel

code	mm
647516	Ø160x355
647509	Ø180x395

mesh size
0,5x0,5 mm



647561



647554

CONICAL STRAINER, HALF WIRE MESH

- Fine wire mesh

18/10
stainless steel

code	mm
647554	Ø205x460
647561	Ø245x475



547502

547502

547304

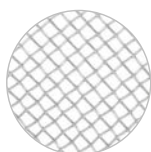


CONICAL STRAINER

S.S.
stainless steel

code	mm
547304	Ø185x350
547502	Ø235x395





mesh size
1x1 mm

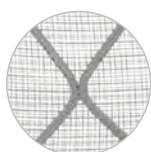


SIEVE

- With wire handle



code	mm
635001	Ø120x280
635155	Ø160x320
635209	Ø180x340
635308	Ø200x360
635407	Ø230x400
635605	Ø250x435



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



SIEVE, DOUBLE MESH

- Wooden handle
- Reinforcing bracket



code	mm
639009	Ø260x570
639016	Ø310x800
639023	Ø360x860



mesh size
0,5x0,5 mm

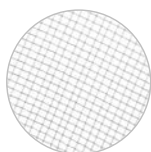


SIEVE - FINE MESH

- With wire handle



code	mm
638309	Ø100x250
638507	Ø150x345
638705	Ø200x400
638903	Ø250x455



mesh size
1x1 mm



SIEVE

- With wire handle



code	mm
637104	Ø160x305
637203	Ø180x325
637302	Ø200x360
637401	Ø220x380
637500	Ø240x410
637609	Ø260x440

COLANDERS

COLANDER PROFI LINE

- With base and 2 riveted handles



code	mm
535509	Ø320x(H)180
535516	Ø360x(H)200
535523	Ø400x(H)220



535523



535417

535424

535400



535301

535103

535202

COLANDER PERFORATED

- With base and 2 handles.



code	mm	
535295	Ø160x(H)65	NEW!
535400	Ø235x(H)85	
535417	Ø285x(H)115	
535424	Ø315x(H)120	



535271

NEW!

COLANDER SQUARE PERFORATED

- Square model, with base and 2 handles.



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

COLANDER KITCHEN LINE

- With base and 2 handles



code	mm
535103	Ø240x(H)110
535202	Ø280x(H)135
535301	Ø340x(H)160



535431

NEW!

COLANDER PERFORATED

- With base and 2 handles.



code	mm
535431	Ø180x(H)90
535448	Ø220x(H)110
535455	Ø260x(H)140



MEASURING JUG



**MEASURING JUG
POLYPROPYLENE**



code	liter	mm
567104	0,5	Ø90x(H)140
567203	1	Ø110x(H)170
567302	2	Ø140x(H)215
567401	3	Ø160x(H)240
567500	5	Ø190x(H)270

NEW!



MEASURING JUG STACKABLE



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

code	liter	mm
567821	1	Ø125x(H)172
567838	2	Ø147x(H)215
567845	3	Ø172x(H)241
567852	5	Ø215x(H)271



MEASURING JUG STAINLESS STEEL



- Heavy duty.

code	liter	mm
516102	0,5	Ø90x(H)110
516201	1	Ø120x(H)135
516300	2	Ø140x(H)175

SCOOPS



SCOOP ALUMINIUM



code	liter	length (mm)
521205	0,125	180
521304	0,2	205
521403	0,3	245
521502	0,5	265
521601	0,65	310
521809	2	390



SCOOP POLYPROPYLENE



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



580233



580226



580004



KITCHEN SCALE 15 KG

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

code	range	gradation	mm
580233	15 kg	1 g	266x269x(H)34



KITCHEN SCALE

- Weighs up to 5000g with gradation of ± 1 g with a minimum of 20g.
- Seamless stainless steel surface with build in digital display.
- High precision strain gauge sensor for accurate measurements.
- Readout in g, kg, oz or lb'oz.
- Touch control with on-off/tare and unit buttons.
- With auto tare, overload and low power indication.
- Auto power off, powered by 2 CR2032 Lithium batteries, included.

code	range	gradation	mm
580226	5 kg	1 g	200x151x(H)11



DIGITAL SCALE

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

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



580301



LARGE DIGITAL SCALE

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

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



980033



SCALE

- Including \varnothing 200 mm bowl

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



Thermometers



	Infrared thermometer	Infrared pocket thermometer	Shock proof thermometer with probe	Fast response thermometer
Code	271148	271223	271407	271230
Unit	°C / °F	°C / °F	°C / °F	°C / °F
Reaction time	quick	quick	medium	quick
Temperature min.	-32°C	-55°C	-50°C	-50°C
Temperature max.	400°C	220°C	300°C	350°C
Accuracy	± 1,5°C	± 2°C	± 1°C	± 0,8°C
Gradation	0,1°C	0,1°C	0,1°C	0,1°C
Hold function	✓	✓	✓	✓
Probe length			213 mm	130 mm
Probe material			stainless steel	stainless steel
Suitable for use in the oven				
Waterproof			splash proof	✓
Auto off	✓	✓	✓	✓
Battery included	✓	✓	✓	✓
Additional information	Distance and spot size ratio 12:1 Laser pointer for accurate measurement target.	Distance and spot size ratio 1:1	Min / Max temperature function. With table stand, including protection case.	IP65 waterproof. With probe cover.





Thermometer with foldable probe	Pocket thermometer with probe	Waterproof thermometer	Roasting thermometer/timer
271308	271209	271162	271346
°C / °F	°C / °F	°C / °F	°C
medium	medium	medium	slowly
-50°C	-40°C	-50°C	0°C
300°C	200°C	300°C	300°C
± 1°C	± 1°C	± 1°C	± 1°C
0,1°C	0,1°C	0,1°C	1°C
✓	✓	✓	✓
110 mm	65 mm	120 mm	150 mm
stainless steel	stainless steel	stainless steel	stainless steel

only probe

Min / Max temperature function.

With probe cover.

Measures temperature in one second. With cover and ergonomic handle.

With timer function. With temperature alert setting.



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



**NEW!
MODEL!**



271308

THERMOMETER WITH FOLDABLE PROBE

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

code	range	mm
271308	-50/300°C	150



271148

INFRARED THERMOMETER

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



271223

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.



271346

ROASTING THERMOMETER/TIMER

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

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

code	range	mm
271223	-55/220°C	22x39x(H)115

code	range	mm
271346	-50°C to 250°C	65x70x(H)117



271230

Provides fast and accurate temperature reading



FAST RESPONSE THERMOMETER

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



POCKET THERMOMETER WITH PROBE

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



271209

271162

WATERPROOF THERMOMETER

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



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

code	range	mm
271209	-40/200°C	20x150

code	range	mm
271162	-50/300°C	50x290



271407

SHOCK PROOF THERMOMETER WITH PROBE

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

code	range	mm
271407	-50/300°C	85x195x(H)45



271216

POCKET THERMOMETER

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

code	range	mm
271216	0/100°C	Ø44,5x140



271339

STEAK THERMOMETER

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



code	packed per	mm
271339	4 on blistercard	Ø25





271179

OVEN THERMOMETER

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

code	range	mm
271179	50/300°C	Ø60x(H)70



271186

REFRIGERATOR THERMOMETER

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

code	range	mm
271186	-50/25°C	Ø60x(H)70



271124

REFRIGERATOR THERMOMETER

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

code	range	mm
271124	-50/50°C	Ø72x21



271247

MILK FROTHING THERMOMETER

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

code	range	mm
271247	-10/110°C	Ø44x140



271117

REFRIGERATOR THERMOMETER

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

code	range	mm
271117	-40/40°C	23x150x(H)9



271155

With clip

Magnetic



DIGITAL KITCHEN TIMER

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



code	mm
271155	67x(H)67



582022

With stand and magnet



DIGITAL KITCHEN TIMER

code	mm
582022	65x70x(H)17



582015

ANALOG KITCHEN TIMER

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

code	mm
582015	Ø 80



551813



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

CONFECTIONERY FUNNEL KITCHEN LINE

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

code	liter	mm
551813	1,5	270x195x270



551806



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



CONFECTIONERY FUNNEL PROFI LINE

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

code	liter	mm
551806	1,5	Ø190x(H)220



DISPENSER BOTTLES

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



558003 558010 558027 557808 557815 557822 557907 557914 557921

DISPENSER BOTTLES

code	packed per	colour	liter	mm
558003	1	yellow	0,20	Ø50x185
558010	1	red	0,20	Ø50x185
558027	1	transparent	0,20	Ø50x185
557808	1	yellow	0,35	Ø55x205
557815	1	red	0,35	Ø55x205
557822	1	transparent	0,35	Ø55x205
557907	1	yellow	0,70	Ø70x240
557914	1	red	0,70	Ø70x240
557921	1	transparent	0,70	Ø70x240

DISPENSER BOTTLE SETS

code	packed per	colour	liter	mm
558034	3	yellow	0,20	Ø50x185
558041	3	red	0,20	Ø50x185
558058	3	transparent	0,20	Ø50x185
557839	3	yellow	0,35	Ø55x205
557846	3	red	0,35	Ø55x205
557853	3	transparent	0,35	Ø55x205
557938	3	yellow	0,70	Ø70x240
557945	3	red	0,70	Ø70x240
557952	3	transparent	0,70	Ø70x240



630648

HOTDOG STAND

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



code	mm
630648	260x110x(H)118

DISPENSER BOTTLES

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

Dispensing is very easy thanks to the flexible material



558324

558386

558447



558355

DISPENSER BOTTLE EASY SQUEEZE

code	packed per	colour	liter	mm
558324	1	Transparent	0,20	Ø60x(H)170
558386	1	Transparent	0,30	Ø65x(H)190
558447	1	Transparent	0,60	Ø75x(H)240

DISPENSER BOTTLE SETS EASY SQUEEZE

code	packed per	colour	liter	mm
558355	3	Transparent	0,20	Ø60x(H)170
558416	3	Transparent	0,30	Ø65x(H)190
558478	3	Transparent	0,60	Ø75x(H)240



557969

SAUCE STAND

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

18/0
stainless steel

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





FOOD RING ROUND

– Perfect for plating food in refined shapes.

code	mm
512135	Ø60x(H)45
512104	Ø70x(H)45
512302	Ø90x(H)45



FOOD RING AND PUSHER ROUND

– Perfect for plating food in refined shapes.

code		mm
512142	food ring	Ø80x(H)45
512159	food ring	Ø100x(H)45
512203	pusher	Ø80
512210	pusher	Ø100



FOOD RING AND PUSHER SQUARE

– Perfect for plating food in refined shapes.

code		mm
512166	food ring	65x65x(H)45
512173	food ring	80x80x(H)45
512227	pusher	65x65
512234	pusher	80x80





SMOKE INFUSER

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

code	mm
199961	Ø68x(H)158

GLASS DOME

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

code	mm
199978	Ø245x(H)150



SMOKING GUN PRO - SAGE COMMERCIAL

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

code	mm
199985	150x80x(H)165

NEW!



199961

NEW!



199978

Reference wood chips page 160

NEW!



199985





Can safely be kept warm in the bain marie

CREAM WHIPPERS



588017



588024



see movie



589205

CREAM WHIPPER PROFI LINE

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

code	liter	mm
588017	0,5	Ø85x(H)235
588024	1	Ø98x(H)330
589205	spare parts	



588147



NEW!

THERMO CREAM WHIPPER

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

code	liter	mm
588147	0,5	Ø105x(H)278



DECORATING AND INJECTOR TIPS

- Ideal for decoration, filling, injections and marinating.
- Set of 4 stainless steel tips:
 - 1 long injector tip Ø3 mm
 - 1 long injector tip Ø5 mm
 - 1 short injector tip Ø3 mm
 - 1 short injector tip Ø5 mm
- Only suitable for use with Hendi Profi Line cream whippers.

code
589106



for cream

for liquid

for decorating

for decorating



FUNNEL WITH SIEVE

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

code	mm
589113	Ø160x(H)90x(L)340



589113





588376



588031



588369



589007

CREAM WHIPPER KITCHEN LINE

- Aluminium head, white coated aluminium bottle and cream charger holder.
- Set of 3 polypropylene nozzle, as well as a cleaning brush.
- Not suitable for hot sauces.
- Requires cream charger (N₂O) 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



NEW!

589007



CREAM WHIPPER KITCHEN LINE BLACK

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

code	liter	mm
588420	0,5	Ø80x(H)260



588208



588215



586907



UNIVERSAL FOR ALL WHIPPED CREAM MAKERS

CREAM WHIPPER CHARGERS

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

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





stöckel

BAKERY & PASTRY



755143

755075

755037

755006



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
755143	1/100	Ø 30



stöckel



755259

755273

ICE CREAM SCOOP STÖCKEL - OVAL

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



stöckel

755372

755334



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



stöckel



ICE CREAM DIPPER STÖCKEL

code	liter	mm
755556	1/20	Ø 56x120
755563	1/24	Ø 51x120
755570	1/30	Ø 49x120

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 DIPPER STÖCKEL

- With extra long handle

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





759264

759233

759240

ICE CREAM SCOOP PROFI LINE

code	liter	mm
759233	1/24	Ø 53
759240	1/30	Ø 50
759257	1/36	Ø 48
759264	1/40	Ø 46



572719

572016

572313



ICE CREAM SCOOP KITCHEN LINE

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

18/10
stainless steel

ICE CREAM SPATULAS WITH TRITAN GRIP

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



755815



755822



755839



ICE CREAM CONES STAND

- Fits 3 cones



code	mm
755730	200x95x(H)85



755730

ICE CREAM DIPPER KITCHEN LINE

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



code	liter	mm
759301	1/30	Ø49x225



759301





802021

802038

802045

802052



ICE CREAM CONTAINER PROFI LINE

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

code	liter	mm
802021	6,5	360x165x(H)150
802038	5	360x165x(H)120
802045	3,6	360x165x(H)80
802052	5	360x250x(H)80



807019

ICE CREAM CONTAINER KITCHEN LINE

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



code	liter	mm
807019	5	360x165x(H)120



807026



807033



807071

NEW!



ICE CREAM CONTAINER POLYCARBONATE

code	colour	mm
807026	transparant	360x165x(H)120
807033	black	360x165x(H)120
807057	transparant	360x250x(H)80
807071	black	360x250x(H)80

807095



NEW!

ICE CREAM CONTAINER LID POLYCARBONATE

- Suitable for polycarbonate ice cream containers.



807088

code	mm
807088	360x165
807095	360x250



Easy to assemble and disassemble



Large 2 liter ice cream container



Easy to operate



ICE CREAM MAKER

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

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



Easy to operate



Large 2 liter ice cream container



Measuring cup and spoon included





550120

550328

550526



550106

550304

550502

PASTRY BAG

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

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

PASTRY BAG

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

NEW!

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



550113

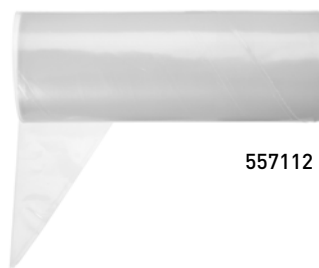
NEW!

WALL RACK FOR PASTRY BAGS

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



code
550113



557112

PASTRY BAG

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



code		mm
557112	transparent	445x220
557105	transparent	530x285



557303

PASTRY BAG ANTI SLIP

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



code		mm
557303	blue - anti slip	515x280

ICING TIPS - SERRATED

- Set of 5 sizes.



code	mm
551790	Ø 6-8-10-12-14



551790

ICING TIPS - SMOOTH

- Set of 5 sizes.



code	mm
551691	Ø 2-4-6-8-10



551691

ICING TIPS SET FLOWER & PETAL

- Set consist of 5 icing tips for decorating:

- 2 closed Star tips
- 1 drop Flower tip
- 1 french Star tip
- 1 v-shaped tip

- Extra precise thanks to sharp edges.



code	
551202	



551202

ICING TIPS SET FILLING & DECORATING

- Set consist of 5 icing tubes for:

- Filling
- Macarons
- Decorating
- Basket weave
- Writing

- Extra precise thanks to sharp edges



code	
551592	



551592

ICING TIPS - SERRATED

- Set of 7 sizes.



code	mm
551110	Ø 3-5-7-9-11-13-15



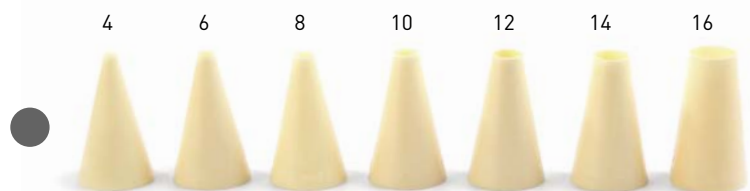
551110

ICING TIPS - SMOOTH

- Set of 7 sizes.



code	mm
551011	Ø 5-7-9-11-13-15-17



551011



551400

ICING TIPS - ASSORTED

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



code	mm
551400	Ø 6-8-10-12



551417

ICING TUBES - ASSORTED

- Set of 20 different icing tubes.
- Made of blue polystyrene.
- Comes with storage box.

code	
551417	





512227



512135



512104



512166



512173



512142



512159



512302

FOOD RING AND PUSHER SQUARE

- Perfect for plating food in refined shapes.

FOOD RING AND PUSHER ROUND

- Perfect for plating food in refined shapes.

FOOD RING ROUND

- Perfect for plating food in refined shapes.

code		mm
512166	food ring	65x65x(H)45
512173	food ring	80x80x(H)45
512227	pusher	65x65
512234	pusher	80x80

code		mm
512142	food ring	Ø80x(H)45
512159	food ring	Ø100x(H)45
512203	pusher	Ø80
512210	pusher	Ø100

code		mm
512135		Ø60x(H)45
512104		Ø70x(H)45
512302		Ø90x(H)45



689608



689806



518519



BABA MOULD



code		mm
689608	With rolled rim	Ø 70x(H)68
689806	with smooth rim	Ø 70x(H)68

DARIOLE MOULDS



code	packed per	mm
518519	3	Ø60x(H)45
518533	3	Ø85x(H)50



CAKE MOULD

- Rectangular

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



682104

682302

682401



PASTRY CUTTER SET
- 14-piece set, round model



code		mm
673416	with plain edge, on card	Ø 19-112
674413	with serrated edge, on card	Ø 18-108



673416



674413

NEW!

BUTTER AND FAT BRUSH FLAT

- With stainless steel bristles.
- High temperature resistant.



code	mm
515389	25x200
515396	50x220



515389



515396



515228



515327

BUTTER AND FAT BRUSH FLAT

- With wooden handle



code	packed per	mm
515228	2	20x210
515327	2	40x210



515358



515365

BUTTER AND FAT BRUSH FLAT SILICONE

- With polypropylene handle



code	mm
515358	35x235
515365	50x235





DOUGH CUTTER & SCRAPER

554432



DOUGH SCRAPER
- Trapezoidal



code	packed per	mm
554432	3	216x128

554364



DOUGH SCRAPER
- Rectangular



code	packed per	mm
554364	6	120x96

554166



DOUGH SCRAPER FLEXIBLE
- Semi-circular



code	packed per	mm
554166	6	120x88

NEW!



515044

5 WHEEL DOUGH CUTTER

- Cutting width can easily adjusted.
- With 5 smooth Ø55 mm stainless steel cutting wheels.



code
515044

855751



DOUGH CUTTER

- Stainless steel with polypropylene handle



code	mm
855751	150x110

553404



DOUGH CUTTER

code	mm
553404	150x110

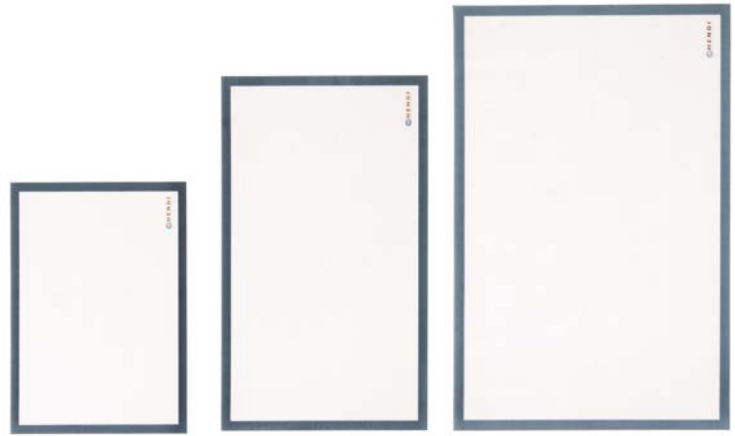


NON-STICK BAKING MATS, GRIDS & PAPER



BAKING MAT NON-STICK SILICONE

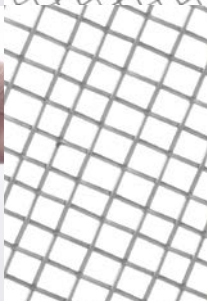
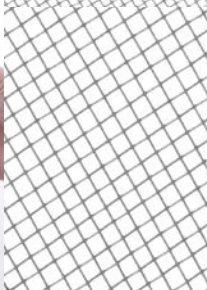
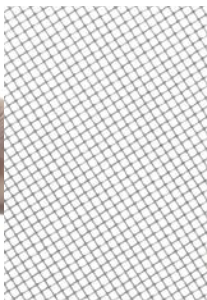
code	thickness (mm)	mm
677834	0,7	300x400
677810	0,7	530x325
677827	0,7	600x400



677834

677810

677827



for powdered sugar

for flour and meal

for bread-crumbs



637791

BAKERS' SIEVE - With hanging loop.

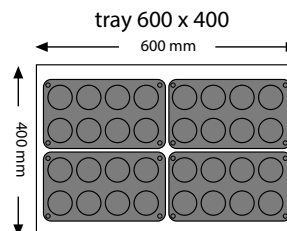
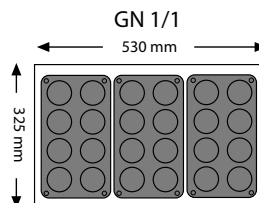
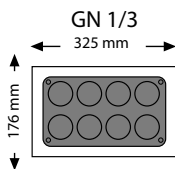
code		mm int.	mm
637791	for powdered sugar	Ø247	Ø250x(H)75
637807	for flour and meal	Ø247	Ø250x(H)75
637814	for bread-crumbs	Ø247	Ø250x(H)75
637821	for powdered sugar	Ø407	Ø410x(H)80
637838	for flour and meal	Ø407	Ø410x(H)80
637845	for bread-crumbs	Ø407	Ø410x(H)80



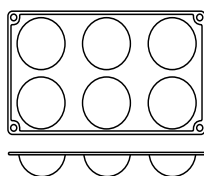


SILICONE BAKING MOULDS

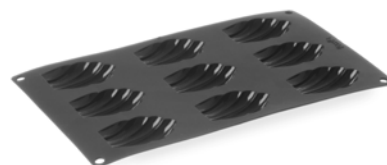
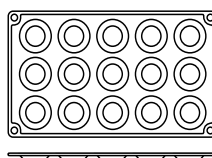
- Made of 100% non-stick silicone coating



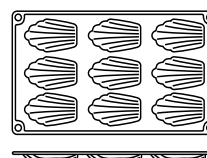
676202



676509



676707



SEMI-SPHERE

code	mm	per mould
676202	Ø 70x32(H)	6

TARTELETTE

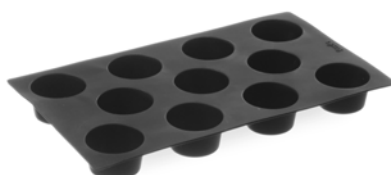
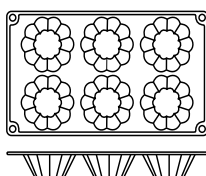
code	mm	per mould
676509	Ø 50x17(H)	15

MADELEINES

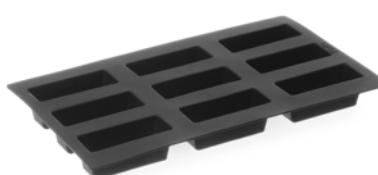
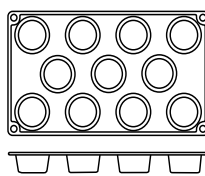
code	mm	per mould
676707	70x47x17(H)	9



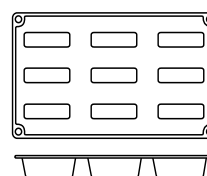
676806



676905



677001



BRIOCLETTE

code	mm	per mould
676806	Ø 80x40(H)	6

MINI-MUFFINS

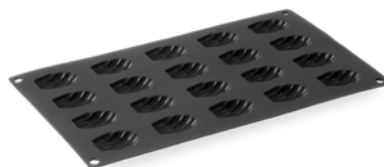
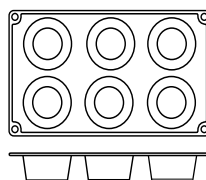
code	mm	per mould
676905	Ø 53x30(H)	11

MINI-CAKE

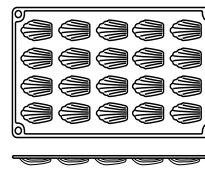
code	mm	per mould
677001	80x30x33(H)	9



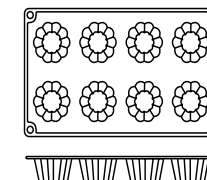
677209



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



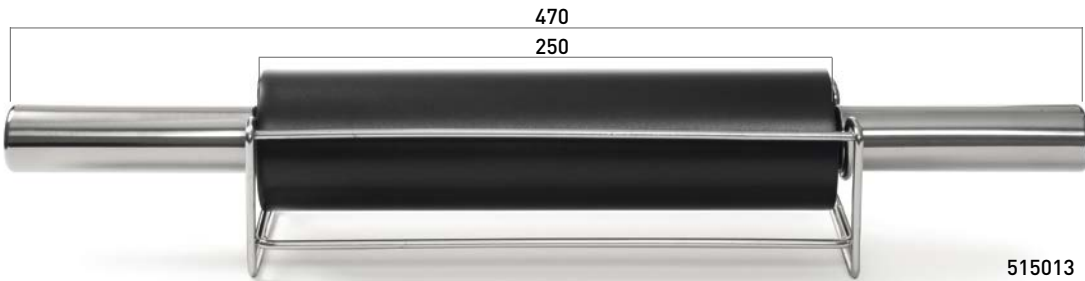
515006

ROLLING PIN

- With slide bearings



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



515013

ROLLING PIN

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



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



515020

WOODEN ROLLING PIN

- With ball bearings.



code	weight (kg)	mm
515020	1,6	Ø75x380/590



515037



DOUGH DOCKER

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

code
515037





See movie

CRÈME-BRÛLÉE BURNER ANTI FLARING

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

code		mm
198230	Set burner & cartridge	190x65x(H)250
198216	Burner only	190x35x65
199039	Order unit: box with 7 sets of 4 cartridges	Set of 4 cartridges



199039

Usable in every angle, even upside down without flaring



360°



Available as set or as separate items

It's simple to attach the burner to the canister

Suitable for multiple purposes





see movie

198209



198223



199046

CRÈME-BRÛLÉE BURNER

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

code	mm
198209	145x(H)190

CRÈME-BRÛLÉE BURNER

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

code	mm
198223	115x(H)155

GAS CANISTER

- With various filling nozzles

code	packed per	ml
199046	4	200

GAS LIGHTER

- Refillable
- Supplied empty

code	packed per	mm
198124	2	230



198124



783153

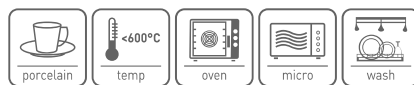


783160



783177

RAMEKIN - Ribbed



code	mm
783153	Ø70x(H)35
783160	Ø90x(H)48
783627	Ø100x(H)25
783177	Ø120x(H)55



VEGETABLE CUTTER PROFI LINE

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

code	W	mm
231807	550	540x240x(H)450



see movie

Big inlet for inserting
big pieces of vegetables



Small inlet for inserting
small pieces of vegetables



231807



5 discs included,
2 for slicing 3 for grating



280096

**SLICING DISC**

- For vegetable cutter 231807 & 231852

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



280317

**GRATING DISC**

- For vegetable cutter 231807 & 231852

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



280621

**RASPING DISC**

- For vegetable cutter 231807 & 231852

code
280621

VEGETABLE CUTTER HEAVY DUTY

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



see movie

code	W	mm
231852	750	500x250x(H)470



231852



5 discs included,
2 for slicing
3 for grating



234730



NEW!

DICING DISC

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

code	thickness (mm)
234730	8x8
234747	10x10



234754



NEW!

FRENCH FRIES CUTTING DISC

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

code	thickness (mm)
234754	8
234761	10



280423



JULIENNE DISC

- For vegetable cutter 231807 & 231852

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



280690

RACK FOR 18 VEGETABLE CUTTER DISCS

code	mm
280690	400x250x(H)90

S.S. NEW!
stainless steel

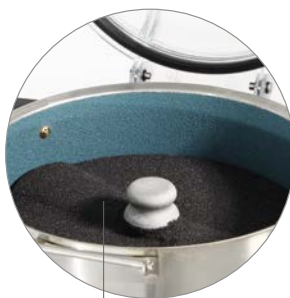
FOOD PROCESSING



Transparent cover

226834

Peel trap



Abrasive disc



Digital timer

POTATO PEELER PROFI LINE 5KG

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

code	V	W	mm
226834	5 kg	230	370 530x520x(H)700



630402

FRENCH FRIES CUTTER

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

code	mm
630402	430x168x(H)290
630419	Knife for 11 mm thick fries NEW!



NEW!

630419

**NEW!
MODEL!**



222157

STICK BLENDER

- ABS plastic housing and a stainless steel shaft.
- Stainless steel cross shaped blade with titanium coating.
- Powerful 250W motor, 6 speeds with LCD display.
- Maximum speed 16000 rpm.
- Suitable for processing 1 to 4 liters.

code	V	W	mm
222157	230	250	71x71x(H)444

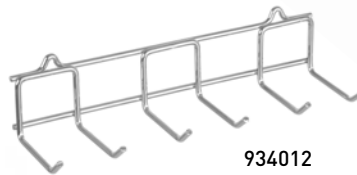


STICK BLENDER 250VV

- WITH ADJUSTABLE SPEED

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

code	V	W	mm
224373	230	250	Ø75x555



934012

WALL MOUNTED STORAGE RACK FOR STICK BLENDER HENDI 250VV

code
934012

NEW!



224373



STICK BLENDERS KITCHEN LINE

STICK BLENDER KITCHEN LINE 160 WITH ADJUSTABLE SPEED

- For professional use in ice-cream shops, restaurants, hotel kitchens for preparing ice cream mixes, vegetable soups, purees, sauces, stuffing, mayonnaise, tomato paste, pesto, etc.
- Ventilated motor.
- Housing with ergonomic handle made of durable plastic material.
- Stainless steel shaft and blade: length 160 mm, Ø 25 mm.
- Speed: Approx. 4,000 - 20,000 rpm
- Weight, including shaft: 1,61 kg.

code	kg	V	W	mm
222140	1,45	230	220	Ø75x464



222140



222164

180 mm

160 mm

WHISK ATTACHMENT FOR STICK BLENDER 222140

- Consists of two stainless steel whisks.
- Safe and easy attachment to the driving unit.

code	kg	mm
222164	0,4	185





STICK BLENDERS PROFI LINE

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



NEW!



224328



224335



224397

STICK BLENDER PROFI LINE 250 - WITH FIXED SPEED

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

STICK BLENDER PROFI LINE 300 - WITH ADJUSTABLE SPEED

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

STICK BLENDER PROFI LINE 400 WITH ADJUSTABLE SPEED

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

code	V	W	mm
224328	230	250	Ø75x285

code	V	W	mm
224335	230	300	Ø100x350

code	V	W	mm
224397	230	400	Ø100x350



224380

**STICK BLENDER PROFI LINE 400
- ADJUSTABLE SPEED**

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

code	V	W	mm
224380	230	400	Ø100x350



224359

**STICK BLENDER PROFI LINE 500
- WITH ADJUSTABLE SPEED**

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

code	V	W	mm
224359	230	400	Ø100x350



S.S.
stainless steel



224342

WHISK ATTACHMENT FOR STICK BLENDER PROFI LINE 300 & 500

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

code	mm
224342	Ø120x330



934029

224380

224342

WALL MOUNTED STORAGE RACK

code
934029

PLANETARY MIXERS



222829

HEAVY DUTY MIXER 7 LITER

- High quality cast steel body, injection-molded top cover and plastic bowl guard.
- High performance worm drive and gears.
- Safe to use because of multiple safety switches and overload protection.
- Stainless steel bowl, beater, whisk and dough hook are included.
- Easy to use digital control panel.
- Maximum flour mixing capacity: 1.8 kg.
- With handle to lift the bowl in place.
- Safety switch on the bowl guard, when the bowl guard is opened, the machine stops.
- 3 different speeds: 128/ 252/ 545 rpm.

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



222836

HEAVY DUTY PLANETARY MIXER 10 LITER

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

code	liter	V	W	mm
222836	10	230	600	450x470x(H)600



222843

HEAVY DUTY PLANETARY MIXER 20 LITER

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

code	liter	V	W	mm
222843	20	230	1100	490x540x(H)780

ELECTRIC MEAT TENDERIZER

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



Beef and pork tenderizer included



See movie



975305



975329

ROLLERS FOR POULTRY

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

code	mm
975329	235x130x(H)120



975312

ROLLERS FOR SHOARMA

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

code	mm
975312	235x130x(H)120



MEAT MINCERS



FOOD PROCESSING



MEAT MINCER PROFI LINE 12

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

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

Worm screw made of aluminium alloy.

282199



282267

PERFORATED PLATE

- Ø 70 mm

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



282359

KNIFE



282304

WORM SCREW

- Made of anodized aluminium

code	suitable for
282304	282199



MEAT MINCER PROFI LINE 22

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

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

282007



282052

PERFORATED PLATE
- Ø 82 mm

code	suitable for	mm
282014	282007	Ø8
282021	282007	Ø6
282038	282007	Ø4,5
282045	282007	Ø3
282052	282007	Ø2



KNIFE

code	suitable for
282076	282007



282076

WORM SCREW
- Made of anodized aluminium

282069

code	suitable for
282069	282007





MEAT MINCER KITCHEN LINE 12

- Stainless steel feeder tray, hopper made of a special aluminium alloy
- Knife and worm screw made of stainless steel and funnel of cast iron
- Stuffing tube and two Ø70mm mincing discs with Ø 6 and 8 mm holes included
- Easy disassembly for easy cleaning
- Motor with an overheat protection mechanism
- Anti-slip feet
- Output 100 kg/h
- Not for continuous use

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



See movie



931233

PERFORATED PLATE

- Ø 70 mm

code	suitable for	mm
931233	210802	Ø8
931226	210802	Ø6
931219	210802	Ø4,5



931240

KNIFE

code	suitable for
931240	210802



931257

WORM SCREW

code	suitable for
931257	210802

MEAT MINCER KITCHEN LINE 22

- Stainless steel feeder tray, hopper made of a special aluminium alloy.
- Knife and worm screw made of stainless steel and funnel of cast iron.
- Stuffing tube and two Ø82 mm mincing discs with Ø 6 and 8 mm holes included.
- Easy disassembly for easy cleaning.
- Motor with an overheat protection mechanism.
- Anti-slip feet.
- Output 200-220 kg/h.
- Not for continuous use.

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



210819



933343

PERFORATED PLATE

- Ø 82 mm

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



933350

KNIFE

code	suitable for
933350	210819



933367

WORM SCREW

code	suitable for
933367	210819





MEAT MINCER 198

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

code	V	W	mm
210864	230	400	275x190x(H)347



See movie

Meat dish with dust cover



Housing made of aluminium



210864



Three sausage stuffing tubes included

Worm screw made of aluminium, blade made of stainless steel



265109

SAUSAGE CUTTER - ELECTRIC

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



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



282113

HAMBURGER PRESS

- Makes Ø130 mm hamburgers.
- Components in contact with meat are made of stainless steel.
- Bottom housing made of anodised aluminium.
- Handy lever for removing prepared hamburger patties from the press bowl.
- Container for patty dividers.

code		weight (kg)	mm
282113	hamburger diameter 130 mm	5,2	330x250x(H)300

NEW!



282120

PATTY DIVIDERS

- Made of transparent cellulose.
- High temperature resistant and biodegradable.

code		weight (kg)	mm
282120	ca. 1400 pieces	1	Ø130



513033

TORTILLA PRESS

- Makes max. Ø200 mm tortillas.
- Made of aluminium alloy with red powder coating on the exterior.

code	mm
513033	255x202x(H)95



513026

HAMBURGER PRESS

- Makes Ø120 mm hamburgers.
- Made of aluminium alloy with non-stick coating.
- Handle made of polypropylene.

code	mm
513026	Ø120



SAUSAGE FILLING MACHINES



With a set of 4 stainless steel funnels



See movie



**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.



282151



282090

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



With a set of 4 plastic funnels



**SAUSAGE FILLING MACHINE
KITCHEN LINE**

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



282137



282144

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



SLICER PROFI LINE 220 RED EDITION

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

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



Slicing thickness is easy to adjust



Carriage with locking mechanism



Acrylic safety shield



Built-in sharpener



Heavy product holder





MEAT SLICERS PROFI LINE



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



210031



210048

SLICER PROFI LINE 195

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

code	V	W	mm
210031	230	200	400x400x(H)330

SLICER PROFI LINE 220

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

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



Acrylic safety shield



Carriage with locking mechanism



Built-in sharpener



Blade protection



Sealed safety on/off switch



Air cooled engine protected by metal cover



see movie



210000



210017

SLICER PROFI LINE 250

- Blade diameter: 250 mm.
- Steplessly adjustable cutting thickness up to 15 mm.
- Maximum slicing diameter: 180 mm.

code	V	W	mm
210000	230	320	485x420x(H)395

SLICER PROFI LINE 300

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

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

NON-STICK COATED BLADE

- For slicing cheese.

code	suitable for	mm
975800	210031	Ø195
975732	210048	Ø220
975749	210000	Ø250
975756	210017	Ø300



975732





210215

SLICER KITCHEN LINE 250

- Anodised aluminium housing.
- 0,2 hp air-cooled motor, protected by a plastic cover.
- Transparent safety screen during operation.
- Easily removable parts for fast cleaning.
- Safe blade protection and built-in blade sharpener.
- Tilted model with high-quality blade.
- Blade diameter: 250 mm.
- Estimated maximum diameter of the cut product: 180 mm.
- Steplessly adjustable cutting thickness up to 11 mm.
- Blade secured against rotation during housing removal.
- 4 anti-slip plastic feet.
- Weight: 16,4 kg.

code	V	W	mm
210215	230	150	494x402x(H)398



210246

SLICER KITCHEN LINE 300

- Anodised aluminium housing.
- 0,3 hp air-cooled motor, protected by a plastic cover.
- Transparent safety screen during operation.
- Easily removable parts for fast cleaning.
- Safe blade protection and built-in blade sharpener.
- Tilted model with high-quality blade.
- Blade diameter: 300 mm.
- Estimated maximum diameter of the cut product: 210 mm.
- Steplessly adjustable cutting thickness up to 14 mm.
- Blade secured against rotation during housing removal.
- 4 anti-slip plastic feet.
- Weight: 24 kg.

code	V	W	mm
210246	230	250	615x494x(H)477



See movie



210222

SLICER KITCHEN LINE 250 TEFLON COATED

- Anodised aluminium housing.
- Blade, blade protection and product plate are coated with Teflon for easy cheese cutting.
- 0,2 hp air-cooled motor, secured from below with a plastic cover.
- Transparent safety screen during operation.
- Removable tray for easy cleaning of food leftovers following cutting.
- Blade protection easily removable for cleaning.
- Safe blade protection and built-in blade sharpener.
- Tilted model with high-quality blade.
- Blade diameter: 250 mm.
- Estimated maximum diameter of the cut product: 180 mm.
- Stepless adjustment of cutting thickness, from 0 to 11 mm.
- Blade secured against rotation during maintenance.
- 4 anti-slip plastic feet.
- Weight: 16,4 kg.

code	V	W	mm
210222	230	150	494x402x(H)398

Acrylic safety shield

Built-in sharpener



VACUUM PACKING



NEW!



975398

VACUUM CHAMBER PACKAGING MACHINE KITCHEN LINE

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

code	sealing strip (mm)	V	W	mm
975398	295	230	630	429x359x(H)345



975251

VACUUM CHAMBER PACKAGING MACHINE PROFI LINE

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

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

VACUUM COOKING BAGS

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

code		mm
970676	100 pieces	150x200
970652	100 pieces	150x250
970683	100 pieces	200x300
970669	100 pieces	250x350
970690	100 pieces	300x400
971314	50 pieces	350x450
971321	50 pieces	400x400
971338	50 pieces	380x500

NEW!
NEW!
NEW!



NEW!



201428

**VACUUM CHAMBER PACKAGING MACHINE
PROFI LINE 260**

- 260 mm seal strip, sealing bar width: 5 mm.
- Adjustable cycle and sealing time, automatic and manual operation.
- Suitable for vacuum packing liquid and wet food.
- Fitted with a digital display and a manual pressure gauge.
- High quality oil pump which provides high pressures (1009mbar) and fast vacuum speed.
- Body and chamber made of high quality stainless steel.
- Large recess in the bottom and domed transparent cover allow for packing large portions.
- Oil cooled pump capacity: 133,3 L/min.
- Chamber dimensions: 280x393x(H)110 mm

code	V	W	mm
201428	230	1000	330x480x(H)356



201435

**VACUUM CHAMBER PACKAGING MACHINE
PROFI LINE 300**

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

code	V	W	mm
201435	230	1100	359x425x(H)356



VACUUM PACKING BAGS

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

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



VACUUM CHAMBER PACKAGING MACHINE PROFI LINE 410

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

code	V	W	mm
201442	230	1300	495x567x(H)472

201442



See movie




S.S.
 STAINLESS STEEL

975374

VACUUM PACKAGING MACHINE KITCHEN LINE

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

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

 Roll attachment
 can easily be
 installed

**BAG ROLLS ATTACHMENT FOR 975374
 VACUUM PACKAGING MACHINE
 KITCHEN LINE**
ABS
 plastic

- Can be attached to vacuum packaging machine Kitchen Line 975374 or as a stand-alone attachment for other vacuum packaging machines.
- Equipped with a removable knife to cut exactly the needed bag length.
- Internal dimensions: 412x101x(H)101 mm.
- For rolls with maximum dimensions of Ø100x400 mm.
- Base made of ABS.
- Transparent polycarbonate cover for easy control of the roll.

code	mm
970638	487x122x(H)107



970638


EMBOSSED VACUUM BAGS ON ROLL

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

code		mm
971062	set of 2 rolls	200x6000
971079	set of 2 rolls	280x6000



970362



VACUUM PACKAGING MACHINE PROFI LINE

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

code	sealing strip (mm)	V	W	mm
970362	350	230	250	370x280x(H)170



EMBOSSED VACUUM BAGS

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

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

NEW!



HOKKERS



THERMAL PROCESSING



147108



147801

HOKKER BIG FLAME

- Model 'Big Flame' - for propane gas.
- Including converter set also suitable for natural gas.
- Very robust stainless steel frame to carry heavy loads.
- Fitted with thermocouple and electronic ignition.
- Fitted with enamelled pan support.
- Gas hose and pressure regulator included.
- Can be expanded with hokker base (147306), wok ring (147207) and wok (626504).

code	kW	mm
147108	6,7	425x425x(H)400

HOKKER KITCHEN LINE

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

code	kW	mm
147801	6,0	425x425x(H)400



147306

626504

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	mm
626504	Ø700x(H)235

RING FOR HOKKER

- To adapt Hokker 147108 to use with wok 626504



code	mm
147207	Ø 360x(H)80

HOKKER BASE

- Suitable for hokkers: 147108



code	mm
147306	425x425x(H)400

GAS COOKERS



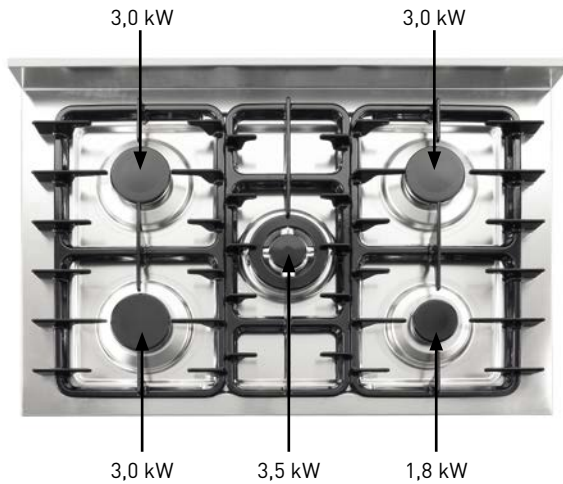
GAS COOKER - 5 BURNERS WITH ELECTRIC OVEN

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

code	V	Power kW [Hz]	mm
225707	230	14.3	900x655x(H)850/900



225707



GAS COOKER - 5 BURNERS, OPEN STAND

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

code	V	Power kW [Hz]	mm
225806	230	14.3	900x600x(H)850



225806



NEW!

S.S.
stainless steel

THERMAL PROCESSING



225882



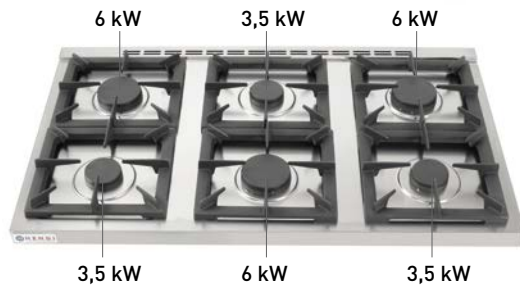
GAS COOKER KITCHEN LINE 4-BURNER WITH CONVECTION ELECTRIC OVEN GN 1/1

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

code	V	kW	Power kW [Hs]	mm
225882	230	3	19	800x700x(H)900



225899



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

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

code	V	kW	Power kW [Hs]	mm
225899	230	3	28,5	1200x700x(H)900



226094

GAS COOKER KITCHEN LINE 6-BURNER OPEN STAND

- Burners: 3x 3.5kW + 3x 6kW
- Pans: Ø120-300mm
- Cast iron pan support 335x300mm, one for each burner
- Cabinet closed on 4 sides, internal dimensions: 1198x570x(H)470 mm
- Thermocouple
- Cooker worktop: AISI 304
- Housing: AISI 430
- Steel adjustable feet: 100-165mm
- Weight: 95kg

code	Power kW [Hs]	mm
226094	28,5	1200x700x(H)900

NEW!

S.S.
stainless steel



227381



227398

GAS COOKER KITCHEN LINE 4-BURNER, TABLE TOP

- Burners: 2x 6 kW + 2x 3.5 kW
- Suitable pots and pans: Ø120-300 mm
- Thermocouple.
- AISI 304 cooker top.
- Side and back housing: AISI 430.
- Cast iron grates 335x300 mm, one for each burner
- Cast iron burners.
- GZ50 gas
- Extra LPG nozzles included.
- No igniters or pilot flame – match-lit flame.
- Steel feet with non-slip surface, with adjustment from 55 to 65 mm.
- Weight: 35 kg.

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

GAS COOKER KITCHEN LINE 6-BURNER, TABLE TOP

- Burners: 3x 6 kW + 3x 3.5 kW.
- Suitable pots and pans: Ø120-300 mm.
- Thermocouple.
- AISI 304 cooker top
- Side and back housing: AISI 430.
- Cast iron grates 335x300 mm, one for each burner.
- Cast iron burners.
- GZ50 gas.
- Extra LPG nozzles included.
- No igniters or pilot flame – match-lit flame.
- Steel feet with non-slip surface, with adjustment from 55 to 65 mm
- Weight: 45 kg.

code	Power kW [Hs]	mm
227398	28,5	1200x700x(H)310

PORTABLE GAS STOVE

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

code	kW	mm
147610	2,2	373x290x(H)123



147610



BUTANE GAS CARTRIDGE

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

code	g
199039	227



199039



INDUCTION COOKERS DISPLAY LINE



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

THERMAL PROCESSING



239278

239285

239292

209523

Sturdy stainless steel frame

High quality ventilation

Touch-sensitive controls



INDUCTION COOKER 2000W DISPLAY LINE

- Touch-sensitive controls, power or temperature adjustable in 10 steps.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 120 and 230 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.

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



239278

	min Ø120 mm	2000 W
	max Ø230 mm	230 V



See movie

DOUBLE INDUCTION COOKER DISPLAY LINE

- Touch-sensitive controls, power or temperature adjustable in 10 steps.
- With boost mode which temporarily shifts some power from right hob to the left hob, providing up to 2000W.
- The left side hob can output 1800W, or 2000W while the boost function is active.
- The right side hob can output 1700W, or 1500W while the boost function is active.
- Temperature range: 60-240°C.
- Suitable for pans with bottom diameter between 120 and 230 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.

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



239285

	min Ø120 mm	3500 W
	max Ø230 mm	230 V

INDUCTION COOKER 3500W DISPLAY LINE

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

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



239292

	min Ø140 mm	3500 W
	max Ø280 mm	230 V



See movie

INDUCTION HOT PLATE DISPLAY LINE

- Unique induction hot plate with a rectangular induction coil which allows multiple pans to be kept warm simultaneously.
- Power adjustable in 11 steps by means of a knob.
- Temperature range: 40-100°C.
- Equipped with electronic protection against overheating.

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




209523

1000 W
230 V





 min Ø140 mm 3500 W
 max Ø280 mm 230 V

239711



INDUCTION COOKER MODEL 3500 D

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

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



239773

WOK

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



code	mm
239773	Ø360x(H)180



239681



INDUCTION WOK MODEL 3500

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

code		V	W	mm
239766	induction unit	230	3500	340x450x(H)120
239681	induction wok+wok pan	230	3500	340x450x(H)120 + Ø360



removable and cleanable air filter



3500 W
230 V

239766



	min Ø140 mm	5000 W
	max Ø280 mm	400 V

239322



239698

	min Ø140 mm	3500 W
	max Ø320 mm	230 V

INDUCTION COOKER MODEL 5000 D

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



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

INDUCTION COOKER MODEL 3500 D XL

- Digital power, temperature and timer setting via touch-sensitive controls.
- Stainless steel housing.
- With easily cleanable grease filter and double ventilation.
- Suitable for pans with a minimum Ø of 140 mm and a maximum of 320 mm.
- Height adjustable feet.



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

INDUCTION COOKER MODEL 7000

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



code	V	W	mm
239346	400	2x3500	405x698x(H)145



239346

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




 min Ø120 mm
 max Ø260 mm
 3500 W
 230 V



239780

**INDUCTION COOKER MODEL 3500 M**

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

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


 min Ø120 mm
 max Ø260 mm
 3000 W
 230 V



239315

**INDUCTION COOKER MODEL 3000 M**

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

code	V	W	mm
239315	230	3000	327x420x(H)100


 min Ø120 mm
 max Ø260 mm
 2000 W
 230 V



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


 min Ø120 mm
 max Ø260 mm
 1800 W
 230 V



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 Ø 120 mm and at most Ø 260 mm, and frying pans with at least Ø 120 mm and at most Ø 200 mm.

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

HOT TRAY

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



209509

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

INDUCTION HEATER 800W

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



800 W
230 V

239193

code	mm	V	W
239193	Ø245x(H)68	230	800
239186	Mounting ring stainless steel		



239186



NEW!

QUARTZ HEATED COUNTERTOP DISPLAY TWO LEVELS

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



233962

code	mm	V	W
233962	625x467x(H)650	230	550



HEATED COUNTERTOP CABINET

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



233740

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





233726



233733

HEATED COUNTERTOP DISPLAY THREE LEVELS

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

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



273982



HEATED COUNTERTOP DISPLAY 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		mm	V	W
273982	single level	554x376x(v)311	230	400



273999



HEATED COUNTERTOP DISPLAY 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		mm	V	W
273999	double level	554x376x(v)432	230	400

NEW!



273869



273876



273883



273890

RISE AND FALL HEAT LAMP CONICAL

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

code	V	W	mm	colour
273869	230	250	Ø275x(H)250	Silver
273876	230	250	Ø275x(H)250	Copper

RISE AND FALL HEAT LAMP CYLINDRICAL

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

code	V	W	mm	colour
273883	230	250	Ø175x(H)250	Silver
273890	230	250	Ø175x(H)250	Copper

NEW!



919217

INFRARED HEAT BULB

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

code	V	W	mm
919217	230	250	Ø125x(H)170

NEW!



919200

INFRARED HEAT BULB

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

code	V	W	mm
919200	230	250	Ø125x(H)170



273906

2 LAMP INFRARED FOOD WARMER BRIDGE

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

code	V	W	mm
273906	230	500	453x360x(H)590/790



SOUS-VIDE SYSTEM

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

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



see movie

S.S.
stainless steel

GN 2/3
400 W
230 V



225264



225448

GN 1/1
600 W
230 V

SOUS-VIDE SYSTEM GN 2/3

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

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

SOUS-VIDE SYSTEM GN 1/1

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

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



VACUUM COOKING BAGS

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

code		mm
970676	100 pieces	150x200
970652	100 pieces	150x250
970683	100 pieces	200x300
970669	100 pieces	250x350
970690	100 pieces	300x400
971314	50 pieces	350x450
971321	50 pieces	400x400
971338	50 pieces	380x500



IVIDE CIRCULATOR STICK

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

code	V	W	mm
224076	230	800	98x158x(H)350



224076



POLYSCIENCE® CHEF SERIES SOUS VIDE THERMAL CIRCULATOR

- Water circulation provides maximum consistency (compared to non-stirred devices).
- Can be applied to the virtually any vessel by means of a clamp.
- Best performances up to 45 litres.
- Working temperature 20°C to 95°C, accuracy 0,05°C.
- Timer can be set up to 99 hours.
- Low Level water protection, device switches off the Sous Vide in case of accidental use without water.
- Control cooking liquid circulation level by easily adjustable pump pressure outlet.
- Maximum pressure flow rate of 12 litres per minute.
- Dedicated temperature control enables you to quickly set or adjust cooking temperature.
- Temperature sensor to prevent overload and overheating.
- Detachable power leads, both UK and European plugs included.

code	V	mm
225608	230	98x187x(H)359



NEW!

225608



NEW!



THERMAL PROCESSING



222997

IVIDE PLUS SOUS VIDE STICK

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

APP:

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

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



EMBOSSED VACUUM BAGS

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

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

LOW TEMPERATURE OVEN

- Designed for slowly preparing or regenerating food, by means of a very accurately set and controlled process.
- With core temperature probe, separately adjustable.
- Recessed handles in the sides.
- Easy to clean door seal.
- Oven chamber is heated on 4 sides, uniformly distributing the heat throughout the chamber.
- Energy efficient due to extra insulation.
- Seamless oven chamber with rounded corners, easy to clean.

- Temperature adjustable by 1 degree increments - oven chamber up to 120°C, core temperature and keep warm up to 100°C.
- Door hinges left or right, easy to convert.
- Digital setting and readout of time, set temperature, and current core/chamber temperatures.
- Stainless steel pan and tray holder, suitable for GN 1/1 containers, grids and trays as well as 600x400 mm bakery trays, on 3 levels.



see movie

225479

LOW TEMPERATURE OVEN



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





240403



RICE COOKER & WARMER

- Suitable for 30 cups (180ml) of dry rice.
- Cooks rice and keeps it warm automatically.
- Measuring cup, rice spoon and silicone non-stick pad included.
- When keeping warm the sides of the pan are heated as well.



code	liter	V	W	mm
240403	5,4	230	1950	455x455x(H)380



240410

RICE COOKER WITH STEAMER COOKING FUNCTION

- Cooks rice and keeps it warm automatically.
- Suitable for 10 measuring cups of dry rice.
- Plastic steam basket included to use during steam function.
- Measuring cup and rice spoon included.
- Easy to clean thanks to removable aluminium pan.



code	liter	V	W	mm
240410	1,8	230	700	Ø280x(H)285

NEW!



238486



SMOKE OVEN ELECTRIC

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

code	mm	W
238486	540x380(H)720	1600



NEW!

199961



199978



199985



199800



199787



199770

SMOKE INFUSER

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

code	mm
199961	Ø68x(H)158

GLASS DOME

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

code	mm
199978	Ø245x(H)150

SMOKING GUN PRO - SAGE COMMERCIAL

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

code	mm
199985	150x80x(H)165

AROMATIC WOOD CHIPS

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

code		type
199800	Oak wood	1000ml bag
199824	Bourbon wood	1000ml bag
199831	Hickory wood	1000ml bag
199848	Applewood	1000ml bag
199855	Cherry wood	1000ml bag
199862	Beech wood	1000ml bag
199893	Mesquite wood	1000ml bag

SMOKER WOOD DUST

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

code	type
199787	500 g.

SMOKER WOOD DUST

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

code	type
199770	4 x 250ml tins

THE CONTROL °FREAK™ INDUCTION HOB

- The Control °Freak™ induction cooking system is the first of its kind to accurately measure, set and hold 397 cooking temperatures from 30-252°C. The unique real-time sensing system uses a through-glass sensor to directly measure surface temperatures and a Probe Control™ remote thermometer to precisely control the temperature of both water and fat-based liquids. The Intensity function gives incredible control over the heat up speed to the set temperature. The Create function stores frequently used custom temperature profiles for simple one-touch recall.
- Temperature range of 30-250°C, precise temperature control within 0,5°C.
- Power can be set between 100-1800W.
- Both temperature probes have a resolution of 0-300°C.
- 72 hour timer with 'Repeat, Continue, Keep Warm and Stop Cooking' functions.
- Control cooking liquid circulation level by easily adjustable pump pressure outlet.
- Durable stainless steel housing with ceramic glass induction hob.
- Dual fan cooling system.
- Clear digital control panel with color display.
- USB port allows for software updates.
- Detachable power leads, both UK and European plugs included.

code	V	W	mm
239216	230	1800	350x470x(H)110



239216



ANTI-GRIDDLE™

- The PolyScience® Anti-Griddle™ is a traditional cooktop with an amazing twist: the device quickly freezes sauces and purees instead of heating them! Develop solid or semi-frozen creations with stable, crunchy surfaces and cool, creamy centres. The dual-textures create a surprising and unique experience plates. On buffets and at catering events, the Anti-Griddle™ always attracts diners when preparing a frozen appetizer or dessert right in front of their eyes. Within 5-10 minutes the Anti-Griddle™ surface will reach a temperature at -34°C.
- Durable housing out of stainless steel with non-slip feet.
- The freezing surface is made of stainless steels and measures 38,1x22,8 cm.
- Fitted with carrying handles and supplied with freezing surface cover.

code	V	mm
274248	230	403x477x343



274248



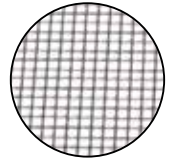
GRILL MESH NON-STICK PTFE

- For use in combination with barbecues, grills and food dehydrators.

code	thickness (mm)	packed per	mm
678008	1	5	400x300
678015	1	5	530x325
678022	1	5	600x400



678015



6 trays
500 W
230 V



see movie



229002

9 trays
700 W
230 V



FOOD DEHYDRATOR KITCHEN LINE

- For drying fruits, vegetables, herbs, meat, fish, etc.
- Automatic fans circulate the warm air for an evenly dried result.
- Fitted with 6 or 9 stainless steel 330x305 mm trays which can hold up to 500 grams each.
- Trays are evenly spaced at 35 mm intervals and are easy to remove and clean.
- Inside of the housing and the door are made of BPA-free materials.
- Thanks to the transparent door you can keep an eye on the drying process.
- Delivered with a transparent pad which can be used to catch the residue on the bottom of the dryer or to make fruit leather.
- Temperature adjustable from 35° to 70°C.

code		V	W	mm
229002	6 trays	230	500	450x345x(H)315
229019	9 trays	230	700	450x345x(H)415



229019

Easy controls



Easy to open



With fine mesh for drying small items



NEW!



FOOD DEHYDRATOR PROFI LINE

- Stainless steel housing.
- For drying fruits, vegetables, herbs, meat, fish, etc.
- Digital control panel.
- Timer adjustable up to 24 hours by 30 minute increments.
- Temperature adjustable from 35°C to 75°C by 5° increments.
- Silent fans circulate the warm air for an evenly dried result, without the need to rotate the trays.
- Fitted with 6 stainless steel grids, 305x330 mm each.
- Grids are evenly spaced and are easy to remove and clean.
- Thanks to the transparent door you can keep an eye on the drying process.

code		V	W	mm
229033	6 trays	230	550-650	340x450x(H)311

6 trays
600 W
230 V



229033

FOOD DEHYDRATOR PROFI LINE

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

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

10 trays
1000 W
230 V



229026



See movie

Drying chamber with space for 10 trays



Easy to operate digital control panel



Residu pad included



DEEP FRYERS MASTERCOOK DIGITAL

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

NEW!

18/0
stainless steel



THERMAL PROCESSING



207345



207352

DEEP FRYER MASTERCOOK DIGITAL - 8 L

code	liter	V	W	mm
207345	8	230	3500	300x455x(H)345

DEEP FRYER MASTERCOOK DIGITAL - 2 X 8 L

code	liter	V	W	mm
207352	2x8	230	2x3500	605x455x(H)345



207369



207376

DEEP FRYER MASTERCOOK WITH DRAIN TAP DIGITAL - 8 L

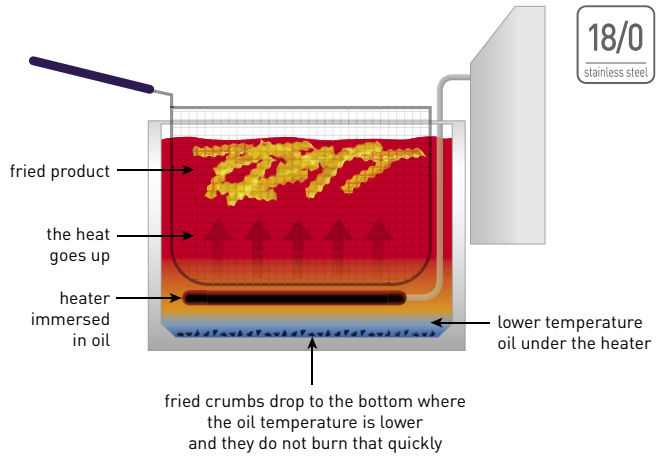
code	liter	V	W	mm
207369	8	230	3500	300x515x(H)345

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

code	liter	V	W	mm
207376	2x8	230	2x3500	605x515x(H)345

DEEP FRYERS MASTERCOOK

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



207208

DEEP FRYER MASTERCOOK - 8 L

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



207307

DEEP FRYER MASTERCOOK - 2 X 8 L

code	liter	V	W	mm
207307	2x8	230	2x3500	605x455x(H)345



209202

DEEP FRYER MASTERCOOK WITH DRAIN TAP - 8 L

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



209301

DEEP FRYER MASTERCOOK WITH DRAIN TAP - 2 X 8 L

code	liter	V	W	mm
209301	2x8	230	2x3500	605x515x(H)345

18/0

stainless steel



205808

4 liter
3000 W
230 V

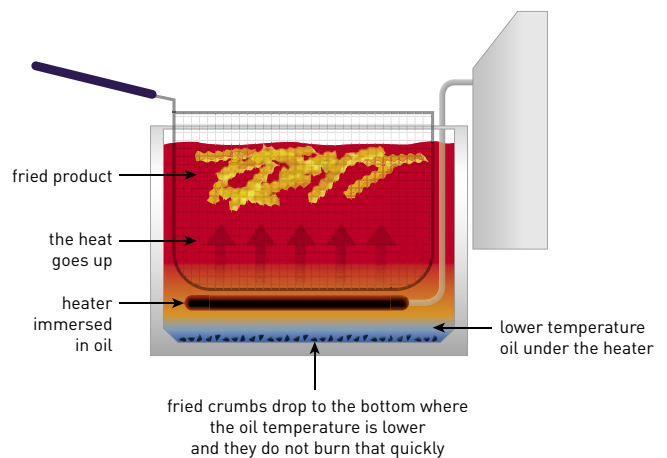
205815

6 liter
3300 W
230 V

205822

DEEP FRYER BLUE LINE

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



code	liter	V	W	mm
205808	4	230	3000	217x380x(H)300
205846	2x4	230	2x3000	470x420x(H)330
205815	6	230	3300	265x430x(H)290
205853	2x6	230	2x3300	550x430x(H)290
205822	8	230	3500	265x430x(H)345
205839	2x8	230	2x3500	550x430x(H)345





8 liter
3500 W
230 V

2x 8 liter
2x 3500 W
230 V

205839



2x 6 liter
2x 3300 W
230 V

205853

Cold zone to protect oil quality

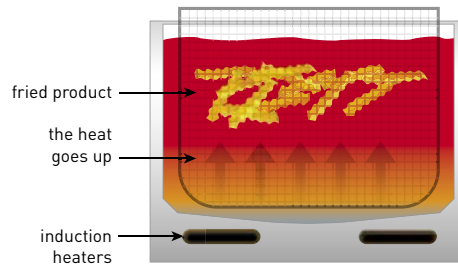


Removable oil container, making it easier to clean



Frying basket with heat insulated and extra long handle





215012

215029

INDUCTION DEEP FRYER KITCHEN LINE

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

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

INDUCTION DEEP FRYER KITCHEN LINE - DOUBLE

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

code	liter	V	W	mm
215029	8+8	230	3500+3500	580x485x(H)406

Drain tap makes emptying easy



With filter for the induction motor



Convenient edge for hanging basket



NEW!



205914



DOUGHNUT DEEP FRYER 12L

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



code	liter	V	W	mm
205914	12	230	3000	630x860x(H)360



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	V	W	mm
203125	230	2000	450x300x(H)225



203125



203156

GRIDDLE BLUE LINE

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

code	V	W	mm	
203156	1/2 flat, 1/2 ribbed	230	2400	550x380x(H)240

GRIDDLE BLUE LINE

- Griddle area 518x328 mm, entirely ribbed.

code	V	W	mm	
203170	entirely ribbed	230	2400	550x380x(H)240

GRIDDLE BLUE LINE

- Griddle area 518x328 mm, entirely smooth.

code	V	W	mm	
203149	flat	230	2400	550x380x(H)240

GRIDDLE BLUE LINE

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

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

GRIDDLE SCRAPER

code	mm
855201	100x315

855201



855218

SPARE BLADE FOR 855201

- 5 pieces

code
855218



TEPAN-YAKI GRIDDLE

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



1800 W
230 V

238608

1800 W
230 V

238301

TEPAN-YAKI GRIDDLE

- Griddle surface dimensions: 439x228mm.

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

TEPAN-YAKI GRIDDLE

- Griddle surface dimensions: 893x217mm.

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



239506

239605

PARTY PAN

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



code		V	W	mm
239506	inner pan 400x(H)50mm	230	1400	Ø500x(H)190
239605	inner pan 550x(H)60mm	230	1600	Ø620x(H)190



CONTACT GRILLS

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

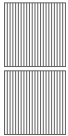
- Thermostat continuously adjustable up to a maximum of 300°C, with indicator light.
- With lifted top (H)530 mm.



263501



263600



CONTACT GRILL - SINGLE VERSION

- Grill surface 220x230 mm

code	V	W	mm
263501	230	1800	290x370x(H)210



CONTACT GRILL - SINGLE VERSION

- Grill surface 220x230 mm

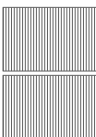
code	V	W	mm
263600	230	1800	290x370x(H)210



263655



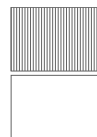
263662



CONTACT GRILL "PANINI"

- Grill surface 340x230 mm

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



CONTACT GRILL "PANINI"

- Grill surface 340x230 mm

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

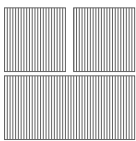


3600 W
230 V

263709

CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable
- Grill surface bottom plate 475x230 mm



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

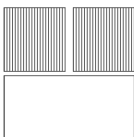


3600 W
230 V

263808

CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable
- Grill surface bottom plate 475x230 mm



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

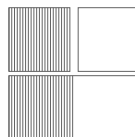


3600 W
230 V

263907

CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable
- Grill surface bottom plate 475x230 mm



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



SALAMANDERS

S.S.
stainless steel

THERMAL PROCESSING



264607



Removable grid and dripping tray



Height smoothly adjustable

SALAMANDER 450

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

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

SALAMANDER 600

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

code	V	W	mm
264706	230	3600	600x520x(H)530



264706



Removable grid and dripping tray



Height smoothly adjustable



NEW!

3645 W
230 V



264409

SALAMANDER WITH QUARTZ INFRARED HEATING ELEMENTS

- It is possible to place GN1/1 trays in the chamber.
- Ideal for grilling or heating up dishes or sandwiches.
- With top & bottom Quartz infrared heating element.
- Fitted with thermostat, 15 min. timer and indicator lamp.
- 3 possible grid heights, grid handles fitted with heat shield.
- With crumb tray.
- Conforms to the IPX3 norm.

code	V	W	mm
264409	230	3645	689x397x(H)318

SALAMANDER WALL MOUNTABLE

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

code	V	W	mm
264119	230	2000	610x310x(H)280

2000 W
230 V



Wall mountable without the use of any additional brackets

264119

SALAMANDER 580

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

code	V	W	mm
264201	230	2200	580x413x(H)376

2200 W
230 V



264201

SALAMANDER 800

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

code	V	W	mm
264300	230	3600	800x472x(H)456

3600 W
230 V



264300



SAUSAGE ROLLING 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.



268506

SAUSAGE ROLLING GRILL - 7 ROLLERS

code	V	W	mm
268506	230	740	520x325x(H)175



268605

SAUSAGE ROLLING GRILL - 9 ROLLERS

code	V	W	mm
268605	230	940	520x400x(H)175



268704

SAUSAGE ROLLING GRILL - 11 ROLLERS

code	V	W	mm
268704	230	1180	520x477x(H)175



268735

SAUSAGE ROLLING GRILL - 14 ROLLERS

code	V	W	mm
268735	230	1480	520x591x(H)175

Hotdog stand on page 94-95



SAUSAGE WARMER

S.S.
stainless steel



Handles for easy carrying



Sausages placed on the special grid are heated by steam, it prevents sausages from being overcooked

240502

SAUSAGE WARMER 10 LITER

- Stepless thermostat temperature control up to 85 °C.
- With handles for transport.
- Lid has a stay-cool handle.

code	V	W	mm
240502	230	1000	330x280(H)250



265000

SAUSAGE WARMER

- Heats hotdog sausages and keeps them warm.
- Stainless steel housing, sausage container made of anodized aluminum and glass.
- With adjustable power.

code	V	W	mm
265000	230	500	240x300x(H)385



BAIN-MARIE GASTRONORM



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 GN containers.
- Suitable for gastronorm pans up to 150 mm deep.



code	V	W	mm
238905	230	1200	340x540x(H)250

BAIN-MARIE KITCHEN LINE WITH DRAIN TAP

- Gastronorm 1/1.
- Continuous temperature settings up to 85°C.
- Stainless steel water container with smooth edges which make it easier to keep the container clean.
- With on/off switch, thermostat and indicator light.
- Supplied without GN containers.
- Suitable for gastronorm pans up to 150 mm deep.
- With drain tap.



code	V	W	mm
238912	230	1200	340x540x(H)250



201107



201206

THERMOSYSTEM 1

- Enamelled pan Ø 185mm.
- Stainless steel bain-marie pan with lid.
- Fitted with power regulator and indicator light.



code	liter	V	W	mm
201107	4,2	230	200	265x265x(H)245

THERMOSYSTEM 2

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



code	liter	V	W	mm
201206	2x4,2	230	400	505x265x(H)245

CREPES AND WAFFLE MAKERS



212004

Including wooden spreader



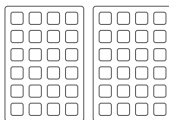
CRÊPE MAKER

- Designed for making crepes.
- Baking plate Ø400 mm made of cast iron with a non-stick coating.
- Very even heat distribution across the surface.
- With storage drawer 400x320x(H)30 mm.
- Including wooden spreader.
- Stainless steel housing.
- Thermostat continuously adjustable from 50 to 250°C.
- With protection from overheating and EGO thermostat.

code	V	W	mm
212004	230	3000	450x470x(H)240



212103



1500 W
230 V

WAFFLE MAKER 'LIÈGE'

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

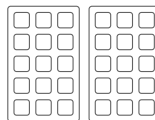
code	weight (kg)	V	W	mm
212103	28	230	1500	320x437x(H)251



NEW!



212127



2200 W
230 V

WAFFLE MAKER 'BRUSSELS'

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

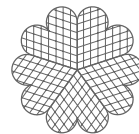
code	weight (kg)	V	W	mm
212127	23	230	2200	320x437x(H)277



NEW!



212134



2200 W
230 V

WAFFLE MAKER 'HEART'

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

code	weight (kg)	V	W	mm
212134	16	230	2200	320x437x(H)251



TOASTERS



NEW!

CONVEYOR TOASTER SINGLE

- One row of bread slices fit on the conveyor.
- Two separate heating elements.
- Suitable for continuous toasting of sliced bread.
- Supplied with front and back trays.
- Adjustable toasting time up to 5 minutes.

code	V	W	mm
261200	230	1340	288x418x(H)387

1340 W
230 V



261200



2240 W
230 V



CONVEYOR TOASTER DOUBLE

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

code	V	W	mm
261309	230	2240	418x368x(H)387



261309

NEW!

3000 W
230 V



262214



MULTI TOASTER 6 TONGS

- 2 Layers with 6 toaster tongs - stainless steel.
- Infrared quartz tubes for prompt heating, temperature can reach maximum within 30 seconds. Tubes cool down in seconds.
- Switch for selecting different heating groups.
- 15 Minutes mechanical timer with bell.
- 6 Toaster tongs included.

code	V	W	mm
262214	230	3000	438x290x(H)402



TOASTER TONG

code	mm
262801	100x340x(H)64



SANDWICH TOASTER

- Stainless steel housing.
- Tongs fitted with insulated handles made of PF resin.
- Left and right slot separately operable.
- Timer with alarm adjustable to a maximum of 8 minutes.
- Removable crumb tray.

code	V	W	mm
261163	230	1200	300x200x(H)223



1200 W
230 V

261163





26 liter
1450 W
230 V



281475

SAMSUNG MICROWAVE PROGRAMMABLE 1780W

- Model: SAMSUNG CM1929A/XEU
- Housing made of stainless steel, door fitted with glass window.
- Chamber is fitted with a ceramic floor and light.
- Input power 3200W, output power 1780W.
- Power can be set in 5 levels: high (100%), medium (70%), low (50%), quick defrost (20%), slow defrost (10%).
- Microwave by means of two rotating microwave tubes in the ceiling.
- Digital touch control panel with option of saving 30 3-step programs.
- Digital display with countdown timer, can be set up to 25/40/50 minutes depending on the program.
- Program lock function to prevent accidental deletion of programs.
- Repeat function to run the last cycle again.
- One touch function which extends the cooking cycle with 30 seconds when touched.
- Program finish signal can be modified.
- With air filter cleaning reminder.
- Stackable, microwaves can stack on each other with the included support plate.
- Removable internal upper guard to ease cleaning.
- Weight: 32 kg.

code	liter	V	W	mm
281475	26	230	3200	464x557x(H)368

26 liter
1600 W
230 V



281482

SAMSUNG MICROWAVE 1050W

- Model: SAMSUNG CM1099A/XEU
- Housing made of stainless steel, door fitted with glass window.
- Chamber is fitted with a ceramic bottom and light.
- Input power 1600W, output power 1050W.
- Power can be set in 5 levels: high (100%), medium (70%), low (50%), reduced (30%), defrost (15%).
- Microwave operates on a single microwave tube.
- With two knobs, for selecting power/function and for setting the timer.
- Timer can be set up to 35 minutes.
- Weight: 17,5 kg

code	liter	V	W	mm
281482	26	230	1600	517x412x(H)297

26 liter
1780 W
230 V



281390

SAMSUNG MICROWAVE 1780W

- Model: SAMSUNG CM1919A/XEU
- Housing made of stainless steel, door fitted with glass window.
- Chamber is fitted with a ceramic bottom and light.
- Input power 3200W, output power 1780W.
- Power can be set in 5 levels: high (100%), medium (70%), low (50%), Quick defrost (20%), slow defrost (10%).
- Microwave operates on two microwave tube.
- With two knobs, for selecting power/function and for setting the timer.
- Digital display with countdown timer, can be set up to 50 minutes depending on the power level selected.
- "ONE TOUCH" function which extends the running program with 20 seconds when touched.
- Stackable, microwaves can be stacked on each other with the included support plate.
- With removable and cleanable air filter.
- Chamber dimensions: 370x370x(H)190 mm
- Weight: 32 kg

code	liter	V	W	mm
281390	26	230	3200	464x557x(H)368

26 liter
1450 W
230 V

NEW!

S.S.
stainless steel



281499

SAMSUNG MICROWAVE 1450W

- Model: SAMSUNG CM1519A
- Housing made of stainless steel, door fitted with glass window.
- Chamber is fitted with a ceramic bottom and light.
- Input power 3000W, output power 1450W.
- Power can be set in 5 levels: high (100%), medium (70%), low (50%), Quick defrost (20%), slow defrost (10%).
- Microwave operates on two microwave tube.
- With two knobs, for selecting power/function and for setting the timer.
- Digital display with countdown timer, can be set up to 50 minutes depending on the power level selected.
- "ONE TOUCH" function which extends the running program with 20 seconds when touched.
- Stackable, microwaves can be stacked on each other with the included support plate.
- With removable and cleanable air filter.
- Chamber dimensions: 370x370x(H)190 mm
- Weight: 32 kg

code	liter	V	W	mm
281499	26	230	3000	464x557x(H)368

SAMSUNG MICROWAVE PROGRAMMABLE 1050W

- Model: SAMSUNG CM1089A/XEU
- Housing made of stainless steel, door fitted with glass window.
- Chamber is fitted with a ceramic floor and light.
- Input power 1600W, output power 1050W.
- Power can be set in 4 levels: high (100%), medium (70%), low (50%), defrost (30%)
- Microwave operates on a single microwave tube.
- Digital touch control panel with option of saving 20 3-step programs.
- Digital display with countdown timer, can be set up to 30 minutes.
- "ONE TOUCH" function which extends the running program with 30 seconds when touched.
- Program finish signal can be modified.
- Weight: 14,5 kg.

code	liter	V	W	mm
281451	26	230	1600	517x412x(H)294

26 liter
1050 W
230 V



281451





20 liter
700 W
230 V



See movie



281710

MICROWAVE WITH GRILL

- Controlled with two knobs, timer and power/function separately adjustable.
- Input power 1050W, output power 700W microwave or 1000W grill.
- Timer can be set up to 35 minutes.
- Stainless steel front panel and transparent door.
- The coated chamber contains a glass turntable Ø255mm.
- Suitable for plates up to Ø280x(H)160mm.
- Chamber dimensions: 304x306x(H)206mm.
- Volume 20 liter.

code	liter	V	W	mm
281710	20	230	1050	440x330x(H)259



25 liter
1000 W
230 V



See movie



281352

MICROWAVE 1000W

- Controlled with a single knob, time adjustable from 15 seconds to 6 minutes.
- Uses a rotating antenna under the chamber floor.
- Chamber made of stainless steel with a ceramic floor.
- Transparent door without a lock, easy to open.
- Input power 1550W, output power 1000W.
- Chamber dimensions: 327x346x(H)200 mm
- Volume 25 liter.

code	liter	V	W	mm
281352	25	230	1550	511x432x(H)311

25 liter
1000 W
230 V



281444

MICROWAVE PROGRAMMABLE 1000W

- Easy to use control panel with 10 programmable buttons.
- Programmable up to 3 stages of cooking, memory capacity for 100 programs.
- Chamber made of stainless steel with interior light.
- Housing made of stainless steel.
- Suitable for plates up to Ø320 mm.
- Input power 1550W, output power 1000W.
- Energy feed through the bottom by use of a rotating antenna.
- Transparent door without a lock, easy to open.
- Chamber dimensions: 327x346x(H)200mm.
- Volume 25 liter.

code	liter	V	W	mm
281444	25	230	1550	511x432x(H)311



See movie

S.S.
stainless steel

34 liter
1000 W
230 V

MICROWAVE PROGRAMMABLE 1000W

- Easy to use control panel with 10 programmable buttons.
- Housing made of stainless steel.
- Microwave chamber made of stainless steel with a ceramic floor.
- Input power 1500W, output power 1000W.
- Transparent door without a lock, easy to open.
- Chamber dimensions: 370x385x(H)230 mm
- Volume 34 liter.

code	liter	V	W	mm
281413	34	230	1500	553x488x(H)343



281413



See movie

34 liter
1800 W
230 V

MICROWAVE PROGRAMMABLE 1800W

- Easy to use control panel with 10 programmable buttons.
- Uses twin microwave generators.
- Housing made of stainless steel.
- Microwave chamber made of stainless steel with a ceramic floor.
- Input power 3000W, output power 1800W.
- Transparent door without a lock, easy to open.
- Chamber dimensions: 360x409x(H)225 mm
- Volume 34 liter.

code	liter	V	W	mm
281369	34	230	3000	574x528x(H)368



281369

KEBAB GRILL & KNIFE

S.S.
stainless steel

Motor can rotate both ways

Wide reflection screens

Equipped with 4 burners

Removable dripping tray

226001



KEBAB GRILL GAS PROFI LINE

- For natural gas, can be converted to propane with included converter set.
- Fitted with thermocouple.
- Grill distance adjustment.
- Burners power 12 kW.
- Delivered with reflection screens.
- Grill length: 900 mm.
- Capacity: up to 80 kg.
- Weight 30 kg.

code	V	mm
226001	230	470x550x(H)1150



CORDLESS KEBAB KNIFE ELECTRIC

- For slicing döner kebab, shawarma, gyro, etc..
- 2 stainless steel \varnothing 100 mm blades, 1 smooth and 1 serrated.
- Blade spins at 2600 RPM and can slice up to 60 kg/h.
- Easily adjustable slicing thickness from 0 mm up to 8 mm.
- Blade cover made of stainless steel ensures safety during cutting.
- Handle and motor housing made of anti-slip material.
- ON/OFF switch integrated with the housing.
- Charger with red and green light indicating battery level.
- Two 2,000 mAh battery packs included.
- Blade sharpening stone included.
- Weight 1 kg.

code	V	W	mm
267257	230	80	199x114x(H)184



267257

KEBAB KNIFE ELECTRIC

- For slicing döner kebab, shawarma, gyro, etc.
- 2 stainless steel \varnothing 100 mm blades, 1 smooth and 1 serrated.
- Blade spins at 2600 RPM and can slice up to 60 kg/h.
- Easily adjustable slicing thickness from 0 mm up to 8 mm.
- Blade cover made of stainless steel ensures safety during cutting.
- Handle and motor housing made of anti-slip material.
- ON/OFF switch integrated with the housing.
- Overload protection with a reset button.
- Blade sharpening stone included.
- Weight 1 kg.

code	V	W	mm
267240	230	80	194x113x(H)173



267240



Stainless steel roller

CHEESE-GRATING MACHINE

- Capacity of 30 kilos per hour.
- Functional and practical, stable body.
- Despite its small size, the device offers high performance.
- Ideal for grating Parmesan cheese and other hard cheeses.
- Motor is protected against overloading.
- Provided with grated cheese container 1,3 L.
- Speed: 1400 RPM.
- Cylinder diameter \varnothing 110x60 mm.
- Weight 8 kg.

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



226827



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.



226209

Fitted with
castor wheels

NEW!

SPIRAL MIXER WITH FIXED BOWL - 10 L

- Model with fixed head and bowl.
- Bowl capacity: 10 liter.
- Bowl dimensions: \varnothing 260x(H)200 mm.
- Maximum dough load of 8 kg.
- Weight: 42 kg.

code	V	W	mm
226315	35 kg/h	230	370 260x500x(H)500

SPIRAL MIXER WITH FIXED BOWL - 22 L

- Model with fixed head and bowl.
- Bowl capacity: 20 liter.
- Bowl dimensions: \varnothing 360x(H)210 mm.
- Maximum dough load of 17 kg.
- Weight 56 kg.

code	V	W	mm
226209	56 kg/h	400	750 385x670x(H)725

SPIRAL MIXER WITH FIXED BOWL - 32 L

- Model with fixed head and bowl.
- Bowl capacity: 32 litres.
- Bowl dimensions: \varnothing 400x(H)260 mm.
- Maximum dough load of 25 kg.
- Weight 90 kg.

code	V	W	mm
226308	88 kg/h	400	1100 424x735x(H)805





Liftable head makes it easy to remove the bowl

With integrated timer

226346

Bowl is made from 18/10 stainless steel

NEW!

SPIRAL MIXER WITH REMOVABLE BOWL - 10 L

- Model with liftable head and removable bowl.
- Bowl capacity: 10 litres.
- Bowl dimensions: ø260x(H)200 mm.
- Maximum dough load of 8 kg.
- Weight 60 kg.

code	V	W	mm
226339	35 kg/h	230	370 385x670x(H)675

SPIRAL MIXER WITH REMOVABLE BOWL - 20 L

- Model with liftable head and removable bowl.
- Bowl capacity: 20 litres.
- Bowl dimensions: ø360x(H)210 mm.
- Maximum dough load of 17 kg.
- Weight 73 kg.

code	V	W	mm
226346	56 kg/h	400	750 385x670x(H)725

SPIRAL MIXER WITH REMOVABLE BOWL - 32 L

- Model with liftable head and removable bowl.
- Bowl capacity: 32 litres.
- Bowl dimensions: ø400x(H)210 mm.
- Maximum dough load of 25 kg.
- Weight 94,6 kg.

code	V	W	mm
226353	88 kg/h	400	100 424x735x(H)805





See movie



224847


S.S.
stainless steel
PASTA MAKER ELECTRIC

- Perfect for making fresh pasta (max. width: 170 mm).
- Cover equipped with safety switch.
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three rollers/cutters: dough roller, tagliatelle cutter (6,25 mm) and fettuccine cutter (2 mm).

code	V	W	mm
224847	230	70	258x218x(H)232



224830

S.S.
stainless steel
wash
PASTA MAKER

- Perfect for making fresh pasta (max. width: 140 mm).
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three aluminium alloy rollers/cutters: dough roller, tagliatelle cutter and fettuccine cutter.
- Includes a hand crank and a clamp for table mounting.

code	mm
224830	440x382x(H)340



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.
- Weight 25 kg.
- Rolled dough disc diameter: 14 to 30 cm.

code	weight (kg)	V	W	mm
226629	0,08-0,21	230	250	440x365x(H)640



226636

ELECTRIC DOUGH ROLLER 400

- Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough.
- Two sets of adjustable rollers shape the dough into a disc of consistent thickness.
- Separate roller guards ensure easy and safe operation.
- Patented model, switches on automatically when you enter the dough.
- Weight 37 kg.
- Rolled dough disc diameter: 26 to 40 cm.

code	weight (kg)	V	W	mm
226636	0,21-0,70	230	370	550x365x(H)750



226612

ELECTRIC DOUGH ROLLER 500

- Perfect for rolling cold pizza dough and pasta dough.
- One set of rollers, electric foot pedal.
- Adjustable dough thickness, diameter adjustable from 26 to 50 cm.
- Roller guard.
- Weight 27 kg.

code	weight (kg)	V	W	mm
226612	0,21-0,70	230	370	645x360x(H)430

With electric
foot pedal





880968

880906

NEW!

LID FOR PIZZA DOUGH BOXES



code	mm
880968	600x400

PIZZA DOUGH BOX



code	liter	mm int.	mm
880906	14	565x365x(H)70	600x400x(H)75
880913	18	565x365x(H)90	600x400x(H)95
880920	24	565x365x(H)120	600x400x(H)130



617014



617700



617014



617700

PIZZA SLICER

- Stainless steel knife blade.
- Polypropylene handle.



code	mm
617014	ø100x230

PAN GRIPPER

- Stainless steel.
- Suitable for all types of pizza pans.

code	Dimensions (mm)
617700	190 mm



523902

523957

CAKE SERVER

- With black polypropylene handle

code	mm
523902	260x60

CAKE SCOOP/CUTTER

- With black polypropylene handle
- With cutting sides

code	mm
523957	295x75

PIZZA PAN

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



code	mm
617069	ø200x(H)25
617076	ø220x(H)25
617083	ø240x(H)25
617090	ø260x(H)25
617106	ø280x(H)25
617205	ø300x(H)25
617304	ø320x(H)25
617403	ø360x(H)25
617410	ø400x(H)25
617427	ø450x(H)38
617434	ø500x(H)38



617069

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



617502

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



505540



ø500 and 600 mm have a reinforced bottom

PIZZA OVEN

- Tray grid suitable for pizzas up to ø 30 cm.
- Timer adjustable up to 15 minutes.
- With top and bottom heating elements and crumbs tray.
- Suitable for frozen pizzas.

code	V	W	mm
220306	230	1300	480x420x(H)195



220306



PIZZA 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

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



709825

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	350x350



709818

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	450x450



709900

LID SPACER FOR PIZZA'S

- Height of the lid spacer: 35 mm

code	packed per
709900	500



617861

617816

525630

860 mm

965 mm

930 mm

457 mm

355 mm

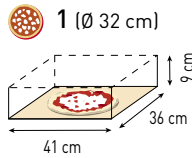
405 mm

305 mm

255 mm



226865



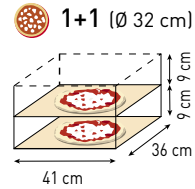
PIZZA OVEN BASIC 1/40

- Stainless steel front panel and painted steel body.
- 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	V	W	mm
226865	230	1600	568x430x(H)280



226872



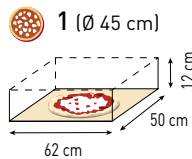
PIZZA OVEN BASIC 2/40

- Stainless steel front panel and painted steel body.
- Insulation made of rock wool.
- Refractory bricks in the cooking chamber.
- Heating elements in the chamber (top and bottom).
- Separate thermostat for each heating element.
- Temperature range: 50°C to 320°C.
- Inside dimensions of the chamber: 410x360x(H)90 mm.

code	V	W	mm
226872	230	2400	568x430x(H)425



226889



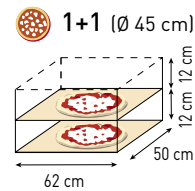
PIZZA OVEN BASIC 1/50 VETRO

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

code	V	W	mm
226889	230/400	5000	915x621x(H)357



226896



PIZZA OVEN BASIC 2/50 VETRO

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

code	V	W	mm
226896	230/400	7500	915x621x(H)527





227060

Two highly efficient fans, distributing hot air evenly



CONVECTION OVEN H90

- Stainless steel body, door with double glazing.
- Cool touch door which can be removed to ease cleaning.
- Inside is partially enamelled and has interior lighting.
- Heating by means of two heating elements and two fans.
- Temperature adjustable from 50°C to 300°C.
- Timer adjustable from 0 to 120 minutes.
- Oven fits 4 trays, distance between the trays is 70 mm.
- Supplied with 4 trays (436x315 mm).

code	V	W	mm
227060	230	2670	595x595x(H)570
801970	grid		433x338
943380	tray		435x315x(H)8

Fits four aluminium trays



Double, heat resistant glass



Fitted with interior lighting



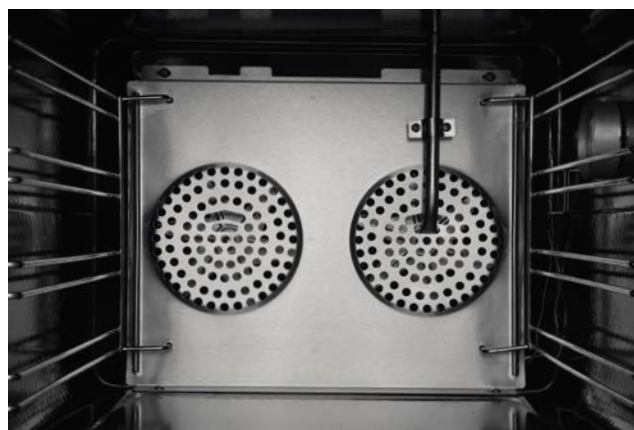


227077

Direct humidification

HUMIDIFIED CONVECTION OVEN H90S

- Stainless steel body, door with double glazing.
- Cool touch door which can be removed to ease cleaning.
- Inside is partially enamelled and has interior lighting.
- Heating by means of two heating elements and two fans.
- Temperature adjustable from 50°C to 300°C.
- Direct humidification, manually operated with a button.
- Timer adjustable from 0 to 120 minutes.
- Oven fits 4 trays, distance between the trays is 70 mm.
- Supplied with 4 trays (438x315 mm).



code	V	W	mm
227077	230	2670	595x595x(H)570
801970	grid		433x338
943380	tray		435x315x(H)8

Removable door eases cleaning



Glass stays cool enough to touch



With clamp to remove hot trays



NEW!



CONVECTION STEAM OVEN WITH GRILL 4X GN 2/3

- High-quality stainless-steel body and chamber.
- Manual control panel with knobs for function, temperature, time and amount of steam.
- Has functions for defrost, pre-heat, convection, grill, steam or a combination of those functions.
- Temperature can be set up to 280°C
- Timer can be set up to 120 minutes.
- Convection by means of two heating elements and one fan
- With top grill elements.
- Oven fits 4 GN2/3 trays, distance between the trays is 70 mm.
- Supplied with 1 grid GN2/3.
- Convection 3 kW, grill: 1.8 kW.
- Chamber heaters: bottom 1.6 kW, top 0.7 kW.
- Adjustable feet from 55 to 75 mm.

code	V	W	mm
225929	230	3000	620x555x(H)585
224823	Stand for oven 225929		580x390x(H)750

CONVECTION OVENS

CONVECTION SNACK OVENS

- Ideal solution for businesses wishing to add fresh and tasty baked goods to their product range.
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere.
- Built-in humidifier makes the oven suitable for even the most

- sophisticated baked goods.
- Body and cooking chamber made of stainless steel.
- Glass door with gravity ventilation.
- Cooling system for controls.



225165

CONVECTION OVEN MULTIFUNCTIONAL

- Fits 4 trays 429 x 345 mm, 4 trays included.
- One non-reversible fan.
- Body and chamber made of stainless steel.
- Double layer glass door, cools front pane by means of natural convection.
- Tray support spacing 74 mm.
- Temperature range: 50 to 230°C.

code	weight (kg)	V	W	mm
225165	36,4	230	2600	590x695x(H)590



224670



FLOOR STAND FOR SNACK OVENS

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

code	mm
224670	540x460x(H)700

CONVECTION BAKERY OVENS - 600X400 MM

- Ideal solution for businesses wishing to add fresh and tasty baked goods to their product range.
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere.
- Built-in humidifier makes the oven suitable for even the most

- sophisticated baked goods.
- Body and cooking chamber made of stainless steel.
- Glass door with gravity ventilation.
- Cooling system for controls.

18/0
stainless steel

BAKERY HUMIDIFIED CONVECTION OVEN

- Two non-reversible fans.
- Indirect humidification, manually operated with a button.
- Fits up to four 600 x 400 mm trays, not included.
- Body and chamber made of stainless steel.
- Double layer glass door, cools front pane by means of natural convection.
- Tray support spacing 83 mm.
- Temperature range: 50 to 230°C.

code	weight (kg)	V	W	mm
225516	50,4	230	3400	790x750x(H)635



225516

STEAM CONVECTION OVEN

- Two reversible fans.
- Direct humidification, adjustable in 5 steps.
- Fits up to four 600 x 400 mm trays, not included.
- Chamber made of stainless steel 18/10.
- Double layer glass door, cools front pane by means of natural convection.
- Tray support spacing 83 mm.
- Temperature range: 50 to 230°C.

code	weight (kg)	V	W	mm
225523	58	400 / 2N	6400	790x750x(H)635



225523

FLOOR STAND FOR BAKERY OVENS

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

code	mm
225639	760x520x(H)950



225639



CONVECTION OVENS & COMBI-OVENS NANO 4X 450X340MM

- These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meats and poultry or perfectly steamed fish.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence. The fan motor has double bearings and 250W of power.
- Timer can be set up to 120 minutes, temperature up to 260°C.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch. Outside glass can be removed to ease cleaning.

NANO

NEW!

- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- Chamber capacity of 4 trays (450x340mm), tray guides are placed 75 mm apart.
- Comes complete with 4 aluminium trays (450x340mm).



223369

MULTI-FUNCTIONAL CONVECTION OVEN MANUAL WITH HUMIDIFIER NANO

- Manual control panel, three knobs for temperature, time and mode.
- With a humidifier button for indirect humidification.
- 4 modes: defrosting, convection, grill and grill with convection.
- Equipped with 1 non-reversible fan.
- Weight: 36 kg.

code	V	W	mm
223369	230	3100	560x595x(H)530



223376

CONVECTION OVEN MANUAL NANO

- Manual control panel, two knobs for temperature and time.
- Equipped with 1 non-reversible fan.
- Weight: 36 kg.

code	V	W	mm
223376	230	2850	560x595x(H)530





CONVECTION OVEN MANUAL WITH HUMIDIFIER NANO

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

code	V	W	mm
223352	230	3200	560x595x(H)530



223352

CONVECTION OVEN DIGITAL WITH HUMIDIFIER NANO

- Digital control panel, easy control over the time, temperature and humidification.
- The oven is programmable, possibility to create 99 3-step programs, 4 if pre-heating is added to the program.
- Equipped with 1 reversible fan.
- Weight: 38 kg.

code	V	W	mm
223345	230	3100	560x595x(H)530



223345

STAND FOR OVENS NANO 4X 450X340MM

- For ovens 223376, 223369, 223352, 223345.

code	mm
223031	560x510x800



223031



CONVECTION STEAM OVENS DIGITAL NANO GN-SIZE

- A convection steam oven combines the efficiency of a convection oven with the capabilities of a steam oven. These modes can be used separately or in conjunction with one another. These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavorful roasted meat and poultry or perfectly steamed fish.
- Steam is generated by directly spraying water on the heaters. The steam levels in the chamber are controllable and the oven has multiple automated features to maintain the set levels. Works with a direct water connection: $\frac{3}{4}$ ", max 30°C, 150-200 kPa (2 bar), only treated, softened water.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan(s) have auto-reverse and can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence. The fan motor has double bearings and 250W of power.
- The digital control panel has clear readouts for the different functions, time, temperature and cooking program.



223291



223123

NANO

NEW!

- Electronic timer can be set up to 999 minutes, temperature up to 260°C.
- The oven is programmable to ensures the same level of quality in day to day operations. It's possible to create 99 3-step programs, 4 if pre-heating is also added to the program.
- The oven is fitted with a removable temperature probe which can work in conjunction with the incorporated Delta-T cooking function.
- Keeps the chamber warm before pre-heating to ensure quick ready times.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch. Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- The chamber is fitted removable GN-tray guides and halogen lighting.
- Automatic chamber heating before "PRE-HEATING" cycle.



CONVECTION STEAM OVEN DIGITAL NANO 5X GN2/3

- Capacity of 5x GN2/3, GN-tray guides are placed 67 mm apart.
- With 1 reversible fan.
- Weight: 64 kg.

code		V	W	mm
223291	5x GN2/3	400	5400	700x714x(H)628
223666	stand for 5x GN2/3 ovens			700x580x(H)700

CONVECTION STEAM OVEN DIGITAL NANO 5X GN1/1

- Capacity of 5x GN1/1, GN-tray guides are placed 67 mm apart.
- With 2 reversible fans.
- Weight: 103 kg.

code		V	W	mm
223123	5x GN1/1	400	13800	920x834x(H)699
223659	stand for 5x GN1/1 ovens			940x640x(H)700



CONVECTION STEAM OVEN DIGITAL NANO 7X GN1/1

- Capacity of 7x GN1/1, GN-tray guides are placed 67 mm apart.
- With 2 reversible fans.
- Weight: 117 kg.

code		V	W	mm
223109	7x GN1/1	400	13800	920x834x(H)859
223659	stand for 7x GN1/1 ovens			940x640x(H)700

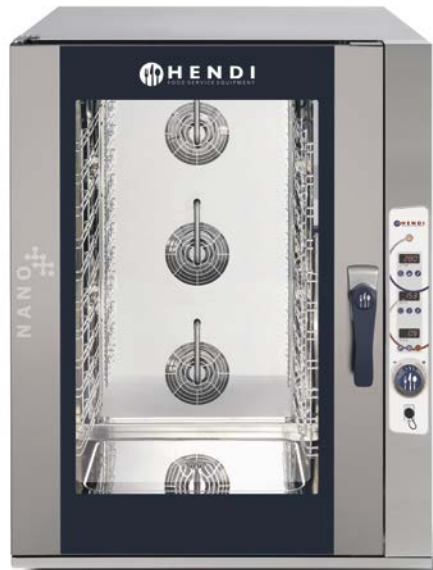


223109

CONVECTION STEAM OVEN DIGITAL NANO 12X GN1/1

- Capacity of 12x GN1/1, GN-tray guides are placed 67 mm apart.
- With 3 reversible fans.
- Weight: 151 kg.

code		V	W	mm
223086	12x GN1/1	400	13800	920x834x(H)1195
223642	stand for 12x GN1/1 ovens			940x640x(H)500



223086

CONVECTION STEAM OVEN DIGITAL NANO 20X GN1/1

- Capacity of 20x GN1/1, GN-tray guides are placed 67 mm apart.
- With 4 reversible fans.
- Weight: 250 kg.

code		V	W	mm
223215	20x GN1/1	400	28000	1050x940x(H)1900



223215



CONVECTION STEAM OVENS MANUAL NANO GN-SIZE

- A convection steam oven combines the efficiency of a convection oven with the capabilities of a steam oven. These modes can be used separately or in conjunction with one another. These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meat and poultry or perfectly steamed fish.
- Steam is generated by directly spraying water on the heaters. The steam levels in the chamber are controllable and the oven has multiple automated features to maintain the set levels. A direct water connection is needed: 3/4", max 30°C, 150-200 kPa (2 bar), only treated, softened water.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan(s) have auto-reverse and can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner

NANO

NEW!

- turbulence. The fan motor has double bearings and 250W of power.
- The manual control panel has thermostat and steaming indicator lights and three large knobs for setting the time, temperature and amount of steam.
- Timer can be set up to 120 minutes, temperature up to 260°C.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch. Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- The chamber is fitted removable GN-tray guides and halogen lighting.



223307

CONVECTION STEAM OVEN MANUAL NANO 5X GN2/3

- Capacity of 5x GN2/3, GN-tray guides are placed 67 mm apart.
- With 1 reversible fan.
- Weight: 64 kg.

code		V	W	mm
223307	5x GN2/3	400	5400	700x714x(H)628
223666	stand for 5x GN2/3			700x580x(H)700



223130

CONVECTION STEAM OVEN MANUAL NANO 5X GN1/1

- Capacity of 5x GN1/1, GN-tray guides are placed 67 mm apart.
- With 2 reversible fans.
- Weight: 103 kg.

code		V	W	mm
223130	5x GN1/1	400	13800	920x834x(H)699
223659	stand for 5x GN1/1 ovens			940x640x(H)700

Removable door gasket



Direct water injection





CONVECTION STEAM OVEN MANUAL NANO 7X GN1/1

- Capacity of 7x GN1/1, GN-tray guides are placed 67 mm apart.
- With 2 reversible fans.
- Weight: 117 kg.

code		V	W	mm
223116	7x GN1/1	400	13800	920x834x(H)859
223659	stand for 7x GN1/1 ovens			940x640x(H)700

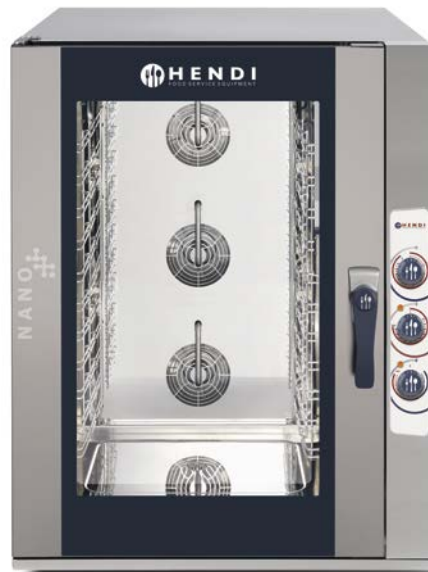


223116

CONVECTION STEAM OVEN MANUAL NANO 12X GN1/1

- Capacity of 12x GN1/1, GN-tray guides are placed 67 mm apart.
- With 3 reversible fans.
- Weight: 151 kg.

code		V	W	mm
223093	12x GN1/1	400	13800	920x834x(H)1195
223642	stand for 12x GN1/1 ovens			940x640x(H)500



223093

CONVECTION STEAM OVEN MANUAL NANO 20X GN1/1

- Capacity of 20x GN1/1, GN-tray guides are placed 67 mm apart.
- With 4 reversible fans.
- Weight: 250 kg.

code		V	W	mm
223222	20x GN1/1	400	28000	1050x940x(H)1900



223222





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
- With Teflon™ non-stick coating.
- With 3 rims.



code		mm
808221	Non-stick coating	600x400



808245

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



code		mm
808245	Non-stick coating	600x400



808238

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



code	mm
808238	600x400



801925

GRID



code	mm
801994	600x400
801925	Grid transverse
801963	Chrome plated



808306

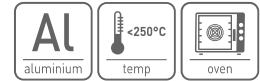


TRAY PERFORATED GN 1/1 - WITH 4 RIMS

code	mm
808306	530x325x(H)10



808405



TRAY PERFORATED GN 1/1 - WITH 4 RIMS

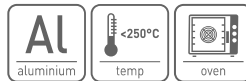
- With Teflon™ non-stick coating.

code	mm
808405	530x325x(H)10

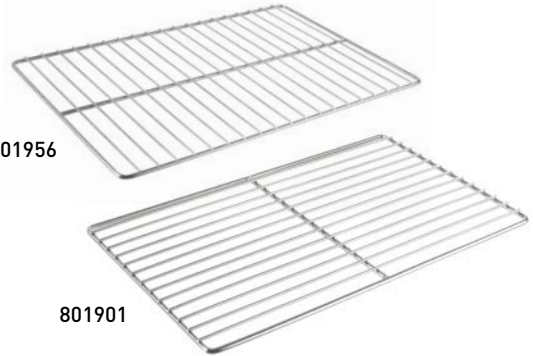


808429

TRAY GN 1/1 - WITH 4 RIMS
- With Teflon™ non-stick coating.



code	mm
808429	325x530x(H)10



801956

801901

GASTRONORM GRID
- GN 1/1



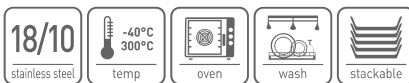
code	mm
801901	530x325
801918	Stainless steel 18/10
801956	Chrome plated - transverse grid



809242

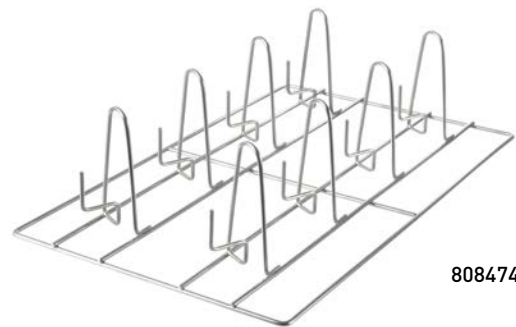
809259

809150



GASTRONORM TRAY PROFI LINE

code	mm
809242	GN 1/1 - 530x325x(H)40
809259	GN 1/1 - 530x325x(H)20
809150	GN 2/1 - 650x530x(H)20



808474

CHICKEN GRID
- For roasting 8 chickens



code	mm
808474	GN 1/1 - 530x325x(H)150,8

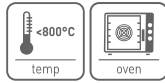




890257

890240

890233



GASTRONORM CONTAINER ENAMELED

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



805558

805541

805534



CONTAINER WITH NON-STICK COATING

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



808313



TRAY PERFORATED GN 2/3 - WITH 4 RIMS

code	mm
808313	354x325x(H)10



808412



TRAY PERFORATED GN 2/3 - WITH 4 RIMS

- With Teflon™ non-stick coating.

code	mm
808412	354x325x(H)10

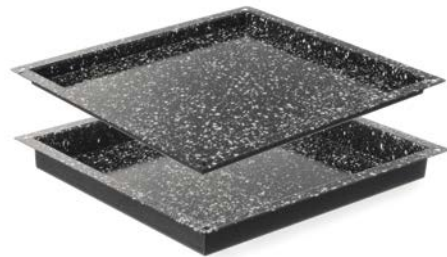


801932



GASTRONORM GRID GN 2/3

code	mm
801932	354x325



890356

890349



GASTRONORM CONTAINER ENAMELED GN 2/3

code	mm
890349	345x325x(H)40
890356	345x325x(H)20

OVEN MITTS

– Certified protective gloves. CE compliant in accordance with the Personal Protective Equipment Directive 89/686/EEC.



556603



OVEN MITTS, COTTON

code	packed per	mm
556603	2	345



556627



OVEN MITTS, FIBERGLASS

code	packed per	mm
556627	2	430



556610



OVEN MITTS, FLAME RETARDANT COTTON

– Extra long to protect the forearm

code	packed per	mm
556610	cotton with flame retardant coating	430



556634



OVEN GLOVE HEAT RESISTANT

– Heat resistant up to 350°C .
– Comfortable fit.

code	packed per	mm
556634	2	300



NEW!



556658



OVEN MITTS LEATHER

– Made from cow leather.
– Extra long to protect the forearm.

code	packed per	mm
556658	2	460



NEW!



233825

ROUND CAKE DISPLAY 100L

- Housing made of stainless steel fitted with tempered double glazing.
- Accessible through self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 3 adjustable glass shelves.
- Bright LED lighting on 2 sides.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 2°/8°C.
- Climate class: N
- Refrigerant: R600a.

code	liter	V	W	mm
233825	100	230	210	ø480x(H)1030



233832

ROUND CAKE DISPLAY 360L

- Housing made of stainless steel fitted with tempered double glazing.
- Accessible through self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 4 adjustable glass shelves.
- Bright LED lighting on 2 sides.
- Fitted with 3 castors of which 1 has a brake.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 2°/8°C.
- Climate class: N
- Refrigerant: R290.

code	liter	V	W	mm
233832	360	230	460	ø680x(H)1750



COOLING



233207

CAKE DISPLAY 110L

- Housing made of stainless steel fitted with, curved double glazed front cover and glass side panels.
- Accessible through two sliding glass doors.
- 20 mm thick expanded polystyrene foam insulation.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 2 chrome plated shelves (630x230mm and 630x280mm) included. Max. capacity of 5 kg each.
- Bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Temperature range: 2/8°C.
- Climate class: 3
- Refrigerant: R290.

code	liter	V	W	mm
233207	110	230	220	700x557x(H)670



233214

CAKE DISPLAY 130L

- Housing made of stainless steel fitted with, curved double glazed front cover and glass side panels.
- Accessible through two sliding glass doors at the back.
- 20 mm thick expanded polystyrene foam insulation.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 2 chrome plated shelves (830x230mm and 830x280mm) included. Max. capacity of 6,5 kg each.
- Bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Temperature range: 2°/8°C.
- Climate class: 3
- Refrigerant: R290.

code	liter	V	W	mm
233214	130	230	260	900x557x(H)670



233702



233719



See movie



CAKE DISPLAYS

- Housing made of stainless steel fitted with, curved glass front cover and glass side panels.
- Accessible through two sliding glass doors at the back.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 2 chrome plated shelves included.
- Bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Temperature range: 0°/12°C.
- Climate class: N
- Refrigerant: R290.

code	liter	V	W	mm
233702	120	230	160	686x568x(H)686
233719	160	230	160	850x568x(H)686



Forced air cooling

Digital display



Glass side panels

Sliding doors

NEW!

OPEN FRONT MULTIDECK DISPLAY REFRIGERATOR 320L



- Housing made of stainless steels fitted with hardened safety glass.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with three shelves.
- Fitted with easy to remove lockable sliding doors.
- With LED lighting at the top and under each shelf.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.
- Max. ambient temperature: 28°C.
- Refrigerant: R290.

code	range	V	W	mm
233252	-1°/10°C	230	1300	920x847x(H)1465



233252



REFRIGERATED DISPLAY CABINETS WITH BACK ACCESS



NEW!



233306

- Housing made of stainless steel fitted with double glazing.
- Accessible through two sliding doors at the back.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- With bright LED lighting at the top and under each shelf.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.
- Temperature range: 2°/8°C.
- Climate class: N
- Refrigerant: R290.

REFRIGERATED DISPLAY CABINETS WITH 3 SLANTED SHELVES

- Fitted with 3 adjustable slightly slanted glass shelves.

code	liter	V	W	mm
233306	300	230	480	650x805x(H)1445
233443	500	230	490	900x805x(H)1445
233320	650	230	490	1200x805x(H)1445

COOLING



233337

REFRIGERATED DISPLAY CABINETS WITH 2 SHELVES

- Fitted with 2 adjustable glass shelves.

code	liter	V	W	mm
233337	300	230	480	915x675x(H)1210
233450	410	230	490	1215x675x(H)1210
233375	510	230	490	1515x675x(H)1210
233467	610	230	500	1815x675x(H)1210



233276

REFRIGERATED DISPLAY CABINETS

- Housing made of stainless steel fitted with triple glazing.
- With self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 3 adjustable chrome plated shelves.
- Bright LED lighting in the 4 posts.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display, with on/off switch.
- Temperature range: 2°/8°C.
- Climate class: N
- Refrigerant: R290.

code	liter	V	W	mm
233276	400	230	495	650x650x(H)1908
233283	550	230	495	850x850x(H)1908



Possibility to place an graphic image

SUSHI DISPLAY GN 1/3 63L

- White coated stainless steel housing, fitted with double glazing and curved glass cover.
- Accessible through two sliding doors at the back or via the curved glass cover.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 5x GN 1/3 trays.
- Fitted with LED lighting and evaporator at the top.
- Digital temperature controller and display.
- Refrigerant: R600a.
- Climate class: 3

233757

code	range	V	W	mm
233757	0°/12°C	230	160	1307x450x(H)330



COUNTERTOP FREEZER DISPLAY 77L



- Body made of high-quality stainless steel, fitted with triple glazed cover with easy opening system.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 8x GN 1/6 GN containers or 4x GN 1/4 containers (max. height 150 mm).
- With 4 adjustable stainless steel feet.
- Digital temperature controller and display.
- Refrigerant: R600a.
- Climate class: 4



233689

code	range	V	W	mm
233689	-25°/-18°C	230	162	805x666x(H)305



COUNTERTOP SALAD DISPLAY 67L



- Body made of high-quality stainless steel, fitted with curved glass cover with easy opening system.
- Forced air cooling with auto-defrost, compressor placed next to the chamber.
- Fits 8x GN 1/6 GN containers or 4x GN 1/4 containers (max. height 150 mm).
- With 4 adjustable stainless steel feet.
- Digital temperature controller and display.
- Refrigerant: R600a.
- Climate class: 4



See movie



233672

code	range	V	W	mm
233672	0°/12°C	230	105	767x612x(H)328



REFRIGERATED DISPLAY CABINETS

- Housing made of coated stainless steel fitted with double glazing.
- With self-closing door.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Air duct outside of the glass blows air over the glass to remove and prevent condensation.

- Durable PVC coated shelves, adjustable in height.
- With bright LED lighting in the ceiling.
- Digital temperature controller and display.
- Temperature range: 0/12°C.
- Climate class: N
- Refrigerant: R600A.



233610



233627



233634

REFRIGERATED DISPLAY CABINET 58L

- 2 shelves.

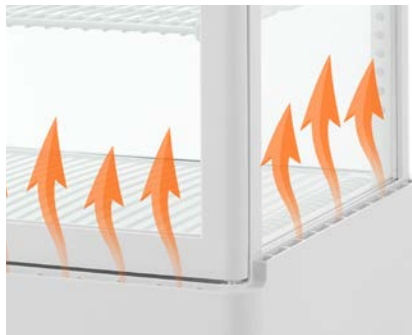
code	V	W	mm
233610 white	230	170	452x406x(H)816
233627 black	230	170	452x406x(H)816

REFRIGERATED DISPLAY CABINET 68L

- 3 shelves.

code	V	W	mm
233634 white	230	170	452x406x(H)891
233238 black	230	170	452x406x(H)891 NEW!

COOLING



Air duct outside glass to remove and prevent condensation



Double glazing and easy opening door



Digital controller



Adjustable feet



Internal lighting in the ceiling



LED lights



See movie



233641



233658



233665

REFRIGERATED DISPLAY CABINET 78L

- 3 shelves.

code		V	W	mm
233641	white	230	170	452x406x(H)966
233658	black	230	170	452x406x(H)966

REFRIGERATED DISPLAY CABINET 98L

- 4 shelves.

code		V	W	mm
233665	white	230	190	452x406x(H)1116
233269	black	230	190	452x406x(H)1116 NEW!

REFRIGERATED DISPLAY CABINET 280L

- With 5 shelves and height adjustable feet.

code		V	W	mm
233696	white	230	290	556x526x(H)1913
233290	black	230	290	556x526x(H)1913 NEW!



4 wheels,
2 with brakes



Double glazing and easy
opening curved door



233696



BACK BAR REFRIGERATORS

- Powder coated housing, embossed aluminium chamber, plastic lockable door(s) with toughened glass.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.

- Chamber fitted with LED lighting.
- Digital display and temperature control.
- Fitted with 4 adjustable non-slip feet.
- Coolant: R600a.

NEW!



233900

BACK BAR REFRIGERATOR SINGLE DOOR 118L

- Single door, with 2 chrome plated shelves.

code	range	V	mm
233900	2°/10°C	230	500x500x(H)900



233917

BACK BAR REFRIGERATOR SLIDING DOORS 228L

- Double sliding door, with 4 chrome plated shelves.

code	range	V	mm
233917	2°/10°C	230	900x500x(H)900



233924

BACK BAR REFRIGERATOR SINGLE DOOR 293L

- Single door, with 5 chrome plated shelves.

code	range	V	mm
233924	2°/10°C	230	600x515x(H)1820



233931

BACK BAR REFRIGERATOR DOUBLE DOORS 458L

- Double doors, with 10 chrome plated shelves.

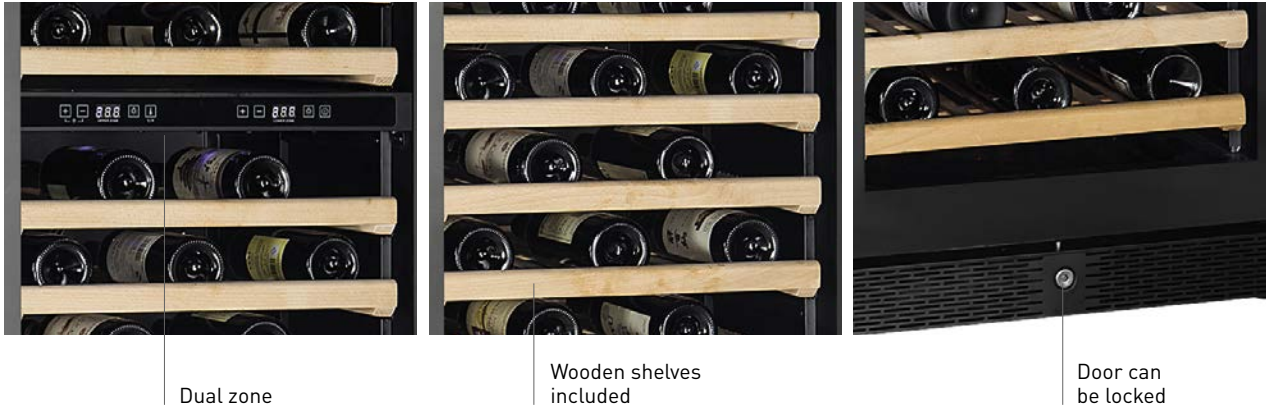
code	range	V	mm
233931	2°/10°C	230	900x545x(H)1820



WINE COOLERS DUAL ZONE

- Dual zone allows to set two different temperatures for the two zones.
- Black housing, borderless glass door fitted with stylish stainless steel handle.
- With lockable self-closing door.
- Forced air cooling with auto-defrost, compressor placed behind the chamber.
- Supplied with wooden shelves.
- With bright LED lighting in the ceiling.
- Digital temperature controller and display. Can be set in Celsius or Fahrenheit
- Fitted with 4 adjustable non-slip feet.
- Climate class: N
- Refrigerant: R600a.

NEW!



Dual zone

Wooden shelves included

Door can be locked



233221



233245

WINE COOLER DUAL ZONE 165L

- Suitable for up to 44 bottles of wine.
- Supplied with 5 wooden shelves.

code	range	V	W	mm
233221	4°/20°C	230	130	596x654x(H)855

WINE COOLER DUAL ZONE 450 L

- Suitable for up to 165 bottles of wine.
- Supplied with 15 wooden shelves.

code	range	V	W	mm
233245	4°/20°C	230	150	596x720x(H)1820



PP polypropylene S.S. stainless steel

NEW!



DISPLAY REFRIGERATORS WITH LIGHTBOX

- Made of stainless steels, aluminium and polypropylene.
- Doors fitted with triple glazing of which one layer is tempered.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Fitted with 8 adjustable PVC coated shelves.
- With LED lighting in the chamber and in the lightbox.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.
- Climate class: N
- Refrigerant: R600a.



233788

DISPLAY REFRIGERATOR SINGLE DOOR 360L

- With a lockable door.

code	range	V	W	mm
233788	2°/10°C	230	220	620x669x(H)1965

COOLING



233795

DISPLAY REFRIGERATOR DOUBLE DOOR 750L

- With two lockable doors.

code	range	V	W	mm
233795	2°/10°C	230	240	1120x595x(H)1965

NEW!

COUNTERTOP DISPLAY FREEZER 90L

- Inner and outer housing made of high-quality plastic.
- Lockable door is fitted with triple glazing and heating element to prevent fogging up.
- Forced air cooling with auto defrost, compressor placed underneath the chamber.
- Fitted with 2 adjustable PVC coated shelves.
- With LED lighting at the top of the freezer.
- Digital temperature controller and display.
- Climate class: N
- Refrigerant: R290.

code	range	V	W	mm
233412	-22°/-18°C	230	160	620x575x(H)712



233412

NEW!

ICE CREAM DISPLAY FREEZER 600 L

- Housing made of stainless steel fitted with double glazing.
- Accessible through sliding doors at the back and an up hinged cover at the front.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- Possibility to fit up to 12 ice cream containers.
- With bright LED lighting at the top and on the sides.
- Fitted with 4 castors of which 2 have brakes.
- Digital temperature controller and display.
- Climate class: N
- Refrigerant: R404a.



code	range	V	W	mm
233849	-24°/-18°C	230	1050	1240x1065x(H)1410



233849

NEW!

CHEST FREEZER ENERGY EFFICIENT

- Housing made of aluminium.
- With self-closing lockable lid.
- Forced air cooling with manual-defrost, compressor placed underneath the chamber.
- 70 mm thick foam insulation.
- Bright LED lighting in the chamber.
- Digital temperature display and manual controller.
- Fitted with 2 wheels and 2 adjustable feet.
- Temperature range: -26/-18°C.
- Climate class: SN-T
- Refrigerant: R600a.



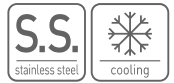
code	liter	V	W	mm
233856	190	230	85	953x607x(H)840
233863	282	230	90	1116x686x(H)840
233870	354	230	95	1275x785x(H)840
233887	445	230	100	1538x785x(H)840
233894	502	230	115	1655x785x(H)840



233856



REFRIGERATORS & FREEZERS PROFI LINE | 700 SERIES



- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Self-closing lockable door(s) with comfortable curved door handle(s).
- Forced air cooling with auto-defrost, compressor placed above the chamber.

- 50 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- Fitted with 4 wheels of which 2 are castor wheels.
- Climate class: SN-ST.
- Coolant: R600a.

NEW!



233108
233115

Chamber and outer housing made of stainless steel



233122
233139

COOLING

REFRIGERATOR SINGLE DOOR PROFI LINE 410 L

- Chamber dimensions: 500x540x(H)1380 mm.
- 3 shelves (485x525mm) included. Spread load capacity of 40 kg each.
- Weight: 90 kg.

code	range	V	W	mm
233108	-2°/8°C	230	245	600x745x(H)1950

REFRIGERATOR TWO DOORS PROFI LINE 900 L

- Chamber dimensions: 1100x540x (H)1380 mm.
- 6 shelves (525x530mm) included. Spread load capacity of 40 kg each.
- Weight: 135 kg.

code	range	V	W	mm
233122	-2°/8°C	230	400	1200x745x(H)1950

FREEZER SINGLE DOOR PROFI LINE 410L

- Chamber dimensions: 500x540x(H)1380 mm.
- 3 shelves (485x525mm) included. Spread load capacity of 40 kg each.
- Weight: 90kg.

code	range	V	W	mm
233115	-17°/-22°C	230	450	600x745x(H)1950

FREEZER TWO DOORS PROFI LINE 900L

- Chamber dimensions: 1100x540x(H)1380 mm.
- 6 shelves (525x530mm) included. Spread load capacity of 40 kg each.
- Weight: 135 kg.

code	range	V	W	mm
233139	-17°/-22°C	230	750	1200x745x(H)1950

Electronic temperature controller

Shelves with spread load capacity of 40 kg

Self-closing, lockable door



REFRIGERATORS & FREEZERS PROFI LINE | 800 SERIES



- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Self-closing lockable door(s) with comfortable curved door handle(s).
- Forced air cooling with auto-defrost, compressor placed above the chamber.

- 60 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 2/1.
- Digital display and electronic thermostat.
- Fitted with 4 wheels of which 2 are castor wheels.
- Climate class: SN-ST.
- Coolant: R600a.



232118
232132

Chamber and outer housing made of stainless steel



232125
232149

REFRIGERATOR SINGLE DOOR PROFI LINE 670L

- Chamber dimensions: 610x635x(H)1540 mm.
- 3 shelves GN 2/1 (650x530mm) included. Spread load capacity of 40 kg each.
- Weight: 120 kg.

code	range	V	W	mm
232118	0°/8°C	230	220	730x805x(H)2065

FREEZER SINGLE DOOR PROFI LINE 670L

- Chamber dimensions: 610x635x(H)1540 mm.
- 3 shelves GN 2/1 (650x530mm) included. Spread load capacity of 40 kg each.
- Weight: 120 kg.

code	range	V	W	mm
232132	-22°/-17°C	230	600	730x805x(H)2065

REFRIGERATOR TWO DOORS PROFI LINE 1300 L

- Chamber dimensions: 1194x635x(H)1540 mm.
- 6 shelves GN 2/1 (650x530mm) included. Spread load capacity of 40 kg each.
- Weight: 171 kg.

code	range	V	W	mm
232125	0°/8°C	230	350	1314x805x(H)2065

FREEZER TWO DOORS PROFI LINE 1300L

- Chamber dimensions: 1194x635x(H)1540 mm.
- 6 shelves GN 2/1 (650x530mm) included. Spread load capacity of 40 kg each.
- Weight: 177 kg.

code	range	V	W	mm
232149	-22°/-17°C	230	800	1314x805x(H)2065

Fitted with wheels



Dynamic forced cooling



Self-closing, lockable door



REFRIGERATOR COUNTERS KITCHEN LINE | 700 SERIES



- Inner and outer housing are made of high-quality stainless steel.
- Doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 35 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic feet.
- Auto-defrost with condensation evaporator.
- Climate class: SN-T.
- Coolant: R600a.

TWO DOOR REFRIGERATED COUNTER KITCHEN LINE 300L

- Chamber dimensions: 830x595x(H)500 mm.
- 2 shelves (335x570mm) included. Spread load capacity of 15 kg each.
- Weight: 70 kg.

code	range	V	W	mm
232019	-2°/8°C	230	220	900x700x(H)880



232019

Chamber and outer housing made of stainless steel

THREE DOOR REFRIGERATED COUNTER KITCHEN LINE 380L

- Chamber dimensions: 1295x595x(H)500 mm.
- 3 shelves (335x570mm) included. Spread load capacity of 15 kg each.
- Weight: 91 kg.

code	range	V	W	mm
232026	-2°/8°C	230	220	1365x700x(H)880



232026

Shelve placing adjustable



Comfortable handles



Electronic temperature controller



- Inner and outer housing are made of high-quality stainless steel
- Self-closing doors fitted with comfortable handles.
- Work surface fitted with a 40 mm high ridge at the back.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 50 mm thick polyurethane foam insulation.

- With adjustable shelving.
- Digital display and electronic thermostat.
- With 4 adjustable stainless-steel feet.
- Climate class: SN-ST.
- Coolant: R600a.

NEW!



233344
233351



233382
233399

**TWO DOOR REFRIGERATED COUNTER
KITCHEN LINE 220L**

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

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

**THREE DOOR REFRIGERATED COUNTER
KITCHEN LINE 390L**

- Chamber dimensions: 1400x480x(H)580 mm.
- 3 shelves (2x 430x428mm, 1x 490x428mm) included. Spread load capacity of 15 kg each.
- Weight: 81 kg.

code	range	V	W	mm
233382	-2°/8°C	230	400	1800x600x(H)850

**TWO DOOR FREEZER COUNTER
KITCHEN LINE 220L**

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

code	range	V	W	mm
233351	-12°/-22°C	230	400	1200x600x(H)850

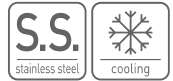
**THREE DOOR FREEZER COUNTER
KITCHEN LINE 390L**

- Chamber dimensions: 1400x480x(H)580 mm.
- 3 shelves (2x 430x428mm, 1x 490x428mm) included. Spread load capacity of 15 kg each.
- Weight: 81 kg.

code	range	V	W	mm
233399	-12°/-22°C	230	500	1800x600x(H)850



REFRIGERATOR & FREEZER COUNTERS PROFI LINE | 700 SERIES



- Inner and outer housing are made of high-quality stainless steel, except the outer rear cover which is made of galvanized steel.
- Self-closing doors fitted with comfortable handles.
- Work surface fitted with a 40 mm high ridge at the back.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.

- 50 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable stainless-steel feet.
- Climate class: SN-T.



232040
232064

232057
232699

TWO DOOR REFRIGERATED COUNTER PROFI LINE 280L

- Chamber dimensions: 822x570x(H)580 mm.
- 2 shelves (330x545mm) included. Spread load capacity of 40 kg each.
- Coolant: R600a.
- Weight: 95 kg.

code	range	V	W	mm
232040	-2°/8°C	230	250	1360x700x(H)850

THREE DOOR REFRIGERATED COUNTER PROFI LINE 420L

- Chamber dimensions: 1257x570(H)580 mm.
- 3 shelves (330x545mm) included. Spread load capacity of 40 kg each.
- Coolant: R290.
- Weight: 120 kg.

code	range	V	W	mm
232057	-2°/8°C	230	400	1795x700x(H)850

TWO DOOR FREEZER COUNTER PROFI LINE 280L

- Chamber dimensions: 822x570(H)580 mm.
- 2 shelves (330x545mm) included. Spread load capacity of 40 kg each.
- Coolant: R290.
- Weight: 95 kg.

code	range	V	W	mm
232064	-18°/-22°C	230	600	1360x700x(H)850

THREE DOOR FREEZER COUNTER PROFI LINE 420L

- Chamber dimensions: 1257x570x(H)580 mm.
- 3 shelves (330x545mm) included. Spread load capacity of 40 kg each.
- Coolant: R290.
- Weight: 120 kg.

code	range	V	W	mm
232699	-18°/-22°C	230	600	1795x700x(H)850



232071

DRAWER WITH RAILS – 2-PIECE SET

- Set to convert a door of a Profi Line 700 series counter into two drawers.

code
232071



REFRIGERATED COUNTERTOP SERVERY

- Inner and outer housing are made of high-quality stainless steel.
- Static air cooling with auto-defrost, compressor placed next to the chamber.
- 40 mm thick polyurethane foam insulation.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Temperature range: -2/8°C.
- Climate class: SN.
- Coolant: R600a.
- All models delivered without GN containers.



NEW!



232965

4x GN 1/3



232903

5x GN 1/4



232972

6x GN 1/3



232910

7x GN 1/4



232989

7x GN 1/3



232927

8x GN 1/4



232996

9x GN 1/3

REFRIGERATED COUNTERTOP SERVER GN 1/4

- With hardened glass display.
- Fits GN 1/4 containers with a max height of 150mm.

code	-	V	W	mm
232903	5x GN 1/4	230	180	1205x335x(H)430
232910	7x GN 1/4	230	180	1505x335x(H)430
232927	9x GN 1/4	230	180	1805x335x(H)430

REFRIGERATED COUNTERTOP SERVER GN 1/3

- With hardened glass display.
- Fits GN 1/3 containers with a max height of 150mm.

code	-	V	W	mm
232965	4x GN 1/3	230	180	1205x395x(H)430
232972	6x GN 1/3	230	180	1405x395x(H)430
232989	7x GN 1/3	230	180	1605x395x(H)430
232996	9x GN 1/3	230	180	2006x395x(H)430

REFRIGERATED COUNTERTOP SERVER GN 1/3

- With stainless steel lid.
- Fits GN 1/3 containers with a max height of 150mm.

code	-	V	W
233948	4x GN1/3	230	180
233955	6x GN1/3	230	180
233979	7x GN1/3	230	180
233986	8x GN1/3	230	180
233993	9x GN1/3	230	180



233948

NEW!



SALAD COUNTERS



- Inner and outer housing are made of high-quality stainless steel.
- Doors fitted with comfortable handles.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.
- 35 mm thick polyurethane foam insulation.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.



Delivered without GN containers

TWO DOOR SALAD COUNTER 300L

- With stainless steel lid which covers space for 2x GN 1/1 and 3x GN 1/6 containers (max. height 150 mm).
- Chamber dimensions: 830x595x(H)500 mm.
- 2 shelves (335x570 mm) included. Spread load capacity of 15 kg each.
- Plastic work counter: 900x135x(H)20 mm.
- Weight: 68 kg.

code	range	V	W	mm
232804	-2°/8°C	230	310	900x700x(H)888



232804

Chamber and outer housing made of stainless steel



NEW!

THREE DOOR SALAD COUNTER 380L

- With stainless steel lid which covers space for 4x GN 1/1 containers (max. height 150 mm).
- Chamber dimensions: 1295x595x(H)500 mm.
- 3 shelves (335x570 mm) included. Spread load capacity of 15 kg each.
- Plastic work counter: 1365x135x(H)20 mm.
- Weight: 87 kg.

code	range	V	W	mm
232811	-2°/8°C	230	310	1365x700x(H)888



232811

Shelve placing adjustable



Comfortable handles



Electronic temperature controller





232781

Chamber and outer housing made of stainless steel



232798

TWO DOOR SALAD COUNTER WITH GLASS DISPLAY 300L

- With stylish glass display, covers space for 2x GN 1/1 and 3x GN 1/6 containers (max. height 150 mm).
- Chamber dimensions: 830x595x(H)500 mm.
- 2 shelves (335x570 mm) included. Spread load capacity of 15 kg each.
- Plastic work counter: 900x135x(H)20 mm.
- Weight: 80 kg.

code	range	V	W	mm
232781	-2°/8°C	230	310	900x700x(H)1300

THREE DOOR SALAD COUNTER WITH GLASS DISPLAY 380L

- With stylish glass display, covers space for 4x GN 1/1 containers (max. height 150 mm).
- Chamber dimensions: 1295x595x(H)500 mm.
- 3 shelves (335x570 mm) included. Spread load capacity of 15 kg each.
- Plastic work counter: 1365x135x(H)20 mm.
- Weight: 110 kg.

code	range	V	W	mm
232798	-2°/8°C	230	310	1365x700x(H)1300



232880

Chamber and outer housing made of stainless steel



232897

TWO DOOR SALAD COUNTER WITH RAISED GN DISPLAY 300L

- With stainless steel lid which covers space for 5x GN 1/6 containers (max. height 150 mm).
- Chamber dimensions: 830x595x(H)500 mm.
- GN display dimensions: 900x265x(H)195 mm.
- 2 shelves (335x570 mm) included. Spread load capacity of 15 kg each.
- Weight: 75 kg

code	range	V	W	mm
232880	-2°/8°C	230	310	900x700x(H)1040

THREE DOOR SALAD COUNTER WITH RAISED GN DISPLAY 380L

- With stainless steel lid which covers space for 8x GN 1/6 containers (max. height 150 mm).
- Chamber dimensions: 1295x595x(H)500 mm.
- GN display dimensions: 1365x265x(H)195 mm.
- 3 shelves (335x570 mm) included. Spread load capacity of 15 kg each.
- Weight: 105 kg

code	range	V	W	mm
232897	-2°/8°C	230	310	1365x700x(H)1040



PIZZA COUNTERS

- Inner and outer housing are made of high-quality stainless steel, with granite worktop.
- Doors fitted with comfortable handles.
- Forced air cooling with auto defrost, compressor placed underneath the chamber.
- With adjustable shelving, fits containers up to GN 1/1.

Arktic REFRIGERATION SINCE 1952



- Digital display and electronic thermostat.
- Width 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.



232859



TWO DOOR PIZZA COUNTER 300L

- With stainless steel cover around the GN space which fits 5x GN 1/6 containers (max. height 150 mm).
- Chamber dimensions: 830x595x(H)500 mm.
- 35 mm thick polyurethane foam insulation.
- 2 shelves (335x570 mm) included. Spread load capacity of 15 kg each.
- Weight: 94 kg.

code	range	V	W	mm
232859	-2°/8°C	230	310	900x700x(H)1100

Chamber and outer housing made of stainless steel



232873

NEW!

THREE DOOR PIZZA COUNTER 380L

- With glass cover around the GN space which fits 8x GN 1/6 containers (max. height 150 mm).
- Chamber dimensions: 1295x595x(H)500 mm.
- 35 mm thick polyurethane foam insulation.
- 3 shelves (335x570 mm) included. Spread load capacity of 15 kg each.
- Weight: 180 kg.

code	range	V	W	mm
232873	-2°/8°C	230	310	1360x700x(H)1120



Countertop servers on page 225



232996

TWO DOOR PIZZA COUNTER WITH SEVEN DRAWERS 280L

- Equipped with 7 uncooled drawers of 400x620x(H)65 mm.
- Chamber dimensions: 1480x670x(H)570 mm.
- 60 mm thick polyurethane foam insulation.
- 2 shelves (600x400mm) included. Spread load capacity of 15 kg each.
- Weight: 367 kg.

code	range	V	W	mm
232842	-2°/8°C	230	250	2020x800x(H)1110



232842

Chamber and outer housing made of stainless steel



THREE DOOR PIZZA COUNTER WITH COOLING DISPLAY 380+40L

- With separate cooling display which fits 6x GN 1/4 containers (max. height 150 mm).
- Cooling display cools by means of static cooling.
- Cooling display dimensions: 1405x335x(H)255 mm.
- Chamber dimensions: 1295x595x(H)500 mm.
- 35 mm thick polyurethane foam insulation.
- 3 shelves (335x570 mm) included. Spread load capacity of 15 kg each.
- Weight: 190+41 kg.

code	range	V	W	mm
232033	-2°/8°C	230	220+180	1405x700x(H)1445

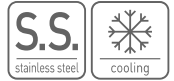


232033



BLAST CHILLERS

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



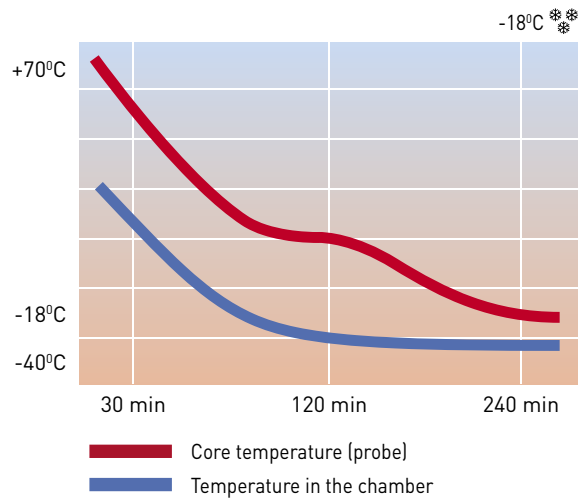
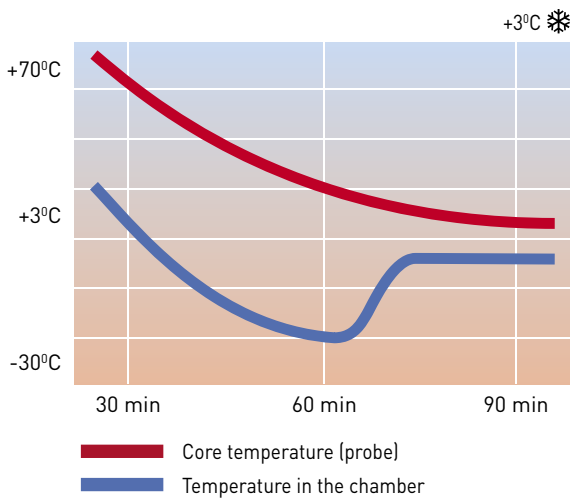
- 60 mm thick polyurethane foam insulation.
- Removable top cover.
- Self-closing door with magnetic gasket.
- Digital temperature controller and display.
- Probe included.
- Fitted with 4 adjustable stainless steel feet.
- Climate class: SN-T
- Coolant: R404a/R507.

Blast chilling from +90°C to +3°C

This process helps lower the food temperature to safe +3°C in a suitably short time, in line with HACCP standards. The adequate chilling speed helps reduce bacteria growth in the range from +65°C to +10°C. Blast chilling helps retain the quality, colour and smells of food and extends the storage period.

Blast freezing from +90°C to -18°C

Powerful chilling system and blowing air of -40°C into the chamber makes the core temperature of food quickly drop to -18°C. It prevents large ice crystals from occurring, which damage the internal structure of food. Blast freezing results in a large number of small crystals which preserves the original properties of food: flavour, colour, texture and nutrients, and helps extend the storage period.



Probe included

Chamber with rails (70 mm apart) compatible with GN 1/1 and 600x400 mm baking sheets.





232163

BLAST CHILLER 3 X GN 1/1

- Chamber capacity: 3 x GN 1/1 or 3 x 600x400 mm trays.
- Inside dimensions of the chamber: 610x410x280 mm.
- 3 sets of rails, 70 mm apart.
- Output at chilling to +3° C: 14 kg.
- Output at freezing to -18°C: 11 kg.
- Weight: 50 kg.

code	V	W	mm
232163	230	1150	750x740x(H)720/750



232170

BLAST CHILLER 5 X GN 1/1

- Chamber capacity: 5 x GN 1/1 or 5 x 600x400 mm trays.
- Inside dimensions of the chamber: 610x410x410 mm.
- 5 sets of rails, 70 mm apart.
- Output at chilling to +3° C: 20 kg.
- Output at freezing to -18°C: 15 kg.
- Weight: 71 kg.

code	V	W	mm
232170	230	1420	750x740x(H)850/880

Chamber and outer housing made of stainless steel



232194

BLAST CHILLER 7 X GN 1/1

- Chamber capacity: 7 x GN 1/1 or 7 x 600x400 mm trays.
- Inside dimensions of the chamber: 610x410x760 mm.
- 7 sets of rails, 105 mm apart.
- Output at chilling to +3° C: 25 kg.
- Output at freezing to -18°C: 20 kg.
- Weight: 90 kg.

code	V	W	mm
232194	230	1490	750x740x(H)1260/1290



232187

BLAST CHILLER 10 X GN 1/1

- Chamber capacity: 10 x GN 1/1 or 10 x 600x400 mm trays
- Inside dimensions of the chamber: 610x410x760 mm
- 10 sets of rails, 70 mm apart
- Output at chilling to +3° C: 25 kg
- Output at freezing to -18°C: 20 kg
- Weight: 90kg

code	V	W	mm
232187	230	1490	750x740x(H)1260/1290



REFRIGERATORS & FREEZERS

COOLING



DISPLAY TRAY SILVER COLOR



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



DISPLAY TRAY GOLD COLOR

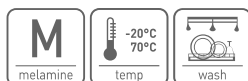


code	mm
808573	600x400x(H)20
808566	400x300x(H)20



568200

MEAT TRAY
- Black melamine

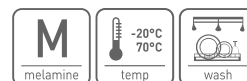


code	mm
568101	290x160x(H)35
568200	350x250x(H)40
568309	420x280x(H)60



568507

MEAT TRAY
- Black melamine

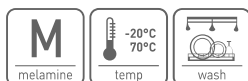


code	mm
568408	290x160x(H)60
568507	300x190x(H)80



568804

MEAT TRAY
- Black melamine

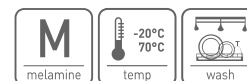


code	mm
568804	280x210x(H)60



569108

DISPLAY TRAY
- Black melamine



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



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



429419

BREADROLL DISPENSER
- For 7 rolls



code	mm
429419	475x105x(H)60





810668

810613

810651



Two castors have brakes

Equipped with a simple locking system



CLEARING TROLLEY - 7 X GN 1/1

- Designed to fit GN 1/1 Trays/containers
- With working surface
- Tray locks on either side
- Fitted with four castors of which two have brakes
- Flatpack delivery

CLEARING TROLLEY - 15 X GN 1/1

- GN 1/1 with 15 layers - interspaced at 80mm
- Tray locks on either side
- Fitted with four castors of which two have brakes
- Flatpack delivery

CLEARING TROLLEY 15 - 600X400

- 600x400 mm 15 layers - interspaced at 80mm
- Tray locks on either side
- Fitted with four castors of which two have brakes
- Flatpack delivery

code	work top (mm)	mm	code	mm	code	mm
810668	GN 1/1 - 530x325	380x550x(H)925	810613	615x450x(H)1695	810651	690x515x(H)1695



810606

In order to save space during storage trolleys can be pushed into one another



CLEARING TROLLEY COMPACT STORAGE - 15 X GN 1/1

- In order to save space during storage trolleys can be pushed into one another.
- GN 1/1 with 15 layers - interspaced at 80mm.
- Tray locks on either side.
- Fitted with four castors of which two have brakes.
- Flatpack delivery.

code	mm
810606	380x550x (H)1700



810002

SERVING TROLLEY

- Made of stainless steel.
- Fitted with 2 shelves and sound insulation material underneath.
- Maximum load per tray 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between trays 550 mm.
- Flatpack delivery.

code	work top (mm)	mm
810002	830x510	910x590x(H)950



810101

SERVING TROLLEY

- Made of stainless steel.
- 3 shelves with noise reducing material underneath.
- Maximum load per tray 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Distance between trays 295 mm.
- Flatpack delivery.

code	work top (mm)	mm
810101	830x510	910x590x(H)950





810156

810149

**SERVING TROLLEYS WITH WOOD PATTERN PRINT**

- Made of stainless steel.
- Fitted with 3 shelves.
- Maximum load per shelf 50 kg.
- Includes 4 castors, of which 2 with brakes, fitted with corner protection.
- Flatpack delivery.

code		work top (mm)	mm
810149	oak wood pattern print	830x510	910x590x(H)950
810156	dark oak wood pattern print	830x510	910x590x(H)950 NEW!



810514



Collapsible to minimize transport dimensions

**PLATFORM TROLLEY**

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

code	mm
810514	730x480x(H)825



810200

**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

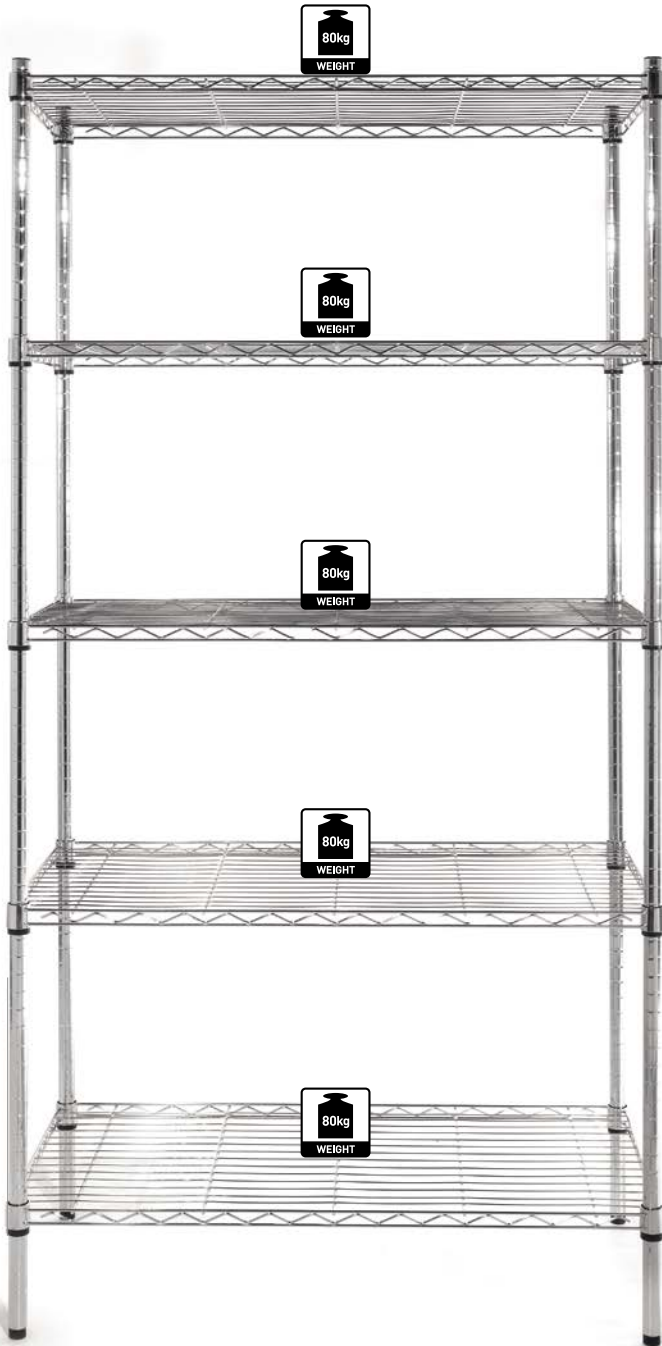
code	work top (mm)	mm
810200	615x400	800x410x(H)950



STORAGE RACK WITH 5 SHELVES

- Maximum load per shelf 80 kg
- Fitted with adjustable feet
- Chrome-plated iron

code	mm
812204	910x455x(H)1830



812204



ALUMINIUM STORAGE RACK FOR GN CONTAINERS



- GN 1/1 containers fit directly between the aluminum supports.
- Anodized aluminium frame.
- With dishwasher safe polypropylene shelves.
- Easily expandable.
- Carrying capacity 150 kg, distributed across the surface.



ALUMINIUM STORAGE RACK FOR GN CONTAINERS

code	mm
812266	1120x355x(H)1685
812372	connecting hook

812266

STORAGE & TRANSPORT

Easily expandable



Plastic shelves can be cleaned in a dishwasher



STORAGE RACKS

- Anodized aluminium frame.
- With dishwasher safe polypropylene shelves.
- Easily expandable.
- Carrying capacity 150 kg, distributed across the surface.



ALUMINIUM STORAGE RACK

code	mm
812273	1280x405x(H)1685
812280	connecting hook

812273



Easily expandable



Plastic shelves can be cleaned in a dishwasher





**MAX
103 kg**



877920



scoop



transparent cover



four torsional wheels

INGREDIENT TROLLEY

- Useful in any large kitchen to store, transport and quick measure of quantities of dry food such as: flour, sugar, salt, groats, rice.
- One-piece, solid and sturdy polyethylene structure.
- Rounded corners and smooth inner walls are ideal for easy cleaning.
- Guides located in the upper, inner part of the trolley permit the comfortable fitting of the scoop.
- Transparent polycarbonate lid for easy identification or product type and quantity.
- Four wide, rubber wheels ø75 mm, including two castor wheels with brakes for easier transport.
- Ergonomic height of 71 cm ideal to put under a worktable.

code	liter	mm ext.
877920	98	394x749x(H)711
877913	81	333x743x(H)711 NEW!

For dry food:



flour



sugar



salt



cereal



rise



877937



distance between shelves 270/290 mm



four torsional wheels



SERVING TROLLEY 3 SHELVES

- Designed for restaurants, bars, catering establishments and wherever it is necessary to quickly, efficiently and safely take tableware
- Polyethylene shelves, aluminium frame
- Easy to clean
- Distance between shelves 270/290mm
- Allowed load: 103kg

code	work top (mm)	mm
877937	750x500(H)20	1280x500x(H)960



INSULATED ICE CONTAINER - 110 L

- Ideal to transport ice cubes or flakes over long distances.
- Robust polyethylene housing resistant to shocks and impact.
- Thick foam insulation to keep ice temperature as long as possible.
- Inner walls resistant to scratches and stains.
- Sliding, sealed lid allowing easy scooping of ice.
- Ergonomic grip integrated with housing.
- Two large wheels resistant to uneven ground and two smaller castor wheels with brake.
- Profiled drain for melted ice in chamber, with tap.
- Delivered ready-to-use, does not require assembly.
- 4 wheels, 2 with brakes (large $\varnothing 20$ mm, small $\varnothing 10$ mm).
- Tap, scoop and drip tray included.

code	liter	mm ext.
877883	110	585x800x(H)745

AMER★BOX



MAX 110 L



877883



drip tray



2 torsion wheels with brakes



tap



scoop



PLATE TROLLEY

- Assures safe transport of tableware.
- Mobile polyethylene guards make it possible to load plates of various sizes.
- Extremely robust design made of polyethylene protects the tableware from chipping or breaking.
- Number of plates stacks: 6.
- Number of plates per stack: 50.
- Wheels resistant to uneven ground, non-marking even at full load.
- Two castor wheels with brakes $\varnothing 10$ mm, large wheels $\varnothing 20$ mm.
- Shock and impact resistant.
- Vinyl cover to meet strict sanitary standards included.
- Plates diameter from $\varnothing 170$ to $\varnothing 330$ mm.

code	mm ext.
877906	930x720x(H)800



877906



Includes vinyl cover with every caddy for sanitary storage



up to 50 plates in one stack



front wheels with brakes

Examples of sets



4 columns - plates of $\varnothing 230$ -335mm



6 columns - plates of $\varnothing 118$ -230 mm



4 columns - plates of $\varnothing 115$ mm
2 columns - plates of $\varnothing 140$ mm
2 columns - plates of $\varnothing 230$ mm



5 columns - plates of $\varnothing 128$ mm
2 columns - plates of $\varnothing 231$ mm



5 columns - plates of $\varnothing 102$ mm
2 columns - plates of $\varnothing 334$ mm



$\varnothing 127$

$\varnothing 330$





877845



4 latches



vent cup



877852



INSULATED CATERING CONTAINER GN 1/1, TOP-LOADED

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

code	mm int.	mm ext.
877845	GN 1/1 - 150	630x440x(H)260
877852	GN 1/1 - 200	630x440x(H)305

Example of sets



1x GN 1/1



2x GN 1/2



2x GN 1/4
1x GN 1/2



1x GN 2/3
1x GN 1/3



3x GN 1/3



4x GN 1/4



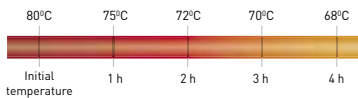
2x GN 1/6
2x GN 1/3



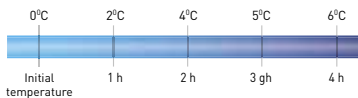
6x GN 1/6

Temperature retention

hot



cold



4 heavy duty clamps

place for sticker



877869



877876



INSULATED BEVERAGE DISPENSER WITH TAP

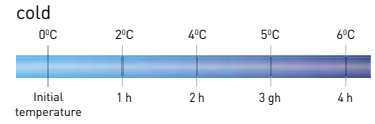
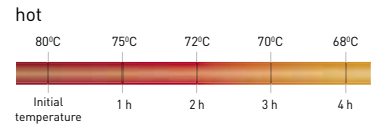
- Ideal for storage, transport and serving of hot and cold drinks.
- Robust LDPE polyethylene housing.
- Good polyurethane foam insulation.
- 4 heavy duty clamps, 25 mm wide, at either side of the jug, for easy and quick opening and closing.
- Comfortable transport grips.
- Tap distance from the floor: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

code	liter	mm ext.
877869	9,4	230x420x(H)470
877876	18	230x420x(H)620

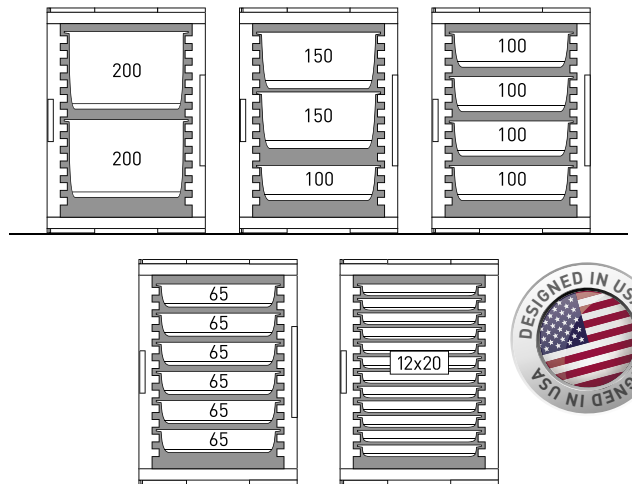
877814



Temperature retention



Examples of sets



877821

2 wheels with brakes

THERMO CATERING CONTAINER 2X GN 1/1 200

- Double-walled insulated polyethylene LDPE - impact resistant hard polyethylene.
- Keeps hot and cold.
- With 2 sturdy carrying handles.
- Press-formed guides fitted in chamber housing.
- Inside dimensions: 335x533x(H)590 mm.
- Suitable for 1/1 Gastronorm trays:
- Gastronorm tray 10 mm deep: 12 pieces.
- Gastronorm tray 65 mm deep: 6 pieces.
- Gastronorm tray 100 mm deep: 4 pieces.
- Gastronorm tray 150 mm deep: 2 pieces plus 1 Gastronorm tray 100 mm deep.
- Gastronorm tray 200 mm deep: 2 pieces.

code	mm int.	mm ext.
877814	335x533x(H)590	477x680x(H)620

TROLLEY FOR THERMO CONTAINER

code	mm ext.
877821	530x710x(H)230

HEATING ELEMENT GN 1/1

- Can be heated up to 90°C.
- For use in: 707814, 707609, 707999, 707661.
- To heat the element, place it in a stainless steel container and place in a convection oven, max 90°C for max. 40 minutes.

code	mm
707845	560x325x(H)30

COOLING ELEMENT GN 1/1

- Can be cooled to -18°C.
- For use in: 707814, 707609, 707999, 707661.

code	mm
707821	530x325x(H)30



NEW!





THERMO CATERING BOX

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

code	liter	mm int.	mm ext.
707661	66	535x310x(H)400	600x400x(H)490



707661

NEW!



707845



HEATING ELEMENT GN 1/1

- Can be heated up to 90°C.
- For use in: 707814, 707609, 707999, 707661.
- To heat the element, place it in a stainless steel container and place in a convection oven, max 90°C for max. 40 minutes.

code	mm
707845	560x325x(H)30



STORAGE & TRANSPORT



Fits perfectly on Euro pallets
- four boxes per layer



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 int.	mm ext.
707999	100	550x335x(H)545	635x465x(H)660



707999



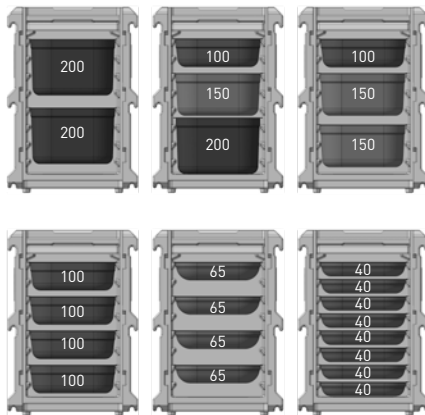
707821



COOLING ELEMENT GN 1/1

- Can be cooled to -18°C.
- For use in: 707814, 707609, 707999, 707661.

code	mm
707821	530x325x(H)30





707982

STORAGE & TRANSPORT

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 int.	mm ext.
707982	Gastronorm 1/1	39	538x338x(H)217	674x400x(H)287





707968

707951

THERMOBOX KITCHEN LINE

- Perfect for transport of hot or cold products.
- The shaped foam polypropylene (EPP) containers offer high insulation levels.
- Withstands temperatures ranging from -20°C to +110°C.
- With recessed handles at the side.

code		liter	mm ext.	mm int.
707975	Pizza	21	410x410x(H)240	350x350x(H)175
707906	Gastronorm 1/1	40	600x400x(H)285	538x338x(H)234
707968	Gastronorm 1/1	46	600x400x(H)320	538x338x(H)257
707951		53	685x485x(H)260	625x425x(H)200
707944		80	685x485x(H)360	625x425x(H)300



707975



707814



COOLING ADAPTOR EPP GN 1/1

- Place this adaptor with cooling element on top of your Thermobox Kitchen Line GN 1/1 and keep the goods cold for extra long periods of time.
- Supplied without cooling element.
- Fits on top of 707906 and 707968.

code	mm
707814	600x400x(H)85



707821



COOLING ELEMENT GN 1/1

- Can be cooled to -18°C.
- For use in: 707814, 707609, 707999, 707661.

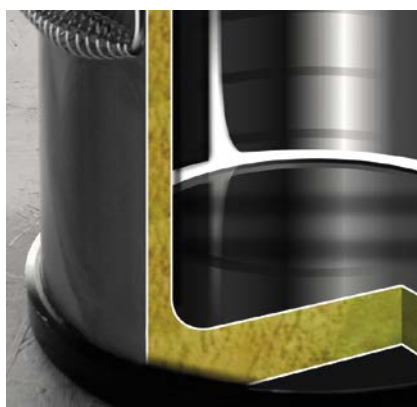
code	mm
707821	530x325x(H)30





710203

STORAGE & TRANSPORT



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	ø330x(H)220
710203	20	ø330x(H)360
710302	35	ø330x(H)570



Top and bottom shelf are reinforced



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 backsplash 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



NEW!

NEW!



max H
290 mm

230299



max H
335 mm

230305

GLASS DISHWASHER K40

- Suitable for baskets of 400x400 mm, max glass height 290 mm.
- Separate stainless steel rotating spray arms for washing and rinsing.
- Fitted with solid double skinned door with two hinges, needs 325mm of space to open completely.
- Boiler capacity of 6 liter (2,5kW), tank capacity of 35 liter (2,5kW).
- Water pump (0,1HP) with IP44 protection class.
- With thermometer for reading the boiler temperature.
- Weight: 39 kg.
- Accessories supplied with the dishwasher
 - basket for glasses (400x400x(H)150 mm)
 - basket for glasses with 40 support pins (400x400x(H)110 mm)
 - cutlery basket (110x110x(H)130 mm)
 - water hose with 3" inner thread connection (150cm)
 - drain hose ø25mm (200cm)
 - power cord without plug
 - rinse aid dispenser

DISHWASHER K50

- Suitable for baskets of 500x500 mm, max glass height 325 mm, max plate height 335 mm.
- Fitted with multiple sprayers and spray arms.
- Separate rotating spray arms for washing (plastic) and rinsing (stainless steel), and fixed upper sprayers for washing.
- Fitted with solid double skinned door with two hinges, needs 370mm of space to open completely.
- Boiler capacity of 6 liter (6kW), tank capacity of 35 liter (6kW)
- Powerful water pump (0,75HP) with IP44 protection class
- With thermometer for reading the boiler temperature.
- Weight 57 kg
- Accessories supplied with the dishwasher
 - basket for glasses (500x500x(H)105 mm)
 - basket for plates (500x500x(H)105 mm)
 - cutlery basket (110x110x(H)130 mm)
 - water hose with 3" inner thread connection (150cm)
 - drain hose ø25mm (200cm)
 - power cord without plug
 - rinse aid dispenser

HYGIENE



code		V	kW	mm
230299	dishwasher K40	230	2,8	470x510x(H)710
233009	with detergent pump	230	2,8	470x510x(H)710
233016	with drain pump	230	2,8	470x510x(H)710
233023	with drain & detergent pump	230	2,8	470x510x710

code		V	kW
230305	dishwasher K50	400	6,6
233030	with detergent pump	400	6,6
233047	with drain pump	400	6,6
233054	with drain & detergent pump	400	6,6
231050	stand for dishwasher K50	560x560x(H)500	

NEW!



230312



max H
400 mm

HOOD DISHWASHER K1500

- Easy to open thanks to a spring supported raising system for the hood.
- The dishwasher is 1830 mm high when the hood is raised.
- Suitable for baskets of 500x500 mm, max glass height 395 mm, max plate height 400 mm.
- Separate stainless steel rotating spray arms for washing and rinsing.
- Boiler capacity of 7,4 liter (7,5kW), tank capacity of 58 liter (6kW)
- Powerful water pump (1,5HP) with IP44 protection class
- With separate thermometer for reading the boiler and tank temperature.
- With 4 surface filters in the tank and a sieve filter covering the pump inlet.
- Weight 111 kg
- Accessories supplied with the dishwasher
 - basket for glasses (500x500x(H)105 mm)
 - basket for plates (500x500x(H)105 mm)
 - cutlery basket (110x110x(H)130 mm)
 - water hose with 3" inner thread connection (150cm)
 - drain hose ø25mm (200cm)
 - power cord without plug
 - rinse aid dispenser

code		V	kW	mm
230312	dishwasher K1500	400	8,6	750x880x(H)1390
233061	with detergent pump	400	8,6	750x880x(H)1390

NEW!



231777



LOADING TABLE WITH SINK FOR DISHWASHER

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

code	mm	model
231777	1000x700x(H)880	left side
231791	1000x700x(H)880	right side

NEW!



231760



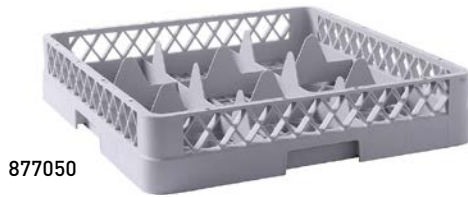
UNLOADING TABLE FOR DISHWASHERS

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

code	mm	model
231760	1000x600x(H)880	left side
231784	1000x600 x(H)880	right side



DISHWASHER RACKS & TOTE BOX



877050



877548



877043



877531



877036



877524



877029



877517



877012



877500

NEW!

NEW!

DISHWASHER BASKET FOR GLASSWARE

code		mm
877050	9-compartment	500x500x(H)104
877043	16-compartment	500x500x(H)104
877036	25-compartment	500x500x(H)104
877029	36-compartment	500x500x(H)104
877012	49-compartment	500x500x(H)104

EXTENDER FOR DISHWASHER BASKET

code		mm
877548	9-compartment	500x500x(H)45
877531	16-compartment	500x500x(H)45
877524	25-compartment	500x500x(H)45
877517	36-compartment	500x500x(H)45
877500	49-compartment	500x500x(H)45

HYGIENE



877005



877104



877203

DISHWASHER UNIVERSAL BASKET

- Suitable for cups, pots, bowls, etc.
- The structure allows for maximum flow of water between the dishes in all directions
- With coarse mesh bottom

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

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
877005	500x500x(H)100

code	mm
877104	500x500x(H)100

code	mm
877203	500x500x(H)100

NEW!



877128

DISHWASHER BASKET FOR CUPS

- The structure allows for maximum flow of water between the dishes in all directions
- 16 sections

code	mm
877128	500x500x(H)100

NEW!



877111

DISHWASHER BASKET FOR TRAYS

- The structure allows for maximum flow of water between the trays in all directions
- With pre-shaped pins
- With one open end to trays and other long items

code	mm
877111	500x500x(H)100

NEW!



871348

871331

DISHWASHER BASKET FOR GLASSES

- The structure allows for maximum flow of water between the glasses in all directions.

code	mm
871331	400x400x(H)150
871348	400x400x(H)110

with 40 support pins



NEW!

LID FOR RACKS

code	mm
877180	500x500



877180

NEW!



CLIPS FOR RACKS

code	colour
877234	white
877241	black
877258	blue
877265	yellow
877272	red
877289	green
877296	brown



871102

CUTLERY BASKET

- 8 sections with handle

code	mm
871102	425x205x(H)150



871300

871324

CUTLERY BASKET

code	colour	mm
871300	white	110x110x(H)140
871324	blue	125x84x(H)135



877197

TROLLEY FOR DISHWASHER RACKS WITH HANDLE

- 4 wheels, 2 revolving with brake and 2 fixed.
- Stainless steel handle.

code	mm
877197	575x545x(H)920



552001

TOTE BOX

- Grey, with handles

code	mm
552001	555x410x(H)130



877173

TROLLEY FOR DISHWASHER RACKS

- 4 wheels, 2 revolving with brake and 2 fixed

code	mm
877173	575x545x(H)210



NEW!



WATER SOFTENERS

- Using water softeners helps extend the life cycle of catering equipment.
- The softeners are based on an ion-exchange process wherein the calcium and magnesium ions that cause water hardness are captured by ion exchange resin inside the softener. It helps reduce maintenance costs thanks to effective prevention of lime scale deposits
- The device is fitted with a control head that makes it possible to configure working parameters of the water softening system as required.
- The elements inside the head are made of high quality ceramics, resistant to abrasion, corrosion and build-up of impurities (e.g. iron). This technology assures perfect seal

NEW!

- inside the controller and therefore long and trouble-free operation.
- Navy blue housing.
- Water connection diameter 3/4".
- Working pressure: 1.5-6.0 bar.
- Working ambient temperature: 5 - 38°C.
- Max. supply water temperature: 38°C.
- Regeneration time: 37 min.
- Output for 10°dH - 1200 L.
- Resin bed 4,0 L.
- Regeneration tank: 8 kg.
- Maximum water flow: 5 L/min.
- Regeneration salt consumption per 1 cycle: 0.5 kg.



230442



230459

WATER SOFTENER, SEMI-AUTOMATIC

- The semi-automatic resin bed regeneration process using brine is initiated manually.
- Weight: 8 kg.

code	mm	V	W
230442	195x360x(H)x510	230	18

WATER SOFTENER, AUTOMATIC

- The automatic resin bed regeneration process using brine is initiated automatically.
- Using the control panel the working time, regeneration time and water amount to be treated can be set.
- Automatic lock prevents unwanted access.
- Weight: 7.7 kg.

code	mm	V	W
230459	206x380x(H)480	230	18



231265



SALT TABLETS FOR WATER SOFTENING

- Ingredients: sodium chloride NaCl

code	bag 25 kg
231265	bag 25 kg



WATER SOFTENERS

- Hard water contains dissolved minerals - calcium and magnesium compounds, among others. Calcium and magnesium ions cause scale build-up, which is risky for objects and tools in contact with water or steam. Water softening is a process in which all calcium and magnesium compounds causing water hardness are removed. When passing through the resin column, calcium and magnesium ions are absorbed by resin particles. When ion-exchange ability of the resin wears off, it ought to be restored in an appropriate regeneration process with the use of a salt solution
- Water softener may be installed wherever water temperature

- is below 45°C and the water input pressure does not exceed 2 bars
- Regeneration: uniodised salt only
- For drinking water only
- Suitable for softening water for coffee makers, combi steamers, dishwashers and ice cubers.
- Thanks to its small size it is perfect for bars and restaurants
- Thanks to highest quality components used, the device remains fail-safe and operational for many years.
- Optimum working water pressure: 1-2bar



WATER SOFTENER

- During softener regeneration the connected machine must not be used.
- Maximum/minimum water pressure: from 1 to 8 bar.
- Nominal flow: 1000 L/h.
- Ambient temperature: from 4°C to 35°C.
- supply water temperature: from 4°C to 25°C.
- Connection size: 3/8".



code		weight (kg)	liter	mm
231210	Filter capacity (20°F/30°F/40°F) 1200/1000/900	1	8 l / 7,5 kg	ø185x(H)400
231227	Filter capacity (20°F/30°F/40°F) 2520/1680/1260	1,5	12 l / 8,4 kg	ø185x(H)500
231234	Filter capacity (20°F/30°F/40°F) 3360/2240/1680	2	16 l / 11,2 kg	ø185x(H)600



SALT TABLETS FOR WATER SOFTENING

- Ingredients: sodium chloride NaCl

code	
231265	bag 25 kg



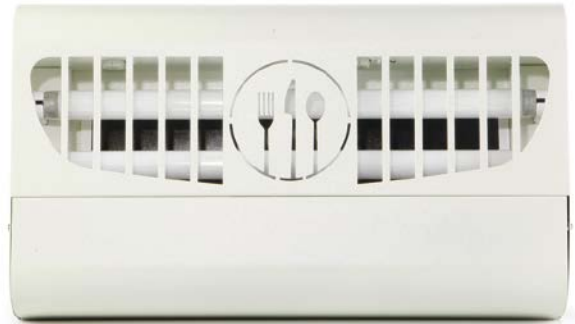
231265



INSECT KILLERS FOR USE IN THE KITCHEN & RESTAURANT



270189



270080



270226



270219



270073



270028



INSECT KILLER WITH ADHESIVE PLATE 80M²

- Suitable for use in food preparation and serving areas.
- ABS fire-resistant casing suitable for wall mounting.
- 1x18W UV-A shatter-proof fluorescent tube.
- Adhesive plate at the rear to catch the insects.
- Lamp and adhesive plate are easily replaceable.
- Maximum range approx. 80m².
- Adhesive plate (310x108mm) included.

code	V	W	mm
270189	230	18	375x140x(H)196
270219	adhesive plate 10 pcs		310x108
270226	230	18	44x23x220

INSECT KILLER WITH ADHESIVE PLATE 100M²

- Suitable for use in food preparation and serving areas.
- Metal casing including wall mounting.
- 2x15W UV-A shatter-proof fluorescent tubes.
- Adhesive plate at the rear to catch the insects.
- Maximum range approx. 100m².
- Adhesive plate included.

code	V	W	mm
270080	230	30	480x100x(H)285
270073	adhesive plate 10 pcs		395x210
270028	230	2x15	replacement lamp 2 pcs.

HYGIENE



270196



270028



INSECT KILLER WITH ADHESIVE PLATE 120M²

- Suitable for use in food preparation and serving areas.
- ABS fire-resistant casing, back panel of metal, suitable for wall mounting.
- 1x36W UV-A shatter-proof fluorescent tubes.
- Adhesive plate at the rear to catch the insects.
- Lamp and adhesive plate are easily replaceable.
- Maximum range approx. 120m².
- Adhesive plate (390x270mm) included.

code	V	W	mm
270196	230	36	475x80x(H)283
270233	adhesive plate 10 pcs		390x270
270240	230	36	42x23x410

INSECT KILLERS FOR OUTDOOR USE



270202



The insects are attracted by the light and sucked into a container by a powerful fan where they will die by dehydration



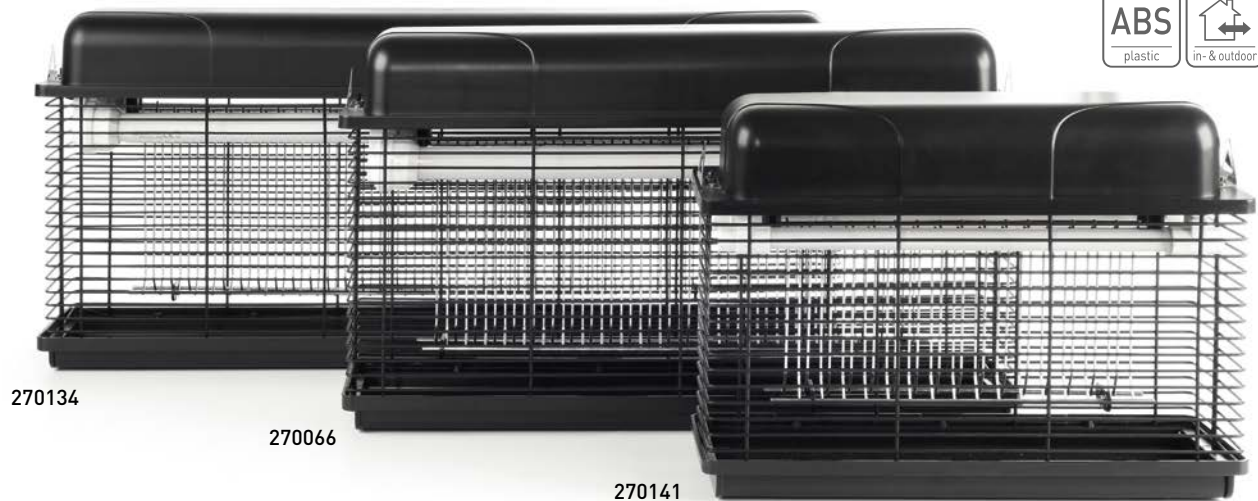
INSECT KILLER WATER RESISTANT

- The insects are attracted by the light and sucked into a container by a powerful fan where they will die by dehydration.
- High quality 25W BLB 3U tube produces 100% invisible UV-A light.
- ABS fire-resistant casing.
- IPX4 waterproof, can be used indoor or outdoor.
- Removable collection container, easy to clean.
- Maximum range approx. 300m².
- Chain mounting.



270257

code	V	W	mm
270202	230	30	ø330x(H)570
270257	replacement lamp	230	25 ø50x175



270134

270066

270141



Chain included



Removable collection tray

INSECT KILLER WATER RESISTANT

- ABS fire proof material for high safety.
- 2x UV-A tube.
- Insects are electrocuted with 2000 V.
- IPX4 waterproof, can be used indoor or outdoor.
- Removable collection tray, easy to clean.
- Chain mounting.

code	V	W	mm
270134	75 m ²	230	26 360x135x(H)270
270066	100 m ²	230	40 510x105x(H)315
270141	150 m ²	230	45 680x135x(H)310

REPLACEMENT LAMP FOR FLY KILLERS

- UV-A fluorescent tube.

code	V	W
934159	for 270134 & 270158	230 8
934166	for 270141 & 270172	230 20



934159

NEW!



INSECT KILLERS FOR INDOOR USE



270158

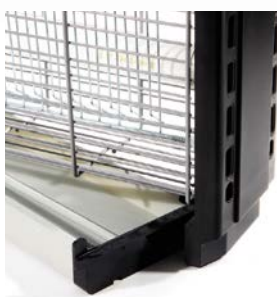
270165

270172

Chain included



Removable collection tray



HIGH VOLTAGE INSECT KILLER

- For indoor use.
- Body made of special treated aluminum alloy and ABS, fire resistant materials for high safety.
- 2x UV-A tubes.
- Insects are electrocuted with 2000 – 2500 V
- Removable collection tray, easy to clean.
- Can be mounted to ceiling by chain or used free standing.

code		V	W	mm
270158	Coverage: 50 m ²	230	26	335x90x(H)260
270165	Coverage: 100 m ²	230	40	485x90x(H)310
270172	Coverage: 150 m ²	230	45	640x90x(H)360

REPLACEMENT LAMPS FOR FLY KILLERS

- Set of 2 15W UV-A fluorescent tubes.
- Replacement lamps for Prod. No. 270066/270165.

code	V	W
935286	230	2x15



935286



663950

WET FLOOR SIGN

- Warning in 5 languages

code	mm
663950	300x(H)615



WET FLOOR SIGN

- Pyramid shaped.
- Warning in 5 languages.

code	mm
663998	280x280x(H)920



NEW!

663998





810316



WASHBASIN KNEE OPERATED

- Fully made of stainless steel.
- The basin has a diameter of 350 mm and a depth of 123 mm.
- Easy to operate with a knee.
- Connecting materials included.

code	mm
810316	400x400x(H)450



810309



KITCHEN SINK

- With knee-operated faucet and soap dispenser.
- 1/2" water connection.
- Basin and backsplash made of 18/10 stainless steel.

code	mm
810309	400x335x(H)200/570



281246



UV STERILIZER

- Perfect for sterilizing knives, capacity for 14 knives.
- Made of stainless steel with plexiglass door.
- Fitted with stainless steel knife holder.
- Sterilizes by means of bactericidal ultraviolet light.
- Equipped with a microswitch to prevent operation while the door is open.
- Integrated timer adjustable up to 60 minutes.

code	V	W	mm
281246	230-240	25	510x160x(H)610



221808

HAND DRYER

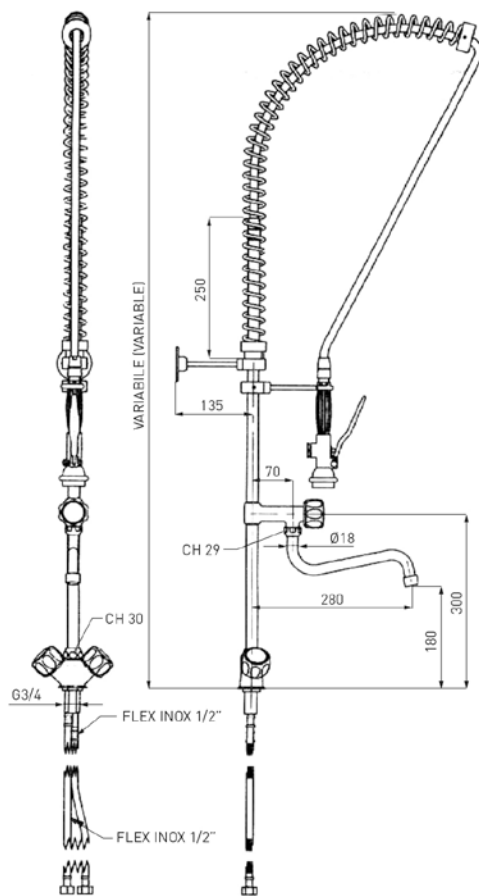
- Electric
- Activation by motion detector
- Fitted with lead and plug
- Impact resistant metal casing in white epoxy finish

code	V	W	mm
221808	230	1500	240x210x(H)265





970515



TAP WITH PULL OUT RINSER

- Single-hole pillar tap.
- Rinser resistant to high pressure water flow.
- Plastic rinser casing.
- Adjustable column support.
- Wall mount (optional shortening).
- Connection hoses: 1/2".
- Table hole required: \varnothing 30 mm.
- Spout reach 280 mm.

code

970515



SELF-ASSEMBLY



970300

NEW!

SINGLE PEDESTAL PRE-RINSER

- Single pedestal pillar tap.
- Rinser resistant to high pressure water flow.
- Maximum water flow: 17 L/min. at a pressure of 4 bar.
- Plastic rinser handle.
- Adjustable column support.
- Wall mount (optional shortening).
- Connection hoses: 1/2", 400 mm long each.
- Table hole required: \varnothing 27 mm.

code

970300

S.S.
stainless steel

NEW!



691120

TRASH BIN 43 L

- Made of stainless steel.
- With swivel lid.



code	mm
691120	360x360x(H)770



691021

TRASH BAG HOLDER

- Frame made of stainless steel.
- Foot-operated clamping mechanism keeps the bag closed.
- 2 caster wheels with brakes.



code	mm
691021	420x580x(H)960

NEW!

560044



CHEF'S HAT - 10 PCS

- Pleated nonwoven PP material
- Perforated crown
- Adjustable size

code	mm
560044	280x(H)230

NEW!

560037



FORAGE HAT - PAPER - 100 PCS.

- White with blue strip
- Perforated crown
- Fits all sizes

code	mm
560037	290x(H)100



CORKSCREWS & BOTTLE OPENERS



596807



597200



597507

WAITER'S CORKSCREW

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



WAITER'S CORKSCREW

- Curved model
- 3 functions



CORKSCREW

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



code	mm
596807	140

code	mm
597200	110

code	mm
597507	170



see movie

NEW!



597323



597316

Perfect for uncorking long corks



WAITER'S CORKSCREW PROFI LINE

- Made of stainless steel, ABS grip.
- 3 functions.
- Patented lever, spiral for long corks and foil cutter.

WAITER'S CORKSCREW

- With metal handle.
- 3 functions.
- With extra kink in lever for long corks.

code	mm
597323	37x130x14

code	mm
597316	120

BAR & COLD DRINKS



NEW!



596746



BAR BLADE

code	mm
596746	40x2x179



643914



See movie



BOTTLE OPENER WITH CATCHER BIN

- This bottle opener is intended to be mounted on the wall.
- Bin can be easily removed to ease emptying.
- Supplied with two screws and wall plugs.

code	mm
643914	135x70x(H)295

POURERS

NEW!



599372

FREE-FLOW POURER

- EVA plastic with chrome-plated nozzle



code	packed per
599372	6



NEW!



599464

599471

599488



FREE-FLOW POURER

code	model	packed per
599464	Slow flow	6
599471	With flip top	6
599488	Fast flow	6

NEW!



599402

599419

599426

599433

FREE-FLOW POURER

- EVA plastic

code	model	packed per
599402	Blue	4
599419	Red	4
599426	Transparent	4
599433	Yellow	4

NEW!



599440



599457

FREE-FLOW POURER

- EVA plastic

code	model	packed per
599440	2 black, 2 white, 2 red	6
599457	2 blue, 2 red, 2 green	6



ABS
plastic



598719

598818



NON-DRIP BRACKET

- For bottle height from 240 to 350 mm.

code	type of mounting
598719	shelf mounted
598818	wall mounted



598016

598214

598313

598412

NON-DRIP POURER

code	ml
598016	20
598214	35
598313	40
598412	50



599013

599112

599198

599211

SAN
plastic

BALL MEASURING POURER

code	ml	packed per
599013	20	2
599112	35	2
599198	40	2
599211	50	2

NEW!

BAR & COLD DRINKS



595589

CHAMPAGNE STOPPER

- For storing opened bottles.
- With silicone gasket.

Cr **SIL**
chrome plated silicone

code
595589



see movie



Keep insects out of drinks



595572

BOTTLE CAP PERFORATOR

- "Prikit".
- Perforates bottle caps and cans easily with a \varnothing 5 mm hole.
- Passing a straw through the hole keeps insects out of the drink.
- Reduces spillage if a drink is knocked over.

code	packed per
595572	16

WINE COOLERS AND STANDS



593806

WINE COOLER

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



WINE COOLER

- With ring handles

593202



WINE COOLER

- With tulip handles

593103



code	mm
593806	Ø120x(H)180

code	liter	mm
593202	3,3	Ø220x(H)190

code	liter	mm
593103	3,5	Ø210x(H)210



593813

WINE COOLER EPP

- Made of EPP, highly insulating.
- Stable heavy bottom, unbreakable.
- The temperature of the wine rises at about 1.5°C per hour, keeps wine cool longer than regular steel coolers.

code	mm
593813	Ø142x(H)210



593158

WINE COOLER

- Transparent



code	mm
593158	220x185x226



593905

WINE COOLER TABLE BRACKET

- Ring Ø185 mm.
- Wine cooler not included.



code	mm
593905	Ø195x(H)510

WINE COOLER STAND

- Very compactly packed
- 5-part assembly



code	mm
593608	Ø185x(H)740



593608





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



594742

NEW!

ICE BUCKET WHITE DOUBLE-WALLED

code	liter	mm
594742	5	Ø190x(H)200
594759	10	Ø292x(H)220



521410

ALUMINIUM ICE SCOOP



code	liter	mm
521410	0,17	78x48x215



523520

ICE CUBE TONGS
- Packed per 2.



code	mm
523520	180



NEW!

679012

SIL
silicone
ICE CUBE MOULD ASSORTED GEMS

- Ideal for cocktails, a must have for bar professionals.
- Creates 6 gem-shaped ice cubes.
- Made of durable, food-grade silicone.

code	mm
679012	190x105x(H)30

NEW!

679043

SIL
silicone
ICE CUBE MOULD SMALL CUBE

- Ideal for cold drinks, a must have for bar professionals.
- Creates 15 cubes (±3x3x3 cm).
- Made of durable, food grade silicone.

code	mm
679043	190x120x(H)35

NEW!

679036

SIL
silicone
ICE CUBE MOULD XL CUBE

- Ideal for whiskey, a must have for bar professionals.
- Creates 6 big (±5x5x5 cm), slow melting ice cubes.
- Made of durable, food grade silicone.

code	mm
679036	170x110x(H)52

NEW!

679029

SIL
silicone
ICE BALL MOULD WHISKY BALL

- Ideal for whiskey, a must have for bar professionals.
- Creates 6 big spherical shaped (± ø4,5 cm), slow melting ice cubes.
- Consists of 2 parts with locking ring so the balls can be made without leaking.
- Made of durable, food grade silicone.

code	mm
679029	180x125x(H)50

NEW!

679050

SIL
silicone
ICE SHOT GLASS MOULD

- Ideal for serving shots, a must have for bar professionals.
- Creates 6 shot glass shaped ice cubes.
- Made of durable, food grade silicone.

code	mm
679050	125x190x(H)60

NEW!

679067

SIL
silicone
ICE SHOT GLASS MOULD

- Ideal for serving shots, a must have for bar professionals.
- Creates 4 shot glass shaped ice cubes.
- Made of durable, food grade silicone.

code	mm
679067	122x122x(H)60

Soft rubber
in holder

679005

ICE CUBE MOULD

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

code	mm
679005	335x180





S.S.
stainless steel

ABS
plastic



271551



3 ice cube sizes possible

ICE CUBE MACHINE - KITCHEN LINE 15

- Tabletop model
- Casing made of stainless steel
- Capacity of 15 kg per 24 hours, buffer stock of 4,5 kg
- 12 cubes per cycle
- No fixed water connection - coolant: R134A
- Choice of 3 ice cube sizes, cubes are formed around cooling rods
- Holds 150 ice cubes

code	V	W	mm
271551	230	160	380x435x(H)431



271568



3 ice cube sizes possible

ICE CUBE MACHINE - KITCHEN LINE 12

- Tabletop model
- Casing entirely made of ABS
- Capacity of 12 kg per 24 hours, buffer stock of 3,2 kg
- 9 cubes per cycle
- No fixed water connection - coolant: R600A
- Choice of 3 ice cube sizes, cubes are formed around cooling rods
- Stores 100 ice cubes

code	V	W	mm
271568	230	120	297x367x(H)378



PP
polypropylene

ICE CUBE MACHINE

- Stainless steel casing suitable for installation under the counter.
- Can produce up to 35 kg of ice per day and has buffer stock for 15 kg.
- Produces 45 square ice cubes per cycle of 13-16 minute. Cubes need to be separated from each other.
- Comes with supply hose and ice scoop.
- Air-cooled injection system, coolant R134A.

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



271575

NEW!



271773



271797



BULLET ICE CUBE MAKER

- Makes bullet shaped ice cubes that are partially hollow.
- Housing completely made from stainless steel.
- Can store up to 7 kg. of ice.
- Inlet & outlet hoses and ice scoop included.
- Climate class: N.
- Refrigerant: R290.

code	-	V	W	mm
271773	~26kg/day	230	241	398x546x(H)682
271780	~50kg/day	230	293	398x546x(H)682



FLAKE ICE MAKER

- Makes flakes of ice, ideal for cocktails, etc.
- Housing completely made from stainless steel.
- Can hold up to 20 kg. of ice.
- Inlet & outlet hoses and ice scoop included.
- Climate class: N.
- Refrigerant: R290.

code	-	V	W	mm
271797	~85kg/day	230	430	548x612x(H)867



BACK BAR REFRIGERATORS

- Powder coated housing, embossed aluminium chamber, plastic lockable door(s) with toughened glass.
- Forced air cooling with auto-defrost, compressor placed underneath the chamber.

NEW!



- Chamber fitted with LED lighting.
- Digital display and temperature control.
- Fitted with 4 adjustable non-slip feet.
- Coolant: R600a.



233900



233917

BACK BAR REFRIGERATOR SINGLE DOOR 118L

- Single door, with 2 chrome plated shelves.

code	range	V	mm
233900	2°/10°C	230	500x500x(H)900

BACK BAR REFRIGERATOR SLIDING DOORS 228L

- Double sliding door, with 4 chrome plated shelves.

code	range	V	mm
233917	2°/10°C	230	900x500x(H)900



233924



233931

BACK BAR REFRIGERATOR SINGLE DOOR 293L

- Single door, with 5 chrome plated shelves.

code	range	V	mm
233924	2°/10°C	230	600x515x(H)1820

BACK BAR REFRIGERATOR DOUBLE DOORS 458L

- Double sliding doors, with 10 chrome plated shelves.

code	range	V	mm
233931	2°/10°C	230	900x515x(H)1820



WINE COOLERS DUAL ZONE

NEW!



- Dual zone allows to set two different temperatures for the two zones.
- Black housing, borderless glass door fitted with stylish stainless steel handle.
- With lockable self-closing door.
- Forced air cooling with auto-defrost, compressor placed behind the chamber.
- Supplied with wooden shelves.
- With bright LED lighting in the ceiling.
- Digital temperature controller and display. Can be set in Celsius or Fahrenheit
- Fitted with 4 adjustable non-slip feet.
- Climate class: N
- Refrigerant: R600a.



Dual zone

Wooden shelves included

Door can be locked



233221



233245

WINE COOLER DUAL ZONE 165L

- Suitable for up to 44 bottles of wine.
- Supplied with 5 wooden shelves.

code	range	V	W	mm
233221	4°/20°C	230	130	596x654x(H)855

WINE COOLER DUAL ZONE 450 L

- Suitable for up to 165 bottles of wine.
- Supplied with 15 wooden shelves.

code	range	V	W	mm
233245	4°/20°C	230	150	596x720x(H)1820





271520

ICE CRUSHER

- Large ABS plastic ice chute and brushed stainless steel housing.
- Stainless steel blades and durable grinding mechanism.
- Clear, break resistant container with capacity for 12 cups of crushed ice.
- Crushes up to 12 kilos of ice per hour.
- Not for continuous use.



code	V	W	mm
271520	230	80	170x260x(H)460



271513

ICE CRUSHER - ELECTRICAL

- Professional ice crusher perfect for preparing ice for granitas, mojitos, iced coffee and other iced beverages.
- Coated cast aluminium engine housing.
- Microswitch in the closing mechanism.
- Cup, a set of stainless knives.
- Various ice chip sizes.
- Cup capacity 3 L
- Speed: 800 RPM
- Output 120 kg/h
- Weight: 5 kg



code	V	W	mm
271513	230	150	210x380x(H)490



See movie

ICE CRUSHER

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

code	mm
695708	160x140x(H)270



695708



SODA SPLASH BEVERAGE CARBONATING SYSTEM

- The Soda Splash is a simple device in which you can carbonate all kind of beverages like cocktails, syrups, water, wine, etc.
- Making fizzy cocktails is easy and fast, put all the ingredients into the bottle and follow a few simple steps.
- High polished stainless steel bottle, filling head fitted with pressure release button and overpressure release valve.
- Comes with funnel, bottle cap and charge holder.
- Only suitable for cold liquids, not intended for creamy or thick liquids.
- Requires carbon dioxide chargers for use.



code	liter	mm
588567	0,75	ø80x(H)370

Making fizzy cocktails is easy and fast, put all the ingredients into the bottle and follow a few simple steps



588567

SODA SIPHON

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



code	liter	mm
588574	1,0	ø100x(H)320

SODA CHARGERS

- Contains 8 grams of CO₂, a single filling of a 1L soda siphon

code	packed per
588406	10



588406



588574





CENTRIFUGAL JUICE EXTRACTOR

- For making juice of hard fruits and vegetables.
- Housing, bowl, juicer basket and grating disk made of stainless steel.
- Feeder tube and pusher made of ABS, pulp container and lid made of polypropylene.
- Motor spins the grating disk at 3000rpm.
- Safe to use, will only work if the lid and safety arm are locked into place.
- Not suitable for ice or frozen fruits/vegetables.

code	V	W	mm
221082	230	700	250x410x(H)530



All elements except the body are dishwasher safe

221082



SLOWJUICER

- Ideal for: fresh juices, mousses, paste and fruit cocktails.
- Suitable for soft (blueberries, raspberries, strawberries) as well as hard fruit and vegetables (beetroot, turnip, ginger) and herbs, grass, sprouts (nettle, wheatgrass, dandelion).
- In comparison to traditional juicers, this device squeezes much more juice and the remaining fruit and vegetable pulp is almost completely dry which proves the exceptional performance of the device.
- The juice squeezing process is similar to mechanical cold-pressing.
- Number of rotations: 45 rpm.
- Reverse function to unblock the auger.
- Strong induction motor assuring high power and durability of the device.
- Very quiet at work: 65 dB.
- Magnetic protection prevents switching on if the head is incorrectly fitted.
- Maximum continuous work time: up to 20 min.



- Large feed chute with mechanism preventing the insertion of hands Ø83 mm (e.g. apples, pears, turnip).
- Small feed chute Ø42 mm with a pusher for long vegetables (e.g. carrots, parsnip, leek).
- Juice spout with a practical and tight cap.
- Inner strainer made of AISI 304 steel.
- Auger, strainer frame and strainer elements made of TRITAN – BPA free.
- Housing with a practical handle made of satin aluminium and ABS.
- Easy to use and clean.
- Weight: 7.2 kg.
- Two polycarbonate containers for pulp and juice, 850 ml each.
- Cleaning brush with nylon bristles.

SLOWJUICER

code	V	W	mm
221044	230	250	260x175x(H)545

Large feed chute Ø 83 mm with mechanism preventing the insertion of hands (e.g. apples, pears, turnip)



Small feed chute Ø 42 mm with a pusher for long vegetables (e.g. carrots, parsnip, leek)



221044





CITRUS JUICER ELECTRIC

- Top with lever provides easy and safe operation.
- Removable bowl and cone of stainless steel.
- With splash screen.
- RPM: 980/min.

code	V	W	mm
221099	230	230	280x200x(H)470

221099

Splash screen

Stainless steel bowl

BAR & COLD DRINKS





CITRUS JUICER ELECTRIC

- Made of rust-resistant material.
- With stainless steel squeeze bowl.
- Including 3 interchangeable ABS cones for small and large citrus fruit.
- ABS sieve.
- Speed 1500 rpm.
- Manually operated by means of on/off switch.
- Including polycarbonate anti-splash cover.
- All elements except the body are dishwasher safe.

code	V	W	mm
221204	230	180	308x218x(H)463



221204



3 cones for different sizes of fruit



224038



Stainless steel mixing disks

Polycarbonate mixing disks



MILKSHAKER 1 LITER

- Supplied with 1 stainless steel malt cup, 1 polycarbonate malt cup, 2 stainless steel mixing disks and 4 polycarbonate mixing disks.
- Stainless steel frame.
- Micro switch activates the machine when the cup is placed.
- Powerful motor spins the carbon steel rod at 15000 rpm.
- Capacity of cup: 1000 ml.

code	V	W	mm
224038	230	180	170x170x(H)520
942758		Malt cup stainless steel	
942765		Malt cup polycarbonate	



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



592069

592052

592045

CITRUS SQUEEZERS

- Aluminium alloy with powder coating.

code	-	mm
592069	orange (for oranges)	232x91x60
592052	yellow (for lemons)	223x75x45
592045	green (for limes)	203x60x40



557600

557617

557624

557631

557648



BAR STORERS

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

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





274224



See movie

**SLUSH MACHINE 2X12L**

- Two 12 liter containers with quick dispense tap, the lids are lit.
- Digital temperature controller with cold beverage and slush modes.
- Efficient compressor, in slush mode temperature varies between -7°C and -2°C .
- Containers can be removed to ease cleaning.
- Day and night mode.
- Refrigerant: R404a.
- Drip tray included.

code	liter	V	W	mm
274224	2x12	230	850	470x520x(H)810



425206

NEW!**JUICE DISPENSER 2X12L**

- Two 12 liter containers with quick dispense tap.
- With temperature controller, temperature can be set between 2°C and 8°C .
- Containers can be removed to ease cleaning.
- Refrigerant: R290.
- Drip tray included.

code	liter	V	W	mm
425206	2x12	230	395	430x430x(H)640



HIGH POWER BLENDER

- This high power blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
- Comes complete with 2,5L break-resistant jug, pusher and firm lid.
- Detachable jug made of polycarbonate, which can withstand temperatures of -40°C up to 90°C.
- Replaceable knife made of stainless steel, housing and lid made of ABS plastic.
- Hi-speed motor with variable speed and pulse function drives the knife from 8350 RPM up to 24800 RPM (without load).
- Equipped with over-heat and over-current protection.

code	V	W	mm
230718	230	1680	270x250x(H)550

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



Very powerful, can even crush ice



230718



BLENDER JAR BPA FREE

- Replacement jar for blender 230718/230695/230688, made of BPA-free Tritan copolyester.
- The jar is fitted with the blender blades and is supplied with a lid.



933688



BLENDER JAR

- Replacement jar for blender 230718, made of polycarbonate.
- The jar is fitted with the blender blades and is supplied with a lid.



942642



BLENDER JAR

- Replacement jar for blender 230718/230695/230688.
- 2,5L break-resistant polycarbonate jug, firm lid made of PBT and a small polycarbonate lid cover.
- The jar is fitted with the blender blades made of stainless steel knife with titanium coating.



943489

NEW!

code	mm
933688	200x170x(H)360

code	mm
942642	200x170x(H)360

code	mm
943489	200x170x(H)360





230688



See movie

BLENDER WITH NOISE COVER

- This blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
- Replaceable stainless steel knife with titanium coating.
- Manual control panel power setting knob and a pulse switch.
- Noise cover made of polycarbonate, the blender only works when the cover is completely closed.
- Comes with 2,5L break-resistant polycarbonate jug, firm lid made of PBT and a small polycarbonate lid cover.
- Detachable jug can withstand temperatures of -40°C up to 90°C.
- Hi-speed motor with variable speed and pulse function drives the knife from 8350 RPM up to 24800 RPM (without load).
- Equipped with over-heat and over-current protection.

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



1 2 3

- 1 - Power switch 0N/OFF
- 2 - Speed dial (Low to High)
- 3 - Pulse button

Break-resistant polycarbonate jug



Stainless steel knife with titanium coating



Solid construction of the gear





DIGITAL BLENDER WITH NOISE COVER

- This blender can prepare anything: fruits, vegetables, cocktails, smoothies, desserts and even crushed ice.
- Replaceable stainless steel knife with titanium coating.
- Digital control panel has touch control for three power settings, three time settings and a pulse function.
- Noise cover made of polycarbonate, for safety the blender only works when the cover is completely closed.
- Comes with 2,5L break-resistant polycarbonate jug, firm lid made of PBT and a small polycarbonate lid cover.
- Detachable jug can withstand temperatures of -40°C up to 90°C.
- Hi-speed motor with variable speed and pulse function drives the knife from 8350 RPM up to 24800 RPM (without load).
- Equipped with over-heat and over-current protection.

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



230695



1 2 3 4 5

- 1 - switch ON/STANDBY
- 2 - Speed control: Low/Medium/High
- 3 - Digital Control Display
- 4 - Timer
- 5 - Pulse Button



See movie

Noise cover reduces sound significantly

Anti-slip base

Durable metal gear socket





593042



593066

BOSTON SHAKER



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



593004

COCKTAIL SHAKER
- 3-piece



code	liter	mm
593004	0,75	Ø80x(H)240



593035

COCKTAIL SHAKER CONICAL



code	liter	mm
593035	0,75	Ø90x(H)255



596715

35 ml

25 ml

JIGGER

- 2 sides: 25 ml and 35 ml



code	mm
596715	Ø40x(H)75



596722

50 ml

25 ml

JIGGER

- 2 sides: 25 ml and 50 ml



code	mm
596722	Ø40x(H)85



593097

BAR SPOON



code	mm
593097	27x27x266



596739

MUDDLER



code	mm
596739	34x34x207



596753

STRAINER



code	mm
596753	82x28x165



596760

BAR CADDY

- 6 compartments for organizing straws, napkins, stirrers etc.
- Container for napkins 130x130 mm.



code	mm
596760	240x145x(H)105



596777

3-TIER GLASS RIMMER

- For decorating the edge of glasses.
- Three tiers marked with lime juice, salt, sugar.
- Sponge for lime juice to prevent spilling.



code	mm
596777	200x160x(H)75



552131

INGREDIENT BOX

- Black ABS with transparent polycarbonate lid.
- Including 5 polypropylene storage containers.



code	mm
552131	495x160x(H)100



552100

INGREDIENT BOX

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



code	mm
552100	375x140x(H)90

CUTTING BOARD WITH HANDLE

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



code	mm	colour
826348	250x150x(H)10	white
826478	250x150x(H)10	black
826355	300x200x(H)10	white
826485	300x200x(H)10	black



826348

826355

NEW!





552681

GLASS BRUSH ROUND

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



code	mm
552681	Ø150x(H)190



696002

GLASS BRUSH STANDARD

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



code	mm
696002	190x100x(H)180



696040

GLASS BRUSH HIGH

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



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

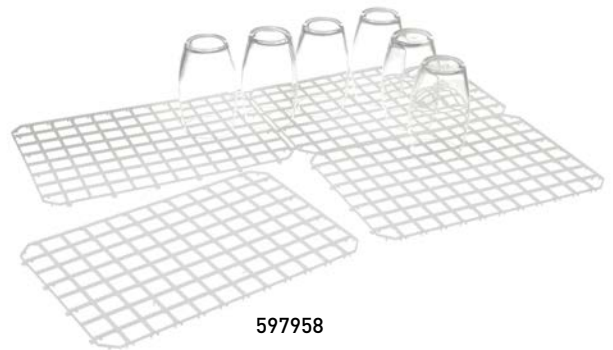


597972

597965

RUBBER BAR MAT

code	mm
597965	605x85x(H)15
597972	495x160x(H)10



597958

DRAINAGE MAT

- Connectable
- White polypropylene
- HACCP compliant



code	packed per	mm
597958	5	313x209



see movie



598955



598962

TABLE BEER TAP
 – Plexiglas
 – With strong non-drip tap



code	liter	mm
598955	3	Ø100x(H)815
598962	5	Ø100x(H)1150



696200

BEER GLASS CARRIER
 – Holds 12 glasses, holes Ø 55 mm



code	mm
696200	Ø315



565360

BEER SKIMMER
 – White



code	packed per	mm
565360	6	235x26

COIN TOKENS



code	colour	packed per	Ø mm
665121	blue	100	25.09
665138	green	100	25.09
665145	red	100	25.09
665152	white	100	25.09
665169	black	100	25.09
665381	yellow	100	25.09



NEW!**NEW!**

208632

PALM TAMPER ADJUSTABLE

- Suitable for most portafilters.
- Pre-tamper made of stainless steel, handle made of black aluminium.
- The depth is adjustable.

code	mm
208632	Ø58x(H)35



208625

COFFEE TAMPER WITH SPRING

- Used to compact coffee, suitable for most portafilters.
- Tamper made of stainless steel with spring.
- Black aluminium handle.

code	mm
208625	Ø58x(H)105



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

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

208670

TAMPING MAT

- Made of silicone, with recess for placing a portafilter during tamping.
- With a socket to place the tamper in.

code	mm
208670	150x100x(H)45



208649

TAMPING MAT DOUBLE

- Made of silicone, with recess for placing 2 portafilters during tamping.
- With two sockets to place the tampers in.

code	mm
208649	205x150x(H)45



208687

TAMPING STAND

- With recess for placing a portafilter during tamping.
- With a socket to place the tamper in.

code	mm
208687	110x170x(H)65



NEW!



208694

KNOCK BOX RECTANGULAR

- Drawer model made from carbon steel
- Fitted with removable knock bar and perforated top.

code	mm
208694	350x250x(H)90

NEW!



208335



KNOCK BOX GN

- Made from stainless steel.
- Removable knock bar fitted with silicone sleeve.

code	-	mm
208335	GN 1/6	176x162x(H)100
208342	GN 1/4	265x162x(H)100

NEW!



208380



KNOCK BOX IN WOODEN FRAME

- Frame made from dark wood, with a stainless steel GN 1/4 knock box.
- Removable knock bar fitted with silicone sleeve.

code	mm
208380	275x175x(H)120



271247



MILK FROTHING THERMOMETER

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

code	range	mm
271247	-10/110°C	Ø44x140

NEW!



208618



ROUND KNOCK BOX

- Made from stainless steel.
- Fitted with removable knock bar.

code	mm
208618	153x185x(H)165



208724

GROUP HEAD CLEANING BRUSH

- Easily brush coffee residue from the group head and portafilter of espresso machines.
- Tough brush made of nylon.
- Measuring spoon for cleaning agents.
- Splash screen keeps the handle dry.
- Set of 2 pcs.

code	mm
208724	225



428245



MULTI RACK

- 3 Layers for holding cups and bags of condiments.
- Polished stainless steel stand with three 1 liter bowls.

code	mm
428245	190x240x(H)410



NEW!



208304

COFFEE MACHINE KITCHEN LINE

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



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



208533



COFFEE MACHINE PROFI LINE

- Makes a can of coffee in about 6 minutes.
- Design casing made of polypropylene with black rubber coating.
- With 1.8 liter glass decanter, polypropylene filter holder and lid.
- With 2 separately operated warming plates.
- With indicator light that shows when the coffee is ready.
- Suitable for 110/250 filters.

code	W	V	mm
208533	2020	230	204x380x(H)425

HOT DRINKS



445907

DECANTER

- Toughened glass with polypropylene handle and lid.



code	liter	mm
445907	1,8	Ø160x(H)185



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		packed per	mm
208656	for e.g. Hendi, Bravor & Animo	1000	Ø250x(H)70

PERCOLATOR SINGLE WALLED

- Single-walled stainless steel housing and lid with safe "Twist-lock" system.
- Inner filter for coarse ground coffee made of stainless steel, use of paper filters is recommended.
- Fitted with cool-touch grips, cover handle and anti-drip spout, all made of polypropylene.
- Clear level indicator in liters,
- Maximum cup height: 110mm (without drip tray).
- Reaches up to 96°C during coffee brewing, keeps the temperature at 90°C ($\pm 5^\circ\text{C}$) afterwards.
- With silicone protected power switch and indicator lights for heating, keep warm and the need of descaling.
- Scale-protected heating element under the tank with overheat protection.
- Drip tray and measuring cup included.

NEW!



211267

code	liter	V	W	mm
211267	11	230	1650	350x350x(H)445

With non-drip tap



Twist-lock lid



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	V	W	mm
211106	6	230	1500	Ø241x(H)480
211205	10	230	1500	Ø288x(H)530
211304	15	230	1500	Ø288x(H)602

Double walled - up to 20% lower energy consumption



Built-in filter for coarsely ground coffee



Easily removable dripping tray



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

With graduated glass



With non-drip tap



Built-in filter for coarsely ground coffee



HOT DRINKS BOILERS DOUBLE-WALLED



- Insulated double-wall polished stainless steel structure reduces heat loss through conduction, convection and radiation
- Thermostatic temperature control adjustable up to 110°C
- Up to 20% reduction in energy consumption compared to similar single-walled boilers
- Body and tank made of stainless steel
- Maintenance-free heating element under the tank
- Parts can be easily disassembled to facilitate cleaning
- Welded stainless steel handles with silicone grip
- Anti-drip tap
- Glass water gauge
- Descaling indicator
- Dripping tray with stainless steel grid
- Not suitable for chocolate milk



211403



211502

HOT DRINKS BOILER DOUBLE-WALLED

code	liter	V	W	mm
211403	9,0	230	2200	Ø241x(H)480
211502	18,0	230	2200	Ø288x(H)602

Double walled - up to 20% lower energy consumption

Maintenance-free heating element under the tank

Easily removable dripping tray



HOT DRINKS BOILER

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



Heating element under the tank



209882



209899

HOT DRINKS BOILER

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

With graduated glass



With non-drip tap



Heating element under the tank





NEW!

240700



HOT DRINKS BOILER

- Kettle made from stainless steel.
- Fitted with polypropylene insulated handles and non-drip tap.
- Thermostat adjustable up to 110°C.
- Ideal for mulled wine or hot water.
- Time needed for boiling ± 75 min.
- Not suitable for chocolate milk.

code	liter	V	W	mm
240700	28	230	2500	447x441x(H)485



240601



HOT DRINKS BOILER

- Kettle made from enamelled stainless steel.
- Fitted with polypropylene insulated handles and non-drip tap.
- Thermostat adjustable up to 110°C.
- Ideal for mulled wine or hot water.
- Time needed for boiling ± 75 min.
- Not suitable for chocolate milk.

code	liter	V	W	mm
240601	28	230	2500	447x441x(H)485



With name card holder

209905



HOT DRINKS BOILER

- Single-walled
- With polypropylene non-drip tap
- Fitted with automatic reset
- Operates automatically and keeps drinks at serving temperature
- Cleaning indicator
- Temperature adjustable up to 110°C
- Not suitable for hot chocolate
- Suitable for mulled wine
- Reversible lid can be used as tray and to keep the glasses/ cups warm

code	liter	V	W	mm
209905	30	230	2200	Ø520x(H)500



NEW!

211243



HOT DRINKS BOILER

- Single-walled brushed stainless steel housing and lid with lock.
- Ideal for mulled wine and boiling water for tea, operates automatically and keeps drinks at serving temperature.
- Temperature adjustable up to 110°C.
- Time needed for boiling ± 45 min.
- Protected against boiling dry.
- With external water gauge and polypropylene non-drip tap.
- Not suitable for hot chocolate.

code	liter	V	W	mm
211243	6,8	230	950	320x310x(H)425
211250	12	230	950	320x290x(H)580





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

274125



See movie



274149

HOT CHOCOLATE DISPENSER

- Bain-Marie heating system prevents hot chocolate from being burned to the bottom.
- Bottom of the container is made of stainless steel.
- Side walls are made of Polycarbonate.
- Drip tray with float indicator warning when full.
- Protection against overheating.
- Continuous stirring guarantees homogeneous consistency of chocolate.
- Special anti-drip tap.
- Temperature range: 65 to 85°C.
- Required temperature of environment: 10 to 32°C.

code	liter	V	W	mm
274125	5	230	1006	410x280x(H)465
274149	10	230	1006	410x280x(H)580



209998

Internal maximum water level indicator



209981



External water level indicator

ELECTRIC KETTLE - 4,2 L

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

code	liter	V	W	mm
209998	4,2	230	2000	340x234x(H)290

ELECTRIC KETTLE - 1,8 L

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

code	liter	V	W	mm
209981	1,8	230	1800	221x163x(H)249



PROFI LINE



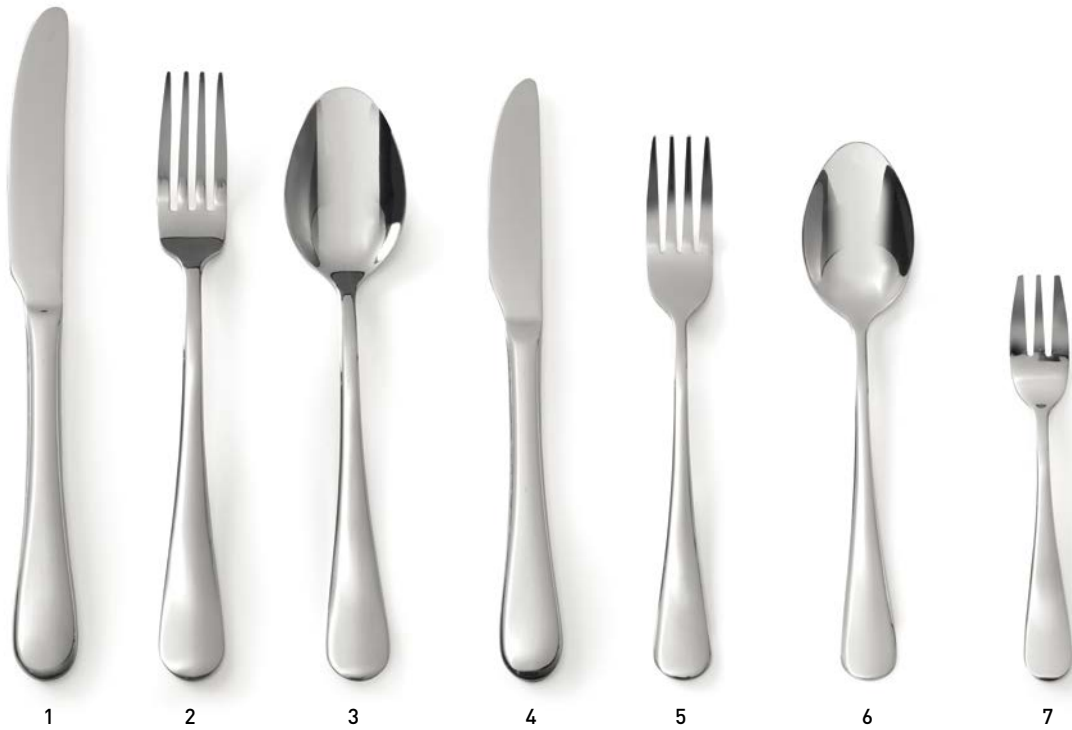
TABLEWARE



PROFI LINE

- Elegant yet sturdy.
- Hand polished, high gloss mirror finish.

18/0
stainless steel



code				length (mm)
764404	1	Table knife	set of 6	225
764411	2	Table fork	set of 6	205
764428	3	Tablespoon	set of 6	205
764435	4	Dessert knife	set of 6	205
764442	5	Dessert fork	set of 6	186
764459	6	Dessert spoon	set of 6	186
764466	7	Cake fork	set of 12	136

code				length (mm)
764473	8	Coffee spoon	set of 12	111
764480	9	Tea spoon	set of 12	138
764497	10	Ice spoon	set of 12	135
764503	11	Sundae spoon	set of 6	198
764510	12	Butter knife	set of 12	158
764527	13	Steak knife	set of 6	215





KITCHEN LINE

– Hand polished mirror finish.

18/0
stainless steel



code		length (mm)
764206	1 Table knife set of 6	215
764213	2 Table fork set of 6	197
764220	3 Tablespoon set of 6	197
764237	4 Cake fork set of 12	150
764244	5 Tea spoon set of 12	146
764251	6 Coffee spoon set of 12	131
764268	7 Sorbet spoon set of 6	198





BUDGET LINE

- Machine polished



18/0
stainless steel



1 2 3 4 5 6 7

code			length (mm)
764039	1	Table spoon	set of 12 198
764022	2	Table fork	set of 12 198
764015	3	Table knife	set of 12 214
764084	4	Tea spoon	set of 24 138
764091	5	Coffee spoon	set of 24 115
764077	6	Cake fork	set of 24 148
764138	7	Sorbet spoon	set of 12 214





STEAK CUTLERY

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



781449



781432



781456

STEAK KNIFE

- Stainless steel with ABS handle.

code	packed per	blade/knife length (mm)
781449	6	215

STEAK FORK

- Stainless steel with ABS handle.

code	packed per	blade/knife length (mm)
781432	6	200

STEAK KNIFE XL

- Stainless steel with ABS handle.

code	packed per	blade/knife length (mm)
781456	6	250





403709

SET LOBSTER FORKS AND TONGS

- 4 stainless steel forks
- 1 chrome-plated tongs



code	length (mm)
403709	205



403716

LOBSTER FORKS



code	packed per	length (mm)
403716	6	205



402221

SNAIL FORK



code	packed per	length (mm)
402221	6	130



402528

SNAIL TONGS
- Squeeze model



code	packed per	length (mm)
402528	2	170



402023

SNAIL DISH
- For 6 snails



code	packed per	ØxH mm
402023	3	150x20



KARIZMA



TABLEWARE



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
798904	saucer	Ø180



CUP AND SAUCER

code	ml	mm
798010	mocha cup	90
798034	saucer	Ø125
798164	coffee cup	170
798249	cappuccino cup	230
798171	saucer for coffee- and cappuccino cups	Ø149



FLORA



TABLEWARE



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	ml	mm
787083	250	Ø145x(H)45
787090	1000	Ø230x(H)65



SOUP BOWL

code	ml	mm
787267	bowl	250
787182	saucer	Ø158



CUP AND SAUCER

code		ml	mm
787113	mocha cup	120	
787120	saucer		Ø130
787144	coffee cup	180	
787151	saucer		Ø138
787175	cappuccino cup	250	



SATURN



TABLEWARE



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
794524	Ø 190
794470	Ø 250



SOUP BOWL AND SAUCER

code		ml	mm
794449	bowl	380	
794456	saucer		Ø190



CUP AND SAUCER

code		ml	mm
794425	mocha cup	90	
794432	saucer		Ø125
794401	coffe cup	170	
794418	saucer		Ø150
794487	cappuccino cup	230	



MUG

code	ml
794531	300



GOURMET



TABLEWARE



GOURMET

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



FLAT PLATE

code	mm
780008	Ø 190
780015	Ø 210
780022	Ø 230
780039	Ø 270
780046	Ø 290
780107	Ø 320



DEEP PLATE

code	mm
780053	Ø 240



PASTA PLATE

code	mm
780060	Ø 270



OVAL DISH

code	mm
780077	240x170
780084	310x220
780091	360x260



SALAD BOWL

code	ml	mm
780114	250	Ø 130x(H)40
780121	500	Ø 160x(H)60
780138	1200	Ø 230x(H)70
780145	2500	Ø 250x(H)95



SOUP BOWL

code	ml
780152	350
780169	saucer



CUP AND SAUCER

code	ml	mm
780176	cup	100
780183	saucer	Ø115
780190	cup	250
780206	saucer	Ø160



DELTA



TABLEWARE



DELTA

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



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	ml	mm
799383	380	160x(H)55
799390	saucer	Ø 170



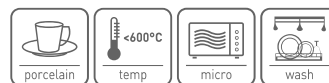
CUP AND SAUCER

code	ml	mm
799161	cup	90
799178	saucer	Ø83
799147	cup	230
799154	saucer	Ø115



PRESENTATION PLATES AND BOWLS

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



785645



785669

GARNISH BOWL SLANTED

code	mm
785645	170x163x(H)134
785652	138x138x(H)118

BOWL

code	mm
785669	280x190x(H)120
785676	235x160x(H)98
785683	180x125x(H)80
785690	140x102x(H)65

LIONHEAD

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



784730

784778

784754

SOUP BOWL

code	ml	mm
784778	125	Ø90x(H)60
784761	250	Ø120x(H)78
784754	500	Ø138x(H)95
784747	1000	Ø175x(H)120
784730	2000	Ø215x(H)155



PLATE TORRO

- Rectangular

code	mm
783658	360x240x(H)30

PLATE BARK

- Rectangular

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

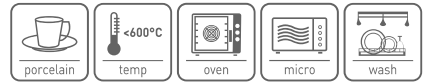


BOWL VANILLA

code	mm
785560	225x111x(H)62
785577	290x136x(H)80

OVEN DISHES WHITE PORCELAIN

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



TAPAS DISH OVAL

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

OVEN DISHES CREAM PORCELAIN

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



OVEN DISH ROUND

code	mm
785904	185x152x(H)40



785904



CHILDREN



786499

CHILDREN'S PLATE "BEAR"

- Ø190 mm without ears

code	mm
786499	Ø265



786239

ICE CREAM BOWL CLOWN

code	mm
786239	226x145x(H)37



786451

MILK JUG

- Shining white
- Special, toughest porcelain type available on the market



code	packed per	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



TAPASMINI

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



784426



784327



784365

TAPAS DISH PLATO

code	packed per	mm
784426	6	Ø100x(H)25

TAPAS DISH CUADRADO

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

TAPAS DISH REDONDO

code	packed per	mm
784365	6	Ø75x(H)30



784433



784334

TAPAS DISH LEON

code	packed per	ml	mm
784433	6	50	Ø55x(H)45

TAPAS DISH CONCHA

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



784419



784396

TAPAS DISH CUADRADO

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

TAPAS DISH TRIANGOLO

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



784389



784372



785324

TAPAS DISH CACEROLE

code	packed per	mm
784389	6	Ø60x(H)25

TAPAS DISH HUEVO

code	packed per	mm
784372	6	Ø65x(H)15

TAPAS DISH CUCHARA

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





785645

GARNISH BOWL SLANTED

code	mm
785645	170x163x(H)134
785652	138x138x(H)118



426425



426432



426449



426456



DEEP FRYING BASKET MINIATURES

code	mm
426425	100x80x(H)70
426432	120x100x(H)80
426449	Ø90x(H)90
426456	275x130x(H)45





630907

CHIPS BAG HOLDER

code	mm
630907	Ø95/110x(H)175



630914

CHIPS BAG HOLDER

- Black wire frame, with room for a saus bowl.
- Melamine ramekin 80 ml fits perfectly [561713], not included.

code	mm
630914	210x110x(H)172



630921

CHIPS BAGS HOLDER

- Black wire frame, fits 3 chips bags.

code	mm
630921	270x270x(H)280



678138

678107

GREASEPROOF PAPER

- Packed per 500 sheets.

code	colour	mm
678107	newspaper print	250x350
678114	plain	250x350
678121	newspaper print	200x250
678138	plain	250x200



ENAMELLED

- Enamelled tableware has made a comeback.
- White enamelled steel with a nice blue border.
- High quality enamel.
- Abrasion resistant.



621202



621226



621257

BOWL RECTANGULAR

- Dishes and desserts can be prepared in the bowl.

code	mm
621202	175x130
621219	215x160

FLAT PLATE

code	mm
621226	Ø200
621233	Ø240

DEEP PLATE

code	mm
621240	Ø180
621257	Ø200
621264	Ø220
621271	Ø240



621288

SALAD BOWL

code	mm
621288	Ø160



621295

MUG

code	ml	mm
621295	360	Ø90x(H)80
621301	520	Ø100x(H)90



621318

CUP

code	ml	mm
621318	120	Ø70x(H)50



621332

TUMBLER

code	ml	mm
621325	300	Ø90x(H)90
621332	400	Ø90x(H)120

BUCKET WITH HANDLE **NEW!**

code	mm
621349	Ø160x(H)140
621356	Ø220x(H)186

621349



320

HENDI





625804



625705



SOUP & GRAVY PAN - WITH LID

- Enamelled
- Flanged stainless steel rim
- Low lid

code		liter	mm
625804	blue	0,3	Ø120x(H)95
625705	black	0,6	Ø135x(H)103



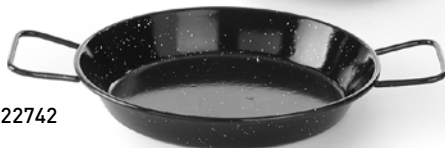
622704



622728



622742



ENAMELLED PAELLA PANS

- With 2 handles
- Enamelled sheet steel

code	mm
622704	Ø100x(H)20
622711	Ø120x(H)25
622728	Ø150x(H)27
622735	Ø200x(H)36
622742	Ø240x(H)40

622810



622841



622858

ENAMELLED PAELLA BOWLS

- Deep model
- Enamelled sheet steel

code	mm
622810	Ø145x(H)40
622827	Ø170x(H)40
622834	Ø185x(H)43
622841	Ø205x(H)57
622858	Ø245x(H)70





426326



426357



426463

WINE COOLER MINIATURES

code	mm
426326	Ø97x(H)98
426333	Ø115x(H)110
426340	Ø135x(H)130

BUCKET MINIATURES

code	mm
426357	Ø70x(H)77
426364	Ø87x(H)93
426371	Ø125x(H)127

SNACK CAN

code	mm
426463	45x50
426470	70x100



426388

STRAINER MINIATURES

code	mm
426388	Ø100x(H)54
426395	Ø130x(H)64



426487

SNACK PAN

code	mm
426487	185x95x(H)45

TABLEWARE



535271

NEW!

COLANDER SQUARE PERFORATED

- Square model, with base and 2 handles.

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



535295

NEW!

COLANDER PERFORATED

- With base and 2 handles.

code	mm
535295	Ø160x(H)65



607015

607022

607039

SMALL SAUCE PAN WITH SPOUT

- Made of 2.5 mm thick 3-ply material, copper/aluminium/ stainless steel.
- Handle attached by rivets.

code	mm
607015	Ø50x(H)30
607022	Ø75x(H)40
607039	Ø85x(H)50



607046

SMALL FRYING PAN

- Made of 2.5 mm thick 3-ply material, copper/aluminium/ stainless steel.
- Handle attached by rivets.

code	mm
607046	Ø120x(H)30



GALVANIZED BUCKETS

- Made of galvanized sheet steel, this creates a rustic look.
- Galvanized steel isn't intended for food contact, line the buckets with our greaseproof paper sheets when using it for serving food.

NEW!



425947



425961

DOUBLE BUCKET WITH HANDLE

- Handle is made of wood.

code	mm
425947	200x100x(H)...
425954	120x240x(H)...

3 BUCKETS WITH TRAY

code	mm
425961	365x130x(H)125



425978



425992

CUTLERY & NAPKIN CADDY

- With handle which is fitted with a wooden grip.

code	mm
425978	245x167x(H)132

PARTY TUB

code	mm
425992	400x330x(H)220



425930



425909

425916

425923

425985

FLARED TUB

code	mm
425930	100x100x(H)80

BUCKETS WITH HANDLE

- Fitted with a handle.

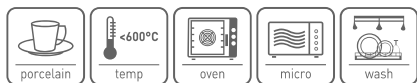
code	mm
425909	Ø70x(H)65
425916	Ø100x(H)90
425923	Ø120x(H)115
425985	Ø160x(H)140





RAMEKIN

- Ribbed

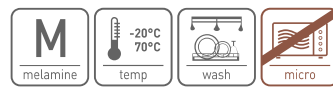


code	mm
783153	Ø70x(H)35
783160	Ø90x(H)48
783627	Ø100x(H)25
783177	Ø120x(H)55



RAMEKIN

- Ribbed



code	packed	mm
565643	4	Ø60x(H)25
561706	50 ml	Ø70x(H)35
565650	4	Ø70x(H)35
561713	80 ml	Ø80x(H)40
565667	4	Ø80x(H)40
561720	100 ml	Ø85x(H)45
565674	4	Ø85x(H)45



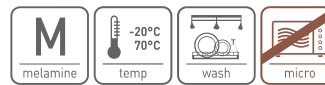
RAMEKIN



code	colour	packed per	ml	mm
565605	black	12	45	60x60x(H)35
565612	ivory	12	45	60x60x(H)35
565629	transparent	12	45	60x60x(H)35
565636	terracotta	12	45	60x60x(H)35



VELOCITY SLANTED BOWLS



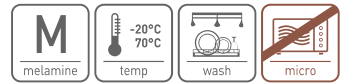
code	mm
564578	70x70x(H)60
564585	97x97x(H)80
564592	110x110x(H)100



BUTTER & SAUCE DISH

code	colour	packed per	mm
564608	terracotta	3	80x80x(H)30
564561	black	3	80x80x(H)30





564509

MINI SAUCEPAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm
564509	162x121x(H)30



564516

MINI GRIDDLE PAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm
564516	320x162x(H)20



564523

MINI ROUND PAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm
564523	150x115x(H)37
564530	189x147x(H)37



564554

MINI OVAL PAN LITTLE CHEF

– Melamine presentation bowls and trays, shaped like cookware.

code	mm
564547	155x80x(H)37
564554	263x140x(H)37



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 PLATEAUS ROUND

code	packed per	mm
424629	2	Ø250x(H)5
424636	2	Ø300x(H)5

424612



SLATE PLATEAUS SQUARE

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

424643



SLATE PLATEAUS RECTANGULAR

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

424681



BREAD BAGS

PAPER BAGS

- Made of food grade washable kraft paper.

code	colour	mm
429211	black	170x170x(H)150
429228	beige	170x170x(H)150

429211



429228



BREAD BAG ROUND

- Made of durable cotton.
- Available in the color combinations gray/beige and gray/dark gray.

code	colour	mm
429006	Beige	Ø150x(H)150
429013	Dark grey	Ø150x(H)150
429020	Beige	Ø200x(H)200
429037	Dark grey	Ø200x(H)200
429044	Beige	Ø250x(H)160
429051	Dark grey	Ø250x(H)160

429068



429051

429006

429037

BASKETS

- Polyrattan



BREAD BASKET - OVAL

code	mm
426500	225x130x(H)55

BREAD BASKET - RECTANGULAR

code	mm
426807	225x150x(H)65

BREAD BASKET - ROUND

code	mm
426609	Ø200x(H)65

BREAD BASKET - OVAL

code	mm
426708	225x110x(H)60

BREAD BASKET - OVAL

code	mm
426906	375x140x(H)70



PITTA BREAD BASKET - ROUND

code	mm
425701	Ø150x(H)40
425800	Ø200x(H)50



PITTA BREAD BASKET - OVAL

code	mm
425503	200x140
425602	230x180



FRUIT BASKET - Chrome-plated wire

code	mm
426418	Ø 215x(H)205



SOUP AND SAUCE BOWLS



434208



SOUP TUREEN

- With lid and serving spoon.

code	liter	mm
434208	2,7	Ø270x(H)120

SOUP BOWL

- With handles

code	liter	mm
430002	0,35	Ø120x(H)50



430002

VEGETABLE DISH

- With handles

code	mm
401002	Ø120x(H)30
401101	Ø140x(H)35
401200	Ø160x(H)40



401200

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



432136



VACUUM JUGS

- Double walled stainless steel.
- Seamless structure.
- Vacuum insulation.
- Metal chromed cover, lever, spout and handle.
- High insulation value.



445815

445822

445839



VACUUM JUG

code	liter	ØxH mm
445815	0,6	120x168
445822	1	136x188
445839	1,5	136x258



446508

446607

446706



VACUUM JUG

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

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



446522

446621

446720



VACUUM JUG

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

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





448908

AIR POT

- Stainless steel mantle
- With press system to tap drinks

code	liter	ØxH mm
448908	2,2	150x340



445877

AIR POT

- Double wall vacuum body and PP head
- Rotatable on base
- Zinc alloy lever designed for extra strength
- Lid opens to 125 degrees for brewing and is also detachable for cleaning
- Secure carrying handle
- Drip tray optional

code	liter
445877	3
445891	drip tray



445891



449608



VACUUM JUG WITH GLASS INNER BOTTLE

code	colour	liter	ØxH mm
449608	black	1	140x268





451502

451519

451526

451533

**MULTIPURPOSE JUGS**

code	liter	mm
451502	0,35	Ø76x(H)93
451519	0,6	Ø90x(H)112
451526	0,9	Ø102x(H)125
451533	1,5	Ø112x(H)161



458228

458211

458204

458006

**CAPPUCCINO STEAM JUG**

- With handle

code	liter	mm
458228	0,3	Ø80x(H)80
458211	0,5	Ø85x(H)110
458204	0,7	Ø95x(H)115
458006	0,9	Ø115x(H)115



450109

450208

450307

450406

450505

**CREAM JUG**

- Straight model

code	liter	mm
450109	0,03	Ø35x(H)35
450208	0,04	Ø40x(H)40
450307	0,07	Ø50x(H)55
450406	0,12	Ø60x(H)60
450505	0,25	Ø75x(H)75



451007

451106

**MILK JUG**

- Straight model

code	liter	mm
451007	0,35	Ø85x(H)110
451106	0,75	Ø100x(H)120

**COFFEE/ TEA POT WITH LID**

- With hinged lid.

- Straight model.



453001

453209

453506

code	liter	mm
453001	0,3	Ø74x(H)95
453100	0,5	Ø74x(H)123
453209	1	Ø97x(H)142
453308	1,5	Ø120x(H)158
453407	2	Ø126x(H)185





456514

TEA BOX

- Wood with acrylic window
- 12 compartments



code	mm
456514	300x280x(H)90



570807

TEA STRAINER - WITH HINGED HANDLE

- For herbs and tea
- With hinged handle



code	mm
570807	Ø40x150



638101

TEA & HERB STRAINER

- For herbs and tea
- With wire handle



code	mm
638101	Ø70x225



592038

LEMON SLICE SQUEEZER



code	packed per	mm
592038	6	80x70



523629

523636

SUGAR CUBE TONGS



code	packed per	mm
523629	2	160
523636	2	113



452325

452714

SUGAR/WHIPPED CREAM DISH



code	packed per	mm
452714	6	Ø65
452325	4	Ø100





452400

SUGAR DISPENSER

- Glass dispenser.
- Spout made of stainless steel 18/0.



code	ml	mm
452400	200	Ø80x(H)140



452424

HONEY DISPENSER

- Glass dispenser.
- Stainless steel lever.

code	mm
452424	Ø80x(H)115



465370

CHEESE/SUGAR DISH

- With glass dish
- Including stainless steel spoon



code	mm
465370	Ø130x(H)90



631300

631102

631201

SHAKER

code		mm
631201	pepper & salt shaker	Ø55x(H)75
631102	parmesan shaker	Ø55x(H)75
631300	wire mesh powder shaker	Ø55x(H)75



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

TOOTHPICK HOLDER

- Glass holder
- Stainless steel cap



code	packed per	mm
468821	6	Ø40x(H)70



468821



452103

SUGAR BOWL

- With hinged lid



code	ml	mm
452103	300	Ø85x(H)80



452202

SUGAR BOWL

- Without lid



code	ml	mm
452202	300	Ø85x(H)65

460245

OIL AND VINEGAR SET

- Holder made of chrome-plated iron.
- Two oil/vinegar bottles with stainless steel pourers.

code	ml	mm
460245	2x 237	115x60x(H)325
460252	2x 470	130x70x(H)370





18/0
stainless steel

465301

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

code	mm
465301	85x55x(H)115



18/0
stainless steel

465349

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

code	ml	mm
465349	150	120x75x(H)185



18/0
stainless steel

465332

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

code	mm
465332	100x95x(H)115



18/0
stainless steel

465318

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

code	mm
465318	85x75x(H)115



18/0
stainless steel

465325

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

code	mm
465325	90x90x(H)115



18/0
stainless steel

465356

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

code	mm
465356	130x110x(H)185



18/0
stainless steel

465363

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

code	mm
465363	130x110x(H)185



S.S.
stainless steel
wash

465387

SALT AND PEPPER SHAKER SET
- Glass shaker.
- Stainless steel lid with S and P shaped dispensing opening.

code	mm
465387	Ø40x(H)70



S.S.
stainless steel
wash

461167

461266

SALT AND PEPPER SHAKER
- Glass shaker
- Stainless steel lid with S or P shaped dispensing opening.

code	packed per	mm
461167	pepper 6	Ø40x(H)70
461266	salt 6	Ø40x(H)70





469422



469477



469415
469446



469460
469491



Unique grinding adjustment mechanism at the bottom of the mill, adjustable in 4 steps from fine to coarse



The grinding mechanism is not adjustable



469408
469439



469453
469484



PEPPER MILLS

- Durable ceramic grinding mechanism, the precise placement of the grinding wheel leaves a gap between the teeth which reduces wear.
- Fitted with a unique grinding adjustment mechanism at the bottom of the mill, adjustable in 4 steps from fine to coarse.
- The cap is easy to remove for refilling, its screw tension does not influence the grinding mechanism.
- Available with the appearance of either beech wood (light) or walnut wood (dark).

code		mm
469408	light wood	(H)100
469453	dark wood	(H)100
469415	light wood	(H)215
469460	dark wood	(H)215
469422	light wood	(H)310
469477	dark wood	(H)310

SALT MILLS

- Durable ceramic grinding mechanism, the precise placement of the grinding wheel leaves a gap between the teeth which reduces wear.
- The grinding mechanism is not adjustable, which gives consistent results.
- The cap is easy to remove for refilling, its screw tension does not influence the grinding mechanism.
- Available with the appearance of either beech wood (light) or walnut wood (dark).

code		mm
469439	light wood	(H)100
469484	dark wood	(H)100
469446	light wood	(H)215
469491	dark wood	(H)215



PEPPER AND SALT MILLS - TRANSPARENT

- Made of acrylic (PMMA).
- Durable ceramic grinding mechanism, the precise placement of the grinding wheel leaves a gap between the teeth and reduces abrasion.
- Pepper mill fitted with unique grinding adjustment mechanism at the bottom of the mill, adjustable in 4 steps from fine to coarse.
- The grinding mechanism of the salt mill is not adjustable, which gives consistent results.
- The cap is easy to remove for refilling, its screw tension does not influence the grinding mechanism of the pepper mill.



469385



469392

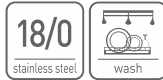
code		mm
469385	pepper mill	(H)105
469392	salt mill	(H)105





400203

SERVING DISH



code	mm
400203	205x155



441107

ICE-CREAM CUP

- On foot



code	mm
441107	Ø90x(H)50



595008

RECEPTION BELL

- Chrome-plated with metal base



code	ØxH mm
595008	85x60



444023

TABLECLOTH CLIP



code	packed per	mm
444023	4	50x(H)40



428511

NAPKIN HOLDER

- Matt finish



code	mm
428511	170x30x(H)70



428528

NAPKIN HOLDER

- Chrome-plated wire



code	mm
428528	190x190x(H)65



441466

EGG CUP

- Low model



code	packed per	mm
441466	6	Ø85x(H)15



441367

EGG CUP

- On foot



code	packed per	mm
441367	6	Ø50x(H)45



441503

EGG SPOON

- White ABS



code	packed per
441503	6





440704



421550



421574

can be used
as a cutlery
holder



TABLETOP LITTERBIN
- Stainless steel container
- Black ABS tumble cover



TABLETOP LITTERBIN



TABLETOP LITTERBIN OR CUTLERY HOLDER

code	mm	code	mm	code	colour	mm
440704	Ø120x(H)165	421550	Ø120x(H)180	421574	black	Ø130x(H)160



665251

MENU CARD TABLE STAND
- Supplied without menu card.



code	packed per	mm
665251	6	80x77x(H)18



595206

TAB HOLDER
- With clamp.



code	packed per	mm
595206	3	152x110



665503

665510

MENU CARD TABLE STAND

code	mm
665503	100
665510	200



595305

TAB GRABBER
- With clamp.



code	packed per	mm
595305	2	Ø40x(H)104





440216



440223

NEW!

WALL MOUNTED ASHTRAY

- Very robust design, easy to mount against walls and poles.
- Easy to empty thanks to the bottom that can be opened and closed with a key.



code	mm
440216	Ø75x(H)460

NEW!

STANDING ASHTRAY POLE

- Very robust design, can be mounted on the floor or stand free.
- Easy to empty, upper part can be unlocked with a key and then emptied.
- Base is Ø170 mm, pole is Ø80 mm.



code	mm
440223	Ø170x(H)920



440506

ASH COLLECTOR

- With hinged lid
- For fire safe emptying ashtrays



code	mm
440506	202x170x(H)91





440605

ASHTRAY WITH LOWER TRAY



code	mm
440605	Ø140x(H)40



569757

ASHTRAY

- Made of black melamine.



code	mm
569757	Ø146



440407

ASHTRAY WITH LID



code	packed per	mm
440407		Ø90x(H)28
440490	3	Ø90x(H)28



440803

ASHTRAY PROFI LINE



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



440872

ASHTRAY KITCHEN LINE



code	mm
440872	Ø80x(H)30
440865	Ø100x(H)30



440209



ASHTRAY WITH PUSH BUTTON

code	mm
440209	Ø90x(H)45



DOOR SIGNS

- With self-adhesive strip



code	type	mm
663608	men	Ø75
663615	women	Ø75
663622	toilets	Ø75
663639	no smoking	Ø75
663646	wheelchair	Ø75
663653	mobile off	Ø75



663608



663615



663622



663639



663646



663653

WALL SIGNS ROUND

- With self-adhesive strip.



code	type	mm
663783	smoking	Ø75
663790	no smoking	Ø75
663820	smoking - big	Ø160
663806	no smoking - big	Ø160



663820



663806

TABLE SIGN 'NO SMOKING'

- 2 sides printed



code	mm
663660	50x(H)40



663660

TABLE SIGN RESERVED

- Black - white.

- Printed on 2 sides.



code		packed per	mm
663462	"reserved"	1	130x35x(H)40
663745	"gereserveerd"	1	130x35x(H)40
663479	"reserviert"	1	130x35x(H)40
663486	"réservé"	1	130x35x(H)40

663745



663462

TABLE SIGN RESERVED



code		packed per	mm
663691	"Gereserveerd" & "Réserve"	4	50x(H)40
663707	"Reserviert"	4	50x(H)40

663691



TABLESTAND NUMBERS

- Sets of multiple numbers

- 12 numbers per set



code		mm
663844	Numbers 1-12	50x(H)40
663851	Numbers 13-24	50x(H)40
663868	Numbers 25-36	50x(H)40
663875	Numbers 37-48	50x(H)40
663882	Numbers 49-60	50x(H)40
663899	Numbers 61-72	50x(H)40

663844





664025



664032



664049



664018

664001

WALL BLACKBOARD

- Black, with wooden frame

code	mm
664025	300x400
664032	400x600
664049	600x800

PAVEMENT BLACKBOARD

- Black, with wooden frame

code	mm
664001	500x850
664018	700x1200



664100



664117

PAVEMENT BLACKBOARD

- Black, with steel frame.

code	mm
664100	700x1100

PAVEMENT BLACKBOARD

- Black, with steel frame.

code	mm
664117	500x850





TABLETOP BLACKBOARD

code	packed per	mm
664087	2	148x97
664094	2	210x150



TABLETOP BLACKBOARD

- Black, with wooden stand

code	packed per	mm
664056	2	150x230
664063	2	210x320



BLACKBOARD WITH EASEL

- Black, with wooden easel

664070

code	mm
664070	220x360



BLACKBOARD MARKERS

- 8 Markers with round nib, writing width 3 mm

code	
664278	1 white, 1 red, 1 blue, 1 green, 1 yellow, 1 purple, 1 orange and 1 pink marker



664261

664209

664216

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
664261	1 white, 1 orange, 1 yellow, 1 red and 1 purple marker



664223

664230

664247

664254

BLACKBOARD MARKERS

- With wide flat nib, writing width 15 mm

code	
664223	3 white markers
664230	1 pink, 1 green and 1 blue marker
664247	1 white, 1 red and 1 yellow marker
664254	1 white, 1 purple and 1 orange marker





Soup name card holder in lid

Lid with insulated handle and ladle recess



860502

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

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



Overheating protection – with alarm for low water level

SOUP KETTLE

- Thermal insulation reduces energy consumption and keeps the outside cool.
- These unique advantages can reduce energy consumption by up to 30%.
- Removable lid made of tough, transparent polycarbonate.
- 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.
- Ideal for buffets.

code	liter	V	W	mm
860502	8	230	450	Ø370x(H)300



S.S.
stainless steel



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

S.S.
stainless steel



860304





204825

CHAFING DISH ELECTRIC TELLANO

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



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



204900

CHAFING DISH ELECTRIC POLLINA

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



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



204832

CHAFING DISH ELECTRIC TESINO

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



code	liter	V	W	mm
204832	6,8	230	500	Ø405x(H)248



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	liter	V	W	mm
239902	6,8	230	1000	Ø400x(H)250





NEW!

CHAFING DISH GN 2/3 INDUCTION

- High gloss stainless steel chafing dish suitable for induction heaters up to Ø260 mm.
- Induction bottom is encapsulated, also suitable for electric hobs and chafing dish fuel.
- The lid is removable for easy cleaning and is fitted with a sturdy handle, glass window with steam release and damper for soft closing.
- Comes with an integrated spoonholder and a 60mm deep GN2/3 foodpan (6L).
- Two versions, with or without frame.



470084

code	
470084	chafing dish
470091	set chafing dish + stand



INDUCTION HEATER 800W

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



239193

code	V	W	mm
239193	230	800	Ø245x(H)68
239186			Mounting ring stainless steel



239186



809709

With safety switch



CHAFING DISH HEATER FOR UNDERNEATH WATER PAN

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

code		V	W	mm
809709	Element only	230	400	200x320



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	V	W	mm
809600	230	500	Ø130x(H)100



18/0
stainless steel



475904



CHAFING DISH GASTRONORM 1/1

- Model Economic.
- High-gloss polished lid and lid stand.
- Including chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Suitable for food pans up to 65 mm deep.

code	liter	mm
475904	9	600x358x(H)295
472613	2 pcs.	9
		600x358x(H)295



475201

18/0
stainless steel

CHAFING DISH GASTRONORM 1/2

- Model Economic
- High-gloss polished lid and lid stand
- Including chafing dish fuel holder and stainless steel food pan 65 mm deep
- Suitable for food pans up to 65 mm deep.

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



470619

S.S. 18/0
stainless steel stainless steel

CHAFING DISH - ROUND

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

code	liter	mm
470619	3,5	Ø390x(H)270



472507

S.S. 18/0
stainless steel stainless steel

SOUP CHAFING DISH

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

code	liter	mm
472507	8	Ø370x(H)325





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	liter	mm
471005	9	585x385x(H)315

CHAFING DISH SET

- Consists of:
- Chafing Dish "Fiora" as in 471005
- 2 additional GN 1/2 pans 65 mm deep
- 3 additional GN 1/3 pans 65 mm deep

code	mm
471050	585x385x(H)315



3 x

471050

2 x



CHAFING DISHES PROFI LINE SATIN FINISH

- Ideal for buffets and catering. By using high-quality material and a beautiful finish, these chafing dishes give every presented dish a certain allure.
- The chafing dishes and accessories are entirely made from durable stainless steel.

NEW!





470251

CHAFING DISH GN 1/1 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left. The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/1 65 mm deep food pan and 2 chafing dish fuel can holders.

code	liter	mm
470251	9	570x405x(H)290



470275

CHAFING DISH GN 2/3 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left. The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 2/3 65 mm deep food pan and chafing dish fuel can holder.

code	liter	mm
470275	6	395x430x(H)290



470268

CHAFING DISH GN 1/2 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left. The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/2 65mm deep food pan and chafing dish fuel can holder.

code	liter	mm
470268	4	365x370x(H)280



470282

CHAFING DISH ROUND SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left. The lid can be removed to ease cleaning.
- Supplied with removable round water pan, round 65mm deep food pan and chafing dish fuel can holder.

code	liter	mm
470282	6	465x420x(H)320



CHAFING DISHES PROFI LINE MIRROR FINISH

- Ideal for buffets and catering. By using high-quality material and a beautiful finish, these chafing dishes give every presented dish a certain allure.
- The chafing dishes and accessories are entirely made from durable stainless steel.

NEW!





470213



470237

CHAFING DISH GN 1/1 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left. The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/1 65mm deep food pan and 2 chafing dish fuel can holders.

code	liter	mm
470213	9	570x405x(H)320

CHAFING DISH GN 2/3 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left. The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 2/3 65mm deep food pan and chafing dish fuel can holder.

code	liter	mm
470237	6	395x405x320



470220



470244

CHAFING DISH GN 1/2 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left. The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/2 65mm deep food pan and chafing dish fuel can holder.

code	liter	mm
470220	4	365x345x(H)345

SOUP CHAFING DISH MIRROR FINISH

- The round soup container is placed in a large water pan which provides plenty of heat to easily keep the soup hot.
- Soup container fitted with two handles.
- The lid has a recess for the spoon.
- Supplied with removable water pan, round soup container and chafing dish fuel can holder.

code	liter	mm
470244	10	Ø420x(H)380



NEW!



470190



FOOD PAN GN1/1 WITH 2 COMPARTMENTS

- This GN food pan has two compartments of 3,75 liter each.

code	liter	mm
470190	7,5	530x325x(H)65



470909

470909

470930



CONVERSION FOR 2 BAIN-MARIE PANS

- Fits all GN 1/1 types chafing dishes

code	liter	mm
470930	conversion	530x325
470909	bain marie pan	4,2 Ø220x(H)190



463000



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



463109



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



464809



CANDLE HOLDER

code	mm
464809	Ø 46





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	liter	mm
470305	9	660x490x(H)460



470305



ROLLTOP-CHAFING DISH - ROUND

- Elegant buffet chafing dish.
- Patented extra quiet opening mechanism.
- Roll-top cover retractable 180°.
- Set includes one fuel can holder and food pan (Ø390x(H)60 mm).
- Highly polished stainless steel.
- Steel frame 2.3 mm, cover 1.2 mm thick.

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



470312



ROLLTOP-CHAFING DISH GASTRONORM 1/1

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

code	liter	mm
470206	9	590x340x(H)400



470206



CHAFING DISH FUEL

- Burning gel is made of natural (bio) ethanol alcohol, mixed with water and a thickening agent to make it a solid or gel. Hendi burning gel is artificially made to taste so bitter that it is impossible to swallow. To safely and efficiently heat e.g. chafing dishes, we urgently advise burning gel to be used in special fuel holders.
- Hendi offers most common variants of burning gel. The heating capacity is equal through the range while the heating rate is dependent upon the size of the flame, determined by how far open the lid of the fuel holder is kept.
- "Blaze" brand has a shorter, more intense burn - it is recommended for applications where the burning time will be around 2 hours. "Hendi" brand burning gel is recommended when over 3 hours of heating will be required.
- All Hendi and Blaze burning gel burns soot and odour free.
- Cartouches and cans without special fuel holders become very hot during use, thus creating a significant risk of burns if they are not placed inside a fuel holder. Danger of burns!
- These fuel holders are both included with Hendi chafing dishes and separately available.
- Always read the instructions on the product before use.
- Make sure there are no open flames or hot objects nearby when working with burning gel. The flammable vapour easily escapes the container.
- Make sure no (condensation) water drips into the burning fuel.

- It can cause dangerous sputtering and splashing of fuel.
- Only light the fuel after the cans inside the fuel holders have been placed in the final location.
- The flames are almost entirely blue, making them very hard to see in light. Caution is advised.
- Only ever extinguish the fuel by closing the lid of the fuel holder.
- Refilling: Always make sure the can and its holder have completely cooled down. Remove the can from the holder to refill the can.
- Storage: Always store in closed containers in a dark, well ventilated location, below 20°C. For storing larger amounts of fuel please consult your local regulations.
- If the instructions above are followed, the risk of accidents will be minimal.
- In case of a starting/small fire: use a fire blanket (or a large, wet blanket) to cover the fire and deprive it of oxygen.
- In case of fire on clothes/body: use a fire blanket or a powder/CO₂ fire extinguisher. Never try to extinguish the fire with a small towel as this would only spread the fuel and the flames!
- After extinguishing the fire keep the body cool for 15 minutes or until medical assistance arrives. Leave clothes in place. Always seek medical assistance immediately.



193310



194355

CHAFING DISH FUEL BLAZE

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

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

CHAFING DISH FUEL CAN

- 200 grams pack for chafing dish.
- Burning time: ± 3 hours.
- Pallet: 50x 194355, 140x 194300.

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

356



470527



190401



195505

195109

CHAFING DISH FUEL BUCKET

- Bucket 4 kilos

code	order unit
190401	4

CHAFING DISH FUEL JERRY CAN

- Jerry can 5 liter.

code	order unit
195505	4

CHAFING DISH FUEL BOTTLE

- Bottle 1 liter

code	order unit
195109	12

FUEL DISPENSER

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

code	length 280 mm
195604	



195604



190036

FUEL FOR FONDUE-BURNERS

- For gourmet, fondue, rechauds and stone grills.
- 80 grams portion packs.
- Burning time: ± 2 hours.
- For use with 111420.

code	packed per
190036	3



111420

FONDUE-BURNER

- Suitable for fuel for fondue-burners.

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

Adjustable wick length



The can doesn't get hot and doesn't leak when tilted



Use the same can several times



LIQUID FUEL WITH WICK

- HENDI tin with wick, contains 100% diethylene glycol.
- Burns up completely.
- Soot and odour free.
- Special wick provides proper burning temperature and time.
- The can does not overheat, no fuel holder needed.
- Equal flame temperature and height during the whole burning process.
- Box 4x6 tins.
- Due to the special cap, it is possible to use the same can several times, store it and transport it safely.



193938

Burns ± 4 hours



193761

Burns ± 6 hours

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

Adjustable
wick length

The can doesn't get hot
and doesn't leak when tilted

Use the same
can several times



BUFFET LADLES AND SERVING SPOONS



NEW!



529089

529096

529058

529065

529072



720103

720608

720400

721308

720509



721209

721100

720905

721001

720806

721407

SERVING SPOON

code	mm
529058	60x305
529065	71x321

SLOTTED SPOON

code	mm
529072	71x321

SOUP LADLE

code	liter	mm
529089	0,05	69x270
529096	0,09	85x308

CARVING FORK

code	mm
720103	325

SALAD FORK

code	mm
720608	305

SAUCE SPOON

code	liter	mm
720400	0,03	290

SOUP LADLE

code	liter	mm
720509	0,12	Ø90x315
721308	0,06	Ø70x285

SPAGHETTI SPOON

code	mm
721209	325

CAKE KNIFE / SERVER

code	mm
721100	290

SKIMMER

code	mm
720905	Ø110x365

SLOTTED SPATULA

code	mm
721001	325

SERVING SPOON

code	mm
720806	325
721407	300



CHAFING DISH LADLES AND SERVING SPOONS

- With polypropylene handle



529003

529010

529300

529201

529041

SOUP LADLE

code	liter	mm
529003	0,09	Ø90x335
529010	0,11	Ø80x300

SERVING SPOON

code	mm
529300	350

SKIMMER

code	mm
529201	345

SKIMMER, ROUND

code	mm
529041	370



529027

529102

529409

529034

CAKE SCOOP

code	mm
529027	310

CARVING FORK

code	mm
529102	345

SLOTTED SPATULA

code	mm
529409	355

SPAGHETTI SPOON

code	mm
529034	370



SPOON HOLDER

code	mm
722107	110x264



722107



LADLES AND SERVING SPOONS, HEAT RESISTANT



SALAD CUTLERY

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

SAUCE SPOON

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

SALAD SPOONS



SALAD SPOON

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

SALAD SPOON

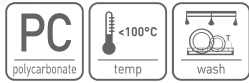
code	colour	liter	mm
564400	white	0,06	335
564455	black	0,06	335

SAUCE LADLE

code	colour	liter	mm
563632	Ivory white	0,04	180
563649	Black	0,04	180



SERVING TONGS



SERVING TONGS

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



CAKE TONGS
- Decorative tongs

code	length (mm)
171615	220



PASTRY TONG

code	length (mm)
523018	215



SALAD TONGS

code	length (mm)
523315	212



SPAGHETTI TONGS

code	length (mm)
523216	200





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.

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



424193



THERMO-TRAY RECTANGULAR

- 5-piece set
- ABS with transparent PS plastic cover
- Including stainless steel tray
- 2 cooling elements

code	mm
424155	430x290x(H)150



424155





871805



ROLL TOP DISPLAY COOLED

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

code	mm
871805	440x320x(H)205



871812



ROLL TOP DISPLAY COOLED

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

code	mm
871812	440x320x(H)440



871706

ROLL TOP DISPLAY

- ABS plastic with transparent SAN plastic rolltop cover



code	mm
871706	465x310x(H)190



871713

ROLL TOP DISPLAY

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



code	mm
871713	465x310x(H)410





427507

ROLLTOP PRESENTATION COVER
- Clear polycarbonate.



code		mm
427507	GN 1/1	540x330x(H)180



866009

PRESENTATION COVER



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



427538

ROLLTOP PRESENTATION COVER GN 2/3
- Clear polycarbonate.



code		mm
427538	GN 2/3	365x335x(H)175



427415

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	Plateau & roll-top hood	Ø380x(H)240
427514	Top cover only	Ø380x(H)240



980101

CAKE PLATE WITH COVER

- With polystyrene cover.
- Stainless steel tray.



code	mm
980101	Ø300x(H)110



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





TIERED STAND
- With 3 trays



code	mm
429914	Ø 268-220-166x(H)320



429914



425473



SERVING STAND FOR PLATES
- For 3 plates



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

425466





480502



480519

SEA FOOD TRAY STAND
- With two serving trays.



code		mm
480519		Ø300-400x(H)200
480502	Stand only	Ø250-200x(H)190

SALAD BOWL
- Transparent blue



code	liter	mm
566909	4	Ø325x(H)100

566909



DISPENSERS AND JUGS



NEW!

425299



425411

JUICE DISPENSER

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

code	liter	mm
425299	8	260x360x(H)560
425411	2x8	580x350x(H)560



NEW!

425428



425435



JUICE DISPENSER

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

code	liter	mm
425428	3	215x315x(H)490
425435	2x3	415x315x(H)490





JUICE DISPENSER

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

code	liter	mm
425190	5	280x220x(H)510



425190



MILK DISPENSER - 10,5 L

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

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



425343



MULTI DISPENSER

- Suitable for dry foods only.
- Stainless steel stand.
- Polycarbonate dispenser.
- Airtight lid to retain long freshness of the ingredients.
- Hygienic, controlled dosing prevents spillage.
- Mountable to working table or wall.

code	liter	mm
557402	4	184x240x(H)600



557402





425138

JUICE JUG

- Straight model of scratch resistant plastic with lid.



code	liter	mm
425138	2	Ø120x(H)250



567906

PITCHER

- Very break resistant.



code	liter	mm
567906	1,8	Ø125x(H)210



425107



425121



425763



PITCHER WITH ICE TUBE

- Pear shaped model of scratch resistant clear SAN plastic with lid.

- With ice cube tube for cooling.

code	liter	mm
425107	2,2	Ø150x(H)260
425121	3	Ø170x(H)285



CARAFE

- Cover with pourer

code	liter	mm
425763	1	Ø92x(H)245





274101



CHOCOLATE FOUNTAIN

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

code	V	W	mm
274101	230	275	Ø210x(H)390



CUTTING BOARD WOOD



505007

BREAD BOARD

- Solid beech wood

code	mm
505007	340x200x(H)14



505205

CARVING BOARD

- Solid beech wood

- Grooved

code	mm
505205	390x230x(H)16



505106

CUTTING BOARD WITH GRIP

- Solid beech wood

code	mm
505106	390x160x(H)13

side with groove



505403

ribbed side

BAGUETTE BOARD

- Solid beech wood

- Combined model, 1 side grooved and 1 side ribbed

code	mm
505403	530x325x(H)18



505502

BAGUETTE BOARD

- Wooden with removable grid

code	mm
505502	475x322



removable grid
- easy to clean



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)90/315



561003

BREAD BASKET

- Oval

code	mm
561003	380x270x(H)90



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	365x335x(H)245



426951

BREAD BASKET WITH ROLL TOP COVER

- Round

- Break resistant

- With stainless-steel wire frame

- Including polycarbonate rolltop cover



code	mm
426951	Ø400x(H)300



561102



561003



426951



426968



561201



CANDLEHOLDER 5 ARMS

- Self-assembly
- Candles not included



code	height (mm)
466070	380
466087	540
466117	790
466124	1060
466131	1180



466131

466124

466117

466087

466070



428245



MULTI RACK

- 3 Layers for holding cups and bags of condiments.
- Polished stainless steel stand with three 1 liter bowls.

code	mm
428245	190x240x(H)410



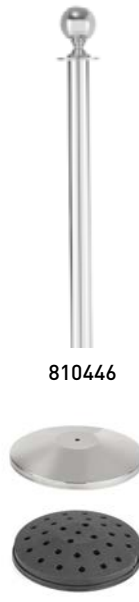
NEW!



810422



810392



810446



810484



810385



810439



810491

RETRACTABLE BELT BARRIER

- Barrier system with integrated retractable belt.
- Easy to set up, belt is connected to the post with a clip system.

code		mm
810422	mirror finish	Ø360x(H)825

BARRIER POST MIRROR FINISH

- Made of stainless steel, very stable and sturdy.
- For use in combination with barrier ropes.

code		mm
810392	post + base	
810446	post	Ø51x935
810484	base	Ø360

BARRIER POST GOLD FINISH

- Made of stainless steel, very stable and sturdy.
- For use in combination with barrier ropes.

code		mm
810385	pole + base	
810439	pole	Ø51x935
810491	base	Ø360



810453



810460



810477



BARRIER ROPES

- Made of durable rope with stainless steel hooks at each end.
- For use in combination with barrier posts.

code		mm
810453	red with polished hook	1500
810460	blue with polished hook	1500
810477	red with gold coloured hook	1500



FOLDABLE CATERING FURNITURE

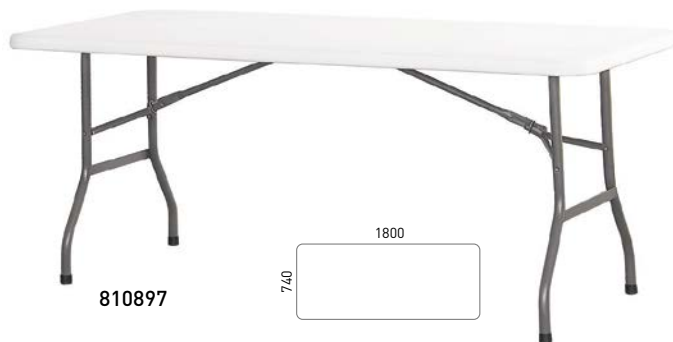
- Easy to store and transport foldable furniture for outdoor and indoor use.
- Ideal for fairs, events, catering, rental, etc.
- Table top made of HDPE polyethylene, frame made of powder coated metal.
- Easy to clean and dirt-resistant.



BUFFET TABLE

- Foldable to suitcase model for easy transporting and storage.

code	mm
810910	1830x750x(H)740
810927	1520x700x(H)740



BUFFET TABLE

code	mm
810897	1800x740x(H)740

BUFFET TABLE

code	mm
810934	1220x610x(H)740

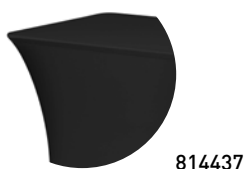
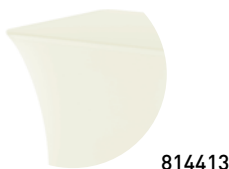
NEW!

TABLE COVER SYMPOSIUM RECTANGULAR

- Fabric: Plain Jersey 160 g/m².
- 90% micro polyester / 10% elasthan.
- No ironing needed.
- Fits rectangular buffet tables.



code	colour	suitable for	mm
814352	cream	810934	1200x760x(H)730
814369	white	810934	1200x760x(H)730
814376	black	810934	1200x760x(H)730
814390	white	810927	1500x760x(H)730
814383	cream	810927	1500x760x(H)730
814406	black	810927	1500x760x(H)730
814420	white	810910 810897	1830x760x(H)730
814413	cream	810910 810897	1830x760x(H)730
814437	black	810910 810897	1830x760x(H)730





NEW!

BAR TABLE ROUND

- Thanks to the design of the legs the bar table covers fit perfectly.

code	mm
810521	Ø675x(H)1100
810538	Ø860x(H)1100

BAR TABLE ROUND

code	mm
810958	Ø800x(H)1100

NEW!



BAR TABLE COVER

- Fabric: Plain Jersey 160 g/m².
- 90% micro polyester / 10% elastan.
- No ironing needed.
- Fits bar tables with a table top of Ø80-85cm.



code	colour	suitable for	mm
813157	white	810521 810538	Ø800-850x(H)1050-1150
813171	cream	810521 810538	Ø800-850x(H)1050-1150
813164	black	810521 810538	Ø800-850x(H)1050-1150

NEW!

BAR TABLE COVER

- Fabric: Plain Jersey 160 g/m².
- 90% micro polyester / 10% elastan.
- No ironing needed.
- Fits bar tables with a table top of Ø70-85cm.



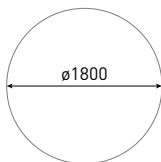
code	colour	mm
813829	white	Ø700-850x(H)1050-1150
813850	cream	Ø700-850x(H)1050-1150
813836	black	Ø700-850x(H)1050-1150



NEW!



810941



814451



814444



814468

BUFFET TABLE ROUND

code	mm
810941	Ø1800x(H)740

TABLE COVER SYMPOSIUM ROUND

- Fabric: Plain Jersey 160 g/m².
- 90% micro polyester / 10% elasthan.
- No ironing needed.
- Fits round buffet tables.

OEKO-TEX®
CONFIDENCE IN TEXTILES

code	colour	suitable for	mm
814444	cream	810941	Ø1800x(H)760
814451	white	810941	Ø1800x(H)760
814468	black	810941	Ø1800x(H)760



810965



810989

CATERING CHAIR

code	mm
810965	540x440x(H)840

CATERING CHAIR - BLACK

code	mm
810989	540x440x(H)840

NEW!



813096

FOLDING CHAIR COVER

- Fabric: President 170 g/m².
- 100% polyester.
- No ironing needed.

code	suitable for	mm
813096	810965 810989	540x440x(H)840

BUFFET PRODUCTS



CUTLERY TRAY

- 4 sections
- GN 1/1



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



552315



552322



552308

CUTLERY TRAY

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



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



552353



552360



552407

CUTLERY BASKET HOLDER

- For 4 baskets
- Baskets not included



code	mm
552407	255x295x(H)215



552254



552261

CUTLERY TRAY WITH STAND

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



code	sections	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



871201

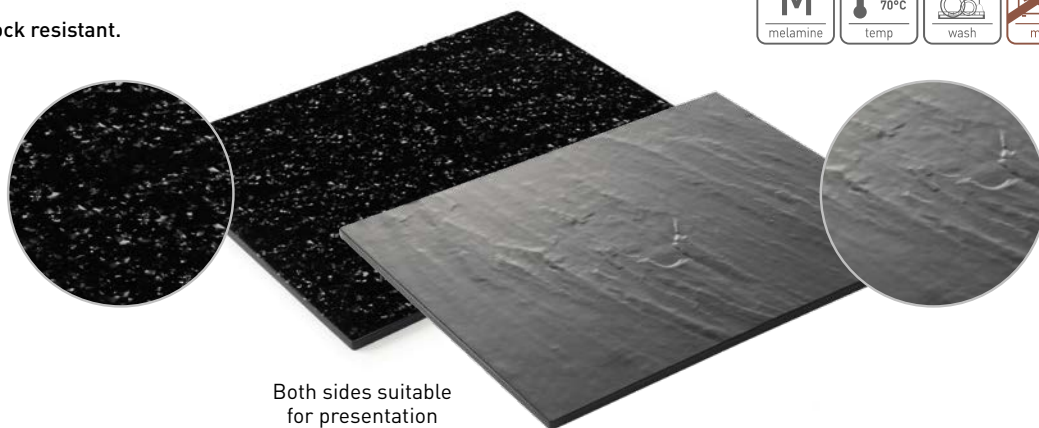


552490



MELAMINE

- Hygienic and shock resistant.
- Light weight.

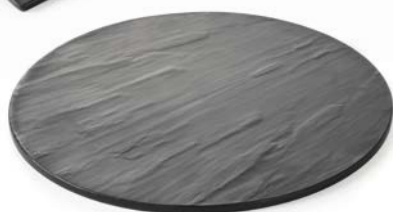


Both sides suitable for presentation



561379

561393



561409



561355

PLATEAUS GN

- With slate appearance.
- One side with a textured slate appearance, other side with a smooth black granite appearance.

code		mm
561362	Gastronorm 1/1	530x325x(H)7
561379	Gastronorm 1/2	325x265x(H)7
561386	Gastronorm 1/3	325x175x(H)7
561393	Gastronorm 2/4	525x160x(H)7

PLATEAUS ROUND

- With slate appearance.
- One side with a textured slate appearance, other side with a smooth black granite appearance.

code	mm
561409	Ø330x(H)7
561416	Ø430x(H)7

PLATEAU ROUND WITH HANDLE

- With slate appearance.
- With non-slip feet.

code	mm
561355	424x300x(H)15



PLATEAUS GN

- With wood appearance.
- With non-slip feet.

code		mm
561324	Gastronorm 1/1	530x325x(H)10
561331	Gastronorm 1/2	325x265x(H)10
561348	Gastronorm 2/4	525x160x(H)10



561324

561348

PLATEAU ROUND WITH HANDLE

- With wood appearance.

code	mm
561300	424x300x(H)15



561300

PLATEAU RECTANGULAR WITH HANDLE

- With wood appearance.

code	mm
561317	530x200x(H)15



561317



MELAMINE

- Hygienic and shock resistant.
- Light weight.



Full range of bread baskets on page 375

Buffet and serving stand on page 388





Non slip display stands
and melamine bowls
on pages 388-389



566008



566015

GASTRONORM TRAYS WITH SLIM RIM

code		mm
566008	GN 1/1	530x325x(H)20
566015	GN 1/2	325x265x(H)20
566060	GN 1/2	325x265x(H)65
566022	GN 1/3	325x177x(H)20
566077	GN 1/3	325x177x(H)65
566046	GN 1/4	265x152x(H)20
566053	GN 2/4	530x163x(H)20



MELAMINE BUFFET DISPLAY STANDS



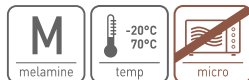
561850
561911



561898
561928



561942
561935



MELAMINE CONTAINERS

- Melaminware is hygienic and shock resistant.
- Only for presentation.
- Not suitable for chafing dishes.

code		mm	height (mm)
561942	Container only	Ø120	110
561850	Container only	GN 1/3 - 325x176	100
561898	Container only	GN 1/6 - 176x162	100

BUFFET DISPLAY STANDS

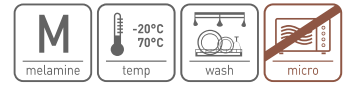
- Space saving and elegant solution for diverse condiments on buffets or in the kitchen.
- Chrome plated frame, easy to assemble.
- The included melamine containers are hygienic and light.
- Gastronorm models are suitable for HENDI Polycarbonate Gastronorm lids.

code	size	mm
561935	stand + 3x1L	193x540x(H)270
561911	stand + 3xGN1/3	360x570x(H)270
561928	stand + 3xGN1/6	207x570x(H)265



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
561553	405x405x(H)50

BUFFET DISH OVAL

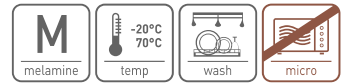
code	mm
561645	610x230x(H)42

561645



561652





561584

561560

BOWL SQUARE

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

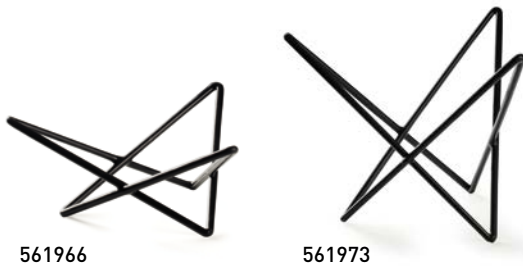


561294

BUFFET AND SERVING STAND

- Bamboo stand with 3 melamine bowls.

code	mm
561294	400x130x(H)60



561966

561973

NON-SLIP DISPLAY STANDS

- Steel frame with PVC coating.

- Supports a variety of display trays and bowls.

code	mm
561966	260x230x(H)100
561973	265x230x(H)200



561980

561997

NON-SLIP DISPLAY STANDS

- Steel frame with PVC coating.

- Supports a variety of display trays and bowls.

code		mm
561980	round	Ø200x(H)100
561997	round	Ø200x(H)200



CURVED PLATEAUS

- Hygienic and shock resistant.
- Light weight.

code	size	mm	height (mm)
561669	GN 1/1	530x325	40
561676	GN 1/2	325x265	40



561669

CURVED BOWLS

- Hygienic and shock resistant.
- Light weight.

code	size	mm
561454	white	250x120x(H)75
561485	white	530x270x(H)107



561485



561461

CURVED BOWLS

- Hygienic and shock resistant.
- Light weight.

code	size	mm
561461	white	315x310x(H)123
561478	black	315x310x(H)123



561478

SLANTED BOWLS

- Hygienic and shock resistant.
- Light weight.

code	mm
561423	212x208x(H)104
561430	300x291x(H)137
561447	360x349x(H)163



561423



PORCELAIN

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



783009

GASTRONORM PAN GN 1/1

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



783016

GASTRONORM PAN GN 1/2

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



783023

GASTRONORM PAN GN 1/3

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



785003

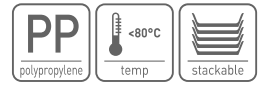
785010

DRESSING POT

code	ml
785003	1800
785010	1000



FAST FOOD TRAYS



FAST FOOD TRAYS MEDIUM

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

FAST FOOD TRAYS LARGE

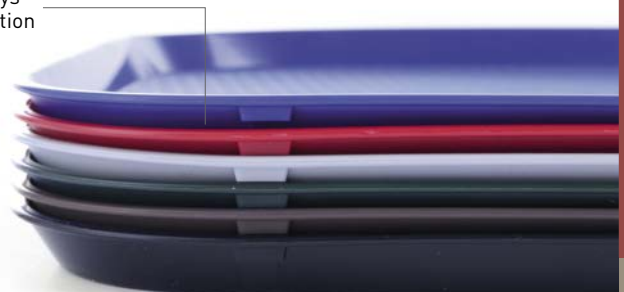
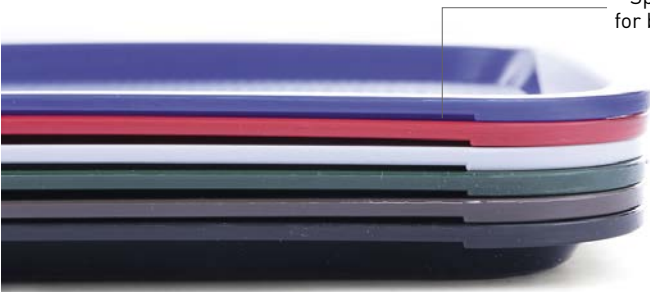
code	colour	mm
878804	grey	350x450
878811	red	350x450
878828	blue	350x450
878835	green	350x450
878842	brown	350x450
878859	black	350x450

FAST FOOD TRAYS SMALL

code	colour	mm
878705	grey	265x345
878712	red	265x345
878729	blue	265x345
878736	green	265x345
878743	brown	265x345
878750	black	265x345



Space between trays
for better air circulation



GRANITE FORM



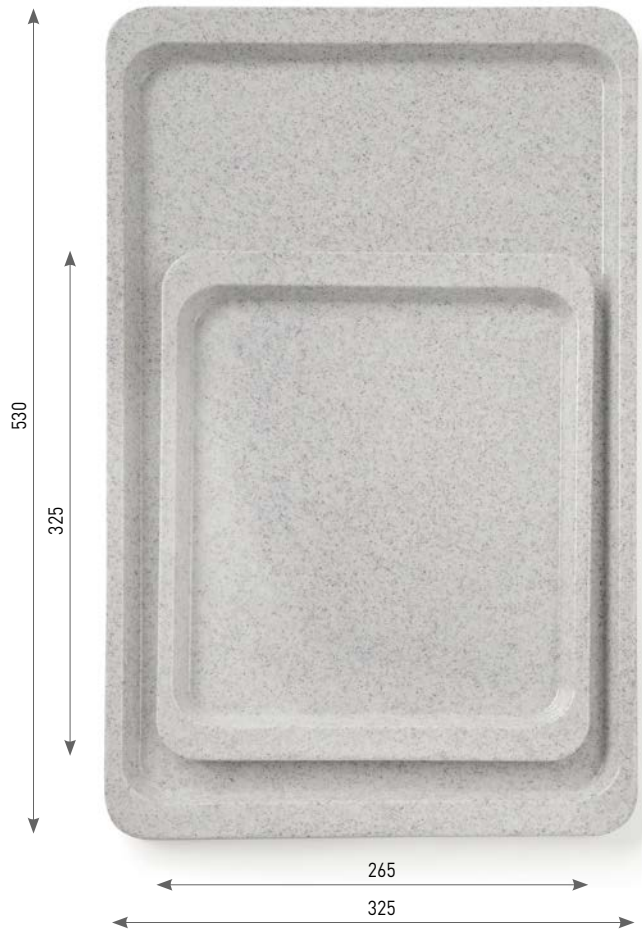
876602



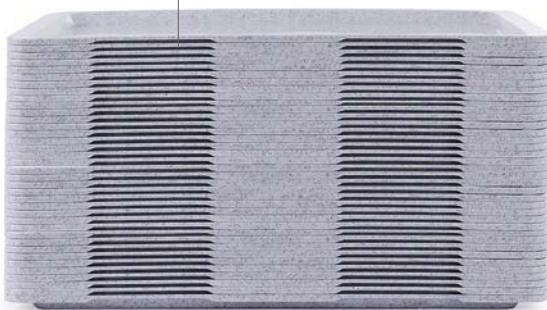
SERVING TRAY RECTANGULAR

- 'Granite' colour pattern.
- Professional grade quality, high durability.
- Ideal for self-service restaurants and canteens.

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



Distance between trays
for better air circulation



876619



878507



878552

FAST FOOD TRAYS OVAL

NEW!

code	colour	mm
878507	grey	265x195
878552	black	265x195



WOOD FORM

- Mahogany colour.
- Wood reinforced laminate with non-slip layer.
- Shockproof, break resistant.



507216

SERVING TRAY WOOD FORM

- Rectangular

code	
507216	GN 1/1
507117	Euronorm
507018	430x610
507469	330x430



507865

SERVING TRAY WOOD FORM

- Round, with low rim

code	mm
507865	Ø380



507933



507568



507711

SERVING TRAY WOOD FORM

- Oval

code	mm
507568	200x265
507964	230x160
507933	290x210

SERVING TRAY WOOD FORM

- Round, with high rim

code	mm
507711	Ø320x(H)35
507766	Ø360x(H)30
507773	Ø420x(H)30

POLYPROPYLENE

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



878101



878125



878606

SERVING TRAY RECTANGULAR

- Black

code	mm
878118	255x355
878101	GN 1/1

SERVING TRAY ROUND

- Black

code	mm
878125	Ø280
878132	Ø360
878149	Ø410

SERVING TRAY ROUND WITH HIGH RIM

- Black

code	mm
878606	Ø320
878408	Ø360



FIBREGLASS

- Fibreglass reinforced polyester.
- Ideal for heavy use scenarios.
- Non-slip rubber surface, effective both wet and dry.
- Shockproof, break resistant.



508657



508817



508718

SERVING TRAY RECTANGULAR

- Black

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

SERVING TRAY ROUND

- Black

code	mm
508824	Ø280
508817	Ø350
508800	Ø400
508794	Ø460

SERVING TRAY OVAL

- Black

code	mm
508718	160x230
508725	200x265
508732	210x290



508831



SERVING TRAY OVAL XL

- Black.

code	mm
508831	735x600



810507



FOLDING TRAY STAND

- High quality materials, sturdy construction.
- Fitted with black belts, easy to set up.

code	mm
810507	520x410x(H)800





MELAMINE SERVING TRAY WITH WOOD PRINT

- Made of melamine, printed with a wood pattern.
- Excellent resistance to chemicals, stains and scratches.
- Available with 3 different stylish patterns.



code	colour	mm
508909	light oak	240x350
508916	brown oak	240x350
508923	dark oak	240x350
508930	light oak	370x530
508947	brown oak	370x530
508954	dark oak	370x530



TRAY STAINLESS STEEL



Full range of presentation covers on page 366

436103



436103

SERVING TRAY GN 1/1
- Mirror with matt rim



code	mm
436103	530x325x(H)13



807705

TRAY GN 1/1



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



807804

TRAY RECTANGULAR
- With decorated rim



code	mm
807804	GN 1/1 530x325



SERVING DISH OVAL



code	mm
404003	190x140
404102	240x170
404201	300x220
404300	350x240
404409	400x260
404508	450x290
404607	500x350



SERVING TRAY

- Brushed



code	mm
480205	Ø300
480304	Ø350
480403	Ø400



PARTY TRAY



code		mm
496206	oval	455x340
496305	round	Ø350
496404	GN 1/1	530x325
496107	rectangular	410x310



496206



496404

496107



496305



405000



421291



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

BEER TRAY

code	mm
480106	Ø315x(H)45



GREEN FIRE

- Much less sensitive to wind thanks to the improved air supply
- Easy to clean, due to e.g. fully removable burners and removable Gastronorm 2/1 dripping tray.
- Improved burners grant 90% of the surface useful heat.
- Technical parts mounted out of sight.
- Very clean burning, low CO emissions.
- Removable legs.



149508

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



149621

GREEN FIRE WITH 2 BURNERS

- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue. Gas hose and regulator attach to gas bottle - improved portability.

code		kW	mm
149621	2 Stainless steel Gastronorm 1/1 barbecue grids	11,6	740x612x(H)825





149591

GREEN FIRE WITH 3 BURNERS

- Enamelled cast iron griddle and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue. Gas hose and regulator attach to gas bottle - improved portability.

code	kW	mm
149591	17,4	1078x612x(H)825



149607

GREEN FIRE WITH 4 BURNERS

- 2 Enamelled cast iron griddles and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue. Gas hose and regulator attach to gas bottle - improved portability.

code	kW	mm
149607	22	1400x612x(H)825



149614

GREEN FIRE WITH 4 BURNERS

- 2 Enamelled cast iron griddles and 2 Gastronorm 1/1 grids included.
- Supplied with wind screen.
- Elevated stainless steel grid for keeping warm sauces and finished food.
- Gas hose with quick connector fitting to the barbecue. Gas hose and regulator attach to gas bottle - improved portability.

code	kW	mm
149614	on wheeled base	22 1400x612x(H)825



GREEN FIRE ACCESSORIES



149515

ROLLTOP HOOD FOR GREEN FIRE WITH 2 BURNERS

- With integrated thermometer.
- Suitable for: 149508, 149621.



code	mm
149515	706x685x(H)239



144930

PROTECTIVE COVER

- Made of UV-resistant PEVA.

code	suitable for	mm
144930	Green Fire 2 burner 149508 149621	745x615x(H)355



149539

REAR TABLE FOR GREEN FIRE BARBECUES

- Suitable for: 149508, 149621, 149607, 149614.
- Rear top 149539 is half as wide as the Green Fire with 4 burners. Two of these make one full-width rear top for the Green Fire with 4 burners.

code	mm
149539	rear table 650x298x(H)160



149522

149522

SIDE TABLE FOR GREEN FIRE BARBECUES

- Suitable for: 149508, 149591, 149607, 149614, 149621

code	mm
149522	480x298x(H)160



626504

149546

WOK

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

code	mm
626504	Ø700x(H)235



149553

WOK HOLDER

- Suitable for all Green Fire Profi Line barbecues.

code	mm
149546	



DUTCH PANCAKE GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.

code	mm
149553	GN 2/1



side with groove



932001

ribbed side



932018

CAST IRON GRIDDLE

- Suitable for all Green Fire Profi Line barbecues.

code		mm
932001	GN 1/1	325x530

CAST IRON GRID

- Suitable for all Green Fire Profi Line barbecues.

code		mm
932018	GN 1/1	325x530



939949



939956



145777



GRID & FLAME TAMER

- Place the flame tamer over the burner element to prevent fat dripping directly on the burner element.
- Chrome plated grid.
- Flame tamer made of stainless steel.
- Suitable for all Green Fire Profi Line barbecues.

code		mm
939949	Grid GN 1/1	325x530
939956	Flame tamer GN 2/1	650x530

LAVA ROCK GRID

- Supplied with lava rocks.
- Suitable for all Green Fire Profi Line barbecues.

code		mm
145777	GN 1/1	535x330x(H)68



152706



152805

LAVA ROCKS - FINE

- Suitable for various types of gas barbecues.
- Fine, relatively small rocks.

code	packed per
152706	3 kg in box

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





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 m³/h.

code	Power kW [Hs]	mm
154601	5,8	340x540x(H)300



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 m³/h.

code	Power kW [Hs]	mm
154618	11,6	650x540x(H)300



154656

ENAMELLED FRYING PAN

- Inner dimensions: 590x480 mm.



code	mm
154656	650x540



145531

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



Enamelled
frying pan
included



154717

GRILL-MASTER MAXI

- Frame made of 18/0 stainless steel.
- With chrome plated grid and enamelled frying pan.
- Inner dimensions of frying pan 590x480 mm.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane and butane gas.
- Consumption 0,430 m³/h.

code	Power kW [Hs]	mm
154717	11,6	650x540x(H)840



154878

ROAST-MASTER HEAVY DUTY

- With chrome plated grid and heavy duty flame tamer.
- Frame and flame tamer made of 18/0 stainless steel.
- Electronic ignition and thermocouple.
- Gas hose and pressure regulator included.
- Suitable for propane or butane gas.
- Consumption 0,430 m³/h.

code	Power kW [Hs]	mm
154878	11,6	650x540x(H)840



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 m³/h.

code	Power kW [Hs]	mm
154700	5,8	340x540x(H)840

Enamelled
frying pan
included



154908

GRILL-MASTER QUATTRO

- Fully stainless steel frame with 2 dripping trays.
- Suitable for propane and butane gas and fitted with 4 burners which can be regulated independently.
- Supplied with 2 nickel-plated grids and 1 enamelled griddle (590x480 mm internal dimensions).
- Thermocouple and electronic ignition.
- Gas hose and pressure regulator included.
- Consumption 0,8 m³/h.
- On a base with bottom shelf and 4 wheels for easy moving.

code	Power kW [Hs]	mm
154908	22	1270x525x(H)840



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	Power kW [Hs]	mm
148105	7,5	1120x410x(H)900



148143

SIDE TOP FOR XENON-PRO



code	mm
148143	870x(H)180





146002



146804

FIESTA 600

- Stainless steel base and sheet steel paella pan Ø 600 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- The space underneath is suitable for gas cylinders of 5 or 6 kg.
- Suitable for propane gas, consumption 334 g/h.

code	suitable for	Power kW [Hs]	mm
146002	622407	4,8	600x600x(H)870

FIESTA 800

- Stainless steel base and sheet steel paella pan Ø 800 mm.
- Includes gas hose, electronic ignition and pressure regulator.
- With thermocouple and a round burner.
- Burner unit can be removed for easy cleaning.
- The space underneath is suitable for gas cylinders of 5 or 11 kg.
- Suitable for propane gas, consumption 489 g/h.

code	suitable for	Power kW [Hs]	mm
146804	622605	7,0	800x800x(H)900



622407



PAELLA PAN

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

code	suitable for	mm
622407	146002	Ø600x(H)40
622605	146804	Ø800x(H)50



CHARCOAL BARBECUES

– 18/0 stainless steel with removable stands.



150603



150801

CHARCOAL BARBECUE PATIO

– Model Patio
– Fitted with 2 grids of 345x345 mm each

code	mm
150603	770x380x(H)760

CHARCOAL BARBECUE RESTO

– Model Resto
– Fitted with 3 grids of 345x345 mm each

code	mm
150801	1145x380x(H)770

BARBECUE ACCESSORIES



855218

855201

GRIDDLE SCRAPER

code	mm
855201	100x315

SPARE BLADE FOR 855201

– 5 pieces

code
855218



170045

18/0
stainless steel

BARBECUE SKEWERS

code	packed per	length (mm)
170045	24	210



170328

170120

18/0
stainless steel
wash

BARBECUE SKEWERS

code	packed per	length (mm)
170120	6	250
170328	6	350



525517

WIRE BRUSH

– Wood with four rows of wire.



code	per 2 on card	mm
525517	per 2 on card	290



525418

WIRE BRUSH

– Polypropylene with 8 rows of steel wire.
– Steel scraper for grids.



code	mm
525418	70x190x(H)80

OVEN MITTS

– Certified protective gloves. CE compliant in accordance with the Personal Protective Equipment Directive 89/686/EEC.



556603



OVEN MITTS, COTTON

code	packed per	mm
556603	2	345



556627



OVEN MITTS, FIBERGLASS

code	packed per	mm
556627	2	430



556610



OVEN MITTS, FLAME RETARDANT COTTON

– Extra long to protect the forearm

code	packed per	mm
556610	cotton with flame retardant coating	430



556634



OVEN GLOVE HEAT RESISTANT

– Heat resistant up to 350 °C.

– Comfortable fit.

code	packed per	mm
556634	2	300



556696



NEW!

556658

OVEN MITTS LEATHER

– Made from cow leather.

– Extra long to protect the forearm.

code	packed per	mm
556658	2	460

BARBECUE APRON

– Canvas 280 g/m².

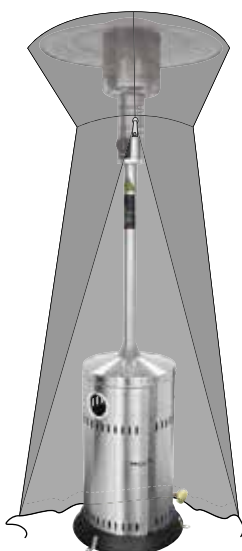
– Flame retardant coating.

code	mm
556696	810x660





272602



144916



272701

PATIO HEATER

- Suitable for propane or butane gas
- Easy to transport thanks to its 2 wheels
- Including electronic ignition, gas hose and pressure regulator
- With anti-tilt protection
- Consumption: 785 g/h

code	Power kW [Hs]	ØxH mm
272602	12,7	770x2200
144916	protective cover	Ø790x(H)2220

PATIO HEATER - RETRACTABLE

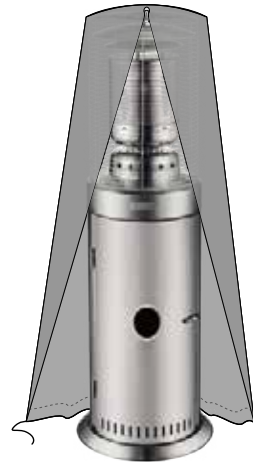
- Suitable for propane or butane gas.
- Easy to transport thanks to its 2 wheels.
- Retractable shaft to facilitate transport and storage.
- Including electronic ignition, gas hose and pressure regulator.
- With anti-tilt protection.
- Retractable to (H)160 cm for storage and transport purposes.
- Consumption: 1048 g/h.

code	Power kW [Hs]	ØxH mm
272701	12,7	770x1580-2200
144916	protective cover	Ø790x(H)2220



144909

272404



144954



272411

PATIO HEATER PYRAMID

- Heating with a real flame in a glass tube, improves ambiance.
- Aluminium structure with black metal side panels and quartz glass tube.
- Gas tank fits in the base.
- Includes electronic ignition, gas hose and pressure regulator.
- With anti-tilt protection.
- Suitable for propane or butane gas.

code	Power kW [Hs]	ØxH mm
272404	11,2	420x420x(H)2220
144909	protective cover	480x480x(H)2220

LOUNGE HEATER

- Suitable for propane or butane gas, max. 15 liter gas bottles.
- Compact design with hinged door for easily replacing the gas bottle.
- With tilt switch, flame failure device and flame guard for enhanced safety.
- Including electronic ignition, gas hose and pressure regulator.
- Easy to transport thanks to the 2 wheels.

code	Power kW [Hs]	ØxH mm
272411	13,5	Ø556x(H)1430
144954	protective cover	Ø580x(H)1460
























































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LEGEND OF THE ICONS USED IN THIS CATALOGUE

	Energy saving product		Food Contact compliant		High density polyethylene
	HACCP compliant		Not Food Contact compliant		Low density polyethylene
NEW!	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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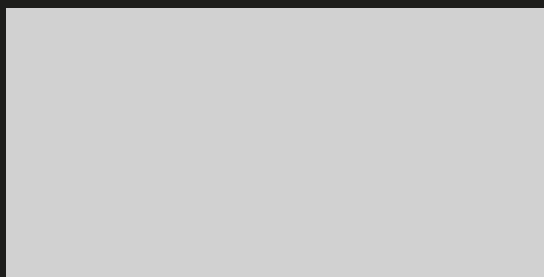
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